

**TRUFROST & BUTLER**

# **USER MANUAL**

**Coffee Machine:  
E1 Prima Exp**

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## SAFETY INDICATIONS

The present manual is an integral and essential part of the product and is to be delivered to the user. Carefully read all warnings in the manual as they provide important information required to install, use and maintain the machine safely. Keep this manual in a safe place for further consultation.

This machine must only be used for the purposes described in the present manual. The manufacturer cannot be held responsible for any damages caused by improper, mistaken and unreasonable use.

Before using the machine, read this manual in its entirety or, at the very least, read the safety and set up instructions.

This machine can be used by children aged from 8 years and

above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the machine in a safe way and understand the hazards involved. Children must not play with the machine. Cleaning and maintenance must not be carried out by children unless supervised.

The machine can be used only with ground coffee.

After having removed the packaging, make certain that the machine is not damaged in any way. If you have any doubts, do not use the machine and contact a professionally qualified person. Always keep all packag-

ing (plastic bags, polystyrene foam, nails, etc..) out of the reach of children as they are a potential source of danger and never loiter the environment with such materials.

The machine can only be installed in rooms where use and maintenance are limited to trained personnel.

The access to the service area is restricted to persons having knowledge and practical experience of the machine, in particular as far as safety and hygiene are concerned.

The machine must be installed on a horizontal surface at appropriate height so that the top of the machine is higher than 1.2 m.

The machine must not be installed where it may be used water jets.

The machine must not be cleaned by a water jet.

The A-weighted sound pressure level is below 70 dB (A).

To facilitate aeration of the machine, position the aeration portion of the machine 15 cm from walls or other machines.

Remember that to install, maintain, unload and regulate the machine, the qualified operator must always wear work gloves and safety shoes.

Before turning on the machine make certain that the rating indicated on the label matches the available power supply. The nameplate can be seen inside the machine when removing the water collection tray. The machine must be installed accord-

ing to the applicable federal, state and local standards (codes) in force with regard to plumbing systems including back-flow prevention devices. For this reason, the plumbing connections must be carried out by a qualified technician. The warranty expires if the characteristics of the power supply do not correspond to the nameplate data.

When installing the machine, it is necessary to use the parts and materials supplied with the machine itself. Should it be necessary to use other parts, the installation engineer needs to check their suitability for use in contact with water for human consumption. The installer must make the hydraulic connections respecting the rules of hygiene and water safety to environmental protection in force in the place of installation. So for the hydraulic plant contact an authorized techni-

cian. Always utilise the new hose supplied for connection to the water supply. Old hoses must not be utilised.

During installation, the licensed electrician must provide an omnipolar switch as required by current safety regulations with contact opening distance and that allows complete disconnection in the conditions of overvoltage category III, which must be installed in the power supply system in accordance with wiring standards. For the Australian and New Zealand markets, the disconnect must be installed in accordance with AS/NZS 3000.

It is advisable the installation of a residual current device (RCD) having a rated residual operating current not exceeding 30 mA.

In case of installation in kitchens, connect the equipotential conductor to the terminal in the

machine bottom indicated by the symbol ▽.



The manufacturer cannot be held responsible for any damages incurred if the system is not grounded. For electrical safety, this machine requires a ground system. Contact a technically certified electrician who must check that the line electrical capacity is adequate for the maximum capacity indicated on the machine label.

There are some basic rules for the use of any electrical appliance. In particular:

- Never touch the machine with wet hands or feet;
- Never use the machine with bare feet;
- Never use extension cords in areas equipped with baths

or showers;

- Never pull on the power supply cord to unplug the machine;
- Never leave the machine exposed to atmospheric agents (rain, direct sunlight, etc.);
- Never let children, unauthorized personnel or anyone who has not read this manual operate the machine.

The qualified electrician must also check that the section of the installation's cables is large enough for the absorbed power of the machine.

Never use adapters, multiple jacks or extension cords. When such items prove absolutely necessary, call in a qualified electrician.

To prevent dangerous overheating, it is advisable to fully extend the power supply cord. Never block the intake and/or heat dissipation grills, in particular those for the cup warmer.

The user must never

replace the machine's power supply cord. If this cord is damaged, turn off the machine and have it replaced by a professionally qualified technician.

Should it be necessary to replace the power cord, this replacement operation must only be performed by an authorized service centre or by the manufacturer.

The machine needs to be supplied with water that is suitable for human consumption and compliant with the regulations in force in the place of installation. The installation engineer needs confirmation from the owner/manager of the system that the water complies with the requirements and standards stated above.

In the case of a machine with a water connection to the mains, the operating pressure must be at least 0.2 MPa (2 bar) and the maximum pressure for the correct operation of the

machine must not exceed 0.65 MPa (6.5 bar). If present, an anti-flooding system must be installed upstream of the softener in accordance with IEC EN 61770.

The operating temperature must be within the range of [+5, +25]°C. In case of prolonged storage at a temperature below 2 °C, empty the machine hydraulic system to prevent it from freezing. In case of freezing, do not switch the machine on before having reconditioned it for at least 1 hour at a suitable room temperature.

At the end of installation, the machine is switched on and taken to rated operating conditions, leaving it in a state in which it is "ready for operation".

- Dispense water from the group for at least 10 seconds;
- Dispense water from the hot water nozzle for at least 10 seconds;
- Complete emptying

of the steam boiler. Repeat the entire operation at least 3 times.

At the end of installation, it is good practice to draw up a report of the operations.

It is forbidden to leave the machine switched on without the presence and surveillance of a qualified operator. Simonelli Group is not responsible for damages caused by failure to comply with this prohibition.

Be extremely careful when using the steam wand. Never place your hands under the wand and never touch it right after use.

For cleaning operations follow the instructions given in this manual carefully.

Once started the washing machine, do not interrupt, the detergent residue may remain inside the delivery group.

In case of breakdown or poor function, turn off the machine. Never tamper with the ma-

chine. Contact only professionally qualified personnel. Only the manufacturer or an authorized service center can make repairs and only using original spare parts. Non compliance with the above can compromise machine safety.

In case of fire, disconnect power to the machine by turning off the main switch. Its absolutely avoid to extinguish the fire with water while power to the machine is on.

Before performing any sort of maintenance, the authorized technician must turn off the machine and unplug it from the mains.

When the machine is left unattended for a long period, close the water inlet tap.

New hose set supplied with the machine is to be used and that old set should not be re-used.

Should you decide to stop using this type of

machine, we suggest you render it inoperable by having the power cord disconnected by a skilled technician or authorised service centre.



Never dispose of the machine in the environment: to dispose of the machine, contact an authorized center or contact the manufacturer for pertinent indications.

## INFORMATION TO THE USERS



Under the senses of the Directives / Guidelines 2015/863/EU concerning the reduction of the use of dangerous substances in electric and electronic equipment, as well as the disposal of wastes”.

The symbol of the crossed large rubbish container that is present on the machine points out that the product at the end of its life cycle must be collected separately from the other wastes. The user for this reason will have to give the equipment that got to its life cycle to the suitable separate waste collection centres of electronic and electro-technical wastes, or to give it back to the sell-

er or dealer when buying a new equipment of equivalent type, in terms of one to one.

The suitable separate waste collection for the following sending of the disused equipment to recycling, the dealing or handling and compatible environment disposal contributes to avoid possible negative effects on the environment and on the people's health and helps the recycling of the materials the machine is composed of. The user's illegal disposal of the product implies the application of administrative fines as stated in Law Decree n.22/1997” (article 50 and followings of the Law Decree n.22/1997).

## PREPARATION BY THE PURCHASER

### PREPARATION OF THE INSTALLATION SITE

The purchaser must prepare the surface on which the machine will stand suitable to support the machine weight (see the installation chapter).

### ELECTRICAL REQUIREMENTS

The mains power installation must comply with the safety regulations and standards in force in the country of installation and must include an efficient earth system.

An omnipolar cut-off device must be installed on the power line upstream of the machine.

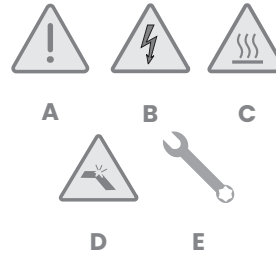


The power wires must be sized according to the maximum current required by the machine to ensure a total voltage loss under full load of less than 2%.

## PLUMBING REQUIREMENTS

Prepare a suitable drain and a mains that supply water a maximum hardness of 5/6 French degrees (50/60 ppm).

## SYMBOLS



- A General hazard
- B Electrical shock hazard
- C Burns hazard
- D Hazard of damage to the machine
- E Operation reserved for the qualified technician, in compliance with current standards

## RESIDUAL RISKS

Although the manufacturer has provided mechanical and electrical safety systems, dangerous areas persist during the use of the machine:



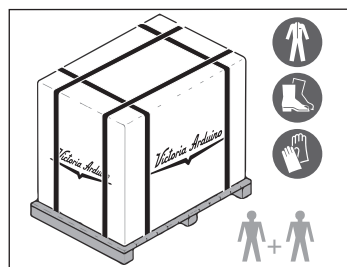
- Coffee dispensing group.
- Steam wand.
- Hot water wand.
- Cup warmer.

Steam can cause burns when directed towards the body.

Immediately after turning off the machine, and after use, the surface of the coffee brew group and other areas of the machine remain hot.

# MACHINE RECEIVING

## TRANSPORT



The machine is transported on pallets containing several machines inside cartons strapped to the pallet.

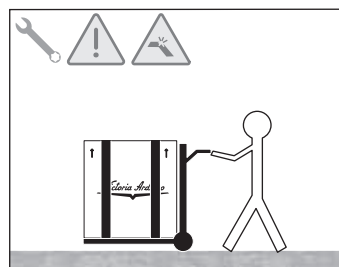
Operators performing any shipping or handling operations must wear gloves, safety shoes and overalls with elasticized cuffs.

The machine must be moved by 2 or more operators.

Failure to respect current safety regulations and standards on lifting and handling materials absolves the Manufacturer from all liability for possible damage to person or things.



## MOVEMENTS

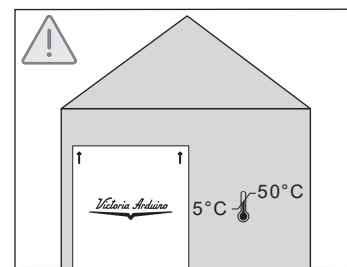


Slowly lift the pallet about 30 cm from the ground and reach the loading area.

