ITALIAN ESPRESSO COFFEE MACHINES

ITALY

ELEKTRA®

Since 1947

VERVE ESPRESSO COFFEE MACHINE 1GR

INSTRUCTION MANUAL

Items: SPF – SPF*

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ESPRESSO MACHINES

GENERAL INSTRUCTIONS

OPERATION INSTRUCTIONS

TECHNICAL INSTRUCTIONS


ELEKTRA
15s
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82°c
82°c

GENERAL INSTRUCTIONS

THESE INSTRUCTIONS ARE INTENDED FOR BARMAN / ESPRESSO COFFEE MACHINE OPERATOR AND INSTALLATION / MAINTENANCE TECHNICIAN

A INTRODUCTION

This manual is intended for the semi-professional VERVE espresso coffee machine manufactured by ELEKTRA.

The manual is divided in three parts as displayed below:

GENERAL INSTRUCTIONS
These instructions are intended for barman/espresso coffee machine operator and installation/maintenance technician

OPERATION INSTRUCTIONS
These instructions are intended for barman/espresso coffee machine operator

TECHNICAL INSTRUCTIONS
These instructions are intended for espresso coffee machine installation/maintenance technician

The instructions reported in this manual are also available in pdf format on the website www.elektrasrl.com

B GENERAL RECOMMENDATIONS AND SAFETY REGULATIONS

1 This booklet is an essential and integral part of the product and must be given to the user.
It contains basic safety instructions that must be followed for the installation, operation and maintenance of the appliance.
When using electrical appliances, basic safety precautions should always be followed, including the following: read all Instructions.

2 After having unpacked the appliance, make sure it is intact.
If in doubt, do not use the appliance and contact a qualified engineer. The packing elements (plastic bags, polystyrene foam, nails, etc.) should not be left within reach of children since they are potential sources of danger.

3 ⚠ The appliance should be installed by a qualified engineer according to the manufacturer's instructions and in compliance with current safety regulations. Incorrect installation could cause injury to persons or animals and damage to property, for which the manufacturer cannot be held liable. The company Elektra declines any and all responsibility for tampering or interventions carried out by non authorized persons. Such intervention automatically renders the guarantee null and void ⚠.
The appliance must be installed only in places where its use and maintenance can be carried out by qualified personnel.
Before carrying out the electrical connection of the appliance, check that the mains electricity supply corresponds to the data given on the rating plate.
The rating plate is located under the cup holder try.
⚠ This appliance is only electrically safe when it has been connected to an efficient grounding system in compliance with current safety regulations ⚠.
Make sure that this fundamental safety requirement has been observed and if in doubt request a thorough check of the system by a qualified electrician.

The manufacturer cannot be held liable for any damage that may be caused by failure to ground the appliance.
Check that the current carrying capacity of the system is adequate for the maximum rated output of the appliance.
Unwind the whole power supply cable to prevent dangerous overheating. It is forbidden the use of adapters, multiple current taps or extension cables.

4 This appliance is intended for domestic use and similar uses, for example:
- Kitchen areas designated for the staff in shops, offices and other workplaces
- Farms
- Hotels and motel customers as well as residential environments customers
- Bed and Breakfast facilities and similar facilities.

Any other use is to be considered as unsuitable and therefore dangerous. The manufacturer cannot be held liable for any damage or injury caused by improper, wrong or unreasonable use.

5 ⚠ The use of the appliance entails compliance with the following fundamental rules:
- the appliance should be used in environments where the temperature does not fall below 5 °C or rise above 40 °C;
- do not place the appliance in built-in furniture, cabinets or the like. Furthermore, do not obstruct the suction or dissipation grids, in particular do not cover the upper heating cup-holder with cloths or other materials.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- The appliance has a water circuit containing water, which must not be allowed to freeze otherwise the appliance could be damaged;

- the appliance should not be cleaned using water jets or installed in a place where water jets could be used for cleaning;
- the appliance should be installed on the level - it must not slope - high enough in order to have the cup heater tray at more than 1.5 meter from the floor.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
- do not touch the appliance when hands or feet are wet or damp;
- do not operate the appliance barefoot;
- do not tug the power supply cable;
- do not spill liquids on the power connector;
- To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or in water or other liquid.
- do not expose the appliance to the elements (rain, sun, etc.): it is not suitable for outdoor use;
- The equipment can be used by children aged 8+ and people with reduced physical, sensory or mental capabilities, or lack of experience or knowledge required, provided they are under supervision or after they have received the same instructions for a safe use of the equipment and for understanding the dangers inherent in it.
  Children should not play with the equipment.
  The cleaning and maintenance intended to be performed by the user, should not be performed by children without supervision ⚠.

