LAVAZZA
BLUE
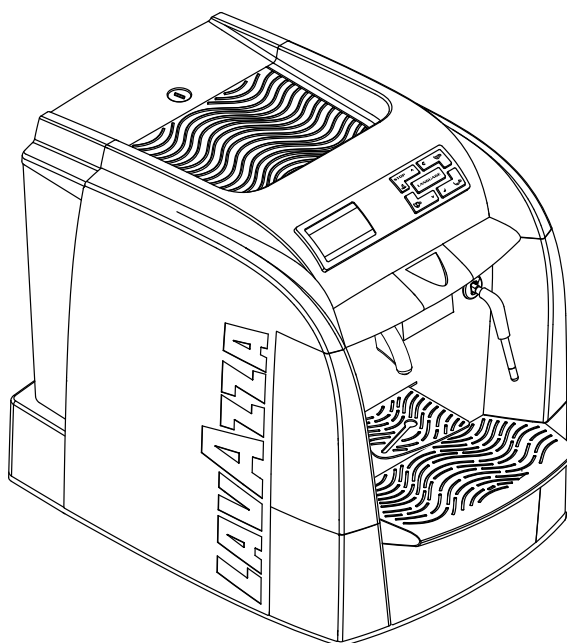**B**EST **L**AVAZZA **U**LTIMATE **E**SPRESSO

LB2210

INSTRUCTIONS FOR INSTALLATION AND USE
Read these instructions carefully before using the machine
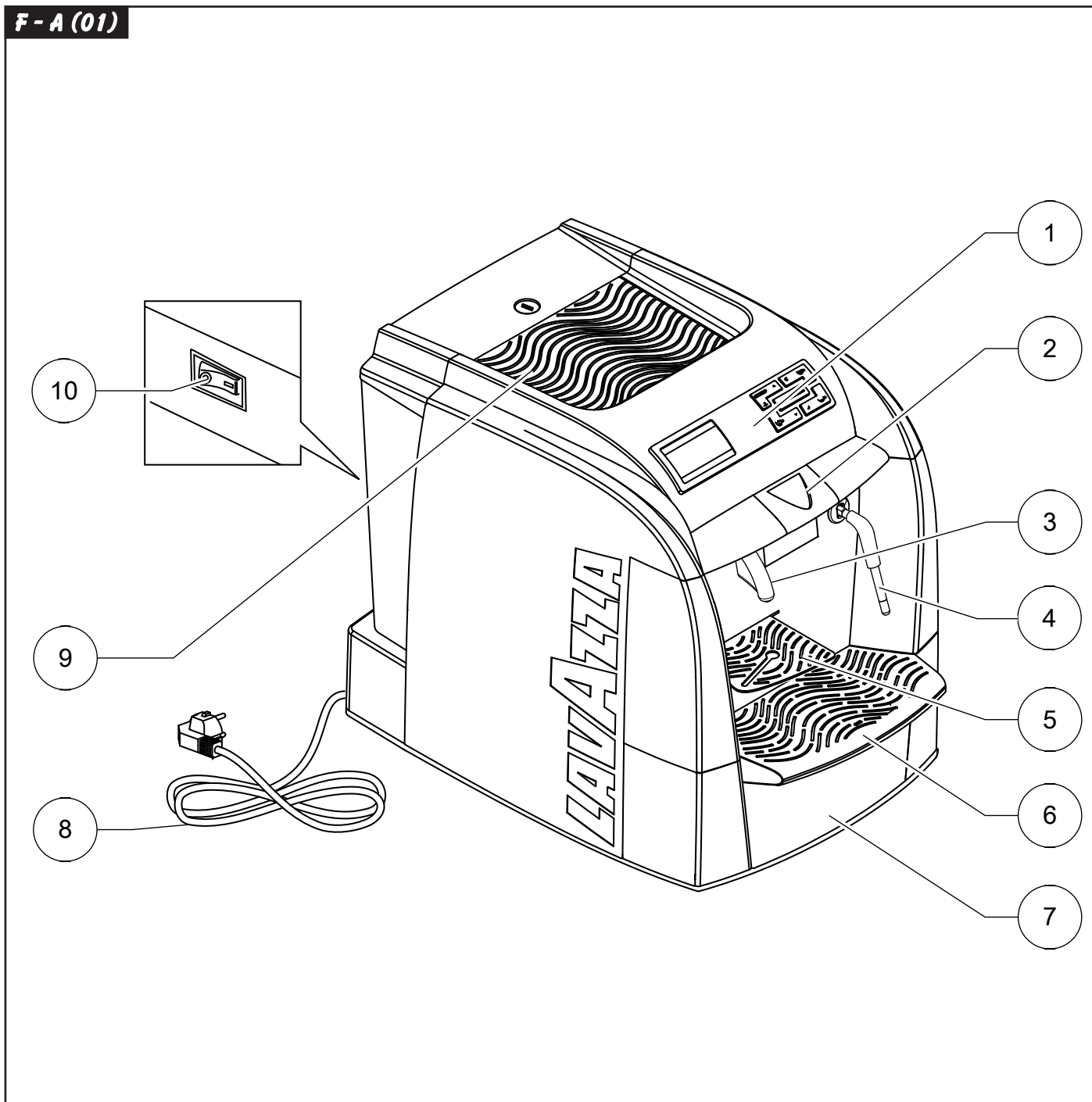
MANUEL D'INSTALLATION ET D'UTILISATION
Lire attentivement ces instructions avant d'utiliser la machine.

MANUAL DE INSTALACIÓN Y DE USO
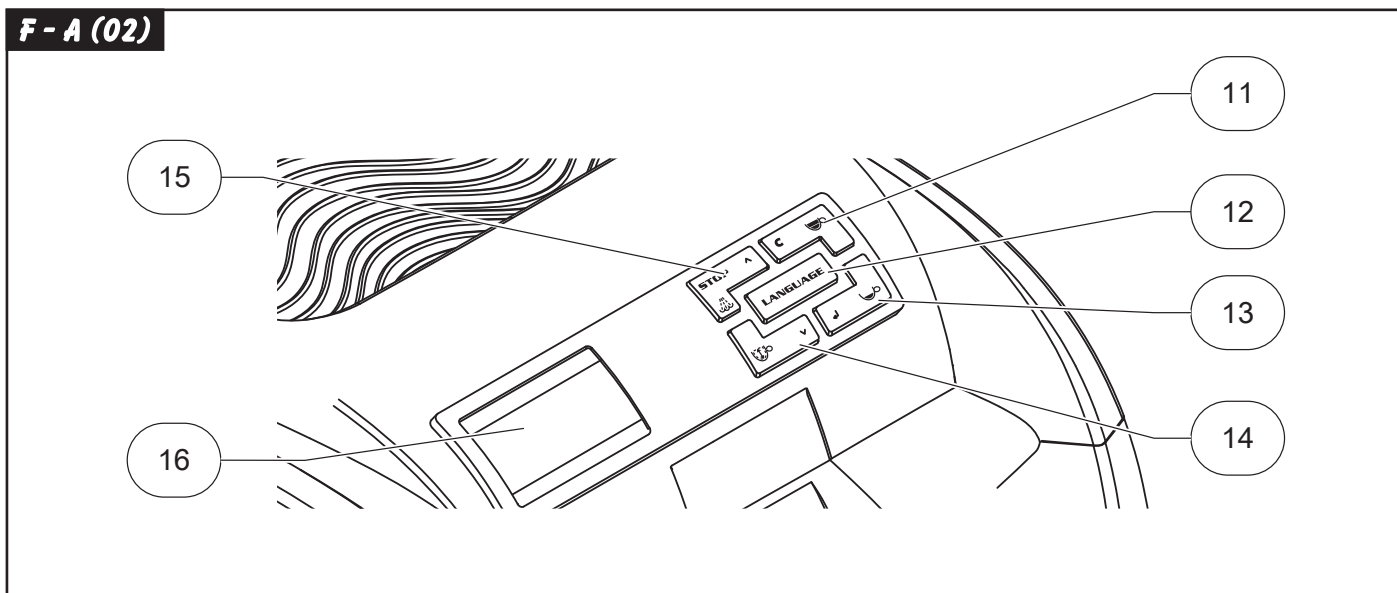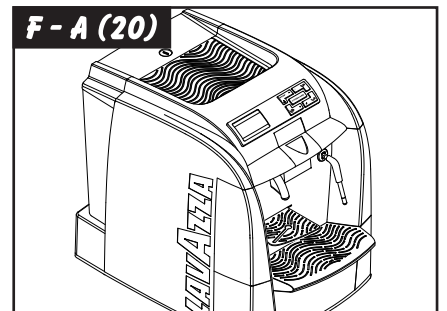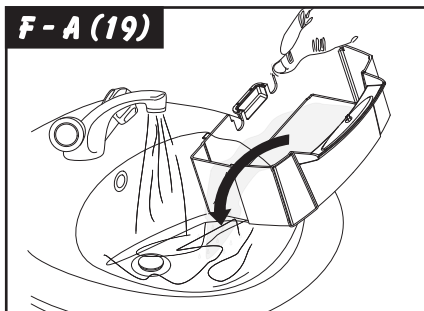**Leer atentamente las siguientes instrucciones de uso antes de utilizar la máquina**

C E

COMMERCIAL USE

LAVAZZA

F - A (01)

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F - A (02)

