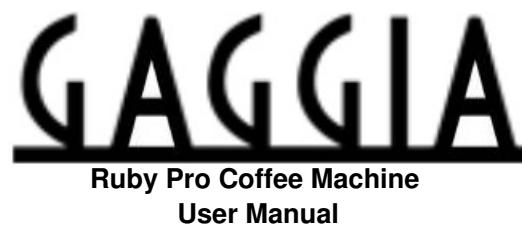




GAGGIA Ruby Pro Coffee Machine User Manual

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Ruby
PRO

Ruby

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Safety Indications

1.1 Symbols



May cause injuries.



Important or useful information.



May cause injuries

We ask you to carefully read this instruction manual before operating your new coffee machine for the first time.

Keep these instructions in a safe place where you can consult them when necessary.

The inappropriate use of this machine exempts Quality Espresso from any liability.

1.2 Safety Indications

Installation

- The machine should only be installed by authorized technical personnel. The manufacturer declines any liability for possible injuries caused by inappropriate installation.

Transport

- The use of gloves and a minimum of two people is recommended to manually move the machine to its installation site.

Storage

- The machine should be stored in areas with a temperature higher than 5° C.
- In the event of storage or transport of the machine in temperatures lower than 0° C, and in order to prevent freezing, the machine's hydraulic circuit should be emptied first.
- In the event of freezing, the machine should be placed in an area with a temperature higher than 10° C to wait

for unfreezing. Under no circumstances should the machine be connected to the electrical circuit before it is unfrozen.

Placement

- It is recommended that the machine be installed in a spacious area, free of air currents and with a solid base. Avoid installing the machine on a wet or hot surface.
- Regulate the height of the machine with the support legs. Maximum inclination cannot be greater than 1° between any of its axes.



Electrical Connection

- Check that all of the electrical connection characteristics comply with the voltage, frequency and wattage indications described on the machine's specification plate. This plate is located on the chassis under the drainage tray.



- We consider the machine to be installed correctly when it has been connected to a magnetothermic omnipolar circuit breaker appropriate to the machine's power, along with a differential that does not exceed a residual current of 30 mA.
- The machine must be installed in accordance with the current electrical regulations of your area. You must make sure that the electrical installation is reliably grounded in accordance with the aforementioned regulations. The company declines any liability for possible injuries caused by a defective installation or incorrect ground connection.
- Extension cords or outlet adapters of any kind should not be used to connect the machine to the power supply. The connection cable should never be rolled up, but instead it should be fully extended to avoid possible overheating.



Manipulation

- Any internal manipulation of the machine, except that which is specifically described in this manual regarding cleaning processes, must be performed by an authorized service technician.
- Cleaning and preventive maintenance according to the frequency indicated for the machine or service technician is required. The manufacturer declines any responsibility for possible damage to the machine due to non-compliance with these requirements, as well as damage due to the incorrect or inappropriate use of the machine.

- All machine components, including the connection cable, should only be replaced by original parts supplied by the authorized service technician or the manufacturer.
- Before proceeding with any maintenance operations, disconnect the machine from the electrical supply either through the mains general switch or by disconnecting the power cable.

