

BEZZERA

Dal 1901

VICTORIA

SAFETY SYMBOLS



Warning! Important safety warnings!



Caution! Important warnings for the correct use of the machine.

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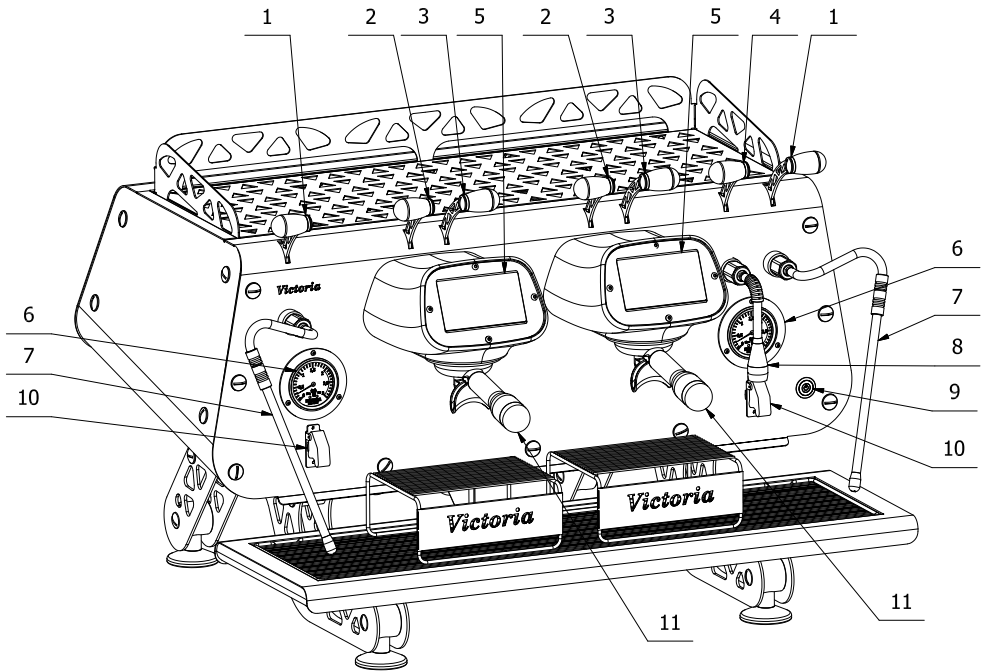
