

# Summary

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# 1 Instructions

## 1.1 Read carefully

Carefully read every part of this booklet before using the appliance.

The espresso coffee maker that you have purchased has been designed and manufactured with innovative methods and technologies which ensure long lasting quality and reliability.

This booklet will guide you in discovering the advantages of purchasing our product. You will find information on how to get the best of your appliance, how to always keep it efficient and what to do if you should have any problems.

Keep this booklet in a safe place. If you lose it, you can ask the manufacturer for another copy.

We take this opportunity to send you our best regards.

**ENJOY YOUR READING... AND YOUR COFFEE**

## 1.2 How to use this manual

The manufacturer reserves the right to make any improvements and/or modifications to the product. We guarantee that this booklet reflects the technical state of the appliance at the time it is marketed.

We take this opportunity to invite customers to make any proposals for improving the product or the manual.

## 1.3 General warnings

- After removing the packaging, check the condition of the appliance. If in doubt, do not use it but contact the retailer directly.
- The packaging material must not be left within the reach of children, since it is a potential source of danger. It is advisable to keep the packaging until after the warranty has expired.
- Before using the appliance, make sure that the mains voltage corresponds to the information on the data plate of the appliance.
- Installation must be done in accordance with the safety standards in force and by qualified and prepared personnel. Incorrect installation may be harmful to people, property or animals.
- This appliance is completely safe only if it is connected to an effective grounding system, carried out as required by current safety standards. The electric system must be equipped with a suitable differential circuit breaker. It is important to have these requirements checked. If in doubt, have the system carefully checked by qualified personnel. The manufacturer cannot be considered responsible for any damage caused by an inadequate electric system.
- Upon installation of the appliance, a main switch must be installed by qualified personnel, as required by current safety regulations, with an opening distance of the contacts equal to or greater than 3 mm.
- It is not advisable to use extensions or electrical adaptors with multiple outlets. If their use is indispensable, use only simple or multiple plug adaptors and extensions which are in accordance with the safety standards in force. Never exceed the power value in kW indicated on the simple adaptor and on the extensions and the maximum power value indicated on the adaptor.
- This appliance is to be used only for what it has been designed for. Any other use is considered improper and therefore dangerous. The manufacturer cannot be held responsible for any damage caused by an incorrect and unreasonable use.
- When using the electrical appliance several safety behavioural standards must be observed:
  - do not touch the appliance when hands or feet are wet or damp;
  - do not use the appliance in bare feet;
  - do not use extensions in showering or bathing premises;
  - do not pull on the power cord to unplug the appliance;
  - do not leave the appliance exposed to atmospheric agents (rain, sun, etc...) or in areas where water jets could be used;
  - do not allow the appliance to be used by children or incapable people;
  - do not access the inside of the machine;
  - do not spill liquid on the machine.

- Make sure that the machine is used in a sufficiently lit, aerated, and hygienic premise.
- The access spaces to the machine and main switch must be left clear, in order to allow the user to intervene without any constrictions and be able to leave the area immediately in case of necessity.
- Do not spray water on the machine to clean it. Clean daily following the instructions given in this manual.
- Before any maintenance, disconnect the appliance from the electrical mains through the main switch.
- For daily cleaning, follow the instructions in this manual.
- In case of breakdowns or poor functioning, turn off the appliance, do not attempt any repairs; call for specialised technical service.
- Any repairs must be done only by the manufacturer or an authorised service centre, using original spare parts only. If this standard is not observed the safety of the appliance is compromised and cancels the guarantee.
- There is a lithium battery button inside the device to prevent programming data loss.
- The power cord of the device must not be replaced by the user. If the cord is damaged, turn off the machine and refer to technical or professionally qualified personnel.
- If you should decide not to use the appliance any longer, unplug it and have it drained of water by qualified personnel.
- To guarantee that the machine is efficient and works properly, it is essential to follow the manufacturer instructions, having periodical maintenance and a check of all the safety devices done by qualified personnel.
- Do not expose your hands or other body parts to the coffee, steam, or hot water spouts. The steam and water that come from the spouts can cause burns.
- When functioning, the filter holders, the steam and water spouts become overheated and are to be handled with caution only in the indicated parts.
- Cups must be placed on the special cup-heating surface only after having been thoroughly dried.
- The dishes belonging to the machine itself are to be placed on the cup-heater surface. It is incorrect to place any other object on this surface.
- The device can be used by children under 8 years old of age and by persons with reduced physical, sensory or mental capabilities, or lacking the experience or knowledge required, provided that they are under supervision, or receive instructions for the safe operation of the device and understand the dangers inherent in it.
- Children should not play with the device.
- Cleaning and maintenance should be carried out by the user, they must not be carried out by children without supervision.
- The coffee machine must be used at a temperature between 5°C and 40°C.
- Any unauthorised tampering with any parts of the machine renders any guarantee null and void.

## 1.4 Warranty

15 months on all components, except for electrical and electronic components and expendable pieces.

## 1.5 Typographical conventions



**This symbol indicates that you must strictly follow the instructions it refers to, in order to avoid damage to the appliance or injury.**



**This symbol provides additional information on the operation of the appliance and its components.**

## 2 Presentation

This product is manufactured in compliance with EU Directives, Regulations and Standards indicated in the EC Declaration of Conformity provided with the machine.

The espresso coffee maker is strictly for professional use only. It is designed for the preparation of hot drinks such as tea, cappuccinos, long, short and espresso coffee, etc.

The instructions for proper use of the machine are provided below.

**! The user must be sufficiently informed to operate the appliance correctly. It is recommended not to carry out any operations on the machine which may modify or alter its operation. WHEN THE MACHINE IS OPERATING, THE BOILER CONTAINS STEAM AND HOT WATER UNDER PRESSURE.**

**! The machine's installation and maintenance operations can only be carried out by qualified technical personnel. Qualification can be provided by the builder through participation in specific training courses.**

**! The installation and maintenance of the machine must be carried out only by qualified service personnel with knowledge and practical experience of the machine itself, with particular attention to the safety aspects and hygiene.**

## 3 Warnings for the installer

### 3.1 Supply

The water supply of the appliance must be carried out with water which is suitable for human consumption, in compliance with the regulations in force in the place of installation. The owner / manager of the system must confirm to the installer that the water meets the requirements above.

### 3.2 Materials to be used

During the installation of the appliance, only the components and materials supplied with the appliance are to be used. Should the use of other components be necessary, the installer must verify their suitability to be used in contact with water used for human consumption.

### 3.3 Hydraulic connections

The installer must carry out the hydraulic connections in accordance with the hygiene norms and the hydraulic safety norms for environmental protection in force in the place of installation.

### 3.4 Activation

When installation is complete, the appliance has to be started, brought to the nominal working condition and left for 30 minutes in the "ready to operate" condition.

Afterwards, the appliance has to be turned off and emptied of the first water introduced in the whole hydraulic circuit, to eliminate possible initial impurities.

Then, the appliance must be once again loaded and brought to the nominal working conditions.

After reaching the "ready to operate" condition, the following has to be performed:

1. for each coffee unit, carry out a continuous delivery, in order to release the whole volume of water contained in each associated coffee tank;
2. release the entire volume of the hot water from the boiler by continuous delivery through the specific spout. In the case of several dispensing points, divide the volume on the base of the number of the dispensing points;
3. continuously release steam for at least 1 minute for each steam dispensing point.

### 3.5 Maintenance and repairs

After maintenance and/or repair intervention, the components used must ensure that the hygiene and safety requirements initially provided for the appliance are still met. These are met by using original spare parts only.

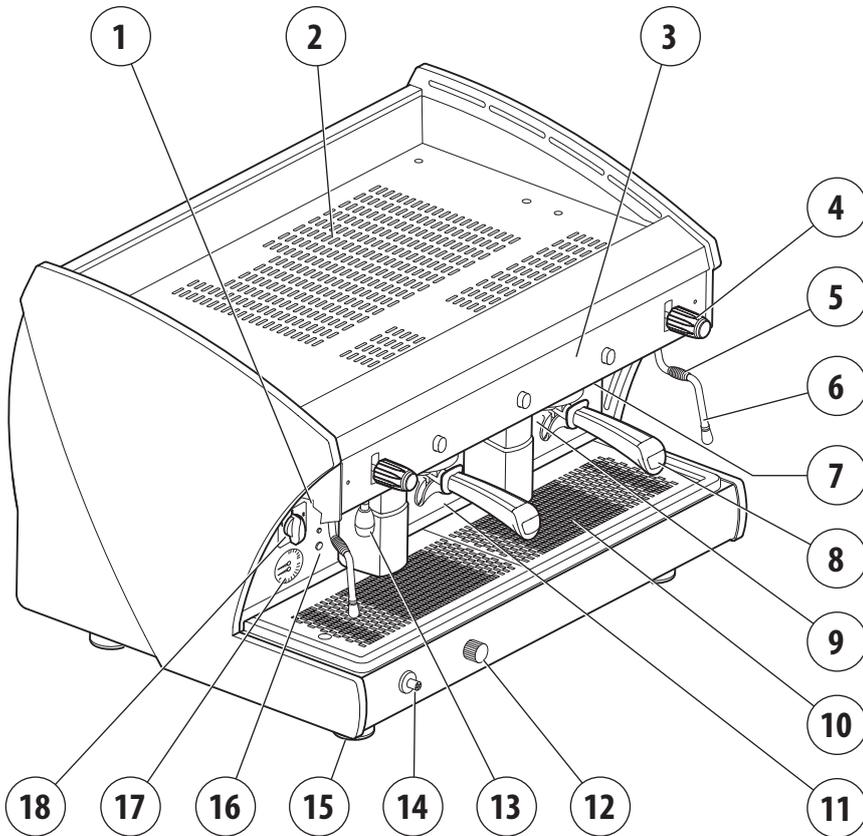
After repair or replacement of components related to parts in direct contact with water and food, a washing procedure has to be carried out, as in the case of first installation.



