
EMA

EPU

EVD

DISPLAY - ELEGANCE



VELA

instruction manual for user - ENGLISH

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

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.

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 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.
- **WARNING:** consuming beverages that have been prepared in this espresso machine will expose you to lead, a chemical known to the State of California to cause birth defects or other reproductive harm.



GUARANTEE

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

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.



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.

Warnings for the installer

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 in the place of installation. The owner / manager of the system must confirm to the installer that the water meets the above listed requirements.

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.

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.

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;

Maintenance and repairs

After a 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.

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.

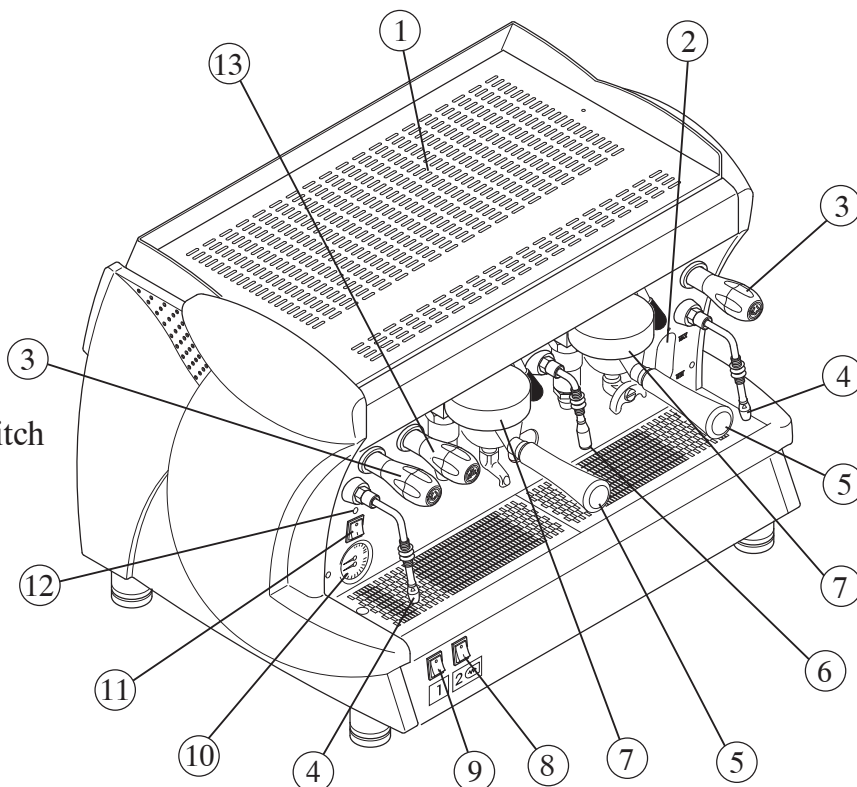
Water renewal

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".

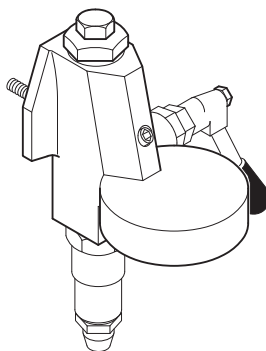
1. Machine description.....	page 148
2. Group EMA.....	page 148
3. Preparation of the machine	page 148
4. Grinding and dosing coffee	page 149
5. Turning on the machine	page 149
6. Making coffee	page 150
7. Hot water delivery	page 150
8. Steam delivery.....	page 150
9. Cup heater.....	page 151

1. EMA Machine description

1. Cup heater surface
2. Boiler level-check window
3. Steam knob
4. Steam nozzle
5. Filter holder
6. Hot water nozzle
7. Group EMA
8. Heating element power supply switch
9. Service on switch
10. Boiler / pump pressure gauge
11. Cup heater switch
12. Cup heater on light
13. Hot water knob



2. EMA Group EMA



3. EMA Preparation of the machine

The preparation of the machine and the installation operations must be carried out by qualified personnel only. The installer must strictly follow the indications provided in chap. "Warnings for the Installer".



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

4. EMA Grinding and dosing coffee

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

- do not keep large amounts of coffee in whole beans. Observe the expiry 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, by it in small vacuum-sealed packages.

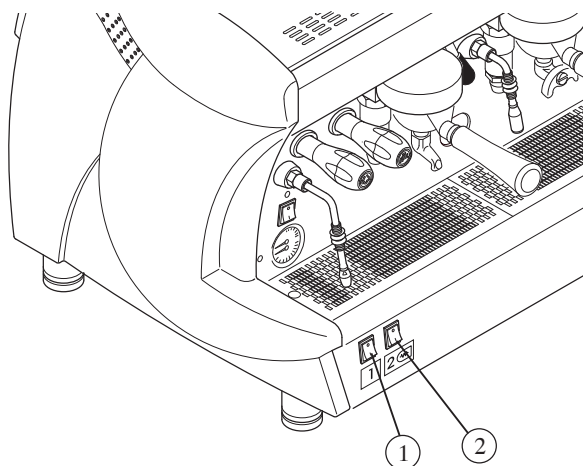
Fill the filter with a dose of ground coffee (circa 6-7 go.) and press it with the press. Attach the filter holder to the dispensing group..



To prevent the seal wearing too soon clean the edge of the filter before engaging the filter holder on the dispensing unit. Do not excessively tighten the filter holder to the dispensing group.

5. EMA Turning on the machine

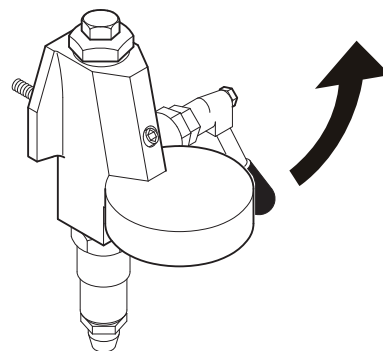
- Open the water tap of the water mains and of the softener;
- turn **ON** the services on switch (1) (electrical power supplied to the pump for automatic boiler filling and machine services) and wait for the boiler to be automatically filled with water;
- turn **ON** heating element power supply switch (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 negative 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 using the machine, dispense a few servings of coffee to test the grinding and to check the operating pressure of the machine.

6. EMA Making coffee

- Put the coffee cup under the dispensing spout;
- Praise the lever: the coffee starts pouring and can be stopped bend the lever, when the desired amount of coffee has been delivered.



7. EMA Hot water delivery

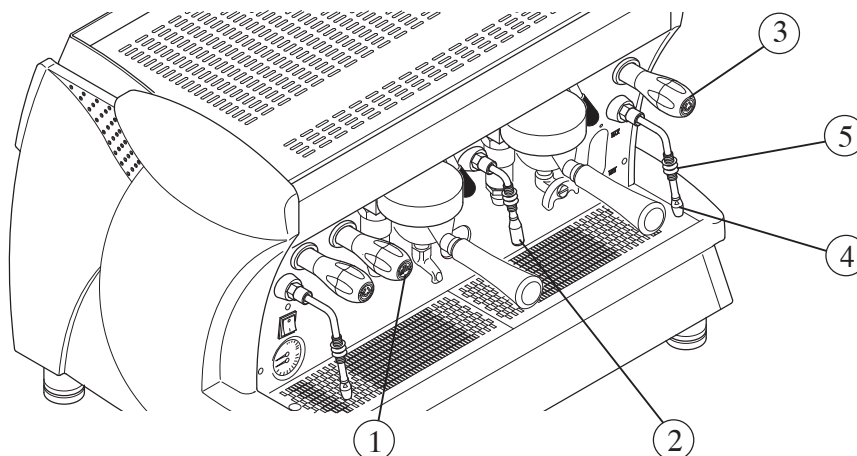
To dispense hot water, turn the tap knob counter-clockwise(1): the hot water coming out of the nozzle (2) will be proportional to the opening of the tap..



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

8. EMA Steam delivery

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



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 immersed in the milk only for the time required for heating.
Do not open the steam tap with the steam nozzle immersed in milk while the machine is off.
Carefully operate the steam nozzle using the anti-burn rubber: contact with the steam may be harmful to people, animals or property.

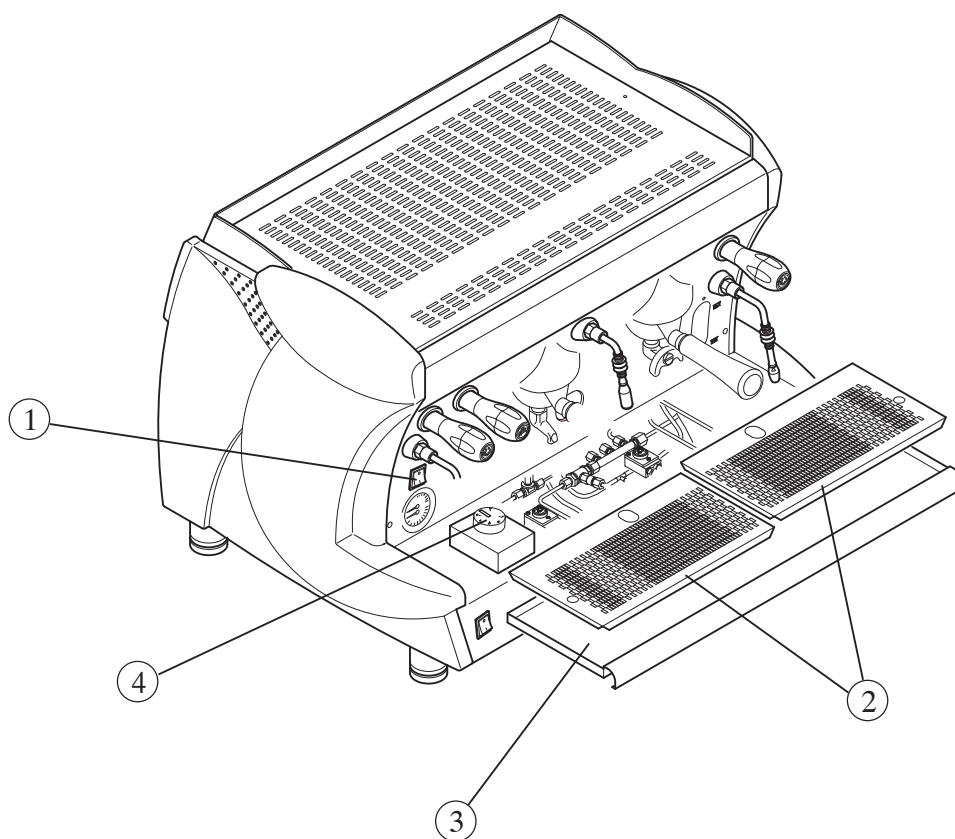
9. EMA Cup heater

To activate or deactivate the cup heater, turn the cup heater switch placed above the turn on machine switch (1) to ON.

