



VBM

As once and never before.

VBM
—
TECHNIQUE

Instruction manual *Translation of original instructions*

VIBIEMME SRL

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TECHNIQUE

Model

Stamp of local agent

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1, GENERAL WARNINGS.

Vibiemme S.r.l. has taken every possible precaution to ensure safe operation and an efficient machine. The incorporated safety devices are aimed at protecting operators and authorized technicians.

- Carefully read this manual before installing, starting and using the machine. Inobservance of this instruction may cause damage to the machine, poor performance and risks to the health of persons.
- This manual is to be considered an integral part of the machine and must always be available to the user and/or maintenance technician. If it is lost or further information is needed, contact your local dealer or the manufacturer. This manual reflects the current state of the art and any subsequent updates cannot be deemed inadequate. The manufacturer reserves the right to make changes to the manual without the obligation to update the earlier versions unless in exceptional cases.
- This machine may be used by children older than 14 years or by people with reduced physical, sensory or mental capacities, or without experience or the necessary knowledge, provided they are supervised or have received instructions on safe use of the machine and understand its risks. Do not allow children to play with the machine. The cleaning and maintenance to be carried out by the user may not be carried out by children.
- Before installing the machine, check that the area where it is to be installed is suitable for the size and weight of the machine.
- Do not install the machine near heat sources.
- Do not use the machine with wet hands or bare feet.
- Before cleaning and/or servicing the machine and before removing any guard, **ensure that the main switch is in "OFF" (O) position** so that the power to the machine is cut during the operation.
- The power supply system of the purchaser must be fitted with an automatic circuit breaker upstream of the machine main switch, as well as a suitable earthing system that complies with all the requirements of the accident-prevention regulations.
- If you need to operate on the main switch or in its vicinity, cut the power to the line to which the main switch is connected.
- **Do not remove the safety devices.**
- In order to prevent personal risks, only use suitable tools compliant with the national safety regulations.
- In the event of machine malfunctioning or damage to the components, contact your local dealer or the

manufacturer.

- **THESE SAFETY REGULATIONS INTEGRATE OR COMPENSATE THE LOCAL SAFETY REGULATIONS IN FORCE.**
- **IN CASE OF DOUBT, ALWAYS REQUEST THE INTERVENTION OF SPECIALIZED PERSONS.**
- **ANY ELECTRICAL/ELECTRONIC OR MECHANICAL TAMPERING WITH THE MACHINE BY THE USER AS WELL AS NEGLIGENT USE OF THE MACHINE RELIEVES THE MANUFACTURER ALL RESPONSIBILITY AND MAKES THE USER SOLELY RESPONSIBLE TOWARDS THE COMPETENT ACCIDENT-PREVENTION BODIES.**

IT IS PROHIBITED TO:

- Operate the machine without observing the safety rules in force in the country of installation.
- Operate the machine without having connected it to ground. Inobservance of this instruction may give rise to electric shock.
- Replace or remove the safety warning labels and the data label affixed directly on the machine and on the packaging for correct and safe installation and use.
- Touch the unit or the spouts during machine operation. Handle the spouts only by their grips. The drinks dispensed and/or some parts of the machine are hot and may cause scalding.
- Remove or tamper with any part of the machine and make arbitrary modifications. If necessary, contact a local authorized and specialized technician.
- Pull on the power cable to pull out the plug.
- Use adapters, multiple sockets and/or extension cables.
- Use the machine if the power cable is frayed or damaged.
- Let children or unqualified persons use the machine.
- Expose the machine to atmospheric agents (sun, rain, etc.).
- Leave the machine in places where the ambient temperature is equal to or below 0°C, as the remaining water in the boiler could freeze and cause damage.
- Install the machine in places where jets of water are used, which could reach the machine.
- Operate the machine if all the doors or panels are not properly closed.
- Insert spoons, forks or other utensils into the machine.
- Operate the machine without water.
- Obstruct the vents; leave at least 10cm space between the machine and any walls and at least 5cm on either side to allow correct ventilation.

FOR PROPER FUNCTIONING USE:

- Only ground coffee.
- Only appropriately softened fresh mains water (7 French degrees).
- Only original Vibiemme S.r.l. spare parts.

Inobservance of these instructions shall lead to forfeiture of the warranty and the manufacturer or the maintenance technician declines all responsibility.

VIBIEMME S.R.L. DECLINES ALL RESPONSIBILITY IN THE FOLLOWING CASES:

- If the machine is used in ways different from those described in this manual.
- If the safety and maintenance rules are not followed.
- If original Vibiemme spare parts are not used.
- If the INSTALLER or the MAINTENANCE TECHNICIAN is not authorized and specialized.
- **The INSTALLER or the MAINTENANCE TECHNICIAN must inform the manufacturer of ANY MALFUNCTIONS or improper use that may affect the original safety of the system.**
- **CHECK the conditions of the components, and if defective, stop installation and ask for their replacement.**
- **Should the machine not be used for a long period of time, it must be disconnected from the power and water mains if connected.**

1.1, DESCRIPTION OF THE SYMBOLS.

The information regarding the risky operations described in this manual are marked with the following symbols indicating:



Electricity hazard.



WARNING!

General hazard or miscellaneous information.



Heat hazard (burns).



CAUTION

Danger of damaging the machine.

1.2, INTENDED USE.

The coffee machine has been designed and constructed for professional operators and only to dispense espresso coffee and prepare hot drinks (tea, cappuccino, etc.) by means of hot water or steam.

It may only be used for this purpose; any other use is to be considered improper and dangerous.

1.3, IMPROPER USE.

The coffee machine has been designed and constructed exclusively for food use and it is therefore prohibited to:

- Introduce liquids other than water.
- Heat drinks or other non-food substances.
- Introduce ground substances other than coffee in the filter holders.
- Place objects other than cups and mugs on the cup heating plate.
- Place containers with liquids on the cup heating plate.
- Cover the vents with cloths or other materials.
- Cover the cup heating plate with cloths.
- Touch the dispensing areas with your hands.
- Use the machine if it is very wet.

IMPORTANT

THIS SECTION LISTS SOME REASONABLY FORESEEABLE IMPROPER USES, BUT THE MACHINE MUST IN ANY CASE BE USED OBSERVING THE INSTRUCTIONS GIVEN IN THE SECTION INTENDED USE.

1.4, REFERENCE STANDARDS.

- The machine and its safety devices have been manufactured in compliance with the standards listed in the declaration of conformity.

1.5, PREPARATIONS BY THE PURCHASER.

a) **Preparation of the place of installation.**

- The purchaser must prepare a support surface for the machine as described in the section INSTALLATION.

b) **Electrical preparation.**

- The power supply system must comply with the current national regulations in the place of installation and have an efficient earthing system.
- Fit an omnipolar disconnecting device on the power line upstream of the machine.



The power cables must be sized according to the maximum current required by the machine so that the total voltage drop at full load is less than 2%.

c) **Water preparation.**

- Prepare a drain fitted with a siphon and a water supply system to supply softened water with a shut-off valve located upstream of the machine.

1.6, EMERGENCY OPERATIONS IN CASE OF FIRE.

- ### a)
- In case of fire, cut the power to the machine by disconnecting the main switch.

- ### b)
- Extinguish the fire with the suitable extinguishers.



It is strictly prohibited to try extinguishing the fire with water when the machine is powered.

1.7, RISK OF EXPLOSION.

- The machine is not suitable for use in environments with a risk of explosion.

1.8, SOUND PRESSURE LEVEL.

The machine has been constructed so as to maintain the equivalent continuous A-weighted sound pressure level A(dB) below the permitted maximum limit (70dB).

1.9, VIBRATION.

The machine is fitted with vibration-damping rubber feet. During normal operation, it does not generate vibration harmful to the operator or the environment.

2, OPERATOR AREAS / RELATIVE RISK.

2.1, OPERATOR AREAS.

The machine is operated by only one operator, who can easily prepare coffee and other hot drinks by standing in front of the machine.

2.2, AREAS WITH RESIDUAL RISK.

Residual risk areas are areas that cannot be protected because of the particular operation performed; on the coffee machine, these areas are as follows:

- The unit area when dispensing coffee.
- The steam spout when heating drinks.
- The hot water dispensing area.



There is a risk of scalding in these three areas.

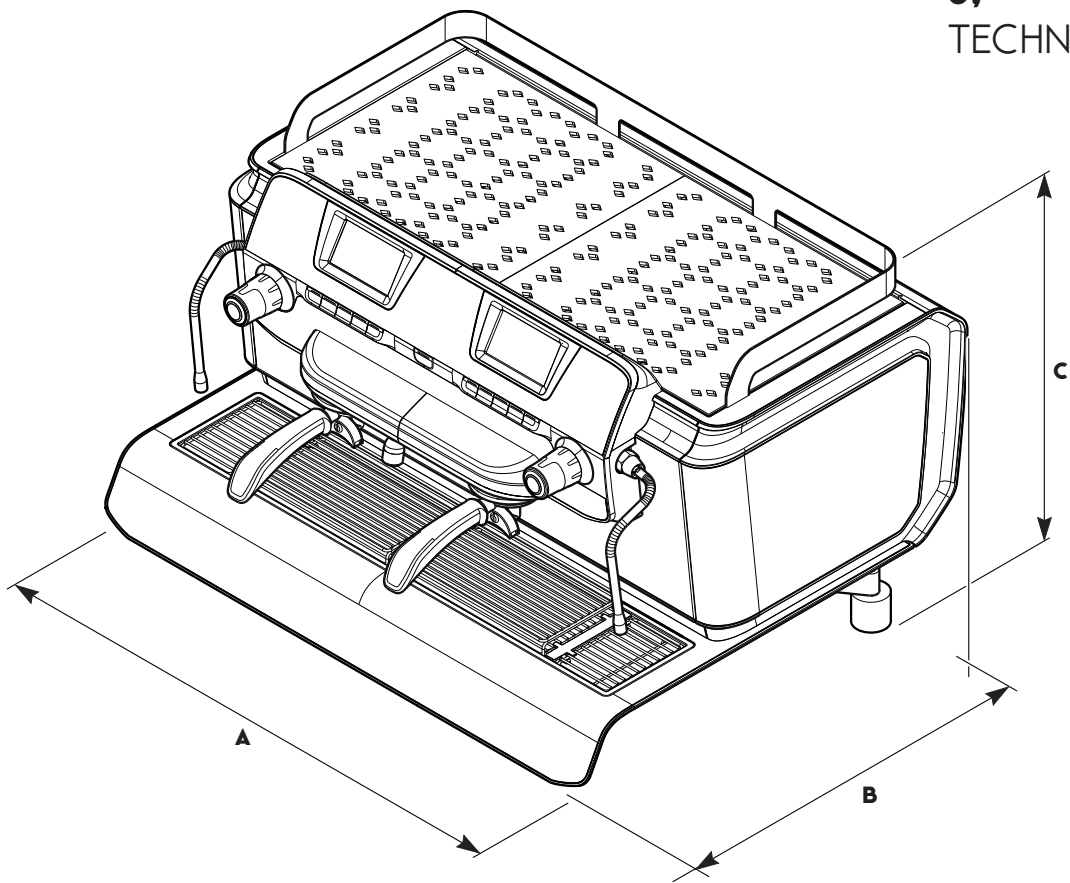
2.3, DANGER ZONES.



Danger zones are all areas inside the machine underneath the safety guards where the technician can operate to carry out repairs.

These areas are accessible only by the technician.

3,
TECHNICAL DATA.



	2 Units	3 Units	4 Units
A	78,6	103,6	128,6
B	62	62	62
C	47,6	47,6	47,6

		2 Units	3 Units	4 Units
Boiler capacity	litri	11	13	13
Net weight	kg	66	95	95
Power supply voltage	V	240	240	240
Boiler heating element power (230V)	kW	3500	4700	5100
Cup heating plate heating element power	kW	0.2	0.25	0.25
Electric pump power	kW	0.165	0.165	0.165

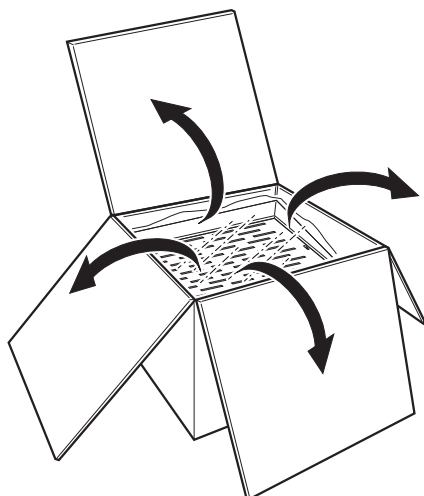
* Not available.

