ENGLISH

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TOUCH

instruction manual for user - ENGLISH

General instructions

Please read the instructions carefully before using the machine!

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 booklet will guide you in discovering the advantages of purchasing this machine. You will find notes on how to get the best out of your machine, how to always keep it efficient and what to do if you come up against any difficulties.

Keep this booklet in a safe place. If you lose it you can ask the manufacturer for another copy.

HAVE A PLEASANT READING AND ... ENJOY YOUR COFFEE!

About the manual

The manufacturer has the right to make any improvements on the product. We also guarantee that this booklet reflects the technical state of the product at the time it is marketed.

We take the opportunity to invite the customers to make any proposals for the improvement of the productor of the manual.

Safety instructions

- After removing the packaging, check the condition of the appliance. If in doubt, do not use it but contact directly the retailer.
- The packaging material must not be left in the reach of children. They are a potential source of danger. It isadvised to keep the packaging until after the guarantee has expired.
- Before using the machine, make sure that the main's voltage corresponds to the information from the data plate of the machine.
- The installation must be done in accordance with the safety standards in force and by prepared and authorized personnel. Incorrect installation may be harmful to people, property or animals.
- This appliance is completely safe only if it is connected to an effective earth system, executed as required by current safety standards. It is important to have compliance with this requirement checked. If in doubt, have the system carefully checked by authorized personnel. The manufacturer cannot be considered responsible for any damage caused by an incorrect grounding device.
- 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 capacity value in kW indicated on the simple adaptor or 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.
- Before any maintenance, deactivate the appliance from the electrical network through the bi-polar switch.
- For daily cleaning follow the instructions indicated in this manual.

- 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 inacapable persons.
- In case of breakdowns or poor functioning switch off the appliance and unplug it. Do not attempt any repairs; call for authorized personnel.
- Any repairs must be done only by the manufacturer or an authorized service centre using exclusively original spare parts. If this instruction is not observed the safety of the appliance is compromised and cancels the warranty.
- The power cord of the appliance must not be replaced by the user. If the cable is damaged switch off the machine and contact only authorized personnel.
- In case you decide not to use the appliance any longer, unplug it and have it drained of water by authorized personnel.
- To maintain the machine efficient and for its correct functioning it is indispensable to follow the manufacturer' s instructions, having the equipment periodically checked by authorized personnel.
- Do not expose your hands or other body parts in the direction of the coffee delivery spouts or in the direction of the steam and hot water delivery terminals. The steam and water that exit the nozzles can cause burns.
- When functioning, the steam, the water nozzles and the filter-holder cups are very hot and must be handled with care, only in the indicated parts.
- Cups must be placed on the special cup-heating surface only if they are thoroughly dry.
- Only cups and sourcers have to be placed on the cup-heater surface. Do not place any other objects.
- Any unauthorized handling of any parts of the machine renders any warranty null and void.

WARRANTY
12 months on all components except electrical and electronic components and expendable parts.

Introduction

The espresso coffee machine is for strictly professional use. It is designed for the preparation of hot drinks such as tea, cappuccinos and weak, strong and espresso coffee. A range of accessories is available to guarantee practical and functional use of the machine.
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. Following the instructions for correct use of the machine and the various accessories supplied with it.

The user must have sufficient instructions to operate correctly the machine. It is recommended not to carry out any operations on the machine which can tamper with or alter its functionality. WHEN THE MACHINE IS OPERATIVE THE BOILER CONTAINS STEAM AND HOT WATER UNDER PRESSURE.

Accessories

Cappuccino maker *(optional)*

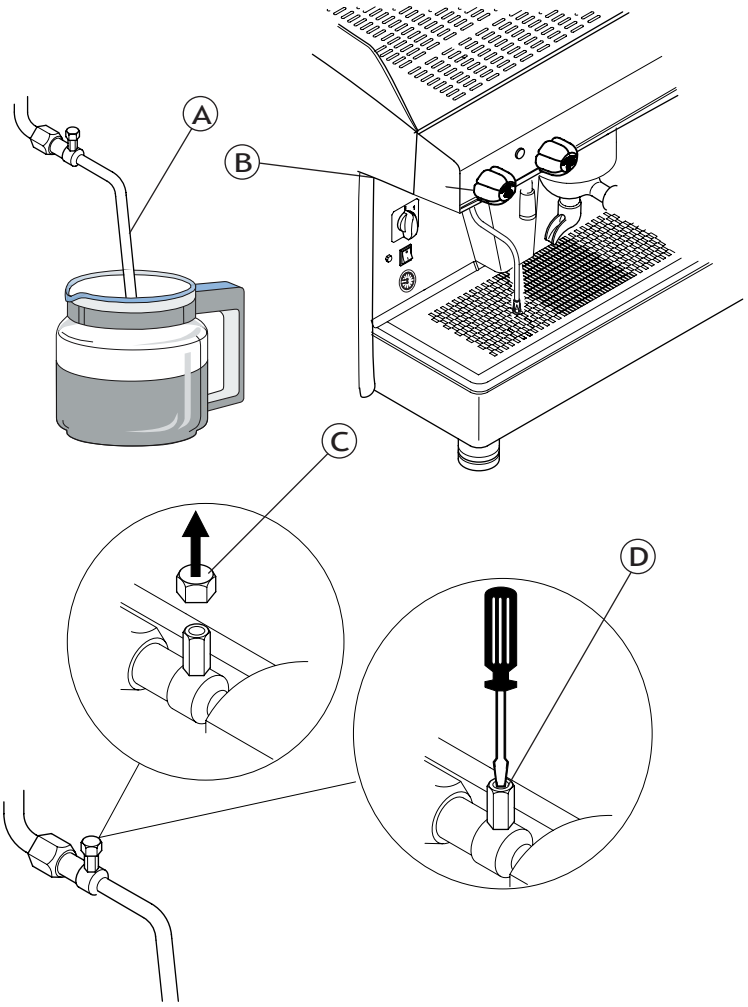
- Put the silicon immersion tube in the milk;
- Place the jug under the spout of the cappuccino maker;
- Turn the steam tap counter-clockwise; upon reaching the desired amount, close the steam tap;
- Pour the foamed milk into the cups with coffee.

Cappuccino position

Hot milk position

To obtain warm milk without foam, lift the tab (1) upwards.
For better results, we suggest not dispensing directly into the coffee cup, but into a jug or pot, then put the foamed milk into the coffee.
Be sure the cappuccino maker is kept clean as described in the chapter "Cleaning".

Milk foaming nozzle *(optional)*



- Insert the nozzle (**A**) in the milk so that the sprayer is completely covered;
- Turn the steam tap (**B**) counter-clockwise;
- Wait for the milk to heat and foam;
- Upon reaching the desired temperature and foaming turn the steam tap (**B**) clockwise.

To adjust milk foaming proceed as follows:

- Use a wrench to unscrew component (**C**) of the milk foaming nozzle;
- Use a screwdriver on the screw (**D**) located inside the part:
  - to reduce foaming turn clockwise;
  - to increase foaming turn counter-clockwise.

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 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.

Water 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.

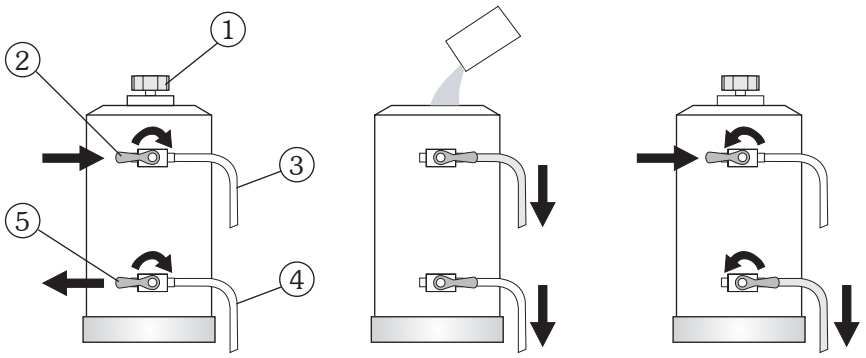
The resin softener has the property of retaining the calcium contained in the water. For this reason after a certain period the resins are saturated and are to be regenerated with coarse kitchen salt (NaCL, sodium chloride) or special water softening salt. It is very important to regenerate the softener 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. This rule applies also if 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);
- Put the required amount of salt into the water softener;
- 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

The build-up of lime scale in the hydraulic circuit and boiler inhibit 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 quantity and the hardness of the water used from the mains.