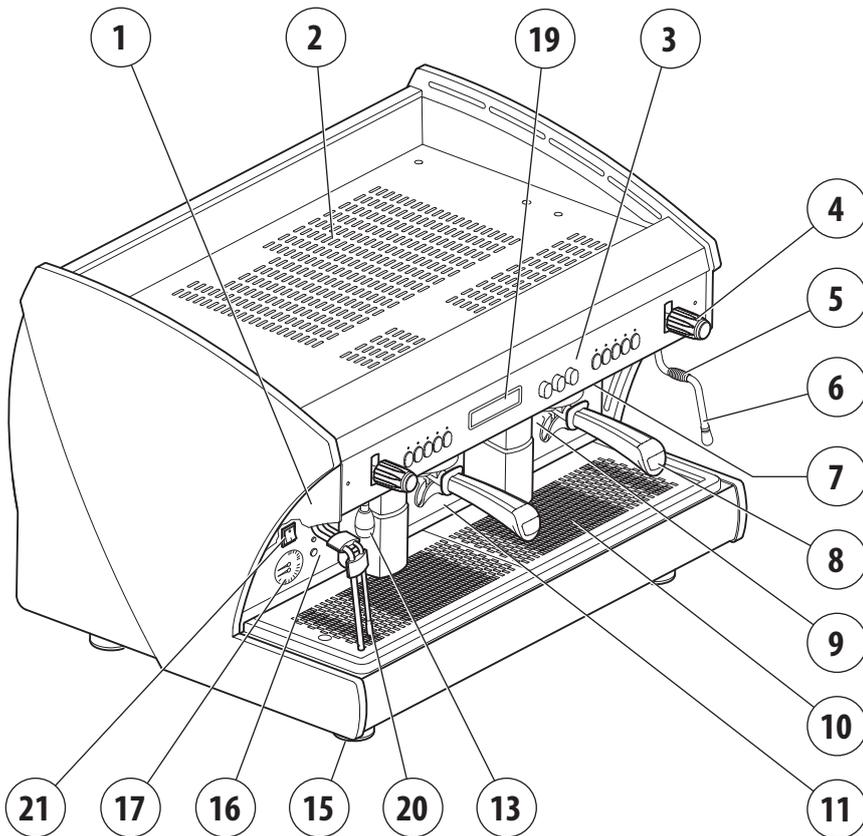
**Maintenance operations should not be carried out by children without supervision.**

# 4 Description of the machine

## 4.1 Description



- 1. Lights switch .
- 2. Cup heater surface.
- 3. Command facade.
- 4. Steam knob.
- 5. Burn protection.
- 6. Steam nozzle.
- 7. Optical boiler water level.
- 8. Filter holder.
- 9. Worktop lights.
- 10. Cup-rest grid.
- 11. Gas burner inspection window (\*).
- 12. Gas safety (\*).
- 13. Hot water nozzle.
- 14. Gas lighting button (\*).
- 15. Adjustable foot.
- 16. Warning lights (see below).
- 17. Pressure gauge.
- 18. Start-up switch.



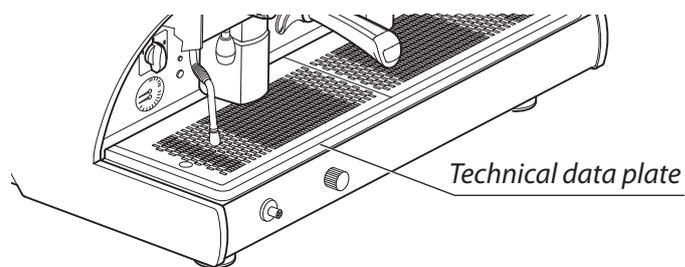
-  Turning the machine on
-  Boiler replenishment timeout (only for pouring EMA/EPU).
-  Cup heater

(\*). Optional device.

## 4.2 Technical data

The nameplate of the machine is fixed on the base of the frame under the drain pan.

The data of the appliance can be seen also on the label located on the package of the machine.

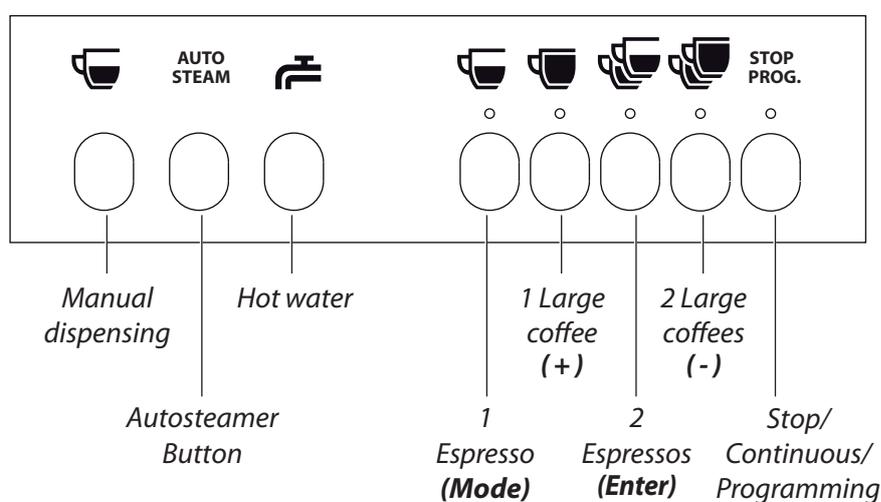


		1GR			COMP			2GR			3GR	
Power supply voltage	V	120	240	230/400	120	240	230/400	120	240	230/400	240	230/400
Absorbed power	W	2.300	3.300	3.000	2.900	2.900	3.100	3.100	4.200	3.900	6.000	5.550
Steam boiler capacity	L / gal UK	5 / 1,10			7 / 1,53			12 / 2,64			17 / 3,74	
Safety valve calibration	bar / psi	1,9 / 27,6										
Boiler operating pressure	bar / psi	0,8 ÷ 1,4 / 11,6 ÷ 20,3										
Feedwater pressure	bar / psi	1,5 ÷ 5 (MAX) / 21,8 ÷ 72,5 (MAX)										
Coffee dispensing pressure	bar / psi	8 ÷ 9 / 116 ÷ 130,5										
Operating conditions	°C / °F	5 ÷ 40 / 41 ÷ 104										

Technical data table

## 4.3 Push-button panel

In the diagram underneath you'll find a description of the functions of the individual buttons. Dual-function buttons are used during the programming of display elements (this last one is indicated in parentheses).



**i** On the models with display, the programming is carried out by the right push-button panel.

## 5 Preparing the machine

The preparation of the machine and the installation operations must be carried out by qualified personnel only. The installer must strictly follow the indications provided in chapter "Warnings for the Installer".

**!** Using the machine without all the installation operations having been carried out by technical personnel could damage it seriously.

**!** The machine must be placed in a perfectly horizontal position.

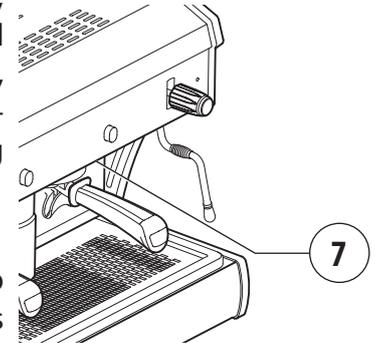
## 6 Changing the water

In case of breaks longer than 1 week, it is necessary to perform the changing of the 100% of the water contained in the hydraulic circuits of the machine, by using the appropriate dispensing points, as described in the Paragraph "Warnings for the Installer".

## 7 Starting the Machine

### 7.1 Electric heating ( EMA / EPU versions)

Before starting the machine, make sure that the level of water in the boiler is higher than the minimum level on the level-check window (7). If there is no water (first installation or after boiler maintenance), it is necessary to fill the boiler in advance, so as to prevent overheating of the heating element.



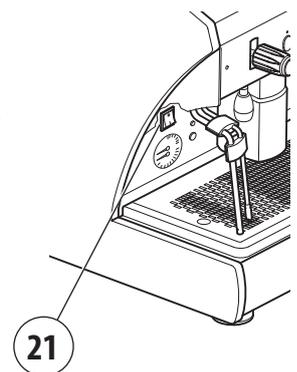
Proceed as follows :

- Open the water tap of the water mains and of the softener;
- Turn the switch to position "1" (electrical power supplied to the pump for automatic boiler replenishment and machine services) and wait for the boiler to be automatically filled with water;
- Turn the switch to position "2" (full electrical power supplied, including the heating element in the boiler) and wait for the machine to warm up completely.



### 7.2 Electric heating (EVD version)

- Open the water tap of the water mains and of the softener
- Press the master switch (21) of the machine;
- wait for the possible automatic replenishment of the water in the boiler;
- wait another second or so for the performing of the auto-test;



PLEASE WAIT FOR  
FUNCTIONAL TEST

TEST RESULT  
- OK -

- The machine is ready to be used when the following message is displayed:

1,0 BAR      120°C  
09:16      09-10-12 5

Boiler pressure      Boiler temperature      Programming indicator

1,0 BAR      120°C P  
09:16      09-10-12 5

Hour

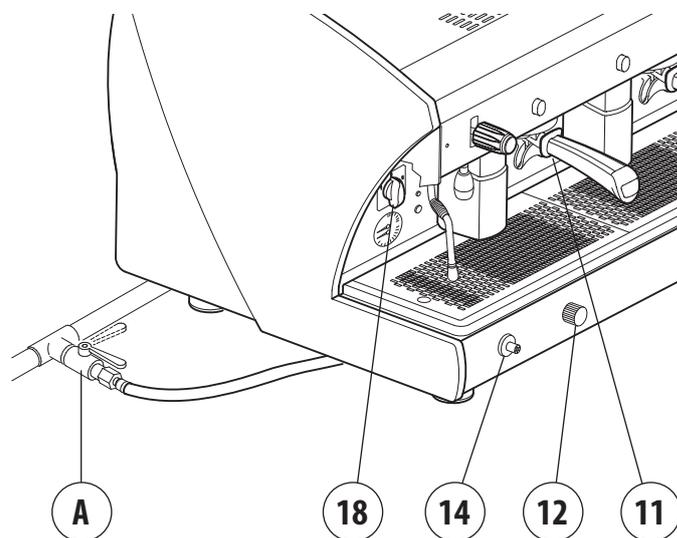
Date

Day of week

1	Monday
2	Tuesday
3	Wednesday
4	Thursday
5	Friday
6	Saturday
7	Sunday

### 7.3 Gas heating (where a gas system is present)

- Turn the main switch **(18)** to position 1;
- open the gas valve **(A)** on the mains;
- hold down push button **(12)** and press the on button **(14)** at the same time. Once the flame ignites, hold down knob **(12)** for a few seconds to allow proper activation of the thermocouple;
- then, confirm that the flame has ignited by looking through the window **(11)**;
- wait for the operating pressure indicated on the pressure gauge to reach a working value of 1-1.2 bar;



To avoid the risk of burns, it is advisable to keep hands away from the hot water nozzle, steam nozzle and delivery groups during the machine's heating phase.



