ENGLISH

ITALIANO

ROMÂNĂ

USE AND MAINTENANCE MANUAL

ESPRESSO COFFEE MACHINES

Instructions for the user

MANUALE D'USO E MANUTEZIONE

MACCHINE PER CAFFÈ ESPRESSO

Instruzioni per l'utente

MANUAL DE UTILIZARE ŞI ÎNTREȚINERE

APARATE DE PREPARAT CAFEA ESPRESSO

Instrucțiuni pentru utilizator

CTS TC

AEP - SAE - SAE Display

ENGLISH

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CTS TC

Instructions for the user - ENGLISH

1. Read carefully

Read carefully all parts of this manual before using the product.

The espresso coffee machine that you have purchased has been designed and manufactured with innovative methods and technology which ensure long lasting quality and reliability.

This manual will guide you in discovering the advantages of selecting this product. You will find information on how to get the best out of your machine, how to always keep it efficient and what to do if you should have any problems. Keep this manual in a safe place. If you lose it, you can ask the manufacturer for another copy.

ENJOY YOUR READING … AND YOUR COFFEE !

2. How to use this manual

The manufacturer reserves the right to make any improvements and/or modifications to the product. We also guarantee that this manual reflects the technical state of the product at the time it is marketed.

We would like to take this opportunity to invite customers to make any suggestions to improve the product or the manual.

3. General warnings

- After removing the packaging, check the condition of the appliance. If in doubt, do not use it but contact the retailer directly.
- The packaging material must not be left within the reach of children since it is a potential source of danger. It is advisable to keep the packaging until after the guarantee has expired.
- Before using the machine, make sure that the mains voltage corresponds to the information on the data plate of the machine.
- The installation must be done in accordance with the safety standards in force and by qualified and trained personnel. Incorrect installation may be harmful to people, property or animals.
- This appliance is completely safe only if it is connected to an effective grounding system, executed as required by current safety standards. The electric system must be equipped with a suitable differential circuit breaker. It is important to have compliance with these requirements checked. If in doubt, have the system carefully checked by qualified personnel. The manufacturer cannot be considered responsible for any damage caused by an inadequate electric system.
- Upon installation of the machine, qualified personnel will be required to install a main switch as required by current safety regulations, with a distance of contact aperture greater than or equal to 3 mm.
- It is not advisable to use extensions or electrical adaptors with multiple outlets. If their use is indispensable, use only simple or multiple plug adaptors and extensions which are in accordance with the safety standards in force. Never exceed the power value in kW indicated on the simple adaptor and on the extensions and the maximum power value indicated on the adaptor.
- The espresso coffee machine is intended for the preparation of hot beverages such as coffee, tea or warm milk. This appliance is to be used only for its intended purpose. Any other use is considered improper and therefore dangerous. The manufacturer cannot be responsible for any damage caused by incorrect and unreasonable use.

- When using the electrical appliance, several safety standards must be observed:
  - do not touch the appliance when hands or feet are wet or damp;
  - do not use the appliance in bare feet;
  - do not use extensions in rooms where there are showers or baths;
  - do not pull on the power cord to disconnect the appliance from the power outlet;
  - do not leave the appliance exposed to atmospheric agents (rain, sun, etc.);
  - do not allow the appliance to be used by children or the disabled.
- Make sure that the machine is used in a room that is sufficiently lit, aerated, and hygienic.
- The spaces accessing the machine and the main switch must be left left clear, in order to allow the user to intervene without any constriction and to be able to leave the area immediately in the case of necessity.
- Do not spray water on the machine to clean it. Clean daily following the instructions given in this manual.
- Before any maintenance, disconnect the appliance from the electrical mains through the main switch.
- For daily cleaning, follow the instructions in this manual.
- In case of breakdowns or poor functioning, turn off the appliance and unplug it. Do not attempt any repairs; call for specialised technical service.
- Any repairs must be done only by the manufacturer or an authorised service centre using original spare parts only. If this requirement is not observed, the safety of the appliance is compromised and the guarantee becomes void.
- The power cord of the appliance must not be replaced by the user. If the cord is damaged, turn the machine off and contact professionally qualified personnel only.
- Inside the device is a lithium button battery to prevent programming data loss.
- If you should decide not to use the appliance any longer, unplug it and have it drained of water by qualified personnel.
- To guarantee that the machine is efficient and to keep it operating correctly, it is indispensable to follow the manufacturer's instructions, having periodical maintenance and a check of all the safety devices performed by qualified personnel.
- Do not expose your hands or other body parts in the direction of the coffee dispensing spouts or in the direction of the steam and hot water dispensing terminals. The steam and the water that exit the nozzles can cause burns.
- When in operation, the steam and water nozzles and the filter-holder cups are extremely hot and should be handled with care only in the indicated parts.
- Cups must be placed on the special cup-heating surface only after having been thoroughly dried.
- The dishes belonging to the machine itself are to be placed on the cup-heater surface. It is incorrect to place any other object on this surface.
- The appliance must not be used by people (including children) with reduced physical, sensorial or mental capacities or by people without experience or knowledge, unless they can be supervised by or receive instructions regarding appliance use from a person who is responsible for their safety.
- Children must be supervised, to make sure they do not play with the appliance.
- The coffee machine must be used at a temperature between 5°C and 40°C.
- Any unauthorised tampering with any parts of the machine renders any guarantee null and void.

GUARANTEE
15 months on all components except electrical and electronic components and expendable pieces.

4. Warnings for the installer

4.1 Power

The water supply of the appliance must be carried out with water which is suitable for human consumption, in compliance with the regulations in force int the place of installation. The owner / manager of the system must confirm to the installer that the water meets the above listed requirements.

4.2 Materials to be used

During the installation of the appliance the components and materials that were provided with the appliance are to be used. Should the use of other components be necessary, the installer must verify their suitability to be used in contact with water used for human consumption.

4.3 Hydraulic connections

The installer must carry out the hydraulic connections in accordance with the hygiene norms and the hydraulic safety norms for environmental protection in force in the place of installation.

4.4 Installation report

When installation is complete, the appliance has to be started, brought to the nominal working condition and left for 30 minutes in the "ready to operate" condition.
Afterwards, the appliance has to be turned off and emptied of the first water introduced in the whole hydraulic circuit, to eliminate possible initial impurities.
Then the appliance must be once again loaded and brought to the nominal working conditions.
After having reached the "ready to operate" condition, the following deliveries have to be performed:

- For each coffee unit, carry out a continuous delivery, in order to release at least 0.5 liters of the coffee circuit. In the case of several dispensing points matched with the same exchanger/coffee boiler, divide the volume on the base of the number of the dispensing points;
- Release the whole volume of hot water inside the boiler (3 liters for 1GR, 6 liters for 2GR, 8 liters for 3GR, 11 liters for 4GR), by performing a continuous delivery from the appropriate nozzle. In the case of several dispensing points, divide the volume on the base of the number of the dispensing points;
- Continuously release steam for at least 1 minute for each steam dispensing point.

i

After installing the machine, the installer is required to fill in the "Installation Form" that goes with the machine.
On this form must be met the hygiene and safety requirements in force on the installation site and must be reported any notes relating to changes or interventions necessary for the proper functioning of the equipment.
Filled copies of the Installation form must be kept by the user and by the installer until the end of life of the machine.
In case of withdrawal of the machine, the installer must also provide for the withdrawal of the user's Installation form.

4.5 Maintenance and repairs

After ta maintenance and/or repair intervention, the components used must ensure that the hygiene and safety requirements initially foreseen for the appliance are still met. These are met by using original spare parts only.
After a repair or a substitution of components related to parts in direct contact with water and food, a washing procedure has to be carried out, as in the case of first installation.

5. Presentation

This product has been manufactured in compliance with the regulations for foodstuff machinery according to par. 2.1 of Directive 2006/42/EC.
The espresso coffee machine is strictly for professional use only. It is designed for the preparation of hot drinks such as tea, cappuccinos and long, short and espresso coffee, etc.

If the model has two or more groups, it can be used by two or more people simultaneously. This characteristic, together with the fact that the machine is able to deliver drinks continuously without any problems, guarantees its intensive use.

The instructions for a proper use of the machine are provided below.

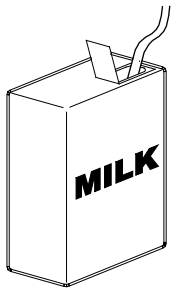
i

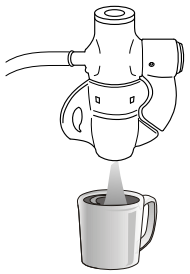
The user must be sufficiently informed to operate the machine correctly. It is recommended not to carry out any operations on the machine which may modify or alter its operation.
WHEN THE MACHINE IS IN OPERATION, THE BOILER CONTAINS STEAM AND HOT WATER UNDER PRESSURE.

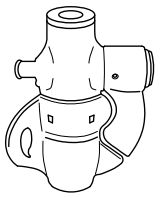
6. Accessories

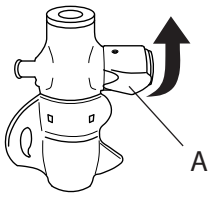
6.1 Cappuccino maker

- Put the suction tube inside the milk;
- Place the jug under the spout of the cappuccino maker;
- Turn the steam tap counterclockwise, when he desired amount is reached close the steam tap;
- Put the latte into the cups with the coffee.







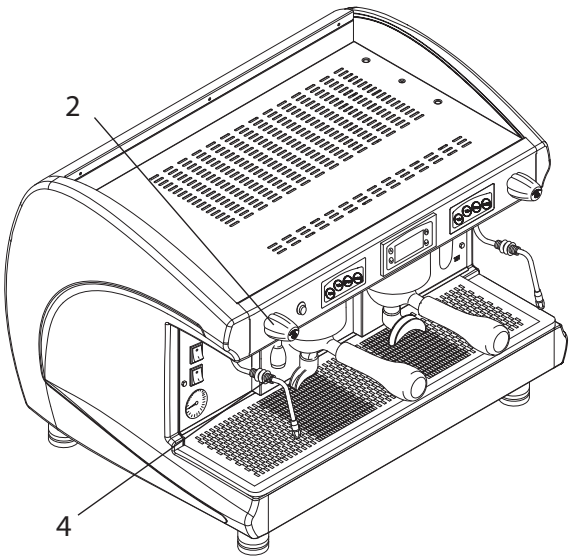


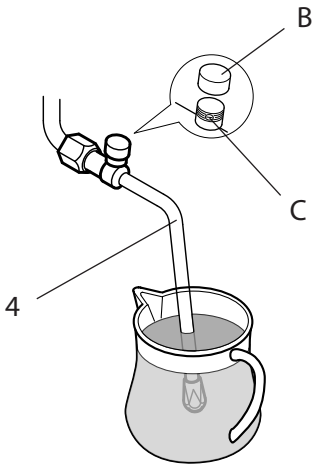
poziție Cappuccino **poziție Latte caldo**

i To obtain delivery of warm milk without foam, lift the tab **(A)** upwards. For better results, we suggest not dispensing directly into the coffee cup, but into a jug or pot, then pouring the foamed milk on the coffee.
Make sure the cappuccino maker is kept clean as described in the chapter "***Cleaning***".

6.2 Milk foaming nozzle

- Insert the nozzle **(4)** in the milk so that the sprayer is completely covered;
- turn the steam tap **(2)** counter-clockwise;
- wait for the milk to heat and foam;
- upon reaching the desired temperature and foaming, turn the steam tap **(2)** clockwise;
- To adjust the foaming of the milk: unscrew the cap **(B)** of the regulator and use a screwdriver on the screw (**C**). To increase foaming, turn counterclockwise; to reduce foaming, turn clockwise.





i To keep the milk foaming device in perfect working order, it is advisable to carry out a delivery dry run after each use.
Keep the ends of the of the nozzle clean at all times by means of a cloth dampened in lukewarm water.
Use the utmost caution with the milk foaming nozzle, as high-temperature steam is present.

7. Softener

Mains water contains insoluble salts, which cause the build-up of lime scale deposits in the boiler and in other parts of the machine. The softener makes it possible to eliminate or substantially reduce the presence of these mineral salts.

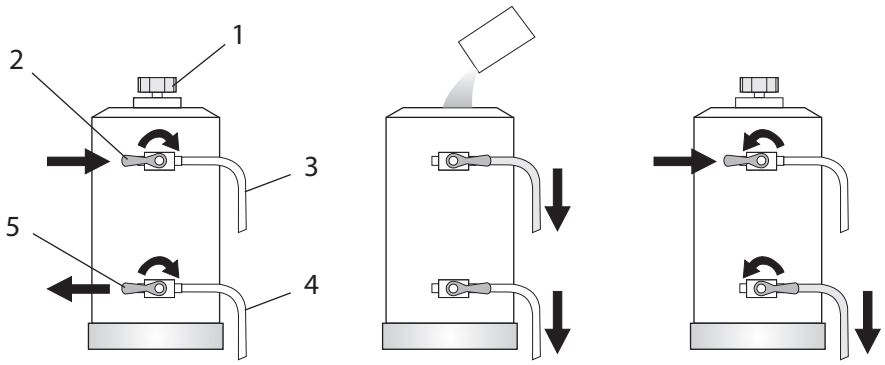
The resin softener has the property of retaining the calcium contained in the water. For this reason, the resins become saturated after a certain period and must be regenerated with coarse kitchen salt (NaCl, sodium chloride) or special water softening salt. It is very important to regenerate the softener within the established times.

The regeneration is to be done regularly every 15 days. However, in locations with very hard water, it will be necessary to regenerate more frequently. The same rule can be applied to places where there is a large consumption of hot water for tea or other uses.

Softener regeneration

Proceed as follows:

- move levers **(2)** and **(5)** from left to right;
- Remove the lid by loosening the knob **(1);**
- Release enough water through the pipe **(3)** to make room for the amount of salt as required depending on the model (see table).;
- clean any salt or resin residue from the gasket located on the lid;
- put the lid back in place by screwing the knob **(1)** down securely and move the lever **(2)** back from right to left;
- let the salt water drain from the small tube **(4)** until the water is no longer salty (about 30-60 minutes). The salt allows the accumulated mineral salts to be released;
- bring the lever **(5)** from right to left back to its initial position.



