TRUFROST & BUTLER

USER MANUAL

Eagle Tempo
Neo & Digit

EDITION	DATE	MODIFICATIONS
01	03/2024	First Edition

GENERAL INDEX

1 SAFETY INDICATIONS

INDEX

I.I SAFETY REGULATIONS

Carefully read all warnings in the manual as they provide important information required to install, use and maintain the coffee machine safely. Keep this manual in a safe place for further consultation.

All illustrations contained in this manual are meant for information purposes only. Your machine may differ slightly from the one shown here. Simonelli Group reserves the right to make changes to production and to the manual without any obligation to update previous production and manuals accordingly.

This coffee 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 coffee 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 coffee machine in a safe way and understand the hazards involved. Children must not play with the coffee machine. Cleaning and maintenance must not be carried out by children unless supervised.

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

01

RECYCLE

The machine can be used with ground coffee only.

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

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

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

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

Before turning ON the coffee 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 according to the applicable federal, state and local standards (codes) in force with regard to plumbing systems including back-flow preven-

tion 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 coffee machine, it is necessary to use the parts and materials supplied with the coffee 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.

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.

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.

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.

02

GROUND CONNECTION

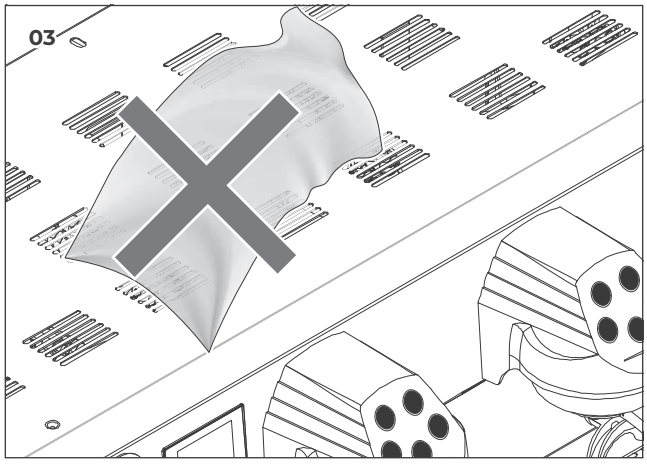
Contact a technically certified electrician who must check that the line electrical capacity is adequate for the maximum capacity indicated on the coffee machine label.

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

- **Never touch the coffee machine with wet hands or feet;**
- **Never use the coffee 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 coffee machine;**
- **Never leave the coffee machine exposed to atmospheric agents (rain, direct sunlight, etc..);**
- **Never let children, unauthorized personnel or anyone who has not read this manual operate the coffee machine.**

The qualified electrician must also check that the section of the installation's cables is large enough for the absorbed power of the coffee 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 coffee machine's power supply cord. If this cord is damaged, turn OFF the coffee 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 coffee 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.

For machines connected to the mains water supply, the minimum pressure must be 0.2 MPa (2 bar) and the maximum pressure for correct machine operation must not exceed 0.65 MPa (6,5 bar).

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 coffee 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 each group for at least 10 seconds;**
- **Dispense water from the hot water wand for at least 10 seconds;**
- **Empty the steam boiler completely. 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.

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 nozzle. Never place your hands under the nozzle and never touch it right after use.

Before cleaning the coffee machine follow the instructions given in this manual carefully.

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

In case of breakdown or poor function, turn OFF the coffee machine. Never tamper with the coffee machine. Contact only professionally qualified person-

nel. 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.

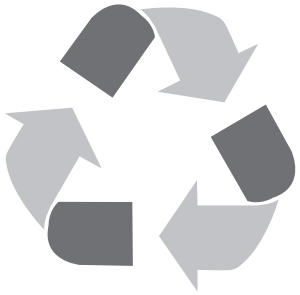
When the machine is left unattended for a long period, close the water inlet tap.

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

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

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

04

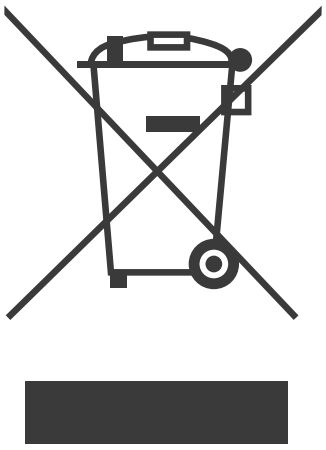


RECYCLE

I.2 INFORMATION TO THE USERS

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.

05



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).

I.3 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 safely 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%.

06

PLUMBING REQUIREMENTS

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

I.4 SYMBOLS

1 General hazard
2 Electrical shock hazard
3 Burns hazard
4 Hazard of damage to the machine
5 Operation reserved for the qualified technician, in compliance with current standards
6 Operators must wear safety overalls with elasticized cuffs
7 Operators must wear safety gloves
8 Operators must wear safety shoes

07

I.5 RESIDUAL RISKS

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

- Coffee dispensing groups;
- Steam wand;
- Hot water wand;
- Cup warmer.

08

I.6 MACHINE RECEIVING

I.6.I TRANSPORT

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

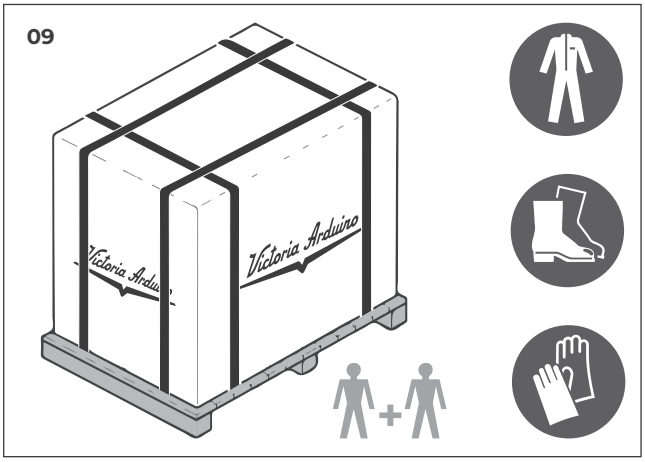
Operators performing any shipping or handling operations must wear gloves, safety shoes and overalls with elasticized cuffs.

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.

During the entire handling operation, the operator must make sure no one or nothing is inside the operating area.

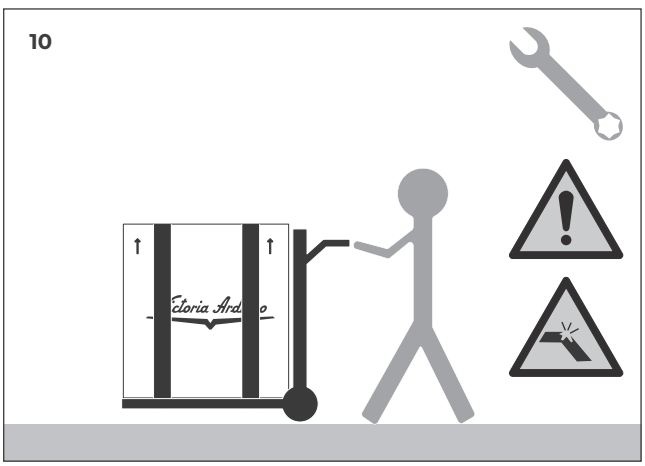
09



I.6.2 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.

10

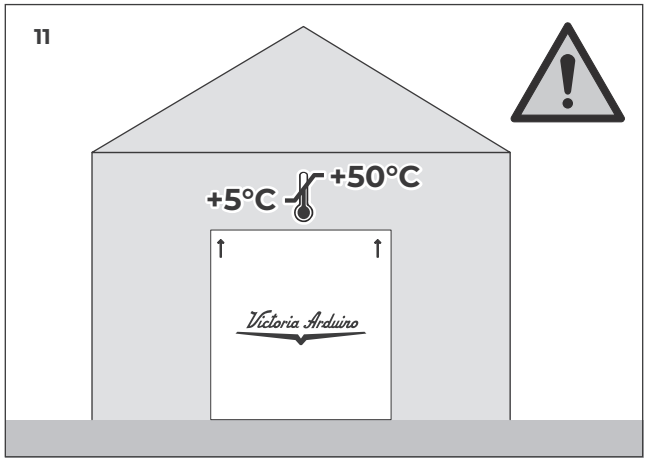


I.6.3 STORAGE

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.

11



I.6.4 UNPACKING

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

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Technician performing any diagnosis or repairing must wear gloves, safety shoes and overalls with elasticized cuffs.

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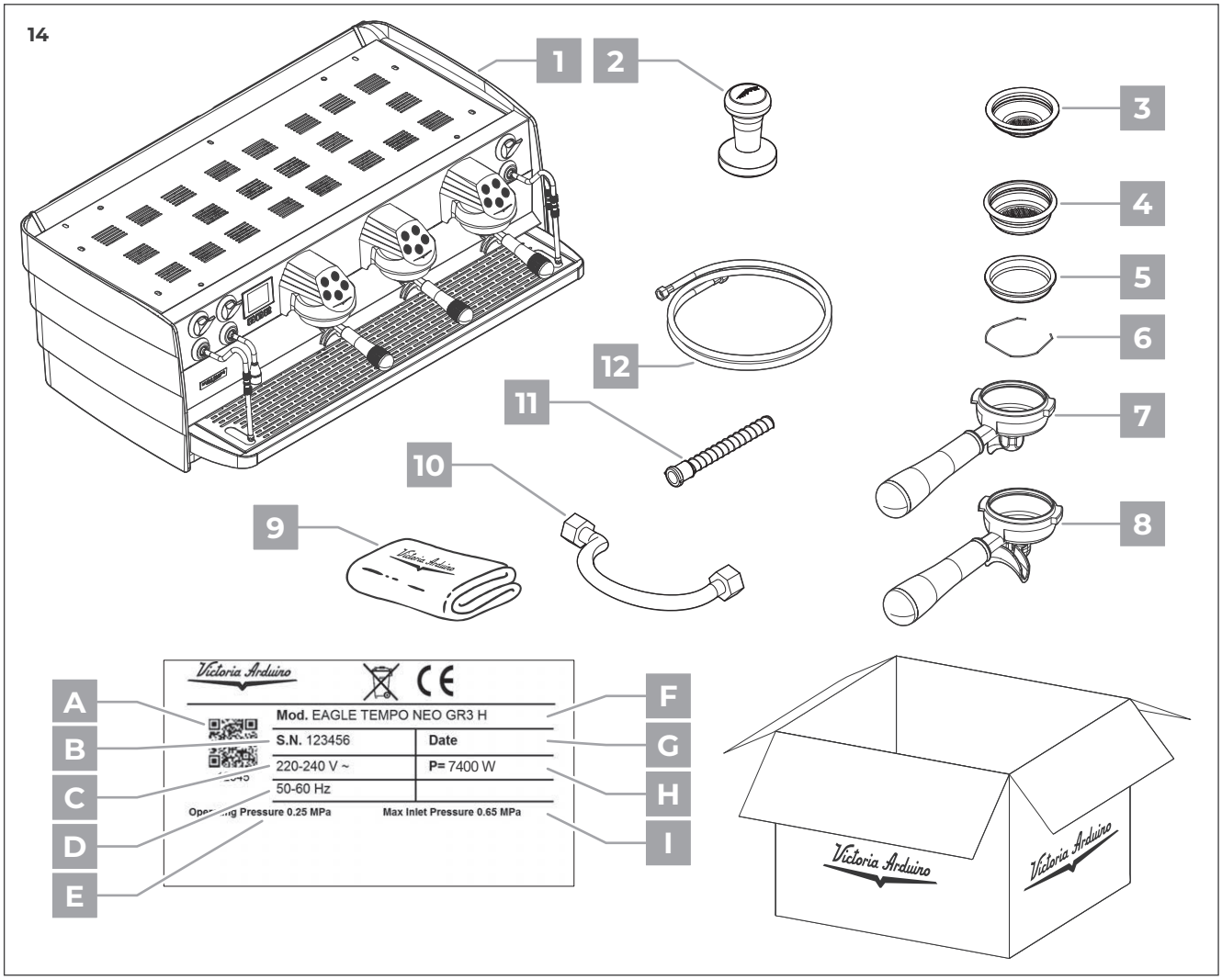
I.7 CONTENTS CHECK

Upon receipt of the box, check that the packaging is intact and visually undamaged.
Inside the packaging must be the instruction manual and the relevant 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
3 Single filter
4 Double filter
5 Blind filter
6 Spring
7 Filter holder single coffee
8 Filter holder double coffee
9 Microfibre cloth
10 Filling tube (L = 500 mm)
11 Draining pipe
12 Filling tube (L = 1500 mm)

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

2 MACHINE DESCRIPTION

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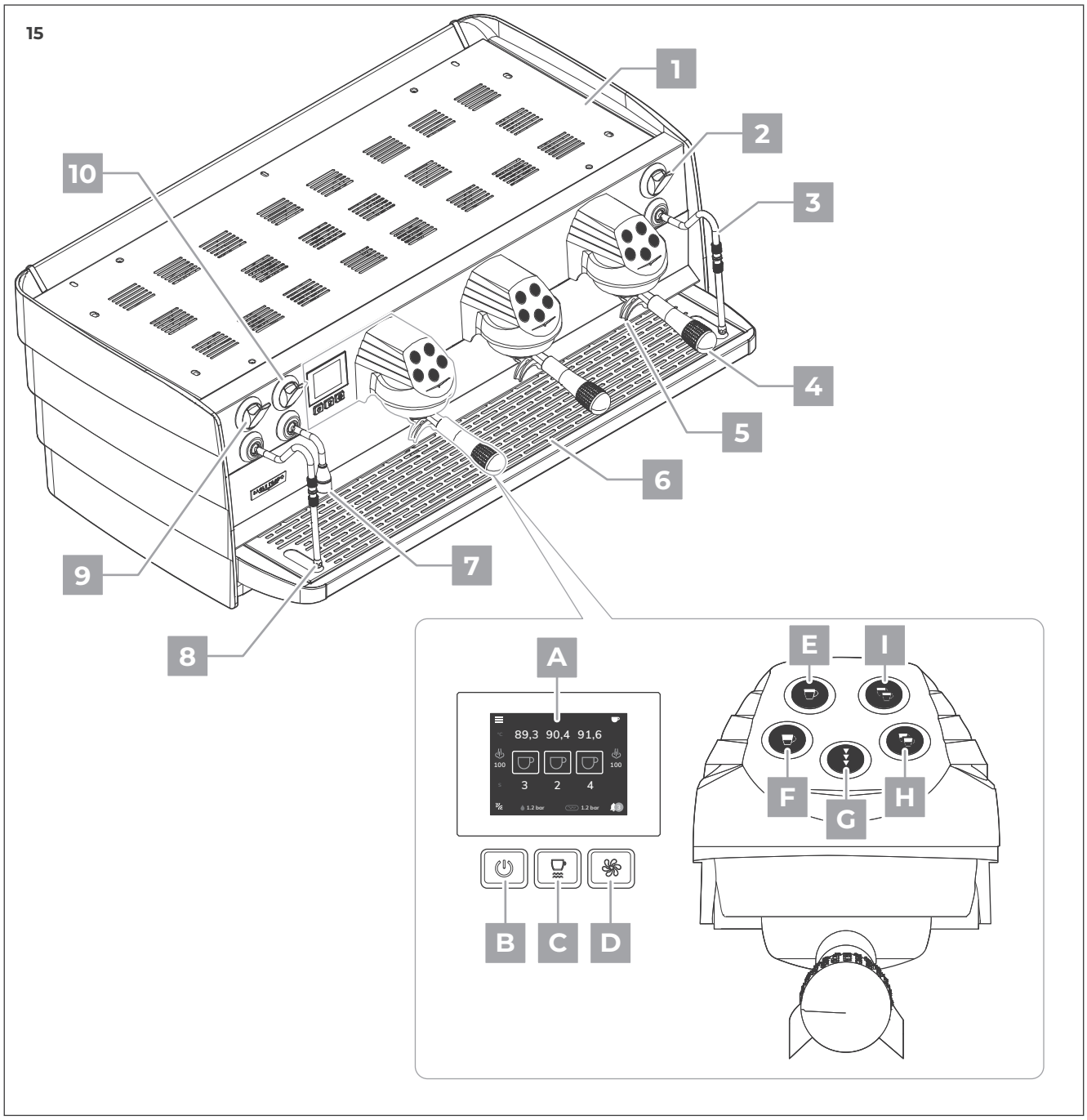
2.1 MACHINE GENERAL DESCRIPTION



1 Cup warmer surface
2 Right steam knob
3 Right steam / EasyCream 2 wand
4 Filter holder
5 Cup grid
6 Water collecting dray
7 Hot water wand
8 Left steam / EasyCream 1 wand
9 Left steam knob
10 Hot water knob

A Display
B Machine ON / OFF
C Cup warmer ON / OFF
D Cleaning
E Single long coffee button
F Single short coffee button
G Continuous coffee dispensing button
H Double short coffee button
I Double long coffee button

EAGLE TEMPO is a solid and compact intelligent professional coffee machine, suitable for all those who dedicate their lives to coffee.

2.2 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.

The machine can only be used with ground coffee.

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.

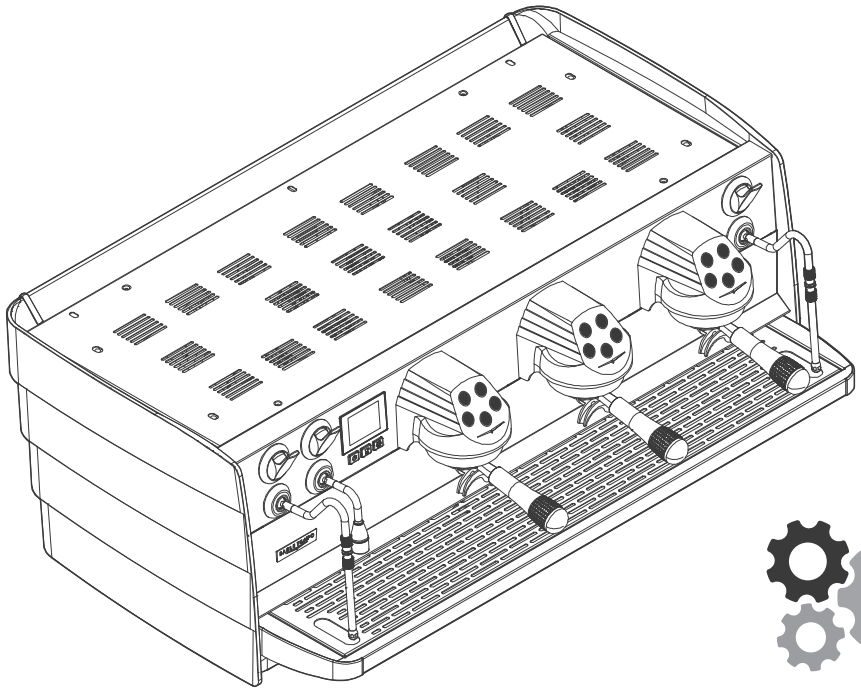
2.3 IMPROPER USE

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.
- 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.

3 FIRST INSTALLATION AND PRELIMINARY OPERATIONS



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Prior to installation please carefully read the safety instructions in this manual. The company cannot be held responsible for damage to persons or property arising from non-compliance with safety regulations, either during installation or maintenance of the machine described in this manual.

WARNINGS

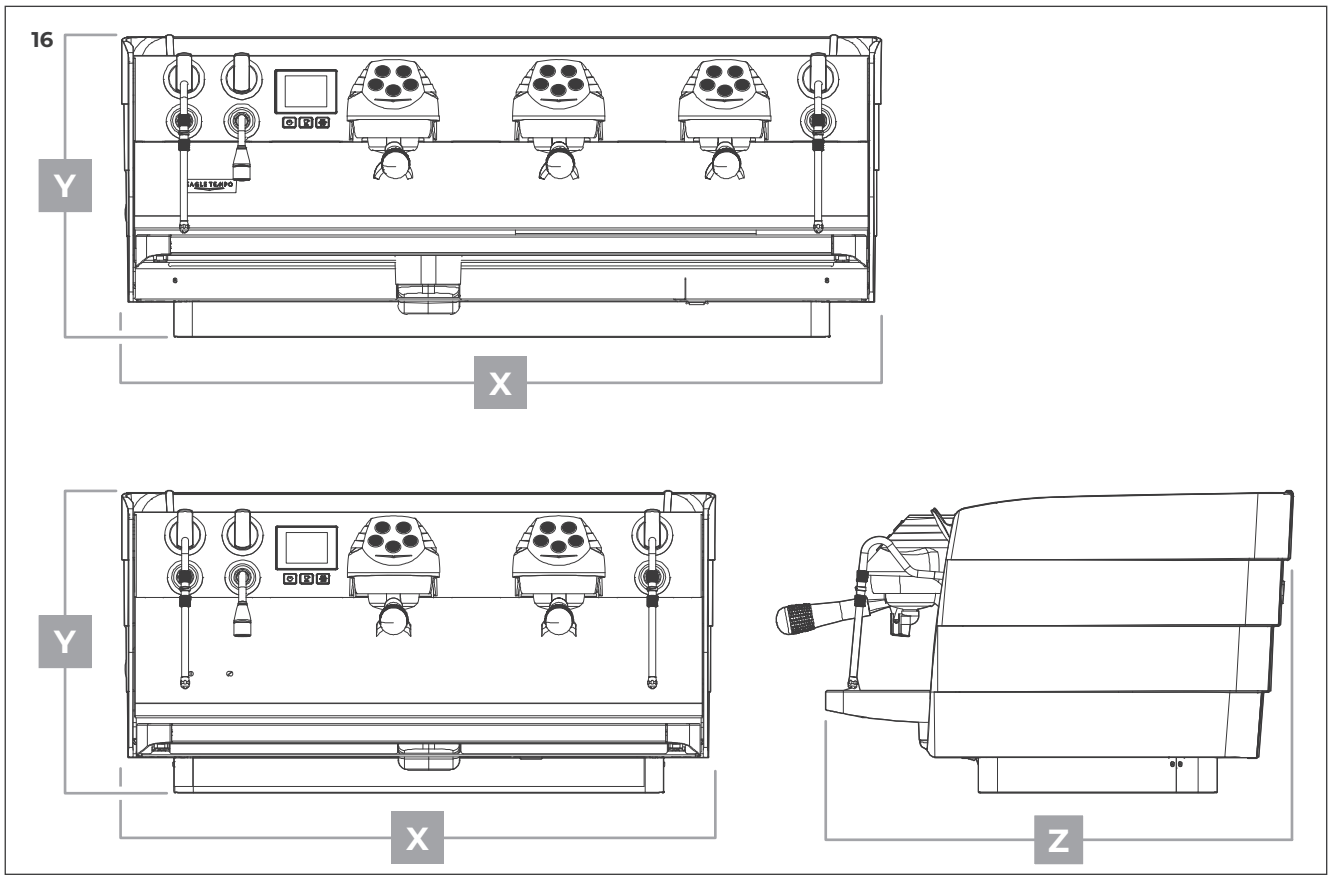
Place the machine in an area where all risks of malfunction can be avoided.

Never install in areas where the machine may be subject to jets of water.

DO NOT DISPOSE PACKAGING in the environment.

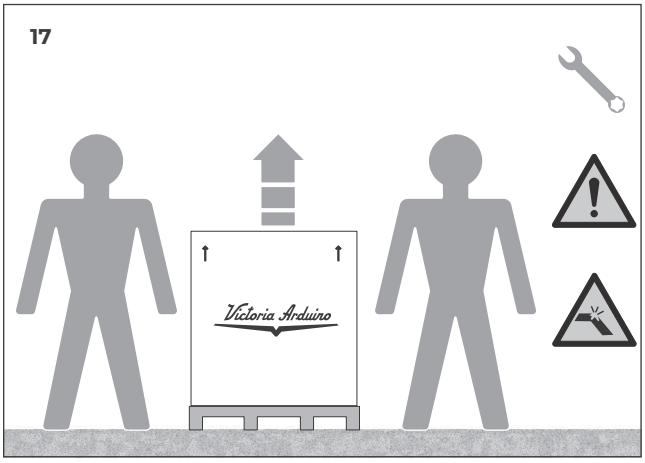
3.1 TECHNICAL CHARACTERISTICS

Model			NEO		DIGIT	
Groups			2	3	2	3
Voltage		V	220-240 / 380-415			
Power		W	6000	7400	4700	5200
Power with Cup Warmer		W	6400	7900	5100	5700
Steam Boiler capacity		l	8		11	7
Coffee Boiler capacity (each one)		l	0,14		/	
Net weight		kg (lb)	62 (136,69)	73 (160,94)	64 (141,09)	79 (174,16)
Gross weight		kg (lb)	79 (174,17)	96 (211,64)	84 (185,19)	102 (224.87)
Dimensions	mm (inch)	X	825 (32,5)	1055 (41,5)	825 (32,5)	1055 (41,5)
		Y	416 (16,4)			
		Z	650 (25,6)			



WARNING

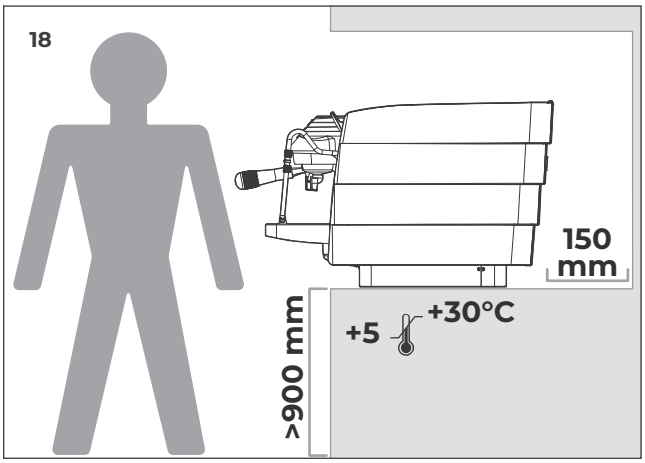
To lift the machine are necessary 2 or more operators.



3.2 POSITIONING

Once the packaging has been removed and the integrity of the machine and accessories have been checked:

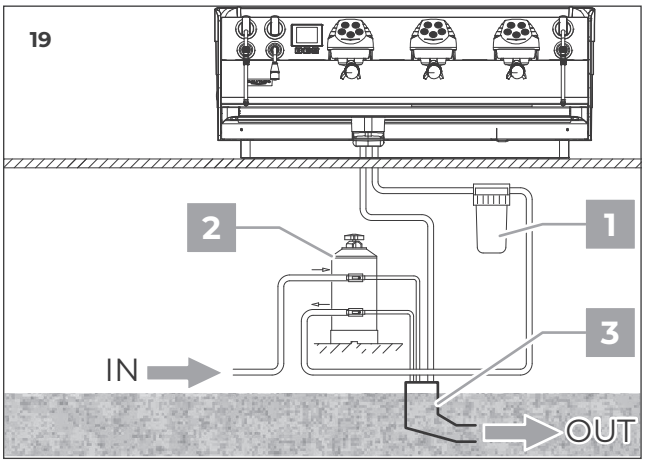
- Position the machine ON a horizontal plane at least 900 mm high from the ground.
- Keep at least 150 mm around the machine for proper ventilation.



3.3 WATER CONNECTION

It is advisable to install a softener **1** and then a mesh filter **2** on the external part of the plumbing system, during preliminaries and after levelling the machine.

1 Softener
2 Mesh filter
3 Drain Ø 50 mm



WARNING

Avoid throttling in the connecting tubes. Assess that the drain pipe 3 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.

NOTE

For a correct functioning of the machine the water works pressure must not exceed 4 bars. Otherwise, install a pressure reducer upstream of the softener; the internal diameter of water entrance pipe must not be less than 6 mm (3/8").

3.4 WATER SPECIFICATIONS

Monitoring of water recipe to keep it within required levels and maintenance of filtration system is the user's responsibility.

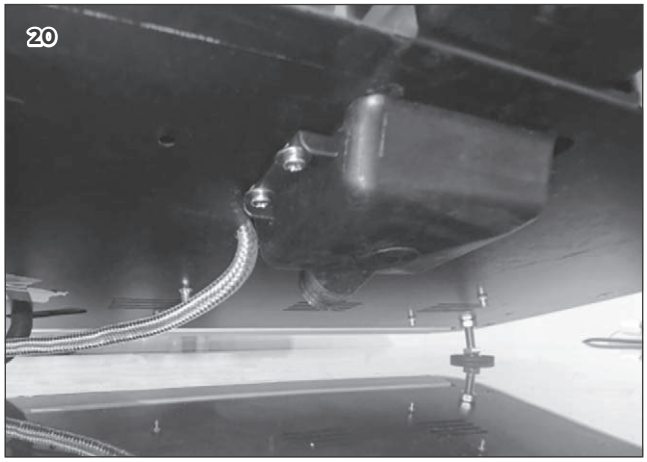
Failing to meet and maintain water at the following levels will void the entire warranty.

Total hardness	**ppm**	50 - 60
Waterline pressure	**bar**	2-5 (cold water)
Minimum flow	**l/hr**	200
Chloride	**micron**	Less than 1.0
Alkalinity	**ppm**	10-150
Total dissolved salts (TDS)	**ppm**	50 -250
Chloride	**mg/L**	<0.5
pH		6.0- 8.0

3.5 CONNECTION TO THE WATER SUPPLY

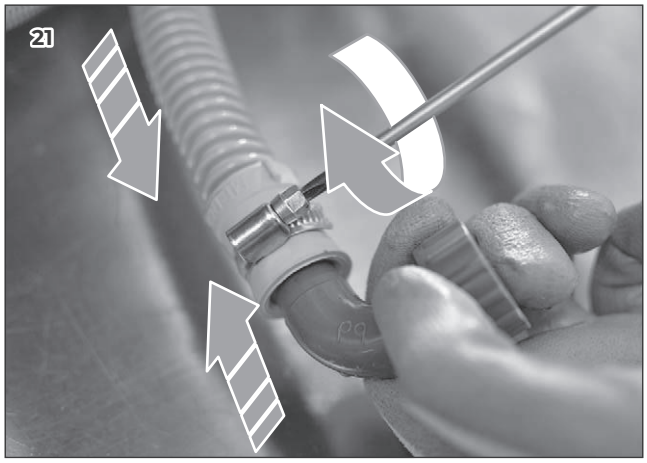
The machine comes with a loading tube with a 3/8-inch connection for the water main.

The cable is already installed in the machine, simply connect it to the water supply.

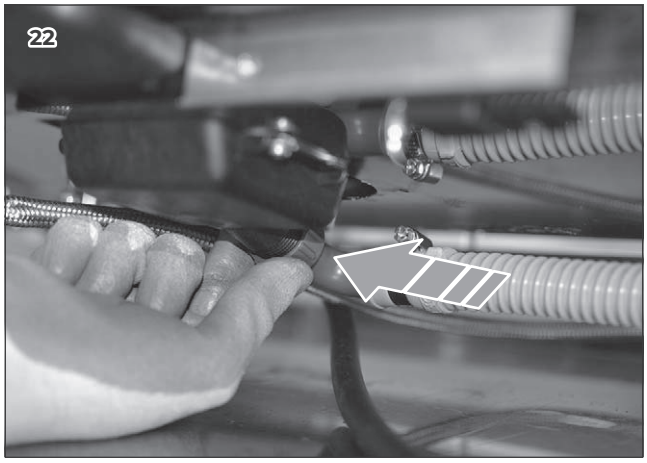


To connect the wastewater system, proceed as it follows.

1 Connect the supplied wastewater pipe to the supplied joint and use a Philips screwdriver to tighten.



2 Connect the wastewater pipe and the joint to the wastewater system by manually screwing it to the union.



3.6 ELECTRICAL SPECIFICATIONS

WARNING

The machine must always be protected by an automatic, omnipolar circuit breaker switch of adequate rating protection with an open distance between the contacts that permits the complete disconnection of the conditions regarding category III excess voltage surge.

Simonelli Group cannot be held liable for any damage to people or things due to non observance of the safety prescriptions.

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.

If it does not, carry out the connections on the basis of the available electrical line, as it follows.

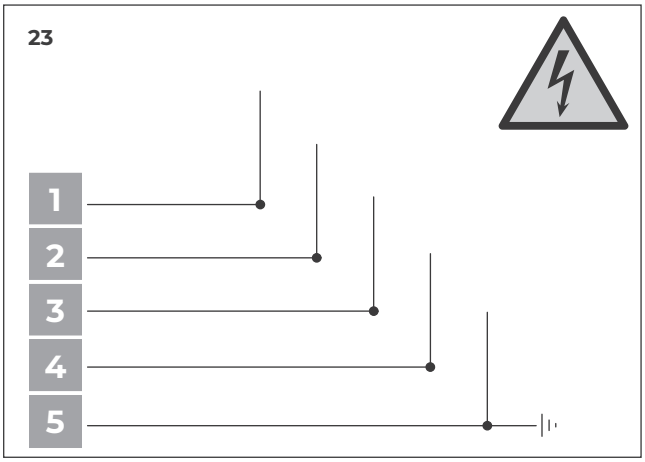
NOTE

At the beginning of the day's activities and in any case, if there are any pauses of more than 8 hours, then it is necessary to change 100% of the water in the circuits, using the relevant dispensers.

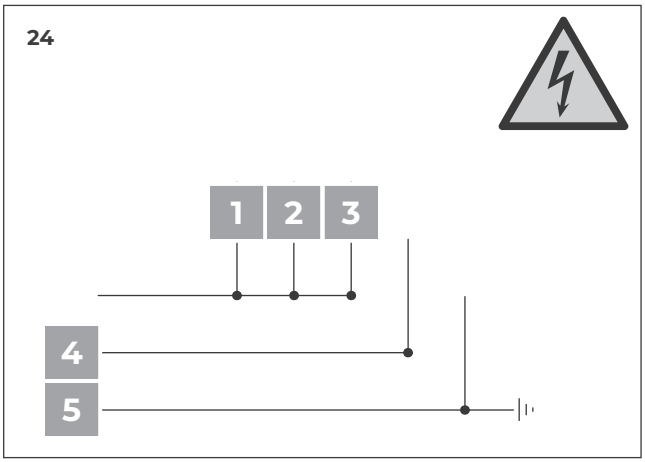
NOTE

In case of continuous services, carry out the above changes on a weekly basis.

A For voltage 380 V / 3 phases + Neutral:



B For voltage 230 V single-phase:

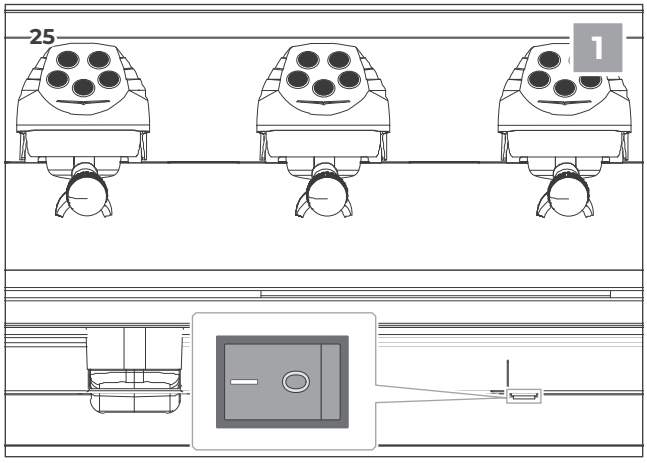


1 Black
2 Grey
3 Brown
4 Blue
5 Yellow - green (earth)

3.7 PROCEDURE OF FIRST INSTALLATION

When first installing the machine or after maintenance on one of the coffee boilers.

1 Switch ON the machine using the main switch positioned to the bottom on the right.



2 If the message **"SWITCH OFF CLOCK ENABLED"** appears on the touch screen, proceed as described in step **4**.

3 If the logo **"EAGLE TEMPO"** appears on the touch screen, press **D** key for at least 10 seconds, then leave it: the touch screen will show **"SWITCH OFF CLOCK ENABLED"** and then proceed as described in step **4**.

WARNING

Insert the water collection pan in order to avoid flooding the machine.

4 Turn the machine ON by pressing **B**. The machine will start the pump to fill the coffee boilers for 20 seconds and water will come out from the groups.

- If this cycle is interrupted due to a power outage, or if the machine is accidentally switched OFF from the main switch, the next time the machine is switched ON, the cycle will automatically start again.
- If the cycle does not end with the outflow of water from all the groups, it is reasonable to turn the machine OFF immediately and restart the procedure from step **1**, to check whether there are problems filling the coffee boilers.

NOTE

If alarm 7 appears on the touch screen, the machine recognizes that there is a problem. Refer to Chapter **"12 ALARMS AND CONTROL OF THE EMERGENCIES"** to know how to proceed.

WARNING

If the boilers are not completely filled with water, this could damage the coffee boilers.

Once the coffee boilers filling procedure ends, the machine will automatically proceed with the auto-fill function of the steam boiler, hence it will start the pump to reach the correct water level.

If after 90 seconds the water level has not been reached, alarm 2 appears on the touch screen and all keys button on the group will be OFF because the motor protection starts to function.

Furthermore, this system that protects the motor is also utilised to stop the pump from working if there is no water available (e.g., the upstream tap is closed).

Turn the machine OFF and ON to continue the flow of water to the steam boiler.

3.8 WATER INPUT PRESSURE

With machine ON, the touch screen will show the water input pressure.

Check that the water input pressure is between 2 and 5 bar.

If the pressure is more than 5 bar, insert a pressure reducer upstream to ensure a value between 2 and 5 bar.

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NOTE

Normally the two-groups machine does not require this operation and the three-groups machine needs it once only.

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3.9 PRESSURE ADJUSTMENT

The pressure of the machine must be set while the coffee is brewing.

While coffee is delivered, check that the value on the screen reaches 9 bar, the optimum value.

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In the event that it would be necessary, use the knob located below the machine to make an appropriate adjustment.

Turning the knob clockwise raises the pressure, turning it counter-clockwise, turning it counter-clockwise decreases the pressure. When the machine is on stand by, the touch screen shows the value of the water pressure.

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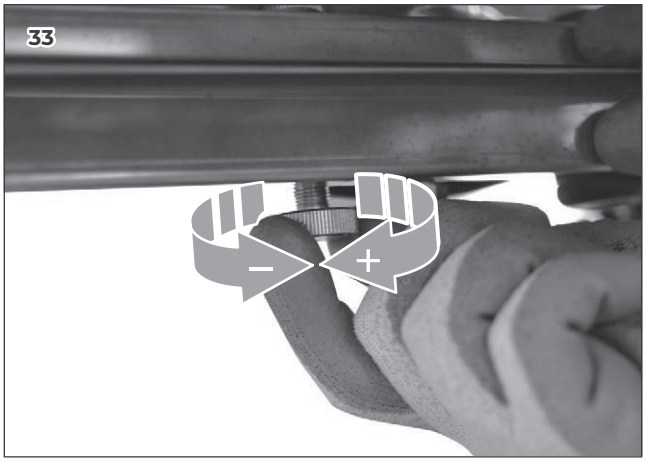


3.10 HOT WATER ECONOMISER ADJUSTMENT

NOTE

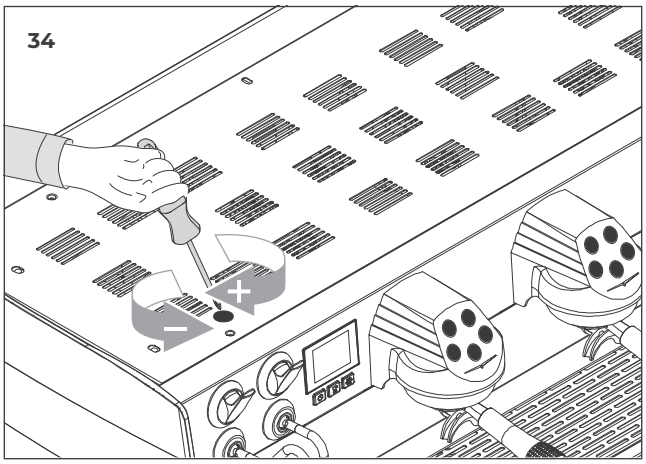
This operation can be carried out while the machine is turned ON.

The hot water mixer serves to adjust the temperature of the water leaving the wand and to optimise system performance.

To set the hot water economizer, use a screwdriver on the screw in the top part of the machine, as shown in the figure.

Turn it **CLOCKWISE** / **ANTICLOCKWISE** to **REDUCE** / **INCREASE** the temperature of hot water.

34



3.II BASIC PROGRAMMING

Using the touch screen panel you can move inside the interface.

Press to enable or select the proper function.

The preliminary operations to be carried out once the machine is installed and turned ON are as it follows.

NOTE

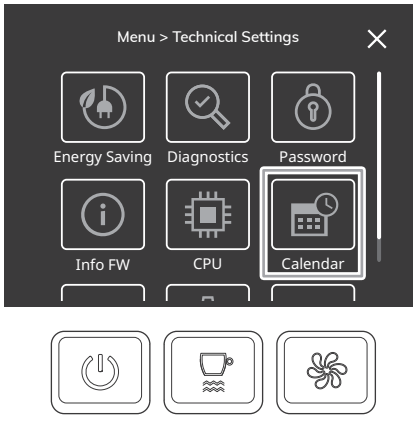
For more information about the touch screen operation, see the Chapters "**10 PROGRAMMING**" and "**11 TECHNICAL SETTINGS**".

1 Enter the **Language** menu from the **Main menu** and select the desired display language.

35

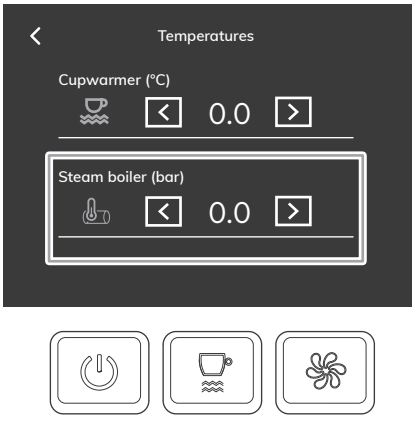
2 Update the date and time from the **Technical Settings**, in the **Calendar** menu. The default password for the first Technical Settings login is **1111**.

36



3 Set the pressure of the steam boiler from the **Temperatures** menu.

37



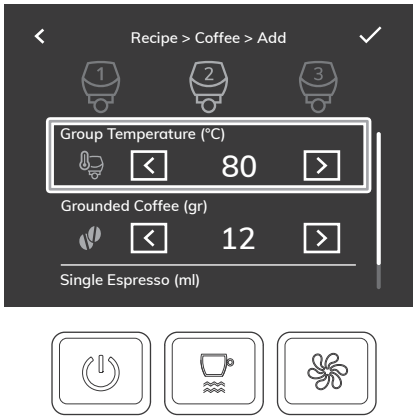
4 Enter the **Recipe** menu to edit coffee recipes.

38

4

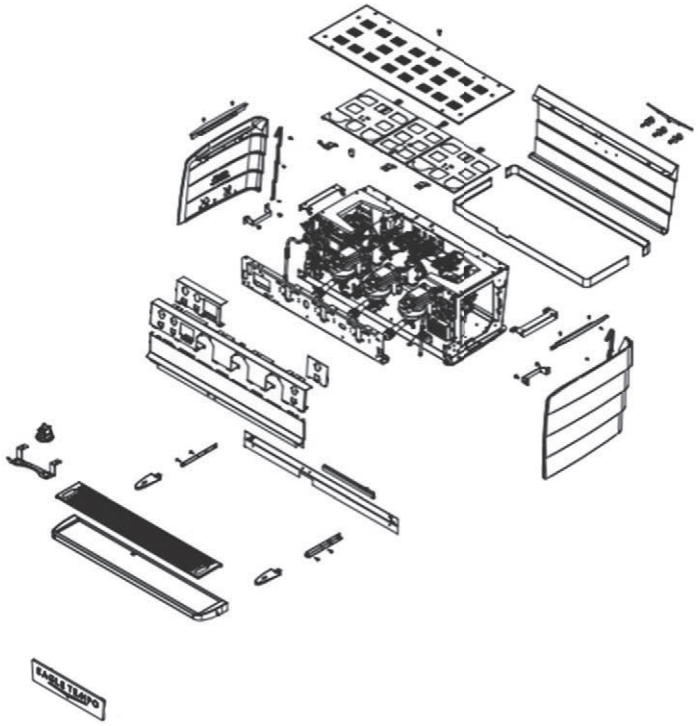
5 Set the Coffee **Group temperatures** and doses (amount in ml).

39



5

4 REMOVAL OF EXTERNAL SURFACE



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DANGER

Before proceeding with the operations described in the Chapter make sure that the machine is turned OFF and unplugged from the mains.

NOTE

Use gloves to protect against sharp or hot surfaces that you can bump against involuntarily during operations.

NOTE

Before proceeding with the removal of the panels it is advisable to clean and free up enough space where the machine parts will rest so that they are not be unintentionally damaged.

4.1 TOP COVER REMOVAL

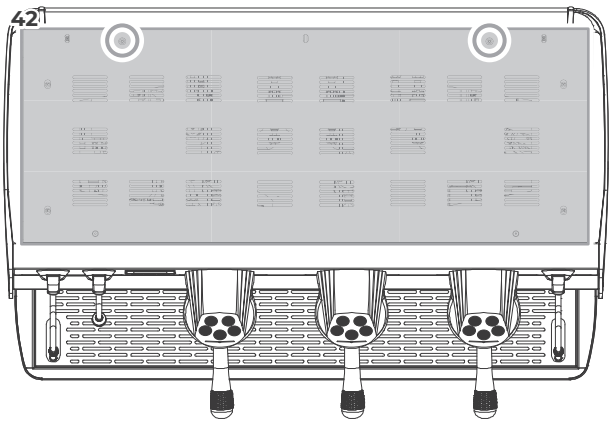
Unscrew the 2 screws with a Phillips screwdriver that is located on the cup warming tray:

Disconnect the temperature probe and power supply of the cup warmer (optional) and remove panel.

40

41

42



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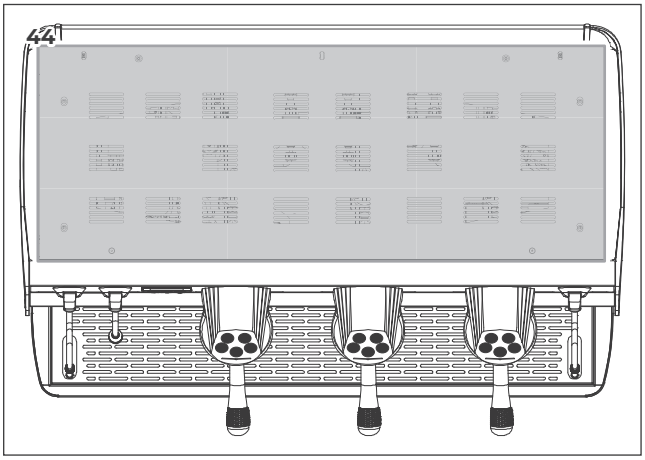
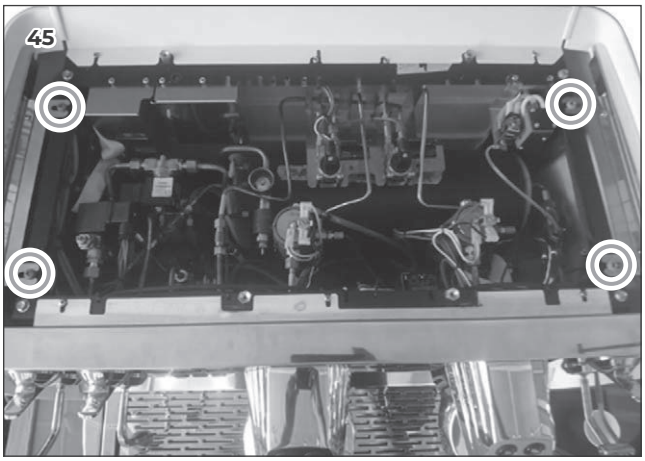
4.2 SIDE PANELS REMOVAL

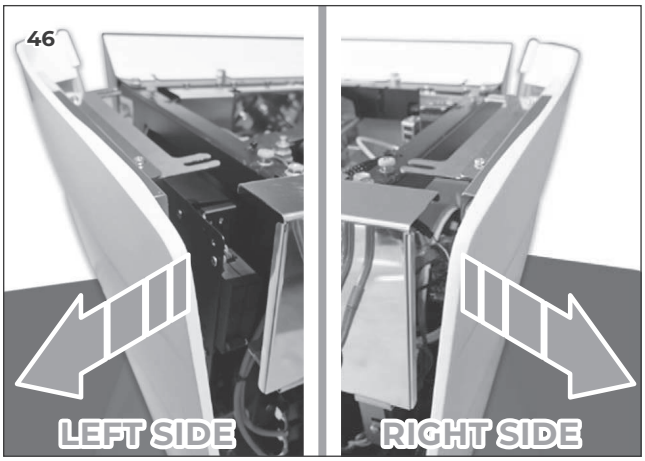
Before remove the side panels, remove the top cover as described in the paragraph "**4.1 TOP COVER REMOVAL**".



Use a Phillips screwdriver simply loosen the 2 screws on each side for two turns to remove the panel.

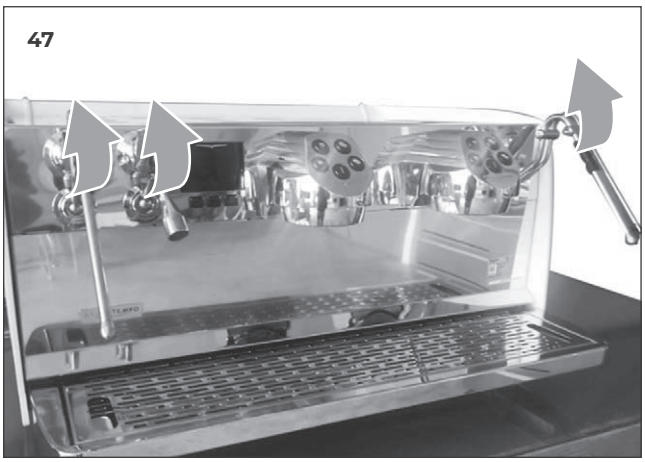


Gently remove the side panel of the machine and place it on a surface that does not compromise the integrity of the side panel.

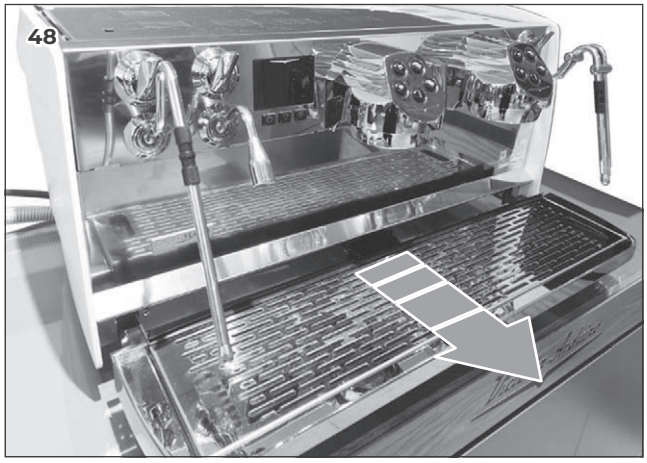


4.3 FRONT LOWER PANEL REMOVAL

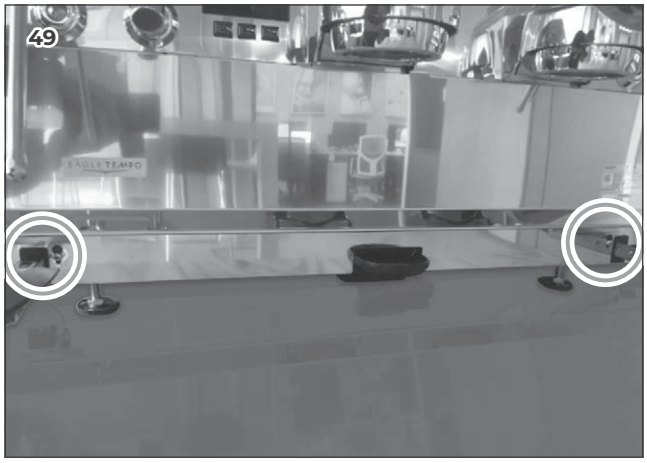
To remove the lower front panel, it is necessary to lift the steam wand and the hot water wand.



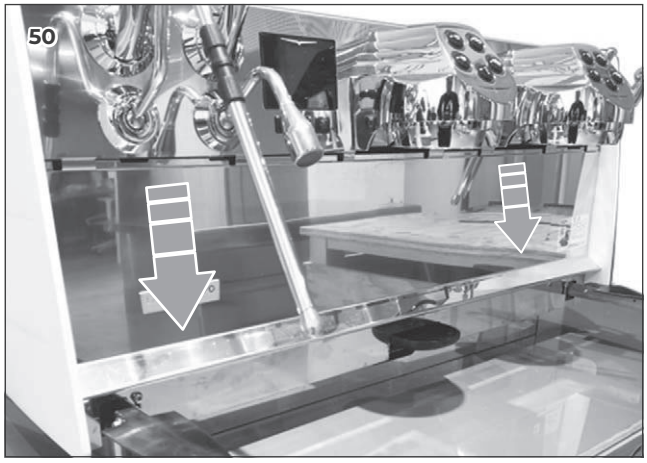
Remove the work surface raising and removing the water collection pan.



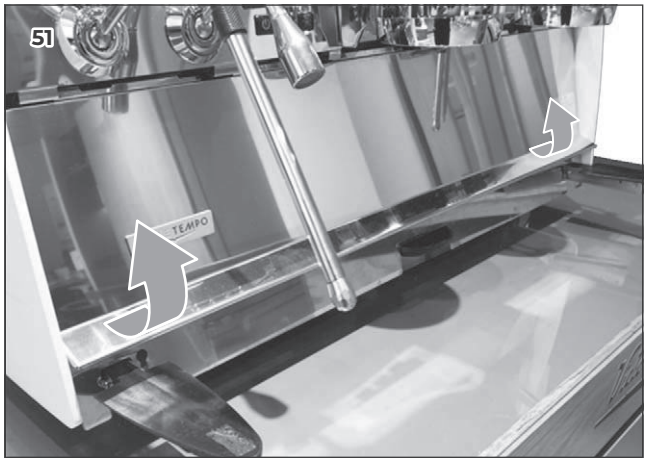
Partially unscrew the 2 side screws that hold the front panel in place.



Pull down the front lower panel to free it from the fixing screws.



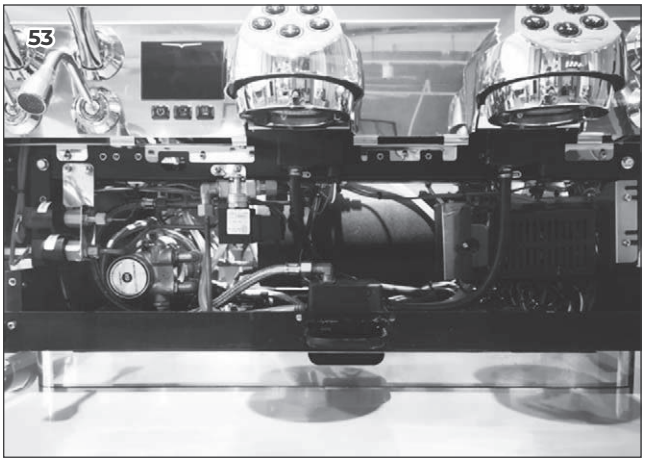
To remove the panel, complete to free it from the fixing screws.



To remove the panel, complete to free it from the top.

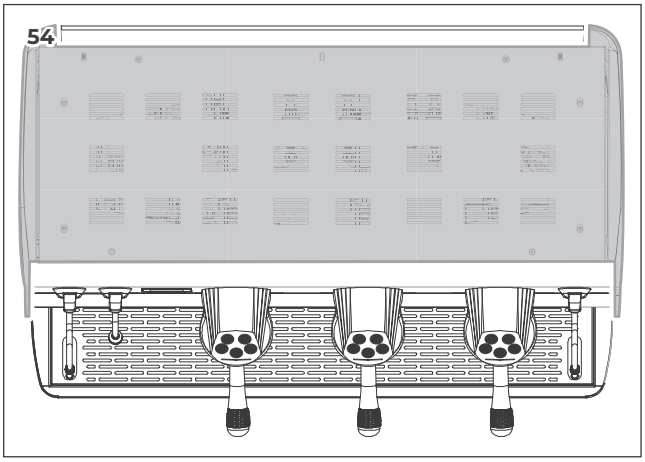
From the front could access to:

- Brewing solenoid valve, Auto Filling solenoid valve;
- TERS (Thermal Energy Recovery System);
- Pump;
- Water and Steam pressure transducer;
- Steam boiler drainage;
- T3 temperature control board.



4.4 REAR PANEL REMOVAL

To remove the back panel, initially remove the top cover and both side panels as described in the paragraphs "**4.1 TOP COVER REMOVAL**" and "**4.2 SIDE PANELS REMOVAL**".



Loosen the 2 screws found on the top.

WARNING

Carefully remove the panel. During reassembly, first insert the rear panel then the side panels to avoid damaging them.

4.5 GROUP HEAD COVER REMOVAL

To remove the group head cover, is necessary to remove the front lower panel as described in the paragraph "**4.3 FRONT LOWER PANEL REMOVAL**".

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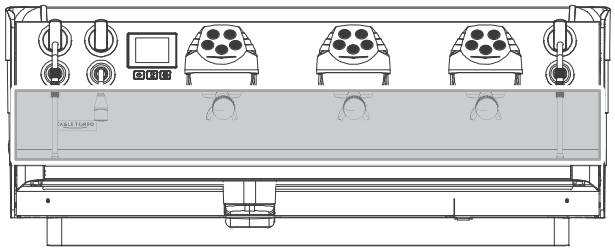
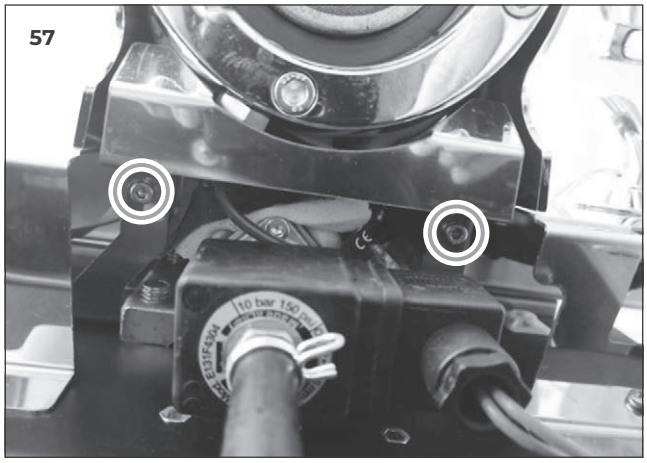


Use a 3 mm hex screwdriver to partially unscrew the two screws holding the group cover.

The two screws are located on the sides of the coffee valve.

57



Rotate the group cover from the bottom upwards to free it from the lower support.

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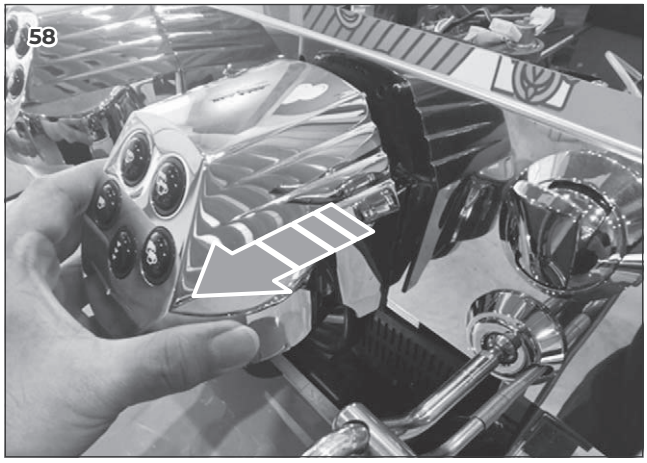
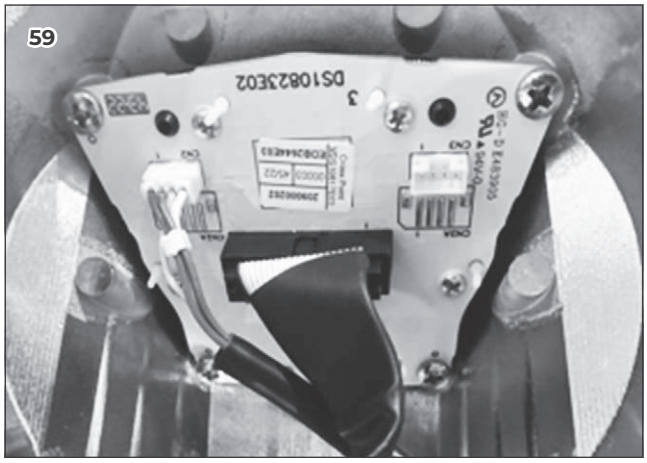


Rotate the group cover from the top downwards to remove it from the machine. If necessary, disconnect any connections.

59



WARNING

If the machine has been turn OFF recently, wear protective gloves.

NOTE

For further information about operations on the group covers and service boards, refer to Chapter "**9 ELECTRICAL COMPONENTS**".

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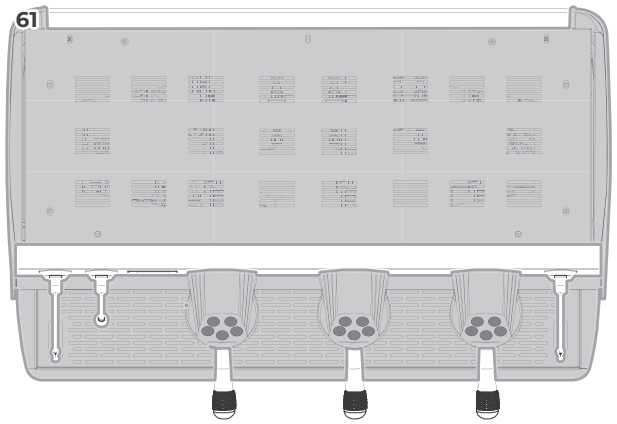
HOT AND CUTTINGS SURFACES

4.6 TOUCH SCREEN REMOVAL

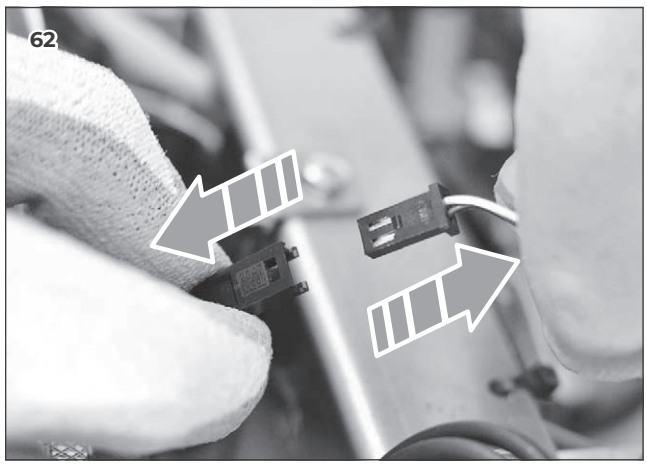
To remove the touch screen, it is initially necessary to remove the side panels, the cup holder surface, the water collection pan, the lower front panel and the group covers, as described in the relevant paragraphs.

61



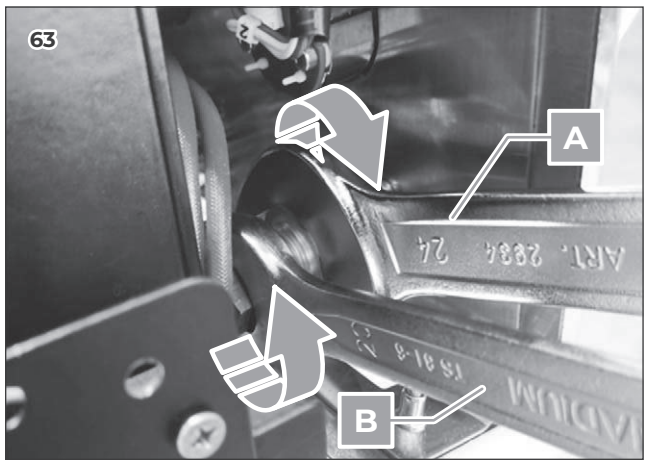
If there are EasyCream (optional), disconnect temperature probe connections.

62



Use a 24 mm **A** wrench and a 20 mm wrench **B**, block the front fitting, and unscrew the copper pipe nut.

63



NOTE

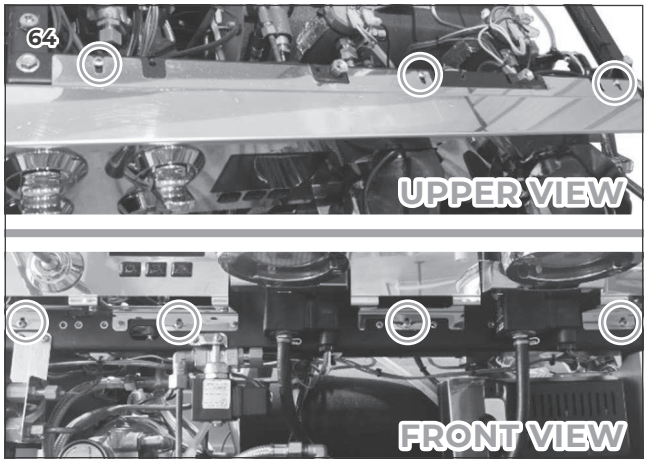
Proceed as described for all the wands:

- Left and Right Steam wand;
- Hot Water wand.

Use a Philips screwdriver, remove the screws fixing the front higher panel.

Remove the front panel.

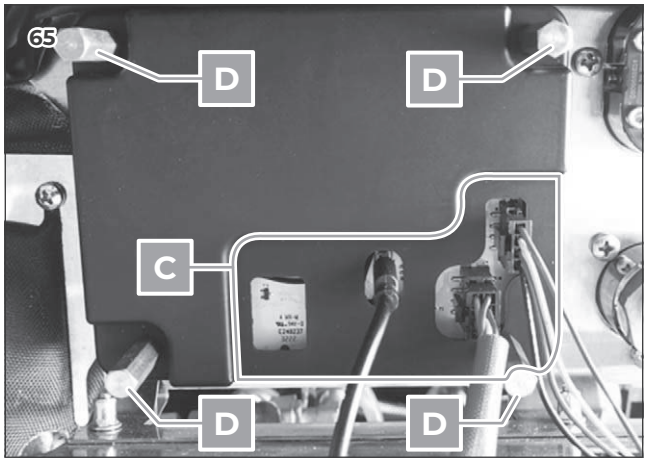
64



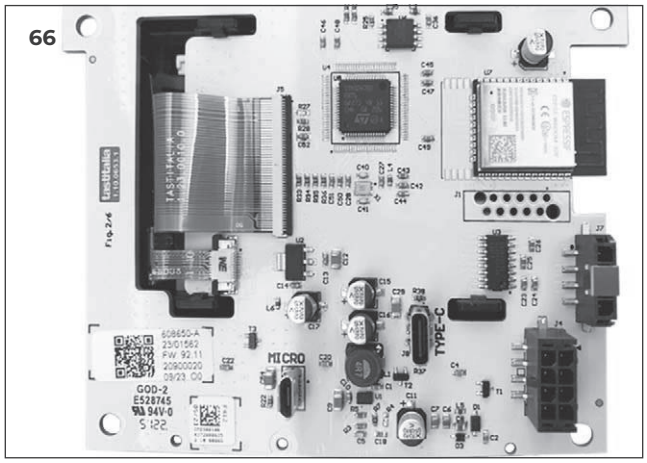
Disconnect the touch screen electrical connections **C**.

Use a 7 mm wrench to remove four nuts **D** fixing the touch screen cover.

65



66



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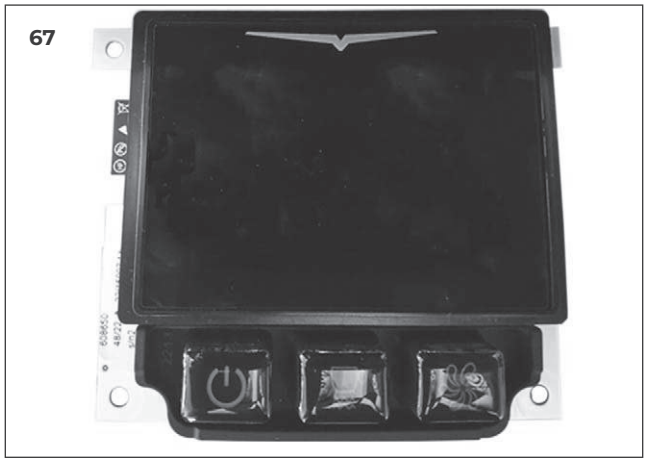
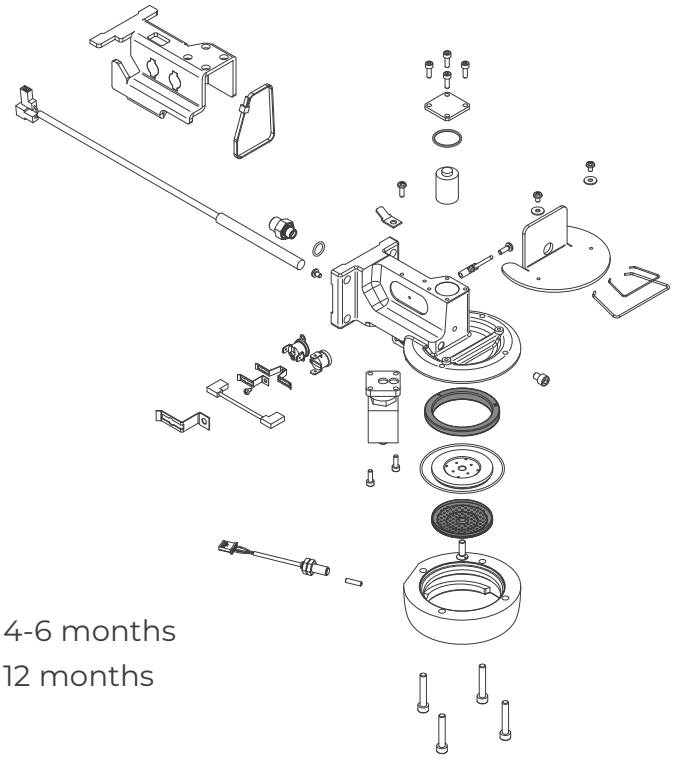


5 INFUSION GROUP











■ Replace every 4-6 months
■ Replace every 12 months

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The infusion group is part of the **NEO** (**New Engine Optimization**), that guarantees high performance while reducing the energy consumption of the machine. Hence this group is different from common systems with thermosiphon circulation. In fact, the temperature of the group is ensured by the presence of a heating element cartridge. In addition, the thermal insulation prevents heat dispersion.

Each group is equipped with:
- A heating element cartridge of 300 W;
- A temperature probe that communicates with the control unit via the T3 card;
- A high-limit thermostat 135°C connected in series with the heating element;
- A three-way solenoid valve called coffee valve;
- Filter holder presence sensor (optional).

The group section shows:
A Water supply into the group
B Heating element
C Coffee solenoid valve
D Pre-infusion chamber
E Water outlet

The machine is provided by the **SIS** (**Soft Infusion System**). It optimizes the extraction and compensates any tamping errors so that it reduces waste and makes regularly perfect coffees. It is based on the pre-infusion chamber, that increases the time in which water without pressure wets the coffee cake to provide a uniform extraction. A cylinder in the chamber limits the space and the dripping of water after the end of extraction.

How does the water flow work?
The water enters the group **A** and the coffee valve lets it pass through **C**.
Then the water fills the pre-infusion chamber in about 3 seconds **D** and, in the meantime, the coffee cake is reached by the water **E** and is naturally wet.

Once the chamber is filled, the pressure of 9 bar reaches the coffee, initiating the extraction into the cup.

The last part of the infusion group is houses a pavilion, a shower and underpan seal.
The pavilion distances the shower from the coffee, according to the need for different thickness.

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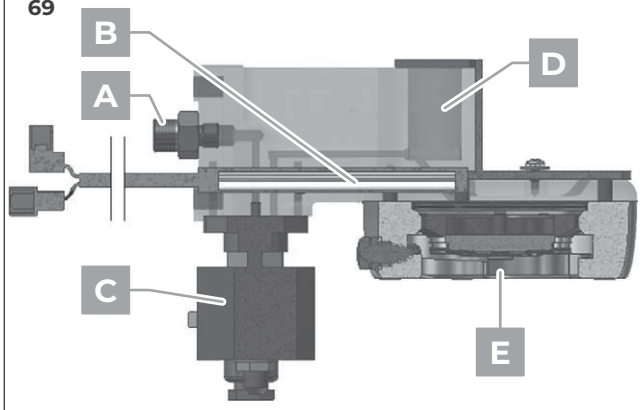

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The standard machine comes with 3 mm pavilions; pavilions 4 mm or 5 mm are also available as original spare parts.

The shower is the interface between the coffee and the machine, preventing the coffee from rising inside the machine.

Shower and pavilion tend to get dirty and must be removed and cleaned at least weekly.
Furthermore, they must be replaced periodically.

72

The underpan seal prevents water from coming out from the sides of the pavilion and reach the capsule unevenly or spill from the filter holder.

Since the material is plastic and exposed to high temperatures, the seal must be replaced regularly because it tends to deform and lose elasticity.

73

DANGER

Before proceeding with the operations described in the chapter make sure that the machine is turned OFF.

WARNING

If the machine was turned OFF recently, protect yourself with terminal insulation gloves.

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HOT SURFACES

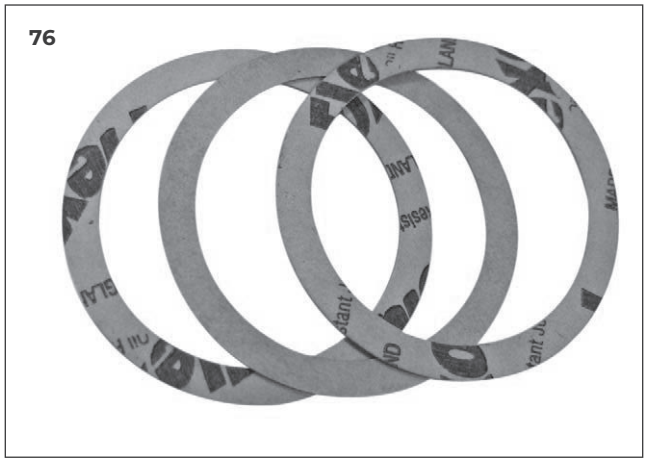
5.1 SHOWER, PAVILION AND SEAL REMOVAL

To remove the shower and pavilion it is sufficient to remove the central screw under the group.


75

To change the seal use an awl or a slim flat-head screwdriver and at first remove one edge of the seal and then remove it entirely.

If the group is worn out just insert shims **02060014** under the seal so as to reduce the stroke of the filter holder.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5.2 FILTER HOLDER PRESENCE SENSOR

The filter holder presence sensor informs the control unit about the presence or not of the filter holder in the infusion group. In this way it permits the auto-purge feature.

It is visible in the back of the group head and comes out in the inner of the group head.


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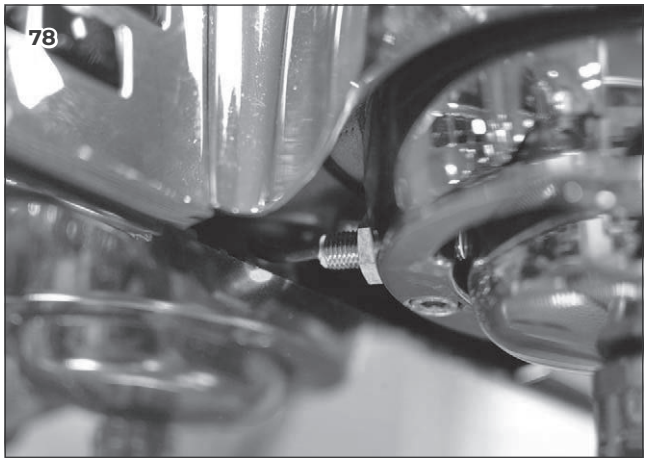
NOTE

When the filter holder sensor is functioning, an orange light means the presence of the filter holder, while no light means its absence.

PROBLEMS
The sensor could not work properly.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Example:
1 The light is always orange, as the sensor feels the filter holder presence, also in ab-

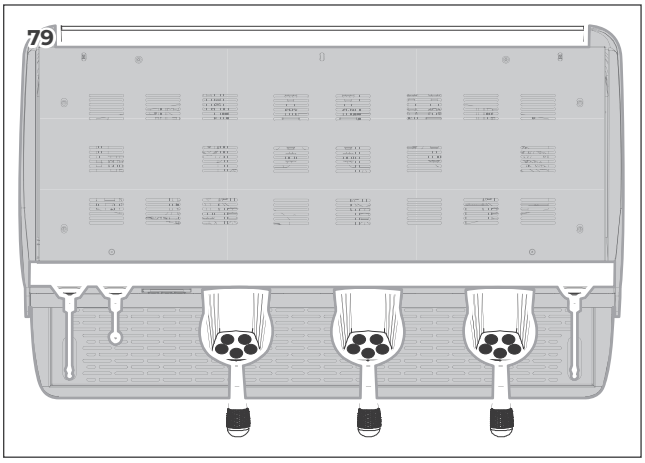
sence of it: sensor in short circuit, needs to be replaced.

2 The light is mostly OFF, and it is on only with some movement of the filter holder. It could mean that the sensor is not properly flush with the inner of the group head: needs to be moved closer.

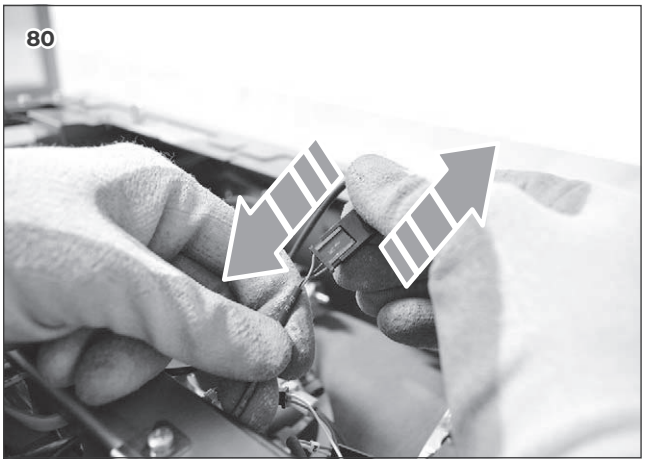
5.2.1 REMOVAL OF THE FILTER HOLDER PRESENCE SENSOR

To remove the sensor, it is necessary to:

Remove the side panels, the cup holder surface, the water collection pan, the lower front panel and the proper group cover, as explained in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

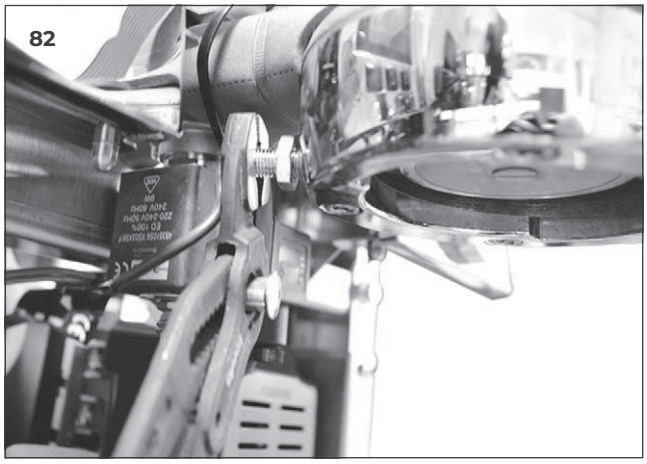


Unplug the sensor wire from its extension.



