

Congratulations,

upon the wise choice you have made by purchasing the **MICROBAR** model.

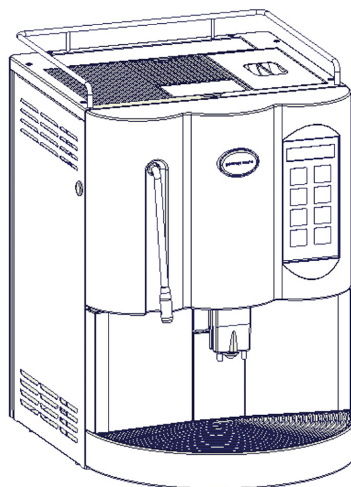
In fact, you are now the owner of not just a simple coffee dispenser, but a true espresso coffee-making machine which is fully automatic and completely controlled by a microprocessor. This means absolute reliability and simple to use.

We are certain that our **MICROBAR** model will increase your confidence in Nuova Simonelli and that you will undoubtedly recommend others to purchase this coffee-making machine, since the **MICROBAR** model has been chosen to increase the profitability of the coffee shop, thus fully optimising running costs.

This machine has been manufactured in compliance with the EEC directives 89/392, 89/336, 73/23, 89/109 and subsequent modifications.

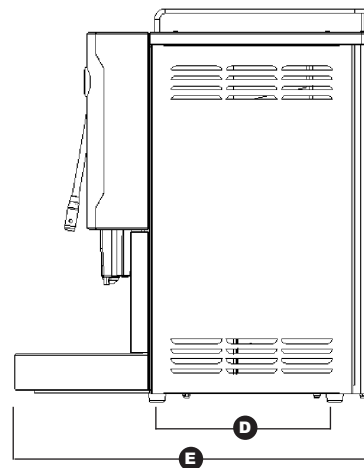
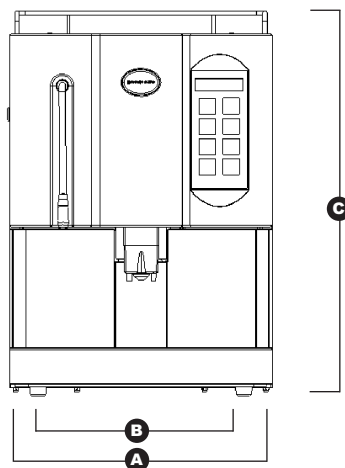
With best wishes

Nuova Simonelli s.r.l.



TECHNICAL CHARACTERISTICS

NET WEIGHT	30 Kg	66 Lb
GROS WEIGHT	33 Kg	72 Lb
POWER	2000 W	2000 W
DIMENSIONS	A 320 mm	A 12 ^{1/4} inc
	B 200 mm	B 7 ^{3/8} inc
	C 480 mm	C 18 ^{3/8} inc
	D 260 mm	D 10 ^{1/16} inc
	E 400 mm	E 15 ^{5/16} inc



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1. DESCRIPTION

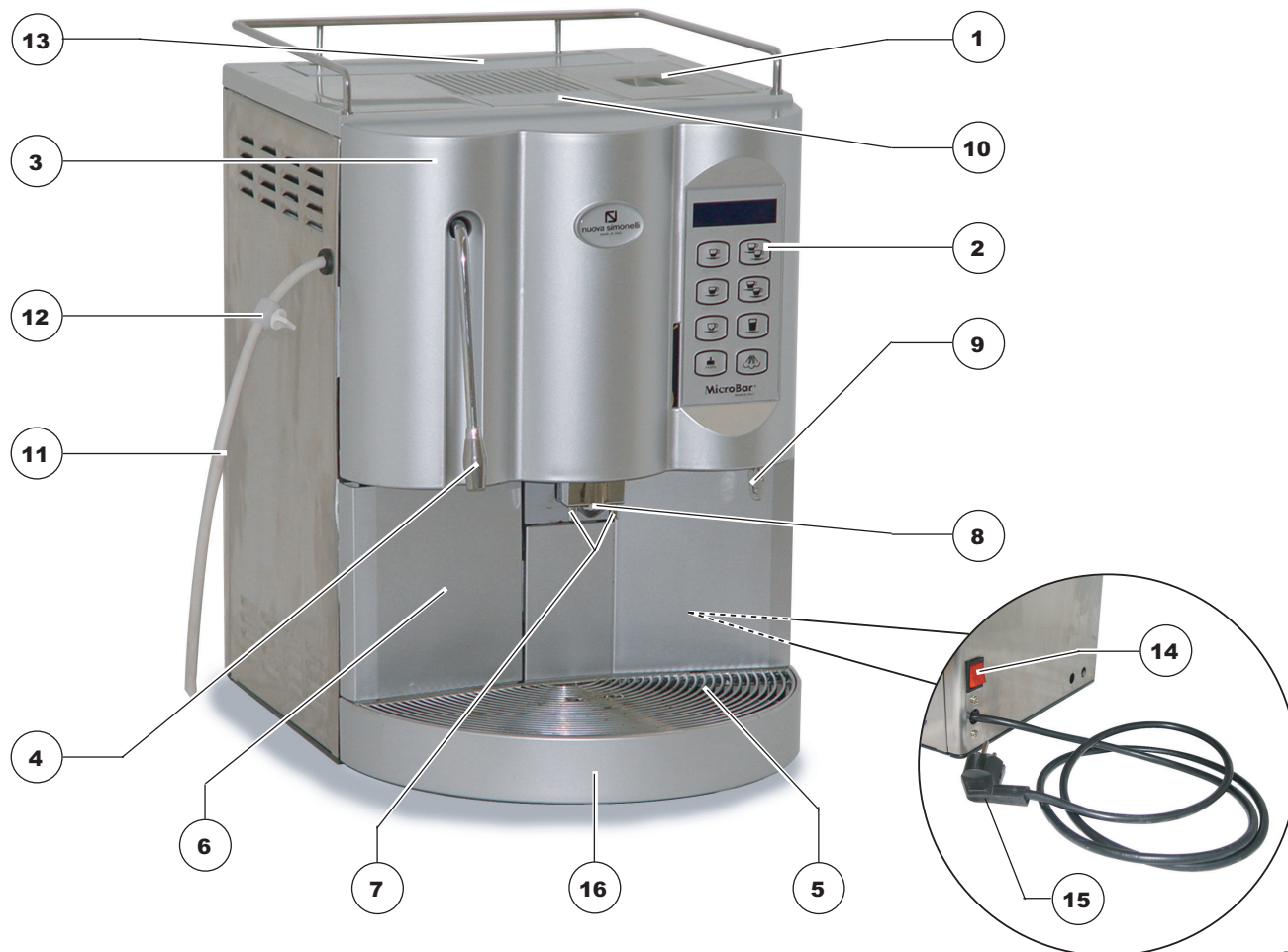


Fig. 1

LEGENDA

- 1 Coffee bean holder cap
- 2 Control panel
- 3 Front door
- 4 Steam pipe / Hot water pipe
- 5 Drop collecting tray grid
- 6 Coffee grounds drawer

- 7 Coffee nozzles
- 8 Milk/Cappuccino nozzle
(Cappuccino version only)
- 9 Control panel hatch opening / locking key
- 10 Ground coffee conveyor hatch
- 11 Milk suction tube
(Cappuccino version only)

- 12 Milk flow adjusting tap
(Cappuccino version only)
- 13 Water tank opening
- 14 Main switch (ON / OFF)
- 15 Mains connecting plug
- 16 Water collecting tray

1.1 KEYBOARD DESCRIPTION (Standard configuration)

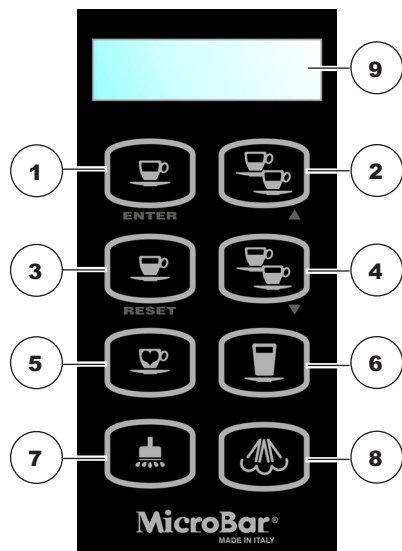


Fig. 2

LEGENDA

- 1 1 Espresso key
- 2 2 Espressos key
- 3 1 Coffee key
- 4 2 Coffees key
- 5 Decaffeinated coffee key
- 6 1 Caffè Creme key (Coffee version)
- 6 1 Caffelatte key (Cappuccino version)
- 7 Hot water key
- 8 Steam key
- 9 LCD display