To adjust the cup heater proceed as follows:

- remove the cup support grille (2);
- remove the drip tray (3);
- turn the thermostat (4), the temperature will be in proportion to the value indicated on the thermostato.

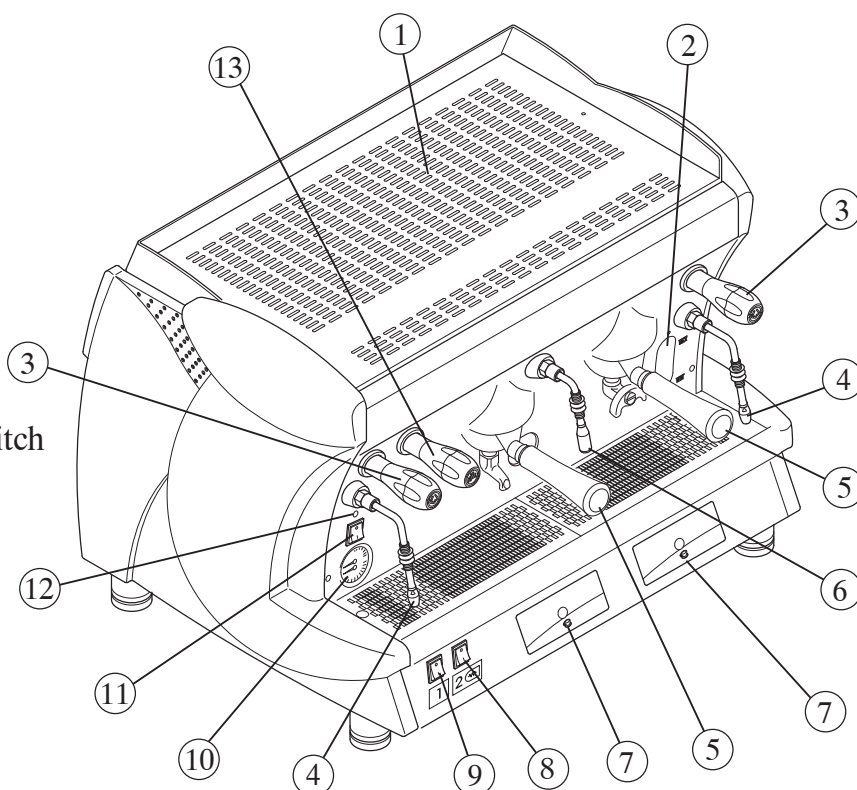
0 = cup warmer off
30 = minimum temperature
60 = medium temperature
90 = maximum temperature



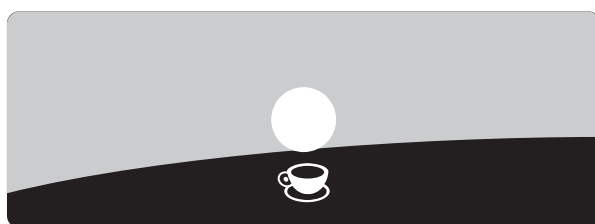
1. Machine description.....	page 154
2. Push button panel.....	page 154
3. Preparation of the machine	page 154
4. Grinding and dosing coffee	page 155
5. Turning on the machine	page 155
6. Making coffee	page 156
7. Hot water delivery	page 156
8. Steam delivery.....	page 156
9. Cup heater.....	page 157

1. EPU Machine description

1. Cup heater surface
2. Boiler level-check window
3. Steam knob
4. Steam nozzle
5. Filter holder
6. Hot water nozzle
7. Push button panel
8. Heating element power supply switch
9. Service on switch
10. Boiler / pump pressure gauge
11. Cup heater switch
12. Cup heater on light
13. Hot water knob



2. EPU Push button panel



3. EPU Preparation of the machine

The preparation of the machine and the installation operations must be carried out by qualified personnel only. The installer must strictly follow the indications provided in chap. "Warnings for the Installer".



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

4. EPU Grinding and dosing coffee

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

- do not keep large amounts of coffee in whole beans. Observe the expiry 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, by it in small vacuum-sealed packages.

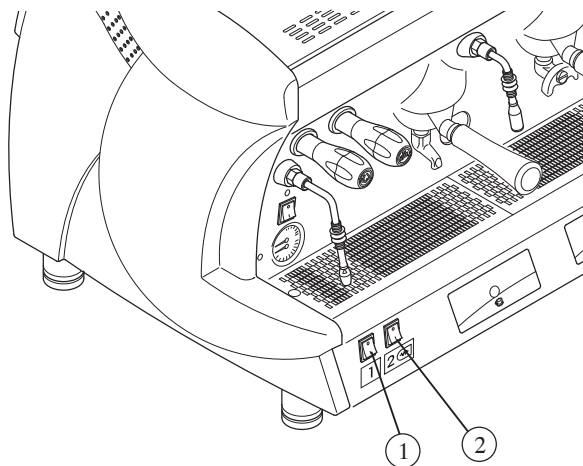
Fill the filter with a dose of ground coffee (circa 6-7 go.) and press it with the press. Attach the filter holder to the dispensing group..



To prevent the seal wearing too soon clean the edge of the filter before engaging the filter holder on the dispensing unit. Do not excessively tighten the filter holder to the dispensing group.

5. EPU Turning on the machine

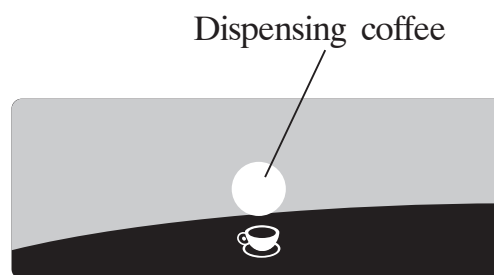
- Open the water tap of the water mains and of the softener;
- turn **ON** the services on switch (1) (electrical power supplied to the pump for automatic boiler filling and machine services) and wait for the boiler to be automatically filled with water;
- turn **ON** heating element power supply switch (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 negative 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 using the machine, dispense a few servings of coffee to test the grinding and to check the operating pressure of the machine.

6. EPU Making coffee

- 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.



7. EPU Hot water delivery

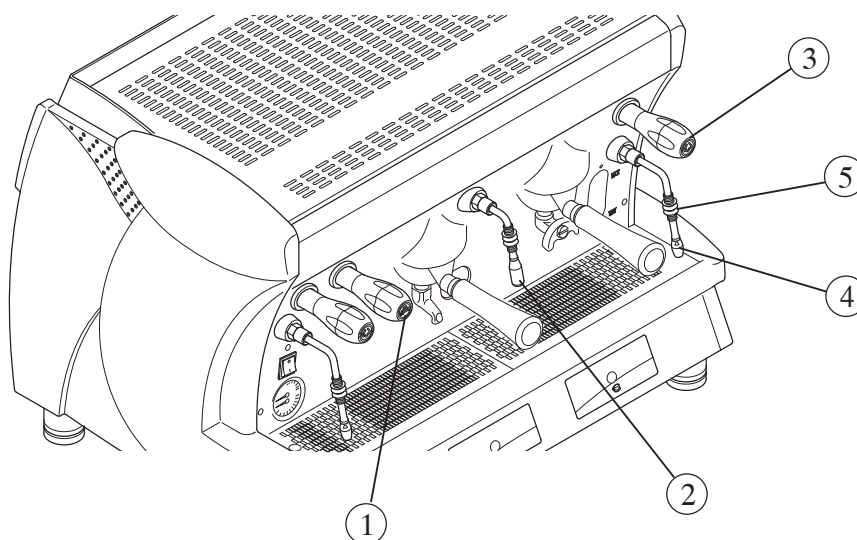
To dispense hot water, turn the tap knob counter-clockwise(1): the hot water coming out of the nozzle (2) will be proportional to the opening of the tap..



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

8. EPU Steam delivery

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



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 immersed in the milk only for the time required for heating.
Do not open the steam tap with the steam nozzle immersed in milk while the machine is off.
Carefully operate the steam nozzle using the anti-burn rubber: contact with the steam may be harmful to people, animals or property.

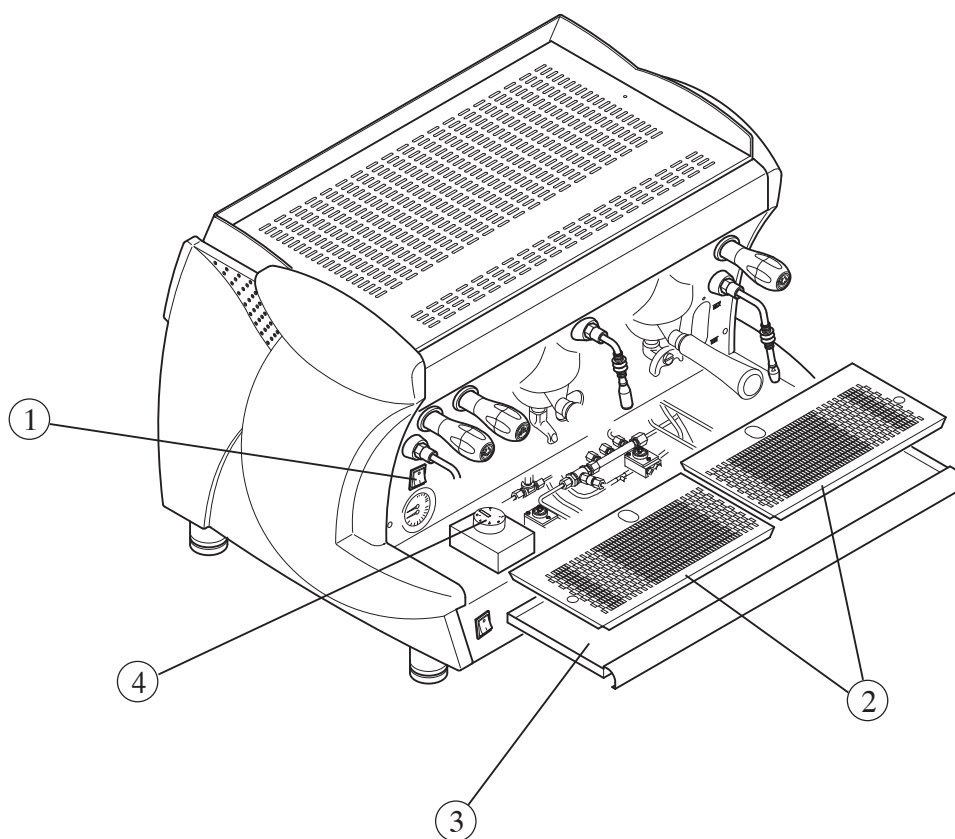
9. EPU Cup heater

To activate or deactivate the cup heater, turn the cup heater switch placed above the turn on machine switch (1) to ON.

