

# ESPRESSO COFFEE MACHINE

Use and maintenance manual. Instructions for the user.

English

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# 1. INTRODUCTION

Please read this manual in its entirety before using the device, in order to optimize machine performance and operate it safely.

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 Manual 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 Manual in a safe place. If you lose it, you can ask the Manufacturer for another copy.



**Before using the machine, read the instructions contained in this publication and follow the guidelines carefully. Keep this manual and all publications attached in an accessible and secure place. This document assumes that in the locations where the machine is installed, the relevant safety standards and work hygiene are observed.**

The instructions, drawings and documentation contained in this manual are technical and confidential, the sole property of the Manufacturer, and may not be reproduced in any way, either in full, or in part.

The Manufacturer reserves the right to make any improvements and/or modifications to the product. We guarantee that this Manual 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.

## 1.1 Guidelines for reading the Manual

The Manual is divided into separate chapters. The sequence of chapters responds to the temporal logic of the life of the machine.

Terms, abbreviations and pictograms are used to facilitate the immediate understanding of the text.

This Manual is constituted by a cover, an index and a series of chapters. Each chapter is numbered in sequence. The page number is in the footer.

The first page shows the machine identification data, the last page shows the date and revision of the Instructions Manual.

### ABBREVIATIONS

<b>Sect.</b>	=	Section
<b>Chap.</b>	=	Chapter
<b>Par.</b>	=	Paragraph
<b>P.</b>	=	Page
<b>Fig.</b>	=	Figure
<b>Tab.</b>	=	Table

### MEASUREMENT UNIT

The measurement units are those provided by the International System (SI).

### PICTOGRAMS

Descriptions preceded by these symbols contain information/very important requirements, particularly as regards safety. Failure to comply may result in:

- hazards to the operator safety;
- injury also serious of the machine users (in some cases even death);
- loss of the guarantee;
- manufacturer's liability waiver.



**DANGER symbol used in case of danger of permanent serious injury that requires hospitalization, or causes death in extreme cases.**



**CAUTION symbol used in case of risk of minor injury that requires medical attention.**



**WARNING symbol used in case of danger of minor injury that can be treated with first aid or the like.**



**NOTE symbol used to provide important information related to the topic.**

## 1.2 Storing the Manual

The Instruction Manual must be stored carefully and must accompany the machine in all the ownership transfers.

Storage should be favoured by handling it with care, with clean hands and not depositing it on dirty surfaces. Do not remove, torn or arbitrarily modify any of its parts.

The manual must be stored in an environment protected from moisture and heat, in close vicinity of the machine it refers to.

On request, the manufacturer, can provide additional copies of the Instructions Manual of the machine.

## 1.3 Method for updating the Instruction Manual

The Manufacturer reserves the right to modify and make improvements to the machine without notifying it and without updating the Manual already delivered to the user.

Moreover, in case of substantial changes to the already installed machine involving the modification of one or more chapters of the Instruction Manual, the manufacturer will send the users the chapters affected by the changes or the revision of the entire manual.

It is the users' responsibility, to replace the old document with the new revision.

The manufacturer is responsible for the Italian descriptions; the translations cannot be fully verified; therefore, in case of inconsistency, users must pay attention to the Italian version and possibly contact the Manufacturer, who will make the appropriate changes.



If the manual should become illegible or otherwise hard to consult, the user is obliged to request a new copy from the Manufacturer before carrying out any work on the machine.

It is absolutely forbidden to remove or rewrite parts of the Manual.

The instructions, drawings and documentation contained in this manual are confidential and the sole property of the Manufacturer, and may not be reproduced in any way, either in full, or in part without prior authorization.

Users are responsible for the compliance with the instructions contained in this Manual.

For any incident that should occur as a result of incorrect use of these recommendations, the Manufacturer declines any liability.

## 1.4 Recipients

The Manual in question is addressed to the User of the machine, that is the person in charge of operating, servicing and cleaning the machine indicated in this document.

### QUALIFICATION OF RECIPIENTS OF THE MACHINE

The machine is intended for professional and not generalized use, so it can be used by qualified people, in particular who:

- Have reached the age of majority;
- Are physically and mentally fit for using the machine;
- Are able to understand and interpret the Instruction Manual and the safety requirements;
- Know the safety procedures and their implementation;
- Possess the ability to use of the machine;
- Understand the procedures of use defined by the machine manufacturer.



The appliance must not be used by children or people with reduced physical, sensory or mental capacities, or by people without experience or knowledge, unless they can be supervised or receive instructions for appliance use from a person responsible for their safety.

## 1.5 Glossary and Pictograms

This paragraph lists uncommon terms or terms with different meaning from the ordinary.

Below is an explanation of the abbreviations used and the meaning of the pictograms to indicate the operator qualification and the machine status; their use allows to quickly and uniquely provide the necessary information for proper use of the machine in safe conditions.

### 1.5.1 GLOSSARY

#### User

The person in charge of operating, servicing and cleaning the machine indicated in this manual.

#### Manufacturer's Qualified Technician

A specialist, specially trained and qualified to make the connection, installation and assembly of the machine; use special equipment (hoists, forklifts, etc.); perform routine or unscheduled maintenance which is particularly complicated or potentially dangerous if performed by the user and with particular attention to aspects of safety and hygiene.



All other glossary entries are shown in Chap."12. GLOSSARY" on page 71.

### 1.5.2 PICTOGRAMS

PICTOGRAM	DESCRIPTION
	Electrical hazard
	Danger of high temperature
	Mandatory use of protective gloves
	Obligation to read the documentation

## 1.6 Guarantee

The machine is covered by a 12-month guarantee on all components, except electrical and electronic components and expendable pieces.

## 1.7 Customer service



## 2. IDENTIFICATION OF THE MACHINE

### 2.1 Make and model designation

The identification and the model of the machine are found on the NAMEPLATE and in the EC DECLARATION OF CONFORMITY provided with the machine.

Below are some of the machine identification data.

### 2.2 General description

The machine object of this Manual consists of mechanical, electrical, and electronic components whose combined action allows to make milk, coffee and water-based beverages.

This product is manufactured in compliance with EU Directives, Regulations and Standards indicated in the EC DECLARATION OF CONFORMITY provided with the machine.

This machine is designed and constructed to operate only after being properly connected to a hydraulic and electrical network and placed so as to be sheltered from atmospheric agents.

### 2.3 Intended use

The espresso coffee machine is designed for the professional preparation of hot drinks such as tea, cappuccino and weak, strong and espresso coffee, etc.

The device is not intended for home use.

The machine can be used in all operational conditions contained or described in this document; any other conditions must be considered dangerous.

#### PERMITTED USES

All uses compatible with the technical characteristics, operations and applications described in this document that do not endanger the safety of the User or cause damage to the machine or the environment.



**All uses not specifically mentioned in this Manual are prohibited and must be expressly authorized by the Manufacturer.**

#### INTENDED USES

The machine is designed exclusively for professional use.

The use of products/materials other than those specified by the Manufacturer, which can cause damage to the machine and dangerous situations for the operator and/or those close to the Machine, is considered incorrect or improper.

#### CONTRAINDICATIONS OF USE

The machine must not be used:

- For uses other than those listed in par. 2.3, or for uses not mentioned in this Manual;
- With materials other than those listed in this Manual;
- With disabled or not working safety devices.

### INCORRECT USE OF THE MACHINE

The type of use and performance this machine is designed for, imposes a number of operations and procedures that cannot be changed, unless previously agreed with the Manufacturer. All allowed practices are contained in this document, any operation not listed and described in this document is to be considered not possible and therefore dangerous.

### IMPROPER USE

The only permitted uses are described in the Manual, any other use is to be considered not possible and therefore dangerous.

### GENERAL SAFETY

The user must be aware of the risk of accidents, the devices designed for safety, and the general rules on the safety provided by EU directives and by the legislation of the country where the line is installed.

Users should be aware of all machine devices operation.

They must also have fully read this manual.

The maintenance work must be performed by qualified technicians after specially preparing the machine.

Tampering or unauthorized substitution of one or more parts of the machine, the use of accessories that modify the use and the employment of materials other than those recommended in this Manual, may become a cause of accidents.

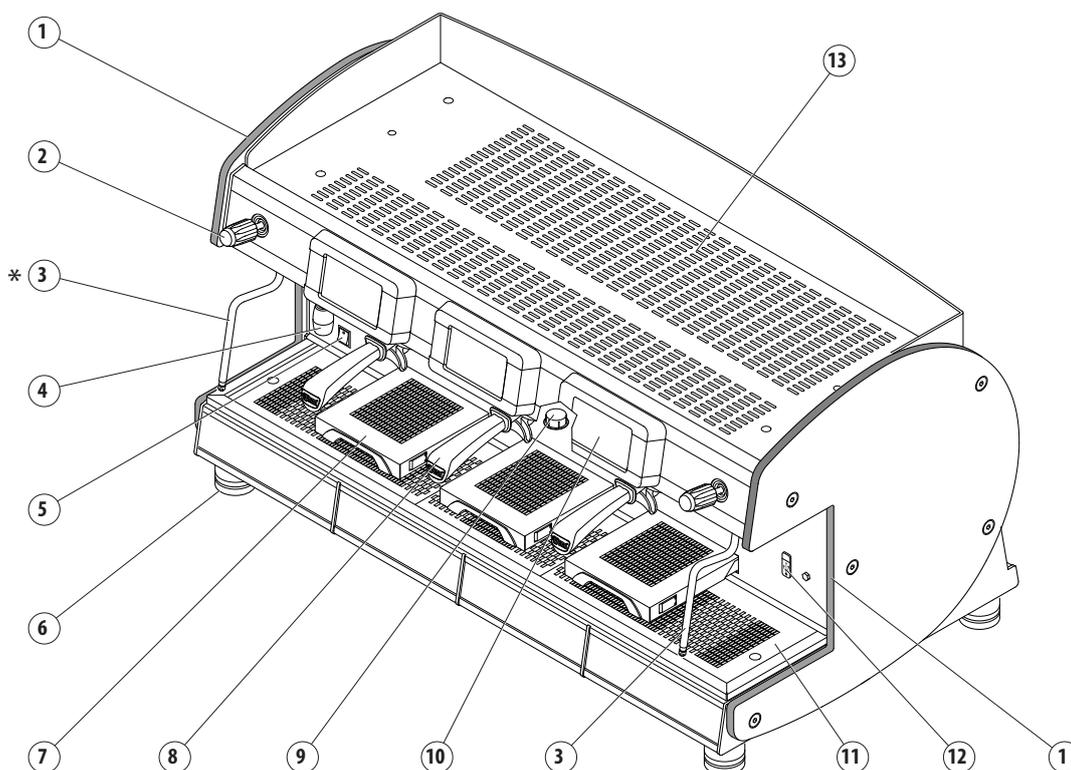
## 2.4 Machine description

1. Illuminated side edge.
2. Steam knob.
3. Cool touch steam spout (\*).
4. Hot water nozzle
5. ON switch
6. Adjustable foot.
7. Pull-out cup support grille.
8. Filter holder.
9. Dispensing compartment LED light
10. Display touch screen.
11. Cup-rest grid
12. USB socket.
13. Cup heater surface.

(\*). Autosteamer nozzle (optional).

