



nuova

**SIMONELLI**<sup>®</sup>

espresso coffee machines

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**MicroBar**<sup>®</sup>



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**LIBRETTO ISTRUZIONI**

**USER HANDBOOK**

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DICHIARAZIONE DI CONFORMITÀ CE  
EC DECLARATION OF CONFORMITY



**nuova simonelli**  
*espresso coffee machines*

Via M. D'Antegiano, 6 - 62031 Belforte del Chienti (MC)

dichiariamo, sotto la nostra responsabilità, che il prodotto:  
*declare under our responsibility that the product:*

**MACCHINE PER CAFFÈ ESPRESSO**  
**MODELLO: MICROBAR**

*ESPRESSO COFFEE MACHINES*  
*MODELS: MICROBAR*

al quale si riferisce questa dichiarazione, è costruito in conformità alle disposizioni:  
*to which this declaration relates, following the provisions of the Directives:*

**D.P.R. N. 777 - 23/8/82**  
**DIR. CEE N. 30/778**  
**EN 60335-1 1994 +A11 +A12 +A13 +A14 +A15**  
**EN 60335-2-15; 1996 +A1; TRD 801/08.96**  
**EN 55014: 1987 A: 1990; EN 55011**

ed è conforme alle direttive  
*following the provisions of the Directives*

**73/23/CEE con integrazione 93/68/CEE (LVD)**  
**89/336/CEE (EMC)**  
**89/109/CEE**

data:

**nuova simonelli s.p.a.**  
*L'Amministratore Delegato*  
**(Ottavi Nando)**

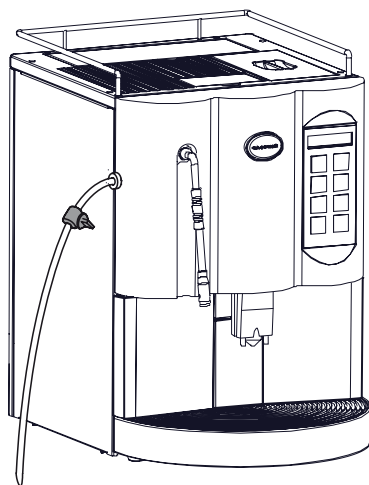
Congratulations,  
 upon the wise choice you have made by purchasing the **MICROBAR** model.  
 In fact, you are now the owner of not just a simple coffee dispenser, but a true espresso coffee-making machine which is fully automatic and completely controlled by a microprocessor. This means absolute reliability and simple to use.

We are certain that our **MICROBAR** model will increase your confidence in **Nuova Simonelli** and that you will undoubtedly recommend others to purchase this coffee-making machine, since the **MICROBAR** model has been chosen to increase the profitability of the coffee shop, thus fully optimising running costs.

This machine has been manufactured in compliance with the EEC directives 89/392, 89/336, 73/23, 89/109 and subsequent modifications.

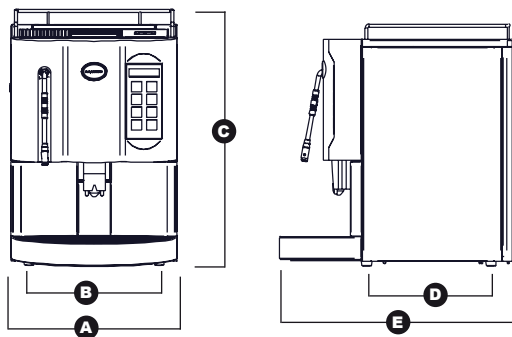
With best wishes

**Nuova Simonelli S.p.a.**



## TECHNICAL CHARACTERISTICS

<b>NET WEIGHT</b>	30 Kg	66 Lb
<b>GROS WEIGHT</b>	33 Kg	72 Lb
<b>POWER</b>	2000 W	2000 W
<b>DIMENSIONS</b>	<b>A</b> 320 mm	<b>A</b> 12 <sup>1/4</sup> inc
	<b>B</b> 200 mm	<b>B</b> 7 <sup>3/8</sup> inc
	<b>C</b> 480 mm	<b>C</b> 18 <sup>3/8</sup> inc
	<b>D</b> 260 mm	<b>D</b> 10 <sup>1/16</sup> inc
	<b>E</b> 400 mm	<b>E</b> 15 <sup>5/16</sup> inc



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# 1. DESCRIPTION

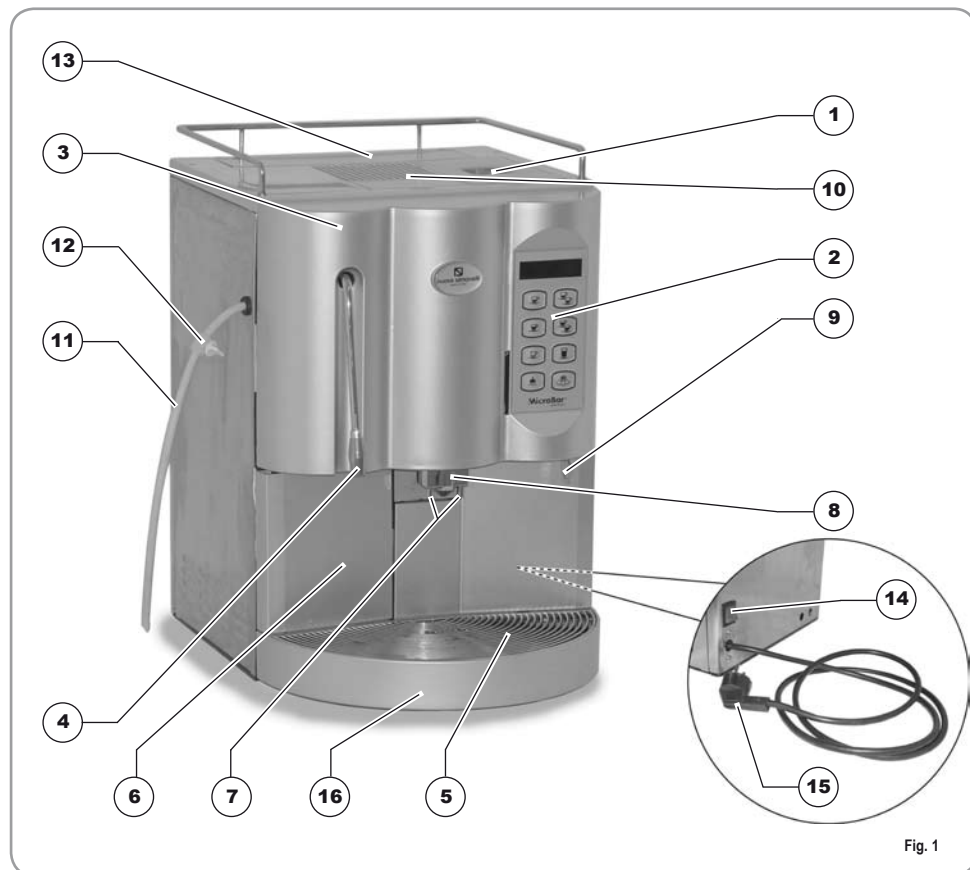


Fig. 1

## LEGENDA

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>1 Coffee bean holder cap</li> <li>2 Control panel</li> <li>3 Front door</li> <li>4 Steam pipe / Hot water pipe</li> <li>5 Drop collecting tray grid</li> <li>6 Coffee grounds drawer</li> <li>7 Coffee nozzles</li> <li>8 Milk/Cappuccino nozzle</li> <li>9 Control panel hatch opening / locking key</li> </ul> | <ul style="list-style-type: none"> <li>10 Ground coffee conveyor hatch</li> <li>11 Milk suction tube</li> <li>12 Milk flow adjusting tap</li> <li>13 Water tank opening</li> <li>14 Main switch (ON / OFF)</li> <li>15 Mains connecting plug</li> <li>16 Water collecting tray</li> </ul> |
|---|---|

## 1.1 KEYBOARD DESCRIPTION (Standard configuration)

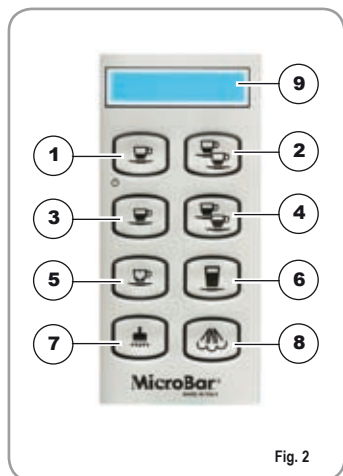


Fig. 2

### LEGENDA

- 1 Espresso key
- 2 Espressos key
- 3 1 Coffee key
- 4 2 Coffees key
- 5 Second Grinder, Decaffeinated, Clean cycle key
- 6 Caffelatte key
- 7 Hot water key
- 8 Steam key
- 9 LCD display

## 1.2 MICROBAR INTERNAL DESCRIPTION

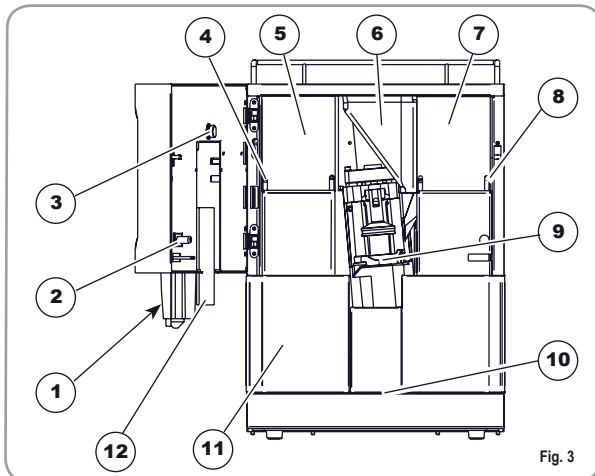




Fig. 3

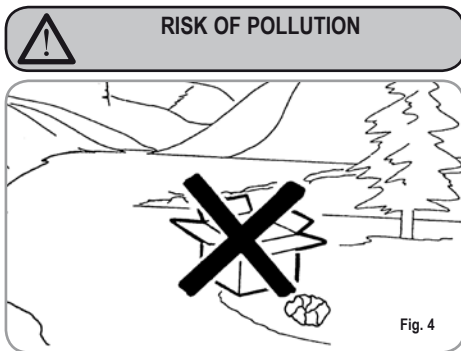
### LEGENDA


- 1 Door Key
- 2 Door microswitch
- 3 Milk Foamer air regulator
- 4 Coffe grinder adjusting screw left-hand grinder
- 5 Coffe bean holder left-hand grinder
- 6 Ground coffee conveyor
- 7 Coffe bean holder right-hand grinder
- 8 Coffe grinder adjusting screw right-hand grinder
- 9 Delivery unit
- 10 Water collecting dray
- 11 Coffe grounds drawer
- 12 Milk Foamer

## 2. SAFETY INSTRUCTIONS

 This book is an integral and essential part of the product and must be given to the user. Read this book carefully. It provides important information concerning safety of installation, use and maintenance. Save it carefully for future reference.

 After unpacking, make sure the appliance is complete. In case of doubts, do not use the appliance, but consult a qualified technician. Packaging items which are potentially dangerous (plastic bags, polystyrene foam, nails, etc.) must be kept out of children's reach and must not be disposed of in the environment.




 Before connecting the appliance make sure the rating plate data correspond with the mains. The nameplate is located on the back of the machine, on the left-hand side at the bottom. The appliance must be installed by qualified technicians in accordance with current standards and manufacturer's instructions.


