



Manuals.plus /

› Nuova Simonelli /

› Nuova Simonelli Aurelia WAVE Semi Automatic 2 Group Espresso Coffee Machine User Manual

## Nuova Simonelli Aurelia WAVE Semi Automatic 2 Group

# Nuova Simonelli Aurelia WAVE Semi Automatic 2 Group Espresso Coffee Machine User Manual

Model: Aurelia WAVE Semi Automatic 2 Group

## INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your Nuova Simonelli Aurelia WAVE Semi Automatic 2 Group Espresso Coffee Machine. Please read this manual thoroughly before using the machine and keep it for future reference.

## IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before operating the machine.
- Do not immerse the machine, cord, or plug in water or other liquids.
- Ensure the power supply matches the voltage specified on the machine's rating label.
- Keep hands and cords away from hot surfaces.
- Unplug from outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- This appliance is intended for commercial use.

## MACHINE COMPONENTS

Familiarize yourself with the main components of your espresso machine.



**Image 1:** Front view of the Nuova Simonelli Aurelia WAVE Semi Automatic 2 Group Espresso Coffee Machine. This image displays the two group heads, portafilters, steam wands, and hot water dispenser. The machine features a sleek, modern design with stainless steel and black accents.



**Image 2:** Rear view of the Nuova Simonelli Aurelia WAVE Semi Automatic 2 Group Espresso Coffee Machine. This perspective highlights the machine's robust construction and the clean lines of its casing, with the back panel visible.



**Image 3:** Side view of the Nuova Simonelli Aurelia WAVE Semi Automatic 2 Group Espresso Coffee Machine. This image shows the profile of the machine, emphasizing its ergonomic design and the placement of the drip tray and group heads from a lateral angle.

- **Group Heads:** Two independent brewing groups for simultaneous espresso extraction.
- **Steam Wands:** Two cool-touch steam wands for milk frothing.
- **Hot Water Dispenser:** For tea or Americanos.
- **Drip Tray:** Collects excess liquids.
- **Pressure Gauges:** Monitor boiler and pump pressure.

## SETUP AND INSTALLATION

Proper installation is crucial for optimal performance and safety. It is recommended that installation be performed by a qualified technician.

1. **Unpacking:** Carefully remove the machine from its packaging. Inspect for any shipping damage. Retain packaging for future transport.
2. **Placement:** Place the machine on a stable, level, and heat-resistant surface. Ensure adequate ventilation around the machine.
3. **Water Connection:** Connect the machine to a potable water supply using appropriate plumbing. A water filter system is highly recommended to prevent scale buildup and ensure coffee quality.
4. **Drainage:** Connect the machine's drain hose to a suitable waste drain.
5. **Electrical Connection:** Connect the power cord to a grounded electrical outlet that meets the machine's power requirements.
6. **Initial Fill:** Turn on the water supply to the machine. Power on the machine and allow the boiler to fill and heat up. This process may take several minutes.
7. **First Use Flush:** Once heated, run several cycles of hot water through each group head and steam wand to flush out any manufacturing residues.

## OPERATING INSTRUCTIONS

---

The Aurelia WAVE Semi Automatic machine requires manual control for espresso extraction, allowing for precise barista interaction.

### Espresso Extraction

1. **Prepare Portafilter:** Grind fresh coffee beans and dose the appropriate amount into the portafilter basket. Tamp evenly.
2. **Insert Portafilter:** Securely insert the portafilter into the group head.
3. **Start Extraction:** Press the brew button for the desired group head to begin the extraction.
4. **Monitor Extraction:** Observe the espresso flow. The semi-automatic nature means you control the start and end of the shot.
5. **Stop Extraction:** Press the brew button again to stop the flow once the desired volume or extraction time is reached.
6. **Remove Portafilter:** Carefully remove the portafilter and discard the spent coffee grounds.

### Steaming Milk (Cool Touch Steam Wands)

1. **Purge Steam Wand:** Briefly open the steam valve to purge any condensed water from the wand.
2. **Position Wand:** Immerse the tip of the cool-touch steam wand just below the surface of the milk in a pitcher.
3. **Open Steam Valve:** Fully open the steam valve using the "Push Pull Steam" mechanism.
4. **Texture Milk:** Hold the pitcher steady, allowing the steam to create a vortex and texture the milk.
5. **Monitor Temperature:** Continue steaming until the desired milk temperature is reached (typically 140-150°F / 60-65°C).
6. **Close Steam Valve:** Close the steam valve completely.
7. **Clean Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue and purge again to clear the tip.

### Hot Water Dispensing

To dispense hot water, position a cup under the hot water spout and activate the hot water button or lever. Close it once the desired amount is dispensed.

## MAINTENANCE AND CLEANING

---

Regular cleaning and maintenance ensure the longevity and optimal performance of your espresso machine.

### Daily Cleaning

- **Group Heads:** Backflush each group head with a blind filter and espresso machine cleaner.
- **Portafilters:** Clean portafilters and baskets thoroughly.
- **Steam Wands:** Wipe and purge after each use.
- **Drip Tray:** Empty and clean the drip tray.
- **Exterior:** Wipe down the exterior surfaces with a damp cloth.

### Weekly/Monthly Cleaning

- **Shower Screens & Gaskets:** Remove and clean shower screens and group head gaskets. Replace if worn.
- **Descaling:** Depending on water hardness and usage, periodic descaling may be required. Consult a qualified technician for this procedure.

**Important:** Always use cleaning products specifically designed for espresso machines. Avoid abrasive cleaners or scouring pads.

## TROUBLESHOOTING GUIDE

---

This section addresses common issues you might encounter. For more complex problems, contact customer support or a qualified technician.

Problem	Possible Cause	Solution
Machine not heating up	No power, water supply off, heating element issue	Check power connection, ensure water supply is open, contact support if problem persists.
No water flow from group head	Water supply off, clogged group head, pump issue	Check water supply, clean group head/shower screen, contact support.
Weak steam pressure	Clogged steam wand, low boiler pressure	Clean steam wand tip, allow boiler to reheat, contact support if issue persists.
Espresso extracts too fast/slow	Grind size incorrect, tamping inconsistent, dose incorrect	Adjust grind fineness, ensure consistent tamping, verify coffee dose.

## TECHNICAL SPECIFICATIONS

---

- **Brand:** Nuova Simonelli
- **Model Name:** Aurelia WAVE Semi Automatic 2 Group
- **Operation Mode:** Semi-Automatic
- **Coffee Maker Type:** Espresso Machine

- **Number of Groups:** 2
- **Boiler Capacity:** 14 Liters
- **Steam Wands:** Cool touch Steam Wands, Push Pull Steam
- **Weight:** Approximately 250 pounds
- **Color:** Black (main accent)
- **Specific Uses:** Cappuccino, Espresso, Latte, Mocha
- **ASIN:** B07F1TPNVD
- **Date First Available:** May 11, 2019

## WARRANTY INFORMATION

---

This Nuova Simonelli Aurelia WAVE Semi Automatic 2 Group Espresso Coffee Machine comes with **2-year manufacturer warranty**. Please retain your proof of purchase for warranty claims. For specific terms and conditions, refer to the warranty documentation provided with your machine or contact Nuova Simonelli customer support.

## CUSTOMER SUPPORT

---

For technical assistance, spare parts, or service inquiries, please contact your authorized Nuova Simonelli dealer or the seller, Java Exotic Imports. You can also visit the official Nuova Simonelli website for additional resources.

Seller: Java Exotic Imports

For general inquiries, you may also refer to the [Nuova Simonelli Store on Amazon](#).