Use a 13 mm wrench, loosen the sensor fixing nut.

Use an adjustable wrench, slide out the sensor.


82

WARNING

When the filter holder sensor is reinserted, make sure it is aligned with the inner of the group head and verify the proper functioning.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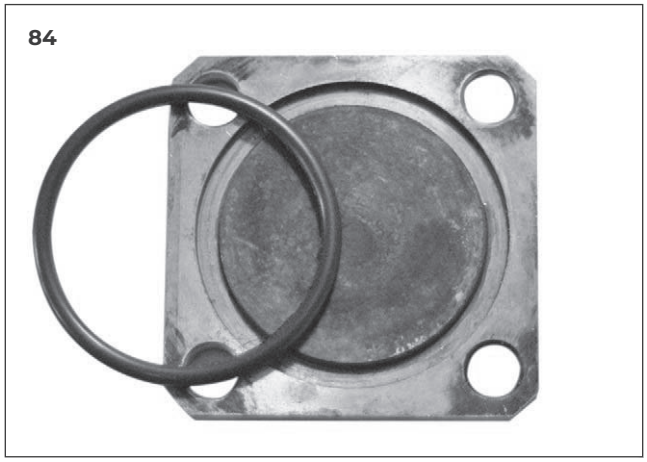
NOTE

To move the sensor closer, in order to align with the inner of the group head, follow steps **3** and **4** of the removal procedure and, when the position is fine, tighten the sensor fixing nut.

5.3 REPLACING THE SEAL IN THE PRE-INFUSION CHAMBER

The pre-infusion chamber is sealed by a cover fixed with four hex screws.
Under the cover there is a seal that should be changed annually, in fact, like all seals, it may deteriorate in time and lose elasticity.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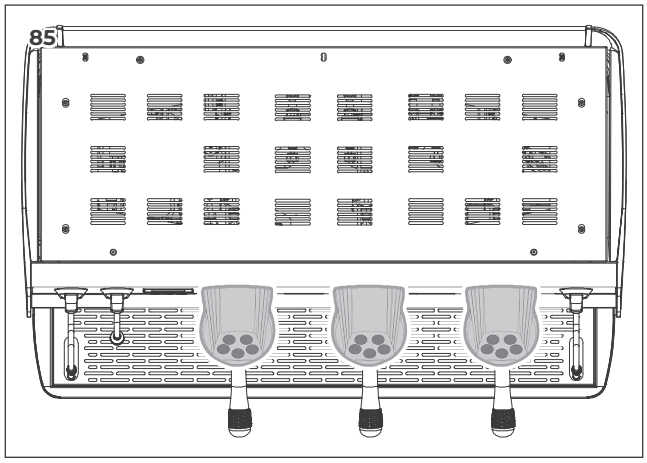
WHEN TO REPLACE
The seal must be replaced annually or when there is a leak from the pre-infusion chamber.

HOW TO REPLACE
Remove the group cover, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".


85

Remove the screws and the bracket.

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Remove the insulation cover.

Use a 3 mm Allen key to remove the four screws and open the chamber.

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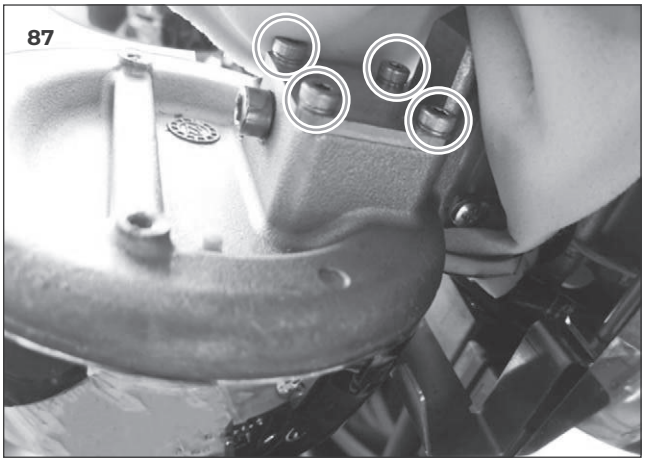

5.4 HEATING ELEMENT

The **NEO Technology** manages temperatures of the "infusion group and coffee boiler" system, to give a proper extraction water temperature, in accord with what has been set in the programming as:

COFFEE RECIPE
> COFFEE RECIPE
> GROUP TEMPERATURE

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When the group heating element cartridge of 300 W needs to be powered ON, the control unit actives it via the T3 card. To know when it is activated, it is possible to monitor LED's placed on the control unit and on the T3 card.

NOTE

For further information about the control unit and the T3 card, refer to Chapter "**9 ELECTRICAL COMPONENTS**".

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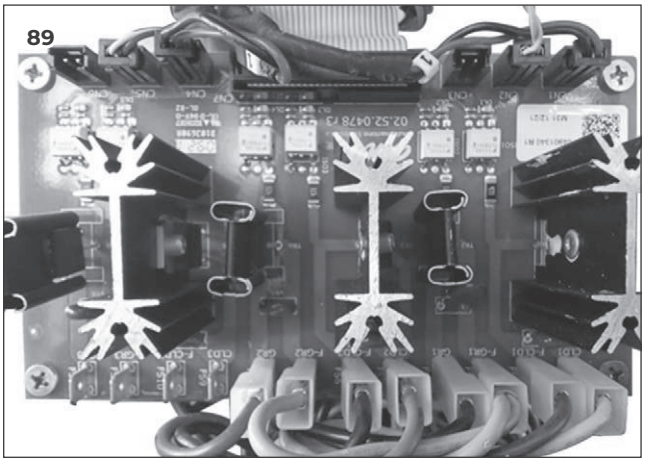

NOTE

It is possible to read the current temperature of the infusion group in the Diagnostic menu. For further information about this feature, refer to Chapter "**10 PROGRAMMING**".

Typical value of the heating element is **approximately 185 ± 25 Ohm**. If the infusion group is not hot, use a tester to verify the heating element resistivity or its continuity.

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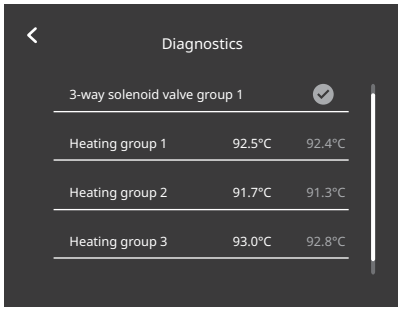

5.4.I HEATING ELEMENT REMOVAL

The heating element cartridge is accessible from the rear wall that holds the infusion group.

To remove it, proceed as it follows.

Remove the group cover as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

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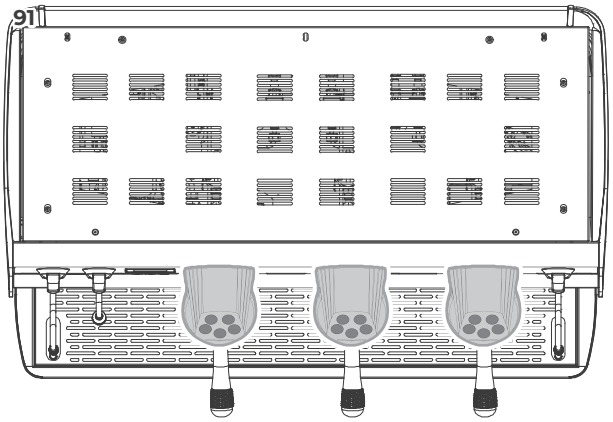
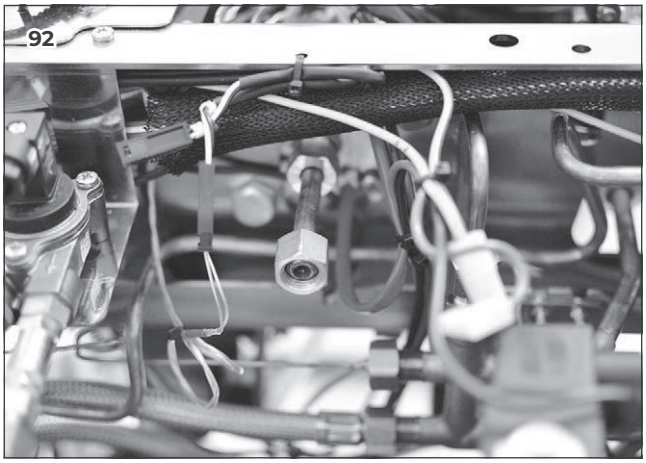


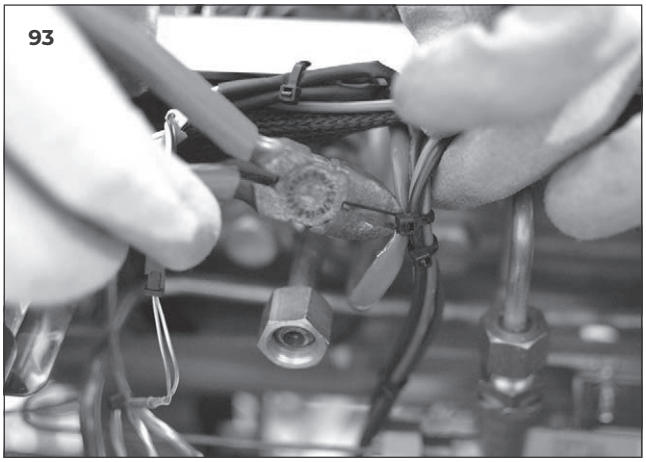
Remove the coffee boiler as described in chapter "**7 COFFEE BOILERS**".

92



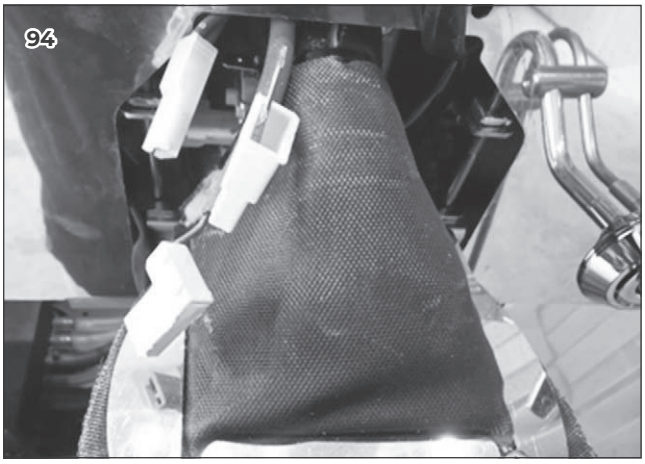
Following the orange cable, cut the clamps to release the cable.

93



Following the orange cable, disconnect the heating element from the neutral and from the high-limit thermostat.

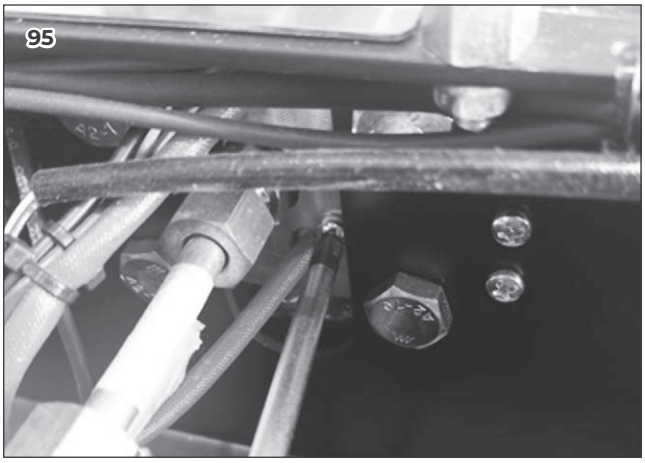
94



Use a Philips screwdriver, loosen the screw that block the heating element.

Pull out the heating element.

95



5.5 TEMPERATURE PROBE

The temperature probe of the infusion group interfaces with the control unit via the T3 card. Moreover, it is equipped with an extension, so it is possible to replace it without accessing the T3 card.

NOTE

For further information about the control unit and the T3 card, refer to Chapter "**9 ELECTRICAL COMPONENTS**".

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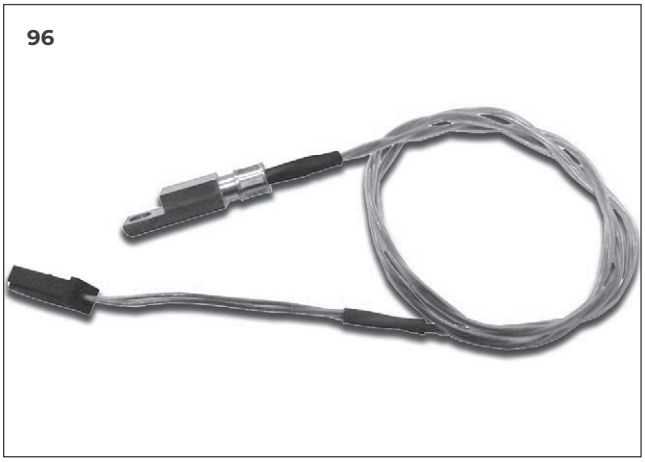

Typical values of the temperature probe are approximately **1.1 kOhm at 25°C** (room temperature) and approximately **1.4 kOhm at 90°C**.

EAGLE TEMPO software can detect possible malfunctions of the temperature probe. If alarms 4 or 5 are shown on the touch screen, check the exact alarm in the **Alarm History** menu.

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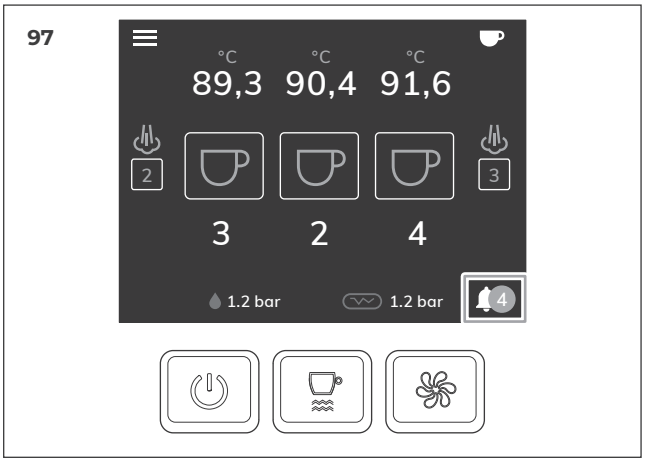


If the error indicates a group temperature probe issue, possible solutions are:

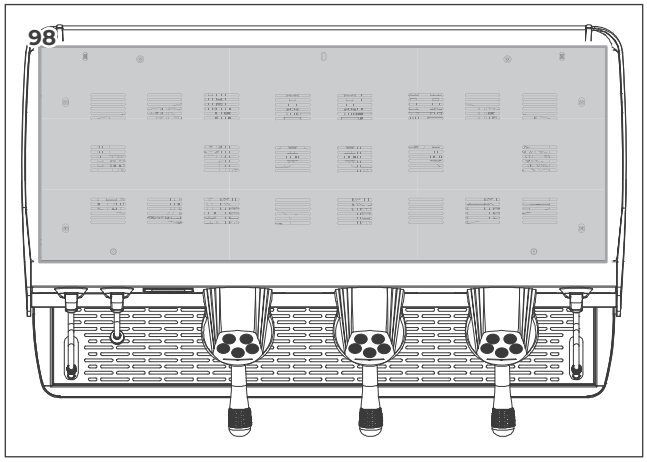
- Check the probe cable and its connection;
- Check the probe extension cable and its connection to the T3 card;
- Check the T3 card connection flat cable to the control unit;
- Replace the probe when necessary;
- Replace the extension cable when necessary;
- Replace the T3 Card when necessary.

NOTE

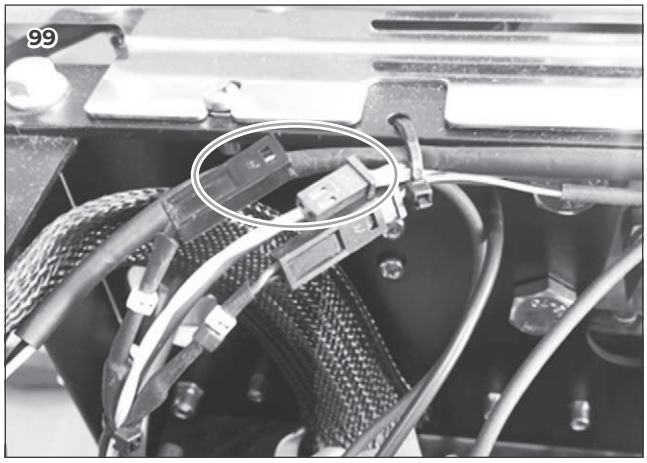
For further information on the temperature probe errors, refer to Chapter "**12 ALARMS AND CONTROL OF THE EMERGENCIES**".

5.5.1 TEMPERATURE PROBE REMOVAL

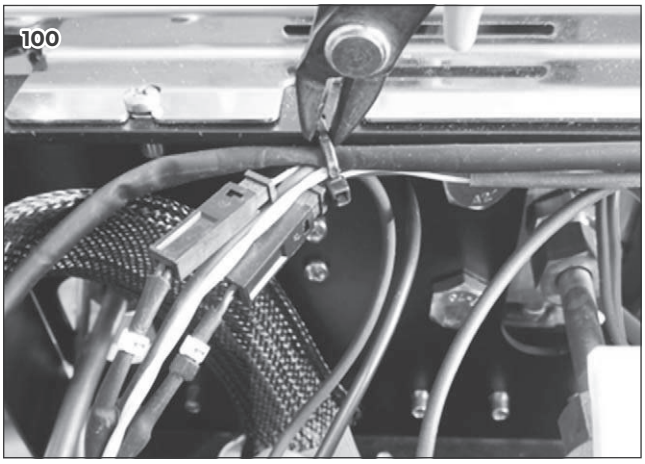
To remove the temperature probe it's necessary to remove the group cover and the cup holder surface, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".



Disconnect the temperature probe from its extension.



Cut the clamps to release wires.



Use screw driver to remove the screw holding the probe to the group.

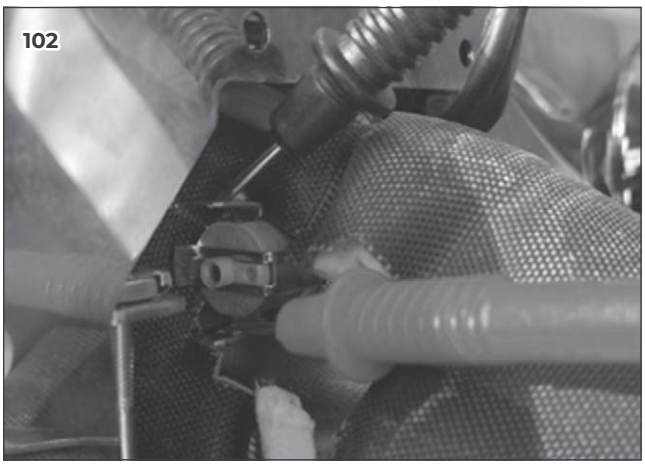
NOTE

It is useful, at the end of replacement operations, to collect and to clamp the wires together to me accessing easier and to avoid contact with high temperature surfaces.

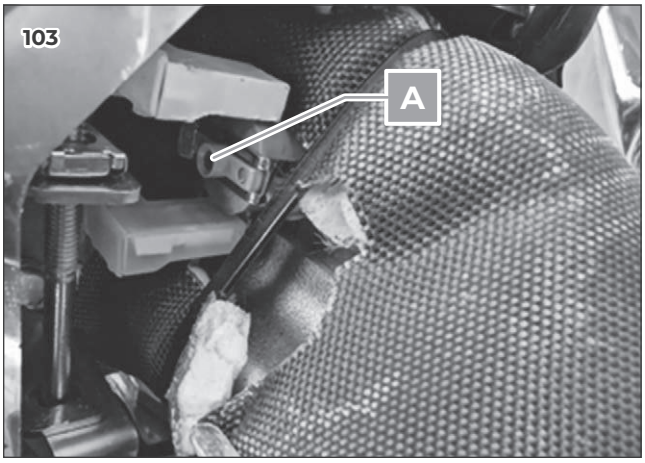
5.6 HIGH-LIMIT THERMOSTAT

The high-limit thermostat is connected in series with the heating element and opens the electrical circuit once the temperature limit of 135°C in the infusion group has been exceeded.

If the heating element does not turn ON, check the continuity of the high-limit thermostat.



If there is not continuity, reset the high-limit thermostat by using a small pin pushing into the small hole **A**.



WARNING

MUST switch OFF the machine before reset the high-limit thermostat 135°C.

5.7 COFFEE VALVE

Each infusion group is provided with a three-way valve called coffee valve.
It's a solenoid valve that is normally closed and opens when it receives a command to dispense coffee.
When this valve is closed, the liquid remaining in the group is pushed by pressure towards the third outlet of valve, that is connected, together with third outlets of other coffee valves, to the **TERS** by a unique Teflon pipe.
When this occurs, the water under pressure in the group, that cannot pass through the coffee cake, is pushed towards the third outlet of the valve, thereby drying the cake.

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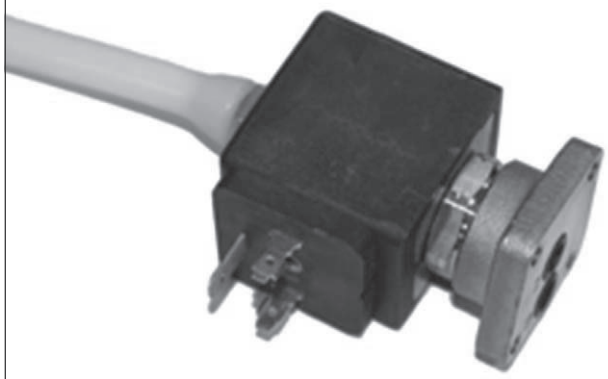

TYPICAL PROBLEMS
If there are problems connected to the coffee cake being completely soaked, three hypothesis can be evaluated:

- The third outlet of the valve is obstructed, therefore the final section is less than it should be;
- Shower and pavilion are blocked because of poor machine cleaning;
- The group always drips, therefore soaks the cake.

5.7.1 REDUCING OF THE COFFEE BOILER INNER PRESSURE

Before to proceed with some operations, if the machine is hot, it is suggestible to reduce the inner pressure of the coffee boiler, to avoid spurts of hot water.
Proceed as it follows.

Turn the machine OFF.

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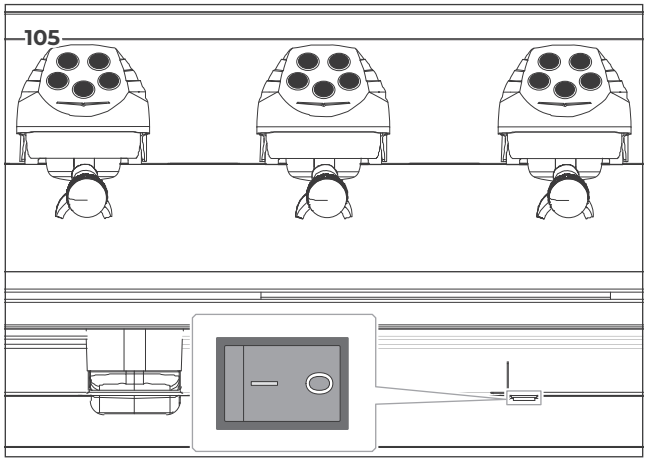

Remove the side panels, the water collection pan and the lower front panel, as explained in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

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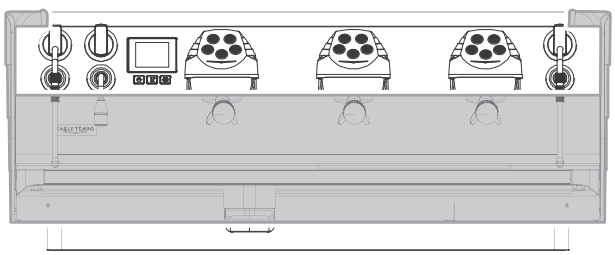
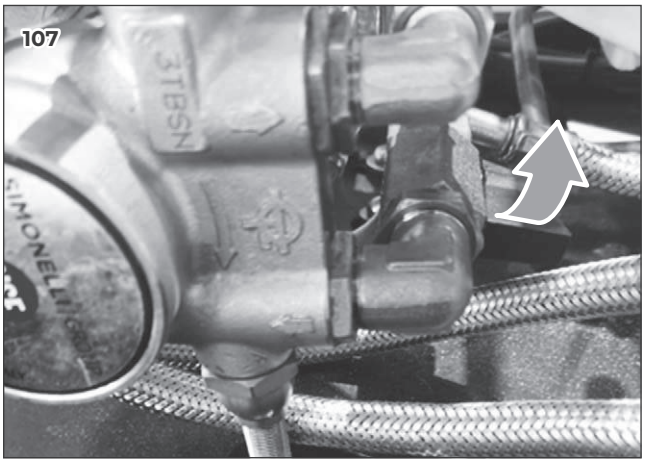
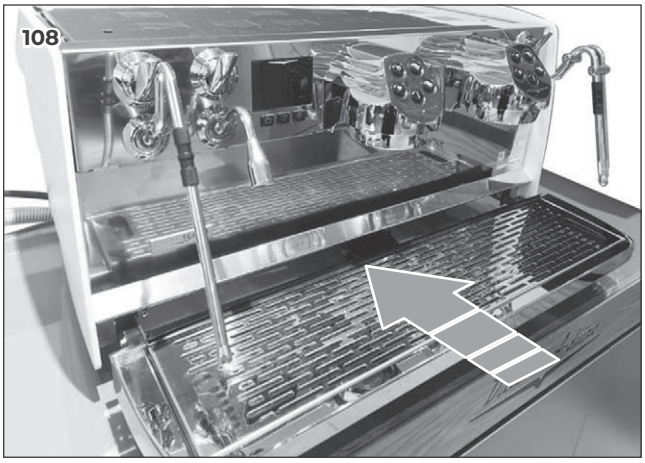


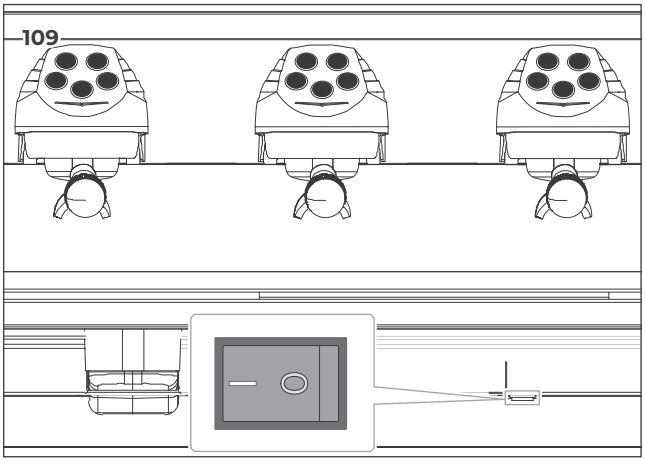
Close the pump tap.



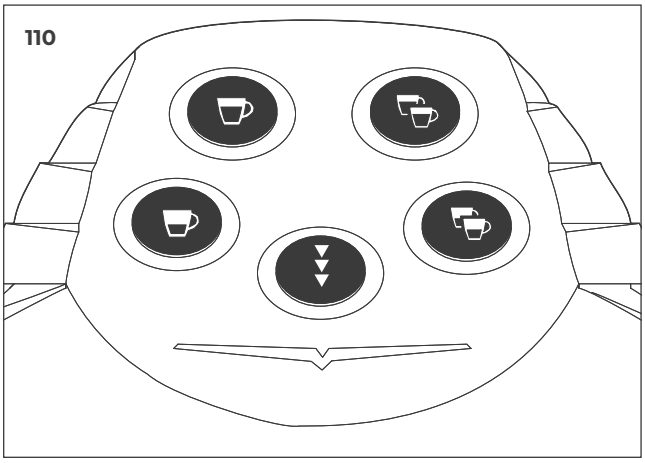
Put back the water collection pan.



Turn the machine ON.



Push and stop after a few seconds a coffee dispensing button of the interesting infusion group, to partially empty the coffee boiler and reduce its inner pressure.



Turn the machine OFF.

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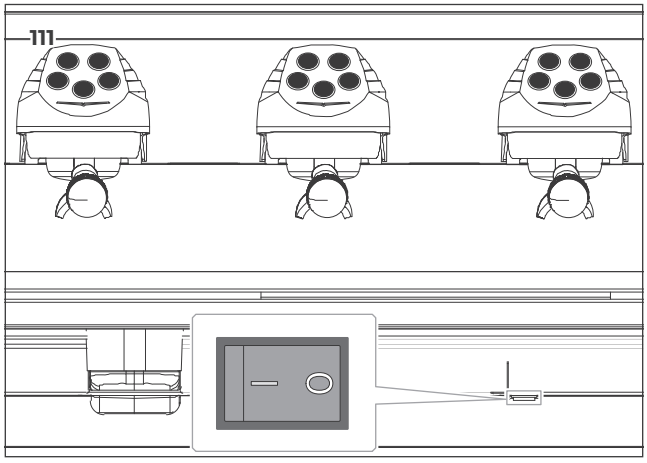

5.7.2 COFFEE VALVE REMOVAL

To replace the coffee valve, if the machine is hot, it is suggestible to reduce the inner pressure of the coffee boiler, as explained in the previous paragraph. Then it is necessary to:

Turn the machine OFF.

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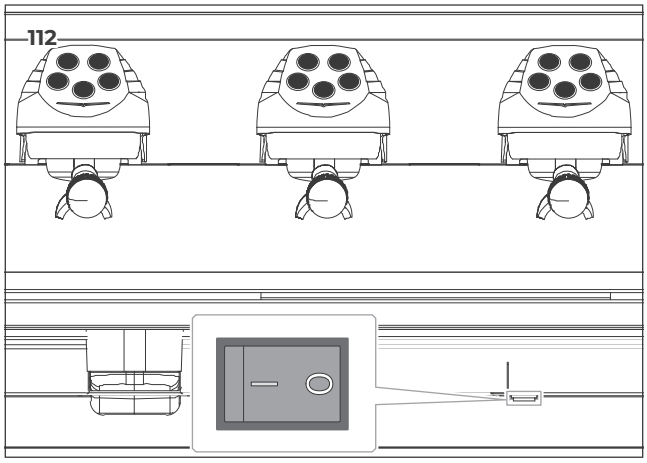

Remove the side panels, the water collection pan and the lower front panel, as explained in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

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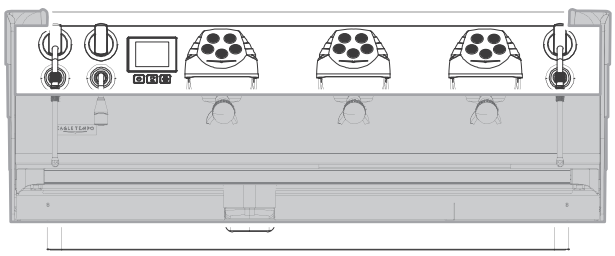
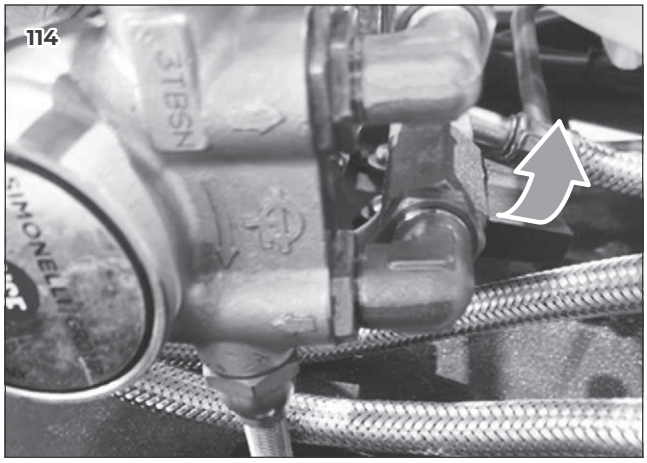
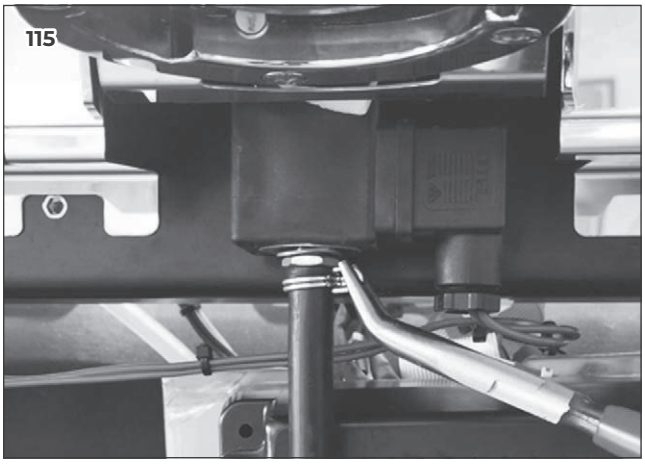


Close the pump tap.

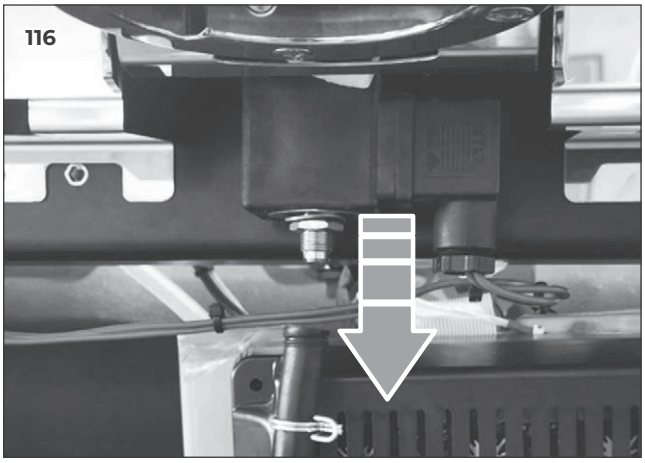
114



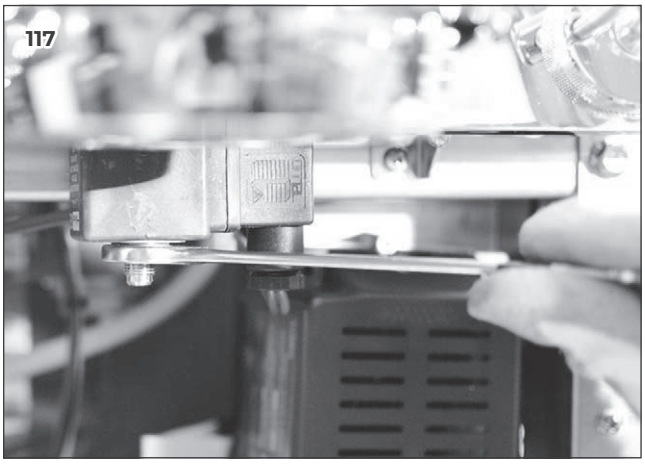
Use a pliers, remove the clip keeping the Teflon pipe of the third outlet.



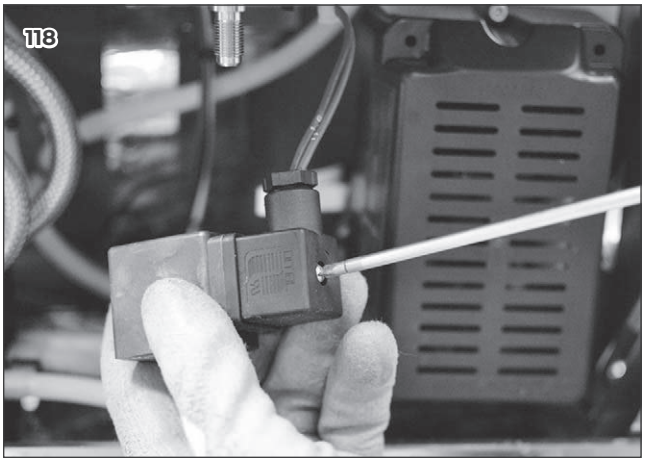
Disconnect the Teflon pipe of the third outlet.



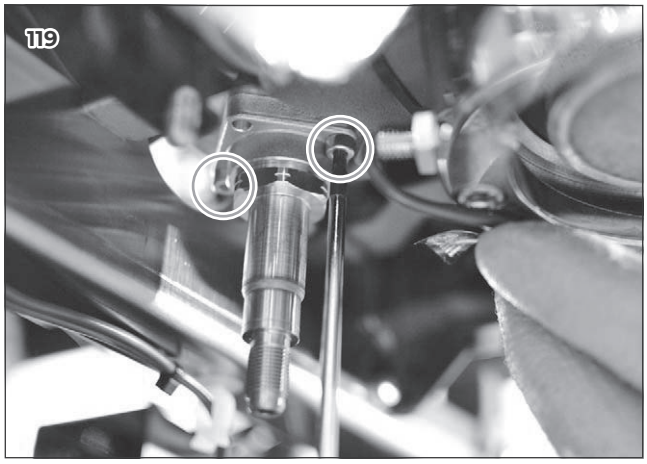
Use a 14 mm wrench, unscrew the fixing nut of the coil.



Use a Philips screwdriver, remove the head screw.



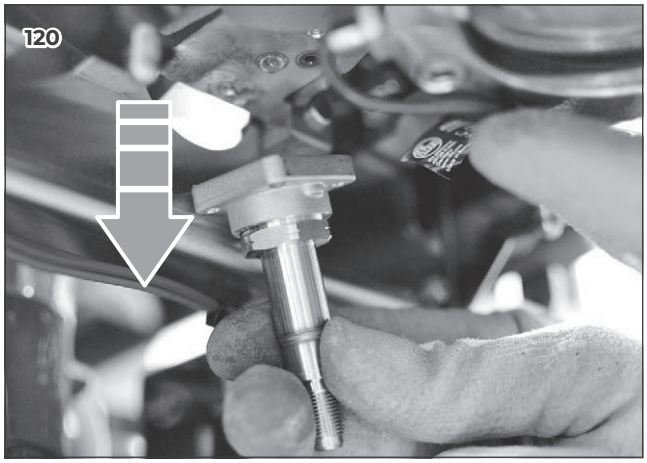
Place a cloth or absorbent paper underneath the valve and, use a 3 mm Allen key, remove the two screws that fix the body to the group.



Remove the body of the valve.

Check the contact points that often can be full of limescale.

Clean use an adequately pointed tool.



Use a vise and a 24 mm wrench, unscrew the valve base and check for the presence of limescale or oily residues.
These residues could obstruct the free circulation of the water to the third outlet, thereby by favouring stagnation of the water in the filter holder.

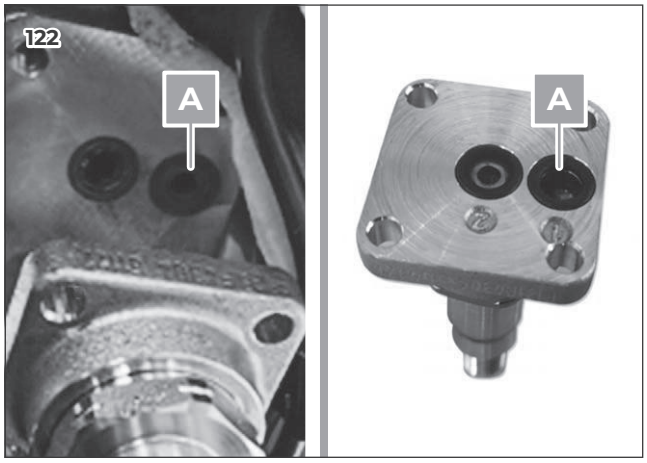
NOTE

In case of oily residues, properly instruct the staff using the machine to perform a regular, deep cleaning with suitable detergents.

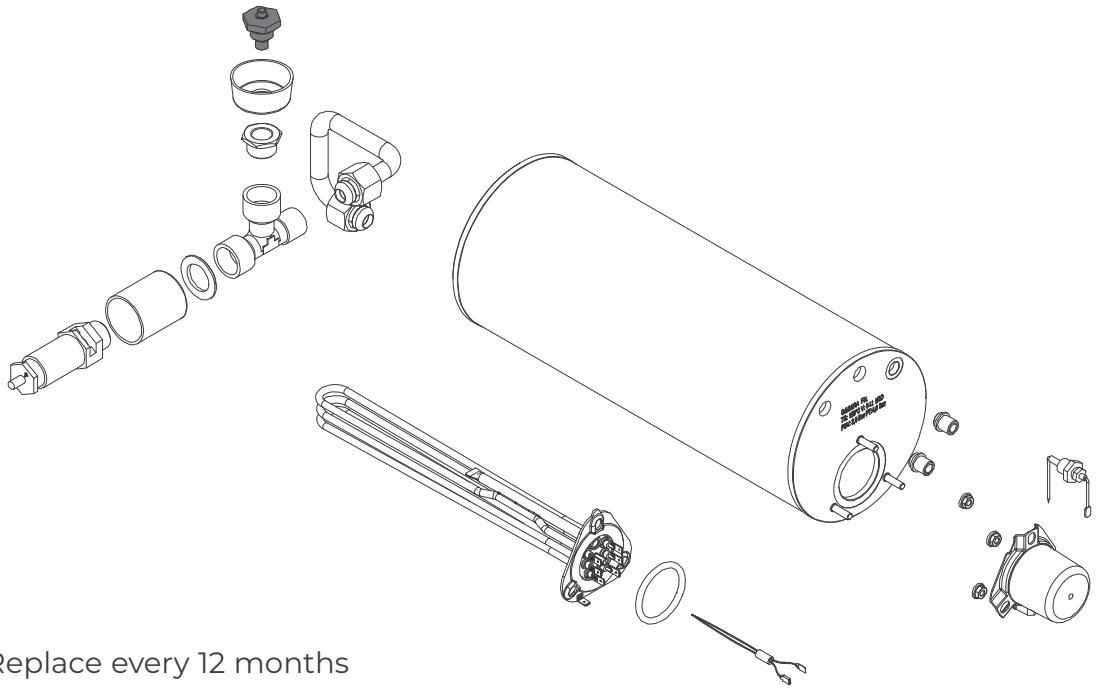
WARNING

When reinstalling the coffee valve MUST pay attention the 2 water holes must be align with the group head water holes and the A O-ring MUST be present.

Once the coffee valve has been reinstalled, remember to open the pump tap.



6 STEAM BOILER



■ Replace every 12 months

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DANGER

Before proceeding with the operations described in the chapter make sure that the machine is turned OFF and unplugged from the mains. Discharge any residual pressure present in the steam circuit.

WARNING

Before emptying the boiler, disconnect the water inlets inside the water circuit by turning OFF the inlet tap and disconnecting the tube. These operations are necessary to avoid any water leakage inside the machine that may cause damage.

WARNING

If the machine was turned OFF recently, protect yourself with thermal insulation gloves.

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DANGER

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HOT SURFACES

6.1 RELEASE STEAM BOILER PRESSURE

Before to work on steam boiler and relative parts, it is mandatory to reduce its inner pressure. **EAGLE TEMPO**, compared to the other traditional machines, does not have manual steam levers, but electronic ones. Hence, to reduce steam boiler pressure it is needed to run a software procedure, as described below.

With the machine ON, in the programming, select the DIAGNOSTIC menu following the path:

MAIN MENU
> TECHNICAL SETTINGS
> ENTER MAINTENANCE (PIN 1936)
> DIAGNOSTIC
> BOILER PURGE

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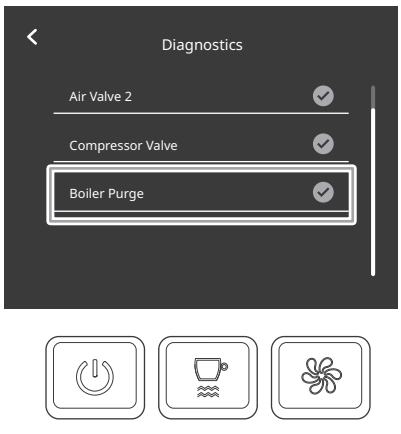

WARNING

With the boiler purge command, the machine will automatically open the steam valves and the steam will release from both steam wands.

NOTE

If the **Boiler Purge** command is completed and steam is still present, repeat the **Boiler Purge** command more times.

As the **Boiler Purge** command is completed and the inner pressure has been completely reduced, turn OFF the machine by the main switch.

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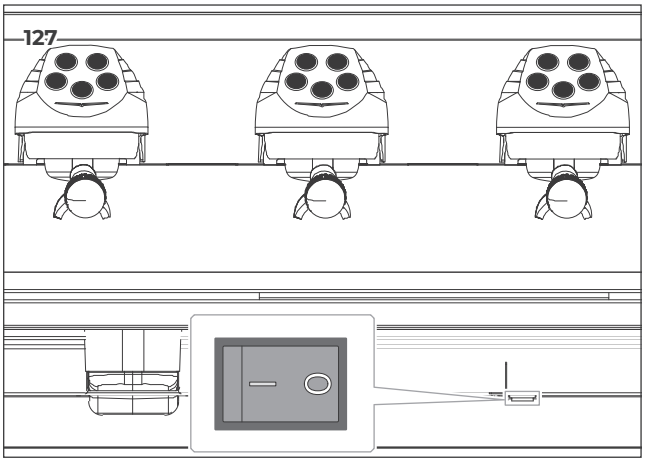

6.2 EMPTYING THE STEAM BOILER

To empty the steam boiler, is necessary to firstly reduce its inner pressure, as described in the previous paragraph.

As the inner pressure has been completely reduced and the machine has been turned OFF, proceed as follow.

Remove the side panels, the water collection pan and the lower front panel as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

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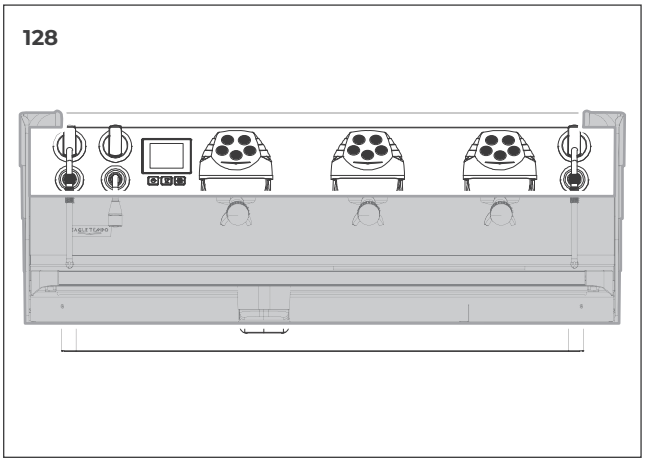
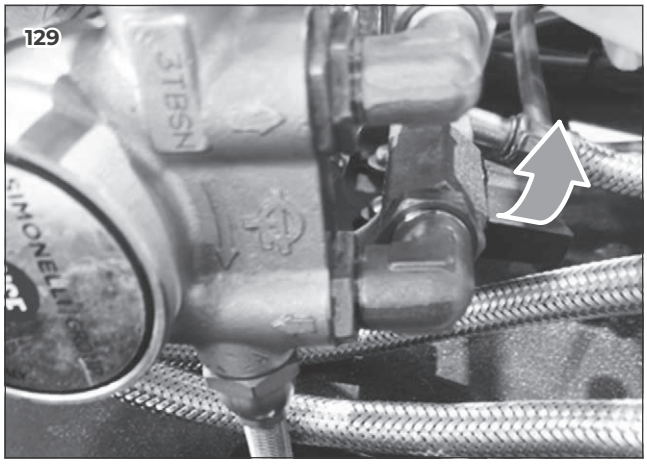


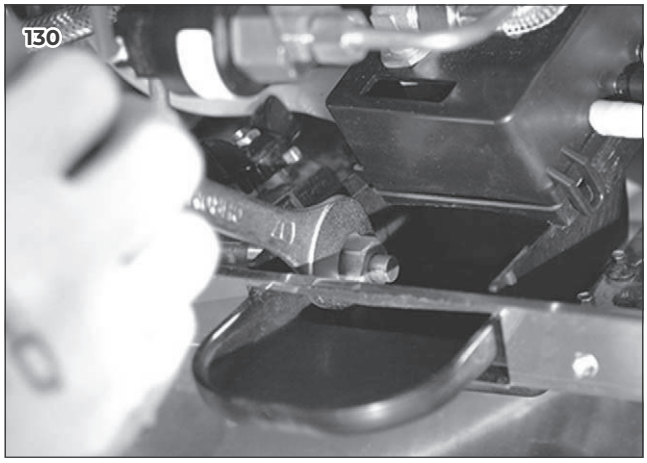
Close the pump tap.



Lift the lid of the drain box.

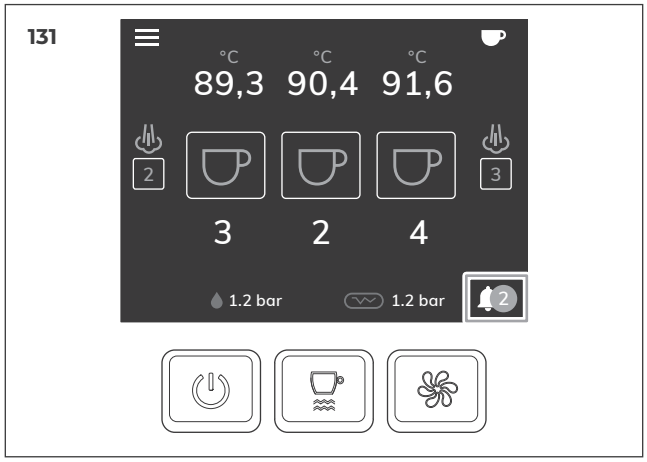
Use a 17 mm wrench, unscrew the bolt inside the drain box.

Let the water completely drain out.



WARNING

When completed, remind to tighten the bolt inside the drain box and to open the pump tap.

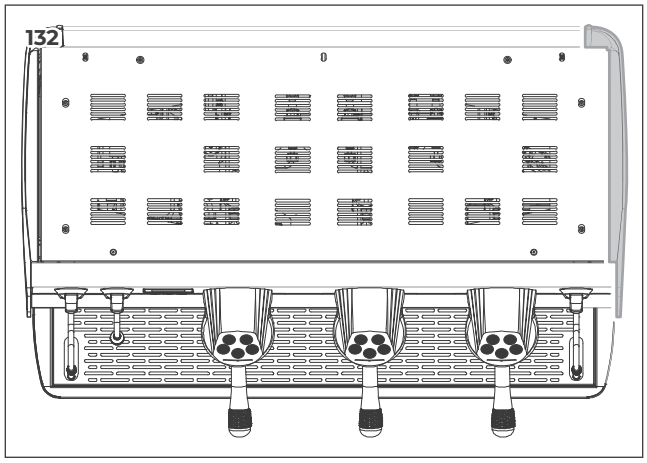


NOTE

When switching ON again, the auto-filling function will fill the boiler with water in 90 seconds. If the alarm 2 appears, switch the machine OFF and ON again by the main switch.

6.3 ACCESS TO HEATING ELEMENT

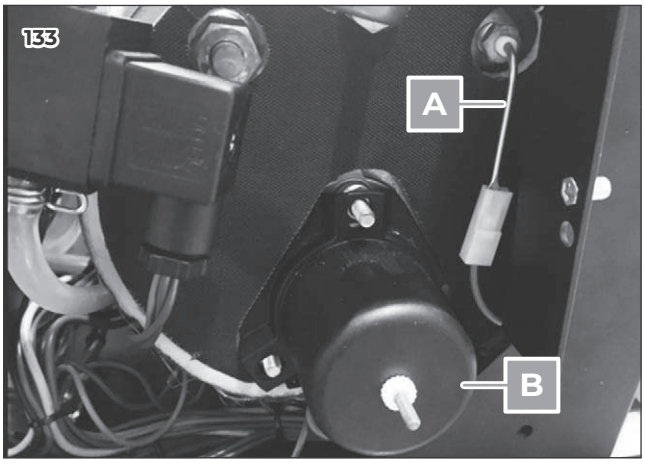
To access the heating element and its connection terminals, remove the right side panel, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".



The visible parts on the boiler are:

A The level probe.
B The cover of the heating element connection terminals.

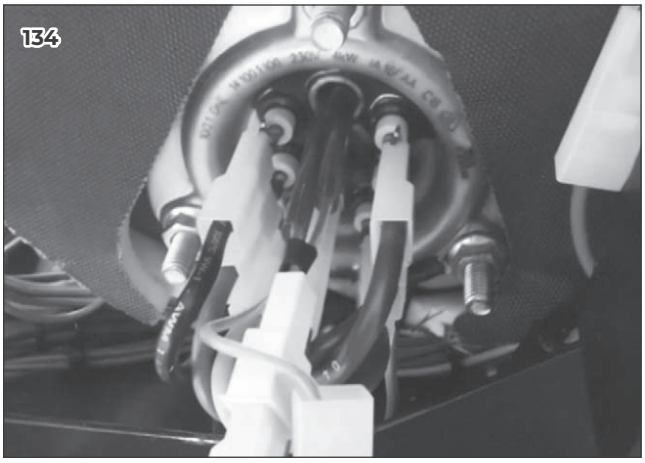
To access the connection terminals and the thermal fuse, simply unscrew by hand the small white nut in the middle of the cover.



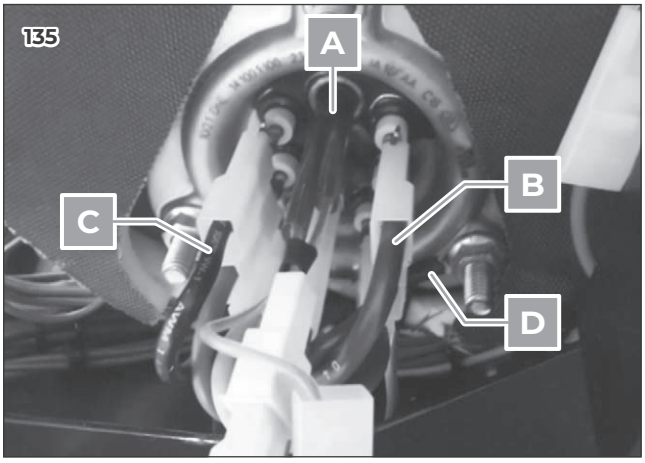
6.4 HEATING ELEMENT AND SAFETY THERMO-FUSE

The steam boiler is equipped with the following heating elements:
- 4000 W for the 2 groups version.
- 4500 W for the 3 groups version.

The resistor is composed of three single heating elements, one for each phase, therefore, in the connection terminals we find three neutrals and three phases, which arrive each to a different element, perfectly distributing the absorption of the current.
The steam boiler is equipped with a safety thermo-fuse (216°C).

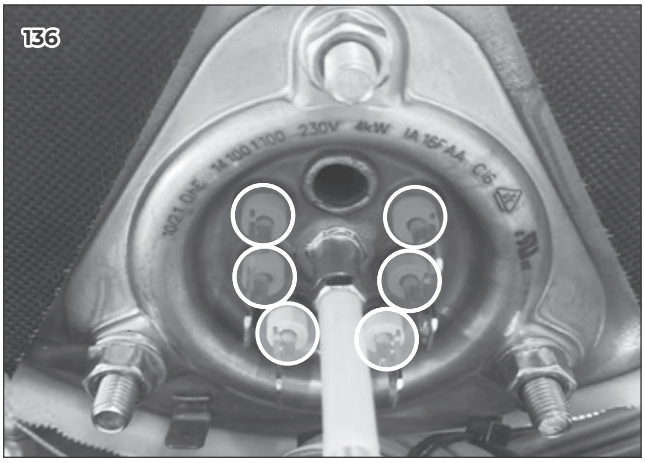


Looking at the connection terminals the visible parts are:
A The **red** wires, connections of the thermo-fuse.
B The **blue** wires, connections of the neutrals.
C The **grey**, **brown** and **black** wires, connection of the phases.
D The **green-yellow** wire, connection of the ground.



The three heating elements give typical values:
- 2 groups: 42 ± 3 Ohm.
- 3 groups: 36 ± 3 Ohm.

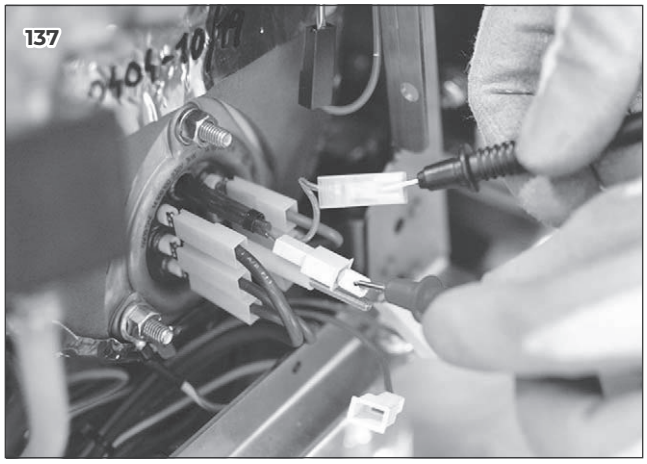
To check the Ohms value, place the tester probes on the elements of the same colour as shown in the figure.



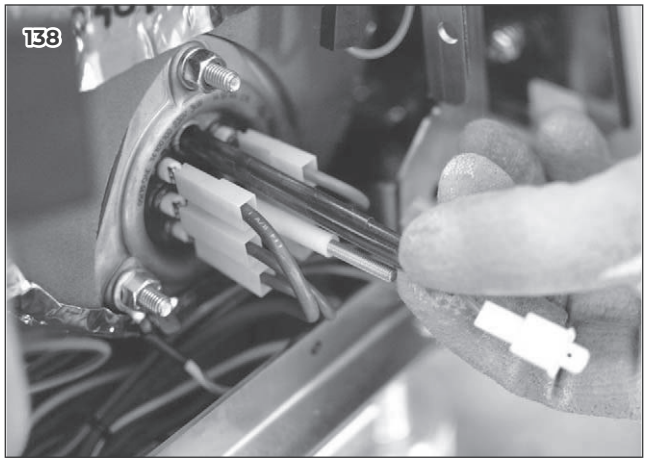
6.4.1 SAFETY THERMO-FUSE REMOVAL

The safety thermo-fuse is connected in series with the control unit and opens the electrical circuit once the temperature limit of 216°C in the steam boiler has been exceeded.

If the machine does not turn ON, check the continuity of the safety thermo-fuse.



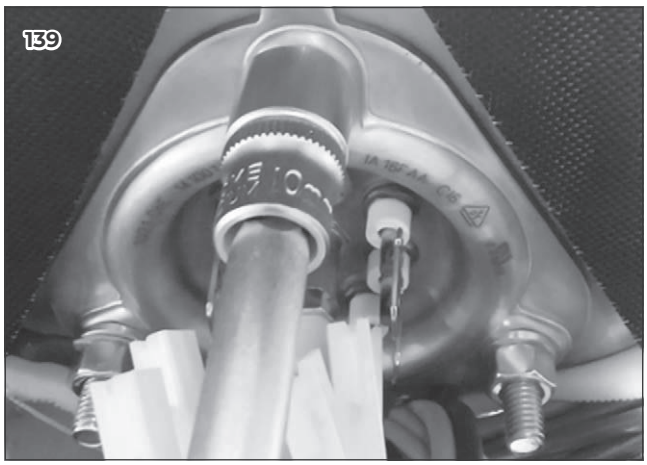
If there is not continuity, disconnect, pull out and replace the thermo-fuse.



6.4.2 HEATING ELEMENT REMOVAL

If you need to remove the heating element to be cleaned from limestone or replaced, proceed as it follows:

1. Ensure water drained out from the steam boiler
2. Disconnect all the wires and pull out the safety thermo-fuse
3. Use a 10 mm wrench / 10 mm socket wrench to remove the 3 nuts
4. Remove the ground connection and the 3 washers



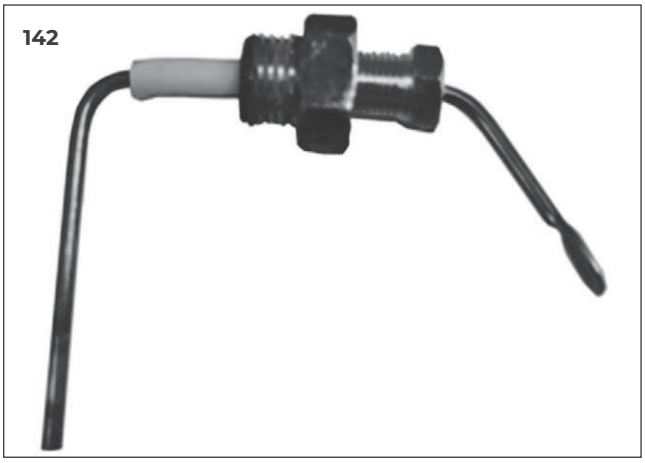
5. Remove the heating element

NOTE

Each time you replace the heating element is also necessary to change the Viton O-ring that seal it with the boiler because it is a wear and tear part, therefore the component must be ordered together with the heating element.

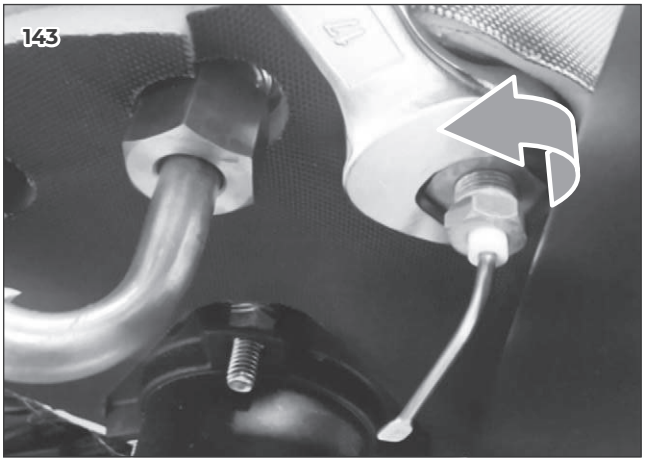
6.5 LEVEL PROBE REPLACEMENT

The water inside the steam boiler is maintained at a constant level using a level probe inserted inside the boiler. This probe is connected to the electronic control unit that continuously detect the water level through the probe. Being always exposed to high temperatures and steam / water it is subject to encrustations which can inhibit operations.



WHEN TO INTERVENE

- In case it is verified that there are no problems on the probe you can easily access the component and perform careful cleaning with abrasive or descaling agents.
- Make sure that the Teflon coating of the probe is not damaged. If it is, there would be a loss of steam and electric insulation and the probe should be replaced.



To remove the probe simply disconnect the red wire and unscrew the bolt with a 17 mm wrench.

NOTE

When replacing the probe, it is necessary to cover the threads with Teflon tape or liquid sealant and to tighten it not too much.

6.6 PROBE SENSITIVITY

In the case of particularly demineralized water it is possible to increase the sensitivity of the probe, however, **Level Probe 2000** should not be change.

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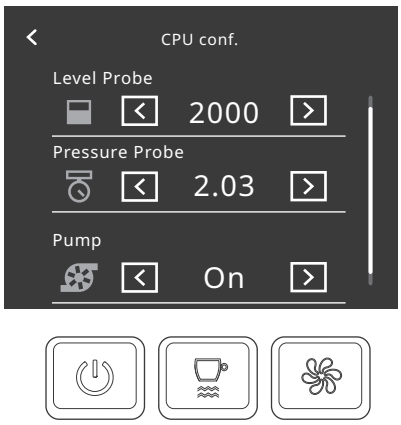

6.7 ANTI VACUUM VALVE

The anti-suction valve ensures that air enters the heater during the machine cooling phase. In this way the reduction of water volume due to cooling does not create decompressions that may give rise to drawbacks such as the suction of milk through the steam wand.

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WHEN TO REPLACE

You can assume that there are problems with the vacuum valve when:

- The moving piston jammed.
- There is a strong smell of rot when making steam or water is extracted from the heater.
- The water leaving the heater is dirty.

In these cases, the valve is closed and is locked in this condition.

If the valve blocked / open because of limestone the signs would be:

- A continuous slight whistling sound coming from the valve.
- Condensation drops near the valve.

NOTE

We suggest that the valve **A** be replaced annually to ensure proper function and excellent sealing.

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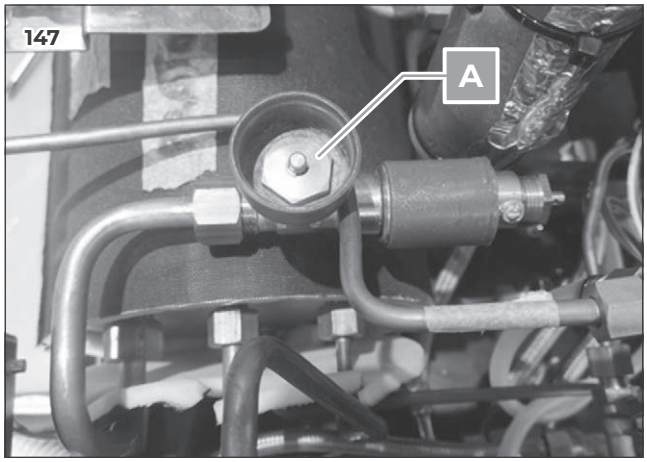
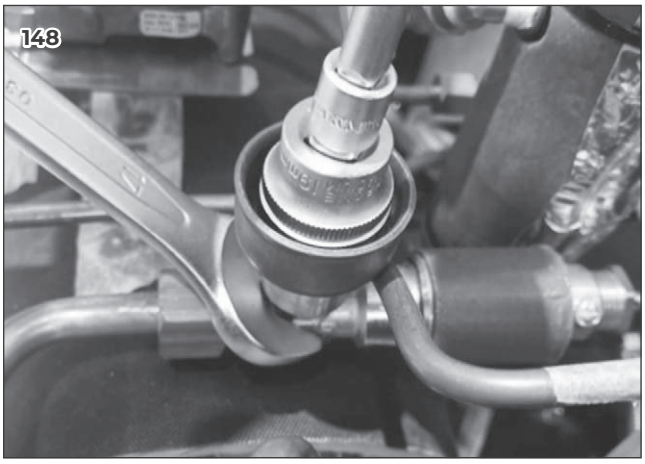


WARNING

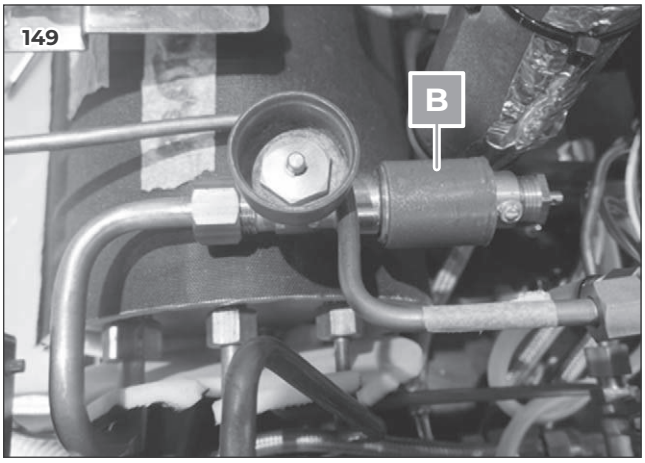
Operation to be carried out with the pressure in the boiler at zero (0 bar).

HOW TO REPLACE
Using a 19 mm hex socket unscrew the valve from its housing.
When inserting the new one, coat the threads with Teflon tape or with a few drops of Loctite.



6.8 SAFETY VALVE

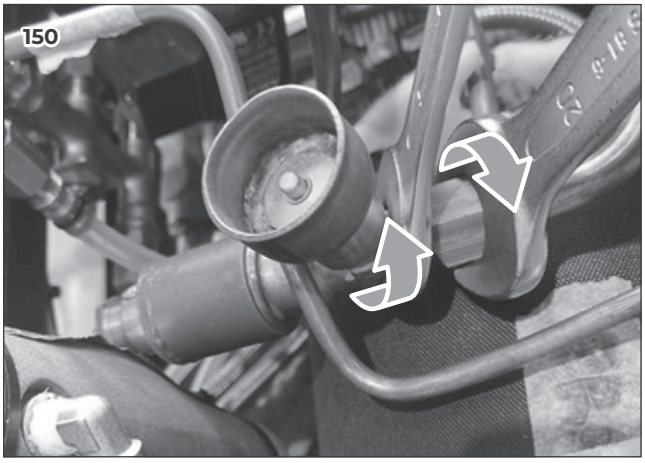
The steam safety valve **B** is made to open at the pressure of 3 bar.



WHEN TO REPLACE
For safety reasons each time the valve comes into operation it should be replaced to ensure perfect operation.
So if the heater floods or there is excess steam it is necessary to secure the machine by replacing the entire valve.

WARNING

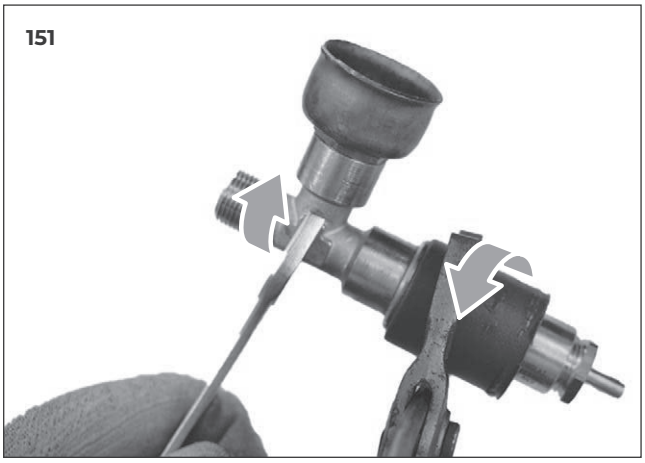
Operation to be carried out with the pressure in the boiler at zero (0 bar).



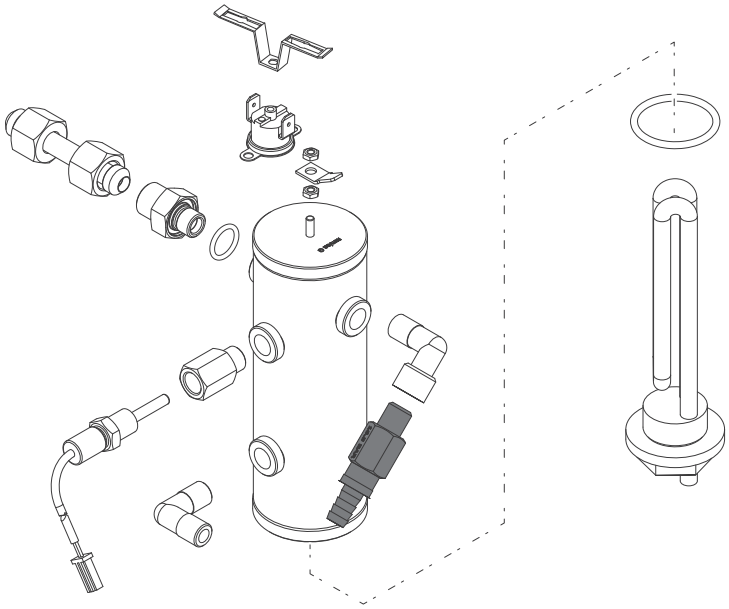
HOW TO REPLACE
To replace the safety valve proceed as it Follows:

Use a 17 mm wrench keep blocked the assembly comprising the safety valve and anti-suction valve and use a 20 mm wrench disconnect it from the copper pipe.

Use a 17 mm wrench keep blocked the assembly and use an adjustable clamp unscrew the valve.



7 COFFEE BOILERS









■ Replace every 12 months

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EAGLE TEMPO providers for each group a Stainless-Steel coffee boiler of 0.14 litre.

The coffee boilers are part of the **NEO** (**New Engine Optimization**), that guarantees high performance while reducing the energy consumption of the machine.

They are covered by thermal insulation to prevent heat dispersion.

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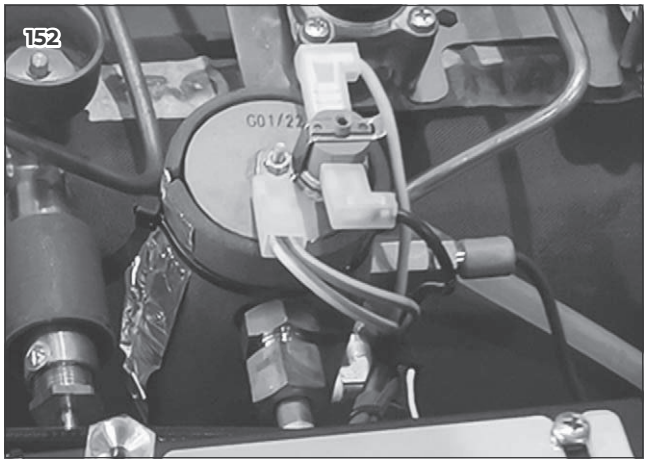

Each coffee boiler is equipped with:

A A heating element of 600 W
B A temperature probe that communicates with the control unit via the T3 card
C An expansion valve at 16.5 bar
D A high-limit thermostat 135°C connected in series with the heating element
E A ground connection
F Inlet water supply from flow meter
G Outgoing water to group head

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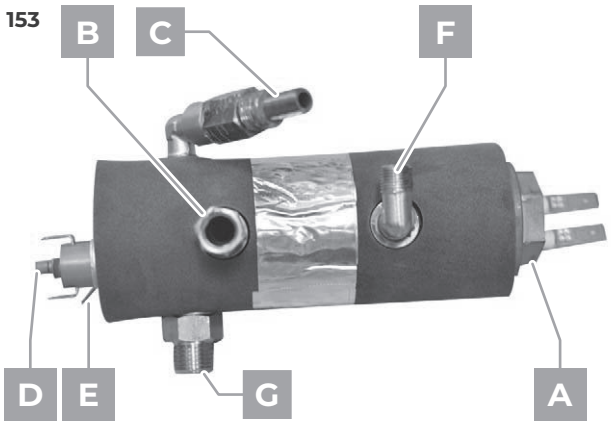

DANGER

Before proceeding with the operations described in this chapter, make sure that the machine is turned OFF and unplugged from the mains power supply.

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WARNING

If the machine was turned OFF recently, protect yourself with thermal insulation gloves.

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7.1 COFFEE BOILER REMOVAL

NOTE

The coffee boiler contains just 0.14 litre of water; therefore, it is not necessary to empty it when it is needed to remove it or its components.
Moreover, it is always a good idea to place a cloth or absorbent paper underneath the coffee boiler pipes to avoid potential electrical damages.

DANGER

If the machine is hot, it is suggestible to reduce the inner pressure of the coffee boiler, as explained in paragraph "6.1 RELEASE STEAM BOILER PRESSURE".

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To remove a coffee boiler, it is necessary to:

Remove the side panels, the cup holder surface, the water collection pan and the lower front panel, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

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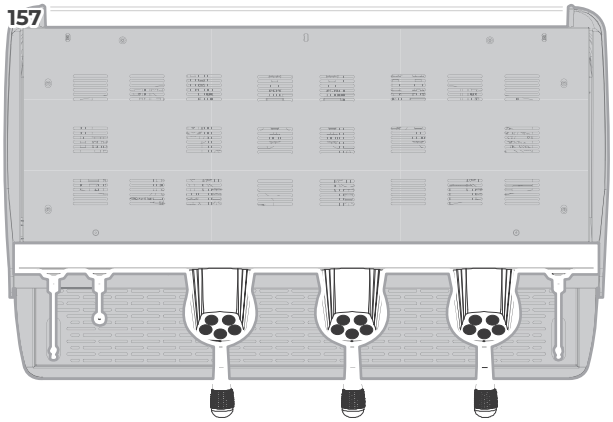

Close the pump tap.

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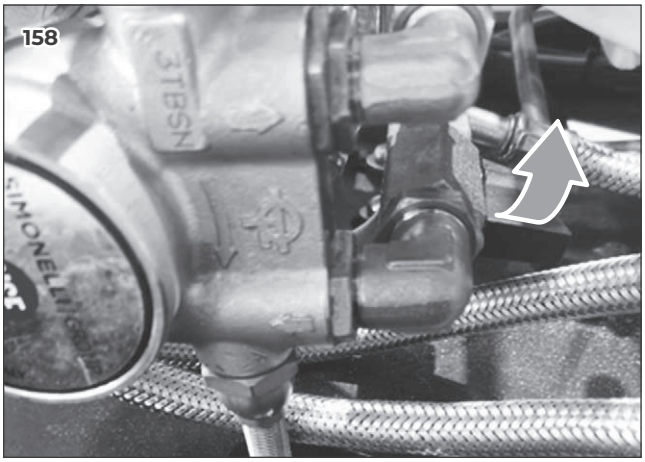
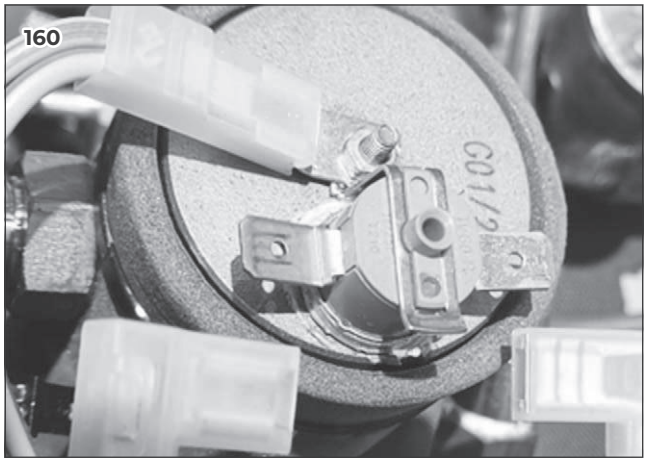
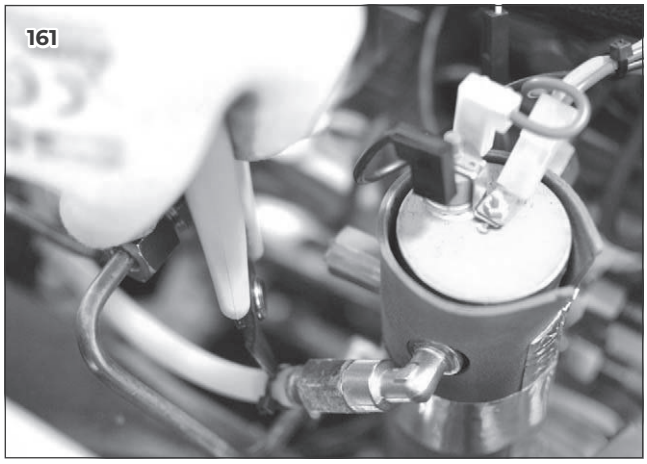


On the lower side of the coffee boiler, disconnect the heating element.

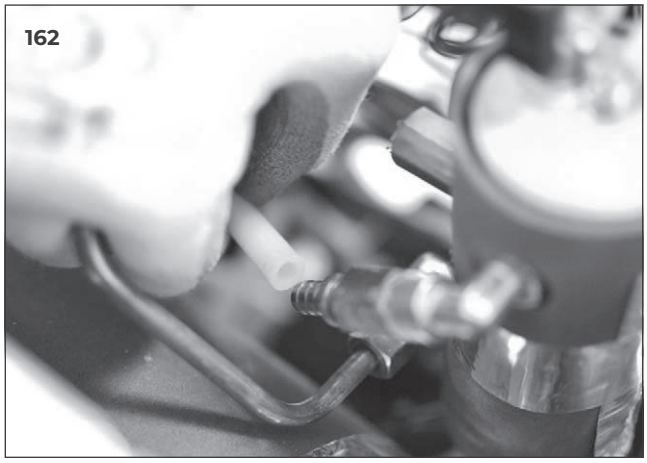
On the higher side, disconnect the ground and the high-limit thermostat.