The table alongside shows the values of 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 $CaCO_3$

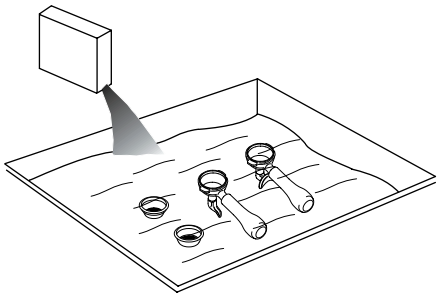
Amount of softened water based on hardness					
F°	30°	40°	60°	80°	**salt**
D°	16.5°	22°	33°	44°	
mg $CaCO_3$	30	40	60	80	
8 litres	1000 lt	900 lt	700 lt	500 lt	1.0 kg
12 litres	1500 lt	1350 lt	1050 lt	750 lt	1.5 kg
16 litres	2100 lt	1800 lt	1400 lt	1000 lt	2.0 kg

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

Cleaning

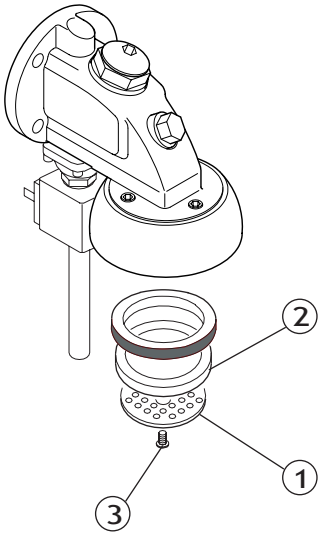
For perfect cleaning and efficiency of the appliance, several simple cleaning operations are necessary on the functional parts and accessories as well as the body panels. The indications given here are applicable for normal use of the coffee machine. If the machine is heavily used then cleaning should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

Filter and filter-holder



The filters and the relative 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 oily coffee deposits can dissolve.
It is advisable to add a specific detergent into the water, and then to rinse everything off with fresh water.
Failure to clean the filters and filter-holders daily will compromise the quality of the coffee and will also cause problems such as bad extraction and coffee grounds at the bottom of the cup.

Perforated disk and containment ring



Both the shower plate **(1)** and its containment ring **(2)** should be cleaned weekly in hot water. To do this,take off the screw **(3)** and remove the two elements from the dispensing unit.

Steam nozzles

The steam pipes must be kept clean at all times. Check the ends of the steam nozzles and clean them monthly, clearing out the exit holes with a needle.

Brewing groups

Cleaning of the internal parts of the brewing groups is to be performed weekly as following:

- Replace the filter from the filter-holder with the blind one supplied by the manufacturer;
- Pour a teaspoon of a suitable detergent powder on the blind filter, and attach the filter-holder to the group;
- Use the manual delivery switch to set the group in operation;
- Leave the group functioning for about 7 seconds, enough time to create inside the group the needed pressure. Turn the group off by means of the same manual delivery switch.
- Repeat the above operations until the water comes out clean;
- Turn off and remove the filter-holder from the group;
- Rinse a final time, so as to remove any residual detergent.

Body

The body panels should be cleaned with a cloth soaked in warm water. Do not use abrasive detergents since the panels could get scratched.

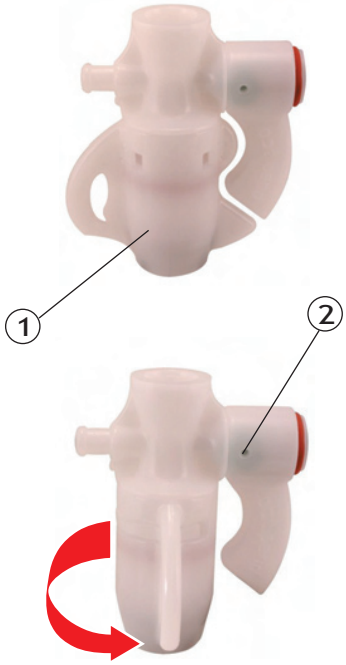
Grinder doser

Clean weekly the hopper and the doser with a cloth soaked in lukewarm water, both inside and out.

Cappuccino maker

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

- Initially wash it by placing the immersion tube in water and run a delivery for a few seconds;
- Turn the rotating body (**1**) 90° to **pos.B** (milk outlet tube closed);
- Holding the immersion tube in the air, dispense steam (cappuccino maker dry run);
- Wait about 20 seconds to allow for internal cleaning and sterilization of the cappuccino maker;
- Close the steam and put the rotating body back in**pos.A**;
- 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 period of continuous use so as to avoid malfunctions and to ensure the hygiene of the system.

Service and maintenance

To ensure perfect safety and efficiency of the machine over time, it is necessary to carry out maintenance. In particular, **it is advisable to ask authorized personnel to carry out an overall check of the machine at least once a year.**

Coffee machine

Check the following on a regular basis:

- check pump pressure with a pressure gauge.It should indicate around 8-9 bar. In case of anomalies contact authorized personnel;
- also with the pressure gauge, check the boiler pressure, which should be about 0.8-1.2 bar. This may also require the assistance of authorized personnel, in case of anomalies;
- check if there is damage to the filters' edges and check if coffee grounds are getting into the cup. If necessary replace the filters.

Grinder doser

Check the following on a regular basis:

- Check the dose, which should be about 6-7 gr. at a time and adjust the amount as necessary;
- Always monitor the degree of grinding and modify as required;
- Check the wear of the grinding blades. They will need to be replaced if there is too much powder in the ground coffee (the grinders usually last for about 600 kg of coffee).

Water softener

Do the following on a weekly basis:

- Perform regeneration of the softener (for the softener in the manual version);
- Check there is salt in the container (for the softener in the automatic version);

How to serve a good coffee

To obtain a 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 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.Be sure to carry out regular cleaning and maintenance.

List of hazards

This chapter describes possible hazards for the user if the specific safety standards described in this booklet 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 so that it is no longer able to discharge electricity to earth.

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

Be careful with the steam nozzles and hot water
During use, the steam nozzles and hot water may overheat, thus becoming a source of danger. Handle such parts carefully. Never designate 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 intervention on the machine you must turn it off by means of the main network switch or better yet, disconnecting the connection terminals in the network. Never remove any body panel when the machine is supplied with electrical power.

Never work on the hydraulic system before having emptied it
All actions on the hydraulic system and the relative boiler are to be avoided when there is still water and pressure in the system. You must therefore empty it beforehand, closing the mains knob and dry-running the delivery group for a short time. Switch off the machine and open all the steam and water knob and taps. With the pressure zero, empty the boiler completly, unscrew the special pipe fitting situated on the lower part of it.
If the above procedure is not correctly carried out, opening any part of the hydraulic system can cause a sudden outlet of overheated water under pressure.

Use of the appliance
This espresso coffee machine is an appliance exclusively for professional use. Any other type of use is considered wrong and therefore dangerous. Never allow children or incapable persons to use the machine.

Non-observance of the above-described standards can cause serious harm to people, property or animals.
Never work on electric components unless the main switch is off or the machine unplugged.
Shut down the machine completely by unplugging it from the mains before carrying out any operation.