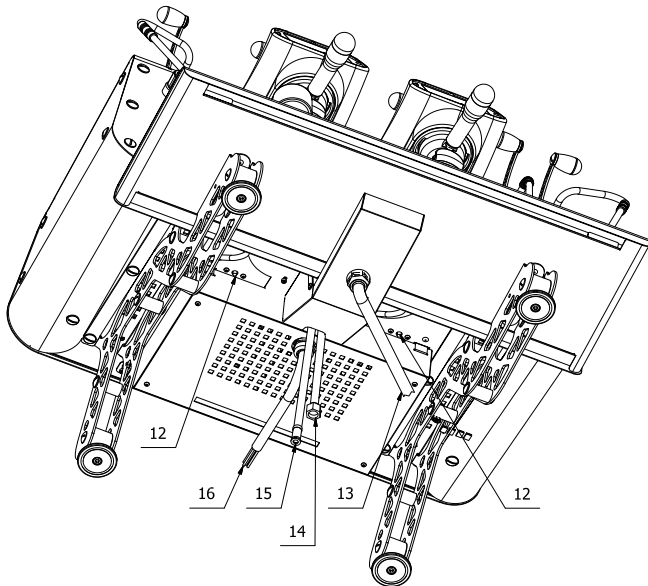
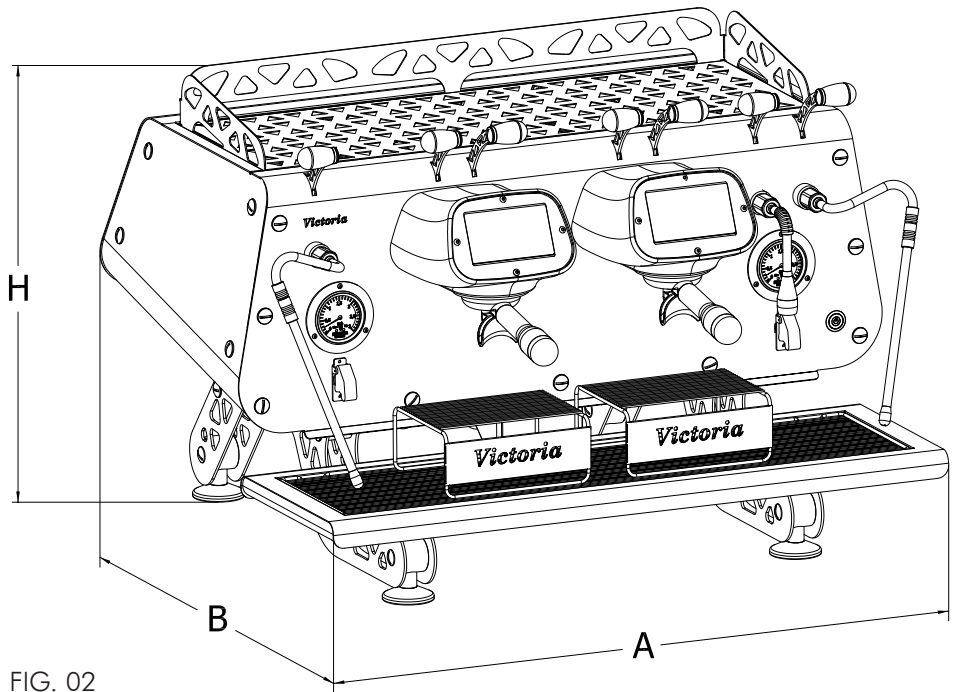
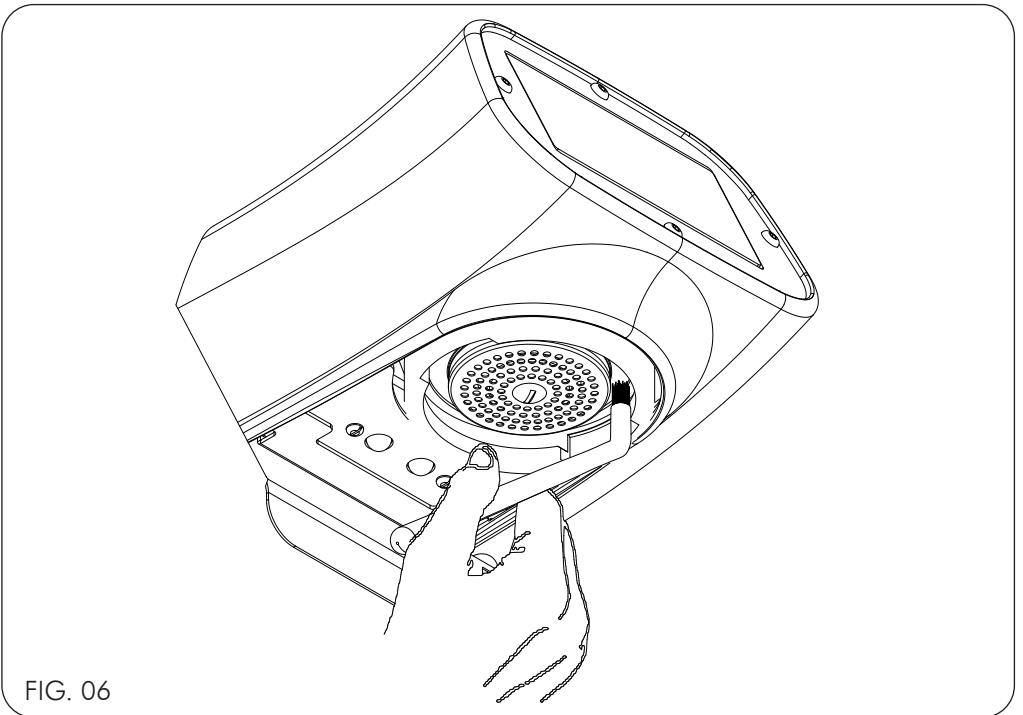
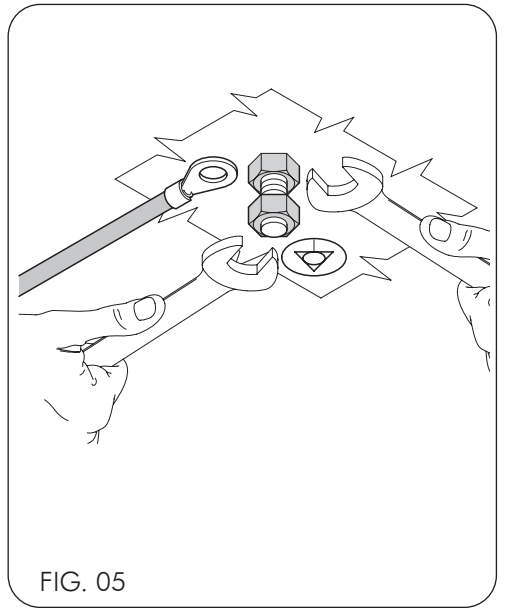
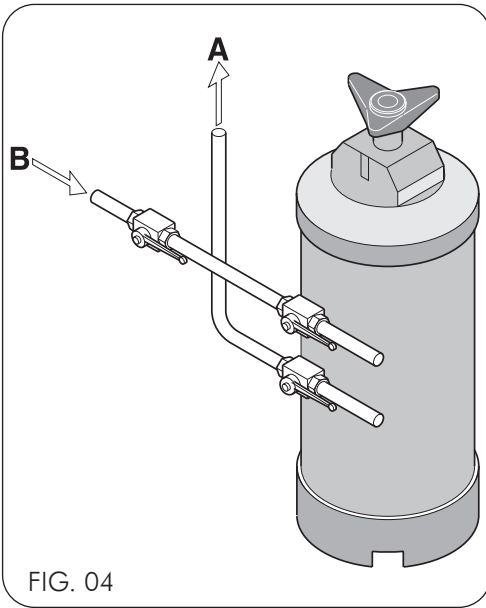