During the machine's warm-up phase (roughly 20 minutes), the negative pressure valve will release steam for a few seconds until the valve itself closes.



Before using the machine, run deliveries dry with the filter holder attached for a few seconds to release any air which may be in the circuit, so that the delivery groups are completely heated.



The connection and tune up of the gas system has to be performed by technical staff.  
In case of gas-related changes or malfunction, contact the technical support.

## 7.4 Electric + gas heating (if gas system is present)

- Proceed as indicated in paragraph 7.3 “Gas heating”;
- after confirming that the flame has ignited, turn the main switch **(18)** to position 2. In this way the boiler heating element is powered and operating pressure will be reached more quickly;
- wait for the operating pressure indicated on the pressure gauge to reach the working value of 1-1.2 bar.

- **For reasons of safety, gas heating must be shut down during long periods of disuse of the machine (during the night or when the establishment is closed).**

- **It is not advisable to put cloths or other objects on the cup heater, as this obstructs normal air flow.**
- **Do not operate the gas burners when the boiler is empty. During the machine’s warm-up phase (roughly 20 minutes), the negative pressure valve will release steam for a few seconds until the valve itself closes**

- **During the machine’s warm-up phase (roughly 20 minutes), the negative pressure valve will release steam for a few seconds until the valve itself closes.**

# 8 Preliminary operations

## 8.1 Grinding and dosing

It is important to have a dosing-grinding device next to the machine for the purpose of grinding the coffee used daily.

The grinding and the dosing of the coffee must be done according to that indicated by the manufacturer of the dosing-grinding device. The following points are also to be kept in mind:

- to obtain a good espresso it is recommended not to keep large stocks of coffee grains. Observe the expiry date indicated by the producer;

- never grind large volumes of coffee, it is advisable would be to have the quantity contained in the dosing device and use it if possible by the end of the day;
- if possible, never buy coffee that is already ground as it expires quickly. if necessary, to buy it in small vacuum-sealed packages.

## 8.2 Preparing the filter holder

- Fill the filter with a dose of ground coffee (circa 6-7 gr.) and press it with the press;
- hook the filter-holder to the unit without closing it too tightly in order to avoid excessive wear of the gasket;
- for the same reason it is recommended to clean the edge of the filter before attaching the filter holder to the dispensing unit;
- follow the procedures specified by the manufacturer of the grinder.

**!** To prevent the seal from wearing too soon, clean the edge of the filter before engaging the filter holder on the delivery group. Do not excessively tighten the filter holder to the dispensing group.

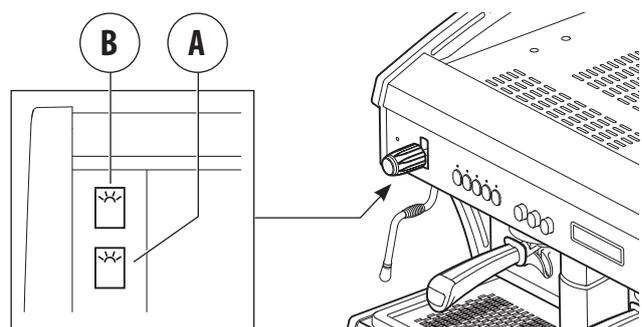
## 8.3 Lighting

### Brewing compartment

To turn the work area lighting on and off, press the switch **(A)** located on the front beneath the control panel on the left.

### Sides

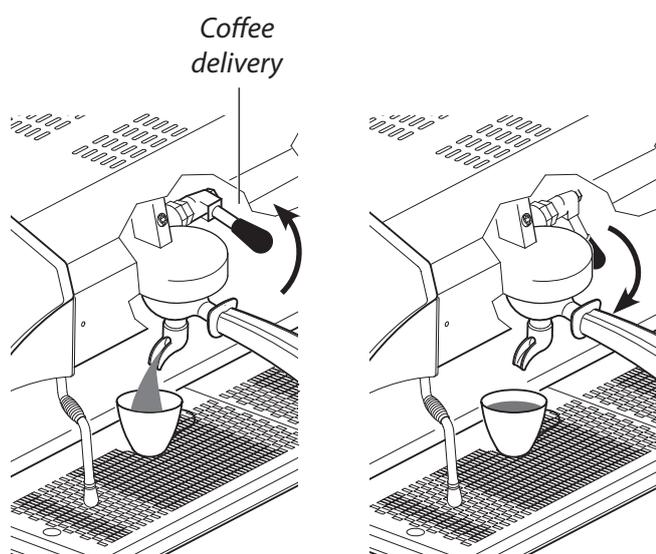
To turn the side lighting on and off, press the switch **(B)** located at the rear beneath the control panel on the left.



## 9 Preparing the coffee

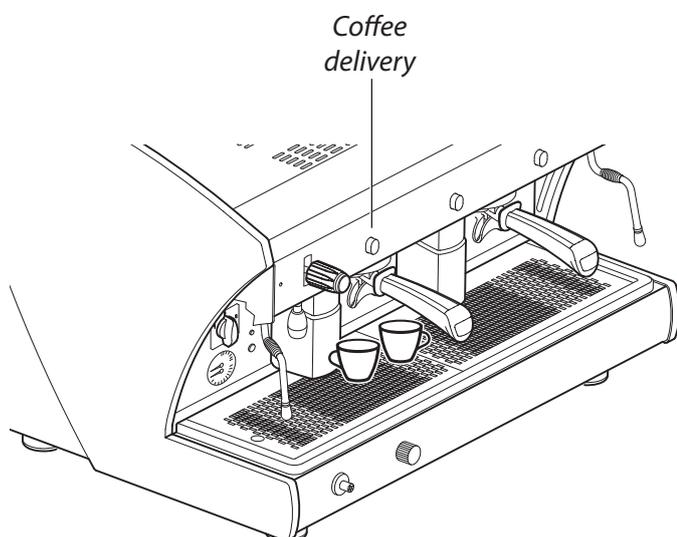
### 9.1 EMA version

- Place the coffee cup under the dispensing spout;
- lift up the lever: the delivery will begin, and it can be stopped using the same switch once the desired amount of coffee is obtained in the cup.



### 9.2 EPU version

- Place the coffee cup under the dispensing spout;
- press the desired dispensing switch. Dispensing will begin, and it can be stopped using the same switch once the desired amount of coffee is obtained in the cup.



### 9.3 EVD version

#### Programming coffee dose

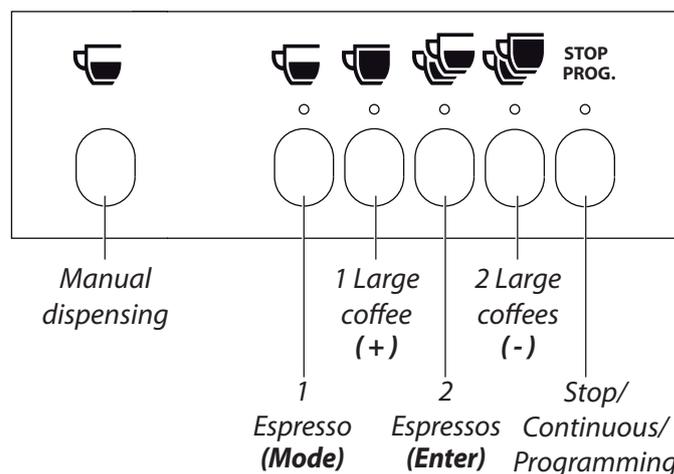
Always program the right push-button panel first, and, if necessary, the others subsequently.

- Place the coffee cup under the dispensing spout;
- press the **STOP/PROG.** button and keep it pressed for 5 seconds: all the push-button panel's leds will light up;
- press the dose button to be programmed (e.g. 1 espresso);
- wait for the dispensing. To confirm the dose, press the dose button or the **STOP/PROG.** button again ;
- repeat this operation for the other dose buttons;
- Upon the completion of programming, press the **STOP/PROG.** button until all the push-button panel's leds shut off.

**!** Programming of each dose must be carried out with ground coffee and not with previously used grounds.

**i** It is possible to program all machine's push-button panels simultaneously using only the left push-button panel. To obtain different doses for the various groups, perform the programming with the left push-button panel first, and then with all the others.

**!** Do not remove the filter-holder from the delivery group during coffee delivery.

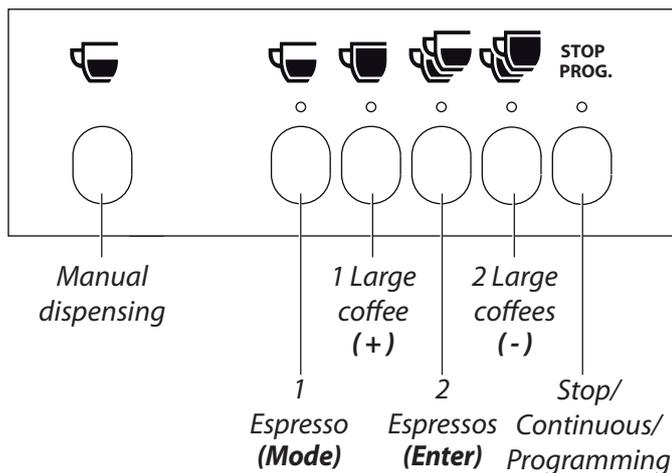
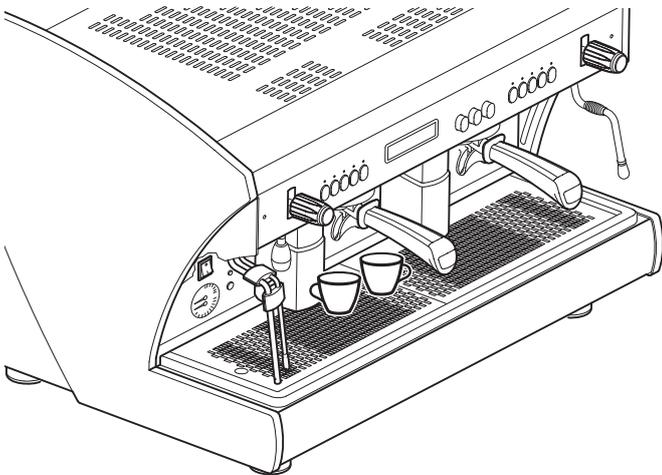


## 9.4 Coffee delivery

- Place the coffee cup under the dispensing spout;
- press the desired dose key and wait for coffee to be dispensed.

