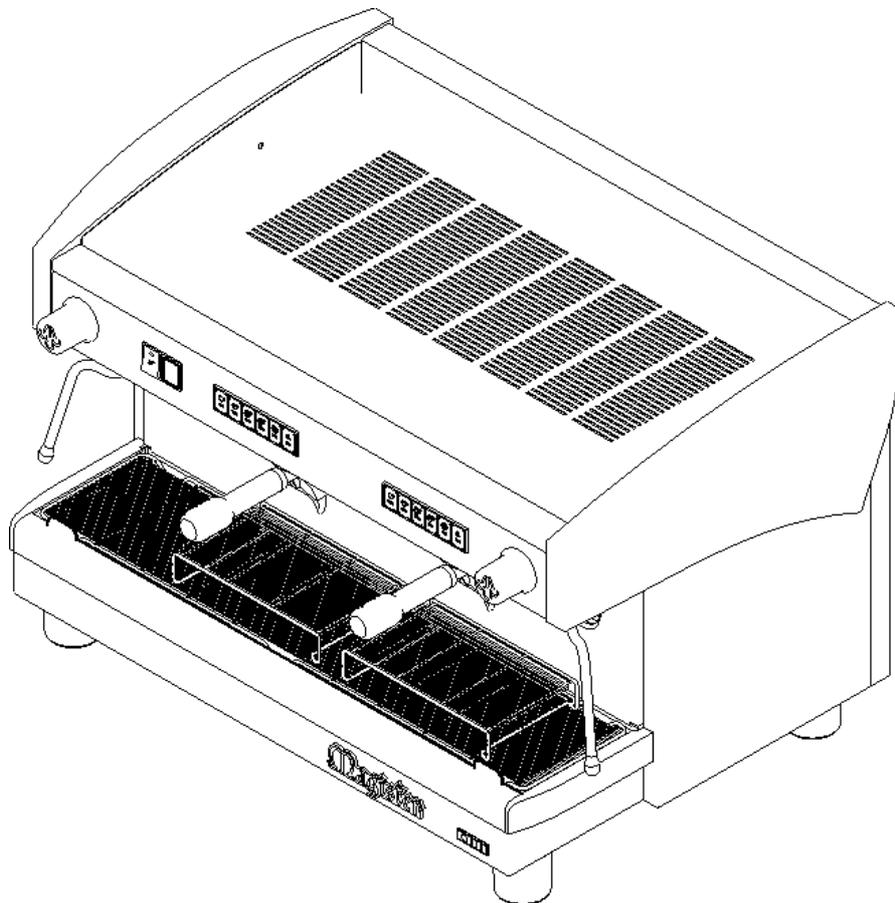


USE AND MAINTENANCE BOOK
MOD. STILO ES



STILO

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1. WARNINGS



THIS WARNING SYMBOL MARKS ALL IMPORTANT DETAILS FOR THE USER SAFETY. READ AND FOLLOW THE INSTRUCTIONS IN ORDER TO PREVENT DAMAGES OR INJURIES

This handbook is an essential part of the product and must be delivered to the user. For a proper use and maintenance of the equipment, please read it carefully and follow the instructions hereby listed.



PROFESSIONAL DEVICE EXCLUSIVELY INTENDED TO BE USED BY TRAINED PERSONNEL SUCH AS CAFE AND KITCHEN STAFF.

THIS DEVICE IS NOT INTENDED TO BE USED BY PEOPLE WITH REDUCED PHYSICAL, SENSORY OR MENTAL ABILITY, OR LACKING EXPERIENCE AND KNOWLEDGE, UNLESS UNDER SUPERVISION OR GUIDANCE OF A PERSON RESPONSIBLE FOR THEIR SAFETY. CHILDREN MUST BE SUPERVISED TO MAKE SURE THEY WILL NOT PLAY WITH THE DEVICE.

THE MACHINES ARE INTENDED SOLELY FOR FOOD USE, SO THE USE OF ANY LIQUIDS OR OTHER MATERIALS OF ANY KIND IS FORBIDDEN, E.G. WARMING UP LIQUIDS OR FILLING THE BASKET WITH NON-FOOD GROUND MATERIAL THAT MAY CAUSE DANGER, DAMAGE OR POLLUTE THE MACHINE COMPONENTS.