1.2 MICROBAR INTERNAL DESCRIPTION

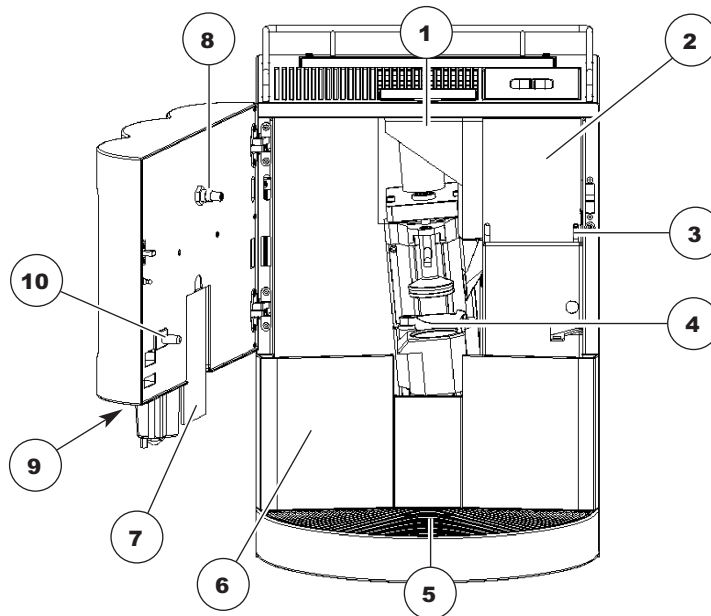






Fig. 3

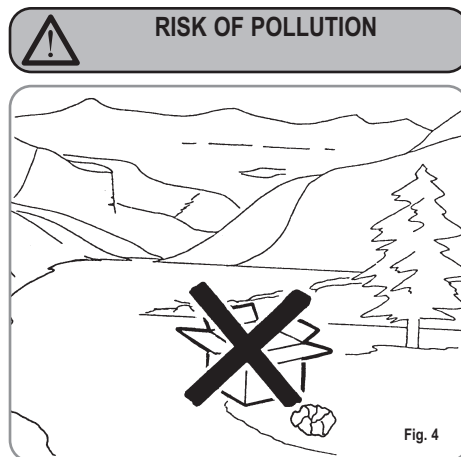
LEGENDA


- 1 Ground coffee conveyor
- 2 Coffee bean holder
- 3 Coffee grinder adjusting screw 
- 4 Delivery unit
- 5 Water collecting tray
- 6 Coffee grounds drawer
- 7 Milk Foamer (Cappuccino version only)
- 8 Milk Foamer air regulator (Cappuccino version only) 
- 9 Door key
- 10 Door microswitch

2. SAFETY INSTRUCTIONS

 This book is an integral and essential part of the product and must be given to the user. Read this book carefully. It provides important information concerning safety of installation, use and maintenance. Save it carefully for future reference.


 After unpacking, make sure the appliance is complete. In case of doubts, do not use the appliance, but consult a qualified technician. Packaging items which are potentially dangerous (plastic bags, polystyrene foam, nails, etc.) must be kept out of children's reach and must not be disposed of in the environment.




 Before connecting the appliance make sure the rating plate data correspond with the mains. This plate is on the front panel at the top right hand side of the appliance. The appliance must be installed by qualified technicians in accordance with current standards and manufacturer's instructions.


The manufacturer is not liable for any damage caused due to failure to ground the system. For the electrical safety of the appliance, it is necessary to equip the system with the proper grounding. This must be carried out by a qualified electrician who must ensure that the electric power of the system is sufficient to absorb the maximum power input stated on the plate.



 In particular you must ensure that the size of the wiring cables is sufficient to absorb power input.

The use of adapters, multiple sockets or extensions is strictly forbidden. If they prove necessary, call a fully qualified electrician.

 The machine must be installed according to the local standards in force with regard to plumbing systems. For this reason, the plumbing connections must be carried out by a qualified technician.

 This appliance must only be used as described in this handbook. The manufacturer shall not be liable for any damage caused due to improper, incorrect and unreasonable use.

-  Basic rules must be observed when using any electric appliance.

In particular:

- do not touch the appliance when hands or feet are wet;

 **CAUTION**
RISK OF ELECTRIC SHOCK

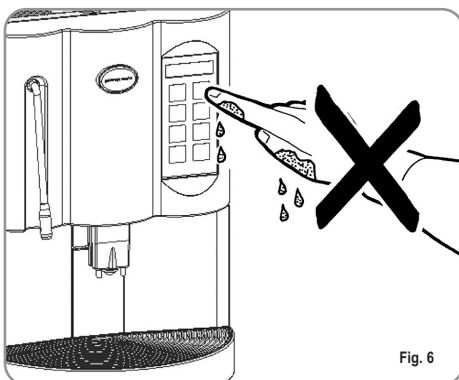


Fig. 6

- do not use the appliance when barefoot;
- do not use extensions in bath or shower rooms;
- do not pull the supply cord out of the socket to disconnect it from the mains;

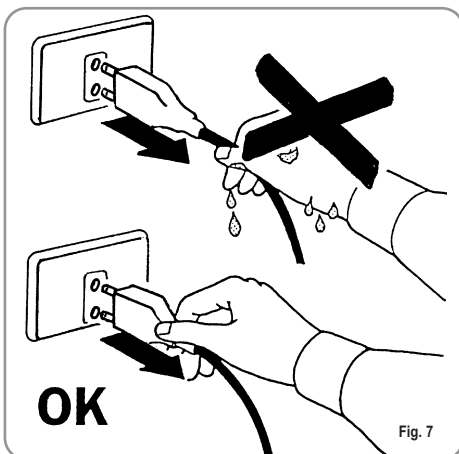



Fig. 7

- do not leave the appliance exposed to atmospheric agents (rain, sun, etc.);
- do not let the appliance be used by children, unauthorised staff or staff who have not read and fully understood the contents of this handbook.

-  Before servicing the appliance, the authorised technician must first switch off the appliance and remove the plug.

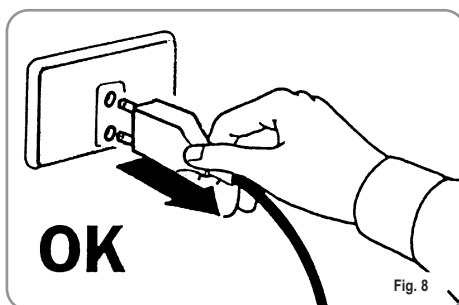







Fig. 8

-  To clean the appliance, set the machine to the "0" energy level, that is, "WITH THE MACHINE SWITCHED OFF AND THE PLUG REMOVED FROM THE MAINS" and follow the instructions in this handbook.

-  If the appliance breaks down or fails to work properly, switch it off. Any intervention is strictly forbidden. Contact qualified experts only. Repairs should only be made by the manufacturer or authorized service centres. Only original spare parts must be used. Failure to observe the above, could make the appliance unsafe.

-  For installation, the qualified electrician must fit an omnipolar switch in accordance with the safety regulations in force and with 3 (0,12) or more mm (in) between contacts.

-  To avoid dangerous overheating, make sure the supply cord is fully uncoiled.

-  Do not obstruct the extraction and/or dissipator grids, especially of the cup warmer.

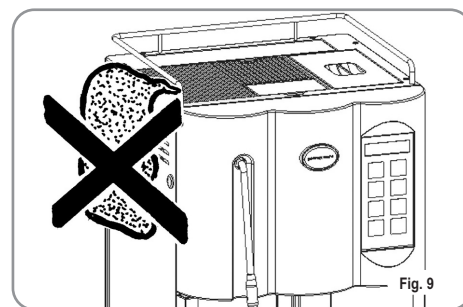




Fig. 9

-  The user must not replace the appliance supply cord. If the cord is damaged, switch off the appliance and have a qualified technician change the cord.

-  If no longer using the appliance, we recommend making it inoperative; after removing the plug from the mains electricity, cut the power supply cable.



CAUTION
RISK OF POLLUTION

- Do not dispose of the machine in the environment: to dispose of the machine, use an authorised centre, or contact the manufacturer for relative information.

