

ENGLISH

GENERAL INSTRUCTIONS AND SAFETY WARNING

1 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 or future reference.

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

3 Before connecting the appliance make the rating plate data correspond with the mains. This plate is on the front panel of the appliance at the top and to the right. The appliance must be installed by qualified technicians in accordance with current standards and manufacturer's instructions. Incorrect installation could harm or injure persons, animals, or things for which the manufacturer cannot be considered liable. Electric safety of the appliance is assured only when an efficient ground connection is made as required by existing safety regulations. This safety requirement must be verified and in case of doubt a professional skilled expert must be called on to check the wiring.

The manufacturer is not liable for any damage caused due to failure to ground the system.

Make sure the electric power of the system is sufficient to absorb the maximum power input stated on the plate. In case of doubt, contact a qualified technician who must also make sure in particular that the size of the wiring cables is sufficient to absorb power input.

We recommend against using adapters, multiple sockets or extensions.

If they prove necessary, only use extensions, single or multiple adapters or plugs that meet safety regulations, making sure, however, not to exceed the rated current limit marked on the single adapter and extension and the maximum input marked on the multiple adapter.

4 Unit must be connected in accordance with all local plumbing and health by laws.

5 This appliance must only be used for the designed purpose. Any other usage is considered incorrect and therefore dangerous. The manufacturer shall not be liable for any damage caused due to improper, incorrect and unreasonable use.

6 The following basic rules must be observed when using any electric appliance:

- do not touch the appliance when hands or feet are wet or damp
- do not use the appliance when barefoot;
- 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
- do not leave the appliance exposed to atmospheric agents (rain, sun, etc.) unless expressly provided for;
- do not let the appliance be used by children or anyone not familiar with it.

7 Before servicing the appliance, disconnect it from the mains by pulling out the plug or switching off the electricity.

8 To clean the appliance, follow the instructions in this book.

8 If the appliance breaks down or fails to work properly, switch it off and do not attempt repairs or other operations. 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 damage the appliance or make it unsafe.

9 For installation, an omnipolar switch must be used in accordance with safety regulations with over 3 mm between contacts.

10 To avoid dangerous overheating, make sure the supply cord is fully uncoiled.

11 Do not obstruct exhaust or dissipation grids, in particular the cup warmer.

12 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.

13 If no longer using the appliance, we recommend making it inoperative by disconnecting the supply cord and cutting it.

Congratulations on having made such a good choice!

Many different factors are involved when you purchase a professional espresso machine: the manufacturer's name, the specific functions of machine, technical reliability, the availability of a prompt and efficient after sales service and of course, the price. Naturally, you will have weighed up all of these factors and then decided: "I am going to choose the Program Vip". We think that you have made the best choice, but this is something you will be able to see for yourself. Espresso after espresso, cappuccino after cappuccino, you will find out just how easy and practical it is to work with Program Vip.

If you are buying a Nuova Simonelli machine for the very first time, then we are pleased to welcome you to top class preparation. If you are already a Nuova Simonelli Customer, we are flattered by your loyalty to our products.

Thank you for choosing us,

Nuova Simonelli s.r.l.



INSTALLATION INSTRUCTIONS

After checking that nothing is missing from the packaging, position the machine as required and ensure that it is perfectly level, adjusting the feet if necessary (Fig. 1-2, no. 1). If the foot extension is required, assembly should be carried out by first unscrewing the foot completely and attaching it to the metal insert provided with the extension. Next thread the cylindrical, plastic shell onto the insert (the groove should be facing downwards).

Place the water softener into the space provided (Fig. 3, no. 1). *Please remember that on all Nuova Simonelli models the pump is fully incorporated and, for this reason, all connection operations are much simpler. Standard equipment also includes flexible tubes to be used when connecting the water softener.*

Please Note: to guarantee increased pump reliability, a mesh filter (150m) should be fitted between the softener and the machine itself, to prevent impurities such as sand, floating particles of lime scale and rust from damaging the delicate graphite surfaces (Fig. 3, no. 2).

Before connecting the machine to the water supply, water softener must be flushed running some water through to eliminate any impurities or greasy deposits.

After carrying out the above operations, proceed to connect the machine to the water supply as shown in the diagram (Fig. 3). Ensure that all tubes are free of contractions and that the outlet is clean. If the electric cable supplied is not of sufficient length, always use another of the same section. Make sure that the mains power supply is equipped with an efficient grounding

system, which should be connected to the machine using the green and yellow wire.

