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## DICHIARAZIONE DI CONFORMITA' CE DECLARATION OF CONFORMITY CE

SPINEL S.r.l.  
Via Prov.le Tuglie-Parabita (C.da Casale)  
73052 – Parabita – Lecce - Italia

Dichiaro, sotto la mia completa responsabilità, che i prodotti  
*Declare, under our own and complete responsibility, that the product*

### Macchina da caffè espresso alimentata a cialda/capsula Espresso coffee-pod/capsule machine

Modelli / Models

* ESSE LUX	* DUETTO LUX	** TRE LUX/LIGHT	** RONDO' BASIC
* ESSE XL	* DUETTO	** DUE LUX/LIGHT	** RONDO' MATIC
* ESSE	* MINIMINI LUX	** UNO LUX/LIGHT	** RONDO' LUXBASIC
* PINOCCHIO	* MINIMINI		** RONDO' LUXMATIC
* TOUR			

Progettate e costruite dalla Spinel S.r.l. – Parabita – Lecce – Italia  
*Designed and built by Spinel S.r.l. – Parabita – Lecce - Italy*

a cui la dichiarazione si riferisce, sono conformi alle seguenti norme:  
*to which this declaration relates, are in conformity with the following rules*

*	CEI EN 60335	1989
*	CEI EN 60335 – 2 – 15	1997
**	CEI EN 60335 – 1	2004
**	CEI EN 60335 – 2 – 1	2003

ed ai requisiti delle seguenti direttive CEE  
*in accordance with the following CEE provisions*

* **	2006/95/CEE	93/68/CEE	2004/108 CEE.
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Parabita, li 11 settembre 2007

In fede  
Giovanni Spinelli  
Amministratore Unico

## CHAPTER 1

### INTRODUCTION

These OPERATING AND SERVICE INSTRUCTIONS are a guide to using and maintaining coffee-capsule machines type:

**RONDO' LUXBASIC 2CAV    RONDO' LUXMATIC 2CAV**

**RONDO' BASIC 1C**

**RONDO' BASIC 1CV**

**RONDO' MATIC 1C**

**RONDO MATIC 1CV**

in the various versions manufactured by SPINEL.

The coffee-capsule machines type RONDO' LUXBASIC 2CAV, RONDO' LUXMATIC 2CAV, RONDO' MATIC 1C, RONDO' MATIC 1CV, RONDO' BASIC 1C, RONDO' BASIC 1CV have been manufactured employing components and materials which comply to the rules in force.

Each single part has been designed with scrupulous care for all details, especially for the components of the electric system and for those elements which are in contact with coffee.

The machines are characterised by extreme resistance, easiness of use and remarkable speed and quality of the dispensed coffee.

The operating principle is based on the employment of roasted coffee, ground, pressed, portioned and packed in single-dose capsules in protective atmosphere.

Thanks to this special packaging system it is very easy, tidy and rapid to make a coffee of unique aroma and fragrance.

## **GENERAL SAFETY NOTICES**

- ❑ Before carrying out any operation on the machine and in order to ensure its long term reliability, it is highly recommended to read these instructions carefully.
- ❑ This OPERATING MANUAL is part of the product and must be kept carefully throughout the whole working life of the machine; if lost or damaged, a copy can be requested to the manufacturer.
- ❑ SPINEL declines all liability for harm or injury to persons or damage to things arising from failure to observe the regulations contained in this manual.
- ❑ SPINEL reserves the right to make modifications to any of its models at any moment.
- ❑ Data and characteristics shown in this booklet reflect the machine configuration at the time of introduction into the market.
- ❑ SPINEL reserves the right to improve its models at any time with no obligation towards the product previously marketed nor the technical documentation provided with it.
- ❑ However, if SPINEL deems it necessary, they will send out updating technical sheets to be kept with the operating manual.
- ❑ For technical assistance please call your local dealer or Spinel Customer Care (tel.: +39 0833 593641).
- ❑ SPINEL is never due to refund possible damages or missed income caused due to machine failure.

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## **PRODUCT DISPOSAL INSTRUCTIONS**

**Par. 13 of the Legislative Decree dtd 25 July 2005, n. 151 “Fulfilment of regulations 2002/95/CE, 2002/96/CE and 2003/108/CE, concerning the reduction of employment of dangerous substances for electric and electronic equipment, and product disposal”.**



The symbol of the crossed bin placed on all machines or on the carton shows that the product must be disposed of separately from other waste.

Separate collection of this equipment arrived at the end of life is organized and managed by the manufacturer. If you want to get rid of this equipment will then need to contact the manufacturer and follow the system that it has taken to allow separate collection apparatus arrived at the end of life.

