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**Nuova Simonelli MAUREIIVOL02ND0001**

# Nuova Simonelli Aurelia II Volumetric 2 Group Espresso Machine

Model: MAUREIIVOL02ND0001 - User Manual

## 1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your Nuova Simonelli Aurelia II Volumetric 2 Group Espresso Machine. Please read this manual thoroughly before operating the machine to ensure proper use and to prevent damage or injury. Keep this manual in a safe place for future reference.

The Nuova Simonelli Aurelia II Volumetric is a professional-grade espresso machine designed for commercial use, featuring two brewing groups and volumetric dosing for consistent espresso extraction.



*Image: Front view of the Nuova Simonelli Aurelia II Volumetric 2 Group Espresso Machine, showcasing its two group heads, steam wands, and control panel.*

## 2. SAFETY INSTRUCTIONS

Always observe the following safety precautions to reduce the risk of fire, electric shock, personal injury, or damage to the machine.

- **Electrical Safety:** Connect the machine only to a grounded power outlet with the correct voltage as specified on the machine's rating label. Do not use extension cords or adapters. Disconnect power before cleaning or servicing.
- **Water Connection:** Ensure the water supply is connected by a qualified technician and meets local plumbing codes. Use a water filter to protect the machine from scale buildup.
- **Hot Surfaces and Steam:** The machine produces hot water and steam. Exercise extreme caution to avoid burns. Do not touch hot surfaces directly. Use handles and knobs.
- **Children and Unauthorized Personnel:** Keep children and unauthorized personnel away from the machine during operation.
- **Cleaning:** Always turn off and unplug the machine before cleaning. Allow hot components to cool down. Do not immerse the machine in water.
- **Maintenance:** Only qualified service personnel should perform internal maintenance or repairs.

## 3. SETUP AND INSTALLATION

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### 3.1 Unpacking

Carefully remove the machine from its packaging. Inspect for any shipping damage. Retain packaging for future transport if needed.

### 3.2 Placement

Place the espresso machine on a stable, level, and heat-resistant surface capable of supporting its weight. Ensure adequate ventilation around the machine. Maintain clearance from walls and other equipment.



*Image: Side view of the Nuova Simonelli Aurelia II espresso machine, showing its sleek design and sturdy base, important for proper placement.*

### 3.3 Water Connection

Connect the machine to a potable cold water supply using the provided flexible hose. It is highly recommended to install a water softener or filter system to prevent limescale buildup, which can severely damage the machine and void the warranty. Ensure all connections are secure and leak-free.

### 3.4 Electrical Connection

Plug the machine into a dedicated, grounded electrical outlet that matches the voltage and amperage requirements specified on the machine's data plate. Do not use power strips or extension cords.

### 3.5 Initial Startup and Boiler Filling

1. Ensure the water supply valve is open.

2. Turn on the main power switch (usually located on the front or side of the machine).
3. The machine will automatically begin to fill the boiler. Monitor the pressure gauge; it should rise steadily.
4. Once the boiler is full, the heating element will activate, and the machine will begin to heat up to operating temperature. This may take 15-30 minutes.
5. Purge steam wands and hot water tap to remove any air from the lines.

## 4. OPERATING INSTRUCTIONS

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### 4.1 Control Panel Overview

The Aurelia II Volumetric features a user-friendly control panel with programmable buttons for each group head, a hot water dispenser button, and steam wand controls.



*Image: Close-up of the Nuova Simonelli Aurelia II control panel, showing the digital display and programmable volumetric buttons for precise control.*

### 4.2 Brewing Espresso

1. **Grind Coffee:** Grind fresh coffee beans to an appropriate fineness for espresso.
2. **Dose and Tamp:** Fill the portafilter basket with the desired amount of ground coffee and tamp evenly with firm pressure. Wipe any excess grounds from the rim.
3. **Insert Portafilter:** Securely insert the portafilter into the group head.
4. **Select Dose:** Place your cup(s) under the portafilter spouts. Press the desired volumetric button (e.g., single shot, double shot). The machine will automatically dispense the pre-programmed amount of espresso and stop.
5. **Remove Portafilter:** Once brewing is complete, remove the portafilter, discard the spent coffee grounds, and rinse the portafilter.



