

## INSTALLATION CHECKLIST

- Check if weight and dimensions are compatible with the installation location (400x607x844mm WxDxH; 65Kg net weight)
- Check if machine power is compatible with the installation location (Voltage: 220V or 380V, Frequency: 50Hz or 60Hz; Absorption: 3000W sequential heating 5600W parallel heating)
- Connect proper plug in the machine cable
- Check if the water pressure in the installation location is less then 4 bars
- Connect the water inlet pipe
- Connect the drainage pipe
- Connect the direct grounds discharge pipe and drawer (optional)
- Plug-in the machine and wait 30 seconds
- Fill manually the coffee boiler tank  
(press for 5 seconds UP and Down keys with display OFF , press key number 4 until there is a regular flow from the nozzle)
- Lubricate the movement guides, bushes and movement screw near plastic nut with Teflon spray
- Lubricate the movement screw bearing and lower piston with silicon grease
- Filling coffee bean containers
- Set hot water temperature (economizer version only)
- Put the fridge on side of the machine e insert the milk silicon pipe into the fridge
- Check that the milk pipe is not bended
- Check the length of the milk pipe and cut if necessary creating a V cut at the end
- Connect the milk fridge to the machine using the apposite support
- Set the temperature of the milk fridge (+5°C suggested)
- Use a large milk container to stabilize milk foam quality and volume
- Set pump pressure to 9bars while making coffee
- Change products name with requested products
- Enter the program (hold down the ON/OFF key approx. 5 seconds until the display shows: LANGUAGE)
- Set the language of the machine
- After language insert technical password keys 1-2-3-4-5
- Beverages programming  
**NOTE:** set a minimum of 2 sec on the parameter “NO AIR TIME” to permit a faster sucking of the milk.
- Setting programming  
**NOTE:** set SEQUENTIAL HEATING ON/OFF according to power supply 3000W ON, 5600W OFF
- Save data to quit the menu
- Check products and set Right grinder
- Check products and set Left grinder  
**ESPRESSO:** delivery time (from pushing the button and the finish of brewing) must be set around 20–25s;  
**COFFEE:** delivery time (from pushing the button to the end of brewing) must be set around 25–30s;
- Test milk temperature and set by using the white screw (starting point: close completely the screw and then unscrew for 2 turn and half)
- Test milk foam and adjust air (left-front air adjustment)
- Check and set easycream foam quality (right-front air adjustment)  
**NOTE:** milk foam quantity can be set by programming, (higher value for AIR TEMP, more foam. Useful to set different keys for different products (eg. milk for cappuccino AIR TEMP 55; milk for caffelatte AIR TEMP 40).
- Fix adjusting plastic knob to offer the customer ½ turn adjusting range. (optional)

## EXPLANATION TO CUSTMER

- How to fill the coffee bean hopper (mandatory)
- How to empty coffee ground drawer (mandatory)
- How to use the machine: OM/OFF, decaf, 2x, left grinder (mandatory)
- How to clean the machine, automatic cleaning cycle, coffee delivery unit, coffee bean container, steam nozzle, drip tray, group gasket and milk foamer (mandatory)

By signing, I hereby recognize that the installer named above has given adequate attention to, and training on, all aspects laid out on this installation sheet.

.....  
Date

.....  
Customer's signature

.....  
The technician