After checking that there are no obstacles, things or people, proceed with the loading.

Once you arrive at your destination, always with a suitable lifting device (e.g. forklift), after making sure that there are no things or people in the unloading area, take the pallet to the ground and move it about 30 cm from the ground, until to the storage area.

## STORAGE



The package containing the machine must be stored away from atmospheric agents.

Before performing the following operations, make certain that the load is in stable and will not fall when the straps are cut.

Wearing gloves and safety shoes, the operator must cut the straps and store the product. During this operation, see the product technical features for the weight of the machine being stored and proceed as necessary.

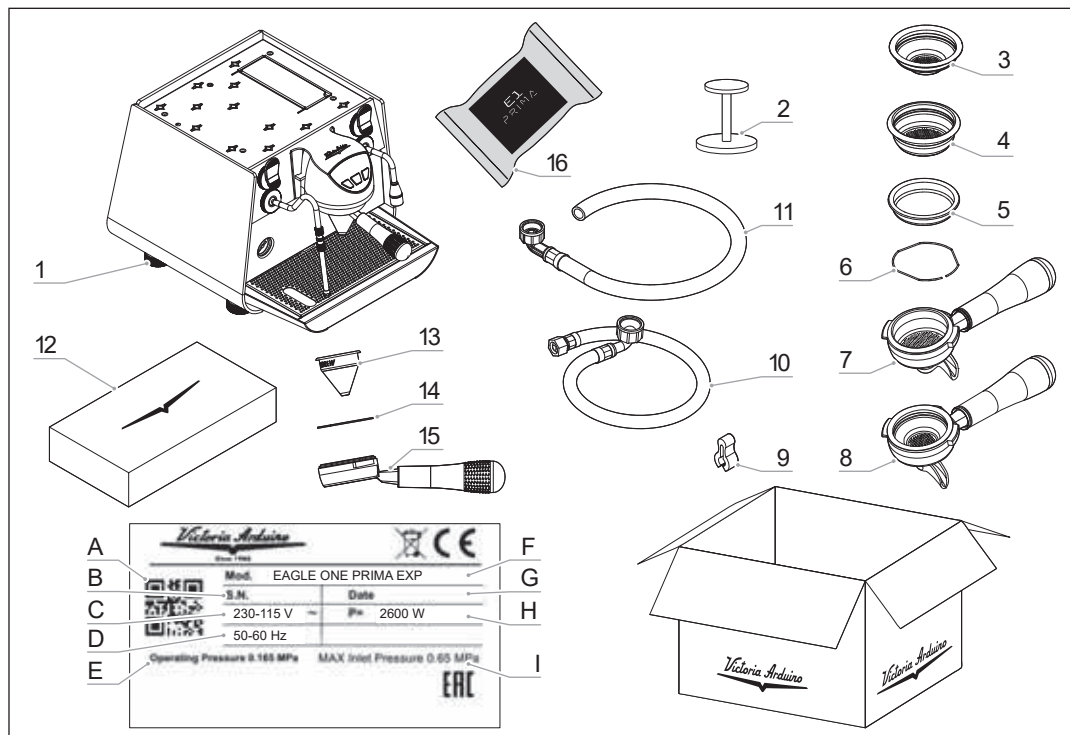


## UNPACKING



Once the machine has been released from the pallet or container, do not pollute the environment with these items.

## CONTENTS CHECK



Upon receipt of the box, check that the packaging is intact and visually undamaged. Inside the packaging must be the instruction manual and the relative kit.

In case of damage or faults, contact your local dealer.

For any communication, always communicate the serial number.

The communication must be carried out within 8 days from the receipt of the machine.

- 1 Machine (example image)
- 2 Coffee tamper (no. 1)
- 3 Single filter (no. 1)
- 4 Double filter (no. 1)
- 5 Blind filter (no. 1)
- 6 Spring (no. 2)
- 7 1-way filter holder
- 8 2-way filter holder
- 9 Steam wand protection rubber
- 10 Filling tube 3/8" (no. 1)
- 11 Draining pipe Ø25 (no. 1)
- 12 Pure Brew accessory box
- 13 Pure Brew conical filter
- 14 Pure Brew filter-holder spring
- 15 Pure Brew filter holder
- 16 Cleaning Kit

- A QR Code
- B Serial number
- C Power supply
- D Frequency
- E Water main operating pressure
- F Model and version
- G Production date
- H Power
- I Water main max pressure

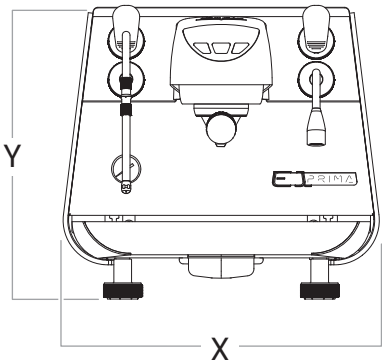
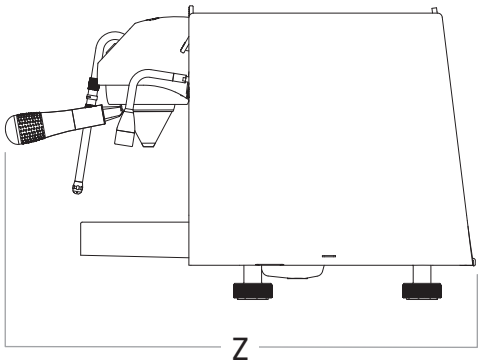
01

GENERAL INFORMATION

**MANUFACTURER:** SIMONELLI GROUP – Via E. Betti, 1 – Belforte del Chienti, Macerata (MC) – Italy  
**COFFEE MACHINE MODEL:** EAGLE ONE PRIMA EXP

02

TECHNICAL DATA



ELECTRICAL DATA	220-240 V~ 50-60 Hz 2600 W	
	110 - 120 V~ 50-60 Hz 1800 W	
	220-240 V~ 50-60 Hz 1800 W (AUS/NZ)	
STEAM BOILER CAPACITY	l	1,5
NET WEIGHT	kg/lb	36/79,37
GROSS WEIGHT	kg/lb	47 / 102,62

DIMENSIONS		
X	mm	411
	inch	16,18
Y	mm	379
	inch	14,92
Z	mm	510
	inch	20,08

## 03

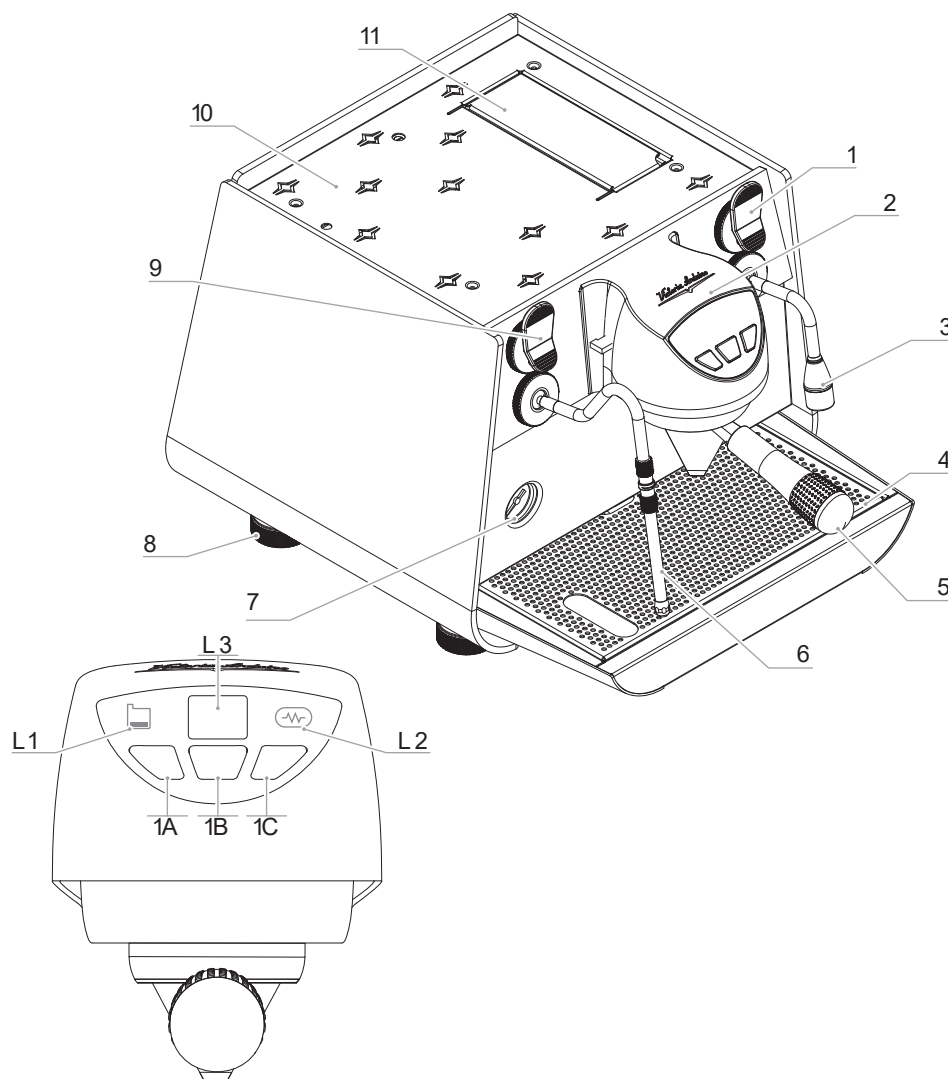
## MACHINE DESCRIPTION

The revolutionary **PURE BREW** extraction method, exploiting the pulsating frequencies of water pressure, allows you to release the purest and most refined flavour of the coffee bean. Combined with the new patented 20 g conical filter, it allows you to dispense **"Pure Brew Filtered Coffee"** at the push of a button.

