



D8

User, installation and servicing instructions EN
(Original instructions)

Manuel d'installation, d'utilisation et d'entretien FR
(Instructions originales)

Professional coffee machine

Machine à café professionnelle

Congratulations for having purchased a SANREMO product: each of our products is the result of careful research, in constant collaboration with coffee lovers from all over the world. That's why your opinion is extremely important to us: thanks to your experience and collaboration we will be able to improve every day, to always get the best in every SANREMO creation.

SANREMO, think about it.

Nous vous félicitons d'avoir acheté un produit SANREMO : chacun de nos articles est le fruit d'une recherche attentive, en collaboration permanente avec les amateurs de café du monde entier. Voilà pourquoi votre opinion est extrêmement importante pour nous : grâce à votre expérience et collaboration nous saurons nous améliorer de jour en jour pour obtenir toujours le meilleur de chaque création SANREMO.

SANREMO, think about it.

ENGLISH **4**
FRANÇAIS **61**



EN Manufacturer

FR Fabricant

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TECHNICAL DATA PLATE

The machine is provided with a nameplate showing its data. Ensure that the product is provided with it and if not, immediately inform the manufacturer and/or dealer.

Machines without a nameplate must not be used. Failure to respect this point will lead to the forfeiture of all liability of the manufacturer.

It is advisable to write down the machine data in the table below, in order to facilitate any reports to the sales network.

<div style="text-align: center;"> <h1 style="margin: 0;">SANREMO</h1> <h2 style="margin: 0;">COFFEEMACHINES</h2> </div> <p>mod _____ type _____</p> <p>_____ W _____ V _____ N _____ Hz</p> <p>S.N. _____ boiler 1: _____</p> <p>P.max: _____ boiler 2: _____</p> <p>water supply: _____</p>	<p style="text-align: center;">MADE IN ITALY Via G. Bortolan, 52 31050 VASCON (TV) ITALY</p> <div style="border: 1px dashed black; padding: 5px; display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  </div> <div style="text-align: center;">  </div> </div> <div style="text-align: right; margin-top: 5px;">  </div>
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Abbreviation	Description	Value
mod	Model	
type	Machine identification	
W	Power	
V	Power supply voltage	
N	Single phase / three phase	
HZ	Frequency	
S.N.	Serial number	
P. max	Maximum pressure	
boiler 1	Maximum pressure of boiler 1	
boiler 2	Maximum pressure of boiler 2	
water supply	Supply network pressure	
(A)	Identification of certifications	

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REQUESTS AND INFORMATION

For any requests or further information on the use of the machine, on anything not mentioned in this manual or for technical assistance, please contact the SANREMO coffee machines s.r.l. technical service using the following references:

SANREMO coffee machines s.r.l.

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STORAGE

Keep one copy in the vicinity of the machine for immediate use by the user, and store the second copy in a suitable place.

In case of loss or deterioration, request additional copies of the manual from SANREMO coffee machines s.r.l.

This manual reflects the state of the machine when it was developed.

Please note that under current legislation, the instruction manual is an integral part of the machine and must therefore accompany it whenever it is moved.

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GENERAL RULES AND WARNINGS

1 GENERAL WARNINGS

- before carrying out any operation on the machine, this manual must be read carefully and understood;
 - all Markings and Warnings applied to the machine are to be considered an integral part of this manual: their integrity and legibility must be maintained throughout the service life of the machine and must be restored when deteriorated or damaged;
 - this manual provides the necessary instructions for safe installation, adjustment, operation, routine maintenance and disposal of the machine at the end of its service life;
 - this manual is intended to supplement the safety regulations in force in the country of use. If in doubt, contact your local distributor for clarification.
- The use of any electrical device shall entail compliance with the following basic rules:
- do not touch the device with wet or damp hands or feet;
 - do not use the device when barefoot;
 - do not pull the power cable to disconnect the device from the power supply mains;
 - do not pull or bend the power cable;
 - in the event of a fault and/or malfunction of the device, switch it off completely and do not try to directly repair it in any way. Only contact a Service Centre authorised by the manufacturer;
 - in order to ensure the efficiency of the device and its proper operation, it is essential to follow the manufacturer's instructions and carry out the routine maintenance.



IMPORTANT

The Manufacturer is not responsible for any damage to property or persons caused by failure to observe the instructions in this manual and the safety regulations in force in the country of use.

1.1 SIGNS

Pictograms on the machine	
	Electrocution hazard
	Burn hazard Hot jet projection hazard (steam or hot water)
	Crushing hazard
	Fire hazard
	General hazard

Manual symbols	
	Caution: Failure to observe this warning may result in faults or malfunctions. Warning: Failure to observe this warning may result in personal damage and/or material damage to the machine.
	Information, Tip, Note. This symbol indicates useful additional information.
	Maintenance/adjustment activities to be carried out by authorised technicians

PPE to be used when handling, installing and maintaining the machine

	Safety gloves for protection against sharp parts inside the machine or hot surfaces.
	Safety shoes for protection against falling machine or machine parts.
	Goggles for protection against any water or steam jets

1.2 INTENDED USE

The machine covered by this manual is designed to:

- produce espresso coffee, in cups intended for human consumption, from ground coffee powder inserted in the filter holders supplied with the machine;
- dispense hot water intended for human consumption using the infusion dispenser in 250ml containers;
- dispense steam through steam wands for heating drinks intended for human consumption on a discontinuous manner and in open containers with a maximum capacity of 500ml;
- store empty coffee and cappuccino cups on the cup support plate.

Only one professional operator is required per machine. The operator personnel must:

- be instructed in the use of the machine;
- know hygiene rules;
- know safety rules;
- be able to properly treat the food for which the machine is designed.

1.3 FORESEEABLE MISUSE

Any use other than the intended use is considered to be misuse.

In particular, do not:

- have untrained personnel operate the machine;
- have the machine operated by personnel who have taken substances that reduce reaction time;
- supply liquids to the machine other than drinking water that has been properly filtered and softened;
- introduce ground products other than coffee in the coffee dispensers;
- dispense hot water for cleaning;
- use steam to heat non-food liquids;
- use steam to clean objects or surfaces in general;
- store objects or containers that are not suitable for contact with food on the cup support plate;
- place containers containing liquids on the cup support plate;

- use the cup support plate to dry cloths or rags, especially if they are not suitable for food contact;
- use the machine if it is very wet;
- cover the ventilation slots of the machine with any object.

1.4 PERSONNEL

Notes on personnel allowed to operate the machine in compliance with standard IEC 60335-1 and IEC60335-2-75.

Definition of Child: a Child is a natural person who cannot be attributed legal responsibility for any damage to persons, animals or property that occurred as a result of actions performed by the Child and which will be attributed to the child’s legal guardian.

For the age definition criteria and legal limits of the definition of Child, refer to the legislation of the country where the machine covered by this manual is installed and used.

Below are notes about the personnel allowed to approach and interact with the machine:

1. children must be supervised so that they do not play with the machine (IEC 60335-1 chapter 7.12);
2. the machine is not suitable for use by persons (including Children) with reduced physical, sensory or mental capabilities or lack of training or experience, except when they are supervised and instructed by personnel responsible for their safety (IEC 60335-1 chapter 7.12);
3. in the case of persons with reduced physical, sensory or mental capabilities, it is the duty of the employer with the help of the competent physician to assess the person's suitability to operate on the machine (Machinery Directive);
4. the machine must be installed in an area where access is permitted only to personnel trained on the machine and having experience in using it, with particular attention to safety and hygiene (IEC 60335-2-75 chapter 7.12.1 & 7.12.102);
5. if it is intended that the machine can also be used by untrained personnel (Appliances of the Supervised type) or by the persons referred to in point 2, it shall be installed in an area which ensures continuous monitoring by trained personnel experienced in the safe use of the machine (IEC 60335-2-75 chapter 7.12.1).

1.5 REFERENCES TO THE LEGISLATION

For the regulatory references, refer to the machine declaration of conformity attached to the manual.

1.6 FIRE HAZARD



FIRE HAZARD

DO NOT use water if the machine is powered.

In the event of a fire on the machine, proceed as follows:

1. disconnect the power supply;
2. use fire extinguishers appropriate to the type of fire in question.

1.7 RISK OF EXPLOSION

The machine CANNOT be installed in areas classified as potentially explosive.

1.8 NOISE LEVEL

The noise emission value produced by the machine is within the legal limits and is less than <70dBA.

1.9 VIBRATIONS

The machine is not a source of vibrations harmful to the operator or the surrounding environment.

SAFETY

2 SAFETY

2.1 SAFETY LABELS

In all the areas that are dangerous for the operator or technician, there are warning labels with explanatory pictograms that must be carefully observed by anyone preparing to work on it.



IMPORTANT

Failure to comply with the information on the labels relieves the Manufacturer from liability for any direct or indirect damage to property or persons caused by improper use of the machine.



ELECTRICAL HAZARD

Danger: voltage on.
Nameplate located on all live areas.
Do not work while the voltage is on.



THERMAL HAZARD

Danger of burning.
Label located on all hot areas.

2.2 SAFETY PROTECTIONS

There are two types of safety systems designed and fitted to the machine:

- mechanical safety devices;
- electrical/electronic safety devices.

2.2.1 MECHANICAL SAFETY DEVICES

The mechanical safety devices are as follows:

- panels enclosing all electrical/electronic components and the boiler, fully closed with screws;
- working surface fitted with grille and tray to collect fluids;
- controls located on the top part of the machine, above the dispensing areas;
- safety relief valve on the coffee supply circuit;
- relief valve on the boiler;
- check valve on the water line.

2.2.2 ELECTRICAL/ELECTRONIC SAFETY DEVICES

The electrical/electronic safety devices are as follows:

- thermal breakers on motors;
- safety thermostats to monitor overheating;

2.3 OPERATOR AREAS

The machine is operated by only one operator, who stands in front of the machine to prepare coffee and other hot drinks with ease.

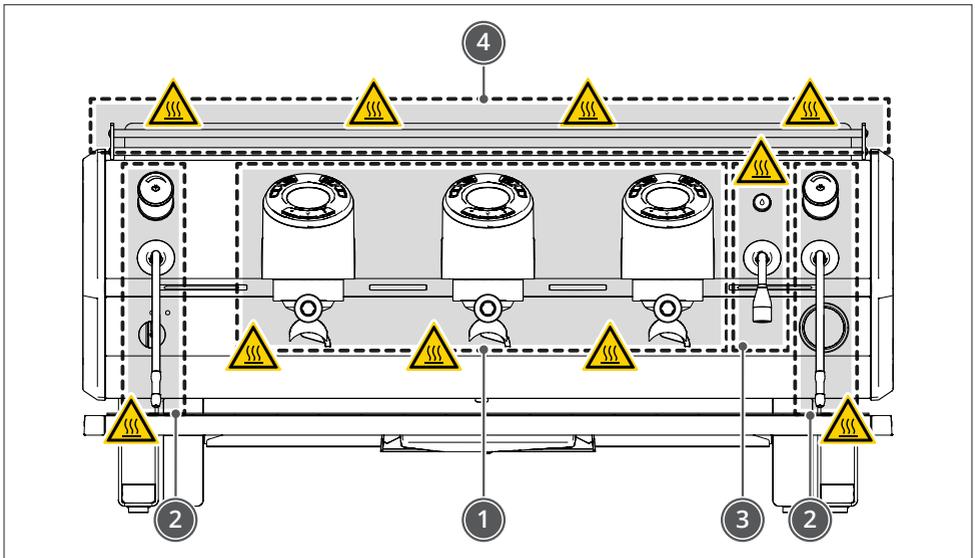
2.4 AREAS WITH RESIDUAL RISKS

Residual risks are addressed through appropriate personnel training and the use of personal protective equipment (PPE).

Areas with residual risks are areas that cannot be protected due to the specific type of operation they are used for.

The areas with residual risks of the machine are as follows:

- the area of the groups (1), when dispensing coffee;
- the steam wand area (2), when heating drinks;
- the hot water dispensing area (3);
- the cup heating area (4).



