



Libretto Istruzioni

Instruction Booklet

Bedienungsanleitung

Livret D'Instructions

Libro De Instruccion

SR70 EVO



Congratulazioni per aver acquistato un prodotto SANREMO: ogni nostro articolo è frutto di un' attenta ricerca, in costante collaborazione con gli amanti del caffè di tutto il mondo. Ecco perché è per noi estremamente importante la tua opinione: grazie alla tua esperienza e collaborazione sapremo migliorare ogni giorno di più, per ottenere sempre il meglio in ogni creazione SANREMO.

SANREMO, think about it.



Congratulations on purchasing your SANREMO machine: each one of our products is the result of careful research, in constant collaboration with coffee lovers from all over the world. That's why your thoughts are important to us: your experience and collaboration makes us improve every day, and you can always get the best out of every SANREMO creation.

SANREMO, think about it.

WARNINGS

- Read thoroughly and stick closely to the instructions and warnings.
- Before use, ensure that the mains voltage is the same as the voltage indicated on the data plate of the machine.
- Connect the grinder-doser only to 10 A sockets that are efficiently earthed.
- Always remove the plug from the socket before carrying out any maintenance or cleaning of the grinder-dosers.
- Single phase models are supplied complete with cable and plug for connection to the socket.
- Any tampering with the grinder-doser or connections not complying with the above indications invalidate the manufacturer's guarantee.
- Do not operate the grinder-doser without coffee in the hopper.
- Never tamper with the machines in any way.
- For any intervention on the machines, always apply only to the authorized service centre.
- Never pull the power cable to remove the plug from the socket.
- Only use the grinder-doser for the purposes it is meant for.
- Position the grinder-doser a minimum of 5 cm from walls so as to allow good ventilation.
- Keep the grinder-doser away from sinks and jets of water.
- Never leave the grinder-doser unguarded when switched on.
- This grinder-doser is not to be used by people with limited mental or physical abilities or by children less than aged 8, or by people lacking in the appropriate knowledge or experience, unless properly supervised by someone responsible for their safety.
- Children must be supervised to make sure they don't play with the appliance.
- Cleaning and maintenance must not be done by children without supervision.
- Never switch on the grinder-doser if it seems to be faulty.
- Use only original accessories and parts.
- To avoid the danger of fire, never cover the grinder-doser.
- If the power cable is damaged, it must be replaced by the manufacturer, its technical department or a person with similar experience in order to avoid any risk.
- Unplug the grinder-doser from the mains when not in use for a long period.
- Let the grinder-doser cool down before moving it.
- In the interest of safety, the grinder-doser must always be considered connected and live.

- Take care, as the grinding blades may continue rotating for a short while even after the grinder-doser is switched off.
- Do not let liquids of any kind come into contact with the internal or external parts of the grinder-doser.
- Never put ground coffee in the hopper intended only for coffee beans.
- Do not tamper with the grinder-doser.
- Do not touch the grinder-doser with damp or wet hands or feet.
- The hopper must be fastened to the grinder- dosers grinding system by means of the relevant screw which must be inserted in the threaded hole located on the upper grinding blade holder and in the hole on the neck of the hopper.
- Make sure that the coffee outlet is free from any obstruction otherwise the appliance will stop.
- The manufacturer cannot be held responsible for bodily injury or damage to property if these regulations are not complied with.
- Operating temperature: -10°C +60°C Storage temperature: -40°C +70°C
- USA & CANADA - duty cycle: 25s "ON" | 60s "OFF"

If the grinder-doser is to remain inactive for a long period, clean it carefully, wash and dry the hopper and leave it open.

ATTENTION: Moving parts.

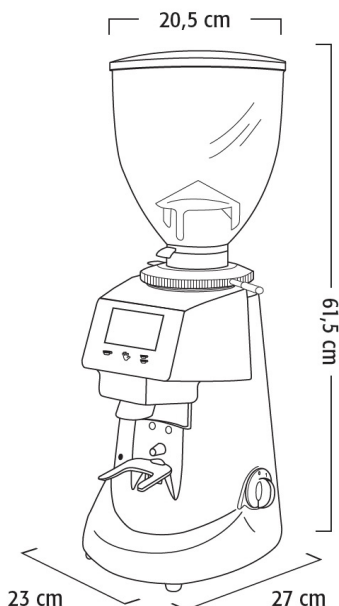
INTRODUCTION

Making coffee is an art. Precise rules need to be followed in order to succeed. The formula for a perfect cup of espresso coffee involves various steps and the coffee machine plays a very important role. For a successful result and unquestionable quality, it is necessary to correctly combine three factors:

- A high-quality blend.
- The appropriate use of available appliances.
- The skill and professionalism of the person who makes it. Contrary to belief, to enjoy a good cup of coffee, it is not enough to choose the right blend.