THIS MACHINE IS FOR PROFESSIONAL USE THE MANUFACTURER DECLINES EVERY RESPONSIBILITY FOR DAMAGES OR INJURIES IN CASE OF:

- Wrong use of the machine
- Improper use of the machine
- Alteration of any part or component of the machine
- Use of non original components and accessories



NEVER REMOVE THE FILTER HOLDER DURING THE BREWING



IMPORTANT SAFETY RULES

Before using the product, please read carefully the instructions listed in the handbook and keep it carefully for any further reference

- **DO NOT** touch with hands hot surfaces and brewing areas. Always use handles.
- **DO NOT** dip the machine or its components in water or other liquids, in order to avoid any fire hazard or electric shocks, that may result in injuries
- **DO NOT** use the machine, when children are nearby
- **DO NOT** allow that the machine is used by children or persons without experience or knowledge

- NEVER put the hands under spouts, while the machine is working
- DO NOT leave containers with liquids on the machine
- NOT disconnect the machine, when used and before cleaning. Make it become cold before putting or removing any parts and before cleaning it. DO NOT take care directly about maintenance, but always make reference to an authorized and certificated service center.
- DO NOT wash the machine with direct or pressure water jets
- DO NOT expose the machine to heat sources
- DO NOT use the machine, when the cord is damaged
- DO NOT touch the machine with wet or damp hands or feet
- DO NOT use the machine, if it is wet or very damp
- Using NOT recommended OEM components may not guarantee a safe functioning of the machine, causing fire hazard, electric shocks or injuries
- DO NOT use outdoor
- DO NOT let the cord be pending or touching hot surfaces
- DO NOT install the machine on or near a gas or electric burner or in a heated oven
- Always connect the plug to the machine and then the cord to the socket before switching on
- Every control system must be switched off before disconnecting the plug from the socket
- When the machine is left unattended, ensure that the water supply is turned off (CLOSE THE TAP).
- DO NOT use the machine for other uses than the proper ones
- Keep these instructions



THE MANUFACTURER DECLINES EVERY RESPONSIBILITY FOR INJURIES TO PEOPLE OR DAMAGES TO THINGS, AS A CONSEQUENCE OF IMPROPER, WRONG OR UNREASONABLE USE BY UNAUTHORIZED OR UNTRAINED PERSONNEL

DO NOT stock more than three items of the same kind. DO NOT place any different heavy items on the packaging. The machine has to be kept:

- Indoor and in a dry place
- Not exposed to atmospheric agents
- In a room with temperature NOT less than 5°C
- Not within reach of children



THE PACKING ELEMENTS (PLASTIC BAGS, CARTONS, NAILS, ETC) NONMUST NOT BE LEFT WITHIN REACH OF CHILDREN, AS THEY ARE POTENTIAL SOURCES OF DANGER

Make sure that the machines features are suitable for the used electric system.

Should doubt arise, make the supply system be checked by qualified personnel. The electric system must be compliant to the safety rules, and in particular must be equipped with:

- Efficient earth socket
- Suitable wiring section in relation to the power absorption
- Efficient circuit breaker



IN CASE OF EMERGENCY, ANOMALOUS NOISES, OVERHEATING, ETC., DISCONNECT IMMEDIATELY THE POWER SUPPLY. USE ONLY RECOMMENDED OEM COMPONENTS, IN ORDER TO GRANT A SAFE AND RIGHT USE WITHOUT ANY INCONVENIENCE.



— This product is produced according to the RAEE labeling directive. The symbol means that this electric appliance MUST NOT be thrown away with household waste, but must be disposed of in special containers.

2. DESCRIPTION

The machine has been designed and realized to prepare espresso coffee, steam and hot water. The structure of the machine consists in an iron frame where mechanical and electrical components are fitted. Everything is closed with iron covering panels.

The controls of the machine for the user are on the front side of the machine. On the top part of the machine there is a cup warming surface.

The operating principle of the hydraulic circuit consists of a boiler that heats the water for the production of steam and hot water, inside there are heat exchangers in which the water is heated for delivery from the coffee groups. A pump fed by the water mains generates the pressure necessary to feed the hydraulic circuit

2.1. SAFETY

All the moving parts and all the components subjected to electrical voltage inside the machine. A safety thermostat is applied to each boiler in order to avoid any overheating. Furthermore, a thermal protector is applied to the pump to be activated in case of overheating.

The hydraulic circuit and the coffee boiler are protected by a safety valve, calibrated at 13 Bar (± 1 Bar), which is activated in case of overpressure. The hydraulic circuit of the steam boiler is protected by a safety valve, calibrated at 1.5 Bar, which is activated in case of overpressure.

2.2. VIBRATIONS AND NOISE

The machines are equipped with anti-vibration rubber feet. By normal working conditions, they do not generate dangerous vibrations for the operator and the environment. In the working area the noise level does not normally exceed 70dB(A).

