

ENGLISH

Dear Sir, Dear Madam

*Congratulations for choosing a **SANREMO** coffee machine.*

Your new machine, fitted with the most innovative components, guaranteed by years of know-how and experience, is built and tested with the most advanced research and technical methods, to ensure quality, reliability and respect for the environment, allowing you to operate with maximum efficiency and functionality.

The following pages contain instructions for installation, proper operation and maintenance, as well as recommendations and warnings for a practical and safe use of the machine.

Kind regards

SANREMO srl

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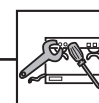
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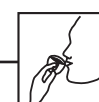
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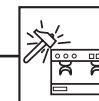
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Chapter

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GENERAL WARNINGS AND REGULATIONS

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1.1 - GENERAL WARNINGS

- This manual is an integral part of the machine and must be stored carefully for future consultation.

If it is lost or further information is needed, contact the local dealership or the manufacturer.

- Before operating the machine, the operator must read this manual thoroughly and must acquire deep knowledge of technical specifications and controls.

- Before installing the machine, check that the area is suitable for the size and weight of the machine.

- The machine is not suitable for outdoor installation.

- Do not install the machine near heat sources.

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- This device can be used by children older than 8 years or by people with diminished physical, sensorial or mental capacities, or without experience or required knowledge, provided they are supervised or have received instructions on safe use of the device and understanding its risks.

- Do not use the device with wet hands or bare feet.

- Do not allow unauthorised and unqualified personnel to operate, adjust or service the machine.

Furthermore, refer to this manual for all necessary operations.

- Before cleaning and/or servicing the machine and before removing any guard, **ensure that the main switch is on "OFF" (O)**, so that power is disconnected from the machine during the operation.

- The power supply grid of the purchaser must be fitted with an automatic breaker

upstream of the machine main switch, as well as a suitable grounding system meeting all requirements of injury prevention standards.

- Do not use adaptors, multiple plugs and/or extensions.

- Do not use the machine if the power cable is frayed or damaged.

- If operations are required on or near the main switch, disconnect power from the line to which the main switch is connected.

- Check that all safety devices (guards, cases, microswitches, etc.) have not been tampered with and are properly operating. Otherwise, service them.

- **Do not remove safety devices.**

- To avoid personal danger, only use suitable tools compliant with national safety standards.

- **PAY UTMOST ATTENTION TO THE WARNING LABELS OF THE MACHINE EVERY TIME YOU OPERATE ON OR NEAR THE MACHINE.**

- Furthermore, the user must replace all warning labels that are worn or unclear for any reason, requesting spare ones from the Spare parts service.

- If the machine is malfunctioning or components are damaged, contact the local dealership or the manufacturer.

- **No one must use the machine for a purpose other than the expected and documented purpose.**

Use of the machine must always take place with the methods, timing and location set out by good technical practice, in accordance with current regulations and complying with workplace health and safety standard as set out by current laws of the country where the machine is used.

- The manufacturer will not be held liable for any accident or damage to persons or things arising from failure to observe safety standards and instructions of this manual.

Any use other than the use described in this manual must be considered as improper use; if you believe this manual is not sufficiently clear for your needs, always contact the local dealership or the manufacturer to receive further instructions and solutions.

- THESE SAFETY STANDARDS COMPLETE OR EXCEED CURRENT LOCAL SAFETY REGULATIONS.
- IF IN DOUBT, ALWAYS REQUIRE THE INTERVENTION OF SPECIALIZED PERSONNEL.
- ANY ELECTRICAL/ELECTRONIC OR MECHANICAL TAMPERING WITH THE MACHINE BY THE USER AND NEGLIGENCE OF THE MACHINE WILL WAIVE ANY LIABILITY FOR THE MANUFACTURER, MAKING THE USER THE ONLY ONE RESPONSIBLE BEFORE INJURY PREVENTION AUTHORITIES.

1.2 - STANDARD REFERENCES

- The machine and its safety devices have been manufactured in compliance with the standards listed under the declaration of conformity.

1.3 - DESCRIPTION OF SYMBOLS

Many accidents are caused by insufficient knowledge and failure to apply safety rules during operation and maintenance of the machine.

In order to avoid accidents, read, understand and follow all cautions and warnings contained in this manual and those shown on the labels applied to the machine.

To identify the safety messages included in this manual the following symbols have been used:



HAZARD

This symbol is used in the safety messages of the manual, when potential danger situations exist or there is a likelihood of causing serious injury or death.



ATTENTION

This symbol is used in the safety messages of the manual, when danger may cause minor or moderate injury or damage if not attended to.

This message can be used also only for danger that may cause damage to the machine.



IMPORTANT

This symbol is used for precautions to be taken to avoid operations that may shorten the life of the machine or for important communications to the operator.



These operations must be performed by a specialised and authorised technician.

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1.4 - PREPARATION BY THE PURCHASER

a) Preparation of the installation area.

- The purchaser must prepare a support floor for the machine as described in the installation chapter.

b) Electrical preparation.

- The power supply system must comply with current national regulations of the area and must be fitted with an efficient grounding system.
- Position a disconnecting omni-polar device on the power line, upstream of the machine.
 - **The power supply cables must be sized according to the maximum current required by the machine so that the total voltage loss under full load is less than 2%.**

c) Water preparation.

- A drain fitted with a siphon and a water supply grid must be prepared to supply softened drinking water with a shuttering gate located upstream of the machine.

1.5 - EMERGENCY OPERATIONS IN CASE OF FIRE

- a) In case of fire, cut-out power to the machine by shutting off the main switch.
- b) Extinguish the fire with the suitable extinguishers.



You must not try to extinguish the fire with water when the machine is live.

1.6 - RISK OF EXPLOSION

- The machine is not suitable for use in environments at risk of explosion.

1.7 - SOUND PRESSURE LEVEL

The machine is manufactured so as to maintain the continuous equivalent weighed sound pressure level A(dB) below the maximum allowed value (70dB).

1.8 - VIBRATION

The machine is fitted with vibration dampening rubber feet. During normal operation, it does not generate vibration that is harmful to the operator or the environment.

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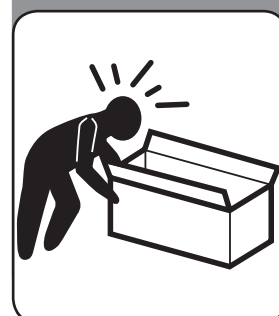
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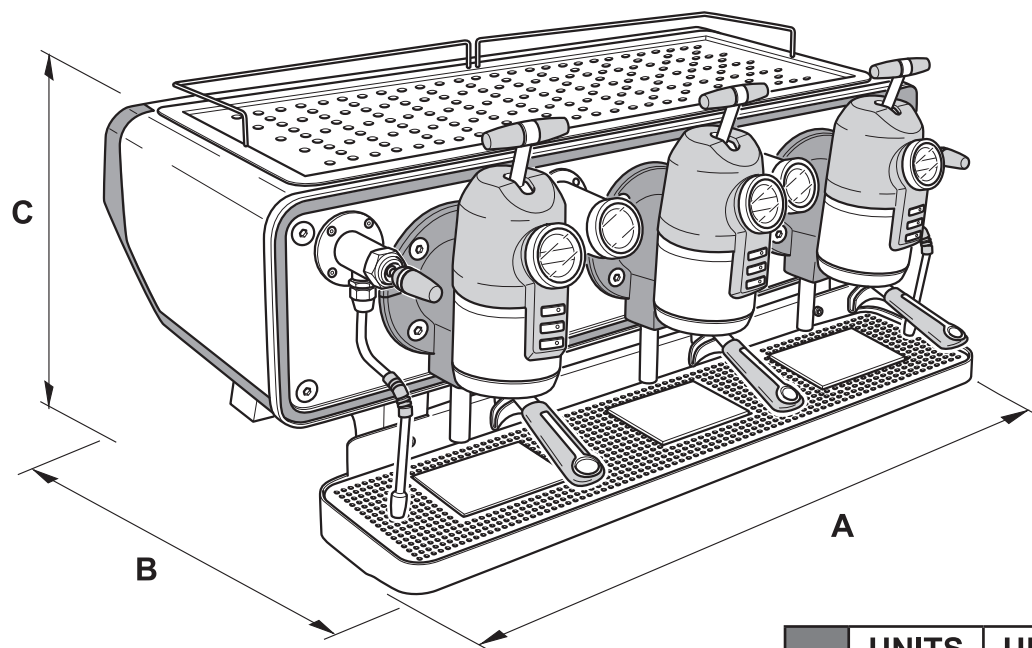
TECHNICAL DATA TRANSPORTATION - UNPACKING

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2.1 - DIMENSIONS



	UNITS	UNITS
A	745 mm	1040 mm
B	645 mm	654 mm
C	440 mm	440 mm

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2.2 - TECHNICAL DATA

Units		2 UNITS	3 UNITS
Boiler capacity	litres	8	
Pre-heating boiler capacity	litres	2.8	
Independent unit capacity	litres	0.5	
Power supply voltage	V	220-240 1N~ 380-415 3N~	
Boiler heating element absorbed power (230V)	kW	3.85	
Coffee heating element absorbed power (230V)	kW	1.65	
Independent unit heating element absorbed power	kW	0.96	
Cup heating plate heating element absorbed power	kW	0.25	
Total absorbed power	kW	7.7	8.75
Boiler operating pressure	Bar (MPa)	0.8-1.3 (0.08-0.13)	
Mains water pressure	Bar (MPa)	4 (0.4)	
Coffee adjustment pressure	Bar (MPa)	8-12 (0.8-1.2)	

2.3 - MACHINE DESCRIPTION

- Professional espresso coffee machine with 2 or 3 units.
- New multiboiler system with PID control.
- Brew ratio with (CDS) Controlo Delivery System: this allows perfectly balanced brewing for any type of coffee.
- Automatic water loading in the boiler.

The machine is manufactured to prepare espresso coffee and hot drinks.

Coffee, hot water or steam are dispensed by means of the units and the controls located in the front of the machine. A cup heating plate is located on top of the machine.

The machine comprises a frame onto which all components are fastened, closed by panels fastened by screws.

2.4 - TRASPORTATION



2.4.a - Shipment

The machine is shipped in a wooden crate with inner protection inserts.

The type of shipment (plane, truck, railway, etc.) is agreed between the supplier and the purchaser when the contract is signed.



ATTENTION



The package containing the machine must be transported covered from the weather and no other crate or other material must be placed on top of it.

The package must always be transported in vertical position, must not be upturned, set on one side and it must not receive shocks.

EN

2.4.b - Lifting the package (Fig. 1)

The package must be handled with utmost care. Use suitable lifting equipment to lift and position the package, chosen according to its weight.

The crate must be lifted by means of a forklift, inserting the forks into the relevant slots (1) of the pallet.



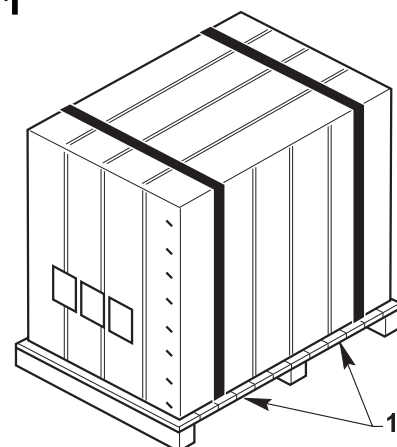
HAZARD



Lifting and handling operations must be performed by a specialised and authorised technician trained to use the relevant equipment.

The manufacturer will not be held liable for any accident or damage to persons or things arising from failure to observe current safety standards pertaining to lifting and handling materials.

Fig. 1



2.4.c - Storage



IMPORTANT

The crate containing the machine must be stored covered from the weather and no other crate, box or other material must be placed on top of it.

2.5 - CHECK UPON RECEIPT

When the shipment is received, check that the package is in good conditions and not visibly damaged. If all is ok, remove the package as described in point 2.6 (unless different instructions have been provided by the manufacturer).

Check that the package contains the instructions manual and all components listed in the bill of transport.

If damage or faults are found:

- a- Immediately inform the carrier and your agent, both by phone and in writing with notice of receipt;
- b- Inform the manufacturer.



2.6 - UNPACKING (Fig. 2)



IMPORTANT

In order to prevent risks of contamination, we recommend unpacking the equipment only when it is time to install it.

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To remove the machine from the package, proceed as follows:

- Remove the upper cover (1).
- Remove the side walls (2).
- Remove the internal protection inserts (3).
- Check that all is in good conditions.
- Remove the plastic bag (4).
- Pull out accessories, instruction manuals, etc.
- Check that the shipment is compliant.



HAZARD



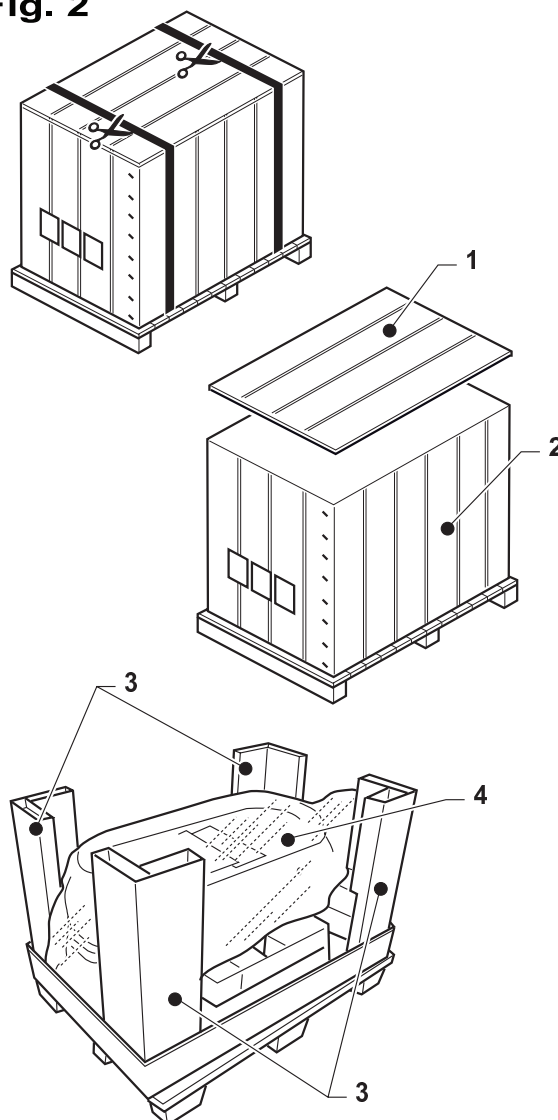
The packaging elements (plastic bags, carton, nails, etc.) **MUST** not be left within reach of children, since they are potential hazard sources; therefore they must be collected and sent to the proper recycling centres.



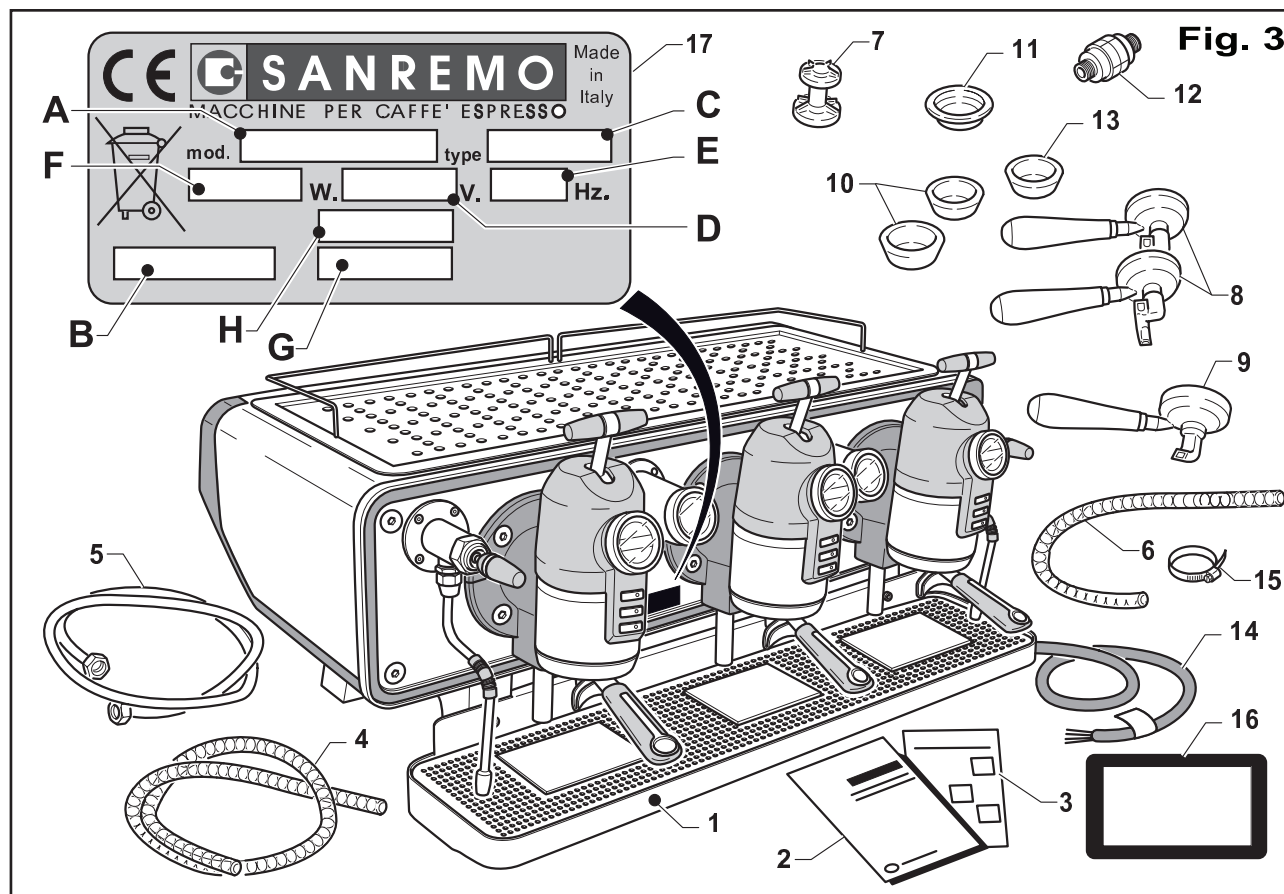
IMPORTANT

Any communication relating to any damage or fault or non-conformity must be timely and must be sent within 8 days from receipt of the machine. Otherwise the goods are deemed to have been accepted.

