

manual

modbar - pour over system



modbar[®]

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Operating Manual V1.0 - 05/2025
MAN.37.1

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modbar®

La Marzocco S.r.l.

Via La Torre 14/H
Località La Torre
50038 Scarperia e San Piero
(Firenze) - ITALIA

www.modbar.com | @modbar

T: +39 055 849 191
F: +39 055 849 1990

Original instructions verified by the manufacturer.



Scan QR Code to view the complete Software Programming Guide available on the modbar website International or US & Canada.

Printed on recycled paper.

certifications available:



1. General Warnings and Safety Specifications

WARNING

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

WARNING

The Tap 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.

WARNING

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

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

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

- Ensure that the specifications on the equipment name plate correspond to the main electrical supply to which you will connect the Modbar.

- 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.

- Improper use or installation of Modbar equipment can cause product damage and or serious injury to end user. Modbar will not be held responsible for any damages or injuries occurring if equipment has been misused, installed improperly, or tampered with.

- When you receive your equipment, thoroughly inspect the packaging and equipment for any signs of damage. If damage is suspected, please contact Modbar support before attempting to install or operate the equipment.

- Modbar equipment is not intended for use outdoors or in an unconditioned environment where freezing temperatures may occur.

- Do not leave machine unattended during brewing processes.

- Do not use wet cloth to clean screens or switches on unit(s) as they are not waterproof.

- Repairs to Modbar equipment should be made only by trained technicians and use only Modbar approved parts.

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

- 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.

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

- Using any electrical device requires that certain fundamental rules be observed.

- 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.
- Before performing any maintenance and/or cleaning operations, turn the main power switch to the OFF position and disconnect the machine from the power source by unplugging the cord or by switching off the relative circuit breaker. For

any cleaning operations, follow exclusively the instructions contained in the manual.

- If the equipment is operating in a faulty manner or breaks down, turn the main power switch to the off position, disconnect the machine from the power source (as described in the previous paragraph), 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 technician using only original parts. Noncompliance with the above could compromise the safe operation of the equipment.

- Do not obstruct air intake and exhaust grilles.
- The machine's power supply cable must not be replaced by users. In the event that the power supply cable is damaged, shut off the equipment, disconnect the machine from the power supply by switching off the relative circuit breaker, and close the water supply valve. To replace the power supply cord, contact a qualified professional.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- 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 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.

- The coffee machine must be placed in a horizontal position on a counter.
- 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.
- The machine must not be dipped in, nor splashed with water in order to clean it. For

cleaning operations, please follow the instructions very carefully.

- 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).
- This machine should not be installed in kitchens.
- 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.

- 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.

- The weighted sound pressure level of the machine is lower than 70dBA.

CAUTION – Risk of fire and electric shock. Replace only with manufacturer's cord set, part No. E-0118-01

Product Handling and Transportation

Modbar equipment is shipped in factory approved packaging. Upon receipt of equipment, thoroughly

inspect the packaging for damage. If damage is suspected, contact Modbar immediately.

In the event that equipment needs to be returned to Modbar, or shipped for any reason, it should be shipped in the factory approved packaging. If you have discarded the packaging, please contact Modbar for replacements.

The equipment must be properly drained prior to shipment, to avoid damage from freezing. If you have questions about how to properly drain equipment for shipping, please contact Modbar support.

Do not store the equipment in places where temperature may cause water in the boilers to freeze.

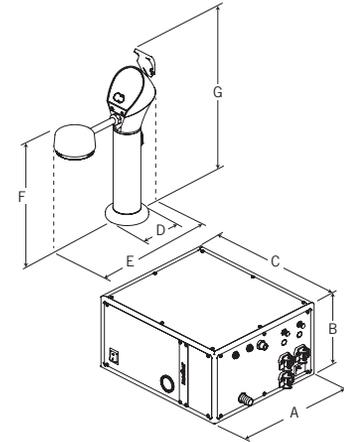
- Any modification to the equipment is prohibited; the manufacturer cannot be held liable for damage to property, animals, and/or persons if the equipment undergoes technical and aesthetic changes, changes in performance and characteristics, and in general is tampered with in one or more of its constituent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

- 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.



Dimensions and weights common to all machines



A [mm]	363
B [mm]	216
C [mm]	436
WEIGHT _{Module} [kg]	22

D [mm]	109
E [mm]	295
F [mm]	307
G [mm]	440
WEIGHT _{top} [kg]	8,5

2. Definition of Available Models

This operating manual refers exclusively to the following models, of our own manufacture:

MODBAR, Pour Over System

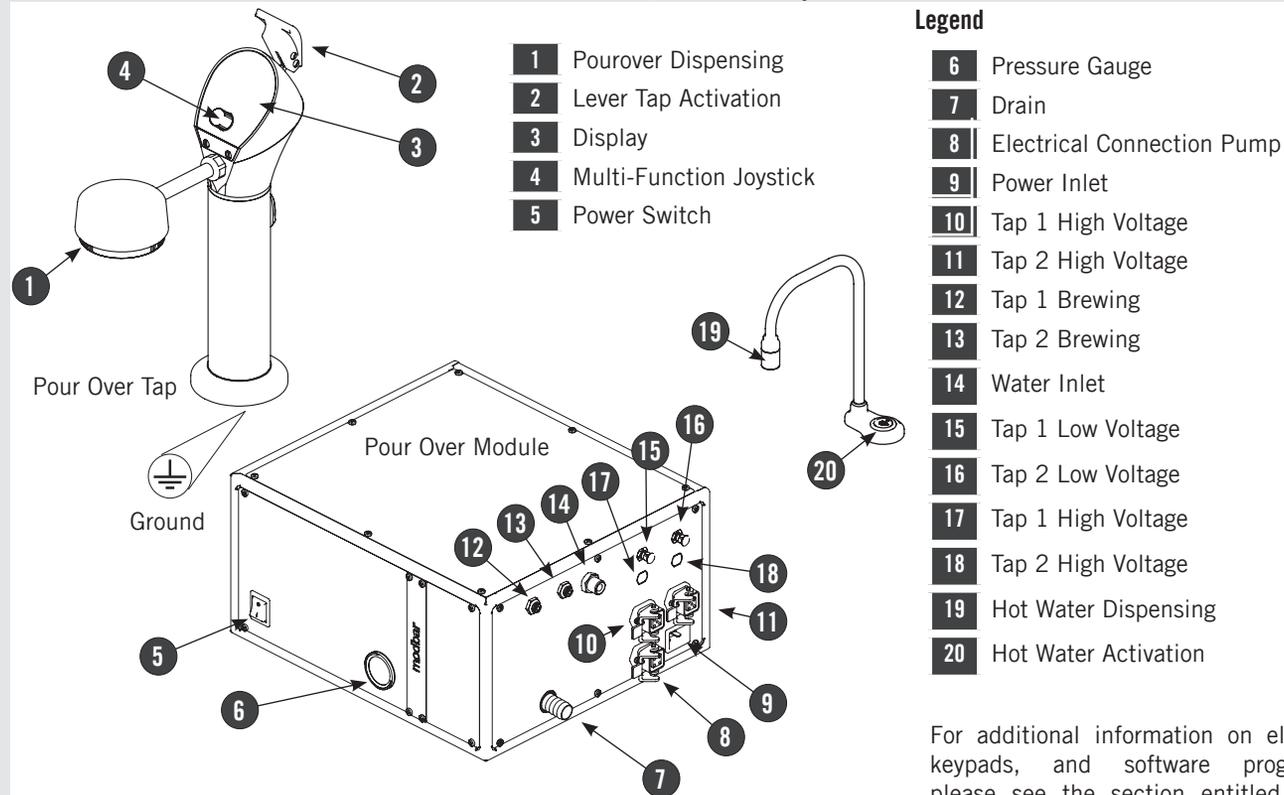


Fig. 1 - Pour Over System

For additional information on electronics, keypads, and software programming, please see the section entitled Software Programming your Machine.

