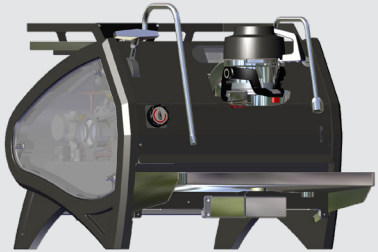
manual

strada x 1 group



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strada x 1 group

Operating Manual V1.0 - 10/2023

MAN.36.1

Chapters

This additional manual contains information about the one brewing group version. For all the other information you need to consult the operating manual of STRADA X.

certifications available:

EN

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Original instructions verified by the manufacturer.

Scan QR Code to view the complete Software Programming Guide available on the techcenter website.

Printed on recycled paper.

⚠ WARNING ⚠

This machine is for professional use only and should be installed in locations where its use and maintenance is restriced to trained personnel. Children are forbidden to operate or play with the machine.

⚠ WARNING ⚠

The Coffee machine must be placed in a horizontal position on a counter higher than 80 cm from the ground.

⚠ WARNING ⚠

This machine is not suitable for outdoor use. Jets of water should not be used to clean the machine, nor should it be placed where water jets are used.

⚠ CAUTION ⚠

As already mentioned in the preceding notes, the manufacturer shall not be held responsible for damage to objects, animals and/or people whenever the machine has not been installed according to the instructions contained in this manual, and is not used to do what it was designed for (i.e. preparing coffee and hot drinks).

1) Important safeguards

- The weighted sound pressure level of the machine is lower than 70dBA.
- Use, cleaning and maintenance of this coffee machine are realized by people (including children more than 8 years of age) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, as long as they have been given supervision or instructions concerning the use of the appliance by a person responsible for their safety and if they understand dangers.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep the appliance and its cord out of the reach of children less than 8 years of age.

2) This operating manual is an integral and essential part of the product and must be supplied to users. Users are asked to read the enclosed warnings and cautions carefully, as they provide valuable information concerning safety during installation, operation and maintenance. This manual must be kept in a safe place and be available for consultation to new and experienced users alike.

3) Ensure product's integrity by inspecting the packaging, making sure it presents no signs of damage which might have affected the enclosed machine.

4) Check the machine's integrity after having carefully removed the packaging.

Note: In case of doubt, do not go on any further and contact your dealer or retailer immediately. They will send out specialized personnel authorized to perform service on the espresso machine.

5) Packaging (boxes, plastic bags, foam parts and whatever else) must not be left around within easy reach of children, due to the potential danger it represents, nor be discarded in the environment.

6) Check to see that data on the rating plate corresponds to those of the main electrical supply which the machine will be hooked up to.

7) The equipment must be installed to comply with the applicable federal, state or local electrical and plumbing codes. The installation also must comply to the manufacturer's instructions, and must be performed by qualified and authorized personnel.

8) Incorrect installation may cause for injury/damages to people, animals or objects, for which the manufacturer shall not be held responsible.

9) Safe electrical operation of this device will be achieved only when the connection to the power outlet has been completed correctly and in observance of all local, national, and international electrical codes and safety regulations, and particularly by grounding the unit. Make sure grounding has been done properly as it represents a fundamental safety requirement. Ensure qualified personnel check

such connection.

10) Furthermore, you must ensure that the capacity of the available electrical system is suitable for the maximum power consumption indicated on the espresso machine.

11) We do not recommend using adapters, multiple plugs and/or extension cords. If you cannot avoid using them, make sure that they are exclusively of the kind which conforms to local, national, and international electrical codes and safety regulations, being careful not to exceed the power and current ratings indicated on such adapters and extension cords.

12) This device must be used exclusively for the functions it has been designed and built for. Any other application is inappropriate and dangerous. **The manufacturer shall not be held responsible for any damages caused by improper and/or irrational use.**

This machine should not be installed in kitchens.

13) Using any electrical device requires that certain fundamental rules be observed. In particular:

- do not touch the device with wet or humid hands and feet;
- do not use the device while having no shoes on your feet;
- do not use extension cords in bath or shower rooms;
- do not unplug the device from the power outlet by pulling on the power supply cable;
- do not expose the device to atmospheric agents (rain, sun, etc.);
- do not allow children or untrained people to use this device;
- do not clean the control panel with a wet cloth since it is not watertight.

14) Before carrying out any maintenance and/or cleaning operations, turn the main switch, which is located on the front left of the machine, to the “0” or “OFF” position, and disconnect the machine from the electrical network by unplugging the cord or by switching off the relative circuit breaker. For any cleaning operation, follow exclusively the instructions contained in this manual.

15) In case the machine is operating in a faulty manner

or breaks down, disconnect it from the electrical network (as described in the preceding point) and close the water supply valve. Do not attempt to repair it. Contact a qualified and authorized professional to perform any repair. Any repairs must be performed exclusively by the manufacturer or by an authorized centre using only original parts. Non compliance with the above could compromise the safe operation of the machine.

16) You should plan to make use of an omnipolar connector during installation, as required by local, national, and international electrical codes and regulations.

17) In order to avoid dangerous overheating problems, it is recommended that the power supply cable be fully unfurled.

18) Do not obstruct air intake and exhaust grilles and, in particular, do not cover the cup warmer tray with cloths or other items.

19) The machine's power supply cable must not be replaced by users. In case the power supply cable becomes damaged, shut off the machine and disconnect the machine from the electctrical network by switching off the relative circuit breaker and close off the water supply; to replace the power supply cord, contact qualified professionals exclusively.

20) These instructions are also available in an alternative format on a website http://techcenter.lamarzocco.com.

21) The machine should be placed on a flat counter and must be placed in settings with the following temperatures:
Minimum room temperature: 5°C/41°F;
Maximum room temperature: 32°C/89°F.

22) Check the package to make sure that the following accessories are included:

- a number of 1-dose and 2-dose portafilters orresponding to the number of groups;
- replacement 1-dose and 2-dose filters (one of each);
- 1 tamper;
- 1 blind filter;
- cleaning detergent, for the groups;

- 3 stainless steel braided hoses for water connections;
- 1,5 mt of reinforced plastic tubing for drainage;
- 1 hose clamp;
- 1 TEE Fitting.

23) If the machine has been temporarily housed in settings with a room temperature of less 0°C/32°F, the machine must be placed in a warmer environment in order to gradually defrost the hydraulic system prior to use.

24) Water pressure supply must be between 0,2 and 0,6 MPa.
The maximum inlet water pressure shall be at least 1,0 MPa (Denmark, Norway, Sweden).

25) The machine is intended to be permanently connected to fixed wiring, and it is mandatory that a residual current device (RCD) with a rated residual operating current not exceeding 30mA is installed.

26) This machine is designed only for preparing coffee and hot drinks.

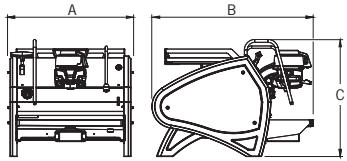
27) Any modification to the equipment is prohibited; the manufacturer cannot be held liable for damage to property, animals, and/or persons if the equipment undergoes technical and aesthetic changes, changes in performance and characteristics, and in general is tampered with in one or more of its constituent components.

