



MANUAL FOR USE AND MAINTENANCE

- 0 S3
- 0 SUPER 3000
- 0 NEW
- 0 RAPID
- 0 SPAZIO



LSC 001 REV. 00



**INDEX**

**Chap. 1 GENERAL NOTES ..... page 4**

1.1 PLATES ..... 4

1.2 GENERAL WARNINGS ..... 4

1.3 MACHINE OUTFIT ..... 4

1.4 SAFETY RULES ..... 5

1.5 INSTALLATION REQUIREMENTS MADE BY THE USER ..... 6

**Chap. 2 STARTING AND SETTING OF THE APPLIANCE  
(Range New-Rapid-Spazio-Super 3000-S3 EK/EP Models) ..... page 7**

2.1 STARTING ..... 7

2.2 ALARMS DESCRIPTION ..... 10

2.3 REGULAR MAINTENANCE OF THE EQUIPMENT MADE BY THE USER ..... 13

**Chap. 3 STARTING AND SETTING OF THE APPLIANCE  
(Range S3/Seletron Model) ..... page 15**

3.1 STARTING ..... 15

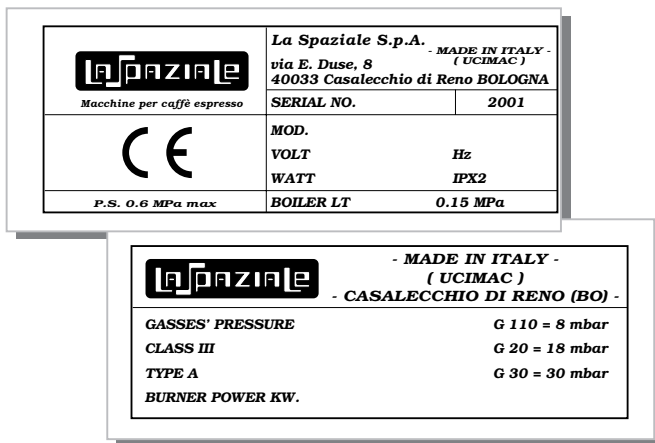
3.2 ALARMS DESCRIPTION ..... 21

3.3 REGULAR MAINTENANCE OF THE EQUIPMENT MADE BY THE USER ..... 23

**Chap. 4 COMPONENTS ..... page 24**

**1.1 PLATES**



**1.2 GENERAL WARNINGS**

**WARNING!**  
 Electric system, water system including water drain, the possible gas system (in case the machine is pre-arranged for gas) **SHOULD BE** already provided as needed by the customer in order to allow the proper installation of the machine. The installer is not allowed to modify the existing system pre-arranged by the customer. See the chapter 1.5 "Arrangements for installation made by the customer".

**WARNING!**  
 The appliance must be installed where use and maintenance are restricted to qualified staff.

**1.3 MACHINE OUTFIT**

- |   |  |
|---|--|
| <b>A</b> 1 set of filterholders with spouts                                   | <b>E</b> 1 tool to remove shower heads |
| <b>B</b> 1 complete set of flexible water hoses for connection to water mains | <b>F</b> 1 brush                       |
| <b>C</b> 2 sets of filters  | <b>G</b> 1 motorpump (if not built-in) |
| <b>D</b> 1 set of shower heads  | <b>H</b> 1 manual coffee tamper        |

## 1.4 SAFETY RULES

### READ CAREFULLY THE FOLLOWING INSTRUCTIONS WHICH PROVIDE IMPORTANT INDICATIONS FOR THE SAFE USE AND MAINTENANCE OF THE APPLIANCE.

This equipment must be used only for the purpose it was intended for and it must be installed in a suitable place for its use. Any other use is therefore considered as improper and irrational. The manufacturer is not liable for any damage caused by improper, wrongful or unreasonable use.

Installation should be carried out according to local regulation and to the manufacturer's instructions, by qualified personnel recognized by the manufacturer. A wrong installation may cause damage to animals, people or things. The manufacturer is not liable for any damage caused by an improper installation.

### The electric safety of the appliance will be fully achieved only after its proper and correct installation according to ground connection carried out as required by laws in force.

It is necessary to have the ground connection checked by qualified and professional personnel. The manufacturer is not liable for damage caused by lack or inefficient ground connection.

The appliance needs to operate in a place where the environment temperature is between **+5°C** and **+40°C**.

### The use of any electrical appliance requires observance of the following important rules:

- Do not touch the appliance with wet or damp hands or feet.
- Do not use the appliance barefooted.
- Do not pull the power supply cord to unplug the appliance.
- Do not allow children or unqualified personnel to use the appliance.
- Before carrying out any maintenance or cleaning operation, disconnect the appliance from electric power, close the water supply tap.
- In case of damage and/or malfunction of the appliance, turn it off completely without trying any direct repair. Call exclusively the nearest Service Center authorized by the manufacturer.
- In order to grant the proper efficiency and operation of the equipment, it is required to follow the manufacturer's instructions, carrying out a regular maintenance program.
- The appliance has a protection level against water **IPX2**.
- The appliance has a protection level against electric shocks. Is of **class I**.
- **N.B. Appliances pre-arranged to work with gas system.**  
The appliance has been pre-arranged by the manufacturer to work with **GPL GAS** with a max. feeding pressure of **30 mbar**. The adaptation to use any other type of gas has to be carried out by the manufacturer's qualified personnel.

### Non-compliance to what stated above could jeopardize proper function and safety of the appliance and its life.

### **WARNING!** The weight of the appliance is bigger than **30 Kgs**: it should not therefore be lifted by one person alone.

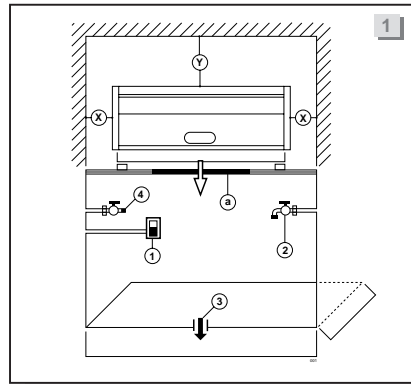
## 1.5 INSTALLATION REQUIREMENTS MADE BY THE USER

The machine has to be placed on a stable surface which grants a safe position. Check this important requirement, since the manufacturer cannot be considered liable for any damage caused by the instability of the equipment.

While prearranging the system, consider a hole on the bearing surface in order to carry out all electric and water connections through the opening below where, if recommended by the installer, the water softener has to be placed. A hole of **10x10 cm** is enough in the area (a) indicated in PICTURE 1.