- 1 Hot water knob
- 2 Infusion group
- 3 Hot water wand
- 4 Water collection tray
- 5 Filter-holder
- 6 Steam/Easycream wand
- 7 Pressure gauge
- 8 Machine foot
- 9 Steam / Easycream knob
- 10 Cup warmer
- 11 Tank

- 1A Coffee delivery button dose 1
- 1B Continuous coffee delivery button
- 1C Coffee delivery button dose 2

- L1 Tank version light / no water in tank
- L2 Machine heating light
- L3 Ghost display



## 3.1

### | INTENDED USE

- Machine designed and built respecting what is expressed in the declaration of conformity.
- It must be used by professionals in the sector for the supply of coffee, water and steam.
- An area for the preheating of the cups has been provided. Only for this use must be used, any other use is to be considered improper use and therefore dangerous.

## 3.2

### | IMPROPER USE

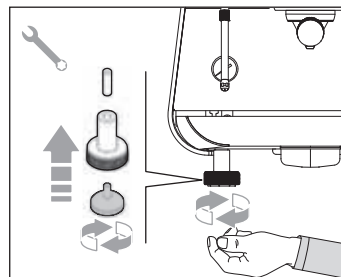
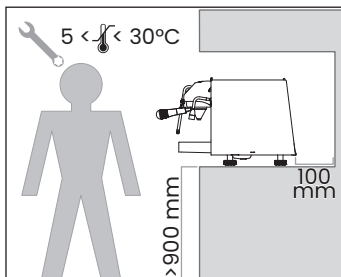
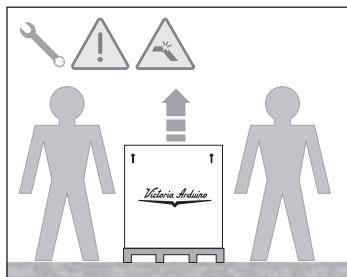
This chapter lists a number of reasonably foreseeable improper uses.

The machine must, however, always be used in respect of the instructions given in this manual.

- Use by non-professional operators.
- Introduction of liquids other than softened drinking water with a maximum hardness of 5/6 French degrees (50/60 ppm).
- Touching the delivery areas with the hands.
- Introduction, into the filter holder, ground different than coffee.
- Placing objects other than cups on the cup warmer.
- Resting containers of liquid on the cup warmer.
- Heating drinks or other non-food substances.
- Covering the cup warmer with cloths.
- Obstructing the vents with cloths or other items.
- Using the machine if wet.

## 04

## INSTALLATION



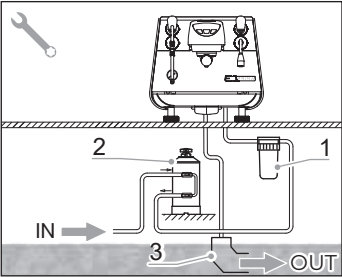
⚠ To lift the machine are necessary 2 or more operators.

## 4.1

## | POSITIONING


Before installing the machine, make sure the area where it will be installed is compatible for the size and weight of the machine.

- Position the machine on a horizontal plane at least 900 mm high from the ground.
- Keep at least 100 mm around the machine for proper ventilation.
- Adjust the machine by acting on the feet.



## 4.2

### WATER CONNECTION

 Avoid throttling in the connecting tubes. Assess that the drain pipe is able to eliminate waste. It is forbidden to use connecting pipes already used in the past. Filter maintenance is the responsibility of the purchaser.

- 1 Mesh filter
- 2 Softener
- 3 Drain 50 mm

Failing to maintain water into the correct levels will void the warranty.

The machine must be installed according to the applicable federal, state, and local standards (codes) in force with regard to plumbing systems including back-flow prevention devices. For this reason, the plumbing connections must be carried out by a qualified technician.

### WATER SPECIFICATIONS

- Total hardness 50-60 ppm (parts per million).
- Water line pressure between 2 - 5 bar and water to be cold.
- Min flow rate: 200 l/hr.
- Filtration level below 1.0 micron.
- tds (total dissolved solids) level between 50 - 250 ppm.
- Alkalinity level between 10 - 150 ppm.
- Chlorine level less than 0.50 mg/l.
- ph level between 6.0 - 8.0.

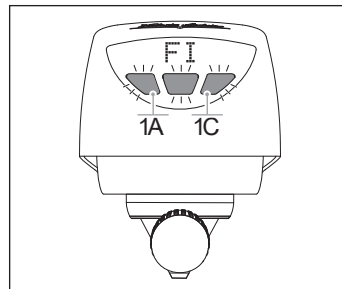
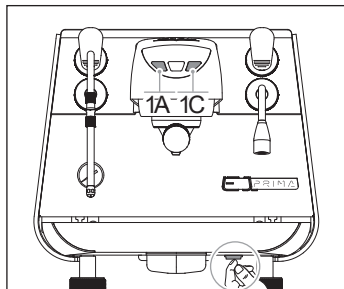
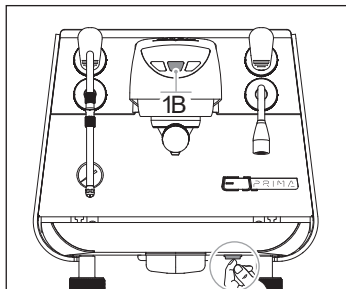
## 4.3

### ELECTRICAL CONNECTION

Prior to connecting the machine to the electrical mains, assess that the voltage shown on the machine's data plate corresponds with that of the mains.

### ELECTRICAL SPECIFICATIONS

230V - monophase voltage



## 4.4

### PRELIMINARY OPERATIONS

#### MACHINE ON/OFF

Press the ON/OFF switch found on the bottom right of the machine.

#### FITTING

##### TANK VERSION

The machine is delivered in tank mode. Please perform the following initial operations:

- 1 Open the hatch and remove the tank;
- 2 Wash the tank with soap and water and then fill it with water;
- 3 Make sure the outside of the tank is dry and reinsert it correctly.

##### FITTING THE DIRECT ATTACHMENT VERSION

In the case of direct attachment, in addition to water main connection, the following software procedure must be performed to switch from tank version to direct attachment.

#### STAND-BY

Press and hold button **1B** for 5 seconds to activate the machine from standby mode.

#### SWITCHING FROM TANK TO DIRECT ATTACHMENT

Perform the following steps to set direct attachment:

- 1 Turn off the machine using the main switch;
- 2 Press and hold the **1A** and **1C** buttons while turning the machine on using the ON/OFF switch. The tank icon will blink 3 times and then go out (signalling that the change has been completed successfully).
- 3 Once completed, the filling procedure for the coffee boiler will start automatically (described below).

#### SWITCHING FROM DIRECT ATTACHMENT TO TANK

Perform the following steps to set tank operation:

- 1 Turn off the machine using the main switch;
- 2 Press and hold the **1A** and **1C** buttons while turning the machine on using the ON/OFF switch. The tank icon will blink 3 times and

then remain steady for a few seconds (indicating that the change has been completed successfully).

- 3 Once completed, the filling procedure for the coffee boiler will start automatically (described below).

#### FILLING OF THE COFFEE BOILER

The machine will go into the following mode:

- Display showing 'FI'.
- Fast flashing of the keyboard keys.

This means the machine is ready to run the one time procedure to refill the coffee boiler.

- Wait until the keyboard LEDs start flashing more slowly.
- To activate the refill boiler procedure press and hold the key **1A** and **1C** together until procedure is engaged (the pump starts to run).

At the end of installation, the machine is switched ON and taken to rated operating conditions, leaving it in a state in which it is "ready for operation".

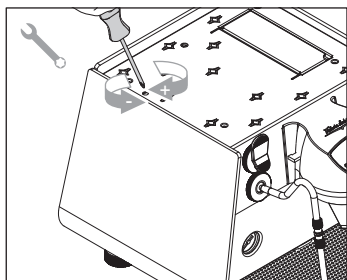
After reaching the "ready for operation" condition, the following dispensing operations are carried out:

- Dispense water from the group for at least 10 seconds;
- Dispense water from the hot water nozzle for at least 10 seconds;
- Complete emptying of the steam boiler.

At the end of installation, it is good practice to draw up a report of the operations.

# 05

## QUALIFIED TECHNICIAN ADJUSTMENTS



*The operations described below must be carried out only by specialized technicians.*

*The Manufacturer is not responsible for any damage to things or persons deriving from a failure to comply with the above.*

### 5.1

#### HOT WATER ECONOMISER ADJUSTMENT



Operation carried out while the machine turned on.

Act with a screwdriver on the screw located at the top of the machine:

- Turn the adjustment screw **CLOCKWISE** to **INCREASE** the temperature of the hot water.

- Turn the adjustment screw **ANTICLOCKWISE** to **DECREASE** the temperature of the hot water.

### 5.2

#### FILLING STEAM BOILER AUTOMATICALLY

All models **E1 PRIMA EXP** are equipped with a level gauge to keep the water level inside the boiler constant.

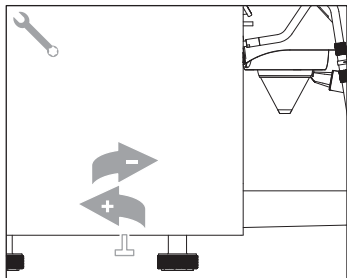
At the first start, the machine automatically loads water for 90 seconds, at the end of which it stops if it has reached the level.

If the machine still requires water, the continuous dispensing button **1B** flashes.

Simply restart the machine to complete filling.

At the end of the installation, the qualified technician must provide the total replacement of the water contained in the boiler for at least three times before using effectively the machine.





## 5.3

### PRESSURE GAUGE / PUMP ADJUSTMENT

#### STEAM BOILER PRESSURE ADJUSTMENT

To adjust the steam boiler service pressure, adjust the pressure gauge from the TEMPERATURE section of the APP.

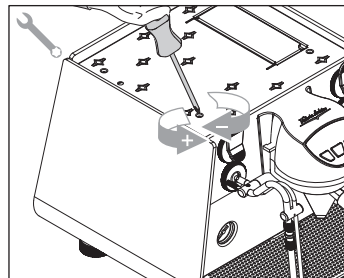
Recommended value: 2,2 bar.

#### PUMP PRESSURE SETTING

To adjust pump pressure, use the adjustment knob located under the machine while dispensing coffee:

- INCREASE (clockwise)
- DECREASE (counter-clockwise)

Recommended value: 9 bar.