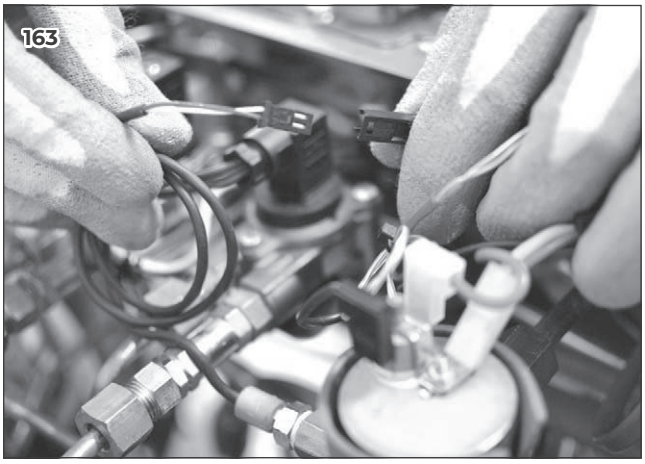
Cut the clamp of the exhaust pipe of the expansion valve.



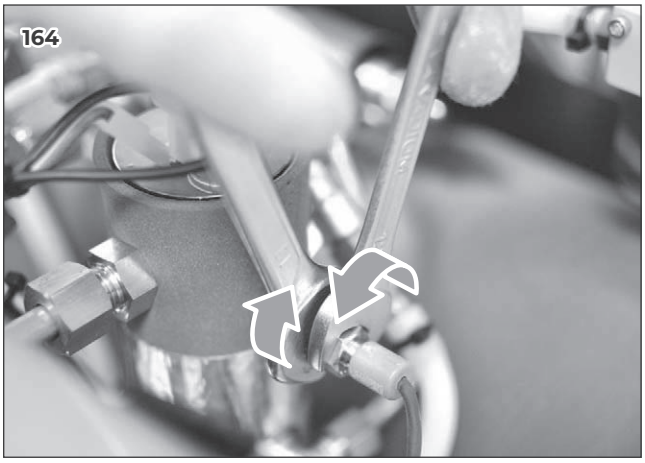
Disconnect the exhaust pipe of the expansion valve.



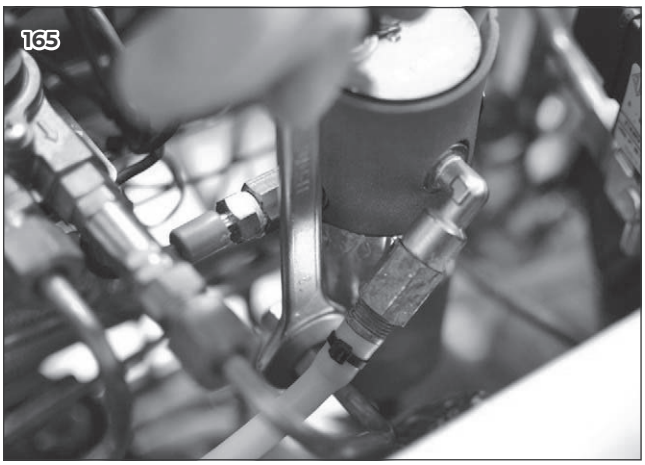
Disconnect the temperature probe from its extension.



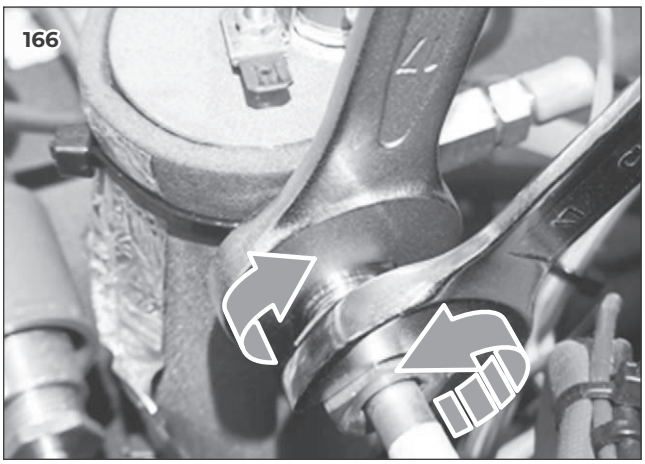
Use a 12 mm wrench and a 13 mm to remove the temperature probe.



Use a 13 mm wrench, remove the water input copper pipe.



Use two 17 mm wrenches, remove the water output copper pipe.



Take off the boiler paying attention to water spilling.

WARNING

After replacing the coffee boiler, proceed with restoring water inside the coffee boiler as described in paragraph "7.6 PROCEDURE FOR AUTOMATICALLY FILLING THE COFFEE BOILER".

NOTE

It is useful, at the end of replacement operations, to collect and to clamp the wires together to make accessing easier and to avoid contact with high temperature surfaces.

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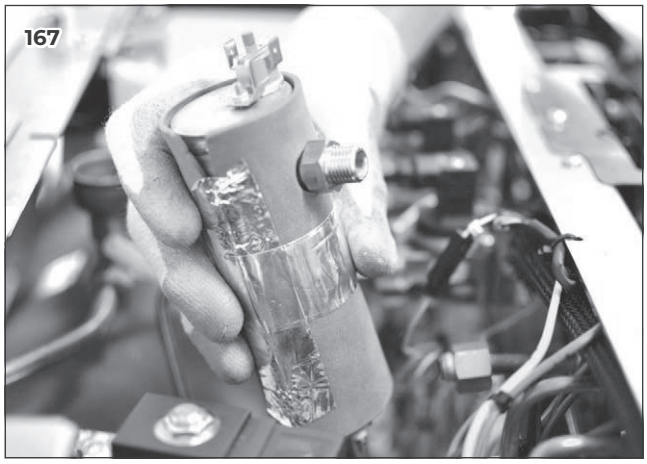

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7.2 HEATING ELEMENT

The **NEO Technology** manages temperatures of the "infusion group and coffee boiler" system, to give a proper extraction water temperature, in accord with what has been set in the programming as:

RECIPES MENU
> **COFFEE RECIPE**
> **Group Temperature**

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When the heating element of the coffee boiler needs to be powered on, the control unit actives it via the T3 card. To know when it is activated, it is possible to monitor LED's placed on the control unit and on the T3 card.

NOTE

For further information about the control unit and the T3 card, refer to Chapter "**9 ELECTRICAL COMPONENTS**".

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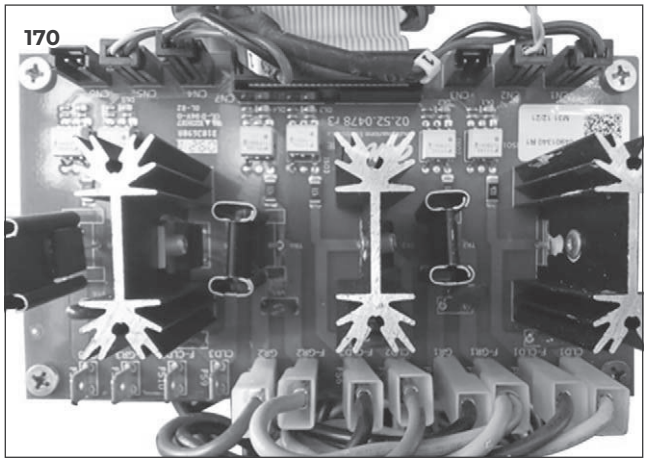

NOTE

It is possible to read the current temperature of the infusion group in the Diagnostic menu. For further information about this feature, refer to Chapter "**10 PROGRAMMING**".

Typical value of the heating element is **90 ± 7 Ohm**. To detect if it is damaged, it is possible to verify its value with a tester.

If the breaker of the electric panel in the bar interrupts the power, the cause could be the heating element in short circuit. Use a tester to verify continuity of the heating element with the ground: continuity would mean the heating element is damaged.

If the power does not interrupt but the water of the coffee boiler is cold, the cause could be the heating element in open loop. Use a tester to verify continuity of the heating element itself: continuity would mean the heating element is fine.

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7.2.1 HEATING ELEMENT REMOVAL

To remove the heating element, it is necessary to remove the coffee boiler as described in the previous paragraph "**7.1 COFFEE BOILER REMOVAL**".

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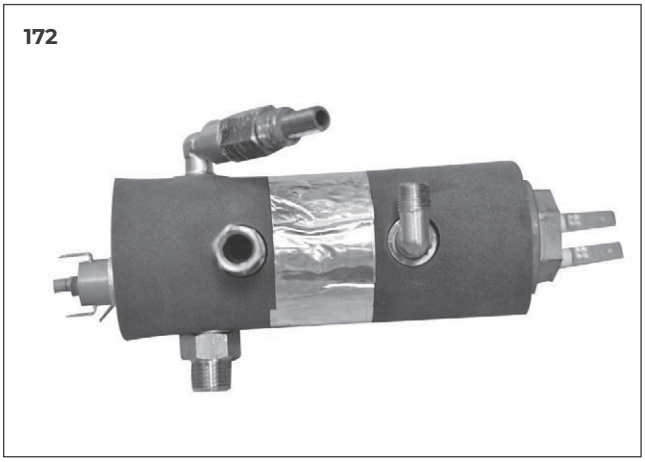

Secure the coffee boiler to a vice.

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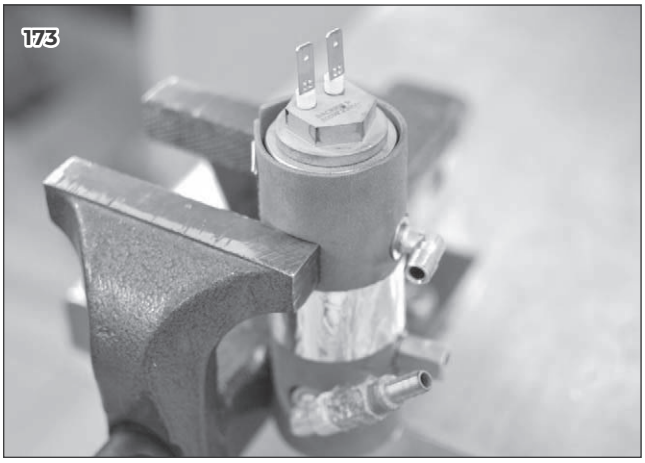
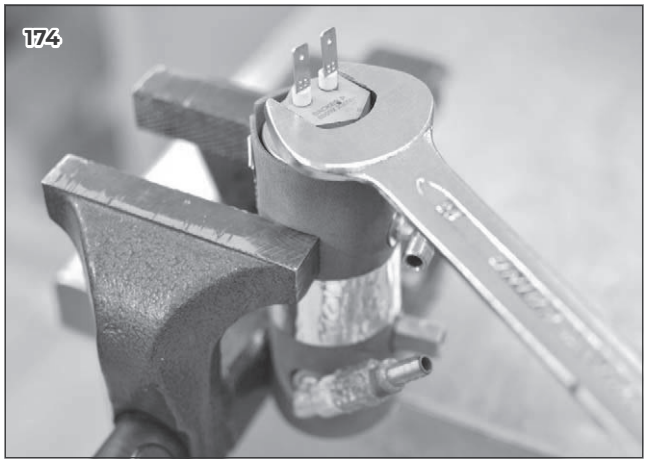


Using a 26 mm wrench, remove the heating element.

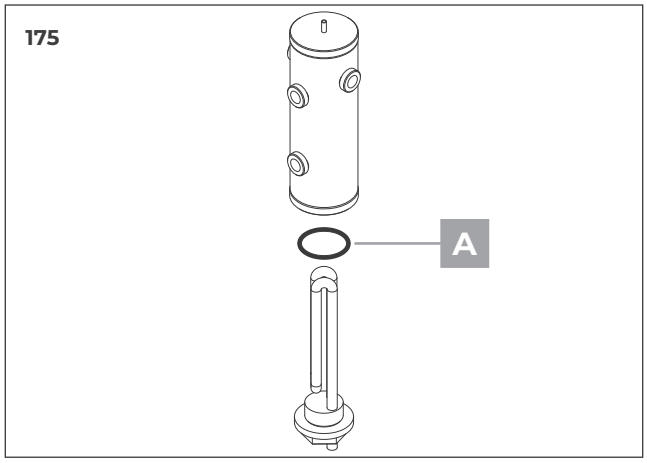


NOTE

When replacing the heating element, it is mandatory to replace a new O-ring **A**.

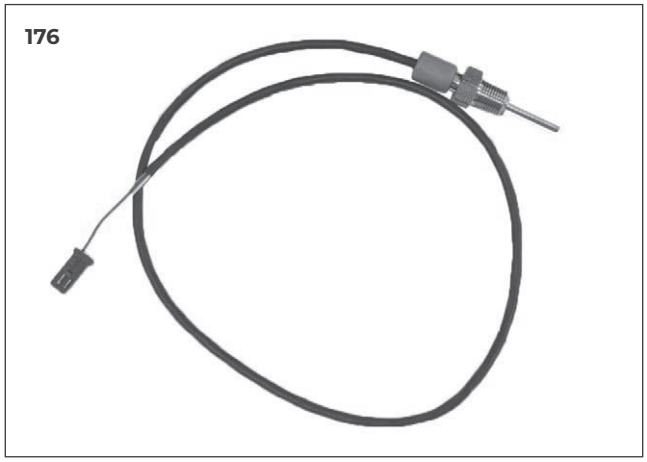
WARNING

After replacing the coffee boiler, proceed with restoring water inside the coffee boiler as described in paragraph "7.6 PROCEDURE FOR AUTOMATICALLY FILLING THE COFFEE BOILER".



7.3 TEMPERATURE PROBE

The temperature probe of the coffee boiler interfaces with the control unit via the T3 card. Moreover, it is equipped with an extension, so it is possible to replace it without accessing the T3 card.

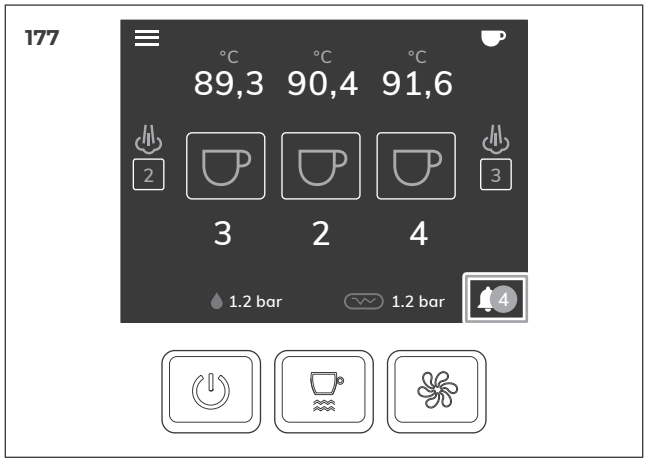


NOTE

For further information about the control unit and the T3 card, refer to Chapter "**9 ELECTRICAL COMPONENTS**".

Typical values of the temperature probe are approximately **40 kOhm at about 25°C** (room temperature) and **5 kOhm at about 90°C**.

EAGLE TEMPO software can detect possible malfunctions of the temperature probe. If alarms 4 or 5 are shown on the touch screen, check the exact alarm in the **Alarm History** menu.



If the error indicates a coffee boiler temperature probe issue, possible solutions are:

1 Check the probe cable and its connection to the extension.
2 Check the probe extension cable and its connection to the T3 card.
3 Check the T3 card connection flat cable to the control unit.
4 Replace the probe.

NOTE

For further information on the temperature probe errors, refer to Chapter "**12 ALARMS AND CONTROL OF THE EMERGENCIES**".

If the temperature displayed is extremely high or quite unstable despite the smooth operations, remove and replace the probe with a new one.

Since the coffee boiler is always, full of high temperature water, common limestone problems do not excessively affect the temperature probe. In fact, it is unlikely that the limestone will inhibit the operation on the probe, but more likely it will slow its capacity: a probe covered with limestone becomes less sensitive to temperature changes.

In cases like this in which there are no significant changes that place the coffee boiler under stress, the probe must be removed and controlled for the presence of limestone.

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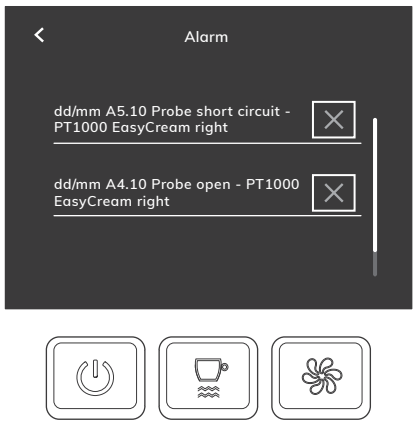

7.3.1 TEMPERATURE PROBE REMOVAL

WARNING

After replacing the coffee boiler, proceed with restoring water inside the coffee boiler as described in paragraph "7.6 PROCEDURE FOR AUTOMATICALLY FILLING THE COFFEE BOILER".

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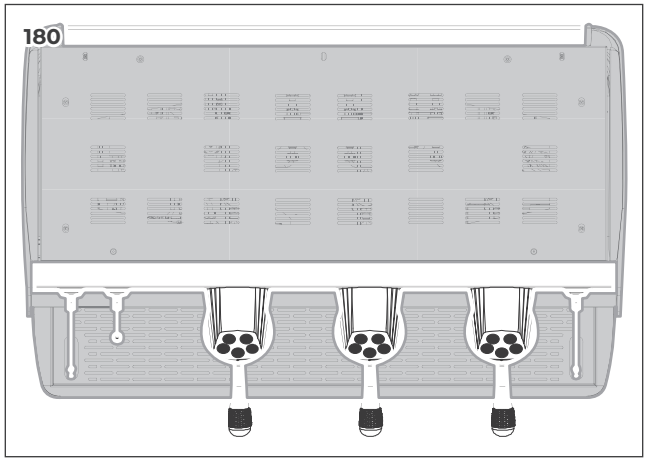
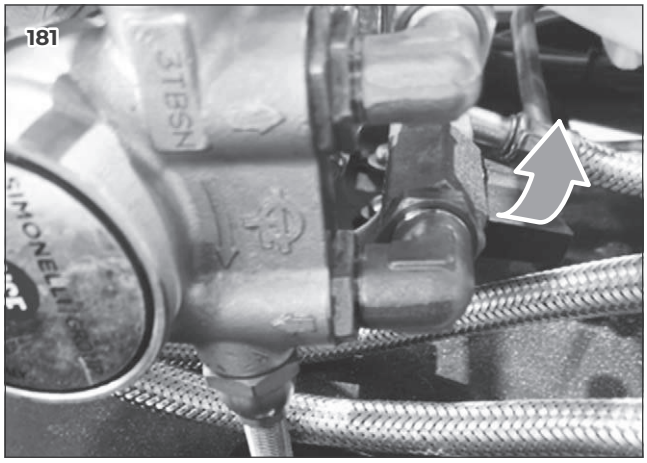
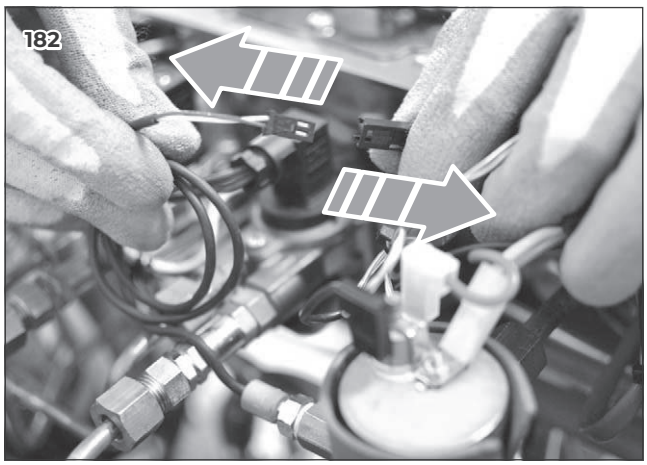
To remove temperature probe, it is necessary to remove the side panels, the cup holder surface, the water collection pan and the lower front panel, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".



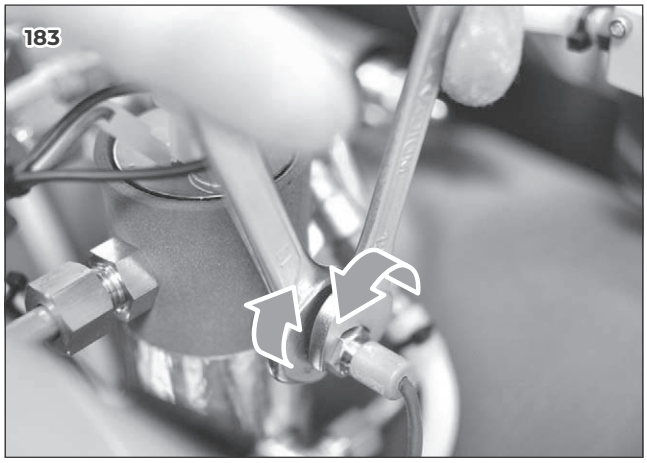
Close the pump tap.



Disconnect the temperature probe from its extension.



Use a 12 mm wrench and a 13 mm to remove the temperature probe.

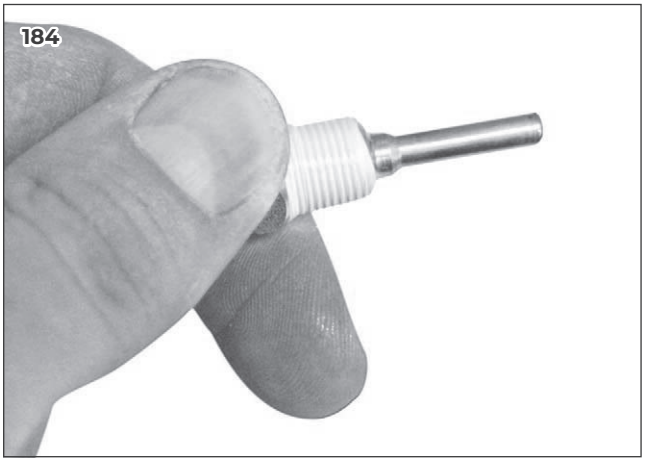


NOTE

Remove calcification with appropriate products.

NOTE

When replacing the temperature probe, wrap its threading with Teflon tape or use liquid Loctite to prevent leakage.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NOTE

It useful, at the end of replacement operations, to collect and to clamp the wires together to make accessing easier and to avoid contact with high temperature surfaces.


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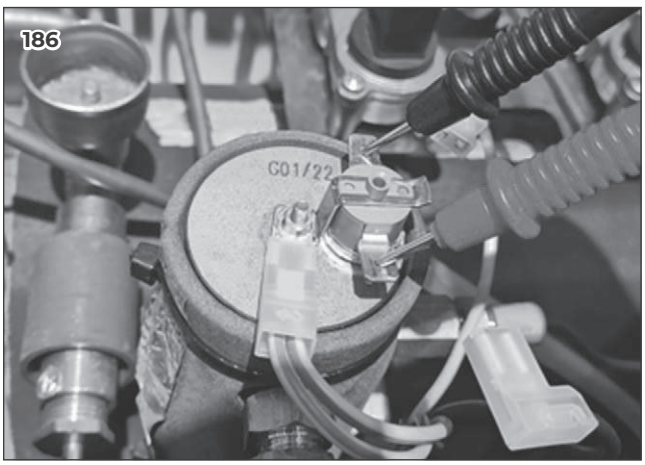
7.4 HIGH-LIMIT THERMOSTAT

The high-limit thermostat is connected in series with the heating element and opens the electrical circuit once the temperature limit of 135°C in the coffee boiler has been exceeded.

If the heating element does not turn ON, check the continuity of the high-limit thermostat.



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If there is not continuity, rearm the high-limit thermostat by pushing the small red button.


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NOTE

If the small red button is not present, rearm the high-limit thermostat by pushing into the hole by a small screwdriver.

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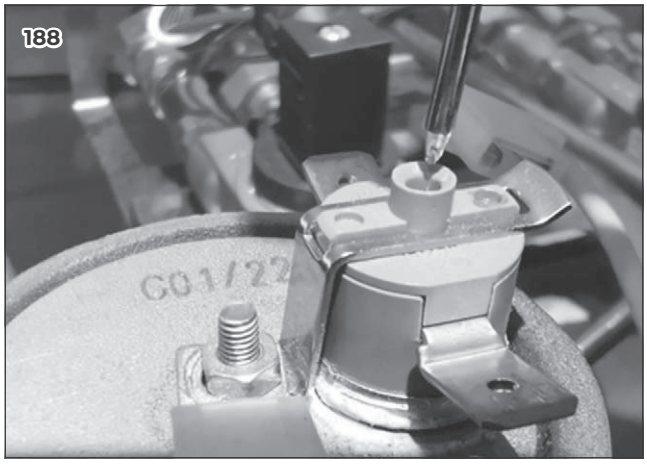

7.5 EXPANSION VALVE

The expansion valve releases water once the pressure limit of 16.5 bar in the coffee boiler has been exceeded.
If, when the machine was in stand-by, the first coffee dose is lower than the next, a reason could be the expansion valve damaged and opening before 16.5 bar.

7.5.I EXPANSION VALVE REMOVAL

WARNING

If the machine is hot, reduce the inner pressure of the coffee boiler, as explained in paragraph "7.6 PROCEDURE FOR AUTOMATICALLY FILLING THE COFFEE BOILER".

189

To remove the expansion valve, it is necessary to remove the side panels, the cup holder surface, the water collection pan and the lower front panel, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

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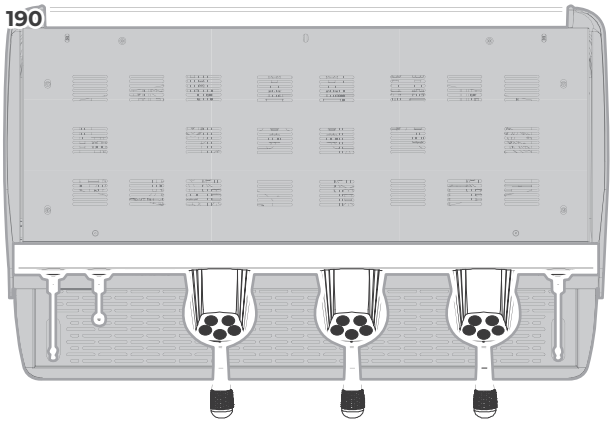
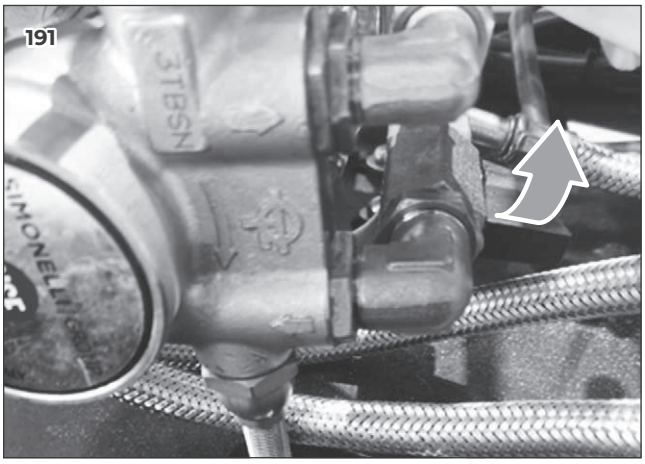
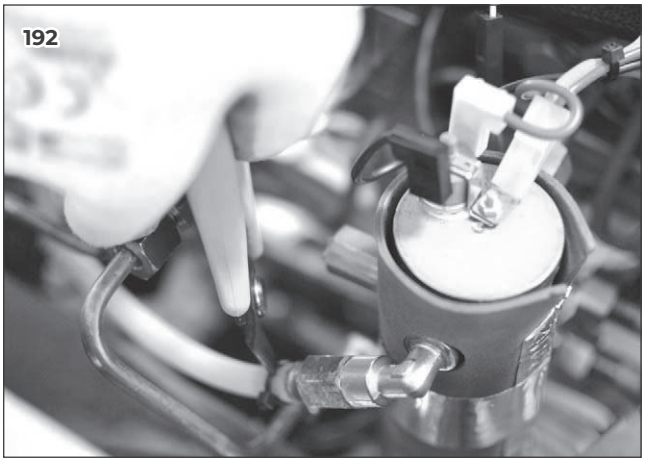


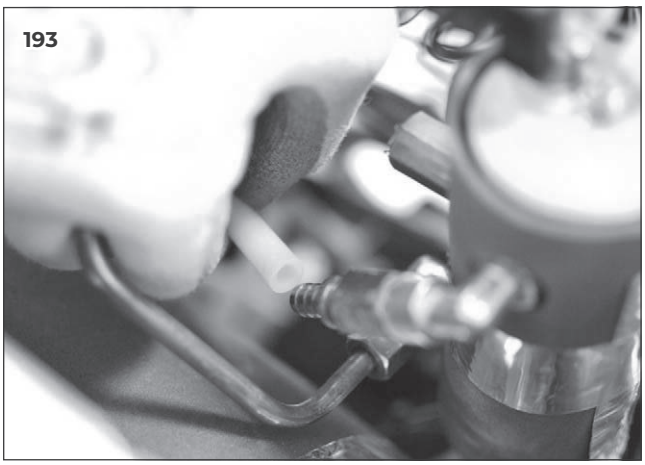
Close the pump tap.



Cut the clamp of the exhaust pipe of the expansion valve.



Disconnect the exhaust pipe of the expansion valve.



Use a 14 mm wrench, remove the expansion valve.

NOTE

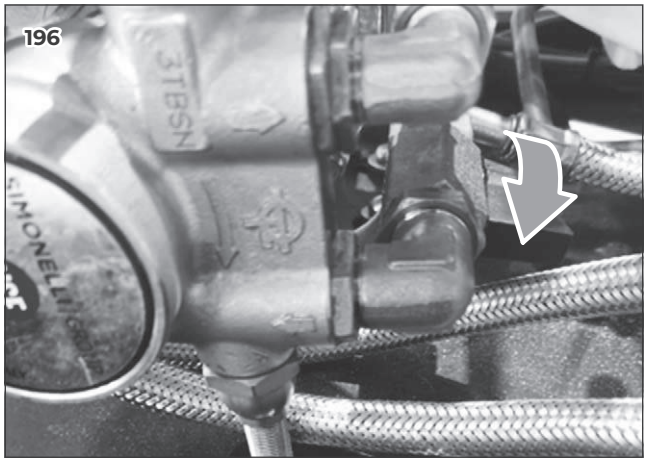
When replacing the expansion valve, wrap its threading with Teflon tape or use liquid Loctite to prevent leakage.

195

7.6 PROCEDURE FOR AUTOMATICALLY FILLING THE COFFEE BOILER

Once the various parts of the coffee boiler, or the boiler itself, have been replaced, it is necessary to carefully fill it to prevent it from starting to heat in the absence of water.
If this were to happen the high-limit thermostat would open the electrical circuit to protect the heating element. The steps are the following.

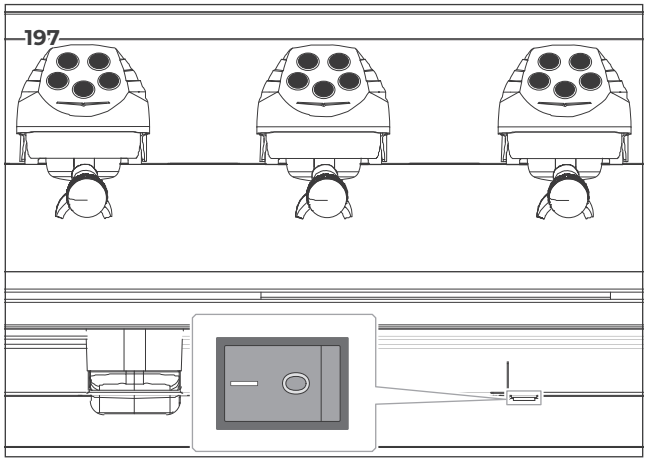
196



Re-open the pump tap.

Switch ON the machine by the main switch positioned to the bottom on the right.

197



When the logo **"EAGLE TEMPO"** appears on the touch screen, press the **D** key for at least 10 seconds, then leave it.

198

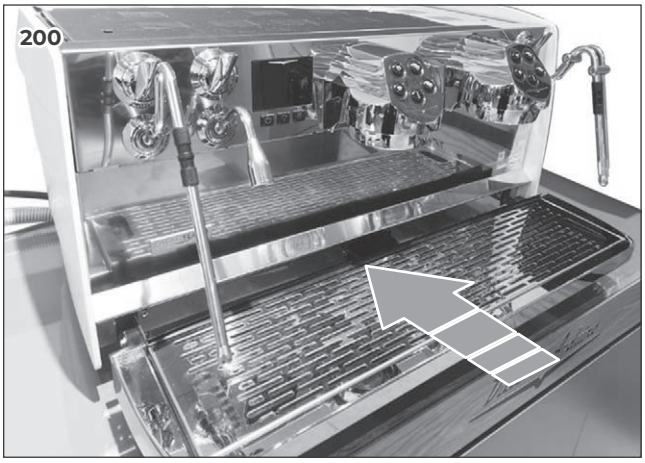
The touch screen will show "**SWITCH OFF CLOCK ENABLED**".

199

WARNING

Insert the water collection pan in order to avoid flooding the machine.

200



Turn the machine ON by pressing the power button **B**: in this way the operation mode will be that entered at first installation which will properly fill a coffee boilers for about 20 seconds. Wait until the water is uniformly delivered by all groups.
If it does not happen, something is not correct. Check and repeat procedure from point **1**.

201

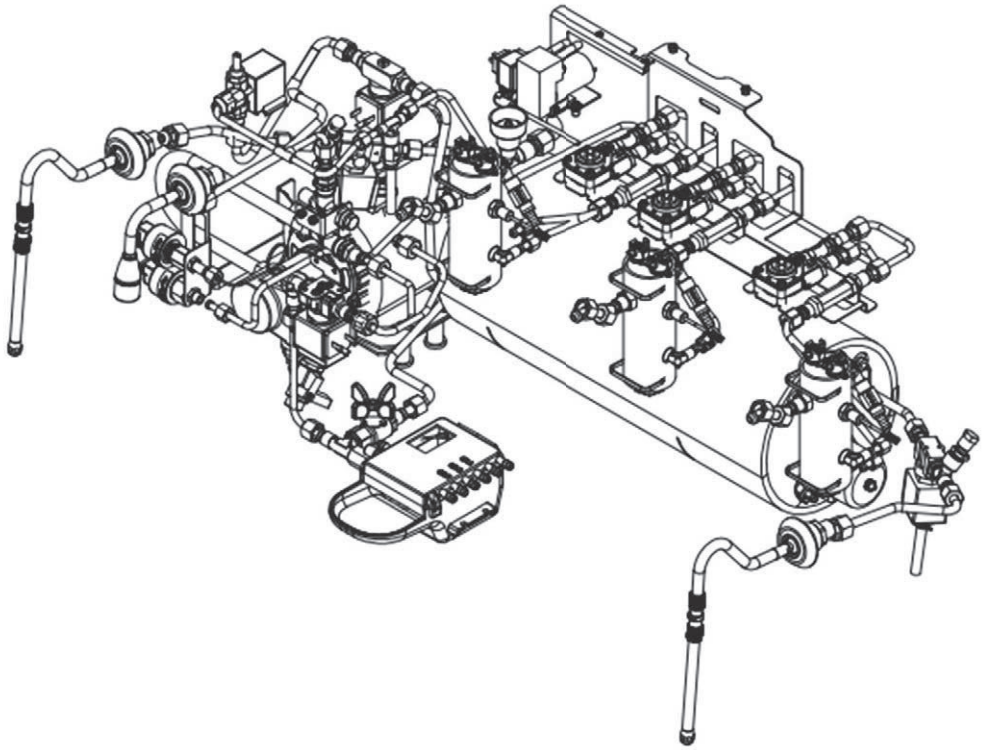
NOTE

If alarm 2 appears on the touch screen, the machine recognizes that there is a problem. Refer to Chapter "**12 ALARMS AND CONTROL OF THE EMERGENCIES**" to know how to proceed.

WARNING

If the boilers are not completely filled with water, this could damage the coffee boilers.

8 HYDRAULIC CIRCUIT



INDEX

The hydraulic circuit of **EAGLE TEMPO** follows a new technology: **NEO** (**New Engine Optimization**).

The **NEO** engine uses an instant heating system allowing only the necessary amount of water for the extraction.

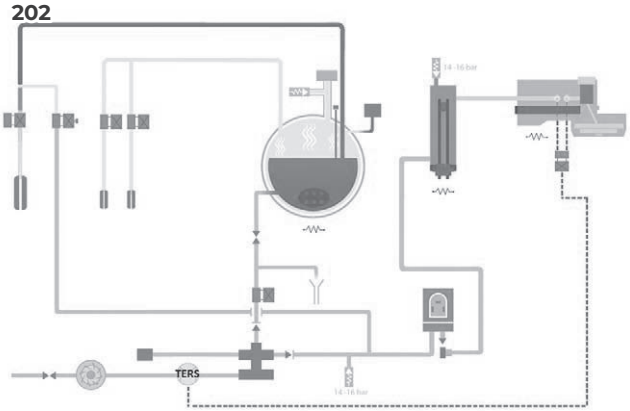
To be heated, thus using less amount of water and boilers optimization.

Productivity and performance remain constant, while energy efficiency increases.

The hydraulic circuit adds another new technology: **TERS** (**Thermal Energy Recovery System**).

The **TERS** uses the discharged water to preheat the incoming water. The result is an 8% saving on total machine consumption.

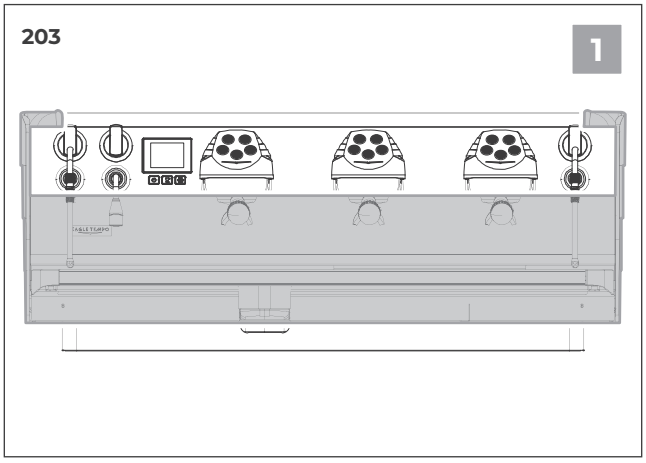
202



8.1 DRAIN BOX, TERS AND TAPS

To access the hydraulic part at the base of the machine, it is necessary to:
Remove the side panels, the water collection pan and the lower front panel, as explained in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

203

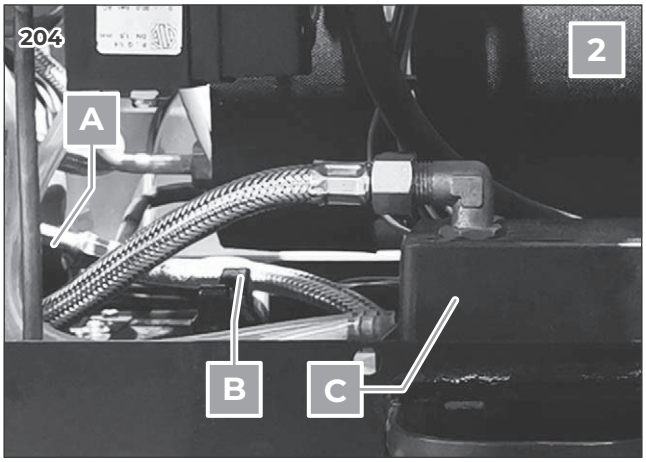


Once removed, it is possible to see:
A The pump tap to close incoming water.
B The service tap to stop the water in the boiler from returning into the circuit.
C The drain box and the **TERS**.

The drain box has a lid to which are connected:
- Two or three silicone pipes from the third outlet of the coffee valves.
- Two silicone pipes from the third outlet of the steam or EasyCream valves.
- One silicone pipe from the expansion valve.
- One silicone pipe from the safety valves of the coffee boilers, together in a unique pipe.
- Two stainless steel flexible pipes.

The **TERS** is under the lid.

204

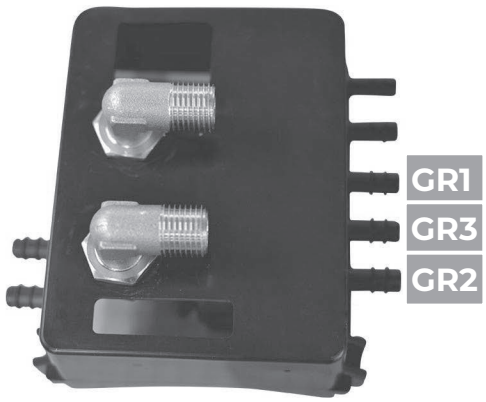


8.I.I THERMAL ENERGY RECOVERY SYSTEM (TERS)

NOTE

The silicone pipes from the third outlet of the coffee valves are connected to specific entries of the lid, labelled with the group number. These pipes bring the exhaust hot water into the **TERS**. The stainless steel flexible pipes are the water input and output of the **TERS**. The cold water enters the **TERS** and exits it, pre-heated. The order of theses pipes is not important.

205



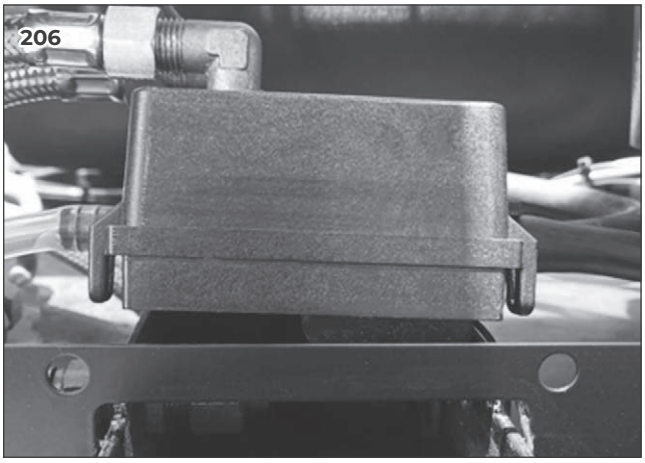
8.I.2 OPEN THE DRAIN BOX AND THE TERS

To open the drain box and the **TERS**, proceed as it follows.

Raise the lid by the lateral little wings.

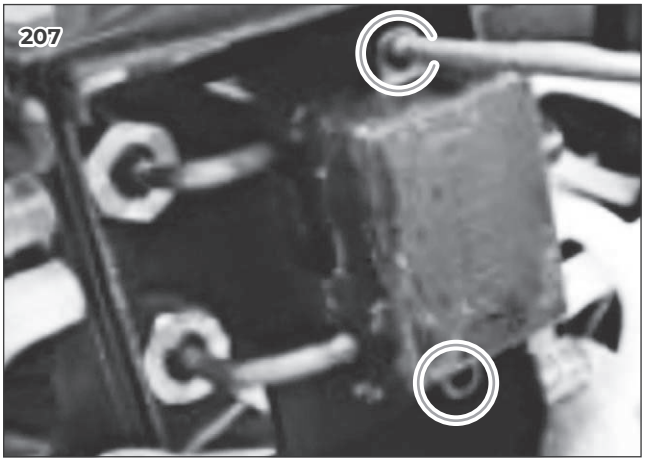
Extract the lid from its seat.

206



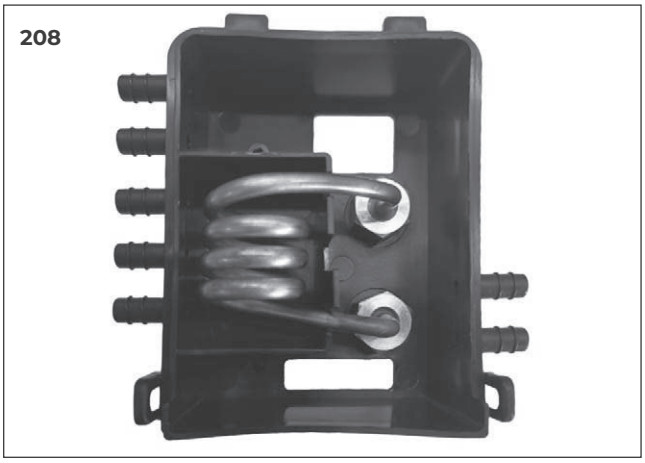
Use a Philips screwdriver, remove the two screws.

207



The **TERS** is under the lid.

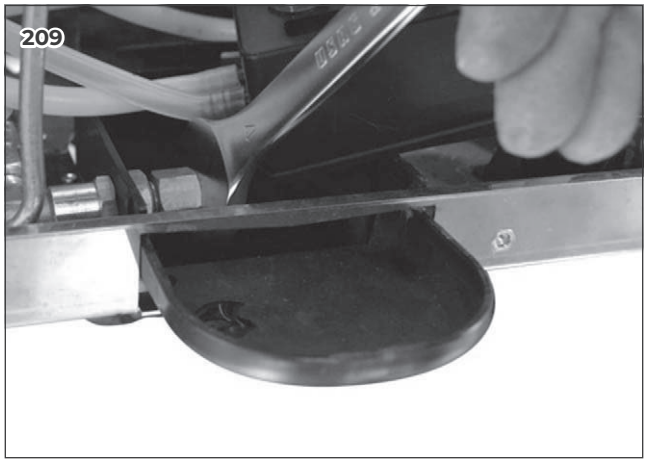
208



8.1.3 TO DRAIN STEAM BOILER WATER

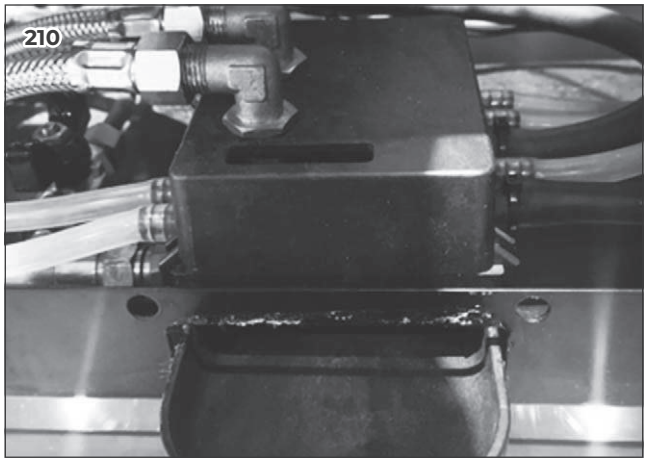
The nut used to empty the boiler is located inside the drain box.

Use a 17 mm wrench to remove it.

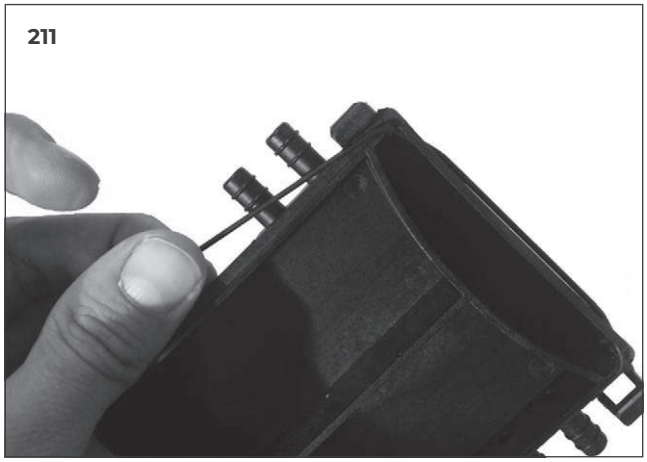

209

NOTE

The cover of the water draining tray must have rubber fittings that are unused and appropriately obstructed, and the O-ring of the lid perfectly positioned in its seat to ensure maximum grip.


210

To close the drain box, start by placing the back of the lid, then push the lateral little wings.


211

8.2 THE PUMPING ELEMENT

The pump is located on the left side of the machine.
The duration of the pump depends on the amount of daily work and the quality of the water.
The machine pressure set by the factory is ideal for the extraction of the coffee: **9 bar**.

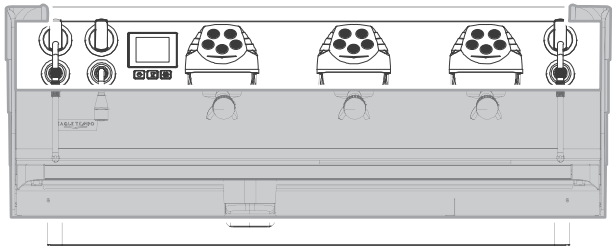
WHEN TO REPLACE

- It is noisy: if the impurities enter inside the pump, the blades of the impeller may block, therefore making it impossible to load water.
- Pressure not adjustable: with time the impeller blades can wear out, therefore if it is not possible to adjust the pressure with the appropriate wheel it would be necessary.
- Pressure fluctuation during dispensing: the bypass or the impeller are damaged.

8.3 PUMP REMOVAL

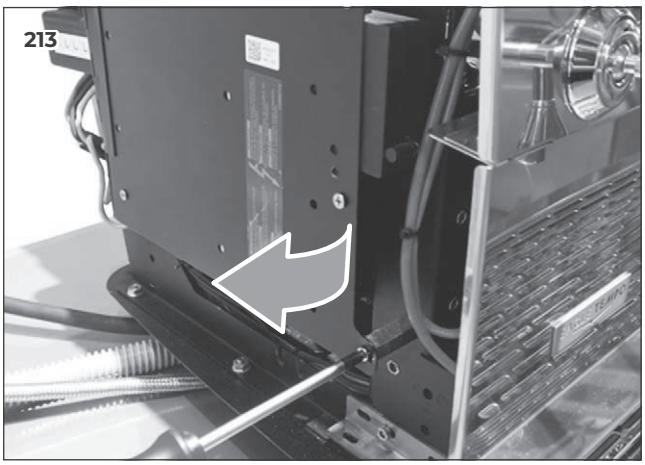
If the pump needs to be removed, it is necessary to remove initially the side panels, the water collection pan and the lower front panel as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

212



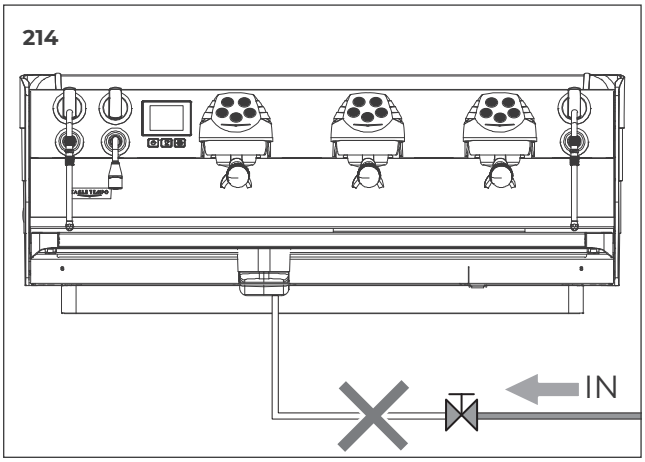
Use a Philips screwdriver, remove the screw and open the panel that blocks the control unit box.

213



Close the water inlet tap upstream of the machine.

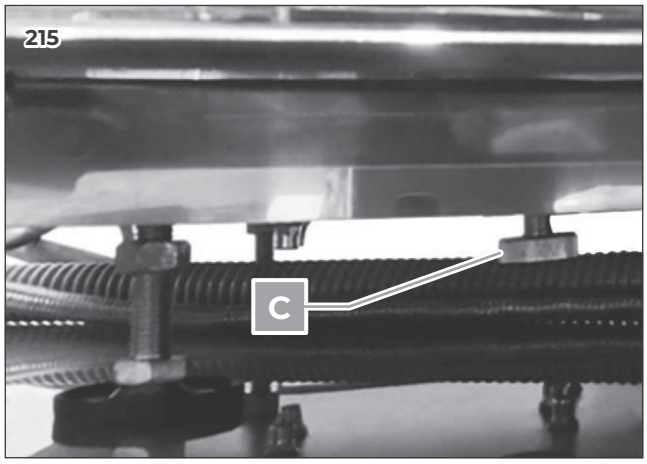
214



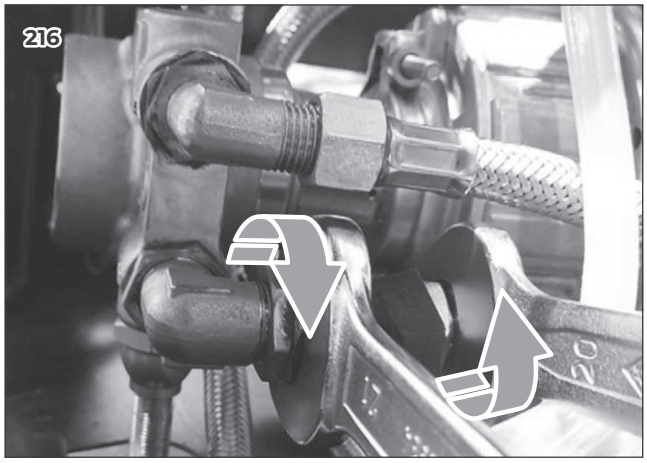
Completely unscrew and remove the pressure control knob **C**.

NOTE

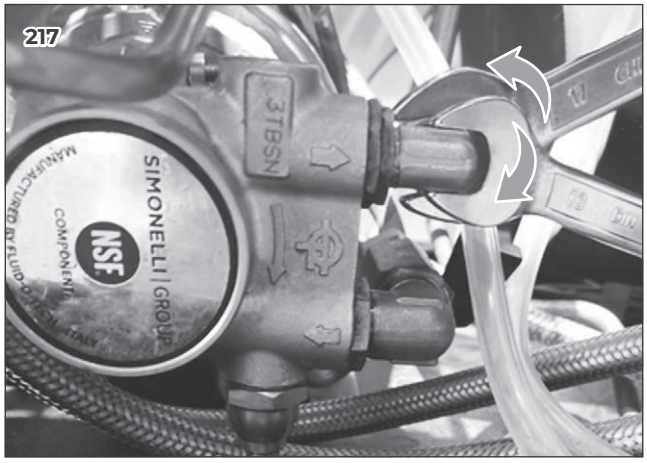
Notice that the pressure control wheel contains a spring.



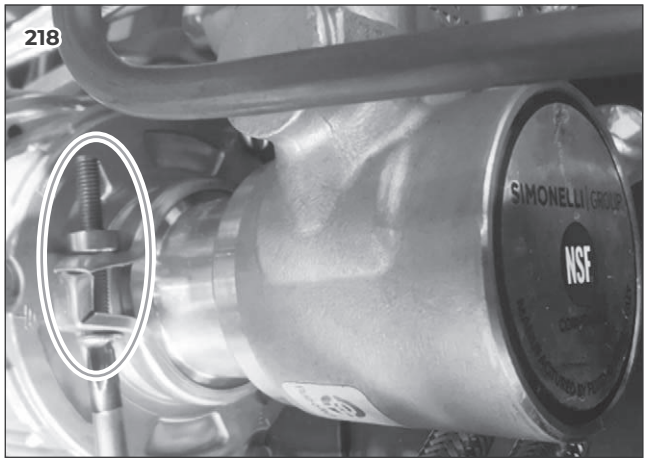
Use a 20 mm wrench and a 21 mm wrench to disconnect the water inlet pipe.



Use a 17 mm wrench and a 13 mm wench to disconnect the outgoing flexible pipe from the pump.

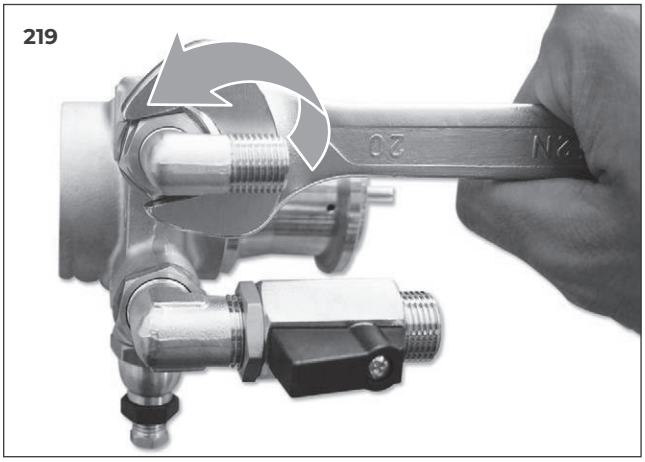


Unscrew the metal hose clamp that keeps the pump attached to the motor and remove it.



Remove the fittings with a 20 mm wrench and adapt them to the new pump, using the Teflon tape to gasket the parts.

219



8.4 CONDENSER REMOVAL

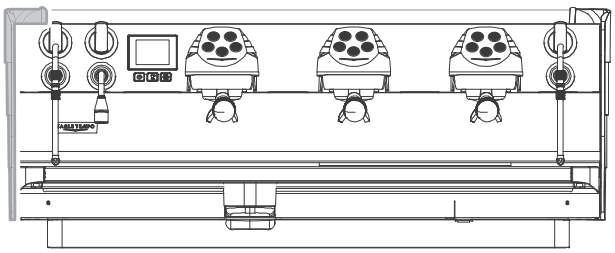
DANGER

Before proceeding with the operations described in the Chapter make sure that the machine is turned OFF and unplugged from the mains.

220

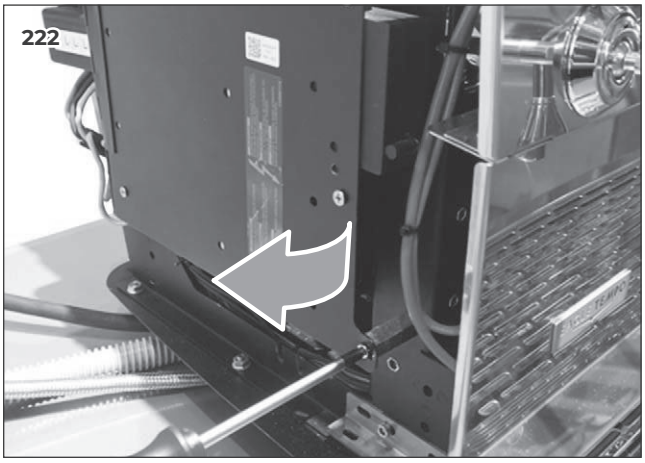
To remove the condenser remove the left side panel, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

221



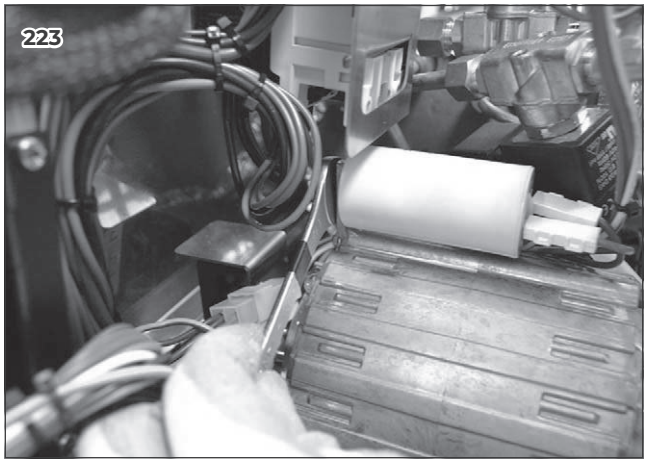
Use a Philips screwdriver, remove the screw and open the panel that blocks the control unit box.

222



Use a 13 mm wrench, remove the bolt that holds it to the motor.

223



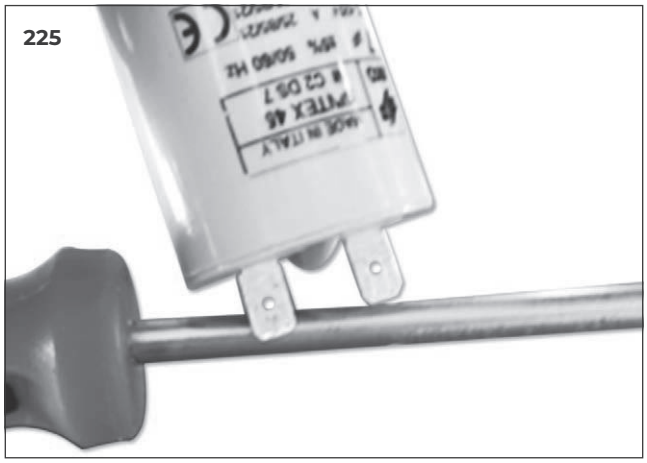
Disconnect the sockets and remove the capacitor.

224

NOTE

Discharge the capacitor by short the two terminals together.

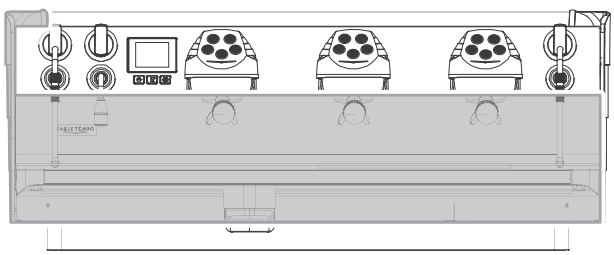
225



8.5 MOTOR REMOVAL

To remove the motor remove the left side panel, the water collection pan and the lower front panel, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

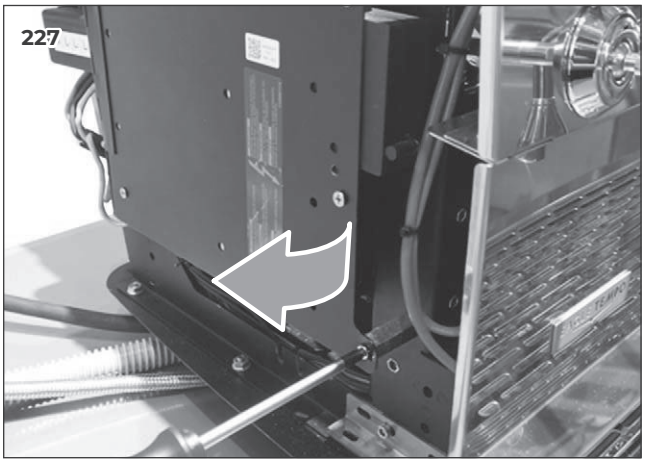
226



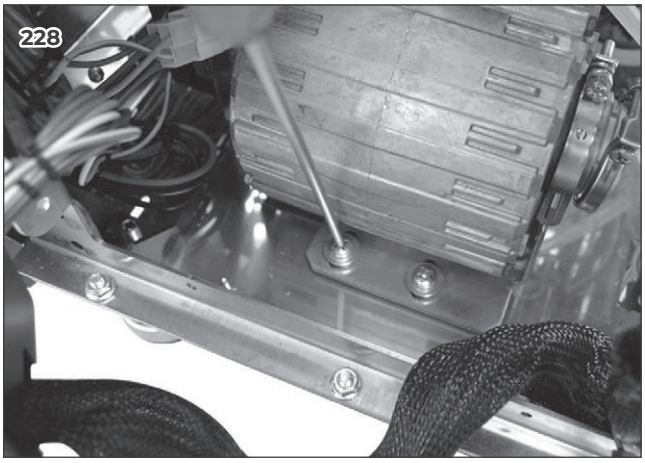
Use a Philips screwdriver, remove the screw and open the panel that blocks the control unit box.

Remove the pump as illustrated in the paragraph "**8.3 PUMP REMOVAL**".

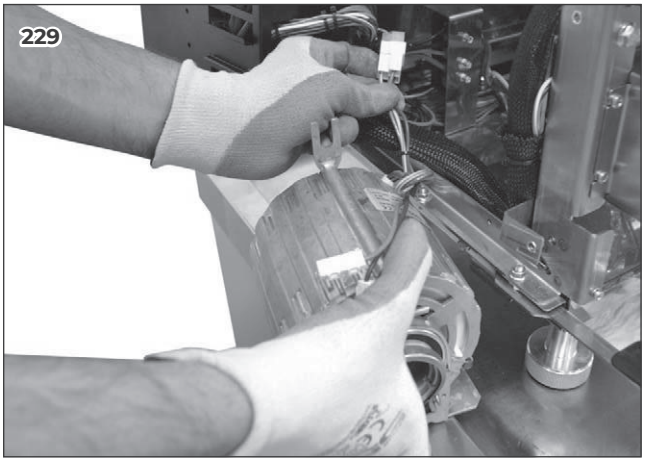
Remove the condenser as described in the paragraph "**8.4 CONDENSER REMOVAL**".



Unscrew the four screws that hold the motor.



Carefully remove the motor from the left side and disconnect power connections.

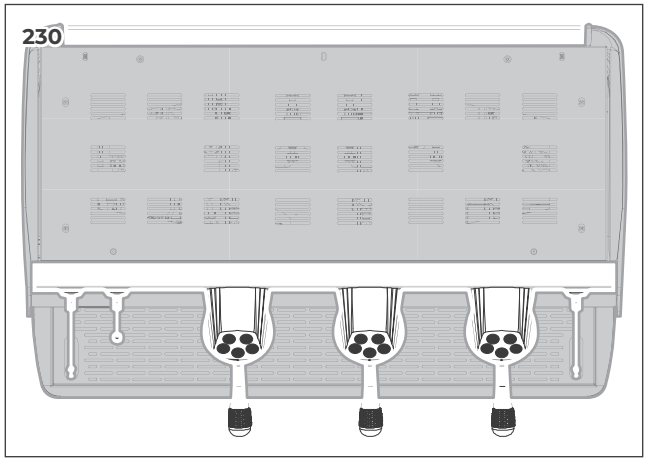


8.6 AUTO-FILL VALVE REMOVAL

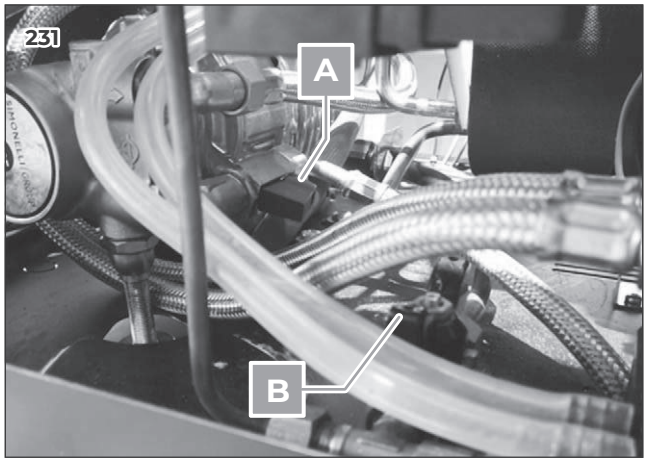
The auto-fill valve is positioned on the front side of the machine, over the pumps. Its operation regulates the amount of water that flows inside the heater during all phases of machine operation.

The control unit continuously interrogates the level sensor and opens the valve if the level of water in the boiler is not sufficient to cover the heating element.

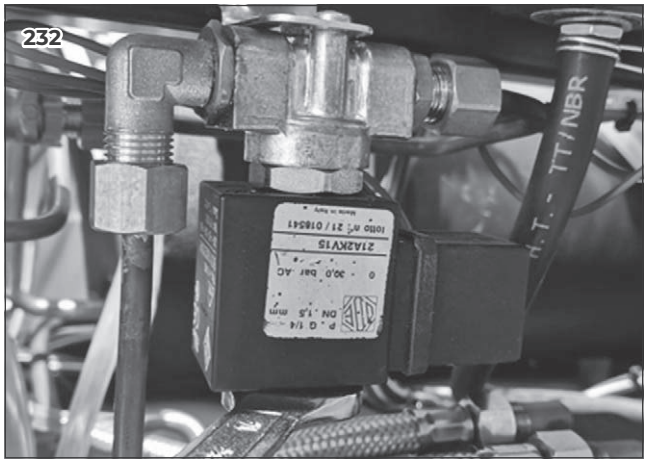
To remove the auto-fill valve it is necessary to remove the side panels, the water collection pan, the lower front panel and the cup holder surface as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".



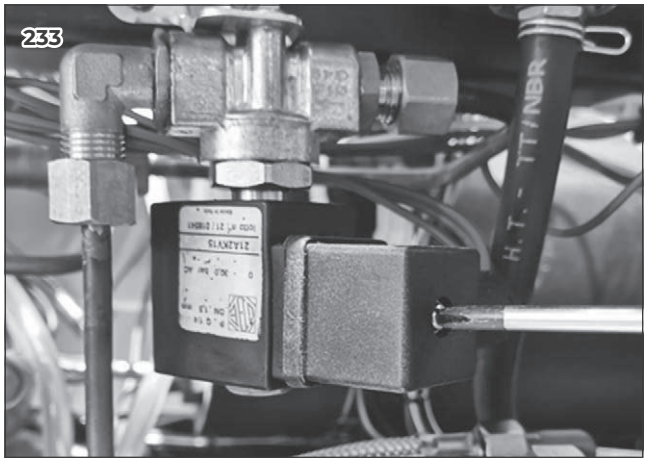
Close the pump tap **A** and the service tap **B**.



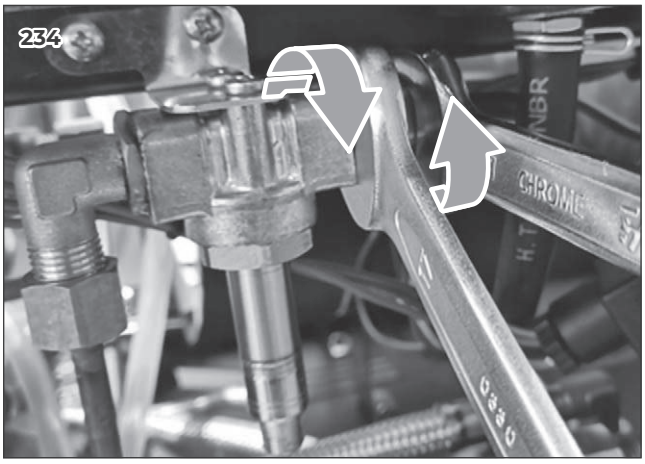
Use a 14 mm wrench, loosen the nut and rotate the coil of the auto-fill valve.



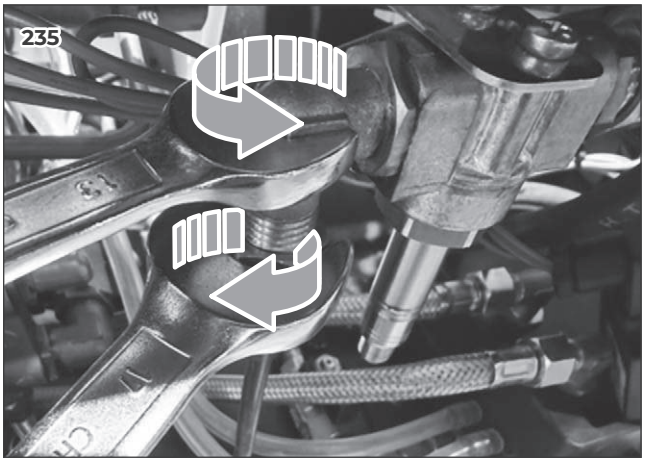
Use a Philips screwdriver unscrew and remove the head of the auto-fill valve.



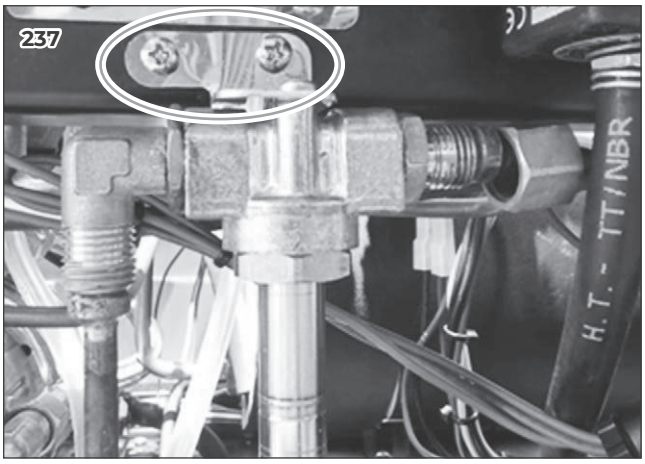
Use two 17 mm wrenches, disconnect the incoming pipes to the auto-fill valve.



Use a 13 mm wrenches and 17 mm wrenches, disconnect the outgoing pipes from the auto-fill valve.



Use a Philips screwdriver, from the top of the machine remove the screw fixing the auto-fill valve to the frame.



NOTE

When reassembling the auto-fill valve, start by fixing the valve to the frame with the screw, but not by tighten it completely, otherwise to fix the copper pipes to the valve could be difficult.

NOTE

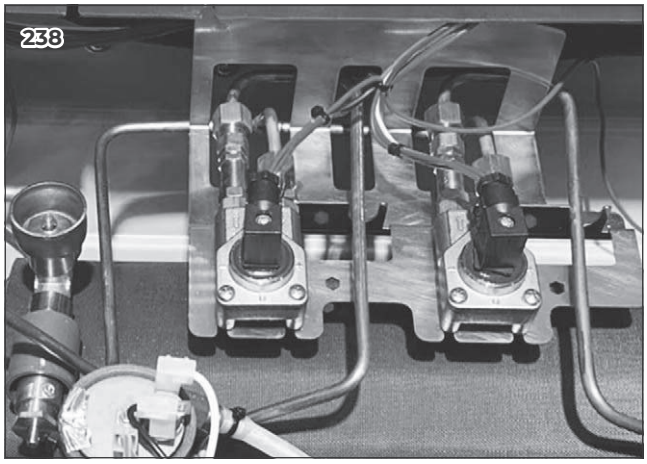
When reassembling the auto-fill valve, once everything has been connected, do not forget to open the pump tap and the service tap.

8.7 FLOWMETER AND NOT RETURN VALVE

For each group there is a flowmeter, also called fan.

They are located on the top of the machine, under the cup holder surface.

The issues related to the flowmeter are those that can be found when dosing coffee, therefore only when using the preset dosage buttons.



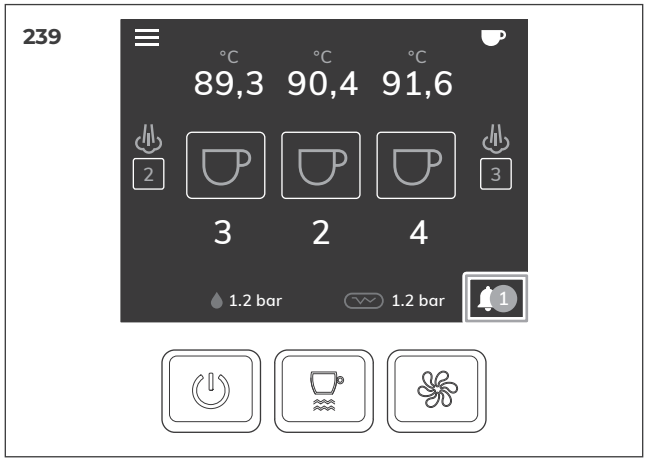
WHEN TO INTERVENE

The most common errors that you may encounter are:

- Wires disconnected accidentally or unintentionally (e.g. after replacing a card).
- There are impurities in the filter at the entrance of the fan.
- The coil of the magnetic sensor has deteriorated and no longer reads the values correctly.
- The not return valve is blocked.
- By pressing a button on one group dispensing begins on another group or on multiple group simultaneously.

If one of these cases occurs, pressing one of the settable buttons, the machine does not make coffee and does not stop (obstruction to the limit), or it can happen that the delivery does not stop as planned.

In these cases the machine could signal alarm 1.



Moreover, the key pressed with the settable button will flash to highlight a malfunction.

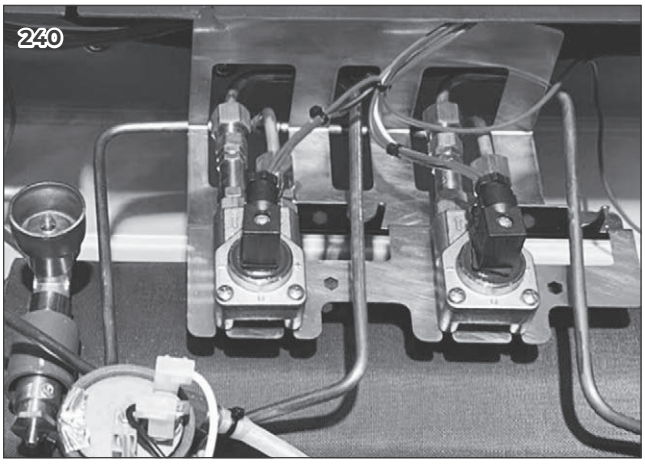
NOTE

For further information on the flowmeter alarm, refer to Chapter "**12 ALARMS AND CONTROL OF THE EMERGENCIES**".

Even if the programmed doses do not work, the machine will always operate in semi-automatic mode using only the start/stop button until the arrival of the technician.

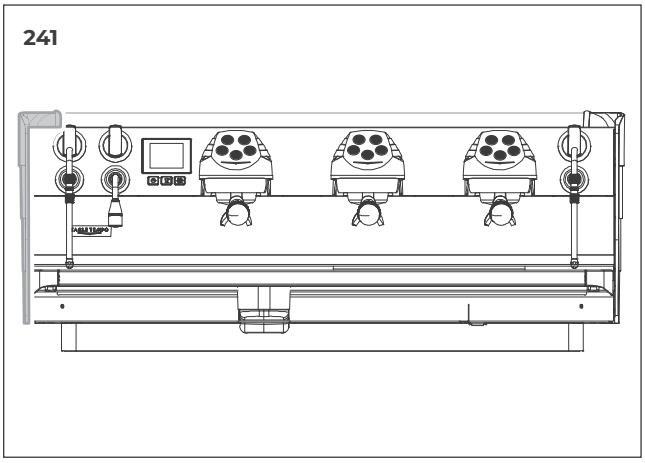
To verify that the fan is effectively locked you can:

1 Check function by measuring the voltage supplied to the control unit during a delivery.
2 Directly inspect the part.

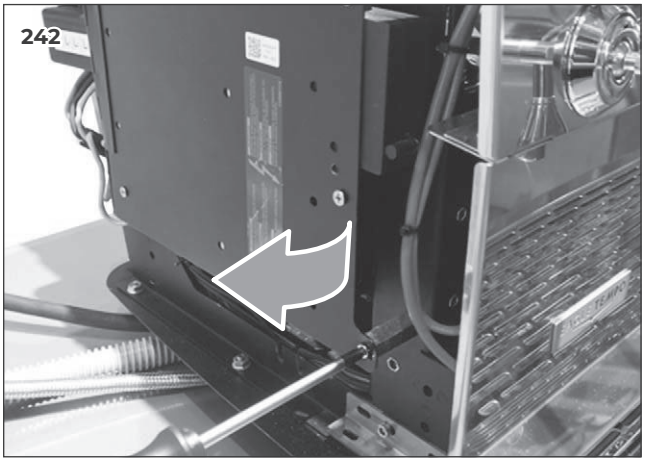


HOW TO VERIFY THE SIGNAL OF THE FLOWMETER

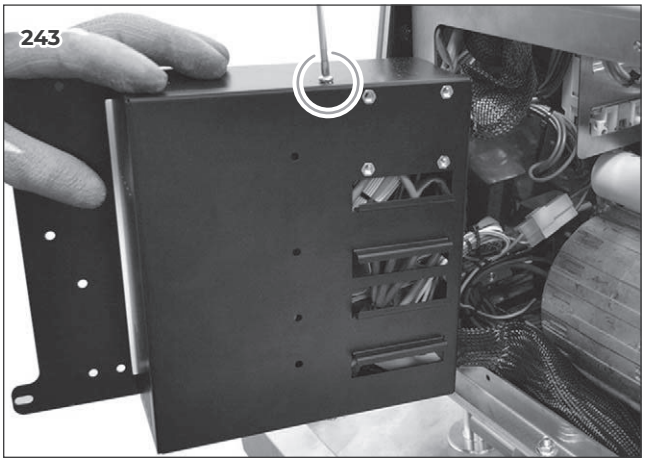
To measure the signal it is necessary to access to the electronic board located on the left side. Remove the left side panel as shown in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".



