



EXCELSIOR



INSTRUCTION FOR USE



Manufacturer.....	BRASILIA S.p.A. Strada Provinciale Bressana - Salice 27050 Retorbido (PV) Italy Tel. +39.0383.372011 Fax +39.0383.374450 e.mail: info@brasilia.it www.brasilialit
Model	EXCELSIOR

Circumstance	Percentage of respondents (%)
If someone is attacking you	85
If someone is threatening you	75
If someone is harassing you	65
If someone is insulting you	55
If someone is annoying you	45

[illegible]



DICHIARAZIONE DI CONFORMITÀ

La società BRASILIA SPA

Dichiara sotto la propria responsabilità che la macchina per caffè descritta in questo manuale è conforme alle seguenti norme: UNI EN12100-1, UNI EN 12100-2, CEI EN 60335-1, CEI EN 60335-2-15 ed ai requisiti delle direttive CE: 2001/95/CE, 98/37/CE, 97/23/CE, 2002/95/CE, 2006/95/CE, 2004/40/CE, 2002/96/CE 89/336/CE, 92/31/CE, 93/68/CE nonché al D.P.R. 547/55.

Le macchine predisposte e/o alimentate a gas, sono inoltre conformi ai requisiti stabiliti della direttiva 90/396/CE e alla norma UNI CIG 9886

DECLARATION OF CONFORMITY

The company: BRASILIA SPA

declares under its own responsibility that the coffee machine (power supply 230 Volts -50 Hz) described in this folder complies with the following current standards: : UNI EN12100-1, UNI EN 12100-2, UNI CIG 9886

CEI EN 60335-1, CEI EN 60335-2-15 and with the CE standards: 2001/95/CE, 98/37/CE, 97/23/CE, 2002/95/CE, 2006/95/CE, 2004/40/CE, 2002/96/CE 89/336/CE, 92/31/CE, 93/68/CE as well as the Presidential Decree 547/55.

The machines ready for gas and/or gas fed also conform to the requirements laid down in the directive 90/396/CE and to the standard UNI CIG 9886

DECLARATION DE CONFORMITE

La société BRASILIA SPA

Déclare sous son entière et exclusive responsabilité que la machine à café décrite dans ce manuel présente toutes les caractéristiques essentielles de sécurité quant à l'utilisation prévue, conformément aux spécifications des normes: UNI EN12100-1, UNI EN 12100-2, CEI EN 60335-1, CEI EN 60335-2-15 et des directives CE: 2001/95/CE, 98/37/CE, 97/23/CE, 2002/95/CE, 2006/95/CE, 2004/40/CE, 2002/96/CE 89/336/CE, 92/31/CE, 93/68/CE et aussi au D.P.R. 547/55.

Les machines prédisposées et/ou alimentées à gaz sont conformes à la directive 90/396/CE et à la norme UNI CIG 9886

ÜBEREINSTIMMUNGSERKLÄRUNG

Die Gesellschaft BRASILIA S.p.A.

Erklärt in eigener Verantwortung, daß die in dieser Gebrauchsanleitung beschriebene Kaffeemaschine den folgenden Rechtsnormen: UNI EN12100-1, UNI EN 12100-2, CEI EN 60335-1, CEI EN 60335-2-15 und EG-Richtlinie: 2001/95/CE, 98/37/CE, 97/23/CE, 2002/95/CE, 2006/95/CE, 2004/40/CE, 2002/96/CE 89/336/CE, 92/31/CE, 93/68/CE und auch zum D.P.R. 547/55.

Die Maschinen mit Gasanlage, oder Gas vorbereiteten, sind übereinstimmend mit der Richtlinie 90/396/CE und der Rechtsnorm UNI CIG 9886

DECLARACIÓN DE CONFORMIDAD

La sociedad: BRASILIA SPA

Declara bajo su propia y exclusiva responsabilidad que máquina para café descrita en este manual cumplen con todos los requisitos fundamentales segun cuanto especificado en las siguientes normas: UNI EN12100-1, UNI EN 12100-2, CEI EN 60335-1, CEI EN 60335-2-15 y a los requisitos de las directivas CE: 2001/95/CE, 98/37/CE, 97/23/CE, 2002/95/CE, 2006/95/CE, 2004/40/CE, 2002/96/CE 89/336/CE, 92/31/CE, 93/68/CE también al D.P.R. 547/55.

Las máquinas predisuestas y/o con Instalación de gas son conformes a la directiva 90/396/CE y a la norma UNI CIG 9886

DECLARAÇÃO DE CONFORMIDADE

A empresa BRASILIA SPA

Declara, sob a própria responsabilidade, que a máquina para café descrita neste manual está em conformidade com as seguintes normas: UNI EN12100-1, UNI EN 12100-2, CEI EN 60335-1, CEI EN 60335-2-15 e com os requisitos das directivas CE: 2001/95/CE, 98/37/CE, 97/23/CE, 2002/95/CE, 2006/95/CE, 2004/40/CE, 2002/96/CE 89/336/CE, 92/31/CE, 93/68/CE também para o D.P.R. 547/55.

As máquinas com instalação de gás, ou com predisposição, são conformadas às prescrições da diretiva 90/396/CE e da norma UNI CIG 9886

1. GENERAL INSTRUCTIONS

BRASILIA S.p.A. has taken every possible measure to ensure that the equipment operates safely and efficiently. BRASILIA equipment comes with built-in safety devices to protect both users and authorised technicians.

- Read this manual carefully before installing the machine, starting it up and using it. Not doing so could cause damage to the equipment, poor performance by the machine and health risks or personal injury.
- This manual should be treated as a part of the machine itself and should always be available to the user and/or maintenance technician. If it gets lost, or you need further information, please get in touch with your local retailer or with the manufacturer. The manual reflects the state of the art at this time and any updates will not imply that it was inadequate. The manufacturer reserves the right to change the manual with no obligation to update earlier editions, except in unusual circumstances. The Figures in this manual are purely explanatory and might not look the same as all the models referred to in the instructions.

You must not:

- operate the machine without complying with the safety regulations in force in the country where it is installed;
- operate the machine without an earth connection. Not complying with this instruction could lead to electric shocks;
- replace or remove the safety stickers and the specifications plate affixed directly to the machine and its packaging with a view to proper and safe installation and use;
- touch groups or nozzles while the machine is working. When handling the wands only touch them by the grips. The beverages dispensed and some parts of the machine are hot and could cause burns or scalds;
- remove or tamper with any part of the machine; do NOT make arbitrary changes. Get in touch with the authorised technician and specialist for your area;
- pull the line cord to unplug the electricity supply;
- allow children or unskilled staff to use the machine;
- expose the machine to the elements (sun, rain etc.);
- leave the machine in places where the ambient temperature is 0°C or lower because the water in the boiler might freeze and cause damage;
- install the machine in places where jets of water that could reach the machine are used;
- operate the machine if any door or panel is not properly closed;
- stick spoons, forks or other utensils into the internal parts of the machine;
- operate the machine without water;
- to pour hot or boiling water into the machine;
- obstruct the air vents: you must leave a space of at least 10 cm between the machine and any walls and at least 5 cm free on both sides, to allow proper ventilation.

For the machine to work properly you should use:

- only ground coffee, or, for models that have a special filter holder, cartridges.
- only cold tap water suitably softened (~7 French degrees).
- only original Brasilia S.p.A. spare parts

If these instructions are not followed, the guarantee does not apply and the manufacturer or the maintenance technician declines all responsibility.

BRASILIA S.p.A. and the maintenance technician decline all responsibility in the following cases:

- if the machine is used in a manner other than as described in this manual;
- if the safety and maintenance instructions are not followed;
- if original BRASILIA spare parts are not used;

- if the INSTALLER, or the MAINTENANCE TECHNICIAN, is not authorised and specialised;
- **The INSTALLER or MAINTENANCE TECHNICIAN** should inform the manufacturer about ANY MALFUNCTIONS or improper uses that could adversely affect the original safety of the system.
- **CHECK ON** the condition of the parts and, if they are faulty, stop the installation and ask for them to be replaced.
- **If the machine is going to be left unused for a long time the electric power and water supply should be disconnected.**

1.1 - EXPLANATION OF SYMBOLS

Information given in this manual about hazard operations is marked with the following symbols, indicating:



Danger due to electricity



General danger or miscellaneous information



Heat danger (burns or scalds)



Danger because of damage to the machine.

1.2 - USE FORESEEN

The machine for making coffee with powder is designed and made solely for dispensing espresso coffee and for preparing hot drinks (tea, cappuccino etc.) by using hot water or by emitting steam.

These are the only purposes for which the machine should be used and use for any other purpose is considered improper and therefore dangerous.

1.3 - IMPROPER USE

The coffee machine is made and designed for food use only and the following are therefore forbidden:

- use of the machine by unqualified workers;
- adding liquids other than water;
- heating up drinks or other non-food substances;
- putting powders other than coffee into the filter holders;
- placing anything except cups on the cup warmer;
- placing containers with liquids on the cup warmer;
- obstructing the air grilles with cloths or other materials;
- covering the cup warmer with cloths;
- touching the dispensing areas with your hands;
- using the machine if it is very wet.

N.B.

In this paragraph we have listed some foreseeable situations of improper use; however the use of the machine must comply with the instructions set out in the "Use foreseen" paragraph.

