



**EKV 6800.1M**



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## **ISTRUZIONI DI USO E DI MONTAGGIO**

**USE AND ASSEMBLY INSTRUCTIONS    INSTRUCTIONS DE MODE D'EMPLOI ET D'ENTRETIEN    BEDIENUNGS-UND MONTAGEANLEITUNG**  
**INSTRUCCIONES DE EMPLEO Y DE MONTAJE**

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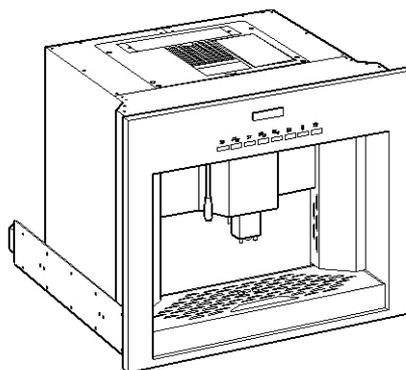
Congratulations ,  
upon the wise choice you have made by purchasing the **EKV 6800.1M** model.  
Please read the information in this manual carefully before you operate the coffee machine.

Here you will find important indications regarding your safety and the care and maintenance of the appliance that will allow you satisfactory use over a long term. Should any breakdown occur, first see the section entitled "Troubleshooting". Often it is possible to repair small failures independently, thereby avoiding the costs of repairs.

This machine has been built in conformity with the directives EEC 89/392, EEC 89/336, EEC 73/23, EEC 89/109 and subsequent amendments. The quality and reliability of this product are guaranteed by the fact that it has been built according to the UNI EN ISO 9001: 2000 COMPANY QUALITY SYSTEM.

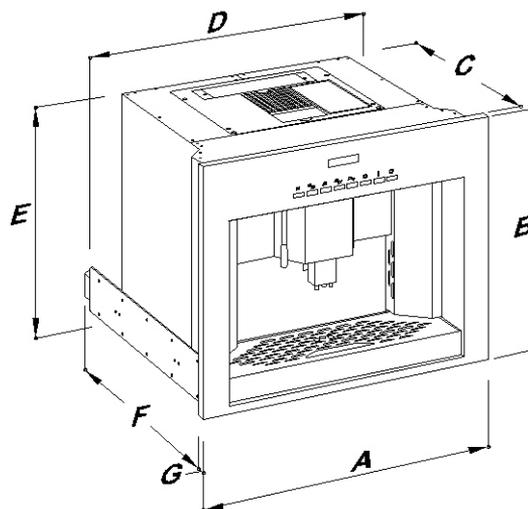
With best wishes.

**Küppersbusch**



## TECHNICAL CHARACTERISTICS

<b>NET WEIGHT</b>	52 Kg	114 Lb
<b>GROS WEIGHT</b>	63 Kg	139 Lb
<b>POWER</b>	1800 W	1800 W
<b>DIMENSIONS</b>	<b>A</b> 596 mm	<b>A</b> 23,47 inc
	<b>B</b> 462 mm	<b>B</b> 18,19 inc
	<b>C</b> 442 mm	<b>C</b> 17,4 inc
	<b>D</b> 562 mm	<b>D</b> 22,13 inc
	<b>E</b> 445 mm	<b>E</b> 17,52 inc
	<b>F</b> 546,5 mm	<b>F</b> 21,52 inc
	<b>G</b> 20 mm	<b>G</b> 0,08 inc



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# 1. DESCRIPTION

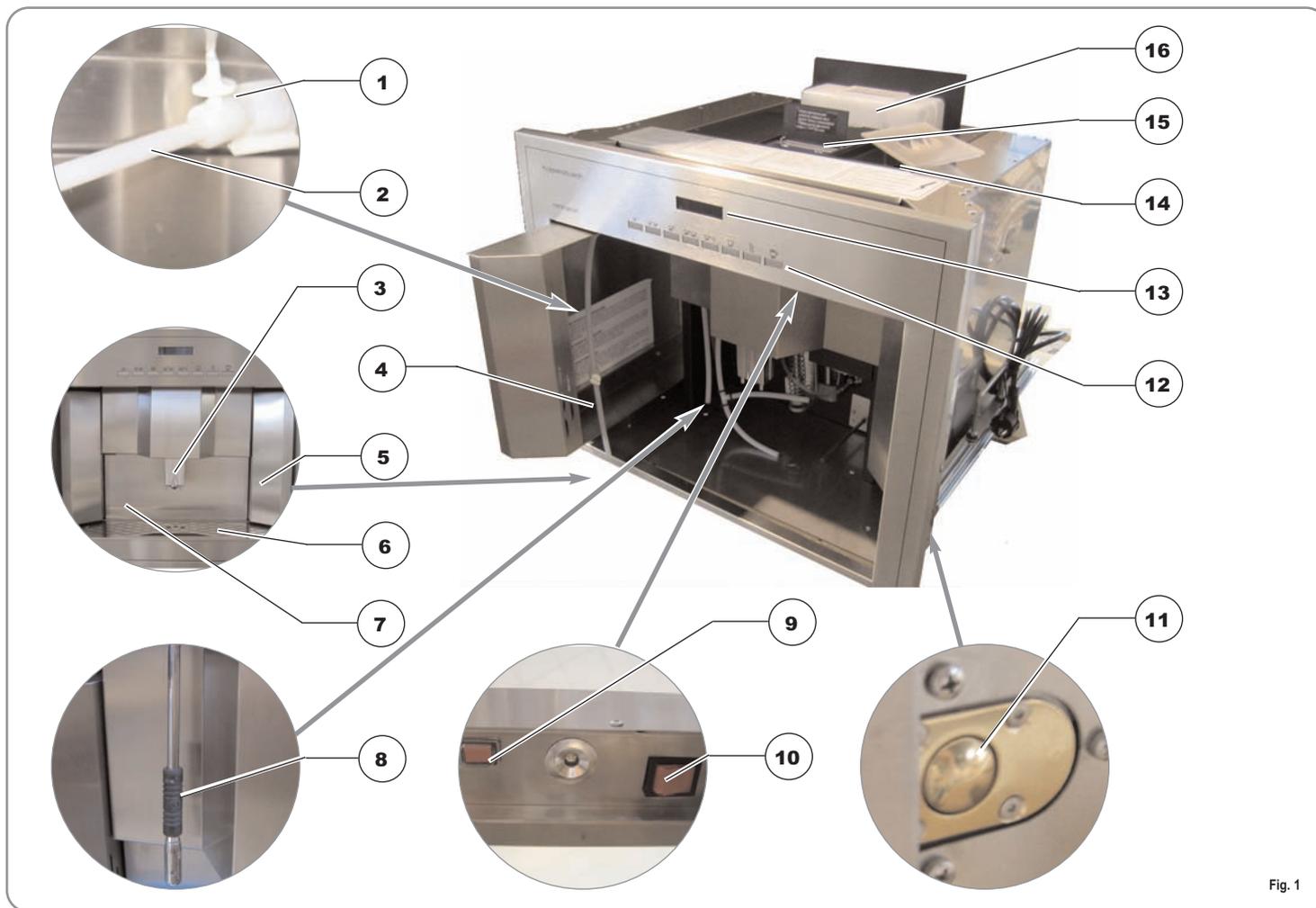


Fig. 1

## KEY

- |                                    |                             |                            |
|------------------------------------|-----------------------------|----------------------------|
| 1 Adjustment valve                 | 7 Drawer for coffee grounds | 13 Display                 |
| 2 Milk suction tube                | 8 Hot water pipe            | 14 Coffee bean container   |
| 3 Coffee dispenser                 | 9 LED lighting key          | 15 Ground coffee container |
| 4 Milk container compartment       | 10 ON/OFF key               | 16 Water tank              |
| 5 Removable coffee cup compartment | 11 Outer door release       |                            |
| 6 Drip grille                      | 12 Control panel            |                            |

## 1.1 KEYBOARD

### DESCRIPTION

(Standard configuration)

#### KEY

- 1 1 Espresso key
- 2 2 Espressos key
- 3 1 White coffee key
- 4 2 White coffees key
- 5 Decaffeinated coffee, Wash cycle
- 6 Long coffee
- 7 Hot water dispensing
- 8 Cappuccino
- 9 LCD display

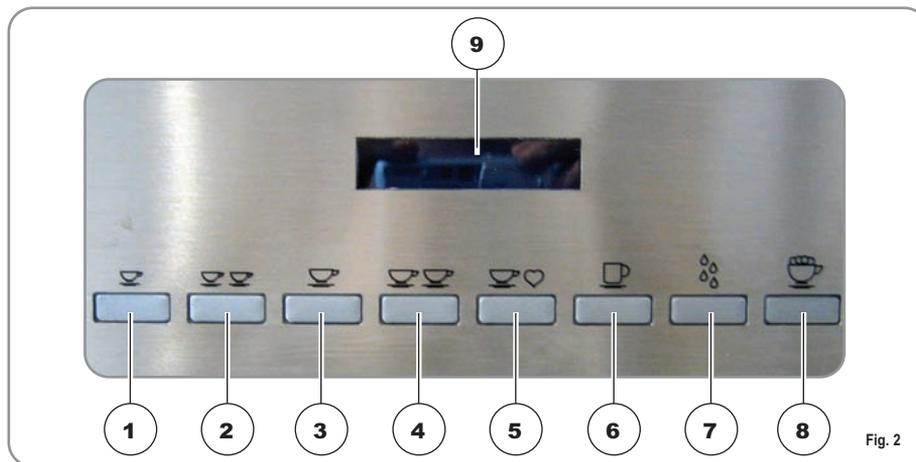


Fig. 2

## 1.2 EKV 6800. 1M INTERNAL DESCRIPTION

#### KEY

- 1 Microswitch for outer door
- 2 Inside door open
- 3 Cappuccino maker air adjustment
- 4 Cappuccino maker with tubes
- 5 Outer door open
- 6 Ground coffee conveyor
- 7 Infusion group
- 8 Rating plate

