



il gusto della perfezione

QUICK MILL S.R.L.

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Reg. delle Imprese di Milano (MI-1999-193954)

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ESPRESSO

SUPER CAPPUCCINO

Type 05500 OPERATING INSTRUCTIONS



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MACCHINE PER CAFFE' ESPRESSO

I

Dichiarazione di conformità CE

Si dichiara che il prodotto è stato progettato e costruito in conformità alle seguenti normative ed ai relativi documenti: EN 60335 in base alle prescrizioni delle direttive CEE 73/23 - CEE 89/392 e CEE 89/336.

CE QUICK MILL SRL

GB

Declaration of conformity CE

We declare that this product has been designed and manufactured in compliance with the following standards and the relevant documents: EN 60335 in compliance with the FEEC 73/23 - ECC 89/392 and EEC 89/336 regulations.

CE QUICK MILL SRL

F

Déclaration de conformité CE

On déclare que ce produit a été projeté et fabriqué en conformité avec les suivantes normes et les documents relatives: EN 60335 en conformité aux règlements CEE 73/23 - CEE 89/392 et CEE 89/336.

CE QUICK MILL SRL

D

Übereinstimmungserklärung

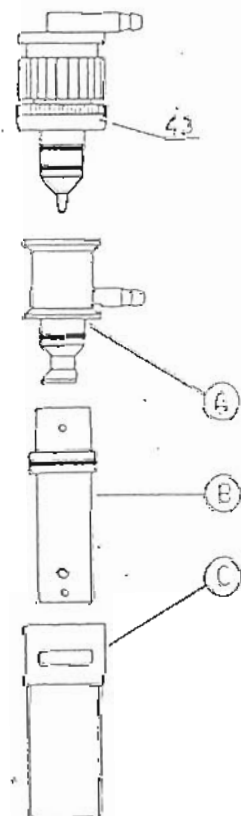
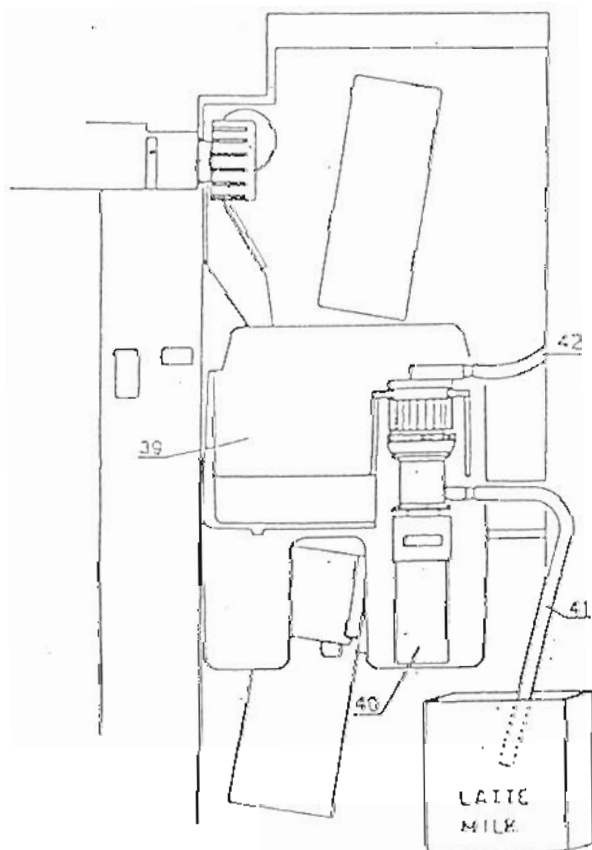
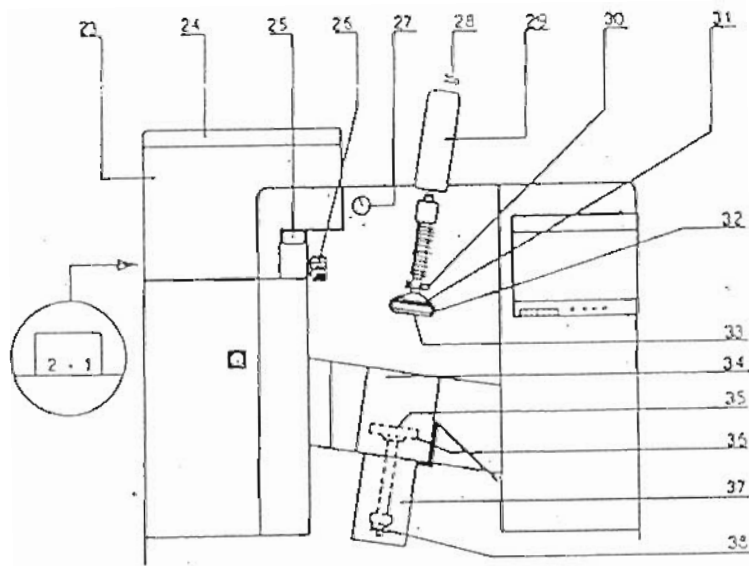
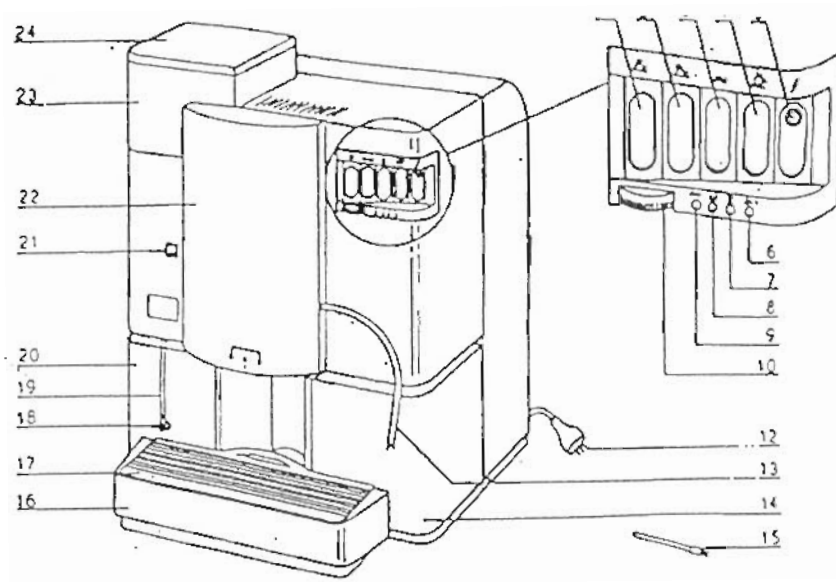
Wir erklären, dass dieses Produkt mit den folgenden Normen und den entsprechen Richtlinienbestimmungen übereinstimmt: EN 60335 gemäss den Richtlinienbestimmungen EWG 73/23 - EWG 89/392 und EG 89/336.

