

Indice - Index - Index - Inhaltsverzeichnis - Indice - Indice

	Pag. - Page Page - Seite Pag. - Pag.
ITALIANO	3
ENGLISH	49
FRANÇAIS	95
DEUTSCH	141
ESPAÑOL	187
PORTUGUÊS	233
Smontaggio - Disassembly - Demontage Abmontierung - Desmontaje - Desmontagem	279
Regolazioni - Setting - Reglages Einstellungen - Regulaciones - Regulações	285

INDEX

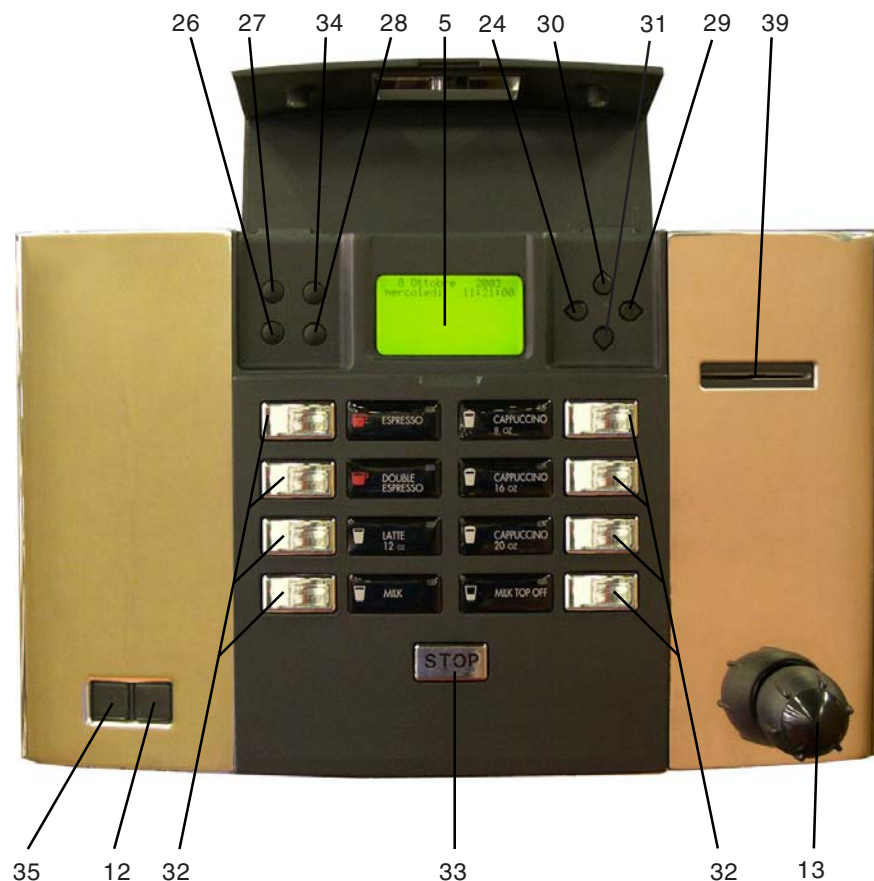
	INDEX	Page
1.	Description of the machine	50
2.	Description of the control panel	51
3.	Data flow chart - Technician programming	53
4.	Programming	54
5.	Key menu	54
6.	Test board	56
7.	Configuration menu	57
8.	Autosteam	58
9.	Washing options	59
10.	Manual commands menu	60
11.	Weighting menu	60
12.	Data menu: counters	61
13.	Data menu: Info	61
14.	Data menu: Wash 1 Archive	63
15.	Data menu: malfunctions archive	63
16.	Customer parameters menu	64
17.	Manual commands board	65
18.	Defects - Malfunctions	67
19.	CPU board connectors	71
20.	Index of the movimentation group phases	89

1. Description of the machine



2. Description of the control panel

X2 GRANDITALIA



DESCRIPTION OF THE COMPONENTS

- 1 Delivery spout
- 3 Selection panel
- 5 Graphical display
- 6 Coffee hoppers 1
- 6a Coffee hoppers 2
- 12 Hot water button
- 13 Steam dispensing knob (Autosteam selector*)
- 14 Hot water outlet
- 15 Steam pipe
- 16 Tray
- 17 Coffee dregs drawer
- 18 Decaffeinated coffee panel
- 23 Main switch
- 24 "RES" key (to quit programming mode/confirm data)
- 26 Coffee circuit flushing key / short washing
- 27 "i" key (displays the number of cycles)
- 28 Milk circuit wash key - automatic wash
- 29 "PRG" key (to access programming mode/menu)
- 30 "+" key (to modify parameters/clock)
- 31 "-" key (to modify parameters/clock)
- 32 Beverage selector key
- 33 "STOP" button (stops products from being dispensed)
- 34 "CUSTOMER PARAMETERS" key
- 35 Hot water "STOP-CONTINUOUS" key
- 39 Card services slit (technical programming)

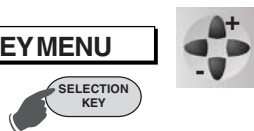
The components - * - are applied only in some product configurations

3. Data flow chart - Technician programming



KEYMENU

Press



Type



Cappuccino flow



Milk dose



Coffee start



Emulsion



HM/FM



Emulsion stop



Water dose



MSx Coffee dose



MDx Coffee dose



Backing



Infusion



Prs. discharged



Drying

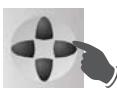


Coffee flow



Water after

To ACCESS menu
press PRG



CONFIGURATION

Press



SPECIAL KEYS



Ser. Boiler press.



Group Temp.



TURBOSTEAM



MESAUREMENT UNITS



N° grounds



SOFTNER REGENER.



Customer prog.



Program. block



Paym system



Buzzer



WASHING OPTIONS



Standard data



DATAIN/OUT



Archive reset



MAINTENANCE

To EXIT menu
press RES



TESTING

Press



MANUAL COMMANDS



PRESS. CALIBRATION

WEIGHTING



4. Programming

How to enter "Programming" menu: Insert the smart card. Besides the date and hour, the word **TECHNICIAN** will appear.

08 June	2005
wednesday	15:15:04
Technician	

Display of available menus: Press the PRG (29) key.

* TECHNICAL PROG.	+
KEY MENU	↑
CONFIGURATION	
TESTING	
WEIGHTING	
	↓
	-

Access to menus: Use the "+" (30) and "-" (31) keys to position the cursor on the desired line, then press the PRG (29) key.

Access and modification of sub-menus: Use the "+" (30) and "-" (31) keys to position the cursor (black line) on the desired line, then press the PRG (29) key.

Use the "+" (30) and "-" (31) keys also to modify the message or number, then press the RES (24) key to confirm the data.

Note: When modifying data, the cursor changes to "→".

* KEY MENU	
Type	1 coffee
Water dose	090
MSX cof, dose	043
MDX cof, dose	000
Backing	00.2
Infusion	00.3
Prs. discharged	00.5

Exiting the programming menu: Always press the RES (24) key to confirm/exit the menu.

* KEY MENU	
→ Type	1 coffee
Water dose	090
MSX cof, dose	043
MDX cof, dose	000
Backing	00.2
Infusion	00.3
Prs. discharged	00.5

5. Key menu - Coffee selection

Press one of the coffee dispensing keys (32) (the relative led will remain on, not flashing). The following message will appear on the display:

* KEY MENU	
Type	1 coffee
Water dose	090
MSX cof, dose	043
MDX cof, dose	000
Backing	00.2
Infusion	00.3
Prs. discharged	00.5

The following coffee selection parameters can be modified:

- **type** (key personalizing, e.g.: 1 coffee, 1 cappuccino, 2 coffee, 2 cappuccini, milk, short washing, stop, null);
- **water dose** (volumetric dosage pulses, from 0 to 999, with increments of 1);
- **MSx dose coffee** (left grinde encoder pulses, 0 ÷ 200 with increments of 1);
- **MDx dose coffee** (right grinde encoder pulses, 0 ÷ 200 with increments of 1);
- **backing** (the return time for the chamber, which can be adjusted for each key: from 0 to 6 with increments of 0.1 seconds);
- **infusion** (infusion time: 0 ÷ 6 seconds, with increments of 0.1);
- **pressure release** (pressure release time: 0 ÷ 5 seconds, with increments of 0.1);
- **drying** (pod drying time; 0 ÷ 5 seconds, with increments of 0.1);
- **water after** (volumetric dosage pulses, from 0 to 999, with increments of 1);

"Water after" represents the number of pulses of the volumetric doser before the activation of the additional water solenoid valve **Eva** (not all models).

If the value set is higher than the water dose, the additional water solenoid valve will not be activated.

Note: the coffee doses for both grinders set in the technical programming menu, are subject to change in the customer programming menu within a range of + 10 of the set value.

5.1 Key menu - Milk selection

Press one of the milk dispensing keys (32). The related LED remains on and does not blink. The display appears as follows:

* KEY MENU		+
Type	milk	↑
Milk dose	07.0	
Emulsion	05.0	
HM/FM	YES	
emulsion stop	YES	↓

Milk selection parameters that can be changed are:

- **Type** (personalization key, i.e., 1 cappuccino, 2 coffees, 2 cappuccinos, milk, short washing, stop, disable);
- **Milk dose** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);
- **Emulsion** (foamed milk dispensing time, from 0 to 60, with increments of 1 second);
- **HM/FM** (this parameter lets you decide which type of milk (frothed or regular) to dispense first.
YES: regular milk – frothed milk
NO: frothed milk – regular milk;
- **Emulsion stop** YES/NO (with the “emulsion stop” function set (YES): foamed milk dispensing time, from 0 to 58, with increments of 1 second. The maximum setting time is always 2 seconds less respect “milk dose”);

5.2 Key menu - Cappuccino selection

Press one of the cappuccino dispensing keys (32). The related LED remains on and does not blink. The display appears as follows:

* KEY MENU		+
Type	1 cappuccino	↑
Milk dose	04.0	
Coffee start	10	
Emulsion	02.0	
HM/FM	YES	
emulsion stop	YES	↓
Water dose	100	-

Cappuccino selection parameters that can be changed are:

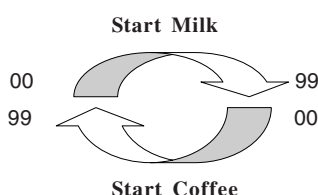
- **Type** (personalization key, i.e., 1 cappuccino, 2 coffees, 2 cappuccinos, milk, short washing, stop, disable);
- **Milk dose** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);
- **Milk start/coffee start** ** (milk dispensing delayed after coffee dispensing, and vice versa)
- **Emulsion** (foamed milk dispensing time, from 0 to 60, with increments of 1 second);

- **HM/FM** (this parameter lets you decide which type of milk (frothed or regular) to dispense first.
YES: regular milk – frothed milk
NO: frothed milk – regular milk.
- **Emulsion stop** YES/NO (with the “emulsion stop” function set (YES): foamed milk dispensing time, from 0 to 58, with increments of 1 second. The maximum setting time is always 2 seconds less respect “milk dose”);
- **Water dose** (volumetric dosage pulses: 0 ÷ 999, with increments of 1)
- **Coffee dose MSx** (left grinder encoder pulses: 0 ÷ 200, with increments of 1)
- **Coffee dose MDx** (right grinder encoder pulses: 0 ÷ 200, with increments of 1)
- **backing** (the return time for the chamber, which can be adjusted for each key: from 0 to 6 with increments of 0.1 seconds.)
- **infusion** (infusion time: 0 ÷ 6 seconds, with increments of 0.1)
- **pressure release** (pressure release time: 0 ÷ 5 seconds, with increments of 0.1)
- **drying** (pod drying time; 0 ÷ 5 seconds, with increments of 0.1).

Note: the coffee doses for both grinders set in the technical programming menu, are subject to change in the customer programming menu within a range of + 10 of the set value.

(**) Start milk/Start coffee function

You can use the "+" (30) and "-" (31) keys to change the "Start milk" setting (milk dispensing start delayed after coffee dispensing and vice versa) from "00" to "99" with "1" second increments. If over "99" is set, the "Start milk" setting will become the "Start coffee" setting (coffee dispensing start delayed after the milk dispensing), then the setting returns to "Start milk" in a cycle.



The default settings for cappuccino selections are:
Start milk 00.

By setting:

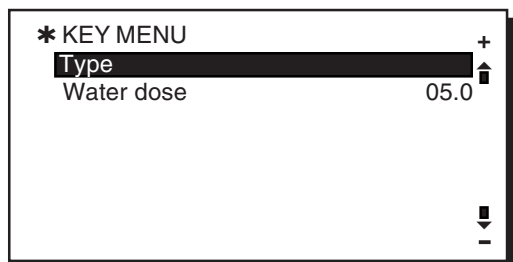
"Start milk 00" - milk dispensing takes place when the selection key is pressed. After a few seconds, coffee is dispensed;
"Start milk 99" or at a high setting that exceeds the coffee dispensing time - milk dispensing starts after coffee is dispensed.
"Start milk 05" - coffee dispensing starts, and 5 seconds after the selection key is pressed, milk is dispensed.

Note: If the time setting exceeds the coffee dispensing time, milk dispensing begins immediately after coffee is dispensed.

"Start coffee 00" - Coffee dispensing starts after milk is dispensed.
"Start coffee 99" or any setting other than 0 - coffee dispensing will start 99 seconds (or after the set time) after milk is dispensed.

5.3 Key menu - Hot water selection

Press the hot water dispensing key (12). The following message will appear on the display:



The following hot water selection parameters can be modified:

- Water dose (dispensing time in seconds.).

6. TEST board

During whichever execution of the selections of coffee, cappuccino, water, and vapor, is possible to visualize the parameters relating the dispense in course pressing the key "i" (27); the display appears as follows:

*	*	*	*	*	*	*		T	E	S	T		*	*	*	*	*	*	*
F	2		0		M	S	x		0	4	1		M	D	x		0	0	0
F	1		1		D	v		1	0	0		t	e	v		0	2	0	s
F	3		0									P		1	.	4	b	a	r
T	V		0	6	5	°	C					T	G	R		0	8	5	C

The parameters displayed refer to:

F1: Middle limit switch (1 in position)

F2: High limit switch (1 in position)

F3: Low limit switch (1 in position)

MSx: Left hopper coffee extraction impulses

MDx: Right hopper coffee extraction impulses

Dv: Volumetric meter impulses

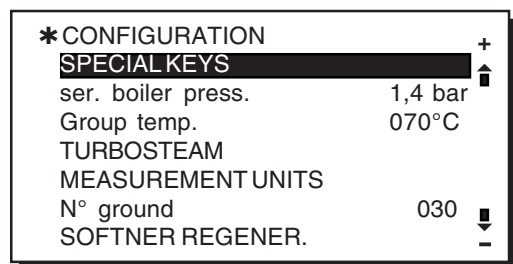
tev: Dispensing time in seconds

P: boiler pressure

TGR: unit temperature

TV: steam temperature (if the Autosteam system **is not** present, this parameter is not displayed)

7. Configuration menu



SPECIAL KEYS (not active) - The key can be personalized with one of the following functions:

- II choice (second function, dispensing of a second beverage)
- disable (disables key);
- stop.

Service boiler pressure – indicates the boiler pressure: 1.3 ÷ 1.4 bar (18 ÷ 20 psi)

Unit temperature – indicates the unit temperature, from 70 to 110 °C and from 158 to 230 °F

TURBOSTEAM - includes 2 sub-menus

Stop steam temperature – indicates the automatic stop steam temperature (Autosteam). Can be set between a minimum of 40 and a maximum of 85° C (104 – 185 ° F).

Regulator - flow regulator: YES/ NO.

YES - the machine has the flow regulator on the turbosteam circuit

NO - the machine does not have the flow regulator; is therefore possible to set 4 different levels of emulsion.

See paragraph "Autosteam" on the following pages.

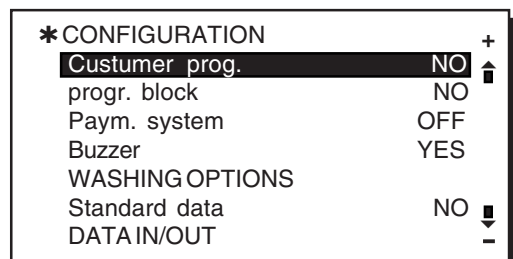
MEASURING UNIT – includes 2 sub-menus

Temperature – can be set to °C Celsius centigrade or °F Fahrenheit degrees.

Pressure – can be set to bar or psi.

N. grounds – refers to number of grounds, from 0 (external container) to 50.

REGENERATION - includes the parameters for the softner regeneration: liters of resin (da 0,1l a 25l), hardness (da 0 a 45 °F)



Customer programming – YES/ NO

Programming block - programming block: YES/NO.
With the function active (YES) the use of the programming keyboard is allowed with the technician card; "I" key remains always active.

Payment system – permits configuration of payment system, when connected.

Buzzer - The machine buzzer can be enabled so that a beep is heard when the keys are pressed.

WASHING OPTIONS - See paragraph "Washing options" on the following pages.

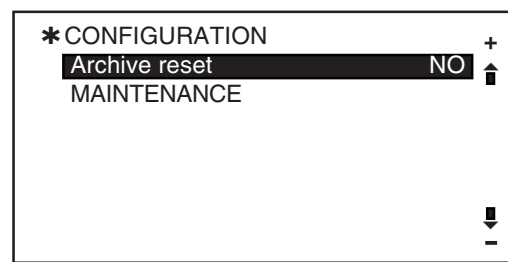
Standard data – loads standard data. YES/NO

DATA IN/OUT – contains three entries:

Key – indicates the key number from 0 to 60.

Data IN transfer from smart card to machine. OUT transfer from machine to smart card.

TX/RX – to start data transfer



Archive reset – zeros the error log (Wash 1 Archive and malfunctions archive) stored on the machine: YES/NO

MAINTENANCE - contains five entries to setting maintenance parameters:

Max cycles - the number of cycles initially set: 40,000.

Max days - the number of days initially set: 185.

N° cycles - the number of cycles remaining before the next maintenance session.

N° days - the number of days remaining before the next maintenance session.

Reset - options are:

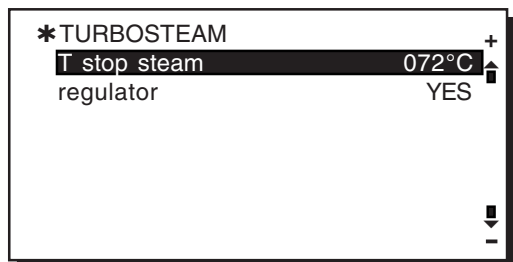
NO, countdown of cycles and days remaining before the next maintenance session.

YES, the settings for number of cycles (40,000) and remaining days (185) are reset

OFF, all controls for programmed maintenance are disabled, and the "N. cycles" and "N. days" counters are zeroed.

8. Autosteam - Programming function

Once you have selected TURBOSTEAM, use the "+" and "-" keys to position the cursor on the T STOP STEAM line, and press the PRG key.



You may now program the automatic steam function, by setting a "xxx°C" temperature value for either hot or whipped milk.

Setting options:

"0" setting:

- manual steam stop

Any number between "40°C ÷ 85°C" (104°F ÷ 185°F)

- automatic steam stop

"OFF" setting:

- steam stop disabled

Automatic steam knob/button programming

MODE 1, STEAM AUTOMATIC STOP

A temperature is set at the "T stop steam xxx°C" field using the "+" and "-" keys, with "xxx" which ranges from a minimum of 40°C (104°F) and a maximum of 85°C (185°F).

Steam dispensing is started using: the **A** or **B** buttons, the knob (13). In particular:

- milk is frothed using the **A** button and the knob (13) (clockwise)
- milk is heated using the **B** button and the knob (13) (counter-clockwise)

The message "T steam xxx°C" appears on the display, indicating the temperature read by the probe.

12 January 2005
wednesday 15:15:04

T steam: 064°C

N.B.: When the set temperature is reached, **steam supply stops automatically** and the display continues indicating steam value for the next 3 seconds.

Steam dispensing can be stopped at any moment (even if the set temperature has not been reached), by pressing again either button **A** or button **B**, or turning the automatic steam knob (13) in the same direction used for activating supply.

MODE 2, STEAM MANUAL STOP

Set the temperature value on item "T stop steam xxx°C" at "000" zero. Steam dispensing and the choice of milk type are performed as in MODE 1.

The message "T steam xxx°C" appears on the display, indicating the temperature read by the probe.


12 January 2005
wednesday 15:15:04

T steam: 050°C

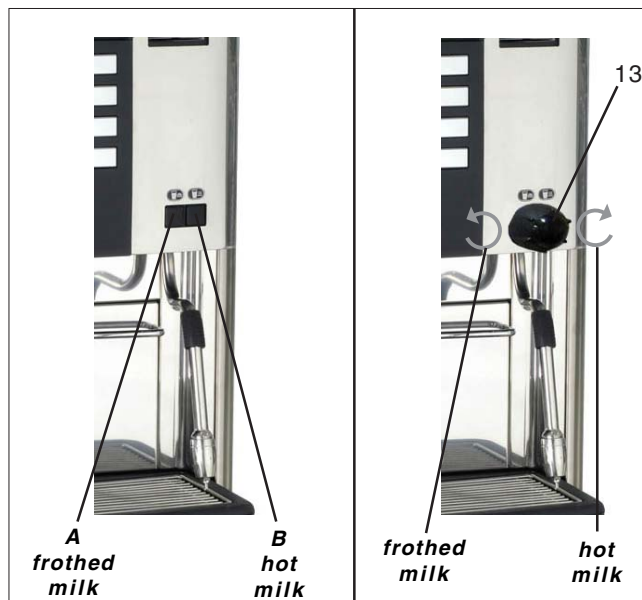
Note: The user controls when steam dispensing is stopped, once the desired temperature has been reached, it will act upon the **A** or **B** buttons, or on the automatic steam knob (13) in the same direction used for activating supply.

For the next 3" after steam dispensing has stopped, the display shows the milk temperature that has been reached.

Note: If the milk is frothed, the  symbol appears beside "Steam T:

xxx°C". If the milk is warm, the  symbol appears beside "Steam T: xxx°C".

Time out is set at 180" for both the programming modes.



BEVERAGE TEMPERATURE READING

The steam probe also detects the beverage temperature, but only if it is higher than 50°C. Inset the steam nozzle (15) into the container, making sure the tip is completely submerged in the milk. After a few seconds the phrase "T steam: xxx°C", corresponding to the probe reading, appears.

When the steam nozzle is removed from the milk, the phrase remains on the display for the following 3 seconds.

To view the temperature in Fahrenheit degrees, please refer to the "configuration menu -Measurement unit".

If the thermocouple is malfunctioning, the Error Log will list the ES-053 error. The latest set temperature value is, however, saved until thermo-couple operation is restored. The machine works as if it is in the STOP STEAM mode. You can froth or heat milk, but during the process, the display will show:

12 January 2005
wednesday 15:15:04

T steam: - - - °C

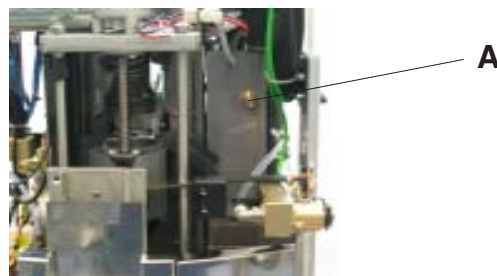
The temperature detected by the probe will appear again on the display once the thermocouple functions again.