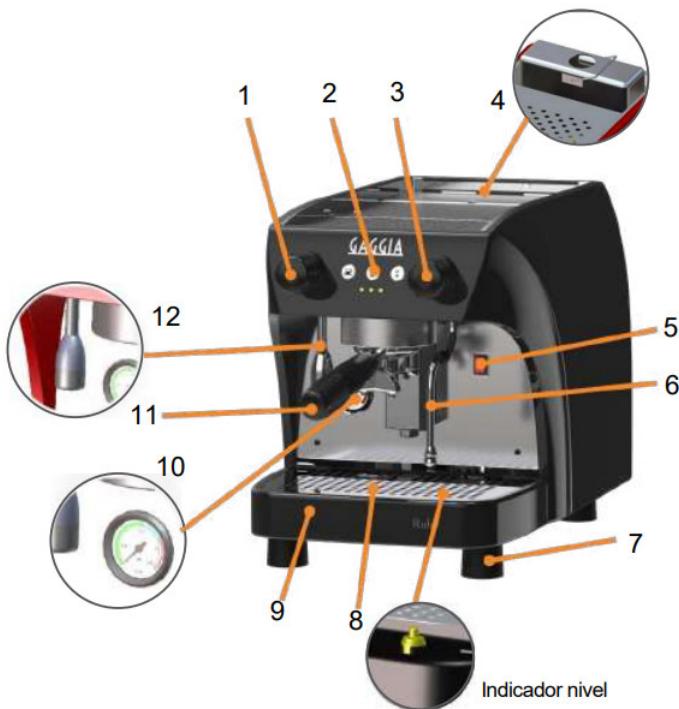
Important Safety Precautions



- Install the machine on a solid base.
- **!** The machine should be used exclusively by adults. Children do not recognize the dangers associated with machines, hence it should be kept out of their reach or they should be prevented from using it. People with physical or sensory disabilities or decreased mental capacity, or people without experience should not use this machine without the supervision of staff qualified for that purpose.
- Do not use this machine outdoors unless it is protected from the external elements (wind, rain, fog, etc.)
- **!** The equipment should not be exposed to running water or steam.
- Do not touch the machine with wet, moist or bare feet, or with moist or wet hands.
- **!** The machine cannot be used for products other than those described in this manual.
- Avoid possible burns by not touching the outlets before, during or after serving a product.
Be careful with the containers used to serve the products (cups, jars, glasses, etc.) because they may be hot.
- **!** Do not pour water or insert wet containers into the upper part of the machine. The water may filter through the ventilation orifices and cause damage to the machine or the people using it.

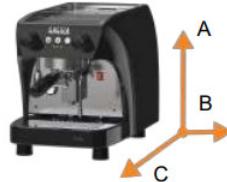
General Description of Ruby

2.1 General Overview



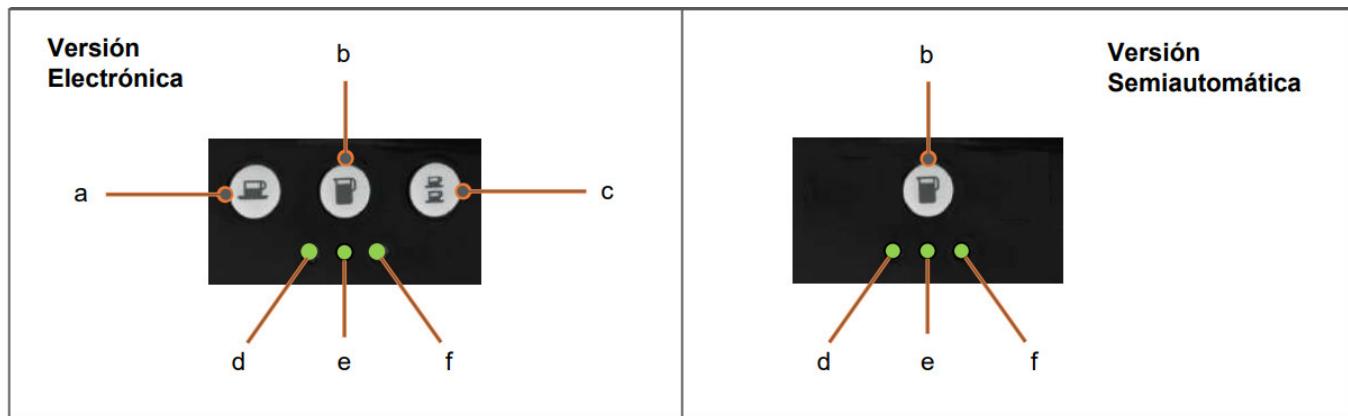
Water Supply	Internal Tank
Element Wattage	1.500 W (230 V)
Boiler Capacity	1.5 L
Tank Capacity	3 L
Water pump	Vibr. Pump 18 bar

A = 367 mm
B = 306 mm
C = 511 mm



1- Hot Water Tap	5 – Power Switch	9 – Drain Tray
2- Product Selection Buttons	6 – Steam Arm	10 – Boiler Pressure Gauge
3- Steam Tap	7 – Feet	11 – Filter Holder
4 – Water Tank	8 – Drip Tray	12 – Hot Water Outlet