E

Declaracion de conformidad CE

Declaramos que este producto está projectado y fabricado en conformidad con las siguientes normas o documentos normalizados siguientes: EN 60335 de acuerdo con la regulaciones 73/23/CCE - 89/392/CEE y CE - 89/336.

CE QUICK MILL SRL





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Il gusto della perfezione

Gentile cliente, grazie per avere acquistato un prodotto QUICK MILL. Anche in questo prodotto abbiamo esposto tutta la nostra esperienza per darle un apparecchio di sicuro affidamento e di lunga durata. Legga con attenzione questo libretto e lo conservi per future referenze, perché oltre ad istruzioni tecniche contiene consigli ed informazioni che le permetteranno di sfruttare al meglio le sue qualità.

Questo manuale fornisce importanti indicazioni riguardo la sicurezza di installazione, uso e manutenzione del distributore automatico QUICK MILL SUPER CAPPUCCINO. Il manuale va conservato con cura per consentire future consultazioni. L'installazione e la futura manutenzione devono essere effettuati solo da personale specificatamente addestrato anche in considerazione delle prestazioni di carattere professionale fornite da questo apparecchio.

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GARANZIA

AVVERTENZE GENERALI

- 1) Questo apparecchio dovrà essere destinato esclusivamente all'uso per il quale è stato espressamente concepito. Ogni altro uso è da considerarsi improprio e quindi pericoloso. QUICK MILL non può essere considerata responsabile per eventuali danni derivanti da uso improprio, erroneo od irragionevole.
 - 2) L'uso di un qualsiasi apparecchio elettrico comporta l'osservanza di alcune regole fondamentali. In particolare:
 - non toccare l'apparecchio con mani o piedi bagnati o umidi;
 - non usare l'apparecchio a piedi nudi;
 - non immergere l'apparecchio in acqua o liquidi;
 - non usare prolunghe, se non con particolare cautela, in locali adibiti a bagno o doccia;
 - non tirare il cavo di alimentazione, o l'apparecchio stesso per staccare la spina dalla presa di alimentazione;
 - non lasciare l'apparecchio esposto ad agenti atmosferici, (sole, pioggia ...) a meno che non sia espressamente previsto;
 - non permettere che l'apparecchio sia usato da bambini od incapaci, senza attenta sorveglianza.
 - 3) In caso di incompatibilità tra la presa e la spina dell'apparecchio, far sostituire il cavo da personale professionalmente qualificato. L'uso di adattatori, prese multiple e/o prolunghe è generalmente sconsigliato. Nel caso il loro uso si rendesse indispensabile usare SOLAMENTE adattatori semplici o multipli e prolunghe conformi alle vigenti norme di sicurezza, facendo attenzione a non superare il limite di portata marcato sull'adattatore o sul cavo e quello massimo marcato sull'adattatore multiplo.
 - 4) Prima di effettuare qualsiasi azione di pulizia o manutenzione, spegnere sempre l'apparecchio e staccare la spina dalla presa.
 - 5) In caso di guasto o cattivo funzionamento non manomettere l'apparecchio e rivolgersi esclusivamente ad un Centro Assistenza Autorizzato dal costruttore, richiedendo l'utilizzo di ricambi originali. Il mancato rispetto di questa norma può compromettere le condizioni di sicurezza e di norma fa decadere la garanzia del costruttore.
- 6) Specificatamente nel caso di Macchine da caffè:
- Non usare la macchina da caffè senza acqua;
 - Non toccare le parti calde (tubo vapore-acqua dopo l'uso);
 - Non lasciare la macchina a temperatura inferiore a 0°C. senza togliere l'acqua;
 - NON fare funzionare il macinacaffè senza tramoggia e relativo coperchio;
 - NON fare funzionare il macinacaffè a vuoto;
 - Evitare assolutamente di mettere caffè macinato nella tramoggia caffè del macinino ed usare solo caffè in grani.