(Where is present)

The ideal setting for milk frothing is set in the factory. If additional adjustments must be made, turn the flow adjustment valve (A) underneath the panel control of the machine:

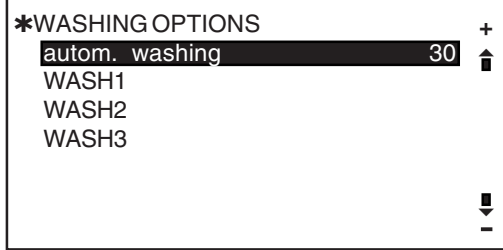
- counterclockwise: more air > more frothy milk
- clockwise: less air > less frothy milk

Note: even slight turns of the valve (A) can make a great difference in how the milk is frothed.



9. Washing options

WASHING OPTIONS - includes four sub-menus for setting washing parameters:



Washing options - Automatic washing

Depending on the selected setting (**OFF/10÷99**), the automatic wash is changed.

Setting "autom. washing OFF":

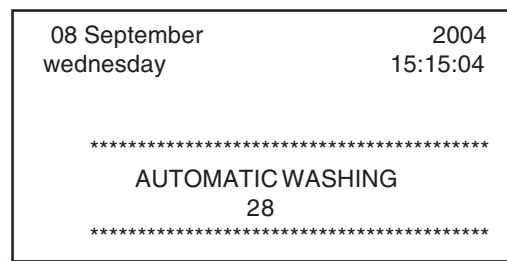
- timed automatic wash cycle is disabled;
- when the button (28) is pressed, the milk circuit washing cycle is performed.

Setting "autom. washing 10...99":

- the timed automatic wash cycle is activated and the set time interval starts;
- when the button (28) is pressed, the milk circuit washing cycle is performed.

The cycle starts automatically. The time interval is set between 10 and 99 minutes. The timer starts at the end of each milk dispensing phase. When the time runs out, the automatic wash cycle begins.

30" before the timer stops, the LEDs on the keys of the cappuccino maker unit start blinking. The display appears as follows:



During this standby phase:

- If the coffee dispensing key is pressed, the counter will start again 30" from the end of the dispensing cycle (per use);
- If a milk/cappuccino key is pressed, the counter will start again from the set time (10' + 99');
- If the key (28) is pressed, the automatic washing cycle will be immediately performed.

Washing options - Washing 1, 2, 3

These are wash cycles set at programmable times, each with four changeable parameters, which are:

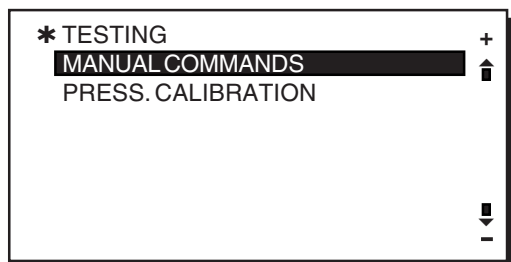


- **hour:** when the wash cycle must be performed. "WASH 1" cannot be disabled. It is requested daily at the programmed hour and within 24 hours.. WASH 2 and 3 can be disabled and set to OFF.

- **type:** indicates type of wash cycle that will be performed. Long wash (milk circuit with detergent and coffee circuit with tablet), short wash (automatic milk wash cycle + fast wash coffee cycle). "WASH 1" only performs the long cycle.
- **coffee stop:** when the function (YES) is set, if the wash cycle does not take place within 60' (30' if short washing) from the moment that the "EXECUTE WASHING GROUP" message appears, the machine is blocked and all selections for coffee are inhibited.
- **milk stop:** when the function (YES) is set, if the wash cycle does not take place within 60' (30' if short washing) from the moment that the "EXECUTE WASHING MILK CIRCUIT" message appears, the machine is blocked and all selections for milk are disabled.

NOTE: if the "block coffee" and "block milk" entries are set to NO for the 'WASH 1' cycle, the machine will never be blocked. WASH 1 cycles that are not carried out are recorded in the WASH 1 LOG ("i" key 27), as "failed".

10. Test menu



MANUAL CONTROLS – permit parts to be manually operated using the “+” and “-” keys (see paragraph “Manual control panel”)

PRESSURE CALIBRATION - (only for machines with a pressure sensor).

The ideal boiler pressure setting is made in the factory with a standard number. If further adjustments must be made, please follow these instructions.

The procedure must be performed when the machine is cold or with a boiler pressure of approximately 0 bar.

There are 2 submenus:

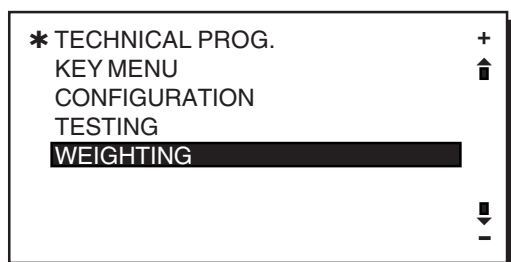
offset – indicative setting. It represents the voltage at which the pressure sensor is calibrated.

execute – press the PRG key to execute the calibration process. After a short period of time, the word “OK” appears and the “offset” value is updated.

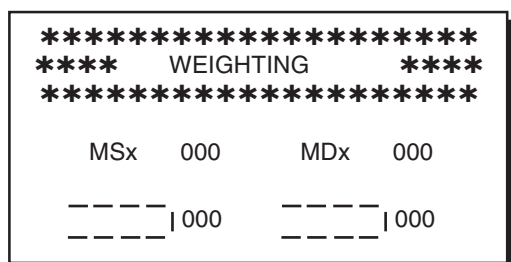
If the boiler pressure is not 0 bar, the word “KO” appears and the offset parameter remains unchanged.

11. Weighting

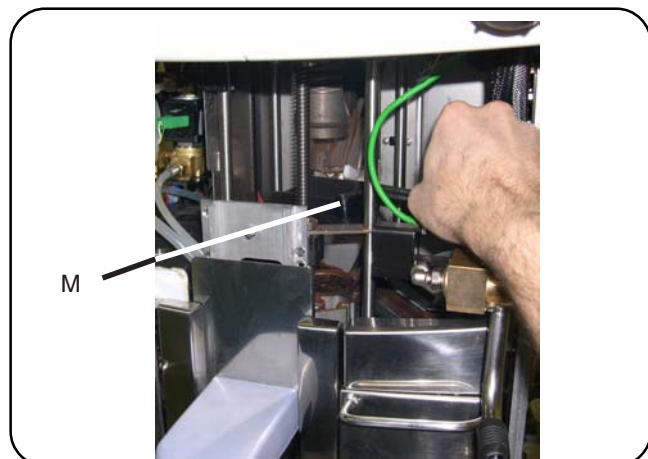
This menu permits the weighing of the ground coffee.



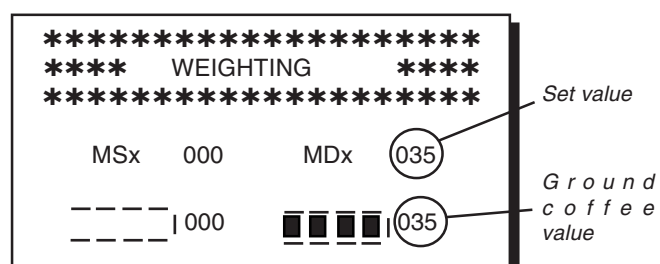
When the PRG (29) key is pressed, the following will appear on the display:



After raising the control panel, place the coffee grounds scoop (M) beneath the ground coffee chute and press the key to test.



After the grinding phase, the following will appear on the display:



The value set in the test menu and the ground coffee value must be the same.

During the grinding phase, make sure that the ground coffee does not slide off the scoop.

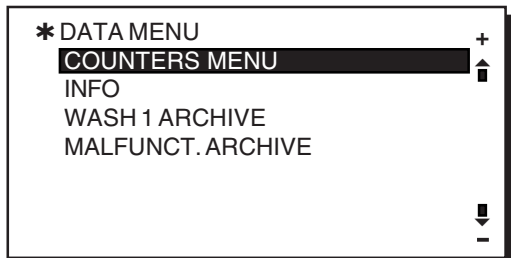
Once the grinding phase has ended, remove the scoop from the machine and weigh the amount of ground coffee on an accurate scale. Note: To obtain the real weight, we recommend performing the coffee grinding phase between 3 and 5 times and then calculating the average.

Once the weighing process is concluded, press the RES (24) key three times in a row to bring the unit to the standby position and to exit the programming menu.

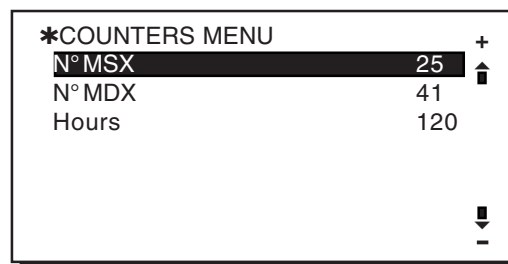
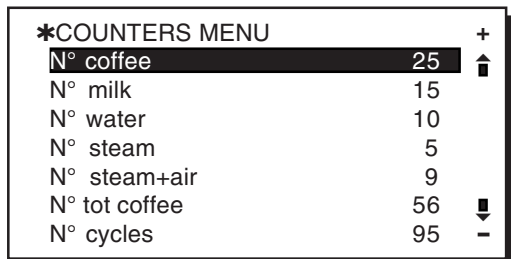
Note: If, during the weighing process, the technician card is inadvertently removed, you will exit the programming menu. In this case, press the RES (24) key just once to bring the unit back to the standby position.

12. DATA menu: COUNTERS

Once you have entered the programming menu, access the DATA MENU, pressing the “I” (27) key. The following will be displayed:



Use the “+” (30) and “-” (31) keys to position the cursor on the COUNTER line, then press the PRG (29) key. The following will appear on the display:



Parameters calculated are:

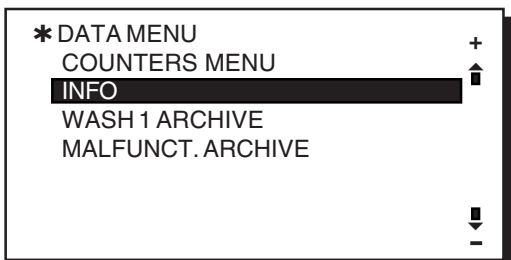
- **N. coffee** (number of coffee beverages)
- **N. milk** (number of milk beverages)
- **N. water** (number of times water is dispensed)
- **N. steam** (number of times steam is dispensed using the turbosteam function)
- **N. steam + air** (number of times steam and air are dispensed using the turbosteam function)
- **N. tot coffee** (total number of coffee beverages)
- **N. cycles** (total number of cycles performed)
- **N. Msx** (number of grinding phases performed by the left grinder)
- **N. Mdx** (number of grinding phases performed by the right grinder)
- **Hours** (Machine life time)

Counters can be zeroed by aligning the cursor on the selected entry, pressing the PRG (29) key, and then pressing the “+” (30) or “-” (31) key.

Note: Parameters that cannot be zeroed are:

- **N. tot coffee**
- **N. cycles**
- **N. Hours**

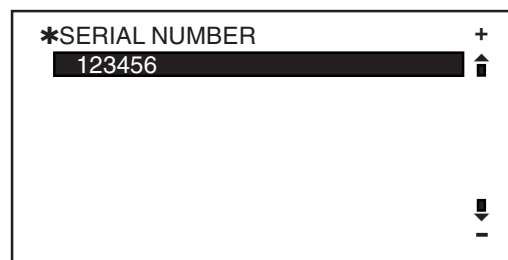
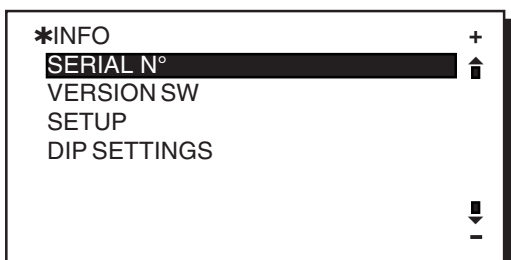
13. DATA menu: INFO



Serial number

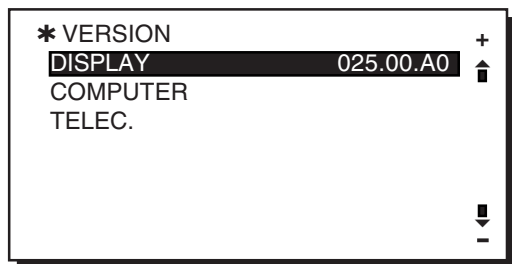
Use the “+” (30) and “-” (31) keys to position the cursor on the INFO line, then press the PRG (29) key. The following will be displayed.

Press the PRG (29) key on the “serial n.” line. The following will appear on the display.

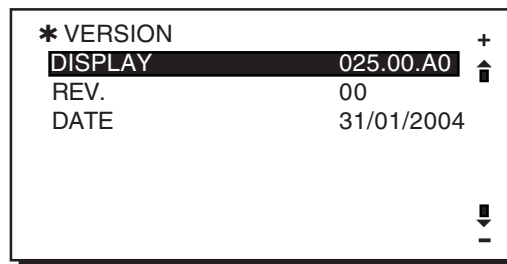


Version

The sub-menu of the Version entry shows the memory display version and, if present, also the remote control:

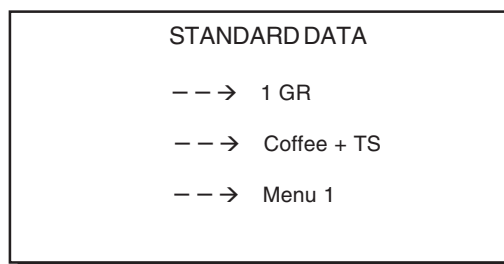


When the PRG (29) key is pressed when the cursor is on each of the two lines, besides showing the version, it also displays the data for the revision and memory date.



Setup

The "Setup" entry displays the setup settings introduced during the Data Standard insertion phase:



Entering Standard Data

Before performing this operation, switch off the machine and position **dipswitch 1** on display screen = **ON**, then switch on the machine.
If the procedure described above is not performed (dip1=ON), this message will appear on the display:



When inputting the Standard Data, you are prompted to input data regarding model and type of machine:

- **MODEL:** 1, 2, groups;
- **TYPE:** coffee, coffee+ TS, cappuccino;
- **MENÜ:** different types of drinks

Using the "+" key (30) and the "-" key (31), select the parameters, then press the "PRG" key (29) to confirm the details.

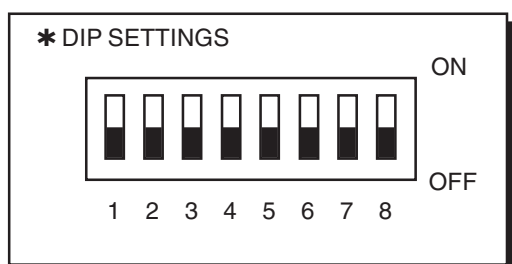
After this operation, switch off the machine and reset the **dipswitch 1** display screen to **OFF**.

Then:

- Switch on the machine again
- Reset date and time, and reset the desired language, if needed.
- Reset maintenance parameters (see "Configuration menu - Maintenance")
- Zero the error log.

Dip settings

The "dip setting" entry displays the dipswitch settings.

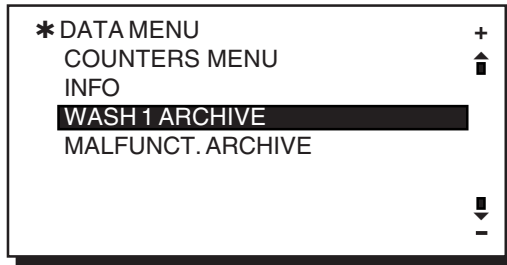


Under standard conditions, the dip-switches are positioned on OFF.

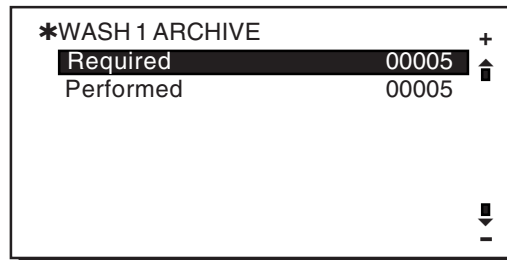
- DIP 1 = OFF - ON Input of standard data
- DIP 2 = OFF
- DIP 3 = OFF - ON Simulation of engineer's card
- DIP 4 = OFF - ON Simulation of bookkeeping's card
- DIP 5 = OFF
- DIP 6 = OFF
- DIP 7 = OFF
- DIP 8 = OFF

For more details, please consult the technical manual at the "Setting - CPU Dip-Switch" paragraph.

14. DATA menu: WASH 1 ARCHIVE

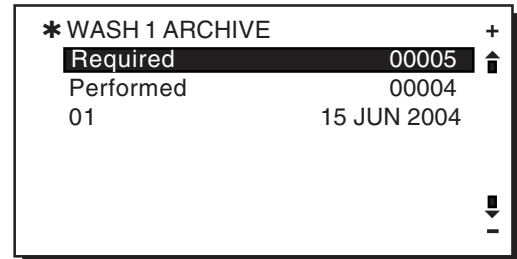


Press the "PRG" key (29) key, the following message appears on the display:



The parameters for the WASH 1 log that can appear on the display are:

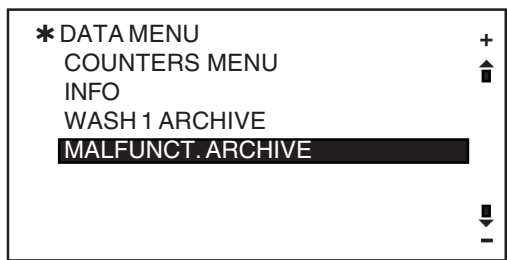
- **Requests:** number of wash cycles that have been requested by the machine.
- **Executed:** number of wash cycles that were performed within the timeout time of 60'.



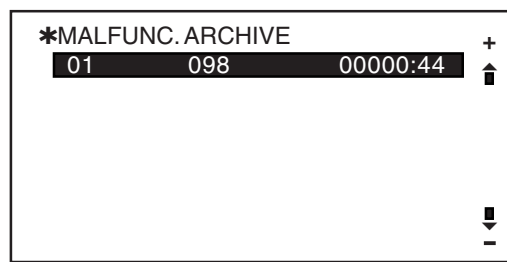
NOTE: If the wash cycles requested occur during the timeout, under the entry "Executed" you will also see a list of the last 10 "failed" wash cycles, with progressive number and date. The first line refers to the most recent date

Use the "+" (30) and "-" (31) keys to scroll through the failed wash cycles, then press the RES (24) key to pass to another menu.

15. DATA menu: MALFUNCTIONS ARCHIVE



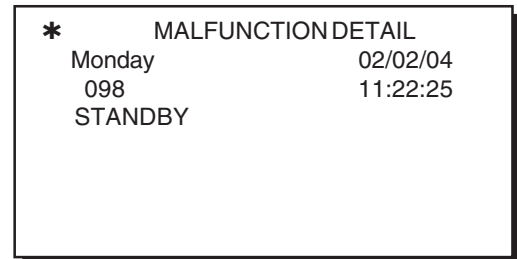
If the PRG (29) key is pressed when the cursor is on the "error log" line, the following appears on the display:



If the PRG (29) key is pressed again, the details page is accessed.

The following appears on the display:

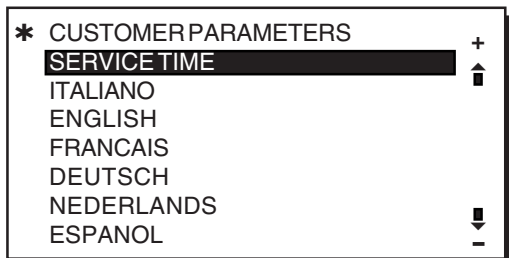
- day and hour when the error occurred
- machine status when the error occurred



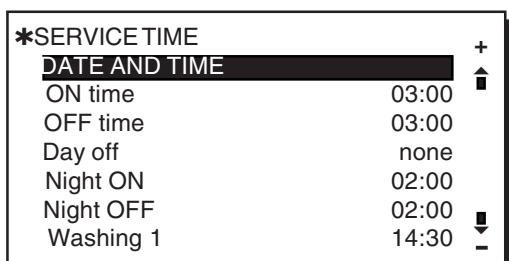
The figures appearing after the "error code" indicate, in hours and minutes, the time that has passed since the last recorded error.

16. CUSTOMER PARAMETERS menu

To access "Customer parameters" press "⌚" key (34); the message shown below will appear on the display:



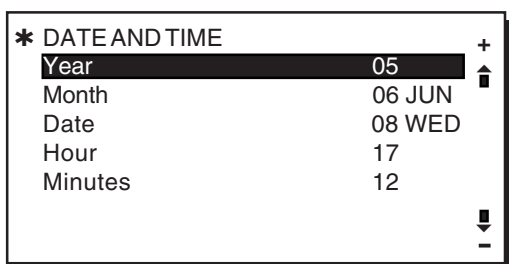
Pressing the "PRG" key (29), the following message will appear on the display:



The following service time parameters can be modified:

- ON time (time the machine switches on);
- OFF time (time the machine switches off);
- day off (day on which the enterprise is closed);
- Night ON (start time for evening beverage price: only when payment system is connected);
- Night OFF (end time for evening beverage price: only when payment system is connected);
- wash 1 (request - every 24 hrs - at the programmed hour; cannot be disabled);
- Wash 2 (hour of scheduled washes 2)
- Wash 3 (hour of scheduled washes 3)

Pressing again the "PRG" key (29), the following message will appear on the display:



Use the "+" (30) and "-" (31) keys to move the cursor (black line) to the entry to be modified, then press the PRG (29) key. The cursor will turn into an arrow and it becomes possible to change the number for the selected entry by using the "+" (30) and "-" (31) keys.

Once the operation is completed, press the RES (24) key to confirm the data.

Note: the cursor changes back to black line.

Repeat the operation described above to modify other parameters.

General indications

If there is no day off (i.e. the enterprise never closes), enter "none" for the "day off" item.

Enter the same time for the "ON time" and "OFF time" parameters (for example: ON time 22:00, OFF time 22:00)

if the automatic switch on/switch off function is not required and you wish to manually switch the machine on and off.

A short washing cycle will be performed automatically at the switching on and switching off time (for example, at 22:00).

"WASH 1", "WASH 2" AND "WASH 3"

These are scheduled washes that are independent of the wash cycles related to the switching on and switching off phases.

At the set hour, the messages "EXECUTE WASHING GROUP", "EXECUTE WASHING MILK CIRCUIT", "EXECUTE SHORT WASHING" appear, a seconda del lavaggio programmato.

After having positioned the cursor on the line to be changed and after having pressed the "PRG" (29) key, change the value using the "+" (30) and "-" (31) keys. Then press the "RES" (24) key to confirm. Repeat the above operations to change the other wash scheduling times.

"Wash 1"

When this function is requested, a long wash cycle is performed (milk circuit and coffee circuit) as described in the "Cleaning operations" paragraph.

NOTE: Wash 1 cannot be disabled. It is requested daily at the programmed hour, and always within 24 hours.

"Wash 2", "Wash 3"

When these functions are requested, they can either be a long or short wash cycle depending on how they were programmed.

