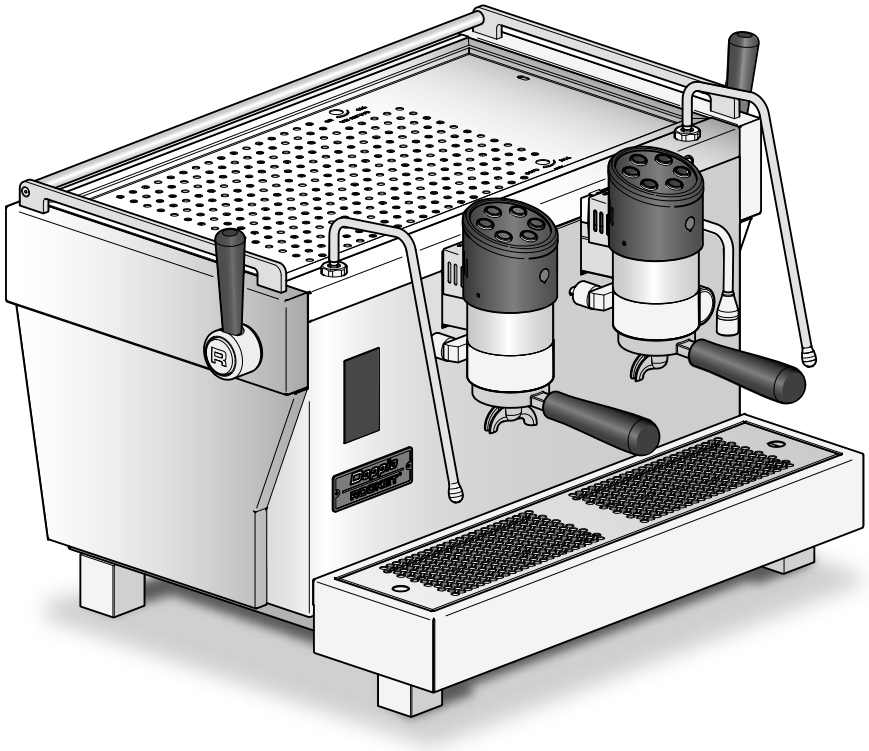
ROCKET®

ESPRESSO MILANO



DOPPIA

ESPRESSO MACHINE
USE AND MAINTENANCE MANUAL.
USER INSTRUCTIONS

TRANSLATION OF THE ORIGINAL INSTRUCTIONS

EN

IMPORTANT: Read carefully before use. Keep for future reference

I. SAFETY PRECAUTIONS

I.I. LEVEL OF TRAINING ANDINFORMATION REQUIRED OF THE USER

User:

- Is the person in charge of operating the machine and carrying out the routine cleaning operations indicated in this manual.
- Must be adequately trained and informed about the operation and residual risks present during machine operation.
- Must be able to act in accordance with the regulations governing food hygiene principles in force in the country where the machine is used.

Unauthorised tampering with any part of the machine voids the warranty and the manufacturer's liability for machine breakdowns and user injuries.

I.II. INSTALLATION

Installation operations must always be carried out exclusively by the Technician and in accordance with current health and safety regulations.

I.III. OPERATION

Although all accident-prevention devices have been adopted on the machine in order to eliminate the possible risks of use by the user, it presents some residual risks.
These so-called residual risks relate to parts of the machine that may pose a danger to the user if:

- it is misused;
- he makes an error of judgement;
- he deactivates installed safety devices by circumventing the requirements of this Manual.

The machine is also equipped with appropriate markings placed on residual risk areas that must be scrupulously observed.
Attention must be paid to the residual risks, listed below, present during operation and use of the machine, which cannot be eliminated.
It is prohibited to:

- use the machine in an altered psycho-physical condition; under the influence of drugs, alcohol, psychotropic drugs, etc;
- use the machine in a fire-risk atmosphere;
- Use the machine in an explosive, aggressive atmosphere or one with a high concentration of dust or oily substances suspended in the air.

ELECTRICAL HAZARD

The use of electrical equipment must be subject to behavioural safety regulations:

- do not touch the device when your hands or feet are wet or damp;
- do not use the device in bare feet;
- do not use extension cords;
- do not use in shower or bathing areas;
- do not pull the power cable to disconnect the device;
- the power cable of the appliance must not be replaced by the user. If the cable is damaged, switch off the machine and contact the technician only;
- do not leave the device exposed to the weather (rain, sun, etc.);
- do not access the inside of the machine;
- do not spill liquids on the machine;
- do not allow the electrical cable to be crushed and/or come into contact with sharp surfaces;
- do not allow the device to be used by persons not instructed in its use.

HIGH TEMPERATURE DANGER

Some parts of the machine can reach high temperatures and can cause burns, so these precautions must be taken:

- avoid contact with the dispensing unit, filter holder heater and the water, steam and autosteamer nozzles;
- do not direct the steam, hot water or milk in the direction of the hands or other parts of the body.

The vending machine can be used by children above the age of 8 and by people with reduced physical, sensory or mental abilities, or without experience or the necessary knowledge, as long as they are under surveillance or after they have received instructions relating to using the equipment safely and having understood the inherent risks. Children must be supervised to ensure that they do not play with the device.
The User is obliged to inform the Technician promptly if he discovers defects and/or malfunctions of the machine, the accident prevention systems and any hazardous situation of which he becomes aware.
In the event of faults in the gas system (if present), request the intervention of the technician.
The gas system (if present) must be switched off during long periods of inactivity of the machine (night or closing of the premises).
It is strictly forbidden to make changes of any kind or extent to the machine and its functions, as well as to this document.

It is the duty of the Technician to inform the User how to periodically test pressure equipment and safety devices in accordance with the regulations in force in the country of installation.
Have the technician perform periodic maintenance and check all safety devices.

I.IV. MAINTENANCE AND CLEANING

Attention must be paid to the following residual risks present during maintenance and cleaning of the machine, which cannot be eliminated.

It is forbidden to wash the machine with petrol and/or solvents of any kind.

ELECTRICAL HAZARD
Maintenance and cleaning operations must comply with the behavioural safety regulations:

- During cleaning operations, the machine must be switched off and it must be ensured that all components are at room temperature.
- do not immerse the machine in water;
- do not pour liquids on the machine or use water jets for cleaning;
- do not allow maintenance and cleaning operations to be carried out by children or inadequately trained persons;
- do not remove guards and/or body parts;
- do not access the inside of the machine;
- do not carry out maintenance and cleaning operations other than those indicated in this Manual.

HIGH TEMPERATURE DANGER
When cleaning, pay attention to certain parts of the machine that can reach high temperatures:

- avoid contact with the dispensing group and the water and steam wands;
- never direct the steam, hot water or milk delivery terminals towards your hands or other parts of the body.

I.V. PPE FEATURES

The following PPE must be used during maintenance and cleaning of the machine:

Gloves

For user protection **against cuts and abrasions** and from all parts of the machine at high temperature and in contact with food (filter holders, filters, etc.).

Only carry out the maintenance and cleaning operations indicated in this manual.
Only a specialised and authorised technician may perform maintenance and cleaning operations not specified in this document.
All maintenance operations must be carried out beforehand:

- **disconnection of the power supply;**
- **closing of the hydraulic supply;**
- **closing of the gas supply system;**
- **after the machine has cooled down completely.**

If the malfunction is not resolved, switch off the machine and request the intervention of the technician. Do not attempt any repair work.
Descaling of the equipment must be carried out by the technician in such a way that such operations do not lead to the release of materials harmful to food use.