ENGLISH

TOUCH
AEP - SAE

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6. Preparing coffee..... page 12
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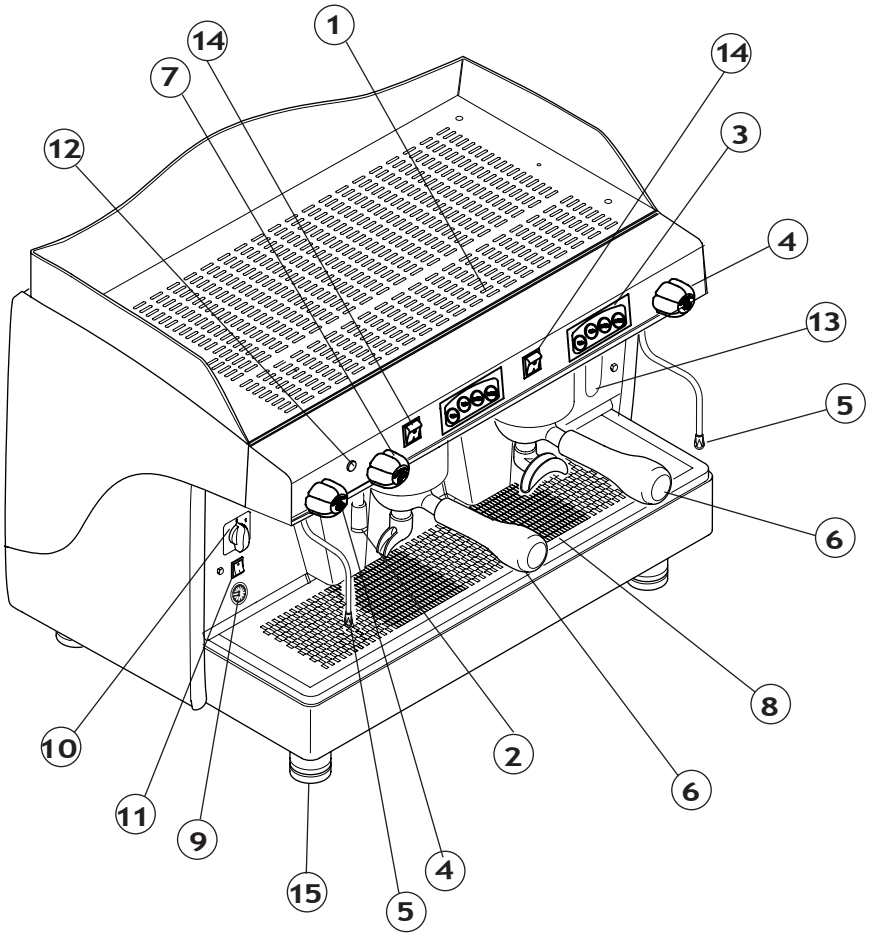
8. Automatic washing cycle..... page 13
9. Cup heating device *(optional)*..... page 13

TOUCH

instruction manual for user - ENGLISH

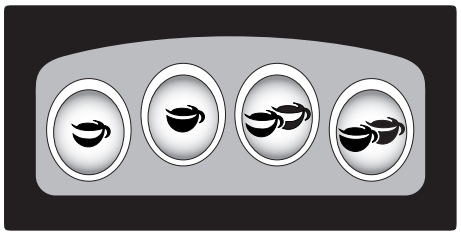
1. Machine description

1. Cup heater surface
2. Hot water nozzle
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. Main switch
11. Cup heater switch*
12. Machine "ON" indication light
13. Water level indicator
14. Manual delivery switch
15. Adjustable feet



** Optional*

2. Touch pad



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

3. Preparation of the machine

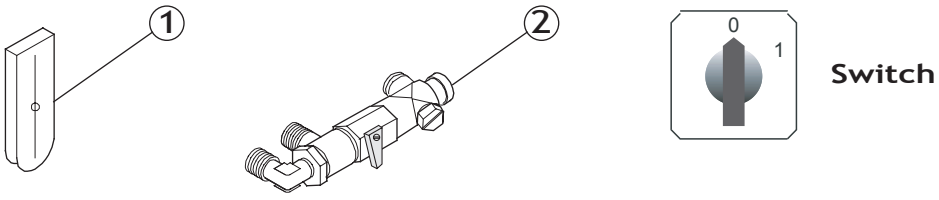
The preparation of the machine and its installation must be carried out by authorized personnel.

Use of the machine without all the installation operations carried by authorized personnel could seriously damage it.

4. Putting the machine into operation

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 main switch to position "1" and wait for the machine to warm up completely.



- During the machine's warm-up phase (roughly 20 minutes), the anti-eddy 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 delivery 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.

5. Grinding and dosing

Place the grinder-doser in a convenient place near the machine. Grinding and dosing coffee must take place in accordance with the instructions of the manufacturer of the grinder-doser. To obtain a high quality espresso coffee we suggest the following:

- Donot keep large amounts of coffee in the hopper. Observe the sell-by date indicated by the producer;
- Grind the volume of coffee based on use, place the amount the doser contains and if possible use it before the end of the day;
- If possible, never buy coffee that is already ground as it expires quickly. If necessary, buy it in small vacuum-sealed packages.

Fill the filter with the needed dose of ground coffee and press it with the tamper. Attach the filter holder to the dispensing group.

To prevent the short term seal wearing, clean the edge of the filter before attaching the filter holder on the dispensing unit. Do not excessively tighten the filter holder to the brewing group.

6. Preparing coffee

6.1 AEP version

- 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 same switch once the desired amount of coffee in the cup is obtained.

6.2 SAE version

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

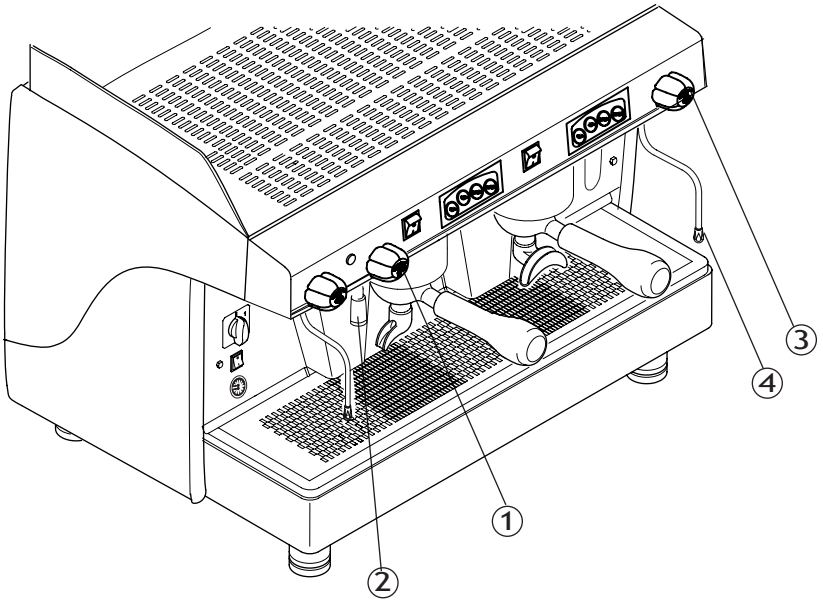
- Hold down the keys and until all dose key led's come on (both red and green);
- Press the dose key to be programmed (e.g. 1 espresso coffee); the dose's green led will blink;
- Wait for dispensing; to confirm the dose press again the selected dose key ;
- Repeat this operation for the other dose keys;
- 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 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.

7. Preparing hot drinks

Hot water delivery

To dispense hot water, turn the hot water knob counter-clockwise (**1**):
the hot water coming out of the nozzle (**2**) will be proportional to the time opening of the tap.



Steam delivery

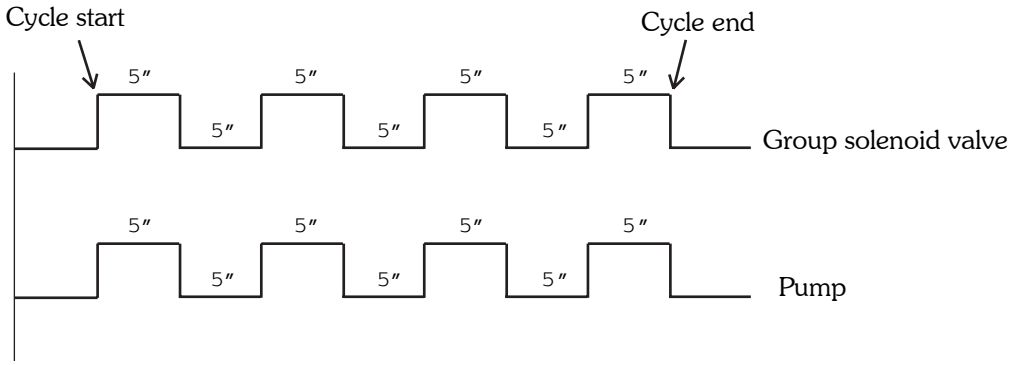
To dispense steam, turn the steam knob counter-clockwise (**3**):
the steam coming out of the steam nozzle (**4**) will be proportional to the opening of the tap.