THERMAL HAZARD

Risk of burns from hot parts or parts that can overheat.

DESCRIPTION

3 DESCRIPTION OF THE MACHINE

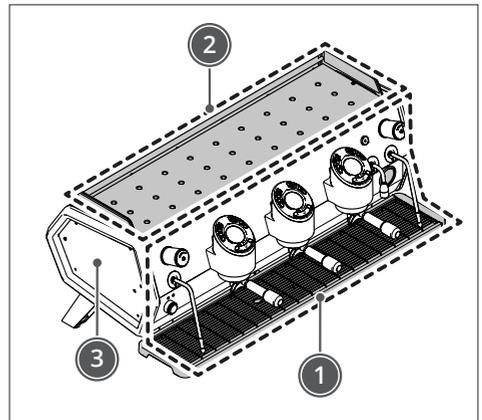
The D8 family belongs to the category of Professional Machines for espresso coffee production.

For coffee production it uses an innovative hybrid heating circuit that allows you to adjust the coffee dispensing temperature directly on the dispensing group, thus making it independent of the steam boiler temperature.

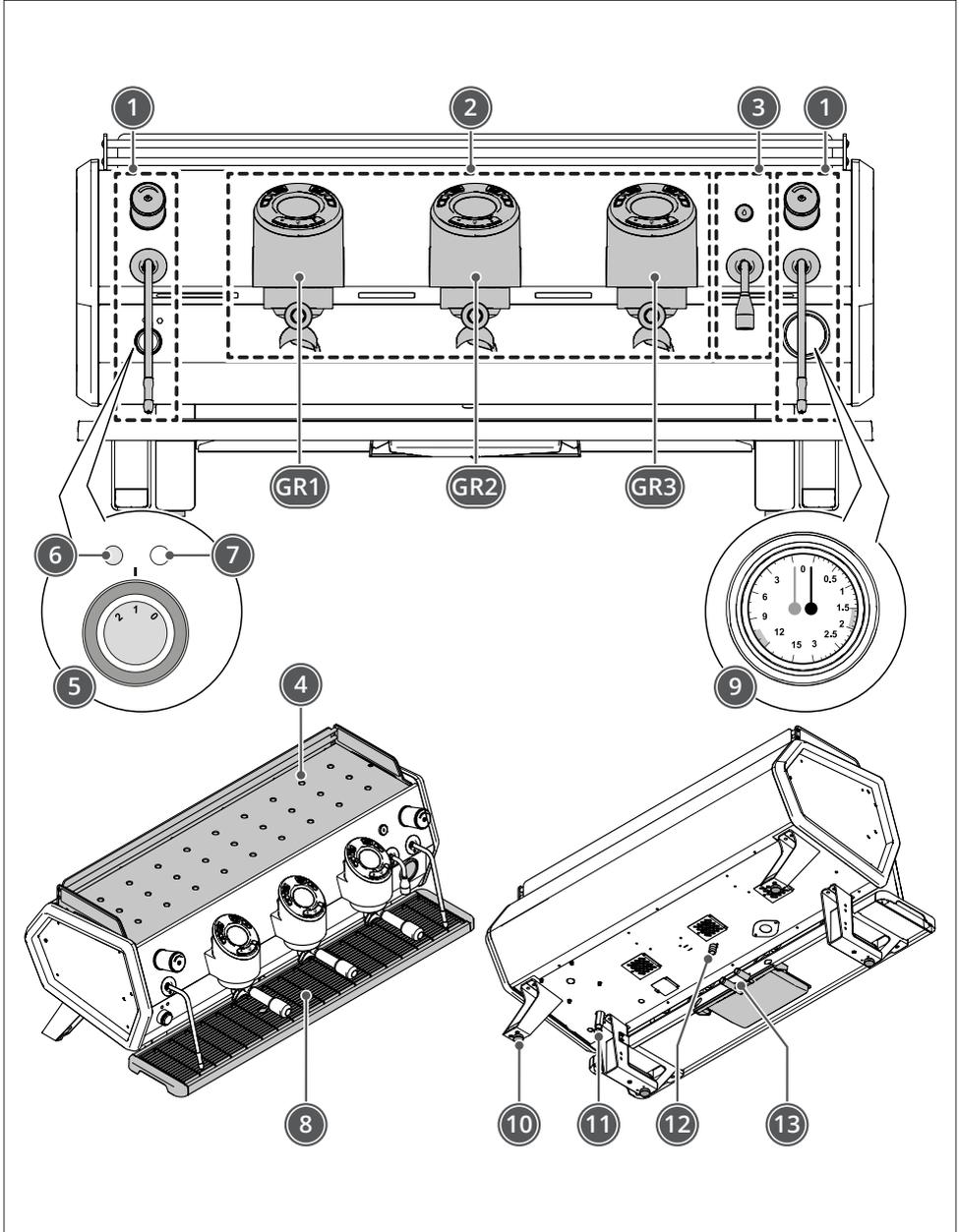
The main structure of the machine is entirely made of steel and can be divided into three areas:

- the working area (1), located at the front of the machine which always includes:
 - left-hand steam wand operated by means of a mechanical tap;
 - 2 to 3 espresso coffee dispensing groups that are operated via the push-button panels on top of the group;
 - hot water dispensing tap operated via an electronic button;
 - right-hand steam wand operated by means of a mechanical tap;
 - drain plate with support grid for cups or work containers. This area can be optionally equipped with additional lighting to improve visibility on the work surface.

- The cup storage area (2) located above the machine always includes:
 - cup containment system on three sides;
 - grids made of plastic material suitable for contact with food to support the cups;
 - plate (inside the machine) for collection of the water resulting from the drying of the cups. On request, the cup support plate can be equipped with an additional heating element to heat the cups.
- The area inside the machine (3), only accessible to authorised maintenance personnel.



3.1 STRUCTURE



3.1.1 KEY TO COMPONENTS

Pos.	Description	
1	Steam dispenser	Knob
		Steam wand
2	Coffee dispenser Minimum configuration 2 groups maximum 3 groups. - GR1 - dispensing group 1 - GR2 - dispensing group 2 - GR3 - dispensing group 3	Display
		Coffee filter
		Filter holder
3	Hot water dispenser	Button
		Hot water outlet pipe
4	Cup support plate	
5	3-position switch: - Position 0: machine OFF - Position 1: machine powered - Position 2: machine ON	
6	Power indicator light (ON in position 1 - 2)	
7	Cup heating plate ON/OFF indicator light (if fitted)	
8	Waste water collection tray	
9	Boiler and pump pressure gauge	
10	Adjustable feet	
11	Pump pressure adjustment	
12	Inlet water connection	
13	Waste water drain connection	

3.1.2 EQUIPMENT

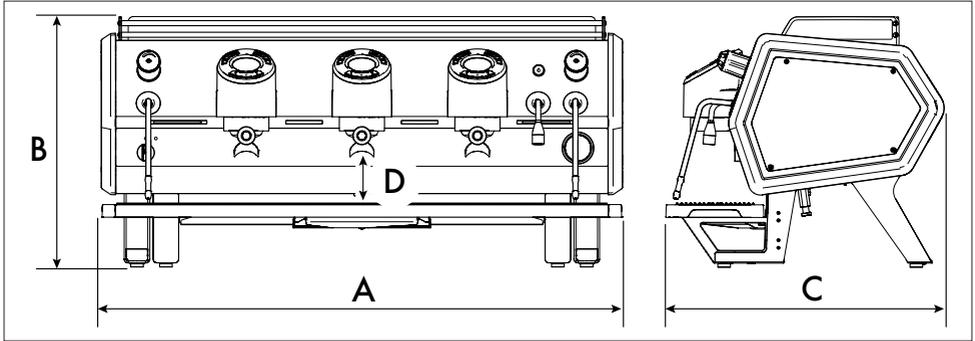
The scope of delivery of the machine includes:

Cleaning accessories	
Brush	
Blind filter	
Installation accessories	
Drinking water supply pipe	
Dirty water drain pipe with fastening tie	
Coffee dispensing accessories	
Filter holder no. 3 filter holders for 2-group machine no. 4 filter holders for 3-group machine	
no. 1 single filter no. 1 for double filter group	
Documentation	
Use and Maintenance Manual	

3.2 TECHNICAL DATA

DESCRIPTION		U.o.M.	2 GROUPS	3 GROUPS
Groups		n°	2	3
Ambient operating temperature		°F	41 ÷ 95	
Maximum water supply pressure		bar/Psi	6 / 87	
Relative humidity (non-condensing)		%	≤70	
Noise		dBA	≤70	
Service boiler capacity		US gal	1,8	2,9
Power supply voltage		V	110 ÷ 120 / 208 ÷ 240V / 60Hz	
Boiler heating element power		kW	3,50 / 4,50	4,50/5,50
Cartridge heating element power		kW	0,30	
Heating element power		kW	0,20	
Cup heating plate heating element power		kW	0,20	0,25
Electric pump power		kW	0,15	
Total power		kW	4,5/5,4	5,7/6,9
Maximum coffee circuit pressure		bar/Psi	12/174	
Maximum service boiler pressure		bar/Psi	0,80÷1,50/ 11,6÷21,75	
Coffee dispensing pressure		bar/Psi	9 / 130	
Net weight	empty	lb	127,8	156,5
	loaded	lb	150	159,4
Gross weight		lb	187	209

3.2.1 DIMENSIONS



DESCRIPTION		U.o.M.	2 GROUPS	3 GROUPS
A	Width	inch	31,8	40,8
B	Height	inch	19,6	
C	Depth	inch	21,8	
D	Spout/cup support plate distance	STANDARD	inch	3,5
		TALL	inch	5,6

TRANSPORT AND HANDLING

4 TRANSPORT AND HANDLING

REQUIRED PPE	
	

4.1 CHECK ON RECEIPT

Always check the integrity of the packaging on receipt.

Inform the carrier of any damage.



IMPORTANT

Any damage, malfunction or non-conformity must be timely communicated, in any case within 8 days from receipt of the machine. Otherwise the goods are deemed accepted.

4.2 UNPACKING THE MACHINE

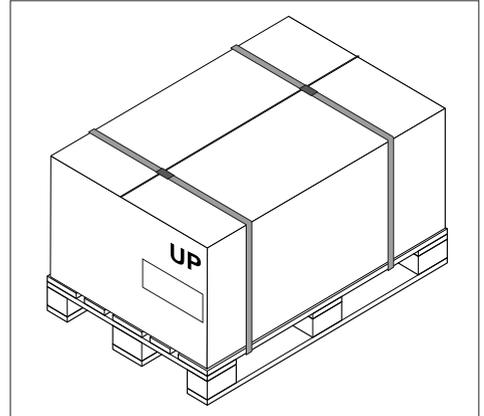


IMPORTANT

Machine unpacking and positioning operations must be performed by a specialised and authorised technician.

In order to prevent risks of contamination, we recommend unpacking the machine only upon installation.

The machine is delivered on a wooden pallet protected by cardboard open at the bottom and secured with straps.

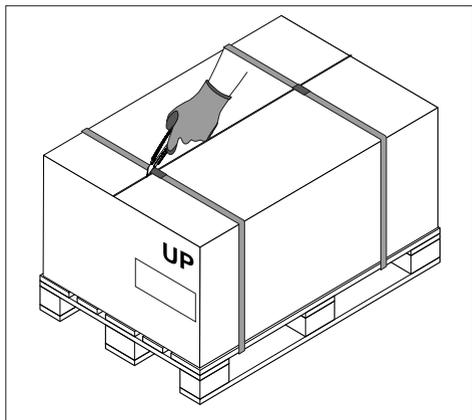


Place the package on a flat surface:

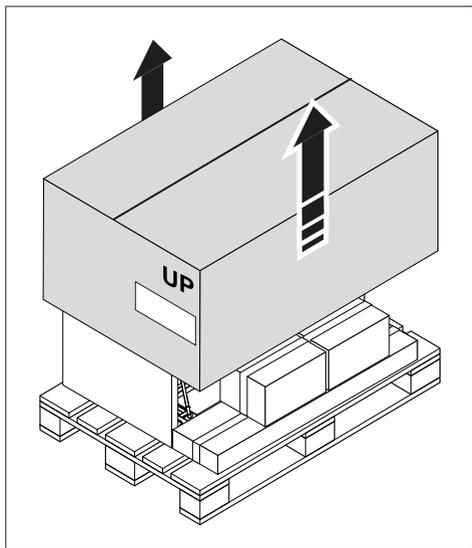
- able to support the weight of the package;
- with enough space to move around and inspect the closed package.