The manufacturer is not liable for any damage caused due to failure to ground the system. For the electrical safety of the appliance, it is necessary to equip the system with the proper grounding. This must be carried out by a qualified electrician who must ensure that the electric power of the system is sufficient to absorb the maximum power input stated on the plate.




Fig. 5

 In particular you must ensure that the size of the wiring cables is sufficient to absorb power input.

The use of adapters, multiple sockets or extensions is strictly forbidden. If they prove necessary, call a fully qualified electrician.

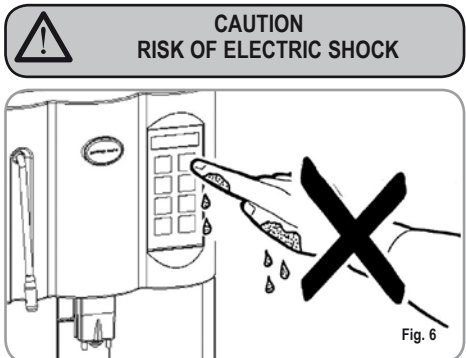
 The machine must be installed according to the local standards in force with regard to plumbing systems. For this reason, the plumbing connections must be carried out by a qualified technician.

 This appliance must only be used as described in this handbook. The manufacturer shall not be liable for any damage caused due to improper, incorrect and unreasonable use.

 Basic rules must be observed when using any electric appliance.

In particular:

- do not touch the appliance when hands or feet are wet;



- do not use the appliance when bare-foot;
- do not use extensions in bath or shower rooms;

- do not pull the supply cord out of the socket to disconnect it from the mains;

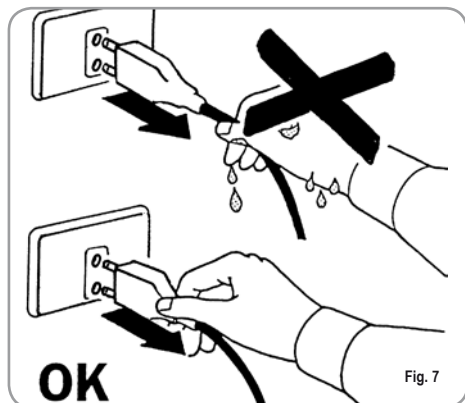


Fig. 7

- do not leave the appliance exposed to atmospheric agents (rain, sun, etc.);
- do not let the appliance be used by children, unauthorised staff or staff who have not read and fully understood the contents of this handbook.

- ➔ Before servicing the appliance, the authorised technician must first switch off the appliance and remove the plug.

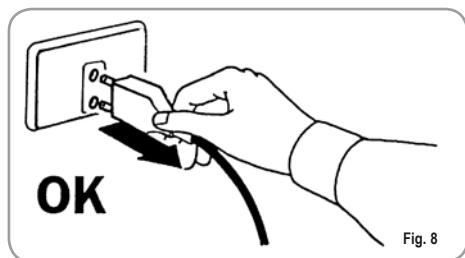


Fig. 8

- ➔ To clean the appliance, set the machine to the "0" energy level, that is, "WITH THE MACHINE SWITCHED OFF AND THE PLUG REMOVED FROM THE MAINS" and follow the instructions in this handbook.

- ➔ If the appliance breaks down or fails to work properly, switch it off. Any intervention is strictly forbidden. Contact qualified experts only. Repairs should only be made by the manufacturer or authorized service centres. Only original spare parts must be used. Failure to

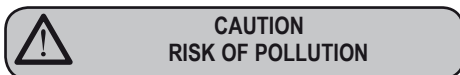
observe the above, could make the appliance unsafe.

- ➔ For installation, the qualified electrician must fit an omnipolar switch in accordance with the safety regulations in force and with 3 (0,12) or more mm (in) between contacts.
- ➔ To avoid dangerous overheating, make sure the supply cord is fully uncoiled.
- ➔ Do not obstruct the extraction and/or dissipator grids, especially of the cup warmer.



Fig. 9

- ➔ The user must not replace the appliance supply cord. If the cord is damaged, switch off the appliance and have a qualified technician change the cord.
- ➔ If no longer using the appliance, we recommend making it inoperative; after removing the plug from the mains electricity, cut the power supply cable.



- ➔ Do not dispose of the machine in the environment: to dispose of the machine, use an authorised centre, or contact the manufacturer for relative information.



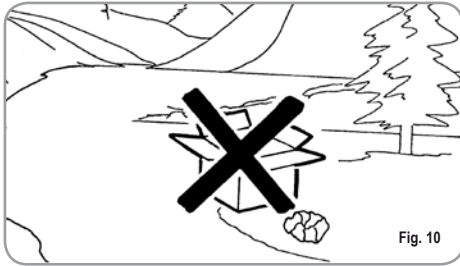




Fig. 10

 To ensure that the machine is properly ventilated, place it with the ventilation side at a distance of 15 cm (5,9 in) from walls or other objects.

 Once a machine wash cycle has been started, do not interrupt it, as detergent residues may then be left inside the delivery group.



**CAUTION  
RISK OF INTOXICATION**



 Use the steam nozzle with care and never place hands below the jet of steam. Do not touch the nozzle immediately after use.



Fig. 11




**CAUTION  
RISK OF BURNS OR SCALDING**

 We remind you that before carrying out any installation, maintenance, unloading or adjustment operations, the qualified operator must put on work gloves and protective footwear.




**CAUTION  
RISK OF CUTTING**

 When adding coffee beans, the machine operator must not place his/her hands inside the container.



**WARNING  
MECHANICAL HAZARD**

 Never press and/or pull the safety switch.

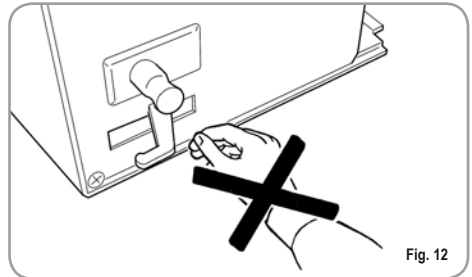


Fig. 12



**CAUTION**



**INFORMATION TO THE USERS**

Under the senses of art. 13 of Law Decree 25th July 2005, n. 151 "Implementation of the Directives/Guidelines 2002/95/CE, 2002/96/CE and 2003/108/CE, concerning the reduction of the use of dangerous

substances in electric and electronic equipment, as well as the disposal of wastes".

The symbol of the crossed large rubbish container that is present on the machine points out that the product at the end of its life cycle must be collected separately from the other wastes. The user for this reason will have to give the equipment that got to its life cycle to the suitable separate waste collection centres of electronic and electrotechnical wastes, or to give it back to the seller or dealer when buying a new equipment of equivalent type, in terms of one to one. The suitable separate waste collection for the following sending of the disused equipment to recycling, the dealing or handling and compatible environment disposal contributes to avoid possible negative effects on the environment and on the people's health and helps the recycling of the materials the machine is composed of. The user's illegal disposal of the product implies the application of administrative fines as stated in Law Decree n.22/1997" (article 50 and followings of the Law Decree n.22/1997).

### 3. TRANSPORT AND HANDLING

#### 3.1 MACHINE IDENTIFICATION

Always quote the machine serial number in all communications to the manufacturer, Nuova Simonelli.

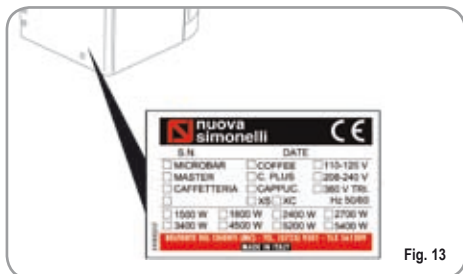


Fig. 13

#### 3.2 TRANSPORT

The machine is transported on pallets which also contain other machines - all boxed and secured to the pallet with supports.

Prior to carrying out any transport or handling operation, the operator must:

- put on work gloves and protective footwear, as well as a set of overalls which must be elasticated at the wrists and ankles.

The pallet must be transported using a suitable means for lifting (e.g., forklift).

#### 3.3 HANDLING



During all handling operations, the operator must ensure that there are no persons, objects or property in the handling area.

The pallet must be slowly raised to a height of 30 cm (11,8 in) and moved to the loading area. After first ensuring that there are no persons, objects or property, loading operations can be carried out.

Upon arrival at the destination and after ensuring that there are no persons, objects or property in the unloading area, the proper lifting equipment (e.g. forklift) should be used to lower the pallet to the ground and then to move it (at approx. 30 cm (11,8 in) from ground level), to the storage area.



Before carrying out the following operation, the load must be checked to ensure that it is in the correct position and that, when the supports are cut, it will not fall.

The operator, who must first put on work gloves and protective footwear, will proceed to cut the supports and to storing the product. To carry out this operation, the technical characteristics of the product must be consulted in order to know the weight of the machine and to store it accordingly.

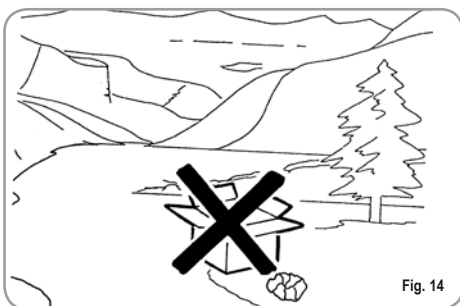


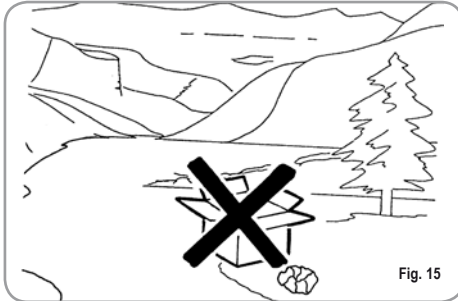
Fig. 14

## 4. INSTALLATION AND PRELIMINARY OPERATIONS



**CAUTION**  
RISK OF POLLUTION

Do not dispose of packaging in the environment



Before carrying out any installation and adjustment operations you must read and fully understand the **SAFETY INSTRUCTIONS** of this handbook. The company cannot be held responsible for damage to things or injury to persons caused by failure to comply with the safety instructions and installation and maintenance instructions contained in this handbook.



**WARNING**

Place the machine on a flat, level surface to avoid any possible malfunctioning.



**WARNING**

Never install the machine in areas where it could come into contact with jets of water.



**WARNING**

The machine can be used with the following:

- Coffee grains
- Decaffeinated coffee powder
- Milk (not powdered)

The use of any other substance not listed here above may cause serious damage to the machine itself.



**WARNING**

The machine is designed to operate at temperatures ranging from +5°C to +40°C (41°F - 104°F).



**CAUTION**  
RISK OF SHORT CIRCUITS

Before connecting the machine to the mains power supply, please check that the supply voltage corresponds to the machine voltage.

### 4.1 MACHINE INSTALLATION (VERSION WITH TANK)

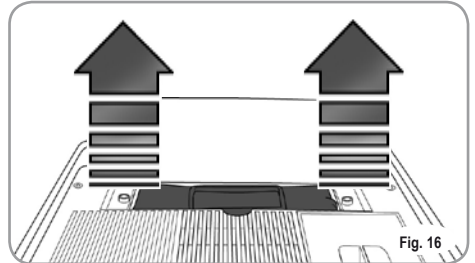


**WARNING**

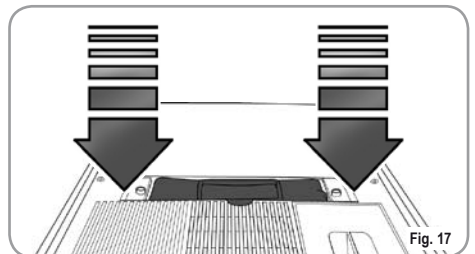
Switch off the machine before filling or removing the water tank.

