

TRUFROST & BUTLER

USER MANUAL

**Coffee Machine:
E1 Prima Pro**

SAFETY INDICATIONS

Carefully read these requirements, as they provide important safety information during the installation, use and cleaning of the machine.

This Manual forms an integral part of the machine and is delivered to the user.

Keep this manual in a safe place for further consultation.

The machine must only be used for the purposes described in this manual. Before using the machine, read and fully understand the Instruction Manual or at least these safety requirements and the set-up instructions.

The machine can only be used with ground coffee, or other powdered beverages.

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.

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.

After removing the machine from the packaging, ensure the integrity of all the contents of the box. Inside must be the machine, this Handbook and related accessories.

If you have any doubts, do not use the machine and contact a professionally qualified person. Always keep all packaging (plastic bags, polystyrene foam, nails, pallets, etc...) out of the reach of children as they may be a potential source of danger and never disperse such materials in the environment.

The machine can be installed only in places where

the use and maintenance is 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 placed on a horizontal plane at least 900 mm high from the ground.

The environment operating temperature must be within the range of [+5, +25]°C.

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

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

The noise level of the machine is less than 70db(A).

Before carrying out any installation, maintenance, unloading, adjustment, the qualified technician must wear the correct Personal Protective Equipment (PPE) such as work gloves and safety shoes.

The CE plate, containing the technical data, is visible under the machine. Before connecting the appliance, make sure that the data on the nameplate corresponds to those of the related electrical and hydraulic systems.

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.

When installing the machine, must be used 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 technician. Always utilise the new hose supplied for connection to the water supply. Old hoses must not be utilised.

The device 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.

The pressure of the water supply 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).

Only for Denmark, Norway, Sweden and Finland, in case the machine is connected to mains water supply, the minimum pressure must be 0,2 Mpa (2 Bar) and the maximum pressure can't exceed 1,0 Mpa (10 Bar). In case the mains water supply's pressure exceeds 1,0 Mpa (10 Bar), it's necessary, for the proper operation of the machine, to install a pressure reducer upstream the water connection of the machine.



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.

The warranty expires if the characteristics of the power supply do not correspond to the CE nameplate data.

On installation, the qualified electrician must fit a circuit breaker switch as foreseen by the safety norms in force that has a contact open distance that permits the complete disconnection under conditions of overload category III, which must be installed in the power supply system in accordance with the wiring regulations.

For the Australian and New Zealand markets, the disconnector must be installed in accordance with AS/NZS 3000.

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

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

In case of installation in kitchens, connect the equipotential conductor to the terminal on the machine indicated by the symbol ⚡.

It is advisable to install a mains earth leakage circuit breaker with a rated differential current not exceeding 30mA.

To avoid risks of electric shock, the use of the machine involves compliance with some basic rules, in particular:

- Never touch the machine with wet hands or feet;
- Never use the machine with bare feet;
- Never use in bathrooms or showers;
- Never pull on the power supply cord to unplug the machine from electrical supply;
- Never leave the machine exposed to atmospheric agents (rain, direct sunlight, etc...);
- Do not allow the machine to be used by children as specified above, or by unauthorised staff who have not read and understood the information in this Manual.

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

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 operation must only be performed by an authorized service centre or by the manufacturer.

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

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

In case of breakdown or poor function, turn OFF the machine. It is strictly forbidden to intervene. 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.

Before performing any sort of maintenance, the authorized technician must turn OFF the machine and disconnect the power cable.

In case of fire, if possible, disconnect power to the machine by turning OFF the main switch. Its absolutely avoid to extinguish the fire with water when the machine is electrically powered.

When the machine is not used for a long period, close the water inlet tap.

EXEMPTION FROM LIABILITY

The **Simonelli Group** Manufacturer cannot be held responsible for damages, injuries and/or hazardous situations generated, such as for example:

- Failure to comply with the safety, installation, use, cleaning and maintenance requirements of this Manual.
- Any damage caused by improper, incorrect and unreasonable use of the machine.
- Machine left on without the presence and supervision of a qualified operator.
- The lack of grounding of the electrical system by the buyer.
- Repairs carried out independently without the authorisation of the Manufacturer, or without the appropriate skills.
- Dismantle the parts of the machine, especially remove or tamper with the safety devices provided by the Manufacturer during the design phase.

The Manufacturer also reserves the right to amend the Booklet without the obligation to update previous editions, except in exceptional cases, so images may differ slightly from reality.

INTENDED USE

The correct use of the machine must comply with what is stated in this Manual:

- Machine designed and built respecting what is expressed in the declaration of conformity.
- The machine can only be used with ground coffee or soluble beverages for the delivery of filter coffee, tea or infusions.
- The machine has an electronic cup warmer for pre-heating the cups. Any other use is regarded as improper and therefore dangerous.

FORESEEABLE IMPROPER USE

This paragraph lists only a few reasonably foreseeable misuse situations.

- Use by non-professional or incorrectly trained operators.
- Introduction of liquids other than softened drinking water with a maximum hardness of 5/6 French degrees (50/60 ppm).
- Touch the dispensing machine with your hands before it has cooled down.
- Introduce things or materials other than ground coffee or soluble beverages into the filter holder.
- Place containers with liquids on the cup warmer.
- Heating drinks or other non-food substances.
- Obstructing the vents with cloths or other items.
- Use the machine if wet or with wet hands or feet.

RESIDUAL RISKS



Despite the fact that the manufacturer has provided for mechanical and electrical safety systems, there is still a danger when using the machine of being burned by touching the dispensing unit, steam wand, hot water wand and/or cup warmer.

Steam can cause burns if directed towards parts of the body.

Immediately after use and after switching OFF, hot areas of the machine still remain.

DISPOSAL



Should you decide to stop using this type of machine, we suggest you render it inoperable by unplugging it and cutting the power supply cord.

Do not disperse the machine in the environment: for disposal, contact an authorized center or contact the manufacturer for pertinent indications.



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

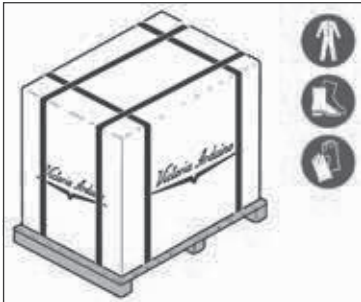
The symbol of the crossed large rubbish container that is present on the machine points out that the product at the end of its life cycle must be collected separately from the other wastes.

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 seller 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).

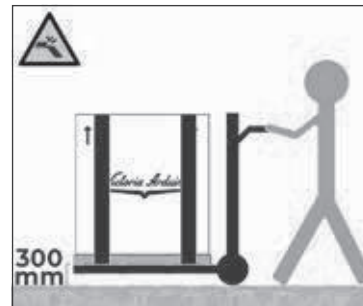
TRANSPORT



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

Before performing any transport or movement operations, the operator must wear gloves, safety shoes and overalls with elasticized cuffs.

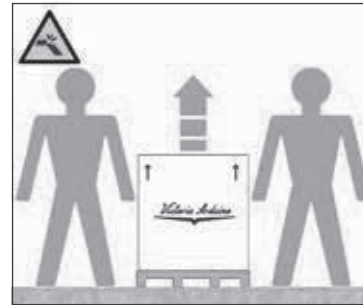
MOVEMENTS



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.



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.

STORED



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.

CONTENTS CHECK

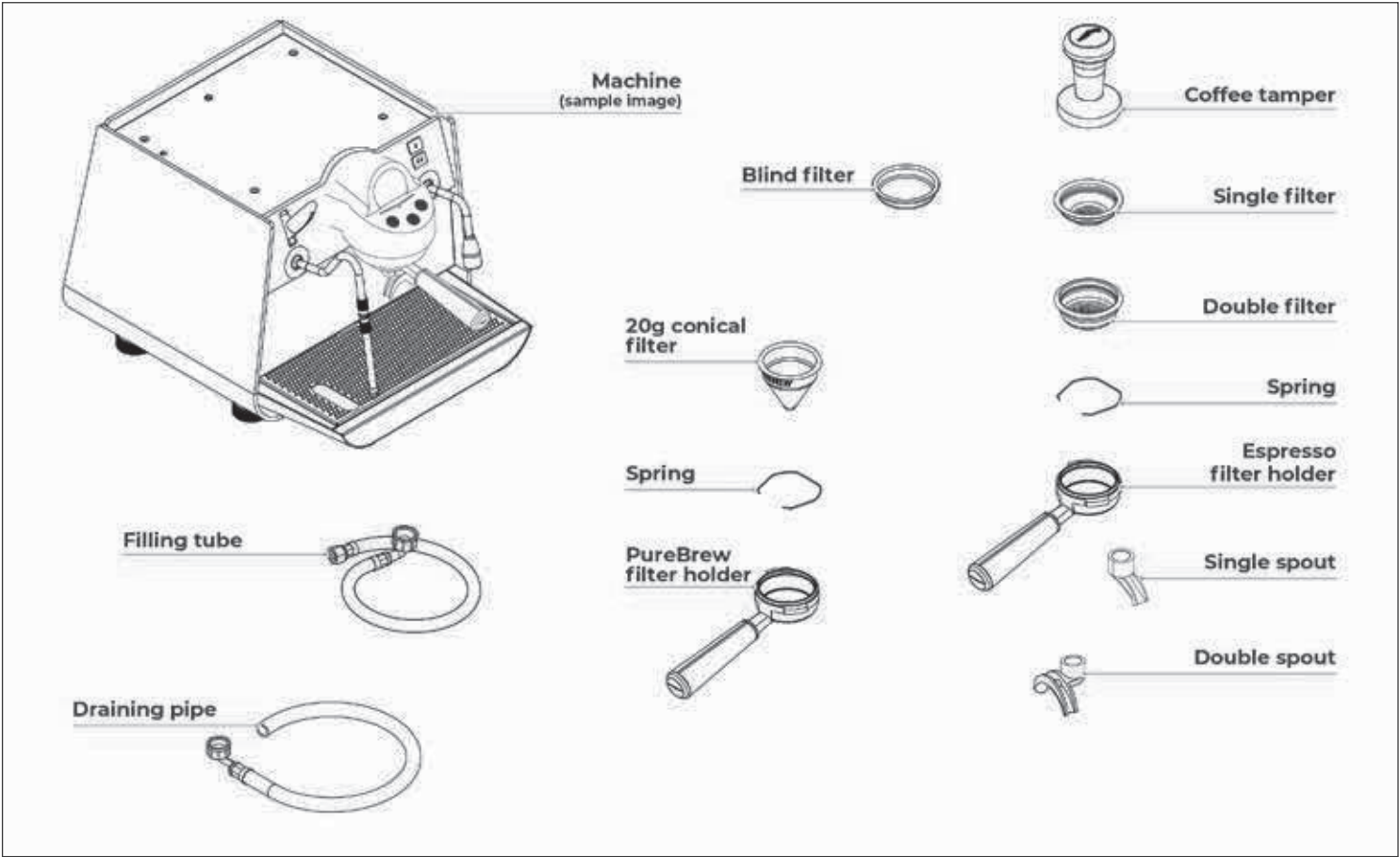
Upon receipt of the box, check that the packaging is intact and visually undamaged.

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.



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M

OBILE APP

"VICTORIA ARDUINO EI PRIMA"



Manage your **EI Prima** coffee machine and elevate your coffee experience. **Victoria Arduino EI Prima** renewed app has been updated to include all the models available: **EI Prima**, **EI Prima EXP**, and **EI Prima PRO**.

This version of the app allows you to manage the settings of your coffee machine. Other than setting temperature, weekly programming, extraction time, doses, and pre-wetting function, the app lets you

control the performance of the machine. The renewed version app gives you the possibility to save and share recipes from the Cloud.

Through the app, you can create and share recipes with **Espresso** or **PureBrew** and create recipes of coffee or tea-based cocktails and mocktails.

The brand-new section **VA World** contains the latest news and events about Victoria Arduino, together with useful video tutorials and community recipes.

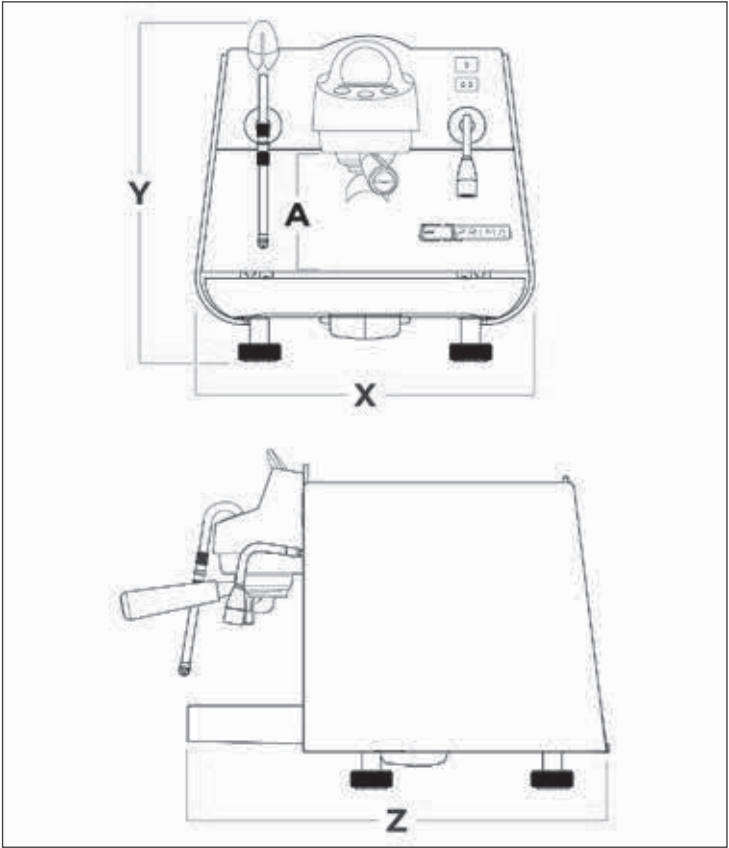
My VA is your personal profile where you can save your favourite content from the community and upload your recipes and pictures.

