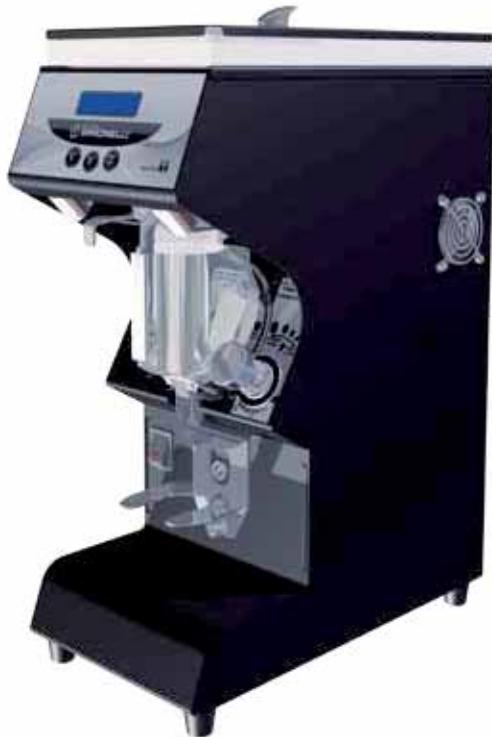




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# MYTHOS® 1



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## USER HANDBOOK

(Translation of the  
Original Instructions)



# INDEX

<b>1. GENERAL INFORMATION</b>	<b>22</b>
<b>3. APPLIANCE DESCRIPTION</b>	<b>23</b>
<b>4. INSTRUCTIONS FOR USE</b>	<b>24</b>
4.1 PREMISE	24
4.2 REGULATION OF THE BURR	25
4.3 PROGRAMMING OF THE MACHINE	25
4.3.1 OPERATING MENÙ	26
4.3.2 SETTINGS MENU	27
4.3.2.1 Doses counter	27
4.3.2.2 Total count	27
4.3.2.3 Start number	28
4.3.2.4 Continuous time	28
4.3.2.5 General time	28
4.3.2.6 Maintenance	28
4.3.2.7 Stop and go	29
4.3.2.8 Chose Language	29
<b>5. CLEANING AND MAINTENANCE</b>	<b>30</b>
5.1 CLEANING	30
5.2 MAINTENANCE	31
<b>6. IDENTIFYING BREAKDOWNS</b>	<b>31</b>

# 1. GENERAL INFORMATION

**MANUFACTURER:**

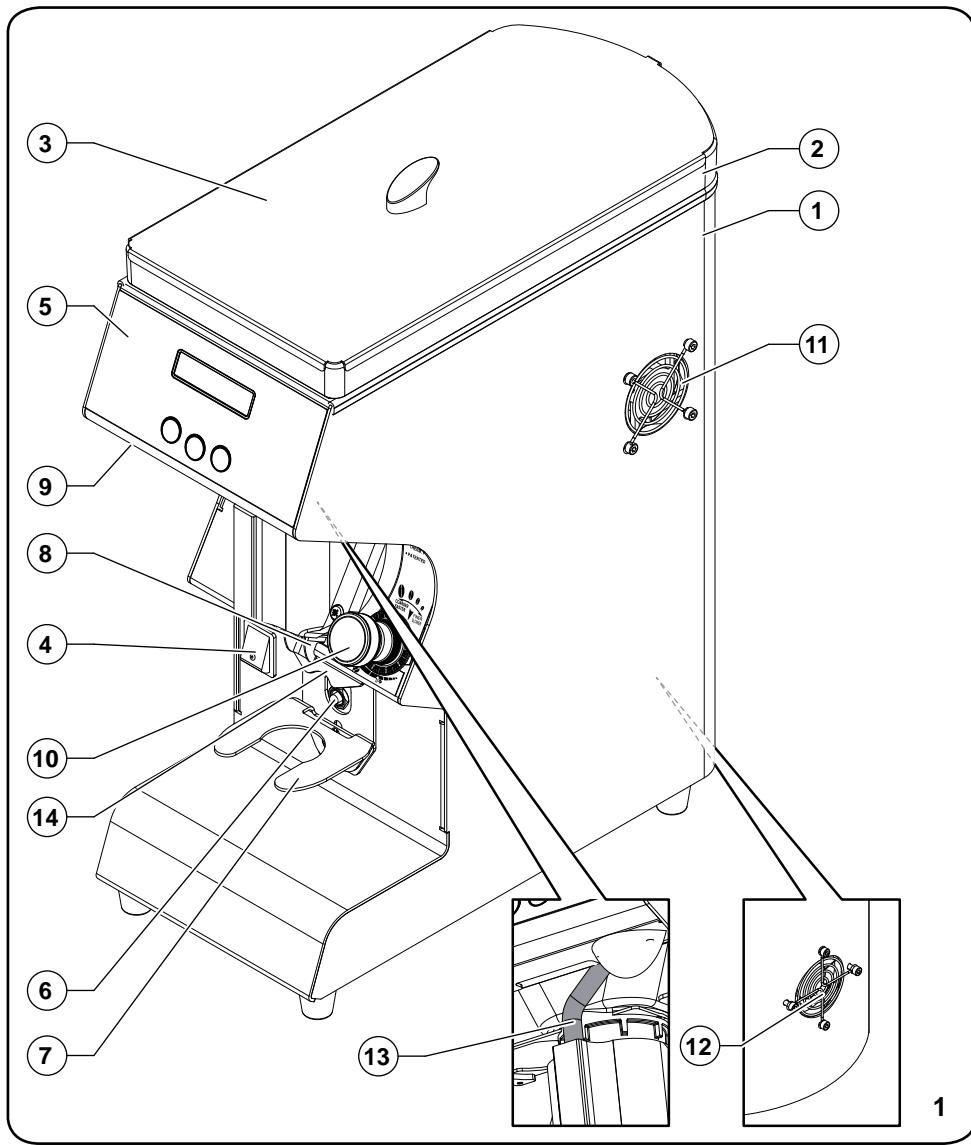
NUOVA SIMONELLI - Via M. D'Antegiano, 6 - Belforte del Chienti, Macerata (MC) - Italy