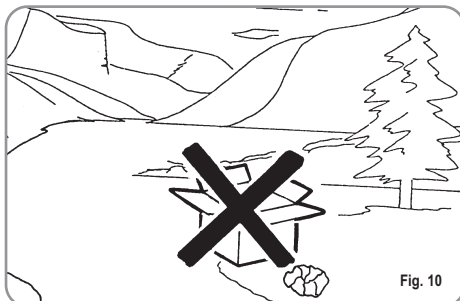


Fig. 10

- To ensure that the machine is properly ventilated, place it with the ventilation side at a distance of 15 cm (5,9 in) from walls or other objects.
- Once a machine wash cycle has been started, do not interrupt it, as detergent residues may then be left inside the delivery group.



CAUTION
RISK OF INTOXICATION

- Use the steam nozzle with care and never place hands below the jet of steam. Do not touch the nozzle immediately after use.

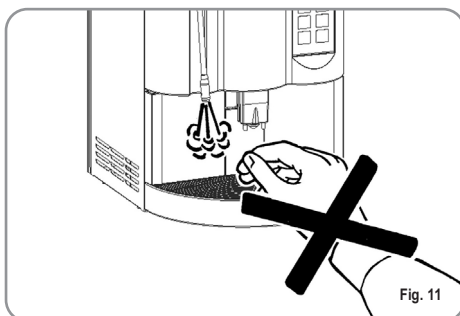


Fig. 11



CAUTION
RISK OF BURNS OR SCALDING

- We remind you that before carrying out any installation, maintenance, unloading or adjustment operations, the qualified operator must put on work gloves and protective footwear.

- When adding coffee beans, the machine operator must not place his/her hands inside the container.



CAUTION
RISK OF CUTTING

3. TRANSPORT AND HANDLING

3.1 MACHINE IDENTIFICATION

Always quote the machine serial number in all communications to the manufacturer, Nuova Simonelli.

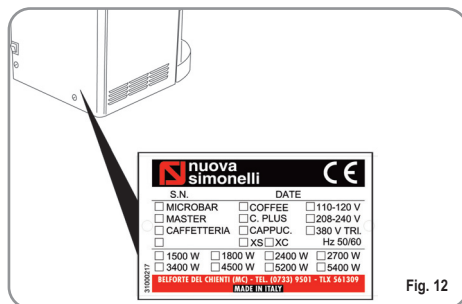


Fig. 12


3.2 TRANSPORT

The machine is transported on pallets which also contain other machines - all boxed and secured to the pallet with supports.

Prior to carrying out any transport or handling operation, the operator must:

- put on work gloves and protective footwear, as well as a set of overalls which must be elasticated at the wrists and ankles.
- The pallet must be transported using a suitable means for lifting (e.g., forklift).

3.3 HANDLING




CAUTION

RISK OF IMPACT OR CRASHING

During all handling operations, the operator must ensure that there are no persons, objects or property in the handling area. The pallet must be slowly raised to a height of 30 cm (11,8 in) and moved to the loading area. After first ensuring that there are no persons, objects or property, loading operations can be carried out.

Upon arrival at the destination and after ensuring that there are no persons, objects or property in the unloading area, the proper lifting equipment (e.g. forklift) should be used to lower the pallet to the ground and then to move it (at approx. 30 cm (11,8 in) from ground level), to the storage area.




CAUTION

RISK OF IMPACT OR CRASHING

Before carrying out the following operation, the load must be checked to ensure that it is in the correct position and that, when the supports are cut, it will not fall.

The operator, who must first put on work gloves and protective footwear, will proceed to cut the supports and to storing the product. To carry out this operation, the technical characteristics of the product must be consulted in order to know the weight of the machine and to store it accordingly.



CAUTION

RISK OF POLLUTION

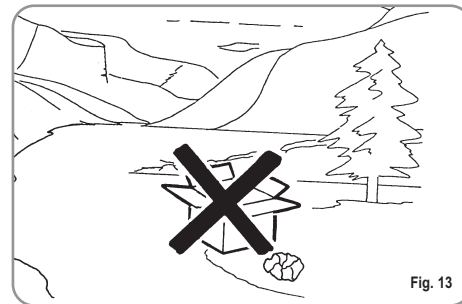


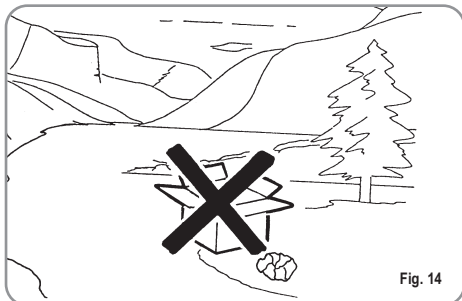
Fig. 13

4. INSTALLATION AND PRELIMINARY OPERATIONS



CAUTION RISK OF POLLUTION

Do not dispose of packaging in the environment.



Before carrying out any installation and adjustment operations you must read and fully understand the **SAFETY INSTRUCTIONS** of this handbook.

The company cannot be held responsible for damage to things or injury to persons caused by failure to comply with the safety instructions and installation and maintenance instructions contained in this handbook.

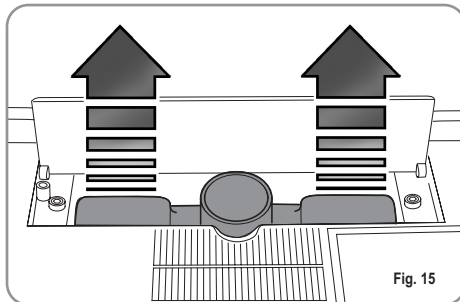


CAUTION RISK OF SHORT CIRCUITS

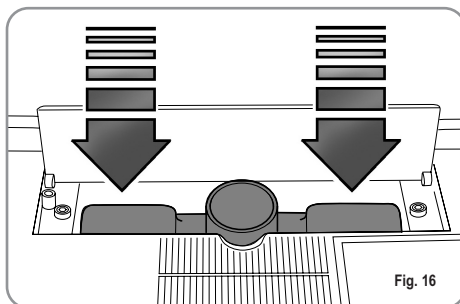
Before connecting the machine to the mains power supply, please check that the supply voltage corresponds to the machine voltage.

Once the machine has been withdrawn from the packaging, carry out the following instructions:

- 1 Position the unit on a horizontal surface.
- 2 Open the hatch.
- 3 Withdraw the water tank by pulling it upwards.



- 4 Particularly the first time, wash the tank with soapy water and then carefully rinse off all soap.
- 5 Fill the water tank with water.
- 6 Make sure that the outside of the water tank is dry.
- 7 Return the water tank to its site.



- 8 Close the hatch.
- 9 Remove the coffee bean holder cap.

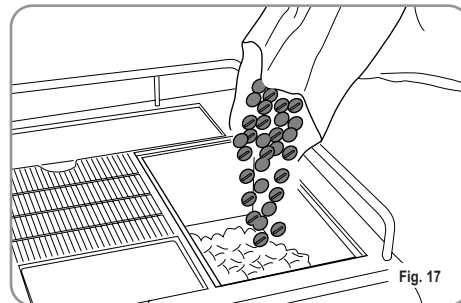


WARNING

Pour **ONLY** toasted coffee beans into the coffee bean holder. any other kind of coffee, for example ground coffee, will damage the coffee grinder.

Don't insert caramelized, sugar coated, or similarly coated coffee beans, or instant coffee or other sugary beverages because they will harm the appliance.

- 10 Don't fill to the brim but pour just enough toasted coffee beans into the coffee bean holder to ensure correct closure of the unit.



- 11 Close the cap.

NOTE: in case the following procedure should-
n't take effect, see the chapter on
"Problems and Solutions".

After the preliminary operations:

- 1 Press the main switch so that the LCD display turns on showing the message:

Please Wait
Heating

the machine automatically loads the heater with water and begins heating operations. When the desired temperature is reached the display will show the following message:

Machine Ready

NOTE: the starting time is about 3 minutes.

NOTE: the appliance is endowed with a security system that will stop the machine after about 1.5 minutes of constant functioning of the pump (to avoid pump overheating). In this case, switch off the main switch of the machine and then turn it on again.

The machine is now ready to be used.

5. ADJUSTMENTS TO BE MADE BY A QUALIFIED TECHNICIAN ONLY

5.1 GRINDING ADJUSTMENT

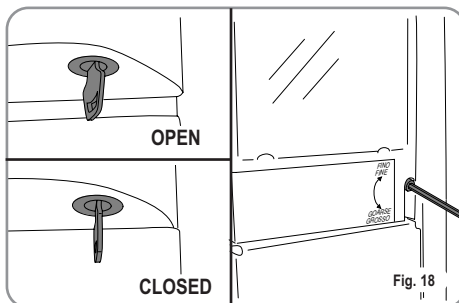


WARNING

Switch on the grinder to carry out the grinding adjustment procedures.