To adjust the cup heater proceed as follows:

- remove the cup support grille (2);
- remove the drip tray (3);
- turn the thermostat (4), the temperature will be in proportion to the value indicated on the thermostato.

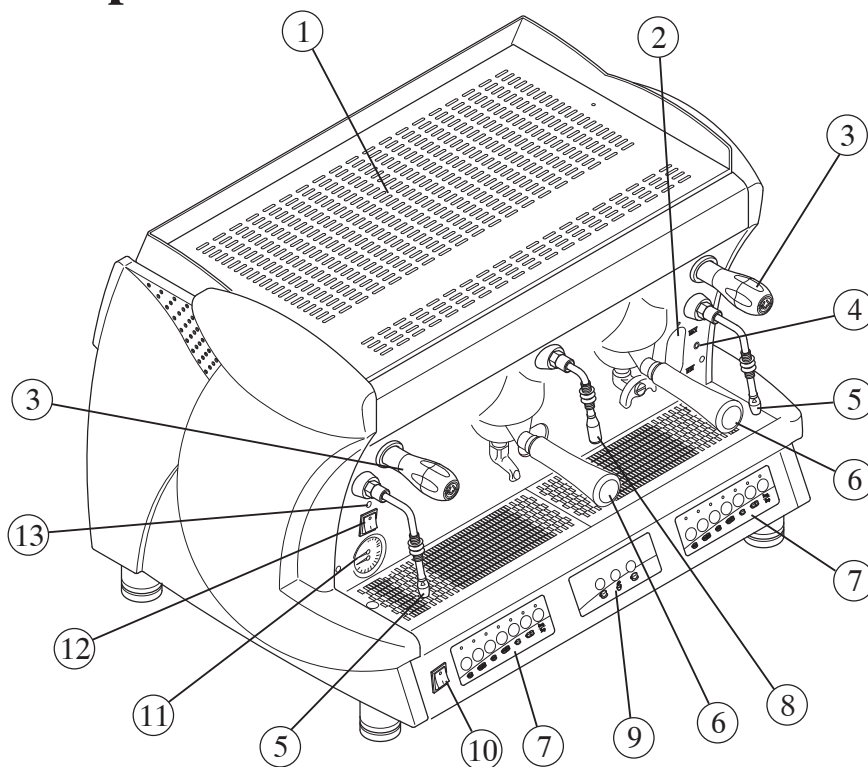
0	= cup warmer off
30	= minimum temperature
60	= medium temperature
90	= maximum temperature



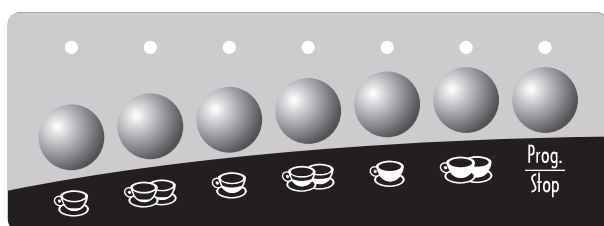
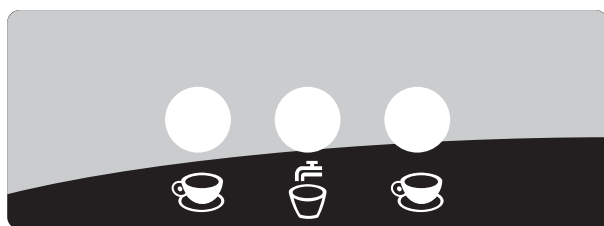
1. Machine description.....	page 160
2. Push button panel.....	page 160
3. Preparation of the machine	page 161
4. Grinding and dosing coffee	page 161
5. Turning on the machine	page 161
6. Making coffee	page 162
6.1 Programming coffee doses.....	page 162
6.2 Delivery of coffee doses	page 162
7. Hot water delivery	page 163
7.1 Hot water programming	page 163
7.2 Hot water delivery	page 163
8. Steam delivery.....	page 164
9. Cup heater.....	page 164









1. EVD Machine description

1. Cup heater surface
2. Boiler level-check window
3. Steam knob
4. Programming key
5. Steam nozzle
6. Filter holder
7. Push button panel
8. Hot water nozzle
9. Services push button panel
10. ON switch
11. Pressure gauge
12. Cup heater switch
13. Cup heater on light



2. EVD Push button panel



	1 Espresso coffee
	2 Espresso coffees
	1 Medium coffee
	2 Medium coffees
	1 Long coffee
	2 Long coffees
	Prog / Stop
	Hot water

3. EVD Preparation of the machine

The preparation of the machine and the installation operations must be carried out by qualified personnel only. The installer must strictly follow the indications provided in chap. "Warnings for the Installer".



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

4. EVD Grinding and dosing coffee

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

- do not keep large amounts of coffee in whole beans. Observe the expiry 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.

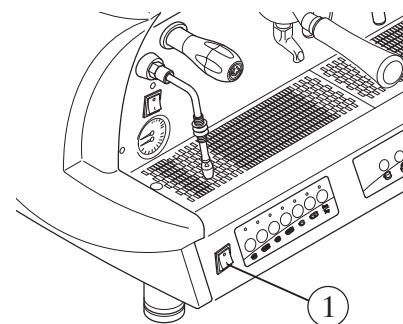
Fill the filter with a dose of ground coffee (circa 6-7 go.) and press it with the press. Attach the filter holder to the dispensing group..



To prevent the seal wearing too soon clean the edge of the filter before engaging the filter holder on the dispensing unit. Do not excessively tighten the filter holder to the dispensing group..

5. EVD Turning on the machine



- Open the water tap of the water mains and of the softener;
- Press in **ON** the main switch of the machine (1);
- Wait for possible automatic re-filling of water in the boiler.



- during the machine's warm-up phase (roughly 20 minutes), the negative 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 using the machine, dispense a few servings of coffee to test the grinding and to check the operating pressure of the machine.

6. EVD Making coffee

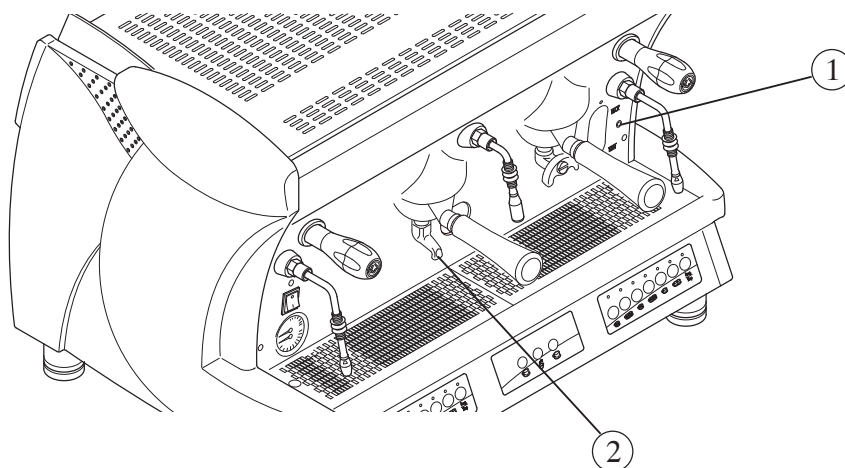
6.1 Programming coffee doses

- Turn the programming key (1) to **ON** ;
- Hold the **Prog. Stop** down for 5 seconds: all LED on the push button panel come on;
- Press the dose key to be programmed (e.g. 1 espresso coffee );
- Wait for dispensing. To confirm the dose press the  or the **Prog. Stop** again ;
- Repeat this operation for the other dose keys;
- Upon conclusion of the programme, press the **Prog. Stop** until all LEDs go off on the push button panel, and turn the programming key (1) to **OFF**.



For models with 2-3-4 groups it is possible to program simultaneously all machine push button panels using only the right push button panel. It is however advisable to check the programming of the other push button panels.

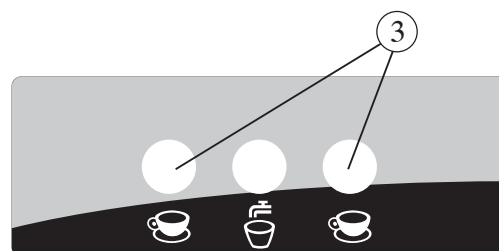
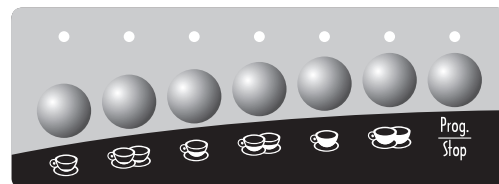


Programming of each dose must be carried out with ground coffee and not with previously used grounds.