Turn ON **Bluetooth** to connect the app to the coffee machine.



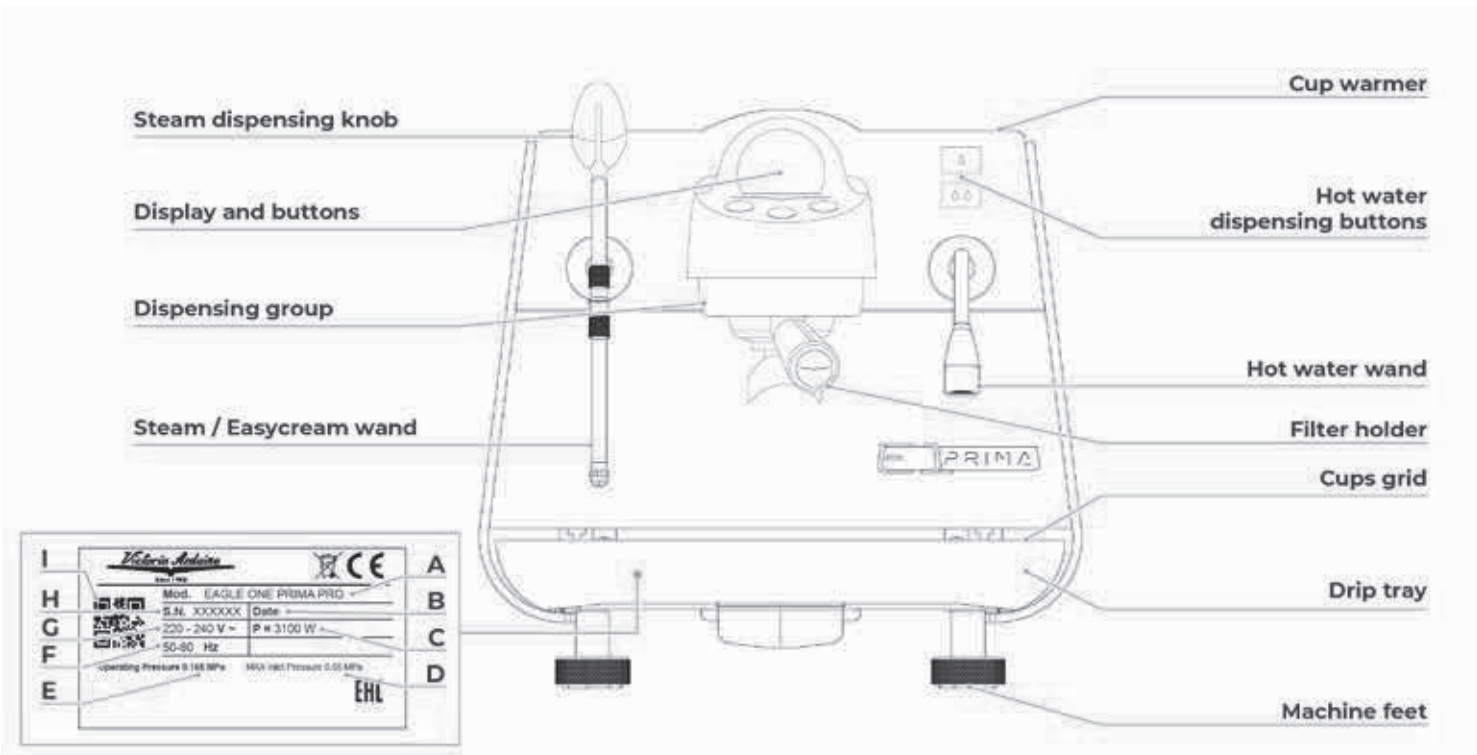
TECHNICAL DATA

Model		ET PRIMA
Version		Pro
Groups number		1
Voltage (V)		220 - 240 / 110 - 120
Frequency (Hz)		50 - 60
Total power (W)		3100
Steam boiler capacity (l)		1,8
Coffee boiler capacity (l)		0,6
Net weight (kg / lb)		36 / 79,4
Gross weight (kg / lb)		51,5 / 113,5
Dimensions (mm / inch)	X	411 / 16,18
	Y	379 / 14,92
	Z	510 / 20,08
	A	95 / 3,74



MACHINE DESCRIPTION

ENGLISH

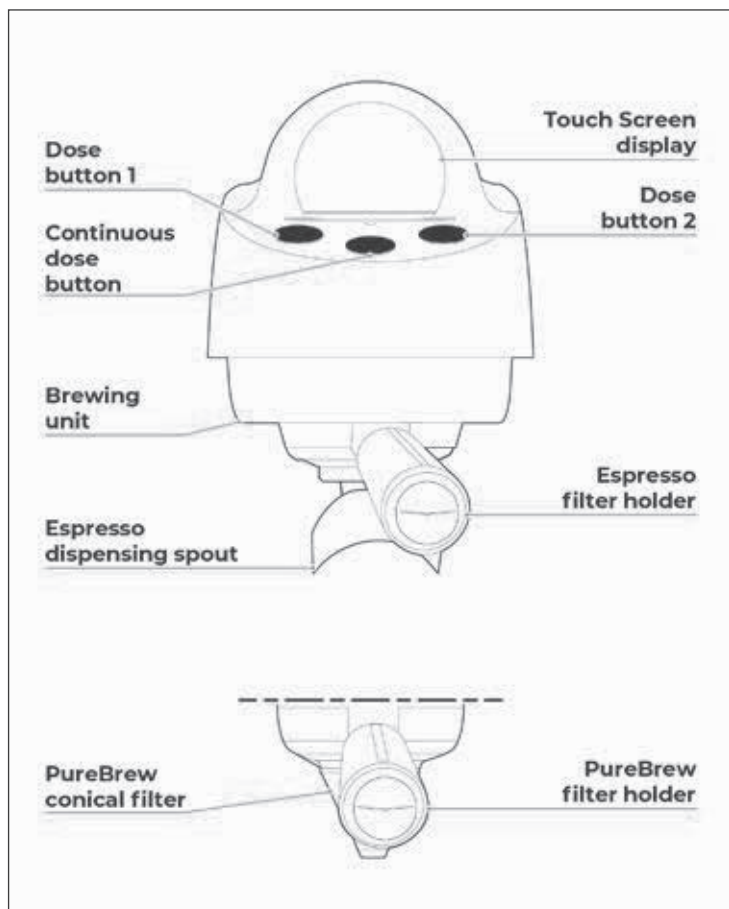


- A Model and version
- B Production date
- C Power
- D Water main maximum pressure
- E Water main operating pressure
- F Frequency
- G Power supply
- H Serial number
- I QR Code

The **E1 PRIMA PRO** is a state-of-the-art professional single-unit machine and guarantees performance, control, extraction flexibility, lightness and compactness.

The **T3 Genius** technology gives the absolute control over brewing temperatures, for meticulous precision with exceptional performance and efficiency.

The revolutionary **PUREBREW** extraction method, exploiting the pulsating frequencies of water pressure, allows you to release the purest and most refined flavour of ground coffee or powdered drink. Combined with the new patented 20 g conical filter, it allows you to dispense beverages at the push of a button.



INSTALLATION

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.

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.

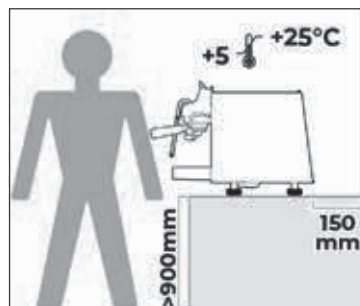


The power wires must be sized according to the maximum current required by the machine to ensure a total voltage loss under full load of less than 2%.

Plumbing requirements

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

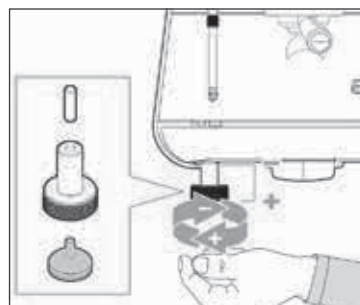
POSITIONING



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.

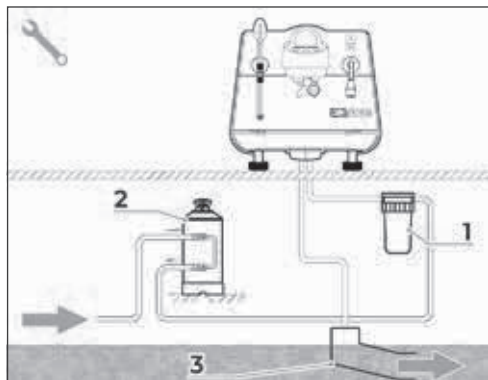
Keep at least 150 mm around the machine for proper ventilation.



To adjust the height and levelling of the machine, rotate the feet:

- Clockwise to decrease the height of the machine.
- Anti-clockwise to increase the height of the machine.

WATER CONNECTION



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



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.



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

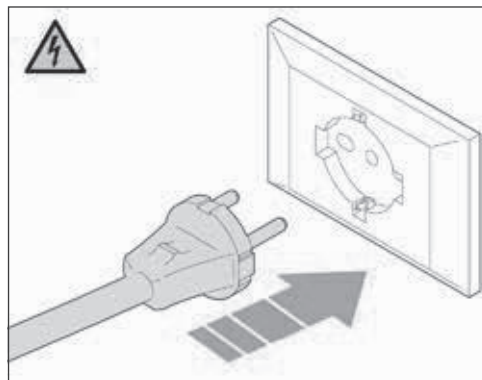


If present, an anti-flooding system must be installed upstream of the softener in accordance with IEC EN 61770.

WATER SPECIFICATIONS

- Total hardness: 50-60 ppm (parts per million).
- Pressure 2-5 bar (cold water).
- Minimum flow: 200 l/hr.
- Filtration: less than 1.0 micron.
- Alkalinity: between 10 and 150 ppm.
- Total dissolved salt (TDS): 50 - 250 ppm.
- Chlorine: < 0.50 mg/l.
- pH: 6.0 - 8.0.

ELECTRICAL CONNECTION



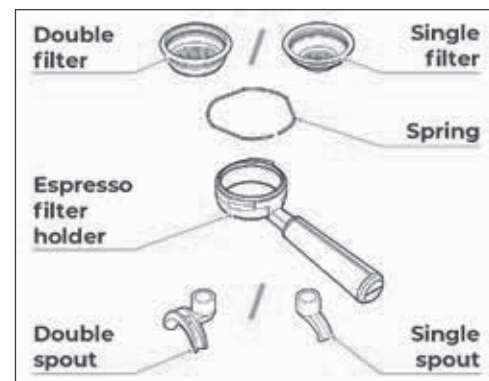
Prior to connecting the machine to the electrical mains, assess that the voltage shown on the machine's data plate corresponds with that of the mains.

Insert the plug into the electrical socket.

ELECTRICAL SPECIFICATIONS

220 - 240 V - mono-phase.

ESPRESSO ACCESSORIES PREPARING

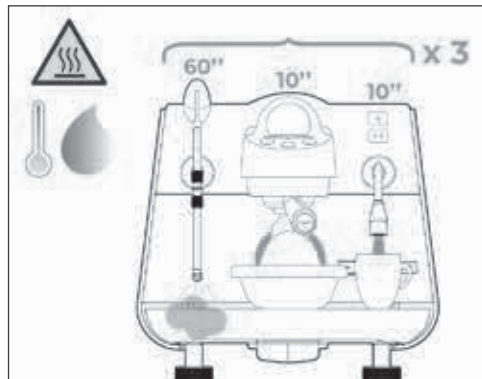


Insert the ring inside the filter holder, in the space provided.

Insert one of the two filters available.

Screw one of the two nozzles onto the filter holder based on the filter chosen.

PRELIMINARY OPERATIONS

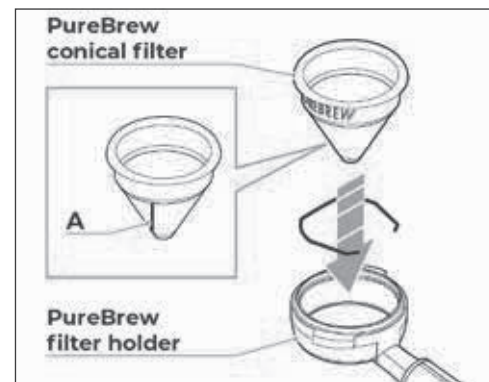


At the end of the installation, the machine is powered up and brought to the "ready to operate" condition. After that:

- Dispense water from group for at least 10 seconds.
- Dispense water from the hot water wand for at least 10 seconds.
- Open the steam wands for 1 minute.

Repeat the whole operation at least 3 times. At the end of installation, it is good practice to draw up a report of the operations.

PUREBREW ACCESSORIES PREPARING



Insert the ring inside the filter holder, in the space provided.

