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Model: Aurelia II Semi 2 Group

1. INTRODUCTION

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



Figure 1: Front view of the Nuova Simonelli Aurelia II Semi-Automatic 2 Group Espresso Machine. This image displays the

machine's polished stainless steel exterior, two group heads with portafilters, steam wands, and hot water dispenser. The 'AURELIA II' branding is visible on the front panel.

2. SAFETY INFORMATION

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

- **Electrical Safety:** The machine operates on 220 Volts. Ensure the power outlet is properly grounded and rated for the machine's power requirements. Do not use extension cords. Disconnect power before cleaning or servicing.
- **Hot Surfaces and Steam:** The machine produces hot water and steam. Exercise extreme caution when operating steam wands and hot water nozzles. Surfaces may become hot during operation.
- **Water Connection:** Connect the machine to a potable water supply using appropriate plumbing. Ensure all connections are secure to prevent leaks.
- **Placement:** Place the machine on a stable, level, and heat-resistant surface. Ensure adequate ventilation around the machine.
- **Children and Unauthorized Personnel:** Keep children and unauthorized personnel away from the machine during operation.

3. SETUP

3.1 Unpacking and Inspection

1. Carefully remove the machine from its packaging.
2. Inspect the machine for any signs of damage during transit. Report any damage to your supplier immediately.
3. Remove all protective films and packaging materials.

3.2 Placement

- Position the machine on a sturdy, level countertop capable of supporting its weight (approximately 220 pounds).
- Ensure there is sufficient space for ventilation, especially around the top and sides.
- Locate the machine near a suitable 220 Volt electrical outlet and a potable water supply with drainage.

3.3 Electrical Connection

Connect the machine's power cord to a dedicated 220 Volt, properly grounded electrical outlet. Consult a qualified electrician if you are unsure about your electrical supply.

3.4 Water Connection

Connect the machine to a cold water supply using the provided water inlet hose. It is recommended to install a water filter system to protect the machine from scale buildup and improve coffee quality. Ensure all connections are tight to prevent leaks.

3.5 Initial Startup and Boiler Filling

1. Ensure the water supply is open.

2. Turn on the main power switch (usually located on the machine's control panel or underside).
3. The machine will automatically begin to fill the boiler. Monitor the pressure gauge; it should rise as the boiler fills and heats.
4. Once the boiler is full and the machine reaches operating temperature (indicated by the pressure gauge and/or indicator lights), it is ready for use. This process may take 15-30 minutes.

4. OPERATING INSTRUCTIONS

4.1 Powering On/Off

- **To Power On:** Ensure the machine is connected to power and water. Flip the main power switch to the 'ON' position. Allow the machine to heat up completely.
- **To Power Off:** Flip the main power switch to the 'OFF' position. For extended periods of inactivity, also close the water supply valve.

4.2 Brewing Espresso

1. **Prepare Portafilter:** Ensure the portafilter is clean and dry. Grind fresh coffee beans to an appropriate espresso fineness.
2. **Dose and Tamp:** Fill the portafilter basket with the desired amount of ground coffee. Distribute evenly and tamp firmly with consistent pressure.
3. **Insert Portafilter:** Lock the portafilter into the group head.
4. **Start Extraction:** Place your cup(s) under the spouts. Press the desired programmable button for a single or double shot. The machine will automatically dispense the programmed volume of espresso.
5. **Monitor Extraction:** Observe the flow of espresso. It should be a steady, dark stream that gradually lightens to a tiger-stripe pattern.
6. **Remove Portafilter:** Once extraction is complete, carefully remove the portafilter and discard the spent coffee grounds.

4.3 Steaming Milk

The Aurelia II features stainless steel cool touch steam wands and push/pull steam levers for precise control.

1. Fill a stainless steel pitcher with cold milk.
2. Purge the steam wand briefly to clear any condensed water.
3. Submerge the tip of the steam wand just below the surface of the milk.
4. Engage the push/pull steam lever to release steam.
5. Texture the milk to your desired consistency, then submerge the wand deeper to heat the milk.
6. Once finished, turn off the steam lever. Immediately wipe the steam wand clean with a damp cloth and purge again to clear any milk residue.

4.4 Hot Water Dispensing

The machine is equipped with a hot water nozzle for dispensing hot water for americanos or tea.

- Place a cup under the hot water nozzle.
- Activate the hot water lever or button to dispense.
- Deactivate the lever/button to stop the flow.

4.5 Programming (Programmable Feature)

The Aurelia II is programmable. Refer to the detailed programming section in the full manufacturer's manual for specific instructions on setting volumetric doses for espresso shots and hot water. Generally, this involves entering a programming mode, dispensing the desired volume, and saving the setting.

5. MAINTENANCE

Regular maintenance ensures optimal performance and longevity of your espresso machine.

5.1 Daily Cleaning

- **Group Heads:** Backflush each group head daily using a blind filter and espresso machine cleaning detergent. Follow the detergent manufacturer's instructions.
- **Portafilters and Baskets:** Remove and clean portafilters and filter baskets thoroughly with hot water and a brush.
- **Steam Wands:** Wipe immediately after each use. At the end of the day, remove the steam wand tips (if detachable) and soak them in hot water with a milk frother cleaner.
- **Drip Tray and Grids:** Empty and clean the drip tray and stainless steel work tray grids.
- **Exterior:** Wipe down all stainless steel surfaces with a damp cloth and a mild, non-abrasive cleaner.

5.2 Descaling

The frequency of descaling depends on your water hardness and the effectiveness of your water filtration system. It is generally recommended to have descaling performed by a qualified service technician to avoid damaging internal components.

5.3 Water Filter Replacement

If using an external water filter, follow the manufacturer's recommendations for filter replacement to maintain water quality and protect the machine from scale.

6. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, or if solutions do not resolve the issue, contact a qualified service technician.

Problem	Possible Cause	Solution
Machine does not power on	No power supply; main switch off; circuit breaker tripped	Check power cord, main switch, and electrical circuit.
No water flow from group head	Water supply closed; pump issue; clogged group head	Ensure water supply is open. Backflush group head. Contact service if pump is suspected.
Weak or no steam	Steam wand clogged; low boiler pressure	Clean steam wand tip. Allow machine to reheat if boiler pressure is low.
Espresso extracts too fast/slow	Grind size incorrect; tamping pressure inconsistent	Adjust grind fineness. Ensure consistent tamping.

7. SPECIFICATIONS

- **Brand:** Nuova Simonelli
- **Model:** Aurelia II Semi 2 Group
- **Operation Mode:** Semi-Automatic
- **Voltage:** 220 Volts
- **Boiler:** 14 liter copper boiler with pressostat and anti-vacuum valve
- **Group Heads:** 2, Raised Group Heads
- **Steam Wands:** Stainless steel cool touch steam wands with push/pull levers
- **Work Tray:** Stainless steel
- **Exterior Finish:** Stainless Steel, Copper
- **Product Dimensions:** 33 x 23 x 23 inches
- **Item Weight:** 220 pounds
- **Special Feature:** Programmable
- **Coffee Input Type:** Ground Coffee

8. WARRANTY AND SUPPORT

The Nuova Simonelli Aurelia II Semi-Automatic 2 Group Espresso Machine comes with a 1-year EU Spare Part Availability Duration. For specific warranty terms, service, or technical support, please contact your authorized Nuova Simonelli dealer or the seller, Java Exotic Imports. Always provide your model number and purchase date when seeking support.