4, UNPACKING AND POSITIONING.

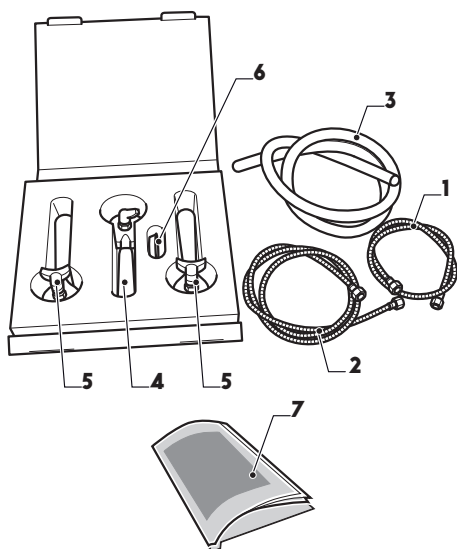
4.1, UNPACKING THE MACHINE.



WARNING: The unpacking and positioning operations must be carried out by a specialized and authorized technician.



- Always check the integrity of the package and inform the carrier of any damage.
- Open the top (1) of the package.
- Take out the accessories and technical documentation (manuals).
Open the cellophane and lift out the machine **HOLDING IT BY ITS BASE**.
- The parts of the package (box, cellophane, metal staples, etc.) can cut or injure if not handled with care or used improperly; keep away from children or unsuitable persons.



4.2, ACCESSORIES.

- 1 Flexible hose for water loading L= 100cm (39.37 in.).
- 2 Flexible hose for water loading L= 180cm (70.86 in.).
- 3 Rubber hose with metal spiral L =180cm (70.86 in.).
- 4 Coffee filter holder 1.
- 5 Coffee filter holder 2.
2 for version with two units.
3 for version with three units.
4 for version with four units.
- 6 Blind filter.
- 7 Instruction manual.

4.3, POSITIONING THE MACHINE.

Position the machine in its final location, checking that:

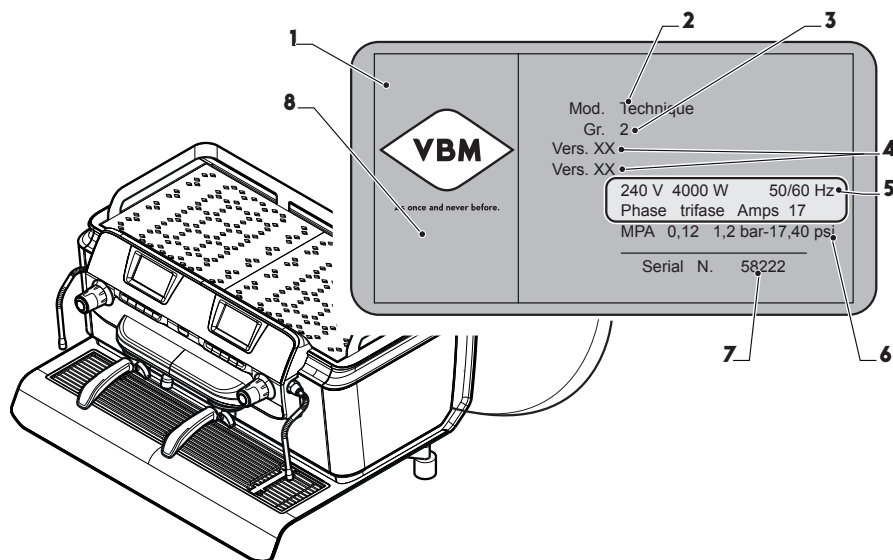
- The support cabinet is sufficiently strong and stable taking the weight of the machine into account and that it is not sloped.
- There is the necessary space between the machine and the surrounding walls so that the technician can carry out any maintenance/repair operations without having to move the machine.
- The top part of the machine (cup heating plate) is not more than 150cm from the floor.
- Prepare a container for the used coffee grounds and a space for the grinder/doser in the vicinity of the machine.
- Prepare an electric panel, a water drain and a water supply tap in the vicinity of the machine.

5, MACHINE IDENTIFICATION.

The machine comes with a serial number plate (1) to be positioned in a visible area.

The plate (1) bears the following data:

- 2** Model.
- 3** Number of units.
- 4** Machine version.
- 5** Electrical characteristics.
- 6** Water supply pressure.
- 7** Serial number.
- 8** Manufacturer's address.



6, COMPONENT IDENTIFICATION.

Legend:

1 Main switch

Pressed to ON, the machine is powered and the LED (2) on the button comes on.

Pressed to OFF, the power to the machine is cut and the LED (2) on the button goes off.

3 Main unit display.

4 2nd unit display.

5 Steam tap.

6 Steam spout.

7 Cup heating plate.

8 Foldable grille.

9 Tray.

10 Filter holder.

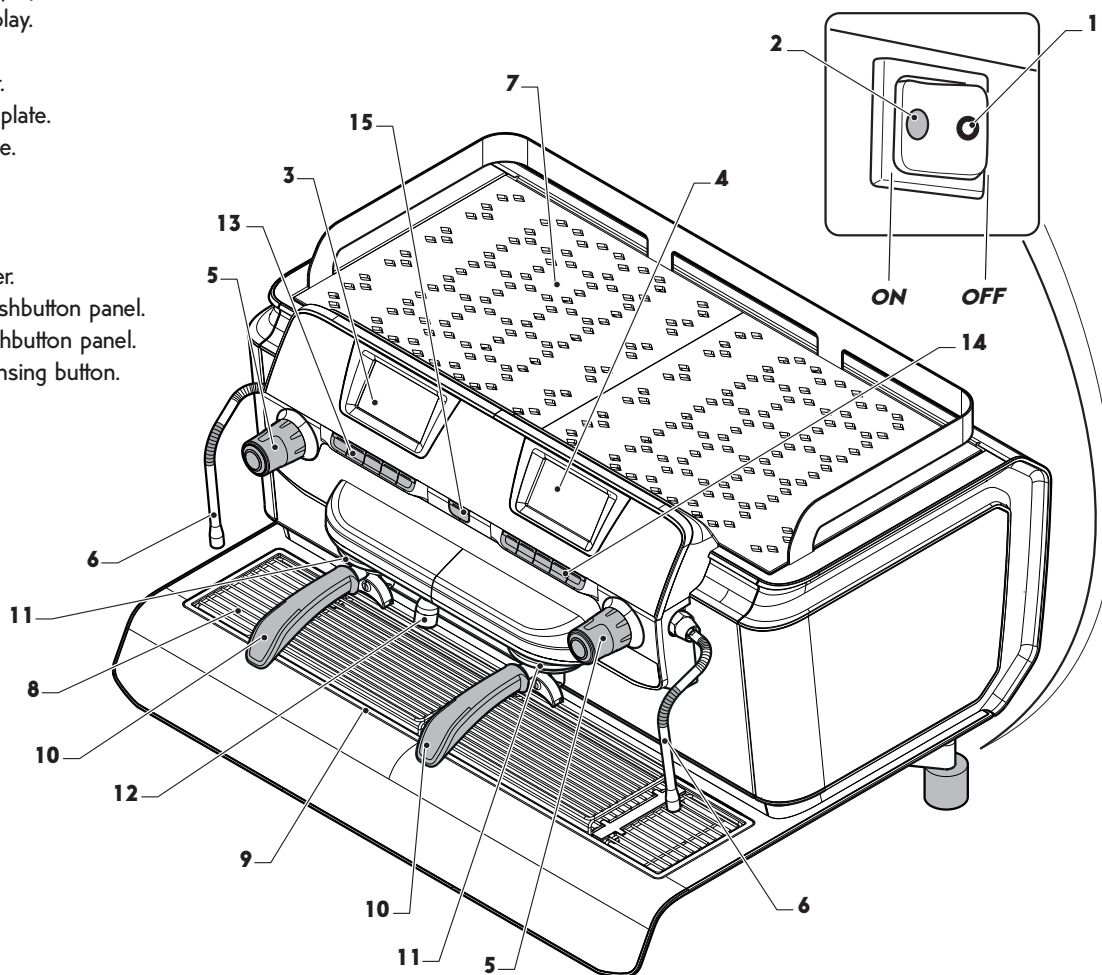
11 Coffee unit.

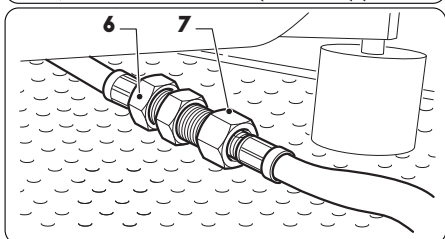
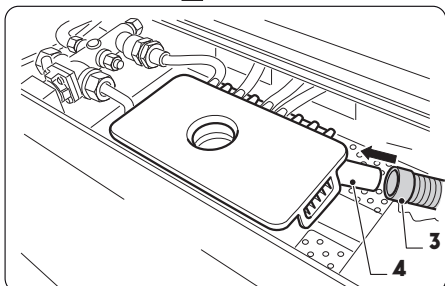
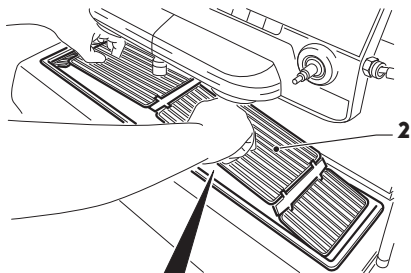
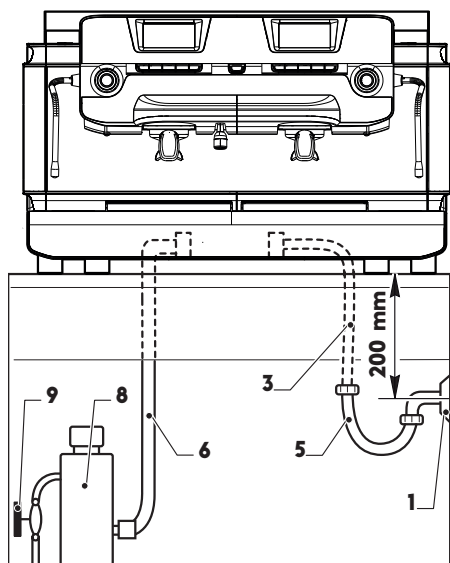
12 Tea dispenser.

13 Main unit pushbutton panel.

14 2nd unit pushbutton panel.

15 Water dispensing button.





7, CONNECTIONS.



WARNING: The machine connection operations must be carried out by a specialized and authorized technician.

7.1, WATER CONNECTION.

— Drain

A water drain (1) with siphon must be prepared in the vicinity of the machine.



WARNING: The drain siphon must be positioned at least 20cm below the support surface of the machine.

- Remove the foldable grille (2) and the relative tray.
- Connect the drain tube (3) provided to the fitting (4) on the machine and the other end to the previously prepared drain siphon (5) checking that the drain tube slides freely without kinking or obstructions.

Loading



CAUTION: The machine must be connected to a water mains supplying drinking water appropriately softened to a maximum hardness of 3.5/5 French degrees (60/85 ppm).

Check that the supply pressure does not exceed 2 bar (0.2 MPa). If the pressure is greater, install a pressure reducer.

- Connect the drain tube (6) provided to the fitting (7) on the machine and the other end to a softener (8).