I.VI. EMERGENCY SITUATIONS

In the event of an emergency situation occurring, take the measures laid down in the room's emergency plan and in any case proceed immediately to carry out actions according to the type of problem.

SHORT-CIRCUIT FIRE

In the event of a fire caused by a fault in the electrical system **to which the machine is connected,** take the following actions:

- Electrically disconnect the machine via the main switch;
- call the fire brigade;
- get people away from the premises;
- extinguish the flames using a $_{CO2}$ extinguisher.

General summary

1. INTRODUCTION

Read this manual carefully in its entirety before using the machine in order to optimise its performance and operate it safely.
The espresso machine you have purchased has been designed and built using innovative methods and technologies that ensure quality and reliability over time.
This Manual is your guide to the advantages gained by choosing our brand. You will find information on how to optimally utilise the machine's potential, how to keep it efficient and what to do in case of difficulties.

Before using the machine, read the instructions in this publication carefully and follow the instructions carefully. Keep this manual and all enclosed publications in an accessible and protected place. This document assumes that the current occupational safety and hygiene regulations are observed in the facilities where the machine is installed.

The manufacturer reserves the right to make any improvements and/or modifications to the product. It is guaranteed that this manual reflects the state of the art at the time the machine was placed on the market.
We would like to take this opportunity to invite you to report any proposals for improvement of both the product and the Manual.

1.1 Guideline for reading the Manual

The Manual has been divided into autonomous chapters. The sequence of the chapters reflects the temporal logic of machine use.
To facilitate the immediacy of understanding the text, terms, abbreviations and pictograms are used.
The Manual consists of a cover, an index and a series of chapters. Each chapter has its own progressive numbering. At the foot of the page is the page number.
The start page shows the identification data of the machine, the end page shows the date and revision of the Instruction Manual.

Abbreviations

Sec. = Section
Chap. = Chapter
Par. = Paragraph
P. = Page
Fig. = Figure
Tab. = Table

Units of Measurement

The units of measurement used are those indicated by the International System (SI).

1.2 Storage of the Manual

The Instruction Manual must be kept with care and must accompany the machine in all changes of ownership that it may undergo during its life.
Storage should be aided by handling it carefully, with clean hands and not by placing it on dirty surfaces. No parts must be removed, torn off or arbitrarily altered.
The Manual should be stored in an environment protected from humidity and heat and in the vicinity of the machine to which it refers.
The manufacturer can provide additional copies of the machine's instruction manual at the user's request.

1.3 Methodology for updating the Instruction Manual

The manufacturer reserves the right to modify and improve the machine without giving notice and without updating the manual already delivered to the user.

If the manual should become illegible or otherwise difficult to consult, the user is obliged to request a new copy from the manufacturer before carrying out any work on the machine.
IT IS absolutely forbidden to remove or rewrite parts of the Manual.
The User is obliged to comply properly with the instructions contained in this Manual.
The manufacturer accepts no liability for any problems arising from the incorrect use of these recommendations.
This manual is also available on the manufacturer's website on the cover of the manual.

1.4 Recipients

This Manual is addressed to the User.

Qualification of machine recipients

The machine is intended for professional and non-general use, so its use should be entrusted to qualified persons, in particular who:

- have reached the age of majority;
- Are physically and mentally fit to operate the machine;
- Are able to understand and interpret the Instruction Manual and safety instructions;
- Are familiar with safety procedures and their implementation;
- Are capable of using the machine;
- Have understood the operating procedures defined by the machine manufacturer.

1.5 Glossary and Pictograms

This section lists terms that are uncommon or otherwise have a meaning other than common.
The abbreviations used, and the meaning of the pictograms to indicate operator qualification and machine status, are explained below. Their use makes it possible to quickly and unambiguously provide the information necessary for the machine to be used correctly and safely.

1.5.1 *Glossary*

User

Person in charge of operating the machine and carrying out the routine cleaning operations indicated in this manual.

Technician

Specialised person, specifically trained and qualified to carry out the following operations in accordance with the regulations in force: transport and handling, storage, installation, commissioning, maintenance, decommissioning, dismantling and disposal of the machine.

Hazard

Potential source of injury or damage to health.

Danger zone

Any zone within and/or around machinery in which a person is subject to a risk to his health or safety.

Risk

Combination of the probability and the degree of an injury or damage to health that can arise in a hazardous situation.

Guard

Part of the machinery used specifically to provide protection by means of a physical barrier.

Personal protective equipment (PPE)

Equipment worn or held by the person for the protection of health or safety.

Intended use

Use of machinery in accordance with the information provided in the instructions for use.

User qualification

Minimum level of skills the operator must possess to perform the described operation.

Machine status

The machine status includes the operating mode and the condition of the safety devices on the machine.

Residual risk

Risks that remain despite the inherent safe design measures, safeguarding and complementary protective measures adopted.

Safety component:

- Intended to perform a safety function;
- the failure and/or malfunction of which endangers the safety of persons.

1.5.2 *Pictograms*

Descriptions preceded by these symbols contain very important information/prescriptions, particularly with regard to safety. Failure to comply can result in:

- dangers to the safety of those working on the machine;
- even serious injuries to the user (in some cases even death);
- loss of the contractual warranty;
- manufacturer's liability disclaimer.

GENERAL HAZARD symbol used in the event of danger of permanent serious injury, requiring hospitalisation, in extreme cases causing death.

ELECTRIC HAZARD symbol used in the event of danger of permanent serious injury, requiring hospitalisation, in extreme cases causing death.

HIGH TEMPERATURE HAZARD symbol used in case of danger of permanent serious injury, requiring hospitalisation, in extreme cases causing death.

CAUTION symbol used in case of danger of injury that is not serious but requires medical care by professionals.

WARNING symbol used in case of danger of minor injury that can be treated with first aid or similar measures.

NOTE symbol used to provide important information related to the subject matter.

Symbol for Mandatory Use of Protective Gloves, used in the event of danger of permanent serious injury requiring hospitalisation.

Symbol of Obligation to read the documentation, used to make the user aware of the importance of this action for his safety.

1.6 Warranty

The machine is covered by a 12-month warranty on all components excluding electrical and electronic parts as well as wear parts.

2. MACHINE IDENTIFICATION

2.1 Make and model designation

The identification of the machine and model can be found on the machine's RATING PLATE and in the accompanying

DECLARATION OF CONFORMITY.

2.2 General description

The machine which this Manual addresses consists of mechanical, electrical and electronic components whose combined action enables milk, coffee and water-based drinks to be made. This product is manufactured in accordance with the EU Directives, Regulations and Standards indicated in the accompanying EU DECLARATION OF CONFORMITY.

2.3 Manufacturer's customer service

ROCKET ESPRESSO MILANO S.R.L.
Via Curiel, 13
20060 Liscate (MI) - ITALY
service@rocket-espresso.com
Web-site: www.rocket-espresso.com

2.4 Intended use

The espresso machine is designed for the professional preparation of hot beverages such as tea, cappuccinos, coffee in long, short and espresso variants, etc. The machine is not intended for domestic use, but for professional use only.
The machine may be used under all conditions envisaged, contained or described in this documentation; any other conditions must be considered hazardous. The machine must be installed in places where access is restricted to qualified personnel who have received appropriate training (bars, restaurants, etc.).

Permitted uses

These are all those which comply with the technical characteristics, operations and uses described in this documentation and do not endanger the user's safety or cause damage to the machine or the environment.

