

AURELIA WAVE S-V

IT LIBRETTO ISTRUZIONI (Istruzioni Originali)

EN USER HANDBOOK (Translation of the Original Instructions)

FR MANUEL D'INSTRUCTIONS (Traduction des Instructions Originales)



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EN SAFETY INDICATIONS

- The present manual is an integral and essential part of the product and is to be delivered to the user. Carefully read all warnings in the manual as they provide important information required to install, use and maintain the unit safely. Keep this manual in a safe place for further consultation.
- This unit must only be used for the purposes described in the present manual. The manufacturer cannot be held responsible for any damages caused by improper, mistaken and unreasonable use.
- Before using the machine, read this manual in its entirety or, at the very least, read the safety and set up instructions.
- The appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Children must not play with the appliance. Cleaning and maintenance must not be carried out by children unless supervised.
- After having removed the packaging, make certain that the unit is not damaged in any way. If you have any doubts, do not use the unit and contact a professionally qualified person. Always keep all packaging (plastic bags, polystyrene foam, nails, etc..) out of the reach of children as they are a potential source of danger and never loiter the environment with such materials.
- The machine is can be installed in staff kitchen areas in shops, offices and other working environments, farm houses by clients in hotels, motels and other residential type environments bed and breakfast type environments.
- The device can be installed only in places where the use and maintenance is limited to qualified personnel.
- The appliance must not be installed where it may be used water jets.
- The noise level of the machine is less than 70db.
- To facilitate aeration of the unit, position the aeration portion of the machine 15 cm from walls or other machinery.
- Remember that to install, maintain, unload and regulate the unit, the qualified operator must always wear work gloves and safety shoes.
- Before turning on the unit make certain that the rating indicated on the label matches the available power supply. The nameplate can be seen inside the machine when removing the water collection tray. The machine must be installed according to the applicable federal, state and local standards (codes) in force with regard to plumbing systems including back-flow prevention devices. For this reason, the plumbing connections must be carried out by a qualified technician. The warranty expires if the characteristics of the power supply do not correspond to the nameplate data.
- When installing the device, it is necessary to use the parts and materials supplied with the device itself. Should it be necessary to use other parts, the installation engineer needs to check their suitability for use in contact with water

for human consumption. The installer must Make the hydraulic connections respecting the rules of hygiene and water safety to environmental protection in force in the place of installation. So for the hydraulic plant contact an authorized technician. Always utilise the new hose supplied for connection to the water supply. Old hoses must not be utilised.

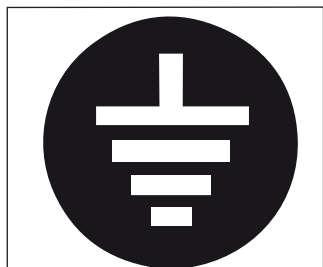
- On installation, the qualified electrician must fit a circuit breaker switch as foreseen by the safety norms in force that has a contact open distance that permits the complete disconnection under conditions of overload category III. For Australia, the above must be done according to the AS / NZS 3000 installation standard.
- In case of installation in kitchens, connect the equipotential conductor to the terminal on the machine indicated by the symbol ▽.



[symbol IEC 60417 - 5021

(2002-10)]

equipotentiality



- The manufacturer cannot be held responsible for any damages incurred if the system is not grounded.

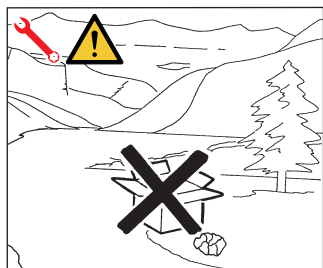
For electrical safety, this machine requires a ground system. Contact a technically certified electrician who must check that the line electrical capacity is adequate for the maximum capacity indicated on the unit label.

- There are some basic rules for the use of any electrical appliance. In particular:
 - Never touch the unit with wet hands or feet;
 - Never use the unit with bare feet;
 - Never use extension cords in areas equipped with baths or showers;
 - Never pull on the power supply cord to unplug the unit;
 - Never leave the unit exposed to atmospheric agents (rain, direct sunlight, etc..);
 - Never let children, unauthorized personnel or anyone who has not read this manual operate the unit.
- The qualified electrician must also check that the section of the installation's cables is large enough for the absorbed power of the appliance.
- Never use adapters, multiple jacks or extension cords. When such items prove absolutely necessary, call in a qualified electrician.
- To prevent dangerous overheating, it is advisable to fully extend the power supply cord. Never block the intake and/or heat dissipation grills, in particular those for the cup warmer.
- The user must never replace the unit's power supply cord. If this cord is damaged, turn off the unit and have it replaced by a professionally qualified technician.

- Should it be necessary to replace the power cord, this replacement operation must only be performed by an authorized service centre or by the manufacturer.
- The device needs to be supplied with water that is suitable for human consumption and compliant with the regulations in force in the place of installation. The installation engineer needs confirmation from the owner/manager of the system that the water complies with the requirements and standards stated above.
- For machines connected to the mains water supply, the minimum pressure must be 2 bar and the maximum pressure for correct machine operation must not exceed 4 bar.
- The operating temperature must be within the range of $[+5, +30]^{\circ}\text{C}$.
- At the end of installation, the device is switched on and taken to rated operating conditions, leaving it in a state in which it is “ready for operation”.
- After reaching the “ready for operation” condition, the following dispensing operations are carried out:
 - 100% of the coffee circuit through the coffee dispenser (for more than one dispenser, this is divided equally);
 - 100% of the hot water circuit through the water dispenser (for several dispensers it is divided equally).
 - Open the steam outlet for 1 minute.

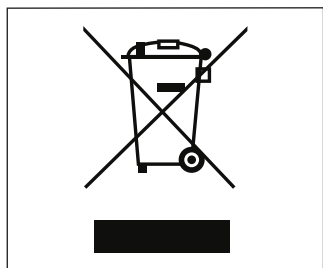
At the end of installation, it is good practice to draw up a report of the operations.

- It is forbidden to leave the machine switched on without the presence and surveillance of a qualified operator. Simonelli Group is not responsible for damages caused by failure to comply with this prohibition.
- When adding the coffee, the operator must never put his hands into the container.
- Be extremely careful when using the steam nozzle. Never place your hands under the nozzle and never touch it right after use.
- Before cleaning the unit follow the instructions given in this manual carefully.
- Once started the washing machine, do not interrupt, the detergent residue may remain inside the delivery unit.
- In case of breakdown or poor function, turn off the unit. Never tamper with the unit. Contact only professionally qualified personnel. Only the manufacturer or an authorized service center can make repairs and only using original spare parts. Non compliance with the above can compromise machine safety.
- In case of fire, disconnect power to the machine by turning off the main switch. Its absolutely avoid to extinguish the fire with water while power to the machine is on.
- Before performing any sort of maintenance, the authorized technician must turn off the unit and unplug it from the mains.
- When the machine is left unattended for a long period, close the water inlet tap.



- Should you decide to stop using this type of unit, we suggest you render it inoperable by unplugging it and cutting the power supply cord.
- Never dispose of the machine in the environment: to dispose of the machine, contact an authorized center or contact the manufacturer for pertinent indications.

INFORMATION TO THE USERS



Under the senses of the Directives/ Guidelines 2011/65/EU concerning the reduction of the use of dangerous substances in electric and electronic equipment, as well as the disposal of wastes“.