6.2 Delivery of coffee doses

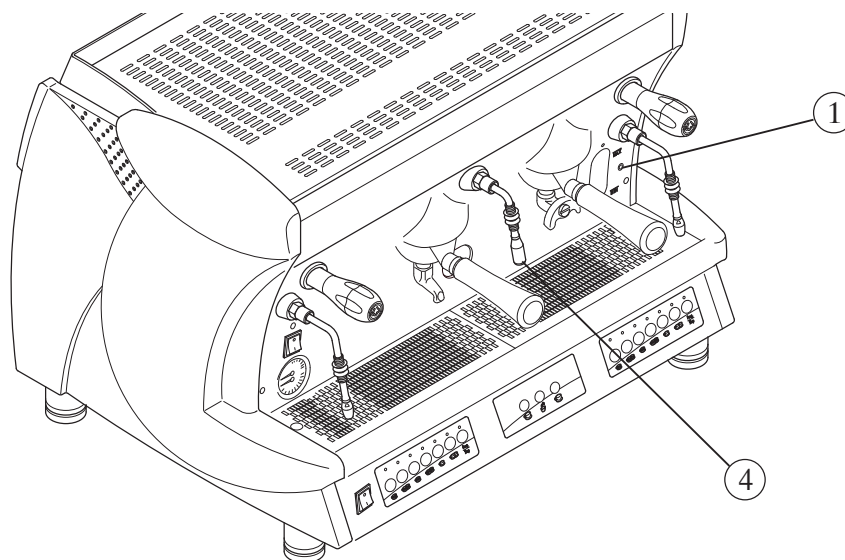
- Put the coffee cup under the dispensing spout (2);
- press the desired dose key (example )
wait for coffee to be delivered (LED comes on);
- to stop delivery of coffee in advance, press the delivery key again  or press the key **Prog. Stop** ;
- in the event of anomalies or if the push button panel is locked, use the manual switch (3).





7. EVD Hot water delivery

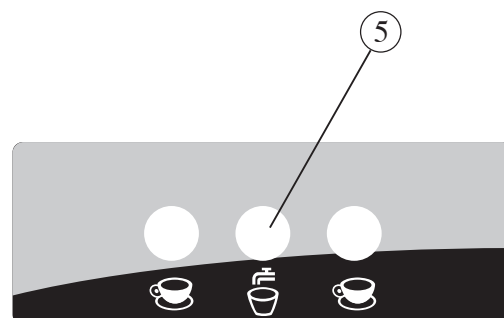
7.1 Hot water programming

- Turn the programming key (1) to **ON** ;
- Put the cup under the hot water spout (4);
- Press the **Prog.**
Stop of the right push button panel until the LEDs of the key **Prog.**
Stop the push button panel comes on ;
- Press the hot water delivery key  ;
- When the desired dose has been attained, confirm by pressing the  ;
- Upon completion of programming, turn the programming key (1) back to **OFF**.



7.2 Hot water delivery

- Put the cup under the hot water spout (4);
- Press the hot water key (5)  : wait for the delivery of water;
- To stop delivery in advance, press the hot water delivery key (5)  .



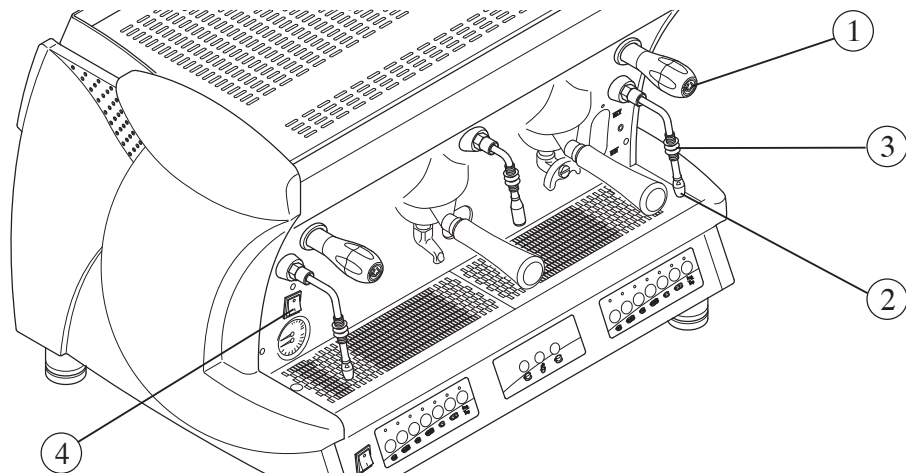
Do not touch the hot water nozzle: contact with the hot water may be harmful to people, animals or property.

8. EVD Steam delivery

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

i

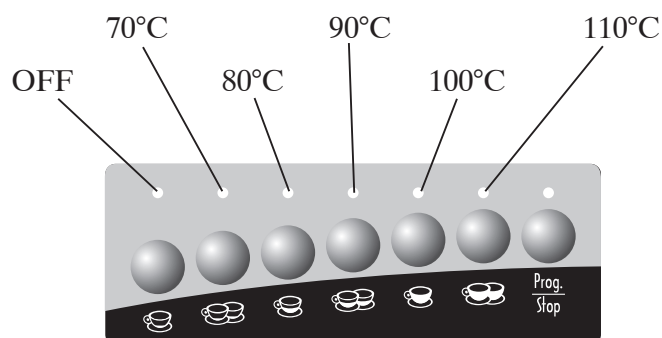
The use of the steam dispensing point (steam nozzle), must always be preceded by the performance of the condensation draining operation for at least 2 seconds. Leave the steam nozzle immersed in the milk only for the time required for heating. Do not open the steam tap with the steam nozzle immersed in milk while the machine is off. Carefully operate the steam nozzle using the anti-burn rubber: contact with the steam may be harmful to people, animals or property.



9. EVD Cup heater

To activate or deactivate the cup heater, turn the cup heater switch placed above the turn on machine switch (1) to **ON**. To adjust the cup heater, proceed as follows :

- Turn the programming key (1) to **OFF** and the cup-heater switch to **ON** ;
- Upon start-up of the machine, hold down the **Prog. Stop** , on the push button panel, the flashing LED will indicate the current configuration of the cup heater as shown in the drawing below;
- To modify configuration of the cup heater, at machine start-up hold down the **Prog. Stop** until the flashing LED on the push button panel comes on steady;
- Press the key that corresponds to the desired configuration;
- Press the **Prog. Stop** to confirm the operation.

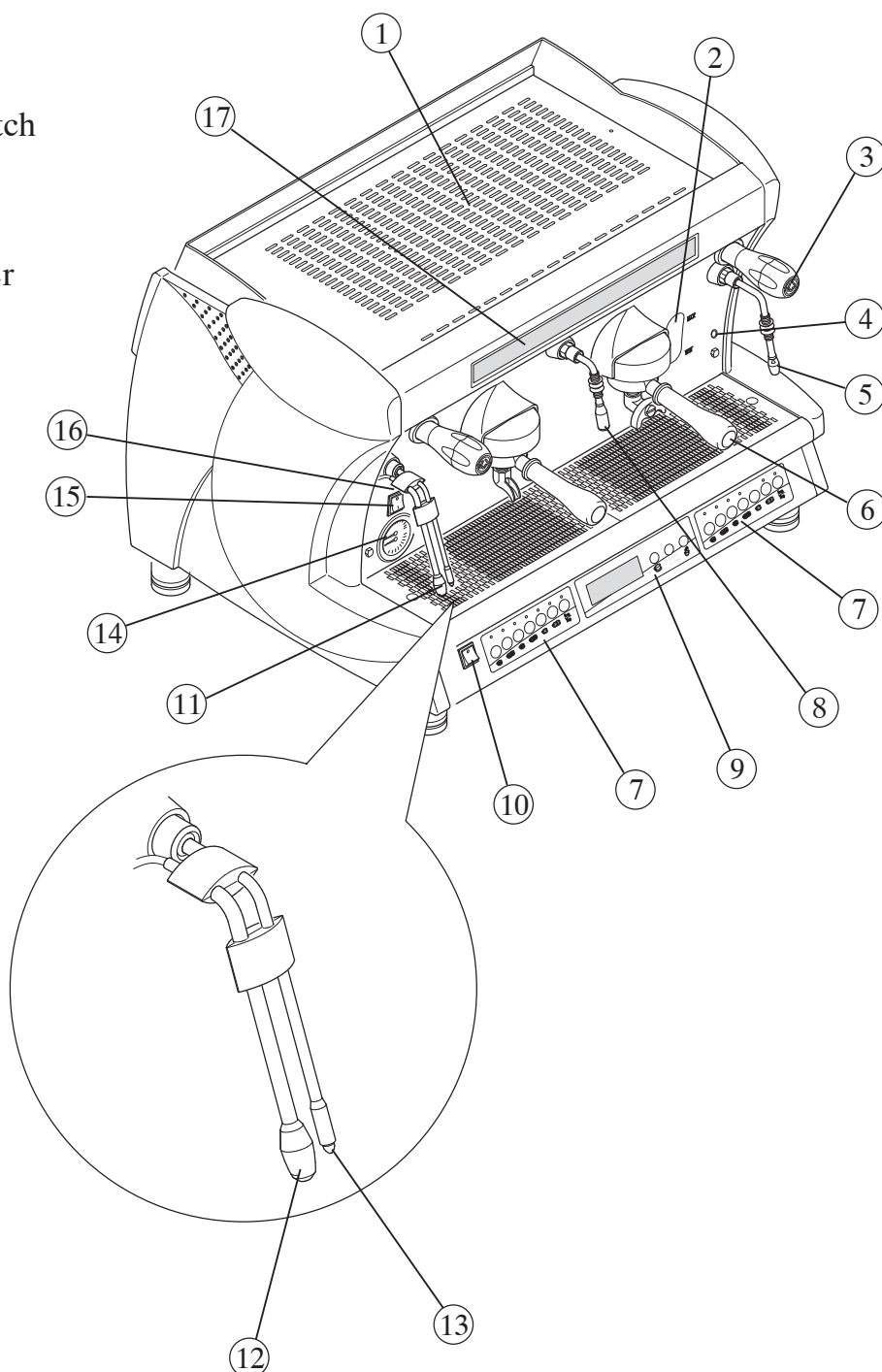


DISPLAY - ELEGANCE

1. Machine description.....	page 166
2. Push button panel.....	page 167
3. Preparation of the machine	page 168
4. Grinding and dosing coffee	page 168
5. Turning on the machine	page 169
6. Making coffee	page 170
7. Hot water delivery	page 171
8. Steam delivery.....	page 171
9. Autosteamer.....	page 172
10. Selection count	page 173
11. Cup heater.....	page 174
12. Luminous scrolling messages	page 175
13. Programming of parameters of the machine	page 176
14. Resetting data to zero	page 180
15. Signals.....	page 181