WARNING

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

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

This machine should not be installed in kitchens.

WARNING

For the connection of the machine, it must be provided a suitable disconnection device near the installation, so that in case of trip, it is possible to operate the device near the machine.

WARNING

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

WARNING

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

WARNING

Installation on the counter: For cutting the counter refer to cutting template placed inside the package.

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

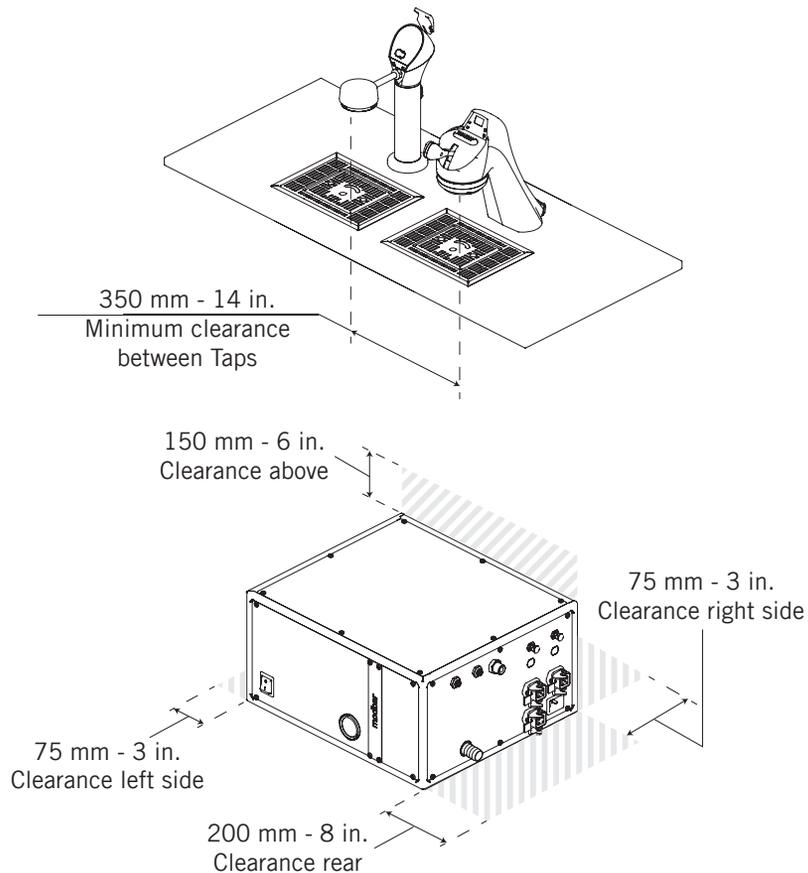
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or with lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.

WARNING

- U.S.A. and CANADA 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.

Recommended Clearances**Fig. 2 - Installation guide**

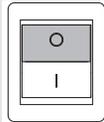
Note:

- 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.

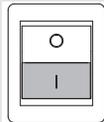
1) Power Switch Function

The two-position power switch on the Modbar module back panel has two separate functions: ON and OFF.

0 - Off: In this position, the module is in the off position.



I - Operating Mode: In this position, the module is in operating mode. Power is applied to the heating elements, and all functions operate as normal.



2) Installation guide

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.

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 hydraulics system to freeze.

Upon installation, the Modbar module must be primed before use. This is accomplished by the following steps.

- Ensure that filtered water is supplied to the module.
- Ensure that the power switch is in the off position.
- Ensure that the module power cable is plugged into its appropriate power source.
- Press the power switch to position “1” or ON.
- Actuate the tap handle in manual mode, as described in the “Dispensing Operations” section of this guide.
- After water begins to pour from the tap (This may take some time on a new system) allow water to flow for at least 30 seconds to ensure that the system is primed.

3) General Use

During general use, the module is already primed, and it is not necessary to prime the system. To start the module, follow these steps:

- Ensure that filtered water is supplied to the module.
- From the off position, turn the power switch clockwise to place it into operating mode.
- At this point, the elements will begin to heat. When each heat zone reaches set temperature, the module is ready for use.

4) Water Quality

Water quality is very important to the proper function of your Modbar equipment. Improper water filtration can lead to serious problems with both your equipment and the quality of the coffee produced. At a minimum, the following water standards need to be met.

Water specifications table

Total Dissolved Solids (All Equipment)	90-150 ppm
Total Hardness (Steam Only)	Less than 3 gpg
Total Hardness (Espresso and Pour-Over)	Less than 5 gpg
pH (All Equipment)	6.5-7.5

N.B.: For more detailed information about water quality, please visit www.modbar.com/ support.

4. Dispensing Operations

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
This machine is designed only for hot drinks.

1) Dispensing after the first installation

After the first installation, add 0.5 litres of hot water to clean the hydraulic circuit and saturate the system.

Repeat this operation for all taps.

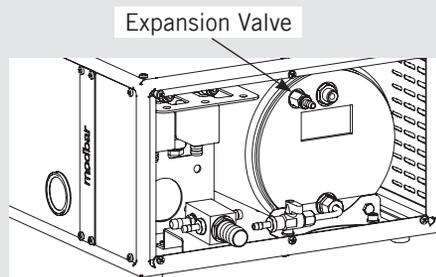
2) Water pump

Whenever hot water is dispensed, the pressure of the pump can be adjusted by turning the by-pass screw (located under the cap to which the supply pump

is connected) clockwise to increase the pressure and anti-clockwise to decrease it. Adjust the pressure only when a unit is dispensing.

Note: When the heating element of the boiler is operating, the water expands, increasing the initial pressure. When the maximum pressure is reached, the expansion valve (safety) starts to work, releasing a few drops of water thus preventing the pressure from exceeding 11-12 bar.

If the pressure exceeds 12 bar, remove the valve and clean it to eliminate any oxidation. This remedy is also valid if the valve remains open in the discharge position (for example, if the pressure does not rise to approximately 8 bar).



3) Manual dispensing / input of a recipe

The hot water supply is controlled by a lever on the top of the dispenser.

This lever operates a solenoid valve that allows water to reach the dispensing area. To dispense, move the lever from the closed position (top) to the open position (bottom). The lever returns to its initial position thanks to a spring located under the lever itself.

To stop the water flow, push the lever down again.

If flushing is required, hold the lever down for 3 seconds and release. The lever will return to its initial position and the water flow will continue. Press the lever again to stop the flow.

5. Maintenance and Periodic Cleaning Operations

WARNING

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

WARNING

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

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

When cleaning the display, do not use alcohol or overly aggressive chemical reagents.

WARNING

The machine must be installed so that qualified technical personnel 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

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 Boiler contains water at elevated temperature. Water temperature over 125°F / 52°C can cause severe burns instantly or death from scalding.

WARNING

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

General service/maintenance safety guidelines

- Before performing any maintenance and/or cleaning operations, turn the main power switch to the OFF position and disconnect the machine from the power source by unplugging the cord or by switching off the relative circuit breaker. For any cleaning operations, follow exclusively the instructions contained in the manual.
- Always use care when performing maintenance, as the equipment may be hot. We recommend allowing the

equipment to fully cool before performing any maintenance procedures.

1) Regular cleaning procedures

Regular cleaning procedures are important to both the longevity of the equipment and to the quality of the beverages which it produces. Following these procedures will help ensure long life and great tasting beverages.

2) Cleaning the spray head

- Put 2 or 3 teaspoons of detergent powder Puro Caff for coffee machines in about 1/2 a liter of water inside a heat-resistant container and boil.
- Dip spray head(s) in the boiled solution and leave them fully submerged for about 30 minutes.
- Rinse thoroughly with clean water and run hot water through the dispenser several times with the tips in place.

3. 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, imprinted, or plastic parts in order not to damage them. Clean only with a damp soft cloth or possibly soaked in warm water and mild soap.

