

English

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Instructions

Read carefully

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

The espresso coffee machine 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 out of your machine, 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

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 improvement of the product or the manual.

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 guarantee has expired.
- Before using the machine, make sure that the mains voltage corresponds to the information on the data plate of the machine.
- 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, executed as required by current safety standards. The electric system must be equipped with a suitable differential circuit breaker. It is important to have compliance with 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 machine, qualified personnel will be required to install a main switch as required by current safety regulations, with a distance of contact aperture greater than or equal to 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 rooms where there are showers or baths;
 - do not pull on the power cord to unplug the appliance;
 - do not leave the appliance exposed to atmospheric agents (rain, sun, etc.)
 - do not allow the appliance to be used by children or incapable people.
- Make sure that the machine is used in a room that is sufficiently lit, aerated, and hygienic.

- The spaces accessing the machine and the main switch must be left clear, in order to allow the user to intervene without any constriction and to be able to leave the area immediately in the 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 and unplug it. 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.
- Inside the device is a lithium button battery to prevent programming data loss.
- The power supply cable must not be replaced by the user. If the cord is damaged, turn the machine off and contact professionally qualified personnel only.
- 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's 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 steam and water spouts become overheated and are to be handled with caution only in the indicated parts.
- The appliance must not be used by people (including children) with reduced physical, sensorial or mental capacities or by people without experience or knowledge, unless they can be supervised by or receive instructions regarding appliance use from a person who is responsible for their safety.
- Children must be supervised, to make sure they do not play with the appliance.
- 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.
- **WARNING:** consuming beverages that have been prepared in this espresso machine will expose you to lead, a chemical known to the State of California to cause birth defects or other reproductive harm.

Guarantee

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

Typographical conventions



This symbol indicates that you must strictly follow the instructions to which it refers in order to avoid severe injury and/or damage to the machine.



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

Part I - Instructions for the User

This section of the manual is dedicated to use of the machine. It contains simple, clean information for the full, correct use of the appliance.

1 Presentation

This product has been manufactured in compliance with the regulations for foodstuff s machinery according to par. 2.1 of Directive 2006/42/EC.

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

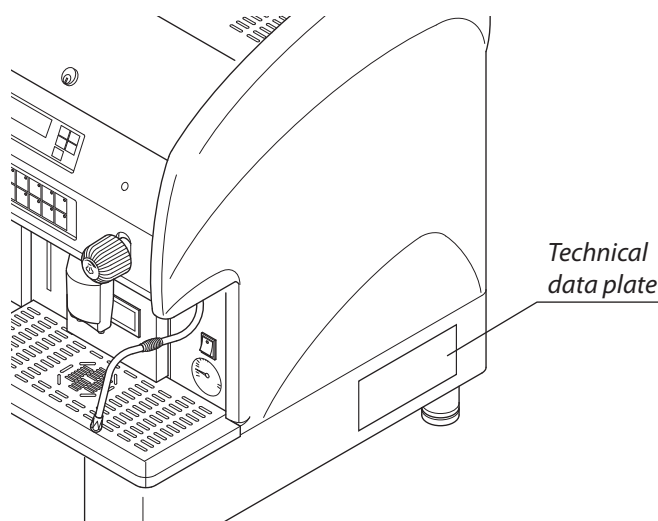
Instructions for proper use of the machine are provided below.



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

2 Technical data

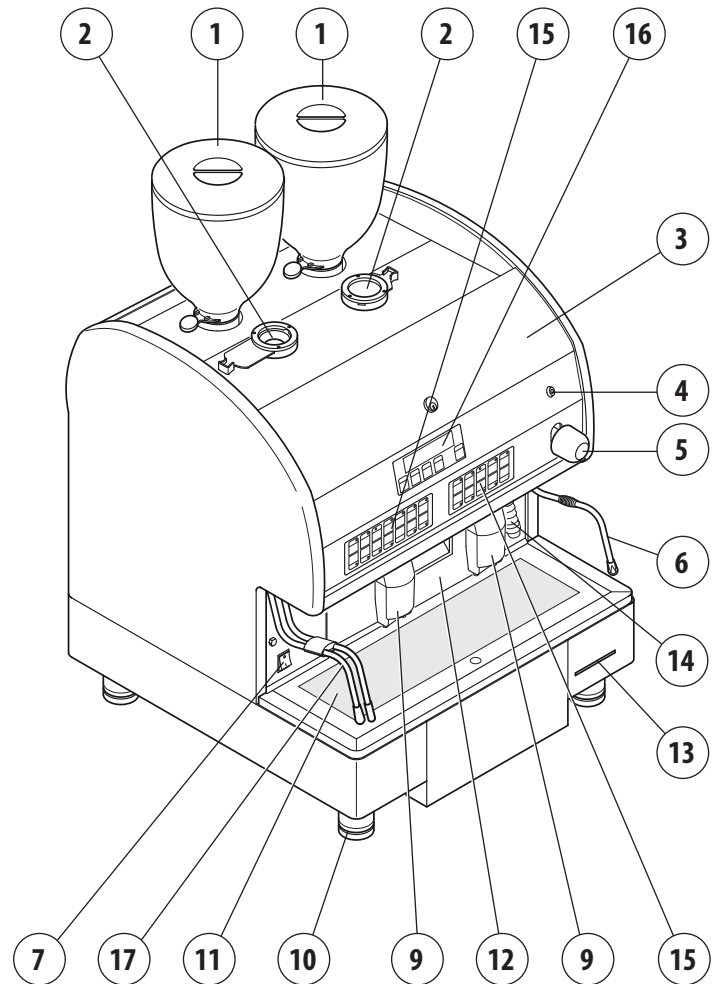
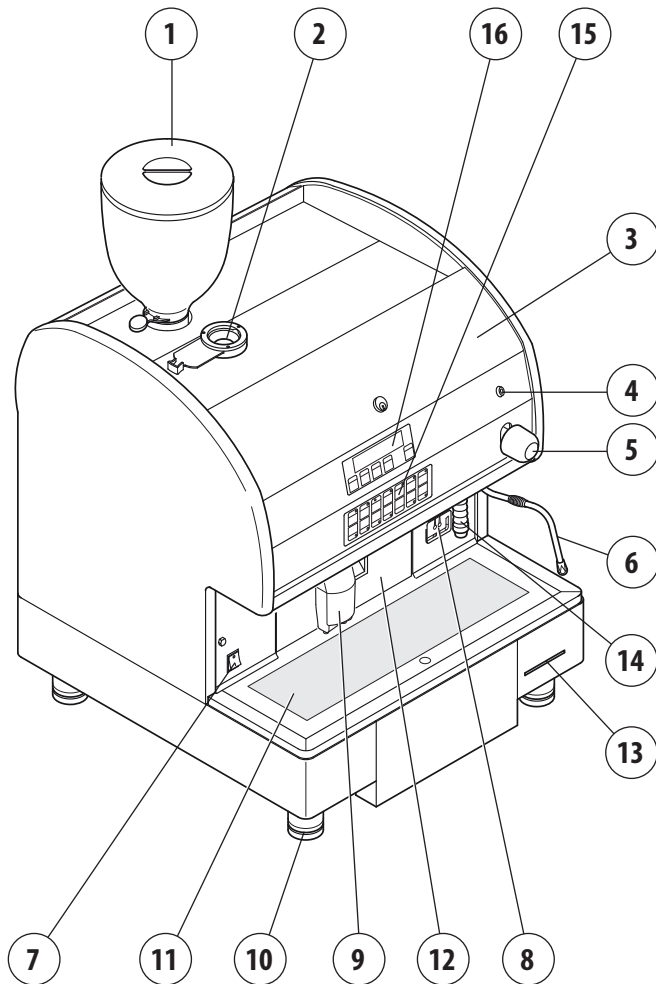
The technical data indicated in the table below corresponds to the data plate located on the machine.



Power supply voltage	V	230 / 400	240
Total power	W	3900-4250	4800-5250
Coffee water tank capacity	lt / UK gal	7 / 1,5	
Steam boiler capacity	lt / UK gal	1,7 / 0,37	
Width	mm / in	600 / 23,6	
Depth	mm / in	600 / 23,6	
Height	mm / in	900 / 35,4	
Boiler pressure	bar / psi	0,9 ÷ 1,1 / 13 ÷ 16	
Coffee dispensing pressure	bar / psi	8 ÷ 9 / 116 ÷ 130,5	
Operating conditions	°C / °F	5 ÷ 40 / 41 ÷ 104	

Technical data table

3 Description of the machine



- | | |
|--|-----------------------------------|
| 1. Grinder-doser hopper. | 10. Feet. |
| 2. Funnel for decaffeinated coffee / washing tab. | 11. Tray and cup support grille. |
| 3. Inspection door. | 12. Grounds drawer. |
| 4. Programming key. | 13. Smart Card Reader. |
| 5. Steam knob. | 14. Hot water dispensing pipe. |
| 6. Steam nozzle / Autosteamer. | 15. Selections push button panel. |
| 7. Main switch. | 16. Display push button panel. |
| 8. Pressure gauge. | 17. Autosteamer. |
| 9. Spout for delivery of coffee, milk, and cappuccino. | |

4 Warnings for the installer

4.1 Power 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 above listed requirements.

4.2 Materials to be used

During the installation of the appliance the components and materials that were provided 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.

4.3 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.

4.4 Installation report

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 having reached the "ready to operate" condition, the following deliveries have 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 whole volume of hot water inside the boiler, by performing a continuous delivery from the appropriate nozzle. 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;



After installing the machine, the installer is required to fill in the "Installation Form" that goes with the machine. On this form must be met the hygiene and safety requirements in force on the installation site and must be reported any notes relating to changes or interventions necessary for the proper functioning of the equipment. Filled copies of the Installation form must be kept by the user and by the installer until the end of life of the machine. In case of withdrawal of the machine, the installer must also provide for the withdrawal of the user's Installation form.

4.5 Maintenance and repairs

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

After a repair or a substitution 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.

5 Preparation

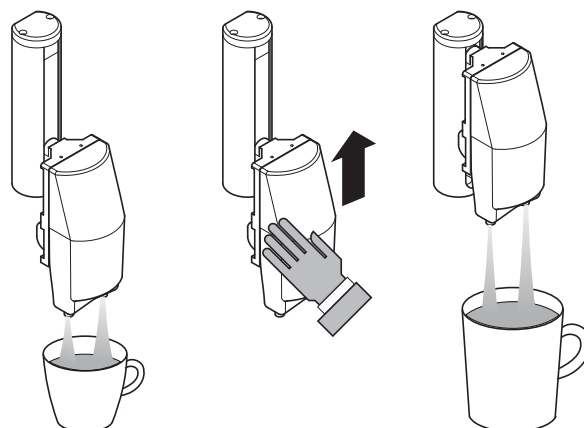
The preparation of the machine and its installation must be carried out by qualified personnel.

The installer must strictly follow the indications provided in chap. 4 "Warnings for the Installer".