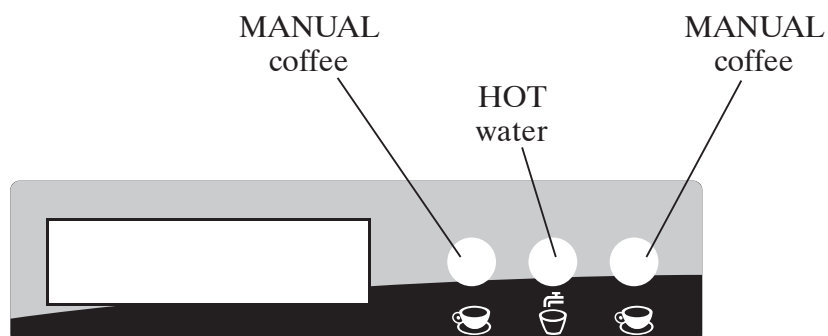
1. **DISPLAY ELEGANCE** Machine description

1. Cup heater surface
2. Boiler level-check window
3. Steam knob
4. Programming key
5. Steam nozzle
6. Filter holder
7. Push button panel
8. Hot water nozzle
9. Display + Service on switch
10. ON switch
11. Autosteamer
12. Steam nozzle autosteamer
13. Temperature probe
14. Pressure gauge
15. Cup heater switch
16. Cup heater on light
17. Display luminous scrolling messages

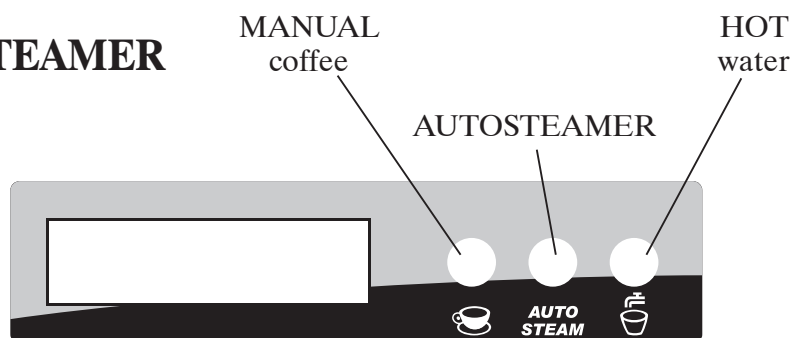


2. **DISPLAY ELEGANCE** Push button panel

2.1 Services push button DISPLAY

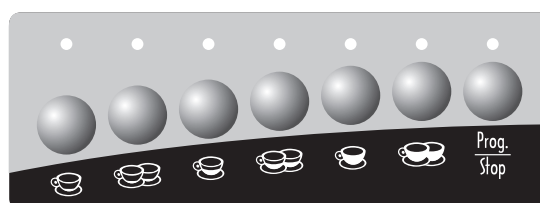


2.2 Services push button DISPLAY with AUTOSTEAMER



2.3 Push button USE / PROGRAMMING

	key USE	key PROGRAMMING
	1 Espresso coffee	Mode
	2 Espresso coffees	Enter
	1 Medium coffee	Increase
	2 Medium coffees	Decrease
	1 Long coffee	----
	2 Long coffees	----
	Prog / Stop	Programming
	Hot water	----



Preparation of the machine

The preparation of the machine and the installation operations must be carried out by qualified personnel only. The installer must strictly follow the indications provided in chap. "Warnings for the Installer".



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

Grinding and dosing coffee

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

- do not keep large amounts of coffee in whole beans. Observe the expiry 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.

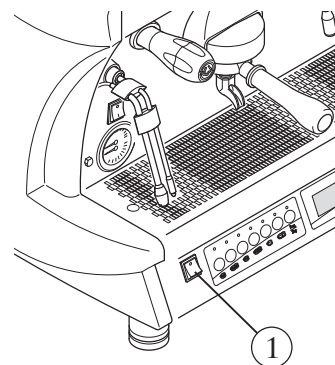
Fill the filter with a dose of ground coffee (circa 6-7 go.) and press it with the press. Attach the filter holder to the dispensing group..



To prevent the seal wearing too soon clean the edge of the filter before engaging the filter holder on the dispensing unit. Do not excessively tighten the filter holder to the dispensing group.

5. **DISPLAY ELEGANCE** Turning on the machine

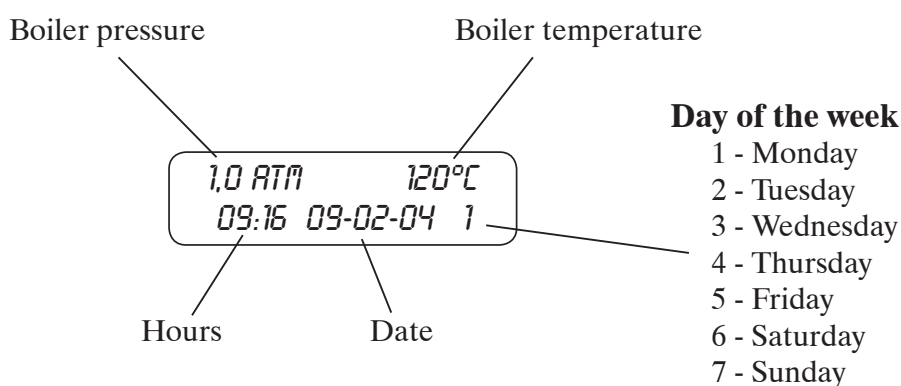
- Press the main switch (1) of the machine;
- Wait for possible automatic re-filling of water in the boiler;
- Wait a few seconds longer for the auto-test to be carried out;



PLEASE WAIT FOR
FUNCTIONAL TEST



TEST RESULT
- OK -

- The machine is ready for use when the following message is displayed:



i

If the temperature is lower than 90° C (heating up phase), on the display appears **LOW**.






With the programming key in the **ON**, position, the machine can be partially switched off (heating element and selections disabled) by simultaneously pressing the keys   for 3 seconds. To put the machine back in service press again the keys simultaneously for 3 seconds.

i

- during the machine's warm-up phase (roughly 20 minutes), the negative 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 using the machine, dispense a few servings of coffee to test the grinding and to check the operating pressure of the machine.

6. DISPLAY ELEGANCE Making coffee

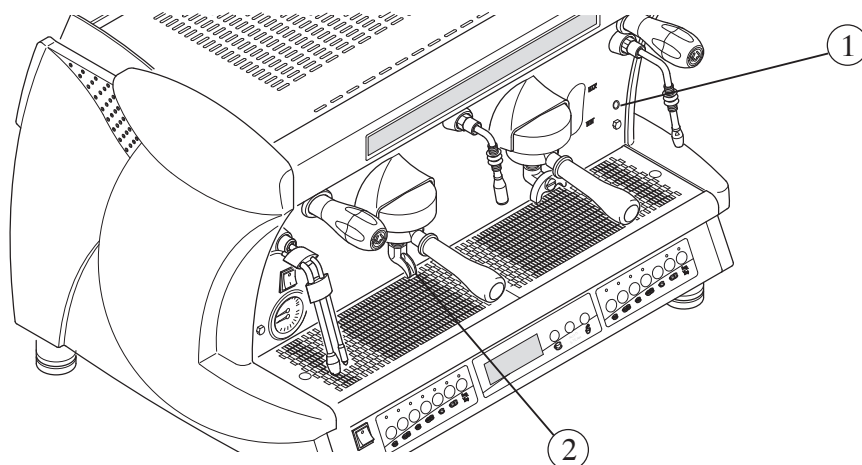
6.1 Programming coffee doses

- Turn the programming key (1) to **ON** ;
- Hold the  down for 5 seconds: all LED on the push button panel come on;
- Press the dose key to be programmed (e.g. 1 espresso coffee );
- Wait for dispensing. To confirm the dose press the  or the  again ;
- Repeat this operation for the other dose keys;
- Upon conclusion of the programme, press the  until all LED go off on the push button panel, and turn the programming key (1) to **OFF**.




For models with 2-3-4 groups it is possible to program simultaneously all machine push button panels using only the right push button panel. It is however advisable to check the programming of the other push button panels.

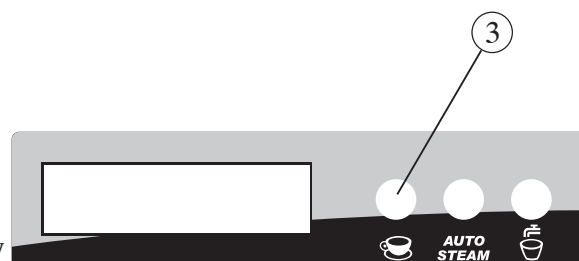


Programming of each dose must be carried out with ground coffee and not with previously used grounds.





6.2 Delivery of coffee doses

- Put the coffee cup under the dispensing spout (2);
- press the desired dose key (example )
wait for coffee to be delivered (LED comes on);
- to stop delivery of coffee in advance, press the delivery key again  or press the key  ;
- in the event of anomalies or if the push button panel is locked, use the manual switch (3).





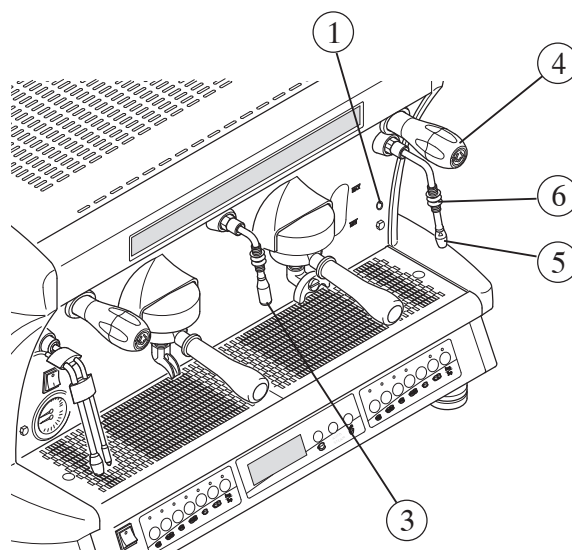
7. **DISPLAY ELEGANCE** Hot water delivery

7.1 Hot water programming

- Turn the programming key (1) to **ON** ;
- Put the cup under the hot water spout (3);
- Press the **Prog. Stop** of the right push button panel until the LED of the **Prog. Stop** of the push button panel comes on;
- Press the hot water delivery key  ;
- When the desired dose has been attained, confirm by pressing the  ;
- Upon completion of programming, turn the programming key (1) back to **OFF**.