8. 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 doses and (the midle 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 doses and , 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:



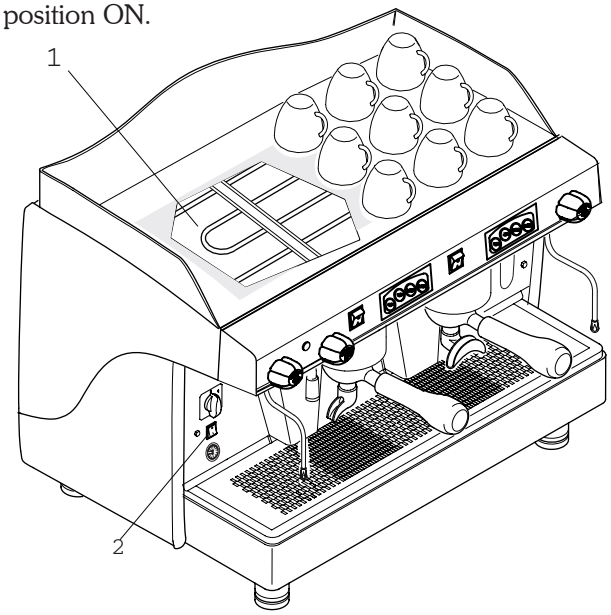
The automatic washing cycle can take effect contemporary at more groups.

9. Cup heating device *(optional)*

AEP version

The cup heating device has the functionality of pre-heatting the cups just before usage:

- Place the cups on the cup heater surface **(1)** of the coffee machine;
- Put the cup-heater switch **(2)** on position ON.

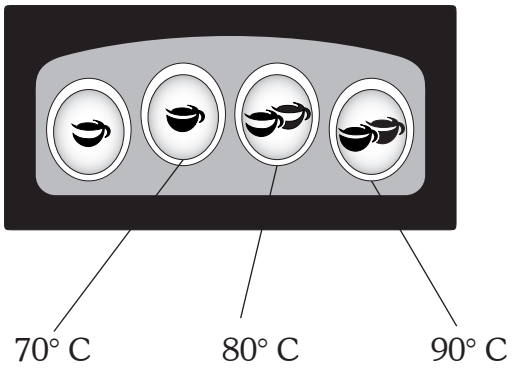


For safety reasons, it is advisable not to place on the cup heater device anything but cups, so not to obstruct the air flow.

SAE version

To enable, disable or adjust the cup heater proceed as follows:

- Hold down the dose keys and from the right group touch pad, until all the led's stop from blinking;
- If the red led from the key dose (1 espresso) is on, the heating device is switched off;
- To switch it on, push the key dose ; the led from the same key dose will become green;
- Only when the heating device is switched on, it is possible to modify the temperature by means of the dose keys from the right touch pad, as follows:



TOUCH
ELECTRONIC WITH DISPLAY

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TOUCH

instructions for the user - ENGLISH

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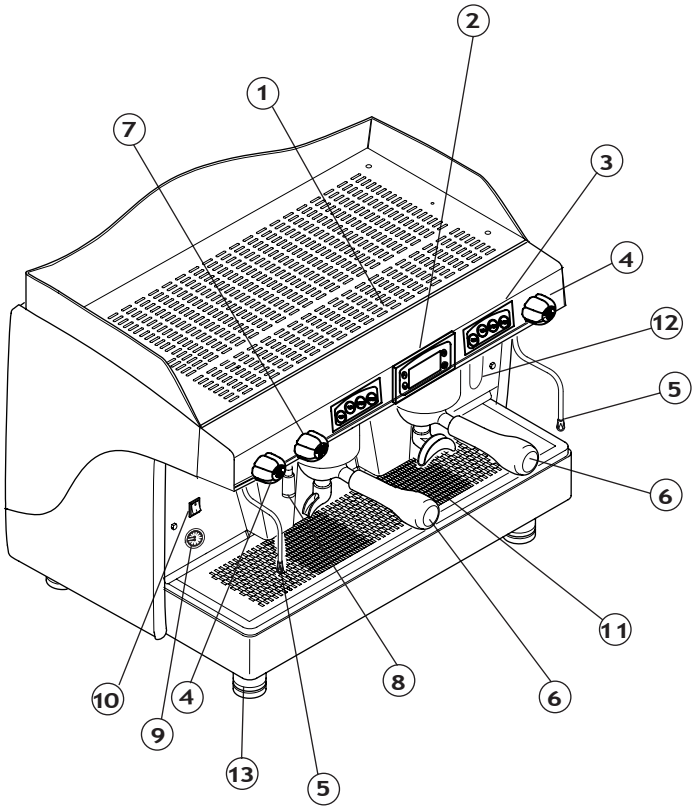
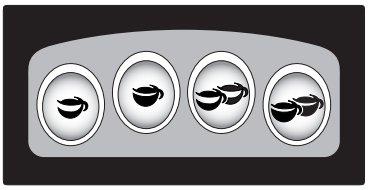
1. Cup heater surface
2. Display
3. Touch pad
4. Steam knob
5. Steam nozzle
6. Filter holder
7. Hot water knob
8. Hot water nozzle
9. Pump pressure gauge
10. Main switch
11. Cup holding grille
12. Water level indicator
13. Adjustable feet



2. Touch pad



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

3. Display

^	Increase
v	Decrease
M	MENU
◂┘	ENTER

4. Preparation of the machine

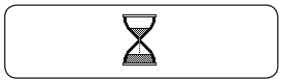
The preparation of the machine and its installation must be carried out by authorized personnel.

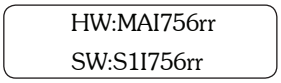
Use of the machine without all the installation operations carried by authorized personnel could seriously damage it.

5. Putting the machine into operation

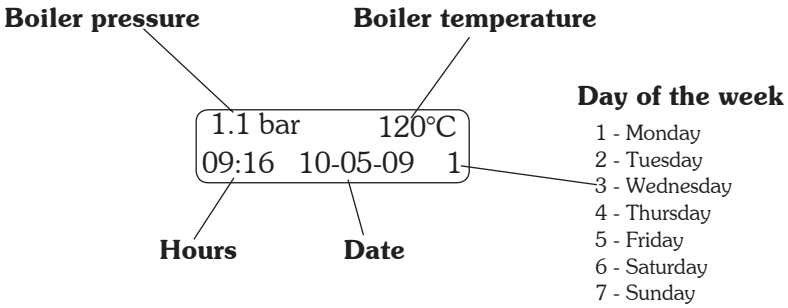
Before starting the machine, make sure that the level of water in the boiler is higher than the minimum level on the level-check window. If there is no water (first installation or after boiler maintenance), it is necessary to fill the boiler in advance, so as to prevent overheating of the heating element. 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;
- 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;





- Wait for possible automatic refilling of water in the boiler;
- 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 100° C (machine warm-up phase), the message "0.00 bar low °C" appears on the display.

- 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

Place the grinder-doser in a convenient place near the machine. Grinding and dosing coffee must take place in accordance with the instructions of the manufacturer of the grinder-doser. To obtain a high quality espresso coffee we suggest the following:

- Do not keep large amounts of coffee in the hopper. Observe the sell-by date indicated by the producer;
- Grind the volume of coffee based on use, place the amount the doser contains and if possible use it before the end of the day;
- If possible, never buy coffee that is already ground as it expires quickly. If necessary, buy it in small vaccum-sealed packages.

Fill the filter with the needed doses of ground coffee and press with the tamper. Attach the filter holder to the dispensing group.