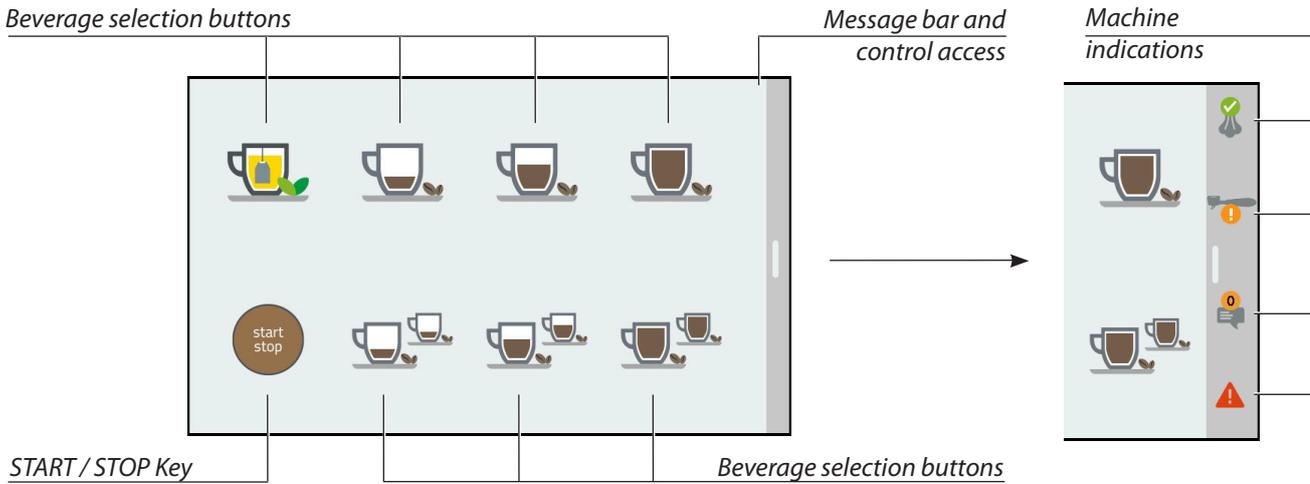


**The USB port (12) must only be used with the specific stick provided to Qualified Technicians. Do not connect external devices (iPhone, iPad, PC, etc.) to the USB port because it could create serious problems in the machine software.**

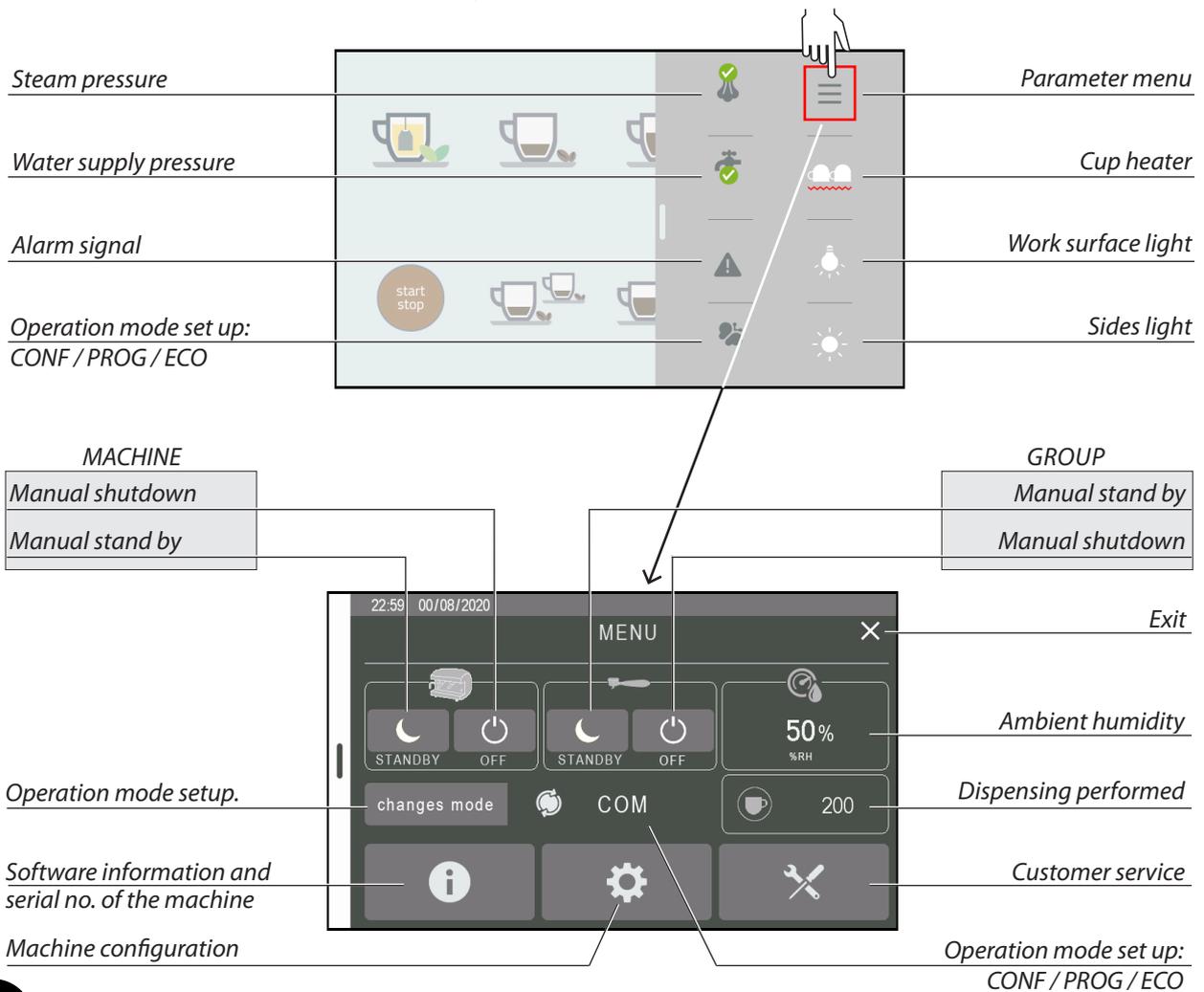


## 2.5 Control panel

The machine is completely controlled through the touch screen display located on the front. On the right side of the display is the message bar with the main controls of the machine.



In addition to the main parameters, the display includes the machine menu.

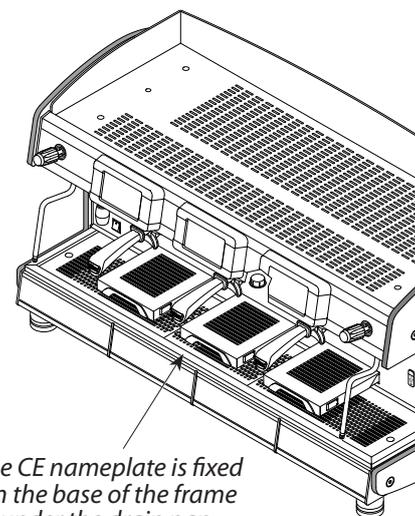


For the Energy Saving System Programming see par. 6.15 on page 19.

## 2.6 Data and CE marking

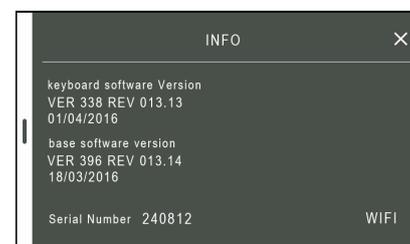
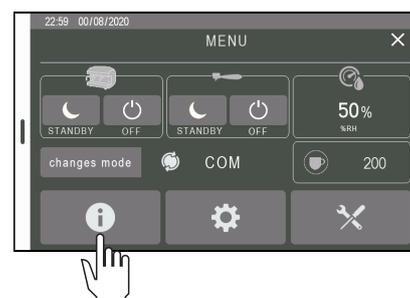
The technical data of the machine is shown in the following table:

TECHNICAL DATA TABLE	2GR		3GR		4GR	
	230/400 V	240/415 V	230/400 V	240/415 V	230/400 V	240/415 V
Voltage	230/400 V	240/415 V	230/400 V	240/415 V	230/400 V	240/415 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Max power	4,400 W	4,700 W	5,500 W	6,100 W	7,100 W	7,700 W
Group power	150 W x 2	165 W x 2	150 W x 3	165 W x 3	150 W x 4	165 W x 4
Coffee boiler power	1,000 W x 2	1,090 W x 2	1,000 W x 3	1,090 W x 3	1,000 W x 4	1,090 W x 4
Steam boiler power	3,000 W	3,270 W	3,000 W	3,270 W	5,000 W	5,445 W
Coffee boiler capacity	1,2 l x 2		1,2 l x 3		1,2 l x 4	
Steam boiler capacity	8 l		13 l		13 l	
Width	800 mm		1040 mm		1280 mm	
Depth	580 mm		580 mm		580 mm	
Height	590 mm		590 mm		590 mm	
Net weight	95 kg		117 kg		142 kg	
Safety valve calibration (bar)	1.9 bar					
Steam boiler operating pressure	0.8 - 1.4 bar					
Feedwater pressure	1,5 - 5 bar MAX					
Coffee dispensing pressure	8 - 9 bar					
Operation mode temperature	5 - 40°C 95° MAX R.U.					
Sound pressure level	< 70 dB					



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

ENGLISH



According to the Directive 2006/42/EC, the machine is marked with the CE marking, by which the manufacturer declares, under its own responsibility, that the machine is safe for people and things.

The CE nameplate is affixed to the base of the frame under the drain pan on which the identification data is reported. Below is an example of the nameplate:



By entering the section "Menu" (see instructions in the next chapters) and selecting the key , you can view the machine's serial number.

For any communication with the Manufacturer, always note the following information:

- S/N - machine serial number;
- Mod. - machine model
- Y - year of manufacture;

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



**It is forbidden to remove or damage the nameplate. If it needs replacing urgently, always exclusively contact the Manufacturer.**

## 2.7 Energy Saving System

The machine is provided with a software that manages the automatic stand by system during breaks, the night Energy-saving feature and the intelligent adjustment of the temperature.

This allows a considerable energy saving, during night breaks, maintaining the machine in the condition to quickly return to operate.

Moreover, the software distributes the power only where and when it is needed, thus allowing to save energy during the normal working activity too.

If provided for in the programming, it automatically puts into stand by one or more groups when the workload decreases and prepares them for full capacity when needed.

Three choices are provided:

- CONF: manual activation
- PROG: programmed operation
- ECO: self-learning management



For the Energy saving activation see par. "6.15 Energy Saving Management" on page 53. For programming see par. "6.16 Machine parameter programming" on page 54.

## 3. STORAGE

The machine is stored by the Manufacturer or the Distributor.

## 4. INSTALLATION

The installation of the machine must be performed only by the Manufacturer's Qualified Technicians.



The base of the machine support must be perfectly level and without irregularities.

## 5. COMMISSIONING

The commissioning of the machine must be performed only by the Manufacturer's Qualified Technicians.

## 6. OPERATION

### 6.1 Safety precautions

Even though the machine is provided with all the safety devices required to eliminate possible risks for the User, there are still certain residual risks.

These so-called residual risks are related to machine parts that may pose a danger to the User, if used improperly, or in case of incorrect assessment or deactivation, due to circumventing the prescriptions contained in this Manual.

The machine is also equipped with appropriate warnings placed on residual risk areas, which must be scrupulously observed.

The following residual risks are present during the operation and use of the machine and cannot be eliminated:

	<p><b>Electrical hazard:</b> When using the electrical appliance, several safety standards must be observed:</p> <ul style="list-style-type: none"> <li>• do not touch the appliance with wet or damp hands or feet;</li> <li>• do not use the appliance if barefooted;</li> <li>• do not use extensions in rooms where there are showers or baths;</li> <li>• do not pull the power cord to disconnect the appliance;</li> <li>• the power cord of the appliance must not be replaced by the user. If the cord is damaged, turn the appliance off and contact the Qualified Technician only.</li> <li>• do not leave the appliance exposed to atmospheric agents (rain, sun, etc...);</li> <li>• do not access the inside of the machine;</li> <li>• do not spill liquids on the machine.</li> <li>• do not allow the appliance to be used by children or incapacitated people.</li> </ul>
	<p><b>Danger of high temperature:</b> Some parts of the machine can reach high temperatures:</p> <ul style="list-style-type: none"> <li>• avoid contact with the coffee group, the filter holder heater and water, steam and autosteamer spouts;</li> <li>• do not expose your hands or other body parts to the coffee, steam, or hot water spouts.</li> </ul>

### 6.2 Level of training and information required of the user

All persons using the equipment must be properly trained and informed on the operation and residual risks present during operation.

Users must be able to apply all the good practices in respect of food hygiene principles.