Once the machine has been withdrawn from the packaging, carry out the following instructions:

- 1 Position the unit on a horizontal surface.
- 2 Open the hatch.
- 3 Withdraw the water tank by pulling it upwards.



- 4 Particularly the first time, wash the tank with soapy water and then carefully rinse off all soap.
- 5 Fill the water tank with water.
- 6 Make sure that the outside of the water tank is dry.
- 7 Return the water tank to its site.



- 8 Close the hatch.

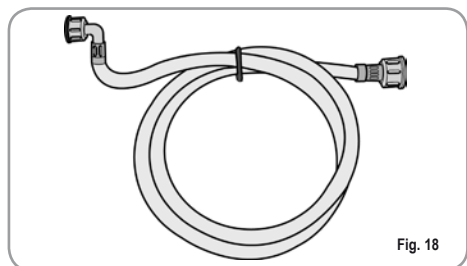
**WARNING**

The water hardness must be less than 4° - 6° fr (french degree). The chlorine contents is max 100 mg per litre (0.00000361 lb/cu in). Otherwise the conditions of guarantee of the machine will expire.

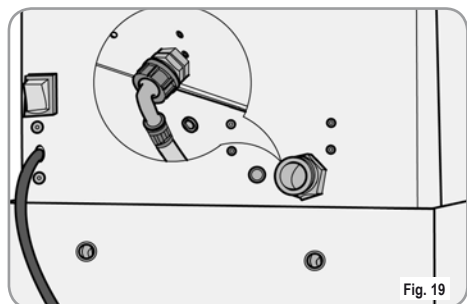
**4.2 MACHINE INSTALLATION (VERSION FOR DIRECT CONNECTION)**

Once the machine has been withdrawn from the packaging, carry out the following instructions:

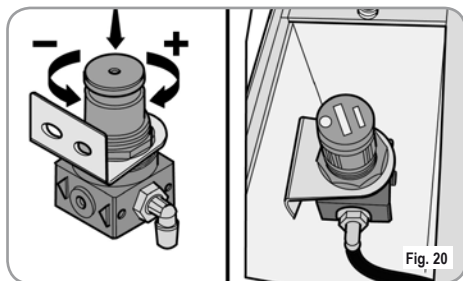
- 1 Position the unit on a horizontal surface.
- 2 Remove the pipe with 3/4" coupling from the hatch in the top of the machine.



- 3 Connect one end of the pipe to the 3/4" inlet on the back of the machine.



- 4 Connect the other end of the pipe to the water mains.
- 5 The machine is fitted with a pressure reducing valve, pre-set to approx. 1.1 bar and accessed by opening the hatch in the top of the machine. To change the set pressure, lift the knob of the pressure reducing valve and turn it clockwise to increase the pressure or counter-clockwise to reduce it. Lower the tap back into place when finished.



**NOTE:** The maximum outlet pressure from the pressure reducing valve **MUST NOT** exceed 1.5 bars.

**ATTENZIONE**

The water hardness must be less than 4° - 6° fr (french degree). The chlorine contents is max 100 mg per litre (0.00000361 lb/cu in).

Otherwise the conditions of guarantee of the machine will expire.

The machine must be installed according to the local standards in force with regard to plumbing systems. For this reason, the plumbing connections must be carried out by a qualified technician.

**4.3 FILLING THE COFFEE CONTAINER**

- 1 Remove the cap to access the granulated coffee bean container.

**WARNING**

Pour **ONLY** toasted coffee beans into the coffee bean holder. any other kind of coffee, for example ground coffee, will damage the coffee grinder. Don't insert caramelized, sugar coated, or similarly coated coffee beans, or instant coffee or other sugary beverages because they will harm the appliance.

- 2 Don't fill to the brim but pour just enough toasted coffee beans into the coffee bean holder to ensure correct closure of the unit.

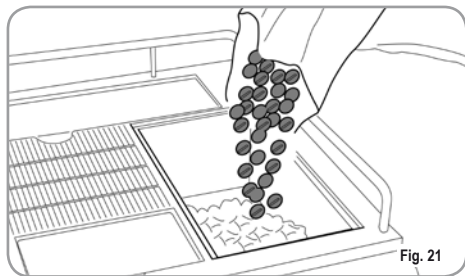


Fig. 21

3 Close the cap.

#### 4.4 SWITCHING ON

**NOTE:** in case the following procedure shouldn't take effect, see the chapter on "Problems and Solutions".

After the preliminary operations:

- 1 Press the machine's main switch and turn it to "ON" ..



Fig. 22

The LCD will then light up and read as follows:

Machine Off  
Day Hour

To switch the machine on definitively, press the "ENTER" key:



the machine automatically loads the heater with water and begins heating operations. When the desired temperature is reached the display will show the following message:

Machine ready  
Day Hour

**NOTE:** the starting time is about 3 minutes.

**NOTE:** The appliance is endowed with a security system that will stop the machine after about 1.5 minutes of constant functioning of the pump (to avoid pump overheating). In this case, switch off the main switch of the machine and then turn it on again.

The machine is now ready to be used.



#### WARNING

**WHEN INSTALLING THE MACHINE FOR THE FIRST TIME OR AFTER WATER HEATER UNIT MAINTENANCE, PRESS THE BUTTON TO DISPENSE HOT WATER BEFORE DISPENSING ANY COFFEE.**

**REPEAT THIS OPERATION AS REQUIRED AND UNTIL THERE IS AN EVEN FLOW OF WATER FROM THE NOZZLE.**

#### 4.5 SWITCHING OFF

To switch off the machine, proceed as follows:

- Hold the "ENTER" key down for 5 seconds with the machine switched on:



- The LCD will read as follows:

Machine Off  
Day Hour

- To switch the machine off fully, press the main switch and turn it to the "OFF" position.



Fig. 23

## 5. ADJUSTMENTS TO BE MADE BY A QUALIFIED TECHNICIAN ONLY



**WARNING**

The adjustments listed here below may be performed by Specialist Technical Engineers **ONLY**. Nuova Simonelli cannot accept any liability for damage to people or property arising from failure to follow the safety regulations listed in this manual.

### 5.1 GRINDING ADJUSTMENT



**WARNING**

Switch on the grinder to carry out the grinding adjustment procedures.

**NOTE:** The procedure is possible also with the appliance on.

- Put the key into its lock.
- Turn the control panel hatchdoor key counter-clockwise.
- Open the hatchdoor, to gain access to the coffee grinder adjusting screw. Following the direction of the arrows and using a 3 mm (0,12 in) allen wrench, grinding of the coffee beans can be adjusted to COARSER (counter-clockwise) or FINER (clockwise).
- Lock the hatchdoor.

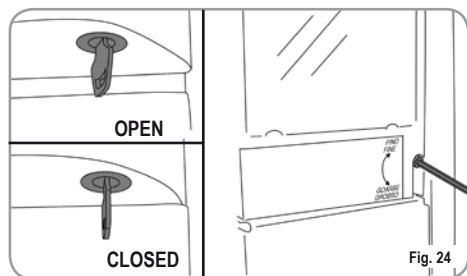


Fig. 24

### 5.2 MILK FOAMER ADJUSTMENT

**NOTE:** The procedure is possible also with the appliance on.

- Put the key into its lock.
- Turn the control panel hatchdoor key counter-clockwise.
- Open the hatchdoor, to gain access to the adjusting screw.

To change the amount of air to the milk foamer and therefore, to change the amount of foam, use the adjustment screw as illustrated in the figure so as to increase / reduce the air to the milk foamer.

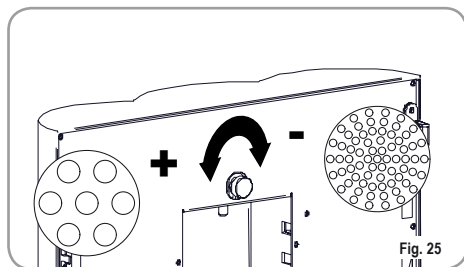


Fig. 25

### 5.3 MILK FLOW ADJUSTMENT (Temperature Regulation)

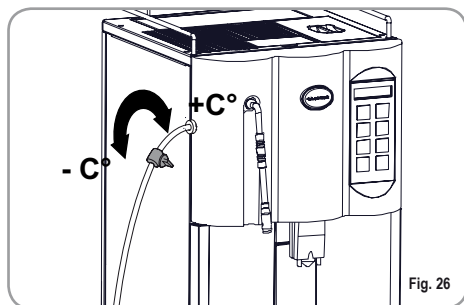


Fig. 26

**NOTE:** The procedure is possible also with the appliance on.

To adjust both the flow and the temperature of the milk delivery, turn the adjusting tap as follows:

- Turn the milk suction tap **CLOCKWISE/COUNTER-CLOCKWISE** to **INCREASE/DECREASE** the milk suction and then **DECREASE/INCREASE** the temperature.
- Turn the tap until the milk reaches the desired temperature.

## 6. USE

Before starting usage of the appliance, the operator must read and fully understand the safety instructions in this handbook.



If the self-diagnostic function indicates anomalies or failures, call the assistance centre. Operators must never intervene.

### 6.1 SWITCHING ON

**NOTE:** in case the following procedure shouldn't take effect, see the chapter on "Problems and Solutions".

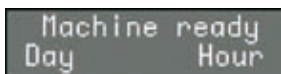
- Press the main switch so that the LCD display turns on showing the message:



- To switch the machine on definitively, press the "ENTER" key:



- The machine automatically loads the heater with water and begins heating operations. When the desired temperature is reached the display will show the following message:



**NOTE:** The starting time is about 3 minutes.

**NOTE:** The appliance is endowed with a security system that will stop the machine after about 1.5 minutes of constant functioning of the pump (to avoid pump overheating). In this case, switch off the main switch of the machine and then turn it on again.

The machine is now ready to be used.

### 6.2 SWITCHING OFF

To switch off the machine, proceed as follows:

- Hold the "ENTER" key down for 5 seconds with the machine switched on:



- The LCD will read as follows:



- To stop the machine completely, press the main switch and turn it to the "OFF" position.



Fig. 27

### 6.3 STANDARD CONFIGURATION

#### KEYS LEGENDA

(Standard Configuration)



1 Espresso



1 Coffee



Second Grinder  
Decaffeinated  
Clean Cycle



Hot water



2 Espressos



2 Coffees



Caffelatte  
(Cappuccino version)



Steam

**IMPORTANT:** Keys 1-2-3-4-6 (see 'DISPLAY' description), can correspond to different drinks according to taste and local traditions (see PROGRAMMING and paragraph on SELECTIONS CONFIGURATION).



## 6.4 SELECTIONS CONFIGURATION

Set the desired function on keyboard keys n. 1-2-3-4-6 (see 'DISPLAY' chapter), by following the programming procedures (see Chapter on Programming). Keys 1-3 can correspond only to coffee beverages; keys 2-4-6 can correspond to all beverages. Then apply the corresponding label supplied.



Fig. 28

### KEYS LEGENDA

(Selection configurations)



Cappuccino



Macchiato



1 Ristretto



1 Coffee Creme



Big Cappuccino



Latte



2 Ristretto



2 Coffee Creme

## 6.5 HOW TO MAKE THE COFFEE'



The procedure for making espresso and long espresso is the same.

- Position a cup under the nozzles.

The beverages always flow from both nozzles.