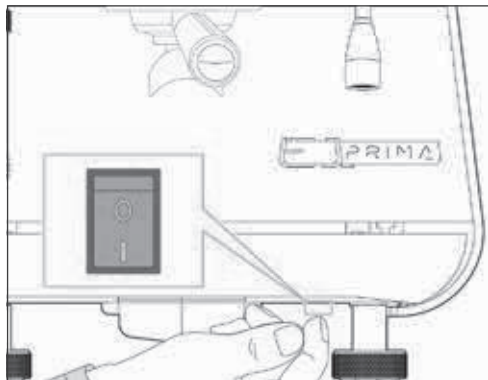
Insert the **PUREBREW** conical filter into the filter holder, orienting the seal **A** in the opposite direction to the handle.

USE



Before starting to use the appliance, the operator must be sure to have read and understood the safety prescriptions contained in this Manual.

MACHINE SWITCH ON



All **EI PRIMA PRO** models have the power button at the bottom on the right-hand side. The button has two states:

- 0 = machine OFF.
- I = machine ON.

After performing the operations described in the previous chapters, to switch the machine ON, press the power button to the 'I' position



When switching ON for the first time or after a reset, the qualified technician must initially set some general parameters following a guided procedure:

- Display language.
- Date and time.
- Unit of measurement.

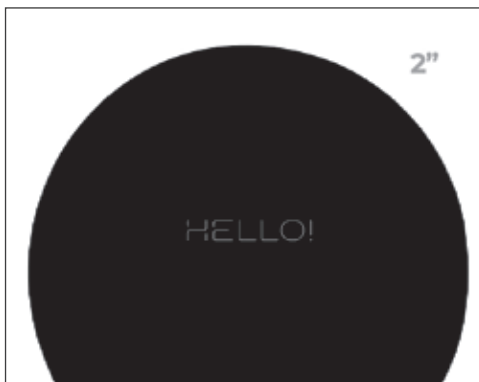
After the initial settings, the machine starts loading the boilers.



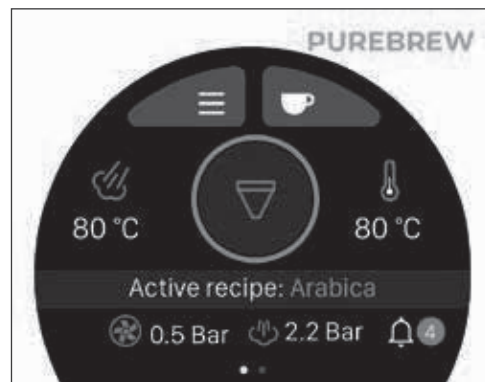
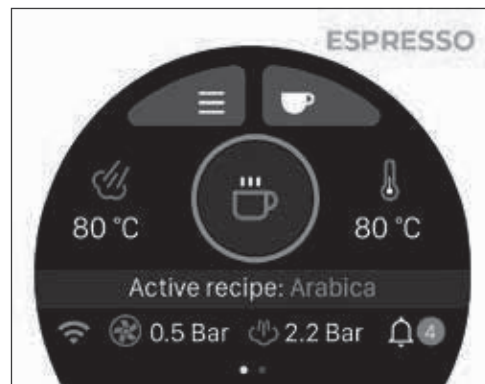
The display will show the welcome page with the **Victoria Arduino** logo for 2 seconds.



After that, it will show the **EI PRIMA PRO** logo for 1 second.



The user can set a welcome message as desired. Alternatively, the machine will display this screen for 2 seconds.



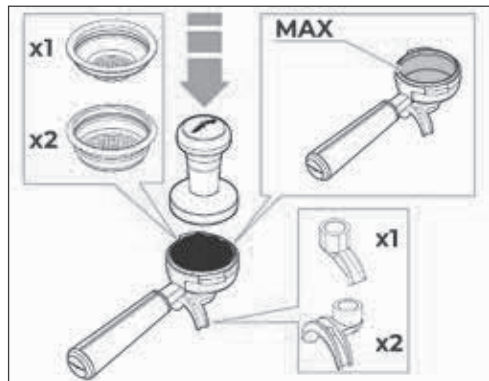
Subsequently, the Home Page will be visible in **Espresso** or **PureBrew** brewing mode depending on the settings.

ESPRESSO COFFEE DISPENSING

Do not use the PureBrew conical filter in Espresso mode because excessive pressure may damage it.



If the machine is in PureBrew brewing mode, select Espresso mode by pressing the centre icon for 3 seconds.



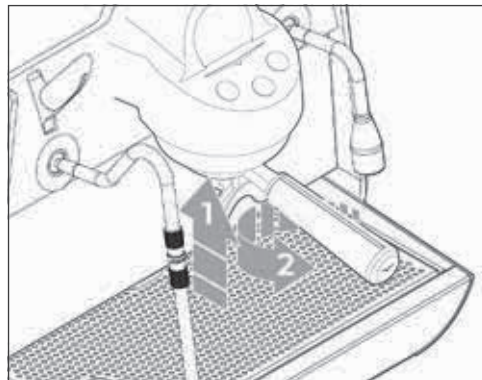
Choose the desired filter holder with single or double spout.

Fill with ground coffee up to the maximum level indicated by the line inside the filter.

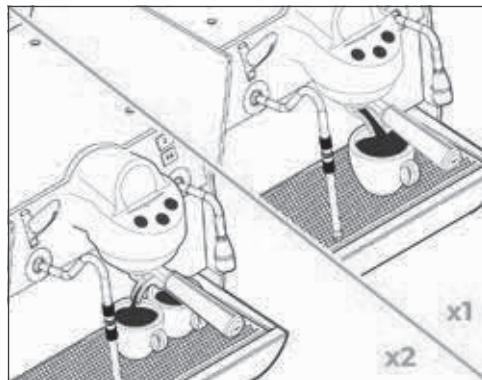
Press the coffee in the filter uniformly using the appropriate tamper.

Clean the edge of the filter of coffee residues.

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 in the dispensing group and turn it to fix it, as indicated by the arrows.



Place the cup/s under the spout/s and press the desired dispensing button.

The machine will perform a pre-brewing phase according to the settings of the chosen recipe.

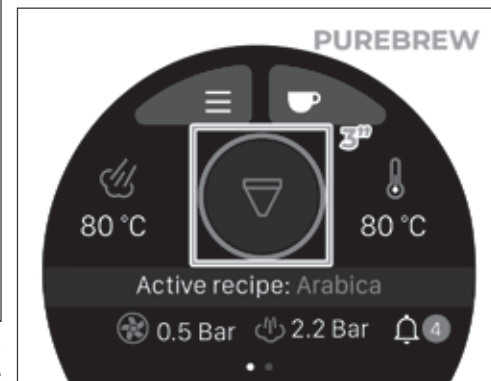
When the set quantity is reached, the dispensing ends automatically.

At the end of each coffee dispensing leave the filter holder inserted in the group so that it will keep warm for a successful delivery.

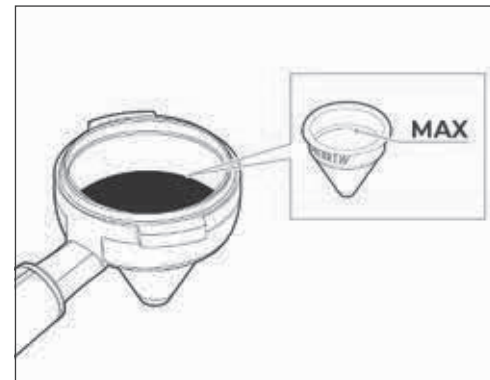
It will also prevent the head gasket inside the group head premature drying out.

PUREBREW COFFEE DISPENSING

Do not use the PureBrew conical filter in Espresso mode because excessive pressure may damage it.



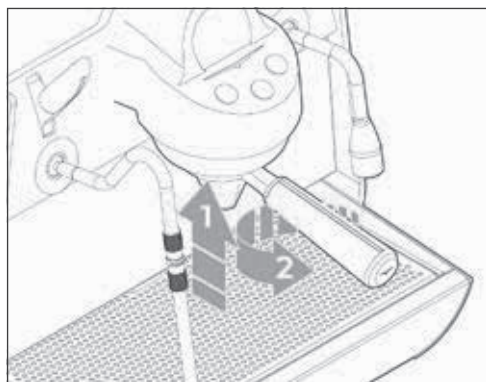
If the machine is in Espresso brewing mode, select PureBrew mode by pressing the centre icon for 3 seconds.



Insert the **PUREBREW** conical filter into the filter holder.

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

Clean the edge of the filter from coffee residues.



Insert the filter holder in the dispensing machine and turn it to fix it, as indicated by the arrows.



Place the cup under the **PUREBREW** conical filter and press the dispensing button.

When the set quantity is reached, the dispensing ends automatically.

Beverage extraction should flow out within the first 10-15 seconds, i.e. during the blooming phase. Otherwise, stop dispensing and grind the coffee with a coarser grind size.

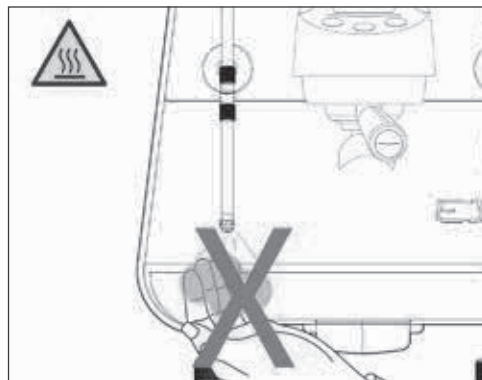
The doses can be programmed or the machine functions can be set via the display.

At the end of each coffee dispensing leave the filter holder inserted in the machine so that it will keep warm for a successful delivery.

It will also prevent the head gasket inside the group head premature drying out.

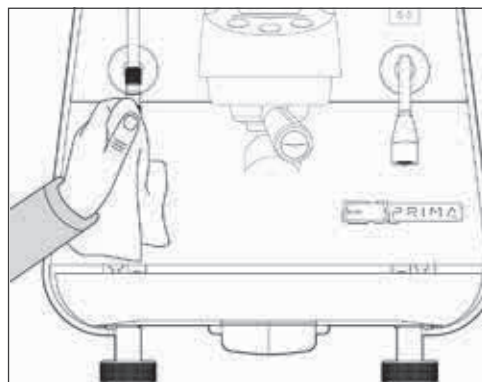
Do not remove the conical filter from the filter holder by pressing it on a work surface, as this may damage it.

STEAM DISPENSING



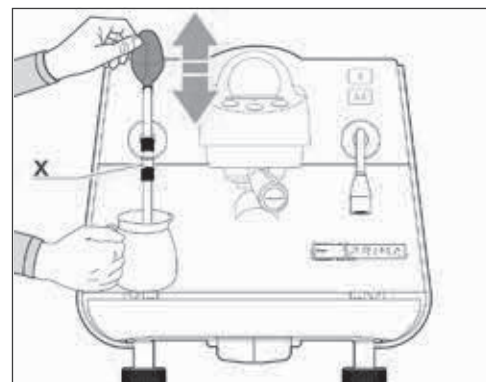
While using the steam wand, you must pay attention to not place your hands beneath it or touch just after it has been used.

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



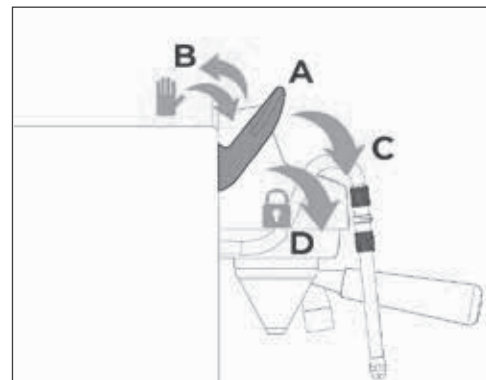
Before and after use, clean the steam wand with a cloth moistened with warm water.

The steam wand is articulated to guarantee their easy use.



To use the steam:

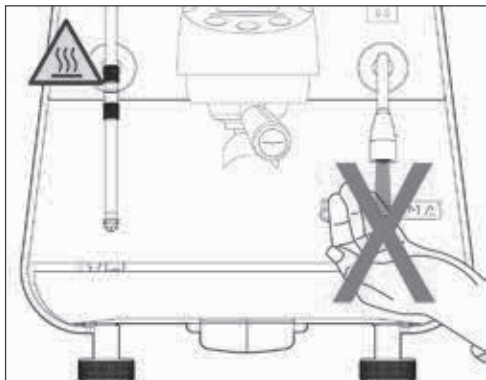
- Make certain that the spout of the nozzle is within the grill.
- Raise or lower the knob.
- When steam comes out, move the nozzle using the rubber protection **X**.



The steam knob has 4 positions:

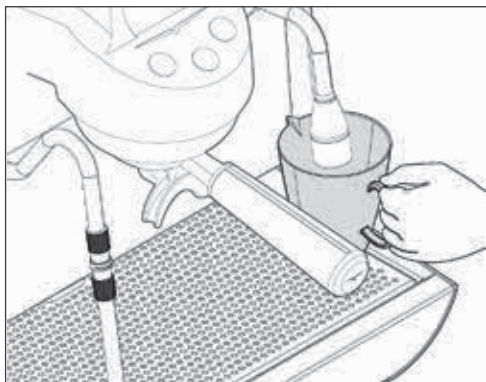
- A **REST**: knob in central position and no steam output.
- B **CLEAN**: knob pushed back manually, with active delivery for the time the lever is held.
- C **MEDIUM POWER**: knob pulled forward by half its stroke, with active delivery at low pressure.
- D **MAXIMUM POWER**: knob pulled forward to the end of its stroke where it remains locked, with active delivery at high pressure.