Use of the machine without all the installation operations having been carried out by technical personnel could damage it seriously

7 Dispensing spout

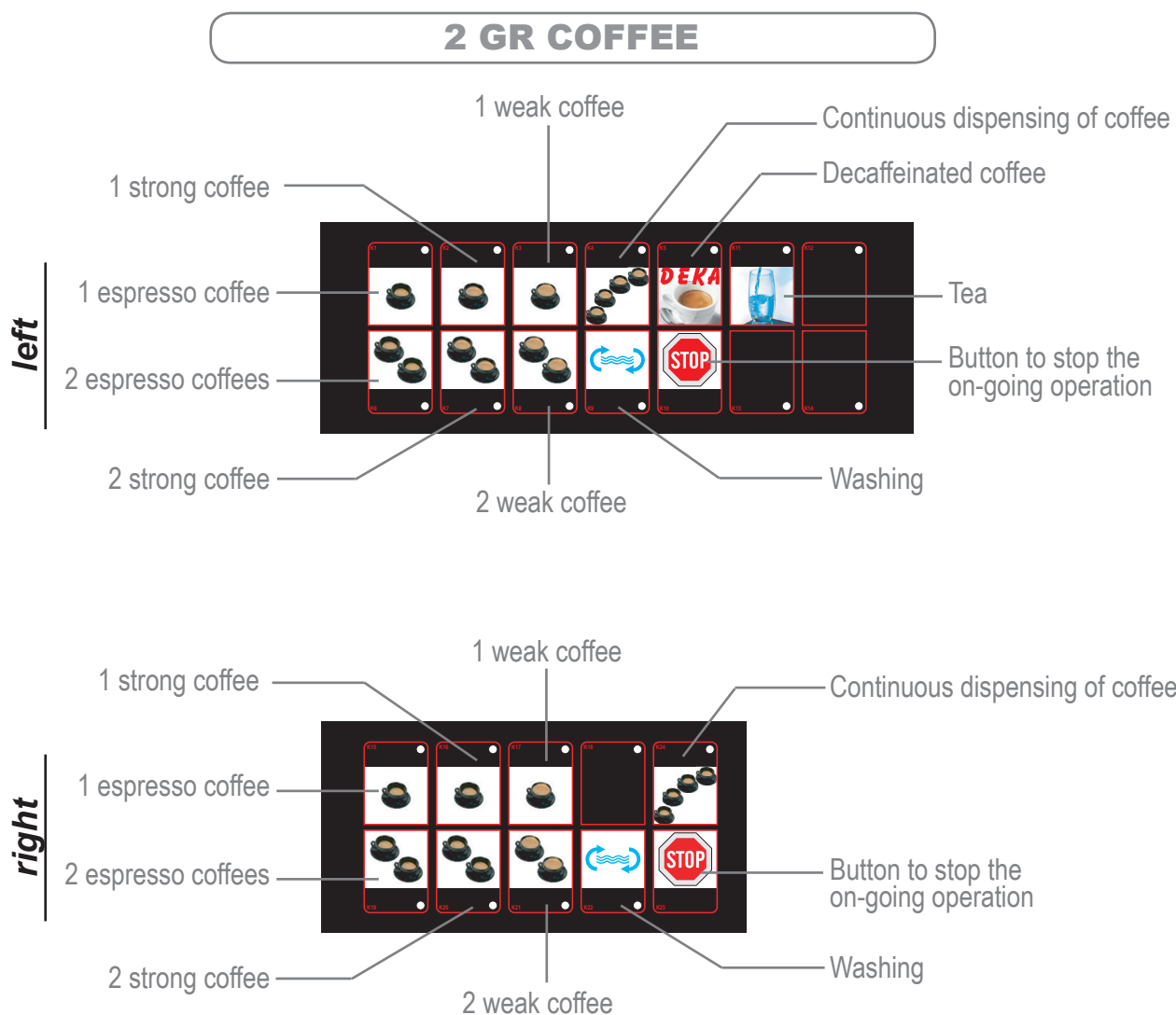
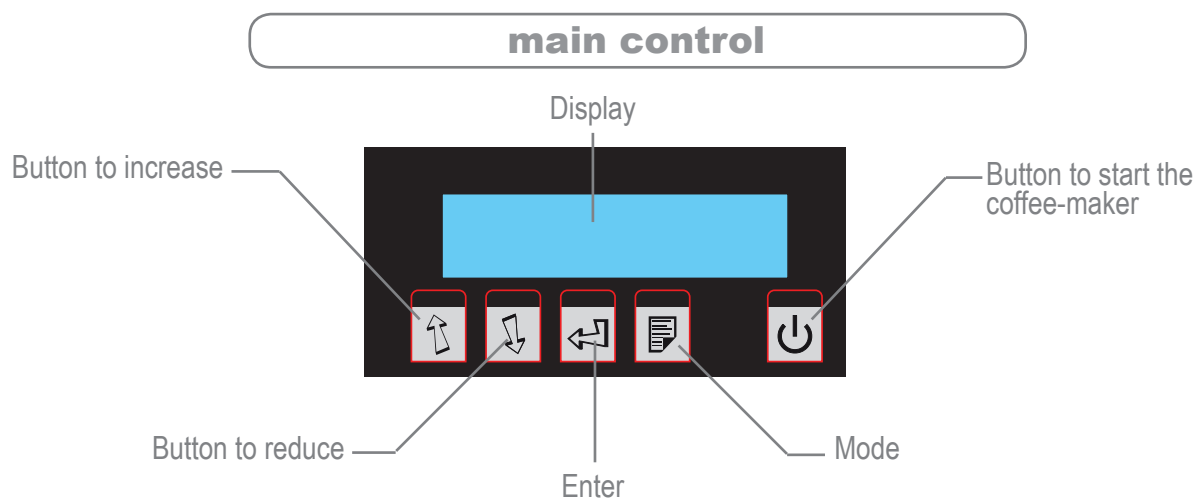


If you want to use a taller cup, push the spout upwards.

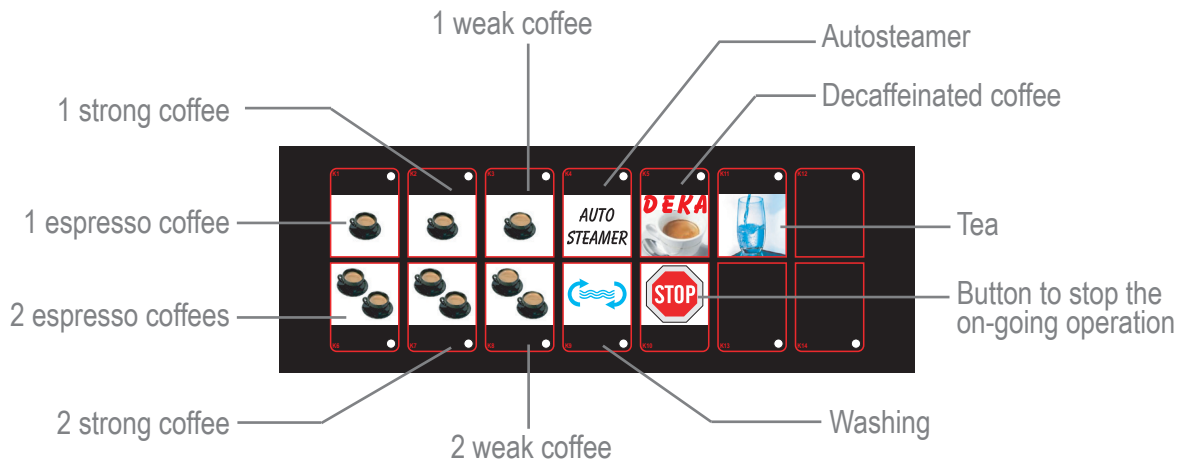
6 Changing the water

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 4 "Installation report".

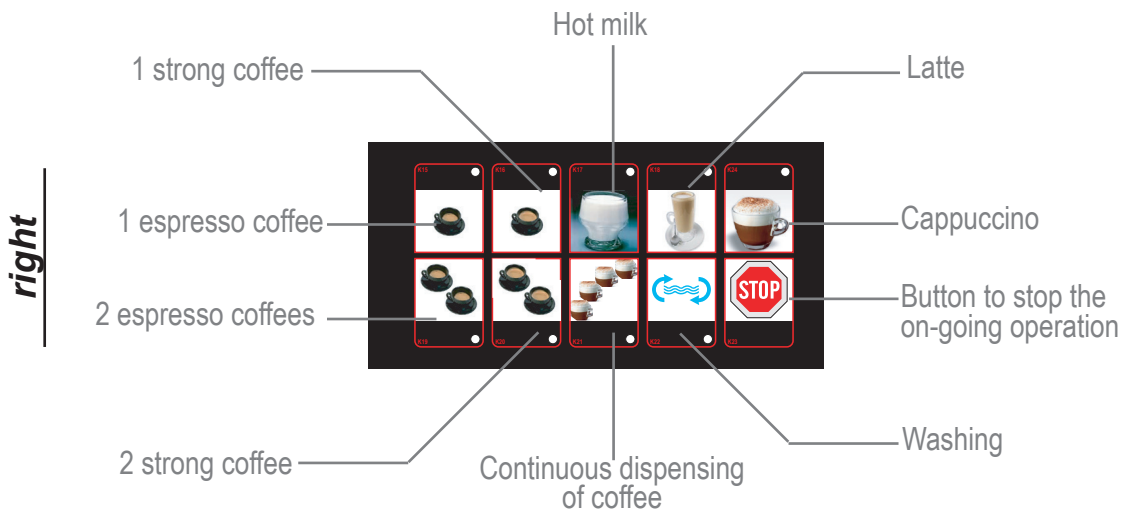
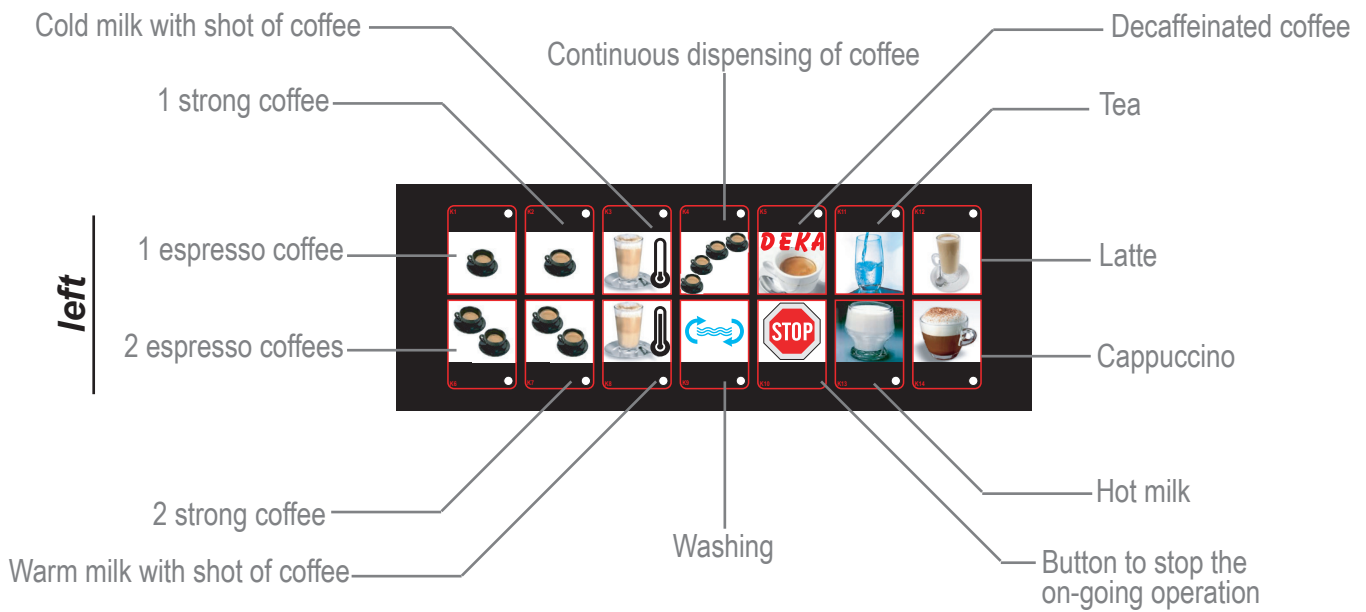
8 Push-button



1 GR COFFEE + AUTOSTEAMER

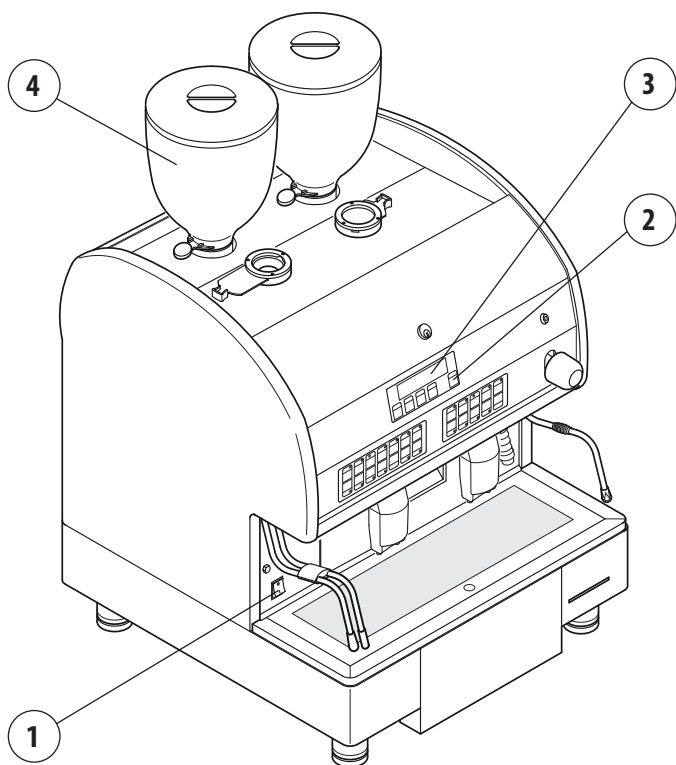


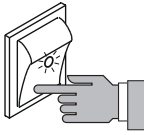
2GR COFFEE + 2 CAPPUC.+ MILK WITH A SHOT OF COFFEE



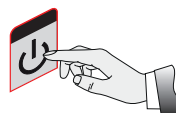
9 Machine On / Off

9.1 Turning on the machine



1  Press the main switch of the coffee-maker. After a short test, the following message appears on the display:


PRESS START

2  Press the start button of the coffee-maker. Wait for the coffee-maker to be filled up and heated (~20 min).

PLEASE WAIT

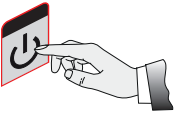
3 After a brief automatic setting cycle, the coffee-maker is ready to use.