CONTENTS

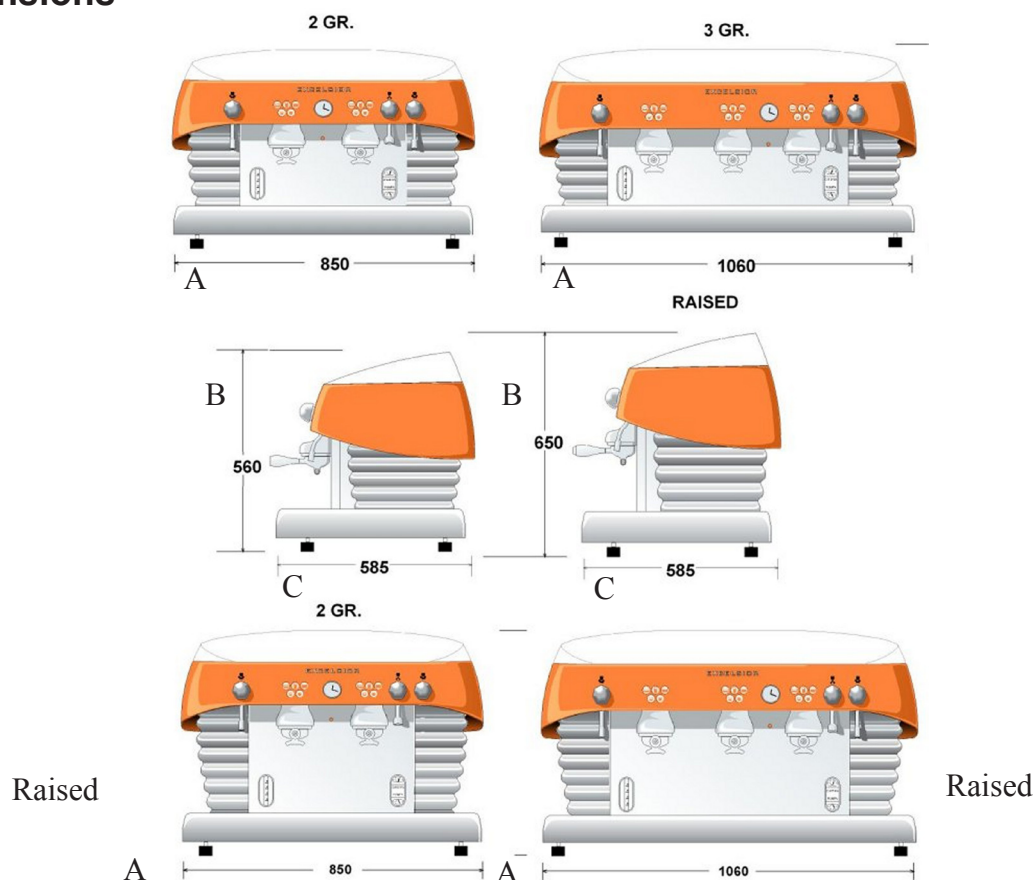
DECLARATION OF CONFORMITY	2
1. GENERAL ADVICE	4
1.1 – Symbols	5
1.2 – Use foreseen	5
1.3 – Improper use	5
2. TECHNICAL SPECIFICATIONS.....	6
2.1 - Description of the machine.....	9
2.2 - NAMES OF THE PARTS.....	10
2.3 - ACCESSORIES	11
2.4 - IDENTIFICATION PLATE.....	11
3. CONTROLS DESCRIPTION.....	4
4. USE.....	5
4.1 – STARTING UP THE MACHINE.....	5
4.2 – DISPENSING COFFEE.....	6
4.3 – GENERAL ADVICE FOR PROPER DISPENSING	6
4.4 – DISPENSING HOT WATER	6
4.5 – DISPENSING STEAM.....	7
4.6 – PREPARING CAPPUCCINO USING THE STEAM NOZZLE	7
4.7 – PREPARING CAPPUCCINO USING THE CAPPUCINO MAKER.....	7
4.8 – TURNING OFF THE MACHINE	7
5. – SETTING THE CLOCK.....	7

CONTENTS

6. CLEANING.....	8
6.1 – GENERAL CLEANING ADVICE.....	8
6.2 - AUTOMATIC WASHING OF THE GROUPS.....	8
6.3 – DAILY CLEANING.....	9
6.5 – TEMPORARILY STORING THE MACHINE.....	9
7. TROUBLESHOOTING.....	9
8. DISPOSAL	

2. TECHNICAL SPECIFICATIONS

- Dimensions



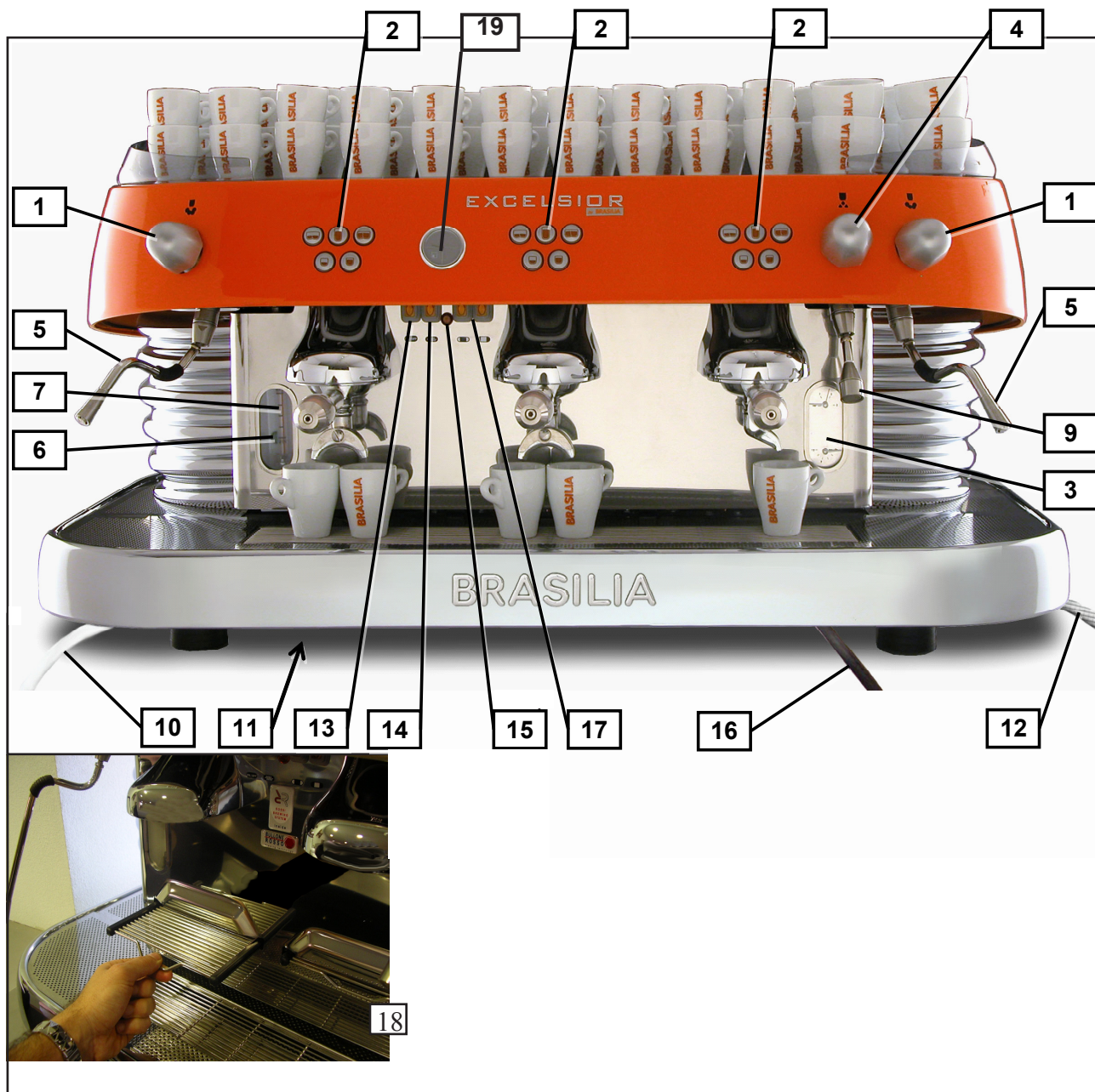
CARATTERISTICA	2 GROUPS	3 GROUPS
NET WEIGHT (kg-lb)	76 Kg	93 kg
POWER	230V/50/1 - 3500W-15,2A F/N 220V/60/1 - 3500W-15,2A F/N 240V/50/1 - 3500W-15,2A F/N 400V/50/2 - 3500W-7,6 A F1/F2/N 400V/50/3 - 4500W-6,5 A F1/F2/F3	230V/50/1 - 5000W-21,7A 220V/60/1 - 5000W-21,7A 240V/50/1 - 5000W-21,7A 400V/50/2 - 5000W-10,8A F1/F2/N 400V/50/3 - 5500W-8 A F1/F2/F3
WATER SUPPLY CONNECTION	3/8"G	3/8"G
WATER DRAINAGE CONNECTION	Ø16-17mm	Ø16-17mm
OPERATING TEMPERATURE	+5° C +40 °	+5° C +40 °
STORAGE TEMPERATURE	+5° a +55°C	+5° a +55°C
RELATIVE HUMIDITY	5 ÷ 80%	5 ÷ 80%
SUPPLY PRESSURE	3bar max	3bar max
BOILER CAPACITY	11,4 L	18 L
RAISED VERSION		
POWER	230V/50/1 - 3500W-15,2A F/N 220V/60/1 - 3500W-15,2A F/N 240V/50/1 - 3500W-15,2A F/N 400V/50/2 - 3500W-7,6 A F1/F2/N 400V/50/3 - 4500W-6,5 A F1/F2/F3	230V/50/1 - 5000W-21,7A 220V/60/1 - 5000W-21,7A 240V/50/1 - 5000W-21,7A 400V/50/2 - 5000W-10,8A F1/F2/N 400V/50/3 - 5500W-8 A F1/F2/F3
WATER SUPPLY CONNECTION	3/8"G	3/8"G
WATER DRAINAGE CONNECTION	Ø16-17mm	Ø16-17mm
OPERATING TEMPERATURE	+5° C +40 °	+5° C +40 °
STORAGE TEMPERATURE	+5° a +55°C	+5° a +55°C
RELATIVE HUMIDITY	5 ÷ 80%	5 ÷ 80%
SUPPLY PRESSURE	3bar max	3bar max
BOILER CAPACITY	11,4 L	18 L

2.1 – DESCRIPTION OF MACHINE

A list of the main characteristics of the continuous supply coffee machine with electronic control of coffee dispensing is given below.