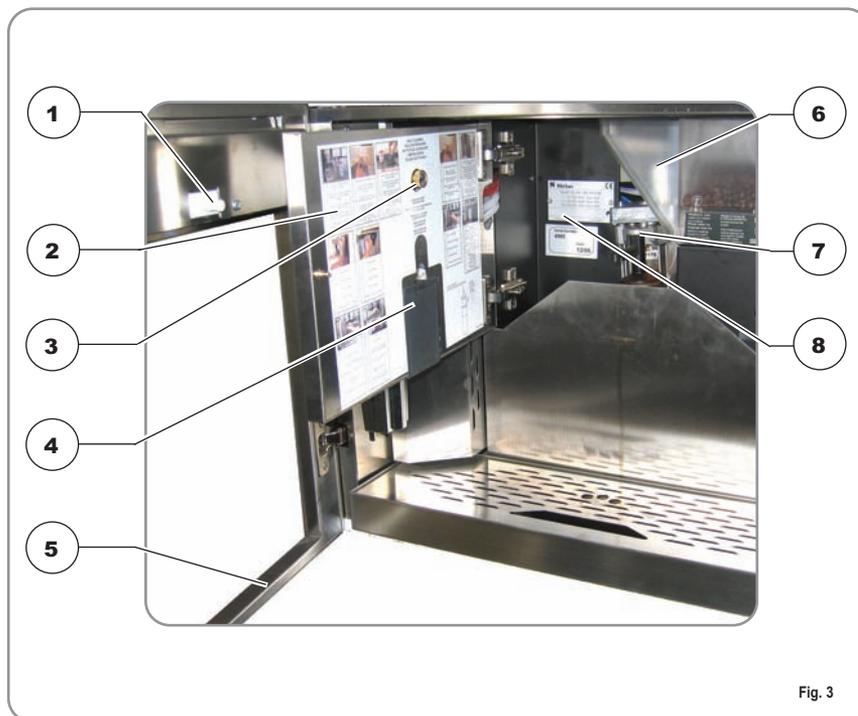


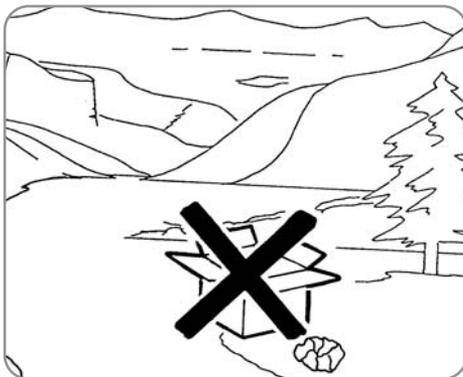
Fig. 3

## 2. SAFETY INSTRUCTIONS

 Parts of the packaging can be harmful to children. Danger of suffocation! Keep packaging out of the reach of children.

 After unpacking, make sure the appliance is complete. In case of doubts, do not use the appliance, but consult a qualified technician.

 **RISK OF POLLUTION**



 Before connecting the appliance make sure the rating <sup>Fig. 4</sup> plate data correspond with the mains. This plate is on the front panel at the top right hand side of the appliance. The appliance must be installed by qualified technicians in accordance with current standards and manufacturer's instructions. The manufacturer is not liable for any damage caused due to failure to ground the system. For the electrical safety of the appliance, it is necessary to equip the system with the proper grounding. This must be car-

ried out by a qualified electrician who must ensure that the electric power of the system is sufficient to absorb the maximum power input stated on the plate.



Fig. 5

 In particular you must ensure that the size of the wiring cables is sufficient to absorb power input. The use of adapters, multiple sockets or extensions is strictly forbidden. If they prove necessary, call a fully qualified electrician.

 The machine must be installed according to the local standards in force with regard to plumbing systems. For this reason, the plumbing connections must be carried out by a qualified technician.

 This appliance must only be used as described in this handbook. The manufacturer shall not be liable for any damage caused due to improper, incorrect and unreasonable use.

 Basic rules must be observed when using any electric appliance.

In particular:

- do not touch the appliance when hands or feet are wet;

 **CAUTION**  
**RISK OF ELECTRIC SHOCK**

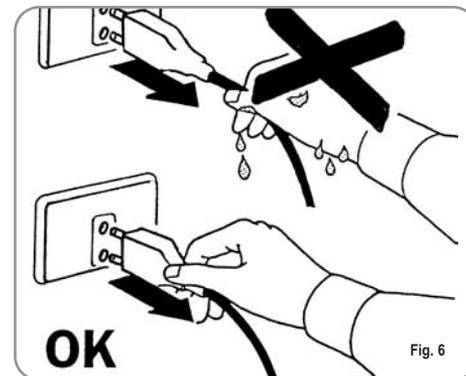
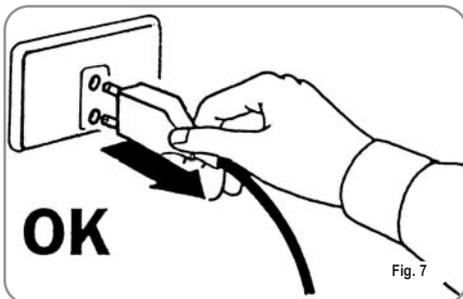


Fig. 6

- do not use the appliance when barefoot;
- do not use extensions in bath or shower rooms;
- do not pull the supply cord out of the socket to disconnect it from the mains;
- do not leave the appliance exposed to atmospheric agents (rain, sun, etc.);
- do not let the appliance be used by children, unauthorised staff or staff who have not read and fully

understood the contents of this handbook.

- Before servicing the appliance, the authorised technician must first switch off the appliance and remove the plug.



- To clean the appliance, set the machine to the "0" energy level, that is, "WITH THE MACHINE SWITCHED OFF AND THE PLUG REMOVED FROM THE MAINS" and follow the instructions in this handbook.

- If the appliance breaks down or fails to work properly, switch it off. Any intervention is strictly forbidden. Contact qualified experts only. Repairs should only be made by the manufacturer or authorized service centres. Only original spare parts must be used. Failure to observe the above, could make the appliance unsafe.

- For installation, the qualified electrician must fit an omnipolar switch in accordance with the safety regulations in force and with 3 (0,12) or more mm (in) between contacts.

- To avoid dangerous overheating, make sure the supply cord is fully uncoiled.

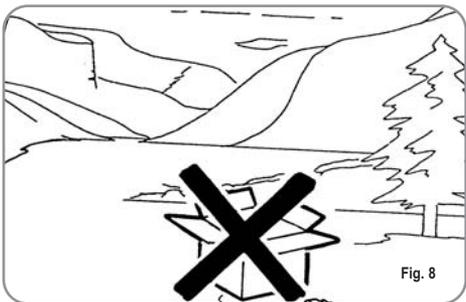
- Do not obstruct the suction and/or dissipation grilles.

- The user must not replace the appliance supply cord. If the cord is damaged, switch off the appliance and have a qualified technician change the cord.

- If no longer using the appliance, we recommend making it inoperative; after removing the plug from the mains electricity, cut the power supply cable.

**CAUTION**  
RISK OF POLLUTION

- Do not dispose of the machine in the environment: to dispose of the machine, use an authorised centre, or contact the manufacturer for relative information.



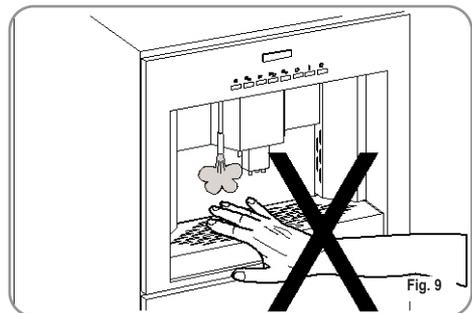
- To increase ventilation to the machine, make an opening of at least 300 x 100 mm in the back of the housing.

**CAUTION**  
RISK OF INTOXICATION

- Once a machine wash cycle has been started, do not interrupt it, as detergent residues may then be left inside the delivery group.

**CAUTION**  
RISK OF BURNS OR SCALDING

- Use the steam nozzle with care and never place hands below the jet of steam. Do not touch the nozzle immediately after use.



**CAUTION**  
RISK OF CUTTING

- When adding coffee beans, the machine operator must not place his/her hands inside the container.

## 3. TRANSPORT AND HANDLING

### 3.1 MACHINE IDENTIFICATION

Always quote the machine serial number in all communications to the manufacturer, Küppersbusch.

Ftg-Nr 702 148 N 02 010000 22

Fig. 10

### 3.2 TRANSPORT

The machine is transported on a pallet, inside boxes which are secured to the pallet with ribs. Prior to carrying out any transport or handling operation, the operator must:

- put on work gloves and protective footwear, as well as a set of overalls which must be elasticated at the wrists and ankles.

The pallet must be transported using a suitable means for lifting (e.g., forklift).

### 3.3 HANDLING



**CAUTION**  
RISK OF IMPACT  
OR CRASHING

During all handling operations, the operator must ensure that there are no persons, objects or property in the handling area.

The pallet must be slowly raised to a height of 30 cm (11,8 in) and moved to the loading area. After first ensuring that there are no persons, objects or property, loading operations can be carried out.

Upon arrival at the destination and after ensuring that there are no persons, objects or property in the unloading area, the proper lifting equipment (e.g. forklift) should be used to lower the pallet to the ground and then to move it (at approx. 30 cm (11,8 in) from ground level), to the storage area.



**CAUTION**  
RISK OF IMPACT  
OR CRASHING

Before carrying out the following operation, the load must be checked to ensure that it is in the correct position and that, when the supports are cut, it will not fall.

The operator, who must first put on work gloves and protective footwear, will proceed to cut the supports and to storing the product. To carry out this operation, the technical characteristics of the product must be consulted in order to know the weight of the machine and to store it accordingly.



**CAUTION**  
RISK OF POLLUTION

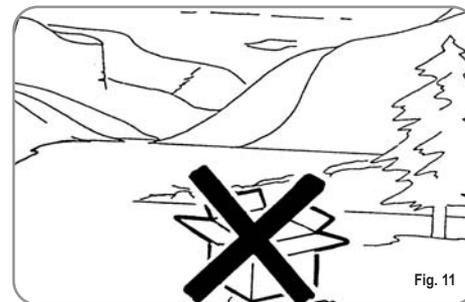


Fig. 11

## 4. PRELIMINARY OPERATIONS



### CAUTION RISK OF POLLUTION

Do not dispose of packaging in the environment.