PLEASE SELECT
x,xx bar - hh:mm

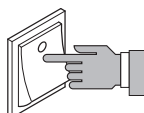
4  Check that there are coffee beans in the hopper.

! When the machine is operative THE BOILER CONTAINS STEAM AND HOT WATER UNDER PRESSURE.

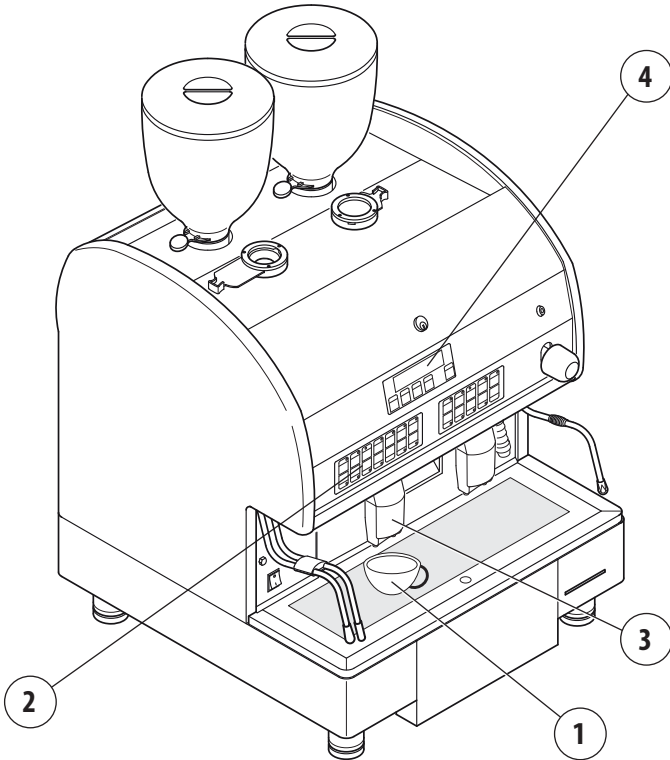
9.2 Turning off the machine


1  Press and hold the START button for at least 3 seconds.

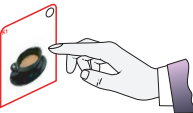
PRESS START


2  Press the main switch of the coffee-maker.

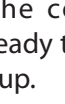
10 Making coffee



- 1  Put the coffee cup under the dispensing spout.

PLEASE SELECT
x,xx bar - hh:mm
- 2  Select the desired dose (e.g. 1 espresso coffee).

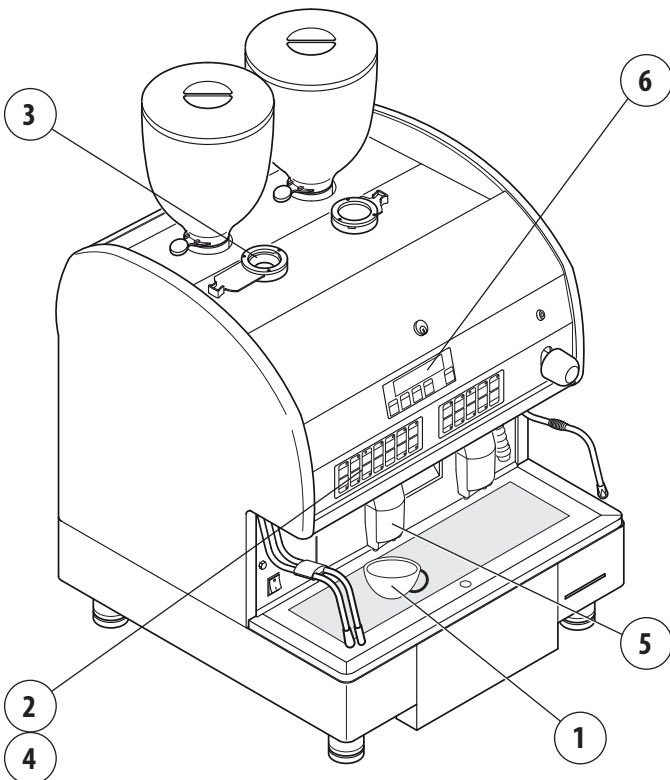
1 ESPRESSO
- 3  Wait for dispensing to finish.


1 ESPRESSO
- 4  The coffee-maker is ready to make another cup.

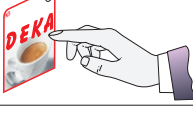
PLEASE SELECT
x,xx bar - hh:mm


ENGLISH

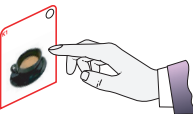
11 Making a cup of decaffeinated coffee





- 1  Put the coffee cup under the dispensing spout.

PLEASE SELECT
x,xx bar - hh:mm
- 2  Press the DEKA button.

DECAF
- 3  Put the ground decaffeinated coffee in the funnel.

DECAF
- 4  Select the desired dose (e.g. 1 espresso coffee).

DECAF
1 ESPRESSO
- 5  Wait for dispensing to finish.

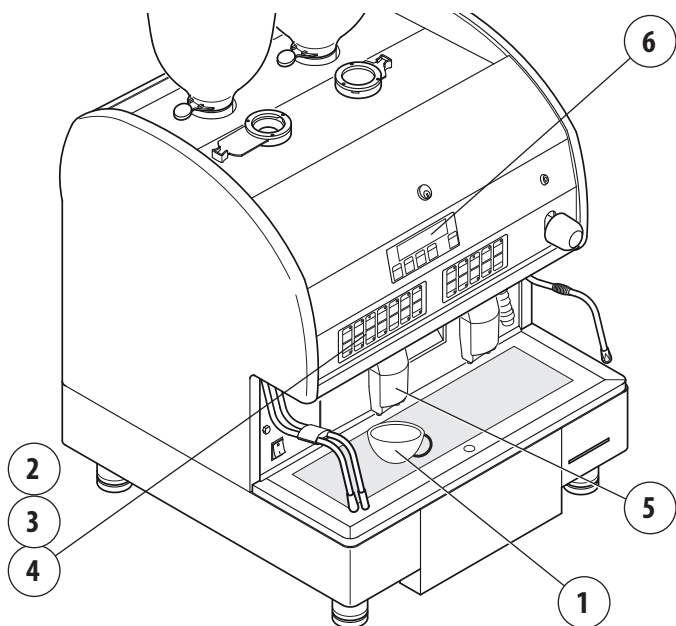
DECAF
1 ESPRESSO
- 6  The coffee-maker is ready to make another cup.


PLEASE SELECT
x,xx bar - hh:mm


i To stop dispensing ahead of time, press the STOP button .

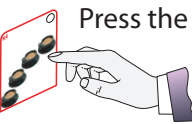
12 Continuous dispensing (only for coffee selections)


12.1 Decreasing continuous delivery

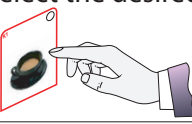



i Once the button for the selected dose is pressed, the machine will continuously dispense the number of coffees set (see point 3). To stop dispensing ahead of time, press the STOP button .

- 1  Put the coffee cup under the dispensing spout.

PLEASE SELECT
x,xx bar - hh:mm
- 2  Press the CONTINUOUS button.

CONTINUOUS NN
- 3  Holding the STOP button down, set the number of times for dispensing with the UP and DOWN arrows.

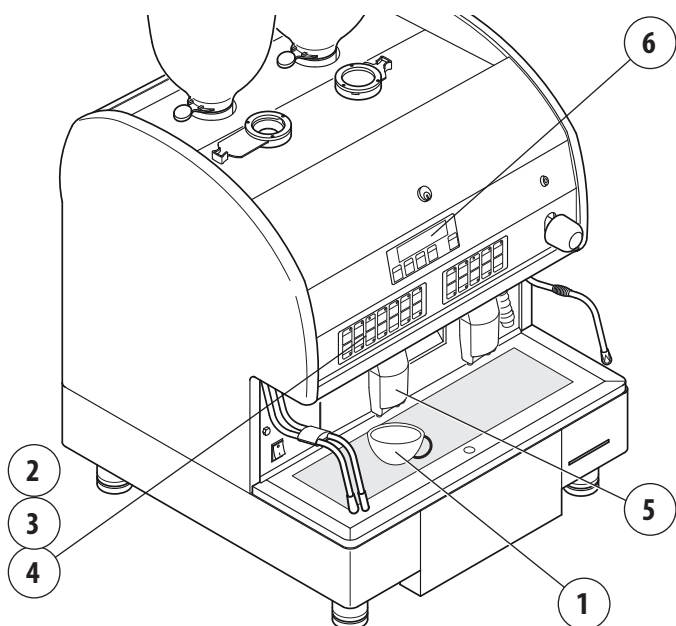
CONTINUOUS NN
- 4  Select the desired dose (e.g. 1 espresso coffee).


CONTINUOUS NN
- 5  Wait for dispensing to finish.


CONTINUOUS NN
- 6 The machine dispenses coffee again.

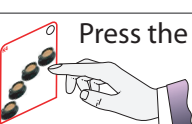
CONTINUOUS
x,xx bar - hh:mm

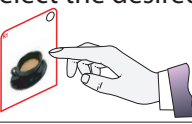
12.2 Increasing continuous delivery




i Once the button for the selected dose has been pressed, the machine will carry out a number of deliveries continuously, until either the coffee runs out or the STOP key  is pressed.

- 1  Put the coffee cup under the dispensing spout.

PLEASE SELECT
x,xx bar - hh:mm
- 2  Press the CONTINUOUS button.

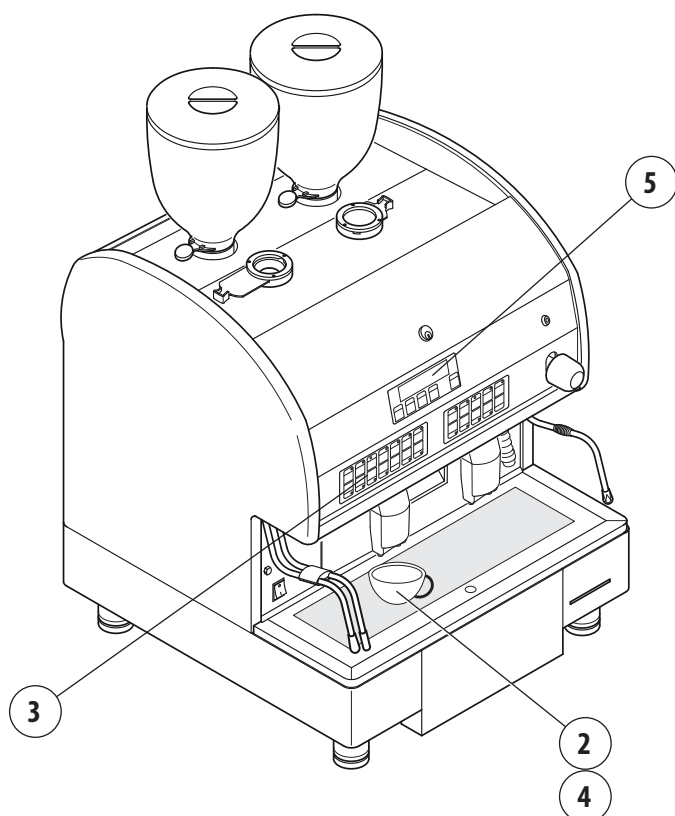
CONTINUOUS NN
- 4  Select the desired dose (e.g. 1 espresso coffee).

CONTINUOUS NN
- 5  Wait for dispensing to finish.

CONTINUOUS NN
- 6 The machine dispenses coffee again.

CONTINUOUS
x,xx bar - hh:mm

13 Making a cappuccino (only with the AKC model)



1 Put the milk suction tube in the milk container.

PLEASE SELECT
x,xx bar - hh:mm

2 Put the coffee cup under the cappuccino maker.

PLEASE SELECT
x,xx bar - hh:mm

3 Press the CAPPUCCINO button.

CAPPUCCINO

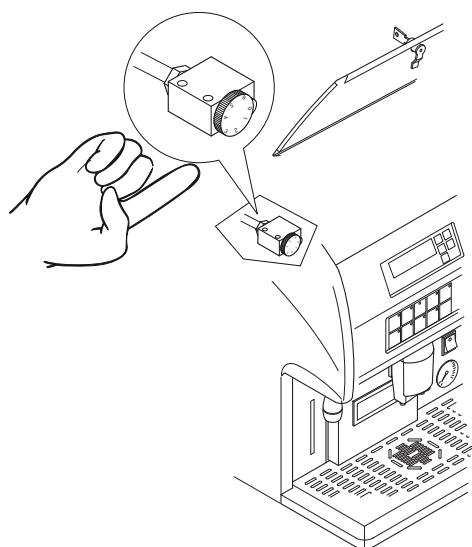
4 Wait for dispensing to finish.