Fig. 2



2.7 - IDENTIFICATION OF COMPONENTS (Fig. 3)



- | | |
|--------------------------------------|--------------------------------|
| 1. Coffee machine | 9. Single filter holder |
| 2. Instruction manual | 10. Double filter (4/6 pieces) |
| 3. Declaration of conformity | 11. Single filter |
| 4. Drain pipe L= 2 m | 12. Impurity filter |
| 5. Intake pipe L= 2 m | 13. Blind filter |
| 6. Softener intake pipe 0.5 m | 14. Power supply cable |
| 7. Presser | 15. Strap |
| 8. Double filter holder (2/3 pieces) | 16. Tablet |

2.8 - IDENTIFICATION OF THE MACHINE

- The machine is identified by the serial number.
- The serial number must be provided to the Dealer if maintenance or spare parts requests are made.

2.8.a - Positioning of the plate

IMPORTANT:

The machine plate is the only legal means of identification, therefore it must be kept in good conditions, it must not be removed and/or its data must not be altered. The customer is liable for any tampering.

2.8.b - Identification plate

The identification plate bears the following data:

- A = Model.
- B = Serial number.
- C = Year of manufacture.
- D = Power supply voltage
- E = Frequency
- F = Power
- G = Pump pressure
- H = Mains pressure

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SAFETY DEVICES

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3.1 - EXPECTED USE



IMPORTANT

The coffee machine is manufactured and designed only to dispense espresso coffee and to prepare hot drinks (tea, cappuccino, etc.) by means of hot water or steam.

Use of the coffee machine is reserved to professional operators.

The machine includes an area to pre-heat the cups.

It must be used only for this purpose; any other use is to be considered improper and dangerous.



HAZARD



The manufacturer will not be held liable for any damage to persons or things due to improper use of the machine.

3.2 - IMPROPER USE

The coffee machine is designed and manufactured only for food preparation purposes, therefore the following is prohibited:

- use of the machine by non-professional operators;
- using fluids other than softened drinking water with maximum hardness of 3/5 French degrees (60/85 ppn);
- heating liquids or other substances that are not for consumption;
- pouring ground material other than coffee in the filter holders;
- positioning objects other than cups and mugs on the cup heating plate;
- placing containers with fluids on the cup heating plate;
- covering vents with cloths or other materials;
- covering the cup heating plate with cloths;
- touching the dispensing areas with your hands;
- using the machine if it is very wet.



IMPORTANT

This paragraph lists some improper uses that can be reasonably expected, but in any case the machine must be used observing the instructions under the “Expected use” paragraph.

3.3 - DECLARATION FOR MATERIALS COMING INTO CONTACT WITH FOOD

The manufacturer SANREMO s.r.l. hereby declares that materials used in its products are compliant with EC regulation no. 1935/2004.

3.4 - SAFETY LABELS

Warning labels with descriptive symbols are present on all areas that are dangerous for the operator or technician.



HAZARD



Labels showing safety instructions are applied on the machine; these must be followed carefully by anyone operating on the machine. Failure to comply with the instructions on the label waives any liability of the manufacturer for damage or injury to persons or property that could arise.

Danger: voltage on



- Label placed on all live areas. Do not perform operations when the voltage is on.

Danger of burning



- Label placed on the top part of the cup heating plate and on the dispensing units; operate with care due to the danger of burning.

3.5 - SAFETY DEVICES

There are two types of safety systems designed and fitted to the coffee machine:

Mechanical safety devices

Electrical/electronic safety devices.

3.5.a - Mechanical safety devices (Fig. 1)

The mechanical safety devices are as follows:

- panel (1) enclosing all electrical/electronic components and the boiler, fully closed by screws;
- working surface (2) fitted with grille and tray to collect fluids;
- controls (3) located on the top part of the machine, above the dispensing areas (4);
- relief valve on the boiler;
- check valve on the water line.

3.5.b - Electrical/electronic safety devices

The electrical/electronic safety devices are as follows:

- thermal breakers on motors;
- safety thermostats to monitor overheating;

3.6 - OPERATOR AREAS (Fig. 2)

The machine is operated by only one operator, who stands in front of the machine to prepare coffee and other hot drinks with ease.

3.7 - AREAS WITH RESIDUAL RISK (Fig. 3)

Residual risk areas are areas that cannot be protected due to the specific type of operation they are used for; on the coffee machine, these areas are as follows:

- the area (1) of the units when dispensing coffee;
- the steam tap (2) when heating drinks;
- the hot water dispensing area (3);
- the top part of the dispensing area (4); this hazard is indicated by the relevant label.

Risk of burning is present in all three areas.

3.8 - DANGEROUS AREAS



HAZARD

Dangerous areas are all areas inside the machine, under the safety guards, where the technician can operate when servicing the machine.

These areas are accessible only by the technician.

Fig. 1

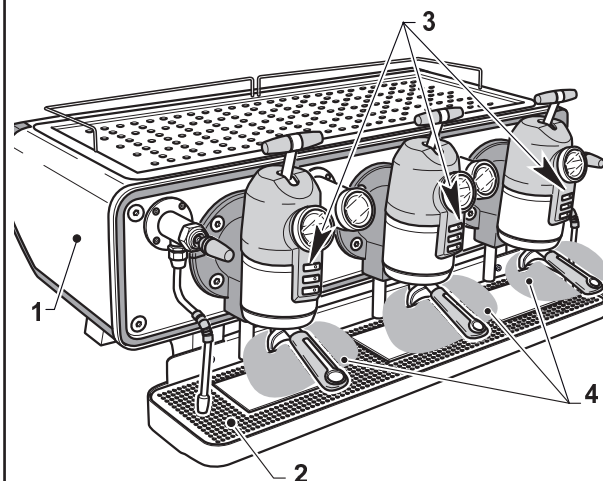


Fig. 2

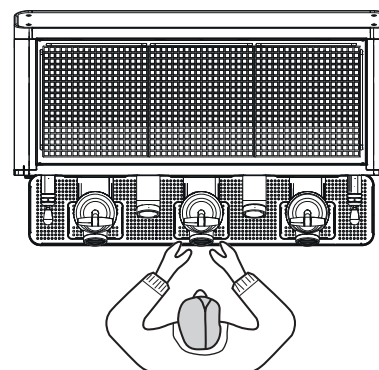
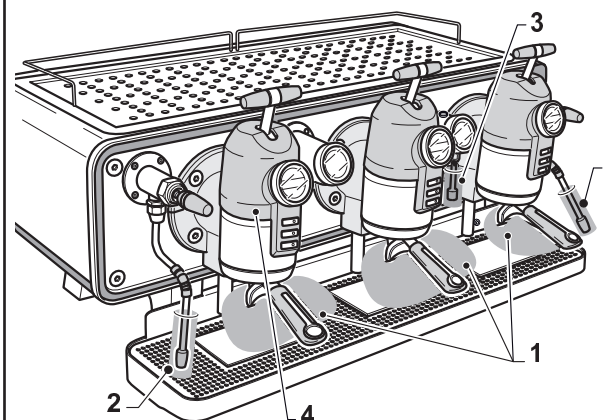


Fig. 3



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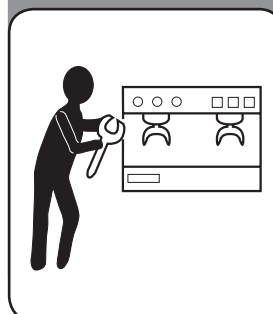
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INSTALLATION AND CONNECTION

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**HAZARD**

All operations described in this chapter must be performed by a specialised and authorised technician.

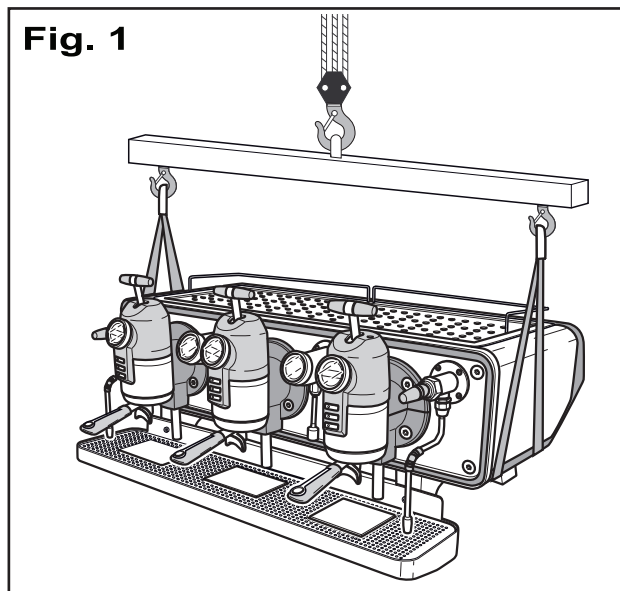
4.1 - LIFTING THE MACHINE (Fig. 1)

The machine must be lifted by four or more people located on opposite sides of the machine, lifting it manually while holding it from under the machine frame base/support feet.

The machine can also be lifted by a hoist, inserting the straps under the machine base and the other end to a beam, so that external panels are not crushed.

**ATTENTION**

Do not use steel ropes for lifting, since they may damage the external body.

Fig. 1

4.2 - MACHINE POSITIONING (Fig. 2)

**ATTENTION**

The coffee machine must be installed at a safety distance of at least 10cm from the side and rear walls.

**HAZARD**

The coffee machine cannot be installed in areas where water jets are used.

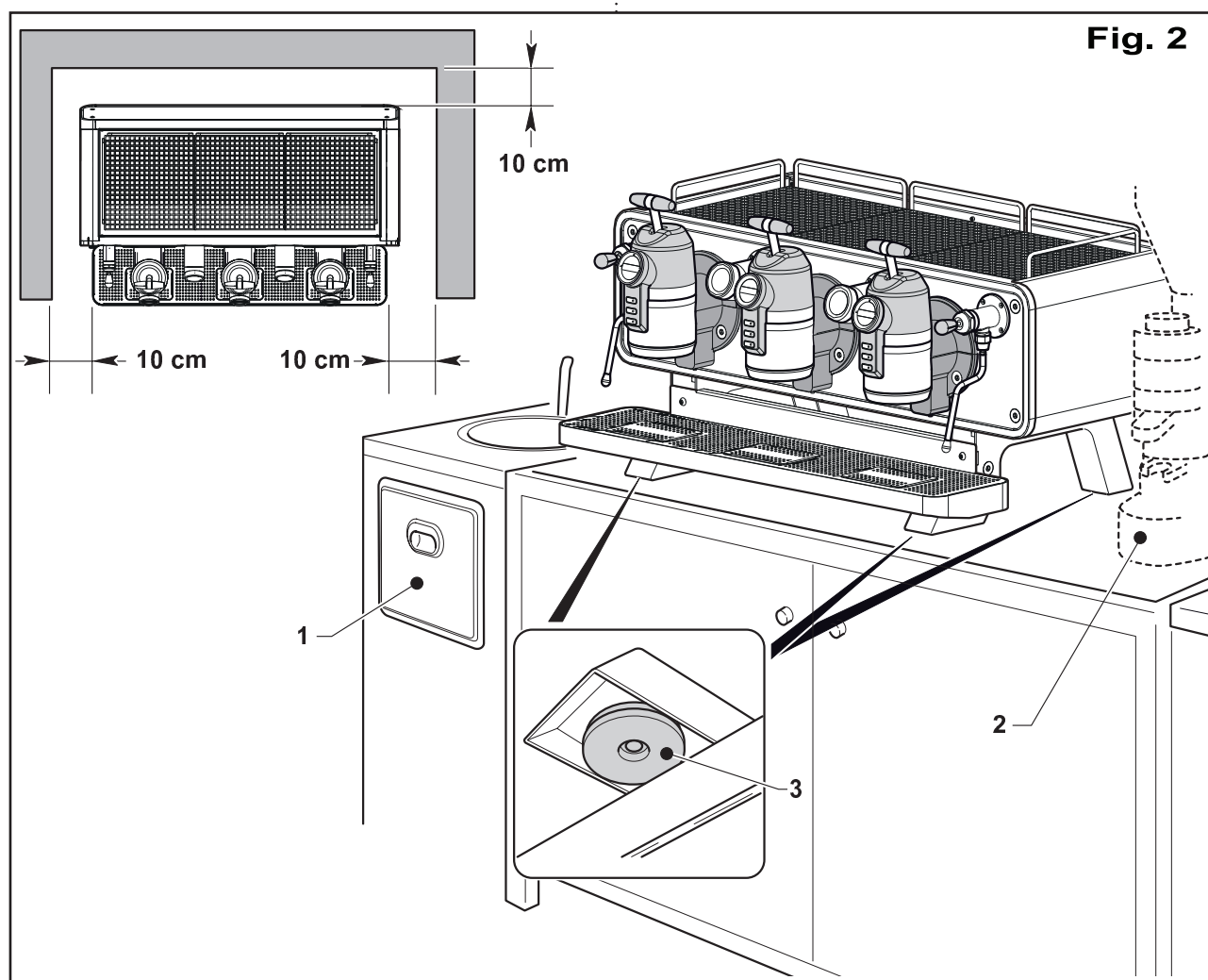
**IMPORTANT**

The working surface must be sized so that it can support the weight of the machine; it must be level and its height must be such that the top part of the machine (cup

heating plate) is no higher than 150 cm from the floor.

If necessary, drill two holes on the working surface to let through the intake and drain pipes and the power cable.

- Set aside some space for a used coffee container (1) and a grinder/dosing machine (2) near the machine.
- Lift the machine and position it in its final location.
- If necessary, it can be levelled by means of the feet (3).

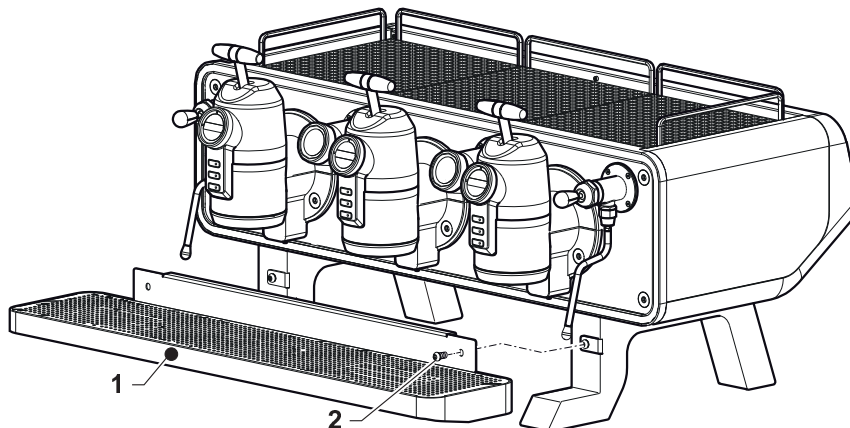
**Fig. 2****EN**

4.3 - TRAY ASSEMBLY

(Only for the version without loading cells) (Fig. 3)

- Assemble the tray (1) on the machine and fasten it with the two Allen screws (2).

Fig. 3



4.4 - WATER CONNECTION (Fig. 4)

4.4.a - Drain (Fig. 4)

- Connect the drain pipe (1) to the tray fitting (2) and fasten it with the relevant strap (3).



IMPORTANT

The drain siphon must be positioned at least 20 cm below the area the machine is standing on.

- Connect the other end to the previously prepared drain pipe.

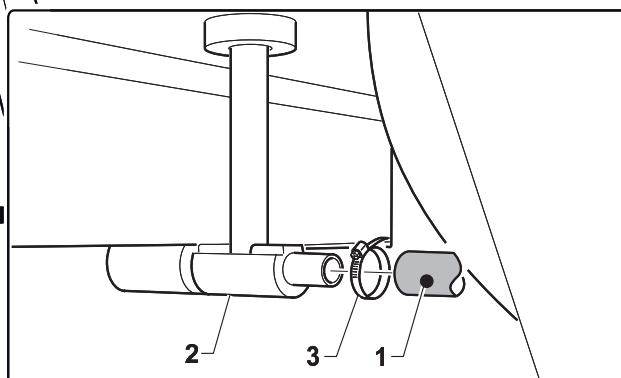
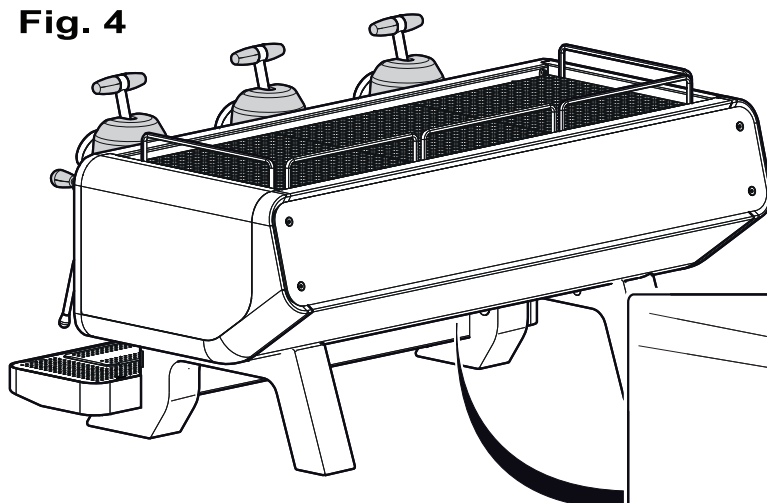


ATTENTION



Check that the drain pipe is free, without kinking or obstructions.

Fig. 4



4.4.b - Intake (Fig. 5)

**ATTENTION**

The machine must be connected to a water mains supplying drinking water, softened to a maximum hardness of 3.5/5 French degrees (60/85 ppn).

