

# **GAGGIA**

MILANO

**Professional Espresso Machine**



Type: La GIUSTA

CE

WARNING: This instruction manual is intended exclusively for personnel with adequate expertise.

OPERATION AND MAINTENANCE

UK

**EU DECLARATION OF CONFORMITY – DICHIARAZIONE DI CONFORMITA' UE**

Product/Prodotto : Espresso coffee machine / Macchina da caffè espresso

Type/Tipo : La GIUSTA

SaGa Coffee S.p.A., Loc. Casona 1066 – 40041 Gaggio Montano (BO) – Italy, declares under its own responsibility, that the above - mentioned product meets the requirements of the following Directives and Standards:

**LOW VOLTAGE DIRECTIVE 2014/35/EU (ex 2006/95/EC)**

Conformity has been controlled with the aid of the following harmonized standards: EN 60335-1 / EN 60335-2-75 / EN 62233

**ELECTROMAGNETIC COMPATIBILITY DIRECTIVE 2014/30/EU (ex 2004/108/EC)**

Conformity has been controlled with the aid of the following harmonized standards:  
EN 55014-1 / EN 55014-1 (EN 61000-3-2) / EN 55014-1 (EN 61000-3-3) EN 55014-2 (EN 61000-4-2) / EN 55014-2 (EN 61000-4-4) / EN 55014-2 (EN 61000-4-5) EN 55014-2 (EN 61000-4-11) / EN 55014-2 (EN 61000-4-6) / EN 55014-2 (EN 61000-4-3)

**PRESSURE EQUIPMENT DIRECTIVE (PED) 2014/68/EU**

Our coffee machines are in compliance with the directive 2014/68/EU - and are equipped with the following items which are included in the same directive:

Copper boiler  
Mardek CE 0045  
Safety valve  
Mardek CE 0045

**2011/65/EU (RoHS)**

Prescriptions reported in the RoHS Directive, concerning limitations on the use of the listed hazardous substances, are met.

SaGa Coffee S.p.A., Loc. Casona 1066 – 40041 Gaggio Montano (BO) – Italia, dichiara, sotto la propria responsabilità, che il prodotto sopra citato è conforme ai requisiti delle seguenti Direttive e Norme:

**DIRETTIVA BASSA TENSIONE 2014/35/UE (ex 2006/95/CE)**

La conformità è stata dimostrata con l'ausilio delle seguenti norme armonizzate: EN 60335-1 / EN 60335-2-75 / EN 62233

**DIRETTIVA COMPATIBILITA' Elettromagnetica 2014/30/UE (ex 2004/108/CE)**

La conformità è stata dimostrata con l'ausilio delle seguenti norme armonizzate:  
EN 55014-1 / EN 55014-1 (EN 61000-3-2) / EN 55014-1 (EN 61000-3-3) EN 55014-2 (EN 61000-4-2) / EN 55014-2 (EN 61000-4-4) / EN 55014-2 (EN 61000-4-5) EN 55014-2 (EN 61000-4-11) / EN 55014-2 (EN 61000-4-6) / EN 55014-2 (EN 61000-4-3)

**DIRETTIVA ATTREZZATURE A PRESSIONE (PED) 2014/68/UE**

Le macchine da caffè sono conformi alla direttiva 2014/68/UE – e sono equipaggiate con i seguenti componenti che sono regolati dalla stessa direttiva:

Copper boiler  
Mardek CE 0045  
Safety valve  
Mardek CE 0045

**2011/65/UE (RoHS)**

Le prescrizioni riportate nella direttiva RoHS, riguardanti le limitazioni d'uso delle sostanze pericolose, sono rispettate.

Gaggio Montano (BO), 28-08-2019

  
Andrea Zocchi  
C.E.O.



## SAFETY INSTRUCTIONS

- ⚠ For professional use only.
- ⚠ The professional appliance cannot be installed outdoors. Do not place it in areas where the temperature is lower than 2°C or higher than 32°C and in particularly humid or dusty places.
- ⚠ Do not install the appliance in a location where water jets may be used.
- ⚠ Make sure the appliance is installed on a flat surface capable of bearing its weight (see "Technical specifications" chapter) and take care of leaving a clear area of at least 30 cm around the machine.
- ⚠ It is forbidden to: use jets of water for cleaning operations.
- ⚠ Only install the appliance in places where it can be supervised by qualified personnel.
- ⚠ The use by children older than 8 years or by persons with reduced physical, mental or sensory abilities or with lack of experience and skills is allowed, provided that they are supervised or instructed on how to use the appliance correctly and that they understand the hazards involved.
- ⚠ Children must not play with the appliance.

- ⚠ Children must not carry out any cleaning and maintenance operations without being monitored.
- ⚠ Before connecting the appliance to the water mains, please read and follow the applicable regulations in force in your country.
- ⚠ If the power cord is damaged, it must be replaced by the manufacturer, its service centre or by adequately qualified personnel in order to avoid any risks.
- ⚠ It is recommended the installation of a residual current device (RCD) with a rated residual current not exceeding 30 mA.
- ⚠ Connect the appliance to a drinking water main with pressure between 0.15 MPA and 0.8 MPA (1.5 and 8 bar); see data on the data plate.
- ⚠ In case of filling tube replacement, use the new set of tubes supplied with the appliance. Do not use the old set anymore.
- ⚠ Access to the internal area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.
- ⚠ Never clean the internal area of the machine with power supply on or with the plug connected. In any event do not use water jets or detergents.


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## I INTRODUCTION TO THE MANUAL


### I.1 Preamble


We thank you for your custom in the purchase of this product. By carefully following the instructions contained in this manual, we are sure you will certainly appreciate the quality of our machine. Therefore, we invite you to read carefully the instructions contained in this manual, that outline the product's intended use and comply with essential safety regulations.


 The current instructions booklet has been prepared for the machine user, the owner and the installation technician and must be always available for reference purposes.


 The machine manual is destined for the user, the maintenance technician and installation technician.


 The purpose of the instructions booklet is to indicate the envisaged uses of the machine for which it has been designed, its technical features in order to provide advice on correct use, its cleaning and regulation. It also provides important maintenance information and details on any residual risks, and all those operations which require particular care.

 The current manual is to be considered as an integral part of the machine and must be **KEPT FOR FUTURE REFERENCE** until the final dismantling of the machine.

 This instructions booklet must always be available for consultation and must be kept in a protected and dry place.

 In the event of loss or damage to the same, the user may ask the manufacturer or local dealer for a new manual, indicating the machine model and serial number of the same shown on the identification plate.

 The current manual reflects the state of the art, at the time of its preparation. However, the manufacturer reserves the right to revise production and subsequent manuals without any obligations to provide updates to previous versions.

 The manufacturer declines all responsibility in the event of:

- the improper or incorrect use of the coffee machine
- uncompliant use with what is specifically stated in the present booklet
- serious lack of maintenance as envisaged or recommended
- machine modifications or any non-authorized intervention
- use of either non-original or non-specific spares
- total or partial failure to observe the instructions
- exceptional events

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## 1.2 Icons Used

Various kinds of warnings are contained in this manual to highlight the different hazard or competence levels.

Each icon is followed by a message that describes the procedure and provides useful information.



### Read carefully

Carefully read the following instruction booklet before starting up the machine



### Machine off

Warning! Turn off the electrical supply before removing the protections



### Hot surfaces

Caution! Hot surfaces



### Warning

Warning! Particularly important and/or delicate operations



### Prohibition

It is used to highlight actions/operations not to be performed.



### Important

Warning! Operations essential for efficient function.



### User

Operations which may be carried out by the user



### Maintenance technician

Interventions to be carried out exclusively by an installer or authorized technician.

## 2 ENVISAGED MACHINE USE

The machine must be operated by a single operator only.

The authorized operator must have firstly read and fully understood all the instructions contained in the present booklet to ensure correct machine function.

This machine is specifically intended for the professional preparation of espresso using blended coffee, as well as the brewing and dispensing of water and/or steam.