If the set hour for these wash cycles occurs when the machine is switched off, the request will be canceled.

NOTE: Set OFF against the time so as to not activate these wash cycles.

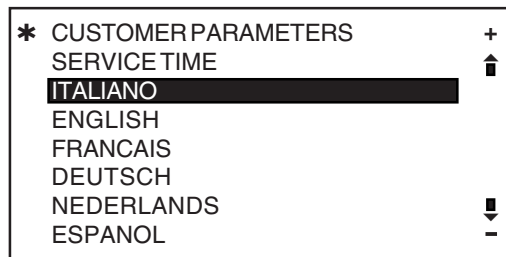
OFF is displayed press the "-" (31) key the indicated time is "00:00"

For more details, please consult the technical manual at the "Configuration menu - wash options" paragraph.

Language selection

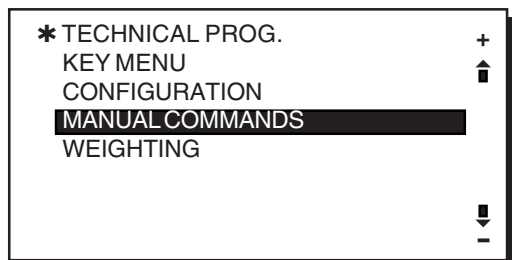
To display the messages in a different language from that set, after entering into Programming mode, position the cursor on the desired language by pressing the "+" (30) and "-" (31) keys and then pressing the "PRG" (29) key. The machine will restart with the messages provided in the selected language.

The display (5) provides a choice of the following languages: Italian, English, German, French, Spanish, Portuguese, Dutch, Japanese, Russian and Chinese.



17. Manual control panel

Move the cursor to the "manual commands" line with the "+" (30) and "-" (31) keys to access the manual control panel.



A pressure of "PRG" key (29), visualizes on display the following panel:

Panel 1

M	C	S	x		1			M	L		1			M	C	D	x		1	
M	S	x		0	4	1		D	K		1			M	D	x		0	0	0
L	I	V		O	K			F	2		0									
E	V	C		O	F	F		F	1		1			D	v			0	0	0
R	C			O	F	F		F	3		0			C	F			1		
P		1	.	3	b	a	r							R	G	R		O	F	F
T	V		0	6	5	°	C				T	G	R		0	8	5	°	C	
	±		→		P	R	G		→		X	X	X	:		R	E	S		

- Press "+" (30) or "-" (31) to display the various components;
- Press "PRG" (29) to select the component to move and to switch to the next panel M2;
- Press "RES" (24) to quit manual mode.

Panel 2

M	C	S	x		1			M	L		1			M	C	D	x		1		
M	S	x		0	4	1		D	K		1			M	D	x		0	0	0	
L	I	V		O	K			F	2		0										
E	V	C		O	F	F		F	1		1			D	v			0	0	0	
R	C			O	F	F		F	3		0			C	F			1			
P		1	.	3	b	a	r							R	G	R		O	F	F	
T	V		0	6	5	°	C						T	G	R		0	8	5	°	C
	±		→		R	E	S		→		X	X	X	:		O	F	F			

- Press "+" (30) or "-" (31) to activate the components, if they have a direction, use "+" (30) and "-" (31) to alternate the activations (+Lh/-Rh or +Up/-Down, +Widen/-Narrow the grinders) and to switch to the next panel M3.
- Press "RES" (24) to return to panel M1.

Legend

1. **F1** Unit limit switch: middle 0/1*
F2 Unit limit switch: high 0/1*
F3 Unit limit switch: low 0/1*

*1, limit switch in position

2. **CF** Grounds drawer
Dv Volumetric meter, displays incremental count, zeroed on entry of M1 menu
DK Decaffeinated coffee drawer
LIV Water level in boiler
MCDx "No coffee" sensor right hopper
MCSx "No coffee" sensor left hopper
MDx Right grinder counter
ML "No milk" sensor
MSx Left grinder counter
RC Boiler resistance
RGR Unit resistance
TGR Unit temperature, in C° (or F°)
TV Steam temperature (if the Autosteam system is not present, this parameter is not displayed)

3. **xxx** defines the moving part that can be accessed.

Here is the table of symbols used to define the moving parts that can be accessed:

Mgr	motor unit ratiomotor
Ei	Cappuccino maker wash cycle solenoid valve
Erf *	Flow regulating solenoid valve (Schramme)
Mcp	Compressor motor
Evp	Steam solenoid valve
Ear	Air solenoid valve
Em	Milk solenoid valve
Evc	Boiler load solenoid valve
Eac	Hot water solenoid valve
G	Coffee dispensing solenoid valve
Mpm	pump motor
MDx	grinder 2 motor
MSx	grinder 1 motor
Eva	Water after solenoid valve

Parts * are applied only in some product configurations.

18. Defects - Malfunctions

MALFUN. CODE	DESCRIPTION	POSSIBLE CAUSES	SOLUTIONS
001	During operation, the overcurrent interrupt switch is triggered 3 times during the current threshold search phase. The error is recorded in the error log, but does not cause the machine to malfunction.		
003	The FC2 photocell is blocked during the dispensing phase. If this error occurs, the machine cycle is blocked and the machine expels the coffee pod.		<ul style="list-style-type: none"> - Replace the coffee ratiomotor unit - Replace the card
008	Unit movement timeout The movement requested was not completed within a set time. The error and phase are recorded in the error log. The error appears on the display, and the cycle underway is stopped. Only during phase 3 the error is not displayed and the cycle proceeds as usual. <u>Detail code</u> from FC1 to FC2 001 out from FC2 002 Threshold search 003 Compensation 004 from FC2 to FC3 005 from FC3 to FC1 006	<ul style="list-style-type: none"> • Broken motor • Defective limit switch • Blocked mechanism 	<ol style="list-style-type: none"> 1 Open the machine 2 Activate the manual control panel 3 Start the motor unit <ul style="list-style-type: none"> - The motor starts <ul style="list-style-type: none"> - Use the manual control panel to check if the F1, F2, F3 limit switches work - The motor doesn't start <ul style="list-style-type: none"> - Use the manual control panel to check if the power is on for the motor. - If the power is switched on: <ul style="list-style-type: none"> - Check if there is a mechanical block. - If there is no power <ul style="list-style-type: none"> - Check the power from the card to contacts 1 and 2 on the Y12 connector - If there is no power from the card, replace the card.
009	Blocked limit switch When 2 out of 3 limit switches are blocked, the machine performs a cycle (or reset) for the entire duration in an attempt to re-establish normal operations. If the situation remains unchanged at the end of the cycle, the error code is displayed.	<ul style="list-style-type: none"> • Coffee grounds near the limit switch • Defective limit switch 	<ol style="list-style-type: none"> 1 Clean the limit switches 2 Use the manual control panel to check that the F1, F2, and F3 limit switches are working correctly 3 Replace the defective limit switches.
011	Failure to read impulses - Grinder 1 encoder (After this error is displayed, Grinder 1 is reactivated only after the technician's card has been inserted.)	<ul style="list-style-type: none"> • Blocked machine • Broken machine • Broken encoder 	<ol style="list-style-type: none"> 1 Open the machine 2 Activate the manual control panel. 3 Start the grinder <ul style="list-style-type: none"> - If the grinder works <ul style="list-style-type: none"> - Check the magnet on the grinder shaft - Check alignment and distance (approx. 1 mm) between magnet and encoder - If everything above checks out OK: <ul style="list-style-type: none"> • replace encoder • Check the cabling • Replace the card - If the grinder does NOT work <ul style="list-style-type: none"> - Check motor voltage (220V) <ul style="list-style-type: none"> - If there's power: <ul style="list-style-type: none"> - check if any foreign objects are blocking the grinders - Replace the motor.
021	Failure to read impulses - Grinder 2 encoder (After this error is displayed, Grinder 2 is reactivated only after the technician's card has been inserted.)		
051	Boiler temperature malfunctioning	<ul style="list-style-type: none"> • Sensor disconnected • Malfunctioning card 	Open the machine <ul style="list-style-type: none"> - Check cabling - Replace the sensor - Replace the card
052	Boiler heating timeout	<ul style="list-style-type: none"> • The safety thermocouple has been triggered • The resistance is interrupted (cabling defect) • The Triac card is malfunctioning 	Open the machine <ul style="list-style-type: none"> - Check if the safety thermostat has been triggered, and reset it if necessary - Check if there are interruptions or detached fastons on the cabling - Check that the boiler resistance is not interrupted and replace it if necessary - Replace the Triac card

18. Defects - Malfunctions

MALFUN. CODE	DESCRIPTION	POSSIBLE CAUSES	SOLUTIONS
053	Steam thermocouple (Turbosteam) Value is outside of acceptable range	<ul style="list-style-type: none"> • Disconnected thermocouple • Malfunctioning card 	Open the machine <ul style="list-style-type: none"> - Check cabling - Replace the thermocouple - Replace the card
054	KTY plugs (group) Value is outside of acceptable range	<ul style="list-style-type: none"> • Disconnected KTY • Malfunctioning card 	Open the machine <ul style="list-style-type: none"> - Check cabling - Replace the KTY - Replace the card
055	KTY plugs (group) Timeout plug resistance activation	<ul style="list-style-type: none"> • Disconnected KTY • Malfunctioning card 	Open the machine <ul style="list-style-type: none"> - Check cabling - Replace the KTY - Replace the card
058	Boiler overpressure alarm (only for machines with a pressure sensor)		<ul style="list-style-type: none"> • Check cabling
059	Boiler: Refill timeout	<ul style="list-style-type: none"> • No water • Refill EV failure • Wiring interrupted • Card failure 	
066	Failure to read impulses by volumetric meter of turbine during coffee dispensing	<ul style="list-style-type: none"> • No water • Broken pump • Too much coffee • Coffee ground too fine • Clogged filters • Coffee solenoid valve clogged or defective • Broken turbine 	1 Open the machine 2 Use test panel to check if the counter function works during coffee dispensing <ul style="list-style-type: none"> - If the counter works only with a few impulses: <ul style="list-style-type: none"> - Check the granulometry and quality of the ground coffee - Clean the filters - Check if the coffee solenoid valve and coffee hydraulic circuit are clogged - If the counter does NOT function: <ul style="list-style-type: none"> - Check if there is water and if the pump works - Replace the turbine - Check the cabling
067	Failure to read impulses by volumetric meter of turbine during circuit wash cycle	<ul style="list-style-type: none"> • No water • Broken pump • Clogged filters • Coffee solenoid valve clogged or defective • Broken turbine 	1 Open the machine 2 Use test panel to check if the counter function works during the wash cycle <ul style="list-style-type: none"> - If the counter works only with a few impulses: <ul style="list-style-type: none"> - Clean the filters - Check if the coffee solenoid valve and coffee hydraulic circuit are clogged - If the counter does NOT function: <ul style="list-style-type: none"> - Check if there is water and if the pump works - Replace the turbine - Check the cabling
098	Historical malfunctions and wash 1 reset	<ul style="list-style-type: none"> • Breakdown log initialization. 	

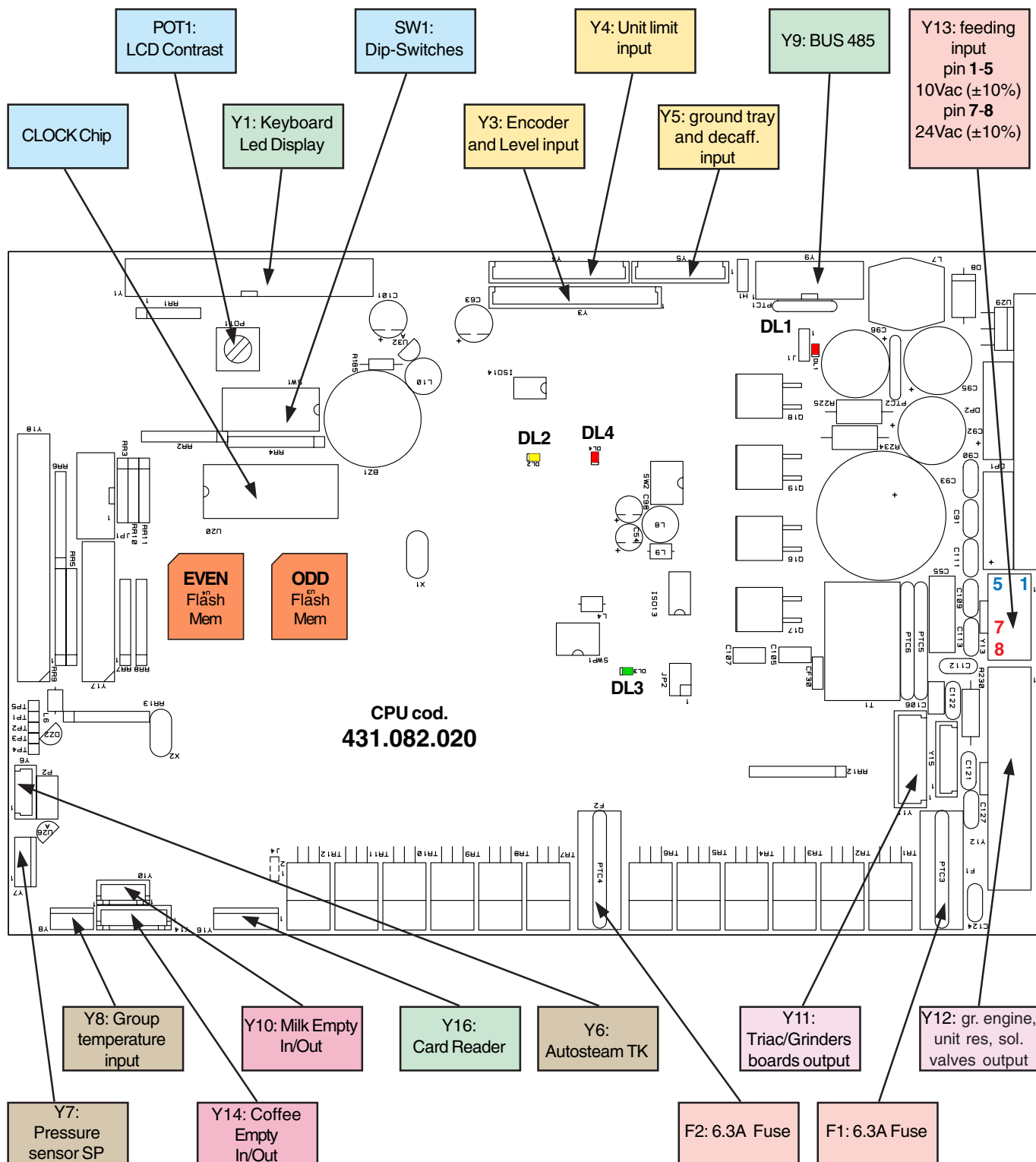
18. Defects - Malfunctions

[illegible]

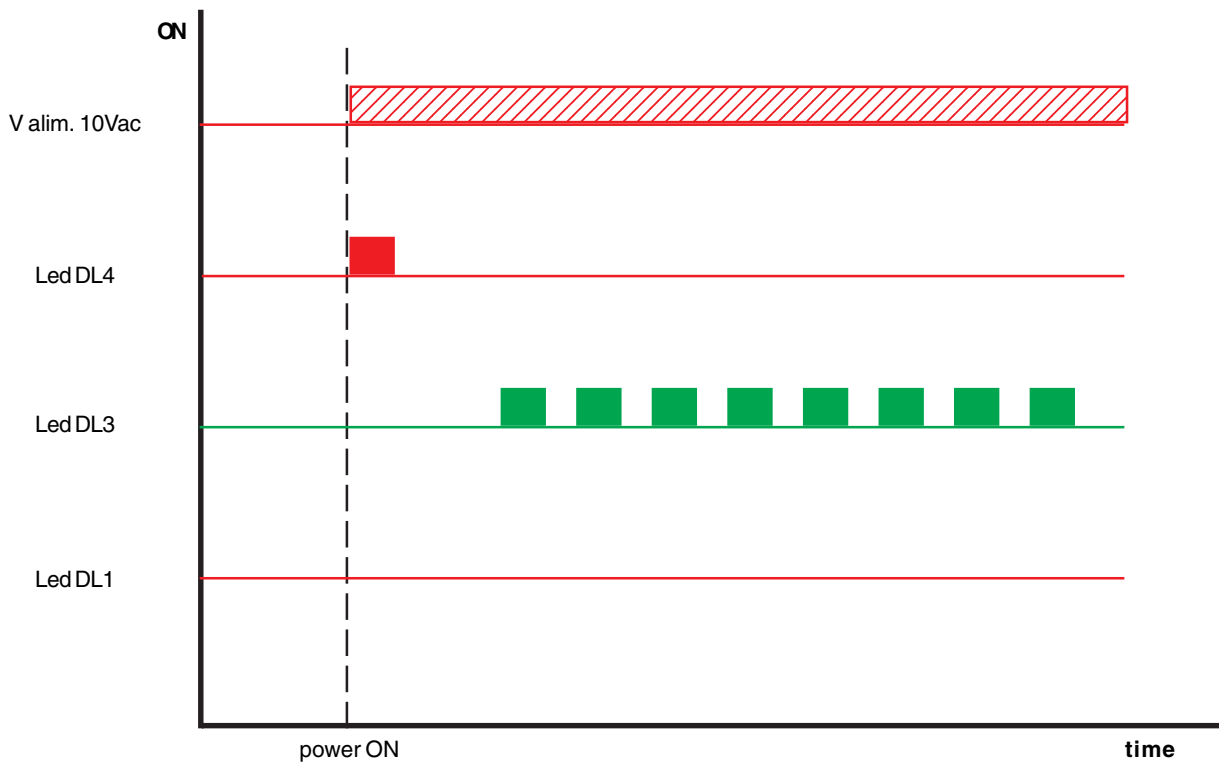
19. CPU board connectors

	INDEX	Page
1.	CPU Board	72
2.	Y12 Connector: group engine, unit resistance, solenoid valves	74
3.	Y4 Connector: Unit limit switches	76
4.	Y3 Connector: volumetric meter, grinders encoder, level	78
5.	Y5 Connector: grounds tray, decaffeinated	80
6.	Y11 Connector: triac boards command	82
7.	Y8 Connector: group temperature sensor	84
8.	Y14 Connector: coffee empty receiver	85
9.	Y6 Connector: boiler thermocouple	86
10.	Y7 Connector: Autosteam thermocouple	87

1. CPU Board



CPU Board = OK *when:*



DL1 red led = extinguished

(ignited when short circuit 12V)

DL2 yellow led = extinguished

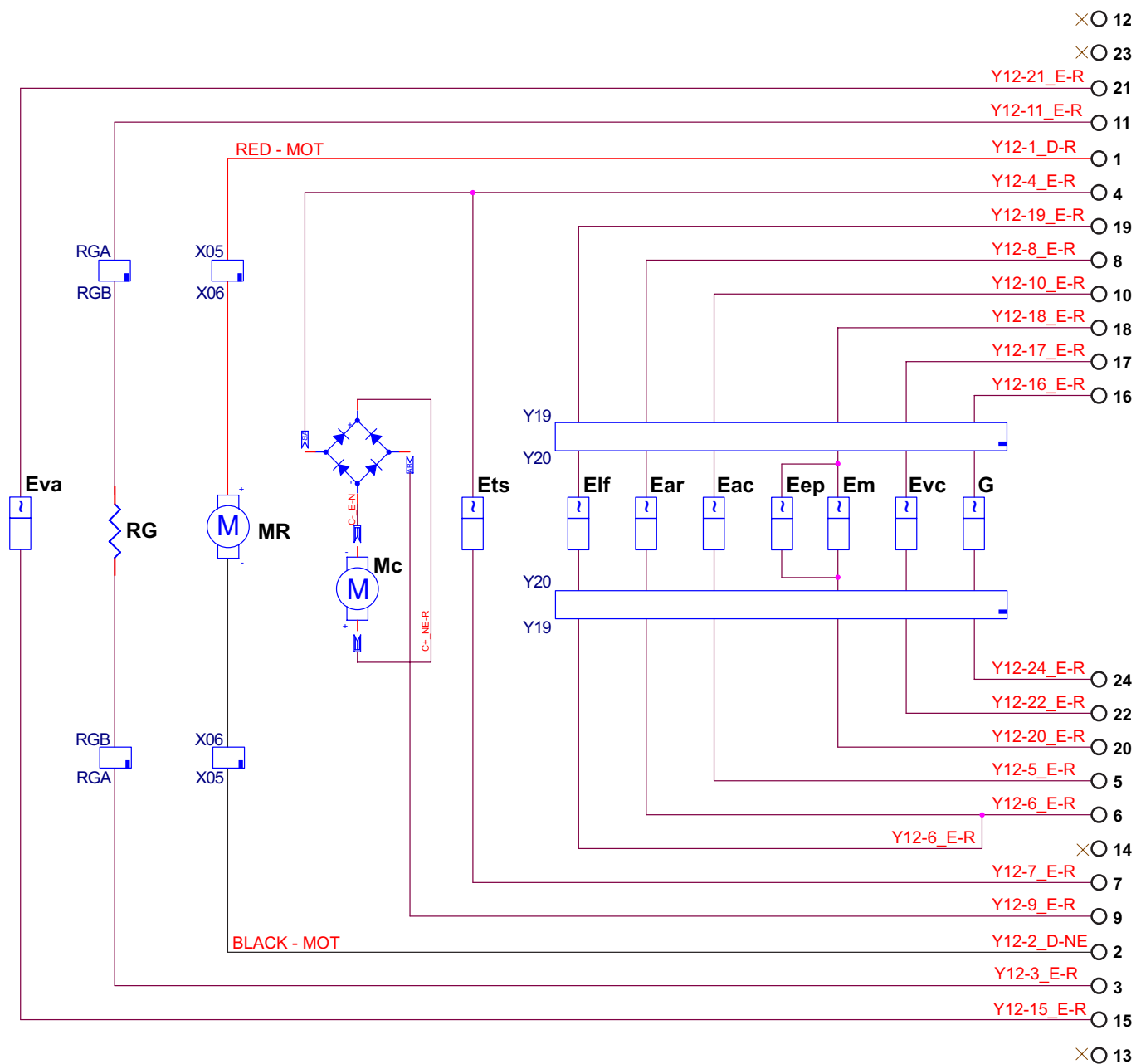
(ignited when water in boiler lacks)

DL3 green led = blinking

DL4 red led = extinguished

(ignited when: microprocessor reset)

2. Y12 Connector



Fuse 1

pin: 7, 8, 9, 10, 11, 12

components: Eac, Ear, Ets, RG

Fuse 2

pin: 19, 20, 21, 22, 23, 24

components: G, Evc, Em, Eep, El

• Ets, El, Ear, Eac, Em, Eep, Evc, G, Eva *

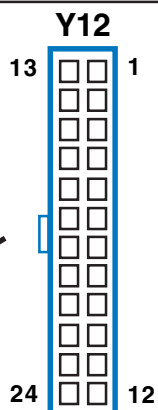
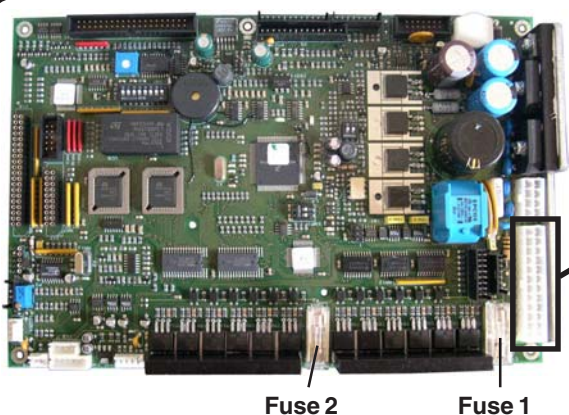
Solenoid valves pin: 4, 5, 6, 7, 8, 10, 15, 16, 17, 18, 19, 20, 21, 22, 24