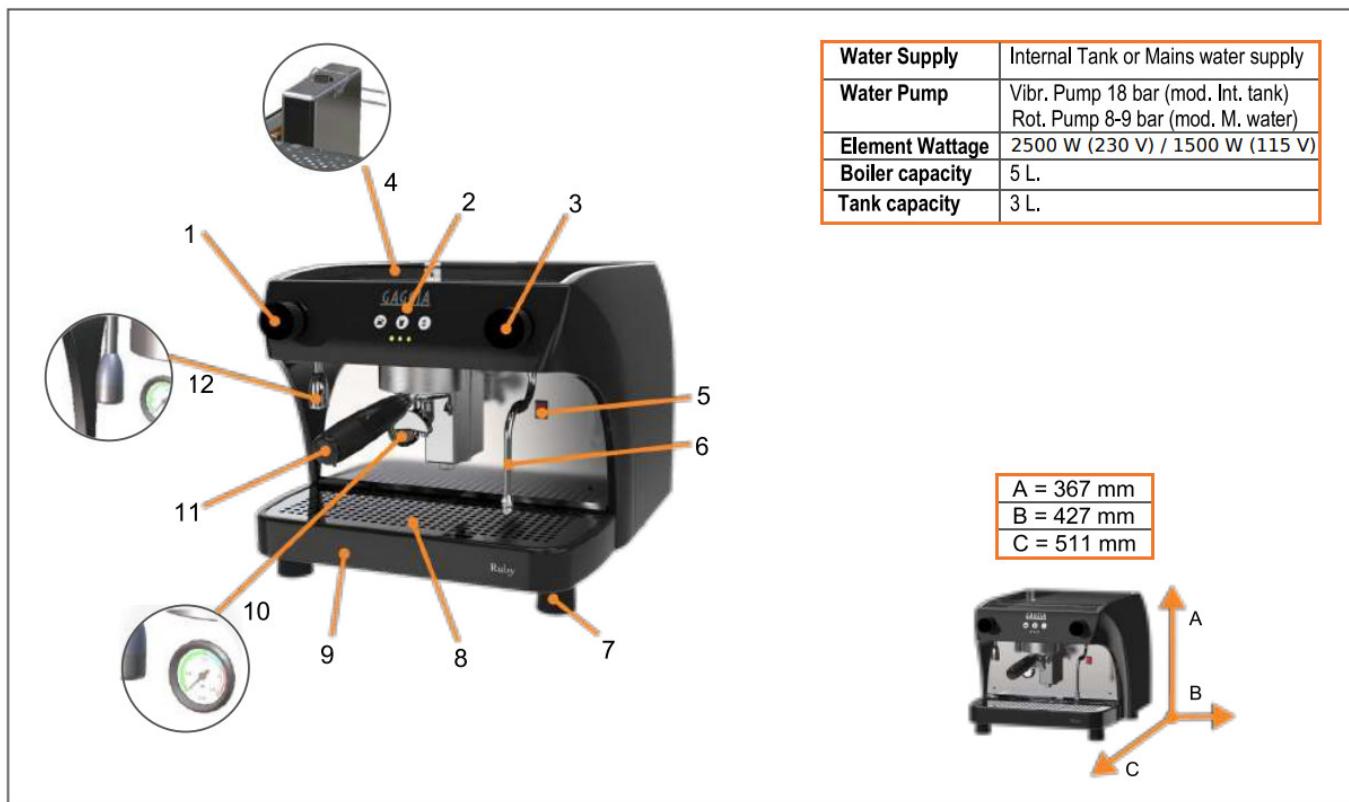
2.2 Product Selection Buttons



a – One Coffee	d – Boiler Water Level Indicator
b – Continuous Coffee	e – Tank Water Level Indicator
c – Two Coffees	f – Heating Element Indicator