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LAVAZZA

F - A (03)	**F - A (04)**	**F - A (05)**
F - A (06)	**F - A (07)**	**F - A (08)**
F - A (09)	**F - A (10)**	**F - A (11)**
F - A (12)	**F - A (13)**	**F - A (14)**
F - A (15)	**F - A (16)**	**F - A (17)**
F - A (18)	**F - A (19)**	**F - A (20)**
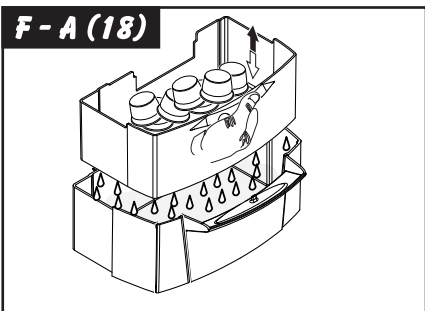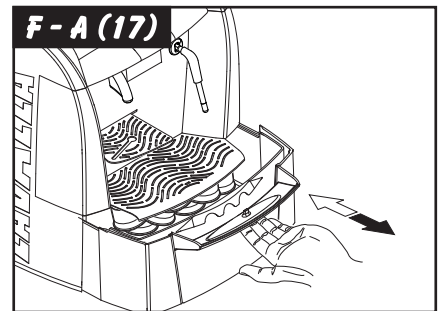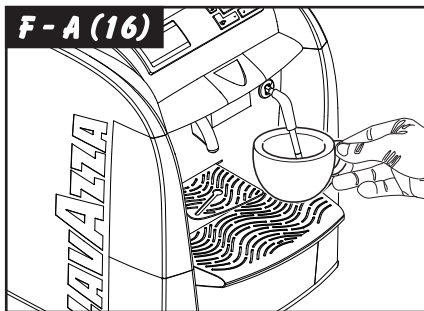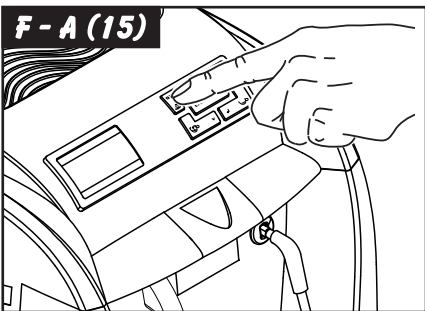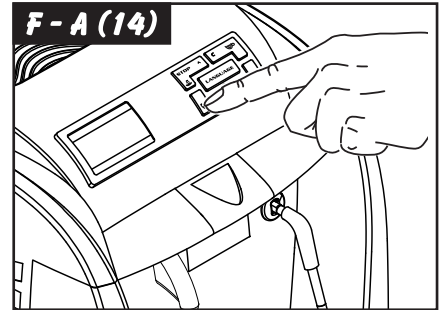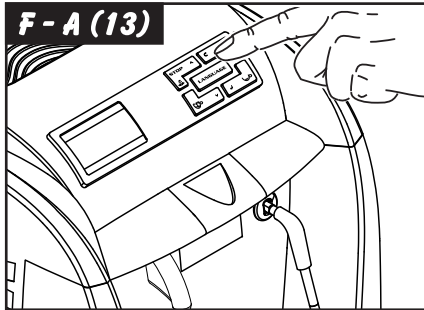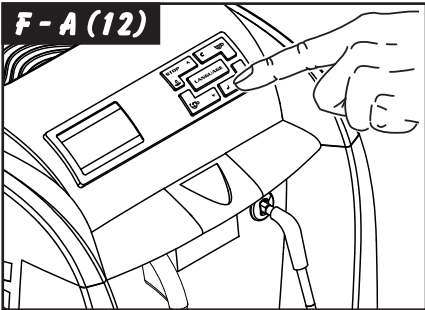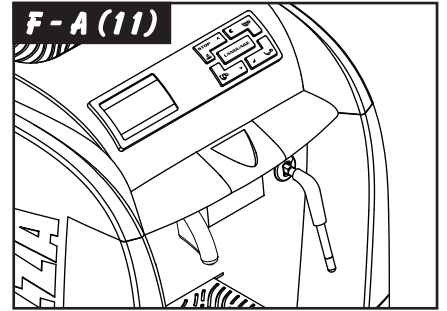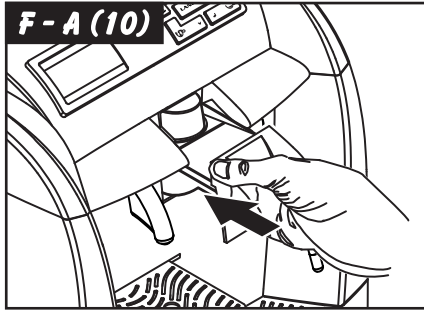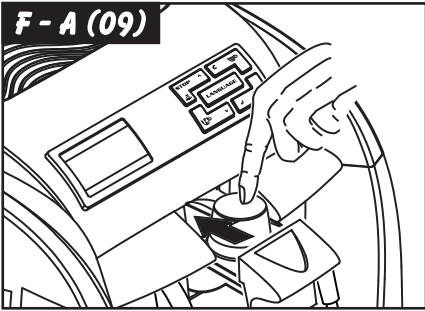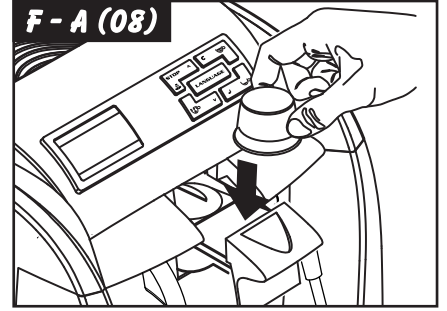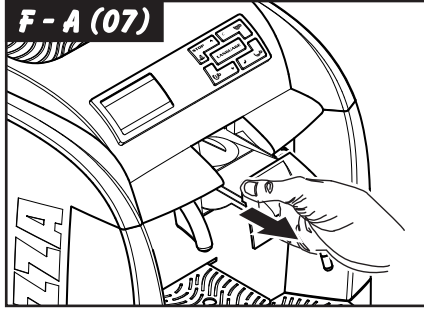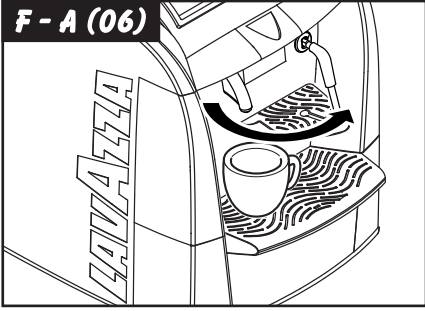
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1 Read all instructions and information in this instruction book and any other literature included in this carton referring to this product before operating or using this appliance.
2 Do not touch hot surfaces. Use handles or knobs.
3 To protect against fire, electric shock and personal injury do not immerse cord, plugs or appliance in water or other liquid.
4 Close supervision is necessary when any appliance is used by or near children.
5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any way. Return appliance to the nearest authorized service centre for examination, repair or adjustment.
7 The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
8 Do not use outdoors.
9 Do not let cord hang over edge of table or counter, or touch hot surfaces.
10 Do not place on or near a hot gas or electric burner, or in a heated oven.
11 Always turn appliance "OFF", then plug cord into the wall outlet. To disconnect, turn switch to "OFF", then remove plug from wall outlet.
12 Use extreme caution when using hot steam.

SAVE THESE INSTRUCTIONS

CAUTION

This appliance is for commercial use. Any servicing, other than cleaning and user maintenance, should be performed by an authorized service centre. Do not immerse base in water. To reduce the risk of fire or electric shock, do not disassemble the base. There are no user serviceable parts inside. Repair should be done by authorized service personnel only.
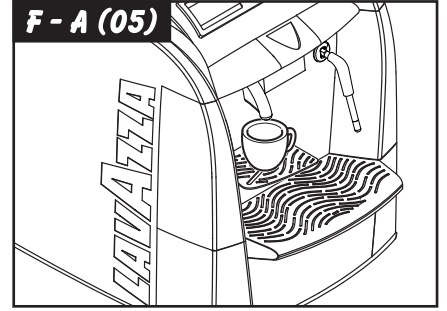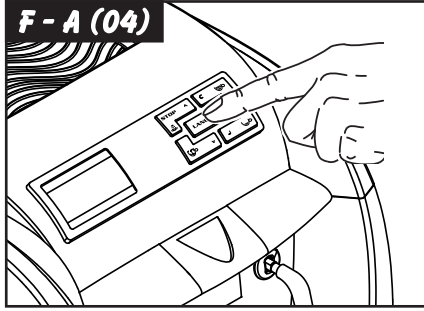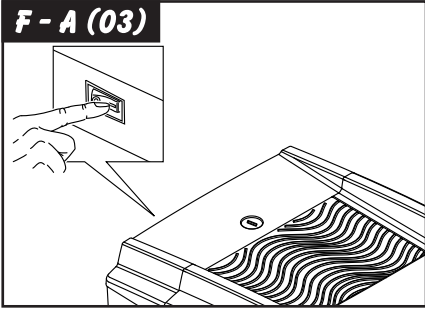
1 Check voltage to be sure that the voltage indicated on the nameplate agrees with your voltage.
2 Never use warm or hot water to fill the water tank. Use cold water only.
3 Keep your hands and the cord away from hot parts of the appliance during operation.
4 Never clean with scouring powders or hard implements. Simply use a soft cloth dampened with water.
5 To avoid your coffee maker scaling up, use purified or bottled water.
6 Risk of fire and electric shock. Replace only with manufacturer's cord set, part type SJO.

INSTRUCTIONS FOR THE POWER SUPPLY CORD

A A short power-supply cord is provided to reduce risks of getting tangled up or tripping over a longer cord.
B Longer extension cords are available and may be used if care is exercised in their use.
C If a long extension cord is used:
1 the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2 if the appliance is of the grounded type, the extension cord should be a grounding type
3 the cable does not hang from the table to avoid the risk of getting caught up in it.

