

1000 Espressos S.L.U. / GRUPO 1000  
Spanish Quality Espresso Equipment

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Featured

Number of groups	2
Capacity Boiler	12 Liters / 8 Liters Compact
Power	2.600 watt / Option: 3.900 watt
Dimensions	710A x 500P x 500H mm
Weight	55 Kg

Membranes / Touchpads	5 programable buttons
Steam wands	1 / Option: 2
Hot water outlets/spigots	1
Pump pressure	9 bar
Boiler pressure	1 bar

Connection to water line	Thread 3/8"
Filterholders	1 for 1 Coffee & 1 for 2 Coffees
Autocleaning	Blind filter
Drainage tube	Included / Installed by a technician
Water softener	To be installed by a technician



## Technical features



### MODEL: H-10 2 Groups *Description*

- Espresso machines made all in S/Steel
- Ergonomic side panels and easy access
- Available in Automatic, Semiautomatic/push-button and À Leva
- 5 button Touchpads. LEDs indicating brewing
- Automatic filling and Electronic level of water
- 1 steam wand and 1 water spigot in S/Steel
- Compression faucets, for water and steam
- Built-in professional rotary pump and motor
- Boiler: 12 Liters (2gr) and 18 Liters (3gr). Compact: 8 Liters
- 2 pressure gauges: Boiler and Pump pressure
- Water connection and drainage pipes
- Cup rail in S/Steel
- Available in High Groups and stand for cups
- Cappuccino Unit available
- 2nd Steam Wand available

## 1- START – INSTALLING THE MACHINE

The H-10 machine belongs to a standard range of espresso machines, professional, functional, and with a great performance.

Before we plug the machine, we must connect the inlet water and drain pipes and make sure that the installation of the local (bar, restaurant, etc) is according to law, with enough power to install a coffee machine and a proper earth connection. This machine is a single phase, 220/230V and 50 Hz, but it can also be supplied at 110V/60Hz.

So, please check the points described down here before turning on the machine:

- 1- Connect the gray drain pipe to permit the machine to drain properly.
- 2- Make sure also that the metallic inlet water pipe is well connected.
- 3- Install a plug on the main cord, and connect the machine to power (Usually the machines come with 3 or 4 cables on the main cord. Blue –neutral, Yellow/Green – earth, Brown – 1 phase, Black – 1 phase. You can wire together the Brown and Black to get only 1 phase).

After the machine is plugged, connected to drain and to water inlet pipe, then we can proceed to TURN it ON... AND NOW THE MACHINE IS READY TO WORK!

## 2- FIRST TIME CONNECTION

- 1- Please place the main switch to position 1 (indicated on the panel). This will allow the machine to start filling the boiler keeping the heating element Off.
- 2- If the boiler is not full after 120 seconds, touch pads will blink. If this happens, place the main switch to position 0 and start again.
- 3- When the boiler is filled of water, we must place the main switch to position 2, which will permit the heating element working.
- 4- Now the electronic level (LOAD sign) will indicate at any moment when the machine is filling the boiler and when is not, and the pump and the solenoid will automatically work each time the boiler needs water.
- 5- When the water inside the boiler is hot (it usually takes 10-15 minutes) the Led of the heating element turns Off, and the pressure showed on the gauge is around 1Bar. Now the pressure-stat runs the machine, so the heating element will work only when the pressure goes under 1Bar.
- 6- Check that the pressure showed on the gauge is Ok. Net pressure should be around 5 Bar and pump pressure when making coffee around 9Bar.
- 7- Pump and boiler pressures can be easily adjusted by touching the wheel of the by-pass in the pump and the screw on the top of the pressure-stat respectively.
- 8- Now the machine is ready to make coffee and give hot water and steam.

## 3- PLAYING WITH THE MACHINE

When all seems ready to work, we recommend playing with the machine. It means taking water from the group by pushing on the touchpad buttons or the push-button if the machine is semi automatic, and getting steam and hot water. Like this, the groups and wands will keep hot and ready to make coffee.

It is a good habit to check once on a while the pressure of the machine, and make sure that everything works properly: safety valve, pump, Leds, steam and water wands, etc.

When finishing, please clean the machine with a wet cloth, and make sure the filters and filter-holders are properly cleaned. To make sure the group is clean we recommend pouring some water using the touchpad or button.

## 4- PROGRAMMING THE MACHINE

Use the push-button to make coffee in semiautomatic machines and the touchpad if it is automatic. If your machine is automatic (equipped with touch pads) the quantity of water can be programmed for each button of the pad. If you want to modify the coffee volume served for each dose, please proceed this way:

- 1- Press the continuous (\*) button and keep it pressed 5 seconds until the Led blinks.
- 2- Press the dose button that you want to program, and let the water pouring.
- 3- When the volume is what you want the dose to be, press the dose button again and it will keep automatically programmed.
- 4- Repeat step Num 3 to modify the other dose buttons. (We recommend following this process with the filter holder filled with coffee, to ensure that the final quantity is what you desire to cup to be).
- 5- Left touch pad is the master, so if you program the left side, same quantities will keep programmed on the right side.

## 5- ALARM

The touch pads of the machine blink if machine can't fill the boiler within 120 seconds. Also, the touch pads blink if the brewing is too slow and takes longer than programmed...

...so, MAKE SURE THE ALARM IS QUITE, AND ENJOY YOUR MACHINE!