Remove the screw to open the flap.



Access the board by loosening the top and bottom screws with a Phillips screwdriver.

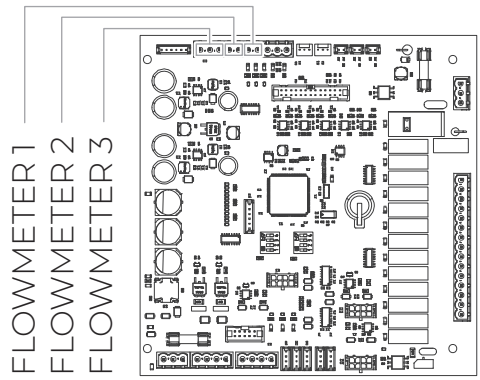


With a tester measure the voltage alternating between the ends of the faulty flowmeter (see figure). Place the tester caps at the terminals of the doser using the references in the image.

NOTE

The signal generated by the fan is a square wave of about **5V**.
If the dispenser is damaged we cannot read anything.

244

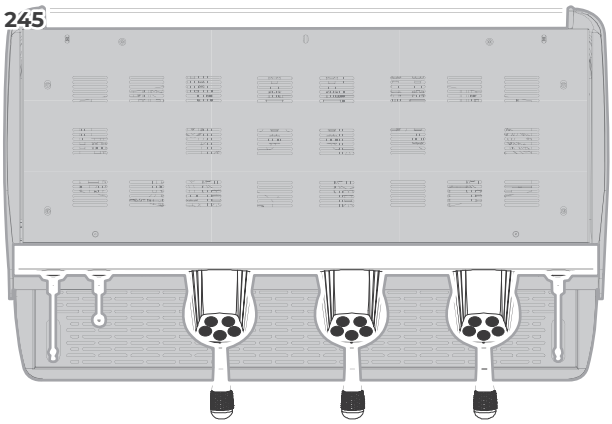


8.7.1 FLOWMETER REMOVAL

Operate as follows if it is necessary to inspect or remove the flowmeter:

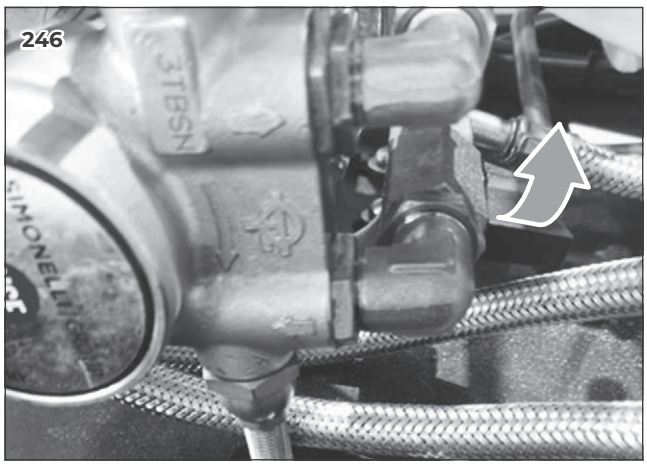
Remove the side panels, the cup holder surface, the water collection pan and the lower front panel, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

245



Close the pump tap.

246

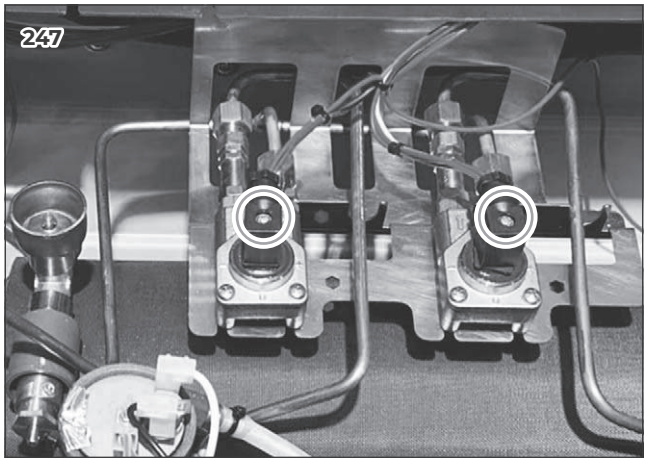


Use a Philips screwdriver, unscrew and remove the head from the flowmeter.

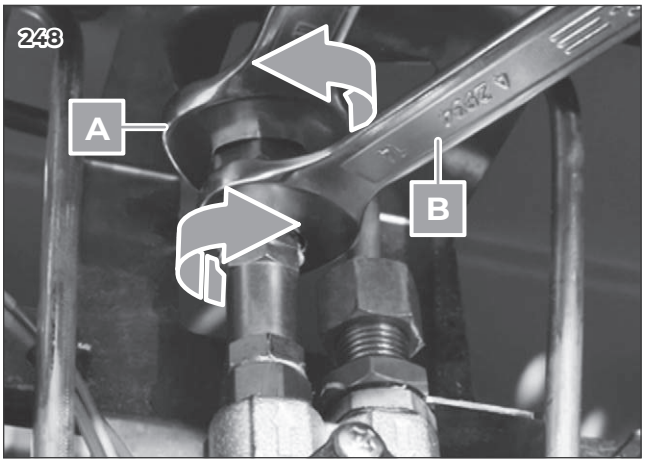
NOTE

Even if it is needed to remove only one flowmeter, it is necessary to disconnect copper pipes from all flowmeters.
Position a cloth or absorbent paper underneath the small fan.

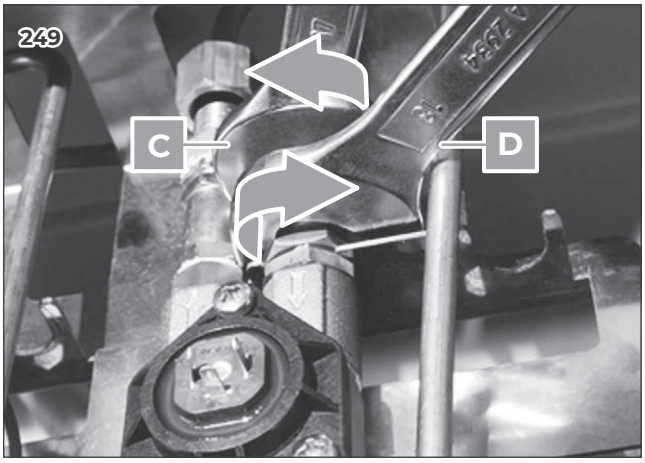
247



Use a 17 mm wrench **A** and a 14 mm wrench **B**, remove the outgoing copper pipes from all flowmeters.

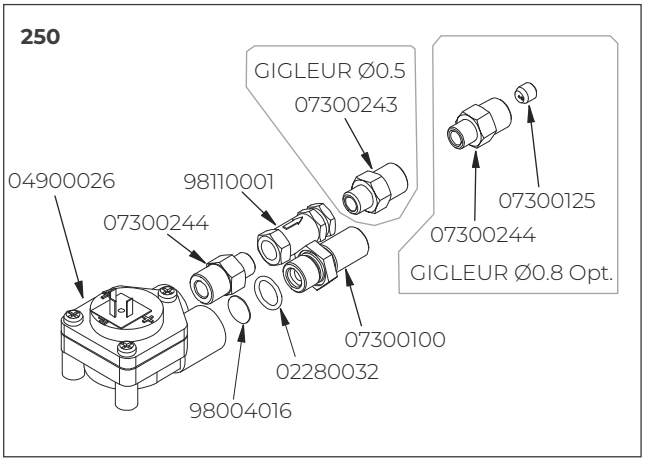


Use 17 mm **C** and 18 mm **D** wrenches, remove the incoming copper pipes from all flowmeters.

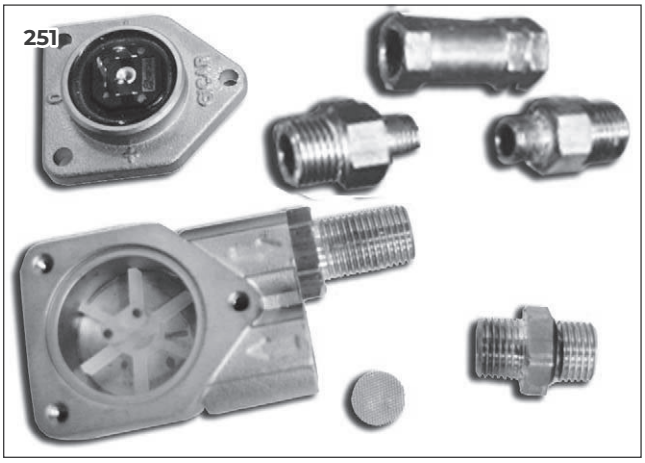


The flowmeter is made of various parts, as shown in the picture.

It is good practice to substitute the gaskets each time it is completely inspected.



Check that there is no limestone in the fan input grid, unscrew the three screws that hold the cover and check that there is nothing to obstruct the regular operation.



To remove the filter, if it is particularly clogged, you can use a simple piece of wire to push the filter, if necessary even a common clip is sufficient.

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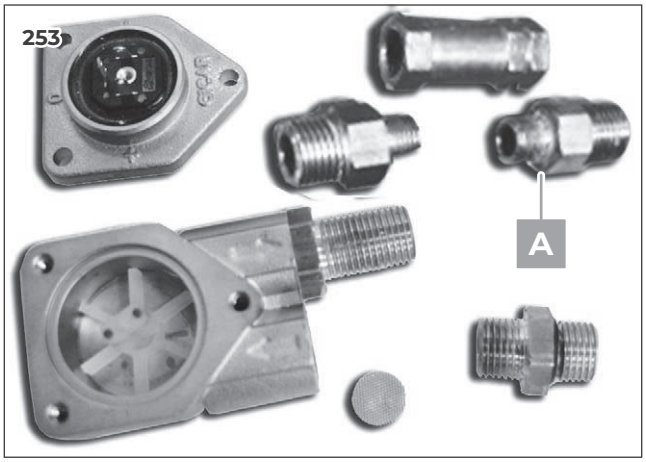
8.7.2 PRE-INFUSION RESTRICTOR REMOVAL

Attention must be given to the restrictor at the exit from the flowmeter **A**.

It is called pre-infusion restrictor, since its size effects the pre-infusion time: **bigger is the size, shorter is the pre-infusion**.

The default restrictor is **0.5 mm** and an optional one of **0.8 mm** is available.

253

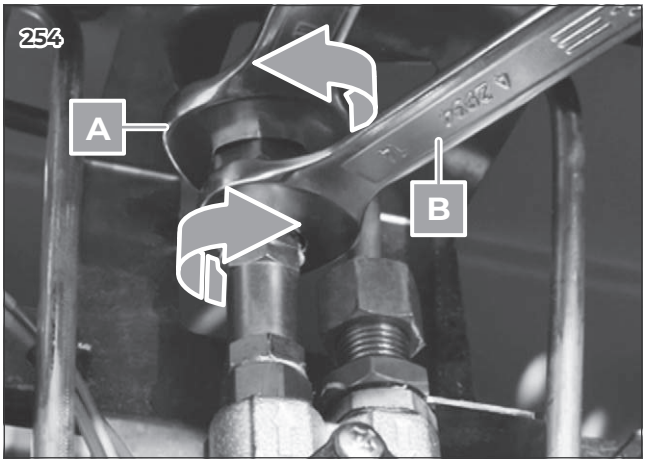


8.7.3 NOT-RETURN VALVE REMOVAL

The not return valve is accessible once the flowmeter has been removed, but is possible to access it also without to remove the flowmeter, in the following way.

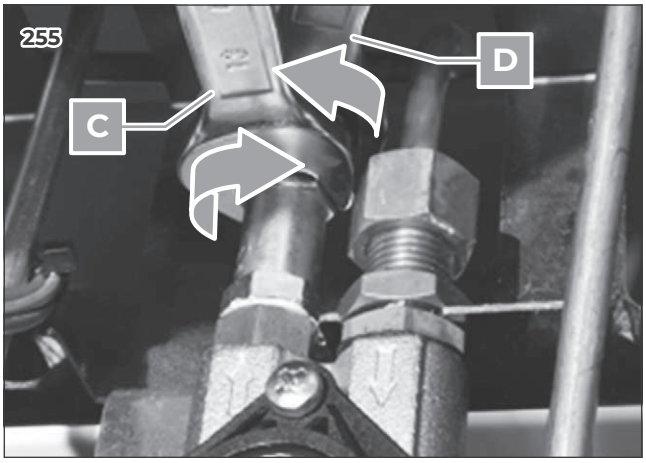
Use a 17 mm wrench **A** and a 14 mm wrench **B**, remove the outgoing pipe from the flowmeter.

254

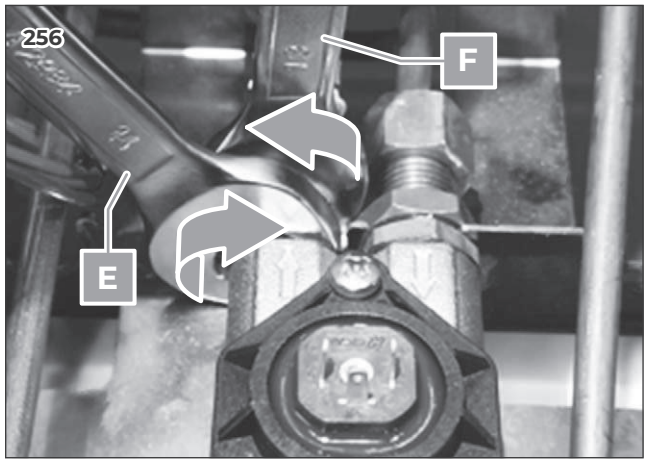


Use a 13 mm wrench **C** and a 14 mm wrench **D**, remove the fitting.

255



Use a 14 mm wrench **E** and a 13 mm wrench **F**, remove the not return valve.



NOTE

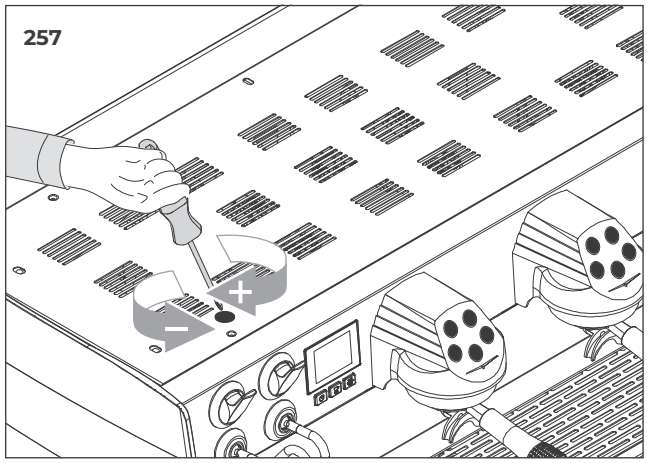
We recommend changing the not return valve located down-stream of flowmeter at least once a year.

8.8 HOT AND COLD WATER VALVE

The **EAGLE TEMPO** is provided with a cold water valve with adjustable mixer.
In this way the outlet water temperature can be lowered by mixing hot water from the boiler with cold water from the network, thus reducing the levy in the boiler and consequently saving on heating.

For this reason it is commonly called economizer of hot water.

HOW TO ADJUST THE TEMPERATURE
To adjust the temperature, simply use a flat screwdriver while the water is running.
To reduce the temperature, rotate the screw positioned on the left side of the cup holder surface in an anticlockwise direction. To increase the temperature, turn the screw in a clockwise direction.



NOTE

Do not reduce the temperature too much, otherwise the valve could emit an annoying noise.

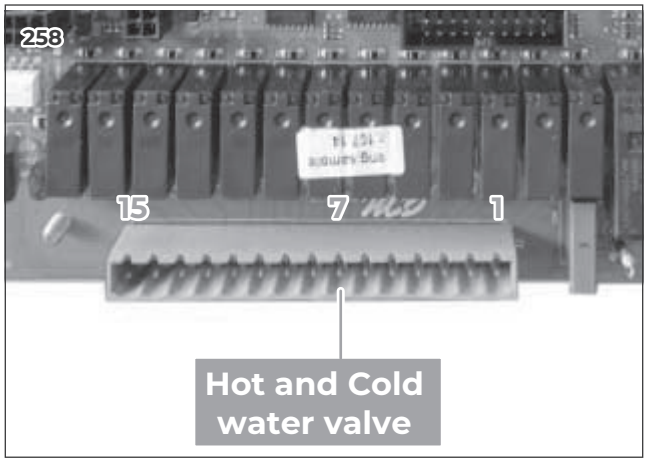
WHEN TO INTERVENE
Problems that can be encountered in the economizing unit are:
1 Failure to deliver water
2 Delivers only hot or only cold water
3 Continuous dripping
4 Erroneous programming

Cases 1, 2 and 3 are due to malfunction of the valves so you need to access them and verify that they are working properly.

The valve may stop operating due to electrical problems or is not working properly due to obstructions for example caused by pieces of limestone that detach from the boiler and clog the valve.

If both valves do not work and the classic opening and closing noise is not heard, there could be a problem with the relay in the control unit, therefore it is necessary to directly measure the voltage with a tester while water is being dispensed.

Position the tip at the point shown in the figure during delivery, considering that the hot water and cold water valves are parallel, simply verify the operation of this relay to check both valves.



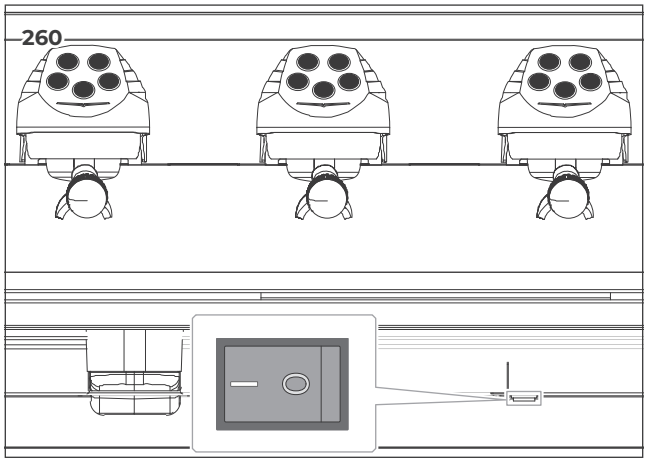
8.8.1 HOT WATER VALVE REMOVAL

To remove the hot water valve, it is necessary to lower the steam boiler pressure by following the procedure described in paragraph "**6.1 RELEASE STEAM BOILER PRESSURE**".

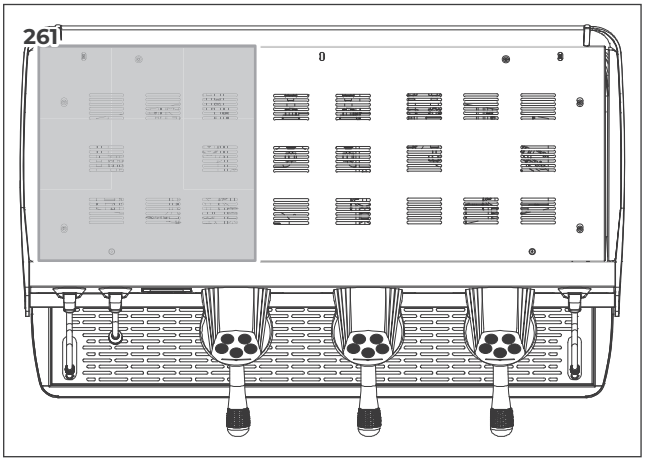
NOTE

It is not possible to operate with pressure in the steam boiler.

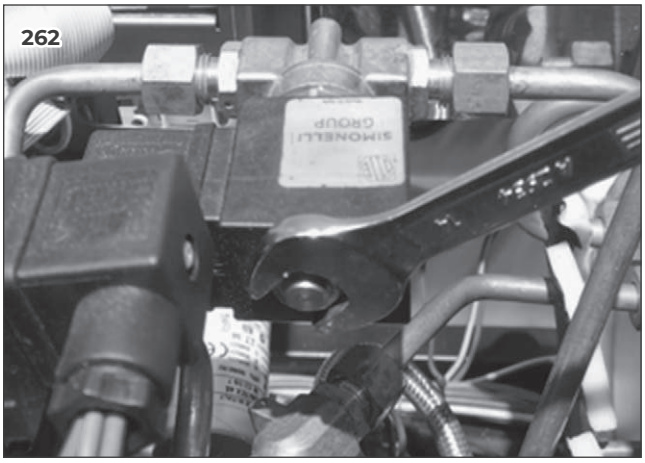
Turn the machine OFF.



Remove the first module of the cup holder surface, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".



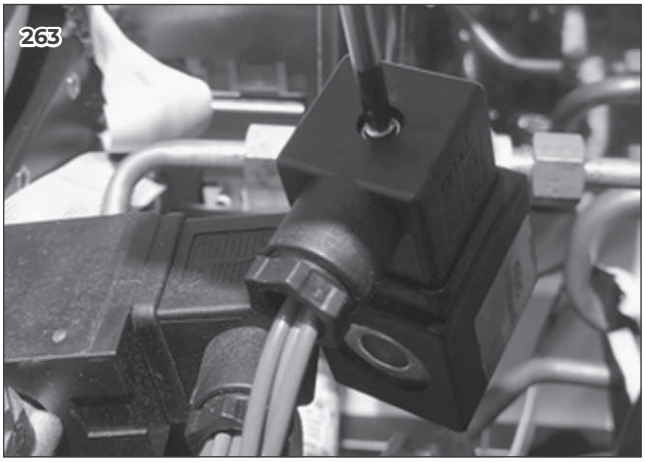
Use a 14 mm wrench, unscrew the nut and remove the coil of the valve.



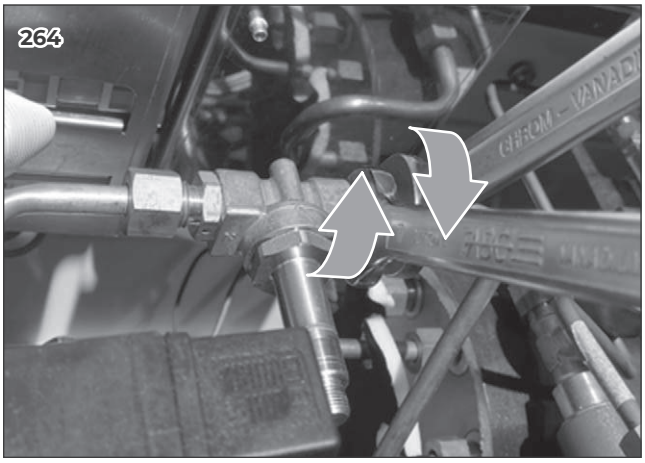
Use a Philips screwdriver, unscrew and remove the head.

NOTE

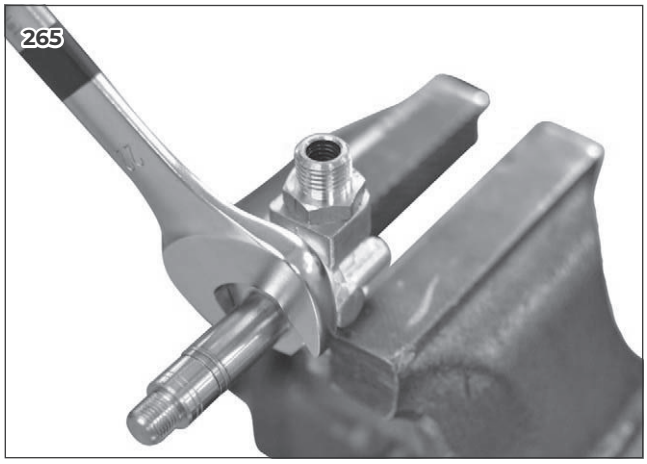
It is advisable to place a cloth or absorbent paper underneath the valve to avoid potential electrical damages.



Use two 17 mm wrenches, disconnect the incoming and outgoing copper pipes from the valve.



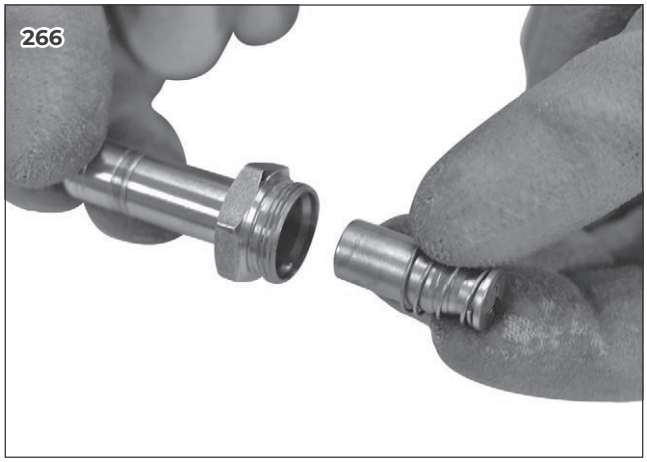
Use a vice and a 22 mm wrench, unscrew the valve base.



Check that the spring is working properly and that the inner cylinder is clean.

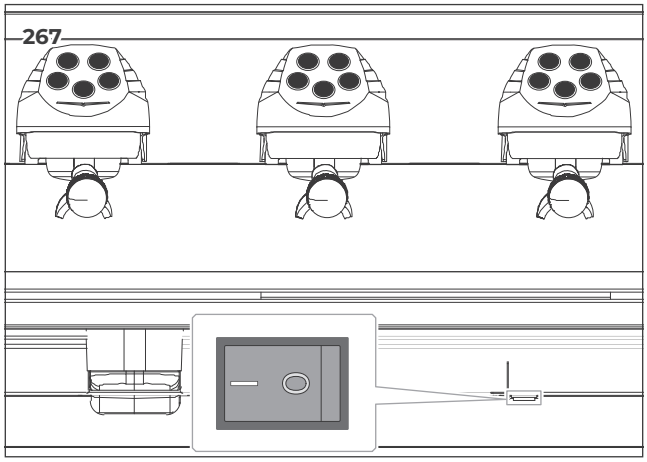
NOTE

If there is nothing visible that affects its use, replace the valve completely.

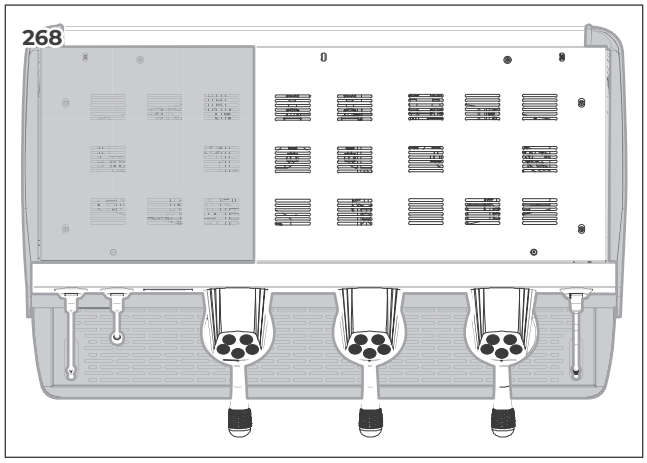


8.8.2 COLD WATER VALVE REMOVAL

To remove the cold water valve, it is necessary initially to turn the machine OFF.



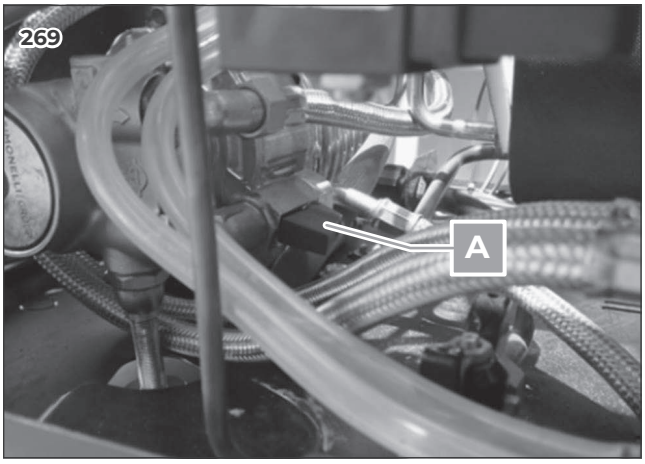
Remove the side panels, the first module of the cup holder surface, the water collection pan and the lower front panel, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".



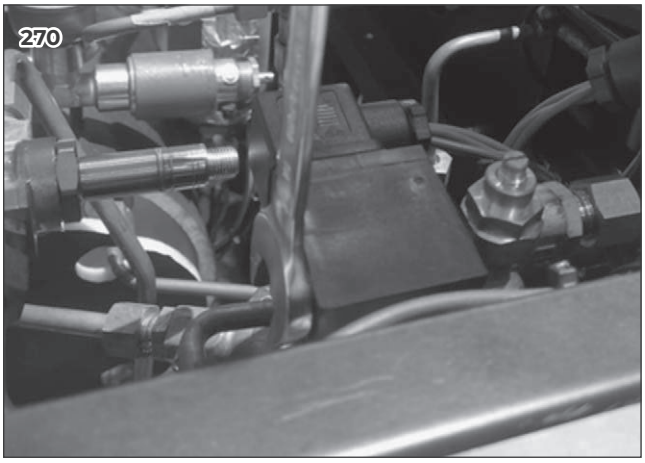
Close the pump tap **A**.

NOTE

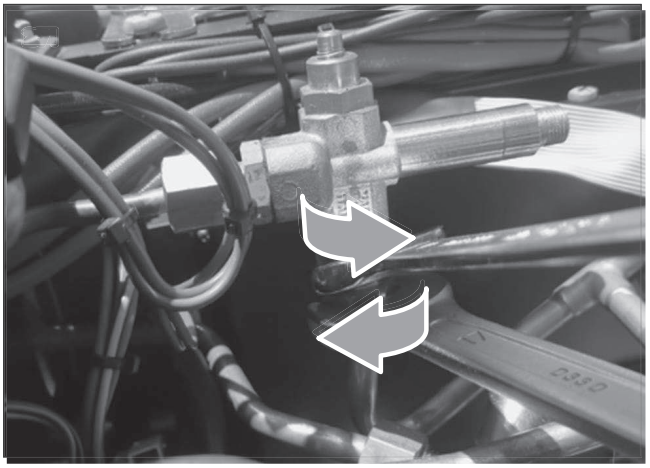
It is advisable to place a cloth or absorbent paper underneath the valve to avoid potential electrical damages.



Use a 14 mm wrench, unscrew the nut and remove the coil of the valve.

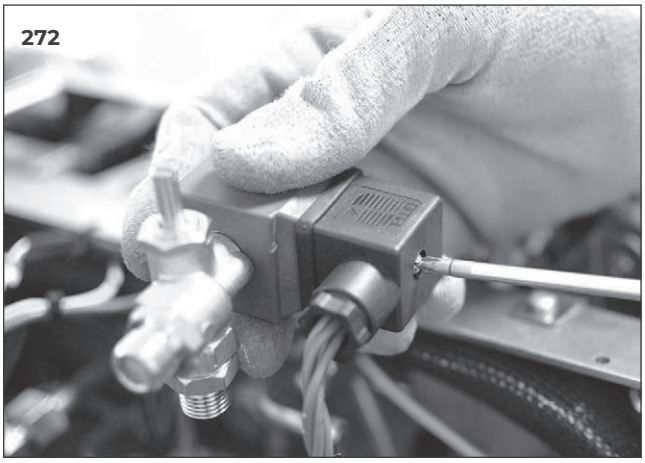


Utilizing two 17 mm wrenches, disconnect the incoming and outgoing copper pipes from the valve.



Use a Philips screwdriver, unscrew and remove the head.

Since the cold water valve is connected with a tap, it may be necessary to replace the whole part.



8.9 STEAM VALVE

EAGLE TEMPO is not provided with a mechanical steam tap controlled by a manual lever, but with a three-way solenoid valve controlled electronically. This will reduce the needed maintenance to maintain a constant functioning of the steam service.

NOTE

The same steam valve, in the same position, is used for the EasyCream (optional).

WHEN TO INTERVENE

Problems that can be encountered in the steam service are:

1 Failure to deliver steam
2 Continuous low steam flow.
3 Erroneous programming

Cases **1** and **2** are due to malfunction of the valve so you need to access it and verify that it is working properly.
The valve may stop operating due to electrical problems or is not working properly due to obstructions for example caused by pieces of limestone that detach from the boiler and clog the valve.
If the valve does not work and the classic opening and closing noise is not heard, there could be a problem with the relay in the control unit, therefore it is necessary to directly measure the voltage with a tester while steam is being dispensed, positioning the tip at the point shown in the figure during delivery.

8.9.1 STEAM VALVE REMOVAL

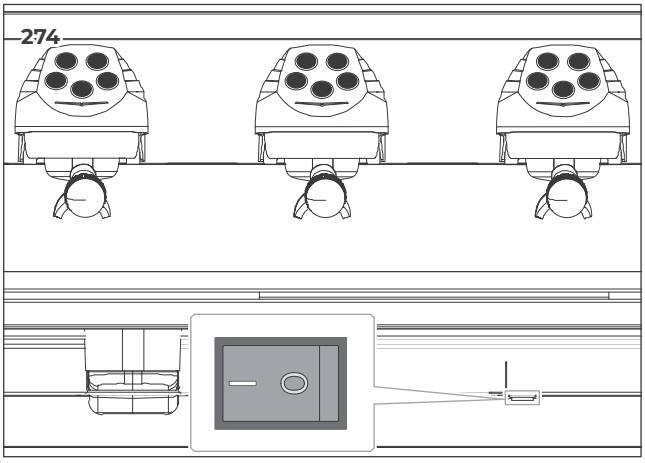
To remove the steam valve, both the left and the right one, proceed as it follows.

Lower the steam boiler pressure by following the procedure described in paragraph "**6.1 RELEASE STEAM BOILER PRESSURE**".

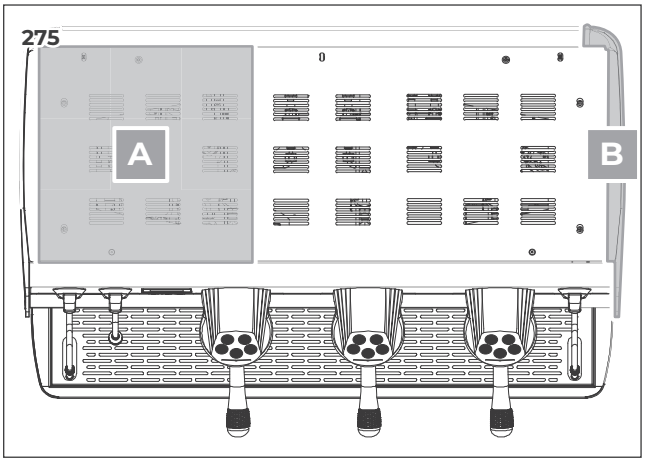
NOTE

It is not possible to operate with pressure in the steam boiler.

Turn the machine OFF.



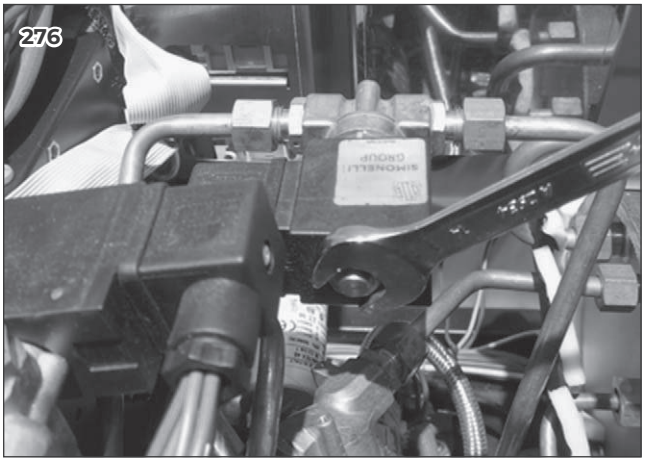
Remove the first module of the cup holder surface **A**, in case of the left steam valve, or remove the right-side panel **B**, in case of the right steam valve, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".



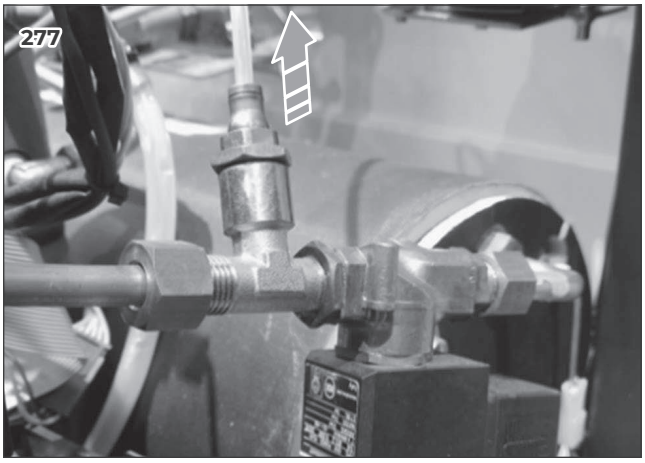
In case of the left steam valve, use a 14 mm wrench, unscrew the nut and remove the coil of the hot water valve and cold water valve.
This is necessary to reach the steam valve more easily.

NOTE

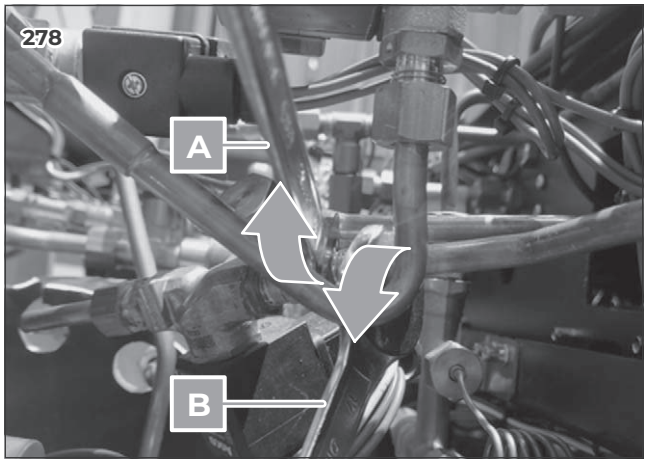
It is advisable to place a cloth or absorbent paper underneath the valve to avoid potential electrical damages.



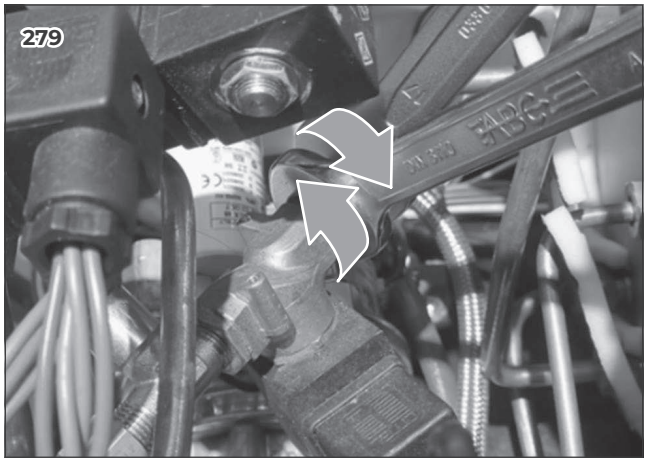
In case of EasyCream (optional), press the quick coupling and pull out the Teflon tube to disconnect from the quick coupling.



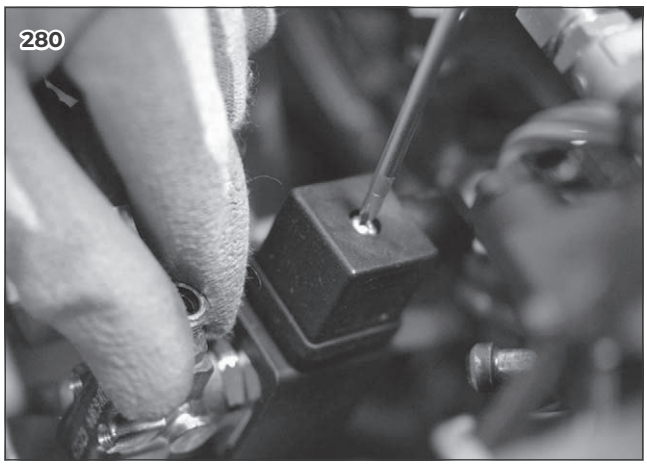
Use 13 mm wrench **A** and a 17 mm wrench **B**, keep the T connection, and remove the outgoing copper pipe.



Use two 17 mm wrenches, disconnect from the valve the incoming copper pipe from the boiler.



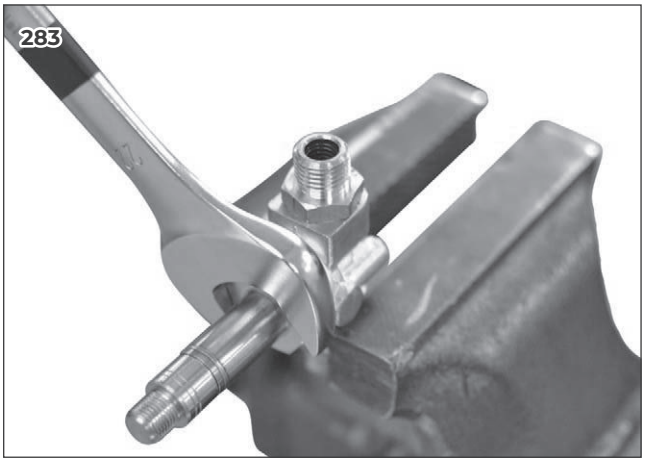
Use a Philips screwdriver, unscrew and remove the head.



Use pliers, remove the clip and the Teflon pipe of the third outlet.

Use pliers, remove the clip to remove the coil.

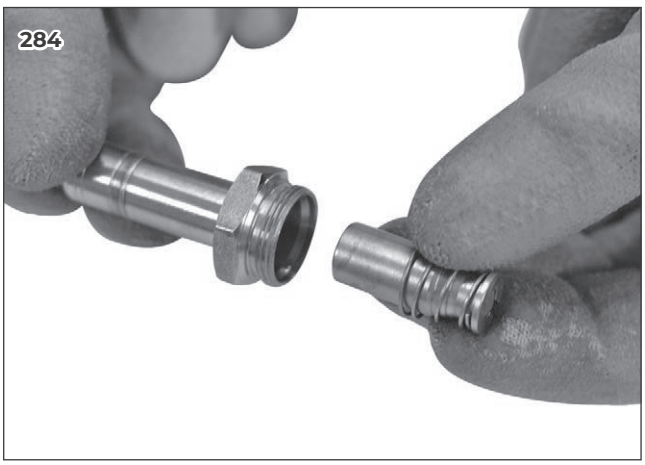
Use a bench vise and a 22 mm wrench, unscrew the valve base.



Check that the spring is working properly and that the inner cylinder is clean.

NOTE

If there is nothing visible that affects its use, replace the valve completely.



8.10 STEAM, HOT WATER AND EASYCREAM (OPTIONAL) WANDS

All wands are composed of a joint, a junction and a nozzle. These parts are equipped with O-rings to avoid leaks.

NOTE

Steam cool touch (optional) and EasyCream (optional) wands are “cool touch” type.

Steam cool touch wand
Thank to the double layer stainless steel wand it's not just less maintenance it's also do not heat up quickly. In this way, the barista has the chance to work more comfortably even on an ongoing basis, without the fear that the steam wand may reach excessive temperatures.

EasyCream cool touch wand
Thanks to the presence of an internal Teflon pipe, do not heat up quickly. In this way, the Barista has the chance to work more comfortably even on an ongoing basis, without the fear that the steam wand may reach excessive temperatures.

WHEN TO INTERVENE
In case of leaks or of low flow it can be necessary to dismantle the wand to replace O-rings, or the Teflon pipe, or to clean the water diffuser head.

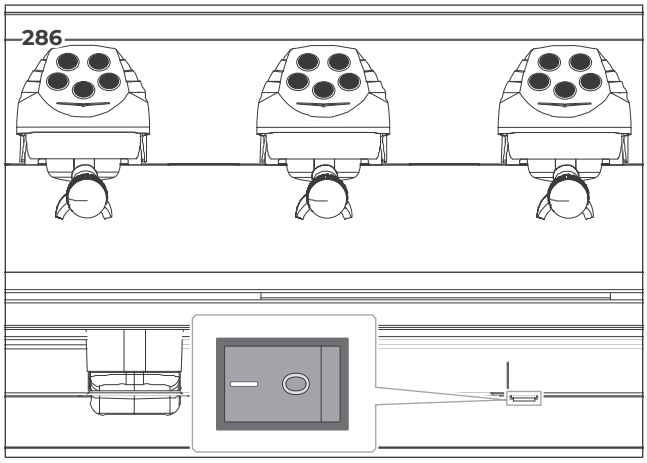
NOTE

To know standard suggested maintenance on the wands, refer to Chapter "**13 MAINTENANCE CHECK LIST**".

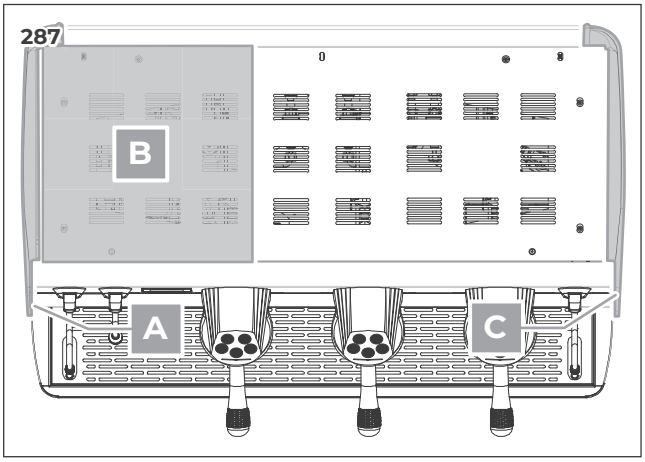
8.10.1 DISMANTLING THE WAND

The procedure to dismantle steam, hot water and EasyCream wands, is basically the same.
Proceed as it follows.

Turn the machine OFF.



Remove the left side panel **A**, in case of the left steam wand, or remove the first module of the cup holder surface **B**, in case of the hot water wand, or remove the right side panel **C**, in case of the right steam wand, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".



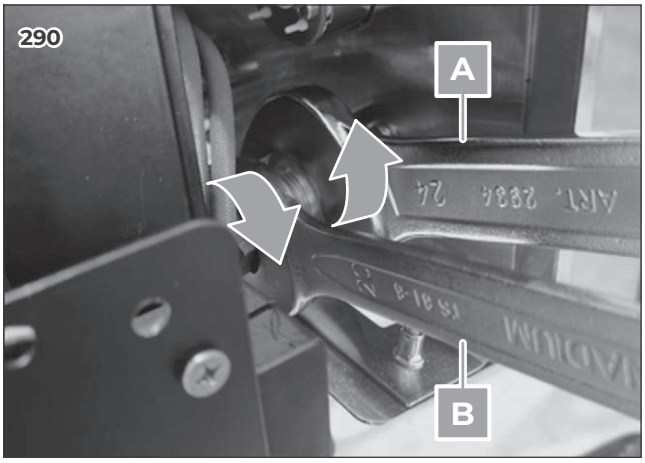
Using pliers and cloth or paper to avoid damage, or simply by hand, unscrew the final part of the nozzle.

Use a 9 mm wrench, block the upper part of the wand and, by hand, unscrew the middle part of the nozzle.

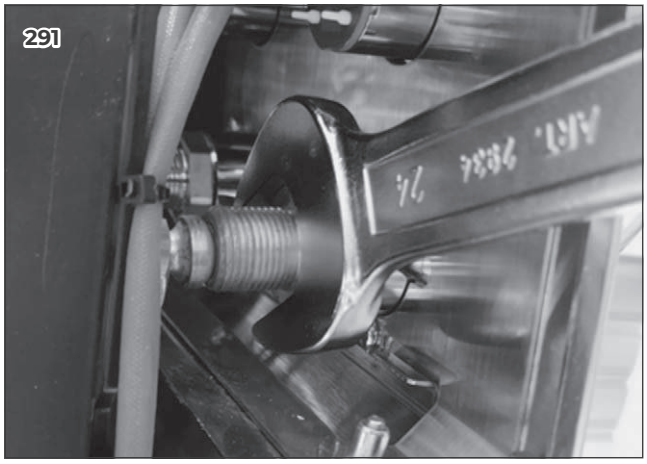
NOTE

Disconnect the button cabling if disturb.

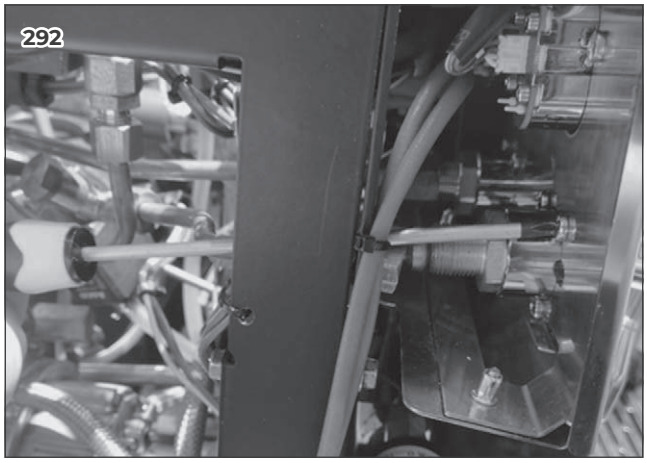
Use a 24 mm wrench **A** and a 20 mm wrench **B**, block the front fitting and unscrew the copper pipe.



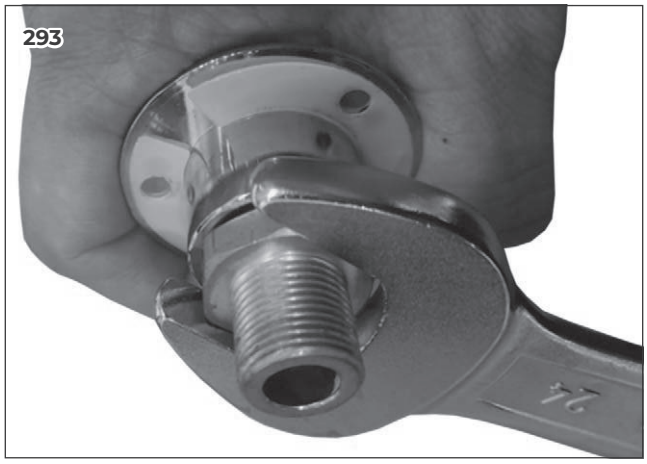
Use a 24 mm wrench, loosen the fitting.



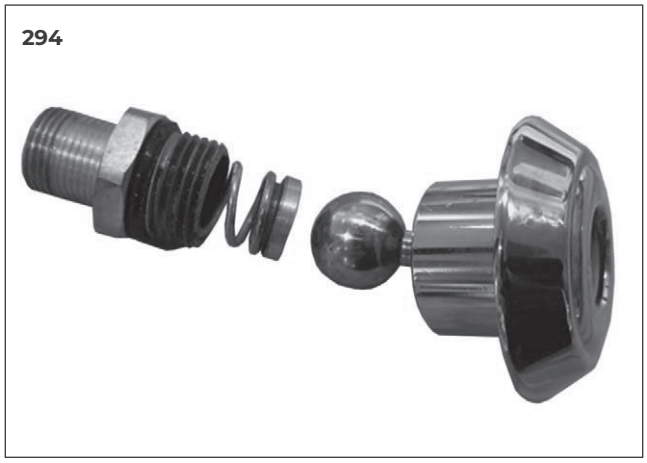
Use a philip screwdriver, remove the three screws keeping the joint of the wand.



Use a 24 mm wrench or simply by hand, remove the fitting.



The junction is visible now, with its spring. Notice that there is a white Teflon O-ring inside the joint.



NOTE

The steam wand is composed by many parts equipped with different O-rings and Teflon pipe. It can be needed to change O-rings in case of leaks and to change the Teflon pipe in case of low steam flow.

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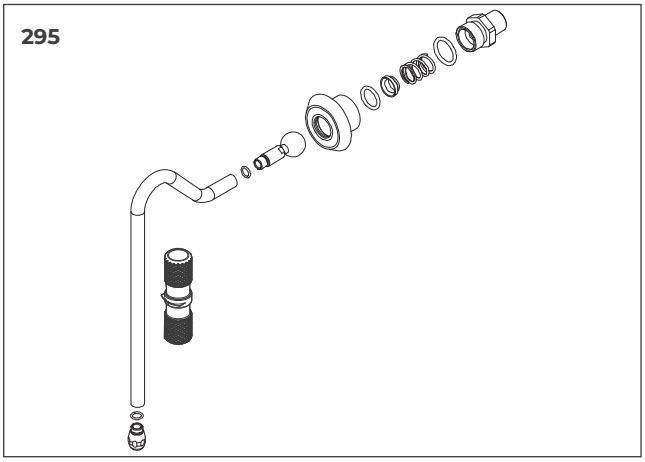

NOTE

To remove the EasyCream wand, it is necessary to disconnect the temperature probe wire too.

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NOTE

The final part of the hot water wand includes the water diffuser head. It can be needed to clean it if the water flow is not regular.

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8.II EASYCREAM (OPTIONAL)

EAGLE TEMPO is also available with the EasyCream system, which allows the barista to obtain a dense, velvety milk cream quickly and automatically.
EasyCream is composed by a steam wand and a temperature probe.

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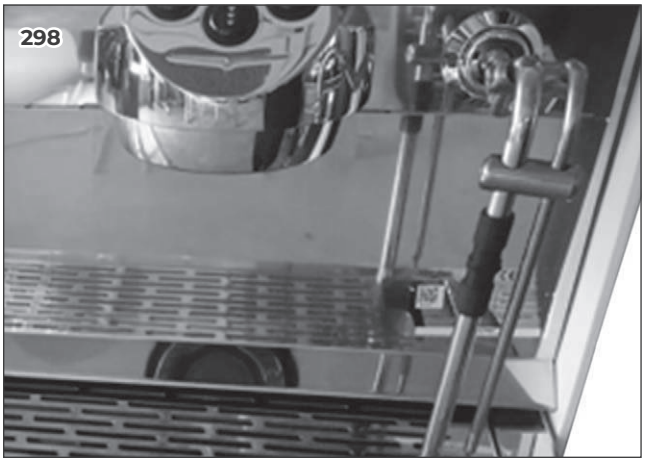
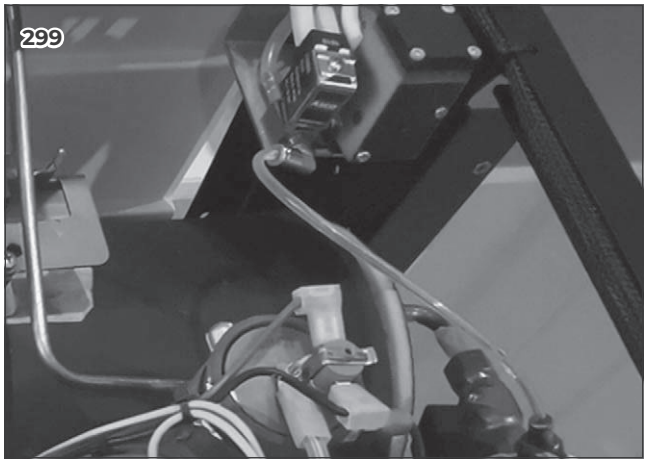


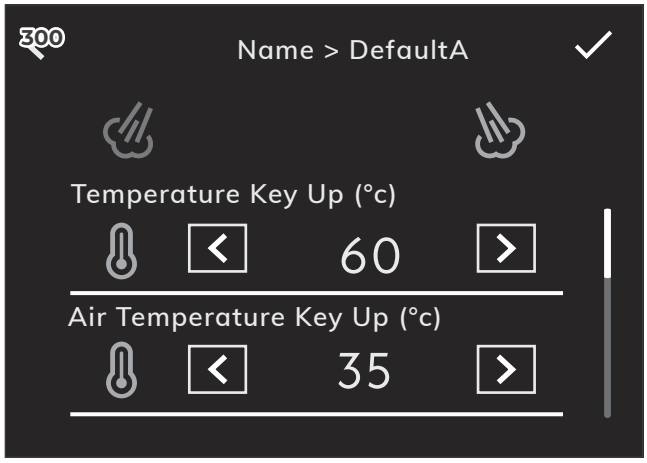
The steam wand is connected to steam boiler and to an air compressor, so that it can dispense steam and air.



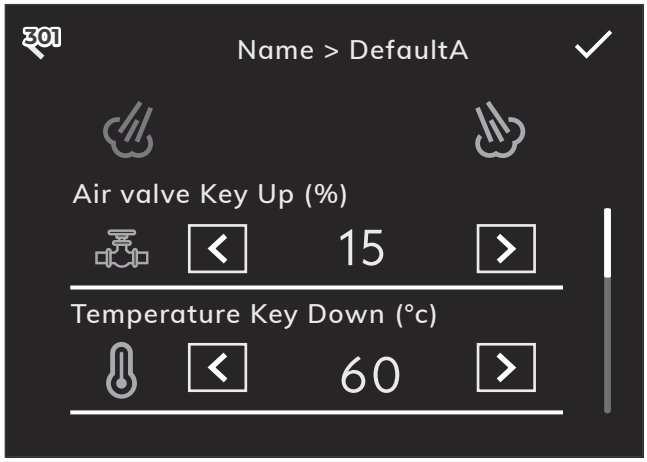
EASYCREAM SETTING

There are three parameters to set.

Temperature Key Up (°C)
Is the temperature when the EasyCream stops. The temperature probe checks continuously the milk temperature and the EasyCream stops when the milk temperature reaches the FinalTemp. Value is 60.0°C in the example.



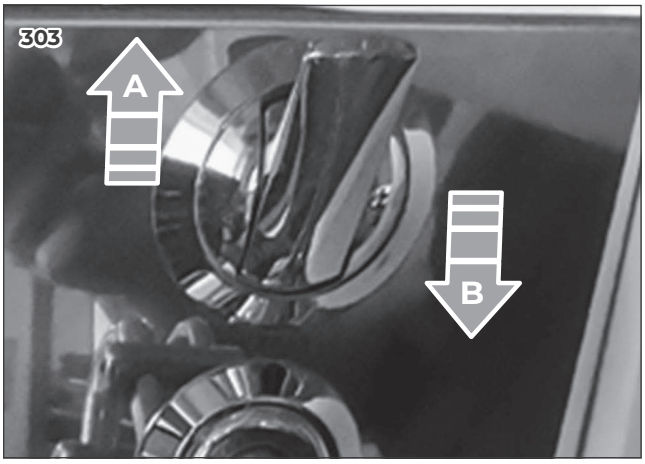
Air Temperature key up (°C)
Is the temperature when the air stops. The temperature probe checks continuously the milk temperature. Air is injected by the compressor into the circuit till the AirTemp parameter, and then only steam comes out to roll the milk with the foam creating the micro-bubbles. Increasing this parameter gives more quantity of foam, decreasing it gives less quantity of foam. Value is 35.0°C in the example.



Air valve key up (%)
Is the Air Valve opening PERCENTAGE to get a proper foam quality.

NOTE

KEY UP **A**: push the lever.
KEY DOWN **B**: pull the lever.



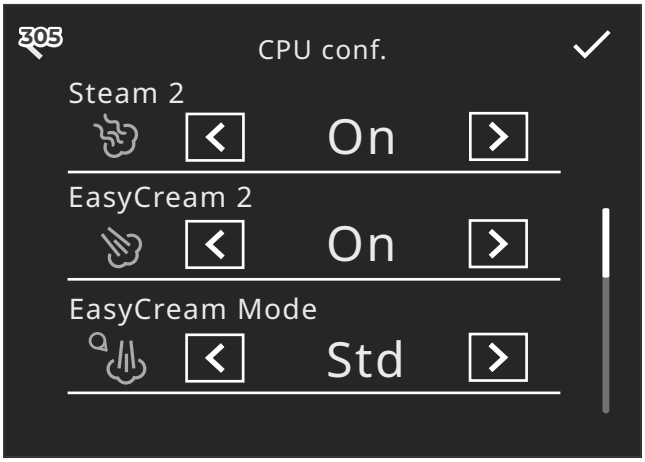
HOW TO SET

DANGER

This operation is carried out with the machine switched ON so as to perfectly fine tune the air valve.

To set the EasyCream, proceed as it follows.

In the programming of the CPU configuration, enable EasyCream and steam.



NOTE

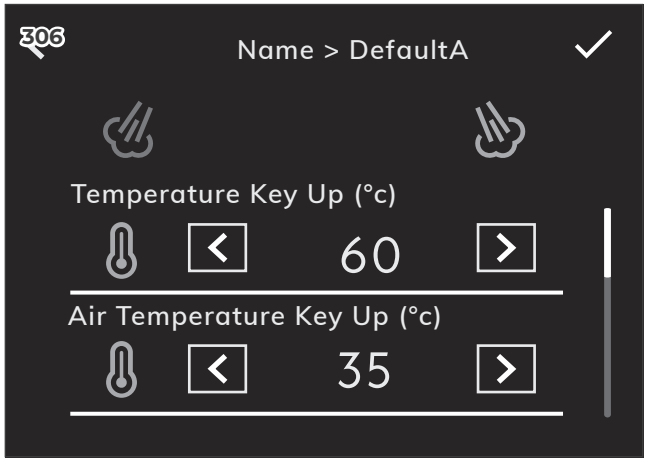
If EasyCream or steam are not enabled in the CPU Configuration, the EasyCream button will not work.
There are two different pages since EasyCream can be left or / and right.

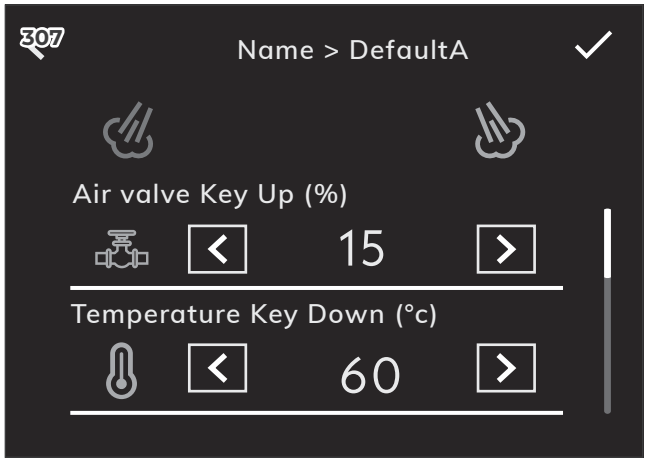
- Steam 1 = Steam Left.
- EasyCream 1 = EasyCream Left.
- Steam 2 = Steam Right.
- EasyCream 2 = EasyCream Right.

In the programming of the recipe, set the EasyCream parameters and exit the programming.

NOTE

There are two different pages for each EasyCream, since EasyCream button can be pushed up or down to have two different EasyCream recipes.



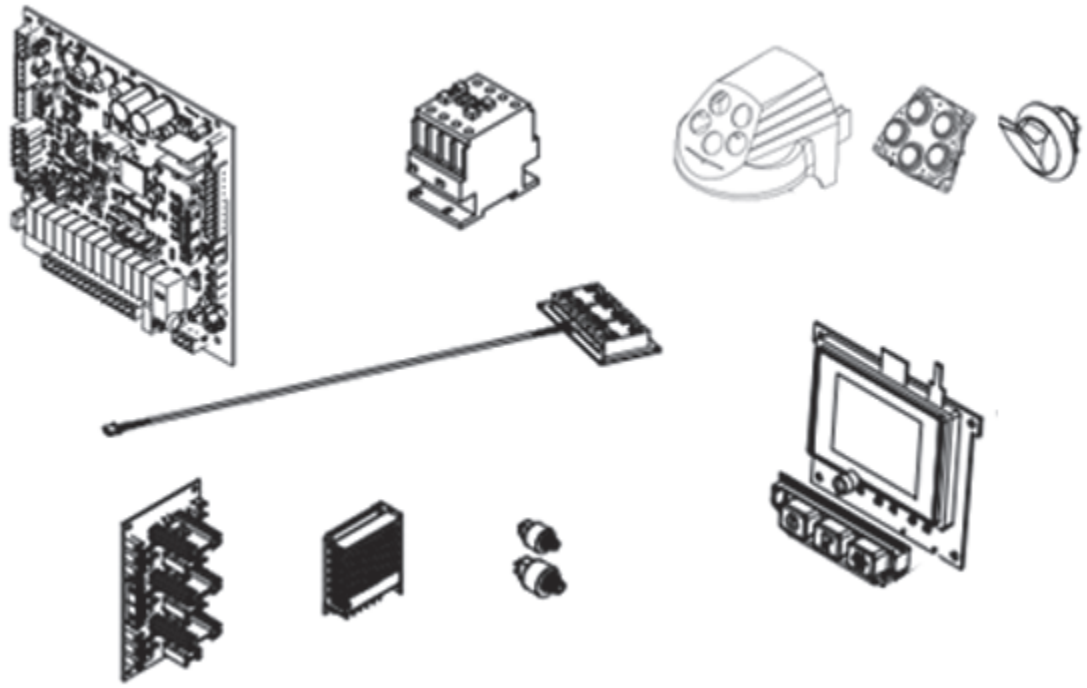


Put milk in a frothing jug under the EasyCream wand and pull / push the Lever to start.

NOTE

To dismount the wand, follow the procedure as explained in previous paragraph "**8.10.1 DISMANTLING THE WAND**".

9 ELECTRICAL COMPONENTS







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DANGER

Before proceeding with the operations described in this Chapter, make sure that the machine is turned OFF and unplugged from the mains.

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9.1 CONTROL UNIT

To access the control unit, it is necessary to:

Remove the left side panel, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

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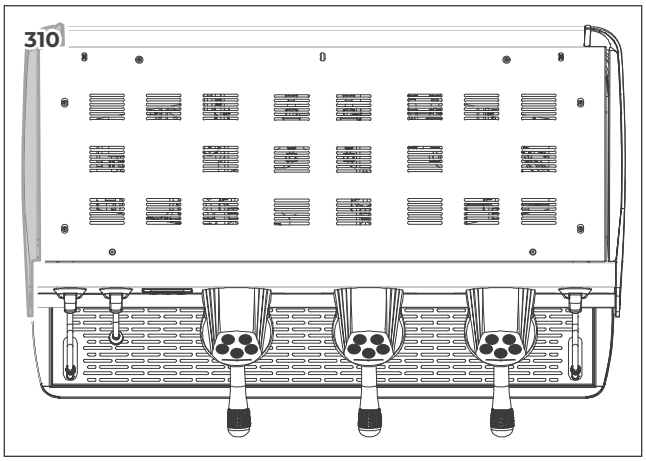
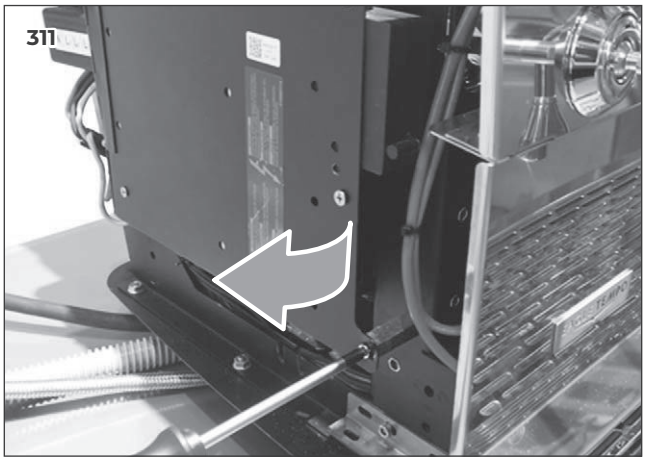


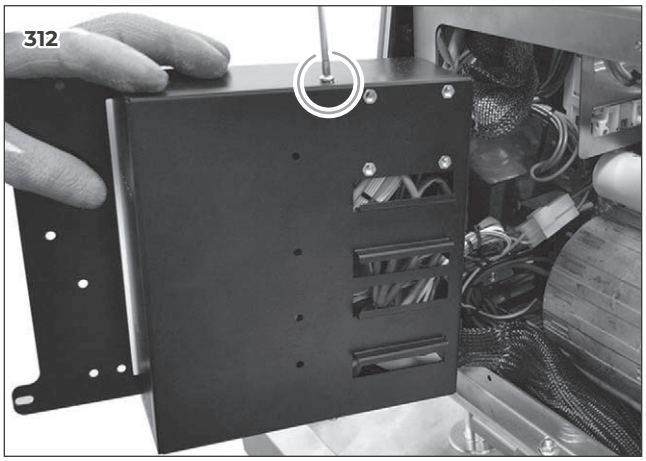
Utilizing a Philips screwdriver, remove the screw and open the panel that blocks the control unit box.

311



Use a Phillips screwdriver, loosen the two top and bottom screws and remove the cover.

312



The control unit without connections appears as shown in the figure.

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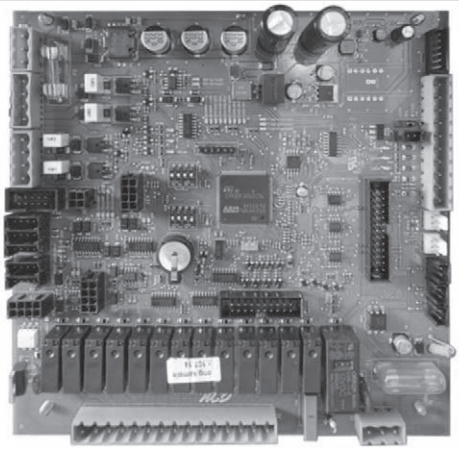

FOCUS ON THE VARIOUS PARTS

Battery and fuses:

1 CR1225 3 Volt battery: to store date and time
2 6.3 Ampere fuse: power IN (+220V) fuse
3 2 Ampere fuse: low power IN (+24V) fuse

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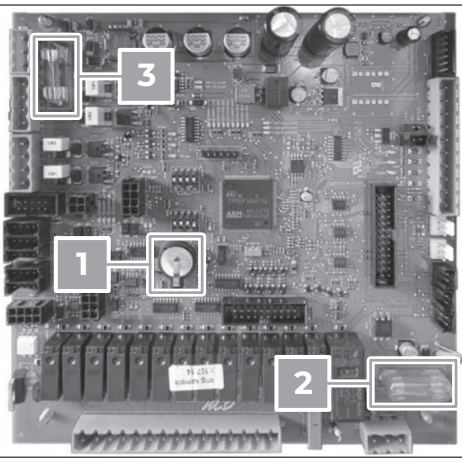

Connections on the upper side are:

1 Static relays
2 10 pins green terminal for level probe and flowmeters, see details below
3 Lights
4 Pressure transducers, see details below
5 EasyCream and cupwarmer temperature probes, see details below
6 T3 card flat cable

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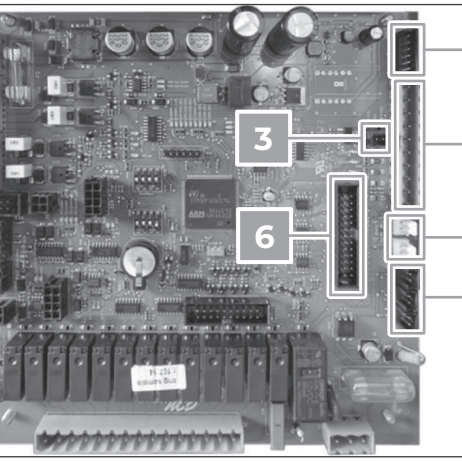

In details, regarding to the 10 pins green terminal for the level probe and flowmeters.

PIN	CABLE COLOUR	DESCRIPTION
1	Red	Level Probe
2	Yellow Green	Ground
3	-	None
4	Grey	Flowmeter 1 impulses
5	Blue	Flowmeter 1 ground
6	White	Flowmeter 2 impulses
7	Blue	Flowmeter 2 ground
8	Black	Flowmeter 3 impulses
9	Blue	Flowmeter 3 ground
10	Red	Flowmeters power supply (+12V)

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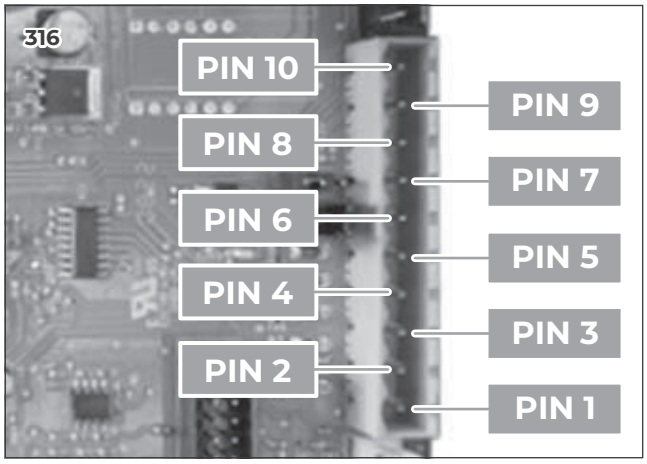

In details, regarding to pressure transducers:

1 Steam boiler pressure transducer
2 Water pressure transducer

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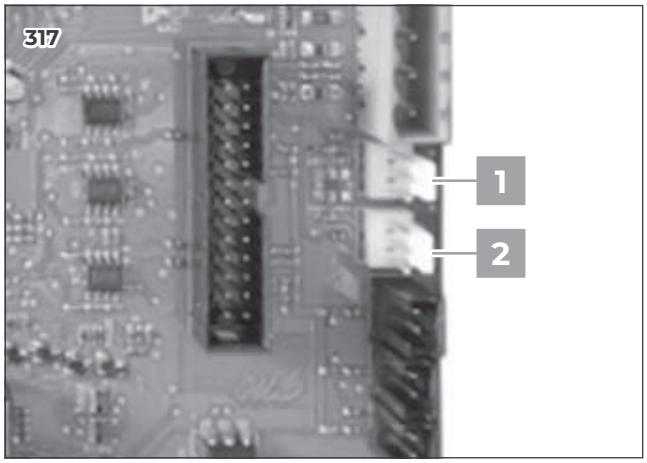

In details, regarding to EasyCreams and cupwarmer temperature probes.

NOTE

EasyCreams and cupwarmer are optional. EasyCreams cabling is present only in that case. Cupwarmer cabling is always present.

1 Right EasyCream temperature probe
2 Left EasyCream temperature probe
3 Cupwarmer temperature probe

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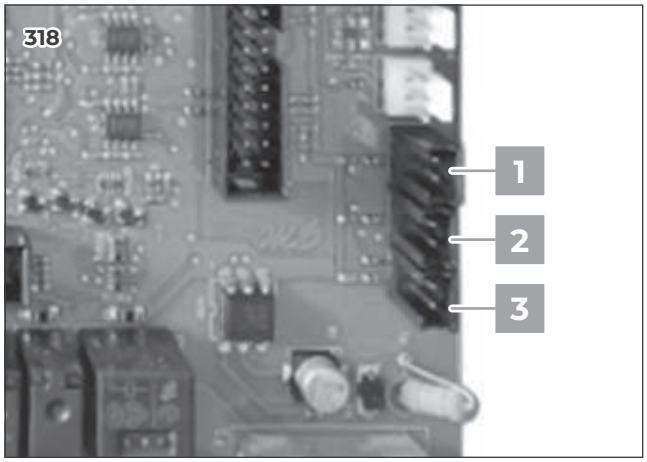
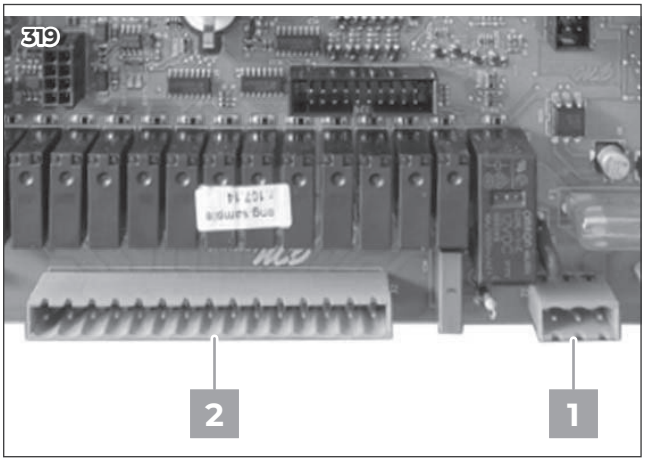
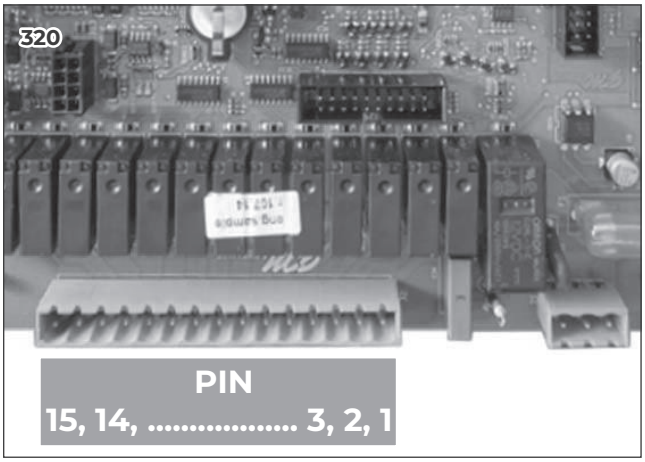


Connections on the right side are:
1 Power IN (+220V) with bridge to the transformer
2 15 pins green terminal for pump, contactor, solenoid valves and cupwarmer, see details below

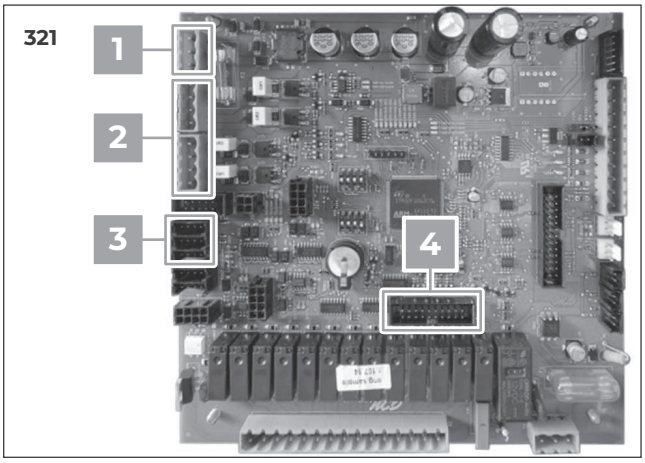


In details, regarding to the 15 pins green terminal for the pump, contactor, solenoid valves and cupwarmer.



PIN	CABLE COLOUR	DESCRIPTION
1	Orange	Pump
2	Red	Contactor
3	-	None
4	-	None
5	-	None
6	Brown	Auto-fill valve
7	Grey	Hot and cold water valves
8	-	None
9	-	None
10	Violet	Right steam valve
11	Yellow	Left steam valve
12	Red	Group 3 coffee valve
13	Green	Group 2 coffee valve
14	White	Group 1 coffee valve
15	Red	Cupwarmer

Connections on the lower side are:
1 Low power IN (+24V) from the transformer
2 EasyCream compressors, see details below
3 Filter holder presence sensors, see details below
4 Groups service boards flat cable



In details, regarding to EasyCream compressors.

NOTE

EasyCream are optional. Hence this cabling is present only in that case.

