

AL
AEP
SAE
DISPLAY

IT MACCHINA PER CAFFÈ ESPRESSO

Manuale d'uso e manutenzione. Istruzioni per l'utente.
ISTRUZIONI ORIGINALI

EN ESPRESSO COFFEE MACHINE

Use and maintenance manual. Instructions for the user.

FR MACHINE A CAFÉ ESPRESSO

Manuel d'utilisation et d'entretien. Mode d'emploi.

DE ESPRESSO-KAFFEEMASCHINE

Bedienungs- und wartungsanleitung. Anweisungen für den Benutzer.

ES MÁQUINA PARA CAFÉ EXPRESO

Manual de uso y mantenimiento. Instrucciones para el usuario.

PT MÁQUINA DE CAFÉ EXPRESSO

Manual de uso e de manutenção. Instruções para o utilizador.

RU МАШИНА ДЛЯ ПРИГОТОВЛЕНИЯ КОФЕ ЭСПРЕССО

инструкции для пользователя.





HIGH TEMPERATURE HAZARD

Some parts of the machine can reach high temperatures and cause burns; therefore, the following precautions must be taken:

- Avoid contact with the dispensing group, filter holder heater and water, steam and automatic steam wand nozzles.
- Do not direct the steam, hot water or milk towards hands or other parts of the body.



The appliance can be used by people (including children under 8 years old) with reduced physical, sensory or mental capabilities, or those who lack the required experience or knowledge, provided they are being supervised, or have received instructions regarding how to safely operate the appliance and understand the risks involved. Children must be supervised, to make sure they do not play with the appliance.

Users must promptly inform the Technician if they notice any machine or accident prevention system defects and/or malfunctions, as well as any dangerous situations of which they become aware.

Should an anomaly occur in the gas supply system (if installed), call out a Technician.

The gas supply system (if installed) must be shut off during long periods of machine inactivity (at night or when the facility is closed).

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



Make sure that the Technician performs the annual routine maintenance and inspects all the safety devices.

I.III. MAINTENANCE AND CLEANING

The following residual risks are present when maintaining and cleaning the machine and cannot be eliminated.

It is prohibited to wash the machine with petrol and/or solvents of any kind.



ELECTRICAL HAZARD

The maintenance and cleaning operations must comply with the safety regulations:

- During the cleaning operations, the machine must be turned off and you must make sure that all the components are at room temperature.
- Do not immerse the machine in water.
- Do not pour liquids onto the machine or use water jets when cleaning.
- Do not allow maintenance and cleaning operations to be carried out by children or persons that have not been properly trained.
- Do not remove the guards and/or parts of the body.
- Do not access the inside of the machine.
- Do not perform maintenance and cleaning operations other than those described in this Manual.



HIGH TEMPERATURE HAZARD

When cleaning, pay attention to the parts of the machine that can become hot:

- Avoid contact with the dispensing group, water nozzles and steam nozzles.
- Never direct the steam, hot water or milk dispensing nozzle tips towards hands and other body parts.

I.IV. PPE FEATURES

When maintaining and cleaning the machine, the following PPE is required:

Gloves



To protect the user from all machine parts that become hot or come in contact with food (filter holders, filters, etc.).



Only perform the maintenance and cleaning operations indicated in this manual.

Any maintenance and cleaning operations not indicated in this document can only be performed by a specialised and authorised Technician.

All maintenance operations can only be carried out once:

- the power supply has been disconnected.
- the water supply has been shut off.
- the gas supply system has been shut off.
- the machine has fully cooled down.

If a malfunction cannot be resolved, turn the machine off and call out the Technician. Do not attempt any repairs.

The appliance must be descaled by the Technician in order to prevent materials that are hazardous for food use from being released.

I.V. EMERGENCY SITUATIONS

Should an emergency situation occur as a result of a machine malfunction, adopt the measures provided for in the emergency plan posted in the premises and in any case, proceed to immediately carry out the actions based on the type of problem.

SHORT CIRCUIT FIRE

In the event of a fire caused by the machine's electrical system malfunctioning, adopt the following behaviours:

- Disconnect the machine from the power mains via the main switch.
- Call the fire and rescue service.
- Get everyone a safe distance away from the premises.
- Extinguish the flames using a CO₂ fire extinguisher.

GAS LEAK

In the event of a fire caused by the machine's system malfunctioning, adopt the following behaviours:

- Shut off the gas supply by closing the valve upstream of the machine.
- Get everyone a safe distance away from the premises.
- Ventilate the premises.
- Call the technician that installed the machine.
- If necessary, call the fire and rescue service.

GAS LEAK FIRE

In the event of a fire caused by the machine's gas system malfunctioning, adopt the following behaviours:

- Shut off the gas supply by closing the valve upstream of the machine.
- Disconnect the machine from the power mains via the main switch.
- Call the fire and rescue service.
- Get everyone a safe distance away from the premises.
- Extinguish the flames using a CO₂ fire extinguisher.

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1. INTRODUCTION

Please read this Manual in its entirety before using the appliance, in order to optimise machine performance and operate it safely.

The espresso coffee machine you have purchased has been designed and manufactured with innovative methods and technologies which ensure long lasting quality and reliability. This Manual is the guide that will enable you to learn about the benefits of choosing our brand. You will find information on how to get the best out of your appliance, how to keep it running efficiently and what you should do if problems occur.



Before using the machine, carefully read and follow the instructions contained in this publication. Keep this manual and all attached publications in an accessible and secure place. This document assumes that the machine has been installed in a location where the current work safety and hygiene standards are observed.

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 was released to the market.

We take this opportunity to invite customers to make any proposals to improve the product or its Manual.

1.1 Guidelines for reading the Manual

This Manual is divided into separate chapters. The chapter order is linked 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 consists of a cover, index and series of chapters. Each chapter is sequentially numbered. The page number is shown in the footer.

The first page displays the machine identification data and the last page displays the date and revision of the Instruction Manual.

Abbreviations

Sec.	=	Section
Chap.	=	Chapter
Para.	=	Paragraph
P.	=	Page
Fig.	=	Figure
Tab.	=	Table

Units of measurement

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

1.2 Storing the Manual

The Instruction Manual must be stored in a safe place and accompany the machine in all ownership transfers.

The manual should be stored, handled with care with clean hands and not placed on dirty surfaces. Do not remove, tear or arbitrarily modify any of its parts.

The manual must be stored away from moisture and heat, and in close proximity to the machine it refers to.

On the User's request, the Manufacturer can provide additional copies of the Instruction Manual.

1.3 Method for updating the Instruction Manual

The Manufacturer reserves the right to modify and make improvements to the machine without providing notice or updating the Manual that has already been supplied to the User.



Should the Manual become illegible or otherwise hard to read, the User must request a new copy from the Manufacturer before carrying out any operations on the machine.

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

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

Should any incident occur as a result of these recommendations being used incorrectly, the Manufacturer declines any liability.

This manual is also available on the manufacturer's website via a restricted-access page.

1.4 Recipients

This Manual is intended for the User.

Machine recipient qualifications

The machine is intended for a professional non-generalised use, so it must be used by trained people, and in particular those who:

- Are aged 18 and over.
- Are physically and mentally capable of using the machine.
- Are able to understand and interpret the Instruction Manual and safety requirements.
- Know the safety procedures and how they are implemented.
- Are able to use the machine.
- Have understood the procedures of use as defined by the machine's Manufacturer.

1.5 Glossary and Pictograms

This paragraph lists uncommon terms or terms whose meanings are different than those most commonly used.

Abbreviations are explained below, as well as the meaning of pictograms describing the operator's qualification and the machine status; they are used to quickly and uniquely provide the information needed to correctly and safely use the machine.

1.5.1 Glossary

User

The person in charge of operating the machine and performing the routine cleaning operations indicated in this manual.

Technician

A specialised person who has been specially trained and authorised to carry out the following operations in accordance with current regulations: transport and handling, storage, installation, commissioning, maintenance, decommissioning, dismantling and disposal of the machine.

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.

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.

Personal protective equipment (PPE)

Clothing or equipment worn by someone to protect their health or safety.

Intended use

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

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 machine's safety devices.

Residual risk

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

Safety component:

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

1.5.2 Pictograms

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

- A safety risk for those operating the machine.
- User injury, including serious injury (in some cases even death).
- The guarantee being rendered null and void.
- The Manufacturer waiving liability.



death.

GENERAL DANGER symbol used when there is a risk of permanent serious injury that would require hospitalisation, or in extreme cases, even cause



death.

ELECTRICAL HAZARD symbol used when there is a risk of permanent serious injury that would require hospitalisation, or in extreme cases, even cause



even cause death.

HIGH TEMPERATURE HAZARD symbol used when there is a risk of permanent serious injury that would require hospitalisation, or in extreme cases,



CAUTION symbol used when there is a risk of minor injury that could require medical attention.



WARNING symbol used when there is a risk of minor injury that could be treated with first-aid or similar measures.



NOTE symbol used to provide important information about the topic.



Mandatory symbol indicating that safety gloves must be worn; used when there is a risk of permanent serious injury that would require hospitalisation.



Mandatory symbol indicating that the documentation must be read; used to make the user aware of the importance of this action for their safety.

1.6 Guarantee

All of the machine's components are covered by a 12-month guarantee, except for electrical and electronic components and parts prone to wear and tear.

2. MACHINE IDENTIFICATION

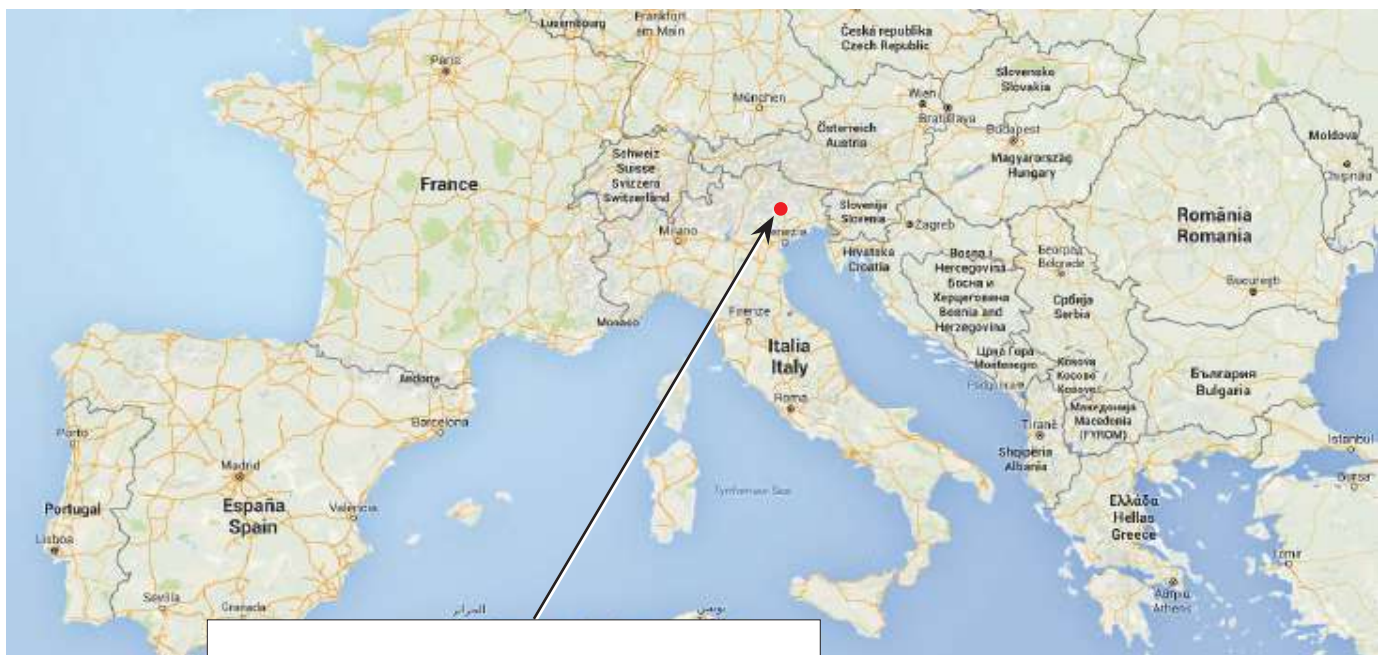
2.1 Make and model designation

The machine and model ID information is found on the machine's NAMEPLATE and in the provided EU DECLARATION OF CONFORMITY.