FIG. 01





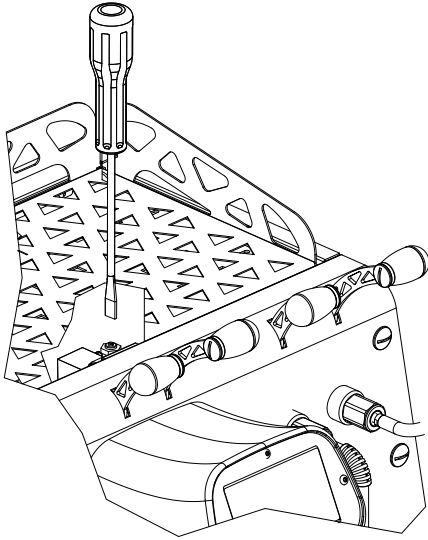


FIG. 07

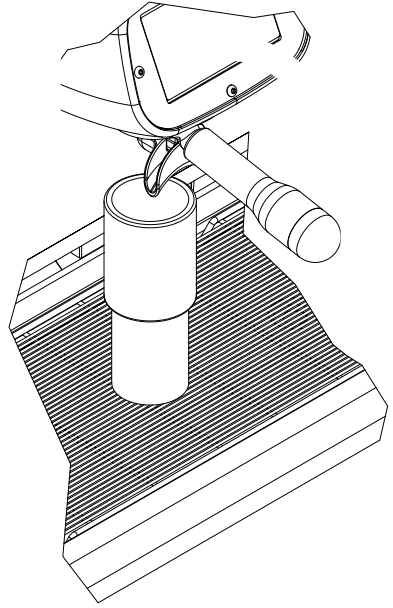


FIG. 08

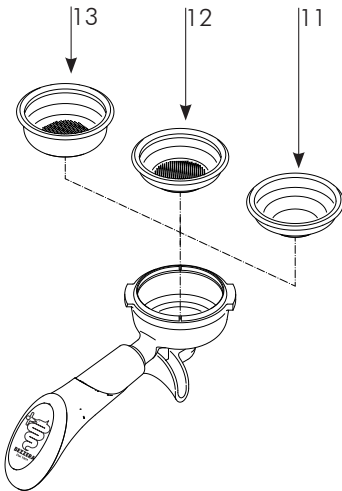


FIG. 09

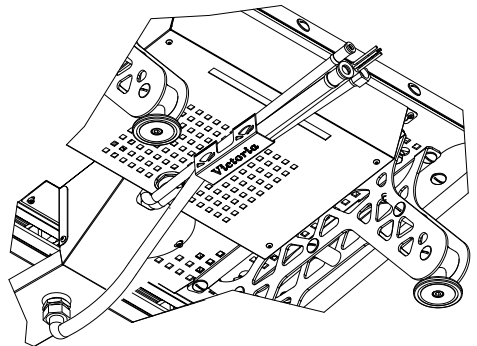
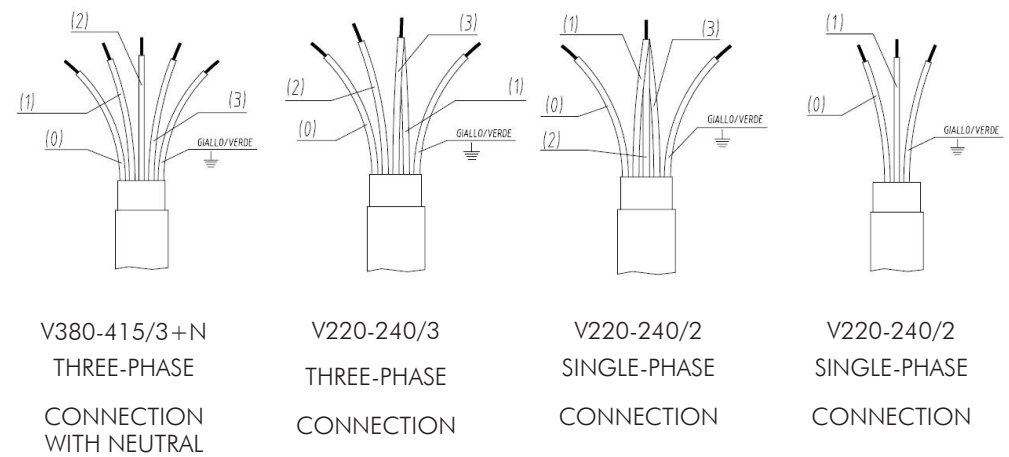


FIG. 10

ELECTRIC CONNECTION



| | | | |
|--------------------------|--------------------------|----------------------------------|--|
| (0) Blu (Neutral) | (0) Blu (Neutral) | (1) Blu (Neutral) | (0) Blu (Neutral) (0) White (neutral for USA) |
| (1) Brown | (1) Brown + (3) Grey (1) | (1) Brown + (2) Black + (3) Grey | (1) Brown (1) Black for USA |
| (2) Black, (2) | (2) Black, (2) | | |
| (3) Grey, (3) | | | |
| (3P+N+T) | (3P+T) | (1P+N+T) | (1P+N+T) |
| 380-415 Vac; 50-60 Hz | 220-240 Vac; 50-60 Hz | 220-240 Vac; 50-60 Hz | 220-240 Vac; 50-60 Hz |

G. BEZZERA S.R.L. warranty - Validity terms

The provided products are covered by warranty due to defects of material and/or manufacturing for a period of 12 months from the invoicing date. If the machine is outside the warranty period, it will not be possible to avail of it. Warranty will be granted only after submission of the original purchase document (sale receipt or invoice) attesting the purchase date.

In case of malfunction attributable to manufacturing defects, request the warranty intervention directly to the authorized G. BEZZERA S.R.L. dealer where the machine has been purchased, indicating the malfunction and the serial number indicated in the user manual or on the machine frame. Goods returns which may reach the authorized dealer without the above serial number will void the warranty, since machine traceability data would not be available.

In case of return, equipment delivery is care of the customer. Handle with care and reposition the machine inside the original packing, to avoid further damage during transport. We remind that, in order to grant the warranty, the goods shall be mandatorily returned in the original packing.

The cost and the risks of machine transport to the dealer shall be borne by the customer.

Each machine is provided with an anti-tampering seal, which makes impossible to open the machine without breaking or damaging the seal. The warranty shall never be granted in case of machine with removed or damaged seal.

Warranty will be granted only after verification by the G. BEZZERA S.R.L. specialized, authorized technician, who will evaluate whether it is possible to repair the machine on site or it is necessary to ship it to the manufacturing plant. Any tampering with the machine by non authorized personnel shall void the warranty.

If the machine is received with defective or manifestly damaged packing, the customer shall promptly notice the distributor. Do not collect the goods and especially do not try to operate the machine.



The warranty explicitly does not include the defects which:

- are attributable to the use of non genuine accessories and spare parts
- are caused by thunderbolts, humidity, fire, improper power supply voltage, as well as any other damage not objectively attributable to the manufacturer.
- are ascribable to tampering with the power supply cable
- are not ascribable to manufacturing faults, but rather to the normal wear of the materials due to the proper use of the equipment (notably, calcification and wear of the parts subject to wear, e.g. seals, grinding disks)
- occur due to wrong use, negligence or carelessness in use or care (e.g. in case of non observance of the user instructions of the equipment)
- are caused by wrong installation, maintenance, or repair by non authorized persons or by damaging during transport.

For further information, or in case of issues not taken into account in the following instructions, refer to the authorized service centres.