28) Minimum requirements for WiFi connection:

- device running Android version 6+ or iOS version 10+;
- wireless network 2.4 GHz;
- La Marzocco app available at the official stores Play Store and App Store.

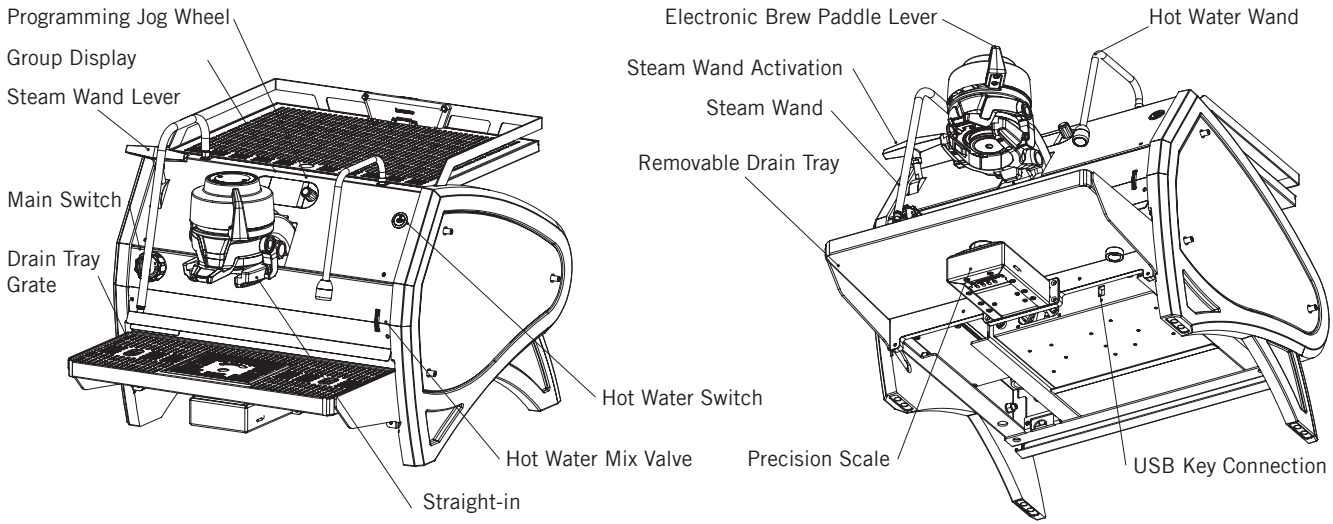
Download on the App Store | ANDROID APP ON Google play

29) Common Dimensions, Weights, and Features



STRADA X	1 group
A [mm]	530
B [mm]	685
C [mm]	497
WEIGHT [kg]	66

2. Definition of Available Models



MODEL/SERIES	*GROUP*	*V/Hz*	*RATED POWER (W)*	*RATED INPUT (A)*	*COFFEE BOILER WATTAGE*	*STEAM BOILER WATTAGE*	*TOTAL WATTAGE*	*POWER CORD SIZE (mm²)*
STRADA X	1GR	AC 220-240V	2220	10	800	1200	2220	SEE ELECTRICAL CONNECTIONS FOR DETAILS

Figure 1 - Machine Description

1) General description

The machine is essentially composed of the following parts:

- Steam Boiler (produces steam and hot water);
- Coffe boiler ("saturation")
- Brewing group;
- Exterior Cover;
- Water pump.

2) Description of the various parts

- **Steam boiler**

The Steam Boiler consists of a cylindrical tank, of varying length according to the number of coffee groups, which is made of AISI 300 series stainless steel. Each unit is subjected to a hydraulic test, at a pressure of 6 bar, and has an operating pressure of 1.3-1.5 bar. The following is a list of effective volumes and power ratings according to the number of groups installed:

1 group	3,5 liters	1200 Watts

Covers are welded at either end of the cylindrical tank and on one of them there is a housing for the water heating element, which allows the steam boiler to reach operating pressure within approximately 25 minutes. Operating pressure is maintained by temperature probe and PID controller. The steam boiler has various fittings used for safety devices, for supplying hot water and steam, and for the heating element.
Composed of AISI 300 series stainless steel tube. Heating is accomplished through an immersion-type plated heating element.

- Operating pressure of 1.3-1.5 bar, controlled automatically through a pressure switch or a temperature probe, adjusted to open the heating element supply circuit at 1.5 bar and close it at 1.3 bar.
- The pressure is displayed by means of a pressure gauge with a scale of 0 to 2 bar.
- Safety device, based on an expansion type mechanical valve, with counter-acting spring adjusted to 1.8 bar.
- Testing: hydraulic test at 4.5 bar performed on ready-to-use small boilers, at our factory.

- **Coffee boiler**

The Coffee Boiler consists of a cylindrical tank which is made of AISI 300 series stainless steel. One each group (hot water generator for brewing coffee).
Each unit is subjected to a hydraulic test, at a pressure of 18 bar, and has an operating pressure of 9 bar. The following, table is a list of effective volumes and power ratings according to the number of groups installed:

1 groups	1,3 liters	800 Watts

Covers are welded at either end of the cylindrical tank and on one of them there is a housing for the water heating elements. The temperature of the coffee boiler is maintained by an electronic temperature controller (PID capable) with an accuracy of 0.2°C. The brewing groups are installed on the boiler.
Composed of an AISI 300 series stainless steel tube. Heating is accomplished through an immersion-type plated heating element.

- Operating temperature 95°C (adjustable), controlled automatically by an electronic temperature controller with an accuracy of 0.2°C. Operating pressure of 9 bar, developed mechanically by a special positive-displacement pump which is activated automatically every time coffee is brewed.
- Pressure is displayed through a pressure gauge with a scale from 0 to 15 bar.
- Safety device, based on an expansion type mechanical valve, with counteracting spring adjusted to 13 bar.
- Testing: Hydraulic test at 18 bar performed on ready-to-use small boilers, at our factory.

- **Brewing group**

They consist of a precision casting made of stainless steel. The brewing group accepts the portafilter used to hold the ground coffee; the espresso flows through the brewing group, through the portafilter basket, through the portafilter spout, and into the cup(s) after the brewing button has been pressed.

- **Exterior cover**

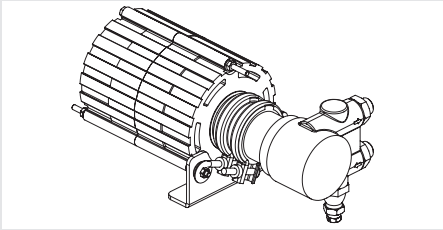
It consists of a stainless sheet steel body. The structure has been the object of

specific studies to provide good aesthetics, lower ergonometric costs for the operator and reduce the chance of damage to a minimum.