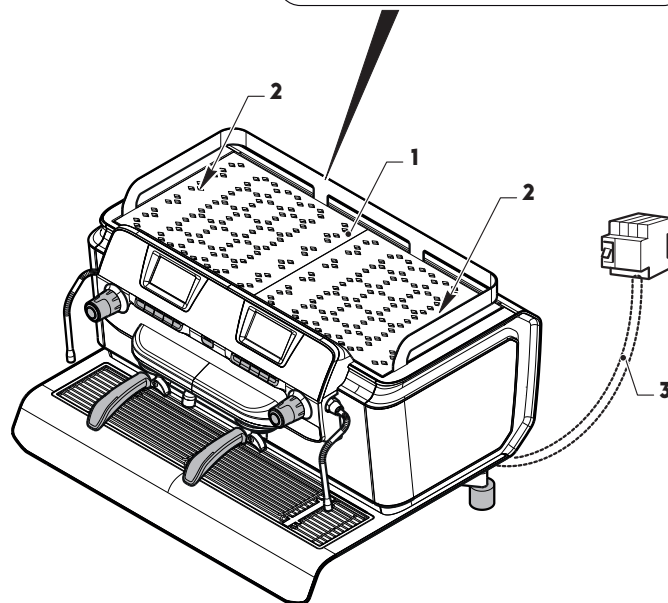
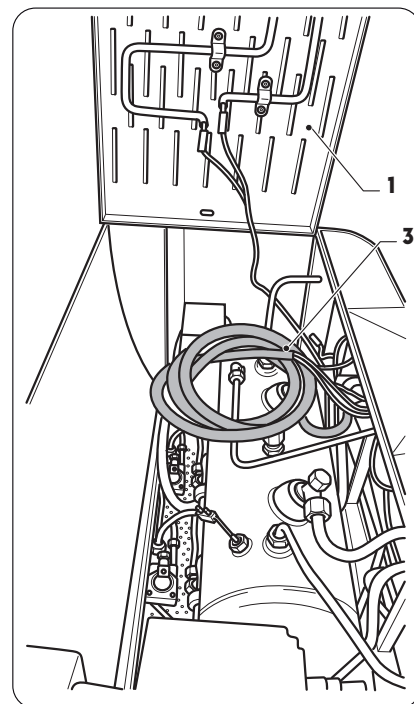


WARNING: The water supply system should have a tap (9) located upstream of the softener to separate the water system from the machine.

7.2, ELECTRICAL CONNECTION.



- Check that all the switches are in **OFF** position before electrically connecting the machine.
 - An earthing connection is mandatory and the system must meet the regulations in force in the country of installation.
 - Check that the power supply voltage corresponds to that of the local mains.
-
- Remove the grilles positioned on the cup heating plate (1).
 - Undo the two screws (2) and raise the cup heating plate (1).
 - Unroll the electric cable (3) on the inside of the machine and let it come out from the lower part of the machine.
 - Connect the electric cable (3) to a 16A pentapolar plug (not provided) and connect it to the electric system.



7.3, FIRST STARTING.



WARNING: The first starting operations must be carried out by a specialized and authorized technician.

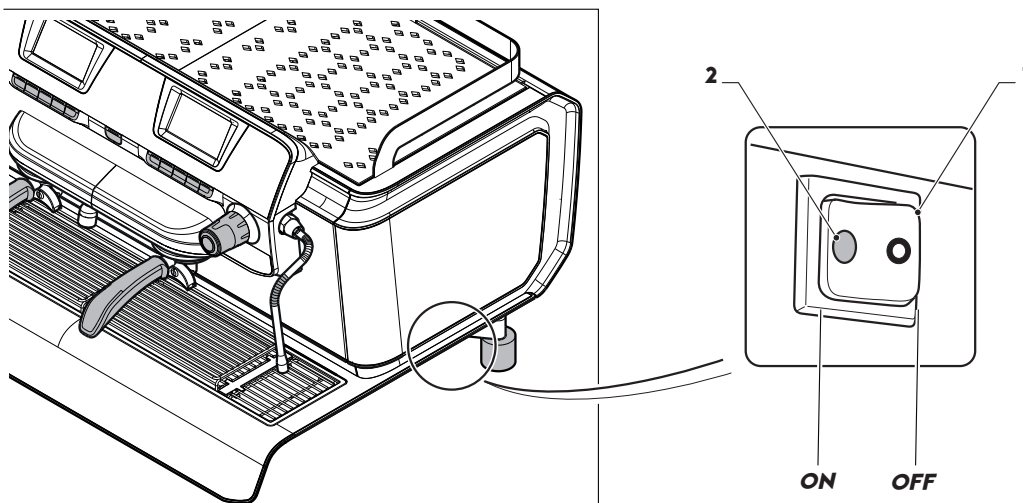
- Open the water supply tap upstream of the machine.
- Power on the machine by setting the differential switch located upstream of the machine to ON.
- Press the switch (1) to ON; the LED (2) comes on and the boiler will start filling with water.



WARNING: If filling does not start within 120 seconds, the machine goes into alarm (the alarm is shown on the display).

Turn the machine off and on again to complete filling the boiler with water.

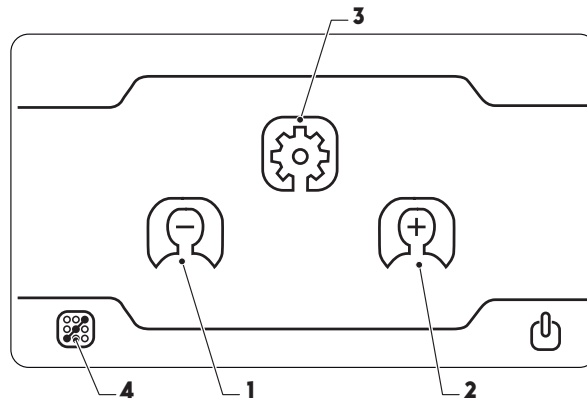
- Once the boiler has been filled, water heating starts.
- Wait until the ideal temperature has been reached ($\pm 95^{\circ}\text{C}$) shown on the display (see the sections BASIC USER and ADVANCED USER).
- Dispense a few times from the units, the water tap and the steam spouts and check proper functioning (see the section OPERATION for how to operate).



8, DESCRIPTION OF THE DISPLAY CONTROLS.

Each unit has a touchscreen display for programming and control of all the machine parameters.

HOME PAGE (main page).



1 Basic user profile button.

- Pressing the button (1), you access a page containing only the parameters that may be set by a basic user.

2 Advanced user profile button.

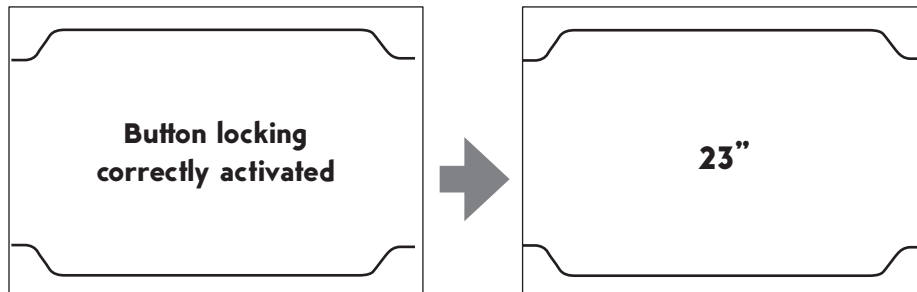
- Pressing the button (2), you access a page containing the parameters that may be set by an advanced user (password required).

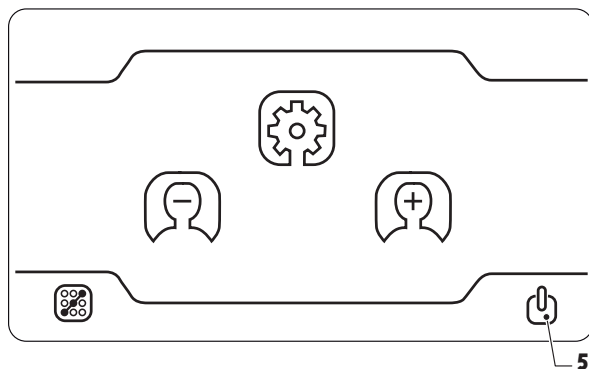
3 Technician button.

- Pressing the button (3), you access a page reserved for a qualified technician (password required).


4 Button locking button.

- Holding the button (4) pressed down, locking of the machine buttons is activated and a countdown appears on the display. During this time, the operator can clear the display without the risk of unintentionally pressing the buttons.






5 Dispensing unit on/off button.

- If you press the button (5), the coffee boiler economy function will activate; the coffee boiler resistor will turn off during this phase. To disable the function, press the  symbol in the page centre.

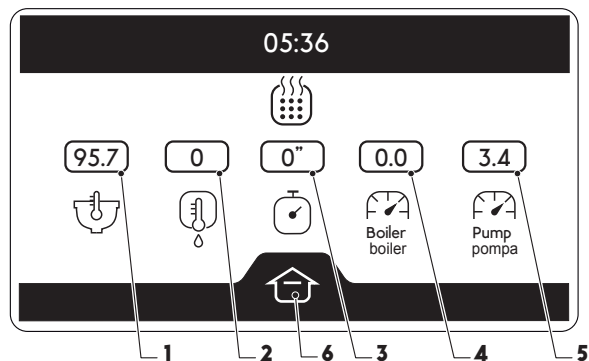
BASIC USER

Pressing the button , you access the basic user menu.

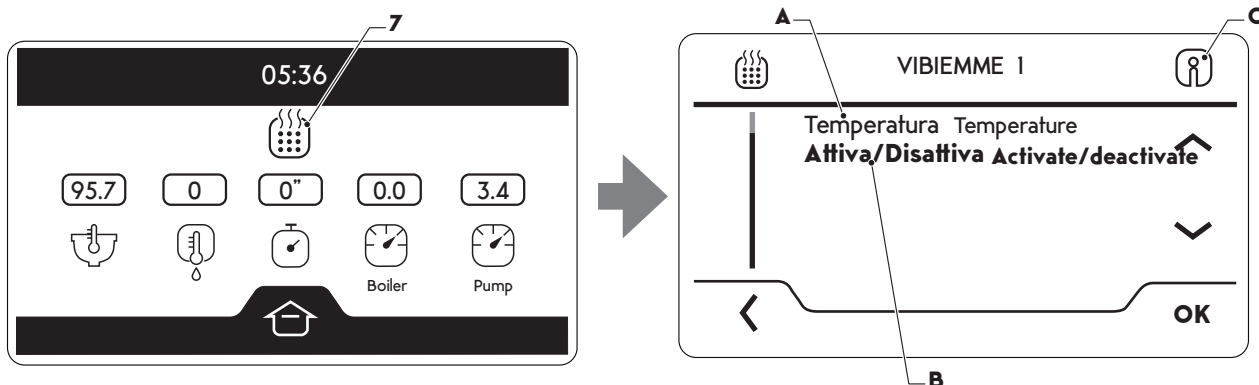
On this page, the user can view the data but not change them; specifically, the following parameters are displayed:

- 1 Coffee unit temperature.
- 2 Tea water temperature.
- 3 Countdown - set time after which over-extraction is reached.
- 4 Steam boiler pressure.
- 5 Pump pressure.
- 6 Home button.

Pressing the button (6), you go back to the main page.



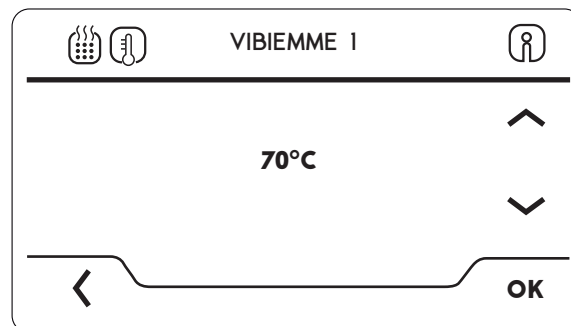
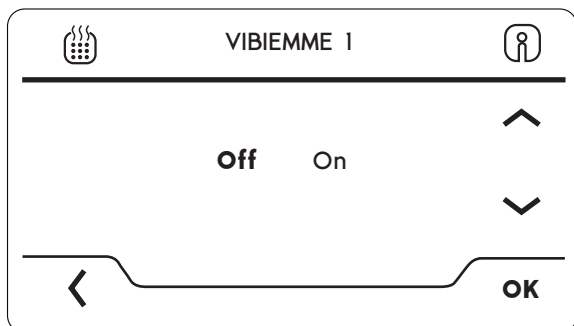
- 7 Pressing this button, you can manage the cup heating plate functions (via a dedicated page); specifically, you can:
- A Set the cup heating plate temperature.
 - B Activate/deactivate the cup heating plate.
 - C Info button - if pressed, it indicates in which section of the program you are; after a few seconds you go back to the previous page.