7.2 Hot water delivery

- Put the cup under the hot water spout (4);
- Press the hot water key (5)  : wait for the delivery of water;
- To stop delivery in advance, press the hot water delivery key (5)  .



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

8. **DISPLAY ELEGANCE** Steam delivery

To dispense steam, turn the tap knob counter-clockwise (4): the steam coming out of the nozzle (5) will be proportional to the opening of the tap.



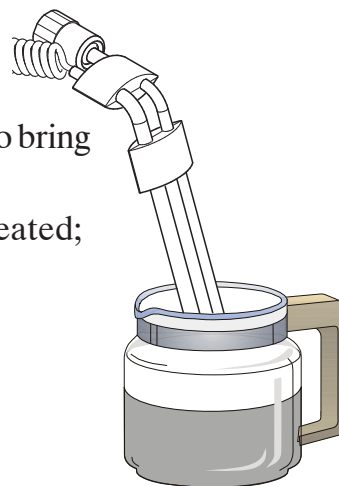
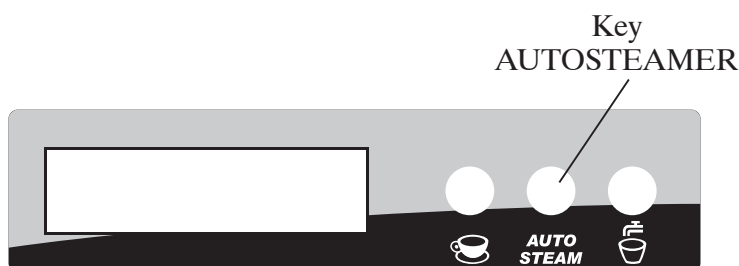
The use of the steam dispensing point (steam nozzle), must always be preceded by the performance of the condensation draining operation for at least 2 seconds. Leave the steam nozzle immersed in the milk only for the time required for heating. Do not open the steam tap with the steam nozzle immersed in milk while the machine is off. Carefully operate the steam nozzle using the anti-burn rubber: contact with the steam may be harmful to people, animals or property.

9. **DISPLAY ELEGANCE** Autosteamer

9.1 Use

The autosteamer system makes it possible to make the milk foamy and to bring it up to a programmable temperature.







- 1) Immerse the ends of the autosteamer into the beverage to be heated;
- 2) Press the autosteamer key;
- 3) Wait for steam delivery to be completed.



To stop delivery ahead of time, press the selected key again.

9.2 HEATING TEMPERATURE adjustment

To adjust the activation temperature of the autosteamer, proceed as follows:


- Turn the programming switch (1) to the **ON** position;
- Hold down the key  of the upper left hand push button panel for at least 5 seconds;
- Repeatedly press the key  until the display shows the message
- Use the keys   to modify the temperature of the autosteamer shown on the display (51°C - 80°C);
- Keep the key  pressed to confirm the operation;
- To exit programming, press the key  ;
- Upon completion of programming, turn the programming switch (1) back to **OFF** .

AUTOSTEAMER
65°C



To de-activate heating, set a temperature of less than 51°C (the display will show "----").

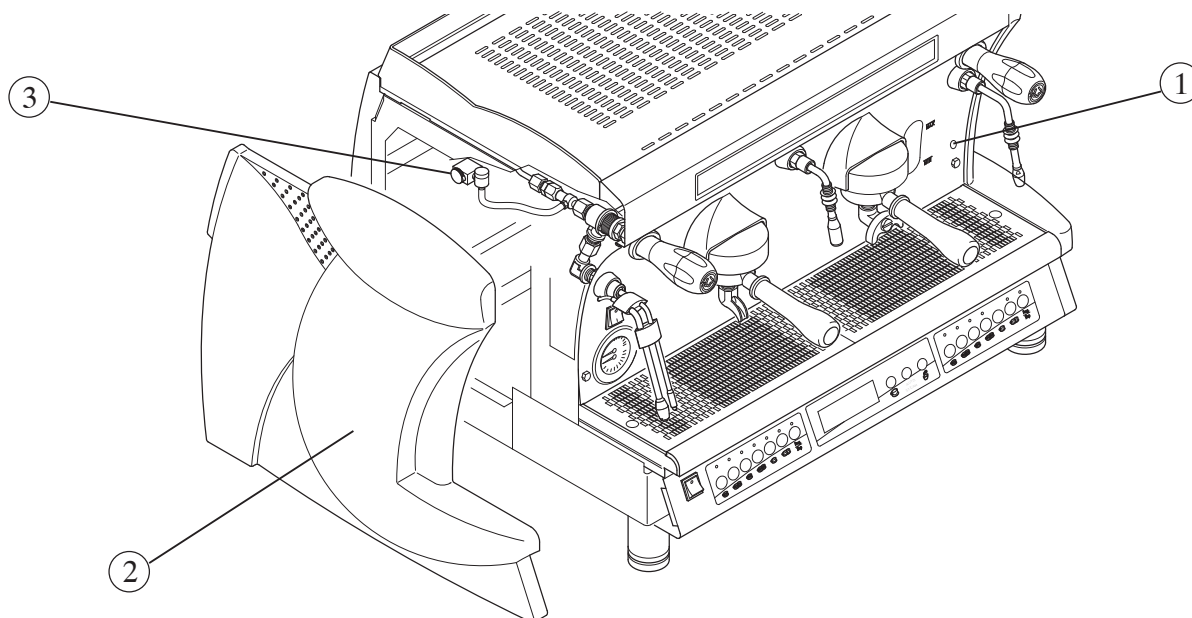


The system includes a maximum operation time of 4 minutes for the autosteamer. To access temperature adjustment without activating the programming key, press and hold  for at least 5 seconds until the display shows the *AUTOSTEAMER* message and follow the instructions above.

9.3 MILK FOAMING adjustment

To adjust milk foaming with the autosteamer, proceed as follows:



- After removing the two upper screws, remove the left side of the machine (2);
- Turn the screw (3) of the adjustment valve:
 - to reduce foaming turn clockwise
 - to increase foaming turn counter-clockwise



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

10. **DISPLAY ELEGANCE** Selection count

To view the sum of work performed by the machine with the programming key (1) in the **OFF** position :

- 1) Keep the key  of the right push button panel pressed for at least 5 seconds until the display shows the total number of selections carried out;
- 2) By pressing the keys on the coffee selection push button panel or on the selections push button panel, it is possible to view the number of selections made with that key;
- 3) Press twice the key  to exit counts.

TOTAL COFFEE
000000

COUNTERS
000000

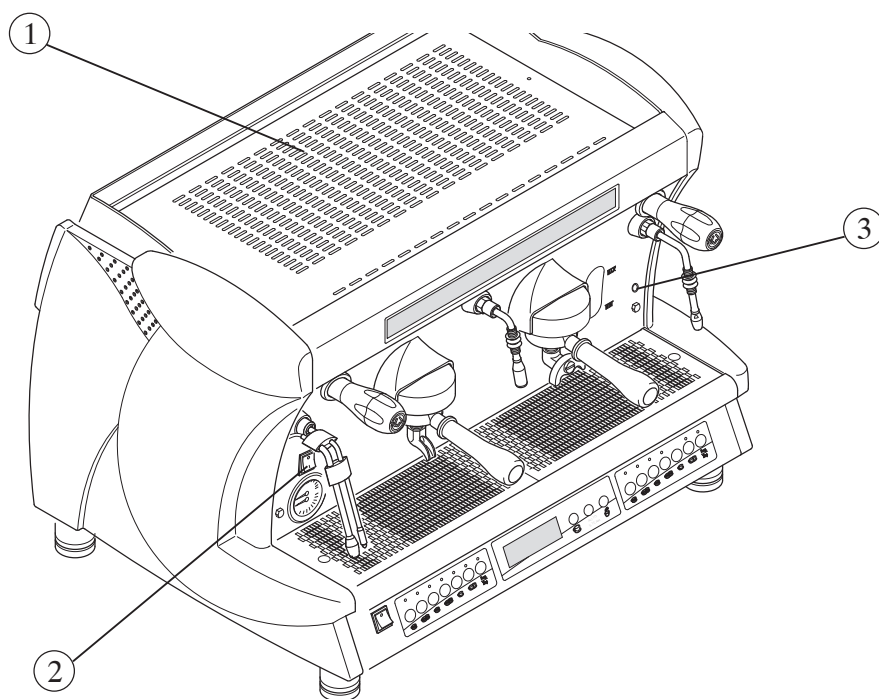


To reset the counts see chap. 14 "Data resetting".



11. **DISPLAY ELEGANCE** Cup heater

11.1 Use

- 1) Place the cups to be heated on the appropriate surface (1);
- 2) Place the cup heater switch (2) in the **ON** l'interruttore scaldatazze.



11.2 Adjustment

- Turn the programming key to the **OFF** position (3);
- Keep the **Prog. Stop** button pressed for at least 5 seconds;
- Repeatedly press the **Prog. Stop** key until the display shows the message :
- Use the keys   on the left push button panel to modify the temperature of the autosteamer shown on the display;
- Keep the **Prog. Stop** pressed to confirm the operation;
- To exit programming, press the **Prog. Stop** (the machine automatically exits programming if no selections are made for at least 10 seconds).

TOTAL COFFEE
000000

CUP HEATER
80°C



For safety reasons it is advisable not to place cloths or other objects on the cup heater surface to keep the machine from overheating.








To deactivate the cup heater set a temperature lower than 70°C (the display shows ----) or turn the heater switch on **OFF** placed above the turn on machine switch (2).