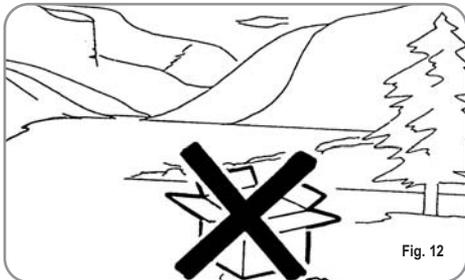


Fig. 12

Before carrying out any installation and adjustment operations you must read and fully understand the **SAFETY INSTRUCTIONS** of this handbook.

The company cannot be held responsible for damage to things or injury to persons caused by failure to comply with the safety instructions and installation and maintenance instructions contained in this handbook.



### CAUTION RISK OF SHORT CIRCUITS

Before connecting the machine to the mains power supply, please check that the supply voltage corresponds to the machine voltage.

### 4.1 FILLING THE APPLIANCE



### WARNING

Switch off the machine before filling or removing the water tank.

- Partially remove the machine from its seating.

- Take the appliance out very slowly and in order to guarantee maximum safety, make sure that no people or things are below it.

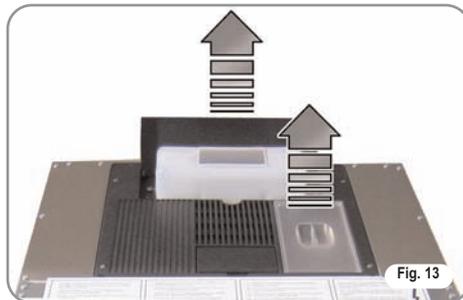


Fig. 13

- Pull the water tank up and especially the first time, wash it with soapy water; then rinse it carefully, taking care to remove all soap residues.
- Fill the tank with water (this does not apply to the version connected to the water mains)
- In the same way, open the coffee bean container and pour in the coffee without reaching the maximum level; then refit the coffee container lid.

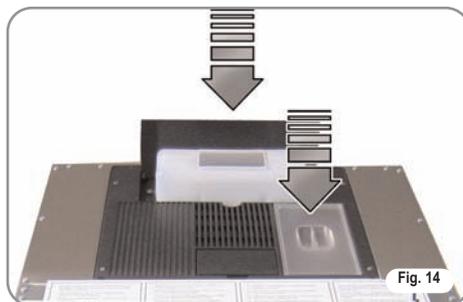


Fig. 14



### WARNING

The water hardness must be less than 4° - 6° fr (french degree).

The chlorine contents is max 100 mg per litre (0.00000361 lb/cu in).

Otherwise the conditions of guarantee of the machine will expire.

### 4.2 MACHINE INSTALLATION (VERSION FOR DIRECT CONNECTION)

- Remove all parts from the box of accessories (Teflon tubes Ø 4 mm, 1 pressure reducing valve, 3 snap-on connectors, 1 pressure gauge, 1 fastening bracket, 2 threaded connectors and two gaskets). Fit the pressure gauge and 2 connectors to the pressure reducing valve, as illustrated in the drawing here below.

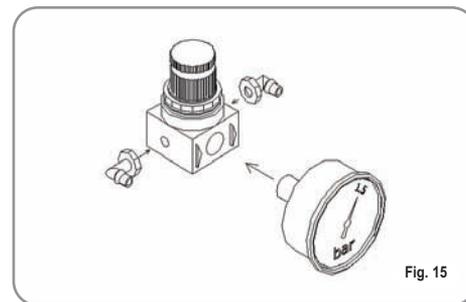


Fig. 15

- Use the relevant bracket to fit the previously assembled pressure reducing valve to the nearest point to the water mains (see drawing below).

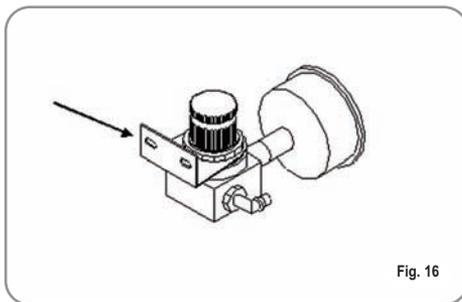


Fig. 16

- Connect one end of the Teflon pipe (diam. 4 mm) to the machine, inserting it firmly into the snap-on connector. To make sure that the connection has been made properly, pull the tube outwards (see drawing).
- Cut the other end of the tube, first making sure that the length is sufficient to connect it to the pressure reducing valve.

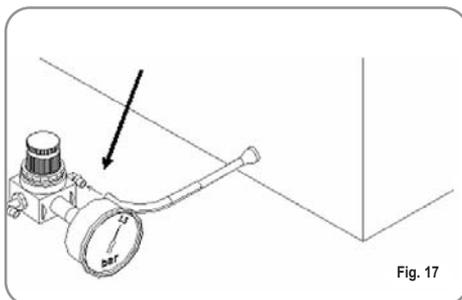


Fig. 17

- After finding the arrows that indicate the direction of the water flow in the pressure reducing valve, connect the tube to the water outlet. Connect the remaining end of the tube to the other connector (water inlet) of the pressure reducing valve. After making sure that you have shut off the stopcock, proceed to install the connectors and the relevant gaskets in the mains system. Connect the free end of the tube to the previously fitted snap-on connector.

**NOTE:** The maximum outlet pressure from the pressure reducing valve **MUST NOT** exceed 1.5 bars.

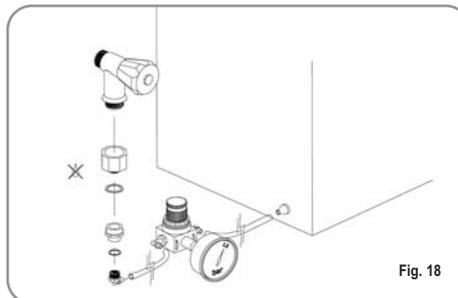


Fig. 18

**WARNING**

The water hardness must be less than 4° - 6° fr (french degree).

The chlorine contents is max 100 mg per litre (0.00000361 lb/cu in).

Otherwise the conditions of guarantee of the machine will expire.

**4.3 SWITCHING ON**

**NOTE:** in case the following procedure should-n't take effect, see the chapter on "PROBLEMS AND SOLUTIONS".

After the preliminary operations:

- Press the machine's main switch and turn it to "ON".



Fig. 19

The LCD will then light up and read as follows:



To switch the machine on definitively, press the "ENTER" key:



the machine automatically loads the heater with water and begins heating operations. When the desired temperature is reached the display will show the following message:



**NOTE:** the starting time is about 3 minutes.

**NOTA:** The appliance is endowed with a security system that will stop the machine after about 1.5 minutes of constant functioning of the pump (to avoid pump overheating). In this case, switch off the main switch of the machine and then turn it on again.

The machine is now ready to be used.

**WARNING**

When installing the machine for the first time or after water heater unit maintenance, press the button to dispense hot water before dispensing any coffee. repeat this operation as required and until there is an even flow of water from the nozzle.

## 4.4 SWITCHING OFF

To switch off the machine, proceed as follows:

- Hold the “**ENTER**” key down for 5 seconds with the machine switched on:

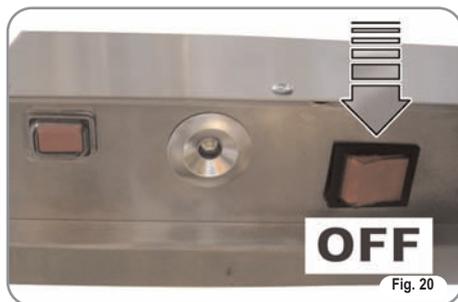


- The LCD will read as follows:

A photograph of a small LCD screen with a black background and white text. The text is arranged in two lines: "Machine Off" on the top line and "Day Hour" on the bottom line. The font is a simple, blocky digital typeface.

Machine Off  
Day Hour

- To switch the machine off fully, press the main switch and turn it to the “**OFF**” position.



## 5. ASSEMBLY INSTRUCTIONS FOR QUALIFIED PERSONS

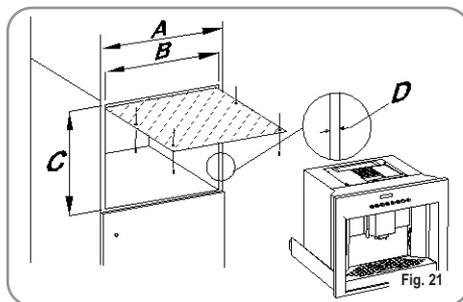
### 5.1 INSTRUCTIONS FOR BUILT-IN ASSEMBLY

The company supplying this machine cannot be held liable for any damage arising from incorrect installation, insufficient or lack of maintenance, or improper use of the appliance.

- Legal standards and connection instructions from the local electricity supplier must be respected.
- Before making electrical connections, make sure that the electrical capacity of the system is suitable for the maximum power of the appliance, as indicated on the rating plate.
- When making connections or repairs, it is necessary to disconnect the appliance from the mains electricity.
- When the appliance is assembled, it must not be possible to touch any insulated cables enabling appliance operation.
- The appliance is equipped to be connected to a single plug socket, which must be fitted in full compliance with the standards in force. Only a qualified electrician may install a plug socket or replace the power cord, which must be performed in full respect of the standards in force.
- If, after connection, it is no longer possible to reach the plug, a separator with more than one pole and a contact distance of at least 3 mm must be fitted in order to comply with safety regulations.

- The unit housing the built-in coffee machine must be suitably fixed to the floor or wall in the room.
- To guarantee safe machine use, the unit housing the machine must be structurally sound and its guide attachment points must be able to sustain a weight of three times that of the coffee machine during the removal phase.

### 5.2 EKV 6800 .1M BUILT-IN UNIT DIMENSIONS



<b>A</b> 600 mm	<b>A</b> 23,62 Inc
<b>B</b> da 562 a 568 mm	<b>B</b> 22,13 - 22,36 Inc
<b>C</b> 450 mm	<b>C</b> 17,72 Inc
<b>D</b> da 16 a 19 mm	<b>D</b> 063 - 075 Inc

### 5.3 BUILT-IN INSTALLATION

- Remove the coffee machine from its packaging and make sure that it is not damaged in any way. Should the machine show any signs of damage, do not proceed with installation and contact the retailer.