**Children must be supervised, to make sure they do not play with the appliance.**



**Any unauthorised tampering with any parts of the machine renders any warranty null and void.**

### 6.3 Safety functions



**Users are obliged to inform the Manufacturer if they encounter defects and/or malfunctions of the machine or accident prevention systems, as well as of any dangerous situation they should become aware of.**

**It is strictly forbidden to make changes of any kind or extent to the machine and its functions, as well as to this document.**



**Have routine maintenance and checks of all safety devices performed periodically by the Qualified Technicians.**

### 6.4 Emissions

#### VIBRATIONS

In conditions of use that meet the indications provided in this manual, any detected vibrations do not give rise to dangerous situations.

#### SOUND EMISSIONS

The noise level emitted by the machine is on average lower than 70 dB; therefore, there is no obligation to use personal protective equipment for the auditory system.

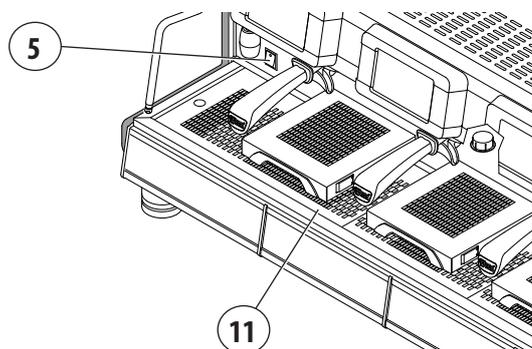
If the machine emits unusual noises, notify the manufacturer.

#### ELECTROMAGNETIC ENVIRONMENT

The machine is designed to work properly in an electromagnetic environment of industrial type, falling within the limits of Emission and Immunity provided by current standards.

### 6.5 Turning the machine on and off

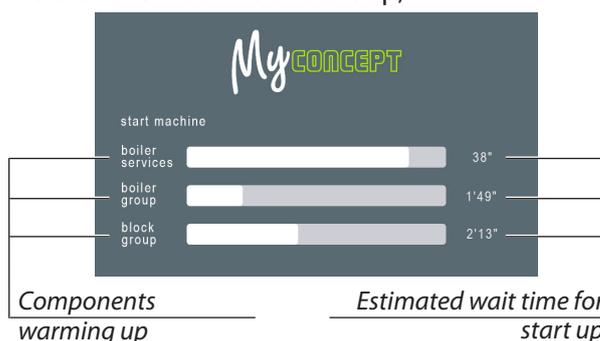
After the electric and water connections have been made by the Qualified Technician, make certain that the drain pan located under the cup support grille (11) is correctly connected to the drain.



Make sure all steam taps are closed. Turn the machine on using the main switch (5) and follow the indications provided on the machine's display, as described below.



- wait for the machine to start up;



- during start-up, the machine will release water from the assemblies;



- after start-up, the machine is ready for coffee dispensing and the display will show the screen below; An orange steam icon indicates that it is necessary to wait a few minutes for the steam to be dispensed. A green steam icon indicates that the machine is at the programmed pressure.



**Before using the machine, run dry deliveries 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.**

In some cases, such as, for example, after washing the assemblies, for a short time all selections will be inactive, the display will have reduced brightness and some reports will appear on the right bar.



After setting the temperature, the display will return to its normal brightness and the machine will return to being active.

### 6.5.1 Turning off the machine

Turn off the machine using the main switch.

## 6.6 Water replacement

During the installation of the machine, the Qualified Technician must replace the water contained in the hydraulic circuits by following these steps:

- 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 loaded and brought to the nominal working conditions;
- turn off the machine again and empty the water circuit;
- turn on the machine, then load it and bring it to the nominal working conditions;
- when the "ready to operate" status is reached, carry out a continuous delivery for each coffee unit, in order to release at least 0.5 liters of the coffee circuit.
- continuously release steam for at least 1 minute for each steam dispensing point.



**If the machine remains inactive for a time longer than 1 week, the Qualified Technician must renew 100% of the water contained in the hydraulic circuit, as indicated above.**

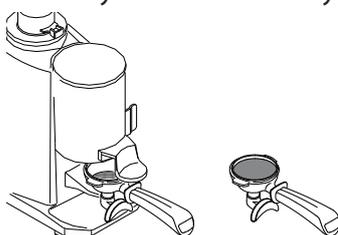
## 6.7 Preparing the machine

### 6.7.1 Grinding and dosing coffee

It is important to have a dosing-grinding device next to the machine with which to grind the coffee to use 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.
- never to buy (if possible) already ground coffee, as it expires quickly. If necessary, buy it in small vacuum-sealed packages.



### 6.7.2 Preparing the filter holder

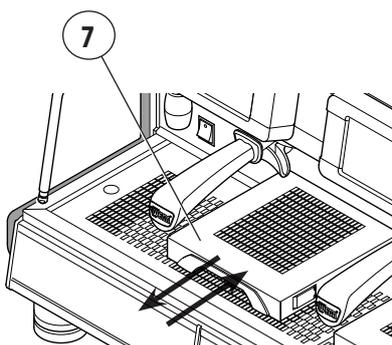
- Fill the filter with a dose of ground coffee (about 6-7 gr.) and press it with the press;
- hook the filter-holder to the unit without closing it too tightly in order to avoid excessive wear of the gasket;
- for the same reason it is recommended to clean the edge of the filter before attaching the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

### 6.7.3 Cup trays

When using cups of different heights, you can use the special concealed grilles (7) which the machine is equipped with.

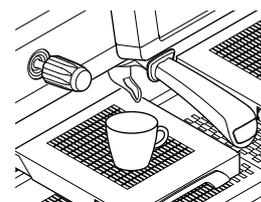
To use the pull-out grille, extract it from its seat by pulling it outwards until it is fully blocked in position.

When finished using the grille, push it towards the machine until it disappears completely into its seat.



## 6.8 Coffee dispensing

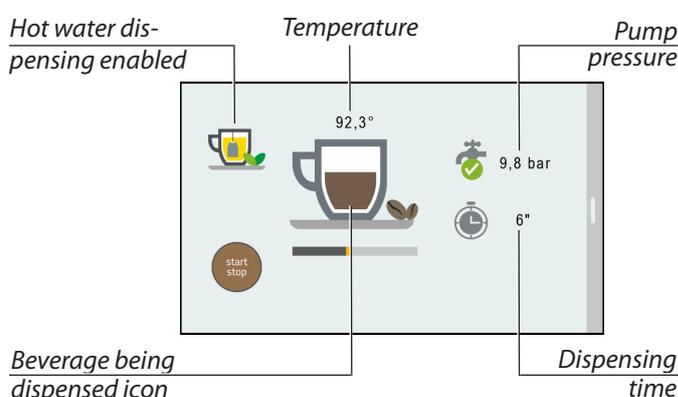
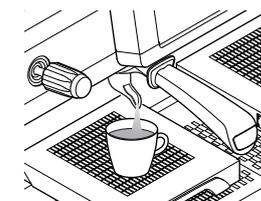
- Put the coffee cup under the dispensing spout



- press the desired dose key, for example  and wait for the coffee to be dispensed (LED comes on);



- to stop coffee dispensing ahead of time, press the dispensing key again  ;



- for continuous coffee dispensing, select the button and stop by pressing the same button



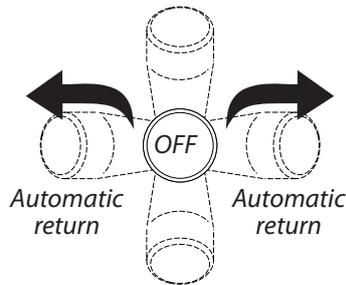
**Do not remove the filter-holder from the delivery group during coffee dispensing**



**The machine is programmed by default. If you wish to modify the coffee doses, proceed as indicated in par. 6.16.2 on page 55.**

## 6.9 Steam dispensing

- Immerge the steam nozzle in the liquid to be heated;
- operate the knob of the tap horizontally;
- the quantity of steam will be proportional to the opening of the tap;

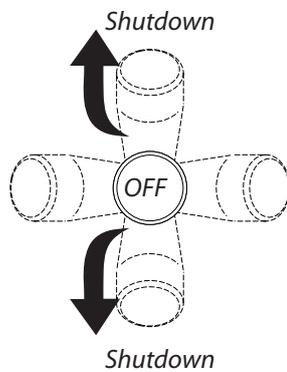


- to stop dispensing, release the knob;

- for continuous steam dispensing, move the knob vertically hooking it in fixed open position;



- to stop dispensing, bring the knob back to the center position.



**Avoid contact with the steam nozzles, do not direct your hands or other body parts towards the steam nozzle ends.**

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

- heat only the amount of milk you intend to use; once heated, it will have to be completely poured from the jug and not heated again;
- foam the milk starting from a temperature of about 4 °C.

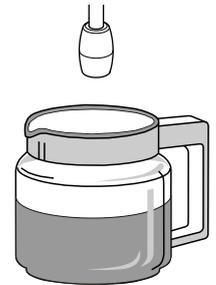


To keep the steam nozzle tips in perfect working order, it is advisable to carry out a brief dry delivery after each use. Keep the tips clean at all times using a cloth dampened in lukewarm water. The use of the steam dispensing point (steam nozzle), must always be preceded by condensation draining for at least 2 seconds. Leave the steam nozzle immersed in the milk only for the heating time required. Do not open the steam tap with the steam spout immersed in milk while the machine is off.



## 6.10 Dispensing hot water

- Place the jug under the hot water nozzle;
- on the display, select the  button and wait for the water to be dispensed;



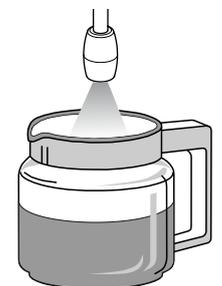
- to stop coffee dispensing ahead of time, press the dispensing key again .



**Avoid contact with the hot water nozzle, do not direct your hands or other body parts towards the hot water nozzle ends.**

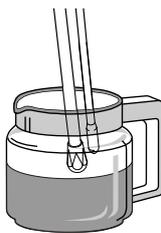


The machine is programmed by default. If you wish to modify the coffee doses, proceed as indicated in par. 6.16.2 on page 55.



## 6.11 Dispensing with Autosteamer

- Immerge the tips of the autosteamer into the milk;
- press the desired button on the display, for example  and wait for the steam to be dispensed;
- wait until the delivery is finished;
- To stop dispensing ahead of time, press the same key  again.



Short dose heating and foaming

Long dose heating and foaming

Heating

Continuous / manual heating and foaming



Depending on the machine programming, the Autosteamer buttons can heat + foam the milk or only heat the milk. A function that allows the manual use of the autosteamer nozzle like a normal steam nozzle is also available.



Avoid contact with the steam nozzles, do not direct your hands or other body parts towards the steam nozzle ends.



Keep the tips clean at all times using a cloth dampened in lukewarm water. The milk can be kept in the refrigerator for a maximum of 3-4 days.

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

Do not open the steam tap with the steam spout immersed in milk while the machine is off.

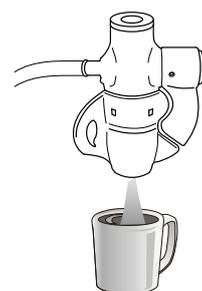
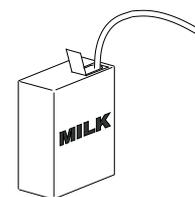
To change the autosteamer's temperature or to adjust the milk foaming, require the intervention of a Qualified Technician.

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 auto steamer 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  $4^{\circ}\text{C}$ ;
- to prevent the milk foam from overflowing, use a container with a capacity of 0.75 litres and half-fill it with milk;

## 6.12 Cappuccino dispensing

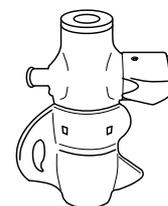
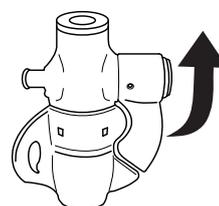
- Put the suction tube inside the milk;
- place the jug under the spout of the cappuccino maker;
- open the steam tap, when the desired amount is reached close the steam tap;
- pour the latte into the cups with the coffee.



For warm milk without foam, lift the flap of the cappuccino maker upwards.