To prevent the short term seal wearing, clean the edge of the filter before attaching the filter holder on the dispensing unit. Do not excessively tighten the filter holder to the brewing group.

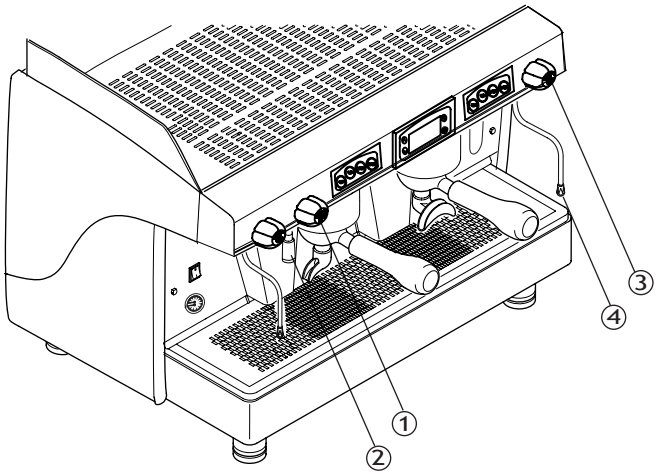
7. Preparing hot drinks

7.1 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.

7.2 Hot water delivery

To dispense hot water, turn the hot water knob counter-clockwise (**1**):
the hot water coming out of the nozzle (**2**) will be proportional to the time opening of the tap.



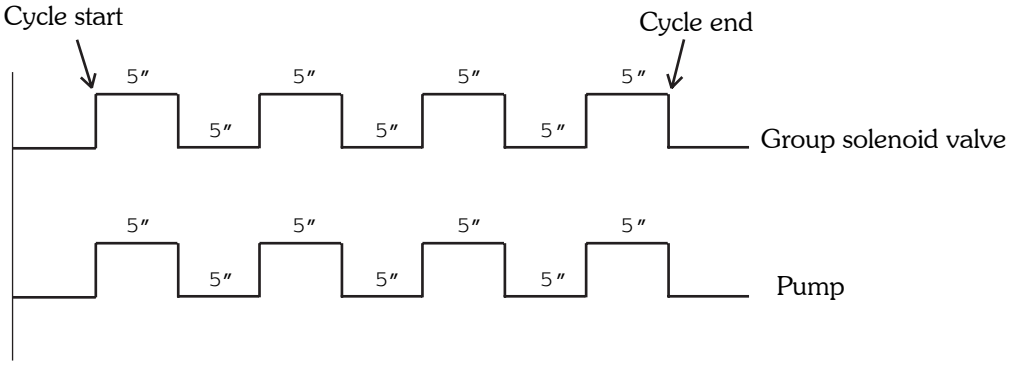
7.3 Steam delivery

To dispense steam, turn the steam knob counter-clockwise (**3**):
the steam coming out of the steam nozzle (**4**) will be proportional to the opening of the tap.

8. 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 cycle can take effect contemporary at more groups.

The automatic washing cycles are not counted.

9. Brewing group fluxing

This machine can be programmed so that 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 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.

The brewing group fluxing is not counted.

10. User's programming machine's parameters

In order to enter the programming menu, simultaneously press the keys "v" 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 " v" 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 " v " 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 ".

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
Cup heater*
Single count
Credit*
Doser alarms
Language
Unlock

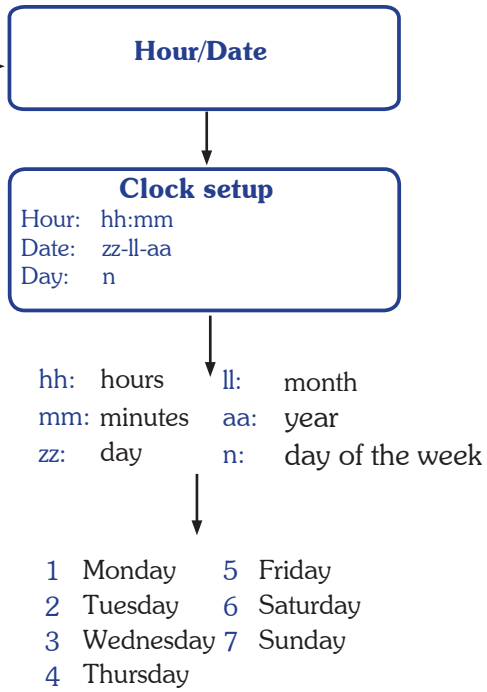
- The areas designated with (*) are accessible only when the machine is prefigured with the appropriate functions.
- The areas designated with (**) can be modified only if the appropriate function has been enabled by authorized personnel.

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

10.1 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



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

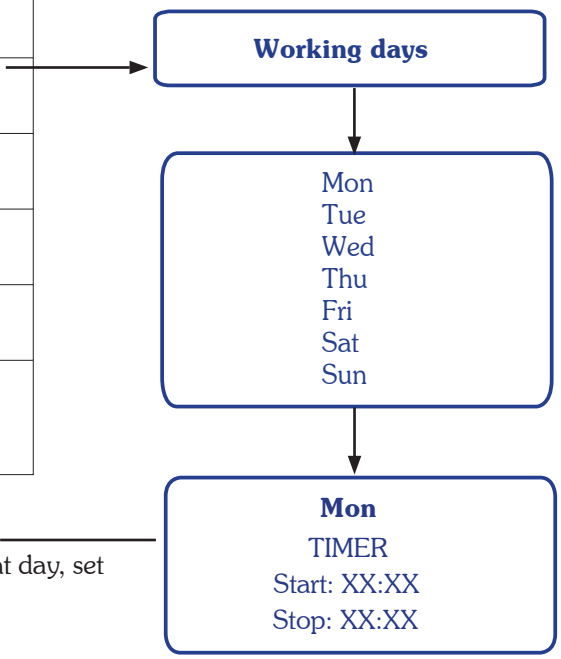
10.2 Working days

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.

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, thereupon will restart at the time set as Start and stop at 23:59.

If 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:

OFF
hh:mm zz-ll-aa n

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:

Fri
TIMER
Start: 09:00
Stop: 23:59

Sat
TIMER
Start: 00:00
Stop: 02:00

10.3 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

Reg. softener

Reg. softener
Thres.: XXXX
Preal: YYYY

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 ◈ :

1.1 bar 120°C
09:16 10-05-09 1
◈

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

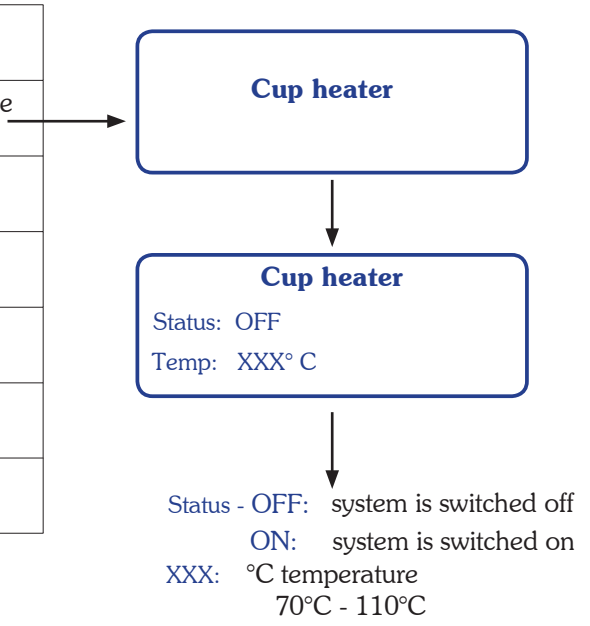
The displayed alarm does not affect the touch pad's functioning.