Its components are made of resilient non toxic materials, and they are easily accessible for cleaning or maintenance operations.

This machine is intended for internal use only.

The professional appliance cannot be installed outdoors. Do not place it in areas where the temperature is lower than 2°C or higher than 32°C and in particularly humid or dusty places.

Using the machine for any other purpose is considered dangerous and as a misuse.



The following are also considered misuse:

- any use other than the intended use and/or employing methods other than those described in this manual;
- any operation on the appliance in breach of the instructions provided in this manual;
- any tampering with parts and/or safety devices not previously authorised by the Manufacturer and performed by unauthorised personnel;
- placing the appliance anywhere else than as indicated in this manual.



















Do not place inside the appliance any product that may become dangerous as a result of unsuitable temperatures.





Misuse voids all forms of warranty, releasing the Manufacturer from any responsibility for damage to property and/or personal injury.


### 3 SAFETY


-  The machine is to be used solely by adults who have carefully read and fully understood this manual and all the safety advice contained in the same.
-  The use by children older than 8 years or by persons with reduced physical, mental or sensory abilities or with lack of experience and skills is allowed, provided that they are supervised or instructed on how to use the appliance correctly and that they understand the hazards involved.
-  Children must not play with the appliance. Children must not carry out any cleaning and maintenance operations without being monitored.
-  The user is responsible for third parties in the working area.
-  The installer, user and maintenance technician are obliged to notify the constructor of any defects or faults which may effect the original safety of the system.
-  The installer must check the right environmental conditions, in order to guarantee safety and hygiene for the users.
-  Do not install the appliance in a location where water jets may be used.

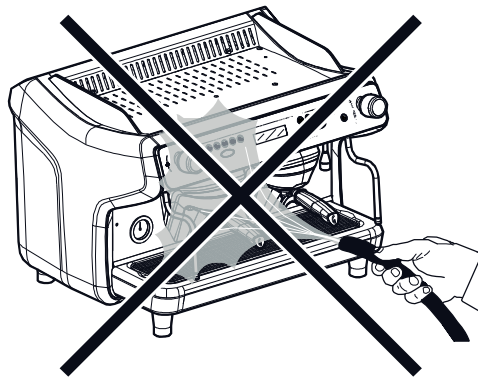
-  Only install the appliance in places where it can be supervised by qualified personnel.
-  Installation must be effected solely by authorized and qualified personnel.
-  Use the machine solely in the presence of suitable lighting.
-  For safety reasons, all worn or damaged parts must be promptly replaced.
-  Regularly check that the power supply cable is in good conditions. Damaged cables must never be repaired using insulating tape or clamps.
-  Do not expose the machine to the elements (sun, rain , etc).
-  Prolonged machine standstill at temperatures of under 0°C (zero degrees centigrade) may cause serious damage or breakage to the boiler and the piping. Therefore, it is necessary to completely empty the water circuit before every prolonged standstill.
-  The removal of guards and/or safety devices fitted on the machine is forbidden.
-  The packaging components must be brought to special disposal centres and must in any event never be left unguarded or within reach of children, animals or non-authorized persons.







 The constructor declines all responsibility for any damage to things, persons or animals caused by eventual interventions on the machine by personnel not specifically authorized to undertake such operations.

 In the event of any non-authorized interventions or repairs on the machine, or in the event of the use of non-original spares, all guarantee terms become void and the company reserves the right to reject validity.

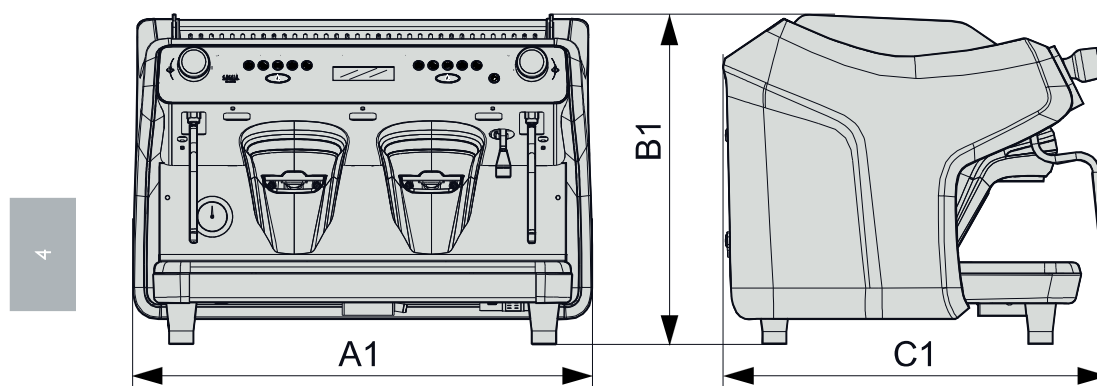
 The user must comply with the current safety laws in force in the country of installation, as well as common sense and ensure that all maintenance operations are regularly carried out.

 Never clean the internal area of the machine with power supply on or with the plug connected. In any event do not use water jets or detergents.



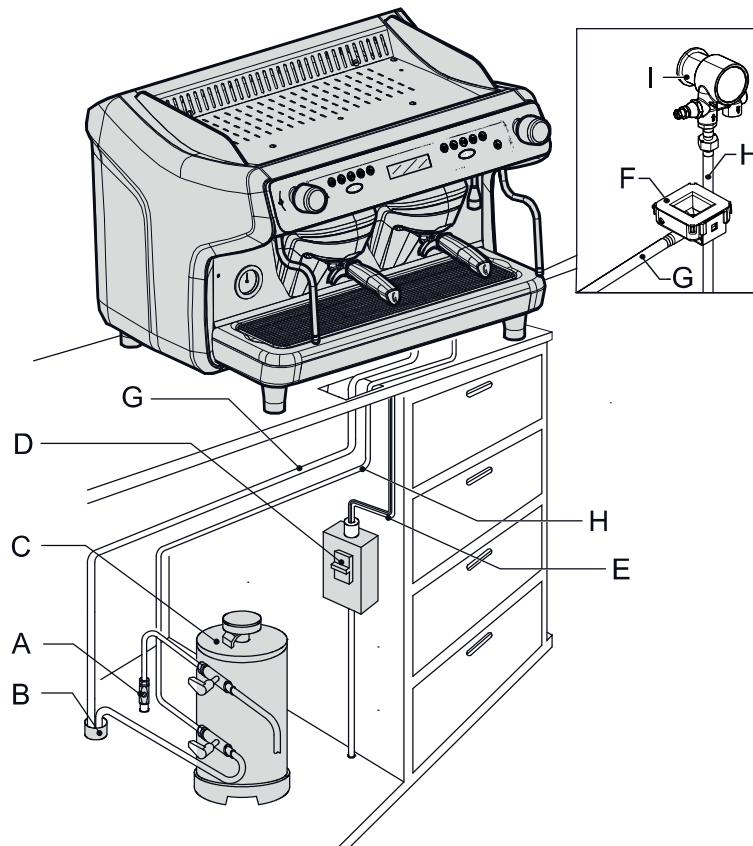
-  The user must not touch the machine with wet or damp hands or feet and bare feet. Although the machine is earthed it is advisable to use wooden platforms or a cut-out box complying with local laws in order to prevent the risk of electrocution.
-  Do not touch the coffee spouts and the hot water and steam nozzles with your hands or any other parts of the body as the liquids or steam issuing from them are very hot and may cause burns.
-  Avoid operating the machine without water.
-  Clogging may cause the generation of sudden liquid or steam jets with serious consequences. Keep the water as clean as possible using filters and water softeners.
-  The cups and small coffee cups must be thoroughly dried before placed on the relative surface.
-  Access to the internal area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.