**MODELS:**MYTHOS  - Elettronic-instantaneous coffee grinder system

# 2. TECHNICAL DATA

DESCRIPTION	MODEL	
	MYTHOS  220	MYTHOS  110
Volts (V)	220	220/240
Frequency (Hz)	60	50
Power (W)	570	450
Revolution per min. (rpm)	900	900
Production rate (Kg/h)	15	15
Empty weight (Kg)	22	22
Height (mm)	510	510
Width (mm)	185	185
Depth (mm)	400	400
Noise factor (dBA)	65	65

### 3. APPLIANCE DESCRIPTION



1 Body machines	9 Open/closer holder tab
2 Coffee bean holder	10 Grinding adjustment knob
3 Holder lid	11 Extractor fan
4 Switch	12 Intake fan
5 Control panel	13 Heating element
6 Start-up micro-switch	14 Filter holder retaining device
7 Fork portafilter	
8 Pouring lip	

## 4. INSTRUCTIONS FOR USE

### 4.1 PREMISE

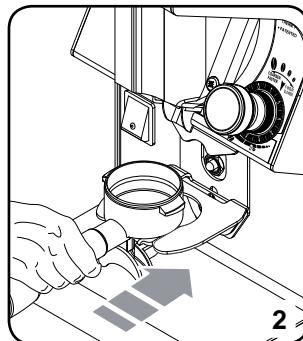
This machine is capable of producing very precise doses, since it bases itself on the time of the grind. It is however necessary to fine tune the machine before starting to work, above all deciding the blend of coffee (lighter or darker roast) and the grade of grind. You then proceed to programming the time of grind for each dosage, weighing the ground product.

- Carry out the electrical connections during the installation process.
- After connecting to the electrical outlet, close the flap (9) at the base of the whole bean coffee container (2).
- Remove the lid (3) from the container (2) and fill with whole bean coffee.
- Bring the switch (4) to the “ON” position. The red led on the switch itself will come on.
- Open the flap (9).
- Place the portafilter bowl on the fork (7) and push it forwards until it comes into contact with the microswitch (6) to pour out the ground coffee through the nozzle (8).
- The machine is equipped with Filter holder retaining device (14 see fig. 4).