CAPPUCCINO

5 The coffee-maker is ready to make another cup.

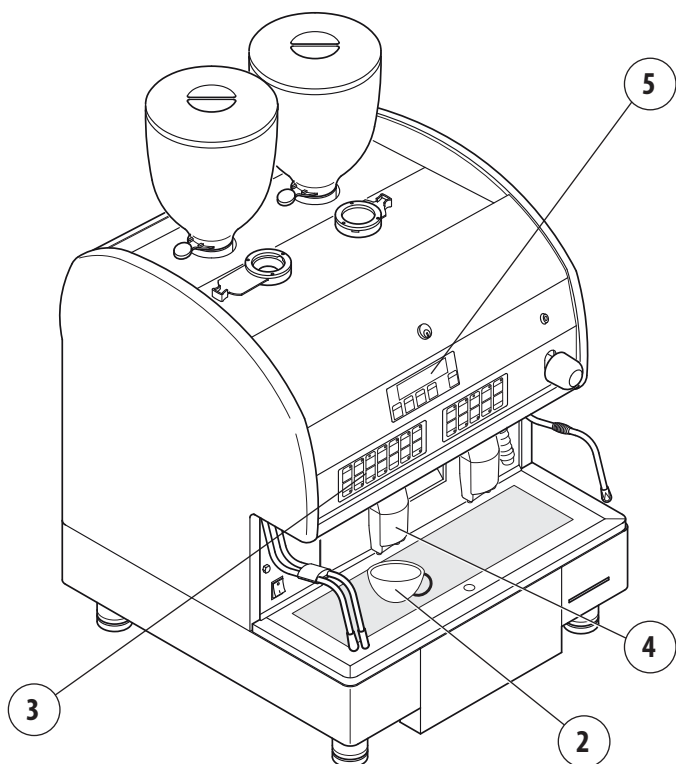
PLEASE SELECT
x,xx bar - hh:mm


i To stop milk delivery ahead of time, press the CAPPUCCINO, COFFEE AND MILK, or HOT MILK button. To stop coffee delivery ahead of time, press the STOP button .




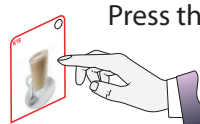
i To change milk froth consistency, turn the screw (AIR CAPP) on the side of the inspection cover. For thicker froth, turn the screw counterclockwise. For less froth, turn it clockwise.


14 Making coffee and milk (only with the AKC model)



- 1  Put the milk suction tube in the milk container.

PLEASE SELECT
x,xx bar - hh:mm
- 2  Put the coffee cup under the cappuccino maker.

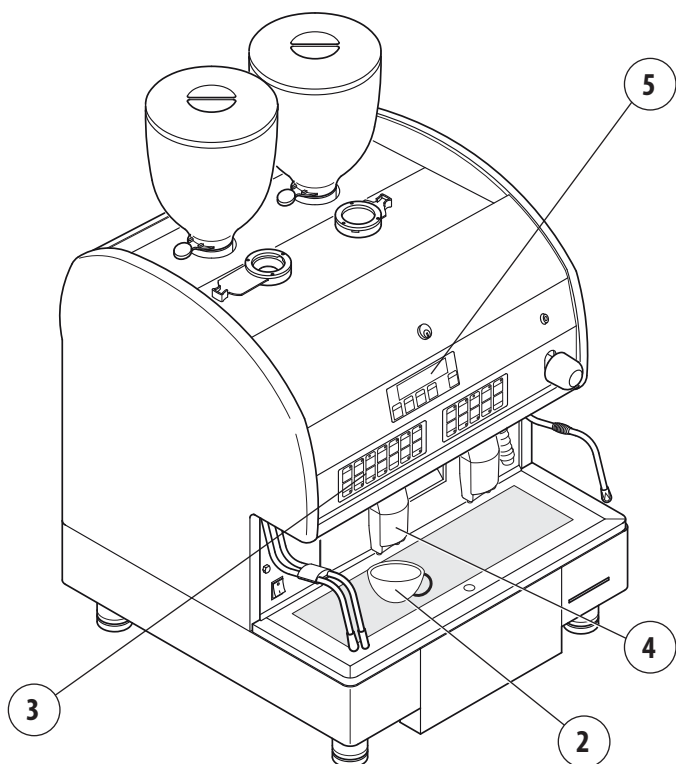
PLEASE SELECT
x,xx bar - hh:mm
- 3  Press the COFFEE AND MILK button.


LATTE
- 4  Wait for dispensing to finish.


LATTE
- 5 The coffee-maker is ready to make another cup.

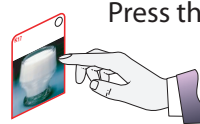
PLEASE SELECT
x,xx bar - hh:mm


15 Making hot milk (only with the AKC model)



- 1  Put the milk suction tube in the milk container.

PLEASE SELECT
x,xx bar - hh:mm
- 2  Put the coffee cup under the cappuccino maker.

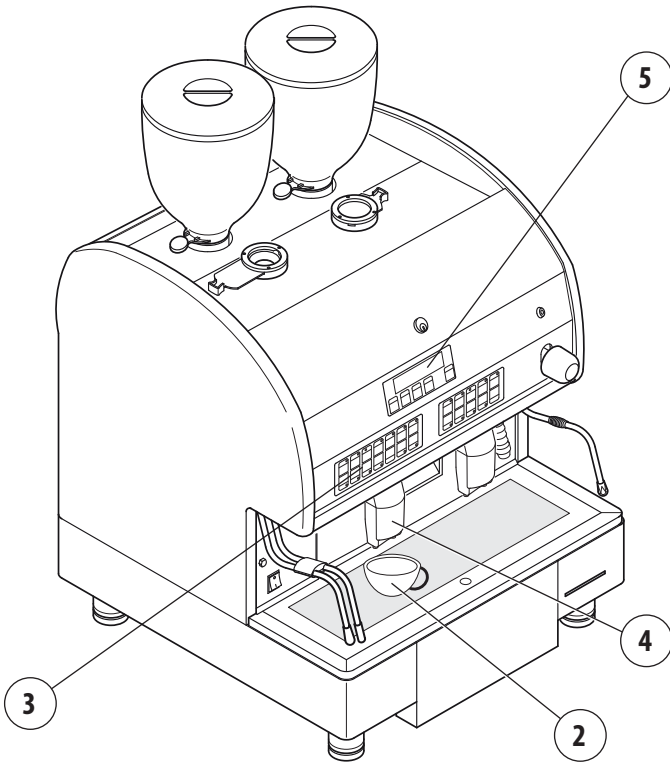
PLEASE SELECT
x,xx bar - hh:mm
- 3  Press the MILK button.


HOT MILK
- 4  Wait for dispensing to finish.


HOT MILK
- 5 The coffee-maker is ready to make another cup.


PLEASE SELECT
x,xx bar - hh:mm


16 Preparation of cold milk with a shot of coffee (optional only for model AKC)



- 1  Put the milk suction tube in the milk container.

PLEASE SELECT
x,xx bar - hh:mm
- 2  Put the coffee cup under the cappuccino maker.

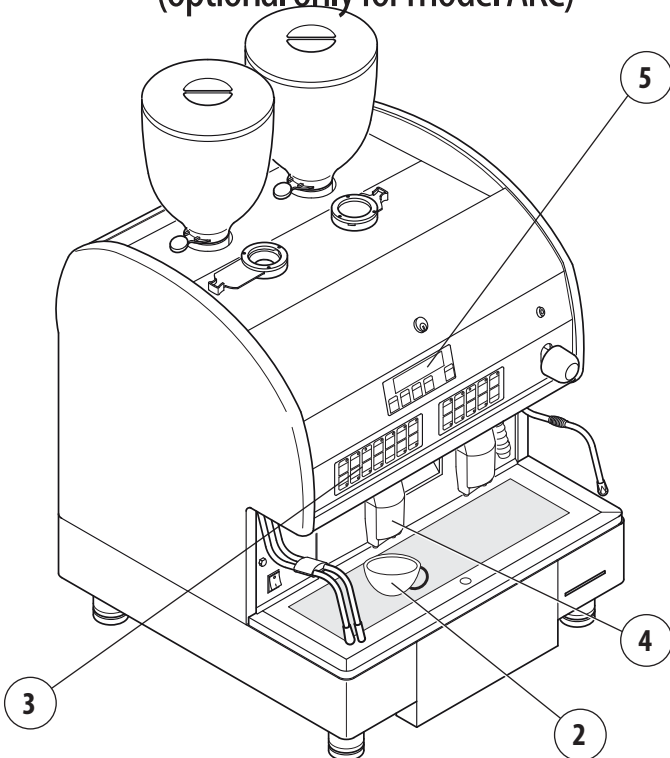
PLEASE SELECT
x,xx bar - hh:mm
- 3  Press the button for COLD MILK WITH A SHOT OF COFFEE.


LATTE MACCHIATO
- 4  Wait for delivery of cold milk, foamy warm milk, and finally the coffee.


LATTE MACCHIATO
- 5 The coffee-maker is ready to make another cup.

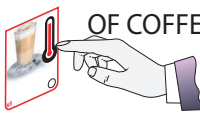
PLEASE SELECT
x,xx bar - hh:mm


17 Preparation of warm milk with a shot of coffee (optional only for model AKC)



- 1  Put the milk suction tube in the milk container.

PLEASE SELECT
x,xx bar - hh:mm
- 2  Put the coffee cup under the cappuccino maker.

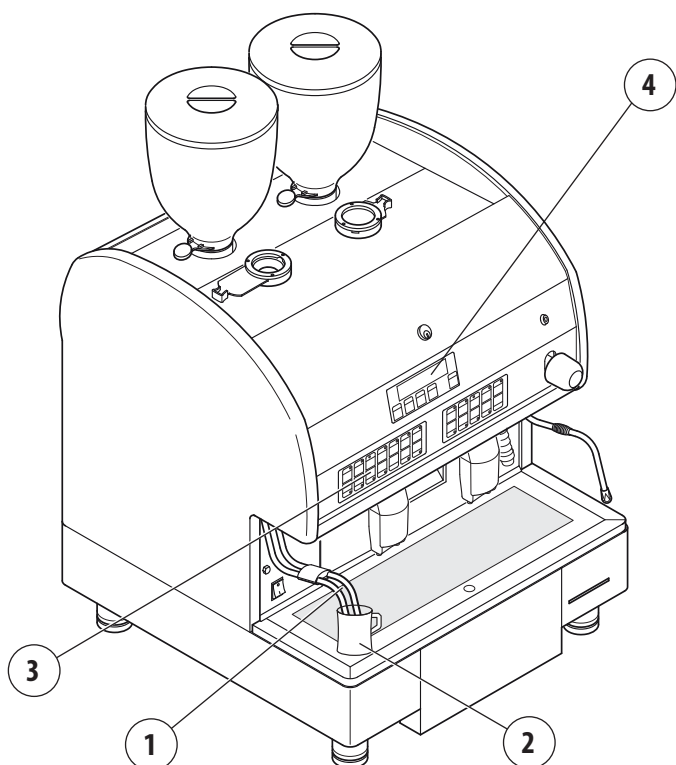
PLEASE SELECT
x,xx bar - hh:mm
- 3  Press the button for WARM MILK WITH A SHOT OF COFFEE.

LATTE MACCHIATO
- 4  Wait for delivery of warm, non-foamed milk, warm fo coffee.

LATTE MACCHIATO
- 5 The coffee-maker is ready to make another cup.

PLEASE SELECT
x,xx bar - hh:mm

18 Preparation of foamed milk using the autosteamer (optional)



i The system includes a time limit of a maximum of 4 minutes for autosteamer operation.

i To change the temperature of the autosteamer, and to enable or disable its operation, contact the Technical Support Service.

! Before using the steam to heat beverages or to foam milk, you should first let some steam off until all the condensation water is released.