## 4 TECHNICAL FEATURES



	2 groups with cup warmers	2 high-raised gr.
Width (mm) A1	760	760
Height (mm) B1	545	545
Depth [mm] C1	635	635
Height of group with filter holder inserted (with flap rack)	80	140 (77)
Weight [kg]	70	70
Power supply	220-240V / 380-415V 3N~50-60 Hz	220-240V / 380-415V 3N~50-60 Hz
Boiler inner volume [l]	14	14
Total machine power [M]	3900	3900
Boiler resistance [W]	3500	3500
Nominal pump flow rate [l/h] at 1 bar	190	190
Nominal pump flow rate [l/h] at 10 bar	175	175
A-weighted sound pressure level [dB(A)]	below 70 dB	below 70 dB

## 5 INSTALLATION




A	Water Net
B	Drainage pipe
C	Water filter
D	Protection switch
E	Motor pump power supply cable
F	Drain cup
G	Drain pipe
H	Filling tube
I	Inlet pump





Before proceeding with installation check that:

- there are no bumps, signs of knocks or deformities
- there are no damp patches or marks which could lead one to assume that the packaging has been exposed to the elements
- there are no signs of tampering

Once one is satisfied that transportation has been correctly effected, proceed with installation.


 Make sure the appliance is installed on a flat surface capable of bearing its weight (see "Technical specifications" chapter) and take care of leaving a clear area of at least 30 cm around the machine.


 The least height of the support's top must be 110 cm (the highest surface of the appliance shall however be at least 1.5 m from the ground level).


 the gradient of the supporting surface should NOT exceed 2°;


Proceed with installation following the instructions according to the sequence as described below.

## 5.1 Water connection


 Before connecting the appliance to the water mains, please read and follow the applicable regulations in force in your country.

 Water hardness should not be lower than 8°F.


 The machine should be supplied with water treated with a descaling device, particularly in case of water with high content of calcium and magnesium salts (hard water).


 Make sure the water mains provides drinking water, with pressure ranging between 0.15 MPA and 0.8 MPA (1.5 and 8 bars).

Connect purifier (C) to the water mains (A).


 Before connecting the water filter to the machine, perform a wash cycle until the water is clear. Then connect the water filter to the machine.

Connect the drain cup (F) to the drainage pipe (B).


 Should the mains pressure be higher than 0,5 MPa, a pressure reducer balanced for high pressure should be installed (device in which any mains pressure increase does not effect the output pressure).


 In case of filling tube replacement, use the new set of tubes supplied with the appliance. Do not use the old set anymore.

## 5.2 Electrical connection

 Before proceeding with electrical connection, make sure that the voltage rating corresponds with that indicated on the CE plate and on the connection plate on the power supply cable. Check to ensure that the electrical supply line is able to support the machine load (see chapter "Technical features").


Connect to an earthing socket which complies with current legislation.


 Check that the power supply cable is efficient and that it complies with national and European safety standards.

 The user must undertake to power the machine protecting the power line using a suitable safety switch (cut-out) that complies with the legislation in force in the country itself.


Connect the power cable (E) to the electric line using a plug, or in the case of fixed installation, using a multi-polar switch (D) for mains separation, with a contact distance of at least 3 mm.


For voltage change refer to the diagram shown on the power button box.

 The yellow-green coloured cable **MUST** be connected to the room's earthing system.

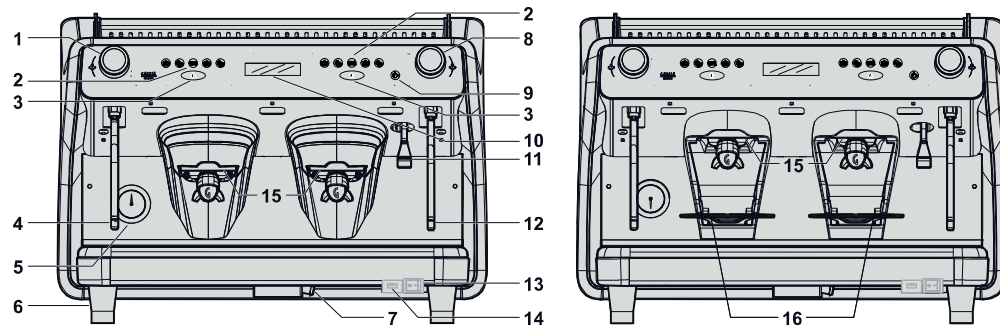
 If the power cord is damaged, it must be replaced by the manufacturer, its service centre or by adequately qualified personnel in order to avoid any risks.

5

 Depending on the regulations in force in the Country where the machine is being used, the cable connecting to the power supply has to be pre-set or equipped with an all-pole switch (with a minimum contact opening of 3 mm), or with a plug complying with the same regulations.

 It is recommended the installation of a residual current device (RCD) with a rated residual current not exceeding 30 mA.

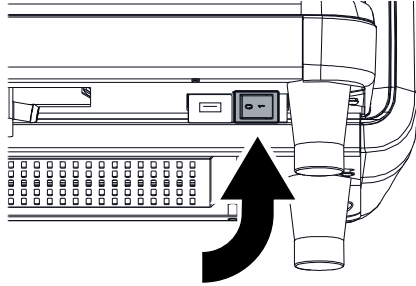
## 6 DESCRIPTION OF CONTROLS



<b>1</b>	Left vaporiser tap
<b>2</b>	Control keypad
<b>3</b>	Purge button
<b>4</b>	Left vaporiser pipe
<b>5</b>	Pump pressure gauge
<b>6</b>	Adjustable feet
<b>7</b>	Drain pipe
<b>8</b>	Right vaporiser tap
<b>9</b>	Water collection button
<b>10</b>	Touch display
<b>11</b>	Hot water outlet pipe
<b>12</b>	Right vaporiser pipe
<b>13</b>	Power button
<b>14</b>	USB port
<b>15</b>	Filter holder cup
<b>16</b>	Additional grill

## 6.1 Power button

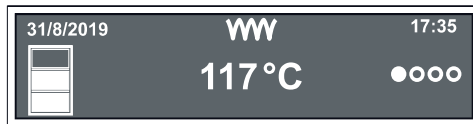
It is placed on the right side under the machine.



If set to the "I" position the machine turns on (electrical functions enabled). If set to the "O" position the machine turns off (electrical functions disabled).

## 6.2 Touch keypad

With the touch keypad it is possible to read information about the machine and program the doses of products and other settings.



## 6.3 Button description

### Keypad symbols



Single espresso



Double espresso



Programming/continuous



Single long coffee



Double long coffee



Tea



Purge

## 7 START UP

Once the water and electrical connections have been made, proceed to start up the machine.

Open the mains water supply tap (A).

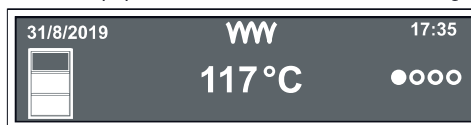
Close the protection switch (D).

Position the machine power button (I3) to position "I".

The machine switches on and the display shows the software version.



Then the display shows the screen indicated in the image.





The auto-levelling device comes into operation so that the water reaches a normal level in the boiler.


Wait until the machine reaches the set point temperature set on the display.

Check the pump pressure on the gauge (5) by starting up a group with the filter holder inserted and filled with regularly grinded, dosed and pressed coffee, in order to get the real brewing pressure (8-9 bar for espresso).

The machine is now ready for use.

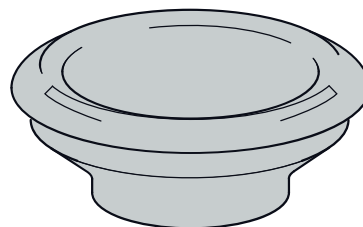
 Brew groups warming completes in about half an hour after the set point temperature has been reached.

 Do not press the hot water outlet button before the set point temperature set on the display is reached.

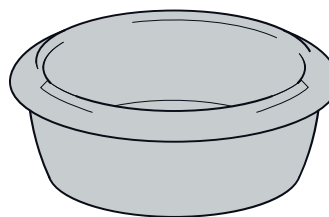
 For technical adjustments refer to the technical manual.

### 7.1 Coffee filters supplied

Depending on the quantity of ground coffee, the appropriate filter must be as shown below to avoid that, once the coffee has dripped out, the coffee grounds tablet remains attached to the brew unit.