Model softener	Amount of salt
8 litres	1.0 kg
12 litres	1.5 kg
16 litres	2.0 kg

i The build-up of lime scale deposits in the hydraulic circuit and boiler inhibits thermal exchange, thus compromising proper operation of the machine. Heavy incrustation in the boiler may cause long machine shutdowns and in any case invalidate any guarantee, because this symptom indicates that regeneration has been neglected.

In order to keep the softener and hence the machine in perfect operating condition, it is necessary to perform regeneration periodically based on the use of the softener and the hardness of the water that is used.

The table alongside shows the quantity of softened water based on the hardness of the water in the various units of measure:

- f°: French degree
- D°: German degree = 1.8 °f
- mg CaCO3

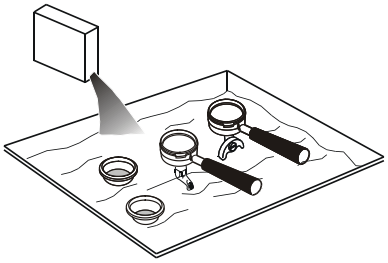
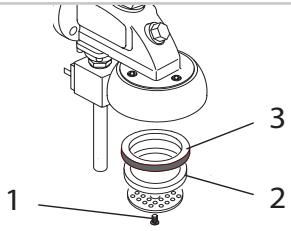
For further information on installation, start-up and regeneration of the softener, refer to the relative instruction manual.

Amount of softened water based on hardness					
f°	30°	40°	60°	80°	salt
D°	16.5°	22°	33°	44°	
mg CaCO3	30	40	60	80	
8 litres	1000 lt	900 lt	700 lt	500 lt	1.0 kg
12 litres	1500 lt	1350 lt	1050 lt	750 lt	1.5 kg
16 litres	2100 lt	1800 lt	1400 lt	1000 lt	2.0 kg

8. Cleaning

For perfect cleaning and efficiency of the appliance, several simple cleaning operations are necessary on the functional parts and accessories as well as the body panels. The indications given here are applicable for normal use of the coffee machine. If the machine is used continuously, then cleaning should be performed more frequently.

Before cleaning the machine, turn it off the machine and let it cool off.

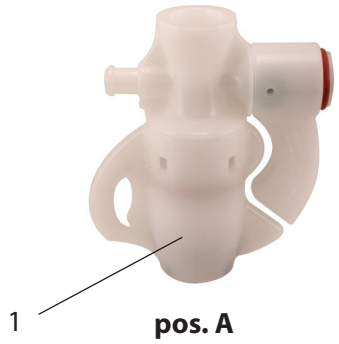
Cleaning	Daily	Weekly
FILTERS and PORTAFILTERS The filters and filter-holders must be cleaned daily in hot water. The best thing to do is to let them soak in hot water overnight so that the fatty coffee deposits can dissolve. It is advisable to add special detergent to the water, and then to rinse everything off with water. Failure to clean the filter holders daily will compromise the quality of the coffee and the filterholder correct operation. 	X	
BODY Clean the panels of the body with a cloth dampened in lukewarm water. Do not use abrasive detergents which may scratch the surface of the body.	X	
STEAM NOZZLE Clean the steam nozzles making a quick delivery till empty after each use and clean with a cloth dampened with warm water.	X	
DELIVERY GROUP Wash the units as indicated: 1. use the solid portafilter; 2. pour the special detergent (see spare parts) into the solid filter and attach the filter holder; 3. carry out a series of deliveries until the water comes out clean; 4. remove the portafilter from the unit and carry out at least one delivery so as to eliminate the detergent residue.	X	
PERFORATED DISK and CONTAINMENT RING Clean the perforated disk **(2)** and its containment ring **(3)** in hot water. To do this, loosen the screw **(1)** and remove the two elements from the dispensing unit. 		X
STEAM NOZZLE Check and clean the terminals of the steam nozzles, using a small needle to reopen the exit holes.		X
GRINDER-DOSER Every week clean the bell jar and the dosing device with a cloth soaked in lukewarm water, both inside and out, then dry it.		X

- When cleaning, always use cloths that are completely clean and hygienic.
- To guarantee the correct operation and hygiene of the hot beverages dispenser, it is necessary to use the cleaning methods and products suitable for this purpose.
- Do not immerge the machine into water.
- Never use alkaline detergents, solvents, alcohol or aggressive substances.
- The descaling of the machine has to be performed by specialized technicians, by dismounting the components with deposits, so that no descaling debris are put into circulation. The used products/ detergents have to be suitable for this purpose and must not corrode the materials of the hydraulic circuits.

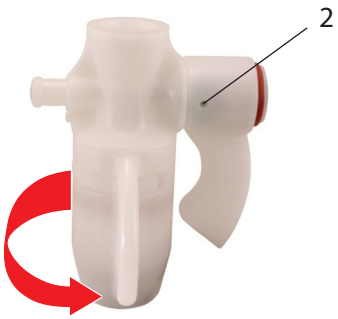
Cappuccino maker

Use special care in cleaning the cappuccino maker, following the procedures indicated below:

1. perform a first washing by immerging the suction tube in water and run a delivery for a few seconds;
2. turn the rotating body **(1)** 90° to **pos. B** (closure of milk outlet duct);
3. holding the milk suction tube in the air, dispense steam (cappuccino maker dry run);
4. wait about 20 seconds to allow for internal cleaning and sterilisation of the cappuccino maker;
5. close the steam and put the rotating body back in **pos. A**;
6. if the air intake hole **(2)** is blocked, clear it gently with a pin.



pos. A



pos. B

It is advisable to clean the cappuccino maker after each use so as to avoid malfunctions and to ensure the hygiene of the system
Do not unscrew the cappuccino maker from the steam tube.

9. Checks and Maintenance

Maintenance must be carried out in order to ensure perfect safety and efficiency of the machine over time. In particular, it is advisable to ask the Technical Service to carry out an overall check of the machine at least once a year.

Intervention	Weekly	Monthly
GAUGE Keeep the boiler pressure between 0.8 and 1.4 bar.	X	
GAUGE Periodically check water pressure during coffee delivery: check the pressure indicated on the gauge, which must be between 8 and 9 bar inclusive.		X
FILTERS and PORTAFILTERS Check the condition of the filters. Check for any damage on the edge of the filters and check whether any coffee grounds settle in the coffee cup.		X
GRINDER-DOSER Check the dose of ground coffee (between 6 and 7 gr. per stroke) and check the degree of grinding. The grinders must always have sharp cutting edges. Their deterioration is indicated by the presence of too much powder in the grounds. You should replace the flat grinders after every 400/500 kg of coffee. For conical grinders, replace every 800/900 kg.		X
SOFTENER The build-up of lime scale deposits in the hydraulic circuit of the machine indicates that regeneration has been neglected. Use care in areas where the water is very hard. It will be necessary to regenerate at more frequent intervals, likewise if there is high consumption of hot water for tea and so forth.		X

i If the problem cannot be resolved, turn the machine off and contact Technical Service. Do not attempt any sort of repairs.

i The descaling of the machine must be carried out by professional technicians to ensure that such operation does not lead to release of hazardous materials for food use.
Scale influences the thermal circulation. It also affects the proper functioning of the machine. The presence of large sediments in the boiler cancels the guarantee because this fact shows that the cleaning has been neglected.

10. Suggestions on how to obtain a good cup of coffee

- To obtain high-quality coffee, it is important that the hardness of the water used does not exceed 4-5 °f (French degrees). If the water hardness exceeds these values, it is advisable to use a water softener.
- avoid using a water softener if the water hardness is less than 4 °f.
- if the taste of chlorine in the water is particularly strong, a special filter should be installed.
- it is not advisable to keep large stores of coffee beans. Never grind large amounts of coffee. Use the amount the doser holds and if possible use it by the end of the day. Never purchase ground coffee as it expires quickly.
- after the machine has not been used for a period of time (2-3 hours) make a few dry runs.
- make sure to carry out regular cleaning and maintenance.

11. List of hazards

This chapter describes possible hazards for the user if the specific safety standards (described in this manual) are not adhered to.

The appliance must be connected to an efficient grounding system
If this is not done, the appliance can be a source of dangerous electrical discharges as it is no longer able to discharge electricity to earth.

Do not use running water for washing
The use of pressurized water directly on the machine can seriously damage the electrical equipment. Never use water jets to wash any part of the appliance.

Be careful of the steam and hot water nozzles
During use, the steam and hot water nozzles become very hot and are thus a potential source of danger. Handle these parts carefully. Never direct steam or hot water jets directly on parts of the body.

Do not work on the machine when it is supplied with electrical power
Before carrying out any maintenance or repair work on the machine you must turn it off using the main switch or, better yet, disconnecting the mains connection terminals. Never remove any body panel when the machine is supplied with electrical power.

Never work on the hydraulic system before having emptied it
All work regarding the hydraulic system and the related boiler is to be avoided when there is still water and pressure in the system. Thus you must empty it beforehand by closing the mains tap and dry-running the delivery group for a short time. Switch off the machine and turn on all the steam and water taps. When the pressure is zero, empty the boiler completely by unscrewing the special pipe fitting located on the lower part of boiler.

If the above procedure is not carried out correctly, opening any part of the hydraulic system can cause a sudden outburst of superheated water under pressure.

Use of the appliance
This espresso coffee machine is an appliance for professional use only. Any other type of use is considered incorrect and therefore dangerous. Never allow children or people not familiar with it to use the machine.

Non-observance of the above-described standards can cause serious harm to people, property or animals.

Never work on the electronic apparatus when the machine is still supplied with electrical energy.

Shut down the machine completely by disconnecting it from the mains before carrying out any operation.

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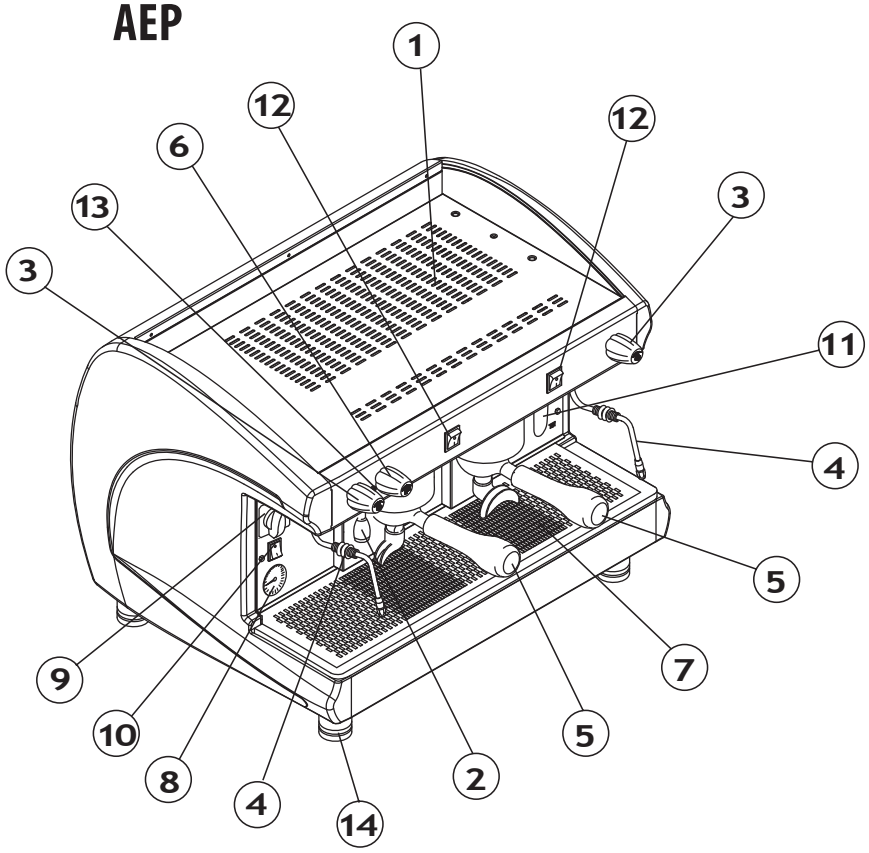
CTS TC

Instructions for the user - ENGLISH

1. General description

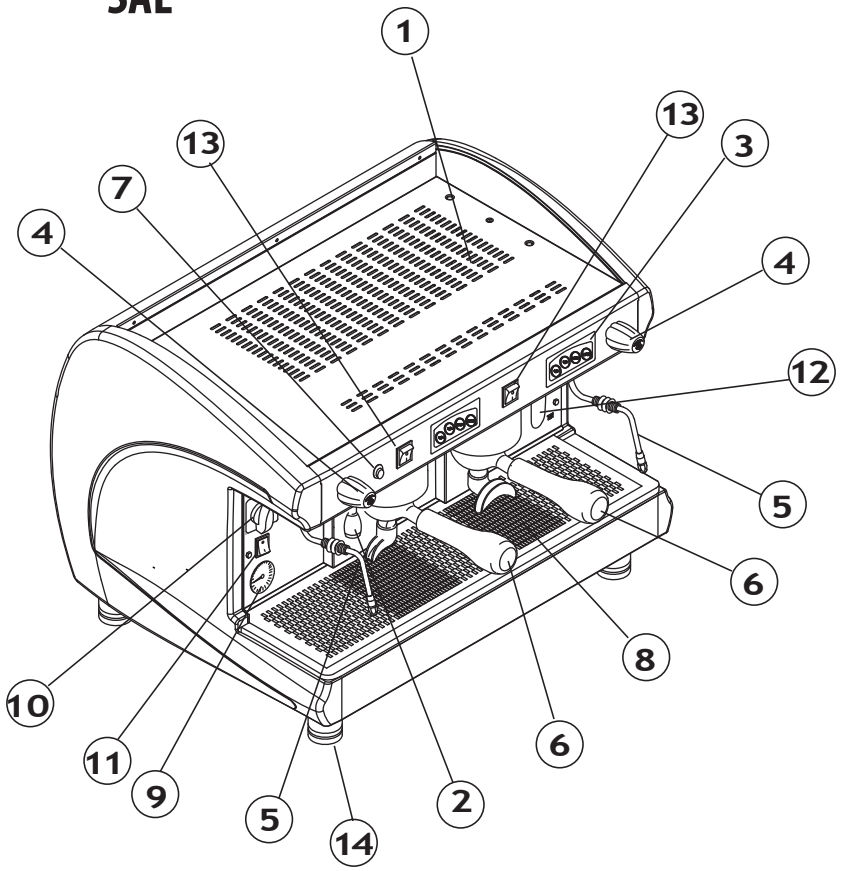
AEP



1. Cup heater surface
2. Hot water knob
3. Hot water knob
4. Steam nozzle
5. Filter holder
6. Hot water knob
7. Cup holding grille
8. Boiler / pump pressure gauge
9. Main switch
10. Cup heater switch (optional)
11. Water level indicator (*)
12. Manual display switch
13. Machine "ON" indication light
14. Adjustable feet