HOT WATER DISPENSING

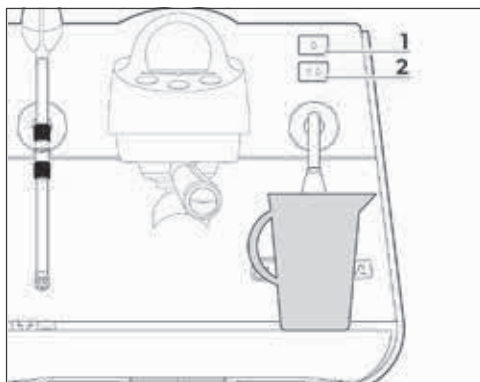


While using the hot water nozzle, pay careful attention not to place your hands beneath it or touch it just after it has been used.

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 nozzle.



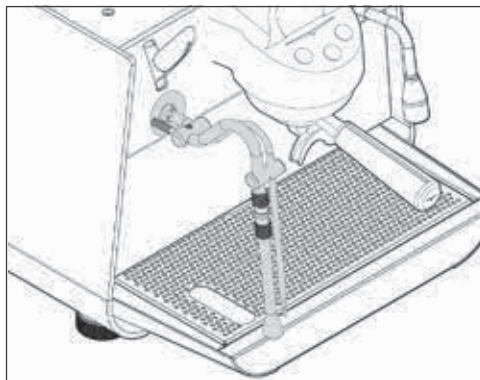
To dispense hot water from the wand, press one of the two dose buttons:

- 1 Hot water dispensing dose 1.
- 2 Hot water dispensing dose 2.

Wait for the end of dispensing or press the hot water button again to stop dispensing manually.

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

EASYCREAM STEAM WAND (OPTIONAL)



As an option, the machine can be fitted with the EasyCream steam wand instead of the standard steam wand.

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

The temperature and air quantity are programmable and controlled by a temperature probe.

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

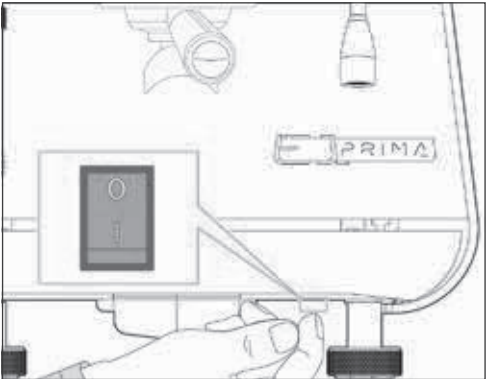
As for the standard steam wand, to use the EasyCream wand:

- 1 Make certain that the spout of the nozzle is within the grill.
- 2 Raise or lower the knob.
- 3 Steam will flow from the wand until the liquid reaches the set temperature.

The knob for the EasyCream steam wand has 4 positions as for the standard steam wand:

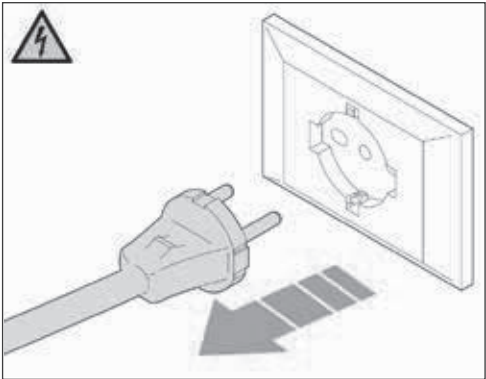
- A REST: knob in central position and no steam output.
- B CLEAN: knob pushed back manually, with active delivery for the time the lever is held.
- C MEDIUM POWER: knob pulled forward by half its stroke, with active delivery at low pressure.
- D MAXIMUM POWER: knob pulled forward to the end of its stroke where it remains locked, with active delivery at high pressure.

SWITCH OFF THE MACHINE



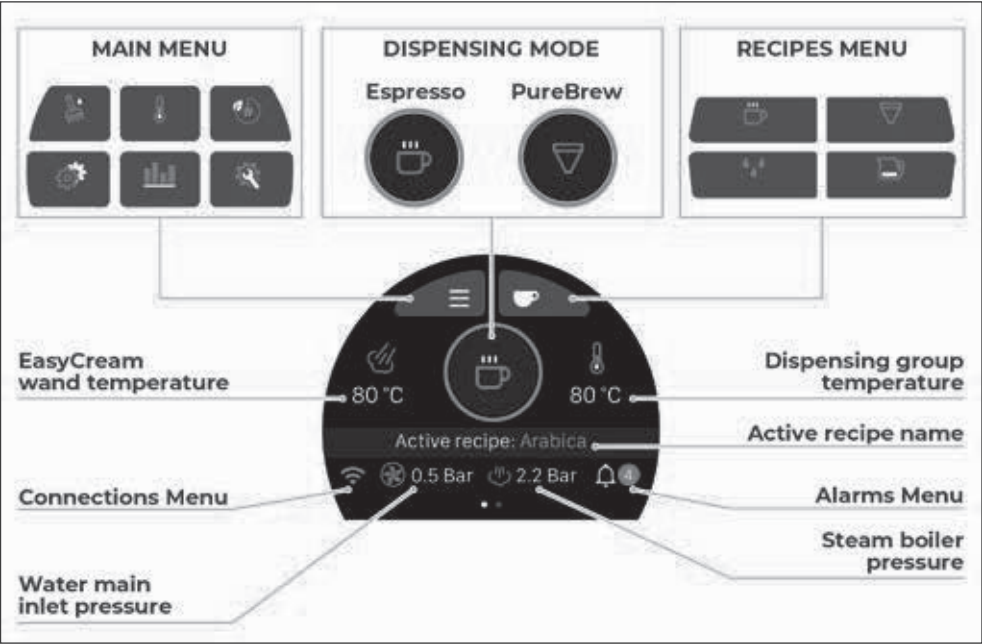
To switch OFF the machine, press the power switch at the bottom on the right-hand side to the "0" position.

The display and dispensing buttons switch OFF.



For long pauses and for the safety of people, it is good practice to also disconnect the plug from the mains.

P PROGRAMMING



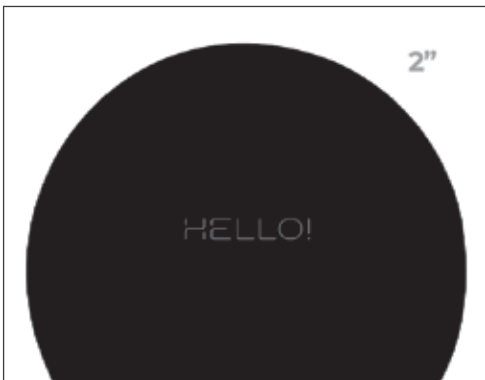
SWITCHING ON THE DISPLAY



When switched ON, the display will show the welcome page with the **Victoria Arduino** logo for 2 seconds.



Then it will show the **EI PRIMA PRO** logo for 1 second.



When starting the machine for the first time or after a reset, it is necessary to set:

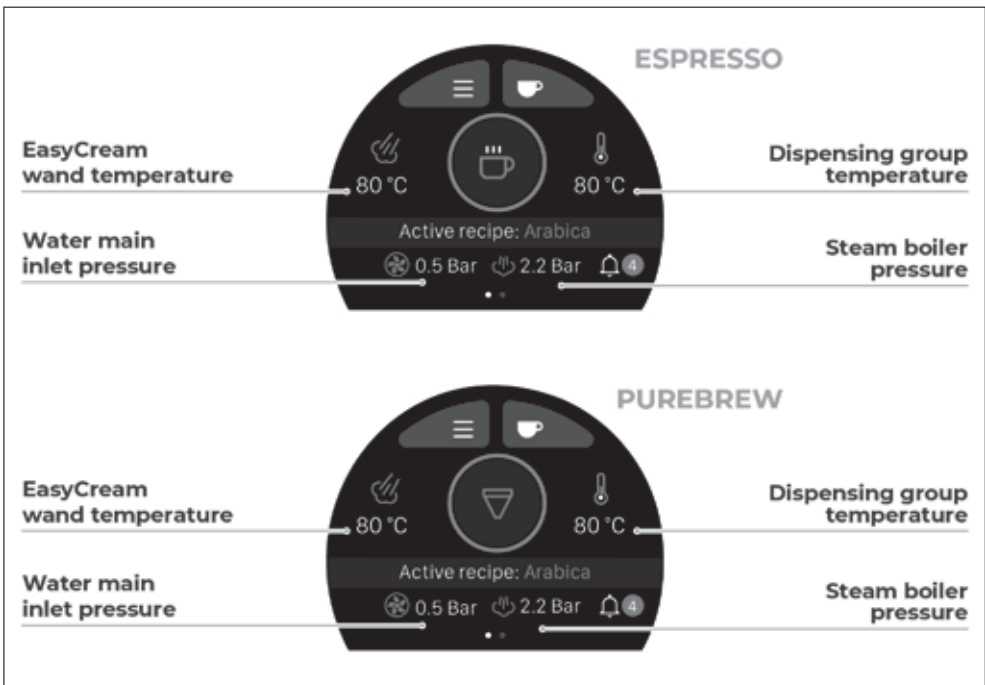
- Language.
- Date and time.
- Units of measurement.

For more information on these settings, see the paragraph on **General Settings**.

The Home Screen will then be visible in **Espresso** or **PureBrew** dispensing mode depending on the settings.

The user can set their preferred welcome message. Alternatively, the machine will show this screen for 2 seconds.

HOME PAGE



Depending on the settings, the **Home Page** can be in **Espresso** or **PureBrew** dispensing mode. At first start-up, the default mode is **Espresso**.

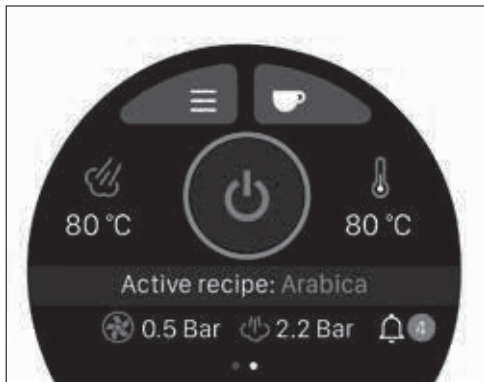
To change the dispensing mode, press the or button for 3 seconds.


The flashing button indicates that the mode has been changed.

The **Home Page** also allows access to:

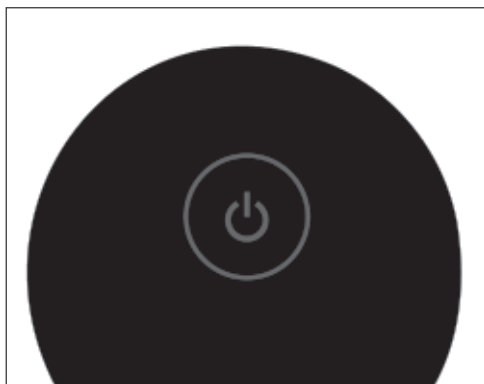
- Main Menu.
- Recipes Menu.
- Alarms Menu (if any).
- Connections Menu (if enabled).

POWER OFF




From the **Home Page**, swipe left on the display to access the  button.

Press and hold the  button for 5 seconds to turn the machine to **Power OFF**.



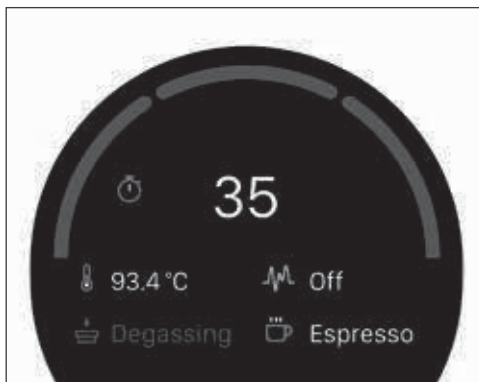
In **Power OFF** mode, the machine is only powered electrically, but the steam boiler is brought to 0 bar.

To exit the **Power OFF** mode and restore normal operation of the machine, press and hold the  button for a few seconds.

STANDARD ESPRESSO DISPENSING



From the **Home Page**, in **Espresso** mode, press a dispensing button.



The dispensing screen displays:

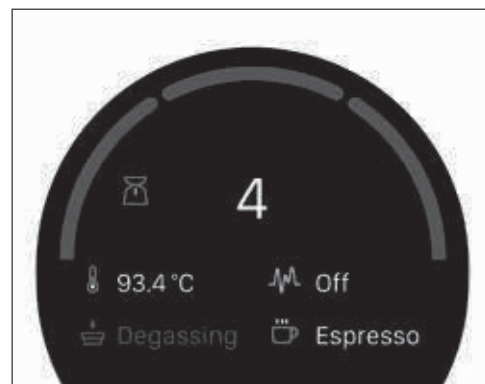
- Dispensing time.
- Group temperature.
- Pre-infusion (if activated).
- PB-Tech (if activated).
- Espresso mode.

At the end of dispensing, the display returns to the **Home Page**.

VIS ESPRESSO DISPENSING



From the **Home Page**, in **Espresso** mode with **VIS** option enabled, press a dispensing button.