**To stop dispensing water ahead of time, press the STOP/PROG button or press the button you selected again.**

**If the push-button panel is blocked, use the "Manual dispensing" button.**



## 10 Preparing hot beverages

### 10.1 Dispensing of hot water (EMA / EPU Versions)

- Place the jug under the hot water nozzle (13);
- press the hot water button (☞): wait for the water to be dispensed;
- to stop delivery in advance, press the hot water delivery button again or press the **STOP/PROG.** button.

### 10.2 Dispensing of hot water (EVD version)

#### Programming

- Place the jug under the hot water nozzle (13);
- press the **STOP/PROG** button of the right push-button panel until all the dose button leds light up;
- press the hot water dispensing button (☞);
- upon reaching the desired dose, confirm by pressing the hot water dispensing button (☞) again;
- press the "**STOP/PROG**" button to exit the programming phasep.

#### Dispensing

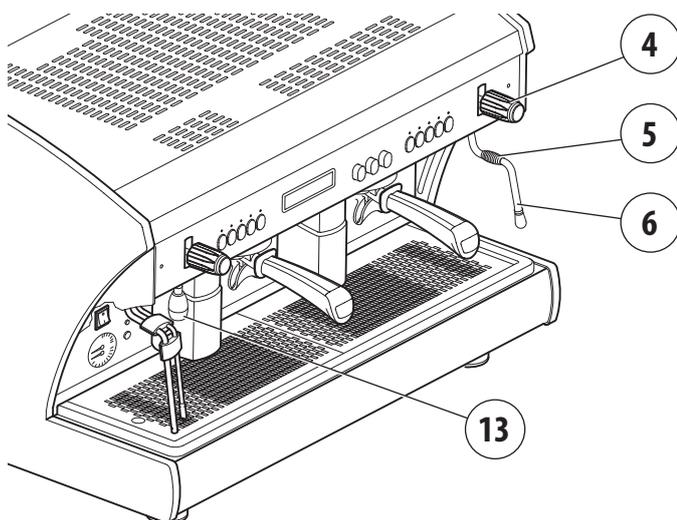
- place the jug under the hot water nozzle (13);
- Press the hot water button (☞): wait for the water to be dispensed;
- to stop delivery in advance, press the hot water delivery button (☞) again or press the **STOP/PROG** button

**Carefully operate the steam nozzle using the anti-burn rubber bulb (5) and never touch the steam nozzle (6) or the hot water nozzle (13): contact with the hot water or steam may be harmful to individuals, animals or property.**

### 10.3 Dispensing steam

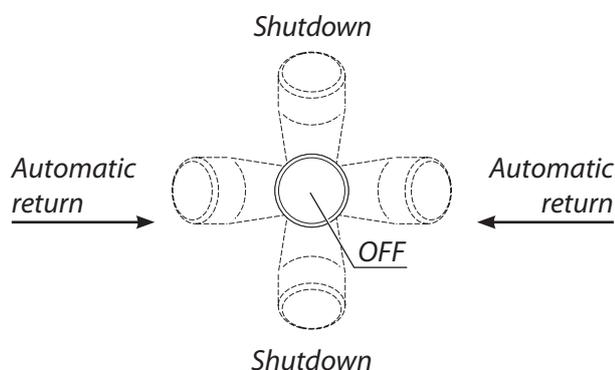
Immerse the steam nozzle into the liquid to be heated and operate the tap knob (5) by turning it horizontally: the steam coming out of the nozzle (7) will be proportional to the opening of the tap.

If the knob is released, it will return to the off position, stopping the dispensing.



By moving the knob vertically, it is possible to lock it in the constant on position, in order to have a continuous delivery of steam.

To stop the outflow of steam through the nozzle, manually return the knob to the OFF status, disengaging it from the on position.



For optimal foaming, it is recommended to observe the following simple rules:

- heat only the amount of milk you intend to use, once heated, the milk will have to be completely poured from the jug and mustn't be heated again;
- the milk to be foamed must have a starting temperature of 4°C;

**!** The use of the steam delivery point (steam nozzle), must always be preceded by condensation draining for at least 2 seconds.

**!** Leave the steam nozzle immersed in the milk only for the heating time required.

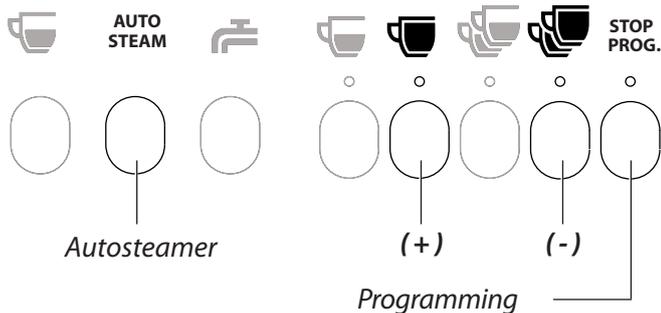
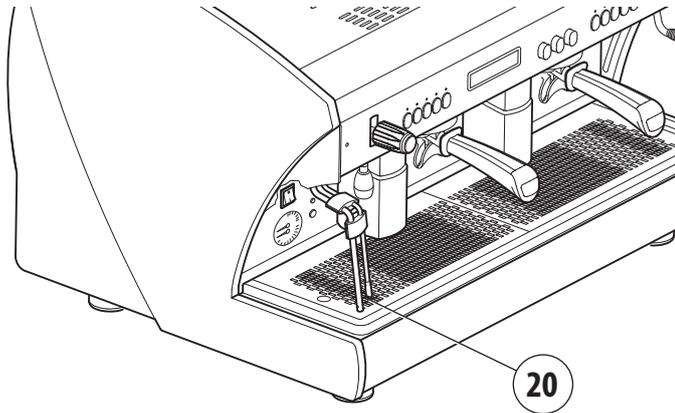
**!** Do not turn on the steam knob if the nozzle is in the milk and the machine is off.

**!** To keep the steam nozzle tips in perfect working order, it is advisable to carry out a brief dry delivery after each use. Keep the tips clean at all times using a cloth dampened in lukewarm water. Handle the nozzle with utmost caution due to the hazard resulting from the presence of high-temperature steam.

# 11 Autosteamer

## 11.1 Autosteamer System

The "Autosteamer" system can be used for automatically heating and foaming milk at the programmed temperature.



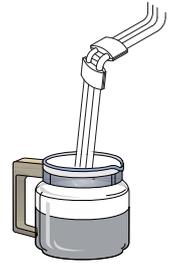
For optimal foaming, it is recommended to observe the following simple rules:

- heat only the amount of milk you intend to use, once heated, the milk will have to be completely poured from the jug and mustn't be heated again;
- the autosteamer guarantees a correspondence of  $\pm 3^{\circ}\text{C}$  between the set temperature and the real temperature of the milk, only by starting from a milk temperature of  $4^{\circ}\text{C}$ ;
- since the dispensing of steam stops on its own when the set temperature of milk is reached, to prevent the milk foam from spilling out, it is necessary to introduce a volume of liquid not greater than 1/2 the capacity of the jug.
- use a container with a capacity of 0.75 litres and half-fill it with milk.

## 11.2 Operation

Proceed as follows:

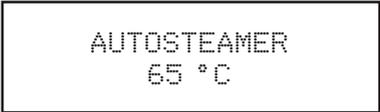
- Immerge the tips of the autosteamer (**20**) into the beverage;
- press the autosteamer button;
- wait until the delivery is finished;
- when the delivery is finished, the milk will be foamed and heated at the preset temperature.
- to stop delivery in advance, press the same key again;
- by holding down the autosteamer button it is possible to extend steam dispensing beyond the set temperature.



## 11.3 Temperature regulation

To adjust the operating temperature of the autosteamer, proceed as follows:

- Press the **STOP/PROG.** button on the right push-button panel and keep it pressed for at least 5 seconds;
- keep pressing the **STOP/PROG.** button until the display shows the message:
- use the **(+)** and **(-)** buttons to modify the temperature of the autosteamer shown on the display;
- press the **STOP/PROG.** button to confirm the operation;
- to exit programming mode, press the **STOP/PROG.** button (the machine automatically exits the programming mode if no selections are made for at least 10 seconds).



**i** Refer to service assistance to regulate the foam of the milk.

**!** The use of the steam delivery point (steam nozzle), must always be preceded by condensation draining for at least 2 seconds.

**i** The system includes a 4-minute operation time-out for the Autosteamer device.

**i** To keep the steam dispensers in perfect working order, it is advisable to carry out a brief dry delivery after each use. Keep the ends of the nozzle clean at all times by using a cloth dampened in lukewarm water. If regular cleaning is not carried out, the proper operation of the autosteamer can be jeopardized.