Select one of the two options in the cup heating plate menu using the arrows on the right () and press the button **OK**; at this point, the relative page will open.

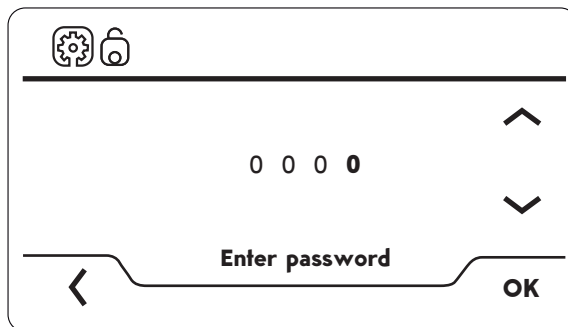
Enable/disable or increase/decrease the cup heating plate temperature by pressing the two arrows on the right () once you have reached the desired value, press the button **OK** to confirm the selection.

To cancel the operation and/or go back to the main basic user menu, press the arrow at the bottom left of the page .



ADVANCED USER

Press the button ; the password request page will be displayed.

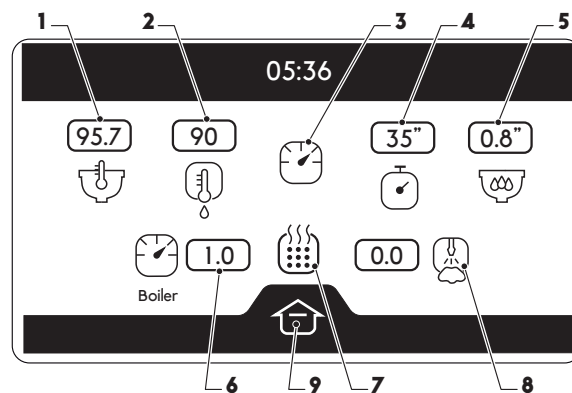





The default password is "0 0 0 0". To set it, press the button  to confirm the value and go to the next value. If the password is different from "0 0 0 0", to set the value, use the arrows ( ) and confirm the value by pressing the button .

On this page, an authorized user can:

- 1 Set the coffee unit values.
- 2 Set the tea temperature.
- 3 View the pump pressure.
- 4 Set the over-extraction time.
- 5 Set the pressure.
- 6 Set the boiler pressure.
- 7 Enable/disable the cup heating plate and set the temperature.
- 8 Function not enabled.
- 9 Home button.

Pressing the button (6), you go back to the main page.

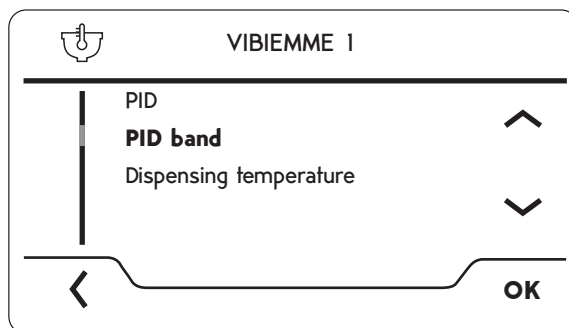


To navigate and set all the options in the submenus, use the arrows on the right ( ) and confirm the selection by pressing the button .

To cancel an operation and/or go back to the main advanced user menu, press the arrow at the bottom left of the page .

1 Coffee unit temperature. Pressing this button, you can set the following values:

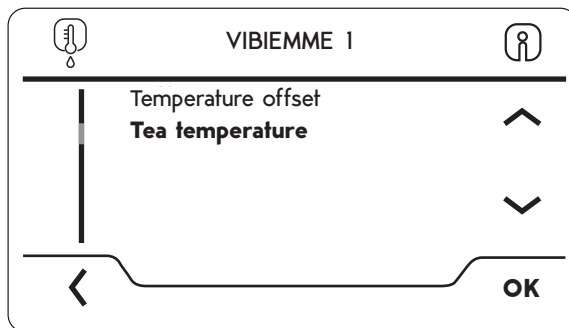
- **PID band**
- **PID**
- **Dispensing temperature**
- **Temperature offset**



- **PID band** - allows setting the range in which the coffee boiler heating element is activated/deactivated; e.g. with the PID band range at 1°C and the boiler temperature set to 95°C, the heating element will activate when the temperature drops to below 94.5°C and automatically stop when reaching 95.5°C.
- **PID** - page on which you can determine the sensitivity of the PID band (Kp, Ki, KD); normally, these values should not be changed.
- **Dispensing temperature** - page on which you can set the coffee dispensing temperature.
- **Temperature offset** - page on which you can set the ambient value compensation parameters.

2 **Tea water temperature.** Pressing this button, you can set the following values:

- **Tea temperature.**
- **Temperature offset**



- **Tea temperature** - page on which you can set the tea dispensing temperature.
- **Temperature offset** - page on which you can set the ambient value compensation parameters.

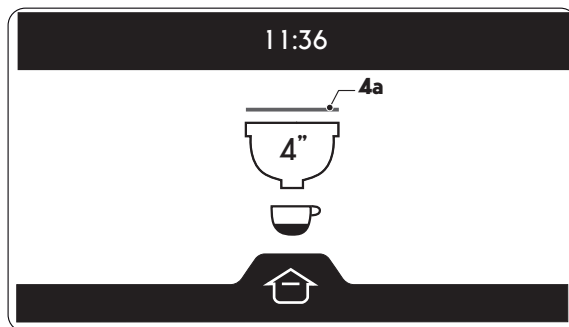
3 **Pump pressure.** Pressing this button, the current pump pressure is displayed (view only).

4 **Over-extraction countdown.** Pressing this button, you can set the dispensing time after which you go into over-extraction..

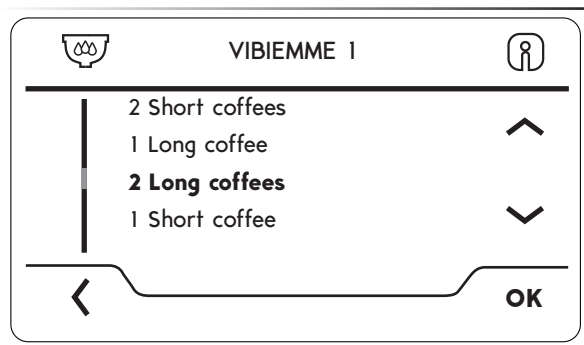
YELLOW - indicates under-extraction.

GREEN - indicates correct extraction.

RED - indicates over-extraction.







- 5 **Pre-infusion.** Pressing this button, you can set the pre-infusion time expressed in seconds for each type of dispensing (2 Short coffees - 1 Long coffee - 2 Long coffees - 1 Short coffee)



- 6 **Boiler.** Pressing this button, you can set the boiler pressure.
- 7 **Cup heating plate.** The same function as described for the basic user.

TECHNICIAN

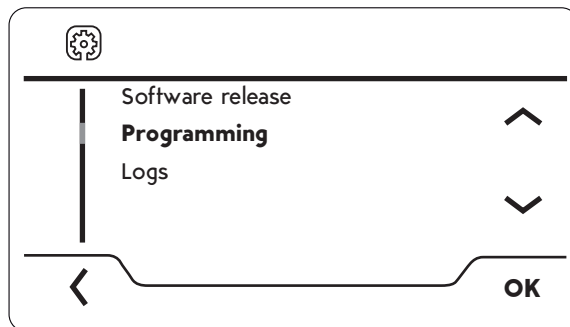
This is the section dedicated to the operations of a qualified technician. To access it, press the button ; the password request page will be displayed. The default password is "0000" (to set the password, act as described in the section ADVANCED USER).

To navigate and set all the options in the submenus, use the arrows on the right ( ) and confirm the selection by pressing the button .

To cancel the operation and/or go back to the main technician menu, press the arrow at the bottom left of the page .

In the main menu of the technician section, you can select the following options (each of which will lead to some submenus):

- **Programming;**
- **Logs;**
- **Software release.**



Programming

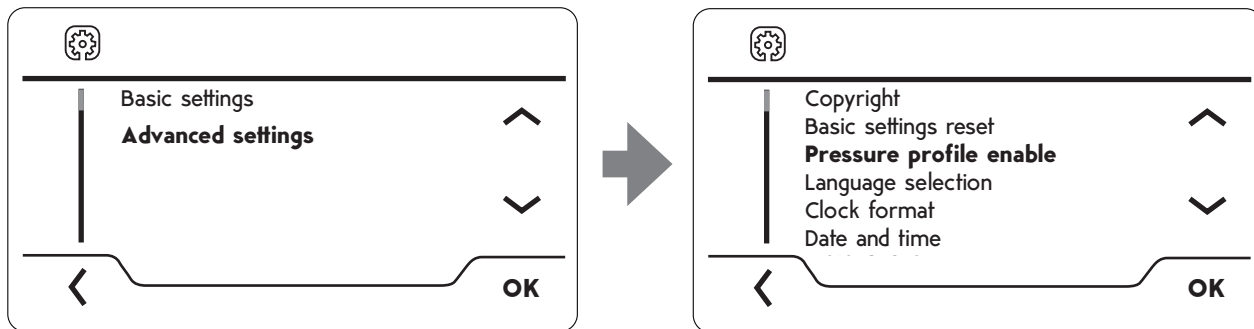
Pressing the Programming option from the main technician menu, a page is displayed where you can choose to continue with:

- **Basic settings.**
- **Advanced settings.**

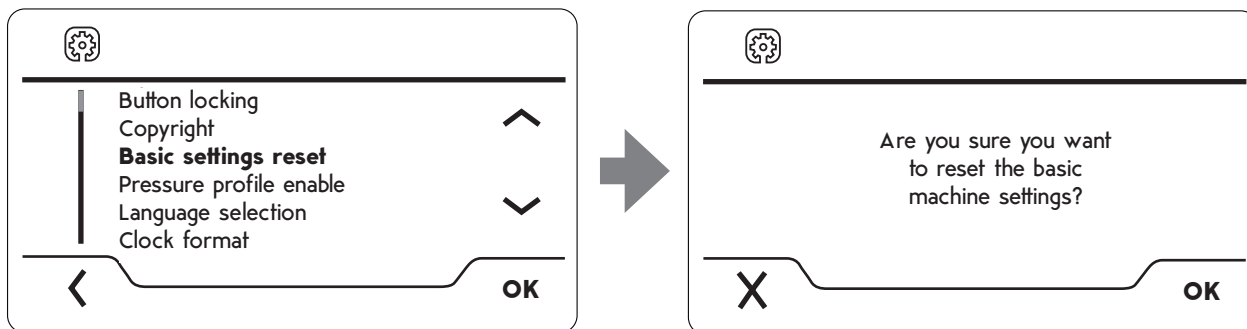
Basic settings

The basic settings are the following:

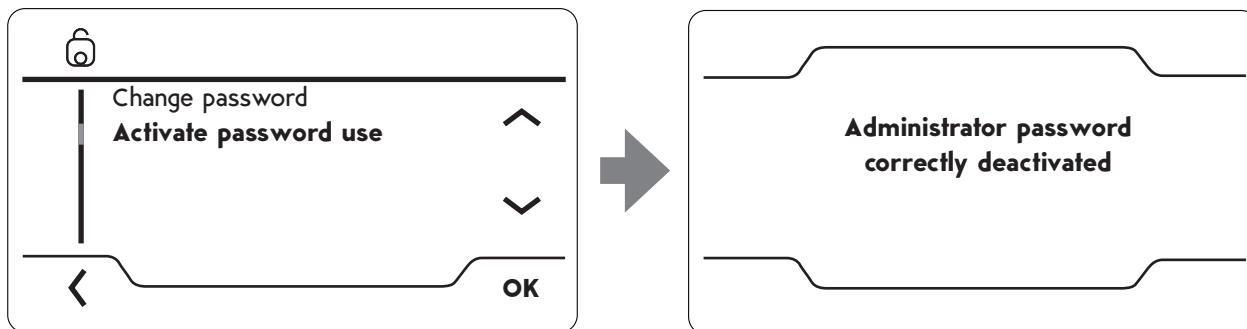
- **Button locking.**
- **Copyright.**
- **Basic settings reset.**
- **Pressure profile enable (DISABLED).**
- **Language selection.**
- **Clock format.**
- **Date and time.**
- **Administrator password.**
- **User password.**



- **Button locking** - allows increasing/decreasing the time during which the display will be locked to allow cleaning operations (button locking function, see HOME).
- **Copyright** - Manufacturer's identification (VBM S.r.l.).
- **Basic settings reset** - allows resetting all the settings to the factory settings (a confirmation request warning will appear).