All uses not specifically indicated in this manual are prohibited and must be expressly authorised by the manufacturer.

Intended uses

The machine is designed exclusively for professional use. The use of products/materials other than those specified by the Manufacturer, which may create damage to the machine and dangerous situations for the operator and/or persons close to the machine, is considered incorrect or improper.

Contraindications for use

The machine must not be used:

- for uses other than those set out in this paragraph, for uses other than or not mentioned in this Manual;
- using material other than that indicated in this Manual;
- with bypassed or malfunctioning safety devices.

Incorrect use of the machine

The type of use and performance for which this machine has been built impose a series of operations and procedures that cannot be changed without prior agreement with the manufacturer. All permitted behaviour is contained in this documentation, any operation not listed and described in this documentation is considered not possible and therefore dangerous.

Unintended uses

The only permitted uses are described in the Manual, any other use is considered not possible and therefore dangerous.

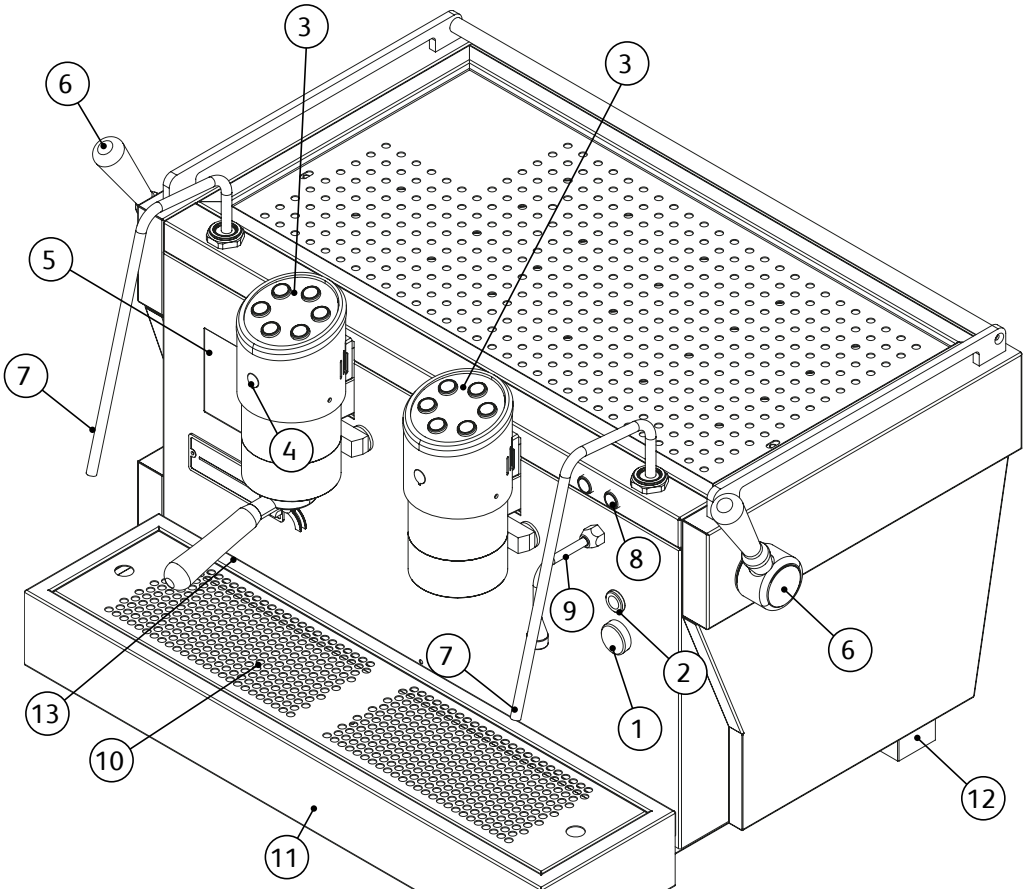
General safety measures

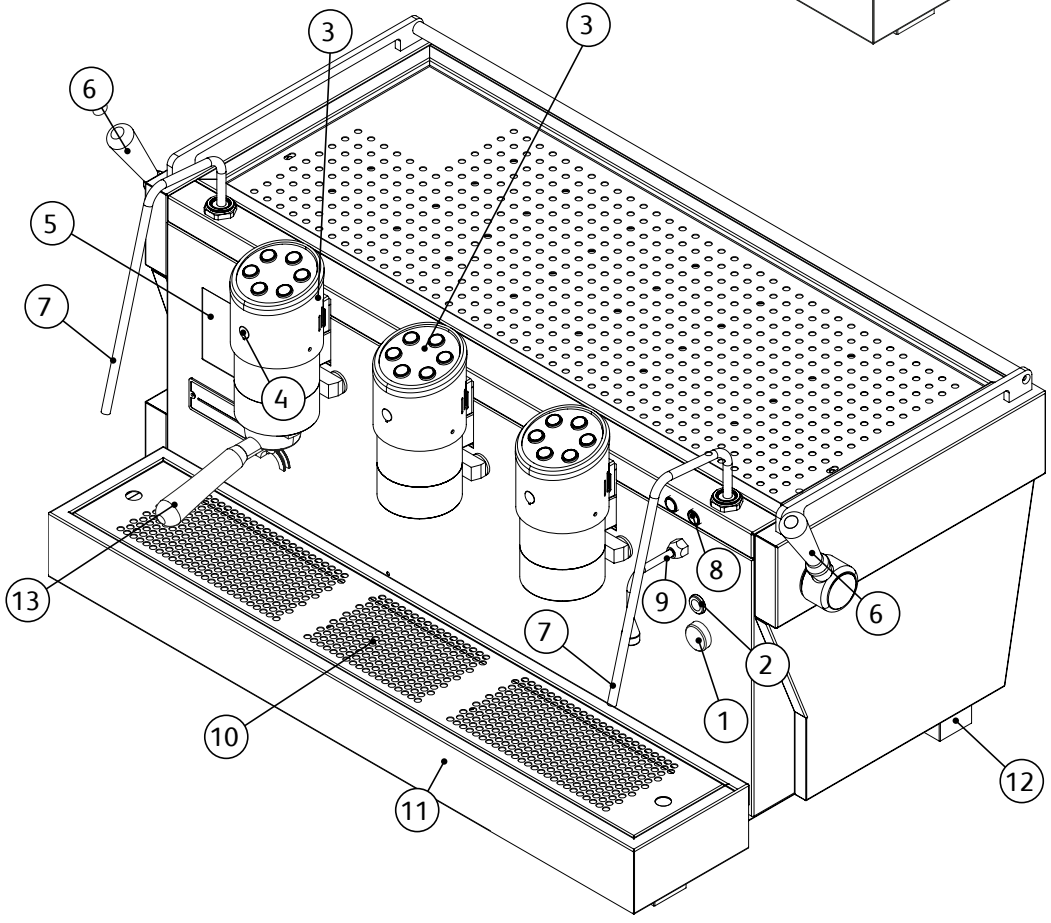
The Technician must be familiar with the risks of accidents, the devices provided for safety and the general rules on accident prevention laid down by EU directives and the legislation of the country where the machine is installed.
The Technician must be familiar with the operation of all devices on the machine. He must also have read and fully understood this Manual. Maintenance work must be carried out by the technician after the machine has been properly prepared. Tampering with or unauthorised replacement of one or more parts of the machine, the adoption of accessories that change its use and the use of materials other than those recommended in this manual, may become a risk of injury.