LAVAZZA

1 GENERAL INFORMATION

1.1 Intended use of the machine

This machine is designed for automatic dispensing of:
- coffee and espresso brewed with LAVAZZA pods;
- hot drinks prepared using special LAVAZZA pods.
- steam for preparing hot drinks and cappuccino

This elegantly styled machine is designed for use in small offices and institutions.

⚠ **Important.**

Improper use shall result in forfeiture of all warranty rights and release the Manufacturer from liability for injury or damage to persons and/or property. The following are to be considered improper use:

- **use for other than the intended purposes and/or employing methods other than those described herein;**
- **any operation on the machine in contrast with the directions provided herein;**
- **any use after machine components have been tampered with and/or safety devices have been modified;**
- **use of pods other than those supplied by LAVAZZA;**
- **outdoor installation of the machine.**

In such cases the user shall be charged for any repair work on the machine.

1.2 To facilitate interpretation

Different types of symbols are used herein to highlight the different hazard levels or indicate who is authorised to perform an operation.

A warning triangle draws attention to all the instructions that are important for user safety. Please carefully abide by these instructions to avoid serious injury!

Different symbols are used herein to indicate which operations are to be performed by each user.

User: a person who uses the machine to dispense beverages.
Users are NOT allowed to carry out operations restricted to the Service Provider or specialised Technician. Should users detect any machine malfunctioning and/or faults, they must contact the Service Provider.

Service provider: firm or person in charge of normal machine installation, start-up and stops, loading and internal and external cleaning.
On detecting a machine malfunctioning, the Service Provider must request the assistance of a maintenance technician.

Technician: personnel qualified to perform special maintenance and servicing on the machine.
The technician can carry out all the operations described in this instruction book without requiring explicit authorisation.

i This symbol is used to highlight information that is especially important for ensuring optimal use of the machine.

1.3 How to use these operating instructions

⚠ **This instruction book is an integral part of the machine and should be read carefully.**

It contains information regarding the installation, maintenance and correct use of the machine. Always refer to this instruction book before undertaking any operation.

Keep these operating instructions in a safe place and make them available to anyone else who should use the coffee machine. If the instruction book is lost or in a deteriorated state, immediately request another copy from your service provider. For further information or an explanation of problems not completely

or sufficiently addressed in these instructions, contact the service provider.

1.4 Machine identification

The machine is identified by the name of the model and the serial number shown on the identification plate.

The plate includes the following information:
- Manufacturer's name
- CE marking
- machine model
- Serial no.
- year of manufacture
- several engineering specifications:
  - voltage rating (V).
  - frequency rating (Hz).
  - electrical input (W).

Note: when submitting any type of request to the Service Provider, always make reference to this plate and indicate the specific data shown on it.

1.5 Technical specifications

Voltage rating	See identification plate on the bottom of the appliance
Power rating	See identification plate on the bottom of the appliance
Power supply	See identification plate on the bottom of the appliance
Casing material	Thermoplastic
Size (w x h x d)	327 x 391 x 473 (mm)
Weight	10,5 kg (approx.)
Cord length (mm)	1200
Water tank capacity	4 Litres
Dreg drawer capacity	25 pods
Pod type	Lavazza
Control panel	Front
Weighted sound pressure level A:	Lower than 70dB
Pump pressure	Max 1.5MPA (15.0 bars)
Operating conditions	Minimum temperature: above 10°C
	Maximum temperature: below 40°C
	Maximum humidity: below 95%
Safety devices	Boiler pressure safety valve
	Termostato di sicurezza

Subject to engineering and manufacturing changes as warranted by technological developments.

Machine in conformity with European Directive 89/336/EEC (Italian Legislative Decree 476 of 04/12/92) concerning electromagnetic compatibility.

1.6 Residual risks

The dispensing area has no guards to prevent accidental contact between hands and coffee, hot drinks or steam.

2 SAFETY RULES

Never place live parts in contact with water: danger of short circuit! Hot water and steam can cause scalding!

Intended use

This coffee machine is designed for commercial use .
Do not make any technical changes or use the machine for purposes other than those stated since this would create serious hazards!
The machine may be used only by adults in full possession of their physical and mental capacities.

Power supply

The machine must be connected to mains power supply by the Service provider, in accordance with the electrical system specifications.

Power cord

Never use the machine if the power cord is defective.
Immediately inform the service provider if the cord and/or plug show to be defective.
Do not pass the cord around corners, over sharp edges or over hot objects and keep it away from oil. Do not use the power cord to carry or pull the machine.
Do not pull out the plug by yanking at the power cord or touch it with wet hands.
Do not let the power cord hang freely from tables or shelves.

Protecting others

Make sure that children are not allowed to play with the machine and/or with packing materials.
Never direct the jet of steam toward yourself or others. Do not touch the steam wand directly with your hands, always use the handles or knobs provided.

Danger of burns

Avoid touching the steam wand and/or coffee/beverage brewing unit.

Space for use and maintenance

The machine must be installed by the service provider in accordance with the safety regulations in force at the time of installation.
Only the service provider is authorised to move the machine.
Do not use the machine outdoors.
To prevent the casing from melting or being damaged, avoid bringing open flames and/or very hot objects near the machine.
Do not use in places where the temperature may drop to a level equal to and/or less than 0°C; if the machine has been exposed to such conditions notify the service provider, who will have to carry out a safety check.

Cleaning

Before cleaning the machine, it is indispensable to put the main switch OFF (0) and remove the plug from the socket. Then wait for the machine to cool down.
Never immerse the machine in water! It is strictly forbidden to attempt to access internal machine parts.
Do not spray water onto the machine to clean it.

Storing the machine

If the machine is to remain out of use for a long time, switch it off and unplug it.
Store it in a dry place out of children's reach. Keep it protected from dust and dirt.

Servicing / Maintenance

In the event of a breakdown, fault or suspected damage after a fall, immediately unplug the machine and notify the service provider or specialised technician.
Never attempt to operate a faulty machine.

Only the service provider and/or a specialised technician are authorised to per-forming servicing and repairs.

Fire safety

In the event of a fire, use carbon dioxide (CO_2) extinguishers. Do not use water or powder extinguishers.

3   KEY TO MACHINE COMPONENTS (FIG.01)

1   Control panel
2   Pod loading tray
3   Brew unit
4   Steam wand
5   Cup rest grill (small cups)
6   Cup rest grill (large cups)
7   Used pod drawer and drip tray
8   Power cord
9   Cup warmer always on
10   ON/OFF switch

3.1   Description of control panel (Fig.02)

11 Large coffee button	When this button is pressed the machine will brew a large coffee (quantity programmed by the service provider).
12 "LANGUAGE" button	It allows the user to display messages in the desired language
13 Espresso button	When this button is pressed the machine will brew an espresso coffee (quantity programmed by the service provider).
14 Manual dispensing button	When this button is pressed the machine will di-spense a quantity of product manually controlled by the user **(the user must stop the machine by pressing the STOP button).**
15 Button 1 - Steam	When you press this button the machine will in-stantly dispense steam
2 - Stop	Pressing this button will stop flow when the machi-ne is brewing coffee/other beverages or dispen-sing steam
16 LCD Display	It displays the machine status and any alarms as well as guiding the user in the operation of the machine.

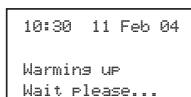## 4   USING THE MACHINE

4.1   Switching on the machine

⚠ **Warning! Only the service provider is authorised to make the con-nection to the mains power supply!**

Before switching on the machine, make sure the plug is properly inserted in the electric socket.

To switch on the machine, move the ON/OFF switch on the back to "I" (Fig.03).

The display will show:
```
10:30  11 Feb 04

Warming up
Wait Please...
```

At this time the machine is warming up.

When the machine reaches the right temperature for brewing the beverage, the display will show:
```
10:30  11 Feb 04
Ready

Insert pod
```
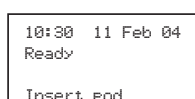
Now the machine is ready to dispense the beverage.

ℹ **Note: if the machine is connected to a coin mechanism, in order to brew coffee or other beverages the user must first insert coins un-til reaching the required amount. For further explanation see section 4.9.**

4.2   Selecting the display language (Fig.04)

The machine has been designed to display messages in different languages.

To select the desired language, press the "LANGUAGE" button until the lan-guage you prefer appears on the display.

ℹ **Note: the display language can be changed at any time during ma-chine operation.**

4.3   Using cups, mugs and glasses

⚠ **Warning! Do not use containers that stick out from the edge of the grills they are resting on.**

The machine is designed to correctly dispense beverages in small cups and/or larger-sized containers.

The cups and/or mugs must be correctly positioned beneath the brew unit.

ℹ **Note: if the cups and/or mugs are not correctly positioned beneath the brew unit, the beverage may spill out of its container.**

When dispensing in small cups, use the upper grill (Fig.05).

When dispensing in larger cups, mugs and/or glasses, use the lower grill, turn-ing the upper grill counterclockwise by hand to move it out of the way (Fig.06).

4.4   Inserting pods

⚠ **Warning! To prepare the desired drinks, use only LAVAZZA pods supplied directly by the service provider. Each pod is designed and made to prepare a single serving.**

⚠ **Do not use pods other than those supplied by the service provider, coffee beans, preground and/or freeze-dried coffee.**

⚠ **Do not reuse the same pod to prepare two or more drinks.**

To insert a pod, it is necessary to open the loading tray.
To open the tray, pull it out all the way (Fig.07).

The display will show:
```
10:30  11 Feb 04

Insert pod
Close pod tray
```
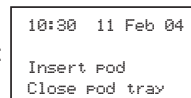
⚠ **Warning! Do not attempt to force it out beyond the limit.**

Take a single pod by hand and place it on the outermost part of the slide (Fig.08).