- Place the metal plate in position in the top part of the coffee machine housing so that it meets with the back section of the unit.

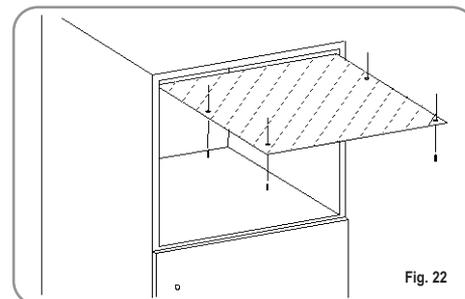


Fig. 22

- Tighten the four screws.
- Place the two corner pieces with guides on the flat surface in the unit, fixing them into place exactly 90 mm from the unit's front edge.

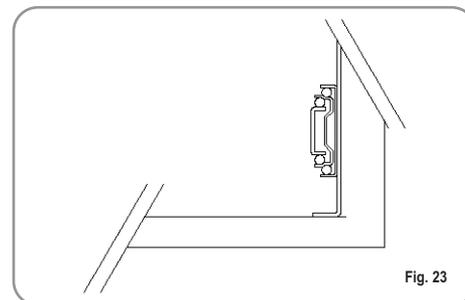


Fig. 23

- Insert the screws into the holes of the corner pieces, but do not tighten them.

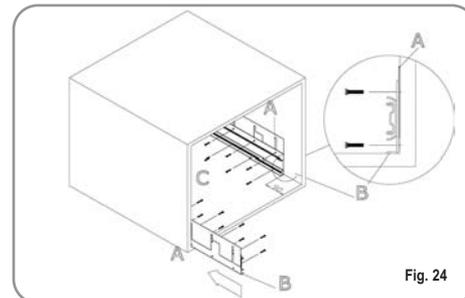


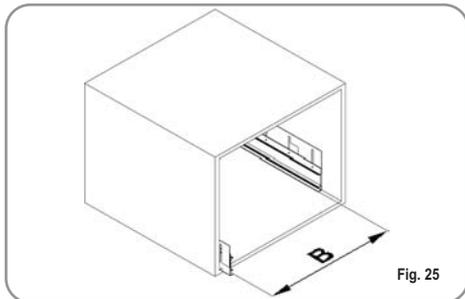
Fig. 24

- The machine is supplied with 6 metal plates (thickness 1 mm) that are to be placed between the guide and the sides of the unit. This is to fill any excess space in the event that the unit is more than 562 mm wide.

## 5.4 NUMBER OF SPACER PLATES

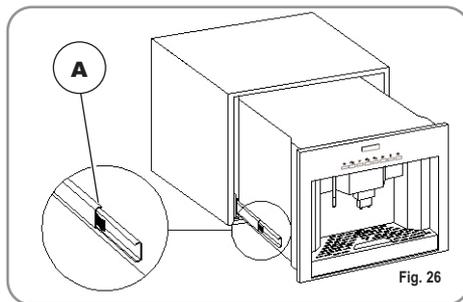
BUILT-IN HOUSING		N° PLATES
Width (mm/inc)	Thick. (mm/inc)	
562 / 22,13	19 / 0,748	0
564 / 22,2	18 / 0,708	1+1
566 / 22,28	17 / 0,669	2+2
568 / 22,36	16 / 0,629	3+3

- If necessary, insert the plates as described above.
- Make sure that there is a distance (distance B) of 558 mm between the corner pieces.

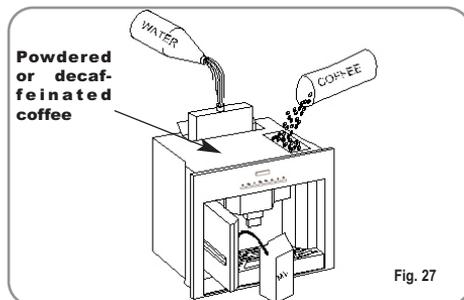


- Fix the guides to the coffee machine housing, tightening all of the screws.
- Make sure that the power cord comes out from the rear of the housing.

- To prevent the machine from overheating, make an opening in the back of the unit of at least 300 mm x 100 mm, to allow air to circulate.
- Insert the coffee machine into the unit, fitting the guides on the machine level into the guides previously fixed on the unit. The guides should slide telescopically when a light pressure is exerted on the front of the coffee machine; if this is not the case, it is necessary to check the distance between the guides again.
- When fitting into the unit, the appliance will automatically hook onto the points A on the guides.



Open the lid in the top part; then remove and fill the water tank and close the lid.

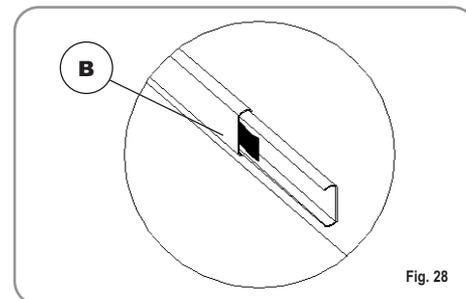


## WARNING

**Only pour coffee beans into the container. Any other type of coffee - ready ground for example - will damage the grinder.**

## 5.5 DISASSEMBLY

To remove the coffee machine from its housing, it is first of all necessary to disconnect it from the mains electricity by unplugging it. Then press the relevant joints (B) in the guides and remove the appliance, being sure to support it on the bottom.



## 5.6 TECHNICAL DATA

<b>COFFEE MACHINE</b>	CLASS I
<b>RATED VOLTAGE</b>	230V
<b>ELECTRICAL INPUT</b>	1800W
<b>CONNECTION</b>	1.8KW (ready for connection)
<b>POWER CORD</b>	1.2m / 47,24 inc
<b>APPLIANCE DIMENSIONS (L X D X H)</b>	594X440X464mm 23,39X17,32X18,27inc
<b>COMPARTMENT DIMENSIONS (L X D X H)</b>	560X550X450mm 22,05X21,65X17,72inc
<b>NET WEIGHT</b>	52Kg / 114Lb.
<b>GROSS WEIGHT</b>	63KG / 139Lb.
<b>AMOUNT OF WATER</b>	5 Lt / 1,321gal.

- Classification of the control device according to protection against electrical shocks: incorporated into Class I equipment.
- Control device pollution levels: suitable for use in ordinary or normal pollution environments.
- Category (Immunity against excess voltage) CATEGORY I.
- Class and structure of software CLASS A.
- Control unit printed circuit: 100x180 mm.

The card is built for use in temperature ranges as indicated in the electrical characteristics. Operation at temperatures over these levels is not foreseen for the logic components in the control unit and can therefore lead to malfunctioning.

Operation at voltages outside this range cannot be guaranteed.

## 6. ADJUSTMENTS TO BE MADE BY A QUALIFIED TECHNICIAN ONLY

### 6.1 GRINDING ADJUSTMENT



**WARNING**

Always remove the drip compartment before opening the outer door!

Always close the outer door and push the drip compartment all the way in! Otherwise the door and hinges could become damaged!

Open the outer door and then the inside one:



Fig. 29

Use the Allen wrench (supplied) on the relevant screw:



Fig. 30

- turn clockwise for finer grinding or thicker coffee;
- turn anticlockwise for coarser grinding or more liquid coffee.

Close the doors after making these adjustments.

### 6.2 CAPPUCCINO MAKER AIR ADJUSTMENT (FOAM AMOUNT AND DENSITY)

**NOTE:** this adjustment is possible even with the machine switched on.

The amount of foam is factory set, but it can be changed using the air adjustment dial on the cappuccino maker. By making this adjustment, which changes the density of the foam produced by the cappuccino maker, the result will be a very creamy, a creamy or a slightly creamy cappuccino.

- Open the outer door
- Open the inside door
- Turn the adjustment dial as shown on the decal applied to the door to increase or reduce air flow.



Fig. 31

To reduce the amount of foam, turn the dial anticlockwise, while to increase it, turn the dial clockwise.

- Close the doors after making these adjustments.

### 6.3 MILK FLOW ADJUSTMENT (Temperature Regulation)

**NOTE:** this adjustment is possible even with the machine switched on.

To adjust both the flow and the temperature of the milk delivery, turn the adjusting tap as follows:

- Remove the left-hand compartment
- Insert the open milk carton and place the milk suction tube inside it

**NOTE:** Always use normal pasteurised milk with a fat content of 3.5%, or fresh milk.

- Turn the milk suction tap **CLOCKWISE/COUNTER-CLOCKWISE** to **INCREASE/DECREASE** the milk suction and then **DECREASE/INCREASE** the temperature.
- Turn the tap until the milk reaches the desired temperature.

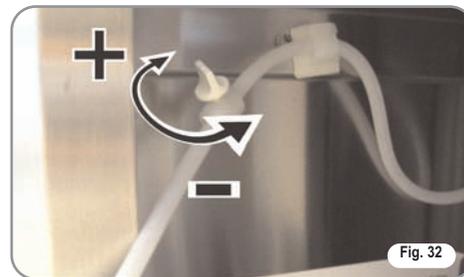
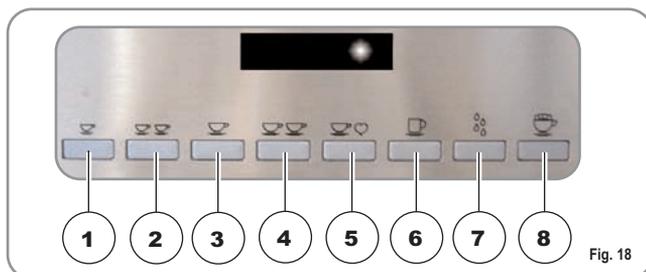


Fig. 32

## 7. USE

### 7.1 STANDARD CONFIGURATION



- 1 Dispenses 1 cup of espresso coffee
- 2 Dispenses 2 cups of espresso coffee
- 3 Dispenses 1 cup of white coffee
- 4 Dispenses 2 cups of white coffee
- 5 Dispenses 1 cup of decaffeinated coffee
- 6 Dispenses 1 cup of long coffee
- 7 Dispenses hot water
- 8 Dispenses 1 cup of cappuccino

**IMPORTANT:** Keys 1-2-3-4-6 (see 'DISPLAY' description), can correspond to different drinks according to taste and local traditions (see PROGRAMMING and paragraph on SELECTIONS CONFIGURATION).