The adequate collection of this equipment and its following recycling or treatment or ecological disposal can help avoiding any negative effect on health and environment and can support the re-employment and/or recycle of materials.

The abusive product disposal will be punished with administrative sanctions as per Legislative Decree n. 22/1997 (par. 50 and following Legislative Decree n. 22/1997)

## INSTALLATION AND MAINTENANCE SAFETY PRECAUTIONS

<b>WARNING: THE ELECTRICAL SYSTEM MUST BE EARTHED.</b>
--------------------------------------------------------

- Any installation and repair must be carried out by qualified personnel only.
- Make sure that power voltage and frequency match with the machines data shown on the machine plate.
- The equipotential protection circuit must be checked at least once a year.
- It is necessary to install a proper overcurrent protection device on top of the power supply cord.
- The following automatic protection switches are recommended:

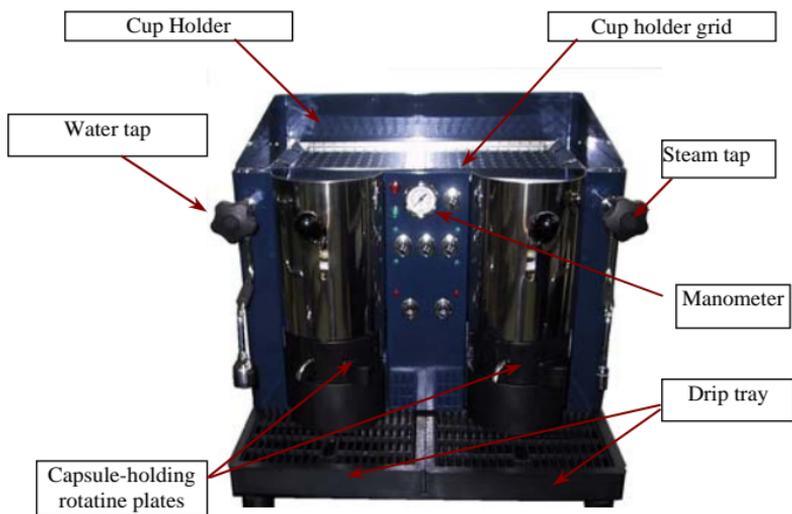
Model				
RONDO' LUXBASIC 2CAV	<b>Magnetothermic switch</b>	In=16 A	Icc=4.5 kA	2P
RONDO' LUXMATIC 2CAV	<b>Magnetothermic switch</b>	In=16 A	Icc=4.5 kA	2P
RONDO' BASIC 1C	<b>Magnetothermic switch</b>	In=10 A	Icc=4.5 kA	2P
RONDO' MATIC 1C	<b>Magnetothermic switch</b>	In=10 A	Icc=4.5 kA	2P
RONDO' MATIC 1CV	<b>Magnetothermic switch</b>	In=10 A	Icc=4.5 kA	2P

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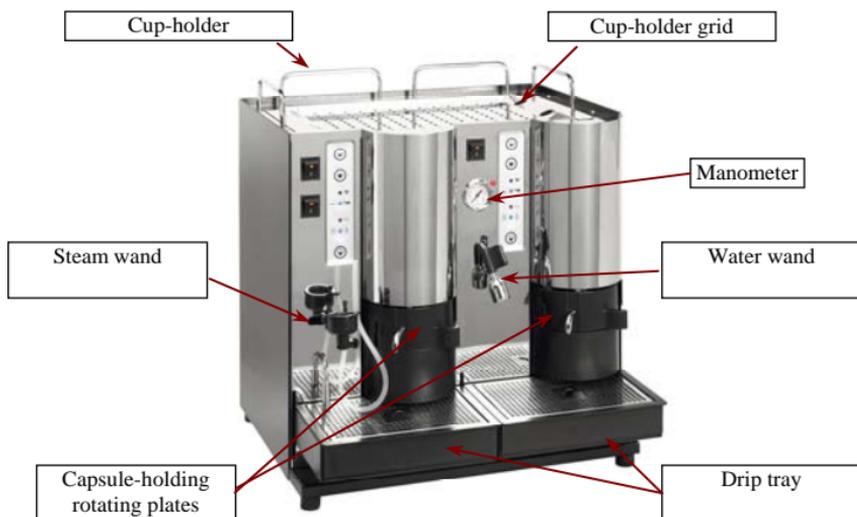
- ❑ To ensure its regular functioning, the machine must be installed in places where room temperature is in between +5°C and +50°C with absolute dampness not higher than 80%; do not install the machine in places with water jets cleaning.
- ❑ In order to ensure perfect functioning of the machine in the long run, it is recommended to use SPINEL spare parts only.
- ❑ Make sure that any national and local regulations is respected too.
- ❑ Before removing the lids, unplug the machine and make sure that all components become cold. Never place hands or any metallic objects or else inside the machine when this is connected to the electric power supply.
- ❑ Always contact one of our authorised service centres for any repair or maintenance task not described in this manual.