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1 - WARNINGS

1.1 General warnings



- The electric and water systems must be set up by the user, according to the indications in chapter 4 of this "Machine installation" booklet.
- The installer cannot, under any circumstances, modify the existing system set up by the user.
- The instructions booklet represents an integral part of the machine and must be read carefully by the user before using the machine.
- Store the booklet for future consultation.
- The machine is delivered without water inside the boiler to avoid possible damage caused by sub-zero temperatures.
- Make sure the electric system is earthed.
- Do not touch the machine with damp and/or wet hands and feet.
- Do not use the machine bare foot.
- Do not connect the power cable to makeshift extension cords and similar.
- Do not disconnect the machine from the power source by pulling on the power cord.
- Do not use the machine if the power cable is rolled up.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, unless they are under the supervision of a person who is responsible for their safety or they have been instructed in how to use the appliance.
- Keep the appliance and the cable out of the reach of children under eight years old.
- This appliance should not be used by children under eight years old.
- This appliance may be used by children over eight years old.

- **Children must not play with the appliance.**
- **Cleaning and maintenance should not be done by children without supervision.**
- **Place cups on the cup warmer with the hollow part facing upwards to prevent water from getting inside the machine.**
- **The machine is not intended for outdoor use.**
- **The machine is intended for professional use only.**

1.2 Intended use

The VICTORIA espresso coffee machine is built to make espresso coffee, to produce hot water to make tea, chamomile and other infusions, to produce steam and heat up beverages (milk, hot chocolate, cappuccino, punch, etc.).

This machine was conceived exclusively for the aforesaid uses.

All other uses are deemed improper and, therefore, prohibited by the manufacturer. The manufacturer will not be deemed liable for damage caused by the improper use of the espresso coffee maker.

2 - TRANSPORT

2.1 Packaging

The VICTORIA espresso coffee machine is packed in a wooden box with a pallet.



Warnings:

- After removing the machine from the packaging, check that it is intact and all the parts have been supplied.
- The packaging must never be left within reach of children and must be disposed at designated waste facilities.
- If any damage to the machine is detected or if any parts are missing, do not use the machine and immediately notify the local dealer.

2.2 Handling the machine

The espresso coffee machine can be handled with a pallet truck or a fork lift.

2.3 Storage

The machine, which has been previously packaged properly, must be stored in a dry place at a temperature between +5 and +30°C and relative humidity not higher than 70%.

Do not stack more than four boxes on top of each other.

3 - DESCRIPTION OF MACHINE

3.1 Description of operating cycle

The water, pumped from the mains supply by a motor pump, fills the service boilers. The water from the mains supply arrives at the magnetic-drive pumps and through the pressure relief valves adjusted to 12 bar (1.2 MPa) and fills the coffee boilers. The water in the coffee boiler is passed, via an electrically-controlled valve, through a food-grade brass group to infuse the coffee.

3.2 Description of commands

(Fig. 01 - Fig. 09)

- 1 Steam tap lever
- 2 Doser lever
- 3 Doser lever
- 4 Hot water dispensing lever
- 5 Display
- 6 Service boiler pressure gauge
- 7 Steam wand
- 8 Hot water wand
- 9 On/Off switch
- 10 Service boiler on/off lever
- 11 Filter-holder
- 12 Blind filter
- 13 1-cup filter
- 14 2-cup filter

3.3 Technical data (Fig. 02)

The VICTORIA espresso coffee machine is manufactured in 2 and 3 group versions.
The 2-group version is described in this booklet; however, the instructions for use and the layout of the controls are the same for the other versions.
The A-weighted sound pressure level of the coffee machine is less than 70dB

| | | VICTORIA | VICTORIA |
|--------------------------|-------|---------------------|----------|
| | | 2 GROUPS | 3 GROUPS |
| Power supply | V~/Hz | 220 - 415 / 50-60Hz | |
| Heating element | V~ | 220-240 | |
| Nominal power | W | 7300 | 8300 |
| Services heating element | W | 5000 | 5000 |
| Coffee heating element | W | 2000 | 3000 |
| Width "A" | mm | 820 | 1050 |
| Depth "B" | mm | 680 | 680 |
| Height "H" | mm | 560 | 560 |
| Net weight | kg | 100 | 120 |
| Gross weight | kg | 140 | 165 |
| Water input connector | | G 3/8" | |
| Drain connector | | G 3/4" | |

4 – MACHINE INSTALLATION

4.1 Warnings

Installation must be carried out by qualified personnel, according to the instructions supplied by the manufacturer and in compliance with current laws. The machine must be positioned and installed in a place where use and maintenance are performed exclusively by qualified personnel.

The machine can be used in places set up for staff kitchen areas in shops, offices and other working environments; holiday farm houses; by clients in hotels, motels and other types of accommodation; bed and breakfast settings; etc.

4.2 Preparation of system for installation

Prepare the machine's support on a flat horizontal, even, dry, smooth, sturdy, stable surface positioned at such a height that the cup warming surface is more than 150 cm from the ground.

Do not use water jets or install in places where water jets are used.

To ensure normal operation, the appliance must be installed in locations where temperatures range between +5°C and +32°C and humidity does not exceed 70%.

If the machine is exposed to temperatures below +0 °C, proceed as follows:

- ensure that the machine has spent 24 hours in a location where the temperature is above +15°C before switching it on.

The machine is powered by electricity and it needs the following to operate:

- connection to mains electricity.
- connection to mains water.
- connection to drainage circuit.

4.2.1 Connection to mains electricity



Warnings:

- The connection to mains electricity must be done by qualified personnel.
- The wiring must be done in compliance with current laws and earthed.

The machine is supplied with a power cord without a plug; for a permanent electrical connection between the appliance and the mains electricity, fit a safety omnipolar switch with a minimum opening between the contacts of overvoltage category III, suitably sized for the load and in compliance with the current regulations in force.

Use the special steel tie provided to secure the power cable, filling and drainage pipes (Fig. 10).

4.2.2 Connection to mains water

Make sure that the water supply line is connected to a drinking water network with operating pressure between 0 and 6 bar (0 - 0.6 MPa).

If the water network has pressures above 6 bar (0,6 MPa), install a pressure reducer. Install a water shut-off valve upstream of the machine's connection.

The water inlet pipe (Fig. 03; pos. 14) has a G 3/8" thread.

Use the special steel tie provided to secure the power cable, filling and drainage pipes (Fig. 10).