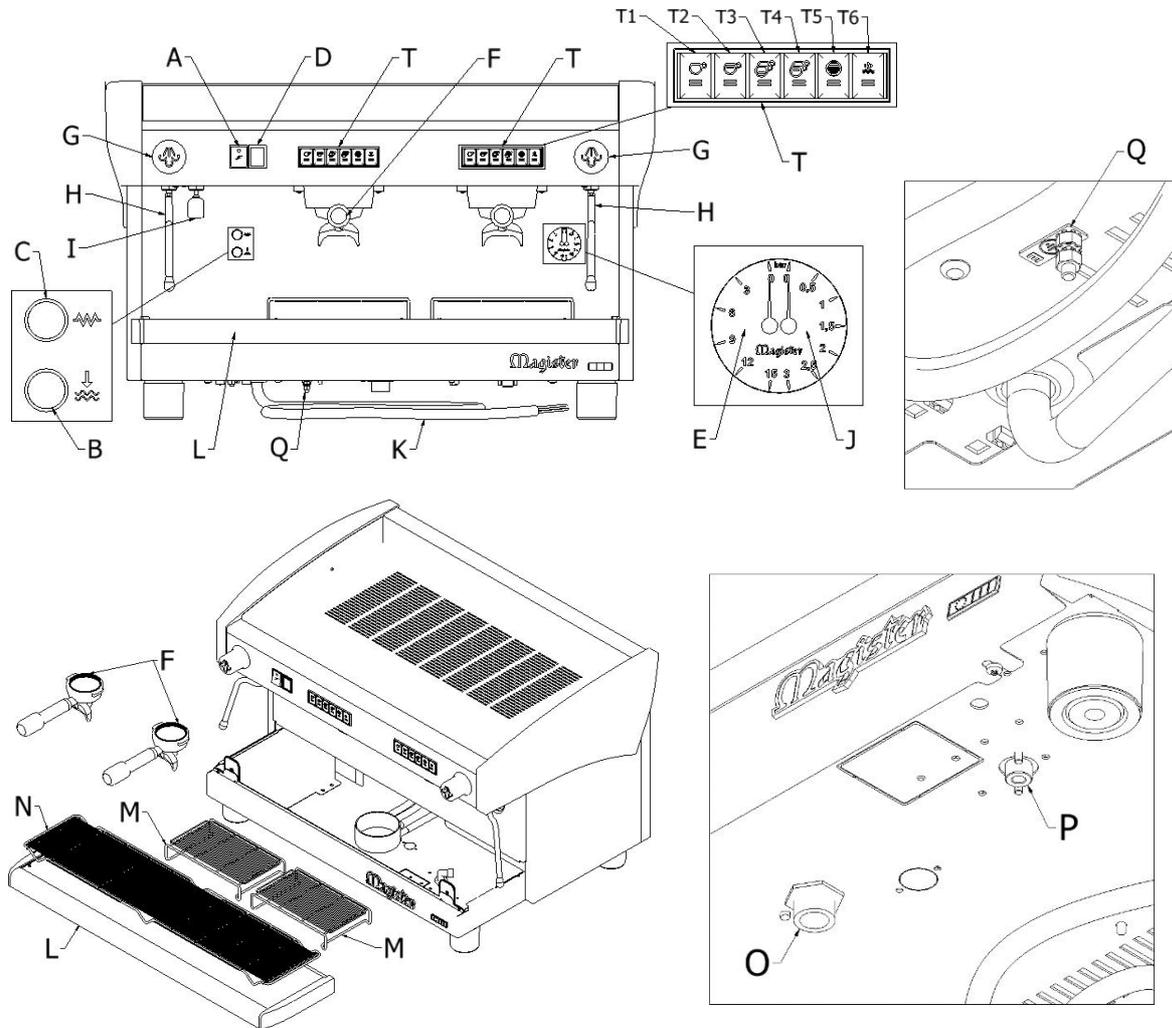
2.3. TECHNICAL DETAILS

DIMENSIONS						
	2 groups compact		2 groups		3 groups	
	Standard	Tall cup	Standard	Tall cup	Standard	Tall cup
H	500 mm (19,68 in)		500 mm (19,68 in)		500 mm (19,68 in)	
L	595 mm (23,42 in)		795 mm (31,29 in)		1035 mm (40,74 in)	
P	535 mm (21,06 in)		535 mm (21,06 in)		535 mm (21,06 in)	
A	75 mm (2,95 in)	105 mm (4,13 in)	75 mm (2,95 in)	105 mm (4,13 in)	75 mm (2,95 in)	105 mm (4,13 in)
B	/	75 mm (2,95 in)	/	75 mm (2,95 in)	/	75 mm (2,95 in)
L2	492 mm (19,37 in)		692 mm (27,24 in)		932 mm (36,69 in)	
P2	466 mm (18,34 in)		466 mm (18,34 in)		466 mm (18,34 in)	
C	60 mm (2,36 in)		60 mm (2,36 in)		60 mm (2,36 in)	
WEIGHT	Kg 48 (105,82 lb)		Kg 57 (125,66 lb)		Kg 71 (156,52 lb)	
BOILER CAPACITY	4,9 lt (1,29 USgal)		10,5 lt (2,77 USgal)		17 lt (4,49 USgal)	