General Description of Ruby Pro

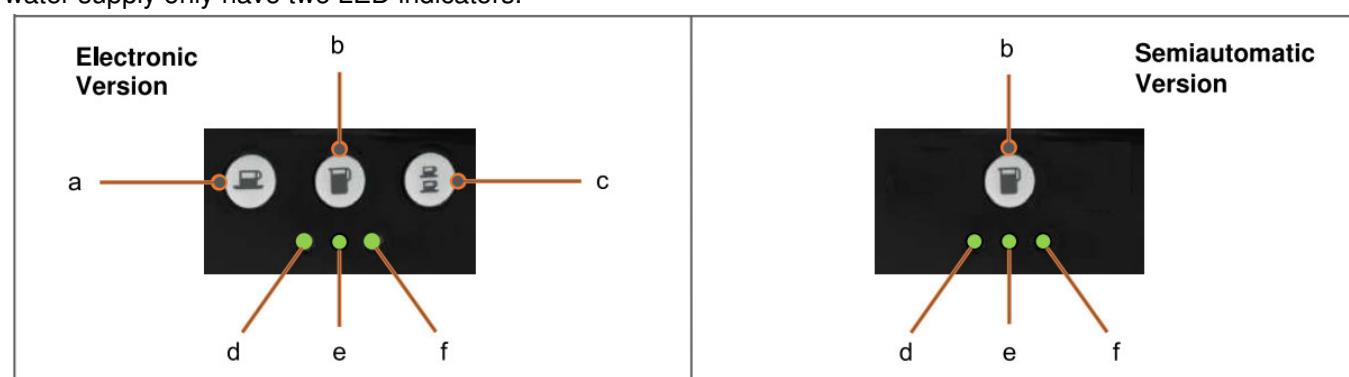
3.1 General Overview



1- Hot Water Tap	7 – Feet
2 – Product Selection Buttons	8 – Drip Tray
3 – Steam Tap	9 – Drain Tray
4 – Water Tank (depends on model)	10 – Boiler Pressure Gauge
5 – Power Switch	11 – Filter Holder
6 – Steam Arm	12 – Hot Water Outlet

3.2 Product Selection Buttons

 Electronic and semiautomatic machines that do not have an internal tank and are connected to the mains water supply only have two LED indicators.



a-One Coffee	d- Boiler Water Level Indicator
b-Continuous Coffee	e. Tank Water Level Indicator
c-Two Coffees	f-Heating Element Indicator

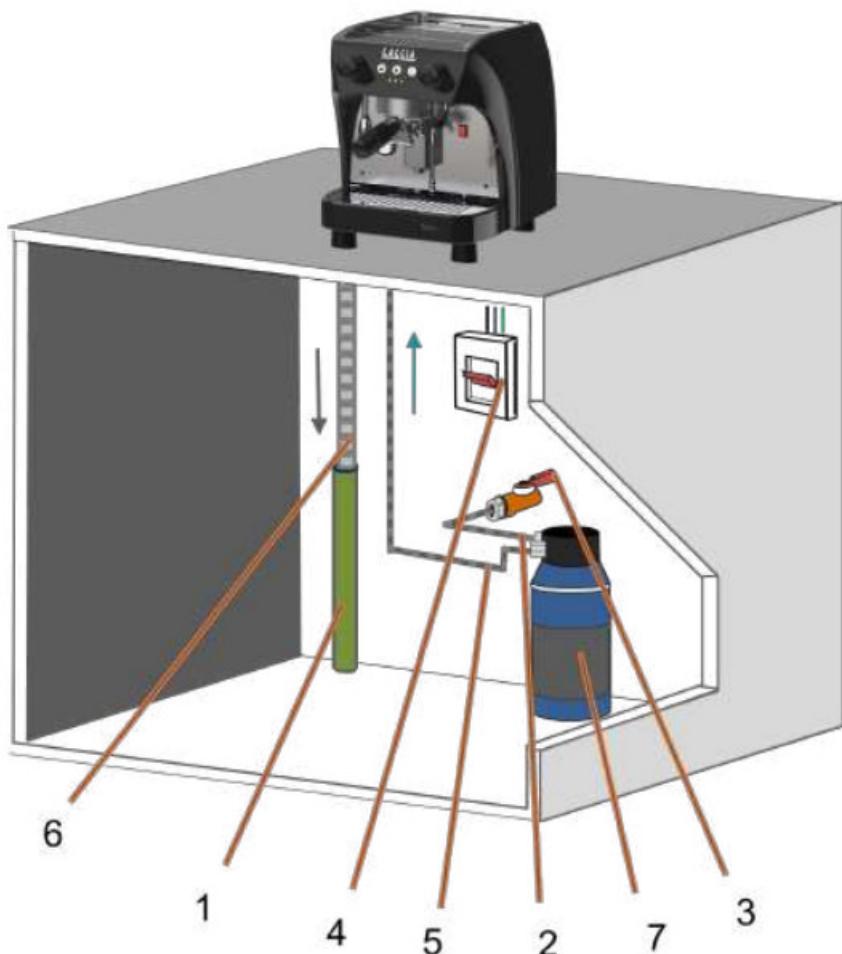
Installation and Start-Up

4.1 Prior to Installation

- Models with connection to mains water supply



This equipment shall be installed in accordance with local plumbing codes
Models with vibrating pump include as an accessory a pressure reducer and a pressure gauge to adjust the network pressure to 1 bar.