4.2.3 Connection to drainage circuit

Connect the drip tray drainage pipe (Fig. 03; pos. 13) to the G 3/4" connector and to a pre-installed open or serviceable drainage siphon.

The machine is pre-configured with boiler drainage pipe and solenoid valve (Fig. 03; pos. 15). Connect it to the drain, keeping in mind that the discharge water can reach a temperature of 130°C (266°F). Use the special steel tie provided to secure the power cable, filling and drainage pipes (Fig. 10).

4.3 Instructions for water softener

Connect the machine as indicated in Figure 4. For use and maintenance, refer to the instructions for the water softener

- A – Connect to the water inlet pipe
- B – Connect to the mains drinking water

4.4 Equipotential bonding

(Fig. 05)


This bonding, required by some regulations, avoids electric potential differences between earthed devices installed in the same room. This appliance has a terminal located under the base to connect an external conductor, with a ring terminal to insert between two nuts with a nominal section in compliance with current legislation.

5 – USE OF MACHINE

5.1 Starting the machine and filling the boiler with water

Open the water shut-off valve.

Bring the lever of the omnipolar power switch to the “ON” position.

If you press the switch (Fig. 01; pos. 9) is pressed in the “ON” position (light  on)

the home page is shown on all the displays present:

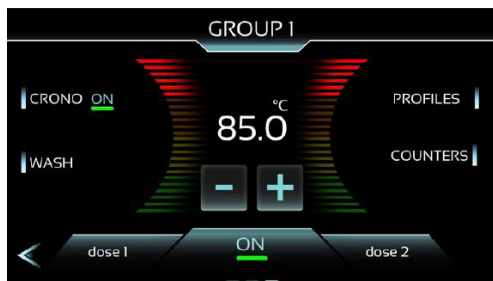


In this machine state, all the machine's functions are disabled.

By pressing the “press to start” button, the machine ready page is displayed on each of the groups present.



Water will be automatically pumped into the two service boilers if switched on by an external power switch (Fig. 01; pos. 10). If the machine is filled with water for more than 120 seconds, the machine goes into an alarm state and the water stops being pumped into the boiler. Turn the switch to the “OFF” position (light off). Repeat the operation by turning the same switch on and off repeatedly until the pump has completely filled the boiler and no longer operates. The groups are, however, in OFF status and you must access the group setting page to switch them on



When switched on, the dispenser alarm message is displayed.

In this stage, the machine dispenses for 15 seconds by activating the pump and solenoid valve of the selected group in order to fill the coffee boiler.

5.2 Heating

When the service and coffee boilers have been filled, the heating phase starts. This will stop when the set temperatures have been reached. Dispense some water, steam and coffee to ensure that the machine has reached the correct heat balance.

5.3 Preparation of coffee



Warnings:

- Do not remove the filter-holder when the device is on: risk of burns.
 - Do not directly touch the metal part of the filter-holder and group: risk of burns.
 - The standard doses for the filters are 10 grams for one dose and 20 grams for two doses.
- 1) Remove the filter-holder from the group head.
 - 2) Load the filter-holder with ground coffee, press the coffee taking care not to get the edge of the filter-holder dirty.

Start running without the filter-holder for about 2/3 seconds MAX (GROUP FLUSH).

- 3) Insert the filter-holder in the group head.
- 4) Press one of the levers to dispense the coffee (Fig. 01; pos. 2 and 3) based on the dose to dispense.

To change the programming of the profiles and doses, follow the instructions indicated in paragraph 5.8 of this booklet.

The machine is also designed for continuous output using an even pressure profile set at 9 bar (0.9 MPa):

- 1) start dispensing by pressing the continuous dispensing key on the display
- 2) stop dispensing once the desired amount quantity has been reached, by pressing the continuous dispensing key again.



Warning: The machine has an automatic safety device that stops continuous dispensing after the third consecutive litre

5.4 Steam supply



Warning: Do not leave the steam wand immersed in the milk before and after frothing

- 1) To avoid the liquid being sucked back into the boiler, discharge steam by lowering the lever (Fig. 01; pos. 1).
- 2) Place the steam wand (Fig. 01; pos. 7) into the container holding the liquid to heat.
- 3) Raise the steam lever (Fig. 01 pos. 1). The amount of steam dispensed depends on how far the valve is opened: the further the valve is opened, the greater the amount of steam dispensed.
- 4) Once the steam has been dispensed, switch the lever off, remove the liquid container and clean any traces of the heated liquid from the steam wand immediately using a damp cloth.
- 5) Release the steam (approximately 2/3 seconds) by turning the tap lever (Fig. 01, pos. 1) to clean the inside of the steam wand as well.



Warning: Do not touch the steam wand directly because it is hot.

5.5 Dispensing hot water/tea


- 1) Place the container under the hot water wand (Fig. 01; pos. 8).
- 2) Press the water dispenser lever down (Fig. 01; pos. 4) to dispense the required amount of water.

The temperature of the water dispensed can be adjusted by loosening or tightening the adjustment screws (Figure 07). Closed screw corresponds to the maximum hot water temperature while opening the screw produces water mixed at the desired temperature.



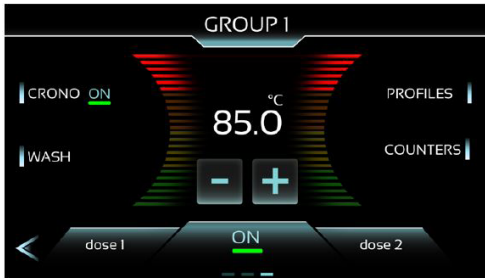
Warning: Do not touch the spout directly because it is hot.

5.6 Turning off the machine

- 1) Close the water supply tap.
- 2) Press the switch (Fig. 01; pos. 9) in pos. "OFF" (light  off).
- 3) Put the omnipolar power switch in idle position "0".
- 4) Release the pressure from the steam taps.

5.7 Group adjustment

You can access to the group menu from the main menu by scrolling the image to the right or by pressing the right arrow



5.7.1 Group enabling

You can enable/disable the required group by pressing the ON/OFF key.