## **GENERAL SAFETY NOTICES**

- ❑ Before using the machine, make sure that you are perfectly familiar with the location and functioning of all switches and with the machine specification contained in this **OPERATING MANUAL**.
- ❑ Users must not reach any of the machines components covered by locked lids which could be removed only employing proper tools.
- ❑ Regularly check the power cable. A worn cable is a dangerous potential source of electrocution; if necessary, the electric power supply cable must be replaced by authorised personnel only.
- ❑ The plug for the connection to the power supply socket cannot be replaced.
- ❑ Ensure that the coffee machine is placed out of the reach of children.
- ❑ Switch off the machine and disconnect it from the power supply socket before carrying out any maintenance and/or cleaning. Do not employ running water for cleaning and do not immerse the machine in water. We recommend the use of neutral detergent in order not to damage the internal and external machine components.



Pict. 1 RONDO' LUX BASIC 2CAV



Pict. 2 RONDO' LUX MATIC 2CAV

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**Pict. 3 RONDO' BASIC 1C**



**Pict. 4 RONDO' MATIC 1C**

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**Pict. 5 RONDO' Matic 1CV**

**TECHNICAL SPECIFICATIONS**

<b>Model</b>	<b>RONDO' LUX BASIC 2CAV</b>	<b>RONDO' LUX MATIC 2 CAV</b>
<b>Coffee Groups qt.</b>	2	2
<b>Boiler adsorbed power [W]</b>	1300	1300
<b>Coffee thermoblocks absorbed power [W]</b>	700	700
<b>Total absorbed power [W]</b>	2600	2900
<b>Max. current [A] at 230V</b>	12	13
<b>Tension [V] e Frequency [Hz]</b>	230- 50	230- 50
<b>Connection to power supply</b>	ShukoPlug	Schuko Plug
<b>Coffee Thermostat</b>	Fixed at 98°C	Fixed at 98°C
<b>Boiler capacity [lt]</b>	2	2
<b>Tank capacity [lt]</b>	5	5
<b>Width [mm]</b>	475	480
<b>Depth [mm]</b>	480	460
<b>Height [mm]</b>	460	520
<b>Weight [Kg]</b>	31.5	37
<b>Water mains connection (optional)</b>	0.5-6.5 bar	0.5-6.5 bar

## TECHNICAL SPECIFICATIONS

<b>Model</b>	<b>RONDO' BASIC 1C</b>	<b>RONDO' MATIC 1C</b>	<b>RONDO' MATIC 1CV</b>
<b>Coffee Groups qt.</b>	1	1	1
<b>Coffee thermoblock absorbed power [W]</b>	700	700	700
<b>Steam thermoblock absorbed power [W]</b>	-	-	1100
<b>Total absorbed power [W]</b>	750	900	2000
<b>Max. current [A] at 230V</b>	3	4	9
<b>Tension [V] and frequency [Hz]</b>	230- 50	230- 50	230- 50
<b>Connection to power supply</b>	Schuko Plug	Schuko Plug	Schuko Plug
<b>Coffee Thermostat</b>	Fixed at 98°C	Fixed at 98°C	Fixed at 98°C
<b>Tank capacity [lt]</b>	3	3	3
<b>Width [mm]</b>	230	230	230
<b>Depth [mm]</b>	410	370	370
<b>Height [mm]</b>	380	415	415
<b>Weight [Kg]</b>	11.5	14	15

## **CHAPTER 2**

### **RICEIVING AND UNPACKING**

Coffee-capsule machines type RONDO' LUXBASIC 2CAV, RONDO' LUXMATIC 2CAV, RONDO' MATIC 1C, RONDO' MATIC 1CV, RONDO' BASIC 1C versions are contained in a box with polystyrene sheets that protect them from jolts and breakage.

Open the box and remove the protective sheets in order to take hold of the bottom of the machine. Rest the machine on a flat surface for the preliminary operations and to check the machine's integrity.

For any doubts, please call any of Spinel service centres.

Forwarders will be held responsible for any breakage or failure related to transport.

### **POSITIONING AND INSTALLATION**

All machine installations and settings must be carried out by authorised technical staff only.