Verify before Installing:

1. Drainage tube with an interior diameter no less than 35 mm.
2. Mains water network supply tube connected to water softener.
3. Stopcock with 3/8" G exit.
4. Grounded plug protected with a magneto- thermic circuit breaker.
5. Water supply tube (supplied with machine) from water softener.
6. Drain tube
7. Water softener

Models with internal Water Tank

Verify before Installing:

1. Grounded plug protected with a magneto-thermic circuit breaker



4.2 Installation

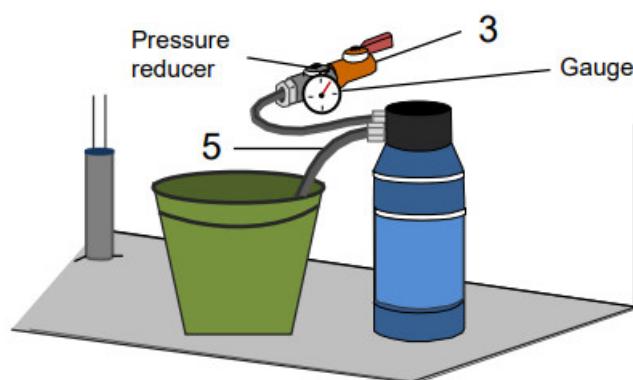
Once the machine has been unpacked, the following steps should be performed:

Check that the electricity supply voltage is the same as that listed on the specification plate and in the machine's documentation.



4.2.1 Models with connection to mains water supply

-Versions with vibrating pump: connect the pressure reducer (supplied) to the stopcock and adjust the mains water pressure to 1 bar with the help of the supplied pressure gauge. Once the pressure is adjusted, remove the gauge and replace the cap on the reducer. Connect the softener to the supply, allowing water to flow to clean it.
 -Versions volumetric pump: connect the softener to the mains water supply and let the water flow to clean it.

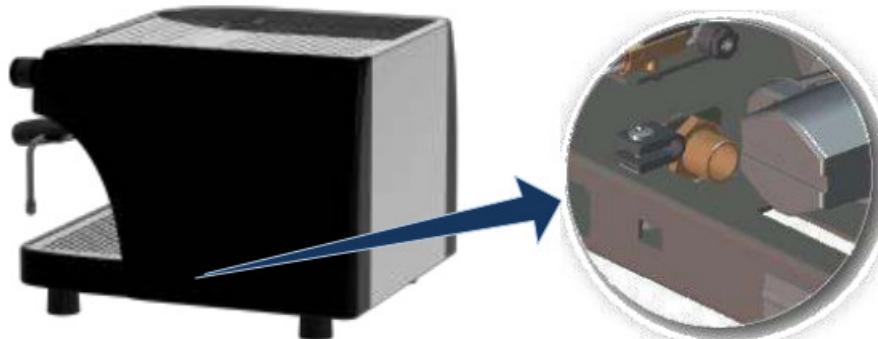


Place the machine on the workbench and connect the water supply tube from the softener (5) to the machine. Open the stopcock (3) and check that the connection is not losing water.



For versions with volumetric pump verify with a pressure gauge that the mains water pressure does not surpass 5 bars. If it does, it is recommended to install a pressure reducer before installing the softener.

Connect the drainage tube to the machine.



Remove the drainage tray to facilitate the task and lead the tube to the drain through the opening at the base of the machine and connect the tube to the fitting in the tray.

Then, lead the end of the tube to the drain.

It is important that the drainage tube is completely straight with no angles in order to facilitate good drainage.

Connect the machine plug to the appropriate connection base according to the current electrical standards of the area.



You should not use extension cords or outlet adapters of any kind to connect the machine to the electricity network.

The network connection cable should never be rolled up; instead, it should be fully extended to avoid possible overheating.

Press the main power switch.

At start-up the electronic control box detects that there is no water in the boiler and activates the filling valve and the pump. These remain active until the level probe detects adequate water level. As soon as this occurs, the boiler element will switch on, heating the entire system.



If the control box does not detect an adequate water level in the boiler within 4 minutes, the onecoffee and wo-coffee LED keys will blink, indicating a water level warning. In semiautomatic machines, the Boiler Water Level indicator will blink. This warning can be cancelled by turning the machine off and on again.

Place the filter holder in the group head, press the continuous coffee button to purge the group, and let water flow out for 30 seconds. Then wait approximately 12 minutes until the machine is at normal working temperature, observing whether the gauge indicates a pressure of 1 bar.

While the machine is heating, proceed with the installation of the grinder. Adjust the grinding fineness and doses. Once the machine has reached working temperature and we have adjusted the grinder, we can program the coffee doses (see section 4.3, pg. 9)

4.2.2 Models with internal water tank

1. Place the machine on the workbench and open the top lid to access the water tank. Fill it with water without removing it from its housing and ensure that the filling and suction tubes remain at the bottom. Lastly, close the lid.



