

CREM EX-Line Customised Espresso Machine User Manual

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CREM EX-Line Customised Espresso Machine



Specifications

• Product Name: EX-Line Espresso Machine

• Part Number: 1964211

Model: UM_ENRevision: 10

• Software Version: 1.09 (1.15 for SmartSteam models)

Product Usage Instructions

· General Information:

Thank you for choosing the EX-Line espresso machine. This manual contains important instructions for safe use. Keep the manual for future reference. For a copy, contact the manufacturer or download it from the website.

• Important Safeguards:

When using electrical appliances, always follow basic safety precautions to prevent injury or damage.

Installation and Start-Up:

- 1. Unpack the espresso machine carefully and ensure all components are included.
- 2. Place the machine on a stable, flat surface near a power outlet.
- 3. Fill the water reservoir with clean water and plug in the machine.
- 4. Follow the specific start-up instructions in the manual to initialize the machine.

Operation:

- 1. Turn on the machine and allow it to heat up to the desired temperature.
- 2. Select your coffee grounds and insert them into the portafilter.
- 3. Attach the portafilter securely and start the brewing process.
- 4. Adjust settings as needed to customize your espresso shot.

Cleaning and Care:

- 1. Regularly clean the portafilter, group head, and steam wand after each use.
- 2. Descale the machine periodically to remove mineral deposits.
- 3. Refer to the manual for specific cleaning instructions and maintenance tips.

MANUAL REVISION

Rev. #:	Date:	TSB#:	Change Description
01	Oct. 08, 2019	None	The first draft was released for technical review and validatio n testing.
02	Oct. 30, 2019	None	Modify the layout, and add programming instructions.
03	Dec. 03, 2019	None	Revise instructions based on Service Dept input.
04	Dec. 06, 2019	None	Add contact information.
05	Feb. 05, 2020	None	Add display PID programming instructions (rev1.04).
06	Apr. 03, 2020	None	Add EX Mini Technical Specifications.
07	Mar. 12, 2021	None	Add 3Gr models and update compliance information
08	Mar. 23, 2022	None	Updates according to US/Can compliance requirements.
09	May. 23, 2022	None	Included EX2 technical specifications
			Include SmartSteam models.
10 Dec. 19, 2022 Nor		None	Update to software version: 1.09. 1.15 for SmartSteam

NOTIFICATIONS

Explanation of descriptions

There are five different levels of notification intensity within this manual, as identified by the signal terms: DANGER, WARNING, IMPORTANT, NOTE, and PRO TIP. The level of risk and importance of the notification is determined by the following definitions. Always observe the warnings to ensure safety and prevent potential injury and product damage.



Important:

Alerts against unsafe practices. Observe Important notifications to ensure food safety, and prevent possible minor personal injury, or damage to the machine.



WARNING:

Indicates a potentially hazardous situation that, if the WARNING is ignored, could result in serious injury or even death



DANGER:

INDICATES AN IMMINENTLY HAZARDOUS SITUATION THAT, IF NOT AVOIDED, WILL LIKELY RESULT IN SERIOUS INJURY AND EVEN DEATH.



Gives additional information which may be helpful during the operation, routine maintenance, and cleaning of the machine.



Gives helpful hints and suggestions from the manufacturer that take the guesswork out of choosing settings and care intervals.

GENERAL INFORMATION

Introduction

Thank you for choosing an EX-Line espresso machine. We hope you enjoy it!

- This manual contains important instructions regarding the safe intended use of the machine.
- Do not discard this manual, it will be useful for future reference. If damaged or lost, request a new copy from the manufacturer/ distributor or download a free PDF copy via: www.creminternational.com/downloads

General instructions

Note:

The manufacturer is not liable for damage to persons or property resulting from failure to follow the instructions, warnings, and precautions listed in this manual when installing and using this machine.

- Machine installation and certain maintenance operations must only be performed by qualified service personnel.
- All safety instructions and warnings contained in this manual must be observed at all times to ensure safe installation, use, and maintenance.
- Do not attempt to remove covers or safety shields to access the interior of this machine or make repairs.

 Repairs must be made by an authorized technician or service center.
- Owners are liable for ensuring that users have been properly trained to operate the machine and understand the potential risks involved.
- The owner or installer will be liable for all non-authorized modifications of the machine. Non-authorised alteration or modification of the machine will immediately void the manufacturer's warranty.
- This manual references the machine at the time of sale.
- The commercial availability of subsequent versions including modifications, upgrades, or adaptations does not
 oblige the manufacturer to apply any changes to this machine, nor is it obliged to update the documentation
 supplied.
- The manufacturer reserves the right to withdraw currently available manuals whenever deemed appropriate and reasonable.
- Periodically, some updates and changes may be required for this machine. In this event, a technician will be responsible for ensuring the change is made in accordance with the manufacturer's specifications.

Intended use

- The coffee machine has been designed and manufactured to make espresso coffee and other hot drinks (e.g., steaming and frothing milk). Do not use it for any other purpose.
- The machine is intended to be used by trained personnel for preparing foodstuffs.
- This machine is not intended for use in industrial kitchens, domestic kitchens, or similar locations.
- The manufacturer will not be held liable for damage to persons or property due to incorrect, improper, or negligent use by nonprofessional personnel.
- The A-weighted sound pressure level is below 70 dB.
- Install the machine in a location where these parameters will not be exceeded:
- Maximum inlet water pressure: 0.6MPa (6 Bar) (87 psi).
- Minimum inlet water pressure: 0.0MPa (0 Bar) (0 psi)
- Maximum inlet water temperature: 25°C (77°F)
- Ambient temperature between +10°C (40°F) (min.) and +40°C (104°F) (max.).

IMPORTANT SAFEGUARDS

- When using electrical appliances, basic safety precautions must always be followed, including the following:
- Please read this user manual carefully before using the machine.
- Install the machine in a horizontal position and away from heat sources and flammable objects.
- (US/CAN) Equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.
- The appliance is only to be installed in locations where its use and maintenance are restricted to trained personnel.
- Access to the service area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.
- This machine must only be installed on a water-resistant work surface that is capable of adequately supporting the machine's weight.

Warning and Precautions

- The appliance is not suitable for installation in an area where a water jet could be used. This appliance must not be cleaned with a water jet or a pressure washer.
- The appliance is not suitable for outdoor use, where it would be exposed to severe weather or extreme temperatures.
- Use the inlet hose included with the machine to connect it to the water mains by the national rules applicable in the country where the machine is installed. Never reuse damaged hoses.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Plug the machine into a properly installed, earth-grounded electrical outlet with a line voltage that matches the specifications for the machine.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any
 control off, then remove the plug from the wall outlet.
- For appliances not fitted with a supply cord and a plug, means for disconnection must be incorporated in the fixed wiring by the wiring rules.
- Ensure that the power supply voltage does not fluctuate by more than 6%.

