GAGGIA

MILANO

Professional Espresso Machine

Type: EL2

OPERATION AND MAINTENANCE

CE

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

UK

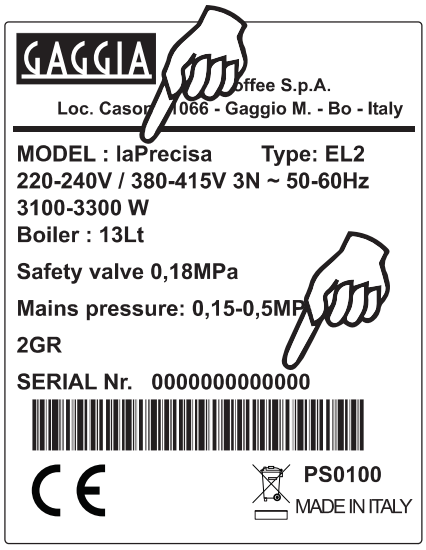
GAGGIA
MILANO

Important

Dear Customer, We would like to inform you that the coffee machine referred to in this manual has been manufactured in accordance with the following Directives:

- LOW VOLTAGE DIRECTIVE 2014/35/EU
- MACHINERY DIRECTIVE 2006/42/EU

The model and serial number of the coffee machine to be installed are indicated on the data plate fitted to the machine itself.
Example:



Congratulations for purchasing this espresso coffee machine and thanks for your trust and confidence in us.

Before starting the machine, please read the user manual carefully. This explains how to use, clean and maintain it in perfect efficiency.

Do not hesitate to contact us for any further information.

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 distribution pipe with suitable pressure, please see data on the 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.

CONTENTS

1 INTRODUCTION TO THE MANUAL

1.1 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

Manufacturer: SaGa Coffee S.p.A.

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www.evocagroup.com

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.

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.

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.

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.

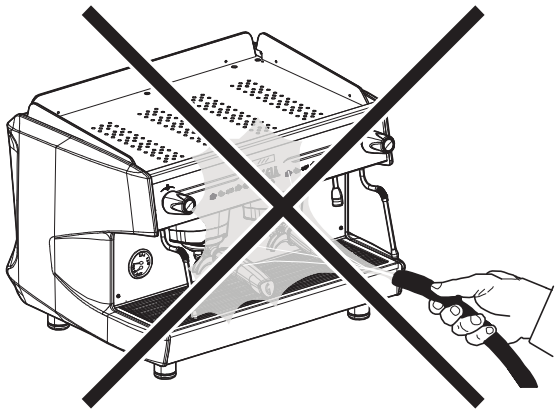
☞ The packaging components must be brought to special disposal centres and must in any event never be left unguarded or within reach of children, animals or non-authorized persons.

☞ 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.

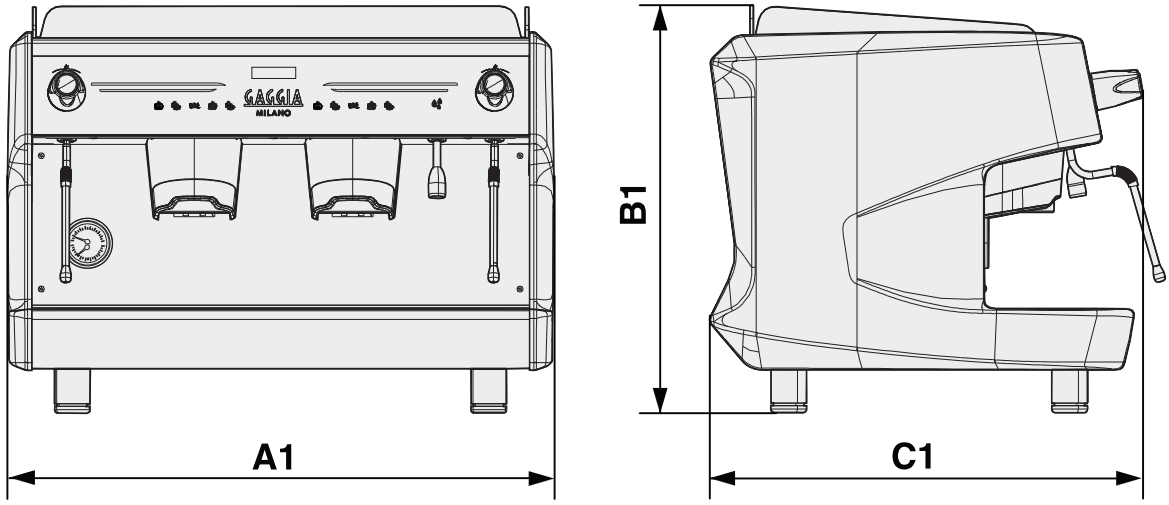
⚠ Avoid operating the machine without water.

⚠ 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.

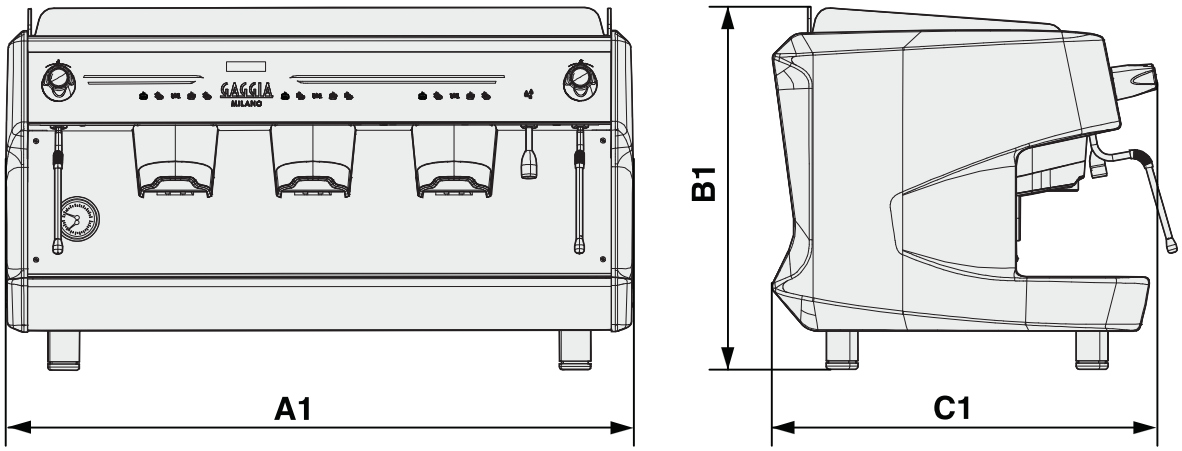
⚠ Access to the internal area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.

4 TECHNICAL FEATURES



2 brew groups

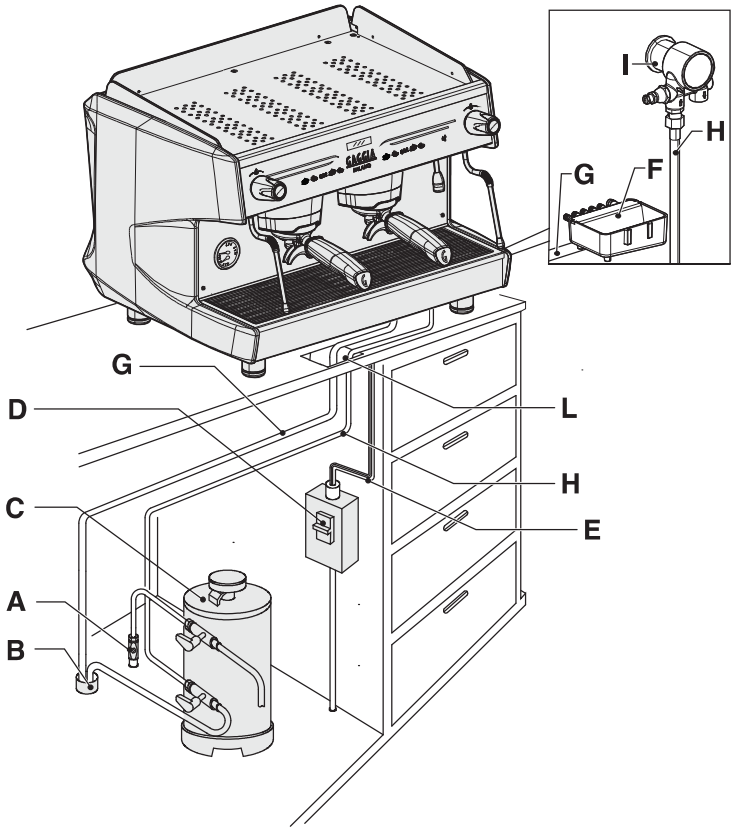
	2 groups with cup warmers	2 top brew groups with cup warmer
Width (mm) A1	758	758
Height (mm) B1	563	563
Depth [mm] C1	589	589
Height of group with filter holder inserted (with flap rack)	80	140 (77)
Weight [kg]	58	58
Power supply	220-240V / 380-415V 3N ~50-60 Hz	220-240V / 380-415V 3N ~50-60 Hz
Boiler inner volume [l]	13	13
Total machine power [M]	3190-3390	3190-3390
Boiler resistance [W]	3000-3200	3000-3200
Cup warmer heating element [W]	90	90
Pump nominal flowrate at 1 bar [l/h]	180	180
Pump nominal flowrate at 10 bar [l/h]	160	160
A-weighted sound pressure level [dB(A)]	below 70 dB	below 70 dB



3 brew groups

	3 brew groups with cup warmer	3 top brew groups with cup warmer
Width (mm) A1	978	978
Height (mm) B1	563	563
Depth [mm] C1	589	589
Height of group with filter holder inserted (with flap rack)	80	140 (77)
Weight [kg]	75	75
Power supply	220-240V / 380-415V 3N ~50-60 Hz	220-240V / 380-415V 3N ~50-60 Hz
Boiler inner volume [l]	20	20
Total machine power [W]	4450-5350	4450-5350
Boiler resistance [W]	4120-4900	4120-4900
Cup warmer heating element [W]	150	150
Pump nominal flowrate at 1 bar [l/h]	180	180
Pump nominal flowrate at 10 bar [l/h]	160	160
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	Power cable
F	Drain cup
G	Drain pipe
H	Filling tube
I	Inlet pump
L	Bench hole

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.