• Mc, Compressor motor pin: 4, 9

• MR, Group engine pin: 1, 2

• RG, Unit resistance pin: 3, 11

2. Y12 Connector



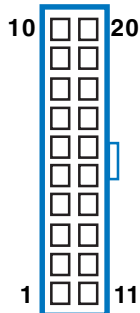
- **Solenoid valves** pin: 4, 5, 6, 7, 8, 10, 15, 16, 17, 18, 19, 20, 21, 22, 24
- **Mc, Compressor motor** pin: 4, 9
- **Group engine** pin: 1,2
- **Unit resistance** pin: 3, 11



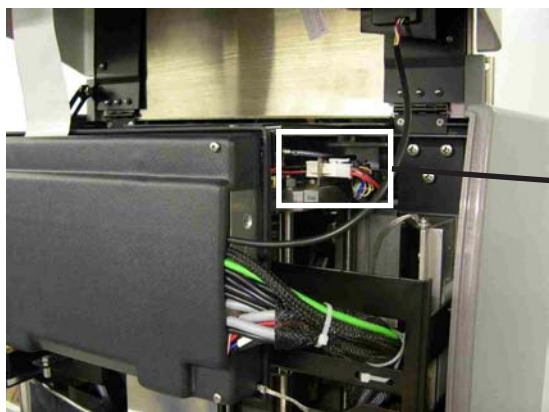
Y20

Solenoid valves: connectors Y19 - Y20

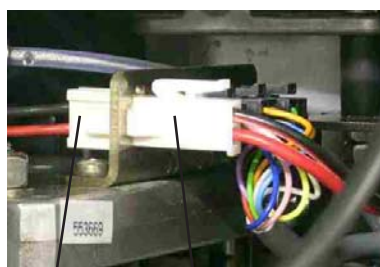
Y19



- | | |
|-----------|------------|
| EV G | pin: 1, 11 |
| EV Evc | pin: 2, 12 |
| EV Em/Eep | pin: 3, 13 |
| EV Eac | pin: 4, 14 |
| EV Ear | pin: 5, 15 |
| EV Elf | pin: 6, 16 |

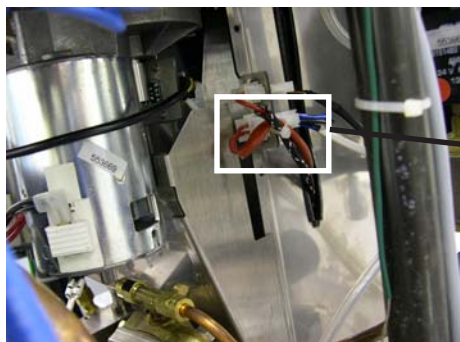


Group engine: connectors X05 - X06

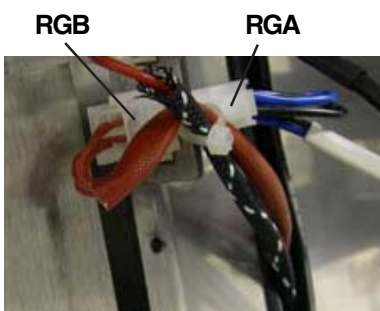


X06

X05



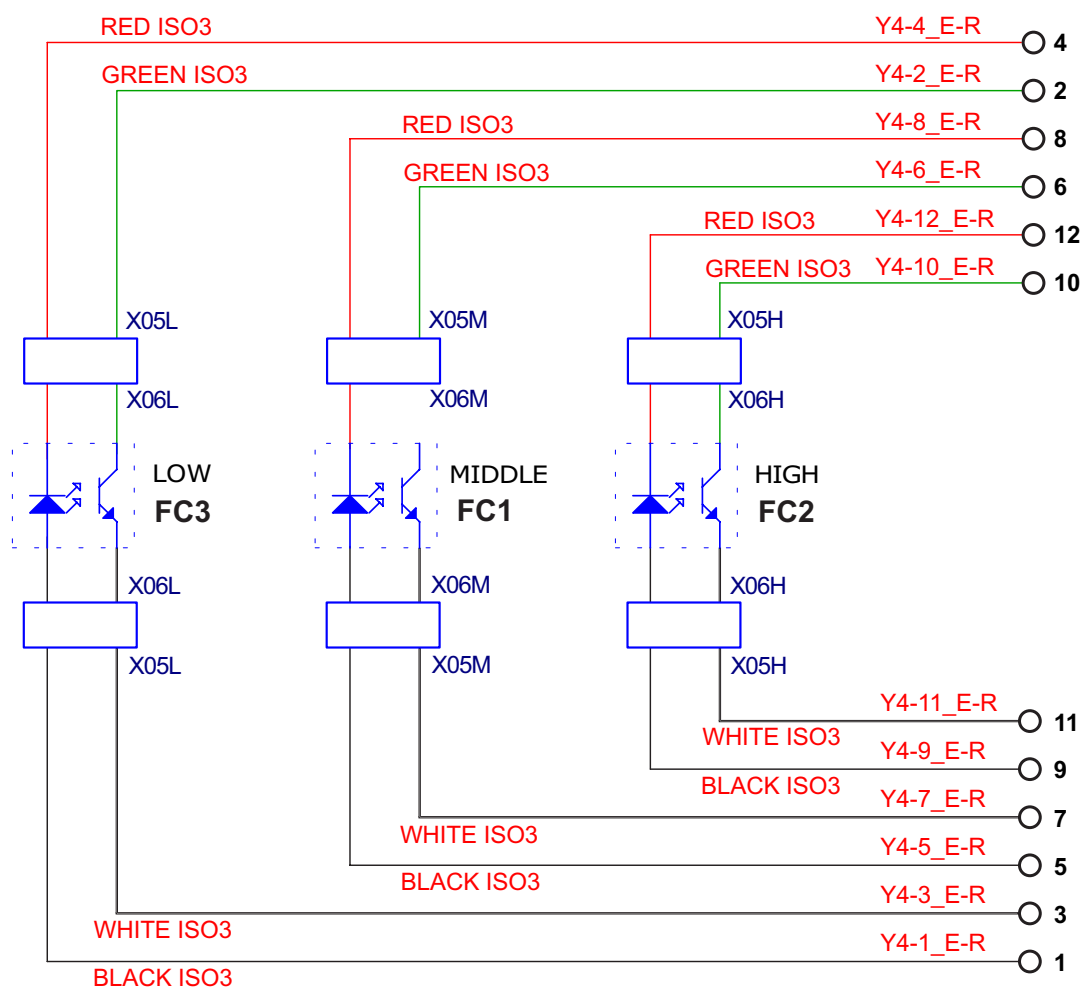
Unit resistance: connectors RGA - RGB



RGB

RGA

3. Y4 Connector



FC 1

pin: 5 - 8 = 12V dc

FC 2

pin: 9 - 12 = 12V dc

FC 3

pin: 1 - 4 = 12V dc

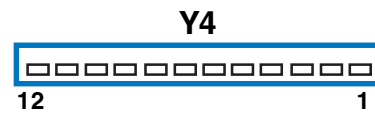
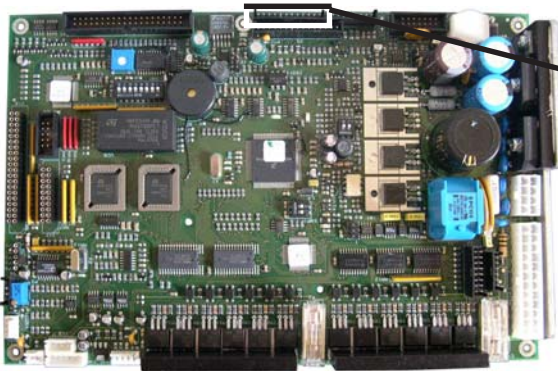
• Unit limit switches

FC1 pin: 5, 6, 7, 8

FC2 pin: 9, 10, 11, 12

FC3 pin: 1, 2, 3, 4

3. Y4 Connector

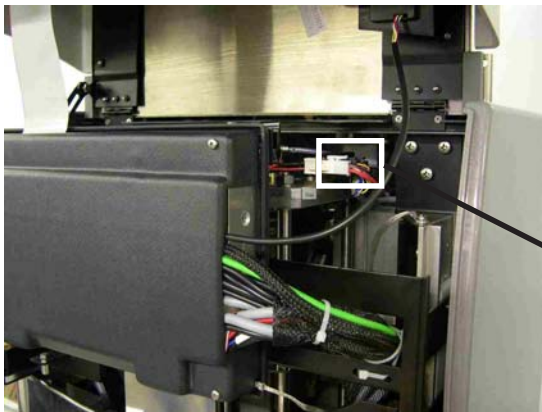


• **Unit limit switches**

X05L pin: 1, 2, 3, 4

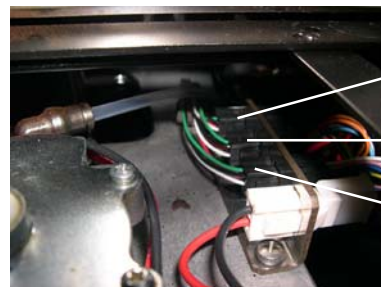
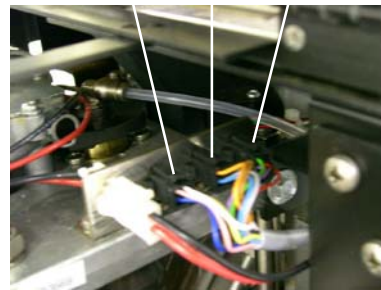
X05M pin: 5, 6, 7, 8

X05H pin: 9, 10, 11, 12



Unit limit switches: connectors X05/L, M, H -
X06/L, M, H

X05H X05M X05L

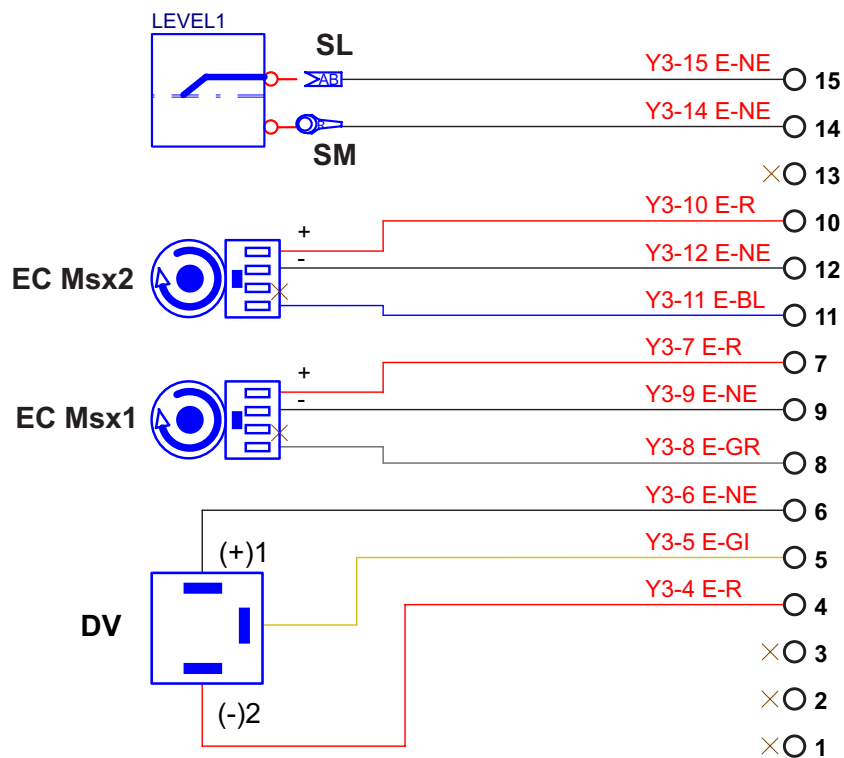


X06L

X06M

X06H

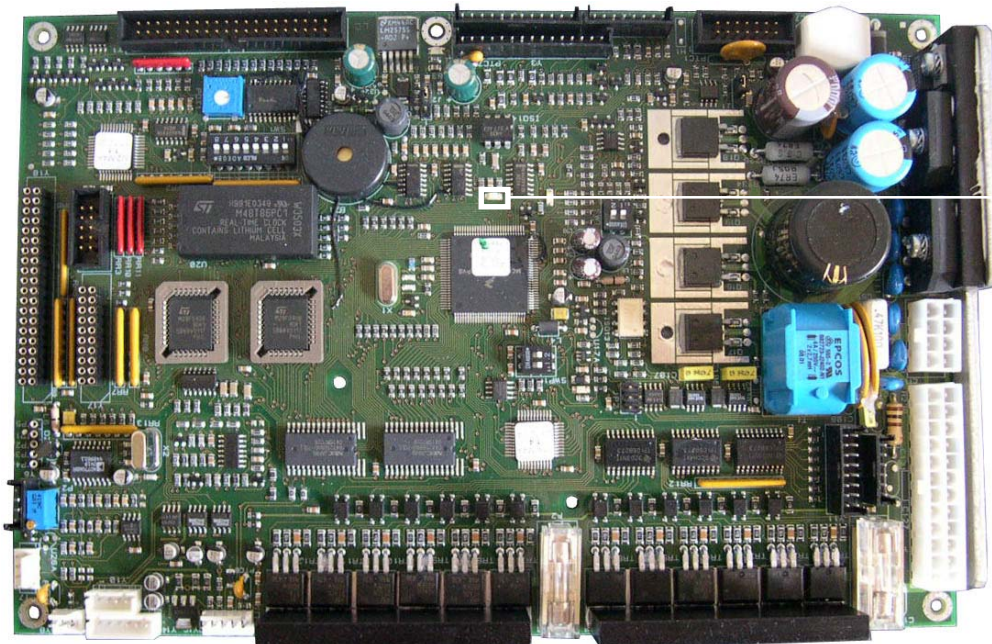
4. Y3 Connector



DV

pin: 4 - 6 = 12V dc

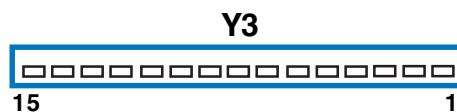
- **DV, Volumetric meter** pin: 4, 5, 6
- **EC., Grinders Encoder Msx1** pin: 7, 8, 9 **Mdx2** pin: 10, 11, 12
- **SL, Level** pin: 14, 15



DL2 = ON

Water in boiler lacks

4. Y3 Connector



- **Volumetric meter** pin: 4, 5, 6
- **Grinders Encoder** Msx1 pin: 7, 8, 9 Mdx2 pin: 10, 11, 12
- **Level** pin: 14,15



DV

Volumetric meter



EC Msx 2

EC Msx 1

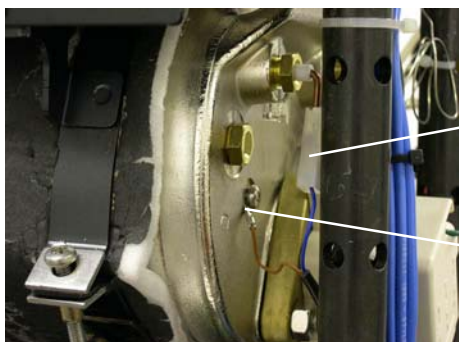
Grinders Encoder: *connectors EC Msx 1 - EC Mdx 2*



EC Msx 2



EC Msx 1

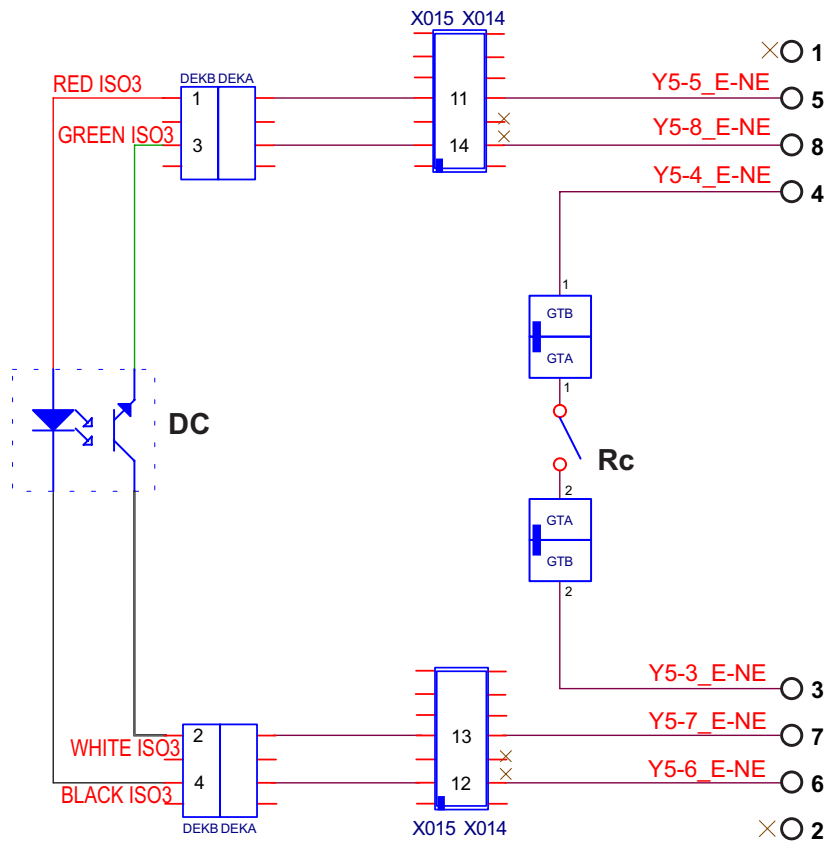


SL

SM

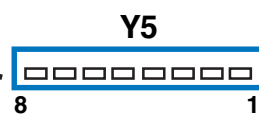
Level: *connectors SL - SM*

5. Y5 Connector

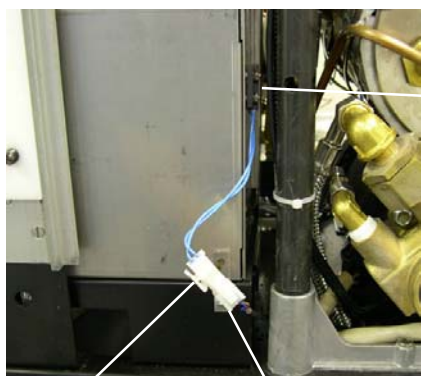


- **Rc, Grounds tray** pin: 3,4
- **DC, Decaffeinated** pin: 5, 6, 7, 8

5. Y5 Connector



- **Grounds tray** pin: 3,4
- **Decaffeinated** pin: 5, 6, 7, 8



GTA GTB

Ground tray: *connectors GTA - GTB*

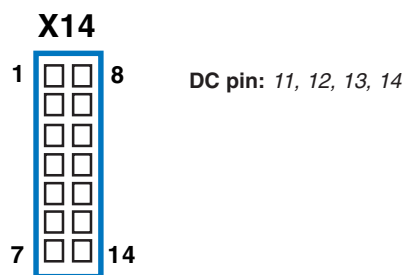


X014/X015

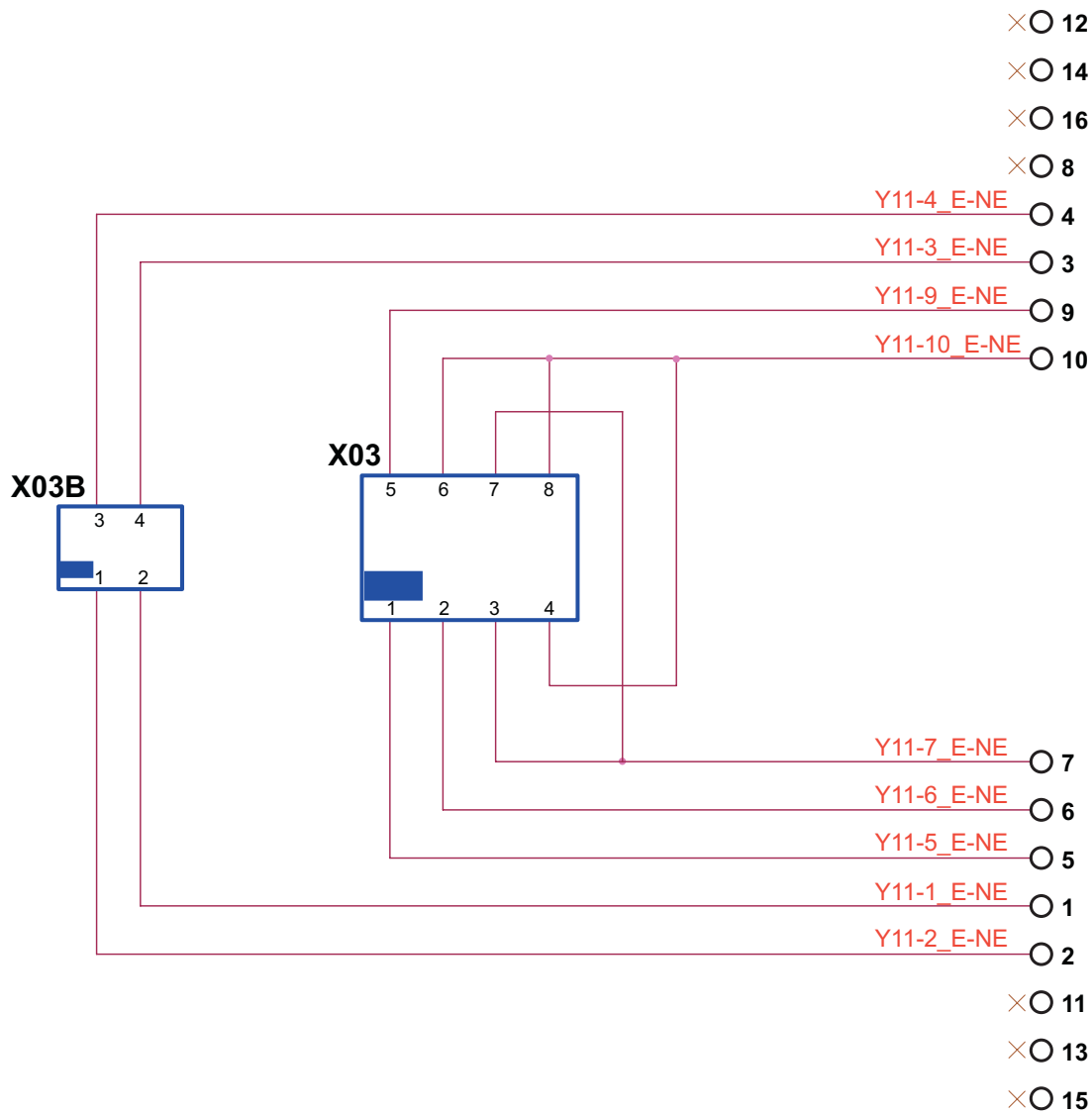
Decaffeinated: *connectors X014 - X015 - DEKA - DEKB*