*Image: Espresso pouring from the Nuova Simonelli Aurelia II into two clear glasses, demonstrating the brewing process.*

### **4.3 Steaming Milk**

1. Fill a stainless steel pitcher with cold milk, typically to just below the spout.
2. Purge the steam wand briefly to clear any condensed water.
3. Insert the steam wand tip just below the surface of the milk. Open the steam valve fully.
4. Steam the milk until it reaches the desired temperature and texture.
5. Close the steam valve, remove the pitcher, and immediately wipe the steam wand with a damp cloth. Purge the wand again to clear any milk residue.

### **4.4 Hot Water Dispenser**

To dispense hot water, place a cup under the hot water spout and press the dedicated hot water button on the control panel. Press again to stop the flow.



*Image: Hot water dispensing from one of the group heads on the Nuova Simonelli Aurelia II, useful for pre-heating cups or making Americanos.*

## 4.5 Programming Volumetric Doses

Refer to the detailed programming guide in the full technical manual for specific instructions on how to adjust the volumetric settings for each brew button. This typically involves entering a programming mode, running a shot to the desired volume, and saving the setting.

## 5. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance are crucial for the longevity and performance of your espresso machine.

### 5.1 Daily Cleaning

- **Group Heads:** Backflush each group head with a blind filter and espresso machine cleaner. Follow the cleaner manufacturer's instructions.
- **Portafilters and Baskets:** Remove and clean portafilters and filter baskets thoroughly with hot water and a brush.
- **Steam Wands:** Immediately after each use, wipe the steam wands with a damp cloth and purge them. At the end of the day, soak the tips in a solution of steam wand cleaner if necessary.
- **Drip Tray and Grids:** Empty and clean the drip tray and grids.
- **Exterior:** Wipe down the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

### 5.2 Weekly Cleaning

- **Shower Screens and Gaskets:** Remove the shower screens and group head gaskets. Clean them thoroughly and inspect for wear. Replace if damaged.
- Perform a more extensive backflush cycle with espresso machine cleaner.

### 5.3 Water Filter Replacement

Replace your water filter cartridge according to the manufacturer's recommendations, typically every 3-6 months, depending on water hardness and usage. Failure to do so can lead to scale buildup and machine

damage.

## 6. TROUBLESHOOTING

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This section addresses common issues you might encounter. For problems not listed here or persistent issues, contact a qualified service technician.

Problem	Possible Cause	Solution
Machine does not turn on	No power, tripped circuit breaker, faulty power cord.	Check power connection, reset circuit breaker. Ensure main power switch is ON.
No water flow from group head	Water supply off, clogged water filter, pump issue.	Check water supply valve. Replace water filter. Contact service if pump is suspected.
Weak or slow espresso extraction	Coffee ground too fine, over-tamped, clogged shower screen.	Adjust grinder coarser, reduce tamping pressure, clean shower screen.
No steam from wand	Steam wand clogged, boiler pressure too low.	Clean steam wand tip. Allow machine to heat up fully. Check boiler pressure gauge.
Machine leaking water	Loose connection, worn gasket, internal component failure.	Check visible connections. Replace group head gasket if leaking from portafilter. Contact service for internal leaks.

## 7. SPECIFICATIONS

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**Brand:** Nuova Simonelli

**Model:** Aurelia II Volumetric 2 Group (MAUREIIVOL02ND0001)

**Coffee Maker Type:** Espresso Machine

**Operation Mode:** Semi-Automatic, Volumetric

**Special Feature:** Programmable

**Material:** Stainless Steel

**Color:** Black (as per product details)

**Manufacturer:** Nuova Simonelli

## 8. WARRANTY AND SUPPORT

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For warranty information, please refer to the documentation provided at the time of purchase or contact your authorized Nuova Simonelli dealer. For technical support, service, or spare parts, please contact your local distributor or Nuova Simonelli customer service.