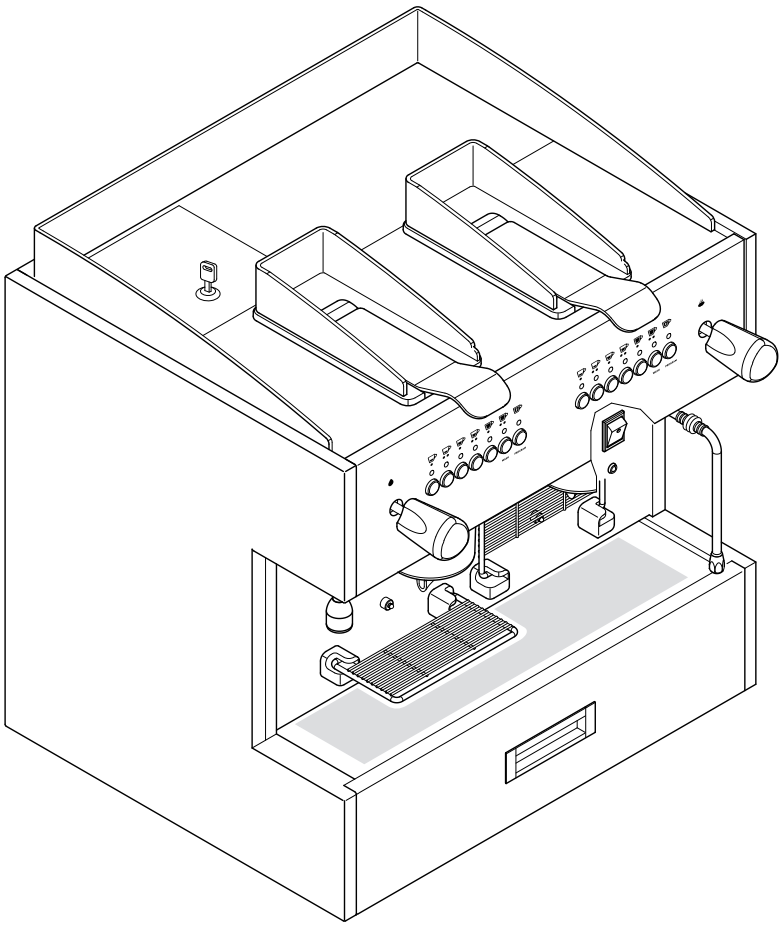
WEGA®
MACCHINE PER CAFFÈ
Via Condotti Bardini, 1 - 31058 SUSEGANA (TV) - ITALY

ENGLISH

USE AND MAINTENANCE **MANUAL**

Technician **instructions**



LB 4200 CAFFE'-CAFFE'

LAVAZZA BLUE
BEST LAVAZZA ULTIMATE ESPRESSO

ESPRESSO COFFEE MACHINE

Use and maintenance manual. Technician instructions.

English

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A General warnings

The manufacturer reserves the right to make any improvements to the product. We guarantee that this booklet reflects the technical state of the appliance at the time it is marketed.

We take the opportunity to invite technicians to make any proposals for improvement of the product or the manual.

Keep this manual in a safe place. If you lose it you can ask the manufacturer for another copy.

The manufacturer of the equipment cannot be held responsible for damage caused by failure to oblige to the requirements below.

This appliance is to be considered completely safe only when it is connected to an efficient earthing system which is in compliance with safety standards.

The electric system must be equipped with a suitable differential circuit breaker. It is important to have these requirements checked. If in doubt, have the system carefully checked by qualified personnel. The manufacturer cannot be considered responsible for any damage caused by an inadequate electric system.

Make sure that the supply power is enough to supply the necessary energy for the operation of the machine.

B Warnings for the installer

- Read this manual carefully. It provides important information on safe installation, operation and maintenance of the equipment;
- Identify the model of the equipment. The model is shown on the packaging and on the nameplate of the machine;
- Install the equipment only on sites where there is good ventilation;
- Do not obstruct the ventilation and exhaust holes on the machine;
- Do not tamper with the equipment components.
- After removing the packaging, check the condition of the appliance. If in doubt, do not use it but contact the retailer directly.
- The packaging material must not be left within the reach of children, since it is a potential source of danger. It is advisable to keep the packaging until after the warranty has expired.
- Before using the machine, make sure that the mains voltage corresponds to the information on the data plate of the machine.
- Installation must be done in accordance with the safety standards in force and by qualified and prepared personnel. Incorrect installation may be harmful to people, property or animals.
- During installation of the machine, a main switch must be installed as required by current safety regulations, with a contact opening distance of at least 3 mm.
- It is not advisable to use extensions or electrical adapters for multiple outlets. If their use is absolutely necessary, use only simple adapters and extensions complying with current safety standards. Never exceed the capacity value indicated on the adapter and the extension cord, and that the maximum power indicated on the adapter.
- This appliance is to be used only for its intended use. Any other use is considered improper and therefore dangerous. The manufacturer cannot be held responsible for any damage caused by an incorrect and unreasonable use.
- To ensure good efficiency of the machine and its correct operation, it is essential to follow the manufacturer's directions, performing periodic maintenance and checks of all the safety devices.
- When using the electrical appliance, several safety standards must be observed:
  - do not touch the appliance with wet or damp hands or feet;
  - do not use the appliance if barefooted;
  - do not use extensions in rooms where there are showers or baths;
  - do not pull the power cord to disconnect the appliance;
  - do not leave the appliance exposed to atmospheric agents (rain, sun, etc...);
  - do not access the inside of the machine;
  - do not spill liquids on the machine.
  - do not allow the appliance to be used by children or incapacitated people.

- Make sure that the machine is used in a sufficiently lit, aerated, and hygienic premise.
- The access spaces to the machine and main switch must be left clear, in order to allow the user to intervene without any constrictions and be able to leave the area immediately in case of necessity.
- Do not spray water on the machine to clean it.
- For daily cleaning, follow the instructions in this manual.
- The technician must inform the dealer or the manufacturer in a timely manner of any problems in the use or installation of the equipment.
- Any repairs must be done only by the manufacturer or an authorized service center, using original spare parts only. If this standard is not observed the safety of the appliance is compromised and the guarantee may be void.
- Inside the device is a lithium button battery to prevent programming data loss.
- The power cord of the appliance must not be replaced by the user. If the cord is damaged, turn the appliance off and contact professionally qualified personnel only.
- If you decide you are not going to use the appliance any more it must be disconnected from the power supply and emptied of water.
- Do not expose your hands or other body parts to the steam, or hot water spouts. The steam and water that exit the nozzles can cause burns.
- When functioning, the steam and water spouts become overheated and are to be handled with caution only in the indicated parts.
- The appliance must not be used by people (including children) with reduced physical, sensory or mental capacities, or by people without experience or knowledge, unless they can be supervised or receive instructions for appliance use from a person responsible for their safety.
- Children must be supervised, to make sure they do not play with the appliance.
- The coffee maker must be used at a temperature between 5°C and 40°C.
- Any unauthorized tampering with any parts of the machine renders any warranty null and void.

B.1 Water supply

The water supply of the appliance must be carried out with water which is suitable for human consumption, in compliance with the regulations in force in the place of installation. The owner/manager of the system must confirm to the installer that the water meets the requirements above.

B.2 Materials to be used

During the installation of the appliance, only the components and materials supplied with the appliance are to be used. Should the use of other components be necessary, the installer must verify their suitability to be used in contact with water used for human consumption.

B.3 Hydraulic connections

The installer must carry out the hydraulic connections in accordance with the hygiene norms and the hydraulic safety norms for environmental protection in force in the place of installation.

B.4 Maintenance and repairs

After maintenance and/or repair intervention, the components used must ensure that the hygiene and safety requirements initially provided for the appliance are still met. These are met by using original spare parts only.

After repair or replacement of components related to parts in direct contact with water and food, a washing procedure has to be carried out, as in the case of first installation.

If the machine remains inactive longer than 1 week, it is necessary to perform the changing of the 100% of the water contained in the hydraulic circuits of the machine, by using the appropriate dispensing points, as described in paragraph "Water replacement".

The user must be sufficiently informed to correctly operate the machine. It is recommended not to carry out any operations on the appliance which may modify or alter its operation. WHEN THE MACHINE IS OPERATIVE THE BOILER CONTAINS STEAM AND HOT WATER THAT ARE UNDER PRESSURE.

The installation and maintenance operations of the machine can only be carried out by qualified technical personnel. The qualification can be supplied by the manufacturer through participation in specific training courses.

C Presentation

This product is manufactured in compliance with EU Directives, Regulations and Standards indicated in the EC Declaration of Conformity provided with the machine.

The espresso coffee machine is strictly for professional use only. It is designed for the preparation of hot drinks such as tea, cappuccinos and long, short and espresso coffee, etc.

The instructions for a proper use of the machine are provided below.

D Warranty

The product warranty is covered by the provisions of the general conditions of sale between the parties.

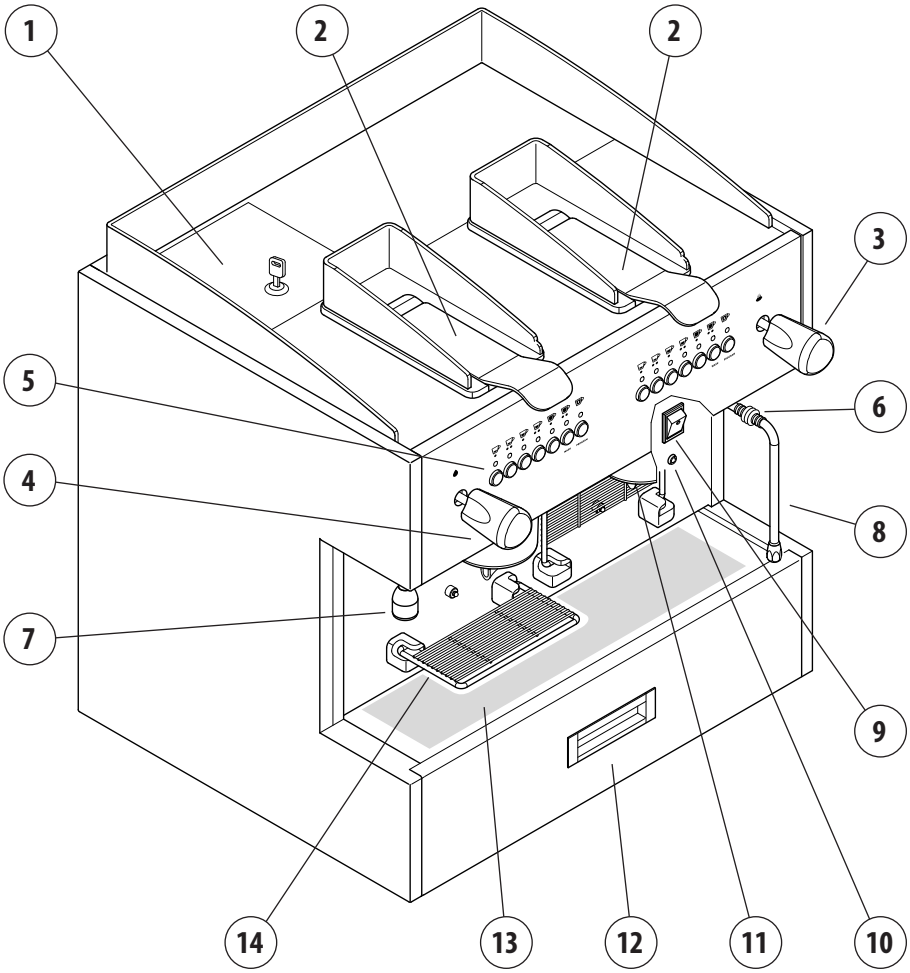
E Typographical conventions

! This symbol indicates that you must strictly follow the instructions it refers to, in order to avoid damage to the appliance or injury.