DEKA DEKB



6. Y11 Connector

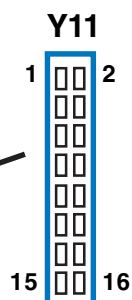


• Triac boards command

X03, Triac board: pin: 1, 2, 3, 4

X03B, Grinders triac board: pin: 5, 6, 7, 9, 10

6. Y11 Connector



• Triac boards command

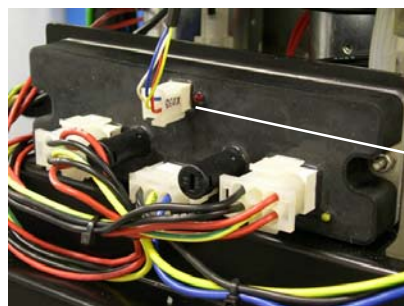
X03 pin: 1, 2, 3, 4

X03B pin: 5, 6, 7, 9, 10

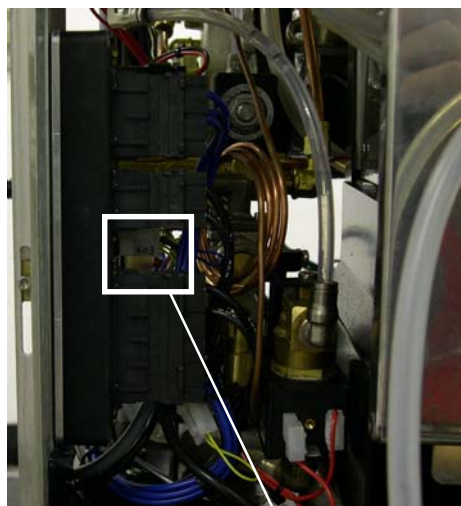


X03B

Grinders triac board: connectors X03B



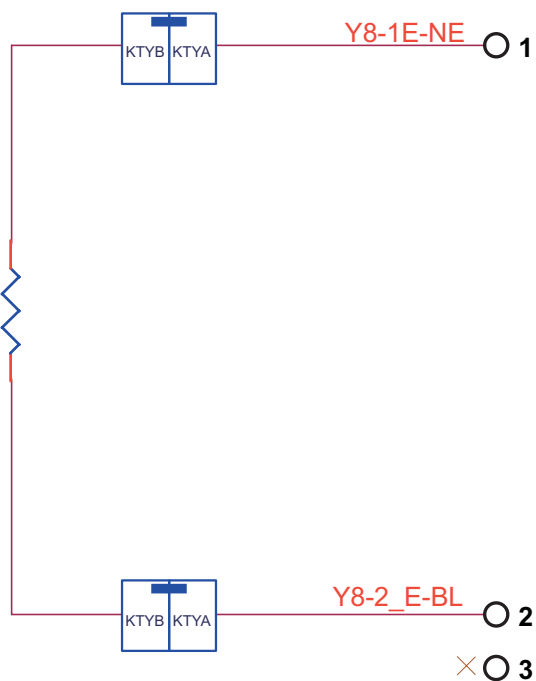
X03B




X03

Triac board: connector X03

7. Y8 Connector



Y8

 1 3

• Group temperature sensor pin: 1, 2

KTYB



KTYA

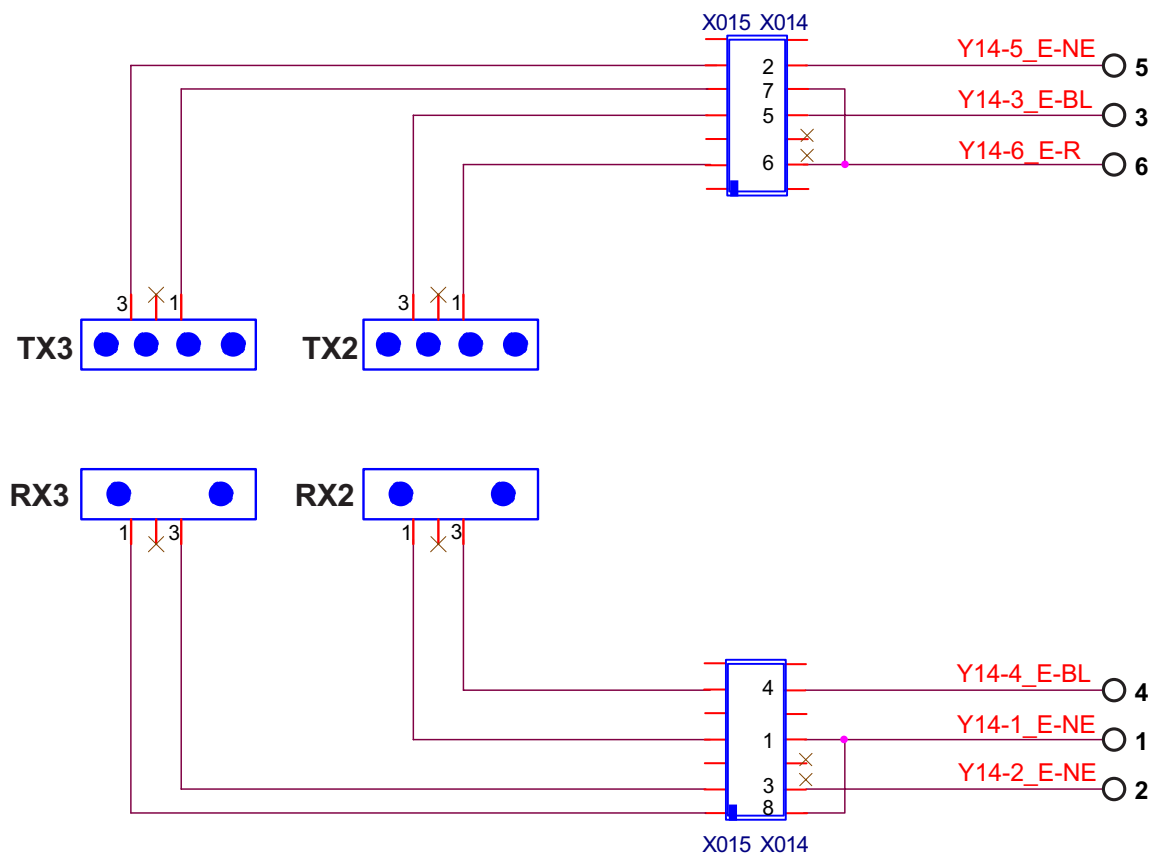
Group temperature sensor: connectors KTYA - KTYB

KTYB



KTYA

8. Y14 Connector

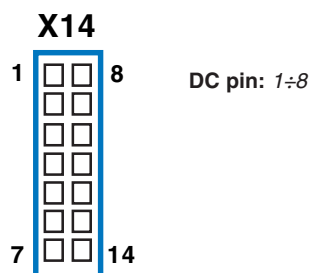


• Coffee empty receiver



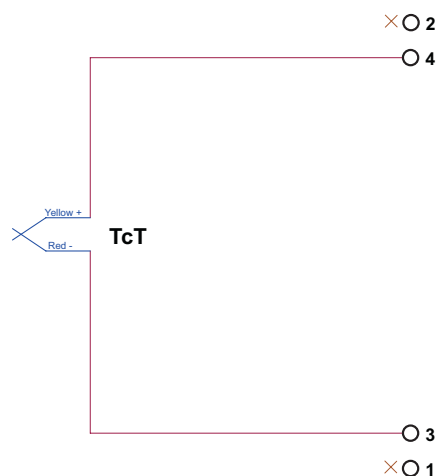
X014/X015

Coffee empty receiver: connectors X014 - X015



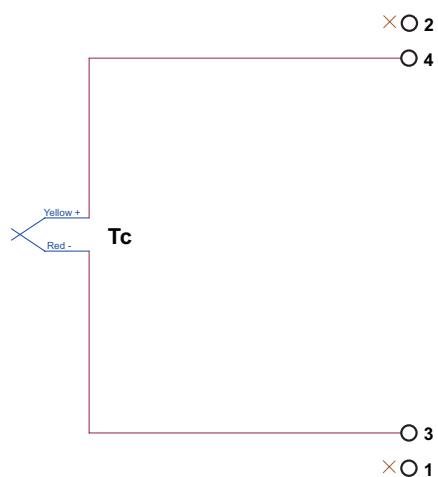
9. Y6 Connector

CPU cod.
431.082.020



• Autosteam thermocouple
TcT, pin: 3, 4

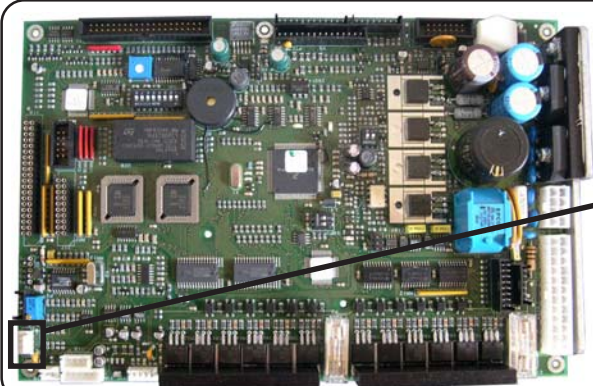
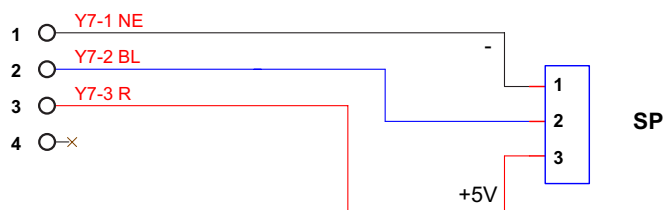
CPU cod.
431.082.010



• Boiler thermocouple
Tc, pin: 3, 4

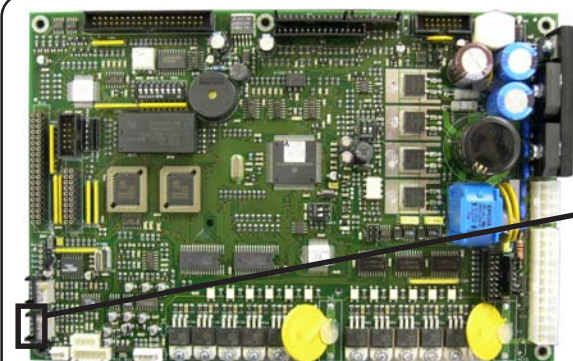
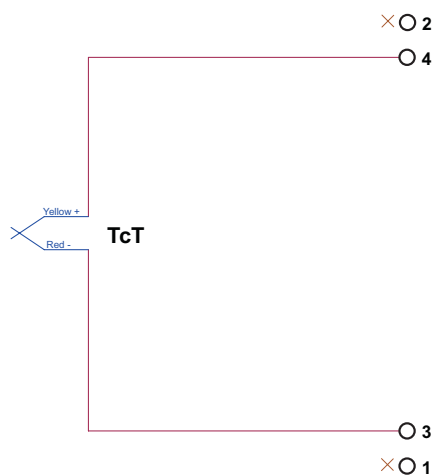
10. Y7 Connector

CPU cod.
431.082.020



• Pressure sensor
SP, pin: 1, 2, 3

CPU cod.
431.082.010

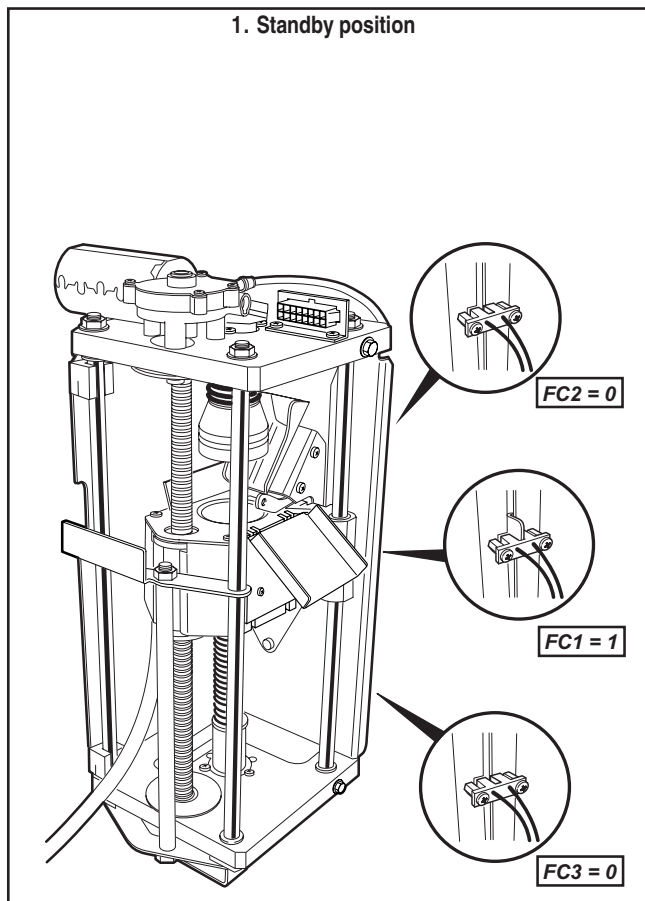


• Autosteam thermocouple
TcT, pin: 3, 4

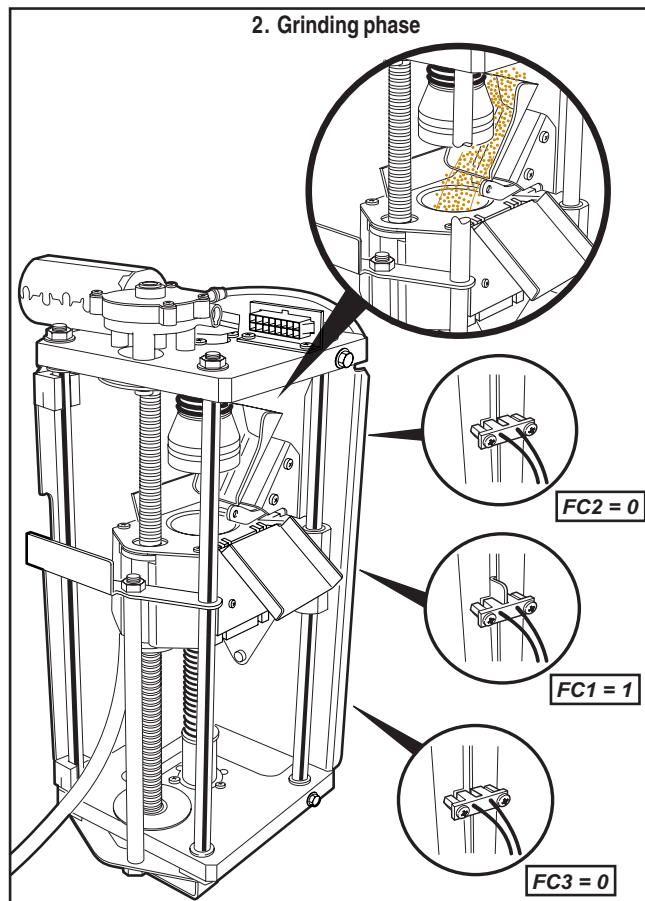
20. Index of the movimentation group phases

	INDEX	Page
1.	Standby position	90
2.	Grinding phase	90
3.	Starting moving up phase	90
4.	Intermediate moving up phase 1	90
5.	Intermediate moving up phase 2	91
6.	Ending moving up phase - Backing	91
7.	Dispensing phase	91
8.	Ending dispensing phase - Drying	91
9.	Starting moving down phase	92
10.	Intermediate moving down phase	92
11.	Ending moving down phase -1-	92
12.	Ending moving down phase -2-	92
13.	Coffee ground expulsion -1-	93
14.	Coffee ground expulsion -2-	93
15.	Returning standby position	93
16.	Standby position	93
17.	Weighting	94