It is recommended to use water with a hardness between 5-8 dH^o (8-14 fH^o) to avoid calcification and to obtain an optimal quality of coffee and tea.

2. The internal water tank models drain the residual water in the drainage tray without an external connection to a drainage system. For this reason, they have a level indicator.



Check the level indicator and empty the drainage tray, if necessary.

3. Connect the machine to the appropriate plug connection according to the current electrical standards of the area.



You should not use extension cords or outlet adapters of any kind to connect the machine to the supply network.

The mains connection cable should never be rolled up; instead, it should be fully extended to avoid possible overheating. You should not use extension cords or outlet adapters of any kind to connect the machine to the supply network.

The mains connection cable should never be rolled up; instead, it should be fully extended to avoid possible overheating.

4. Press the main power switch.

At start-up the electronic control box detects that there is no water in the boiler and activates the filling valve and the pump. These remain active until the level probe detects a correct water level. During the initial filling of the boiler, it might be necessary to re-fill the water tank several times. As soon as the probe detects a correct water level, the boiler element will switch on, heating the entire system.



If the control box does not detect an adequate water level in the boiler within 4 minutes, the one-coffee and two-coffee LED keys will blink, indicating a water level warning. In semiautomatic machines, the Boiler Water Level indicator will blink. This warning can be cancelled by turning the machine off and on again.

5. Place the filter holder in the group head, press the continuous coffee button key to purge the group, and let water flow out for 30 seconds. Then wait approximately 9 minutes until the machine is at normal working temperature, observing whether the gauge indicates a pressure of 1 bar.
6. While the machine is heating, proceed with the installation of the grinder. Adjust the grinding fineness and doses.
7. Once the machine has reached working temperature and we have adjusted the grinder, we can program the coffee doses (see section 4.3, pg. 9)



The water tank versions have an “Espresso Priority System” that allows coffee to be made only at an optimal temperature and to prioritize coffee preparation over other machine functions.

4.3 Dose Programming

- Electronic Machines: we can program the amount of coffee on the one-coffee and two-coffee pushbuttons.
- Semiautomatic machines: do not allow for the amount to be programmed.

1. Enter Program Mode:

With the machine turned off, hold down the continuous coffee button. Turn on the machine and wait 4 seconds with the continuous coffee key pressed until the selection button lights turn off. Only the one-coffee and two-coffee buttons are programmable.

2. Programming the Amount

- a. Put the ground coffee or the capsule (according to the model) in the filter holder for one or two coffees and insert it into the group head.
- b. Press the program key for more than 3 seconds until the coffee begins to come out. When you have reached the desired amount of coffee, press the same key again. Repeat these steps on the other coffee pushbutton.
- c. To exit programming mode you must turn off and turn on the machine again with the main power switch



Volume counter alarm

If we are programming the amount of coffee for one coffee and two coffees and more than 15 seconds go by without detecting counter impulses, the volume counter warning will be activated and the one-coffee and two-coffee keys will begin to blink. To turn off the blinking, press any key, which will return you to programming mode. If after trying again the warning signal appears, call a service technician.

Cleaning and Daily Care

1. Keep the machine in optimal conditions of cleanliness is a daily requirement for guaranteeing the necessary hygiene and good quality of the final beverage, as well as a longer service life for the machine.

5.1 External Cleaning

Do not use any chemical or abrasive products to clean the machine. Only use a cotton cloth moistened with water. Pay special attention to the pushbuttons and the areas related to beverage preparation: the steam arm, the hot water outlet and the filter holder and group head.

5.2 Group Head Cleaning

Rinse the group head daily to maintain an optimal quality of coffee. To clean the coffee holder, follow these instructions:

1. Put the blind filter in the filter holder.
2. Insert the filter holder into the part.
3. Press the continuous coffee key and wait 10 seconds.
4. Press the continuous key again to stop and wait 10 seconds. Repeat this cleaning cycle until the water comes out clean through the discharge valve.

5.3 Daily Care

At the beginning of the day

1. Activate the group head for 20 seconds to purge the water in the circuit. After long periods of time without making coffee, on models with internal water tank, press the continuous button to fill the heat exchanger and wait until the water comes out from group.
2. Check that the water comes out through the shower in a single, continuous stream. If it does not, clean it with the blind filter. Replace the part and spout if the problem persists.
3. Remove from the grinder dispense chamber any ground coffee from the previous day.
4. Verify that the ground coffee dose and grinding point are correct.
5. Prepare a coffee and verify that it comes out correctly.