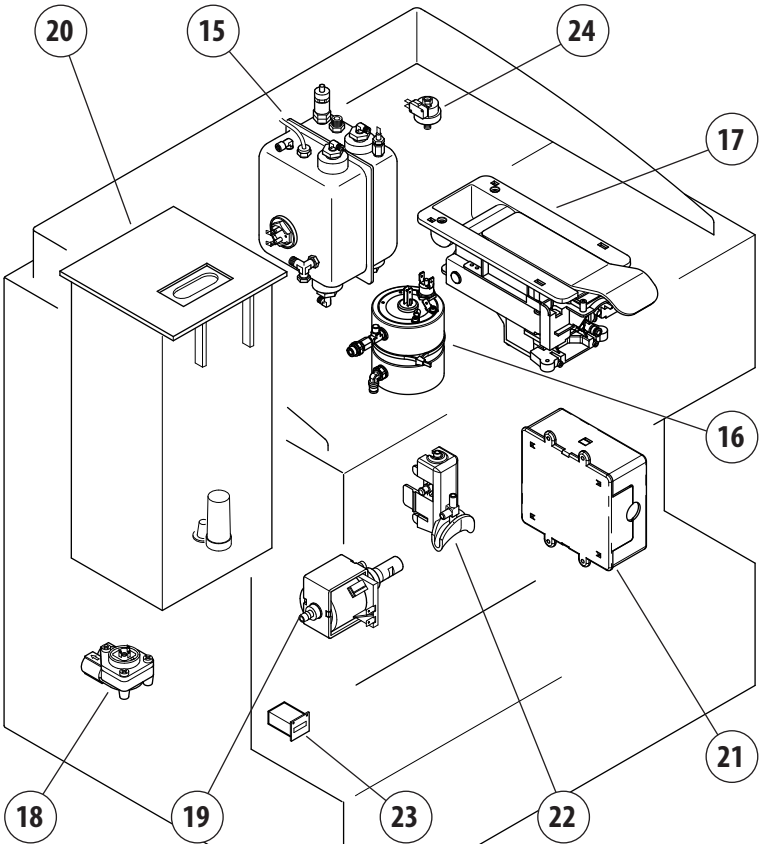
i This symbol provides additional information on the operation of the machine and its components.

1 General description

1.1 External components



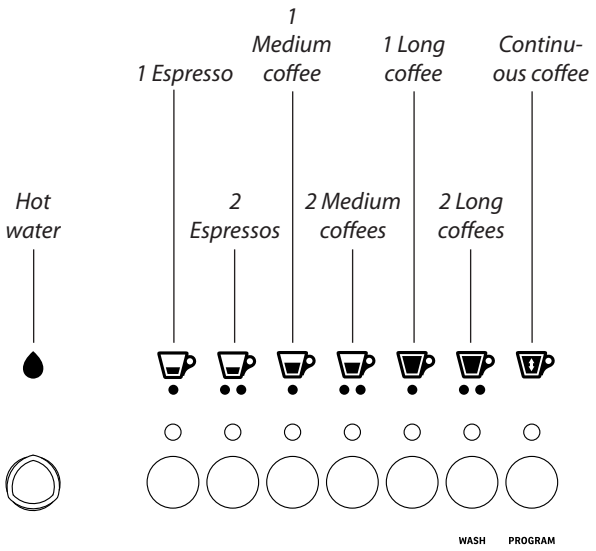
1. Internal water tank door
2. Coffee unit lever
3. Steam knob
4. Water knob
5. Push button panel
6. Anti-burn rubber
7. Hot water nozzle
8. steam nozzle
9. Main switch
10. Boiler level light sensor
11. Dispensing nozzle
12. Used pod drawer
13. Cup rest grille
14. Cup raising grille



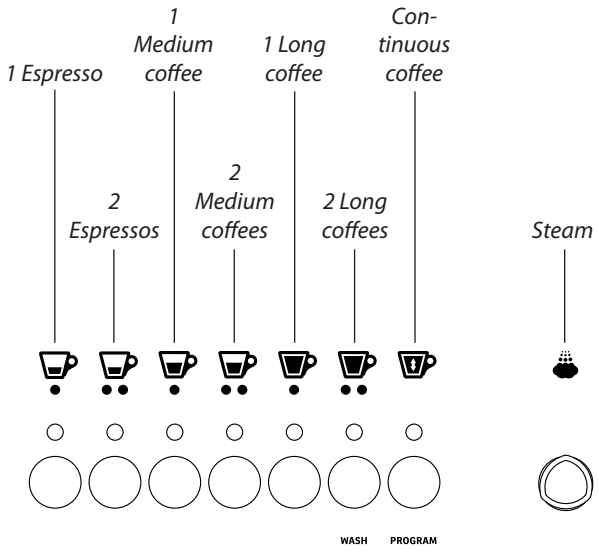
1.2 Internal components

15. Services boiler
16. Coffee boiler
17. Delivery groups
18. Volumetric dosing device
19. Vibration pump
20. Water tank
21. Electronic control unit
22. Dispensing nozzle
23. Stroke counter
24. Pressure switch

1.3 Keypad



GR2

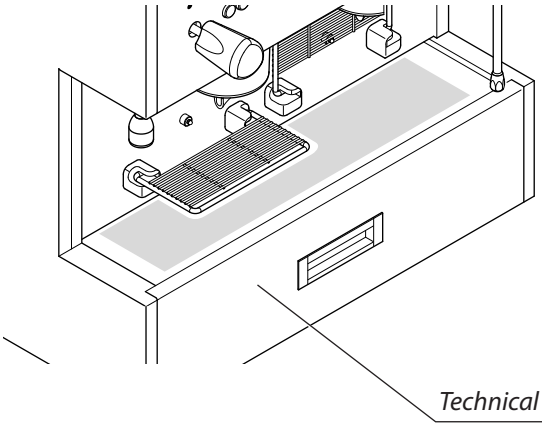


GR1

1.4 Specifications

The nameplate of the machine is fixed on the base of the frame under the drain pan.

The data of the appliance can be seen also on the label located on the package of the machine.

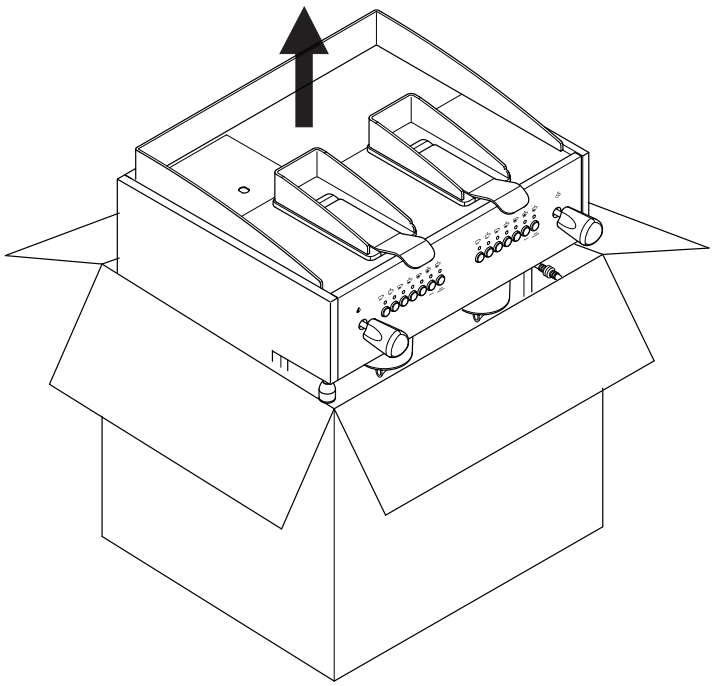


Technical data

power supply voltage	V	230
frequency	Hz	50/60
absorbed power	W	2300
water tank capacity	l	4
width	mm	525
depth	mm	435
height	mm	560
net machine weight	kg	47
gross machine weight	kg	58
Operating range and storing conditions		+5°C +40°C max 95% R.U.