- **Language selection** - allows changing the language choosing from those available in the software.
- **Clock format** - allows selecting the clock display format (12 hours - 24 hours).
- **Date and time** - allows setting the date and time.
- **Administrator password** - allows enabling/disabling the password request to access the technician menu or changing the password set by the manufacturer with a personalized one.

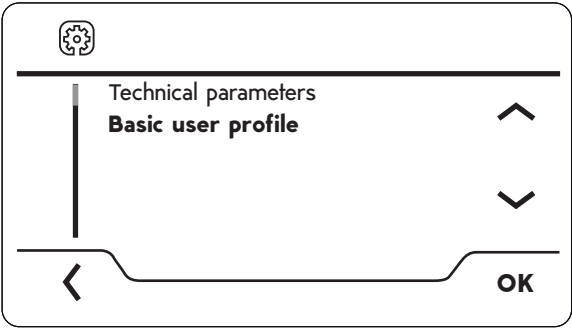


- **User password** - the same functions as described for the administrator password.

Advanced settings


The advanced settings are the following:

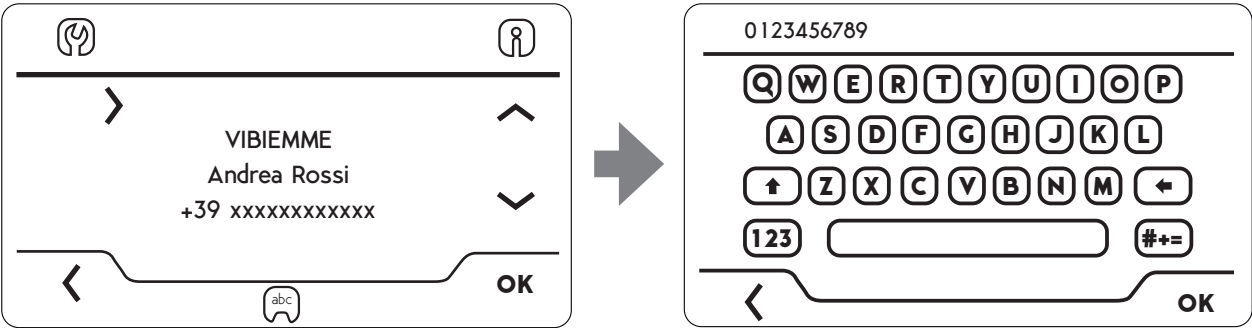
- **Technical parameters.**
- **Basic user profile.**



• **Technical parameters**

These two options in their turn contain some dedicated submenus; the technician can select the following functions:

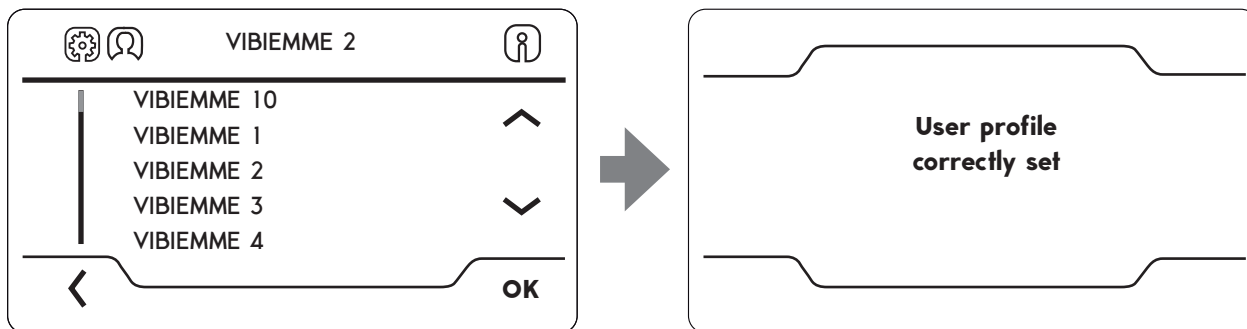
- **Temperature unit of measure** - allows changing the temperature unit of measure between Fahrenheit and Celsius.
- **Machine data** - displays the machine serial number;
- **Technician data** - displays the name and contact details of the authorized technician. Should the data entered need to be changed, press the scrolling arrows (⏮⏭) and refer to the right arrow ⏭ which indicates the text line selected (e.g. name or phone number of the technician). Once you have selected the field to be edited, press the button ; a page will appear where you can manually enter the new data. Press the button **OK** to confirm and finish the operation.



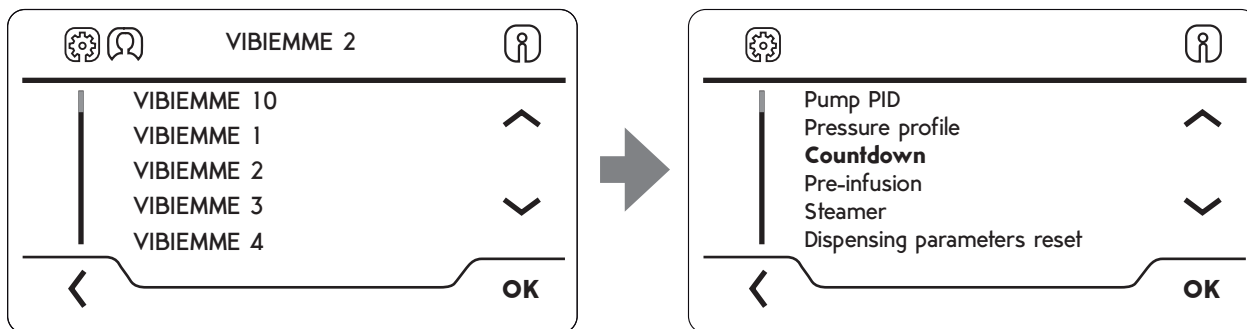
- **Basic user profile**





In this section, the technician can select the basic user profile from "**Select profile**" or change/create a profile from "**Change current profile**".

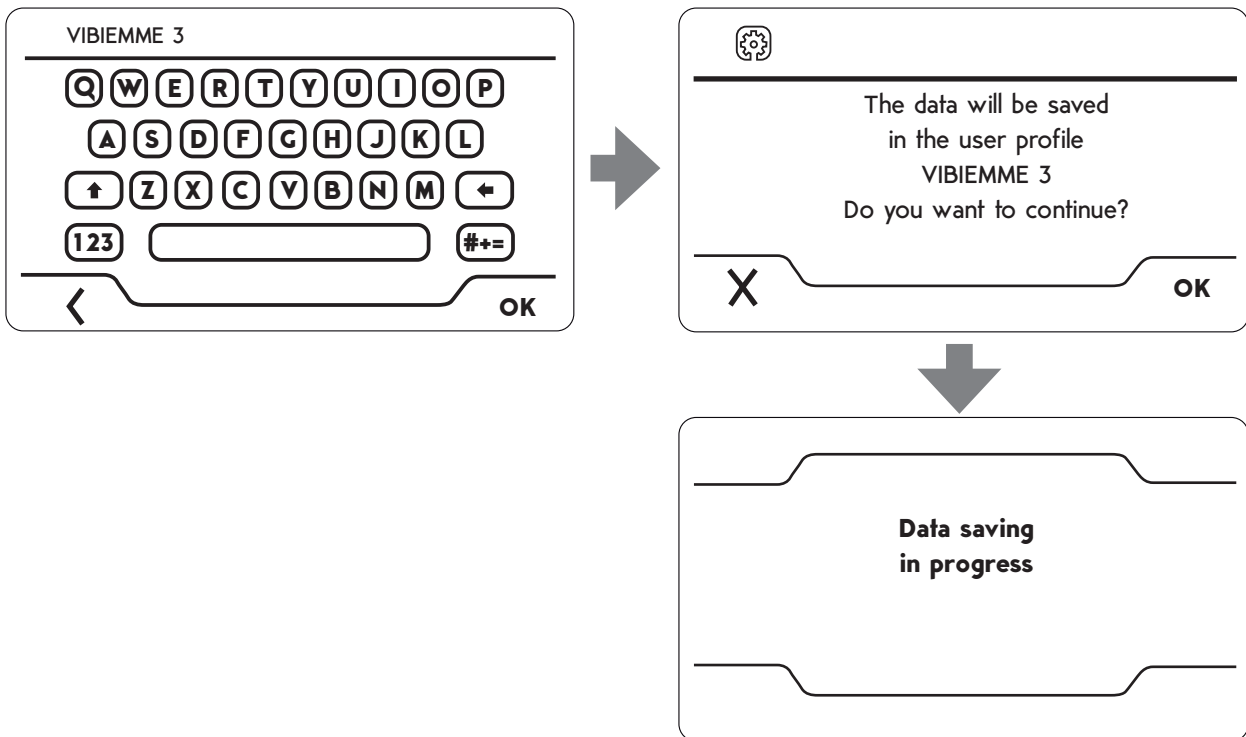
- **Select profile** - allows the technician to select the desired profile and load it by scrolling through the preset profiles or those specifically created by the technician. The selected profile will be shown at the top of the page.



- **Change current profile** - allows the technician to change a current profile or create a new basic user profile. Select the desired profile from the list; at this point, the list of all the functions that can be changed appears (Tea water temperature - Boiler pressure - Countdown - Pre-infusion - Dispensing parameters reset - Extraction temperature) (to set all the above listed functions, see the section ADVANCED USER).





When you have made all the desired changes, press the button ; a page will appear to enter the name of the new profile. Press  to confirm; at this point, a confirmation page will appear where you can save the previously set data (press  to confirm or  to cancel). When you have completed the operations, the profile data will be saved.





Logs

Pressing the Logs option from the main technician menu, a page is displayed where you can select:

- **Dispensed coffee counters.**
- **Criticality log.**
- **Fault log.**
- **Log reset.**

 00/00/00		
1 Short coffee	49	
2 Short coffees	86	^
1 Long coffee	5	
2 Long coffees	0	v
Continuous	29	
		RESET

- **Dispensed coffee counters** - this page displays the number of coffees dispensed from the last reset. To reset the counters, press the **RESET** button.

 00/00/00		
1 Short coffee	49	
2 Short coffees	86	^
1 Long coffee	5	
2 Long coffees	0	v
Continuous	29	
		RESET

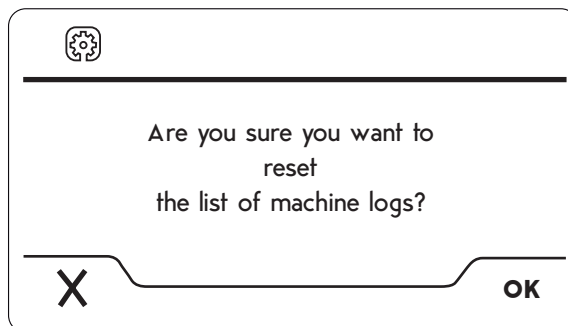
- **Criticality log** - In this screen, the list of critical issues related to the machine components is displayed. Refer to Section 15 "Troubleshooting" in this manual.
- **Fault log** - In this screen, the list of malfunctions related to the machine components is displayed. Refer to Section 15 "Troubleshooting" in this manual.



CAUTION: The presence of malfunctions / critical issues is notified by the presence of a small yellow intermittent "WARNING" triangle, placed at the top right of the Basic / Advanced User Menu; press that symbol to immediately pass to the "Malfunctions / Critical issues" list.

- **Log reset** - allows resetting and clearing all the data shown on the pages described above.

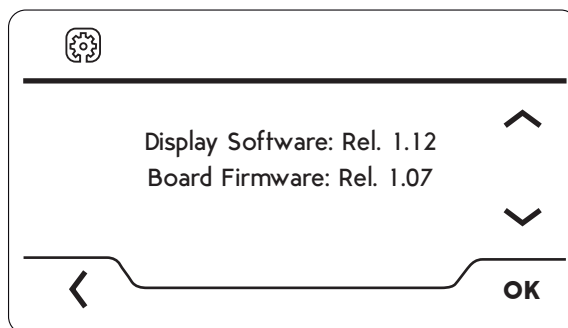
Press  to confirm or  to cancel the operation.