1 Left EasyCream compressor and Air Valve
2 Right EasyCream compressor and Air Valve

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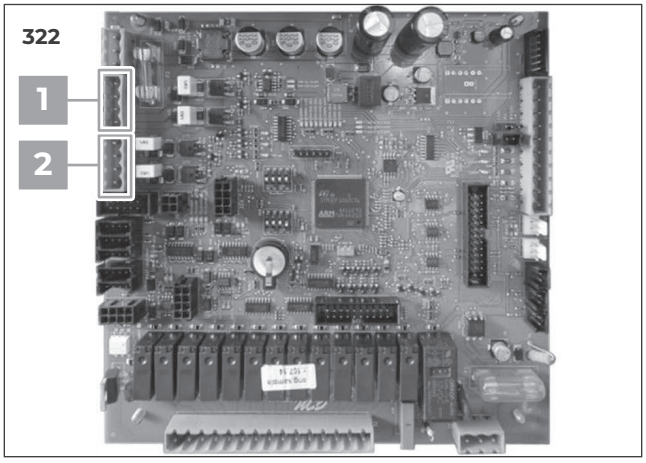

In details, regarding to filter holder presence sensors:
1 Group 1 filter holder presence sensor
2 Group 2 filter holder presence sensor
3 Group 3 filter holder presence sensor

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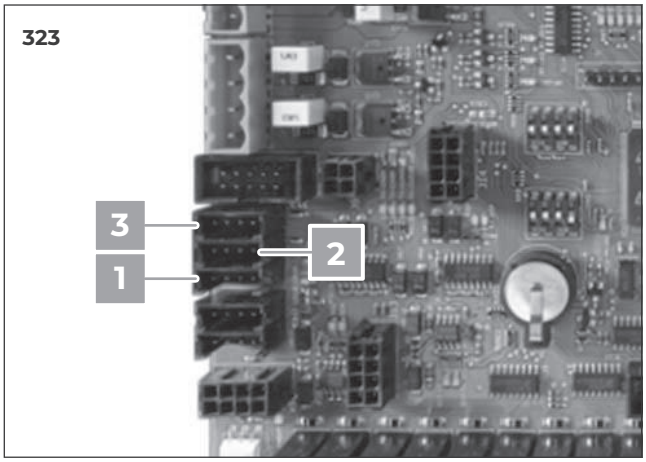

In the middle of the control unit:
1 DIP switch, all to OFF, used only by the manufacturer
2 Touch screen

NOTE

For further information on electrical connections, follow electrical diagrams on Chapter "**16 DIAGRAMS**".

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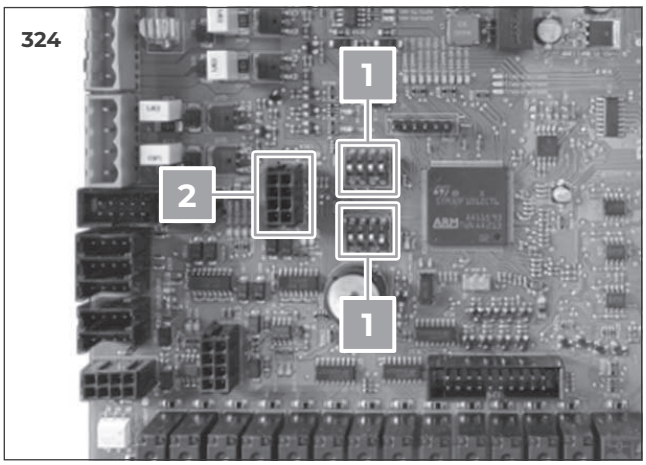

9.I.I CONTROL UNIT LEDS

The control unit contains LEDs, useful to recognize the functioning of parts of the machine.
There is a writing next to each LED to indicate what it refers to. For example, the focus on the picture shows the writings **VENT1**, **VENT2**, and **VENT3**, that indicate the flowmeters of, respectively, group **1**, **2** and **3**.

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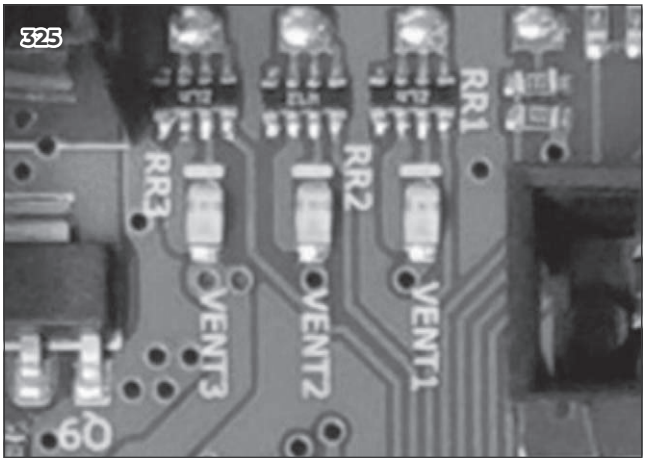
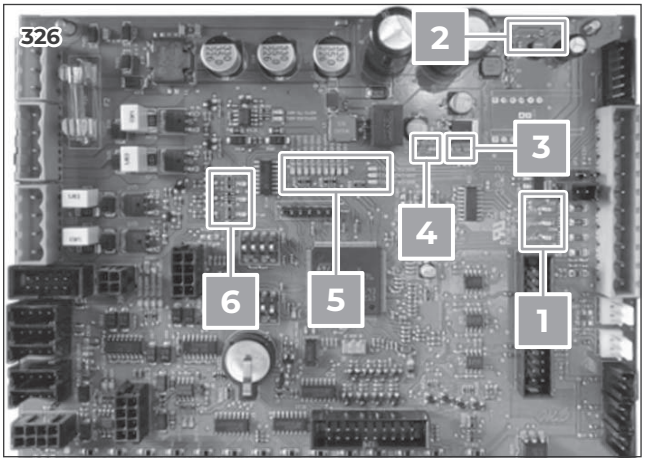


Every LED can have a different meaning, based on the part it refers to. It can mean for example: that function is fine, or the control unit is turning ON that part, or the control unit is receiving signal from that part.



The most useful LEDs are:

POSITION ON THE IMAGE	WRITING NEXT TO LED	RELATIVE TO
1	VENT1	Group 1 Flowmeter
	VENT2	Group 2 Flowmeter
	VENT3	Group 3 Flowmeter
2	+12V	Power supply +12V
3	+3V	Power supply +3.3V
4	+5V	Power supply +5V
5	COMPR-VAP1	Left EasyCream compressor
	COMPR-VAP2	Right EasyCream compressor
	SH-SSR-GR3	Static relay n.3
	SH-SSR-GR2	Static relay n.2
	SH-SSR-GR1	Static relay n.1
	COMPR-VAP3	None
	SSR-GR1	Group 1 heating element
	SSR-GR2	Group 2 heating element
	SSR-GR3	Group 3 heating element
	SSR-CALD-GR1	Group 1 coffee boiler heating element
	SSR-CALD-GR2	Group 2 coffee boiler heating element
	SSR-CALD-GR3	Group 3 coffee boiler heating element
6	PF-GR1	Group 1 filter holder presence sensor
	PF-GR2	Group 2 filter holder presence sensor
	PF-GR3	Group 3 filter holder presence sensor

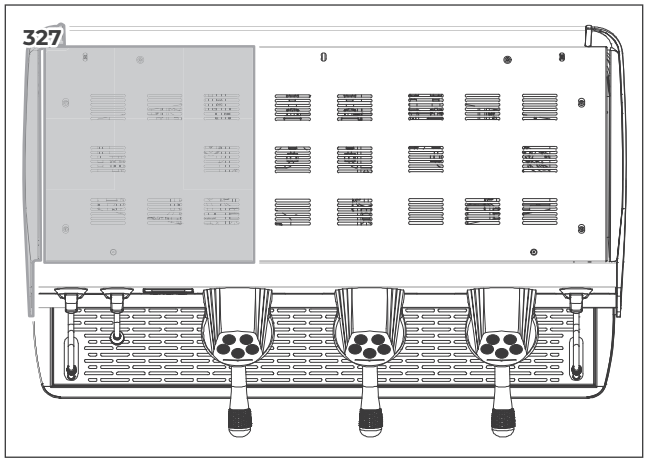
9.2 CONTACTOR

The contactor is placed on the rear side of the machine, so it possible to access it by removing the rear panel, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".
Sometimes to access the rear side is not easy, so it is possible to reach the contactor from the left side, as described below:

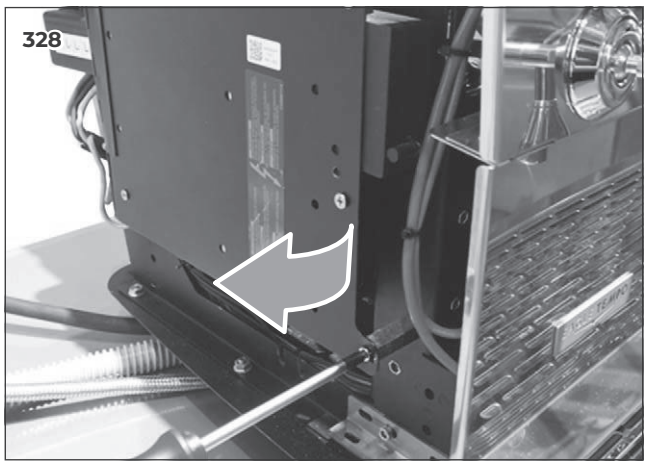
Remove the left side panel and the left module of the cup holder surface, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

NOTE

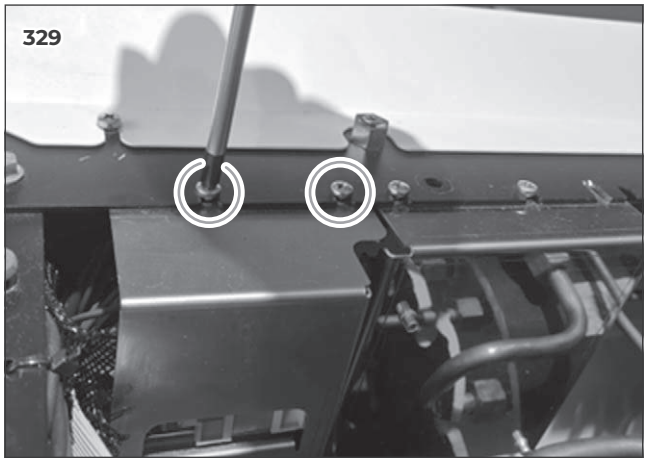
There are two versions of contactor:
- 32 A for 2 groups.
- 45 A for 3 groups.


327

Use a Philips screwdriver, remove the screw and open the panel that blocks the control unit box.


328

Use a Phillips screwdriver, loosen the two screws holding the metal plate that keeps the contactor.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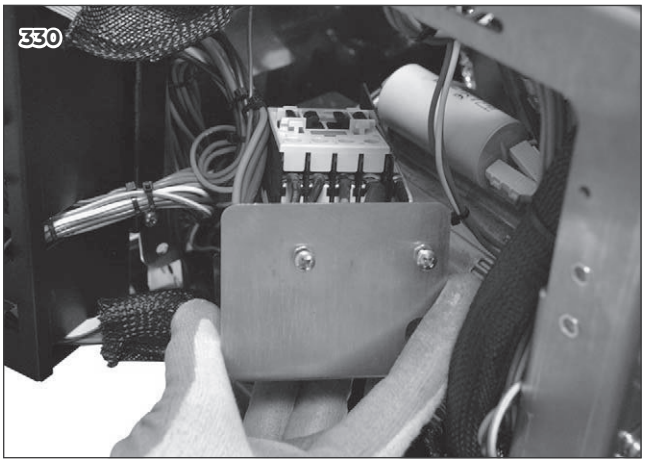
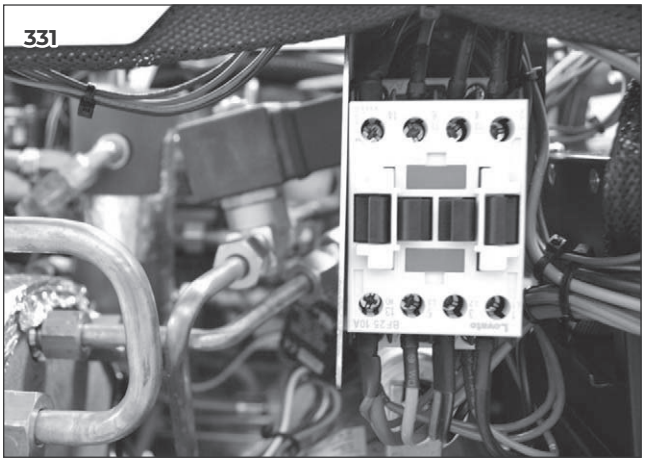
Remove the metal plate with the contactor.



The contactor is a relay that supplies power to the heating elements of the machine.

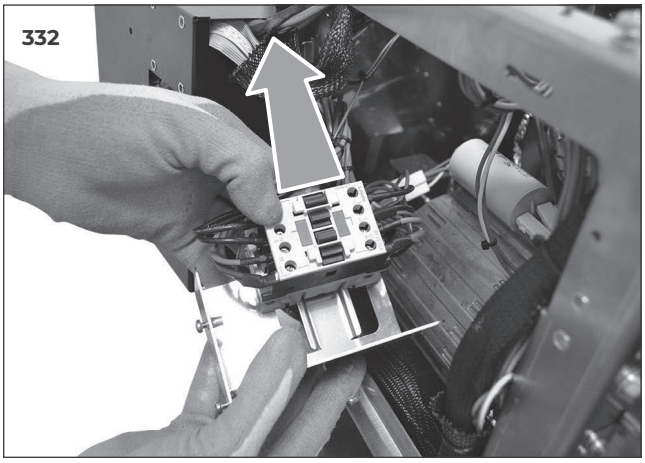
It interrupts the neutral and the three phases and the enabling is established by the control unit.

In fact, when the machine is switched ON, the water level is controlled and, after the positive results, the contactor is enabled by the control unit.



PROBLEMS
Normally, the contactor makes a characteristic noise when it closes the circuit, so if you cannot hear the typical noise, it is possible that the problem is upstream (level probe) or with the contactor itself.

REPLACEMENT
To replace the contactor, simply remove the element from the side and unplug all the cables with the help of a Phillips screwdriver.
Insert the new contactor in the upper guide, pressing it into the lower guide until a click is heard.



9.3 BT TRIAC BOARD KIT

To access the BT TRIAC BOARD, remove the right side panel, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

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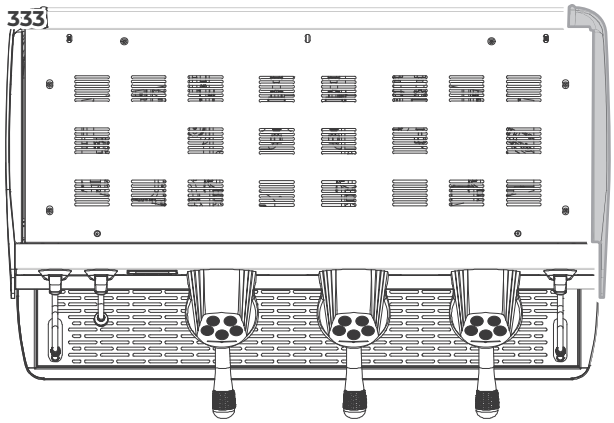

They are placed between the front panel and the steam boiler, behind the T3 temperature control board.

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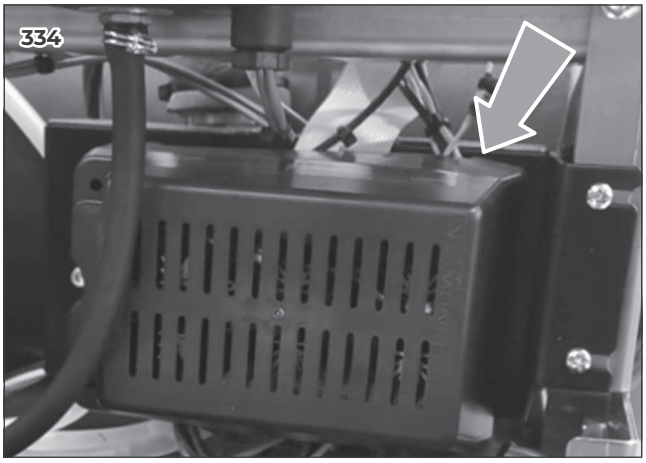
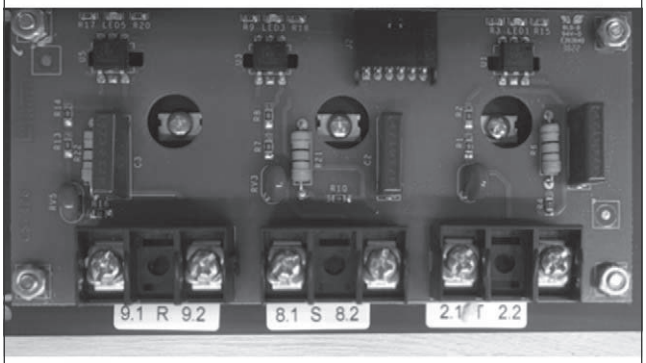


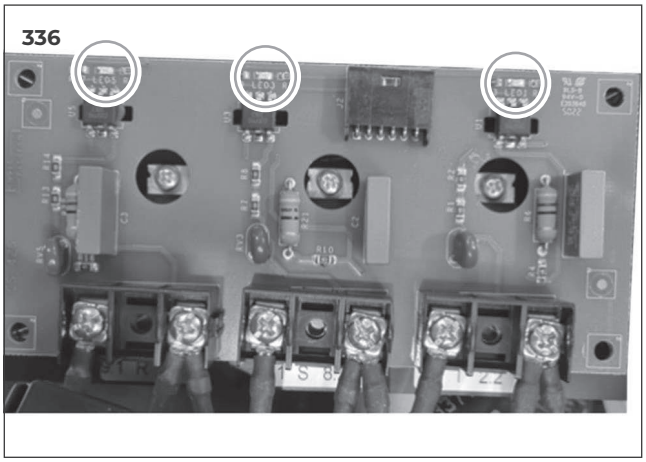
The BT TRIAC BOARD control the heating element of the steam boiler.
They are activated when the pressure switch detects a pressure lower than that set.
Each BT TRIAC manages a different phase and the voltage availability is enabled by the contactor.
The switch ON / OFF command is piloted by the control unit.
The LEFT connections, LOAD, are those of the phases.
The RIGHT ones, INPUT, are the commands of the TRIAC, and are connected to the control unit by a single connector.

335

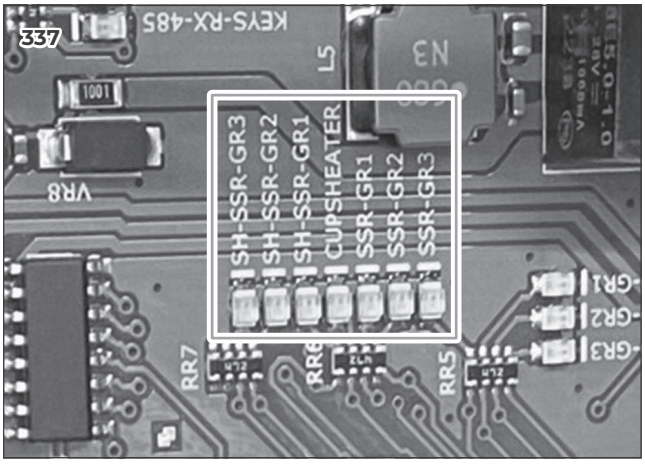


The operation is checked by means of LEDs that light up in the heating phase of the machine.
To test, simply let out a lot of steam from a steam wand until the heating element starts again.
Optimum operation will be when impulses are spaced at varying intervals.

336

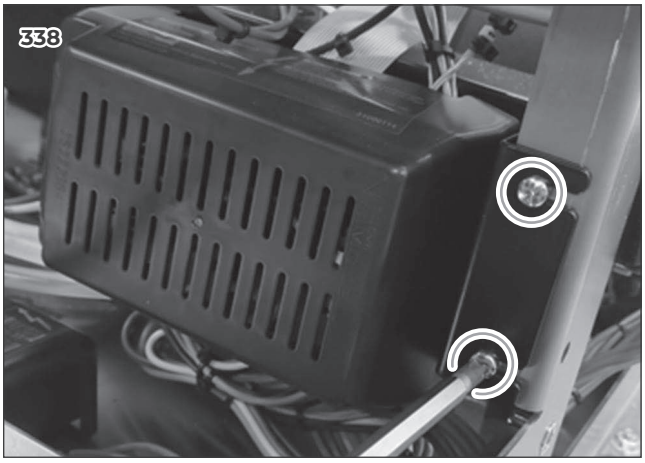


PROBLEMS
The BT TRIAC can be damaged in ON or OFF status, thereby giving high or low pressure in the steam boiler.

337


REPLACEMENT
To replace the BT TRIAC, proceed as it follows.

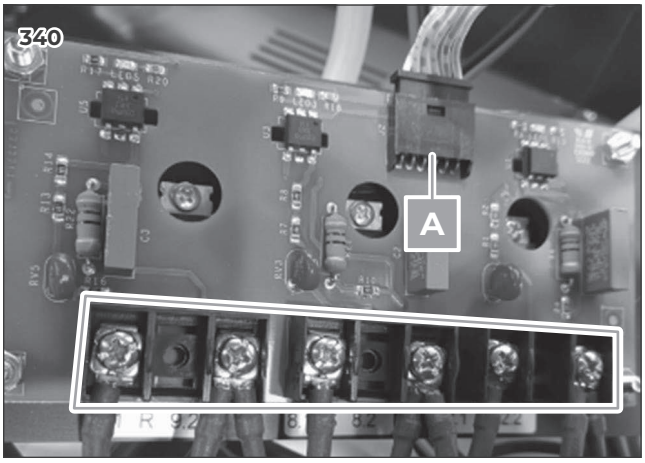
Remove the two screws to remove the T3 card holder.

338


Use a 7 mm wrench, remove the two screws holding the plate.

339

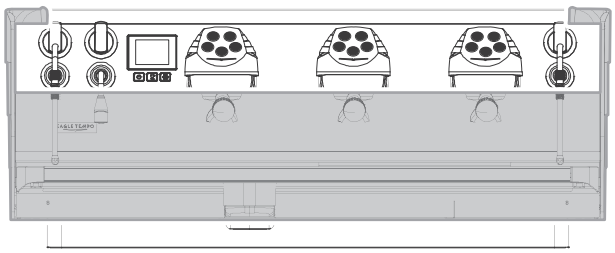

Unplug the connector **A** by hand and all the cables with the help of a Phillips screwdriver.

340


9.4 TEMPERATURE CONTROL CARD (T3 CARD)

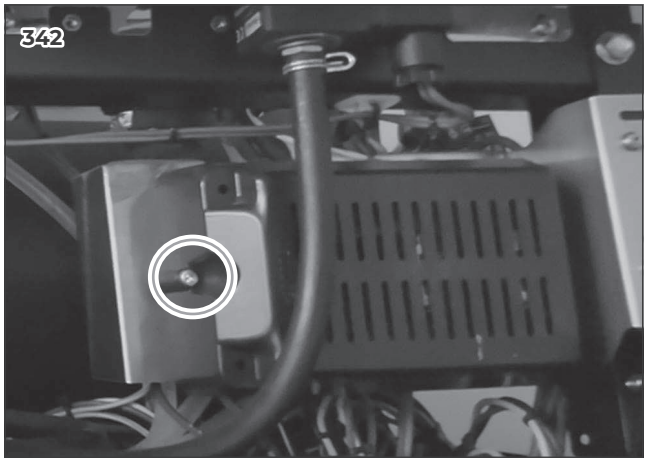
To access the T3 card remove the side panels, the water collection pan and the lower front panel, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

341



Use a 3 mm Allen key, remove the screw and remove the T3 card cover.

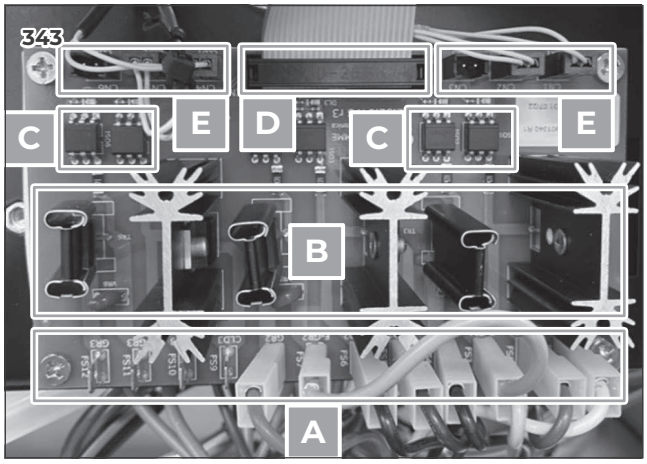
342



The T3 card is the interface between the coffee boilers, the groups and the control unit. Looking at it, the visible parts are:

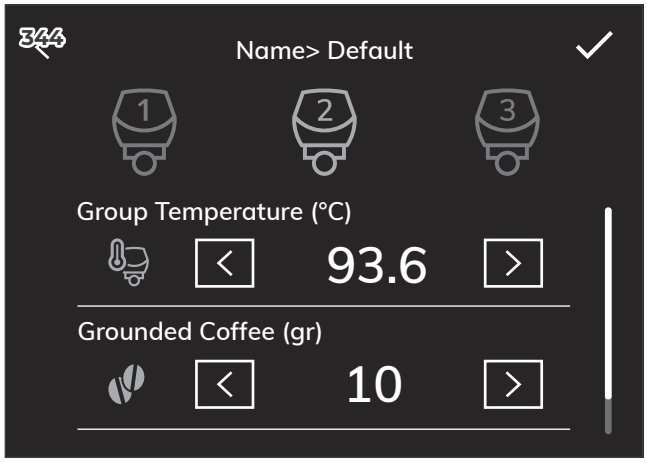
A The phases connections, incoming from the Static Relays, outgoing to heating elements of coffee boilers and groups.
B The Triacs, to start and to stop the heating phase of each element.
C The LEDs, to show if the heating phase of each element is ON.
D The flat cable to control unit.
E The temperature probes to groups.

343



The T3 card receives data from the temperatures probes and transfers them to the control unit. The control unit knows the temperatures set on the **Recipe menu** at the option **Group Temperature**.

344



Using the **NEO** algorithm, it elaborates the incoming data from the T3 card and establishes if to turn ON each single element of the coffee boilers and of the groups. When a single element should be ON, the control unit enables the respective Triac on the T3

card, so that the phase reaches the heating element, and the respective LED on the T3 card lights up.

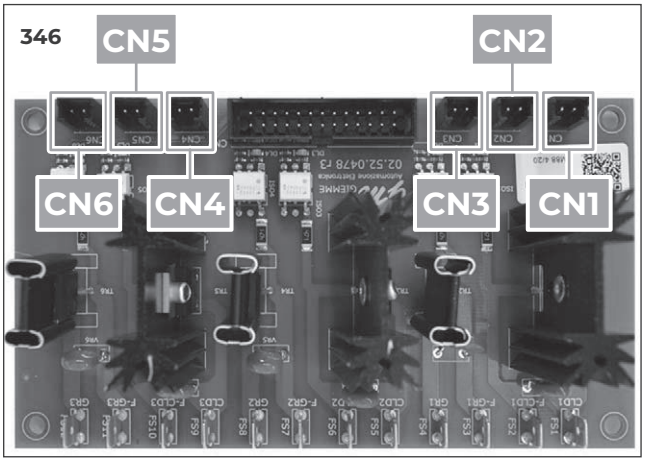
Each temperature probe has a label which identifies it.
1 or 2 or 3 identify coffee boiler and group number. Red or nothing identify respectively coffee boilers or groups.

For example, 2 and RED means coffee boiler 2.

345

Moreover, writings on the T3 card next to temperature probes connectors identify respectively:
CN1 coffee group 1
CN2 coffee group 2
CN2 coffee group 3
CN4 coffee boiler 1
CN5 coffee boiler 2
CN6 coffee boiler 3

346



On the other side of the card, writings next to phases connections identify each phase. GRx means group x and CLDx means coffee boiler x. F means incoming phase.

NOTE

For further information on electrical connections, follow electrical diagrams on Chapter "**16 DIAGRAMS**".

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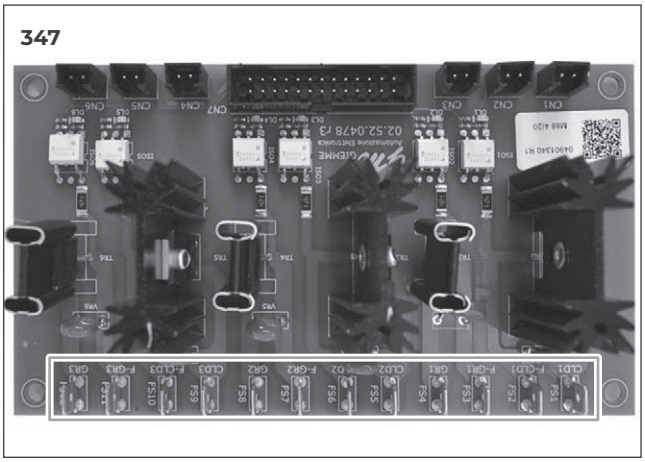
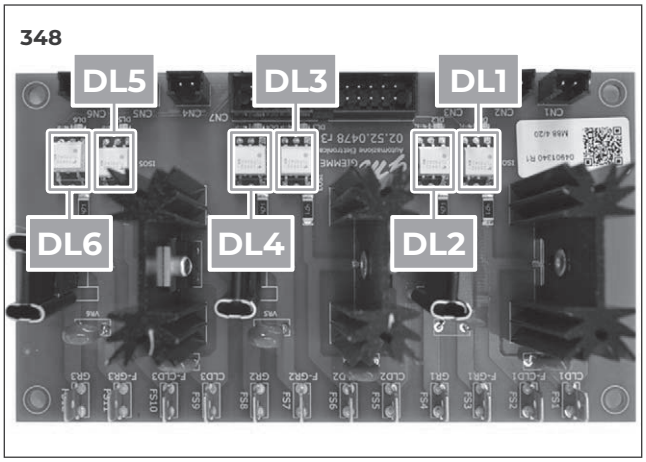


The LEDs are helpful to check the heating phase. Each LED corresponds with a heating element of the coffee boilers or of the groups. Optimum operation will be when impulses are spaced at varying intervals.

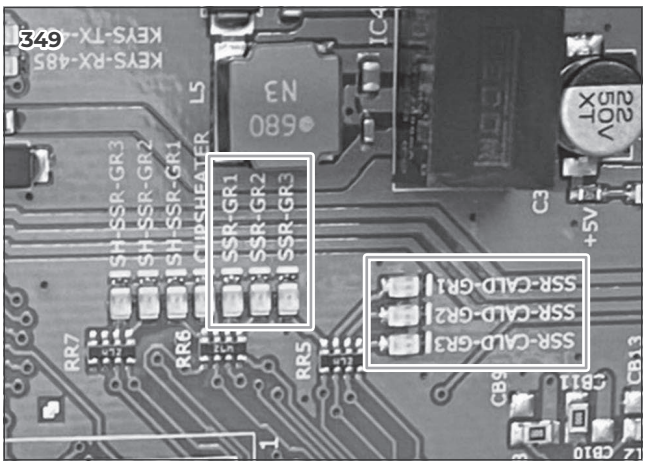
Writings near the LEDs identify respectively:
DL1 coffee boiler 1
DL2 coffee group 1
DL3 coffee boiler 2
DL4 coffee group 2
DL5 coffee boiler 3
DL6 coffee group 3

348



It is possible to verify LEDs on the control unit too. The three groups' LEDs are labelled with SSR-GRx, while the three coffee boilers' LEDs are labelled with SSR-CALD-GRx.

349

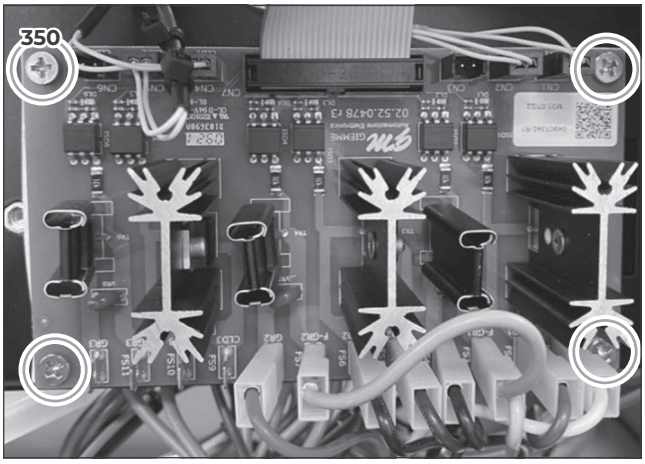


PROBLEMS

It is possible to check and understand if there are problems in the Triacs or in the temperature probes or in the heating elements.

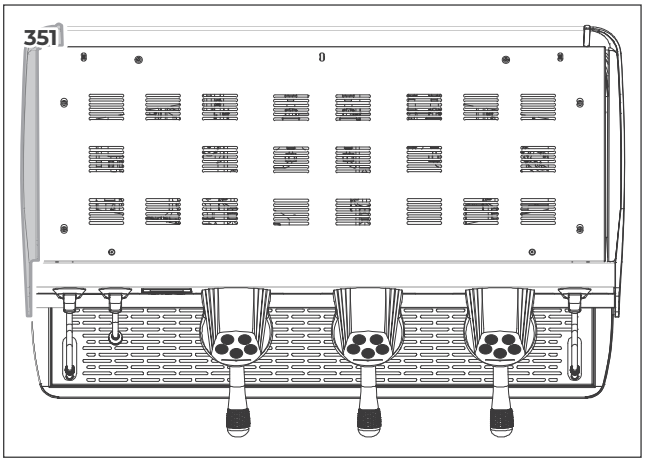
Example:
1 The probe does not read values, but the boiler / group is functioning: the problem is in the probe.
2 The Triac is energised but the corresponding heating element does not heat up: problems with the heating element or with its high-limit thermostat.
3 It is needed to rearm the high-limit thermostat of a heating element: the relative Triac is stuck in the ON state.

To replace the T3 card, remove the four screws fixing it and unplug all the connectors by hand.



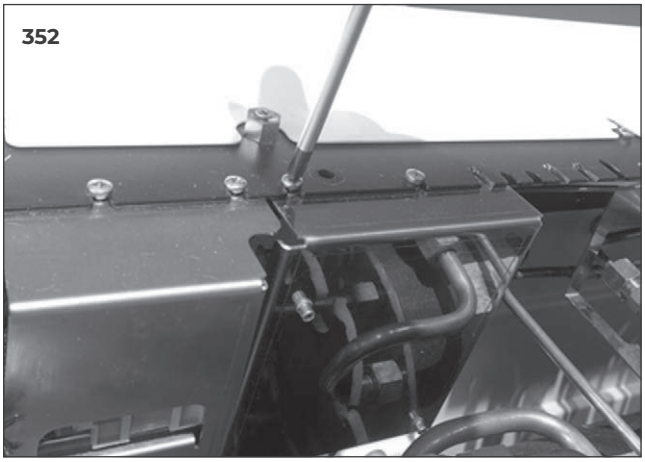
9.5 TRANSFORMER

The machine provides VDC to the control unit and to some components thanks to a transformer, not included in the control unit, but separated.
From the rear of the machine, it is possible to access the transformer, but not to remove it. Proceed as it follows.

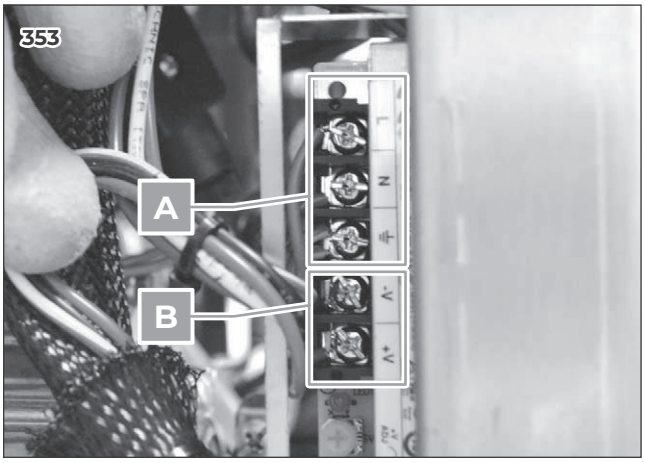


Remove the left side panel, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

Use a Philips screwdriver, remove the screw.



Looking at the connections the visible parts are:
A Inputs 220V
B Outputs 24 DC

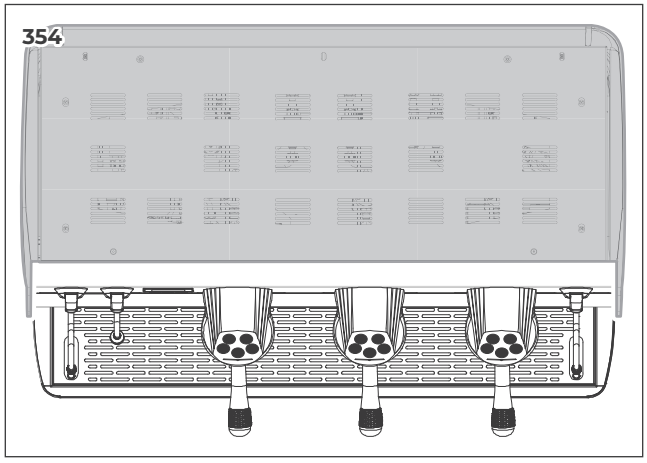


The outputs are connected to the control unit, as explained in paragraph "**9.1 CONTROL UNIT**".

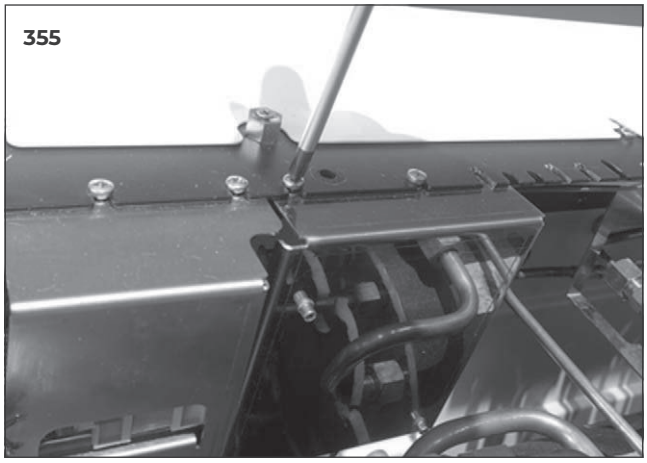
REPLACEMENT

If the outputs do not give +24V the transformer is broken. In this case the control unit and the machine will appear completely OFF. To replace the transformer, proceed as it follows.

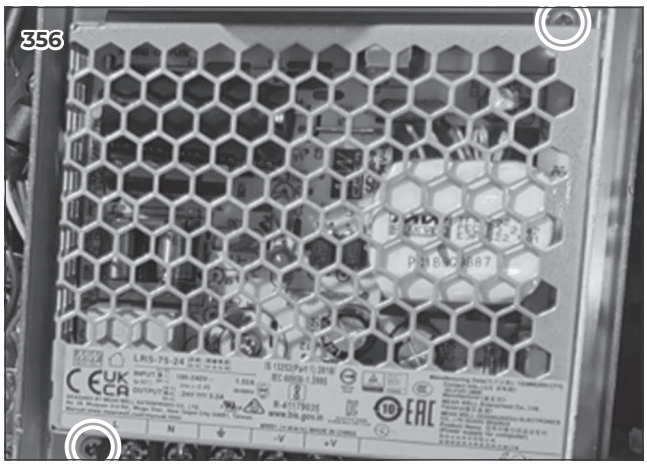
Remove cupwarmer, the side panels, the rear panel as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".


354

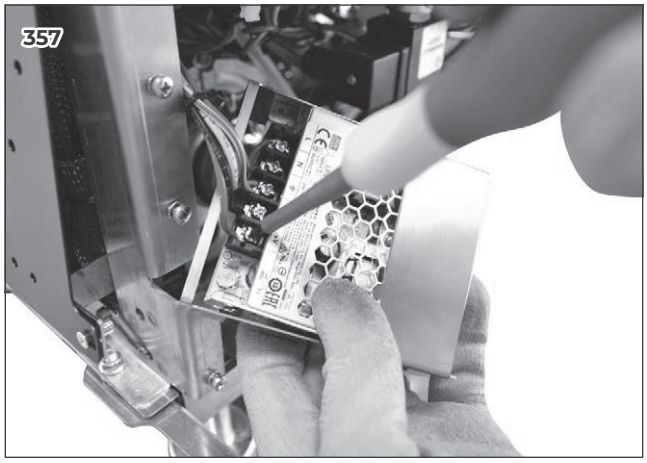
Use a Philips screwdriver, loosen the two screws and remove the plate with the transformer.


355

Use a 2,5 mm Allen key, remove the two screws and remove the transformer.


356

Use a Philips screwdriver, disconnect all cables.


357

9.6 PRESSURE TRANSDUCER

EAGLE TEMPO is equipped with two pressure transducers.
To access them, remove the side panels, the water collection pan and the lower front panel, as described in Chapter "**4 REMOVAL OF EXTERNAL SURFACE**".

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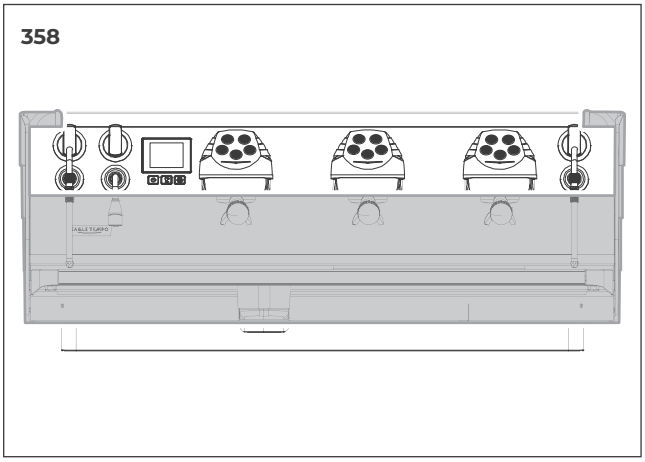
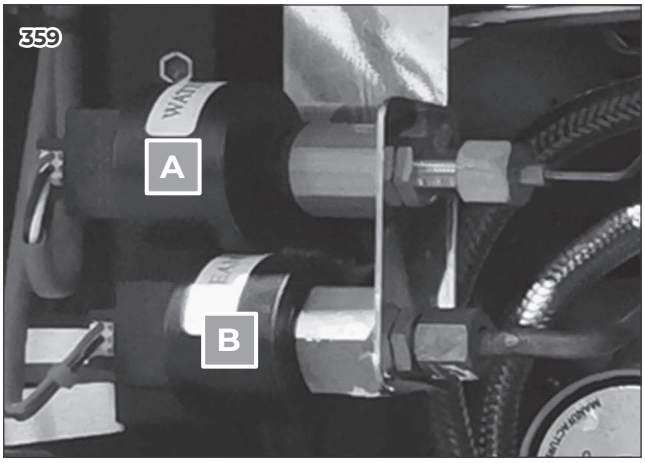


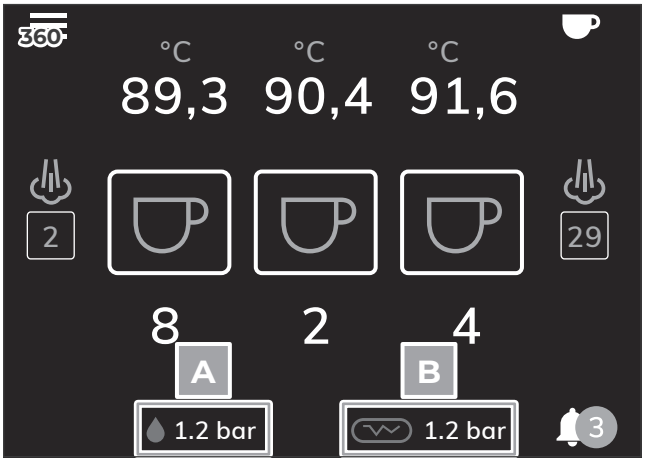
The upper pressure transducer reads the pressure of the water after the pump, shown on the touch screen as the left one **A**.

The lower one reads the steam boiler pressure, shown on the touch screen as the right one **B**.

359



360



Two different cables connect the two pressure transducers to the control unit, as explained in paragraph "**9.1 CONTROL UNIT**".

NOTE

Notice that the cable **C** of the steam boiler pressure transducer has a red label to recognise it.

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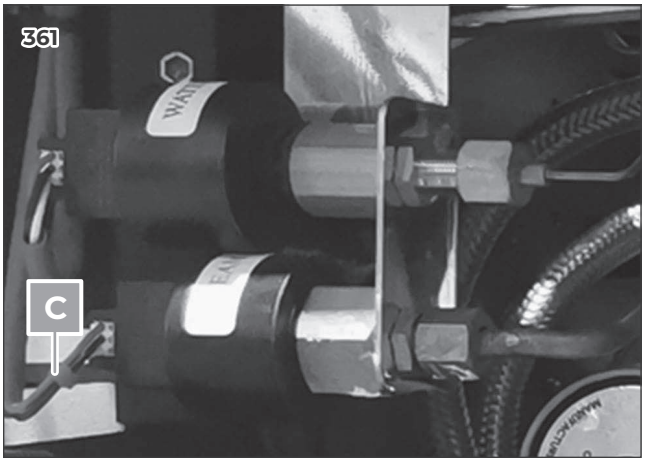


REPLACEMENT
If the pressure is unshown or certainly wrong, check the cabling or replace the proper pressure transducer, as it follows.

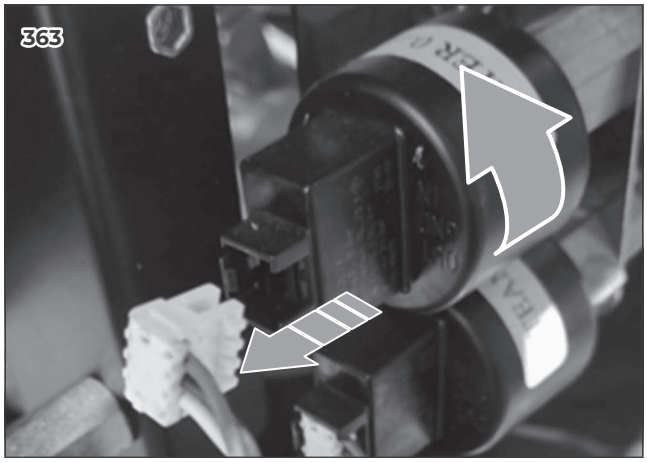
For the water pressure transducer, close the pump tap. For the steam boiler pressure transducer, release the pressure in the steam boiler pressure by following the procedure described in paragraph "**6.1 RELEASE STEAM BOILER PRESSURE**".

364

Unplug the connector.

Unscrew and remove the pressure transducer by hand.

363



9.7 TOUCH SCREEN AND MAIN KEYPAD

Touch screen and main keypad are installed on a unique board. To replace it:
Follow the procedure described in paragraph "**4.6 TOUCH SCREEN REMOVAL**" to remove the board.

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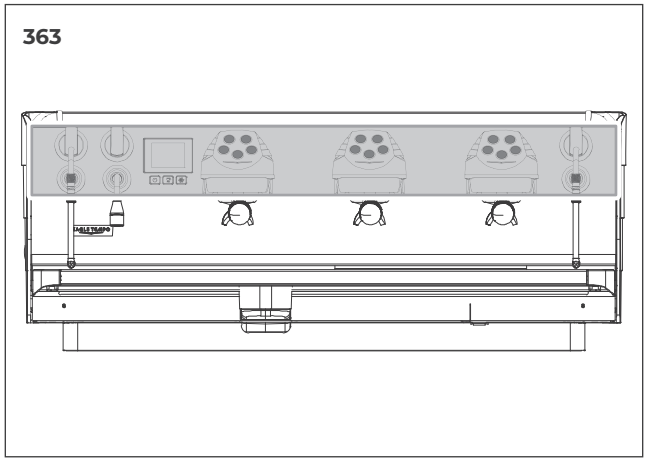


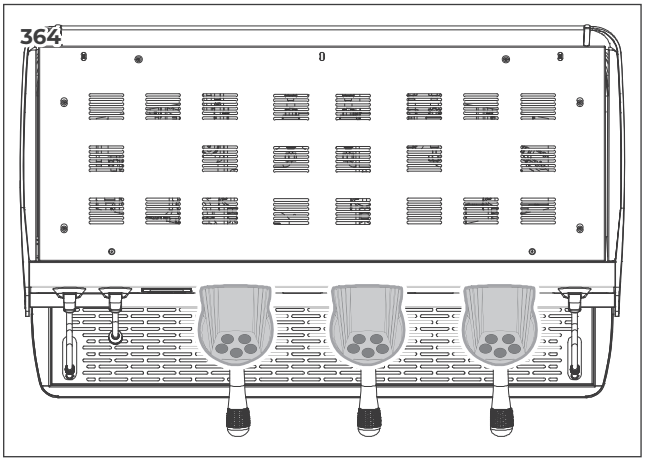
Take away the silicone keys.

364

9.8 GROUP COVER AND SERVICE BOARD

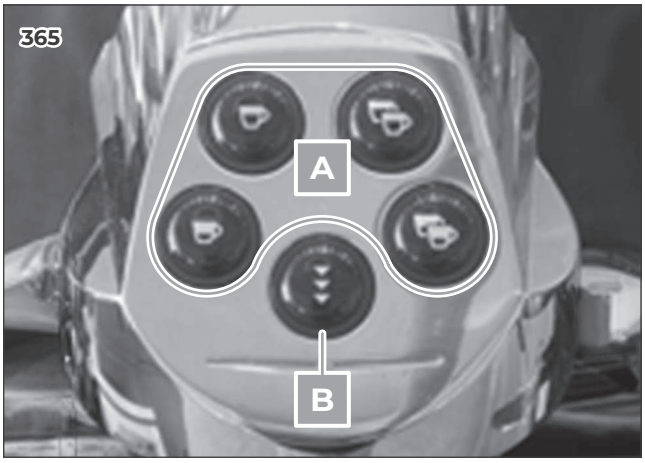
Each group has its cover, where the service board is installed. To access it, remove the group cover as described in paragraph "**4.5 GROUP HEAD COVER REMOVAL**".

364



The service board includes:
A Program DOSE
B Continue DOSE

365



C A connection for steam / EasyCream service, with writing CN2
D A connection for hot water service, with writing CN3
E The connection for the control unit
F The DIP switch

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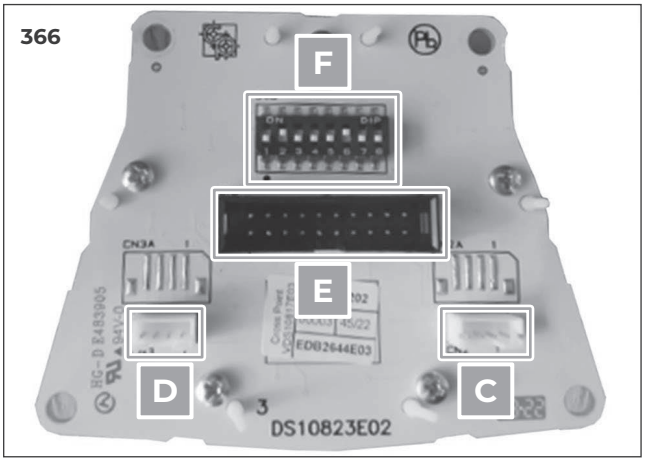
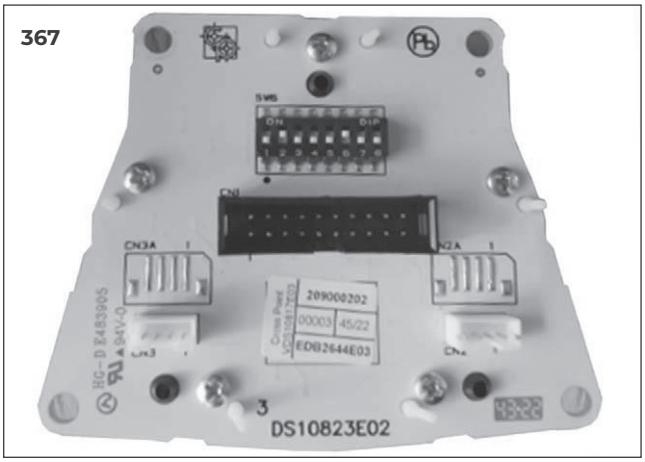


The service boards of all groups are connected to the control unit by a unique flat cable.
Therefore, each group has a univocal address that is set by utilizing the DIP switch.
The DIP switch is accessible by removing its small cover.

NOTE

When a service board is replaced, it is necessary to set it with the same configuration.

367

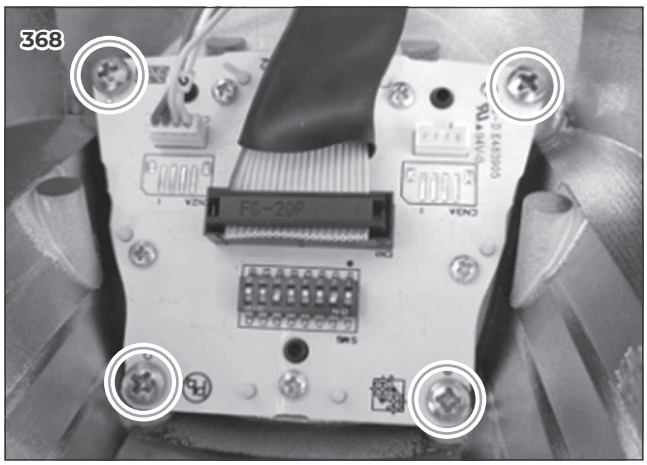


Steam/EasyCream (left or right) and hot water (only left) must be connected to the proper group.
In accord with this information, each group must be configured and connected as it follows.

	SERVICES	DIP SWITCH 1
GROUP1	**CN2**: left steam/ EasyCream **CN3**: hot water	
GROUP2	**CN2**: right steam/ EasyCream **CN3**: none	
GROUP3	**CN2**: none **CN3**: none	

REPLACEMENT
Once the group cover has been removed, remove the connected cable and unscrew the four screws keeping the service board and take it away.

368



9.9 SERVICE KNOB

Each steam, EasyCream and hot water wand, has its knob to start its service. It is possible to push the knob up and down, to have two different doses, in accord with the programming.
If any knob is not working, check the cabling or replace it, as it follows.
Remove the front higher panel, following first 5 steps of the touch screen removal procedure, as described in paragraph "**4.6 TOUCH SCREEN REMOVAL**".

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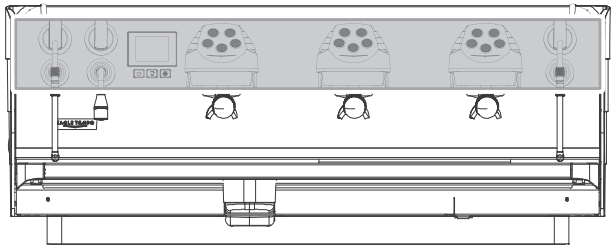
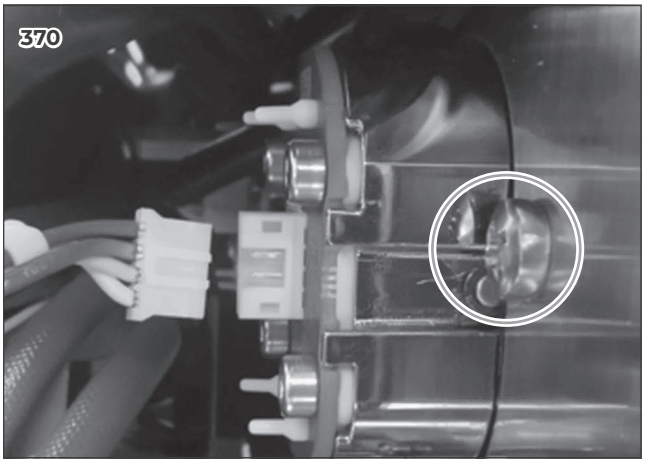
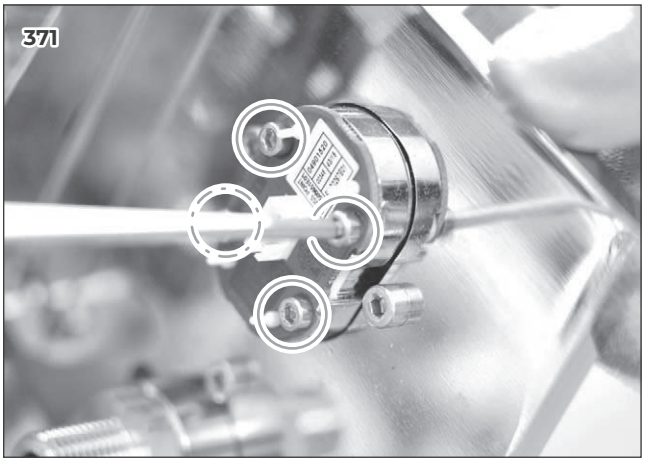


Use a screwdriver to remove the 2 screws to replace the whole knob assembly.



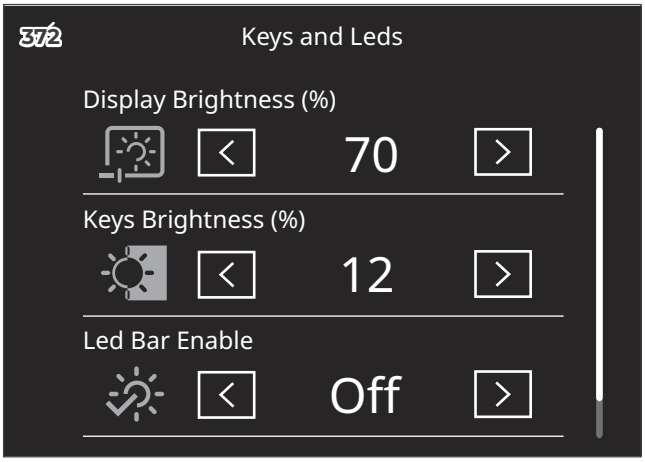
Use a 2,5 mm Allen key, remove the 4 screws to replace only the knob board.

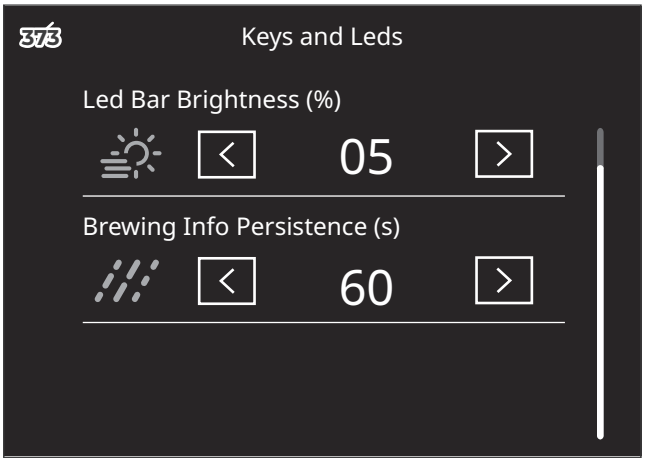


9.10 LIGHTS (OPTIONAL)

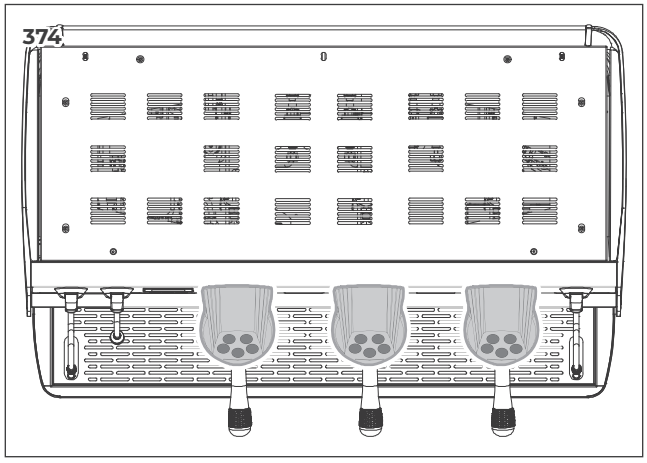
EAGLE TEMPO can be equipped with lights: a LED on each side of the coffee groups and a LED bar on the back side of the machine. All lights are connected with the same cabling in parallel to the control unit and their status can be managed in the programming, following the path:

MAIN MENU
> SETTINGS
> KEYS AND LEDS





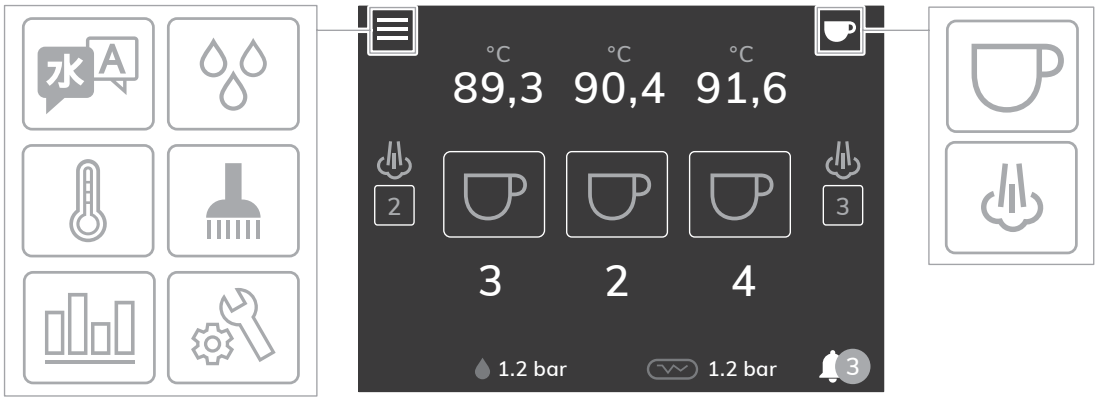
In case of needs, to replace the groups LED, proceed as it follows.
Remove the group cover, as described in Chapter "**4.5 GROUP HEAD COVER REMOVAL**".



Use a plies or by hand, disconnect the cabling.

Use a small flat screwdriver, press the three little wings and push down the led.

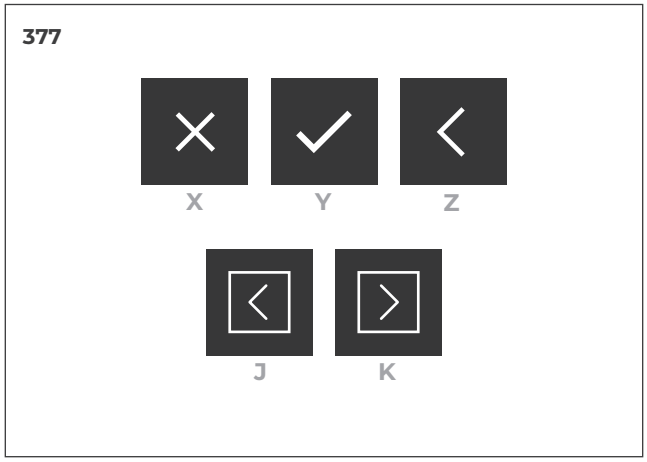
10 PROGRAMMING



INDEX

ICON OVERVIEW
These Icons and functions on the display screens.

X To Home Page
Y Save settings
Z Previous page
J Scroll options / decrease
K Scroll options / increment



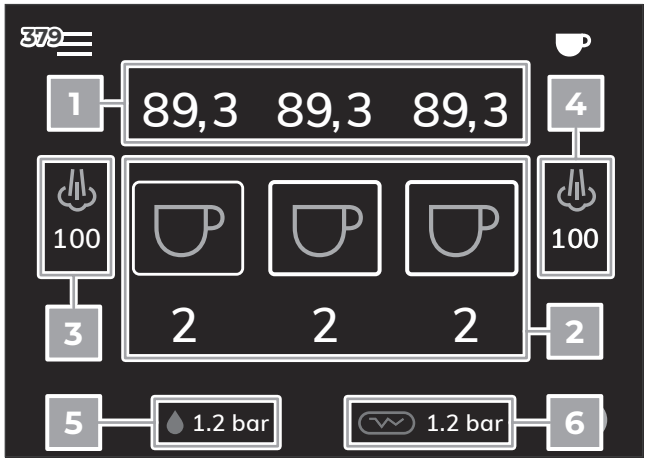
I0.1 SWITCH ON THE DISPLAY

When switched ON, the display shows the **EAGLE TEMPO** logo for 10 seconds.

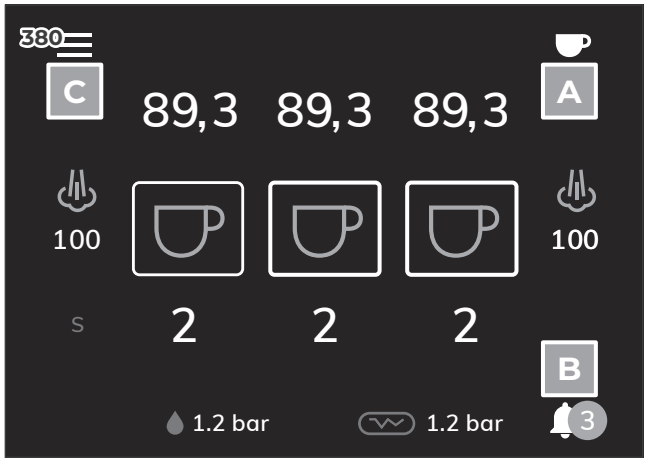
I0.2 HOME PAGE

The Home Page shows:

1 Groups temperature (°C)
2 Dispensing time (s)
3 EasyCream 1 (left-optional)
4 EasyCream 2 (right-optional)
5 Water pressure (bar)
6 Steam boiler pressure (bar)

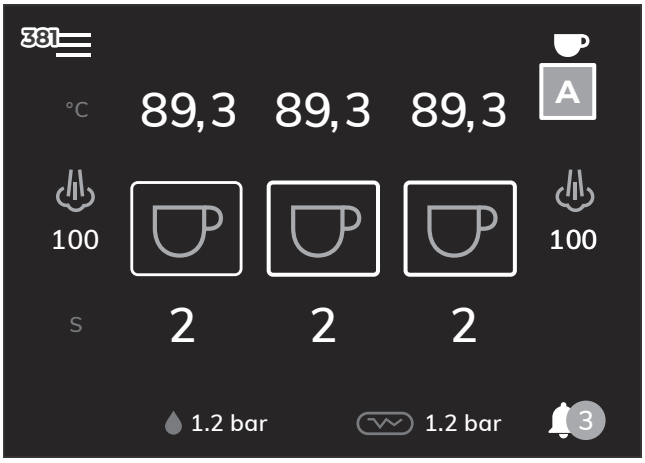


Moreover, the relevant icons allow access to:
A Recipes Menu
B Alarms Menu
C Main Menu



I0.3 RECIPES MENU

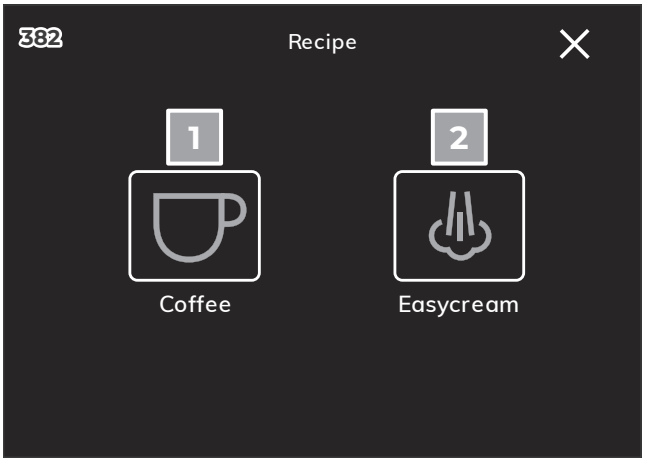
Press **A** on the Home Page to enter the Recipe Menu.



Press an icon to access the specific recipes:
1 Coffee recipes
2 Milk recipes (EasyCream - optional)

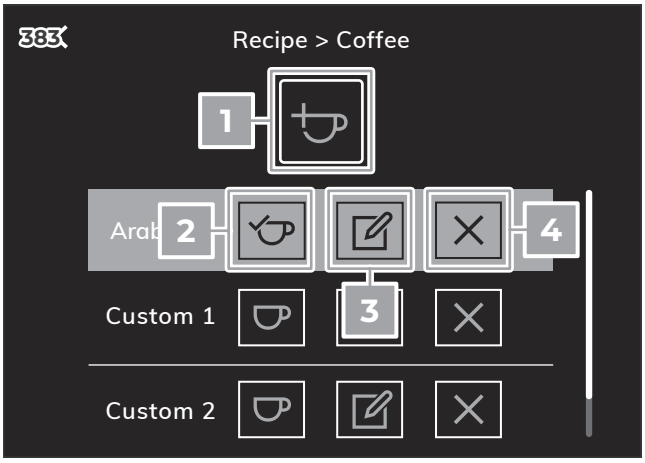
If the EasyCream option is not available, only the coffee recipes will be present.

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

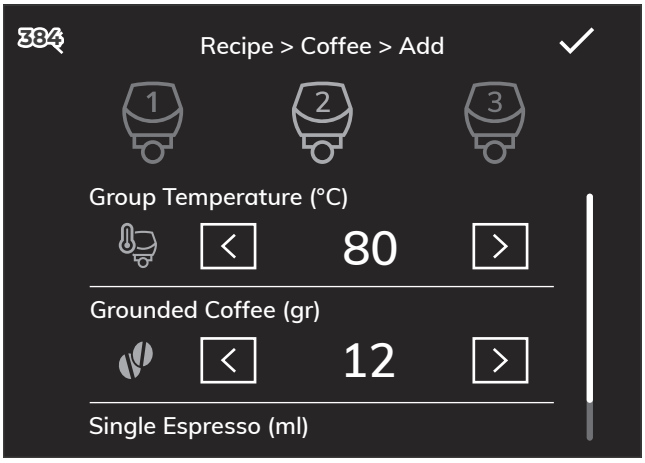


I0.3.I COFFEE RECIPE

Allows to manage the coffee recipes:
1 Adding a new recipe
2 Select recipe
3 Edit recipe
4 Delete recipe



The selected recipe is highlighted and has a mark in icon **2**.
Press **1** to add a new recipe, or press **3** to edit an existing recipe and set with **J** and **K** for each group:
- Group temperature (°C);
- Weight of ground coffee in the filter (g);
- Doses of the 5 brewing keys;
- Enable degassing;
- Degassing time.



If the set doses exceed 500 ml, the display will show the letter "C", which means continuous dose.
For more details, see Chapter "**15 DISPLAY PARAMETERS**".

To confirm press **Y**.
To go back press **Z**.

I0.3.2 MILK RECIPE (EASYCREAM) (OPTIONAL)

This function is active only if the optional EasyCream is present.
Allows to manage the milk recipes:

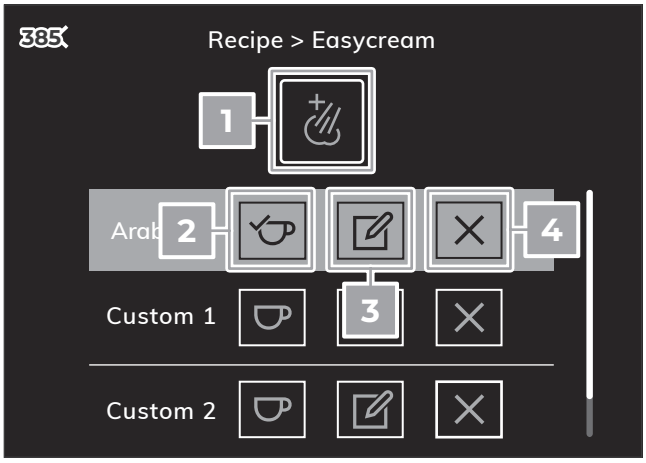
1 Adding a new recipe
2 Select recipe
3 Edit recipe
4 Delete recipe

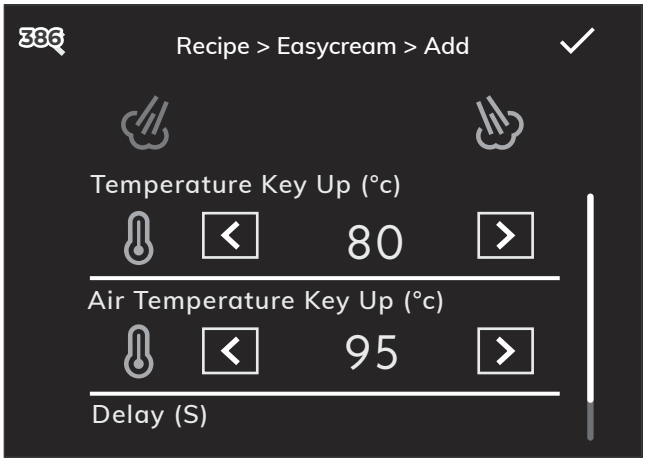
The selected recipe is highlighted and has a mark in icon **2**.
Press **1** to add a new recipe, or press 3 to edit an existing recipe and set with **J** and **K** for each group:

- Temperature Key is Final temperature to deactivate the Steam supply (°C).
- Air temperature key is stop inject Air into milk when the achieve the milk temperature (s).
- Delay is after activated the lever delay time (S) to inject Air into milk.
- Proportionality percentage of the air solenoid valve (%) opening.

For each lever, parameters can be set for the UP and DOWN positions.
For more details, see Chapter "**15 DISPLAY PARAMETERS**".

To confirm press **Y**.
To go back press **Z**.





I0.3.3 SAVE RECIPE

After setting the recipe parameters and confirming with **Y**, the recipe name can be entered using the alphanumeric keypad.

Enter the name and press **Y** to save a new recipe, which will be added to the list.

To go back press **Z**.

10.3.4 DELETE RECIPE

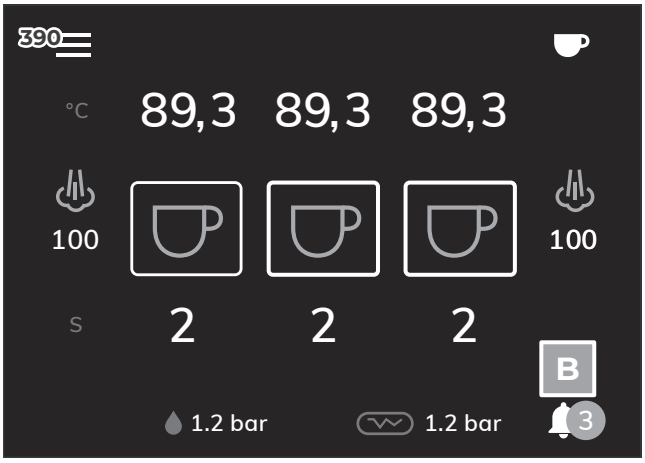
From the recipe list, press **4** to delete a recipe.

Then press:
- NO: to cancel the deletion.
- YES: to confirm deletion.

10.4 ALARMS MENU

Press **B** on the **Home Page** to access the **Alarm Menu**, where all errors in the machine are described.

1 Error occurrence date
2 Type of error
3 Error description
4 Error reset

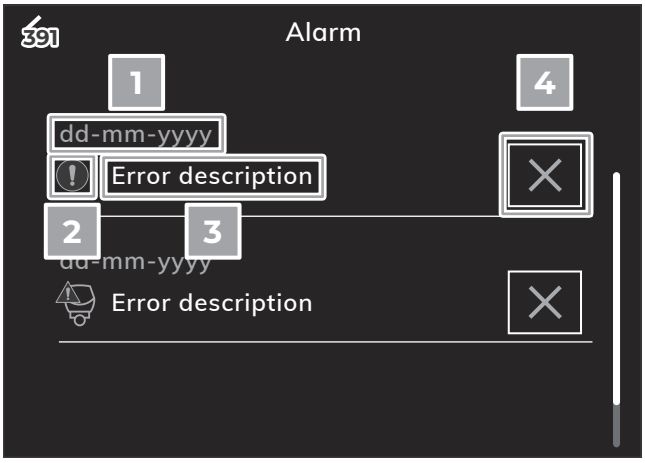


The **B** icon with the alarm number is only visible if an error is present.
Each number visible in combination with the **B** icon identifies a specific error.

If there are no active alarms, the **B** icon will be without a number, but access to the **Alarm Menu** is still allowed.

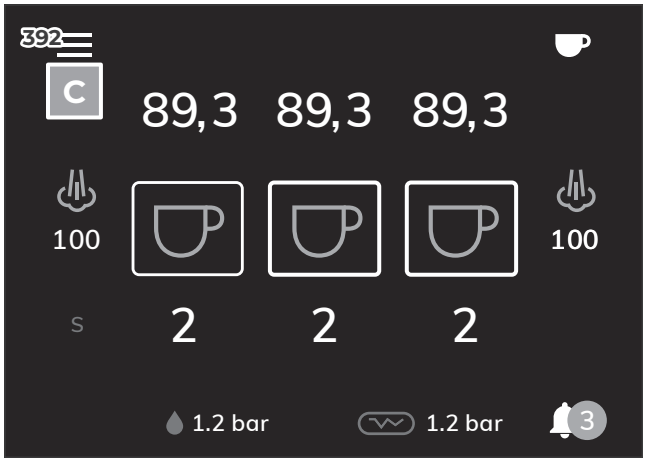
After resolving the problem, press **4** to reset the alarm.

To go back press **Z**.

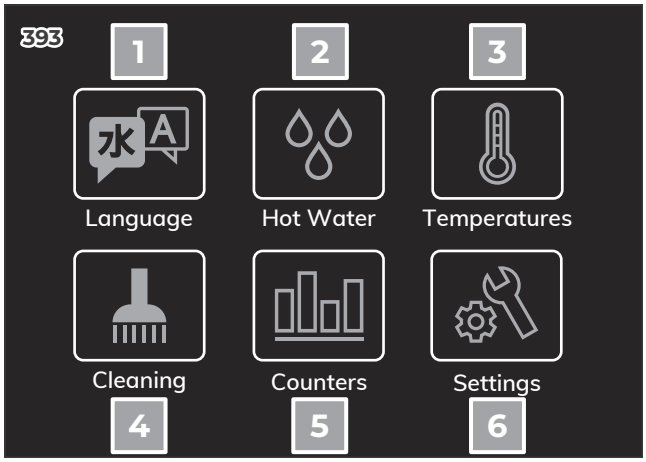


10.5 MAIN MENU

Press **C** on the **Home Page** to enter the **Main Menu**.



Press the icons to access:
1 Language Setting
2 Hot Water Setting
3 Temperature Setting
4 Cleaning Menu
5 Counters
6 Technical Settings (password required **1111**)



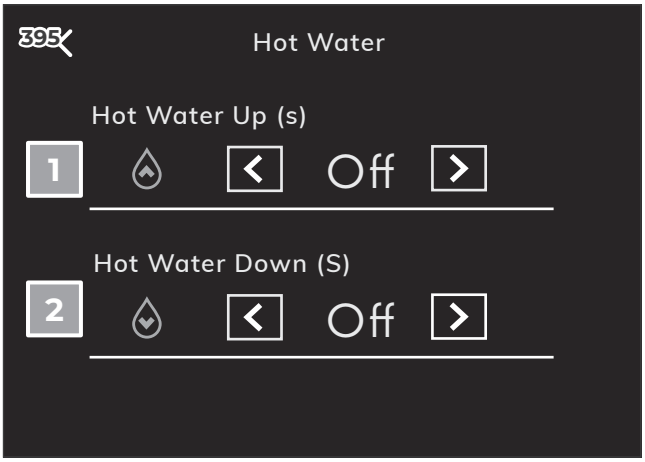
10.5.1 LANGUAGE SETTING

Use keys **J** and **K** to select the desired display language:
- Italian;
- French;
- English;
- German;
- Spanish;
- Russian;
- Chinese.

To go back press **Z**.

10.5.2 HOT WATER SETTING

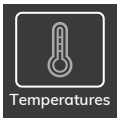
Use keys **J** and **K** to set the hot water delivery time:
1 Dispensing time with lever in UP position (s)
2 Dispensing time with lever in DOWN position(s)



For more details, see Chapter "**15 DISPLAY PARAMETERS**".