- Do not let the power cord hang over the edge of the table or counter, or touch hot surfaces. To reduce the risk of injury, do not drape the cord over the countertop or tabletop, where it can be pulled on or tripped over unintentionally by children or users.
- Do not remove or disable any of the mechanical, electrical, or thermal protection safety equipment.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.
- In case of emergency, (e.g., the machine catches fire or becomes unusually hot or noisy), disconnect the power immediately and turn off the water supply.
- If the machine is not going to be used for an extended period, disconnect the power. When disconnecting the power, pull the plug rather than the cable.
- Keep all hazardous packaging materials, such as plastic bags, styrofoam, and staples, out of reach of children.
- Before performing maintenance and/or moving the machine, disconnect the machine from the power supply and wait for it to cool down.

Specific safety regulations for Europe:

This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.

- Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children without supervision.
- Do not use the machine if the power cable or plug is damaged, or the machine has been dropped.
- Contact a service technician for repairs or to ensure that it is safe for use.
- Do not place any liquids on the machine.
- Do not touch the machine's hot surfaces or dispensing equipment.
- Use handles or knobs.
- Do not touch the machine if your hands or feet are wet.
 Do not operate the machine if any part except the dispensing equipment is wet.
- Do not block the vents with rags or other objects.
- Do not insert foreign objects into the vents.
- Check the drain regularly to make sure that waste water is emptying properly.
- SAVE THESE INSTRUCTIONS

TRANSPORT

Packaging

- The machine is shipped in a custom-designed carton which utilizes model-specific polystyrene cushions to protect it from damage.
- The machine's carton features standardized handling symbols to explain proper shipping and storage methods.
- The machine must remain in a horizontal position during the transport. Do not store or handle the machine except on its feet.
- During transport protect the carton and machine from impact drops, crushing, shocks, moisture, and exposure

to extreme temperatures.

Delivery Inspection

- · Upon receipt and delivery ensure that the machine is in the exact condition described in the
- enclosed documentation and that all accessories are included. Missing items must be reported to the manufacturer or dealer immediately.
- Damage caused during transport must be reported to the shipping agent and the machine's distributor immediately.
- Packaging materials are potentially dangerous and must be kept away from children.
- The carton and all packing materials are recyclable and must be returned to a recycling center for disposal.

STORAGE AND DISPOSAL

Long-term storage requirements

- Before storage for a month or more be sure to:
- Perform all weekly and periodic cleaning procedures described in this manual.
- Disconnect and roll up the power cord (this must be performed by a qualified person).
- Disconnect the machine's water inlet hose from the domestic water supply and drain the boilers (this must be performed by a qualified person).
- Clean the drip tray and exterior of the machine to remove any coffee or other residue.
- Cover / re-pack the machine in its original carton and store it in a dry place where it will not be exposed to extreme temperatures or humidity.
- When returning the machine to service after long-term storage, perform all weekly and periodic cleaning
 procedures and reconnect the water and power supplies (this must be performed by a qualified person) before
 use.

Machine disposal requirements

- If the machine ever needs to be scrapped and disposed of be sure to:
- Disconnect and roll up the power cord (this must be performed by a qualified person).
- Disconnect the machine's water inlet hose from the domestic water supply and drain the boilers (this must be performed by a qualified person).
- Pack up and ship/deliver the machine to a certified recycling center.

Caution

- Risk of fire and electric shock.
- Replace only with the manufacturer's original cord set.
- Disconnect from the power supply before servicing.

List of original detachable power cords by plug type:

Plug	Region	Part No.	Description
Type F 16A	EU/KO	45400005	Power_Cord_1PhN_16A_Type_F
Type G 13A	UK	45400002	Power_Cord_1PhN_13A_Type_G
Type I 10A	Aus	45400006	Power_Cord_1PhN_10A_Type_I
Type I 15A	Aus	45400007	Power_Cord_1PhN_15A_Type_I
Nema 6-20P	US/CAN	10037555	Power_Cord_UL_C19_Nema6-20P

TECHNICAL SPECIFICATIONS

Machine data

	Compliance type r eference	Steam Wa	Steam Boil er Volume	Machine Weight	Power Rati	Power Rati ng (optional):	Power Rati ng USA:
MINI 1GR Control	EAED-C32B-#2A R EAED-J32B-#2 AR						_
MINI 1GR Display PI D		x1		45 kg	220V-240	220V-240	208V-240 V 1N~ 2100 W / 2800W 50-60Hz
MINI 2GR Control	EBED-C32B-#2A R EBED-C82B-#2 AR EBED-J32B-# 2AR EBED-J82B- #2AR		6L		V 1N~ 2800 W 50-60Hz	V 1N~ 2300 W 50-60Hz	_
MINI 2GR Display PI D	R EBED-CA1B-#2	x1 std x2 o pt		50 kg			_
2GR Control	EBEE-D32B-#2A R EBEE-D82B-#2 AR EBGE-G32B- #2AR EBGE-G82 B-#2AR						-

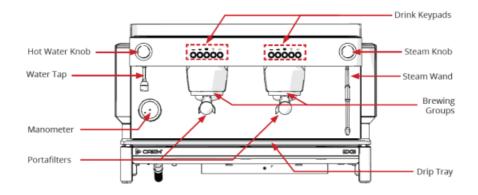
2GR Display PI D	EBEE-D41B-#2A R EBEE-DA1B-#2 AR EBGE-G41B- #2AR EBGE-GA1 B-#2AR USA models: EBLE-DA1B-22B R EBLE-GA1B-22 BR	x1 std x2 o	11.5L	58 kg	220V-240 V 1N~ 3350 W 50-60Hz	380V-415 V 3N~ 4800 W 50-60Hz	208/240 V, 2600/3450 W, 60Hz Optional: 2 08/240 V, 3700/4950 W, 60Hz
3GR Control	ECFF-F82B-#2AR ECGF-H82B-#2A R ECEF-F82B-#2 AR					380V-415 V 3N~ 6350 W	
3GR Display Pl D	ECFF-FA1B- #2AR ECGF-HA1 B-#2AR ECEF-FA 1B-#2AR	x2	17.5L	74 kg	380V-415 V 2N~ 4350 W 50-60Hz	50-60Hz 220V-240 V 1N~ 4350 W 50-60Hz	_

	Compliance type r eference	Steam Wa nd	Steam Boil er Volume	Machine Weight	Power Rati	Power Rati ng (optional):	Power Rati ng USA:
MINI 1GR Control	EAED-C32B-#2A T EAED-J32B-#2 AT EBED-C32B-#2A	x1	6L	45 kg	220V-240 V 1N~ 2800	220V-240 V 1N~ 2300	_
MINI 2GR Control	T EBED-C82B-#2 AT EBED-J32B-# 2AT EBED-J82B- #2AT	x1 std x2 o pt		50 kg	W 50-60Hz	W 50-60Hz	_
2GR Control	EBEE-D32B-#2AT EBEE-D82B-#2A T	x1 std x2 o pt	11.5 L	58 kg	220V-240 V 1N~ 3350 W 50-60Hz	_	_

