

MANUAL FOR USE AND MAINTENANCE \$5

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#### **GENERAL NOTES**

#### **PLATES** 1.1





#### **GENERAL WARNINGS**



#### WARNING!

The electric system, the water system including the water drain , the possible gas system (in case the machine is prearranged for gas) should already be provided as needed by the customer in order to allow the proper installation of the machine. The installer is not allowed to modify the existing system prearranged by the customer. See the chapter 1.5 "Arrangements for installation made by the customer".



#### WARNING!

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The appliance must be installed where use and maintenance are restricted to qualified staff.

#### **MACHINE OUTFIT** 1.3

- 1 set of filterholders with spouts
- 1 complete set of flexible water hoses for connection to water mains
- 2 sets of filters 1 set of shower heads

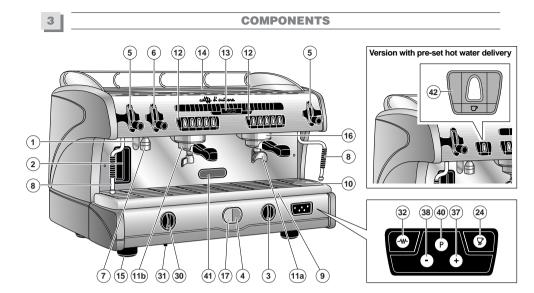
- 1 tool to remove shower heads
- 1 brush
- 1 motorpump (if not built-in)
- 1 manual coffee tamper

#### LIST OF COMPONENTS

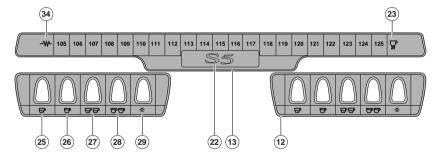
- 1 Tap for manual water refill into the boiler
- 2 Boiler water level sight glass
- 3 Main switch
- 4 Boiler pressure gauge
- 5 Steam delivery lever
- 6 Hot water delivery lever
- 7 | Hot water nozzle
- 8 Steam wand
- 9 | Water drip-tray
- 10 Drip-tray grid
- 11a 2 -cup filterholder
- 11b 1-cup filterholder
- 12 Group delivery control of automatic and manual doses
- 12b Group delivery control button
- 13 Control panel
- 14 Upper grid to place cups
- 15 | Adjustable feet of the machine
- 16 Coffee brewing group
- 17 | Motorpump pressure gauge
- 22 | Control-light
- 23 Cup warmer control-light
- 24 | Electric cup-warmer activating button
- 25 1-short coffee preset delivery button
- 26 1-long coffee preset delivery button
- 27 2-short coffee preset delivery button
- 28 2-long coffee preset delivery button
- 29 | Free flow delivery button

- 30 Gas delivery adjusting knob (optional)
- Piezoelectric lighter for gas (optional)
- 32 Button for the electric heating system of the machine
- 34 Control-light for the electric heating status of the machine
- 37 Display datum increase
- Display datum decrease 38
- Button to enter setting phase
- 41 Gas burner inspection opening
- Preset hot water delivery (optional)

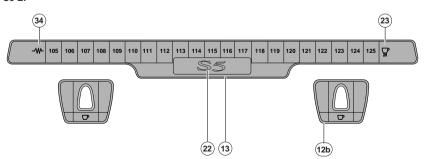
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#### 1.4 SAFETY RULES



# READ CAREFULLY THE FOLLOWING INSTRUCTIONS WHICH PROVIDE IMPORTANT INDICATIONS FOR THE SAFE USE AND MAINTENANCE OF THE APPLIANCE.

This equipment must be used only for the purpose it was intended for and must be installed in a suitable place for its use. Any other use is therefore considered as improper and irrational. The manufacturer is not liable for any damage caused by improper, wrongful or unreasonable use.

Installation should be carried out according to local regulation, by qualified personnel and according to the manufacturer's instructions. A wrong installation may cause damage to animals, people or things. The manufacturer is not liable for any damage caused by an improper installation.



The electric safety of the appliance will be fully achieved only after its proper and correct connection to an efficient grounding system carried out as required by the laws in force.

It is necessary to have this important requirement being checked by qualified and professional personnel. The manufacturer is not liable for damage caused by improper or inefficient connection to grounding system. The appliance needs to operate in a place where the environment temperature is between +5°C and +40°C.