DESCRIZIONE COMPONENTI

- 1) Pulsante caffè
- 2) Pulsante "Program"
- 3) Pulsante acqua calda
- 4) Pulsante latte
- 5) Interruttore generale luminoso
- 6) Led ROSSO "Allarme"
- 7) Led GIALLO "Mancanza acqua"
- 8) Led VERDE "Pronto macchina"
- 9) Led ARANCIONE "Riscaldamento"
- 10) Manopola regolazione dose caffè e "Acqua calda"
- 11)
- 12) Spina di alimentazione
- 13) Tubo aspirazione latte
- 14) Vaschetta fondi caffè
- 15) Pennello
- 16) Vaschetta raccogli-gocce
- 17) Griglia posatazze
- 18) Filtro
- 19) Tubo aspirazione acqua
- 20) Vaschetta acqua
- 21) Serratura
- 22) Porta
- 23) Tramoggia caffè
- 24) Coperchio tramoggia
- 25) Leva bloccaggio tramoggia
- 26) Manopola regolazione macinatura
- 27) Manopola regolazione dose macinato
- 28) Coppiglia fissaggio protezione
- 29) Protezione pistone superiore
- 30) Coppiglia fissaggio pistone superiore
- 31) Pistone superiore
- 32) Guarnizione O.R.
- 33) Doccetta pistone superiore
- 34) Coppa caffè
- 35) Doccetta pistone inferiore
- 36) Pistone inferiore
- 37) Scivolo di protezione
- 38) Coppiglia fissaggio pistone inferiore
- 39) Supporto Cappuccinatore
- 40) Cappuccinatore
- 41) Tubo aspirazione latte
- 42) Tubo uscita vapore
- 43) Ghiera di regolazione

ISTRUZIONI D'USO

Questa è una macchina da caffè Superautomatica per erogazione di caffè Espresso e normale e per erogazione di latte schiumato per Cappuccino ed altre bevande a base mista, eroga inoltre acqua calda per preparare infusioni varie tipo tè.

E' a sistema misto; sistema QUICK MILL, con svuotamento del circuito indipendente dopo ogni erogazione di caffè ed acqua calda e sistema a caldaia con controlli automatici per produzione di vapore.

E' interamente automatica con la sola eccezione della regolazione del grado di macinatura e della quantità di caffè macinato che debbono essere regolati in esercizio in base al tipo di caffè utilizzato ed ai gusti personali.

E' particolarmente indicata per le famiglie più esigenti che gradiscono il consumo regolare di Cappuccino oltre che di caffè Espresso, e per le piccole utenze con un consumo massimo di 300 bevande assortite giornaliere.

Leggere attentamente le istruzioni contenute nel presente libretto in quanto forniscono indicazioni importanti riguardanti la sicurezza di installazione, d'uso e manutenzione.

PREPARAZIONE DELLA MACCHINA

Togliere con cura la macchina dall'imballo e verificarne l'integrità.

In caso di dubbio sull'integrità della stessa NON UTILIZZARLA.

Gli elementi dell'imballaggio (sacchetti in plastica, polistirolo espanso, chiodi, etc.) non devono essere lasciati alla portata di bambini in quanto fonte di potenziale pericoli.

L'apparecchio è predisposto per il funzionamento elettrico con tensione monofase di 230Volts oppure di 115Volts e richiede un carico massimo di 1600 Watt.

Controllate che la tensione dell'apparecchio indicata nella targhetta posta sotto la macchina stessa corrisponda a quella del Vostro impianto, che l'impianto stesso sia munito di messa a terra e che la tensione di alimentazione non si discosti più del 10% dalla tensione nominale.

E' necessario verificare questi fondamentali requisiti di sicurezza e, in caso di dubbio, richiedere un controllo accurato dell'impianto da parte di personale professionalmente qualificato.

QUICK MILL non è responsabile per danni a cose o persone causati da alimentazione elettrica senza messa a terra.

Estrarre le vaschette (16-20-14) ed effettuarne la pulizia; riportarle quindi nel loro alloggiamento facendo attenzione per la vaschetta porta-acqua (20) che i tubetti di aspirazione (19) e scarico siano all'interno della stessa, e con porta (22) aperta, che il bordo superiore sinistro della vaschetta raccogli-gocce (16) sia inserita correttamente tra la vaschetta porta-acqua (20) e la carrozzeria della macchina.

USO DELLA MACCHINA

EROGAZIONE DEL PRIMO CAFFÈ

Versare il caffè in grani nell'apposita tramoggia (23) e rinchiuderla col coperchio (24).