At the end of the day

1. Limit the amount of coffee to be ground to single servings since the ground coffee from one day should be discarded the next.
2. Rinse the group head with the help of the blind filter.
3. Clean the filter and the filter holder with hot water and hold it up to the light to make sure the filter holes are not obstructed. Leave the filter holder in the group head without over-tightening it.
4. Clean the steam arm with a damp cloth and purge it several times.
5. Clean the drainage tray.

Practical Advice

Warning! We recommend cleaning the water tank at least weekly so as to maintain adequate hygiene conditions. A solution should be prepared of 10 grams of sodium bicarbonate to one litre of water. Shake the tank with the solution inside, ensuring that any dirt is removed. If traces of scale remain, use an appropriate brush.

Empty and then rinse the water tank with plenty of clean water.

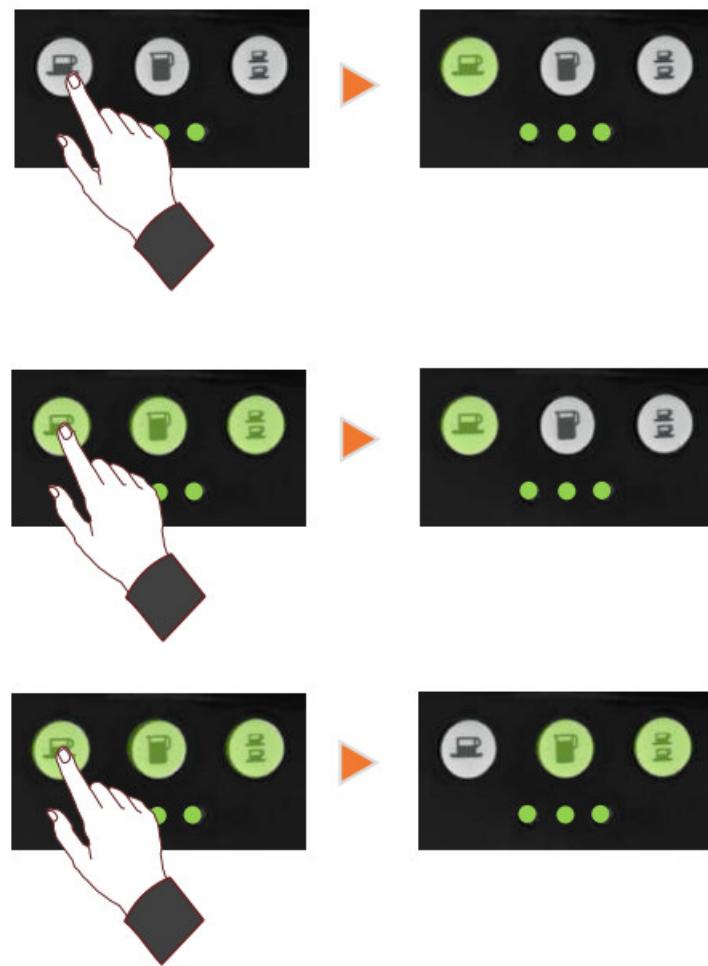
Empty the water tank if the machine is going to remain unused for more than one day.

- Do not stack cups more than three cups high.
- Avoid reheating milk. Heat in small amounts.
- Before foaming milk, open the steam valve to purge it. Once the foaming is done, purge again and clean the tube with a damp cloth.

Selecting Pushbutton LED Illumination Mode

6.1 Illumination modes

We can choose between 3 different illumination modes for the product selection pushbuttons on the Electronic versions.



a. LED MODE 1

By default, all of the pushbuttons are unlit.

When we press a button that key lights up and the others remain unlit.

b. LED MODE 2

By default, all the pushbuttons are illuminated. When a button is pressed, it remains illuminated and the others turn off.