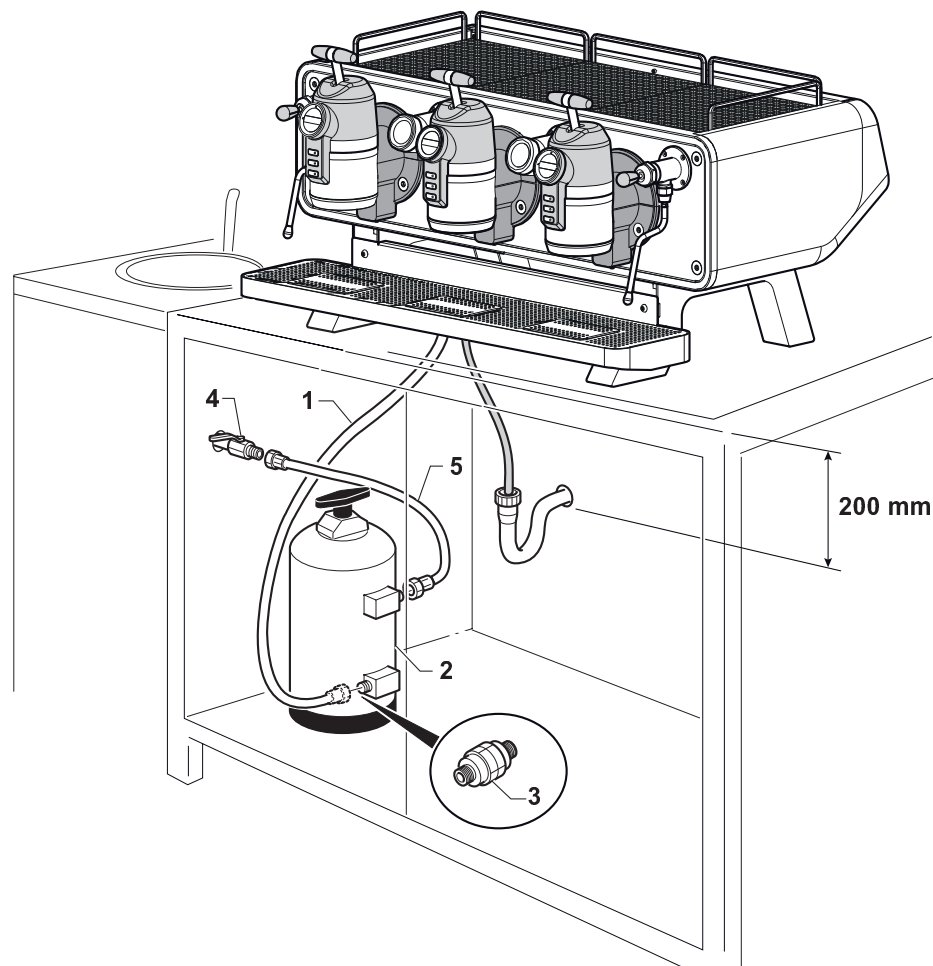
Check that the supply pressure does not exceed 4 bar (0.4 MPa). If pressure is greater, install a pressure reducer.

- Connect the intake pipe (1) to a softener (2) with the supplied impurity filter (3) between them

- Before the softener (2), install a shuttering tap (4) to separate the water system from the machine, and connect it to the softener (2) by means of pipe (5).

**IMPORTANT**

There are three softening systems for water: manual, automatic, centralised. To install, operate and service the softener, see the relevant instruction manual.

Fig. 5

EN

4.5 -ELECTRIC CONNECTION (Fig. 6)



- The power supply line must be fitted with a suitable omnipolar **LINE DISCONNECTOR** (automatic magnetothermal or differential breaker) located upstream of the control unit main switch, with a minimum opening of contacts of 3mm.
- The grounding system must be compliant with the national electrical regulations current in the place of installation.
- The power supply cables must be sized according to the maximum current required by the machine so that the total voltage loss under full load is less than 2%.
- Data pertaining to the power supply line must match those listed on the identification plate and those shown in the technical specification table, which is found in “chapter 2” of this manual.



HAZARD

Before performing the electrical connection, ensure that the **LINE DISCONNECTOR** is tripped (line is not live).



IMPORTANT

The machine is delivered already ready for the voltage requested upon ordering.

- The machine is connected to the grid by the supplied power cable (1) and to a breaker (2) that is properly sized for the machine power consumption. See the wiring diagrams in the figure for the connection method.

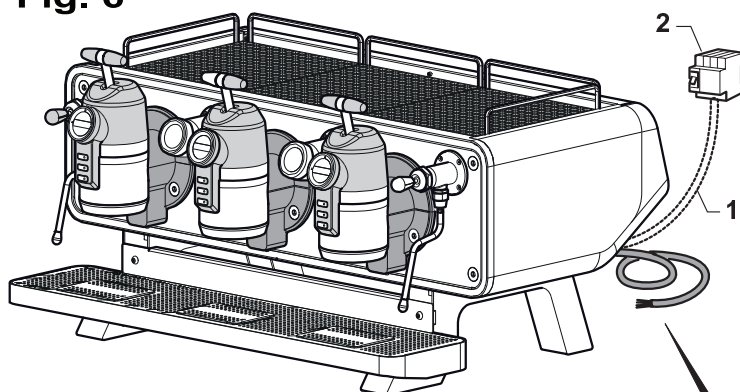


IMPORTANT

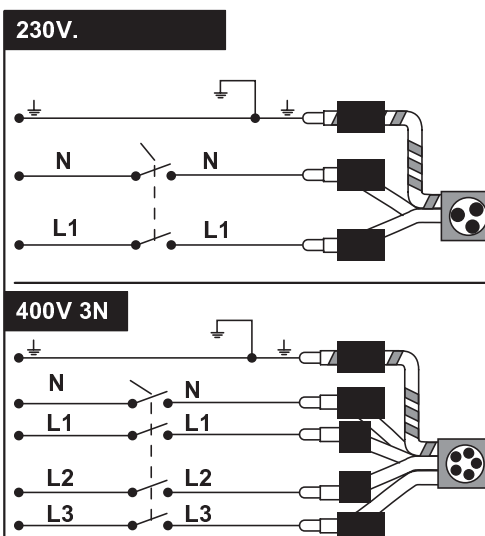
The differential breaker located upstream of the machine must be positioned in an easily accessible area.

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Fig. 6



G	Green
B	Black
W	White
Y/G	Yellow/Green
BL	Blue
BR	Brown



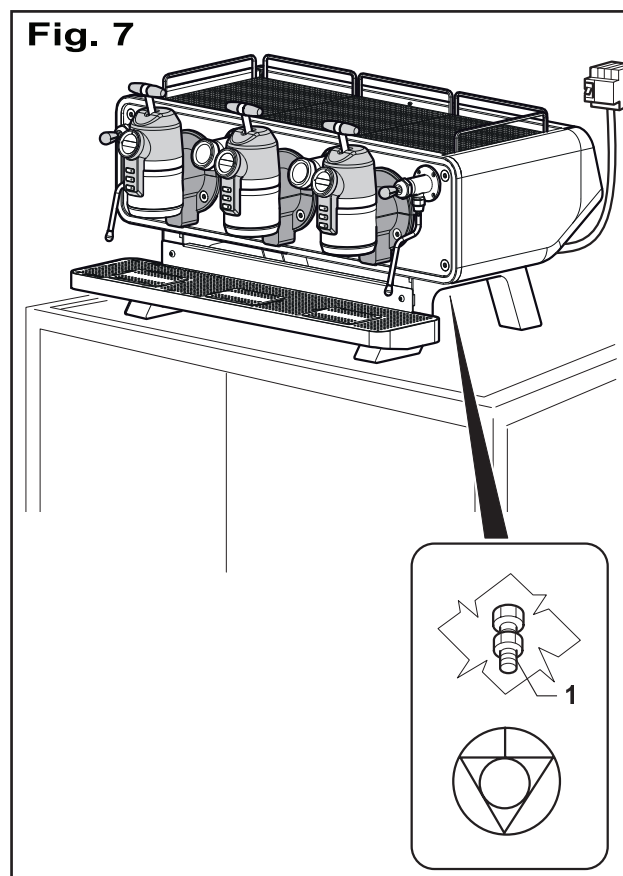
4.5.a - Equipotential connection (if present) (Fig. 7)

This connection, required by some standards, prevents differences in electrical potential between the grounds of the devices installed in the same room.

The machines prepared for this connection are fitted with the relevant terminal (1) located on the frame of the machine.

- Connect an external equipotential connector of the proper size to the relevant terminal (1), in compliance with current regulations.

Fig. 7



EN

4.6 - COMMISSIONING

4.6.a - First start-up (Fig. 8 - 9)

- Open the water supply tap upstream of the machine.
- Power on the machine power supply bringing the breaker upstream of the machine to ON.
- Press the "ON/OFF" button (1) which turns on to indicate that the machine is live; the unit displays (2) turn on.
- The boiler is automatically filled with water; the graded scale "A" on the level display (3) turns on; when the full level is reached, scale "A" is complete and the display turns on fully.
- When the "MAX" level is reached, the graded scale "A" stays on steady and the display is fully lit.



IMPORTANT

If automatic filling does not take place within 120 seconds, the machine stops and the LEDs on the unit button panels light up and flash.

Check that the water supply tap is open.

- When filling is completed, dispense water from the units by operating on levers (4), without fitting the filter holders.
- Check that water comes out properly, venting any air bubble present in the circuit.



IMPORTANT

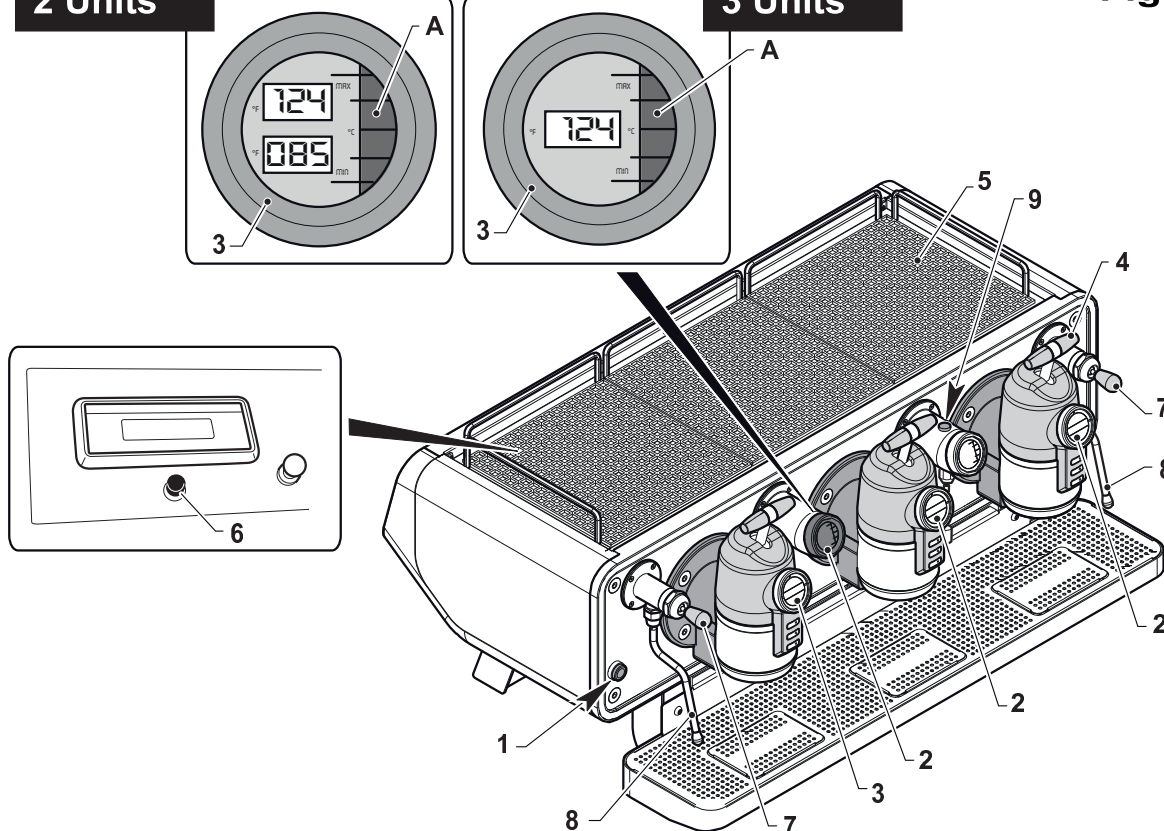
Remove the cup heating plate (5) and press button (6) for 3 or 4 seconds to fully vent any air bubble in the circuit.

- Turn the steam dispensing levers (7) to open position until steam is dispensed from the taps (8), then bring the levers (7) back to the middle position.
- Dispense water by pressing button (9) located above the unit to vent any air bubble in the circuit.
- Wait for the set temperature to be reached for steam ("123°C") and coffee water ("94°C"), which are shown on display (3) and (2) of each dispensing unit, respectively.

2 Units

3 Units

Fig. 8



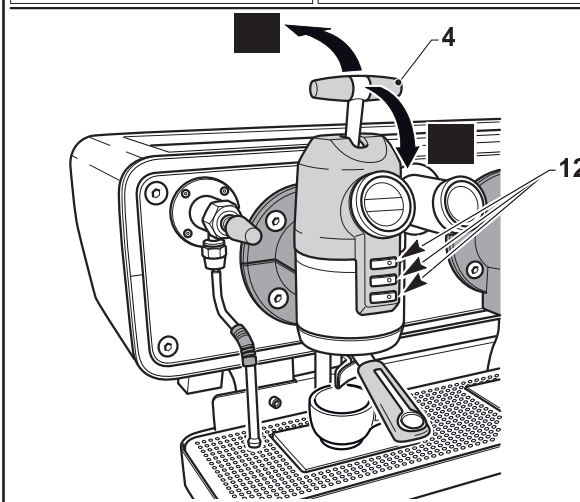
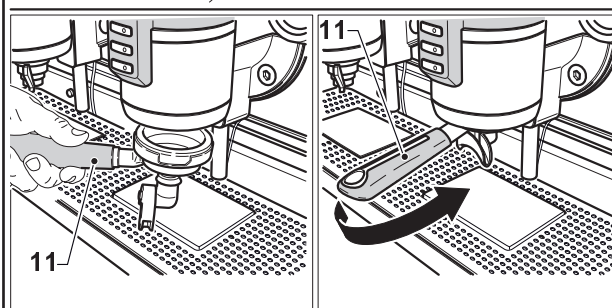
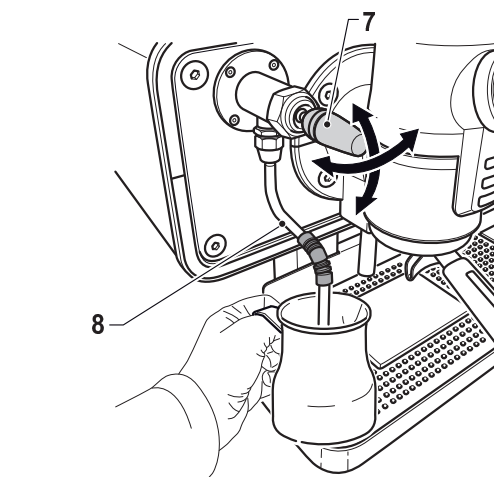
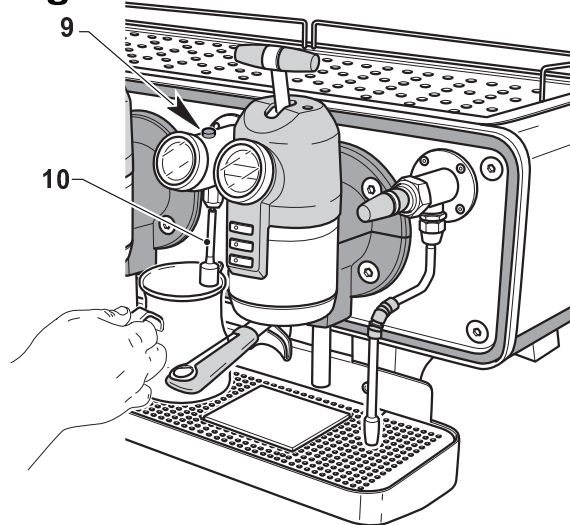
- Position a jug with handle under dispenser (10) and dispense water by pressing button (9), checking that dispensing is correct; water dispensing will stop automatically at the end of the set time.

- Position a jug of water and insert the tap (8) into it. Open the steam tap by turning lever (7) to the vertical or horizontal position (360° opening) and try to heat water up. Repeat the same operation with the other dispenser on the other side of the machine.

- Assemble the filter holders (11) in the units, position the cups under them and dispense by pressing the top lever (4) of each unit, enabling the 3 brewing % settings by means of the relevant buttons (12). Check proper dispensing of water into the cup.

**IMPORTANT**

Move the lever (4) forward “A” to dispense for one coffee; move lever (4) backward “I” to dispense for two coffees.

Fig. 9

EN

4.6.b - Adjustment of the grinder/dosing machine



IMPORTANT

Install, adjust and prepare the grinder/dosing machine as described in the relevant instruction manual.

4.7 - COFFEE DISPENSING TESTS

Try to dispense coffee following the instructions in “chapter 5”, checking the quality of coffee.

- Dispense coffee and check that 20-30 cc of coffee are dispensed in 20-30 seconds;
- If this is not correct, the coffee grain size must be adjusted by operating on the grinder/dosing machine: a finer grain increases the brewing time, a coarser grain decreases the brewing time.
- Check that the dispensed coffee has the following characteristics:
 - hazel cream colour
 - consistency (fine bubbles)
 - cream remains for more than 1 minute.



IMPORTANT

These instructions are not compulsory, since proper dosing and therefore the quality of coffee depends on the type of coffee, type of water and climate.

4.8 - FINAL DELIVERY

At the end of the installation proceed as follows:

- Train the personnel who will be using the machine, performing some coffee dispensing tests, preparing a cappuccino, etc...
- Explain how to perform maintenance and cleaning operations for proper maintenance of the machine.
- At the end of installation, fill in the installation report.

4.9 - ADJUSTING THE FUNCTIONS



ATTENTION



Some machine functions (temperature, language, etc.) must be adjusted by a specialised and authorised technician, while the machine is operating and with the utmost care; these operations are described in the relevant technical manual.