4) Cleaning the display

Clean only with a damp soft cloth or possibly soaked in warm water and mild soap. Do not use alcohol or products containing alcohol or overly aggressive chemical reagents that could damage the components.

5) Cleaning the exterior of the equipment

The exterior of the taps and modules should be periodically cleaned. We recommend wiping the equipment with a damp microfiber cloth. Do not use cleaning solutions containing strong acids or caustic solutions. Take care not to use excessive liquid when cleaning around electronics, so as not to damage them.

6) Water Filtration/Softener

It is very important that the media for your water filtration is replaced on a regular basis, in accordance with the manufacturer's recommendations. Please refer to the documentation for your filtration system for proper operating and cleaning instructions.

6. De-commissioning and Demolition

1) De-commissioning and demolition

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

Disconnecting from the power outlet

Disconnect the 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.



7. Mandatory Maintenance and Check-up Operations

It is important that periodic maintenance be performed to keep your equipment in peak operating condition. Maintenance should be carried out by a qualified technician. Depending on usage, schedules may vary, but we recommend the following:

EVERY THREE/FOUR MONTHS

- Check brew temperature
- Check water quality
- Check all switches for proper operation
- Inspect water dispensing solenoid valve
- Inspect plumbing for leaks or clogs

EVERY YEAR (in addition to the above)

- Inspect electrical wiring
- Inspect boiler safety switches
- Remove and clean/inspect boiler temperature probes

EVERY 3 YEARS (in addition to the above)

- Check the interior of the boilers, and if necessary rinse out with a proper cleaning product allowed for food and beverage appliances

- **Module not heating:**

Verify that the power switch is turned clockwise to the operating mode position and not counter-clockwise to the standby mode position.

- **Note on safety reset switches:**

The pour-over module features two safety reset thermostat controlled switches, one on each boiler. If a boiler does not heat it may be due to the activation of one of these switches, which is triggered by excess temperature and signifies abnormal operation and possibly failed components. The safety switches mentioned are all internal to the pour-over module and are not user re-settable. If you believe a safety switch has been activated, the module or tap may require service by an authorized technician. Please contact Modbar for additional support and information.

- **Tap not dispensing:**

Verify that the water supply to the module is turned on. If you are still having trouble dispensing, verify that the flow control valve on the tap connection is not all of the way closed.

- **Button only dispenses in manual:**

Verify that you have a program assigned to the button in question. Check this in the profile screen, and verify that the profile is assigned left or right.

- **Module not dispensing water:**

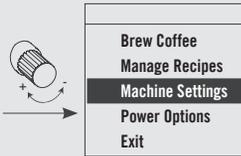
Verify that water is turned on to the module.

Verify that water pressure is adequate. The operable pressure range for Modbar equipment is 0.25-0.50MPa. If water pressure is too low, the module will not dispensing water.

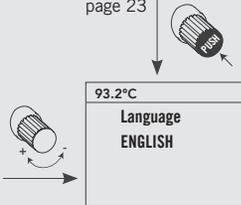
9. Software Programming Guide

“Barista” Programming

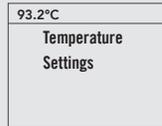
93.2°C 1/3
PUSH THE LEVER TO START
IN OUT
4 20g 300ml
4 BLOOMING PHASE
60 ml 00:37
LONG PUSH THE LEVER TO RINSE
page 20



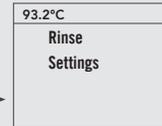
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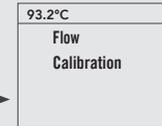
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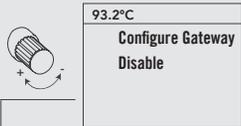
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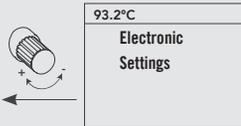
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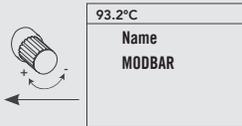
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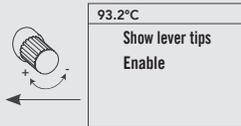
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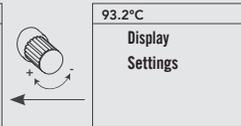
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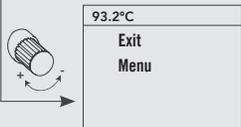
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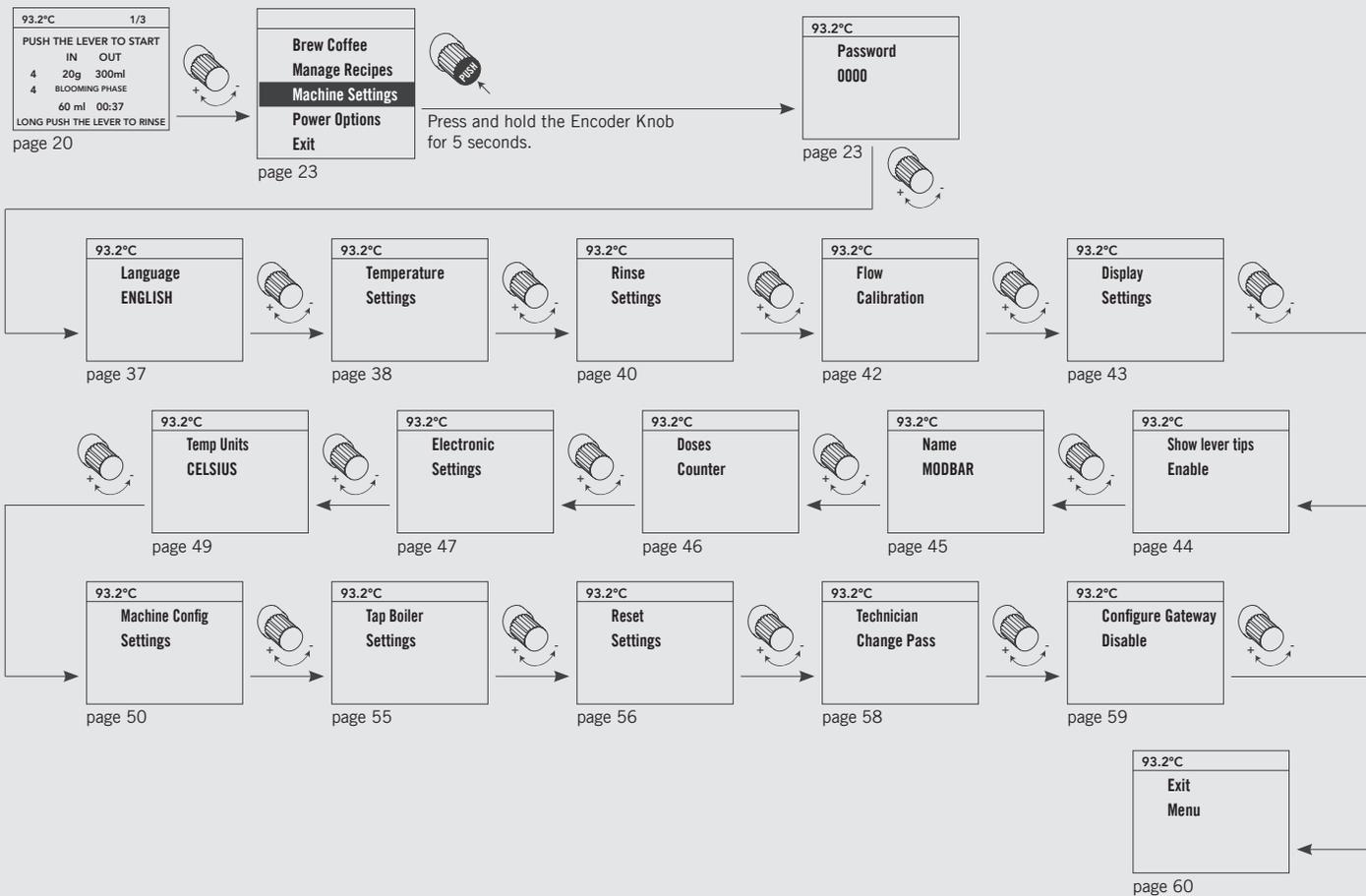