	VOLT				
	V110/60HZ	V220/60HZ	V230/50HZ	V240/50-60HZ	V230-400/50-60HZ
2 Groups compact	2400 Watt		2400 Watt		
	2700 Watt		2700 Watt		
2 groups	2400 Watt		2700 Watt		
	2700 Watt		3000 Watt		
			3500 Watt		
3 groups			4500 Watt		
	-		4500 Watt		
	-		5400 Watt		

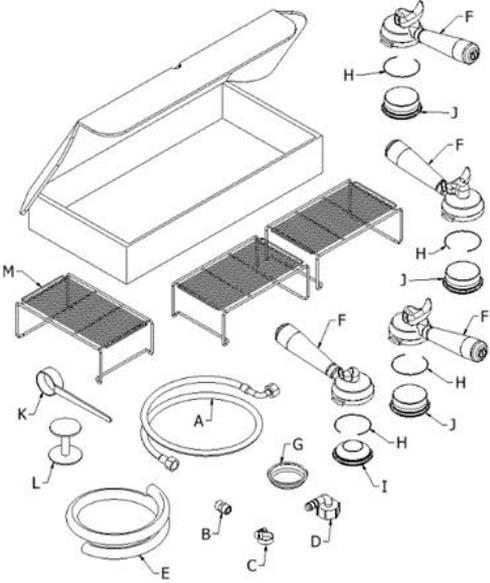
2.4. COMPONENTS DESCRIPTION

PHOTO 1

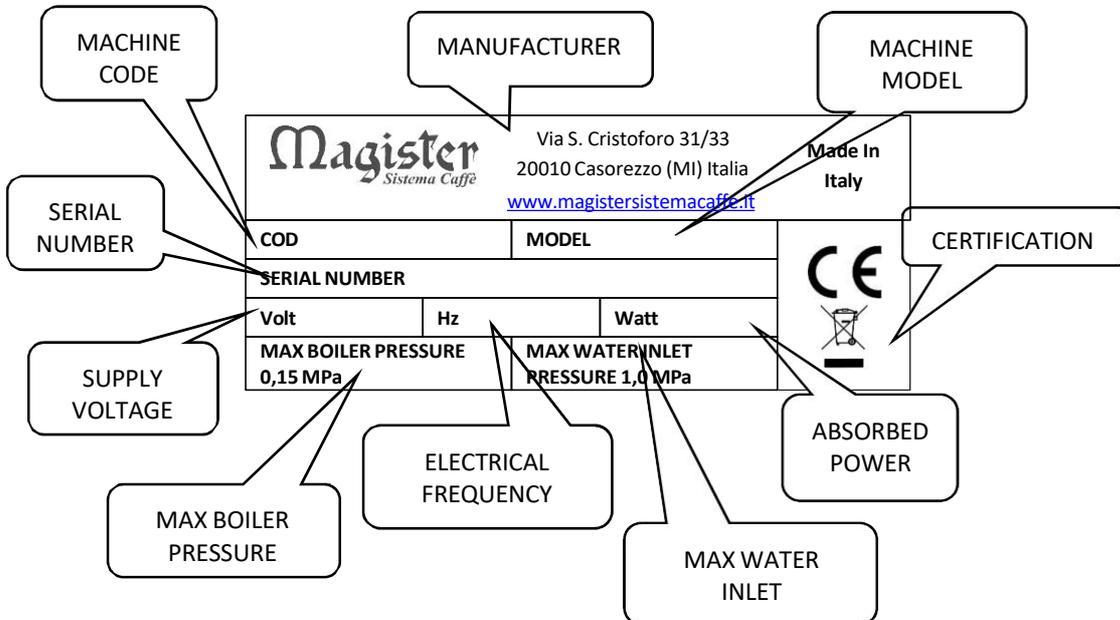


A)	Main switch	M)	Cup tray (only by tall cup version)
B)	Led light to indicate water filling in boiler	N)	Bowl grill
C)	White light to indicate working heating element	O)	Drain fitting
D)	Closing cap	P)	Mains connection fitting
E)	Pump manometer	Q)	Equipotential
F)	Portafilter	T)	Pushbutton
G)	Steam wand knob	T1)	Espresso brewing switch
H)	Steam wand	T2)	Coffee brewing switch
I)	Hot water wand	T3)	Double espresso brewing switch
J)	Boiler manometer	T4)	Double coffee brewing switch
K)	Power supply cable	T5)	Continuous brewing switch
L)	Drip collect tray	T6)	Hot water switch