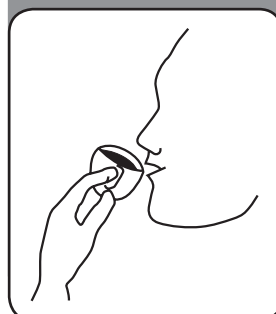
5

Chapter

EN

OPERATION OF THE MACHINE INDEX

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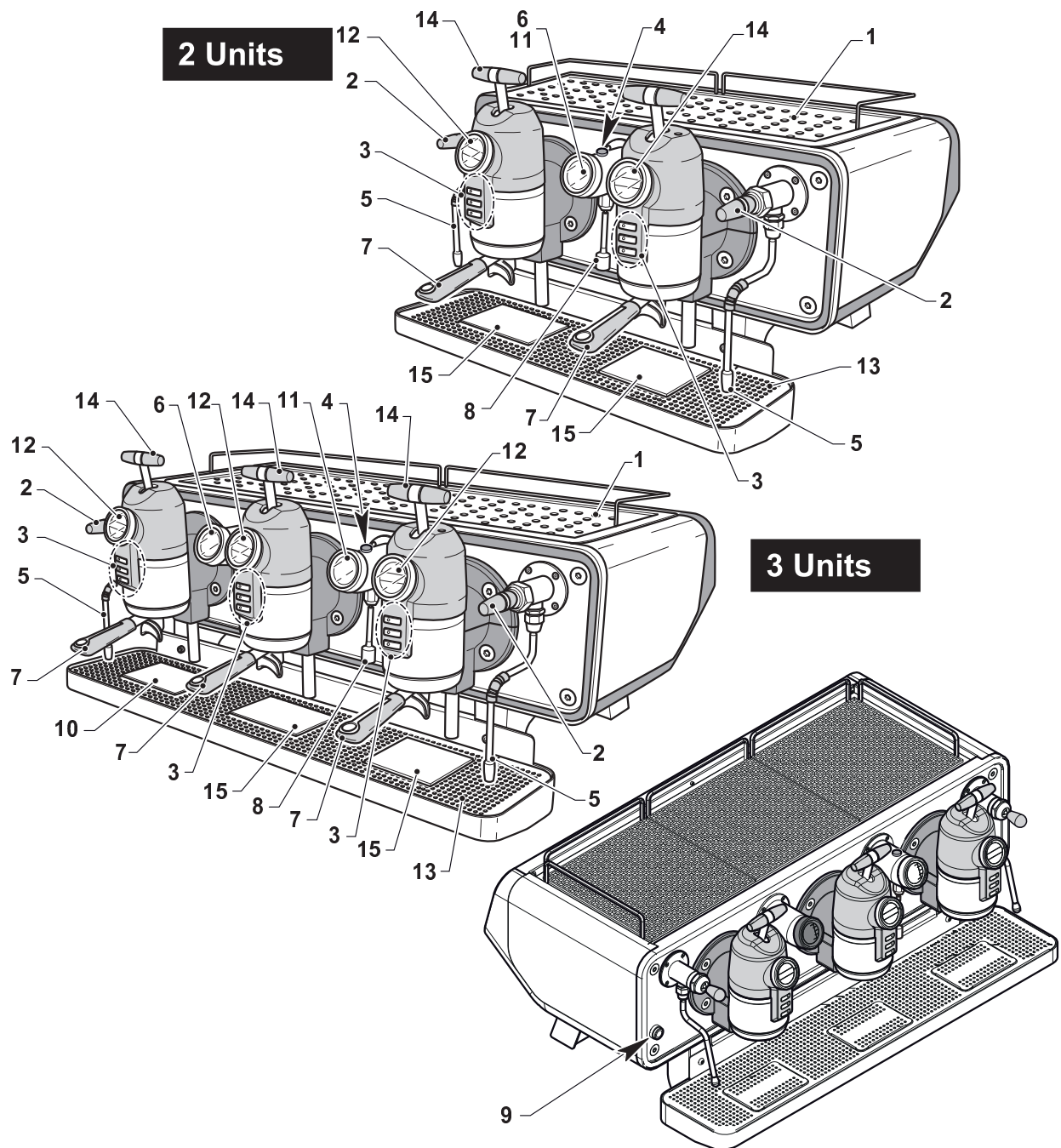


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5.1 - DESCRIPTION OF COMPONENTS (Fig. 1)

Fig. 1



Component key

- 1. Cup heating plate with heating element
- 2. Steam tap lever
- 3. Unit button panel
- 4. Water tap button
- 5. Steam tap
- 6. Water level indicator
- 7. Unit with filter holder

- 8. Water tap
- 9. On/Off line switch
- 10. Scales (if present)
- 11. Hot water temperature indicator
- 12. Unit parameter display
- 13. Tray
- 14. Coffee dispensing lever

5.2 - COFFEE DISPENSING UNIT (Fig. 2)

A display (1), button panel (2) and a lever (3) are located on the dispensing units, to control coffee dispensing.

5.2.a - Display (1) (Fig. 3)

The display is divided into 3 separate areas:

Zone "A"

With the machine in stand-by, the temperature of the coffee water inside the unit is shown.

When dispensing coffee, the dispensing pressure is shown.

Zone "B"

With the machine in stand-by, the % of brewing selected by means of the button panel (2) is shown.

When dispensing coffee, the weight (in g) of the coffee in the cup is shown, net of the tare (for models fitted with scales).

Zone "C"

When dispensing coffee, the coffee dispensing time (in s) is shown.

5.2.b - Button panel (2) (Fig. 4)

Three buttons are present on the unit to select the percentage of brewing of coffee.

Button (4) 40%

The 40% brewing corresponds to a **"LONG COFFEE"**. Press button (4) until the relevant LED (5) turns on; the message "40%" appears on zone "B" of the display.

Button (6) 50%

The 50% brewing corresponds to a **"ESPRESSO COFFEE"**.

Press button (6) until the relevant LED (7) turns on; the message "50%" appears on zone "B" of the display.

Button (7) 60%

The 60% brewing corresponds to a **"SHORT BLACK COFFEE"**.

Press button (7) until the relevant LED (8) turns on; the message "60%" appears on zone "B" of the display.

5.2.c - Lever (3)

A lever (3) is located on the top part of the display, to control coffee dispensing.

Move the lever (3) forward "A" to dispense for one coffee; move lever (3) backward "I" to dispense for two coffees.

Fig. 2

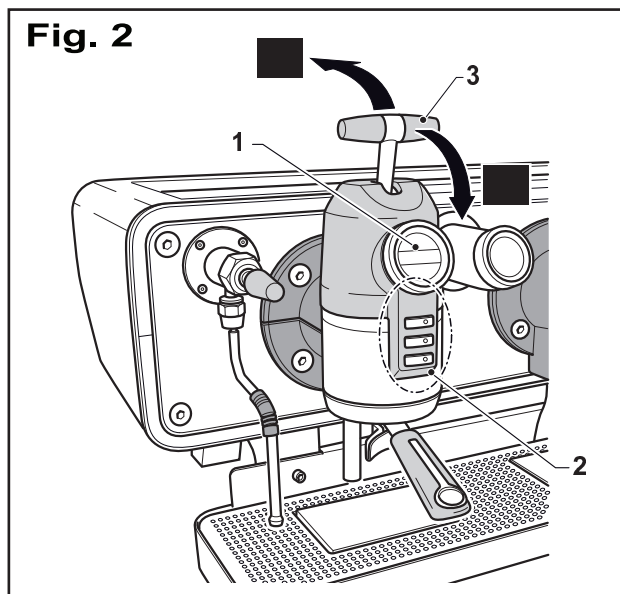


Fig. 3

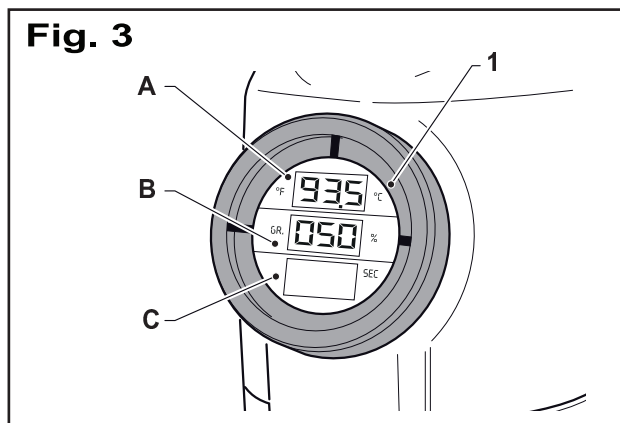
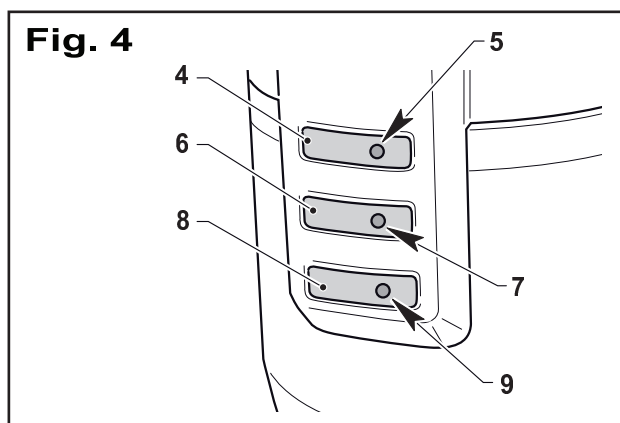


Fig. 4



5.3 - HOT WATER DISPENSING

UNIT "Opera 3 units" (Fig. 5)

A display (1) and a button (2) are located on the dispensing unit.

5.3.a - Display (1)

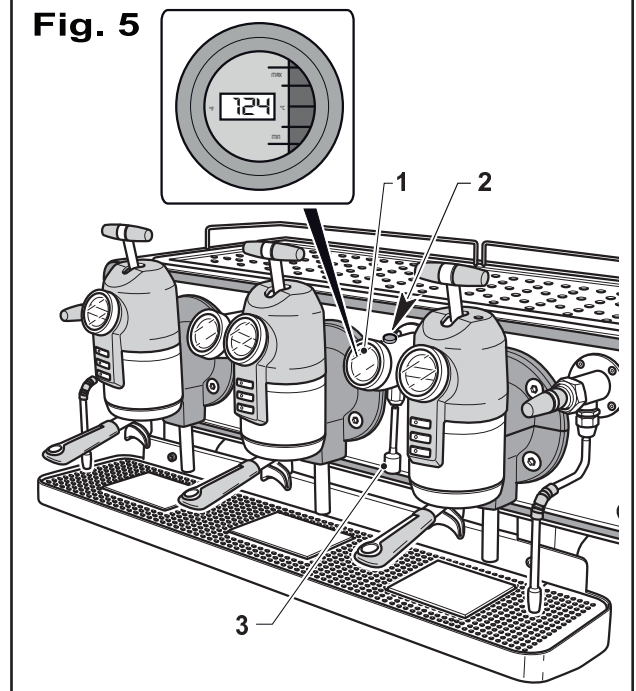
The middle display (1) shows the water temperature.

5.3.b - Dispensing button (2)

Press the button (2) to dispense hot water from nozzle (3), mixed at the desired temperature.

Dispensing ends automatically when the set time expires.

Fig. 5



5.4 - HOT WATER DISPENSING

UNIT "Opera 2 units" (Fig. 6)

A display (1) and a button (2) are located on the dispensing unit.

5.4.a - Display (1)

The display is divided into 3 separate areas:

Zone "A"

This shows the temperature of steam in the boiler.

Zone "B"

This shows the water level in the boiler.

Zone "C"

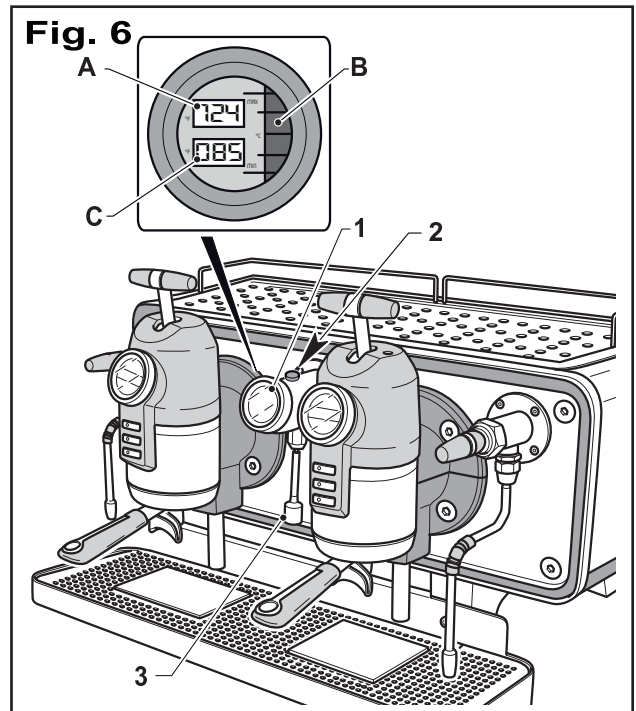
This shows the water temperature.

5.4.b - Dispensing button (2)

Press the button (2) to dispense hot water from nozzle (3), mixed at the desired temperature.

Dispensing ends automatically when the set time expires.

Fig. 6



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5.5 - WATER LEVEL AND TEMPERATURE OR STEAM PRESSURE DISPLAY “Opera 3 units” (Fig. 7)

The display is divided into 2 separate areas:

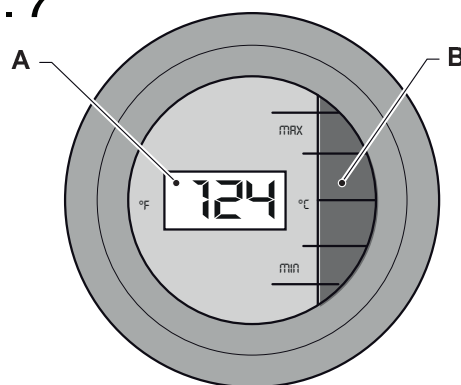
Zone “A”

This shows the temperature or pressure of steam in the boiler, according to the programming.

Zone “B”

This shows the water level in the boiler.

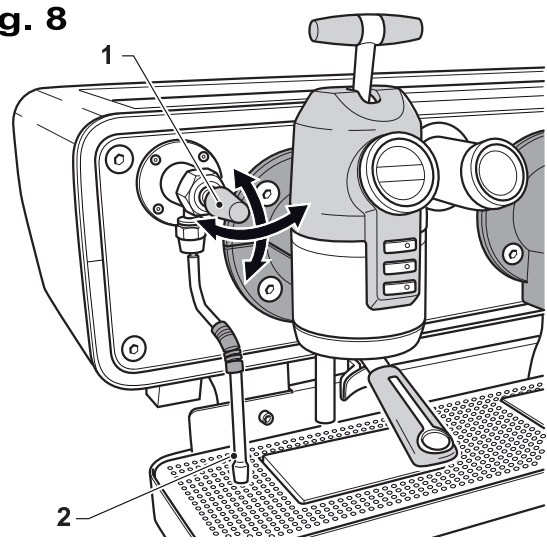
Fig. 7



5.6 - STEAM DISPENSING UNIT

Move lever (1) in any position to start dispensing steam from nozzle (2); move the lever (1) to the middle to stop dispensing.

Fig. 8



5.7 - DAILY PRELIMINARY OPERATIONS

5.7.a - Starting the machine (Fig. 9-9a)

- Check that the water supply tap upstream of the machine is open.
- Check that the thermal breaker upstream of the machine is set to "ON".
- Press switch (1), which will turn on; water in the boiler will be automatically heated, as well as the cup heating plate.
- Place the filter holders in the relevant units.
- Wait for the water temperature to reach the set value shown on the top part "A" of display (2) on the dispensing unit.
- Wait for the steam temperature "B" shown on display (3) to reach the set value " $123^{\circ}\text{C} \div 124^{\circ}\text{C}$ ".
- Wait for the water temperature "C" shown on display (3-4) to reach the set value " 85°C ".

Fig. 9

2 Units

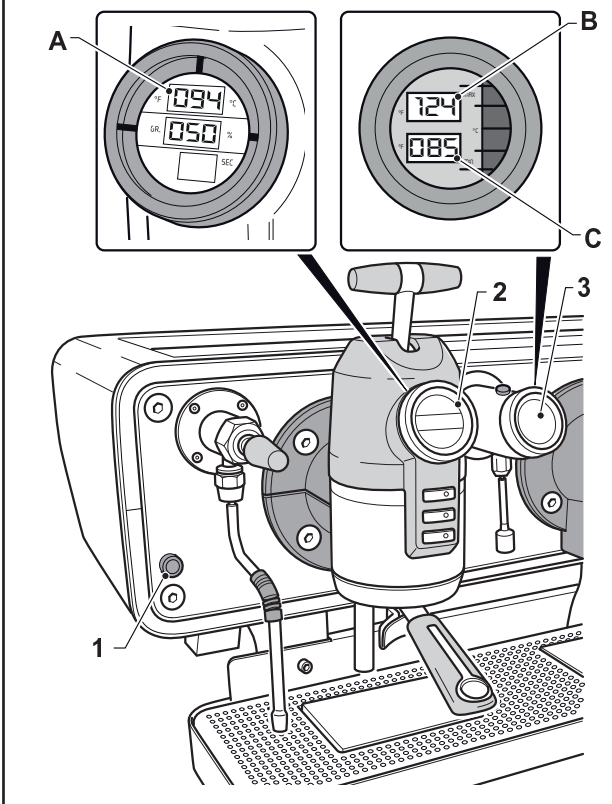
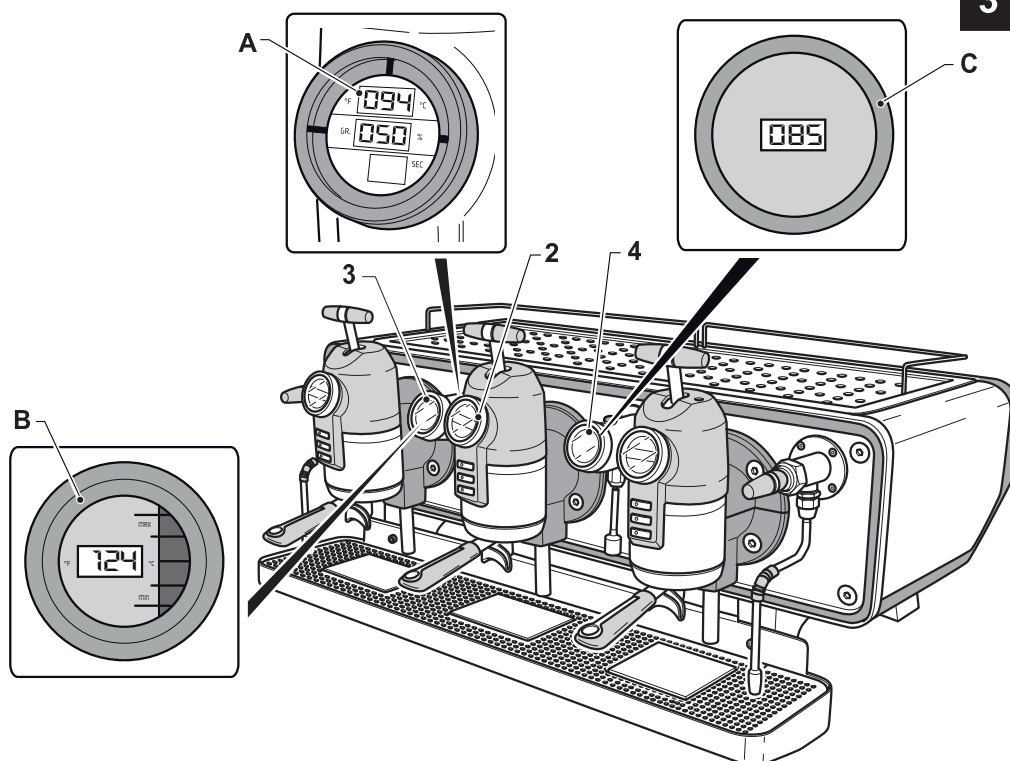


Fig. 9A

3 Units



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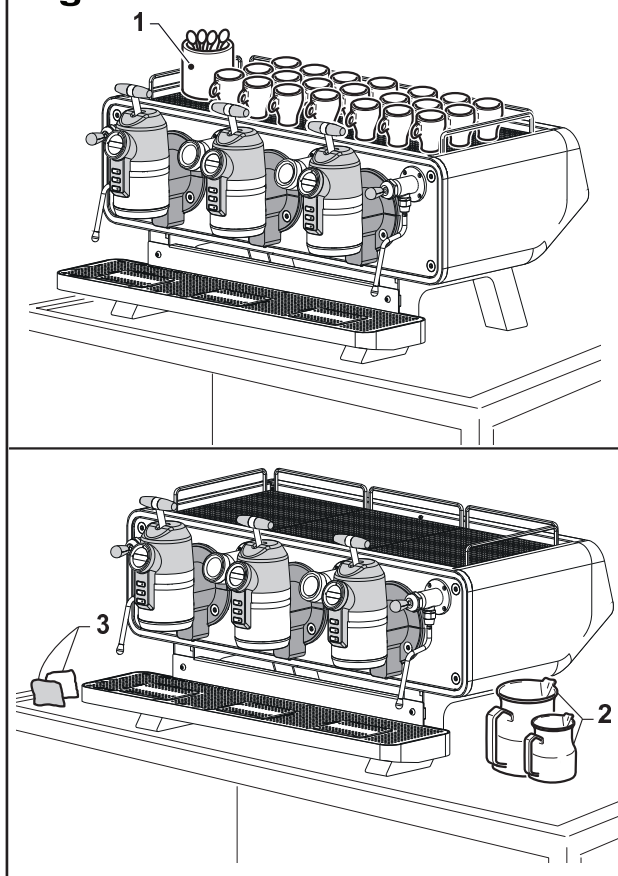
5.7.b - Preparing the work station (Fig.10)

- Place the teaspoons in a metal container (1) and place it on the cup heating plate.
- Prepare the milk jugs (2) and place them near the machine.
- Prepare some cloths (3) to clean the steam taps, the machine and the bench.
- Prepare the grinder/dosing machine and the ground coffee as described in the relevant manual.
- Position the cups/mugs on the cup heating plate, with their lip facing upwards (maximum of two layers).