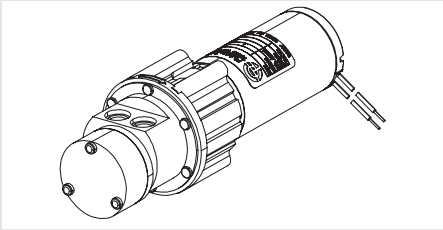
• Water pump

There are two type of pump workink on this model of Strada:

- Rotary vane positive displacement pump set-up to operate anytime an electric level gauge whenever the steam boiler needs to be replenished.



- Magnetic drive gear pump to operate whenever brewing coffee following manual or preset pressure profile from 0 to 12 bar.



• Water sensor (if present)

The probe that analyses the water entering the machine (AQUATOP) performs a very precise reading of the TDS and total hardness.
However, if a water softener with salt regeneration (Na + ion cationic resins) is installed upstream from the machine, this reading is not as reliable and precise.
In this case, we recommend you to consult your local technician for questions regarding water treatment.

• FCC certification (U.S.A. and CANADA only)

The espresso machine is equipped with a dedicated radio module that meets FCC and ISED certification requirements.

FCC ID: 2AZUJ-SYS-C60-LMC1
IC ID: 27093-SYSC60LMC1

Ethernet port is used for firmware updates and it is used only in production at LA MARZOCCO.

• Machine CE plate:

• Machine ETL plate:

⚠ WARNING ⚠

The machine is intended to be permanently connected to fixed wiring, and it is mandatory that a residual current device (RCD) with a rated residual operating current not exceeding 30mA is installed.

⚠ WARNING ⚠

The Coffee Boiler and Steam Boiler contain water at elevated temperature. Water temperature over 125°F / 52°C can cause severe burns instantly or death from scalding (Coffee Boiler 207°F/97°C - Steam Boiler 256°F / 124°C)

⚠ WARNING ⚠

Replace fuses with the same size, type and rating. e.g. F1 = 2A, 250V

⚠ WARNING ⚠

At each installation, the machine should be equipped with a new set of tubes for plumbing and related gaskets.

⚠ WARNING ⚠

Water pressure supply must be between 0,2 and 0,6 MPa if sufficient pressure is not available we suggest that an additional water supply system is used.

⚠ WARNING ⚠

Before making any electrical connections make sure that the two strain relief connectors are firmly secured to the body of the machine in order to prevent inadvertent stress on the power cables.

⚠ WARNING ⚠

This machine should not be installed in kitchens.

⚠ WARNING ⚠

Hazardous voltage disconnect from power supply before servicing.

⚠ WARNING ⚠

The manufacturer declines any responsibility for any event leading to liability suits whenever grounding has not been completed according to current local, national, and international regulations and electrical codes, or other electrical parts have been connected improperly.

⚠ WARNING ⚠

The motor pump must be situated close to the machine in an accessible place for maintenance but not for accidental interference and where there is an optimal air circulation.

⚠ WARNING ⚠

- U.S.A. and CANDA only - Do not connect to a circuit operating at more than 150V to ground on each leg.

⚠ WARNING ⚠

This machine is not suitable for outdoor use. Jets of water should not be used to clean the machine, nor should it be placed where water jets are used.

⚠ WARNING ⚠

In order to prevent cracks or leakage: do not store or install the Coffee machine in places where in boiler or hydraulicsystem to freeze.

⚠ WARNING ⚠

Disconnect from power supply before the connection with the water pump.

⚠ WARNING ⚠

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or with lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.

Water specifications table

		Min.	Max.
T.D.S.	ppm	90	150
Total Hardness	ppm	70	100
Total Iron (Fe^{+2}/Fe^{+3})	ppm	0	0,02
Free Chlorine (Cl_2)	ppm	0	0,05
Total Chlorine (Cl_2)	ppm	0	0,1
pH	value	6,5	8,5
Alkalinity	ppm	40	80
Chloride (Cl^-)	ppm	not more	30

N.B.: Test water quality (the warranty is void if water parameters are not within the range specified in the section “installation”)

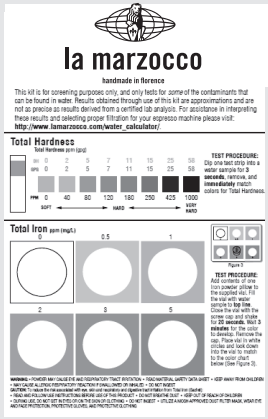
Note:

- The drinking water mains valve and the circuit breakers for the electrical system need to be located in the most convenient position for the operator to access them easily and quickly.
- This machine complies with the standard 61000-3-11, the impedance at the supply interface must be Zmax= 0.041 Ω.

Espresso machine installation, strada X

1) Fill water reservoir with potable water.

Once the espresso machine has been unpackaged, placed on a hard surface.
Remove the drain tray and slide the water reservoir until the water reservoir fill cover is accessible. Remove the cover and fill water reservoir with potable water. Replace the fill cover and slide the water reservoir to the operating position and replace the drain tray. In order to connect the machine up to the water mains proceed according to the indications given in the Installation Guide and in compliance with any local/ national safety standards of the location in which the machine is being installed.
To guarantee a correct and safe functioning of the machine and to maintain an adequate performance level and a high quality of the beverages being brewed it is important that the incoming water be of a hardness greater than 7°f (70ppm, 4°d) and less than 10°f (100ppm, 6°d), pH should be between 6.5 and 8.5 and the quantity of chlorides be less than 30mg/l . Respecting these values allows the machine to operate at maximum efficiency. If these parameters are not present, a specific filtration device should be installed, while always adhering to the local national standards in place regarding potable water.
In order to enable you to check if your water supply is within the suggested ranges, La Marzocco machines will be equipped with two units of a quick water test kit (see image below) including 6 test-strips and instruction cards.
The parameters that you can measure are Total Hardness, Total Iron, Free Chlorine, Total Chlorine, pH & Total Alkalinity, Chlorides.



Ideally, you should perform a test on the water BEFORE the water treatment system and again AFTER the water system in order to verify if this is actually matching our suggested ranges.
Once the test has been performed, learn which treatment system is most appropriate for your particular water supply by filling out the online water calculator on our website: LA MARZOCCO WATER CALCULATOR (http://www.lamarzocco.com/water_calculator/).

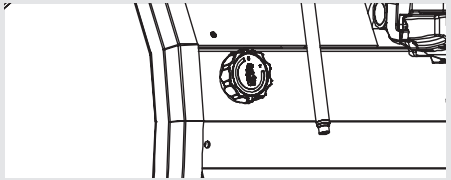
2) Connect espresso machine to power supply.

Connect the espresso machine to a power supply that is rated in accordance with the serial plate on the espresso machine.

3) Filling the boilers with water.

Complete the following steps to properly fill the boiler tanks:

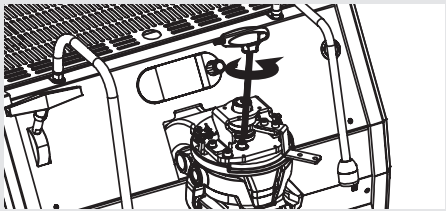
Steam boiler: Turn the main switch to position “1”, the steam boiler will then automatically fill to a predetermined level. When the correct water level in the steam boiler is reached, the machine will automatically stop filling.