2 Preparation of the machine

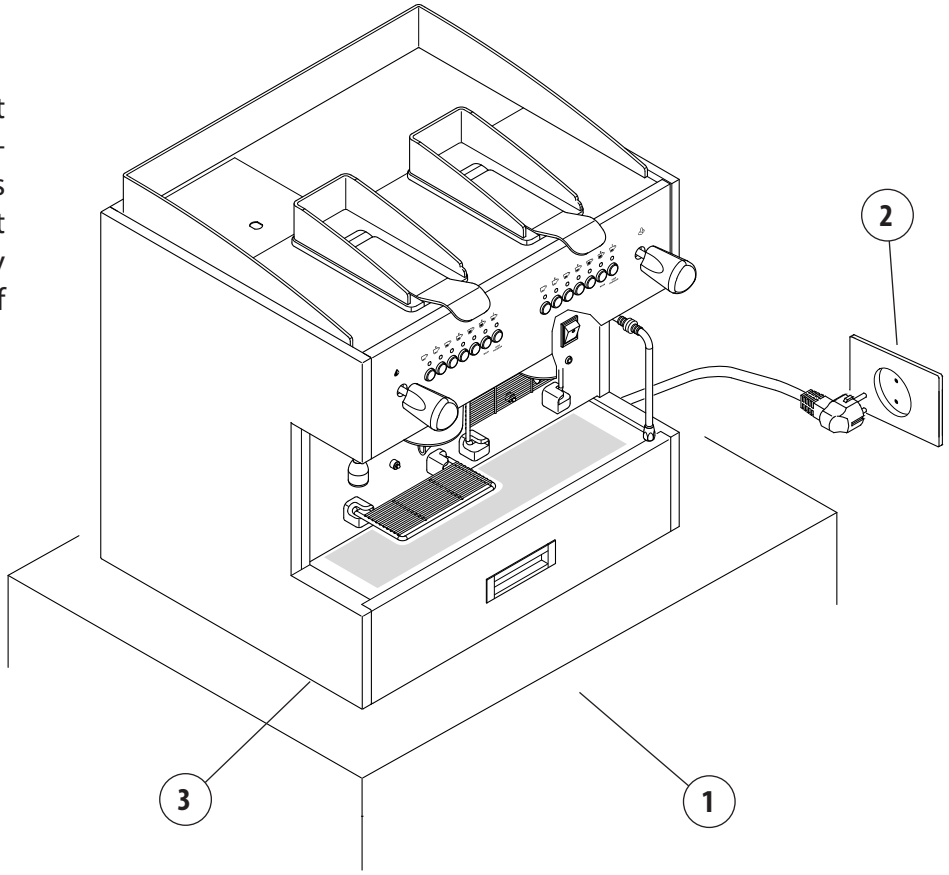
Open the packaging, taking care not to damage it. Remove the machine protections and the equipment contained in the package. Take the machine out.



3 Machine installation

3.1 Positioning

Prepare an ample support base for the machine that is suitable to support its weight **(1)**. It is important for the electric socket to be easily reachable and in any case in the immediate vicinity of the machine.

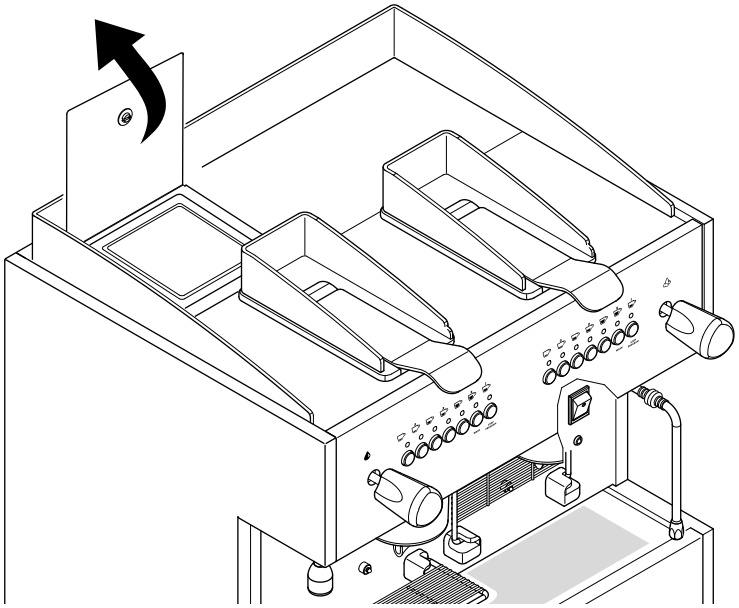


! For correct operation, the machine must rest on a perfectly horizontal surface. Any alignment of the machine must be done by adjusting the feet (3).

3.2 Hydraulic connection to the internal tank (4 liter)

In the versions with internal tank, follow the instructions below:

- Extract the tank from its housing;
- carefully wash the tank with lukewarm water;
- fill the tank with potable water;
- place the tank correctly in place;
- periodically check the level of water in the tank and refill as required.



! **Fill the tank only with cold potable water. Do not use other types of liquids or carbonated beverages. Operating without water may damage the machine. After the machine has not been used for a period of time it is necessary to replace the water in the internal tank.**
making sure to insert the tank in the correct position.

3.3 Tank filter

If the water hardness is more than 5°f , a BRITA filter (supplied by default) should be installed on the tank. Not only does this filter reduce limescale build-up, but it also eliminates any impurities and other substances such as chlorine in the water.

Install the filter at the bottom of the tank according to the manufacturer's instructions.

! **It is recommended to change the filter regularly, depending on water consumption as per machine warning, and no later than four months since last replacement.**
Refer to chapter 9 for filter warnings and replacement.

! **It is recommended that you use potable water and avoid using other liquids.**

! **Using the machine without all the installation operations having been carried out by technical personnel could damage it seriously.**

4 Machine start-up

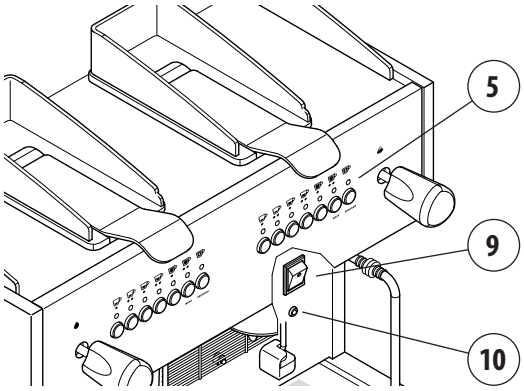
4.1 Turning the machine on

- Turn the switch ON **(9)**;
- the automatic filling of water in the boiler and the dispenser unit heating are activated when the machine is switched on;
- when the filling of water in the boiler has finished the services boiler heating phase starts, indicated by the sequential flashing of the LEDs of the keys;
- wait for the coffee machine to warm up completely, indicated by the lighting of the LEDs **(5)**.

The flashing boiler level LED **(10)** indicates:
- LED flashing slowly: boiler filling in progress;
- LED on: proper boiler level;
- LED flashing fast: boiler filling time out (time limit for the filling exceeded).

When the machine is ready for dispensing, all the LEDs are steady-on.

Turn on the machine 15 minutes before use to ensure optimum performance during operation!



!
- **Before plugging the machine, make sure that the voltage and the mains frequency correspond to the information on the data plate of the machine.**
- **to make it easier to fill the boiler with water, it is recommended that you open the steam nozzle tap to vent the air inside the system, and then close the tap after the boiler has been filled.**
- **after the boiler has been completely filled with water, it is recommended that you dispense some water and steam.**

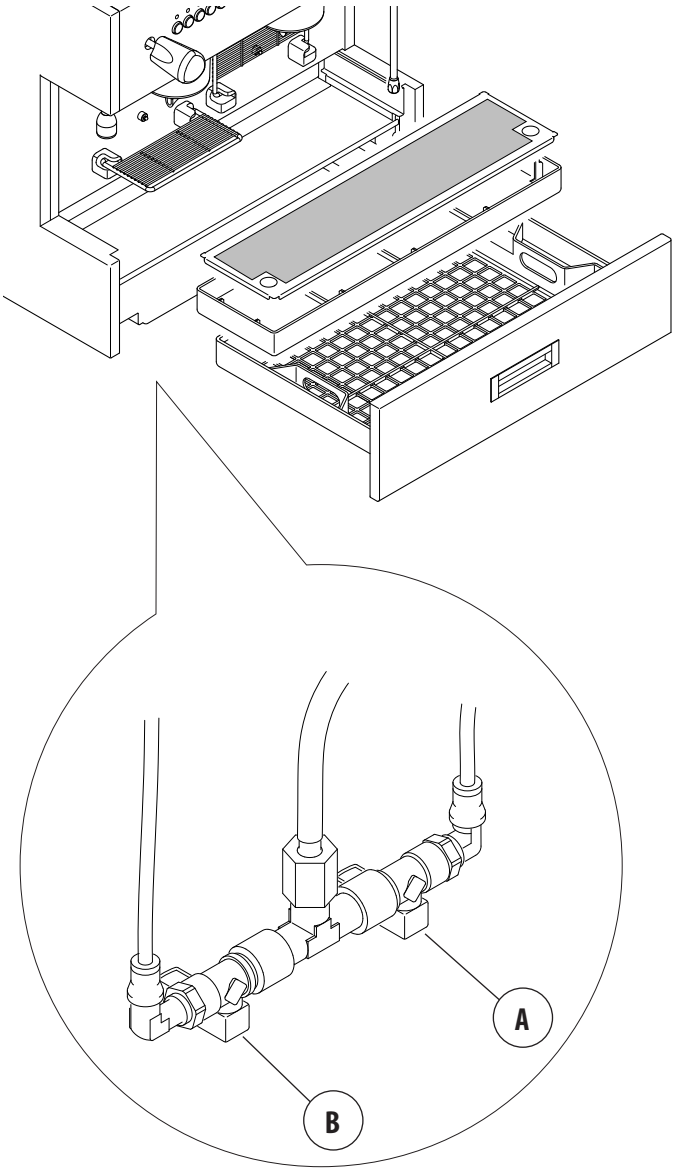
4.2 Bleeding and stabilization procedure

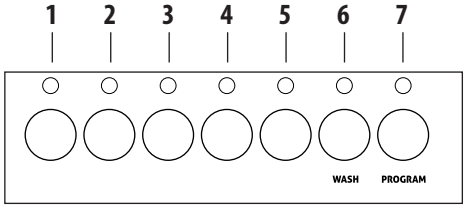
The first time the machine is turned on, or following a long period of disuse, water bubbles may have formed inside the hydraulic circuit, preventing the appliance from operating correctly.

For this reason, in such circumstances, perform the bleeding manoeuvre and bleed any air bubbles as follows:

- Fill the tank up to the MAX level;
- with machine off and cold open both bleeding taps **(A)** and **(B)** on the bottom of the machine;
- turn on the machine waiting for the thermal regulation;
- run 2 consecutive deliveries with continuous key **(7)** on both units without pod for at least 30 seconds;
- wait until all of the pushbutton LEDs are steady-on;
- open the steam spout tap and let it open;
- while dispensing the steam in the and with bleeding taps **(A)** and **(B)** open, simultaneously run 1 delivery without pod on each unit for 30 seconds;
- at end of dispensing turn off the machine with the main switch and close the steam nozzle valve;
- with machine off, close both bleeding taps **(A)** and **(B)**;
- turn on the machine with the main switch and wait for the thermal regulation;
- when the machine is hot dispense at least 5 long coffees for each unit;

At this point the machine is ready for use and the recipes may be programmed to meet specific user needs.