⚠ **Warning! The pod must be positioned as shown in the picture.**

Gently push the pod into place inside the machine (Fig.09).

ℹ **Note: the pod must be fitted into place without using any further tools; after being inserted, the pod may no longer be extracted.**

When the pod is correctly positioned, close the tray (Fig.10).

The display will show:

```
10:30  11 Feb 04
Ready

Select product
```

⚠️ **Warning! If you meet with any resistance when closing the tray, check the position of the pod.**

⚠️ **It is forbidden to place fingers or any object other than a Lavazza pod inside the tray.**

At this point the pod has been inserted and the user is prompted to select the desired drink.

4.5   Coffee/beverage dispensing

Before dispensing a coffee/beverage make sure that:
1   The machine is warmed up;
2   the pod has been correctly positioned;
3   a cup suitable for the selected product is placed beneath the dispensing tube.
4   the required amount has been inserted (machines with coin mechanism only).

Making espresso (Fig.12)
Press the espresso button. The machine will automatically brew the coffee. On reaching the quantity programmed by the service provider, the machine will automatically stop dispensing coffee.

Making a large coffee (Fig.13)
Press the large coffee button. The machine will automatically brew the coffee. On reaching the quantity programmed by the service provider, the machine will automatically stop dispensing coffee.

Manual dispensing (Fig.14)
Press the manual dispensing button. The machine will automatically start dispensing the selected product; the machine must be stopped by pressing the "Stop" button.

ℹ️ **Note: if the stop button is not pressed, coffee may overflow from the cup; in any case, the machine will stop dispensing on reaching the maximum quantity programmed by the manufacturer.**

The machine will carry out a prebrewing cycle.

The display will show:

```
10:30  11 Feb 04
Prebrewing

Wait please...
```

ℹ️ **Note: the flow of coffee can be shut off at any time by pressing the "Stop" button (see section 4.6).**

```
10:30  11 Feb 04
Erogating Dose

Stop to end
```

On completion of the brewing operation the display will show:

```
10:30  11 Feb 04
Done

Wait please...
```

The machine will automatically discharge the used pod into the dreg drawer and be ready for the next brewing cycle.

4.6   "STOP" dispensing coffee/beverage (Fig.15)

The machine is programmed to automatically stop brewing coffee after it has dispensed the quantity programmed by the service provider for "espresso and large coffee".

To stop the flow of coffee ahead of time, press the "STOP" button (Fig.15).

⚠️ **Warning! The flow must be manually stopped if the manual dispensing function has been selected.**

4.7   Emptying the dreg drawer

ℹ️ **Note: the operator should perform the checking of coffee grounds. Sometimes it is not necessary to empty the dreg drawer as it is indicated in this section.**

ℹ️ **Note: the dreg drawer may be emptied only when the machine is on.**

ℹ️ **Note: every time the dreg drawer is removed for more than 5 seconds, the count of the capsules it contains is restarted.**
When removing the dreg drawer, always empty the used capsules into an appropriate container.

The machine will signal when the dreg drawer has filled to capacity.

The first message warns the user that the dreg drawer must be emptied but the machine will still allow coffee to be brewed; the display will show:

```
10:30  11 Feb 04
Ready

Empty dregdrawer
```

If the drawer is not emptied of used pods, after a few brewing cycles the machine will be disabled; in this case the display will show:

```
10:30  11 Feb 04


Empty dregdrawer
```

Before coffee can be brewed again, the dreg drawer must be emptied of used pods (Fig17 - Fig.18).

ℹ️ **Note: the dreg drawer will also contain liquid residues as a result of dripping after coffee or other beverages have been dispensed; the liquids and pods must be disposed of separately, as appropriate. (Fig.19).**

⚠️ **The pod trap must be fitted back into the dreg drawer before the latter can be inserted in the machine.**

After emptying the dreg drawer, fit it back in place; the display will show:

```
10:30  11 Feb 04
Ready

Insert pod
```

The machine is now ready to make coffee.

⚠️ **Warning! The LAVAZZA pods used with the machine are single-serving pods to be used for the preparation of one drink only. Do not use the same pod to prepare more than one drink.**

ℹ️ **Note: when pulling out the dreg drawer, do not grasp the lower grill; this should remain in contact with the machine.**

LAVAZZA

4.8   Dispensing steam (Fig.16)

ℹ **Steam can be used to froth milk for cappuccino and also to heat beverages.**

⚠ **Danger of scalding! The steam may be preceded by brief sprays of hot water. The steam wand may reach high temperatures: avoid touching it directly with your hands.**

Before dispensing steam make sure that:
1   the machine has warmed up;
2   the steam wand is directed over the large cup rest grill.

Press the steam button (Fig.15) for a few seconds to discharge any water left in the steam wand; shortly only steam will issue from the nozzle. The display will show:

```
10:30  11 Feb 04
Steam

Stop to end
```
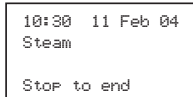
Press the button again (Fig.15) to stop flow.

Position a cup containing the beverage under the steam nozzle (Fig.16); press the steam button (Fig.15).

ℹ **When preparing cappuccino, use only cold milk for best results.**

Move the cup slowly up and down in a circular fashion to heat and/or froth evenly.

After heating/frothing for the desired amount of time, press the button (Fig. 15) to shut off steam.

After this operation, wipe the steam wand clean with a damp cloth.

4.9   Using the coin mechanism (Optional)

⚠ **The coin mechanism is an optional component that can be installed only by a specialised technician.**

If the machine is equipped with a coin mechanism, coins must be inserted in order to dispense beverages.
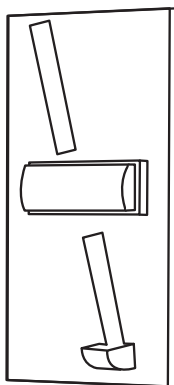
ℹ **Note: no coins need to be inserted in order to dispense steam.**

The display will show:
```
10:30  11 Feb 04
Ready

Insert credit
```
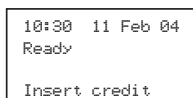
Only after the amount shown has been inserted will the user be able to select the desired coffee/beverage.

Afterward the display will show:
```
10:30  11 Feb 04
Ready

Insert pod
```
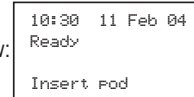
At this point the user can brew coffee or another beverage as described in section 4.4 and below.

ℹ **Note: the manager establishes the amount to be inserted in the coin box to brew coffee or other beverages. The amount inserted can be shown on the display only if the coin mechanism features this option and/or the manager has enabled the function.**

The functions of the coin mechanism are managed by the latter and do not depend on the machine's operation.

5   CLEANING

- Cleaning jobs may be carried out only when the machine is cold and disconnected from the power supply.
- Use a soft cloth dampened with water to clean the appliance.
- Do not immerse the machine in water nor place any of its components in a dishwasher.
- Do not use sharp objects or harsh chemical products (solvents) for cleaning.
- Never dry the machine and/or its components in a microwave or conventional oven.

6   DESCALING

Scale normally forms inside the appliance with use; when the machine needs descaling, the display will show:

```
10:30  11 Feb 04
Ready

Please descale
```
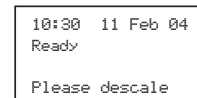
In this case the machine can still be used normally to make coffee. Notify the service provider, who will carry out a descaling treatment.

ℹ **Note: only the service provider is authorised to descale the machine.**

7   MACHINE INDICATIONS AND WARNINGS

This section describes all the messages the machine displays to the user and which actions can and/or must be performed by the user.

Display	Meaning	Actions
10:30 11 Feb 04 Ready Insert pod	The machine is ready to brew coffee.	You can dispense a coffee/beverage.
10:30 11 Feb 04 Ready Insert credit	The machine is equipped with a coin mechanism.	To brew a beverage, insert the amount specified for coffee or other drinks.
10:30 11 Feb 04 Insert pod Close pod tray	The pod loading tray has been opened.	Position a LAVAZZA pod in the tray and close the tray. Close the tray empty.
10:30 11 Feb 04 Ready Select product	The tray has been closed with a LAVAZZA pod inserted.	Dispense the beverage.
10:30 11 Feb 04 Steam Stop to end	The machine is dispensing steam.	Stop flow manually by pressing the STOP button.
10:30 11 Feb 04 Erogating Dose Stop to end	The machine has started the brewing cycle.	Wait until the machine automatically stops dispensing the beverage. Manually shut off flow by pressing the STOP button.
10:30 11 Feb 04 Done Wait please...	The machine has finished dispensing the beverage and is being set in ideal conditions for carrying out the next brewing cycle.	
10:30 11 Feb 04 Insert drawer	The dreg drawer has been removed from place.	Insert the dreg drawer.
10:30 11 Feb 04 Fill with water	The water tank is empty.	Call the service provider, who will fill the machine water tank.
10:30 11 Feb 04 Out of service xx Call service	A machine fault has occurred.	Call the service provider.
10:30 11 Feb 04 Credit Low	The machine is warning the user that the credit for dispensing product is about to run out.	Contact the service provider and purchase new pods.
10:30 11 Feb 04 No credit	The supply of pods has run out so no beverages can be dispensed.	Contact the service provider and purchase new pods.
10:30 11 Feb 04 Ready Please descale	The machine warns of the need to carry out a descaling cycle but still allows beverages to be dispensed.	Call the service provider.

Display	Meaning	Actions
10:30 11 Feb 04 Ready Empty dregdrawer	The machine warns of the need to empty the dreg drawer but still allows beverages to be dispensed. (If enabled)	While the machine is switched on but not working, pull out the dreg drawer and empty it of used pods.
10:30 11 Feb 04 Empty dregdrawer	The dreg drawer must be emptied. (If enabled) It is no longer possible to dispense beverages. (If enabled)	While the machine is switched on but not working, pull out the dreg drawer and empty it of used pods.