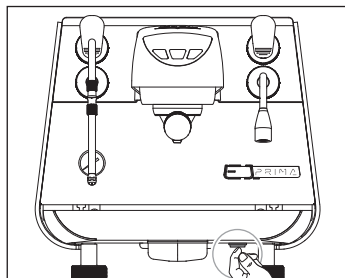
## 5.4

### EASYCREAM WAND ADJUSTMENT (OPTIONAL)

Adjust the intensity of the Easycream wand (optional) by using the screw at the top of the machine with a screwdriver.

# 06

## USE



**!** Before starting to use the machine, the operator must be sure to have read and understood the safety prescriptions contained in this booklet.

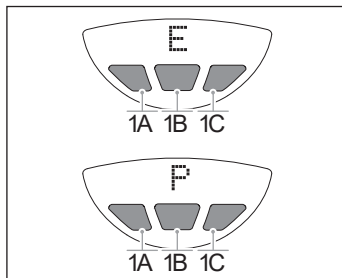
### 6.1

#### MACHINE ON/ OFF

To switch the machine on or off, press the switching on button situated on the bottom right side.

When switched on, the display shows the installed software version.

If the self-diagnostics reports anomalies or failures, the operator **MUST NOT** intervene. Please contact the Service Centre.

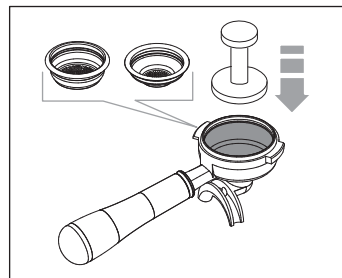


For electronic card maintenance, turn the machine off by means of the external main switch or disconnect the plug.

After switching on, press and hold the **1A** and **1B** buttons to see the set delivery mode:

- Espresso Coffee (**E**).
- Pure Brew Coffee (**P**).

To switch between modes, press and hold the **1A** button for 5 seconds.



### 6.2

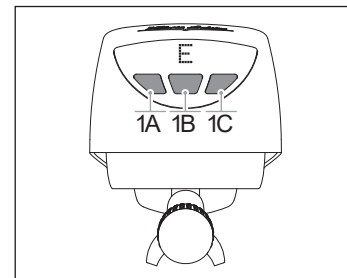
#### ESPRESSO COFFEE DELIVERY (E)

After commissioning the machine, insert the desired filter (single or double inside the filter holder).

Fill the filter with coffee appropriately ground. Press the coffee in the filter uniformly using the appropriate presser.

Clean the edge of the filter of coffee residues and insert the filter holder into the dispensing group.

Before insert the filter holder, the group must be purged for at least 2 seconds to refresh the water present in the circuit, turning on and off the supply.



Insert the filter holder inside the dispensing group.

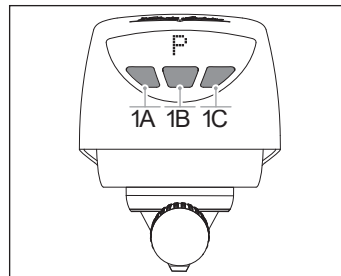
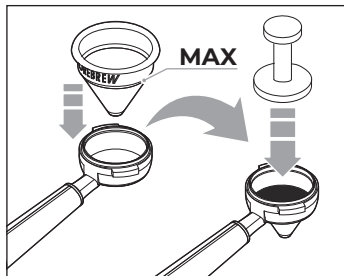
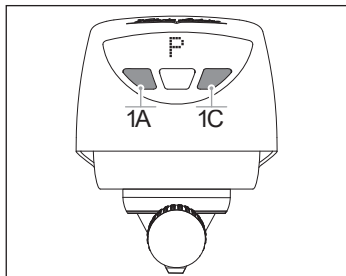
Position the cup/s under the spout/s and press the desired coffee button:

- 1A Programmed coffee dose delivery 1
- 1B Continuous coffee delivery
- 1C Programmed coffee dose delivery 2

The delivery of the programmed doses **1A** and **1C** ends automatically when the set quantity is reached (see chapter 7).

Continuous delivery begins by pressing button **1B** and ends by pressing the button again.

At the end of each coffee dispensing leave the filter-holder inserted in the unit so that it will keep warm.



## 6.3

### PURE BREW COFFEE DELIVERY (P)

After setting up the machine, press the **1A** button for 5 seconds. The display shows the message "P".

Insert the Pure Brew conical filter into the filter holder, orienting the seal in the opposite direction to the handle.

Fill with ground coffee that has a particle size of at least 500µm, without exceeding the maximum level.

Press the coffee in the filter uniformly using the appropriate presser.

Clean the edge of the filter of coffee residues and insert the filter holder into the dispensing group.

Before insert the filter holder, the group must be purged for at least 2 seconds to refresh the water present in the circuit, turning on and off the supply.

Insert the filter holder inside the dispensing group.

Place the cup under the Pure Brew conical filter and press the button for the desired coffee:

- 1A Pure Brew 1 coffee shot dispensing
- 1B Continuous Pure Brew coffee dispensing
- 1C Pure Brew 2 coffee shot dispensing

In Pure Brew mode there are three types of formulas (set by the manufacturer and not modifiable), depending on the coffee roast:

- LIGHT
- MEDIUM
- DARK

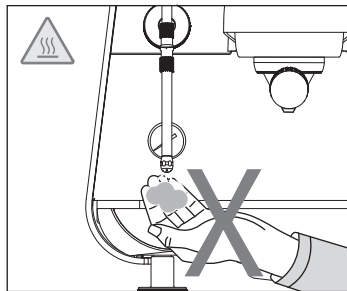
Servings can be programmed via the mobile APP or via the display (see chapters 7 and 8).

At the end of each coffee dispensing leave the filter-holder inserted in the unit so that it will keep warm.

**!** Do not remove the conical filter from the filter holder by pressing it on a work surface, as this may damage it.

**!** Do not use the conical filter in Espresso (E) mode because excessive pressure may damage it.

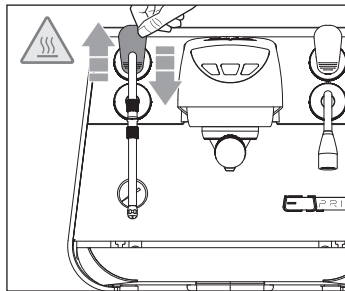
**!** The conical filter should be regularly cleaned in a dishwasher to avoid clogging.



## 6.4

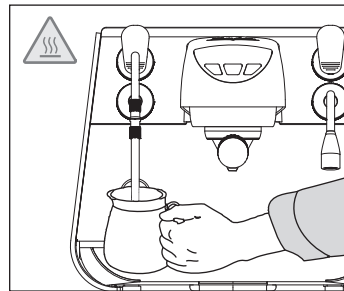
### STEAM DISPENSING

While using the steam wand, you must pay attention to not place your hands beneath it or touch just after it has been used.



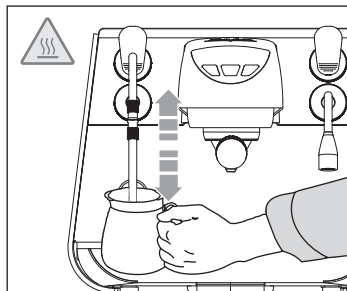
Before use the steam wand, cleaning out of the condensation for at least 2 seconds.

To use steam just pull or push the provided lever.



By pulling it completely the lever will hold a position of maximum delivery; by pushing it, the lever will automatically give way.

The steam wand is articulated to facilitate use.



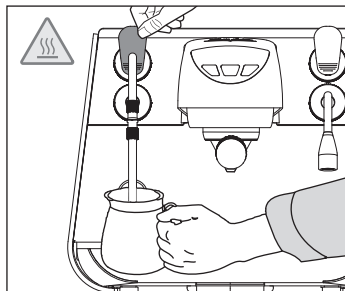
## 6.5

### MAKING CAPPUCCINO

Immerse the wand all the way into a container 1/3 full of milk.

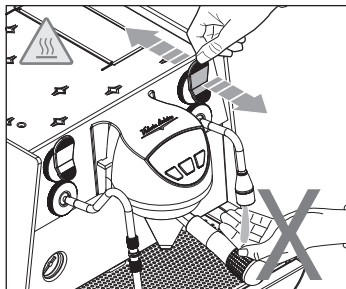
Turn on the steam.

Before the milk has reached the desired temperature, pull the wand slightly up and lightly move it vertical-



ly across the surface of the milk.

When you have completed the procedure, clean the wand carefully with a soft cloth.

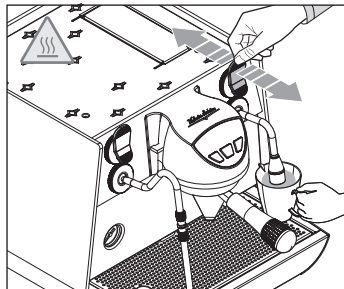


## 6.6

### HOT WATER DISPENSING

While using the hot water wand, pay careful attention not to place your hands beneath it or touch it just after it has been used.

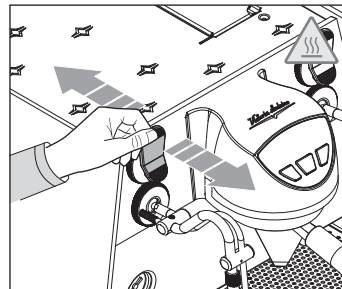
The use of the hot water wand must always be preceded by the purge of the hydraulic circuit for at least 2 seconds.



- Place a suitable container under the hot water wand.
- Pull the knob towards the front or push it towards the back to dispense hot water.

Two delivery doses of hot water can be set, one by pulling the lever and the other by pushing it.

Hot water can be delivered at the same time as coffee.



## 6.7

### STEAM WAND WITH TEMPERATURE PROBE (EASYCREAM -OPTIONAL)

As an optional extra, the machine can be equipped with an Easycream steam wand in place of the standard steam wand.

The automatic steam wand can be used to deliver steam to foam milk or heat other liquids.

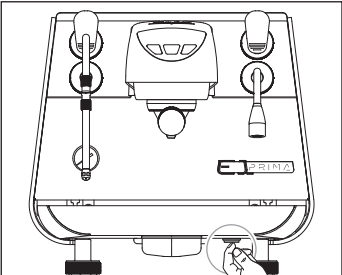
This serves to deliver steam mixed with air. The temperature and the quantity of air are programmable, controlled by a temperature probe and are set during the programming phase.

Place a suitable container with milk or another beverage inside it beneath the automatic steam wand.