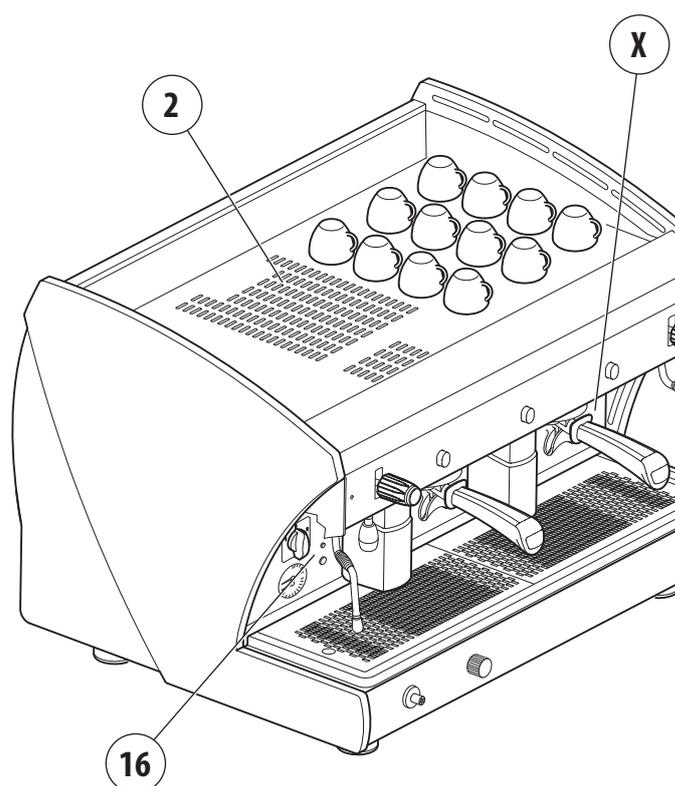
**i** Do not leave the autosteamer nozzle immersed in the milk when it is not being used. Handle the autosteamer with the utmost caution due to the dangers resulting from the presence of high-temperature steam.

## 12 Cup heater

### 12.1 EMA / EPU version

Place the cups to be heated on the cup heater (2) and position the device switch located on the machine's command facade (X) to **ON**.

Confirm that the light (16) on the front of the machine is on, as it indicates that the cup-heating system is active.



**i** The cup-heating device of the EMA and EPU versions is not adjustable.

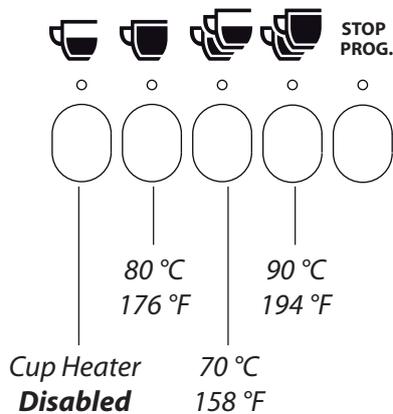
## 12.2 EVD version

Place the cups to be heated on the cup heater (2) and position the device switch located on the machine's command facade (X) to ON.

Confirm that the light (16) on the front of the machine is on, as it indicates that the cup-heating system is active.

To adjust the cup heater, proceed as follows:

- Upon the switching on of the machine, keep the **STOP/PROG.** button on the right push-button panel pressed: the flashing will point out the present configuration of the cup heater according to what is indicated in the design shown alongside;
- Hold down the **STOP/PROG.** button until the led on the keyboard changes from a flashing light to a fixed one;
- Press the key that corresponds to the desired configuration;
- Press **STOP/PROG.** button to confirm the operation.

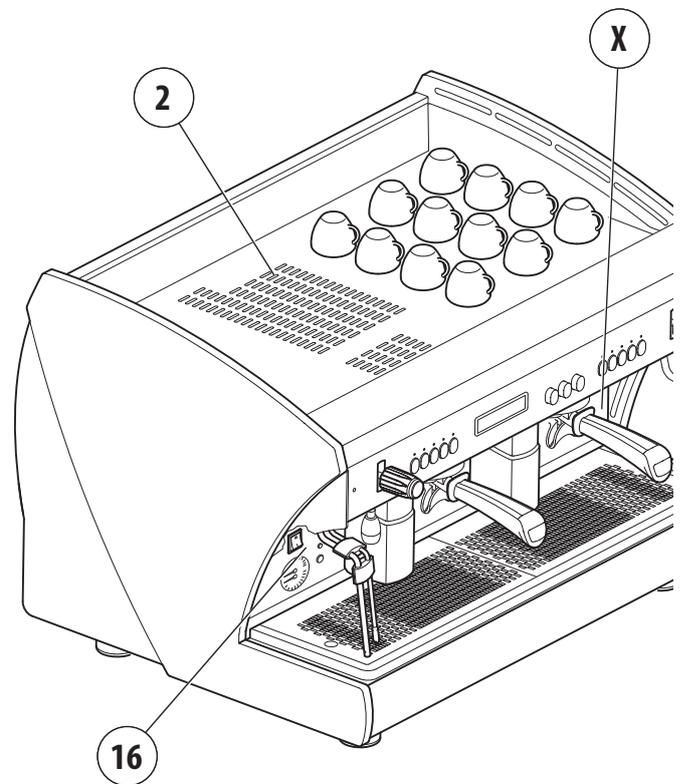


## 12.3 EVD version with display

Place the cups to be heated on the cup heater (2) and position the device switch located on the machine's command facade (X) to ON.

Confirm that the light (16) on the front of the machine is on, as it indicates that the cup-heating system is active.

**i** To adjust the temperature of the cup warmer, refer to the "Programming" section.



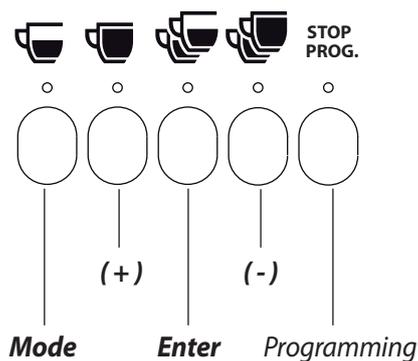
**i** To turn off the cup heater, set a temperature lower than 70 °C (the display will show ---- ) or position the heater switch to OFF (it is located above the machine's start switch)

**i** For safety reasons it is advisable not to place cloths or other objects on the cup heater surface (2) to keep the machine from overheating.

# 13 Programming the machine's parameters (only versions with DISPLAY)

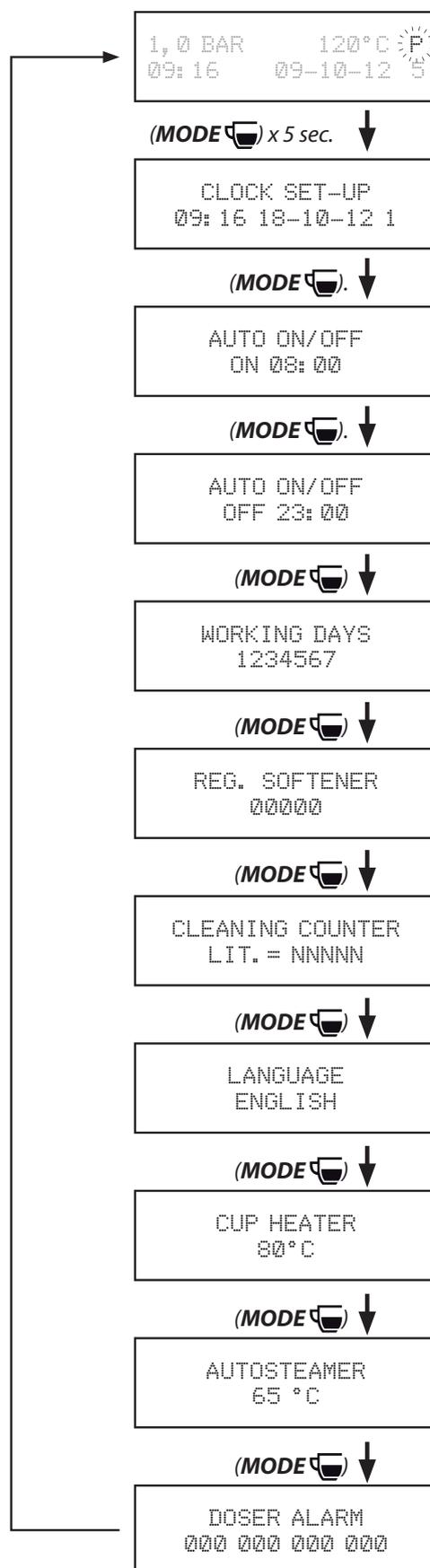
## 13.1 Menu access

- To access the programming menu, press the **(MODE)** button and keep it pressed for at least 5 seconds: until the led illumination **(MODE)**, **(ENTER)**, **(+)**, **(-)**;
- use the **(MODE)** key to scroll the various areas of the programming menu;
- use the **(ENTER)** button to move from one parameter to another within the same area;
- to modify the value of each parameter, use the increase **(+)** and decrease **(-)** button.



**i** The system automatically exits the programming phase about 10 seconds after the last operation performed or press the **STOP/PROG.** button.

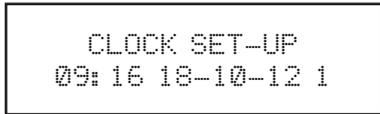
**i** For programming, always use the right push-button panel.



### 13.2 Programming the Clock

Changing of the hour, date and day of the week:

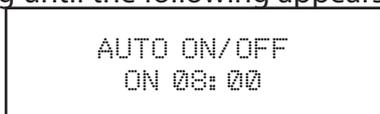
- Enter programming until the following appears on the display;
- use the (+ ) and (- ) buttons to modify the parameter during the flashing phase;
- press the (ENTER ) button to move on to the next parameter ;
- to move on to the next programming, press the (MODE ) button.



### 13.3 Programming the Switching On

Programming of the automatic switching on of the machine:

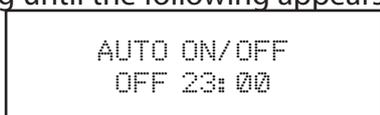
- Enter programming until the following appears on the display;
- set the switching on time of the machine using the (+ ) and (- ) buttons;
- press the (ENTER ) button to switch from hours to minutes and vice versa;
- to move on to the next programming, press the (MODE ) button;
- to disable the "Off" function, set the time to **00:00**.



### 13.4 Programming the Switching Off

Programming of the automatic switching off of the machine:

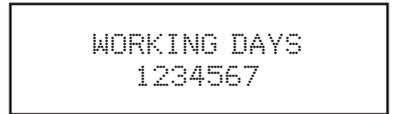
- Enter programming until the following appears on the display;
- set the switching off time of the machine using the (+ ) and (- ) buttons;
- press the (ENTER ) button to switch from hours to minutes and vice versa;
- to move on to the next programming, press the (MODE ) button;
- to disable the "Off" function, set the time to **00:00**.