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

10.4 Cup heater

This submenu allows enabling/disabling the cup heater system, so as setting its temperature.
When the machine is prefigured with this "supplement", 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
^ v	Set the cup heater's working mode
◄┘	Pass to the next parameter
^ v	Set the cup heater's working temperature
M	Confirm and exit from the submenu



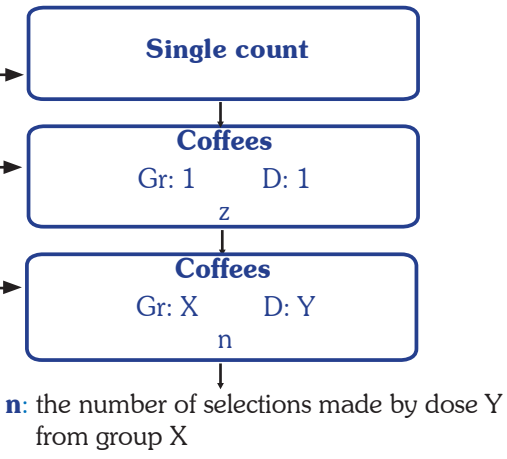
Status - OFF: system is switched off
ON: system is switched on
XXX: °C temperature
70°C - 110°C

If the machine is not prefigured with the cup heater "supplement", this submenu will not be accesible nor in the user's programming menu neither in administrator's programming menu.

10.5 Coffee counters

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



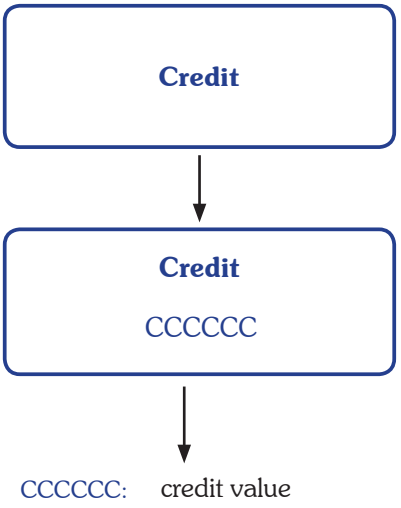
n: the number of selections made by dose Y from group X

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

10.6 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"



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

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 activate the coffee brewing, call the authorized personnel.

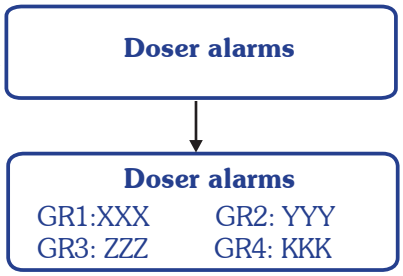
i

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.

10.7 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:

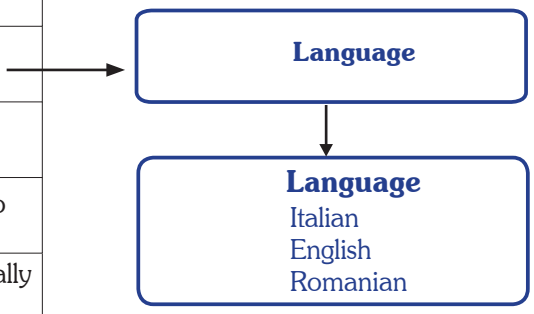
	Enter into the programming menu
v	Scroll the menu until you have reached the desired submenu to be viewed
◄┘	Confirm in order to enter the designated submenu
M	Exit from the submenu



10.8 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



10.9 Unlocking

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

11. Administrator's programming machine's parameters

In order to enter the programming menu, simultaneously press the keys "v" and "◄┘" until on display will appear the message "Password". Enter the password: use the keys "^" and "v" 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 "v" 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 "v" 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 ".

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

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**
- **Cup heater***
- **Total counts**
- **Single count**
- **Prog. doses**
- **Credit***
- **Cred. preal.***
- **Doser alarms**
- **Language**
- **Unlock**
- **Setup**
- **Mod. password**

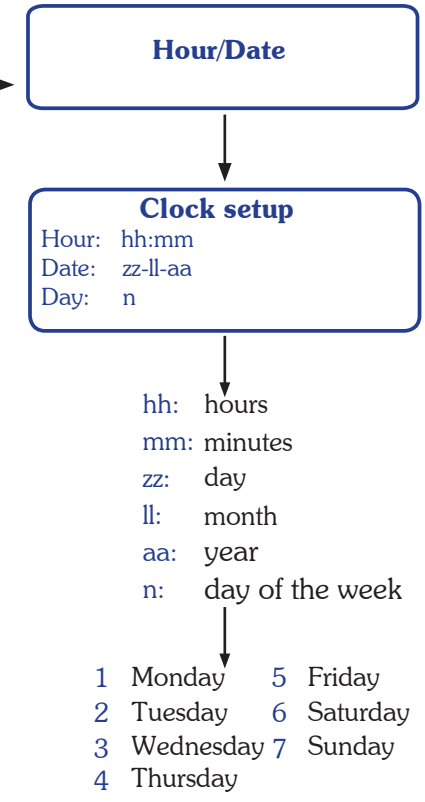
The areas designated with (*) are accessible only when the machine is prefigured with the appropriate functions.

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

11.1 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



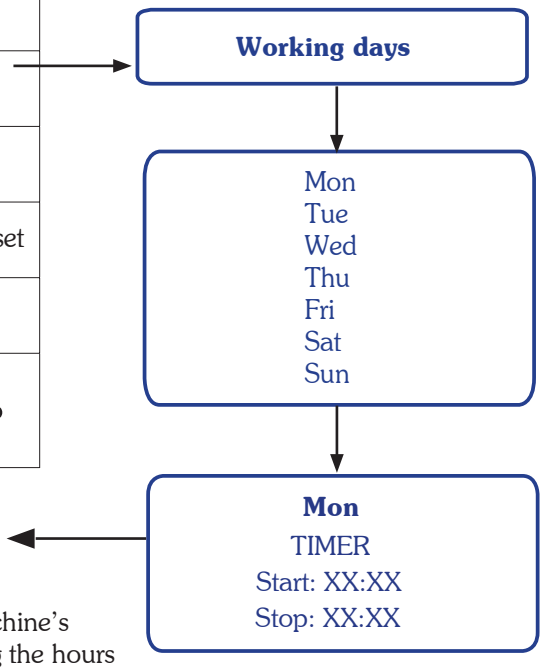
11.2 Working days

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
◄┘	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.

> If 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:

OFF
hh:mm zz-ll-aa n

> 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:

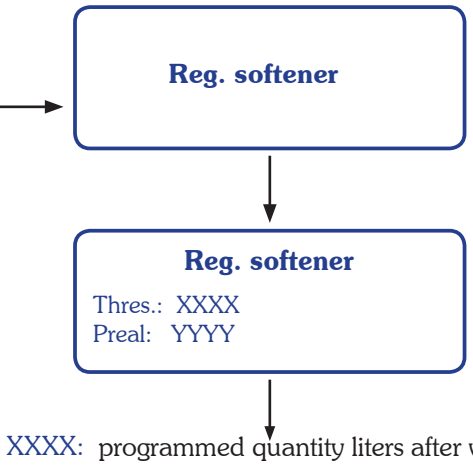
Fri
TIMER
Start: 09:00
Stop: 23:59

Sat
TIMER
Start: 00:00
Stop: 02:00

11.3 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 ◈ :

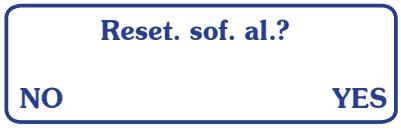
When the machine has consumed the quantity set as "Thres.", the symbol will remain fix, until the alarm is reset.

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:

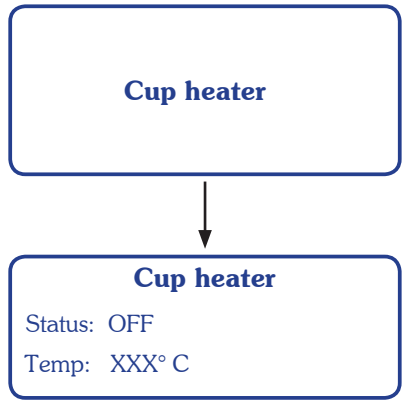


- In order to confirm the reset of the machine's consumed water, press the key "◄┘"; on display will appear the "Reg. softener" submenu:

11.4 Cup heater

This submenu allows enabling/disabling the cup heater system, so as setting its temperature.
When the machine is prefigured with the cup heater "supplement", 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
^ v	Set the cup heater's working mode
◄┘	Pass to the next parameter
^ v	Set the cup heater's working temperature
M	Confirm and exit from the submenu



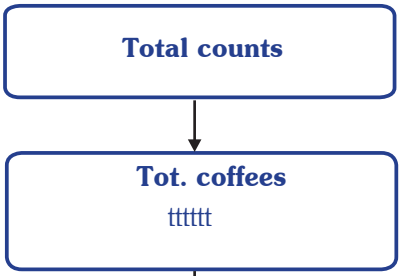
Status - OFF: system is switched off
ON: system is switched on
XXX: °C temperature
70°C - 110°C

If the machine does not have the cup heater installed, it is imperative that the "Cup heater" function to be disabled from the "Setup" submenu. This submenu will not be accesible nor in the user's programming menu neither in administrator's programming menu.