Pull the knob towards the front. The steam wand will dispense steam until the liquid reaches the temperature set.

# 07

## PROGRAMMING

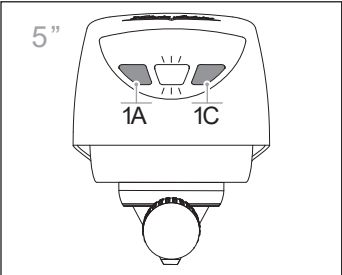


Switch ON the machine by pressing the switching button situated on the bottom right side.

Programming can be done from the keyboard on the machine, but also using the mobile APP (see chapter 8).

Formulas can be programmed in Espresso (E) or Pure Brew (P) mode.

To switch between modes, press the **1A** button for 5 seconds.

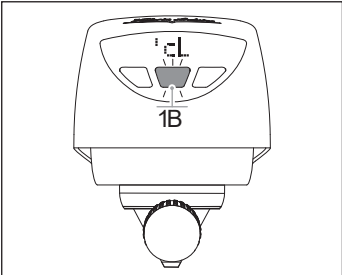


### 7.1 UNIT CLEANING WITH AUTOMATIC WASHING CYCLE

The machine's dispensing group may be washed with an automatic cleaning cycle and specific powder detergent.

Wash at least once a day. To carry out the washing procedure:

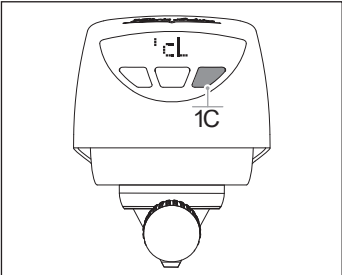
- 1 If the machine is set to the tank version, fill the tank, otherwise proceed directly to point 2.
- 2 Replace the filter with the brewing group's blind filter.
- 3 Place the manufacturer's recommended dose of specific powder detergent




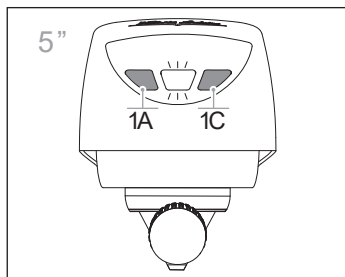
- inside and put the filter holder into the machine.
- 4 Press and hold the **1A** and **1C** buttons for 5 seconds to enter the programming menu. Access is confirmed when the letters "cl" appear on the display, button **1B** begins to flash, while button **1C** remains fixed.

*Pressing button **1B** again will scroll through the menu to the exit. The menu automatically closes if not used within 15 seconds.*

- 5 Press button **1C** to start the wash cycle; the button will start blinking rapidly.
- 6 Once the washing phase is complete, the machine stops and the button **1C** LED remains on.



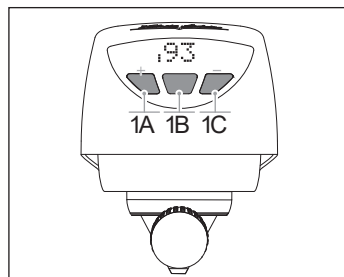
-  Before rinsing, remove any residual detergent remaining in the filter holder.
- 7 Press button **1C** to start the rinse phase; the button will blink more slowly.
  - 8 When the procedure is complete, replace the blind filter with the normal filter and continue with normal operation.



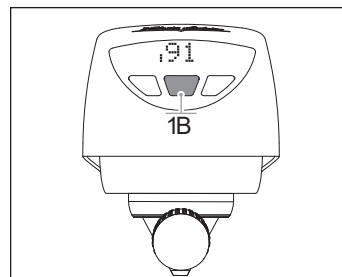
7.2

## PROGRAMMING COFFEE TEMPERATURE (E+P)

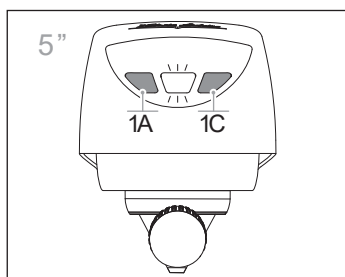
- 1 Press and hold the **1A** and **1C** buttons for 5 seconds, to enter the first level programming menu. Access is confirmed when the button **1B** LED light starts blinking.



- 2 Press button **1B** to scroll through the menu items.
- 3 Press **1A** to decrease or **1C** to increase the temperature. Display will show the set temperature.



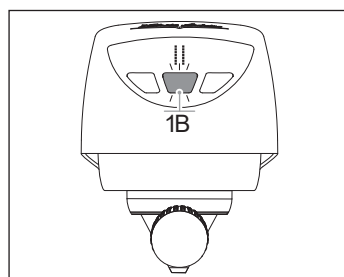
- 4 To confirm and exit the procedure, press the central button **1B** until you exit the menu.



7.3

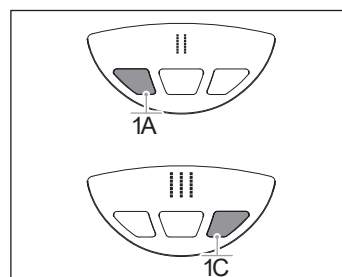
## PURE BREW PROFILE PROGRAMMING (P)

In the case of a machine in Pure Brew "P" mode, the profiles for Pure Brew coffee serving size can be programmed after the temperature mode.



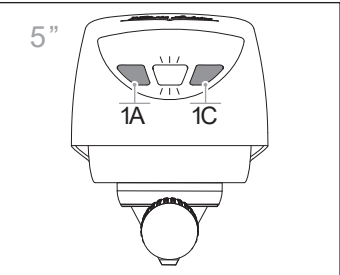
Proceed as follows:

- 1 Press and hold the **1A** and **1C** buttons for 5 seconds, to enter the first level programming menu. Access is confirmed when the button **1B** LED light starts blinking.
- 2 Press button **1B** to scroll through the menu items until one of the three profiles appears on the display.



- 3 Press the **1A** or **1C** button to associate one of the available profiles:
  - I = Light
  - II = Medium
  - III = Dark

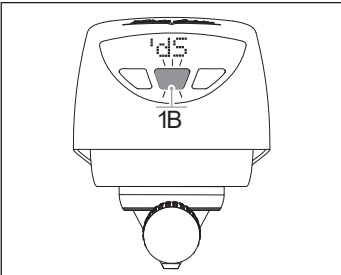
- 4 To confirm and exit the procedure, press the central button **1B** until you exit the menu.



7.4

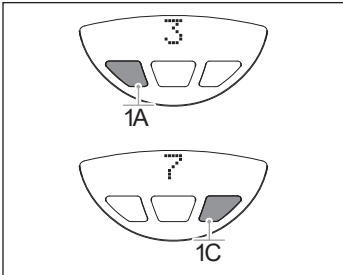
### PROGRAMMING COFFEE DOSES (E+P)

When setting the doses in Pure Brew mode, there will be a first stage of wetting the coffee, followed by a pause. After the pause, the dispensing will begin (Pure Phase 1), if at least this phase is not reached, the dose will not be saved. If the delivery does not resume after



the pause, the dose will not be saved.

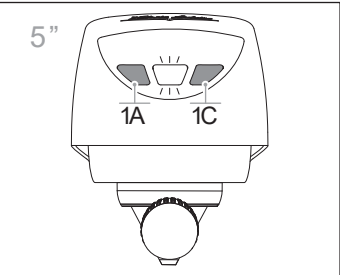
- 1 Press and hold the **1A** and **1C** buttons for 5 seconds, to enter the first level programming menu. Access is confirmed when the button **1B** LED light starts blinking.
- 2 Press button **1B** to scroll through the menu items.



Access is confirmed when the message "**ds**" is shown on the display and button **1B** starts blinking.

- 3 Press the desired coffee button to initiate delivery. The pressed button remains lit and the delivery time (the serving size is saved in ml) is shown on the display.

- 4 Press the coffee button again to stop delivery and store the dose in the memory.

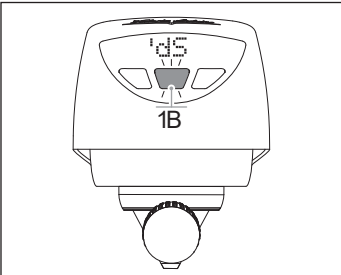


7.5

### PROGRAMMING HOT WATER DOSES

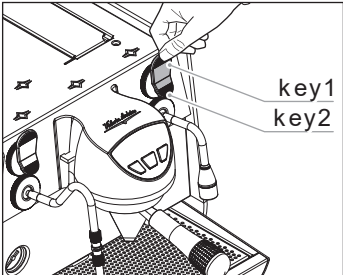
To program the quantity (in seconds) of hot water, proceed as follows:

- 1 Press and hold the **1A** and **1C** buttons for 5 seconds, to enter the first level programming menu. Access is confirmed when the




button **1B** LED light starts blinking.

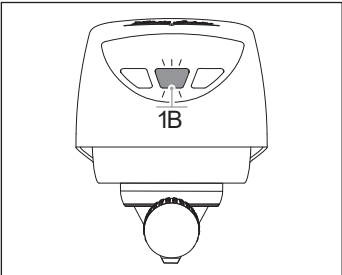
- 2 Press button **1B** to scroll through the menu items until the letters "**ds**" appear on the display.
- 3 Programming takes place by operating the lever.
- 4 Press the top of the lever to set the first hot water serving size (**key 1**). Press the bottom of the lever to



set the second hot water serving size (**key 2**).

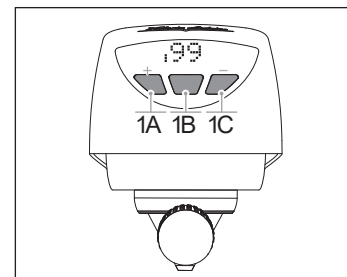
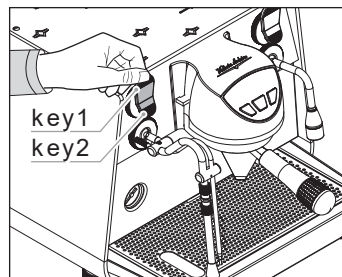
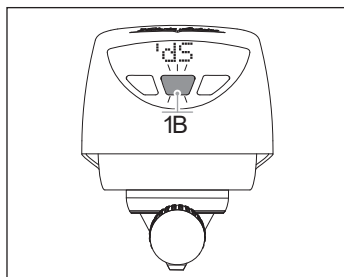
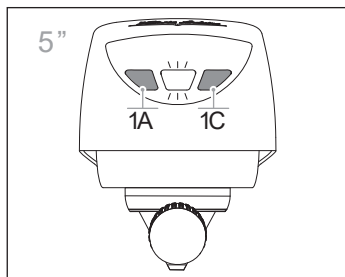
 The delivery seconds are not visible on the display.