1 Cup

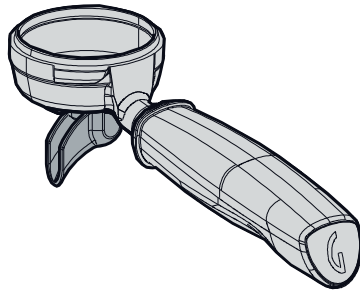
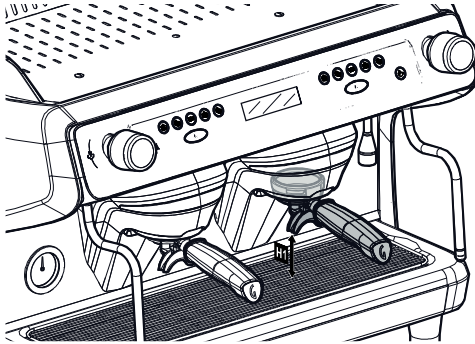


2 Cups

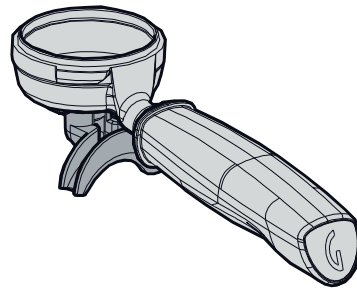
## 7.2 Filter holders supplied

Filter holders are supplied with the machine to have single or double coffee brewings.

The figure below shows the various possible distances from the coffee holder grill (H1) in relation to the different types of filter holders assembled.



H1 = 80 mm

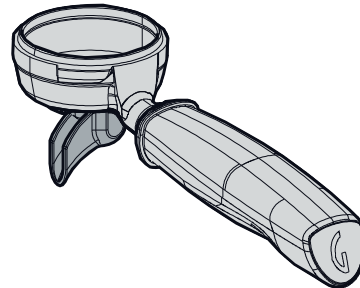
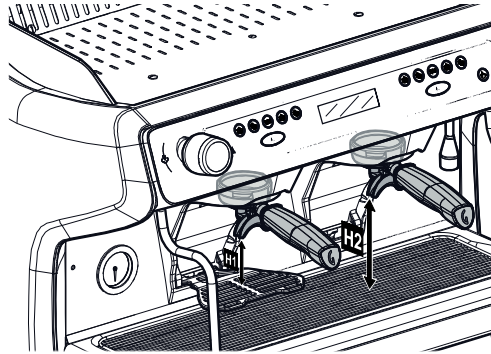


H1 = 80 mm

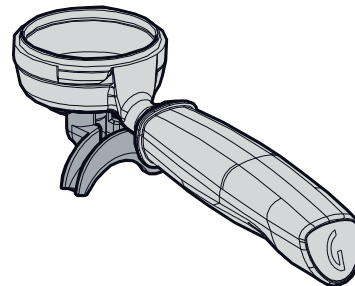
## 7.3 High-raised group filter holders supplied

Filter holders are supplied with the machine to have single or double coffee brewings.

The figure below shows the various possible distances in relation to the different types of filter holder and cup holder grill used (H1 cup holder grill for espresso and H2 cup holder grill for American coffee).



H1 = 77 mm  
H2 = 140 mm




H1 = 77 mm  
H2 = 140 mm

## 8 FUNCTION / USE AND PROGRAMMING

### Introduction

The programming software permits the checking of the following operations:

- handling 2 coffee groups
- control of four different coffee doses for each group
- simultaneous function of both coffee and tea groups
- volumetric check on coffee doses
- programming other functions (date, time, etc.).

 Programming can be possible using both keypad and touch display.

### 8.1 Access the programming and maintenance menu

Programming and maintenance activities of the machine are organized in different menus.

- Display menu
- Stand-by mode
- User menu

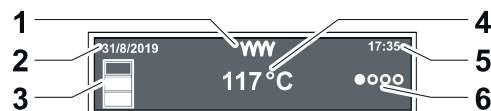
#### 8.1.1 Display menu

With the display menu it is possible to read the main information about the machine, the brewed products and the alarms, switch on the cup warmer, and set the date, the time and the language.

The display menu is divided into four screens.

##### 8.1.1.1 Display menu 1

When the machine is switched on with the power button (see section "Power button"), it switches to display mode.

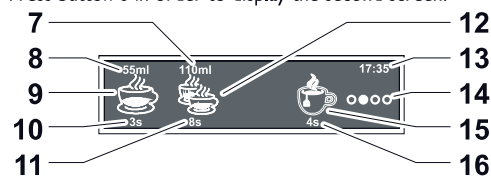


##### Display menu 1

1	Starting up boiler resistance
2	Date
3	Boiler water level
4	Boiler temperature
5	Time
6	Sliding menu

##### 8.1.1.2 Display menu 2

Press button 6 in order to display the second screen.



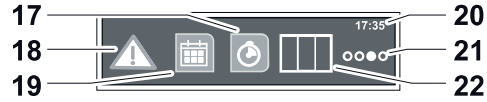
##### Display menu 2

7	Dose dispensed from group 2
8	Dose dispensed from group 1
9	Beverage brewed from group 1
10	Dispensing time of group 1
11	Dispensing time of group 2
12	Beverage brewed from group 2
13	Time
14	Sliding menu
15	Tea / hot water
16	Dispensing time of tea / hot water



### 8.1.1.3 Display menu 3

Press 14 to display the third screen.



#### Display menu 3

17	Automatic switching on / switching off settings
18	Display alarms
19	Date / time settings
20	Time
21	Sliding menu
22	Language settings

### 8.1.1.4 Display menu 4

Press 21 to display the fourth screen.



#### Display menu 4

23	Stand-by mode
24	Display product count
25	Time
26	Sliding menu
27	Starting up cup-warming surface

∞

### 8.1.2 Stand-by mode

In the stand-by mode, the warming of all the boilers is deactivated and the steam boiler is kept at a lower temperature, but the machine keeps switched on and it is possible to automatically switch on / switch off and enter the programming mode.



#### 8.1.2.1 Activating stand-by mode

Go to display menu 4 (see sect. "Display menu 4") and press the indicated menu.



#### 8.1.2.2 Deactivating stand-by mode

Press the indicated button to exit the stand-by mode.



All boilers get warmed again and the right temperature of the steam boiler is restored.

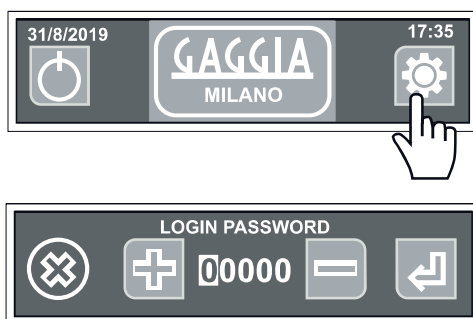
### 8.1.3 Access to the User Menu

The user menu is protected by a five-digit password.

If the machine is in the display mode (see sect. "Display menu"), activate the stand-by mode (see sect. "Activating stand-by mode").



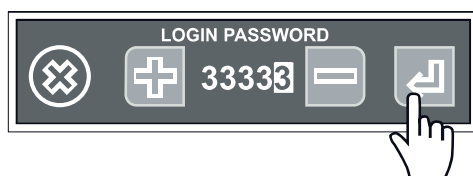
Press the indicated button to access the user password.



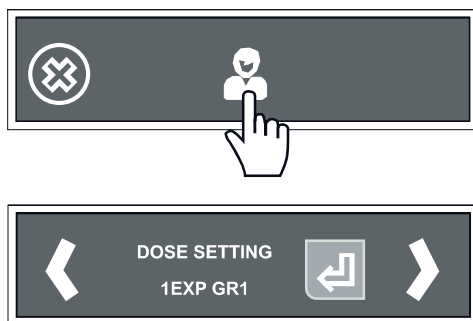
#### Access with password protection

The preset factory user password is "33333".

Enter the user password using the plus and minus icons and confirm it with the indicated button.



Press the indicated button to access the user menu.