WARNING: After the "Reset" operation, the "WARNING" symbol will be cancelled from the Basic / Advanced User Menu screens.







Software release

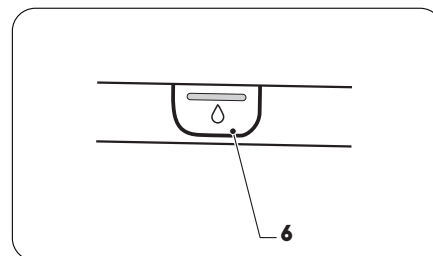
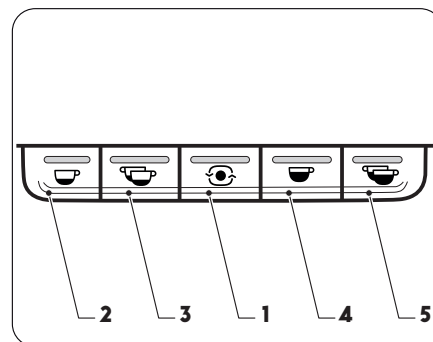
On this page, you can view the display software and board firmware installed.



9, DESCRIPTION OF THE UNIT CONTROLS.

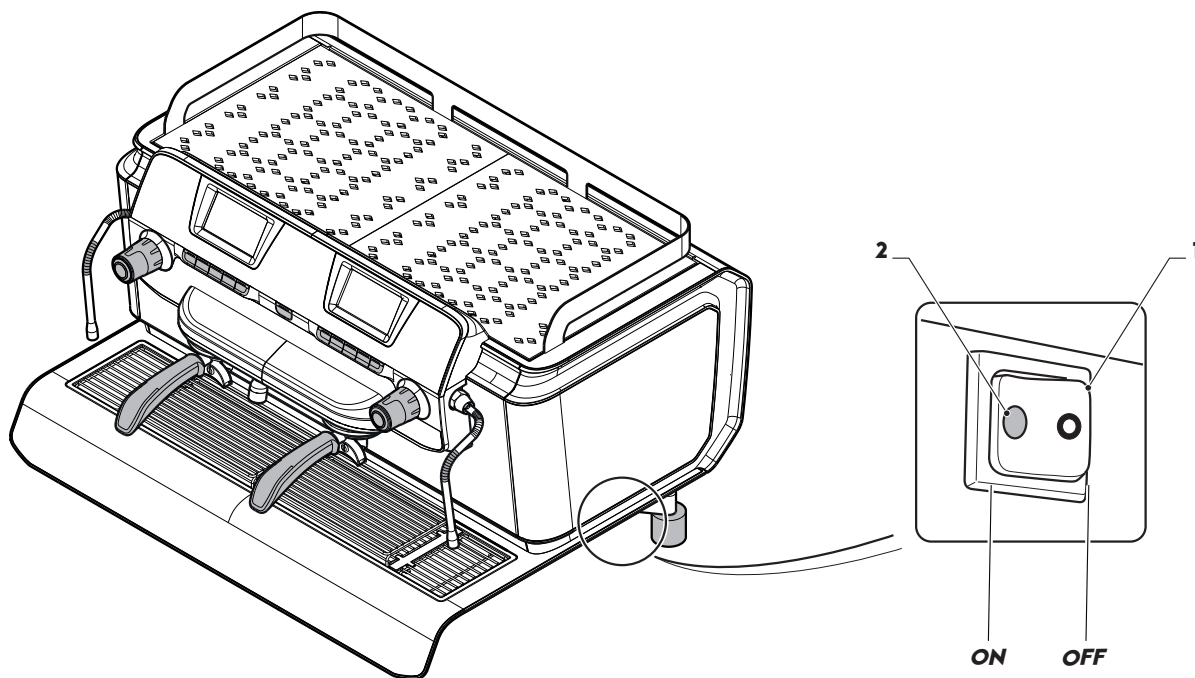
Each unit has a pushbutton panel for dispensing coffee.

- 1 Continuous dispensing/programming button "  ".
 - Pressing the button (1), cleaning of the dispensing nozzle starts, draining water for about 2".
 - Pressing the button (1) twice consecutively, continuous coffee dispensing starts and the relative LED comes on; to stop dispensing, press the button again and the LED will go off.
 - Pressing and holding down the button for 5 seconds, the relative LED comes on flashing indicating that you have accessed coffee and tea dose programming mode; on all the units, pressing one of the buttons (2), (3), (4), (5) and (6) within 5 seconds, you can program the desired doses (see the section DOSE PROGRAMMING).
- 2 Short coffee dispensing button "  ".
 - Pressing the button (2), the relative LED comes on; when the programmed amount has been reached, dispensing automatically stops and the LED goes off.
- 3 Two short coffees dispensing button "  ".
 - Pressing the button (3), the relative LED comes on; when the programmed amount has been reached, dispensing automatically stops and the LED goes off.
- 4 Long coffee dispensing button "  ".
 - Pressing the button (4), the relative LED comes on; when the programmed amount has been reached, dispensing automatically stops and the LED goes off.
- 5 Two long coffees dispensing button "  ".
 - Pressing the button (5), the relative LED comes on; when the programmed amount has been reached, dispensing automatically stops and the LED goes off.
- 6 Tea dispensing button "  ".
 - Pressing the button (6), the relative LED comes on; when the programmed amount has been reached, dispensing automatically stops and the LED goes off.



10, STARTING THE MACHINE.

- Start the machine by pressing the switch (1) to ON; the LED (2) comes on.
- Heating of the water in the boiler automatically starts.
- Wait until the ideal temperature has been reached ($\pm 95^{\circ}\text{C}$) shown on the display (see the sections BASIC USER and ADVANCED USER).














11, DOSE PROGRAMMING.

The can program the amount of coffee dispensed for all the buttons on the pushbutton panel, except the continuous dispensing button



WARNING: Programming the first pushbutton panel on the left, the other pushbutton panels on the machine are automatically programmed.

You can also customize the amount of coffee dispensed for each pushbutton panel by repeating dose programming for each pushbutton panel.

- Mount the filter holder with the coffee on the unit (see the section OPERATION).
- Position one or two cups under the unit depending on what you want to program.
- Press the button " " and hold it down for at least 5 seconds until the relative LED comes on flashing indicating that you have accessed programming mode.
- Press the button " " to be programmed within 5 seconds and coffee dispensing will start; the LED on the button " " will continue flashing and the LED on the button " " pressed will stay on fixed, while the other LEDs on the other buttons " ", " ", " " will go off.
- When reaching the desired amount of coffee, press the previously selected button again to stop dispensing; the relative LED will go off indicating that the amount of coffee has been stored and the other LEDs on the buttons still be programmed will come on.
- Repeat the same operations for the other buttons " ", " ", " ", " " on the pushbutton panel; after 5-6 seconds of not using the buttons, the machine automatically exits programming mode.

12, OPERATION.

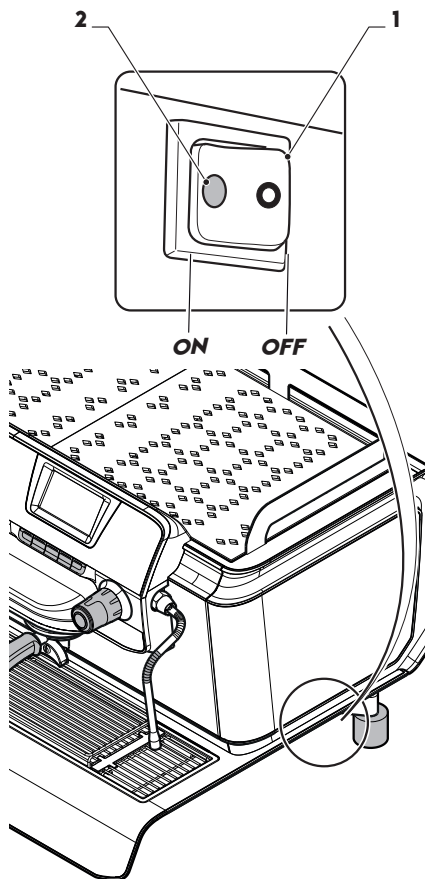
12.1, PREPARING THE MACHINE.

- Check that the water supply tap upstream of the machine is open.
- Check that the differential magnetothermal switch upstream of the machine is set to ON.
- Start the machine by pressing the switch (1) to ON; the LED (2) comes on.
- Heating of the water in the boiler automatically starts.
- Wait until the ideal temperature has been reached ($\pm 95^{\circ}\text{C}$) shown on the display (see the sections BASIC USER and ADVANCED USER).
- On the display, press the button to start operation of the heating elements of the cup heating plate (see the section DESCRIPTION OF THE DISPLAY CONTROLS).
- Place the filter holders in the relative units.
- Place the cups on the cup heating plate facing up if possible.



WARNING: Only cups, mugs and glasses and no other objects may be placed on the cup heating plate.


Dry the objects before placing them on the cup heating plate.



12.2, PREPARING COFFEE.

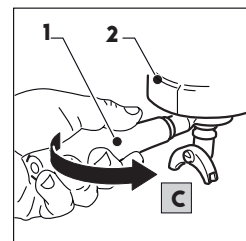
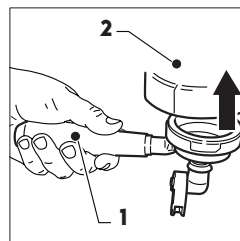
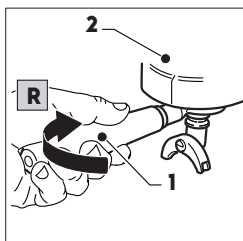
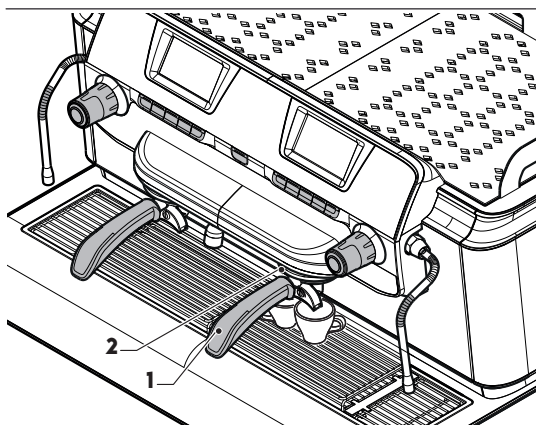
13.2.1 FLUSHING THE DISPENSING UNIT

The unit must be flushed before each dispensing just before inserting the filter holder in the dispensing unit. Flushing not only serves to keep the nozzles clean but also stabilizes the unit temperature, as the temperature may exceed the temperature set on the display by 3°C during the standby phase.

- Remove the filter holder (1) from the unit (2) by turning it in the direction indicated by the arrow "R".
- Press the button "  " and water will be dispensed from the unit for a few seconds.

13.2.2 DISPENSING COFFEE

- Remove the filter holder and flush the unit as described above.
- Discard any grounds present.
- Fill the filter holder with a dose of coffee (one dose for one coffee and two for two coffees).
- Wipe any traces of coffee off the rim of the filter holder and make sure that there is perfect seal between the filter holder and the unit.
- Mount the filter holder (1) on the unit (2) lifting it so that the two tabs are inserted in their seat on the unit (2), then turn the filter holder (1) in the direction indicated by the arrow "C" until it fits into place.
- Position one or two hot cups under the filter holder depending on the type of filter holder used.