- Riempire di acqua la vaschetta (20).
- Inserire la spina di alimentazione (12) nella presa di corrente (solo dopo aver verificato tutte le istruzioni relative al collegamento elettrico).
- Assicurarsi che la porta (22) sia chiusa con la serratura (21) e premere l'interruttore generale con spia luminosa (5) (con porta aperta si disattiva il micro-interruttore di sicurezza e la macchina non funziona; ogni qualvolta si aziona l'interruttore generale (5) o si apre e rinchiude la porta (22) la macchina effettua un auto-controllo e si predispone per il funzionamento – Led VERDE (8) acceso).
- L'accensione del Led ARANCIONE (9) indica che la macchina è in fase di riscaldamento. Attendere che il Led ARANCIONE (9) si spenga. Ora la macchina è pronta per l'erogazione del caffè. Porre una tazza sull'apposita griglia (17) in posizione centrale e quindi

GENERAL INSTRUCTIONS

- 1) This booklet gives important information about safety during installation, use and maintenance. It must be stored safely for future reference.
- 2) Free the machine from its packaging and carefully verify its integrity. If in doubt DO NOT USE it and address yourselves to a specially trained QUICK MILL technicians. The packaging components (plastic film, polystyrene parts, nails, etc.) must not be left where children can reach them, since they are potentially dangerous.

Check that the voltage rating of the appliance, as quoted under the machine, corresponds with that of your power circuit, that the system is properly earthed and that the supply does not exceed variations $\pm 10\%$ the nominal rating.

It is imperative to check these fundamental safety principles and if in doubt to have the system carefully checked by professional people.

QUICK MILL cannot be held responsible for damages to things or people caused by un-earthed power circuit.

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KEY TO DIAGRAMM

INSTRUCTIONS FOR USE

WARRANTY

SCHEMES AND EXPLODED VIEWS

GENERAL INSTRUCTIONS

- 1) This apparatus is to be used exclusively for the specified use. Any other use is to be considered non correct and therefore dangerous. Quick Mill cannot be held responsible for use non correct, wrong or anyway irrational.
- 2) The use of any electric appliance requires that certain basic rules are respected. More specifically:
 - Never touch the apparatus with wet hands or feet;
 - Never use the apparatus with bare feet;
 - Do not use extension cables, except with extreme care, in bath or shower rooms;
 - Do not pull the cord, or the machine itself, to disconnect the plug from the power socket;
 - Do not leave the apparatus outside exposed to sun, rain, etc... unless clearly specified for the use;
 - Do not allow children or handicapped persons to operate the appliance unless under close supervision.
- 3) In case plug and socket are not compatible, have only qualified personnel to replace the complete cord. You are generally advised NOT to use adaptors, multiple sockets or extension cords. In case their use cannot be avoided use ONLY simple or multiple adaptors and extension cords that are certified, paying special attention not to exceed the rating marked on adaptors and extension cords and the maximum rating marked on multiple sockets.
- 4) Before you carry out any cleaning or maintenance work on the appliance, make sure to switch it Off and to disconnect the plug.

- 5) In case of failure or malfunctioning do not tamper with the appliance and address exclusively a Service Centre authorised by the manufacturer, requesting only use of original parts. If this rule is not respected, safety should be impaired and normally the warranty would automatically become void.
- 6) Specifically in the case of coffee machines:
 - Never use the machine without water
 - Never touch the hot parts (hot water-steam wand after use)
 - Never leave the machine at temperature below 0°C: without emptying the water
 - Never use the coffee grinder without beans
 - Never pour ground coffee into the bean hopper and use ONLY bean coffee

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- Porta (22) aperta .
- Mancata erogazione di caffè
- Manca acqua nella vaschetta (15), led GIALLO acceso.
- Fuoriesce solo acqua
- Manca caffè in grani nella tramoggia.
- Non funziona il Cappuccinatore
- Smontare le parti A-B-C dello stesso e verificare che non vi siano fori ostruiti.
- Controllare che non sia finito il latte nel contenitore.

MANUTENZIONE ANTICALCARE

L'acqua contiene del calcare che col tempo si deposita nelle tubazioni e nello scambiatore di calore della macchina. Col sistema Quick Mill questo problema è veramente minimo e la macchina funzionerà per lunghissimo tempo senza particolari problemi dovuti al calcare. Consigliamo comunque di effettuare un trattamento decalcificante almeno una volta all'anno nel caso di uso moderato della macchina, al fine di garantire nel tempo il funzionamento. In caso di uso intenso oppure di uso con acqua molto dura il trattamento stesso DEVE essere effettuato una volta ogni tre/sei mesi secondo giudizio e responsabilità del cliente, al fine di garantirne il funzionamento nel tempo. Per effettuare un trattamento si versa il prodotto decalcificante nella vaschetta piena d'acqua (20). Effettuare vari cicli di lavaggio e poi una lunga erogazione di acqua calda (3). Per quanto riguarda la caldaia il trattamento stesso si completa lasciando il liquido in caldaia per tutta notte e provvedendo a svuotarla poi completamente rimuovendo l'apposito tappo posto sul fondo della caldaia stessa, effettuandone un lavaggio completo.

Si consiglia, per la particolare costruzione della caldaia e quindi dell'integrazione dei due sistemi di fare effettuare questa operazione in un Centro Assistenza e comunque da parte di personale qualificato nell'ambito della normale manutenzione.