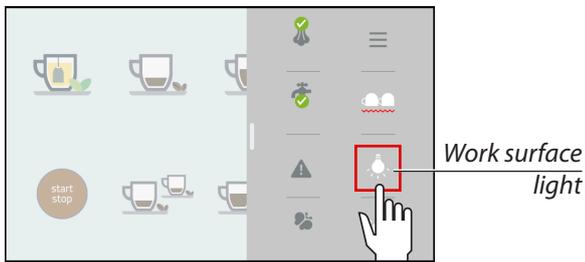
For better results, we suggest not to dispense directly into the coffee cup, but into a jug or pot, and to then pour the foamed milk on the coffee.

Be sure the cappuccino maker is kept clean as described in the chapter 7.8.2 on page 68.

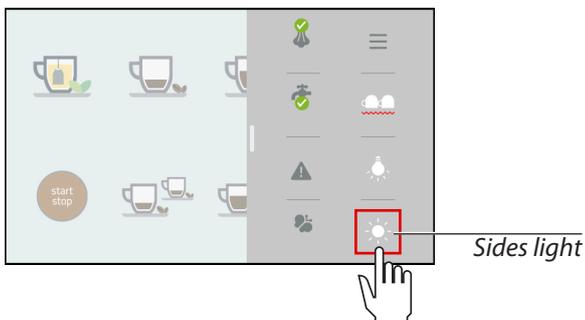


## 6.13 Lighting

To turn the worktop light on and off, press the  key.

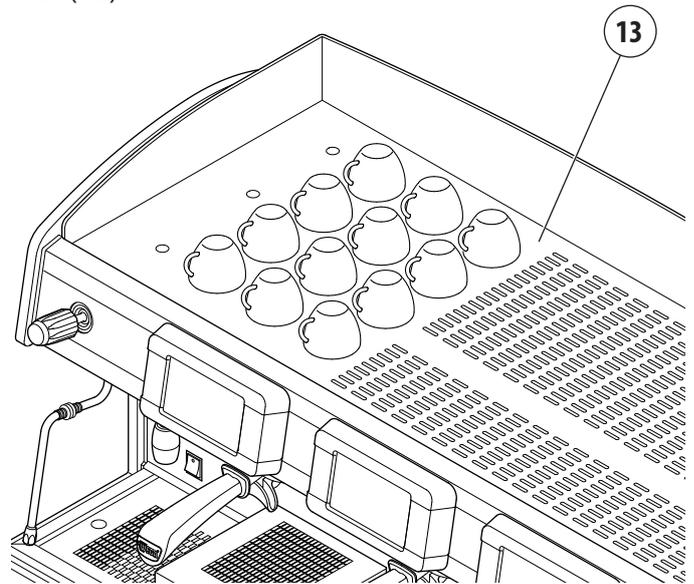


To turn the machine sides light on and off, press the  key.



## 6.14 Cup heater

Place the cups to be heated on the appropriate surface (13).



To activate the cup heater, press the button . The ignition of the cup warmer is indicated by the color red of the button.



To adjust the temperature of the cup heater, contact the Qualified Technician.

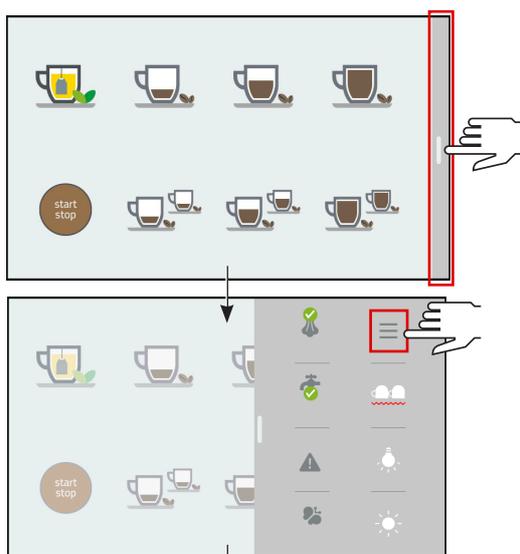
## 6.15 Energy Saving Management

Three "Energy Saving" modes of operation are available:

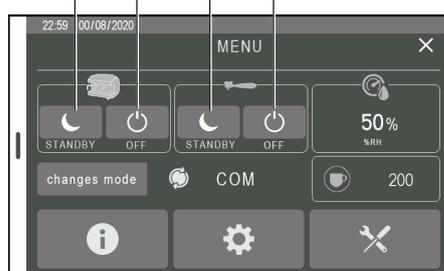
- **COM** : manual activation
- **PROG** : programmed operation
- **ECO** : self-learning management.

To turn off the machine or activate the Energy saving, proceed as follows:

- select the bar on the right side of the display;
- select the menu key  ;
- select the desired function.



<b>MACHINE</b>	<b>GROUP</b>
<i>Manual shutdown</i>	<i>Manual stand by</i>
<i>Manual stand by</i>	<i>Manual shutdown</i>



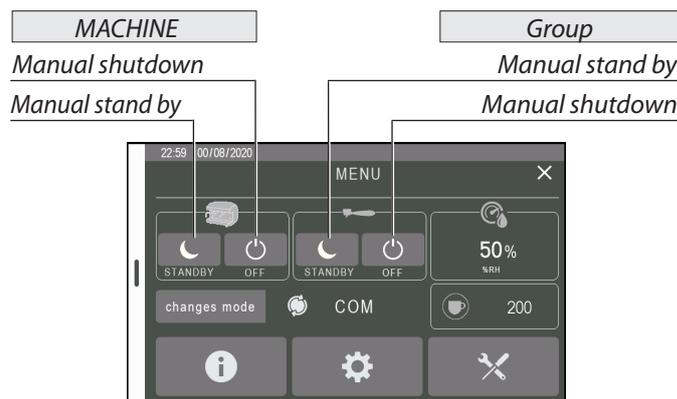
If the machine is off or in "Energy saving" mode, simply tap the display to resume operation. The machine will return to full operation within 1 minute.



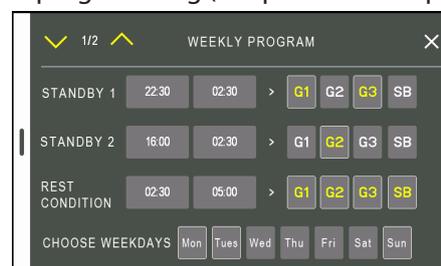
In any case, the system will continue to follow the energy saving configuration.

Three "Energy Saving" systems are available:

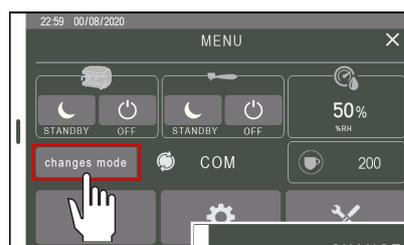
- **COM** the Energy saving features can be enabled only manually by selecting icon of the printer or of the group, as shown in the figure;



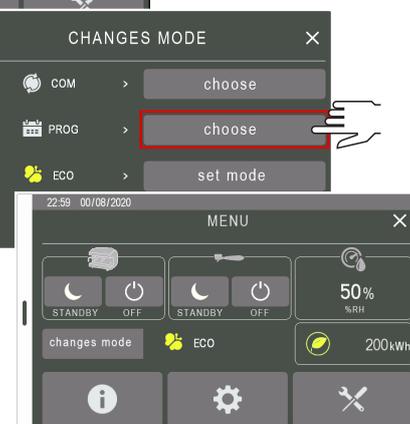
- **PROG** the Energy saving functions are enabled according to programming (see par. 6.16.1 on page 20);



- **ECO** the Energy saving functions are enabled and in self-learning mode, the system automatically manages the energy saving by independently performing the temperature reduction mode, based on the cycles carried out in the previous days and weeks. To enable the "Energy saving" system, press **cambia modalità** and select the desired mode:



<i>Manual</i>	 COM > choose
<i>Programmed</i>	 PROG > choose
<i>Self-learning</i>	 ECO > set mode



**For the Energy Saving System Programming see par. 6.16.1 on page 54 .**

## 6.16 Machine parameter programming

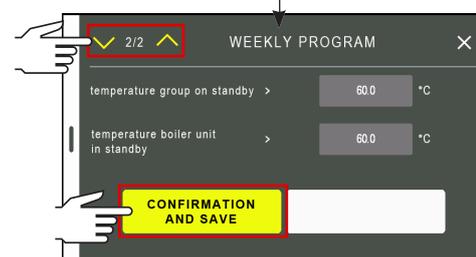
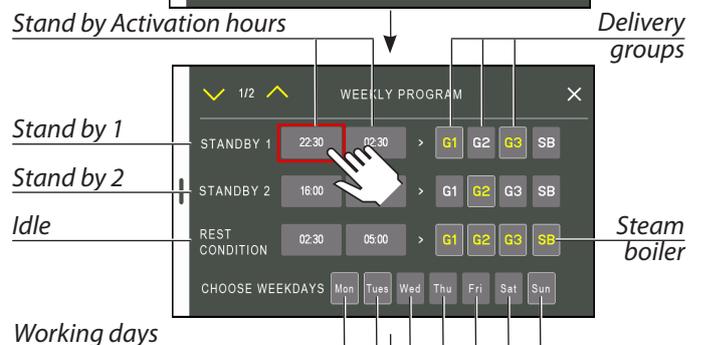
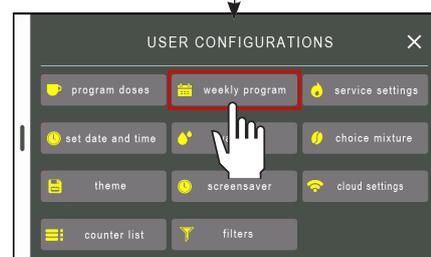
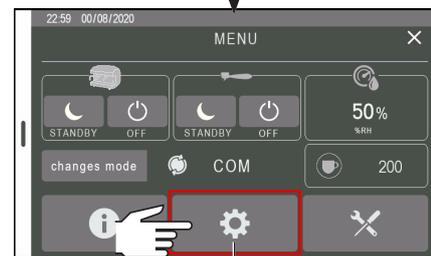
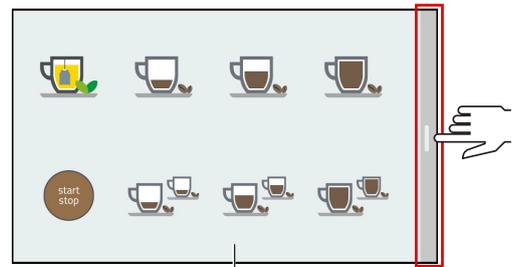
### 6.16.1 ENERGY SAVING setup in PROG mode

With the Energy Saving system in **PROG** mode, proceed with the following steps for weekly programming of the stand-by and idle time:

- select the bar on the right side of the display;
- press the menu key  ;
- select the configuration key  ;
- press the **weekly program** key;
- select the time keys and use **+** and **-** to set the activation periods of stand by and idle time;
- select the groups involved in the programming and possibly also the steam boiler;
- activate the week days by selecting the corresponding keys;
- to confirm the programming, go to the second page and select the button **CONFIRMATION AND SAVE**.



The Energy Saving programming is active only with machine setting **PROG**.  
The **PROG** mode is indicated on the display as shown in the drawings below.