The machine needs a minimum clearance of:

- height 60 cm
- lenght 40 cm
- depth 40 cm



- |          |   |           |   |
|----------|---|-----------|---|
| <b>1</b> | Single-pole switch with at least 3mm opening between contacts | <b>x</b>  | min. 20 cm  |
| <b>2</b> | Water supply tap  | <b>y</b>  | min. 40 cm  |
| <b>3</b> | Drain siphon  | <b>z*</b> | min. 10 cm  |
|          | <b>4</b> Gas supply tap (if present)                          |           | *) Distance between the back panel of the appliance and the wall. |

- Between the water mains and the water inlet pipe of the equipment, there must be a tap in order to stop the flowing of water in case of need (pict. 1).
- The water mains pressure must be within the range **1 - 5 bar**.  
In case of lack of this last requirement, please, consult the manufacturer.
- The equipment is supplied without a plug. It is supposed to be directly connected to the electric mains and so it is necessary to pre-arrange a single-pole switch with opening of contacts equal or superior to 3mm, according to regulations in force (pict. 1).
- The drain pipe of the equipment must be directly connected to the suitable open drain siphon, pre-arranged by the customer (pict. 1).  
Avoid fitting the drain pipe into basins or buckets placed under the counter, as this fact increases the forming of dirtiness deposits and, consequently, the proliferation of bacterial flora.

**⚠ WARNING!**  
**By the appliances working with gas, the gas supply tap must be placed in an easily accessible place, (pict. 1) so as to be able to prevent gas escape, in case of need.**  
**Check periodically the deadline date of the gas pipe connecting the system and the appliance and have it being replaced by the Service Centre before that due date.**

**⚠ WARNING!**  
**The machine is supplied without water in the boiler to prevent serious damage if exposed to low temperatures.**  
**The machine must be supplied with cold, drinkable water.**

## STARTING AND SETTING OF THE APPLIANCE (Range New-Rapid-Spazio-Super 3000-S3EP/EK)

 FOLLOW THE INSTRUCTIONS BELOW (WITH REFERENCE TO THE LIST OF COMPONENTS AT PAGES 24/29).

### 2.1 STARTING


#### BOILER FILLING

- a) Open the water supply tap mentioned in the pre-arrangement of the system (pict. 1).
- b) Check that on the motorpump pressure manometer (17) the water mains pressure is visualized (about 4 bar).
- c) Push the manual filling valve on the equipment (1) until you reach half of the boiler level indicator on the sight glass (2).

In **1 group** models and in the models of the range **RAPID/SPAZIO** provided with additional steam wand, to have access to this tap, one needs to remove the drip-tray (9); furthermore, the closing of the tap is manual.

#### TURNING ON THE MACHINE

- a) Turn on the main switch (1 pict-1) mentioned in the pre-arrangement of the system (1-pict 1) then turn on the switch of the machine (3) moving it to position **ON/1** and checking that the electric connection control-light, where present, turns on.

 **N.B. According to the water quantity which has been manually filled in, it is possible to operate on the automatic refill system when you turn on the switch (3) until the boiler water level indicated by the manufacturer is reached.**

#### ONLY FOR THE EQUIPMENT PRE-ARRANGED TO FUNCTION WITH GAS

- a) Open the gas tap mentioned in the pre-arrangement of the system (pict. 1).
- b) Turn the gas knob on the machine of 90° degrees (30) until the symbol of the big flame on the knob itself will be up.
- c) Push the knob (30) and the gas lighter (31) at the same time until gas turns on, visible from the inspection opening (41).
- d) Hold the knob (30) and keep it pressed for about 10 seconds and check through the suitable inspection opening (41) that the flame stays on.
- e) It is recommended to turn the gas adjustment knob (30) to the position "small flame" during summer or hot season to avoid an useless overheating of the coffee cups on the upper grid of the machine (14).

## HEATING PHASE AND PRESET PHASE FOR OPERATION


- a) Fasten the filterholders (11) to the brewing groups (16).
- b) Open (turning anti-clockwise) steam valves (5) and leave them open, then move the steam wands (8) over the grid (10).
- c) Wait for steam coming out of the steam wands (8) (about **15/20 minutes**) then close the steam valves (turning clockwise) (5).
- d) Wait for the equipment to reach operating temperature, which is visualized on the manometer of the appliance (4) (1 bar pressure).  
In **Seletron** and **Eletrik** models it is possible to visualize on the display (33) the temperature (in °C) being reached, which was set during the installation phase.

 **N.B. The operating temperature is the temperature of boiler during standard operation.**

- e) The equipment is ready for use.


## COFFEE BREWING

- a) Remove the filterholder (11a or 11b according if it is for 1 or 2 cups of coffee) from the brewing group (16).
- b) Fill it with ground coffee, making sure not to leave coffee powder on the upper edge of the filterholder, and press it with the suitable coffee tamper provided.
- c) Firmly attach the filterholder to the brewing group.
- d) Place one or two cups below the filterholder (according if it is for 1 or 2 cups of coffee).
- e) Operate on the coffee delivery button (12) of the same group and press it to start the delivery. Once you obtain the desired coffee quantity in the cup, manually stop the delivery pressing the same button.
- f) For **Seletron** and **Ek model** press any of the coffee delivery buttons with preset doses (25-26-27-28) programmed (at the installation), otherwise the button (29) for free-flow coffee brewing (ON/OFF).

 **N.B. In case one has the need to stop in advance a coffee delivery started with one of the buttons with preset doses, one simply has to press the switch-button ON/OFF (29) of the same touchpad (except for range Super 3000 /Seletron model).**

## STEAMING FOR HOT DRINKS PREPARATION

- a) Insert the steam wand (8) in the pitcher containing the drink to be heated up.
- b) Turn the knob (5) of the corresponding steam wand (8) anti-clockwise. Set the amount of steam as needed by turning more or less the knob (5).
- c) Once the heating phase is finished, stop the steam delivery turning the knob (5) clockwise, remove the steam wand from the pitcher and clean it immediately with a wet sponge removing all the residues of the heated drink.

 **Do not turn the knob for steam delivery (5) before inserting the steam wand (8) into the pitcher in order to prevent possible burns.**

## TAKING HOT WATER FOR INFUSIONS (Range New-Rapid-Spazio-Super 3000)

- a) Place the pitcher underneath the hot water spout (7).
- b) Open turning anti-clockwise the hot water delivery knob (6) in order to obtain the desired water quantity.
- c) Close turning clockwise the delivery knob (6) to stop the delivery.



### TAKING HOT WATER FOR INFUSIONS (Range S3 - EP model)

- Place the pitcher underneath the hot water spout (7).
- Press the hot water delivery push-button (6) to obtain the desired water quantity.
- Press again the same push-button (6) to stop the delivery.

**⚠ Do not press the hot water push-button (6) before placing the pitcher below the hot water output (7) to prevent possible burns.**

### TAKING HOT WATER FOR INFUSIONS (Range S3 - EK model)

- Place the pitcher underneath the hot water spout (7).
- Press the water delivery push-button (6) to obtain the desired water dose.
- The delivery stops at the end of the preset time which has been programmed at the installation.

**⚠ Do not press the preset hot water push-button (6) before placing the pitcher underneath the hot water spout (7) to prevent possible burns.**

### ELECTRIC CUP-WARMER

#### Optional on Range S3/EK-EP models

In order to have an additional heating up of the cups on the top, it is possible to use the provided electric cup-warmer. Press the cup-warmer operating button (24) and check its operating status through the lighting up of the led (23) on the control-panel (13). To switch it off press the same button.