NOTE: the procedure is possible also with the appliance on.

- Put the key into its lock.
- Turn the control panel hatchdoor key counter-clockwise.
- Open the hatchdoor, to gain access to the coffee grinder adjusting screw. Following the direction of the arrows and using a 3 mm (0,12 in) allen wrench, grinding of the coffee beans can be adjusted to COARSER (counter-clockwise) or FINER (clockwise).
- Lock the hatchdoor.



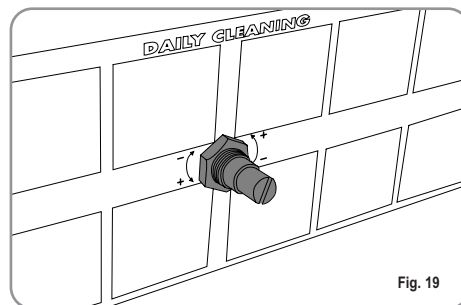
5.2 MILK FOAMER ADJUSTMENT

NOTE: the procedure is possible also with the appliance on.

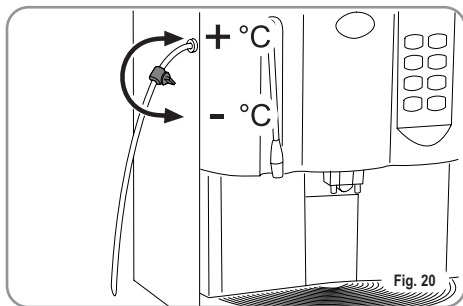
- Put the key into its lock.
- Turn the control panel hatchdoor key counter-clockwise.
- Open the hatchdoor, to gain access to the adjusting screw.

To adjust the delivery of air from the milkfoamer and, consequently, the amount of foam delivered, turn the adjusting screw as follows:

- Loosen the safety ring nut counter-clockwise.
- Turn the adjusting screw as shown on the hatchdoor label to increase/decrease air delivery from the foam maker.
- Once the desired airflow has been reached, tighten the safety ring nut by turning it clockwise.



5.3 MILK FLOW ADJUSTMENT



NOTE: the procedure is possible also with the appliance on.

To adjust both the flow and the temperature of the milk delivery, turn the adjusting tap as follows:

- Turn the milk suction tap **CLOCKWISE/COUNTER-CLOCKWISE** to **INCREASE/DECREASE** the milk suction and then **DECREASE/INCREASE**.
- Turn the tap until the milk reaches the desired temperature.

6. USE

Before starting usage of the appliance, the operator must read and fully understand the safety instructions in this handbook.

START UP: By pressing the ON / OFF key, the machine will begin to carry out a self-diagnostic check at the end of which (if the machine is cold, this cycle may last as long as 3 minutes), the display will read:

Machine Ready



WARNING

In the event that malfunctions or breakdowns are shown after the self-diagnosis operation, call the technical assistance centre. The operator must not intervene.

SWITCHING

OFF: By pressing and holding down the ON / OFF key, the machine and the display will switch off.

6.1 STANDARD CONFIGURATION

KEYS LEGENDA (Standard Configuration)



1 Espresso



2 Espressos



1 Coffee



2 Coffees



1 Decaffeinated Coffee



Cafe creme
(Coffee version)
Caffelatte
(Cappuccino version)



Hot water



Steam

IMPORTANT: Keys 1-2-3-4-6 (see 'DISPLAY' description), can correspond to different drinks according to taste and local traditions (see PROGRAMMING and paragraph on SELECTIONS CONFIGURATION).

6.2 SELECTIONS CONFIGURATION

Set the desired function on keyboard keys n. 1-2-3-4-6 (see 'DISPLAY' chapter), by following the programming procedures (see Chapter on Programming).

Keys 1-2 can correspond only to coffee beverages; keys 2-4-6 can correspond to all beverages.

Then apply the corresponding label supplied.

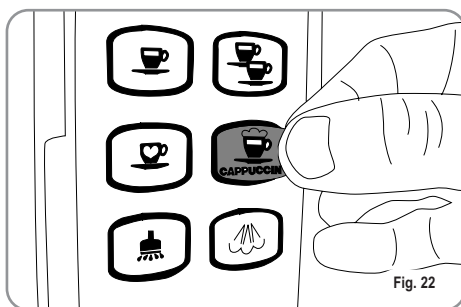


Fig. 22

LEGENDA

(Selection configurations)



Cappuccino



Big Cappuccino



Macchiato



Latte



1 Ristretto



2 Ristretto



1 Cafe Creme



2 Cafe Creme

6.3 HOW TO MAKE THE COFFEE'



The procedure for making espresso and long espresso is the same.

- Position a cup under the nozzles.

The beverages always flow from both nozzles.

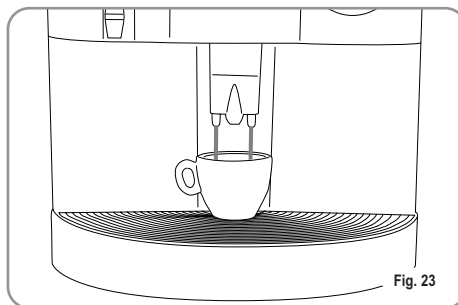
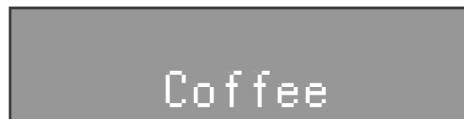


Fig. 23

- Press the desired coffee delivery key once.



- The coffee is being made.
- According to the kind of coffee selected the display will read.



Leave the cup beneath the nozzles until the messages on the display disappear.

NOTE: The nozzles can be adjusted to fit all kinds of cups.

Position the nozzles carefully in such a way as to limit the space between cup and nozzles.

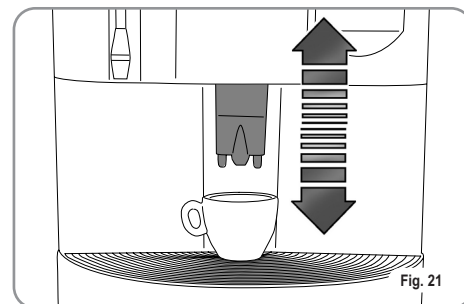


Fig. 21

6.4 HOW TO MAKE TWO COFFEES

- Position one cup under each nozzle.

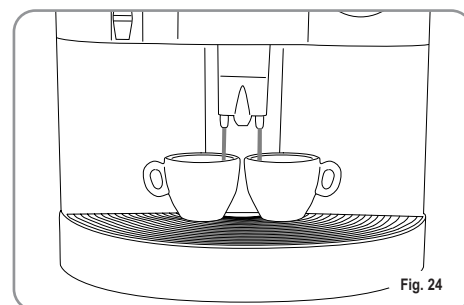


Fig. 24

- Press the desired coffee delivery key once.



- The coffee is being made.

- According to the kind of coffee selected the display will read.

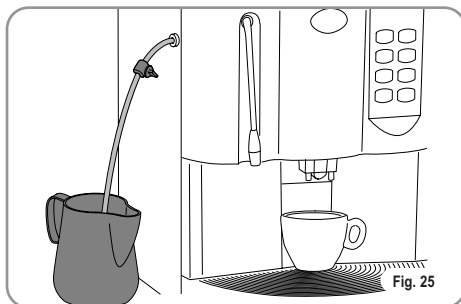
2 Espresso

2 Coffees

Leave the 2 cups beneath the nozzles until the messages on the display disappear.

6.5 HOW TO MAKE CAFFELATTE

- Position a milk container next to the machine.
- Insert the milk suctioning tube inside the milk container.



- Position the cup.
- Adjust the tap along the tube to regulate the amount of milk desired.
- Press the caffè latte delivery key once.



- The caffè latte is being made.

- The display will read as follows:

CaffeLatte

Lasciare la tazza sotto gli erogatori fino a quando non scompaiono le scritte sul display.

6.6 HOW TO MAKE CAPPUCCINO BIG CAPPUCCINO



To make this, proceed as for CAFFELATTE (see CAFFELATTE paragraph).

6.7 MACCHIATO (three layers: milk/coffee/milk)



To make this, proceed as for CAFFELATTE (see CAFFELATTE paragraph).

6.8 HOT MILK



To make this, proceed as for CAFFELATTE (see CAFFELATTE paragraph).

6.9 HOW TO MAKE DECAFFEINATED COFFEE

- Open the ground coffee conveyor hatch.