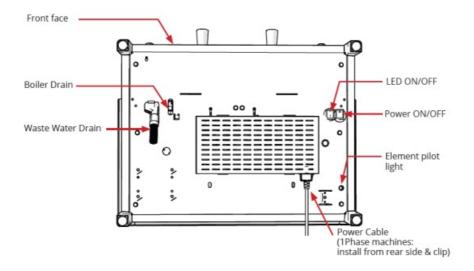
Note:

	Boiler Operating Pressure:	0.8 to 1.2 bar / 11.6 to 17.4 psi				
	Hot Water Tap	x1				
	Water connection:	3/8" Internal threac	3/8" Internal thread BSPP			
	Ambient noise:	< 70 db				
		Control version:	Pressure Switch			
All versi	Temperature Control System:	Display PID versi on:	Temperature PID controler			
		Control version:	Push button control			
	Dispensing Control System:	Display PID versi on:	Push button control with group display			

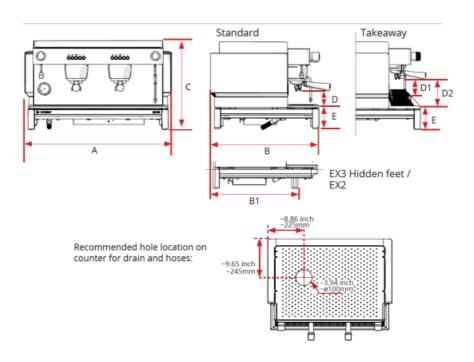
EX Front view



EX Bottom view



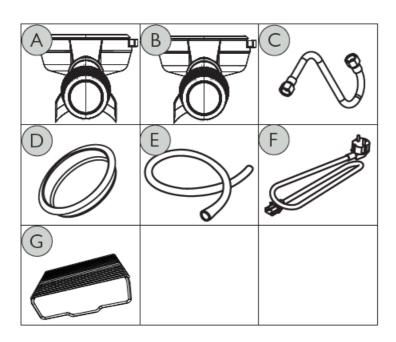
EX External dimensions



Г	I			I			1	1	
Versions	A	В	B1	С	D	D1	D2	E	E – US A:
	515 m m	575 m m	470 m	461 m m	74 mm	84 mm	124 m m	123 m m	
EX2 MINI 1GR & 2GR	20.27 i nch	22.64 i nch	18.50 mm	18.15 mm	2.91 in ch	3.31 in ch	4.88 in ch	4.84 in ch	_
	735 m m	575 m m	470 m	461 m m	74 mm	84 mm	124 m m	123 m m	
EX2 2GR	28.94 i nch	22.64 i nch	18.50 mm	18.15 mm	2.91 in ch	3.31 in ch	4.88 in ch	4.84 in ch	_
	550 m m	575 m m	470 m m	465 m m	74 mm	84 mm	124 m m	125 m m	175 m m
EX3 MINI 1GR & 2GR	21.65 i nch	22.64 i nch	18.50 i nch	18.31 i nch	2.91 in ch	3.31 in ch	4.88 in ch	4.92 in ch	6.89 in ch
	770 m m	575 m m	470 m m	465 m m	74 mm	84 mm	124 m m	125 m m	175 m m
EX3 2GR	30.31 i nch	22.64 i nch	18.50 i nch	18.31 i nch	2.91 in ch	3.31 in ch	4.88 in ch	4.92 in ch	6.89 in ch
	990 m m	575 m m	470 m	465 m m	74 mm	84 mm	124 m m	125 m m	
EX3 3GR	38.98 i nch	22.64 i nch	18.50 i nch	18.31 i nch	2.91 in ch	3.31 in ch	4.88 in ch	4.92 in ch	_

EX Accessories

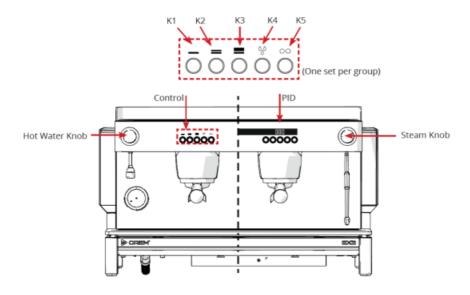
	1GR	2GR	3GR
Accessories / Versions	versions	versions	versions
(A) 2-spouts portafilter	x1	x2	x3
(B) 1-spout portafilter	x1	x1	x1
(C) 55-cm (21.6-inch) Inlet hose	x1	x1	x1
(D) Blind filter	x1	x1	x1
(E) Drain tube 150 cm (59 inch)	x1	x1	x1
(F) Power cable	x1	x1	x1
(G) Drinks grids (TA versions)	x1	x2	х3



BUTTONS AND CONTROLS

Machine controls

EX features a push-button control block for each brewing group. Control functions are explained below. Versions with display (PID) are equipped with an individual 3-digit display on each group for monitoring machine status, performing user programming, and machine adjustments.



Button	Selection description	Programming menu function
K1	Short espresso	(+)
K2	Medium espresso	(-)
K3	Long espresso	
K4	Group flush	
K5	Continuous / Hot water	Enter / Accept

• Pro Tip:

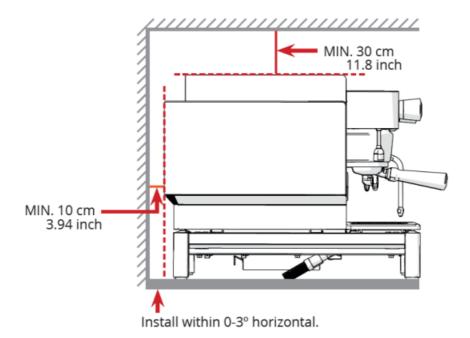
All group buttons are fully adjustable via the user programming. See the Dose Programming section for more details.

• Pro Tip:

Versions with display will show the shot timer during the brewing process.

INSTALLATION AND START-UP

Machine positioning



- 1. Installing the machine in the service area must be performed by a qualified person. As the machine may be quite heavy, at least two strong, capable individuals are recommended to work together to lift and position the machine. Consult the Technical Specifications page for the specific machine model being installed for machine weight and dimensions details. Contact a service technician to do this task if you are not confident about performing the steps below.
- 2. Position the machine on a level, sturdy, and water-resistant surface approximately 110cm (43 inches) above floor level for ease of access and usage.
- 3. Adjust the feet to ensure that it dispenses coffee evenly to all cups.
- 4. Ensure enough free space is available above (>30cm / >12inch) and behind (>10cm / 3.94 inch) the machine to ensure easy cleaning and maintenance and adequate ventilation.

Important:

Leave an air gap of at least 30cm (11.8 inches) above the machine and 10cm (3,94 inches) behind it to ensure adequate ventilation. The machine must be installed within 3° of horizontally level front-to-back and side-to-side to ensure proper hydraulic function and drainage. Confirm with a spirit level or digital angle gauge. Do not install the machine if the machine or installation surface is wet. Allow it to dry completely and ask a service technician to ensure that none of the electrical components have been affected.