6 Disconnect the appliance from the mains electricity supply before carrying out any maintenance, by switching off at the mains switch or disconnecting the plug from the socket.
To clean the appliance, follow the instructions in this booklet.

7 In the event of failure or malfunctioning of the appliance, switch it off and under no circumstances try to repair it yourself.

Always request service by a qualified technician. Any repair, electrical or mechanical adjustment should only be carried out at the factory or by an authorized service center using only original spare parts. Failure to comply with these instructions could jeopardize the safety of the appliance.
The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
Should the cable be damaged, switch off the appliance and apply solely to a qualified electrician for replacement.

8 Hould the machine be used no longer, it must be made inoperative by cutting the supply cable after having disconnected it from the electrical power supply.
Make sure that all those parts which could be possible sources of danger are made harmless.

9 Warning! The surfaces of the appliance remain warm even after the appliance has been switched off for some time  .
Do not touch hot surfaces. Use handles or knobs.
Allow to cool before putting on or taking off parts, and before cleaning the appliance.
Do not let cord hang over edge of table or counter, or touch hot surfaces.

10 ⚠ Warning! To avoid the risk of injury, do not open the brew chamber during the brew process ⚠ .

11 If the appliance is used by connecting it to the water mains by means of a pipe and gaskets, it is recommended not to reuse them after disconnection.
Use pipe and new gaskets to reconnect it.
Save these Instructions.

C DESCRIPTION OF THE APPLIANCE

The main functions of the machine, and its relative parts, are described below, with a view to ensuring its maximum performance.

1 USER-MACHINE INTERFACE

The user-machine communication occurs through a smartphone connected to the wi-fi network of the machine, and by 2 warning lights arranged on the front part of the machine.

1.1 COMMUNICATION VIA SMARTPHONE

The communication on the smartphone occurs through the following icons, which represent switches, buttons, signals, displays and alarms required for the operation and control of the equipment.

See icons catalogue attached, to identify them graphically.

These icons are managed via "V" main screens and "VP" programming screens, selectable by scrolling the smartphone touch-screen horizontally.

1.2 COMMUNICATION VIA WARNING LIGHTS

The machine is equipped with:
- a green warning light located on the front upper part next to the dispensing unit control marked by the symbol .
- a red warning light located on the lower front part marked with the symbol .

The warning lights are used to signal different operating phases or alarms, depending on whether they are lit continuously, in fast flashing or in slow flashing.

2 WATER SUPPLY

The machine is equipped with two alternative water supply systems, which can be chosen at will by the user:
- internal tank, in case of absence of connection to the water supply;
- connection pipe to the water mains.

3 CHECKING THE WATER LEVEL IN THE INTERNAL TANK

It checks the water level in the tank by weight; if the level is too low, the warning red light turns on, indicating that the internal tank must be supplied with water.

4 ELIMINATION OF CALCIUM AND MAGNESIUM SALTS FROM THE WATER

It allows the elimination of the deposit of limestone, calcium and magnesium salts in the machine by means of a water softener contained in the internal tank.

5 STEAM DISPENSING

The machine is equipped with a boiler that allows the production of steam and hot water. The steam is delivered by means of an swivel steam wand, which allows the use of large milk containers and guaranteeing good general ergonomics.
The steam wand, is operated by a joy-stick with movement in any direction.

6 HOT WATER DISPENSING

The machine has one hot water valve equipped with a swivel wand which allows the use of large water containers and guaranteeing good general ergonomics.
The valve, is operated by a joy-stick with movement in any direction.

7 CHECKING THE WATER LEVEL IN STEAM BOILER

This is done by means of a level probe which controls the water level in the boiler, topping it up automatically when required.

8 CHECKING THE PRESSURE OF THE STEAM BOILER

The water pressure in the boiler is controlled by a pressure switch that controls the switching ON of the electric heating elements. Thus, it determines the temperature control of the water in the boiler too.