### 7.2 SWITCHING ON

**NOTE:** in case the following procedure shouldn't take effect, see the chapter on "PROBLEMS AND SOLUTIONS".

After finishing the Preliminary Operations and Installation processes:

- Press the main switch on the machine and set it to "ON". The LCD display will switch on and read as follows:



- To switch the machine on definitively, press the "ENTER" key:



The machine automatically loads the heater with water and begins heating operations.

- When the desired temperature is reached the display will show the following message:



**NOTE:** The starting time is about 3 minutes.

**NOTE:** The appliance is endowed with a security system that will stop the machine after about 1.5 minutes of constant functioning of the pump (to avoid pump overheating). In this case, switch off the main switch of the machine and then turn it on again.

The machine is now ready to be used.

### 7.3 SWITCHING OFF

To switch off the machine, proceed as follows:

- Hold the "ENTER" key down for 5 seconds with the machine switched on:



- The LCD will read as follows:



- To stop the machine completely, press the main switch and turn it to the "OFF" position.

## 7.4 HEIGHT-ADJUSTABLE COFFEE DISPENSER

To avoid spraying liquids, the height of the dispenser can be adjusted by hand to adapt it to any type of cup. Carefully adjust to the required position so as to limit the amount of space between the dispenser and the cup.

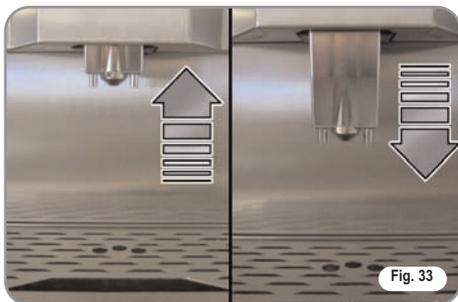


Fig. 33

## 7.5 HOW TO MAKE THE COFFEE

The method of preparation is the same as for espresso and white coffee.

- Position a cup under the nozzles.

The beverages always flow from both nozzles.



Fig. 34

- Press the desired coffee delivery key once.

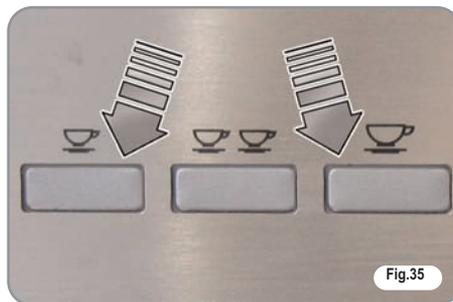


Fig.35

- The coffee is being made.
- According to the kind of coffee selected the display will read.

Espresso

0

White coffee

Leave the cup beneath the nozzles until the messages on the display disappear.

Machine ready  
Day Hour

## 7.6 HOW TO MAKE TWO COFFEES

- Position one cup under each nozzle.



Fig.36

- Press the desired coffee delivery key once.



Fig. 37

- The coffee is being made.
- According to the kind of coffee selected the display will read.

2 Espresso

0

2 White coffee

Leave the cup under the dispensers until the message appears on the display.



## 7.7 HOW TO MAKE DECAFFEINATED COFFEE USING GROUND COFFEE

- Partly remove the coffee machine from the unit.
- Open the ground coffee conveyor hatch.



### WARNING

Pour only ground coffee into the coffee bean holder. Any other kind of coffee will damage the coffee grinder.

Don't put caramelized, sugar coated, or similarly coated coffee beans, or instant coffee or other sugary beverages because they will harm the appliance.



- Insert only 1 dose of decaffeinated ground coffee.
- Press the decaffeinated coffee key once



The display will read:



Then press the key for the type of coffee required and the display will read as follows (example):



Leave the cup beneath the nozzles until the message on the display disappears.



## 7.8 PREPARING A LONG COFFEE

**NOTE:** Use a larger cup than the one used for white coffee.

- Place the cup under the coffee dispensers. Beverages will always come out of both dispensers at the same time.
- press the dispensing key for the required coffee once only.



- The display will read:



- The coffee is being made

Leave the cup under the dispensers until the message appears on the display.



## 7.9 HOW TO MAKE CAPPUCCINO

**NOTE:** Use a larger cup than the one used for white coffee.

- Pull out the left-hand compartment and insert the open milk carton.



- Place the milk suction tube inside the carton.
- Use the valve on the tube to regulate the amount of milk required.
- Place the cup under the coffee dispensers. Beverages will always come out of both dispensers at the same time.
- Press the cappuccino dispensing key once only.



- The display will read as follows:

Cappuccino

- the beverage is being prepared.
- Leave the cup under the dispensers until the message appears on the display.

Machine ready  
Day Hour

## 7.10 DISPENSING HOT WATER

This provides delivery of hot water for brewing tea, chamomile-tea or herb teas.



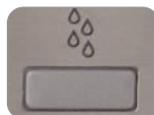
### WARNING

**Before starting this operation, make sure that there is water in the tank.**

Place a suitable container beneath the hot water nozzle.



- Press the hot water delivery key once:



- The display will read:

Machine Ready  
Tea

- Hot water will come out of the nozzle. When you have the required amount, press the hot water dispensing key again to interrupt hot water delivery.



### WARNING RISK OF SCALDING

**When hot water is being dispensed, never allow the nozzle to come into contact with parts of the body and never place your hands under the nozzle. Always position the nozzle so it is inclined downwards, towards the cup grille.**

## 8. PROGRAMMING

### 8.1 LEGENDA

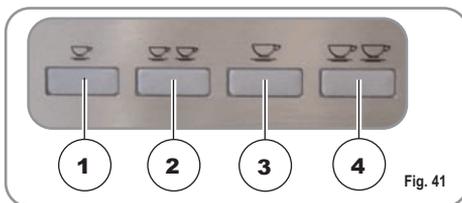


Fig. 41

- 1** **ENTER** key: used to enter menus and/or to confirm values and pass on to the next step.
- 2** **CURSOR** keys: used to scroll through the menus and to increase / decrease value settings.
- 4**
- 3** **RESET** key: used to confirm and to return to the previous step.

### LIST OF PROGRAMMABLE FUNCTIONS

Functions that can be accessed from the **USER** and **TECHNICIAN** modes.

1. TOT. COUNT
2. PRODUCT NAME
3. PROG. DOSES
4. PROG. GRINDER 1 S
5. MILK DOSE
6. DATE/TIME
7. PROGRAM. ON/OFF
8. ENERGY SAVING
9. LANGUAGE

Functions that can “**ONLY**” be accessed from the **TECHNICIAN** mode.



This operation may **ONLY** be performed by a Specialist Technician. Adjustments made by Unqualified Technicians or other people may render the Guarantee null and void.

Additional functions that can be accessed from the **TECHNICIAN** mode are:

10. PREINFUSION
11. TAMPING
12. GROUNDS NUMBER
13. MILK CLEAN WARN
14. CLEAN ALARM
15. SHUT DOWN CLEAN
16. GROUP SETTING
17. GRINDER SETTING
18. COFFEE TEMP.
19. STEAM TEMP.
20. PASSWORD
21. SMART CARD
22. WATER FILTER L
23. WATER HARDNESS SETTING
24. SCALE REMOVAL CYCLE

### 8.2 PROGRAMMING

Entering the programming function gives access to all of the **USER** and **TECHNICIAN** mode functions.

**NOTE:** Can be performed with machine on.

**NOTE:** Always remove the drip compartment before opening the outer door!  
Always close the outer door and push the drip compartment all the way in!  
Otherwise the door and hinges could become damaged.

To enter the programming mode, proceed as follows:

- Partly remove the machine from its housing.
- Open the front door using the relevant button on the left-hand side of the machine.
- The display will read as follows:

- Press the **ENTER** key.



- Shut the door again
- The display will read:

The infusion group will then be positioned in standby and the display will read as follows:

## 8.3 EXITING PROGRAMMING

To quit the programming mode, it is sufficient to open the door and close it again.

**NOTE:** Can be performed with machine on and from any of the visualized functions.

- The display will read:



- To switch the machine on definitively, press the **ENTER** key.



alternatively, scroll through the functions using the 4 key, until the display reads:



The machine is now ready to dispense beverages using the new stored settings.

## 8.4 PROGRAMMING CYCLE USER MODE

### 1. CUMULATIVE TOTAL

The submenus can be entered by pushing the **ENTER** key.

The quantity of doses delivered for each kind of beverage will be displayed.

- 1 Total Ristretto
- 2 Total 2 Ristretto
- 3 Total Espresso
- 4 Total 2 Espresso
- 5 Total Cafee
- 6 Total 2 Cafee
- 7 Total Cafecream
- 8 Total Latte
- 9 Total Caffelatte
- 10 Total Macchiato
- 11 Total Cappuccino
- 12 Total Big Cappuccino
- 13 Total Deca
- 14 Total Cleaning
- 15 Total Litres

Press the keys **2** and **4** to scroll through the various totals relevant to all beverages.

Hold down the **4** key to view the total number of doses dispensed by the machine.

In order to annul the counts, to press keys **2** and **4** at the same time.

The display will read as follows: "**COUNTERS RESET**".

The **RESET** key returns to the previous menu.

## 2. PRODUCT NAME:

A beverage name is assigned to each single key (no. indicates the number of the relevant key.) The names are pre-set in the factory but it is possible to change them to suit personal requirements. The individual setting will override the preset ones and influence all subsequent programming procedures.

*Example:*

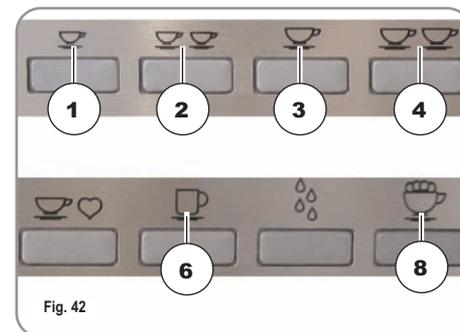
In this case the beverage 'Espresso' is assigned to key number **1**.