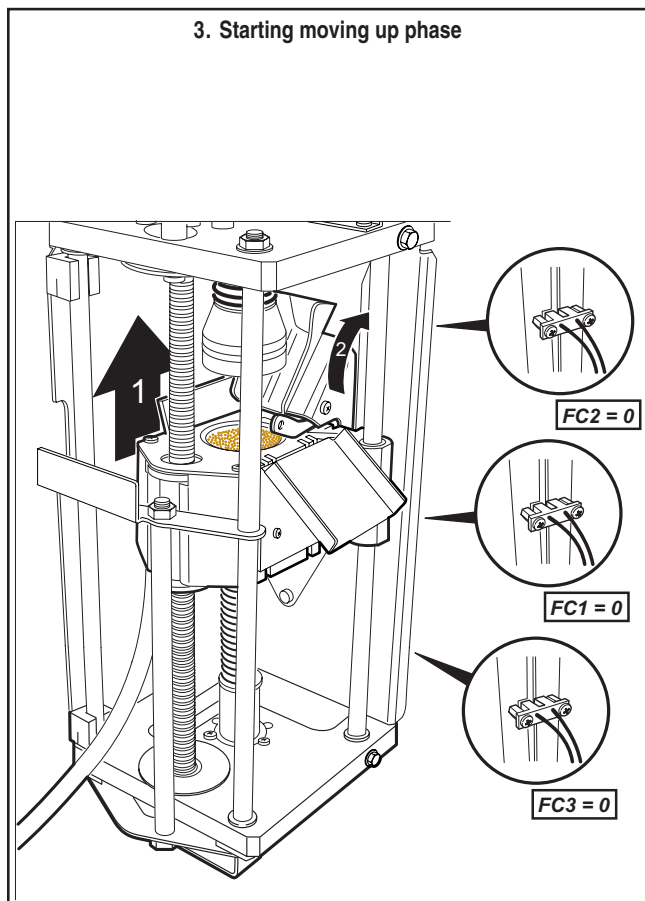
1. Standby position



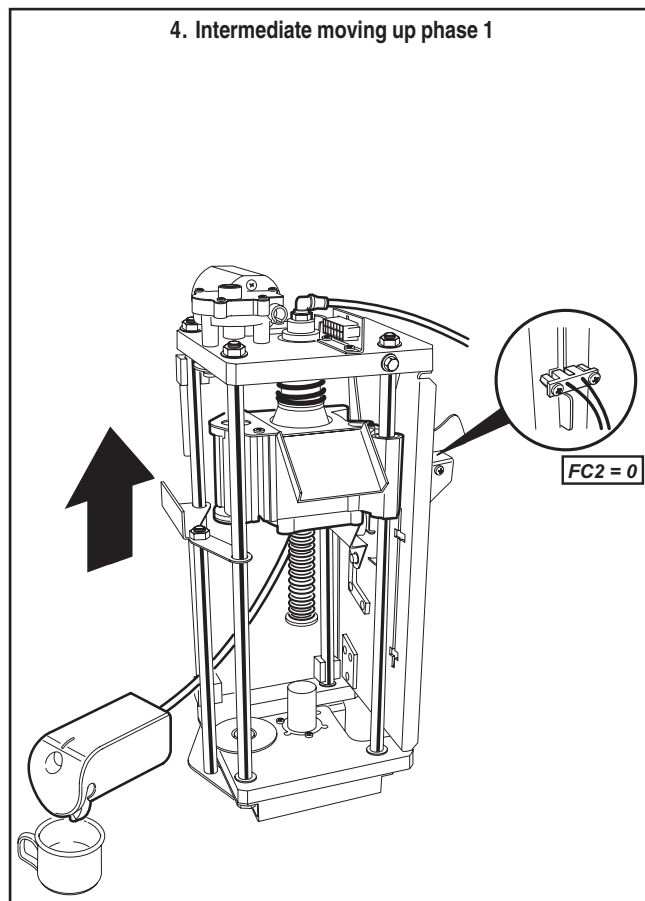
2. Grinding phase



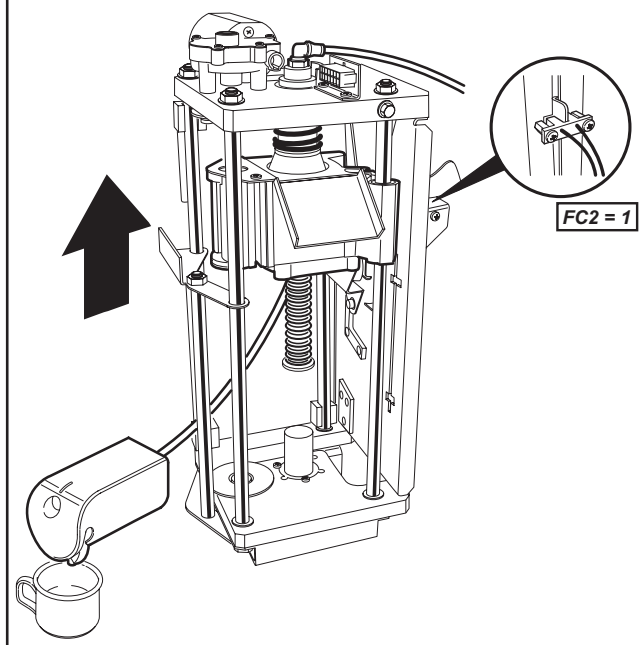
3. Starting moving up phase



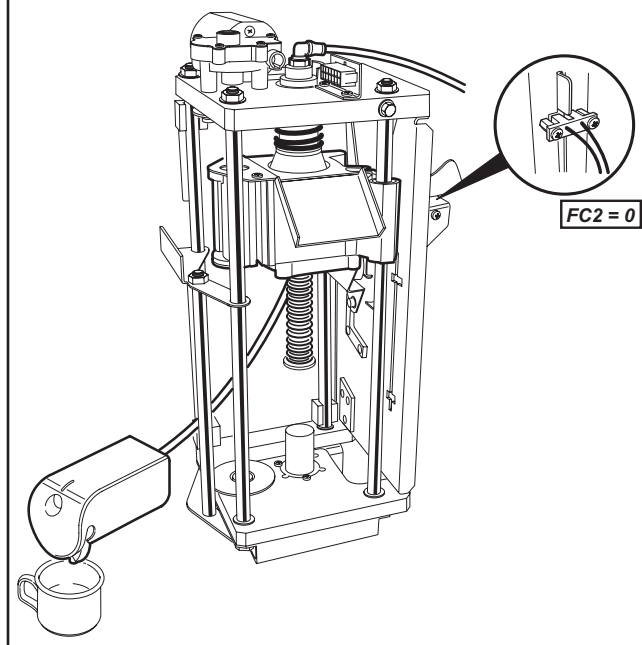
4. Intermediate moving up phase 1



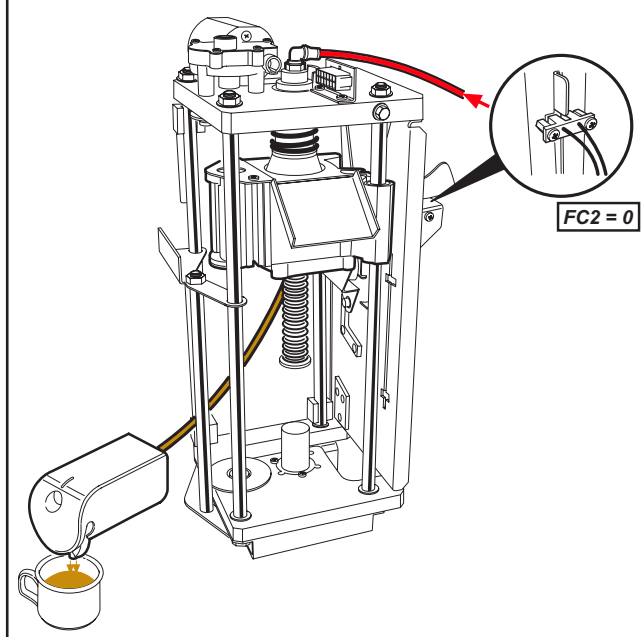
5. Intermediate moving up phase 2



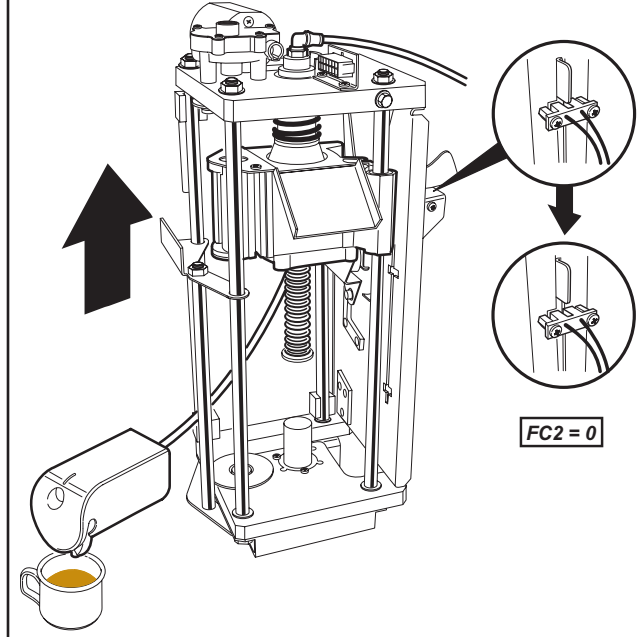
6. Ending moving up phase - Backing



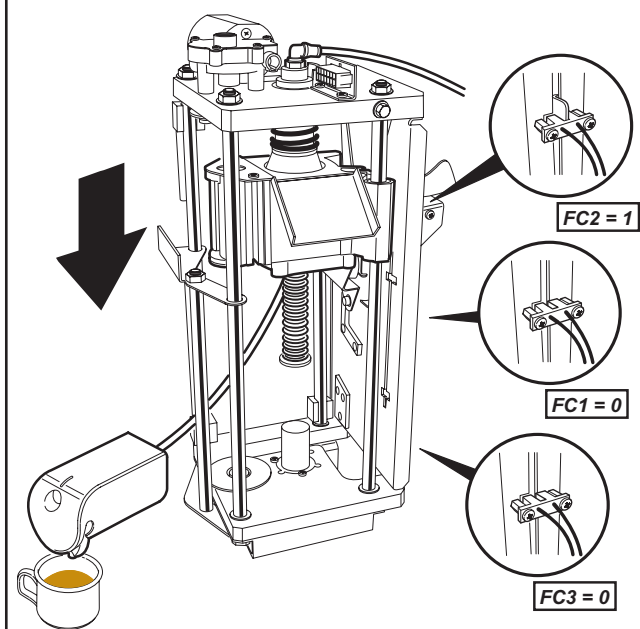
7. Dispensing phase



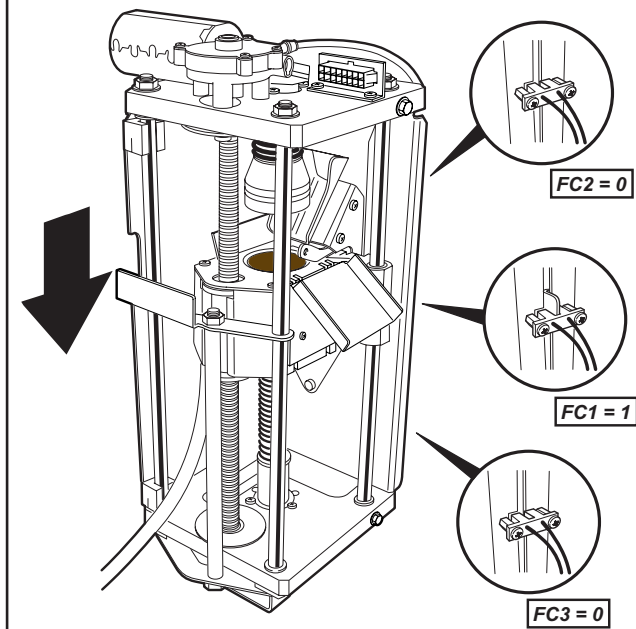
8. Ending dispensing phase - Drying



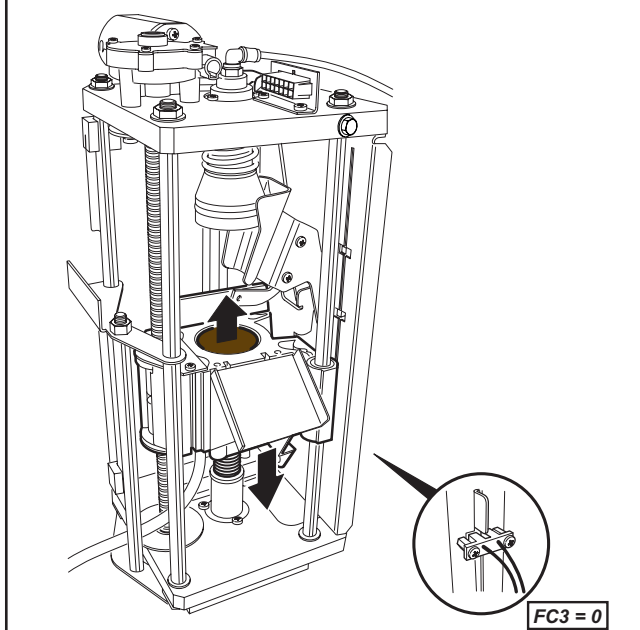
9. Starting moving down phase



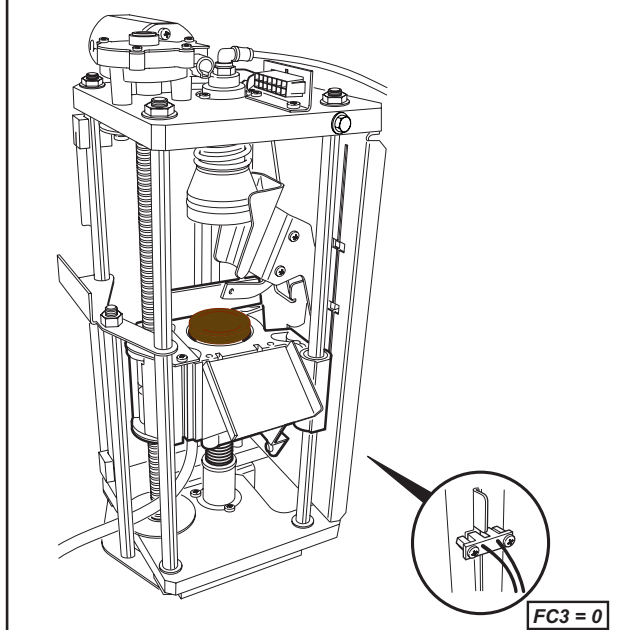
10. Intermediate moving down phase



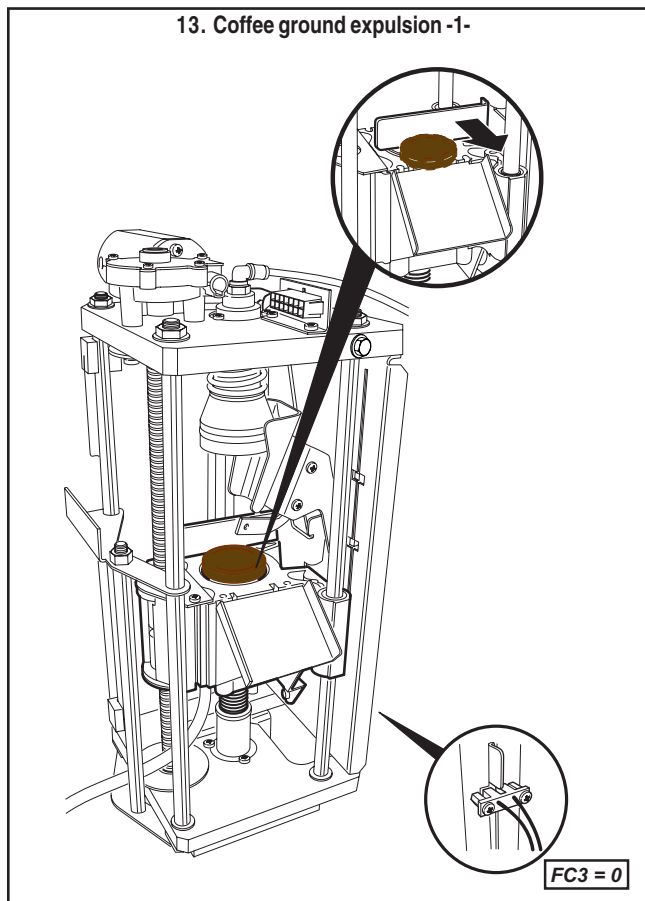
11. Ending moving down phase -1-



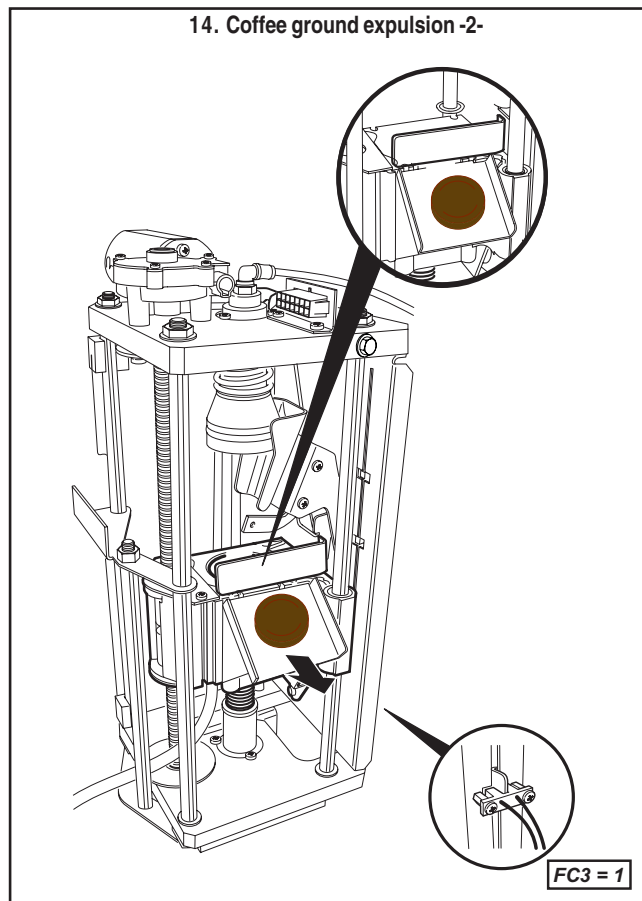
12. Ending moving down phase -2-



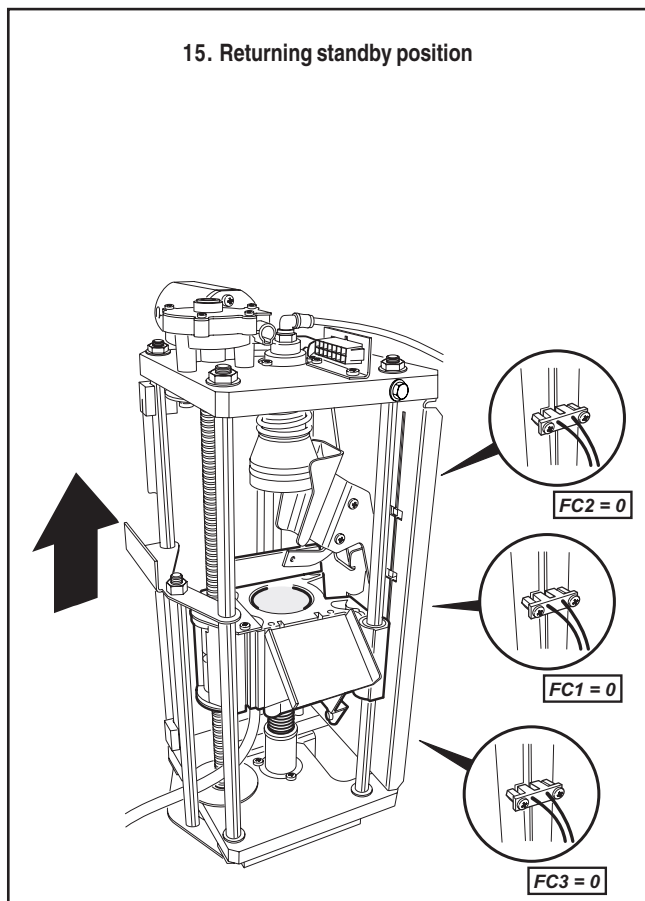
13. Coffee ground expulsion -1-



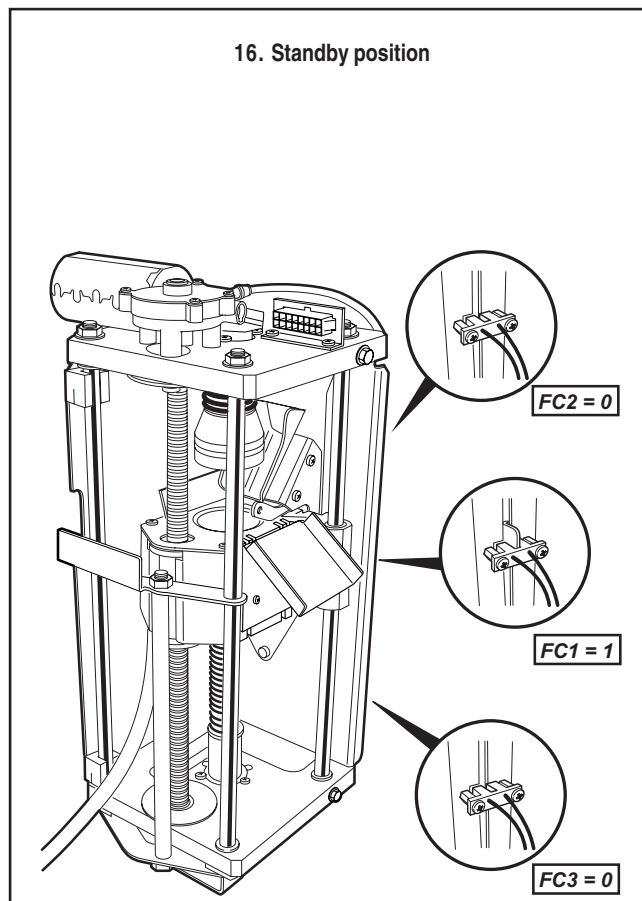
14. Coffee ground expulsion -2-



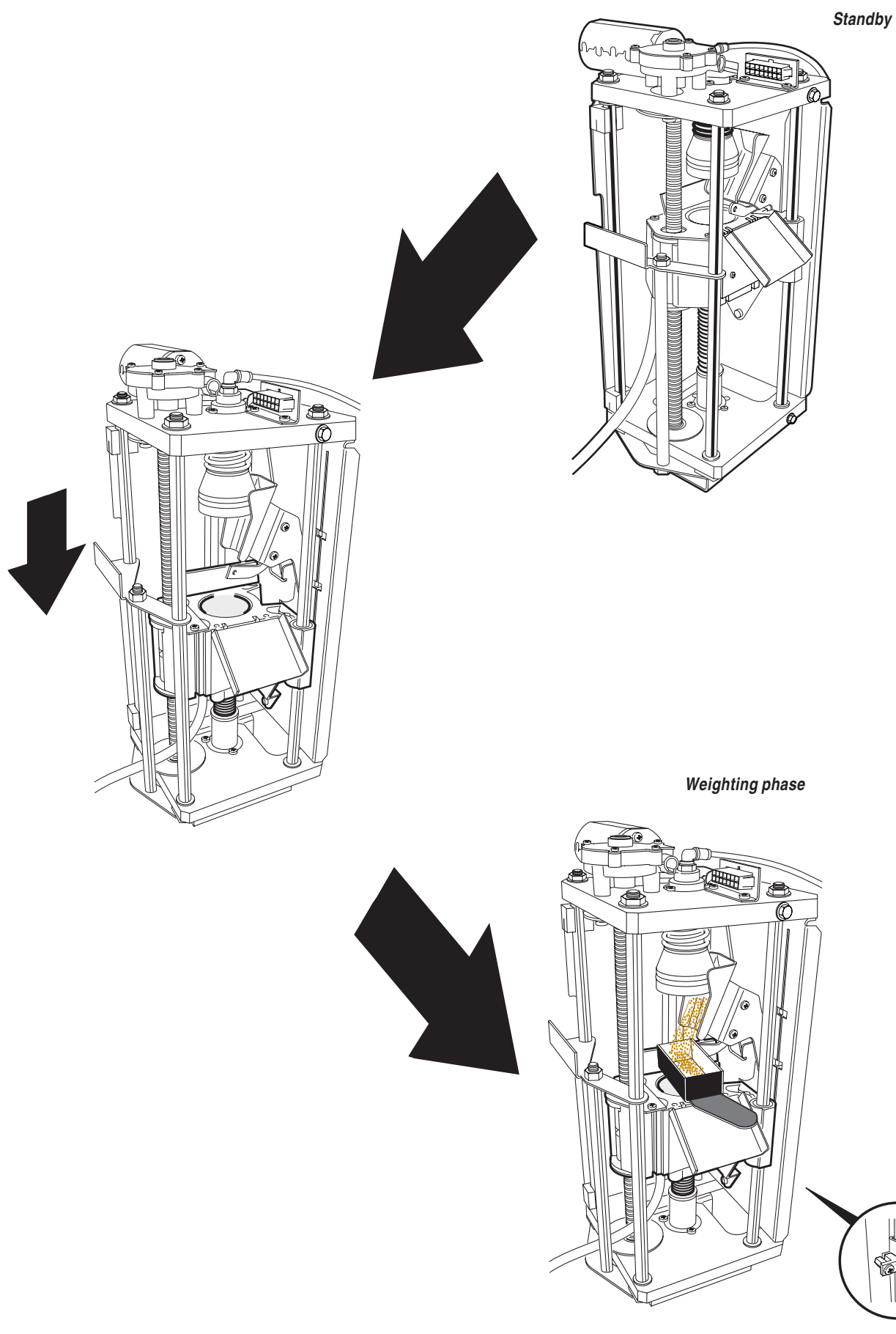
15. Returning standby position



16. Standby position



17. Weighting



1.	Apertura pannello comandi - Opening the command panel. Ouverture du tableau des commandes - Öffnung der Schalttafel Abertura panel mandos - Abertura painel de comandos	280
2.	Rimozione tramoggia - Removal of the coffee beans receptacle Soulèvement de la trémie - Abnahme des Trichters Extracción tolva- Remoção da tremonha	281
3.	Smontaggio fiancate - Removal of the side panels Démontage des côtés - Abnahme der Seitenpaneele Desmontaje paneles laterales - Desmontagem lados	281
4.	Pannello posteriore - Back panel Panneau postérieur - Abnahme des hinteren Paneels Panel posterior - Painel traseiro	282
5.	Pannello frontale inox - Stainless steel front panel Panneau frontal inox - Abnahme des vorderen Paneels aus Edelstahl Panel frontal inoxidable - Painel dianteiro inoxidável	282
6.	Scatola elettrica - Junction Box Boite électrique - Elektrokasten Caja eléctrica - Caixa eléctrica	283
7.	Sollevamento pannello comandi - Raising the command panel Soulèvement du tableau des commandes - Anheben der Schalttafel Levantar el panel mandos - Levantando o painel de comandos	284

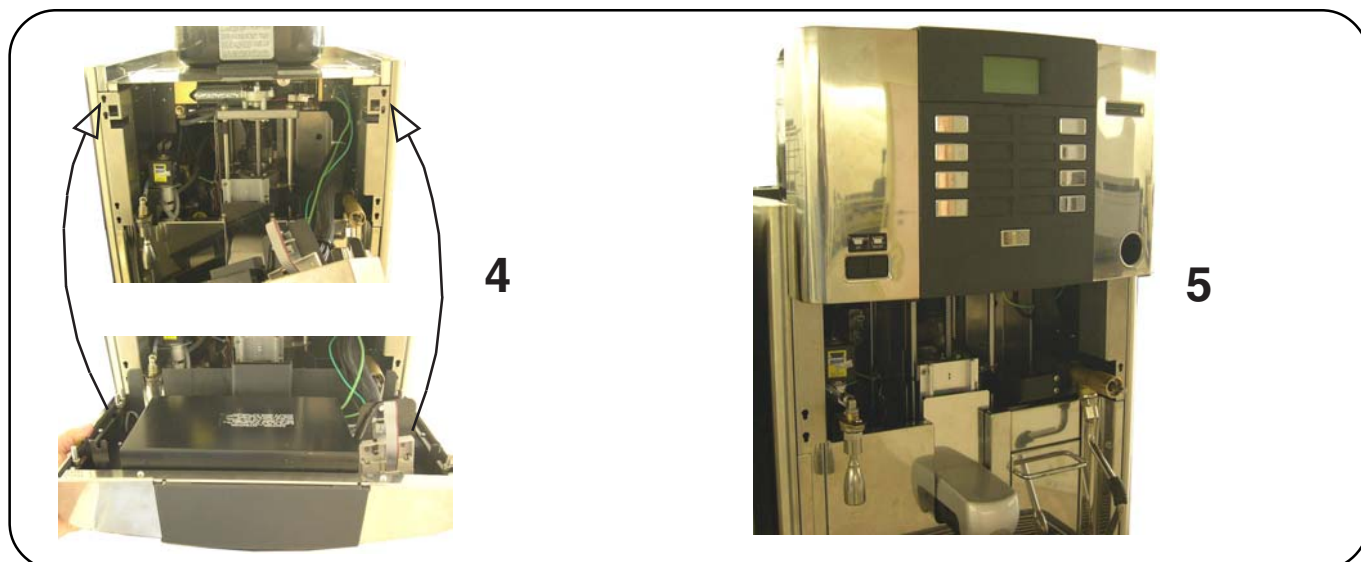
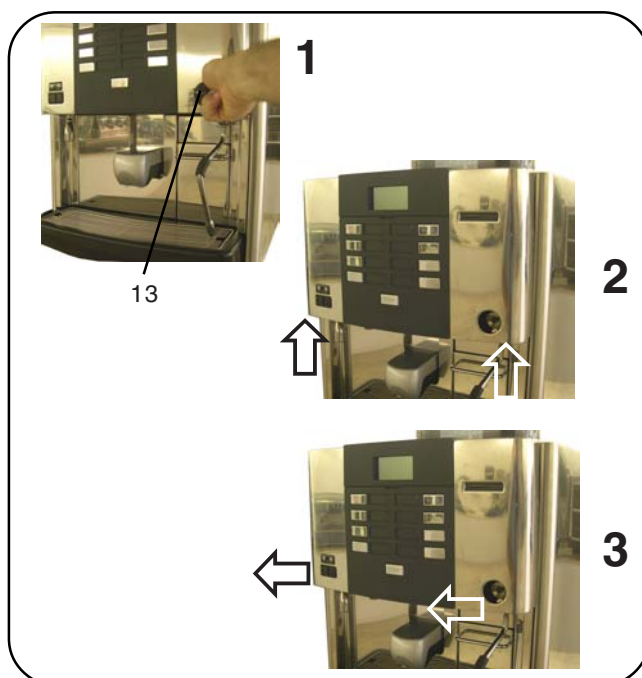


- I** Prima di effettuare operazioni di apertura o smontaggio di parti della carrozzeria della macchina, togliere l'alimentazione elettrica agendo sull'interruttore principale dell'impianto elettrico del cliente.
- GB** Switch off the electricity via the mains switch before opening or dismantling the chassis of the machine.
- F** Avant d'effectuer les opérations d'ouverture ou de démontage des parties représentant la carrosserie de la machine, s'assurer de bien avoir déconnecté l'énergie électrique en appuyant sur l'interrupteur principal de l'installation électrique.
- D** Vor der Ausführung von Schritten der Öffnung oder der Abnahme von Gehäuseteilen muß über Betätigung des Hauptschalters die Netzstromzuführung unterbrochen werden.
- E** Antes de efectuar las operaciones de abertura o desmontaje de algunas partes de la carrocería de la máquina, desconectar la alimentación eléctrica por medio del interruptor principal de la instalación eléctrica del cliente.
- P** Antes de se proceder às operações de abertura ou desmontagem de partes da armação da máquina, desligar a alimentação eléctrica, através do interruptor principal da instalação eléctrica do cliente.