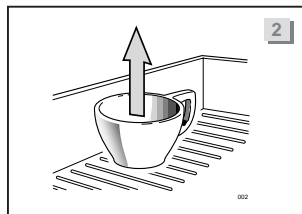
#### New / Rapid / Spazio Range (optional)

In the appliances equipped with electric cup-warmer, to turn it on move the main switch (3), from position 1 (standard operating phase) to position 2. To switch it off, move it back to position 1.

### ⚠ WARNING!

**It is allowed to place cups on the upper grid of the machine (14), as long as the cups have their hollow part upwards (pict 2).**

**This is in order to avoid that combustion fumes of the gas burner, in the machines pre-arranged to work with gas system, come into contact with the inner part of the cups, which is supposed to contain coffee.**



### COFFEE COUNTER FUNCTION (only on Range Super 3000- Seletron model)

Pressing button (38) the display visualizes “d1” followed by a number, which corresponds to the total number of cups delivered by all brewing groups using the single short coffee selection (25). Once the reading phase is completed, release the button (38). Repeat the same operation to visualise “d2” (single long coffee selection), “d3” (double short coffee selection), “d4” (double long coffee selection). The sum of these 4 numbers is the total number of cups delivered using the delivery buttons with preset doses (25-26-27-28).

**N.B. The cups of coffee delivered using button (29) (free-flow delivery) are not considered in the COUNTER function. To reset this function, turn off for a while the main switch (3).**

When the appliance is used under circumstances which can consistently decrease its temperature, pressing the button “SET” (39) for about 5 seconds, the temperature of the boiler is automatically increased of 2°C: this operating status is signalled on the display by the visualization “UP” which comes out alternating to the standard temperature indication.

To go back to the standard operating phase, press again the button “SET” (39) for about 5 seconds.

## 2.2 ALARMS DESCRIPTION

### RANGE NEW - EK MODEL

This appliance indicates possible malfunctions through the leds corresponding to the buttons of the 4 preset doses of the touchpads.

#### 1. LED, CORRESPONDING TO THE COFFEE DOSE BUTTON ON DELIVERY, BLINKING AFTER 5-6 SECONDS:

- A too fine grinding.
- Missing reading of impulses sent by the flowmeter to the corresponding brewing group.

#### 2. ALL LEDS CORRESPONDING TO ALL DOSES OF ALL TOUCHPADS BLINKING:

- The automatic refill system of the boiler has been in operation longer than **4 minutes** (total block of all functions of the machine). In order to go back to the standard operating phase, switch the machine off using the main ON/OFF switch. If the problem comes out frequently, check the proper operating function of the automatic filler up of the boiler.

### RANGE SUPER 3000 ELETTRIK-SELETRON MODEL

The models **ELETTRIK** and **SELETRON** are provided with a control-board with display which, beside carrying out all the functions of the machine, it also signals all possible anomalies and malfunctions through the following alarm codes which are visualized on the display.

**N.B.** The alarm messages can be divided in two different types: **blocking and non-blocking alarms.**

#### A00 LOSS OF DATA

This is not a blocking one.

It signals that because of external causes the control board has lost the data set by the installer; therefore it is now operating with standard/default parameters. To cancel this alarm set new TEMPERATURE parameters (and also DOSING parameters in the **SELETRON** model). If the problem is not solved, proceed and replace the control board.

#### A01 HIGH TEMPERATURE

This is a blocking alarm.

If the coffee machine reaches for any reason **135°C**, this alarm appears blocking all functions of the machine. This alarm automatically disappears when temperature decreases to **130°C**.

#### A02 DAMAGED PROBE

This is a blocking alarm.

This alarm signals that the boiler temperature probe is out of range. The display indicates:

“**UFL**” if the probe recognizes a temperature below **0°C** or if it is disconnected.

“**OFL**” if the probe reads a temperature higher than **140 °C** or if it is short circuited.

In both cases the machine is completely blocked in all its functions. Before replacing the probe, check its proper connections to the control-board.

#### A03 DAMAGED REFILL SYSTEM OF THE BOILER

This is a blocking alarm.

This alarm signals that the boiler refill system has been in operation longer than 4 minutes: this causes the total block of the machine. To reset the standard operating status, switch off the machine for a while using the main switch (3). Check the boiler automatic refill system, should this alarm appear frequently.

**A04 Time-out free-flow delivery** ✱ **1<sup>st</sup> Group**

This is not a blocking alarm.  
Problem on 1<sup>st</sup> brewing group on the right.

**A05 Time-out free-flow delivery** ✱ **2<sup>nd</sup> Group**

This is not a blocking alarm.  
Problem on 2<sup>nd</sup> brewing group on the right.

**A06 Time-out free-flow delivery** ✱ **3<sup>rd</sup> Group**

This is not a blocking alarm.  
Problem on 3<sup>rd</sup> brewing group on the right.

**A07 Time-out free-flow delivery** ✱ **4<sup>th</sup> Group**

This is not a blocking alarm.  
Problem on 4<sup>th</sup> brewing group on the right.

These 4 alarms indicate that the brewing group has been in operation longer than **4 minutes**.  
To cancel this alarm, press again the button which caused the blocking of the group (the led of this button is blinking during the blocking phase).

**A10 ANOMALOUS FEEDING POWER**

This is a blocking alarm.  
It signals that the feeding power is out of range: the electric feeding system has to be checked by qualified personnel. This alarm automatically disappears when the power is back within the proper range. The proper operating range of the feeding power goes between **180 volts min. to 270 volts max.**

**A11 Damaged flowmeter 1<sup>st</sup> group**

This is not a blocking alarm.  
Missing delivery of impulses relating to 1<sup>st</sup> flowmeter on the right.

**A12 Damaged flowmeter 2<sup>nd</sup> group**

This is not a blocking alarm.  
Missing delivery of impulses relating to 2<sup>nd</sup> flowmeter on the right.

**A13 Damaged flowmeter 3<sup>rd</sup> group**

This is not a blocking alarm.  
Missing delivery of impulses relating to 3<sup>rd</sup> flowmeter on the right.

**A14 Damaged flowmeter 4<sup>th</sup> group**

This is not a blocking alarm.  
Missing delivery of impulses relating to 4<sup>th</sup> flowmeter on the right.

When one or more than one of these alarms appear, the coffee delivery stops after about **10 seconds** (in this case the led of the selected dose button, which was pressed to have the delivery, is blinking).  
These alarms can be cancelled by pressing again the same button.

## RANGE S3 / EK MODEL

The appliance is equipped with an electronic control-board which, beside carrying out all the functions of the machine, is able to signal any possible malfunctions or anomalies through the leds on the control-panel.

### **DAMAGED WATER REFILL SYSTEM (21-19 lit up and 20-18 blinking)**

This alarm is a blocking one and is visualized when the automatic refill system for the boiler has been operating longer than **4 minutes**. To recover the standard operating status, switch the appliance off for a while using the main switch (3): if the problem is still there, check the automatic refill system of the boiler.