5.7.2 Group TEMPERATURE adjustment

The water infusion temperature can be adjusted by pressing the + and - keys. The temperatures can be set between 75°C (167°F) and 96°C (205°F).

5.7.3 Groups CHRONO Activation

You can enable/disable the display of the dispensing time by pressing the CRONO key which is shown in seconds on the dispensing screen.

5.7.4 Group washing

The selected group can be washed by pressing the WASH key.

This procedure must only be carried out after putting the blind filter supplied in the filter holder. Press the type of wash you want to carry out: normal (five 10-second consecutive flushes) or intense (ten 10-second consecutive flushes).

5.7.5 Groups COUNTER display

You can display the number of doses dispensed by pressing the COUNTERS key which will bring up the following menu:



where you can display the number of doses dispensed on each group divided by the type of drink dispensed.

5.8 PROFILES display

Press the PROFILES key to display the “profile manager” menu where it is possible to view the list of all the profiles that have been created.

It is also possible to edit, test or delete the profiles in the list.

5.8.1 Creating, editing and assigning PROFILES

It is possible to create, edit or assign a profile to a key by pressing and holding one of the dispensing keys



The selection screen of the operation you want to perform will be displayed:



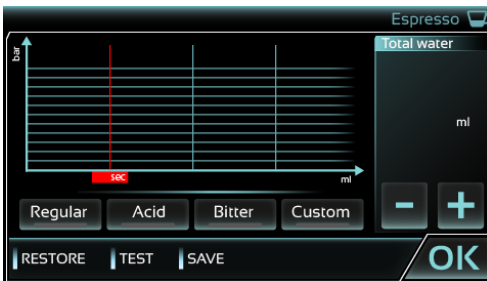
Here it is possible to change the profile already assigned to the key selected by means of the "EDIT CURRENT" key .

Assign an existing profile to the selected key by selecting it from the profile manager profile list using the "LOAD PROFILE" button.

Create a new ESPRESSO, DRIP or TEA profile by pressing one of the dedicated keys.

5.8.1.1. ESPRESSO profile creation

After choosing to create an ESPRESSO profile, the following screen will appear on the display



By entering the total quantity of water to be used for preparation of the ESPRESSO beverage, three different profiles are proposed which are pre-set and can be selected using the keys

REGULAR

ACID

BITTER

These pre-set profiles are the Bezzera options to obtain different characteristics from your favourite coffee.

It is possible to customise the dosing profile by pressing the CUSTOM key. In this mode all the extraction parameters can be changed.

Select the first sector of the graph to modify the pre-infusion parameters (dose and pause time).

Select sectors 2, 3 and 4 to change the dosing parameters (dose and pressure).

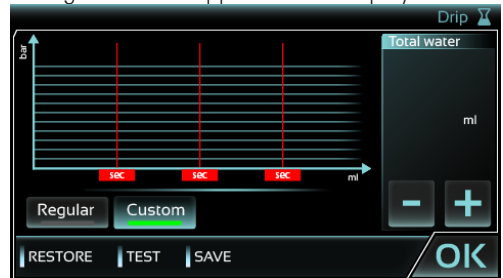
Pressing the RESTORE key restores the profile parameters before the change starts.

By pressing the TEST key, it is possible to dispense the profile created.

Pressing the SAVE key will display a keyboard to assign a name to the profile created (maximum 8 alphanumeric characters) and to save it.

5.8.1.2. DRIP profile creation

After choosing to create a DRIP profile, the following screen will appear on the display



By entering the total quantity of water that you want to use to prepare the DRIP drink, a REGULAR pre-set profile. It is possible to customise the dosing profile by pressing the CUSTOM key. In this mode all the extraction parameters can be changed. Select one of the four available sectors to modify the extraction parameters (dose and pause time).

Pressing the RESTORE key restores the profile parameters before the change starts.

By pressing the TEST key, it is possible to dispense the profile created.

Pressing the SAVE key will display a keyboard to assign a name to the profile created (maximum 8 alphanumeric characters) and to save it.

5.8.1.3. TEA profile creation

After choosing to create a TEA type profile the display will show the following screen



By entering the total quantity of water that you want to use to prepare the TEA drink, a REGULAR pre-set profile is suggested. It is possible to customise the dosing profile by pressing the CUSTOM key. In this mode all the extraction parameters can be changed. Select one of the three available sectors to modify the extraction parameters (dose and pause time).

Pressing the RESTORE key restores the profile parameters before the change starts.

By pressing the TEST key, it is possible to dispense the profile created.

Pressing the SAVE key will display a keyboard to assign a name to the profile created (maximum 8 alphanumeric characters) and to save it.

5.9 Dispensing coffee in a pot

Coffee can be dispensed directly into a pot or tall cup.

To perform this procedure, remove the base grille, as shown in Fig. 08, then position the cup and dispense the coffee as previously described.

5.10 DRIP coffee dosing

The machine is also designed for dosing DRIP coffee where it is possible to dispense using a uniform pressure profile set at 3 bar.

Remove the filter-holder from the dosing group, remove the base grille if necessary and place under the dosing group a container with a filter suitable for DRIP coffee filled with ground coffee.

5.11 Adjustment of service boilers

You can access to the service boiler menu from the main menu by scrolling the image to the left or by pressing the left arrow



5.11.1 Adjustment of service boiler temperature/pressure

The two service boilers are separate, one is for dispensing steam only and the other for dispensing hot water and steam. The service boiler temperature/pressure can be adjusted by selecting the boiler for which you want to change the setting and pressing the + and - keys.

The temperatures can be set between 110°C (230°F) and 133°C (271°F).

5.11.2 Activation of POWER function

The two service boilers can be connected together so that a virtually endless supply of steam is available.

To enable this function, press the POWER key.

If the POWER function is activated, both the service boilers will be set to the temperature for the left-hand boiler.

N.B. To activate this function, the two boilers must be switched on using the dedicated switches (Fig. 01; pos. 10).

5.11.3 Service boiler rinsing

By entering the wash submenu, which is different for each of the boilers, you can enable the rinse function and set a specific time for this to occur. N.B. The machine performs automatic rinsing only if the boiler temperature is below 80°C (176°F).