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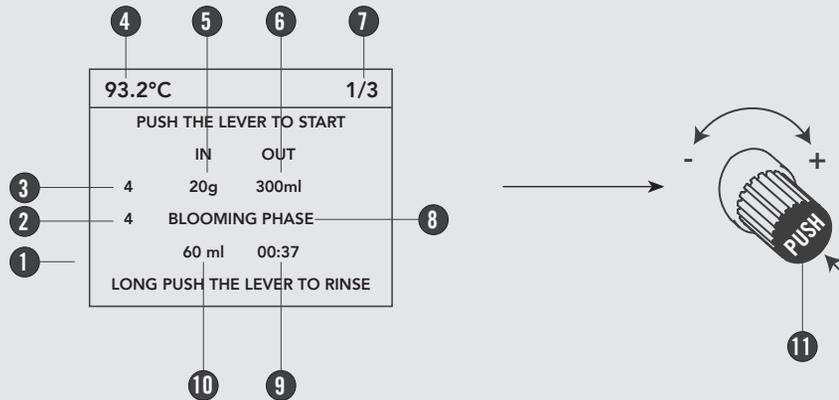


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“Technical” Programming



Programming Display

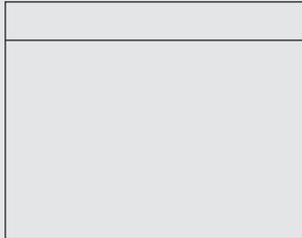


- | | | | | | |
|---|--|---|---|----|---|
| 1 | Graphic programming display with Encoder | 6 | Amount of water dispensed in the recipe "OUT" | 10 | Amount of water dispensed in the first pourover. |
| 2 | Number of recipe pauses | 7 | Recipe number | 11 | Encoder knob: Rotating to the right increases the value. Rotating to the left decreases the value. Pressing allows to browse the software menu, to access the functions or to confirm the first installation. |
| 3 | Number of recipe dispenses | 8 | Indication of what the two values below refer to. | | |
| 4 | Boiler temperature | 9 | First pause time | | |
| 5 | Grammes of coffee used "IN" | | | | |

The display enables the operator to interact with the machine to visibly change parameter values. The display also provides valuable information to the operator.

There are several warnings that can be displayed to alert the operator of an unusual condition or a fault. Additionally, simple messages are displayed alerting the operator that an action has been started or that a process needs to begin.

Turning the Machine On

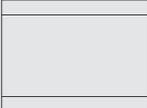


Description

The following is the procedure for turning on the power to the machine.

- Please follow the procedures carefully to avoid any damage to the machine.

- Proceed checking for water connection to the machine.
- Proceed making sure you have filled the boilers.

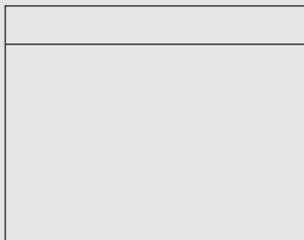
Display	Operating Procedure
 <p data-bbox="170 711 300 816">93.2°C Use Lever to Fill Boiler</p> <p data-bbox="170 840 300 945">93.2°C IN OUT 20g 300ml BLOOMING PHASE 60ml 00:37</p>	 <ol style="list-style-type: none"> <li data-bbox="348 615 794 645">1 Turn the Main Switch to the 1 position. <li data-bbox="348 735 1509 789">2 To continue with the start up process, it will be necessary to activate the tap lever until water flows from the group, activate again the tap lever to stop the water flows. <li data-bbox="348 880 918 910">3 To complete the start up process, press any button.

⚠ WARNING ⚠

HAZARDOUS VOLTAGE DISCONNECT FROM POWER SUPPLY BEFORE SERVICING

Shut Down Procedures

Turning the Machine Off

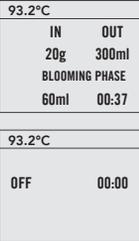


Description

The following is the procedure for turning off power to the machine.

- Please follow the procedures carefully to avoid any damage to the machine.

- This machine has two off settings. One setting turns off all of the components in the machine and the other turns off power to the complete machine.

Display	Operating Procedure
	<ol style="list-style-type: none"> <li data-bbox="310 599 1025 627">1 The following is the procedure for safely turning off the machine. <li data-bbox="310 711 1207 739">2 The message shown to the left will be displayed when the machine is switched on. <li data-bbox="310 840 1207 868">3 The message shown to the left will be displayed when the machine is switched off. <p data-bbox="348 922 1480 1006">During servicing or other conditions that warrant it, the main switch should be turned to the 0 position. The machine is off and display should be blank. It is important to follow this procedure when turning off the machine. Failure to do so can damage the electronics.</p> 

Programming Mode

PUSH THE LEVER TO START		
	IN	OUT
4	20g	300ml
4	BLOOMING PHASE	
	60 ml	00:37
LONG PUSH THE LEVER TO RINSE		

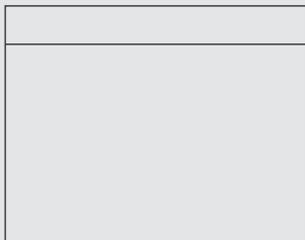
Description

- To change the values of any parameter the operator must first enter into the programming mode.
- There are two levels within the programming mode that allow the programming of specific parameters.
- The two programming levels are as follows:
 - **Barista Programming** - The parameters contained within this level are ones the operator can change to affect the quality of the espresso. No password is required for access.
 - **Technical Programming** - The parameters contained within this level are ones the operator can change to affect the performance of the machine. These

Display	Operating Procedure
<div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> 93.2°C IN OUT 20g 300ml BLOOMING PHASE 60ml 00:37 </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> 93.2°C Brew Coffee Manage Recipes Machine Settings Power Options Exit </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> 93.2°C Language ENGLISH </div> <div style="border: 1px solid black; padding: 5px;"> 93.2°C Password 0000 </div>	<ol style="list-style-type: none"> 1 While the machine is on, rotate the Encoder Knob until the following display appears. Press the Encoder Knob to access the “Barista” programming menu. 2 Press and hold the Encoder Knob. After about 5 seconds the “Technician” programming display will appear. (see point 5) 3 This is the “Barista” programming level. To set the boiler, to set on/off, and etc.. 4 This is the “Technical” programming level. Using the Encoder Knob to move between the available parameters, press the Encoder Knob to confirm.

Accessing Programming Mode

Programming Mode



Description

parameters are set in the factory and their adjustment requires the intervention of a service technician La Marzocco recommends that no changes are made at this level. The Technician Password is required for access.

Display	Operating Procedure
	<p>6 You must scroll to the exit menu to exit the programming mode, or press the Encoder Knob for 2 seconds.</p>

Language

Description

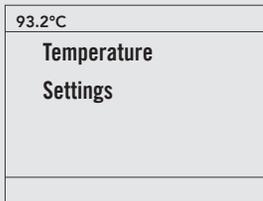


- This parameter allows the operator to change the language of the display.

Display	Operating Procedure
	<ol style="list-style-type: none"> <li data-bbox="348 618 1351 647">1 When the machine is turned on, rotate the Encoder Knob until the following display appears. <li data-bbox="348 735 1526 792">2 Press the Encoder Knob to access the parameter, rotate the Encoder Knob to choose the desired language, press the Encoder Knob to confirm your choice.

“Barista” Programming

Temperature



Description

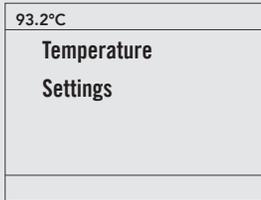
- This parameter allows the operator to adjust the water temperature of the module boiler and Taps.