2.5. EQUIPMENT

PHOTO 2		2gr.	2gr	3gr
		Com		
	A) Inlet hose	1	1	1
	B) 3/8" GAS fitting for inlet hose	1	1	1
	C) Closure ring for inlet hose	1	1	1
	D) Fitting for inlet hose	1	1	1
	E) Drain hose	1	1	1
	F) Single portafilter	1	1	1
	F) Double portafilter	1	2	3
	G) Blind filter	1	1	1
	H) Filter spring	2	3	4
	I) Single cup filter	1	1	1
	J) Double cup filter	1	2	3
	K) Scoop	1	1	1
	L) Tamper	1	1	1
M) Cup tray (only by tall cup version)	2	2	3	

2.6. MACHINE DETAILS PLATE



3. PROPER USE

The machine is **SUPPLIED FOR PROFESSIONAL USE** and it is designed, assembled and produced to prepare espresso coffee and hot drinks (tea, cappuccino, etc.). Every other use has to be considered as improper and therefore dangerous. This machines is not intended for children or person with reduced physical, sensory or mental capabilities, ot with lack of experience and knowledge, unless they have been given supervision or instruction by a person, who is responsible for their safety. **All children must be supervised, not to play with the machine.**

 **THE MANUFACTURER DECLINES EVERY RESPONSIBILITY FOR INJURIES TO PEOPLE OR DAMAGES TO THINGS, AS A CONSEQUENCE OF IMPROPER, WRONG OR UNREASONABLE USE BY UNAUTHORIZED OR UNTRAINED PERSONNEL. THE USER MUST ALWAYS FOLLOW THE INSTRUCTIONS LISTED IN THIS HANDBOOK.**

IN CASE OF DOUBT ARISE OR IN CASE OF INCORRECT WORKING, DISCONNECT THE MACHINE AND NOT TAKE DIRECTLY CARE OF MAINTENANCE: IT IS NECESSARY TO CONTACT AN ASSISTANCE SERVICE.

CONTRAINDICATIONS

THE MACHINES ARE SUITABLE FOR FOOD RELATED USE ONLY. IT IS THEREFORE FORBIDDEN TO USE DIFFERENT LIQUIDS OR SUBSTANCES, TO WARM UP LIQUIDS OR TO FILL THE HANDLES WITH SUBSTANCES THAT MAY DAMAGE OR POLLUTE THE GROUPS.

4. TRANSPORT

The machine is supplied in a package on a wooden pallet with strong carton and protective foam.

 **HANDLE THE MACHINE KEEPING THE PACKAGE IN VERTICAL POSITION. DO NOT TURN IT UPSIDE DOWN OR LAY IT ON ONE SIDE. CAREFULLY AVOID KNOCKS AND EXPOSURE TO ATMOSPHERIC AGENTS.**

Make sure that the received machine corresponds to the one listed on the transport note, including any accessories.

Make sure that it has not been damaged during transport and, if so, apply the reserve clause and contact the customer care service.

 **THE PACKING ELEMENTS (PLASTIC BAGS, CARTONS, NAILS, ETC) NONMUST NOT BE LEFT WITHIN REACH OF CHILDREN, AS THEY ARE POTENTIAL SOURCES OF DANGER. DISPOSE OF THE PACKING ELEMENT ACCORDING TO THE RULES OF A GOOD SEPARATE COLLECTION.**

5. INSTALLATION

5.1. PLACING

The place where the machine will be placed must be flat, dry, smooth, solid, stable, more than 85 cm. high and water-repellent (laminated, iron, ceramic, etc.) and in a room with temperature between 5° and 45° C. **IT FEARS FROST.**

Do not keep the machine inside wardrobes or near heat sources (ovens, cookers,...). The cord is 2,5 mt. long and must be well spread, avoiding rolling and overlapping, that could damage it, in a position not exposed to shocks or tampering. It must not be used near heat sources or liquids, must not be damaged (in this case make it be changed by qualified personnel). It is suggested to keep free place around the machine, in order to help during use and maintenance.

5.2. ELECTRIC CONNECTIONS

The machine is supplied ready for connection according to the required electrical specifications and indicated on the plate. Before connecting the machine, make sure that the data on the plate correspond to those of the electrical distribution network.

The power supply cable (photo 1-K) must be connected directly to the connection previously set up in accordance with current regulations. Make sure that the ground socket is efficient and meets the parameters of the current regulations.

The power supply line must be previously set in accordance to national applicable laws.