### 8.1.3.1 Password settings

It is possible to set three different passwords to access the menus of the machine: user, technical and factory settings menus.

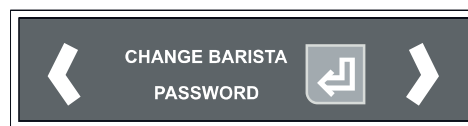
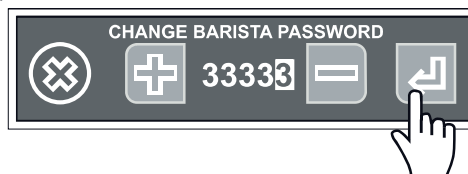
⚠ Only the Maintenance Technician is able to change the default password to access the technical menu and the factory settings menu.

Access the user menu as described in the "Access to the user menu" section.

Select "Change barman password" using the right or the left arrow and confirm it with the indicated button.



Enter the new user password using the plus and minus password and confirm it with the indicated button.



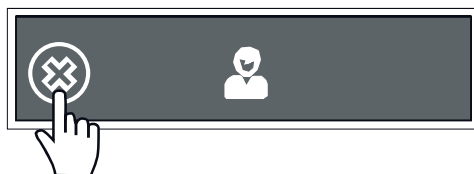
Exit the user menu as described in the "Access to the user menu" section.

### 8.1.3.2 Exiting the user menu

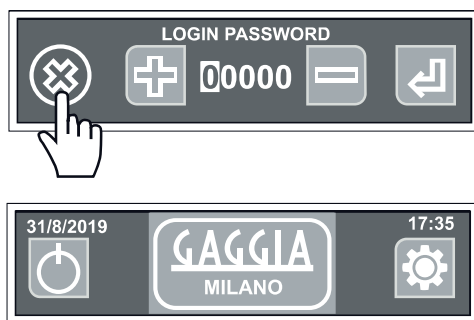
Select "Exiting the barman parameters list" using the right or the left arrow and confirm it with the indicated button.



Confirm with the indicated button.



Confirm with the indicated button.



## 8.2 Programming coffee dose

It is possible to modify the quantity of the coffee doses (by means of volumetric control) and save them by following these steps:

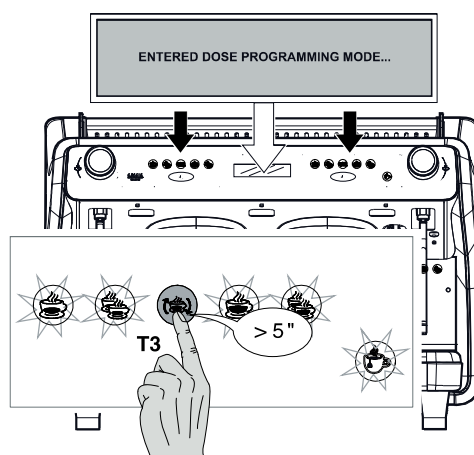
- Programming coffee dose with keypad
- Programming coffee dose with touch display

Make sure the machine is not in the stand-by mode; if this is the case, deactivate this function (see sect. "Deactivating stand-by mode").


### 8.2.1 Programming coffee dose with keypad

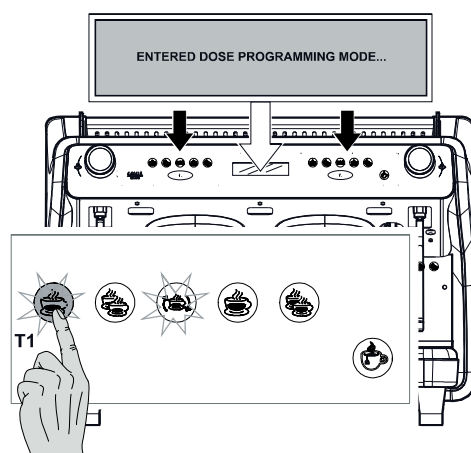
Press the T3 key and keep it pressed for more than 5 seconds. Then check if all the LED lights of the keypads are switched on while the T3 key is blinking.

If a dose key has already been set, its LED light will be turned off.

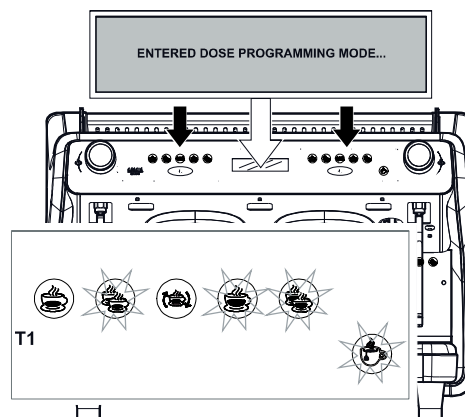


Press the key corresponding to the dose to be programmed (key T1 for example) within 30 seconds (programming time-out). The LED light of the dose being set keeps switched on together with the T3 key of the keypad of the group to be set. During this stage and for the entire coffee dose programming time duration, the solenoid valve and the pump are activated.

 If no dose key is pressed within 30 seconds, it will automatically escape from programming mode.




After pressing the T1 key, the brewing starts. After reaching the desired coffee dose, press the T1 key again to stop brewing the coffee dose. This way the new value is saved by the pulses of the dose. Both the solenoid valve and the pump are deactivated thereby suspending product brewing. The LED relating to the programmed key turns off.



To carry out a new programming of the other coffee doses T2-T4-T5-T6 (if the programming time-out of 30 seconds has not been exceeded), it is sufficient to repeat the same sequence of operations carried out for the T1 key.

Press the T3 key again to immediately exit the programming stage.

 During the programming of a group the operation of the other groups as well as tea brewing are deactivated.

In order to program other groups, press the programming button and repeat the same sequence of operations previously carried out.

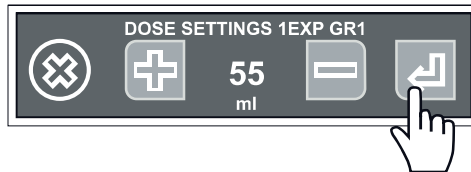
### 8.2.2 Programming coffee dose with touch display

Access the user menu as described in the "Access to the user menu" section.

Select the beverage to be programmed using the right or the left arrow (e.g. single espresso of group I) and confirm it with the indicated button.



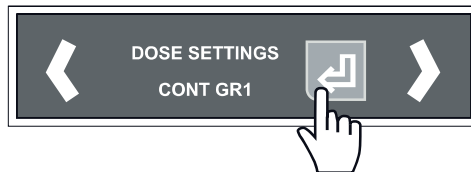
Insert the desired dose using the plus and minus icons and confirm it with the indicated button.



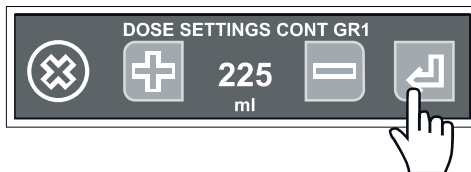
To carry out a new programming of the other coffee doses (if the programming time-out of 1 minute has not been exceeded), it is sufficient to repeat the same sequence of operations carried out.

#### Continuous coffee dose programming

Select the beverage to be programmed using the right or the left arrow (e.g. continuous coffee of group I) and confirm it with the indicated button.



Insert the desired dose using the plus and minus icons and confirm it with the indicated button.



To carry out a new continuous programming of the other coffee doses (if the programming time-out of 1 minute has not been exceeded), it is sufficient to repeat the same sequence of operations carried out.

Exit the user menu as described in the "Access to the user menu" section.