9 COFFEE DISPENSING

The dispensing control is semi-automatic and works by means of an ergonomic lever located next to the dispensing unit.
The brew group is equipped with a dedicated boiler, equipped with a heating resistance of the infusion water and control of its temperature by means of a precision sensor.
The water reaches the brew group after being passed through a preheater, so as to minimize the temperature difference necessary to maintain the desired temperature and also minimize the reaction times to the regulation.
This system, together with the construction features with low inertia and high thermal insulation, allows to keep the infusion water temperature in real time equal to the value set with high precision and high speed of physical variation.
You can adjust the coffee temperature in a range of values from 70 ° C to 95 ° C.

10 PRE-INFUSION

Coffee dispensing, even if manually controlled, takes place thanks to the two-phase automatic cycle:
- Pre-infusion
- Infusion

While the infusion is carried out normally using the pump pressure of about 8/9 bar, the pre-infusion is performed with the only pressure of the water supply or with the residual pressure present after the previous dispensing.
In this way, the coffee powder slowly soaks in hot water and is best prepared for the subsequent extraction by pressure.

11 NIGHT CYCLE

By setting a daily schedule, the machine enters a partial operating mode in which the boiler and unit heating is switched OFF.
At the end of this time, the machine resumes its full operating mode.

12 COUNTING OF THE COFFEE PRODUCTION

The total number of coffees dispensed is displayed on the VP4 screen of the smartphone with the icon:

To reset, type the icon itself and confirm with:

13 GATHER OF DRAIN WATER

The machine is equipped with a removable lower cup holder with drain water gather tray.
If it is not connected to the drain outside, machine can be manually emptied; connecting it to the external drain, removing the standard cap and fitting the tube present in the accessories kit, the drain occurs automatically continuously.

14 PROTECTION OF THE HEATING ELEMENTS

14.1 STEAM BOILER HEATING ELEMENTS PROTECTION

This protection works by means of two thermal cutoff fuses integrated in the resistance itself which are activated when the maximum allowable temperature is exceeded.
They irreversibly interrupt the power supply of the electrical resistance, which must then be replaced after identifying the cause of the fault.

14.2 HEATING ELEMENTS PROTECTION OF DISPENSING GROUP BOILER

This protection works by means of two thermal cutoff fuses, fixed externally on the boiler, which are activated when the maximum allowable temperature value is exceeded.
They irreversibly interrupt the power supply of the electrical resistance, which must then be replaced after identifying the cause of the fault.

15 MEASURING THE BOILER PRESSURE

The appliance is fitted with a pressure gauge that displays the steam pressure in the boiler.

16 MEASURING THE BREWING PRESSURE

The appliance is equipped with a pressure gauge that displays the pressure delivered by the pump during dispensing. By reading the value on the pressure gauge, it allows manual adjustment of the pump pressure, working on a screw accessible from a hole positioned below on the left side of the machine.

17 MEASURING THE WATER SUPPLY PRESSURE

The same pressure gauge described in the previous paragraph, when the pump is stopped measures the pressure of the water supply that feeds the equipment.

D TYPE APPROVALS

1 EUROPE APPROVALS

The 230V powered model complies with the applicable European Directives and is marked as such

Europe

CE

All products bearing this mark can to be sold directly in all member states of the European Community.
To be entitled to apply the CE mark, the manufacturer must draw up a technical file which ELEKTRA will place at the disposal of its clientele for all the various kinds of technical controls.

The products are in compliance with the following Directives:

2001/95/CE	General safety
2004/1935/ CE	Materials and objects in contact with food (MOCA)
2006/42/CE	Machine construction
2011/65/CE	Restrictions on use of some dangerous material (ROHS)
2012/19/EU	Waste electric and electronic equipment (RAEE)
2014/30/CE	Electromagnetic compatibility
2014/35/CE	Electrical safety
2014/68/EU	Pressure equipment (PED)

2 AUSTRALIA AND NEW ZEALAND APPROVALS

The 230V powered model complies with Australian regulations and New Zealanders and as such is marked .....

3 KOREA APPROVALS

The 230V powered model complies with Korean regulations and as such it is marked .....

4 CHINA APPROVALS

The 230V powered model complies with Chinese regulations and as such it is marked .....