NOTE: It may be necessary to re-fill the water reservoir during this process.

Coffee boiler: The water flows inside the coffee boiler directly when the water pump is activated. When the machine is turned on the electronics will activate the water

pump to fill both boilers.
Since the inflow of water will compress the air in the boiler it will be necessary to remove or "bleed" the air from the coffee boiler.
All air must be removed in order to completely "saturate" the coffee boiler/ group assemblies.
To remove the air from the boiler, or "bleed the group", it will be necessary to remove the plastic cap and the handle from the top of the group.



Loosen the bleed screw to allow air to escape until water flows from below the screw head. Tighten the screw to stop the water from flowing. Over tightening can cause damage to the sealing washer and the group cover.

4) Verify filling of boilers.
The installation is now complete and the espresso machine should be heating to the operating temperatures.

Brewing after first installation
Once the first installation procedures are finished, before proceeding with brewing coffee, hot water and steam, please follow these steps:

- Engage the portafilter by inserting it into the group head and rotate the handle from left to right. Once the portafilter is inserted properly, you can move the paddle on the left side to start the flow of water through the portafilter. Brew water through the group for at least two minutes.
- Being careful to avoid burns, turn on steam wand for at least one minute.
- Turn on the hot water valve for the time necessary to allow at least 1 liter of water to be brewed.

5) Waiting for the espresso machine to heat to operating temperature.
During this time, the pointer of the coffee boiler pressure gauge may reach as high as 12 bar. This may happen anytime that the heating element is in the "on" condition. If the pressure exceeds 12 bar then it will be necessary to adjust the expansion valve in such a manner that the pressure never exceeds 12 bar.
In normal operating conditions, the coffee boiler pressure gauge can read anywhere from 0-12 bar. When brewing, the pressure should be set to approximately 9 bar.
NOTE: As the steam boiler reaches operating temperature you may hear air and steam escaping from the boiler. This is a normal sound. As the water boils, air in the boiler is replaced by steam and exits through the vacuum breaker. As the boiler get closer to operating temperature the vacuum breaker closes and the steam is

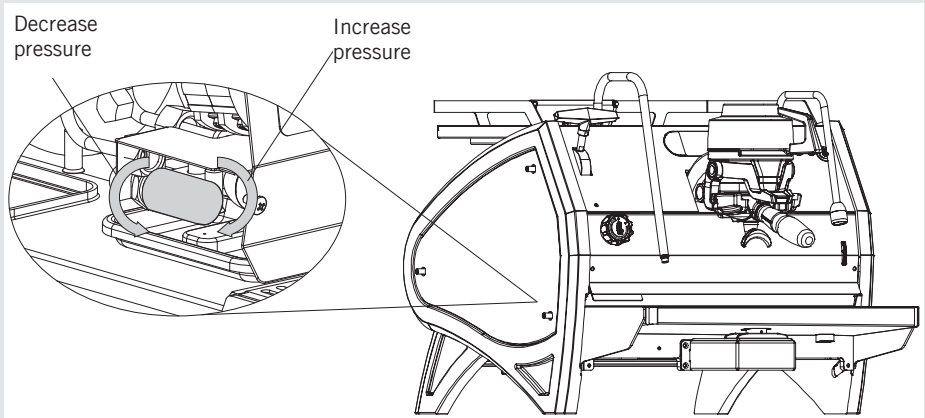


Figure 2 - Expansion Valve Adjustment

no longer able to escape. This process allows the air in the steam boiler to escape and to be replaced by water vapor.

6) Adjusting the expansion valve.
The expansion valve is a component that limits the maximum pressure in the coffee boiler. Heating the coffee boiler causes the water within to expand. Since the coffee boiler is completely saturated, the expanding water causes an increase in pressure within the boiler. Without a safety device the increase in pressure could cause a rupture in the boiler. The pressure in the coffee boiler should never exceed 13 bar. The valve is hot, so, using adequate protection, rotate the expansion valve clockwise to increase pressure. To decrease pressure, rotate the expansion valve counter clockwise (see the following diagram).

7) Adjusting volumetric pump pressure.
The volumetric pump is factory set at 3 bar pressure. If it becomes necessary to change the pressure please use the following procedure:

1. Remove the left glass panel.
2. Locate the water pump adjustment screw and loosen the lock nut.
3. Adjust the volumetric pump pressure to the desired measurement, looking at the relative pressure gauge.
4. Rotate clockwise to increase pressure and counter-clockwise to reduce pressure.

NOTE: The volumetric pump pressure should be adjusted when the machine is operating and coffee is present in the portafilter.

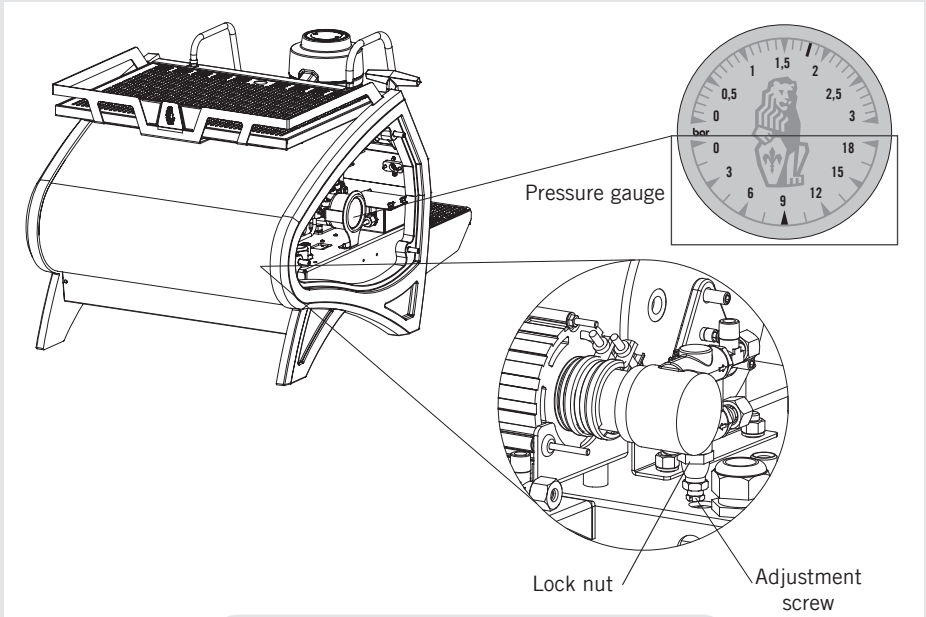


Figure 3 - Water Pump Pressure Adjustment

4. Maintenance and Periodic Cleaning Operations

⚠ WARNING ⚠

If the above-mentioned instructions are not adhered to the manufacturer cannot be held responsible for damage to persons or things.

⚠ WARNING ⚠

In order to prevent cracks or leakage: do not store or install the coffee machine in places where temperature may cause water in boiler or hydraulic system to freeze.