Mains water connection

- 1. Connecting the machine to the domestic water supply must be performed by a qualified person. Contact a service technician to do this task if you are not confident about performing the steps below.
- 2. Purge at least 20 liters of water from the domestic water supply before connecting the machine to it to flush out any debris that may be in the plumbing system that would otherwise accumulate inside the boilers.
- 3. The domestic plumbing system must be fitted with a brass 3/8" NPT male pipe fitting and an inline shut-off valve. Connect the 180cm (70.86 inch) water inlet hose included with the machine to the domestic water supply and tighten the line fittings with a wrench to 15 ft. lbs. / 20N-m.

· Important:

Use the inlet hose included with the machine to connect it to the water mains by the national rules applicable in the country where the machine is installed. Never reuse damaged hoses.

Important:

To prevent limescale buildup in the boiler and other components, a water-softening system must be installed inline ahead of the machine. Read more on the section for water filter requirements.

Note:

For a suitable performance of the machine, the maximum inlet water pressure must be 0.6 MPa (6 Bar) (87 psi). For Norway, Sweden, Finland and Denmark, where the net pressure can reach 1.0MPa (10 Bar), install a pressure reducer in case water pressure exceeds this range.

Water filter requirements

Only use safe drinking water with a hardness rating between 5°fH and 8°fH (French hardness degrees). If the hardness value is below this limit, corrosion of hydraulic components is likely. If the value is higher, lime-scaling inside the boiler will occur. In both cases, the proper function of the machine and the quality and taste of the coffee will be negatively affected. If drinking water is not within the ratings shown above, a water filter must be installed in line ahead of the espresso machine. Failure to install a water filter will result in voiding of the warranty and any damage resulting from limescale buildup will be the responsibility of the owner.

Filtration device

- 1. Ensure that a water filtration device or system is installed in the domestic water supply ahead of the machine to prevent contamination inside the machine's hydraulic system. Contact a service technician to do this task if you are not confident about performing the steps below.
- 2. Open the water tap and allow the filter to fill (if new/previously unused). Then the machine's steam boiler will begin to fill. Check carefully around the service area for leaks or drips. If leaks/ drips are detected turn off the tap immediately and check/tighten any leaking fittings.
- 3. If necessary, connect the machine to a water softener to reduce water hardness using the flexible 55cm (21.65 inch) hose included in the accessory box. Filtration device

Important:

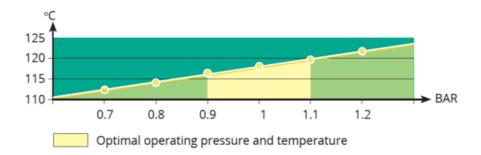
Always maintain the water filtration device or system according toy the manufacturer's specifications. Failure to routinely maintain the filtration device or system will result in limescale build-up inside the machine's hydraulic system which will eventually result in machine failure. Please read more under the cleaning and care section.

INSTALLATION AND START-UP

Boiler pressure and temperature information

Boiler pressure is directly controlled by water temperature. The steam boiler's optimal temperature operating range is from 116-120oC for milk steaming and brewing results.

Relationship between boiler pressure and temperature

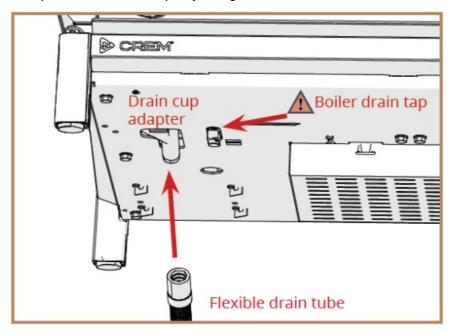


Pro Tip:

Significantly exceeding this operating range will result in excessive steam, high energy usage, and milk scorching. Setting the temperature too low will resulting poor coffee extraction, slow group boiler heating, and low/no steam.

Drain connection checklist

- 1. Connect one end of the flexible drain tube to the drain cup outlet by inserting it through the access hole in the panel mounted at the bottom of the chassis. (It is located under the drip tray and grill. Contact a service technician to do this task if you are unsure how to access this area of the machine.)
- 2. Connect the other end of the drain tube to the domestic plumbing drainage system in
- 3. Flexible drain tube 3. Replace/reinstall the drip tray and grill.

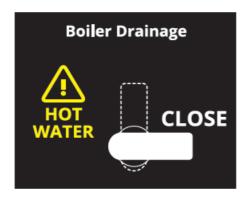


Pro Tip:

Ensure that the drainage tube is not twisted and that it is below the level of the drain cup to prevent trapping water and other residue in the tube which could mold or produce bad smells.

WARNING!

Never open the boiler drainage tap while the machine is in operation! Close position = Right side The pressurized hot water could cause scalding or serious injury. Emptying the boiler must be performed by qualified personnel.



Electrical connection checklist

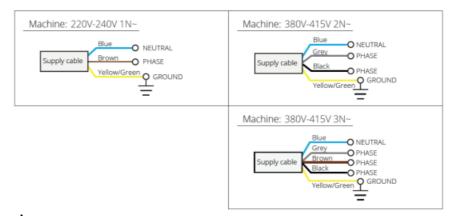
• DANGER!

If the mains cable or plug is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.

• Important:

The manufacturer will not be held liable for damage to persons, animals, or property resulting from incorrect installation of the coffee machine.

- 1. The machine must only be connected to the power supply by qualified personnel. The following safety instructions must be obeyed at all times.
- 2. Ensure that the electrical requirements stated on the TECHNICAL SPECIFICATIONS and the rating plate located under the drip tray inside the machine match the specifications of the power supply.
- 3. Ensure that the domestic electrical supply where the machine is being installed is rated for and able to provide the power required by the machine. Insufficient power supply, wiring, grounding, or insulation can result in overheating and the possibility of fire.
- 4. The coffee machine must be connected to an earth-grounded electrical outlet that complies with the regulations in force in the country of installation. For appliances not fitted with a supply cord and a plug, means for disconnection must be incorporated in the fixed wiring by the wiring rules.
- 5. Ensure that a circuit breaker engineered for the power consumption of the machine is installed to protect the electrical supply, as specified on the rating plate located under the drip tray.
- 6. Never connect the machine to the power supply via extension cords, plug adapters, or shared outlets.



Initial starting procedure

Note:

Remove all protective film during installation before powering the machine ON for the first time. This will prevent

the film melting/becoming stuck due to high temperature when the machine is heating up.

Before using the machine be sure to:

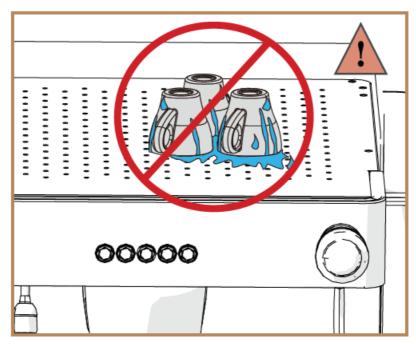
- 1. Ensure the machine's domestic water supply is opened at the tap.
- 2. Turn on the main power switch.
- 3. The machine will refill the boiler automatically before heat up process begins.
- 4. Confirm that the heating lamp is illuminated while the boiler is heating, run a drink cycle through each group to bleed air out of the brewing system, and wait a few minutes for the boiler to heat up.
- 5. Open the steam knobs/taps to ensure they are working.
- 6. When the boiler reaches the working pressure / temperature, the heating lamp will turn off. Wait extra 10 minutes to allow all hydraulic components to reach and stabilize into correct temperature

The machine is now ready to use.