1.

Apertura pannello comandi - Opening the command panel.
Ouverture du tableau des commandes - Öffnung der Schalttafel
Abertura panel mandos - Abertura painel de comandos

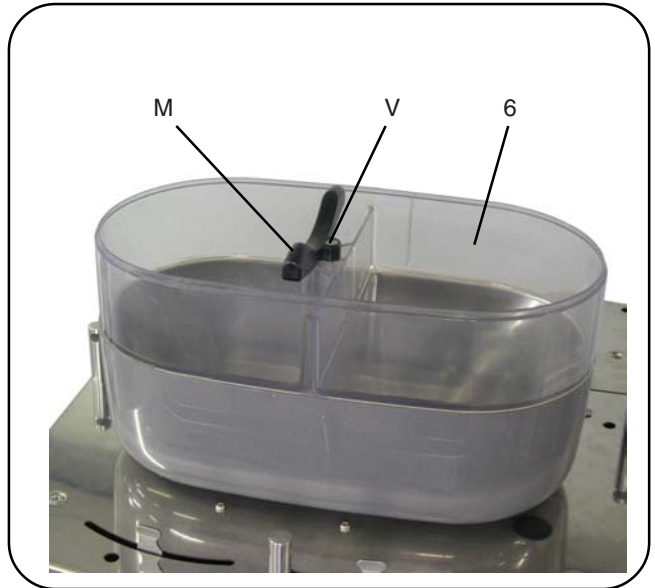
- I** Rimuovere la manopola vapore (13).
Sollevare il pannello e bloccarlo come indicato nelle figure.
- GB** Remove the steam knob (13).
Raise the panel and block it as shown in figures.
- F** Retirer la poignée de vapeur (13). Soulever le panneau et le bloquer comme indiqué dans les figures ci-contre.
- D** Den Dampfabgaberegler (13) abnehmen. Die Schaltblende anheben und wie in den Darstellungen dargestellt feststellen.
- E** Quitar el pomo vapor (13).
Levantar el panel y desbloquearlo como se indica en las figuras.
- P** Remover a manípulo vapor (13).
Levantar o painel e bloqueá-lo como indicado nas figuras.



2.

Rimozione tramoggia - Removal of the Coffee Beans Receptacle Soulèvement de la trémie - Abnahme des Trichters Extracción tolva - Remoção da tremonha

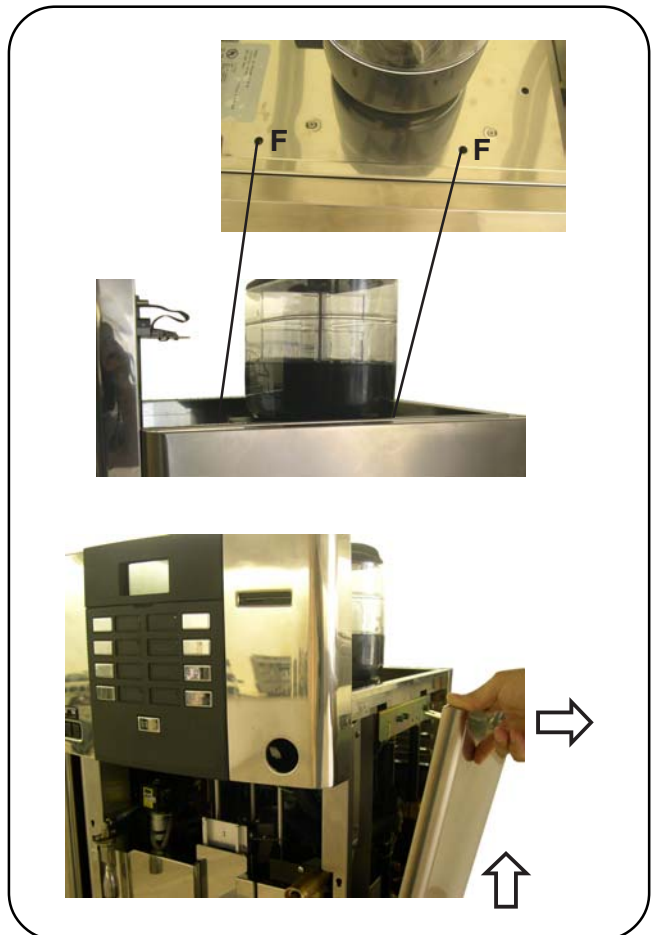
- I** Svitare la vite (V) e ruotare in senso orario la maniglia (M). Sollevare e rimuovere la tramoggia (6).
- GB** Unscrew the screw (V) and turn the handle (M) clockwise. Raise and remove the hopper (6).
- F** Dévisser la vis (V) et tourner dans le sens des aiguilles d'une montre la poignée (M). Soulever et enlever la trémie
- D** Die Schraube (V) lösen und den Regler (M) im Uhrzeigersinn drehen. Den Trichter (6) anheben und abnehmen.
- E** Destornillar el tornillo (V) y girar en el sentido de las agujas del reloj la manilla (M). Levantar y quitar la tolva (6).
- P** Afrouxar os parafusos (V) e rodar a manilha no sentido dos ponteiros do relógio (M). Levantar e remover a tremonha (6)



3.

Smontaggio fiancate - Removal of the Side Panels Démontage des côtés - Abnahme der Seitenpaneele Desmontaje paneles laterales - Desmontagem dos lados

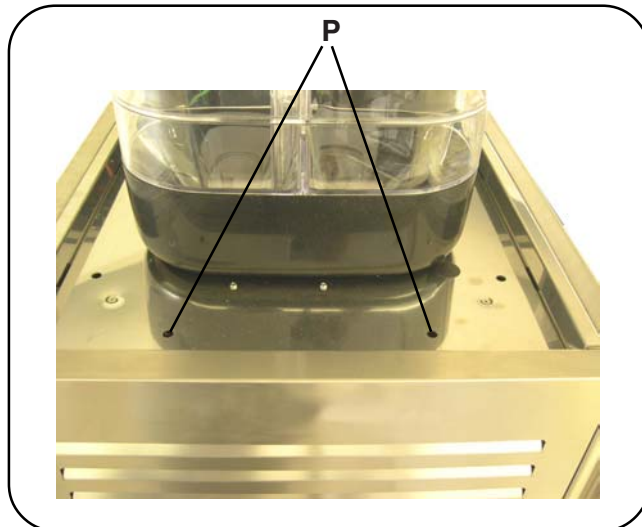
- I** Allentare le due viti (F) di fissaggio del pannello laterale. Inclinare il pannello e rimuoverlo.
- GB** Loosen the two screws (F) on the side panel. Tilt the panel and remove it.
- F** Dévisser les deux vis (F) de fixation du panneau latéral. Incliner le panneau et l'enlever.
- D** Lösen Sie die beiden Schrauben (F) zur Befestigung der Seitenpaneele. Neigen Sie das Paneel, und nehmen Sie es ab.
- E** Aflojar los dos tornillos (F) de fijación del panel lateral. Inclinar el panel y extraerlo.
- P** Afrouxar os dois parafusos (F) de aperto do painel lateral. Inclinar o painel e retirá-lo.



4.

Pannello posteriore - Back Panel Panneau postérieur - Abnahme des hinteren Panels Panel posterior - Painel traseiro

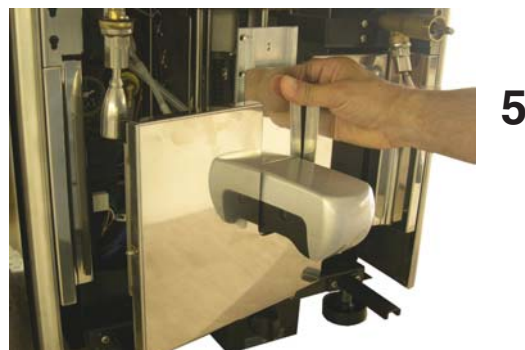
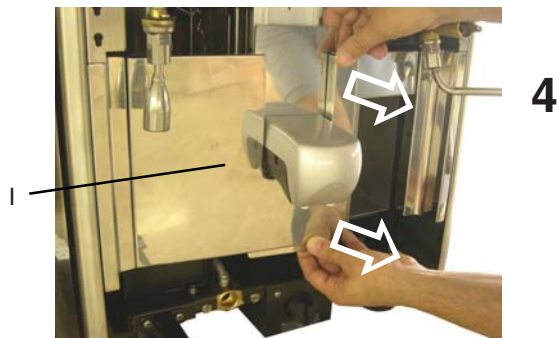
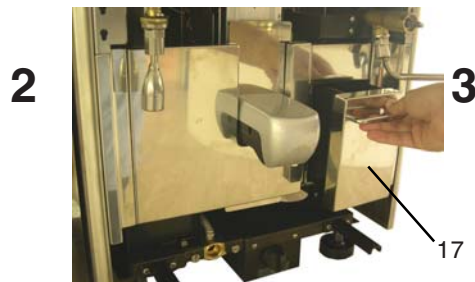
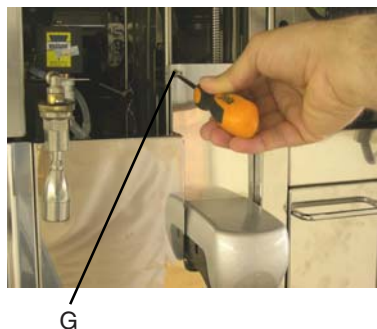
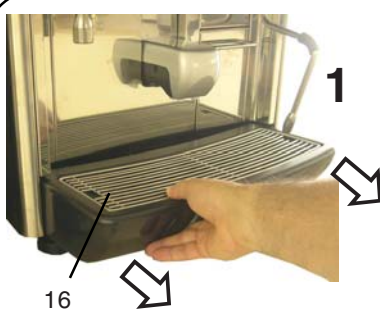
- I** Svitare le due viti (P) di fissaggio e rimuovere il pannello.
- GB** Loosen the screws (P) and remove the panel.
- F** Dévisser les vis (P) de fixation et enlever le panneau.
- D** Lösen Sie die Schrauben (P) zur Befestigung, und nehmen Sie das hintere Paneel ab.
- E** Destornillar los tornillos (P) de fijación y quitar el panel.
- P** Afrouxar os parafusos (P) de aperto e tirar o painel.



5.

Pannello frontale inox - Stainless steel front panel Panneau frontal inox - Abnahme des vorderen Panels aus Edelstahl Panel frontal inoxidable - Painel dianteiro inoxidável

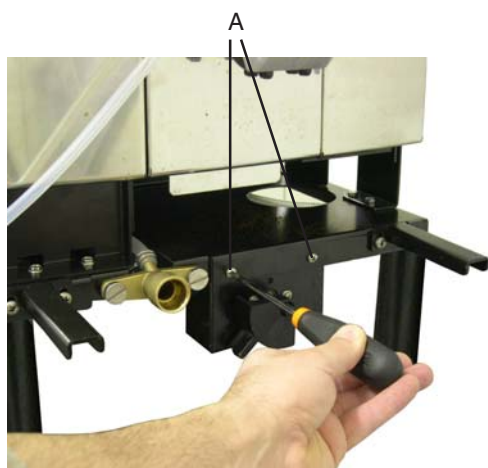
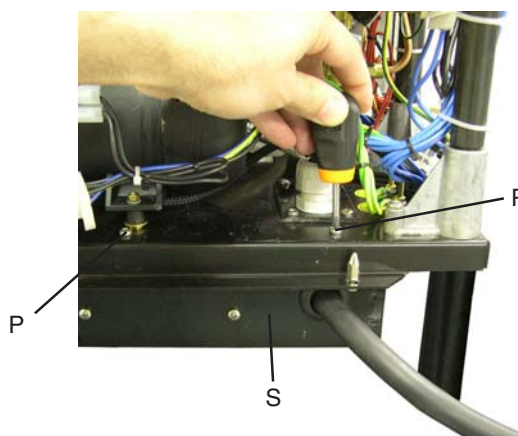
- I** Togliere la bacinella appoggiatezze (16). Allentare la vite (G) di fissaggio. Estrarre il cassetto fondi (17). Rimuovere il pannello (I).
- GB** Remove the cup tray (16). Loosen the screw (G). Remove the coffee ground tray (17). Remove the panel (I).
- F** Enlever le petit bassin appuie-tasses (16). Dévisser la vis (G) de fixation. Extraire le tiroir à marcés (17). Enlever le panneau (I).
- D** Nehmen Sie die Wanne zur Tassenaufsetzung (16). Lösen Sie die Schraube (G) zur Befestigung. Den Schubkasten für den Kaffeesatz (17) herausziehen. Nehmen Sie das hintere Paneel ab (I).
- E** Quitar la bandeja apoya-tazas (16). Destornillar lo tornillo (G) de fijación. Saque el cajón fondos (17). Quitar el panel (I).
- P** Retirar o tabuleiro para apoiar as chávenas (16). Afrouxar o parafuso (P) de aperto. Extrair a caixa de borras (17). Tirar o painel (I).



6.

Scatola elettrica - Junction Box Boîte électrique - Elektrokasten Caja eléctrica - Caixa eléctrica

- I** Togliere la bacinella appoggiatezze (16).
Svitare le due viti (A) anteriori e le due viti (P) posteriori di fissaggio e rimuovere la scatola elettrica (S).
- GB** Remove the cup tray (16).
Unscrew the two front screws (A) and the two rear screws (P) and remove the electric box (S).
- F** Enlever la bassine appuie-tasses (16).
Dévisser les deux vis (A) avant et les deux vis (P) arrière de fixation et enlever la boîte électrique (S).
- D** Die Wanne zur Tassenabstellung (16) abnehmen.
Die beiden vorderen Schrauben (A) und die beiden hinteren Schrauben (P) lösen und den Elektrokasten (S) abnehmen.
- E** Quitar la bandeja apoya-tazas (16).
Destornillar los dos tornillos (A) anteriores y los dos tornillos (P) posteriores de fijación y quitar la caja eléctrica (S).
- P** Tirar o tabuleiro para apoiar as chávenas (16).
Afrouxar os parafusos (A) dianteiros e os dois parafusos (P) traseiros de fixação e remover a caixa eléctrica (S).

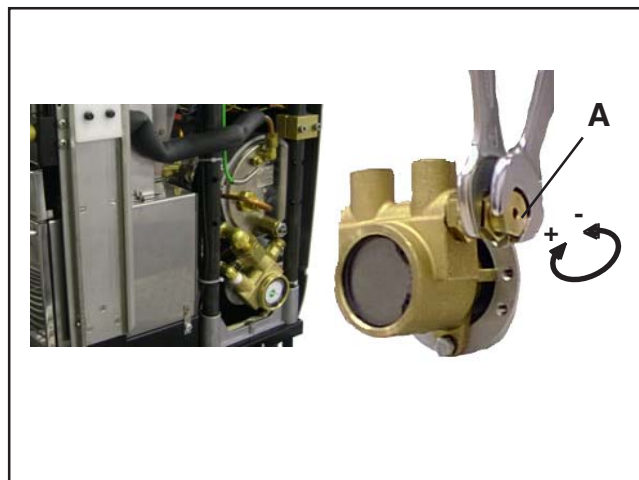


1.	Pompa volumetrica - Volumetric pump Pompe volumetrique - Volumetrische Pumpe Bomba volumetrica - Bomba volumetrica	286
2.	Regolazione aria cappuccino - Cappuccino air setting Réglage de l'air du cappuccino - Regelung der Luft zur Cappuccino-Zubereitung - Regulación aire capuchino Regulação ar garoto (cappuccino)	286
3.	Regolazione granulometria - Granulometry setting Réglage granulométrie - Regler Mahlfeinheit Regulación granulometría - Regulação granulometria	287
4.	Regolazione contrasto display - Display contrast setting Reglage du contraste du display - Einstellung des kontrasts der Display Regulación del contraste del display - Reglage do contraste do display	288
5.	Dip-Switch CPU - CPU dip-switch Dip- Switch CPU - Dip-Switch-Schalter CPU Dip-Switch CPU - Dip-Switch CPU	289
6.	Termostato di sicurezza - Safety thermostat - Thermostat de sureté - Sicherheitsthermostat Termostato de seguridad - Termostato de segurança	290
7.	Fusibili pompa - Pump fuses Fusibles pompe - Sicherungen Pumpe Fusibles bomba - Fusíveis da bomba	290
8.	Cambio della tensione di alimentazione del trasformatore Changing the voltage of the transformer Changement de la tension d'alimentation du transformateur Änderung der transformator-speisespannung Cambio de tension de alimentacion del transformador Madunça de tensão de alimentação do transformador	291
9.	Ugello erogazione caffè - Coffee distribution nozzle Gicleur distribution café - Kaffeeabgabe Düse Injector distribución café - Injector distribuição de café	291

1.

Pompa volumetrica - Volumetric pump Pompe volumetrique - Volumetrische Pumpe Bomba volumetrica - Bomba volumetrica

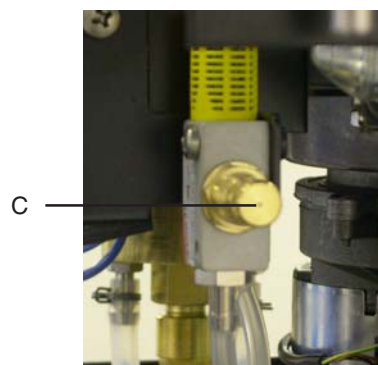
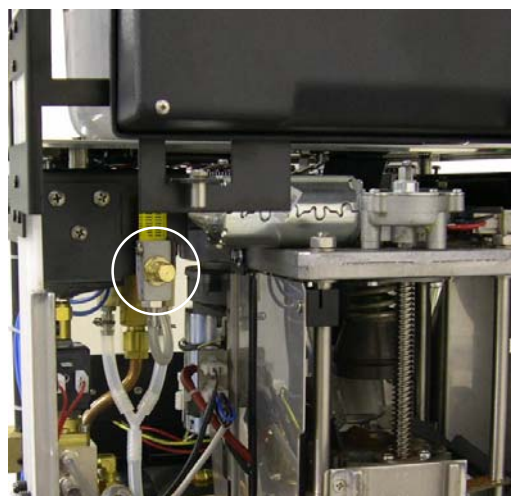
- I** **BY- PASS (A)** - Vite di regolazione pressione pompa.
Tarare a 9÷10 bar a mandata chiusa.
- GB** **BY-PASS (A)** - Screw for adjusting the pump pressure.
Calibrate to 9 ÷ 10 bar with screw tightened
- F** **BY-PASS (A)** - Vis de réglage de la pression de la pompe.
Tarer à 9-10 bar à envoi fermé.
- D** **BY-PASS (A)** - Pumpendruck-Einstellschraube.
Stellen Sie den Betriebsdruck der Pumpe bei gesperrter Druckzuführung in einem Bereich zwischen 9 und 10 bar ein.
- E** **BY-PASS (A)** - Tornillo de regulación presión bomba.
Regular a 9÷10 bar con válvula cerrada.
- P** **BY-PASS (A)** - Porta de regulação pressão bomba.
Afinar em 9÷10 bar com emissão fechada.



2.

Regolazione aria cappuccino - Cappuccino Air Setting Réglage de l'air du cappuccino - Regelung der Luft zur Cappuccino-Zubereitung Regulación aire capuchino - Regulação do ar do garoto (cappuccino)

- I** Avvitare completamente la vite (C), poi tornare indietro di 2 giri.
Per diminuire la quantità di crema, ma aumentare la compattezza, avvitare la vite (C).
Per aumentare la quantità di crema, ma diminuire la compattezza, svitare la vite (C).
- GB** Tighten screw (C) completely then turn back two turns.
To decrease the quantity of cream and increase its consistency tighten the screw (C).
To increase the quantity of cream and decrease its consistency loosen the screw (C).
- F** Visser complètement la vis (C), et puis revenir en arrière de deux tours.
Pour diminuer la quantité de crème, en augmenter la consistance, visser la vis (C).
Pour augmenter la quantité de crème, en en diminuant la consistance, dévisser la vis (C).
- D** Ziehen Sie die Schraube (C) bis zum Anschlag an, und drehen Sie sie um 2 Umdrehungen zurück.
Zur Reduzierung der Haubenstärke und zur Erhöhung der Haubenkonsistenz muß die Schraube (C) angezogen werden.
Zur Erhöhung der Haubenstärke und zur Verminderung der Haubenkonsistenz muß die Schraube (C) gelockert werden.
- E** Apretar completamente el tornillo (C), luego volver hacia atrás 2 vueltas.
Para disminuir la cantidad de crema, pero aumentar la consistencia, apretar el tornillo (C).
Para aumentar la cantidad de crema, pero disminuir la consistencia, aflojar el tornillo (C).
- P** Apertar completamente o parafuso (C), seguidamente voltar para trás de 2 rotações.
Para diminuir a quantidade de crème, mas aumentar a densidade, apertar o parafuso (C).
Para aumentar a quantidade de crème, mas diminuir a densidade, desapertar o parafuso (C).



3.

Regolazione granulometria - Granulometry Setting Réglage granulométrie - Regler Mahlfeinheit Regulación granulometría - Regulação da granulometria

I

Svitare le viti (C) e (D) e rimuovere il pannello superiore.
Svitare le viti (E) e rimuovere le staffe (S).
Ruotare in senso orario la ghiera graduata per stringere la macinatura (9 - 8 - ...); in senso antiorario per allargare la macinatura (9 - 10 - ...). Effettuare variazioni di 2/3 tacche al massimo alla volta.
Effettuata la regolazione, rimontare le staffe (S) nella posizione centrale (H); questa operazione permette di avere un campo di regolazione macinatura esterno, senza dover procedere allo smontaggio della carrozzeria.

GB

Unscrew the screws (C) and (D) and remove the top panel.
Unscrew the screws (E) and remove the brackets (S).
Turn the graded ring nut clockwise for a finer grind (9 - 8 - ...).
Turn anti-clockwise for a coarser grind (9 - 10 - ...).
When increasing/decreasing the texture of the grind, do not exceed 2-3 notches at a time.
Once the adjustment has been made, put the brackets (S) back into place in the middle position (H): this operation allows an external grind adjustment range without having to dismantle the machine body.