After checking that the machine is complete, place it on a stable and perfectly horizontal surface in order to allow enough space for carrying out all operations easily and safely (topping up water, connecting to power supply socket, fitting the capsule, cleaning and maintenance).

Before the first brewing it is recommended to rinse the water tank removing it from its location and pulling out the pipes. Next, fill it up with water and reposition it inside the machine, taking care to inserting the pipes back into the tank without obstructions or folding.

In order to avoid water leaking during transport, the LUX machines are delivered with empty boiler.

## SWITCHES AND THEIR FUNCTIONS

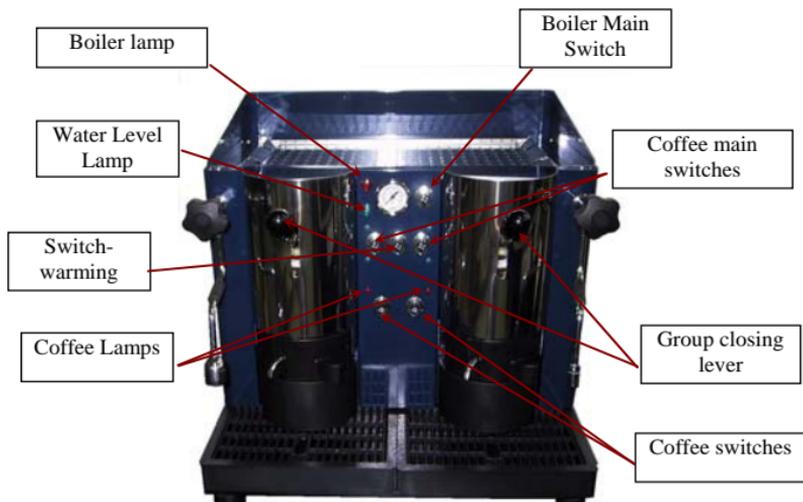
### LUXBASIC VERSION (Pict. 6)

- ❑ Coffee Main Switches (ON/OFF): they are located on the front panel of the machine; switch on the coffee group by setting the button on the ON position. Each Main Coffee Switch is combined with a Coffee Red Lamp; when the Coffee Lamp is off, the coffee group is ready for brewing, when it's on temperature isn't appropriate yet and it is necessary to wait for a few seconds until it goes off. The switch is also combined with two green lamps: the top one (if on) shows that there is power, the bottom one (if on) shows that the capsule has been correctly inserted.
- ❑ Coffee Switches: these are located on the front panel of the machine on top of the Coffee Main Switches; press them to start brewing the coffee; press again to stop.
- ❑ Boiler Main Switch (ON/OFF): it is located on the front panel of the machine by the manometer; switch on the boiler group by setting the button on the ON position for the production of steam and hot water. The boiler group is equipped with a Water Level Lamp placed on the left side of the manometer; if it's on, the level of water is enough, if it's off, the reservoir must be refilled.
- ❑ Boiler Lamp: it is located on the front panel of the machine on the left side of the manometer. If it's off, the machine is ready for the production of steam and hot water, if it's on, temperature isn't ideal and it's necessary to wait for it to switch off before starting the production.
- ❑ Steam Tap: it is placed on the right side of the machine. Open the tap in anticlockwise direction in order to start the steam flow, close the tap in clockwise direction to stop it. It is recommended to start the steam supply only when the Boiler lamp is off.
- ❑ Water Tap: it is placed on the left side of the machine. Open the tap in anticlockwise direction in order to start the coffee flow,

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close the tap in clockwise direction to stop it. It is recommended to start the water supply only when the Boiler lamp is off.

- ❑ Group closing lever: push the lever downwards until it stops, the capsule holder will be perfectly locked and compressed, thus ensuring a perfect flow of coffee.



**Pict. 6 RONDO' LUX BASIC 2CAV**

### **BASIC VERSION (Pict. 7)**

- ❑ **Coffee Main Switch (ON/OFF):** it is located on the left side of the machine; switch on the coffee group by setting the button on the ON position. The Main Coffee Switch is combined with a Coffee Red Lamp; when the Coffee Lamp is off, the coffee group is ready for brewing, when it's on temperature isn't appropriate yet and it is necessary to wait for a few seconds until it goes off. The switch is also combined with two green lamps: the top one (if on) shows that there is power, the bottom one (if on) shows that the capsule has been correctly inserted.
- ❑ **Coffee Switches:** it is located on the left side of the machine on top of the Coffee Main Switches; press it to start brewing the coffee; press again to stop.
- ❑ **Group closing lever:** push the lever downwards until it stops, the capsule holder will be perfectly locked and compressed, thus ensuring a perfect flow of coffee.