Machine handling tips

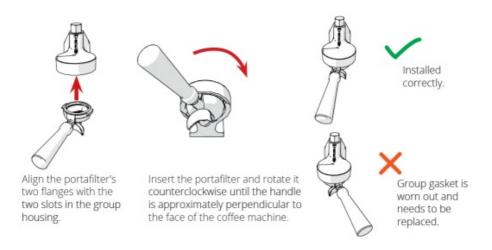
WARNING!

- Allowing water to drip into the machine can cause mechanical and electrical damage.
- Do not place wet cups directly on the cup shelf. Always thoroughly dry any cups before storing them on the warming shelf.



OPERATION

Inserting the portafilter in the group



Espresso brewing

- 1. Unlock and remove the portafilter from the group head.
- 2. Fill the filter basket with espresso-grind coffee (approx. 7g for single or 14g for a double espresso).
- 3. Compact the coffee.
- 4. Insert the filled portafilter into the group head and lock it into the correct position.
- 5. Place the cup(s) under the portafilter.
- 6. Select the desired option from the drink button to begin brewing.

WARNING!

Never try to open the portafilter while the machine is in operation! The pressurised hot water could cause scalding or serious injury. After dispensing has finished, wait at least 3 seconds before removing the portafilter.

• Pro Tip:

When not in use store the portafilter inserted in the group to keep it warm. This is important to maintain optimal brewing temperature while the espresso is dispensing.

Dispensing hot water

WARNING!

Never place hands and fingers directly under the hot water outlet during dispensing to avoid scalding or serious burns.

- 1. Place a pitcher (or other heat resistant vessel) under the hot water outlet.
- 2. [Automatic]: Press the desired hot water button to begin dispensing. [Manual]: Rotate the knob counter clock wise, to begin dispensing
- 3. [Automatic]: Hot water dispensing will stop automatically after the programmed dispensing time is reached, or press the button again to stop it manually any time before it finishes. [Manual]: Rotate the knob clock wise, to stop dispensing hot water

Steaming and frothing milk

1. Place the steam wand over the drip tray and open the steam knob/handle for a few seconds to allow condensed water to be ejected. Close the steam knob/handle when only steam is coming out

- 2. Immerse the steam wand into the milk, making sure the wand tip is submerged. Open the steam knob/handle again to begin steaming or frothing the milk. Always keep the tip of the steam wand submerged in the milk while steaming!
 - 3. Once the milk reaches the desired temperature, close the knob/handle and wait for the steaming to stop, then remove the pitcher.
 - 4. After steaming/frothing is finished, position the steam wand over the drip tray and open the steam knob/handle again for a few seconds to purge any milk remaining in the wand. Then wipe down the outside of the steam wand with a damp cloth to prevent nozzle blockage and to keep it clean.

SmartSteam: Steaming and frothing milk

- 1. Pull the handle up (for at least 3 seconds) to flush the steamer and eject any residue that may be in the steam tip. After a long period of inactivity it is recommended to do a long flush.
- 2. Start the SmartSteam by tipping the handle up for recipe 1 or tipping the handle down for recipe 2. Milk temperature will be shown on the display.
- 3. SmartSteam will stop automatically when the programmed temperature is reached.
- 4. When the steaming is finished, remove the milk pitcher and wipe down the outside of the SmartSteam with a damp cloth to keep it always clean. Afterwards, aim the SmartSteam wand down towards the drip tray and repeat the flush (step 1).

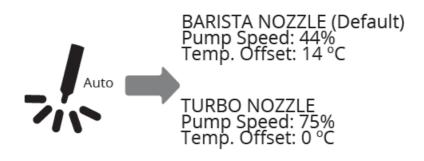


SmartSteam foam setting adjustment

• The SmartSteamer includes two separate nozzles:



Recommended Software Settings:



Nozzle	Jug Size	Milk volume	SmartSteam Temperature (SSt)	SmartSteam PumpSpeed (SSP)	SmartSteam Temp. Offset Air Stop (SSo	Optimal Milk Temperature
Barista	330-400 ml	175 ml	62 ºC			
(<u>•</u>)	11-14 oz	6 oz	143.6 ºF	44%	14 ºC	
	500-600 ml	275 ml	62 ºC			
	17-20 oz	9 oz	143.6 ºF	44%	14 ºC	
	330-400 ml	175 ml	62 ºC			6-10°C (43- 50°F)
Turbo	11-14 oz	6 oz	43.6 °F	75%	0 °C	30-F)
	500-600	275 ml	62 ºC			
	17-20 oz	9.3 oz	143.6 ºF	75%	0 °C	

• Pro Tip:

For a thinner/wetter milk foam reduce the pump speed and/or increase the SmartSteam offset. For thicker/drier foam increase the pump speed and/or decrease the SmartSteam offset.

• Important:

For an optimal performance, run a cycle with water in the jug at the beginning of the working day.

CLEANING AND CARE

Cleaning reminders

- To keep the machine looking and working like new, always follow all the cleaning and care instructions provided
 in this manual.
- For safety always turn the machine off at the main power switch when cleaning the exterior surfaces.
- All exterior surfaces must be cleaned with a damp, lint-free cloth that will not scratch the machine, glass surfaces can be cleaned with a streak-free glass cleaner and a dry cloth.
- Do not use aggressive cleaning detergents, solvents or degreasers. These may damage the plastic and rubber parts, and will leave unwanted residue

Daily cleaning – At the end of each working day be sure to:

Steam and hot water

- Position the steam wand over the drip tray and open the steam tap for one minute to fully flush the wand.
 Repeat for each steam wand.
- 2. Clean the steam wand and the water tap. Be sure that the nozzles are not clogged or partially blocked with milk or other residue. If it's necessary to remove them for cleaning, be careful not to deform or damage any of the

components during removal.

Group head and portafilters

- 1. Clean the shower plate and the group gasket with a soft brush to remove and coffee residue.
- 2. Run the flushing cycle for each group at the end of each day to prevent coffee residue drying and building up inside the brewing groups.

Drip tray & bodywork

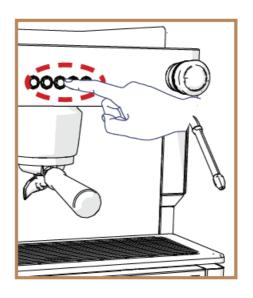
- 1. Clean the external surfaces of the machine, paying special attention to the glass and stainless steel parts to remove any coffee residue and smudges and fingerprints.
- 2. Clean the drip tray and the stainless steel insert grid under running water.

Daily cleaning - SmartSteam

- 1. Fill the pitcher with water and place on the drip tray with the SmartSteam wand immersed into it.
- 2. Tip down the handle to start a cycle. It will stop automatically.
- 3. Remove the pitcher and clean manually the outer surface and corners of the wand with a damp cloth.
- 4. Aim the SmartSteam wand down towards the drip tray and tip the handle up during 5 seconds to flush the wand.