2.2 General description

The machine described in this Manual consists of mechanical, electrical, and electronic components which, when used together, produce milk, coffee and water-based beverages. This product is manufactured in compliance with the EU Directives, Regulations and Standards indicated in the EU DECLARATION OF CONFORMITY provided with the machine.

2.3 The manufacturer's customer service



ASTORIA MACCHINE PER CAFFÈ S.R.L.
Via Condotti Bardini, 1 31058
SUSEGANA (TV) - ITALY

2.4 Intended use

The espresso coffee machine has been designed to professionally prepare hot beverages such as tea, cappuccinos and weak, strong and espresso coffee, etc. The appliance is not intended for domestic use, it is intended for professional purposes only.

The machine can be used under all the conditions set forth, contained or described in this document; any other conditions must be considered dangerous. The machine must be installed in a place where its access is restricted to qualified personnel only who have received suitable training (coffee shops, restaurants, etc.).

Permitted uses

All uses compatible with the technical features, operations and applications described in this document, in addition to those that do not endanger the safety of users or cause damage to the machine or its surrounding environment.



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

Intended uses

The machine has been 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 be dangerous for the operator and/or those in close proximity to the Machine, is considered incorrect or improper.

Contraindications of use

The machine must not be used:

- for uses other than those indicated in this paragraph or for uses that differ from or are not mentioned in this Manual.
- with materials other than those listed in this Manual.
- with safety devices that have been disabled or are not working.

Incorrect use of the machine

The type of application and performance that this machine has been designed for, requires a number of operations and procedures that cannot be changed, unless previously agreed with the Manufacturer. All permitted behaviours are indicated in this document; any operation not listed and described herein is to be considered improper and therefore, hazardous.

Improper use

The only permitted uses are described in the Manual; any other use is considered improper and therefore, hazardous.

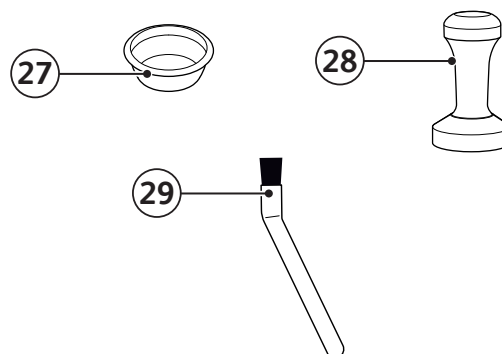
General safety features

The User must be aware of accident risks, safety devices and the general safety rules set forth in EU directives and by the legislation of the country where the machine is installed.

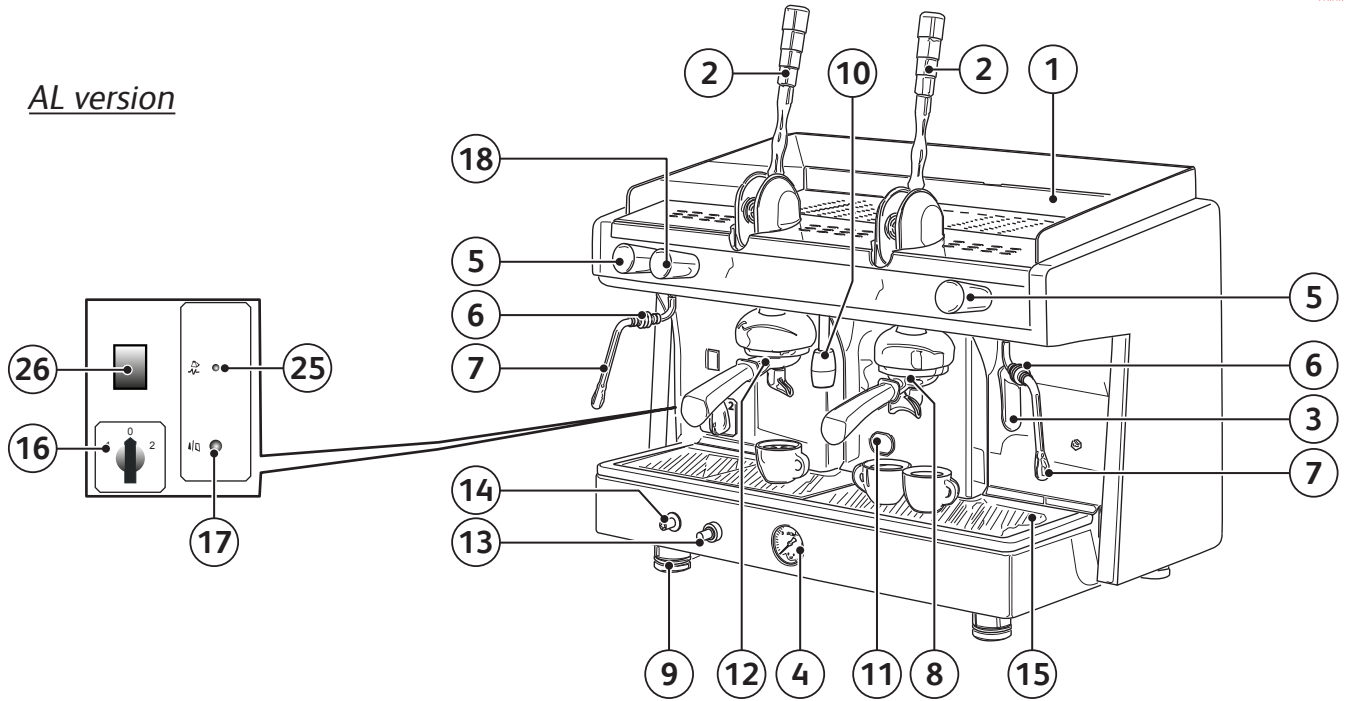
The User must know how all the machine's devices work. They must also have fully read and understood this Manual. Maintenance work must be performed by the Technician after the machine has been properly prepared. The tampering or unauthorised replacement of one or more machine components, the use of accessories which modify its use and the use of materials other than those recommended in this Manual, can cause accidents.

2.5 Machine diagram

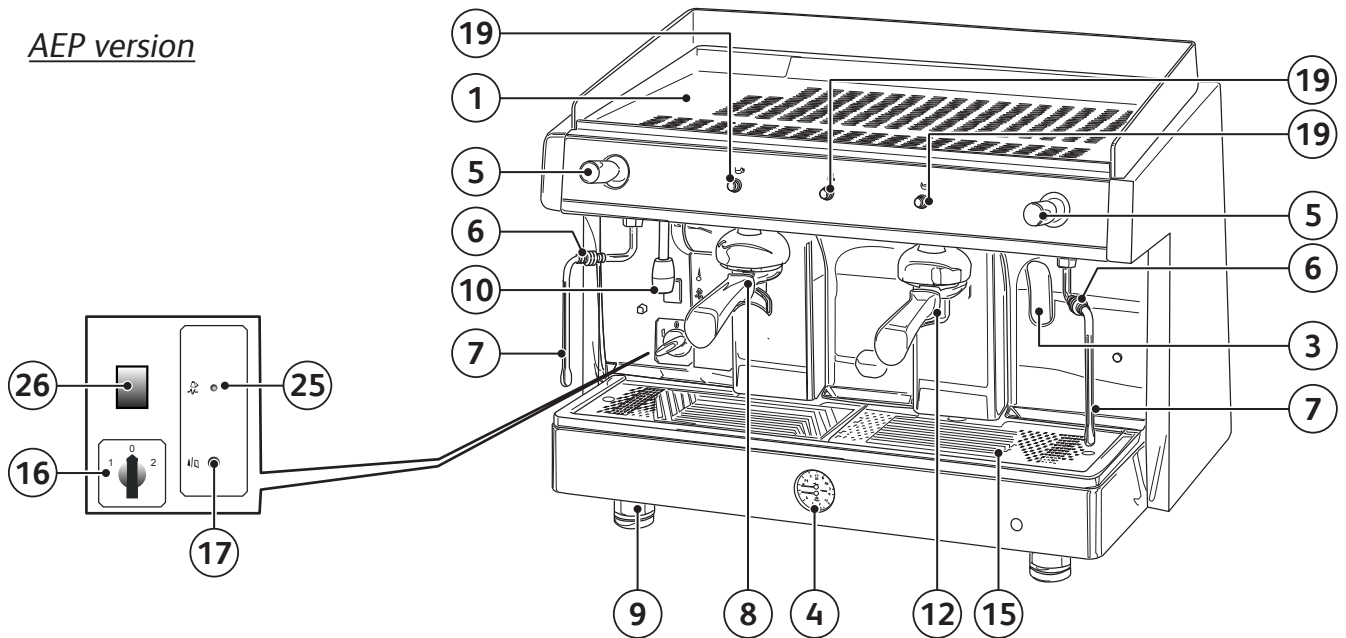
1. Cup warmer shelf
2. Group lever
3. Heating unit water level window (in some versions, the level window is replaced by a green indicator light).
4. Pressure gauge
5. Steam knob
6. Scald protection
7. Steam nozzle
8. 2-cup filter holder
9. Adjustable foot
10. Hot water spout
11. Gas burner inspection window (optional)
12. 1-cup filter holder
13. Gas safety (optional)
14. Gas ignition button (optional)
15. Cup holder grille
16. ON switch
17. Machine on indicator light.
18. Hot water knob
19. Manual dispensing push-buttons (AEP).
20. Push button panel (SAE).
21. Display
22. Manual and water dispensing push buttons (DISPLAY).
23. Steam wand push-button panel (optional)
24. Steam wand nozzle (optional).
25. Machine/cup heater lights.
26. Cup heater switch
27. Blind filter
28. Presser
29. Cleaning brush



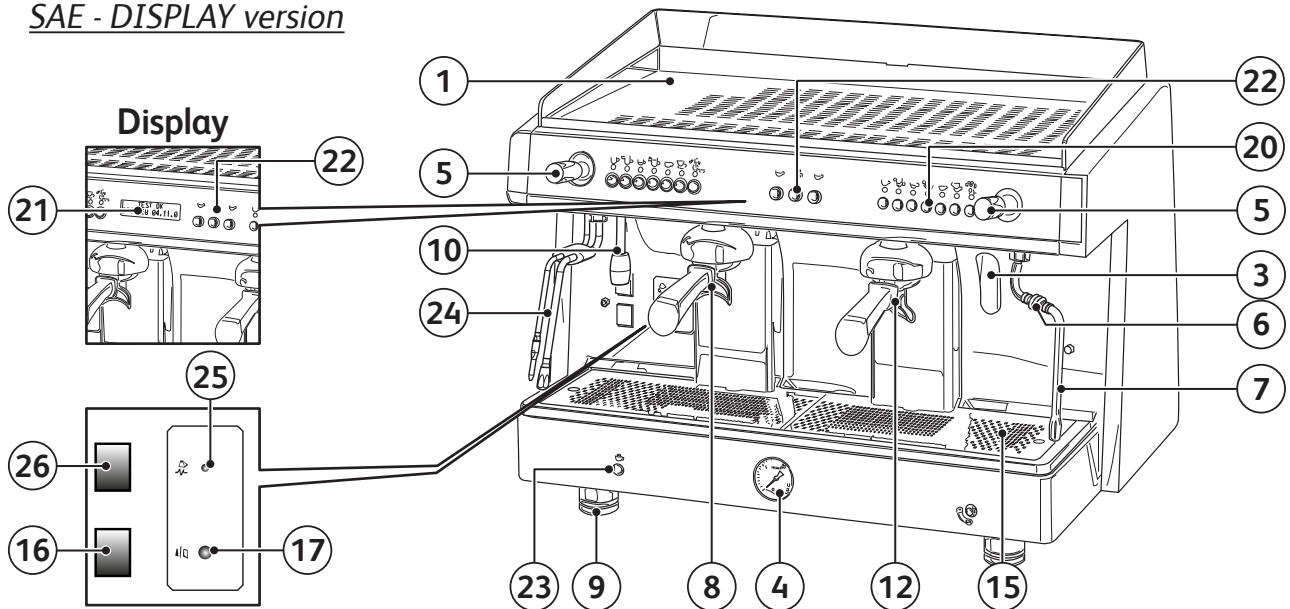
AL version



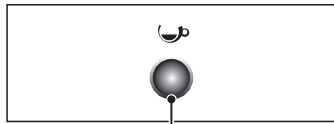
AEP version



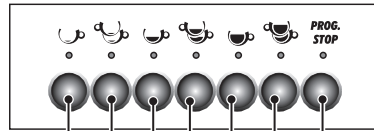
SAE - DISPLAY version



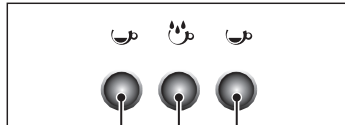
2.6 Pushbutton panels for the AEP & SAE versions