1 Place the Autosteamer nozzle in the metallic container. PLEASE SELECT
x,xx bar - hh:mm

2 Pour into enough milk to cover the Autosteamer temperature probe bulb into the metal container. PLEASE SELECT
x,xx bar - hh:mm

3 Press the AUTOSTEAMER button, and wait for the simultaneous heating and foaming of the milk. AUTOSTEAM

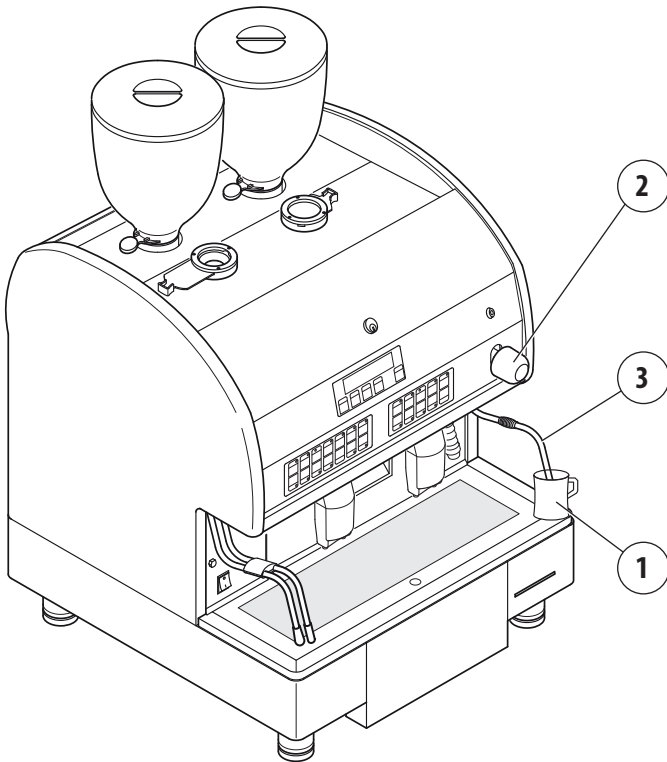
4 Upon reaching the preset temperature, the machine is ready for another delivery. PLEASE SELECT
x,xx bar - hh:mm




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

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

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

19 Using steam



- 1  Put the milk container under the STEAM nozzle.
- 2  Turn the steam knob counterclockwise.
- 3  Stop steam delivery by turning the knob clockwise.

ENGLISH



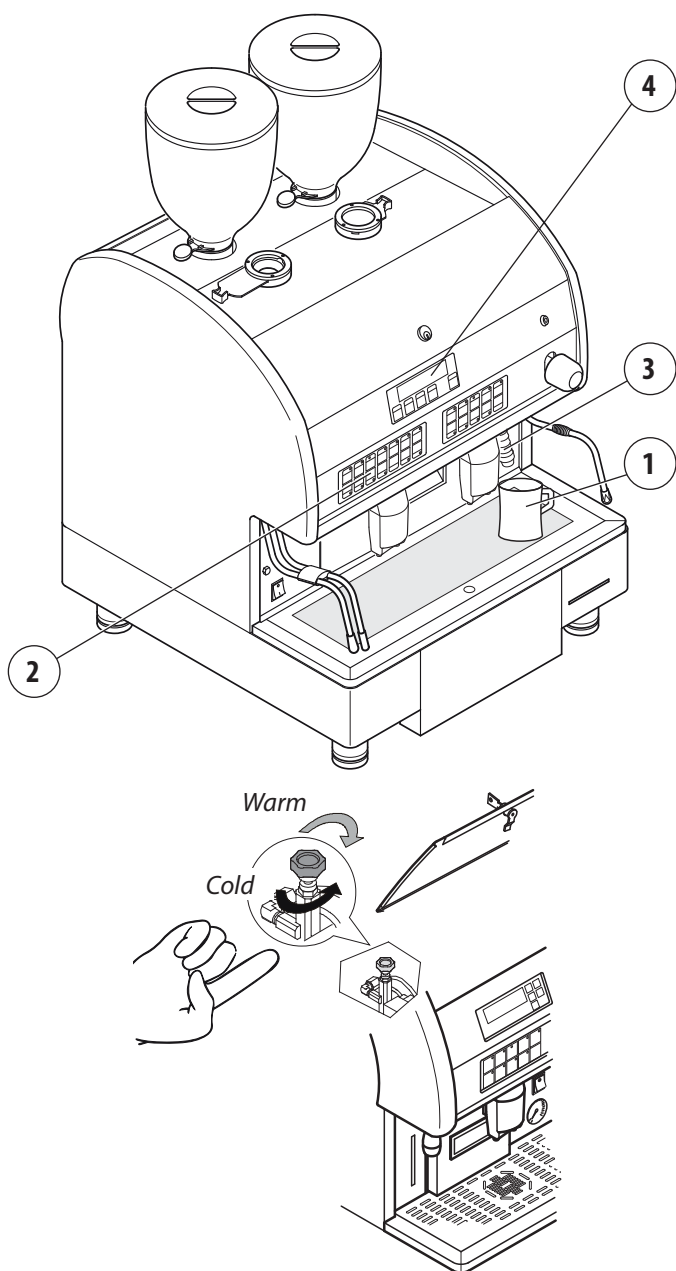
! LEAVE THE STEAM NOZZLE IMMERGED IN THE MILK ONLY FOR THE TIME REQUIRED FOR HEATING. DO NOT OPEN THE STEAM TAP WITH THE STEAM NOZZLE IMMERGED IN MILK WHILE THE MACHINE IS OFF.

! Carefully move the steam nozzle using the anti-burn rubber bulb and never touch the steam nozzle or the hot water nozzle: contact with the hot water or steam may be harmful to individuals, animals or property.

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

! To keep the steam nozzle tips in perfect working order, it is advisable to carry out a brief delivery dry run 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.

20 Preparing tea



1 Put the cup under the water dispensing pipe.

PLEASE SELECT
x,xx bar - hh:mm

2 Press the "Hot Water" button.

HOT WATER

3 Wait for dispensing to finish.

HOT WATER

4 The coffee-maker is ready to make another cup.

PLEASE SELECT
x,xx bar - hh:mm

i To stop dispensing water ahead of time, press the tea button.

i To adjust water temperature, open the top lid of the coffee-maker and turn the knob located on the top. To increase water temperature turn the knob clockwise; to decrease it, turn the knob counterclockwise. By turning the knob clockwise as far as it will go, only steam will exit the hot water delivery tube.

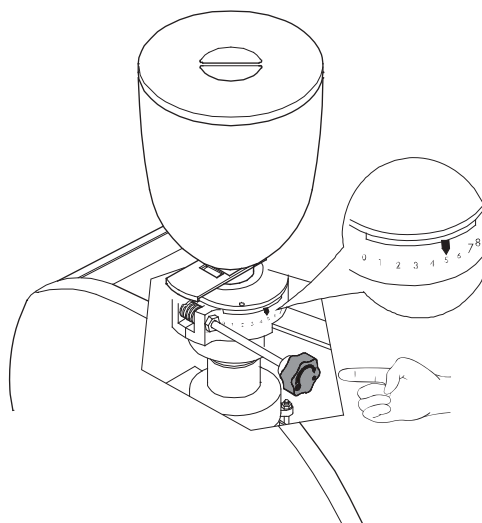
21 Grinding coffee

To adjust the coarseness of your ground coffee, open the top door of the coffee-maker and turn the grinder-doser knob.

The value indicated by the cursor is the degree of grinding:

1 finely ground, 7 coarsely ground.

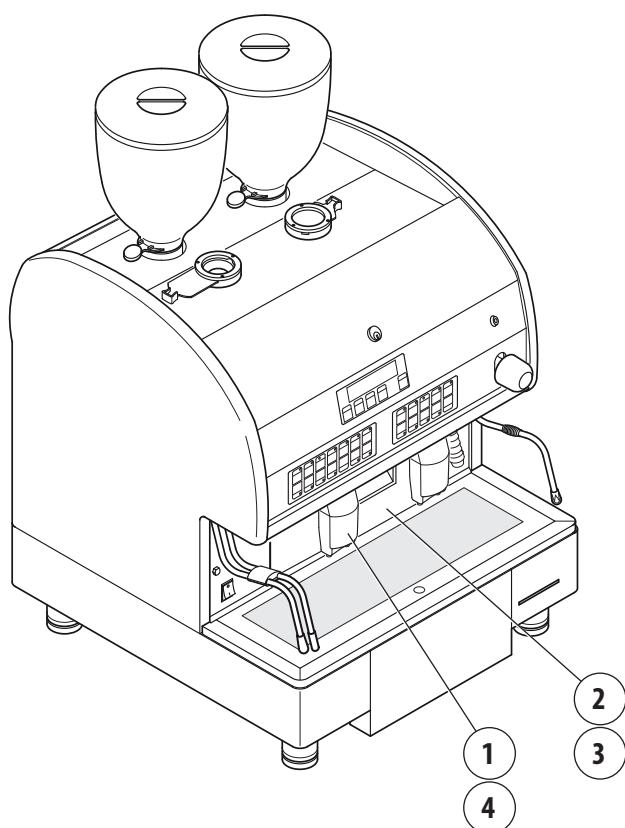
i To obtain a good espresso it is not recommended that you store large amounts of coffee beans. Observe the expiry date indicated by the producer.


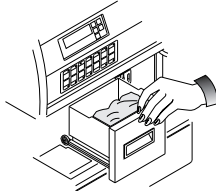
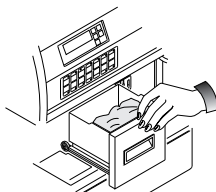
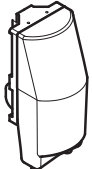


22 Getting rid of the grounds

The coffee grounds drawer must be emptied each time empty the display shows the message: (no machine function is active).

COFFEE DREGS
DRAWER FULL

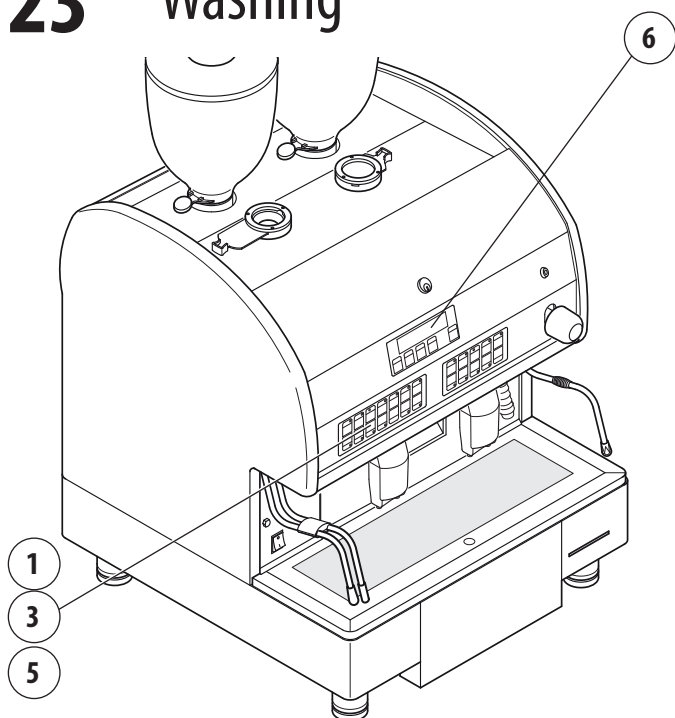


- 1  Raise the coffee spout by pushing it upwards.
- 2  Take the grounds drawer out and empty it.
- 3  Put the grounds drawer back in place.
- 4  Lower the coffee spout.



The grounds drawer must be removed for 15 seconds or more. Replace the drawer when this message appears: "COFFEE DREGS DRAWER OPEN". If not, the coffee-maker will not work. If the drawer is replaced before 15 seconds have passed, repeat the operations provided above.

23 Washing



i To stop the washing cycle before it has finished press the **STOP** button.

! We recommend performing a washing cycle at least once per day, as well as each time the machine tells you to.

i For perfect cleaning of the cappuccino maker, be sure to use the special detergent diluted in water in the amount indicated on the package (see installer).