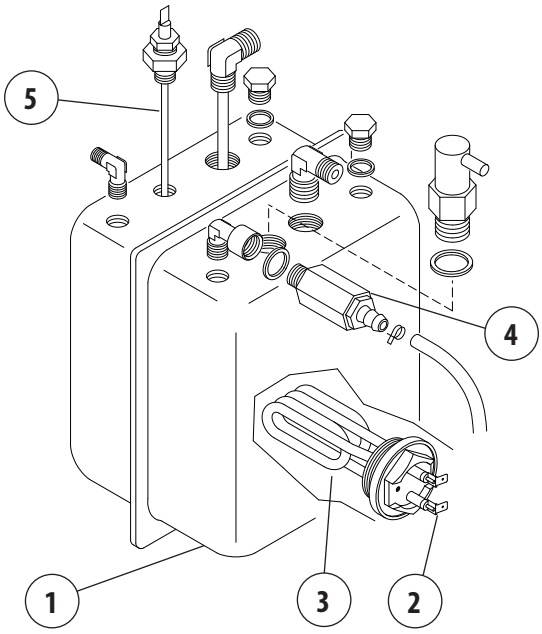




5 Internal components

5.1 Services boiler

Inside the coffee machine, there is a services boiler **(1)**.
This boiler provides steam and hot water for tea.
Heat is provided by an electric heating element **(3)**.
The boiler includes a safety valve **(4)**, a level probe **(5)** and a safety thermostat **(2)**.



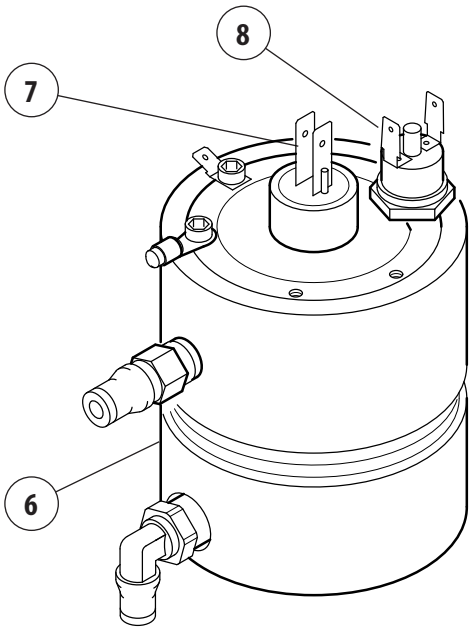
5.2 Thermoblocks

Each delivery group is equipped with a thermoblock **(6)** of limited capacity.
These boilers provide hot water for the coffee.
Heat is provided by an electric heating element **(7)**.
The boilers include a safety thermostat **(8)**.

5.3. Automatic Water Entry (A.E.A.)

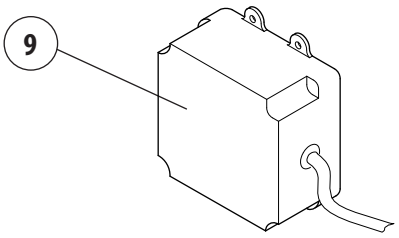
The Automatic Water Entry system is for checking the boiler level. It is composed of:

- probe inserted in the boiler **(5)**, composed of a stainless steel rod;
- electronic control unit **(9)**;
- a vibration pump which, along with the AEA solenoid valve, allows water to flow into the boiler.
- AEA solenoid valve.

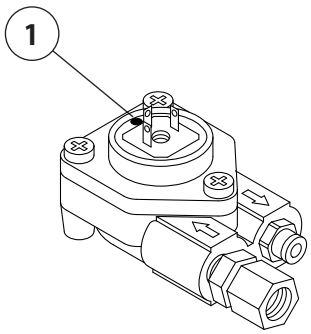


The electronic control unit controls the level of water in the boiler. When the level drops, the contact with the probe is broken. The control unit sends an impulse to the inlet solenoid valve and to the vibration pump, which are activated to restore the normal level of water in the boiler.

To avoid possible flooding due to machine malfunctions or leaks in the hydraulic circuit, the electronic control unit includes a timing device that cuts off automatic filling after a maximum operating time of 180 seconds. To avoid the lock due to timeout, just turn off and on the machine.



5.4 Volumetric dosing



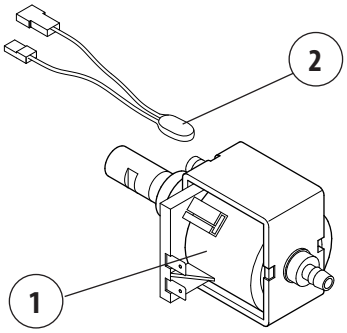
The volumetric dosing device serves the purpose of measuring the quantity of water sent to the group of espresso delivery.

It is provided with a 1.15 mm calibrated inlet hole.

The dosing device generates an electrical impulse which is sent to the electronic control unit. This impulse is read by the control unit and memorized during the programming of the dose.

The flashing of the LED **(1)** indicates that the electrical impulse has been sent from the dosing device to the control unit.

5.5 Vibration pump



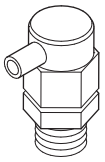
This is a component that feeds the machine, raising the water pressure to 8-9 bar for delivery of the coffee and automatic filling of the boiler.

To avoid the possible damage of the pumps **(1)**, thermoprotectors are installed on them **(2)**, (calibrated at 100 °C), which intervene in the event of overheating.

5.6 Valve group

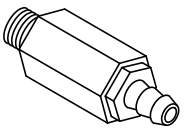
The valves are devices whose purpose is to ensure the safety and proper operation of the machine.

Negative pressure valve



The purpose of the negative pressure valve is to prevent the back-flow of liquids through the steam nozzle when they are being heated. Furthermore, the excess air is eliminated inside the boiler during the heating phase of the machine.

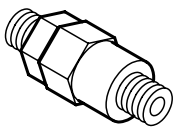
Safety or pressure relief valve



The pressure relief valve guarantees that the pressure in the boiler does not go above 1.9 bar. If there is a malfunction, the capacity of the valve is such that it can eliminate all the excess pressure in the boiler.

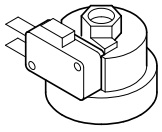
The valve drain is piped.

Non-return valve



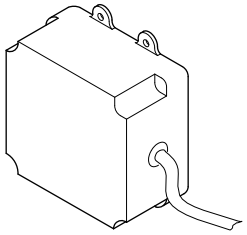
Its function is that of preventing the backflow of water from the exchangers in the hydraulic circuit.

5.7 Pressure switch



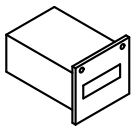
The pressure switch makes it possible to control boiler pressure by activating or bypassing the heating element in the boiler.

5.8 Electric control unit



Its purpose is to electronically manage all the functions of the machine and coffee doses by means of the water flowing through the dosing device and to check the filling of the water in the boiler.

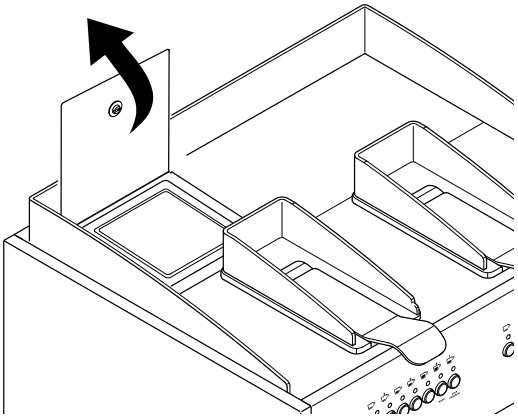
5.9 Stroke counters



There are two stroke counters in the machine, one for each group. They have the function to count the pulses of the pump, increasing the count by one with each pulse.

The stroke counters cannot be reset.

5.10 Internal water tank



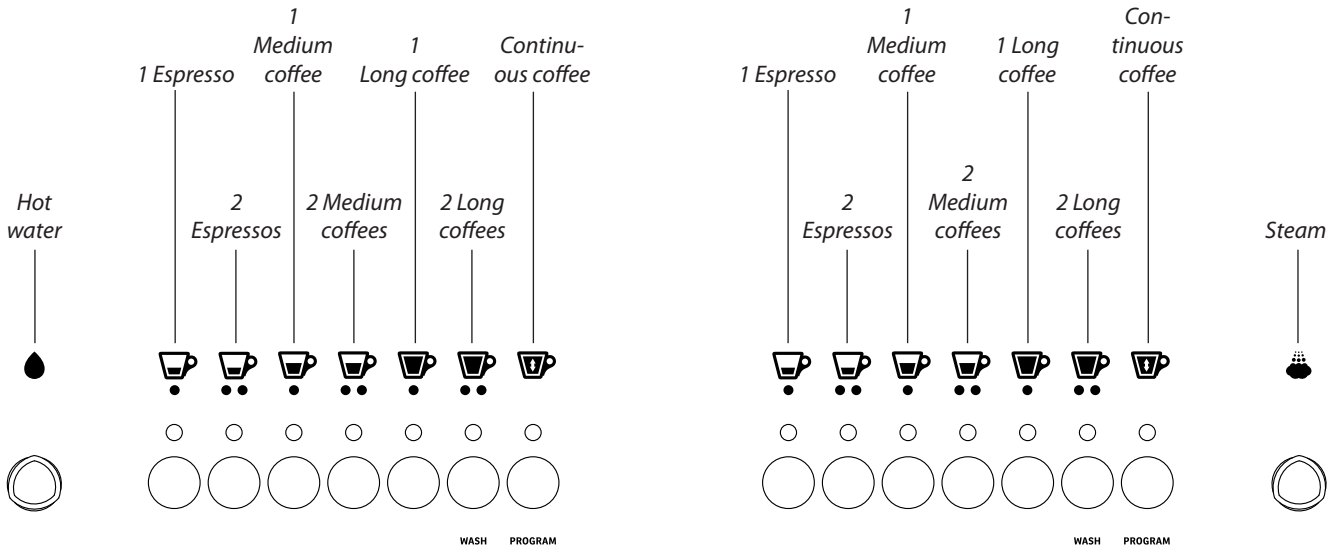
The water necessary for the operation of the machine is supplied via the inner tank. To add water just turn the key, lift the door and, without removing the tank, add drinking water filling to the maximum level indicated on the tank.

As indicated in the "Cleaning" chapter, the inside of the tank should be cleaned periodically: after you open the door, remove the tank.

It is recommended to pay attention to its proper positioning after cleaning.