Daily flushing - Control version

- 1. Remove the filter basket and place the blind filter in the portafilter.
- 2. To activate the cleaning program:
 - 1. a.) Turn off the machine at the main switch.
 - 2. b.) Press and hold down the K3 on the control panel of the group requiring cleaning. Without releasing the button, turn on the machine. Auto-cleaning cycle will start automatically.
 - 3. c.) Release the button. The machine will flush and rinse itself.
- 3. After rinsing, remove the blind filter and store it in a safe place for the next usage. Reinstall the filter basket in the portafilter.
- 4. Clean the internal side of the portafilter before replacing the espresso filter. If needed, let the portafilter soak into warm water or use cleaning detergent for espresso machines.



WARNING!

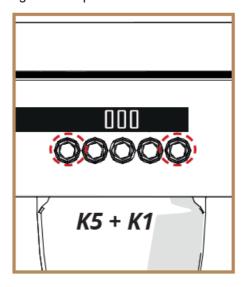
Do not open the group or remove the portafilter until the cleaning has finished! This will release steam and hot water which could result in burns.

Pro Tip:

Run the flushing cycle for each group at the end of each day to prevent coffee residue drying and building up inside the brewing groups.

Daily flushing - Display version

- 1. Remove the filter basket and place the blind filter in the portafilter.
- 2. To activate the cleaning program:
 - a.) While the machine is on, press and hold down the K5 on the control panel of the group requiring cleaning and then push K1 at the same time. Auto-cleaning cycle will start automatically and diplay show [cLE] b.) Release the buttons. The machine will clean, flush, and rinse itself.
- 3. After rinsing, remove the blind filter and store it in a safe place for the next usage. Reinstall the filter basket in the portafilter.
- 4. Clean the internal side of the portafilter before replacing the espresso filter. If needed, let the portafilter soak into warm water or use cleaning detergent for espresso machines



WARNING!

Do not open the group or remove the portafilter until the cleaning has finished! This will release steam and hot

water which could result in burns.

• Pro Tip:

Run the flushing cycle for each group at the end of each day to prevent coffee residue drying and building up inside the brewing groups.

Weekly cleaning or Periodical cleaning and care - Once per week be sure to:

· Group head

Run the cleaning cycle for each group at the end of each week to thoroughly clean the group head, shower plate and portafilter to ensure great coffee taste. See Weekly cleaning with espresso machine detergent section for details.

Drain hose

If the drain hose is installed, clean the drain cup by slowly pouring one liter of warm water into it to dissolve and remove any build-up of coffee residue that often accumulates inside the drain cup and tube.

Weekly cleaning with espresso machine detergent per week be sure to:

- 1. Once a week, add espresso detergent in the blind filter when running the daily flushing.
- 2. After cleaning, with detergent, the group needs to be flushed. So run the Automatic cleaning cycle two more times to flush out any remaining detergent. Repeat for each group, then remove the blind filter and store it in a safe place for the next usage



WARNING!

Do not open the group or remove the portafilter until the cleaning has finished! This will release steam and hot water which could result in burns.

• Pro Tip:

Run the cleaning cycle for each group at the end of each week to thoroughly clean the group head, shower plate and portafilter to ensure great coffee taste.

SmartSteam weekly cleaning:

Once per week be sure to:

- 1. Fill half of the pitcher with water and place on the drip tray with the SmartSteam wand immersed into it.
- 2. Put one cleaning tablet for milk* into the pitcher.

- 3. Tip down the handle to start a cycle (the tablet will be dissolved after 1min). It will stop automatically.
- 4. Remove the pitcher, clean it and fill it almost totally with new water.
- 5. Remove the nozzle and put it into the pitcher.
- 6. Place the pitcher again on the drip tray with the wand immersed into it and tip down the handle to start a new cycle, it will stop automatically.
- 7. Remove the pitcher and clean manually the outer surface, the threads and the corners of the wand with a damp cloth.
- 8. Put back the nozzle.
- 9. Aim the wand down towards the drip tray and tip the handle up during 5 seconds to flush the wand.

USER PROGRAMMING - CONTROL VERSIONS

Additional button functions

To activate these functions, turn off the machine at the power switch then, while holding down the required button on the left-side drinks button bank, turn the machine back on.

- Short Espresso (K1): Enable / Disable electronic pre-infusion.
- Medium Esp. (K2): Enable / Disable automatic hot water function on Continuous button.
- Long Espresso (K3): Start auto-cleaning.
- Group Flush (K4): Turn on/off flashing of button lights.

Programming the coffee dosage

Important:

Use a portafilter filled with fresh coffee for every new dose you program.

- On machines not equipped with a display, hold down the Continuous Dispensing (K5) button for 8 seconds. The Continuous Dispensing (K5) button light will flash.
- Press the dispensing option that you wish to program: Short Espresso (K1), Medium Espresso (K2) and Long Espresso (K3). The light on the button pressed and on the Continuous Dispensing button will remain on.
- The group will start dispensing coffee. When the desired volume is reached in the cup, press the selected button again to stop dispensing. This volume setting will be saved.
- Repeat this process for all of the dispensing options that you wish to reprogram.
- If you only need to reprogram one of the dispensing options, follow the steps above and program just that option. All of the other dispensing options will remain unchanged (default settings).

Note:

- Programming any of the options on the left-hand Drink buttons (when viewing the machine from the front) automatically sets the dispensing volumes on all of the other Drink buttons.
- This only applies to the left-hand Drink buttons. Programming other Drink buttons only modifies the option selected.

• Group flush button (K4) can be programmed as an standard drink if

USER PROGRAMMING – DISPLAY PID VERSIONS

Programming the coffee / tea dosage

This section explains how to program the doses dispensed automatically by the drink buttons.

Important:

Use a portafilter filled with fresh coffee for every new dose you program.

On machines equipped with a display:

- 1. Hold down K5 for 8 seconds, until [SEL] message is shown on the display and K5 flashes.
- 2. Press the dispensing option that you wish to program: Short Espresso (K1), Medium Espresso (K2), Long Espresso (K3) and Flush (K4). The light on the button pressed and K5 button will remain on. The group will start dispensing coffee.
- 3. When the desired volume is reached in the cup, press the selected button again to stop dispensing. This volume setting will be saved.

Repeat this process for all the dispensing options that you wish to reprogram. If you only need to reprogram one of the dispensing options, follow the steps above and program just that option. All the other dispensing options will remain unchanged (default settings). To come back to home screen, wait 30 seconds or turn the machine off and on again.

Note:

- Programming any of the options on the left-hand Drink buttons (when viewing the machine from the front) automatically sets the dispensing volumes on all of the other Drink buttons.
- This only applies to the left-hand Drink buttons.
- Programming other Drink buttons only modifies the option selected. Group flush button (K4) can be programmed as an standard drink if desired. If K5 is enabled as Tea button, the automatic hot water dosage can be programmed by time on K5.
- This dosage will be independent on each group.