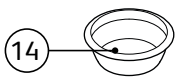
2.5 Machine illustration

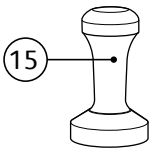
1. On-off knob
2. Machine on indicator light
3. 4 or 6* button control panel
4. Dispensing group display
5. Machine display
6. Steam knob
7. Steam wand
8. Water dispensing buttons
9. Water nozzle
10. Cup support grid
11. Drip tray
12. Feet
13. Filter holder
14. Blind filter
15. Press
16. Cleaning brush

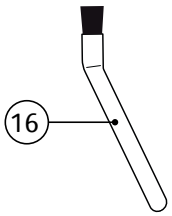
(*) optional





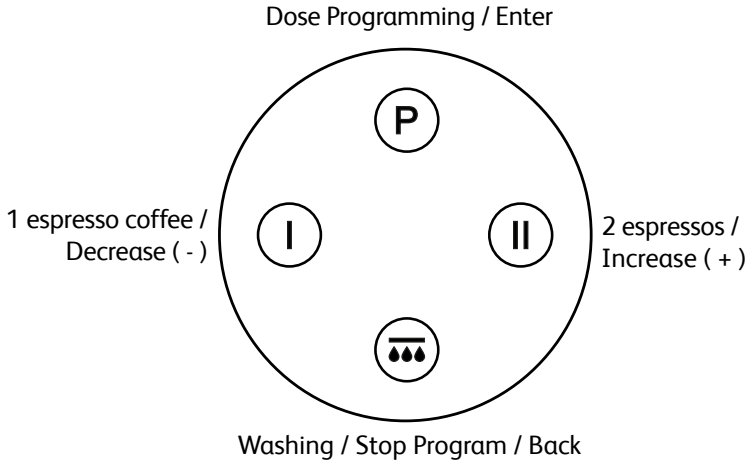




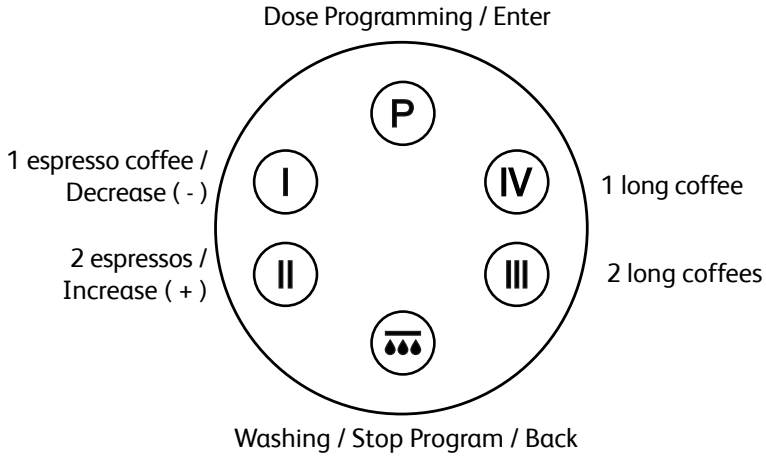


2.6 Control panel

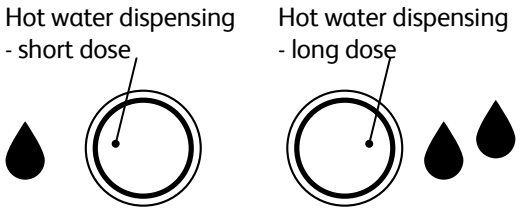
4-button control panel



6-button control panel (optional)

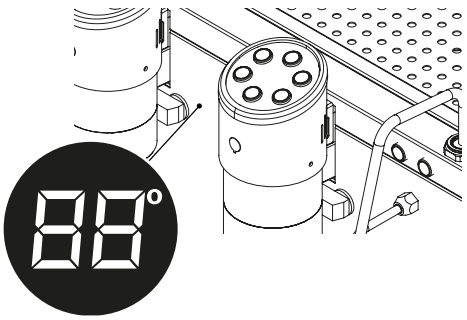


Water control panel



Mini dispenser unit

Each group has a small display showing the boiler temperature.



2.7 Data and marking

The general technical data of the machines are given in the following table:

	2GR	3GR
Power	5 Kw	5.8 Kw
Services boiler capacity	9 l	12 l
Coffee boiler capacity	4 l	6,3 l
Services boiler pressure	MIN 0.0 bar – MAX 1.50 bar	
Coffee boiler temperature	MIN 80 °C – MAX 100°C	
Working environment temperature	5 - 35°C 95° R.H. MAX.	
Sound pressure level	< 70 dB	

According to Directive 2006/42/EC, the machine is marked with the CE marking by which the manufacturer declares under his own responsibility that the machine is safe for persons and property.
Alternative markings may be applied depending on the target markets in accordance with current product regulations.
The rating plate with the appropriate markings, on which the identification data and specific technical data of the equipment are shown, is affixed under the drip tray.
Below is an example of the rating plate.

For any communication with the manufacturer, always report the following data:

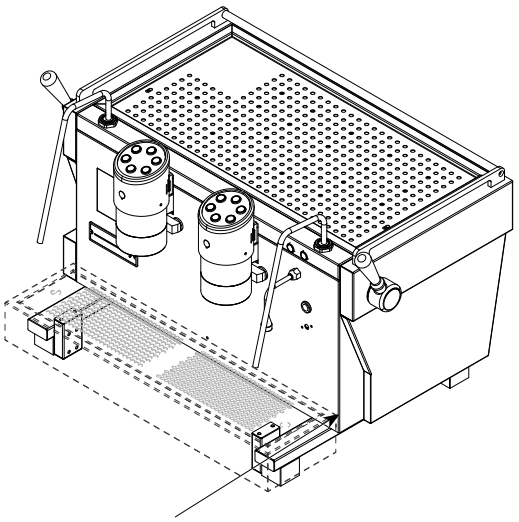
- Machine Serial No.;
- Machine model

ROCKET MILANO S.r.l.
Via Curiel, 13 20060 Liscate (MI)
rocket-espresso.com

Potenza: _____ **Model:**_____
Pressione: _____
Serial Nr. _____

CE **MADE IN ITALY**

The equipment data are also visible on the label on the machine's packaging.



The rating plate is affixed to the bottom right, at the front of the machine, hidden under the drip tray.

It is forbidden to remove or alter the rating plate. If it is deteriorated or illegible, please contact the manufacturer.

3. STORAGE

Storage of the machine is carried out by the Manufacturer or the Technician.

4. INSTALLATION

Installation of the machine must only be carried out by the Technician.

During the installation of the machine, the technician must carry out the renewal of the water contained in the hydraulic circuits.

The machine's base must be perfectly level, not more than 2° inclination and without irregularities.

The electrical installation must be equipped with a residual current protection device in accordance with the laws and safety regulations in force.

5. COMMISSIONING

The machine must only be commissioned by the technician.

6. OPERATION

6.1 Safety precautions

Please read the warnings in chapter "I. SAFETY PRECAUTIONS" on page 1carefully.

6.2 Emissions

Vibrations

Under conditions of use in accordance with the instructions for correct use given in this manual, any vibrations detected are not such as to give rise to dangerous situations.

Sound emissions

The noise level emitted by the machine is on average below 70 dB; therefore there is no obligation to use personal protective equipment for the hearing apparatus.
If the machine makes abnormal noises, the technician must be notified.