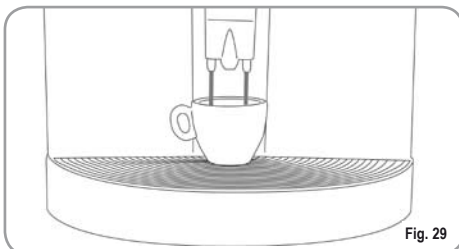
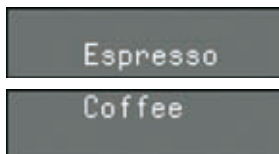


Fig. 29

- Press the desired coffee delivery key once.



- The coffee is being made.
- According to the kind of coffee selected the display will read.



Leave the cup beneath the nozzles until the messages on the display disappear.

**NOTE:** The nozzles can be adjusted to fit all kinds of cups.

Position the nozzles carefully in such a way as to limit the space between cup and nozzles.

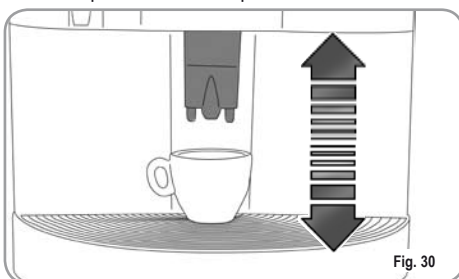
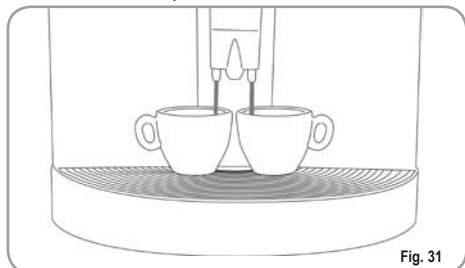


Fig. 30



## 6.6 HOW TO MAKE TWO COFFEES

- Position one cup under each nozzle.



- Press the desired coffee delivery key once.



- The coffee is being made.
- According to the kind of coffee selected the display will read.

2 Espresso

2 Coffees

Leave the 2 cups beneath the nozzles until the messages on the display disappear.

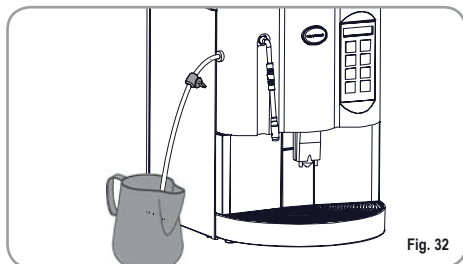
## 6.7 HOW TO MAKE SHORT ESPRESSO AND CAFE CREME



To make these, proceed as for Espresso - Coffee (see the paragraph "HOW TO MAKE THE COFFEE").

## 6.8 HOW TO MAKE CAFFELATTE

- Position a milk container next to the machine.
- Insert the milk suctioning tube inside the milk container.



- Position the cup.
- Adjust the tap along the tube to regulate the amount of milk desired.
- Press the caffe latte delivery key once.



- The caffè latte is being made.
- The display will read as follows:

CaffeLatte

Leave the cup beneath the nozzles until the messages on the display disappear.

## 6.9 HOW TO MAKE CAPPUCCINO BIG CAPPUCCINO



To make this, proceed as for CAFFELATTE (see CAFFELATTE paragraph).

## 6.10 MACCHIATO (three layers: milk/coffee/milk)



To make this, proceed as for CAFFELATTE (see CAFFELATTE paragraph).

## 6.11 HOT MILK



To make this, proceed as for CAFFELATTE (see CAFFELATTE paragraph).

## 6.12 HOW TO MAKE DECAFFEINATED COFFEE USING GROUND COFFEE

- Open the ground coffee conveyor hatch.



### WARNING

Pour only ground coffee into the coffee bean holder. Any other kind of coffee will damage the coffee grinder.

Don't put caramelized, sugar coated, or similarly coated coffee beans, or instant coffee or other sugary beverages because they will harm the appliance.

- Insert only 1 dose of decaffeinated ground coffee.

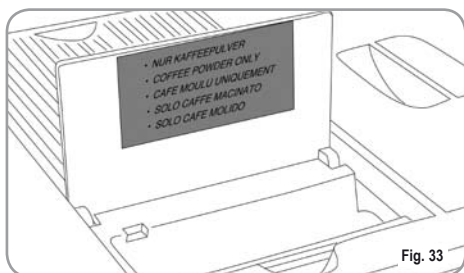


Fig. 33

- Press the key once.  
(Press twice on version with second grinder).



- The display will read:



- Press the key corresponding to the desired kind of coffee following the procedure of the paragraph "HOW TO MAKE THE COFFEE".
- The coffee is being made.
- The display will read:



Leave the cup beneath the nozzles until the message on the display disappears.

## 6.13 USING THE SECOND GRINDER (Version with double grinder ONLY)



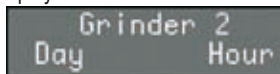
### WARNING

Never add, for example, caramelised, sugar-coated coffee beans or similar products into the coffee bean holder and do not use instant coffee or other sugary beverages because they will damage the machine.

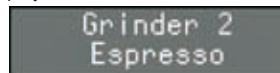
- Press the following key once:



- The display will read:



- Press the key for the required beverage.
- For example, when the espresso key is pressed, the display will read as follows:



## 6.14 HOT WATER



### WARNING

Before proceeding with the following operations, ensure that the water tank has water in it. If it hasn't, proceed to filling it with water.

This provides delivery of hot water for brewing tea, chamomile-tea or herb teas.

Position a suitable container (a cup) under the Steam pipe / Hot water pipe:

- Press the hot water delivery key once.



- Hot water will come out of the steam pipe.



Fig. 34

- The display will read the following message:

Machine Ready  
Tea

- When the desired amount of hot water has been delivered, press the hot water delivery key again to stop the delivery of hot water.

## 6.15 STEAM



### WARNING

During steam delivery, never touch the steam pipe with any part of your body or place your hands underneath it. Keep the steam pipe inclined downwards on the grid where the cup is positioned.

This allows the delivery of steam to emulsify milk and to heat other liquids.

- Press the Steam delivery key once.



- Residual water will drip from the steam pipe and as soon as the steam starts being delivered, use it for the desired time.
- The display will read as follows (example):

Steam

- Press the STEAM delivery key once again to stop the delivery of steam.

**IMPORTANT:** At the end of every steam delivery, carefully clean the tube with a damp cloth.

## 7. PROGRAMMING

### 7.1 LEGENDA

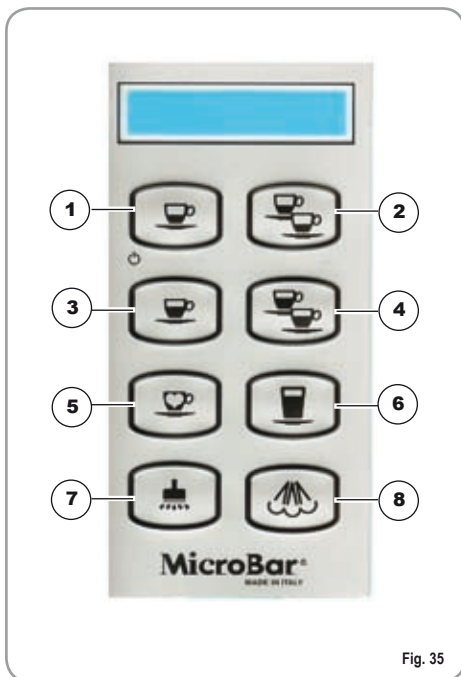


Fig. 35

- 1 **ENTER** key: used to enter menus and/or to confirm values and pass on to the next step.
- 2 **CURSOR** keys: used to scroll through the menus and to increase / decrease value settings.
- 4 **CURSOR** keys: used to scroll through the menus and to increase / decrease value settings.
- 3 **RESET** key: used to confirm and to return to the previous step.

### LIST OF PROGRAMMABLE FUNCTIONS

Functions that can be accessed from the **USER** and **TECHNICIAN** modes.

1. LANGUAGE
2. TOT. COUNT
3. PRODUCT NAME
4. PROG. DOSES
5. PROG. GRINDER 1 S
6. PROG. GRINDER 2 S  
(version with double grinder only)
7. MILK DOSE

8. DATE/TIME
9. PROGRAM. ON/OFF
10. ENERGY SAVING

Functions that can **"ONLY"** be accessed from the **TECHNICIAN** mode.



**This operation may ONLY be performed by a Specialist Technician.**

**Adjustments made by Unqualified Technicians or other people may render the Guarantee null and void.**

Additional functions that can be accessed from the **TECHNICIAN** mode are:

11. PREINFUSION
12. TAMPING
13. GROUNDS NUMBER
14. MILK CLEAN WARN.
15. CLEAN ALARM
16. SHUT DOWN CLEAN
17. GROUP SETTING
18. GRINDER SETTING
19. COFFEE TEMP.
20. STEAM TEMP.
21. PASSWORD
22. SMART CARD
23. WATER FILTER L
24. DE-SCALE

## 7.2 PROGRAMMING

Entering the programming function gives access to all of the **USER** and **TECHNICIAN** mode functions.

For accessing the programming sites proceed as follows:

**NOTE:** Can be performed with machine on.

- Insert the key into the appropriate lock.
- Turn the control panel hatch key counter-clockwise.
- Open the control panel hatch; the display will read:

Machine Off  
Front Panel Open

- Press the **ENTER** key, close the front panel, the display will read:

Please Wait  
Heating

- Once the ejection cycle is over, the unit will enter resting phase position and the display will show the first item on the programming menu:

LANGUAGE

## KEY FUNCTIONS

- ▲▼ : Scrolling function list Programmable and/or decreasing / increasing values.
- ENTER : To enter menus/ submenus and confirming data.
- RESET : Moving back to preceding level. e confirming data

## 7.3 EXITING PROGRAMMING

To exit programming sites, proceed as follows:

**NOTE:** Can be performed with machine on and from any of the visualized functions.

- Insert the key into the appropriate lock.
- Turn the control panel hatch key counter-clockwise.
- Open the control panel hatch; the display will read:

Machine Off  
Front Panel Open

- Close the front panel and turn the key clockwise. The display will read:

Machine Off  
Day Hour

To switch the machine on definitively, press the **"ENTER"** key:



- Alternatively, scroll through all the functions using the ▼ key until the display reads:

Machine ready  
Day Hour

## 7.4 PROGRAMMING CYCLE USER MODE

### 1. LANGUAGE

Press the **ENTER** key to access the submenu.

This sets the language for operator-machine interface, as shown on the display.

Press the ▲▼ keys to select the required lan-

guage.

The possible languages are as follows:

Italian, English, Spanish, German, French, Dutch, Swedish, Danish, Finnish, Norwegian, Russian and Japanese.

Press the RESET key to quit the submenu and return to the main menu, confirming the new setting.

## 2. CUMULATIVE TOTAL

The submenus can be entered by pushing the ENTER key.

The quantity of doses delivered for each kind of beverage will be displayed.

- 1 Total Ristretto
- 2 Total 2 Ristretto
- 3 Total Espresso
- 4 Total 2 Espresso
- 5 Total Cafee
- 6 Total 2 Cafee
- 7 Total Cafecream
- 8 Total Latte
- 9 Total Caffe latte
- 10 Total Macchiato
- 11 Total Cappuccino
- 12 Total Big Cappuccino
- 13 Total Deca
- 14 Total Cleaning
- 15 Total Litres

The arrow keys ▲▼ scroll all the totals of the various beverages.