User menu - Access & browsing

To access the user programming settings, follow the steps below:

- 1. Hold down K5 for 8 seconds, until [SEL] message is shown on the display and K5 flashes. (Programming dosages)
- 2. Hold down K5 for 8 seconds again, until [t0] (1st menu setting) is shown on the display.
- 3. Browse through the menu by pressing K1 & K2.
- 4. Access to each setting by pressing K5. The adjustable parameter will flash. Accept and save by pressing K5 again.
- 5. To exit from the menu, browse to [ESc] (Escape) and press K5.

User menu - Settings summary chart

Setting	Description
[t0]	Boiler temperature
[cro]	Chrono setting (shot timer)
[Pi X]1	Preinfusion (Gr1, Gr2 & Gr3)
SSP2	SmartSteam Pump
SSo2	SmartSteam Air offset
SSt2	SmartSteam temperature
[Eco]1	Eco mode timer
[Std]1	Eco mode stand-by timer

Setting	Description	
[SEc]	co mode boiler temperature	
[SLc]	Service liter counter (water filter)	
[Scc]	Service coffee counter (maintenance)	
[tot]	Total counters	
[cLo]	Clock settings	
[AUt]1	Auto on/off function	

- 1. Disabled by default on service menu
- 2. Only SmartSteam models

t0 - Boiler temperature

To change the machine's boiler temperature, follow the steps below:

- 1. When [t0] is shown on the display, enter by pressing K5.
- 2. Select with K1 and K2 the boiler temperature.

cro - Enabling / Disabling Chrono setting

To change the chrono setting, follow the steps below:

- 1. When [Pi1] (for group 1), [Pi2] or [Pi3] is shown on the display, enter by pressing K5.
- 2. Use K1 and K2 to enable [on] or disable [oFF] the preinfusion setting individually on each group [Pi1], [Pi2] or [Pi3].

Pi1 – Pi2 – Pi3 – Enabling / Disabling preinfusion on each group

To enable or disable the electronic preinfusion function individually on each group, follow the steps below:

- 1. When [cro] is shown on the display, enter by pressing K5.
- 2. Use K1 and K2 to enable[on] or disable [oFF] the chrono setting.

Note:

Electronic preinfusion setting is disabled by default on the Service menu. The reason for this is that the group head has a preinfusion chamber built in. However, for coffee roasts which need even more preinfusion time, this electronic function can be enabled to achieve maximum extraction. During preinfusion, the coffee will be dosed for pre-programmed number of seconds, then the pressure will be released for a pre-programmed number of seconds, known as pausing, then the brew will begin again and run until the brewing is completed.

SSP - Adjust: SmartSteam Pump

To adjust the SmartSteam air pump speed, follow the steps below:

- 1. When [SSP] is shown on the display, enter by pressing K5.
- 2. rE1 (recipe 1) will appear. Enter by pressing K5
- 3. Use K1 and K2 to increase or decrease the SmartSteam pump. Accept and save by pressing K5 again.
- 4. rE2 (recipe 2) will appear. Enter by pressing K5. Use K1 and K2 to increase or decrease.

SSo - Adjust: SmartSteam Air offset

To adjust the SmartSteam air pump disconnection offset, follow the steps below:

- 1. When [SSo] is shown on the display, enter by pressing K5.
- 2. rE1 (recipe 1) will appear. Enter by pressing K5
- 3. Use K1 and K2 to increase or decrease SmartSteam air offset. Accept and save by pressing K5 again.
- 4. rE2 (recipe 2) will appear. Enter by pressing K5. Use K1 and K2 to increase or decrease.

SSt - Adjust: SmartSteam set temperature

To adjust the SmartSteam set temperature, follow the steps below:

- 1. When [SSt] is shown on the display, enter by pressing K5.
- 2. rE1 (recipe 1) will appear. Enter by pressing K5
- 3. Use K1 and K2 to increase or decrease SmartSteam set temperature. Accept and save by pressing K5 again.
- 4. rE2 (recipe 2) will appear. Enter by pressing K5. Use K1 and K2 to increase or decrease.

Eco - 'Eco mode' timing setting

Note:

- The ECO mode allows the machine to reduce its electrical demand by lowing the boiler temperature to 105°C/221°F (default setting) after X hours of nonuse. Message [Eco] will be shown on the group 1 display. To 'wake up' the machine, the user simply needs to press any button. Then it will start heating up to normal operating temperature and will be ready for use within just a few minutes.
- ECO mode settings are disabled by default on the Service menu.

To adjust the Eco mode timer, follow the steps below:

- 1. When [Eco] is shown on the display, enter by pressing K5.
- 2. Select with K1 and K2 the Eco mode timer, from[o FF] (Disabled) up to [024] hours.

Std - 'Eco mode stand-by' timing setting

To adjust the Eco mode stand-by timer, follow the steps below:

- 1. When [Std] is shown on the display, enter by pressing K5.
- 2. Select with K1 and K2 the Eco mode stand-by timer, from[o FF] (Disabled) up to [024] hours.

SLc – Service liter counter

To consult the partial Service liter counter, follow the steps below:

- 1. When [SLc] is shown on the display, enter by pressing K5.
- 2. The counter will be shown in the 3 digits display by changing between thousands (with a dot) and units in the following format: [000. 000]. Eg. 1200 liters: [001. 200].

Note:

- The ECO mode stand-by disconnects the boiler element after X hours of nonuse. Message [oFF] will be shown on the group 1 display. To 'wake up' the machine, the user simply needs to press an button.
- If both, [Eco] and [Std] are set up, the timer for Std will be at least 1h higher than the Eco timer.
- ECO mode settings are disabled by default on the Service menu.

SEc - Eco mode boiler temperature

To change the Eco mode machine's boiler temperature, follow the steps below:

- 1. When [SEc] is shown on the display, enter by pressing K5.
- 2. Select with K1 and K2 the Eco mode boiler temperature.

SLc - Service liter counter

To consult the partial Service liter counter, follow the steps below:

- 1. When [SLc] is shown on the display, enter by pressing K5.
- 2. The counter will be shown in the 3 digits display by changing between thousands (with a dot) and units in the following format: [000. 000]. Eg. 1200 liters: [001. 200].

Note

- Service liter counter setting is adjusted on the Service menu. It is disabled by default, so the partial counter will show 0 by default.
- Alarm [FiL] will be shown on the display when the partial counter reaches the set value to inform that the external water filter must be replaced. To reset the partial Service liter counter, consult 'Messages & Alarms' section of this manual.