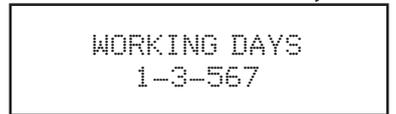
### 13.5 Programming of rest days

To program machine shutdown for rest day(s), follow the instructions below:

- Enter into programming until the following appears on the display:
- choose the machine's /day/s of rest by scrolling with the (+ ) and (- ) buttons;
- disable or reactivate the desired day/s of rest using the (ENTER ) button.



Example of machine shutdown on Tuesday and Thursday.



Example of machine with no days set for shutdown.

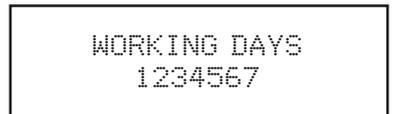


Table of the days of the week

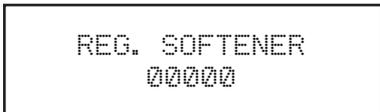
1	2	3	4	5	6	7
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday



The machine will remain off on the days in which the Day Off function " - " has been activated.

## 13.6 Programming the regeneration of the water softener

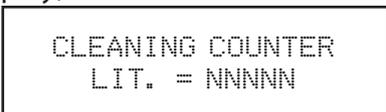
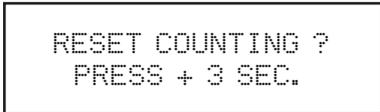
Programming of the automatic alert of the need to regenerate the water softener:

- Enter into programming until the following appears on the display; 
- set the water quantity (increments of 50 l.) with the (+ ) and (- ) buttons;
- to move on to the next programming, press the (MODE ) button.

**i** When the machine reaches 90% of the value set on the display a signal appears for 5 seconds. Once 100% of the set value is reached, the intermittent signal appears on the display.

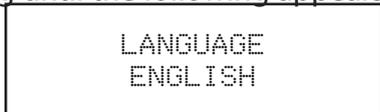
## 13.7 Viewing and Resetting the liter counter

To view and reset the liter counter:

- Enter programming until the count of the liters appears on the display;
- press the (-) button to reset; 
- to confirm the resetting press the (+ ) button and hold it down for 3 seconds;
- to move on to the next programming, press the (MODE ) button. 

## 13.8 Programming of the Language

Programming of the language displayed:

- Enter programming until the following appears on the display; 
- set the language with the (+ ) and (- ) buttons;
- To move on to the next programming, press the (MODE ) button.

**i** In English it is possible to choose between degrees Celsius (°C) and Fahrenheit (°F)

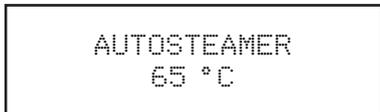
## 13.9 Programming of the Cup Heater

Programming of the temperature and the activation of the cup heater:

- Enter programming until the following appears on the display; 
- set the temperature (70-100°C) with the (+ ) and (- ) buttons;
- To move on to the next programming, press the (MODE ) button.

## 13.10 Programming of the Autosteamer's Temperature

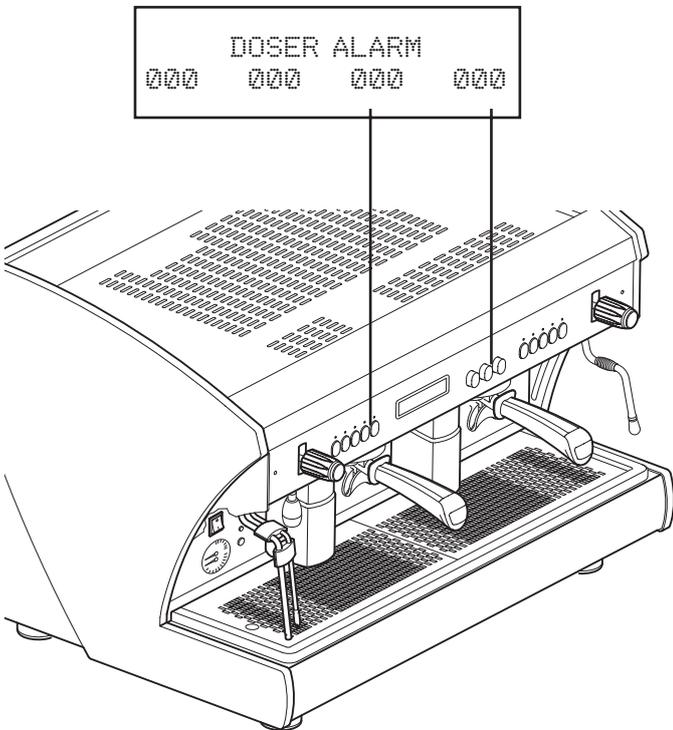
Programming of the operating temperature of the autosteamer:

- Enter programming until the following appears on the display; 
- set the language with the (+ ) and (- ) buttons;
- To move on to the next programming, press the (MODE ) button.

**i** The actual temperature of the beverage may differ by a few degrees from the set temperature depending on the amount of the beverage heated.

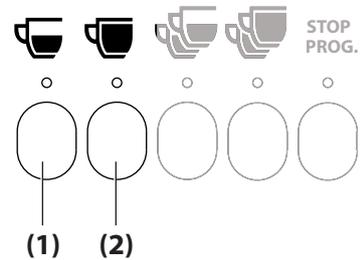
### 13.11 Doser Alarms

Control of the dosers' alarms. The diagram below provides the correspondence with the dispensing groups.



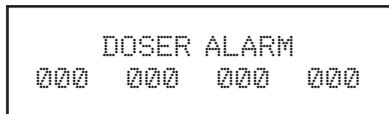
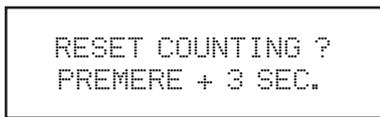
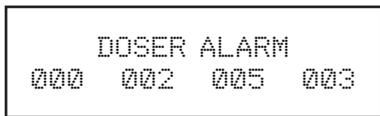
### 13.12 Loading default data

To restore the factory settings, hold down the buttons (1) (2) and **(STOP/PROG.)** for 5 seconds upon starting up the machine.



#### Resetting the dosers' alarms

- Use the **(MODE)** button to scroll the menu until you reach the dosers' alarm;
- Press the **(-)** button to start the resetting;
- to confirm the re-setting press, the **(+)** button and keep it pressed for 3 seconds.



## 14 Reading and resetting of data

### 14.1 Totals

To view the total of the work performed by the machine, proceed as follows:

- Press the **STOP/PROG.** button of the right push-button panel for at least 5 seconds until the display shows the total number of selections carried out;
- by pressing the **STOP/PROG** key repeatedly (the LEDs of different keys are turned on), you can see the number of selections made by the corresponding key;
 

TOTAL COFFEES  
00000000
- to exit from the total, repeatedly press the **STOP/PROG** button until it returns to selection mode.
 

COUNTERS  
00000000



After 10 seconds of inactivity the system automatically exits from the menu.

### 14.2 Resetting of the Totals

To reset the totals of the individual dose buttons, proceed as follows:

- Press the **STOP/PROG.** button on the right push-button panel and keep it pressed for at least 5 seconds;
- Press the (-) button to start the resetting;
- to confirm the resetting, press the (+) button and keep it pressed for 3 seconds.

RESET COUNTING ?  
PRESS + 3 SEC.

DATA RESET



The above-indicated procedure allows for the carrying out of the resetting of the individual selections, but not the total resetting of the machine (life of the machine).

### 14.3 Resetting of the water liters total for softener regeneration

- Simultaneously press the **(MODE)**, **(ENTER)**, **(+)** and **(-)** buttons of the right push-button panel until the message "00000" appears on the display;
- to bypass regeneration control, set a value of 00000 litres.

# 15 Accessories

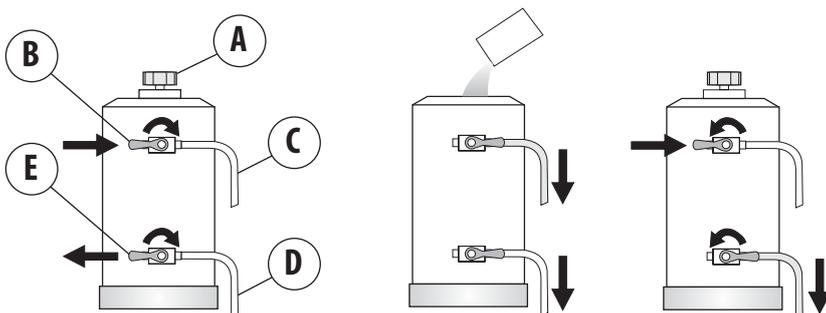
## 15.1 Softener

Mains water contains insoluble salts, which cause the build-up of lime scale deposits in the boiler and in other parts of the machine. The softener makes it possible to eliminate or substantially reduce the presence of these mineral salts. The resin softener has the property of retaining the calcium contained in the water. For this reason, the resins become saturated after a certain period and must be regenerated with coarse kitchen salt (NaCl, sodium chloride) or special water softening salt. It is very important to regenerate the softener within the established times. The regeneration is to be done regularly every 15 days. However, in locations with very hard water, it will be necessary to regenerate more frequently. The same rule can be applied to places where there is a large consumption of hot water for tea or other uses.

### Softener regeneration

Proceed as follows:

- move levers (B) and (E) from left to right;
- remove the lid by loosening the knob (A);
- release enough water through the pipe (C) to make room for the salt to be added, based on the model (see the table on the following page);
- clean any salt or resin residue from the gasket located on the lid;
- put the cover back in place by screwing the knob (A) down securely and move the lever (B) back from right to left;
- let the salt water drain from the little hose (D) until the water is no longer salty (about 30-60 minutes). The salt allows the accumulated mineral salts to be released;
- switch the lever (E) from right to left back to its initial position.



**The build-up of lime scale deposits in the hydraulic circuit and boiler inhibits thermal exchange, thus compromising proper operation of the machine. Heavy incrustations in the boiler may cause long machine shutdowns and in any case invalidate any guarantee, because this symptom indicates that regeneration has been neglected.**

In order to keep the softener and hence the machine in perfect operating condition, it is necessary to perform regeneration periodically based on the use of the softener and the hardness of the water that is used. The table below shows the quantity of softened water based on the hardness of the water in the various units of measure:

- °f French degree
- °d: German degree = 1.8 °f
- mg CaCO<sub>3</sub>

For further information on installation, start-up and regeneration of the softener, refer to the relative instruction manual.