Manual dispensing coffee



- 1 espresso
- 2 espressos
- 1 medium coffee
- Stop / Programming / Continuous
- 2 long coffees
- 1 long coffee
- 2 medium coffees



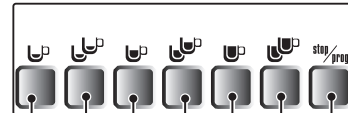
Manually dispensing coffee from the left-hand group

Manually dispensing coffee from the right-hand group

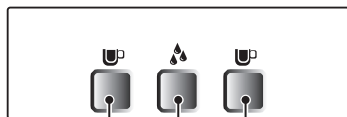
Dispensing Hot Water



Manual dispensing coffee



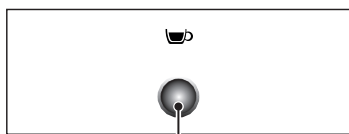
- 1 espresso
- 2 espressos
- 1 medium coffee
- Stop / Programming / Continuous
- 2 long coffees
- 1 long coffee
- 2 medium coffees



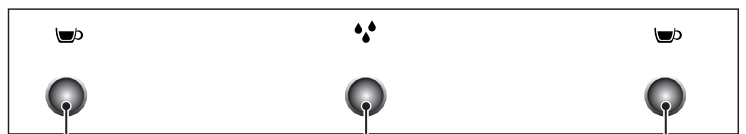
Manually dispensing coffee from the left-hand group

Manually dispensing coffee from the right-hand group

Dispensing Hot Water



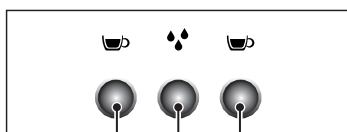
Manual dispensing coffee



Manually dispensing coffee

Dispensing Hot Water

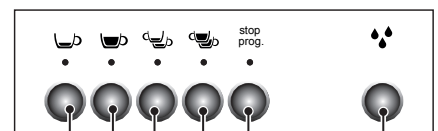
Manually dispensing coffee



Manually dispensing coffee from the left-hand group

Manually dispensing coffee from the right-hand group

Dispensing Hot Water

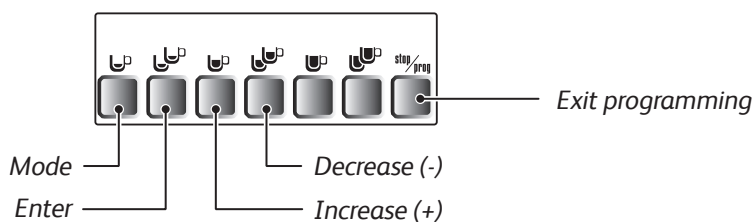
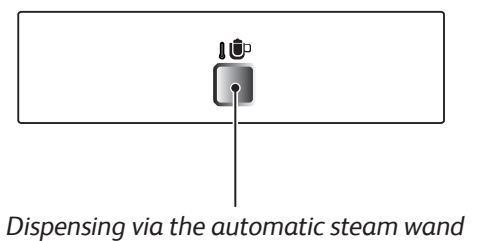
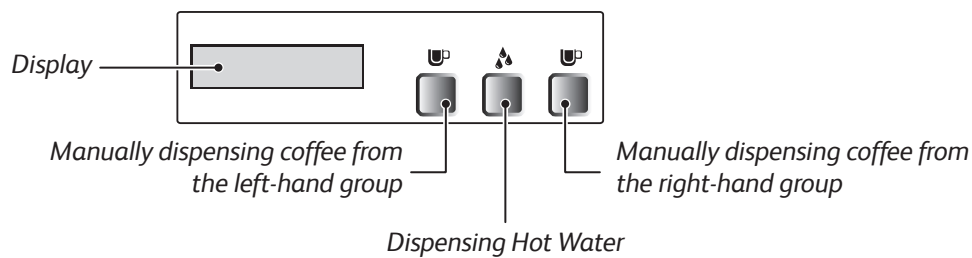
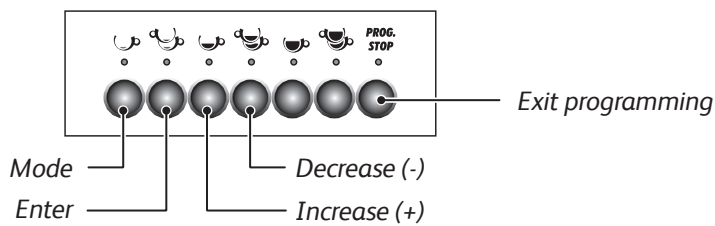
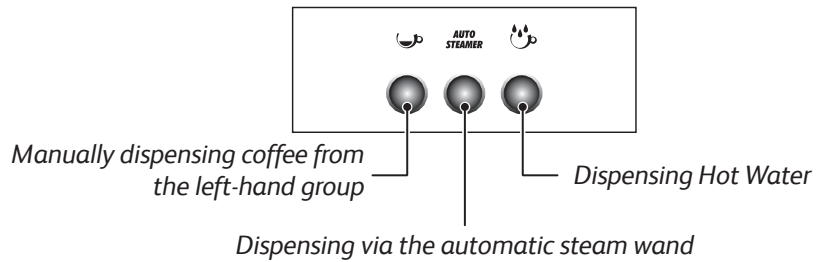
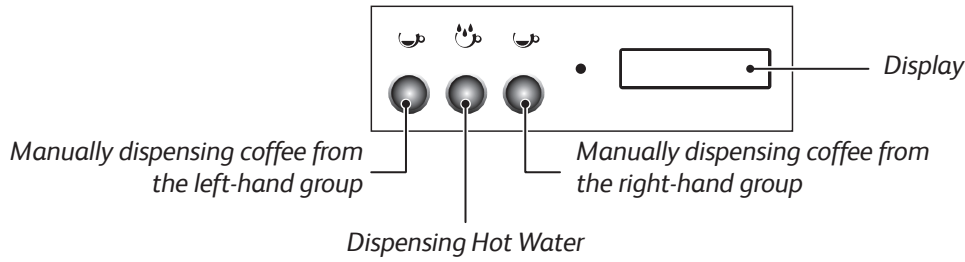


- 1 espresso
- 1 medium coffee
- 2 espressos
- 2 medium coffees
- Dispensing Hot Water
- Stop / Programming / Continuous

Stop / Programming / Continuous

2.7 Pushbutton panels for the DISPLAY versions

ENGLISH



2.8 Data and CE marking

The machine's general technical data is provided in the following table:

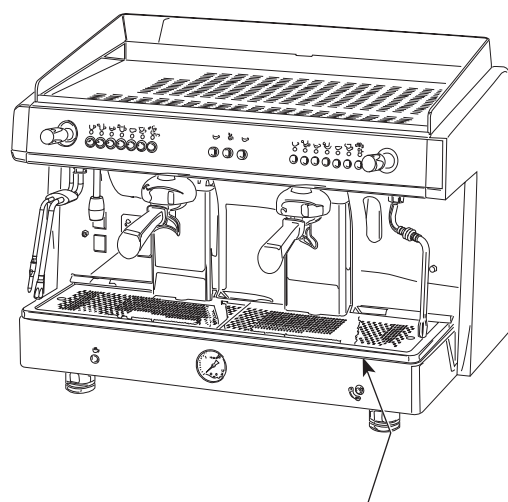
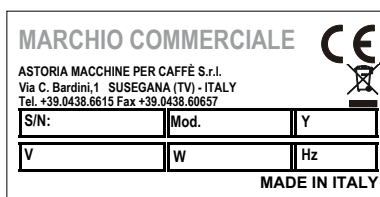
TECHNICAL DATA TABLE		1GR	COMPR.	2GR	3GR	4GR
120 V	Power	2000-2330 W	2600-2930 W	2600-2930 W	---	---
220-240 V		2500-3500 W	3000-6650 W	3000-6650 W	4500-6700 W	5000-7350 W
380-415 V						
Frequency		50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz
Heating unit		6-8 L	7 L	10.5-14 L	17-21 L	23 L
Safety valve calibration	0.19 MPa (1.9 bar)					
Heating unit operating pressure	0.08 - 0.14 MPa (0.8 - 1.4 bar)					
Mains water pressure	0.15 - 0.6 MPa max. (1.5 - 6 bar max.)					
Coffee dispensing pressure	0.8 - 0.9 MPa (8 - 9 bar)					
Working environment temperature	5 - 35°C 95° MAX. R.H.					
Sound pressure level	< 70 dB					

In compliance with directive 2006/42/CE, the machine is marked with the CE code with which the manufacturer declares under his responsibility that the machine is safe for persons and things.

Alternative markings can be affixed according to the target markets, provided they comply with current product regulations.

The nameplate which provides the appropriate markings, identification data and specific technical data, is affixed under the drain tray.

An example of a nameplate is provided below.



The nameplate is affixed under the drain tray

When contacting the Manufacturer, always provide the following information:

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

The appliance data can also be found on the label located on the machine's packaging.



It is forbidden to remove or modify the nameplate. Should it deteriorate or become illegible, contact the Technician or Manufacturer.

3. STORAGE

The machine is stored by the Manufacturer or Technician.

4. INSTALLATION

The machine must only be installed by the Technician.



When the machine is being installed, the Technician must replace the water in the hydraulic circuits.



The machine's support base must be perfectly flat, not incline by more than 2° and have no irregularities.



The electrical system must be equipped with a suitable residual-current device in compliance with current laws and safety regulations.

5. COMMISSIONING

The machine must only be commissioned by the Technician.

6. OPERATION

6.1 Safety precautions



Carefully read the instructions provided in chapter "I. SAFETY PRECAUTIONS" on page 33.

6.2 Emissions

Vibrations

Under conditions of use that comply with the instructions for correct use 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 any unusual sounds, the Technician must be notified.

Electromagnetic environment

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

6.3 Turning the machine on and off



During the machine's heating-up phase (which varies depending on the model), the negative pressure valve will release steam for a few seconds until the valve closes.



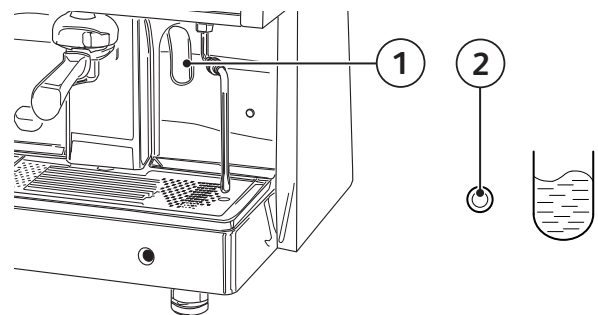
If the machine is inactive for longer than a week, the Technician must replace 100% of the water inside the hydraulic circuits.

Before turning the machine on, proceed as follows:

- Open the water valve of the water mains and softener.
- Make sure that the level of water in the heating unit is higher than the minimum level indicated on the water level window (1).



The level window is replaced with a green indicator light (2) in some versions: when lit, it indicates the correct water level in the heating unit and when it flashes slowly, it indicates that the water is being loaded.



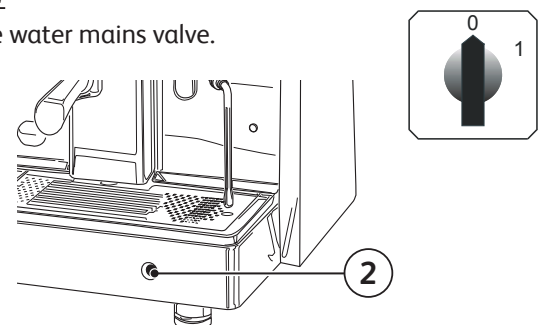
If there is no water (first installation or after heating unit maintenance), the heating unit must be filled in advance in order to prevent the heating element from overheating.