The dispensing screen displays:

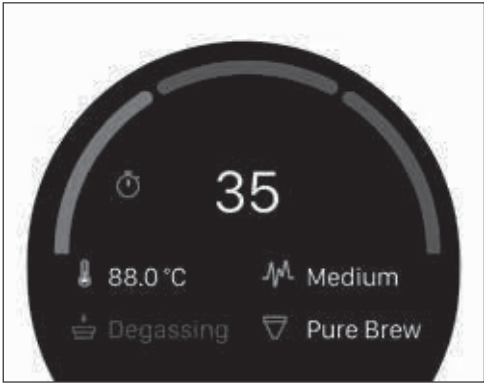
- Estimated dispensing weight (VIS).
- Group temperature.
- Pre-infusion (if activated).
- PB-Tech (if activated).
- Espresso mode.

At the end of dispensing, the display returns to the **Home Page**.

PUREBREW DISPENSING



From the **Home Page**, in **PureBrew** mode, press a dispensing button.







- The dispensing screen displays:
- Dispensing flow.
 - Dispensing time.
 - Group temperature.
 - Pre-infusion (not available).
 - Extraction profile.
 - PureBrew mode.


At the end of dispensing, the display returns to the **Home Page**.

RECIPES MENU




From the **Home Page**, press  to access the **Recipes** menu:


-  Espresso recipes.
-  PureBrew recipes (if enabled).
-  Hot Water recipes.
-  EasyCream recipes - Milk (if enabled).




Press  to return to the **Home Page**.


Standard Espresso recipe



From the **Recipes** menu, press  to access the **Espresso** recipe settings.

Press  to return to the **Recipes** menu.

You can scroll through the screens with the   buttons and change the parameters with .

When finished, on the last screen, press  to save the settings and return to the **Recipes** menu.

If a dose is set above 500 ml, it will be recognised by the machine as a Continuous Dose.


The doses can also be set by manual sampling.

Standard Espresso recipe parameters


Parameters	Min.	Max.	Default	Step
Temperature	70,0°C	105,0°C	93,4°C	0,1°C
Dose 1	5 ml	500 ml	20 ml	1 ml
Dose 2	5 ml	500 ml	120 ml	1 ml
Degassing	OFF	ON	OFF	ON/OFF
Degassing Duration ON	1 s	10 s	1 s	0,5 s
Degassing Duration OFF	1 s	10 s	2 s	0,5 s
PB-Tech	OFF	ON	OFF	ON/OFF



VIS Espresso recipe



If the **VIS** function is enabled, from the **Recipes** menu, press  to access the **Espresso VIS** recipe settings.

With this mode, the machine estimates the weight of the drink in the cup.


Press  to return to the **Recipes** menu.

You can scroll through the screens with the   buttons.



The doses dispensed can also be set by manual sampling.

For both doses, it will be necessary to align the weight in the cup with that of an external scale.



Deliver a single or double dose, or set the dose on the display with . Weigh the weight of the coffee cup on an external scale.




Press on the set value to access the **VIS** calibration. Enter the value read on the scale in the **VIS (g)** field and press  to return to the settings. When finished, on the last screen, press  to save the settings and return to the **Recipes** menu.


VIS Espresso recipe parameters




Parameters	Min.	Max.	Default	Step
Temperature	40,0°C	105,0°C	93,4°C	0,1°C
Dose 1	5 g	500 g	20 g	1 g
VIS Dose 1	0 g	100 g	20 g	0,1 g
Dose 2	5 g	500 g	40 g	1 g
VIS Dose 2	0 g	100 g	40 g	0,1 g
Degassing	OFF	ON	OFF	ON/OFF
Degassing Duration ON	1 s	10 s	1 s	0,5 s
Degassing Duration OFF	1 s	10 s	2 s	0,5 s
PB-Tech	OFF	ON	OFF	ON/OFF


PureBrew recipe



From the **Recipes** menu, press  to access the **PureBrew** recipe settings.

Press  to return to the **Recipes** menu.

You can scroll through the screens with the   buttons and change the parameters with .

When finished, on the last screen, press  to save the settings and return to the **Recipes** menu.

PureBrew recipe parameters

Parameters	Min.	Max.	Default	Step
Temperature	70,0°C	98,0°C	88,0°C	0,1°C
Set Dose 1 IN	2 g	50 g	18 g	0,5 g
Set Dose 2 IN	2 g	50 g	18 g	0,5 g
Dose 1	0 ml	500 ml	125 ml	1 ml
Dose 2	0 ml	500 ml	125 ml	1 ml
Profile	-	-	Medium	Light Medium Strong Custom

PureBrew custom recipe parameters

Parameters	Min.	Max.	Default	Step
Blooming phase volume	50 ml	250 ml	40 ml	1 ml
Ton blooming	0,5 s	10 s	0,5 s	0,5 s
Toff blooming	0,5 s	10 s	1,0 s	0,5 s
Pause	0 s	60 s	15 s	1 s
Volume % Pure 1 phase	0 %	100 %	50 %	1 %
Ton Dose 1	0,5 s	10 s	1,0 s	0,5 s
Toff Dose 1	0,5 s	10 s	1,0 s	0,5 s
Pause Pure 1 Pure 2	0 s	60 s	15 s	1 s
Volume % Pure 2 phase	0 %	100 %	50 %	1 %
Ton Dose 2	0,5 s	10 s	1,0 s	0,5 s
Toff Dose 2	0,5 s	10 s	1,0 s	0,5 s

EasyCream recipe - Milk (optional)



From the **Recipes** menu, press to access the **EasyCream (Milk)** recipe settings.

This menu is only available if the **EasyCream** option is activated.

Press to return to the **Recipes** menu. You can scroll through the screens with the buttons and change the parameters with .

When finished, on the last screen, press to save the settings and return to the **Recipes** menu.

EasyCream recipe parameters

Parameters	Min.	Max.	Default	Step
Steam temperature	20°C	85°C	65°C	1°C
Air temperature	10°C	60°C	40°C	1°C
Air valve	0%	100%	100%	5%

Hot Water recipe



From the **Recipes** menu, press to access the **Hot Water** recipe settings.

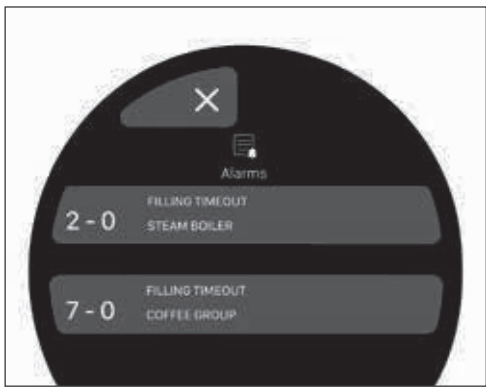
Press to return to the **Recipes** menu. You can scroll through the screens with the buttons and change the parameters with .

When finished, on the last screen, press to save the settings and return to the **Recipes** menu.

Hot Water recipe parameters

Parameters	Min.	Max.	Default	Step
Time UP	0 s	60 s	5 s	1 s
Time DOWN	0 s	60 s	10 s	1 s

ALARMS MENU



In the **Home Page**, the **Alarms Menu** icon is only visible if there is an error. In this case, press to access the **Alarms Menu**.

The number visible in the icon identifies the error present.

Access to the alarms list is possible even if no alarm is actually active.

It is not possible to reset alarms from this menu.

Press to return to the **Home Page**.

Alarms list

- Alarms history list full.
- Alarm history
- Perform the washing operations.
- Coffee unit.
- EasyCream.
- Overpressure.
- Service boiler.
- Coffee boiler.
- External boards communication error.
- Connections module.
- Mains pressure below threshold.
- Mains pressure.
- Maintenance report.
- Maintenance by cycles or date.
- System monitoring error.
- Low battery or LSE error.
- Alarm/counter history loading error.
- Error loading recipe parameters.
- Filling timeout.
- Heating timeout.
- Probe in short circuit.
- Probe in open circuit.

MAIN MENU



From the **Home Page**, press to access the **Main Menu**.

- Cleaning.
- Temperature.
- Energy Saving.
- General Settings.
- Counters.
- Technical Settings.

A password is required to access the Technical Settings.

Press to return to the **Home Page**.

Cleaning



From the **Main Menu**, press to access the **Cleaning** menu:

- Autopurge.
- Group Cleaning.

Press to return to the **Main Menu**.

Autopurge



From the **Cleaning** menu, press to access the **Autopurge** function settings.

The parameters are only visible if enabled (**ON**).

You can scroll through the screens with the buttons and change the parameters with .

When finished, on the last screen, press to save the settings and return to the **Cleaning** menu.

Press to return to the **Cleaning** menu.

Autopurge parameters

Parameters	Min.	Max.	Default	Step
Enable	OFF	ON	ON	ON/OFF
Set Purge	0 s	10 s	2 s	1 s
Set Delay	0 s	10 s	1 s	1 s

Group Cleaning



From the **Cleaning** menu, press to access the **Group Cleaning** settings.

You can scroll through the screens with the buttons and change the parameters with .

When finished, on the last screen, press to save the settings and return to the **Cleaning** menu.

Press to return to the **Cleaning** menu.

If the washing alarm is enabled and appears on the display, the unit washing must be started. For more information, see the ORDINARY CLEANING chapter.

Group Cleaning parameters

Parameters	Min.	Max.	Default	Step
Start clean	OFF	ON	OFF	ON/OFF
Set clean cycles	0	10	2	1
Set reflushing cycles	0	10	2	1
Clean time	0 s	59 s	10 s	1 s
Alarm enable	OFF	ON	OFF	ON/OFF
Alarm hour	00	23	8	1 h
Alarm minutes	00	60	00	1 min

Energy Savings



You can optimise the power consumption of the machine according to your needs, by enabling (ON) or disabling (OFF) the coffee dispensing unit and/or the steam nozzle.

To change the settings, use the [Left/Right] buttons, then press [SAVE] to save the settings and return to the **Energy Saving** menu.

If the unit and/or the nozzle are disabled (OFF), it will not be possible to dispense coffee or steam.

Standby



From the **Main Menu**, press [Energy Saving icon] to access the **Energy Saving** menu:

- [Boiler manager icon] Boiler manager.
- [Standby icon] Standby.
- [Weekly programming icon] Weekly programming.

Press [Left] to return to the **Main Menu**.

Boiler manager



From the **Energy Saving** menu, press [Boiler manager icon] to access the **Boiler Manager**.

Press [X] to return to the **Energy Saving** menu.

From the **Energy Saving** menu, press [Standby icon] to set the **Standby** function.

Press [X] to return to the **Energy Saving** menu.

This function allows you to enter or exit into an active standby state after a set time of inactivity, which allows you to choose whether to switch the machine OFF completely or keep it at a set (below the operating pressure).

To change the settings, use the [Left/Right] buttons, then press [SAVE] to save the settings and return to the **Energy Saving** menu.

Temperature

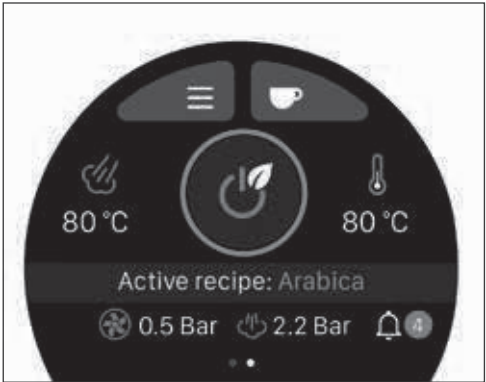



From the **Main Menu**, press [Temperature icon] to access the steam boiler **Temperature** management.

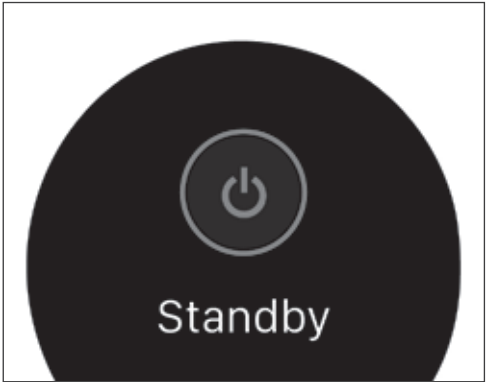
Press [X] to return to the **Main Menu**.


Set the boiler temperature between 0.5 bar and 2.5 bar with [Left/Right] buttons, then press [SAVE] to save the setting and return to the **Main Menu**.

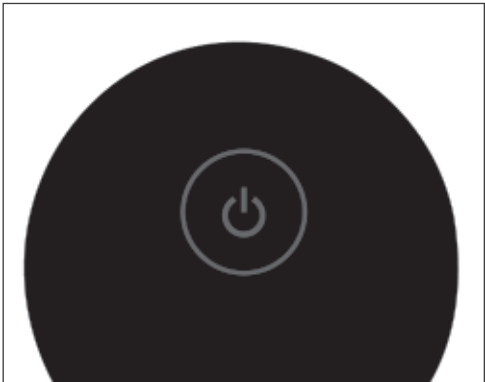
If the **Standby** function is enabled, swipe left from the **Home Page** on the display to access the **Standby** screen.



Press the  icon for 3 seconds to turn the machine to **Standby**.



In **Standby**, the machine is switched ON, but the pressure of the steam boiler is reduced to save energy.
To exit the **Standby** mode, press one of the three dispensing buttons, or press  to switch to **Power OFF** mode.




For more information on the **Power OFF** mode, see the relevant paragraph.