Always protect the machine with an automatic safety cut-out switch that is compatible with the mains power supply. The Company cannot be held responsible for any damage to persons or property caused by failure to observe the safety standards in force.

For the correct functioning of the machine, mains water pressure should not exceed 4 bars and if this is not the case, a pressure reducer should be fitted upstream of the water softener.

The water inlet tube should have an internal diameter of no less than 8 mm.

PLEASE NOTE: Before connecting the machine to the mains power supply, first make sure that the supply voltage corresponds to that shown on the nameplate attached to the machine (Fig. 1-2, no. 12) and if this is not the case, carry out the necessary modifications (Figs. 4-5-6).

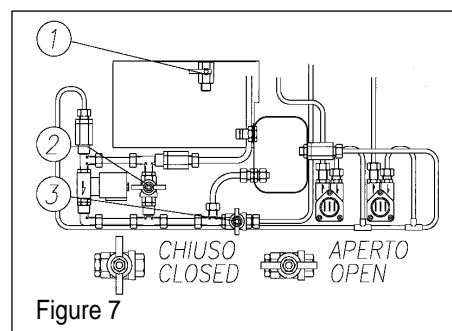
Starting the Machine

Filling the Boiler

Although, all Nuova Simonelli machines are fitted with an automatic filling device, it is good practice, during the initial operation phases, to fill the boiler manually in order to avoid damaging the electric resistance, thereby causing the electronic protection device to be triggered (this locks the machine if the automatic filling device remains switched on for longer than 90 seconds. Should this occur, it is sufficient to switch the

machine off and then on again, to complete the boiler filling operation). Please refer to the part relative to refill errors in the diagnostic section.

To fill the machine, use the manual filling taps (Fig. 7) found underneath the work top (remove the safety closure beforehand).



A) Filling the boiler manually: turn on tap 1; turn on tap 2; turn on tap 3. Once the correct level has been reached (shown on the water gauge), turn off tap 2.

B) Normal operating conditions: tap 1 on; tap 2 off; tap 3 on.

C) Automatic filling device cut-out. Should the automatic filling device malfunction (it continues to load water), turn off tap 3. Should it be necessary to fill the machine manually, (the device does not load any water), turn on tap 2.

PROGRAM Vip Plus Model

Once the machine has been connected to the power supply and the main switch enabled (Fig. 1-2, no. 6), the display, which will not be lit, will read OFF. The machine is not operational because the main switch permits power to be supplied to the electronic card only.

Please Note: For this reason, in cases of electronic card maintenance, it is important to turn off the machine using the main switch.

Switching ON/OFF Manually

Automatic On-Off (Not Programmed)

Press the OI (RESET) key for two seconds, the buzzer will make a beep sound, the display will light up for approx. 1 sec. - indicating EPROM release - the control will carry out a self-diagnostic check of the functions and all select key leds will light up. When the diagnosis has been completed, the display will read **HEATING**, as well as showing the date and the time.

As soon as a temperature of 100 °C has been reached, the word **HEATING** will disappear. The display will show **MACHINE READY**.

(NOTE: all select keys are enabled as soon as the self-diagnosis is completed).

Programmed Automatic On-Off

(The main switch is always turned to ON).

With the machine switched off, press the key OI (RESET) for 2 sec., the buzzer will make a beep sound, the display will light up for approx. 1 sec. - indicating EPROM release - the control will carry out a self-diagnostic check of the functions and all select key leds will light up. When the diagnosis has been completed, the display will read **HEATING**, as well as showing the date and the time.

As soon as a temperature of 100 °C has been reached, the word **HEATING** will disappear. The display will show **MACHINE READY**. The machine will switch off itself at the first off time programmed.

(NOTE: all select keys are enabled as soon as the self-diagnosis has been completed). With the machine switched on, press the key OI (RESET) for 2 sec. The machine will switch off and the display will read OFF. The machine will switch on itself at the first on time programmed.

Pressure Switch/Pump Adjustment

To modify boiler working pressure (and therefore, temperature), to meet different requirements and the characteristics of the coffee being used, it is sufficient to raise the work top and turn the pressure switch adjustment screw (Fig. 8, no. 1). Pressure is increased by turning the screw in an anticlockwise direction, (recommended value: 1 bar).