⚠ WARNING ⚠

The machine is intended to be permanently connected to fixed wiring, and it is advisable that a residual current device (RCD) with a rated residual operating current not exceeding 30mA is installed.

⚠ WARNING ⚠

The machine must be installed so that qualified technical presonnel can easily access it for eventual maintenance.

⚠ WARNING ⚠

The machine must not be dipped in, nor splashed with, water in order to clean it. For cleaning operations, please follow the instructions listed below very carefully.

⚠ WARNING ⚠

Do not remove the filter holder while relative group is brewing hot liquids.
The Coffee Boiler contains water at elevated temperature. Water temperature over 125°F / 52°C can cause severe burns instantly or death from scalding.

⚠ WARNING ⚠

This machine is for professional use only and should be installed in locations where its use and maintenance is restriced to trained personnel.

⚠ WARNING ⚠

Jets of water should not be used to clean the machine, nor should it be placed where water jets are used.

1) Cleaning groups and and drain wells

- Put a tablespoon of detergent powder for coffee machines into the blind filter, supplied with the machine, and tighten it onto the group you want to clean by using a normal filter holder.

- Turn the Paddle Valve on and off approximately 10 times (10 seconds intervals) on each group.

- Rinse the group using a normal filter, by running hot water through it several times.

2) Cleaning filters

- Put 2 or 3 teaspoons of detergent powder for coffee machines in about 1/2 a litre of water inside a heat-resistant container and boil.
- Dip filters in the boiled solution and leave them fully submerged for about 30 minutes.
- Rinse thoroughly with clean water and run hot water through one group several times with the filters in place.
- Make one cup of coffee and discard in order to remove any unpleasant flavor.

3) Cleaning filter holders (portafilters)

Using the proper cleaning tool (brush) wash the filter holders under hot water, a neutral detergent may also be used.For extraordinary cleaning see the Portafilter Manual.

4) Cleaning the drain collector

Remove the drain tray grill at least twice a week and clean, pull out the water drain collector and clean it thoroughly. Inspect and clean also the drain box and remove any leftover grounds.

5) Cleaning the body

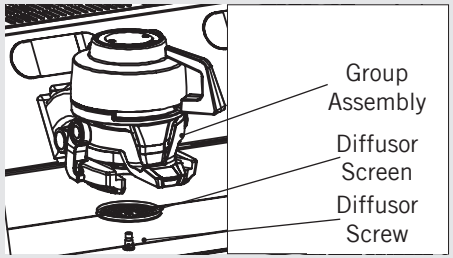
Wipe the stainless steel surfaces with a soft, non abrasive cloth in the direction of the glazing marks, if any. Do not use any alcohol or solvents whatsoever on painted or imprinted parts in order not to damage them.

6) Cleaning the hot water and steam nozzles

Steam nozzles must be cleaned immediately after use with a damp cloth and by producing a short burst of steam so as to prevent the formation of deposits inside the nozzles themselves, which may alter the flavor of other drinks to be heated. Hot water nozzles must be cleaned periodically with a damp cloth.

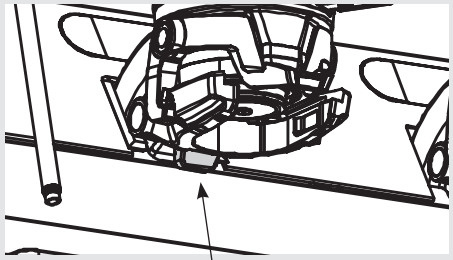
7) Cleaning the diffuser screen

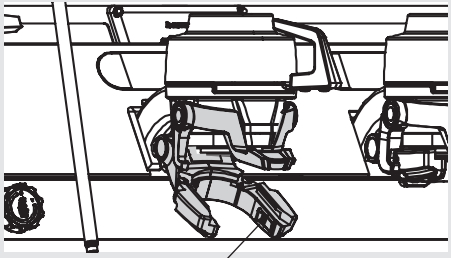
- Due to filter holder discharge operations (subsequent to coffee brewing), a certain amount of coffee grounds may slowly build-up on and obstruct, even partially, the diffuser screen. To clean it, you must first remove it by unscrewing the diffuser screw.
- Put 2 or 3 teaspoons of cleaning detergent for coffee machines in about 1/2 a litre of water inside a heat-resistant container and boil.
- Place the diffuser screen(s) and diffuser screw(s) in the solution and leave them fully submerged for about 10 minuti.
-Rinse thoroughly with clean water. Install and run hot water through each group several times with the screen installed.



8) Cleaning the portafilter group

After pressing the straight-in release lever, it is possible to use a non-abrasive soft cloth to clean the portafilter support.
Do not use aggressive solvents on varnished parts or plastic parts to avoid damage.
Clean the cover panels using a soft cloth.
Only clean with a wet cloth or with a cloth soaked with warm water and neutral soap.





Portafilter Support

9) Water Filter/Softener

Please see the documentation accompanying the water filter/softener for proper operating and cleaning instructions.

If the machine has not been used for more than 8 hours or, in any case, after long periods of being idle, in order to use the machine to its full potential it is necessary to perform some cleaning cycles before brewing beverages as follows:

- **Groups:** with the portafilters engaged in the groups brew water through each for at least two minutes
- **Steam:** Being careful to avoid burns, turn on each steam wand for at least one minute.
- **Hot water:** Turn on the hot water valve for the time necessary to allow the following quantities of water to be brewed:

- At least 1 liter for a 1/2 group machine
- At least 2 liters for a 3 group machine

- **Steam boiler draining:** to activate this function you need to access the programming menu. Yearly, we recommend to fully drain the steam boiler by means of the specific drain cock located on the side of the boiler or under the boiler.

10) Depressurize the steam boiler

Press and hold the encoder knob to set the espresso machine to "OFF", then push down the steam lever in order to depressurize the steam boiler.

IMPORTANT

If the machine is not going to be used for long periods of time, it is advisable to follow these safety indications:

- Disconnect the machine from the water mains or interrupt the water connection via a mains tap.
- Disconnect the machine from the electrical mains.

Cleaning frequency

Daily
- Portafilter
- Filter
- Diffuser screen
- Diffuser screw
- Steam wand (just after use)
- Drain grille

Weekly
- Water Reservoir
- Drain Box

Monthly
- Cleaning the hot water nozzle

1) De-commissioning and demolition

Start by setting the main switch to the “0” or OFF position.

Disconnecting from the power outlet

Disconnect the espresso machine from the electrical network by switching off the associated circuit breaker or circuit protection device. Remove the power supply cord from the power connection. Remove the Pump Motor Power Cord from the water pump motor.

Disconnecting from the water system

Shut off the water supply by closing the specific tap located upstream of the water filter/softener inlet. Disconnect the water pipe at the water filter/softener inlet. Remove the hose connecting the espresso machine to the water pump. Remove the reinforced plastic tubing on the drain connection.

At this point, the machine may be removed from the bar, being very careful not to drop it or squash your fingers.