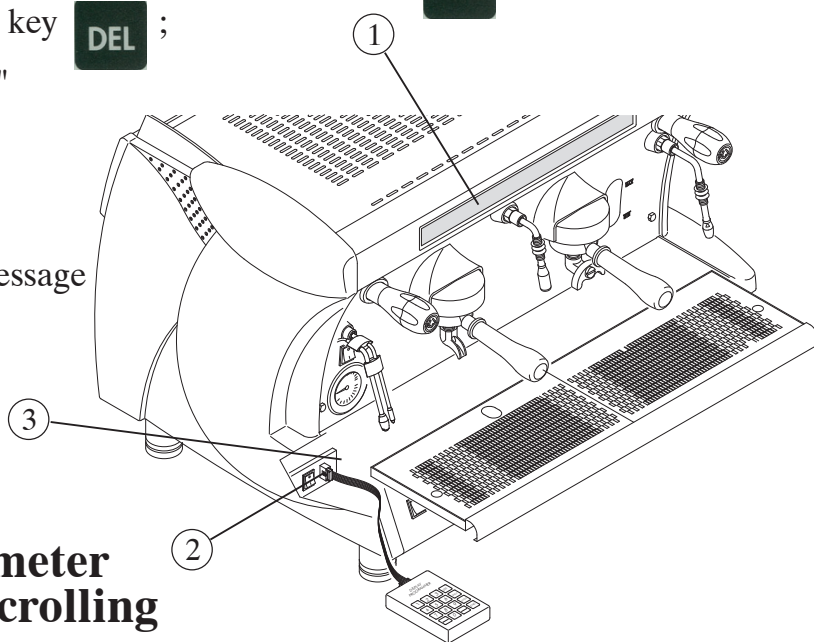
12. **DISPLAY ELEGANCE** Luminous scrolling messages

12.1 Characteristics



- Possibility to insert a message (1) (maximum 50 characters) with dedicated programmer;
- Possibility to modify speed of text scrolling with dedicated programmer.

12.2 Message programming

- With the machine off, connect the hand-held programmer (2) and then power on;
- The display will show a flashing cursor on the first digit;
- To insert the character, press the "RIGHT ARROW" key . With the key held down, the characters scroll. Release the key when you reach the desired character;
- To memorize the character, press "ENTER"  ;
- The cursor will now move to the next character;
- Proceed in the same way for the other digits;
- You can insert spaces in the message by pressing the "SPACE" key . You can delete an incorrect character with the "DEL" key  ;
- When you have finished, press "END"  to memorize the message;
- Turn the programmer off (2) and disconnect it.
Turn the machine back on, and the message will start scrolling on the display (1).








12.3 Programming of parameter for speed of message scrolling

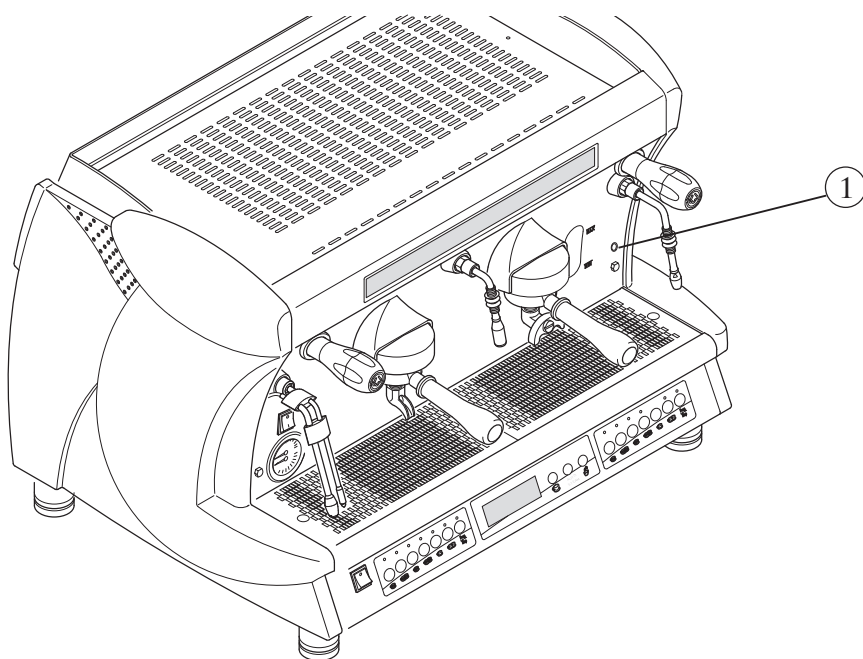
- With the machine off, connect the hand-held programmer. While holding down the "ZERO"  key;
- The display will show the message "PROG SPEED";
- Type in a speed value between 1 and 5 (1=slow 5=fast) then press "ENTER"  ;
- The display will show the message "END" meaning that the parameter has been programmed;
- Turn the programmer off and disconnect it. Turn the machine back on.



To de-activate the luminous message, turn **OFF** the switch (3).

13. **DISPLAY ELEGANCE** Programming of parameters of the machine

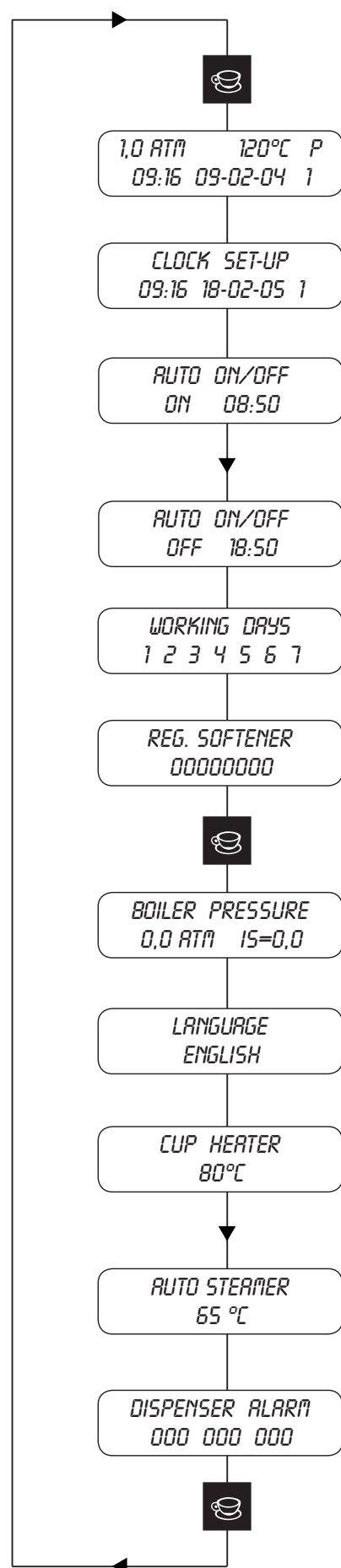
- Turn the programming switch (1) to the **ON** position (*P* flashes on the display);
- Keep the MODE  pressed for at least 3 seconds to have access to programming;
- To scroll through the various areas of the programming menu (see alongside) use the MODE key  ;
- Use the ENTER key  to move from a parameter to the next one within the same area;
- To modify the value of each parameter, use the increase  and  decrease keys.



All machine programming keys refer to the left push button panel.








With the programming key (1) in the **ON** position, the selections are not active.
The system automatically exits the programming phase after about 20 seconds from the last operation carried out. When programming is finished, turn the programming key (1) back on **OFF**.



13.1 Programming of CLOCK and DATE





Change of hour, date and day of:

- 1) Enter programming until showing on the display;
- 2) keep the MODE key  pressed for 3 seconds;
- 3) modify the parameter while flashing with the keys   ;
- 4) to move to the next parameter press the key ENTER  ;
- 5) to move to subsequent programming press the key MODE  .



13.2 START-UP programming





Programming of the automatic switching on of the machine:

- 1) Enter programming until showing on the display;
- 2) set the machine start-up time with the keys   ;
- 3) to move from hours to minutes and vice versa press the key ENTER  ;
- 4) to move to the subsequent programming press the key MODE  ;
- 5) to deactivate the "Start-up" function, set the time to *00:00* .



13.3 SHUT DOWN programming

Programming of the automatic switching off of the machine:

- 1) Enter programming until showing on the display;
- 2) set the shutdown time of the machine with the key   ;
- 3) to move from hours to minutes and vice versa press the key ENTER  ;
- 4) to move to the subsequent programming press the key MODE  ;
- 5) to deactivate the "Shut down" function, set the time to *00:00* .






The "Start-up" and "Shut down" functions are active only for the days of the week when the "Rest day" function has not been activated.

13.4 REST DAY programming

To program machine shutdown for rest day(s), follow the instructions below:

Days of the week						
1	2	3	4	5	6	7
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday

Shutdown

- 1) Choose the day(s) for shutdown by scrolling with the keys   ;
- 2) Use the key ENTER  to set the dash " - " at the day(s) of desired shutdown.

Example of machine shutdown on Tuesday and Thursday:

WORKING DAYS
1 - 3 - 5 6 7

Switching ON

To eliminate machine shutdown, use the ENTER key  to reset the numerical value of the day.

Example of machine with no days set for shutdown:




WORKING DAYS
1 2 3 4 5 6 7



For days of the week in which the "Rest day" function has been activated "-" the machine will remain off.

13.5 WATER SOFTENER GENERATION programming





Programming of the automatic warning of water softener regeneration:

- 1) Enter programming until showing on the display :
- 2) set the amount of water (steps of 50 litres) with the keys   ;
- 3) to move to the subsequent programming press the key MODE  .

REG. SOFTENER
000000



When the machine reaches 90% of the value set on the display a signal appears for 5 seconds. When the machine reaches 100% of the value set on the display a blinking signal appears.

To eliminate the blinking signal and reset the count of the litres of water to zero, with the programming key in the ON position press the     4 keys of the left push button panel simultaneously until the display shows the message "SET UP OROLOGIO".

The regeneration control is bypassed by setting a value equal to 00 litres.




13.6 BOILER PRESSURE programming

Service not active.

BOILER PRESSURE
0,0 ATM 15=0,0

13.7 LANGUAGE programming

Programming of the language displayed:




- 1) Enter programming until showing on the display :
- 2) set the language with the keys   ;
- 3) to move to the subsequent programming press the key MODE .



In English it is possible to choose between degrees Celsius (°C) and Fahrenheit (°F)

13.8 CUP HEATER programming




Temperature programming and activation of cup heater:

- 1) Enter programming until showing on the display :
- 2) set the temperature (70-100°C) with the keys   ;
- 3) press the MODE key  to move on to the next programming.