- Powdered coffee or cartridges and capsules machine with electronic control of the quantities dispensed measures by means of a button operated microprocessor.
- Automatic boiler refilling.
- Stainless steel body
- High capacity boiler: for hot water and steam, made of nickel-plated copper so as to retain its properties unaltered by aging.
- Dispensing group and heat exchanger: the brass dispensing group is the part where, once the filter holder (containing the filter and the ground coffee or a cartridge) is attached, a hot water jet passes through and infuses and dispenses the beverages. The heat exchanger (one for each group) is submerged in the boiler water and allows mains water to be brought quickly to optimal temperature, avoiding thermal imbalances in the system.
- Red bolt: Comes equipped with Excelsior, an exclusive Brasilia technology that (thanks to its unique circuiting) allows thermal stability to be optimised and thus coffee extraction improved.
- Heating unit: a resistance submerged in the boiler water for heating the water and producing steam.
- Rotary pump, equipped with pressure control. Raises system pressure, which is usually insufficient, to 9 bar, the ideal pressure for extracting coffee.
- Steam taps: two-position lever dispensing allows milk to be foamed by using steam, which is essential in preparing cappuccinos, or for heating water and preparing chocolate.
- Stainless steel wands.
- Hot water tap: using a specific button, hot water can be dispensed for preparing hot beverages or herbal teas. Stainless steel wands.
- Cappuccino-maker (Optional) B-03C Total Cappuccino System: Prepares and heats milk (using steam) to produce foamy milk for preparing cappuccinos or simply hot milk.
- Control instruments:
 - Gauges: they indicate boiler pressure and the pump's operational pressure;
 - Pressure switch: controls the pressure and activation of the heat sources so as to maintain constant boiler water temperature
 - Level indicator: marks boiler water level;
 - Warning lights: they indicate the boiler is full and the heating elements are active.

2.2 NAMES OF THE PARTS



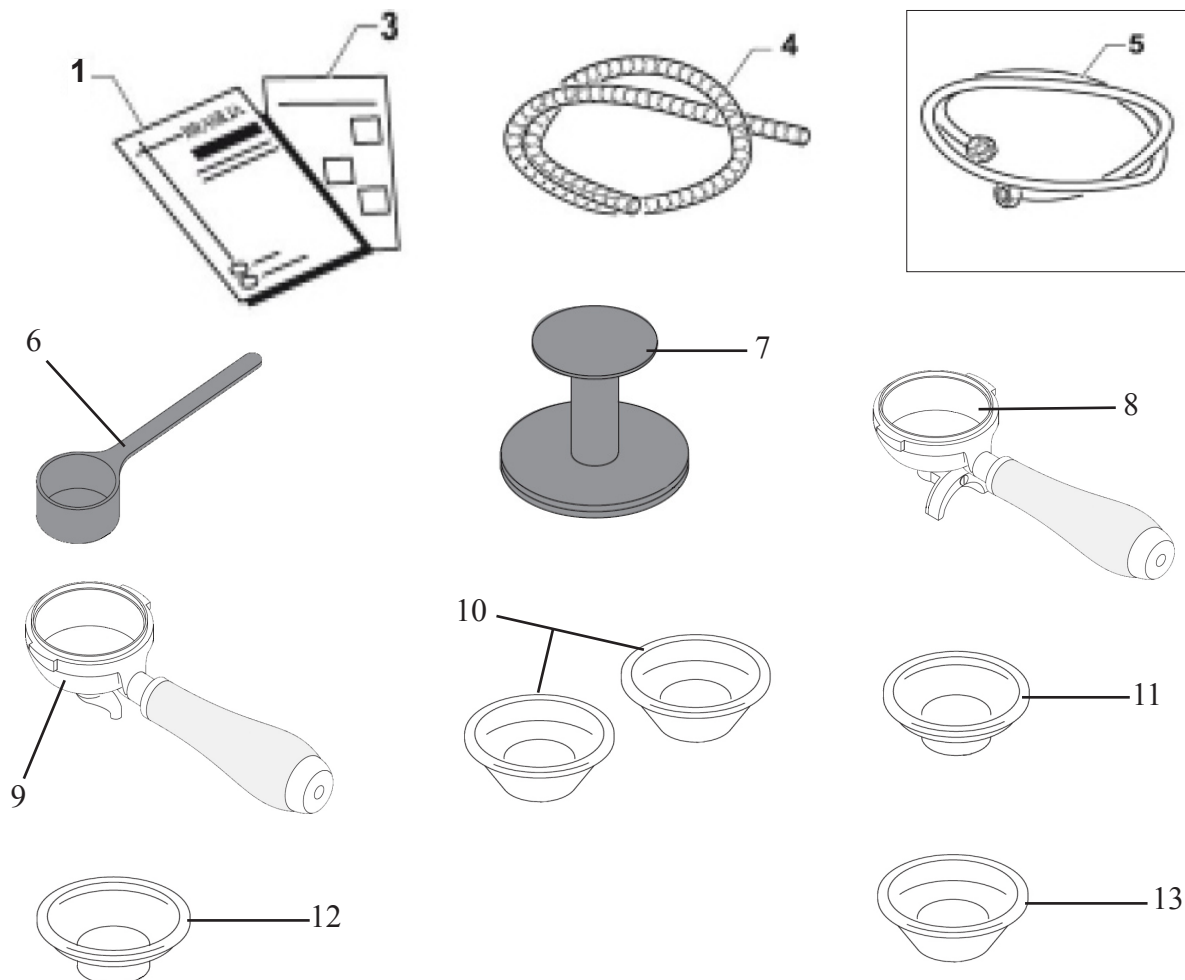
PART. N°

DESCRIPTION

- 1 STEAM TAP KNOB
- 2 BUTTON PANEL
- 3 GAUGE
- 4 WATER TAP KNOB
- 5 STEAM WAND
- 6 INDICATOR LIGHT
- 7 WATER LEVEL INDICATOR
- 8 GROUP WITH FILTER HOLDER
- 9 WATER WAND
- 10 WATER SUPPLY TUBE
- 11 MANUAL LOADING BUTTON
- 12 DRAINAGE TUBE
- 13 MAIN POWER ON/OFF SWITCH
- 14 RESISTANCES SWITCH
- 15 INDICATOR LIGHT
- 16 POWER CORD
- 17 CUP-HEATING SWITCHES
- 18 SUPPORT GRID
- 19 CLOCK

- TO ACTIVATE STEAM DISPENSING
- TO SELECT BEVERAGES AND FOR PROGRAMMING
- DISPLAYS THE PRESSURE IN THE BOILER AND THE PUMP PRESSURE
- TO START AND STOP WATER DISPENSING
- TO DISPENSE STEAM
- INDICATES BOILER FILLING
- MARKS BOILER WATER LEVEL
- TO DISPENSE COFFEE
- TO DISPENSE WATER
- FOR WATER SUPPLY TO THE MACHINE
- FOR MANUALLY LOADING WATER
- FOR WATER DISCHARGE INTO THE DRAINAGE BASIN
- TO TURN THE MACHINE ON OR OFF
- TO TURN THE BOILER RESISTANCE ON OR OFF
- INDICATES THAT THE RESISTANCES ARE HEATING
- FOR CONNECTING THE MACHINE TO THE POWER SUPPLY
- TO ACTIVATE THE CUP-HEATING TRAY
- CUP-REST (OPTIONAL-ONLY WITH THE "RAISED" VERSION)

2.3 – ACCESSORIES



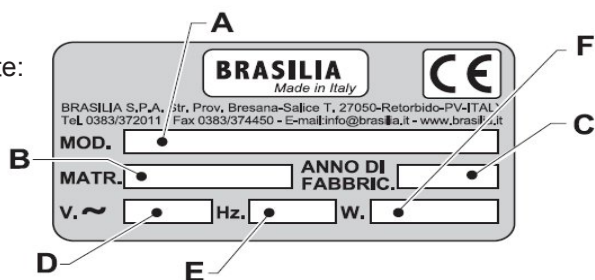
- 1) Instruction manual
- 3) Statement of compliance
- 4) Discharge tube L= 1.5 m
- 5) Supply tube L=1.5 m
- 6) Ground coffee measuring spoon
- 7) Tamper

- 8) Double filter holder
- (2 in 2-group version, 3 in 3-group version)
- 9) Single filter holder
- 10) Double filter
- (2 in 2-group version, 3 in 3-group version)
- 11) Single filter
- 12) Cartridge filter
- 13) Blank filter (for washing)

2.4 – IDENTIFICATION PLATE

The following information is given on the identification plate:

- A = Model
- B = Registration No.
- C = Year of manufacture
- D = Voltage
- E = Frequency
- F = Power



3. CONTROLS DESCRIPTION

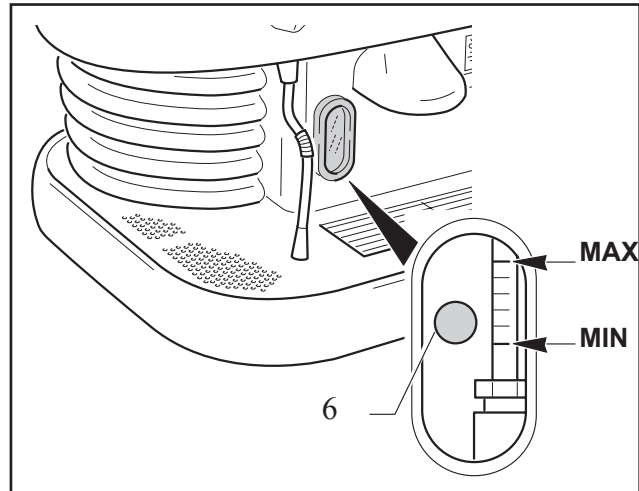
- Switches and indicators (13-14-15-17)**

 Main switch, when pressed it lights up and brings power to the system (solenoid valves, pump, etc.).