1 Press the **WASHING** button.

PUT THE MILK TUBE IN WATER

PRESS THE **WASHING** BUTTON

2 Insert the milk suction tube in a container of cold water and press the **WASHING** button again.

WASHING

After the first washing cycle, the following message will appear:

3

CHANGE THE WATER

PRESS THE **WASHING** BUTTON

4 Empty the container and fill it again with cold water, then press the **WASHING** button again.

WASHING

5 Wait for the second washing cycle to finish.

RINSE CYCLE

6 The coffee-maker is ready to make another cup.

PLEASE SELECT x,xx bar - hh:mm

24 Checks and routine maintenance

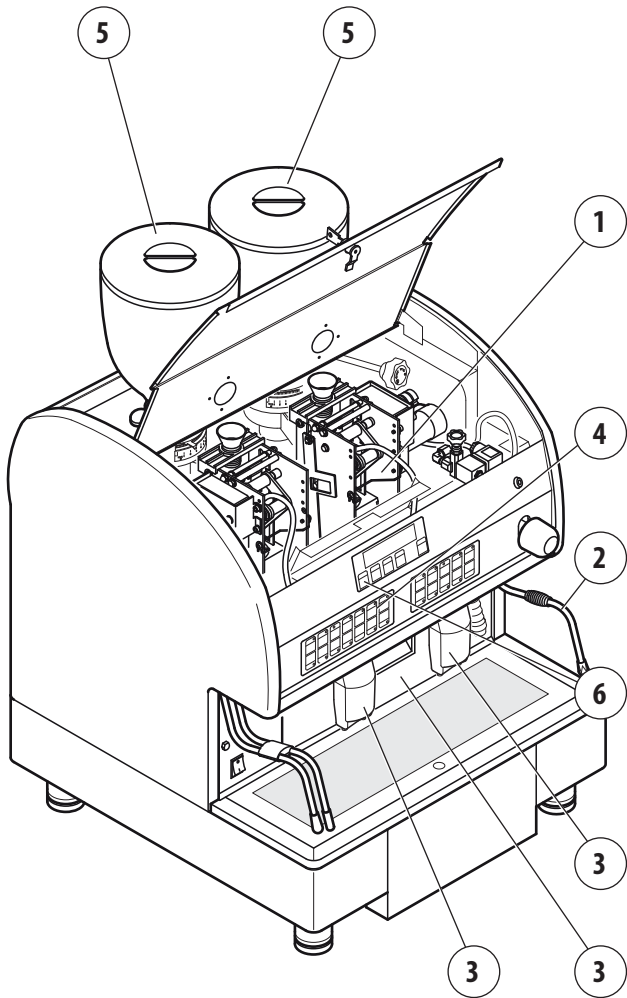
To ensure perfect safety and efficiency of the machine over time, it is necessary to carry out maintenance. In particular, **it is advisable to ask the Technical Service to carry out an overall check of the machine at least once a year.**

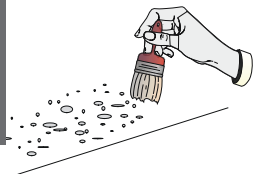
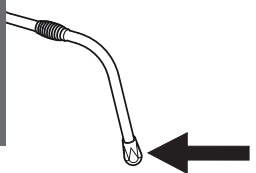
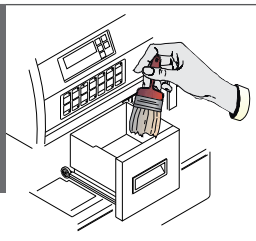
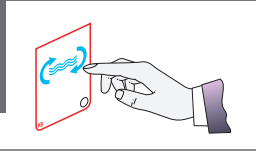
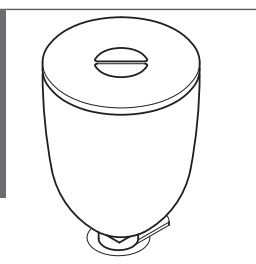

i If the problem cannot be resolved, turn the machine off and contact **Technical Service**. Do not attempt any sort of repairs.

i 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.

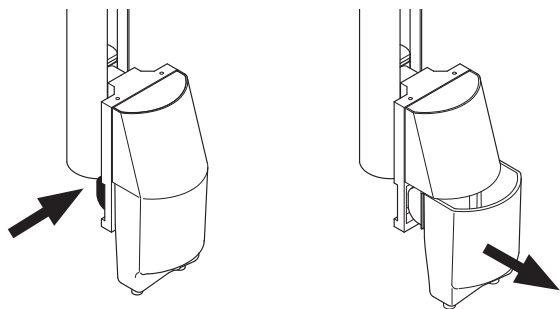
25 Cleaning and maintenance

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.

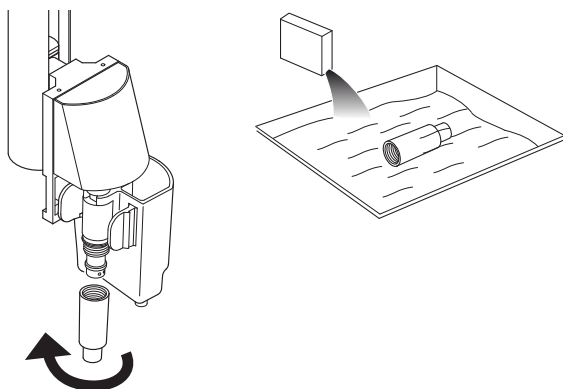


1		Every day: Open the top lid of the coffee-maker and clean all the accessible surfaces with the brush and warm water.
2		Every day: Clean the steam nozzle with a damp cloth. Use a thin needle to unclog any holes.
3		Every day: Clean the coffee grounds drawer with the brush.
4		Often: Perform a washing cycle each time the machine tells you to.
5		Every day: Clean the inside and outside of the grinder-doser hopper with a damp cloth.
6		Every day: Wash the cappuccino maker as follows: <ul style="list-style-type: none"> • Place the milk suction tube into a container filled with water and detergent. • Press the milk button • Repeat the operation a few times • Rinse performing the same operations using only water.

Cleaning the cappuccino maker



Press the two lateral wings simultaneously to remove the lower part of the cappuccino-maker.



Unscrew the milk outlet spout placed in the back side of the lower part of the cappuccino maker.

Leave it in a solution of water and detergent.

Remove the milk spout as explained alongside these instructions and immerse it in water and detergent.

The best thing to do is to let them soak in hot water overnight so that the fatty milk deposits can dissolve.

It is advisable to add an envelope or tablet of special detergent to the water, and then to rinse everything off with water.

26 Suggestions on how to obtain a good cup of coffee

To obtain high-quality coffee, it is important that the hardness of the water used does 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 stores 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 period of time (2-3 hours) make a few dry runs.

Be sure to carry out regular cleaning and maintenance.

If the type of coffee will be changed, it is recommended that you 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.



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 the cleaning methods and products suitable for this purpose. Do not immerse 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 dismantling the components with deposits, so that no descaling debris are put into circulation. The used products/detergents have to be suitable for this purpose and must not corrode the materials of the hydraulic circuits.

27 List of hazards

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

The appliance must be connected to an efficient grounding system

If this is not done, the appliance can be a source of dangerous electrical discharges 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 parts of 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.

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.

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 work on the electronic apparatus when the machine is still supplied with electrical energy.


Shut down the machine completely by disconnecting it from the mains before carrying out any operation.

28 Display messages

GRIND
TOTAL: XXXXX

1. Press the STOP button.
 2. Make a finer grind by turning the knob: Set the indicator arrow to 4.
 3. The following settings are available for grinding:
 - single coffee = grinding time 2.5
 - double coffee = grinding time 3.2
 If necessary, modify these two parameters
 4. Press the STOP button and retry a few times.
- If it persists**, call a specialised technician.

NO COFFEE
TOTAL: XXXXX

1. Press the MODE button 
 2. Put coffee in the grinder-doser hopper.
 3. Check and open the grinder-doser gate.
 4. Press this button a few times.
- If it persists**, call a specialised technician.

PISTON MOTOR
TOTAL: XXXXX

BLOCKED
TOTAL: XXXXX

1. Press the MODE button 
2. Switch the machine off and back on again.

If it persists, call a specialised technician.

COMPRESSION
TOTAL: XXXXX


INSUFFICIENT
TOTAL: XXXXX

1. Press the MODE button 
2. Switch the machine off and back on again.

If it persists, call a specialised technician.

WATER LEVEL
TOTAL: XXXXX

IN BOILER
TOTAL: XXXXX

1. Make sure there is water in the mains.
2. Check that the taps upstream from the coffee-maker are open.
3. Switch the machine off and back on again.
4. Press the MODE button 

If it persists, call a specialised technician.

VOLUM DOSER.
TOTAL: XXXXX

DOES NOT COUNTED
TOTAL: XXXXX

1. Check the grind size using the knob: too fine.
2. Make a coarser grind by turning the knob.
3. Press at least twice.

If it persists, call a specialised technician.

MINIMUM LEVEL
TOTAL: XXXXX

IN BOILER
TOTAL: XXXXX

COMPRESSION
TOTAL: XXXXX

NOT ACTIVE
TOTAL: XXXXX

STEAM BOILER SENSOR
TOTAL: XXXXX

NOT WORKING
TOTAL: XXXXX

OVERTEMPERATURE
TOTAL: XXXXX

GROUP
TOTAL: XXXXX

COFFEE BOILER SENSOR
TOTAL: XXXXX

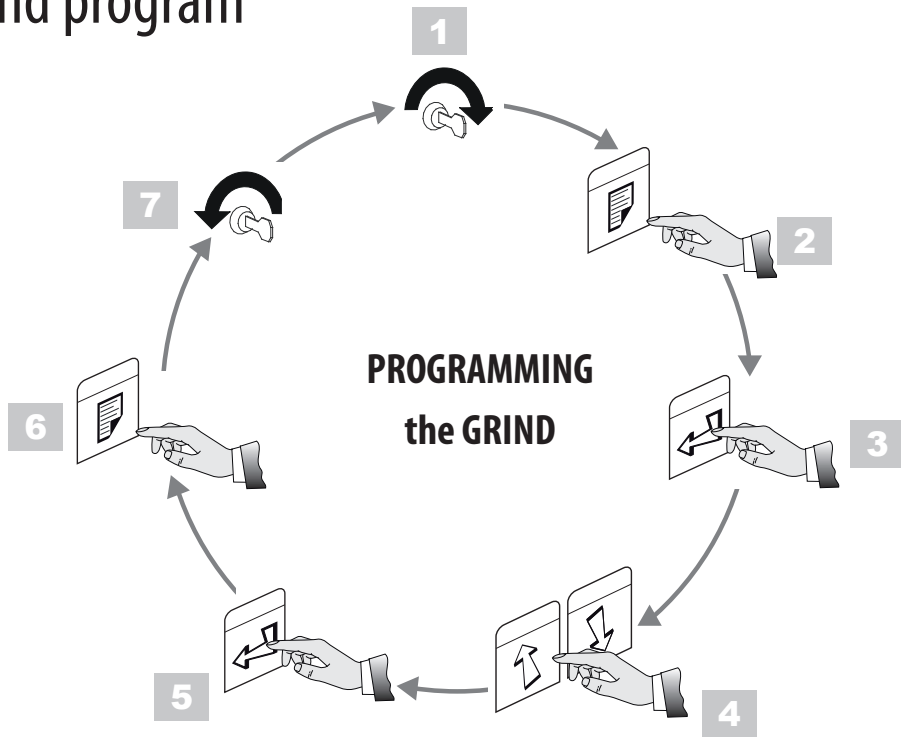
NOT WORKING
TOTAL: XXXXX








Call a specialised technician.

Part II - Instructions for the person in charge of the coffee-maker

This section of the manual is provided for the person in charge of the coffee-maker. It provides in-depth information for checking the coffee-maker and for performing simple customized functions.

29 Grind program



- 1  Turn the programming key clockwise. This key is located to the right of the control panel.
- 2  Keep the MODE button pressed for about 4 seconds. Press the MODE button again.
- 3  Press ENTER.
2.5 is the grinding time (sec.) for 1 Espresso.
- 4  Modify grinding time by pressing the arrow keys.
- 5  To alter the other grinding programmes, press ENTER and repeat the operation.
- 6  To exit the programming mode, press the MODE button.
- 7  Turn the programming key counterclockwise.