**IMPORTANT**

Only cups, mugs and glasses and no other objects can be placed on the cup heating plate.

Dry the objects before placing them on the cup heating plate.

Fig. 10

5.8 - PREPARING COFFEE (Fig. 11-12-13-14)

5.8.a - General information on preparing good coffee

- The cup must always be hot, therefore take it from the cup heating plate or heat it with hot water if cold.
If the cup is cold, the sudden change of temperature of the espresso will change its taste.
- Never load the filter holder without immediately dispensing coffee; the coffee powder would "burn" in the unit and the espresso would be very bitter.
- We recommend grinding a quantity of coffee necessary for the immediate need; ground coffee which is not used for long will lose its aroma and its fatty content will go rancid.

5.8.b - Dispensing coffee

- Remove the filter holder (1) from the dispensing unit turning it in the direction of the arrow, turn it upside down and bang it against the used coffee container (2) to remove all used coffee.



ATTENTION



Do not bang the filter holder against an unprotected surface because the filter may be damaged and the seal may be compromised.

- Use the filter for one coffee (3) or two coffees (4) as needed.
- Position the filter holder (1) in the relevant seat of the grinder/dosing machine; pull the lever (5) once for one coffee or twice for two coffees.

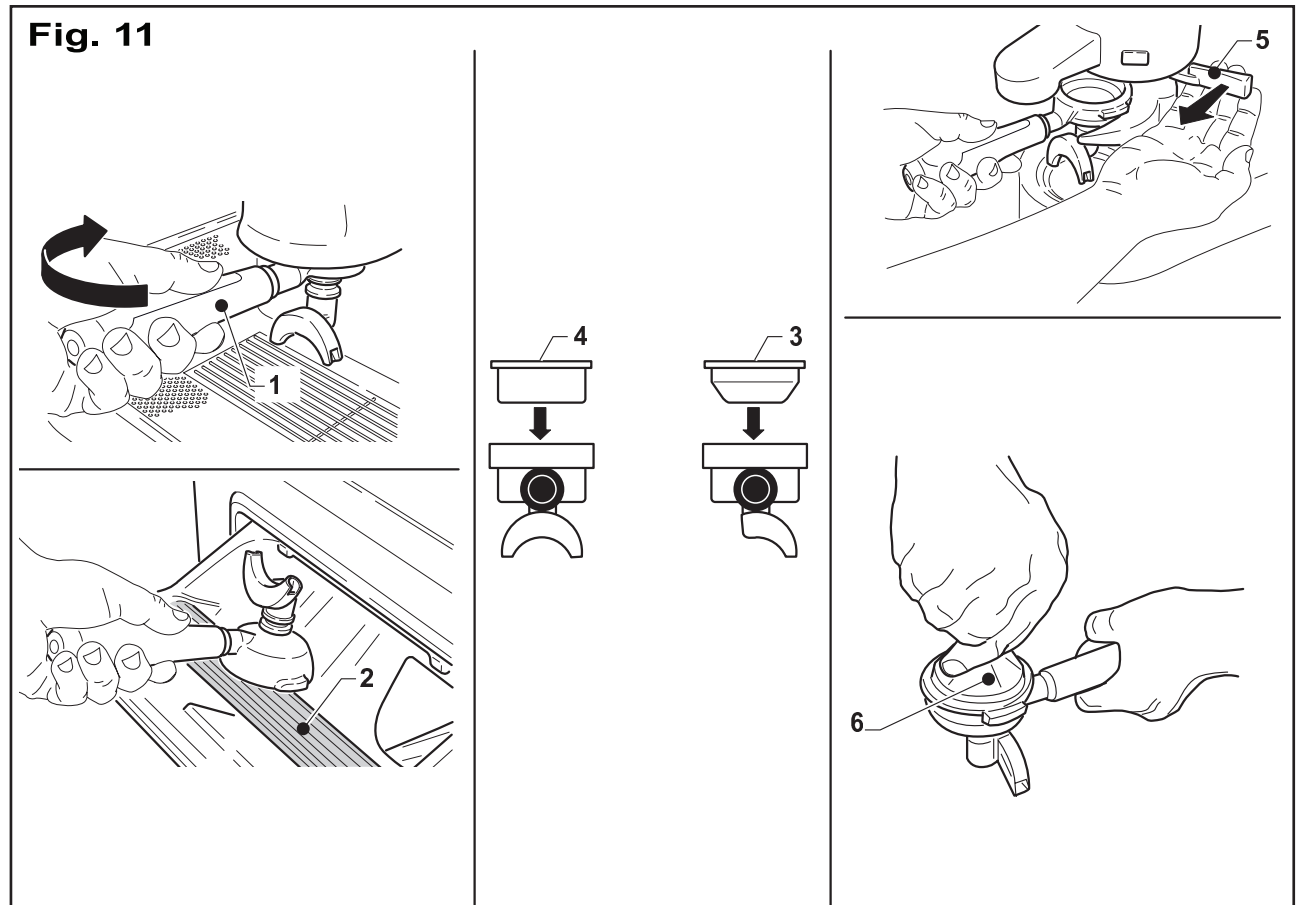


IMPORTANT

The lever of the grinder/dosing machine must be pulled fully and then released so that it returns to standby position.

- Press the coffee with the presser (6).

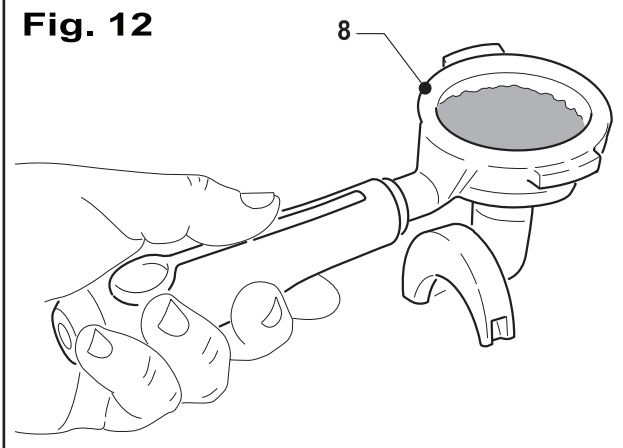
Fig. 11



EN

- Clean the edge (8) of the filter holder; if coffee powder is left on the edge of the filter, the gasket seal will be compromised, therefore water and coffee will leak.

Fig. 12



- Attach the filter holder (1) to the unit, turning it in the direction of the arrow until it stops.
- Place the coffee cup(s) under the filter holder.
- Choose the desired type of coffee
Button 9 = Short black (60%)

Fig. 13

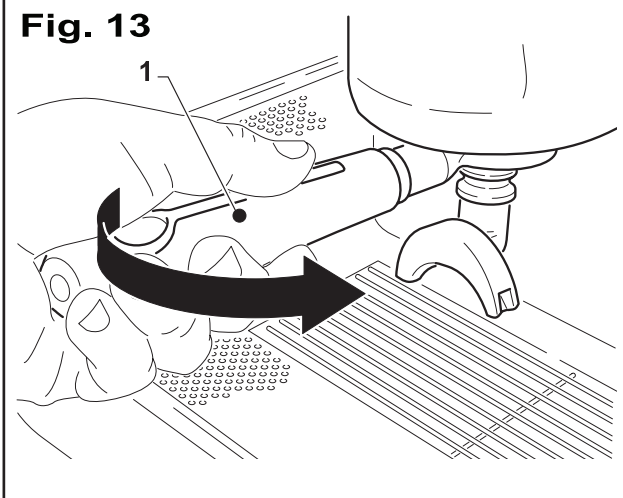
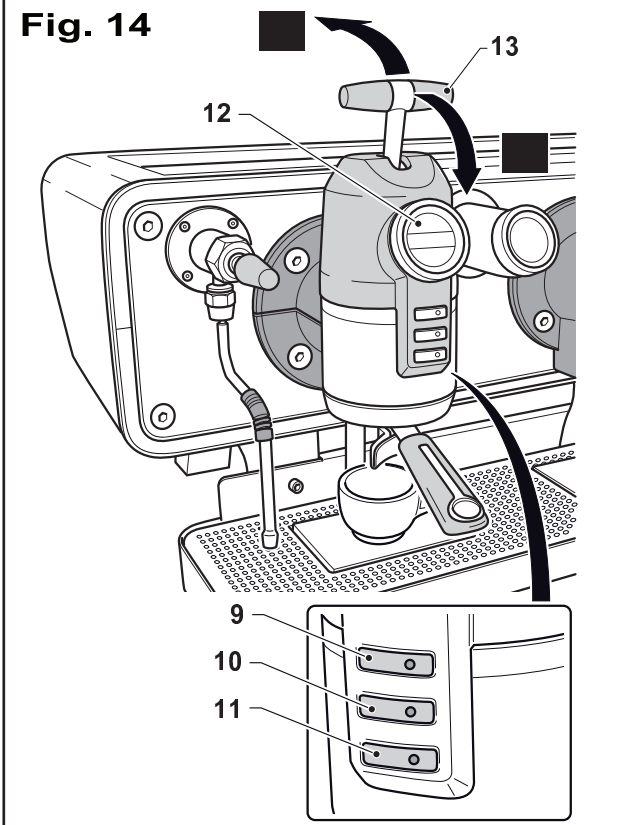


Fig. 14



Button 10 = Espresso coffee (50%)

Button 11 = Long coffee (40%)

When the button is pressed, the relevant LED turns on and the selected brewing % appears on display (12).

- Operate on lever (13) to start dispensing coffee; Move the lever (13) forward "A" to dispense for one coffee; move lever (13) backward "I" to dispense for two coffees.
- Dispensing automatically stops when the set time expires or the set weight is reached, as detected by the loading cell located under the cup.
- After dispensing, leave the filter holder fitted to the unit until the next dispensing.

5.9 - PREPARING CAPPUCCINO (Fig. 15)

To prepare a professional cappuccino, fresh milk must be "frothed" ($\pm 65 \div 70$ °C Max) until froth is achieved, which then is poured onto a previously dispensed coffee.

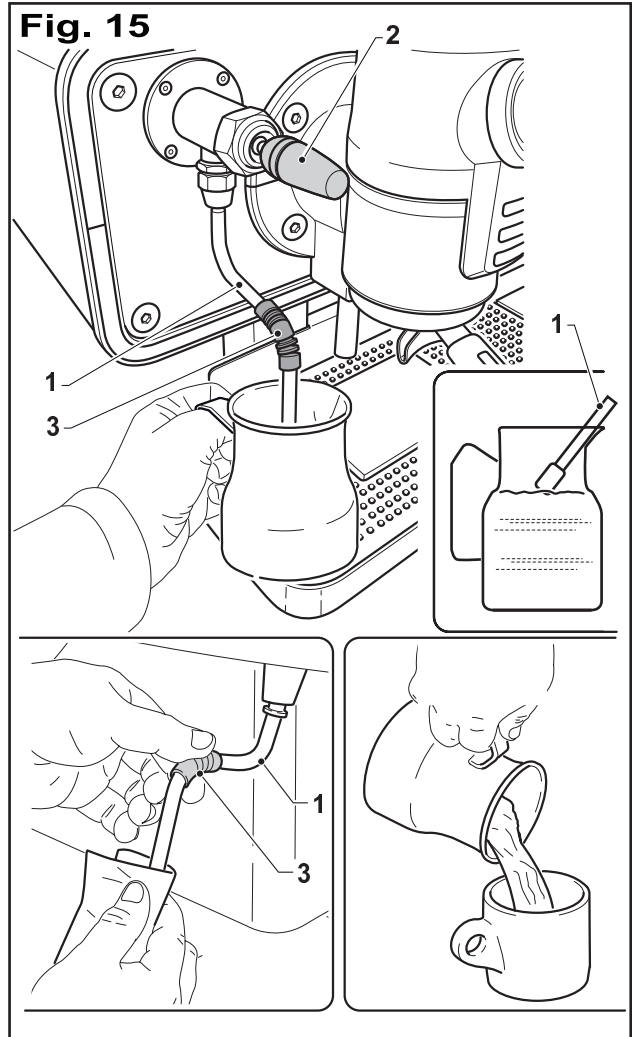


HAZARD

Be careful, since the tap (1) is hot and can burn your hand. To move the tap, hold it only by the area (3) coated with rubber.

- Pull out the tap (1) over the grille and use the lever (2) to dispense steam for one/two seconds to drain the water contained in the steam tap.
- Pour the milk in the jug. We recommend using stainless steel jugs with conical spouts. The quantity of milk for a cappuccino is approximately 125 cc (1/4 of a litre).
- Keep the spout of the steam tap (1) just below the milk surface; keep the jug slightly tilted, the steam tap must not be in the middle nor against the wall. Open the steam with lever (2): a vortex will be generated inside the jug, which will form a compact froth. Stop dispensing steam by moving lever (2) to the middle position when a max. temperature of 70 °C is reached.
- Pull out the steam tap from the jug, tap the bottom of the jug gently to stabilize the air bubbles, then pour the froth on the previously prepared espresso, waving the jug slightly.
- After preparing any type of drink, dispense steam for a few seconds to remove any residue of the drink and clean, before and after each dispensing, with a cloth to be used only for this purpose and to be periodically replaced in order to prevent crusting that is hard to remove.

Fig. 15

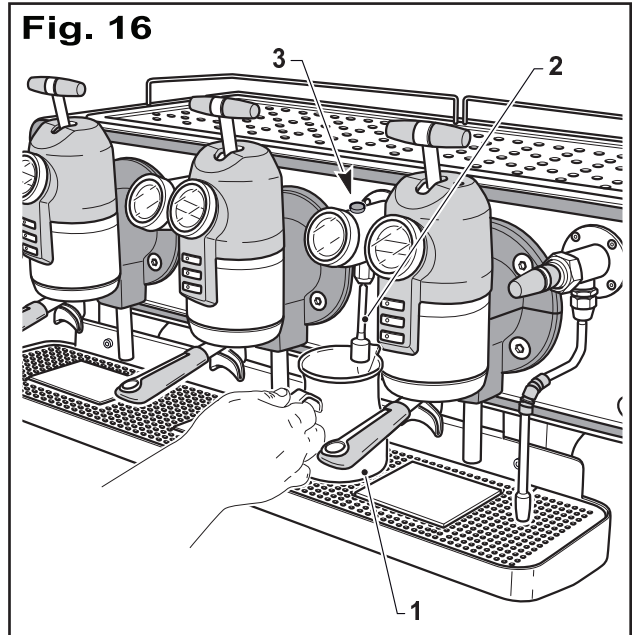


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5.10 -PREPARING TEA, CAMOMILE, ETC. (Fig. 16)

- Place a jug (1) under the water dispensing tap (2).
- Press button (3) to dispense hot water, when the set time expires, dispensing stops.
- Add the desired product.

Fig. 16



5.11 -HEATING A DRINK (Fig. 17)

- Position the tap (1) over the grille and use the lever (2) to dispense steam for one/two seconds to drain the water contained in the steam tap.
- Pour the drink in the jug. We recommend using stainless steel jugs with conical spouts.
- Insert the steam tap (1) into the jug then dispense steam by turning lever (2).
- When heated, stop dispensing steam by moving lever (2) to the middle position.
- After preparing any type of drink, dispense steam for a few seconds to remove any residue of the drink and clean, before and after each dispensing, with a cloth to be used only for this purpose and to be periodically replaced in order to prevent crusting that is hard to remove.



HAZARD

Be careful, since the tap (1) is hot and can burn your hand. To move the tap, hold it only by the area (3) coated with rubber.

5.12 -PROGRAMMING

EN

Doses and some machine functions (temperature, etc.) can be programmed in two different ways: Manually, by means of the machine buttons, or by means of an application installed on a tablet.

5.12.a - “Coffee doses” manual programming (Fig. 18)

- Fit the filter holder with coffee sufficient for the dispensing to be programmed on the machine.
- Press button (1) on the first unit on the left for 10 seconds, until its LED flashes (2).
- Within 30 seconds, press one of buttons (1), (3), (4) pertaining to the dispensing to be programmed, then operate lever (5) toward “A” to dispense a coffee or toward “I” to dispense two coffees.
- When the quantity of coffee in the cup reaches the desired amount, move lever (5) to stop dispensing; the program will store the quantity of coffee dispensed for that dispensing for all units of the machine.
- Repeat this operation for all types of dispensing.