5 AMERICA APPROVALS

The 120V powered model complies with the following US regulations:
- UL 1082 General safety and as such is marked .....

c UL us

6 CANADA APPROVALS

The 120V powered model complies with the following Canadian legislation:
- CSA 64 General safety and as such is marked .....

c UL us

OPERATION INSTRUCTIONS

THESE INSTRUCTIONS ARE INTENDED FOR BARMAN / ESPRESSO COFFEE MACHINE OPERATOR

A USE

1 WATER SUPPLY

The machine is equipped with an automatic arrest of the dispensing function at the moment when water is lacking in the tank, at which point the red light requesting water replenishment, marked with the simbol is switched on.
Once water is replenished, the light turns off and the dispensing cycles are reinstated.

2 SWITCHING ON THE APPLIANCE

The machine switches on by pressing the button marked with the symbol ⏻.
When the machine is switched on, it automatically loads water into the boiler and, only when the boiler is full does it switch on the heating, so as not to damage the heating elements.
Heating time of around 10 minutes.

3 SWITCHING THE UNIT HEATING ON

Upon switching ON, the user must perform a manual filling cycle of the water circuits of the dispensing unit. This is done by lowering the dispensing lever for 3 seconds after which the unit will begin to heat up.
This request is displayed on the smartphone by the icon:

While the unit is heating up, the green warning light with symbol lights up and goes off slowly, when the warning light goes off the unit is ready to dispense and this icon appears on the smartphone:

4 USE OF THE WORKING AREAS

The machine is divided into the coffee dispensing area, under the group; in the steam dispensing area on the right side, and in the hot water dispensing area, on the left side. It allows to work with containers with a height of 109 mm. For the coffee area, an elevation grid for the cups is available (optional), which reduces the height to 80 millimeters.

5 ACTIVATING THE SMARTPHONE CONNECTION

To communicate with the machine through the wi-fi network and smartphone, turn the programming key in the ignition lock marked with the symbol and turn on the smartphone's wi-fi network.
Select the wi-fi network marked with the name elektra followed by a sequence of 6 numbers and letters.
Open your smartphone's internet browser and type "ELEKTRA.COM".

Then the V1 screen will open on the smartphone.
In this first screen the following icons may appear:

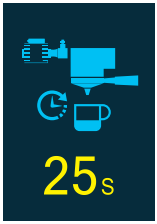


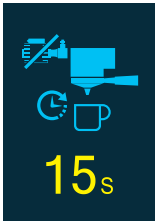




6 OPERATING PARAMETERS DISPLAY

If the machine is dispensing, the screen with the icons will automatically appear:





7 OPERATING PARAMETERS SETTING

From screen V1, scroll left to display the other screens where you can set the functional parameters.
After setting the desired parameters, press the symbol icon:

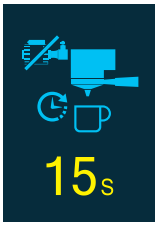
to confirm

or the icon:

to return to the first screen.

7.1 PRE-INFUSION DURATION SETTING

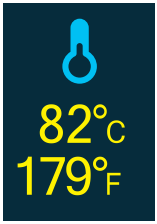
VP1 screen, icon:



press ⊕ or ⊖ to change the value,
then confirm with:

7.2 COFFEE TEMPERATURE SETTING

VP1 screen, icon:



press ⊕ or ⊖ to change the value,
then confirm with

7.3 NIGHT CYCLE SETTING

VP2 screen, icon:

press to activate the night cycle,

then icon:

and icon:

press ⊕ or ⊖ to change the value,
then confirm with

8 COFFEE DISPENSING

It allows to dispense coffee of different volumes each time by lowering the dispensing lever marked with the symbol until the green warning light next to the lever lights up and raising it until the green warning light next to the lever goes OFF once the desired amount has been obtained.

9 MAKING THE COFFEE

Factors of basic importance to make good quality coffee are:
- Use of recently ground fresh coffee, because it rapidly loses its aroma and the fats contained turn rancid.
- Grinding of uniform size, which can be obtained only with good quality and well maintained coffee grinders. The uniform size of the powder ensures a complete extraction and a good reproducibility of the result in the cup.
- Use of properly warmed cups, which contribute considerably to preserving the cream of the infusion.

With the exception of the above-illustrated factors, there are many recipes to obtain many different types of infusions, based first of all on the type of coffee bean used, both for the production of mixes and as single-origin coffee.
The fundamental parameters are:
- Type of coffee bean used
- Grinding grade
- Quantity of powder used
- Infusion water temperature
- Infusion pressure
In order to obtain a good Italian-style espresso coffee, grinding is of fundamental importance. The espresso must be dispensed in approx. 25 seconds and must have, on average, a volume equivalent to approx. 25 cc.
The quantity of ground coffee must be of around 7 grams.