Pump pressure is displayed on the lower part of the pressure gauge (Figs. 1-2, no. 5). It is possible to vary pressure by turning the pump adjustment screw (Fig. 9, no. 1). Pressure is increased by turning the screw in a clockwise direction (recommended value: 9 bars).

Note: pump pressure is indicated on gauge only when pump is running.

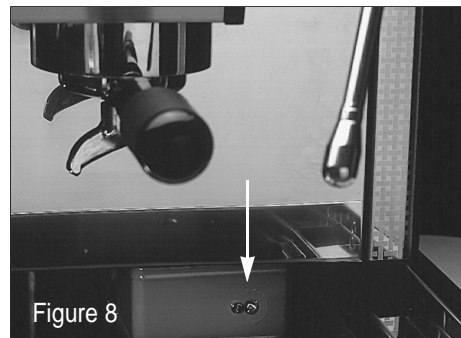


Figure 8

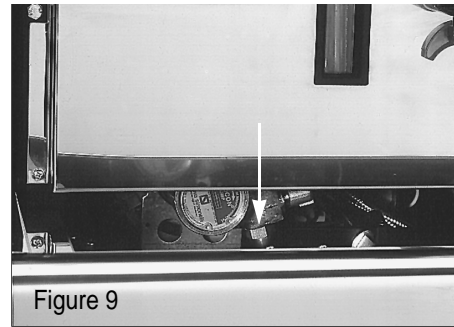


Figure 9

Using Steam

To use the steam it is sufficient to pull or push the special lever (Figs. 1-2 no. 8-11). By pulling the lever all the way it will remain locked in the position for maximum steam delivery; while pushing the lever will cause it to return automatically into place. The two steam tubes are articulated to make them easier to use.

Preparing Cappuccino

First release steam from wand to prepare machine for 1-2 seconds.

To obtain the typical frothy milk, immerse the steam nozzle to the bottom of a 3/4 full container (preferably with a cut-off cone shape). Release the steam and when the milk has boiled, lower the container. Using small, vertical movements, bring the steam nozzle into contact with the surface of the milk. At the end of this operation, always clean the steam tube using a soft cloth.

Display Functions

Please Note: the Program Vip Plus Model is equipped with a system of machine keys for staff (nos. 1-14) and for management U (no. 15). For this reason, different keys correspond to different functions (see the following sections).

Display Functions with Key U (15)

Insert key U (15) to enable (Fig. 1-2, no. 9)

Coffee Select

Unhook the filter holder from the unit and fill with one or two measures of ground coffee, according to the filter being used. Use the press supplied to push down the coffee and remove any residues from around the edge of the filter (this guarantees a better gasket grip, as well as less wear). Insert the filter holder into the unit.

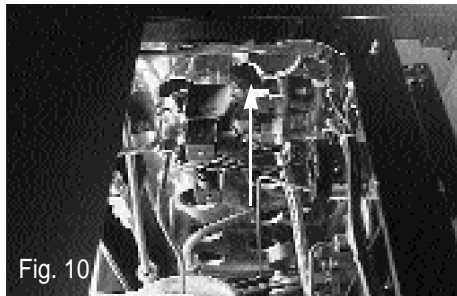
By pressing the button for the dose of coffee desired, the pump and solenoid valve will be activated and the coffee will be delivered. This operation is indicated by the lighting up of the relative led. When the dose is equal to the set value, delivery stops automatically.

Please Note: During pauses, leave the filter holder inside the unit, so that it remains warm. The delivery units have a temperature balance function that runs using a hot water circulation system, in order to guarantee maximum thermal endurance during use.

Hot Water Select:

The hot water solenoid valve is activated and delivery is started by pressing the correct button. This operation is indicated by the lighting up of the relative led. When delivery time is equal to the set value, the system itself will close the solenoid. Hot water can be delivered at the same time as coffee.

Please Note: The "Program Vip Plus" model is equipped with a hot water mixer to enable the temperature regulation of the water being released and to maximize the performance of the system. The mixer is regulated by first removing the left hand panel of the machine and turning the register knob. Tightening this knob will increase temperature (Fig. 10).



Programming Coffee Doses

Insert key U to enable.