The RESET key moves back to the preceding menu.

Holding down the ▼ key shows the absolute total number of doses produced by the machine.

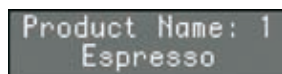
Per azzerare i conteggi, premere contemporaneamente i tasti ▲▼. The display will read "Counters reset".

## 3. PRODUCT NAME:

By pressing the ENTER key, the submenus can be accessed.

A beverage is assigned to each key.

Example:



In this case the beverage 'Espresso' is assigned to key number 1.

The arrow keys ▲▼ scroll the names of the beverage

on each key available in the agenda.

The RESET key is for exiting the submenu.

The ENTER key confirms the type of beverage for the key number being taken into consideration, and then passes on to the beverage of the next key.

The programmable keys are the following:



Once the programming of the final key has been completed, you pass on to the next menu item.

**NOTE: The keys**



can be programmed for both milk-based and coffee drinks.

The keys



can be programmed exclusively for coffee drinks.

## 4. WATER VOLUME CC

By pressing the ENTER key the submenus can be accessed. The doses of water to be used for each single drink can be programmed.

- 1 Water volume cc Ristretto
- 2 Water volume cc 2 Ristretto
- 3 Water volume cc Espresso
- 4 Water volume cc 2 Espresso
- 5 Water volume cc Coffee
- 6 Water volume cc 2 Coffee
- 7 Water volume cc CoffeCreme
- 8 Water volume cc caffe latte
- 9 Water volume cc macchiato
- 10 Water volume cc Cappuccino
- 11 Water volume cc Big Cappuccino
- 12 Water volume sec Tea
- 13 Maximum steam time

The arrow keys ▲▼ increase/decrease the amount of water used to make the desired drink.

Press the RESET key to exit the submenu and go back to the main menu and to confirm the dose programming.

Press the ENTER key to scroll all the items on the submenu and see confirmation of the dose programmed.

## 5. PROG.GRINDER 1 S

Press the ENTER key to access the submenu.

It is possible to set the grinding times for each beverage using the right-hand grinder (sec.).

- 1 Grind Time Ristretto
- 2 Grind Time 2 Ristretto

- 3 Grind Time Espresso
- 4 Grind Time 2 Espresso
- 5 Grind Time Coffee
- 6 Grind Time 2 Coffee
- 7 Grind Time CoffeCreme
- 8 Grind Time Caffelatte
- 9 Grind Time s. Macchiato
- 10 Grind Time s. Cappuccino
- 11 Grind Time s. Big Cappuccino

The arrow keys ▲▼ allow you to increase/decrease the grinding time needed for making the selected drink.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the grinding time set. Press the **ENTER** key to scroll all the items on the submenu and see confirmation of the set grinding time.

**NOTE:** For models with double grinder, setting this parameter to 0 will enable the grinder on the left.

## 6. PROG. GRINDER 2 S (version with double grinder only)

Press the **ENTER** key to access the submenu. It is possible to set the grinding times for each beverage using the left-hand grinder (sec.).

- 1 Grind Time Ristretto
- 2 Grind Time 2 Ristretto
- 3 Grind Time Espresso
- 4 Grind Time 2 Espresso
- 5 Grind Time Coffee
- 6 Grind Time 2 Coffee
- 7 Grind Time CoffeCreme
- 8 Grind Time Caffelatte
- 9 Grind Time s. Macchiato
- 10 Grind Time s. Cappuccino
- 11 Grind Time s. Big Cappuccino

The arrow keys ▲▼ allow you to increase/decrease the grinding time needed for making the selected drink. Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the grinding time set. Press the **ENTER** key to scroll all the items on the submenu and see confirmation of the set grinding time.

## 7. MILK TIME

Press the **ENTER** key to access the submenu. This allows you to program the milk delivery time.

- 1 Latte
- 2 Caffelatte
- 3 Macchiato

- 4 Cappuccino
- 5 Big Cappuccino

The arrow keys ▲▼ allow you to increase/decrease the delivery time and the dose of the milk to be used to make the selected drink.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the grinding time set. Press the **ENTER** key to scroll all the items on the submenu and see confirmation of the set grinding time.

## 8. DATE/TIME

Press the **ENTER** key to access the submenu. This is used to set the date and time to be displayed on the machine.

- 1 Day
- 2 Hour
- 3 Minutes

The ▲▼ keys increase or decrease the values set for the relevant function.

The **RESET** key quits the submenu and returns to the main menu without confirming the new settings.

The **ENTER** key scrolls through each single item in the submenu and confirms the new setting.

Once the date has been set, the function returns to the main menu.

## 9. PROGRAM. ON/OFF

This is used to program the automatic switching **ON/OFF** for the machine, only with the machine switch in the **ON** position.

The default setting for the machine has all days of the week set to "**STANDBY**" and therefore, the main switch must be used to switch the machine on and off.

Press the **ENTER** key to access the submenu and the display will read as follows:

Sunday  
ON07:30 OFF23:30

Press the ▲▼ keys to view the settings for each day of the week.

Press **RESET** to set **SUNDAY** as the weekly day off, which will de-activate the automatic on and off function.

The display will read as follows:

Sunday  
Day Off

Press **ENTER** to reactivate the automatic on and off function.

To confirm the setting, press the ▲ key, which will then pass to the settings for the following day. Press **ENTER** and the switch on timer will begin to flash; use the ▲▼ keys to increase / decrease the time setting.

Once the required time has been set, press **ENTER** to set the following day.

After **SATURDAY**, press the ▼ key to return to the previous menu.

## 10. ENERGY SAVING

This is used to set the time after which the machine enables the energy-saving device, while still keeping the water tank at working temperature.

Press the **ENTER** key to access the submenu.

1 Hours:Minutes

Use the ▲▼ keys to increase / decrease the time after which the **ENERGY-SAVING** function is enabled by 30-minute intervals. This function is deactivated if the timer is left at zero.

Press the **RESET** to quit the submenu and return to the main menu, confirming the new setting.

## 7.5 TECHNICIAN MODE PROGRAMMING CYCLE


To access the functions that can only be programmed using the **TECHNICIAN MODE**, scroll through all of the functions that can be accessed from the **USER MODE** until the display reads as follows:



Enter the correct password to view the first item in the programming menu that can be accessed from the **TECHNICIAN MODE**.

**NOTE:** The standard password setting is:



Therefore, to access the functions reserved to technicians when entering this mode for the first time, or if the password has not yet been changed, it is necessary to press the  key on the machine keyboard five times in succession.

If an incorrect password is entered, the machine will automatically quit the programming mode to enter the machine ready mode.

## 11. PREINFUSION

Press the **ENTER** key to access the submenu. This programme the possibility of coffee tab preinfusion (YES or NO) for each single beverage.

- 1 Preinfusion Ristretto
- 2 Preinfusion 2 Ristretto
- 3 Preinfusion Espresso
- 4 Preinfusion 2 Espresso
- 5 Preinfusion Coffee
- 6 Preinfusion 2 Coffee
- 7 Preinfusion CoffeeCreme
- 8 Preinfusion Caffelatte
- 9 Preinfusion Macchiato
- 10 Preinfusion Cappuccino
- 11 Preinfusion Big Cappuccino

Press the ▲▼ keys to confirm / cancel tab pre-infusion.

Press the **RESET** key to quit the submenu and return to the main menu, confirming the setting.

Press the **ENTER** key to scroll through each single item in the submenu and confirm the settings.

## 12. TAMPING

Press the **ENTER** key to access the submenu. This allows you to program the coffee tamping for each drink (YES or NO).

- 1 Tamping Ristretto
- 2 Tamping 2 Ristretto
- 3 Tamping Espresso
- 4 Tamping 2 Espresso
- 5 Tamping Coffee
- 6 Tamping 2 Coffee
- 7 Tamping CoffeeCreme
- 8 Tamping caffelatte
- 9 Tamping Macchiato
- 10 Tamping Cappuccino
- 11 Tamping Big Cappuccino

The arrow keys ▲▼ confirm/disconfirm the tamping function for each drink.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the tamping programmed.

Press the **ENTER** key to scroll all the items on the submenu and see confirmation of the tamping programmed.



### 13. GROUNDS NUMBER

Press the **ENTER** key to access the submenu. This allows you to program the GROUNDS NUMBER. When the number has been reached, a message will be displayed instructing you to empty the coffee grounds drawer and the machine will stop working to allow the procedure to be done safely.

The arrow keys **▲▼** increase/decrease the grounds number to proceed to the emptying of the coffee grounds drawer. Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the grounds number programmed. The **ENTER** key is disabled.

### 14. MILK CLEAN WARN. H

Press the **ENTER** key to access the submenu. This allows you to program after how many hours, following the last milk delivery, the milk foamer cleaning warning will be displayed.

The arrow keys **▲▼** increase/decrease the amount of hours for the display of the milk foamer cleaning warning message. Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the number of hours programmed. The **ENTER** key is disabled.

### 15. CLEAN WARNING

Press the **ENTER** key to access the submenu. This allows you to program the number of cycles after which the group clean warning will be displayed.

The arrow keys **▲▼** increase/decrease the amount of cycles for the display of the group clean warning message. Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the number of cycles programmed. The **ENTER** key is disabled.

### 16. SHUT DOWNCLEAN

Press the **ENTER** key to access the submenu. This programmes a cleaning cycle for the dispenser group when the machine is switched off.

Set to YES to enable this function.

If the function is enabled, 100 cm<sup>3</sup> (6.1024 cu in) of water will be dispensed

Press the **▲▼** keys to enable (YES) / deactivate (NO) cleaning at the end of service.

### 17. GROUP SETTING

Press the **ENTER** key to access the submenu. This allows you to program the group repositioning.

The arrow keys **▲▼** increase/decrease the riascent of the motor.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the programming.

The **ENTER** key is disabled.

### 18. GRINDER SETTING

Press the **ENTER** key to access the submenu. This allow you to program the choice of increasing grinding times by 0.1 seconds every 250-1000 deliveries.

By setting the program at 0, the function is disabled

The arrow keys **▲▼** increase/decrease the number of deliveries, after which there will be an increase in grinding time.

The available values are 0, 250,500, 750, 1000.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the number of deliveries programmed.

The **ENTER** key is disabled

### 19. COFFEE TEMPERAT.

Press the **ENTER** key to access the submenu. This allow you to program the temperature of the coffee heater.

The arrow keys **▲▼** increase/decrease the temperature of the coffee heater.

La temperatura massima impostabile è 105°C (221°F).

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the temperature programmed.

The **ENTER** key is disabled.

### 20. STEAM TEMPERAT.

Press the **ENTER** key to access the submenu. This allow you to program the temperature of the steam boiler.

The arrow keys **▲▼** increase/decrease the temperature of the steam boiler.



La temperatura massima impostabile è 130°C (266°F). Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the temperature programmed.

The **ENTER** key is disabled.

## 21. PASSWORD

Press the **ENTER** key to access the submenu. This programmes a new password to access the functions that can be programmed in the **TECHNICIAN MODE**.

Enter a combination of 5 keys (from the 8 keys available on the keyboard) and set the new required password.

Press the **RESET** key to quit the submenu and return to the main menu without confirming the setting.

Press the **ENTER** key to confirm the setting.

## 22. SMART CARD

Press the **ENTER** key to access the submenu. This sets the **SMART CARD** reader to enabled.

The function is enabled by setting the parameter to YES.

Press the **▲▼** keys to enable (YES) / deactivate (NO) the **SMART CARD** reader.