(*) In some versions the optical layer is replaced by a green light

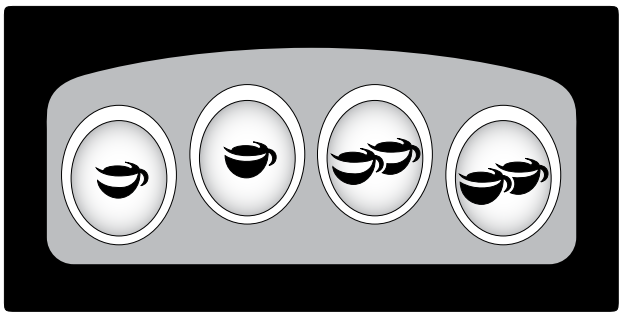
SAE



1. Cup heater surface
2. Hot water knob
3. Touch pad
4. Hot water knob
5. Steam nozzle
6. Filter holder
7. Hot water button
8. Cup holding grille
9. Boiler / pump pressure gauge
10. Main switch
11. Cup heater switch (optional)
12. Water level indicator (*)
13. Manual display switch
14. Adjustable feet

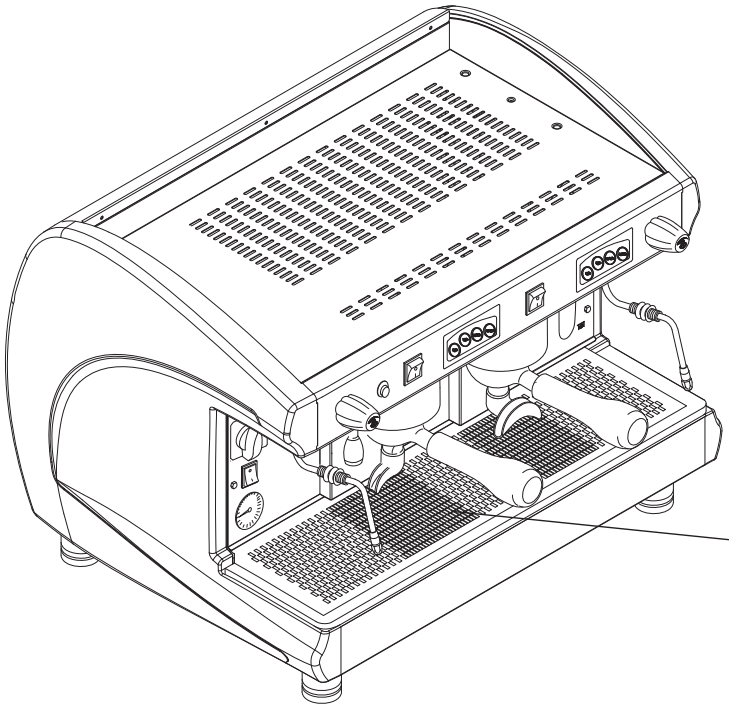
(*) In some versions the optical layer is replaced by a green light

2. Touch pad



	1 Espresso coffee
	2 Espresso coffees
	1 Long coffee
	2 Long coffees

3. Technical data



The nameplate of the machine is fixed on the base of the frame under the drain pan.

The data of the appliance can be seen also on the label located on the package of the machine.

VERSION	JUNIOR	1 GROUP	COMPATTA	2 GROUPS	3 GROUPS	4 GROUPS
Boiler capacity (lt)	5	6 - 8	7	10,5 - 14	17 - 21	23
Power supply voltage (V)	120 - 230 240	120 - 230 240 - 400	120 - 230 240 - 400	120 - 230 240 - 400	120 - 230 240 - 400	230 240 - 400
Power (W) 120V	2300	2300	3000	3700	-----	-----
Power (W) 230-240-400V	2300	3000	3000	3900	5300	6300
Boiler pressure (bar)	0,8 - 1,4 MAX					
Safety valve calibration (bar)	1,9					
Supply water pressure (bar)	1,5 - 5 MAX					
Coffee dispensing pressure (bar)	8 - 9					
Operating range and storing conditions	+5°C +40°C MAX 95% U.R.					

4. Preparation of the machine

The preparation of the machine and the installation operations must be carried out by qualified personnel only.

Use of the machine without all the installation operations having been carried out by technical personnel could damage it seriously.

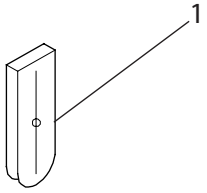
5. Start - up of the machine

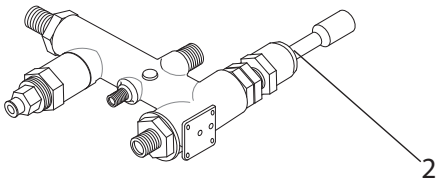
Before starting the machine, make sure that the level of water in the boiler is higher than the minimum level on the level-check window (1).

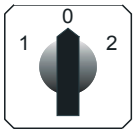
If there is no water (first installation or after boiler maintenance), it is necessary to fill the boiler in advance, so as to prevent overheating of the heating element.

Proceed as follows:

- Open the water tap of the water mains and of the softener;
- Using manual fill (2), fill the boiler with water until the waterlevel is above the minimum.
- Turn the switch to position "**1**" (electrical power supplied to the pump for automatic boiler filling and machine services) and wait for the boiler to be automatically filled with water.
- Turn the switch to position "**2**" (full electrical power supplied, including the heating element in the boiler) and wait for the machine to warm up completely.





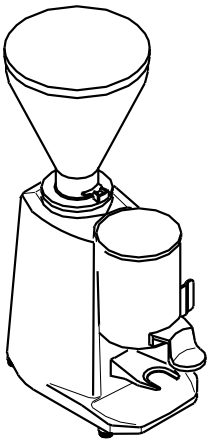


- During the machine's warm-up phase (roughly 20 minutes), the anti-edy pressure valve will release steam for a few seconds until the valve itself closes.
- Before using the machine, run deliveries dry with the filter holder attached for a few seconds to release any air which may be in the circuit, so that the brewing groups are completely heated.
- Before constant use of the machine, dispense a few servings of coffee to test the grinding and to check the operating pressure of the machine.

6. Grinding and dosing

It is important to have a dosing-grinding device next to the machine with which to grind the coffee to use daily. The grinding and the dosing of the coffee must be done according to that indicated by the manufacturer of the dosing-grinding device. The following points are also to be kept in mind:

- to obtain a good espresso it is recommended not to keep large stocks of coffee grains. Observe the expiry date indicated by the producer.
- never grind large volumes of coffee, it is advisable would be to have the quantity contained in the dosing device and use it if possible by the end of the day.
- if possible, never buy coffee that is already ground as it expires quickly. if necessary, to buy it in small vacuum-sealed packages.
- Fill the filter with a dose of ground coffee (about 6-7 gr.) and press it with the press;
- hook the filter-holder to the unit without closing it too ti ghtly in order to avoid excessive wear of the gasket;
- for the same reason it is recommended to clean the edge of the filter before attaching the filter holder to the dispensing unit;
- follow the procedures specified by the manufacturer of the grinder.

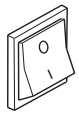


7. Water renewal

In case of breaks longer than 1 week, it is necessary to perform the changing of the 100% of the water contained in the hydraulic circuits of the machine, by using the appropriate dispensing points, as described in the Par. "Installation report".

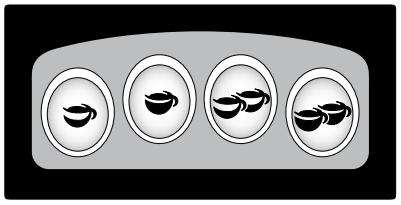
8. Coffee preparation

8.1 Version AEP



- Put the coffee cup under the dispensing spout;
- Press the desired delivery switch. You will have the delivery which can be stopped by means of the sameswitch once the desired amount of coffee in the cup is obtained.

8.2 Version SAE



Coffee delivery

- put the coffee cup under the dispensing spout;
- press the desired dose touch: the dose's red led will also come on;
- wait for coffee to be delivered: the red led will switch off, while all the green led will remain switched on;

- To stop delivery of coffee in advance, press again the delivery dose key;
- In the event of anomalies or if the push button panel is locked, use the manual delivery switch.

Coffee dose programming

- hold down the keys and until all dose key led's come on (both red and green);
- press the dose key to be programmed (e.g. 1 espresso coffee); the dose's green led will blink;
- wait for dispensing; to confirm the dose press again the selected dose key;
- repeat this operation for the other dose keys;
- upon conclusion of the programme, wait until all red led's on the push button come out.

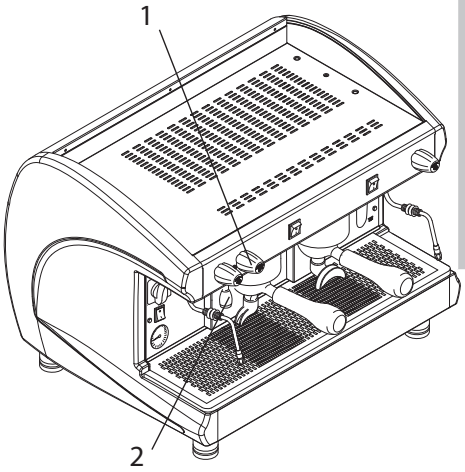
For models with 2-3 groups it is possible to program simultaneously all of the machine push button touch pads usingonly the right push button touch pad. The programmed doses from the right group will be automatically transfered tothe other groups, too. It is however advisable to check the programming of the other push button touch pads..

The programming of each dose should be made with ground coffee and not with previously used coffee.

9. Preparation of hot drinks

9.1 Dispensing hot water

Version AEP

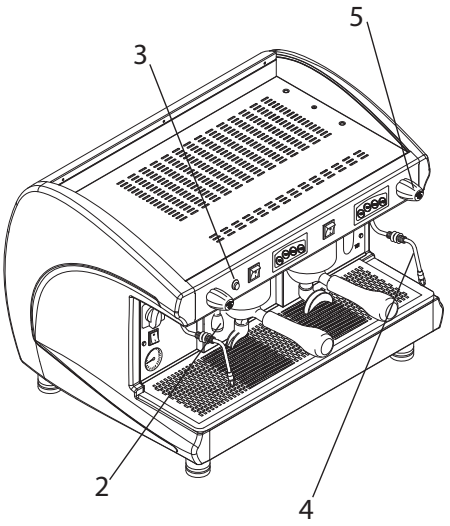


- place the jug under the hot water nozzle (2);
- turn the tap knob (1) counterclockwise: the hot water coming out of the nozzle will be proportional to the opening of the tap;
- to interrupt the hot water dispensing turn the knob counter-clockwise (1).

> **i** Do not touch the hot water nozzle: contact with the hot water may be harmful to people, animals or property.

Version SAE

Programming

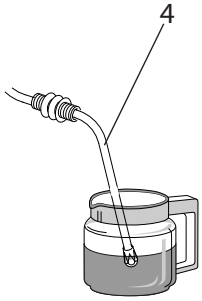


- hold down the keys and until all dose key led's come on (both red and green);
- press the hot water button (3);
- wait until you obtain the desired dose, to confirm press the hot water dispensing button (3),
- when the programming was completed, wait until the red LEDs on the keyboard were off, then the device is ready for use.

Dispensing hot water

- place the jug under the hot water nozzle (2);
- press the hot water button (3). Wait until the hot water distribution end;
- To stop delivery of hot water in advance, press again the delivery dose key (3).

9.2 Dispensing steam



- immerge the steam-dispensing nozzle (4) in the liquid to heat;
- turn the tap knob (5) counterclockwise: the steam coming out of the nozzle will be proportional to the opening of the tap;
- to interrupt the steam dispensing turn the knob counter-clockwise (5).

The use of the steam dispensing point (steam nozzle), must always be preceded by the performance of the condensation draining operation for at least 2 seconds.

Leave the steam nozzle immerged in the milk only for the time required for heating.
Do not open the steam tap with the steam nozzle immerged in milk while the machine is off.

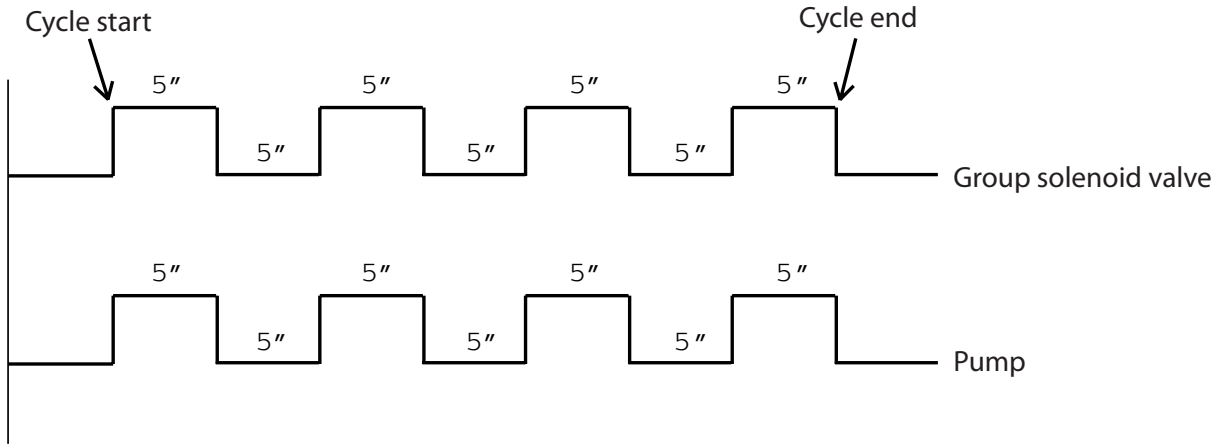
Carefully operate the steam nozzle using the anti-burn rubber **(3)**: contact with the steam may be harmful to people, animals or property.