For unpacking:

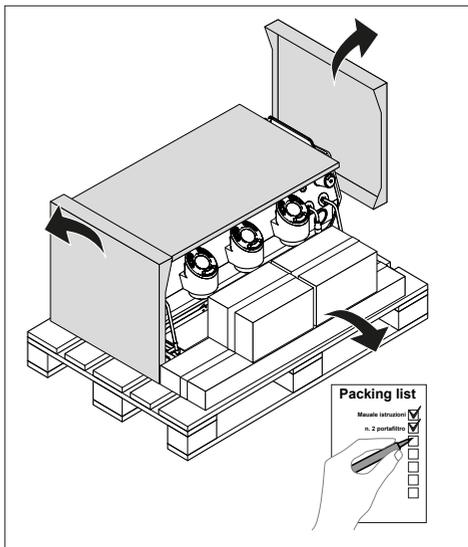
- cut the straps;



- remove the cardboard;



- remove the compensating side cardboards;
- remove the accessory boxes;
- check the contents of the package.



WARNING

Packaging should be disposed of in accordance with local legislation.

The Manufacturer is not responsible for the disposal of the packaging.

Packaging components may constitute a hazard to persons or property and must therefore be entirely removed, immediately after installing the machine.

4.3 LIFTING THE MACHINE



WARNING

The machine handling and lifting operations must be carried out with the machine emptied of water, free of objects on the cup support plate and with the drain plate removed.

For machine handling, according to its weight and dimensions, refer to the regulations in force in the country of use.

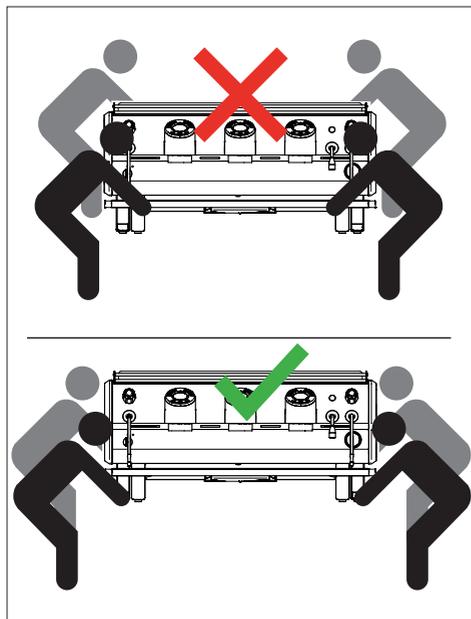
4.3.2 HANDLING WITH MECHANICAL MEANS

When using mechanical means to lift the machine, it is important that:

- the machine is protected to prevent damaging its body;
- the lifting system is chosen according to the size and weight of the machine to be handled;
- the machine is positioned firmly on the lifting system.

4.3.1 MANUAL HANDLING

Lift the machine from under the base or from the metal part of the legs.



INSTALLATION

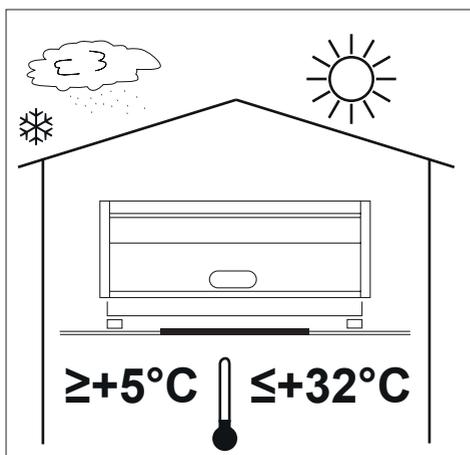
5 INSTALLATION



5.1 ENVIRONMENTAL CONDITIONS

The choice of the installation site must take into account that the machine:

- is not suitable for outdoor installation;
- cannot be installed in areas where the temperature may fall below 5°C (risk of water freezing);
- cannot be installed near heat sources or where the temperature is above 32°C;
- cannot be installed in areas where it may be exposed to water jets.



5.2 INSTALLATION SITE PREREQUISITES

The **Customer is responsible for:**

- preparation of the support table;
- electrical preparation;
- water preparation.

5.2.1 SUPPORT TABLE

The support table must have the following characteristics:

- be able to withstand the weight of the machine in working conditions (with the water tank full);
- have minimum dimensions equal to the overall dimensions of the machine;



Risk of failure, falling and crushing the operator.

- be perfectly level, it is forbidden to install the machine on inclined surfaces;



Risk, depending on the slope, that the machine slips or, more simply, dispenses coffee unevenly between cups when dispensing two coffees.

- allow for sufficient space around the machine to ensure cooling and maintenance (see "8 Technical menu" page 42);
- be sufficiently lit to operate safely, in accordance with the applicable regulations of the country of use.

5.2.2 ELECTRICAL PREPARATION

The electrical preparation requires:

- the presence of a disconnecting device on the power supply line of the machine in accordance with the regulations in force in the country of use;
- that the cable of the power supply line is dimensioned in such a way as to ensure the correct working voltage of the machine when it absorbs the maximum power;
- that the electrical installation of the room is earthed.

5.2.3 WATER PREPARATION

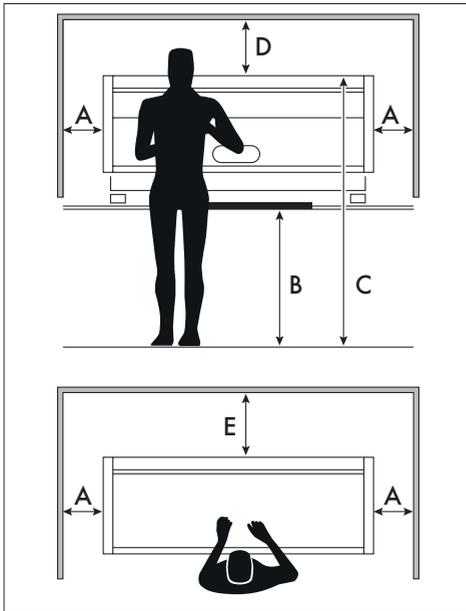
The water preparation requires:

- a drain pipe connected to the sewerage system for connection of the waste water drain of the machine;
- a shut-off valve on the water supply line upstream of the machine in order to isolate it from the mains. A gate valve is suggested for supply closing adjustment.

The water supply shall include water:

- at ambient temperature ($10 \div 25^{\circ}\text{C}$);
- with a maximum hardness of 5°fH (which may be obtained by means of a carbonate abatement system);
- with a degree of impurity of maximum $60 \div 85\text{ppm}$ (which may be obtained by inserting a filter on the line);
- a pressure reducer in case the supply pressure is higher than 6bar ($0,6\text{Mpa}$).

5.3 MINIMUM INSTALLATION SPACES



Ref.	Distance	U.o.M.
A	≥ 20	inch
B	≥ 40	inch
C	≥ 60	inch
D	≥ 24	inch
E	≥ 2	inch

5.4 PRELIMINARY CHECKS

Perform the preliminary checks on the machine before installation:

- check the integrity of the power cable, if damaged contact the authorised service centre to have the cable replaced;
- check that the machine is intact and that its body does not have any damaged or unfixed components. The body is a protective element that prevents direct contact between the operator and the live parts of the machine.

If the machine has been at a temperature close to 0°C for a certain period, an acclimation period of at least 24 hours at 15°C must be allowed before installation;

WARNING

 Do not use the machine if the power cable is frayed or damaged.

Contact your authorised dealer for technical service.



5.5 CONNECTIONS



IMPORTANT

The installation must be carried out by specialised technicians authorised by the local importer of Sanremo.



IMPORTANT

Water and waste piping and connections shall comply with the ICC International Plumbing Code 2003,11 or to the IAPMO Uniform Plumbing Code 2003.



IMPORTANT

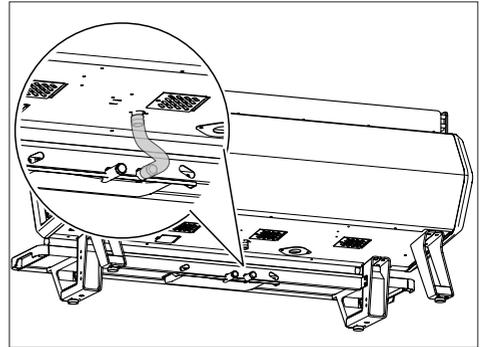
The equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.

5.5.1 HYDRAULIC CONNECTION

5.5.1.1 Drain

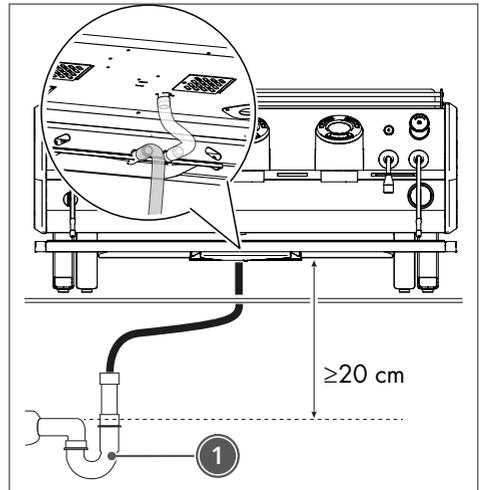
To connect the machine to the waste water drain:

- connect the machine drain to the drain tray;



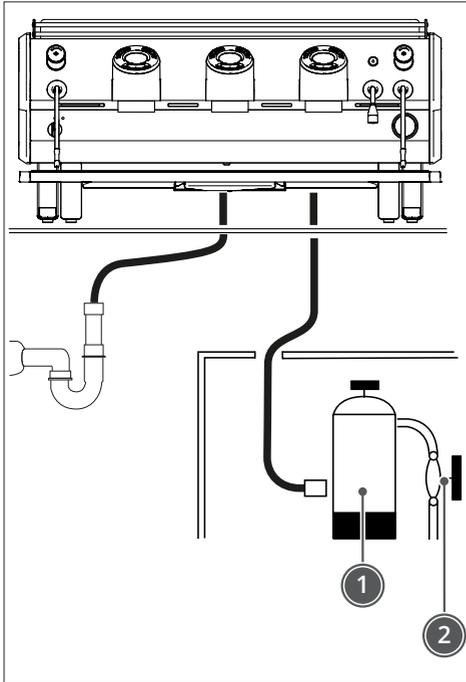
- connect the drain tray to the previously prepared drain pipe.

The connection must be made by means of a trap (1), which must be placed at least 7,9inch below the machine.



5.5.1.2 Filling with on-board pump

If the installation of a water treatment system (1) is necessary to obtain the required water quality, position the machine downstream of this system and follow the instructions of the system's manufacturer for putting it into service.



It is recommended to place the system downstream of the water system gate valve (2).

For the connection on the mains side, a hose with a 3/8" BSPP swivelling female connection is supplied with the machine.

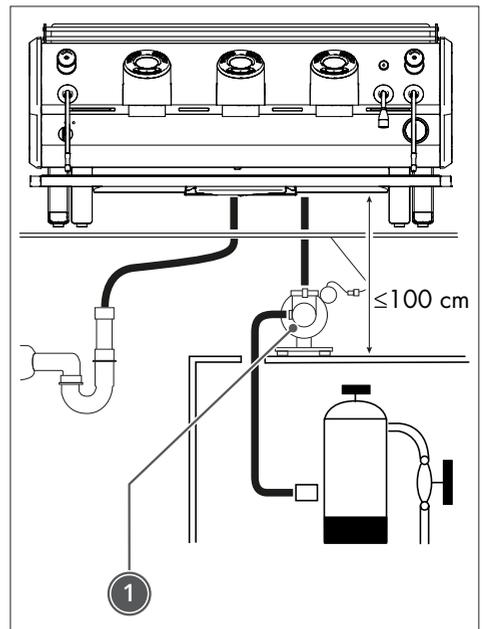
5.5.1.3 Filling with external pump

If the installation of a water treatment system is necessary to obtain the required water quality, position the machine and the external pump downstream of this system and follow the instructions of the system's manufacturer for putting it into service.