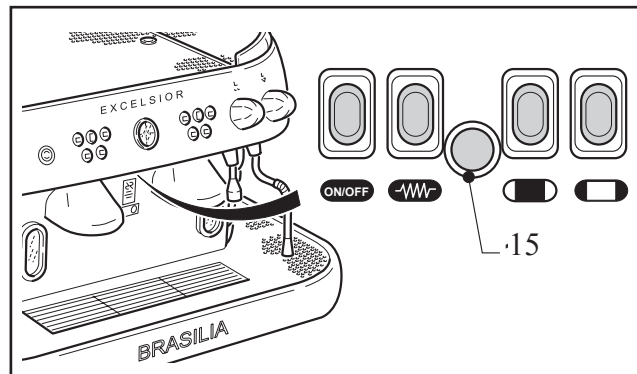
 Heating switch, when pressed it lights up and starts heating the boiler water; the light (14a) will turn off once the right appropriate temperature has been reached.

 Central segment of the cup-heater switch, when pressed it lights up and activates the resistance for the central segment of the cup-heater.

 Side segments of the cup-heater switch, when pressed it lights up and activates the resistances for the side segments of the cup-heater.

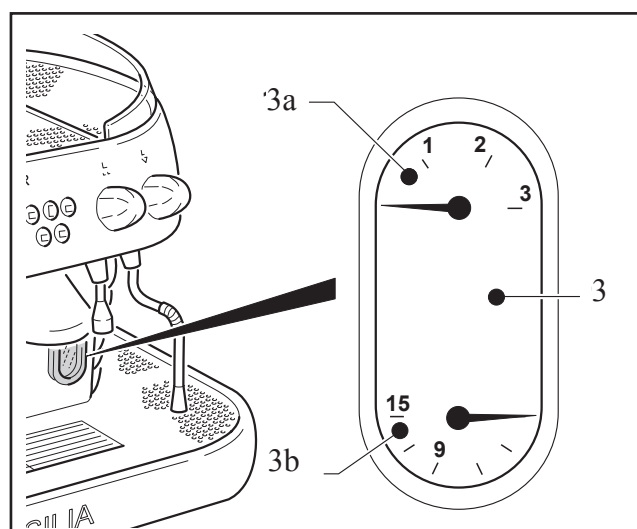


-  **Water tap knob (4)**
Turning it anti-clockwise causes the wand (10) to dispense hot water.
To stop dispensing water, turn the knob clockwise to turn off the tap.



- Water level Indicator (7)**
Marks the boiler water level. While the water is automatically loading, the indicator lamp (7a) lights up. It will turn off once the water has reached the operational level, which is one mark below the maximum level.

- Gauge (3)**
The gauge (3) is divided in two parts:
 - the upper part (3a) displays boiler pressure, which should be 0.9/1.1 bar;
 - the lower part (3b) displays the pump's operational pressure, which, while dispensing coffee, should be 9 bar approximately.



• **Steam tap knob (1)**

Turning it anti-clockwise causes the wand (5) to dispense steam.

To stop dispensing steam, turn the knob clockwise to turn off the tap.

• **Button panel (2)**

- A. Continuous dispensing button
- B. Two espressos button
- C. Two regular coffees button
- D. Espresso button
- E. Regular coffee button



Continuous dispensing button (A)

Place a cup large enough to hold the desired amount of coffee under the filter holder.

Press the button to start dispensing the coffee.

The selected button will stay lit during the whole dispensing process, while the other buttons will go off.

Once the desired amount of coffee has been dispensed press the button again to stop the operation; dispensing will also stop automatically after 120 seconds.



Two espressos dispensing button (B)

Place two small cups under the filter holder and press the button to start dispensing the coffee.

The selected button will stay lit during the whole dispensing process, while the other buttons will go off.

Once the operation is completed, all buttons on the panel will light up again.



Two regular coffees dispensing button (C)

Place two cups under the filter holder and press the button to start dispensing the coffee.

The selected button will stay lit during the whole dispensing process, while the other buttons will go off.

Once the operation is completed, all buttons on the panel will light up again.



Espresso dispensing button (D)

Place a small cup under the individual filter holder and press the button to start dispensing the coffee.

The selected button will stay lit during the whole dispensing process, while the other buttons will go off.

Once the operation is completed, all buttons on the panel will light up again.

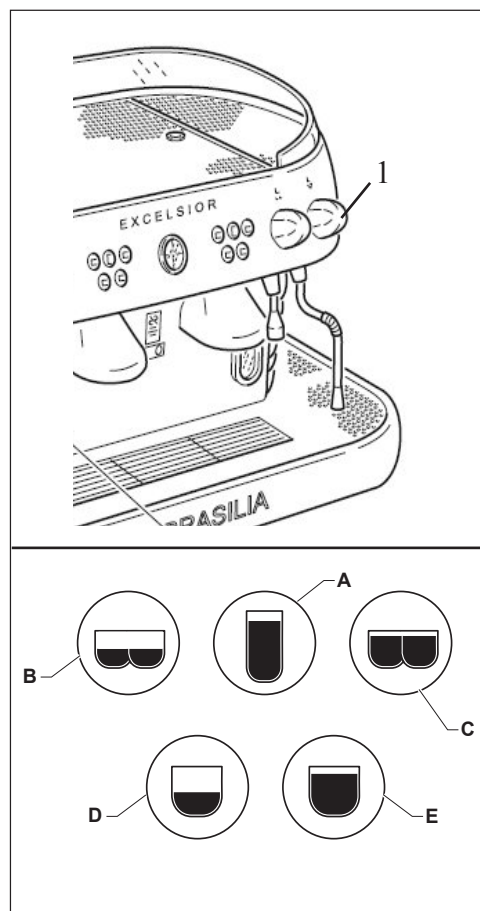


Regular coffee dispensing button (E)

Place a cup under the individual filter holder and press the button to start dispensing the coffee.

The selected button will stay lit during the whole dispensing process, while the other buttons will go off.

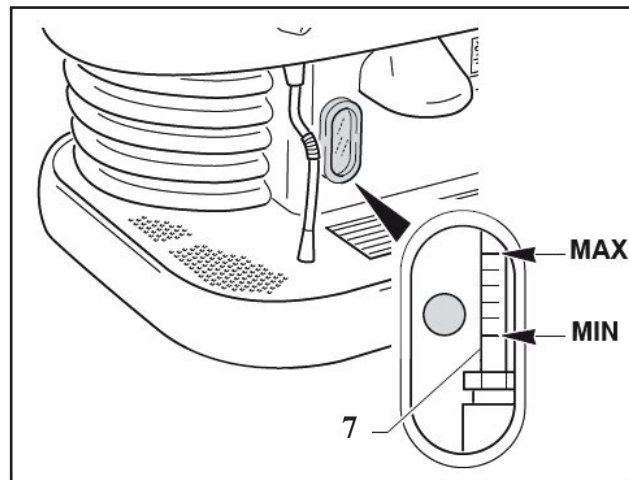
Once the operation is completed, all buttons on the panel will light up again.



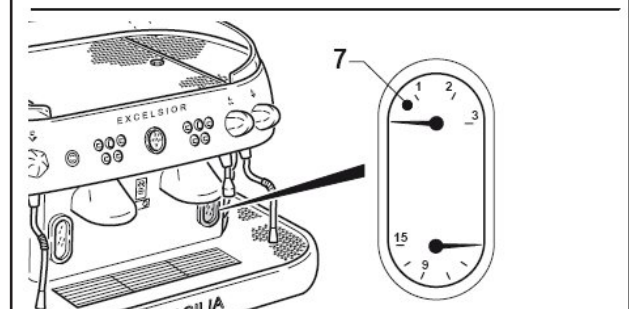
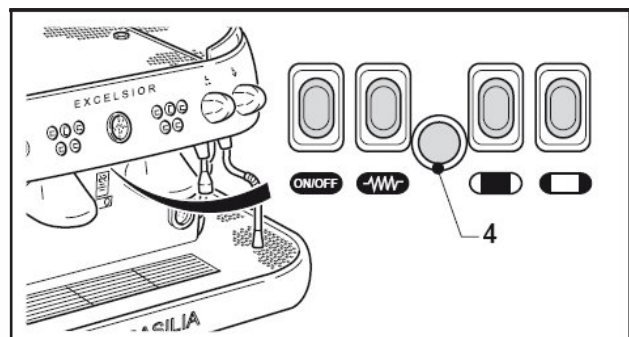
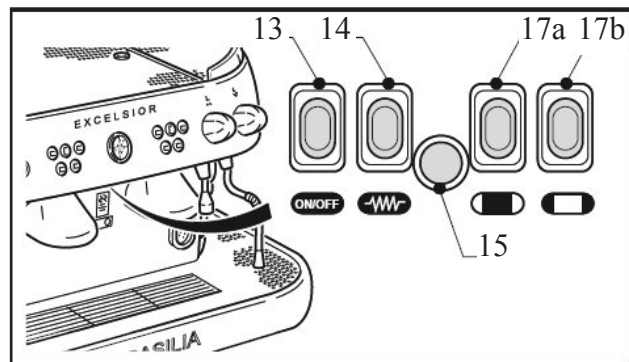
4. USE

4.1 – STARTING UP THE MACHINE

- Verify that the water supply tap located for the machine is open.
- Verify that the magneto-thermal differential switch for the machine is at the “ON” position.
- Verify that the boiler water level, as shown by the indicator (1), is somewhere between minimum “MIN” and maximum “MAX” levels.