Display	Operating Procedure
	<p>1 When the machine is turned on, rotate the Encoder Knob until the following display appears.</p>
	<p>2 Press the Encoder Knob to access the menu.</p>
	<p>3 Press the Encoder Knob to access the menu, rotate the Encoder Knob to modify the value, press the Encoder Knob to confirm the desired value.</p>

WARNING

**THE BOILER CONTAINS WATER AT ELEVATED TEMPERATURES.
WATER TEMPERATURE OVER 52°C CAN CAUSE SEVERE BURNS INSTANTLY OR DEATH FROM SCALDING.**

Temperature



Description

- This parameter allows the operator to adjust the water temperature of the module boiler and Taps.

Display	Operating Procedure
<p>A screenshot of the 'Tap1 Water Temperature' menu. It shows the current temperature '93.2°C' at the top and the target temperature 'Tap1 Water Temperature 94.0 °C' below it.</p>	<p>4 Press the Encoder Knob to access the menu, rotate the Encoder Knob to modify the value, press the Encoder Knob to confirm the desired value.</p>
<p>A screenshot of the 'Tap2 Water Temperature' menu. It shows the current temperature '93.2°C' at the top and the target temperature 'Tap2 Water Temperature 94.0 °C' below it.</p>	<p>5 Press the Encoder Knob to access the menu, rotate the Encoder Knob to modify the value, press the Encoder Knob to confirm the desired value.</p>
<p>A screenshot of the 'Back' menu. It shows the current temperature '93.2°C' at the top and the text 'Back' below it.</p>	<p>6 Press the Encoder Knob to quit the submenu.</p>

⚠ WARNING ⚠

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“Barista” Programming

Rinse

93.2°C
Rinse Settings

Description

- This parameter allows the operator to adjust the hot water supply time for washing the group.
- The rinse function is activated by operating the lever shown in figure 1 page 8 (item 2), moving it from the

dispensing position to the deactivation position within 1 second. The machine will dispense hot water for a certain number of seconds (the default setting is 4 seconds, but this can be changed to access the programming menu).

Display	Operating Procedure						
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td>Brew Coffee</td> </tr> <tr> <td>Manage Recipes</td> </tr> <tr> <td>Machine Settings</td> </tr> <tr> <td>Power Options</td> </tr> <tr> <td>Exit</td> </tr> </table>	93.2°C	Brew Coffee	Manage Recipes	Machine Settings	Power Options	Exit	<ol style="list-style-type: none"> 1 When the machine is turned on, rotate the Encoder Knob until the following display appears. 2 Press the Encoder Knob to access the menu. 3 Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose between Manual and Automatic, press the Encoder Knob to confirm the option.
93.2°C							
Brew Coffee							
Manage Recipes							
Machine Settings							
Power Options							
Exit							
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td>Rinse Settings</td> </tr> </table>	93.2°C	Rinse Settings					
93.2°C							
Rinse Settings							
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td>Rinse Mode Automatic</td> </tr> </table>	93.2°C	Rinse Mode Automatic					
93.2°C							
Rinse Mode Automatic							

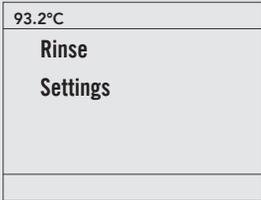


WARNING



THE BOILER CONTAINS WATER AT ELEVATED TEMPERATURES.
WATER TEMPERATURE OVER 52°C CAN CAUSE SEVERE BURNS INSTANTLY OR DEATH FROM SCALDING.

Rinse



Description

- This parameter allows the operator to adjust the hot water supply time for washing the group.
- The rinse function is activated by operating the lever shown in figure 1 page 8 (item 2), moving it from the

dispensing position to the deactivation position within 1 second. The machine will dispense hot water for a certain number of seconds (the default setting is 4 seconds, but this can be changed to access the programming menu).

Display	Operating Procedure
	<p>4 Press the Encoder Knob to access the menu, rotate the Encoder Knob to modify the value, press the Encoder Knob to confirm the desired value.</p>
	<p>5 Press the Encoder Knob to quit the submenu.</p>

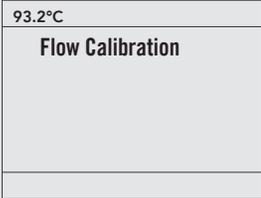
⚠ WARNING ⚠

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WATER TEMPERATURE OVER 52°C CAN CAUSE SEVERE BURNS INSTANTLY OR DEATH FROM SCALDING.**



“Barista” Programming

Flow Calibration



Description

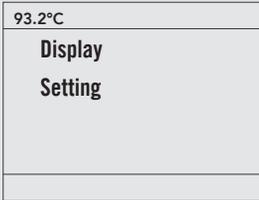
- This parameter is used by the technician to calibrate the water flow during the initial installation

Display	Operating Procedure
<div data-bbox="128 579 267 691"> <p>93.2°C</p> <ul style="list-style-type: none"> Brew Coffee Manage Recipes Machine Settings Power Options Exit </div> <div data-bbox="128 707 267 819"> <p>93.2°C</p> <p>Flow Calibration</p> </div> <div data-bbox="128 836 267 948"> <p>93.2°C</p> <p>Place a pitcher with scale under the dispenser</p> </div>	<ol style="list-style-type: none"> 1 When the machine is turned on, rotate the Encoder Knob until the following display appears. 2 Press the Encoder Knob to start calibration. 3 Place the pitcher under the dispenser.

WARNING

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Display



Description

- This parameter allows the operator to adjust the brightness of the screen.

Display	Operating Procedure
	<p>1 When the machine is turned on, rotate the Encoder Knob until the following display appears.</p>
	<p>2 Press the Encoder Knob to access the menu.</p>
	<p>3 Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose between ENABLED and DISABLED, press the Encoder Knob to confirm the option.</p>
	<p>4 Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose between LOW, MEDIUM and HIGH, press the Encoder Knob to confirm the option.</p>

“Barista” Programming

Tips

93.2°C

Show lever tips

Enable

Description

- This parameter allows the operator to show or hide the lever tips.

PUSH THE LEVER TO START

IN OUT

4 20g 300ml

4 BLOOMING PHASE

60 ml 00:37

LONG PUSH THE LEVER TO RINSE

Display

93.2°C

Brew Coffee

Manage Recipes

Machine Settings

Power Options

Exit

93.2°C

Show lever tips

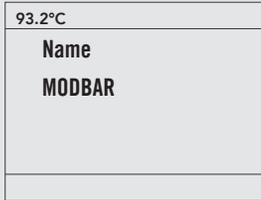
Enable

Operating Procedure

- When the machine is turned on, rotate the Encoder Knob until the following display appears.
- Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose between **ENABLED** and **DISABLED**, press the Encoder Knob to confirm the option.

Name

Description

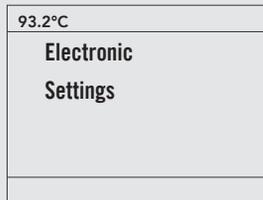


- This parameter allows the operator to program a 16 character user name.
- The user name is displayed continuously on the display on the second line.

Display	Operating Procedure
	<ol style="list-style-type: none"> <li data-bbox="348 618 1351 647">1 When the machine is turned on, rotate the Encoder Knob until the following display appears. <li data-bbox="348 738 1513 792">2 Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose the desired letter, press the Encoder Knob to confirm your choice, then proceed with the writing operations.

“Barista” Programming

Displaying the Firmware

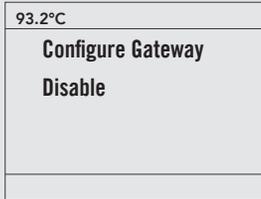


Description

- This parameter allows the operator to display the hardware and firmware version for all the electronic boards installed on the machine.