Infusion temperature varies between 80°C and 90°C depending on the type of coffee used.
Infusion pressure between 8 and 9 bar.

1) Detach the filterholder from the dispensing group by turning it towards the left, and fill the filter with the dose of ground coffee.

2) Level it out and press it with the tamper.
Ensure that no grounds are left on the edges of the filter.
This precaution serves to ensure a better seal and extends the life of the saucer seal.

3) Attach the filterholder to the dispensing group, turning it firmly towards the right.

4) Place the cups underneath the spouts and start dispensing.

5) Once the coffee has been dispensed, leave the filter holder fixed to the dispensing unit up to a new coffee dispensing.

6) When brewing a new coffee discharge the coffee cake into the waste drawer without striking too hard so as not to damage the edge of the filter.

10 PREPARING FROTHY MILK

In order to froth up the milk, which is essential for preparing cappuccino, half-fill a tall, narrow container with milk and proceed as follows:

1) Briefly open the steam valve using the joy-stick as to remove any water condensation that might have collected.

2) Place the container with the milk underneath the steam wand so that the spray nozzle touches the bottom, then regulate the steam dispenser again.

3) Lower the container so that the spray nozzle rises almost to the surface of the milk and, from this position, raise and lower the container repeatedly so that the spray nozzle enters and surfaces from the milk alternately.
Continue until the milk has frothed up, and then regulate the steam dispenser again to interrupt the dispensing of steam.
To make the cappuccino add hot espresso coffee to the hot frothy milk.

11 MAKING TEA - CAMOMILE TEA ETC

Put the container under the hot water nozzle and activate the hot water dispenser using the joy-stick.
Once the desired hot water volume is reached close the hot water valve.
At this point, use the hot water to make the drink of choice.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B MAINTENANCE AND CLEANING

1 DAILY CLEANING OF DISPENSING GROUP AND FILTERHOLDER

Each evening or at least once a day, clean the group shower and the filterholder gaskets with a cloth or a sponge. Rinse the filter and filterholder in boiling water in order to remove the fatty deposits of the coffee. It is advisable to wash the inside of the filterholder and filter with a view to avoiding incrustations and coffee deposits which could fall off during coffee making, forming grounds in the cup.

2 DAILY CLEANING OF THE STEAM WAND

⚠ The steam wand, used for heating drinks, must be cleaned immediately after use in order to safeguard against the formation of incrustations that could block the holes of the spray nozzle and also to ensure that the residue of previously heated drinks does not deteriorate, leading to the unhygienic formation of bacteria ⚠ .
Externally clean with a moist sponge, the steam nozzle immediately after every milk preparation cycle.
To clean the inside of the wand instead proceed as follows:

1) Fill a stainless steel pitcher with cold water up to at least the same level as the milk residuals on the wand.
2) Place the wand into the water filled pitcher.
3) Operate the steam valve using the joy-stick until the water boils, obtaining a complete disinfection of the wand.

3 CLEANING THE COFFEE DISPENSING GROUP

⚠ At least weekly, it is necessary clean the dispensing groups from coffee leftovers with an internal cleaning through a semi-automatic procedure guided by the machine ⚠ .
If this cleaning is not performed, after dispensing 500 coffees, the green light starts flashing to prompt it; however, the machine continues to operate.
To turn off the flashing enter the VP4 screen of the smartphone, press on the icon:

and confirm with the symbol:

That procedure is to be started only with hot machine ready to use and for each group, as follows:

1) Substitute the standard filter mounted on the filter holder of the group with the blind (non perforated) filter.
2) Insert an ELEKTRA clearing tablet in the blind filter and hook the filter holder on the group.
3) Perform 10 dispensing cycles lasting 20 seconds each.
4) Hook off all the filter holder and do not reconnect it
5) Rinse by dispensing for 30 seconds followed by a 30-second pause and then another 30 seconds of dispensing.

On rinse completion remove the blind filter, place the standard filter back and hook the filter holder on the dispensing group.

4 WEEKLY CLEANING OF THE FILTER AND FILTERHOLDER

1) Place three teaspoons of detergent for coffee machines and approx. one litre of boiling water in a heat-resistant container.
2) Immerse the filters and filterholders in the solution prepared and allow them to soak for about 20/30 minutes (do not fully immerse filterholders with wood handles: the water and detergent solution would damage the handles).
3) Rinse thoroughly under running water.