To access the washing menu, it is necessary to enter the settings menu password.



A fixed quantity of water (about 500 ml) will be taken from the boiler every day at a set time and renewed with fresh water from the mains water supply. This function allows for a continuous changeover of water in the boiler without compromising the machine's performance.

5.11.3 Service boiler emptying

By entering the wash submenu, which is different for each of the boilers, you can enable the draining function using the "DRAIN BOILER" key.

When this function is selected, the machine automatically drains all the water from the service boilers. Once the emptying operation is complete, the level of clean water will be restored and then heated up to the set temperature.

N.B. The machine empties the boilers automatically only if the boiler temperature is below 80°C (176°F). To access the washing menu, it is necessary to enter the settings menu password.

5.12 User level programming

To access the user level programming, open the drop-down menu and press the cog symbol



The display will show the following screen



If the PASSWORD option is set to ON to access the user menu, the user will be asked to enter the PASSWORD (1901 customisable).

This option combined with DOSE SETTING set to OFF prevents the creation and/or editing of profiles, allowing the user only to view and use the existing profiles.

5.12.1 Language

A language can be selected from those available. By pressing the display, the following screen will be shown:



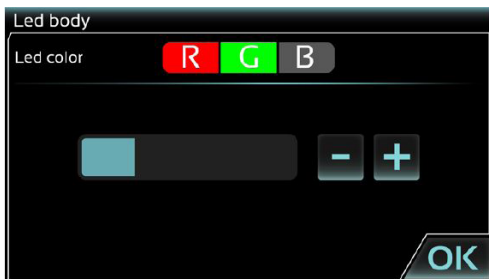
Select the preferred language by pressing the relevant key. Press OK to save the change.

5.12.2 Front LED lights

It is possible to turn on, turn off or adjust the lights in the dosing area. You can access the relevant submenu by pressing the "LED Front" key. The intensity of the LED lights can be adjusted here.

5.12.3 LED body lighting

It is possible to access, turn off or change the LED lighting colour under the machine. You can access the relevant submenu by pressing the "LED Body" key



You can select one of three existing colours here or more than one simultaneously to mix them.

You can also change the intensity of the LED lights.

5.12.4 Scheduled maintenance

You can select a number of doses above which the machine will trigger an alarm by pressing the "MAINTENANCE" key.

5.12.5 Resin regeneration

You can select a number of litres above which the machine will trigger an alarm by pressing the "WATER FILTER" key.

5.12.6 Alarms

You can view the list of alarms triggered during normal machine operation by pressing the "ALARMS" key.

5.12.7 Date and time

You can set the current date and time by pressing the "DATE AND TIME" key.

5.12.8 DOSE programming

You can enable/disable the creation/modification of the dose profiles by pressing until "OFF" or "ON" is shown.

5.12.9 Temperature unit selection

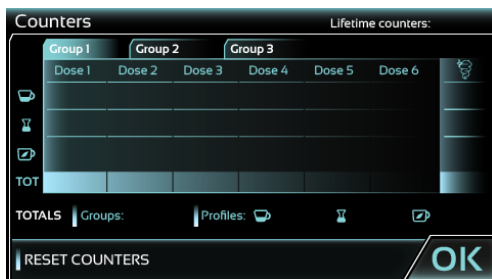
You can select a unit of measurement for the temperature by pressing "°C" or "°F".

5.12.10 Buzzer

You can enable/disable the buzzer by pressing the keys on the display.

5.12.11 Counters

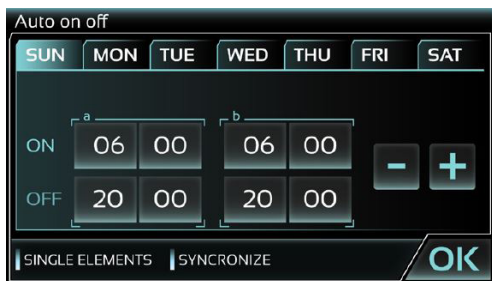
By pressing the “COUNTERS” key, the following screen will be shown:



It is possible to reset the dispenser count by pressing the “RESET COUNTERS” key.
The counters for the totals cannot be reset.

5.12.12 Auto ON/OFF

It is possible to activate/deactivate the machine's automatic ON/OFF function. By pressing the “Auto ON OFF” key, the following screen will be shown:



you can set the switch on and off time for the entire machine. You can input a different setting for every day of the week.

You can set two different times for switching on and off for each day of the week.

By pressing the “Single elements” key, the following screen will be shown



in which it is possible to set different on and off times (two for each day of the week) of the single machine element.

Press “SYNCHRONIZE” to transfer the settings to all the days of the week, then select the day you are closed by setting the on/off time to 00 - 00.
By setting identical on and off times (different to 00:00, the machine will be switched on for the entire day selected)

5.12.13 Password

The machine is delivered with the user menu password set to 1901.

It is possible to activate/deactivate or modify the password to access the user menu.

5.12.14 MAINS WATER PRESSURE

It is possible to check the water input pressure by pressing the “NET PRESSURE” key. After pressing the “TEST” key, a dose will be dispensed and then, the mains water supply pressure will be displayed in real time.

5.13 Technical level programming

This part of the menu is exclusively reserved for the installation technician. Changing even just one set value will compromise the machine's proper operation.

6 - MAINTENANCE

Follow the maintenance instructions indicated below to operate the machine correctly.

6.1 Safety rules

Do not clean the machine with jets of water. Do not immerse the machine in water when cleaning. If the machine malfunctions, do not attempt to repair it yourself and immediately contact technical support.

If the power cord is damaged, do not replace it yourself. Perform the safety measures below and contact the technical support.

Machine safety measures:

for maintenance operations and/or malfunctions and cleaning: turn the power cut-off switch to "0" and/or remove the plug from the power socket; close the shut-off valve for the main water supply. Do any cleaning/maintenance work when the machine is cold and wear protective gloves.