Fig. 17

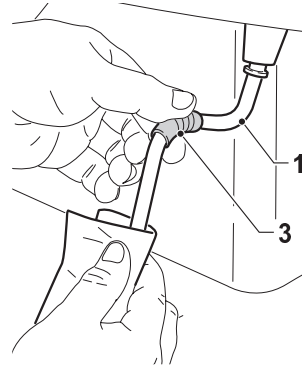
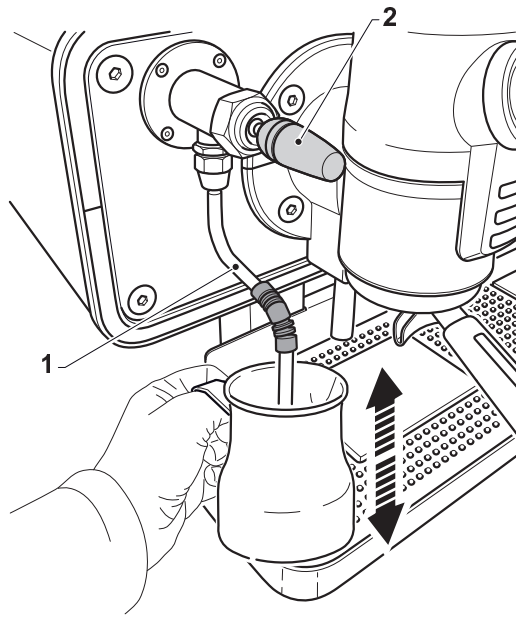
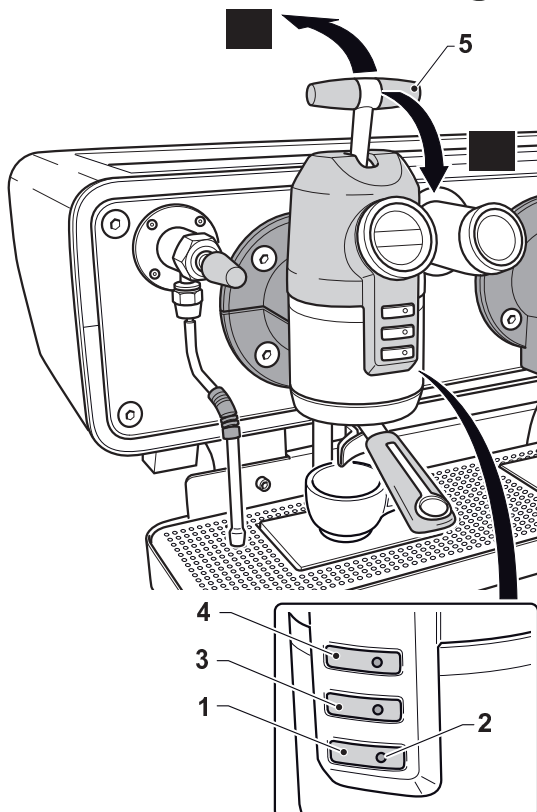


Fig. 18



5.12.b - “Water dose” manual programming(Fig. 19)

- Position a container under spout (1).
- Press button (2) on the first unit on the left for 10 seconds, until its LED flashes (3).
- Within 30 seconds, press button (4) to dispense hot water, when the desired quantity is reached, press button (4) again to stop dispensing. The dispensed quantity is stored in memory.

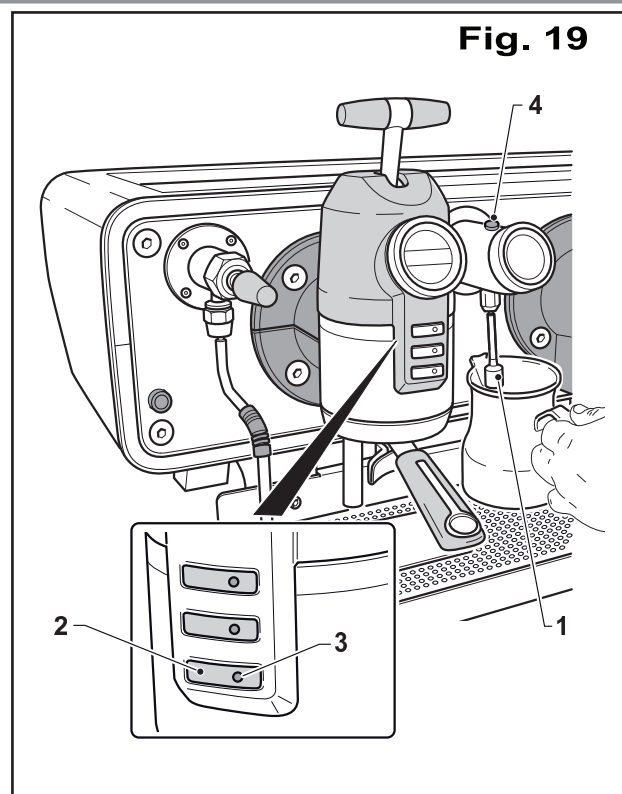


Fig. 19

5.12.c - Manual temperature programming. Cup heating plate temperature (Fig. 20).

- Programming the temperature of the cup heating plate is possible only using the first unit on the left.
- Press button (1) on the first unit on the left and keep it pressed, at the same time move lever (2) forward and use buttons (3) and (4) to set the heating of the cup heating plate “ON” or “OFF”; the status of the cup heating plate is shown in field “A” of the unit display.
- If the cup heating plate heating is “ON” in field “A”, the power is shown in field “B” as a % of the resistance to heat the cup heating plate; use button (3) to decrease power and button (4) to increase power.
- To confirm the data that were set, press button (1) to move to programming the coffee water temperature.

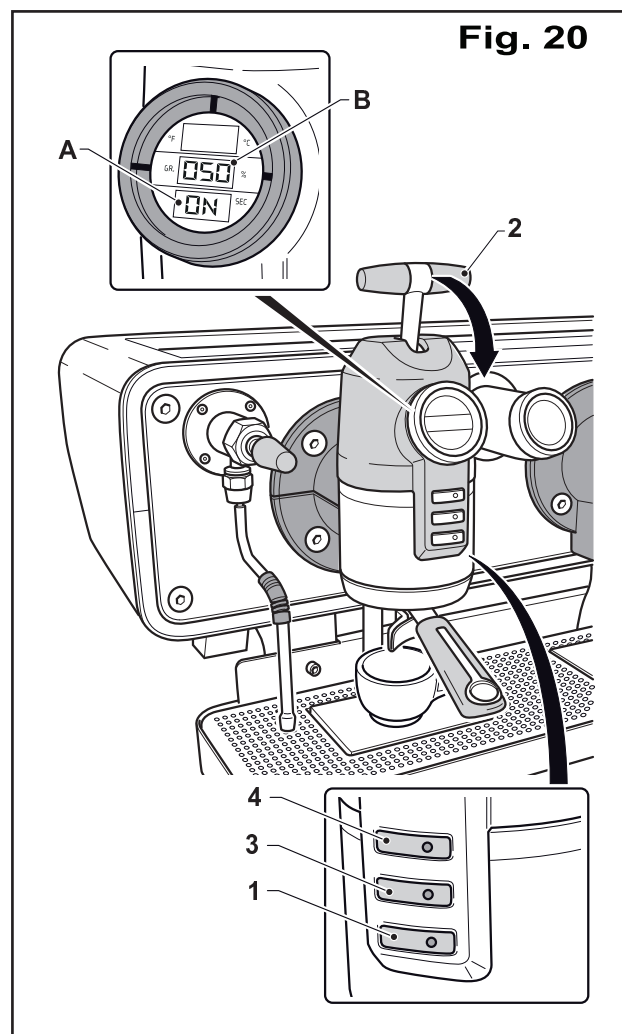
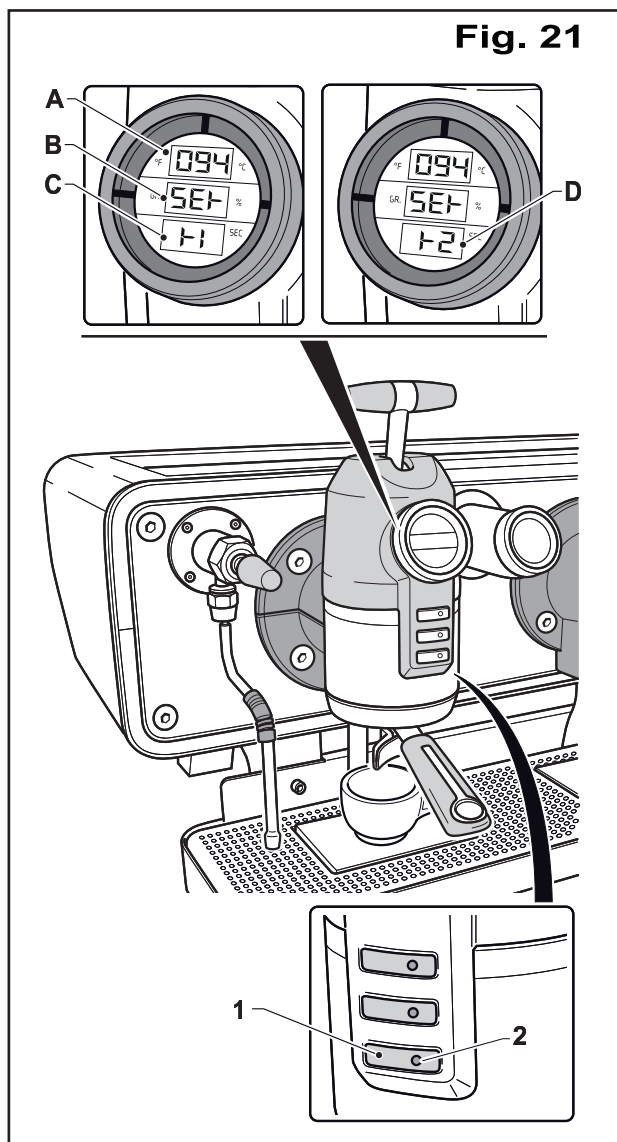


Fig. 20

EN

Coffee water temperature and unit (Fig. 21).

- Press button (1) on the first unit on the left for 10 seconds, until its LED flashes (2).
- The water temperature is shown in field "A" of the unit display, while "Set." is shown in field "B" to indicate that the temperature is being set; field "C" shows the message "t1" which indicates that the water temperature is being programmed.
- Use button (3) to decrease the temperature and button (4) to increase it.
- To confirm the data that were set, press button (1) to move to programming the dispensing unit temperature shown by the message "t2" in field "D".
- Adjust temperature "t2" in the same way as for programming "t1" then press button (1) to confirm and leave the programming stage.
- Adjust the temperatures "t1" and "t2" also for the other units of the machine, as described above for the first unit on the left.

Fig. 21**5.12.d - Barista programming by means of a tablet**

- Turn on the tablet provided with the machine; according to the language set on the tablet the software will be in Italian if the Italian language is set or in English if any other language is set.
- Start the "Sanremo Opera Bar" app on the initial screen, which will display the main screen;



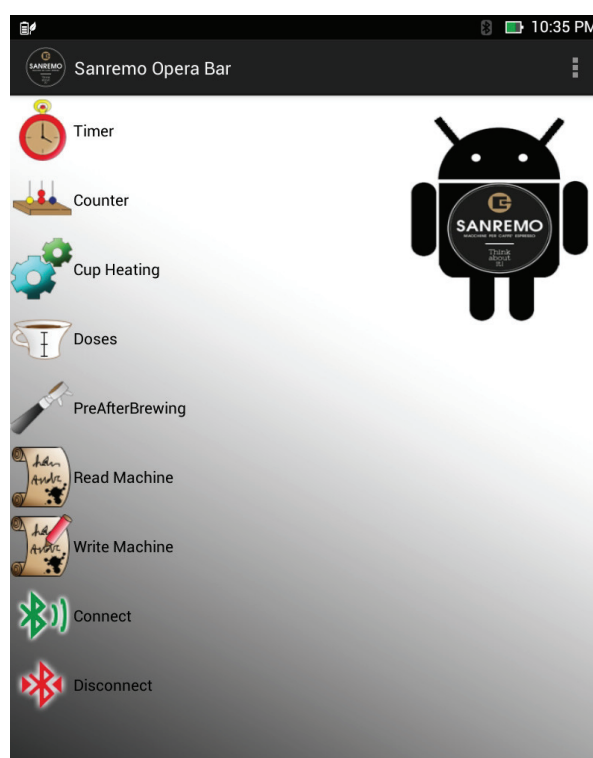
Timer

Use this function to program starting and shutting down the machine and the closing day.



Counter

This function can be used to display the number of coffees dispensed by each unit and by each type of dispensing, and partial counter can be reset.





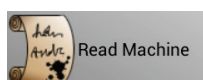
The operation of the cup heating plate and the power of the heating element can be set with this function.



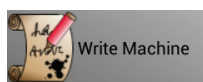
The grams of coffee, quantity of water and dispensing pressure can be set with this function for each type and % of dispensing.



Pre-infusion and post-infusion can be set with this function for each type and % of dispensing.



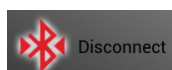
All machine parameters can be downloaded on the tablet with this function, updating those stored in the memory.



The new operating settings can be sent from the tablet to the machine with this function.



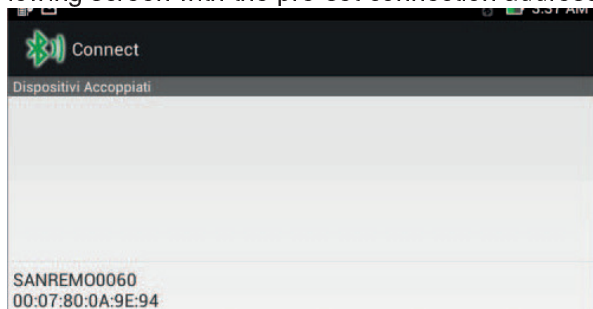
This allows connecting the tablet to the machine with a Bluetooth connection.



Disconnect the Bluetooth connection.

Connection to the machine

Press the “Connect” button to display the following screen with the pre-set connection address:



in order to connect the machine to the tablet, press the displayed connection; the STATUS bar located on the bottom of the screen will say “Connected to SANREMOXXXX” and the main screen will be displayed.

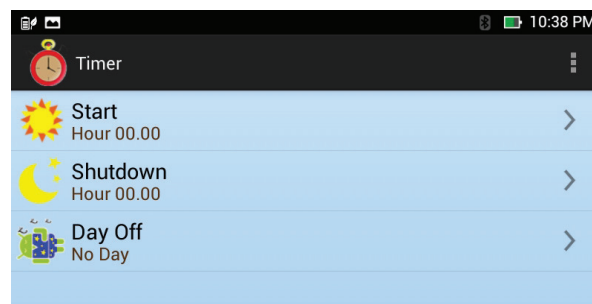
Data reading

- Before performing any operation, the machine settings must be read by pressing the “Read Machine”

button ; the message “**Reading**” appears in the middle of the screen; when all data have been fully transferred from the machine to the software, the “**Reading Completed**” message will be displayed.

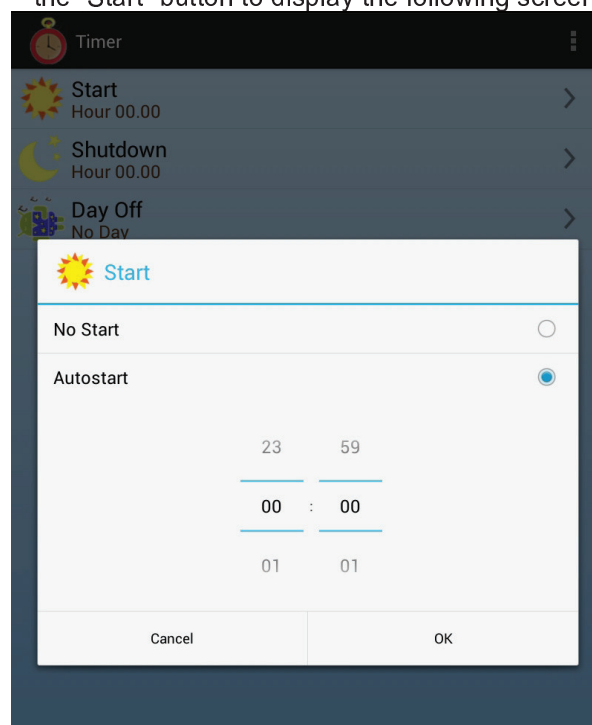
Timer

- Press the “Timer” button to display the following screen:



Start

- The “Start” function can be used to set the time for automatic start of the machine.
- Press arrow “>” on the right side of the screen near the “Start” button to display the following screen:

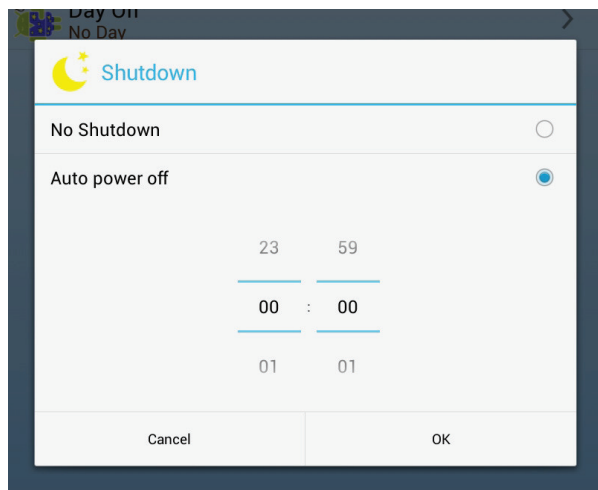


- Enable the “No start” function to prevent the machine from starting automatically; enable the “Automatic start” function to set the start time of the machine in the relevant fields; press “OK” to confirm and return to the main screen of the “Timer” function.

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Shut down

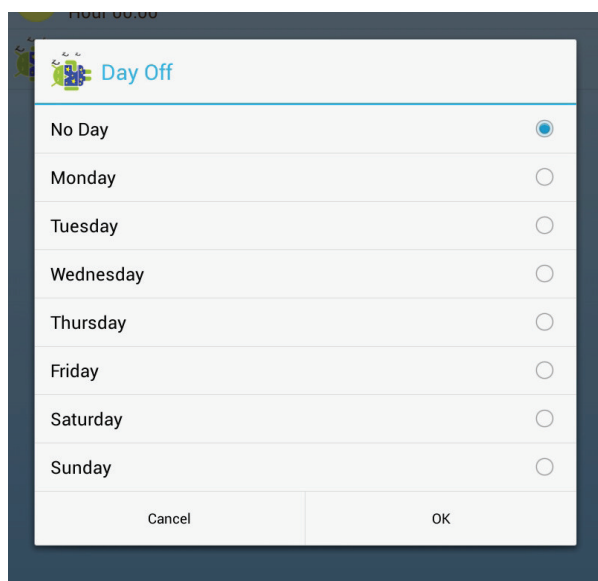
- The “Shut down” function can be used to set the time for automatic shutdown of the machine.
- Press arrow “>” on the right side of the screen near the “Shut down” button to display the following screen:



- Enable the “No shutdown” function to prevent the machine from shutting down automatically; enable the “Automatic shutdown” function to set the shutdown time of the machine in the relevant fields; press “OK” to confirm and return to the main screen of the “Timer” function.