5 WEEKLY CLEANING OF THE LOWER DRIP TRAY

⚠ At least once a week remove the lower cup grille, remove the lower drip tray and clean it, removing any dregs with the aid of a teaspoon, and then rinse it ⚠ .

6 CLEANING OF BODY

Simply use a damp (non abrasive) cloth.
Do not use alcohol or solvents.

C TROUBLESHOOTING

⚠ If problems arise with the appliance, consult the following guide and try to resolve them by implementing the suggestions provided. If the problems persist, contact Technical Assistance. Do not carry out repairs directly on the appliance ⚠.
The company Elektra declines any and all responsibility for tampering or interventions carried out by non authorized persons.
Such intervention automatically renders the guarantee null and void.
The guide also contains problems that must be resolved directly by the Technical Assistance Service but which are explained to facilitate comprehension and repair operations.

1 THE RED AND GREEN WARNING LIGHTS BLINKING

If the two warning lights flash simultaneously consult the first screen V1 on the smartphone to find the specific alarm, as per the following paragraphs 1.1 - 1.2 - 1.3:

1.1 ALARM: BUFFER BATTERY ABOUT TO GO FLAT

This alarm is indicated by the icon:

1.2 BOILER WATER LEVEL CONTROL ALARM, FAULT

icon:

1.3 DISPENSING GROUP TEMPERATURE CONTROL ALARM, FAULT

icon:

2 THE MACHINE DOES NOT PRODUCE STEAM AND DOES NOT HEAT WATER

The machine was not supplied with water; the red warning light is on.
Fill the internal tank with water. Another possible cause is the activation of the electrical protection of the boiler resistance.
⚠ The resistance must be replaced only after the cause of the fault has been removed ⚠.
Contact Technical Assistance.

3 STEAM DOES NOT COME OUT OF THE WAND WHEN THE MACHINE IS HOT

This problem normally arises after the machine has been switched on from cold and is due to the sticking of the vacuum break valve of the boiler; this does not negatively affect the use of the machine, in fact:

- after venting all the air activating a dispenser steam wait until the machine heats up normally and use it.

In the meantime, contact Technical Assistance.

4 WATER COMES OUT OF THE STEAM WAND

This means that the boiler is completely full of water instead of containing a certain quantity of steam. The possible causes of this are:

- fault in the boiler water inlet solenoid valve;
- electrically isolating incrustation on the level probe or interruption in its electrical connection.

⚠ Switch off the machine, turn off the water supply and contact Technical Assistance ⚠ .

5 WATER DOES NOT COME OUT OF THE DISPENSING GROUP

Possible causes can be:

- Coffee grinding too fine: adjust it.
- Fault or obstruction to the passage of water in some parts:

contact Technical Assistance.

6 THE DISPENSING GROUP DOES NOT HEAT SUFFICIENTLY

It is possible that after a failure in the heating system of the dispensing group, with consequent overheating, the electrical protection of the dispensing group resistance, may have occurred.

⚠ The electrical protection of the heating element must be replaced, only after removing the cause of the fault ⚠ .

Contact Technical Assistance.

7 BREWING PRESSURE NOT BETWEEN 8 AND 9 BAR

Unless this value exceeds 1.2 MPa (12 Bar), in which case switch off the machine and contact Technical Assistance, this is a fault that does not negatively affect the use of the machine.

The most likely causes are that the pump is out of calibration or worn.

Contact Technical Assistance.

D DISPOSAL OF THE APPLIANCE

The European Directive 2012/19/EU (WEEE) covering the disposal of electric and electronic equipment dictates that such equipment must not be disposed of through normal solid urban waste channels.

⚠ When such equipment has reached the end of its useful life, the user is bound take to deliver it to authorized segregated waste collection centres or return it to the dealer on purchasing a new equivalent type of appliance, on a one-to-one ratio ⚠.

For further information on segregated waste collection centres, contact a dealer or the appropriate public authorities.

Effective segregated waste collection designed to subject the disposed equipment to environmentally compatible recycling, processing and disposal processes contributes to the avoidance of negative effects on the environment and on health, and enables the re-use of the materials of which the appliance is composed.

Improper disposal of the product by the user is punishable according to the penalties laid down in the legislation in force.
The crossed-out wheelie bin symbol indicates that the product must be handled as described above.