The symbol of the crossed large rubbish container that is present on the machine points out that the product at the end of its life cycle must be collected separately from the other wastes. The user for this reason will have to give the equipment that got to

its life cycle to the suitable separate waste collection centres of electronic and electro-technical wastes, or to give it back to the seller or dealer when buying a new equipment of equivalent type, in terms of one to one.

The suitable separate waste collection for the following sending of the disused equipment to recycling, the dealing or handling and compatible environment disposal contributes to avoid possible negative effects on the environment and on the people's health and helps the recycling of the materials the machine is composed of. The user's illegal disposal of the product implies the application of administrative fines as stated in Law Decree n.22/1997” (article 50 and followings of the Law Decree n.22/1997).

PREPARATION BY THE PURCHASER

- Preparation of the installation site.
The purchaser must prepare the surface on which the machine will stand suitable to support the machine weight (see the installation chapter).
- Electrical requirements.
The mains power installation must comply with the safely regulations and standards in force in the country of installation and must include an efficient earth system. An omnipolar cut-off device must be installed on the power line upstream of the machine.

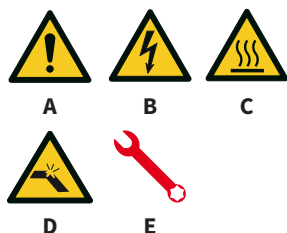


The power wires must be sized according to the maximum current required by the machine to ensure a total voltage loss under full load of less than 2%.

- Plumbing requirements.

Prepare a suitable drain and a mains that supply water a maximum hardness of 3/5 French degrees (60/85 ppm).

SYMBOLS



- A General hazard
- B Electrical shock hazard
- C Burns hazard
- D Hazard of damage to the machine
- E Operation reserved for the qualified technician, in compliance with current standards

RESIDUAL RISKS

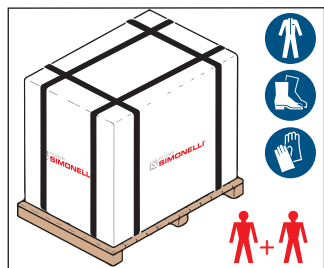
Although the manufacturer has provided mechanical and electrical safety systems, dangerous areas persist during the use of the machine:



- Coffee dispensing groups.
- Steam wand.
- Hot water wand.
- Cup warmer.

MACHINE RECEIVING

TRANSPORT



The machine is transported on pallets containing several machines inside cartons strapped to the pallet.

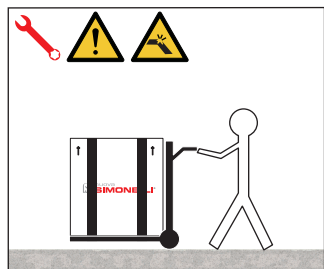
Operators performing any shipping or handling operations must wear gloves, safety shoes and overalls with elasticized cuffs.

The machine must be moved by 2 or more operators.



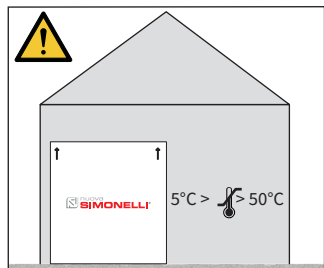
Failure to respect current safety regulations and standards on lifting and handling materials absolves the Manufacturer from all liability for possible damage to person or things.

MOVEMENTS



- Slowly lift the pallet about 30 cm from the ground and reach the loading area.
- After checking that there are no obstacles, things or people, proceed with the loading.
- Once you arrive at your destination, always with a suitable lifting device (e.g. forklift), after making sure that there are no things or people in the unloading area, take the pallet to the ground and move it about 30 cm from the ground, until to the storage area.

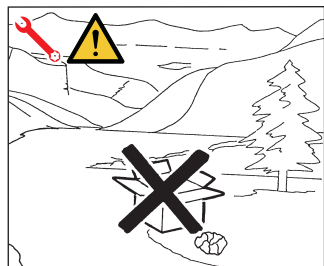
STORED



The package containing the machine must be stored away from atmospheric agents. Before performing the following operations, make certain that the load is in stable and will not fall when the straps are cut.

Wearing gloves and safety shoes, the operator must cut the straps and store the product. During this operation, see the product technical features for the weight of the machine being stored and proceed as necessary.

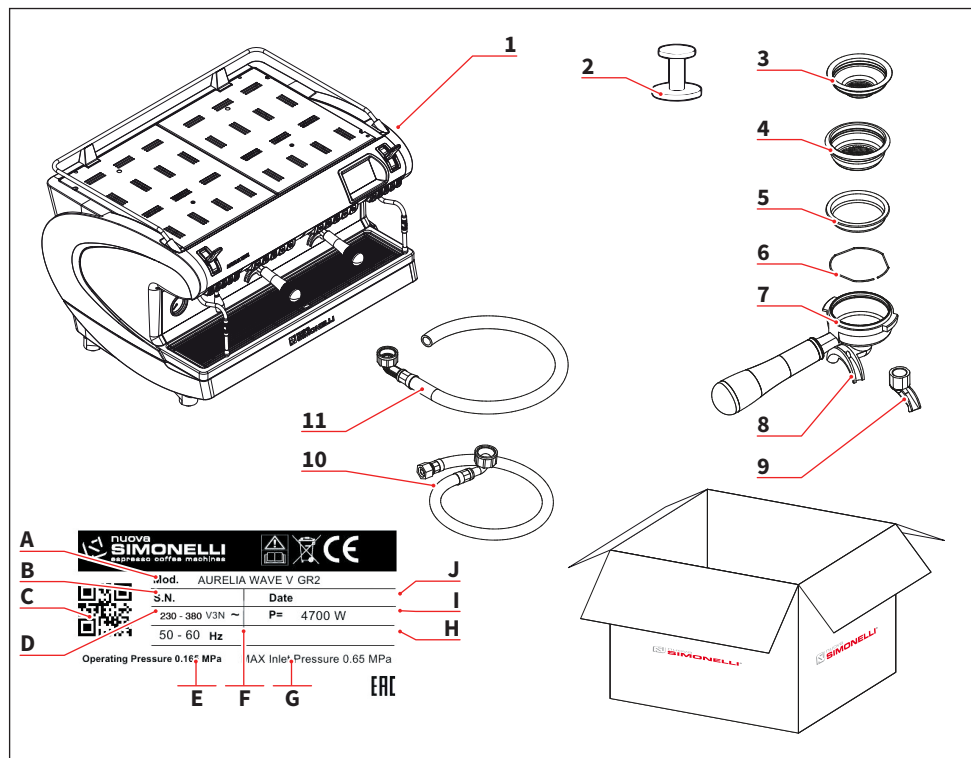
UNPACKING



Once the machine has been released from the pallet or container, do not pollute the environment with these items.

CONTENTS CHECK

Upon receipt of the box, check that the packaging is intact and visually undamaged. Inside the packaging must be the instruction manual and the relative kit. In case of damage or faults, contact your local dealer. For any communication, always communicate the serial number. The communication must be carried out within 8 days from the receipt of the machine.