By pressing ▼, the display will read **PROGRAM DOSES**. If ENTER is then pressed, the display will read **PROGRAM DOSES SELECT**. All leds for programmable keys will begin to flash (except those of the continuous delivery keys). If the key is pressed for the amount of coffee to be programmed (the led stays lit), the display will read **VOLUME C.C.** followed by the amount already programmed and which can be varied using the ▼▲ keys.

To set a new dose, press the key once more and delivery will commence. In the meantime, the other selection leds will switch off. Press STOP when the required coffee dose has been delivered.

The display will show the new dose, which can still be modified using the ▼▲ keys. By passing on to the next selection stage or pressing ENTER, the programmed dose led will switch off. To exit press RESET.

Note: coffee grounds absorb water.

Programming Hot Water Doses

Insert key U then enter in **PROGRAM DOSES, SELECT** mode.

If you press the H. WATER key (the led will stay lit) the display will read **SECONDS** followed by the time already programmed and which can be varied using the ▼▲ keys. To set a new dose, press the key once more and

delivery will commence. Press the H. WATER key when the required dose has been delivered. The display will show the new dose, which can still be modified using the ▼▲ keys. By passing on to the next selection stage or pressing ENTER, the programmed dose led will switch off. If the RESET key is pressed and if no modifications have been made to the doses, the machine will return to the normal state: **PROGRAM DOSES SELECT**. Press ▲ to exit or remove key.

Dose Transfer

To transfer the values for programmed doses (**PROGRAM DOSES SELECT**), press ▼, the display will read **DOSES TRANSFER, SELECT GROUP** (the continuous delivery leds for the 2nd, 3rd and 4th units will begin to flash). If one or more of the CONTINUOUS keys are selected (the led will stay lit), the values programmed for unit 1 will be transferred to the other units.

To confirm this selection and return to **PROGRAM DOSES SELECT**, press ENTER (to quit without saving the selection, press RESET, ▲ or remove key).

Standard Doses

To restore standard dose values, (in **DOSES TRANSFER, SELECT GROUP**), press ▼. The display will read **DEFAULT SETTING, SELECT GROUP** (the continuous delivery leds for the 2nd, 3rd and 4th units will begin to flash). If one or more of the CONTINUOUS keys are selected (the led will stay lit) the standard doses will be reset for the selected units.

To confirm this selection and return to **PROGRAM DOSES SELECT**, press ENTER.

All selections can be programmed for a max. delivery time of 2 minutes. After this time the display will flash ERROR.

To pass on to the next page, press RESET and ▼. Press s to return to the previous page.

Programming ON-OFF

The display will read **PROGRAM. ON-OFF**. Press ENTER and the display will read **Monday**, together with the ON-OFF times (use the ▼ key to pass on to following days).

e.g.: **ON07:30 OFF23:30**

Press ENTER and the set switching on time will begin to blink. Use the ▼▲ keys to change the time setting. Press ENTER to confirm and to pass on to the switching off time, which will begin to blink. Use the ▼▲ keys to change the time setting and press ENTER to confirm and to pass on to the following day (use the ▼▲ keys to pass on to following/previous days).

To disable the on-off functions for the weekly day off, press the RESET key. The display will read **DAY OFF** (to reset, press the RESET key).

After the display has read Sunday, if the ▼ key is pressed again, a beep sound will indicate the passage on to the following page.

Delivery Counting

Insert key U.

The display will read **DELIVERY COUNT**. Press ENTER and the display will read **TOTAL SELECT**. The leds of the select keys will begin to blink and when a select key is pressed, the display will show the number of relative deliveries made. This number can be set to zero using the RESET key (the CONTINUOUS COFFEE function counts as one delivery). Use the ENTER key to display the operator delivery counts (if fitted). Press ▼ to pass from **TOTAL SELECT** to the **GROUP TOTAL** sub-page. The leds for the SHORT ESPRESSO keys of all groups will begin to blink and if, for example, the SHORT ESPRESSO key of group 1 is pressed (the led remains lit), the display will read **GROUP 1 TOTAL**, together with the total number of deliveries (this can be set to zero using the

RESET key). Use the ENTER key to display the operator delivery counts. Press ▼ from the **GROUP TOTAL** page to display the **MACHINE TOTAL** (the total number of deliveries made), which can be set to zero using the RESET key. Press ENTER to display the operator totals. To return to the **DELIVERY COUNT** page, press ▲ then press ▼ to pass on to the next page.