PLEASE SELECT P
x,xx bar - hh:mm

PROGRAMMING

PROGRAMM GRIND

GRIND PROGRAMM
T.1ESP = 2,5

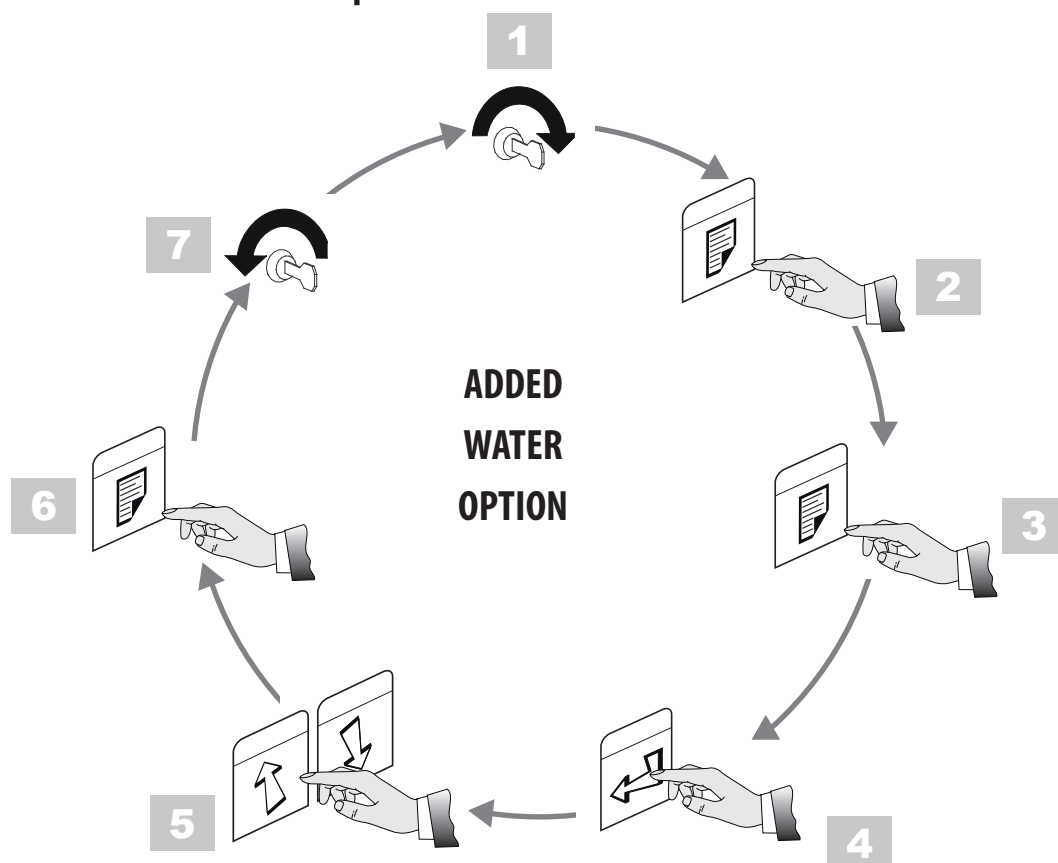
GRIND PROGRAMM
T.1ESP = 2,6









GRIND PROGRAMM
T.1LONG = 3,2

PLEASE SELECT P
x,xx bar - hh:mm

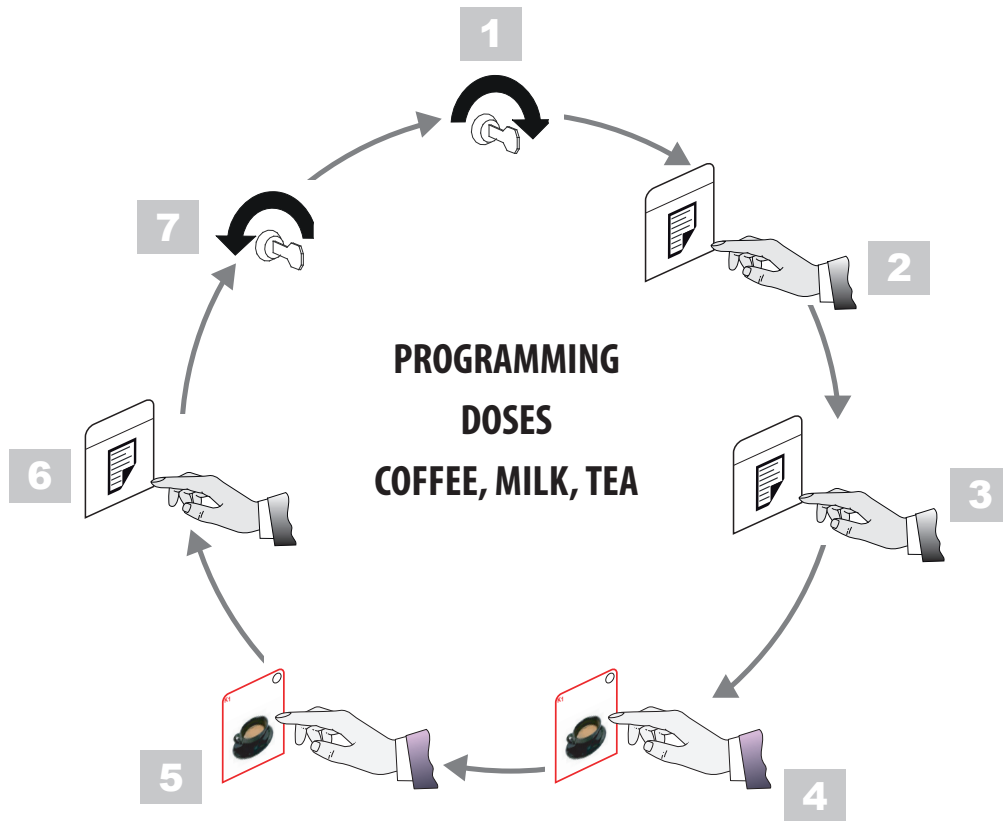
PLEASE SELECT
x,xx bar - hh:mm








30 Added water option



1		Turn the programming key clockwise.	PLEASE SELECT P x,xx bar - hh:mm
2		Keep the MODE button pressed for about 4 seconds.	PROGRAMMING
3		Press the MODE button several times until the following appears on the display:	OPT. ADD.HOT WAT.
4		Press ENTER.	OPT. ADD.HOT WAT. 1LONG N
5	 	Modify the added water option (Y or N) using the arrow buttons. (This option is only available for medium and long doses in each unit.)	OPT. ADD.HOT WAT. 1LONG Y
6		To exit the programming mode, press the MODE button.	PLEASE SELECT P x,xx bar - hh:mm
7		Turn the programming key counterclockwise.	PLEASE SELECT x,xx bar - hh:mm

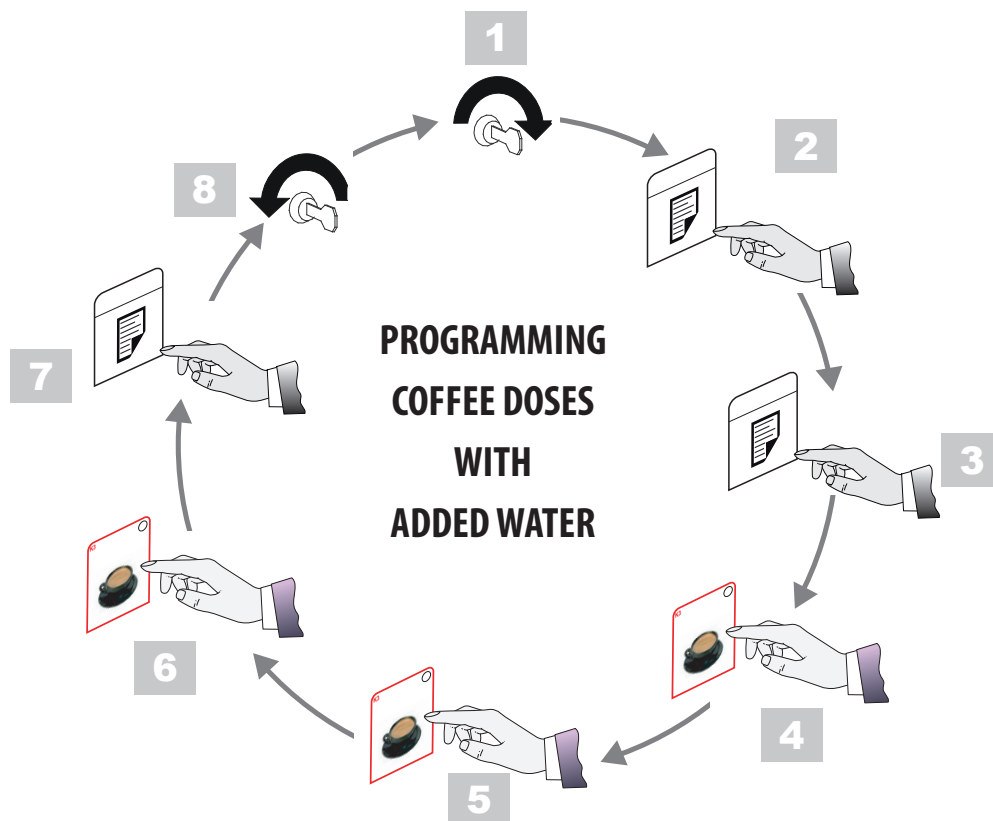
31 Programming coffee, milk, and tea doses











1	 Turn the programming key clockwise.	PLEASE SELECT P x,xx bar - hh:mm
2	 Keep the MODE button pressed for about 4 seconds.	PROGRAMMING
3	 Press the MODE button several times until the following appears on the display:	PROGRAM DOSES
4	 Press the desired DOSE button (e.g. 1 espresso).	PROGRAM DOSES 1 ESPRESSO
5	 To confirm the dose press the DOSE button again. For all other doses and beverages, repeat steps 4 and 5.	PROGRAM DOSES 1 ESPRESSO
6	 To exit the programming mode, press the MODE button.	PLEASE SELECT P x,xx bar - hh:mm
7	 Turn the programming key counterclockwise.	PLEASE SELECT x,xx bar - hh:mm

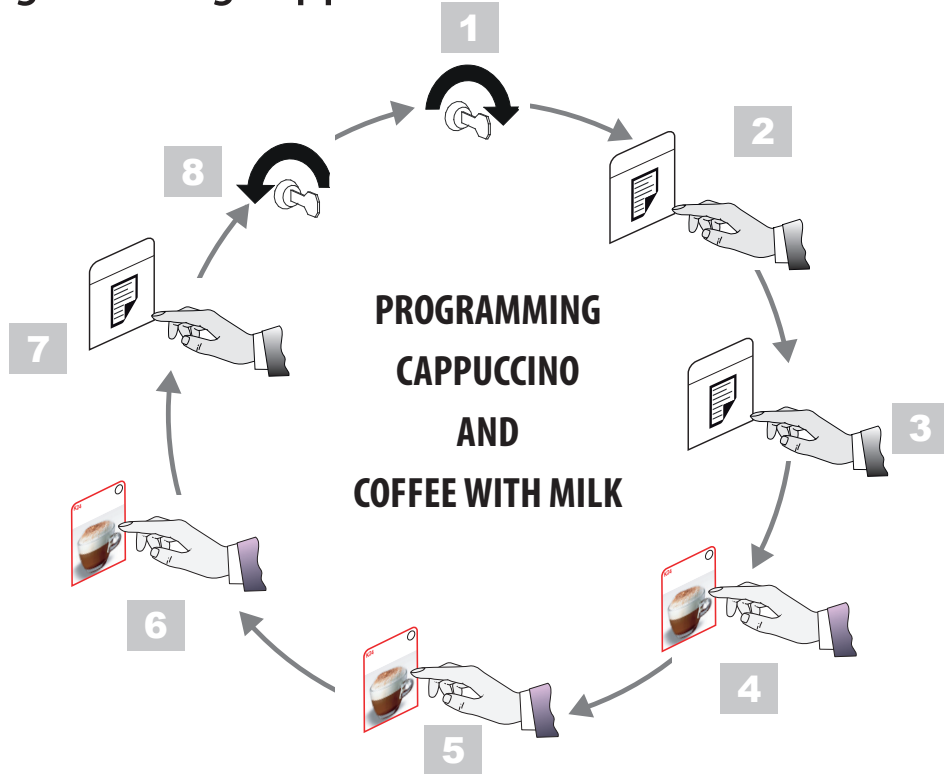
i To program the milk and hot water, follow the same procedure. In steps 4 and 5 press the Milk or Hot water buttons.