**Pict. 7 RONDO' BASIC 1C**

### **LUXMATIC VERSION (Pict. 8)**

- ❑ **Coffee Main Switch (ON/OFF):** it is located on the left side of the machine; switch on the coffee group by setting the button on the ON position. The Main Coffee Switch is combined with a Coffee Red Lamp; when the Coffee Lamp is off, the coffee group is ready for brewing, when it's on temperature isn't appropriate yet and it is necessary to wait for a few seconds until it goes off.

*Important: Every time that the Coffee Main Switch is switched off and on and whenever the capsule holding plate is closed, the machine carries out a self test which employs the engine reduction gears related to the closing of the coffee group. Never open the rotating plate during such test.*

- ❑ **Boiler Main Switch (ON/OFF):** it is located on the front panel of the machine above the manometer; switch on the boiler group by setting the button on the ON position for the production of steam and hot water.
- ❑ **Boiler Lamp:** it is located on the front panel of the machine on the left side of the manometer. If it's off, the machine is ready for the production of steam and hot water, if it's on, temperature isn't ideal and it's necessary to wait for it to switch off before starting the production.
- ❑ **Cup warmer switch (ON/OFF), (only the disposition):** it is located on the left side of the machine;
- ❑ **Switch Panel:** it is located on the front and side of the machine; it manages the flow of short coffee, long coffee, steam, hot water and the setting of flowing lengths.

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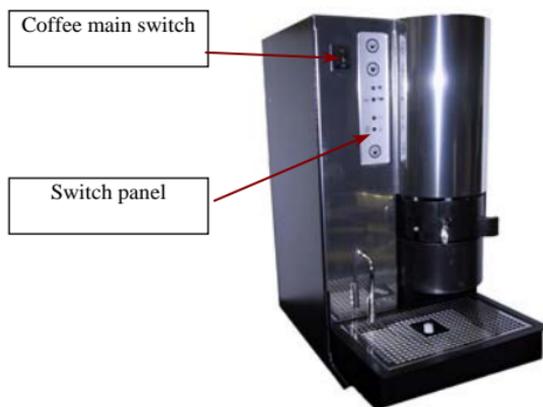
**Pict. 8 RONDO' LUXMATIC 2CAV**

### MATIC 1C Version (Pict. 9)

- ❑ Coffee Main Switch (ON/OFF): it is located on the left side of the machine; switch on the coffee group by setting the button on the ON position. The Main Coffee Switch is combined with a Coffee Red Lamp; when the Coffee Lamp is off, the coffee group is ready for brewing, when it's on temperature isn't appropriate yet and it is necessary to wait for a few seconds until it goes off.

*Important: Every time that the Coffee Main Switch is switched off and on and whenever the capsule holding plate is closed, the machine carries out a self test which employs the reduction gear engine related to the closing of the coffee group. Never open the rotating plate during such test.*

- ❑ Switch Panel: it is located on the front and side of the machine; it manages the flow of short coffee, long coffee, steam, hot water and the setting of flowing lengths.



Pict. 9 RONDO' MATIC 1C

### **MATIC 1CV Version (Pict. 10)**

- ❑ **Coffee Main Switch (ON/OFF):** it is located on the left side of the machine; switch on the coffee group by setting the button on the ON position. The Main Coffee Switch is combined with a Coffee Red Lamp; when the Coffee Lamp is off, the coffee group is ready for brewing, when it's on temperature isn't appropriate yet and it is necessary to wait for a few seconds until it goes off.

*Important: Every time that the Coffee Main Switch is switched off and on and whenever the capsule holding plate is closed, the machine carries out a self test which employs the reduction gear engine related to the closing of the coffee group. Never open the rotating plate during such test.*

- ❑ **Switch steam:** it is located on the front and side of the machine; bringing the switch in the ON position turns the group steam. The group steam and accompanied by a red light if the lights are turned off steam the group is ready for delivery and when it is turned on, it is preferable to wait for its shutdown for an optimal steam. manages the delivery of coffee short and long coffee.
- ❑ **Switch Panel:** it is located on the front and side of the machine; it manages the flow of short coffee, long coffee, steam, hot water and the setting of flowing lengths.

## **FIRST INSTALLATION**

### **STEAM BOILER REFILLING (LUX version with reservoir)**

- ❑ Insert the reservoir full of water (at least 1 lt) in its slot inside the machine.
- ❑ Make sure that there is no obstruction or folding to stop water running through the pipes.
- ❑ Switch on the Main Steam Switch. After a few seconds the first refilling cycle will start.