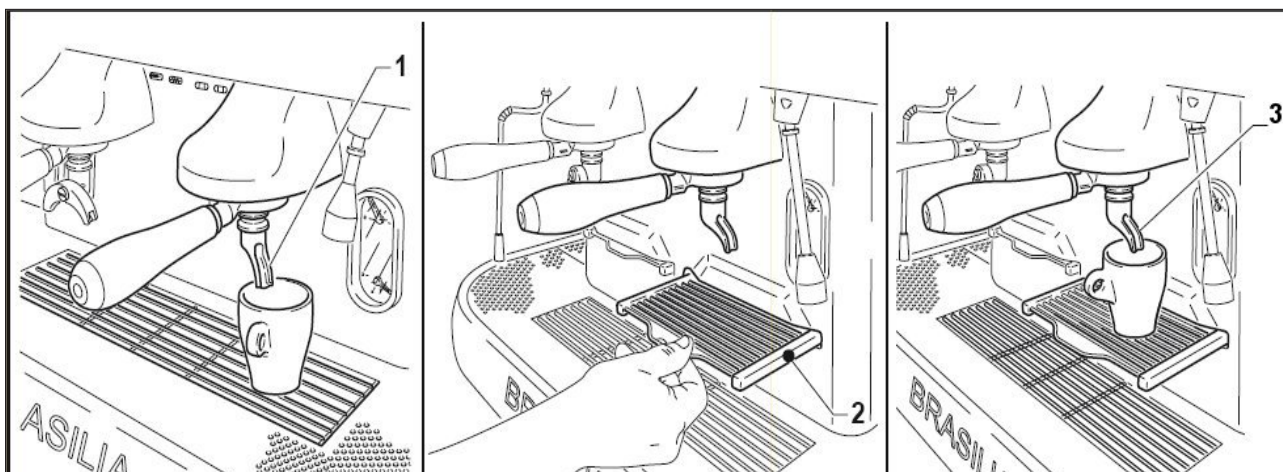
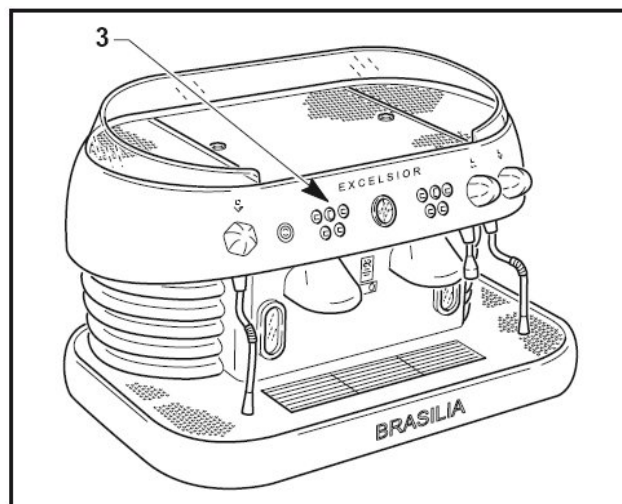
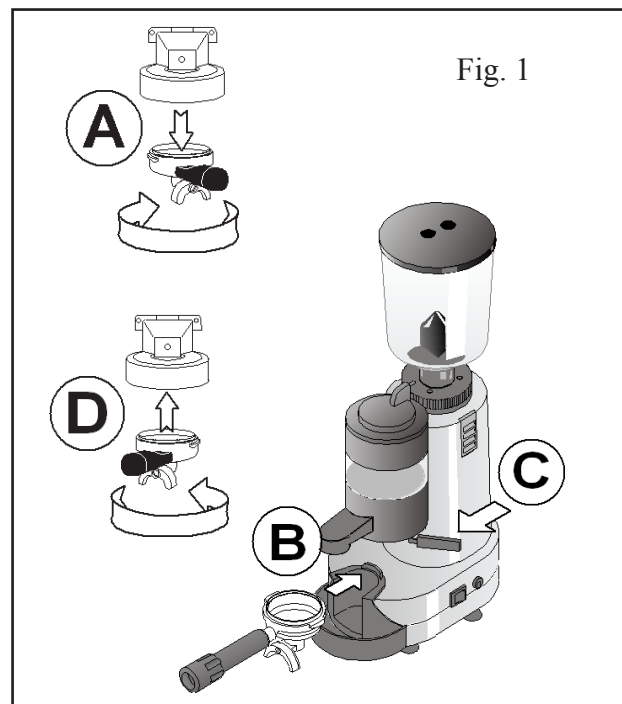


- Press buttons 2 and 3, which will automatically light up: this starts heating the boiler water; light 4 will light up.
- Turning on the adjustable cup-heating surface: The cup-heater can be set to:
 - partial surface heating, by pressing button 5 (it will light up).
 - total surface heating, by pressing buttons 5 and 6 (they will light up).
- Place the filter holders in their groups.
- Wait for the water temperature to reach the value set, confirmed by the light (4) going out. Verify that the boiler pressure displayed by the gauge (7) is between 0.9-1 bar.



4.2 – DISPENSING COFFEE

- 1) Remove the filter holder from the group (A) and throw away any coffee grounds that might be left from a previous use.
 - 2) Put coffee in the filter holder.
 - a. When using a professional grinder-dispenser: place the filter holder in the appropriate position at the base of the grinder-dispenser (B) and pull the small lever (C) once for one coffee and twice for 2 coffees. Warning: remember to pull the lever all the way; then release and let it return to its starting position. Verify that the grinder-dispenser is filled with enough ground coffee for 2 or 3 measures. Once the filter holder for dispensing espresso has been filled, press the ground coffee using the tamper. Clean away any excess coffee from the edge of the filter holder.
 - b. When using a multiple use filter, a single measure coffee cartridge can be used instead of ground coffee.
 - 3) Attach the filter holder to the group, rotating it until it is latched on (D).
 - 4) After having properly attached the filter holder, place a cup under the nozzle (1). Use two cups if using a two-cup filter holder.
- RAISED VERSION:** for preparing espresso and cappuccino coffees as well as beverages in larger cups or glasses (as high as 16 cm).
- A stainless steel support grid on guide runners (2) allows traditional beverages to be prepared (3).
- 5) To start dispensing use the panel (3) to select the appropriate button for the desired coffee (Espresso, regular etc.); the selected button will stay lit while all the others will go off; once the appropriate amount for the selected coffee has been dispensed it will automatically stop.
 - 6) After the coffee has been dispensed, leave the filter holder attached to the group until the next use.



4.3 – GENERAL ADVICE FOR PROPER DISPENSING



Coffee and its related ingredients (milk, sugar, etc...) are sensitive products, therefore:
Store them in such a way that those that are closer to their expiration date will be used sooner.
Always verify the expiration dates. Products must not be stored where they are exposed to the weather or in direct sunlight.

- Always heat the cup by rinsing it with hot water: if the cup is cold the sudden change in temperature of the espresso will change its flavour.
- NEVER leave coffee in the filter holder unless you are ready to use it immediately; ground coffee gets burned in the group and the espresso would be very bitter.
- The machine's operation involves highly pressurized water being forced onto the ground coffee. If water contact with the ground coffee lasts longer than 20/30 seconds (on a 35 cc cup), the flavour of the beverage will be bitter and unpleasant. This effect is known as over-extraction.
- After dispensing coffee, it is best to carefully clean the filters as well as the funnels, so as to remove any coffee grounds and to avoid altering the quality of subsequent coffees dispensed.
Use a damp cloth for cleaning the filter after having removed the grounds; with the filter holders removed, press the continuous dispensing button and let hot water run through the funnels for 2-3 seconds.
- Ground coffee measure for a single espresso coffee is between 6 and 7 g; Measure for 2 coffees is 12-14 gr.
- Periodically check on the condition of the grinder-dispenser's grinders.

4.4 – DISPENSING HOT WATER

- Place the jug (1) under the wand (2) and rotate the knob (3) anti-clockwise to dispense hot water.
- Once the desired quantity has been dispensed close the tap by rotating the knob (3) clockwise.
- Add the desired product.



Warning: the wand is extremely hot; do not touch it until it has cooled down.

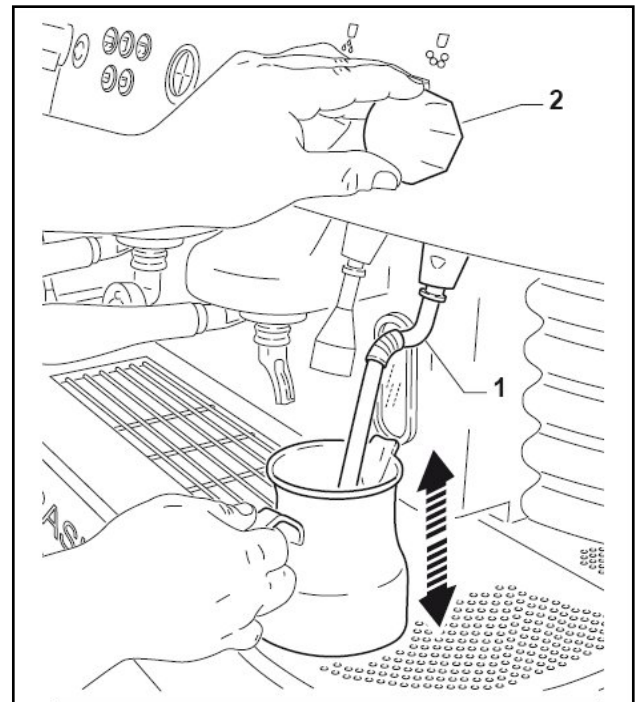
- After usage we recommend dispensing steam for a couple of seconds so as to clean the wand from any residues.

4.5 – DISPENSING STEAM

- Position the wand (1) on the grid and use the knob (2) to dispense steam for one/two seconds so as to expel water residues from within the steam-wand.
- Pour the beverage into the jug. Preferably, use a stainless steel jug with conical spout.
- Insert the steam wand (1) into the jug, submerging it in the liquid, then start dispensing by turning the knob (2) anti-clockwise.
- Once finished heating, stop dispensing by turning the knob (2) clockwise.
- Clean the steam nozzle using a damp clean cloth so as to avoid the formation of hard to remove incrustations.