### **DAMAGED FLOWMETER (the led corresponding to the group on delivery, is blinking after 5 seconds)**

This alarm is a blocking one and is visualized when, during a coffee delivery, there is a malfunction of the flowmeter relating to the group having the delivery, or if the grinding is too fine.

### **DAMAGED TRANSFORMER (20-18 lit up and 21-19 blinking)**

This alarm is a blocking one and is visualized when power is not taken (**24V**) on the transformer secondary which is feeding the electrovalves of the groups and the automatic refill for the boiler.

### **STOP ON P5 (led corresponding to the group on delivery lit-up)**

This alarm is visualized when the delivery carried out with the free-flow button ON/OFF (29) has been in operation longer than **4 minutes**. To cancel the alarm press again the button ON/OFF (29).

### **LOSS OF DATA (21-18 lit-up and 20-19 blinking)**

This alarm is visualized when the data preset by the operator are lost and default data are reset. To cancel the alarm press the cup-warmer operating button (24).

## 2.3 REGULAR MAINTENANCE OF THE EQUIPMENT BY THE USER

 **N.B.** In order to grant the efficiency of the equipment and to maintain its proper operation, it is necessary to follow the manufacturer's instructions carrying cleaning and regular maintenance.

 **WARNING!**

The cleaning and ordinary maintenance operations must be carried out by the user according to the following manufacturer's instructions. Before carrying out any kind of cleaning operation, disconnect the appliance from the electric main source and if it works with gas, also from gas supply mains. The cleaning and ordinary maintenance operations must be carried out when the machine is cold and using protective gloves to avoid abrasions.

 **DAILY AT THE END OF THE JOB**

**1a)** To regenerate the water in the boiler (**Range New- Rapid - Spazio - Super 3000**).

After turning off the machine, regenerate the boiler water as follows:

- Place a high temperature resistant container below the hot water spout (7) to prevent hot water spills.
- Turn anti-clockwise the hot water knob (6) until you empty the boiler completely, checking the sight glass water level indicator (2) and then refill immediately the boiler using the manual filling valve (1).

**1b)** To regenerate the water in the boiler (**Range S3 - EK-EP model**).

- Place a high temperature resistant container below the hot water spout (7) to prevent hot water spills.
- Press and keep pressed the hot water push-button (6) for at least 5 seconds: the automatic boiler emptying out cycle starts (in this phase all the controls of the machine are deactivated). In the **EK** model, during this phase leds 18-21 are blinking whereas leds 19-20 are lit up).
- At the end of the cycle, the machine recovers the correct water level in the boiler through the automatic refill system. In case one wants to interrupt the cycle, it is enough to keep pressed the hot water delivery push-button (6) for at least **2 seconds**.
- Disconnect the appliance.

**2)** Then clean the filterholders and the filters with the provided brush, making sure no dirtiness is left inside the filterholders and that all the filter holes are clean.

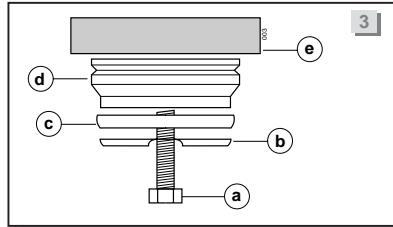
**3)** Clean the shower heads below the brewing groups with the brush.

**4)** Clean the water drip-tray (9) and grid (10), using, if necessary, regular detergents.

**EVERY 15 DAYS**

After turning off the machine, remove the shower heads with the provided tool, brush them carefully, making sure that all the holes are clean. Then reassemble them following the sequence shown in pict. 3.

- a** tightening screw
- b** small shower head
- c** big shower head
- d** shower-heads block
- e** brewing group



**⚠ WARNING!**  
Every day, after daily work and cleaning, turn off the electric switch of the system, the water supply tap and gas supply tap, if present (pict 1).

**⚠ Do not use water jets to clean the machine.**

**WATER SOFTENER**

If the installation of the water softener has been recommended because of hard water and problems of limescale deposits, it is necessary to follow the instructions of the water softener's manufacturer (periodic regeneration).

## PUTTING INTO OPERATION AND SETTING OF THE MACHINE (Range S3 - Seletron model)

 Follow the following instructions referring to the list of components at pages 24/29.


### 3.1 STARTING

#### BOILER WATER FILLING

- a) Open the water supply tap, witch is foreseen in the pre-arrangement of the system (1-pict . 1).
- b) Check the water mains pressure (more or less 4 bar) visualized on the motorpump pressure manometer (17).
- c) Push downwards the knob corresponding to the manual filling tap of the appliance (1) until you reach half of the boiler water level indicator (2).

#### ELECTRIC SWITCHING ON OF THE APPLIANCE

- a) Turn the main switch ON (1-Pict.1), then turn on the one of the appliance (3) moving the lever to position **ON** and checking that the display (33) light turns on.

 **N.B. According to the quantity of water which has been manually refilled, one can program the automatic filler up system to operate when the switch is turned on (3) until the proper water level in the boiler for standard operation has been reached.**

#### HEATING PHASE AND PREPARATION OF THE APPLIANCE FOR OPERATION

- a) Attach the filterholders (11) to the brewing groups (16).
- b) Open (by turning anti-clockwise) the steam delivery knobs (5) and leave them open, then move the steam wands (8) over the grid (10).
- c) Wait for steam coming out from the respective steam wands (8) (about **15/20 minutes**) and then close (turning clockwise) the steam delivery knobs (5).
- d) Wait until the appliance has reached the operating temperature, which was preset during the installation phase. This datum in °C can be visualized on the display (33) on the control panel.

 **N.B. The operating temperature is the temperature of the boiler during standard operation.**






















- e) The appliance is ready for use.

#### BASIC SETTING

The appliance is supplied with the basic setting already adjusted. Such basic setting is:

- DAY OF THE WEEK
- TIME
- DATE (DAY, MONTH, YEAR)

To enter the setting menu for day of the week ,time and date, proceed in the following way:

1. Press and keep pressed at the same time the button  and  for about 5 seconds, until it appears on the display “A XXXX”, where the symbol  is blinking and the symbols “XXXX” are referring to the preset year (**N.B. pressing the two buttons the current time of the day is visualized**).
2. Change, if necessary, the datum using the buttons  and  and press the button  to confirm.
3. The display indicates “b XX”, where “XX” indicates the preset month. Change, if necessary, the datum by using the buttons  and . Press the button  to confirm the datum.
4. The display indicates “c XX”, where “XX” indicates the preset day. Change, if necessary, the datum using the buttons  and . Press the button  to confirm the datum.
5. The display indicates “DAY X”, where “X” indicates the number of the preset day (1= Monday, 2=Tuesday, 3=Wednesday, etc.). Change if necessary the datum using the buttons  and  and press the button  to confirm it.
6. The display indicates “d XX:YY”, where “XX” indicates the hour and “YY” the minutes. Change, if necessary, first the blinking “XX” using the buttons  and  confirming with the button , then change the blinking “YY” using the buttons  and  confirming with the button , automatically you go back to the main visualization status on the display.