c. LED MODE 3

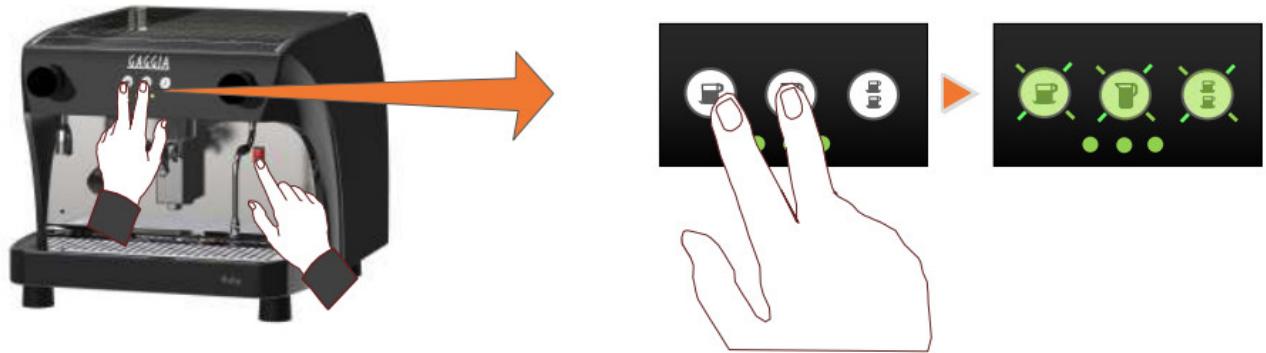
By default, all pushbuttons are illuminated.

When a pushbutton is pressed, it will turn off and the others will remain illuminated.

6.2 Procedure for changing the illumination mode

With the machine turned off, simultaneously press the one-coffee and continuous coffee pushbuttons. Without releasing the buttons, press the mains power switch and wait for all three lights to begin blinking, indicating that you have entered into the illumination selection mode.

- Press the one-coffee pushbutton to select “Mode1”.
- Press the continuous coffee pushbutton to select “Mode2”.
- Press the two-coffee pushbutton to select “Mode3”.



Alarm and Indication Signals

Alarms	<p>Flowmeter Alarm</p> 	<p>Boiler Water Level Alarm</p> <table border="0"> <tr> <td data-bbox="917 871 1128 968">  Electronic </td><td data-bbox="1196 871 1393 968">  Semiautomatic </td></tr> </table>	 Electronic	 Semiautomatic
 Electronic	 Semiautomatic			
Indications	<p>Boiler Refilling Indicator</p> 	<p>No Water in the internal tank</p> 		
		<p>Boiler Heating Element On</p> 		

Incidents and Possible Causes

SYMPTOMS	POSSIBLE CAUSES	COMMENTS
• Noisy Pump	– Seized pump. – No water in the network. – Obstruction in water supply.	– If the water has particles suspended in it or is too hard, you should install a water softener filter.
• Slow dispensing, burnt coffee.	– Incorrect calibration of the pump. Pump with reduced draught	– Check the pump pressure with a gauge.
• Slow dispensing. • Burnt and cold coffee. • Dark cream with a tendency to be porous. • Continuous coffee dispensing suddenly stops and the 'no water indicator blinks. • One-coffee and two-coffee lights blinking.	– Grinding point too fine. – Low pump pressure. – Injector filter dirty, partially obstructed. – Low water level in reservoir – Volume counter does not work correctly. – Coffee is excessively fine or there is no water.	– If they are blinking and to know whether it is due to the coffee, or due to a lack of water or due to the volume counter, take out the filter holder and press the button. If the blinking continues and water has come out, it may be due to the volume counter.
• Electronic machines: One-coffee, two-coffee keys and LED level indicator blinking. • Semi-automatic machines: Boiler Water Level indicator is blinking.	– Boiler Water Level alarm has been activated.	– Check that the main water valve is open or that there is water in the internal tank (according to version). The warning will disappear once the machine is turned off and turned on again.

Guarantee conditions

All components of the machine are guaranteed for 12 months (from installation) against any defect that affects correct operation.

The GUARANTEE exclusively covers replacement of parts with manufacturing defects. Under no circumstances does it imply complete replacement of the machine.

This guarantee does not cover glass, rubber or plastic components or electrical parts that cause damage or affect the operation of other components, due to fluctuations in the mains voltage supply nor parts that are worn out by normal use.

Any machines that may have been manipulated by unauthorized personnel or those with indications of incorrect use, will forfeit all conditions of this GUARANTEE.

Only authorized TECHNICAL SERVICES, are able to offer guaranteed repairs using ORIGINAL parts. Any labour, travel and lodging costs for the repair of any product are at the user's expense.

Contact Information

Contact Address

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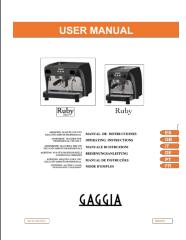
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Documents / Resources

	<p>GAGGIA Ruby Pro Coffee Machine [pdf] User Manual Ruby Pro Coffee Machine, Ruby Pro, Coffee Machine, Machine</p>
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References

- [Quality Espresso | Home](#)
- [Quality Espresso | Home](#)

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