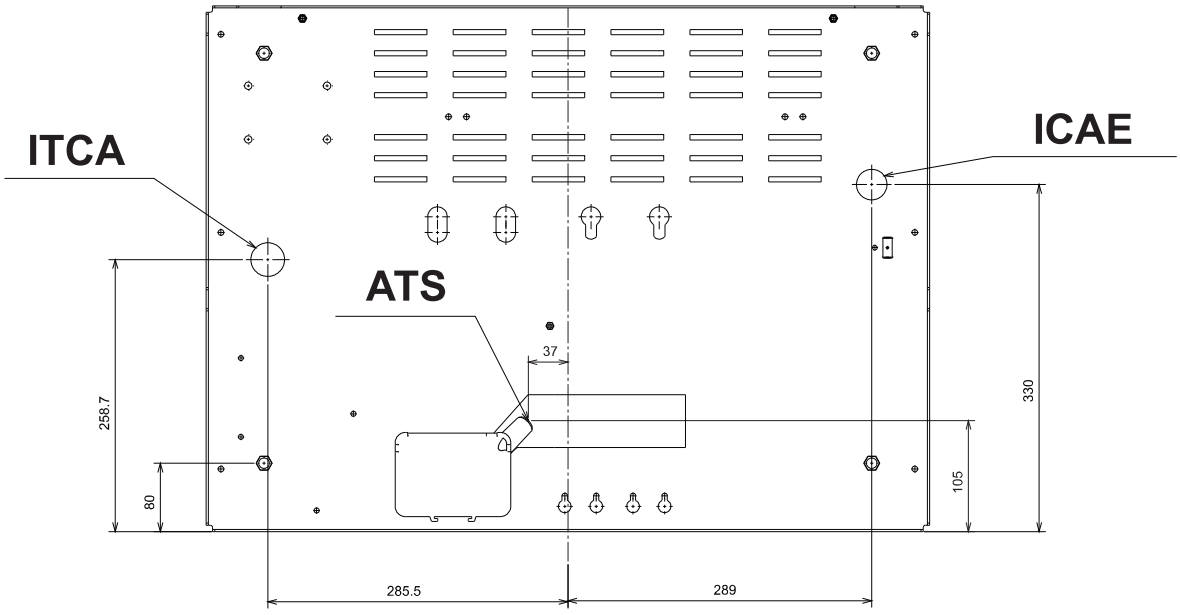
⚠ Make sure the appliance is installed on a flat surface capable of bearing its weight (see "Technical specifications" chapter) and take care of leaving a clear area of at least 30 cm around the machine.

⚠ 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.

Machine underside view



ITCA	Water filling tube inlet
ICAE	Electrical power cord inlet
ATS	Drain pipe connector

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 suitable pressure, please see data on the plate.

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.

 Please refer to the technical manual for voltage change.

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

☞ 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.

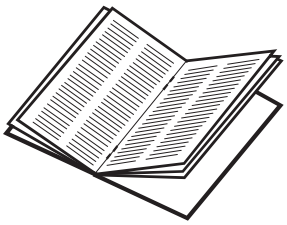
⚠ If the power cord is damaged, it must be replaced by the manufacturer, its service centre or by adequately qualified personnel in order to avoid any risks.

⚠ The appliance must be connected to an electrical power supply with a maximum impedance (Z) of:

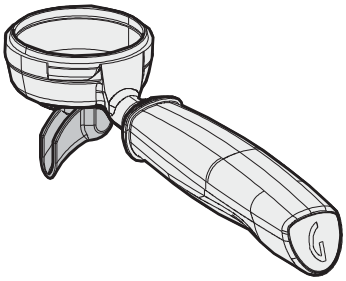
L1 : 0,058 ohm
L2: 0,068 ohm
L3: 0,261 ohm

5.3 List of Standard Accessories

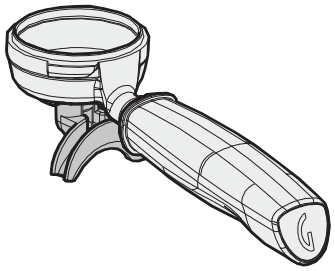
Manual: instructions on how to use the machine.



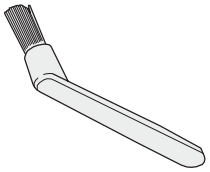
1-way filter holder.



2-way filter holder.



Brew groups cleaning brush.



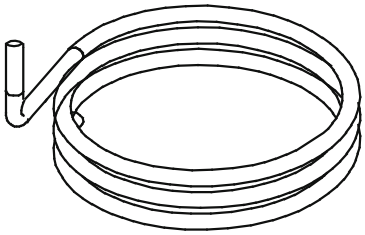
Spring for filter holder.

Blind filter.

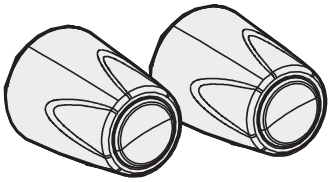
Single shot filter.

Double shot filter.

Drain pipe.



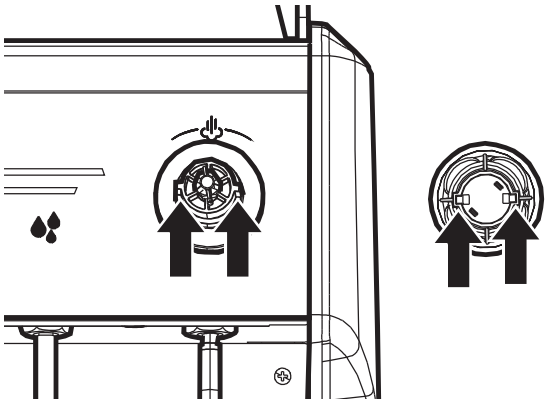
Water and steam knobs.



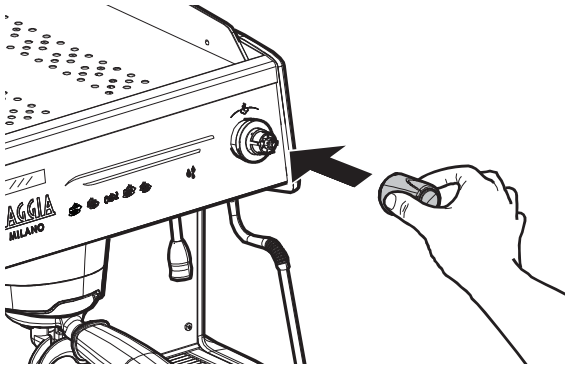
5.4 Installing the water and steam knobs

Take the provided knobs out of the accessory box.

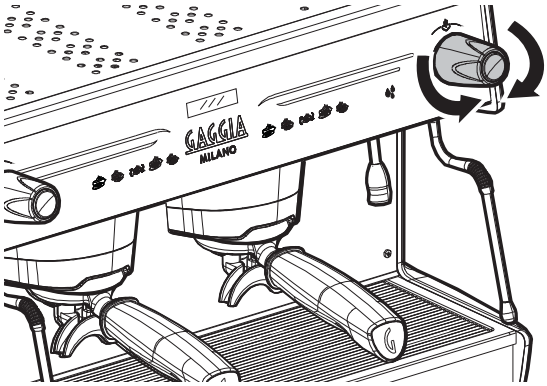
Before inserting each knob on the valves, check that the knob seats match the ribbed coupling on the valve opening/closing system.