32 Programming coffee doses (with added water)



1		Turn the programming key clockwise.	PLEASE SELECT P x,xx bar - hh:mm
2		Keep the MODE button pressed for about 4 seconds.	PROGRAMMING
3		Press the MODE button several times until the following appears on the display:	PROGRAM DOSES
4		Press the desired DOSE button (e.g. 1 long coffee).	PROGRAM DOSES 1 LONG
5		To confirm the dose of coffee, press the same button again (1 long coffee).	PROGRAM DOSES 1 LONG
6		To confirm the amount of added water, press the button again.	PROGRAM DOSES 1 LONG
7		To exit the programming mode, press the MODE button.	PLEASE SELECT P x,xx bar - hh:mm
8		Turn the programming key counterclockwise.	PLEASE SELECT x,xx bar - hh:mm

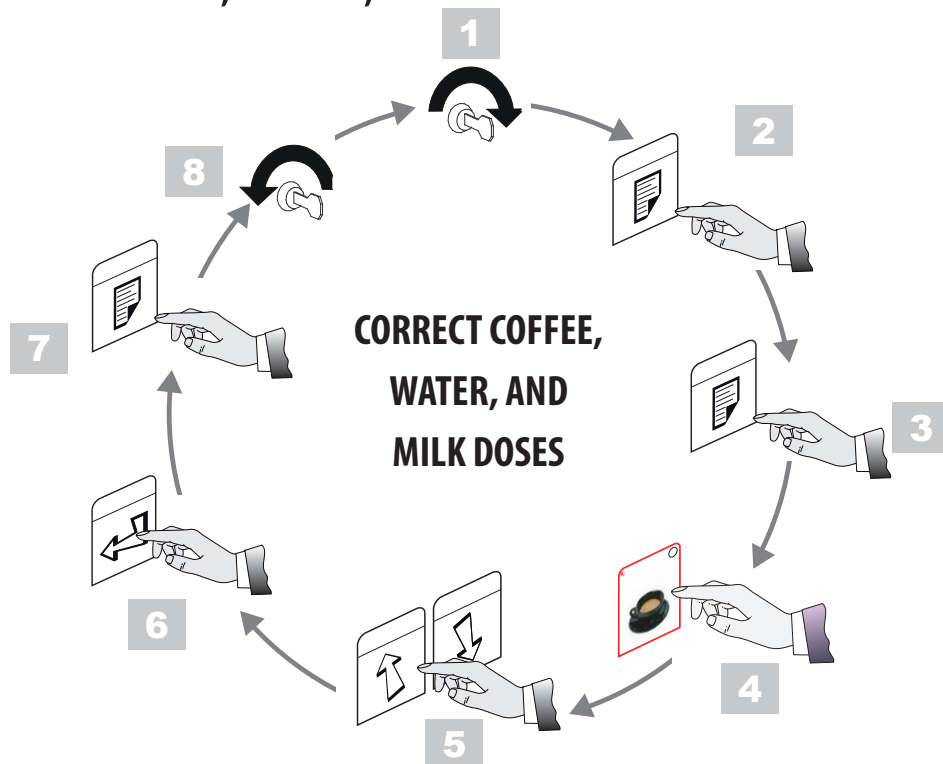
33 Programming cappuccino and coffee with milk



1		Turn the programming key clockwise.	PLEASE SELECT P x,xx bar - hh:mm
2		Keep the MODE button pressed for about 4 seconds	PROGRAMMING
3		Press the MODE button several times until the following appears on the display	PROGRAM DOSES
4		Press the CAPPUCCINO or COFFEE WITH MILK button.	PROGRAM.DOSIER CAPPUCCINO / LATTE
5		To confirm the milk dose, press the CAPPUCCINO or COFFEE WITH MILK button again.	PROGRAM.DOSIER CAPPUCCINO / LATTE
6		To confirm the coffee dose, press the CAPPUCCINO or COFFEE WITH MILK button again.	PROGRAM.DOSIER CAPPUCCINO / LATTE
7		To exit the programming mode, press the MODE button.	PLEASE SELECT P x,xx bar - hh:mm
8		Turn the programming key counterclockwise.	PLEASE SELECT x,xx bar - hh:mm

i Programming cannot be modified for decaffeinated coffee, continuous dispensing, of washing. The dose for decaffeinated coffee and continuous coffee will be the same as the corresponding selections that are activated.

34 Correct coffee, water, and milk doses

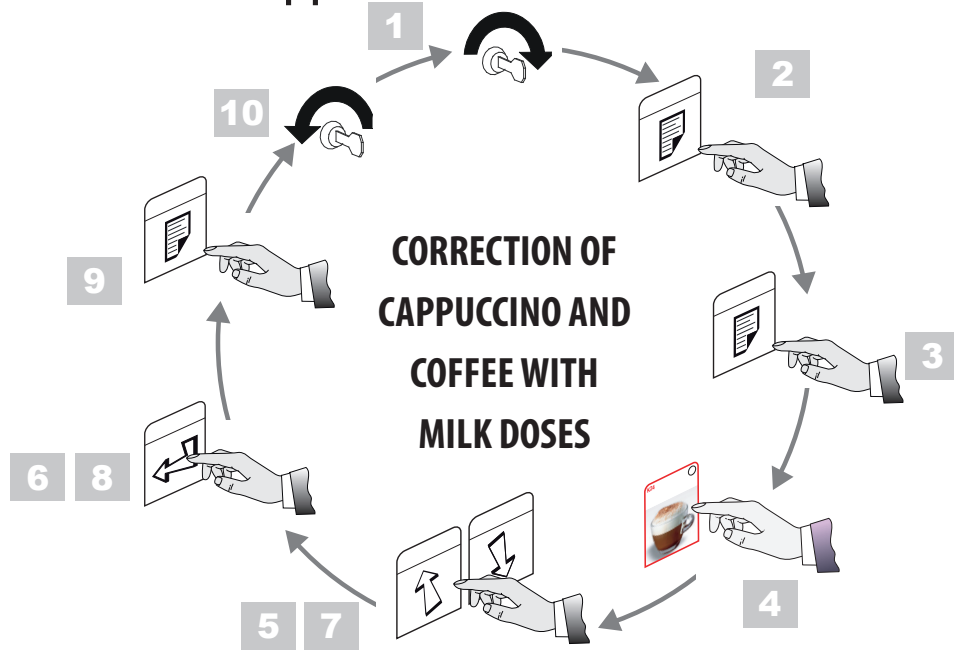












1		Turn the programming key clockwise.	PLEASE SELECT P x,xx bar - hh:mm
2		Keep the MODE button pressed for about 4 seconds.	PROGRAMMING
3		Press the MODE button several times until the following appears on the display:	DOSE MODIFICAT
4		Press the desired DOSE button (e.g. 1 espresso).	N. DOSE CC NNN 1 ESPRESSO
5		Increase or decrease the value of the dose in cc NNN using the arrow buttons.	N. DOSE CC NNN 1 ESPRESSO
6		To confirm press the ENTER button. For all other doses and beverages, repeat steps 4, 5, and 6.	DOSE MODIFICAT
7		To exit the programming mode, press the MODE button.	PLEASE SELECT P x,xx bar - hh:mm
8		Turn the programming key counterclockwise.	PLEASE SELECT x,xx bar - hh:mm



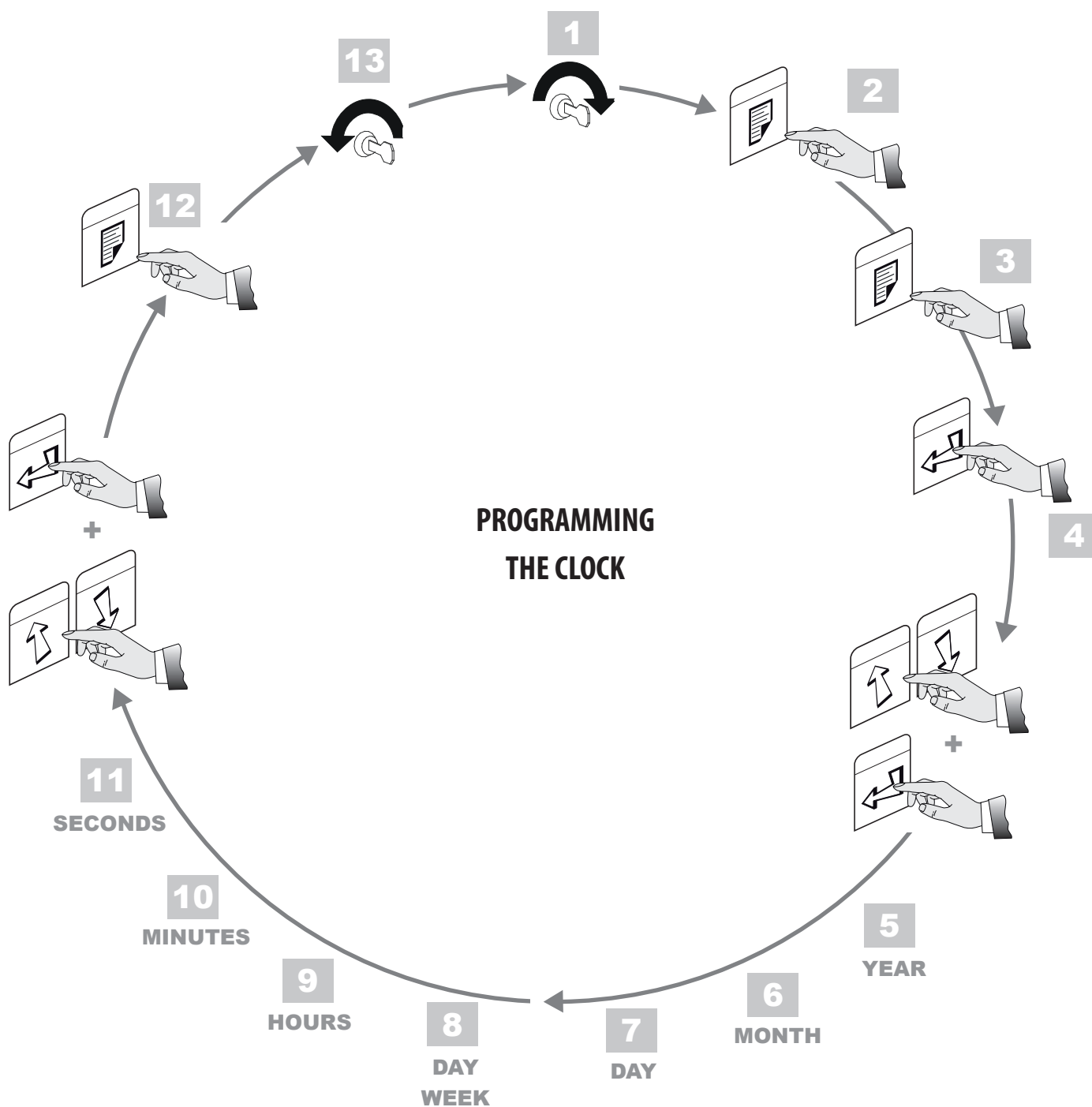
To correct the Water or Milk, follow the same procedure and in step 4 press Water or Milk.

35 Correction of cappuccino and coffee with milk doses






























1		Turn the programming key clockwise.	PLEASE SELECT P x,xx bar - hh:mm
2		Keep the MODE button pressed for about 4 seconds.	PROGRAMMING
3		Press the MODE button several times until the following appears on the display:	DOSE MODIFICAT
4		Press the CAPPUCCINO or COFFEE WITH MILK button.	N. DOSE CC NNN CAPPUCCINO
5		Use the arrow buttons to increase or decrease the amount in CC NNN.	N. DOSE CC NNN CAPPUCCINO
6		To confirm press the ENTER button.	M. T. DISP. S. NNN CAPPUCCINO
7		Use the arrow buttons to increase or decrease the milk suction time in seconds NNN.	M. T. DISP. S. NNN CAPPUCCINO
8		To confirm press the ENTER button.	DOSE MODIFICAT.
9		To exit the programming mode, press the MODE button.	PLEASE SELECT P x,xx bar - hh:mm
10		Turn the programming key counterclockwise.	PLEASE SELECT x,xx bar - hh:mm

36 Programming the clock



Do not perform any changes to programmes that are not included in this manual. If you modify the basic programmes of the coffee-maker, there can be severe consequences to its operation. Only specialised technicians are allowed to modify the coffee-maker parameters as needed.

1		Turn the programming key clockwise.	PLEASE SELECT P x,xx bar - hh:mm
2		Keep the MODE button pressed for about 4 seconds.	PROGRAMMING
3		Press the MODE button several times until the following appears on the display:	PROGRAM DATE
4		Press ENTER.	PROGRAM DATE YEAR XX
5	  	Modify the YEAR by pressing the ARROW buttons and confirm by pressing ENTER.	PROGRAM DATE YEAR XX
6	  	Modify the MONTH by pressing the ARROW buttons and confirm by pressing ENTER.	PROGRAM DATE MONTH XX
7	  	Modify the DAY by pressing the ARROW buttons and confirm by pressing ENTER.	PROGRAM DATE DAY XX
8	  	Modify the DAY OF THE WEEK by pressing the ARROW buttons and confirm by pressing ENTER.	PROGRAM DATE WEEKDAY XXXXXXXX
9	  	Modify the HOURS by pressing the ARROW buttons and confirm by pressing ENTER.	PROGRAM DATE HOUR XX
10	  	Modify the MINUTES by pressing the ARROW buttons and confirm by pressing ENTER.	PROGRAM DATE MINUTES XX
11	  	Modify the SECONDS by pressing the ARROW buttons and confirm by pressing ENTER.	PROGRAM DATE SECONDS XX
12		Press the MODE button.	PLEASE SELECT P x,xx bar - hh:mm
13		Turn the programming key counterclockwise.	PLEASE SELECT x,xx bar - hh:mm