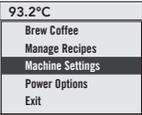
Display	Operating Procedure
<p>93.2°C</p> <ul style="list-style-type: none"> Brew Coffee Manage Recipes Machine Settings Power Options Exit 	<p>1 When the machine is turned on, rotate the Encoder Knob until the following display appears.</p>
<p>93.2°C</p> <p>Electronic Settings</p>	<p>2 Press the Encoder Knob to access the menu.</p>
<p>93.2°C</p> <p>GW Board HW v5.2.2-MP0-2 SN XXXXXXX</p>	<p>3 Rotate the Encoder Knob to display the firmware version for the machine.</p>
<p>93.2°C</p> <p>Back</p>	<p>4 Press the Encoder Knob to quit the submenu.</p>

Gateway



Description

- This parameter allows the technician to connect the coffee machine to the WiFi connection.

Display	Operating Procedure
 	<ol style="list-style-type: none"> 1 When the machine is turned on, rotate the Encoder Knob until the following display appears. 2 Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose between ENABLED and DISABLED, press the Encoder Knob to confirm the option.

“Barista” Programming

Exit Menu



Description

- This parameter allows the technician to exit the “Barista” programming and return to the normal use of the machine.

Display	Operating Procedure
	<ol style="list-style-type: none">1 Press the Encoder Knob to exit the programming mode and return to the normal use of the machine.

Language

Description



- This parameter allows the technician to change the language of the display.

Display	Operating Procedure
<p>A screenshot of the machine's LCD display showing coffee parameters: '20g IN', '300ml OUT', 'BLOOMING PHASE', '60ml', and '00:37'. At the top, it shows '93.2°C'.</p>	<p>1 When the machine is on, rotate the Encoder Knob until the following is displayed.</p>
<p>A screenshot of the machine's LCD display showing a menu with options: 'Brew Coffee', 'Manage Recipes', 'Machine Settings' (highlighted), 'Power Options', and 'Exit'. At the top, it shows '93.2°C'.</p>	<p>2 Press and hold the Encoder Knob. After about 5 seconds the following screen is displayed.</p>
<p>A screenshot of the machine's LCD display showing 'Password 0000'. At the top, it shows '93.2°C'.</p>	<p>4 After entering the password and accessing the “Technician” programming menu, rotate the Encoder Knob until the following is displayed.</p>
<p>A screenshot of the machine's LCD display showing 'Language ENGLISH'. At the top, it shows '93.2°C'.</p>	<p>5 Press the Encoder Knob to access the parameter, rotate the Encoder Knob to choose the desired language, press the Encoder Knob to confirm your choice.</p>

“Technical” Programming

Temperature

93.2°C
Temperature Settings

Description

- This parameter allows the technician to adjust the water temperature of the module boiler and Taps.

Display	Operating Procedure		
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td>Password 0000</td> </tr> </table>	93.2°C	Password 0000	<ol style="list-style-type: none"> 1 After entering the password and accessing the “Technician” programming menu, rotate the Encoder Knob until the following is displayed. 2 Press the Encoder Knob to access the menu. 3 Press the Encoder Knob to access the menu, rotate the Encoder Knob to modify the value, press the Encoder Knob to confirm the desired value.
93.2°C			
Password 0000			
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td>Temperature Settings</td> </tr> </table>	93.2°C	Temperature Settings	
93.2°C			
Temperature Settings			
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td>Boiler Module Temperature 94.0 °C</td> </tr> </table>	93.2°C	Boiler Module Temperature 94.0 °C	
93.2°C			
Boiler Module Temperature 94.0 °C			



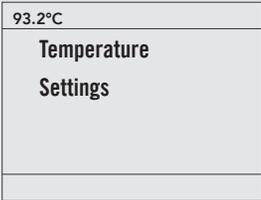
WARNING



THE BOILER CONTAINS WATER AT ELEVATED TEMPERATURES.
WATER TEMPERATURE OVER 52°C CAN CAUSE SEVERE BURNS INSTANTLY OR DEATH FROM SCALDING.

Temperature

Description



- This parameter allows the technician to adjust the water temperature of the module boiler and Taps.

Display	Operating Procedure
<p>93.2°C Tap1 Water Temperature 94.0 °C</p>	<p>4 Press the Encoder Knob to access the menu, rotate the Encoder Knob to modify the value, press the Encoder Knob to confirm the desired value.</p>
<p>93.2°C Tap2 Water Temperature 94.0 °C</p>	<p>5 Press the Encoder Knob to access the menu, rotate the Encoder Knob to modify the value, press the Encoder Knob to confirm the desired value.</p>
<p>93.2°C Back</p>	<p>6 Press the Encoder Knob to quit the submenu.</p>

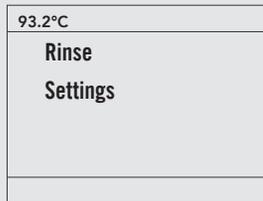
WARNING

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WATER TEMPERATURE OVER 52°C CAN CAUSE SEVERE BURNS INSTANTLY OR DEATH FROM SCALDING.



“Technical” Programming

Rinse



Description

- This parameter allows the technician to adjust the hot water supply time for washing the group.
- The rinse function is activated by operating the lever shown in figure 1 page 8 (item 2), moving it from the

dispensing position to the deactivation position within 1 second. The machine will dispense hot water for a certain number of seconds (the default setting is 4 seconds, but this can be changed to access the programming menu).

Display	Operating Procedure
	<p>1 After entering the password and accessing the “Technician” programming menu, rotate the Encoder Knob until the following is displayed.</p>
	<p>2 Press the Encoder Knob to access the menu.</p>
	<p>3 Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose between Manual and Automatic, press the Encoder Knob to confirm the option.</p>

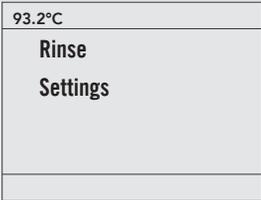


WARNING



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Rinse



Description

- This parameter allows the technician to adjust the hot water supply time for washing the group.
- The rinse function is activated by operating the lever shown in figure 1 page 8 (item 2), moving it from the

dispensing position to the deactivation position within 1 second. The machine will dispense hot water for a certain number of seconds (the default setting is 4 seconds, but this can be changed to access the programming menu).

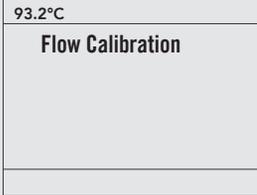
Display	Operating Procedure
<p>A screenshot of a control panel display showing '93.2°C' at the top, followed by 'Rinse Time' and '5 s'.</p>	<p>4 Press the Encoder Knob to access the menu, rotate the Encoder Knob to modify the value, press the Encoder Knob to confirm the desired value.</p>
<p>A screenshot of a control panel display showing '93.2°C' at the top and 'Back' below it.</p>	<p>5 Press the Encoder Knob to quit the submenu.</p>

WARNING

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“Technical” Programming

Flow Calibration



Description

- This parameter is used by the technician to calibrate the water flow during the initial installation

Display	Operating Procedure
	<p>1 After entering the password and accessing the “Technician” programming menu, rotate the Encoder Knob until the following is displayed.</p>
	<p>2 Press the Encoder Knob to start calibration.</p>
	<p>3 Place the pitcher under the dispenser.</p>



WARNING

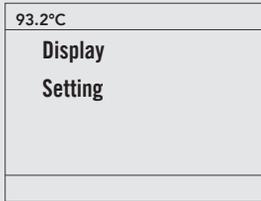


THE BOILER CONTAINS WATER AT ELEVATED TEMPERATURES.
WATER TEMPERATURE OVER 52°C CAN CAUSE SEVERE BURNS INSTANTLY OR DEATH FROM SCALDING.

Display

Description

- This parameter allows the technician to adjust the brightness of the screen.