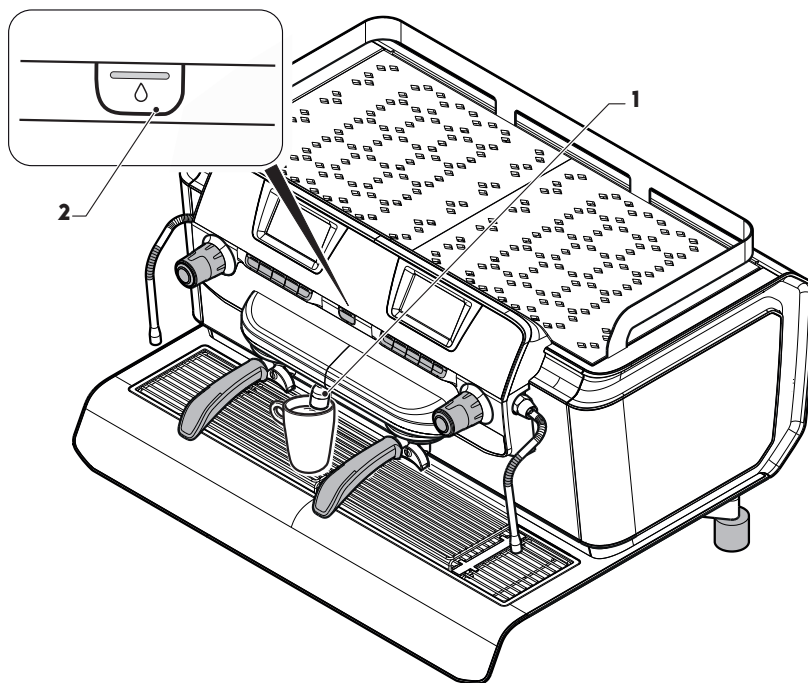


12.3, DISPENSING HOT WATER.



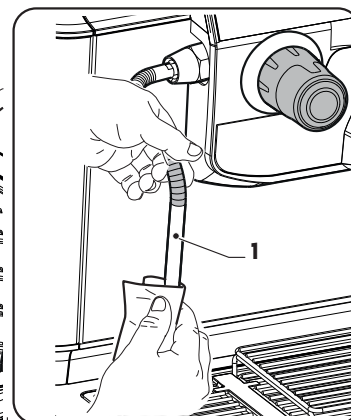
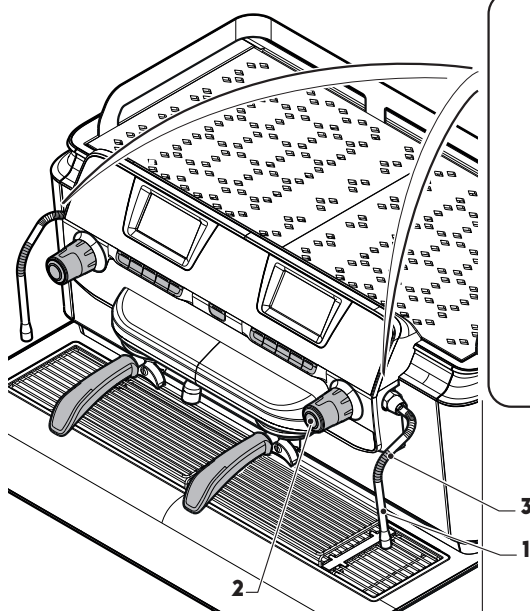
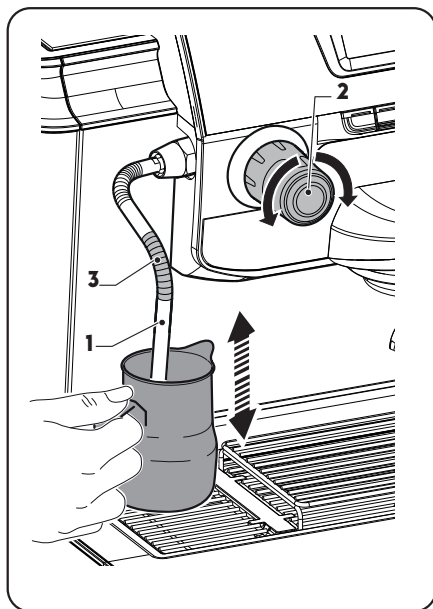
The spout (1) is very hot and there is therefore a risk of scalding.

- Position a jug under the spout (1).
- Press the button (2) to start dispensing; the LED on the button comes on and when the set amount has been reached, dispensing automatically stops.
- Dispensing can be stopped by pressing the button (2) again.



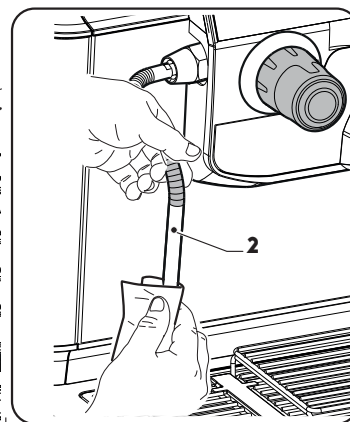
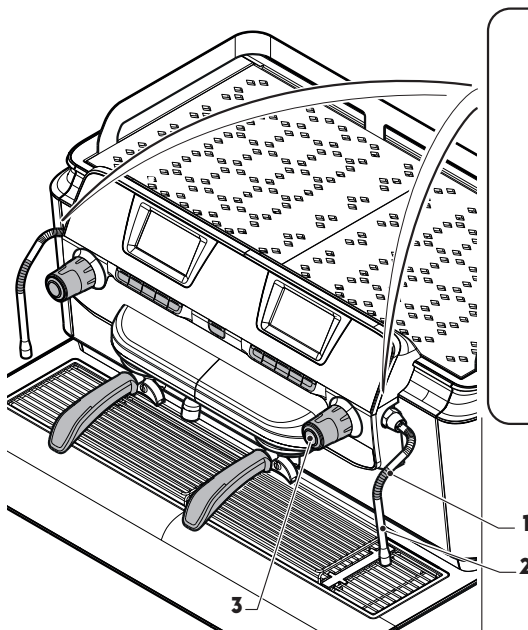
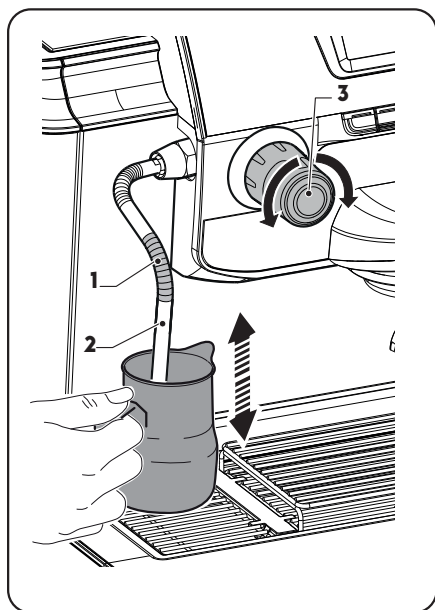
12.4, DISPENSING STEAM.

- Turn the steam spout (1) towards the tray and briefly dispense steam by slightly moving the tap (2) in horizontal direction in order to eliminate any water residues in the circuit.
- Pull the steam spout (1) outward and place a cup or jug full of liquid to be heated under the spout (1).
- Fully immerse the steam spout in the liquid and slowly open the tap (2) by turning it anticlockwise.
- Once the desired temperature has been reached, close the tap (2) by turning it clockwise.
- Turn the steam spout (1) towards the tray and briefly dispense steam to clean the inside of the nozzle and then clean the spout (1) with a moist cloth to prevent the formation of scale that is difficult to remove.



12.5, PREPARING CAPPUCCINO.



- Pour fresh milk into a heat-resistant jug, preferably in stainless steel.
- Fully immerse the spout (2) in the milk and turn the tap (3) anticlockwise depending on the amount of steam desired.
- Once the desired temperature has been reached, close steam dispensing by turning the tap (3) clockwise.
- Pour the content of the jug into a cup containing freshly dispensed espresso coffee.
- Turn the steam spout (2) towards the tray and briefly dispense steam to clean the inside of the nozzle and then clean the spout (2) with a moist cloth to prevent the formation of scale that is difficult to remove.

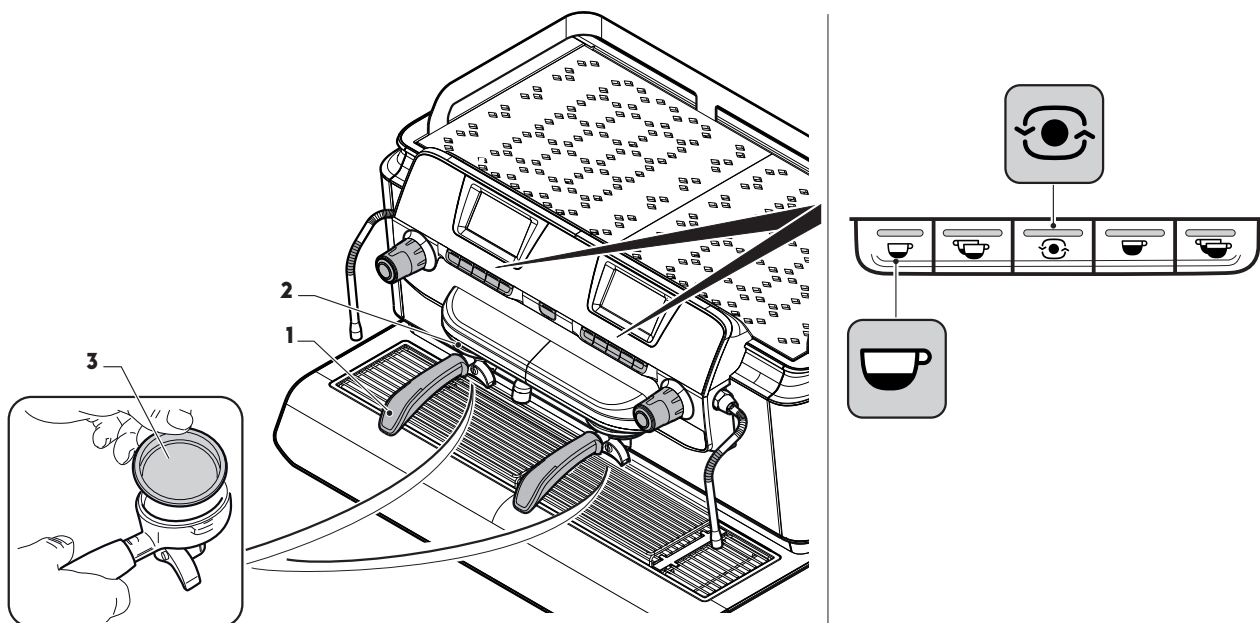


12.6, UNIT CLEANING WITH AUTOMATIC PROGRAM.

Each unit can automatically be cleaned operating as follows:

- Remove the filter holder (1) from the unit (2) and empty out the coffee grounds.
- Remove the filter from the filter holder and mount the blind filter (3) provided.
- Pour coffee machine detergent into the blind filter (3) (for the amount, see the detergent manufacturer's instructions).
- Start the machine as described in the relative sections.
- Mount the filter holder (1) with the blind filter on the unit (2).

- Press the button "  " and then the button "  "; the LEDs on the two buttons come on flashing until the end of the cleaning program that lasts 5 cycles.
- You can stop the cleaning cycle by pressing any one of the buttons on the pushbutton panel.

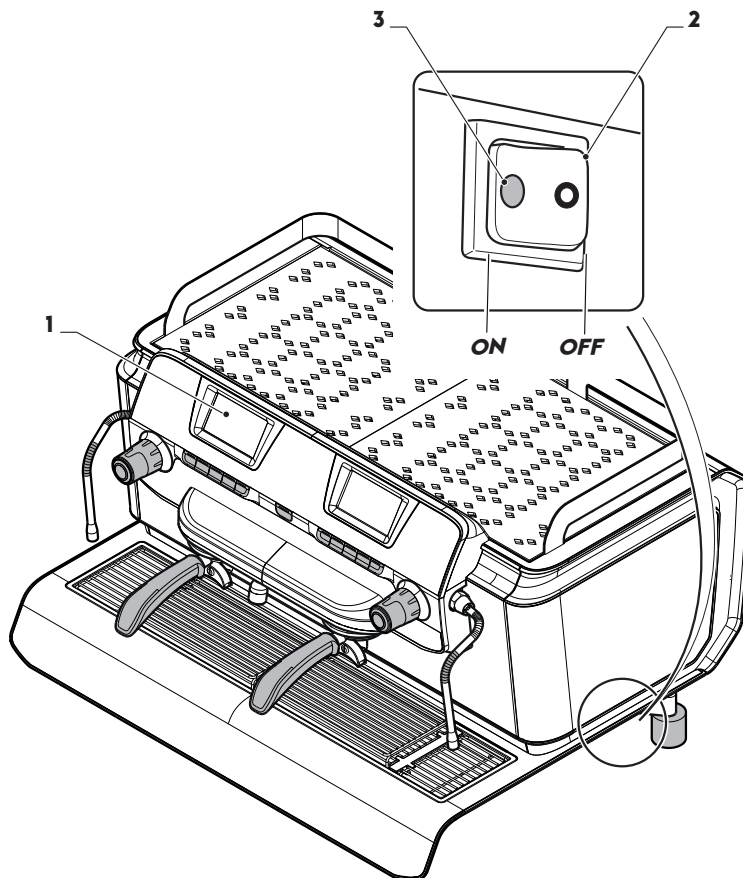


12.7, TURNING OFF.