The earthing and protection system against atmospheric discharges must be carried out as prescribed by the standards. Use a standard cable with protective conductor (ground wire) for the power supply network. Set up an automatic differential switch upstream of the power supply cable, complete with magnetic releases sized according to the data shown on the machine identification plate. The contacts must have an opening equal to or greater than 3 mm. Remember that each machine must be equipped with its own safety devices. The machine is supplied with a clamp for equipotential connection that can be connected after installation (PHOTO 1-Q)



IF THE MACHINE RESULTS FROZEN WET OR DAMP, DO NOT INSTALLATION IT, UNTIL YOU HAVE THE CERTAINTY OF COMPLETE DEFROSTING OR OF THE COMPLETE DRYING. IT IS ALSO NECESSARY TO MAKE A PREVENTIVE CHECK BY THE ASSISTANCE SERVICE TO VERIFY EVENTUAL DAMAGES

5.3. WATER CONNECTIONS

The water supply line must be previously set in accordance to national applicable laws, and equipped with a shut-off tap and a softener. The water supply line must be set up with an interception tap and a water softener. The water supply version must be connected to a source of cold drinking water (not less than 5 ° C) and with a maximum pressure of 6 Bar. Inlet water pressure must never exceed 10 BAR (1 Mpa). The machine is supplied with an armored hose with a 3/8 "G female connection (PHOTO 2-B) to be connected to the water net through the mains connection fitting (PHOTO 1-P). The drain must be installed with an open siphon, in order to avoid any backflow. In the machine are included: fitting for inlet hose (PHOTO 2-D) to be connected to the drain tray (PHOTO 1-O), a rubber hose to be connected to the drain hose (PHOTO 2-E), closure ring (PHOTO 2-C) to fix the hose to the fitting.

6. STARTING THE MACHINE

6.1. WORKING

The coffee machine is made with connection to the water supply.

The operation and management of the machines is electronically controlled through a dedicated control unit. The electronic control unit and its sensors control the following functions:

- Program dedicated to the first filling and first start-up
- Steam boiler water level management
- Push-buttons with 6 keys for coffee brewing and hot water
- Programming of coffee dispensing doses
- System for supervision and control through alarms

6.2. CONTROLS

The switch buttons and controls on the touch pad allow to control all machine working.

Acting on the main switch  (PHOTO 1-A) the system feeds, the red light  (PHOTO 1-B) indicates the automatic boiler filling, the white light  (PHOTO 1-C) indicates that the heating element is working.

Acting on the buttons T1, T2, T3, T4     the coffee brewing is activated

By turning the hot water knob counterclockwise (PHOTO 1-D), hot water delivery is activated

To turn off the machine, simply hold the button T5  and at the same time press the button T3. 

6.3. LED REPORTS

The LED's integrated in the buttons light up when the button is pressed, while the touch panels have six LED's (1 for each button), which indicate the operating status of the machine.

- **LED's all on** → machine on and ready for use (all safety devices are satisfied)
- **LED's blinking** → indicate an alarm ad fill-up time out (heating off)
- **LED's OFF** → indicate that the machine is OFF or by initial set up indicate that water didn't reach the minimum level in the boiler (heating OFF)
- **LED on during coffee brewing** → coffee brewing (LED1/T1, LED2/T2, etc.)
- **LED flashing during coffee brewing** → flowmetre alarm

6.4. FIRST FILLING

After all connection were made (see paragraph 5)

- A. Switch on the machine through the main switch  (PHOTO 1-A) wait for the water filling in boiler indicated by the red light  (PHOTO 1-B)
- B. Once the correct water level in the boiler is reached, the heating element will be automatically engaged and the white led will turn on  (PHOTO 1-C).

⚠ WHEN THE MACHINE IS USED FOR THE FIRST TIME, THE BOILER FILLING IS DISABLED EACH 240 SECONDS BECAUSE OF SAFETY RULES AND LED'S WILL BLINK. SWITCH THE MACHINE OFF AND THEN ON AGAIN USING THE MAIN SWITCH, IN ORDER TO REACTIVATE THE BOILER FILLING AND REPEAT THAT TILL RIGHT LEVEL IS REACHED (LED'S ARE ON)

⚠ WHEN THE MACHINE IS USED FOR THE FIRST TIME, AFTER THAT THE BOILER FILLING CYCLE IS COMPLETED, ACTIVATE THE BREWING FROM THE GROUPS AND LET ABOUT 1 LITER OF WATER SLIDE PER GROUP IN ORDER TO RINSE THE CIRCUIT BEFORE USING

6.5. NEW USE AFTER A LONG PERIOD OF INACTIVITY

- Be sure that all connections are correct and safe
- Be sure that there is water in the net and that the valve is open

 **WHEN THE MACHINE IS USED AFTER A LONG PERIOD OF INACTIVITY, AFTER THAT THE BOILER FILLING CYCLE IS COMPLETED, ACTIVATE THE BREWING FROM THE GROUPS AND LET ABOUT 1 LITER OF WATER SLIDE PER GROUP IN ORDER TO RINSE THE CIRCUIT BEFORE USING**

6.6. COFFEE BREWING

 **NEVER REMOVE THE FILTER HOLDER DURING THE BREWING**

If all the safety devices of the machine (boiler water level) are satisfied, the coffee can be selected by pressing a button on the keyboard (PHOTO 3), the LED of the pressed key is ON, to indicate the actual activation of the selected dose. When the programmed quantity is reached, the brewing stops automatically (to stop it manually, press the same button again).