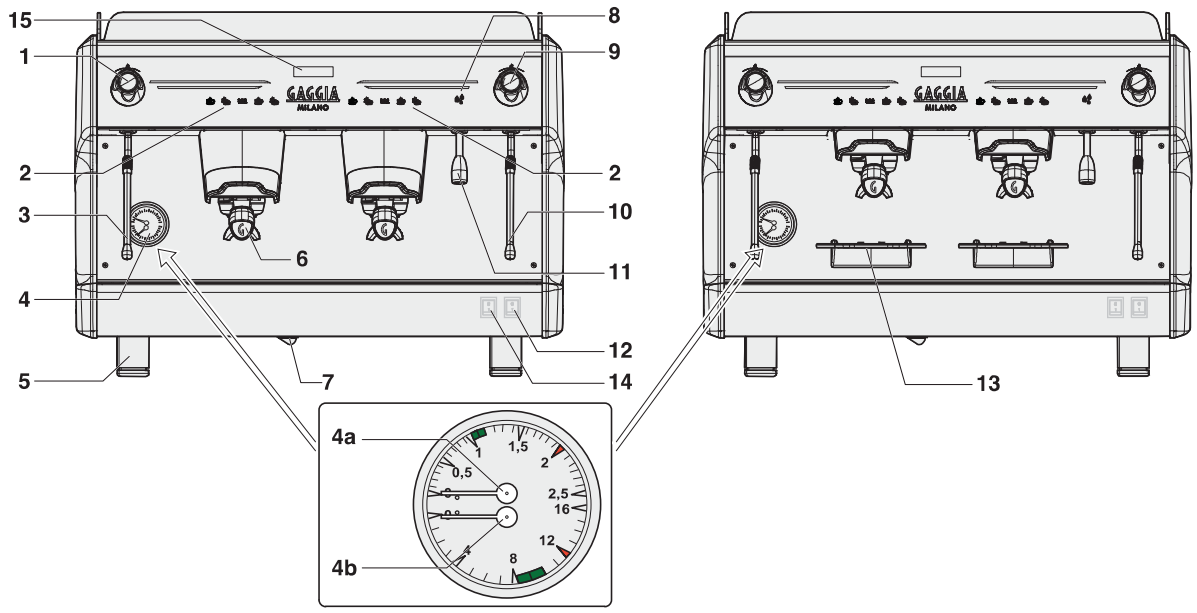
Insert the knob by pressing on the valve ribbed coupling until you hear a strong click sound. This is the signal of the end of stroke and correct insertion in its seat.



After inserting the knobs, turn them in both directions to check for their correct valve opening and closing operation.



6 START UP



1	Left steam knob
2	Control keypad
3	Left steam wand
4	Boiler/pump pressure gauge
4a	Boiler Pressure Gauge
4b	Pump pressure gauge
5	Adjustable feet
6	Filter holder cup
7	Drain pipe
8	Mixed hot water button
9	Right steam knob
10	Right steam wand
11	Hot water dispensing spout
12	Power button
13	Additional grill
14	Cup warmer switch
15	Display

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).

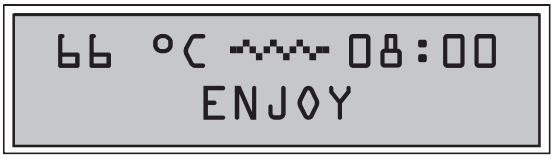
Set the machine power button (12) to position "I".

Switch the machine on by pressing button T3 in IDLE OFF.

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

Then wait until the machine has reached operating pressure, 0.9 - 1.2 bar, checking the boiler pressure on the gauge (4a).

The machine is heating up, the boiler heating element is on and the heating element icon appears on the display.



Then check the pump pressure on the gauge (4b). To do so, insert a brew group with a filter holder filled up with correctly ground coffee, measured and tamped down, to obtain the real brewing pressure of 8/9 bar.

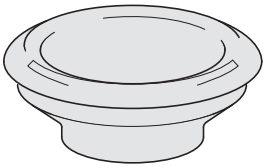
The machine is now ready for use.

Before dispensing mixed hot water, wait for the boiler to reach the correct working pressure (0.9 - 1.2 bar) on the pressure gauge (4a).

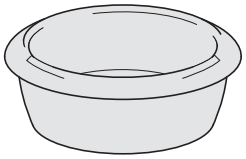
For technical adjustments refer to the technical manual.

6.1 Coffee filters supplied

Single shot and double shot filters are supplied with the machine.



1 Cup

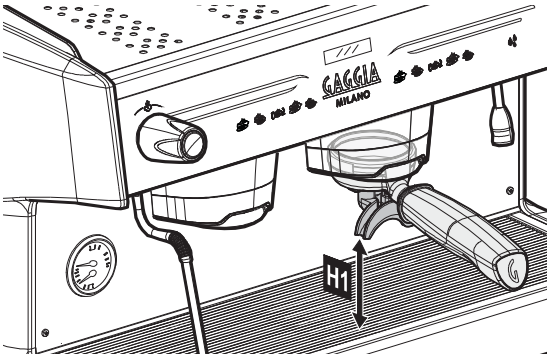


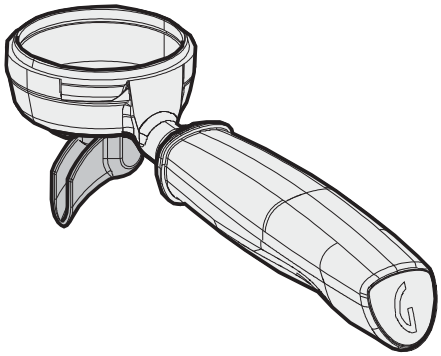
2 Cups

6.2 Filter holders supplied

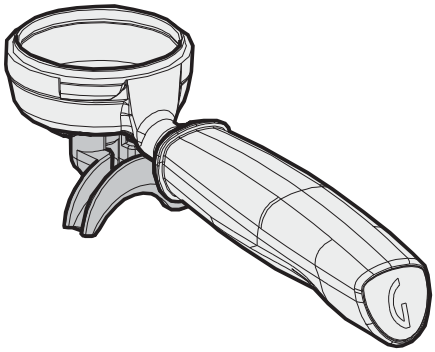
Filter holders are supplied with the machine to have single or double coffee brewings.

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

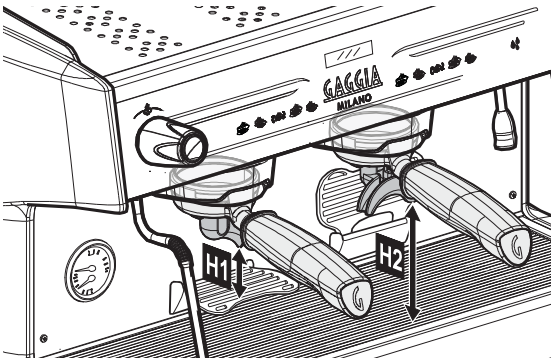


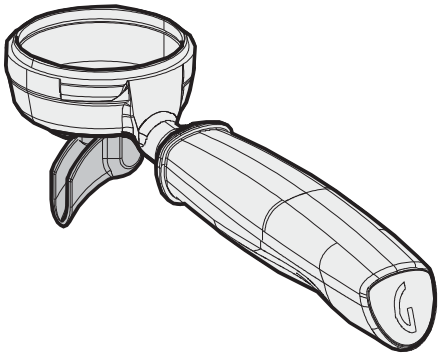
H1 = 80 mm

6.3 High-raised group filter holders supplied

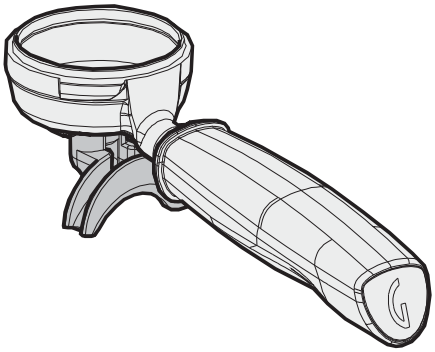
Filter holders are supplied with the machine to have single or double coffee brewings.

The figure below shows the different distances that the cup holder grill can be set according to the different types of filter holder involved (H1 espresso cup holder grill and H2 American coffee mug holder grill).





H1 = 77 mm
H2 = 140 mm



H1 = 77 mm
H2 = 140 mm

7 FUNCTION / USE AND PROGRAMMING

Introduction

The machine has a user interface in the form of a capacitive keypad which provides, for each coffee brew group:

- 4 buttons for volumetrically controlled coffee brewing
- 1 button for continuous brewing

Keypad symbols

T1

Single espresso

T2

Double espresso

T3

Programming/continuous

T4

Single long coffee

T5

Double long coffee

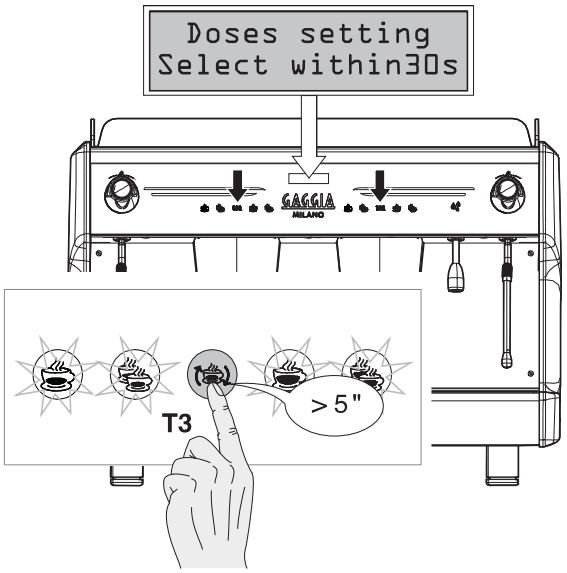
T6

Tea

7.1 Programming coffee dose

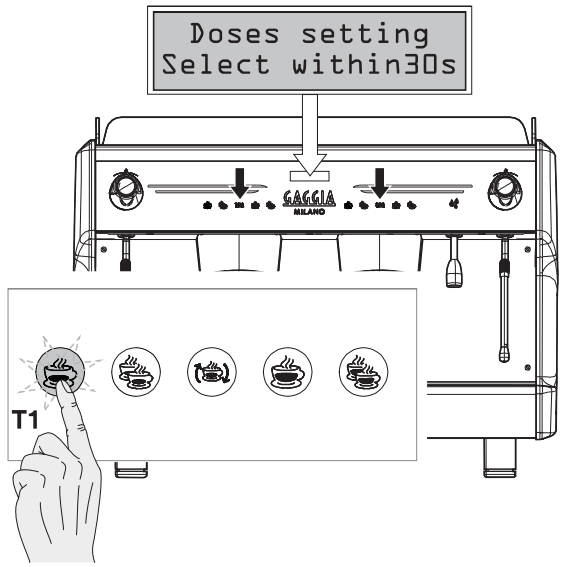
The measured doses of coffee may be modified (using volumetric control) and memorised as follows:

press button T3 (on the keypad for the brew group to be programmed), hold it down for more than 5 seconds and check that all the LED lights on the keypad are lit, apart from the T3 buttons.