To go back press **Z**.

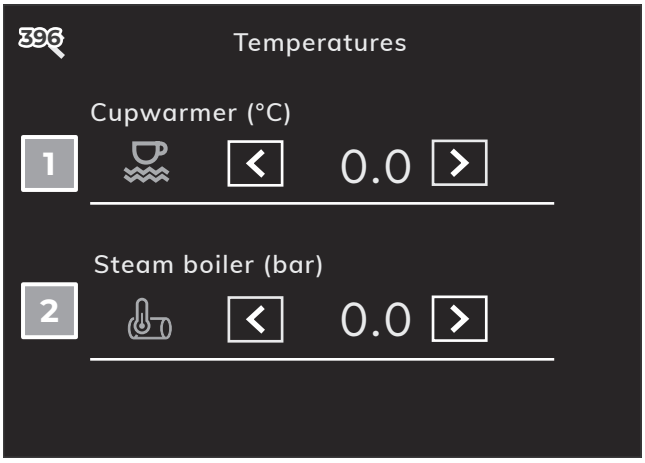
I0.5.3 TEMPERATURE SETTING



Allows setting with the **J** and **K** keys:
1 Cup warmer temperature (°C)
2 Steam boiler pressure (bar)

For more details, see Chapter "**15 DISPLAY PARAMETERS**".

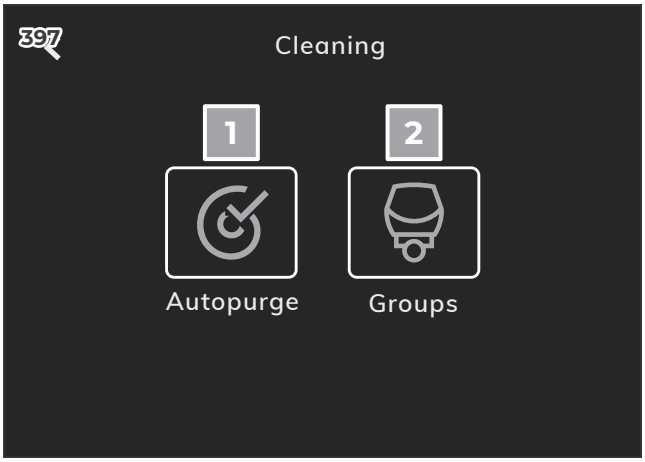
To go back press **Z**.



I0.5.4 CLEANING MENU

The Cleaning Menu allows access to:
1 Autopurge
2 Groups cleaning

To go back press **Z**.

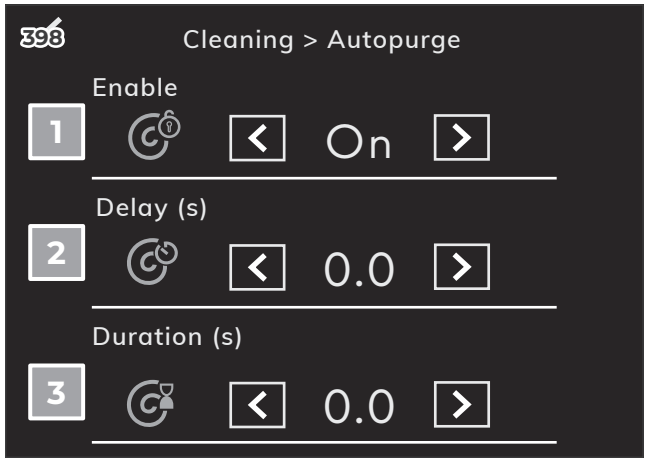


AUTOPURGE

Allows setting with the **J** and **K** keys:
1 Enable / disable autopurge
2 Autopurge start delay (s)
3 Autopurge duration (s)

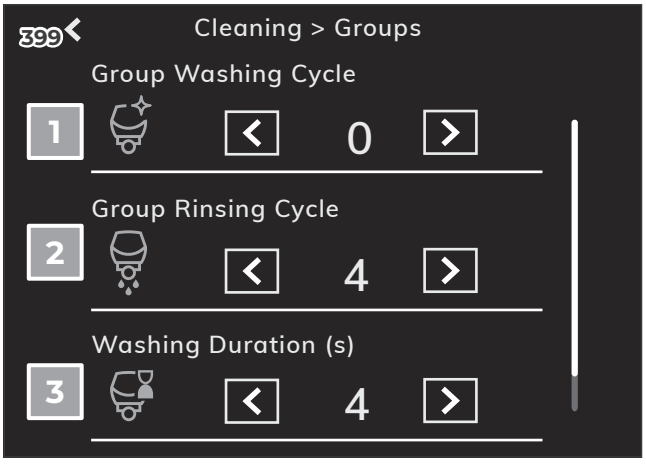
To go back press **Z**.

The purge function let the groups dispense a small quantity of water to clean themselves after every extraction.



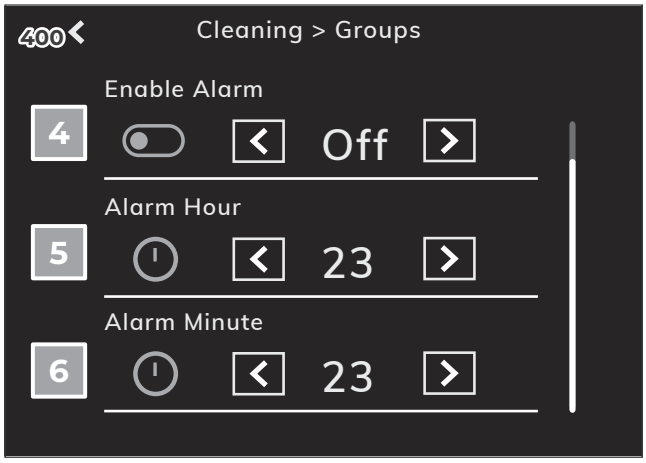
GROUP CLEANING

Allows setting with the **J** and **K** keys:
1 Group washing cycle
2 Group rinsing cycle
3 Washing duration



Moreover, it is possible to programme the appearance of the washing alarm on the display:

4 Enable / disable washing alarm
5 Alarm Hour
6 Alarm Minute

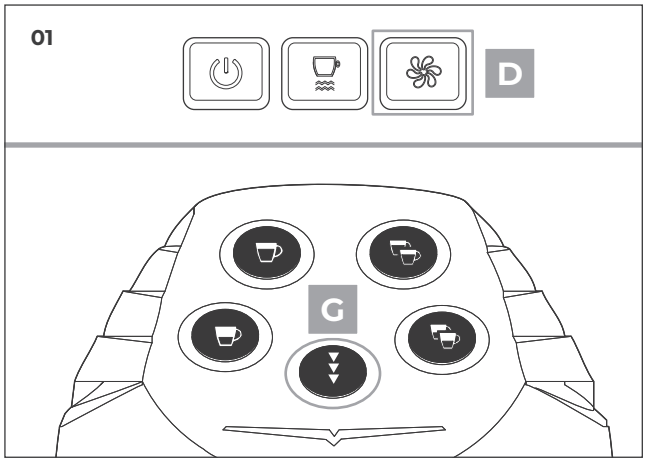


For more details, see Chapter "**15 DISPLAY PARAMETERS**".

To go back press **Z**.

If the alarm is enabled and appears on the display, washing can be started by pressing button **D**.

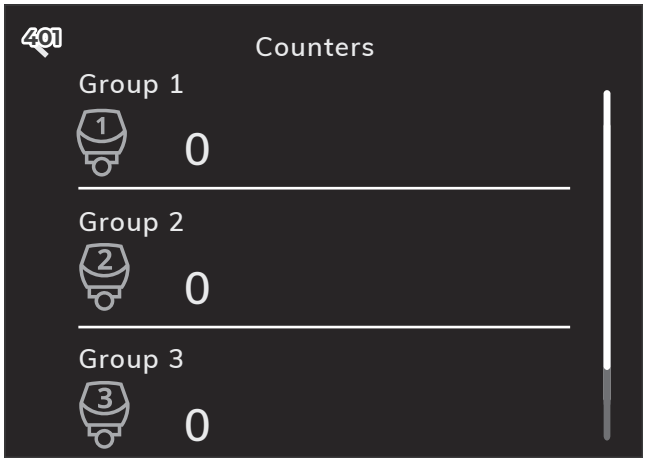
During the washing cycle, continuous dispensing button **G** of the selected group flashes.



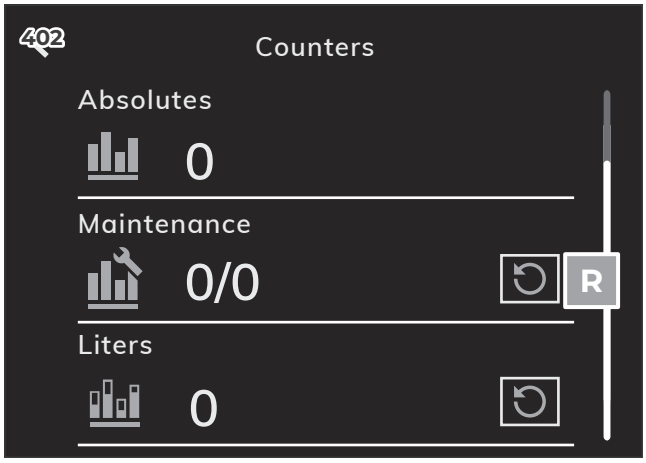
I0.5.5 COUNTERS

Allows to view:

- Groups 1-2-3 counters: number of coffees dispensed for each group.
- Partial counter: number of coffees dispensed since last reset.
- Absolute counter: absolute number of dispensed beverages from the machine (non-resettable).
- Maintenance counter: number of cycles left before maintenance. When the threshold is reached, the alarm appears on the display. Reset this counter after maintenance.
- Litres counter: number of litres of water consumed. When the set threshold is reached, the alarm appears on the display.

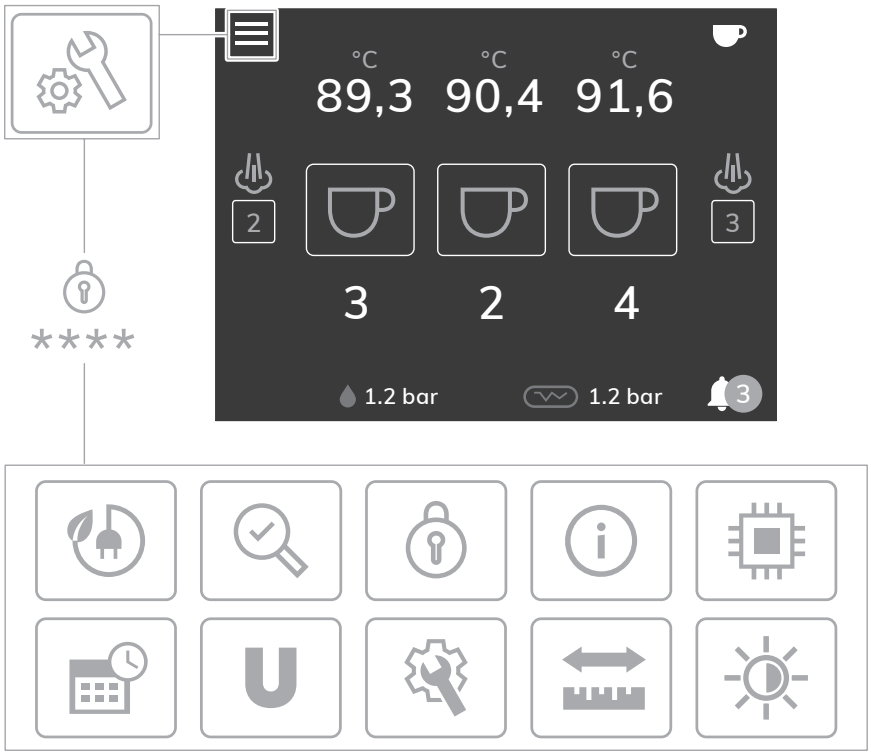


Where present, press **R** to reset the relevant counter.



To go back press **Z**.

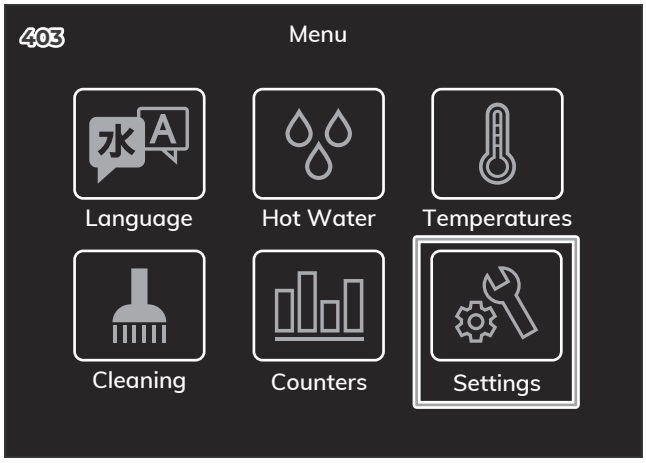
11 TECHNICAL SETTINGS



INDEX

WARNING

This section of the touch screen display allows sensitive parameters to be set which, if incorrectly set, could cause the machine to malfunction.

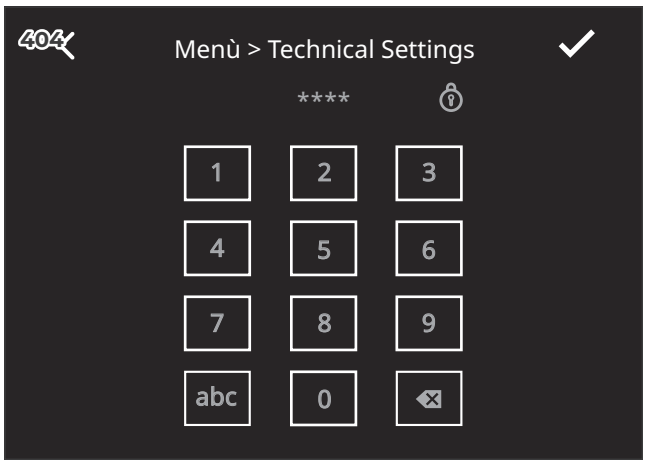


Access to the **Technical Settings** is possible only after entering the password, which consists of 4 numbers.

The default password for the first login is **1111**.

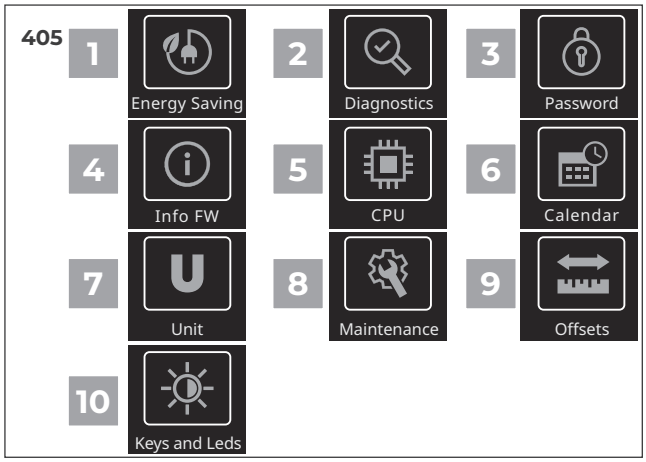
Enter the password using the numeric keypad and press **Y** to confirm.

To go back press **Z**.



After access, it is possible to enter the following menus:

1 Energy Saving
2 Diagnostic
3 Password
4 Info SW
5 CPU
6 Calendar
7 Unit
8 Maintenance
9 Offset
10 Keys and Leds



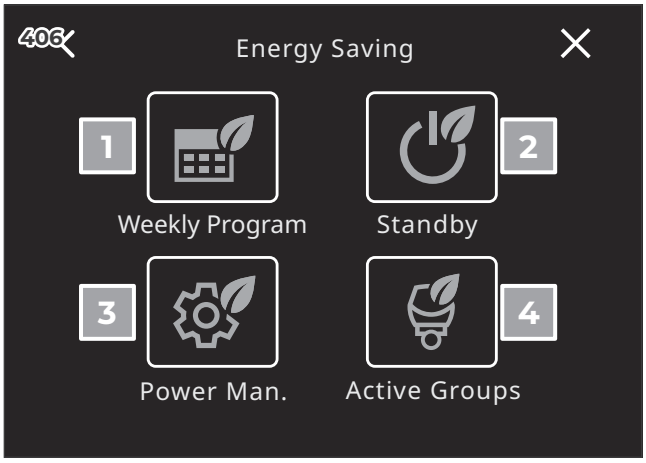
Press **X** to return to the Home Page.

II.I ENERGY SAVING

This menu enables eco-friendly management of machine consumption through the following functions:

1 Weekly Program
2 Standby
3 Power Management
4 Active Groups

To go back press **Z**.
Press **X** to return to the Home Page.

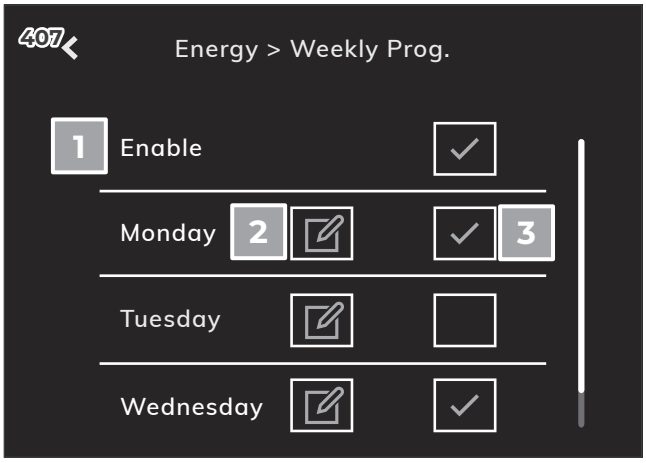


II.I.I WEEKLY PROGRAM

Lists the days of the week and allows to:

1 Enable or disable the machine's power management function
2 Adjust the power management settings for the chosen day
3 Enable or disable power management for the chosen day

To confirm press **Y**.
To go back press **Z**.



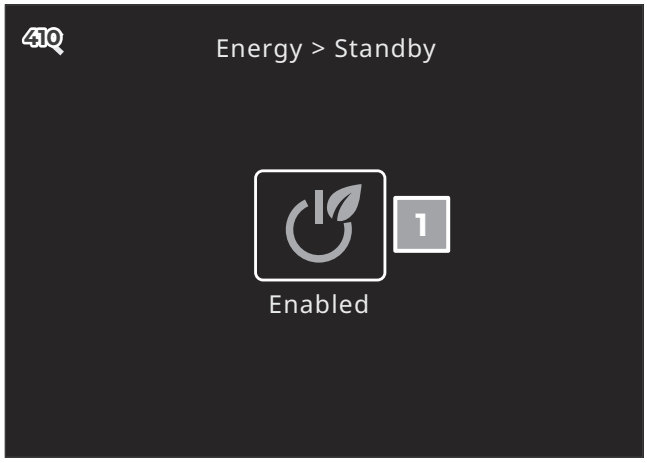
The edit screen, using buttons **J** and **K**, allows you to set up for the chosen day:

1 Start hour
2 Start minute
3 Stop hour
4 Stop minute

To confirm press **Y**.
To go back press **Z**.

II.I.2 STANDBY

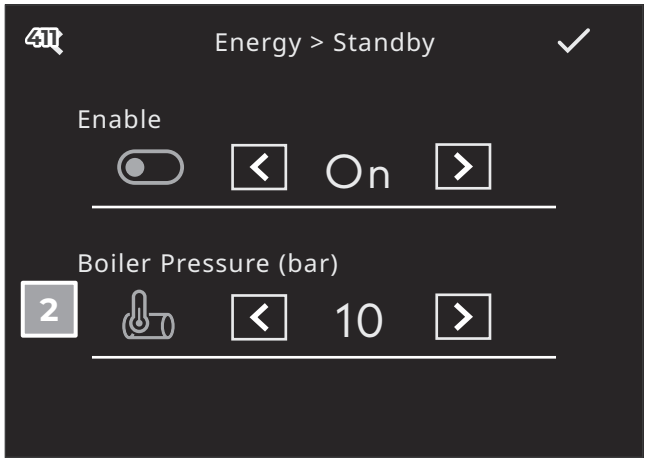
Enables or disables the Standby function, by pressing **1**.



If enabled, allows to set with keys **J** and **K**, the lowering of steam boiler pressure **2** after 30 minutes of inactivity of the machine.

For more details, see Chapter "**15 DISPLAY PARAMETERS**".

To confirm press **Y**.
To go back press **Z**.

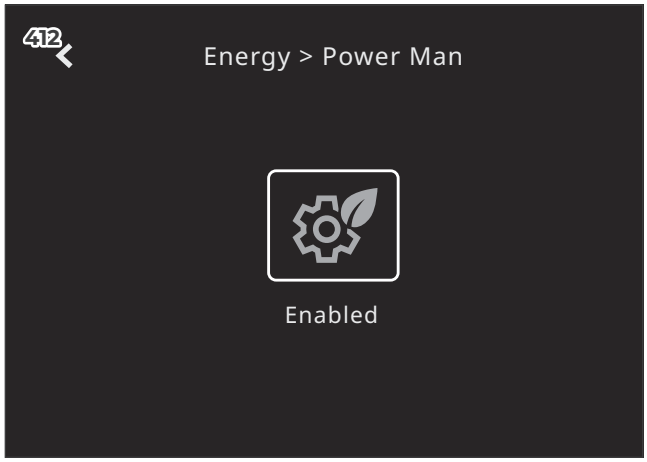


II.I.3 POWER MANAGEMENT

Enables or disables power management.

If enabled, allows the machine's power to be limited to 2500 W.

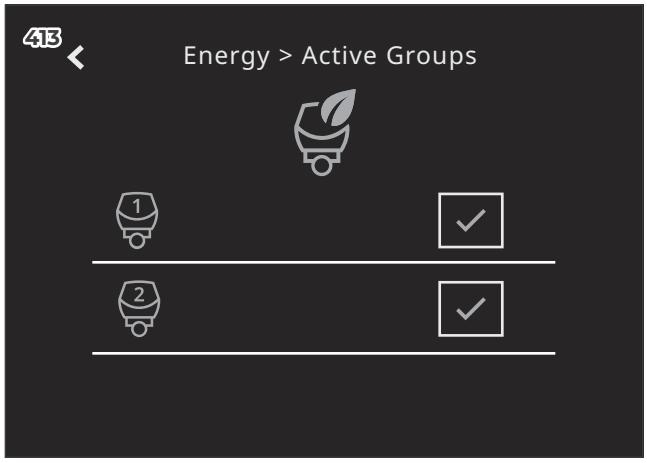
To go back press **Z**.



II.I.4 ACTIVE GROUPS

Enables or disables the operation of individual dispensing groups for energy optimisation of the machine.

To confirm press **Y**.
To go back press **Z**.

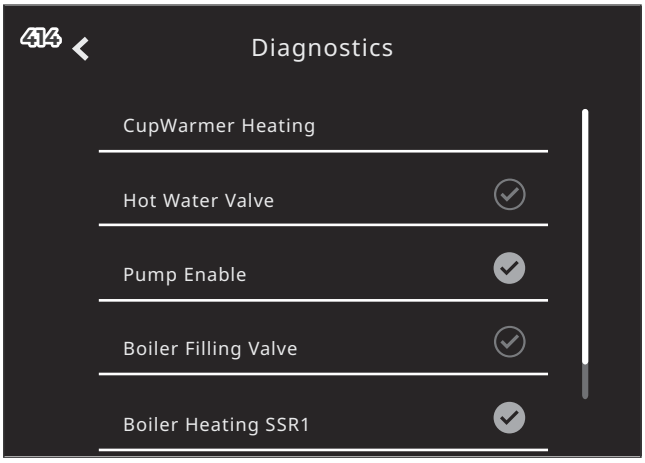


II.2 DIAGNOSTIC

This menu is used to check the correct functioning of individual machine components.

For more details, see Chapter "**15 DISPLAY PARAMETERS**".

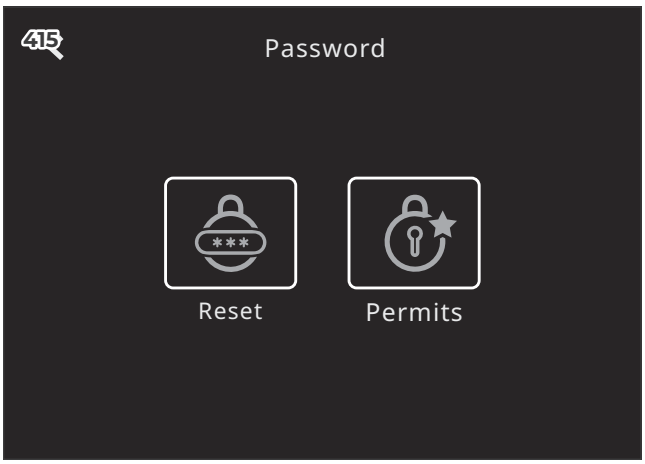
To go back press **Z**.



II.3 PASSWORD

This menu allows access to:
1 Password reset
2 Permits management

To go back press **Z**.



II.3.I PASSWORD RESET

Allows to change the password for access to technical settings.

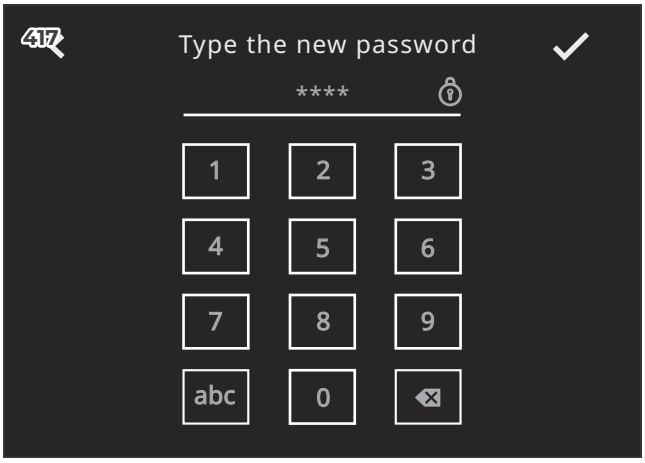
Enter the current password and press **Y** to continue.

For first login, the default password is 1111.

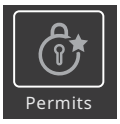
Then enter the desired new password and press **Y** to confirm.

If the password is not correct, the procedure cannot be completed.

To go back press **Z**.



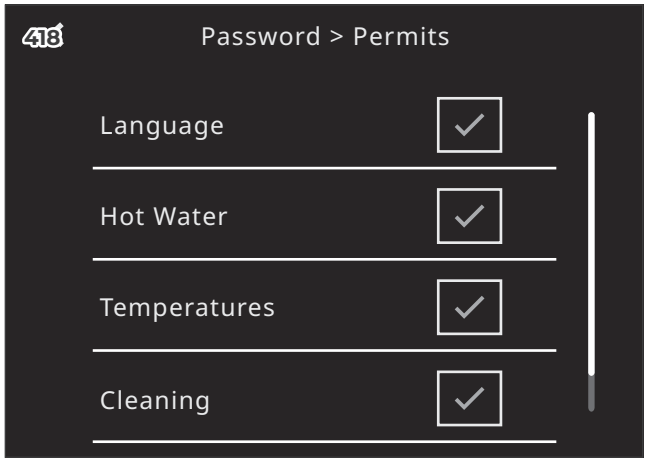
II.3.2 PERMITS MANAGEMENT



This screen allows you to choose to which person (user or technician) to assign access permissions to functions.

If the users try to access a function to which they are not authorised, they will be asked for their password.

To go back press **Z**.

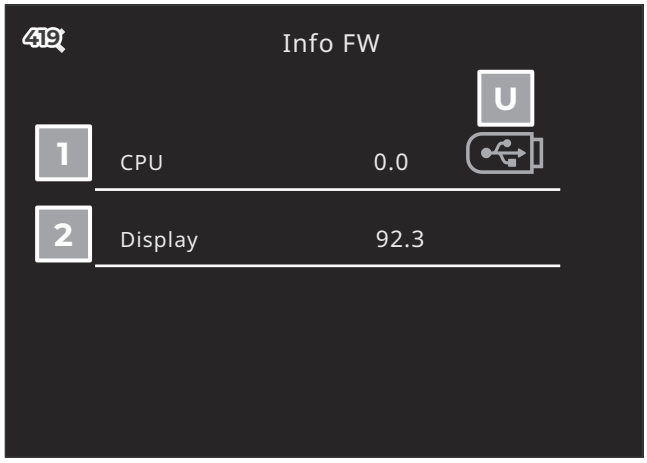


II.4 INFO FW

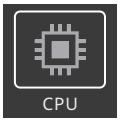
This menu allows you to view:
1 CPU firmware version
2 Display firmware version

Updating the display firmware via the U icon is reserved for the Qualified Technician.

To go back press **Z**.



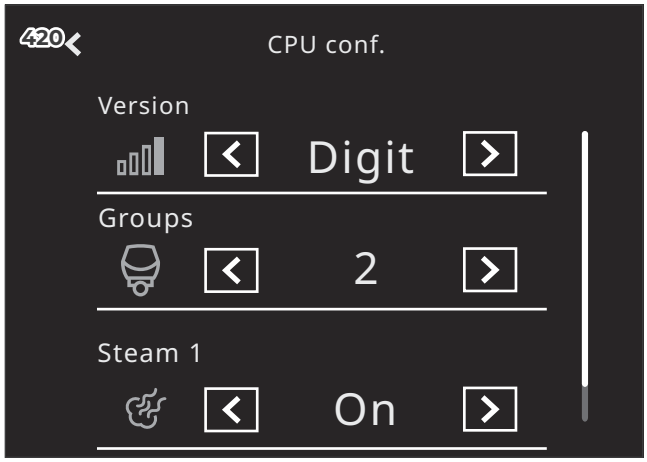
II.5 CPU CONFIGURATION



This menu allows the machine configuration.
To be changed using keys **J** and **K**.

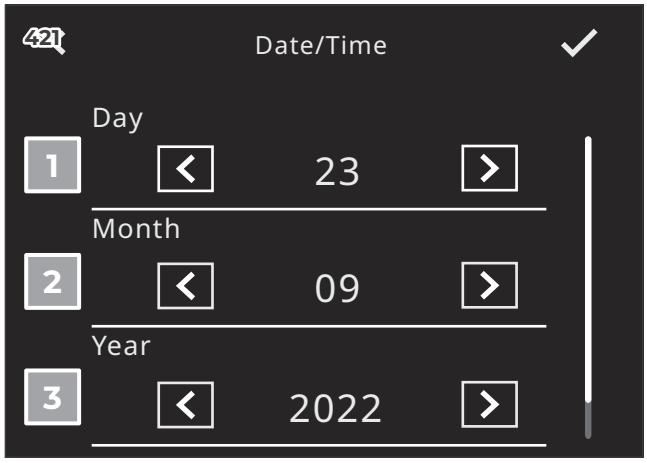
For more details, see Chapter "**15 DISPLAY PARAMETERS**".

To go back press **Z**.



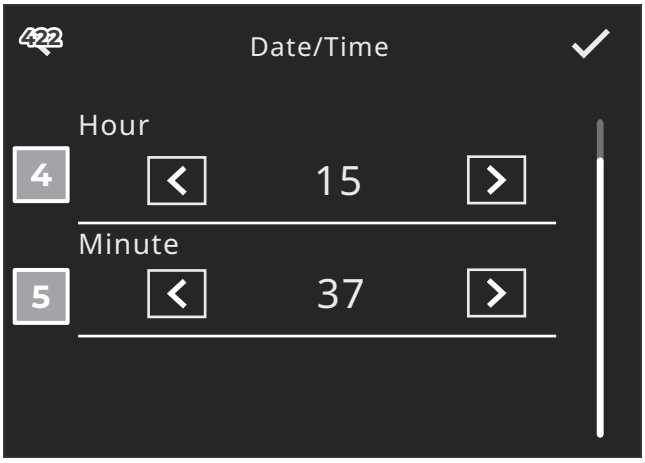
II.6 CALENDAR

This menu allows using keys **J** and **K** to set the date and time visible on the display:
1 Day
2 Month
3 Year



4 Hour
5 Minute

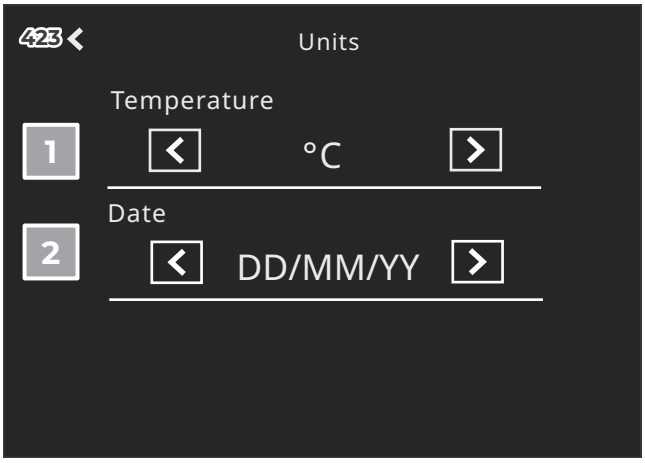
To confirm press **Y**.
To go back press **Z**.



II.7 UNITS OF MEASURE

This menu allows setting using the keys **J** and **K**:
1 Temperature unit (°C / °F)
2 Date format

To go back press **Z**.



II.8 MAINTENANCE

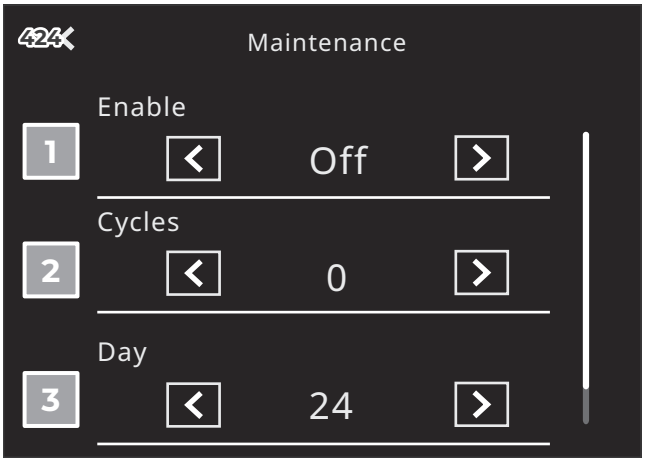
This menu allows to select, with keys **J** and **K**, the mode in which maintenance is to be called up.

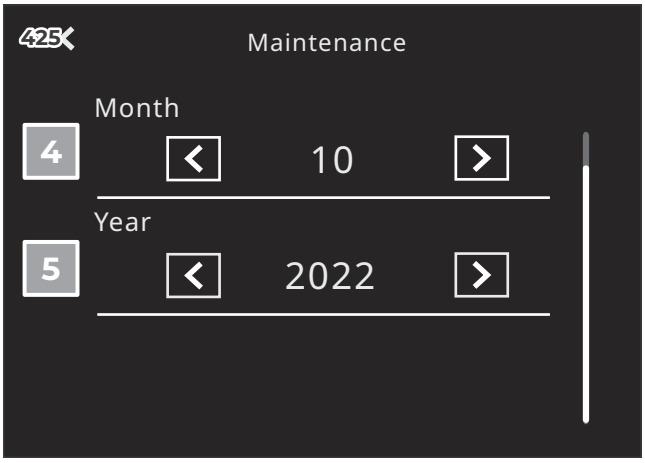
The maintenance alarm can be enabled by setting a maximum number of dispensing cycles, so that when this number is reached, the alarm is activated.

If the number of cycles is set to 0 (zero), a date can be programmed for the activation of the maintenance alarm.

1 Enable / disable alarm
2 Dispensing cycle counter
3 Day
4 Month
5 Year

To go back press **Z**.





II.9 OFFSET

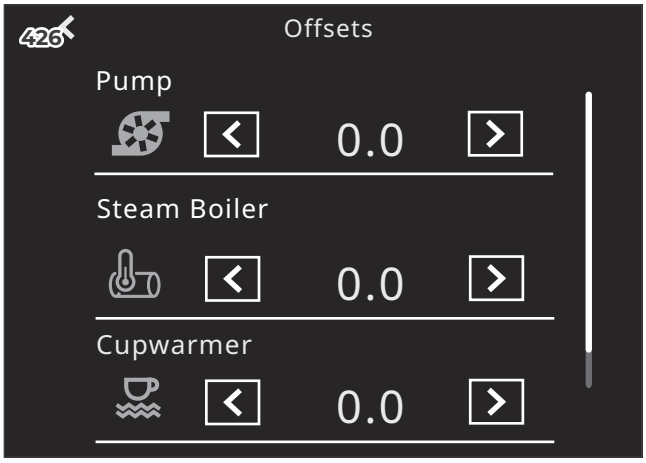
Offset indicates the difference between a measured value and a reference value.
Temperature probes may differ slightly from an external thermometer.

We recommend using a Scace and Fluke device for these measurements.

This menu allows the machine offsets to be set using keys **J** and **K**.

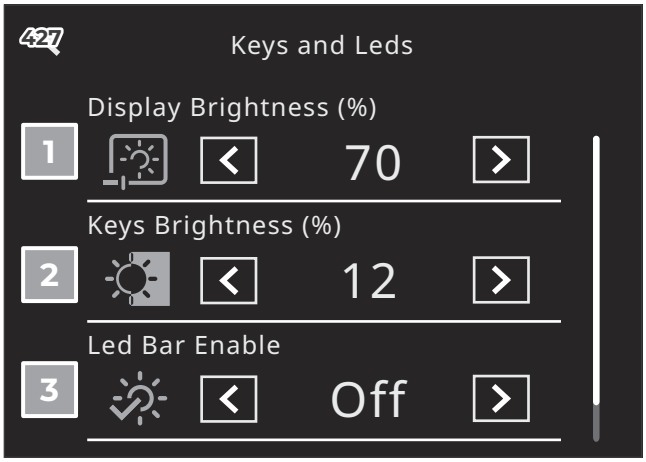
For more details, see Chapter "**15 DISPLAY PARAMETERS**".

To go back press **Z**.



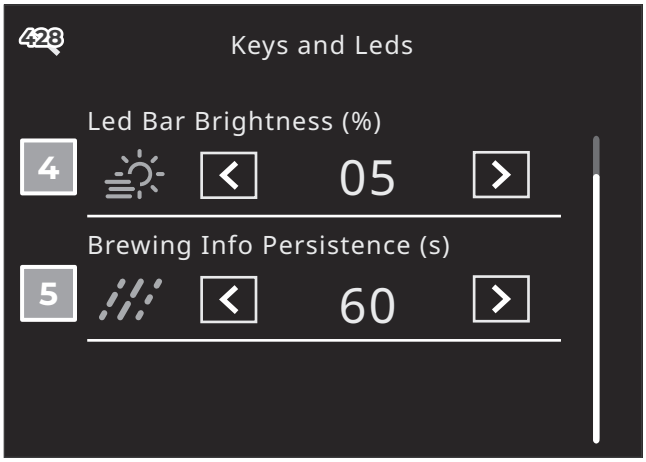
II.10 KEYS AND LEDS

This menu allows to set, with keys **J** and **K**:
1 Display Brightness
2 Keys Brightness
3 LED switching ON / OFF



4 Led brightness intensity
5 Persistence of dispensing time on display

To go back press **Z**.



12 ALARMS AND CONTROL OF THE EMERGENCIES

INDEX

The **EAGLE TEMPO** can alert the user with various “alarms” and “warnings” on the touch screen and by keypad signalling.

Below is a key to decoding the various alarms and signals.

To follow the suggested solutions, if needed, refer to the relative chapters in this manual.

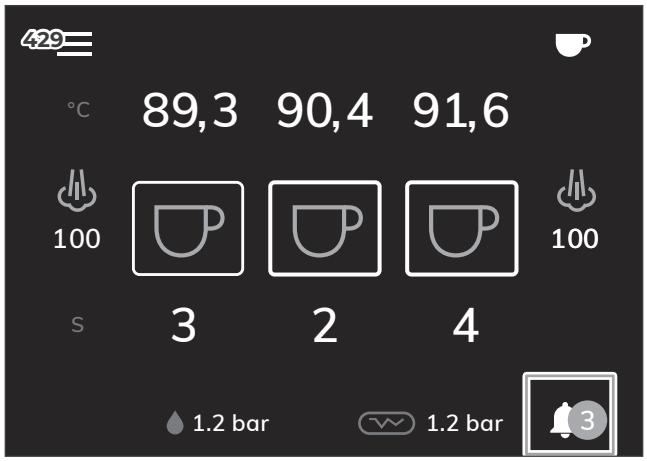
Please note that some alarms and warnings are significant only from certain firmware release on.

NOTE

This Service Manual is based on firmware release 2.3.

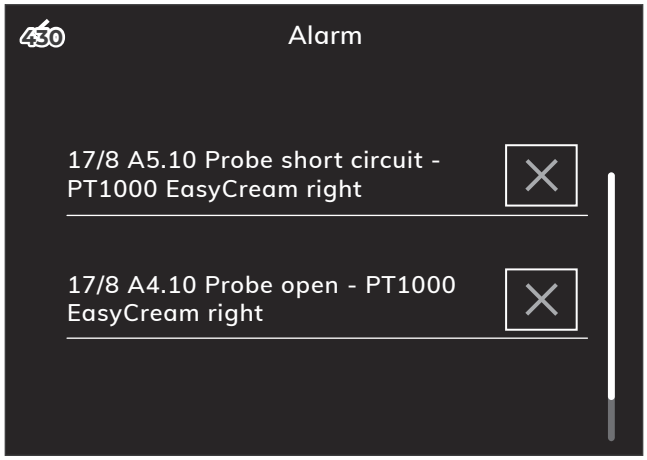
12.1 ALARMS MENU

Alarm codes will be seen in GOLD in the bottom right corner of the touch screen, as shown in the picture.



Click on the bottom right corner icon to access **Alarm History Menu**.

A detailed list of previous alarms may be found in the **Alarm History Menu**.



12.2 ALARMS AND SOLUTIONS

ALARM	MAIN REASON	MESSAGE	SOLUTIONS
1	Flow meters malfunction alarm	/	Check the flowmeter of the specified group and its connection to the control unit. LEDs on the control unit can confirm if it is receiving signals from flow-meters.
2	Filling alarm, it was not possible to fill the service boiler within the pre-set timeout	/	Switch the machine OFF and ON to restart the aut-ofill function. If not solved: · Check proper flow of inlet water from the mains or from the external tank. · Check the pump and the boiler filling valve man-ual Operations in the Diagnostic menu. · Check machine taps and potential leaks. · Check the level probe: the presence of limescale, the integrity of the plastic insulation and its sen-sitivity in the Configure CPU menu, can all effect the auto-fill function.
3	Heating alarm, it was not possible to reach the service boiler settled temperature within the pre-established timeout time	Time out Heating Boiler SER.	In relation to the heating element of the steam boil-er, or of the coffee boiler X, or of the group X: · Check the manual operation in the Diagnostic menu. · Check the thermo-fuse or high-limit thermostat continuity. · Check the heating element continuity and integ-rity. · Check the LEDs on the relative part: static relays and/or T3 card and/or control unit. · Check connections.
		Time out Heating Boiler GR1.	
		Time out Heating Boiler GR2.	
		Time out Heating Boiler GR3.	
		Time out Heating GROUP1.	
		Time out Heating GROUP2.	
		Time out Heating GROUP3.	
4	NTC probe open alarm (broken or disconnected)	Error Services Pressure.	Check the steam boiler pressure transducer and its connection to the control unit.
		NTC Boiler Group1 KO.	Check the coffee boiler X temperature probe and its connection via the extension cord to the T3 card.
		NTC Boiler Group2 KO.	
		NTC Boiler Group3 KO.	
		PT1000 Group1 KO.	Check the group X temperature probe and its con-nection via the extension cord to the T3 card.
		PT1000 Group2 KO.	
		PT1000 Group3 KO.	
		Cup Warmer probe KO.	· Check the cupwarmer temperature probe and its connection to the control unit. · If the machine has not the cupwarmer, turn the cupwarmer OFF and disable it in the configure CPU menu (paragraph CPU CONFIGURATION).
		PT1000 EasyCream Block1 KO.	Check the Left EasyCream temperature probe and its connection via the extension cord to the control unit.
		PT1000 EasyCream Block2 KO.	Check the Right EasyCream temperature probe and its connection via the extension cord to the control unit.

ALARM	MAIN REASON	MESSAGE	SOLUTIONS
5	NTC probe in short circuit alarm	Error Services Pressure.	Check the steam boiler pressure transducer and its connection to the control unit.
		NTC Boiler Group1 KO.	Check the coffee boiler X temperature probe and its connection via the extension cord to the T3 card.
		NTC Boiler Group2 KO.	
		NTC Boiler Group3 KO.	
		PT1000 Group1 KO.	Check the group X temperature probe and its connection via the extension cord to the T3 card.
		PT1000 Group2 KO.	
		PT1000 Group3 KO.	
		Cup Warmer probe KO.	Check the cupwarmer temperature probe and its connection to the control unit. If the machine has not the cupwarmer, turn the cupwarmer OFF and disable it in the configure CPU menu (paragraph CPU CONFIGURATION).
		PT1000 EasyCream Block1 KO.	Check the Left EasyCream temperature probe and its connection via the extension cord to the control unit.
		PT1000 EasyCream Block2 KO.	Check the Right EasyCream temperature probe and its connection via the extension cord to the control unit.
6	Boiler level alarm, the water level is insufficient	Level Probe KO.	On the level probe: · Check the presence of limescale. · Check the integrity of the plastic insulation. · Change its sensitivity in the Configure CPU menu.
7	Group first filling alarm, the filling of the group boilers has not been completed correctly	Filling Boiler KO.	The control unit does not receive the signal from a flowmeter during the “clock reset” procedure. · Check proper flow of inlet water from the mains or from the external tank. · Check machine taps and potential leaks. · Check the flowmeter LEDs on the control unit to understand which is the faulty flowmeter. · Check the flowmeter connection to the control unit. · Check the presence of a blockage: in the flowmeter, its metallic input filter, the restrictor and the not-return valve.
8	Memory alarm, error found in the data relating to the parameters	Error Memory parameters.	Check if the error disappears by switching the machine OFF and ON. Reset all machine parameters: open the control unit and, with machine ON, change the status of the dip switch SW23. Wait 5 seconds and return the dip switch to its original position. Update the firmware or re-install the same firmware version. Change the control unit.
9	Memory alarm, error found in the data relating to the counters	Error Memory counters.	Check if the error disappears by switching the machine OFF and ON. Reset all machine parameters: open the control unit and, with machine ON, change the status of the dip switch SW23. Wait 5 seconds and return the dip switch to its original position. Update the firmware or re-install the same firmware version. Change the control unit.
10	CPU not communicating alarm	Error Communication.	This error may appear after another error has occurred, or if the control unit does not communicate correctly with the touch screen. · Check the presence of another error in the Alarm history menu. · Check if the error disappears by switching the machine OFF and ON. · Check the connections of the cable between the control unit and the touch screen.

ALARM	MAIN REASON	MESSAGE	SOLUTIONS
11	Low battery alarm, the battery on the CPU must be replaced	Battery Discharged.	Change the CR1225 3 Volt battery on the control unit.
12	Maintenance alarm, the total number of activations exceeds the expected value, maintenance is required	/	To delete the warning, enter the Maintenance alarm menu, press and hold the  for about 5 seconds to reset the cycle counter.
13	Mains water pressure alarm	/	Check the mains pressure. It is suggested to have this control enabled in case of mains water supply or disabled in case of water supply by tank. To disable the warning, enter the Maintenance alarm menu and set Mains Pressure to OFF.
14	PH probe alarm	/	/
15	Excessive pressure alarm, the pressure in the boiler exceeds 2.7 bar (alarm active only if NOT in diagnostics)	/	/

13 MAINTENANCE CHECK LIST

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13.1 FOUR (4) MONTHS OR 50000 CYCLES MAINTENANCE

Approximate time for service is 2 hours uninterrupted. Consider that the technicians performing the service are aware of safety measures before commencing in regard to isolating power, pressure of steam and pressure of water.
Information should be sought from the site manager for any problems or concerns before commencing work, and to allow sufficient time to complete the task uninterrupted. Remove all covers before commencing and check for damage/signs of leaks.

- ❒ Check for any signs of valves leaking
- ❒ Check and inspect display, ensuring it is not faulty
- ❒ Check for boiler leaks
- ❒ Check the cleaning cycle counts total _____ (if present)
- ❒ Check the absolute counter (total _____) (if present)
- ❒ Replace cup gaskets (02280050)
- ❒ Replace shower screens (03000066.R)
- ❒ Check for any signs of leaking in machine
- ❒ Check for any damaged wires or cabalLing
- ❒ Check for noisy pump motor
- ❒ Check for blockage in waste hose
- ❒ Check for leaking from hot water pipe
- ❒ Check anti vacuum valve for leaks
- ❒ Check Safety Valve
- ❒ Check auto fill function
- ❒ Check steam pressure (_____ Bar)
- ❒ Check the static water pressure (_____ Bar)
- ❒ Check for overall coffee product outcomes
- ❒ Check boiler level
- ❒ Replace the wand kit (O-ring - compass spring - 982600212) only for steam wand
- ❒ Replace steam arm O-rings (02280047)

NOTE

The water hardness must be less than 6° fr (french degree). The chlorine content must not exceed 100mg per litre (0.00000361 lb/cu in), otherwise the conditions of guarantee of the machine will expire.

2 GR	3GR
2 X 02280047	2 X 02280047
2 X 02280050	3 X 02280050
2 X 03000066.R	3 X 03000066.R
2 X 982600212	2 X 982600212

DATA

SITE NAME ----------

TECHNICIAN ----------

TECHNICIAN SIGNATURE ----------

DATE ----------

13.2 EIGHT (8) MONTHS OR 100000 CYCLES MAINTENANCE

Approximate time for service is 2 hours uninterrupted. Consider that the technicians performing the service are aware of safety measures before commencing in regard to isolating power, pressure of steam and pressure of water.
Information should be sought from the site manager for any problems or concerns before commencing work, and to allow sufficient time to complete the task uninterrupted. Remove all covers before commencing and check for damage/signs of leaks.

- ❒ Check for leaking from hot water pipe
- ❒ Check and inspect display, ensuring it is not faulty Check Safety Valve
- ❒ Check for boiler leaks
- ❒ Check the cleaning cycle counts total _____ (if present)
- ❒ Check the absolute counter (total _____) (if present)
- ❒ Replace cup gaskets (02280050)
- ❒ Replace shower screens (03000066.R)
- ❒ Check for any signs of leaking in machine
- ❒ Check for any damaged wires or cabalLing

- ❒ Check for leaking from hot water pipe
- ❒ Check anti vacuum valve for leaks
- ❒ Check Safety Valve
- ❒ Check auto fill function
- ❒ Check steam pressure (_____ Bar)
- ❒ Check the static water pressure (_____ Bar)
- ❒ Check for overall coffee product outcomes
- ❒ Check boiler level
- ❒ Replace the wand kit (O-ring - compass spring - 982600212) only for steam wand
- ❒ Replace steam arm O-rings (02280047)

NOTE

The water hardness must be less than 6° fr (french degree). The chlorine content must not exceed 100 mg per litre (0.00000361 lb/cu in), otherwise the conditions of guarantee of the machine will expire.

2 GR	3 GR
1 X 01000023	1 X 01000023
2 X 02280012	3 X 02280012
4 X 02280036	4 X 02280036
3 x 02280047	3 x 02280047
2 X 02280050	3 X 02280050
2 X 03000066.R	3 X 03000066.R
1 X 03000072	2 X 03000072
2 X 03000073	3 X 03000073
2 X 05000660	2 X 05000660
2 X 98120001	3 X 98120001
2 X 98110001	3 X 98110001
3 X 982600212	3 X 982600212

DATA

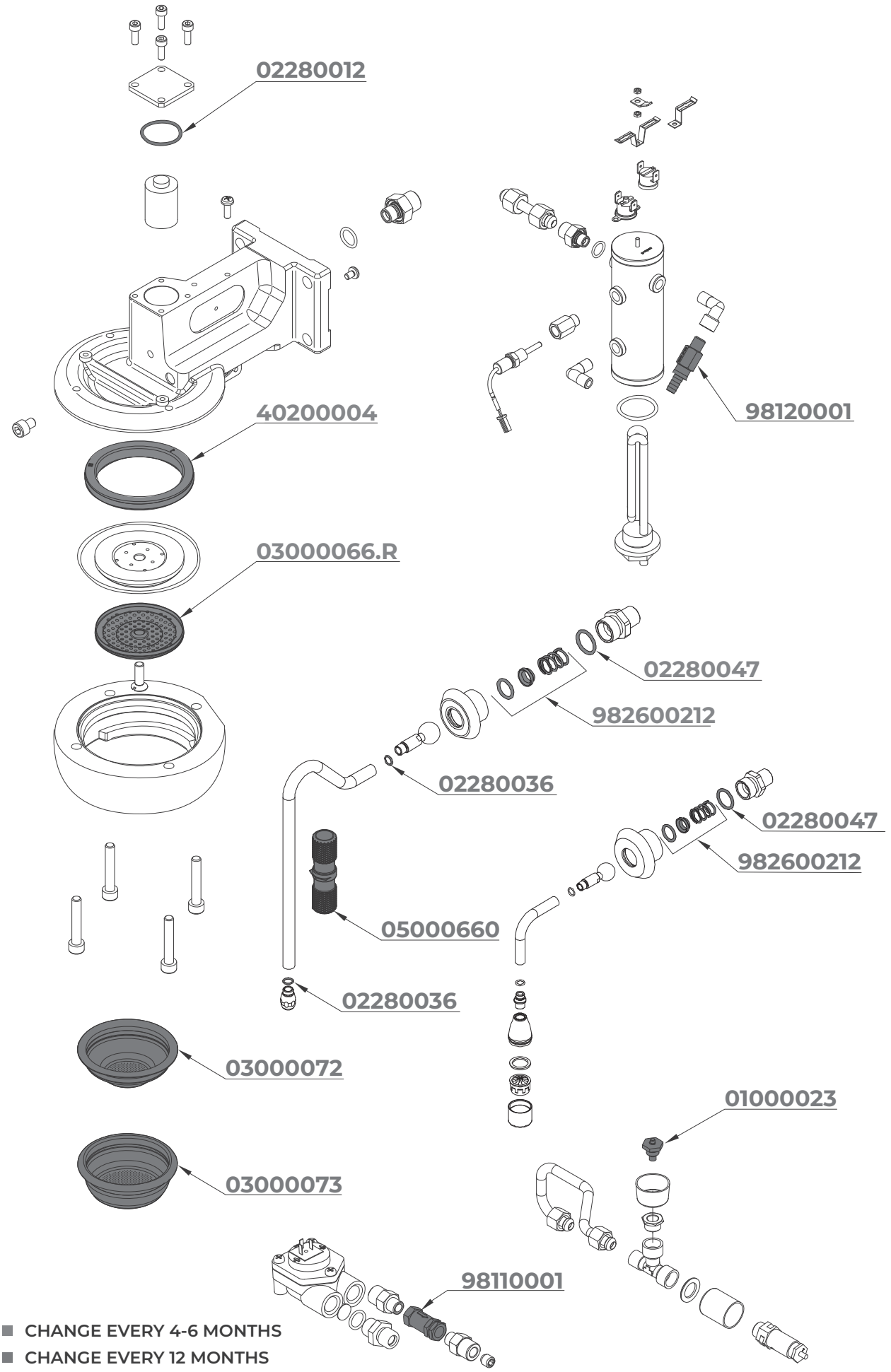
SITE NAME ----------

TECHNICIAN ----------

TECHNICIAN SIGNATURE ----------

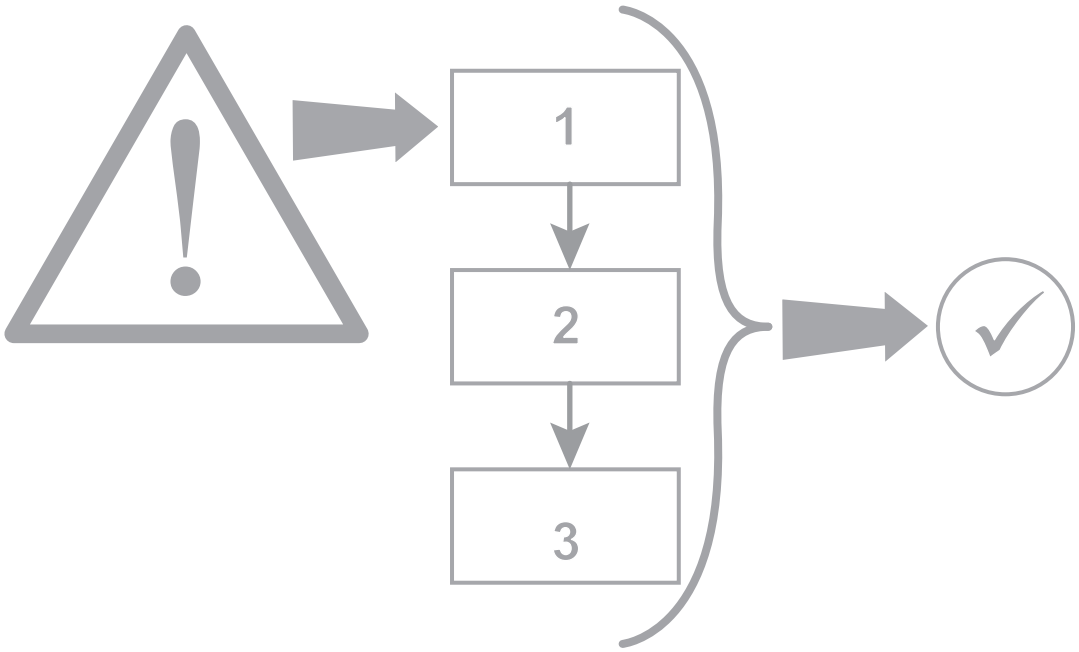
DATE ----------

13.3 ONE YEAR MAINTENANCE KIT



- CHANGE EVERY 4-6 MONTHS
- CHANGE EVERY 12 MONTHS

14 TROUBLESHOOTING DIAGRAMS



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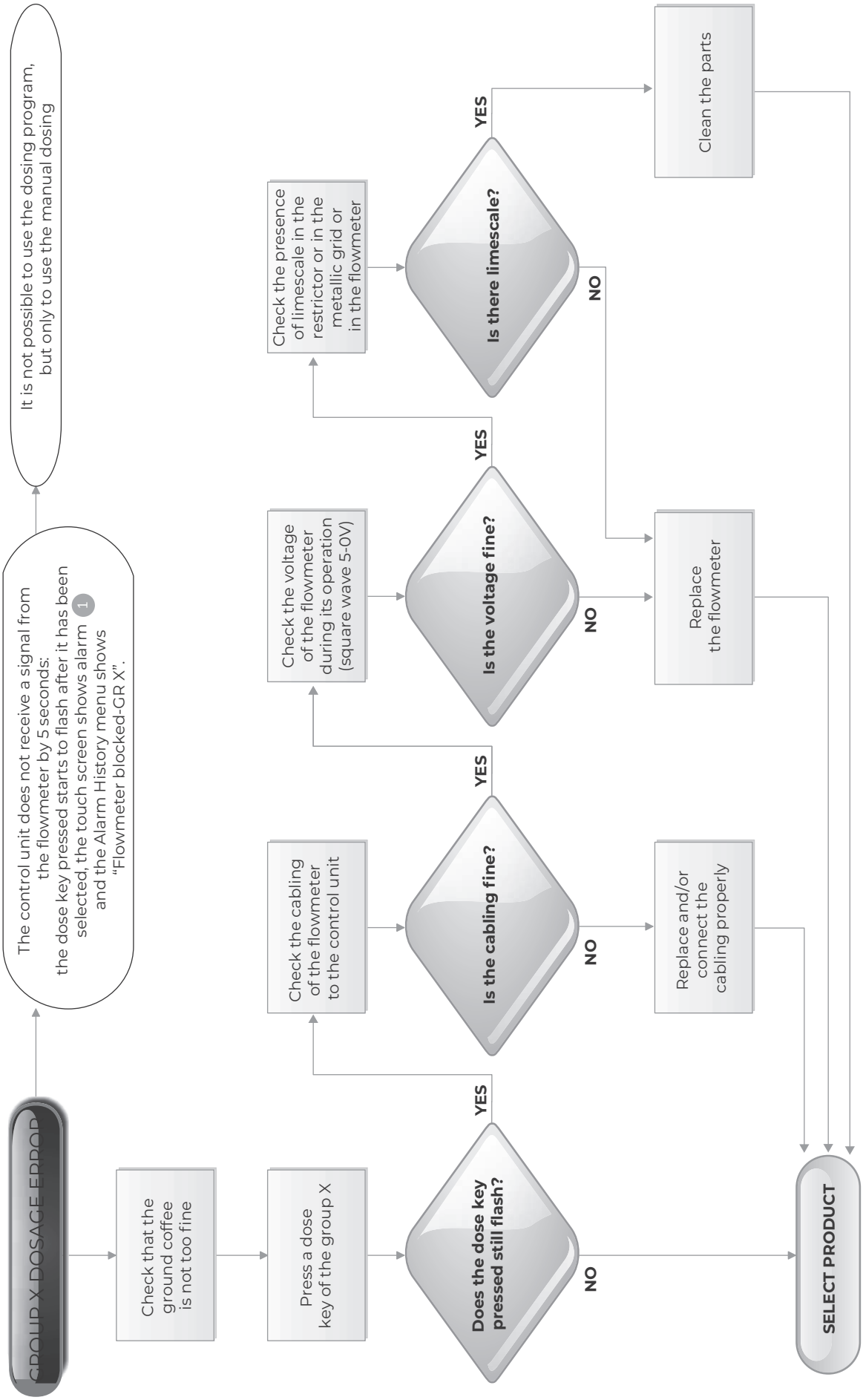
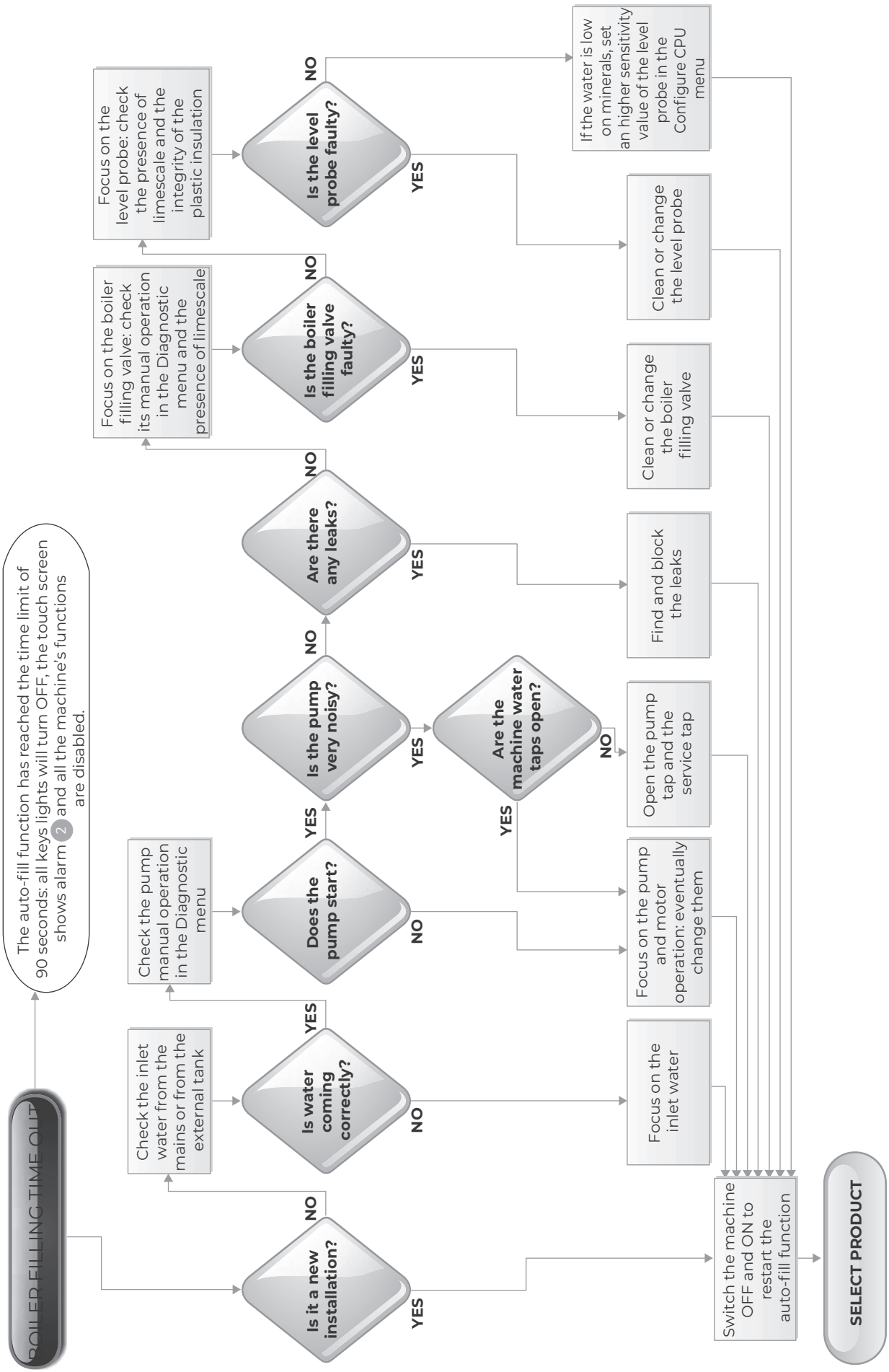
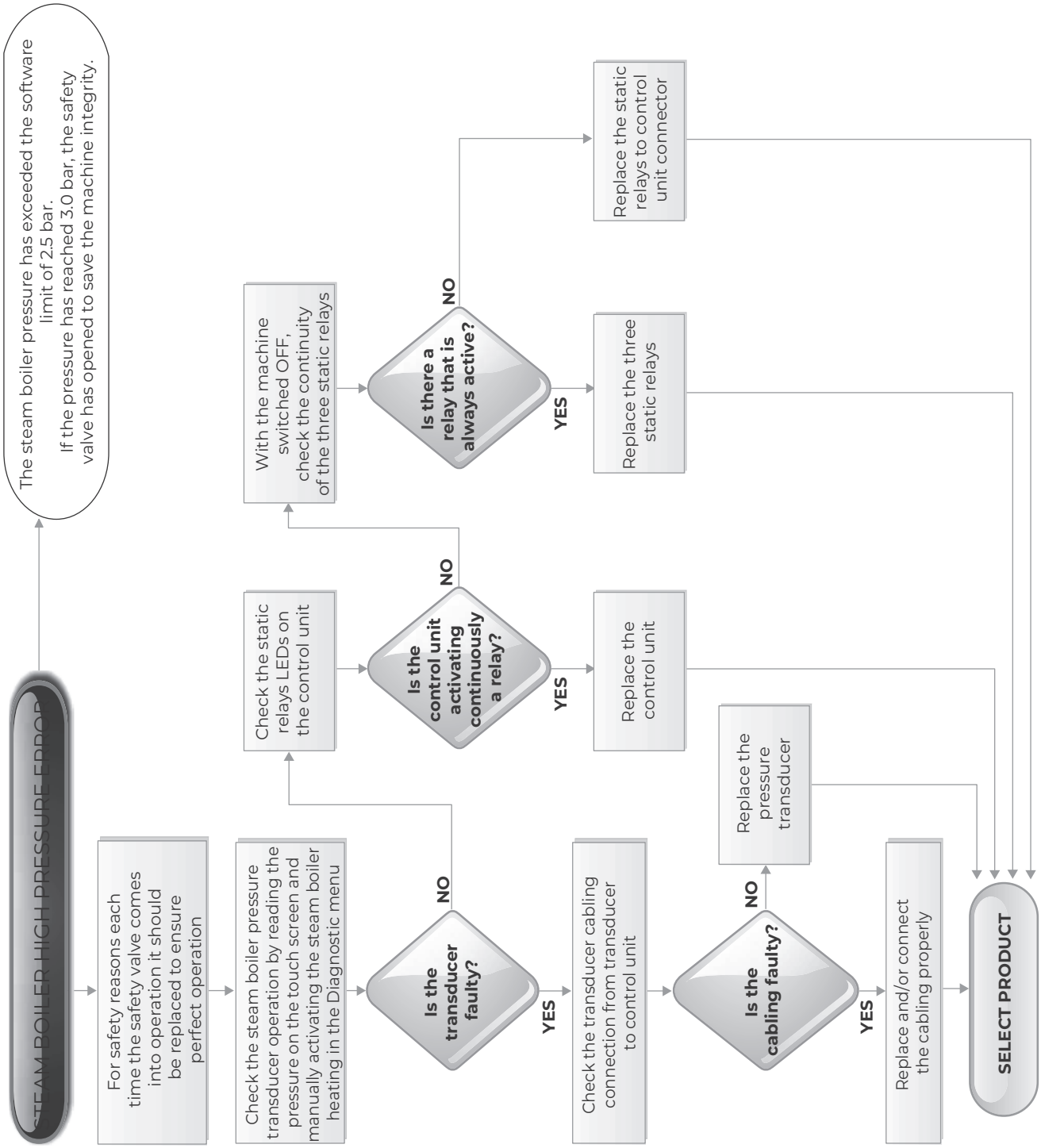
14.1 COFFEE DOSAGE ERROR



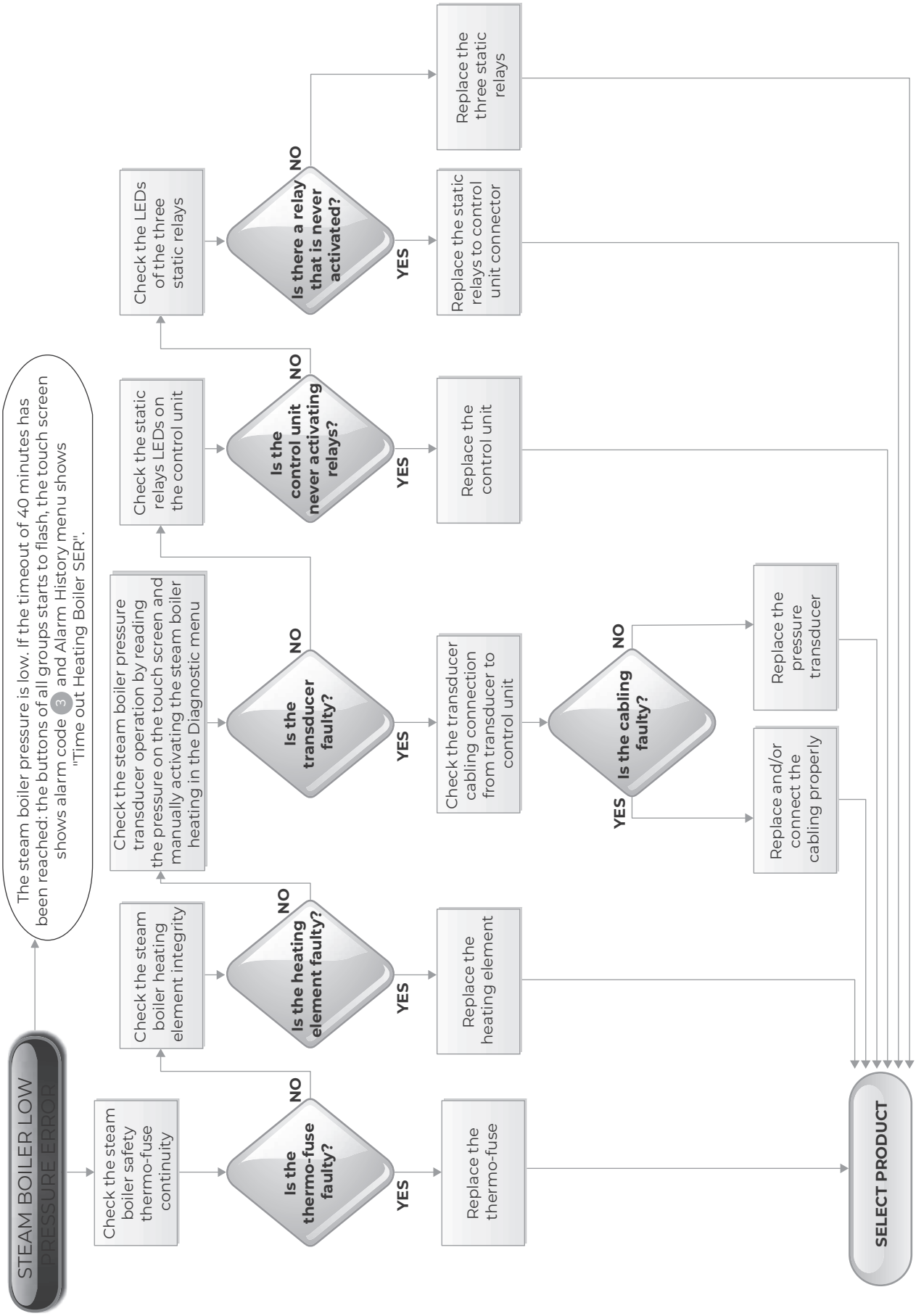
14.2 BOILER FILLING TIME OUT



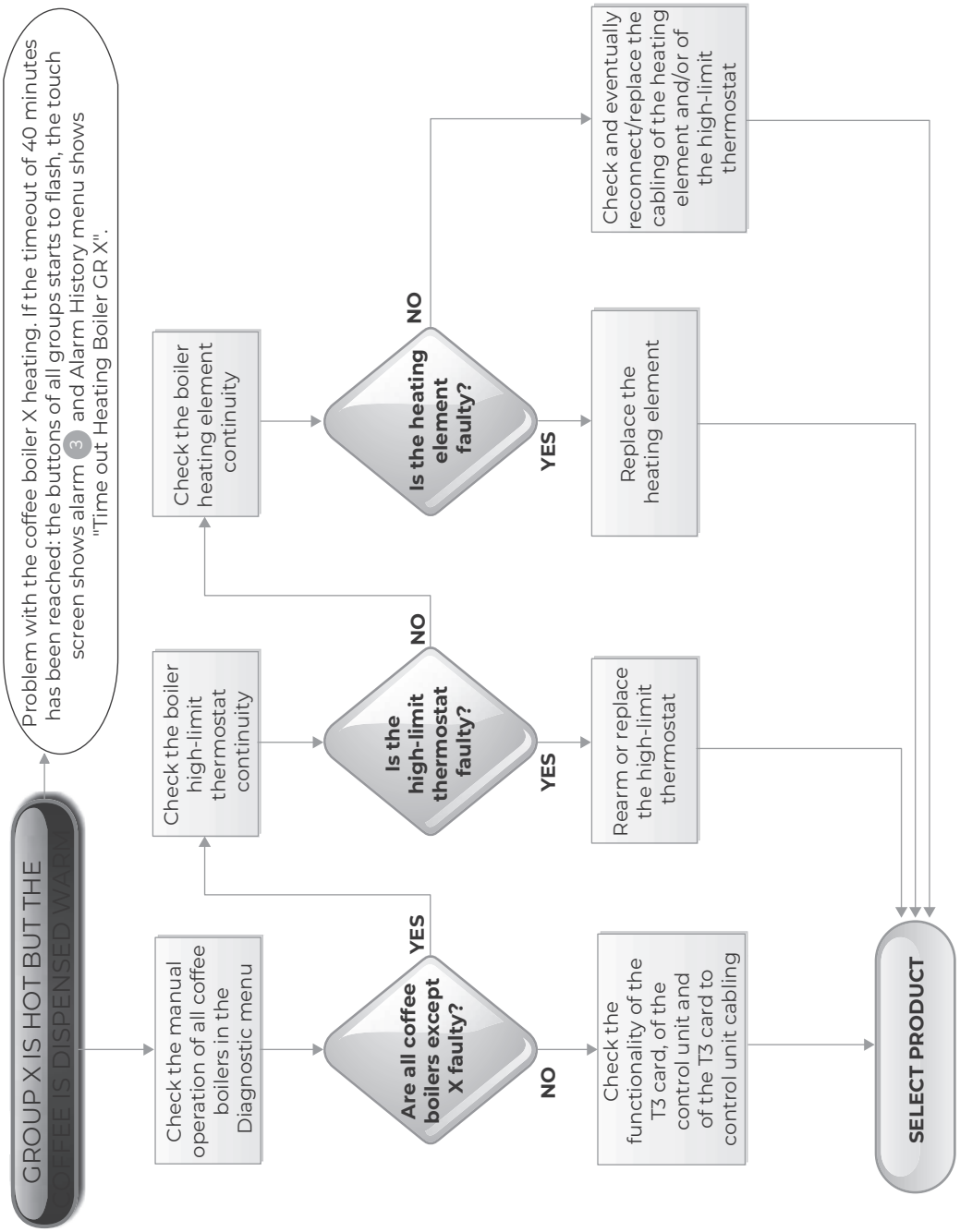
14.3 STEAM BOILER HIGH PRESSURE ERROR



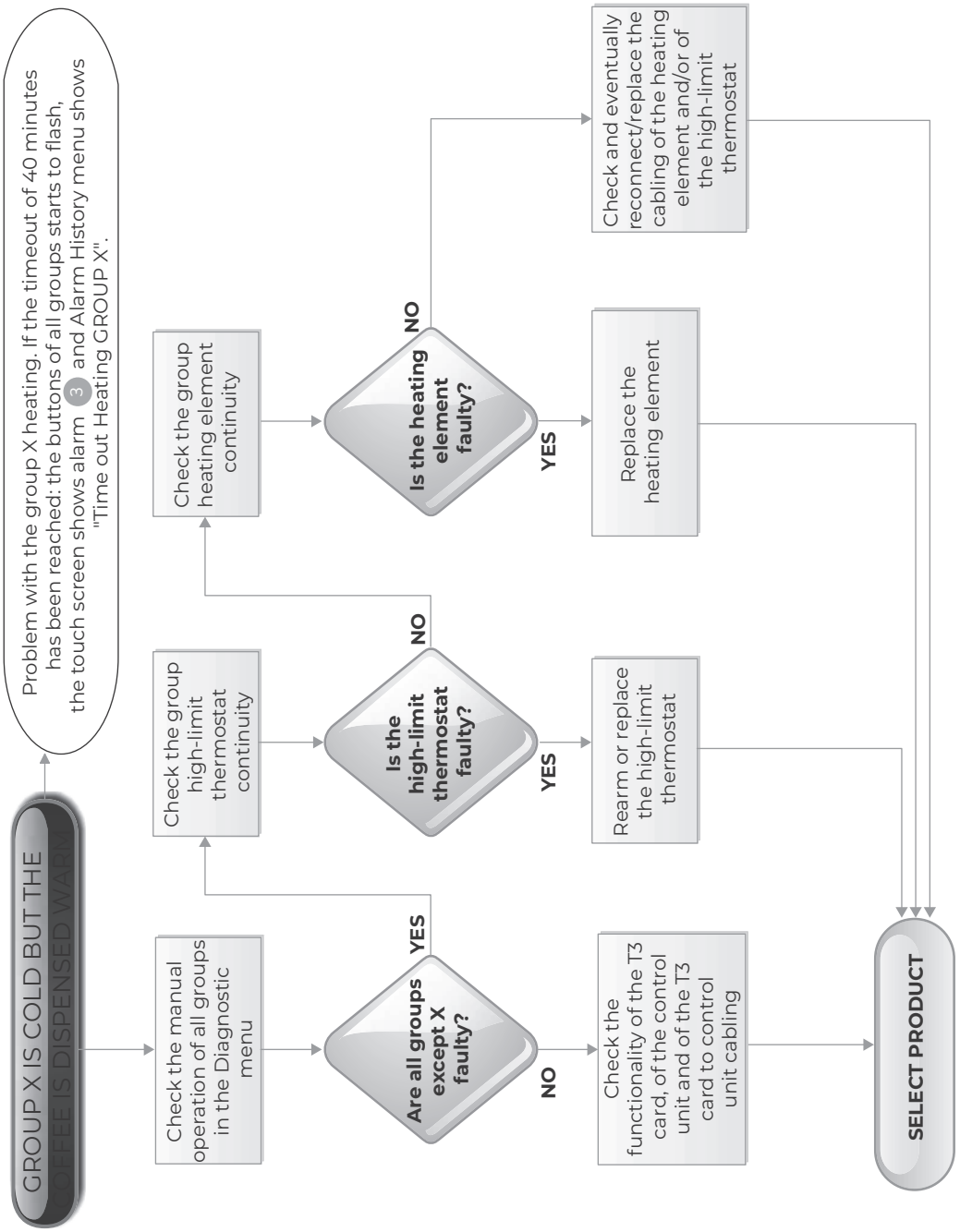
14.4 STEAM BOILER LOW PRESSURE ERROR



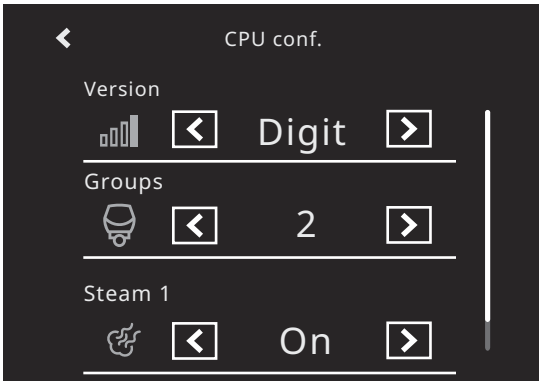
14.5 COFFEE GROUP HOT BUT COFFEE IS WARM

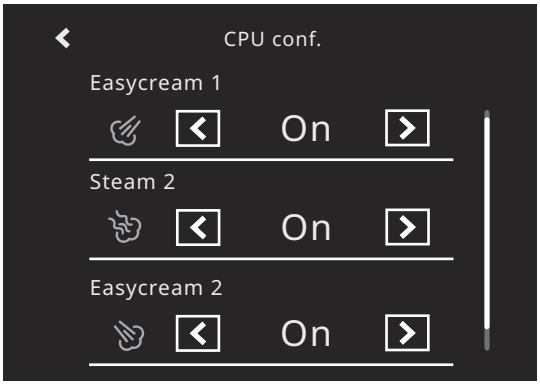


14.6 COFFEE GROUP COLD BUT COFFEE IS WARM



15 DISPLAY PARAMETERS





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15.1 COFFEE DOSES PARAMETERS