- 5 To stop dispensing, press the lever, which will return to the rest position.



- 6 To confirm and exit, press the central button **1B**.





## 7.6

### EASYCREAM TEMPERATURE PROGRAMMING (OPTIONAL)

To program the temperature of the Easycream nozzle, proceed as follows:

- 1 Press and hold the **1A** and **1C** buttons for 5 seconds

to enter the programming menu. Access is confirmed when the center button starts blinking.

- 2 Press button **1B** to scroll through the menu items until the letters "**ds**" appear on the display.
- 3 Programming takes place by operating the lever.

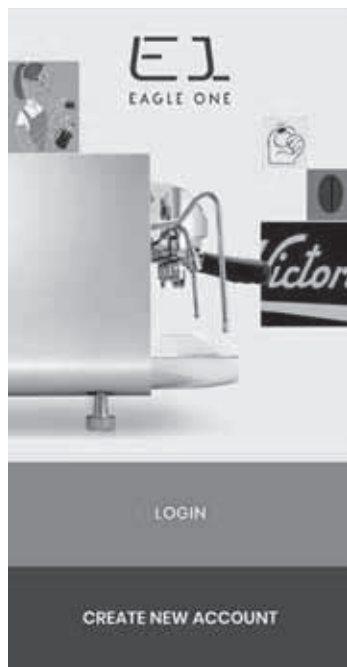
- 4 Press the top of the lever to program the temperature of the first Easycream formula (**key 1**). Press the bottom of the lever to program the temperature of the second Easycream formula (**key 2**).
- 5 Press **1A** to decrease or **1C** to increase the temperature. The display will show the set temperature. It is

also possible to set the half degree (which can be viewed from the subscript shown on the display).

- 6 To confirm and exit, press the central button **1B**.

## 08

## “VICTORIA ARDUINO E1” MOBILE APP



The **E1 PRIMA EXP** can be programmed using the “**VICTORIA ARDUINO E1**” application.

The available functions are:

- Display;
  - Keys and display;
  - Hot water dose;
  - Temperature;
  - Counters;
  - Power management;
  - Cleaning;
  - Technical settings;
- which are customisable on the main Home screen.

For Pure Brew “**P**” dispensing, it is possible to set the serving size and profile.

The application is available both in the Android version and in the IOS version and can be downloaded in the relevant stores.

## 09

## CLEANING



Some operations must be carried out when the machine is switched off, while others can be carried out when the machine is switched on.

Follow the procedures described and take particular care when carrying out any cleaning operations.

Avoid to clean the machine using water jets or standing it in water.

Do not use solvents, chlorine-based products or abrasives.

To prevent damage to the machine do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent. (AS/NZS 60335.2.15:2019).

## 9.1

BODY MACHINE  
CLEANING**Work area cleaning**

- Remove the worktop, lifting it up from the front and sliding it out.
- Remove the water collection dish underneath.
- Clean everything with hot water and cleansers.

**External plates cleaning**

To clean all aluminium parts, turn the machine OFF and use:

- A detergent designed for cleaning aluminium.
- A non-abrasive microfibre cloth to avoid scratching the surfaces.

## 9.2

CLEANING THE  
GROUP SHOWER

Cleaning the group shower once a week:

- Turn the screw placed in the centre of the group shower.
- Slide the group shower out and check that its holes are not obstructed but clean. If obstructed, clean as described.

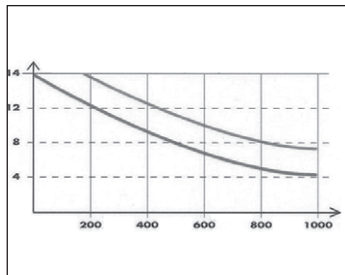
## 9.3

CLEANING  
FILTERS AND  
FILTER-HOLDERS

- Place two spoonfuls of special cleanser in half a litre of hot water.
- Immerse filter and filter-holder (without its handle) in it leaving them to soak for at least half an hour.
- Rinse abundantly with running water.



The conical filter should be regularly cleaned in a dishwasher to avoid clogging.



## 9.4

### RESIN AND SOFTENER REGENERATION

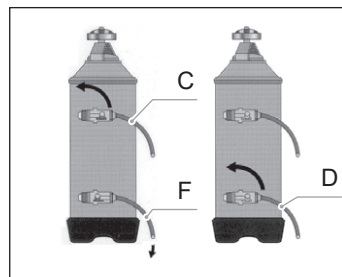
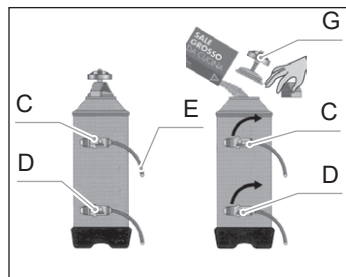
To avoid scaling deposits in the boiler and in the heating exchangers, the softener must always be kept efficient.

A CEI EN 61770 compliant non-return system must be installed upstream of the softener.

Therefore, the ionic resins must be regularly regenerated.

Regeneration times are established according to the quantity of coffee delivered daily and the hardness of the water utilised.

As an indication, regeneration times can be calculated on the basis diagram illustrated in figure.



Regeneration procedures are as follows:

- 1 Turn the machine off and place a container large enough to contain at least 5 litres under tube **E**.
- 2 Turn levers **C** (in) and **D** (out) from left to right.
- 3 Take the cap off by unscrewing knob **G**.
- 4 Fill with 1 Kg normal kitchen salt.
- 5 Put the cap back on and reposition lever **C** moving it towards the left and allowing tube **F** to discharge the salty water until it has been eliminated and the water becomes fresh again (about half an hour).
- 6 Reposition lever **D** towards the left.

# 10

## MAINTENANCE

During maintenance / repairs, the parts used must be able to guarantee compliance with the safety and hygiene requirements envisaged for the machine. Original replacement parts can offer this guarantee.

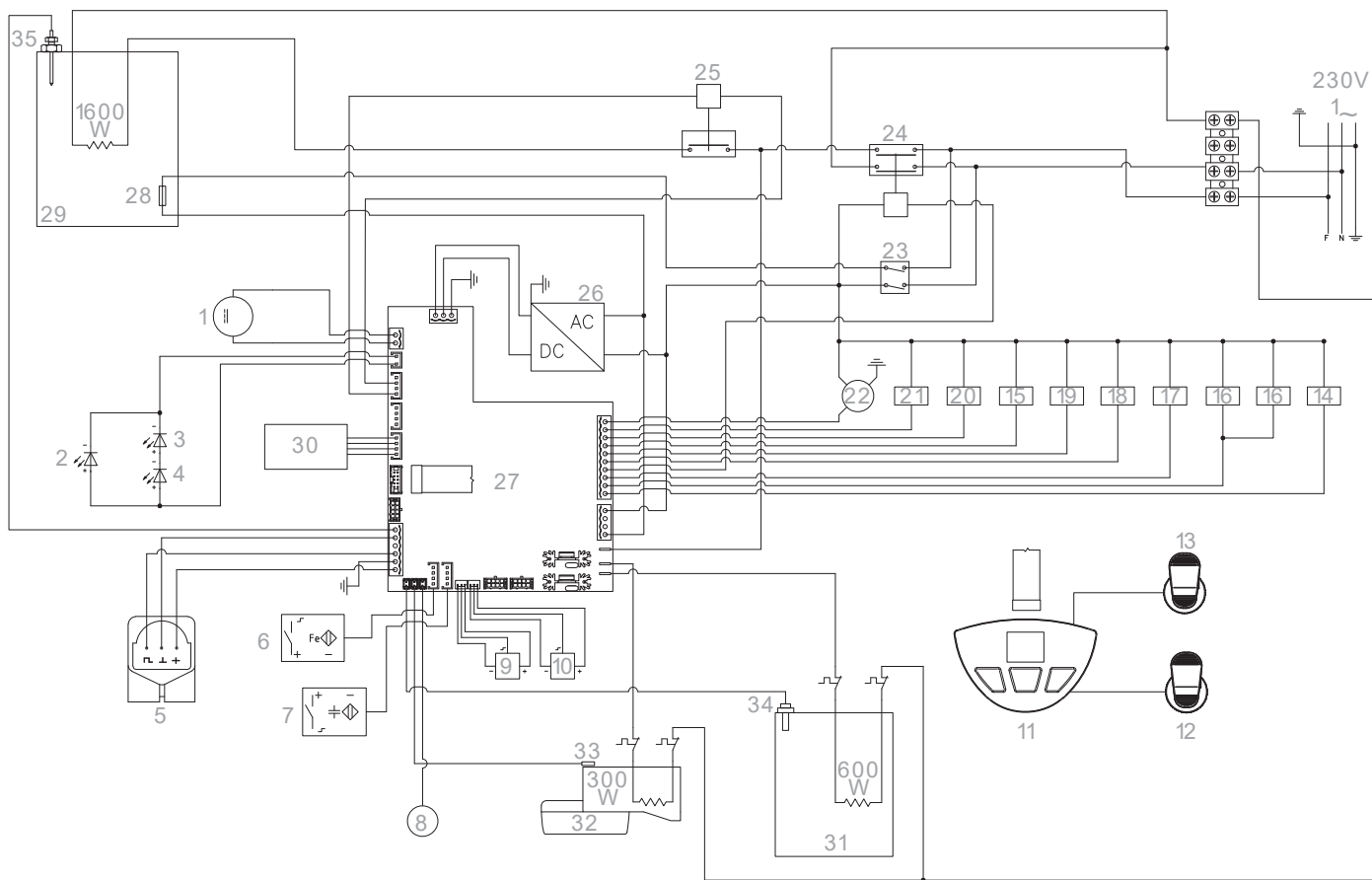
After the repair or replacement of any components of parts that come into contact with food or water, it is necessary to carry out the washing procedure as described in this manual or according to the manufacturer's instructions.