Problems	Causes	Remedies
The machine does not turn on	The machine is not connected to the power supply.	Contact the Service provider.
	The ON/OFF switch has not been pressed.	Turn on the machine by pressing the ON/OFF switch.
The machine does not work	No message on the display.	Contact the Service provider.

LAVAZZA

8 HANDLING AND STORAGE

All the operations described in section 8 must be performed exclusively by your service provider or a specialised technician, who must organise all the operating sequences and use suitable means to ensure strict compliance with current safety regulations.

8.1 Handling

During transport and handling, the machine must remain in an upright position according to the indications shown on the packing container.
The machine must be lifted and positioned with care.
Do not shake it.

⚠ **Make sure that no persons are standing within range of the load during lifting and handling operations.**
In difficult conditions, additional personnel should be assigned to oversee the manoeuvres to be carried out.

8.2 Storage

The machine must be kept in the following storage conditions:
- minimum temperature: above 4°C.
- maximum temperature: below 40°C.
- maximum humidity: below 95%

The machine is packed in cardboard containers with expanded polystyrene.

⚠ **Warning. Given the total weight of the packing container, it is forbidden to stack more than three machines. The machine must be stored in its original packing in a NON-humid, NON-dusty place.**

9 INSTALLATION

All the operations described in section 9 must be performed exclusively by your service provider or a specialised technician, who must organise all the operating sequences and use suitable means to ensure strict compliance with current safety regulations.

9.1 Safety rules

- Carefully read the entire instruction book.
- The connection to the mains power supply must be made in accordance with the safety regulations in force in the user's country.
- The machine must be connected to a socket which is:
  - compatible with the type of plug installed on the machine;
  - suitably sized to comply with the ratings shown on the machine identification plate.
  - efficiently earthed.
- The power cord must not:
  - come into contact with any type of liquid: danger of electric shocks and/or fire;
  - be crushed and/or placed in contact with sharp surfaces;
  - be used to move the machine;
  - be used if damaged;
  - be handled with damp or wet hands;
  - be wound in a coil when the machine is being operated.
  - be tampered with.
- It is forbidden to:
  - Install the machine outdoors and other than as directed in Section 9.
  - Use the machine in proximity to inflammable and/or explosive substances.
  - Leave plastic bags, polystyrene, nails etc. within children's reach, as they are sources of potential danger.
  - Allow children to play near the machine.
  - Use spare parts not recommended by the manufacturer.
  - Make any technical changes to the machine.
  - Immerse the machine in any type of liquid.
  - Wash the machine with a spray of water.
  - Use the machine in any manner other than as directed in this instruction book.
  - Install the machine on top of other appliances.
  - Use the machine in an explosive or aggressive atmosphere or where there is a high concentration of dust or oily substances suspended in the air;
  - Use the machine where there is a potential fire hazard;
  - Use the machine to dispense substances that are incompatible with the characteristics of the machine itself;
- Before cleaning the machine, make sure it is unplugged. Do not wash it with petrol and/or solvents of any kind.
- Do not place the machine near heating equipment (like stoves or radiators).
- In the event of a fire, use carbon dioxide (CO_2) extinguishers. Do not use water or powder extinguishers.

9.2. Stop functions

The machine is stopped using the ON/OFF switch.

9.3. List of accessories supplied

Manual: Instructions for operating the machine.

Water hardness test: quick test for determining the actual hardness of the water used to prepare beverages; this test is of fundamental importance for setting the water hardness in the machine.
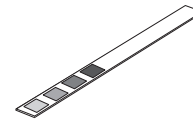
Key for accessing water tank: it is used to prevent unauthorised personnel from accessing the water tank.
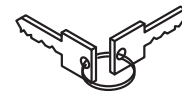
"Aqua Prima" Filter: for perfect coffee, water is no less essential than the right roast level. It has to be clear and fresh.

9.4. Installation-Siting

⚠ **It is forbidden to install the machine outdoors or in places where jets of water or steam are used.**

⚠ **The presence of magnetic fields or vicinity of electrical equipment that generates disturbance may cause the machine electronic control system to malfunction.**

⚠ **Important. As temperatures approach 0°C, the internal parts containing water are subject to freezing. Do not use the machine in such conditions.**

To ensure that the machine works properly and efficiently, the following conditions are recommended:
- ambient temperature: 10°C ÷ 40°C
- maximum humidity: 90%.
- the site should be duly prepared for installation of the machine;
- the machine should rest on a level, solid and firm surface; the surface the machine rests on should incline by no more than 2°;
- the machine should be installed in an adequately lit, ventilated, hygienic location and the electric socket should be within easy reach.

⚠ **Adequate clearance must be provided to allow users to freely access the machine and plug and leave the area immediately in case of need.**

The illustration shows the minimum spaces for accessing:
• the control panel on the front
• the components that may require servicing in case of machine malfunctioning.

Dimensions in mm
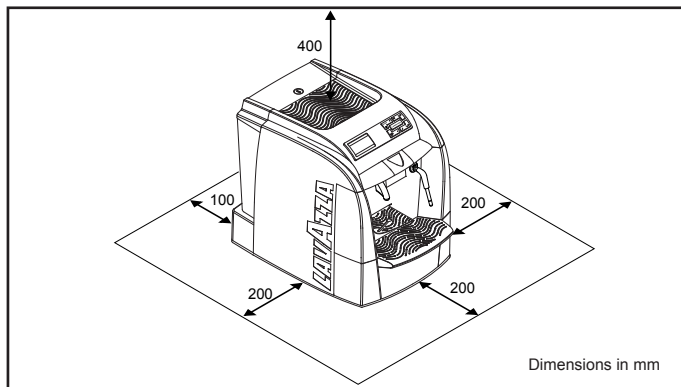
After positioning the packing container near the installation site, proceed as follows:
• make sure that the original packing container is closed and intact and has not been tampered with during transport;
• open the packing;
• check the condition and model of the packed machine;
• check the contents of the bag of accessories enclosed with the machine (see "9.3 List of accessories supplied");
• remove the machine from its original packing container;
• free it from any remaining packing materials;
• then lift the machine and position it in the site prepared beforehand.

9.5. Disposal of packing materials

After the packing container has been opened, the packing materials should be segregated according to type and disposed of in accordance with the regulations in force in the user's country.

> **We recommend keeping the packing container for future conveyance or transport.**

9.6. Electrical connection

> **This job may be performed only by specialised technical personnel or by the service provider.**

The machine is designed to work with single-phase voltage: the voltage rating is shown on the identification plate (1.4 Machine identification).

Before plugging in the machine, make sure that the ON/OFF switch is positioned on "0".
The Service provider makes and is responsible for the electrical connection of the machine.

The machine must be connected to the power supply line via the plug installed on the power cord, bearing in mind:
• The laws and technical standards in force at the time of installation;
• The technical data shown on the plate on the side of the machine.

> **Warning: The electrical socket to which the machine is connected must be situated within convenient reach of users, so that they can easily disconnect the machine from the mains power line when necessary.**

> **It is forbidden to:**
• **Use extension cords of any type.**
• **Replace the original plug.**
• **Use adaptors.**

9.7 Setting the water hardness.

This function allows you to set the degree of water hardness so that the machine will signal the need for a descaling treatment at the right time.

> **Warning. To make this setting, carefully read the directions provided in section 10.**

The hardness of tap water may vary depending on the region.

For this reason, the appliance can be set according to the water hardness in the place where it is to be used, expressed on a scale of 0 to 4.

The appliance is factory set on a standard value (hardness 1).
The setting should be adjusted according to the level of hardness of the water supply, which can be measured using the strip provided with the machine.

Briefly dip (1 second) the strip provided in water and shake it gently.
After one minute the test results can be read on the strip.
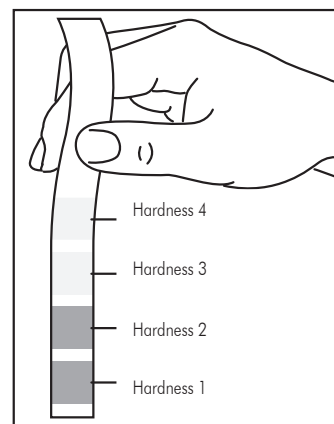
HARDNESS 4 (hard)
HARDNESS 3 (medium)
HARDNESS 2 (soft)
HARDNESS 1 (very soft)
HARDNESS 0 (descale control disabled)

After completing the test, set the corresponding value on the machine.

> **WARNING: before operating the coffee machine, you must install the Aqua Prima filter, supplied with, inside the water tank.**

9.8 "Aqua Prima" Filter and filling the water tank

Properly check the water hardness level and install the "Aqua Prima" filter.

For perfect coffee, water is no less essential than the right roast level.
It has to be clear and fresh.
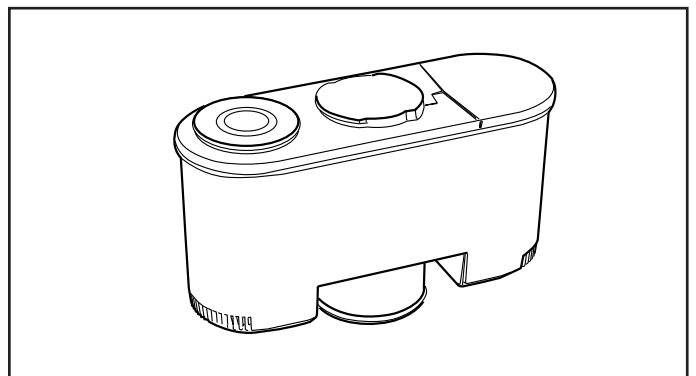
Thanks to its revolutionary system, the "Aqua Prima" filter purifies tap water, eliminating all harmful substances without holding back important minerals.