The operator's experience and skills in following the right procedures for making a coffee and the use of suitable appliances strongly influence the creation of a small masterpiece. Therefore, professionals place crucial importance on the espresso machine and grinder-doser. Knowing how to use these appliances well, maintaining them in perfect working order and using them at their best, is a skill belonging to professional coffee makers. The quality of a good espresso coffee comes from a series of operations, including grinding which plays an important role. Therefore, for the operator, the grinder-doser is one of the fundamental appliances, whose structure must meet certain characteristics of sturdiness, resistance and functionality.

Weight: 14Kg



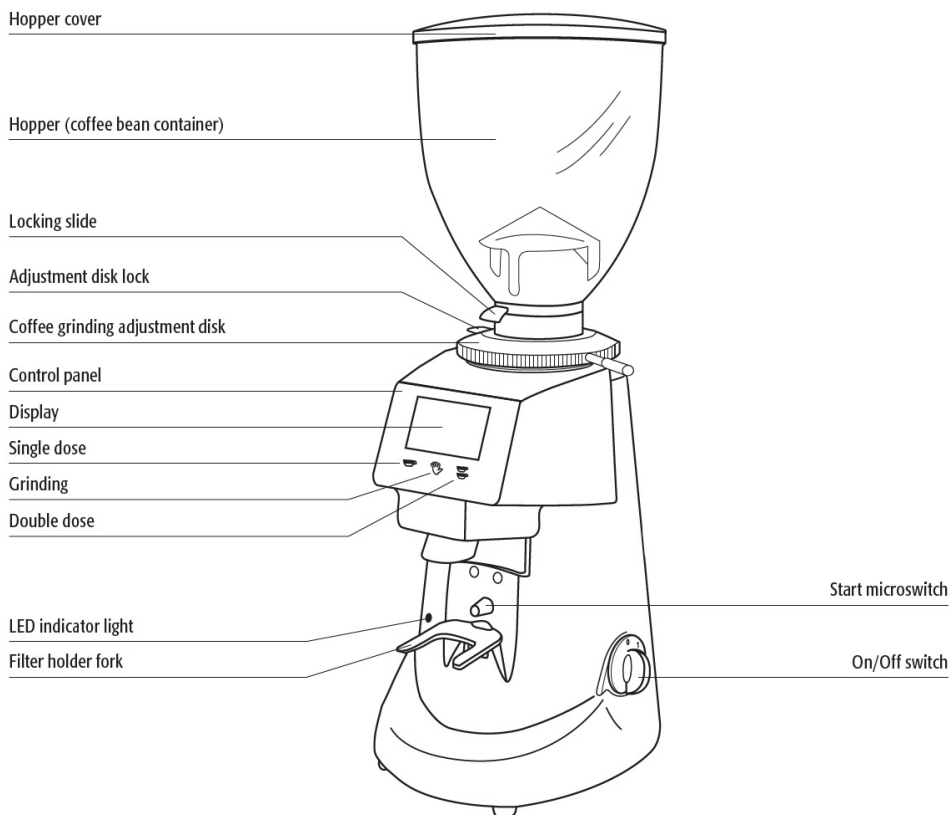
PACKAGING

On opening the packaging, check carefully to make sure the grinder-doser is intact and that there are no signs of damage. If in any doubt, do not use the appliance and contact personnel with the appropriate professional skills. Packaging materials must be kept out of the reach of children, as they are a potential source of danger. Keep the packaging until the warranty has expired.

DISPOSAL

Do not, dispose of the packaging materials in any way other than according to the laws in force. If you decide not to use the grinder-doser anymore, remember to unplug it so it cannot be used, and then cut the cable at the point where it comes out of the grinder-doser. Contact specialized firms for information on the disposal of the grinder-doser components.