### 6.16.2 BEVERAGE DOSE Programming

To program the coffee and hot water doses, proceed as follows:

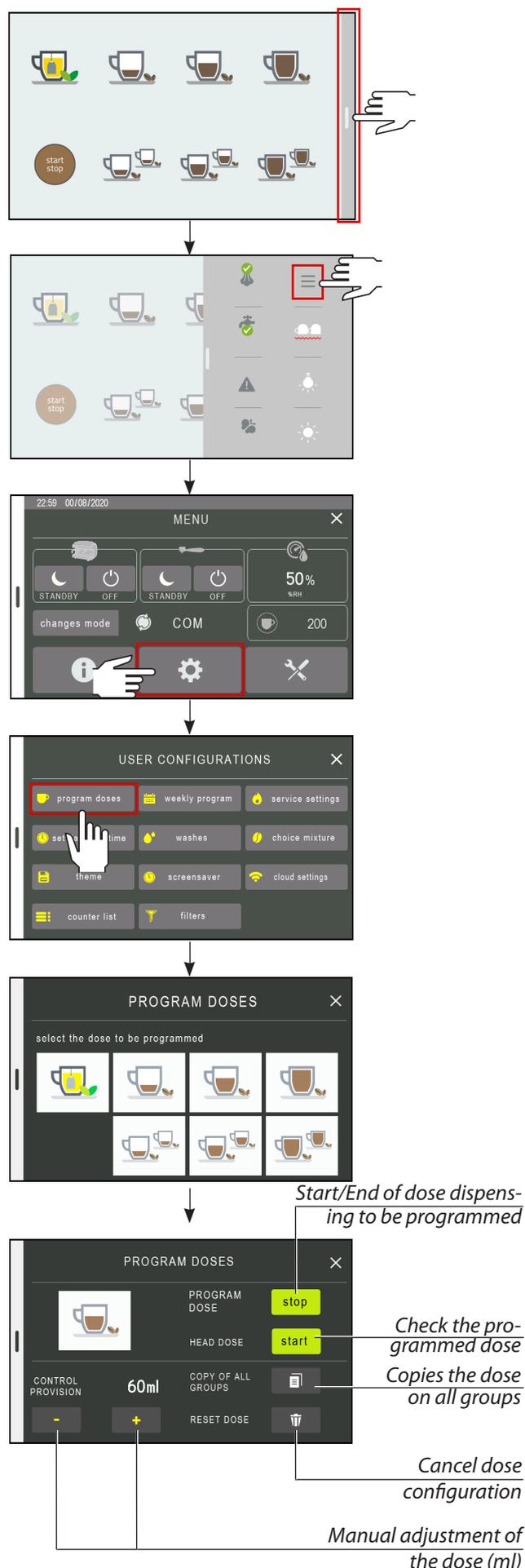
- select the bar on the right side of the display;
- press the menu key  ;
- select the configuration key  ;
- press the dose program button  ;
- select the desired dose key (e.g.: "1 Espresso"  );
- start the dispensing by pressing the **start** button;
- to confirm and stop the dose press the **stop** button again;
- repeat this operation for the other dose buttons;
- you can copy the dose setting over the other groups by pressing  ;
- to delete the dose setting press the  button;
- to manually adjust your dose press  and .



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



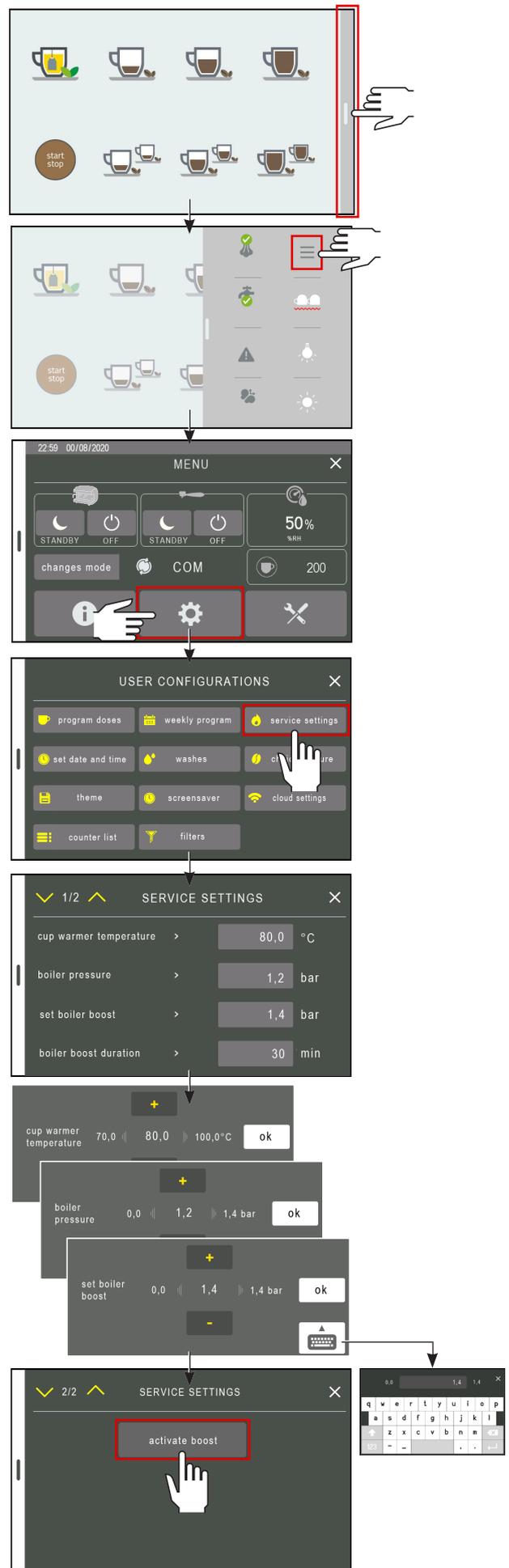
**Programming of each dose must be carried out with ground coffee and not with previously used grounds.**



### 6.16.3 SERVICE PARAMETER configuration

To adjust the parameters of some services of the machine, proceed as follows:

- select the bar on the right side of the display;
- press the menu key  ;
- select the configuration key  ;
- press the  key;
- select the button of the parameter to be modified;
- press  and  to change the desired value and confirm with  . The adjustable parameters are:
  - cup heater temperature
  - steam boiler pressure (max 1.4 bar)
  - steam boiler pressure in the expansion phase of the production of steam in the event of high demand (Boost)
- Select the button  to enable the keypad where you can type the desired value. Confirm the value by typing the key  ;
- select the button  on page 2 to enable the expanded phase of steam production.



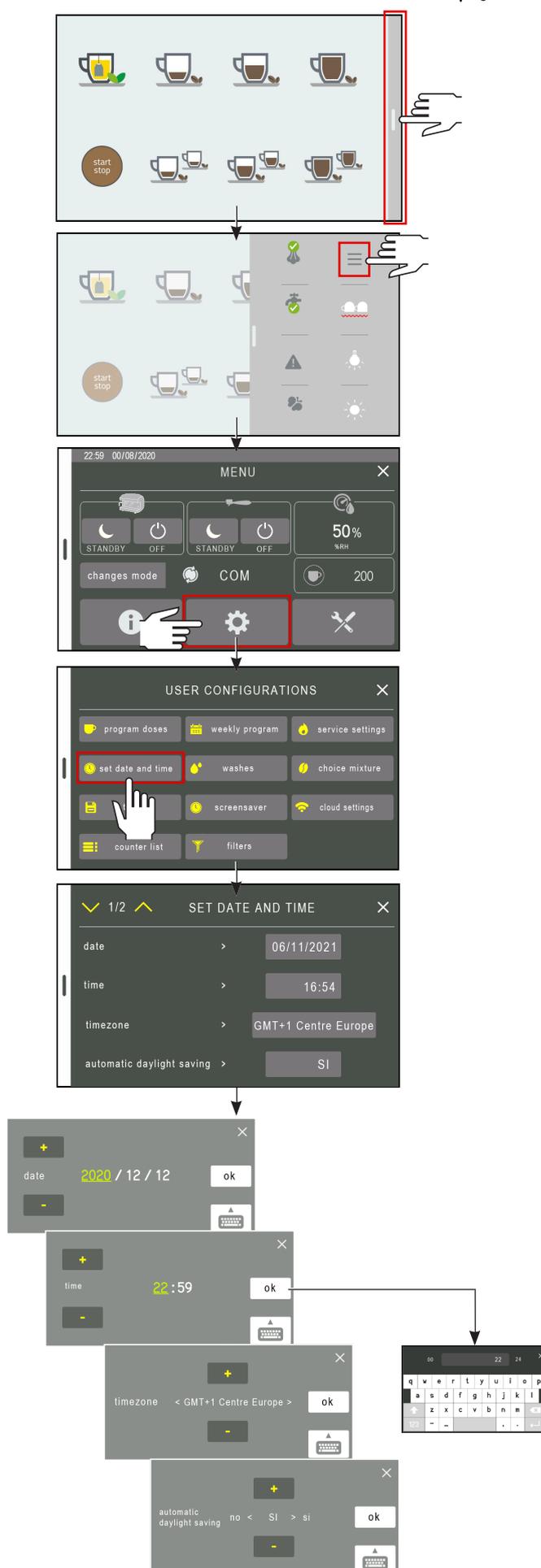
## 6.16.4 DATE and TIME configuration

To set date and time on the machine, proceed as follows:

- select the bar on the right side of the display;
- press the menu key  ;
- select the configuration key  ;
- press the  set date and time key;
- select the button corresponding to the information to be modified;
- press  and  to change the selected parameter and confirm with .

The modifiable parameters are:

- date
  - time
  - time zone
  - automatic daylight saving time
- select the button  to enable the keypad where you can type the desired value. Confirm the value by pressing the key .



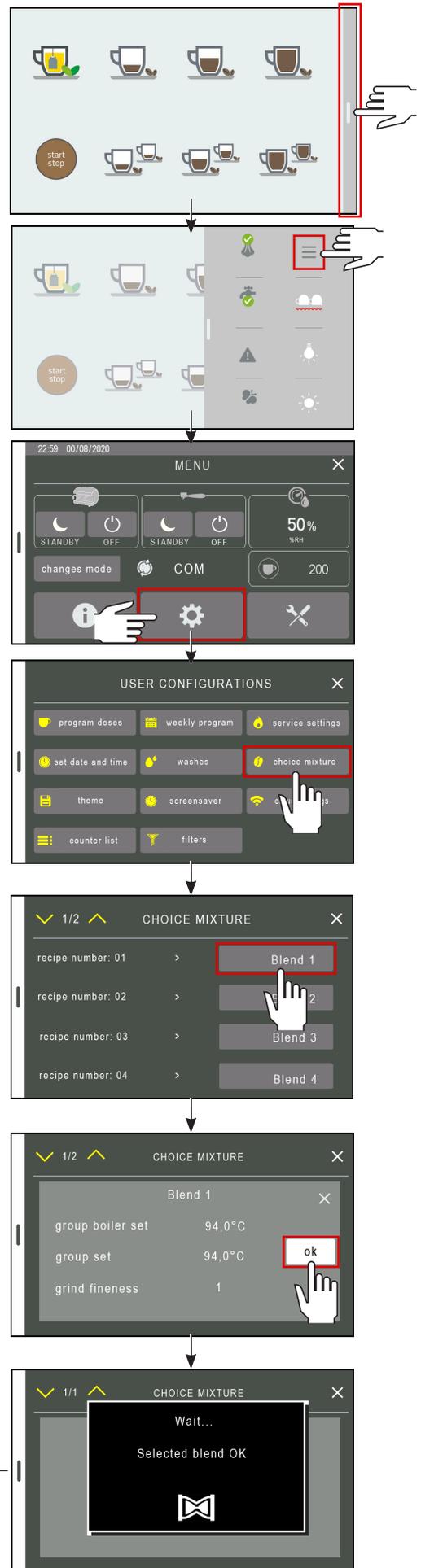
### 6.16.5 COFFEE BLEND selection

To set the machine according to the type of coffee blend used, proceed as follows:

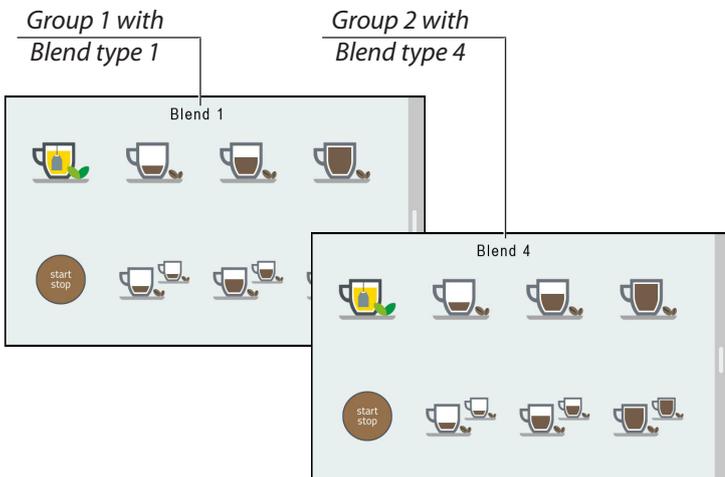
- select the bar on the right side of the display;
- press the menu key  ;
- select the configuration key  ;
- press the  choice mixture key;
- press the desired blend button, e.g.  ;
- Press  to confirm the selection;
- wait briefly, and then the machine will be ready to use the new blend;
- the various delivery groups can be programmed for different blends. In this case, the display will show the blend type.