11.5 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.

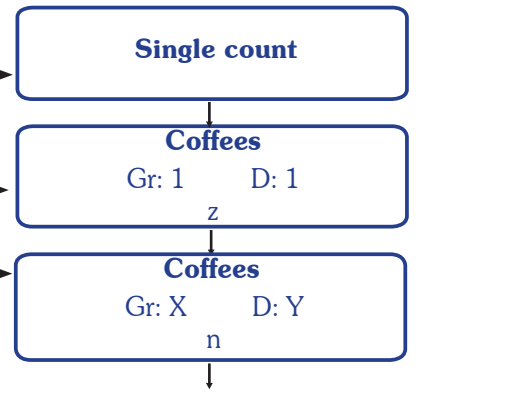
The total counting can not be reset.

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

11.6 Single coffee counters

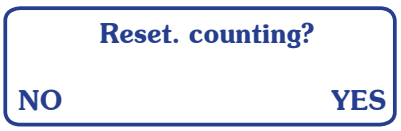
This submenu allows to view and reset the number of selections made by a certain dose of the touch pad. Proceed as follows:

	Enter into the programming menu
v	Scroll the menu until reaching the desired submenu
◄┘	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

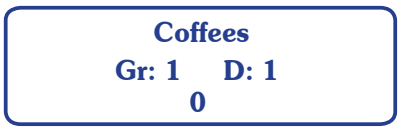


n: the number of selections made by dose Y from group X

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:



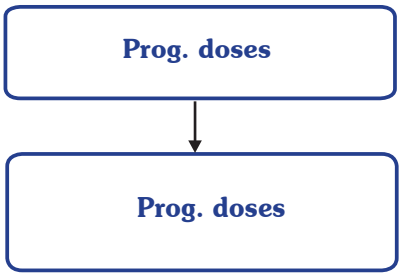
i When resetting the counting, all single count doses will be simultaneously reset.

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

11.7 Coffee doses programming

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

	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

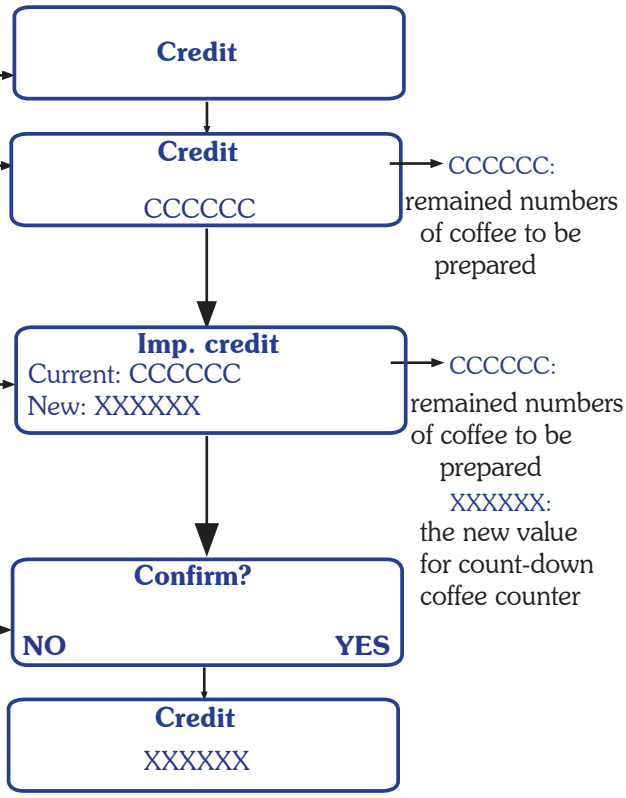


For models with 2-3 groups is possible to program simultaneously all of the machine's push button touch pads using only the right push button touch pad. The programmed doses from the right group will be automatically transfered to the other groups, too. It is however advisable to check the programming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

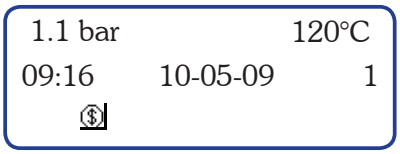
11.8 Count-down coffee counter programming

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.

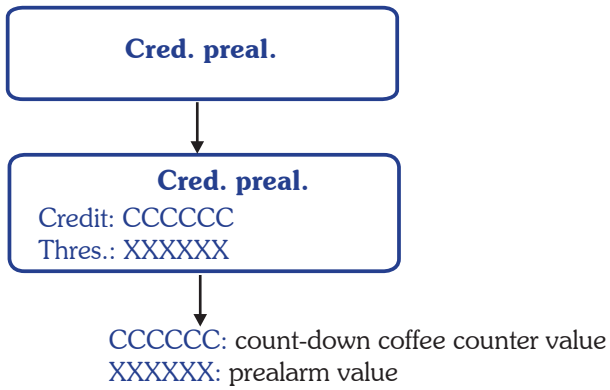
i If the machine is not prefigured with the “Credit” function, the afferent submenu will not be accesible nor in the user’s programming menu neither in administrator’s programming menu.

11.9 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



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:

***Value error** *

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

Pre-preal.
Preal.: CCCCCC
Thres.: XXXXXX

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:

***Value error** *

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:

1.1 bar		120°C
09:16	10-05-09	1
$		

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.

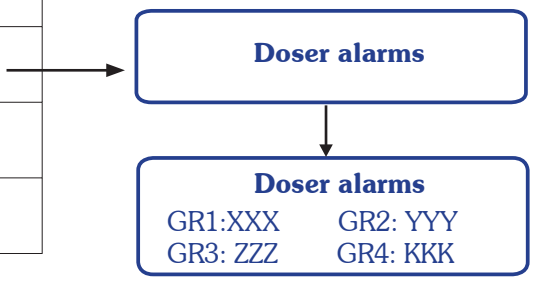
- If the “Credit” has reached the zero value, the coffee preparation is disabled and the symbol from the display remains fix.
- In order to erase the message from the display and enable the coffee brewing, set a new value for the count-down coffee counter.

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.

11.10 Doser alarms

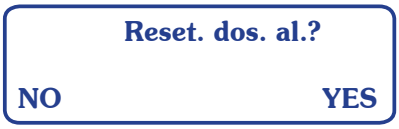
This submenu allows viewing and resetting the number of flow meter alarms. The 4 values shown on display are relevant toeth brewing groups, the number one group being the right side one. Proceed as follows:

	Enter into the programming menu
v	Scroll the menu until reaching the "Doser alarm" submenu
◄┘	Confirm in order to enter the designated submenu
M	Exit from the menu

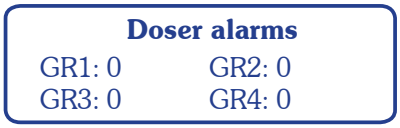


In order to reset the alarms, proceed as follows:

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



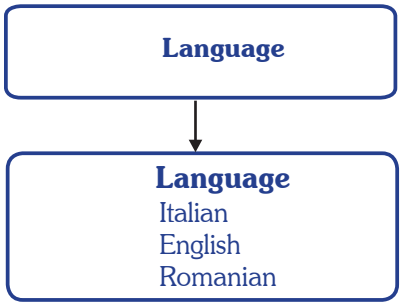
- In order to confirm the reset, press the key"◄┘"; on display will appear the "Doser alarms" submenu, as follows:



11.11 Language programming

Proceed as follows:

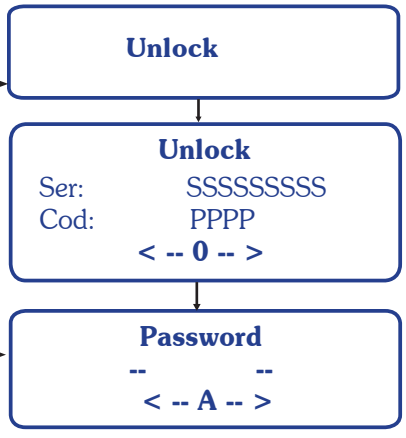
	Enter into the programming menu
v	Scroll the menu until reaching the desired submenu
◄┘	Confirm in order to enter the designated submenu
^ v	Scroll the menu untill reaching the desired language to be set
◄┘	Confirm the set programming language. It will automatically exit from the relevant submenu; the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



11.12 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.