# 11

## FUNCTIONAL MESSAGES

SITUATION	CAUSE	EFFECT	SOLUTION
The machine does not deliver coffee.	If the doser doesn't send out its set commands within the first three seconds from delivery onset.	If the delivery isn't manually halted, the maximum time limit (120 seconds) will be blocked.	Interrupt delivery.
Water is not loaded into the boiler.	If after 90 seconds from the beginning, with the pump inserted during the auto-level, the level has not been reset, or within 180 seconds if the auto-level function is disabled.	The pump, the resistor and all the functions will be halted.	Turn the machine off and contact the Technical Service.

## DIAGRAMS

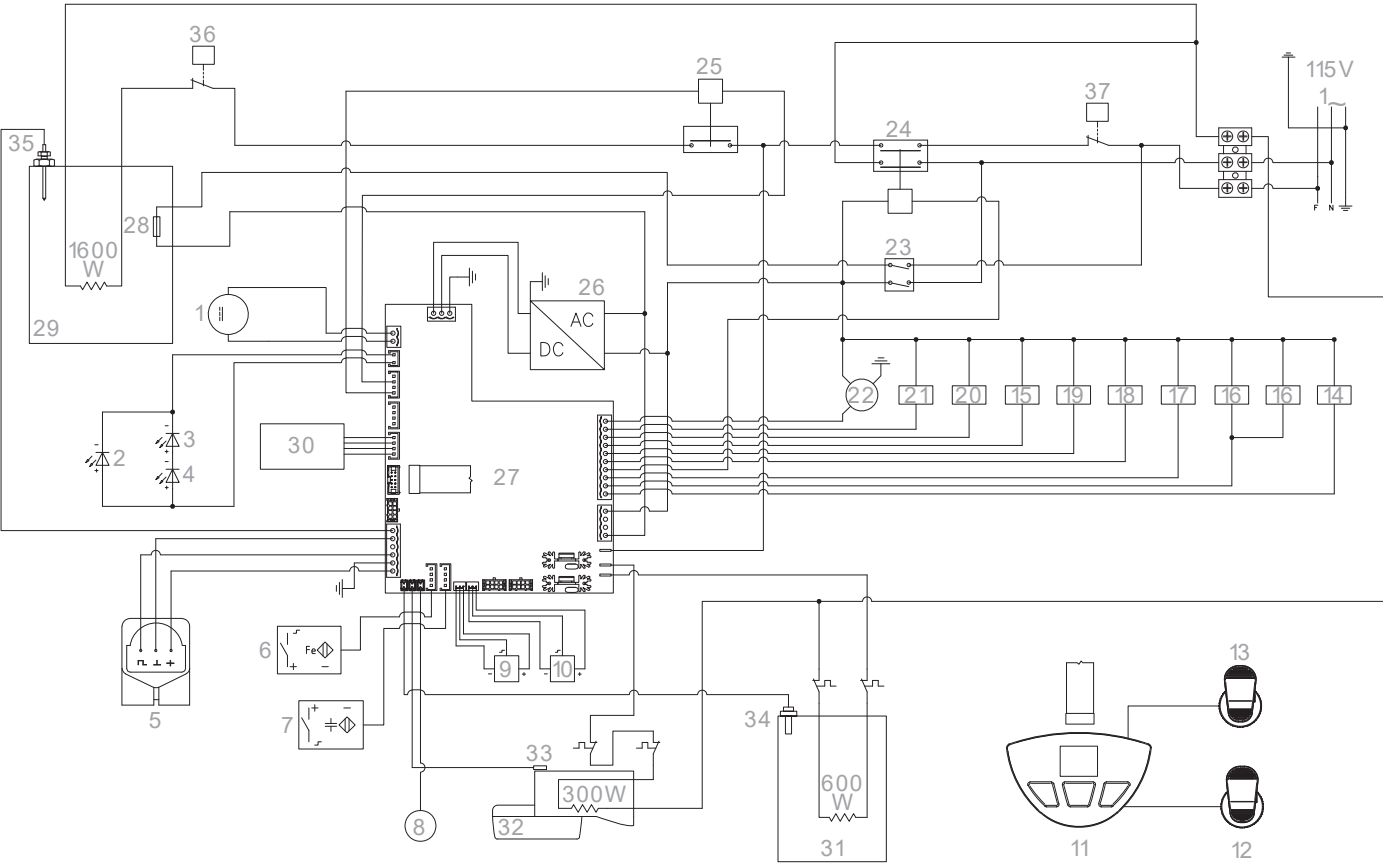


# 12.1

## 230V “CB”

### ELECTRICAL DIAGRAM

- 1 Compressor
- 2 Led strip
- 3 Left led spot
- 4 Right led spot
- 5 Volumetric counter
- 6 Filter-holder sensor
- 7 Tank sensor
- 8 Resistive sensor
- 9 Pressure switch
- 10 Safety pressure switch
- 11 Delivery keyboard
- 12 Hot water lever
- 13 Steam lever
- 14 Group solenoid valve
- 15 Pure Brew solenoid valve
- 16 Steam / hot water solenoid valve
- 17 Level solenoid valve
- 18 Steam solenoid valve
- 19 Air solenoid valve
- 20 Tank solenoid valve
- 21 Water stop solenoid valve
- 22 Pump motor
- 23 Main switch
- 24 Power supply relay
- 25 Steam boiler relay
- 26 Power supply control unit
- 27 Electronic control unit
- 28 Thermal fuse
- 29 Steam boiler
- 30 Remote control
- 31 Coffee boiler
- 32 Coffee group
- 33 Coffee group temperature probe
- 34 Coffee boiler temperature probe
- 35 Steam boiler temperature probe



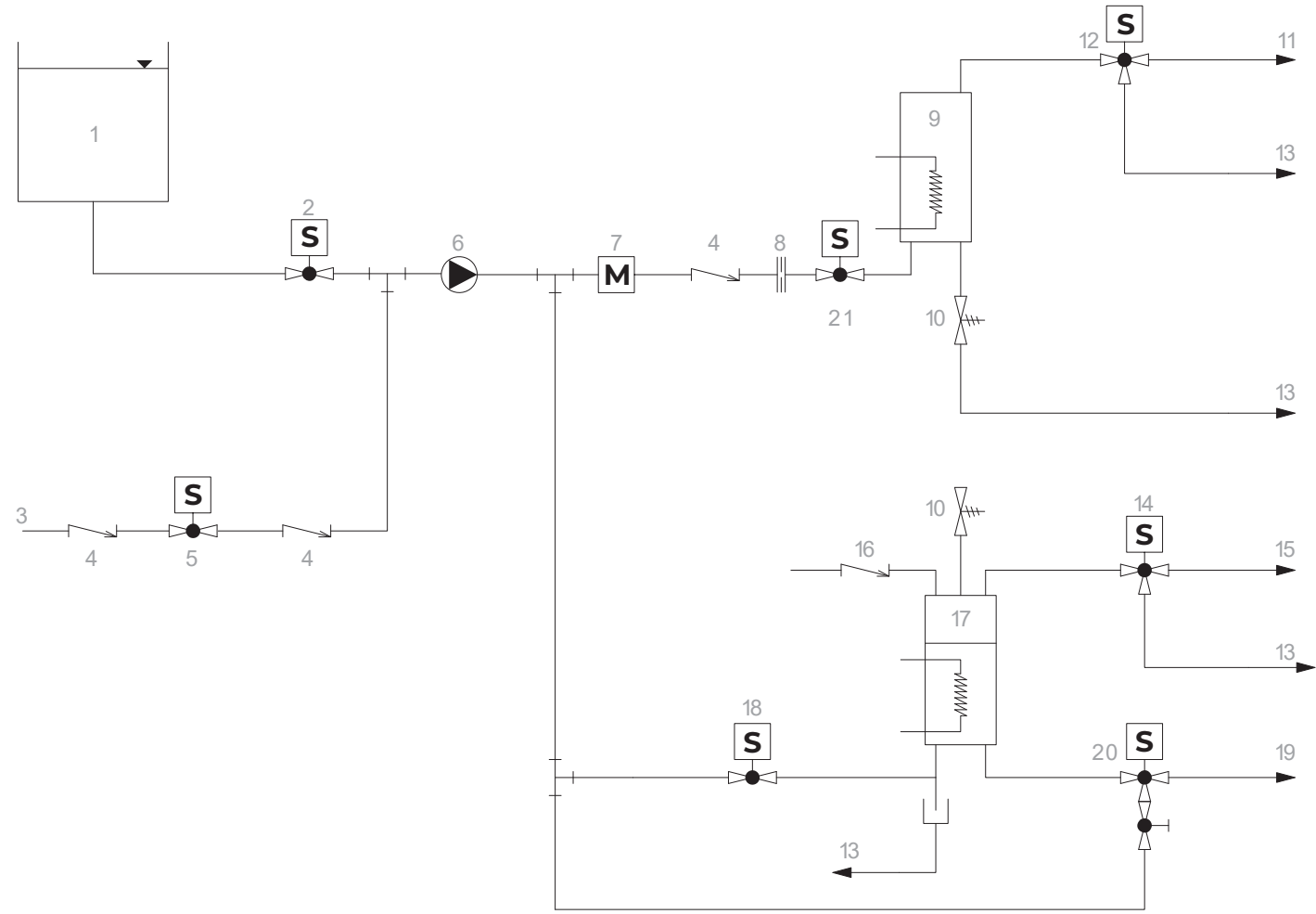


# 12.2

## 115 V “CSA”

### ELECTRICAL DIAGRAM

- 1 Compressor
- 2 Led strip
- 3 Left led spot
- 4 Right led spot
- 5 Volumetric counter
- 6 Filter-holder sensor
- 7 Tank sensor
- 8 Resistive sensor
- 9 Pressure switch
- 10 Safety pressure switch
- 11 Delivery keyboard
- 12 Hot water lever
- 13 Steam lever
- 14 Group solenoid valve
- 15 Pure Brew solenoid valve
- 16 Steam / hot water  
solenoid valve
- 17 Level solenoid valve
- 18 Steam solenoid valve
- 19 Air solenoid valve
- 20 Tank solenoid valve
- 21 Water stop solenoid valve
- 22 Pump motor
- 23 Main switch
- 24 Power supply relay
- 25 Steam boiler relay
- 26 Power supply control unit
- 27 Electronic control unit
- 28 Thermal fuse
- 29 Steam boiler
- 30 Remote control
- 31 Coffee boiler
- 32 Coffee group
- 33 Coffee group  
temperature probe
- 34 Coffee boiler  
temperature probe
- 35 Steam boiler  
temperature probe
- 36 Pressure switch
- 37 Thermal switch