Parameter	Minimum	Maximum	Default	Step
Group temperature	40 °C	105 °C	93,4 °C	0,1 °C
Grounded coffee	5 g	50 g	18 g	0,5 g
Single short coffee	0 ml	500 ml	20 ml	1 ml
Double short coffee	0 ml	500 ml	40 ml	1 ml
Single long coffee	0 ml	500 ml	60 ml	1 ml
Double long coffee	0 ml	500 ml	120 ml	1 ml
Continuous coffee	0 ml	500 ml	C	1 ml
Degassing	ON	OFF	OFF	/
ON time degassing	1 s	10 s	1 s	0,5 s
OFF time degassing	1 s	10 s	2 s	0,5 s

15.2 HOT WATER DOSES PARAMETERS

Parameter	Minimum	Maximum	Default	Step
Hot water lever UP	0 s	25 s	5 s	1 s
Hot water lever DOWN	0 s	25 s	5 s	1 s

15.3 TEMPERATURES PARAMETERS

Parameter	Minimum	Maximum	Default	Step
Cup warmer	0 °C	80 °C	50 °C	1 °C
Steam boiler	0,0 bar	2,5 bar	2,0 bar	0,1 bar

15.4 STEAM BOILER PRESSURE

PRESSURE - TEMPERATURE		
bar	°C	°F
0,50	110,5	230,9
0,55	111,5	232,7
0,60	112,5	234,5
0,65	113,5	236,3
0,70	114,0	237,2
0,75	115,0	239,0
0,80	115,5	239,9
0,85	116,5	241,7
0,90	117,5	243,5
0,95	118,0	244,4
1,00	119,0	246,2
1,05	119,5	247,1

PRESSURE - TEMPERATURE		
bar	°C	°F
1,10	120,5	248,9
1,15	121,0	249,8
1,20	122,0	251,6
1,25	122,5	252,5
1,30	123,0	235,4
1,35	124,0	255,2
1,40	124,5	256,1
1,45	125,0	257,0
1,50	126,0	258,8
1,55	126,5	259,7
1,60	127,0	260,6

15.5 GROUP WASHING PARAMETERS

Parameter	Minimum	Maximum	Default	Step
Enable	OFF	ON	OFF	/
Delay	0 s	30 s	4 s	1 s
Duration	0 s	30 s	3 s	1 s

15.6 STAND BY PARAMETERS

Parameter	Minimum	Maximum	Default	Step
ON / OFF	OFF	ON	OFF	/
Steam boiler pressure (NEO)	0 bar	2,5 bar	1,0 bar	0,1 bar

15.7 MAINTENANCE PARAMETERS

Parameter	Minimum	Maximum	Default	Step
Maintenance enable	OFF	ON	OFF	/
Dispensing cycles	10000	100000	50000	500
Time (date)	dd / mm / yyyy			
Time (date)	100	10000	500	10

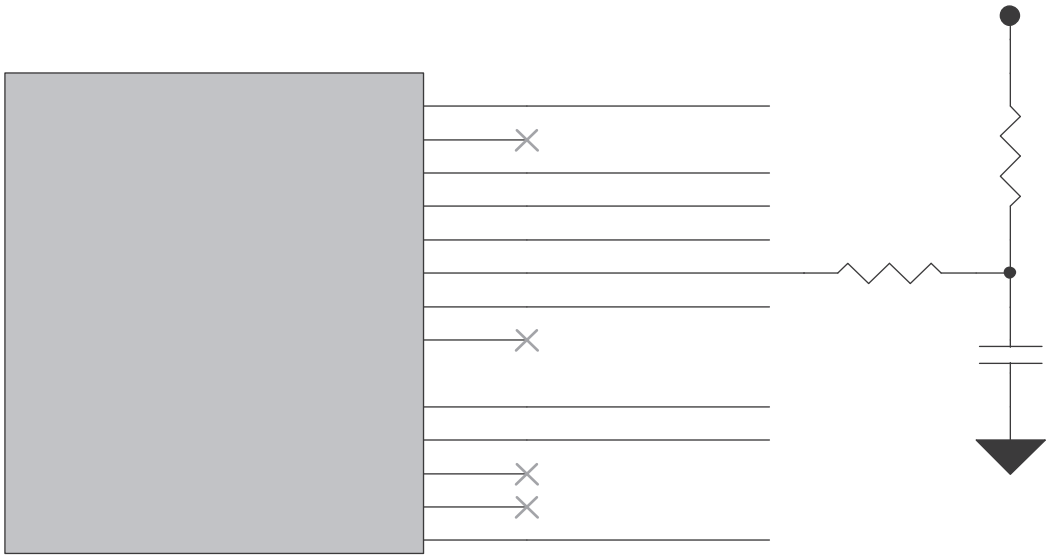
15.8 OFFSET PARAMETERS

Parameter	Minimum	Maximum	Default	Step
Pressure probe offset	-1,0 bar	+1,0 bar	1,0 bar	0,1 bar
Steam boiler pressure offset	-1,0 bar	+1,0 bar	1,0 bar	0,1 bar
Group 1 probe offset set	-10 °C	+10 °C	0,0 °C	0,1 °C
Group 2 probe offset set	-10 °C	+10 °C	0,0 °C	0,1 °C
Group 3 probe offset set	-10 °C	+10 °C	0,0 °C	0,1 °C
Coffee boiler probe offset set group 1	-10 °C	+10 °C	0,0 °C	0,1 °C
Coffee boiler probe offset set group 2	-10 °C	+10 °C	0,0 °C	0,1 °C
Coffee boiler probe offset set group 3	-10 °C	+10 °C	0,0 °C	0,1 °C
EasyCream 1 probe offset set	-10 °C	+10 °C	0,0 °C	0,1 °C
EasyCream 2 probe offset set	-10 °C	+10 °C	0,0 °C	0,1 °C
Cup warmer probe offset set	-10 °C	+10 °C	0,0 °C	0,1 °C
Steam 1 probe offset set	-10 °C	+10 °C	0,0 °C	0,1 °C
Steam 2 probe offset set	-10 °C	+10 °C	0,0 °C	0,1 °C

15.9 CPU PARAMETERS

Parameter	Minimum	Maximum	Default	Step
2 / 3 groups	2	3	2	1
DIGIT / NEO version	/	/	NEO	/
Steam 1	OFF	ON	ON	/
Steam 2	OFF	ON	ON	/
Cup warmer	OFF	ON	OFF	/
Level probe set	/	/	2000	1
EasyCream 1	OFF	ON	OFF	/
EasyCream 2	OFF	ON	OFF	/
Coffee boiler auto-level	OFF	ON	ON	/
Active auto-level pump	OFF	ON	ON	/
Steam boiler auto-level	OFF	ON	ON	/
Main pressure alarm	2,0 bar	3,0 bar	2,7 bar	0,1 bar

16 DIAGRAMS



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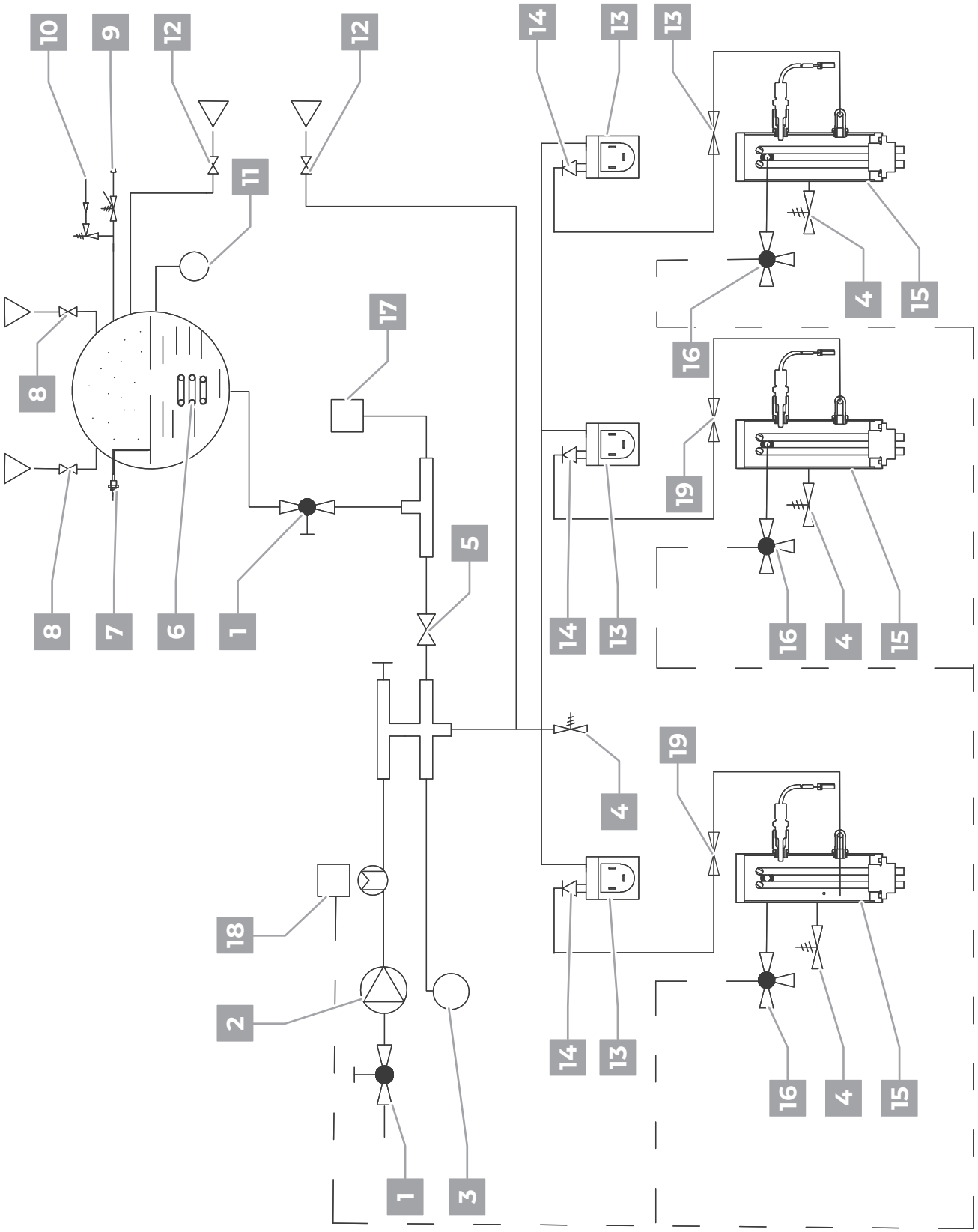
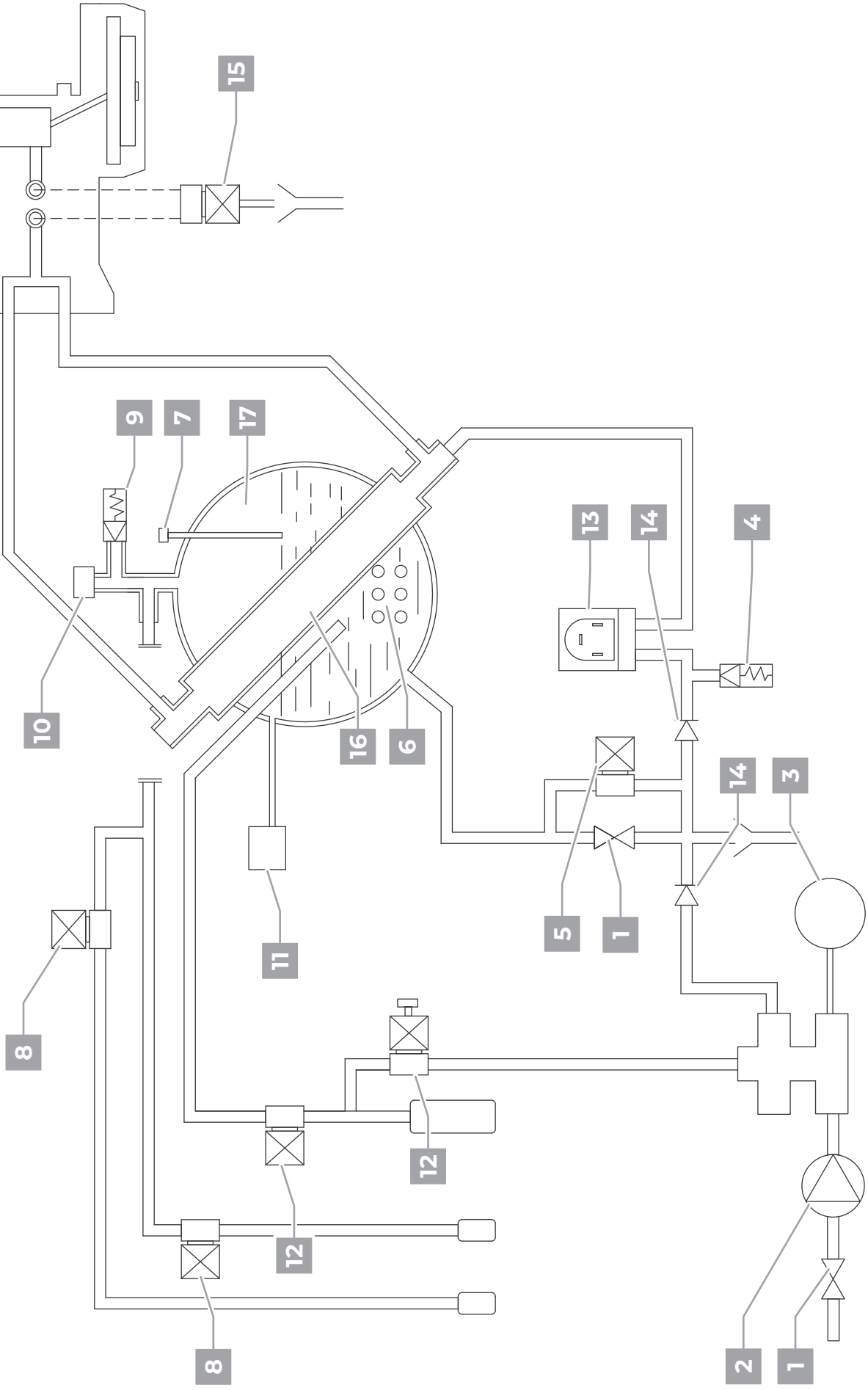
16.1 HYDRAULIC DIAGRAM (NEO)



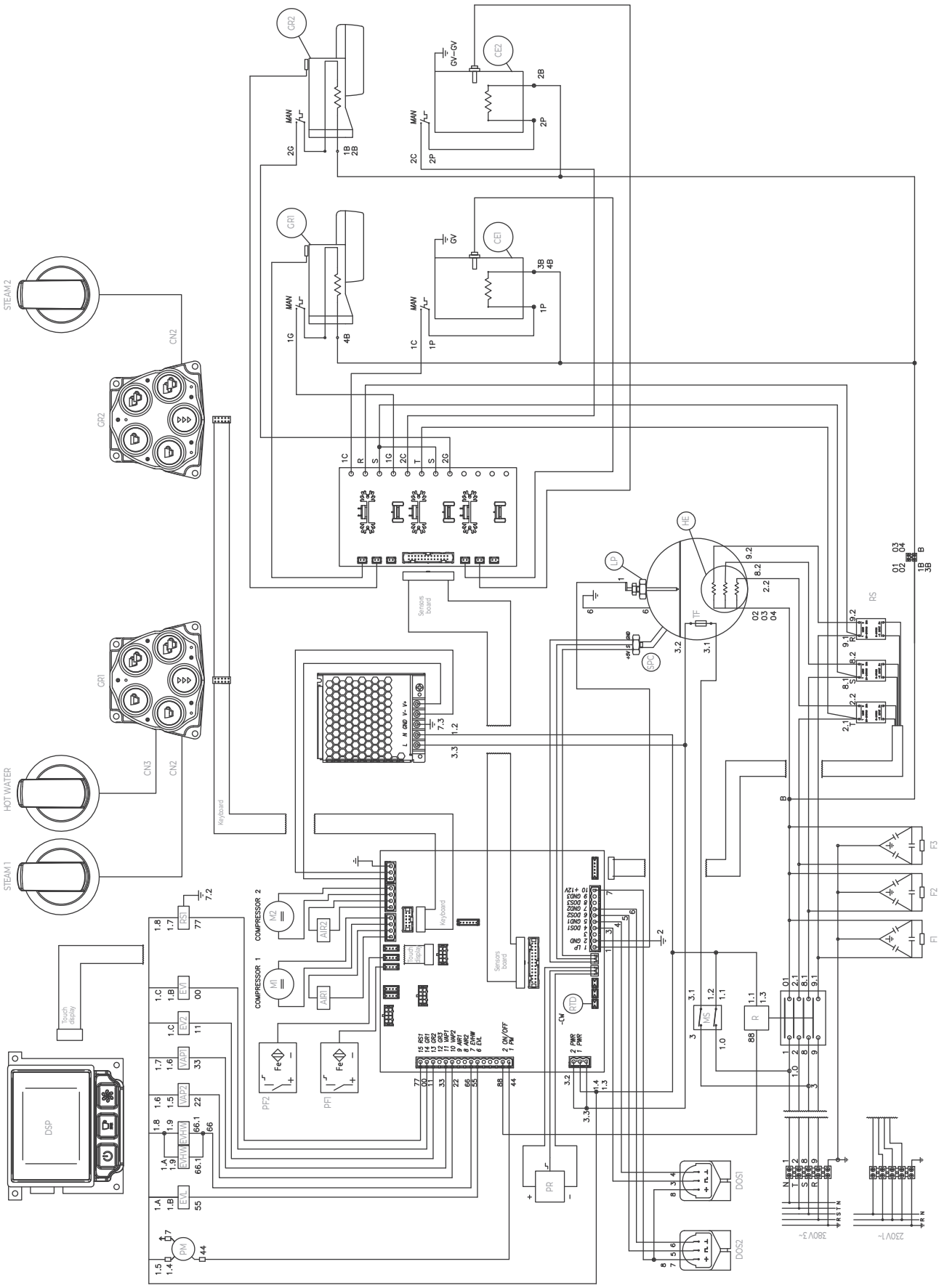
POSITION	DESCRIPTION
1	Manual Tap
2	Pump
3	Digital Pressostat (Lp)
4	Discharge Valve
5	Refill Solenoid-Valve
6	Steam Boiler Heating Elements
7	Boiler Level Probe
8	Steam Solenoid-Valve
9	Safety Valve
10	Anti-vacum Valve
11	Digital Pressostat (HP)
12	Hot Water Solenoid-Valve
13	Flowmeter
14	Retain Valve
15	Coffee Boiler Heating Element
16	Dispensing Solenoid-Valve
17	Drain
18	Thermal Energy Recovery System (TERS)
19	Flow control valve

16.2 HYDRAULIC DIAGRAM (DIGIT)



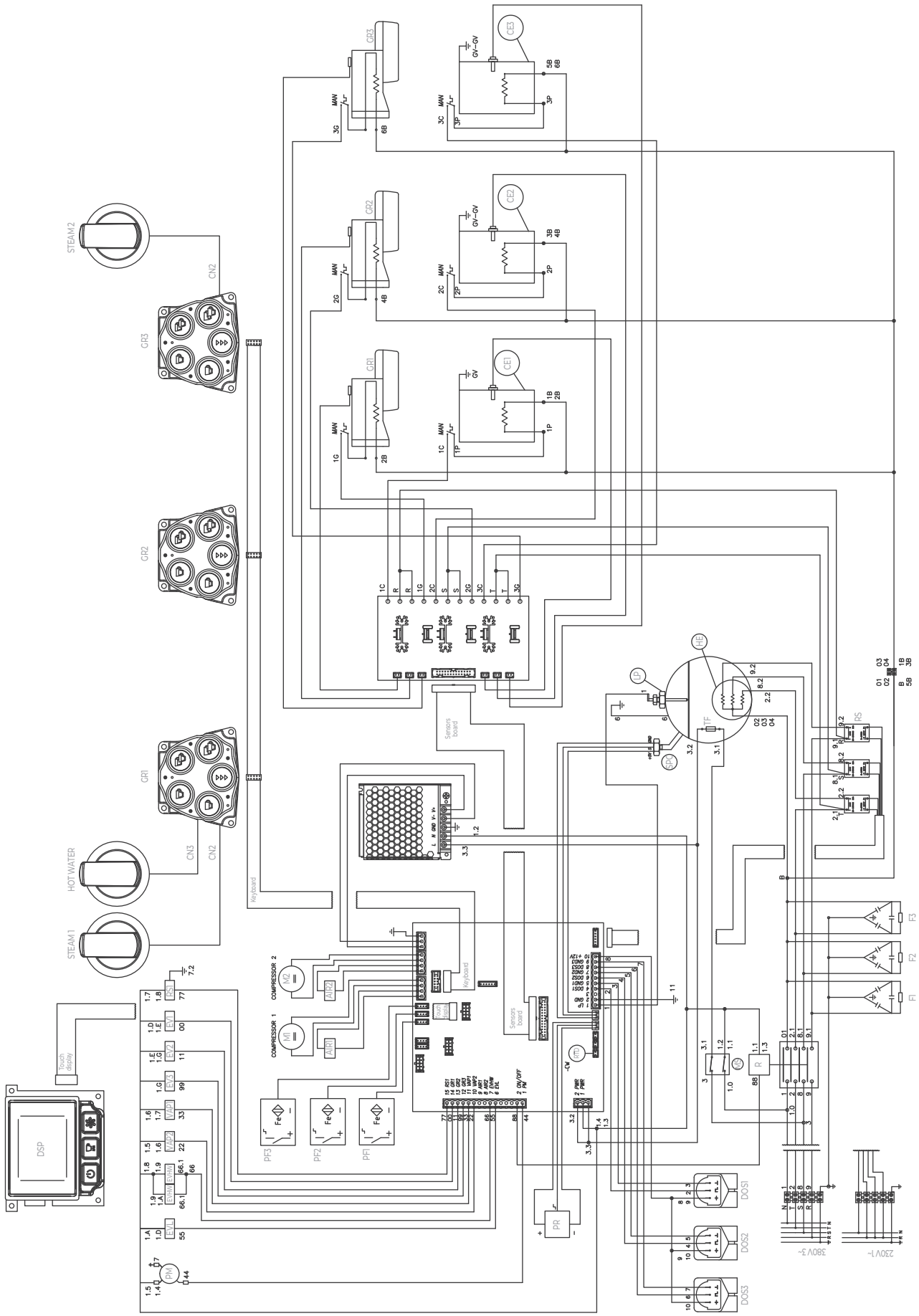
POSITION	DESCRIPTION
1	Manual Tap
2	Pump
3	Digital Pressostat (Lp)
4	Discharge Valve
5	Refill Solenoid-Valve
6	Steam Boiler Heating Elements
7	Boiler Level Probe
8	Steam Solenoid-Valve
9	Safety Valve
10	Anti-vacum Valve
11	Digital Pressostat (HP)
12	Hot Water Solenoid-Valve
13	Flowmeter
14	Retain Valve
15	Dispensing Solenoid-Valve
16	Heat Exchange
17	Steam Boiler

16.3 ELECTRICAL DIAGRAM (NEO - 2 GROUPS - CB)



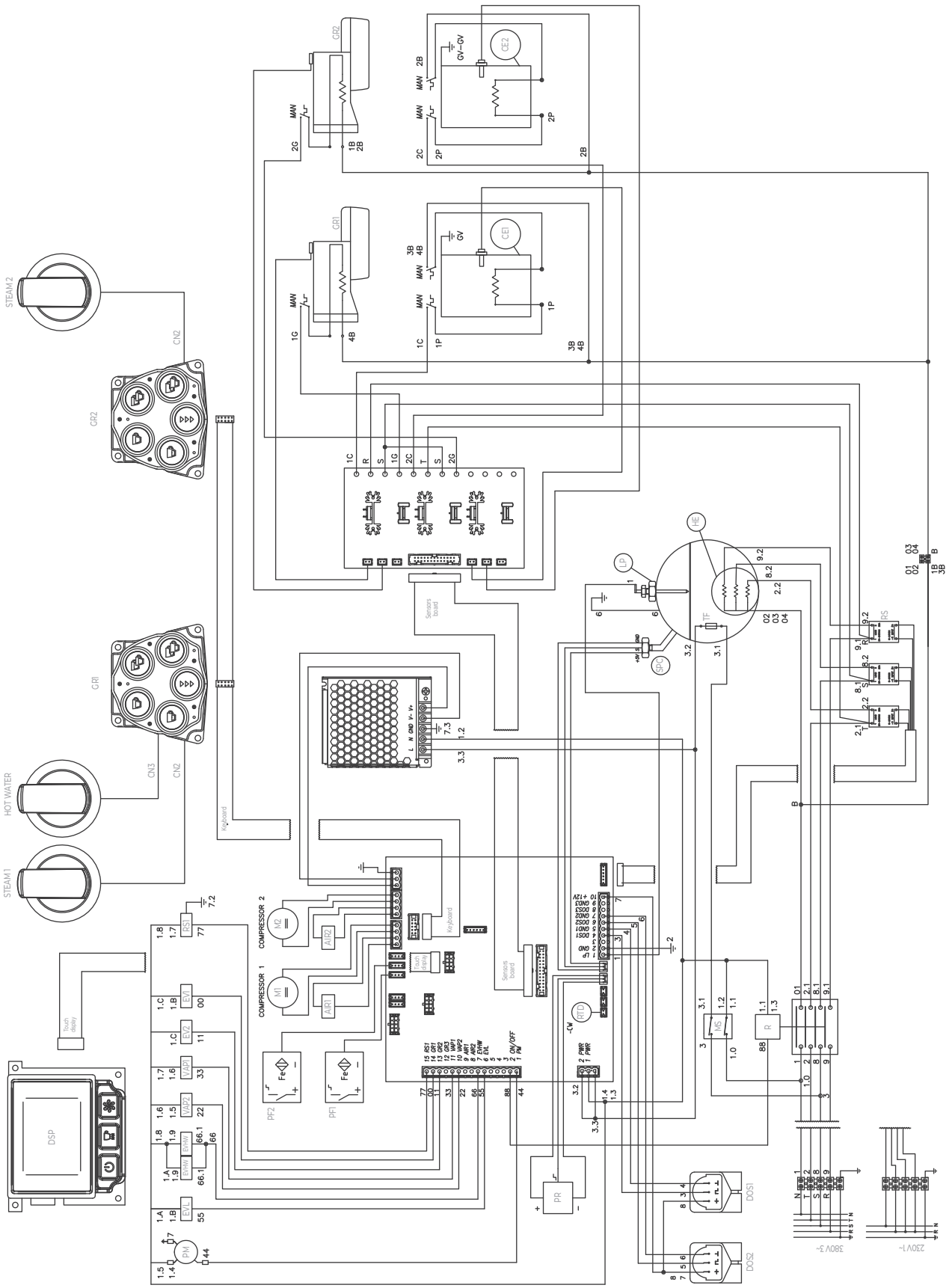
ELEMENT	DESCRIPTION
MS	MAIN SWITCH
R	RELAY
RS	STATIC RELAY
PM	PUMP MOTOR
HE	STEAM BOILER HEATING ELEMENT
LP	LEVEL PROBE
EV 1-2	DISPENSING GROUP 1-2 SOLENOID-VALVE
EVHW	HOT WATER SOLENOID-VALVE
TF	THERMAL FUSE
PR	PRESSURE SWITCH
SPC	STEAM BOILER PRESSURE SENSOR
RS1	CUP WARMER HEATING ELEMENT
EVL	WATER LEVEL SOLENOID-VALVE
PF 1-2	FILTER-HOLDER SENSOR 1-2
F 1-2-3	FUSES 1-2-3
CN 2-3	CONNECTORS 2-3
GR 1-2	DISPENSING GROUP 1-2
CE 1-2	COFFEE BOILER 1-2
VAP 1-2	STEAM SOLENOID-VALVE 1-2
DOS 1-2	FLOWMETER 1-2
M 1-2	COMPRESSOR 1-2
RTD	RESISTIVE SENSOR
DSP	TOUCH SCREEN DISPLAY
HOT WATER	HOT WATER WAND
STEAM 1-2	STEAM WAND 1-2
AIR 1-2	AIR SOLENOID VALVE 1-2

16.4 ELECTRICAL DIAGRAM (NEO - 3 GROUPS - CB)



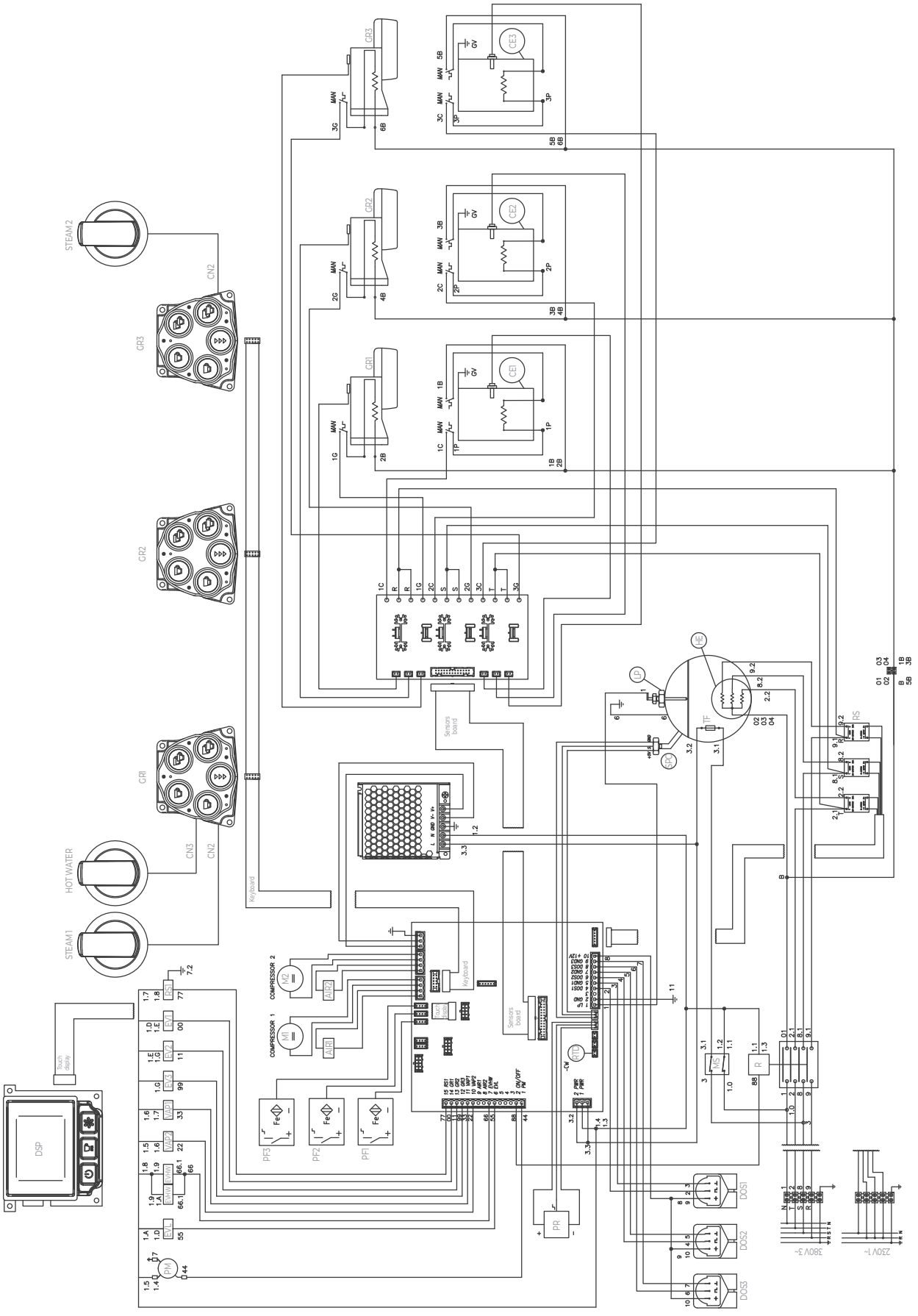
ELEMENT	DESCRIPTION
MS	MAIN SWITCH
R	RELAY
RS	STATIC RELAY
PM	PUMP MOTOR
HE	STEAM BOILER HEATING ELEMENT
LP	LEVEL PROBE
EV 1-2-3	DISPENSING GROUP 1-2-3 SOLENOID-VALVE
EVHW	HOT WATER SOLENOID-VALVE
TF	THERMAL FUSE
PR	PRESSURE SWITCH
SPC	STEAM BOILER PRESSURE SENSOR
RS1	CUP WARMER HEATING ELEMENT
EVL	WATER LEVEL SOLENOID-VALVE
PF 1-2-3	FILTER-HOLDER SENSOR 1-2-3
F 1-2-3	FUSES 1-2-3
CN 2-3	CONNECTORS 2-3
GR 1-2-3	DISPENSING GROUP 1-2-3
CE 1-2-3	COFFEE BOILER 1-2-3
VAP 1-2-3	STEAM SOLENOID-VALVE 1-2-3
DOS 1-2-3	FLOWMETER 1-2-3
M 1-2	COMPRESSOR 1-2
RTD	RESISTIVE SENSOR
DSP	TOUCH SCREEN DISPLAY
HOT WATER	HOT WATER WAND
STEAM 1-2	STEAM WAND 1-2
AIR 1-2	AIR SOLENOID VALVE 1-2

16.5 ELECTRICAL DIAGRAM (NEO - 2 GROUPS - ETL)



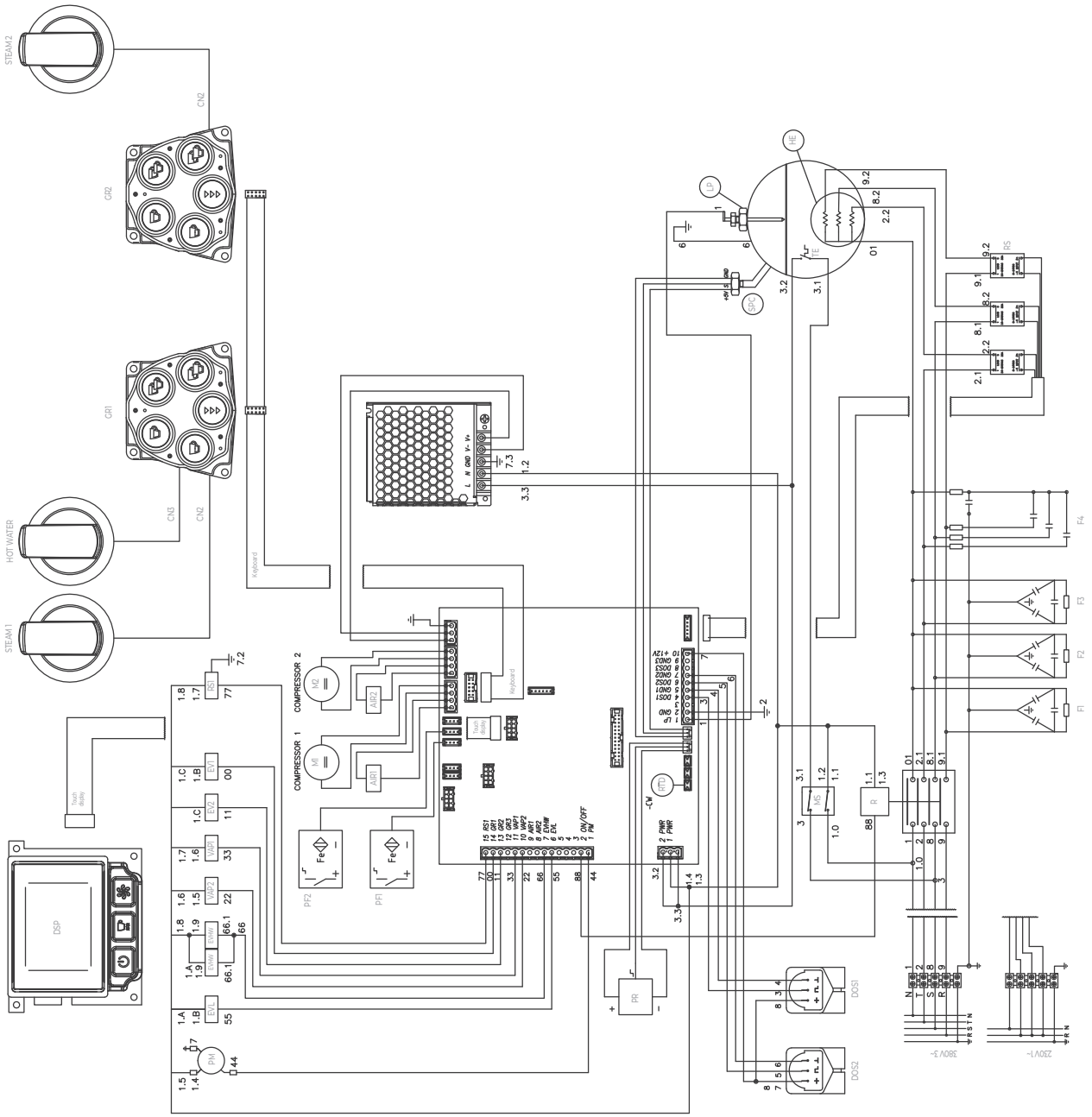
ELEMENT	DESCRIPTION
MS	MAIN SWITCH
R	RELAY
RS	STATIC RELAY
PM	PUMP MOTOR
HE	STEAM BOILER HEATING ELEMENT
LP	LEVEL PROBE
EV 1-2	DISPENSING GROUP 1-2 SOLENOID-VALVE
EVHW	HOT WATER SOLENOID-VALVE
TF	THERMAL FUSE
PR	PRESSURE SWITCH
SPC	STEAM BOILER PRESSURE SENSOR
RS1	CUP WARMER HEATING ELEMENT
EVL	WATER LEVEL SOLENOID-VALVE
PF 1-2	FILTER-HOLDER SENSOR 1-2
CN 2-3	CONNECTORS 2-3
GR 1-2	DISPENSING GROUP 1-2
CE 1-2	COFFEE BOILER 1-2
VAP 1-2	STEAM SOLENOID-VALVE 1-2
DOS 1-2	FLOWMETER 1-2
M 1-2	COMPRESSOR 1-2
RTD	RESISTIVE SENSOR
DSP	TOUCH SCREEN DISPLAY
HOT WATER	HOT WATER WAND
STEAM 1-2	STEAM WAND 1-2
AIR 1-2	AIR SOLENOID VALVE 1-2

16.6 ELECTRICAL DIAGRAM (NEO - 3 GROUPS - ETL)



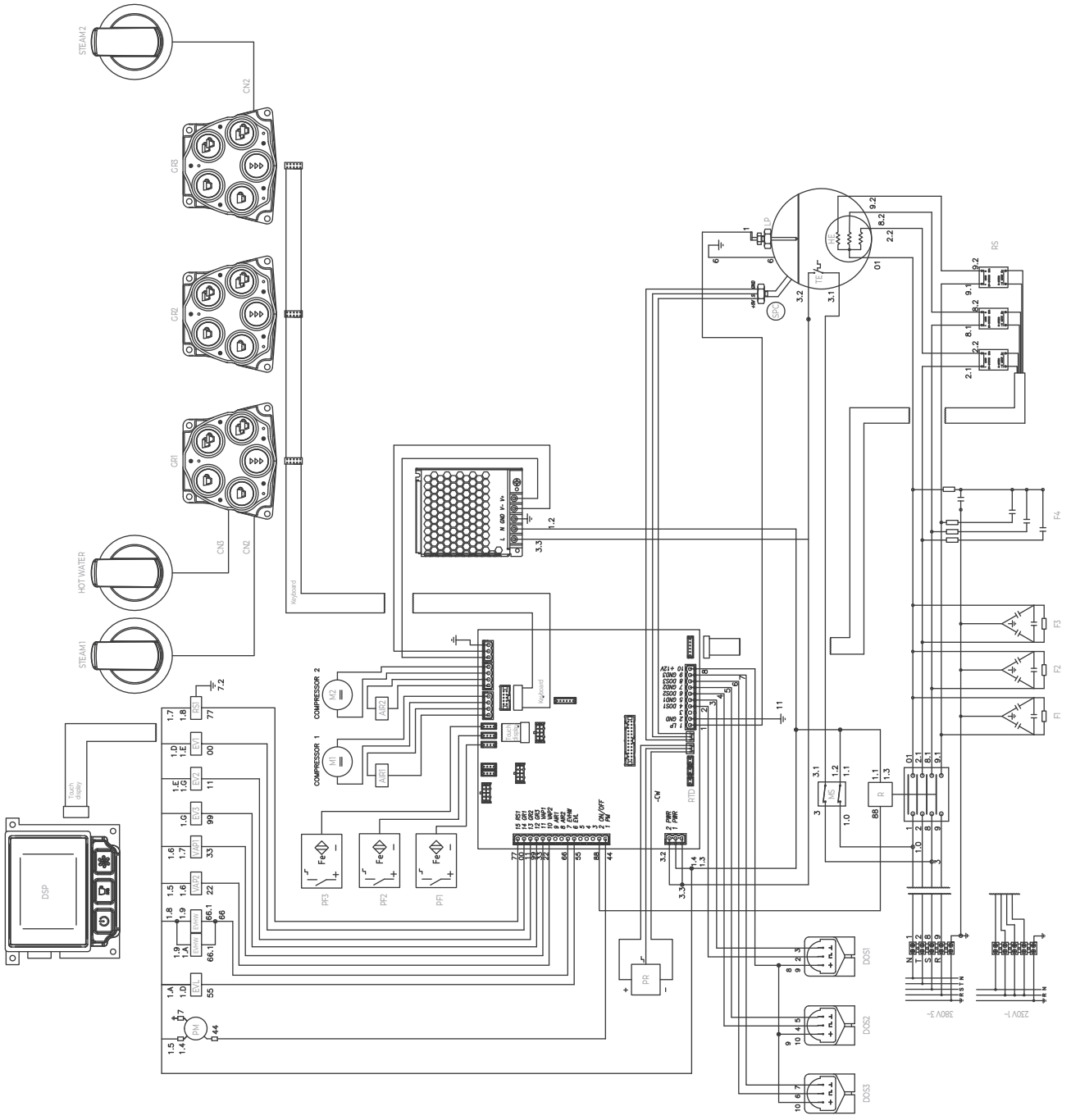
ELEMENT	DESCRIPTION
MS	MAIN SWITCH
R	RELAY
RS	STATIC RELAY
PM	PUMP MOTOR
HE	STEAM BOILER HEATING ELEMENT
LP	LEVEL PROBE
EV 1-2-3	DISPENSING GROUP 1-2-3 SOLENOID-VALVE
EVHW	HOT WATER SOLENOID-VALVE
TF	THERMAL FUSE
PR	PRESSURE SWITCH
SPC	STEAM BOILER PRESSURE SENSOR
RS1	CUP WARMER HEATING ELEMENT
EVL	WATER LEVEL SOLENOID-VALVE
PF 1-2-3	FILTER-HOLDER SENSOR 1-2-3
CN 2-3	CONNECTORS 2-3
GR 1-2-3	DISPENSING GROUP 1-2-3
CE 1-2-3	COFFEE BOILER 1-2-3
VAP 1-2-3	STEAM SOLENOID-VALVE 1-2-3
DOS 1-2-3	FLOWMETER 1-2-3
M 1-2	COMPRESSOR 1-2
RTD	RESISTIVE SENSOR
DSP	TOUCH SCREEN DISPLAY
HOT WATER	HOT WATER WAND
STEAM 1-2	STEAM WAND 1-2
AIR 1-2	AIR SOLENOID VALVE 1-2

16.7 ELECTRICAL DIAGRAM (DIGIT - 2 GROUPS - CB)



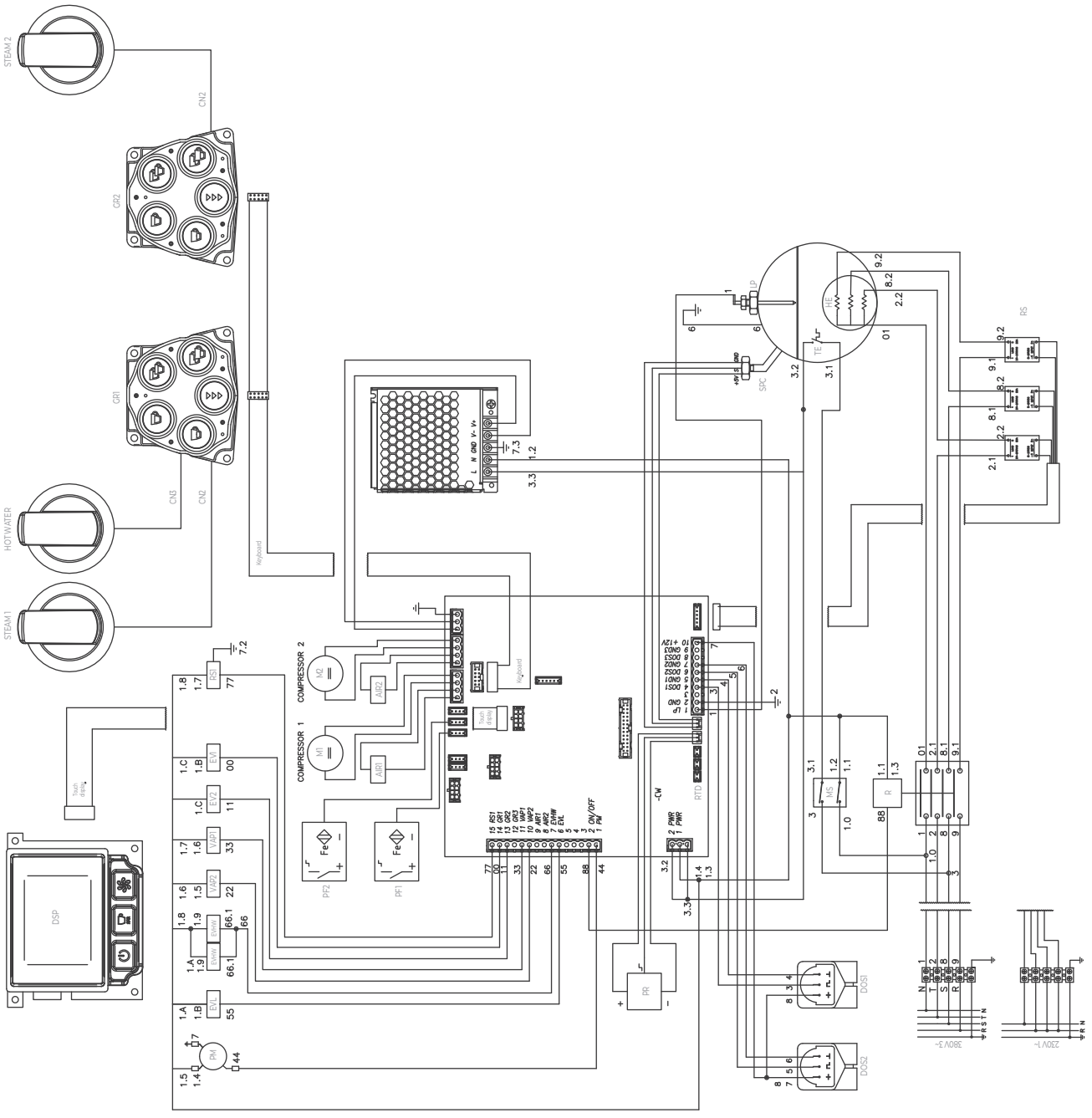
ELEMENT	DESCRIPTION
MS	MAIN SWITCH
R	RELAY
RS	STATIC RELAY
PM	PUMP MOTOR
HE	STEAM BOILER HEATING ELEMENT
LP	LEVEL PROBE
EV 1-2	DISPENSING GROUP 1-2 SOLENOID-VALVE
TE	THERMOSTAT
EVHW	HOT WATER SOLENOID-VALVE
PR	PRESSURE SWITCH
SPC	STEAM BOILER PRESSURE SENSOR
RS1	CUP WARMER HEATING ELEMENT
EVL	WATER LEVEL SOLENOID-VALVE
PF 1-2	FILTER-HOLDER SENSOR 1-2
F 1-2-3-4	FUSES 1-2-3-4
CN 2-3	CONNECTORS 2-3
GR 1-2	DISPENSING GROUP 1-2
VAP 1-2	STEAM SOLENOID-VALVE 1-2
DOS 1-2	FLOWMETER 1-2
M 1-2	COMPRESSOR 1-2
RTD	RESISTIVE SENSOR
DSP	TOUCH SCREEN DISPLAY
HOT WATER	HOT WATER WAND
STEAM 1-2	STEAM WAND 1-2
AIR 1-2	AIR SOLENOID VALVE 1-2

16.8 ELECTRICAL DIAGRAM (DIGIT - 3 GROUPS - CB)



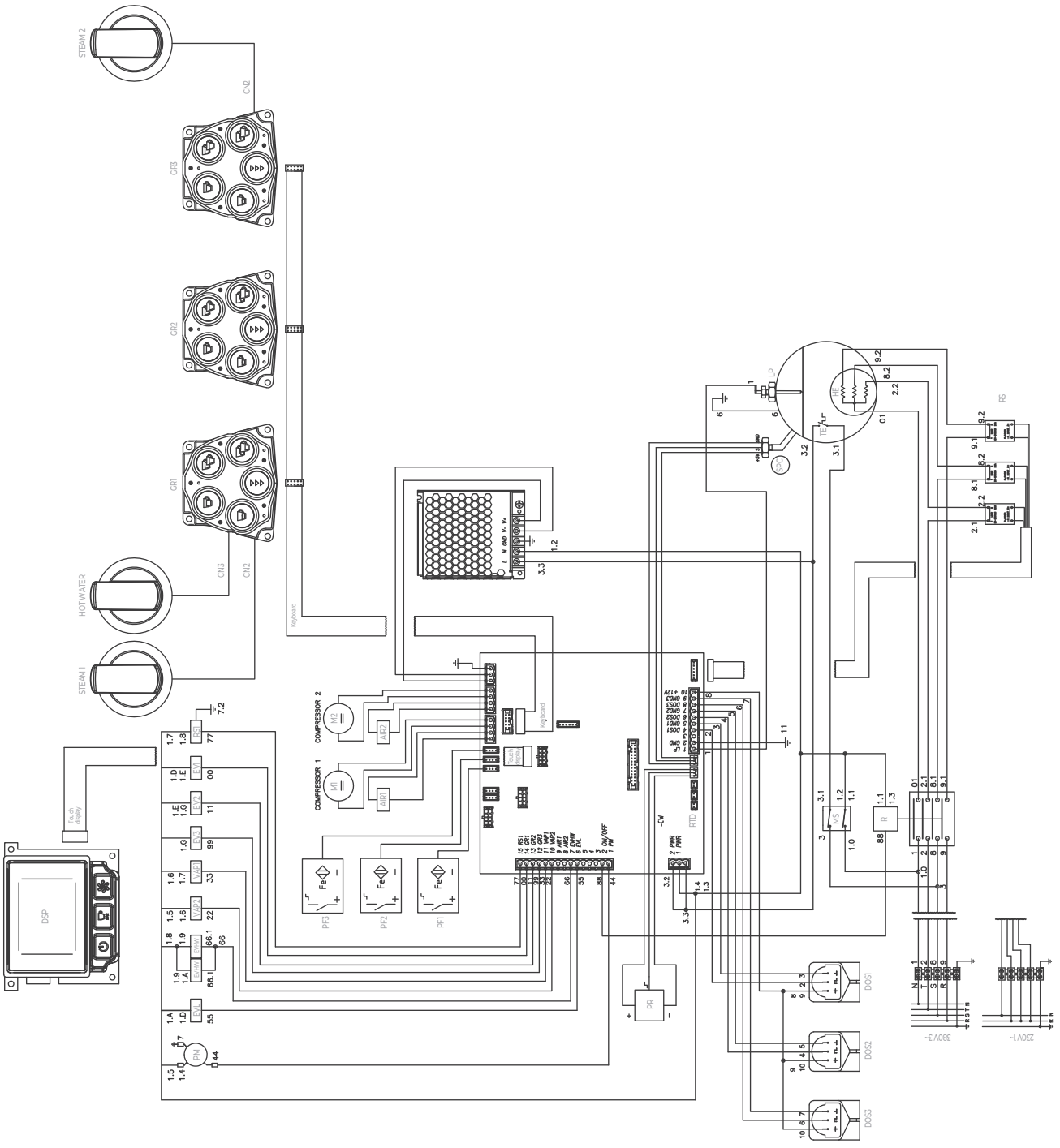
ELEMENT	DESCRIPTION
MS	MAIN SWITCH
R	RELAY
RS	STATIC RELAY
PM	PUMP MOTOR
HE	STEAM BOILER HEATING ELEMENT
LP	LEVEL PROBE
EV 1-2-3	DISPENSING GROUP 1-2-3 SOLENOID-VALVE
TE	THERMOSTAT
EVHW	HOT WATER SOLENOID-VALVE
PR	PRESSURE SWITCH
SPC	STEAM BOILER PRESSURE SENSOR
RS1	CUP WARMER HEATING ELEMENT
EVL	WATER LEVEL SOLENOID-VALVE
PF 1-2-3	FILTER-HOLDER SENSOR 1-2-3
F 1-2-3-4	FUSES 1-2-3-4
CN 2-3	CONNECTORS 2-3
GR 1-2-3	DISPENSING GROUP 1-2-3
VAP 1-2-3	STEAM SOLENOID-VALVE 1-2-3
DOS 1-2-3	FLOWMETER 1-2-3
M 1-2	COMPRESSOR 1-2
RTD	RESISTIVE SENSOR
DSP	TOUCH SCREEN DISPLAY
HOT WATER	HOT WATER WAND
STEAM 1-2	STEAM WAND 1-2
AIR 1-2	AIR SOLENOID VALVE 1-2

16.9 ELECTRICAL DIAGRAM (DIGIT - 2 GROUPS - ETL)



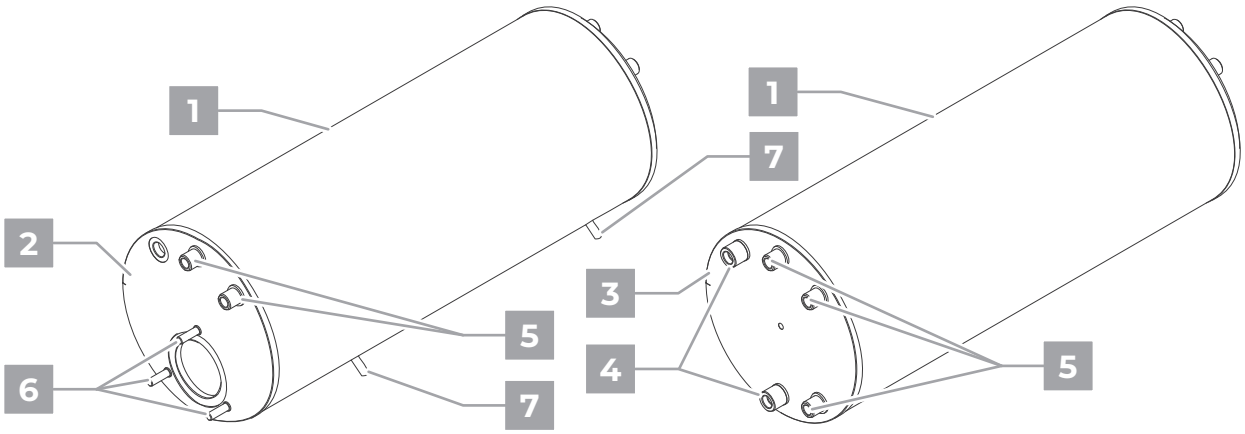
ELEMENT	DESCRIPTION
MS	MAIN SWITCH
R	RELAY
RS	STATIC RELAY
PM	PUMP MOTOR
HE	STEAM BOILER HEATING ELEMENT
LP	LEVEL PROBE
EV 1-2	DISPENSING GROUP 1-2 SOLENOID-VALVE
TE	THERMOSTAT
EVHW	HOT WATER SOLENOID-VALVE
PR	PRESSURE SWITCH
SPC	STEAM BOILER PRESSURE SENSOR
RS1	CUP WARMER HEATING ELEMENT
EVL	WATER LEVEL SOLENOID-VALVE
PF 1-2	FILTER-HOLDER SENSOR 1-2
CN 2-3	CONNECTORS 2-3
GR 1-2	DISPENSING GROUP 1-2
VAP 1-2	STEAM SOLENOID-VALVE 1-2
DOS 1-2	FLOWMETER 1-2
M 1-2	COMPRESSOR 1-2
RTD	RESISTIVE SENSOR
DSP	TOUCH SCREEN DISPLAY
HOT WATER	HOT WATER WAND
STEAM 1-2	STEAM WAND 1-2
AIR 1-2	AIR SOLENOID VALVE 1-2

16.10 ELECTRICAL DIAGRAM (DIGIT - 3 GROUPS - ETL)



ELEMENT	DESCRIPTION
MS	MAIN SWITCH
R	RELAY
RS	STATIC RELAY
PM	PUMP MOTOR
HE	STEAM BOILER HEATING ELEMENT
LP	LEVEL PROBE
EV 1-2-3	DISPENSING GROUP 1-2-3 SOLENOID-VALVE
TE	THERMOSTAT
EVHW	HOT WATER SOLENOID-VALVE
PR	PRESSURE SWITCH
SPC	STEAM BOILER PRESSURE SENSOR
RS1	CUP WARMER HEATING ELEMENT
EVL	WATER LEVEL SOLENOID-VALVE
PF 1-2-3	FILTER-HOLDER SENSOR 1-2-3
CN 2-3	CONNECTORS 2-3
GR 1-2-3	DISPENSING GROUP 1-2-3
VAP 1-2-3	STEAM SOLENOID-VALVE 1-2-3
DOS 1-2-3	FLOWMETER 1-2-3
M 1-2	COMPRESSOR 1-2
RTD	RESISTIVE SENSOR
DSP	TOUCH SCREEN DISPLAY
HOT WATER	HOT WATER WAND
STEAM 1-2	STEAM WAND 1-2
AIR 1-2	AIR SOLENOID VALVE 1-2

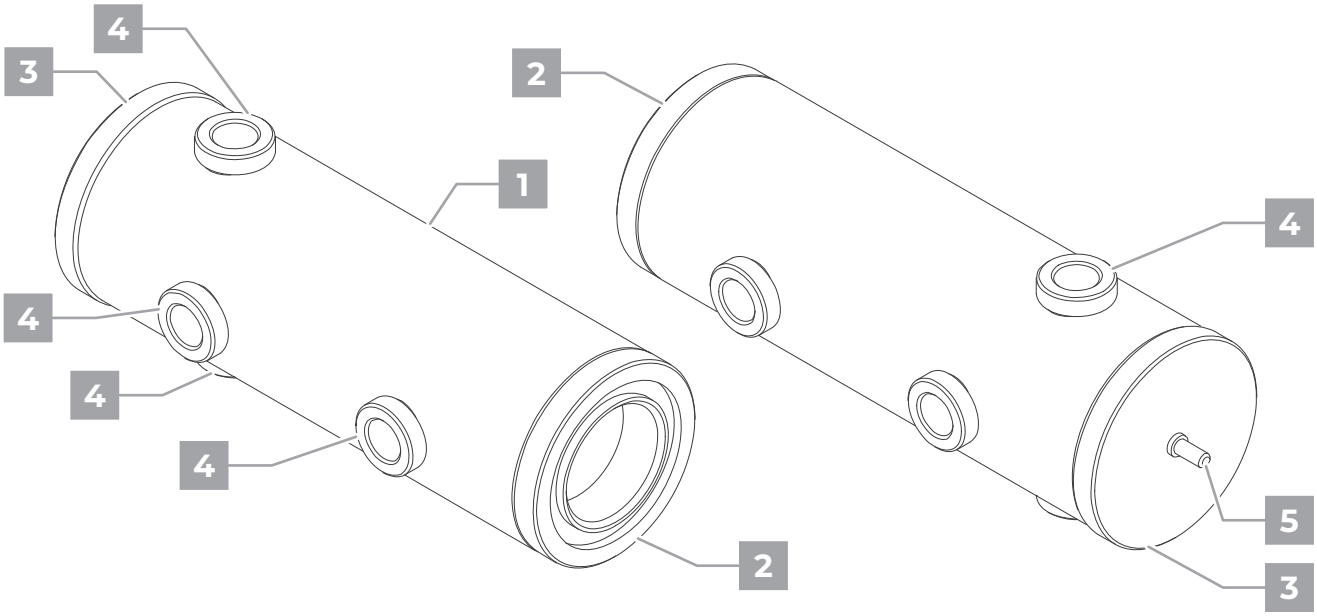
16.II STEAM BOILER DIAGRAM (NEO - 2/3 GROUPS)



PROJECT DATA FOR DIRECTIVE PED 2014/68/CE	
VOLUMES	8 l
TS	139°C
P.V.S.	3,0 Bar
PT	4,0 Bar
FLUID	H_2O

NO.	Q.TY	PART NUMBER	DESCRIPTION	MATERIAL
1	1	**00051090**	Boiler body	INOX AISI 316L
2	1	**00049622**	PR Flange Ø 161	INOX AISI 316L
3	1	**00049631**	PS Flange Ø 161	INOX AISI 316L
4	2	**00044360**	G 3/8 M fitting	INOX AISI 316L
5	5	**00047050**	G 1/8 M fitting	INOX AISI 316L
6	3	**00081410**	M6x20 stud	INOX A2
7	2	**00080730**	M6x15 stud	INOX A2

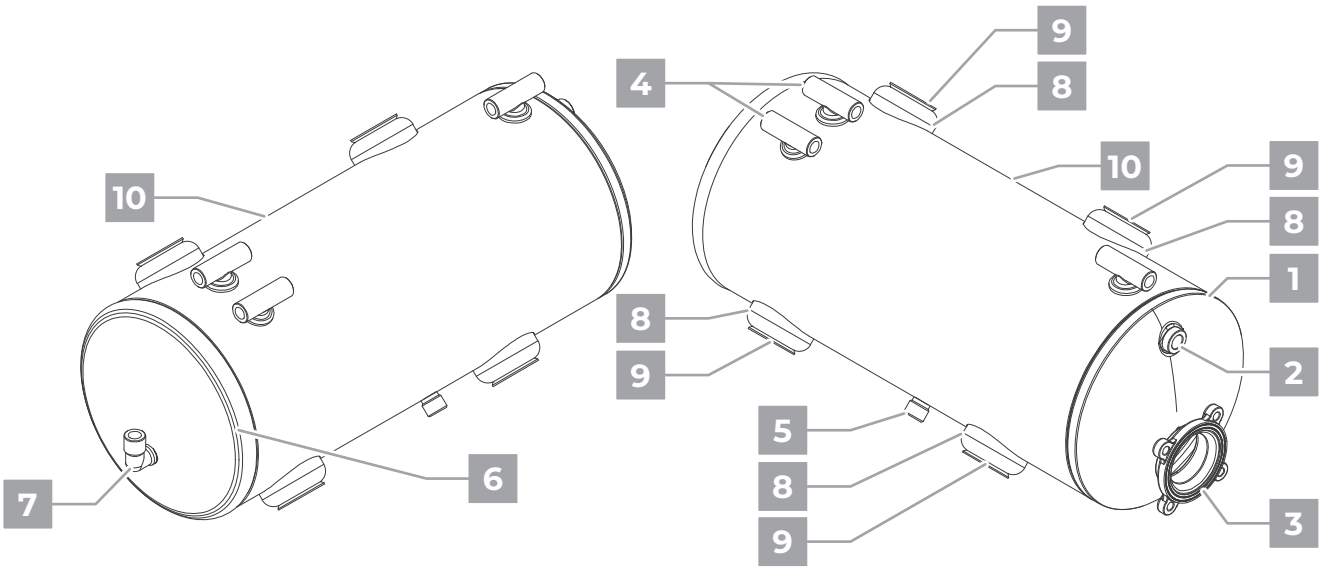
16.12 COFFEE BOILER DIAGRAM (NEO VERSION ONLY)



PROJECT DATA FOR DIRECTIVE PED 2014/68/CE	
VOLUMES	0,14 l
TS	95°C
P.V.S.	16 Bar
PT	4 Bar
FLUID	H_2O

NO.	Q.TY	PART NUMBER	DESCRIPTION	MATERIAL
1	1	**00049500**	Boiler body Ø 42,5	INOX AISI 316L
2	1	**00049521**	PR Flange Ø 42,5	INOX AISI 316L
3	1	**00049540**	Flange Ø 43,5	INOX AISI 316L
4	4	**00041530**	G 1/8 F fitting	INOX AISI 316L
5	1	**00080800**	M3x8 stud	INOX A2

16.13 STEAM BOILER DIAGRAM (DIGIT - 2/3 GROUPS)



PROJECT DATA FOR DIRECTIVE PED 2014/68/CE	
VOLUMES	11,3 l
TS	130,5°C
P.V.S.	1,8 Bar
PT	2,7 Bar
FLUID	H_2O

NO.	Q.TY	PART NUMBER	DESCRIPTION	MATERIAL
1	1	**00051090**	Boiler body	INOX AISI 316L
2	1	**00049622**	PR Flange Ø 161	INOX AISI 316L
3	1	**00049631**	PS Flange Ø 161	INOX AISI 316L
4	2	**00044360**	G 3/8 M fitting	INOX AISI 316L
5	5	**00047050**	G 1/8 M fitting	INOX AISI 316L
6	3	**00081410**	M6x20 stud	INOX A2
7	2	**00080730**	M6x15 stud	INOX A2

17 SPARE PARTS BOOK

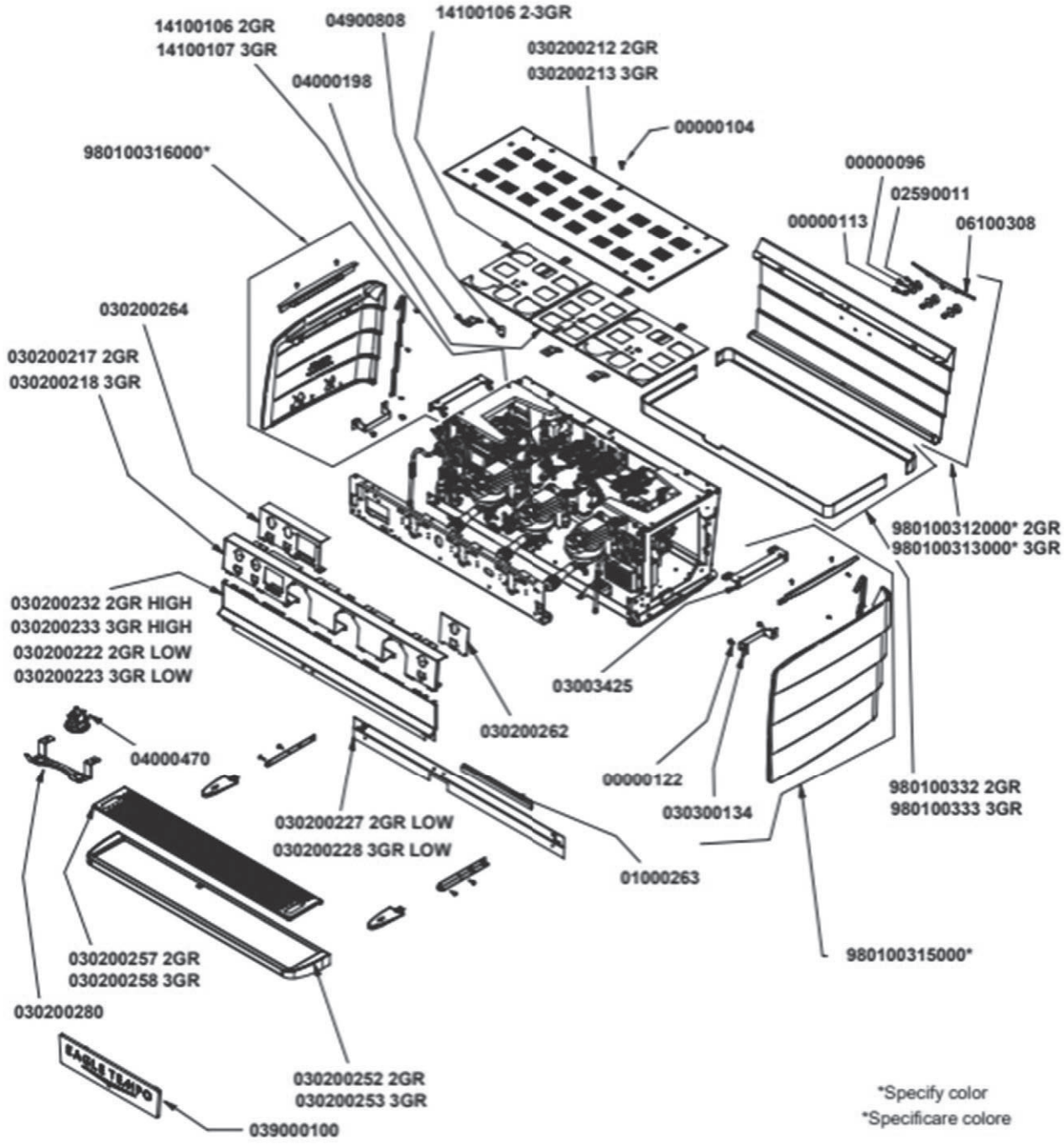
INDEX

NOTE

Update to 08-2023.

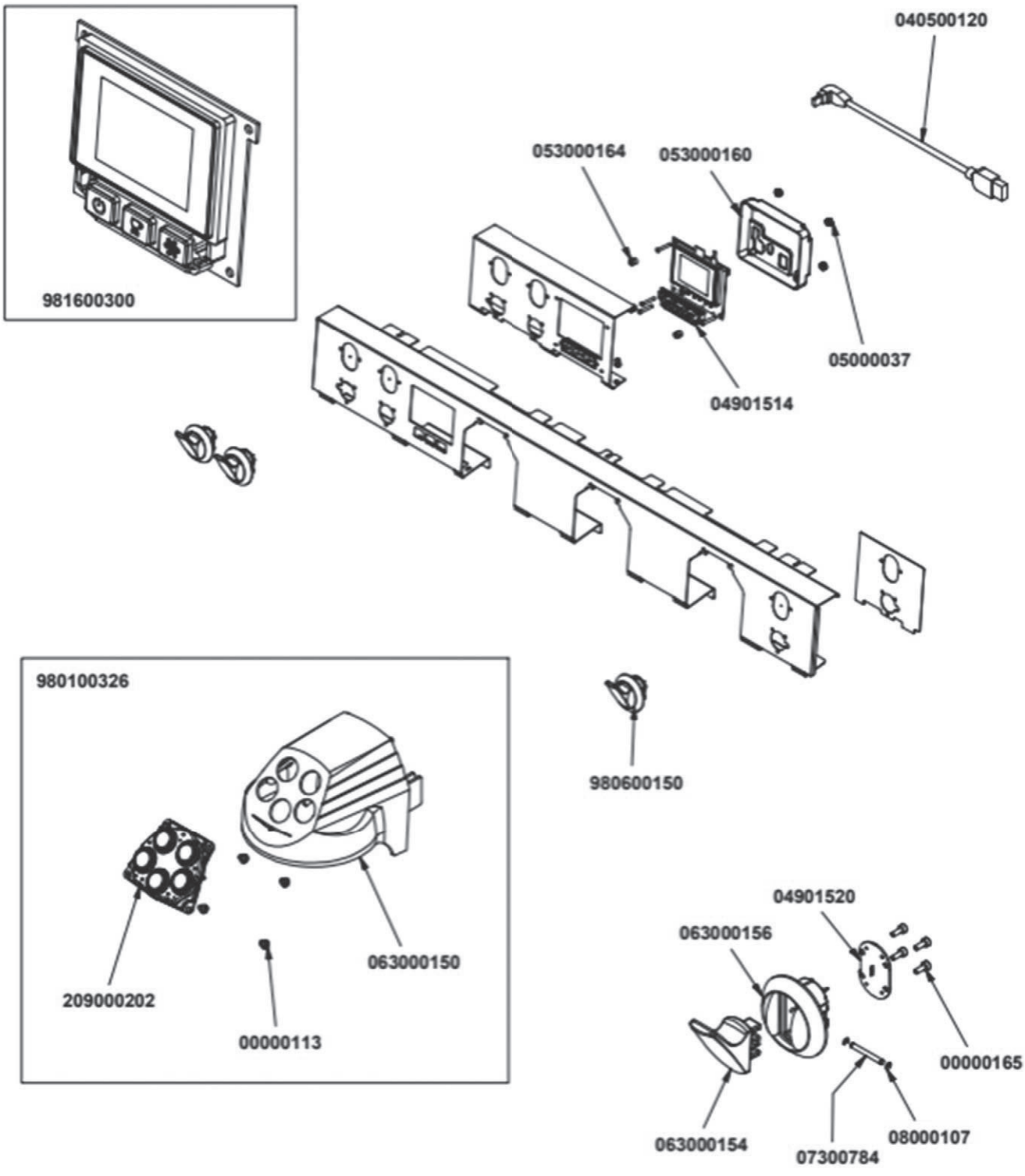
17.1 CABINET PARTS

CODE	DESCRIPTION	DESCRIZIONE
KSEVA205	ELEC. CUPWARMER 2GR	SCALDATAZZE ELET. 2GR
KSEVA305	ELEC. CUPWARMER 3GR	SCALDATAZZE ELET. 3GR



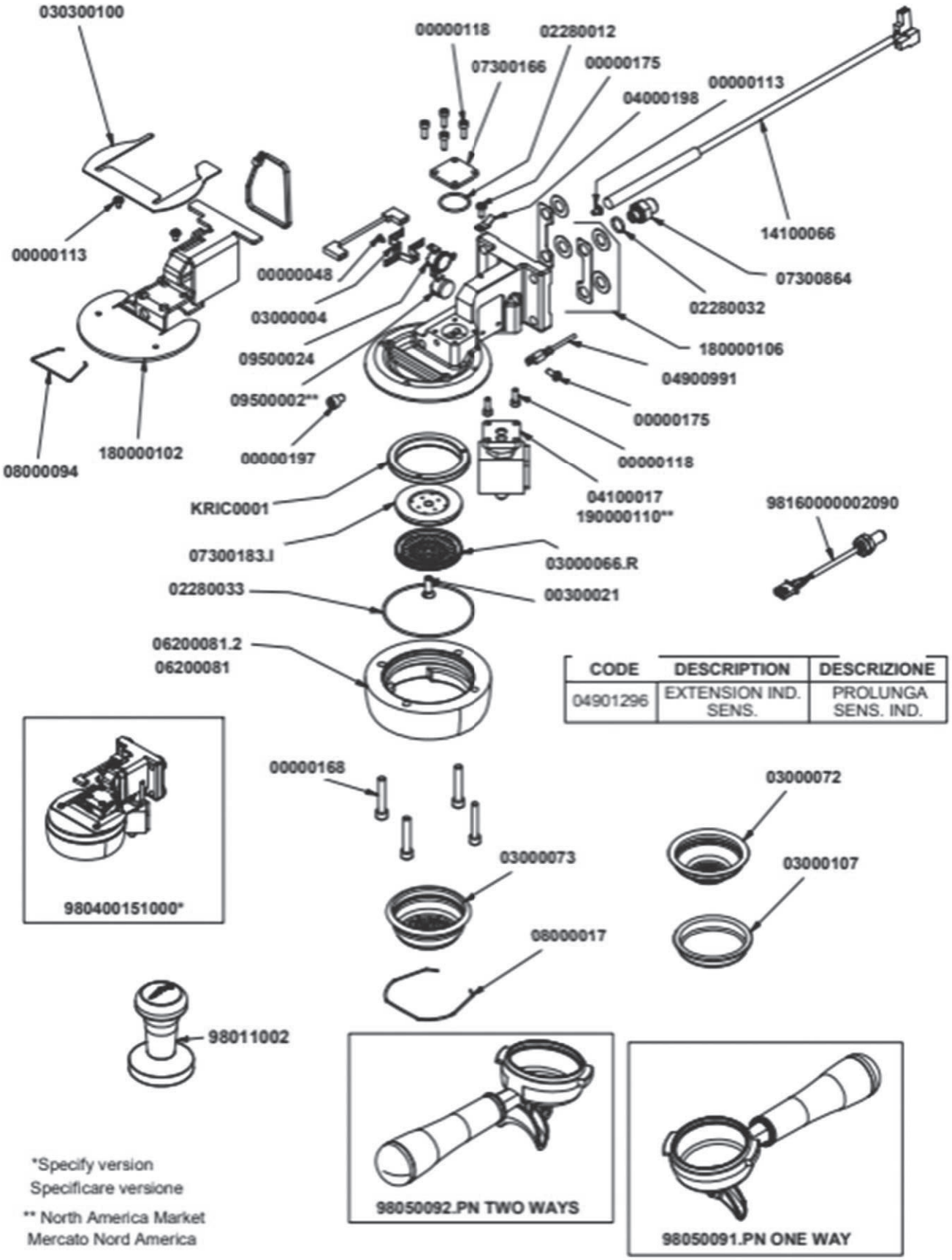
COD.	DESCRIPTION	DESCRIZIONE	VAL.
00000096	GALV AQ WASHER M6 6,6x18x1,5	RONDELLA AQ M6 6,6X18X1.5 ZINC	
00000104	S/S CROSSHEAD COUNTERSUNK SCREW M4x10 DIN965	VITE INOX M4x10 TSP TCR DIN965	
00000113	S/S CROS SHEAD CAP SCREW M4x6 7985	VITE INOX M4x6 TC T.CR. 7985	
00000122	WHITE GALV FLANGED KNURLED HEX CAP SCREW 8.8 M	VITE AQ 8.8 M6x12 TE FLANG. ZIGR. ZINC. BIANCO	
01000263	RUBBER PROFILE GASKET FOR PLATE	GUARNIZIONE PROFILO IN GOMMA PER PIATTO	
02590011	PISTON GASKET 14,4X6X4,5 SIL RED SR80	GUARNIZ.PISTONCINO 14,4X6X4,5 SILICONE ROSSO SR 80	
03003425	SIDE PANEL SUPPORT VA358	LAMIERA SUPP. FIANCO VA358 - WER	
030200212	CUP HOLDER 2GR. WER	PIATTO PORTATAZZE 2GR. WER	
030200213	CUP HOLDER 3GR WER	PIATTO PORTATAZZE 3GR. WER	
030200217	UPPER FRONT PANEL 2GR WER	PARETE FRONTALE SUP. 2GR. WER	
030200218	UPPER FRONT PANEL 3GR WER	PARETE FRONTALE SUP. 3GR. WER	
030200222	LOW FRONT PANEL 2GR WER	PARETE FRONTALE 2GR. BASSI WER	
030200223	LOW FRONT PANEL 3GR WER	PARETE FRONTALE 3GR. BASSI WER	
030200227	LOWER CLOSING FRONT PANEL 2GR LOW WER	CHIUSURA INF. PARETE FRONTALE 2GR. BASSI WER	
030200228	LOWER CLOSING FRONT PANEL 3GR LOW WER	CHIUSURA INF. PARETE FRONTALE 3GR. BASSI WER	
030200232	FRONT PANEL 2GR HIGH	PARETE FRONTALE 2GR. ALTI WER	
030200233	FRONT PANEL 3GR HIGH	PARETE FRONTALE 3GR. ALTI WER	
030200252	DRAIN TRAY 2GR WER	PIATTO RACCOGLIACQUA 2GR. WER	
030200253	DRAIN TRAY 3GR WER	PIATTO RACCOGLIACQUA 3GR. WER	
030200257	MESH WORKTOP 2GR WER	RETINA PIANO LAVORO 2GR. WER	
030200258	WORKTOP NET 3GR WER	RETINA PIANO LAVORO 3GR. WER	
030200262	RIGHT FRONT HIGH PLATE 2-3GR WER	LAMIERA INTERNA DX FRONT. SUP. 2-3GR WER	
030200264	LEFT FRONT PLATE HIGH 2-3GR WER	LAMIERA INTERNA SX FRONT. SUP. 2-3GR WER	
030200280	GROUP LED SUPPORT WER	SUPPORTO LED GRUPPO WER	
030300134	BOTTOM BRACKET SIDE WER	STAFFA INFERIORE FIANCO WER	
039000100	FRONTAL LOGO WER	LOGO FRONTALE WER	
04000198	FOIL HOLDER M 6.3 D 4.2 45°	PRESA LAMELLARE M 6.3 d4.2 45°	
04000470	12VDC LED SPOT AURELIA WAVE	LED AURELIA18 12V	
04900808	CUPWARMER TEMPERATURE PROBE AURELIA	SONDA TEMPERATURA SCALDATAZZE AURELIA	
06100308	BACKSIDE EAGLE LOGO EAGLE ONE SHINY ALLUMINUM	LOGO AQUILA POSTERIORE EAGLE ONE ALLUMINIO LUCID	
14100106	ADHESIVE SILICONE HEATING ELEMENT - SIDE CUPWARI	RESISTENZA ADESIVA IN SILICONESCALDATAZZE LATER.E	
14100107	ADHESIVE SILICONE HEATING ELEMENT - CENTRAL CUP	RESISTENZA ADESIVA IN SILICONE SCALDATAZZE CENTR	
980100312001	REAR CABINET SET EAGLE TEMPO 2GR STEELUX	ASS. CARENA RETRO WER 2GR. STEELUX	
980100312002	REAR CABINET SET EAGLE TEMPO 2GR MATT WHITE	ASS. CARENA RETRO WER 2GR. BIANCO OPACO	
980100312003	REAR CABINET SET EAGLE TEMPO 2GR MATT BLACK	ASS. CARENA RETRO WER 2GR. NERO OPACO	
980100312004	REAR CABINET SET EAGLE TEMPO 2GR HERITAGE	ASS. CARENA RETRO WER 2GR. HERITAGE	
980100313001	REAR CABINET SET EAGLE TEMPO 3GR STEELUX	ASS. CARENA RETRO WER 3GR. STEELUX	
980100313002	REAR CABINET SET EAGLE TEMPO 3GR MATT WHITE	ASS. CARENA RETRO WER 3GR. BIANCO OPACO	
980100313003	REAR CABINET SET EAGLE TEMPO 3GR MATT BLACK	ASS. CARENA RETRO WER 3GR. NERO OPACO	
980100313004	REAR CABINET SET EAGLE TEMPO 3GR HERITAGE	ASS. CARENA RETRO WER 3GR. HERITAGE	
980100315001	RIGHT SIDE SET EAGLE TEMPO STEELUX	ASS. FIANCO DX WER STEELUX	
980100315003	RIGHT SIDE SET EAGLE TEMPO MATT BLACK	ASS. FIANCO DX WER NERO OPACO	
980100315004	RIGHT SIDE SET EAGLE TEMPO MATT WHITE	ASS. FIANCO DX WER BIANCO OPACO	
980100316003	LEFT SIDE SET EAGLE TEMPO MATT BLACK	ASS. FIANCO SX WER NERO OPACO	
980100316004	LEFT SIDE SET EAGLE TEMPO MATT WHITE	ASS. FIANCO SX WER BIANCO OPACO	
KSEVA205	ELECTRICAL CUPWARMER EAGLE TEMPO 2GR	SCALDATAZZE ELETTRICO EAGLE TEMPO 2GR.	
KSEVA305	ELECTRICAL CUPWARMER EAGLE TEMPO 3GR	SCALDATAZZE ELETTRICO EAGLE TEMPO 3GR.	