CARATTERISTICHE TECNICHE

Potenza: 1.600 Watt

Tensione: 230 Volt 50Hz oppure 115 Volt 60Hz

Erogazione vapore: a pressione 1.7 Bar

Capienza acqua: lt. 3,5 ca.

Capienza tramoggia caffè in grani: g. 300 ca

Peso netto: Kg 17

Dimensioni: L. 325 x H440 x P340 mm ca

Apparecchio a norma D.M. 13/1/89 Dir. CEE 87/308

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MOD. Q5500 SUPER CAPPUCCINO

KEY TO DIAGRAMM

- 1) Start for Espresso or regular coffee push button
- 2) Program push button
- 3) Hot water push button
- 4) Frothed milk push button
- 5) Main Switch with leader light
- 6) RED Led "Alert"
- 7) YELLOW Led "Missing water"
- 8) GREEN Led "Machine ready"
- 9) ORANGE Led "Heating"
- 10) Wheel for adjustment coffee and hot water
- 11)
- 12) Main cord and plug
- 13) Milk feeding pipe
- 14) Coffee grounds
- 15) Brush
- 16) Drip tray
- 17) Cup holding grill
- 18) Filter
- 19) Water feeding pipe
- 20) Water container
- 21) Lock
- 22) Door
- 23) Coffee beans hopper
- 24) Hopper cover
- 25) Hopper locking lever
- 26) Knob for grinding adjustment
- 27) Knob for adjustment of ground coffee quantity
- 28) Lock pin for upper piston cover
- 29) Upper piston cover
- 30) Lock pin for upper piston
- 31) Upper piston
- 32) O.R. sealing
- 33) Upper piston sprayer
- 34) Ground coffee cup
- 35) Lower piston sprayer
- 36) Lower piston
- 37) Protective slider
- 38) Lock pin for lower piston
- 39) Support for Cappuccino Unit
- 40) Cappuccino Unit
- 41) Milk feeding pipe
- 42) Steam supply pipe
- 43) Adjusting ring

INSTRUCTIONS FOR USE 05500 SUPER CAPPUCCINO

This is a fully automatic Espresso or regular coffee maker to brew coffee and frothed milk for Cappuccino and other drink of mixed recipes, it also delivers hot water to make Tea and Herb Teas.

It combines two different systems: the QUICK MILL system with automatic discharge of water in circle for making Coffee or Hot Water and the Boiler system with automatic controls for the supply of Steam.

It is fully automatic except for the adjustment of grinding that needs to be adjusted according to coffee blend to be used and to personal tastes, while the adjustment of ground coffee quantity is done automatically with the variation of grind profile.

It is specially suited to the most demanding families that like regular consumption of Cappuccino as well of Espresso or normal coffee; it is also recommended to small professional businesses brewing a maximum of 300 drinks per day.

Please read carefully this instructions booklet, since it contains important information on safety during installation, use and maintenance.

HOW TO PREPARE THE MACHINE

Remove containers (16-20-14) and clean well, then put back into their emplacement paying attention for the water tank (20) that the pipes supply and return of water (19) are placed inside the tank itself, and that with open door (22) the top left side of the drip tray (16) is correctly positioned between the water tank and the machine body.

USING THE MACHINE

MAKING THE FIRST COFFEE

Pour coffee beans in the proper hopper (23) and replace the lid (24). Fill with water the water tank (20). Plug (12) in the machine in a power socket (only after having verified all instructions related to electrical connection). Make sure that the door (22) is properly closed with lock (21) and press the main power push button with leader light (5) (an open door will deactivate a safety micro switch and the machine would not work; every time the Main switch is pressed or the door (22) is opened and closed, the machine carries out a self check and makes itself ready for use: GREEN led (lit)). The orange leader light (9) shows that the machine is actually heating. Wait that the light (9) goes off, place a cup on the drip tray (17) in central position and start a wash cycle by pressing first the push button "Program" (2) and then the Hot Water push button (3) keeping always pressed the push button "Program" (2) in order to clean the machine and bring it to best work conditions to brew coffee. Once the wash cycle is finished the machine is ready to brew Espresso.

- Place a cup on drip tray (17) and press push button (1) to make one ESPRESSO OR REGULAR COFFEE.
- With button (2) it is possible to program from 2 to 16 coffees pressing push button (2) from 2 to 16 times according to the number of coffees desired and then press push button (1) and the machine will brew automatically the number of coffees programmed.
- The dose of water to brew Espresso or Regular coffee can be adjusted by rotating the wheel (10) counter-clockwise (lower numbers) to reduce the quantity of coffee or clockwise (higher numbers) to increase it. The first time with new machine, we advice to have a sample brew and then possibly reset the grinding following the instructions as per following point "HOW TO MAKE A GOOD COFFEE".

- In order to stop the delivery of coffee or to stop the “program” push the same button of the chosen drink. In this way you stop the delivery of the drink and the number of coffees programmed is cancelled.

DISPENSING HOT WATER

Place a container on the drip tray (17) and press push button (3) to get the pre-set water quantity. Rotating the wheel (10) counter-clockwise or clockwise reduces or increases the set water quantity.