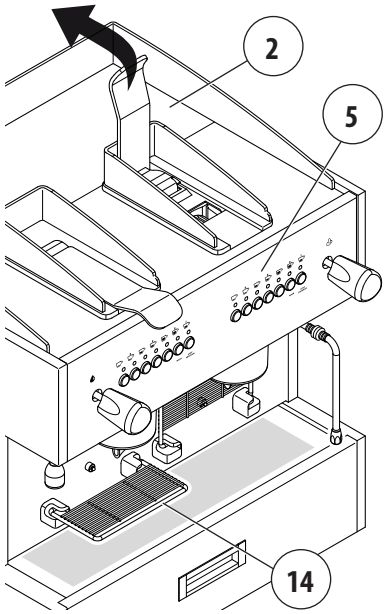
5.11 Electronic push button panel

The push button panel is connected to the electronic control unit which allows selection and programming of the doses of coffee. The programming is carried out as indicated in chapter 7:



6. Use of the appliance

6.1 Coffee delivery



- Put the coffee cup under the dispensing spout;
- lift the lever of the unit **(2)** and insert a pod;
- lower the lever of the unit;
- press the desired dose button **(5)**: wait for coffee to be delivered (the LED comes on);
- to stop the delivery of coffee in advance, press the delivery button **(5)** again or press the **PROGRAM** button;

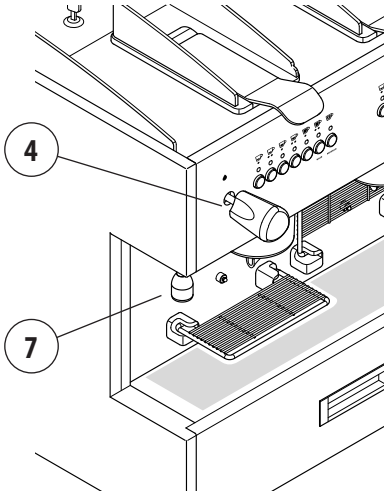
In case of use of small cups, the cup raising grille is available **(14)**.

To ensure the highest quality in the cup after dispensing water and steam, you may need to wait a while for the temperature to stabilize.

If the used pod is not ejected after dispensing a coffee beverage (unit lever movement), when pressing the dose button, the corresponding LED flashes briefly, indicating the request for inserting a new pod.

Use "LAVAZZA BLUE" coffee pods only. Use the capsules only once.
The used capsule is ejected into the tray automatically every time you lift the lever.
The dispensing is permitted only with the lever of the unit (2) closed.
If the lever of the unit (2) is activated while the dispensing is on, the dispensing itself will be immediately stopped.

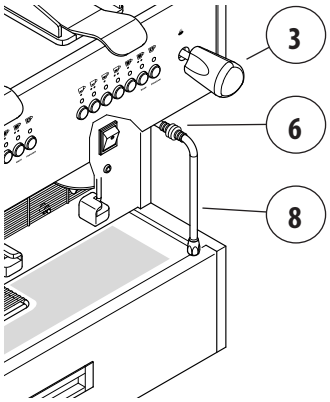
6.2 Water delivery



- Place the jug under the hot water nozzle **(7)**;
- turn the tap knob **(4)** counterclockwise: the hot water coming out will be proportional to the opening of the tap;
- to interrupt the steam dispensing turn the knob counter-clockwise **(4)**.

Do not touch the hot water nozzle: contact with the hot water and steam may be harmful to individuals, animals or property.

6.3 Steam delivery



- Immerge the steam nozzle **(8)** in the liquid to be heated;
- turn the tap knob **(3)** counterclockwise: the hot steam coming out will be proportional to the opening of the tap;
- to interrupt the steam dispensing turn the knob counter-clockwise **(3)**.

For optimal foaming, it is recommended to observe the following simple rules:

- Heat only the amount of milk you intend to use; once heated, it will have to be completely poured from the jug and not heated again;
- the milk to be foamed must have a starting temperature of 4°C.

The use of the steam dispensing point (steam nozzle) must always be preceded by the performance of the condensation draining operation for at least 2 seconds.

Leave the steam nozzle immerged in the milk only for the time required for heating.
Do not open the steam tap with the steam spout immersed in milk while the machine is off.

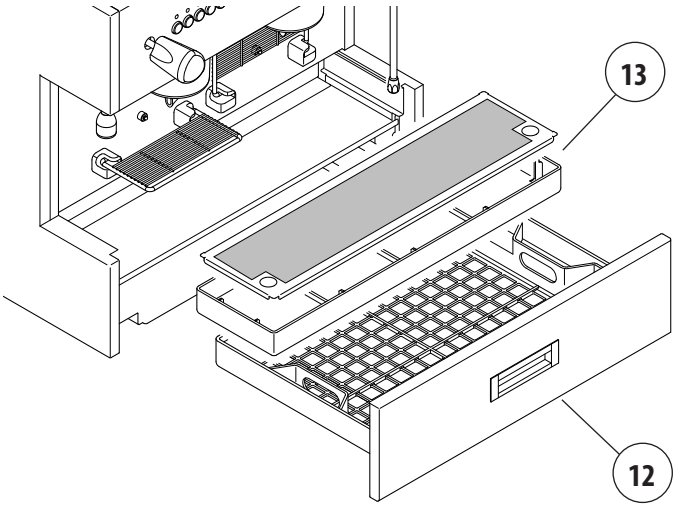
Carefully operate the steam nozzle using the anti-burn rubber (6): contact with the steam may be harmful to people, animals or property.

To keep the steam nozzle tip in perfect working order, it is advisable to carry out a brief dry delivery after each use. Keep the tips clean at all times using a cloth dampened in lukewarm water. Handle the nozzle with utmost caution due to the hazard resulting from the presence of high-temperature steam.

6.4 Drainage tray

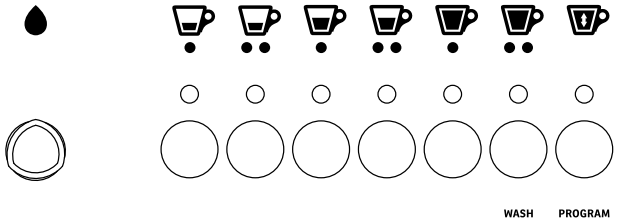
In the version with inner tank, the drainage tray is closed, it is therefore necessary to periodically empty it by performing these steps:

- Take the used pod drawer out **(12)**;
- lift the tray **(13)** and pull it out;
- remove the grille and empty the tray;
- reposition the tray correctly.



7 Machine programming

The programming of each serving must be done with a new pod and not with previously used pods.
Both push button panels can be programmed independently and simultaneously.
To exit programming, press the button PROGRAM or wait 30 seconds from the last operation.
The dose button LEDs turn off as the various doses are programmed.



7.1 Programming coffee doses

- Hold down button **PROGRAM** for at least 5 seconds (all LEDs on the push button panel turn off);
- lift the lever of the unit, insert a pod, and lover the lever of the unit again (all the leds of the programmable buttons turn on);
- Put the coffee cup under the dispensing spout;
- Press the desired dose key (e.g.:): the LED of the selected button and the LED of the **PROGRAM** button are on;
- upon reaching of the desired dose, confirm by pressing the selected button or **PROGRAM** again;
- repeat the above operations for the other dose buttons.

7.2 Programming of group temperature

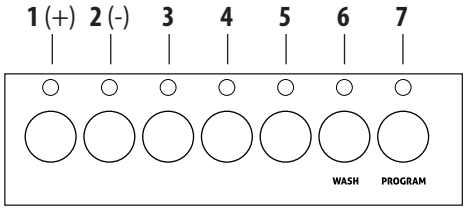
Lower the lever of the unit before proceeding with temperature programming.

The right hand unit also allows the temperature adjustment of the left hand unit; the latter, however, only allows to program the temperature.

To program the unit temperature proceed as follows:

- Turn on the machine while pressing the keys **(3)** and **(5)** of the unit you want to program;
- the flashing LED of buttons **(1)**, **(2)** and **(3)** indicates the temperature of the unit, set respectively as hundreds, tens and units;
- to change the temperature, wait until the LEDs stop flashing, and then, when button **(7)** LED is on, press buttons **(1)** and **(2)** in particular:
  - to increase the temperature press button **(1)**
  - to decrease the temperature press button **(2)**
- The temperature will increase or decrease by 1 °C with each press of the buttons;
- after the change, always check the temperature set by the number of LED flashes;
- to confirm and exit the programming, when button **(7)** LED turns on, press button **(7)** continuously for at least 3 seconds: the flashing LED of buttons **(1) (2)** and **(3)** indicate successful programming.

By performing the operation with the right keyboard, after confirming the operation with button (7), also the temperature of the left heating block will be automatically changed.
To set different temperatures, first program the right button panel, and then the left one.



Button LED	Value	Example	
1	Hundreds	0 Flashes = 0	
2	Tens	9 Flashes = 90	94°C
3	Ones	4 Flashes = 4	

Example of warning with temperature set at 94 °C

The unit temperature is set by default at 94 °C.

7.3 Loading default data

If in doubt about the general status of the machine dose and temperature programming, and descaling alarm display, the factory defaults can be restored.

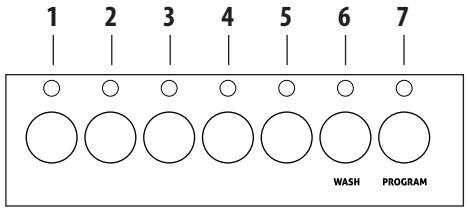
The doses will have to be reprogrammed according to contract requirements. The temperatures and the descaling alarm display must be modified if the contract requires it.

To reset to factory settings:

- Make sure the group lever is lowered;
- Turn the machine on by simultaneously holding down keys **(1) (4) (5)** on the right push-button panel for at least 5 seconds;
- The successful reset to factory defaults is signalled by the double flashing of the LEDs of keys **(1)**, **(4)** and **(5)**;
- turn the machine off and then back on.

Resetting to factory defaults implies:

- Cancellation of coffee dose programming
- Cancellation of changes in thermoblock temperatures;
- Cancellation of changes to the descaling alarm warning activation.



8 Grounds drawer

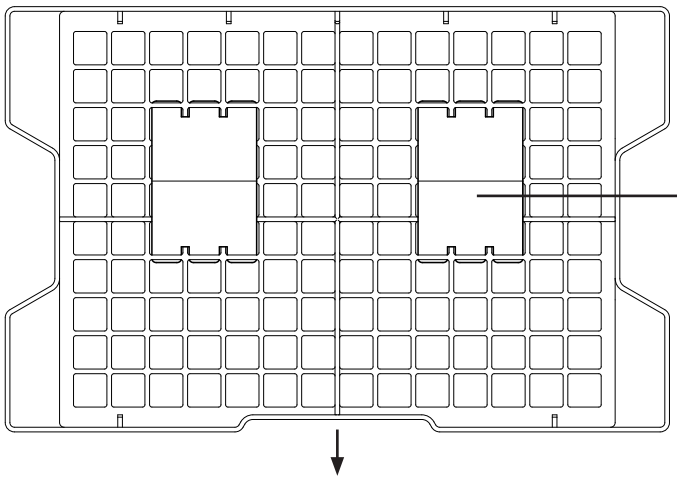
The flashing of the LEDs of buttons 2 and 4 of the two push button panels indicate that the drawer must be emptied (programmed number of coffee grounds).