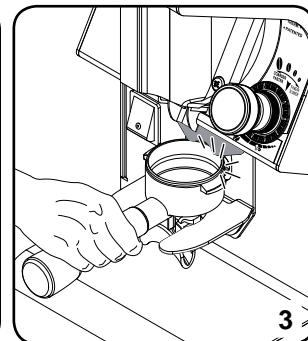


### WARNING

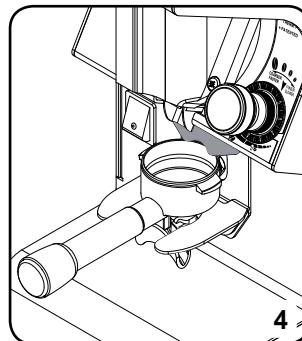
Keep the portafilter bowl on the rods (7) to prevent the nozzle (8) from becoming clogged or inserted in the retaining device (14).



2



3



4

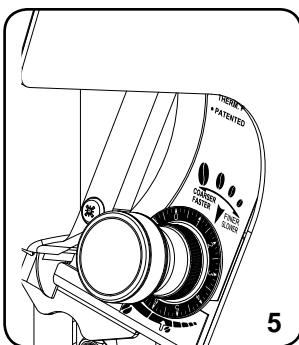
## 4.2 REGULATION OF THE BURR

To adjust grinding fineness, it is necessary to use the knob (10), turning it clockwise for finer grinding or anti-clockwise for a coarser burr. This adjustment does not have any stop points and each turn of the knob corresponds to a movement of 0.4 mm of the burrs. The adjustment is carried out freely and, at every turn of the knob, the burrs move of approximately 0.4 mm.

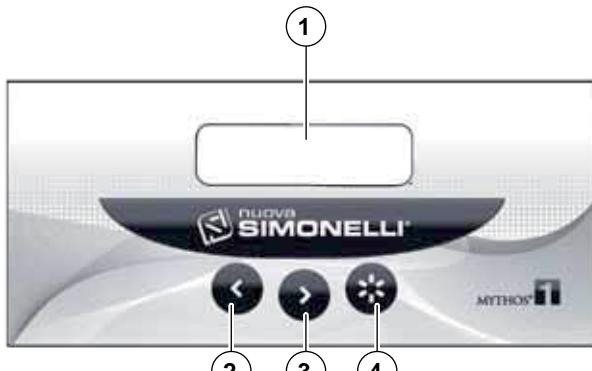
Grinding fineness is factory set, with the burrs first adjusted so that they touch each other (0) and then moving the burrs so that they are at a distance to provide an average grinding fineness for espresso coffee. Burrs with re-settable adjustment knob can be set to zero at an established grinding point by holding the top part of the knob in position and using the ring nut on the base of the knob itself.

Caution: grinding fineness adjustment needs to be performed gradually, grinding a little coffee each time that the knob is turned by two numbers (notches).

The machine may seize up if the knob is moved by one turn while the motor is switched off.



## 4.3 PROGRAMMING OF THE MACHINE



- 1 Liquid crystal display
- 2 In operating mode, this decreases a selected dose
- 3 In operating mode, this increases a selected dose
- 4 Select one of the doses in operating mode
- 2+4 Together: access to programming



**The first time you turn on the machine, it will be on the mode programmed at the factory. Every time you turn on the machine it will set itself to the last settings prior to disconnecting.**

#### 4.3.1 OPERATING MENU

 For each dose and each item on the menu, the available keys will flash.

When the machine is switched on, after the lamp test has been completed, the display will show the control unit software release for a few seconds.



After this, the top line of the display will read DOSE X (where X is the number of doses selected and varies from 1 to 3), while the bottom row of the display shows the time (in seconds) set for the selected dose.



To change the dose, press the  key and the display will show the new selected dose on the top line, while the relevant value setting will appear in the bottom.



To set the pour time for the selected dose, it is necessary to use the up  or down  keys.

The new value setting will be automatically saved when the  key is pressed or when a pour is begun.

To start pouring, it is necessary to insert the portafilter: the bottom line will show the pour time, as it scrolls.



In case of deactivated splitting, (see following paragraph), the pouring action will continue until the end, with or without portafilter inserted.

### 4.3.2 SETTINGS MENU

To access the settings menu from the operating menu, select "CONTINUOUS" mode and then press and hold down the  and  keys together.

Press the  key to scroll through the menu items:

1. DOSES COUNT;
2. TOTAL COUNT;
3. START NUMBER;
4. CONTINUOUS TIME;
5. GENERAL TIME;
6. MAINTENANCE;
7. STOP AND GO;
8. CHOSE LANGUAGE.