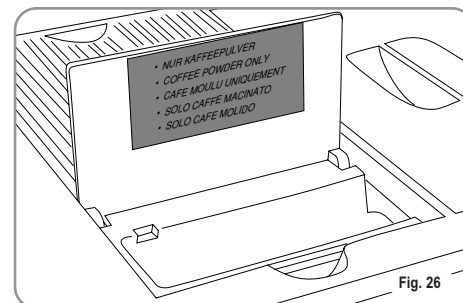


WARNING

Pour only ground coffee into the coffee bean holder. Any other kind of coffee will damage the coffee grinder.

Don't put caramelized, sugar coated, or similarly coated coffee beans, or instant coffee or other sugary beverages because they will harm the appliance.

- Insert only 1 dose of decaffeinated ground coffee.



- Press the key once.



- The display will read:

Decaffeinated

- Press the key corresponding to the desired kind of coffee following the procedure of the paragraph "HOW TO MAKE THE COFFEE".
- The coffee is being made.

- The display will read:

Decaffeinated
Espresso

Leave the cup beneath the nozzles until the message on the display disappears.

6.10 HOW TO MAKE SHORT ESPRESSO AND CAFE CREME



To make these, proceed as for Espresso - Coffee (see the paragraph "HOW TO MAKE THE COFFEE").

6.11 HOT WATER



WARNING

Before proceeding with the following operations, ensure that the water tank has water in it. If it hasn't, proceed to filling it with water. Not be used for pots of Tea.

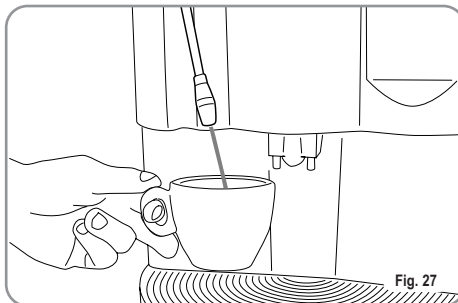
This provides delivery of hot water for brewing tea, chamomile-tea or herb teas.

Position a suitable container (a cup) under the Steam pipe / Hot water pipe:

- Press the hot water delivery key once.



- Hot water will come out of the steam pipe.



- The display will read the following message:

Machine Ready
Tea

- When the desired amount of hot water has been delivered, press the hot water delivery key again to stop the delivery of hot water.

6.12 STEAM



WARNING

During steam delivery, never touch the steam pipe with any part of your body or place your hands underneath it. Keep the steam pipe inclined downwards on the grid where the cup is positioned.

This allows the delivery of steam to emulsify milk and to heat other liquids.

- Press the Steam delivery key once.



- Residual water will drip from the steam pipe and as soon as the steam starts being delivered, use it for the desired time.
- The display will read as follows (example):

Steam

- Press the STEAM delivery key once again to stop the delivery of steam.

IMPORTANT: At the end of every steam delivery, carefully clean the tube with a damp cloth.

7. PROGRAMMING

7.1 LEGENDA

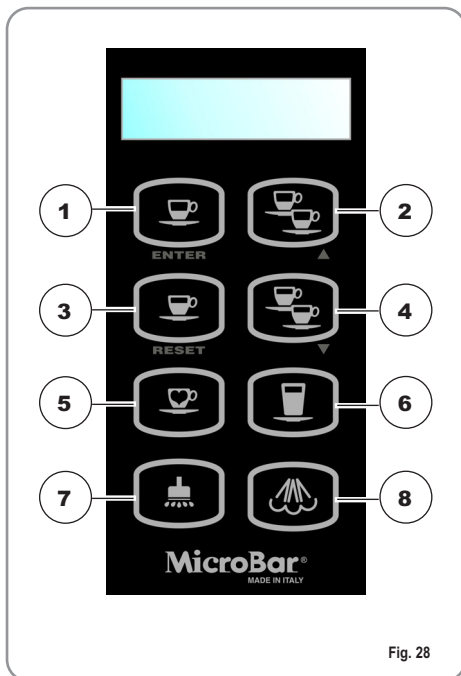


Fig. 28

- 1** **ENTER** key: to enter menus
- 2** **CURSOR** keys: scrolling menus, increasing / decreasing values
- 3** **RESET** key: to exit menus

LIST OF PROGRAMMABLE FUNCTIONS

1. CUMULATIVE TOTAL
2. PRODUCT NAME
3. WATER VOLUME
4. GRIND TIME
5. MILK TIME
6. PRE-BREWING
7. TAMPING
8. GROUNDS NUMBER
9. MILK CLEAN WARN. H
10. CLEAN WARNING
11. GROUP SETTING
12. GRINDER SETTING
13. COFFEE TEMPERAT.
14. STEAM TEMPERAT.
15. WATER FILTER L.



This operation should be realized by an Expert Technician ONLY.
Adjustement carried out by NON Certified Technichians or other persons, may invalidate the Warranty.

7.2 PROGRAMMING

For accessing the programming sites proceed as follows:

NOTE: can be performed with machine on.

- Insert the key into the appropriate lock.
- Turn the control panel hatch key counter-clockwise.
- Open the control panel hatch; the display will read:

Machine Off
Front Panel Open

- Press the **ENTER** key, close the front panel, the display will read:

Please Wait
Heating

- Once the ejection cycle is over, the unit will enter resting phase position and the display will show the first item on the programming menu:

Cumulative Total

KEY FUNCTIONS

- ▲▼** : Scrolling function list
Programmable and/or decreasing / increasing values.
- ENTER** : To enter menus/ submenus and confirming data.
- RESET** : Moving back to preceding level.

7.3 EXITING PROGRAMMING

To exit programming sites, proceed as follows:

NOTE: can be performed with machine on and from any of the visualized functions.

- Insert the key into the appropriate lock.
- Turn the control panel hatch key counter-clockwise.
- Open the control panel hatch; the display will read:

Machine Off
Front Panel Open

- Close the front panel and turn the key clockwise. The display will read:

Please Wait
Heating

- The unit will enter resting phase position and the display will read:

Machine Ready

- The machine is now ready to deliver the desired beverages with its new memorized setting. Alternatively scroll all the functions by pushing the arrow keys ▼ until the display reads:

Machine Ready

7.4 PROGRAMMING CYCLE

1. CUMULATIVE TOTAL

The submenus can be entered by pushing the **ENTER** key.

The quantity of doses delivered for each kind of beverage will be displayed.

- 1 Total Ristretto
- 2 Total 2 Ristretto
- 3 Total Espresso
- 4 Total 2 Espresso
- 5 Total Cafee
- 6 Total 2 Cafee
- 7 Total Cafecream
- 8 Total Latte
- 9 Total Caffelatte
- 10 Total Macchiato
- 11 Total Cappuccino
- 12 Total Big Cappuccino
- 13 Total Deca
- 14 Total Cleaning
- 15 Total Litres

The arrow keys ▲▼ scroll all the totals of the various beverages.

The **RESET** key moves back to the preceding menu.

Per azzerare i conteggi, premere contemporaneamente i tasti ▲▼.

The display will read "Counters reset".

2. PRODUCT NAME:

By pressing the **ENTER** key, the submenu can be accessed.

A beverage is assigned to each key.

Example:

Product Name: 1
Espresso

In this case the beverage 'Espresso' is assigned to key number. ①

The arrow keys ▲▼ scroll the names of the beverages on each key available in the agenda. The **RESET** key is for exiting the submenu.

The **ENTER** key confirms the type of beverage for the key **number** being taken into consideration, and then passes on to the beverage of the next key.

The programmable keys are the following:

① ② ③ ④ ⑥

Once the programming of the final key has been completed, you pass on to the next menu item.

NOTA: The keys

② ④ ⑥

can be programmed for both milk-based and coffee drinks.

The keys

① ③

can be programmed exclusively for coffee drinks.

3. WATER VOLUME CC

By pressing the **ENTER** key the submenu can be accessed.

The doses of water to be used for each single drink can be programmed.

- 1 Water volume cc Ristretto
- 2 Water volume cc 2 Ristretto
- 3 Water volume cc Espresso
- 4 Water volume cc 2 Espresso
- 5 Water volume cc Coffee
- 6 Water volume cc 2 Coffee
- 7 Water volume cc CoffeCreme
- 8 Water volume cc caffelatte
- 9 Water volume cc macchiato
- 10 Water volume cc Cappuccino
- 11 Water volume cc Big Cappuccino
- 12 Water volume sec Tea

The arrow keys ▲▼ increase/decrease the amount of water used to make the desired drink.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the dose programming.

Press the **ENTER** key to scroll all the items on the submenu and see confirmation of the dose programmed.