### 8.3 Programming tea dose (hot water)

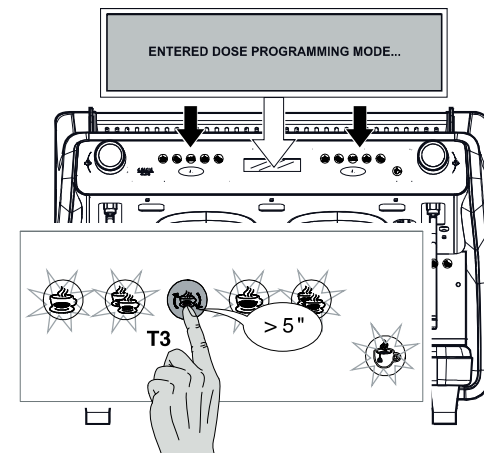
It is possible to modify the timed quantities of tea doses (by means of the volumetric control) and save them following these steps:

- Programming tea dose (hot water) with the keypad
- Programming tea dose (hot water) with touch display


#### 8.3.1 Programming tea dose (hot water) with the keypad

Press the T3 key and keep it pressed for more than 5 seconds. Then check if all the LED lights of the keypads are switched on while the T3 key is blinking.


If a dose key has already been set, its LED light will be turned off.




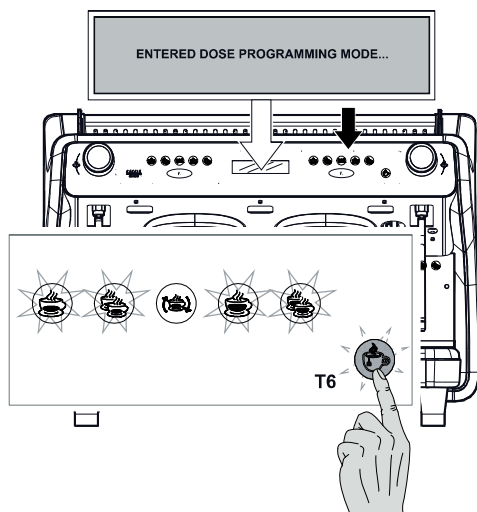
Press T6 key within 30 seconds (programming time-out). The LED of the dose being programmed keeps switched on and blinking. During this stage and for the entire tea dose programming time duration, the solenoid valve and the pump are activated.

 If no dose key is pressed within 30 seconds, it will automatically escape from programming mode.

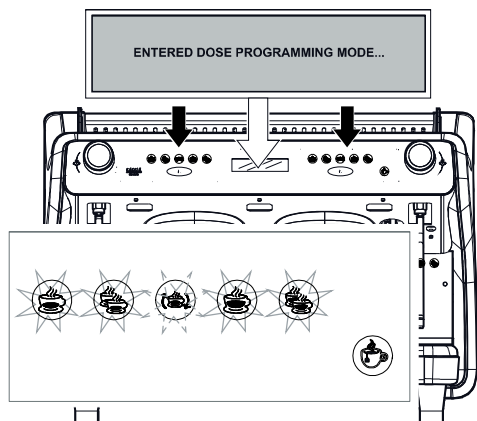
Press the T3 key again to immediately exit the programming stage.

 During the programming of tea the group functioning and tea brewing are disabled.

 The T6 key can be programmed only if the technical parameter "continuous" is set to disabled.



After pressing the T6 key, water dispensing starts. When the desired tea dose has been reached, press the T6 key again to stop dispensing the water dose. This way the new value is saved by the pulses of the dose. Both the solenoid valve and the pump are deactivated thereby suspending product brewing. The LED relating to the programmed key turns off.



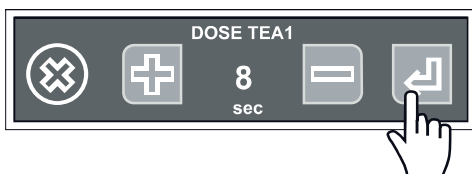
### 8.3.2 Programming tea dose (hot water) with touch display

Access the user menu as described in the "Access to the user menu" section.

Select the beverage to be programmed with the left or the right arrow (e.g. tea 1) and confirm it by pressing the indicated button.



Insert the desired dose using the plus and minus icons and confirm it with the indicated button.



To carry out a new programming of the other tea doses (if the programming time-out of 1 minute has not been exceeded), it is sufficient to repeat the same sequence of operations carried out.

Exit the user menu as described in the "Access to the user menu" section.

## 8.4 Structure of coffee and tea dose programming menu

It is possible to program coffee and tea dose using these menus.

Messages from the coffee and tea dose programming menu.

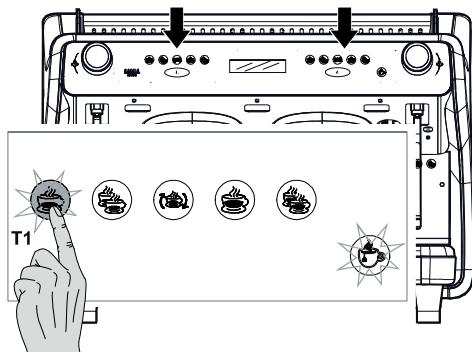
COFFEE AND TEA DOSE PROGRAMMING MENU		
OPTION NO.	MENU ITEM	Description
1	Dose settings 1EXP Gr1	Programming single espresso dose - Group 1
2	Dose settings 1LONG Gr1	Programming single long coffee dose - Group 1
3	Dose settings 2EXP Gr1	Programming double espresso dose - Group 1
4	Dose settings 2LONG Gr1	Programming double long coffee dose - Group 1
5	Dose settings CONT Gr1	Programming continuous coffee dose - Group 1

6	Dose settings 1EXP Gr2	Programming single espresso dose - Group 2
7	Dose settings 1LONG Gr2	Programming single long coffee dose - Group 2
8	Dose settings 2EXP Gr2	Programming double espresso dose - Group 2
9	Dose settings 2LONG Gr2	Programming double long coffee dose - Group 2
10	Dose settings CONT Gr2	Programming continuous coffee dose - Group 2
11	Dose settings 1EXP Gr3	Programming single espresso dose - Group 3
12	Dose settings 1LONG Gr3	Programming single long coffee dose - Group 3
13	Dose settings 2EXP Gr3	Programming double espresso dose - Group 3
14	Dose settings 2LONG Gr3	Programming double long coffee dose - Group 3
15	Dose settings CONT Gr3	Programming continuous coffee dose - Group 3
16	Dose Tea1	Programming tea dose 1
17	Dose Tea2	Programming tea dose 2
18	Dose Tea3	Programming tea dose 3
19	Change barman password	Change password
20	Exiting barman password	Exiting user programming

## 8.5 Brewing Coffee

By pressing the corresponding button (T1-T2-T4 or T5), the corresponding dispensing solenoid valves are activated until the previously programmed product quantity (volumetric control) is reached.

The LED of the selected dose remains switched on for the entire coffee dispensing time.




The brewing in progress can be suspended before actually reaching the desired programmed product quantity by pressing any of the dose keys on the keypad of the group used for product brewing.

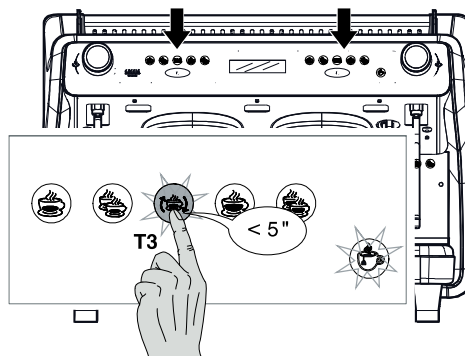
It is also possible to obtain simultaneous coffee brewing from all the machine groups.

## 8.6 Continuous coffee doses


Press the T3 key of the keypad corresponding to the group to be used in order to obtain the continuous coffee brewing.

The LED of the T3 key remains on for the entire coffee dispensing time.

 Avoid keeping it pressed for more than 5 seconds or it will enter the programming mode.



Coffee will be brewed until a dose stop by pressing any of the dose button of the group used or until the maximum quantity of product is reached through a volumetric check (6000 pulses) or a dispensing time-out.