GENERAL DESCRIPTION



USE

This grinder-doser has been designed solely for grinding coffee beans. Any other use must be understood as improper, and consequently hazardous. The manufacturer cannot be held responsible for any damage as a result of improper or incorrect use. Do not use the grinder-doser for grinding other types of food, or anything else. The grinder-dosers and coffee grinders manufactured by our company are intended for skilled personnel for professional use only, not for household use

WARNINGS FOR INSTALLATION AND ELECTRICAL CONNECTIONS

The grinder-doser must be installed by skilled technical personnel in compliance with the safety regulations in force. Incorrect installation may result in injury to people, animals or things, for which the manufacturer cannot be held responsible.

- The grinder-doser must be placed on a stable, flat surface.
- Before plugging in the grinder-doser, make sure the voltage and frequency values of the supply mains correspond to the ratings indicated on the label featuring the grinder-doser technical data.
- The wall socket must be fitted with an efficient earth contact. Consequently, it is essential to make sure the earth system is efficient and

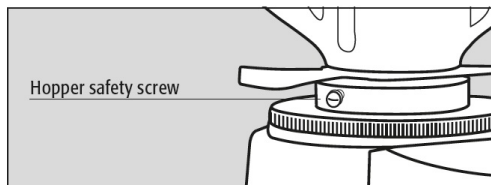
in conformity with current safety regulations. If in any doubt, have the system thoroughly checked by personnel with the appropriate professional skills.

- It is compulsory to earth the grinder-doser. The manufacturer cannot be held responsible in the event of non-observance of this regulation.
- It is essential to make sure the ratings of the system are suitable for the power absorbed by the grinder-doser (as indicated on the label featuring the technical data) and that the wall socket is protected against over currents.
- Do not use extension cables, plug adapters for multiple sockets or makeshift connections.
- The motor must rotate clockwise. If the rotation of three phase motors is to be inverted, by inverting the two power supply wires inside the plug, this must be carried out by skilled personnel.

OPERATING THE GRINDER-DOSER

Preliminaries

Make sure the hopper is positioned correctly on the coffee grinder-doser and is fastened to the upper grinding blade holder by means of the relevant screw. Close the locking slide and fill the hopper with coffee beans. Open the locking slide so that the beans are allowed to drop into the grinding system.



Switching on and off

On: set the switch to 1.

Off: set the switch to 0.

LED indicator light

Off: grinder off.


On: grinder on.


Flashing: the grinder is grinding (the motor is working).

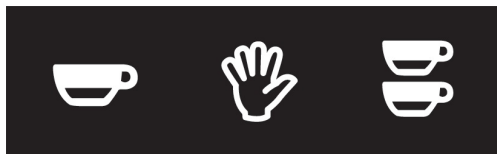
Selection buttons

The control panel has three blue LED buttons for selecting the quantity required for grinding. When pressed, an acoustic sound is released:

 : Single dose.

 : Continuous manual grinding.

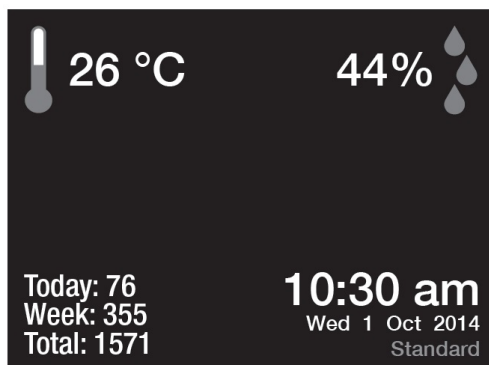
 : Double dose.



Display

When the grinder-doser is switched on, the display shows, on the left, the temperature, the number of coffees made throughout the day (Today), during the current week (Week) and the Total.

On the right, it shows the percentage humidity, the time, the date and the grinding mode selected in green.



USER MENU

To access the user menu, keep the button



pressed until an intermittent sound starts (about 5 secs.). Three yellow buttons will light up. Use the buttons



and , to move through the menu and change the setting. Use the



button to select and confirm. Exit the menu after confirming by pressing the button



• Language

English, Italiano, Español, Français, Deutsch, Português, Chinese, Russian, Korean, Malaysian, Thai, Greek.