Electromagnetic environment

The machine is designed to operate correctly in an electromagnetic environment of an industrial nature, falling within the Emission and Immunity limits of current standards.

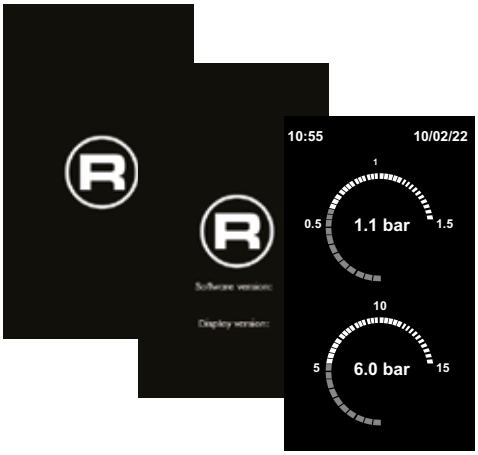
6.3 Switching on and off

During the warm-up phase of the machine (which varies depending on the model), the pressure vacuum relief valve will release steam for a few seconds until the valve closes.

If the machine is left idle for more than 1 week, it is necessary to have the technician replace all of the water in the hydraulic circuits.

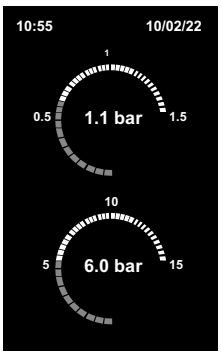
Before switching on the machine, proceed as follows:

- Open the water tap in the water mains;
- ensure that the water level in the boiler is higher than the minimum level indicated by the optical level.
- Switch the machine on by turning the on-off knob to position '1'. The green lamp will light up to indicate that the machine has been switched on;
- The display shows the following screens:



- While the individual group displays show:

- At the end of start-up, the thermal regulation phase begins. When the warm-up has been completed, the machine is ready to dispense coffee and the following screens appear on the displays



6.3.1 *Machine shutdown*

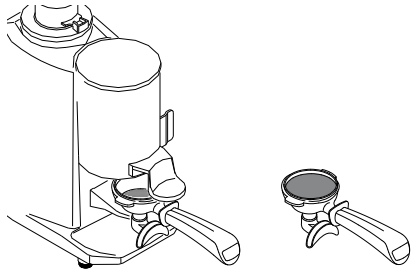
Switch the machine off by turning the on-off knob to the '0' position. The green light will go out to indicate that the machine has been switched off;

6.4 Setting up the machine

6.4.1 *Coffee grinding and dosing*

It is important to have a coffee grinder next to the machine with which to grind the coffee for daily use.
Coffee grinding and dosing must be carried out in accordance with the grinder manufacturer's instructions; the following points must also be taken into account:

- In order to obtain a good espresso, it is recommended not to store large stocks of coffee beans. However, respect the expiry date indicated by the manufacturer;
- never grind large volumes of coffee, it is advisable to prepare the quantity in the dosing unit and use it within the day if possible;
- do not buy already ground coffee as it perishes quickly. If necessary, buy it in small vacuum packs.



6.5 Coffee dispensing

When dispensing coffee, do not remove the filter holder from the dispensing unit.

Before dispensing, the filter holder must be filled as described in the following section.

If desired, a short rinse of the unit can be carried out by pressing the button.

6.5.1 *Preparing the filter holder*

Before filling the filter holder, make sure that it is empty and that the filter is clean of any previous coffee residues.

- Fill the filter with a dose of ground coffee (approx. 6-7 g); follow the instructions of the grinder manufacturer;
- compress the coffee with the coffee press;
- clean the edge of the filter from ground coffee before attaching the filter holder to the dispensing unit;
- Attach the filter holder to the unit without closing it too tightly, to prevent rapid wear of the seal.

6.5.2 *Dispensing*

- Place a cup under the dispensing spout of the unit;
- press the desired dispensing button and wait for the coffee to be dispensed (the LED on the button lights up).

COFFEE PROGRAMMING

Each dose must be programmed with new ground coffee and not with previously used coffee grounds.

The machine is already programmed by the factory. If you wish to change the coffee doses, proceed as follows:

- Always program the main group button panel first (group on the left when looking at the machine from the front). In this way, all button panels are automatically programmed. If necessary, program the others later;
- place a cup under the dispensing spout of the unit;
- press (P) for at least 5 seconds until all LEDs on the button panel light up;
- press the dose button you wish to program, e.g. (I) (during programming the button flashes);
- To confirm the dose, press (I) again;
- if desired, repeat the operation for the other dose keys;
- the machine automatically exits programming after a few seconds, wait until the LED on the button goes out (P).

Now all groups are programmed like the first one. If you want different programming for the other groups, proceed with the programming for each individual group as just explained.

If dose programming does not take place, this means that it is disabled, contact the technician.

6.6 Steam dispensing

For optimal foaming, it is recommended to follow these simple rules:

- Only heat the amount of milk you intend to use. Once heated, it must be poured entirely from the jug and not heated again;
- froth milk from a temperature of about 4°C.

In any case, the following precautions must always be followed before dispensing steam.

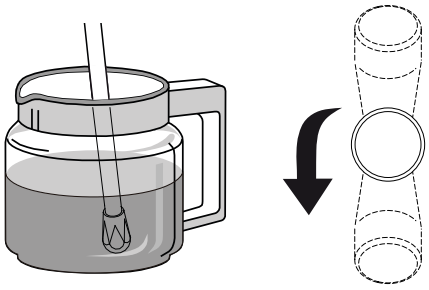
Handle the steam wand carefully using the anti-scald rubber. Avoid directing steam towards hands or other parts of the body. Do not touch steam wands with bare hands; use appropriate PPE.

In order to keep the terminals of the steam wands in perfect working order, it is recommended to carry out a short no-load draw at the end of each use.

Keep the terminals constantly clean with a cloth moistened in lukewarm water. Leave the steam wand immersed in the milk only for the time necessary for heating.

Do not open the steam tap with the steam wand immersed in milk and the machine switched off as this would suck the milk into the pipes.

- Immerse the steam wand in the liquid to be heated;
- move the tap lever downwards to start steam dispensing;



Steam dispensing

- the amount of steam dispensed will be proportional to the movement of the lever;
- To end dispensing, move the lever back upwards.

6.7 Hot water dispensing

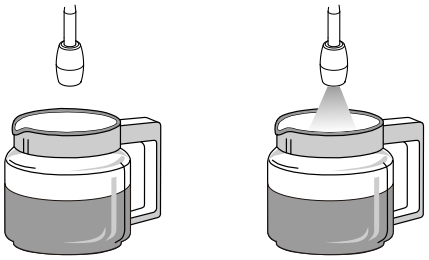
Danger of burns. Avoid directing hot water towards hands or other parts of the body. Do not touch hot water nozzles with bare hands; use appropriate PPE.

The hot water dispensing mode is different for each type of machine, so you must follow the instructions according to the model you are using.

HOT WATER DISPENSING

- Place the jug under the hot water spout;
- press the water button for the desired dose (short or long) and wait for hot water to be dispensed;
- the machine dispenses a programmed amount of hot water; to stop the delivery in advance, press the water dispensing button again.

Pressing the two water buttons simultaneously activates manual dispensing; the machine dispenses water as long as the 2 buttons remain pressed.