The pump (1) is supplied with a base.

The maximum distance between the pump (1) and the machine must not exceed 39inch.

The pump (1) should be installed with a space of at least 2inch along the sides and above to ensure adequate cooling.



5.5.2 ELECTRICAL CONNECTION

**ELECTRICAL HAZARD**

Check that all switches are in "0" OFF position before electrically connecting the machine.

Earthing connection is absolutely compulsory and the system must meet the current regulations in the country of use.

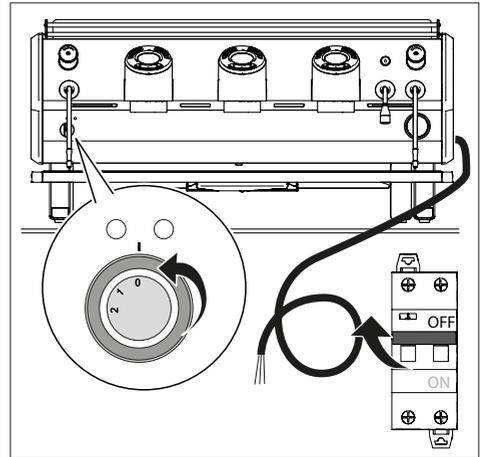
The power supply line of the machine must:

- be equipped with an omnipolar automatic disconnecting switch in accordance with the disconnection specifications in overvoltage category III;
- be dimensioned so that the supply voltage drop during operation at full power is less than 2% of the voltage indicated on the machine's nameplate.

The machine is factory-set to be wired directly to the power mains.

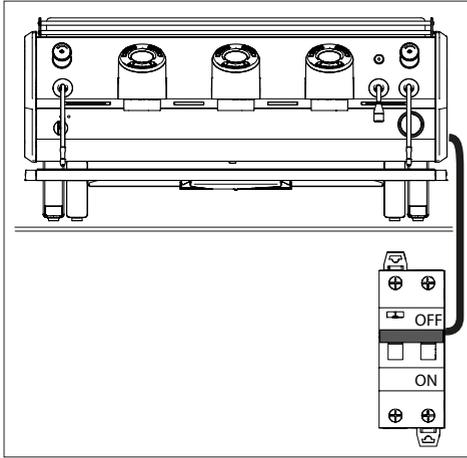
To connect the machine to the power mains:

- check that the machine switch is in the position "0";
- switch off the power supply line;

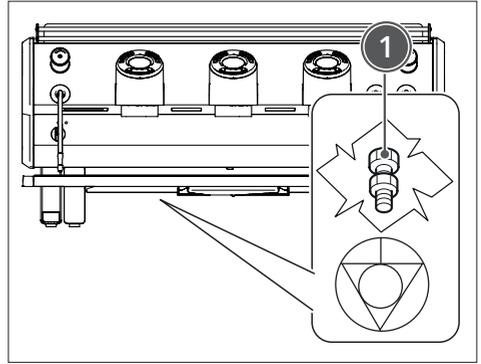


- check that the mains voltage provided in the room matches the corresponding value on the machine's nameplate;

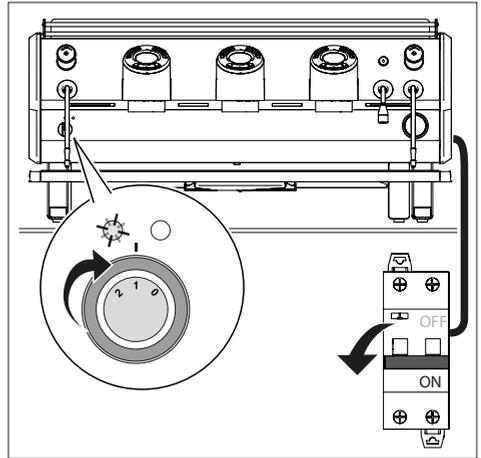
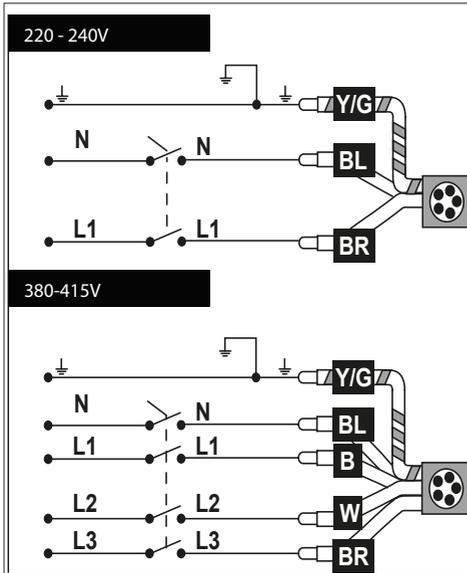
- wire the machine to the room mains;



- connect the earth rod to the equipotential conductor of the room;



- switch on the machine power supply line, switch in position "1".



STARTING THE MACHINE

6 FIRST START-UP



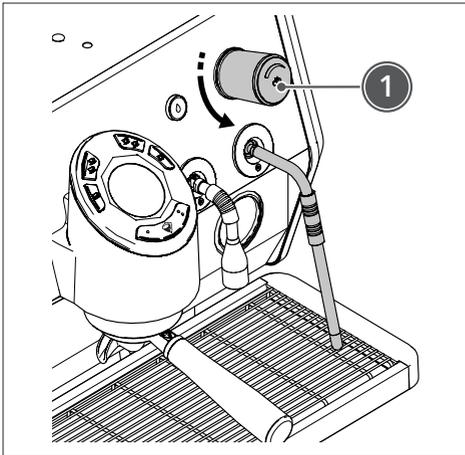
IMPORTANT

The first machine start-up must be carried out by specialised technicians authorised by the local dealer of Sanremo.

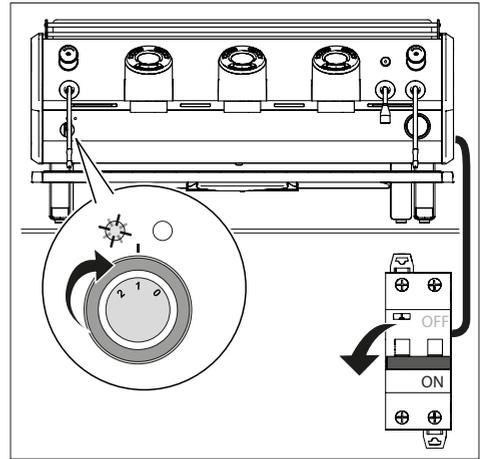
6.1 WATER FILLING IN THE BOILER

To fill the boiler with water, proceed as follows:

- open the water supply tap upstream of the machine;
- open the steam supply, turning the knob (1);



- power on the machine and move the circuit breaker upstream of the machine to ON;
- turn the switch to position "1". The light turns on to indicate that the circuit is live, the display lights up and the automatic filling starts.



IMPORTANT

If automatic filling does not take place within 120 seconds, the machine stops and the keys above the groups light up and flash.

Check that the water supply tap is open

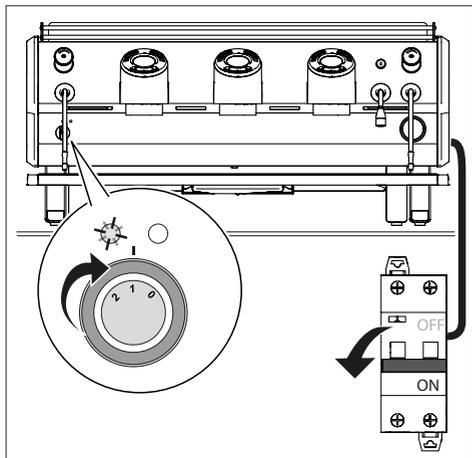
Turn the machine off and on again to complete the water intake in the boiler.

6.2 TURNING ON THE MACHINE

To turn on the machine, proceed as fol-

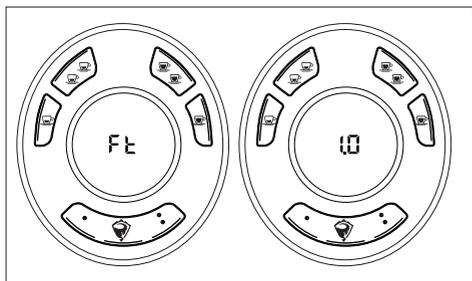
lows:

- turn on the main system switch;
- turn on the machine, turn the switch to position "1";
- check that line light, if provided, turns on.

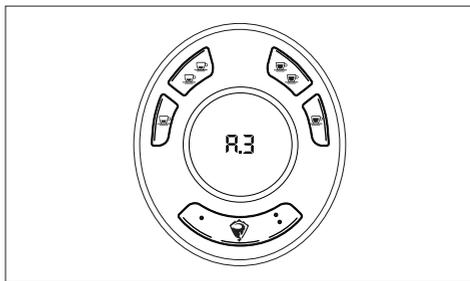


The mini-display of the keypads shows in sequence:

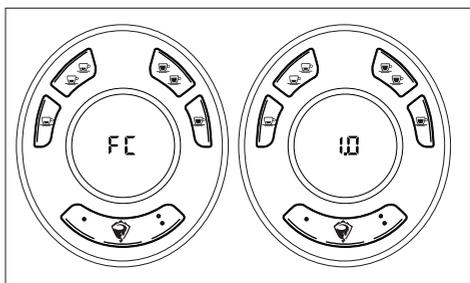
- the keypad firmware version;



- the number of the group for 5 seconds;



- the control board firmware version.



6.2.1 HEATING

6.2.1.1 Preset temperature

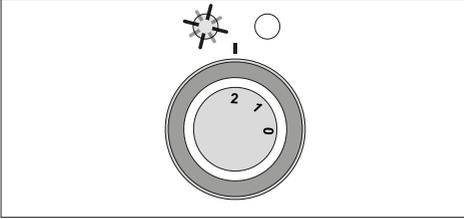
The boiler temperature is set to 123°C by default.

The temperature of the dispensing groups is set at 93°C by default.