 **It is only possible to access the settings menu if the portafilter is not inserted.**

#### 4.3.2.1 Doses counter

The first item on the settings menu is "DOSES COUNT"; the display shows the following screen:



Where "X" represents the selected dose out of the 3 available (press the  key to change the dose), and "N" represents the number of doses poured.

The number of doses poured can be reset by holding down the  flashing key for a few seconds.

#### 4.3.2.2 Total count

The second item in the settings menu is the "TOTAL COUNT"; the display shows the following screen:



Where "N" is the total number of doses poured.

The total number of doses poured can be reset by holding down the flashing  key for a few seconds.

#### 4.3.2.3 Start number

The third item in the settings menu is "START NUMBER"; the display will show the following screen:



Where "N" represents the total number of starts and cannot be reset to zero.

#### 4.3.2.4 Continuous time

The fourth item in the settings menu is "CONTINUOUS TIME"; the display will show the following screen:



It is possible to reset the continuous pour counter to zero by holding down the  key for a few seconds.

#### 4.3.2.5 General time

The fifth item in the settings menu is "GENERAL TIME"; the display will show the following screen:



Where the total working time of the machine is viewed.

#### 4.3.2.6 Maintenance

The sixth item in the settings menu is "MAINTENANCE"; the display will show the following screen:



It is possible to set the maintenance alarm to ON/OFF by pressing the  key.

When the maintenance alarm is active (ON), the machine will signal the need for cleaning and maintenance when a set number of pours has been reached.

Press the  key to open the settings screen for the number of pours; the display will show the following:



It is possible to set the number of pours using the  (down) and  (up) keys, from a minimum of 10000 to a maximum of 100000, with intervals of 1000.

Press  to save the changes and pass on to the next menu screen.

 **The  key must be held down for a few seconds to reset the maintenance cycle counters to zero.**

#### 4.3.2.7 Stop and go

The seventh item on the settings menu is "STOP AND GO"; the display will show the following screen:



Dose splitting while pouring can be set to ON/OFF by pressing the  key.

When dose splitting set to ON, a pour action can be stopped before the set time and then resumed from the point at which it was stopped.

Press  to save the changes and pass on to the next menu screen.

#### 4.3.2.8 Choose Language

The eighth item on the menu is "CHOSE LANGUAGE"; the display will show the following screen:



Use the  key to scroll through the options and select the display language:

- ITALIANO;
- ENGLISH;
- FRANCAISE;
- ESPANOL;
- DEUTSCH.

Press the  key to quit the settings menu. Any changes to the language settings will be saved.

## 5. CLEANING AND MAINTENANCE

### **WARNING**

Unplug the appliance from power supply before carrying out any cleaning and maintenance intervention and leave the hot parts to cool down (see chapter "WARNINGS AND SAFETY").

### **WARNING**

Wait for the cooling of the hot parts before carrying out any cleaning or maintenance.

### **WARNING**

Do not pull on the electric cable nor the machine itself, to remove the plug from the electrical outlet.

### **5.1 CLEANING**

At least once a week it is necessary to remove the coffee bean container (2) which simply rests on the machine body (1). This is to remove the oily layer left by the coffee beans using a clean cloth.

### **WARNING**

Before removing the container (2) always remember to close the tab (9), otherwise it will not come away.

If this operation is not performed, there is a risk that the grease will become rancid, with negative effects on the flavour of subsequent cups of coffee.

For the cleaning of the base use a damp cloth.

### **WARNING**

To clean the nozzle (8) from any coffee blockage, use a vacuum cleaner and a small brush, taking great care not to fold or bend the PET flap. This flap is extremely flexible, but a sharp fold could prevent it from functioning properly to the point that it needs to be replaced.

## 5.2 MAINTENANCE

### **WARNING**

Unplug the appliance from power supply before carrying out any cleaning and maintenance intervention and leave the hot parts to cool down (see chapter "WARNINGS AND SAFETY").

### **WARNING**

Maintenance operations must be carried out by specialized personnel authorized by the manufacturer.

### **WARNING**

Do not carry out unprofessional or dangerous repairs, do not use non-original spare parts.

For good operation, it is necessary for the qualified technician perform periodic maintenance:

INTERVENTION	EVERY 50000 CYCLES	EVERY 100000 CYCLES or 1000 kg
Flap replacement	•	•
Breaker operation check	•	•
Breaker replacement		•
Burrs replacement		•

## 6. IDENTIFYING BREAKDOWNS

Contact specialized personnel.



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