Warning: the wand is extremely hot; do not touch it until it has cooled down.
To move the wand, touch only the rubber covered area (3).

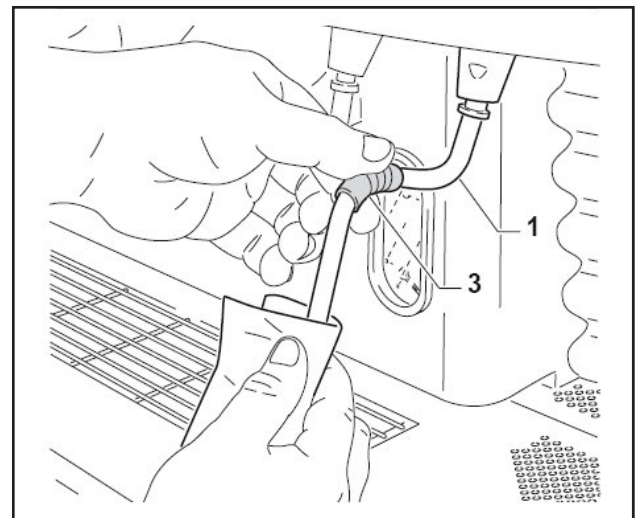


4.6 – PREPARING CAPPUCCINO USING THE STEAM NOZZLE

- 1) Pour at least three inches of fresh milk (recommended temperature: +4°C) into a heat resistant jug (preferably in stainless steel).
- 2) Completely submerge the wand (1) in the milk and turn the knob (2) anti-clockwise according to the amount of steam desired.
- 3) Once the desired temperature has been reached stop dispensing steam by rotating the knob (2) clockwise.
- 4) Having prepared the milk, pour the contents of the jug into a cup with freshly dispensed espresso coffee.
- 5) Clean the steam wand (1) using a hot damp cloth so as to remove any milk residues and avoid the formation of hard to remove incrustations.



Warning: the wand is extremely hot; do not touch it until it has cooled down.
To move the wand, touch only the rubber covered area (3).

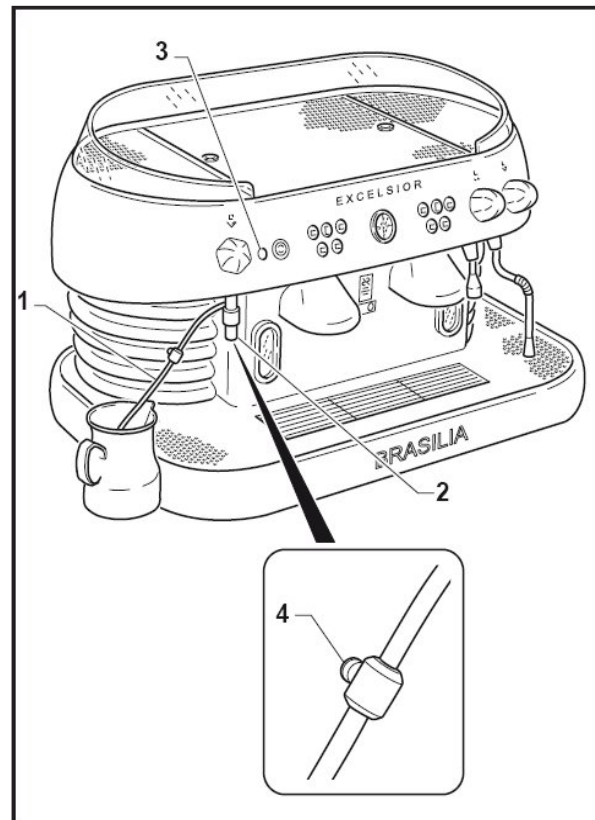


4.7 – PREPARING CAPPUCCINO USING THE CAPPUCCINO MAKER (Optional)

- 1) Submerge the milk tube (1) in a container with some fresh milk (recommended temperature: +4°C).
- 2) Place a cup with some freshly dispensed coffee beneath the cappuccino maker (2) and press the button (3).
- 3) Once the desired amount has been reached press the button (3) again to stop dispensing.

NOTE:

The milk's temperature can be adjusted by turning the flow regulation screw (4) located on the milk tube; turning the screw clockwise decreases flow and increases milk temperature.



4.8 – TURNING OFF THE MACHINE

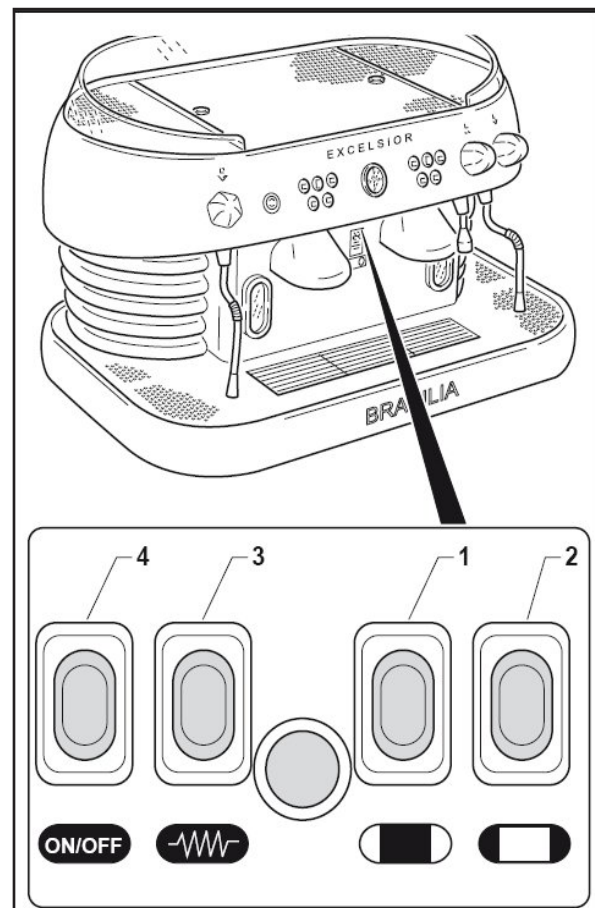
NOTE:

It is best to turn the machine off only if you don't intend to use it for more than 8 hours; this will limit limescale deposits and power usage.



Before turning off the machine perform the cleaning operations specified in the pertinent chapter.

- Turn off the cup-heater resistances by pressing switches (1) and (2).
- Turn off water heating by pressing switch (3) and disconnect the power by pressing switch (4).
- Disconnect the differential switch for the machine and close the water supply tap.



5. – SETTING THE CLOCK

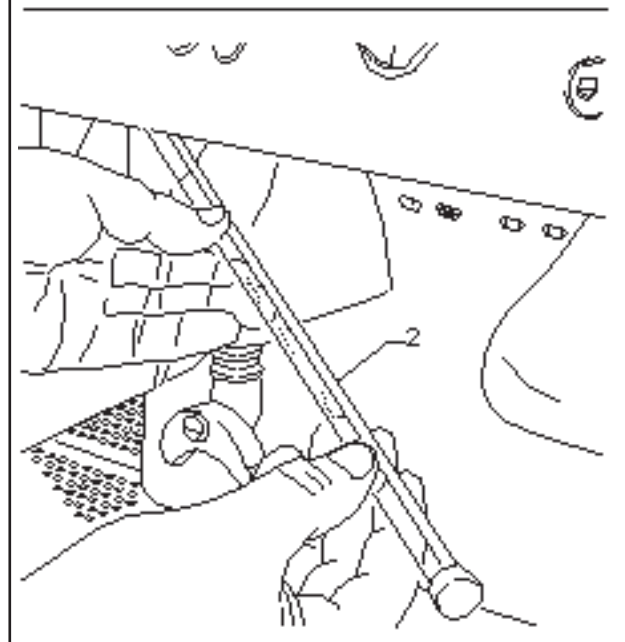
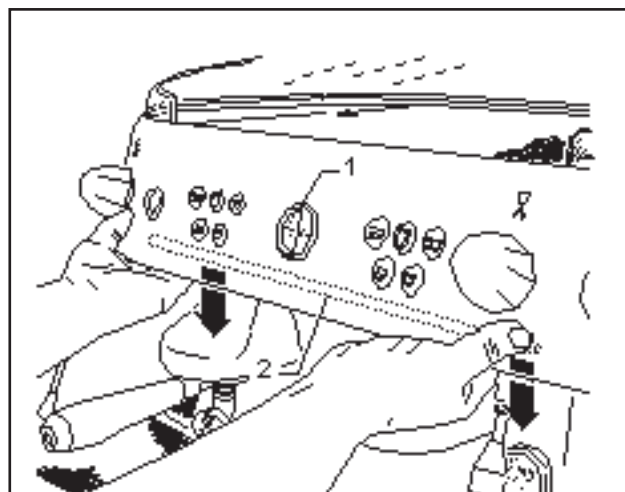


WARNING: The clock must be set when the machine is cold, turned off and with its main power switch deactivated.

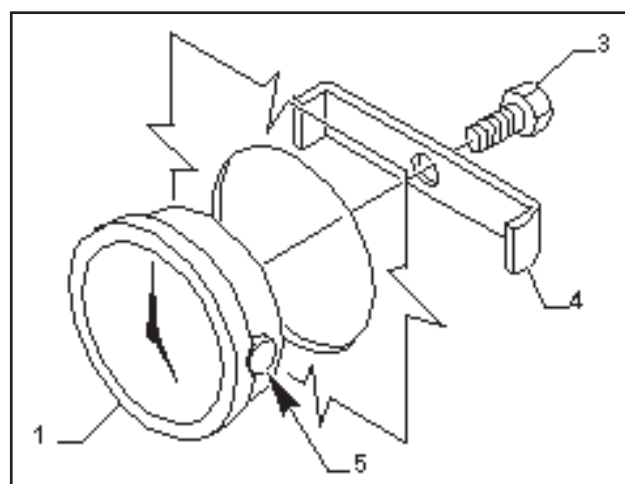
The clock (1) located on the control panel can be adjusted

To set the time:

Unhook the neon (2); to do this, slide your fingers under the front and gently pull the neon (2) downwards.