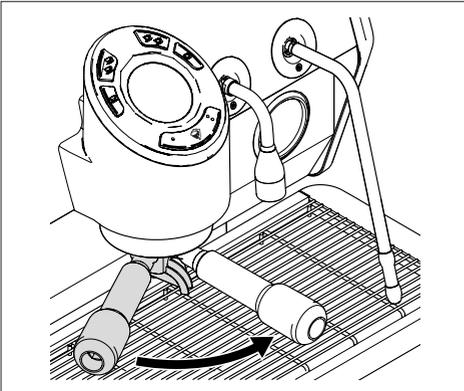
6.2.1.2 Heating phase

To bring the machine to the required operating temperature, proceed as follows:

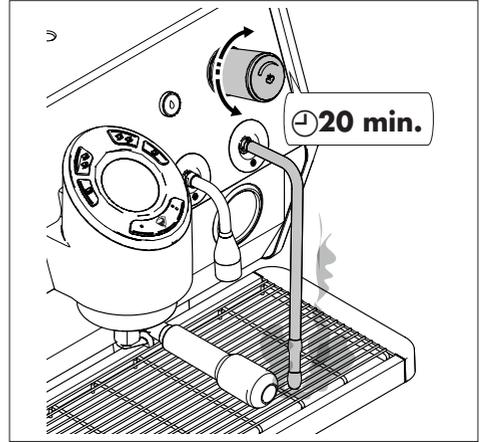
- turn the switch to position "2";



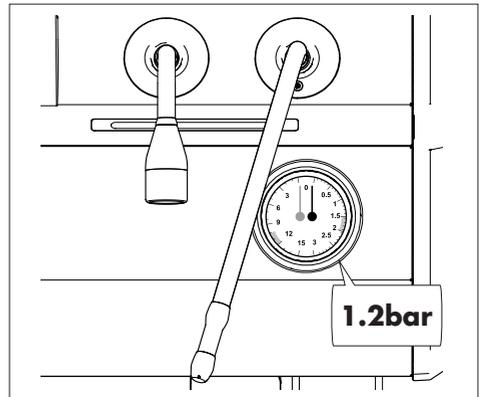
- attach the filter holders to the dispensing groups;



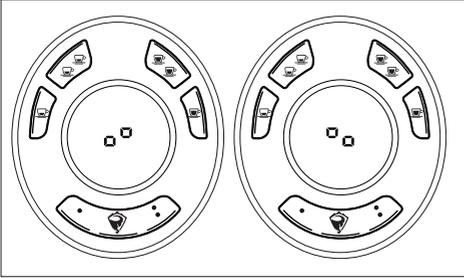
- move the steam wands on the grid, open the steam dispensing taps and leave them open;
- wait for steam to come out of the relevant wands (about 15/20 minutes), then close the steam dispensing taps;



- wait until the machine reaches the required operating temperature, which is indicated on the pressure gauge (pressure 1.2 bar) on board the machine

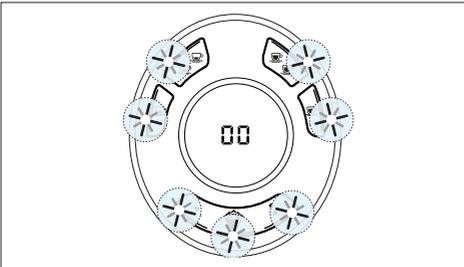


During the machine heating phase, the mini-display shows an animation indicating that the machine is not ready and all the LEDs on the keypads are off.



At the end of heating, the mini-display shows "00".

The LEDs of the keypads light up.



6.2.2 SETTING DOSES

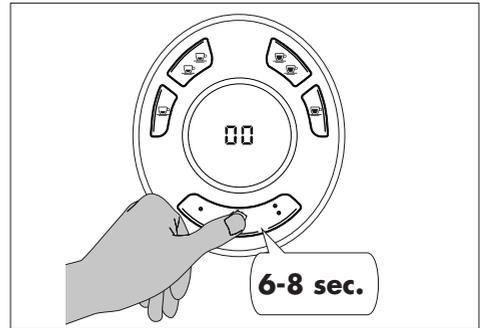
6.2.2.1 Setting coffee doses

The doses set on the group GR1 are copied to all groups.

Groups can be set independently.

Below is the procedure for setting doses:

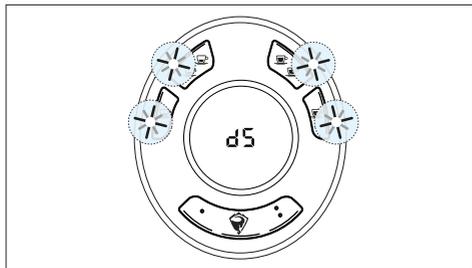
- press the button K5 for 6/8 seconds on the group to be programmed.



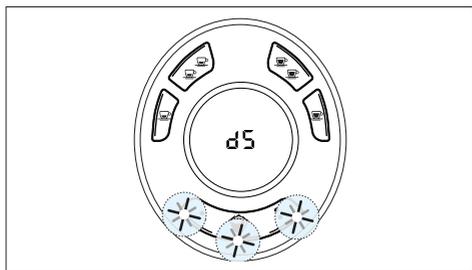
The mini-display shows the indication "dS".

The bottom LEDs flash to indicate the dose programming status:

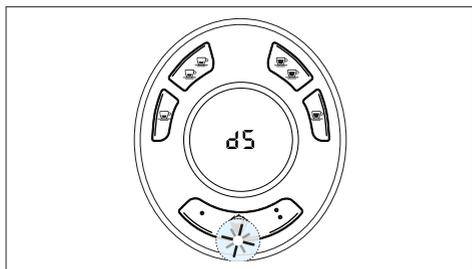
- the machine has no programmed doses: LEDs from L1 to L4 are lit;



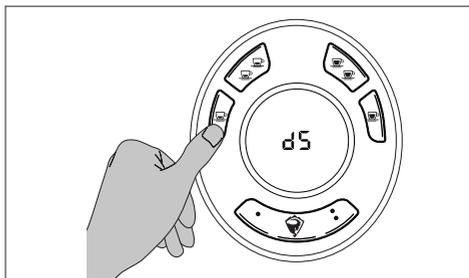
- the machine is programmed for 5 doses: LEDs from L5 to L7 flash;



- the machine is programmed for 7 doses: only the LED L5 flashes.

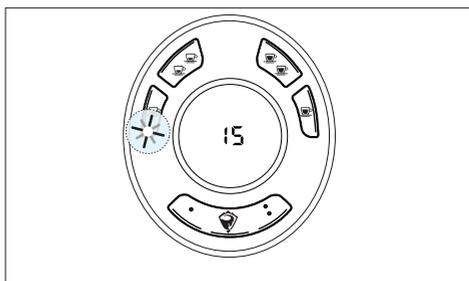


- Press the button for the dose to be programmed.

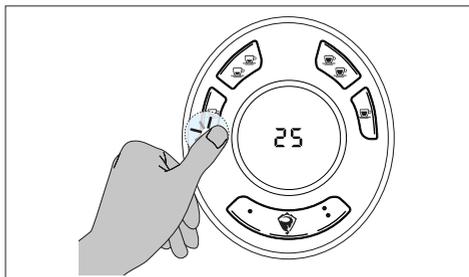


The machine starts dispensing, the mini-display shows the elapsed time.

The LED of the selected dose remains lit on the group.



- Press any button to end the dose.



The LEDs of the doses not yet programmed light up and the mini-display shows the time of the last dispensed dose.



The LED L5 flashes (or the lower group of LEDs).

It is now possible to program a new dose.

When programming is complete, wait for the machine to save the new settings.

The groups can be programmed independently in the same way.

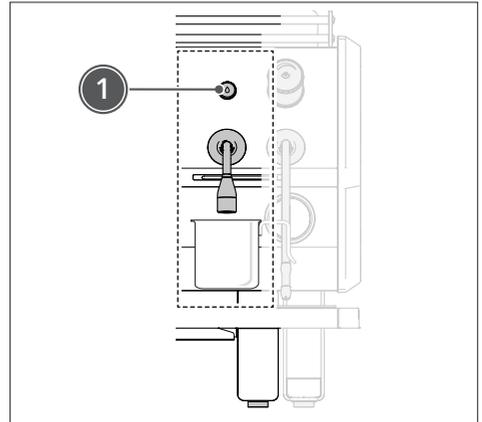
The doses set on the group GR1 are copied to all groups. The water dose seconds will be shown on the group with the highest number.

Programming of 7 doses is only possible with machine enabled.

6.2.2.2 Setting water doses

It is possible to set a double dose for hot water dispensing (if the machine is enabled).

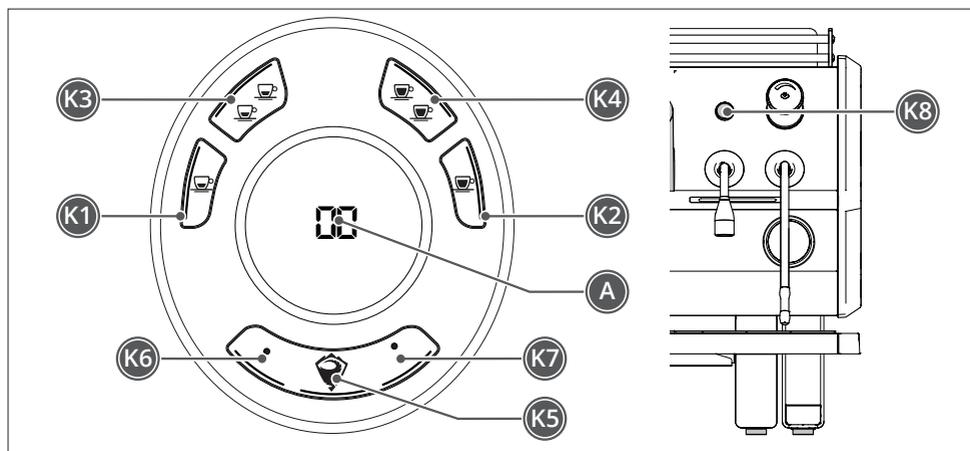
- press the button K8 (1) once to set the first dose of water;
- press the button K8 (1) twice to set the second dose of water;



OPERATION

7 OPERATION

7.1 CONTROL PANEL



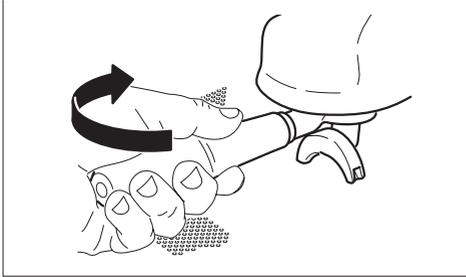
Buttons		Description	Specific function	
Pos.	LED			
K1	L1	Dispensing of 1 coffees	K5+K1	Single group automatic washing
K2	L2	Dispensing of 1 long coffee	K5+K2	Cup heating plate ON
K3	L3	Dispensing of 2 coffees	K5+K3	OFF or ECO
K4	L4	Dispensing of 2 long coffees	K5+K4	Automatic washing of all groups
K5	L5	Manual dose and/or purge/flush		
K6	L6	Extra dose 1 (if set)	K5+K6	LED bar/keypad ON
K7	L7	Extra dose 2 (if set)		
K8		Hot water dispensing	K5+K8	User menu access
A		Mini-display		

From the group GR1 you can operate on the whole machine (boiler and all groups), from the group GR2 and group GR3 you can operate on the individual group from which you make the selection.

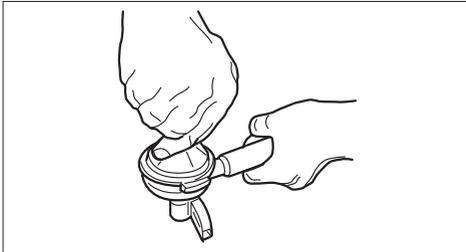
7.2 COFFEE DISPENSING

To dispense coffee, proceed as follows:

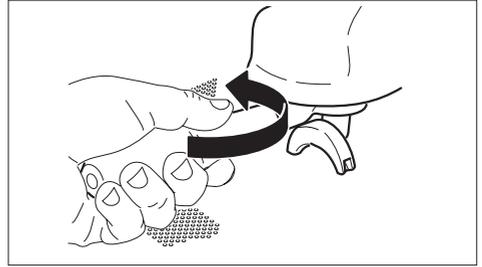
- release the filter holder from the dispenser, empty it if necessary;



- load the filter holder with ground coffee, being careful not to leave any coffee powder on the top edge;
- press the coffee with the special presser supplied;



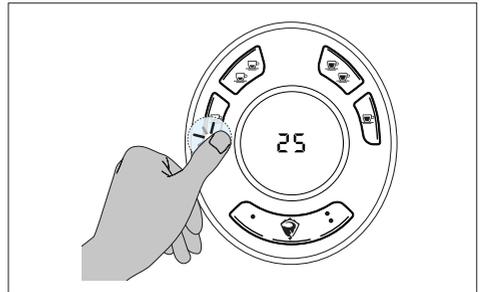
- reattach the filter holder to the group securely, but do not overtighten it;



- place one or two cups under the filter holder (depending on whether you want to dispense 1 or 2 coffees);
- press the dispensing button (depending on whether you want to dispense 1 or 2 coffees).

When dispensing starts, the button LED lights up.

The mini-display shows the elapsed time to complete the operation.



When the dose is reached, dispensing stops automatically. All LEDs light up and the mini-display shows the dispensing time.

7.3 PRE-INFUSION

The machine is delivered with the pre-infusion function disabled.

The pre-infusion can be enabled for single, double or both dispensing operations.