10. Automatic washing cycle

This coffee machine is suited with an automatic washing cycle. To complete this function, proceed as follows:

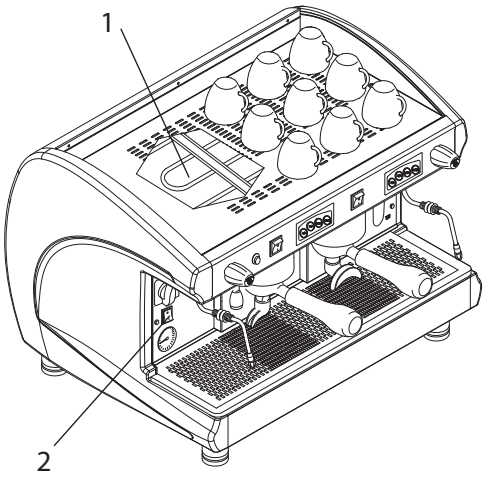
- replace the normal filter of the filter-holder with a blind one;
- pour a teaspoon of a suitable detergent powder on the blind filter;
- attach the filter holder to the brewing group;
- hold down the keys and (the middle ones) until the automatic washing cycle starts: the relevant touch pad's green led will blink;
- while the automatic washing cycle is enabled, the green leds are on and the red ones blink;
- after finishing the cycle, replace the blind filter with the normal one and repeat the washing cycle one more time by pressing the keys and doses, so as to remove any residual detergent;
- make the washing cycle for the other groups, just as described herewith.

The number of cycles for automatic washing is set to 4. The cycles are performed as shown in the bellow diagram:



The automatic washing cycles are not counted.

11. Cup heater (optional)



The cup heating device is for heating cups before they are used.

- place the cups on the upper surface (1) of the coffee machine;
- start the electric heating element with the switch (2).

i For safety reasons we advise against putting cloths or other objects on the upper surface (1) of the machine as they could obstruct normal air circulation.

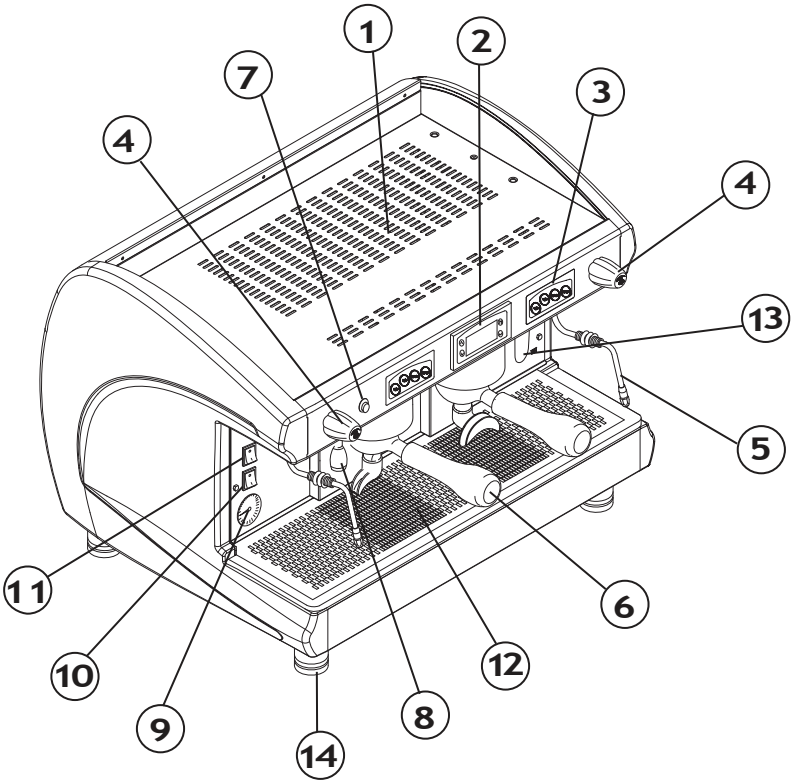
CTS TC
ELECTRONIC WITH DISPLAY

1. General description.....pag.25
2. Touch pad.....pag.25
3. Display.....pag.25
4. Technical data.....pag.26
5. Preparation of the machine.....pag.27
6. Start - up of the machine.....pag.27
7. Grinding and dosing.....pag.28
8. Water renewal.....pag.28
9. Coffee preparation.....pag.29
10. Preparation of hot drinks.....pag.29
11. Automatic washing cycle.....pag.30
12. Cup heater (optional).....pag.31
13. Brewing group fluxing.....pag.31
14. User's programming machine's parameters.....pag.32
15. Administrator's programming machine's parameters.....pag.38
16. Malfunctions and solutions.....pag.50

CTS TC

Instructions for the user - ENGLISH

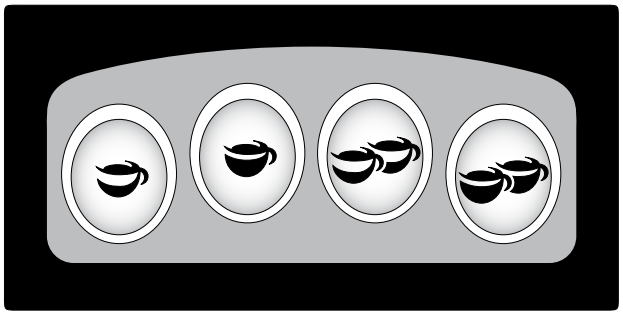
1. General description



1. Cup heater surface
2. Display
3. Touch pad
4. Steam knob
5. Steam nozzle
6. Filter holder
7. Hot water knob
8. Cup holding grille
9. Boiler / pump pressure gauge
10. Cup heater switch (optional)
11. Main switch
12. Cup holding grille
13. Water level indicator (*)
14. Adjustable feet

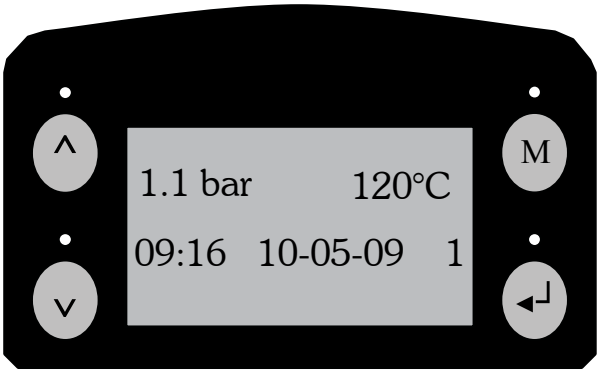
(*) In some versions the optical layer is replaced by a green light

2. Touch pad



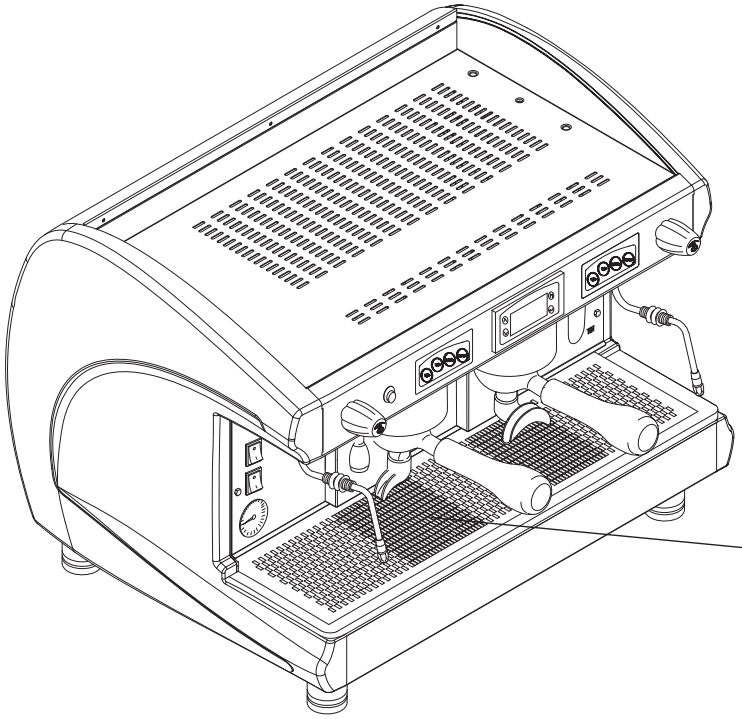
	1 Espresso coffee
	2 Espresso coffees
	1 Long coffee
	2 Long coffees

3. DISPLAY



^	Increase
v	Decrease
M	MENU
↵	ENTER

4. Technical data



The nameplate of the machine is fixed on the base of the frame under the drain pan.
The data of the appliance can be seen also on the label located on the package of the machine.

VERSION	JUNIOR	1 GROUP	COMPATTA	2 GROUPS	3 GROUPS	4 GROUPS
Boiler capacity (lt)	5	6 - 8	7	10,5 - 14	17 - 21	23
Power supply voltage (V)	120 - 230 240	120 - 230 240 - 400	120 - 230 240 - 400	120 - 230 240 - 400	120 - 230 240 - 400	230 240 - 400
Power (W) 120V	2300	2300	3000	3700	-----	-----
Power (W) 230-240-400V	2300	3000	3000	3900	5300	6300
Boiler pressure (bar)	0,8 - 1,4 MAX					
Safety valve calibration (bar)	1,9					
Supply water pressure (bar)	1,5 - 5 MAX					
Coffee dispensing pressure (bar)	8 - 9					
Operating range and storing conditions	+5°C +40°C MAX 95% U.R.					

5. Preparation of the machine

The preparation of the machine and the installation operations must be carried out by qualified personnel only.

Use of the machine without all the installation operations having been carried out by technical personnel could damage it seriously.

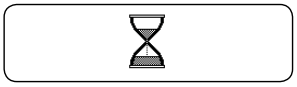
6. Start - up of the machine

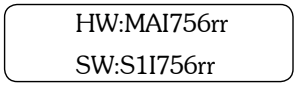
Before starting the machine, make sure that the level of water in the boiler is higher than the minimum level on the level-check window (1).

If there is no water (first installation or after boiler maintenance), it is necessary to fill the boiler in advance, so as to prevent overheating of the heating element.

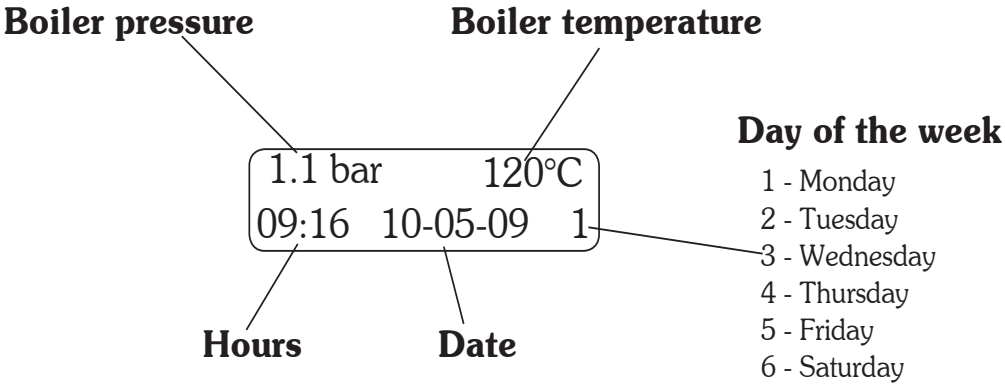
Proceed as follows:

- open the water tap of the water mains and of the softener;
- using manual fill, fill the boiler with water until the waterlevel is above the minimum;
- wait for possible automatic refilling of water in the boiler;
- turn the main switch to position "1": all dose green led's will blink;





- wait a few seconds longer for the auto-test to be carried out;:
- the machine is ready for use when the dose green led's remain fix and the following message is displayed:



If the temperature is lower than 90° C (machine warm-up phase), the message "0.00 bar low °C" appears on the display.

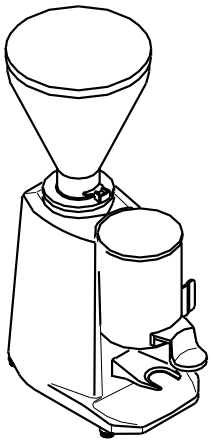
i

- During the machine's warm-up phase (roughly 20 minutes), the anti-edy pressure valve will release steam for a few seconds until the valve itself closes.
- Before using the machine, run deliveries dry with the filter holder attached for a few seconds to release any air which may be in the circuit, so that the brewing groups are completely heated.
- Before constant use of the machine, dispense a few servings of coffee to test the grinding and to check the operating pressure of the machine.

7. Grinding and dosing

It is important to have a dosing-grinding device next to the machine with which to grind the coffee to use daily. The grinding and the dosing of the coffee must be done according to that indicated by the manufacturer of the dosing-grinding device. The following points are also to be kept in mind:

- to obtain a good espresso it is recommended not to keep large stocks of coffee grains. Observe the expiry date indicated by the producer.
- never grind large volumes of coffee, it is advisable would be to have the quantity contained in the dosing device and use it if possible by the end of the day.
- if possible, never buy coffee that is already ground as it expires quickly. if necessary, to buy it in small vacuum-sealed packages.
- Fill the filter with a dose of ground coffee (about 6-7 gr.) and press it with the press;
- hook the filter-holder to the unit without closing it too ti ghtly in order to avoid excessive wear of the gasket;
- for the same reason it is recommended to clean the edge of the filter before attaching the filter holder to the dispensing unit;
- follow the procedures specified by the manufacturer of the grinder.