6.7. STEAM DISPENSING

Steam is supplied only when the machine has reached the operating pressure indicated by the boiler pressure gauge (PHOTO 1-J). In order to obtain a good steam supply, the gauge must indicate a pressure over 1 Bar.

- Open the steam tap turning the knob counterclockwise (PHOTO 1-G) and drain the condensate into the drain pan, then close the tap turning the knob clockwise
- Dip the steam wand (PHOTO 1-H) in the liquid to be heated and slowly open the tap by turning the knob counterclockwise. The steam coming out will heat the liquid, once the desired temperature has been reached, close the tap
- After heating the drink, clean the steam nozzle with a damp cloth and open the tap for a few seconds to clean the nozzle holes

6.8. HOT WATER DISPENSING

Hot water is supplied only when the machine has reached the operating pressure indicated by the boiler pressure gauge (PHOTO 1-J). In order to obtain a good hot water supply the pressure gauge must indicate a pressure over 1 Bar

- Place a container under the hot water diffuser (PHOTO 1-I)
- Press the hot water dispensing button  (PHOTO 1-T6)
- Once the programmed quantity is reached, the delivery is automatically interrupted. Press the key again to interrupt the delivery in any moment.

 **AT THE END OF THE DELIVERY OF HOT WATER THE WATER LEVEL IN THE BOILER IS RESTORED AUTOMATICALLY.**

6.9. DOSAGE ES VERSION

With the machine switched on, if all safety devices of the machines (boiler water level) are satisfied, it is possible to set the coffee dosages. Acting on the push-button panel of the first group, the programming is automatically transferred also to the second group (to program different doses on the second group repeat the programming on the push-button panel of the second group). To program the doses always use the filter holder with the right amount of ground coffee.

- Press and hold the T5 key  until the LED's flash
- Press the key you wish to program within 10 seconds

- When the desired quantity is reached, press the button again to stop dispensing and save the dose
- Repeat the operation on all the keys to be programmed.

7. OPERATING THE MACHINE

7.1. HOW TO PREPARE A COFFEE

To get a good coffee, it is important that the grinding adjustment corresponds to a coffee supply of between 25-30 seconds. If the grinding is too coarse, coffees will be light and with very little cream, while if the grinding is too fine, coffees will be dark and without cream. Furthermore it is important that the ground coffee is fresh and uniform in thickness and that the dose is in the right quantity (about 6 grams for each coffee). It is advisable to grind the amount of coffee needed for immediate needs, because ground coffee quickly loses its aromatic qualities.



NEVER REMOVE THE FILTER HOLDER DURING THE BREWING

- Unhook the filter holder from the brew group by moving the knob to the left and knock it upside down on the bottom tray from the peripheral part to the filter to drain the bottoms (be careful not to damage the filter)
- Use the filter holder for 1 or 2 coffee doses as needed (PHOTO 2-F)
- Using the supplied scoop (PHOTO 2-K), fill the filter with the dose of ground coffee, level and lightly press the coffee with the supplied tamper (PHOTO 2-L)
- Clean the edge of the filter from any residues of ground coffee left during pressing
- Hook the filter holder to the brew group by moving the knob to the right until it is in the center of the brew group
- Place the cups under the dispensing spouts and start dispensing
- Once coffee is dispensed, leave the filter holder in the group until the next delivery



LEAVE GROUND COFFEE RESIDUES ON THE FILTER EDGE DOES NOT ALLOW THE PERFECT ADHERENCE OF THE GASKET TO THE FILTER WITH CONSEQUENTLY LOSS OF WATER AND COFFEE GROUNDS. DURING DISPATCHING, PAY ATTENTION TO THE HOT PARTS OF THE MACHINE, AND ABOVE ALL TO THE COFFEE BREWING GROUP AND TO THE STEAM WAND. DO NOT ABSOLUTELY PUT HANDS UNDER THE GROUPS AND WANDS, WHEN THEY ARE WORKING