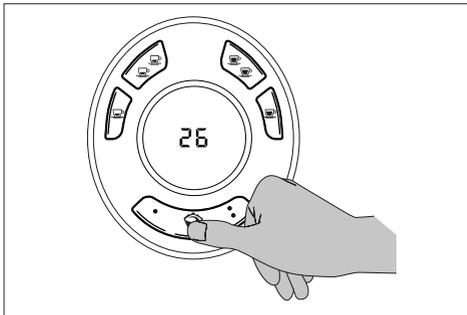
To enable pre-infusion, see "9 Cleaning" page 50.

7.4 PURGE

The machine is delivered with the purge function enabled.

To start the purge, proceed as follows:

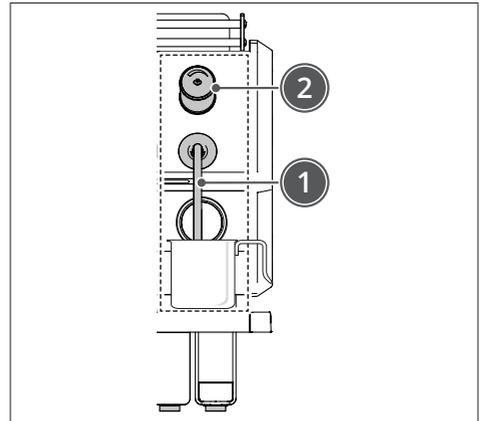
- press the button K5 to start the purge
 - press once to perform the purge (spout automatic cleaning with 20ml of water);
 - press twice for continuous dispensing.



7.5 STEAM DISPENSING

To use steam, proceed as follows:

- insert the steam wand (1) into the jug containing the drink to be heated;
- turn the knob (2) anti-clockwise. Adjust the steam flow as needed by turning the knob more or less;
- at the end of the drink heating, stop steam dispensing by turning knob (2) clockwise;
- remove the jug from the steam wand (1);
- immediately clean the steam wand (1) from any residues using a damp sponge.



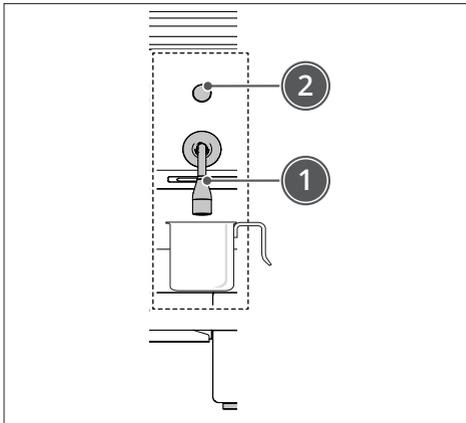
THERMAL HAZARD

In order to prevent the risk of burns, do not operate the steam dispensing knob before inserting the steam wand into the jug.

7.6 HOT WATER DISPENSING

For hot water dispensing, proceed as follows:

- place the jug under the hot water outlet pipe (1);
- press the water dispensing button (2) once to dispense the first set dose;
- press the water dispensing button (2) twice consecutively to dispense the second set dose;
- press the water dispensing button (2) again if you want to end the dispensing before the set dose is reached;



- a countdown is shown on the the group closest to the water tap to indicate how much time is left until the end of dispensing.



THERMAL HAZARD

In order to avoid the risk of burns, do not press the button for water dispensing before placing the jug under the outlet pipe.

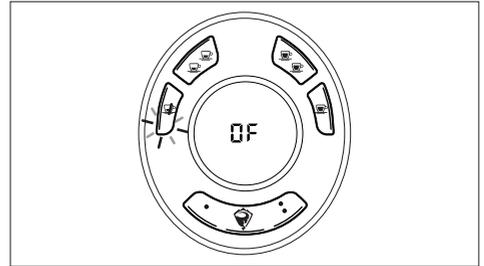
7.7 SWITCH-OFF AND ECO MODE

To switch off the machine or set it to ECO mode, proceed as follows:

- Simultaneously press the buttons K5 and K3 on the group GR1.

The machine switches off.
The LED L1 flashes slowly.

The mini-display shows the indication "OF" for 10 seconds.



- Simultaneously press the buttons K5 and K3 on the group GR1.

The machine sets to ECO mode.

The LED L1 flashes quickly.

The mini-display shows the indication "EC" for 10 seconds.

- Press the button K3 on the group GR1 to switch on the machine.

The sequence of statuses is OFF -> ECO -> last dispensing time.

Operating on the group GR1 allows operating on the whole machine.

Operating on the groups GR2 and GR3 allows operating on the individual groups but not on the machine.

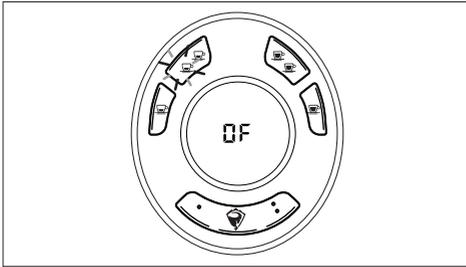
To switch off the group GR2 or GR3 or to set them to ECO mode, proceed as follows:

- Simultaneously press the buttons K5 and K3 on the group concerned.

The group switches off.

The LED L3 flashes slowly.

The mini-display shows the indication "OF" for 10 seconds.



- Simultaneously press the buttons K5 and K3 on the group concerned.

The group concerned sets to ECO mode.

The LED L3 flashes quickly.

The mini-display shows the indication "EC" for 10 seconds.

- Press the button K3 on the group concerned to switch it on.

You can always reactivate the machine or the individual group by pressing K3.

TECHNICAL USER MENU

8 TECHNICAL MENU

8.1 ACCESSING THE TECHNICAL USER MENU

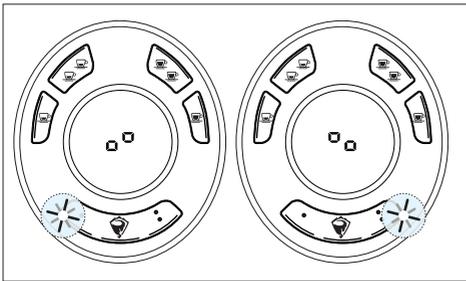
To access the user menu, press the button K5 on the group GR1 and then the button K8, or press and hold the button K5 on the group GR1 for more than 10 seconds.

The LEDs of group GR1 light up clockwise and then anti-clockwise to indicate that access was performed.

At the end of this phase the machine enters a stand-by status, waiting for the selection by the user.

The mini-display shows an animation to indicate that the machine is ready.

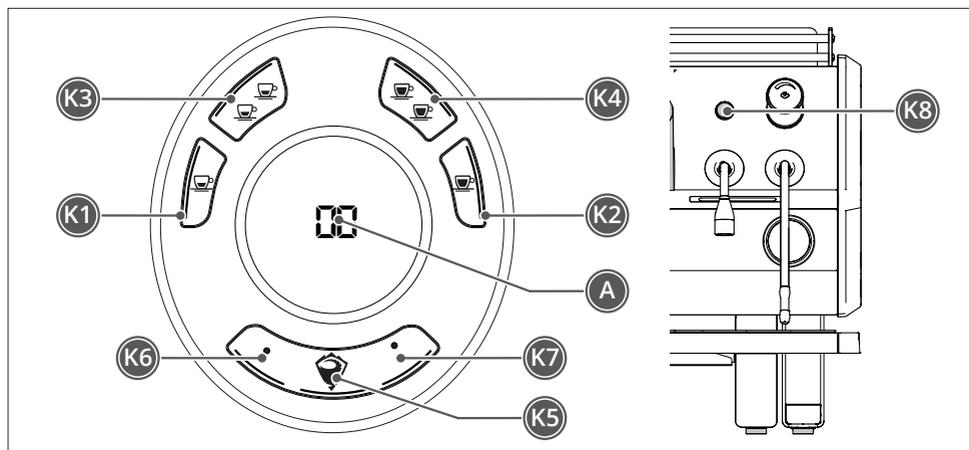
The LEDs L6 and L7 flash alternately.



8.1.1 TECHNICAL USER MENU OVERVIEW

- ↳ Boiler temperature setting (only if enabled in the technical menu, default OFF)
- ↳ Group temperature setting (only if enabled in the technical menu, default OFF)
- ↳ Pre-infusion enabling (only if enabled in the technical menu, default OFF)
 - Single doses
 - Double doses
- ↳ Setting of the number of available doses
 - 5 doses (default)
 - 7 doses
- ↳ Manual K5 dose enabling as programmed dose
- ↳ Enabling of Purge function on manual button K5

8.2 TECHNICAL USER MENU BUTTONS



Buttons	Adjustment
K1	Boiler temperature setting
K2	Group temperature setting
K3	Pre-infusion setting
K4	Keypad setting 5 / 7 doses
K5	Select / Confirm
K6	PURGE enabled
K7	Programmed dose enabled on K5
K8	Menu access

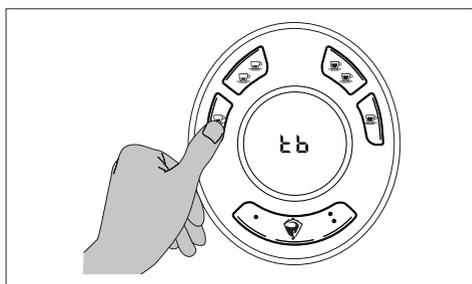
8.3 BOILER TEMPERATURE SETTING

The boiler temperature is set to 123°C by default.

To set the boiler temperature, proceed as follows:

- enter the technical user menu, see "13 Malfunction causes and solutions" page 57;
- press the button K1.

The mini-display shows the indication "tb".



The boiler can be set as shown in the table:

Buttons	Set temperature
K1	120°C
K3	123°C
K4	126°C

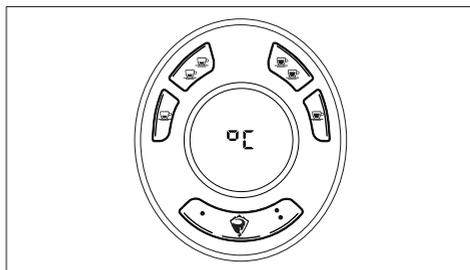
To confirm, press the button K5, the system returns to the waiting phase for selection.

To set the temperature scale, proceed as follows:

- press the button K7 to change the unit of measurement of degrees from Celsius to Fahrenheit;

The LED L7 is off.

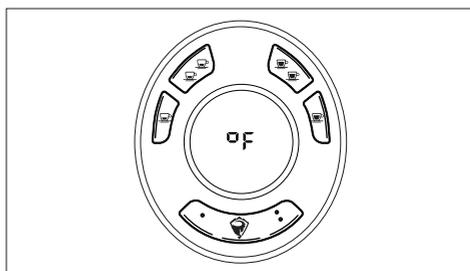
The mini-display shows the indication "°C".



- Press the button K7 again to switch to Fahrenheit.

The LED L7 is on.

The mini-display shows the indication "°F".



The LED on indicates the set temperature.

The mini-display shows the set temperature (e.g. C1-23 / F2-53) as scrolling text.

8.4 GROUP TEMPERATURE

The temperature of the dispensing groups is set at 93°C by default.

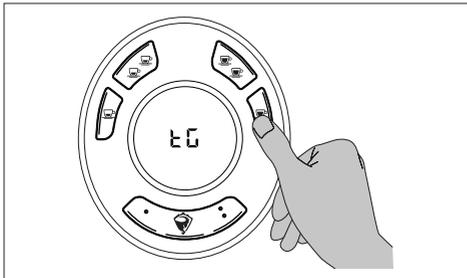
The group temperature can be set as shown in the table:

Buttons	LED	LED status	T (°C)
K1	L1	Steady ON	91
		Flashing	92
K2	L2	Steady ON	97
		Flashing	98
K3	L3	Steady ON	93
		Flashing	94
K4	L4	Steady ON	95
		Flashing	96
K6	L6	Steady ON	90°C
K7	L7	OFF	Celsius
		ON	Fahrenheit

To set the group temperature, proceed as follows:

- enter the technical user menu, see "13 Malfunction causes and solutions" page 57;
- press the button K2.

The mini-display shows the indication "tG".