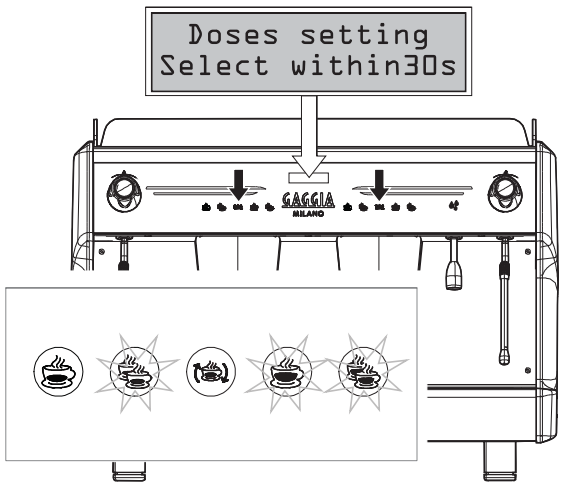


Press the key corresponding to the dose to be programmed (key T1 for example) within 30 seconds (programming time-out). The LED of the dose being programmed keeps switched on and blinking. During this stage and for the entire coffee dose programming time duration, the solenoid valve and the pump are 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 programme the machine for the other measured doses of coffee, T2-T4-T5 (if the 30-sec programmed time-out time has not been exceeded), just repeat this sequence with the same operations carried out for button T1.

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

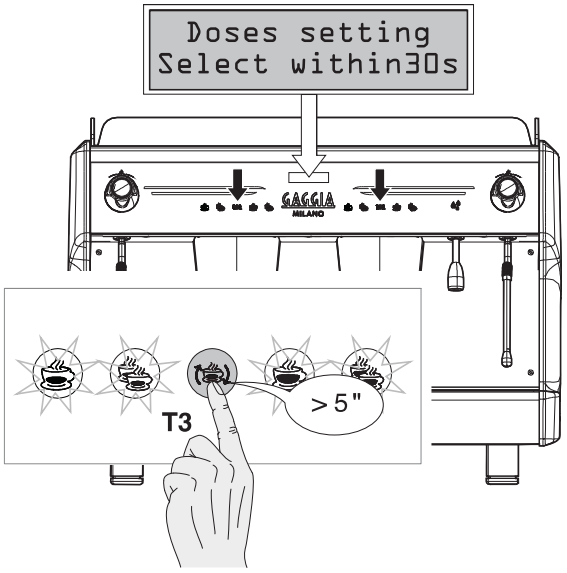
During the programming of one brew group, the other groups activities are disabled.

To programme the other groups in a way different to the first one, press the specific programming button of each group, and proceed with the same operations carried out on brew group 1.

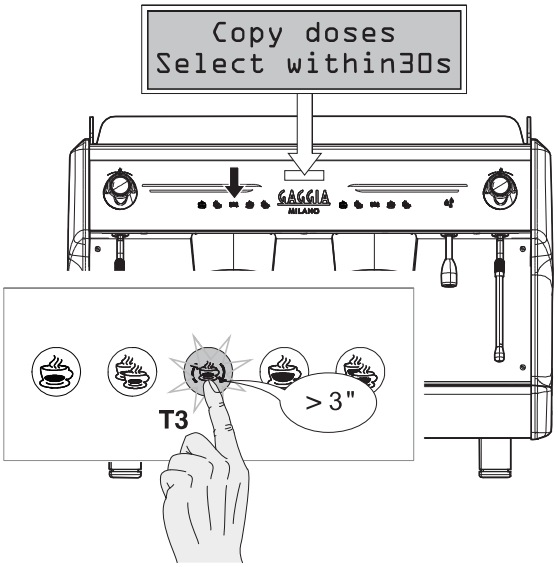
7.2 Copy a coffee dose from a prev. programmed brew group

Doses of coffee can be copied from one brew group (original one) and memorised in another brew group (destination one) by proceeding as follows:

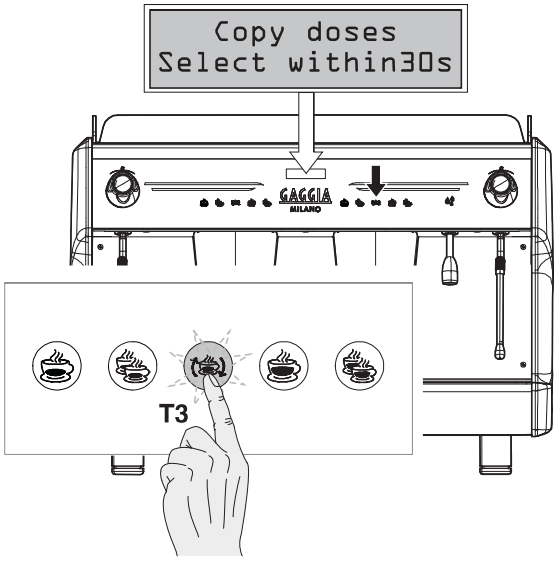
press button T3 (on the keypad for the brew group to be programmed), hold it down for more than 5 seconds and check that all the LED lights on the keypad are lit, apart from the T3 buttons.



Within 30 seconds (programming time out), press and hold down for at least 3 seconds the T3 button of the brew group whose doses you want to copy (original brew unit). When the T3 button of the original brew group is pressed, it stays lit, while all the others are off. When released after the 3 second hold, the T3 button of the original brew group remains flashing.



Press the T3 button of the brew group you want to copy the doses to (destination group).

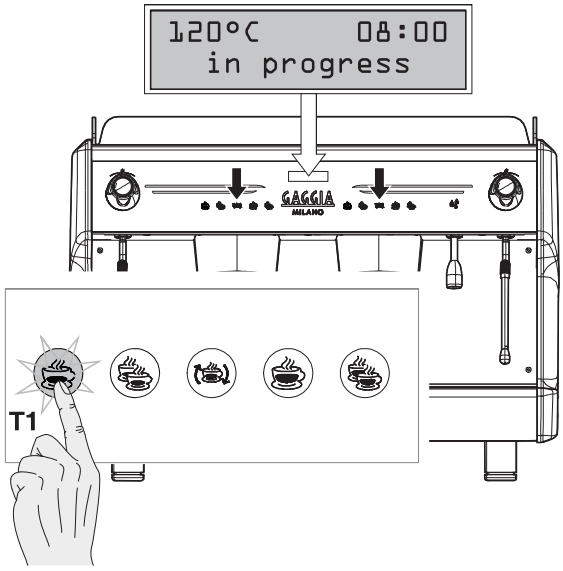


Copying is instantaneous, and the T3 button of the destination brew group flashes rapidly for 3 seconds.
The machine then goes back to copy mode: to exit this mode, press the T3 button of the original group.

7.3 Coffee brewing

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.



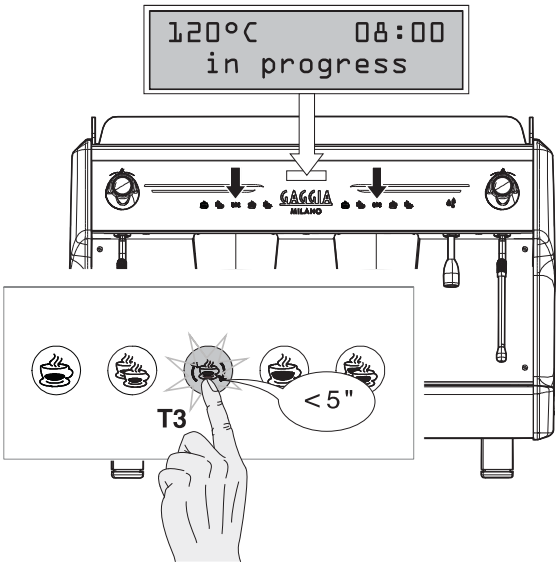
The brewing in progress can be suspended before actually reaching the desired programmed product quantity by pressing any of the dose keys on the keypad of the group used for product brewing.

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

7.4 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.