I7.2 CONTROL PANEL PARTS



COD.	DESCRIPTION	DESCRIZIONE	VAL.
00000113	S/S CROS SHEAD CAP SCREW M4x6 7985	VITE INOX M4x6 TC T.CR. 7985	
00000165	S/S SCREW M3x8 TCEI ISO 4762	VITE INOX M3x8 TCEI ISO 4762	
040500120	USB A (F) - USB C (M) CABLE L=300MM	CAVO USB A (F) - USB C (M) L=300mm	
04901514	SILICONE SERVICE KEYPAD EAGLE ONE	TASTI SILICONE SERVIZI EAGLE ONE	
04901520	ELECTR CNTRL BOARD W/ STEAM LEVER MAT EAGLE ON	SCHEDA ELETTR. CON TAPPETINO LEVA VAPORE EAGLE (	
05000037	THREADED RING NUT FOR PANELS M4 X0,7 NYLON WHIT	GHIERA FILETTATA PER PANNELLI M4x0,7 NYLON BIANCO	
053000160	DISPLAY COVER EAGLE TEMPO	COPERCHIO DISPLAY WER	
053000164	SPACER 4,5X8XH9 (N.4 PCS.)	DISTANZIALE 4,5x8xH9 (n.4 pz.)	
063000150	GROUP COVER EAGLE TEMPO	COPRIGRUPPO WER	
063000154	STEAM LEVER EAGLE TEMPO	LEVA VAPORE WER	
063000156	STEAM LEVER SUPPORT EAGLE TEMPO	SUPPORTO LEVA VAPORE WER	
07300784	STEAM LEVER LOCK PIVOT EAGLE ONE	PERNO BLOCCO LEVA VAPORE EAGLE ONE	
08000107	LOCKING SPRING FOR STEAM TAP EAGLE ONE	SEEGER BLOCCO LEVA VAPORE EAGLE ONE	
209000202	DISPENSING CARD EAGLE TEMPO	SCHEDA EROGAZIONE WER	
980100326	GROUP COVER SET + DISPENSING CARD EAGLE TEMPO	ASS. COPRIGRUPPO + SCHEDA EROGAZ. WER	
980600150	STEAM KNOB SET WER	ASS. MANOPOLA VAPORE WER	
981600300	DISPLAY SET WITH CARD + SERVICE KEYS EAGLE TEMP(	ASS. DISPLAY CON SCHEDA + TASTI SERVIZI WER	

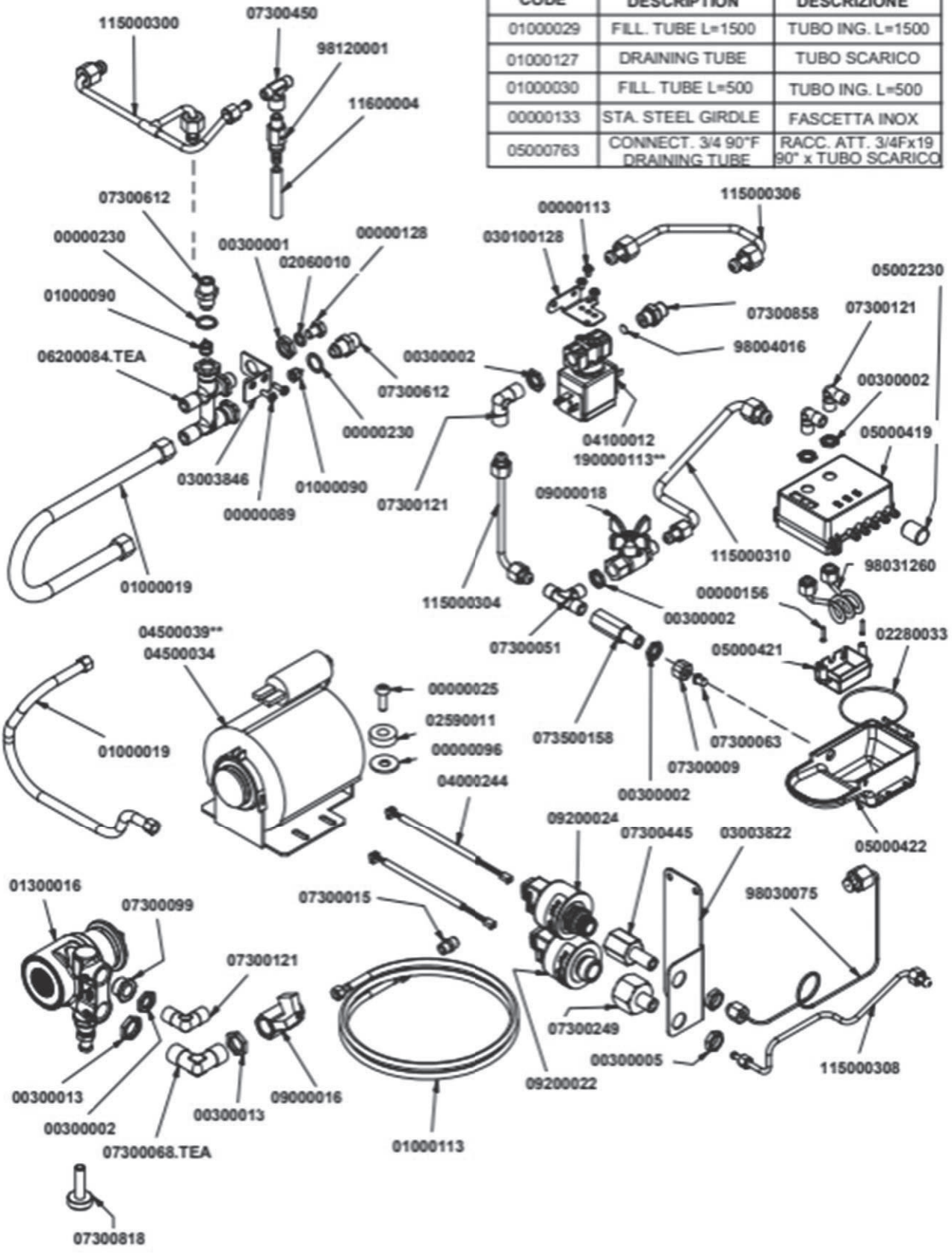
I7.3 POURING GROUP PARTS



COD.	DESCRIPTION	DESCRIZIONE	VAL.
00000048	SELF-TAPPING SCREW 2.9x4.5 TC/T.CR.	VITE AUTOF 2,9x4,5 TC/T.CR.	
00000113	S/S CROS SHEAD CAP SCREW M4x6 7985	VITE INOX M4x6 TC T.CR. 7985	
00000118	S/SHEX SOCKET CAP SCREW M4x12 5931	VITE INOX M4x12 TCEI 5931	
00000168	S/S HEXAGON SOCKET HEAD SCREW M6x35 UNI 5931	VITE INOX M6x35 TCEI 5931	
00000175	S/S CROSS HEAD CAP SCREW M4X10	VITE INOX M4x10 TC TCR	
00000197	S/S HEX SOCKET CAP SCREW M6x8 ISO 4762	VITE INOX M6x8 TCEI ISO 4762	
00300021	S/S SLT COUNTERSUNK SCREW M6X18 DIN963	VITE INOX M6x18 TSP TC DIN963	
02280012	GASKET O RING 2093 D.27 EP851	GUARN. OR 2093 D.27 VITON DF 801	
02280032	GASKET O RING 114 D15 EP 851	GUARN. OR 114 D.15 EP 851	
02280033	GASKET O RING 75,92x1,78 NBR XP70	GUARN. OR 75,92x1,78 NBR XP70 2300	
03000004	SINGLE BRACKET FOR THERMOSTAT	STAFFA SINGOLA x TERMOSTATO	
03000066.R	S/S SHOWER REINFORCED	DOCCIA INOX RINFORZATA Aisi304	
03000072	FILTER ONE COFFEE HIGH 7gr	FILTRO 1 CAFFE' ALTO 7gr.	
03000073	FILTER TWO COFFEE HIGH 14gr	FILTRO 2 CAFFE' ALTO 14gr.	
03000107	BLIND FILTER	FILTRO CIECO	
030300100	DISPENSING GROUP ANTI-INTRUSION BRACKET MAVERI	PIASTRA FISSAGGIO ISOLANTE GR. EROGAZ. GENIUS	
04000198	FOIL HOLDER M 6.3 D 4.2 45°	PRESA LAMELLARE M 6.3 d4.2 45°	
04100017	3WAY SOLENOID DIS BASE 1/8220-230V50/60Hzz F1.5 CE	E.V. NC 3VIE BASETTA SCAR. 1/8220-230V 50/60HzRUBY F1	
04900991	GROUP TEMPERATURE PROBE PT1000 AURELIAII TFT	SONDA TEMPERATURA PT1000 GR. AURELIA II "DISPLAY A	
04901296	EXT CABLE INDUCTIVE SENSOR PORTAFILTER AURELIA1	PROLUNGA SENSORE INDUTTIVO "PRESENZA PORTAFILT	
06200081	GROUP RING OR CHROME OT-58	ANELLO GRUPPO +SEDE OR CROMATO OT-58	
06200081.2	GR RING OR CHRME OT-58 - P.FILTER SENSOR EAGLE ON	ANELLO GRUPPO +SEDE OR CROMATO OT-58 PER SENSO	
07300166	FLANGE BLOCK LOCK SOLENOID HOLDER ADD.07.07.03	FLANGIA CHIUSURA BLOCCHETTO PORTA ELETTROV.AGG	
07300183.I	GROUP DIFFUSER h=3 S/S Aisi316	PADIGLIONE GRUPPO h=3 INOX Aisi316	
07300864	FITTING 1/4M 1/8M + THREADED M6 Aisi316 + ORING POSI	RACCORDO 1/4M-1/8M + SEDE OR + F.M6 INOX Aisi316	
08000017	S/S FILTER LOCKING SPRING	MOLLA BLOCCA FILTRO ACC.INOX	
08000094	FAST. SPRING FOR INSULATION - DISP. GROUP	MOLLA FISSAGGIO ISOLANTE GR. EROGAZ. THERESIA -EA	
09500002	AUTOMATIC THERMOSTAT 125°C WHITE DRIPPING	TERMOSTATO RIARMO AUTO. 125°C GOCCIOLATURA BIAN	
09500024	MANUAL THERMOSTAT 135°C TRIP FREE GREEN DRIPPIN	TERMOSTATO R.MAN. 135°C TRIP FREE GOCCIOLATURAVE	
14100066	CARTRIDGE HEAT. ELEMENT D10x115 300W 230V	RESISTENZA A CARTUCCIA D10x115 300W 230V	
180000102	POURING GROUP INSULATION GENIUS	ISOLANTE GRUPPO EROGAZ. GENIUS MELAMMINA	
180000106	BREWING GROUP-FRAME INSULATION KIT	KIT ISOLANTE GRUPPO EROGAZ.-TELAIO MAYLAR	
190000110	3 WAYS SOLENOID SMALL BASE SCAR.1/8 208-240V 60Hz	E.V. NC 3VIE BASETTA SCAR.1/8 208-240V 60Hz F1.5RUBY U	
98011002	ANODISED COFFEE TAMPER BRILLIANT WHITE VA 2009	PRESSA CAFFE' ANOD.ARGENTO V.A. '09	
98050091.PN	S/S 1WAY PORTAFILTER IN BLACK LEATHER W/OUT FILT	PORTAFILTRO INOX 1 VIA IN PELLE NERA S/FILTRO	
98050092.PN	S/S 2WAY PORTAFILTER IN BLACK LEATHER W/OUT FILT	PORTAFILTRO INOX 2 VIE IN PELLE NERA S/FILTRO	
98160000002090	PORTAFILTER PRESENCE SENSOR AURELIA18 W/CONNE	SENSORE PRESENZA PORTAFILTRO AURELIA18 COMPL. D	
980400151001	DISPENSING GROUP GENIUS SET VA	ASS. GR. EROG. GENIUS VA	
980400151002	DISPENSING GROUP SET GENIUS VA + AUTOPURGE	ASS. GR. EROG. GENIUS VA + AUTOPURGE	
KRIC0001	6pc PK LONGLIFE CONICA GASKET SHEATH AURELIA-VA3	CONFEZIONE 6pz. GUARNIZIONE SOTTOCOPPA CONICA LC	

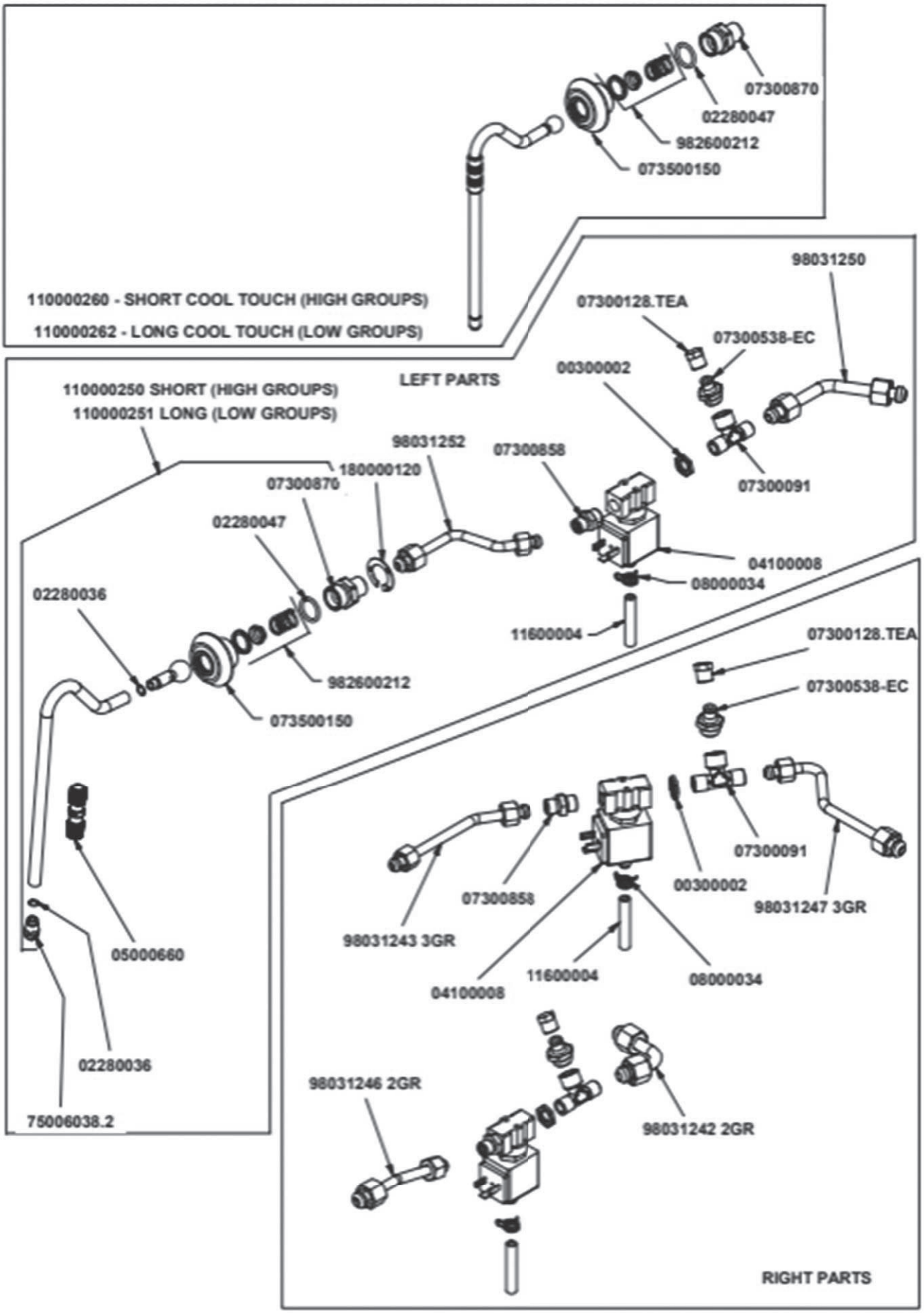
I7.4 HYDRAULIC PARTS

CODE	DESCRIPTION	DESCRIZIONE
01000029	FILL. TUBE L=1500	TUBO ING. L=1500
01000127	DRAINING TUBE	TUBO SCARICO
01000030	FILL. TUBE L=500	TUBO ING. L=500
00000133	STA. STEEL GIRDLE	FASCETTA INOX
05000763	CONNECT. 3/4 90°F DRAINING TUBE	RACC. ATT. 3/4Fx19 90° x TUBO SCARICO



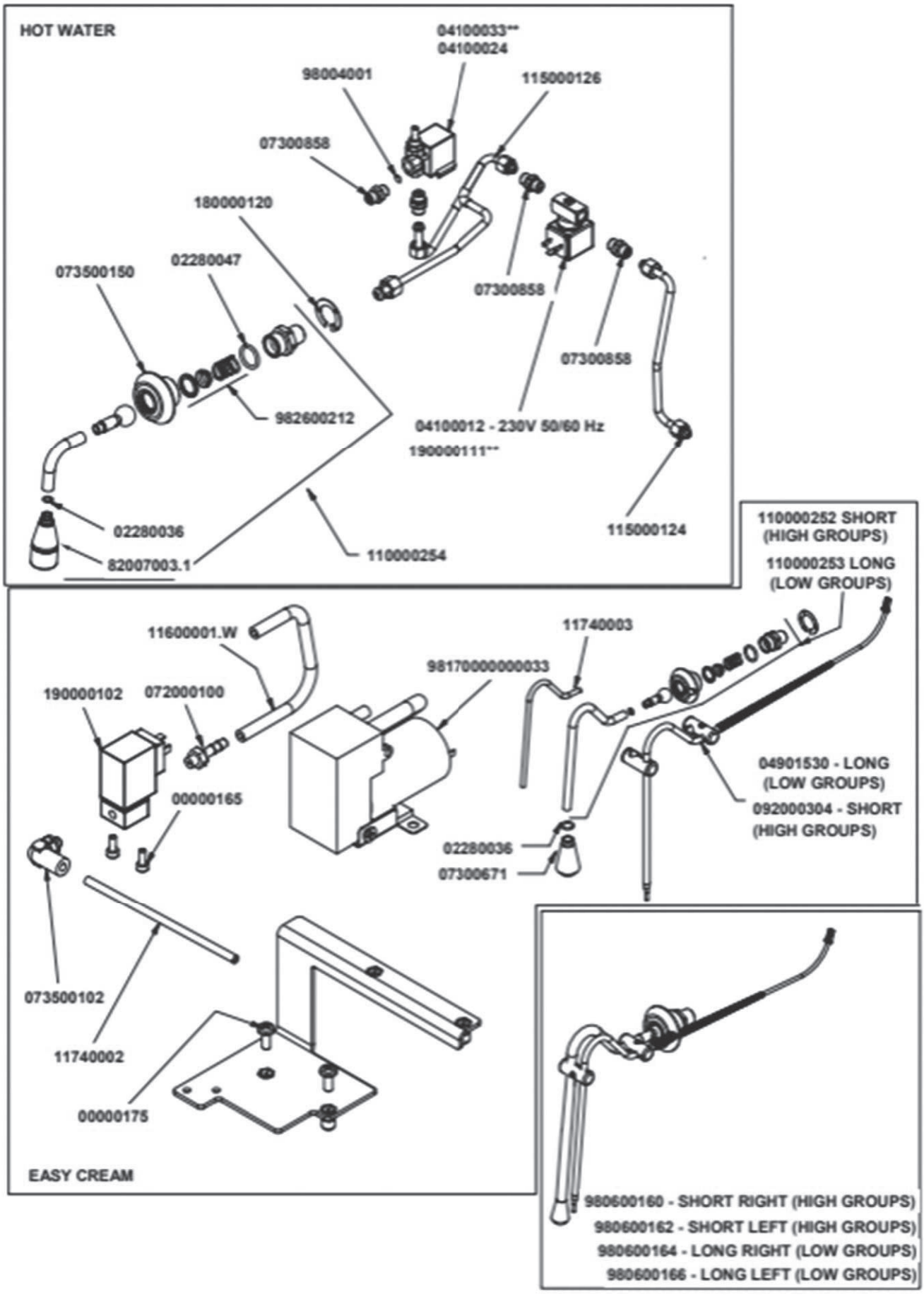
COD.	DESCRIPTION	DESCRIZIONE	VAL.
00000025	GALV CROSS HEAD CAP SCREW AQ M6x20	VITE AQ M6x20 TC T.CR. ZINC	
00000089	S/S CROSSHEAD CAP SCREW M4x12 DIN7985	VITE INOX M4x12 TC TCR DIN7985	
00000096	GALV AQ WASHER M6 6,6x18x1,5	RONDELLA AQ M6 6,6X18X1.5 ZINC	
00000113	S/S CROS SHEAD CAP SCREW M4x6 7985	VITE INOX M4x6 TC T.CR. 7985	
00000128	S/S HEX CAP SCREW M8x10 THREADED	VITE INOX M8x10 TE TUTTO FIL.	
00000133	S/S CLIP WD12 16-25 C7 W2	FASCETTA INOX WD12 16-25 C7 W2	
00000156	S/S SELF-THREADING SCREW 2.9x19 TCTCR	VITE AUTOF INOX 2,9x19 TC T.CR DIN7981	
00000230	COPPER WASHER SEAL 14X18X1.5	RONDELLA GUARNIZIONE RAME RICOTTO 14x18x1.5	
00300001	BRASS NUT 1/4 GAS D5 CH18	DADO OT 1/4 GAS SPESS.5 CH18 *AGG. 22.07.96	
00300002	BRASS NUT 1/4 D3 CH18	DADO OT 1/4 SPESS.3 CH18 AGG. 22.07.96	
00300005	BRASS NUT 1/8 GAS D4 ADD 22.07.96 CH13	DADO OT 1/8 GAS AGG.22.07.96 SPESS.4 CH13	
00300013	BRASS NUT 3/8 GAS D4 CH20 ADD 22.07.96	DADO OT 3/8 GAS SPESS.4 CH20 AGG.22.07.96	
01000019	S/S FLEXIBLE TUBE 1/4 FF L= 500	TUBO FLESS.INOX 1/4 F.F. L=500	
01000029	S/S FLEXIBLE TUBE 3/8 FF L=1500	TUBO FLESS INOX 3/8 FF L=1500	
01000030	S/S FLEXIBLE TUBE 3/8 FF L=500	TUBO FLESS INOX 3/8 FF L=500	
01000090	RETAINING VALVE D10	VALVOLINA DI RITEGNO D.10	
01000113	S/S FLEXIBLE TUBE 3/8 90° 3/8 FF L1500	TUBO FLESS INOX 3/8 A 90 F. - 3/8 F. L=1500	
01000127	DIRECT SLEEVE DISCHARGE TUBE D19 L=2m	TUBO SCARICO CON MANICOTTO DIRITTO D.19 L= 2 m	
01300016	S/S VOLUMETRIC PUMP 200 Lt/h	POMPANTE VOLUMETRICO 200 lt/h ACCIAIO	
02060010	COPPER O RING 8.3x13x1.9 ND8	OR RAME 8,3x13xh1,9 DN8	
02280033	GASKET O RING 75,92x1,78 NBR XP70	GUARN. OR 75,92x1,78 NBR XP70 2300	
02590011	PISTON GASKET 14,4X6X4,5 SIL RED SR80	GUARNIZ.PISTONCINO 14,4X6X4,5 SILICONE ROSSO SR 80	
03003822	SUPPORT SHAFT PRESSURE TRANSDUCER EAGLE ONE	STAFFA SUPP. TRASDUTTORI DI PRESSIONE EAGLE ONE	
03003846	HYDRAULIC CROSSPIECE SUPPORT BRACKET	STAFFA SUPP. CROCIERA IDRAUL. EAGLE ONE	
030100128	SUPPORT SOLENOID SELF LEVEL MAVERICK	SUPPORTO E.V. AUTOLIVELLO MAVERICK	
04000244	3POLE CONN CABLE RAST 2.5/MOLEX L = 800mm for PSTY	CAVO COLL.3P RAST 2,5/MOLEX L.800mm x TRASDUTTORI	
04100012	2WAY SOLENOID 1/4-1/4 220-230V50/60hz F1.5 UL TH2xM5	E.V. NC 2VIE 1/4-1/4 220-230V 50/60HZ VITON F1.5CE PIEDIN	
04500034	ELEC ENGINE 230V 50/60Hz 165W	MOTORE ELETTRICO 230V 50/60Hz 165W	
04500039	ELEC ENGINE 220/240V 50/60Hz 165W FOR CSA	MOTORE ELETTRICO 220/240V 50/60Hz 165W (x MACCHINE	
05000419	TRAY PLUG UNDER PLATE VA388 T.E.R.S.	TAPPO VASCHETTA SOTTO PIATTO VA388 PER T.E.R.S.	
05000421	INTERNAL CLOSURE TRAY TAP T.E.R.S.	CHIUSURA INTERNA TAPPO VASCHETTA PER T.E.R.S.	
05000422	DRIP TRAY UNDER PLATED VA388	VASCHETTA SOTTO PIATTO VA388	
05000763	CONNECTION 3/4 90°F FOR DRAINING TUBE	RACCORDO ATT. 3/4Fx19 90° x TUBO DI SCARICO	
05002230	DRAIN RUBBER PLUG D8 x 05002228	TAPPO GOMMA SCARICO D.8 x 05002228	
06200084.TEA	5WAY MANIFOLD AURELIA OT-57 USA TEA	CROCIERA 5 VIE "AURELIA" OT-57 USA + TEATURA	
07300009	NUT FITTING 1/4 GAS	DADO RACCORDO 1/4 GAS	
07300015	FITTING 3/8 3/8 GAS OT-58 ADD. 26.06.96	RACCORDO 3/8 3/8 GAS OT-58 AGG. 26.06.96	
07300051	FITTING T 1/4 M-M-M CYLIN.	RACCORDO T 1/4 M-M-M CILIN.	
07300063	CLOSED TERMINAL D11	TERMINALE CHIUSO D.11 OT-58	
07300068.TEA	CYLINDRICAL ELBOW FITTING G3/8" M/M	RACCORDO L 3/8 M-M CILIN. OT-57 + TEATURA	
07300099	FITTING ADAPTER 3/8-1/4 ES. 20 ADD. 29.05.96	RIDUZIONE 3/8-1/4 ES.20 AGG. 29.05.96	
07300121	FITTING L 1/4 M-M CYLIND ADD. 18.02.97	RACCORDO L 1/4 M-M CILINDRICOAGG. 18.02.97	
07300249	FITTING 1/8M L = 12 3/8F	RACCORDO 1/8M L=12 3/8F	
07300445	FITTING 1/8M L = 20 1/4F for SENSOR	RACCORDO 1/8M L=20 1/4F x SENSORE	
07300450	FITTING T 1/8 M-F-M OT-57	RACCORDO T 1/8 M-F-M OT-57	
07300612	FITTING 1/4 1/4 GAS WITH ORING + RETURN VALVE LOCK	RACCORDO 1/4 1/4 GAS CON OR + BLOCCA VALVOLINARIT	
07300818	PUMP REGISTER KNOB AURELIA II NICKEL	POMELLO REGISTRO POMPANTE AURELIA II NIKELATO	
07300858	FITTING 1/4M-1/4M OT-57 USA	RACCORDO 1/4M-1/4M OT-57 USA	
073500158	DRAIN TAP EXTENTION WER	PROLUNGA RUBINETTO SCARICO WER	
09000016	SPHERE TAP - NETWORK CONNECTION 3/8 M-F MINI	RUBINET. SFERA ALLACCIO RETE 3/8 M-F MINI	
09000018	DISPENSING SPHERE TAP 1/4 M-F "BUTTERFLY"	RUBINET. SFERA DISTRIBUTORE 1/4 M-F A FARFALLA	
09200022	PRESSURE TRANSDUCER 0-4 BAR 3/8	TRASDUTTORE DI PRESSIONE 0-4 BAR 3/8	
09200024	PRESSURE TRANSDUCER 0-16 BAR 1/4	TRASDUTTORE DI PRESSIONE 0-16 BAR 1/4	
115000300	MAINFOLD TUBE - FLOWMETERS COLL. + EV MIXER EAGL	TUBO CROCIERA - COLL. DOSATORI+ EV MISCELATORE W	
115000304	E.V. TUBE LEVEL - TAP EAGLE TEMPO	TUBO E.V. LIVELLO - RUBINETTO WER	
115000306	MANIFOLD TUBE - E.V. AUTOLEVEL EAGLE TEMPO	TUBO CROCIERA - E.V. AUTOLIVELLO WER	
115000308	BOILER PRESSURE SENSOR PIPE EAGLE TEMPO NEO	TUBO SENSORE PRESSIONE CALDAIA WER NEO	
115000310	BOILER LOAD PIPE EAGLE TEMPO NEO	TUBO CARICO CALDAIA WER NEO	
11600004	SILICONE PIPE 5x9 60Sh PEROX WHITE SEMITRASPAREN	TUBO SILICONE 5x9 70Sh PEROX TRASPARENTE(1mt=50gr	
190000113	2 WAYS SOLENOID 1/4-1/4 208-240V 60Hz FKM F1.5 UL NS	E.V. NC 2VIE 1/4-1/4 208-240V 60Hz FKM F1,5 UL NSF	
98004016	S/S FILTER D12	FILTRO INOX DIAM. 12	
98030075	CAPILLARY TUBE 1/8-1/4 0,9X2X400 GAUGE-PUMP	TUBO CAPILLARE 1/8-1/4 0,9x2x400 MANOM.-POMPA	
98031260	SPIRAL TUBE FOR T.E.R.S	TUBO SPIRALE PER T.E.R.S.	
98120001	NEPLAX VITON 16,5 BAR VALVE 1/8 HOSE CLAMP	VALVOLA NEPLAX VITON 16,5 BAR 1/8 - PORTAGOMMA	

I7.5 STEAM PARTS



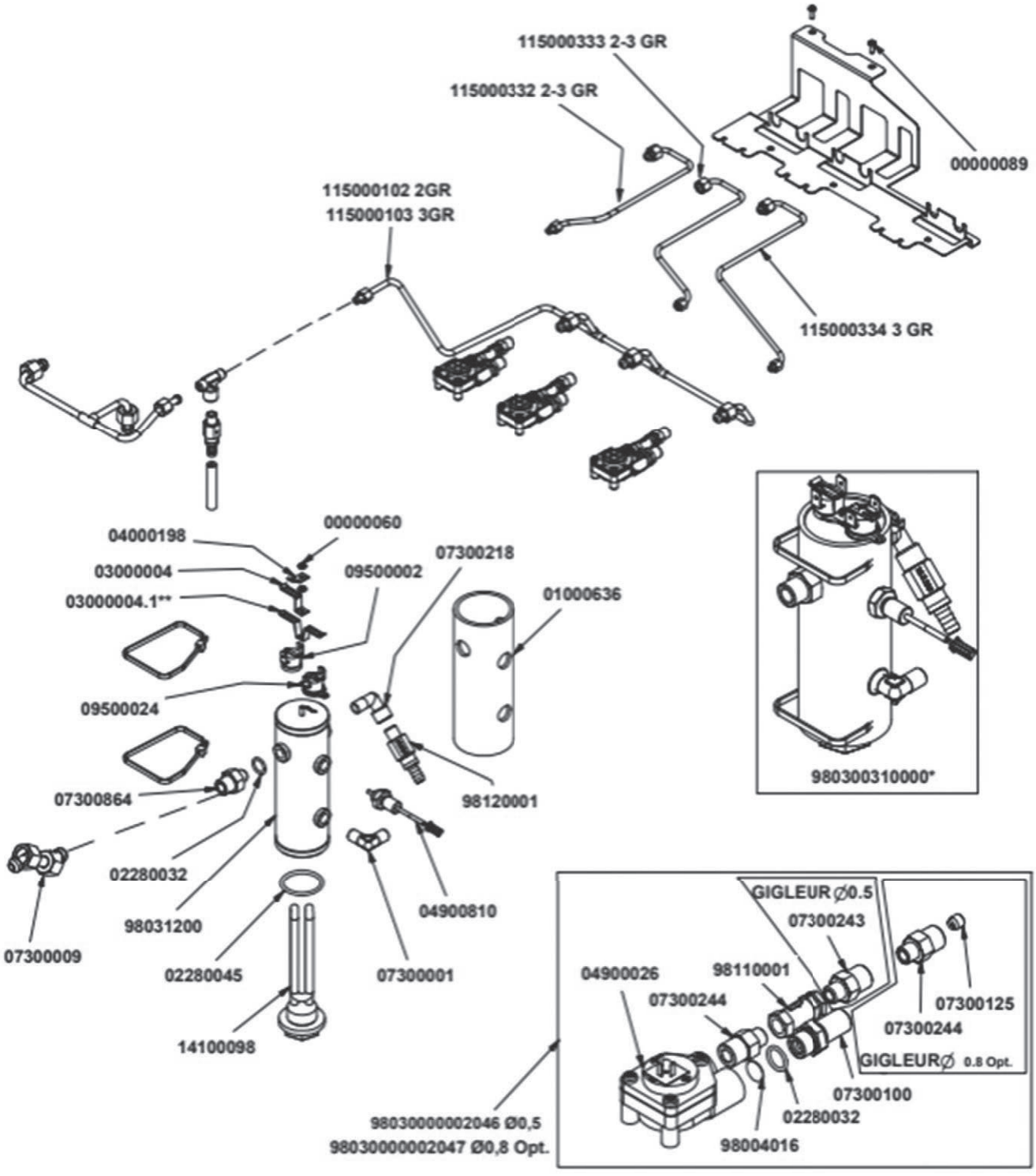
COD.	DESCRIPTION	DESCRIZIONE	VAL.
00300002	BRASS NUT 1/4 D3 CH18	DADO OT 1/4 SPESS.3 CH18 AGG. 22.07.96	
02280036	O RING FOR STEAM WAND NOZZLE D6x1.2 EPDM70 500 P	GUARN. OR x BECCO LANCIA VAP. DI 6x1.2 EPDM70(CONF.	
02280047	O-RING GASKET 17,86X2,62 NBR	GUARN. OR 17,86x2,62 NBR	
110000251	LONG STEAM WAND SET EAGLE TEMPO	KIT LANCIA VAPORE LUNGA WER	
04100008	3WAY SOLENOID 1/4-1/4 1/8 240V50/60hz F3 UL TH2xM5	E.V. NC 3VIE 1/4-1/4 SCAR. 1/8 220V 50Hz-240V 60HzRUBY F	
05000660	RUBBER PROTECTION STEAMWAND D10 EAGLE ONE	GOMMINO PROTEZIONE LANCIA D.10 EAGLE ONE	
07300091	T FITTING MFM 1/4 CYLIN.	RACCORDO T 1/4 M-F-M CILIN.	
07300128.TEA	PLUG 1/4 GAS+THEATURE	TAPPO 1/4 GAS AGG.31.01.89 OT-57 + TEATURA	
07300538	RAPID FITTING 1/4 STRAIGHT D4	RACCORDO RAPIDO 1/4 DIRITTO D4	
07300858	FITTING 1/4M-1/4M OT-57 USA	RACCORDO 1/4M-1/4M OT-57 USA	
07300870	JUNCTION 3/8 STEAM-WATER WAND EAGLE ONE	RACC. 3/8 LANCIA SNODATA VAPORE-ACQUA EAGLE ONE	
073500150	STEAM WAND-WATER FIXING NUT EAGLE TEMPO	GHIERA FISSAGGIO LANCIA VAPORE-ACQUA WER	
08000034	HOSE CLAMP D12	FASCETTA STRINGITUBO D12	
110000250	SHORT STEAM WAND KIT	KIT LANCIA VAPORE CORTA WER	
11600004	SILICONE PIPE 5x9 60Sh PEROX WHITE SEMITRASPAREN	TUBO SILICONE 5x9 70Sh PEROX TRASPARENTE(1mt=50gr	
180000120	STEAM-WATER INSULATION EAGLE TEMPO	ISOLANTE LANCIA VAPORE-ACQUA WER	
110000260	SHORT COLD STEAM WAND KIT EAGLE TEMPO	ASS. LANCIA VAPORE FREDDA CORTA WER	
110000262	LONG COLD STEAM WAND KIT EAGLE TEMPO	ASS. LANCIA VAPORE FREDDA LUNGA WER	
75006038.2	STEAM NOZZLE M8,65x0,75 F. 1,5 ESAG.12	BECCO VAPORE M8,65x0,75 F. 1,5 ESAG.12	
98031242	RIGHT EASYCREAM SOLENOID-BOILER TUBE EAGLE ONE	TUBO CALDAIA - E.V. VAPORE DX 2GR. EAGLE ONE - WER	
98031243	RIGHT EASYCREAM SOLENOID-BOILER TUBE EAGLE ONE	TUBO CALDAIA - E.V. VAPORE DX 3GR. EAGLE ONE - WER	
98031246	EASYCREAM SOLENOID TUBE - RIGHT WAND EAGLE ONE	TUBO E.V. VAPORE - LANCIA DX 2GR. EAGLE ONE - WER	
98031247	EASYCREAM SOLENOID TUBE - RIGHT WAND EAGLE ONE	TUBO E.V. VAPORE - LANCIA DX 3GR. EAGLE ONE - WER	
98031250	LEFT EASYCREAM SOLENOID -BOILER TUBE EAGLE ONE	TUBO CALDAIA - E.V. VAPORE SX EAGLE ONE - WER	
98031252	EASYCREAM SOLENOID TUBE - LEFT WAND EAGLE ONE	TUBO E.V. VAPORE - LANCIA SX EAGLE ONE - WER	
982600212	WAND KIT WER (OR-COMPASS-SPRING)	KIT RICAMBIO LANCIA WER (OR-BUSSOLA-MOLLA)	

I7.6 HOT WATER AND EASYCREAM PARTS



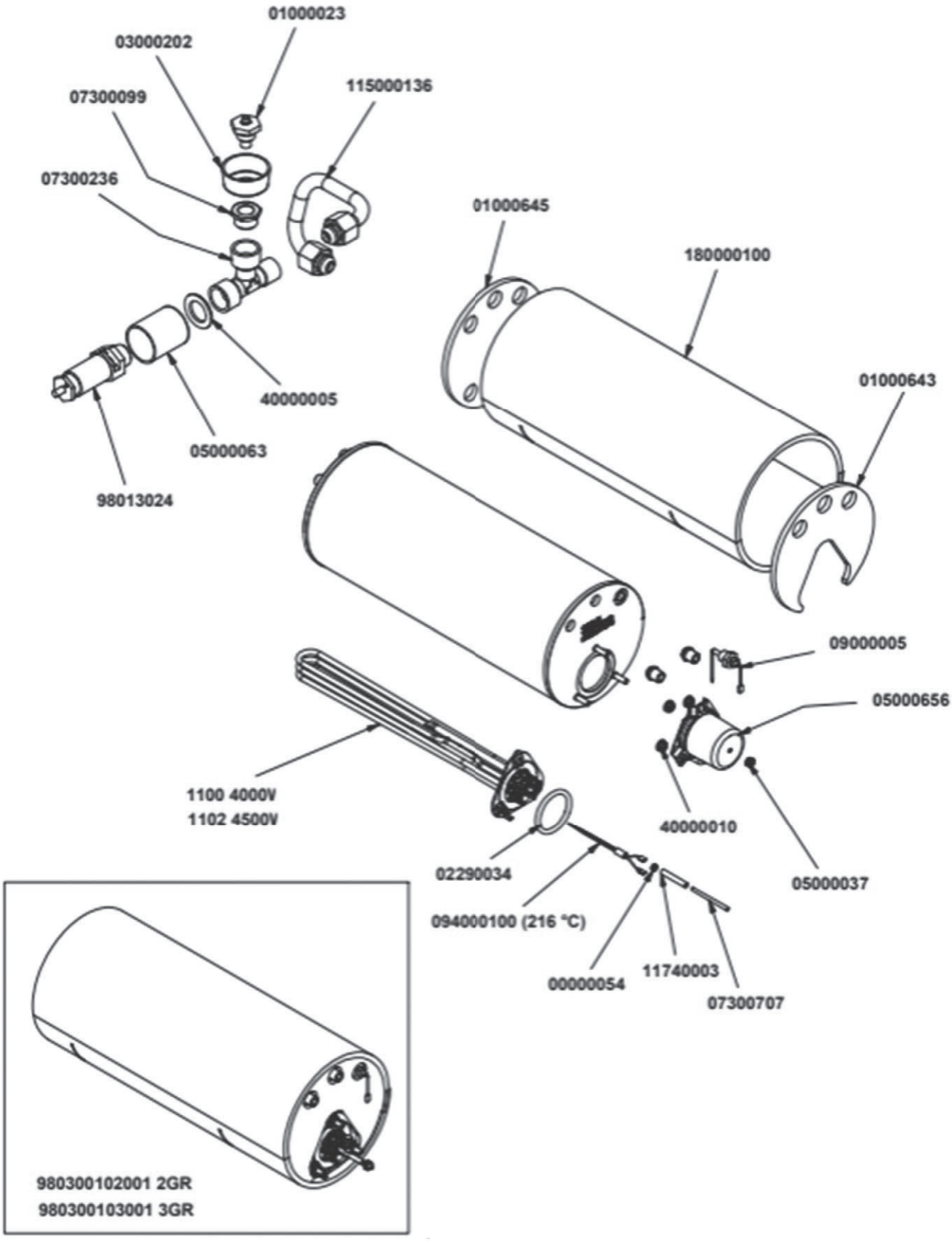
COD.	DESCRIPTION	DESCRIZIONE	VAL.
00000165	S/S SCREW M3x8 TCEI ISO 4762	VITE INOX M3x8 TCEI ISO 4762	
00000175	S/S CROSS HEAD CAP SCREW M4X10	VITE INOX M4x10 TC TCR	
02280036	O RING FOR STEAM WAND NOZZLE D6x1.2 EPDM70 500 P.	GUARN. OR x BECCO LANCIA VAP. DI 6x1.2 EPDM70(CONF.	
02280047	O-RING GASKET 17,86X2,62 NBR	GUARN. OR 17,86x2,62 NBR	
04100012	2WAY SOLENOID 1/4-1/4 220-230V50/60hz F1.5 UL TH2xM5	E.V. NC 2VIE 1/4-1/4 220-230V 50/60HZ VITON F1.5CE PIEDIN	
04100024	3WAY SOLENOID 1/4 REGUL 90° 230V50/60Hz F3 CE	E.V. NC 2VIE 1/4 REGOLAT. 90° 230V 50/60Hz F.3 CE	
04100033	2WAY SOLENOID 1/4 REGUL 90° 230/240V 50/60Hz F3 UL C	E.V. NC 2VIE 1/4 REGOLAT. 90° 230/240V 50/60Hz F3UL CAN	
04901530	PT1000 PROBE STEAM WAND EAGLE ONE + 2 SUPP.	SONDA PT1000 x LANCIA VAPORE EAGLE ONE 2-3GR.+2 SU	
07300671	EASYCREAM NOZZLE 4HOLES TALENTO - AURELIA II	BECCO EASYCREAM 4 FORI TALENTO / AURELIA II	
07300858	FITTING 1/4M-1/4M OT-57 USA	RACCORDO 1/4M-1/4M OT-57 USA	
073500102	RAPID FITTING	RACCORDO RAPIDO M5 L GIR. D4	
073500150	STEAM WAND-WATER FIXING NUT EAGLE TEMPO	GHIERA FISSAGGIO LANCIA VAPORE-ACQUA WER	
092000304	PROBE PT1000 FOR "SHORT" STEAM LANCE +2 SUPP. EA	SONDA PT1000 x LANCIA VAPORE "CORTA" WER+2 SUPP.	
110000252	SHORT "EASY CREAM" WAND KIT EAGLE TEMPO	KIT LANCIA "EASY CREAM" CORTA WER	
110000253	LONG "EASY CREAM" WAND KIT EAGLE TEMPO	KIT LANCIA "EASY CREAM" LUNGA WER	
110000254	HOT WATER WAND KIT	KIT LANCIA ACQUA CALDA WER	
115000124	BOILER TUBE - HOT WATER SOLENOID MAVERICK	TUBO CALDAIA - EV ACQUA CALDA MAVERICK - WER	
115000126	HOT WATER MAINFOLD MIX MAVERICK	CROCIERA MISCELATORE ACQUA CALDA MAVERICK - WE	
11600001.W	WHITE SILICONE PIPE 4x7,5 60Sh(1mt=41gr) PLATINICO SE	TUBO SILICONE BIANCO4x7,5 60Sh(1mt=41gr) PLATINICO SE	
11740002	CALIBRATED TEFLON PIPE 4/2,5 TRASPARENT (ROLLS OF	TUBO TEFLON 4/2,5 CALIBRATO TRASPARENTE (ROTOLI D	
11740003	CALIBRATED TEFLON PIPE 6/4	TUBO TEFLON NSF 6/4 CALIBRATO1 matassa = 50mt	
180000120	STEAM-WATER INSULATION EAGLE TEMPO	ISOLANTE LANCIA VAPORE-ACQUA WER	
190000102	2 WAYS SOLENOID AIR PROPORTIONAL	E.V. NC 2VIE PROPORZIONALE ARIAMICROEV. 0,8	
190000111	2 WAYS SOLENOID 1/4-1/4 208-240V 60Hz RUBY F3 UL NSF	E.V. NC 2VIE 1/4-1/4 208-240V 60Hz RUBY F3 UL NSF 121KH	
82007003.1	HOTWATER DIFFUSER D23,5 F1/8 WITH S/S AERATOR	ROMPIGETTO ACQUA CALDA D.23,5 F 1/8" CON AERATORE	
98004001	S/S FILTER D8	FILTRO INOX DIAM. 8	
980600160	EASY CREAM DX SHORT WAND KIT + PROBE	ASS. LANCIA EASY CREAM DX CORTA WER + SONDA	
980600162	EASY CREAM SX SHORT WAND KIT + PROBE	ASS. LANCIA EASY CREAM SX CORTA WER + SONDA	
980600164	EASY CREAM DX LONG WAND KIT + PROBE	ASS. LANCIA EASY CREAM DX LUNGA WER + SONDA	
980600166	EASY CREAM SX LONG WAND KIT + PROBE	ASS. LANCIA EASY CREAM SX LUNGA WER + SONDA	
98170000000033	MICROCOMPRESSOR + SUPPORT SET TALENTO	ASS. SUPPORTO + MICROCOMPRESSORE TALENTO	
982600212	WAND KIT WER (OR-COMPASS-SPRING)	KIT RICAMBIO LANCIA WER (OR-BUSSOLA-MOLLA)	

I7.7 HYDRAULIC GROUP PARTS



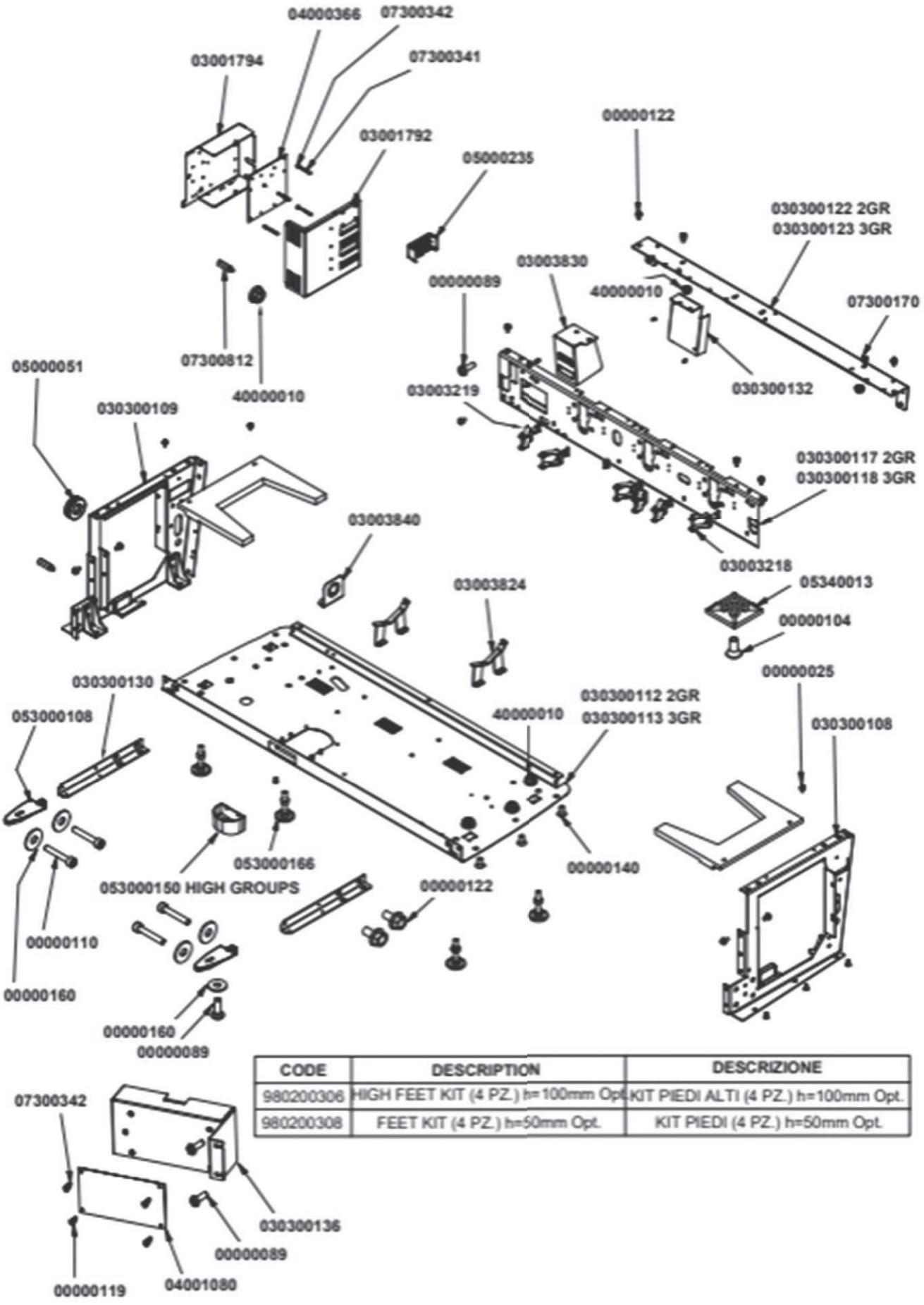
COD.	DESCRIPTION	DESCRIZIONE	VAL.
00000060	GALV MEDIUM NUT AQ M3	DADO AQ M3 MEDIO ZINCATO	
00000089	S/S CROSSHEAD CAP SCREW M4x12 DIN7985	VITE INOX M4x12 TC TCR DIN7985	
01000636	COFFEE BOILER INSULATION EAGLE ONE	ISOLANTE CALDAIA CAFFE' NEO	
02280032	GASKET O RING 114 D15 EP 851	GUARN. OR 114 D.15 EP 851	
02280045	GASKET O RING 29,82x2,62 EPDM	GUARN. OR 29,82x2,62 EPDM	
03000004	SINGLE BRACKET FOR THERMOSTAT	STAFFA SINGOLA x TERMOSTATO	
03000004.1	DOUBLE BRACKET FOR THERMOSTAT	STAFFA DOPPIA x TERMOSTATO	
04000198	FOIL HOLDER M 6.3 D 4.2 45°	PRESA LAMELLARE M 6.3 d4.2 45°	
04900026	BRASS FLOWMETER 1/4-1/4GAS -ATT. HEAD 2,8x),5F 1,2 "	DOSATORE VOLUMETRICO OTT. 1/4-1/4GAS -ATT. TEST.2,8	
04900810	TEMPERATURE PROBE 150 1/8 S/S CONN. 3x8	SONDA TEMPERATURA 150 ATT.1/8 INOX 3x8 AMP MODUIS	
07300001	L FITTING 1/8 M-M 459	RACCORDO L 1/8 M-M(dimens. L 24 mm)	
07300009	NUT FITTING 1/4 GAS	DADO RACCORDO 1/4 GAS	
07300100	DISCHARGE ATTACHMENT 1/4 1/4 OT-57 USA	ATTACCO SCAR. 1/4-1/4 OT-57 USA	
07300125	GIGLEUR M8x8 F.0,8 OT-57 +TEA	GIGLER M8x8 F.0,8 OT-57 +TEA	
07300218	FITTING L 1/8 M-F 458	RACCORDO L 1/8 M-F 458	
07300243	FITTING 1/4M 1/8M GIGLER F.0,5	RACCORDO 1/4M-1/8M GIGLER F.0,5 INOX Aisi303	
07300244	FITTING 1/4M 1/8M + THREADED M8 Aisi303	RACCORDO 1/4M-1/8M + FILETT.M8 INOX Aisi303	
07300864	FITTING 1/4M 1/8M + THREADED M6 Aisi316 + ORING POSI	RACCORDO 1/4M-1/8M + SEDE OR + F.M6 INOX Aisi316	
09500002	AUTOMATIC THERMOSTAT 125°C WHITE DRIPPING	TERMOSTATO RIARMO AUTO. 125°C GOCCIOLATURA BIAN	
09500024	MANUAL THERMOSTAT 135°C TRIP FREE GREEN DRIPPIN	TERMOSTATO R.MAN. 135°C TRIP FREE GOCCIOLATURAVE	
115000102	CONN.MANIFOLD-FLOWMETER 2 GR MAVERICK	CROCIERA COLLEG. DOSATORI 2GR MAVERICK - WER	
115000103	CONN.MANIFOLD-FLOWMETER 3 GR MAVERICK	CROCIERA COLLEG. DOSATORI 3GR MAVERICK - WER	
115000332	FLOWMETER TUBE - COFFEE BOILER GROUP 1 EAGLE TE	TUBO DOSATORE - CALDAIA CAFFE' GRUPPO 1 WER	
115000333	FLOWMETER TUBE - COFFEE BOILER GROUP 2 EAGLE TE	TUBO DOSATORE - CALDAIA CAFFE' GRUPPO 2 WER	
115000334	FLOWMETER TUBE - COFFEE BOILER GROUP 3 EAGLE TE	TUBO DOSATORE - CALDAIA CAFFE' GRUPPO 3 WER	
14100098	HEATING ELEMENT 3/4 600W 230V INCOLOY800	RESISTENZA 3/4 600W 230V INCOLOY800	
98004016	S/S FILTER D12	FILTRO INOX DIAM. 12	
98030000002046	FLOWMETER T3 EXTERNAL GIGLER 0,5 SET	ASSIEME DOSATORE (GICAR) T3 "GIGLER ESTERNO F.0,5"	
98030000002047	FLOWMETER T3 EXTERNAL GIGLER 0,8 SET	ASSIEME DOSATORE (GICAR) T3 "GIGLER ESTERNO F.0,8"	
980300310001	COFFEE BOILER EAGLE TEMPO NEO	ASS. CALDAIA CAFFE' NEO	
98031200	S/S WELDED COFFEE BOILER D42,5	CALDAIA SALD. ACCIAIO INOX D.42,5 CAFFE'	
98110001	RETURN VALVE 1/8 F-FOT-58	VALVOLA RITEGNO COMPL. 1/8 F-F OT-58	
98120001	NEPLAX VITON 16,5 BAR VALVE 1/8 HOSE CLAMP	VALVOLA NEPLAX VITON 16,5 BAR 1/8 - PORTAGOMMA	

I7.8 BOILER PARTS



COD.	DESCRIPTION	DESCRIZIONE	VAL.
00000054	GALV HIGH NUT M4	DADO AQ M4 ALTO ZINCATO	
01000023	ANTI VACUUM VALVE	VALVOLINA SFIATO	
01000643	INSULATION D.160 RIGHT MELAMINE STEAM BOILER	ISOLANTE D.160 DX CALDAIA VAPORE MELAMMINAEAGLE	
01000645	STEAM BOILER INSULATION D.160 SX	ISOLANTE D.160 SX CALDAIA VAPORE MELAMMINAEAGLE	
02290034	GASKET O RING 6187 D47x5,34 VITON FDA	GUARN. OR 6187 D.47x5,34 VITON FDA	
03000202	CONDENSATION TRAY MASTER	VASCHETTA RACCOGLI CONDENSA AGG. 07.06.97	
05000037	THREADED RING NUT FOR PANELS M4 X0,7 NYLON WHIT	GHIERA FILETTATA PER PANNELLI M4x0,7 NYLON BIANCO	
05000063	SAFETY VALVE COVER PA6	COPRI VALVOLA SICUREZZA PA6	
05000656	CYLINDRICAL RESISTANCE COVER EAGLE ONE	COPRI RESISTENZA CILINDRICO EAGLE ONE	
07300099	FITTING ADAPTER 3/8-1/4 ES. 20 ADD. 29.05.96	RIDUZIONE 3/8-1/4 ES.20 AGG. 29.05.96	
07300236	T FITTING 3/8 M-F-F 466	RACCORDO A T 3/8 M-F-F	
07300707	BRASS THREADED PIVOT M4X60	PERNO OTTONE FILETTATO M4x60	
09000005	COMPLETE AUTOLEVEL PROBE L=130	SONDA AUTOLIVELLO COMP. L=130	
094000100	HEATING ELEMENT THERMAL PROTECTION 216°CE5 MIC	TERMOPROTETTORE X RESIST. E5 216°C MICR 2 GUAINE	
115000136	SAFETY VALVE TUBE MAVERICK	TUBO VALVOLA SICUREZZA MAVERICK - WER	
11740003	CALIBRATED TEFLON PIPE 6/4	TUBO TEFLON NSF 6/4 CALIBRATO1 matassa = 50mt	
141001100	S/S RESISTANCE FLANGE 4000W 230V	RESISTENZA FLANGIA INOX 4000W 230V	
141001102	S/S RESISTANCE FLANGE 4500W 230V	RESISTENZA FLANGIA INOX 4500W 230V	
180000100	STEAM BOILER INSULATOR MAVERICK	ISOLANTE CALDAIA VAPORE MELAMMINAMAVERICK - WER	
40000005	BRASS WASHER 27x17x2 ROUGH	RONDELLA OT 27x17x2 GREZZA	
40000010	NUT M6 W/ WELDED GALV WASHER	DADO AQ M6 RONDELLA SALDATA ZINCATO	
98013024	SAFETY VLVE C10 3BAR 3/8 VITON 97/23/CE CAT.IV H1OT-	VALVOLA SICUREZZA C10 3 BAR 3/8" VITON 97/23/CECAT.IV	
980300102001	BOILER ASSEMBLY MAVERICK 2GR.	ASS. CALDAIA MAVERICK - WER 2GR.	
980300103001	BOILER ASSEMBLY MAVERICK 3GR.	ASS. CALDAIA MAVERICK - WER 3GR.	

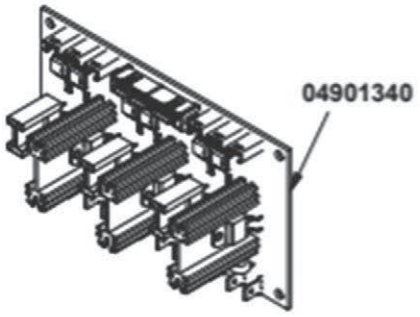
17.9 FRAME PARTS

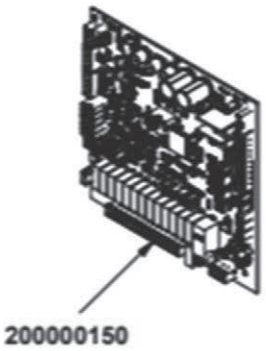


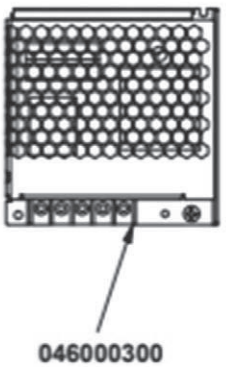
CODE	DESCRIPTION	DESCRIZIONE
980200306	HIGH FEET KIT (4 PZ.) h=100mm Opt.	KIT PIEDI ALTI (4 PZ.) h=100mm Opt.
980200308	FEET KIT (4 PZ.) h=50mm Opt.	KIT PIEDI (4 PZ.) h=50mm Opt.

COD.	DESCRIPTION	DESCRIZIONE	VAL.
00000025	GALV CROSS HEAD CAP SCREW AQ M6x20	VITE AQ M6x20 TC T.CR. ZINC	
00000089	S/S CROSSHEAD CAP SCREW M4x12 DIN7985	VITE INOX M4x12 TC TCR DIN7985	
00000104	S/S CROSSHEAD COUNTERSUNK SCREW M4x10 DIN965	VITE INOX M4x10 TSP TCR DIN965	
00000110	S/S CROSS HEAD CAP SCREW M4x20 7985	VITE INOX M4x20 TC T.CR. 7985	
00000119	SS CROSS HEAD COUNTERSUNK SCREW M4x6 ISO 7046	VITE INOX M4x6 TSPTCR ISO 7046	
00000122	WHITE GALV FLANGED KNURLED HEX CAP SCREW 8.8 M	VITE AQ 8.8 M6x12 TE FLANG. ZIGR. ZINC. BIANCO	
00000140	S/S HEX SOCKET COUNTERSUNK SCREW M6x12	VITE INOX M6x12 TSPEI	
00000160	S/S WASHER D4X12 UNI 6593	RONDELLA INOX D4x12x1 UNI 6593	
03001792	CONTROL BOARD COVER AURELIA	CHIUSURA CENTRALINA AURELIA	
03001794	CONTROL BOARD CASE AURELIA	CONTENITORE CENTRALINA AURELIA	
03003218	RIGHT SUPPORT COVER GROUP VA388	LAMIERA DX SUPP. COPRIGRUPPO VA388	
03003219	LEFT SUPPORT COVER GROUP VA388	LAMIERA SX SUPP. COPRIGRUPPO VA388	
03003824	SUPPORT BOILER	SUPPORTO CALDAIA EAGLE ONE	
03003830	REMOTE SWITCH SUPPORT	SUPPORTO TELERUTTORE EAGLE ONE	
03003840	CABLE GLAND SUPPORT BRACKET	STAFFA SUPP. PRESSACAVO EAGLE ONE	
030300108	RIGHT FRAME SIDE EAGLE TEMPO	FIANCO TELAIO DX WER	
030300109	LEFT FRAME SIDE EAGLE TEMPO	FIANCO TELAIO SX WER	
030300112	SUPPORTING BASE 2GR. EAGLE TEMPO	BASAMENTO PORTANTE 2GR. WER	
030300113	SUPPORTING BASE 3GR. EAGLE TEMPO	BASAMENTO PORTANTE 3GR. WER	
030300117	GROUP HOLDER WALL 2GR. EAGLE TEMPO	PARETE PORTAGRUPPI 2GR. WER	
030300118	GROUP HOLDER WALL 3GR. EAGLE TEMPO	PARETE PORTAGRUPPI 3GR. WER	
030300122	REAR UPPER CROSSBAR 2GR EAGLE TEMPO	TRAVERSA SUP. POSTERIORE 2GR. WER	
030300123	REAR UPPER CROSSBAR 3GR EAGLE TEMPO	TRAVERSA SUP. POSTERIORE 3GR. WER	
030300130	WATER COLLECTOR PLATE GUIDE EAGLE TEMPO	GUIDA PIATTO RACCOGLIACQUA WER	
030300132	POWER SUPPLY SUPPORT EAGLE TEMPO	SUPPORTO ALIMENTATORE WER	
030300136	SINGLE BOILER CONTROL UNIT SUPPORT EAGLE TEMPO	SUPPORTO CENTRALINA UNICA CALDAIE WER	
04000366	PVC MAIN BOARD PROTECTION AURELIA	PROTEZIONE CENTRALINA AURELIA	
04001080	MACHINE CONTROL UNIT PROTECTION T3	PROTEZIONE CENTR. CONTROLLO MACCHINE T3	
05000051	BLACK DG 11 MEMBRANE CABLE DUCT	PASSACAVO A MEMBRANA DG11 NERO	
05000235	CLAMP COVER FOR WIRING	COPRI MORSETTO CABLAGGI	
053000108	FLAT WATER DRIP TRAY MAVERICK	APPOGGIO PIATTO RACCOGLIACQUA MAVERICK	
05340013	SMALL BASE 19X19 FOR BAND WITH SCREW HOLE M4	BASETTA 19x19 PER FASCETTA CON FORO PER VITE M4	
07300170	FRONTAL FASTENING EXTENSION ADD.22.07.92	PROLUNGA FISSAGGIO FRONTALE AGG.22.07.92	
07300341	CENTRAL LOCK VIP S/S NICKEL PLATE L=35 ADD.29.01.98	PERNO BLOCC. CENTRAL. VIP INOXNICHELATO L=35AGG.2	
07300342	NICKEL PLATED CONTROL UNIT SUPPORT PIN	PERNO SUPPORTO CENTRAL. VIP NICHELATO	
07300812	EXTENTION FOR CUP WARMER FASTENING AURELIA II	PROLUNGA FISSAGGIO SCALDATAZZE AURELIA II	
40000010	NUT M6 W/ WELDED GALV WASHER	DADO AQ M6 RONDELLA SALDATA ZINCATO	

17.10 ELECTRONIC PARTS

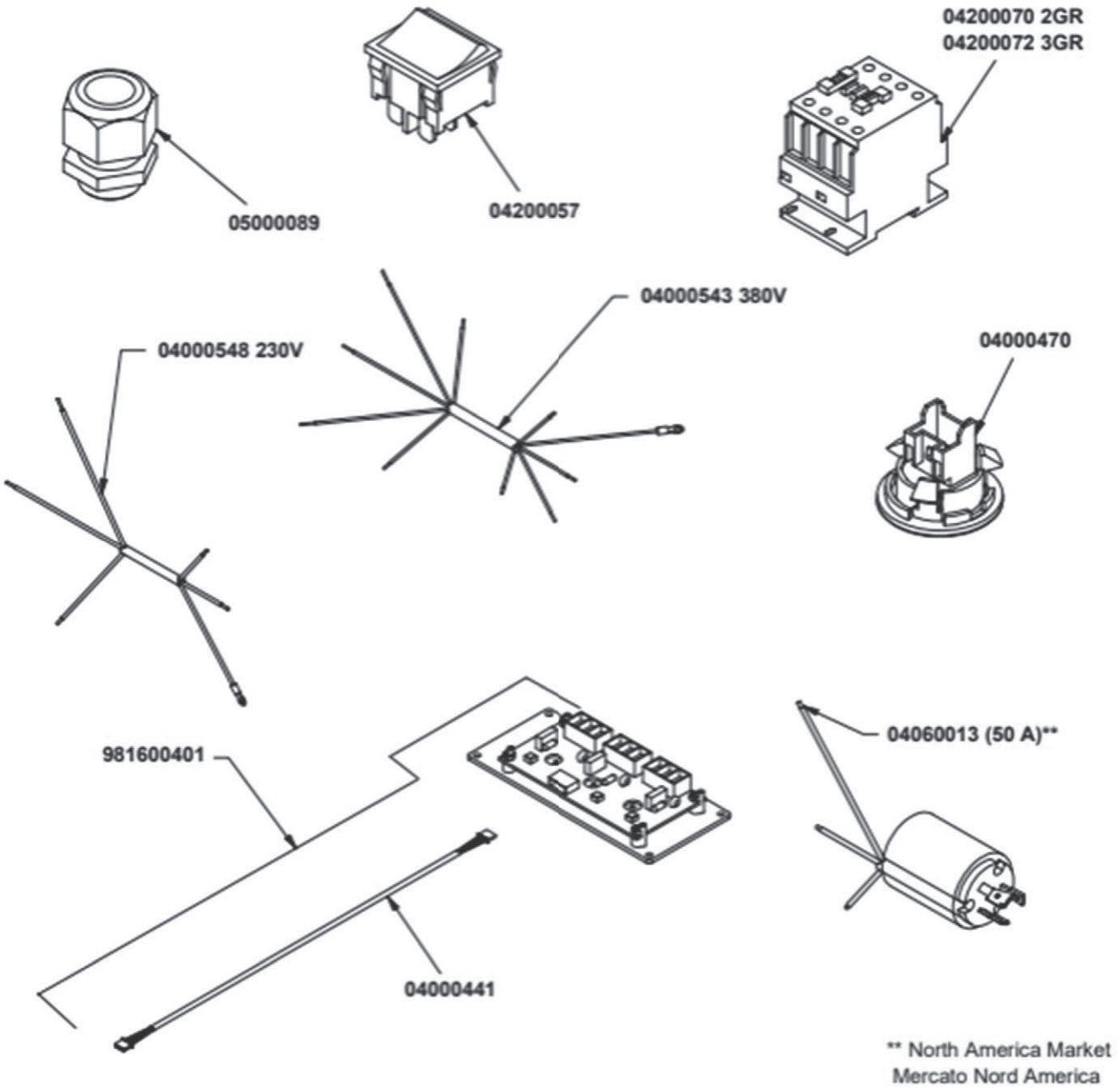






COD.	DESCRIPTION	DESCRIZIONE	VAL.
04000249	3POLE CONN CABLE RAST 2.5/MOLEX L = 400mm for PSTY	CAVO COLL.3P RAST 2,5/MOLEX L.400mm x TRASDUTTORI	
04000332	EXT L=85 + FASTON F-F A FLAG AWG18 BROWN	CAVALLOTTO L=85 + FASTON F-F A BANDIERA AWG18MAR	
04000380	CUPWARMER SENSOR CONN CABLE AURELIA L=100MOD	CAVO COLL. SONDA SCALDATAZZE AURELIA L=100cm MOD	
04000432	FLAT CABLE 26WAY CNTRL BOARD - PID BOARD TFT	CAVO 26 VIE COLL. CENTR-CENTR CALDAIE "DISPLAY ACO	
04000893	EXTEN CABLE L=600 2WAY CONN AMP TYP MODE II M-F	CAVO PROLUNGA L=600 CONNETTORI 2VIE TIPO AMP MOD	
04000912	EXTEN CABLE L=380 2WAY CONN AMP TYP MODE II M-F	CAVO PROLUNGA L=380 CONNETTORI 2VIE TIPO AMP MOD	
04000914	EXTEN CABLE L=2160 2WAY CONN AMP TYP MODE II M-F	CAVO PROLUNGA L=2160 CONNETTORI 2VIE TIPO AMP MO	
04001148	CONN CABLE DISPENSING BOARD-TAP BOARD EAGLE ON	CAVO COLL. SCHEDA EROGAZIONE -SCHEDA RUBINETTIE	
04001165	LED WIRING EAGLE ONE 2GR	CABLAGGIO LUCI EAGLE ONE 2GR.	
04001166	LED WIRING EAGLE ONE 3GR	CABLAGGIO LUCI EAGLE ONE 3GR.	
040500116	ADDITION WIRING EASYCREAM MAVERICK	SUPPL. CABLAGGIO EASYCREAM MAVERICK -WER	
040500307	WIRING 2GR. LOW VOLTAGE EAGLE TEMPO NEO	CABLAGGIO 2GR. WER NEO BASSA TENSIONE	
040500308	WIRING 3GR. LOW VOLTAGE EAGLE TEMPO NEO	CABLAGGIO 3GR. WER NEO BASSA TENSIONE	
046000300	TRANSFORMER 24V 75W LRS-75-24 MAVERICK	TRASFORMATORE 24V 75WLM75-20B24 / LRS-75-24	
04901340	CENTRAL BOARD T3 MACHINE CONTROL	CENTR. CONTROLLO MACCHINE T3	
200000150	MAIN BOARD EAGLE TEMPO	CENTRALINA WER - EAGLE ONE	

17.II ELECTRIC PARTS



COD.	DESCRIPTION	DESCRIZIONE	VAL.
04000386	CUP WARMER CABLING 1 TEMP 2GR AURELIA II DIGIT-T3	CABLAGGIO SCALDATAZZE 1 TEMP. 2GR. AURELIA IIDIGIT-	
04000387	CUPWARM WIRING 1 TEMP 3GR AURELIA II DIGIT-T3	CABLAGGIO SCALDATAZZE 1 TEMP 3GR. AURELIA IIDIGIT-T	
04000441	CABLE CONNECT. TRIAC BOILER L=1900	CAVO COLLEG. TRIAC CALDAIA L=1900	
04000470	12VDC LED SPOT AURELIA WAVE	LED AURELIA18 12V	
04000543	ELEC. CABLE 5x2,5 H07RN-F CB450/750V 2,5mt ICEL	CAVO ELETTR. 5x2,5 H07RN-F CB450/750V 2,5mt ICEL	
04000548	ELECTRICAL CABLE 3x6 H07RN-F CB L=2,5mt ICEL	CAVO ELETTR. 3x6 H07RN-F CB L=2,5mt -> ICEL <-	
04060013	CABLE+PLUG AWG3x10 SJOOW UL/CSA 50A 250V NEMA6-	CAVO ALIM. AWG3x10 SJOOW 90°C UL/CSA 2mt SPINA USA	
04200057	DBL POWER BIPOLAR BIG SWITCH 10A UL 22X19 AURELIA	INTERRUT. ACCENSIONE BIPOL. GRANDE 10A UL 22x19AUR	
04200070	4POLE CONTACTOR 32 A CE/UL COIL 230V	CONTATTORE QUADRIPOLARE 32A CE/UL BOBINA 230V	
04200072	4POLE CONTACTOR 45A CE/UL COIL 230V	CONTATTORE QUADRIPOLARE 45A CE/UL BOBINA 230V	
05000089	CABLE DUCT TEC-S M25 WITH NUT	PRESSACAVO TEC-S M25 CON DADO	
981600401	BT TRIAC BOARD KIT	ASSIEME SCHEDA BT TRIAC	

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