Display	Operating Procedure
<p>93.2°C</p> <p>Password 0000</p>	<p>1 After entering the password and accessing the “Technician” programming menu, rotate the Encoder Knob until the following is displayed.</p>
<p>93.2°C</p> <p>Display Setting</p>	<p>2 Press the Encoder Knob to access the menu.</p>
<p>93.2°C</p> <p>Display Auto Dim Enabled</p>	<p>3 Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose between ENABLED and DISABLED, press the Encoder Knob to confirm the option.</p>
<p>93.2°C</p> <p>Display Brightness MEDIUM</p>	<p>4 Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose between LOW, MEDIUM and HIGH, press the Encoder Knob to confirm the option.</p>

“Technical” Programming

Tips

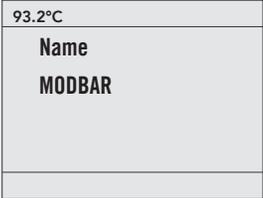
93.2°C
Show lever tips
Enable

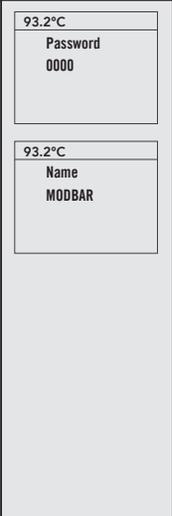
Description

- This parameter allows the technician to show or hide the lever tips.

PUSH THE LEVER TO START		
	IN	OUT
4	20g	300ml
4	BLOOMING PHASE	
	60 ml	00:37
LONG PUSH THE LEVER TO RINSE		

Display	Operating Procedure			
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td>Password</td> </tr> <tr> <td>0000</td> </tr> </table>	93.2°C	Password	0000	<ol style="list-style-type: none"> 1 After entering the password and accessing the “Technician” programming menu, rotate the Encoder Knob until the following is displayed. 2 Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose between ENABLED and DISABLED, press the Encoder Knob to confirm the option.
93.2°C				
Password				
0000				
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td>Show lever tips</td> </tr> <tr> <td>Enable</td> </tr> </table>	93.2°C	Show lever tips	Enable	
93.2°C				
Show lever tips				
Enable				

Name	Description
 <p>93.2°C Name MODBAR</p>	<ul style="list-style-type: none"> • This parameter allows the technician to program a 16 character user name. • The user name is displayed continuously on the display on the second line.

Display	Operating Procedure
 <p>93.2°C Password 0000</p> <p>93.2°C Name MODBAR</p>	<ol style="list-style-type: none"> 1 After entering the password and accessing the “Technician” programming menu, rotate the Encoder Knob until the following is displayed. 2 Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose the desired letter, press the Encoder Knob to confirm your choice, then proceed with the writing operations.

“Technical” Programming

Doses Counter

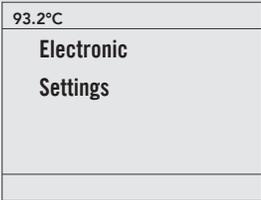
93.2°C
Doses Counter

Description

- This parameter allows the technician to review the total doses dispensed for each tap.

Display	Operating Procedure		
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td>Password 0000</td> </tr> </table>	93.2°C	Password 0000	<ol style="list-style-type: none"> 1 After entering the password and accessing the “Technician” programming menu, rotate the Encoder Knob until the following is displayed. 2 Press the Encoder Knob to access the menu. 3 Keep rotating the Encoder Knob to display the total doses of the individual taps. 7 Press the Encoder Knob to quit the submenu.
93.2°C			
Password 0000			
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td>Doses Counter</td> </tr> </table>	93.2°C	Doses Counter	
93.2°C			
Doses Counter			
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td>TAP1 Doses 6</td> </tr> </table>	93.2°C	TAP1 Doses 6	
93.2°C			
TAP1 Doses 6			
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td>Back</td> </tr> </table>	93.2°C	Back	
93.2°C			
Back			

Displaying the Firmware



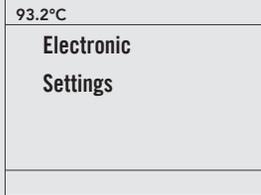
Description

- This parameter allows the technician to display the hardware and firmware version for all the electronic boards installed on the machine.

Display	Operating Procedure
<div style="border: 1px solid black; padding: 5px;"> 93.2°C Password 0000 </div>	<ol style="list-style-type: none"> After entering the password and accessing the “Technician” programming menu, rotate the Encoder Knob until the following is displayed.
<div style="border: 1px solid black; padding: 5px;"> 93.2°C Electronic Settings </div>	<ol style="list-style-type: none"> Press the Encoder Knob to access the menu.
<div style="border: 1px solid black; padding: 5px;"> 93.2°C Auto Upgrade Boards Enable </div>	<ol style="list-style-type: none"> Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose between ENABLED and DISABLED, press the Encoder Knob to confirm the option.
<div style="border: 1px solid black; padding: 5px;"> 93.2°C GW Board HW v5.2.2-MP0-2 SN XXXXXXX </div>	<ol style="list-style-type: none"> Rotate the Encoder Knob to display the firmware version for the machine.

“Technical” Programming

Displaying the Firmware



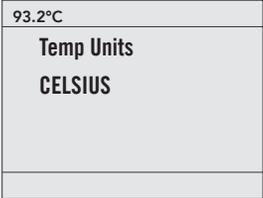
Description

- This parameter allows the technician to display the hardware and firmware version for all the electronic boards installed on the machine.

Display	Operating Procedure
<p>A screenshot of the control panel display, similar to the one above, but with a "Back" button visible below the "Electronic Settings" text. The temperature "93.2°C" is still at the top.</p>	<p>5 Press the Encoder Knob to quit the submenu.</p>

Temperature Measurement Units

Description



Press the Encoder Knob to access the parameter, rotate the Encoder Knob to choose the desired language, press the Encoder Knob to confirm your choice.

Display	Operating Procedure
 	<ol style="list-style-type: none"> <li data-bbox="348 606 1528 659">1 After entering the password and accessing the “Technician” programming menu, rotate the Encoder Knob until the following is displayed. <li data-bbox="348 735 1528 788">2 Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose between CELSIUS and FAHRENHEIT, Press the Encoder Knob to confirm the option.

“Technical” Programming

Machine Configuration

93.2°C
Machine Config Settings

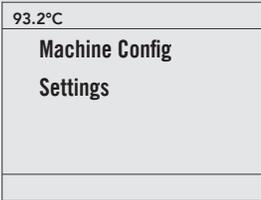
Description

- This parameter allows the technician to set different machine parameters, e.g. number of taps, power, etc.

Display	Operating Procedure		
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td style="text-align: center;">Password 0000</td> </tr> </table>	93.2°C	Password 0000	<ol style="list-style-type: none"> 1 After entering the password and accessing the “Technician” programming menu, rotate the Encoder Knob until the following is displayed. 2 Press the Encoder Knob to access the menu. 3 Press the Encoder Knob to access the menu, rotate the Encoder Knob to modify the value, press the Encoder Knob to confirm the desired value. 4 Press the Encoder Knob to access the menu, rotate the Encoder Knob to modify the value, press the Encoder Knob to confirm the desired value.
93.2°C			
Password 0000			
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td style="text-align: center;">Machine Config Settings</td> </tr> </table>	93.2°C	Machine Config Settings	
93.2°C			
Machine Config Settings			
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td style="text-align: center;">Number of Taps 1</td> </tr> </table>	93.2°C	Number of Taps 1	
93.2°C			
Number of Taps 1			
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td style="text-align: center;">Machine Type MPO</td> </tr> </table>	93.2°C	Machine Type MPO	
93.2°C			
Machine Type MPO			

Machine Configuration

Description



- This parameter allows the technician to set different machine parameters, e.g. number of taps, power, etc.