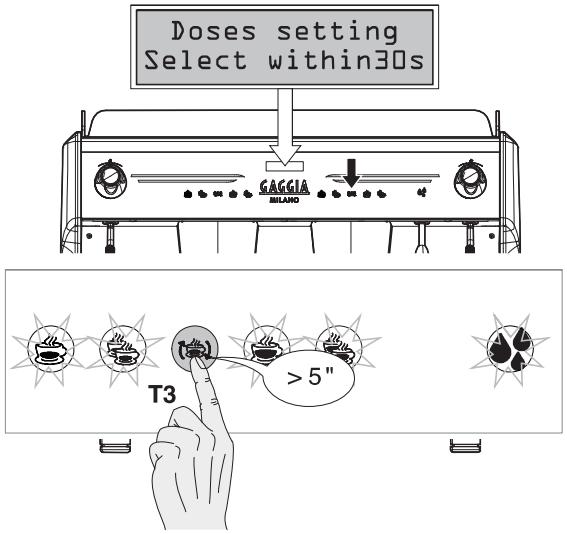
Coffee will be brewed until a dose stop by pressing any of the dose button of the group used or until the maximum quantity of product is reached through a volumetric check (6000 pulses) or a dispensing time-out.

The "Continuous" cycle STARTS when the T3 button is released (within 5 seconds), not when it is pressed. To STOP the cycle, touch the button again a second time, or any other one of coffee brew group.

7.5 Programming tea dose (hot water)

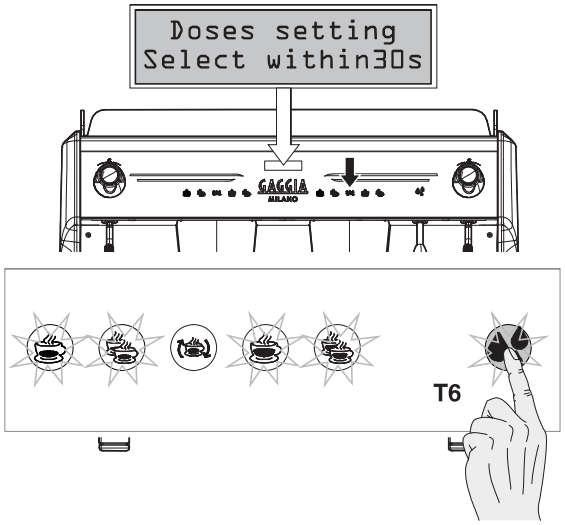
Press the T3 key and keep it pressed for more than 5 seconds. Then check if all the LED lights of the keypads are switched on while the T3 key is blinking.

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

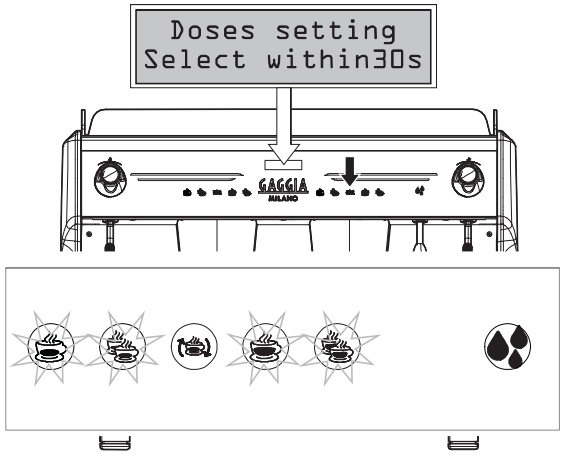


Press T6 key within 30 seconds (programming time-out). The LED of the dose being programmed keeps switched on and blinking. During this stage and for the entire tea dose programming time duration, the solenoid valve and the pump are activated.

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



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.

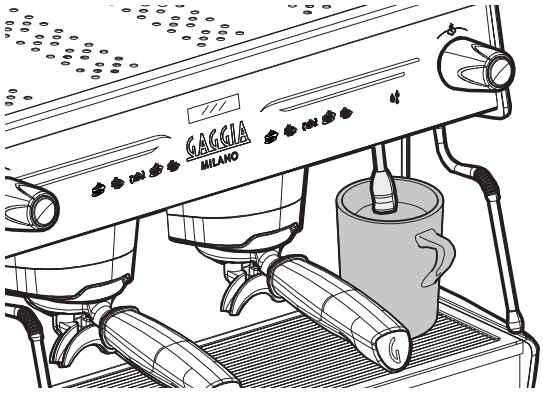


Press the T3 key again to immediately exit the programming stage.

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

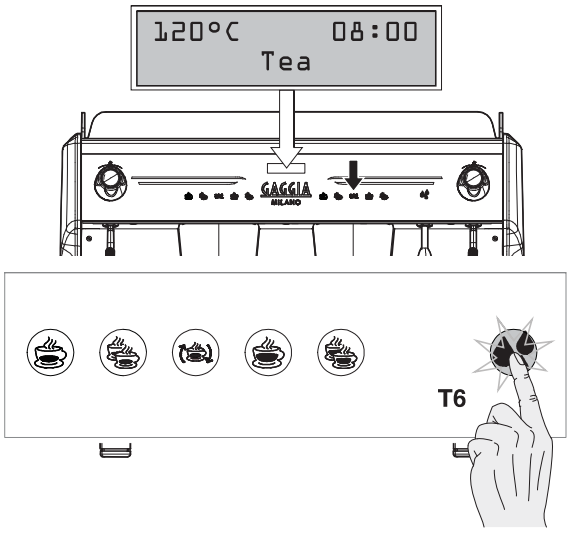
7.6 Tea brewing

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.

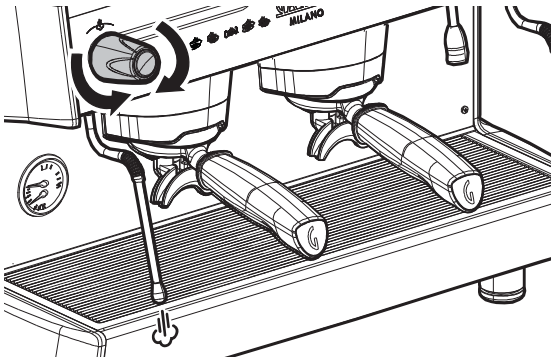
7.7 Steam dispensing

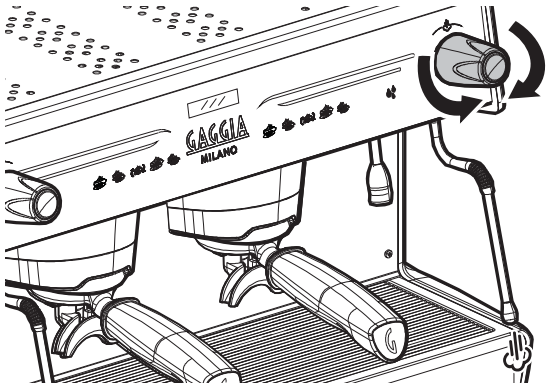
Turn handle of the left or right steam knob (1 or 9) slowly, to dispense steam.

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

If turned fully counter-clockwise, the handle is in mechanical block position, which dispense continuous hot water; to stop, turn it off manually.

By turning the handle clockwise, or partially counter-clockwise, the water supply automatically stops when the handle is released. This function is used to manually control the dispensing of hot water, or for purging.

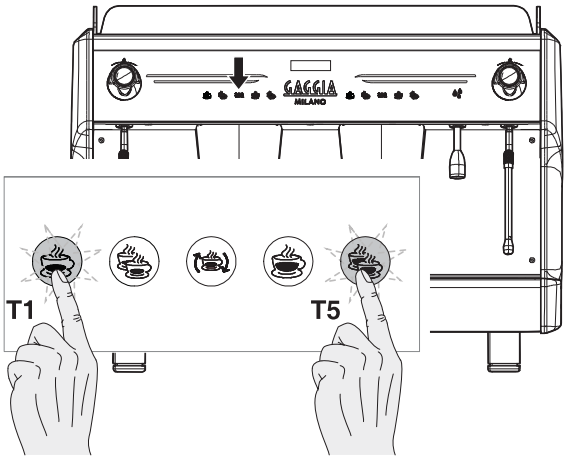




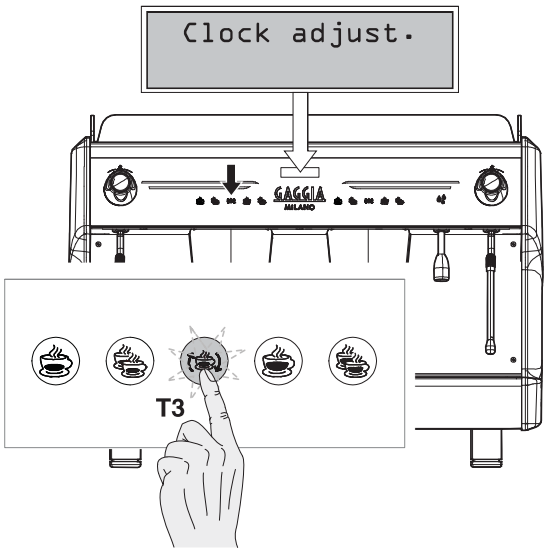
Steam, hot water and coffee can be dispensed at once.

7.8 Clock programming

Access programming mode from the IDLE OFF status, holding down the brew group 1 keypad T1 and T5 buttons at the same time.



Enter the "2222" password by pressing the T3 button 4 times. Scroll the menu until “Clock adjust”, then press T3 to access.

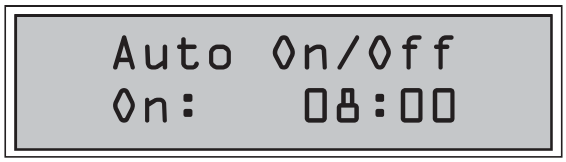


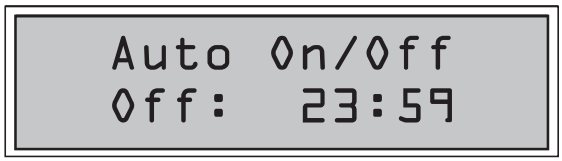
To modify the parameters, press the T1 (+) or T2 (-) buttons; press the T3 button to confirm and move to the next parameter. After modifying all current time and date parameters, you need to set the Auto/ON/OFF times and the day off.