HOT WATER PROGRAMMING

The machine is already programmed by the factory. If you wish to change the hot water doses, proceed as follows:

- Place the jug under the hot water nozzle;
- press (P) for at least 5 seconds until all LEDs on the button panel light up;
- press the dose button you wish to program, e.g. ◆ ◯ (during programming the button flashes);
- to confirm the dose, again press ◆ ◯
- if desired, repeat the operation for the other dose key;
- the machine automatically exits programming after a few seconds, wait until the LED on the button goes out (P).

If dose programming does not take place, this means that it is disabled, contact the technician.

6.8 Cup warmer

For safety reasons, it is recommended not to place cloths or other objects on the upper surface of the machine to prevent the machine from overheating.

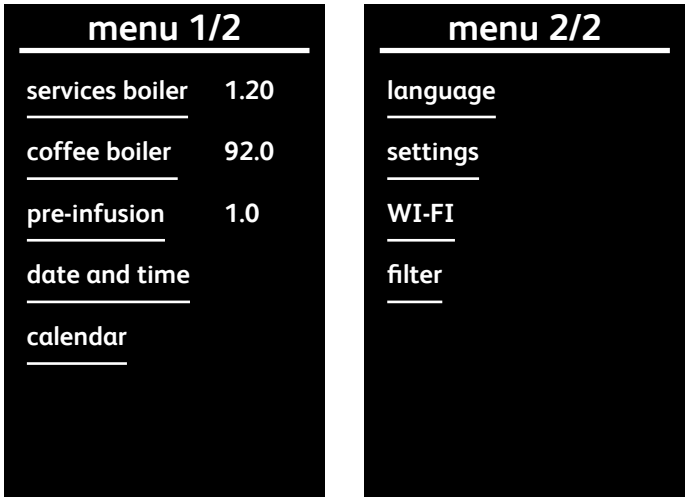
HIGH TEMPERATURE HAZARD: the upper surface of the machine can reach temperatures that can cause burns. Pay close attention.

The machine does not have a cup warmer, but cups can be placed on the top of the machine to keep them warm.

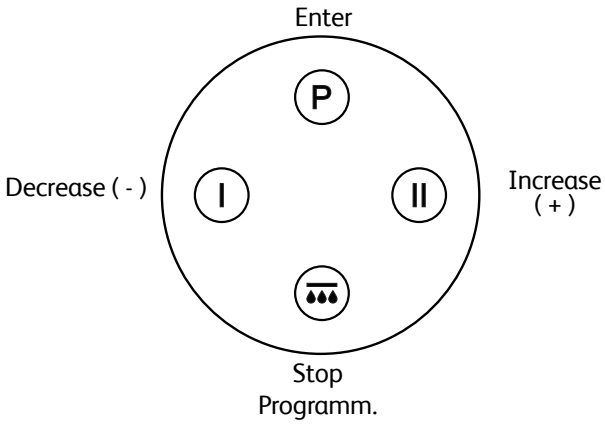
7. PROGRAMMING

7.1 Menu access

- To access the programming menu, press the buttons (P) and (I) in quick succession;
- The programming menu appears in the machine display;



- To scroll through the various areas of the programming menu, press (P), the value of the selected item turns red;
- To enter a menu item, press and hold (P);
- to switch from one parameter to another within the same area, use the key (P),
- To change the value of each parameter, use the two keys (II) increase and (I) decrease;
- the new values entered are saved automatically;
- to return to the main menu, press the key (⏏);



YOU can view the display from any smartphone/ tablet by connecting to the internet page via WI-FI, see 7.8 on page 17.

The system automatically exits the programming phase approximately 20 seconds after the last executed operation. For programming, always use the button panel of the first group.

The machine may have a different menu. This is due to the different version of the software installed in the machine; it can sometimes happen that the software is also updated during maintenance to improve performance.

7.2 Services boiler

This menu allows programming the boiler pressure for steam delivery.

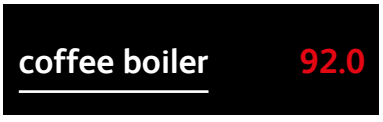
- Enter programming and scroll through the menu by pressing (P) until highlighted on the display:

- press and hold (P) to enter the entry;
- set the boiler pressure (values from 0.0 to 1.5 bar) using the buttons (II) and (I);
- To exit, press (⏏), the parameters entered are automatically saved.

7.3 Coffee boiler

This menu allows to set the temperature of the main coffee dispensing unit.

- Enter programming and scroll through the menu by pressing (P) until highlighted on the display:



- press and hold (P) to enter the coffee boiler item;
- set the boiler temperature (values from 80° to 100°) using the buttons (II) and (I);
- To exit, press (⏎), the parameters entered are automatically saved.

7.4 Pre-infusion

This menu allows the pre-infusion duration to be set in the groups via the solenoid valve.

- Enter programming and scroll through the menu until the display highlights:

- press and hold (P) to enter the pre-infusion item;
- set values using the buttons (II) and (I);
- To exit, press (⏎), the parameters entered are automatically saved.

The set time controls all groups of the machine.

7.5 Date and time

This menu allows you to change the time, date and day of the week:

- Enter programming and scroll through the menu until the display highlights:

- press and hold (P) to enter the date and time entry;

- set values using the buttons (II) and (I);
- to move on to the next parameter, press (P);
- To validate the parameters entered and move on to the next programming step, press (⏎).

7.6 Calendar

This menu allows to program the machine's working hours and days.

- Enter programming and scroll through the menu until the display highlights:

- press and hold (P) to enter the calendar entry;
- In the example below the machine is active from 8 a.m. to 8 p.m. from Monday to Friday, outside these hours the machine goes into stand-by mode;

- Use (P) to move between the various parameters and change them using the (II) and (I) buttons;

IS still possible to operate the machine manually even on days and times when it is on stand-by.

7.7 Language Setting

This menu allows you to set the language in which messages are shown on the display:

- Enter programming and scroll through the menu until the display highlights:

- Select the desired language using (P);

- To validate the parameters entered and move on to the next programming step, press (⏎).

7.8 WI-FI

This menu allows you to connect to the Internet page via smartphone/tablet and to view and set the various parameters online without using the machine's button panel.

- Enter programming and scroll through the menu by pressing (P) until highlighted on the display:

- Press and hold (P) to enter the WI-FI item;

- if the 'status' and 'ready' lights are on with a green light, it is possible to connect via the Internet to page _____ and use the name provided in the wi-fi menu to access the machine's programming;
- If the connection is correctly established, the 'user connected' light turns green, otherwise it remains red;
- exit by pressing (⌂), the parameters entered are automatically saved.

IT IS only possible to connect one device at a time.

7.9 Settings

This menu is the responsibility of the technician, who can access it using a password.

7.10 Loading default data

To restore the factory settings, contact Technical Support.

7.11 Tips for good coffee

Wash the filters and filter holders daily as described at 8.5.2 on page 21. Failure to clean leads to a downgrade in the quality of the coffee dispensed.
In order to obtain quality coffee, it is important that the degree of hardness of the water used has a value of 6-7 °f (French degrees). If the hardness exceeds these values, it is recommended to use the water filter or a water softener. Avoid using the softener in cases of water hardness values below 4 °f.
Should the chlorine taste in the water be particularly noticeable, it is recommended to install a specific filter.
It is recommended not to store large stocks of coffee beans.
When changing the type of coffee, we recommend that you contact your technician to adjust the water temperature and the grinding.
After a relatively long period of inactivity of the machine (2-3 hours) make a few no-load dispensing operations. Carry out regular cleaning and maintenance.