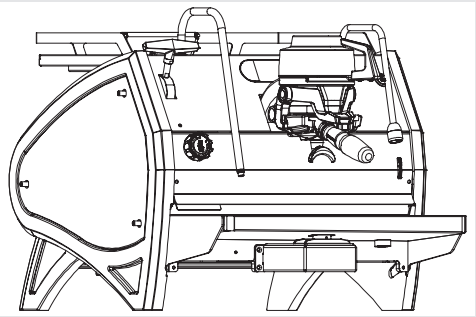
The machine is made out of various materials and therefore, if you do not intend to put it back in service, it must be taken to a special disposal company which will select the materials which can be recycled and discard the others.

Current regulations make it illegal to discard such machine by leaving it on public grounds or on any private property.

Recycling notice: Warning for the protection of the environment.

Used Electrical and electronic waste contains hazardous but also valuable and scarce materials which should be recovered and recycled properly. We kindly ask that you contribute to the protection of the environment and natural resources by delivering used equipment to the relevant recycling locations if such locations are available in your country.

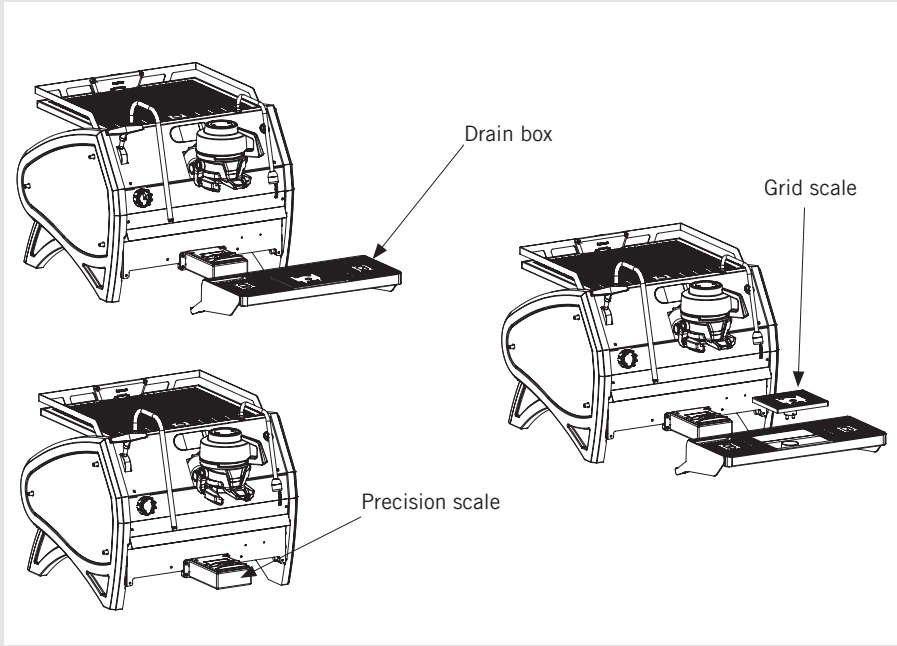
6. Installation Guide



1 Unpack espresso machine and set on a level surface. Ensure all accessories are included with shipment. Check for any visable damage to espresso machine.

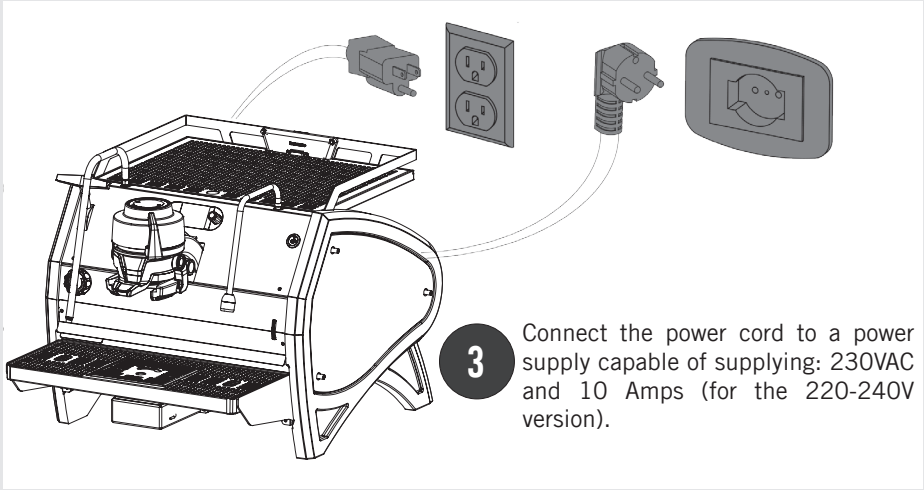
⚠ WARNING ⚠

The coffee machine must be placed in a horizontal position on a counter higher than 80 cm from the ground.



2 Remove/Open the fill cover and fill the reservoir with filtered water. Slide the reservoir back into position and replace the drain box. Make sure the drain box is inserted fully. The water reservoir must make contact with the level indicators on the rear side.

NOTE: The Strada X 1 group is configured to work with the water reservoir.