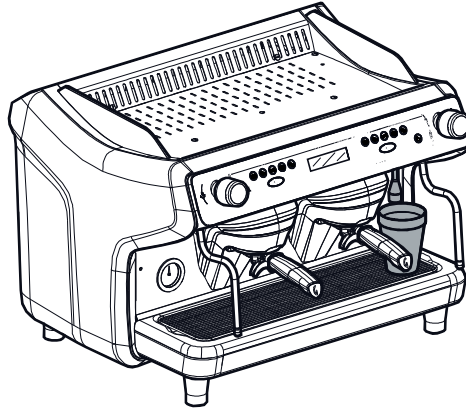
 The "Continuous" cycle starts within 5 seconds after releasing the T3 key, not when the same is pressed, while it stops by pressing it a second time.



⚠ The continuous coffee dose can be programmed with the touch display only (see section "Programming coffee dose with touch display").

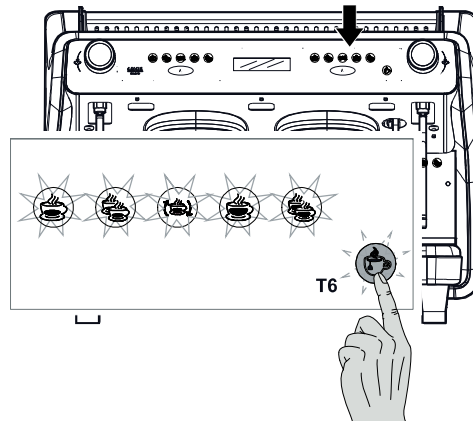
## 8.7 Tea brewing

Place a jug under the hot water outlet pipe (11).



By pressing the T6 key, the corresponding dispensing solenoid valves are activated until the previously programmed product quantity (time control) is reached.

The LED corresponding to the button of the selected TEA dose will be steady on during the whole hot water dispensing stage.



It is possible to stop the brewing before the programmed product quantity is reached by pressing again the dose button used for dispensing the product.

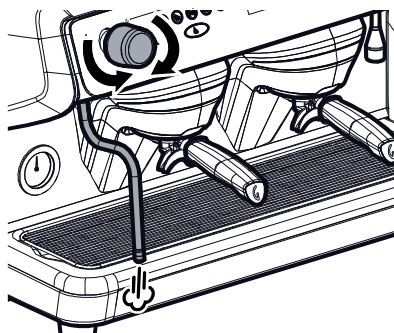
The simultaneous tea or coffee brewing is possible.

## 8.8 Steam dispensing

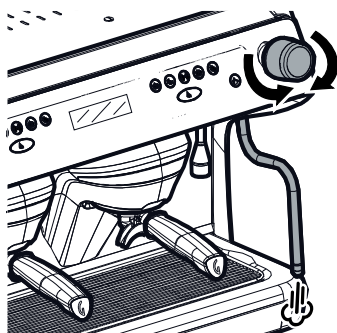
Slowly rotate the knob of the left or the right vaporiser tap (1 or 8) to start steam dispensing.



It is possible to rotate the knob either clockwise or anticlockwise.



It is possible to dispense steam, tea and coffee simultaneously.



## 8.9 Special functions

It is possible to activate or deactivate the "WASHING" special function described below:

### Washing


It is possible to activate the washing function for each group by pressing the T3 button first and then the T1 button while keeping pressed the T3 button.


5 consecutive water brewing cycles are activated, with a duration of 10 seconds each and a 3 second pause in between them.


It is possible to stop the brewing before the 5 brewing cycles are completed by pressing any of the dose buttons on the keypad of the used group.


This function is pre-set. To activate/deactivate it or to change parameters, contact the service centre.

## 9 CLEANING AND MAINTENANCE

 Before performing any maintenance and/or cleaning operation, turn off the appliance by setting the switches to the "OFF" position. Disconnect the appliance from the power supply by removing the plug from the socket and wait for the appliance to cool down.

 The Manufacturer is not liable for damage or malfunctions caused by a wrong or lack of maintenance.

 Do not use direct water jets.

 In case of faults, immediately turn off the appliance, disconnect it from the power supply by removing the plug from the socket and contact the nearest service centre.

### 9.1 General Notes for Correct Operation


Non-removable components and the machine itself must be cleaned, when not differently specified, only by using cold or lukewarm water, with a non-abrasive sponge and a damp cloth.


Never use direct water jets. Wring the damp cloth or the sponge before using it to clean the appliance.

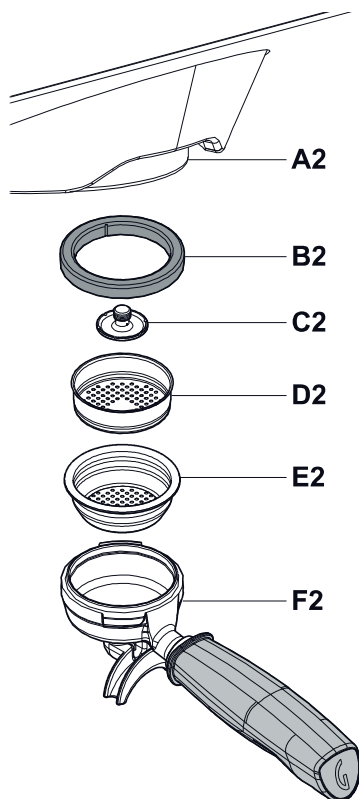
All parts requiring cleaning are easily accessible, so no tools are needed.

Periodic maintenance and cleaning will keep the appliance in good working conditions for a longer time and ensure compliance with basic hygienic standards.

## 9.2 Cleaning and Scheduled Maintenance

 All parts must be washed with lukewarm water only and without using detergents or solvents that could change their shape or performance.

 All removable parts cannot be washed in the dishwasher.



A2	coffee group
B2	seal
C2	diffuser
D2	spout
E2	filter
F2	Filter holder

### 9.2.1 Daily cleaning and maintenance

Daily maintenance operations must be carried out at the end of the working day.


#### 9.2.1.1 Washing with detergent


Replace the coffee filter (E2) with the blind filter and fill in the detergent.

Insert the filter holder (F2) in the group to be washed.


Start the wash cycle by pressing the T3 key and then the T1 key, while keeping pressed the T3 key.

5 consecutive water brewing cycles are activated, with a duration of 10 seconds each and a 3 second pause in between them.

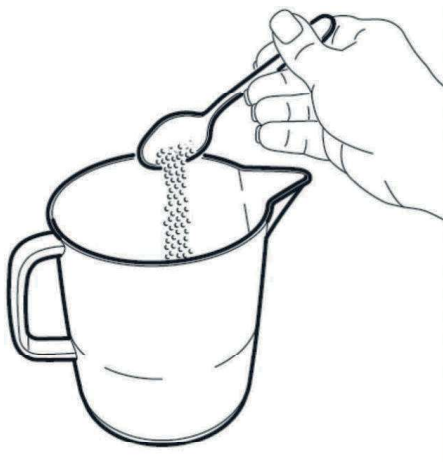
 During the washing cycle of a group, it is possible to normally use the other groups.

 It is possible to carry out simultaneous washing cycles of different groups.

#### 9.2.1.2 Cleaning filter holder cup

 Carry out this operation on all filter holders.


Pour hot water (50÷80°C) and some detergent in a container, following the indications of the product.



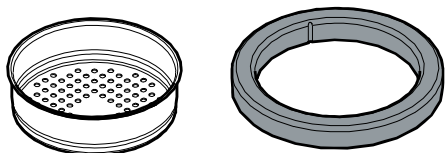
Remove the filter (E2) from the filter holder (F2), immerse the filter and the filter holder in the solution for some minutes, remove any residuals and then rinse them. Insert the filter (E2) in the filter holder (F2).

### 9.2.1.3 Cleaning spout

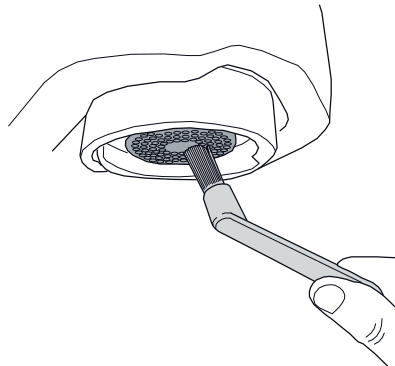
Prize the spout (D2) by means of a proper tool and take care not to damage the group seal (B2).