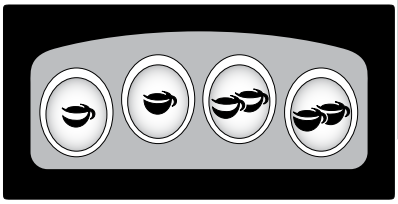


8. Water renewal

In case of breaks longer than 1 week, it is necessary to perform the changing of the 100% of the water contained in the hydraulic circuits of the machine, by using the appropriate dispensing points, as described in the Par. "Installation report"..

9. Coffee preparation

Coffee delivery

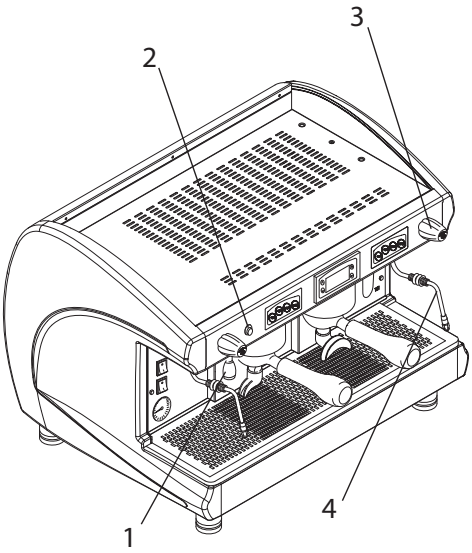


- put the coffee cup under the dispensing spout;
- press the desired dose touch: the dose's red led will also come on;
- wait for coffee to be delivered: the red led will switch off, while all the green led will remain switched on;

i To stop delivery of coffee in advance, press again the delivery dose key;
In the event of anomalies or if the push button panel is locked, use the manual delivery switch.

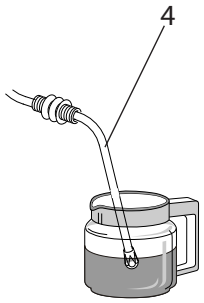
10. Preparation of hot drinks

10.1. Hot water delivery



- place the jug under the hot water nozzle (1);
- press the hot water button (2). Wait until the hot water distribution end;
- To stop delivery of hot water in advance, press again the delivery dose key (2).

10.2 Dispensing steam



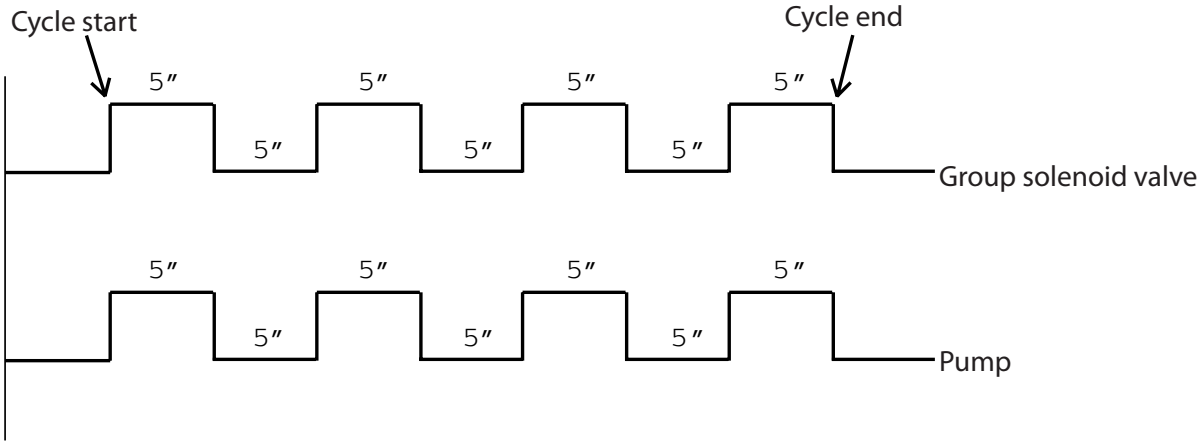
- immerge the steam-dispensing nozzle (4) in the liquid to heat;
- turn the tap knob (5) counterclockwise: the steam coming out of the nozzle will be proportional to the opening of the tap;
- to interrupt the steam dispensing turn the knob counter-clockwise (5).

11. Automatic washing cycle

This coffee machine is suited with an automatic washing cycle. To complete this function, proceed as follows:

- replace the normal filter of the filter-holder with a blind one;
- pour a teaspoon of a suitable detergent powder on the blind filter;
- attach the filter holder to the brewing group;
- hold down the keys and (the middle ones) until the automatic washing cycle starts: the relevant touch pad's green led will blink;
- while the automatic washing cycle is enabled, the green leds are on and the red ones blink;
- after finishing the cycle, replace the blind filter with the normal one and repeat the washing cycle one more time by pressing the keys and doses, so as to remove any residual detergent;
- make the washing cycle for the other groups, just as described above.

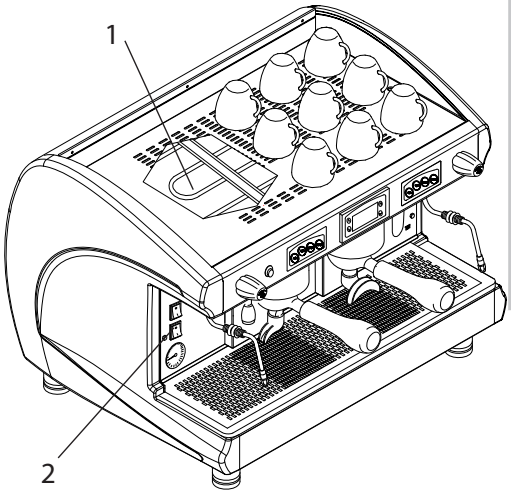
The number of cycles for automatic washing is set to 4. The cycles are performed as shown in the bellow diagram:



Cycle steps can be carried out at 2-3 groups at once.

The automatic washing cycles are not counted.

12. Cup heater (optional)



The cup heating device is for heating cups before they are used.

- place the cups on the upper surface (1) of the coffee machine;
- start the electric heating element with the switch (2).

i For safety reasons we advise against putting cloths or other objects on the upper surface of the machine as they could obstruct normal air circulation.

13. Brewing group fluxing

This machine can be programmed to enable or disable the brewing group fluxing in automatic manner.

The fluxing consists in the delivery of a certain quantity of water for approximately 2 seconds, in order to clean the group's shower plate and ring gasket and also to ensure the freshness of the water.

If the "Fluxing" function has been enabled by authorized personnel, in order to prepare a coffee proceed as follows :

- press the desired dose to prepare coffee: the led red will blink;
- in order to clean the group's shower plate and ring gasket, there will be water comming out of the group for about 2 seconds ;
- the dose's red led will blink for 5 seconds, needed time to attach the filter-holder with fresh coffee and press again the dose;
- while preparing the coffee, the dose's red led will remain on; wait until the preparation of coffee will end;
- in advance to lock the preparation of the coffee, press the coffee button.

i In case the desired dose is not pressed again within the requested 5 seconds after fluxing, the brewing will automatically stop and the "Fluxing" process will be repeated.

i The brewing group fluxing is not counted.

14. User's programming machine's parameters

In order to enter the programming menu, simultaneously press the keys " ∨ " and " ◄┘ " until on display will appear the message "Password". Press the key "M" to enter into the user's programming menu.

Use the increase " ∧ " and decrease " ∨ " keys in order to scroll the various programming submenus.

Use the ENTER " ◄┘ " key to enter in the desired submenu or to pass from one parameter to another in the same submenu.

Use the increase " ∧ " and decrease " ∨ " keys to modify the parameter's value.

In order to save the values of the modified parameters and return to the main menu use the key " M ".

i The machine automatically exits programming if no selections are made for at least 60 seconds.

USER'S PROGRAMMING MENU

The following submenus can be visualized and/or modified by means of the display:

Hour/Date*
Working days**
Reg. softener
Single count
Credit*
Doser alarms
Language
Unlock

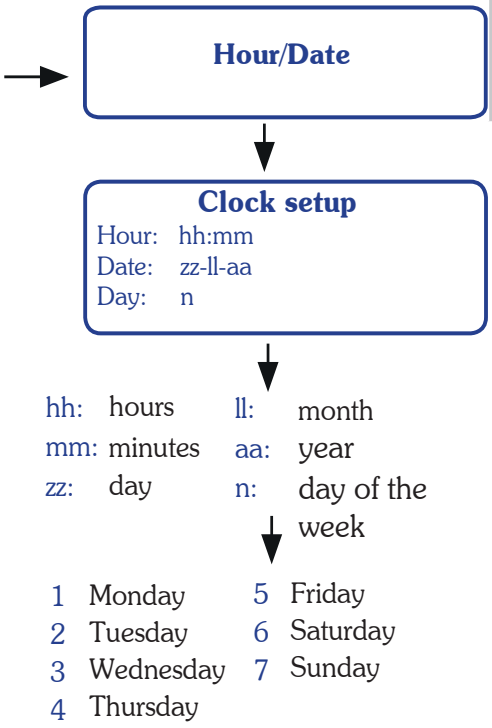
i
- The areas designated with (*) are accessible only when the machine is prefigured with the appropriate functions.
- The areas designated with (**) can be modified only if the appropriate function has been enabled by authorized personnel.

i The selected submenu is highlighted by changing the writing's colour into white.

14.1 Clock setup

When the machine is prefigured with this option, in order to modify the date, hour and day shown on display proceed as follows:

	Enter into the programming menu
v	Scroll the menu until reaching the desired submenu to be modified
◄┘	Confirm in order to enter the designated submenu
◄┘	Scroll the submenu until reaching the desired paramater to be modified
^ v	Modify the parameter
◄┘	Pass to the next parameter of the submenu
M	Confirm and exit from the submenu



i If the machine is not prefigured with this function, the "Hour/Date" submenu will not be accesible in the user's programming menu.

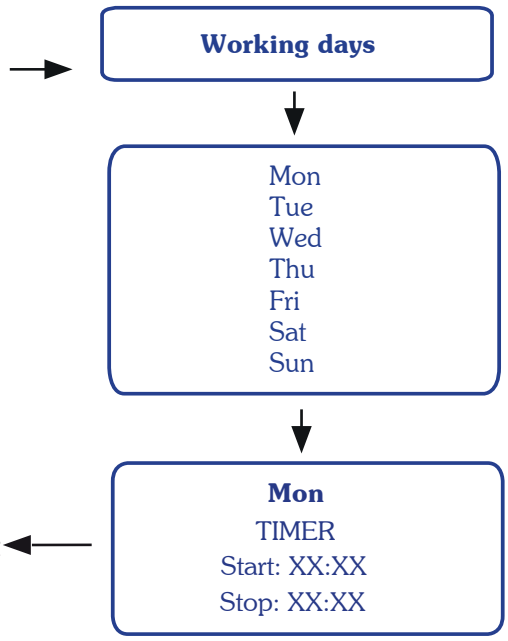
14.2 Working days

This submenu allows setting the machine's working mode in automatic manner: switch on/off hour of the machine on each day of the weak, separately day by day.

i For the coffee machine, the day starts at 00:00 and finishes at 23:59.

If this option is disabled by authorized personnel, the user will have the possibility of viewing the "Working days" submenu. It will not be able to modify the "Working days" parameters. If this option is enabled, in order to set the working mode of the machine in automatic manner, proceed as follows:

	Enter into the programming menu
v	Scroll the menu until reaching the "Working days" submenu
◄┘	Confirm in order to enter the designated submenu
^ v	Scroll the submenu until reaching the desired day to be set/viewed
◄┘	Confirm in order to enter in the area where is possible modifying the settings of the respective day
^ v	Set the machine's working mode for the designated day: ON, OFF or TIMER. In order to pass from a parameter to another, press the ENTER ◄┘ key



The machine will be switched on all day if the option ON will be set.
In order for the machine to be switched off in automatic manner for that day, set the OFF option.

If the working mode is set as TIMER, is possible programming the machine's working periods for that day. The keys " ^" and " v " allow modifying the hours and minutes, taking into consideration the following situations:

- If Start hour is equal with Stop hour, the machine will be switched on all day;
- If Start hour is smaller than Stop hour, the machine will automatically start at the time set as Start and stop at the time set as Stop;
- If Start hour is greater than Stop hour, the machine will automatically switch on at 00:00 and stop at the time set as Stop, there upon will restart at the time set as Start and stop at 23:59.

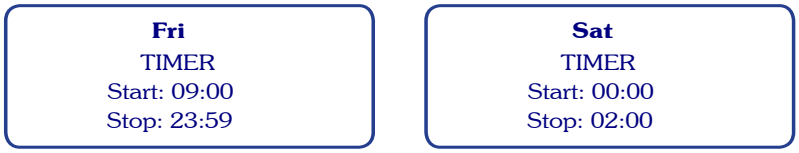
i At least one of the days has the "Timer" option set, from 23:59 until 00:00 the machine will automatically switch off. During this minute, the coffee brewing is disabled.

If the machine is switched off in automatic manner, the coffee brewing is disabled and the following message will appear on display:

i If the machine is automatically switched off, it is possible entering into the programming menu by simultaneously pressing the " v " and " ◄┘" for about 2 seconds.

EXAMPLE

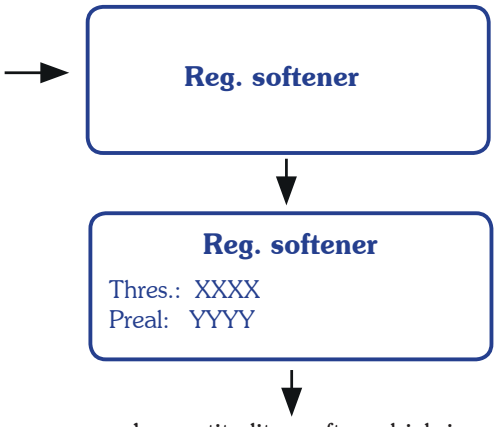
For setting the machine to start in automatic manner at 9 am Friday and at 2 o'clock at night to shut down in automatic manner, the programmation will be made as follows:



14.3 Water softener regeneration

In order to view after how many liters of water is recommend making the softerner regeneration, proceed as follows:

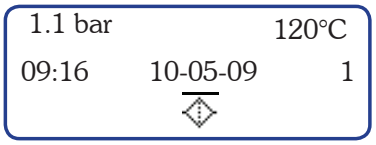
	Enter into the programming menu
v	Scroll the menu until reaching the desired submenu to be viewed
◄┘	Confirm in order to enter the designated submenu
M	Exit from the submenu



XXXX: programmed quantity liters after which is indicated to make the softener regeneration

YYYY: quantity liters after which on display will appear the alarm "Reg. softener"

When the machine has consumed the quantity set as "Preal", on display will blink the symbol ◈ :



When the machine has consumed the quantity set as "Thres.", the symbol will remain fix, until the alarm is reset.

i	The displayed alarm does not affect the touch pad's functioning.