The LED on indicates the set temperature (e.g. LED L1 steady on).

The mini-display shows the corresponding temperature (e.g. 91°C).

If the temperature is set in Fahrenheit scale the corresponding integer is scrolled on the mini-display with the addition of a final F (e.g. 19->99->9F).



- Press the button corresponding to the desired temperature:
 - the first press of the key switches on the LED (e.g. button K4 -> 95°C, LED L4 is on);
 - the second press causes the LED to flash (e.g. button K4 with LED L4 on -> 96°C, LED L4 flashes).

Pressing the same button consecutively changes the status of the function in a cyclic manner.

To set the temperature scale, see "8.3 Boiler temperature setting" page 44.

8.5 PRE-INFUSION SETTING

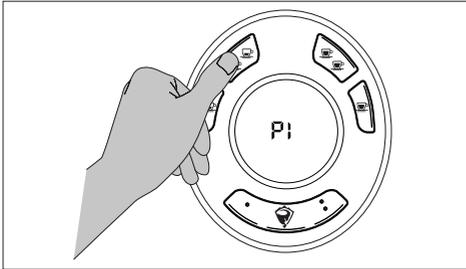
The machine is delivered with the pre-infusion function disabled.

The pre-infusion can be enabled for single, double or both dispensing operations.

To set pre-infusion, proceed as follows:

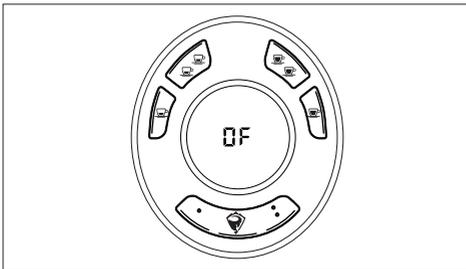
- enter the technical user menu, see "13 Malfunction causes and solutions" page 57;
- press the button K3.

The mini-display shows the indication "Pi".



With all LEDs off, the pre-infusion is disabled.

The mini-display shows the indication "OF".



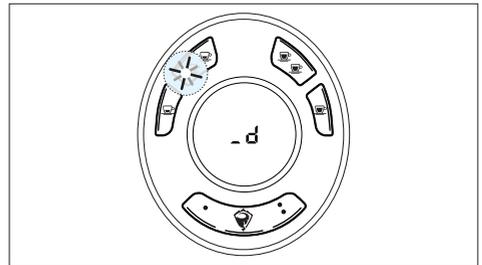
With LED L1 on, pre-infusion is enabled for single doses.

The mini-display shows the indication "S_".



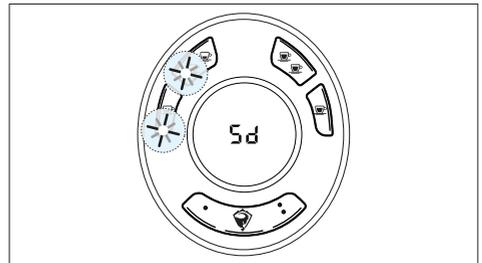
With LED L3 on, pre-infusion is enabled for double doses.

The mini-display shows the indication "_d".



With LEDs L1 and L3 on, pre-infusion is enabled for all doses.

The mini-display shows the indication "Sd".



- Press the button K5 to confirm. The system returns to the waiting phase for selection.

8.6 ENABLING 7 DOSES

The machine is delivered with a setting of 5 doses.

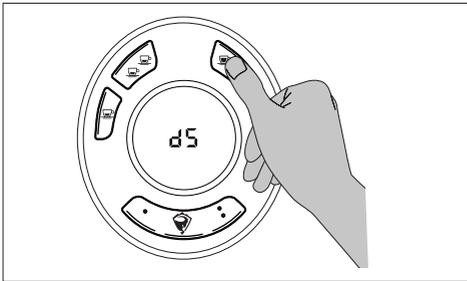
A dose can be made with buttons K6 and K7.

If the option is disabled, during the machine ready phase, pressing the buttons K6 and K7 will cause the machine to behave as if K5 had been selected. In addition, by pressing K5 during dispensing, the LEDs L6, L5 and L7 will turn on.

To enable extra doses, proceed as follows:

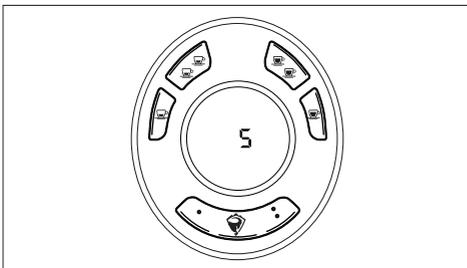
- enter the technical user menu, see "13 Malfunction causes and solutions" page 57;
- press the button K4.

The mini-display shows the indication "d5".



With the LED L4 off, additional dispensing is disabled.

The mini-display shows the indication "5".



- Press the button K4 to change the setting.

The LED L4 lights up.

The mini-display shows the indication "7".



Pressing the button K4 consecutively changes the status of the function in a cyclic manner.

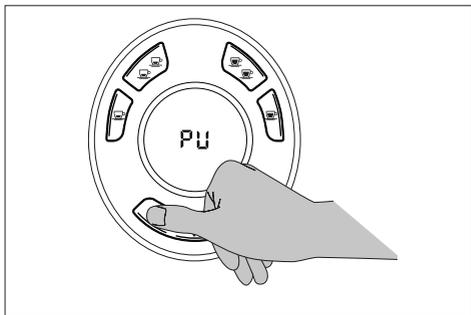
8.7 PURGE ENABLING

The machine is delivered with the purge function enabled.

To enable the purge, proceed as follows:

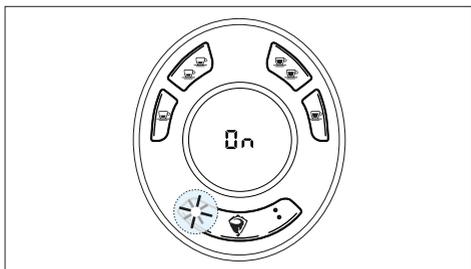
- enter the technical user menu, see "13 Malfunction causes and solutions" page 57;
- press the button K6.

The mini-display shows the indication "PU".



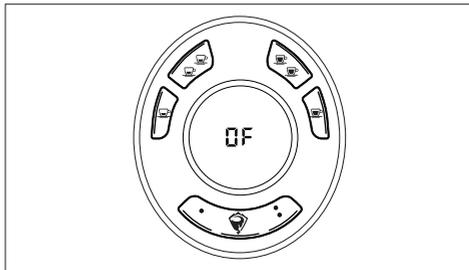
With LED L6 on, the purge function is enabled.

The mini-display shows the indication "On".



With LED L6 off, the purge function is disabled.

The mini-display shows the indication "OF".



- Press the button K6 to change the selection.

If the purge is enabled, the button K5 must be pressed twice in quick succession to have a manual dispensing.

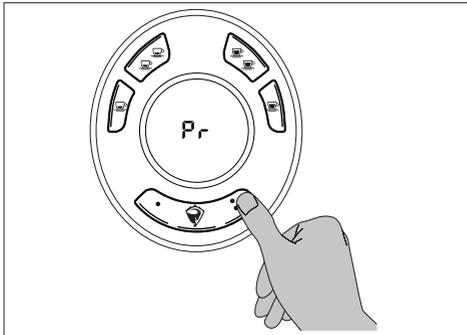
8.8 CONTINUOUS DOSE OR PROGRAMMED DOSE ON K5

The machine is delivered with non-programmable function.

To set the dose on the button K5, proceed as follows:

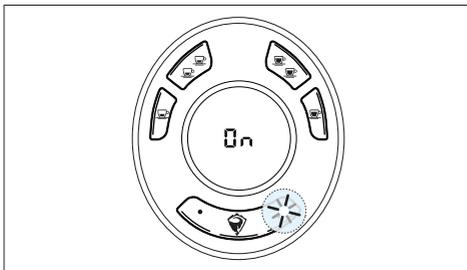
- enter the technical user menu, see "13 Malfunction causes and solutions" page 57;
- press the button K7.

The mini-display shows the indication "Pr".



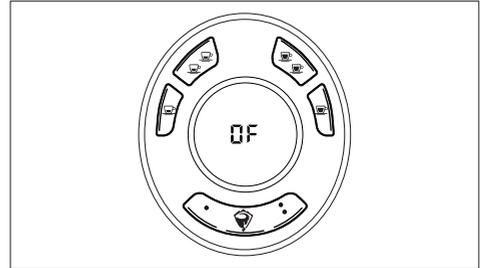
With LED L7 on, the dose can be programmed.

The mini-display shows the indication "On".



With LED L7 off, the dose cannot be programmed.

The mini-display shows the indication "OF".



SERVICE AND MAINTENANCE

9 CLEANING

REQUIRED PPE		
		

9.1 GENERAL WARNINGS

It is forbidden to use abrasive sponges and objects and detergents containing alcohol or ammonia to clean the machine.

It is recommended to use only detergents specifically designed for cleaning coffee machines or dishes.



IMPORTANT

Chemical detergents for machine and/or system cleaning must be used with care to prevent wear of the components and damage to the environment (biodegradability above 90%).

9.2 DAILY CLEANING

9.2.1 BODY AND CUP SUPPORT PLATE

Clean the body and the cup support plate with a non-abrasive cloth and warm water at about 30°C.

9.2.2 FILTER HOLDER

To clean the filter holder, proceed as follows:

- release the filter holder and empty it;
- remove the filter from the filter holder;
- immerse the filter, the filter holder and the blind filter in a basin containing a

detergent specific for coffee machines, leaving them to soak for as long as the machine is not used.

9.2.3 STEAM WAND

Clean the steam wand of scale using specific detergents and/or hot water.



IMPORTANT

The wand should be cleaned after each use with a damp cloth.

9.2.4 GRID

Remove the grid and wash it with running water and specific detergents.

Dry it completely with a soft cloth and reassemble it.

9.2.5 HOT WATER DIFFUSER

Wipe the diffuser with warm water and a damp cloth.

9.2.6 DISPENSING GROUP

To clean the dispensing group, proceed as follows:

- clean the group gasket with the brush supplied;
- clean the spout with a cloth;
- clean the lower part of the group with a sponge;
- clean the gasket with a soft bristle brush.

9.2.7 CLEANING THE DRAIN PLATE

To clean the drain plate, proceed as follows:

- clean the connections to the drain with a brush.

9.3 AUTOMATIC CLEANING

The automatic cleaning is divided into:

- single group automatic washing. It is activated from the single group to be cleaned;
- automatic washing of all groups. It is activated from the first group GR1 and starts the cleaning of all groups, one at a time in a sequential manner.



IMPORTANT

After starting, the automatic washing cannot be terminated before it is completed.

If the machine is switched off during an automatic washing, the machine will be locked at start-up until the washing is finished.

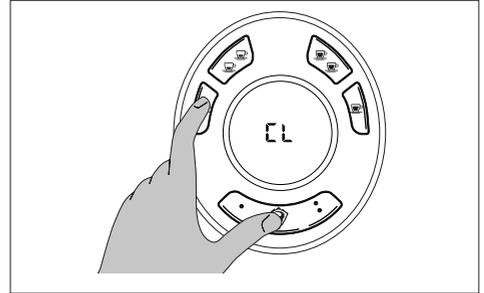
9.3.1 SINGLE GROUP AUTOMATIC WASHING

The single group washing can be terminated by pressing any button.

The cycles includes 15 washings.

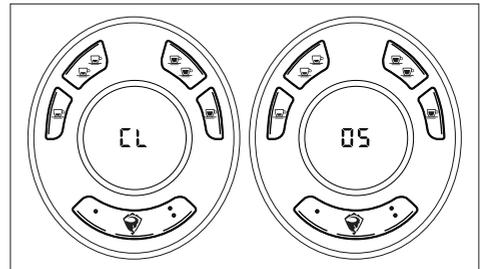
To activate the automatic washing of a single group, proceed as follows:

- press the buttons K5 + K1 to start the group washing. The other groups not washed will continue to operate normally.