• Time

Set time.

• Time Layout

12 or 24 hours.

• Date

Set date.

- **Temperature**

Centigrade or Fahrenheit.






- **Brightness**

Percentage.

- **Information**

Firmware version and Serial Number.

SETTINGS MENU

To access the user menu, keep the  button pressed until an intermittent sound starts (about 5 secs.). Three yellow buttons will light up. Use the buttons  and , to move through the menu and change the setting. Use the button . Exit the menu after confirming by pressing the button .

- **Grinding Time**

Single and double grinding secs.

- **Mills Replacement**

Hours.

- **Mills Reset**

Reset mills timer.

- **Factory Reset**

Restore factory settings.

- **Statistics**

Show statistics.

- **Manual Grinding**

Activate manual grinding  button.

- **Grinding Mode**

Standard, Automatic, PRE/SEL e Direct.

COFFEE DOSE ADJUSTMENT

Access the settings menu, select Grinding Time. Then select the seconds for single grinding option and confirm. Adjust the seconds for the double grinding option and confirm again.




MILLS REPLACEMENT

When the grinding mills need to be replaced, a warning appears on the display. The state of wear can be monitored by accessing the settings menu and selecting Mills Replacement.

Important: After replacing the grinding mills, the replacement timer needs to be reset. To do this, access the settings menu, select Mills Reset and confirm the reset.




GRINDING MODE

Standard




Press for the required dose using the buttons  or . The selected button will begin to flash. When the filter holder cup is pressed, the start micro switch activates grinding. When the button  is pressed, continuous grinding is activated until the button is released. The Standard mode is factory-set. To reselect it, access the settings menu, select Grinding Mode and then Standard. In this way, the buttons will light up.

Automatic




Access the settings menu, select Grinding Mode and then Automatic.

For a single dose, press the start micro switch once with the filter holder cup. For a double dose, press twice quickly. In this way, the continuous grinding (button ) and the buttons  and  are deactivated.

PRE/SEL

Access the settings menu, select Grinding Mode and then PRE/SEL. Press the required dose using button  or . The selected button will remain on and active. Grinding starts when the start micro switch is pressed by the filter holder cup. To switch from one dose to another, press the appropriate button. In this way, continuous grinding (button ) is deactivated.

Direct

Access the settings menu, select Grinding Mode and then Direct. Press the required dose by using the button  or . When the button  is pressed, continuous grinding is activated until the button is released. In this way, the start micro switch is deactivated and the buttons light up.

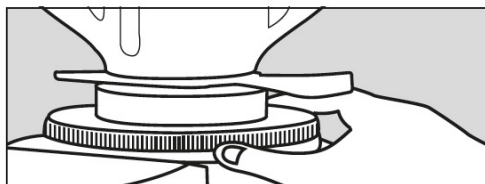
- During the grinding process, the time is displayed in seconds and tenths of a second.
- The button for the selected dose flashes during dispensing.
- After dispensing, the counters are updated.

- For counting purposes, continuous grinding corresponds to a single dose.

ADJUSTING GRINDING

In order to achieve finer or coarser grinding and therefore vary the granulometry, use the adjustment disk located under the hopper. To increase the coarseness of the ground coffee, the adjustment disk must be rotated clockwise, pressing the adjustment disk lock down-wards, to decrease turn the disk anticlockwise. The adjustment must be performed with the motor on, and possibly without coffee between the grinding blades.

It is advisable to grind small amounts of coffee to facilitate a visual check of optimum granulometry and, if required,



adjust the grinding adjustment disk. If the coffee comes out of the espresso coffee machine very quickly, it means that the coffee is ground too coarse. Vice versa, if it comes out too slowly, it means the coffee is ground too fine. Nonetheless, bear in mind that there are many conditions liable to influence the correct supply, such as the weight of the portions, the compacting, the espresso machine settings and the cleaning of the filters

SAFETY DEVICES

Thermal overload protection

The grinder-doser motor is protected against overheating resulting from over currents by a thermal overload protection which, when tripped, cuts off the power supply to the motor. If the thermal protection device should automatically turn on in the event of anomalous operation (such as the grinding blades jamming), turn off grinder-doser using the On-Off switch, unplug it from the mains, and contact skilled technical personnel. Never perform any work on the grinder-doser while it is attached to the mains, in order to prevent the motor from turning on suddenly. If the grinder-doser overheats as a result of the motor stopping, allow the grinder-doser to cool down before performing any repair work.