Standby parameters

Parameters	Min.	Max.	Default	Step
Enable	OFF	ON	OFF	ON/OFF
Boiler pressure	0 bar	1,8 bar	1,2 bar	0,6 bar

Weekly programming








From the **Energy Saving** menu, press  to access the **Weekly Programming**.
This page allows you to specify the days of rest and the days on which the machine is programmed to switch ON and OFF automatically.

Press  to return to the **Energy Saving** menu.
You can scroll through the day screens with the   buttons.
The selected days are highlighted by the  icon.
Press  to access the settings for the selected days.




Set for the selected day:

- Start hour.
- Start minute.
- Stop hour.
- Stop minute.


Press  to return to the day selection screen.
You can scroll through the screens with the   buttons and change the parameters with .
When finished, on the last screen, press  to save the settings and return to the day selection screen.


Counters



From the **Main Menu**, press  to access the **Counters**.



On the first screen, the counters for **Espresso** and **PureBrew** beverages are displayed.

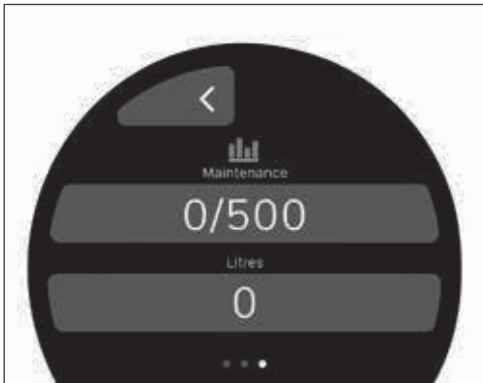
Press  to return to the **Main Menu**.

Press  to move to the next screen.




The second screen displays the partial and absolute counters.

You can scroll through the screens with the   buttons.




The third and final screen displays the counters:

- Maintenance: indicates the number of cycles left before maintenance. When the set threshold is reached, the alarm appears on the display.
- Litres: indicates the amount of litres of water dispensed by the machine.


Press  to return to the previous screen.

General Settings




From the **Main Menu**, press  to access the **General Settings** menu:

 Language.

 Date and Time.

 Unit of measurement.

Press  to return to the **Main Menu**.


Language



From the **General Settings** menu, press  to set the display **Language**:

- Italian.
- English.
- French.
- German.
- Spanish.
- Russian.
- Chinese.

Set the language with the  buttons.

Press  to return to the **General Settings**.


When finished, press  to save the settings and return to the **General Settings** menu.




Date and Time




From the **General Settings** menu, press  to set the display **Date and Time**.

- Day.
- Month.
- Year.
- Time.
- Minute.


Press  to return to the **General Settings**.

You can scroll through the screens with the   buttons and change the parameters with .


When finished, on the last screen, press  to save the settings and return to the **General Settings** menu.

Unit of measurement




From the **General Settings** menu, press  to set the temperature **Unit of Measurement** between °C and °F.

Press  to return to the **General Settings**.

Set the unit of measurement to .

When finished, press  to save the settings and return to the **General Settings** menu.


TECHNICAL SETTINGS


From the **Main Menu**, press  to access the **Technical Settings** menu.

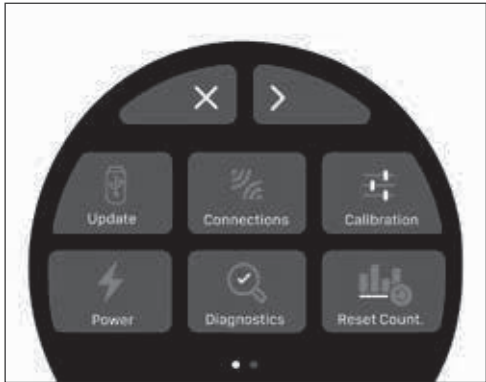
This menu allows sensitive parameters to be set which, in the event of setting errors, could cause the machine to malfunction.

Access to the **Technical Settings** is only possible after entering the 4-digit password.





Press  to return to the **Main Menu**.

After entering the password, press  to confirm.



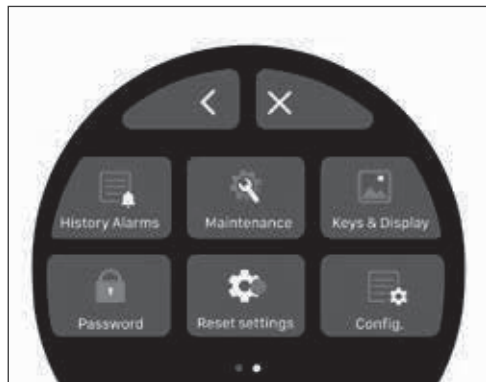
From the first screen of the **Technical Settings** menu, you can access:

-  Update.
-  Connections.

- Calibration.
- Power Management.
- Diagnostics.
- Counter Reset.

Press to return to the **Main Menu**.

Press to move to the next screen.



From the second screen, you can access:

- Alarm History.
- Maintenance.
- Buttons and display.
- Password.
- Data Reset.
- Configuration.

Press to return to the **Main Menu**.

Press to return to the previous screen.

Update



From the **Technical Settings** menu, press to display the Firmware versions:

- CPU.
- Display.

Press to return to the **Technical Settings** menu.

Connections



From the **Technical Settings** menu, press to enable (**ON**) or disable (**OFF**) the **Connections**, using the buttons.

Press to return to the **Technical Settings** menu.

When finished, press to save the settings and return to the **Technical Settings** menu.

If the connection is enabled, the icon is displayed on the **Home Page**.

Calibration



From the **Technical Settings** menu, press to access the **Calibration** menu:

VIS.

Steam lever.

Offset.

Press to return to the **Technical Settings** menu.

VIS calibration





From the **Calibration** menu, press to access the **VIS** calibration.

The values in this menu only need to be

changed when replacing the machine's dosing model.

Press  to return to the **Calibration** menu.


Set the parameters with the  buttons and press  to save the settings and return to the **Calibration** menu.


VIS Calibration Parameters

Parameters	Min.	Max.	Default	Step
VIS	0.0	1.0	0.952	0.001

Steam lever calibration



From the **Calibration** menu, press  to access the **Steam Lever** calibration.


Press  to return to the **Calibration** menu.

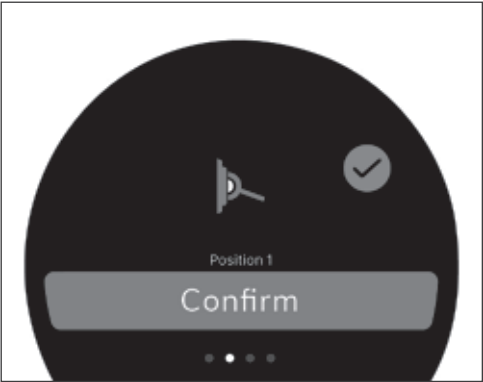
In this menu, the steam lever positions can be physically calibrated:

- Rest.
- Cleaning.
- Medium Power.
- Maximum Power.


Once the Calibration procedure has begun, it cannot be interrupted.

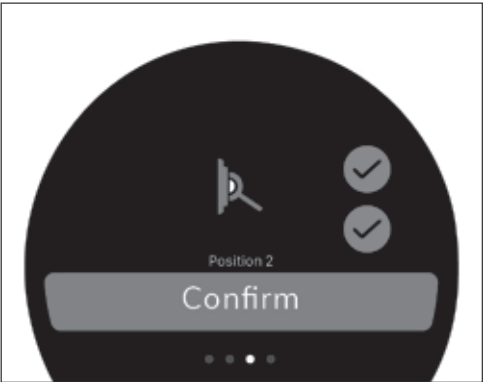
Physically place the steam lever in the **Rest** position and press **Confirm** to carry out the calibration.

Then the display shows the  icon that confirms the operation and prepares for the calibration of the next position.




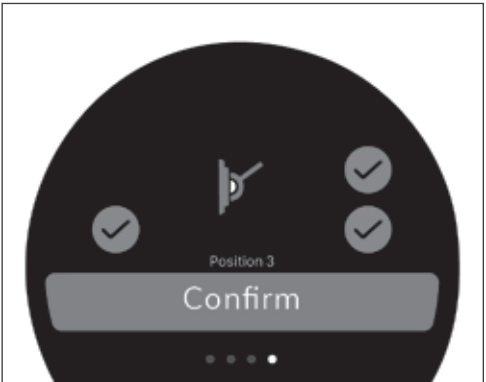
Physically place the steam lever in the **Medium Power** position and press **Confirm**.

Then another  icon appears on the display that confirms the operation and prepares for the calibration of the next position.





Physically place the steam lever in the **Maximum Power** position and press **Confirm**.

Then another  icon appears on the display that confirms the operation and prepares for the calibration of the last position.



Physically place the steam lever in the **Cleaning** position and press **Confirm**.

At the end of the calibration, the display displays 4  icons and the  button that allows you to return to the **Calibration** menu.



Offset calibration



From the **Calibration** menu, press to access the **Offset** menu.

Offset indicates the difference from a measured value to a reference value.

Temperature probes may be slightly different from an external thermometer.

Press to return to the **Calibration** menu. You can scroll through the screens with the buttons and change the parameters with .

When finished, on the last screen, press to save the settings and return to the **Calibration** menu.

Offset Parameters

Parameters	Min.	Max.	Default	Step
Steam boiler pressure offset	-1,0 bar	+1,0 bar	1,0 bar	0,1 bar
Network pressure offset	-3,0 bar	+3,0 bar	0,0 bar	0,1 bar
GR probe offset	-10°C	+10°C	0,0°C	0,1°C
Coffee boiler probe offset	-10°C	+10°C	0,0°C	0,1°C
EasyCream probe offset	-10°C	+10°C	0,0°C	0,1°C
Steam offset	-10°C	+10°C	0,0°C	0,1°C

Power Management



From the **Technical Settings** menu, press to access the **Power Management** function, which allows you to limit the power consumption of the machine.

Enable (**ON**) or disable (**OFF**) the consumption management using the buttons, or press to return to the **Technical Settings** menu.

Diagnostics



From the **Technical Settings** menu, press to access the **Diagnostics** menu, which allows you to verify the correct operation of the individual machine components:

- Manual diagnostics.
- Automatic diagnostics.

Manual Diagnostics



From the **Diagnostics** menu, press to access the **Manual Diagnostics**.

Press to return to the **Diagnostics** menu. You can scroll through the component screens with the buttons at the top , while to start the test, press next to the component name:

- Pump.
- Group boiler heating.
- Group heating.
- Group dispensing.
- Service boiler heating.
- Filling the service boiler.
- Steam dispensing.
- Hot water.
- Boiler cleaning.

The **Boiler Cleaning** function allows you to empty the steam boiler.

Components may vary depending on the machine's options.

During the tests, the icon is displayed and at the end, the result can be:

- Test passed correctly.
- Test not passed.

Automatic Diagnostics



From the **Diagnostics** menu, press to access the **Automatic Diagnostics**.

Press to return to the **Diagnostics** menu. This function allows automatic testing of components in the same order as for **Manual Diagnostics**.

Boiler Cleaning is not available in this mode.

Press to start the test.

Reset Counters



From the **Technical Settings** menu, press to access the **Reset Counters**.

Press to return to the **Technical Settings** menu.

You can scroll through the counters with the

buttons and reset them with :

- Espresso drinks counter.
- PureBrew beverage counter.
- Hot water meter.
- Partial counter.
- Maintenance counter
- Litres dispensed counter.

It is not possible to reset the absolute counter.

Alarms History



From the **Technical Settings** menu, press to access the **Alarms History**.

Press to return to the **Technical Settings** menu.

Press to delete an error line.

Maintenance



From the **Technical Settings** menu, press to access the **Maintenance** menu.

The maintenance alarm can be enabled by setting a maximum number of dispensing cycles, so that when this number is reached, the alarm is activated on the display.

In addition to the number of cycles, a date can be programmed for the maintenance alarm to be activated.

Press to return to the **Technical Settings** menu.

You can scroll through the settings screens with the buttons and change the parameters with .

- Enable or disable the alarm (ON/OFF).
- Dispensing cycle counter (5000/100000).
- Day.
- Month.
- Year.

The options are only available if the maintenance alarm is activated (ON). Otherwise, the following pages will not be available.

Keys and Display



From the **Technical Settings** menu, press to access the **Keys and Display** menu.

Press to return to the **Technical Settings** menu.

You can scroll through the settings screens with the buttons and change the parameters with .

Keys and Display parameters

Parameters	Min.	Max.	Default	Step
Display brightness	0 %	100 %	70 %	1 %
Keys brightness	0 %	100 %	70 %	1 %
Leds	OFF	ON	OFF	ON/OFF
Led power	0 %	100 %	70 %	1 %
Persistence info	0 s	60 s	10 s	1 s
Name	Alphanumeric keyboard			
VIS*	-	-	Weight + Time	Weight, Time, Weight + Time

* Only available if the VIS option is activated.

Password management



From the **Technical Settings** menu, press to access the **Password Management** menu:

Edit password.

Permissions Management.

Press to return to the **Technical Settings** menu.

Enter the **Current Password** and the **New Password** in the appropriate entry fields.

To enter the password, press on the input fields. The numeric keypad will appear on the display.



Type the 4-digit password and press to confirm.

Press to return to the **Edit Password** screen.