8. MAINTENANCE AND CLEANING

8.1 Safety precautions

Please read the warnings in chapter "I. SAFETY PRECAUTIONS" on page 1carefully.

Protective gloves must be worn to protect against cuts and abrasions and all machine parts at high temperatures and in contact with foodstuffs (filter holders, filters, etc.).

8.2 Periodic maintenance

In addition to carrying out maintenance activities according to the frequency indicated in the 'Periodic Maintenance Table', it is necessary to have a general inspection of the machine carried out by a technician at least once a year.

Problems with components highlighted in grey require the machine to be switched off and the technician to intervene.

8.3 Maintenance after short machine downtime

A 'short period of inactivity' is defined as a period of time longer than one working week.
If the machine is to be reactivated after this period, it is necessary to have the technician replace all the water contained in the hydraulic circuits as indicated at "8.2 Periodic maintenance" on page 18.
In addition, it is necessary to carry out all the operations required for periodic maintenance, see previous paragraph.

Problems with components highlighted in grey require the machine to be switched off and the technician to intervene.

8.4 Troubleshooting

The 'Troubleshooting Table' contains alarms and actions to solve the reported problem.

Problems highlighted in grey require the machine to be switched off and the technician to intervene.

If the malfunction is not resolved, switch off the machine and request the intervention of a technician.

Periodic Maintenance Table

Component	Intervention type	Weekly	Monthly	Quarterly
PRESSURE GAUGE	Keep a check on the boiler pressure, which must be between 0.08 and 0.14 MPa (0.8 and 1.4 bar).	X		
PRESSURE GAUGE	Check the water pressure during coffee dispensing: check the pressure indicated on the pressure gauge, which must be between 0.8 - 0.9 MPa (8 and 9 bar).		X	
FILTERS and FILTER HOLDERS	Check the wear and tear on the filters, check the edge of the filters for damage and check for any coffee grounds in the cup and replace filters and/or filter holders if necessary.		X	
GRINDER	Check the dose of ground coffee (between 6 and 7 g per shot) and perform the grind degree check. The burrs must always have sharp cutting edges; their deterioration is indicated by the presence of too much dust in the grind. It is advisable to have a technician replace the flat burrs every 400/500kg of coffee or every 800/900kg of coffee in the case of conical burrs.		X	
SOFTENER WATER FILTER	Replace the water filter cartridge or regenerate the water softener as often as indicated by the manufacturer.		X	
BOILER	It is recommended that at least every 3 months a technician is called in to have the water in the boiler renewed.			X

Troubleshooting Table

Problem	Cause	Action
NO POWER TO THE MACHINE	The machine is off.	Switch on the machine.
NO WATER IN THE BOILER	The water mains tap is closed.	Open the water mains tap.
TOO MUCH WATER IN THE BOILER	Fault in the electrical or hydraulic system.	Switch off the machine and request the intervention of the technician.
NO STEAM COMES OUT OF THE WANDS	• The lance sprayer is clogged. • The machine is off.	• Clean the steam wand sprayer. • Switch on the machine.
WATER OR STEAM MIXED WITH WATER COMES OUT OF THE NOZZLES	Fault in the electrical or hydraulic system.	Switch off the machine and request the intervention of the technician.
NO DISPENSING	• The water mains tap is closed. • The coffee grind is too fine.	• Open the water mains tap. • Adjust the coffee grind.
WATER LEAKAGE FROM THE MACHINE	• The tray does not drain. • The drainage pipe is broken or detached or with obstructions in the water outflow.	• Check the drainage system. • Check and re-establish the connection of the drain hose to the tray.
COFFEE TOO HOT OR TOO COLD	Fault in the electrical or hydraulic system.	Switch off the machine and request the intervention of the technician.

Problem	Cause	Action
COFFEE DISPENSING TOO FAST	The coffee is ground too coarse.	Adjust the coffee grind.
COFFEE DISPENSING TOO SLOW	The coffee is ground too finely.	Adjust the coffee grind.
WET COFFEE GROUNDS	• Dirty dispensing unit. • The dispensing group is too cold. • The coffee is ground too fine. • The coffee used is too old.	• Wash the unit with the blind filter. • Wait for the group to warm up completely. • Adjust the coffee grind. • Replace coffee with fresh coffee.
THE DISPLAY INDICATES A NON-COMPLIANT PRESSURE	Fault in the hydraulic system.	Switch off the machine and request the intervention of the technician.
PRESENCE OF GROUNDS IN THE CUP	• The filter holder is dirty. • The filter holes are worn. • The grinding of the coffee is incorrect.	• Clean the filter holder. • Replace the filter. • Adjust the grind accordingly.
THE CUP IS SOILED BY COFFEE SPLASHES	• The coffee is ground too coarse. • The edge of the filter is damaged.	• Adjust the coffee grind. • Replace the filter.
THE LEDS OF ALL THE BUTTON PANELS ARE FLASHING	After a few minutes, the automatic water filling stops. • Time-out device intervention. • There is no water in the network.	• Switch the machine off and on again. • Open the water mains tap.
• COFFEE DISPENSING IS NOT COMPLIANT • THE COFFEE DOSE IS NOT RESPECTED • THE LED ON THE DOSE BUTTON FLASHES	The coffee is ground too finely.	Adjust the coffee grind.
COFFEE DISPENSING ONLY WITH THE MANUAL BUTTON	Fault in the electronic system.	Switch off the machine and request the intervention of the technician.
BLOCK OF THE ELECTRONIC SYSTEM	Fault in the electrical or hydraulic system.	
THE PUMP IS LEAKING WATER	Pump failure.	
THE MOTOR STOPS ABRUPTLY OR THE THERMAL PROTECTOR TRIPS DUE TO AN OVERLOAD		
THE PUMP IS OPERATING BELOW THE NOMINAL FLOW RATE		
THE PUMP IS NOISY		

8.5 Cleaning operations

8.5.1 *General instructions*

For perfect hygiene and efficiency of the appliance, a few simple cleaning operations are necessary. The indications given here are valid for normal use of the coffee machine; in cases of continuous use of the machine, cleaning operations should be carried out more frequently.

Do not use alkaline detergents, solvents, alcohol or products containing aggressive acids (e.g. phosphoric, citric, sulphamic, etc.). The products/detergents used must be suitable for the purpose and such that they do not affect the materials in the hydraulic circuits.
Use chemicals according to the manufacturer's instructions.
Do not use abrasive cleansers that could scratch the surface of the bodywork.
Always use perfectly clean and sanitised cloths.
To wash the filters, filter holders and all machine components, use detergents supplied by the manufacturer or specific products for cleaning professional coffee machines.

Cleaning	Daily	Weekly
Bodywork Clean the body panels using a cloth moistened in lukewarm water. Remove the tray and wash it with hot water.	X	
Filters and Filter Holders: Carry out daily and weekly washing as described at 8.5.2 on page 21. Daily carry out cleaning as described at 8.5.4.	X	X
Steam wand: Keep the wand constantly clean with a cloth moistened with lukewarm water. Weekly washing as described at 8.5.5 on page 22.	X	X
Dispensing group: Wash the dispensing group according to the instructions in par. 8.5.3 Daily carry out cleaning as described at 8.5.4. Weekly internal cleaning as described at 8.5.4 on page 22.	X	X
Grinder and Hopper: Using a cloth with lukewarm water, clean the inside and outside of the hopper and dosing unit. When finished, dry everything thoroughly.		X

8.5.2 *Cleaning filters and filter holders*

Caution: only immerse the filter holder cup, avoid immersing the handle in water.
The detergent must be diluted in cold water in the doses indicated on the packaging (see manufacturer).