- Use a 7 mm hexagonal wrench to unscrew the screw (3) from the back of the clock; remove the screw (3) with the supporting bracket (4).
- Set the time by rotating the pin (5).
- Reassemble everything in inverse order.



6. CLEANING



Cleaning operations must be performed while the machine is cold, turned off and with its main power switch is on the “OFF” position.

For cleaning operations that require the machine to be operational be extremely careful so as to avoid burns.



Improper cleaning and maintenance using non-softened water or damaging internal parts can result in sudden interruptions in the flow of water and sudden jets of liquid or steam, with serious consequences. Be careful when cleaning and using the machine!

6.1 GENERAL CLEANING ADVICE

- Do not:
- use jets of water to clean the machine;
- use detergents containing alcohol, ammonia or abrasive sponges to clean the machine; USE only detergents specifically designed to clean coffee machines or dishes.
- Chemical detergents for cleaning the machine and/or system must be used carefully so as to not cause damage to the components or the environment (degradability higher than 90%).
- Clean all parts and components of the machine in their entirety.

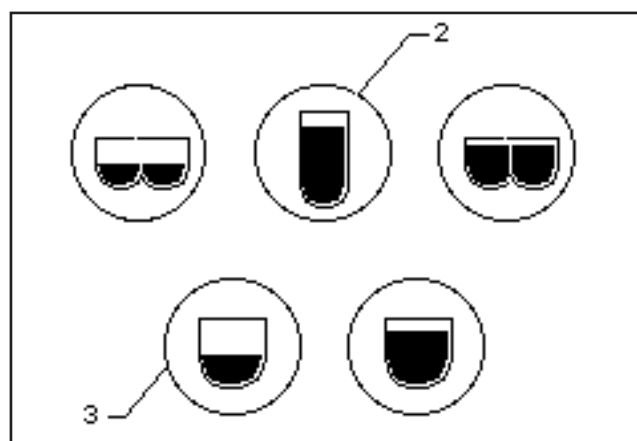
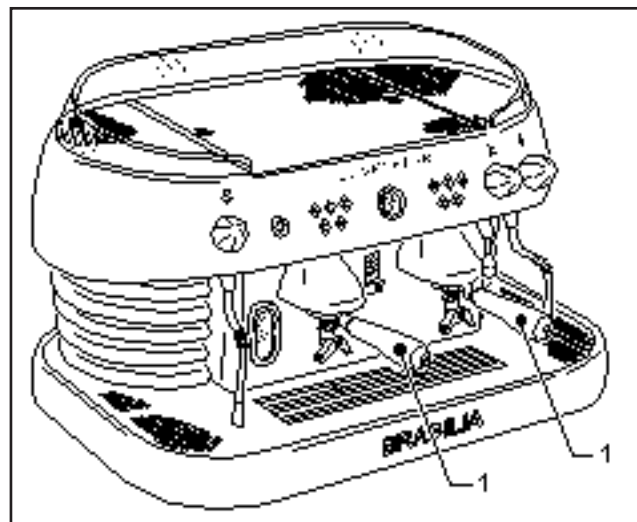
6.2 AUTOMATIC WASHING OF THE GROUPS

NOTE:

Automatic washing of the groups should be performed daily at the end of the working shift while the machine is on:

- Detach the first group's filter holder (1) and discard its contents.
- Remove the filter and insert the blank filter in the filter holder.
- Pour detergent specifically designed for coffee machines into the blank filter; the correct amount should be specified on the detergent's container.
- Re-attach the filter holder; press and hold buttons (2)  and (3)  from the panel for approximately 4 seconds to enter the programming stage: all buttons on the panel will start blinking; then, immediately press button (2)  four times in a row, so as to start the automatic washing cycle, which is divided into five sub-stages of 3 minutes each, for a total of approximately 15 minutes.

During the detergent cleaning cycle the buttons on the panel will turn off one by one until the programming stage is over, indicating the gradual expiration of the automatic cleaning cycle.



- Detach the filter holder and remove the dirt that has collected in the blank filter by washing it with running water.
Re-attach the filter to the group, enter the programming stage and repeat the washing cycle without pouring detergent into the blank filter; this will act as a rinsing cycle.
- Once the rinsing cycle is over remove the blank filter and reattach the normal filter, then dispense one or two coffees so as to remove any bad flavours.



Repeat the automatic washing operations on all the machine's groups.

6.3 DAILY CLEANING

Cleaning the wands

- At the end of every day, so as to avoid bacteria or incrustations that could compromise the machine's proper functioning and the quality of the product dispensed, carefully clean wands (1) and (2).

Cleaning the dispensing group

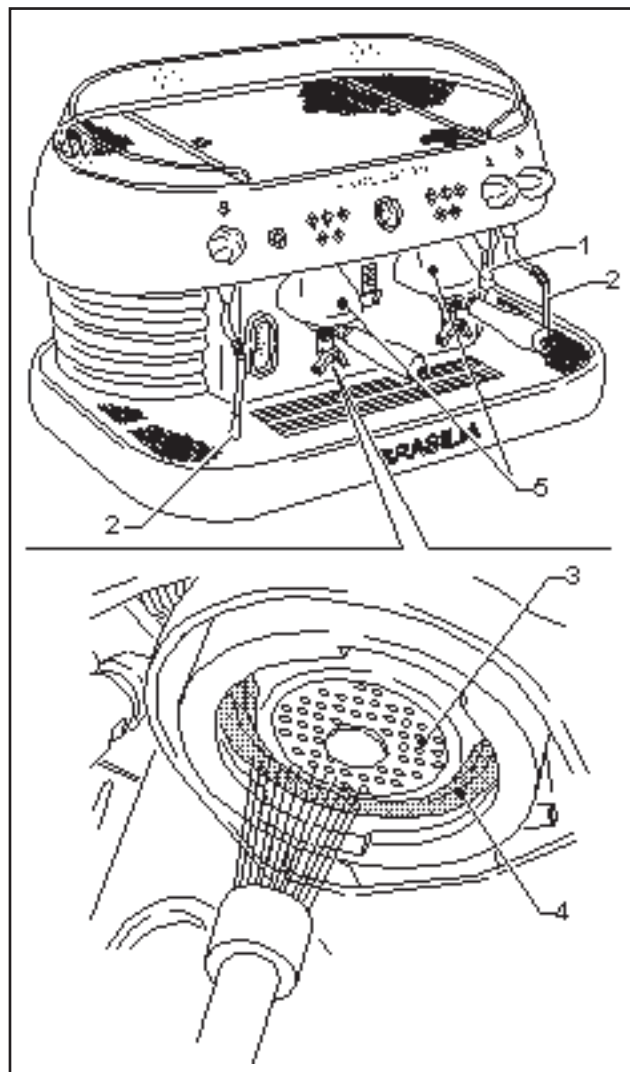
- Clean the funnel (3), cup gasket (4), and filter holder runners on the dispensing groups (5) using a cloth/sponge and a soft brush.
- Rinse the filters and filter holders in hot water using a specific detergent, so as to remove greasy coffee deposits.

Cleaning the basin and the cup grid

- Remove the discharge water basin (6) (using the specific button located below the machine's body) and clean it with running water.

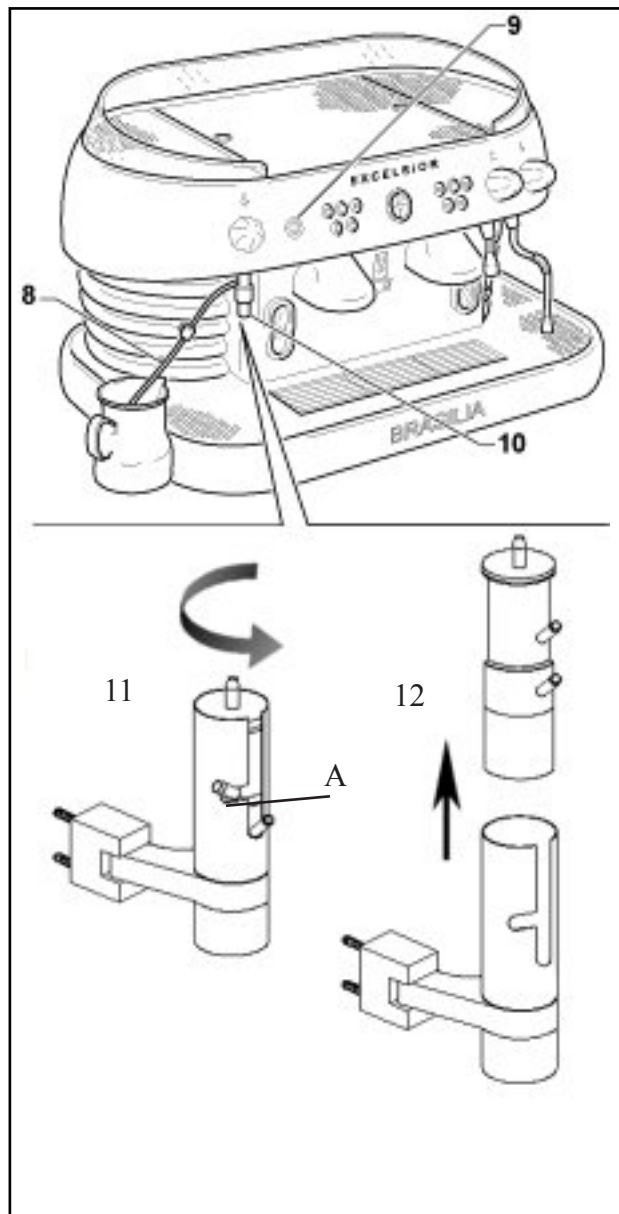
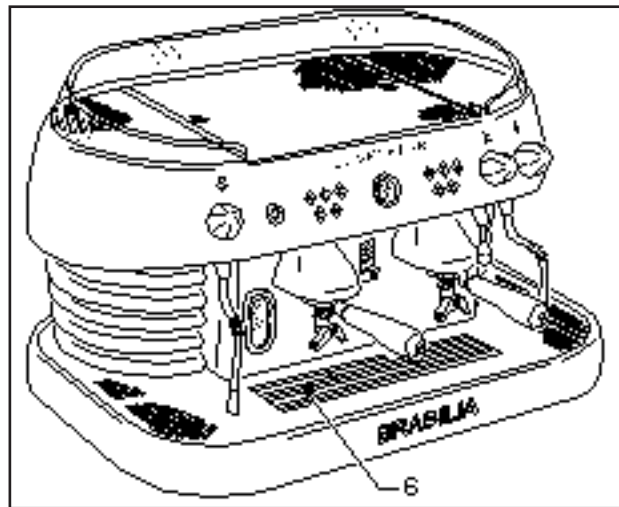
Cleaning the body

- Use a non abrasive damp cloth on all surfaces. Do not use products containing alcohol or ammonia, as they might damage the machine's components.