6.3.1 Electric heating (versions without Display)

Depending on whether a switch or power switch is installed on the machine, proceed as indicated in the below-indicated specific procedure:

SWITCH

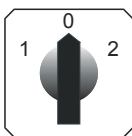
- Open the water mains valve.



- Turn the switch to the manual fill function (2) and fill the heating unit with water until the optimal level is restored.
- Turn the switch to position "1" and wait for the machine to warm up completely.

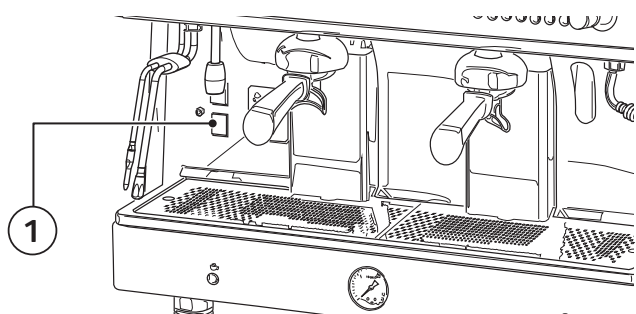
POWER SWITCH

- Open the water mains valve.
- Turn the power switch to position “1” (electricity is supplied to the pump to automatically fill up the appliance’s heating unit and steam heating unit) and wait for the heating unit to be automatically filled with water.
- Turn the main switch to position “2” (full electricity is supplied, including to the heating element in the heating unit) and wait for the machine to warm up completely.



6.3.2 Electric heating (versions with Display)

- Press the machine’s main switch (1).



- Wait for the heating unit to be automatically filled with water, if necessary.
- Wait another second or so for the automatic test to be carried out.

WAIT
FUNCTIONAL TEST

TEST RESULTS
- OK -

- The machine is ready for use when the following messages appear on the display:

1.0 BAR 120°C
09:16 09-10-12 5

Heating unit pressure	Heating unit temperature	Programming indicator
1.0 BAR	120°C	P
09:16	09-10-12	5
Time	Date	Day of the week

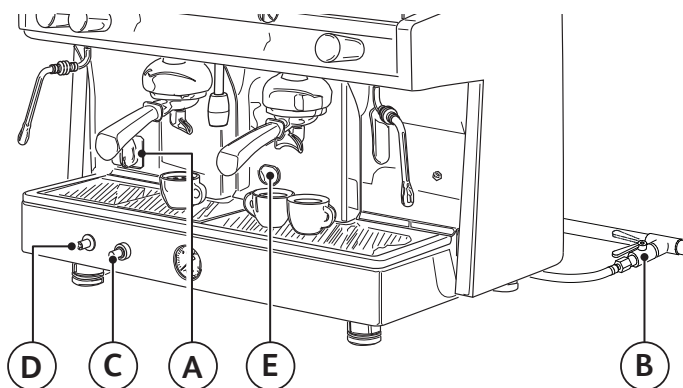


If the temperature inside the heating unit is lower than 90°C (machine’s heating-up phase), the message **LOW** will appear on the display.

To restart the machine, press and hold the same buttons for 3 seconds.

6.3.3 Gas heating (if a gas system has been installed)

- Turn the power switch (A) to position 1.
- Open the gas valve (B) on the mains.
- Press and hold the button (C) and simultaneously press the ON button (D). Once the flame has ignited, hold down the knob (C) for a few seconds, to allow the thermocouple to activate correctly.
- Then check that the flame has ignited through the window (E).
- Wait for the operating pressure shown on the pressure gauge to reach the working value of 0.1-0.12 MPa (1-1.2 bar).



6.3.4 Electric + gas heating (if a gas system has been installed)



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

Do not open the gas mains when the heating unit is empty.

- Proceed as indicated in the previous paragraph.
- After checking that the flame has ignited, turn the power switch (A) to position 2. In this way the heating unit’s heating element is powered and the operating pressure will be reached more quickly.
- Wait for the operating pressure shown on the pressure gauge to reach the working value of 0.1-0.12 MPa (1-1.2 bar).

6.3.5 Turning off the machine

Turn off the machine using the main switch or power switch.



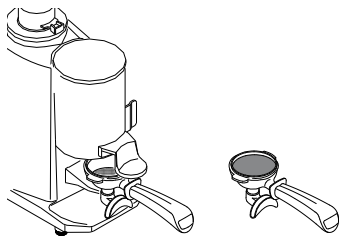
See the days of the week reference table in paragraph “Programming a Working Day” on page 54.

6.4 Preparing the machine

6.4.1 Grinding and dosing coffee

It is important to have a grinder-dispenser next to the machine so that the coffee can be ground on a daily basis. The coffee must be ground and dispensed according to instructions provided by the manufacturer of the grinder-dispenser. The following points should also be kept in mind:

- To obtain a good espresso it is not recommended that you store large amounts of coffee beans. Comply with the expiry date indicated by the producer.
- Never grind large volumes of coffee, it is advisable to prepare the amount that can be held in the dosing device and if possible, use it by the end of the day.
- Do not buy pre-ground coffee, as it perishes quickly. If necessary, buy coffee in small vacuum-sealed packs.



6.4.2 Turning on the work surface light (if present)

Some machines may be fitted with work surface lighting. To activate the work surface lighting, enable the specific command.

6.5 Dispensing coffee



Do not remove the filter holder from the dispensing group when coffee is being dispensed.

The coffee dispensing method is different for each machine type; therefore, the instructions specific to the model being used must be followed.

In any case, before dispensing, the filter holder must be filled as described in the next paragraph.

6.5.1 Preparing the filter holder



Before filling the filter holder, make sure it is empty and any previous coffee residue has been removed.

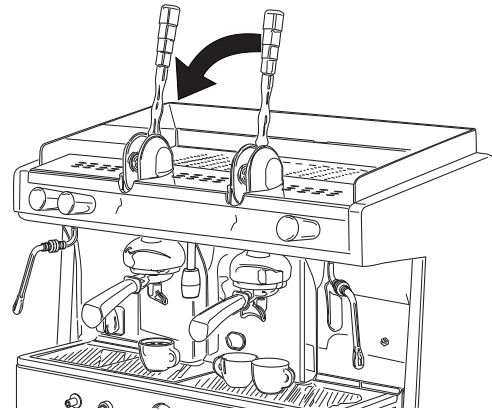
- Fill the filter with a dose of ground coffee (approx. 6-7 g); follow the procedures specified by the manufacturer of the grinder-dispenser.
- Compress the coffee with the special press.
- Clean the rim of the ground coffee filter before attaching the filter holder to the dispensing group.
- Hook the filter holder to the group without closing it too tightly in order to prevent the gasket from wearing quickly.

6.5.2 “AL” version

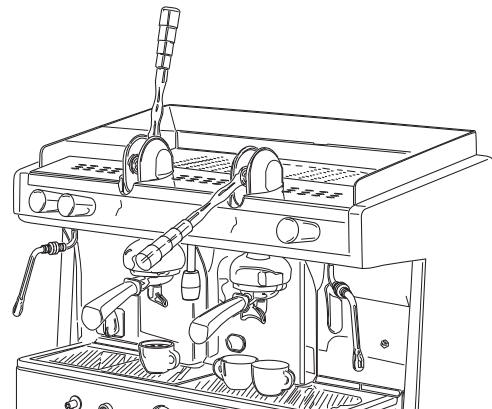


Never perform the below-described operations without coffee in the filter or without the filter holder attached to the dispensing group. The rapid upward movement of the lever may cause damage to the appliance, individuals or property. The dispensing time depends on the grind fineness and the amount of coffee in the filter holder.

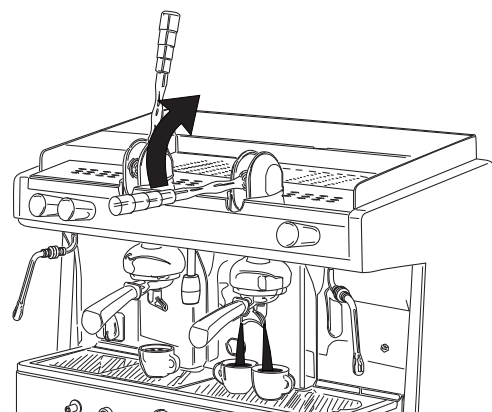
- Place a cup/demitasse under the group’s dispensing spout.
- Pull the lever all the way down.



- Whilst the lever is down, wait a moment (3-5 seconds) for the coffee to be pre-infused.




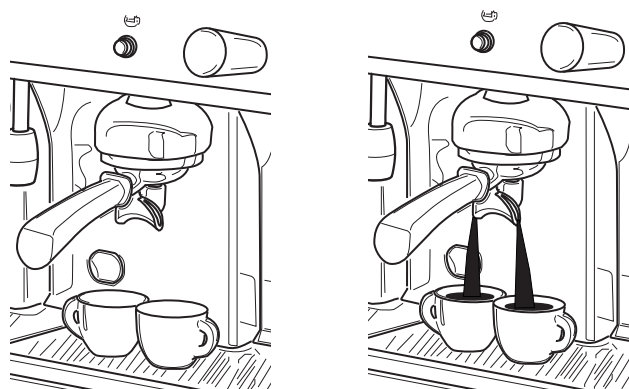
- Next, **carefully** lift the lever until a certain resistance is felt, then release the lever.




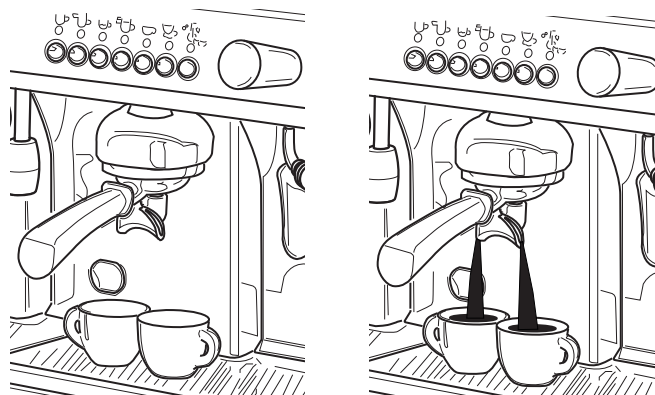
- The lever will continue ascending to its idle position, during which time the coffee will be dispensed. Wait for the coffee to finish dispensing.

6.5.3 “AEP” version

- Place a cup/demitasse under the group’s dispensing spout.
- Press the desired dispensing button : the machine will start dispensing coffee; when the desired amount of coffee has been dispensed into the cup, press the switch again to stop dispensing.




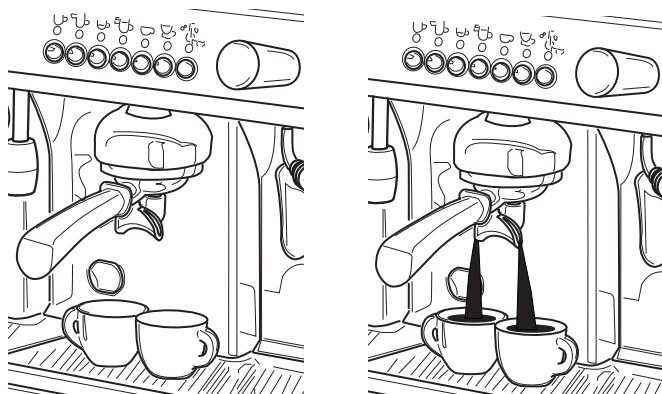
- Place a cup/demitasse under the group’s dispensing spout.
- Press the **PROG STOP** button for at least 5 seconds, until all the dose button LEDs are lit.
- Press the dose button that you would like to programme, e.g.  (the button will flash whilst it is being programmed).




6.5.4 “SAE - DISPLAY” version


DISPENSING COFFEE

- Place a cup/demitasse under the group’s dispensing spout.
- Press the desired dose button, e.g.  and wait for the coffee to be dispensed (LED will switch on).