The arrow keys **2** and **4** scroll the names of the beverages on each key available in the agenda.

The **RESET** key is for exiting the submenu.

The **ENTER** key confirms the type of beverage for the key **number** being taken into consideration, and then passes on to the beverage of the next key.

The programmable keys are the following:



Once the programming of the final key has been completed, you pass on to the next menu item.

**NOTE:** The keys can be programmed for milk-based drinks and coffee. Keys **1 2 3** can only be programmed for coffee drinks, while keys **4 6** and **8** can be configured as coffee or milk-based drinks.

### 3. WATER VOLUME CC

By pressing the **ENTER** key the sub-menu can be accessed.

The doses of water to be used for each single drink can be programmed.

- 1 Water volume cc Ristretto
- 2 Water volume cc 2 Ristretto
- 3 Water volume cc Espresso
- 4 Water volume cc 2 Espresso
- 5 Water volume cc Coffee
- 6 Water volume cc 2 Coffee
- 7 Water volume cc CoffeCreme
- 8 Water volume cc caffelatte
- 9 Water volume cc macchiato
- 10 Water volume cc Cappuccino
- 11 Water volume cc Big Cappuccino
- 12 Water volume sec Tea
- 13 Maximum steam time

Keys **2** and **4** increase / reduce the amount of water used to prepare the relevant beverage, Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the dose programming.

Press the **ENTER** key to scroll all the items on the submenu and see confirmation of the dose programmed.

### 4. PROG.GRINDER 1 S

Press the **ENTER** key to access the sub-menu.

It is possible to set the grinding times for each beverage.

- 1 Grind Time Ristretto
- 2 Grind Time 2 Ristretto
- 3 Grind Time Espresso
- 4 Grind Time 2 Espresso
- 5 Grind Time Coffee
- 6 Grind Time 2 Coffee
- 7 Grind Time CoffeCreme
- 8 Grind Time Caffelatte
- 9 Grind Time s. Macchiato
- 10 Grind Time s. Cappuccino
- 11 Grind Time s. Big Cappuccino

### 5. MILK TIME

Press the **ENTER** key to access the submenu. This allows you to program the milk delivery time.

- 1 Latte
- 2 Caffelatte
- 3 Macchiato
- 4 Cappuccino
- 5 Big Cappuccino

Keys **2** and **4** increase / reduce the amount of time used to dispense the milk for the preparation of the relevant beverage.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the grinding time set. Press the **ENTER** key to scroll all the items on the submenu and see confirmation of the set grinding time.

### 6. DATE/TIME

Press the **ENTER** key to access the submenu.

This is used to set the date and time to be displayed on the machine.

- 1 Day
- 2 Hour
- 3 Minutes

The **2** and **4** keys increase or decrease the values set for the relevant function.

The **RESET** key quits the submenu and returns to the main menu without confirming the new settings. The **ENTER** key scrolls through each single item in the submenu and confirms the new setting.

Once the date has been set, the function returns to the main menu.

### 7. PROGRAM. ON/OFF

This is used to program the automatic switching ON/OFF for the machine, only with the machine switch in the **ON** position.

The default setting for the machine has all days of the week set to "**STANDBY**" and therefore, the main switch must be used to switch the machine on and off.

Press the **ENTER** key to access the submenu and the display will read as follows:

Sunday  
ON 07:30 OFF 23:30

Press the **2** and **4** keys to view the settings for each day of the week.

Press **RESET** to set **SUNDAY** as the weekly day off, which will de-activate the automatic on and off function.

The display will read as follows:

Sunday  
Day Off

Press **ENTER** to reactivate the automatic on and off function.

To confirm the setting, press the **2** key, which will then pass to the settings for the following day.

Press **ENTER** and the switch on timer will begin to flash; use the **2** and **4** keys to increase / decrease the time setting.

Once the required time has been set, press **ENTER** to set the following day.

After **SATURDAY**, press the **4** key to return to the previous menu.

## 8. ENERGY SAVING

This is used to set the time after which the machine enables the energy-saving device, while still keeping the water tank at working temperature.

Press the **ENTER** key to access the submenu.

1 Hours:Minutes

Use the **2** and **4** keys to increase / decrease the time after which the **ENERGY-SAVING** function is enabled by 30-minute intervals. This function is deactivated if the timer is left at zero.

Press the **RESET** to quit the submenu and return to the main menu, confirming the new setting.

## 9. LANGUAGE

Press the **ENTER** key to access the submenu.

This sets the language for operator-machine interface, as shown on the display.

Press the **2** e **4** keys to select the required language.

The possible languages are as follows:

Italian, English, Spanish, German and French. Press the **RESET** key to quit the submenu and return to the main menu, confirming the new setting.

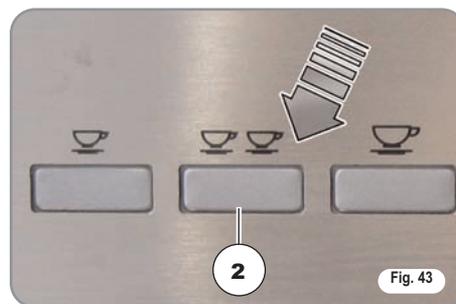
## 8.5 TECHNICIAN MODE PROGRAMMING CYCLE

To access the functions that can only be programmed using the **TECHNICIAN MODE**, scroll through all of the functions that can be accessed from the **USER MODE** until the display reads as follows:



Enter the correct password to view the first item in the programming menu that can be accessed from the **TECHNICIAN MODE**.

To access the functions reserved to the service engineer, when entering this mode for the first time, or if the password has not been changed, it is necessary to press the key (**2**) on the machine button pad five times.



If an incorrect password is entered, the machine will automatically quit the programming mode to enter the machine ready mode.

## 10. PREINFUSION

Press the **ENTER** key to access the submenu.

When keys **2** and **4** are pressed, this programs – for each single beverage – the possibility to pre-infuse the coffee tablet (YES or NO).

- 1 Preinfusion Ristretto
- 2 Preinfusion 2 Ristretto
- 3 Preinfusion Espresso
- 4 Preinfusion 2 Espresso
- 5 Preinfusion Coffee
- 6 Preinfusion 2 Coffee
- 7 Preinfusion CoffeeCrema
- 8 Preinfusion Caffelatte
- 9 Preinfusion Macchiato
- 10 Preinfusion Cappuccino
- 11 Preinfusion Big Cappuccino

Press the **RESET** key to quit the submenu and return to the main menu, confirming the setting. Press the **ENTER** key to scroll through each single item in the submenu and confirm the settings.

## 11. PRESSING

Press the **ENTER** key to enter the submenu.

Press the keys **2** or **4** to program tablet pressing (YES or NO) for each single beverage.

The **RESET** key exits the sub-menu and returns to the main menu, confirming the value set.

The **ENTER** key scrolls through each single item in the sub-menu and confirms the value set.

**12. GROUNDS NUMBER** 

Press the **ENTER** key to access the submenu. This allows you to program the GROUNDS NUMBER. When the number has been reached, a message will be displayed instructing you to empty the coffee grounds drawer and the machine will stop working to allow the procedure to be done safely.

Press the keys **2** and **4** to set the number of grounds reached before the message to request emptying is displayed (max. 40).

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the grounds number programmed.

The **ENTER** key is disabled

**13. MILK CLEAN WARN. H** 

Press the **ENTER** key to access the submenu. This allows you to program after how many hours, following the last milk delivery, the milk foamer cleaning warning will be displayed.

Press the keys **2** and **4** to set the number of hours after which a cappuccino maker cleaning request is displayed.

**NOTE:** It is advisable to set this time to 2 hours.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the number of hours programmed.

The **ENTER** key is disabled.

**14. CLEAN WARNING** 

Press the **ENTER** key to access the submenu. This allows you to program the number of cycles after which the group clean warning will be displayed.

The arrow keys **2** and **4** increase/decrease the amount of cycles for the display of the group clean warning message. 

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the number of cycles programmed.

The **ENTER** key is disabled

**15. SHUT DOWNCLEAN** 

Press the **ENTER** key to access the submenu.

This programmes a cleaning cycle for the dispenser group when the machine is switched off.

Set to YES to enable this function.

If the function is enabled, 100 cm<sup>3</sup> (6.1024 cu in) of water will be dispensed.

Press the **2** and **4** keys to enable (YES) / deactivate (NO) cleaning at the end of service

**16. GROUP SETTING** 

Press the **ENTER** key to access the submenu.

This allows you to program the group repositioning.

The arrow keys **2** and **4** increase/decrease the riascent of the motor.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the programming.

The **ENTER** key is disabled.

**17. GRINDER SETTING** 

Press the **ENTER** key to access the submenu.

This allow you to program the choice of increasing grinding times by 0.1 seconds every 250-1000 deliveries.

By setting the program at 0, the function is disabled.

The arrow keys **2** and **4** increase/decrease the number of deliveries, after which there will be an increase in grinding time.

The available values are 0, 250,500, 750, 1000. Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the number of deliveries programmed.

The **ENTER** key is disabled.

**18. COFFEE TEMPERAT.** 

Press the **ENTER** key to access the submenu.

This allow you to program the temperature of the coffee heater.

The arrow keys **2** e **4** increase/decrease the temperature of the coffee heater.

La temperatura massima impostabile è 105°C (221°F).

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the temperature programmed.

The **ENTER** key is disabled.

**19. STEAM TEMPERAT.** 

Press the **ENTER** key to access the sub-menu.

This allow you to program the temperature of the steam boiler.

The arrow keys **2 e 4** increase/decrease the temperature of the steam boiler.

La temperatura massima impostabile è 130°C (266°F). Press the **RESET** key to exit the sub-menu and go back to the main menu and to confirm the temperature programmed.

The **ENTER** key is disabled.

**20. PASSWORD** 

Press the **ENTER** key to access the sub-menu.

This programmes a new password to access the functions that can be programmed in the **TECHNICIAN MODE**.

Enter a combination of 5 keys (from the 8 keys available on the keyboard) and set the new required password.

Press the **RESET** key to quit the submenu and return to the main menu without confirming the setting.

Press the **ENTER** key to confirm the setting.

**21. SMART CARD** 

Press the **ENTER** key to access the sub-menu.