## 23. WATER FILTER L

Press the **ENTER** key to access the submenu. This allows you to program the number of litres of water to be delivered for the display of the message clean water filter.

The arrow keys **▲▼** increase/decrease the number of litres of water delivered for the display of the message clean water filter.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the number of litres programmed.

The **ENTER** key is disabled.

## 24. DE-SCALING

**(Microbar version with Tank only)**

Press the **ENTER** key to access the submenu. The first message to appear concerns the possibility to set water hardness:



Using the **▼** key, it is possible to access the actual de-scaling cycle.



The **▲▼** keys can be used to select one of the following two functions:

The **ENTER** key is used to start the selected function.

The **RESET** key is used to go back to a previous menu level.

### 24.1 SETTING WATER HARDNESS

It is possible to set water hardness according to French degrees and therefore, an alarm for performance of the de-scaling cycle.

- When the machine displays this message:



Press the **ENTER** key to enter the function.

The display will then read as follows:



Use the **▲▼** keys to set (increase/reduce) the water hardness parameter.

Press the **ENTER** key to return to the main menu and save the setting to memory.

Press the **RESET** key to return to the main menu without saving the setting to memory.

The following table shows the correspondence between the hardness setting and the number of litres of water consumed after which the "DE-SCALE" message appears.

Water Hardness °Fr	Water litres (gal)
1-7	1500
8-30	1000
31	500
00	Alarm disabled

#### NOTE:

The "DE-SCALE" alarm will not interrupt machine operation and it will be reset as soon as the de-

scaling cycle has been completed, as will the litre counter.

If the set value is "00" the alarm will be disabled.

## 24.2 DE-SCALING CYCLE

An automatic de-scaling cycle is performed on the machine's boiler tanks.

- When the message:

Decalcification  
Start Cycle?

Appears, press the **ENTER** key to begin the de-scaling cycle.

### OPERATION:

- Before starting the de-scaling cycle, fill the tank with a solution of water and de-scaling product.

**NOTA:** Use at least 2 (0.52 gal) litres of solution.

- When the following message appears:

Decalcification  
Start Cycle?

- Press the **ENTER** key;
- The machine will begin to suck up the solution from the tank and at the same time, to expel hot water from the nozzle.
- The machine display will read as follows:

Decalcification  
Please Wait

Once it has sucked up the first litre of solution, the machine will stop for five minutes and then it will start to suck up another litre of solution.

- At the end of this cycle, the display will read as follows:

Decalcification  
Refill Water Tank

- Rinse out the tank and refill it with clean water (without switch off the machine).

**NOTE:** Use at least 4 litres (1.06 gal) of solution, otherwise it will be necessary to restart the cycle.

- Wait at least 5 minutes.
- At the end of this time, the display will read:

Rinse  
Press Enter

- Press the **ENTER** key and the machine will begin a rinse cycle, taking on board 2 litres (0,53 gal) of water from the container and then expelling it through the steam nozzle.
- During this stage, the machine display will read as follows:

Rinse  
Please wait

- When the machine has finished the 2 litres (0,53 gal) taken from the container, the display will again read:

Rinse  
Press Enter

Press the **ENTER** key again for the machine to start the second stage of the rinse cycle, taking a further 2 litres(0,53 gal) on board from the container. The machine display will then read:

Rinse  
Please wait

- At the end of the rinse cycle, the machine display will read as follows:

Heating  
Please wait

Leave the machine to heat up for a few minutes; at the end of this time, the machine will return to its ready status.



**WARNING**

**We advise using the steam dispensing function for a few minutes at the end of each de-scaling cycle.**



**WARNING**

**You may notice drops of water and steam coming from the hot water nozzle during the heating stage.**

## 8. SPECIAL MACHINE SCALING FUNCTIONS

### 8.1 RESETTING THE CLEANING FILTER LITRE COUNTER

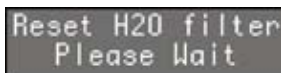
This function allows you to reset the total amount of water used.

Proceed as follows:

- Release voltage by turning the main switch off (OFF).
- Reinstate voltage by turning the main switch on (ON) and pressing down on the key:

7

until the display reads



### 8.2 RESETTING WASHING CYCLES

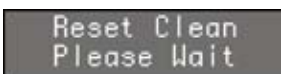
This function makes it possible to reset the total number of washing cycles.

Proceed as follows:

- Release voltage by turning the main switch off (OFF).
- Reinstate voltage by turning the main switch on (ON) and pressing down on the key:

5

until the display reads



### 8.3 RESETTING MACHINE PARAMETRES

This function makes it possible to remove incorrect functioning data and to reinstate the Standard Programming settings (see PRESET SETTINGS chart).

Proceed as follows:

- Release voltage by turning the main switch off (OFF).
- Reinstate voltage by turning the main switch on (ON) and simultaneously pressing down on the keys

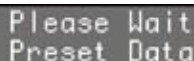
ENTER

1

and RESET

3

until the display reads:



### 8.4 HANDLING MANUAL COFFEE DELIVERY GROUP

This function makes it possible to activate the motor manually forming the automation of the manual coffee delivery group. Proceed as follows:

- Release voltage by turning the main switch off (OFF).
- Reinstate voltage by turning the main switch on (ON) and simultaneously pressing down

on the arrow keys ▲ 2 and ▼ 4 ;

until the display reads:



**IMPORTANT:** When the machine is switched on, since the arrow key ▼ is used to access this site, the piston will automatically start to move downwards.

- Press the arrow key ▼ 4 to move the piston DOWNWARDS.
- Press the arrow key ▲ 2 to move the piston UPWARDS.
- Release and reinstate voltage using the main switch to end the procedure.

## 9. CLEANING AND MAINTENANCE

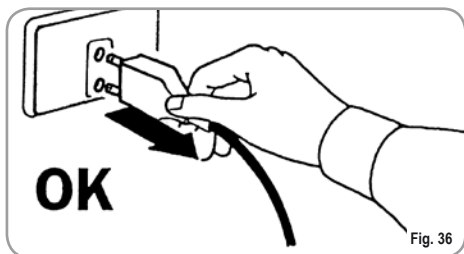


**WARNING**

**NEVER** use water jets to clean the machine.

### 9.1 CLEANING THE OUTSIDE OF THE MACHINE

Before carrying out any cleaning operations, set the machine to the "O" energy level, (machine switched off and plug removed from the mains).



**CAUTION**

Never use solvents, chlorine-based products, abrasives.

**Cleaning the work area:** remove the worktop, lifting it up from the front and sliding it out. Remove the water collection dish underneath and clean everything with hot water and cleansers.

**Cleaning the external surfaces:** To clean the panels, use a soft, damp cloth.

### 9.2 CLEANING THE DELIVERY UNIT AND THE MILK FOAMER

**NOTE:** Follow the instructions on the label applied on the inside of the front door.



**NOTE:** Before starting the washing cycle check and refill the level of water in the water tank.

The machine is equipped to wash the delivery unit with detergent tablets and the milk circuit with liquid cleansers.

The machine will begin a wash cycle that consists of hot water deliveries alternated with pauses. The whole cycle lasts approximately 4 minutes.

**We recommend that you carry out a WASHING CYCLE at least once a day using special cleansers.**

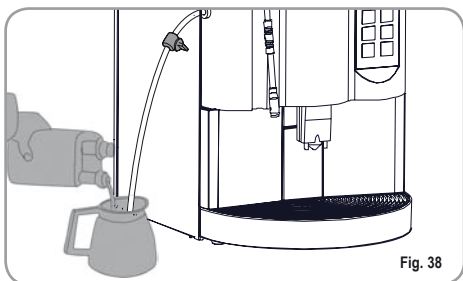


**CAUTION  
RISK OF INTOXICATION.**

**We remind you not to interrupt a washing cycle using detergent tablets once started, otherwise detergent residues may remain inside the machine.**

In order to execute the washing procedure proceed as follows:

1. Position a container with water beside the machine.
2. Put the suction tube inside it.
3. Add the specific cleaning product (20 ml [0.005 Gal] of **Puly Milk**).



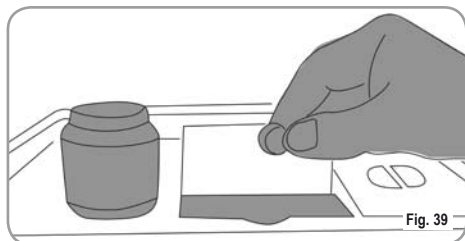
4. Press the following key:



5. Keep pressing down on the key for about 5 seconds until the display reads:



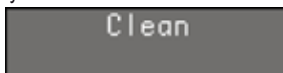
6. Open the ground coffee conveyor hatch.
7. Insert the cleanser tablet (puly Caff) and close the hatch



8. Press the following key:



The display will read:



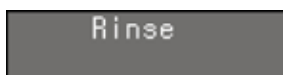
**If the DECAFFEINATED key is not pressed, after about 20 seconds the machine will automatically continue the washing cycle.**

**NOTE:** During the washing cycle the dose keys are disabled.

- At the end of the washing cycle, the display will read:



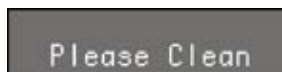
Position another container of just water and press the ENTER key; the machine will perform a rinse cycle and the display will read:



**NOTE:** During the washing and rinsing cycles keeping a container under the delivery unit is advisable or empty the water collector once the wash and rinse cycles have been completed.

### 9.3 REINSTATING AN INTERRUPTED WASHING CYCLE

- Should the washing cycle be interrupted by electricity failure, when the appliance is next turned on the unit will be in rest position and the display will read:



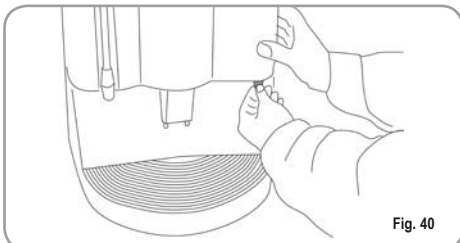
- Press the DECAFFEINATED key again in order to repeat the procedure described above in the paragraph 'CLEANING THE DELIVERY UNIT AND Milk Foamer.'

### 9.4 COFFEE HOLDER AND COFFEE DELIVERY UNIT CLEANING

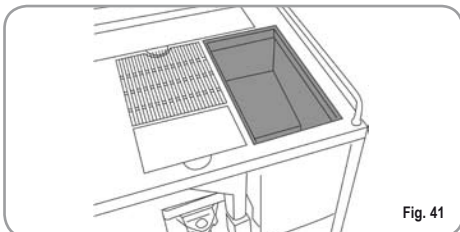


**CAUTION  
RISK OF BURNS OR SCALDING**

- Set the machine to the "O" energy level.
- Insert the key in the lock.
- Turn the Front panel key counter-clockwise.
- Open the Front panel

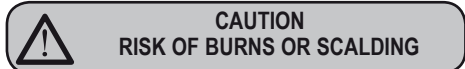


- Remove any coffee residues deposited on the delivery unit sides.



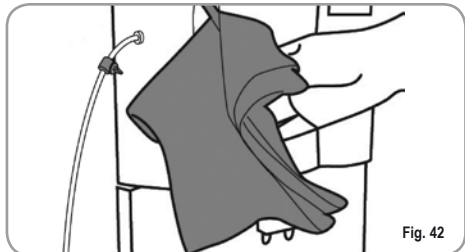
## 9.5 CLEANING THE STEAM NOZZLE

Clean the steam nozzle each time it is used to warm up drinks.