- To confirm the dose, press the  button again or the **PROG STOP** button.
- If desired, repeat this operation for the other dose buttons.
- When the programming is complete, press the **PROG STOP** button until all of the LEDs on the push-button panel go off.

i All the groups will now be programmed this way. Should you wish to programme them differently, proceed to singularly programme the left-hand groups one by one as illustrated above.

- To stop the coffee dispensing ahead of time, press the  or **PROG STOP** button.

i Should an anomaly occur or the push button panel freeze, use the manual switch (see the “AEP” version).

PROGRAMMING THE COFFEE

i Each dose must be programmed with freshly ground coffee and not with previously-used coffee grounds.

The machine is programmed by default. Should the coffee doses need to be modified, proceed as follows:

- Always programme the pushbutton panel of the right-most group first. This way, all the pushbutton panels will be automatically programmed. If necessary, subsequently programme the others.

6.6 Dispensing steam

The steam dispensing method is different for each machine type; therefore, the instructions specific to the model being used must be followed.

To optimally froth the milk, follow these simple rules:

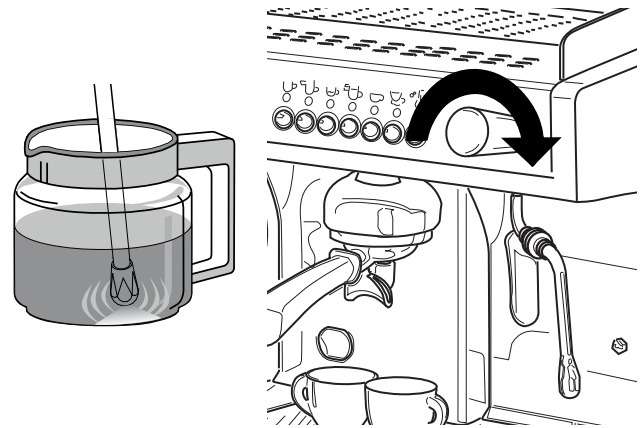
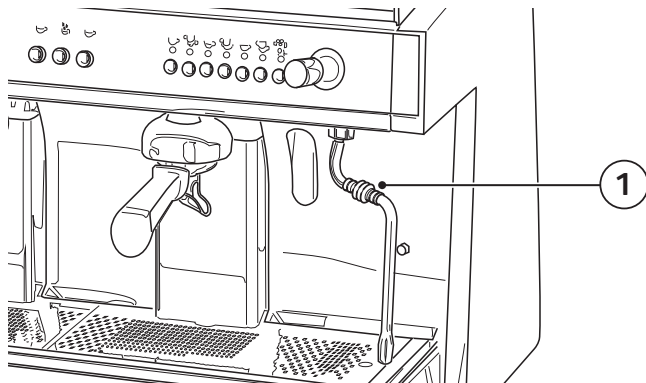
- Only heat the amount of milk that you intend to use; once heated, it will have to be completely poured out of the jug and cannot be reheated.
- Froth the milk which should be at a temperature of around 4°C.

In any case, before proceeding to dispense steam, the following precautions must always be followed.



Carefully move the steam nozzle using the specific anti-scald rubber grip (1).

Do not direct the steam towards hands or other parts of the body. Do not touch the steam nozzles with bare hands; use the appropriate PPE.



Before using the steam nozzle, the condensation draining operation must always be carried out for at least 2 seconds.



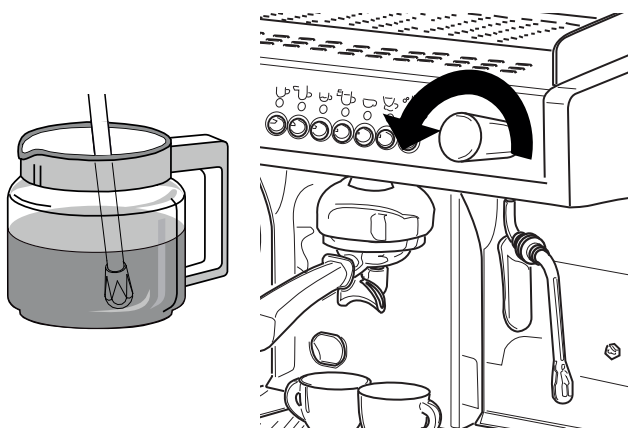
To keep the steam nozzle tips in perfect working order, it is advisable to carry out a brief dry dispensing run after each use. Keep the tips clean at all times using a cloth dampened in lukewarm water. Only leave the steam wand immersed in the milk for the time needed to heat it.



Do not open the steam valve with the steam wand immersed in milk and the machine switched off, as the latter would suck milk into the pipes.

6.6.1 Control knob version

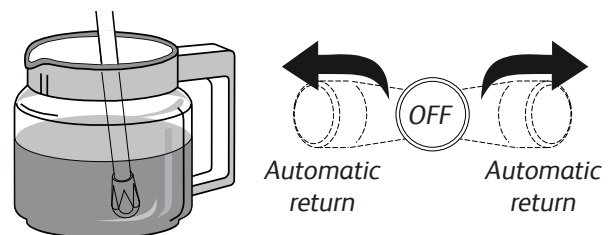
- Immerse the steam nozzle into the liquid to be heated.
- Rotate the valve knob anticlockwise.



- The quantity of steam dispensed will be proportional to how open the valve is.
- To stop dispensing, turn the valve's knob clockwise.

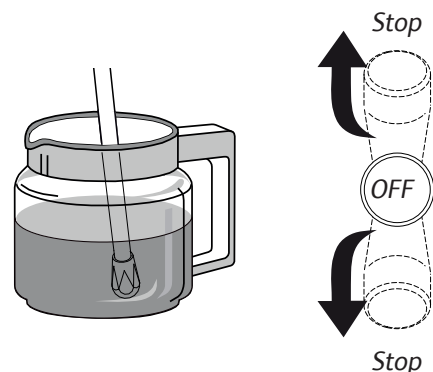
6.6.2 Lever knob version

- Immerse the steam nozzle into the liquid to be heated.
- Move the valve lever horizontally to start dispensing steam (it can be moved in any horizontal direction, as shown in the figure).



- The quantity of steam dispensed will be proportional to how far the lever has been moved.
- To stop dispensing steam, release the lever; it will automatically return to its central position.

i To continuously dispense steam, move the lever in a vertical direction until it reaches the locked position, by hooking it in the constantly open position (it can be moved in either vertical direction, as shown in the figure).



Move the knob back to its central position to stop dispensing.

6.7 Dispensing hot water

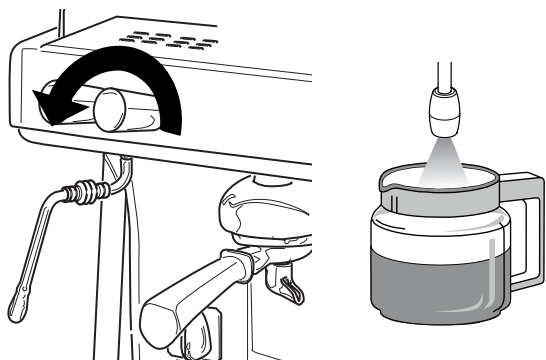


Danger of scalding. Do not direct hot water towards hands or other parts of the body. Do not touch the hot water nozzle with bare hands; use the appropriate PPE.

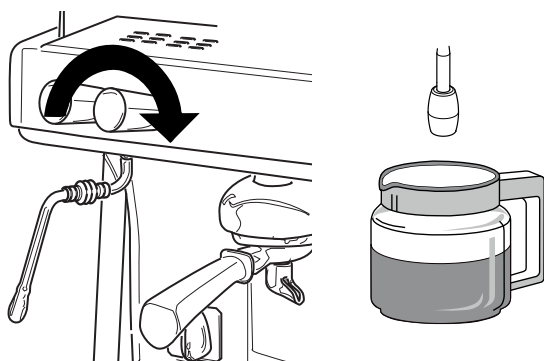
The hot water dispensing method is different for each machine type; therefore, the instructions specific to the model being used must be followed.

6.7.1 “AL - AEP” versions

- Place the jug under the hot water nozzle.
- Rotate the valve knob anticlockwise.





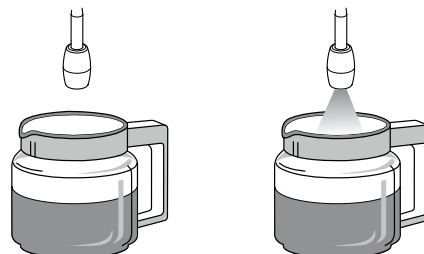
- The quantity of hot water dispensed will be proportional to how open the valve is.
- When the desired quantity of water has been dispensed, turn the valve knob clockwise to stop dispensing.



6.7.2 “SAE - DISPLAY” versions



DISPENSING HOT WATER

- Place the jug under the hot water nozzle.
- Press the water button  and wait for the hot water to be dispensed.
- The machine dispenses a programmed quantity of hot water; to stop it from dispensing ahead of time, press the hot water dispensing button  again or press the **PROG STOP** button.



PROGRAMMING THE HOT WATER

The machine is programmed by default. Should the hot water doses need to be modified, proceed as follows:

- Place the jug under the hot water nozzle.
- Press the **PROG STOP** button for at least 5 seconds, until all the dose button LEDs are lit.
- Press the hot water dispensing button  to start dispensing.
- When the desired amount of water has been reached, press the  button again to confirm the dose.
- When the programming is complete, press the **PROG STOP** button until all of the LEDs on the push-button panel go off.

6.8 Dispensing with the automatic steam wand

6.8.1 Tips regarding its use

- Only froth the amount of milk that you intend to use; once heated, the milk will have to be completely poured out of the jug and cannot be reheated.
- The automatic steam wand only guarantees an accuracy of $\pm 3^{\circ}\text{C}$ between the set temperature and the actual milk temperature, if the starting milk temperature is 4°C .
- As the steam automatically stops dispensing when the set milk temperature is reached, only fill the jug half way in order to prevent the milk froth from spilling out.
- Use a suitably-sized jug for the amount of milk that requires frothing (approx. 200 ml is recommended) and make sure that it is circular and not conical (see the image).

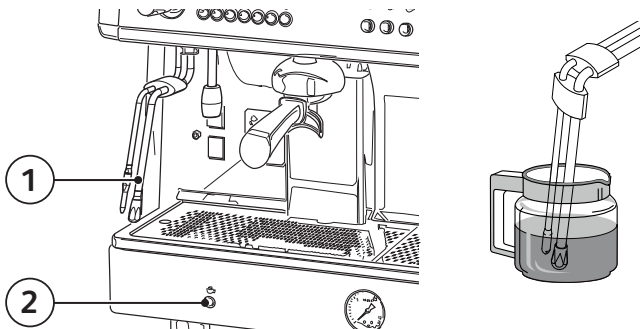


6.8.2 Dispensing



Do not direct the steam towards hands or other parts of the body. Do not touch the steam nozzles with bare hands; use the appropriate PPE.

- Immerse the automatic steam wand nozzle tips (1) into the milk.



- Press the **Autosteamer** button (2).
- Wait until the dispensing process has been completed.
- To stop dispensing ahead of time, press the same button **Autosteamer** again.



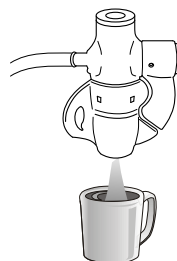
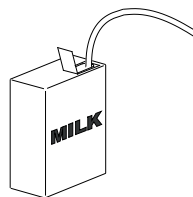
Keep the tips clean at all times using a cloth dampened in lukewarm water. Milk can be kept in the fridge for a maximum of 3-4 days.

6.8.3 Adjusting the temperature

To adjust the activation temperature of the automatic steam wand, follow the instructions provided in paragraph "6.11.7 Programming the Automatic Steam Wand Temperature" on page 54.

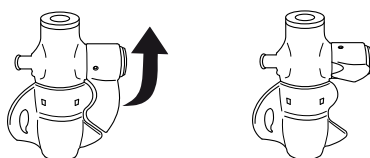
6.9 Dispensing cappuccinos

- Put the suction tube in the milk.
- Place the jug under the spout of the cappuccino maker.
- Open the steam valve and when the desired amount has been obtained, close the steam valve.
- Pour the frothed milk into the cups with the coffee.



To obtain hot non-frothed milk, lift the cappuccino maker flap upwards. For better results, we suggest that you do not dispense directly into the coffee cup, but into a jug or pot, and then pour the frothed milk on top the coffee.