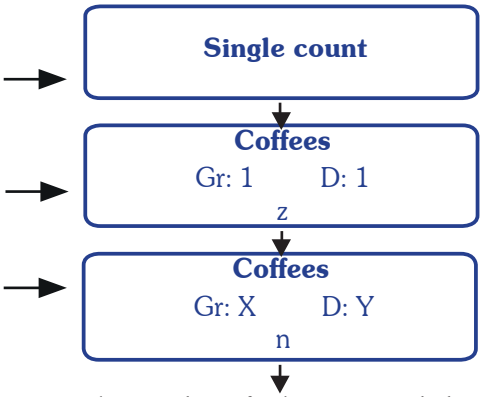
i	• If the "Thres." has been set to 0 lt, the "Reg. softener" option is disabled. • Once the liter's quantity set as "Thres." is reached, contact the authorized personnel in order to reset the alarm.

14.4 Coffee counters

In order to view the number of selections made by a certain dose of the touch pad, proceed as follows:

FOR COFFEE:

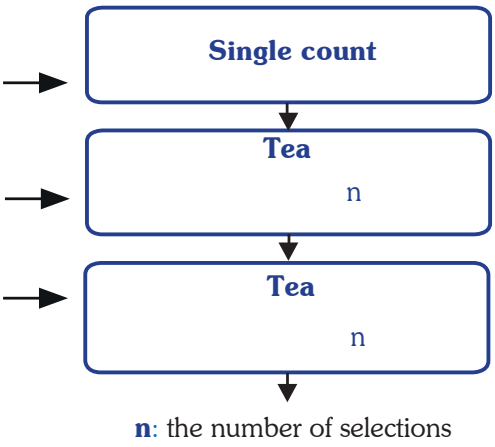
	Enter into the programming menu
v	Scroll the menu until reaching the desired submenu to be viewed
◄┘	Confirm in order to enter the designated submenu. On display is viewed the counting for one espresso from the right brewing group of the coffee machine
☕☕☕☕	By pressing the touch pad's dose key is possible viewing the number of selections made with that key
M	Exit from the submenu



n: the number of selections made by dose Y from group X

FOR TEA:

	Enter into the programming menu
v	Scroll the menu until reaching the desired submenu to be viewed
◄┘	Confirm in order to enter the designated submenu.
	By pressing the tea button is possible viewing the number of selections made with that key
M	Exit from the submenu



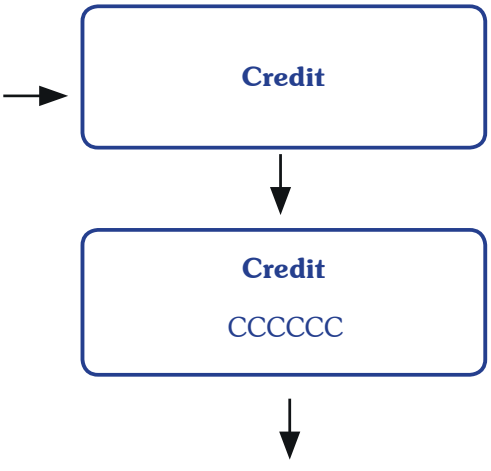
n: the number of selections

i After the number of selections made with a certain key reaches 999.999 value, the counting will restart from zero.

14.5 Count-down coffee counter

The submenu allows viewing the number of coffees set the machine to function. When the machine is prefigured with this option, proceed as follows:

	Enter into the programming menu
v	Scroll the menu until reaching the desired submenu to be viewed
◄┘	Confirm in order to enter the designated submenu
	On display will be shown the left numbers of coffee to be prepared
M	To exit from the submenu, press the Menu key “M”



CCCCCC: credit value

If the number of prepared coffees reached the value set as credit’s pre-alarm, on display will blink the symbol Ⓢ :

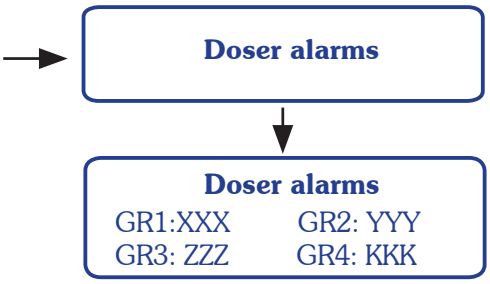
- If the "Credit" has reached the zero value, the coffee preparation is disabled and the symbol from the display remains fix.
- In order to erase the message from the display and activate the coffee brewing, call the authorized personnel.

If the machine is not prefigured with the "Credit" function, the afferent submenu will not be accesible nor in the user's programming menu neither in administrator's programming menu.

14.6 Doser alarms

This submenu allows viewing the number of flowmeter alarms. The 4 values shown on display are relevant to the brewing groups, the number one group beeing the right side one. Proceed as follows:

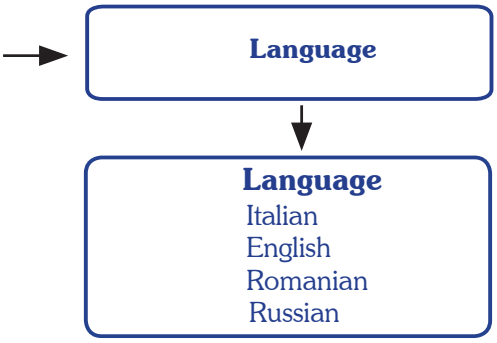
	Enter into the programming menu
v	Scroll the menu until you have reached the desired submenu to be viewed
◄┘	Confirm in order to enter the designated submenu
M	Exit from the submenu



14.7 Language programming

Proceed as follows:

	Enter into the programming menu
v	Scroll the menu until reaching the desired submenu
◄┘	Confirm in order to enter the designated submenu
^ v	Scroll the submenu until reaching the desired language to be set
◄┘	Confirm the set programming language. It will automatically exit from the relevant submenu; the language will be already changed



14.8 Unlocking

This submenu allows resetting the administrator's menu password. It will be used by authorized personnel only:

15. Administrator's programming machine's parameters

In order to enter the programming menu, simultaneously press the keys " ∨ " and " ◄┘ " until on display will appear the message "Password". Enter the password: use the keys " ∧ " and " ∨ " in order to arrive to the needed character and the " ◄┘ " key to confirm it. After you have entered the 4 character password, press again the " ◄┘ " key to confirm entering into the menu.

Use the increase " ∧ " and decrease " ∨ " keys, in order to scroll the various programming submenus.

Use the ENTER " ◄┘ " key to enter in the desired submenu or to pass from one parameter to another in the same submenu.

Use the increase " ∧ " and decrease " ∨ " keys to modify the parameter's value.

In order to save the value of the modified parameter and return to the main menu use the key " M ".

i	The preset factory password, needed in order to enter the programming menu, is "ABCD".

i	The machine automatically exits programming if no selections are made for at least 60 seconds.

ADMINISTRATOR'S PROGRAMMING MENU

The following submenus can be visualized and/or modified by means of the display:

Hour/Date
Working days
Reg. softener
Total counts
Single count
Prog. doses
Credit*
Cred. preal.*
Doser alarms
Language
Unlock
Setup
Mod. password

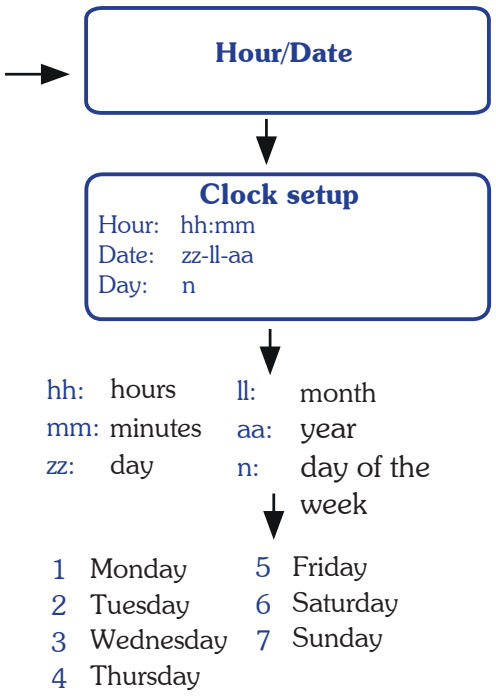
i	The areas designated with (*) are accessible only when the machine is prefigured with the appropriate functions.

i	The selected submenu is highlighted by changing the writing's colour into white.

15.1 Clock setup

In order to modify the date, hour and day shown on display, proceed as follows:

	Enter into the programming menu
v	Scroll the menu until reaching the desired submenu to be modified
◄┘	Confirm in order to enter the designated submenu
◄┘	Scroll the submenu until reaching the desired paramater to be modified
^ v	Modify the parameter
◄┘	Pass to the next parameter of the submenu
M	Confirm and exit from the submenu



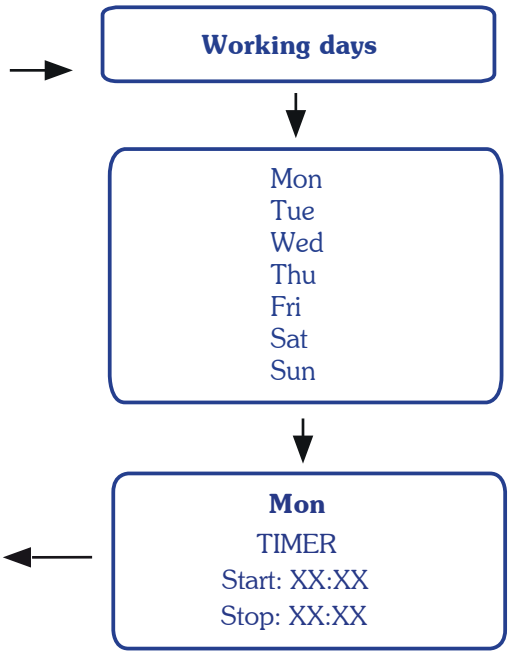
15.2 Working days

This submenu allows setting the machine's working mode in automatic manner: switch on/off hour of the machine on each day of the weak, separately.

For the coffee machine, the day starts at 00:00 and finishes at 23:59.

Proceed as follows:

	Enter into the programming menu
v	Scroll the menu until reaching the "Working days" submenu
◄┘	Confirm in order to enter the designated submenu
^ v	Scroll the submenu until reaching the desired day to be set/viewed
◄┘	Confirm in order to enter in the area where is possible modifying the settings of the respective day
^ v	Set the machine's working mode for the designated day: ON, OFF or TIMER. In order to pass from a parameter to another, press the ENTER ◄┘ key



The machine will be switched on all day if the option ON will be set. In order for the machine to be switched off in automatic manner for that day, set the OFF option.

If the working mode is set as TIMER, is possible programming the machine's working periods for that day. The keys " ∧" and " v " allow modifying the hours and minutes, taking into consideration the following situations:

- If Start hour is equal with Stop hour, the machine will be switched on all day;
- If Start hour is smaller than Stop hour, the machine will automatically start at the time set as Start and stop at the time set as Stop;
- If Start hour is greater than Stop hour, the machine will automatically switch on at 00:00 and stop at the time set as Stop, thereupon will restart at the time set as Start and stop at 23:59.

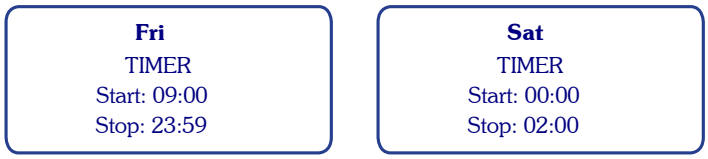
i	At least one of the days has the "Timer" option set, from 23:59 until 00:00 the machine will automatically switch off. During this minute, the coffee brewing is disabled.

Îf the machine is switched off in automatic manner, the coffee brewing is disabled and the following message will appear on display:

i	If the machine is automatically switched off, it is possible entering into the programming menu by simultaneously pressing the " v " and " ◄┘" for about 2 seconds.

EXAMPLE

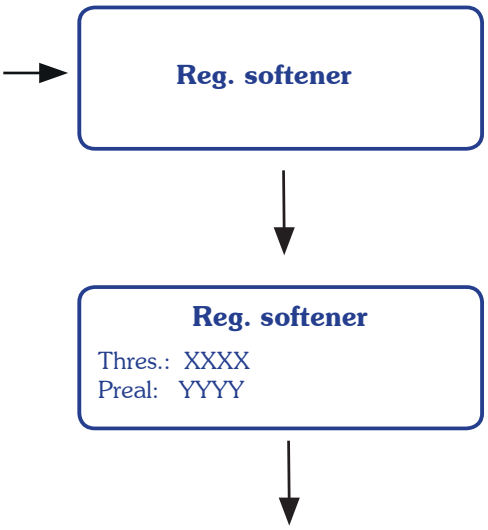
To set the machine to start in automatic manner at 9 am Friday and at 2 o'clock at night to shut down in automatic manner, the programmation will be made as follows:



15.3 Water softener regeneration

In order to set the liters of water after which is indicated to make the softener regeneration, proceed as follows:

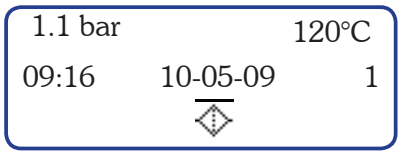
	Enter into the programming menu
v	Scroll the menu until reaching the submenu wanted to be modified
◄┘	Confirm in order to enter the designated submenu
∧ v	Set the consumed liter's number after which is indicated to make the softener regeneration (50lt or multiple of 50)
◄┘	Confirm and pass to the next parameter to be set
∧ v	Set the consumed liter's number after which on display will appear the water softener regeneration alarm (50lt or multiple of 50)
M	Confirm and exit from the submenu



XXXX: programmed quantity liters after which is indicated to make the softener regeneration

YYYY: quantity liters after which on display will appear the alarm "Reg. softener"

When the machine has consumed the quantity set as "Preal", on display will blink the symbol ⚠ :



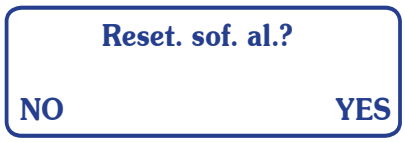
When the machine has consumed the quantity set as "Thres.", the symbol will remain fix, until the alarm is reset.