**The choice of coffee blends is only possible if they are already set in the machine system.  
For the inclusion of new blends, contact the Technical Support.  
The blend extraction parameters have been programmed by the installation Technician.**

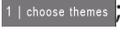


*Examples of delivery groups with different coffee blends*



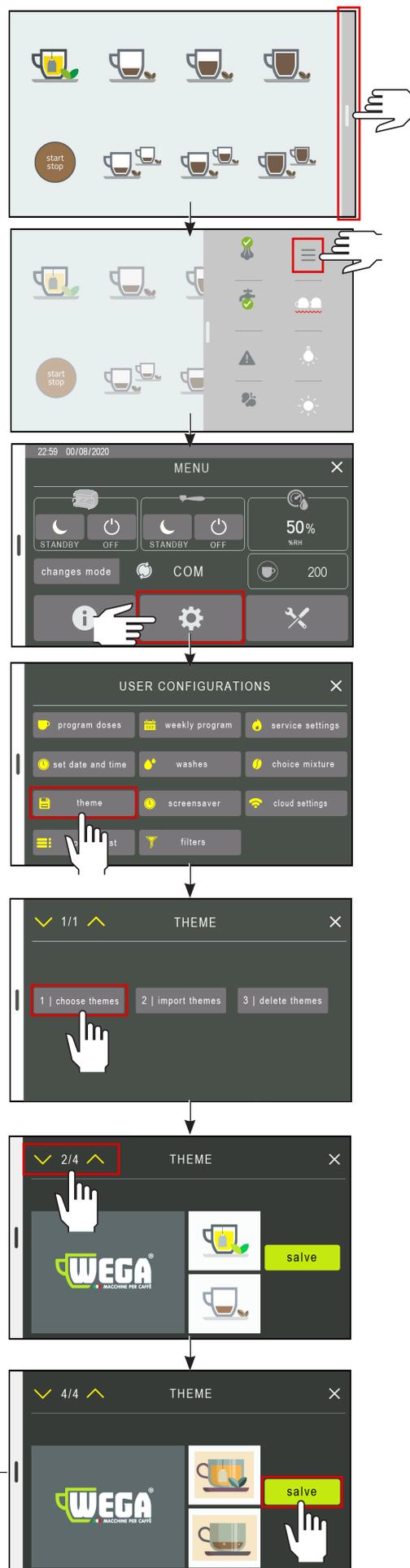
## 6.16.6 DISPLAY THEME configuration

To set the display theme, proceed as follows:

- select the bar on the right side of the display;
- press the menu key  ;
- select the configuration key  ;
- press the  theme key;
- select the key  ;
- operate the buttons  2/4  to scroll through the different themes on different pages;
- to confirm the desired theme, press the key  .



For the inclusion of new themes, contact the Qualified Technician.



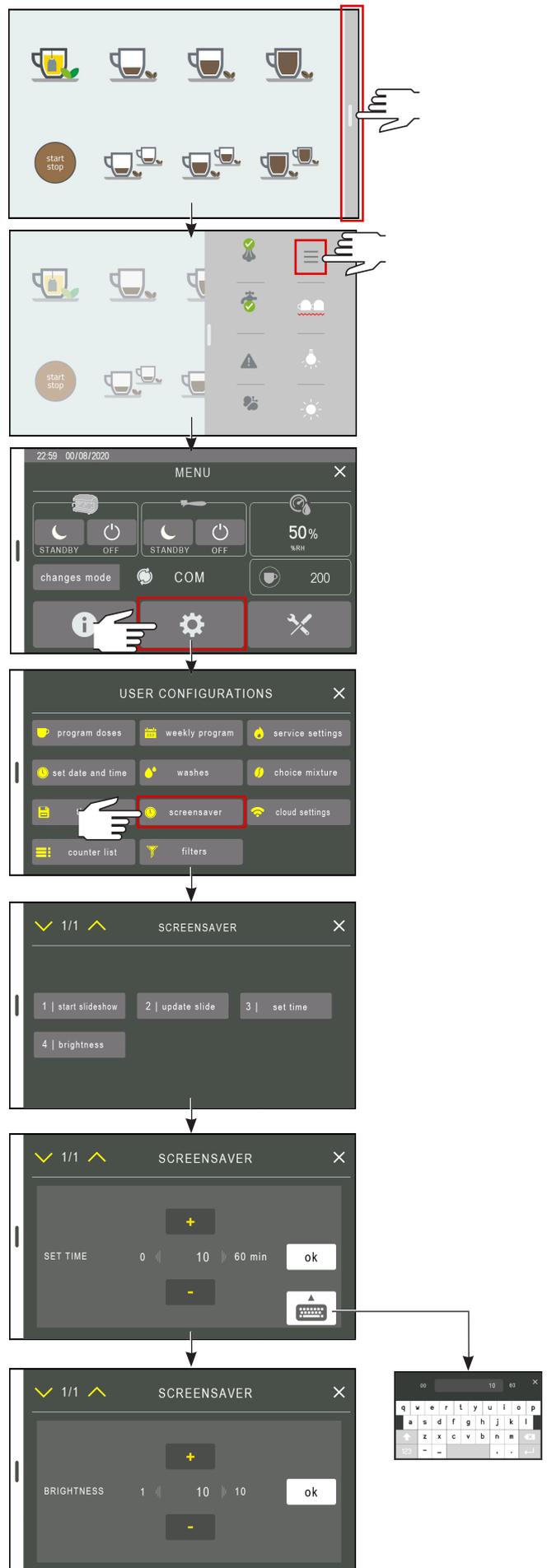
### 6.16.7 SCREENSAVER configuration

To set the display screensaver, proceed as follows:

- select the bar on the right side of the display;
- press the menu key  ;
- select the configuration key  ;
- press the  key;
- to set the screensaver wait time from the last operation, select the button  ;
- press  and  to change the screensaver wait time and confirm with . The value can be entered directly by selecting the button  and using the keyboard;
- to set the screensaver's brightness, select the key  ;
- press  and  to adjust the display brightness and confirm with .



To add new screensavers, contact the Qualified Technician.



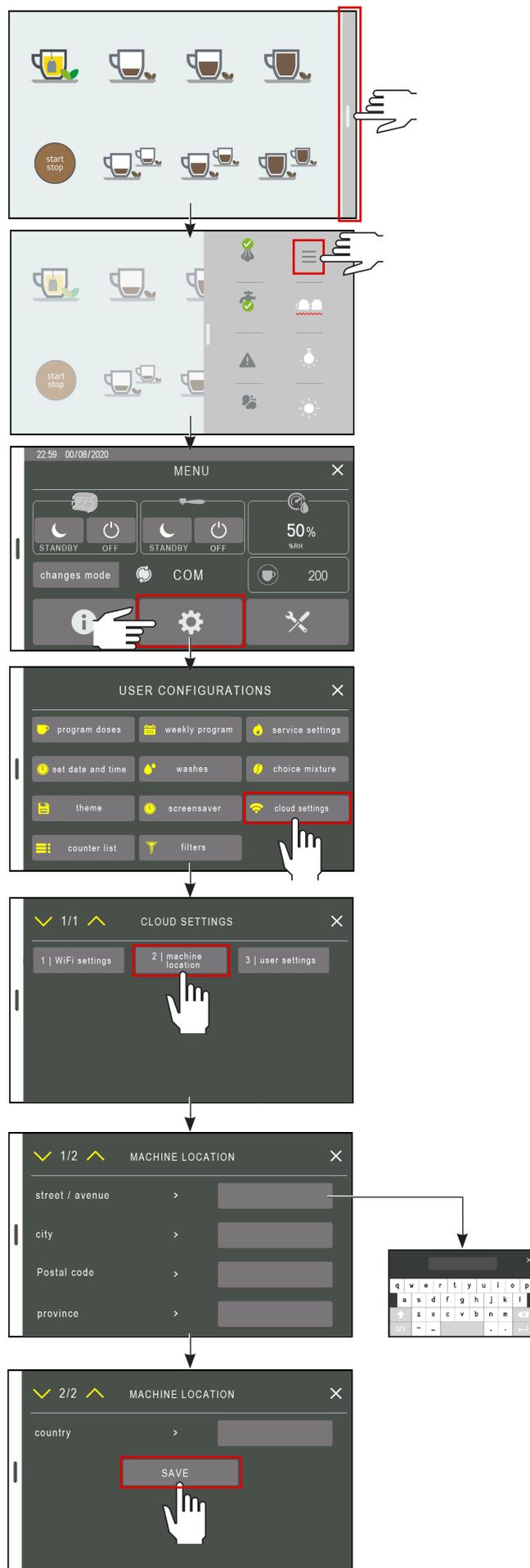
### 6.16.8 CLOUD configuration

To set the machine cloud, proceed as follows:

- select the bar on the right side of the display;
- press the menu key  ;
- select the configuration key  ;
- press the  key;
- select the key  ;
- Using the keyboard, enter the information in the various fields (Street, City, Zip Code, Province, Country);
- to confirm press  .



The cloud is active only if the car is equipped with WiFi card (see the Qualified Technician).



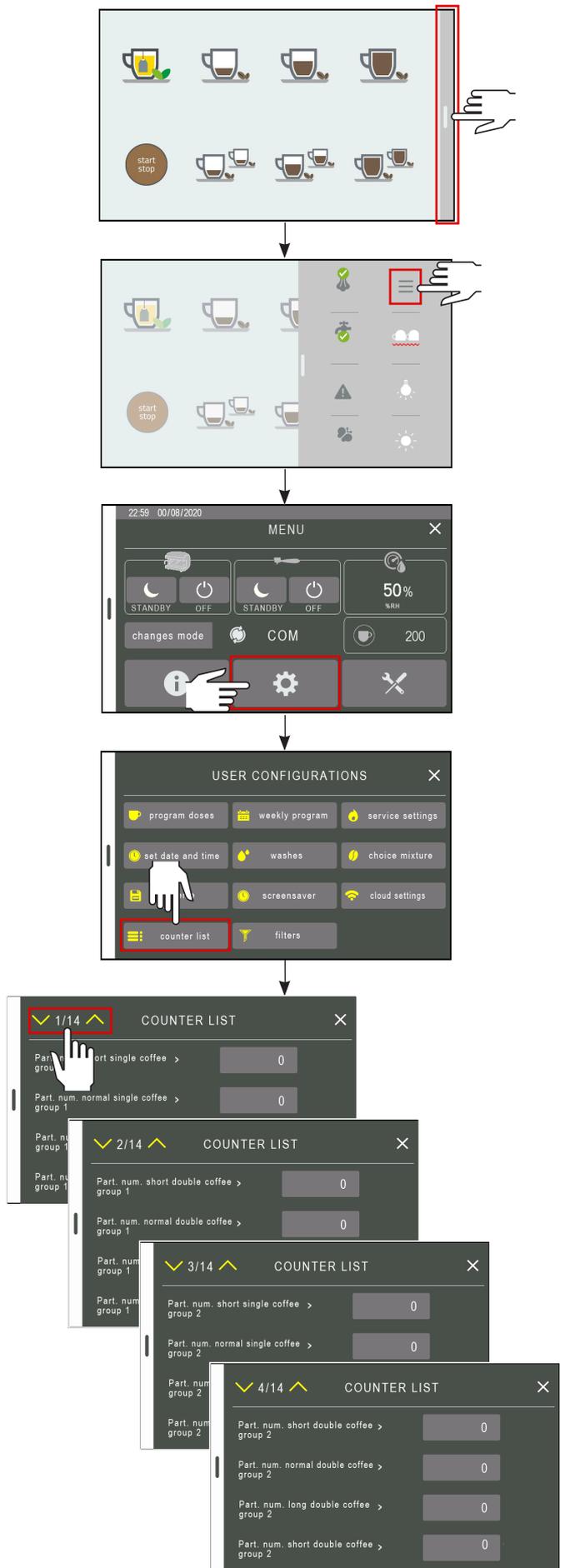
### 6.16.9 BEVERAGE COUNTERS list

To view the deliveries performed by the machine, proceed as follows:

- select the bar on the right side of the display;
- press the menu key  ;
- select the configuration key  ;
- press the  counter list key;
- operating the buttons  2/4  scroll through the various pages to view the counts.