Edit Password

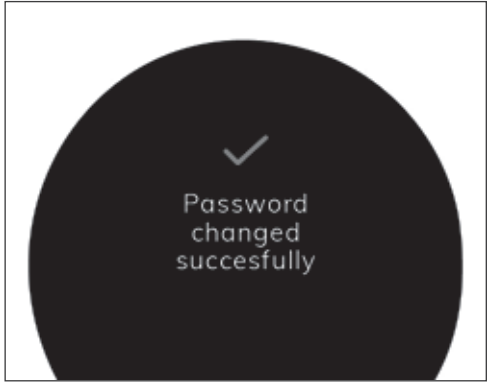


From the **Password Management** menu, press to edit the **Password** to access the **Technical Settings**.

Press to return to the **Password Management** menu.


At the end of the procedure, press to confirm the change of the password.


A confirmation message on the display will communicate the actual change.



Permissions Management



From the **Password Management** menu, press  to access **Permissions management**.

Press  to return to the **Password Management** menu.

This screen allows you to choose which functions the user can access.

The deactivated icons (not coloured) will only be accessible by entering the password.

When finished, press  to confirm the settings and return to the **Password Management** menu.


Reset Settings



From the **Technical Settings** menu, press  to access the **Reset Settings** menu:

 Test Reset.


 Factory Parameters Reset.

Press  to return to the **Technical Settings** menu.

Test Reset



From the **Reset Settings** menu, press  to proceed with the **Test Reset**.

Press  to return to the **Reset Settings** menu.

If this is confirmed, the display will show a message advising you to empty the boiler and the hydraulic circuit.


The next time the machine is restarted, it will be necessary to complete the first start-up procedure again, and the machine will fill the boilers automatically.

Factory Parameters Reset

To access this function, the password is required.




From the **Reset Settings** menu, press  to proceed with the **Factory Parameters Reset**.

Press  to return to the **Reset Settings** menu.

Type the 4-digit password and press  to proceed.



In the event of confirmation, the machine proceeds with the total reset.

Press  to return to the **Reset Settings** menu.

Configuration







Configuration Parameters

Parameters	Min.	Max.	Default	Step
Steam	OFF	ON / EasyCream	ON	ON / OFF / EasyCream
PureBrew	OFF	ON	ON	ON / OFF
Coffee boiler self-level	OFF	ON	OFF	ON / OFF
Pump self-level active	OFF	ON	OFF	ON / OFF
Steam boiler self-level	OFF	ON	OFF	ON / OFF
Water with active pump	OFF	ON	OFF	ON / OFF
Water pressure alarm set (bar)	0,0 bar	3,0 bar	0,0 bar	0,1 bar
VIS	OFF	ON	OFF	ON / OFF

* Allows you to set a pressure threshold above which an error message will be displayed.

From the **Technical Settings** menu, press  to access the machine **Configuration**.

Press  to return to the **Technical Settings** menu.

You can scroll through the settings screens with the   buttons and change the parameters with .

ORDINARY CLEANING

Item to be cleaned	After use	Daily	Weekly
Filter and filter holder	✓	✓	
Body machine		✓	
Cup holder grid		✓	
Water collection tray		✓	
Dispensing group diffuser		✓	
Dispensing group gasket		✓	
Dispensing group			✓



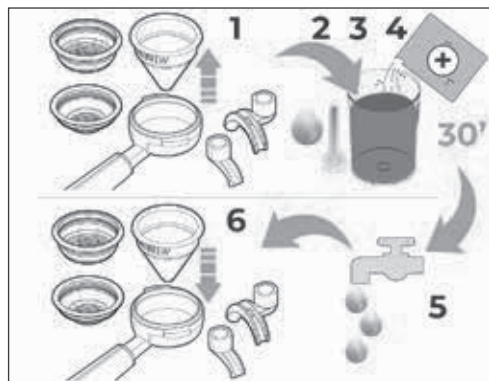
Excluding the cleaning of the dispensing group, any cleaning must be carried out with zero energy status (plug disconnected from the mains) and with the hot parts at environment temperature.

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

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

FILTER AND FILTER HOLDER CLEANING

After use, always empty the conical filter from the coffee used inside it.



At the end of the day:

- 1 Remove the filters from their filter holders.



To remove the PureBrew conical filter, lever the cone from the top of the filter holder.



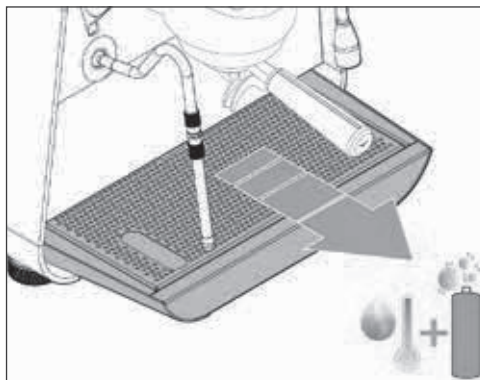
Do not remove the conical filter from the filter holder by pressing it on a work surface, as this may damage it.

- 2 Insert the manufacturer's recommended dose of the specific detergent powder in a container with hot water.
- 3 Immerse the filters and filter holder (take care not to also immerse the handle) in the container.
- 4 Wait 30 minutes.
- 5 Rinse thoroughly with running water; if necessary, clean the filters with a brush.
- 6 Insert the filters back into their filter holders.

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

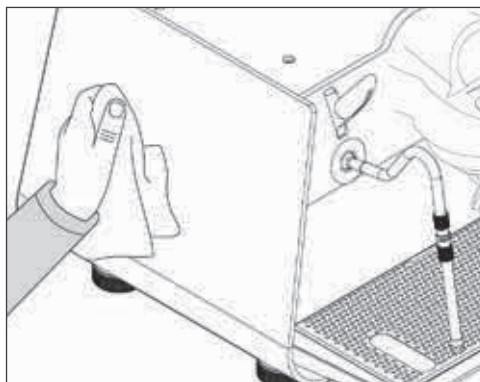
BODY MACHINE CLEANING

Work area cleaning



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

External body and display cleaning

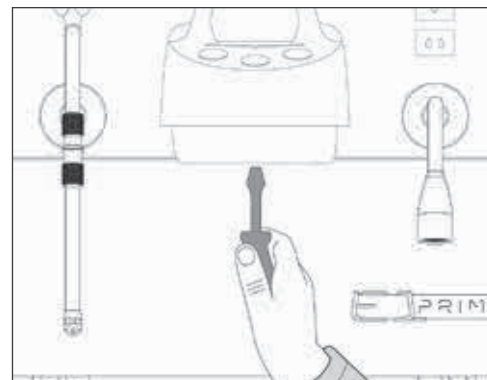


To clean the external bodies and the display, switch OFF the machine and use a soft cloth moistened with warm water.

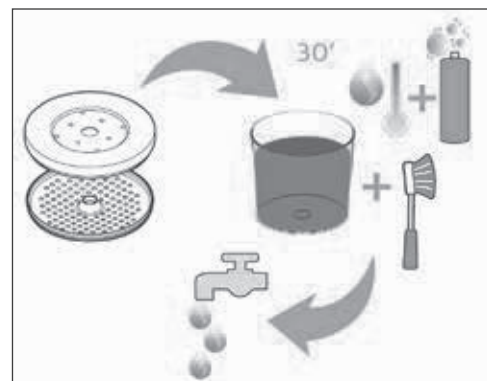
Clean the screen with the machine switched OFF and avoid leaving the display wet or damp.

Never not use solvents, chlorine-based products and / or abrasives.

GROUP SHOWER CLEANING



- 1 Unscrew the screw placed in the centre of the diffuser and shower. Automatically the screw, diffuser and shower fall out.




- 2 Place everything in a container with hot water and specific detergent for about 30 minutes.
- 3 Brush the shower and the diffuser.
- 4 Rinse everything thoroughly with running water.
- 5 Restore everything on the machine by proceeding in the opposite direction to resume normal operation.

CLEANING THE DISPENSING GROUP

Wash at least once a day.

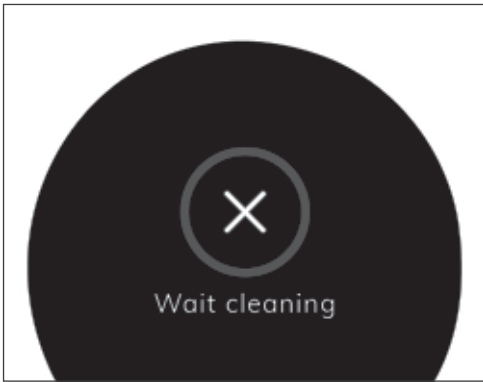
To wash the dispensing unit, from the display, access the **Cleaning** menu.



From the **Cleaning** menu, press  to access the washing cycle of the dispensing unit.



Set the washing cycle parameters and then set the **Start Clean** option to **ON**.



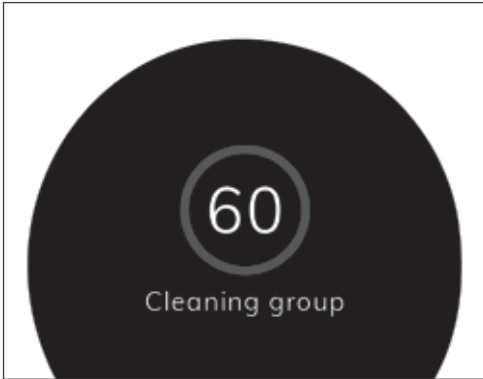
To start the washing cycle, press the continuous dispensing key.

To exit the washing cycle, press .

When the automatic washing cycle is started, it cannot be stopped before its end.

If the machine is stopped before the cycle has finished, when it is switched back on, it restarts the rinsing cycle automatically.

The washing cycle follows the set parameters and consists of the washing and rinsing phases.

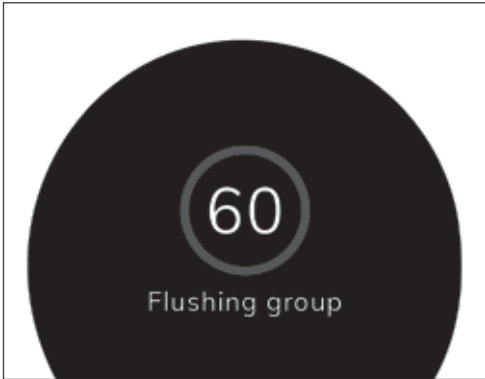


The countdown for the washing phase is visible on the display.

At the end of the washing phase, the machine prepares for the rinsing phase.



Press the continuous dispensing key to proceed with the rinsing phase.



The countdown for the rinsing phase is visible on the display.

At the end of the rinsing phase, it is possible to return to the normal operation of the machine.

M AINTENANCE

In the event of maintenance, switch OFF the machine using the switch and unplug the power cord.

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.

If the machine has been in use recently, wait for it to cool down before carrying out any kind of work on it.

Maintenance includes annual replacement of the group shower and gasket.

To carry out this operation, contact a qualified technician.

Failure to comply with these conditions will automatically invalidate the warranty.

For any additional work on the machine, please contact the dealer where you purchased the product.

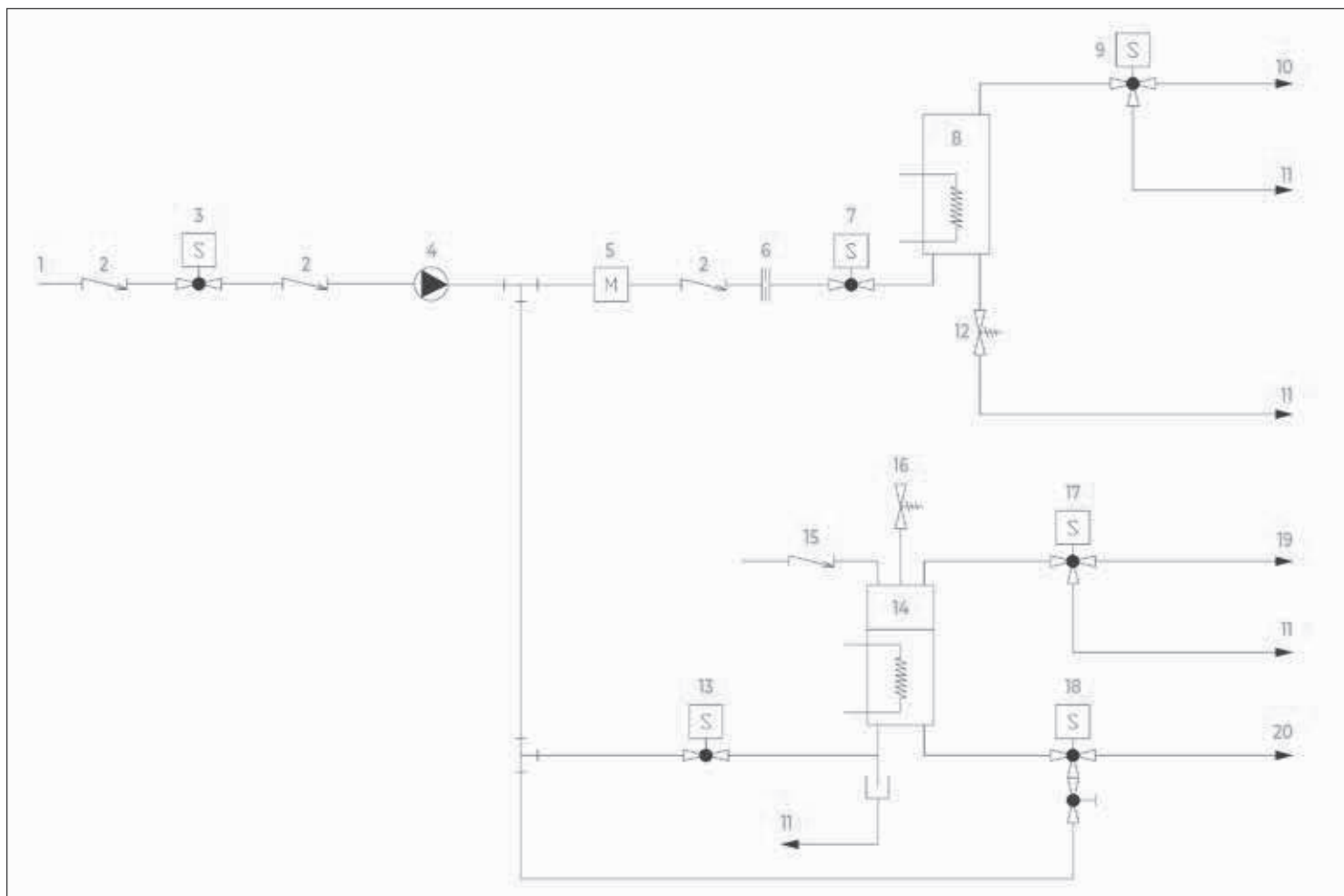
If the machine must be shipped:

- Empty the water tank.
- Switch OFF the machine.
- Use the original packaging.
- Give your contact details or put them inside the box.