Closing day

- The “Closing day” function can be used to set the closing day of the facility, so that the application will not automatically start the machine for that day (if automatic start is set).
- Press arrow “>” on the right side of the screen near the “Closing day” button to display the following screen:

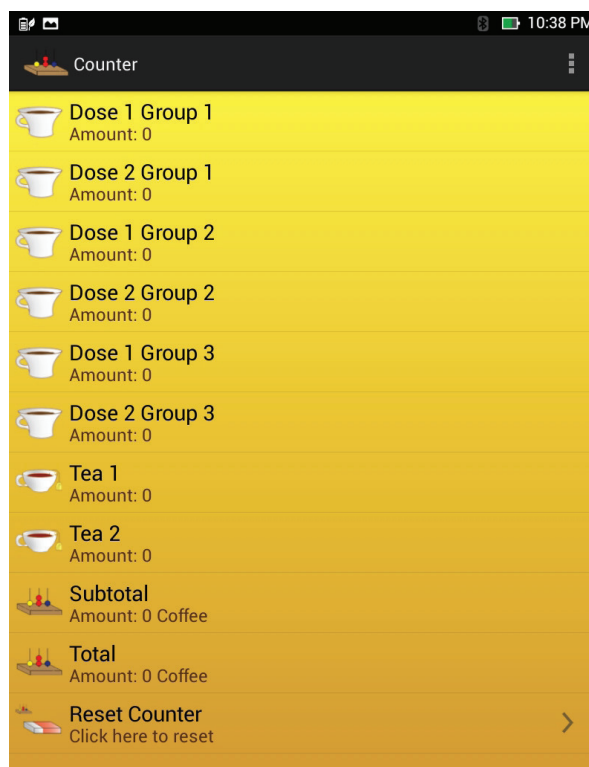


- Enable the “No day” function to start the machine automatically every day at the set time, if automatic start is set; select one of the days of the week and the application will not enable the automatic start for that day.

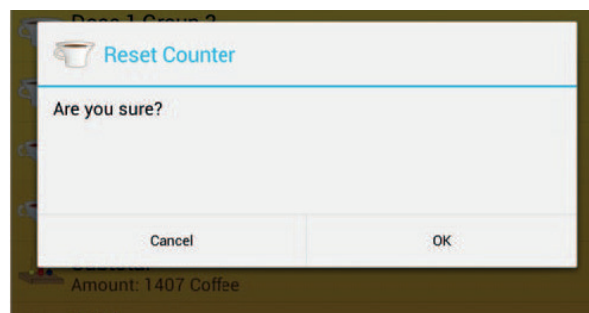
Press “OK” to confirm the day and return to the main screen of the “Timer” function.

Counters

- Press the “Counters”  button to display the following screen:




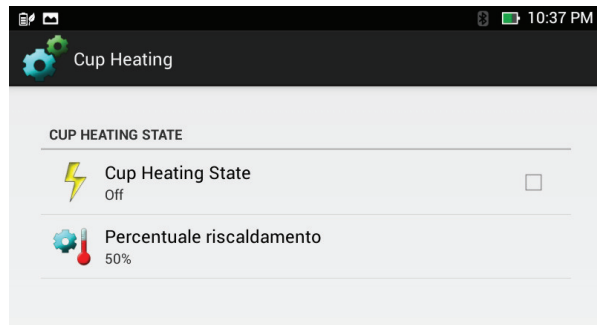
- This screen shows the quantity of single and double coffee dispensed for each unit of the machine, as well as any dispensing of tea. The “Sub-total” field shows the quantity of coffee dispensed since the last reset. The “Total” field shows the total quantity of coffee dispensed by the machine; this field cannot be reset. Press arrow “>” on the right side of the screen near the “Counter reset” function to reset partial counters and display the following screen:



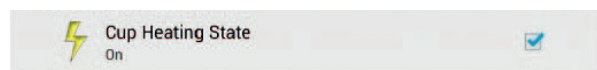
- Press “OK” to reset partial counters.

Cup heating plate

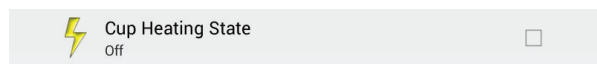
- Press the “Cup heating plate”  button to display the following screen:



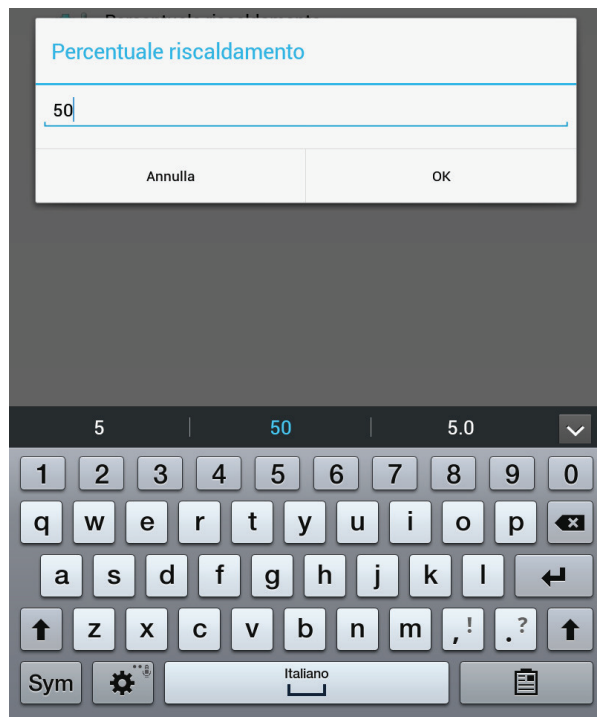
- This screen can be used to enable or disable heating of the cup heating plate by pressing the box on the right of the screen, in the “Cup heating plate status” field ; when the box is checked, the message “ON” appears below the “Cup heating plate status” field;



when the box is deselected, “OFF” will be displayed.




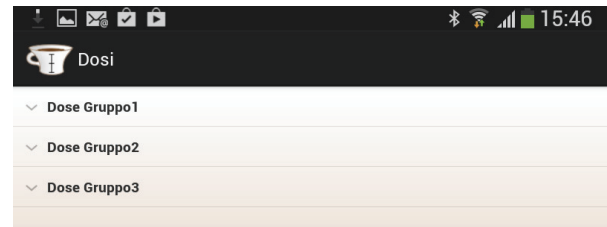
- The “Heating percentage” field displays the operating % of the heating element of the cup heating plate. Press the field to display the following screen:



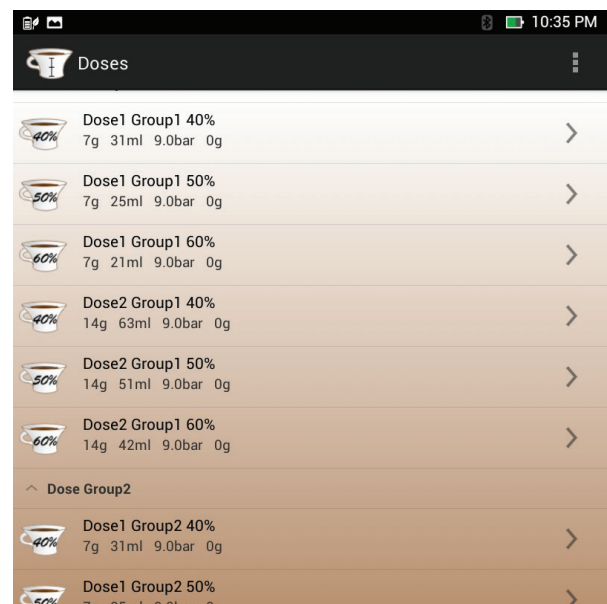
- Use the keyboard to type the desired % of power of the heating element of the cup heating plate, then press “OK” to confirm and return to the main “Cup heating plate” screen.

Doses

- Press the “Doses”  button to display the following screen:

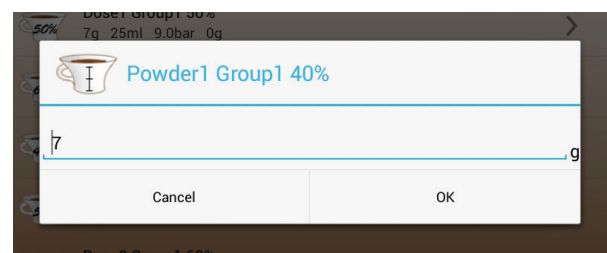


- Press the “Unit 1 Doses” button to display the following screen:



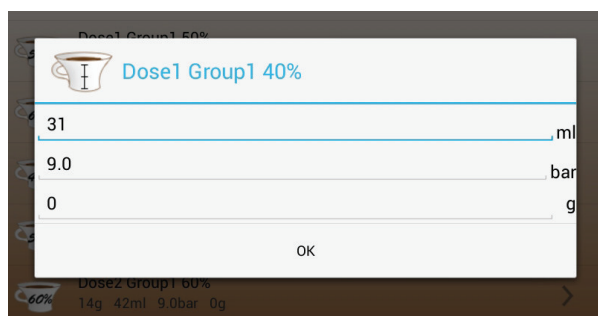
- This screen shows the values set for each type of dispensing (one or two coffees) and for each % of brewing.

Press the “>” arrow on the right of the screen, near the dispensing type to be edited, e.g. “Dose 1 Unit 1 40%” to set data to dispense one coffee from unit 1 with a % of brewing of 40% and to display the following screen:




- Use the keyboard to set the grams of coffee powder that will be put on the filter, then press “OK” to confirm the selection and move to the next screen.

EN



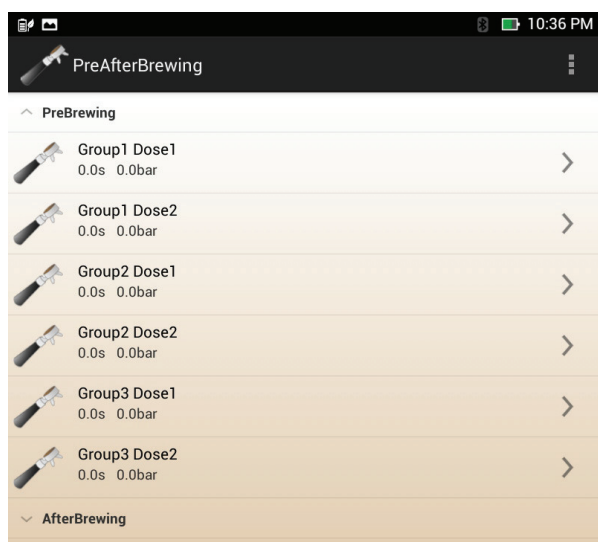
- Use the keyboard to set the water “ml” that will be dispensed by the machine and the desired dispensing pressure; furthermore, if scales are present, the weight (in g) of dispensed coffee can also be set. Press “OK” to confirm and return to the main “Doses” screen.
- Operate in the same way for all types of dispensing and all units on the machine.

Pre- and Post-infusion

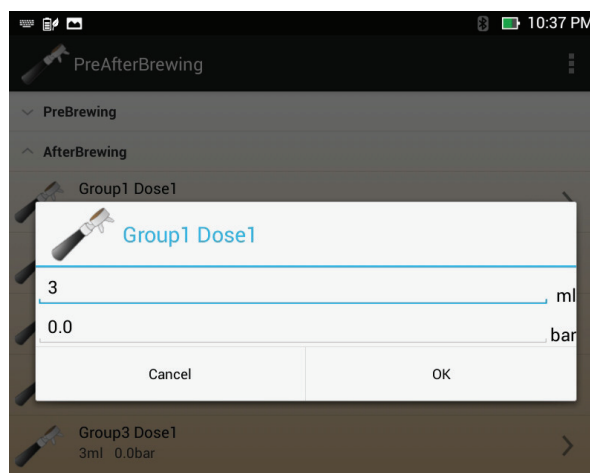
- Press the “Pre- and Post-infusion”  button to display the following screen:



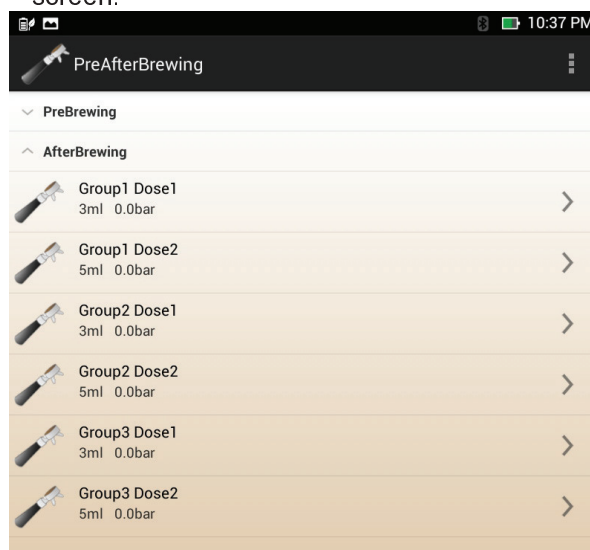
- Press the “Pre-infusion” field to display the following screen:



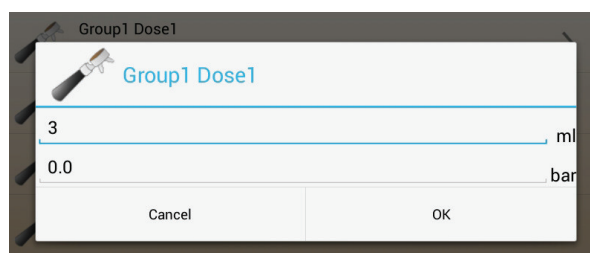
- This screen shows the values set for each type of dispensing (one or two coffees) and for each unit in the machine. Press the “>” arrow on the right of the screen, near the dispensing type to be edited, e.g. “Dose 1 Unit 1” to set data to pre-infuse one coffee dispensed from unit 1 and to display the following screen:



- Use the keyboard to set the pre-infusion seconds, leaving the bar value to “0”. Press “OK” to confirm and return to the main “Doses” screen.
- Operate in the same way for all types of dispensing and all units on the machine.
- Press the “Post-infusion” field to display the following screen:



- This screen shows the values set for each type of dispensing (one or two coffees) and for each unit in the machine. Press the “>” arrow on the right of the screen, near the dispensing type to be edited, e.g. “Dose 1 Unit 1” to set data to post-infuse one coffee dispensed from unit 1 and to display the following screen:





- Use the keyboard to set the post-infusion “ml”, leaving the bar value to “0”.

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Press "OK" to confirm and return to the main "Doses" screen.

- Operate in the same way for all types of dispensing and all units on the machine.

Write machine

- When programming is concluded, press the "Write machine"  button to send the new settings to the machine software. When writing is concluded, the "Writing completed" message will appear; press the "Disconnect"  button to disconnect from the machine.

5.13 -ALARMS (Fig. 22)

- In the event of an alarm, the edge (1) of display (2) of the unit in alarm turns off and the type of alarm that has been triggered is shown on display "A".

5.13.a - Water/coffee is not dispensed by the unit

- If the unit is not dispensing coffee and when the filter holder is removed water is also not dispensed, the alarm is triggered and the LED flashes (1).

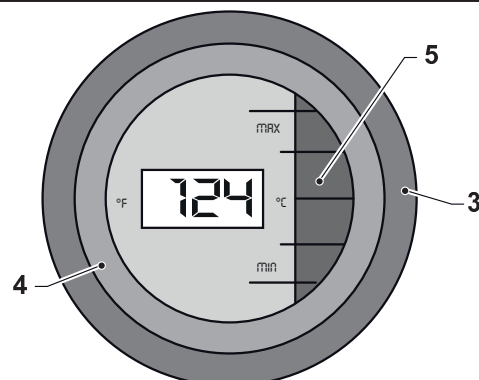
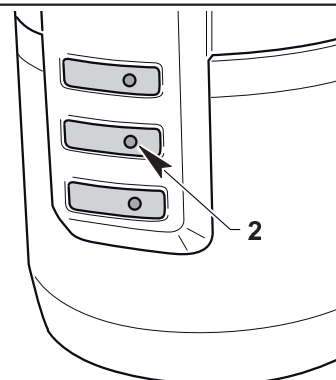
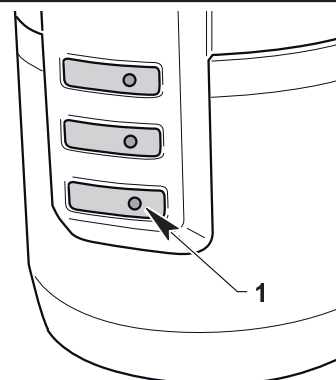
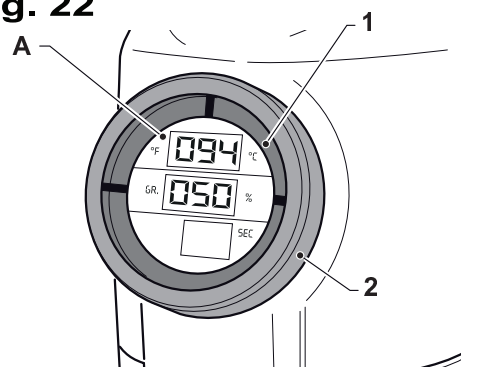
5.13.b - Positioning the machine in stand-by

- If the machine is accidentally put in stand-by, all displays turn off and the LED (2) of the first unit on the left flashes.
- Press LED button (2) to turn the machine on and quit the stand-by mode.

5.13.c - Filling alarm

- If there are issues in filling/refilling water in the boiler, after 120 seconds from start of refilling the machine issues an alarm, the edge (4) of display (3) turns off and the level graded scale (5) flashes.
- To clear the alarm, check the water supply line, when water supply is restored the machine will automatically leave the alarm situation.