## COFFEE BREWING

- a) Remove a filterholder (11a or 11b according if it is for 1 or 2 cups of coffee) from the brewing group (16).
- b) Fill it in with ground coffee, paying attention not to leave remainders of coffee powder on the upper edge of the filterholder and press it with the suitable manual coffee tamper provided.
- c) Firmly fasten once again the filterholder to the brewing group.
- d) Place one or two cups below the filterholder (according if it is for 1 or 2 cups of coffee).
- e) Press one of the coffee delivery buttons (25-26-27-28) corresponding to preset doses or otherwise use the ON/OFF button (29) for free-flow delivery (start/stop).

## STEAM DELIVERY FOR HOT DRINKS PREPARATION

- a) Insert the steam wand (8) inside the pitcher containing the drink to be heated up.
- b) Turn the knob (5) corresponding to the steam wand (8) anti-clockwise. Regulate the flowing out of steam, according to need, turning more or less the knob (5).
- c) At the end of the heating-up phase, turn the knob clockwise (5) until it reaches its initial position, remove the steam wand from the pitcher and clean it immediately with a humid sponge removing all remainders of the heated drink.



### WARNING!

**Do not turn the steam knob (5) before inserting the steam wand (8) into the pitcher, in order to avoid possible burns.**



## HOT WATER DELIVERY FOR THE PREPARATION OF TEA, INFUSIONS, ETC.


- Place the pitcher below the hot water spout (7).
- Press the delivery push- button (6) in order to obtain the required water dose.
- The delivery is over according to the preset time which has been programmed during installation.



### WARNING!

Do not press the hot water preset delivery push-button (6) before placing the pitcher below the hot water spout (7), in order to avoid possible burns.

## ELECTRIC CUP-WARMER




- Press the button (24) and check the proper operating status through the presence of the symbol  on the display (33). Press the same button to switch it off (24).

## TIMER FUNCTION

The appliance can be programmed, so as to have its switching ON/OFF at preset time for each day of the week






To program the switching ON and OFF time, proceed as follows:

### TIMER MENU

- Press and keep pressed the button  for about 5 seconds: the display will show the blinking symbols  and “P”.
- Press the button  to have access to **MENU TIMER**: the display shows:















And “OFF” is visualized flashing as default.


- If one confirms “OFF” using the button , one gets out of the menu **TIMER** and the display goes back to the visualization of the blinking symbols  and “P”. If, by pressing the button  one selects “ON” (the symbol  disappears), and if one confirms it with , one enters the menu for the weekly switching ON and OFF of the appliance. The display is thus visualizing:



Where the numbers indicating switching on time for Monday “DAY 1” are blinking as default.

4. Using the buttons  and  set the hour in which you want the appliance to switch on and confirm it using the button .
5. The minutes are now blinking.
6. Using the buttons  and  set the minutes of the hour in which you want the appliance to switch on and confirm it using the button .
7. Select using the buttons  and  the hour in which you want the appliance to switch off and confirm it with the button .
8. Select using the buttons  and  the minutes of the hour in which you want the appliance to switch off and confirm it with the button .
9. The number corresponding to the day of the week is automatically increased; thus repeat the operations indicated from 4 to 8 to set the switching ON and OFF time of the appliance for the remaining days.


At the end of the programming phase of the weekly **TIMER** soon after confirming the switching OFF time of day No. 7, the display automatically shows the flashing symbols  and “P”.

 **N.B. Each time you confirm the minutes for the SWITCHING ON time, it automatically suggests as SWITCHING OFF hour the same preset hour for the SWITCHING ON (this because the SWITCHING OFF time cannot be before the SWITCHING ON time).**

**To set the TIMER so as not to have the switching ON time in a specific day (for example, the day of the week in which the location is closed), set 00:00 as ON time and 00:00 as OFF time).**

During the switching off time of the appliance run by **TIMER**, the display shows:




If one should need to switch the machine on at all costs, it is necessary to press and keep pressed the button  for **2 seconds**.

## DELIVERY COUNTERS SETTING

To enter the setting menu of coffee and hot water delivery counters, proceed as follows:

1. Press and keep pressed the button **OK** for about **4 seconds** until the display indicates:




where the symbols  are blinking indicating the partial counters of the cups of coffee delivered by the appliance (the deliveries made using the free flow delivery button "ON/OFF" (29) are not calculated).

2. To reset the datum relating to partial counters (starting from zero again), you have to press and keep pressed the button **OK** for about 2 seconds, until the display shows the writing "**Reset**".
3. Press the button **OK** to reset such datum.

At this stage pressing the button  the display shows:




where the symbols  are now fixed, indicating the total number of cups of coffee delivered by the appliance (the deliveries made using the free flow delivery button "ON/OFF" (29) are not calculated).

### N.B. Perpetual counter which cannot be put at zero.

Pressing the button  the display shows:




where the blinking symbol  indicates the partial counters of the hot water deliveries made by the appliance.

4. To reset the datum relating to partial counters (starting from zero again), you have to press and keep pressed the button **OK** for about **2 seconds**, until the display shows the writing **"Reset"**.
5. Press the button **OK** to reset the datum.

At this stage pressing the button  the display shows:



where the symbol  is fixed and indicates the total number of hot water deliveries made by the appliance.

**N.B. Perpetual counter which cannot be put at zero.**

**N.B. If the appliance is run by timer, the partial counters are automatically reset every time you switch on again the appliance with timer. In case the deliveries' number is higher than 99999 the display shows for example:**



where the number "1" indicates hundreds of thousands (to be read 100943).

6. Press the button  to quit the Counter menu.

## 3.2 ALARMS DESCRIPTION

The appliance is run by a program which controls its proper and standard functions and in case one or more are not properly carried out, the display signals the respective alarm message together with a bip sound.



**N.B. The alarm messages can be divided in two different types: blocking and non-blocking alarms:**

- The blocking ones block the appliance completely and to make it work again, it is necessary to switch it off completely and to switch it on again using the main switch (3).
- The non-blocking ones do not block the appliance and its functions and it is necessary to press the button **OK** to cancel them.

### AL00 LOSS OF DATA

This alarm is not a blocking one.

It appears when the main running program of the appliance does not recognize the preset parameters at the installation (temperature and dosing setting) in the memory, that is to say that the appliance keeps working, but with default data (standard).

(If this alarm appears, it is therefore necessary to have the appliance being programmed by an authorized service centre).

### AL01 HIGH TEMPERATURE

This alarm is not a blocking one.

It appears when the main running program of the appliance recognizes a temperature boiler value which is higher of **5°C** than the preset temperature.

If this alarm comes out, the static relays are temporarily disconnected.

### AL02 TEMPERATURE PROBE DAMAGED

This alarm is a blocking one.