The displayed alarm does not affect the touch pad's functioning.

- If the "Thres." has been set to 0 lt, the "Reg. softener" option is disabled.
- In order to rule out the pre-alarm, set the "Preal" value to 0 lt.

In order to reset the counter for the machine's consumed water, as well as the "Reg. softener" alarm and pre-alarm, proceed as follows:

- Enter into "Reg. softener" submenu;
- Simultaneously press the display's keys " v " and " ◄┘";
- On display will appear the following page:

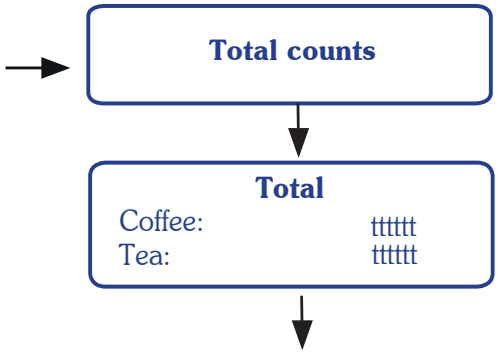


- In order to confirm the reset of the machine's consumed water, press the key " ◄┘ "; on display will appear the "Reg. softener" submenu:

15.4 Total count

This submenu allows the visualization of the counted work carried out by the machine. Proceed as follows:

	Enter into the programming menu
v	Scroll the menu until reaching the desired submenu to be viewed
◄┘	Confirm in order to enter the designated submenu
	On display is viewed the count of work carried out by the machine
M	Exit from the submenu



ttttt: total counting of work carried out by the machine

The acces on this page temporarily blocks coffee preparation.

The total counting can't be reset.

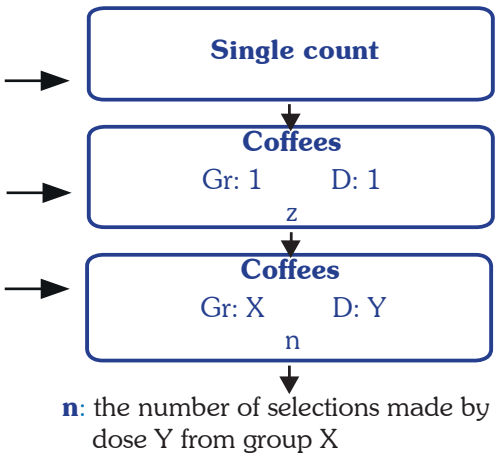
i	After the counting of work carried out by the machine reaches 999.999 value, the counting will restart from zero.

15.5 Single coffee counters

This submenu allows to view and reset the number of selections made by a certain dose of the touch pad. Proceed as follows:

FOR COFFEE:

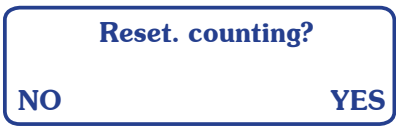
	Enter into the programming menu
v	Scroll the menu until reaching the desired submenu to be viewed
◄┘	Confirm in order to enter the designated submenu. On display is viewed the counting for one espresso from the right brewing group of the coffee machine
	By pressing the touch pad's dose key is possible viewing the number of selections made with that key
M	Exit from the submenu



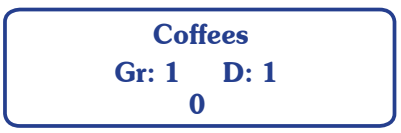
n: the number of selections made by dose Y from group X

In order to reset the single count doses, proceed as follows:

- Enter into the "Single count" submenu;
- Simultaneously press the display's keys " v " and " ◄┘";
- On display will appear the following page:

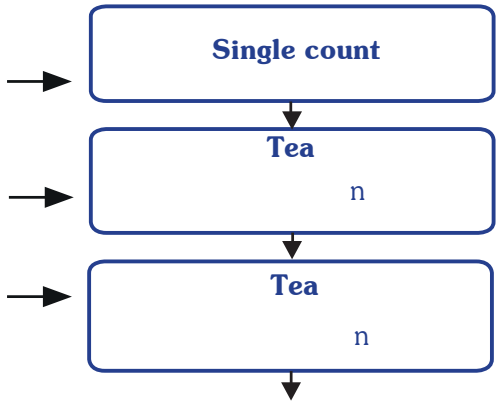


- In order to confirm, press the key " ◄┘"; on display will appear the "Single count" submenu, as follows:



FOR TEA

	Enter into the programming menu
v	Scroll the menu until reaching the desired submenu to be viewed
◄┘	Confirm in order to enter the designated submenu.
	By pressing the tea button is possible viewing the number of selections made with that key
M	Exit from the submenu



n: the number of selections

When resetting the counting, all single count doses will be simultaneously reset.

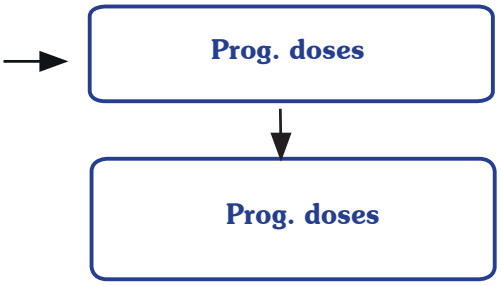
After the number of selections made with a certain key reaches 999.999 value, the counting will restart from zero.

15.6 Doses programming

This submenu allows programming the coffee doses. Proceed as follows:

FOR COFFEE:

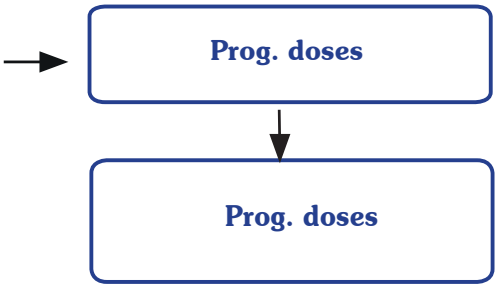
	Enter into the programming menu
v	Scroll the menu till you have reached the " Prog. doses" submenu
◄┘	Confirm in order to enter the designated submenu. All dose key led's come on (both red and green)
	Press the dose key to be programmed; during coffee preparation, the dose's green led will blink
	Wait for dispensing; to confirm the dose press again the selected dose key
	Repeat this operation for the other dose keys
M	After finishing the programming, exit from the submenu



For models with 2-3 groups is possible to program simultaneously all of the machine's push button touch pads using only the right push button touch pad. The programmed doses from the right group will be automatically transfered to the other groups, too. It is however advisable to check the programming of the other push button touch pads.

FOR TEA:

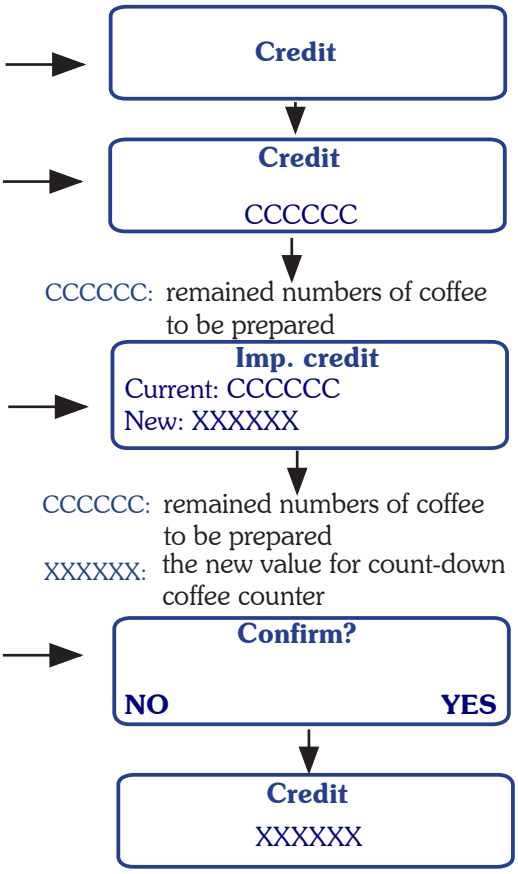
	Enter into the programming menu
v	Scroll the menu till you have reached the " Prog. doses" submenu
◄┘	Confirm in order to enter the designated submenu. All dose key led's come on (both red and green)
	Press the automatic tea button.
	Wait for dispensing; to confirm the dose press again the tea button.
M	After finishing the programming, exit from the submenu



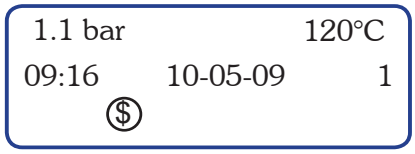
15.7 Count-down coffee counter programming

When the machine is prefigured with the function, this submenu allows viewing and setting the number of coffees to be prepared with the machine. Proceed as follows:

	Enter into the programming menu
v	Scroll the menu until reaching the "Credit" submenu
◄┘	Confirm in order to enter the designated submenu
	On display will be shown the remained numbers of coffee to be prepared or the zero value
v ◄┘	In order to enter into the modification page, simultaneously press the keys "v" and "◄┘"
	On display will be shown the following page, with the remained numbers of coffee to be prepared, so as the possibility to set a new value
^ v	Write the new value wanted to be set as count-down coffee counter. In order to confirm the number, press the key "◄┘"
M	Exit from the setting zone
◄┘	Confirm the modifications by pressing the ENTER ◄┘ key
M	In order to exit from the submenu, press the Menu "M" key



If the "Credit" has reached the zero value, the coffee preparation is disabled and the symbol ($) from the display remains fix:



i In order to eliminate the message from the display and activate the coffee brewing, set a new value for the count-down coffee counter.

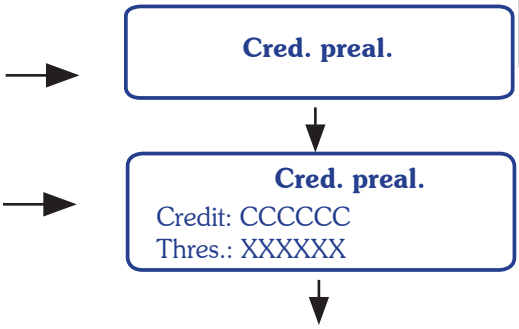
i If the machine is not prefigured with the "Credit" function, the afferent submenu will not be accesible nor in the user's programming menu neither in administrator's programming menu.

15.8 Prealarm, pre-prealarm count-down coffee counter programming

When the machine is prefigured with the "Credit" option, it is possible setting two limit-values in respect of the number of coffees to be prepared, "Prealarm" and "Pre-prealarm". Those values notice the user beforehand that the count-down coffee counter value is close to zero.

In order to set the limit-values, proceed as follows:

	Enter into the programming menu
v	Scroll the menu until reaching the "Cred. preal." submenu
◄┘	Confirm in order to enter the designated submenu. On display will be shown the count-down coffee counter value, set in the previous submenu, and the prealarm value "Thres."
^ v	Write the new value wanted to be set as prealarm. In order to confirm the number, press the Enter key "◄┘"
M	Confirm the set number



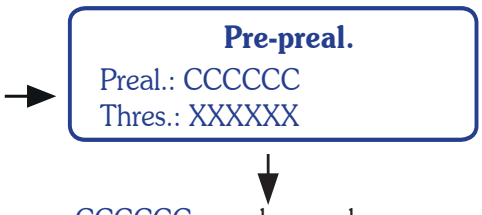
CCCCCC: count-down coffee counter value
XXXXXX: prealarm value

When the "Thres." value is set to zero, the prealarm is disabled.

If the prealarm is greater than the count-down coffee counter value and different than zero, the set value will not be saved and on display will appear the following message:

If the prealarm value is different than zero, when pressing the "M" key to confirm the set number, it will open another page where is possible setting the pre-prealarm value. Proceed as follows:

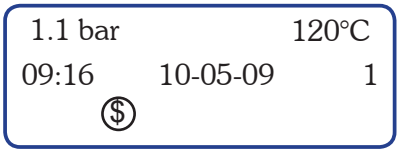
M	Confirm the set number
	On display will appear the prealarm number set in the previous page and the pre-prealarm value "Thres."
^ v	Write the new value wanted to be set as pre-prealarm. In order to confirm the number, press the Enter key "◄┘"
M	Confirm the set number



CCCCCC: prealarm value
XXXXXX: pre-prealarm value

If the pre-prealarm is smaller than the "Preal." value, the set value will not be saved and on display will appear the following message:

If the number of count-down coffee counter is between the value set as credit's pre-prealarm and prealarm, on display will blink the symbol Ⓢ with a 2 seconds period:



i After the count-down coffee counter has reached the value set as prealarm, on display will blink the same symbol as above, but with a 1 second period.

i
- If the "Credit" has reached the zero value, the coffee preparation is disabled and the symbol from the display remains fix.
- In order to erase the message from the display and enable the coffee brewing, set a new value for the count-down coffee counter.

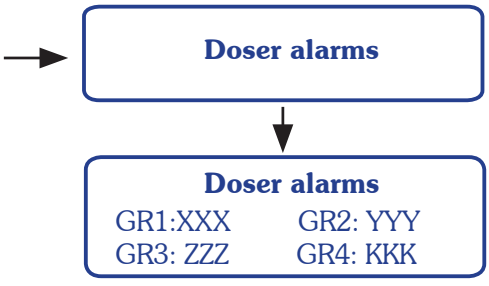
i If the machine is not prefigured with the "Credit" function, is not possible setting the prealarm and pre-prealarm values. The submenus "Credit" and " Cred. preal." will not be accesible in administrator's programming menu.