Fig. 22



5.14 - SHUT DOWN (Fig. 23)

**ATTENTION**

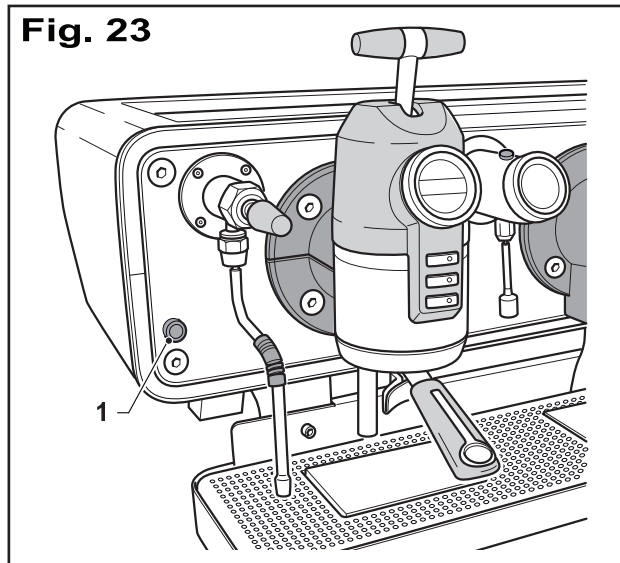
We recommend shutting down the machine only if it is not going to be used for more than 8 hours; this will limit calcium salt deposition and power consumption.

**IMPORTANT**

Before shutting down the machine, the cleaning operations described in the chapter 6 must be performed.

To shut down the machine, proceed as follows:

- Disconnect the power supply by pressing switch (1), which will turn off.
- Disconnect the breaker upstream of the machine and close the water supply tap.

Fig. 23

5.15 - MALFUNCTIONS CAUSES - SOLUTIONS

The following are some of the issues that may occur when using the machine.

For all issues not included in this table, see the Technical Support.

ISSUES	CAUSES	SOLUTIONS
Boiler temperature display flashes.	The water mains tap or the impurity filter taps are closed.	Open the tap
	Boiler intake malfunction	Cut off voltage for at least 5 seconds and power again by pressing the ON-OFF button
		Call the technical service
Water is not dispensed by the unit	The water mains tap or the impurity filter taps are closed.	Open the taps.
	The water intake fitting filter is clogged.	Remove and clean. Check regeneration of the impurity filter resin
	Clogged nozzle	Clean the nozzle
Water does not heat up	Burnt heating element	Call the technical service
	Temperature probe not operating	Call the technical service
Continuous water intake (level display flashes)	Faulty level probe	Call the technical service
The unit is at temperature, but does not dispense coffee	Gear pump not operating	Call the technical service
	Faulty dispensing lever	Call the technical service
Coffee is not dispensed in regular doses	Faulty volumetric dosing unit	Call the technical service
Insufficient use of coffee	The grain size of ground coffee is not correct (exceedingly fine or coarse size)	Check the dispensing time and/or adjust grinding
	Partially clogged head and filters	Call the technical service
The steam tap is leaking even when the tap is closed	Faulty sealing gasket	Call the technical service
Steam is leaking under the knob of the tap when opening	Faulty tap spindle gasket	Call the technical service
There is a leak between the unit and the filter holder when dispensing	Faulty cup gasket or uneven filter edge	Call the technical service
Unit control level not operating	Faulty microswitch	Call the technical service

ISSUES	CAUSES	SOLUTIONS
Coffee overflows from the edges of the filter holder	Dirt residues are present in the seat of the filter holder, preventing coffee from flowing through the spout	Clean
	Unit gasket worn out	Replace
	Clogged heads	Clean or replace
Coffee is too cold	Machine not ready	Wait for the temperature to be reached
Coffee is not dispensed or is dispensed too slowly	Insufficient water supply	Check the supply line
	Clogged filter holder dispensing hole.	Clean the filter holder thoroughly with specific detergent and using a toothpick
	Excessively fine grinding	Adjust the grinder/dosing device
The machine does not dispense steam	Clogged dispensing nozzle	Clean
	Clogged dispensing ducts	Call the technician to perform a calcium-removing cleaning
	Faulty steam tap	Call the technical service
The machine does not dispense hot water	Supply tap closed	Open the tap
	Faulty dispensing solenoid valve	Call the technical service
	Clogged dispensing ducts	Call the technician to perform a calcium-removing cleaning

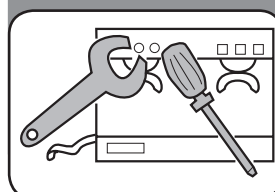
CLEANING AND MAINTENANCE INDEX

6.1 - SCHEDULED MAINTENANCE (USER)	2
6.1.a - Unit automatic washing	2
6.1.b - Cleaning the machine	3
6.2 - SCHEDULED MAINTENANCE (TECHNICIAN).....	5
6.3 - MAINTENANCE ACCORDING TO NEEDS (TECHNICIAN)	5
6.4 - TECHNICAL SUPPORT AND SPARE PARTS.....	5



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6.1 - SCHEDULED MAINTENANCE (USER)

This includes all operations to be performed on the machine daily at the end of operation.



HAZARD

Maintenance operations must be performed with the machine off and cold and with the main switch set to "0" "OFF". Specific operations that must be performed with the machine on must be performed very carefully.



IMPORTANT

Rejuvenation or maintenance work on the decalcified must be performed according to the instructions in the relevant manual.

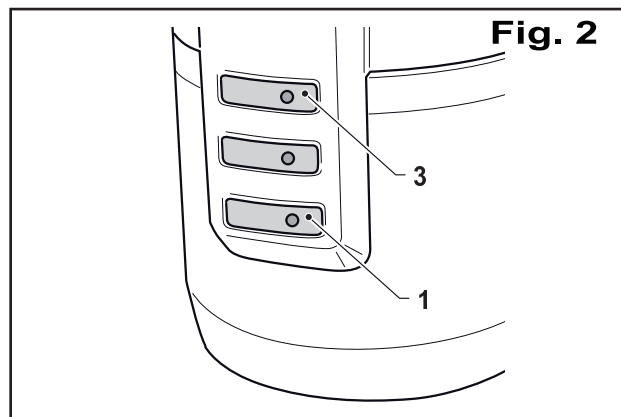
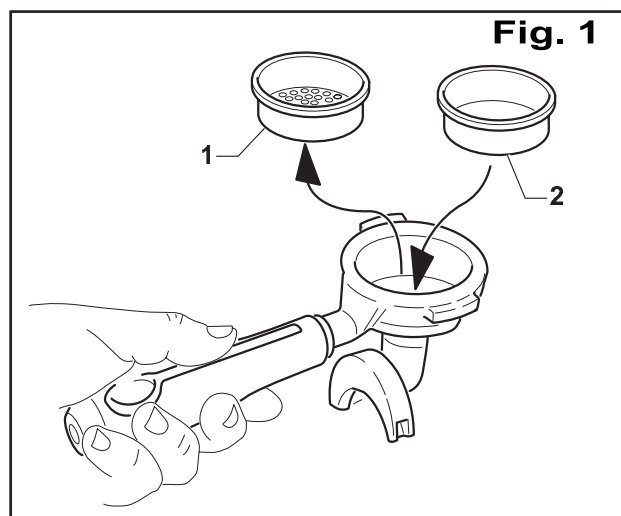
6.1.a - Unit automatic washing (Fig. 1-2)



IMPORTANT

Unit automatic washing is performed when the coffee machine is still operating:

- Release the filter holder and empty it.
- Remove filter (1) and insert the blind filter (2); pour coffee machine detergent into the blind filter; as for the quantity, follow the instructions on detergent package.
- Press button (1) and (3) of the unit at the same time; the washing cycle will start automatically and the LEDs of buttons (1) and (3) will flash.
- At the end of washing, the LEDs of buttons (1) and (3) turn off.



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- Remove the filter holder and clean the blind filter, washing it under running water. Refit the filter to the unit, enter the programming screen and repeat the washing stage without pouring detergent in the blind filter; a rinsing stage is then performed.
- After rinsing, remove the filter holder, replace the blind filter with the normal filter, then dispense one coffee to get rid of any unpleasant taste.

**IMPORTANT**

All units of the machine must be washed.

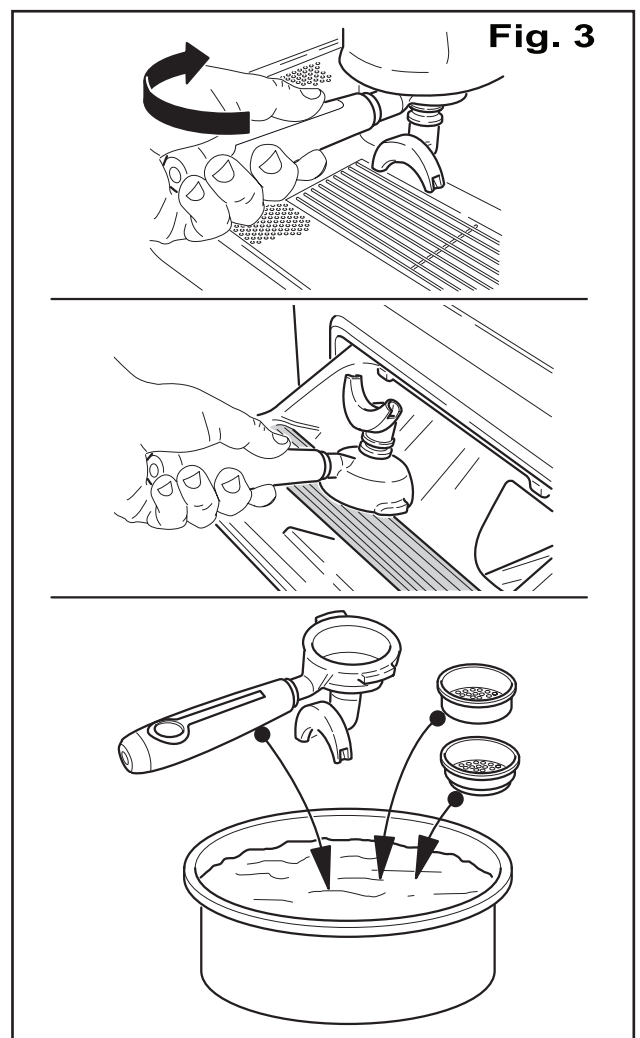
6.1.b - Cleaning the machine (Fig. 3-4-5-6)

**ATTENTION**

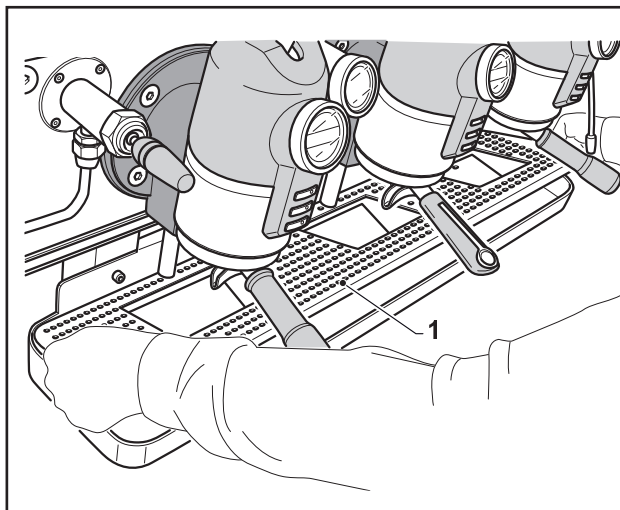
DO NOT use corrosive or abrasive detergents; use only specific detergents for coffee machines or dishwashers.
DO NOT clean the machine with water jets.

To clean, proceed as follows:

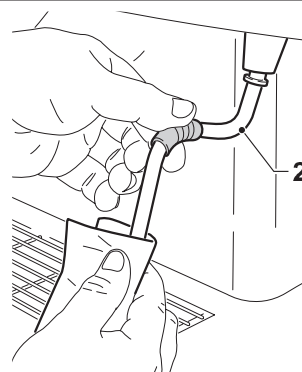
- Release the filter holders and empty them.
- Remove the filters from the filter holders and submerge both in a tray containing a specific detergent, leaving them to soak for the entire time the machine is not used.

**Fig. 3****EN**

- Remove the grille (1), lifting it from its side slots, and wash it under running water and with specific detergents.
After washing it, dry it fully with a soft cloth and reassemble it.

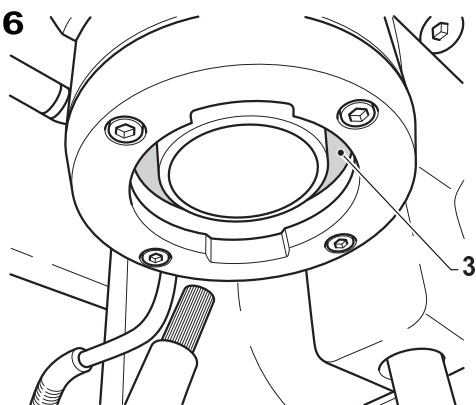


- Check that the steam taps (2) are not built-up and clean them with specific detergents if necessary.
- Clean the bottom of the unit with a sponge and the

Fig. 5**EN**

gasket (3) with a soft brush.

- Clean the body of the machine with a cloth dampened with water.

Fig. 6

6.2 - SCHEDULED MAINTENANCE (TECHNICIAN)

This lists all operations that must be performed periodically to ensure proper operation of the machine.



IMPORTANT

All scheduled maintenance operations must be performed by the Technical Support.

We recommend signing a support agreement with the local Technical Support to cover any issue that may occur when using the machine.

6.3 - MAINTENANCE ACCORDING TO NEEDS (TECHNICIAN)

This lists some operations that must be performed as necessary, e.g. replacing a worn or broken component.



IMPORTANT

Any issue not included in the table at the end of chapter 5 requires work from the Technical Support.

6.4 - TECHNICAL SUPPORT AND SPARE PARTS

- Only contact the authorised dealers for all issues pertaining to the machine and for all spare parts.
- If repairs are needed, only use original spare parts: in this way the machine will maintain its technical specification unchanged over time.
- See the spare parts catalogues to order spare parts.

EN



DECOMMISSIONING

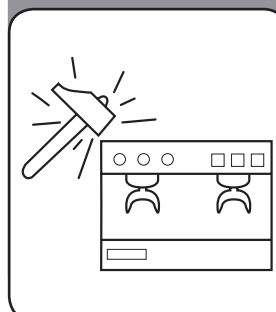
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7.2 - CHECKS AND INSPECTIONS AFTER PROLONGED INACTIVITY.	3
7.3 - DISMANTLING THE MACHINE	3
7.4 - DISPOSAL OF HARMFUL SUBSTANCES	4



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7.1. - TEMPORARY DECOMMISSIONING (Fig. 1)

If the machine is not going to be used for a long period, perform the following operations:

- Disconnect water and power supply.
- Drain the water contained in the boiler as follows:

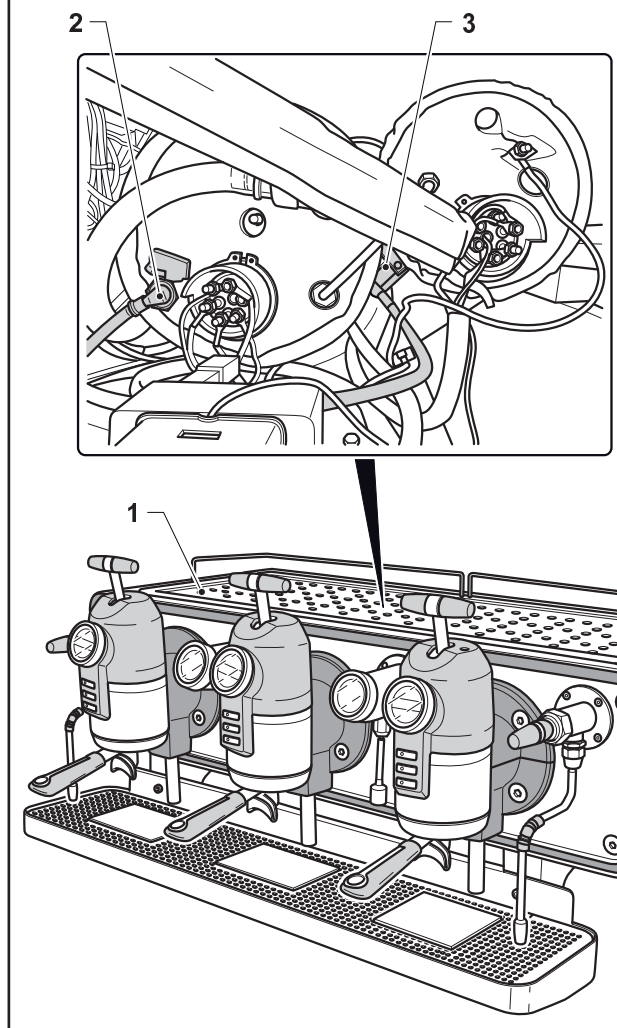


HAZARD

Before performing this operation, ensure that the coffee machine is off (power supply upstream of the machine disconnected), that the water supply tap upstream of the machine is closed and that the water in the boiler is cold (max steam temperature display (1): 30°C)

- Remove the top grille (1) of the cup heating plate, open the two taps (2) and (3) located on the boiler.
- Clean the machine as described in the "Maintenance" chapter and position it in a room free of dust and humidity.

Fig. 1



7.2 -CHECKS AND INSPECTIONS AFTER PROLONGED INACTIVITY

**HAZARD**

Checks and inspections after prolonged inactivity must be performed by a specialised technician.

**ATTENTION**

Before shutting down the machine, perform the following checks:

- Clean the machine thoroughly.
- Dispense water from the shuttering tap located upstream of the machine to eliminate any residue from the pipe.
- Clean or replace the filters installed upstream of the machine.
- Reconnect the water and power supply as described in the “**Installation**” chapter of this manual.
- Check that there are no leaks from the water supply circuit.
- Start the machine and perform the first start-up operation described in “**chapter 4**” of this manual.

7.3 - DISMANTLING THE MACHINE



In order to protect the environment, proceed according to current local regulations.
When the machine can no longer be used nor repaired, separately dispose of its components.

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The electrical equipment can be disposed of as domestic waste, but separate waste collection regulated by special laws for electrical equipment waste must be complied with (Legislative decree no. 151 of 25/7/05 - 2002/96/EC - 2003/108/EC)

Electrical equipment is marked by a symbol of a crossed-through trash wheelie bin. This symbol indicates the equipment was marketed after 13th of August 2005 and that it must be disposed of separately.

Inappropriate or illegal disposal of equipment or improper use of equipment may harm people and the environment due to the substances and materials contained in the equipment. Disposal of electrical waste which does not comply with current regulations will incur administrative and criminal penalties.

**IMPORTANT**

With regards to disposal of harmful substances (lubricant, solvents, paints, etc.) see the following paragraph.

7.4 - DISPOSAL OF HARMFUL SUBSTANCES



To dispose of these substances see the provisions of current regulations in each country and operate consequently.

**IMPORTANT**

The customer will be solely liable for any irregularity before, during or after scrapping or disposing the machine components, pertaining to the interpretation and application of current regulations in this matter.

EN



Think about it!

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