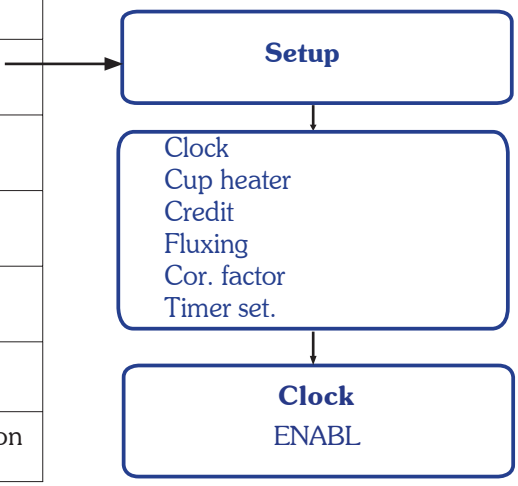
i These operations are accesible both from the administrator's programming menu and user's programming menu.

i The submenu will be used by authorized personnel only.

11.13 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



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.

CUP HEATER

•If the machine is not prefigured with this “supplement”, it is imperative that the “Cup heater” function to be disabled. In this case, the “Cup heater” submenu will not be accesible nor in the user’s programming menu neither in administrator’s programming menu.
•When the function is enabled, both user and administrator will have the possibility of enabling/disabling the cup heater system, so as setting its temperature.

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.

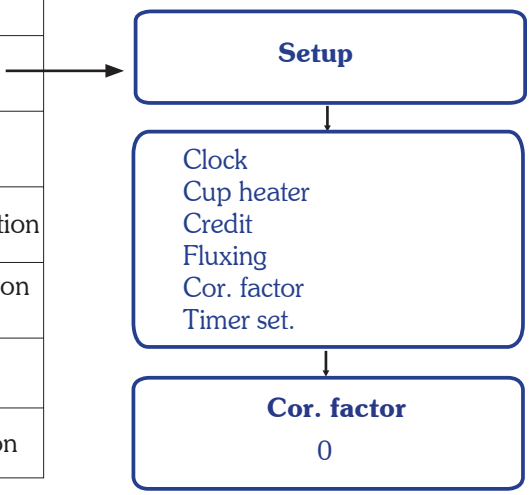
FLUXING

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.

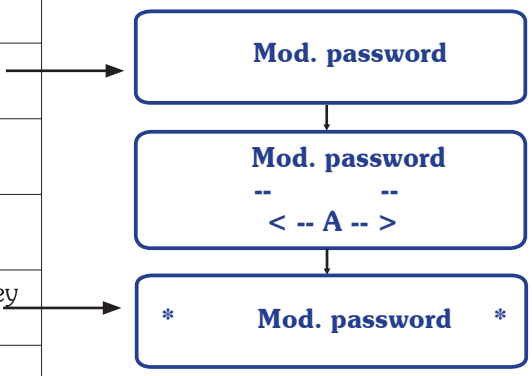
TIMER SET

•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

11.14 Modify password

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

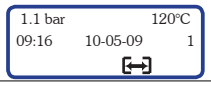
	Enter into the programming menu
v	Scroll the menu until reaching the desired submenu
◄┘	Confirm in order to enter the designated submenu
^ v	Write the new 4 characters password. To confirm the relative character, press the Enter key ◄┘
◄┘	In order to confirm the new password, press the Enter key ◄┘
M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



12. Malfunctions and corresponding solutions

Indication	Eventualy Cause	Solution
NO POWER TO MACHINE	1) The machine's switch is in position "0". 2) The mains power supply switch is in the OFF position.	1) Turn the machine's switch to position "1". 2) Place the mains switch in the ON position.
NO WATER IN BOILER	The water mains tap is closed.	Open the water mains tap.
EXCESSIVE WATER IN BOILER	Malfunction in the electrical or hydraulic system.	Request assistance from the authorized personnel.
STEAM DOES NOT COME OUT OF NOZZLES	1) The nozzle sprayer is clogged. 2) Machine's switch is in position "0".	1) Clean the steam nozzle sprayer. 2) Turn the machine's switch to position "1".
STEAM MIXED WITH WATER COMES OUT OF THE NOZZLES	Malfunction in the electrical or hydraulic system.	Request assistance from the authorized personnel.
NO GROUP DELIVERY	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 detached or broken or has obstruction to water flow.	1) Check the sewer drain. 2) Check and restore the connection of the drain tube to the tub.
COFFEE IS TOO COLD / HOT	Malfunction in the electrical or hydraulic system.	Request assistance from the authorized personnel.
DELIVERY OF COFFEE IS TOO FAST	The coffee is ground too coarsely.	Adjust the grinding.
DELIVERY OF COFFEE TOO SLOW	Coffee is ground too finely.	Adjust the grinding.

Indication	Eventualy Cause	Solution
COFFEE GROUNDS ARE WET	1) The delivery group is dirty. 2) The delivery group is too cold. 3) Coffee is ground too finely.	1) Wash the group's inside parts with the solid filter. 2) Wait for group to heat up completely. 3) Adjust the grinding of the coffee.
THE GAUGE SHOWS AN UNACCEPTABLE PRESSURE	Malfunction in the electrical or hydraulic system.	Request assistance from the authorized personnel.
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) Replace the grinder blades.
ALL LEDS OF ALL PUSH BUTTON PANELS FLASH	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. If the alarm persists, request assistance from the authorized personnel.
INCORRECT COFFEE DELIVERY THE COFFEE DOSE IS NOT MET THE LED OF THE DOSE PUSH BUTTON FLASHES	1) Coffee is ground too finely. 2) The water network tap is closed. 3) Malfunction of flow meter.	1) Adjust the grinding. 2) Check if the water mains tap is open. 3) Stop the brewing by pressing the same dose. Request assistance from the authorized personnel.
THE PUMP LEAKS WATER	Pump malfunction.	Request assistance from the authorized personnel.
THE PUMP FUNCTIONS BELOW THE NOMINAL CAPACITY	Pump malfunction.	Request assistance from the authorized personnel.
THE PUMP IS NOISY	1) The water mains tap is closed. 2) Pump malfunction.	1) Open the water mains tap. 2) Request assistance from the authorized personnel.
THE MOTOR HAS STOPED OR THE THERMICAL PROTECTION INTERFERE DUE TO AN OVER-HEAT	Pump malfunction.	Request assistance from the authorized personnel.
ON DISPLAY BLINKS THE ALARM: 1.1 bar 120°C 09:16 10-05-09 1 81	Boiler temperature's NTC probe malfunction.	Request assistance from the authorized personnel.
ON DISPLAY BLINKS THE ALARM: 1.1 bar 120°C 09:16 10-05-09 1 82	Cup heater's NTC probe malfunction.	Request assistance from the authorized personnel.
ON DISPLAY BLINKS THE ALARM: 1.1 bar 120°C 09:16 10-05-09 1 $	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: 1.1 bar 120°C 09:16 10-05-09 1 $	The value set as "Credit" reached zero.	Request assistance from the authorized personnel.

Indication	Eventualy Cause	Solution
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.

If the problem is not solved, turn the machine off and contact the authorized personnel for assistance. Do not attempt to undertake any repairs.