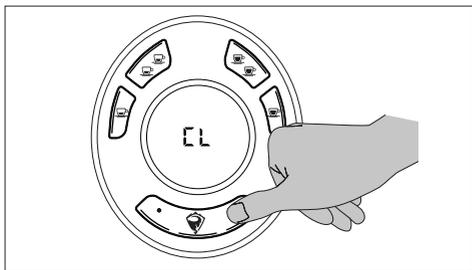


During the washing phase, the mini-display shows the indication "CL" (washing phase with detergent) alternately with the phase number.

Each screen lasts 2 seconds.



- Press any button to end washing.



9.3.2 AUTOMATIC WASHING OF ALL GROUPS

The automatic washing has been developed so that it can be performed both on only one group at a time, and started even if you have only one blind filter, and on all groups at the same time.

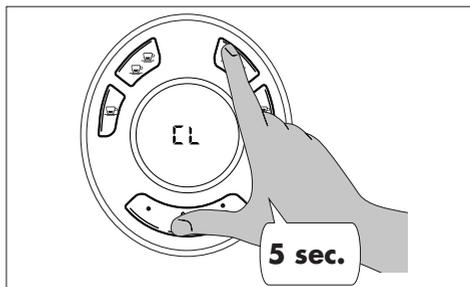
The cycles includes 15 washing and 15 rinsing operations.

To activate the automatic washing of all groups, proceed as follows:

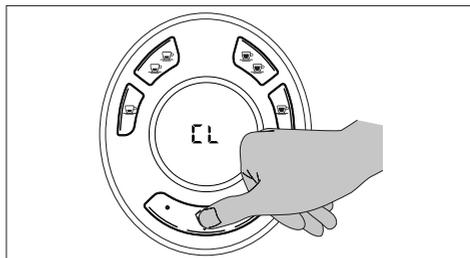
- press the buttons K5 + K4 at the same time for at least 5 seconds on the group GR1.

The LEDs L5 of all groups will start to flash.

The mini-display shows the indication "CL".

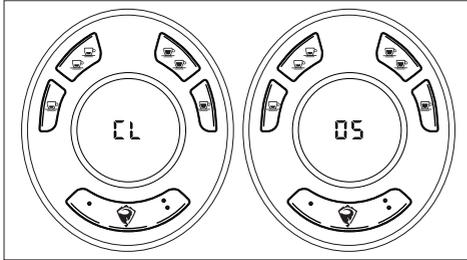


- Press K5 to start the washing phase on the chosen group or all groups.

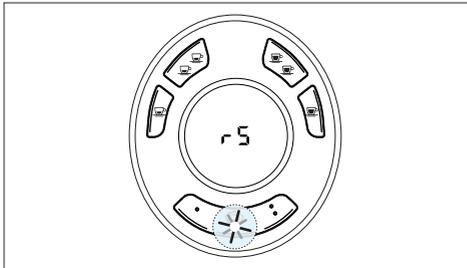


During the washing phase, the mini-display shows the indication "CL" (washing phase with detergent) alternately with the phase number.

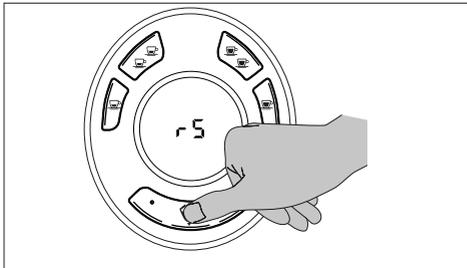
Each screen lasts 2 seconds.



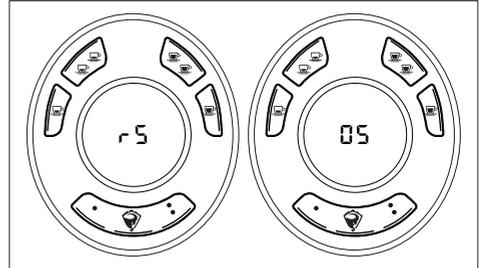
At the end of the cycle the LED L5 flashes. The mini-display shows the indication "rS".



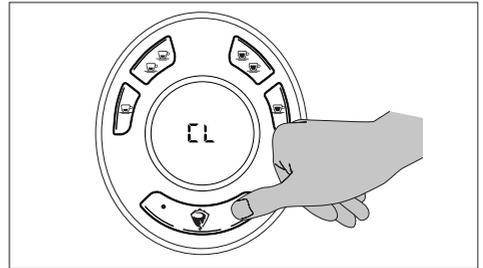
- Remove the detergent;
- press the button K5 to start the rinsing phase.



During the rinsing phase, the mini-display shows the indication "rS" (rinsing phase) alternately with the phase number.



- Press any button to prevent washing (except K5) on the group on which you do not want to perform the automatic washing.



After starting the automatic washing on a group, it cannot be terminated before it is completed.

If the machine is switched off during an automatic washing, the machine will be locked at start-up until the washing is finished.

10 MAINTENANCE PREPARATION



REQUIRED PPE	
	

Before carrying out any cleaning or routine maintenance operation, disconnect the machine from the power mains and close the water line shut-off valve.



ELECTRICAL HAZARD

Maintenance operations must be performed with the machine off and cold and with the main switch set to "0" OFF.



WARNING

For particular maintenance operations to be carried out with the machine in operation, proceed with great caution.

Do not use water jets for cleaning operations.



IMPORTANT

For operations on the descaler (if present) refer to the manual supplied with the component.

10.1 SCHEDULED MAINTENANCE

Scheduled maintenance lists all the operations that must be carried out on a fixed schedule to ensure the correct operation of the machine.



IMPORTANT

All scheduled maintenance operations must be carried out by a technical service centre. It is advisable to stipulate a maintenance contract with the local technical service centre for any inconvenience that may occur while using the machine.



10.2 MAINTENANCE AS REQUIRED

It lists certain operations that must be performed when necessary, such as replacing a worn or broken component.



IMPORTANT

Any problem not included in the table in chapter "Transport and handling" must be referred to the technical service centre.

11 TECHNICAL SERVICE AND SPARE PARTS

For spare parts and all problems regarding the machine, contact the authorised sales network only.

In the event of repairs, use only original spare parts.



IMPORTANT

The use of non-original spare parts or spare parts not approved by the manufacturer shall be considered as tampering.

DISPOSAL

12 DISPOSAL OF THE MACHINE



IMPORTANT

Empty the boiler before disposing of the machine.

All the operations for machine disposal must be carried out by a technical service centre.

12.1 DISPOSAL

The crossed-out bin symbol on the equipment or its packaging indicates that the product must be collected separately from other waste at the end of its service life.

PRODUCT COMPLYING WITH EU
DIRECTIVE 2012/19/EU.



At the end of the service life of the device, before disposing of it separately, make it inoperative: unplug the device and cut off the power cable.

The device and its accessories must be disposed of in accordance with the regulations in force in the country in which they are being used.

Adequate separate collection for the subsequent recycling, treatment and environmentally compatible disposal of the waste equipment helps to avoid possible adverse effects on the environment and health and promotes the reuse and/or recycling of the materials of which the equipment is composed.



IMPORTANT

Unlawful disposal of the product entails the application of the administrative penalties provided for by the legislation in force.

Any irregularities committed by the Customer before, during or after scrapping and disposal of the machine components, and in interpreting and applying the regulations in force, is the sole responsibility of the Customer.

12.2 DISPOSAL OF HARMFUL SUBSTANCES

To dispose of these substances, refer to the regulations in force in the country of use and proceed accordingly.

MALFUNCTION CAUSES AND SOLUTIONS

13 MALFUNCTION CAUSES AND SOLUTIONS

Following is a list of some of the inconveniences that may occur when using the machine.

PROBLEMS	CAUSES	SOLUTIONS
Water is not dispensed by the group	The water mains tap or the impurity filter taps are closed	Open the tap
	The water intake union filter is clogged	Disassemble and clean. Check regeneration of the impurity filter resins
	Clogged Gicleur	Call the technical service
Water does not heat up	Burnt out resistor	Call the technical service
	Safety thermostat tripped	Call the technical service
Dispensing does not occur in regular doses	Defective volumetric dosing device	Call the technical service
There is a leak from the steam wand with the tap closed	Defective gasket	Call the technical service
Steam is leaking under the tap knob during opening	Faulty tap axis gasket	Call the technical service
Insufficient use of coffee	The grain size of ground coffee is not correct (too fine or too coarse grain)	Check the grinding time and/or adjust grinding
	Partially clogged head and filters	Call the technical service
	Incorrect service boiler temperature	Call the technical service
During dispensing a leakage occurs between the group and the filter holder	Defective cup gasket or uneven filter edge	Call the technical service

PROBLEMS	CAUSES	SOLUTIONS
Autosteamer not working	Wand probe breakage (does not froth and heat the drink and the Autosteamer button panel LEDs are flashing)	Call the technical service
Cold tea water	Incorrect mixed water setting	Set mixed water
Coffee is too cold	Machine not ready	Wait for the temperature to be reached
	Presence of limescale in the boiler	Call the technical service
The machine does not dispense hot water	Machine not ready	Wait for the temperature to be reached
	Faulty dispensing solenoid valve	Call the technical service
	Clogged dispensing ducts	Call the technical service to perform a limescale removing cleaning
Coffee is not dispensed or is dispensed too slowly	Insufficient water supply	Check the supply line
	Clogged filter holder dispensing hole	Clean the filter holder thoroughly with specific detergent or using a toothpick
	Excessively fine grinding Possible generation of error AL70 on the group display	Adjust the grinder dosing device
Coffee is not dispensed	Group solenoid valve malfunction	Call the technical service
	Group gicleur clogging (probable limestone)	Call the technical service
The machine does not dispense steam	Clogged dispensing nozzle	Clean
	Clogged dispensing ducts	Call the technical service to perform a limescale removing cleaning
	Faulty steam tap	Call the technical service

PROBLEMS	CAUSES	SOLUTIONS
Coffee overflows from the edges of the filter holder	Dirty residues are present in the seat of the filter holder, preventing coffee from flowing through the spout	Clean
	Group gasket worn out	Replace
	Clogged heads	Clean or replace

**IMPORTANT**

For all problems not included in this table, please contact the Technical Service.

13.1 ALARMS

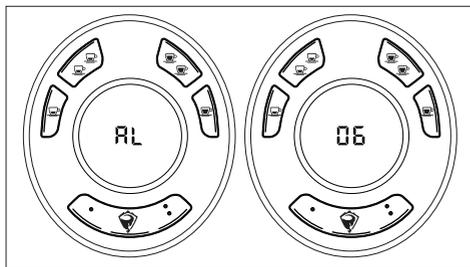
The machine indicates an alarm situation with all LEDs flashing on the keypads.

The LEDs that are steady on indicate the error that the control unit has encountered.

Group errors are signalled on the group that has the problem.

Boiler alarms are signalled on all groups at the same time.

The mini-display shows the text "AL XX" scrolling (XX indicates the alarm number, e.g. 06).



Code	Alarm
05	Coffee group probe short-circuited (displayed on the group concerned)
06	Coffee group probe in open circuit or not connected (displayed on the group concerned)
13	Cup heating plate probe short-circuited
12	Cup heating plate probe in open circuit or not connected
99	Service boiler probe short-circuited
98	Service boiler probe in open circuit / not connected
31	GR1 SV short-circuited

Code	Alarm
30	GR1 SV in open circuit or not connected
33	GR2 SV short-circuited
32	GR2 SV in open circuit or not connected
35	GR3 SV short-circuited
34	GR3 SV in open circuit or not connected
37	Boiler filling SV short-circuited
36	Boiler filling SV in open circuit or not connected
39	Hot water SV short-circuited
38	Hot water SV in open circuit or not connected
46	Service boiler overtemperature
70	No GR volumetric sensor pulses (displayed on the group concerned)
15	Service boiler filling time-out
16	Service boiler heating time-out
20	GR heating time-out (displayed on the group concerned)
50	Keypad communication not working (displayed on the group concerned)
55	WiFi communication
08	TVC steam wand probe not connected
09	TVC steam wand probe short-circuited