7.2. HOW TO PREPARE A CAPPUCCINO

- Prepare cold milk in a tall, narrow container, which has to be half-filled
- Dip the steam wand in the milk container, until it touches the bottom with the nozzle
- Slowly activate the steam tap turning the knob counterclockwise, then lower the container until the sprayer touches the surface of the milk
- Keep or move the container so that the sprayer touches the surface of the milk by introducing air to generate the foam

Once the desired temperature and foam have been reached, close the steam tap turning the knob



AFTER THAT THE BEVERAGE HAS BEEN HEATED, ALWAYS CLEAN THE STEAM WAND WITH A WIPED CLOTH AND OPEN FOR A FEW SECONDS THE TAP TO CLEAN THE STEAM NOZZLES IN ORDER TO AVOID MILK CRUSTS

8. MAINTENANCE



THE MAINTENANCE OPERATIONS MUST BE PERFORMED, IN A CLOSED ENVIRONMENT WITH ROOM TEMPERATURE BETWEEN 5° C AND 45°C WHILE THE MACHINE IS OFF, COLD AND UNPLUGGED. DO NOT USE METALLIC OR ABRASIVE INSTRUMENTS TO CLEAN THE MACHINE, SUCH AS STEEL WOOLS, METAL BRUSHES, NEEDLES, ETC., AGGRESSIVE AND CORROSIVE DETERGENTS (ACIDS, SOLVENTS OR OTHERWISE). USE SPECIFIC DETERGENTS FOR COFFEE MACHINES PURCHASED IN SPECIALIZED TECHNICAL ASSISTANCE CENTERS

8.1. DAILY MAINTENANCE

- Use a clean cloth or sponge that does not leave hair or threads (prefer canvas or cotton).
- Carefully clean the bodywork with the care to follow the direction of the satin finish on the stainless steel parts.
- Remove the filter holders and filters, remove the coffee deposits and rinse them in hot water to dissolve the deposits.
- Remove the drip tray and the grid (PHOTO 1-K) and clean.
- Clean the shower and the group seal of the groups.
- Clean the steam wand, check that the spray nozzles are free of crusts.

8.2. PERIODIC MAINTENANCE

In addition to daily maintenance operations, carry out the following operations:

- Clean the drain bow
- Hook the filter holder with the blind filter to the brewing group
- Activate the group wash cycle (see section 8.3)

8.3. GROUP CLEANING PROGRAM



NEVER REMOVE THE FILTER HOLDER DURING THE BREWING

The machine is equipped with a program that carries out the washing cycle of the groups by activating the supply intermittently 5 times. If detergents are used, wash the blind filter and repeat the washing cycle to perform a rinse.

- Press and hold the T5 key  and at the same time press the T1 key 
- LED 1 and LED 5 flash to indicate that the washing cycle is in progress
- Once the washing cycle is finished, the group comes back to the standard functions
- To stop manually the cycle, press the T5 key 

9. PUTTING THE MACHINE OUT OF SERVICE

9.1. TEMPORARILY

Turn off all the switches and unplug the power supply plug. Perform maintenance operations. Store the machine in a dry room, with room temperature between 5°C and 45°C, away from atmospheric agents and of exclusive access (avoid leaving it within the reach of minors or untrained people).

9.2. DEFINITELY

Further to the operations listed for the temporarily out of service, cut the power cord, pack up the machine in a carton box and hand it to the appropriate personnel (for authorized centre for special waste or collection of used equipment).

10. TROUBLE SHOOT

Direct interventions by the customer. Before calling the technical service, in order to avoid unnecessary costs, check whether the problem presented by the machine is not part of the case study here below

10.1. COLD MACHINE, NOT BREWING COFFEE, HOT WATER AND STEAM

- Main switch is off – SWITCH ON
- Lack of power supply - CHECK
- Automatic safety switch – CHECK
- Unplugged machine – CHECK

10.2. LEAKAGE FROM THE HANDLE EDGE

- Group seal dirty with coffee – CLEAN
- Group seal worn – REPLACE THE GROUP SEAL
- Filter edge worn – REPLACE THE FILTER

10.3. COFFEE IS BREWED DROP BY DROP

- Filter holes clogged or handle holes dirty - CLEAN
- Too fine grinding – MAKE GRINDING COARSER

10.4. TOO FAST BREWING

- Too coarse grinding – MAKE GRINDING FINER
- Too old coffee – CHANGE COFFEE

10.5. IRREGULAR STEAM DELIVERY

- Check if the nozzle holes are clogged – CLEAN

10.6. NO STEAM DELIVERY

- Check if the nozzle holes are clogged – CLEAN



SHOULD DOUBT ARISE ABOUT USE, MAINTENANCE, SERVICE AND OTHER TOPICS, WHICH WERE NOT DEALT ENOUGH, TURN TO AN AUTHORIZED SERVICE CENTER