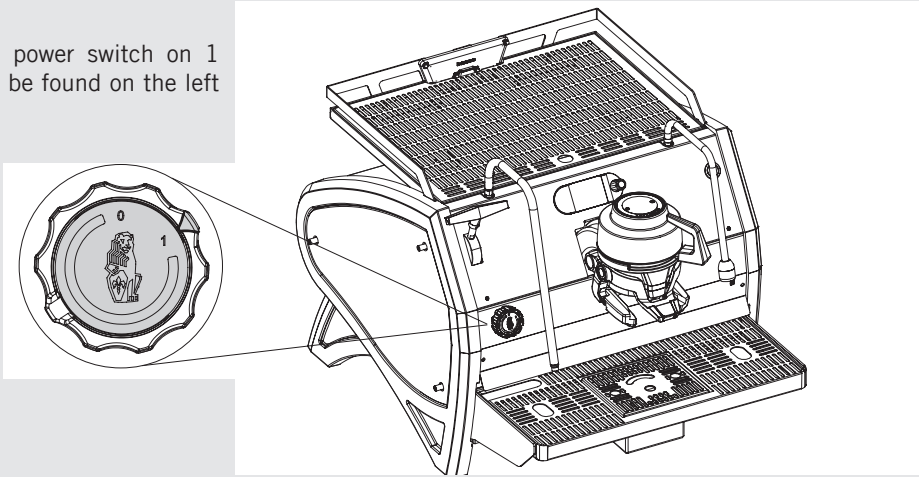


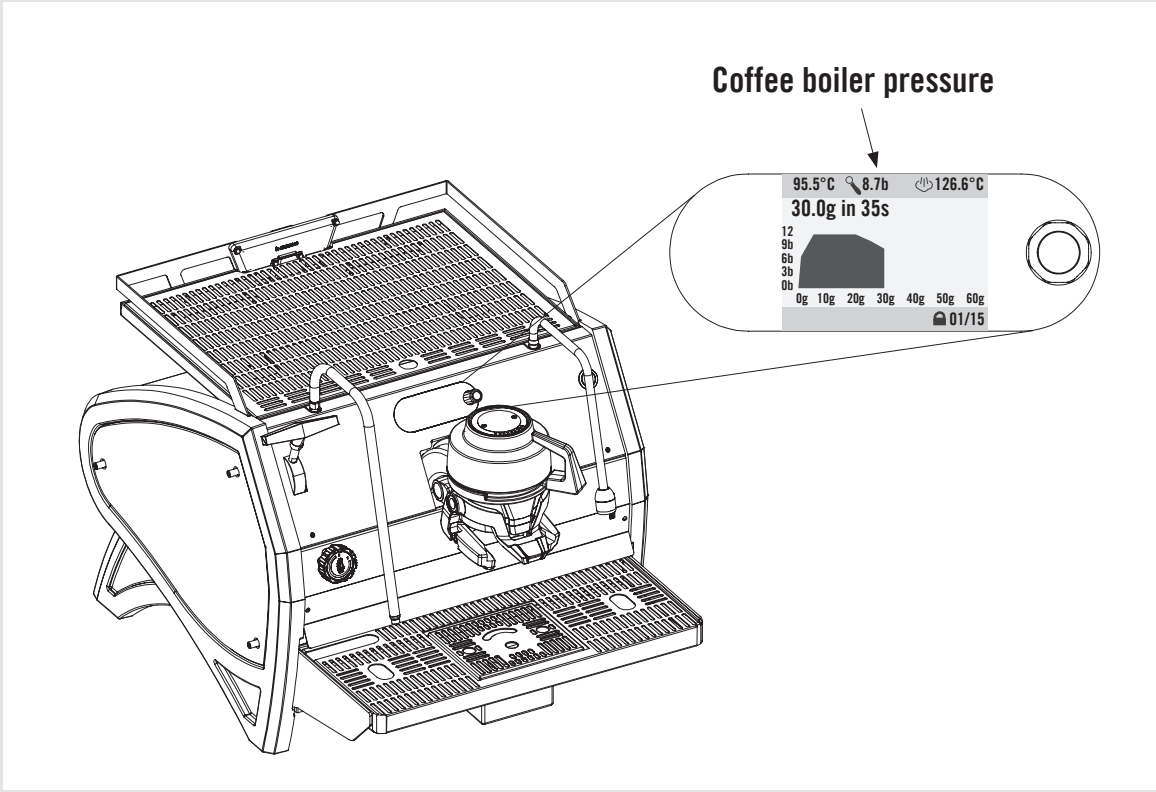
3 Connect the power cord to a power supply capable of supplying: 230VAC and 10 Amps (for the 220-240V version).

⚠ WARNING ⚠

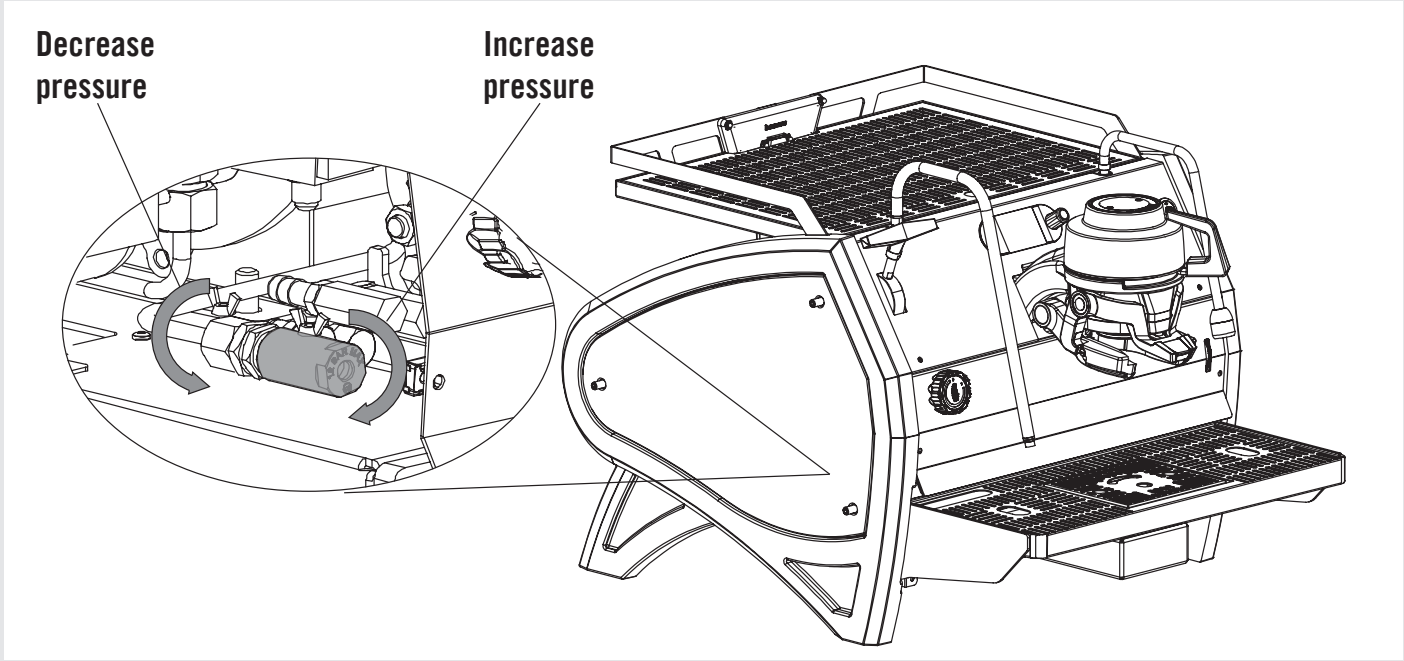
The manufacturer declines any responsibility for any event leading to liability suits whenever grounding has not been completed according to current local, national, and international regulations and electrical codes, or if other electrical parts have been connected improperly.

4 Turn on power by turning the main power switch on 1 position. The main power switch may be found on the left in front of the machine.





5 Next it will be necessary to check the expansion valve. As the coffee boiler heats to operating temperature the pressure in the coffee boiler will rise. There is an expansion valve behind the drain tray that allows some water to escape during this process to limit the maximum pressure in the coffee boiler to 13 bar. Please monitor the coffee boiler pressure gauge during the initial heating process. You should notice the gauge approach 13 bar and stop. If the pressure gauge does not reach 13 bar or if the pressure gauge rises above 13 bar, then it will be necessary to adjust the expansion valve. Please follow the next step to properly adjust the expansion valve.