 **Danger of burning.** Before making any intervention, make sure the temperature of the spout is not too high.

Separate the group seal (B2) from the spout (E2), immerse them in the detergent solution for some minutes, remove any residuals and then rinse them.



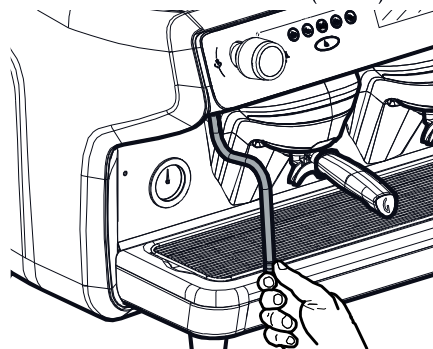
Clean the seat of the spout (E2) by means of the supplied brush.



Press the spout (E2), complete with the seal (B2), to reinsert it into the coffee group.

### 9.2.1.4 Cleaning the nozzle of the steam wand

Unscrew the nozzle of the steam wand (4 or I2).



Clean every hole of the nozzle by means of a bottlebrush to remove any residuals.

Screw the nozzle of the steam wand (4 or I2).

### 9.2.1.5 Cleaning housing

Clean the glass of the front panel with a soft cloth.

Clean the cup holder grill and extensions with a wet sponge.

Remove the cup holder grill and clean the inner side of the tray using a sponge.

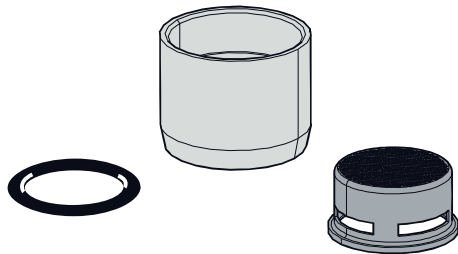
## 9.2.2 Weekly cleaning and maintenance

### 9.2.2.1 Cleaning airing filter of hot water dispensing spout

Unscrew the airing filter of the hot water dispensing spout (11).



Clean the filter.



Screw the airing filter of the hot water dispensing spout (11).

## 9.3 Unscheduled maintenance

Unscheduled maintenance includes every part repair or replacement, that can only be performed by the Maintenance Technician.

## 10 TROUBLESHOOTING

A list of the possible machine faults is given below.

Problem	Cause	Solution
The machine does not switch on	<ol style="list-style-type: none"> <li>1. Mains switch off</li> <li>2. Machine switch off</li> <li>3. Incorrect electrical mains connection</li> </ol>	<ol style="list-style-type: none"> <li>1. Position the power button to position ON</li> <li>2. Position the machine switch to position I</li> <li>3. Contact specialized personnel in order to check the connection</li> </ol>
No water in boiler	<ol style="list-style-type: none"> <li>1. Mains tap closed</li> <li>2. Clogged pump filter</li> <li>3. Motor driven pump out of order</li> <li>4. Boiler filling solenoid valve out of order</li> </ol>	<ol style="list-style-type: none"> <li>1. Open the mains tap</li> <li>2. Replace the filter</li> <li>3. Contact specialized personnel</li> <li>4. Contact specialized personnel</li> </ol>
No group brewing	<ol style="list-style-type: none"> <li>1. Mains tap closed</li> <li>2. Motor driven pump out of order</li> <li>3. Clogged gicleur</li> <li>4. Burnt control box fuse</li> <li>5. Group solenoid valve out of order</li> <li>6. Group switch out of order</li> </ol>	<ol style="list-style-type: none"> <li>1. Open the mains tap</li> <li>2. Contact specialized personnel</li> <li>3. Contact specialized personnel</li> <li>4. Contact specialized personnel</li> <li>5. Contact specialized personnel</li> <li>6. Contact specialized personnel</li> </ol>
Steam fails to come out of the wands	<ol style="list-style-type: none"> <li>1. Too much water in boiler</li> <li>2. Damaged resistance</li> <li>3. Clogged sprayer element</li> <li>4. Resistance saver engaged</li> </ol>	<ol style="list-style-type: none"> <li>1. Contact specialized personnel</li> <li>2. Contact specialized personnel</li> <li>3. Clean the sprayer element</li> <li>4. Contact specialized personnel</li> </ol>
Signs of water leakage on bench	<ol style="list-style-type: none"> <li>1. Dirty drain tray</li> <li>2. Drainage pipe clogged or detached</li> <li>3. Other leakage</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean the tray</li> <li>2. Contact specialized personnel</li> <li>3. Contact specialized personnel</li> </ol>
Wet coffee dregs	<ol style="list-style-type: none"> <li>1. Little ground coffee in the filter</li> <li>2. Grinding regulated too fine</li> <li>3. Solenoid valve fails to discharge</li> </ol>	<ol style="list-style-type: none"> <li>1. Increase the coffee dose in the filter</li> <li>2. Adjust grinding value</li> <li>3. Contact specialized personnel</li> </ol>
Coffee brewing too slow	<ol style="list-style-type: none"> <li>1. Grinding regulated too fine</li> <li>2. Dirty filter holder</li> <li>3. Clogged group</li> <li>4. Gicleur or solenoid valve partially clogged</li> </ol>	<ol style="list-style-type: none"> <li>1. Adjust grinding value</li> <li>2. Replace the filter and undertake more frequent filter holder cleaning</li> <li>3. Contact specialized personnel</li> <li>4. Contact specialized personnel</li> </ol>
Coffee brewing too fast	<ol style="list-style-type: none"> <li>1. Grinding regulated too large</li> </ol>	<ol style="list-style-type: none"> <li>1. Adjust grinding value</li> </ol>
Cold coffee brewed	<ol style="list-style-type: none"> <li>1. Lime scale present on the exchangers or the resistance</li> <li>2. Oxidized pressure switch contacts</li> <li>3. Defective electrical connection</li> <li>4. Partially burnt out resistance</li> </ol>	<ol style="list-style-type: none"> <li>1. Contact specialized personnel</li> <li>2. Contact specialized personnel</li> <li>3. Contact specialized personnel</li> <li>4. Contact specialized personnel</li> </ol>
Too hot coffee brewed	<ol style="list-style-type: none"> <li>1. Set point temperature too high</li> </ol>	<ol style="list-style-type: none"> <li>1. Regulate the set point temperature on the display</li> </ol>

## **II STORAGE - DISPOSAL**

### **II.1 Location Change**

Should the machine be placed in a different location, it is necessary to:

- disconnect the appliance from the supply network;
- carry out the general cleaning of the appliance as indicated in chapter "Cleaning and Maintenance";
- put the parts back into place and close the doors;

### **II.2 Inactivity and Storage**

If the appliance needs to be stored or remains inactive for a long period, carry out the same operations as described in section "Location Change", therefore:

- wrap the appliance with a cloth to protect it from dust and humidity;
- make sure that the appliance is installed in a suitable place (temperature must be lower than 1°C) and be careful not to put cartons or appliances on it.

### **II.3 Machine dismantling**

To dismantle the machine we recommend that the parts are separated according to the type of materials involved (plastic, metal, etc). Send these parts to the relative specialized disposal companies.



## 12 INSTRUCTIONS FOR END OF OPERATIONAL LIFE DISPOSAL



### INFORMATION TO THE USER

in compliance with art. 13 of the Italian Legislative Decree dated 25 July 2005, no. 151 "Implementation of Directives 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, as well as waste disposal".

The crossed-out wheeled bin icon on the appliance or its packaging indicates that the product must be disposed of separately from other waste at the end of its operational life.

Separate collection of the appliance at the end of its operational life is organised and managed by the manufacturer. Therefore, for an appropriate disposal, the user must contact the manufacturer and observe its separate collection management adopted for this appliance at the end of its operational life.

Separating this product for subsequent recycling, treatment and environmental-friendly disposal will help prevent potential environmental and health risks, and allow the materials which make up the appliance to be re-used and/or recycled.

Specific administrative sanctions provided for by current regulations will be applied for illicit disposal of the product by the user.