To reset the counters, contact the Qualified Technician.



### 6.16.10 WATER LITRE COUNTER visualization

To view the water consumption of the machine and the threshold for the regeneration of the softener, proceed as follows:

- select the bar on the right side of the display;
- press the menu key  ;
- select the configuration key  ;
- press the  filters key;
- when the water consumption exceeds the set value, the system displays the water softener regeneration automatic warning;
- if the threshold value is set to zero, the regeneration warning is not displayed.



To reset the counters, contact the Qualified Technician.

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

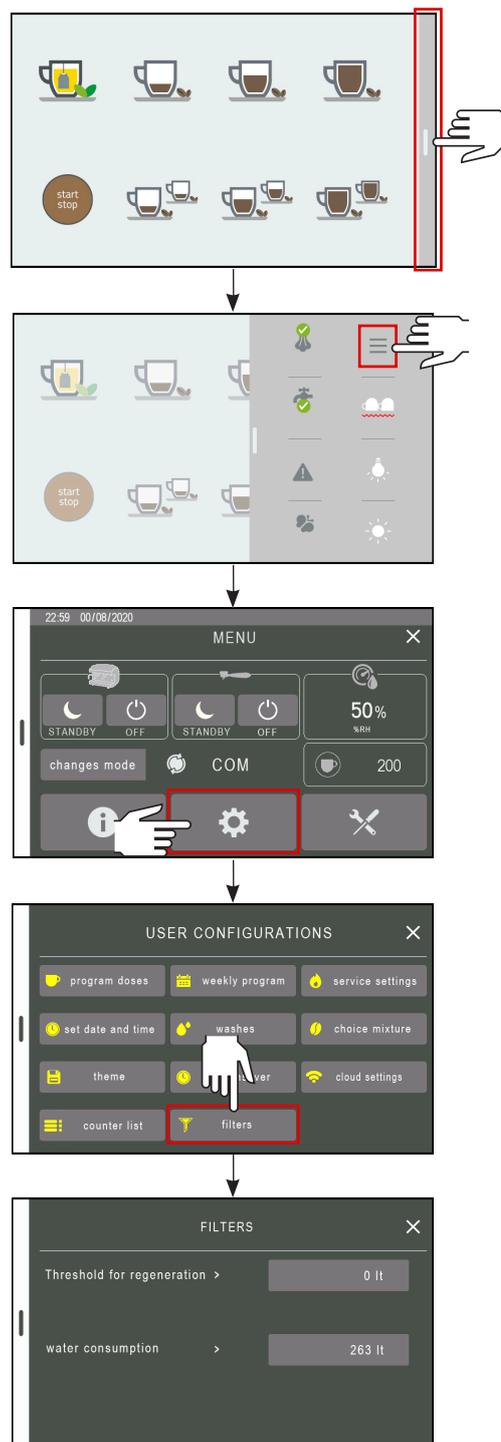
Daily wash the filters and filter holders, as indicated in par. 7.8.3 on page 68. Failure perform this operation will compromise the quality of the coffee dispensed.

To obtain high-quality coffee, it is important that the hardness of the water used does not exceed 6-7 °f (French degrees). If the water hardness exceeds these values, it is advisable to use a water filter or 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.

Do not to store large amounts of coffee beans. If the type of coffee is changed, contact the Manufacturer's Qualified Technician for the water temperature and grind adjustment.

After the machine has not been used for a certain period of time (2-3 hours) carry out a few dry runs. Be sure to carry out regular cleaning and maintenance.



# 7. MAINTENANCE AND CLEANING



## 7.1 Safety precautions

The following residual risks are present during the maintenance and cleaning of the machine and cannot be eliminated:

	<p><b>Electrical hazard:</b> The maintenance and cleaning operations are subject to the behavioral safety rules:</p> <ul style="list-style-type: none"> <li>• do not carry out the maintenance with the machine in operation;</li> <li>• do not soak the machine in water;</li> <li>• do not spill liquids on the machine or use water jets for cleaning;</li> <li>• do not to allow the maintenance and cleaning operations to be carried out by children or incapacitated people;</li> <li>• do not remove the guards and/or parts of the body;</li> <li>• do not access the inside of the machine;</li> <li>• do not perform maintenance and cleaning operations other than those described in this manual.</li> </ul>
	<p><b>Danger of high temperature:</b> During the cleaning operations, pay attention to the parts of the machine that can become overheated.</p> <ul style="list-style-type: none"> <li>• avoid contact with the dispensing group and water spouts;</li> <li>• do not expose your hands or other body parts to the coffee, steam, or hot water spouts.</li> </ul>

**Perform only the maintenance and cleaning operations described in this manual.**

**All maintenance and cleaning operations not indicated in this document must be performed only and exclusively by the Manufacturer's Qualified Technician.**

**All maintenance operations must be carried out after disconnecting the power supply, water supply, and after the complete cooling of the machine.**

**If the problem cannot be solved, turn the machine off and call the Manufacturer's Qualified Technician. Do not attempt any sort of repairs.**

**The descaling of the machine must be carried out by the Manufacturer's Qualified Technician to ensure that such operation does not lead to release of hazardous materials for food use.**



**Any unauthorised tampering with any parts of the machine renders any warranty null and void.**

## 7.2 DPI characteristics

During maintenance and cleaning of the machine, the following PPE are required:

	<p><b>Gloves:</b> For the protection of all the machine parts in contact with food (filter holders, filters, etc.).</p>
--	---

## 7.3 Periodic maintenance

In addition to performing the following maintenance operations at the specified frequency, have the Qualified Technician perform an overall check of the machine whenever prompted by the warning on display, as indicated in par. 7.4 on page 66 .

Component	Type of intervention	Weekly	Monthly	Quarterly
DISPLAY	Keep the boiler pressure between 0.8 and 1.4 bar.	X		
DISPLAY	Periodically check water pressure during coffee delivery: check the pressure indicated on the display, which must be between 8 and 9 bar inclusive.		X	
FILTERS and PORTAFILTERS	Check the condition of the filters. Check for any damage on the edge of the filters and check whether any coffee grounds settle in the coffee cup and replace filters and/or filter holders, as required.		X	
GRINDER-DOSER	Check the ground coffee dose (between 6 and 7 grams per time); check the degree of grinding. The grinders must always have sharp cutting edges. Their deterioration is indicated by the presence of too much powder in the grounds. We recommend calling the Qualified Technician to replace the flat grinders after every 400/500 kg of coffee. For conical grinders, replace every 800/900 kg. If the automatic wear warning of the grinders is enabled, follow the guidelines in par. 7.5 on page 66 .		X	
WATER FILTER SOFTENER	Replace the water filter cartridge or regenerate the water softener at the frequency indicated by the manufacturer or whenever the automatic regeneration alert is displayed.		X	
BOILER	Request the intervention of the Technical Assistance at least every three months to carry out the replacement of the water in the boiler.			X

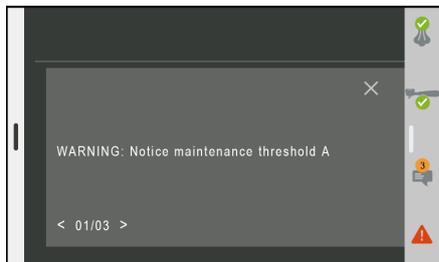


**Problems to the components highlighted in grey require shutting down the machine and the intervention of the Qualified Technician.**

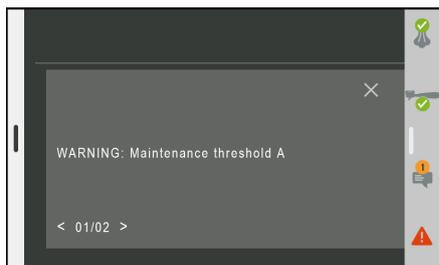
## 7.4 Scheduled maintenance

If enabled, this function displays a message to alert the user when it is necessary to perform the scheduled maintenance.

The first request for assistance appears when the number of coffee, tea, boiler filling cycles, or the number of days passed since installation of the machine, is close to the programmed threshold value.



After reaching the programmed threshold value, the display shows the following message:



This message continues to be displayed until the maintenance is performed.

If enabled, the display may show various scheduled maintenance thresholds.

The alarms for reached/exceeded threshold do not prevent the machine from functioning.

The messages on display be reset at any time (also before the alarm is engaged) by a technician.

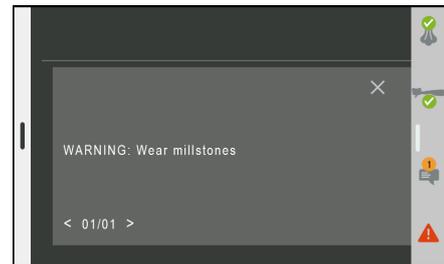
When the machine is functioning, the system increases both the machine cycle counter and the time since installation counter.



**To program this function, contact the Qualified Technician.**

## 7.5 Grinder wear automatic check

If enabled, this function displays a message to alert the user when it is necessary to replace the grinders of the coffee grinder.



The warning appears when the amount coffee (kg) used reaches the programmed limit.

The message will remain on the display in the selection standby phase or in the programming standby phase.

The alarm for reached/exceeded thresholds do not prevent the machine from functioning.

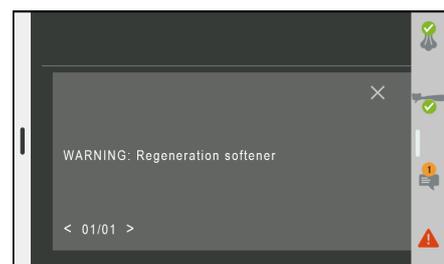
The count can be reset at any time (also before the alarm is engaged) by a technician.



**The system operates only if the machine is paired with a single grinder. To program this function, contact the Qualified Technician.**

## 7.6 Softener regeneration

The machine performs the count of the water used (see par. 6.16.10 on page 63) and, where required, if the provided quantity is exceeded, the display prompts for the regeneration of the softener.



The alarm for reached/exceeded thresholds do not prevent the machine from functioning.

The count can be reset at any time (also before the alarm is engaged) by a technician.



**To program this function, contact the Qualified Technician. To carry out the regeneration of the softener, follow the indications of the manufacturer.**

## 7.7 Malfunctions and solutions.

Problem	Cause	Action
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 THE BOILER	Malfunction of the electrical system or hydraulic system.	Turn off the machine and request the Technical Assistance.
STEAM DOES NOT COME OUT OF THE STEAM SPOUTS	<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 STEAM SPOUTS	Malfunction of the electrical system or hydraulic system.	Turn off the machine and request the Technical Assistance.
NO DISPENSING	<ul style="list-style-type: none"> <li>The water supply tap is closed.</li> <li>Coffee grind is too fine</li> </ul>	<ul style="list-style-type: none"> <li>Open the water supply tap.</li> <li>Adjust the grinding of the coffee.</li> </ul>
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.	Turn off the machine and request the 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 delivery 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>1) Wash the group with the blind filter</li> <li>2) 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 DISPLAY INDICATES UNACCEPTABLE PRESSURE	Hydraulic system failure	Turn off the machine and request the Technical Assistance.
GROUNDS IN 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>
<ul style="list-style-type: none"> <li>THE COFFEE IS NOT DISPENSED EVENLY</li> <li>THE COFFEE DOSE IS NOT CORRECT</li> </ul>	Coffee is ground too finely.	Adjust the grinding of the coffee.
SHUTDOWN OF THE ELECTRONIC SYSTEM	Malfunction of the electrical system or hydraulic system.	Turn off the machine and request the Technical Assistance.
THE PUMP LEAKS WATER	Pump malfunction.	Turn off the machine and request the Technical Assistance.
THE MOTOR STOPS SUDDENLY OR THE THERMAL PROTECTOR INTERVENES DUE TO OVERLOAD	Pump malfunction.	Turn off the machine and request the Technical Assistance.
THE PUMP FUNCTIONS BELOW NOMINAL CAPACITY	Pump malfunction.	Turn off the machine and request the Technical Assistance.
THE PUMP IS NOISY	Pump malfunction.	Turn off the machine and request the Technical Assistance.