⚠️ **The "Aqua Prima" filter must be replaced when the machine signals to do so.**

⚠️ **Before descaling, the "Aqua Prima" filter must be removed from the water tank.**

In order to ensure a correct use of the "Aqua Prima" filter, please observe the following recommendations:
1. Store the "Aqua prima" filter in a cool place away from the sun, at a temperature between +5°C and +40°C;
2. Use in areas with temperature not higher than 60°C.
3. It is advisable to wash the "Aqua prima" filter if the machine has been inactive for 3 days or more;
4. Replace filter if the machine has been inactive for 20 days or more;
5. To preserve a filter that has already been opened, place in a plastic airtight bag and store in the refrigerator; do not store in freezer, as this will alter the properties of the filter;
6. Before using the filter, place in the water tank for 30 minutes;
7. Once removed from its package, do not store filter in the open air;
8. The filter must be replaced within 90 days after it has been removed from its package, or after it has filtered 60 litres of drinking water.
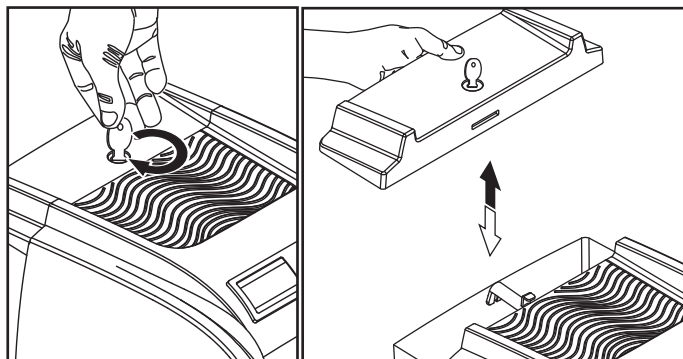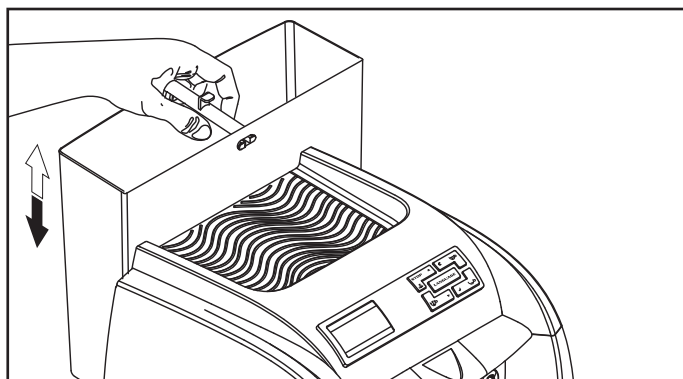
To install the "Aqua Prima" filter, proceed as follows:
1. using the key supplied with the machine, open the lid of the water tank and lift it off.

2. Lift out the tank using the handle provided.

3. take the "Aqua Prima" filter from its package and insert it into the tank; position the reference mark so that it corresponds to the slot;
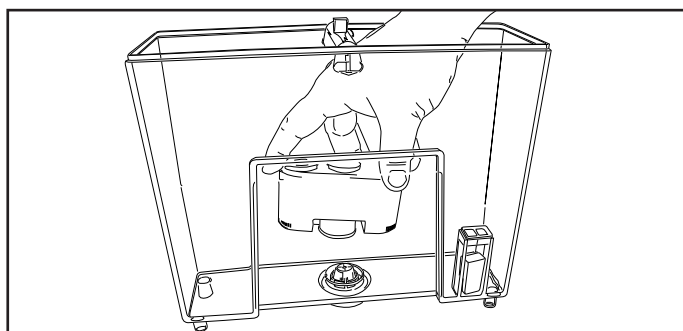
4. insert filter and push fully as you make light oscillating movements;
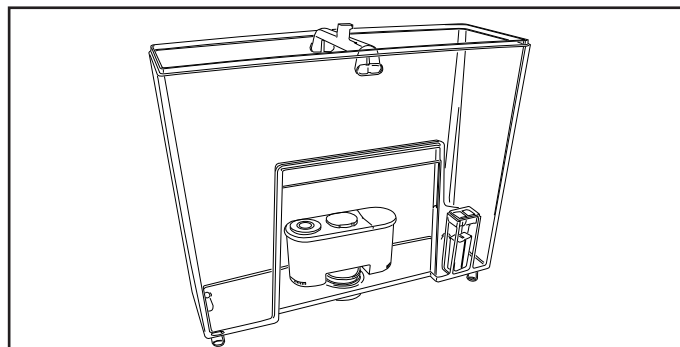
5. fill the water tank with fresh drinking water and correctly place the tank back in the machine.
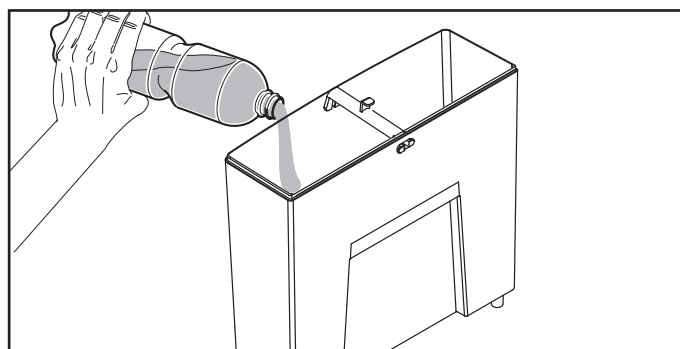
ℹ️ **Note: before using the filter, leave it immersed in water for about 30 minutes, for its activation.**

⚠️ **Warning! The tank may be filled only with fresh drinking water. Hot or carbonated water or other liquids will damage the machine.**

⚠️ **When filling the tank, never exceed the maximum level.**

After filling the water tank, set it back in place, taking care to position it correctly; in this manner the valve situated at the bottom will open and allow the machine to work properly.

Replace the lid on the water tank.

Lock the lid in place using the key provided.

6. go to the programming menu section 10.1 and enable the filter replacement control (2.6. Filter warning);

Go to the service menu as directed in section 10.2 and display the filter activation menu.

```
5.
Enable filter
```

Using the appropriate controls, select "Yes" to perform filter activation.

```
5.
Enable filter
                 Yes
                 ^
```

⚠️ **Note: the activation cycle cannot and must not be interrupted.**

The machine brings the brew group to the working position and dispenses water from the coffee spout. The display will show:

```
Enable filter
in progress

Wait please ...
```

The machine dispenses a preset quantity of water for correct activation of the new "Aqua Prima" filter.
When the cycle is complete, the display will show:

```
5.
Enable filter
```

Exit the service menu. The machine will go back into the normal operating mode.
Empty the dreg drawer of the filter rinse water.

ℹ️ **Note: set machine to the water hardness value which is immediately below the measured value. If 3 squares changed in colour, then the value to be set is 2.**

Now the machine is ready to be switched on and to dispense drinks.

10 MACHINE PROGRAMMING

🔑 **All the operations described in section 10 must be performed exclusively by your service provider or a specialised technician, who must organise all the operating sequences and use suitable means to ensure strict compliance with current safety regulations.**

The specialised technician or service provider can change some machine operating parameters according to the personal needs of users.

There are two menus that can be used:
1 Programming menu;
2 Service menu.

10.1 Programming menu

To access the programming menu, proceed as follows:
1 Turn off the machine by pressing the ON/OFF switch,
2 Press the "large coffee" button and simultaneously turn the machine back on by pressing the ON/OFF switch.
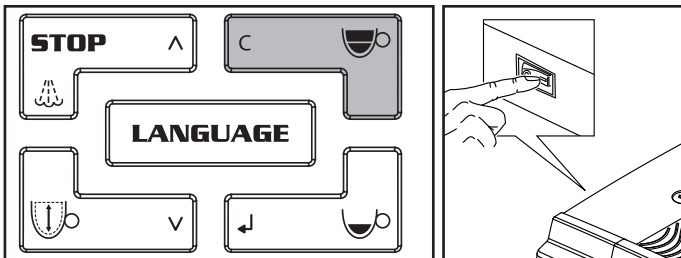
Section 10.4 lists all the functions available in this menu.

⚠️ **The menu must be PASSWORD protected.**

⚠️ **The PASSWORD must be set during the machine initialisation phase to prevent access of unauthorised personnel.**

10.2 Service menu

To access the service menu, proceed as follows:
1 Turn off the machine by pressing the ON/OFF switch,
2 Press the "STOP" button and simultaneously turn the machine back on by pressing the ON/OFF switch.
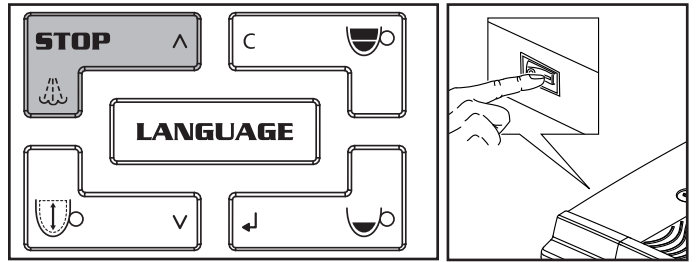
Section 10.5 lists all the functions available in this menu.

⚠️ **The menu must be PASSWORD protected.**

⚠️ **The PASSWORD must be set during the machine initialisation phase to prevent access of unauthorised personnel.**

10.3 Programming commands

When you access the machine programming or service menu, the keys take on different functions.