Adjustment disk lock

In order to prevent the adjustment disk from being removed, which would make the rotating parts accessible, there is an anti-unscrewing adjustment disk lock (safe) positioned under the adjustment disk.

Coffee outlet guard

The coffee outlet guard must always be fixed to the doser unit using the relevant screws, which must never be removed by the user. The removal of the coffee outlet guard can be done by skilled technical personnel only after disconnecting the grinder-doser from the power supply by unplugging. Before

reconnecting the grinder-doser to the power supply, replace the safety device.

NOISE LEVEL

EEC Countries - The maximum noise emission of our coffee grinders and grinders/dosers measured in UNI EN ISO 3741 reverberating chamber in compliance with the EN 60704-1 regulations, is compliant with the EN 60704-1 : 1998 and EN 607043 : 1996 regulations. The equivalent level of noise exposure of a worker, exclusively related to limit of 240 min. per eight hours of use of the appliance, is equal to 78 dB(A), in compliance with ED 86/188/EEC and ED 200311 0/EEC. Therefore, when operating the appliance, no provisions need to be taken in order to prevent such risks arising from noise exposure in the workplace (articles 3-8 of ED 2003/10/EEC).

MAINTENANCE

It is essential to periodically check the state of the supply cable and plug. In the event the supply cable or plug are damaged, call in skilled technical personnel to replace them, in order to prevent any risk. In CE-certified appliances a special tool is required to open the base plate to access the cable. We recommend using original spare parts only. In order to assure the lasting efficiency of the appliance, skilled technical personnel must be called in to perform periodical maintenance, including detailed checks of the state of those components subject to wear.

The state of the grinding blades must be checked periodically. Keeping the grinding blades in an excellent state assures high-quality grinding, resulting in greater productivity and limited overheating.

CLEANING THE APPLIANCE

Disconnect the power supply from the grinder-doser by unplugging it before cleaning. The appliance must not be cleaned using water jets. Do not install the grinder-doser in rooms where water jets are used for cleaning. The grinder-doser must be cleaned periodically by skilled technical personnel only. Use perfectly clean, disinfected cloths or brushes for cleaning. Do not use abrasive products as these are liable to take the sheen off shiny parts.

Hopper

Wash the hopper once it has been removed from the appliance (unscrewing the relevant fastening screw), using neutral soap and water, rinse abundantly with lukewarm water and dry thoroughly. It is advisable to clean the hopper periodically. Once the hopper has been cleaned, it must be attached to the upper grinding blade holder using the relevant screw.

Grinding system

Remove the safety screw which prevents the adjustment disk from being removed. Unscrew the adjustment disk by turning it clockwise. Having removed the upper grinding blade holder, clean

the grinding blades, the threads and the entire grinding system thoroughly using a clean brush and cloth. Having refitted the upper grinding blade holder in the relevant slot, screw the adjustment disk back on, and after refitting and securing the hopper adjust the grinding as required.