#### The use of any electrical appliance requires the observance of the following important rules:

- · Do not touch the appliance with wet or damp hands or feet
- Do not use the appliance barefooted.
- Do not pull the power supply cable to unplug the appliance.
- Do not allow children or unqualified personnel to use the appliance.
- Before carrying out any maintenance or cleaning operation, disconnect the appliance from electric power and close the water supply tap.
- In case of damage and/or malfunction of the appliance, turn it off completely without trying any direct repair. Call exclusively the nearest Service Center authorized by the manufacturer.
- In order to grant the proper efficiency and operation of the equipment, it is required to follow the manufacturer's instructions, carrying out a regular maintenance program.
- The appliance has a protection degree against water IPX2.
- The protection of the appliance against electric shocks is of class I.
- . N.B: Appliances prearranged to work with gas system.

The appliance is prearranged by the manufacturer to work with GAS GPL with a max. feeding pressure of 30 mbar. The adaptation to use any other type of gas has to be done by manufacturer's qualified personnel.



Non-compliance with what above stated could jeopardize proper function and safety of the appliance and its life.



#### **⚠** WARNING!

The weight of the appliance is higher than 30 Kgs: it should not therefore be lifted by one person alone.

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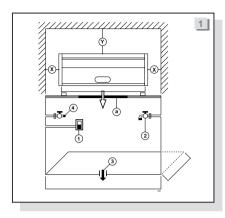
#### 1.5 INSTALLATION REQUIREMENTS MADE BY THE USER

The machine has to be placed on a stable surface which grants a safe position. Check this important requirement, since the manufacturer cannot be considered liable for any damage caused by the instability of the equipment.

While prearranging the system, consider a hole on the bearing surface in order to carry out all electric and water connections through the opening below where, if recommended by the installer, the water softener has to be placed. A hole of 10x10cm is enough in the area (A) indicated in picture 1.

The minimum dimensions are:

- height cm. 60
- length cm. 40
- depth cm. 40



- Single-pole switch with at least 3mm opening between contacts.

  | X | min. 20 cm.
  | Water supply tap | y | min. 40 cm.
  | 3 | Drain siphon | Z\* | min. 10 cm.
  | 4 | Gas supply tap (if present) | the appliance and the wall.
- Between the water supply mains and the water inlet pipe of the equipment, there must be a tap in order to stop the flowing of water in case of need (pict. 1).
- The water mains pressure must be within the range 1 and 5 bar. If this last requirement lacks, please, consult the manufacturer.
- The equipment is supplied without a plug. It is supposed to be directly connected to the electric supply mains and so it is necessary to prearrange a single-pole switch with opening of contacts equal or superior to 3mm, according to regulations in force (pict. 1).
- The drain pipe of the equipment must be directly connected to the suitable open drain siphon, prearranged by the customer (pict. 1).
  - Avoid fitting the drain pipe into basins or buckets placed under the counter, as this fact increases the forming of dirtiness deposits and, consequently, the proliferation of bacterial flora.
- MARNING! With appliances working with gas, the gas supply tap must be placed in an easily accessible place (pict. 1), so as to prevent gas leak, in case of need.

  Check periodically the deadline date of the gas pipe connecting the system to the appliance and have it replaced by the Service Centre before the due date
- MARNING! The machine is supplied without any water inside the boiler to prevent serious damage if exposed to low temperatures.

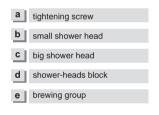
The machine must be supplied with cold, drinkable water.

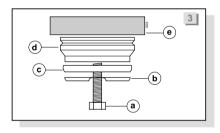
**1b)** To regenerate the water in the boiler on appliances with preset hot water dose (optional).

- Place a high temperature resistant container below the hot water nozzle (7) to prevent hot water spills.
- Press and keep pressed the hot water delivery push-button (42) for at least 5 seconds; the automatic boiler emptying out cycle starts (in this phase all the controls of the machine are not enabled).
- At the end of the cycle, the appliance recovers the correct water level inside the boiler through the
  automatic refill system. If you want to interrupt the cycle it is enough to press the water delivery pushbutton (42).
- · Disconnect the appliance.
- 2) Proceed then with the cleaning of the filterholders and the filters with the provided brush, making sure no dirtiness is left inside the filterholders and that all the filter holes are clean.
- 3) Clean the shower heads below the brewing groups with the brush.
- 4) Clean the water drip-tray (9) and the drip-tray grid (10), by using, if necessary, regular detergents.

#### **EVERY 15 DAYS**

After tuning off the machine, remove the shower heads with the provided tool, brush them carefully, making sure that all the holes are clean. Then reassemble them following the sequence shown in pict. 3.