"Page up/edit"
This key enables you to:
1 browse the pages of a menu;
2 change parameters once they have been made editable with the **ENTER** key.
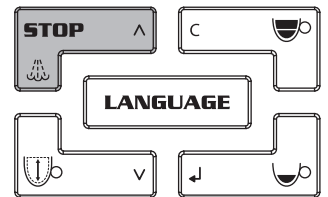
"Page down/edit"
This key enables you to:
1 browse the pages of a menu;
2 change parameters once they have been made editable with the **ENTER** key.
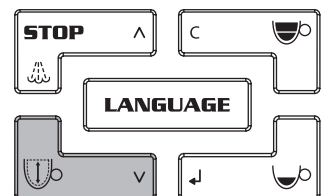
"Select/confirm" (ENTER)
This key enables you to:
1 select the function displayed;
2 make a parameter/value edita-ble;
3 confirm a parameter/value once it has been made editable.

"ESC"
This key can be pressed to exit without saving changes to the edited or selected parameter.

10.4 Description of programming menu

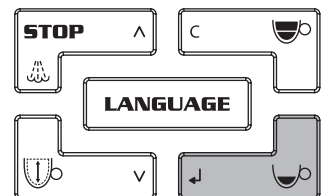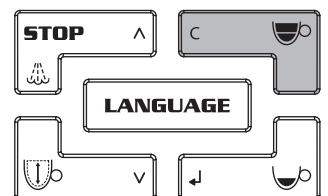| Menu		Notes
Password		Required only if other than 0.
1. Identification	1.1. Machine code	Machine identification code.
	1.2. Model	Read only.
	1.3. Version	Read only.
	1.4. Asset Number	Service provider identification code.
2. Setup	2.1. Temperatures 2.1.1. Std. temperature Default: 100°C	Operating temperature when machine is "warmed up".
	2.2. Programme doses 2.2.1. Dose water short Default: 165 2.2.2. Dose water long Default: 275	Qty. small drink (it is a numerical parameter without any physical equivalent, e.g. cc). Qty. large drink (it is a numerical parameter without any physical equivalent e.g. cc).
	2.3. Prebrewing Default: Medium	Prebrewing time.
	2.4. Ventilate Default: No	Enables/disables rinse cycle when machine is switched on (this function will only be performed when the machine is cold).
	2.5. Descale 2.5.1. Water hardness Default: 1	Range: 0-4 - Water hardness setting to determine the quantity of water after which the machine will signal a descaling alarm. 0 = disables the descale control function.
	2.5.2. Descal. warning Default: Yes	Enables/Disables display of descaling alarm.
	2.6. Filter warning Default: No	Enables/Disables display of an alarm message indicating that the filter needs replacing.
	2.7. Credits 2.7.1. Credit control Default: No	Enable/Disable the dispensing control via credit management.
	2.7.2. Credits warning Default: No	Enable/Disable the display of alarms "Credit low" and "No credit"
	2.8. Payment method 2.8.1. Enable system Default: No	Enables/Disables brewing/dispensing by means of an external coin mechanism.
	2.8.2. Display credit Default: No	Enables/Disables display of the amount inserted in the coin box.
	2.9 Grounds control Default: Yes	It enables/disables the machine to brew without checking the number of used pods in the dump box.
3. Save energy	3.1. Stand-by enabled Default: No	Enables/disables stand-by function.
	3.2. Ritardo stand-by Default: 10	Elapsed time in minutes since last use before machine switches off when in the Stand-by time band.
	3.3. Monday 3.3.1. Switch on time Default: 08.00 3.3.2. Switch off time Default: 20.00	It enables you to program the machine ON/OFF times for Monday.
	3.4. Tuesday 3.4.1. Switch on time 3.4.2. Switch off time	It enables you to program the machine ON/OFF times for Tuesday.
	3.5. Wednesday 3.5.1. Switch on time 3.5.2. Switch off time	It enables you to program the machine ON/OFF times for Wednesday.
	3.6. Thursday 3.6.1. Switch on time 3.6.2. Switch off time	It enables you to program the machine ON/OFF times for Thursday.
	3.7. Friday 3.7.1. Switch on time 3.7.2. Switch off time	It enables you to program the machine ON/OFF times for Friday.
	3.8. Saturday 3.8.1. Switch on time 3.8.2. Switch off time	It enables you to program the machine ON/OFF times for Saturday.
	3.9. Sunday 3.9.1. Switch on time 3.9.2. Switch off time	It enables you to program the machine ON/OFF times for Sunday.
4. Security	4.1. Password Default: 000000	sets the password for accessing the programming menu (6 digits)
	4.2. Service password Default: 0000	sets the password for accessing the service menu (4 digits)
5. Reset to default		selecting "Yes" will restore all default settings
6. Exit		Press ENTER to quit.

10.5 Description of service menu

Menu		Notes
Password		Required only if other than 0
1. Date & Time	1.1. Time	Sets the current time
	1.2. Date 1.2.1. Day 1.2.2. Month 1.2.3. Year 1.2.4. Day of the week	
2. Audit	2.1. Total from reset 2.1.1. Total from reset	Number of total products since last reset
	2.1.2. P1 from reset	Number of type 1 products (espresso) since last reset
	2.1.3. P2 from reset	Number of type 2 products (long coffee) since last reset
	2.1.4. P3 from reset	Number of type 3 products (free cycle) since last reset
	2.1.5. Last Reset	Read only - Date and time of last reset
	2.1.6 Reset Audit	Selecting "Yes" will clear all partial counters
	2.2. Total from init 2.2.1. Total from init	Number of product totals since the beginning of the machine's life
	2.2.2. P1 from init	Number of type 1 products (espresso) since the beginning of the machine's life
	2.2.3. P2 from init	Number of type 2 products (long coffee) since the beginning of the machine's life
	2.2.4. Pr3 from init	Number of type 3 products (free cycle) since the beginning of the machine's life
	2.2.5. Last init	Read only - Date and time of last initialization
3. Brew unit wash		Washing of the brew group is performed
4. Descale	4.1. Qty till descale	Remaining quantity of water to be dispensed before having to perform next decalcification (expressed in litres).
	4.2. Final descale	Date and time of last descaling.
	4.3. Do it now	Pressing "Enter" will launch a descaling cycle.
5. Enable filter		The new filter installed in the machine undergoes a rinse cycle.
6. Errors	6.1. Error log 6.1.1. Display of errors with up/down keys	The last N errors can be displayed: index 0 = error of oldest date. May be accessed only if there is at least one error.
	6.2. Reset log	Selecting "Yes" will delete the list of the last errors.
	6.3. Errors reset	Selecting "Yes" will cancel any Out-of-Service conditions that do not automatically reset.
7. Credits	7.1. Add credits 0	The value indicates the number of credits that are to be added to those already in the machine.
	7.2. Zero credits Default: No	Select "Yes" to zero all credits in the machine.
	7.3. Alarm level 0	The value indicates the quantity of residual credits below which the message "Credit low" is displayed **Note: the message is only displayed if enabled.**
8. Exit		Press ENTER to quit.

10.6 Changing a parameter

All editable parameters can be very easily changed.

When the page containing the value you wish to change is displayed, press "Enter".

```
2.1.2
Std temperature
              100
```
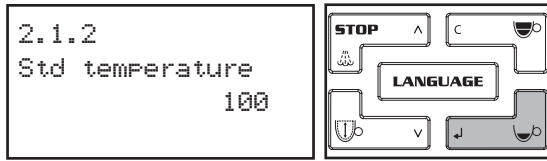

⚠️ **Warning! When you change a machine operating parameter, you should be aware that you are changing an operating parameter set by the manufacturer for the purpose of ensuring optimal machine performance.**

The value will become editable and the "⌄" symbol will appear beneath the digit to be changed.

```
2.1.2
Std temperature
              100
               ⌄
```
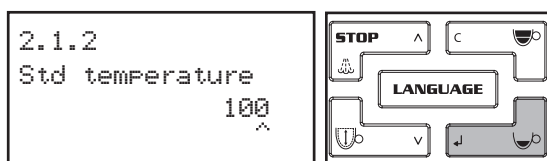

Press the up/down keys to change the value.

When the desired value is displayed, press "ENTER" to confirm.

The value will be memorised and the next digit will become available for editing.

```
2.1.2
Std temperature
              100
               ⌄
```


When the desired value is displayed, press "ENTER".

The value will be memorised and the next digit will become available for editing.

```
2.1.2
Std temperature
              100
               ⌄
```


When the desired value is displayed, press "ENTER".

The "⌄" symbol will disappear and the settings will take effect only when you exit the program mode.

10.7 Exiting the program mode

To quit the program mode, the following page must be displayed.

When the message appears on the display, press "ENTER".

```
8
Exit
```


ℹ️ **The number contained in the screen to exit the program mode can vary according to the selected menu.**

11 CLEANING

🔑 **All the operations described in section 11 must be performed exclusively by your service provider or a specialised technician, who must organise all the operating sequences and use suitable means to ensure strict compliance with current safety regulations.**

⚠️ **Warning. Before undertaking any maintenance and/or cleaning jobs, switch off the machine, unplug it and wait for it to cool down.**

To ensure that the machine delivers optimal performance and dispenses drinks of the best quality, carefully abide by the instructions contained herein.

ℹ️ **Unless otherwise specified, non-removable components and the machine itself should be cleaned only with cold or lukewarm water using non-abrasive sponges and damp cloths (do not attempt to clean exposed electrical parts in this manner).**

- Do not use any detergent or solvent which could impair the machine's form or functionality.
- Do not immerse the machine in water or other liquids: this will damage the machine.
- Do not wash any of the machine components in a dishwasher.
- Always dry machine components by hand, without placing them in a conventional or microwave oven.
- Do not spray water directly onto the machine.
- All the parts requiring cleaning are easily accessible so no tools are needed.
- Regular maintenance and cleaning will preserve the machine and keep it performing efficiently for a longer time as well as ensuring compliance with basic standards of hygiene.