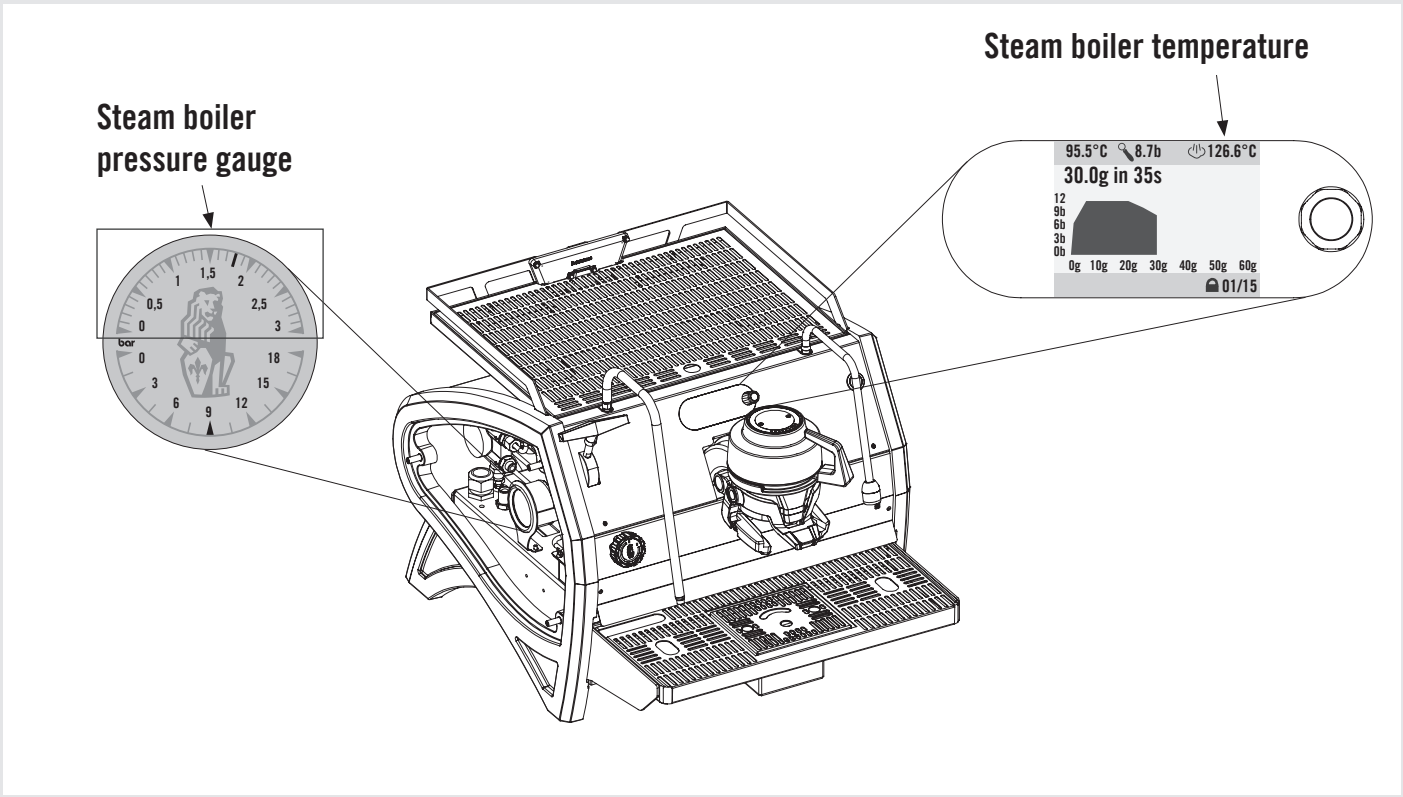


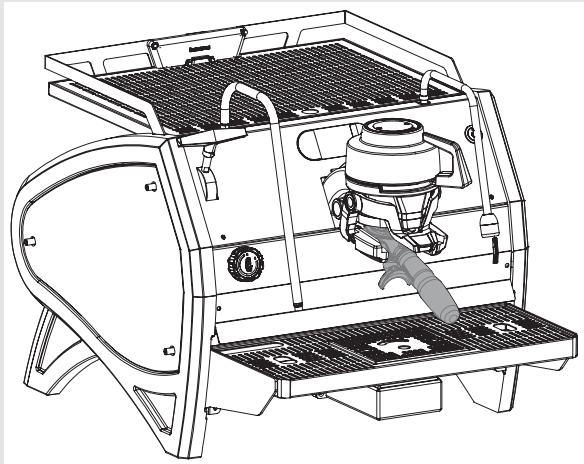
6 Please follow this procedure if it is necessary to adjust the expansion valve. First remove the left side glass to access the expansion valve. The expansion valve protrudes through the sheet metal, has the shape of a hexagon, is brass in color and 18 mm (tool). The valve will be hot, so, using adequate protection, in order to adjust the expansion valve rotate the valve clockwise to raise the pressure and counter-clockwise to reduce the pressure. It may be necessary to use a spanner to rotate the expansion valve in 1/4 turn or less increments until the desired pressure is achieved. Replace the left side glass after each adjustment to ensure the machine is operating correctly.

⚠ WARNING ⚠

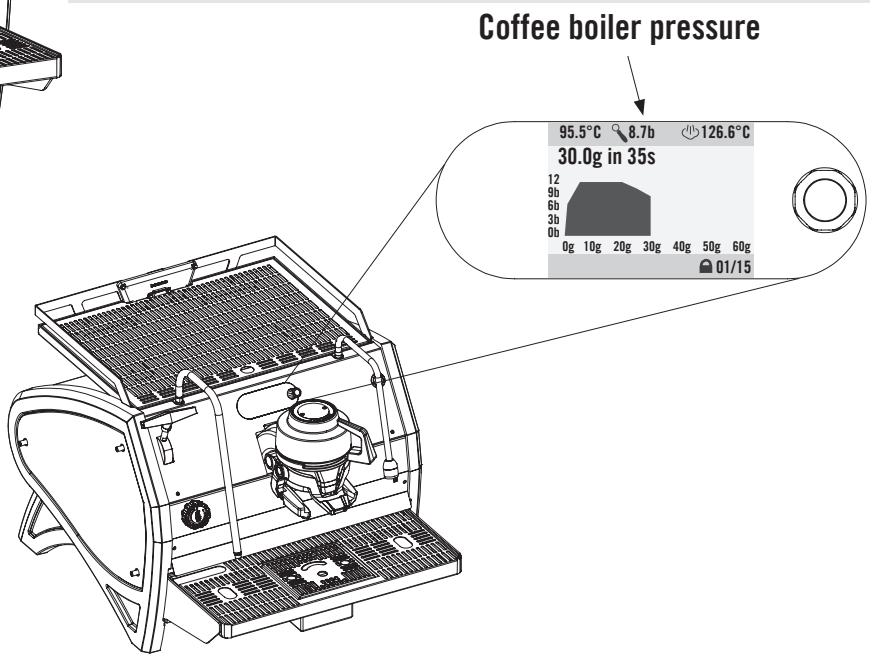
The expansion valve can discharge water as hot as 200°F / 93°C. Adequate protection for handling this component is needed before attempting to adjust.

7 You may also monitor the steam boiler heating progress by watching the steam boiler pressure gauge. The steam boiler is set at approximately 1,4 Bar of pressure at the factory.
Once the pressure gauge reaches this point the heating will stop.





8 When the espresso machine is ready place ground coffee into the portafilter and activate the brewing process.



9 When brewing, the coffee boiler pressure should be between 0-13 bar. The steam boiler pressure should be set at 1,4 bar but can operate at any setting between 1,3 bar and 2 bar.