This sets the **SMART CARD** reader to enabled.

The function is enabled by setting the parameter to YES.

Press the **2** and **4** keys to enable (YES) / deactivate (NO) the **SMART CARD** reader.

**22. WATER FILTER** 

Press the **ENTER** key to access the sub-menu.

This allows you to program the number of litres of water to be delivered for the display of the message clean water filter.

The arrow keys **2 e 4** increase/decrease the number of litres of water delivered for the display of the message clean water filter.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the number of litres programmed.

The **ENTER** key is disabled.

**23. SETTING WATER HARDNESS** 

It is possible to set water hardness according to French degrees and therefore, an alarm for performance of the de-scaling cycle.

- When the machine displays this message:



Press the **ENTER** key to enter the function.

The display will then read as follows:



Use the **2 e 4** keys to set (increase/reduce) the water hardness parameter.

Press the **ENTER** key to return to the main menu and save the setting to memory.

Press the **RESET** key to return to the main menu without saving the setting to memory.

The following table shows the correspondence between the hardness setting and the number of litres of water consumed after which the “**DE-SCALE**” message appears.

WATER HARDNESS °FR	WATER LITRES (GAL)
1-7	1500
8-30	1000
>31	500
00	Alarm disabled

**NOTE:**

The “**DE-SCALE**” alarm will not interrupt machine operation and it will be reset as soon as the de-scaling cycle has been completed, as will the litre counter.

If the set value is “00” the alarm will be disabled.

**24. DE-SCALING CYCLE**

An automatic de-scaling cycle is performed on the machine's boiler tanks.

- When the message:



Appears, press the **ENTER** key to begin the de-scaling cycle.

**OPERATION:**

- Before starting the de-scaling cycle, fill the tank with a solution of water and de-scaling product.

**NOTE:** Use at least 2 litres of solution.

- When the following message appears:



- Press the **ENTER** key;
- The machine will begin to suck up the solution from the tank and at the same time, to expel hot water from the nozzle.
- The machine display will read as follows:

Decalcification  
Please Wait

Once it has sucked up the first litre of solution, the machine will stop for five minutes and then it will start to suck up another litre of solution.

- At the end of this cycle, the display will read as follows:

Rinse  
Refill Water Tank

- Rinse out the tank and refill it with clean water (without switch off the machine).

**NOTE:** Use at least 4 litres (1.06 gal) of solution, otherwise it will be necessary to restart the cycle.

- Wait at least 5 minutes.
- At the end of this time, the display will read:

Rinse  
Press Enter

- Press the **ENTER** key and the machine will begin a rinse cycle, taking on board 2 litres (0,53 gal) of water from the container and then expelling it through the steam nozzle.
- During this stage, the machine display will read as follows:

Rinse  
Please wait

- When the machine has finished the 2 litres (0,53 gal) taken from the container, the display will again read:

Rinse  
Press Enter

Press the **ENTER** key again for the machine to start the second stage of the rinse cycle, taking a further 2 litres (0,53 gal) on board from the container. The machine display will then read:

Rinse  
Please wait

- At the end of the rinse cycle, the machine display will read as follows:

Rinse  
Please wait

Leave the machine to heat up for a few minutes; at the end of this time, the machine will return to its ready status.



#### WARNING

We advise using the steam dispensing function for a few minutes at the end of each descaling cycle.



#### WARNING

You may notice drops of water and steam coming from the hot water nozzle during the heating stage.

## 9. SPECIAL MACHINE SCALING FUNCTIONS

### 9.1 RESETTING THE CLEANING FILTER LITRE COUNTER

This function allows you to reset the total amount of water used.

Proceed as follows:

- Release voltage by turning the main switch off (OFF).
- Reinststate voltage by turning the main switch on (ON) and pressing down on the key:



until the display reads:

Reset H2O filter  
Please Wait

### 9.2 RESETTING WASHING CYCLES

This function makes it possible to reset the total number of washing cycles.

Proceed as follows:

- Release voltage by turning the main switch off (OFF).
- Reinststate voltage by turning the main switch on (ON) and pressing down on the key:



until the display reads:

Reset Clean  
Please Wait

### 9.3 RESETTING MACHINE PARAMETRES

This function makes it possible to remove incorrect functioning data and to reinststate the Standard Programming settings (see **PRESET SETTINGS** chart).

Proceed as follows:

- Release voltage by turning the main switch off (OFF).
- Reinststate voltage by turning the main switch on (ON) and simultaneously pressing down on the keys **ENTER** and **RESET**;

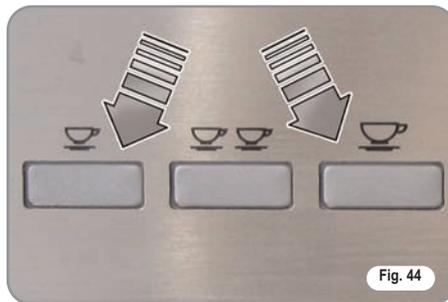


Fig. 44

until the display reads:

Please Wait  
Preset Data

### 9.4 HANDLING MANUAL COFFEE DELIVERY GROUP

This function makes it possible to activate the motor manually forming the automation of the manual coffee delivery group. Proceed as follows:

- Release voltage by turning the main switch off (OFF).
- Reinststate voltage by turning the main switch on (ON) and simultaneously pressing down on the arrow keys:

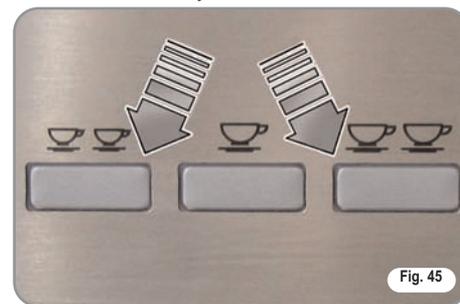


Fig. 45

until the display reads:

Movement Manual

**IMPORTANT:** When the machine is switched on, since the arrow key 4 is used to access this site, the piston will automatically start to move downwards.

- Press the arrow key 4 to move the piston **DOWNWARDS**.
- Press the arrow key 2 to move the piston **UPWARDS**.
- Release and reinststate voltage using the main switch to end the procedure.

## 10. CLEANING AND MAINTENANCE

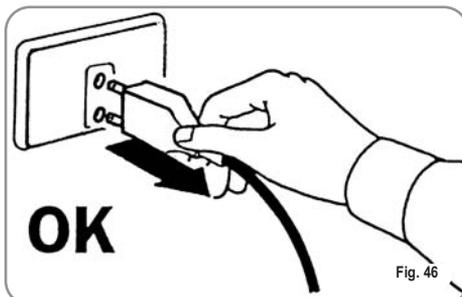
### 10.1 CLEANING THE OUTSIDE OF THE MACHINE

We recommend that you read this chapter with care before using the appliance. The appliance will remain in good condition if cleaned correctly and at regular intervals. Here we have listed some suggestions about how to clean individual surfaces delicately and efficiently.



#### CAUTION

Before carrying out any cleaning operations, set the machine to the "O" energy level, (machine switched off and plug removed from the mains).



#### CAUTION

Never use steam-cleaning or pressurised appliances to clean the machine.



#### CAUTION RISK OF BURNS OR SCALDING

Leave the machine to cool at least to its average temperature before cleaning.



#### CAUTION RISK OF INTOXICATION.

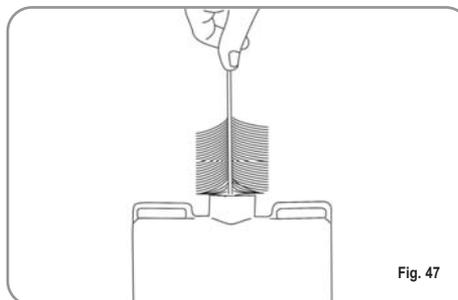
Follow the instructions for use supplied with all detergents.

These detergents can be ordered from the Küppersbusch After-sales Service.

**CLEANING THE CASING:** Clean the casing inside and out, using a soft damp cloth. Clean the water-dispensing nozzle after every use.

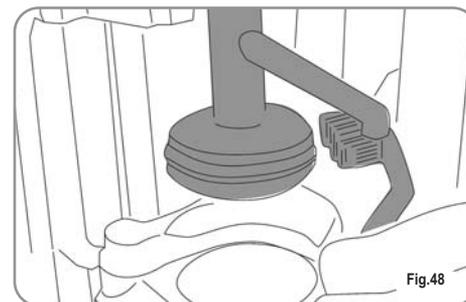
**NEVER USE THE FOLLOWING UNDER ANY CIRCUMSTANCES:** Aggressive or whitening products such as, for example, those containing active oxygen, chlorine or other corrosive ingredients. Cleaning products that scratch, such as wire wool, plastic scourers or other items with abrasive surfaces.

**CLEANING THE WATER TANK:** Only appliances not connected to the mains water have a water tank. This must be rinsed daily and refilled with fresh water. Only fill the tank with fresh, clean water. Never put milk, sparkling water or other liquids into the tank.



#### CLEANING THE WORK AREA:

- Remove the drip container.
- Remove the grille over the drip container.
- Release the outer door.
- Open the outer door and carefully clean the steel, taking care not to scratch it.
- Open the inside door to make it easier to remove the coffee grounds container.
- Remove the coffee grounds that have deposited in the area of the dispenser.
- Remove the coffee grounds container and clean it carefully, taking care not to scratch the steel.
- Use a brush to remove any encrusted coffee and residues from the gasket, piston and infusion group area.



## 10.2 CLEANING THE DELIVERY UNIT AND THE MILK FOAMER

**NOTE:** Follow the instructions on the label applied on the inside of the front door.



Fig. 49

**NOTE:** Before starting the washing cycle check and refill the level of water in the water tank.

The machine is equipped to wash the dispensing unit with special tablets (**puly caff**) and the milk circuit with liquid detergent (**puly milk**). The machine will begin a wash cycle that consists of hot water deliveries alternated with pauses. The whole cycle lasts approximately 4 minutes.

We recommend that you carry out a **WASHING CYCLE** at least once a day using special cleansers.



**CAUTION**  
RISK OF INTOXICATION.

We remind you not to interrupt a washing cycle using detergent tablets once started, otherwise detergent residues may remain inside the machine.