Important: at this stage, it is fundamental to make sure that the pump sucks only water as air could cause the pump overheating.

- ❑ After one minute, the first refilling cycle will be finished and the machine safety system will start up with an alternating “bip” sound.
- ❑ Re-set the alarm by switching off the Main Steam Switch.
- ❑ Continue with two refilling cycles until the boiler will be full. At this stage, the Steam Red Lamp will light up showing that the heating phase has started.

### **STEAM BOILER REFILLING (LUX version with water connection)**

- ❑ Before inserting the plug into the power supply socket, make sure that the machine is well connected to the water mains and that there is enough pressure in the system. Open the water connection tap and insert the plug in the socket. This phase is controlled by a time-set card which stops the water flowing into the basin whenever this operation takes longer than the standard refilling time, this will prevent any flooding.
- ❑ Switch on the Main Steam Switch (top left); after a few seconds the pump starts the first refilling cycle.

*Important: at this stage, it is fundamental to make sure that the pump sucks only water as air could cause the pump overheating.*

- ❑ After one minute, the first refilling cycle will be finished and the machine safety system will start up with an alternating “bip” sound.
- ❑ Re-set the alarm by switching off the Main Steam Switch.
- ❑ Continue with two refilling cycles until the boiler will be full. At this stage, the Steam Red Lamp will light up showing that the heating phase has started.

## **COFFEE GROUP START UP (BASIC version)**

- ❑ Switch on the Main Coffee Switch.
- ❑ Press the Coffee Switch at regular intervals for no longer than 5 seconds per cycle with rest phases of 15 seconds until water comes out from the coffee spout.

*Important: at this stage it is fundamental to make sure that the pump sucks air only for a few seconds otherwise it could be damaged.*

- ❑ Wait for the coffee red lamp to light off and press the coffee switch to let water out from the coffee spout until the red lamp lights on again.
- ❑ Repeat the operations as described in the previous paragraph several times for an optimal heating of the coffee group.

## **COFFEE GROUP START UP PROCEDURE (MATIC version)**

- ❑ Turn on the main switch of the coffee group

*Note: when the main switch is turned on for the first time or when it is switched off and then on again with the capsule holder tray closed, the machine starts an autotest during which the internal motorreductor that manages the closure of coffee group is activated. Do not open the rotating capsule holder tray but wait until autotest is over.*

- ❑ Push long/short coffee button (see button panel description) on the panel repeatedly every 5 sec. until water starts dripping from the pivot. In order to proceed with this operation, insert an empty capsule (without coffee).

*Note: at this stage it is fundamental to make sure that the pump drains only air for just a few seconds (working without water ? might damage the pump itself)*

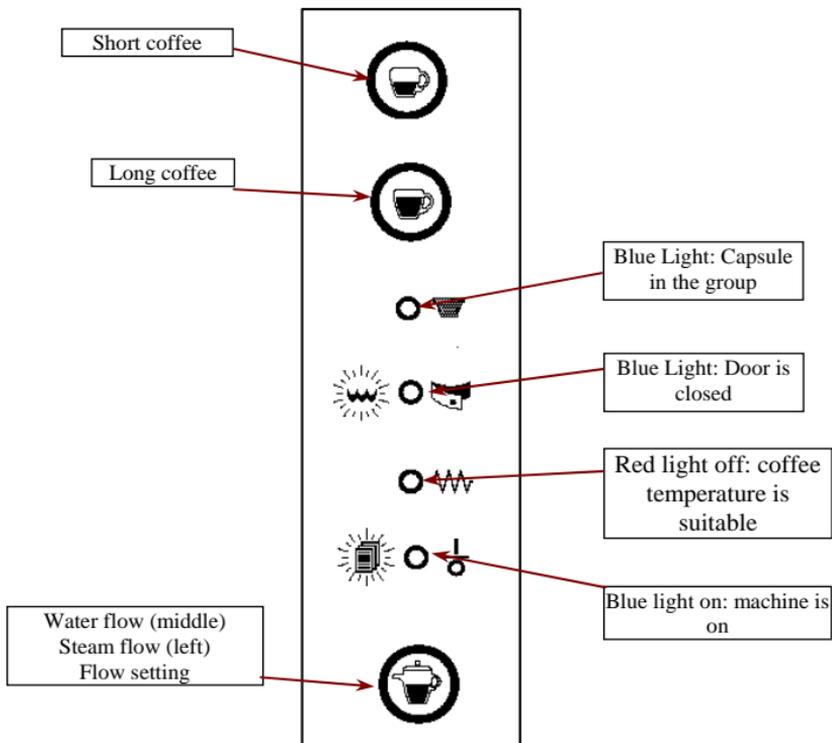
Machines with s/number higher than 48 (LuxMatic 2 coffees, water and steam version), 6 (Matic 1 coffee version), 5 (Matic 1 coffee and steam version) allow capsule holder cleaning cycles without inserting any empty capsule. To activate this cleaning cycle push long/short coffee button for about 5 secs.