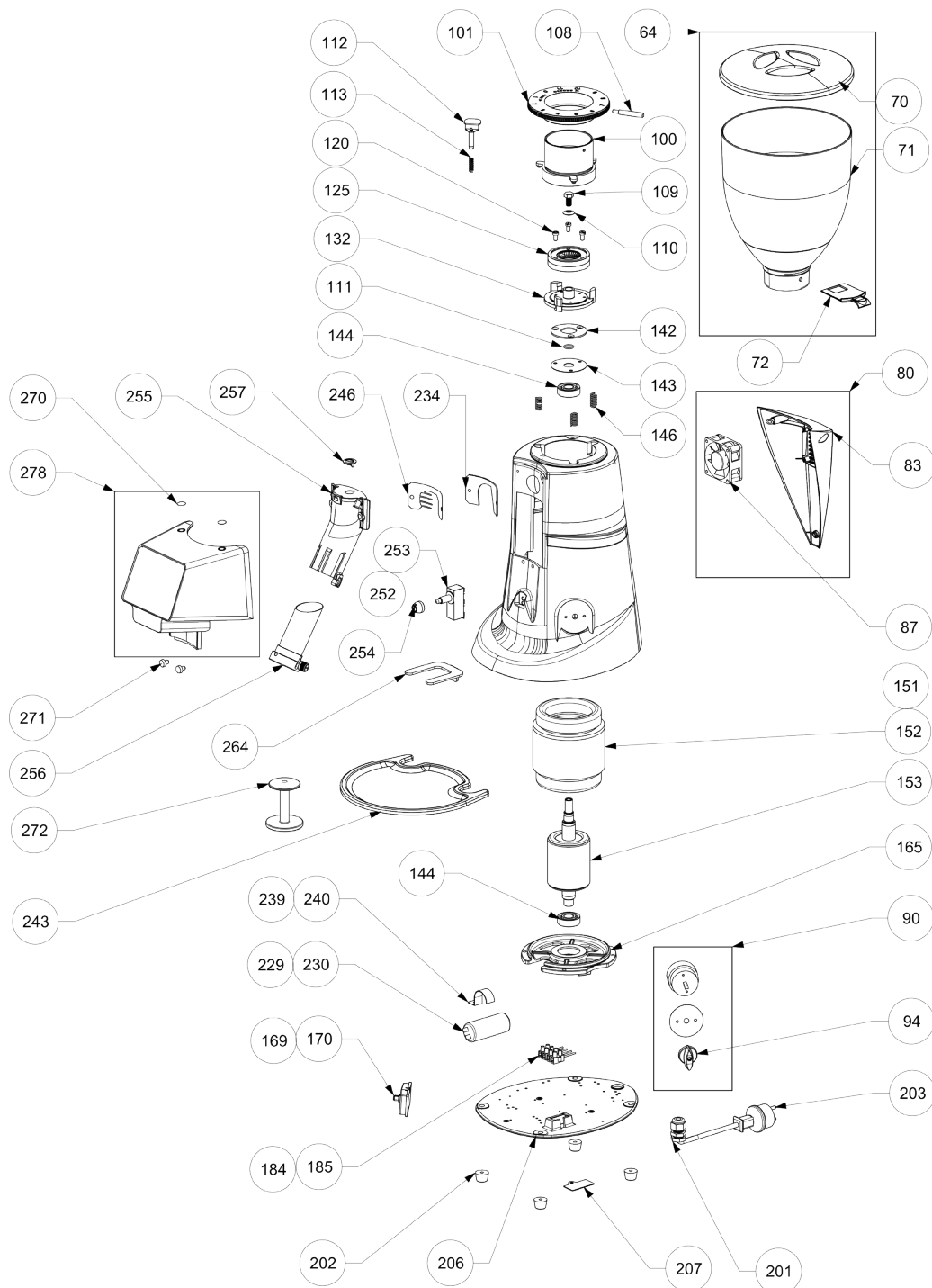


Fig. A

DIRECTIVE 2002/96EC (RAEE): INFORMATION FOR USERS

This information is addressed only to the own- ers of appliances bearing the symbol (Fig. A) on the adhesive label with the technical data applied to the product (serial number label): This symbol means that, according to the current regulations, this is an electrical or electronic unit and complies with EU Directive 2002/96/EC (RAEE). Therefore, at the end of its life, it must be disposed of separately from domestic waste, by delivering it free of charge to a recycling centre for electrical and electronic appliances, or by returning it to the retailer when you purchase a similar unit. The user is responsible for delivering the unit, at the end of its life, to the appropriate recycling centre otherwise he/she will incur the penalties provided for by the waste regulations in force at the time. The recycling centre will then decide whether the unit has to be recycled, treated or disposed of in an environmentally

friendly manner, limiting its effect on the environment and public health. For more detailed information regarding available recycling centres, contact your local waste department or the store where the unit was purchased. Manufacturers and importers comply with their responsibility for the recycling, treatment or disposal both directly or by taking part in a collective system.