#### **■ WARNING!**

Every day, after daily work and cleaning, switch off the machine using the main switch of the system, the water supply tap and eventually also the gas supply tap, if present (pict 1 page 6).

▲ Do not use water jets to clean the machine.

#### WATER SOFTNER

If the installation of the water-softner has been recommended because of hard water and limescale in the water mains, it is necessary to follow the instructions of the water softener's manufacturer (periodic regeneration).

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#### 2.2 ALARMS DESCRIPTION

This model signals possible malfunctions through the corresponding symbols on the control-panel and on the touchpads.

- 1) SYMBOL OF COFFEE DOSE ON DELIVERY, BLINKING AFTER 5-6 SECONDS (only on the EK version):
- Too fine grinding.
- No impulses recorded on the flowmeter corresponding to the group on delivery.
- 2) ALL THE SYMBOLS CORRESPONDING TO ALL DOSES OF ALL TOUCHPADS BLINKING AND THE TEMPERATURE SYMBOLS OFF:
- The automatic water refill system of the boiler has been on for more than 3 minutes (total block of the
  machine). To reset the standard operation, disconnect for a while the machine using the main switch.
  If the problem should occur again, check the automatic refill system in the boiler.
- 3) SYMBOL "125° C" ON AND ALL THE OTHERS OFF:
- When the temperature taken by the probe is higher than 140 °C.
- 4) SYMBOL "105°C" ON AND ALL THE OTHERS OFF:
- When the temperature taken by the probe, after 20 minutes since the machine was switched on, is lower than 60 °C.
- 5) ALL THE TEMPERATURE SYMBOLS ARE BLINKING ALL THE SYMBOLS OF ALL THE TOUCHPADS ARE OFF:
- · Short circuited or cut off probe.

#### 2.3 REGULAR MAINTENANCE OF THE EQUIPMENT BY THE USER



N.B. In order to grant the efficiency of the equipment and to maintain its proper operation, it is necessary to follow the manufacturer's instructions carrying cleaning and regular maintenance.

#### **▲** WARNING!

The cleaning and ordinary maintenance operations must be carried out by the user according to the following manufacturer's instructions. Before carrying out any kind of cleaning operation, disconnect the appliance from the electric main source and if it is equipped with gas, also from gas supply mains. The cleaning and ordinary maintenance operations must be carried out when the machine is cold and using protective gloves to avoid abrasions.

- DAILY AT THE END OF THE JOB
- 1a) To regenerate the water in the boiler.
  After turning off the machine, regenerate the boiler water as follows:
- Place a high temperature resistant container below the hot water nozzle (7) to prevent hot water spills.
- Open the valve (6) by moving the lever upwards until you have completely emptied the boiler, which is
  visible through the water level sight glass (2) and then immediately refill the boiler by using the manual
  filling valve (1).

#### STARTING AND SETTING OF THE APPLIANCE

FOLLOW THE INSTRUCTIONS BELOW (WITH REFERENCE TO THE LIST OF COMPONENTS ON PAGES 12.

#### 2.1 STARTING

#### BOILER FILLING

- a) Open the water supply tap mentioned in the prearrangement of the system (2 pict. 1 page 6).
- b) Check that on the motorpump pressure gauge (17) the water mains pressure is visualized (about 4 bar).
- c) Push the manual filling valve on the equipment (1) until you reach half of the boiler level indicator on the sight glass (2).

#### **TURNING ON THE MACHINE**

- a) Turn on the main switch (1 pict-1) mentioned in the prearrangement of the system (1-pict 1 page 6) then turn on the switch on the machine (3) moving it to position **ON/1**.
- N.B.: According to the water quantity which has been manually filled in, it is possible to operate on the automatic refill system when you turn on the switch (3) until the boiler water level indicated by the manufacturer is reached.

When the machine is turned on, there is an electronic check up; all the symbols on the control panel light up in sequence. At the end of this phase, the symbol indicating the preset temperature starts blinking to signal that the heating function is on.

### ONLY FOR THE EQUIPMENT PREARRANGED TO FUNCTION WITH GAS (optional)

- a) Open the gas tap mentioned in the prearrangement of the system (4 pict. 1 page 6).
- b) Turn the gas knob on the machine of 90°degrees (30) until you get the symbol of the big flame on the knob itself.
- c) Push the knob (30) and the gas lighter (31) at the same time until gas turns on, which can be checked through the inspection opening (41).
- d) Keep the knob (30) pressed for about 10 seconds and check through the suitable inspection opening (41) that the flame stays on.
- e) It is recommended to turn the gas adjustement knob (30) to the position "small flame" during summer or hot season to avoid an overheating of the coffee cups on the upper grid of the machine (14).