Be sure to constantly keep the cappuccino maker clean, by following the instructions provided in paragraph "7.5 Cleaning operations" on page 59.



6.10 Cup warmer



For safety reasons, we do not recommend placing cloths or other objects on the cup warmer shelf in order to prevent the machine from overheating.



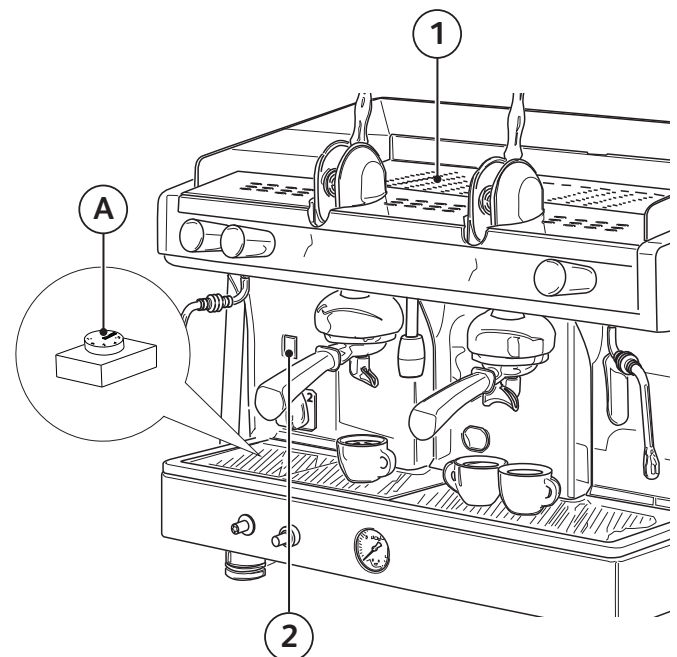
HIGH TEMPERATURE HAZARD: the cup warmer can reach temperatures that may cause burns. Be very careful.

The cup warmer temperature can be set according to personal requirements. The procedure for activating and adjusting the cup warmer according to the model in your possession, is described below.

6.10.1 "AL - AEP" versions

To use the cup warmer on this version of the machine, proceed as follows:

- Place the cups on the cup warmer (1) shelf of the coffee machine.
- Turn the cup warmer switch (2) to the ON position.



To adjust the cup warmer temperature, proceed as follows:

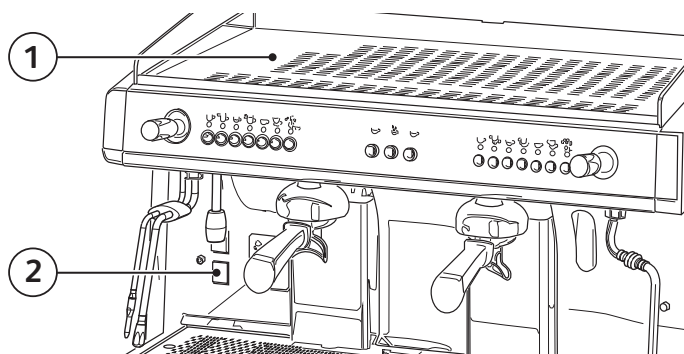
- Remove the cup holder grille and drip tray.
- Turn the thermostat (A) to adjust the temperature or disable the cup warmer. The cup warmer temperature will be proportional to the value indicated on the thermostat.

Thermostat value	Cup warmer adjustment
0	Cup warmer OFF
30	Minimum temperature
60	Average temperature
90	Maximum temperature

6.10.2 “SAE” version

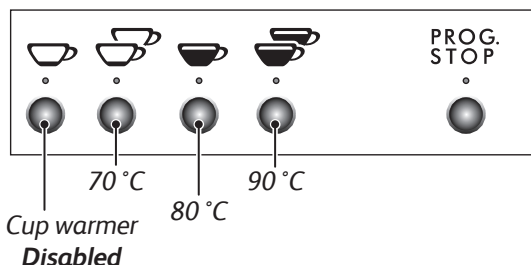
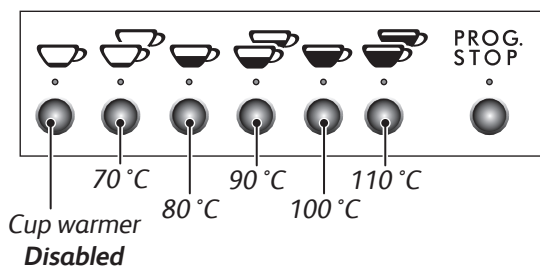
To use the cup warmer on this version of the machine, proceed as follows:

- Place the cups on the cup warmer (1) shelf of the coffee machine.
- Turn the cup warmer switch (2) to the ON position.



To adjust the cup warmer temperature, proceed as follows:

- When the machine is switched on, press the **PROG STOP** button on the right pushbutton panel: the flashing LED will indicate the current cup warmer setting, as indicated in the images.



- Hold down the **PROG STOP** button until the LED on the panel goes from a flashing to a steady light.
- Press the button that corresponds to the desired temperature.
- To confirm the selected value, press the **PROG STOP** button.

6.10.3 “DISPLAY” version

To use the cup warmer on this version of the machine, proceed as follows:

- Place the cups on the cup warmer (1) shelf of the coffee machine.
- Turn the cup warmer switch (2) to the ON position.

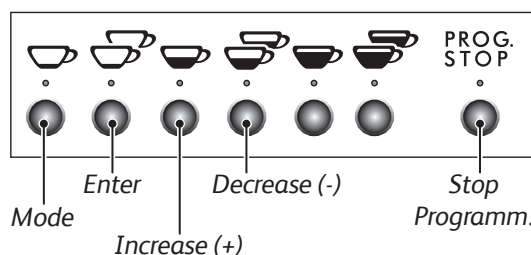
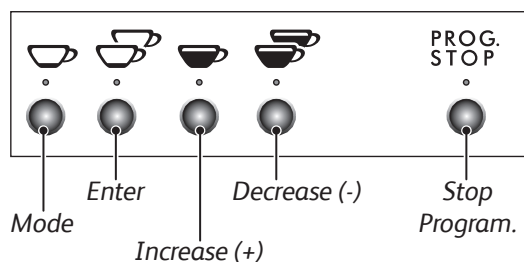


To adjust the cup warmer temperature, follow the instructions provided in paragraph “6.11.6 Programming the Cup Warmer” on page 54.

6.11 Programming the “DISPLAY” version machine parameters

6.11.1 Accessing the menu

- To access the programming menu, press and hold the (**MODE**) button for at least 3 seconds.
- Use the (**MODE**) button to scroll the various areas of the programming menu.
- Use the (**ENTER**) button to move from one parameter to another within the same area.
- To change the value of each parameter, use the two (+) increase and (-) decrease buttons.



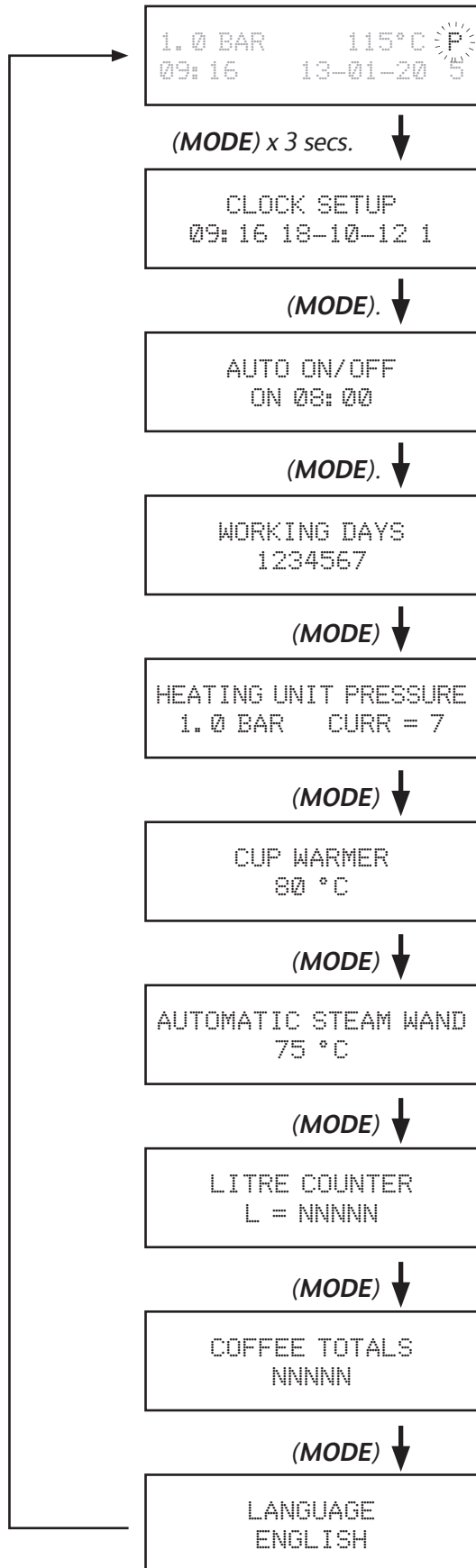
The system automatically exits the programming mode 20 seconds after the last operation was carried out.

Always use the right-hand side pushbutton panel for the programming modes.

The machine menu is indicated below.



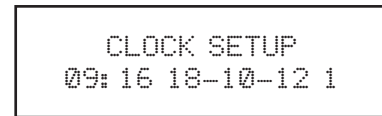
The machine menu can vary. This occurs should a different version of the software be installed on the machine; sometimes the software is also updated even during maintenance to improve its performance.



6.11.2 Programming the Clock

This menu is used to change the time, date and day of the week:

- Enter the programming mode and scroll through the menu until the following is shown on the display:



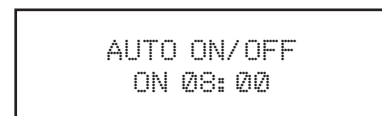
- Change the flashing parameter via the (+) and (-) buttons.
- Press the (ENTER) button to move on to the next parameter.
- To confirm the entered parameters and move on to the next programming function, press the (MODE) button.

6.11.3 Programming the machine's Switch-On and Switch-Off function

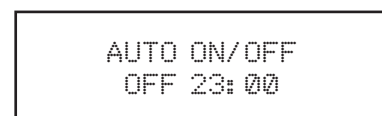
This menu is used to programme the machine's automatic switch-on and switch-off procedures.

To enable this function, the switch-on time must first be set, before setting the switch-off time.

- Enter the programming mode and scroll through the menu until the following is shown on the display:



- Press the (ENTER) button to enter the menu.
- Set the machine's switch-on hour via the (+) and (-) buttons and then press (ENTER).
- Set the minutes of the machine's switch-on time via the (+) and (-) buttons and then press (ENTER).
- The machine start-up settings are saved; you can then proceed to set the switch-off time when the following appears on the display:



- Set the machine's switch-off hour via the (+) and (-) buttons and then press (ENTER).
- Set the minutes of the machine's switch-off time via the (+) and (-) buttons and then press (ENTER).
- To confirm the entered parameters and move on to the next programming function, press the (MODE) button.



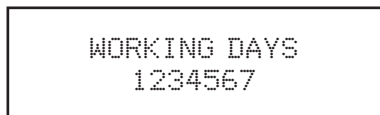
To disable the "AUTO ON/OFF" function, set the time to 00:00.

6.11.4 Programming a Working Day

This menu is used to programme the machine's switch-off function for non-operating days.

To set the machine's shutdown days, follow the instructions below.

- Enter the programming mode and scroll through the menu until the following is shown on the display:

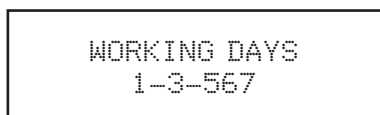


- At this moment, the machine is active seven days a week because all the numbers (which define the relative days) are visible.

Days of the week table

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

- To switch off the machine on a specific day, select the desired day via the (+) and (-) buttons.
- Press the **(ENTER)** button to deactivate the desired working day.
- Then, and only if desired, select another working day and press the **(ENTER)** button to deactivate it.



