Nuova Simonelli Appia II Volumetric 2 Group

Nuova Simonelli Appia II Volumetric 2 Group Espresso Machine

Model: Appia LIFE Volumetric 2 Group Full Size

Introduction

The Nuova Simonelli Appia II Volumetric 2 Group Espresso Machine is a professional-grade espresso coffee machine designed for high-volume environments. This automatic, 2-group machine features an 11-liter boiler, durable stainless steel and ABS construction, and raised group heads for versatile use. It is equipped with volumetric dosing and manual dosing capabilities, an automatic boiler fill system, soft pre-infusion, and a built-in rotary pump. The machine is direct-plumbed with a drain, ensuring continuous operation. It also includes a stainless steel swivel hot water spigot and two long stainless steel swivel steam arms with a cool-touch feature for safe and efficient milk frothing.
This product comes with a comprehensive Espresso Starter Kit and a Water Filter System to ensure optimal performance and longevity.



Image: Nuova Simonelli Appia II Volumetric 2 Group Espresso Machine, showcasing its sleek stainless steel design and dual group heads.



Image: Various components of the Espresso Starter Kit, including milk pitchers, thermometers, tampers, and cleaning supplies.



Image: A cylindrical water filter system, essential for maintaining water quality and protecting the espresso machine.

Setup

Unpacking and Placement

Carefully unpack the machine and all accessories. Place the espresso machine on a stable, level surface capable of supporting its weight (approximately 250 pounds). Ensure adequate clearance around the machine for ventilation and access for operation and maintenance.

Electrical Connection

The machine operates on 220v/60/1-ph power and requires a 17 amp circuit with a NEMA 6-20P plug. Consult a qualified electrician for proper installation if necessary.

Water Connection

This machine is direct-plumbed. Connect the machine to a potable water supply using appropriate plumbing. Ensure the included water filter system is installed inline with the water supply to protect the machine from scale buildup and improve water quality. Verify all connections are secure to prevent leaks.

Drain Connection

Connect the machine's drain to a suitable waste water system.

Initial Fill and Heating

Once connected, power on the machine. The automatic boiler fill system will begin filling the 11-liter boiler. Allow the machine to reach its operating temperature and pressure, indicated by the pressure gauge. This process may take some time.

Operating Instructions

Control Panel Overview

The control panel features intuitive buttons for various functions. Each group head has dedicated buttons for single espresso, double espresso, and continuous flow/stop.

Espresso Extraction

1. **Single Espresso Shot:** Place a portafilter with ground coffee into the group head. Press the single espresso button (indicated by a single cup icon). The machine will automatically dispense a pre-programmed volume of espresso.
2. **Double Espresso Shot:** For a double shot, use a double portafilter basket and press the double espresso button (indicated by two cup icons). The machine will dispense a larger, pre-programmed volume.
3. **Manual Dosing/Continuous Flow:** Press the continuous flow button (often indicated by a cup with a stop line or a continuous flow icon) to manually control the espresso extraction. Press it again to stop the flow when the desired volume is reached.

Hot Water Dispensing

Use the dedicated hot water spigot for dispensing hot water for americanos or tea. Activate by turning the spigot handle or pressing the hot water button, if available.

Steaming Milk

Utilize the stainless steel swivel steam arms for frothing milk. Position the steam wand just below the surface of the milk in a pitcher. Open the steam valve slowly to introduce steam, creating a vortex for optimal frothing. Close the valve when desired texture and temperature are achieved. The cool-touch feature helps prevent burns.

Pre-infusion

The machine features soft pre-infusion, which gently wets the coffee grounds before full pressure extraction, enhancing flavor extraction.

Maintenance

Daily Cleaning

- **Group Heads:** Backflush the group heads daily using a blind filter and espresso machine cleaner. Follow the cleaner manufacturer's instructions.
- **Portafilters and Baskets:** Clean portafilters and filter baskets thoroughly after each use to remove coffee residue.
- **Steam Wands:** Purge and wipe down steam wands immediately after each use to prevent milk buildup.
- **Drip Tray and Grids:** Empty and clean the drip tray and grids daily.

Regular Descaling

Periodically descale the machine to remove mineral buildup from the boiler and internal components. The frequency depends on water hardness and usage. Use a commercial descaling solution designed for espresso machines and follow the product instructions carefully. The included water filter system helps reduce the need for frequent descaling.

Gasket and Shower Screen Inspection

Regularly inspect group head gaskets and shower screens for wear and tear. Replace them as needed to ensure proper sealing and even water distribution.

Troubleshooting

- **No Coffee Dispensing:**
  - Check water supply connection and ensure the water valve is open.
  - Verify the machine is powered on and has reached operating temperature.
  - Ensure the boiler is filled (automatic fill should handle this, but check pressure gauge).
- **Weak or Under-extracted Espresso:**
  - Adjust coffee grind size to be finer.
  - Increase coffee dose in the portafilter.
  - Check tamping pressure for consistency.
  - Ensure water temperature is adequate.
- **Over-extracted or Bitter Espresso:**
  - Adjust coffee grind size to be coarser.
  - Decrease coffee dose.
  - Reduce extraction time.
- **No Steam from Wand:**
  - Ensure the steam boiler is at operating pressure.
  - Check for blockages in the steam wand tip. Clean with a steam wand brush if necessary.
- **Leaking from Group Head:**
  - Inspect the group head gasket for wear or damage. Replace if necessary.
  - Ensure the portafilter is properly seated and tightened.

Specifications

Brand	Nuova Simonelli
Model Name	Appia Life Volumetric 2 group
Item Model Number	Appia LIFE Volumetric 2 Group Full Size
Groups	2
Boiler Capacity	11 liters

Construction	Stainless steel & ABS
Power	3.4 kW, 220v/60/1-ph, 17 amp
Plug Type	NEMA 6-20P
Features	Volumetric dosing, manual dosing, automatic boiler fill, soft pre-infusion, built-in rotary pump, direct-plumbed with drain, raised group heads, stainless steel swivel hot water spigot, two long stainless steel swivel steam arms (cool touch), push pull steam.
Item Weight	250 pounds

Warranty and Support

Warranty Information

For detailed warranty terms and conditions, please refer to the documentation provided with your purchase or contact Nuova Simonelli customer service. This product includes free installation, ensuring a proper setup from the start.

Customer Support

For technical assistance, troubleshooting, or parts inquiries, please contact Nuova Simonelli customer support. Contact information can typically be found on the manufacturer's website or in your product packaging.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question