Scc – Service coffee counter

To consult the Service coffee counter, follow the steps below:

- 1. When [Scc] is shown on the display, enter by pressing K5.
- 2. The counter will be shown in the 3 digits display by changing between thousands (with a dot) and units in the

Note:

- Service coffee counter setting is adjusted on the Service menu. It is disabled by default, so the partial counter will show O by default.
- Alarm [SEr] will be shown on the display when the partial counter reaches the set value to inform that the
 periodic maintenance must be executed. To reset the partial Service coffee counter, consult 'Messages &
 Alarms' section of this manual.

tot - Total counters

To consult the Total counters, follow the steps below:

- 1. When [tot] is shown on the display, enter by pressing K5.
- 2. The counters will be shown in the 3 digits display by changing between thousands (with a dot) and units in the following format: [000. 000].
- 3. Browse through the counter by pressing K5. Them will follow this order:
 - [tot] Total coffee counter -> K5 -> [000. 000] -> K5 -> [Gr1] |
 - [Gr1] Group 1 coffee counter -> K5 [000. 000] -> K5 > [Gr2]
 - [Gr2] Group 2 coffee counter -> K5 -> [000. 000] -> K5 > [Gr3]
 - [Gr3] Group 3 coffee counter -> K5 ->[000. 000] -> K5 -> [tEA]
 - [tEA] Automatic tea counter -> K5 -> [000. 000] -> K5 -> [Lit]
 - [Lit] Total liter counter [000. 000] -> K5 -> [tot]

Note:

- All selections add +1 to the counters.
- · Every brewing shot below 5 seconds won't be accounted
- Every brewing shot below 5 seconds won't be accounted

cLo - Clock setting

To change the Clock setting, follow the steps below:

- 1. When [cLo] is shown on the display, enter by pressing K5.
- 2. Select with K1 and K2 the clock settings.
- 3. Browse and set the clock following this format:
 - Hour [00h] -> K5 -> Minutes [00M] -> Week day [00X].
 - Weekdays: [001] Monday; [002] Tuesday; ...; [007] Sunday

AUt - Auto On/Off setting

To change the Auto On/Off setting, follow the steps below:

- 1. When [AUt] is shown on the display, enter by pressing K5.
- 2. Select with K1 and K2 the Auto On/Off settings.
- 3. Browse and set the auto on/off following this format:

- On time [on] -> K5 -> On Hour [00h] -> K5 -> On Minutes [00M] -> K5 ->
- Off time [oFF] -> K5 -> Off Hour [00h] -> K5 -> Off Minutes [00M] -> K5 ->
- Day off [dFF] -> K5 -> Day Off [oFF] / [OXd]* -> K5
- *[oFF] No day off [01d] Monday [02d] Tuesday; ..; [07d] Sunday

Note:

Auto On/Off setting is disabled by default on the Service menu.

MACHINE ALERTS

Alarms and warnings

To alert users that routine service of the machine is due or against a situation that could possibly cause damage to the machine, EX-Line has the following alerts programmed into its software: Disnlav versions

Display			Warning	
Code	Machine status	Alarm Name	/ Alarm	Solution
[AL1]*	Machine blocked and all touchpads buttons blink	NTC is short- cir cuited	Alarm	Replace NTC
[AL2]*	Machine blocked and all touchpads buttons blink	NTC is not con- nected	Alarm	Replace NTC
[AL3]	Selected button blinks a nd brew must be stoppe d manually	No flow detected on this group	Warning	Check flowmeter
[FiL]	Machine blocked and all touchpads buttons blink	Steam Boiler Filli ngUp timeout	Alarm	Turn the main switch off and on again. Check that the machine is receiving water
[Eco]	Touchpads light off Boile r temperature is decreas ed to 105°C	Eco mode status	Warning	Press any button from K1 to K4 to 'wake up' the machine
[oFF]	Touchpadlights are off B oiler element disconnect ed	Stand-by mode status	Warning	Press any button from K1 to K4 to 'wake up' the machine
[SEr]	Machine works Static message on group 1	Service mainten ance alarm	Warning	Call service specialist to perform maintena nce routine. To reset the service alarm counter: - Keep pressing K1+K2 and turn the machine on by the main switch. - Message [rSE] will be shown on Group 1
[FiL]	Machine works Static message on grou p 1	Water filter maint enance alarm	Warning	Call service specialist to perform maintena nce routine. To reset the service alarm: - Keep pressing K3+K4 and turn the machine on by the main switch. - Message [rFi] will be shown on Group 1

^{*}For SmartSteam machines: ALX/Ste = Steam boiler, ALX/SS = SmartSteam wand.

Control versions

Machine status	Alarm Name	Warning / Alarm	Solution
The selected button blinks the the an d brew must be stopped manually.	No flow detected on this group	Warning	Check flowmeter
The machinene is blocked and all touchpad buttons blink.	Steam Boiler Filli ngUp timeout	Alarm	Turn the main switch off and on again. Check that the machine is receiving water.

TROUBLESHOOTING

Machine fault

Problem	Possible cause	Solution
	The plug is not correctly inserted int o the power socket	Check that the plug is correctly inse rted and that the power socket is op erational.
The machine does not start up when turned on.	The circuit breaker and/or differentia I are disconnected.	Check that they are connected.
en turned on.	Check that they are connected.	Call service personnel to replace th em.
The steam wand does not dispense steam.	The steam wand is clogged with drie d milk.	Clean the wand and, if necessary, r emove the nozzle and unclog it usin g a pin or needle.
Preinfusion is not working.	When the preinfusion mode is "enabled" you must program the ON/ OFF settings of this function.	Set up the preinfusion settings as ex plained in "User Programming"
Water is found underneath the ma chine	The drain tube is blocked with used grounds/rubbish or is pulled off the d rain cup.	Clean the drainage tube.

Brewing faults

Problem	Possible cause	Solution
Coffee dispensing is too fast:	The coffee grind is too coarse.	Switch to a finer grind of espresso.
Coffee dispensing is too slow:	The coffee grind is too fine.	Switch to a coarser grind of espress o.

Limescale faults

Problem	Possible cause	Solution
Coffee dispensing temperature is too cold:	Heat exchanger outlet pipes are clogged with limescale.	Turn off the machine at the switch a nd contact a technician to make nee ded repairs.
Brewing groups do not dispense water:	The water system is clogged with lim escale.	Turn off the machine at the switch a nd contact a technician to make nee ded repairs.

- For the warranty to be valid the conditions for maintenance must have been followed according to our instructions, proper precautions must have been made and a warranty claim been issued without delay.
- The affected equipment may not be used during awaiting service if there is any risk that the damage or defect will worsen.
- The warranty will not cover consumption supplies such as glassware, normal maintenance such as cleaning of filters, contaminations in water, lime, or incorrect color pressure adjustment of water amounts.
- The warranty will not cover damages or defects caused by incorrect handling and operation of the appliance.

For service

- · Please contact your dealer
- · Your Dealer

Crem International Spain S.L.U.

- C/ Comerç n° 4 Pol. Ind. Alcodar, 46701 Gandía (Valencia Spain)
- CREM®
- · crem. coffee

FAQS

• Q: How often should I describe the espresso machine?

A: Descaling frequency depends on usage, but it is recommended to descale every 1-2 months for optimal performance.

• Q: Can I use pre-ground coffee with this machine?

A: Yes, you can use pre-ground coffee or grind your coffee beans for brewing.

Documents / Resources



<u>CREM EX-Line Customised Espresso Machine</u> [pdf] User Manual EX-Line, EX3, EX-Line Customised Espresso Machine, EX-Line, Customised Espresso Machine, Espresso Machine, Machine

References

- **Tem Crafted for Every Taste Home**
- User Manual

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