To clean the drawer, proceed as follows:

- Pull the grounds drawer **(A)** to the outside;
- extract the pod drip counter-drawer **(B)**;
- empty the counter-drawer **(B)**;
- empty and clean the drawer **(A)**;
- replace the counter-drawer inside drawer **(A)** and insert it in place by pushing it all the way down.

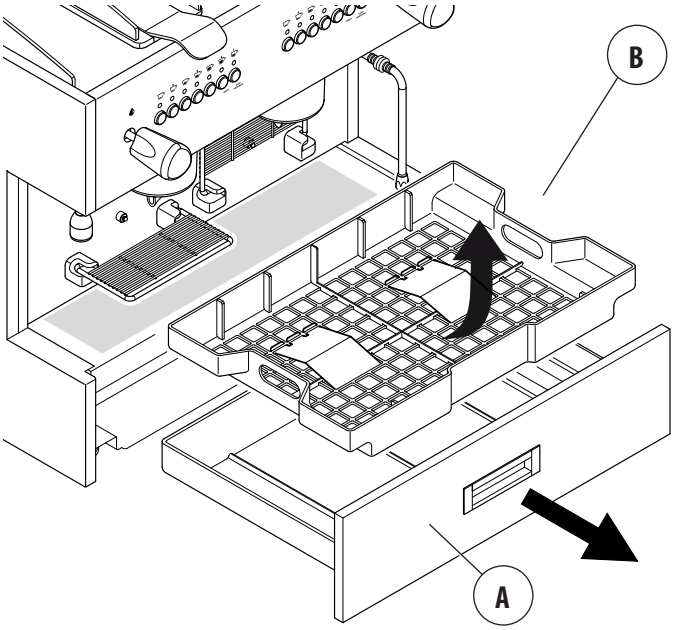
While the grounds drawer is pulled out, the LEDs of buttons 2 and 4 flash quickly.

Unless the grounds drawer is emptied, the coffee drinks will not be dispensed for the unit where the warning appears.
The warning is independent for each coffee unit, therefore you can continue to dispense coffee with the unit where the warning does not appear.

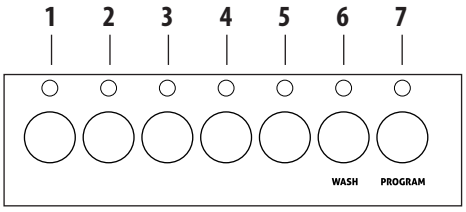


Lack of used pod separators causes blockages in the drainage tray.

Emptying the grounds drawer resets the counter of the used coffee pods for both units, regardless of the number of deliveries made.



9 Replacing the tank cartridge filter



The machine performs a count of the liters of water consumed during coffee dispensing.

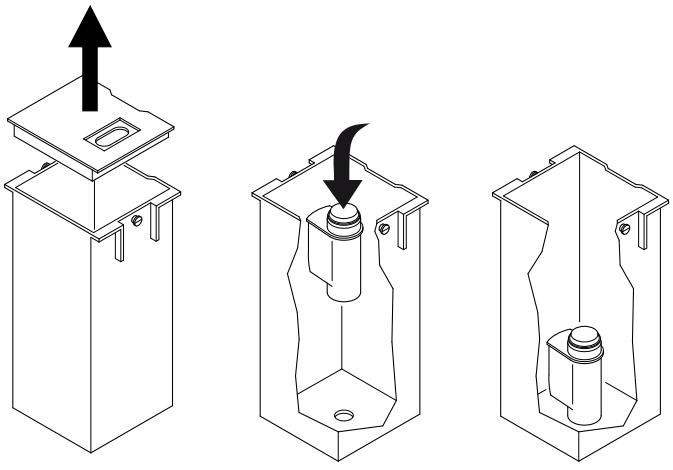
The request for replacing the cartridge filter appears after using 150 liters and it is indicated by the slow flashing of button **(7)** of both panels.

Replace the filter as follows:

- Extract the tank from its housing;
- remove the used filter;
- carefully wash the tank with lukewarm water;
- install the new filter.
- fill the tank with potable water;
- place the tank correctly in place.

After replacing the filter, reset the water liter count and lower the unit lever by following this procedure:

- turn on the machine by pressing button **(1)** of the right hand panel;
- the rapid flashing for 3 seconds of the corresponding LED signals the reset.



Install the filter at the bottom of the tank according to the manufacturer's instructions.

10 Water replacement

If the machine remains inactive longer than 1 week, it is necessary to perform the changing of the 100% of the water contained in the hydraulic circuit of the machine.

Proceed as follows:

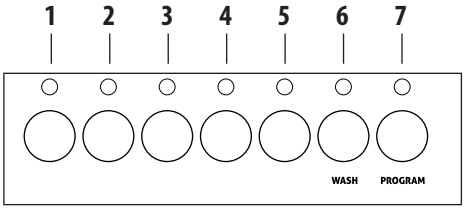
- Extract the tank from its housing;
- empty the tank;
- remove the used filter;
- carefully wash the tank with warm water.
- install the new filter;
- fill the tank with potable water;
- place the tank correctly in place.

After replacing the filter, reset the water liter count and lower the unit lever by following this procedure:

- turn on the machine by pressing button **(1)** of the right hand panel;
- the rapid flashing for 3 seconds of the corresponding LED signals the reset.

Continue the water renewal procedure as follows:

- place a jug under each dispensing unit;
- raise and lower the levers of the right and left units;
- continues to dispense, without pod, pressing button **(7)** of both panels up to the "Time Out";
- open the water tap and dispense at least 2 liters.



11 Wash

When the button LED **(6)** flashes (rapid flashing), the machine requires a washing cycle for the corresponding unit.

To wash the unit, proceed as follows:

- position a large pitcher under the spout;
- lift and lower the lever of the unit;
- press and hold button **(6)** for 5 seconds, the corresponding LED goes off;
- check that the unit lever is closed, then press button **(6)** again within 10 seconds to start the process, the corresponding LED flashes;
- after 5 deliveries, the first washing step will end, button **(6)** LED continues to flash;
- press button **(6)** again;
- wait for the performing of the rinse indicated by the flashing of button **(6)** LED.

If the procedure is interrupted by turning off the machine, the warning will reappear at the next restart.

The washing request does not block the normal use of the machine, which can continue to dispense coffee drinks. However, we recommends running the washing cycle whenever the warning appears.

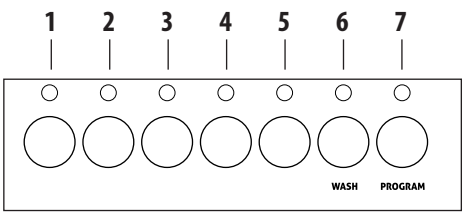
! During washing, never open the unit lever.

! At the end of the washing procedure, the counters will be reset and the warning will disappear.

i The wash request is activated after 100 coffee deliveries. Performing the required washing resets the counter.

12 Thermoblock descaling

12.1 Procedure



After the passage of 900 liters of water (for both dispensers), the machine will signal the need to carry out the descaling cycle through the flashing LEDs of buttons **(3)** and **(6)** on both panels.

For the descaling cycle, perform the following steps:

- verify that there are no pods in the units;
- turn off the machine with the switch;
- place a large pitcher under all spouts and make sure the levers of all the units are closed;
- remove the filter and fill the tank with a solution of 125 ml of "Puly Descaler" and 550 ml of water at room temperature;
- replace the tank correctly in place;
- turn on the machine while holding down button **(3)** on the right hand panel, until the LEDs of buttons **(3)** and **(6)** go off;
- press button **(3)** again within 10 seconds to start the procedure, the LEDs of buttons **(3)** and **(6)** of both panels flash slowly;
- the machine performs 5 deliveries with a break of 15 seconds between each other;
- the machine pauses for five minutes, to allow the descaling agent to work;
- after this first phase, the LEDs of buttons **(3)** and **(6)** flash quickly;
- remove and wash the tank with warm water, place the filter back inside it, and then fill it with clean cold water and put it back in place;
- press button **(3)** on the right hand panel to start the rinse;
- wait for the rinse to be completed (additional dispensing), the LEDs of buttons **(3)** and **(6)** on both panels flash slowly.

The descaling request does not block the normal use of the machine, which can continue to dispense coffee drinks. However, we recommends running the descaling cycle whenever the warning appears.

During descaling, never open the group lever.

Performing the descaling cycle resets the counter and the warning disappears.

For perfect cleaning of the thermoblocks, only use special detergent that is to be diluted in the amount of cold water indicated on the package (see installer).

Descaling can be carried out voluntarily, even in the absence of warnings.

You can delete the warning but not the count.

12.2 Warning deactivation

To deactivate the "Descaling alarm" warning, proceed as follows:

- turn on the machine by holding down the button **(3)** on the left control panel for 5 seconds: its LED will turn on steady;
- when releasing the button, the LED stays on and the button **(3)** on the other control panel (on the right) shows if the warning is "ON" (switched on) or "OFF" (switched off), "ON" by default;
- Every time the button **(3)** of the group to the right is pressed, you can choose "YES/NO" to display the Descaling alarm;
- by pressing "YES", the LED **(3)** turns on; by pressing "NO", it goes off;
- when finished, press the button **(3)** of the left group again to save the selection "YES/NO"; both LED lights go off and the normal operation machine of the machine is restored.

13 Energy saving

You can temporarily disable one or both units and corresponding coffee boilers.

To deactivate the unit and the relative boiler proceed as follows:

- press and hold buttons **(6)** and **(7)** on the panel of the unit to be deactivated simultaneously for 5 seconds;
- the group's deactivation is signalled by the flashing of the LED of buttons **(6)** and **(7)**;
- to reactivate the unit, press and hold both buttons again for 5 seconds.

The two units can be deactivated independently of each other.

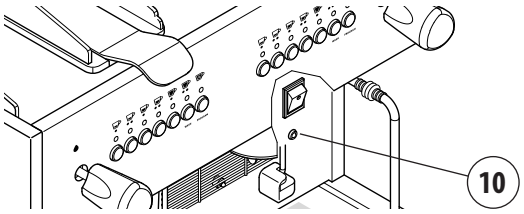
The deactivation of the right hand unit, also deactivates the following on the same unit: selections, programming and alarms.