**The problems highlighted in grey require shutting down the machine and the intervention of the Qualified Technician.**

## 7.8 Cleaning operations

### 7.8.1 General instructions

For perfect hygiene and efficiency of the unit, a few simple cleaning tasks are required. 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.



**Do not use alkaline detergents, solvents, alcohol or aggressive substances. The used products/detergents have to be suitable for this purpose and must not corrode the materials of the hydraulic circuits.**

**Do not use abrasive detergents which may scratch the surface of the body.**

**Always use perfectly clean and hygienic cloths for cleaning.**

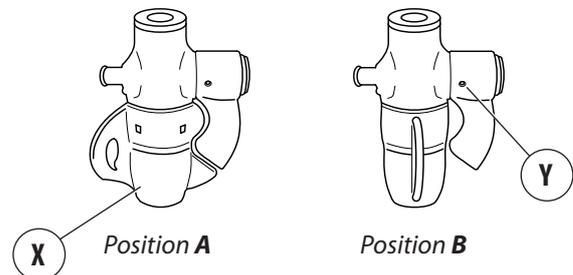
**For washing the filters, filter holders and all machine components, use detergents supplied by the Manufacturer or specific products for cleaning professional coffee machines.**

Cleaning	Daily	Weekly
<b>Cappuccino maker:</b> Clean at least once a day or more often in the case of a continued use of the cappuccino maker, following the instructions of par. 7.8.2 on page 68.	X	
<b>Body and Grilles:</b> Clean the panels of the body with a cloth dampened in lukewarm water. Remove the drip tray and cup holder grille and wash with hot water.	X	
<b>Filter and filter holder:</b> Wash the filters and filter holders daily and weekly, as indicated in par. 7.8.3 on page 68.	X	X
<b>Steam nozzle/autosteamer:</b> Keep the nozzle clean at all times using a cloth dampened in lukewarm water. Check and clean the terminals of the nozzle, clearing out the steam outlet holes with a small needle. Weekly wash as described in par. 7.8.7 on page 70.	X	X
<b>Dispensing group:</b> Wash the dispensing group as described in par. 7.8.4 on page 69 and 7.8.5 on page 69.	X	X
<b>Grinder-dispenser and Hopper</b> Clean the hopper and the dispenser inside and out with a cloth dampened with warm water. When finished, dry all parts thoroughly.		X

### 7.8.2 Cappuccino-maker wash

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.



**Clean the cappuccino maker after each continuous use and at least once a day.**

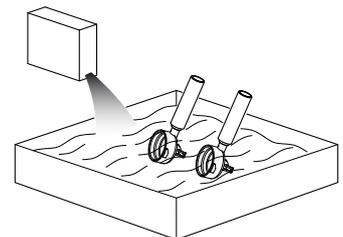
### 7.8.3 Filter and filter-holder cleaning

Daily:

- Soak the filter and filter-holder in hot water overnight so that the fatty coffee deposits can dissolve;
- rinse with lukewarm water.

Weekly:

- Use a screwdriver to detach the filter from the filter holder;
- Soak the filter and filter holder in warm water and cleaning agent for 10 minutes.
- rinse with lukewarm water.



**Caution: Only immerse the filter holder cup, avoid soaking the handle in water.**

**The detergent must be diluted in cold water in the doses indicated on the package (see manufacturer).**

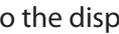
## 7.8.4 Dispensing group scheduled wash

If provided, the machine automatically requests that the daily washing of the delivery groups be carried out.

To start the washing, proceed as shown on the display. You can always cancel the washing request and resume the normal work.

## 7.8.5 Dispensing group arbitrary wash

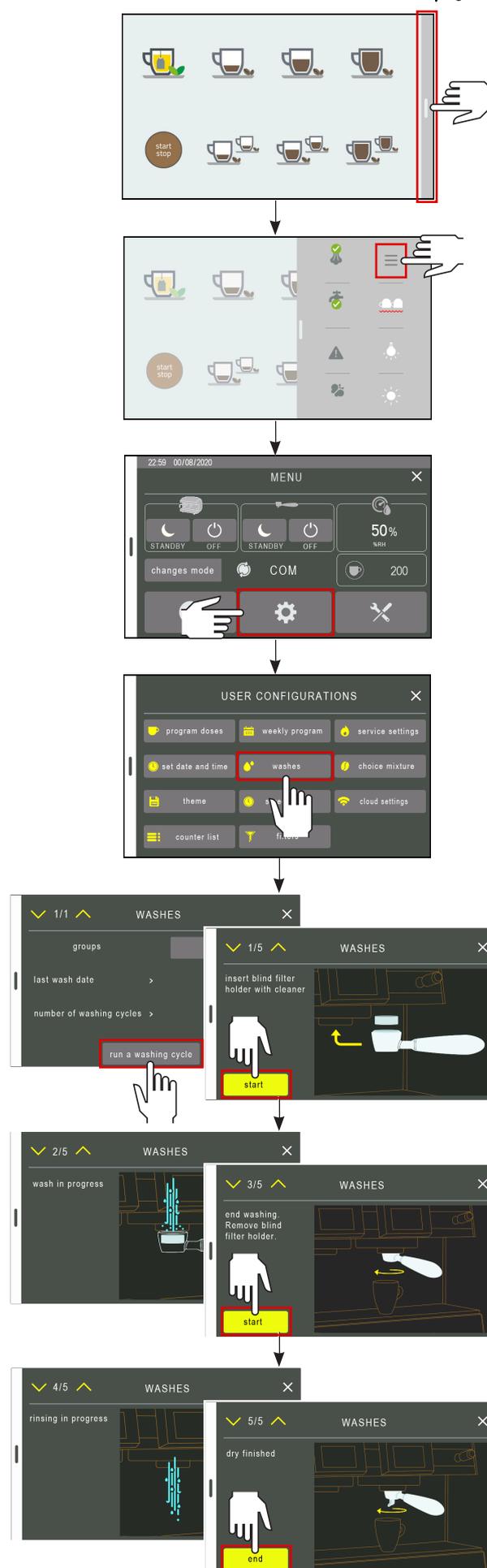
If desired, it is possible to perform the washing of the groups at any time, proceeding in the following way:

- select the bar on the right side of the display;
- press the menu key  ;
- select the configuration key  ;
- press the  washes key;
- the display will indicate the date of the last washing and the number of washing cycles;
- to start the washing, press the key  .
- insert the special detergent in the blind filter holder, fix it to the dispensing group and press  ;
- wait for the washing to be performed and then remove the filter holder from the dispensing group and press  ;
- after the rinse, hook the filter holder of the dispensing group and press  ;



**During the washing stage, all coffee selections of that group are disabled.**

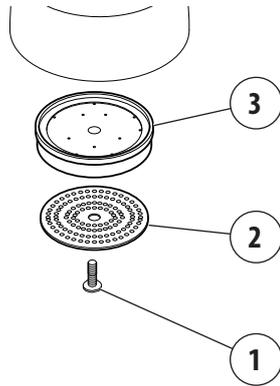
**If washing is interrupted due to machine shutdown, the washing will be reactivated automatically at restart.**



### 7.8.6 Perforated disk and containment ring cleaning

Weekly perform the cleaning of the Perforated disk and containment ring in the following way:

- Loosen the screw (1);
- remove the perforated disk (2) and the containment ring (3);
- carefully wash the two components with hot water;
- replace perforated disk and containment ring to its original position by locking everything with the screw.



### 7.8.7 Steam nozzle/autosteamer cleaning

Weekly perform the cleaning of the Perforated disk and containment ring in the following way:

- Immerse the spout in a jug with water and a specific detergent according to manufacturer's instructions;
- heat the solution with the steam of the spout;
- let the spout cool off keeping it immersed in the solution for at least 5 minutes to allow the detergent to rise inside the spout by cooling effect;
- repeat the operation 2 or 3 times until milk is delivered.



## 8. SPARE PARTS

Machine components and/or parts must be replaced only by the Manufacturer's Qualified Technicians.



**The User must not replace the components and/or parts of the machine.**

## 9. DECOMMISSIONING

### 9.1 Short machine downtime

"Short machine downtime" refers to a period of time exceeding one working week.

If the machine is reactivated after this period, the Qualified Technician must replace all the water contained in the hydraulic circuits as indicated in par. "6.6 Water replacement" on page 48.

All the periodic maintenance operations must also be performed - see par. "7.3 Periodic maintenance" on page 65.

### 9.2 Long machine downtime

"Long machine downtime" refers to a period of time exceeding 30 working days.

The machine must be decommissioned by the Manufacturer's Qualified Technician, because the equipment must be disconnected from the electricity and water mains, and all the internal circuits must be emptied of the water.

The commissioning of the machine after this period must be performed only by the Manufacturer's Qualified Technician.



**The User must not perform decommissioning after long time and/or commissioning of the machine.**

## 10. DISMANTLING

The dismantling of the machine must be performed by the Manufacturer's Qualified Technician.

# 11. DISPOSAL

## 11.1 Information for disposal

Only for the European Union and the European Economic Area.

This symbol indicates that the product cannot be disposed of with household waste, according to the WEEE Directive (2012/19/EC), the Battery Directive (2006/66/EC) and/or the national laws implementing those Directives.



The product should be handed over to a designated collection point, for example the dealer when purchasing a new similar product, or an authorized collection site for recycling waste electrical and electronic equipment (WEEE), as well as batteries and accumulators. Improper handling of this type of waste can have negative consequences on the environment and human health, due to potentially hazardous substances that are generally associated with this kind of waste.

Your cooperation in the correct disposal of this product will contribute to the effective usage of natural resources and avoid incurring the administrative sanctions provided by law. For more information about recycling this product, contact your local authorities, the body responsible for waste collection, an authorized dealer, or your household waste disposal service.



**To dispose of the machine, it is advisable to refer to the Manufacturer's Qualified Technician.**

## 11.2 Environmental information

Inside the machine there is a button lithium battery required for the storage of the data that is placed in the electronic card.

Dispose of the battery in accordance with current local regulations.

# 12. GLOSSARY

This chapter lists uncommon terms or terms with different meaning from the ordinary.

Below is an explanation of the abbreviations used and the meaning of the pictograms to indicate the operator qualification and the machine status; their use allows to quickly and uniquely provide the necessary information for proper use of the machine in safe conditions.

### Danger

A potential source of injury or damage to health.

### Dangerous area

Any area in the vicinity of the machine where the presence of a person constitutes a risk to the safety and health of that person.

### User

The person in charge of operating, servicing and cleaning the machine indicated in this manual.

### Risk

Combination of the probability and severity of an injury or damage to health that can arise in a hazardous situation.

### Guard

Machine component used specifically to provide protection by means of a physical barrier.

### Protective equipment (PPE)

A device (other than a guard) which reduces the risk, either alone or associated with a guard.

### Intended use

The use of the machine in accordance with the information provided in the instructions for use.

### Manufacturer's Qualified Technician

A specialist, specially trained and qualified to make the connection, installation and assembly of the machine; use special equipment (hoists, forklifts, etc.); perform routine or unscheduled maintenance which is particularly complicated or potentially dangerous if performed by the user.

### User qualification

Minimum level of skills an operator must have to carry out the operation described.

### Machine status

The machine status includes the mode of operation and the condition of the safety devices on the machine.

### Residual risk

Risks that remain despite adopting the protective measures integrated into the machine design and despite the guards and complementary protective measures adopted.

### Safety component:

- required to perform a safety function;
- whose failure and/or malfunction endangers the safety of persons.

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