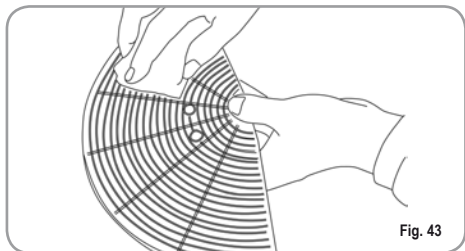
If cleaned when the nozzle is still hot, avoid touching it with bare hands.

Use a cloth dipped in hot water and/or a neutral cleanser.



## 9.6 CLEANING THE DROP COLLECTING TRAY GRID

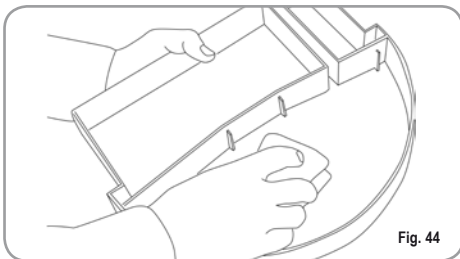
- Wash the grid clean with a brush and hot water and soap.



## 9.7 CLEANING THE WATER COLLECTING TRAY

- Clean the water collecting tray with hot water and soap, if necessary using a brush.

**NOTE:** The water collecting tray can be washed in the dishwasher.



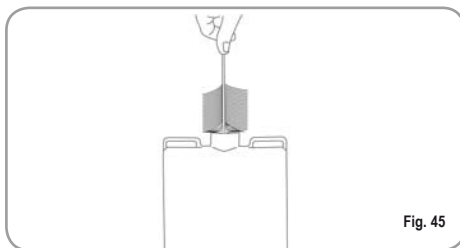
Never use any sort of solvent.

## 9.8 CLEANING THE WATER TANK



**Switch off the machine before filling or removing the tank.**

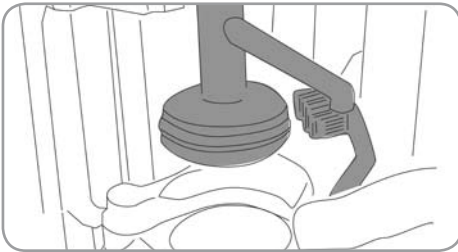
- Clean the water tank with hot water and soap, if necessary using a swab



**NOTE:** rinse carefully so that undesirable residues aren't deposited on the bottom of the tank.

## 9.9 CLEANING THE GASKET

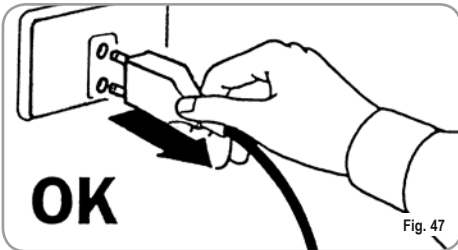
- Use a small brush to clean any deposits or coffee residues off the piston and the delivery unit site or any other areas soiled with coffee.



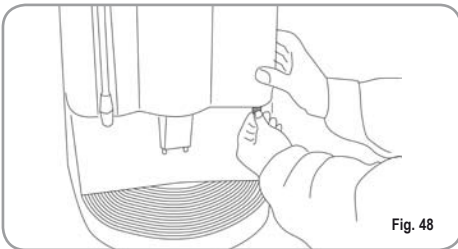
## 9.10 CLEANING THE MILK FOAMER

**NOTA:** Follow the instructions applied on the label on the inside of the front door too.

- Set the machine to the “O” energy level.

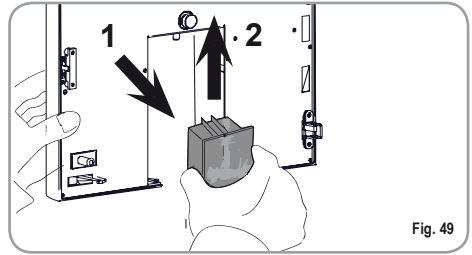


- Insert the key in the lock.
- Turn the Front panel opening key counter-clockwise.
- Open the Front panel.



**IMPORTANT:** Proceed with caution

- Extract the whole delivery unit including the milk foamer, pulling it towards you.
- Extract the milk foamer from the delivery group by sliding it upwards.



- Disconnect all the tubes attached to it.
- Disassemble the milk foamer and wash it carefully.




**NOTE:** If the pause between one cappuccino and another is over one hour long, it is advisable to wash the milk foamer by fishing the milk suction tube in hot water rather than in milk.

- To reassemble proceed inversely, attaching the milk foamer tubes properly.

**NOTE:** To make the reassembling procedure easier, an explanatory label has been attached to the front door.


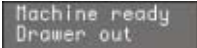


- Clean the drop collector (see paragraph THE DROP COLLECTING TRAY GRID).


# 10. STANDARD SETTING TABLE

BEVERAGE	WATER VOL (cc)	GRINDING TIME (sec)	MILK TIME (sec)	PRE-BREWING	TAMPING	NUMBER
Ristretto	40	7		No	yes	
2 Ristretto	80	9		No	No	
Espresso	50	7		No	yes	
2 Espresso	100	9		No	No	
Caffè	60	7		No	yes	
2 Caffè	120	9		No	No	
Caffe Creme	100	7		No	No	
2 Caffe Creme	200	9		No	No	
Cappuccino	50	7	12	No	yes	
Big Cappuccino	60	7	15	No	yes	
Macchiato	50	7	12	No	yes	
Caffelatte	60	7	12	No	yes	
Milk			15			
Hot Water			20			
Steam			55			
Grounds number						20
Milk cleaning warning						00
Clean warning						00
Group setting						1,8 (sec)
Coffee temperature						98 (°C)
Steam temperature						125 (°C)
Water filter						00
Grinder setting						00
Shut down clean						No
Password						
Smart Card						No
Energy Saving						00
Water hardness°Fr						00








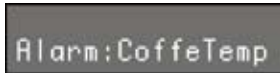

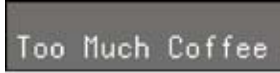
# 11. MACHINE FUNCTIONS MESSAGES

DISPLAY	CAUSA	EFFECT	SOLUTION	NOTE
<b>GROUND'S DRAWER FULL</b>  	Grounds drawer full. The number of coffee grounds in the drawer has reached the number set during programming stage.	Keys delivering coffee based drinks are blocked.	Pull out the grounds drawer and empty it into a garbage bag. Put the drawer back into place, when the display reads:  	
<b>GROUND'S DRAWER OUT OF PLACE</b>  	Grounds drawer out of place.	Keys delivering coffee based drinks are blocked.	Insert the grounds drawer into its special slot. Should this alarm turn on during the delivery of a coffee based drink: <ul style="list-style-type: none"> <li>• up until brewing, the alarm is displayed but the drink will be delivered;</li> <li>• after brewing, the cycle in progress will be suspended. The coffee cycle will recommence only when the drawer has been put back in its place.</li> </ul> Should this alarm turn on during the group movement phase: <ul style="list-style-type: none"> <li>• the movement will be interrupted</li> </ul> When the drawer is back in its place, the reset group will be repeated.	
<b>FRONT PANEL POSITION</b>  	Front panel open.	The machine functions are blocked.	Close the front panel.	

DISPLAY	CAUSA	EFFECT	SOLUTION	NOTE
<p><b>WASHING CYCLE IS NEEDED</b></p> <p>Clean Warning</p>	<p>The set number of cycles programmed before washing, has been exceeded.</p>	<p>The message will appear on the display but the machine will continue to deliver drinks.</p>	<p>Do a washing cycle (see paragraph WASHING THE DELIVERY UNIT AND MILK FOAMER)</p>	
<p><b>WASHING THE MILK CIRCUIT IS NEEDED</b></p> <p>MilkCleanWarning</p>	<p>The set number of hours programmed from time of last milk based drink before washing, has been exceeded.</p>	<p>The message will appear on the display but the machine will continue to deliver drinks.</p>	<p>Perform a washing cycle for the milk foamer only. As in the case of a complete washing cycle, you must keep the key pressed down  for 5 seconds without, however, inserting cleanser tablets for this group's washing. (See only points 1,2,3,4 of the paragraph 'WASHING THE DELIVERY UNIT AND MILK FOAMER')</p>	
<p><b>SHUT DOWN CLEAN</b></p> <p>ShutDown Clean Press Enter</p>	<p>An end of service wash was set for the delivery unit during the programming stage.</p>	<p>An end of service wash must be performed before the machine is switched off.</p>	<p>Press the ENTER key as shown on the display. The machine will automatically perform an end of service wash, dispensing approx. 50cm<sup>3</sup> (3.0512 cu in) of water and will then switch off.</p>	
<p><b>NEED FOR DE-SCALING CYCLE</b></p> <p>Please Decalcification</p>	<p>The number of litres after which a descaling cycle is required has been exceeded.</p>	<p>This message is displayed but the machine will continue to dispense drinks</p>	<p>Carry out a descaling cycle (SEE the relevant section entitled "DE-SCALING CYCLE")</p>	