- | | |
|---|----------------------|
| 1 Machine (example image) | A Model and version |
| 2 Coffee tamper (1 unit) | B Serial number |
| 3 Single filter (1 unit.) | C QR code |
| 4 Double filter (1 for each group) | D Power supply |
| 5 Blind filter (1 for each group) | E Operating pressure |
| 6 Spring (1 for each group) | F Frequency |
| 7 Filter-holder (group number + 1) | G Max inlet pressure |
| 8 Double delivery spout (1 for each group) | H Optional |
| 9 Single delivery spout (1 for each group) | I Power |
| 10 Filling tube 3/8" (1 da 1,5m, 1 da 0,5m) | J Production date |
| 11 Draining pipe 3/4" (1 unit) | |

1

INFORMAZIONI GENERALI GENERAL INFORMATION INFORMATIONS GÉNÉRALES

IT

CONSTRUTTORE:

SIMONELLI GROUP - Via E. Betti, 1 - Belforte del Chienti, Macerata (MC) - Italy

MACCHINA DA CAFFÈ MODELLO: AURELIA WAVE S - V

EN

MANUFACTURER:

SIMONELLI GROUP - Via E. Betti, 1 - Belforte del Chienti, Macerata (MC) - Italy

COFFEE MACHINE MODEL: AURELIA WAVE S - V

FR

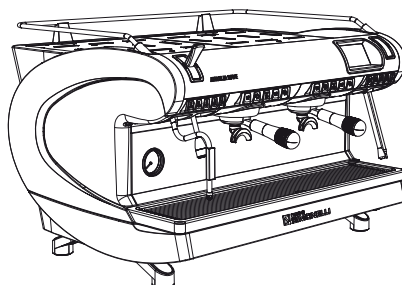
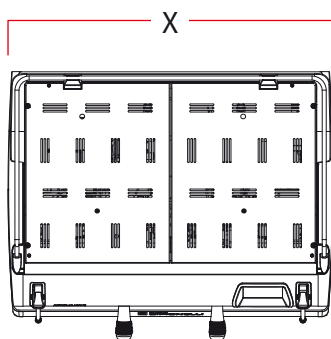
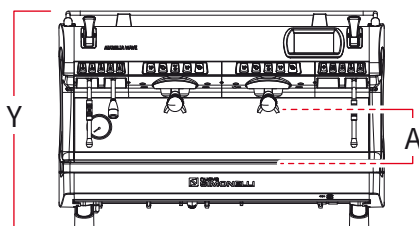
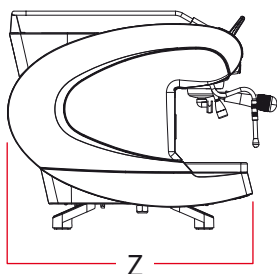
FABRICANT :

SIMONELLI GROUP - Via E. Betti, 1 - Belforte del Chienti, Macerata (MC) - Italie

MACHINE À CAFÉ MODÈLE : AURELIA WAVE S - V

2

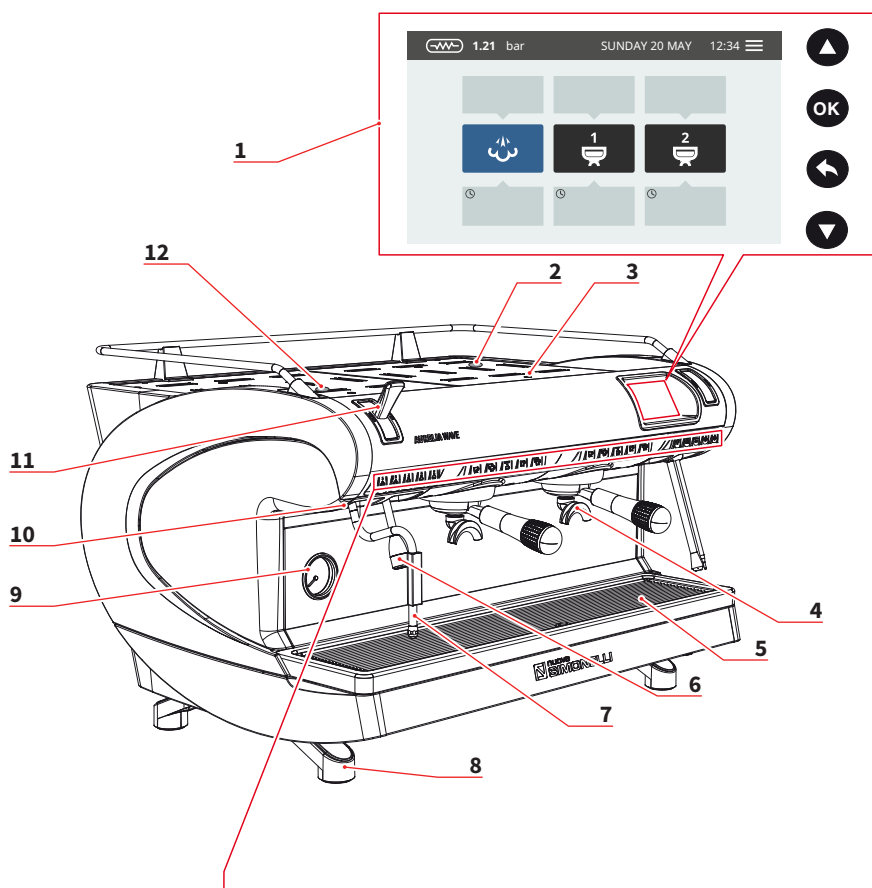
DATI TECNICI TECHNICAL DATA DONNÉES TECHNIQUES



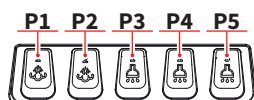
Versione Version Version		S		V		
Gruppi Groups Groupes		2	3	2	3	
Voltaggio Voltage Voltage		V	230/380		230/380	
Potenza (con scaldatatze) Power (with cup warmer) Puissance (avec chauffe-tasses)		W	5100	5900	5100	5900
Potenza (senza scaldatatze) Power (without cup warmer) Puissance (sans chauffe-tasses)		W	4700	5400	4700	5400
Capacità caldaia vapore Steam boiler capacity Capacité chaudière vapeur		l	14	17	14	17
Peso netto Net weight Poids net		kg/lb	78/172	92/203	78/172	92/203
Peso lordo Gross weight Poids brut		kg	84/105	102/225	84/105	102/225
Livello sonoro Noise level Niveau sonore		dB	<70		<70	
Dimensioni / Dimensions / Dimensions						
X	mm inch mm	802 31 9/16"	1032 40 10/16"	802 31 9/16"	1032 40 10/16"	
Y	mm inch mm	537 21 2/16"		537 21 2/16"		
Z	mm inch mm	605 23 13/16"		605 23 13/16"		
A	mm inch mm	135 - 180 5,3 - 7,1		135 - 180 5,3 - 7,1		

3

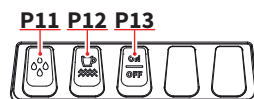
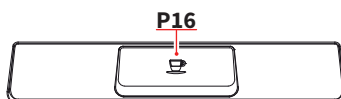
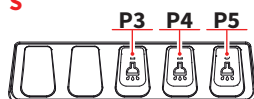
DESCRIZIONE MACCHINA MACHINE DESCRIPTION DESCRIPTION DE LA MACHINE