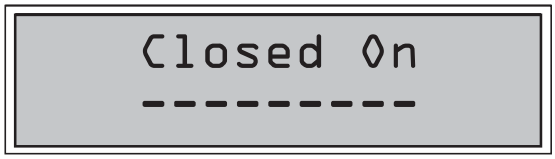
To exit without confirming, press the T5 button.

Auto ON/OFF

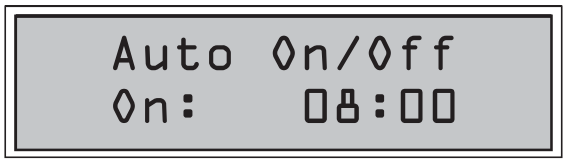
The machine switches on (IDLE ON status) at the time set in the Auto ON parameter and then it switches off at the time set in the Auto OFF parameter.
Please find below a few examples:

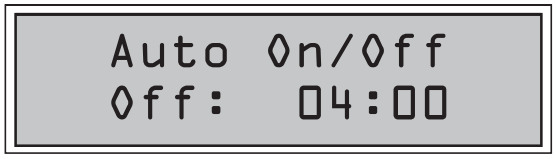


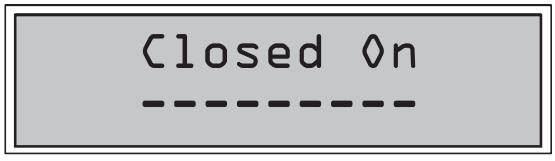




Each day the machine switches on (IDLE ON status) at 8:00am and goes into the Idle OFF status at 23:59pm.
Day Off not set.



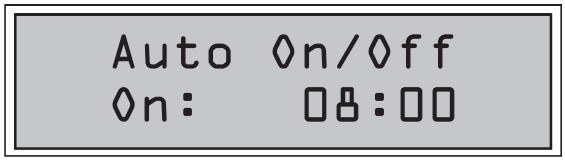


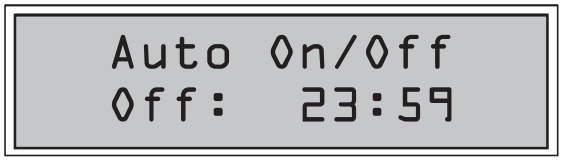


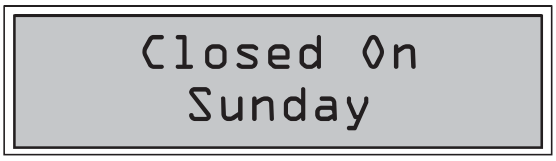
The machine switches on at 8:00am each day and goes into the Idle OFF status at 4:00am of the following day
Day Off not set.

Day Off

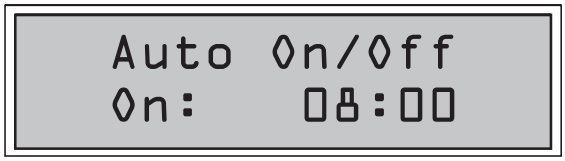
When the machine is OFF in case of a day off, it stays switched off in the Idle OFF status for the whole day, unless it is switched on intentionally. From the moment it is switched on intentionally, it will stay on until the next switching off time. Ex.:

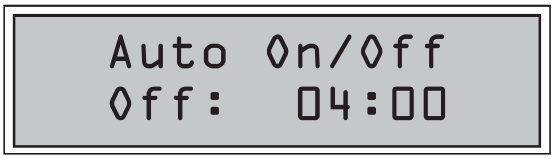


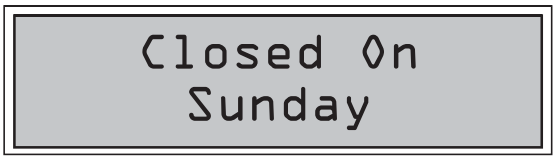




On Saturday at 23:59pm the machine goes into the Auto OFF status and stays off all Sunday. It switches on again on Monday at 8:00am.





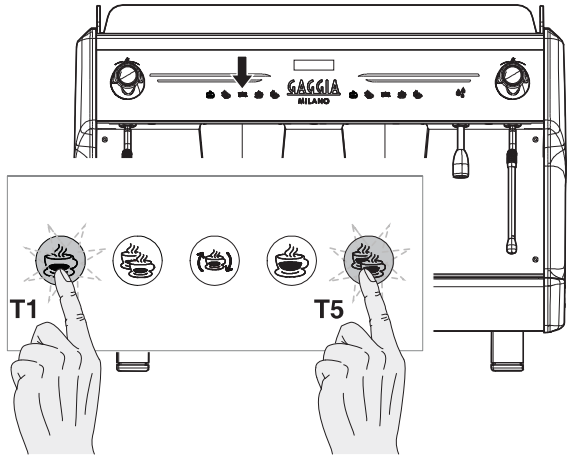


On Sunday at 4:00am the machine goes into the Auto OFF status and stays off for the whole day. It switches on again on Monday at 8:00am.

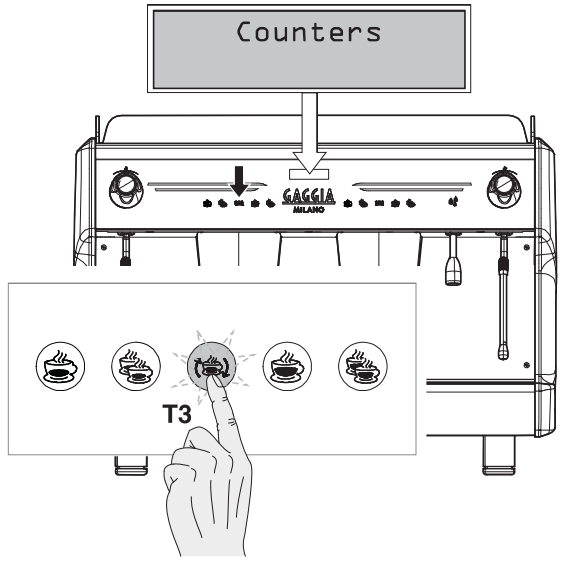
7.9 Counters reading

This function allows you to display the counters for the dispensed products, performed purges and cleaning operations.

Access programming mode from the IDLE OFF status, holding down the brew group 1 keypad T1 and T5 buttons at the same time.



Enter the "2222" password by pressing the T3 button 4 times. Scroll the menu until “Counters”, then press T3 to access.



Press T3 or T4 to scroll up or down the “Counters” menu items.

To exit, press the T5 button.

Please find below the various available items:

MENU ITEM	Description
Coffees total	This section displays the total number of coffees brewed by the machine.
Espresso Gr.1	This section displays the total number of “Espresso” coffees brewed by the machine brew group 1.
2Espressos Gr.1	This section displays the number of “Double espresso” coffees brewed by the machine brew group 1.
Coffee Gr.1	This section displays the total number of “Long coffees” brewed by the machine brew group 1.
2 Coffees Gr.1	This section displays the total number of “Double long coffees” brewed by the machine brew group 1.
Continuous Gr.1	This section displays the total number of “Continuous coffees” brewed by the machine brew group 1.
Espresso Gr.2	This section displays the total number of “Espresso” coffees brewed by the machine brew group 2.
2Espressos Gr.2	This section displays the number of “Double espresso” coffees brewed by the machine brew group 2.
Coffee Gr.2	This section displays the total number of “Long coffees” brewed by the machine brew group 2.
2 Coffees Gr.2	This section displays the total number of “Double long coffees” brewed by the machine brew group 2.
Continuous Gr.2	This section displays the total number of “Continuous coffees” brewed by the machine brew group 2.
Tea	This section displays the total number of “Teas” (hot water) dispensed by the machine.
Flushing Gr.1	This section displays the total number of purges performed in the machine brew group 1.
Flushing Gr.2	This section displays the total number of purges performed in the machine brew group 2.
Cleaning Gr.1	This section displays the total number of cleaning operations performed in the machine brew group 1.
Cleaning Gr.2	This section displays the total number of cleaning operations performed in the machine brew group 2.
Total coffee Kg	This section displays an estimate of the total kilograms of coffee used by the machine.