Cup Warmer Programming

Insert key U.

The display will read **CUP WARMER PROG**. By pressing ENTER, the left hand side of the display will flash **ON** followed by the programmed value (0-60 min.), while the right hand side of the display will read **OFF** followed by the programmed value (0-60 min.).

e.g.: **ON 05-OFF 60**

The ▼▲ keys can be used to vary cup warmer activation times. ENTER confirms this setting and passes on to the cup warmer stop time setting, which is carried out using the ▼▲ keys once the display has begun to flash. To pass on to the next page, press ENTER.

PLEASE NOTE: The cup warmer is started automatically as soon as the temperature drops to below 95°C, or rises to above 125°C. In the latter case, the display will flash **PRESSURE ERROR** and the relay switch will disconnect the resistance until the temperature returns to normal levels.

By setting one of the values to zero, this function is excluded.

When the cup warmer has been programmed, the relative led flashes slowly.

Clock Setting

Insert key U.

The display will read **DATE - HOUR**. If ENTER is pressed, the time already pro-

grammed will be displayed,

e.g.: **MONDAY 08:22 31 MAY 1997**

The ▼▲ keys can be used to change the time setting which will begin to flash. Confirm with the ENTER key to pass on to the minutes setting and then again to the day, month and year settings. At the end, use the ENTER key to pass on to the following page.

Grinding Control programming

Insert key U.

Please Note: the Program Vip Plus model is equipped with an electronic system that is capable of detecting delivery parameter variations that depend upon the grinding fineness of the coffee. For this reason, values should be programmed (min. and max. delivery times for a sample quantity of 10 c.c. for a single espresso and 30 c.c. for a double espresso).

The display will read **GRINDING**, and when ENTER is pressed, it will read **1 ESPRESSO** followed by the set values (min. 0-max. 40). The bottom line of the display will read **2 ESPRESSO** followed by the set values, (min. 0-max. 40).

e.g.: **1 ESPRESSO 02-06**

2 ESPRESSO 03-07

The first value, which will begin to blink, can be changed by using the ▼▲ keys and then confirming with ENTER to pass on to the following value. After the final value has been set, press ENTER to pass on to the next page.

*If the system detects a delivery time that is lower than the minimum time set, the display will show the message **COARSE GRINDING** (see the Diagnostics Section). At this point, the grinder must be regulated and the grinding fineness reduced. If the system detects a delivery time above the maximum time set (for the sample quantity),*

The display will show the message **FINE GRINDING** (see the Diagnostics Section). At this point, the grinder must be regulated and the grinding fineness increased.

If values are set at 00-40, this function will be excluded.

Fault History

Insert key U.

By pressing ▼ once, the display will read FAULT HISTORY. Press ENTER to display ERROR 01. By pressing the ▼ consecutively the last ten errors held in memory will be scrolled. After this has been viewed, pressing ▼ again will display the next page.

Maintenance schedule programming

The display will read **MAINTENANCE**. Press ENTER to display DELIVERIES and DATE and set these values with the ▼▲ keys, pressing the ENTER key to confirm. Press ENTER again to pass on to the next page.

When the set limit has been reached (the first of the two), the display will read **MAINTENANCE**.

Insert the U-key (15) to set to zero with the RESET key.

Press the ▼ key to pass on to the next page.

Language Select

The display will read **LANGUAGE** and by pressing ENTER, the set language (ITALIANO or ENGLISH) will appear. Use the ▼▲ keys to change the selected language and this will change instantly. Use the ENTER key to confirm the selection and to pass on to the following page.

Display Functions with Keys 1-14

If a key from 1-14 is inserted into the machine, access will be given to the normal work

functions. The following menus will be displayed but no modifications will be possible.

Coffee and Hot Water Doses

By pressing the ▼ key, the display will read **DOSES** and all coffee and hot water leds will flash. If selection is attempted (the key led stays lit), the display will indicate that the relative value cannot be modified. Use the ▼ key to pass on to the following page.