V



S



IT

- 1 Display touch screen
- 2 Regolatore Easycream (opt)
- 3 Scaldatazze
- 4 Gruppo erogazione
- 5 Griglia
- 6 Lancia acqua calda
- 7 Lancia vapore
- 8 Piedino macchina
- 9 Manometro
- 10 Led esterno
- 11 Leva vapore
- 12 Regolatore acqua calda

- P1 Vapore 1
- P2 Vapore 2
- P3 Acqua calda 1
- P4 Acqua calda 2
- P5 Acqua calda 3
- P6 1 caffè corto
- P7 2 caffè corti
- P8 Caffè continuo
- P9 1 caffè lungo
- P10 2 caffè lunghi
- P11 Lavaggio
- P12 ON/OFF scaldatazze
- P13 ON/OFF macchina
- P14 Vapore 1
- P15 Vapore 2
- P16 START/STOP caffè

EN

- 1 Touch screen display
- 2 Easycream regulator (opt)
- 3 Cup warmer
- 4 Dispensing group
- 5 Grid
- 6 Hot water wand
- 7 Steam wand
- 8 Machine feet
- 9 Pressure gauge
- 10 External led
- 11 Steam lever
- 12 Hot water regulator

- P1 Steam 1
- P2 Steam 2
- P3 Hot water 1
- P4 Hot water 2
- P5 Hot water 3
- P6 1 short coffee
- P7 2 short coffees
- P8 Continuously coffee
- P9 1 long coffee
- P10 2 long coffees
- P11 Washing
- P12 Cup warmer ON/OFF
- P13 Machine ON/OFF
- P14 Steam 1
- P15 Steam 2
- P16 Coffee START/STOP

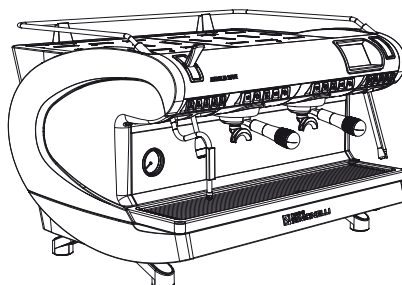
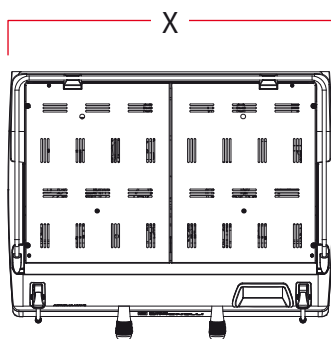
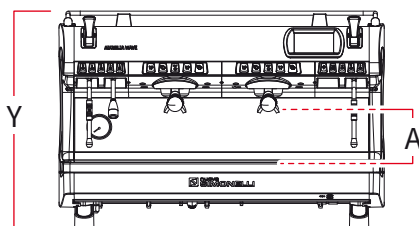
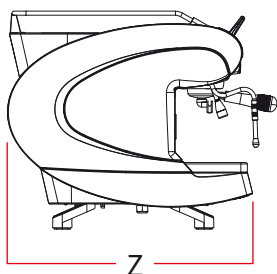
FR

- 1 Afficheur à écran tactile
- 2 Régulateur Easycream (opt)
- 3 Chauffe-tasses
- 4 Groupe de Distribution
- 5 Grille
- 6 Lance eau chaude
- 7 Lance vapeur
- 8 Pied machine
- 9 Manomètre
- 10 Led externe
- 11 Levier vapeur
- 12 Régulateur eau chaude

- P1 Vapeur 1
- P2 Vapeur 2
- P3 Eau chaude 1
- P4 Eau chaude 2
- P5 Eau chaude 3
- P6 1 café serré
- P7 2 cafés serrés
- P8 Café continu
- P9 1 café léger
- P10 2 cafés légers
- P11 Lavage
- P12 ON/OFF chauffe-tasses
- P13 ON/OFF machine
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- P15 Vapeur 2
- P16 START/STOP café

2

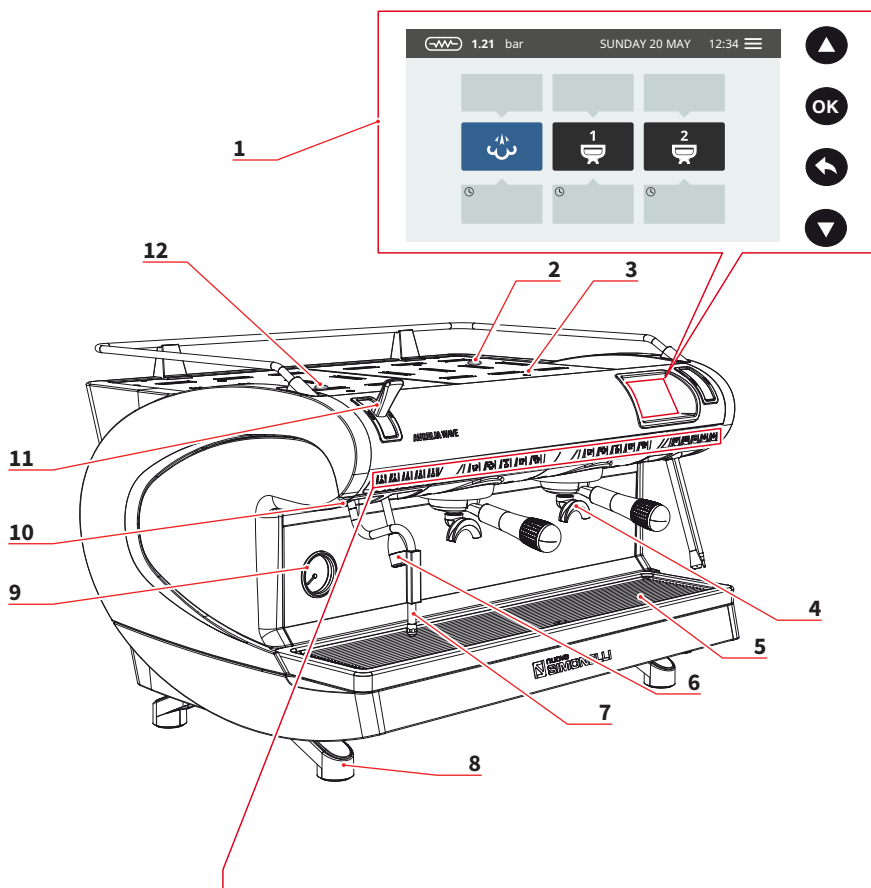
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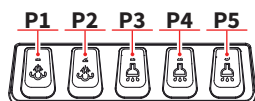
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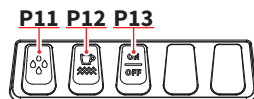
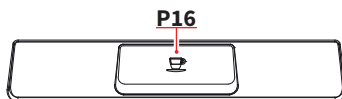
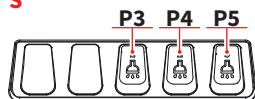
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- P15 Vapeur 2
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3.1
USO PREVISTO

- Macchina progettata e costruita rispettando quanto espresso nella dichiarazione di conformità.
- Deve essere utilizzata da professionisti del settore per l'erogazione di caffè, acqua e vapore.
- È stata prevista una zona per il preriscaldamento delle tazzine. Solo per questo utilizzo deve essere utilizzata, qualsiasi altro utilizzo è da considerarsi uso improprio e quindi pericoloso.