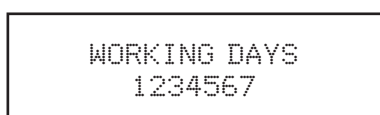
An example of when the machine has been programmed to be switched off on Tuesdays and Thursdays.



On the days of the week in which the machine will be switched off, the “-” symbol appears instead of the relative number.

If you want to reactivate the machine on the previously-deactivated days, proceed as follows:

- Select the deactivated day via the (+) and (-) buttons (where the “-” symbol appears).
- Press the **(ENTER)** button to activate the desired day (the day number will now appear).



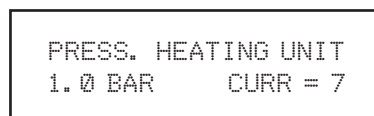
Example of the machine with no programmed shutdown days.

Once the programming is complete, press the **(MODE)** button to confirm the entered parameters and move on to the next programming function.

6.11.5 Programming the Heating Unit Pressure

This menu is used to program the heating unit pressure for dispensing steam.

- Enter the programming mode and scroll through the menu until the following is shown on the display:

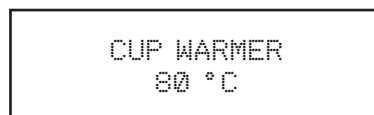


- Set the heating unit pressure (values from 0.9 to 1.2 bar) via the (+) and (-) buttons.
- To confirm the entered parameters and move on to the next programming function, press the **(MODE)** button.

6.11.6 Programming the Cup Warmer

This menu is used to program the cup warmer temperature and activation.

- Enter the programming mode and scroll through the menu until the following is shown on the display:



- Set the temperature (70-100°C) via the (+) and (-) buttons.
- To confirm the entered parameters and move on to the next programming function, press the **(MODE)** button.



To disable the cup warmer, set a temperature lower than 70°C (--- will appear on the display) or turn the cup heater switch to OFF.

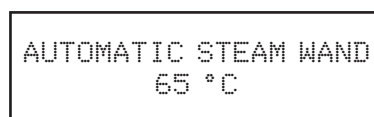


HIGH TEMPERATURE HAZARD: Please remember that a very high temperature can cause very serious burns.

6.11.7 Programming the Automatic Steam Wand Temperature

This menu is used to programme the automatic steam wand activation temperature:

- Enter the programming mode and scroll through the menu until the following is shown on the display:



- Set the temperature via the (+) and (-) buttons.
- To confirm the entered parameters and move on to the next programming function, press the **(MODE)** button.

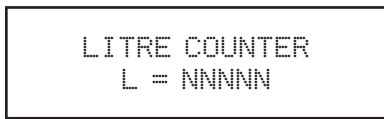


The actual temperature of the beverage may differ by a few degrees from the set temperature depending on the amount of the beverage heated.

6.11.8 Displaying and resetting the litre counter

This menu is used to display the litre counter and reset it:

- Enter the programming mode and scroll through the menu until the litre counter is shown on the display.



- Press the (-) button to perform the reset.



- Press and hold the (+) button for at least 3 seconds to confirm the reset operation.

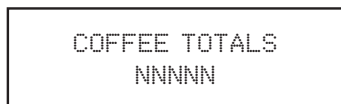


- To confirm and move on to the next programming function, press the (MODE) button.

6.11.9 Coffee totals

This menu is used to display the count of the jobs performed by the machine:

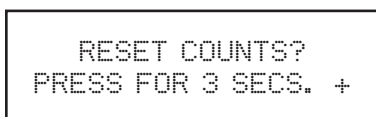
- Enter the programming mode and scroll through the menu until the coffee counter is shown on the display.



- Press the (ENTER) button to enter the menu.
- Repeatedly press the (ENTER) button (the LEDs of the various buttons will light up) to view the number of selections performed by the respective button.
- To confirm and move on to the next programming function, press the (MODE) button.

To reset the counts of the single dose buttons, proceed as follows:

- Press and hold the **PROG. STOP** button on the right-hand push-button panel for at least 5 seconds.



- To start the reset operation, press the (-) button.



- Press and hold the (+) button for at least 3 seconds to confirm the reset operation.

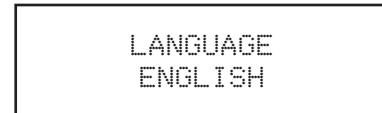


The above-indicated procedure can reset the counts for single selections but not the machine's total counter (machine life cycle).

6.11.10 Programming the Language

This menu is used to programme the language used to display messages on the screen:

- Enter the programming mode and scroll through the menu until the following is shown on the display:



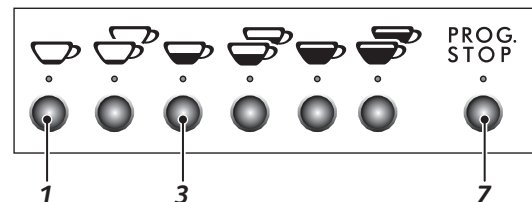
- Set the language via the (+) and (-) buttons.
- To move on to the next programming function, press the (MODE) button.



There is the option to choose between degrees Celsius (°C) and Fahrenheit (°F) for the English language option.

6.11.11 Loading the default data

To restore the factory settings, press and hold the buttons (1), (3) and (7) for 5 seconds when the machine starts up.



6.12 Tips for a good cup of coffee

Wash the filters and filter holders on a daily basis, as indicated in para. 7.5.3 on page 59. The failure to perform this cleaning operation will negatively affect the quality of the dispensed coffee.

To obtain high-quality coffee, it is important that the water hardness 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, install a special filter.

Do not to keep large amounts of coffee beans on hand. If you change the type of coffee, we recommend calling out the Technician to adjust the water temperature and coffee grinder.

If the machine has not been used for a certain period of time (2-3 hours), perform some cycles on empty. Make sure that the machine is constantly cleaned and periodic maintenance is carried out.

7. MAINTENANCE AND CLEANING

7.1 Safety precautions



Carefully read the instructions provided in chapter "I. SAFETY PRECAUTIONS" on page 33.

7.2 Periodic maintenance

Besides carrying out maintenance activities according to the frequency specified in the "Periodic maintenance table", a general inspection must be carried out on the machine at least once a year by a Technician.



Component problems highlighted in grey require the machine to be switched off and one of the Technicians to be called out.

7.3 Maintenance after a short period of machine inactivity

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

If the machine is switched back on after this period, the Technician must replace all the water inside the hydraulic circuits as indicated in para. "7.2 Periodic maintenance" on page 56.

Furthermore, all periodic maintenance operations must be carried out, see the previous paragraph.



Component problems highlighted in grey require the machine to be switched off and one of the Technicians to be called out.

7.4 Malfunctions and solutions

In the "Malfunctions and Solutions Table", alarms and actions to carry out in order to try and resolve the reported problem are provided.



Problems highlighted in grey require the machine to be switched off and the Technician to be called out.



If a malfunction cannot be resolved, turn the machine off and call out the Technician.

Periodic Maintenance Table

Component	Type of operation	Weekly	Monthly	Quarterly
PRESSURE GAUGE	Keep checking the heating unit pressure which must be between 0.08 and 0.14 MPa (0.8 and 1.4 bar).	X		
PRESSURE GAUGE	Periodically check the water pressure when coffee is being dispensed: check the pressure indicated on the gauge, which must be in the range of 0.8 - 0.9 MPa (8 and 9 bar).		X	
FILTERS AND FILTER HOLDERS	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 the filters and/or filter holders, as required.		X	
GRINDER-DISPENSER	Check the ground coffee dose (between 6 and 7 grams per time) and check the degree of grinding. Grinders must always have sharp cutting edges. Too much powder in the grounds is an indication that the coffee is deteriorating. We recommend contacting the Technician to replace the flat burrs after every 400/500 kg of coffee, or after every 800/900 kg for conical burrs.		X	
WATER FILTER WATER SOFTENER	Replace the water filter cartridge or regenerate the water softener as often as specified by the manufacturer.		X	
GAS SYSTEM	Check for any gas leaks in the system by passing a soapy solution through the pipes.		X	
HEATING UNIT	We recommend calling out the Technician at least once every three months to replace the water in the heating unit.			X

Malfunctions and solutions table

Problem	Cause	Action
NO MACHINE POWER	The machine is switched off.	Turn on the machine.
NO WATER IN THE HEATING UNIT	The water mains valve is shut off.	Open the water mains valve.
TOO MUCH WATER IN THE HEATING UNIT	Electrical system or hydraulic system fault.	Turn off the machine and call out the Technician.
STEAM IS NOT COMING OUT OF THE STEAM NOZZLES	<ul style="list-style-type: none"> The nozzle sprayer is clogged. The machine is switched off. 	<ul style="list-style-type: none"> Clean the steam nozzle sprayer. Turn on the machine.
STEAM NOZZLES RELEASE WATER OR STEAM MIXED WITH WATER	Electrical system or hydraulic system fault.	Turn off the machine and call out the Technician.
NO BEVERAGES ARE BEING DISPENSED	<ul style="list-style-type: none"> The water mains valve is shut off. The coffee has been ground too finely. 	<ul style="list-style-type: none"> Open the water mains valve. Adjust the coffee grind.
WATER IS LEAKING FROM THE MACHINE	<ul style="list-style-type: none"> The tray is not draining. The drain pipe is broken, has detached, or the water flow is obstructed. 	<ul style="list-style-type: none"> Check the sewer drain. Check and restore the drain pipe connection to the tray.
THE COFFEE IS TOO HOT OR TOO COLD	Electrical system or hydraulic system fault.	Turn off the machine and call out the Technician.
COFFEE DISPENSING TOO FAST	The coffee has been ground too coarsely.	Adjust the coffee grinder.
COFFEE DISPENSING TOO SLOWLY	The coffee has been ground too finely.	Adjust the coffee grind.
THE COFFEE GROUNDS ARE WET	<ul style="list-style-type: none"> The dispensing group is dirty. The dispensing group is too cold. The coffee has been ground too finely. The coffee is too old. 	<ul style="list-style-type: none"> Wash the group with the blind filter. Wait for the group to fully heat up. Adjust the coffee grind. Replace with fresh coffee.
THE GAUGE INDICATES A NON-CONFORMING PRESSURE	Hydraulic system fault.	Turn off the machine and call out the Technician.
COFFEE GROUNDS FOUND IN CUPS	<ul style="list-style-type: none"> The filter holder is dirty. The filter holes are worn. The coffee has not been ground evenly. 	<ul style="list-style-type: none"> Clean the filter holder. Replace the filter. Adjust the grind as appropriate.
THE CUP IS DIRTY WITH COFFEE SPLASHES	<ul style="list-style-type: none"> The coffee has been ground too coarsely. The filter's edge is damaged. 	<ul style="list-style-type: none"> Adjust the coffee grind. Replace the filter.
<ul style="list-style-type: none"> ALL THE PUSH BUTTON PANEL LEDS ARE FLASHING (SAE version) TIME-OUT LED SWITCHED ON (AEP version) 	After a few minutes the water stops being automatically filled. <ul style="list-style-type: none"> The timeout device has cut in. There is no water in the mains. 	<ul style="list-style-type: none"> Turn the machine off and then back on. Open the water mains valve.

Problem	Cause	Action
<ul style="list-style-type: none"> • COFFEE IS BEING DISPENSED UNEVENLY • THE COFFEE DOSE IS NOT CORRECT • THE DOSE BUTTON LED IS FLASHING 	The coffee has been ground too finely.	Adjust the coffee grind.
COFFEE IS ONLY DISPENSING VIA THE MANUAL BUTTON	Electronic system fault.	Turn off the machine and call out the Technician.
THE ELECTRONIC SYSTEM HAS SHUTDOWN	Electrical system or hydraulic system fault.	
WATER IS LEAKING FROM THE PUMP	Pump fault.	
THE MOTOR STOPS SUDDENLY OR THE THERMAL PROTECTOR IS TRIGGERED BY A POWER OVERLOAD		
THE PUMP IS WORKING BELOW THE NOMINAL FLOW RATE		
THE PUMP IS NOISY		

7.5 Cleaning operations

7.5.1 General instructions

A few simple cleaning tasks are required to have a perfectly sanitised and efficient appliance. The instructions provided here apply when the machine is being used on a regular basis. If the machine is used consistently, cleaning should be performed more frequently.