Similarly, the deactivation of the left hand unit, also deactivates selections, programming and alarms.

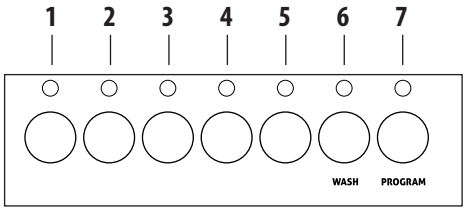
Whenever the machine is turned on, both dispensing units are always in the active state.

14 Machine alerts

The warnings highlighted by the turning on of the LEDS on the panel allow to know the status of the machine and the various possible faults.



Indication	Description
BOILER LEVEL LED (10) On	Proper boiler level
BOILER LEVEL LED (10) slow flashing	Boiler filling in progress
BOILER LEVEL LED (10) fast flashing	Boiler filling timeout (180 sec.)



Indication	Description
BUTTONS 1-2-3-4-5-6-7 LEDS Simultaneous flashing	No water tank or lack of water in the tank
BUTTON 2 LED On	NTC GR probe open/shorted
SELECT. DOSE BUTTON LED flashing	Volumetric dispenser impulses missing
BUTTONS 2-3-6 LED on	Thermoblock heating timeout (1200 sec.)
ALL BUTTON LEDS ON except LED 2-6 (RH PANEL)	Service boiler heating timeout (300 sec.)
GR1+GR2 BUTTONS 2-4 LED flashing	Grounds drawer full
KEYS 2-4 GR1+GR2 LED fast flashing	Grounds drawer open
BUTTONS 1-2-3-4-5-6-7 LEDS flashing from lh to rh	Heating un progress
BUTTON 6 LED Fast flashing	Perform unit washing
GR1+GR2 BUTTON 7 LED slow flashing	Replace the tank filter (150 lt)
KEYS 3-6 GR1+GR2 LED Slow flashing	Perform the descaling cycle (900 lt)
BUTTONS 6-7 LED Slow flashing for 3 seconds	Unit in stand by

15 Cleaning

For perfect cleaning and efficiency of the appliance, several simple cleaning operations are necessary on the functional parts and accessories as well as the body panels. The indications given here are applicable for normal use of the coffee machine. If the machine is heavily used then cleaning should be performed more frequently.

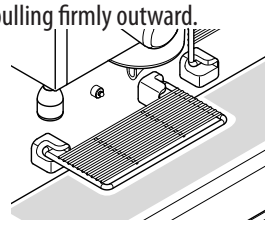
Before cleaning the machine, turn it off the machine and let it cool off.

!

When cleaning, always use cloths that are completely clean and hygienic. To guarantee the correct operation and hygiene of the machine, it is necessary to use cleaning methods and products suitable for the purpose. Do not immerse the machine into water. Never use alkaline detergents, solvents, alcohol or aggressive substances. The descaling of the machine has to be performed by specialized technicians, by disassembling the components with deposits, so that no descaling debris is put into circulation. The used products/ detergents have to be suitable for this purpose and must not corrode the materials of the hydraulic circuits.

Cleaning operations must not be carried out by children without supervision.

Do not spill liquids on the machine or use water jets.

Cleaning	Daily	Weekly
BODY Clean the panels of the body with a cloth dampened in lukewarm water. Do not use abrasive detergents which may scratch the surface of the body.	X	
STEAM NOZZLE Clean the steam nozzle using a cloth dampened in lukewarm water.	X	
STEAM NOZZLE TERMINAL Check and clean the terminal of the nozzle, clearing out the steam outlet holes with a small needle.		X
DISPENSING UNIT Wash the units whenever required and proceed as explained in chapter 11.		XXX
INTERNAL WATER TANK 1) turn the key and open the door 2) pull out the tank 3) wash the tank with hot water 4) put the tank back in place. Make sure to position it correctly in its housing. 5) Fill the tank with drinkable water 6) Close the door.		X
CUP TRAYS Unclip the grilles from their seat by placing them in a horizontal position and pulling firmly outward. Clean with a cloth dampened in lukewarm water. Reinsert the grids in their housing. 	X	
GROUNDS DRAWER Remove the drip grid and wash the grounds drawer, the grille and the pod separator.		X

X *: Important* **XXX** *: Very important*

16 List of hazards

This chapter describes possible hazards for the user if the specific safety standards (described in this manual) are not followed.

The appliance must be connected to an efficient grounding system

If this is not done, the appliance can be a source of dangerous electrical discharges in that it is no longer able to discharge electricity to earth.

Do not use running water for washing.

The use of pressurized water directly on the machine can seriously damage the electrical equipment. Never use water jets to wash any part of the appliance.

Be careful with the steam and hot water nozzles.

During use, the steam and hot water nozzles may overheat, thus becoming a source of danger. Handle these parts carefully. Never direct steam or hot water jets directly on the body.

Be careful of the outer surfaces of the delivery group.

During normal operation, even the delivery group overheats and thus poses a potential hazard. Be careful not to come into contact with the outer surfaces of the group.

Do not work on the machine when it is supplied with electrical power.

Before any intervention on the appliance, turn it off or disconnect it from the power supply. Never remove any body panel when the machine is supplied with electrical power.

Never work on the hydraulic system before having emptied it.

All work regarding the hydraulic system and the related boiler is to be avoided when there is still water and pressure in the system. You must therefore empty it beforehand, removing any water in the internal tank and dry-running the dispenser unit for a short time. Switch off the machine and open all the steam and water taps. When the pressure is zero, empty the boiler completely by unscrewing the special pipe fitting located on the lower part of boiler.

If the above procedure is not carried out correctly, opening any part of the hydraulic system can cause a sudden outburst of superheated water under pressure.

Use of the appliance

This espresso coffee machine is an appliance for professional use only. Any other type of use is considered incorrect and therefore dangerous. Never allow children or incapacitated persons to use the machine.

Non-observance of the above-described standards can cause serious harm to people, property or animals.

Never work on the electronic apparatus when the machine is still supplied with electrical energy.

Shut down the machine completely by unplugging it from the mains before carrying out any operation.

! All maintenance operations must be carried out after disconnecting the power supply, water supply, and after the complete cooling of the machine.
We recommend the use of appropriate protective gloves.

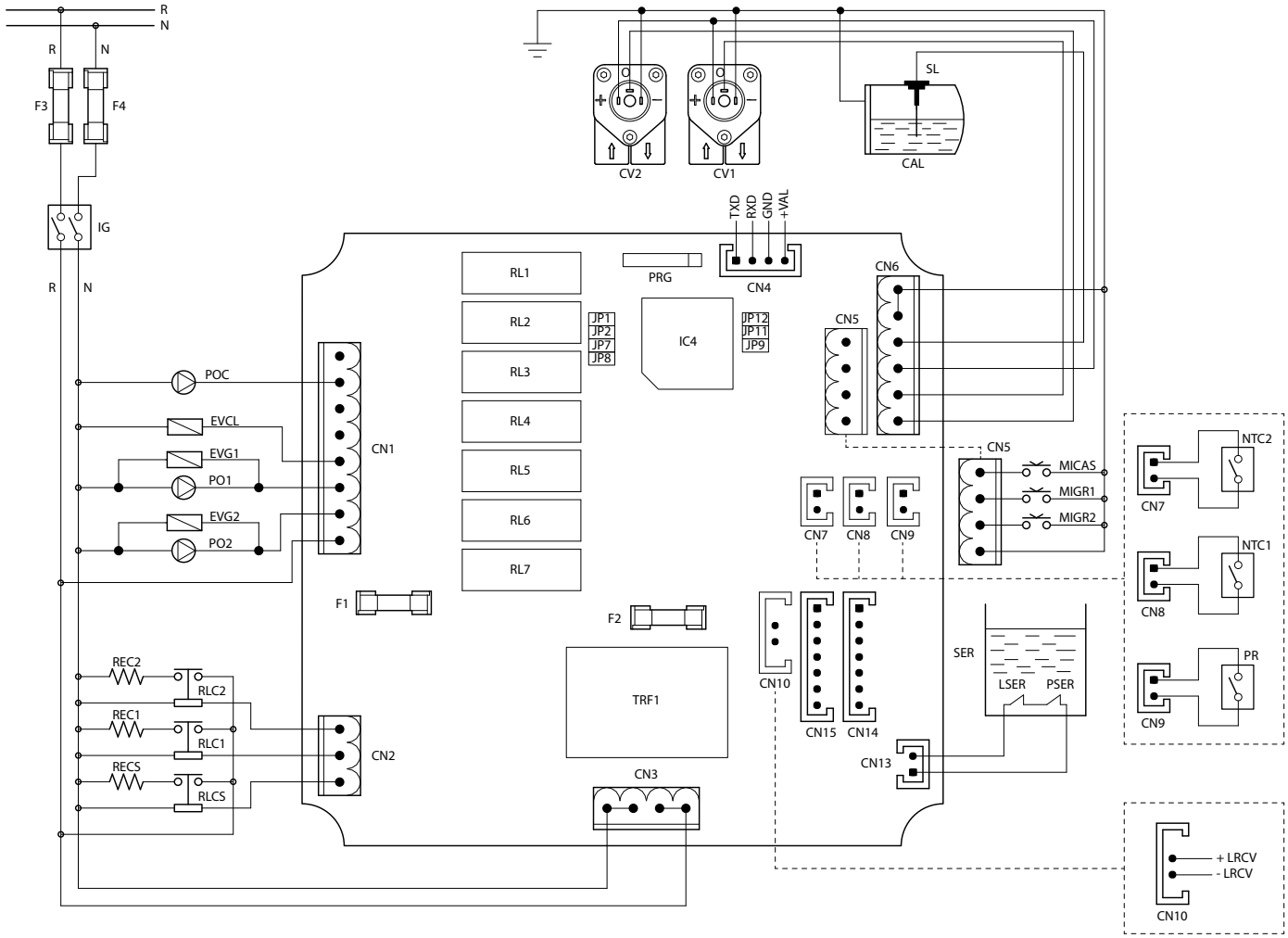
! Any action taken by a technician on the electronics of the machine when the machine is still supplied with electrical power automatically invalidates any guarantee.
The technician needs to be aware that the machine is electrically connected and act accordingly.