3.1
INTENDED USE

- Machine designed and built respecting what is expressed in the declaration of conformity.
- It must be used by professionals in the sector for the supply of coffee, water and steam.
- An area for the preheating of the cups has been provided. Only for this use must be used, any other use is to be considered improper use and therefore dangerous.

3.1
USAGE PRÉVU

- Machine conçue et construite conformément au contenu de la déclaration de conformité.
- Elle doit être utilisée par des professionnels du secteur pour la distribution de café, d'eau et de vapeur.
- Une zone est prévue pour le réchauffement des tasses. La machine doit être utilisée exclusivement dans ce but. Toute autre utilisation doit être considérée comme non conforme et donc dangereuse.

3.2 USO IMPROPRIO

In questo paragrafo sono elencate solo alcune situazioni di uso scorretto ragionevolmente prevedibile.

L'uso corretto della macchina deve rispettare quanto dichiarato nel presente manuale.

- Uso da operatori non professionisti.
- Uso di liquidi diversi da acqua potabile addolcita con durezza massima di 3/5° Francesi (60/85 ppm).
- Toccare con le mani i gruppi di erogazione.
- Introdurre nei portafiltri, cose o materiali diversi da caffè.
- Posizionare sullo scaldatazze altri oggetti diversi da tazze e tazzine.
- Appoggiare contenitori con liquidi sullo scaldatazze.
- Riscaldare bevande o altre sostanze non alimentari.
- Ostruire le griglie di areazione con panni o altro, o coprire lo scaldatazze con panni.
- Utilizzare la macchina bagnata.

3.2 IMPROPER USE

This chapter lists a number of reasonably foreseeable improper uses. The machine must, however, always be used in respect of the instructions given in this manual.

- Use by non-professional operators.
- Introduction of liquids other than softened drinking water with a maximum hardness of 3/5 French degrees (60/85 ppm).
- Touching the delivery areas with the hands.
- Introduction, into the filter holder, ground different than coffee.
- Placing objects other than cups on the cup warmer.
- Resting containers of liquid on the cup warmer.
- Heating drinks or other non-food substances.
- Covering the cup warmer with cloths.
- Obstructing the vents with cloths or other items.
- Using the machine if wet.

3.2 USAGE NON CONFORME

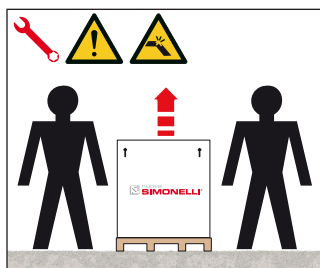
Ce paragraphe énumère seulement quelques situations d'usage incorrect raisonnablement prévisibles.

L'utilisation correcte de la machine doit respecter les indications de ce manuel.

- Utilisation par des opérateurs non professionnels.
- Utilisation de liquides autres que l'eau potable adoucie d'une dureté maximale de 3/5° français (60/85 ppm)
- Toucher les groupes de distribution avec les mains.
- Introduire dans les portefiltres des choses ou des matériaux autres que du café.
- Positionner sur le chauffe-tasses d'autres objets que des tasses ou des verres.
- Placer des récipients contenant des liquides sur le chauffe-tasses.
- Réchauffer des boissons ou d'autres substances non alimentaires.
- Obstruer les grilles d'aération avec des chiffons ou autre, ou couvrir le chauffe-tasses avec des chiffons.
- Utiliser la machine mouillée.

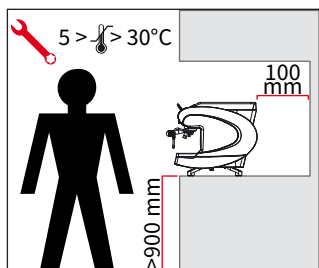
4

INSTALLAZIONE INSTALLATION INSTALLATION



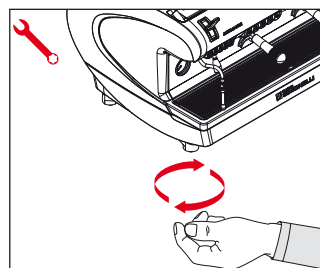
IT

Per sollevare la macchina sono necessarie almeno 2 persone.



EN

To lift the machine are necessary 2 or more operators.



FR

Au moins 2 personnes sont nécessaires pour soulever la machine.

4.1 POSIZIONAMENTO

Prima di installare la macchina, controllare che l'area adibita sia compatibile con le dimensioni d'ingombro e il peso della stessa.

- Posizionare la macchina su un piano orizzontale alto almeno 900 mm da terra.
- Mantenere almeno 100 mm attorno alla macchina per una corretta ventilazione.
- Regolare la macchina agendo sui piedini.

4.1 POSITIONING

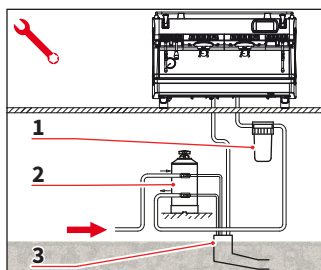
Before installing the machine, make sure the area where it will be installed is compatible for the size and weight of the machine.

- Position the machine on a horizontal plane at least 900 mm high from the ground.
- Keep at least 100 mm around the machine for proper ventilation.
- Adjust the machine by acting on the feet.

4.1 POSITIONNEMENT

Avant d'installer la machine, vérifier que la surface utilisée soit compatible avec les dimensions d'encombrement et le poids de la machine.

- Positionner la machine sur une surface horizontale à une hauteur d'au moins 900 mm du sol.
- Laisser au moins 100 mm autour de la machine pour garantir une bonne ventilation.
- Nivelier la machine en agissant sur les pieds de réglage.



4.2 ALLACCIAMENTO IDRICO

  Evitare strozzature nei tubi di collegamento. Verificare che lo scarico sia in grado di eliminare gli scarti. È vietato utilizzare tubi di collegamento già usati in passato. La manutenzione dei filtri è a carico dell'acquirente.

- 1 Filtro a maglia
- 2 Addolcitore
- 3 Scarico 50 mm

Non mantenere l'acqua entro le dovute specifiche comporta il decadimento della garanzia.

SPECIFICHE ACQUA

- Durezza totale 50-60 ppm (parti per milione).
- Pressione rete idrica tra 2 e 4 bar (acqua fredda).
- Flusso minimo: 200 l/ora
- Filtrazione inferiore a 1.0 micron.
- Residuo fisso (tds: total dissolved solids) tra 50 e 250 ppm.
- Alcalinità tra 10 e 150 ppm.
- Cloro inferiore a 0,50 mg/l.
- ph tra 6,5 e 8,5.

4.2 WATER CONNECTION

  Avoid throttling in the connecting tubes. Assess that the drain pipe is able to eliminate waste. It is forbidden to use connecting pipes already used in the past. Filter maintenance is the responsibility of the purchaser.

- 1 Mesh filter
- 2 Softener
- 3 Drain 50 mm

Failing to maintain water into the correct levels will void the warranty.

WATER SPECIFICATIONS

- Total hardness 50-60 ppm (parts per million).
- Water line pressure between 2 – 4bar and water to be cold.
- Min flow rate: 200 l/hr.
- Filtration level below 1.0 micron.
- tds (total dissolved solids) level between 50 – 250 ppm.
- Alkalinity level between 10 – 150 ppm.
- Chlorine level less than 0.50 mg/l.
- ph level between 6.5 and 8.5.