Amount of softened water based on hardness

°f	30	40	60	80	salt
°d	16,5	22	33	44	
mg CaCO <sub>3</sub>	30	40	60	80	
8 liters	1000 lt	900 lt	700 lt	500 lt	1.0 kg
12 liters	1500 lt	1350 lt	1050 lt	750 lt	1.5 kg
16 liters	2100 lt	1800 lt	1400 lt	1000 lt	2.0 kg

Softener model	Amount of salt
8 litres	1.0 kg
12 litres	1.5 kg
16 litres	2.0 kg

## Regeneration notification

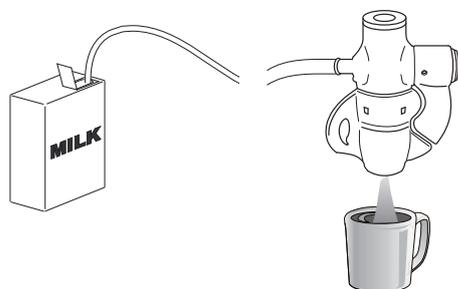
If the function has been enabled during the programming, the system measures the amount of water used by the machine and prompts the user for regeneration (flashing of "WATER SOFTENER REGENERATION") when the set amount has been exceeded.

Once the regeneration has been carried out, the counter must be reset.

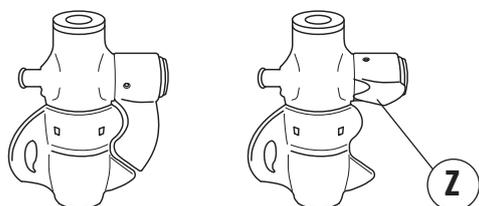
**i** To carry out the resetting of the total of the liters, see chap. 14.3.

## 15.2 Cappuccino maker

- Put the suction tube inside the milk;
- place the jug under the spout of the cappuccino maker;
- open the steam tap, when the desired amount is reached close the steam tap;
- pour the latte into the cups with the coffee.



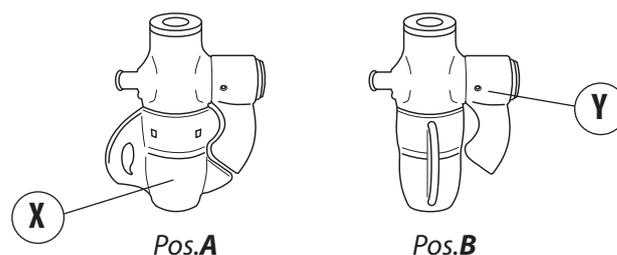
**i** To obtain the dispensing of warm milk without foam, lift the tab (Z) upwards. For better results, we suggest not to dispense directly into the coffee cup, but into a jug or pot, and to then pour the foamed milk on the coffee. Be sure the cappuccino maker is kept clean as described in the chapter "Cleaning".



## Cleaning

Use special care in cleaning the cappuccino maker, following the procedures indicated below:

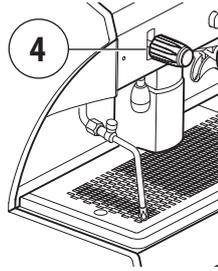
- perform a first washing by immersing the suction tube in water and run a delivery for a few seconds;
- turn the rotating body (X) 90° to position B (closure of milk outlet duct);
- holding the milk suction tube in the air, dispense steam (cappuccino maker dry run);
- wait about 20 seconds to allow for internal cleaning and sterilisation of the cappuccino maker;
- close the steam and put the rotating body back in position A;
- if the air intake hole (Y) is blocked, clear it gently with a pin.



**!** It is advisable to clean the cappuccino maker after each period of continued use so as to avoid malfunctions and to ensure a high rate of hygiene in the system.

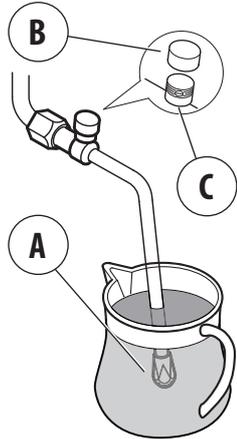
### 15.3 Milk foaming nozzle

- Insert the nozzle **(A)** in the milk so that the sprayer is completely covered;
- operate the steam knob **(4)** horizontally;
- wait for the milk to heat and foam;
- upon reaching the desired temperature and foam, release the steam knob **(4)**.



To adjust milk foaming proceed as follows:

- Use a wrench to unscrew component **(B)** of the milk foaming nozzle;
- Use a screwdriver on the screw **(C)** located inside the part:
  - to reduce foaming turn clockwise;
  - to increase foaming turn counter-clockwise.



## 16 Suggestions on how to obtain a good cup of coffee

To obtain high-quality coffee, it is important for the hardness of the water used to not exceed 4-5 °f (French degrees). If the water hardness exceeds these values, it is advisable to use a water softener.

Avoid using a water softener if the water hardness is less than 4 °f.

If the taste of chlorine in the water is particularly strong, a special filter should be installed.

It is not advisable to keep large supplies of coffee beans. Never grind large amounts of coffee. Use the amount the doser holds and, if possible, use it by the end of the day. Never purchase ground coffee, as it expires quickly.

After the machine has not been used for a certain period of time (2-3 hours) carry out a few dry runs.

Make sure to carry out regular cleaning and maintenance.

If the type of coffee is changed, we recommend you to contact the Technical Support Service for the water temperature adjustment.

Adjust the grinding of the coffee according to the degree of humidity in the environment.

**To keep the milk foaming device in perfect working order, it is advisable to carry out a delivery dry run after each use.**

- **Keep the ends of the of the nozzle clean at all times by means of a cloth dampened in lukewarm water. Use the utmost caution with the milk foaming nozzle, as high-temperature steam is present.**

## 17 List of hazards

This chapter describes possible hazards for the user if the specific safety standards (described in this manual) are not followed.

### **The appliance must be connected to an efficient grounding system**

If this is not done, the appliance can be a source of dangerous electrical shocks as it is no longer able to discharge electricity to earth.

### **Do not use running water for washing**

The use of pressurized water directly on the machine can seriously damage the electrical equipment. Never use water jets to wash any part of the appliance.

### **Be careful of the steam and hot water nozzles**

During use, the steam and hot water nozzles become very hot and are thus a potential source of danger.

Handle these parts carefully. Never direct steam or hot water jets directly on the body.

### **Do not work on the machine when it is supplied with electrical power**

Before carrying out any maintenance or repair work on the machine you must turn it off using the main switch or, better yet, disconnecting the mains connection terminals. Never remove any body panel when the machine is supplied with electrical power.

**If you should decide not to use the appliance,** it is necessary to shut it down by disconnecting the power supply cable from the electrical mains, closing the inflow of water from the hydraulic mains and emptying the hydraulic system.

For the operations of disconnection from the electrical and hydraulic mains and of release of the water, qualified personnel has to be contacted.

### **Never work on the hydraulic system before having emptied it**

All work regarding the hydraulic system and the related boiler is to be avoided when there is still water and pressure in the system. Thus you must empty it beforehand by closing the mains tap and dry-running the delivery group for a short time.

Switch off the machine and turn on all the steam and water taps. When the pressure is zero, empty the boiler completely by unscrewing the special pipe fitting located on the lower part of boiler.

If the above procedure is not carried out correctly, opening any part of the hydraulic system can cause a sudden outburst of superheated water under pressure.

### **Gas machines**

Periodically check for gas leaks in the system by applying a soapy solution to the ducts.

For safety reasons, close the gas heating system when the machine is not in use (at night or during hours of closure).

### **Use of the appliance**

This espresso coffee machine is an appliance for professional use only. Any other type of use is considered incorrect and therefore dangerous. Never allow children or people not familiar with it to use the machine.

**Non-observance of the above-described standards can cause serious harm to people, property or animals.**

**Never operate the electronic apparatus when the appliance is supplied with electrical power.**

**Shut down the appliance completely by disconnecting it from the power outlet before carrying out any operation.**

# 18 Checks and cleaning

## 18.1 Checks and maintenance

To ensure perfect safety and efficiency of the machine over time, it is necessary to carry out maintenance. In particular, **it is advisable to ask the Technical Service to carry out an overall check of the machine at least once a year.**

Checks	Daily	Weekly
<b>MACHINE</b> <ul style="list-style-type: none"> <li>Using the machine display, check that the indicated pump pressure is around 8-9 bar.</li> <li>Check that the boiler pressure indicated on the display is consistent with a programming value.</li> <li>In case of anomalies, contact the Technical Support Service.</li> </ul>	X	
<b>FILTER HOLDER FILTERS</b> <ul style="list-style-type: none"> <li>Check the wear of the filters, if there is damage to the edges, and if coffee grounds are getting into the cup. If necessary, replace the filters.</li> </ul>		X
<b>GRINDER-DOSER</b> <ul style="list-style-type: none"> <li>Check the dose of the ground coffee, which should be about 6-7 gr. at a time, and adjust the amount as necessary.</li> <li>Check the degree of grinding and modify as required.</li> <li>Check the grinders for wear: they should be replaced if there is too much powder in the ground coffee.</li> </ul>		X
<b>SOFTENER</b> <ul style="list-style-type: none"> <li>Carry out regeneration of the softener (for the manual softener).</li> <li>Check that there is salt in the container (for the softener in the automatic version).</li> </ul>		X

**!** All maintenance operations must be carried out after unplugging the machine from the power supply, closing the water and completely cooling off the machine.

We recommend the use of suitable protective gloves.

**!** If the problem cannot be resolved, turn the machine off and contact Technical Service. Do not attempt any sort of repairs. The descaling of the machine must be carried out by professional technicians to ensure that such operation does not lead to release of hazardous materials for food use.