17 Malfunctions and related solutions

INDICATION	CAUSE	SOLUTION
MACHINE LACKING POWER	• The machine switch is in the "OFF" position • The machine switch is broken • The wiring is defective	• Place the machine switch in the "ON" position • Replace the main switch. • Check for any faulty connections
NO WATER IN BOILER	• There is no water in the internal tank • The vibration pump is disconnected or jammed. • The water filling solenoid valve is defective	• Fill the internal tank with water • Check the vibration pump • Replace the water filling solenoid valve
TOO MUCH WATER IN THE BOILER	• The boiler filling solenoid valve is broken • The boiler filling solenoid valve is stays on	• Replace the boiler filling solenoid valve • Check the level probe, the earth of the frame and the operation of the electronic control unit
STEAM DOES NOT COME OUT OF THE NOZZLE	• The nozzle sprayer is clogged • Machine switch in "OFF" position	• Clean the steam nozzle sprayer • Place the machine switch in the "ON" position
STEAM MIXED WITH WATER COMES OUT OF THE NOZZLES	• The boiler level is too high	• Check the status of the level probe: check if it is positioned correctly and check for any surface lime scale
NO DELIVERY	• There is no water in the internal tank • The group solenoid valve is clogged or broken • The vibration pump is jammed • The volumetric dosing device is blocked	• Fill the internal tank with water • Clean or replace the unit solenoid valve • Replace the vibration pump • Check or replace the dosing device • Carry out the bleeding and stabilization procedure as described in par. 4.2
WATER LEAKS FROM THE MACHINE	• The drainage tray is full • The drain pipe is broken or detached or the water flow is obstructed. • Leaks in the hydraulic circuit.	• Drain the pan • Check and restore the connection of the drain pipe to the pan • Identify and eliminate any hydraulic leaks
COFFEE IS TOO COLD	• The temperature of the unit or boiler is too low • The unit's electrical heating element is defective • The wiring is faulty • Lime scale on the exchangers and/or boiler heating element • The heating element protection thermostat intervened • Machine switch in "OFF" position • Lime scale has reduced the circulation of water • The dispensing unit is cold	• Change the temperature of the unit and/or boiler • Replace the unit's electrical heating element • Check for any faulty connections • Clean the machine • Reset the heating element protection • Turn the machine switch to position "ON" • Clean the connections of the exchanger, and clean or replace the circulation tubes • Wait a few minutes for the entire heating of the machine and then make some empty runs. • Perform the descaling
COFFEE DISPENSED TOO QUICKLY	• Boiler temperature is too high	• Modify the boiler temperature
COFFEE DISPENSED TOO SLOWLY	• The dispensing unit is clogged	• Check and clean the dispensing unit

INDICATION	CAUSE	SOLUTION
GROUNDS IN CUP	• The temperature of the delivery water is high	• Change the temperature of the unit and/or boiler
INCORRECT COFFEE DELIVERY THE COFFEE DOSE IS NOT MET	• The connection of the volumetric dosing device is faulty • The connection of the electronic control unit is faulty • The connector of the volumetric dosing device has humidity on it • The volumetric dosing device is faulty: during delivery the dosing device, LED does not flash • The non-return valve loses pressure (the dose is too small) • The drain valves lose pressure (the dose is too small) • Water leakage from the group solenoid valve during coffee delivery or when in stand-by • The volumetric dosing device is partially obstructed	• Check for proper connection of the volumetric dosing device connector • Check for proper connection of the electronic control unit connector • Remove the connector of the volumetric dosing device and thoroughly dry the contacts • Replace the heads of the volumetric dosing device or replace the dosing device • Check and replace the non-return valve, if necessary • Check and replace the drain valves, if necessary • Clean and replace the solenoid valve, if necessary • Clean or replace the volumetric dosing device
THE VIBRATION PUMP FUNCTIONS BELOW NOMINAL CAPACITY	• The inlet is clogged, perhaps only partially • The inside of the pump is damaged due to the infiltration of foreign materials	• Clean the tank filter and the water through filters • Replace the vibration pump
THE CUP IS DIRTY WITH SPLASHED COFFEE	• Steam pockets in the delivery system • Air pockets in the hydraulic circuit	• Decrease the temperature of the unit and/or boiler • Perform some empty runs
DOSE VOLUME DIFFERENT FROM THE ONE PROGRAMMED	• Air pockets in the hydraulic circuit	• Bleed as shown in chap. 4.2

18 Electrical diagram

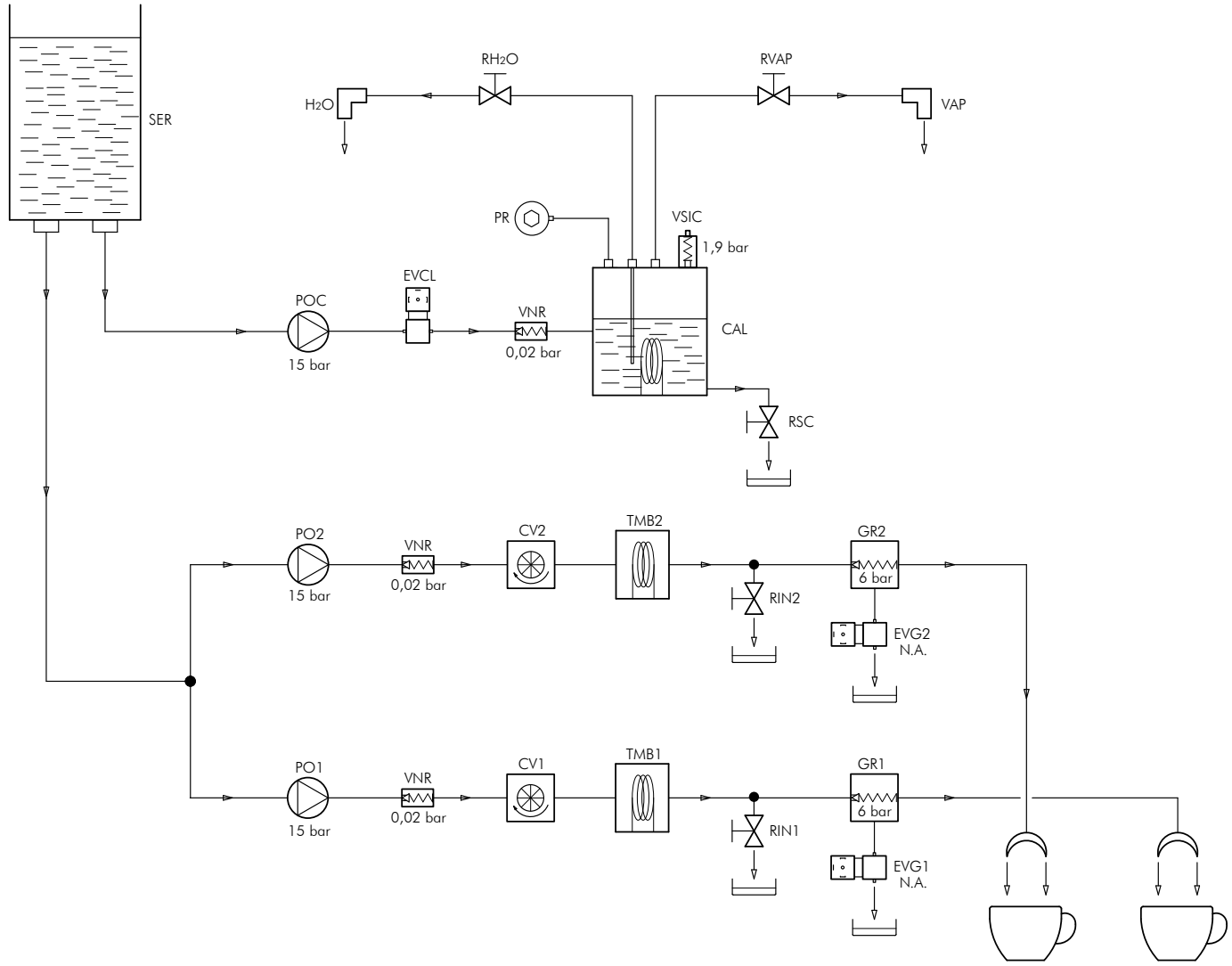


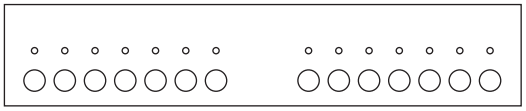
CAL	Boiler
CN1	Service outputs connector
CN2	Heating element connection
CN3	Supply connection
CN4	Serial transmission connector
CN5	Micro switch connector
CN6	Low voltage connector
CN7	Group 2 ntc connector
CN8	Group 1 ntc connector
CN9	Service boiler pressure switch connector
CN10	Tea key / led connector
CN13	Presence+tank level connector
CN14	Link connector Push button panel GR1
CN15	Link connector Push button panel GR2
CV1	Volumetric counter GR1

CV2	Volumetric counter GR2
EVG1	Solenoid valve GR1
EVG2	Solenoid valve GR2
EVCL	Boiler filling solenoid valve
F1	10 A Fuse
F2	500 mA Fuse
F3	12 A Power supply fuse
F4	12 A Power supply fuse
+LRCV	Boiler filling led cathode
-LRCV	Boiler filling led anode
LSER	Tank level
MICAS	Drawer micro switch
MIGR1	Drawer micro switch GR1
MIGR2	Drawer micro switch GR2
NTC1	NTC GR1

NTC2	NTC GR2
PO1	Pump GR1
PO2	Pump GR2
POC	Water filling pump
PR	Pressure switch
PSER	Tank present
REC1	Coffee boiler heating element GR1
REC2	Coffee boiler heating element GR2
RECS	Services boiler heating element
RLC1	Boiler heating element relay GR1
RLC2	Boiler heating element relay GR2
RLCS	Boiler heating element relay
SER	Tank
SL	Level probe

19 Hydraulic diagram





GR2 GR1

CAL	Boiler
CV1	Volumetric counter 1
CV2	Volumetric counter 2
EVCL	Boiler filling solenoid valve
EVG1	Solenoid valve group 1
EVG2	Solenoid valve group 2
GR1	Group 1
GR2	Group 2
H2O	Dispensing hot water
PO1	Pump GR1
PO2	Pump GR2
POC	Water filling pump
PR	Pressure switch
RH2O	Hot water tap

RIN1	Bleeding tap 1
RIN2	Bleeding tap 2
RSC	Boiler drain tap
RVAP	Steam cock
SER	Tank
TMB1	Thermoblock 1
TMB2	Thermoblock 2
VAP	Steam dispensing
VNR	Non-return valve
VSIC	Safety valve

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