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#### HEATING PHASE AND PRESET PHASE FOR OPERATION

- a) Fasten the filterholders (11) to the brewing groups (16).
- b) Open steam valves (5) by moving the levers upwards and leave them open, then move the steam wands (8) over the grid (10).
- c) Wait for steam coming out from the steam wands (8) (about 15/20 minutes) then close the steam valves (5) by moving the levers back to the initial position.
- d) Wait for the machine to reach the operating temperature, which is visualized on the pressure gauge of the machine (4) (1 bar pressure), or check on the control panel (13) that the temperature, measured in °C and set during installation, has been reached.
- e) During the heating phase, check on the control panel (13) that the symbols turn on gradually as the temperature increases. The visualization starts when the temperature reaches 105°C and it continues until the machine reaches its operating temperature (temperature symbol from blinking to fixed). Every time the temperature goes below the set value, the symbol corresponding to the operating temperature starts blinking (heating phase) until the temperature set is reached again.

#### N.B. The operating temperature is the temperature of the boiler during operation phase.

f) The equipment is ready for use.

#### COFFEE BREWING

- a) Remove the filterholder (11a or 11b according if it is for 1 or 2 cups of coffee) from the brewing group (16).
- b) Fill it with ground coffee, making sure not to leave coffee powder on the upper edge of the filterholder, and press it with the provided suitable coffee tamper.
- c) Firmly attach the filterholder to the brewing group.
- d) Place one or two cups below the filterholder (according if it is for 1 or 2 cups of coffee).
- e) Press the delivery button (12) of the same group until you get the desired coffee dose in the cup. Then manually stop the delivery using the same button.
- f) For the EK model press any of the coffee delivery buttons with preset doses (25-26-27-28) (programmed during installation), otherwise use the free-flow button (29).

# M.B.: If you need to stop earlier a delivery started with one of the preset dose buttons, you only need to press the button (29) of the same touchpad.

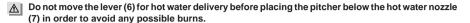
#### STEAMING FOR PREPARATION OF HOT DRINKS

- a) Insert the steam wand (8) into the pitcher containing the drink to be heated up.
- b) Move the lever (5) of the corresponding steam wand (8) upwards. Set the amount of steam as needed.
- c) Once the heating phase is finished, stop the steam delivery by moving the lever (5) back to its initial position, remove the steam wand from the pitcher and immediately clean it with a wet sponge in order to remove any possible residues.
- Do not move the lever for steam delivery (5) before inserting the steam wand (8) into the pitcher in order to avoid possible burns.

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#### HOT WATER DELIVERY FOR INFUSIONS

- a) Place the pitcher below the hot water nozzle (7).
- b) Move the lever upwards (6) to open the valve until you get the desired water dose.
- c) To stop the delivery, close the valve by moving the lever back to its initial position.



#### ELECTRIC CUP-WARMER (optional)

In order to get an additional heating of the cups on the top, it is possible to use the additional electric cupwarmer by pressing button (24) and by checking its operating status through the lighting up of the symbol (23) on the control-panel (13). To switch it off press the same button.

#### WARNING!

Cups can be placed on the upper grid on top of the machine (14), as long as they have their hollow part upwards (pict 2). This is in order to avoid that, in the machines prearranged to work with gas system, the part of the cup containing coffee will come into contact with the machine itself.



When the appliance is used in conditions which may considerably decrease its temperature, by pressing and keeping pressed the button + for about 5 seconds, you can increase the temperature inside the boiler of 2°C; in this status, the symbol of the temperature set keeps blinking on the control-panel and at the same time the symbol of the temperature increased of 2° starts blinking as well (for example if the SET is 120°C this symbol is blinking and keeps blinking and also the 122°C starts blinking).

The new temperature set follows the general temperature trend, it is blinking when the machine is still during the heating phase, and it is fixed when the temperature set has been reached.

In order to go back of the initial phase press the button (38) for about 5 seconds.

#### PRESET HOT WATER DELIVERY FOR INFUSIONS (optional)

- a) Place the pitcher below the hot water nozzle (7).
- b) Press the preset hot water delivery button (42).
- c) The delivery will stop at the end of the programmed time during installation.
- Do not press the hot water delivery push-button (42) before placing the pitcher below the hot water nozzle (7) in order to prevent possible burns.