15.9 Doser alarms

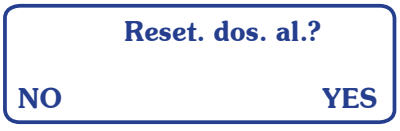
This submenu allows viewing and resetting the number of flow meter alarms. The 4 values shown on display are relevant to the brewing groups, the number one group being the right side one.

Proceed as follows:

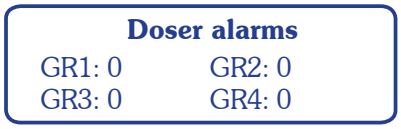
	Enter into the programming menu
v	Scroll the menu until you have reached the desired submenu to be viewed
◄┘	Confirm in order to enter the designated submenu
M	Exit from the submenu



In order to reset the alarms, proceed as follows:
- Enter into the "Doser alarms" submenu;
- Simultaneously press the display's keys " v " and " ◄┘ ";
- On display will appear the following page:



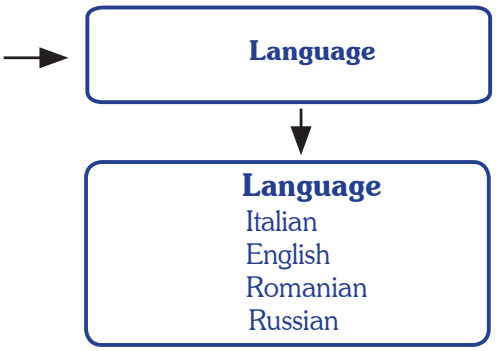
- In order to confirm the reset, press the key" ◄┘ "; on display will appear the "Doser alarms" submenu, as follows:



15.10 Language programming

Proceed as follows:

	Enter into the programming menu
v	Scroll the menu until reaching the desired submenu
◄┘	Confirm in order to enter the designated submenu
^ v	Scroll the submenu until reaching the desired language to be set
◄┘	Confirm the set programming language. It will automatically exit from the relevant submenu; the language will be already changed

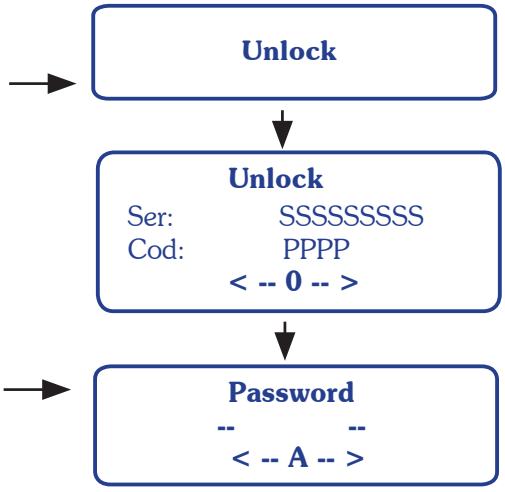


15.11 Unlocking

This submenu allows the reset of administrator's menu password to the initial one, "ABCD".

Proceed as follows:

	Enter into the user's programming menu
v	Scroll the menu untill reaching the desired submenu
◄┘	Confirm in order to enter the designated submenu
^ v	Write the required code in order to reset the administrator's menu password. To confirm the characters, press the Enter key ◄┘ .It will automatically exit from the relevant submenu.
	On display will appear the following page. Write the "ABCD" password in order to enter intro the administrator menu.

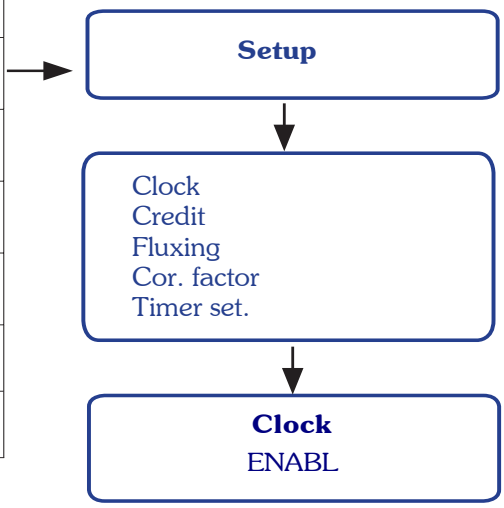


These operations are accesible both from the administrator's programming menu and user's programming menu. The submenu will be used by authorized personnel only.

15.12 Setup

This submeniu allows to enable/disable and modify certain functions. Proceed as follows:

	Enter into the programming menu
v	Scroll the menu until reaching the "Setup" submenu
◄┘	Confirm in order to enter the designated submenu
^ v	Scroll the submeniu until reaching the desired function to be modify
◄┘	Confirm so to enter into the settings area, related to that function
^ v	Set the respective function: "ENABL" or "DISAB"
M	Confirm and exit from the set page of the relevant function



i When exiting the "Setup" submenu, on display will automatically be viewed the beginning of administrator's programming menu.

CLOCK

- When the "Clock" function is disabled, from the user's programming menu will disappear the "Hours/Date" submenu.
- In case the function is enabled, the user has the possibility of modifying the date, hour and day shown on display..

CREDIT

- When the machine is prefigured with the "Credit" function, in the user menu will appear the "Credit" submenu, while in the administrator menu will appear two other submenus, "Credit" and "Cred. preal".
- The administrator has the possibility of modifying the "credit", "prealarm" and "pre-prealarm" values, while the user is able only to view the left number of coffees to be prepared.
- If the function is disabled, every of these three submenus will not be accesible.

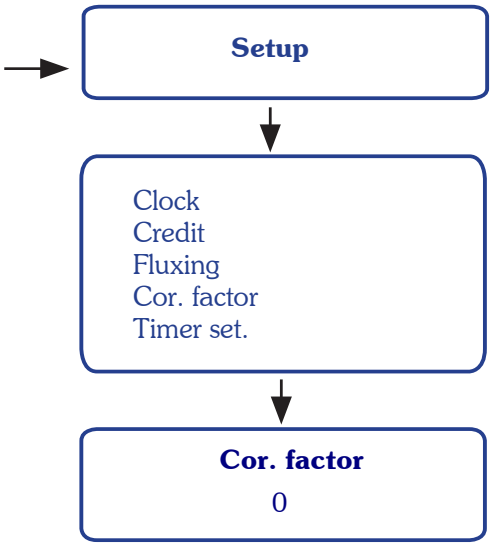
FLUXING

- If the "Fluxing" function is enabled or disabled, there will be no change in none of the menus.
- The modification consists on the touch pad's functionality (see chapter "9 Brewing group fluxing").

CORRECTION FACTOR

- The "Cor. factor" page allows setting the correction factor. The correction factor determins a negative correction of the temperature relative to the probe temperature with 0.5°C for each unit of the factor.
- If the factor's value is set at 0, then the temperature's correction is ruled out. The correction factor can be set at a value from 0 to 9, as follows:

	Enter into the programming menu
v	Scroll the menu untill reaching the “Setup” submenu
◄┘	Confirm in order to enter the designated submenu
^ v	Scroll the submenu until reaching the “Cor. factor” function
◄┘	Confirm in order to enter into the set page of the correction factor
^ v	Set the correction factor’s value: from 0 to 9
M	Confirm and exit from the set page of the relative function



The machine’s preset correction factor is set to zero.

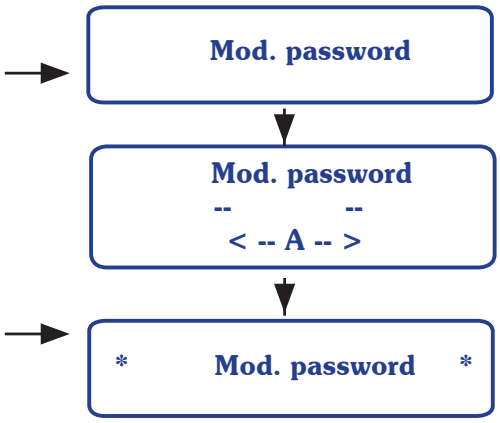
TIMER SET.

- When the “Timer set.” function is disabled, the user will be able only to view the “Working days” submenu.
- In case the function is enabled, the user has the possibility of modifying the machine’s working mode in automatic manner.

15.13 Modify password

In order to set a new password for the administrator’s menu, proceed as follows:

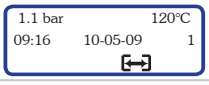
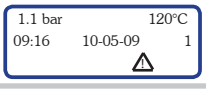
	Enter into the programming menu
v	Scroll the menu until reaching the desired submenu
◄┘	Confirm in order to enter the designated submenu
^ v	Write the new 4 characters password. To confirm the relative character, press the Enter key ◄┘
◄┘	In order to confirm the new password, press the Enter key ◄┘
M	Exit from the submenu



16. Malfunctions and solutions

Problem	Cause	Solution
MACHINE LACKING POWER	The machine is off	Turn on the machine
NO WATER IN BOILER	The water mains tap is closed	Open the water mains tap
TOO MUCH WATER IN BOILER	Malfunction of the electrical system or hydraulic system	Contact Technical Support
STEAM DOES NOT COME OUT OF STEAM SPOUTS	1) The nozzle sprayer is clogged 2) The machine is off	1) Clean the steam nozzle sprayer 2) Turn on the machine
STEAM MIXED WITH WATER COMES OUT OF THE NOZZLES	Malfunction of the electrical system or hydraulic system.	Contact Technical Support
NO DISPENSING	The water mains tap is closed	Open the water mains tap
WATER LEAKS FROM THE MACHINE	1) The tub does not drain 2) The drain tube is broken or detached or has an obstruction in the water flow	1) Check the sewer drain 2) Check and restore the connection of the drain tube to the tub
COFFEE IS TOO HOT or TOO COLD	Malfunction of the electrical system or hydraulic system	Contact Technical Support
COFFEE DISPENSED TOO QUICKLY	Coffee is ground too finely	Adjust the grinding of the coffee
COFFEE DISPENSED TOO SLOWLY	Coffee is ground too finely	Adjust the grinding of the coffee
WET COFFEE GROUNDS	1) Dispensing group dirty 2) The dispensing unit is too cold 3) Coffee is ground too finely 4) Coffee is too old	1) Wash the unit with the solid filter 2) Wait for the machine to heat up completely request 3) Adjust the grinding of the coffee 4) Replace with fresh coffee
THE GAUGE SHOWS AN UNACCEPTABLE PRESSURE	Failure in the hydraulic system	Contact Technical Support
GROUNDS IN CUP	1) The filter holder is dirty 2) The filter holes are worn 3) The coffee is not ground evenly	1) Clean the filter holder 2) Replace the filter 3) Adjust the grinding suitably

Problem	Cause	Solution
THE CUP IS DIRTY WITH SPLASHED COFFEE	1) Coffee is ground too coarsely 2) The filter edge is damaged	1) Adjust the grinding of the coffee 2) Replace the filter
SHUTDOWN OF THE ELECTRONIC SYSTEM	Malfunction of the electrical system or hydraulic system.	Contact Technical Support
THE PUMP LEAKS WATER	Pump malfunction.	Contact Technical Support
THE MOTOR STOPS SUDDENLY OR THE THERMAL PROTECTOR INTERVENES DUE TO OVERLOAD	Pump malfunction.	Contact Technical Support
THE PUMP FUNCTIONS BELOW NOMINAL CAPACITY	Pump malfunction.	Contact Technical Support
THE PUMP IS NOISY	Pump malfunction.	Contact Technical Support
for SAE ALL THE LED's OF ALL THE PUSH BUTTON PANELS ARE FLASHING for AEP THE FRONT LED IS FLASHING	After a few minutes, automatic filling with water is stopped 1) Time control device has cut in 2) No water in mains	1) Turn the machine off and then back on 2) Open the water mains tap
INCORRECT COFFEE DELIVERY THE COFFEE DOSE IS NOT MET THE LED OF THE DOSE BUTTON FLASHES	Coffee is ground too finely	Adjust the grinding of the coffee
POWER LED TIME-OUT	After a few minutes, automatic filling with water is stopped 1) Time control device has cut in 2) No water in mains	1) Turn the machine off and then back on 2) Open the water mains tap
BREWING COFFEE 'ONLY BY THE BUTTON MANUAL	Malfunction of the electrical system.	Contact Technical Support.

Problem	Cause	Solution
THE GREEN LEDS OF THE TOUCH PAD ARE BLINKING	1) The "Time-Out Tea automatic" intervened. 2) Distribution of hot water was not shut for 120 seconds	Stop and turn back on the machine.
ON DISPLAY BLINKS THE ALARM: 	Boiler temperature's NTC probe malfunction.	Request assistance from the authorized personnel.
ON DISPLAY BLINKS THE ALARM: 	Cup heater's NTC probe malfunction.	Request assistance from the authorized personnel.
ON DISPLAY BLINKS THE ALARM: 	The number of brewed coffees has reached the value set as pre-prealarm or prealarm.	Verify the remained numbers of coffee to be prepared. Inform the authorized personnel.
COFFEE PREPARATION IS DISABLED AND ON DISPLAY REMAINS FIX THE ALARM: 	The value set as "Credit" reached zero.	Request assistance from the authorized personnel.
ON DISPLAY BLINKS THE ALARM: 	The machine has consumed the water quantity set as "Preal."	Inform the authorized personnel.
ON DISPLAY REMAINS FIX THE ALARM: 	The machine has consumed the water quantity set as "Thres."	Request assistance from authorized personnel in order to make the water softener regeneration.
ON DISPLAY BLINKS THE ALARM: 	Connection error main board - display's appendix.	Request assistance from the authorized personnel.
ON DISPLAY BLINKS THE ALARM: 	Connection error main board - display's and keyboard - display.	Request assistance from the authorized personnel.

i If the problem cannot be resolved, turn the machine off and contact Technical Service. Do not attempt any sort of repairs. Before you perform any action, disconnect the machine from the mains.