⚠️ **Important. The machine should undergo maintenance at the frequencies shown in the routine maintenance table in section 11.1 of this instruction book.**

11.1 Frequency of cleaning

To ensure that the appliance performs efficiently, it is recommended to carry out the cleaning and maintenance operations described in the table below.

Operation to be performed	When signalled	At every refill	After 2 refill
Empty out clean the dreg drawer.	▬	▬	
Clean the pod loading slide.			▬
Clean the water tank.		▬	
Steam wand		▬	

11.2 Cleaning the water tank

The water tank must be cleaned every time it is to be refilled.
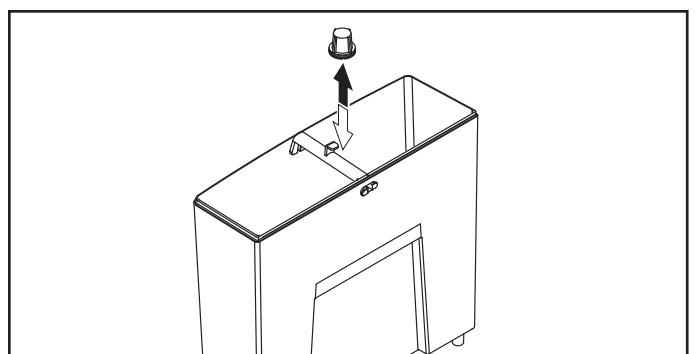
On such occasions the condition of the filter inside the tank must also be checked. The filter can be cleaned with warm water.
Turn slightly to fit the filter back in place.

11.3   Cleaning the dreg drawer

The dreg drawer must be emptied and cleaned every time the machine indicates to do so.
For directions on how to carry out this operation see section 4.7.

In addition, whenever maintenance is performed on the machine it is a good idea to remove and clean the dreg drawer accordingly.
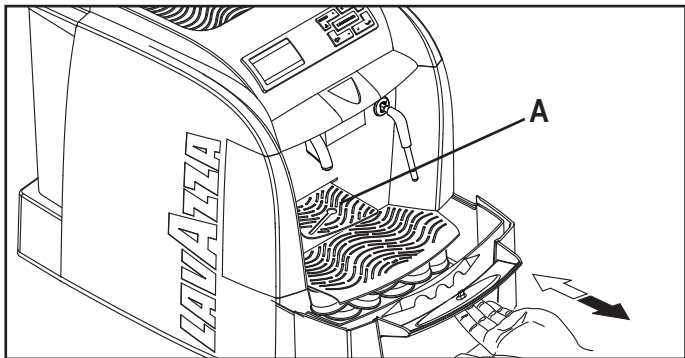

On such occasions it is also recommended to clean the grills on which the small and large cups rest.

Check that the cup rest (A) can turn freely without impediments.
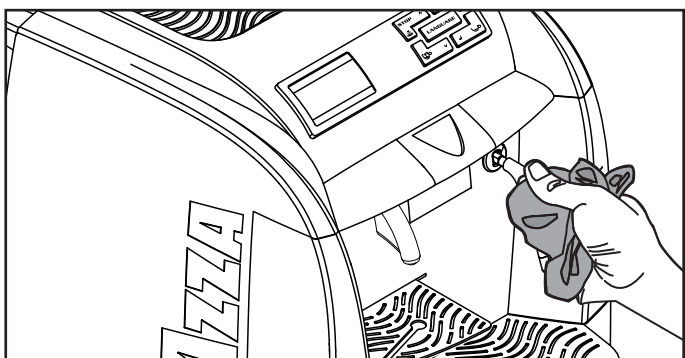
11.4   Cleaning the pod loading tray

Check the condition of the pod tray and if necessary clean it using a cloth dampened with water.

⚠ **Warning. Do not use detergents to clean the tray, as it may be difficult to remove detergent residues.**
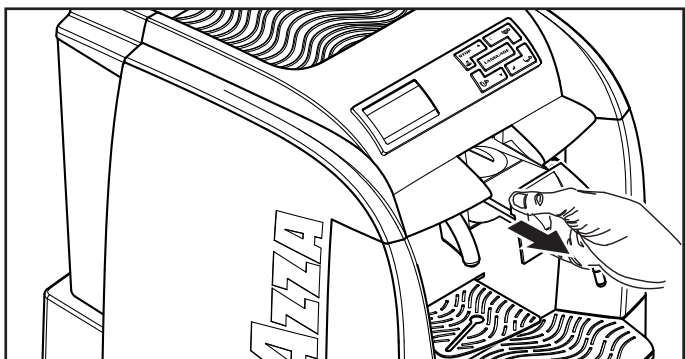
Check that the tray slides smoothly and easily

11.5   Cleaning the steam wand

Check the condition of the steam wand (4) and wipe it clean with a damp cloth.

11.6   Descaling

⚠ **Warning.**
Never use vinegar, as this would cause damage to the machine!

⚠ **Before descaling, the "Aqua Prima" filter must be removed from the water tank.**

Descaling serves to remove limescale deposits from surfaces and openings in the water circuit, thereby keeping the valves, heating controls and other important elements in perfect working order.

⚠ **Important. Given the complexity of the machine water circuit, the descaling procedure described below is not able to reach all components.**
In fact, components such as the brew unit and the plastic pin/valve connecting it are excluded from the cycle.

The descaling procedure must be carried out regularly, every 3 – 4 months. In areas where the water hardness is very high, we recommend more frequent descaling.

Should the user not decalcify the machine at the recommended intervals, this machine is equipped with a special counter that (if activated via the appropriate menu), according to the quantity of water dispensed, warns of the necessity to carry out this operation urgently.

In such a case the display will show this message.

```
10:30   11 Feb 04
Ready


Please descale
```
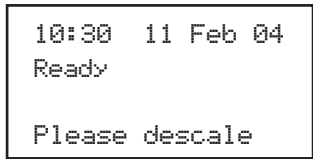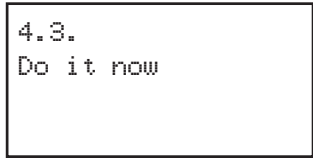
When this message appears, the machine will continue to work but should be descaled as soon as possible.

Go to the service menu as directed in section 10.2 and display the descaling menu.

```
4.
Descale

```
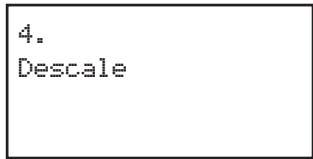
Using the appropriate commands, select "Do it now" to launch the descaling cycle.

```
4.3.
Do it now

```

⚠ **Note: the descaling cycle cannot and must not be interrupted.**

The machine heats the boiler to the correct temperature for carrying out the decalcification cycle properly. If the machine has just been switched on, the boiler is preheated. If the machine is hot, an automatic cooling cycle is performed, dispensing water into the drip tray.

```
Descale

Warming up
Wait please...
```
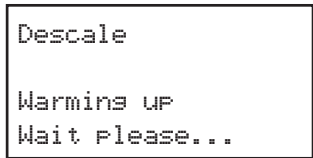
Mix the descaling agent with water as directed on the product package.

ℹ️ **Note: it is advisable to use up to 1 litre of the prepared solution for the decalcifying process.**

```
Descale
Insert descal.

Ent. to start
```

⚠️ **Warning. Use only a non-toxic, non-harmful descaling product specific for coffee machines.**

Pour the descaling solution into the tank and then place the tank in the machine.

⚠️ **The descaling solution will be discharged into the dreg drawer/drip tray; empty the dreg drawer before starting the descaling cycle.**

Press "ENTER" to start the descaling cycle. The machine will launch an automatic descaling cycle.

```
Descale
in progress

Wait please...
```

```
Descale
in progress
Ventilate
Fill with water
```

When this message appears, it means that the machine has used up the descaling solution inside the water tank.

Take out the tank, wash it thoroughly and refill it with fresh drinking water. Place the tank back in the machine.

⚠️ **Empty the descaling solution from the dreg drawer/drip tray before starting the rinse cycle.**

```
Descale
in progress
Ventilate
Ent. to start
```

Press "ENTER" to start the cycle for rinsing out the internal circuit; the machine will launch the automatic rinse cycle.

```
Descale
in progress
Ventilate
Wait please...
```

When this message appears, it means that the machine has completed the automatic rinse cycle.

```
Descale
executed

```

⚠️ **Empty the rinse water from the dreg drawer/drip tray before resuming normal machine operation.**
Note: the descale counters reset automatically.

Exit the service menu. The machine will go back into the normal operating mode.

11.7 Brew group washing

⚠️ **The brew group can only be cleaned following the instructions in this paragraph.**

This program enables the cleaning of all parts involved in coffee brewing.

Go to the service menu as described in section 10.2 of the instruction manual and display the menu for group washing.

```
3
Brew unit wash


```

Select the "Yes" option by using the appropriate controls.

```
3
Brew unit wash
              Yes
               ^
```

Confirm the option to start the brew group washing. The display shows:

```
Brew unit wash
in progress

Wait please ...
```

The machine washes the brew group by dispensing water from the spout.

When washing has ended, exit the service menu.

12 DISPOSAL

The waste materials resulting from the dismantlement of the machine must be disposed of in such a way as to safeguard the environment and avoid polluting soil, water and air.

In all cases it will be necessary to comply with the applicable local laws.

Render the machine unusable by cutting the power supply cord.

At the end of its life take the machine to a suitable waste collection facility.

⚠️ **Important.**
The battery on the electronic card must be removed prior to disposal of the appliance.
The batteries must be safely disposed of.