

S1

S1 Vivaldi II Espresso Machine User Manual

MODEL: S1 VIVALDI II

INTRODUCTION

Thank you for choosing the S1 Vivaldi II Espresso Machine. This manual provides essential information for the safe and efficient operation, setup, maintenance, and troubleshooting of your new espresso machine. The Vivaldi II is a robust and precise espresso machine, designed for consistent performance. It features an updated exterior, programmable passive pre-infusion, a dual manometer, and an LED display for precise temperature monitoring, ensuring optimal espresso extraction.

SAFETY INFORMATION

Please read all safety instructions carefully before operating the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always connect the machine to a grounded power outlet.
- Do not immerse the machine, cord, or plug in water or other liquids.
- Unplug the machine from the outlet when not in use and before cleaning.
- Do not operate the machine with a damaged cord or plug.
- Keep hands and cords away from hot surfaces.
- Use only cold, potable water in the water reservoir.
- This appliance is for household use only.

SETUP

Unboxing

Carefully remove all packaging materials. Retain the original packaging for future transport or storage. Inspect the machine for any signs of damage during transit.

Placement

Place the espresso machine on a stable, level, and heat-resistant surface. Ensure adequate ventilation around the machine. Keep it away from direct sunlight, heat sources, and areas with extreme temperature fluctuations. The machine dimensions are approximately 17"D x 16"W x 17"H.



Image: The S1 Vivaldi II Espresso Machine, showcasing its sleek design and compact footprint, ideal for various kitchen setups.

Direct Water Connection

The S1 Vivaldi II is designed for direct connection to your water mains. It is recommended to have a professional plumber install the water line to ensure proper connection and prevent leaks. Ensure the water pressure is within the recommended range for espresso machines.

- Connect the provided water inlet hose to the machine's water inlet port and to your cold water supply line.
- Ensure all connections are secure and leak-free.
- It is advisable to install a water filter system upstream of the machine to protect against scale buildup and improve water quality.

Initial Power-On and Priming

After connecting the water supply and power, follow these steps for initial priming:

1. Ensure the steam and hot water valves are closed.
2. Plug the machine into a grounded electrical outlet.
3. Turn the main power switch to the 'ON' position. The machine will begin to fill its boilers automatically.
4. Once the boilers are filled and heated, the LED display will show the temperature.
5. Run a small amount of water through the group head and steam wand to purge any air from the system.

OPERATING INSTRUCTIONS

Controls Overview

Familiarize yourself with the control panel and various components of your Vivaldi II.



Image: Front view of the S1 Vivaldi II, highlighting the control panel with buttons for brewing, hot water, and steam, along with the LED temperature display.

- **Power Switch:** Turns the machine on/off.
- **Brew Buttons:** Programmable buttons for single and double espresso shots.
- **Hot Water Button:** Dispenses hot water for americanos or tea.
- **Steam Wand:** Used for steaming milk.
- **LED Display:** Shows the current boiler temperature in 1-degree increments.
- **Dual Manometer:** Displays pump pressure and boiler pressure.

Brewing Espresso

1. Ensure the machine is heated to the desired temperature (indicated on the LED display).
2. Grind fresh coffee beans to an espresso-fine consistency.
3. Dose the portafilter with the appropriate amount of ground coffee and tamp evenly.
4. Insert the portafilter into the group head and lock it into place.
5. Place your cup(s) under the portafilter spouts.

6. Press the desired brew button (single or double shot). The machine will automatically dispense the programmed volume of espresso.
7. After brewing, remove the portafilter, discard the coffee puck, and rinse the portafilter.

Steaming Milk

1. Ensure the steam boiler is at operating temperature.
2. Purge the steam wand briefly into the drip tray to remove any condensed water.
3. Immerse the tip of the steam wand just below the surface of cold milk in a stainless steel pitcher.
4. Open the steam valve fully.
5. Angle the pitcher to create a vortex, incorporating air for texture.
6. Once the milk reaches the desired temperature and texture, close the steam valve.
7. Immediately wipe the steam wand with a damp cloth and purge it again to clear any milk residue.

Programmable Features

The S1 Vivaldi II features programmable dose settings for espresso shots and programmable passive pre-infusion. Refer to the detailed programming guide (usually found in a separate supplement or online) for specific instructions on how to adjust these settings to your preference. The LED display provides precise temperature control for both coffee delivery and steam/hot water boilers.

MAINTENANCE

Daily Cleaning

- Empty and clean the drip tray daily.
- Wipe down the exterior of the machine with a soft, damp cloth.
- Backflush the group head using a blind filter and espresso machine cleaner.
- Clean the steam wand immediately after each use.

Descaling

Regular descaling is crucial to prevent mineral buildup, especially if you do not use filtered water. The frequency depends on your water hardness and usage. Use a commercial descaling solution designed for espresso machines and follow the product's instructions carefully.

Filter Maintenance

The machine uses a reusable filter. Ensure the portafilter basket is cleaned after each use. Periodically inspect the group head screen and gasket for wear and tear, and replace if necessary.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow from group head	Water supply off, pump issue, clogged group head	Check water connection, prime pump, clean group head/screen

Problem	Possible Cause	Solution
No steam from wand	Steam boiler not heated, wand clogged	Wait for boiler to heat, clean steam wand thoroughly
Espresso extracts too fast/slow	Grind size incorrect, tamping issue	Adjust grind finer/coarser, ensure even tamping
Machine not heating	Power issue, heating element fault	Check power connection, consult service if persistent

For more complex issues or fault diagnosis alarms, please refer to the detailed troubleshooting section in the full product manual or contact customer support.

SPECIFICATIONS

Feature	Detail
Model Name	Vivaldi II
Item Model Number	S1
Brand	Generic
Capacity	2.5 Liters (steam/hot water boiler), 0.45 Liters (coffee boiler)
Color	Black
Product Dimensions	17"D x 16"W x 17"H
Special Feature	Programmable, Direct Connection
Coffee Maker Type	Espresso Machine (Semi-Automatic)
Filter Type	Reusable
Operation Mode	Fully Automatic (for dose setting)
Power Supply	230/110 V - 50/60 Hz
Power Absorption	1250 W (boiler heating element) / 800 W (group heating element)



Image: The S1 Vivaldi II Espresso Machine with its dimensions (17"D x 16"W x 17"H) clearly marked, aiding in placement planning.

WARRANTY AND SUPPORT

This product comes with a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions. For technical support, service, or to inquire about replacement parts, please contact the retailer or the manufacturer's customer service department. Keep your proof of purchase for warranty claims.

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