H YDRAULIC DIAGRAM

- 1 Water supply
- 2 Check valve
- 3 Water stop solenoid valve
- 4 Pump
- 5 Volumetric counter
- 6 Calibrated orifice
- 7 Flow control solenoid valve
- 8 Coffee boiler
- 9 Dispensing solenoid valve
- 10 To the filter holder

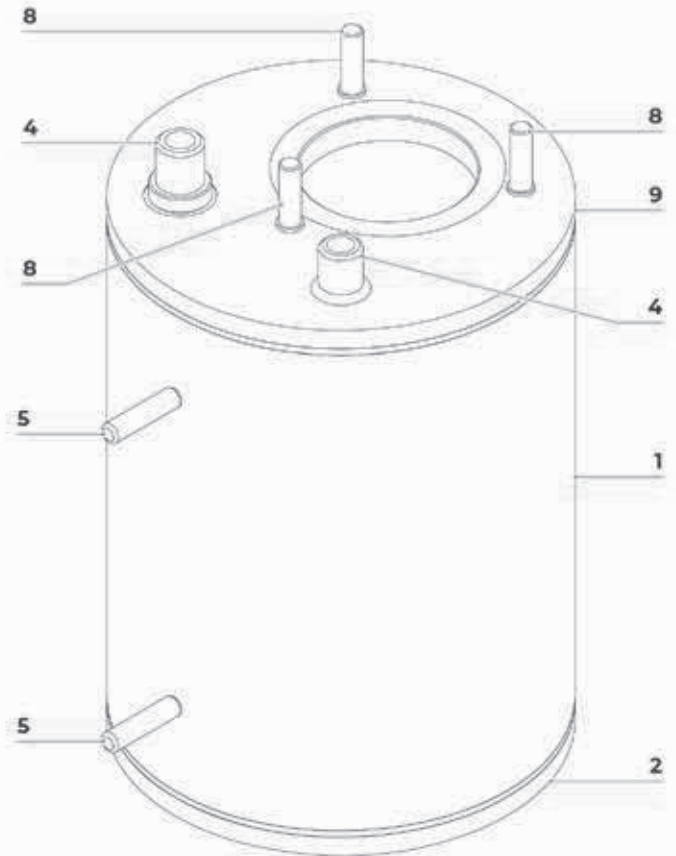
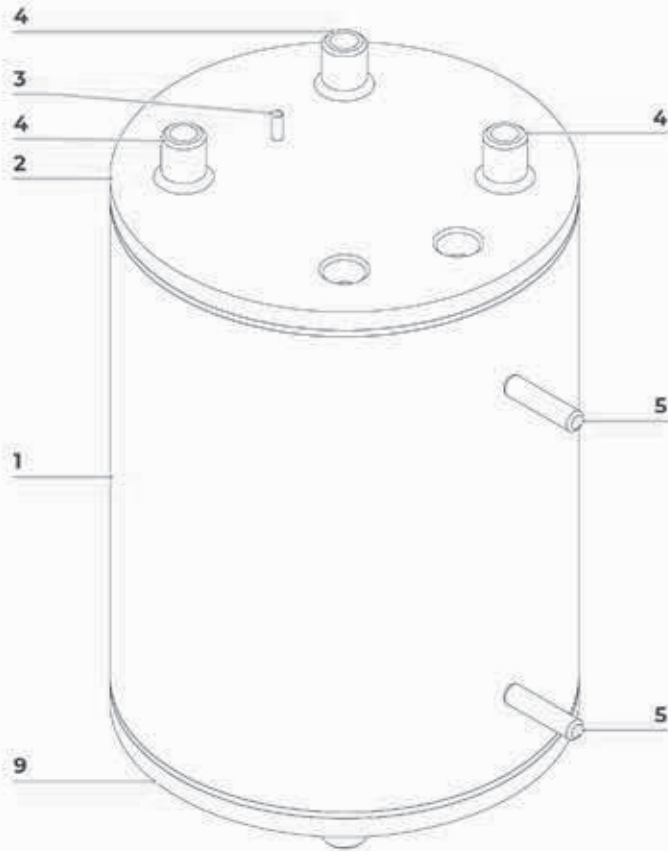
- 11 Discharge
- 12 Safety valve (16.5 bar)
- 13 Level solenoid valve
- 14 Steam boiler
- 15 Anti-vacuum valve
- 16 Safety valve (3 bar)
- 17 Steam solenoid valve
- 18 Hot water solenoid valve with tap
- 19 To the steam nozzle
- 20 To the hot water nozzle



B OILER DIAGRAM

- 1 Boiler body
- 2 Upper flange
- 3 M3x8 stud bolt
- 4 Connection 1/4"
- 5 M6x25 stud bolt
- 6 Lower flange
- 7 M6x20 stud bolt

ENGLISH



DICHIARAZIONE DI CONFORMITÀ CE - ATTREZZATURA A PRESSIONE
EC DECLARATION OF CONFORMITY - PRESSURE EQUIPMENT
DÉCLARATION DE CONFORMITÉ CE - MACHINE SOUS PRESSION
EU-KONFORMITÄTSERKLÄRUNG - UNTER DRUCK BETRIEBENES GERÄT
DECLARACIÓN DE CONFORMIDAD CE - MAQUINAS A PRESIÓN

Simonelli Group dichiara sotto la propria responsabilità che la macchina per caffè espresso sotto identificata è conforme alle seguenti direttive CEE sotto riportate e soddisfa i requisiti essenziali di cui all'allegato A. Valutazione di conformità: categoria 1 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 espresso coffee machine identified as below complies with the directives specified below and meets the essential requirements indicated in attachment A. Conformity evaluation: category 1, 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 espresso identifiée ci-après est conforme aux directives CEE suivantes et satisfait les conditions requises essentielles citées dans l'Annexe A, évaluation de conformité: catégorie 1 module A. La vérification de la conformité à ces directives a été effectuée en appliquant les normes harmonisées suivantes.

Simonelli Group erklärt eigenverantwortlich, das die Espresso Kaffeemaschine, wie folgt identifiziert, den folgenden EG. Richtlinien entspricht und die folgenden wesentlichen Erfordernisse der Beilage A erfüllt. Übereinstimmung Überprüfung: Kategorie 1, Formblatt A. Zur Überprüfung der Übereinstimmung mit den genannten Richtlinien wurden die folgenden, angeglichenen Normen angewendet.

Simonelli Group declara por la presente que la máquina expreso identifico a continuación cumple con las siguientes directrices de la CEE a continuación y cumple los requisitos esenciales establecidos en el anexo A. Evaluación de la conformidad: categoría 1 modulo A. Para la verificación del cumplimiento de dichas Directivas se aplicaron las normas armonizadas indicadas en la tabla.

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**.
Die technischen Unterlagen sind bei dem auf der Rückseite angegebenen rechtlichen Geschäftssitz hinterlegt. Verantwortlich für die Erstellung und Verwahrung der technischen Unterlagen ist Herr **Ing. Lauro Fioretti**.
El archivo técnico se encuentra en la sede legal con la dirección indicada en la parte trasera. El responsable encargado de la constitución y gestión del archivo técnico es el **Ing. Lauro Fioretti**.

2006/42/EC	Direttiva macchine / Machinery Directive / Directive machines / Maschinenrichtlinie / Directiva Maquinas
2014/35/EU	Direttiva bassa tensione / Low Voltage Directive / Directive basse tension / Niederspannungsrichtlinie / Directiva baja tensión
2014/30/EU	Direttiva compatibilità elettromagnetica / Electromagnetic Compatibility Directive / Directive compatibilité électromagnétique / Richtlinie Elektromagnetische Verträglichkeit / Directiva compatibilidad electromagnética
(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 / Richtlinie für Materialien die mit Lebensmitteln in Berührung kommen / Directiva materiales y objetos destinados a entrar en contacto con productos alimentarios
2014/68/EU	Direttiva attrezzature a pressione / Pressurized Equipment Directive / Directive équipements sous pression / Druckgeräte-Richtlinie / Directiva equipos a presión
2011/65/EU	Direttiva ROHS / ROHS Directive / Directive ROHS / ROHS- Richtlinie / Directiva 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. Verordnung über die gute Fertigungspraxis von Materialien und Gestünden, die dazu bestimmt sind, mit Nahrungsmitteln in Berührung zu kommen, G.U. (Ital. Amtsblatt) L384 vom 22.12.2006, S. 75. Reglamento del buen hacer de fabricación de los materiales y de los objetos destinados a entrar en contacto con productos alimentarios G.U. L384 del 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. Hygienevorschriften für Verpackungen, Behälter und Gerätschaften, die dazu bestimmt sind, mit Nahrungsmitteln oder Körperpflegeprodukten in Berührung zu kommen. Disciplina higiénica de los embalajes, recipientes, utensilios, destinados a entrar en contacto con las sustancias alimentarias o con sustancias de uso personal.
10/2011/CEE	Direttiva materie plastiche / Plastics directive / Matériau plastique directive / Kunststoff material Richtlinie / Directiva material plástico
85/572/CEE 82/711/CEE	Direttive metalli e leghe / Metals and alloys directives / Métaux et alliages directives / Richtlinie Metalle und Legierungen / Directiva metales y aleaciones

Modello e anno di fabbricazione Model and production Modèle et année de fabrication Modell und Baujahr Modelo y ano de fabricación		Vedi targa dati su macchina <i>See label on machine</i> <i>Contrôler les données sur la machine</i> <i>Siehe Etikette auf der Maschine</i> <i>Véase ficha técnica en la maquina</i>			Matricola Serial number Matricule Seriennummer Numero de serie	
Caldaia Boiler Chaudière Kessel Caldera	DATI PROGETTO DIRETTIVA PED 2014/68/CE PROJECT DATA FOR DIRECTIVE PED 2014/68/CE DONNÉES PROJET DIRECTIVE PED 2014/68/CE PROJEKTDATEN RICHTLINIE PED 2014/68/EG DATOS PROYECTO DIRECTIVA PED 2014/68/CE	Volume Volume Volume Volumen Volumen	TS	P.V.S.	PT	Fluido Fluid Fluide Fluid Fluido
		1.8 l	139 °C	3.0 bar	4.0 bar	H ₂ O
Norme applicate Applied regulations Normés appliquées Angewendeten Normen Normas aplicadas		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> <i>Sammlungen M, S, VSR '78 und '95, Dia beim Recht sitz erhältlich sind</i> <i>Recogidas M, S, VSR edición 78 y '95 conservadas en la sede legal</i>				
Disegno n° Drawing No. Dessin n° Zeichnungs-Nr. Dibujo n.		Vedi il Libretto Istruzioni <i>See the Instruction Manual</i> <i>Voir le Manuel d'Instructions</i> <i>Siehe Ende der Gebrauchsanleitung</i> <i>Ver al final del Manual de Instrucciones</i>				

CEO


Marco Feliziani

Belforte del Chienti, 01/10/2024

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 Costruttore oppure se installato o utilizzato in modo non conforme a quanto indicato nel manuale d'uso e nelle 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 the user's manual and the instructions.

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 le manuel et dans le mode d'emploi.

ZU BEACHTEN: Diese Erklärung ist gemeinsam mit dem Gerät aufzubewahren. Jeder andere als der vorgesehene Gebrauch des Gerätes ist verboten. Die Integrität und Effizienz der Ausrüstung und des Sicherheit-Zubehörs liegen in der Verantwortung des Benutzers. Die vorliegende Bescheinigung verliert ihre Gültigkeit, falls das Gerät oh ne ausdrückliche Genehmigung des Hersteller modifiziert werden sollte oder falls es nicht entsprechend der im Bedienungs- und Wartungshandbuch aufgeführten Anleitungen installiert oder benutzt werden sollte.

ATENCIÓN: Esta declaración debe ser conservada y debe acompañar siempre la máquina. Queda prohibido utilizar la máquina con una función distinta a la prevista en el proyecto. La integridad y la eficiencia da la máquina y de los accesorios de seguridad son a cargo del usuario. La presente declaración pierde su validez en el caso de que el aparato sea modificado sin expresa autorización del constructor, o bien si ha sido instalado o utilizado de forma no conforme a lo indicado en el manual de uso y en las instrucciones.

Marketed globally by:

TRUFROST AND BUTLER PRIVATE LIMITED

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