Delivery Count

The display will read **DELIVERY COUNT** and all selection leds will flash. If a key relative to the selected dose is pressed (the led stays lit), the number of deliveries made will be displayed (the CONTINUOUS COFFEE function counts as one delivery). Use the ▼ key to visualise the **UNIT TOTAL**. The leds of SHORT ESPRESSO keys for all units will flash and if one of these keys is pressed (the led stays lit), the display will show the total number of deliveries. Press the ▼ key to display the **MACHINE TOTAL** together with the total number of deliveries. Press ▼ to return to the normal display.

Diagnostics

Diagnosis Alarm

If, at the time of diagnosis, the system encounters any malfunctions, the display will read **DIAGNOSIS ERROR**, the functions will be blocked and the machine will not begin to heat up.

Delivery Alarm

Once the delivery time limit has been reached (120 sec.), if the flowmeter has not transmitted the programmed number of water counts, the display will flash **DELIVERY ERROR** and the led of the CONTINUOUS key for the relative unit will also flash. The display will return to its normal configuration if RESET, or STOP is pressed

or a new selection is made.

Flowmeter Alarm

If, in the first 3 seconds, the flowmeter sends no water counts, the display will flash **FLOWMETER ERROR** and the led of the CONTINUOUS key for the relative unit will also flash. If delivery is not manually interrupted then the automatic time limit lock (120 sec.) will be triggered. The display will return to its normal configuration if RESET is pressed or a new selection is made.

Refill Alarm

If, 90 seconds from the start of filling, the refill level has not been reset, the display will flash **REFILL ERROR**, the pump will be automatically disabled and all functions will be inhibited.

The functions can be restarted by switching the machine first off and then on again.

Excess Pressure Alarm

When the boiler temperature exceeds 125°C, the cup warmer is started automatically and the resistance is stopped (the system resets itself when the temperature drops to below 125°C) and the display will flash **PRESSURE ERROR**.

Grinding Alarm

When the grinding control system detects values which differ from those programmed, the display will read **FINE GRINDING** if it is necessary to increase the grinding fineness, or **ROUGH GRINDING** in the opposite case. The display will return to its normal function configuration if RESET, STOP, is pressed or a new selection is made.

Please Note: If the machine is left in the programming state, after 10 minutes, the system will return to its original configuration and the display will indicate normal functioning.

PROGRAM Vip Esse Model

Switching On/Off

The machine is switched on by the main switch (Figs. 1-2, no. 6), and the machine functioning state is shown by the pilot light on the keyboard. At the same time, the cup warmer is started automatically, in order to establish the internal pressure of the boiler. *Please Note: this function avoids unpleasant flow back into the boiler from the steam tube, caused by depressions created in the boiler itself when the machine is switched off. For this reason, if the system is to function correctly, it is necessary to wait until the cup warmer switches off automatically (after approx. 15 min.), and therefore, the machine must not be operated manually.*

Coffee Select

Unhook the filter holder from the unit and fill with one or two measures of ground coffee, according to the filter being used. Use the press supplied to push down the coffee and remove any residues from around the edge of the filter (this guarantees a better gasket grip, as well as less wear). Insert the filter holder into the unit.

By pressing the button for the dose of coffee desired, the pump and solenoid valve will be activated and the coffee will be delivered. This operation is indicated by the lighting up of the relative led. Press STOP to finish coffee delivery.

Please Note: During pauses, leave the filter holder inside the unit, so that it remains warm. The delivery units have a temperature balance function that runs using a hot water circulation system, in order to guarantee maximum thermal endurance during use.

Hot Water Select:

The hot water solenoid valve is activated and delivery is started by pressing the correct

button. This operation is indicated by the lighting up of the relative led. When delivery time is equal to the set value, the system itself will close the solenoid. Hot water can be delivered at the same time as coffee.

Please Note: The "Program Vip Esse" model is equipped with a hot water mixer that enables temperature regulation of the water being released and to maximise the performance of the system. The mixer is adjusted by first removing the left hand panel of the machine and turning the register knob.

Tightening this knob will increase temperature (Fig. 10).

Switching on the Cup Warmer

The cup warmer is switched on using the relative key on the control panel. The cup warmer is switched off by pressing stop.

General Cleaning Standards

To preserve the machine characteristics over time, it should be kept scrupulously clean. All chrome-plated and steel parts, including the steam and hot water tubes, should be cleaned with a damp cloth. Once a week, the stainless steel sprinklers should be disassembled, cleaned and checked to ensure that the perforations are not blocked in any way. To carry out this operation, use a screwdriver to loosen the central screw of the sprinkler.