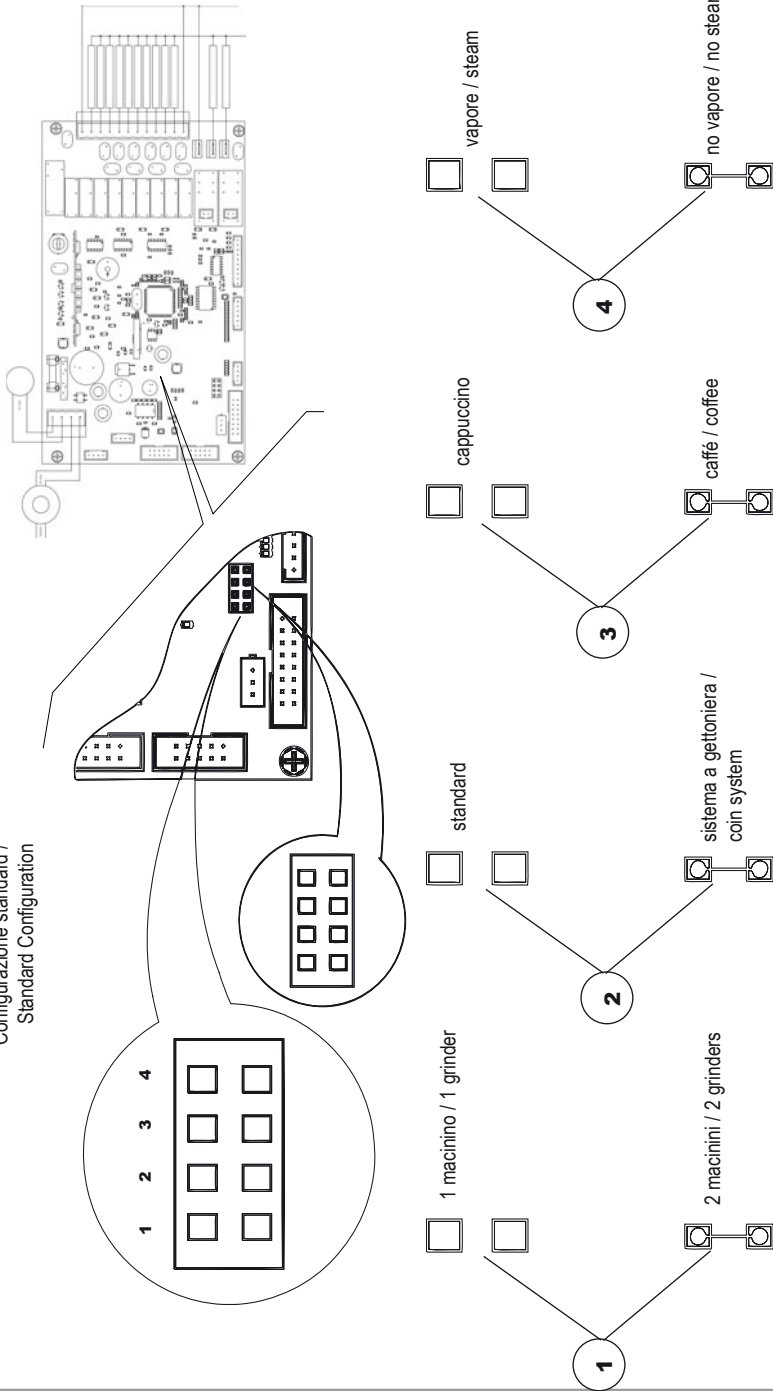
## 12. MACHINE BLOCK ALARM MESSAGES

DISPLAY	CAUSA	EFFECT	SOLUTION	NOTE
<p><b>UPPER PISTON MOTOR GROUP ALARMORE</b></p> 	<p>During the group handling phase, the upper piston exceeded maximum set time by 10 seconds before recognizing motor pickup.</p>	<p>The control unit will halt whatever cycle is on by turning off both the movement actuator and those for drink delivery; the operator will not be able to make selections on the keyboard.</p>	<p>Open and close the machine door.</p>	<p>If the alarm reappears after the second time of taying, call the Service Technician.</p>
<p><b>HEATER FILLING ALARM</b></p> 	<p>The heater filling stage has exceeded the 3 minute maximum time; the probe level is uncovered.</p>	<p>The machine will stop.</p>		<p>If the alarm reappears after the second time of taying, call the Service Technician.</p>
<p><b>TURBINE ALARM</b></p> <p>Ad allarme rilevato l'unità di controllo alterna a display il messaggio relativo alla bevanda in corso con il messaggio di errore associato a questa funzione. Ad esempio:</p> 	<p>The volume counter will not send any impulses to the control unit for 5 seconds.</p>	<p>The delivery will continue for up to 60 seconds or for as long as any of the coffee based drink keys are pressed.</p>	<p>Open and close the machine door. The control unit will repeat the machine starting up procedure.</p>	<p>In case the alarm persists, the machine can be used as a manual appliance.</p> <ul style="list-style-type: none"> <li>• Press the selected key to start the dosing;</li> <li>• Once the desired dose has been delivered in the cup, press the same key to halt the dose being delivered.</li> </ul> <p>Call the Service Technician.</p>

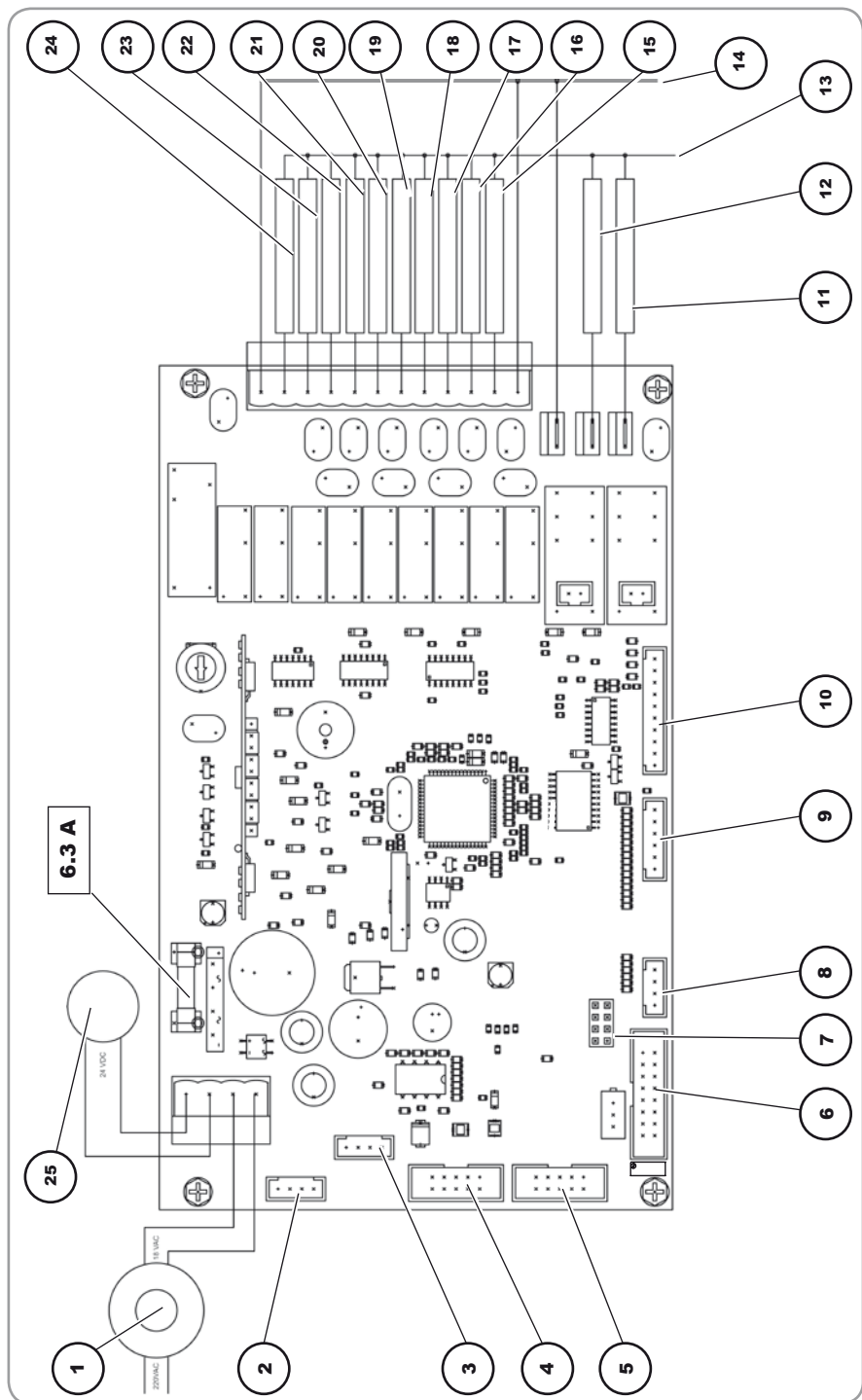
DISPLAY	CAUSA	EFFECT	SOLUTION	NOTE
<b>WATER TANK EMPTY ALARM</b>  	The water tank is empty.	The coffee will not be delivered and the dosing will be halted while in progress.	Fill the water tank.	Use the Hot Water key to eliminate any air bubbles.
<b>CLEANING FILTER ALARM</b>  	The volume counter has reached the number of litres of deliverable water set during programming phase.	Coffee will not be delivered; the dose will not be halted or it is variable.	Regenerate cleaning filter salts. To erase the alarm see paragraph on 'RESETTING CLEANING FILTER LITRE COUNTER'.	This alarm will not halt delivery. The cleaning filter alarm can be eliminated by programming the number of litres to zero (see paragraph on 'PROGRAMMING').
<b>TEMPERATURE PROBE MALFUNCTION ALARM</b>    	One of the two temperature probes is broken.	Coffee will not be delivered.	Substitute the broken probe.	This alarm blocks all deliveries.
<b>COFFEE QUANTITY ALARM</b>  	Too much coffee.	Coffee will not be delivered and an ejection cycle will be effected.	Reduce the quantity of coffee.	

# CONFIGURAZIONE / CONFIGURATION

Configurazione standard /  
 Standard Configuration



# IMPIANTO ELETTRICO / ELECTRICAL SYSTEM

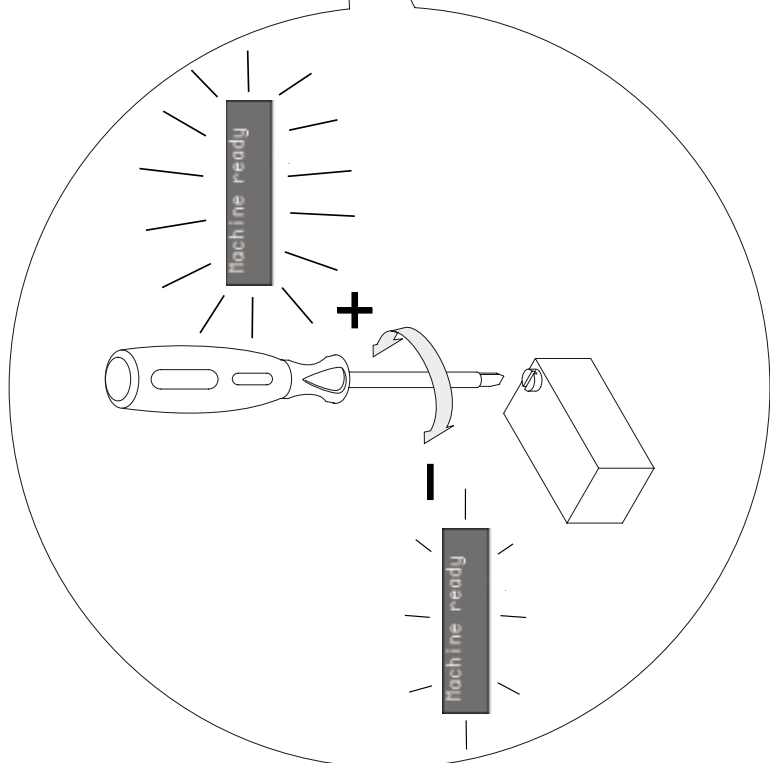
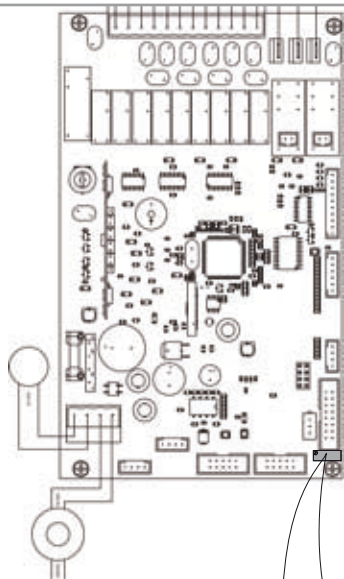


# IMPIANTO ELETTRICO / ELECTRIC SYSTEM

## LEGENDA

1	Trasformatore	1	Transformer
2	Contatore volumetrico.	2	Flowmeter
3	Sonda di livello	3	Level probe
4	Collegamento PC	4	PC connection
5	Smart card	5	Smart card
6	Display	6	Display
7	Configurazione	7	Configuration
8	Sonde temperatura	8	Temperature Probe
9	Ingressi	9	Ingress
10	Tastiera	10	Touchpad
11	Caldaia caffè	11	Coffee boiler
12	Caldaia vapore	12	Steam boiler
13	Fase	13	Phase
14	Neutro	14	Neutro
15	Resistenza gruppo	15	Group heating element
16	2° Macinino	16	2° Grinder
17	Scivolo 2° Macinino	17	Slide 2° Grinder
18	EV vapore	18	Steam EV
19	EV livello	19	Autolevel EV
20	EV acqua calda	20	Hot water EV
21	EV erogazione	21	Delivery EV
22	EV cappuccinatore	22	Milk foamer EV
23	Pompa	23	Pump
24	1° Macinino	24	1° Grinder
25	Motore gruppo	25	Motor group

# REGOLAZIONE CONTRASTO DISPLAY / DISPLAY CONTRAST ADJUSTMENT









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