In order to execute the washing procedure proceed as follows:

- Position a container with water beside the machine.
- Put the suction tube inside it.
- Add the specific cleaning product (20 ml [0.005 Gal] of **Puly Milk**).



Fig. 50

- Press the following key:



- Keep pressing down on the key for about 5 seconds until the display reads:

Clean

- Open the ground coffee conveyor hatch.
- Insert the cleanser tablet (**puly Caff**) and close the hatch.



Fig. 51

- Press the following key:



The display will read:

Detergent press  
deca



**WARNING**

If the **DECAFFEINATED** key is not pressed, after about 20 seconds the machine will automatically continue the washing cycle.

**NOTE:** During the washing cycle the dose keys are disabled.

- Afterwards the rinsing procedure will begin and the display will read:

Rinse

Reposition a container only with water in it.

**NOTE:** During the washing and rinsing cycles keeping a container under the delivery unit is advisable or empty the water collector once the wash and rinse cycles have been completed.

### 10.3 REINSTATING AN INTERRUPTED WASHING CYCLE

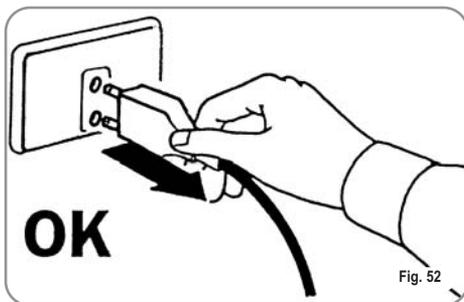
- Should the washing cycle be interrupted by electricity failure, when the appliance is next turned on the unit will be in rest position and the display will read:

Please Clean

### 10.4 CLEANING THE MILK FOAMER

**NOTE:** Follow the instructions applied on the label on the inside of the front door too.

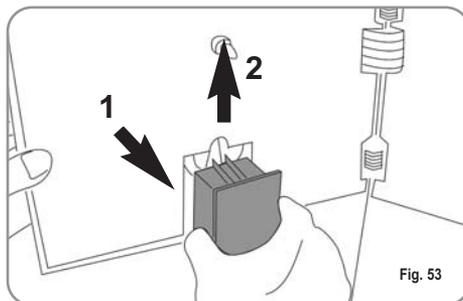
- Set the machine to the "0" energy level.



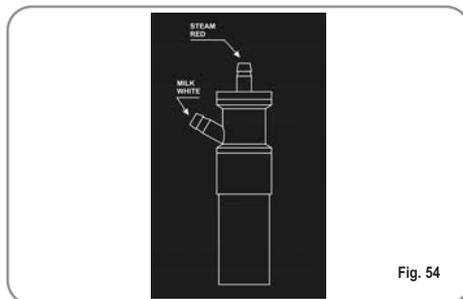
- Open the door at the front and then the inside door.

**IMPORTANT:** Proceed with caution.

- Remove the whole infusion group (1) (**do not pull it downwards**).
- Extract the milk foamer from the delivery group by sliding it upwards (2).



- Disconnect all the tubes attached to it.
- Disassemble the milk foamer and wash it carefully.



**NOTE:** If the pause between one cappuccino and another is over one hour long, it is advisable to wash the milk foamer by fishing the milk suction tube in hot water rather than in milk.

- To reassemble proceed inversely, attaching the milk foamer tubes properly.

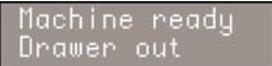
**NOTE:** To make the reassembling procedure easier, an explanatory label has been attached to the front door.

- Clean the drop collector (see paragraph THE DROP COLLECTING TRAY GRID).

# 11. STANDARD SETTING TABLE

BEVERAGE	WATER VOLUME	GRINDING TIME	MILK TIME	PRE-BREWING	TAMPING	NUMBER
	(cc)	(sec)	(sec)			
Ristretto	40	7		No	Yes	
2 Ristretto	80	9		No	No	
Espresso	50	7		No	Yes	
2 Espresso	100	9		No	No	
Caffè	60	7		No	Yes	
2 Caffè	120	9		No	No	
Caffe Creme	100	7		No	No	
2 Caffe Creme	200	9		No	No	
Cappuccino	50	7	12	No	Yes	
Big Cappuccino	60	7	15	No	Yes	
Macchiato	50	7	12	No	Yes	
Caffelatte	60	7	12	No	Yes	
Milk			15			
Hot Water			20			
Steam			55			
Grounds number						20
Milk cleaning warning						00
Clean warning						00
Group setting						1,8 (sec)
Coffee temperature						98 (°C)
Steam temperature						125 (°C)
Water filter						00
Grinder setting						00
Shut down clean						No
Password						
Smart Card						No
Energy Saving						00
Water hardness°Fr						00

## 12. MACHINE FUNCTIONS MESSAGES

DISPLAY	CAUSA	EFFECT	SOLUTION	NOTE
<b>GROUND DRAWER FULL</b> 	Grounds drawer full. The number of coffee grounds in the drawer has reached the number set during programming stage.	Keys delivering coffee based drinks are blocked.	Pull out the grounds drawer and empty it into a garbage bag. Put the drawer back into place, when the display reads:  	
<b>GROUND DRAWER OUT OF PLACE</b> 	Grounds drawer out of place.	Keys delivering coffee based drinks are blocked.	Insert the grounds drawer into its special slot.  Should this alarm turn on during the delivery of a coffee based drink: <ul style="list-style-type: none"> <li>• up until brewing, the alarm is displayed but the drink will be delivered;</li> <li>• after brewing, the cycle in progress will be suspended. The coffee cycle will recommence only when the drawer has been put back in its place.</li> </ul> Should this alarm turn on during the group movement phase: <ul style="list-style-type: none"> <li>• the movement will be interrupted</li> </ul> When the drawer is back in its place, the reset group will be repeated.	
<b>FRONT PANEL POSITION</b> 	Front panel open.	The machine functions are blocked.	Close the front panel.	

DISPLAY	CAUSE	EFFECT	SOLUTION	NOTE
<p><b>WASHING CYCLE IS NEEDEDGIO</b></p> <p>Clean Warning</p>	The set number of cycles programmed before washing, has been exceeded.	The message will appear on the display but the machine will continue to deliver drinks.	Do a washing cycle (see paragraph WASHING THE DELIVERY UNIT AND MILK FOAMER).	
<p><b>WASHING THE MILK CIRCUIT IS NEEDED</b></p> <p>MilkCleanWarning</p>	The set number of hours programmed from time of last milk based drink before washing, has been exceeded.	The message will appear on the display but the machine will continue to deliver drinks.	Perform a washing cycle for the milk foamer only. As in the case of a complete washing cycle, you must keep the key pressed down for 5 seconds without, however, inserting cleanser tablets for this group's washing. (See only points 1,2,3,4 of the paragraph 'WASHING THE DELIVERY UNIT AND MILK FOAMER').	
<p><b>SHUT DOWN CLEAN</b></p> <p>ShutDown Clean Press Enter</p>	An end of service wash was set for the delivery unit during the programming stage.	An end of service wash must be performed before the machine is switched off.	Press the ENTER key as shown on the display. The machine will automatically perform an end of service wash, dispensing approx. 50cm <sup>3</sup> (3.0512 cu in) of water and will then switch off.	
<p><b>NEED FOR DE-SCALING CYCLE</b></p> <p>Please Decalcification</p>	The number of litres after which a de-scaling cycle is required has been exceeded.	This message is displayed but the machine will continue to dispense drinks.	Carry out a de-scaling cycle (SEE the relevant section entitled "DE-SCALING CYCLE").	

## 13. MACHINE BLOCK ALARM MESSAGES

DISPLAY	CAUSE	EFFECT	SOLUTION	NOTE
<b>UPPER PISTON MOTOR GROUP ALARMORE</b> 	During the group handling phase, the upper piston exceeded maximum set time by 10 seconds before recognizing motor pickup.	The control unit will halt whatever cycle is on by turning off both the movement actuator and those for drink delivery; the operator will not be able to make selections on the keyboard.	Open and close the machine door.	If the alarm reappears after the second time of taying, call the Service Technician.
<b>HEATER FILLING ALARM</b> 	The heater filling stage has exceeded the 3 minute maximum time; the probe level is uncovered.	The machine will stop.		If the alarm reappears after the second time of taying, call the Service Technician.
<b>TURBINE ALARM</b> <p>On registering the alarm, the control unit will display a message about the drink in progress with the error message corresponding to the function. For example:</p> 	The volume counter will not send any impulses to the control unit for 5 seconds.	The delivery will continue for up to 60 seconds or for as long as any of the coffee based drink keys are pressed.	Open and close the machine door. The control unit will repeat the machine starting up procedure.	<p>In case the alarm persists, the machine can be used as a manual appliance.</p> <ul style="list-style-type: none"> <li>• Press the selected key to start the dosing;</li> <li>• Once the desired dose has been delivered in the cup, press the same key to halt the dose being delivered.</li> </ul> <p>Call the Service Technician.</p>
<b>WATER TANK EMPTY ALARM</b> 	The water tank is empty.	The coffee will not be delivered and the dosing will be halted while in progress.	Fill the water tank.	Use the Hot Water key to eliminate any air bubbles.

DISPLAY	CAUSE	EFFECT	SOLUTION	NOTE
<b>CLEANING FILTER ALARM</b> 	The volume counter has reached the number of litres of deliverable water set during programming phase.	Coffee will not be delivered; the dose will not be halted or it is variable.	Regenerate cleaning filter salts. To erase the alarm see paragraph on 'RESETTING CLEANING FILTER LITRE COUNTER'.	This alarm will not halt delivery. The cleaning filter alarm can be eliminated by programming the number of litres to zero (see paragraph on 'PROGRAMMING').
<b>TEMPERATURE PROBE MALFUNCTION ALARM</b>  	One of the two temperature probes is broken.	Coffee will not be delivered.	Substitute the broken probe.	This alarm blocks all deliveries.
<b>COFFEE QUANTITY ALARM</b> 	Too much coffee.	Coffee will not be delivered and an ejection cycle will be effected.	Reduce the quantity of coffee.	