DISPENSING FROTHED MILK

Insert the Milk feeding pipe (14) into the milk container, press push button (4) and keep pressed till you get the desired quantity of milk. It is possible to adjust the degree of frothing rotating the adjusting wheel (43). It is possible to dispense frothed milk while making coffee, to make say Cappuccino.

It is imperative to clean the Cappuccino unit regularly and daily by disassembling parts A-B-C of the same and wash them with regular kitchen detergent. We also advice that, in order to comply with NSF regulations, every time you finish dispensing frothed milk you replace the milk container into a refrigerator and place a well salted water container under the milk feeding tube (13) and run salt water through the Cappuccino unit and leave the same tube to rest into the salt water container whenever not in use (during the night for example), in order to guarantee that it stays sterile. Instead of salt water you can use a proper detergent.

ADVICE FOR A GOOD COFFEE

If you have followed instructions you will always get a coffee worth tasting on top of drinking; if you like it hotter wait always for the orange leader light (9) to be off before you start a brew cycle, you can also pre-heat the cup by making hot water or steam. The machine has been tested and set before leaving the assembly line; you need now re-set it in order to get the best from your personal preferred coffee blend. Inside the door (22) is placed the knob to adjust the size of grinding (26), (the quantity of ground coffee will be adjusted accordingly and automatically); by rotating clockwise you set a finer grinding, by rotating counter-clockwise you set a coarser grinding and smaller dose (the positioning is visualized on the low left side of the hopper (18): high numbers = coarse grind, low numbers = fine grind. When coffee is ground too coarse you have quick brew and a light coffee without cream; when coffee is ground too fine you get slow brew and dark strong coffee without cream. Do a few experiments in order to find the best combination and you too will be able to get that rich creamy coffee that many people believe available only in bars.

From old beans you cannot get good coffee, therefore we advice you to buy only 200-250 grams bags in order to have it always fresh; you will keep your bags preferably in the refrigerator; in case you only find bigger bags, we advice you to keep them in the refrigerator and one opened to pour the rest in a sealed container, possibly a vacuum one, to be kept in a refrigerator. Clearly this advice can be disregarded when using the machine in a commercial environment, because coffee would be used in much bigger quantity.

CLEANING THE MACHINE

DO NOT wash any components in a dish washer NOR immerse the machine into water or liquids. The normal cleaning consists of a daily wash cycle, or daily changing the water that must not stay unused into its container (20), and of regularly emptying the container for used coffee grounds (14) and the drip tray container (16) every time you add coffee beans into the hopper. (The hopper contains about 300 grams of coffee, equal to about 50 coffees and so does the used grounds container: to remove the used grounds container you have to remove the drip tray).

Periodically though it is advisable to clean the machine with more thoroughness acting as follows:

- 1) With cold machine remove the plug of the power cord (12) from the socket
- 2) Open the door (22) by releasing the lock (21)
- 3) Remove the Cappuccino unit support (39)
- 4) Clean the coffee cup and internal parts with the brush supplied (15)

Occasionally also carry out a better cleaning of:

Upper piston sprayer

- remove the lock pin (28) and pull away the plastic protection (29)
- remove the lock pin upper piston (30), remove the upper piston (31) to clean the sprayer (27).
- re-assemble everything by reverse process.

Lower piston sprayer

- remove the protection slide (31) placed under the coffee cup (28)
- remove the lock pin (32) locking lower piston
- remove pulling up way the lower piston (30) through the coffee cup (28) and clean the sprayer (33)
- re-assemble everything by reverse process

Coffee beans hopper (23)

The locking lever (25) allows removal of the hopper (23) and at the same time locks the beans inside the hopper. After cleaning replace the hopper (23) and secure by pushing the lever (25) in; (closing the door would anyway push the lever back into its position).

POSSIBLE MALFUNCTIONING AND SAFETY CONTROLS

- The blocking of the grinder due to possible foreign parts in the coffee beans, or a possible blocking of the gear reduction unit will cause the RED "Alert" light (6) to be lit; in such occurrence request technical service and DO NOT attempt to operate yourself.
- If the machine run out of water the Yellow Led light "Missing water" (7) will get lit and the alert sound go off: re-fill the water container (20) and carry out a water cycle by pressing together the push button "PROGRAM" (2) and Hot Water (3) to refill the hydraulic circuit. With YELLOW led ON, the machine would anyway ONLY take the WASHING control. The ORANGE led "Heating (9) shows that the machine is actually heating: always wait that it goes off when making the first daily coffee; after that you can disregard it since it will go ON and OFF automatically to keep the machine at the correct temperature.

Always pay attention that it goes off before you do anything if you require a slightly hotter drink.

LEDS DO NOT LIGHT UP:

- plug (12) not inserted correctly
- MAINS switch (5) OFF
- Door (22) open

COFFE NOT BREWED:

- no water in water tank (15), YELLOW led lit

ONLY WATER COMES OUT:

- no coffee beans in hopper

CAPPUCCINO UNIT NOT WORKING:

- possible obstruction of holes in parts of unit, disassemble parts A-B-C and check
- no milk in the container

DESCALING TREATMENT

Water contains scale that in time will build up deposits in piping and into the thermoblock: with the Quick Mill system this problem is really very small and the machine will work for a very long time without specific problems linked with the lime scale problem.