POS.	CODICE	DESCRIPTION	PZ
64	10720004	COMPLETE BELL	1
70	10720002	BELL COVER	1
71	10720001	SIMPLE BELL	1
72	10720003	BELL TAB	1
80	10790300	FAN DASHBOARD	1
83	10722102	FAN DASHBOARD V0 UL	1
87	10760087	FAN 60X60X25 V5	1
90	10760002	0-1 POWER SWITCH	1
94	10722060	BLACK BREMAS KNOB	1
100	10790002	FIXED GRINDER SUPPORT D64	1
101	10790003	REGOLATION CHROM RING NUT	1
108	10740011	AISI304 M5 7X50 RING NUT LEVER	1
109	10710002	M8X15 SX INOX ROTATING FIXING SCREW	1
110	10711015	SPRING	1
111	10720015	12,42X1,78 VITON 70 2050 SEAL O-RING	1
112	10790127	BLOCK RING NUT PIN WHIT LEVER	1
113	10770009	COMPRESSION SPRING FOR BLOCK RING NUT	1
120	10710117	D64 M4X10 TCI INOX GRINDER FIXING SCREW	1
125	10740014	PLANE GRINDER D64	1
125A	10740030	PLANE GRINDER D64 RED SPEED	1
132	10790001	ROTATING GRINDER HOLDER	1
142	10730003	THREE HOLE DISK 2,00mm D55	1
143	10730004	THREE HOLE DISK 0,60mm D55	1
144	10770010	BEARING TILL	1
146	10770001	GRINDER HOLDER CONTRAST SPRING	1
151	10750006	STATOR H70 230/50 3W KW0,18	1
152	10750002	STATOR H70 110/60 3W KW0,18	1

POS.	CODICE	DESCRIPTION	PZ
153	10750007	ROTOR H 70 R66.20.01 3W SI2	1
165	10790029	MOTOR CAP	1
169	10790128	COMPLETE ELECTRONIC LED CARD 220V	1
170	10790130	COMPLETE ELECTRONIC LED CARD 110V	1
184	10760021	ELECTRONIC WIRING 220V	1
185	10760125	ELECTRONIC WIRING 110V	1
201	10720030	COMPLETE BLOCK CABLE (SPARE PARTS)	1
202	10720035	D19 H13 FOOT	1
203	10760004	SHUKO PLUG NO WIRING 220V 2MT SHEATH	1
203B	10760033	AUSTRALIAN PLUG	1
203C	10760046	BRAZIL PLUG	1
203M	10760030	ENGLISH PLUG	1
203N	10760031	UL PLUG	1
206	10780037	BODY BOTTOM	1
207	10730101	BOTTOM HOLE CLOSER SHEET	1
229	10760473	(230V- 110V) 16 μ F CONDENSER	1
230	10760136	110 V 65 μ F CONDENSER UL	1
234	10720158	UNIFIED SPONGE FOR CLEANING TUBE	1
239	10730059	14/16/25 CONDENSATE BRACKET	1
240	10730061	40-45-55-65 CONDENSATE BRACKET	1
243	10730021	COFFEE COLLECTING PLATE	1
246	10730020	GRID	1
252	10760013	ELECTRONIC MICRO SWITCH	1
253	10760132	ELECTRONIC MICRO SWITCH 110V UL	1
254	10740021	MICRO ELECTRONIC RING NUT	1
255	10790567	COMPLETE STRUCTURE FOR CLEANING TUBE	1
255A	10730008	UNIFICATE ELECTRONIC OUTPUT TUBE	1

POS.	CODICE	DESCRIPTION	PZ
256	10790566	CLEANING TUBE COMPLETE COVER	1
257	10760559	CLEANING TUBE LED	1
264	10790506	ELECTRONIC GRINDER DOSER FORK ! WITH TREATMENT	1
270	10720091	ELECTRONIC DASHBOARD ADHESIVE TAP	1
271	10720166	BODY HOLES TAP	1
272	10720154	ABS PRESSER 50/53 D	1
272A	10720029	ABS PRESSER 50/57 D	1
278A	10790577	COMPLETE WHITE ELECTRONIC DASHBOARD	1
278B	10790578	COMPLETE PEARL WHITE ELECTRONIC DASHBOARD	1
278C	10790579	COMPLETE BLACK ELECTRONIC DASHBOARD	1
278D	10790580	COMPLETE MATT BLACK ELECTRONIC DASHBOARD	1
278F	10790581	COMPLETE RED ELECTRONIC DASHBOARD	1
278G	10790582	COMPLETE GRAY ELECTRONIC DASHBOARD	1

Think about it!

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