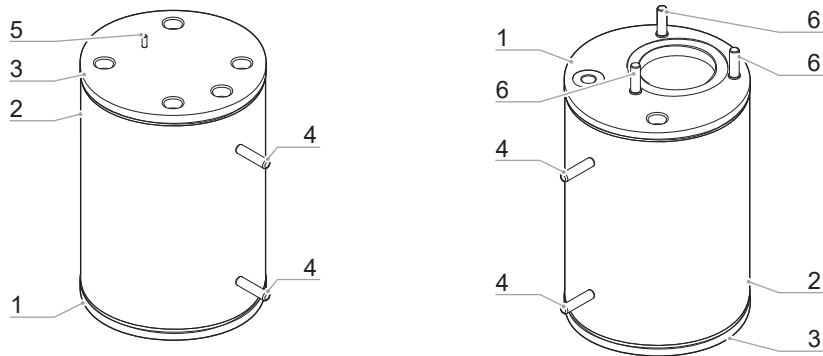


## 12.3

### HYDRAULIC DIAGRAM

- 1 Tank
- 2 Tank solenoid valve
- 3 Water circuit
- 4 Non-return valve

- 5 Water stop solenoid valve
- 6 Pump
- 7 Flowmeter
- 8 Calibrated hole
- 9 Coffee boiler
- 10 Security valve
- 11 To the filter-holder
- 12 Delivery solenoid valve
- 13 Tank drain
- 14 Steam solenoid valve
- 15 To the steam wand
- 16 Anti-vacuum valve
- 17 Steam boiler
- 18 Level solenoid valve
- 19 To the hot water nozzle
- 20 Hot water solenoid valve with tap
- 21 Flow control solenoid valve



# 12.4

## BOILER DIAGRAM

PROJECT DATA FOR DIRECTIVE PED 97/23/CE	
VOLUMES	1,5 l
TS	139°C
P.V.S.	3 bar
PT	4 bar
FLUID	H2O

ELEMENT	Q.TY	PART NUMBER	DESCRIPTION	MATERIAL
1	1	98031201	Lower flange	
2	1	98031201	Boiler body	INOX AISI 316L
3	1	98031201	Upper flange	INOX AISI 316L
4	2	00080750	M6x25 Captive screw	INOX
5	1	00080800	M3x8 Captive screw	INOX
6	3	00081410	M6x20 Captive screw	INOX

DICHIARAZIONE DI CONFORMITÀ CE   ATTREZZATURA A PRESSIONE  
EC DECLARATION OF CONFORMITY   PRESSURE EQUIPMENT  
DÉCLARATION DE CONFORMITÉ CE   MACHINE SOUS PRESSION


**Simonelli Group** dichiara sotto la propria responsabilità che la macchina per caffè sotto identificata è conforme alle seguenti direttive CEE sotto riportate e soddisfa i requisiti essenziali di cui all'allegato A. Valutazione di conformità: categoria I modulo A. Per la verifica della conformità a dette direttive sono state applicate le norme armonizzate riportate in tabella.

***Simonelli Group** declares under its own responsibility that the coffee machine identified as below complies with the directives specified below and meets the essential requirements indicated in attachment A. Conformity evaluation: category I, form A. The following harmonized standards have been applied following the provisions of the directives specified below.*

***Simonelli Group** déclare sous sa propre responsabilité que la machine pour café identifiée ci-après est conforme aux directives CEE suivantes et satisfait les conditions requises essentielles citées dans l' Annexe A, évaluation de conformité: catégorie I modula A. La vérification de la conformité à ces directives a été effectuée en appliquant les normes harmonisées suivantes.*

Il fascicolo tecnico è depositato presso la sede legale di cui all'indirizzo sul retro  
Il responsabile incaricato della costituzione e gestione del fascicolo tecnico è l'Ing. **Lauro Fioretti**.  
*The technical file has been deposited at the company headquarters, at the address on the back.*  
*The person in charge of collating and managing the technical file is **Mr. Lauro Fioretti**.*  
*Le dossier technique est déposé auprès du siège légal dont l'adresse est indiqué au dos.*  
*Le responsable chargé de la constitution et de la gestion du dossier technique est **M. Lauro Fioretti**.*

2006/42/EC	Direttiva macchina Machinery Directive Directive machines
2014/35/EU	Direttiva bassa tensione Low Voltage Directive Directive basse tension
2014/30/EU	Direttiva compatibilità elettromagnetica Electromagnetic Compatibility Directive Directive compatibilité électromagnétique
(EC) No 1935/2004	Direttiva materiali per alimenti Directive for Materials and Articles intended to come into contact with foodstuffs Directive matériaux pour contact alimentaire
2014/68/EU	Direttiva attrezzature a pressione Pressurized Equipment Directive Directive équipements sous pression
2011/65/EU	Direttiva ROHS ROHS Directive Directive ROHS
(EC) No 2023/2006	Regolamento sulle buone pratiche di fabbricazione dei materiali e degli oggetti destinati a venire a contatto con prodotti alimentari G.U. L384 del 22.12.2006, p. 75. Guideline about good manufacturing practices of materials and articles destined to come into contact with foodstuffs - Commission Regulation L384 dated 22/12/2006, page 75. Règlement relatif aux bonnes pratiques de fabrication des matériaux et des objets destinés à entrer en contact avec des denrées alimentaires Journal Officiel Loi 384 du 22.12.2006, p. 75.
D. M. 21/03/1973	Disciplina igienica degli imballaggi, recipienti, utensili, destinati a venire in contatto con le sostanze alimentari o con sostanze d'uso personale. Hygienic discipline regarding packaging, containers and utensils that are destined to come into contact with food substances or with substances of personal use. Discipline hygiénique des emballages, récipients, ustensiles, destinés à entrer en contact avec des denrées alimentaires ou avec des substances d'usage personnel.
10/2011/CEE	Direttiva materie plastiche Plastics directive Matériau plastique directive
85/572/CEE	Direttive metalli e leghe Metals and alloys directives
82/711/CEE	Métaux et alliages directives

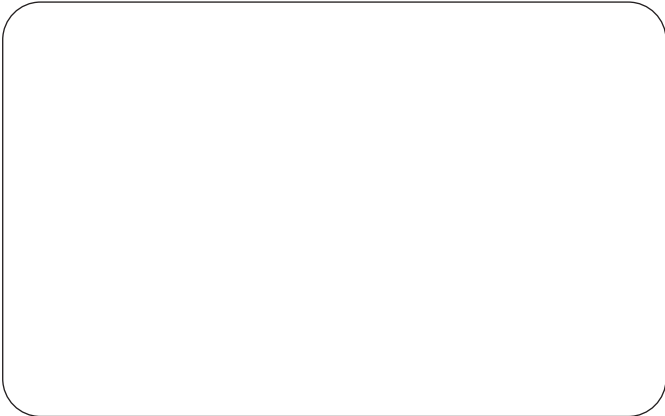
<b>Modello e anno di fabbricazione</b> <b>Model and production</b> <b>Modèle et année de fabrication</b>		Vedi targa dati su macchina <i>See label on machine</i> <i>Contrôler les données sur la machine</i>	<b>Matricola</b> <b>Serial number</b> <b>Matricule</b>
<b>Caldaia</b> <i>Boiler</i> <i>Chaudière</i>	<b>DATI PROGETTO DIRETTIVA PED 2014/68/CE</b> <i>PROJECT DATA FOR DIRECTIVE PED 2014/68/CE</i> <i>DONNÉES PROJET DIRECTIVE PED 2014/68/CE</i>	<b>Volume / Volume / Volume</b>	8 l
		<b>TS</b>	139°C
		<b>P.V.S.</b>	3,0 Bar
		<b>PT</b>	4,0 Bar
		<b>Fluidi / Fluid / Fluide</b>	H <sub>2</sub> O
<b>Norme applicate</b> <b>Applied regulations</b> <b>Normes appliquées</b>		Raccolte M, S, VSR edizione '78 e '95 conservate presso la sede legale <i>Collections M, S, VSR editions '78 and '95 and available in the registered office</i> <i>Recueils M, S, VSR édition '78 et '95 gardées chez la siège légale</i>	
<b>Disegno n°</b> <b>Drawing No.</b> <b>Dessin n°</b>		Vedi parte finale del Libretto Istruzioni <i>See the end of the Instruction Booklet</i> <i>Voir la fin du livret d'instructions</i>	
<b>CEO</b>		 <i>Marco Feliziani</i>	

Belforte del Chienti, 01/12/2023

**ATTENZIONE:** La presente dichiarazione va conservata e deve accompagnare sempre l'attrezzatura. Ogni uso dell'attrezzatura diverso da quello previsto dal progetto è vietato. L'integrità e l'efficienza dell'attrezzatura e degli accessori di sicurezza sono a cura dell'utente. La presente dichiarazione perde la sua validità nel caso in cui la macchina venga modificata senza espressa autorizzazione del Fabbricante oppure se installata o utilizzata in modo non conforme a quanto indicato nel presente manuale di istruzioni.

**ATTENTION:** This declaration is to be kept with the equipment at all times and must always go together with the equipment. Any use of the equipment than tor the purposes for which it was designed is prohibited. The integrity and efficiency of the equipment of the safety devices are the responsibility of the user. The declaration is null and void if the machine is modified without the express authorization of the manufacturer or if improperly installed and used in such a way that does not comply with indications in this instruction's manual.

**ATTENTION:** Cette déclaration doit être conservée et doit toujours aller avec la machine. Toute utilisation de la machine différente de celle qui este prévue par le projet est interdite. L'intégrité et l'efficacité de la machine et des accessoires de sécurité sont à la charge de l'utilisateur. La présente déclaration perd toute validité dans le cas où la machine est modifié sans l'autorisation du constructeur ou si la machine est installé ou utilisé de façon non conforme à ce qui est indiqué dans ce manuel d'emploi.



*Marketed globally by:*

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