4.2 BRANCHEMENT À L'ARRIVÉE D'EAU

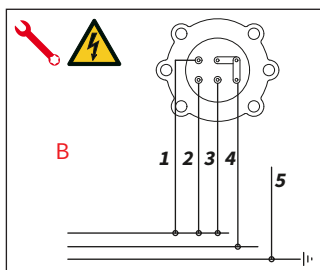
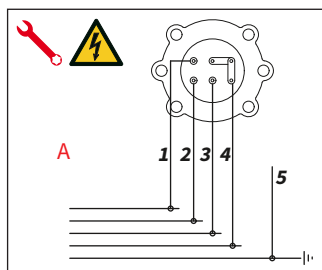
  Éviter les étranglements des tubes de connexion. Vérifier que l'évacuation soit en mesure d'éliminer les rebuts. Il est interdit d'utiliser des tubes de raccordement déjà utilisés dans le passé. L'entretien des filtres est à la charge de l'utilisateur.

- 1 Filtre à maille
- 2 Adoucisseur
- 3 Evacuation Ø 50 mm

Si l'eau ne répond pas aux spécifications requises, la garantie sera annulée.

CARACTÉRISTIQUES DE L'EAU

- Dureté totale 50-60 ppm (parties par million).
- Pression du réseau d'eau entre 2 et 4 bar (eau froide).
- Débit minimum : 200 l/heure
- Filtration inférieure à 1.0 micron.
- Résidus fixes (tds : total des solides dissous) entre 50 et 250 ppm.
- Alcalinité entre 10 et 150 ppm.
- Chlore inférieur à 0,50 mg/l.
- ph entre 6,5 et 8,5.



IT

4.3 ALLACCIAMENTO ELETTRICO

Prima di allacciare la macchina a una rete elettrica verificare che i dati indicati sulla targa della macchina corrisponda a quello della rete.

SPECIFICHE ELETTRICHE

- A** 380 V - 3 fasi + neutro
B 230 V - monofase

- 1** Nero
2 Grigio
3 Marrone
4 Blu
5 Giallo-verde

EN

4.3 ELECTRICAL CONNECTION

Prior to connecting the machine to the electrical mains, assess that the voltage shown on the machine's data plate corresponds with that of the mains.

ELECTRICAL SPECIFICATIONS

- A** 380 V - 3 phases voltage + Neutral
B 230 V - monophase voltage

- 1** Black
2 Gray
3 Brown
4 Blue
5 Yellow - green

FR

4.3 BRANCHEMENT ÉLECTRIQUE

Avant de brancher a machine à un réseau électrique, vérifier que le voltage indiqué sur la plaquette des données de la machine corresponde à celle de votre réseau.

CARACTÉRISTIQUES ÉLECTRIQUES

- A** 380 V - 3 phases + neutre
B 230 V - monophasé

- 1** Noir
2 Gris
3 Marron
4 Bleu
5 Jaune-vert

IT

4.4 OPERAZIONI PRELIMINARI

Al termine dell'installazione, il dispositivo viene attivato e portato fino alla condizione nominale di lavoro lasciandolo in condizioni di "pronto al funzionamento".

Dopo il raggiungimento dello stato di "pronto al funzionamento" si effettuano le seguenti erogazioni:

- 100% del circuito caffè attraverso l'erogatore caffè (per più erogatori si divide in uguale misura);
- Apertura dell'uscita vapore per 1 minuto;
- Svuotamento completo della caldaia vapore. Ripetere l'intera operazione almeno 3 volte.

Al termine dell'installazione sarebbe buona regola stilare un rapporto di quanto effettuato.

EN

4.4 PRELIMINARY OPERATIONS

At the end of installation, the device is switched on and taken to rated operating conditions, leaving it in a state in which it is "ready for operation".

After reaching the "ready for operation" condition, the following dispensing operations are carried out:

- 100% of the coffee circuit through the coffee dispenser (for more than one dispenser, this is divided equally);
- Open the steam outlet for 1 minute;
- Complete emptying of the steam boiler. Repeat this operation at least 3 times.

At the end of installation, it is good practice to draw up a report of the operations.

FR

4.4 OPÉRATIONS PRÉLIMINAIRES

Au terme de l'installation, le dispositif doit être actionné jusqu'à ce qu'il atteigne la condition nominale de travail en le laissant en condition de "prêt au fonctionnement".

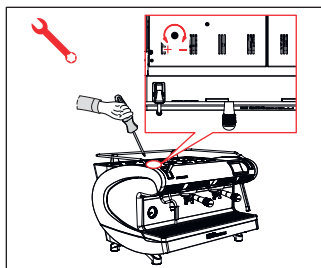
Lorsqu'on atteint la condition "prêt au fonctionnement", effectuer les distributions suivantes:

- 100% du circuit café à travers le distributeur de café (pour plusieurs distributeurs, diviser en mesures égales);
- Ouverture de la sortie vapeur pendant 1 minute;
- Vidange totale de la chaudière vapeur. Répéter toute l'opération au moins 3 fois.

Au terme de l'installation, il serait préférable de rédiger un rapport des opérations effectuées.

5

REGOLAZIONI DEL TECNICO QUALIFICATO QUALIFIED TECHNICIAN ADJUSTMENTS RÉGLAGES DU TECHNICIEN QUALIFIÉ



IT

  Le operazioni di seguito descritte devono essere svolte solo da tecnici specializzati.

Il Costruttore non risponde di alcun danno a cose o persone derivante da una mancata osservanza di quanto sopra detto.

EN

  The operations described below must be carried out only by specialized technicians.

The Manufacturer is not responsible for any damage to things or persons deriving from a failure to comply with the above.

FR

  Les opérations décrites ci-dessous doivent être effectuées exclusivement par des Techniciens Qualifiés.

Le Fabricant ne répond pas des dommages aux personnes ou aux choses dérivant du non-respect des prescriptions de sécurité indiquées dans ce manuel.

5.1 REGOLAZIONE ECONOMIZZATORE ACQUA CALDA

 Operazione eseguibile anche a macchina accesa.

Agire con un cacciavite sulla vite posta nella parte superiore della macchina:

- Ruotare in senso ORARIO per DIMINUIRE la temperatura dell'acqua calda;
- Ruotare in senso ANTIORARIO per AUMENTARE la temperatura dell'acqua calda.

5.1 HOT WATER ECONOMISER ADJUSTMENT

 Operation carried out with the machine turned on.

Act with a screwdriver on the screw located at the top of the machine:

- Turn the adjustment screw CLOCKWISE to DECREASE the temperature of the hot water.
- Turn the adjustment screw ANTICLOCKWISE to INCREASE the temperature of the hot water.

5.1 RÉGLAGE ÉCONOMISEUR EAU CHAUDE

 Cette opération peut être effectuée même si la machine est allumée.

Agir avec un tournevis sur la vis située sur la partie supérieure de la machine :

- Tourner vers la DROITE pour DIMINUER la température de l'eau chaude ;
- Tourner vers la GAUCHE pour AUGMENTER la température de l'eau chaude.

IT



L'operatore deve prima di iniziare la lavorazione, accertarsi di aver letto e ben compreso le prescrizioni di sicurezza di questo manuale.