- ❑ Wait until the red led of coffee group turns off and push long/short coffee button to drip water from the pivot until the red led turns on again.
- ❑ Start the procedure above described for a few times for a better heating of the coffee group.

## CHAPTER 3

### SWITCH PANEL (MATIC version)

The switch panel (**Pict.11**) manages the setting of coffee (short and long), water and steam.



**Pict. 11 SWITCH PANEL**

In the machines with only coffee, the bottom switch controls only the flow of coffee.

## HOW TO SET THE COFFEE

### FLOW (MATIC version)

- Press the Flow Setting Switch (the jug) until the blue light starts flashing.
- Insert the capsule in the group and close the door.
- Press the coffee switch (short or long) to start the flow.
- When the required volume of coffee is reached, press the coffee switch again.

### HOW TO SET THE WATER/STEAM FLOW (MATIC version):

In order to set the flow of water press the central switch; in order to set the steam flow press on the left switch.

- Press the Flow Setting Switch (the jug) until the blue light starts flashing.
- Press the water/steam switch to start the flow
- When the required volume of water/steam is reached, press the water/steam switch again.

**WARNING: when there is no water in the tank, the safety system is activated and the electronic metering goes into the alarm mode. To re-set, switch off the machine, add water and switch it on again.**

## CAPPUCCINATORE AND CAPPUCCINATORE CLEANER



**Pict. 12 CAPPUCCINATORE**

The LUXMATIC version is equipped with a Cappuccinatore milk-foamer. This can be also applied on the LUXBASIC version by replacing it with the steam wand. In order to use this device, the Boiler should be switched on and the steam pressure not lower than 1 bar. If the boiler red lamp is on, it's necessary to wait for it to switch off before starting the steam flow.

In order to make cappuccino it is necessary to place the silicon pipe inside the milk container and press the steam switch. Press it again to stop. In the LUXBASIC version open and close the steam tap instead.

If you wish to increase the milk temperature, tighten the froth adjusting screw (that is the black plastic screw placed on the Cappuccinatore silicon pipe).

In order to clean the internal circuit just put the silicon pipe into a glass full of water and follow the Cappuccino procedures as above.

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## **MACHINES OPERATING PRINCIPLES AND INSTRUCTIONS**

The excellent quality of the espresso coffee is guaranteed by the simplicity of the capsule system (portion of ground coffee, pressed and packaged in protective atmosphere).

Nevertheless, the user should make sure that all steps hereby listed are followed with care:

- Remove the capsule from its protective packaging by tearing the edge.
- Fit a capsule inside the rotating capsule holding plate, making sure that it is well centred.
- Push the lever downwards until it stops (only for BASIC version).
- Place the cup and press on the Coffee Switch to brew the coffee. Press it again to stop.
- Pull the lever up (only BASIC version).
- The capsule is rejected automatically when the rotating holding plate is open.

**WARNING: in the BASIC version, the lever must be pushed back up.**

## **CHAPTER 4**

### **OPERATING FAULTS**

The machine may not work because:

- The plug hasn't been inserted into the socket
- The main switches haven't been pressed
- No water in the reservoir
- Filters are blocked

**If the cause of the failure does not correspond to those listed above,  
it will be necessary to contact one of our service centres.**

### **GENERAL SERVICING**

#### **POWER CABLE**

Regularly check the power cable. If it is worn or damaged, it should be replaced by authorised personnel.

#### **WATER RESERVOIR**

Regularly check the water level and top up as necessary.

Water level must not exceed 90% of tank capacity in order to avoid any overflowing.

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## **CAPSULE HOLDER ADJUSTMENT**

SPINEL S.r.l. adjusts all capsule holders during quality tests before dispatch.

If there is any leak from the top of the capsule holder, it will be necessary to adjust it manually as follows:

**WARNING: carry out this operation only when the machine is cold**

### **Adjustment of the capsule holder (picture. 11):**

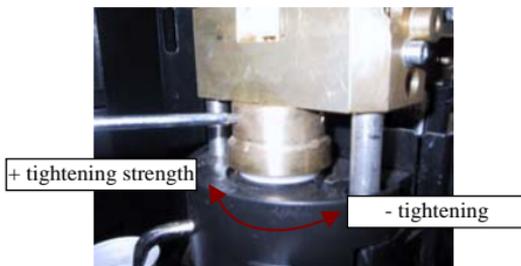
- Remove the round front panel
- Insert a 4mm diameter lever in one of the holes of the upper capsule holder;

- turning to the left will increase the tightening strength.