SELEZIONE DIP-SWITCH

ON	TRIMMER PER LA TANGENZA PULSAZIONE D'ACQUA DELLE DOSI CAFFE' E TEA
OFF	TRIMMER PER LA TANGENZA PULSAZIONE D'ACQUA DELLE DOSI CAFFE' E TEA
ON	GETTONIERA INTERNA
OFF	GETTONIERA ESTERNA
ON	CAFFE' CON GETTONIERA
OFF	CAFFE' SENZA GETTONIERA
ON	TEA CON GETTONIERA
OFF	TEA SENZA GETTONIERA

SUPPLY

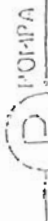
50/60HZ



MOTORE MACININO

EV CIRCUITORE

PISTONE MOTORIO



POMPA

EV PULSAZIONE

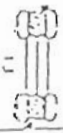
BOBINA

GETTONIERA

CAVO COLLEGAMENTO INTERFACCIA SERIALE



DIP-SWITCH



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CH36

CH37

CH38

MICRO CONTATTORE 2

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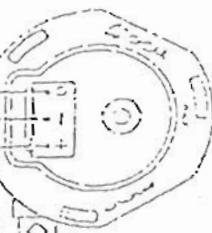
CH37

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CH39

CH40

CONTATTORE VOLUMETRICO



POTENZIOMETRO MACINATURA CAFFE'

FINE CURSA ALTO

FINE CURSA BASSO

CLAMPER 100V 10A

ALLA RESISTENZA

POTENZIOMETRO ACQUA TEA

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GIALLLO VERDE

NERO

MARRONE

ROSSO

BIANCO

NERO

GIALLLO

VERDE

GRIGIO

MARRONE

BLU

VIOLA

NERO

ROSSO

BIANCO

NERO

ROSSO

GRIGIO

VERDE

GIALLLO

NERO

BIANCO

ROSSO

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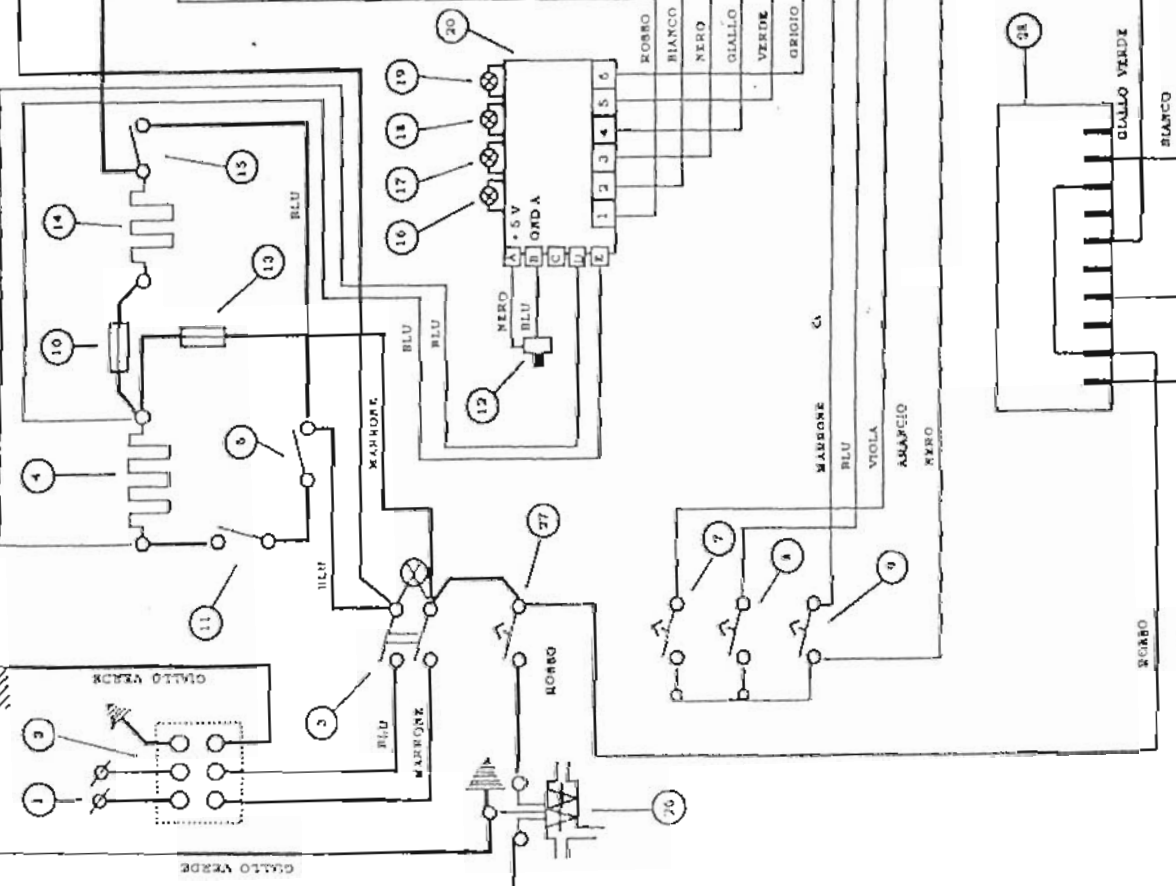
GRIGIO