4. GRIND TIME

Press the **ENTER** key to access the submenu.

The grinding times of each drink can be programmed (sec.).

- 1 Grind Time Ristretto
- 2 Grind Time 2 Ristretto
- 3 Grind Time Espresso
- 4 Grind Time 2 Espresso
- 5 Grind Time Coffee
- 6 Grind Time 2 Coffee
- 7 Grind Time CoffeCreme
- 8 Grind Time Caffelatte
- 9 Grind Time s. Macchiato

10 Grind Time s. Cappuccino

11 Grind Time s. Big Cappuccino

The arrow keys ▲▼ allow you to increase/decrease the grinding time needed for making the selected drink.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the grinding time set.

Press the **ENTER** key to scroll all the items on the submenu and see confirmation of the set grinding time.

5. MILK TIME

Press the **ENTER** key to access the submenu.

This allows you to program the milk delivery time.

- 1 Latte
- 2 Caffelatte
- 3 Macchiato
- 4 Cappuccino
- 5 Big Cappuccino

The arrow keys ▲▼ allow you to increase/decrease the delivery time and the dose of the milk to be used to make the selected drink.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the grinding time set.

Press the **ENTER** key to scroll all the items on the submenu and see confirmation of the set grinding time.

6. PRE-BREWING

Press the **ENTER** key to access the submenu.

This allows you to program the choice of coffee pre-brewing for each drink (YES or NO).

- 1 Pre-Brewing Ristretto
- 2 Pre-Brewing 2 Ristretto
- 3 Pre-Brewing Espresso
- 4 Pre-Brewing 2 Espresso
- 5 Pre-Brewing Coffee
- 6 Pre-Brewing 2 Coffee
- 7 Pre-Brewing CoffeeCreme
- 8 Pre-Brewing caffelatte
- 9 Pre-Brewing Macchiato
- 10 Pre-Brewing Cappuccino
- 11 Pre-Brewing Big Cappuccino

The arrow keys ▲▼ confirm/disconfirm the pre-brewing function.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the pre-brewing choice programmed.

Press the **ENTER** key to scroll all the items on the submenu and see confirmation of the pre-brewing choice programmed.

7. TAMPING

Press the **ENTER** key to access the submenu.

This allows you to program the coffee tamping for each drink (YES or NO).

- 1 Tamping Ristretto
- 2 Tamping 2 Ristretto
- 3 Tamping Espresso
- 4 Tamping 2 Espresso
- 5 Tamping Coffee
- 6 Tamping 2 Coffee
- 7 Tamping CoffeeCreme
- 8 Tamping caffelatte
- 9 Tamping Macchiato
- 10 Tamping Cappuccino
- 11 Tamping Big Cappuccino

The arrow keys ▲▼ confirm/disconfirm the tamping function for each drink.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the tamping programmed.

Press the **ENTER** key to scroll all the items on the submenu and see confirmation of the tampering programmed.

8. GROUNDS NUMBER

Press the **ENTER** key to access the submenu.

This allows you to program the GROUNDS NUMBER. When the number has been reached, a message will be displayed instructing you to empty the coffee grounds drawer and the machine will stop working to allow the procedure to be done safely.

The arrow keys ▲▼ increase/decrease the grounds number to proceed to the emptying of the coffee grounds drawer.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the grounds number programmed.

The **ENTER** key is disabled.

9. MILK CLEAN WARN. H

Press the **ENTER** key to access the submenu.

This allows you to program after how many hours, following the last milk delivery, the milk foamer cleaning warning will be displayed.

The arrow keys ▲▼ increase/decrease the amount of hours for the display of the milk foamer cleaning warning message.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the number of hours programmed.

The **ENTER** key is disabled.

10. CLEAN WARNING

Press the **ENTER** key to access the submenu.

This allows you to program the number of cycles after which the group clean warning will be displayed.

The arrow keys ▲▼ increase/decrease the amount of hours for the display of the group clean warning message.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the number of cycles programmed.

The **ENTER** key is disabled.

11. GROUP SETTING

Press the **ENTER** key to access the submenu.

This allows you to program the group repositioning.

The arrow keys ▲▼ increase/decrease the riascent of the motor.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the programming.

The **ENTER** key is disabled.

12. GRINDER SETTING

Press the **ENTER** key to access the submenu.

This allow you to program the choice of increasing grinding times by 0.5 seconds every 50-250 deliveries.

By setting the program at 0, the function is disabled

The arrow keys ▲▼ increase/decrease the number of deliveries, after which there will be an increase in grinding time.

The available values are 0, 50,100, 150, 200, 250.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the number of deliveries programmed.

The **ENTER** key is disabled.

13. COFFEE TEMPERAT.

Press the **ENTER** key to access the submenu.

This allow you to program the temperature of the coffee heater.

The arrow keys ▲▼ increase/decrease the temperature of the coffee heater.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the temperature programmed.

The **ENTER** key is disabled.

14. STEAM TEMPERAT.

Premendo il tasto **ENTER** è possibile entrare nel sottomenù.

This allow you to program the temperature of the steam boiler.

The arrow keys ▲▼ increase/decrease the temperature of the steam boiler.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the temperature programmed.

The **ENTER** key is disabled.

15. WATER FILTER

Press the **ENTER** key to access the submenu.

This allows you to program the number of litres of water to be delivered for the display of the message clean water filter.

The arrow keys ▲▼ increase/decrease the number of litres of water delivered for the display of the message clean water filter.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the number of litres programmed.

The **ENTER** key is disabled.

8. SPECIAL MACHINE SCALING FUNCTIONS

8.1 RESETTING THE CLEANING FILTER LITRE COUNTER

This function allows you to reset the total amount of water used.

Proceed as follows:

- Release voltage by turning the main switch off (OFF).
- Reinstall voltage by turning the main switch on (ON) and pressing down on the key:

7

until the display reads:

Reset H2O Filter
Counter ...Wait

8.2 RESETTING WASHING CYCLE

This function makes it possible to reset the total number of washing cycles.

Proceed as follows:

- Release voltage by turning the main switch off (OFF).
- Reinstall voltage by turning the main switch on (ON) and pressing down on the key:

5

until the display reads:

Reset Clean
Counter ...Wait

8.3 RESETTING MACHINE PARAMETERS

This function makes it possible to remove incorrect functioning data and to reinstall the Standard Programming settings (see PRESET SETTINGS chart).

Proceed as follows:

- Release voltage by turning the main switch off (OFF).
- Reinstall voltage by turning the main switch on (ON) and simultaneously pressing down on the keys

ENTER

1

and RESET

3 ;

until the display reads:

Please Wait
Preset Data

8.4 HANDLING MANUAL COFFEE DELIVERY GROUP

This function makes it possible to activate the motor manually forming the automation of the manual coffee delivery group. Proceed as follows:

- Release voltage by turning the main switch off (OFF).
- Reinstall voltage by turning the main switch on (ON) and simultaneously pressing down on the arrow keys ▲ 2 and ▼ 4 ;

until the display reads:

Manual movement

IMPORTANT: When the machine is switched on, since the arrow key ▼ 4 is used to access this site, the piston will automatically start to move downwards.

- Press the arrow key ▼ 4 to move the piston DOWNWARDS.
- Press the arrow key ▲ 2 to move the piston UPWARDS.
- Release and reinstall voltage using the main switch to end the procedure.

9. CLEANING AND MAINTENANCE

9.1 SWITCHING OFF THE MACHINE

To switch the machine off the main switch must be pressed again.

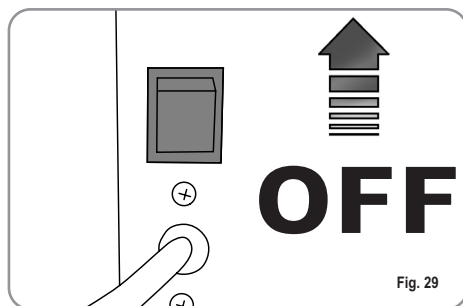


Fig. 29

9.2 CLEANING THE OUTSIDE OF THE MACHINE

Before carrying out any cleaning operations, set the machine to the "O" energy level, (machine switched off and plug removed from the mains).

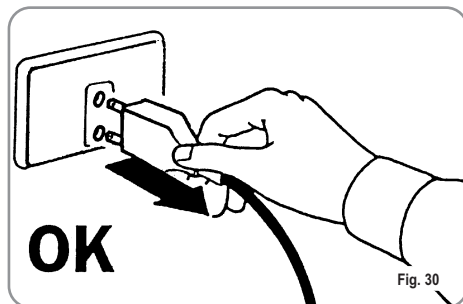


Fig. 30



Never use solvents, chlorine-based products, abrasives.