It appears when the main running program of the appliance recognizes that the boiler temperature probe is not operating within the correct range:

- Temperature lower than **50°C** 20 minutes after the switching on (manual or by timer) or during the operating status, disconnected probe.
  - Temperature higher than **140°C** (only during operating status), short circuited probe.
- (if this alarm appears, call immediately an authorized service centre).

### AL03 DAMAGED FILLER UP OF THE BOILER

This alarm is a blocking one.

It appears when the main running program of the appliance signals that the filler up of the boiler has been continuously in operation longer than **4 minutes**.

### AL04 DAMAGED TRANSFORMER

This is a blocking alarm.

It appears when the main running program of the appliance signals that the power (**24 V**) of the transformer of the electrovalves is lower than **13 Volt**.

(If this alarm comes out, you should call immediately an authorized service centre).

**AL05 COARSE GRINDING (only if enabled in the relating menu)**

This is not a blocking alarm.

It appears when the main running program of the appliance signals that the coffee delivery time of a dose corresponding to one of the brewing groups is shorter than the % value which has been preset in the relating menu.

**AL06 FINE GRINDING (only if enabled in the relating menu)**

This is not a blocking alarm.

It appears when the main running program of the appliance reveals that the coffee delivery time of a dose corresponding to one of the brewing groups is longer than the % value which has been preset in the relating menu.

**AL07 DAMAGED COUNTER**

This is not a blocking alarm.

It appears when the main running program of the appliance signals that during the setting or the coffee delivery of a dose, (with the exception of those made using the ON/OFF button) the respective flowmeter does not send any impulse of water passing through.


(If this alarm comes out, you should call immediately an authorized service centre).

**AL08 FREE-FLOW DELIVERY TIME-OUT (“ON/OFF”)**

This is not a blocking alarm.

It appears when the main running program of the appliance signals that a brewing group has been continuously operating longer than **4 minutes**; it thus stops it.

### 3.3 REGULAR MAINTENANCE OF THE EQUIPMENT BY THE USER

 **N.B.** In order to maintain a good functioning equipment it is necessary to follow the manufacturer's instructions carrying out cleaning and regular maintenance.

 **WARNING!**

The cleaning and ordinary maintenance operations must be carried out by the user according to the manufacturer's instructions, which are here-after indicated. Before carrying out any kind of cleaning operation, disconnect the appliance from the electric main source. The cleaning and ordinary maintenance operations must be carried out when the machine is cold and using protective gloves to avoid abrasions. Do not use water jets to clean the machine.

#### DAILY AT THE AND OF THE JOB

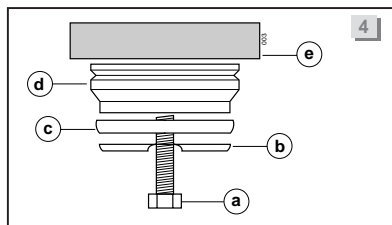
To regenerate the water in the boiler proceed as follows:

- Place a high temperature resistant container below the hot water spout (7) to prevent hot water spills.
- Press and keep pressed the hot water push-button (6) for 3 seconds: the automatic emptying out process of the boiler starts (in this phase all the controls of the machine are not enabled).
- At the end of the cycle, the machine recovers the correct water level in the boiler through the automatic refill.
- Disconnect the appliance and clean the filterholders and the filters with the brush making sure that NO deposits are left inside the filterholders and checking that all the holes of the filters are clean.
- Clean the showerheads below the brewing groups using the brush.
- Clean the water drip-tray (9) and grid (10), using, if necessary, regular detergents.

#### EVERY 15 DAYS

After turning off the machine, remove the shower heads with the provided tool, brush them carefully, making sure that all the holes are clean. Then reassemble them following the sequence shown in pict. 4.

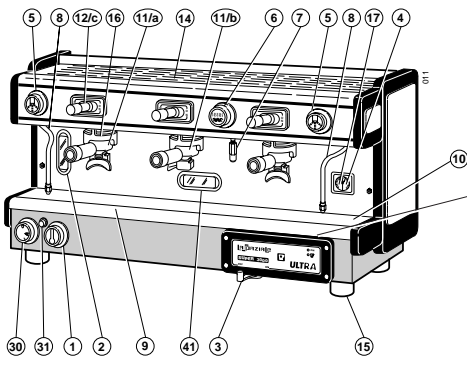
- |          |                    |
|----------|--------------------|
| <b>a</b> | tightening screw   |
| <b>b</b> | small shower head  |
| <b>c</b> | big shower head    |
| <b>d</b> | shower heads block |
| <b>e</b> | brewing group      |



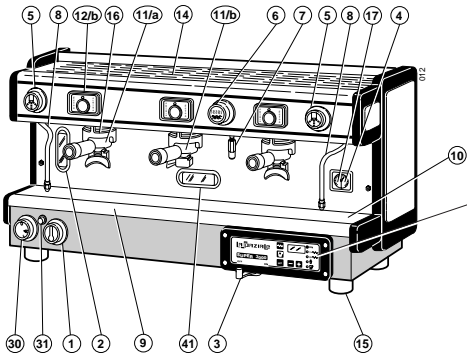
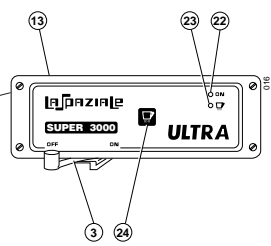
 **WARNING!**

Every day, after daily job and cleaning, turn off the main switch of the system and the water mains supply tap.

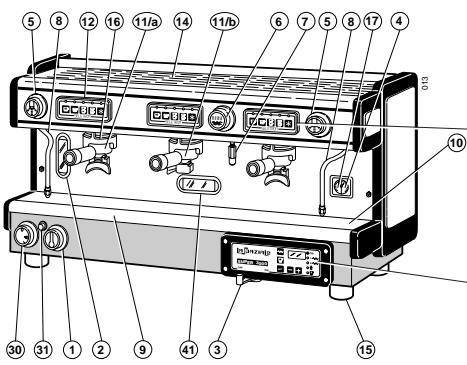
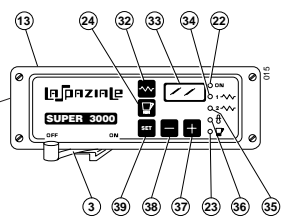
**COMPONENTS**