7.10 Alarm signal

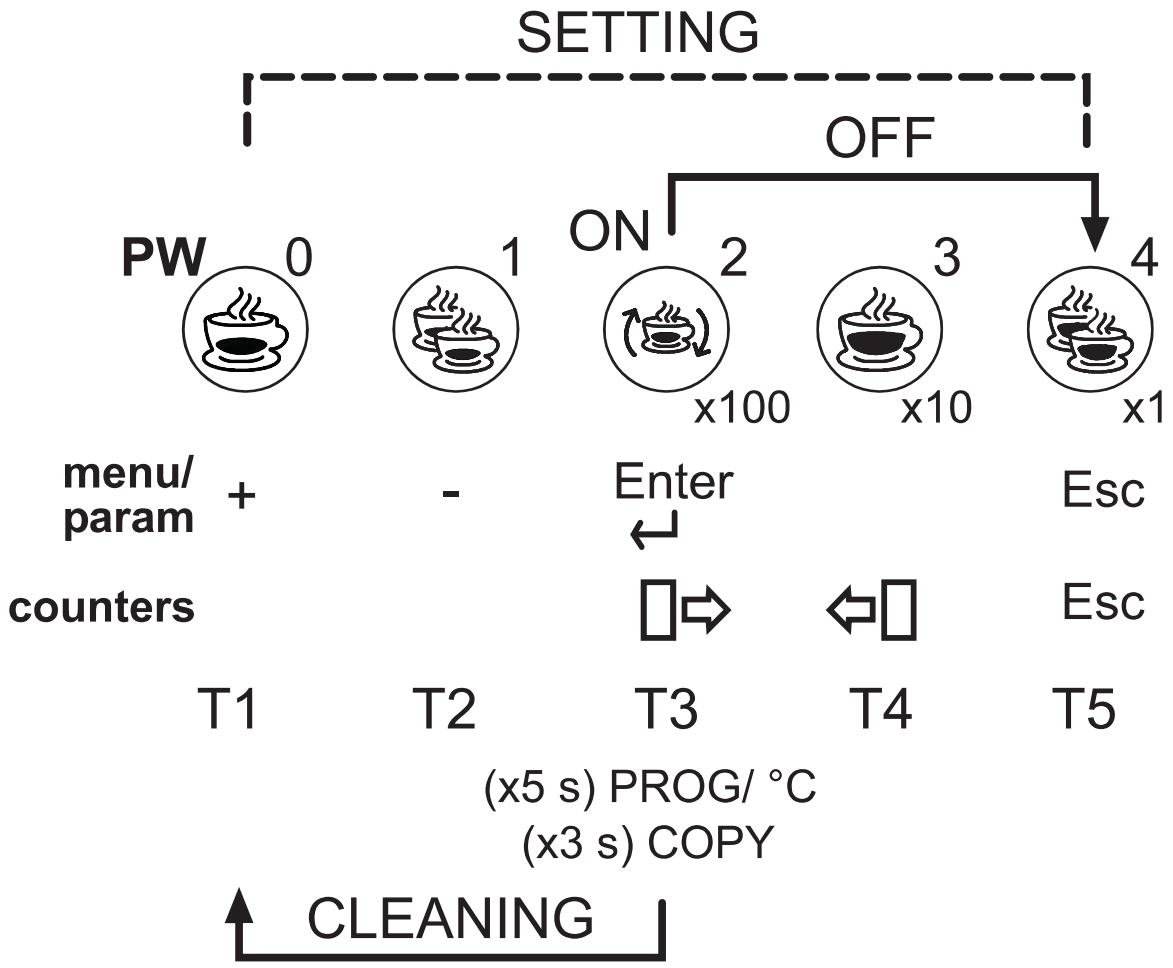
This chapter describes all the warning messages that the machine may display to the user and the actions that can and/or must be performed by the user.

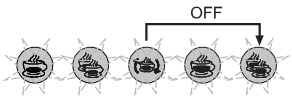
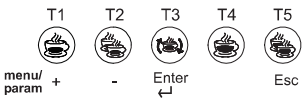
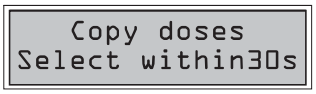
Alarm code	Alarm condition	Description	Solution	Flashing LED light	Display	Notes
AL 0	Corrupted data	An error occurred during data reading/writing in the memory.	Restart machine. If this condition repeats frequently, replace the CPU board.		XX °C 08:00 Switch Off XX °C 08:00 AL 0	No keypad flashing
AL 3	Temperature probe disconnected	Temperature probe fault	Call Customer Service		XX °C 08:00 T.ProbeUnconn. XX °C 08:00 AL 3	Keypad flashing constantly
AL 4	Short (circuit) temperature probe	Temperature probe fault	Call Customer Service		XX °C 08:00 Boiler temp. XX °C 08:00 AL 4	Keypad flashing constantly
AL 6	Filling timeout	Failed attempt to fill the boiler (filling timeout exceeded).	If the alarm is displayed the first time the boiler is filled, with the machine initially empty (first installation), turn the machine on and off to reset the machine when it is restarted. If the alarm condition should recur: 1. check the water connection, then turn off and turn back on. 2. call Customer Service.		XX °C 08:00 Need Water XX °C 08:00 AL 6	Keypad flashing constantly

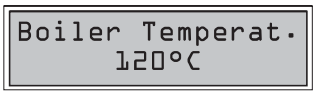
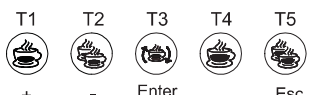
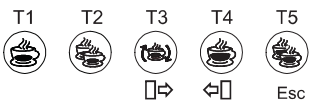
Alarm code	Alarm condition	Description	Solution	Flashing LED light	Display	Notes
AL 7	Filling - heating OFF	Refilling the boiler has exceeded the time-out that protects the resistance. Attempt to load continuously with pump ON but heating OFF, until filling Timeout, after which the pump will be Off and further dispense will not be possible. The alarm resets automatically when the level is reached, if this happens within the filling Timeout.	The alarm resets automatically when boiler filling is complete. 1. Check connection to water mains supply. 2. If there are frequent alarm displays, contact Technical Service.		XX °C 08:00 Heater off XX °C 08:00 AL 7	Keypad flashing constantly
AL 8	Clock alarm	Clock synchronisation error.	Restart machine. If it persists, contact customer service.		XX °C 08:00 Clock error XX °C 08:00 AL 8	No keypad flashing
AL 9	No impulses to volumetric counter	The brew group volumetric counter does not detect the passage of water during dispensing.	The alarm resets, interrupting dispensing, when any brew group button is pressed. 1. Check the water connection and open the knob 2. Coarsen grinding 3. Reduce the dose in the filter 4. Compress the coffee in the filter less forcefully 5. Contact Technical Service		XX °C 08:00 Error Count XX °C 08:00 AL 9	The alarm is signalled by flashing of the LED light of the selected button during dispensing only.

Alarm code	Alarm condition	Description	Solution	Flashing LED light	Display	Notes
AL 10	Filter alarm	The water softener filter installed on the water mains supply of the machine needs to be regenerated.	Contact Customer Services.		XX °C 08:00 Water Filter XX °C 08:00 AL 10	When switching on: it flashes for 10 seconds. Signal repeated for 10 seconds every 10 minutes. Dispensing always active.
AL 11	Maintenance alarm	The machine needs maintenance.	Contact Customer Services.		XX °C 08:00 Service XX °C 08:00 AL 11	When switching on: it flashes for 10 seconds. Signal repeated for 10 seconds every 10 minutes. Dispensing always active.
AL 14	Keypad alarm	The brew group keypad in alarm condition is not set up correctly or is disconnected	Contact Customer Services.		XX °C 08:00 Keyboard error XX °C 08:00 AL 14	No keypad flashing

7.11 Programming with the keypad



FUNCTION	Description	Actions	Display
Power on	 State IDLE OFF: T3 lit.	Press T3 to switch on: After pressing, T3 and T5 are lit  for 2 seconds (boiler already full), or until the boiler is full  Machine on	
Power off		From IDLE ON state, press T3 and T5. Keep T3 pressed to turn off.	
Enter programming mode	 From IDLE OFF	From IDLE OFF: Hold down the T1 and T5 buttons at the same time to enter programming mode. The sequence in which you press the buttons is not relevant.	
Password		Enter password. The buttons adopt number values as in the figure. Enter the user password: 2222.	
Menu browsing		T1 and T2 to scroll the menus: + Clock adjust + Counters T3 to access T5 to exit	 
Dose programming		With the machine in IDLE ON, press the T3 button of brew group 1 for 5 seconds to enter drinks programming	
Copying doses	 	In programming mode, to copy drinks, press T3 of the original brew group for 3 seconds. The original T3 button remains lit. To confirm the copy, press T3 in the destination brew group. To cancel, press T3 in the original brew group	

FUNCTION	Description	Actions	Display
Temperature programming	 	To enter programming mode, from IDLE OFF, press the T3 button and hold for 5 seconds. Boiler temperature setting: + 1°C / - 1°C In each setting, count the number of times the buttons flash: T3 (no. flashes x 100 °C) T4 (no. flashes x 10 °C) T5 (no. flashes x 1 °C) The sequence should be repeated approx. every 2 seconds. Press T3 to confirm and exit.	
Clock setting Set Auto ON / OFF Set Day off		1. Enter programming mode 2. Scroll the menus until "Clock adjust", then press T3 to access 3. T1 and T2 to modify +/- 4. T3 to confirm and move to the next parameter 5. T5 to exit without confirming Press T3 to confirm and exit. Auto ON/OFF and Day off: disabled if value --/--	
Washing		From IDLE ON, keep button T3 pressed down (continuously) and then press T1	
Counters reading	 	1. Enter programming mode 2. Enter 2222 pwd 3. Scroll the menu until "Counters" 4. T3 to access 5. T3/T4 to scroll up/down 6. T5 to exit	

8 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.

8.1 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.