Cleaning the cappuccino-maker (Optional)

- Submerge the milk tube (8) in a container filled with water.
- Press the switch (9) and let the dirty water run into another container placed beneath the cappuccino-maker (10). When the water being dispensed by the cappuccino-maker is coming out clean, stop dispensing by pressing the switch (9) again.
- Using a soft cloth dampened with hot water, clean the external part of the cappuccino-maker's milk tube.
- Detach the tubes from the body of the cappuccino-maker.
- Rotate the upper plastic nozzle (A) anti-clockwise (fig. 11)
- Remove the plastic body from the cappuccino-maker (fig. 12), detaching all its parts and wash them carefully with hot water.
- Remove any milk residues using a small brush.
- Rinse everything with running water and reattach the cappuccino-maker.



6.5 – TEMPORARILY STORING THE MACHINE

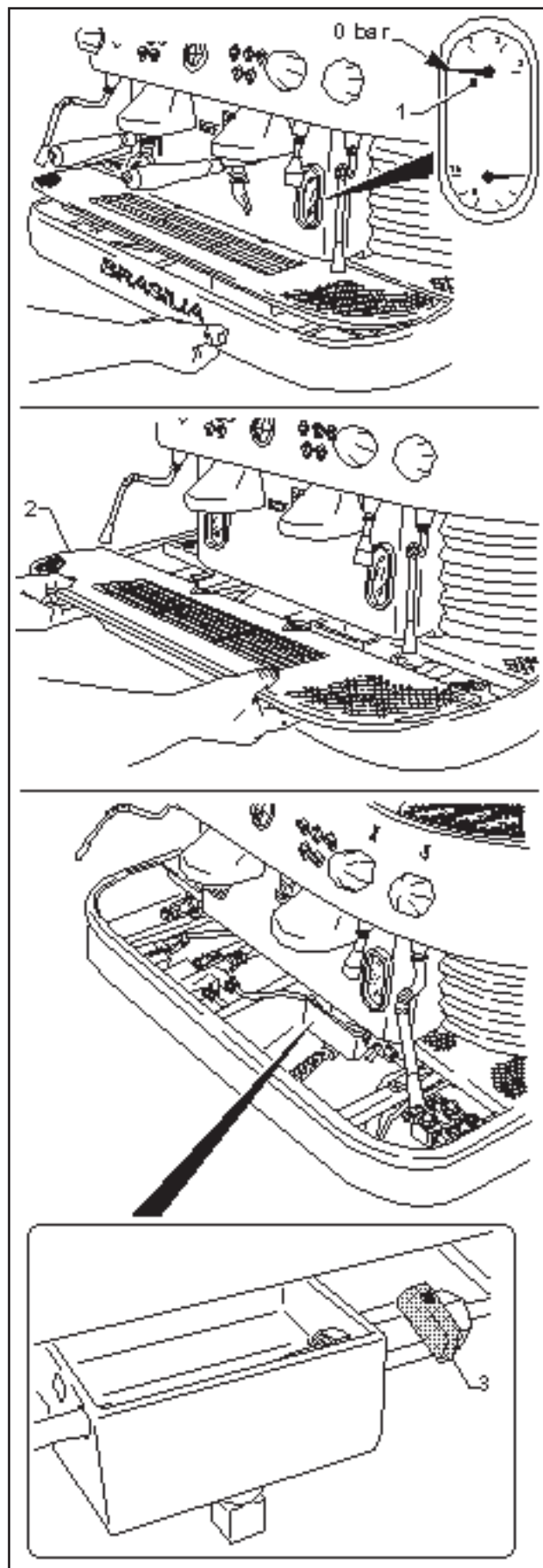
If you are not going to use the machine for more than 15 days, the following operations should be performed:

- Perform the maintenance operations.
- Disconnect the water and power supply.
- Dispose of the boiler water as follows:



Before starting this operation make sure the coffee machine is turned off (power supply for the machine deactivated), that the water supply tap for the machine is closed, and that the boiler water is cold (gauge (1) positioned at the bottom of the scale -0 bar).

- Remove the basin (2) (using the specific button located below the machine's body) and dump the water contained in the boiler by opening the discharge tap (3).
- Cover the machine with a cotton cloth and store in a clean, dry place.



7. TROUBLESHOOTING

If the machine is not working properly turn it off immediately and unplug it from the power supply.

PROBLEMS	CAUSES	SOLUTIONS
Coffee is overflowing from the edges of the filter holder.	The filter holder base contains dirt residues that prevent coffee from pouring out of the nozzle.	Pulire
	The group's gasket is worn out.	Sostituire
	The funnels are clogged	Pulire o sostituire
The coffee is too cold.	The machine is not ready.	Attendere il raggiungimento della temperatura segnalato dalla spia luminosa spenta.
Coffee is not being dispensed or is being dispensed too slowly.	Supply tap is closed	Aprire il rubinetto
	Poor water supply	Controllare la linea di alimentazione
	Filter holder dispensing exit clogged.	Pulire bene il portafiltro con detergente specifico e con l'aiuto di uno stuzzicadenti.
The machine is not dispensing steam.	Steam dispensing exit clogged.	Pulire con uno spillo eventuali incrostazioni formatosi nel foro del beccuccio erogatore.
	The dispensing ducts could be obstructed by limescale	Chiamare il Tecnico per eseguire la pulizia anticalcare
The machine is not dispensing hot water.	Supply tap closed	Aprire il rubinetto e controllare che i tubi siano correttamente posizionati.
	The dispensing ducts could be obstructed by limescale	Chiamare il Tecnico per eseguire la pulizia anticalcare
The cappuccino-maker is not dispensing foamy milk.	Verify the milk tube is properly positioned.	Controllare che il tubo pescante sia immerso nel latte.
	Verify that the cappuccino-maker's nozzle is not clogged	Effettuare le operazioni di pulizia descritte nel paragrafo pulizia.

PROBLEMI	CAUSE	SOLUZIONI
Non esce acqua dal gruppo e la pompa è rumorosa	Il rubinetto della rete idrica o i rubinetti del depuratore sono chiusi.	Aprire i rubinetti.
	Il filtro del raccordo entrata acqua è otturato.	Smontare e pulire.
La caldaia non riscalda.	Pulsante resistenza caldaia non inserito.	Premere il pulsante  .
“Sfruttamento” insufficiente del caffè.	La granulometria del caffè macinato non è corretta (grana troppo fine o troppo grossa).	Controllare il tempo di erogazione ed eventualmente regolare la macinatura.
	Doccia e filtri parzialmente otturati	Controllare e pulire, eventualmente sostituire.
si verificano perdite dalle lance acqua e vapore con relativi rubinetti chiusi.	Guarnizione di tenuta difettosa o presenza di un corpo estraneo nella sede della tenuta.	Chiamare il tecnico.
Si verificano perdite di acqua o di vapore sotto le manopole dei rubinetti durante l'apertura.	Guarnizioni asse rubinetto difettose.	Chiamare il tecnico.

16. DISMANTLING

- Taking the machine out of use must be done by authorised staff. The pressure of the water circuit must be fully lowered, the power cord disconnected and any substances potentially harmful to the environment must be disposed of legally and properly.
- Keep the machine out of the reach of children or unqualified persons.
- **If the machine is to be disposed as waste, it must be taken to a centre authorised for recycling electrical and electronic equipment (*). This is to protect the environment and humans from any possible harm. For more information about recycling please contact the offices of the municipality concerned, the domestic waste disposal service or the retailer.**
- **Do not dispose of the material in the environment.**



(*) **As per art. 13 Legislative Decree 25 July, no.151 "Implementation of the Directives 2002/95/EC, 2002/96/EC and 2003/108/EC, on the restriction of the use of certain hazardous substances in electrical and electronic equipment and on waste electrical and electronic equipment"**

The crossed out garbage-bin symbol found on the equipment or on its package specifies that the product, at the end of its working life, must be separated from other waste.

The proper differentiated collection for subsequent recycling of the equipment, its treatment and environmentally compatible disposal helps prevent potential negative effects on the environment and on health and promotes re-usage and/or recycling of the materials forming part of the equipment.

Illicit disposal of the product by the possessor is subject to administrative fines as laid down in the regulations in force.



BRASILIA S.p.A.
Strada provinciale Bresana-Salice T.
27050 RETORBIDO (Pavia) ITALY
Tel. +39.0383.372011 - Fax. +39.0383.374450
www.brasilia.it - E-mail: info@brasilia.it