6.1 ACCENSIONE/ SPEGNIMENTO DELLA MACCHINA



• Premere "I" per accendere la macchina.

• Premere "O" per spegnere la macchina.



Nel caso in cui l'autodiagnosi indichi anomalie o guasti, l'operatore NON DEVE intervenire; contattare il Centro di Assistenza.

Versione V

Sul display:

- Illuminato: compare la versione del firmware per circa 1 secondo.
- Non illuminato: compare la scritta OFF.

Versione S

- Lo stato di macchina in funzione viene indicato dalla spia (P12).

La macchina non è operativa, in quanto l'interruttore generale permette solo l'alimentazione della scheda elettronica.



In caso di manutenzione alla scheda elettronica, spegnere la macchina tramite l'interruttore generale esterno o scollegare il cavo di alimentazione.

EN



Before starting to use the appliance, the operator must be sure to have read and understood the safety prescriptions contained in this booklet.

6.1 SWITCHING THE MACHINE ON/OFF



• Press "I" to switch on the machine.

• Press "O" to switch off the machine.



If the self-diagnostics report anomalies or failures, the operator MUST NOT intervene. Please contact the Assistance Centre.

Version V

On the display:

- Illuminated: appear the firmware version for about 1 second.
- Not illuminated: appear the message OFF.

Version S

The operating state of the machine is indicated by the indicator light (P12).

The machine is not operational, since the main switch only powers the electronic card.



For electronic card maintenance, turn the machine off by means of the external main switch or disconnect the plug.

FR



Avant de commencer à travailler, l'opérateur doit avoir lu et compris toutes les prescriptions de sécurité indiquées dans ce manuel.

6.1 MARCHE/ ARRÊT DE LA MACHINE



• Appuyer sur la touche « I » pour allumer la machine.

• Appuyer sur la touche « O » pour éteindre la machine.



Si l'autodiagnostic indique des anomalies ou des défauts, l'opérateur NE DOIT PAS intervenir; contacter le centre d'assistance.

Version V

Sur l'afficheur :

- Éclairé: La version du firmware s'affiche pendant environ 1 seconde.
- Non éclairé: OFF apparaît.

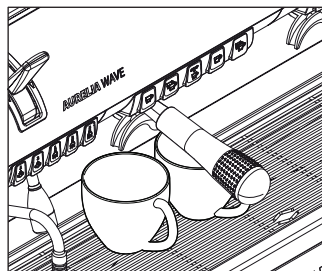
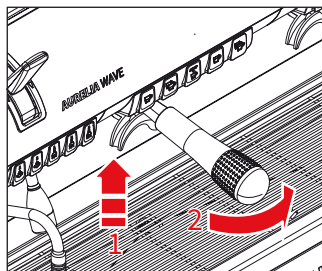
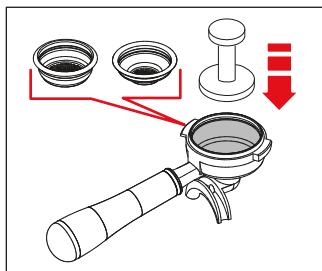
Version S

• L'état de la machine en fonctionnement est indiqué par le voyant lumineux (P12).

La machine n'est pas opérationnelle car l'interrupteur général permet seulement l'alimentation de la carte électronique.



En cas de manipulation de la carte électronique, éteindre la machine à l'aide de l'interrupteur général et débrancher le câble d'alimentation.



IT

6.2 EROGAZIONE CAFFÈ

Dopo aver messo a punto la macchina:

- Inserire il filtro desiderato (singolo o doppio all'interno del portafiltro).
- Riempire il filtro con caffè opportunamente macinato.
- Pressare il caffè nel filtro in maniera uniforme con l'apposito pressino.
- Pulire dai residui di polvere di caffè il bordo anulare del filtro.
- Prima di inserire il portafiltro nel gruppo, è necessario spurgare per almeno 2 secondi l'acqua presente nel circuito del gruppo attivando e disattivando l'erogazione.
- Inserire il portafiltro nel gruppo erogazione.
- Posizionare la/le tazza/e sotto i beccucci e premere il pulsante caffè desiderato.

Al termine di ogni erogazione di caffè lasciare il portafiltro innestato al gruppo affinché rimanga sempre caldo.

EN

6.2 COFFEE DISPENSING

After commissioning the machine:

- Insert the desired filter (single or double inside the filter holder).
- Fill the filter with coffee appropriately ground.
- Press the coffee in the filter uniformly using the appropriate presser.
- Clean the edge of the filter of coffee residues and insert the filter holder into the dispensing unit.
- Before insert the filter holder, the group must be purged for at least 2 seconds to refresh the water present in the circuit, turning on and off the supply.
- Insert the filter holder inside the dispensing group.
- Position the cup/s under the spout/s and press the desired coffee button.

At the end of each coffee dispensing leave the filter-holder inserted in the unit so that it will keep warm.

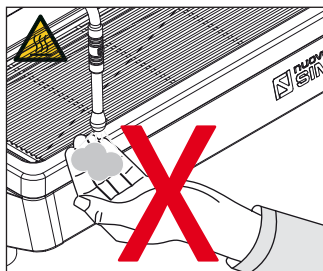
FR

6.2 DISTRIBUTION CAFÉ

Après avoir mis au point la machine :

- Introduire le filtre désiré (simple ou double à l'intérieur du porte-filtre).
- Remplir le filtre de café moulu.
- Presser le café uniformément dans le filtre à l'aide du presseur.
- Nettoyer le bord du filtre pour enlever tout résidu de café en poudre.
- Avant d'insérer le porte-filtre dans le groupe, il est nécessaire de purger l'eau dans le circuit du groupe pendant au moins 2 secondes, en activant et désactivant la distribution.
- Introduire le porte-filtre dans le groupe de distribution.
- Placer la ou les tasses sous les becs et appuyer sur la touche café souhaitée.

À la fin de chaque distribution de café, laisser le porte-filtre attaché à l'appareil pour qu'il reste chaud en permanence.



IT

6.3 EROGAZIONE VAPORE

Durante l'uso della lancia del vapore, prestare molta attenzione a non mettere le mani sotto di essa e non toccarla subito dopo.

Prima di usare la lancia vapore, eseguire lo spurgo della condensa per almeno 2 secondi.

Versione S

Tirare o spingere la leva vapore. Tirando completamente, la leva rimane bloccata nella posizione di massima erogazione, spingendo, il ritorno della leva è automatico.

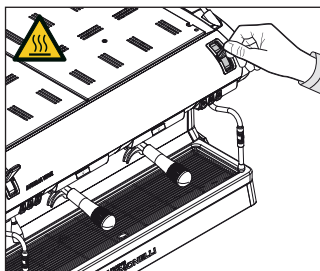
Versione V

Versione con vapore automatico (optional).

Oltre al funzionamento manuale come per la versione S, possono essere impostati due tempi di erogazione vapore.



Premere il pulsante **(P1)** vapore per erogare (il pulsante si illumina).



EN

6.3 STEAM DISPENSING

While using the steam nozzle, you must pay attention to not place your hands beneath it or touch just after it has been used.

Before use the steam wand, cleaning out of the condensation for at least 2 seconds.