## 18.2 Cleaning

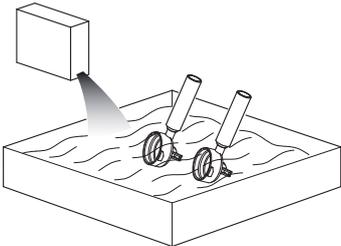
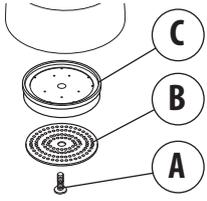
For perfect cleaning and efficiency of the appliance, several simple cleaning operations are necessary on the functional parts and accessories as well as the body panels. The indications given here are applicable for normal use of the coffee machine. If the machine is used continuously, then cleaning should be performed more frequently.

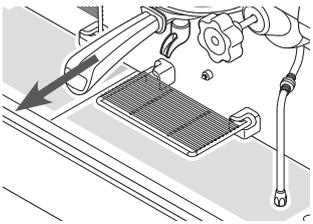
Before cleaning the machine, turn it off the machine and let it cool off.

**!** When cleaning, always use cloths that are completely clean and hygienic. To guarantee the correct operation and hygiene of the machine, it is necessary to use cleaning methods and products suitable for the purpose. Do not immerge the machine into water. Never use alkaline detergents, solvents, alcohol or aggressive substances. The descaling of the machine has to be performed by specialized technicians, by disassembling the components with deposits, so that no descaling debris is put into circulation. The used products/detergents have to be suitable for this purpose and must not corrode the materials of the hydraulic circuits

Cleaning operations should not be carried out by children without supervision.

Do not spill any liquids or use direct water jets on the machine.

Cleaning	Daily	Weekly	Monthly
<p><b>CAPPUCCINO MAKER</b> Clean several times a day as indicated in Paragraph "Cappuccino", especially if used continuously.</p>	XXX		
<p><b>FILTERS and FILTER HOLDERS</b> Clean the filter holders daily by leaving them immersed in hot water all night so as to allow greasy coffee deposits to dissolve; afterwards, rinse off everything with cold water. Perform the same cleaning weekly for 10 minutes in hot water and the appropriate cleaner. Failure to clean the filter holders daily will jeopardize the quality of the coffee and the proper functioning of the filter holder. <b>Warning: only immerse the cup of the filter holder. Avoid immersing the handle in water.</b></p> 	X		
<p><b>STEAM NOZZLE - MILK FOAMER - AUTOSTEAMER</b> Keep the nozzle clean at all times using a cloth dampened in lukewarm water.</p>	X		
<p><b>PERFORATED DISK and CONTAINMENT RING</b> Loosen the screw (A) and remove the perforated disk (B) and containment ring (C) from the delivery group. Wash with hot water.</p> 		X	
<p><b>BODY</b> Clean the panels of the body with a cloth dampened in lukewarm water. Do not use abrasive detergents which may scratch the surface of the body. Remove the tray and the cup holder grille and wash with hot water. During the cleaning operations, pay attention to the edges and protruding parts</p>	X		

Cleaning	Daily.	Weekly.	Monthly
<p><b>CUP TRAYS</b> Disconnect the trays from their housing by positioning them horizontally and pulling them outwards. Clean with a cloth dampened in lukewarm water. Reinsert the trays in their housing.</p> 	X		
<p><b>STEAM NOZZLE - MILK FOAMER - AUTOSTEAMER</b> Check and clean the terminals of the steam nozzles, using a small needle to reopen the exit holes. Clean the inside of the nozzle at least once a week:</p> <ul style="list-style-type: none"> <li>dip the nozzle into a jug of water mixed with a specific cleaner according to the manufacturer's instructions;</li> <li>heat the solution with the steam of the nozzle;</li> <li>keep the nozzle immersed in the solution for at least 5 minutes so as to allow the cleaner to rise up into the nozzle as a result the cooling effect;</li> <li>repeat the operation 2 or 3 times so that subsequent dispensing don't leave milk residue.</li> </ul>			X
<p><b>DISPENSING UNIT</b> Carry out the washing of the groups as indicated in Chapter "Group washing" and follow the instructions below:</p> <ul style="list-style-type: none"> <li>use the blind filter holder;</li> <li>pour the detergent on the solid filter and attach the filter holder;</li> <li>Carry out a series of dispensing until the water comes out clean;</li> <li>remove the filter holder from the unit and carry out at least one delivery so as to eliminate any detergent residues.</li> </ul>	X		
<p><b>GRINDER-DOSER</b> Clean the inside and outside of the receptacle and doser of the grinder-doser with a cloth dampened in lukewarm water.</p>		X	

## 19 Malfunctions and related solutions

Problem	Cause	Solution
MACHINE LACKING POWER	The machine is off.	Turn on the machine.
NO WATER IN BOILER	The water supply tap is closed.	Open the water supply tap.
TOO MUCH WATER IN BOILER	Malfunction of the electrical system or hydraulic system.	Call for Technical Assistance.
STEAM DOES NOT COME OUT OF STEAM SPOUTS AND AUTOSTEAMER	<ul style="list-style-type: none"> <li>The nozzle sprayer is clogged.</li> <li>The machine is off.</li> </ul>	<ul style="list-style-type: none"> <li>Clean the steam nozzle sprayer.</li> <li>Turn on the machine.</li> </ul>
STEAM MIXED WITH WATER COMES OUT OF THE NOZZLES AND THE AUTOSTEAMER	Malfunction of the electrical system or hydraulic system.	Call for Technical Assistance.
NO DISPENSING	The water supply tap is closed.	Open the water supply tap.
WATER LEAKS FROM THE MACHINE	<ul style="list-style-type: none"> <li>The pad does not drain.</li> <li>The drain pipe is broken or detached or the water flow is obstructed.</li> </ul>	<ul style="list-style-type: none"> <li>Check the sewer drain.</li> <li>Check and restore the connection of the drain pipe to the pad.</li> </ul>
COFFEE IS TOO HOT or TOO COLD	Malfunction of the electrical system or hydraulic system.	Request Technical Assistance.
COFFEE IS BEING DISPENSED TOO QUICKLY	Coffee is ground too coarsely	Adjust the grinding of the coffee.
COFFEE IS BEING DISPENSED TOO SLOWLY	Coffee is ground too finely.	Adjust the grinding of the coffee.
WET COFFEE GROUNDS	<ul style="list-style-type: none"> <li>Dispensing group is dirty.</li> <li>The dispensing unit is too cold.</li> <li>Coffee is ground too finely.</li> <li>The coffee is too old.</li> </ul>	<ul style="list-style-type: none"> <li>Wash the group with the blind filter.</li> <li>Wait for the group to heat up completely.</li> <li>Adjust the grinding of the coffee.</li> <li>Replace with fresh coffee.</li> </ul>
THE PRESSURE GAUGE INDICATES AN UNACCEPTABLE PRESSURE	Hydraulic system failure	Call for Technical Assistance.
THERE ARE GROUNDS IN THE CUP	<ul style="list-style-type: none"> <li>The filter holder is dirty.</li> <li>The filter holes are worn.</li> <li>The coffee is not ground evenly</li> </ul>	<ul style="list-style-type: none"> <li>Clean the filter holder.</li> <li>Replace the filter.</li> <li>Adjust the grinding suitably.</li> </ul>
THE CUP IS DIRTY WITH COFFEE SPURTS	<ul style="list-style-type: none"> <li>Coffee is ground too coarsely</li> <li>The filter's edge is damaged</li> </ul>	<ul style="list-style-type: none"> <li>Adjust the grinding of the coffee.</li> <li>Replace the filter.</li> </ul>

Problem	Cause	Solution
<ul style="list-style-type: none"> <li>• ALL THE LED'S OF ALL THE PUSH BUTTON PANELS FLASH</li> <li>• THE LED TIME-OUT LIGHTS UP</li> </ul>	After a few minutes, the automatic filling of the water stops. <ul style="list-style-type: none"> <li>• The device is in time-out.</li> <li>• There is no water in the mains</li> </ul>	<ul style="list-style-type: none"> <li>• Turn the machine off and then back on.</li> <li>• Open the water supply tap.</li> </ul>
<ul style="list-style-type: none"> <li>• COFFEE DISPENSING IS NOT CONFORMANT</li> <li>• THE COFFEE DOSE IS NOT MET</li> </ul>	Coffee is ground too finely.	Adjust the grinding of the coffee.
COFFEE DELIVERY OCCURS ONLY USING THE MANUAL BUTTON	Electronic system failure.	Call for Technical Assistance.
SHUTDOWN OF THE ELECTRONIC SYSTEM	Malfunction of the electrical system or hydraulic system.	Call for Technical Assistance.
THE PUMP LEAKS WATER	Pump malfunction.	Call for Technical Assistance.
THE MOTOR STOPS SUDDENLY OR THE THERMAL PROTECTOR INTERVENES DUE TO OVERLOAD	Pump malfunction.	Call for Technical Assistance.
THE PUMP FUNCTIONS BELOW NOMINAL CAPACITY	Pump malfunction.	Call for Technical Assistance.
THE PUMP IS NOISY	Pump malfunction.	Call for Technical Assistance.



**If the machine does not work call technical assistance.**

## 20 Display Indications

	cause	solution
<div style="border: 1px solid black; padding: 5px; text-align: center;">           1,0 BAR      120°C            BOILER FILLING         </div>	Boiler filled with water when using the machine for the first time or when refilling to reach the water level.	Wait for the boiler to be completely filled.
<div style="border: 1px solid black; padding: 5px; text-align: center;">           1,0 BAR      120°C            FILLING TIMEOUT         </div>	Time for filling the boiler with water longer than expected.	Make sure the water mains tap is opened. Switch the machine off and back on again. If the warning is still on after a few attempts, call Technical Assistance.
<div style="border: 1px solid black; padding: 5px; text-align: center;">           DOSE ALARM         </div>	Fault of the volumetric electronic control .	Stop the dispensing by pressing the dose button. Call the Technical Assistance.
<div style="border: 1px solid black; padding: 5px; text-align: center;">           REG. SOFTENER         </div>	Request regeneration of the water softener.	Carry out the water softener regeneration. To turn off the indication, turn the programming switch to ON and simultaneously press the 4 display buttons for 5 seconds : <b>ENTER, MODE, (+), (-)</b> .

**!** If the problem cannot be resolved, turn the machine off and call for Technical Assistance. Do not attempt any sort of repairs.