WARNING: Before turning off the machine, you need to carry out the cleaning operations as described in the relative section.

- Turn off the machine by pressing the switch (2) to OFF; the LED (3) goes off.
- Disconnect the differential switch upstream of the machine and close the water supply tap.



13, CLEANING.



The cleaning operations must be carried out with the machine off and cold, the main switch set to OFF and the power cable unplugged from the power socket putting the plug somewhere visible.



CAUTION: Improper cleaning and maintenance using non-softened water or damage to the internal parts may cause sudden lack of water flow or sudden water or steam jets with serious consequences. Pay the utmost attention when cleaning and using the machine!

13.1, GENERAL WARNINGS FOR CLEANING.



It is prohibited to:

- Use water jets to clean the machine.
- Use detergents containing alcohol, ammonia or abrasive sponges to clean the machine; USE only specific detergents for coffee machines or dishwashers.
- Chemical detergents used to clean the machine and/or the system must be used with care to prevent wear of the components and harm to the environment (biodegradability above 90%).
- Thoroughly clean all the parts and components of the machine.
- Constantly clean the grinder/doser and check wear of the grinder.

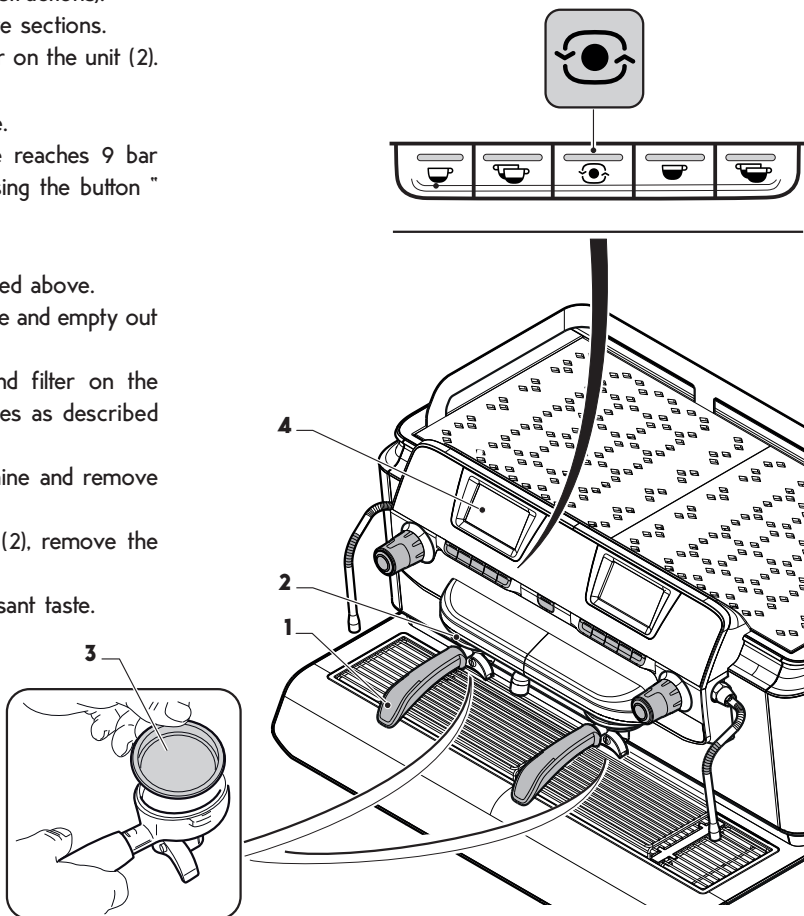
13.2, MANUAL UNIT CLEANING.

At the end of the work shift, each unit must be cleaned using the blind filter.

- Remove the filter holder (1) from the unit (2) and empty out the coffee grounds.
- Remove the filter from the filter holder and mount the blind filter (3) provided.
- Pour coffee machine detergent into the blind filter (3) (for the amount, see the detergent manufacturer's instructions).
- Start the machine as described in the relative sections.
- Mount the filter holder (1) with the blind filter on the unit (2).

- Press the button "  " to start the cycle.
- Check on the display (4) that the pressure reaches 9 bar (0.9 MPa) and then stop dispensing by pressing the button "  ".

- Repeat fake dispensing 4-5 times as described above.
- Remove the filter holder (1) from the machine and empty out the product.
- Remount the filter holder (1) with the blind filter on the machine and repeat fake dispensing 4-5 times as described above.
- Remove the filter holder (1) from the machine and remove the blind filter.
- Remove the filter holder (1) from the unit (2), remove the blind filter and remount the filter.
- Dispense two coffees to remove any unpleasant taste.



13.3, DAILY CLEANING.

Cleaning the spout.

- Clean the spouts (1) and (2) at the end of the day (and also immediately after each use as described in the sections DISPENSING WATER and DISPENSING STEAM) in order to prevent the formation of bacteria or scale that may clog the holes of the dispenser and to prevent different types of drinks that have previously been heated from altering the taste of the drinks currently being heated.

Cleaning the dispensing unit.

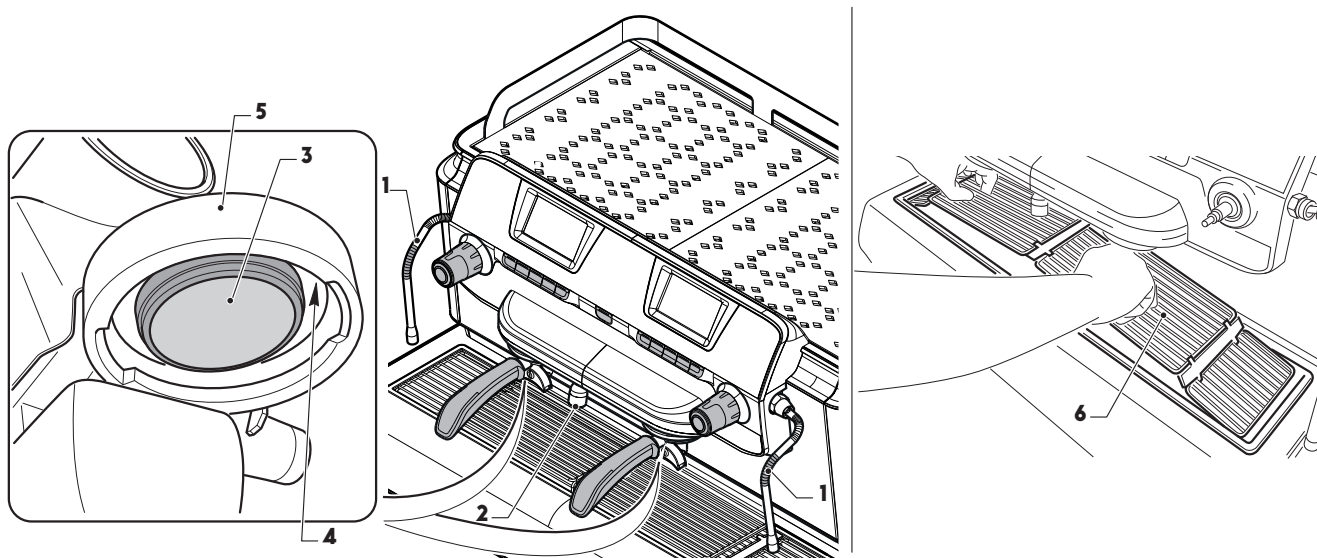
- Clean the head (3), the cup seal (4) and the filter holder guide of the dispensing unit (5) with a cloth/sponge and a soft brush.
- Rinse the filters and filter holders in hot water adding a specific detergent to dissolve the coffee fat residues.

Cleaning the tray and cup heating plate grille.

- Remove the grille (6) and clean it with running water.

Cleaning the bodywork.

- Use a damp non-abrasive cloth on all the surfaces. Do not use products containing alcohol or ammonia which may damage the machine components.

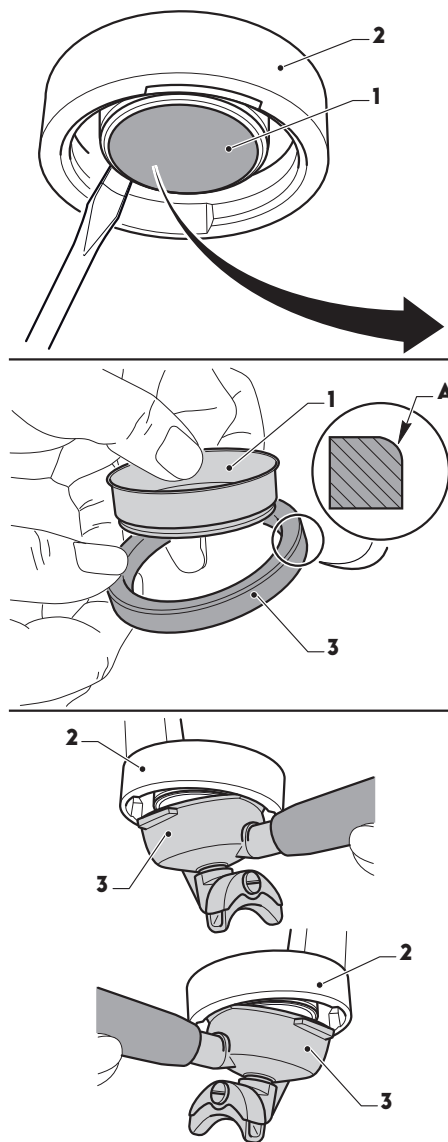


14.1, REPLACING THE HEAD.

Replace the head (1) at least once a month operating as follows:

- Using a screwdriver, prise on the head (1) and remove it from the unit (2) together with its seal.
- Replace the head (1) and the seal (3).
- Refit the seal on the head taking care that the rounded part "A" of the seal is positioned facing up.
- Position the head on the filter holder.
- Mount the filter holder (3) on the unit (2), first on the left-hand tab turning it until the end of travel and then on the right-hand tab.
- Mount the filter holder on the machine as if you were making coffee and turn it to the end of travel to lock the head and its seal into place.

14, CHECKS AND REPLACEMENTS.



15, DISPOSAL.

- The machine must be put into disuse by authorized persons. Fully release the pressure in the hydraulic circuit, disconnect the power cable and legally and correctly dispose of any substance potentially harmful to the environment.
- Store the machine out of reach of children or irresponsible persons.
- **For dismantling as waste, deliver the machine to an authorized electrical and electronic equipment recycling centre (*). This is to prevent any harm to the environment or people. For more information on recycling, contact the office of the relevant municipality, the domestic waste disposal service or the dealer.**
- **Do not dispose of the machine in the environment.**



- (*) **Pursuant to Art. 13 of Legislative decree 151 of 25 July 2005 "Implementation of Directives 2002/95/EC, 2002/96/EC and 2003/108/EC, pertaining to reduction of use of hazardous substances in electrical and electronic equipment as well as waste disposal".**

The crossed out wheellie bin symbol on the machine or its packaging indicates that the product must be disposed of separately from other waste at the end of its useful life.

Separate waste collection of this machine at the end of its life is organized and managed by the manufacturer. Therefore, a user who wants to dispose of the machine should contact the manufacturer and follow the system it has adopted to allow separate collection of the machine at the end of its life.

Appropriate separate waste collection for subsequent environmentally friendly recycling, treatment or disposal helps prevent possible negative impact on the environment and health, as well as encouraging reuse and/or recycling of the materials of which the machine is made up.

Unauthorized disposal of the product by its owner will result in application of fines in accordance with the regulations in force.

NOTE.

NOTE.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



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