Cleaning the work area: remove the worktop, lifting it up from the front and sliding it out. Remove the water collection dish underneath and clean everything with hot water and cleansers.

Cleaning the external surfaces: To clean the panels, use a soft, damp cloth.

9.3 CLEANING THE DELIVERY UNIT AND Milk Foamer:

NOTE: Only the Cappuccino version is equipped with the milk foamer washer.

NOTE: Follow the instructions on the label applied on the inside of the front door.



Fig. 31

NOTE: Before starting the washing cycle check and refill the level of water in the water tank.

The machine is equipped to wash the delivery unit with detergent tablets and the milk circuit with liquid cleansers (Cappuccino version only).

The machine will begin a wash cycle that con-

sists of hot water deliveries alternated with pauses. The whole cycle lasts approximately 4 minutes.

We recommend that you carry out a WASHING CYCLE at least once a day using special cleansers.

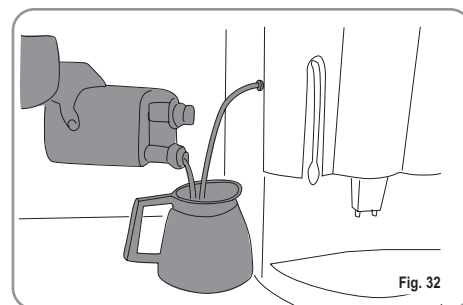


**CAUTION
RISK OF INTOXICATION.**

We remind you not to interrupt a washing cycle using detergent tablets once started, otherwise detergent residues may remain inside the machine.

In order to execute the washing procedure proceed as follows (for coffee version go directly to step 4):

1. Position a container with water beside the machine.
2. Put the suction tube inside it.
3. Add the specific cleaning product (20 ml [0.005 Gal] of **Puly Milk**).



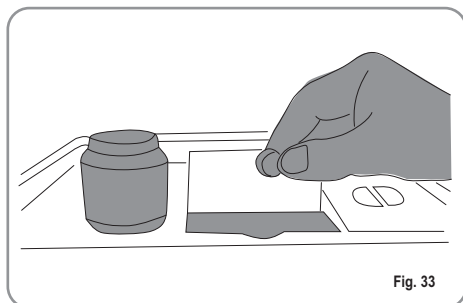
4. Press the following key:



5. Keep pressing down on the key for about 5 seconds until the display reads:

Clean
Insert Cleanser

6. Open the ground coffee conveyor hatch.
7. Insert the cleanser tablet (**puly Caff**) and close the hatch



8. Press the following key:



The display will read:

Clean

WARNING

If the **DECAFFEINATED** key is not pressed, after about 20 seconds the machine will automatically continue the washing cycle.

NOTE: during the washing cycle the dose keys are disabled.

- Afterwards the rinsing procedure will begin and the display will read:

Rinse

Reposition a container only with water in it.

NOTE: during the washing and rinsing cycles keeping a container under the delivery unit is advisable or empty the water collector once the wash and rinse cycles have been completed.

9.4 REINSTATING AN INTERRUPTED WASHING CYCLE

- Should the washing cycle be interrupted by electricity failure, when the appliance is next turned on the unit will be in rest position and the display will read:

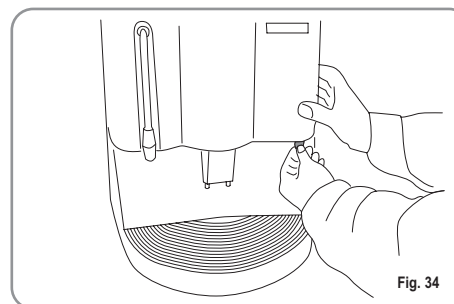
Please Clean

- Press the **DECAFFEINATED** key again in order to repeat the procedure described above in the paragraph 'CLEANING THE DELIVERY UNIT AND Milk Foamer.'

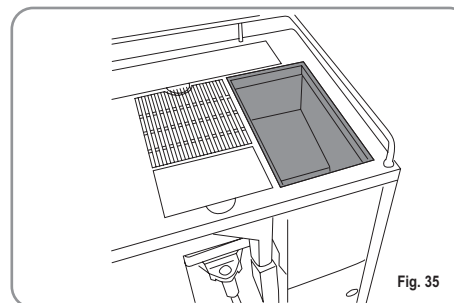
9.5 COFFEE HOLDER AND COFFEE DELIVERY UNIT CLEANING

CAUTION
RISK OF BURNS OR SCALDING

- Set the machine to the "O" energy level.
- Insert the key in the lock.
- Turn the Front panel key counter-clockwise.
- Open the Front panel



- Remove any coffee residues deposited on the delivery unit sides.



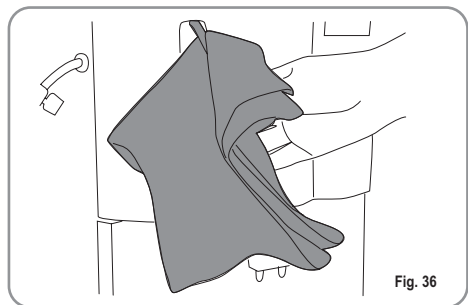
9.6 **CLEANING THE STEAM NOZZLE**

Clean the steam nozzle each time it is used to warm up drinks.

CAUTION
RISK OF BURNS OR SCALDING

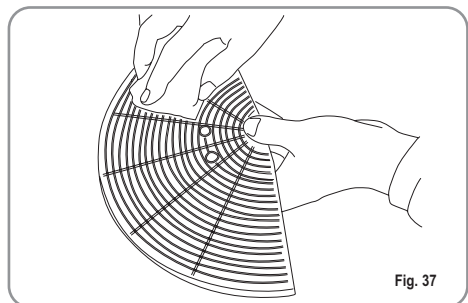
If cleaned when the nozzle is still hot, avoid touching it with bare hands.

Use a cloth dipped in hot water and/or a neutral cleanser.



9.7 **CLEANING THE DROP COLLECTING TRAY GRID**

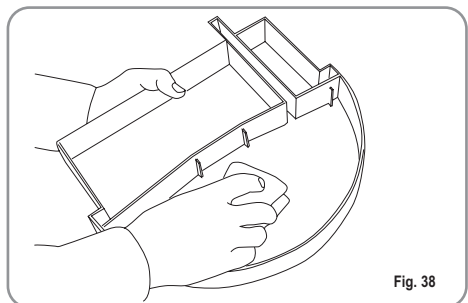
- Wash the grid clean with a brush and hot water and soap.



9.8 **CLEANING THE WATER COLLECTING TRAY**

- Clean the water collecting tray with hot water and soap, if necessary using a brush.

NOTE: the water collecting tray can be washed in the dishwasher.

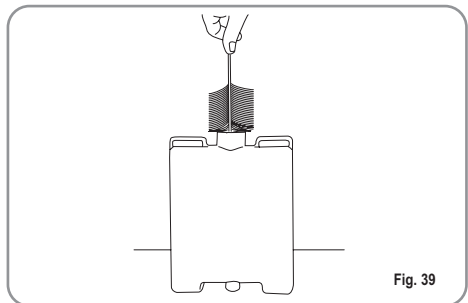


CAUTION

Never use any sort of solvent.

9.9 **CLEANING THE WATER TANK**

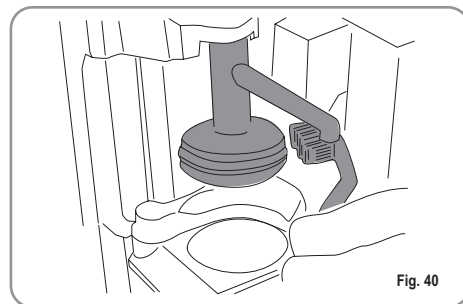
- Clean the water tank with hot water and soap, if necessary using a swab



NOTE:rinse carefully so that undesirable residues aren't deposited on the bottom of the tank.

9.10 **CLEANING THE GASKET**

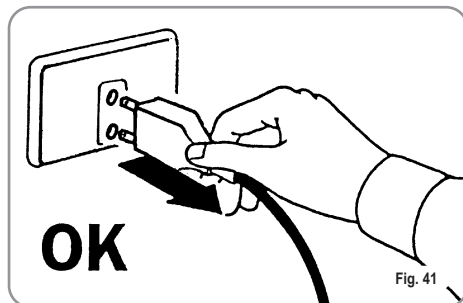
- Use a small brush to clean any deposits or coffee residues off the piston and the delivery unit site or any other areas soiled with coffee.