TECHNICAL INSTRUCTIONS

THESE INSTRUCTIONS ARE INTENDED FOR ESPRESSO COFFEE MACHINE INSTALLATION / MAINTENANCE TECHNICIAN

A UNPACKING

Packaging is carried out with the aim of protecting the machine from damage during transportation.
The packaging materials used are recyclable. They are, therefore, chosen according to environmental protection criteria and ease of disposal, the latter process being geared at further integration in productive cycle materials.
Thanks to this mechanism, not only is the volume of waste reduced but a more rational use of non renewable resources is also ensured.

1) Cut the strap that keeps the box closed.
2) Open the top of the box and remove the shock-proof panels inside, remove the accessories contained inside them and take out the present manual, keeping these articles to hand for the later phases of use of the appliance.
3) ⚠ Remove the nylon bag covering the upper part of the machine and put it in a safe place out of the reach of children ⚠.
4) Remove the machine from the box by lifting it upwards.
5) Remove any other packaging materials and protections attached to the machine.
6) ⚠ Conserve all packaging components for the whole length of the machinery's warranty. Any machines sent back during this period without using the original packaging result in the cancellation of the warranty ⚠.
7) ⚠ After the warranty period, dispose of the packaging through an service provider that is authorised in the disposal and recycling of these materials ⚠.

B INSTALLATION

1 CHOOSING WATER SUPPLY MODE

The machine is supplied from the factory with water supply from the internal tank, without need for connection to water mains.
If you want to connect the machine to the water mains, follow the instructions in paragraph 2 below and type the icon:

in the VP3 screen of the smartphone and confirm with

If you want to return to the water supply from the internal tank, type the icon:

and confirm.

2 WATER CONNECTION

The water is fed thanks to a connection with the drinkable water supply at a minimum pressure of 0.15 MPa (1.5 bar) and a maximum pressure of 0.6 MPa (6 bar).
Hardness of the water not above 20°F.
Were the hardness higher than the above value, install a water softener between the water network and the machine.
Should the water supply pressure exceed 0.6 MPa (6 bar), install a pressure reducer upline of the coffee machine / water softener system.
An external check valve may be required to meet local regulations.
The machine is equipped with a flexible connection tube in PTFE with quick connection on the machine side and 1/4 female connection on the water mains side, with a length of approximately 1.7 meters.

1) Connect the flexible pipe to the coupling located on the bottom of the machine.
2) Connect this flexible tube to the water softener, if present, or directly to the water mains.

3 CHOICE OF DRAIN MODE

The lower cup holder tray is supplied by the factory with a stopper, so as not to require connection to the drain, taking advantage of its capacity only.
If you wish to connect the tray to the drain, follow the instructions in paragraph 4 below.

4 CONNECTION TO DRAIN

The machine is equipped with a rubber drainpipe, with an outer diameter of 14 mm, about 1,5 metres long, directly connected to the removable drain tray.
This flexible hose must flow into a fixed drainage manifold, placed under the machine support table, which must have a minimum inner diameter of 20 mm.

5 ELECTRICAL CONNECTIONS

The machine is equipped with an electric cable power supply around 1,5 metres in length, with a plug at both ends.

⚠ Connect the cable both to the machine and to the network, ensuring that the electrical properties of the latter are compatible with the specifications on the rating plate of the device ⚠.

6 FILLING THE HYDRAULIC CIRCUITS

To fill the hydraulic circuits, follow the instructions in paragraph 3 of the chapter “A USE”.

C ADJUSTMENTS

1 ADJUSTING THE INFUSION PRESSURE

It is possible to adjust the infusion pressure, working on the screw that can be reached through the hole on the left side of the machine, at the bottom.

D MAINTENANCE

1 REPLACING THE SOFTENER

After dispensing 2000 coffees, the red warning light starts flashing slowly to signal that the water softener has run out; however, the machine continues to operate.

1 - Switch the off machine using the switch marked with the symbol ⏻.

2 - Change the water softener by disconnecting it from the water supply duct in the water tank and connecting the new one.

3 - Turn off the flashing of the warning red light by typing the icon:

in the VP4 screen of the smartphone and then confirming with:

2 CONSULTATION OF THE INSTRUCTION MANUAL

A non-paper version of this manual can be viewed with your smartphone on screen VP4 by pressing the icon button:

of instruction manual consultation.

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