Daily:

- Soak the filter and filter holder in hot water overnight to allow the fatty coffee deposits to dissolve;
- rinse with cold water.

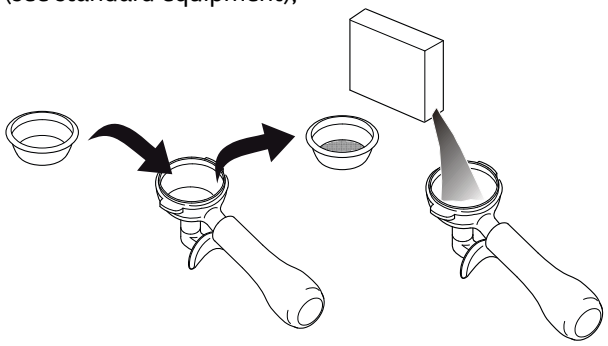
Weekly:

- Use a screwdriver to detach the filter from the filter holder;
- soak the filter and filter holder for 10 minutes in hot water and appropriate detergent;
- rinse with cold water.

8.5.3 *Dispensing group washing*

Wash the dispensing groups daily.
Before washing, the filter holder must be prepared as described below:

- Remove the filter from the holder and place a blind filter (see standard equipment);



- Place the detergent tablet in the filter holder with the blind filter and attach to the dispensing unit.

Washing operations can also be carried out simultaneously on several dispensing units. To exit the washing phase, washing must be completed on all groups.
In the event of a power failure during the washing or rinsing phase, when the machine is switched back on, it will indicate the interruption of washing by the flashing of the LED on the key .
It will be necessary to perform the operation again to remove any detergent in the unit.

- On the keyboard of the group where you want to wash, press the keys P and in sequence;
- automatic washing starts, which is indicated by the 'water

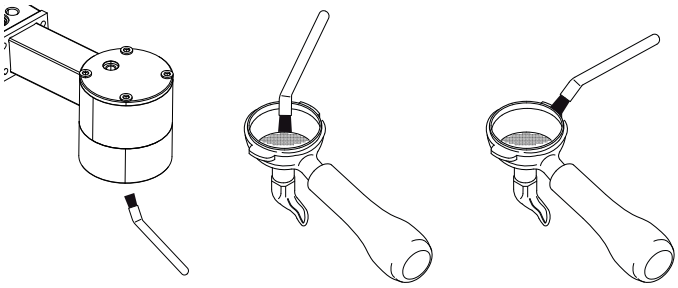
drops' icon on the display of the unit concerned;

- wait until the 5 automatic wash cycles have been completed (duration approx. 30 seconds);
- at the end of the washing cycle; remove the filter holder, remove the blind filter and put the coffee filter back in the filter holder;
- Re-attach the filter holder to the dispensing unit and start the rinse cycle by pressing the button;
- wait for the automatic rinse to complete (approx. 30 seconds);
- the end of the rinse cycle will be indicated by all keys being switched on;
- repeat the same operations for the other groups.

8.5.4 *Cleaning group shower head, shower holder and filter holder*

Daily

Clean the spouts of the dispensing unit and the filter holder with the appropriate brush.
Thoroughly clean the inside of the connector ring and the filter holder; and the edge and fins of the filter holder, to remove any coffee residue that may have accumulated.

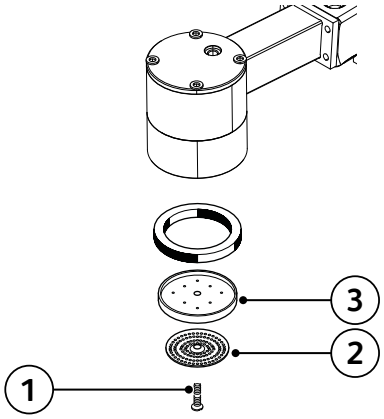


Use the special brush supplied (see spare parts catalogue).

Weekly

Clean the shower head and shower holder as follows:

- Use a screwdriver to loosen the screw **(1**);
- remove the shower head **(2**) and shower holder**(3**);
- wash the two components with warm water;
- Replace the shower head and shower holder in the original position, locking everything with the screw.



8.5.5 *Cleaning the steam wand*

Weekly

Clean the steam wand as follows:

- Immerse the wand in a jug with water and a specific detergent according to the manufacturer's instructions;

- heat the solution with steam from the wand;
- allow the wand to cool by keeping it immersed in the solution for at least 5 minutes to allow the detergent to rise inside the wand due to cooling;
- Repeat the operation 2 or 3 times until no milk residues are discharged at subsequent dispensings.

9. DISPLAY WARNINGS

PROBE ALARM	**Cause** Boiler temperature sensor fault.
	Description/Action By pressing the (P) button, the machine resumes operation, inhibiting only the faulty unit. Switch off the machine and contact the technician.
BOILER TRANSDUCER ALARM	**Cause** Faulty machine pressures
	Description/Action Switch off the machine and contact the technician.
LINE TRANSDUCER ALARM	**Cause** Faulty machine pressures
	Description/Action Switch off the machine and contact the technician.
TIME-OUT	**Cause** Boiler water filling time too long.
	Description/Action Check the opening of the water mains tap. Switch the machine off and on again. If the signal persists after a few attempts, switch off the machine and contact the technician.
DOSING UNIT ALARM	**Cause** Electronic volumetric control failure.
	Description/Action Stop dispensing by pressing the dose button. Switch off the machine and contact the technician.
MAINTENANCE REQUIRED	**Cause** Request to perform maintenance.
	Description/Action Silence the alarm by pressing the (P) button on the first group. Contact the technician for maintenance.
FILTER ALARM	**Cause** Water filter replacement required.
	Description/Action Silence the alarm by pressing the (P) button in the first group. Replace the filter.

10. SPARE PARTS

The replacement of components and/or parts of the machine must only be carried out by the Technician.

Under no circumstances is the User authorised to replace components and/or parts of the machine.

11. DECOMMISSIONING

It is necessary to put the machine out of service by requesting the intervention of a technician as the equipment must be disconnected from the electrical and hydraulic mains, and all internal circuits must be emptied of water.
Commissioning of the machine after this period may only be carried out by a technician.

Under no circumstances is the User authorised to put the machine out of service for long periods and put it back into service.

12. DISMANTLING

The dismantling of the machine must only be carried out by the Technician.

13. DISPOSAL

13.1 Disposal information

Only for the European Union and the European Economic Area.

This symbol indicates that the product may not be disposed of with household waste, in accordance with the WEEE Directive (2012/19/EC), the Battery Directive (2006/66/EC) and/or national laws implementing these Directives.
The product must be handed over to a designated collection point, e.g. the retailer in case of purchase of a new similar product or an authorised collection point for recycling of waste electrical and electronic equipment (WEEE) as well as batteries and accumulators. Improper handling of this type of waste can have negative consequences on the environment and human health due to the potentially harmful substances usually contained in such waste.
Cooperating in the proper disposal of this product will contribute to the efficient use of natural resources and avoid administrative sanctions under current regulations. For further information on recycling of this product, please contact your local authority, waste collection agency, authorised dealer or household waste collection service.

For the disposal of the machine please refer to the technician and/or the selling company.

13.2 Environmental information

There is a lithium button battery inside the machine required for storing machine data, which is located in the electronic card.
Dispose of the battery in accordance with local regulations.

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00	01/2022					First issue

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