F

Dévisser les vis (C) et (D) et retirer le panneau supérieur.
Dévisser les vis (E) et retirer les gâches (S).
Tourner l'embout graduée dans le sens des aiguilles d'une montre, de manière à serrer le moulage (9-8,...);
Tourner dans le sens contraire des aiguilles d'une montre pour élargir le grain (9-10,...).
Effectuer des changements de 2/3 crans à la fois, au maximum.
Une fois le réglage effectué, remonter les gâches (S) dans la position centrale (H); cette opération permet d'avoir un champ de réglage extérieur de la mouture, sans devoir procéder au démontage de la carrosserie.

D

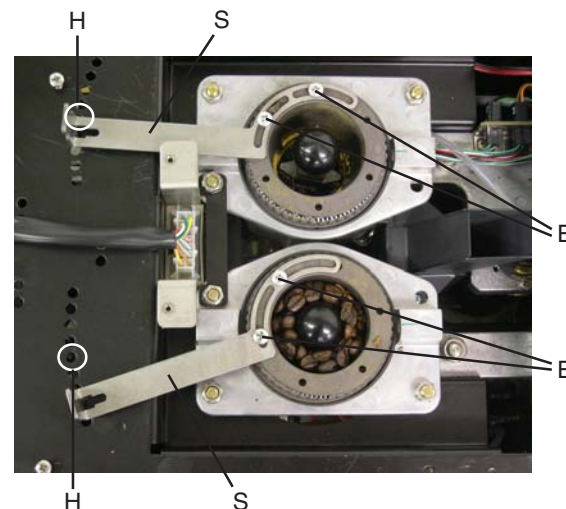
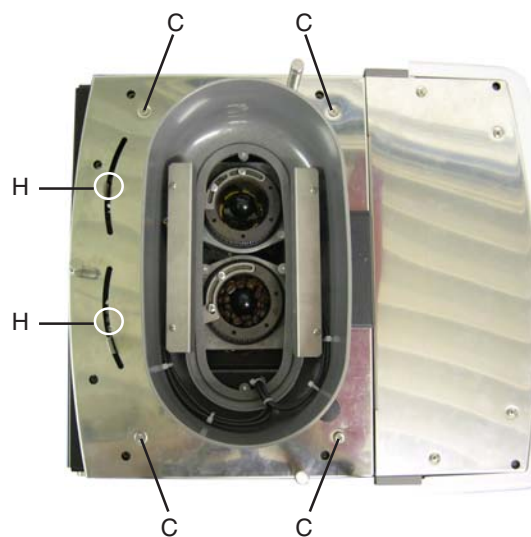
Die Schrauben (C) und (D) lösen und das obere Panel abnehmen.
Anschließend die Schrauben (E) lösen und die Bügel (S) abnehmen.
Drehen Sie den Gewinding zur Einstellung einer feineren Körnung im Uhrzeigersinn (9 - 8 - ...).
Drehen Sie den Gewinding zur Einstellung einer gröberen Körnung gegen den Uhrzeigersinn (9 - 10 - ...).
Nehmen Sie pro Einstellung keine Veränderungen vor, die um mehr als 2-3 Bezugsmarken hinausgehen.
Nach erfolgter Einstellung die Bügel (S) in der zentralen Position (H) abnehmen; über diesen Vorgang kann die Mahlfeinheit des externen Mahlwerks eingestellt werden, ohne daß eine Abnahme des Gehäuses erforderlich ist.

E

Destornillar los tornillos (C) y (D) y quitar el panel superior.
Destornillar los tornillos (E) y quitar las abrazaderas (S).
Girar en sentido horario el casquillo graduado para apretar la molienda (9-8-...);
Girar en sentido contrario a las agujas del reloj para ensanchar la molienda (9-10-...).
Efectuar variaciones de 2/3 muescas como mucho cada vez.
Después de haber realizado la regulación, volver a montar las abrazaderas (S) en la posición central (H); esta operación permite tener un campo de regulación de la molienda exterior, sin tener que desmontar la carrocería.

P

Afrouxar os parafusos (C) e (D) e remover o painel superior.
Afrouxar os parafusos (E) e remover os ganchos (S).
Rodear em sentido dos ponteiros do relógio através da virola graduada para apertar a moedura (9 - 8 - ...);
Rodear em sentido contrário aos ponteiros do relógio para alargar a moedura (9-10 - ...).
Proceder a variações de 2/3 entalhes no máximo de cada vez.
Efectuar a regulação, remontar os ganchos (S) na posição central (H); esta operação permite obter um campo externo de regulação da moagem, sem dever-se proceder à desmontagem do revestimento exterior.



4.

Regolazione contrasto display - Display contrast setting Reglage du contraste du display - Einstellung des kontrasts der Display Regulación del contraste del display - Reglage do contraste do display

I

REGOLAZIONE CONTRASTO DISPLAY

Agire sul trimmer (A) posto sulla scheda elettronica affinché sul display si leggano i messaggi in modo chiaro.

Posizione Jumper 2 a seconda del colore display

Bianco: Jumper J2 su pin 1 - 2

Verde: Jumper J2 su pin 2 - 3

D

EINSTELLUNG DES KONTRASTS DER DISPLAY

Stellen Sie den auf der Elektronikarte installierten Reger (A) so ein, daß die Meldungen auf der Anzeige in gutem Kontrast abgebildet werden und gut abgelesen werden können.

Position Jumper 2 entsprechend der Display Farbe

Weiß: Jumper J2 in pin 1 - 2

Grün: Jumper J2 in pin 2 - 3

GB

DISPLAY CONTRAST SETTING

Adjust trimmer (A) located on the electronic card until the messages may be clearly read on the display.

Jumper 2 position according to the display color

White: J2 jumper in 1 - 2 pin

Green: J2 jumper in 2 - 3 pin

E

REGULACIÓN DEL CONTRASTE DEL DISPLAY

Utilizar el trimmer (A) situado en la tarjeta electrónica para que se lean los mensajes claramente en el visualizador.

Posición del jumper 2 según el color del display

Blanco: Jumper J2 en pin 1 - 2

Verde: Jumper J2 en pin 2 - 3

F

REGLAGE DU CONTRASTE DU DISPLAY

Agir sur le trimmer (A) placé sur la fiche électronique afin de pouvoir lire clairement les messages qui apparaissent sur le display.

Position du jumper 2 selon la couleur de l'écran

Blanc: Jumper J2 dans pin 1 - 2

Vert: Jumper J2 dans pin 2 - 3

P

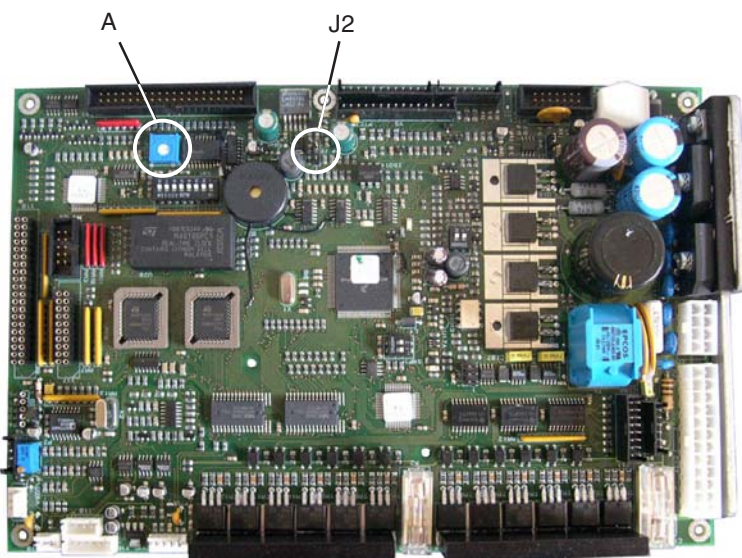
REGLAGE DO CONTRASTE DO DISPLAY

Utilizar o trimmer (A) colocado sobre a ficha electrónica para que sobre o mostrador se leiam as mensagens de modo claro.

Posição do jumper 2 de acordo com a cor do display

Branco: Jumper J2 em pin 1 - 2

Verde: Jumper J2 em pin 2 - 3



J2

- ☐ pin 3
- ☐ pin 2
- ☐ pin 1

5.

Dip-Switch CPU - CPU Dip-Switch Dip-Switch CPU - Dip-Switch CPU Dip-Switch-Schalter CPU - Dip-Switch CPU

I

Attenzione!

Il cambiamento di posizione dei Dip-Switch deve essere effettuato RIGOROSAMENTE a macchina SPENTA.

Nelle condizioni standard i Dip-Switch sono posizionati su OFF.

Agendo sui Dip-Switch (O) si attivano le seguenti funzioni:

- DIP 1 = OFF - ON inserimento dati standard (*)
- DIP 2 = OFF
- DIP 3 = OFF - ON simulazione chiave tecnico
- DIP 4 = OFF - ON contabilità
- DIP 5 = OFF
- DIP 6 = OFF
- DIP 7 = OFF
- DIP 8 = OFF

(*) Al termine delle operazioni di inserimento dati standard, riportare il DIP 1 sulla posizione OFF.

GB

CAUTION!

When changing the position of the Dip-Switch, the machine MUST BE SWITCHED OFF.

Under standard conditions, the dip-switches are positioned on OFF.

The dip-switches (O) have the following functions:

- DIP 1 = OFF - ON Input of standard (*) data
- DIP 2 = OFF
- DIP 3 = OFF - ON Simulation of engineer's key
- DIP 4 = OFF - ON Bookkeeping
- DIP 5 = OFF
- DIP 6 = OFF
- DIP 7 = OFF
- DIP 8 = OFF

(*) Upon completion of the standard data input operations, position DIP 1 to OFF again.

F

Attention !

Le changement de position des Dip-Switch doit être RIGOREUSEMENT effectué lorsque la machine est ETEINTE.

En phase de standard, les Dip-Switch sont placés sur OFF. Utiliser les Dip-Switch (O) pour activer les fonctions suivantes:

- DIP 1 = OFF - ON introduction informations standard (*)
- DIP 2 = OFF
- DIP 3 = OFF - ON simulation clef technique
- DIP 4 = OFF - ON comptabilité
- DIP 5 = OFF
- DIP 6 = OFF
- DIP 7 = OFF
- DIP 8 = OFF

(*) à la fin des opérations d'introduction des informations standard, remettre le DIP 1 sur la position OFF.

D

Achtung:

Die Verstellung der Dip-Switch-Schalter darf nur bei ABGESCHALTETER Maschine vorgenommen werden!

Bei normalen Betriebsbedingungen müssen die Dip-Switch-Schalter auf OFF gestellt sein. Nachstehend werden die Funktionen bei entsprechender Einstellung der Dip-Switch-Schalter (O) aufgeführt:

- DIP 1 = OFF - ON Eingabe Standarddaten (*)
- DIP 2 = OFF
- DIP 3 = OFF - ON Simulation Monteurschlüssel
- DIP 4 = OFF - ON Buchführung
- DIP 5 = OFF
- DIP 6 = OFF
- DIP 7 = OFF
- DIP 8 = OFF

(*) Nach Abschluß der Eingabe der Standarddaten muß der Dip-Switch-Schalter 1 auf OFF zurückgestellt werden.

E

¡Atención!

El cambio de posición de los Dip-switch (O) se tiene que efectuar RIGUROSAMENTE con la máquina APA-GADA.

En condiciones estándares los Dip-switch están colocados en OFF.

Por medio de los Dip-Switch (O) se activan las siguientes funciones:

- DIP 1 = OFF - ON introducción datos estándares (*)
- DIP 2 = OFF
- DIP 3 = OFF - ON simulación llave técnico
- DIP 4 = OFF - ON contabilidad
- DIP 5 = OFF
- DIP 6 = OFF
- DIP 7 = OFF
- DIP 8 = OFF

(*) Al final de las operaciones de introducción datos estándares, restablecer el DIP 1 a la posición OFF.

P

Atenção!

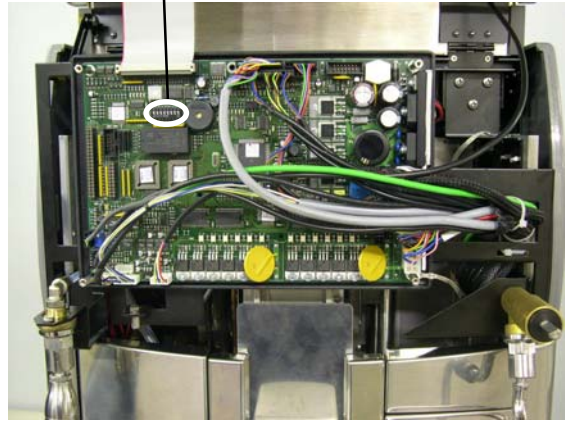
A mudança de posição dos Dip-Switch deverá ser efectuada RIGOROSAMENTE com a máquina DESLIGADA.

Nas condições standard os Dip-Switch estão posicionados em OFF.

Actuando nos Dip-Switch (O) activam-se as funções a seguir indicadas:

- DIP 1 = OFF - ON introdução dados standard (*)
- DIP 2 = OFF
- DIP 3 = OFF - ON simulação chave técnico
- DIP 4 = OFF - ON contabilidade
- DIP 5 = OFF
- DIP 6 = OFF
- DIP 7 = OFF
- DIP 8 = OFF

(*) No fim das operações de introdução dos dados standard, recolocar o DIP 1 na posição OFF.

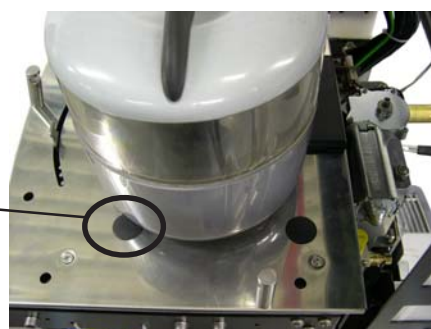
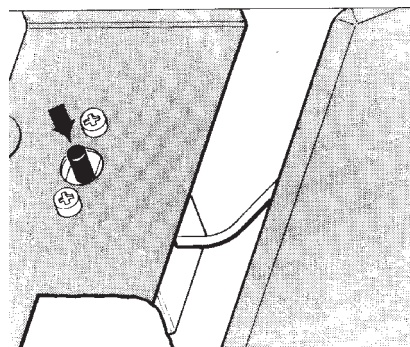


6.

Termostato di sicurezza - Safety thermostat Thermostat de sureté Sicherheitsthermostat Termostato de seguridad - Termostato de segurança

- I** In caso di intervento del termostato, riarmare
- GB** In case of thermostat intervention, switch on again
- F** En cas d'intervention du thermostat, brancher de nouveau
- D** Falls der Thermostat ausgelöst wird, ihn wiederenschalten
- E** En caso de intervención del termostato, reencender de nuevo
- P** En caso de incarvenção do termostato, reacender de novo.

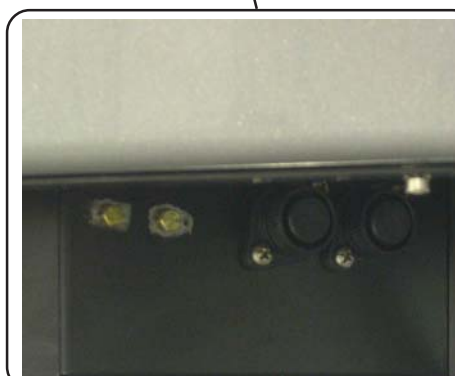
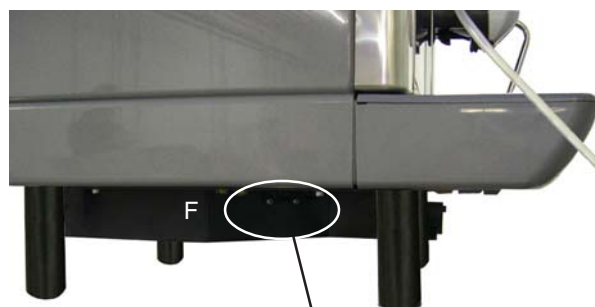
**UBICAZIONE TERMOSTATO DI SICUREZZA
LOCATION OF THE SAFETY THERMOSTAT
EMPLACEMENT DU THERMOSAT DE SECURITE
POSITION DES SICHERHEITSTHERMOSTATS
UBICACIÓN TERMOSTATO DE SEGURIDAD
LOCALIZAÇÃO DO TERMÓSTATO DE SEGURANÇA**



7.*

Fusibili pompa - Pump fuses Fusibles pompe - Sicherungen Pumpe Fusibles bomba - Fusíveis da bomba

- I** * I fusibili pompa vengono applicati solo su alcune configurazioni di prodotti. Sono alloggiati sotto il basamento della macchina, nella posizione (F).
- GB** * Pump fuses are applied only in some product configurations. They are housed beneath the machine base, in position (F).
- F** * Les fusibles de pompe sont appliqués seulement sur certaines configurations de produits. Ils sont logés sous l'embase de la machine dans la position (F).
- D** * Die Sicherungen der Pumpe werden nur in bestimmten Gerätekonfigurationen eingesetzt. Sie sind unter dem Unterteil der Maschine an der Stelle (F) untergebracht.
- E** * Los fusibles de la bomba se instalan sólo en algunas configuraciones de productos. Están colocados debajo de la base de la máquina, en la posición (F).
- P** * Os fusíveis bomba são aplicados só em algumas configurações dos produtos. São aplicados por baixo da base da máquina, na posição (F).



8. Cambio della tensione di alimentazione del trasformatore - Changing the voltage of the transformer Changement de la tension d'alimentation du transformateur - Änderung der transformator-speisespannung Cambio de tension de alimentacion del transformador - Mudança de tensão de alimentação do transformador

I Per accedere al cambia tensione di alimentazione, occorre svitare le due viti (T) poste sul retro della macchina.
 Il connettore (C) può essere inserito in combinazione con:

cavo bianco: 200V
cavo nero: 220V
cavo blu: 240V

GB To access the voltage selectors switch, unscrew the two screws (T) on the back of the machine.
 The connector (C) can be inserted in combination with:

white wire: 200V
black wire: 220V
blue wire: 240V

F Pour accéder au changement de tension d'alimentation, il faut dévisser les deux vis (T) placés à l'arrière de la machine.

Le connecteur (C) peut être introduit avec:

câble blanc: 200V
câble noir: 220V
câble bleu: 240V

D Zur Änderung der Netzspannung müssen die beiden auf der Rückseite des Geräts befindlichen Schrauben (T) gelöst werden.

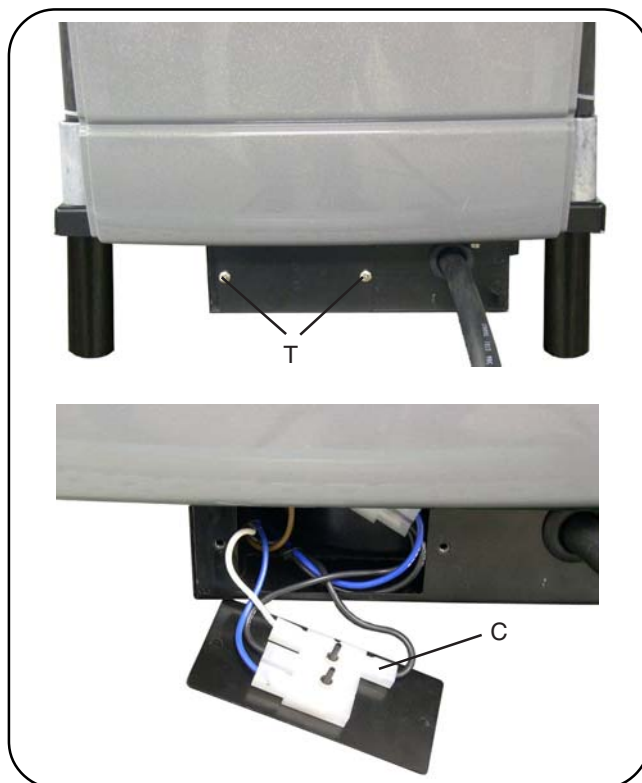
Der Steckverbinder (C) kann in folgenden Kombinationen eingesetzt werden:

am weißem Leiter: 200V
am schwarzen Leiter: 220V
am blauen Leiter: 240V

E Para acceder al conmutador de tensión de la alimentación hay que destornillar los dos tornillos (T) colocados en la parte posterior de la máquina.

El conector (C) se puede instalar en combinación con:

cable blanco: 200V
cable negro: 220V
cable azul: 240V



P Para proceder à mudança de tensão de alimentação, é necessário afrouxar os dois parafusos (T) situados na traseira da máquina.

O conector (C) pode ser inserido em combinação com:

cabo branco: 200V
cabo preto: 220V
cabo azul: 240V

9. Ugello erogazione caffè - Coffee distribution nozzle Gicleur distribution café - Kaffeeabgabe Düse Injector distribución café - Injector distribuição café

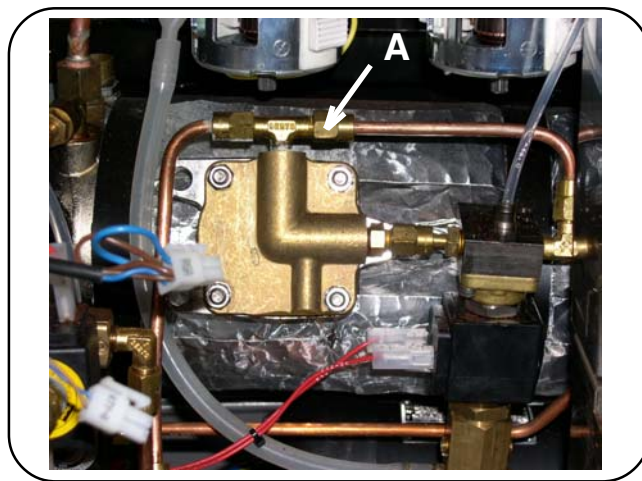
I **CAFFÈ "ESPRESSO ITALIANO"**
 Al fine di ottenere un erogazione caffè tipo "Espresso Italiano", sostituire l'ugello (A) da 1,5 montato, con quello da 1,0 in dotazione.

GB **"ESPRESSO ITALIANO" COFFEE**
 To obtain a distribution of coffee "Espresso Italiano" type, substitute the mounted 1,5 (A) with the 1,0 nozzle supplied.

F **CAFÉ "ESPRESSO ITALIANO"**
 Pour obtenir une distribution de café type "Espresso Italiano", remplacer la tuyère (A) de 1,5 montée avec celle de 1,0 prévue à cet effet.

D **KAFFEE "ESPRESSO ITALIANO"**
 Zur zubereitung eines echte "Espresso Italiano", muß die auf dem Gerät installierte Düse 1,5 (A) gegen die mit dem Gerät mitgelieferte Düse 1,0 ausgetauscht werden.

E **CAFÉ "ESPRESSO ITALIANO"**
 Para obtener una distribución del café tipo "Espresso Italiano", sustituya la boquilla (A) de 1,5 montada por la de 1,0 que se suministra en el equipamiento



P **CAFÉ "ESPRESSO ITALIANO"**
 Para obter uma distribuição de café do tipo "Espresso Italiano", substituir o injector (A) de 1,5 montado, por o de 1,0 em dotação.