Conditions for best machine operation:

- room temperature must be between +5°C and +32°C. If the machine has been exposed to sub-zero temperatures, follow the instructions given below:

ensure that the machine has been in a place where the temperature is higher than +15°C for 24 hours before turning it on.

- the mains water pressure must be between 0 and 6 bar (0 - 0.6 MPa).

6.2 Cleaning the machine



Warnings: To improve the quality of the product and in accordance with current regulations, when the machine is started each day, change the water contained in the boiler and in the circuits.

This advice is for indication purposes only: maintenance and cleaning schedules depend on the use of the machine.

After each use

- 1) Clean the steam wand.
- 2) Clean the filter-holder and filters.

Daily

- 1) Clean the cup stand and drip tray.
- 2) Clean the body.
- 3) Clean the group's gasket with the brush provided (Fig. 06).
- 4) Wash the group as indicated in section 5.7.4.
- 5) Immerse the filter-holders and filters in boiling water for a few minutes to dissolve any coffee oils and use a cloth or sponge to remove it.



For washing and cleaning, do not use solvents, detergents or abrasive sponges. Only use specific products for coffee machines. Wash the bodywork using a cloth soaked in water and/or neutral detergent, taking care to dry the surface well before reconnecting the machine to the mains electricity. Use water to wash the cup stand and drip tray.

6.3 Safety thermostat – Manual resetting



Warning! The operation described below must be only performed by an installation technician authorised by the manufacturer.

During normal operation, the machine has an overheating prevention mechanism via the safety system. (RESET) (Fig. 03; pos. 12).

This system protects the user from accidental burns and temporarily blocks all the machines functions.

6.4 Correct disposal of the product

(electric and electronic waste)

(Applicable in the countries of the European Union and in those with waste sorting systems)



The label affixed on the product and on the documents indicates that the product must be disposed of with other domestic waste at the end of its life cycle.

To avoid any damages to the environment or health caused by improper waste disposal, the user must separate this product from other types of waste and recycle it responsibly to promote the sustainable reuse of material resources.

Domestic users should contact the reseller from whom they purchased the product or the relevant office in their area to obtain all information about waste sorting and recycling of this type of product. Corporate users should contact their supplier to check the terms and conditions of the purchase agreement.

This product must not be disposed of with other industrial waste.

7 - TROUBLESHOOTING

| Problem | Troubleshooting/ Solution | Advice |
|--|--|--|
| No steam output from the wand | The tip of the steam wand is clogged; unclog it with needle. This problem is caused by the way the spout is inserted into the milk. | Clean the steam spout after each use. |
| Leaks from filter holder | Possible causes: 1 -The group head gasket is worn or encrusted. 2 -The filter holder is incorrectly inserted in the group. | Clean it using the brush supplied. Should the problem occur again, call a specialised technician |
| Difficulty in inserting the filter holder on the group head | The problem can be caused by an excessive dose of coffee in the filter holder. | Decrease the quantity of coffee in the filter holder. |
| Incorrect position of the filter holder once inserted in the group | Once inserted on the group, the handle of the filter holder has shifted to the right. The group head gasket is worn. | Call a specialised technician to replace the group head gasket. |
| The flow of coffee is scarce | The coffee is dispensed drop by drop, the output time is too long and the quality of it is not good, the cream is dark. Possible causes: 1 -The coffee is ground too finely. 2 -The coffee has been pressed too firmly in the filter holder. 3 -The dose in the filter holder is excessive. 4 -The group shower head is clogged. 5 -The filter holder filter basket is clogged. 6 -The pressure supplied by the pump is low (< 9 bar – 0.9 MPa) or does not work. | In cases 1-2-3, the problem can be solved by adjusting the grinding and/or dosing. In cases 4-6, contact a technician. In case 5, clean or replace the filter. |

| Problem | Troubleshooting/ Solution | Advice |
|----------------------------------|--|--|
| The flow of coffee is excessive | <p>The coffee is dispensed too quickly and the cream is lighter than usual.</p> <p>Possible causes:</p> <ol style="list-style-type: none"> 1 -The coffee is ground too coarsely. 2 -The coffee in the filter holder has not been pressed firmly enough. 3 -The dose in the filter holder is too small. 4 -The pressure released by the pump is too high (> 10 bar - 1 MPa). | <p>In cases 1-2-3, adjust the grinding and/or dosing of coffee.</p> <p>In case 4, contact a technician.</p> |
| The coffee dispensed is too cold | <p>Possible causes:</p> <ol style="list-style-type: none"> 1 -The cups are cold. 2 -The filter holders are cold. 3 -The coffee is ground too finely. 4 -The machine water circuit is dirty (limescale). 5 -The group is cold. | <p>In the 1st case, use the cup warmers. In case 2, keep the filter holder mounted on the group.</p> <p>In case 3, adjust the grinding of the coffee.</p> <p>In the fourth and fifth cases, call a specialised technician.</p> |
| The coffee dispensed is too hot | <p>Possible causes:</p> <ol style="list-style-type: none"> 1 -The machine is covered by something that prevents it from cooling. 2 -The machine was installed in a position that does not allow air circulation. | Cool the machine down. |

| Problem | Troubleshooting/ Solution | Advice |
|--|--|--|
| The coffee machine is completely blocked | 1 -Check if the mains water is working and if the tap connected to the mains is open. 2 -The fault is due to the lack of water inside the boiler | For point 1, do the checks. For point 2, call a technician. |
| No coffee is dispensed | No coffee is dispensed and an alarm message is displayed | Select the coffee dosing key, without the filter-holder, and check that the water flow is continuous. If the flow is continuous, the problem is: a) the coffee is ground too finely; b) the filter-holder is clogged. In this case, immerse it in hot water with specific detergent tablets. For any other problem, contact a specialised technician. |
| Coffee deposits on the bottom of the cup | Possible causes: 1 -The coffee is ground too finely. 2 -The filter holder is dirty inside or the filter is damaged. 3 -The grinding discs are worn. | Case 1 can be solved by adjusting the grinder correctly. For case 2, clean the filter holder or replace the filter. In the third case, contact a technician. |

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