13.9 AUTOSTEAMER TEMPERATURE programming

Programming the activation temperature of the autosteamer:

- 1) Enter programming until showing on the display;
- 2) set the temperature with the keys   of the left push button panel;
- 3) to move to the subsequent programming press the key MODE .



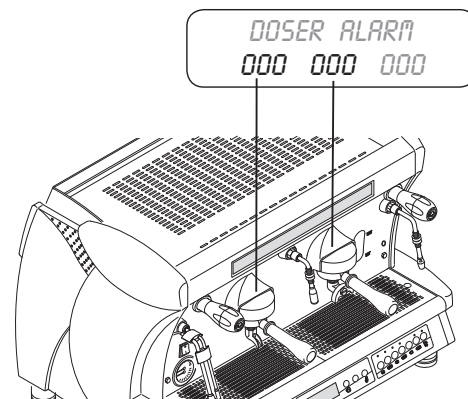
To de-activate heating, set a temperature of less than 51°C (the display will show "----").



The actual temperature of the beverage may differ by a few degrees from the set temperature depending on the amount of the beverage heated.




13.10 DOSERS alarm

Control of the dispensers alarm. The 3 values displayed correspond to the delivery groups.



14. **DISPLAY ELEGANCE** Resetting data to zero

14.1 Resetting of dosers alarm




- 1) Place the programming switch (1) in the **ON** position;
- 2) with the key **MODE**  scroll the menu until the dispenser alarms;
- 3) to start resetting press the key  ;
- 4) to confirm resetting press the key  for 3 seconds.

DOSER ALARM
021 001 000

RESET COUNTING ?
PRESS + 3 SEC.

DOSER ALARM
000 000 000

14.2 Resetting selection count to zero

- 1) Place the programming switch (1) in the **OFF** position ;
- 2) hold down the key  of the left push button panel for 5 seconds;
- 3) place the programming switch (1) in the **ON** position ;
- 4) to start resetting press the key  ;
- 5) to confirm resetting press the key  for 3 seconds.

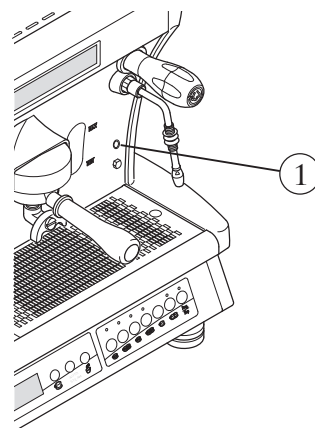
ESPRESSO GR1
00000000

RESET COUNTING ?
PRESS + 3 SEC.





DATA RESET



The procedure described above makes it possible to reset the counts of the single selections (group 1-2-3, milk selections), but not to reset the machine completely (machine life cycle).











14.3 Reset of water litres count for softener regeneration

- 1) Turn the programming switch (1) to **ON** ;
- 2) simultaneously press the 4 keys **PROG**     of the left push button panel until the display shows the signal :
- 3) to bypass regeneration control, set a value of 00 litres.

REG. SOFTENER
000000

REG. SOFTENER
CLOCK SET-UP

15. **DISPLAY ELEGANCE** Signals

SIGNALS	CAUSE	SOLUTION
	Boiler filled with water when using the machine for the first time or when refilling to reach the water level	Wait for the boiler to be completely filled.
	Time for filling the boiler with water longer then expected	Make sure the mains cock is opened. Switch off and on again the machine. If the warning is still on after a few interventions call the Technical Assistance.
	Fault of the volumetric electronic control	Stop brewing by pressing the dose key. Call the Technical Assistance.
	Lack of water softener regeneration	Carry out the water softener regeneration. To put off the warning turn the programming switch on ON and press simultaneously the 4 display keys     for 5 seconds



If the right keypad of the machine does not work, it may be due to incorrect positioning of the programming switch (set to **ON**). Make sure that the programming switch is always **OFF**.



If the machine will not work call technical assistance.

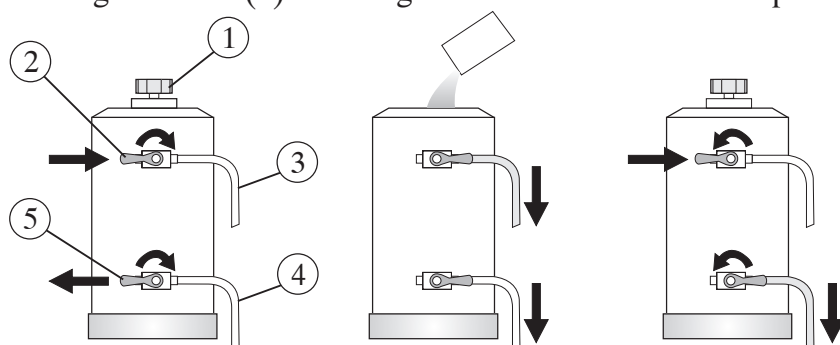
Softener

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. The same is true of places in which there is a large consumption of hot water for tea or other use.

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 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 use of the softener and the hardness of the water that is used.

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:

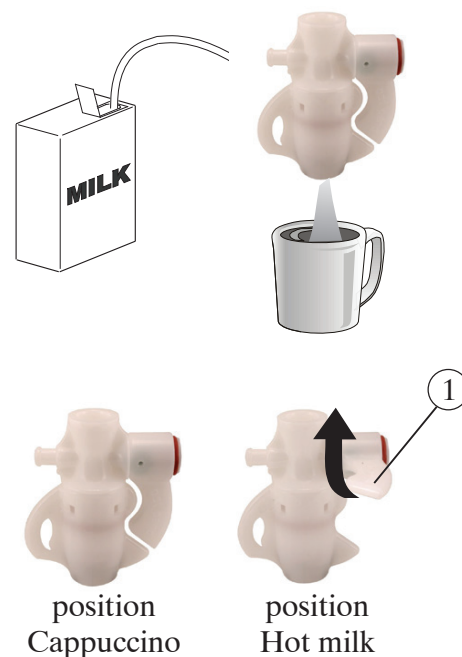
- °f: French degree
- °d: German degree = 1,8 °f
- mg CaCO₃

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.

Cappuccino maker

- Put the suction tube inside 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.



i

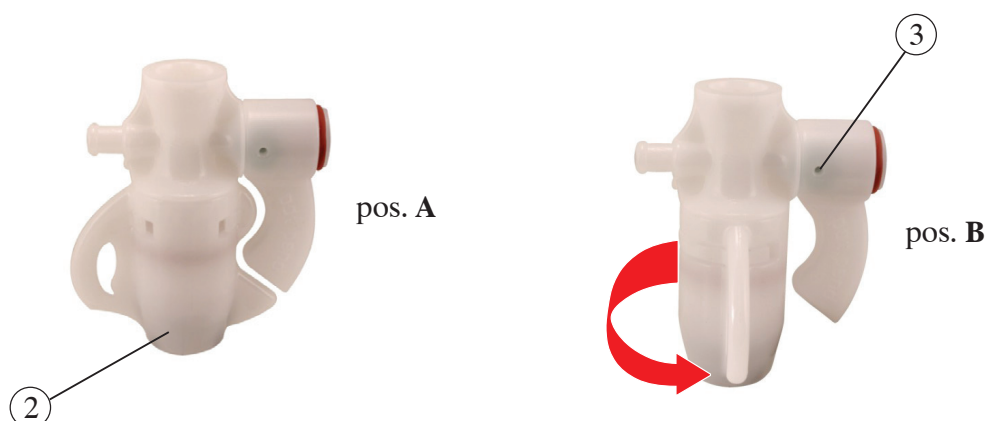
To obtain delivery of warm milk without foam, lift the tab (1) upwards. For better results, we suggest not dispensing directly into the coffee cup, but into a jug or pot, then putting the foamed milk with the coffee.

Be sure the cappuccino maker is kept clean as described in the chapter "Cleaning".

Cleaning

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

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

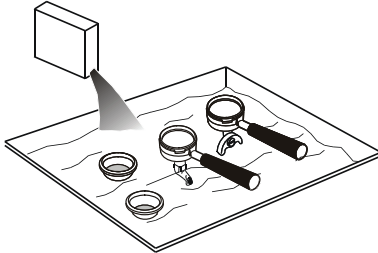
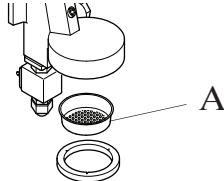


i

It is advisable to clean the cappuccino after each period of continued use so as to avoid malfunctions and to ensure the hygiene of the system.

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
<p>FILTERS and PORTAFILTERS</p> <p>The filters and filter-holders must be cleaned daily in hot water.</p> <p>The best thing to do is to let them soak in hot water overnight so that the fatty coffee deposits can dissolve.</p> <p>It is advisable to add special detergent to the water, and then to rinse everything off with water.</p> <p>Failure to clean the filter holders daily will compromise the quality of the coffee and the filterholder correct operation.</p> 	X	
<p>BODY</p> <p>Clean the panels of the body with a cloth dampened in lukewarm water.</p> <p>Do not use abrasive detergents which may scratch the surface of the body.</p>	X	
<p>STEAM NOZZLE</p> <p>Clean the steam nozzles making a quick delivery till empty after each use and clean with a cloth dampened with warm water.</p>	X	
<p>DELIVERY GROUP</p> <p>Wash the units as indicated:</p> <ul style="list-style-type: none"> - use the solid portafilter; - pour the special detergent (see spare parts) into the solid filter and attach the filter holder; - carry out a series of deliveries until the water comes out clean; - remove the portafilter from the unit and carry out at least one delivery so as to eliminate the detergent residue. 	X	
<p>PERFORATED DISK and CONTAINMENT RING</p> <p>Clean the perforated disk (A) in hot water.</p> 		X
<p>STEAM NOZZLE</p> <p>Check and clean the terminals of the steam nozzles, using a small needle to reopen the exit holes.</p>		X
<p>GRINDER-DOSER</p> <p>Every week clean the bell jar and the dosing device with a cloth soaked in lukewarm water, both inside and out, then dry it.</p>		X

i

- 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 immerse 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 dismantling 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.

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.

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 Keep 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



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

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.

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.