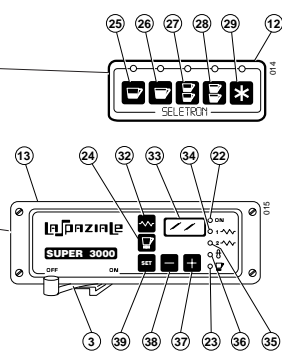
**MODEL ULTRA**



**MODEL ELETTRIK**

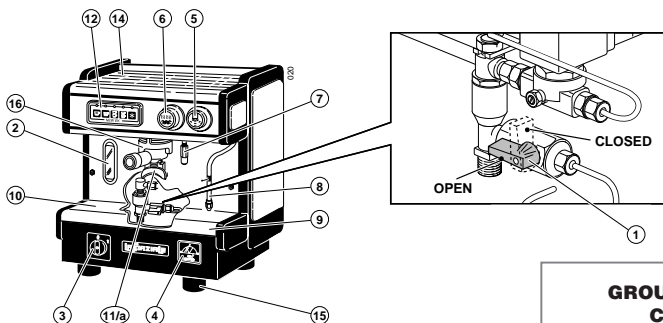


**MODEL SELETRON**

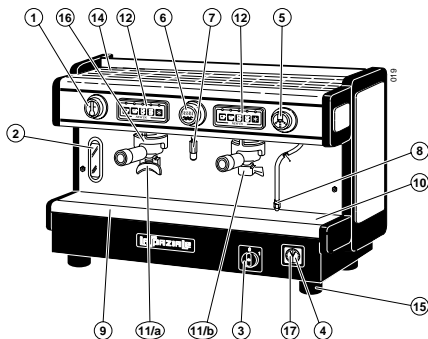




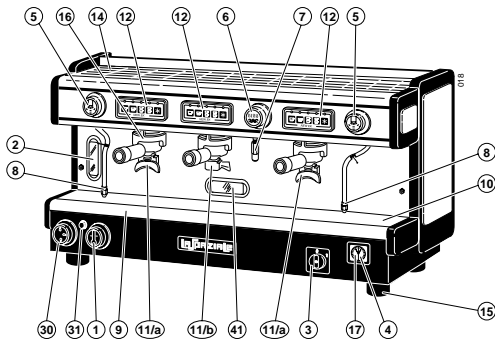
**1 GROUP**



**RAPID - SPAZIO**

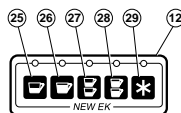


**NEW**



**GROUP DELIVERY CONTROL**

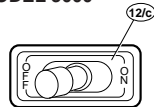
**MODEL EK**



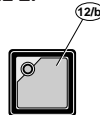
**MODEL EC**



**MODEL 3000**

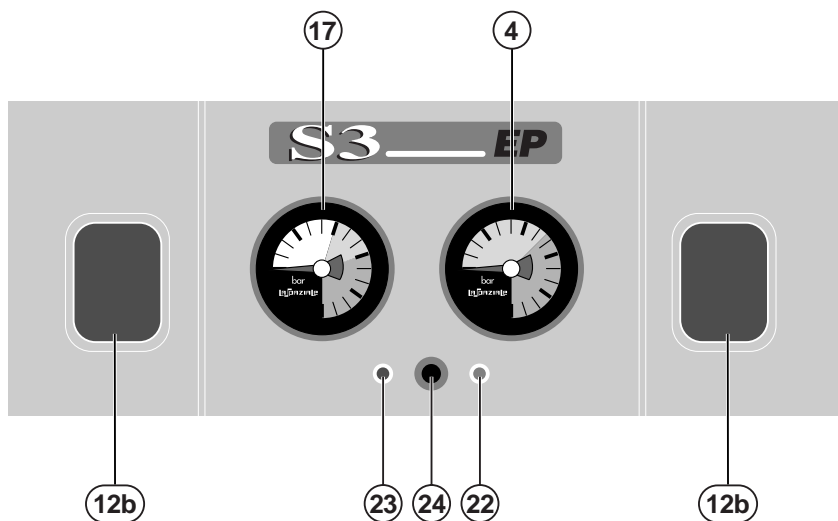
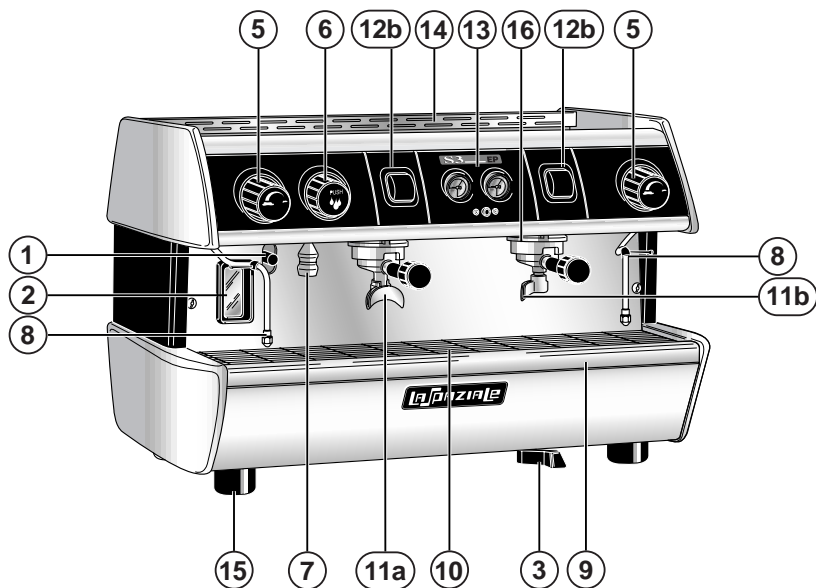


**MODEL EP**



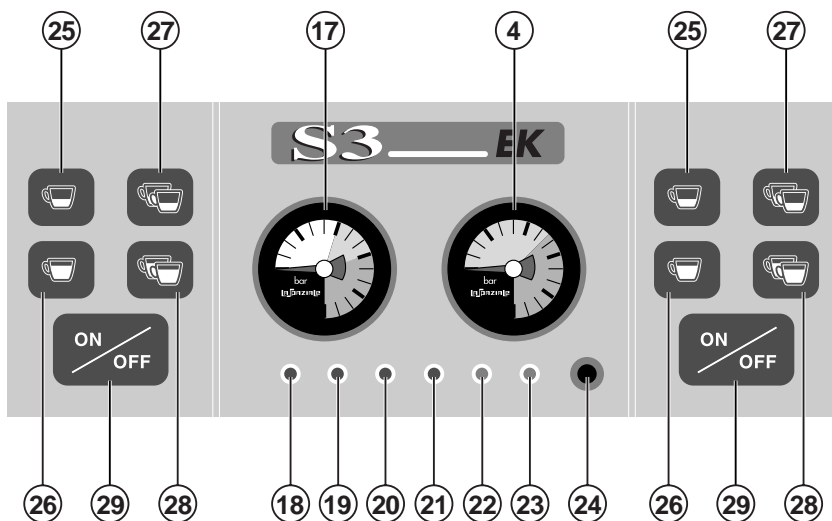
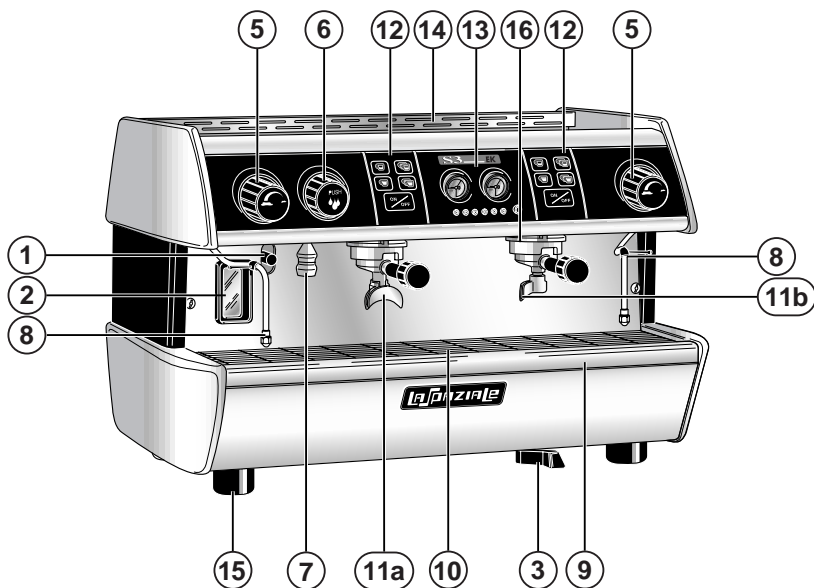
120