Do not use alkaline cleaners, solvents, alcohol or aggressive substance-based products (e.g. phosphoric, citric or sulfamic acids). The products/cleaners used must be suitable for this purpose and not corrode the water circuit elements.

Do not use abrasive cleaners which may scratch the body's surface.

Always use clean and sanitised cloths when cleaning.

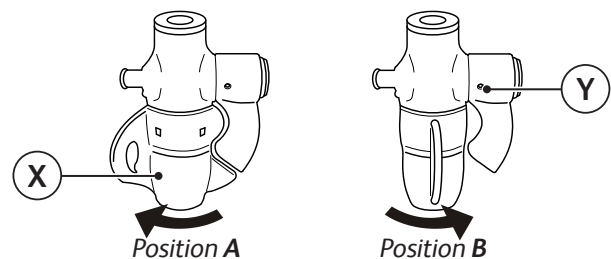
When washing the filters, filter holders and all machine components, use Manufacturer-supplied cleaners or products specific for cleaning professional coffee machines.

Cleaning	Daily	Weekly
	Cappuccino maker: Clean at least once a day or more often if the cappuccino maker is used constantly, by following the instructions in para. 7.5.2 on page 59:	X
Body and Grilles: 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	
Filters and Filter Holders: Wash the filters and filter holders on a daily and weekly basis, as indicated in para. 7.5.3 on page 59: Perform the cleaning operations on a daily basis as indicated in para. 7.5.5.	X	X
Steam nozzle: Keep the nozzle clean at all times using a cloth dampened in lukewarm water. Check and clean the nozzle tips, by clearing the steam outlet holes with a small needle. Wash these on a weekly basis, as indicated in para. 7.5.6 on page 61.	X	X
Dispensing group: Wash the dispensing group as described in para. 7.5.4 Perform the cleaning operations on a daily basis as indicated in para. 7.5.5. Internally clean the group on a weekly basis , as specified in para. 7.5.5 on page 61.	X	X
Grinder-dispenser and Hopper: Clean the hopper and the dispenser inside and out with a cloth dampened with warm water. When finished, dry all parts thoroughly.		X

7.5.2 Washing the cappuccino maker

Take special care when cleaning the cappuccino maker and follow the steps provided below:

- Perform an initial wash by immersing the suction hose into the water and dispensing for a few seconds.
- Turn the rotating body (X) 90° to position B (the milk outlet duct closes).
- Whilst holding the milk suction hose in the air, dispense steam (cappuccino maker dry run).
- Wait around 20 seconds so that the cappuccino maker can be internally cleaned and sterilised.
- Shut off the steam and put the rotating body back into 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.

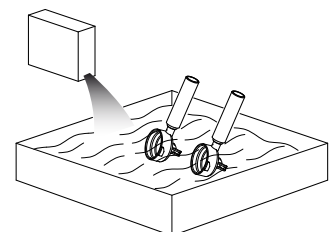
7.5.3 Cleaning the filters and filter holders



Caution: only immerse the filter holder cup in water and try not to get the handle wet. The cleaner must be diluted in cold water at doses recommended on the package (see the manufacturer's tips).

Daily:

- Soak the filter and filter holder in hot water overnight so that the fatty coffee deposits can dissolve.
- Rinse everything in cold water.



Weekly:

- Use a screwdriver to detach the filter from the filter holder.
- Soak the filter and filter holder in warm water with a suitable cleaner for 10 minutes.
- Rinse everything in cold water.

7.5.4 Washing the dispensing group



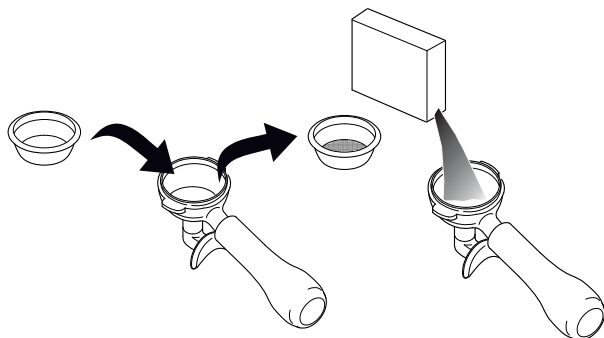
Those in possession of the “AL” version of the machine, must not perform the group wash operation.

Wash the dispensing groups on a daily basis.

The coffee dispensing wash method is different for each machine type. The instructions specific to the model being used must be followed.

In any case, before starting the wash operation, the filter holder must be prepared as described below:

- Remove the filter from the filter holder and fit a blind filter (see the standard supplied parts).



- Pour the specific cleaner into the filter holder with the blind filter and hook it to the dispensing group.

From here on, follow the instructions specific to your machine.

“AEP” version

- Carry out several dispensing cycles until the water comes out clean.
- Remove the filter holder from the group and carry out at least one dispensing cycle in order to eliminate any cleaner residues.
- Remove the blind filter from the filter holder and replace it with the original one.

“SAE” version



The washing operations can also be carried out simultaneously on multiple dispensing groups. To exit the washing phase, the washing procedure must have been completed on all groups.

If there is a power failure during the wash or rinse cycle, when the machine turns back on, the ☕ button’s LED will flash to indicate that the wash cycle was interrupted.

The operation will need to be performed again to remove any detergent remaining in the group.

- Press and hold the **PROG STOP** button on the keypad of the group you would like to wash and immediately afterwards, press and hold the ☕ button for at least 5 seconds (the button should flash).
- To start the wash cycle, press the ☕ button again (the ☕ and ☕ buttons should flash).
- Wait for the wash cycle to be performed (this takes roughly 50 seconds).

- When the ☕ button flashes to indicate that the wash cycle has been completed, remove both the filter holder and blind filter, then replace the coffee filter in the filter holder.
- Reattach the filter holder to the dispensing group and press the ☕ button to start the rinse cycle.
- Wait whilst the automatic rinse cycle is being performed (roughly 30 seconds); this is indicated by the ☕ and ☕ buttons flashing.
- All of the buttons will light up to indicate that the rinse cycle has finished.
- Repeat the same operations for the other groups.



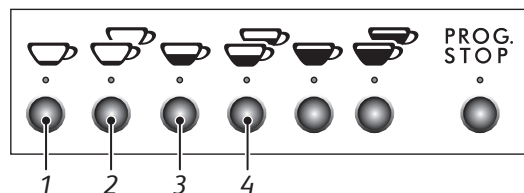
If using the version with an automatic steam wand, the **PROG STOP button can be used on any keypad. Use the ☕ button on the keypad of the group you would like to wash.**

“SAE-DISPLAY” version



Multiple groups can be washed at the same time; each keypad controls the reference group. If there is a power failure during the wash or rinse cycle, when the machine turns back on, it will prompt for the group wash cycle to be performed again. The operation will need to be performed again to remove any detergent remaining in the group.

- Press and hold button 2 for at least 10 seconds (the button 2 LED will flash) on the keypad of the group being washed.



- To start the wash cycle, press button 2 again (buttons 1 and 2 should flash) and the following message will appear on the versions with a display:

GROUP WASH
IN PROGRESS

- Wait for the 5 automatic rinse cycle to completely finish (this takes roughly 1 minute).
- When the button 2 LED flashes to indicate that the first wash cycle has been completed, remove the blind filter holder from the group.
- To start the rinse cycle, press button 1 and 2 (buttons 3 and 4 should flash) and the following message will appear on the versions with a display:

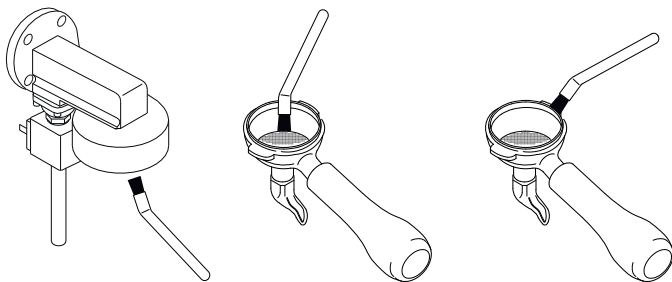
GROUP WASH
IN PROGRESS

- Wait for the automatic rinse cycle to completely finish (this takes roughly 1 minute).
- at the end of the rinse cycle, the machine is ready for normal use.

7.5.5 *Cleaning the group shower screen, shower screen containment ring and filter holder*

Daily

Clean the dispensing group and filter holder shower screens with the supplied brush on a daily basis. Thoroughly clean the inside of the coupling ring and filter holder, as well as the edge and the wings of the filter holder, so as to eliminate any accumulated coffee residues.

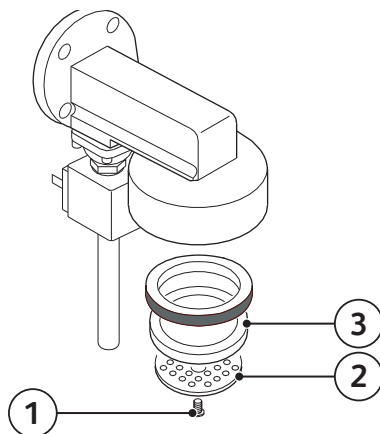


Use the special brush supplied (see the Spare Parts Catalogue).

Weekly

Clean the shower screen and shower screen containment ring as follows:

- Loosen the screw using a screwdriver (1).
- Remove the shower screen (2) and the shower screen containment ring (3).
- Carefully wash the two components with hot water.
- Reposition the shower screen and shower screen containment ring in their original position and lock everything in place with the screw.

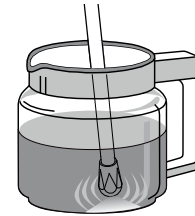


7.5.6 *Cleaning the steam nozzle*

Weekly

Clean the steam nozzle as follows:

- Insert the steam wand into a jug with water and a specific cleaner, in accordance with the manufacturer's instructions.



- Heat the solution with the steam nozzle.
- Let the nozzle cool down whilst keeping it immersed in the solution for at least 5 minutes, so that cleaner can rise inside the nozzle due to the cooling effect.
- Repeat the operation 2 or 3 times until no more milk residue is dispensed.

8. DISPLAY WARNINGS

<p>1. 0 BAR 120°C HEAT. UNIT FILL.</p>	<p>Cause Filling the heating unit with water when using the machine for the first time or when refilling to restore the water level.</p> <p>Description/Action Wait for the heating unit to be completely filled.</p>
<p>1. 0 BAR 120°C FILLING TIME LIMIT</p>	<p>Cause Time for filling the heating unit with water longer than expected.</p> <p>Description/Action Make sure the water mains tap is opened. Switch the machine off and back on again. If the warning persists after several attempts, turn off the machine and contact the Technician.</p>
<p>DOSER ALARM</p>	<p>Cause Malfunction of the volumetric electronic control</p> <p>Description/Action Stop the dispensing by pressing the dose button. Turn off the machine and contact the Technician.</p>
<p>REG. WATER SOFTENER</p>	<p>Cause Water softener regeneration prompt</p> <p>Description/Action Carry out the water softener regeneration. To delete the message, press the 4 display keys for 5 seconds: ENTER, MODE, (+), (-).</p>

9. SPARE PARTS

Machine components and/or parts must only be replaced by the Technician.



Under no circumstances are Users authorised to replace machine components and/or parts.

10. DECOMMISSIONING

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

After being decommissioned, the machine can only be re-commissioned by a Technician.



Under no circumstances are Users authorised to decommission and/or recommission the machine after long periods of inactivity.

11. DISASSEMBLY

The machine must only be dismantled by the Technician.

12. DISPOSAL

12.1 Disposal information

For the European Union and the European Economic Area only.



This symbol indicates that the product cannot be disposed of with household waste, pursuant 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 product with similar features, or an authorised collection site that recycles electrical and electronic equipment waste (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 the potentially hazardous substances which are usually found in this kind of waste.

Your cooperation in correctly disposing of this product will contribute to the effective use of natural resources and you will avoid incurring fines provided by law. For more information about recycling this product, contact either your local authority, the entity responsible for waste collection, an authorised dealer or your household waste disposal service.



Before disposing of the machine, we recommend seeking advice from the Technician and/or the seller.

12.2 Environmental information

The machine features an internal lithium button battery, which is located in the circuit board and ensures data storage. Dispose of the battery in accordance with current national regulations.