VERDE

GIALLLO

NERO

BIANCO



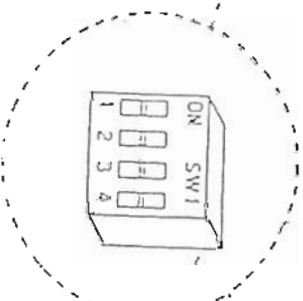
QUICK ITALIA SRL CESANO MADERNO

SCHEMA ELETTRICO

Zanchi Luciano

MOD. 05500

DATA: 13 Maggio 2002



VISA LA10
CONNECTORE

PREDISPOSIZIONE

FUNZIONE	SWITCH	POSIZIONE ON	POSIZIONE OFF
ACQUA CAFFÈ	SW 1	20÷50cc / 40÷70cc	20÷120cc / 70÷170cc
GETTONIERA	SW 2	INTERNA	ESTERNA
CAFFÈ	SW 3	A PAGAMENTO	GRATUITO
ACQUA	SW 4	A PAGAMENTO	GRATUITA

[illegible]

N.	LEGEND
1	POWER ENTRY
2	PIN CONNECTOR
3	MAIN SWITCH
4	HEATING ELEMENT 1200 W.
5	135° THERMOSTAT
7	"HOT WATER" PUSH BUTTON
8	"LUNGO" ESPRESSO PUSH BUTTON
9	"RISTRETTO" ESPRESSO PUSH BUTTON
10	COFFEE CUP THERMO FUSE 117°C.
11	PRESSOSTAT
12	WATER QUANTITY REGULATOR
13	167°C. THERMO FUSE
14	HEATING ELEMENT 300 W
15	COFFEE CUP THERMOSTAT 86°C.
16	ORANGE LED "HEATING"
17	GREEN LED "READY"
18	YELLOW LED "WATER MISSING"
19	RED LED "ALERT"
20	ELECTRONIC LED CIRCUIT
21	GROUND COFFEE QUANTITY REGULATOR
22	TOP END OF STROKE SENSOR
23	BUTTON END OF STROKE SENSOR
24	GRINDER SENSOR
25	WATER COUNTER SENSOR
26	STEAM SUPPLY SOLENOID VALVE
27	FROTHED MILK PUSH BUTTON
28	BOILER WATER LEVEL CIRCUIT
29	MICRO SWITCH DOOR
30	5 PIN CONNECTOR
31	ELECTRONIC BOARD
32	GRINDER MOTOR
33	6 PIN CONNECTOR
34	COFFEE / HOT WATER PUMP
35	GEAR REDUCTION UNIT
36	SOLENOID VALVE ACQUAVIVA SYSTEM
37	SOLENOID VALVE DECOMPRESSING BRENNING CUP
38	3 WAY SOLENOID VALVE COFFEE / HOT WATER
39	WATER LEVEL PUMP

[illegible]

We advice to anyway carry out a descaling treatment at least once a year in case of moderate use of the machine, in order to guarantee an even longer life to the machine.

In case of heavy use or in case of use with very hard water the treatment should be effected at least once every 3-6 months upon judgment and responsibility of the customer, in order to guarantee a correct performance of the machine.

A treatment is done by pouring a descaling product into the water tank (15) to be filled with water. Then carry out various wash cycles and a long supply of hot water. With specific reference to the boiler, the treatment is completed by leaving the liquid into the boiler overnight and then empty the boiler removing the proper tap placed under the boiler and washing the boiler completely to remove all traces of descaling product.

WE STRONGLY ADVISE, because of the special construction of the boiler integrating the two systems, to have this operation carried out by technical people and anyway within the normal servicing of the machine.

TECHNICAL CHARACTERISTICS

Power: 1500Watt

Tension: 230Volt 50 Hz or 115Volt 60Hz

Steam supplied under pressure 1,7 Bar

Water tank capacity: lt. 3,5 ca.

Coffee beans hopper capacity: g. 300 ca.

Net weight: 17 kg.

Size: W.325 X H.440 X D. 340 mm. ca.

Apparatus built according to D.M. 13/1/89 Dir. CEE 87/308

MANUFACTURER'S LIMITED WARRANTY

- 1) This apparatus is warranted for ONE year from the purchase against all manufacturing defects and hidden faults of components;
- 2) Every single Quick Mill apparatus is tested before leaving the assembly line; the warranty is limited to the supply, replacement or repair free of charge of all components defective from the origin or for hidden faults. The warranty applies only with the manufacturer or with any one of the authorised technical points. All transport charges during the warranty time are for the account of the customer.
- 3) This limited warranty is given under the Italian law and is valid only in Italy.

Terms and conditions may vary in other countries, according to the local law and anyway our international contracts include the transfer of the responsibility for warranty that is bought back by the importer in the specific Country.

We therefore advice the customer to verify with the retailer that the apparatus he is buying carries a proper Warranty Certificate issued according to the local law.