- turning to the right will decrease the tightening strength.

For adjustment purpose, never move the capsule holder away from the upper surface too much (do not unscrew more than  $\frac{3}{4}$ )

If the leak is not repaired, inspect the upper capsule holder silicon rubber and replace if necessary. However, these operations should be carried out by authorised personnel, using original SPINEL s.r.l. spare parts.



**Pict. 13 Adjustment of capsule holder**

## CHAPTER 5

### CLEANING AND MAINTENANCE

DRIP TRAY: empty the tray daily and wash with warm water.

CAPSULE WASTE TRAY: periodically empty the tray and rinse with warm water.

WATER RESERVOIR: change the water every week. Wash the reservoir at least once a month using warm water only. Replace the reservoir in case of hard deposits.

EXTERNAL CASE: it should be cleaned using a cloth soaked into specific neutral detergent and warm water.

**WARNING: never use solvents, abrasive powders or steel wool**

## **ROUTINE MAINTENANCE OF WATER SOFTENER**

### **BOILER WATER SOFTENER (models with internal reservoir)**

In order to guarantee an effective functioning of the boiler and to avoid limescale deposits, it is fundamental to regularly (that is about 30 litres of dispensed hot water) replace the Water Softener.

The Water Softener is located inside the water reservoir, attached to the end of the water suction pipe.

If the Water Softener is not replaced following the above mentioned instructions and the steam flow gets blocked, it is recommended to contact our customer service centres.

### **WATER SOFTENER (models with water connection)**

Machines preset for water connection should be equipped with external decalcifying devices (such as ionic exchange resins, reverse osmosis systems).

Routine maintenance and operating instructions are described in the manuals usually provided with these water softeners.

**WARNING: Spinel S.r.l. does not acknowledge any failure due to a lack of routine maintenance of water softener according to procedures hereby described**

## CHAPTER 6

### SPARE PARTS

Replace components only with ORIGINAL SPINEL S.r.l. SPARE PARTS, available in all Spinel service centres.

SPINEL S.r.l. accepts no liability for failures of machines type RONDO' LUXBASIC 2CA, RONDO' LUXMATIC 2CAV, RONDO' MATIC 1C, RONDO' MATIC 1CV, RONDO' BASIC 1C if spare parts supplied by others are employed.

All repairs should be carried out only in our service centres and/or by authorised qualified staff only.

### GUARANTEE

**The guarantee has a validity of 12 months from the machine dispatch date from SPINEL S.r.l. warehouse.**

Such date must be proved by a document of transport issued by SPINEL s.r.l. showing delivery date and identifying machine details (type, model, serial number).

If during the guarantee period, manufacturing defects are verified and acknowledged, SPINEL s.r.l. undertakes to repair or replace faulty components free of charge.

Transport fees are at buyer's expenses.

If the same failure occurs several times or if transport fees are considered excessive, SPINEL s.r.l. will replace the faulty machine with another one of the same model or different model but same value.

Any repair or replacement of components or machine do not prolong the validity of the guarantee which will remain unvaried.

Spinel S.r.l.

## **GUARANTEE EXCEPTION CLAUSES**

Repairs and/or spare parts replacement wont be covered by guarantee if failures are caused by:

- Misuse of the equipment regardless the operating instructions provided by manufacturer in the instructions manual.
- Negligence and untidiness
- Wrong installation
- Maintenance or repairs carried out by non-authorized personnel and/or employing components not provided by SPINEL srl.
- Damages caused by transportation not in original Spinel packaging.

Furthermore, guarantee does not cover:

- Removable components (handles, switches, lamps, filters, rubbers, water softeners etc.) and all consumption materials that should be replaced during the regular working life of the machine.
- Aesthetic or colour defects not notified upon delivery.
- Defect related to consumption product (the coffee) concerning flavour, colour, density, brewing time (except brewing temperature).
- All components whose failure and/or breaking are caused by the lack of decalcification or routine maintenance as specified by manufacturer.

SPINEL s.r.l. declines all liabilities for harm or injury to persons or damage to things arising from failure to observe the regulations contained in this manual.

Data and features shown in this manual do not represent any obligation for SPINEL s.r.l., which reserves the right to make modifications to any of its models at any time.

**CUSTOMER CARE**

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