Cleaning the Unit With the Blind Filter

After replacing the filter with the blind one supplied, insert two teaspoons of special-purpose detergent powder and place the filter holder inside the unit. Press one of the coffee keys and stop after 10 seconds. Repeat the operation several times, then remove the filter holder and effect some deliveries to eliminate any detergent residues.

Cleaning the Filters and Filter Holders

Mix two teaspoons of special-purpose detergent in half a litre of hot water and soak both the filter and filter holder (not the handle), for half an hour. Next, rinse under plenty of running water.

Recharging

To avoid the formation of lime scale deposits inside the boiler and heat exchangers, the water softener must be kept in perfect working order. For this reason, the ionic resins must be recharged on a regular basis.

Recharging times must be established according to the quantity of coffee delivered during a day and to water hardness. Indications have been given in the diagram shown in Fig. 11.

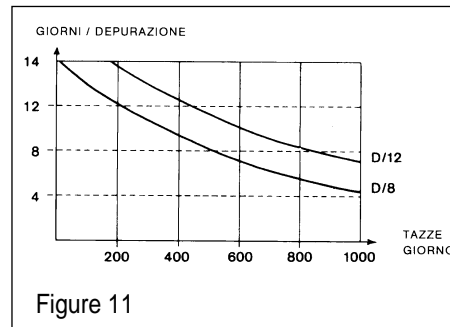


Figure 11

- switch off the machine and place a container with a capacity of at least 5 litres underneath the tube E (Fig. 12-A). Turn the levers C and D from left to right (Fig. 12-B), remove the plug by unscrewing the knob G and pour in a kilo of cooking salt.
- Replace the plug and turn the lever C back to the left (Fig. 12-C), leaving the salt water to run out of the tube F until it returns fresh (approx. 1/2 hour).
- Then turn the lever D back to the left (Fig. 12-D).

*Coarse sea salt
 Grobes Meersalz
 Gros sel de cuisine
 Sal grueso de cocina

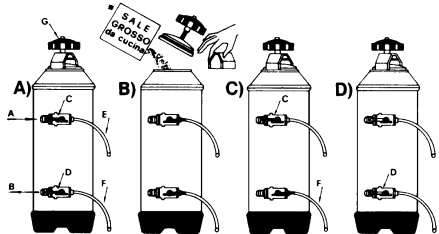


Figure 12

Gas Heating

Gas heating is fitted as an optional extra and is fitted with piezoelectric ignition and automatic safety cut-out should the flame go out accidentally.

Since each type of gas used corresponds to a different calorific level, it is necessary to use the table in Fig. 13 to define the most suitable jet.

	1 GRUPPO GRUPE SMT GRUPPE	2 GRUPPO GRUPE SMF GRUPPE	3 GRUPPO GRUPE LANT GRUPPE	4 GRUPPO GRUPE LANT GRUPPE
GAS LIGERIO GAZ LIKERIE LIGERIO GAS FLIESSGAS	50	70	80	100
GAS MEDIO GAZ ME THARE ME THARE GAS ME THARGAS	70	100	120	140
GAS GRUO GAZ DE VULLE DE NUN GAS DIA DUGAS	110	140	170	220

Figure 13

Technical Notes:

Keyboard Replacement

For correct functioning, at the time of replacement, each keyboard card must be personalised using the selectors to be found on the cards themselves (keys side), as shown below (Fig. 14).

GRUPPO	sw 1	sw 2	sw 3	sw 4	sw 5	sw 6	sw 7	sw 8
Gruppo 1	ON	OFF	OFF	OFF	ON	OFF	OFF	OFF
Gruppo 2	OFF	ON	OFF	OFF	OFF	ON	OFF	OFF
Gruppo 3	OFF	OFF	ON	OFF	OFF	OFF	ON	OFF
Gruppo 4	OFF	OFF	OFF	ON	OFF	OFF	OFF	ON

Figure 14

Clock Battery

The electronic control system of the Plus version has been equipped with a lithium battery to supply autonomous power to the machine clock for approximately three years, after which it may be necessary to replace the battery.

If the machine is switched off, it is possible to stop the clock as follows: with the machine display reading **OFF**, hold down the ENTER key for 5 seconds and the display will read **STOP CLOCK**. The clock will restart as soon as the machine has been reconnected to the power supply.