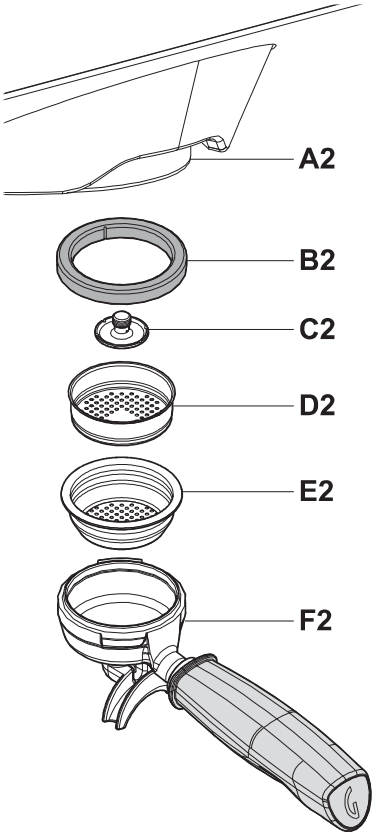
All parts requiring cleaning are easily accessible, so no tools are needed.

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

8.2 Cleaning and Scheduled Maintenance

⚠ All components must be washed with warm water only, or with detergents authorised by the manufacturer.
Unauthorised solvents or detergents could change the form and functionality of the components.

⛔ All removable parts cannot be washed in the dishwasher.



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

8.2.1 Maintenance Schedule

COMPONENTS TO BE CLEANED	Maintenance	A	B
Filter holder	See the section entitled "Cleaning the filter holder".	x	-
Brew group	See the section entitled "Cleaning the shower screen".	x	-
Drip tray and grill		x	-
Steam wand	See the section entitled "Cleaning the steam wand nozzle".	x	-
Hot water dispensing spout	See the section entitled "Clean the hot water dispensing spout aerator filter".	x	-
Cup warming surface		-	x

A Daily
B Weekly

8.2.2 Daily cleaning and maintenance

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

8.2.2.1 Washing with detergent

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

☞ Use detergents authorised by the manufacturer.

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.

8.2.2.2 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.

☞ Use detergents authorised by the manufacturer.

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).

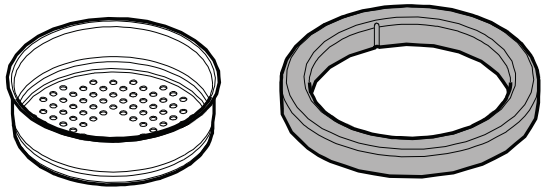
☞ Immerse only the metal part of the filter holder in the solution.

8.2.2.3 Cleaning spout

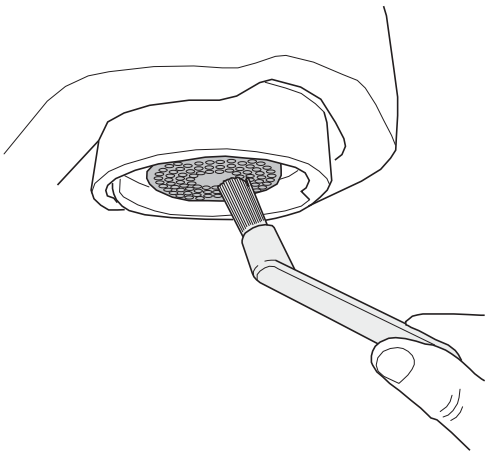
Prize the spout (D2) by means of a proper tool and take care not to damage the group seal (B2).

⚠ 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.



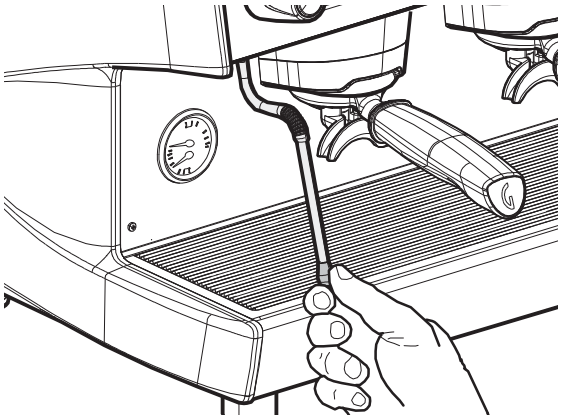
Clean the seat of the spout (E2) by means of the supplied brush.



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

8.2.2.4 Cleaning the nozzle of the steam wand

Clean the spouts with a soft damp cloth.
Unscrew the nozzle from the steam wand (3 or 10).



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

Screw the nozzle back on the steam wand (3 or 10).

8.2.2.5 Cleaning housing

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

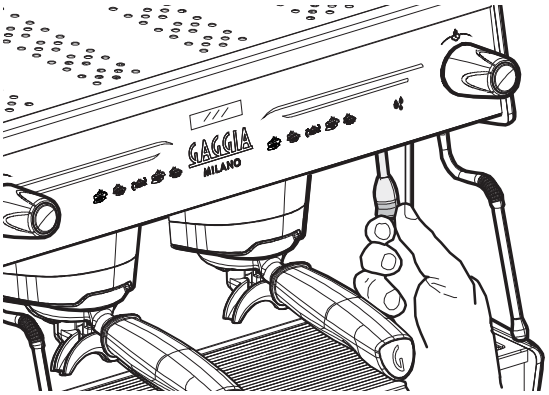
Clean the cup holder grill and extensions with a wet sponge.

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

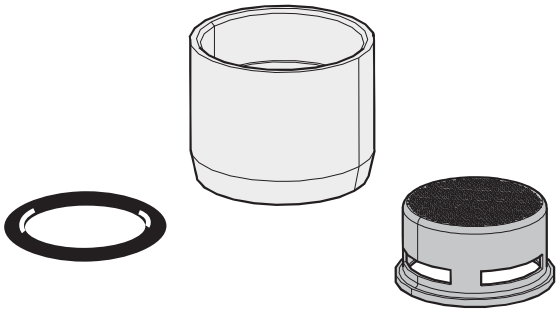
8.2.3 Weekly cleaning and maintenance

8.2.3.1 Cleaning airing filter of hot water dispensing spout

Clean the spout with a soft damp cloth.
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).

8.2.4 Emptying the boiler

Close the water mains supply (A).
Press the T3 button of each coffee brew group and leave to supply water for 10 seconds.
Press the hot water T6 button (8) repeatedly until boiler depressurisation.
Turn off the machine.

8.3 Unscheduled maintenance

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

9 TROUBLESHOOTING

A list of the possible machine faults is given below.

Problem	Cause	Solution
The machine does not switch on	1. Mains switch off 2. Machine switch off 3. Incorrect electrical mains connection	1. Position the power button to position ON 2. Position the machine switch to position I 3. Contact specialized personnel in order to check the connection
No water in boiler	1. Mains tap closed 2. Clogged pump filter 3. Motor driven pump out of order 4. Boiler filling solenoid valve out of order	1. Open the mains tap 2. Replace the filter 3. Contact specialized personnel 4. Contact specialized personnel
No group brewing	1. Mains tap closed 2. Motor driven pump out of order 3. Clogged gigleur 4. Burnt control box fuse 5. Group solenoid valve out of order 6. Brew group button not working	1. Open the mains tap 2. Contact specialized personnel 3. Contact specialized personnel 4. Contact specialized personnel 5. Contact specialized personnel 6. Contact specialized personnel
Steam fails to come out of the wands	1. Too much water in boiler 2. Damaged resistance 3. Clogged sprayer element 4. Resistance saver engaged 5. Vacuum valve blocked	1. Contact specialized personnel 2. Contact specialized personnel 3. Clean the sprayer element 4. Contact specialized personnel 5. Contact specialized personnel
Signs of water leakage on bench	1. Dirty drain tray 2. Drainage pipe clogged or detached 3. Other leakage	1. Clean the tray 2. Contact specialized personnel 3. Contact specialized personnel
Wet coffee dregs	1. Little ground coffee in the filter 2. Grinding regulated too fine 3. Solenoid valve fails to discharge	1. Increase the coffee dose in the filter 2. Adjust grinding value 3. Contact specialized personnel
Coffee brewing too slow	1. Grinding regulated too fine 2. Dirty filter holder 3. Clogged group 4. Gigleur or solenoid valve partially clogged	1. Adjust grinding value 2. Replace the filter and undertake more frequent filter holder cleaning 3. Contact specialized personnel 4. Contact specialized personnel
Coffee brewing too fast	1. Grinding regulated too large	1. Adjust grinding value
Cold coffee brewed	1. Lime scale present on the exchangers or the resistance 2. Set point temperature too low 3. Defective electrical connection 4. Partially burnt out resistance	1. Contact specialized personnel 2. Adjust the set point temperature as explained in the section entitled "Programming with the keypad" 3. Contact specialized personnel 4. Contact specialized personnel
Too hot coffee brewed	1. Set point temperature too high	1. Adjust the set point temperature as explained in the section entitled "Programming with the keypad"
Dispensed water too cold	1. Incorrect mixer adjustment 2. Machine not in temperature 3. Hot section mixing solenoid valve not working or blocked	1. Contact specialized personnel 2. Contact specialized personnel 3. Contact specialized personnel

10 STORAGE - DISPOSAL

10.1 Location Change

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

- empty the machine as described in the section "Emptying the boiler";
- disconnect the appliance from the supply network;
- carry out the general cleaning of the appliance as indicated in chapter "Cleaning and Maintenance";
- put the various components back;

10.2 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.

10.3 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.

11 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.