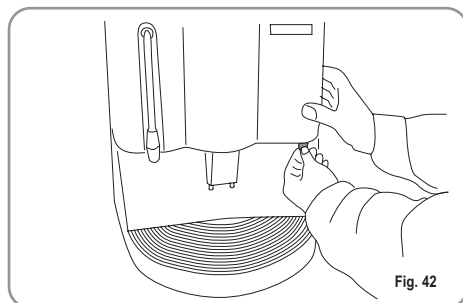
9.11 CLEANING THE MILK FOAMER

NOTE: Follow the instructions applied on the label on the inside of the front door too.

- Set the machine to the “O” energy level.

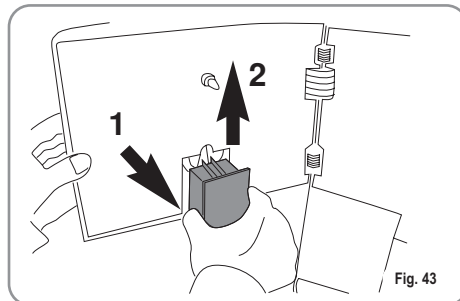


- Insert the key in the lock.
- Turn the Front panel opening key counter-clockwise.
- Open the Front panel.

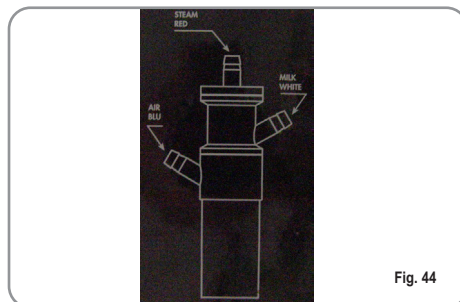


IMPORTANT: Proceed with caution

- Extract the whole delivery unit including the milk foamer, pulling it towards you.
- Extract the milk foamer from the delivery group by sliding it upwards.



- Disconnect all the tubes attached to it.
- Disassemble the milk foamer and wash it carefully.



NOTE: If the pause between one cappuccino and another is over one hour long, it is advisable to wash the milk foamer by fishing the milk suction tube in hot water rather than in milk.

- To reassemble proceed inversely, attaching the milk foamer tubes properly.

NOTE: To make the reassembling procedure easier, an explanatory label has been attached to the front door.

- Clean the drop collector (see paragraph THE DROP COLLECTING TRAY GRID)


10. STANDARD SETTING TABLE

ENGLISH

BEVERAGE	WATER VOLUME (cc) [in ³]	GRINDING TIME (sec)	MILK TIME (sec)	PRE-BREWING	TAMPING	NUMBER
Ristretto	40 [2.44]	8		No	Yes	
2 Ristretto	80 [4.88]	12		No	No	
Espresso	50 [3.05]	7		No	Yes	
2 Espresso	100 [6.1]	10,5		No	No	
Caffè	60 [3.66]	7		No	Yes	
2 Caffè	120 [7.32]	10,5		No	No	
Caffe Creme	100 [6.1]	8		No	No	
2 Caffe Creme	200 [12.21]	12		No	No	
Cappuccino	50 [3.05]	7	12	No	Yes	
Big Cappuccino	60 [3.66]	7	15	No	Yes	
Macchiato	50 [3.05]	7	12	No	Yes	
Caffellatte	60 [3.66]	7	12	No	Yes	
Latte			15			
Grounds number						20
Milk cleaning warning						00
Clean warning						00
Group setting						2
Coffee temperature						98 °C (208 °F)
Steam temperature						125 °C (257 °F)
Water filter						00
Crinder setting						0





11. MACHINE FUNCTIONS MESSAGES

DISPLAY	CAUSE	EFFECT	SOLUTION	NOTE
GROUND'S DRAWER FULL <div>Machine ready Drawer full</div>	Grounds drawer full. The number of coffee grounds in the drawer has reached the number set during programming stage.	Keys delivering coffee based drinks are blocked.	Pull out the grounds drawer and empty it into a garbage bag. Put the drawer back into place, when the display reads: <div>Machine ready Drawer out</div>	
GROUND'S DRAWER OUT OF PLACE <div>Machine ready Drawer out</div>	Grounds drawer out of place.	Keys delivering coffee based drinks are blocked.	Insert the grounds drawer into its special slot. Should this alarm turn on during the delivery of a coffee based drink: <ul style="list-style-type: none"> • up until brewing, the alarm is displayed but the drink will be delivered; • after brewing, the cycle in progress will be suspended. The coffee cycle will recommence only when the drawer has been put back in its place. Should this alarm turn on during the group movement phase: <ul style="list-style-type: none"> • the movement will be interrupted When the drawer is back in its place, the reset group will be repeated.	
FRONT PANEL POSITION <div>Machine Off Front Panel Open</div>	Front panel open.	The machine functions are blocked.	Close the front panel.	

DISPLAY	CAUSE	EFFECT	SOLUTION	NOTE
<div>WASHING CYCLE IS NEEDED</div> <div>Clean Warning</div>	The set number of cycles programmed before washing, has been exceeded.	The message will appear on the display but the machine will continue to deliver drinks.	Do a washing cycle (see paragraph WASHING THE DELIVERY UNIT AND MILK FOAMER)	
<div>WASHING THE MILK CIRCUIT IS NEEDED</div> <div>MilkCleanWarning</div>	The set number of hours programmed from time of last milk based drink before washing, has been exceeded.	The message will appear on the display but the machine will continue to deliver drinks.	Perform a washing cycle for the milk foamer only. As in the case of a complete washing cycle, you must keep the key pressed down  for 5 seconds without, however, inserting cleanser tablets for this group's washing. (See only points 1,2,3,4 of the paragraph 'WASHING THE DELIVERY UNIT AND MILK FOAMER')	

12. MACHINE BLOCK ALARM MESSAGES

DISPLAY	CAUSE	EFFECT	SOLUTION	NOTE
UPPER PISTON MOTOR GROUP ALARM <div>xxxxxx Group Error</div>	During the group handling phase, the upper piston exceeded maximum set time by 10 seconds before recognizing motor pickup.	The control unit will halt whatever cycle is on by turning off both the movement actuator and those for drink delivery; the operator will not be able to make selections on the keyboard.	Open and close the machine door.	If the xxxxx reappears after the second time of taying, call the Service Technician.
HEATER FILLING ALARM <div>Boiler Filling</div>	The heater filling stage has exceeded the 3 minute maximum time; the probe level is uncovered.	The machine will stop.	Open and close the machine door. The control unit will repeat the machine starting up procedure.	If the xxxxx reappears after the second time of taying, call the Service Technician.
TURBINE ALARM On registering the alarm, the control unit will display a message about the drink in progress with the error message corresponding to the function. For example: <div>Flow Meter Error</div>	The volume counter will not send any impulses to the control unit for 5 seconds.	The delivery will continue for up to 60 seconds or for as long as any of the coffee based drink keys are pressed.	The delivery will continue for up to 60 seconds or for as long as any of the coffee based drink keys are pressed.	In case the alarm persists, the machine can be used as a manual appliance. <ul style="list-style-type: none"> • Press the selected key to start the dosing; • Once the desired dose has been delivered in the cup, press the same key to halt the dose being delivered. Call the Service Technician.
WATER TANK EMPTY ALARM <div>Refill WaterTank</div>	The water tank is empty.	The coffee will not be delivered and the dosing will be halted while in progress.	Fill the water tank	Use the Hot Water key to eliminate any air bubbles

DISPLAY	CAUSE	EFFECT	SOLUTION	NOTE
CLEANING FILTER ALARM 	The volume counter has reached the number of litres of deliverable water set during programming phase.	Coffee will not be delivered; the dose will not be halted or it is variable.	Regenerate cleaning filter salts. To erase the alarm see paragraph on 'RESETTING CLEANING FILTER LITRE COUNTER'.	This alarm will not halt delivery. The cleaning filter alarm can be eliminated by programming the number of litres to zero (see paragraph on 'PROGRAMMING')
TEMPERATURE PROBE MALFUNCTION ALARM  	One of the two temperature probes is broken.	Coffee will not be delivered.	Substitute the broken probe.	This alarm blocks all deliveries.
COFFEE QUANTITY ALARM 	Too much coffee.	Coffee will not be delivered and an ejection cycle will be effected.	Reduce the quantity of coffee.	This alarm will not halt delivery. The cleaning filter alarm can be eliminated by programming the number of litres to zero (see paragraph on 'PROGRAMMING').