Display	Operating Procedure
<div style="border: 1px solid black; padding: 5px;"> <p>93.2°C</p> <p>Voltage 230</p> </div>	<p>5 Press the Encoder Knob to access the menu, rotate the Encoder Knob to modify the value, press the Encoder Knob to confirm the desired value.</p>
<div style="border: 1px solid black; padding: 5px;"> <p>93.2°C</p> <p>Power Frequency 50</p> </div>	<p>6 Press the Encoder Knob to access the menu, rotate the Encoder Knob to modify the value, press the Encoder Knob to confirm the desired value.</p>
<div style="border: 1px solid black; padding: 5px;"> <p>93.2°C</p> <p>Module Boiler Power 2800</p> </div>	<p>7 Press the Encoder Knob to access the menu, rotate the Encoder Knob to modify the value, press the Encoder Knob to confirm the desired value.</p>
<div style="border: 1px solid black; padding: 5px;"> <p>93.2°C</p> <p>Tap Boiler Power 250</p> </div>	<p>8 Press the Encoder Knob to access the menu, rotate the Encoder Knob to modify the value, press the Encoder Knob to confirm the desired value.</p>



“Technical” Programming

Machine Configuration

93.2°C
Machine Config Settings

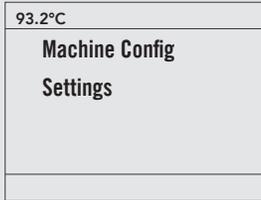
Description

- This parameter allows the technician to set different machine parameters, e.g. number of taps, power, etc.

Display	Operating Procedure		
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td>Serial Number XXXXXXXX</td> </tr> </table>	93.2°C	Serial Number XXXXXXXX	<p>9 Press the Encoder Knob to access the menu, rotate the Encoder Knob to modify the value, press the Encoder Knob to confirm the desired value.</p>
93.2°C			
Serial Number XXXXXXXX			
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td>First Startup Disable</td> </tr> </table>	93.2°C	First Startup Disable	<p>10 Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose between ENABLED and DISABLED, press the Encoder Knob to confirm the option.</p>
93.2°C			
First Startup Disable			
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td>Startup Check Level 5</td> </tr> </table>	93.2°C	Startup Check Level 5	<p>11 Press the Encoder Knob to access the menu, rotate the Encoder Knob to modify the value, press the Encoder Knob to confirm the desired value.</p>
93.2°C			
Startup Check Level 5			
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td>Tap1 Serial Number XXXXXXXX</td> </tr> </table>	93.2°C	Tap1 Serial Number XXXXXXXX	<p>12 Press the Encoder Knob to access the menu, rotate the Encoder Knob to modify the value, press the Encoder Knob to confirm the desired value.</p>
93.2°C			
Tap1 Serial Number XXXXXXXX			

Machine Configuration

Description



- This parameter allows the technician to set different machine parameters, e.g. number of taps, power, etc.

Display	Operating Procedure
	<p>13 Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose between ENABLED and DISABLED, press the Encoder Knob to confirm the option.</p>
	<p>14 Press the Encoder Knob to enable the function.</p>
	<p>15 Press the Encoder Knob to quit the submenu.</p>

“Technical” Programming

Module Boiler

93.2°C
Module Boiler Settings

Description

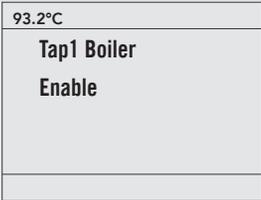
- This parameter allows the technician to enable/disable the module boiler.

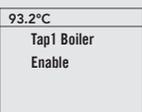
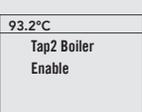
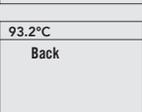
Display	Operating Procedure		
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td style="text-align: center;"> Password 0000 </td> </tr> </table>	93.2°C	Password 0000	<ol style="list-style-type: none"> 1 After entering the password and accessing the “Technician” programming menu, rotate the Encoder Knob until the following is displayed. 2 Press the Encoder Knob to access the menu. 3 Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose between ENABLED and DISABLED, press the Encoder Knob to confirm the option. 4 Press the Encoder Knob to quit the submenu.
93.2°C			
Password 0000			
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td style="text-align: center;"> Module Boiler Settings </td> </tr> </table>	93.2°C	Module Boiler Settings	
93.2°C			
Module Boiler Settings			
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td style="text-align: center;"> Coffee Boiler 1 Enable </td> </tr> </table>	93.2°C	Coffee Boiler 1 Enable	
93.2°C			
Coffee Boiler 1 Enable			
<table border="1"> <tr> <td>93.2°C</td> </tr> <tr> <td style="text-align: center;"> Back </td> </tr> </table>	93.2°C	Back	
93.2°C			
Back			

Tap Boiler

Description

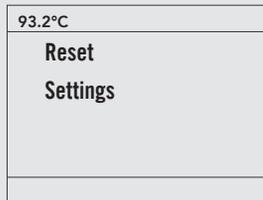
- This parameter allows the technician to enable/disable the tap.



Display	Operating Procedure
	<p>1 After entering the password and accessing the “Technician” programming menu, rotate the Encoder Knob until the following is displayed.</p>
	<p>2 Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose between ENABLED and DISABLED, press the Encoder Knob to confirm the option.</p>
	<p>3 Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose between ENABLED and DISABLED, press the Encoder Knob to confirm the option.</p>
	<p>4 Press the Encoder Knob to quit the submenu.</p>

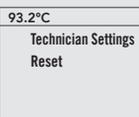
“Technical” Programming

Reset

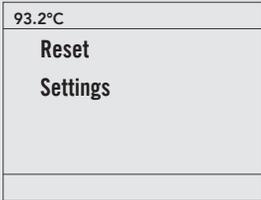


Description

- This parameter allows the technician to reset all the values returning to initial factory settings.
- It is possible to reset the settings you made in the “Barista” programming or the settings you made in the “Technical” programming.

Display	Operating Procedure
	<p>1 After entering the password and accessing the “Technician” programming menu, rotate the Encoder Knob until the following is displayed.</p>
	<p>2 Press the Encoder Knob to access the menu.</p>
	<p>3 Press the Encoder Knob to reset the settings made in the "Barista" programming.</p>
	<p>4 Press the Encoder Knob to reset the settings made in the "Technician" programming.</p>

Reset



Description

- This parameter allows the technician to reset all the values returning to initial factory settings.
- It is possible to reset the settings you made in the “Barista” programming or the settings you made in the “Technical” programming.

Display	Operating Procedure
	<p>5 Press the Encoder Knob to quit the submenu.</p>

“Technical” Programming

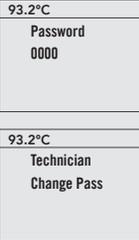
Password

93.2°C

**Technician
Change Pass**

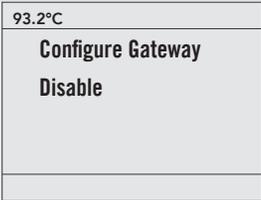
Description

- This parameter allows the technician to change the password to access the “technician” programming menu.

Display	Operating Procedure
 <p>93.2°C Password 0000</p> <p>93.2°C Technician Change Pass</p>	<ol style="list-style-type: none">1 After entering the password and accessing the “Technician” programming menu, rotate the Encoder Knob until the following is displayed.2 Press the Encoder Knob to access the menu.

Gateway

Description



- This parameter allows the technician to connect the coffee machine to the WiFi connection.

Display	Operating Procedure
 	<ol style="list-style-type: none"> 1 After entering the password and accessing the “Technician” programming menu, rotate the Encoder Knob until the following is displayed. 2 Press the Encoder Knob to access the menu, rotate the Encoder Knob to choose between ENABLED and DISABLED, press the Encoder Knob to confirm the option.

“Technical” Programming

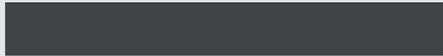
Exit Menu



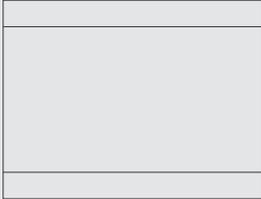
Description

- This parameter allows the technician to exit the “Technical” programming and return to the normal use of the machine.

Display	Operating Procedure
	<ol style="list-style-type: none">1 Press the Encoder Knob to exit the “Technician” programming mode and return to the normal use of the machine.



Description



Display	Operating Procedure