**S3 EP**



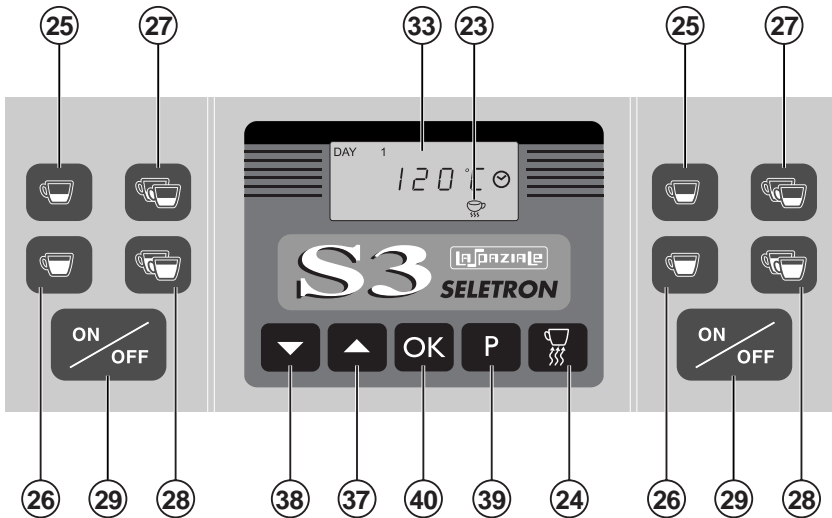
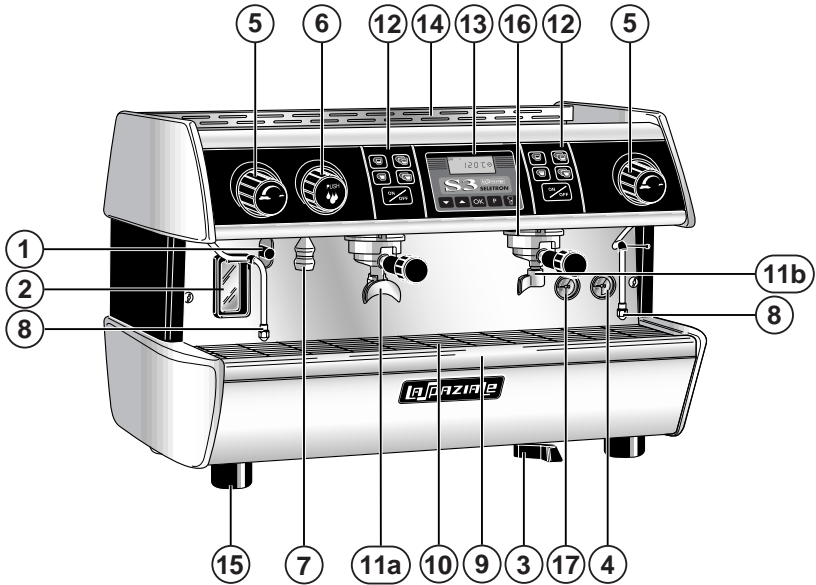
022

S3 EK



023

**S3 Seletron**



024

## LIST OF COMPONENTS

- |            |  |           |   |
|------------|--|-----------|---|
| <b>1</b>   | Tap for manual water refill into the boiler          | <b>30</b> | Gas delivery adjusting knob (optional)                  |
| <b>2</b>   | Boiler water level sight glass indicator             | <b>31</b> | Piezoelectric lighter for gas (optional)                |
| <b>3</b>   | Main switch  | <b>32</b> | ON/OFF button for the electric heating of the appliance |
| <b>4</b>   | Boiler pressure manometer                            | <b>33</b> | Display   |
| <b>5</b>   | Steam delivery knob                                  | <b>34</b> | LED for electric heating system status                  |
| <b>6</b>   | Hot water delivery knob or push-button               | <b>35</b> | LED for heating element status                          |
| <b>7</b>   | Hot water output                                     | <b>36</b> | LED for automatic water refill in the boiler            |
| <b>8</b>   | Steam wand   | <b>37</b> | Display datum increase                                  |
| <b>9</b>   | Water drip-tray                                      | <b>38</b> | Display datum decrease                                  |
| <b>10</b>  | Drip-tray grid                                       | <b>39</b> | Datum confirmation button                               |
| <b>11a</b> | 2 -cups filterholder                                 | <b>40</b> | Button to enter setting phase                           |
| <b>11b</b> | 1-cup filterholder                                   | <b>41</b> | Burner inspection opening                               |
| <b>12</b>  | Group delivery control of automatic and manual doses |           |   |
| <b>12a</b> | Group delivery control Mod. EC                       |           |   |
| <b>12b</b> | Group delivery control Mod. NEW EP- SUPER ELETTIRK   |           |   |
| <b>12c</b> | Group delivery control Mod. NEW 3000 - SUPER ULTRA   |           |   |
| <b>13</b>  | Control panel  |           |   |
| <b>14</b>  | Upper grid to place cups                             |           |   |
| <b>15</b>  | Adjustable feet                                      |           |   |
| <b>16</b>  | Coffee brewing group                                 |           |   |
| <b>17</b>  | Motorpump pressure manometer                         |           |   |
| <b>18</b>  | LED for 4 <sup>th</sup> group on the right           |           |   |
| <b>19</b>  | LED for 3 <sup>rd</sup> group on the right           |           |   |
| <b>20</b>  | LED for 2 <sup>nd</sup> group on the right           |           |   |
| <b>21</b>  | LED for 1 <sup>st</sup> group on the right           |           |   |
| <b>22</b>  | Control-light (machine on)                           |           |   |
| <b>23</b>  | Led for cup-warmer status                            |           |   |
| <b>24</b>  | Electric cup-warmer operating button                 |           |   |
| <b>25</b>  | 1 short coffee preset delivery button                |           |   |
| <b>26</b>  | 1 long coffee preset delivery button                 |           |   |
| <b>27</b>  | 2 short coffees preset delivery button               |           |   |
| <b>28</b>  | 2 long coffees preset delivery button                |           |   |
| <b>29</b>  | Free flow delivery button                            |           |   |







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*Caffè  d'autore*