Versione S

Pull or push the steam lever. Pulling it completely the lever will hold a position of maximum delivery; by pushing it, the lever will automatically give way.

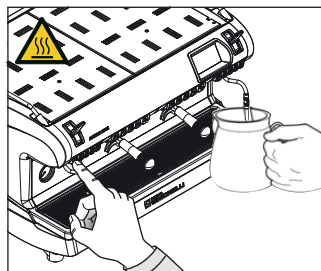
Version V

Version with automatic steam (optional).

In addition to manual operation, as with the S version, two steam delivery times can be set.



Press the steam **(P1)** button to dispense (the button lights).



FR

6.3 DISTRIBUTION VAPEUR

Lors de l'utilisation de la lance à vapeur, veiller à ne pas placer les mains sous la lance et à ne pas la toucher immédiatement après.

Avant d'utiliser la lance à vapeur, purger le condensat pendant au moins 2 secondes.

Version S

Tirer ou pousser le levier vapeur. Tirer complètement le levier, il reste verrouillé dans la position de distribution maximum ; En le poussant, son retour est automatique.

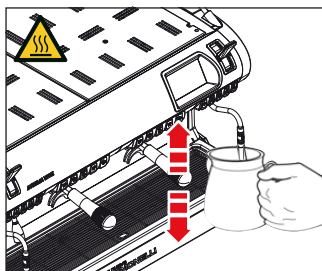
Version V

Version avec vapeur automatique (en option).

En plus du fonctionnement manuel comme pour la version S, il est possible de régler deux temps de distribution de vapeur.



Appuyer sur la touche vapeur **(P1)** pour distribuer (la touche s'allume).



IT

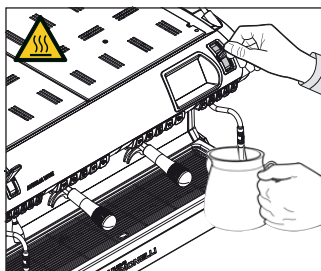
6.4 PREPARAZIONE DEL CAPPUCCINO

Immergere il beccuccio del vapore in fondo al recipiente di latte pieno per 1/3.

Aprire il vapore.

Prima che il latte abbia raggiunto la temperatura desiderata, spostare il beccuccio del vapore in superficie facendo sfiorare il latte con piccoli spostamenti in senso verticale.

Alla fine dell'operazione pulire accuratamente la lancia con un panno morbido.



EN

6.4 MAKING CAPPUCCINO

Immerse the nozzle all the way into a container 1/3 full of milk.

Turn on the steam.

Before the milk has reached the desired temperature, pull the nozzle slightly up and lightly move it vertically across the surface of the milk.

When you have completed the procedure, clean the nozzle carefully with a soft cloth.

FR

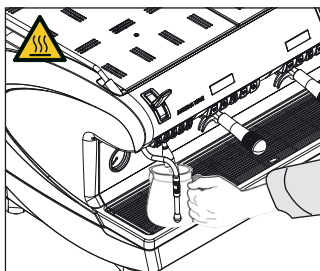
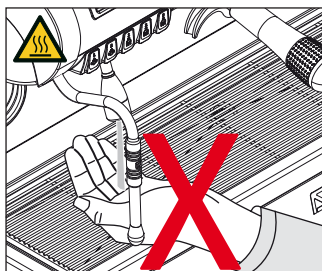
6.4 PRÉPARATION DU CAPPUCCINO

Plonger le bec de la vapeur dans le fond du récipient à lait plein pour 1/3 de sa capacité.

Ouvrir la vapeur.

Avant que le lait n'ait atteint la température désirée, déplacer le bec de la vapeur vers la surface en effleurant le lait avec de petits mouvements verticaux.

A la fin de l'opération, nettoyer soigneusement la lance avec un chiffon souple.



IT

6.5 EROGAZIONE ACQUA CALDA

Durante l'uso della lancia dell'acqua calda, prestare molta attenzione a non mettere le mani sotto di essa e non toccarla subito dopo.

Prima di usare la lancia dell'acqua calda, eseguire lo spurgo del circuito idraulico per almeno 2 secondi.

- Posizionare sotto la lancia acqua calda un contenitore.
- Premere una volta sul pulsante (P3), la spia si illumina.

Dalla lancia acqua calda verrà erogata acqua per un tempo equivalente al valore programmato o ripremere il pulsante per interrompere l'erogazione.

L'erogazione dell'acqua calda può avvenire contemporaneamente a quella del caffè.

EN

6.5 HOT WATER DISPENSING

While using the hot water nozzle, pay careful attention not to place your hands beneath it or touch it just after it has been used.

The use of the hot water wand must always be preceded by the purge of the hydraulic circuit for at least 2 seconds.

- Place a suitable container under the hot water nozzle.
- Press button (P3) once, the indicator light will illuminate.

The hot water wand will deliver water for the amount of time equivalent to the set value or press the button again to stop pouring.

Hot water can be delivered at the same time as coffee.

FR

6.5 DISTRIBUTION EAU CHAUDE

Lors de l'utilisation de la lance de l'eau chaude, veiller à ne pas placer les mains sous la lance et à ne pas la toucher immédiatement après.

Avant d'utiliser la lance de l'eau chaude, purger le circuit hydraulique pendant au moins 2 secondes.

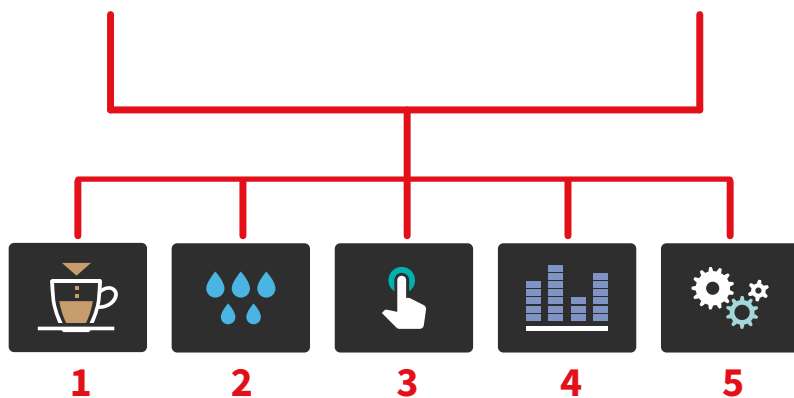
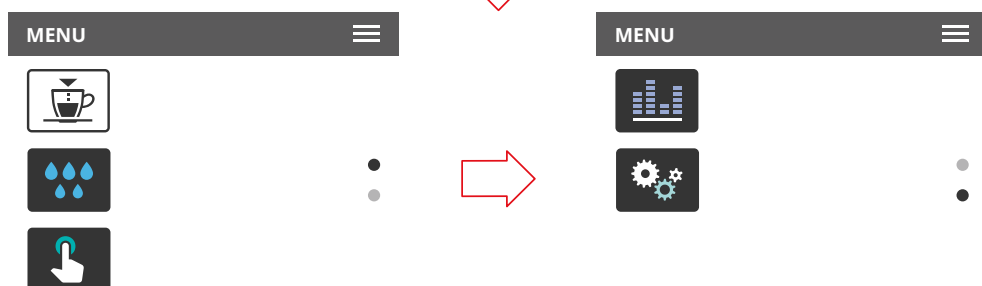
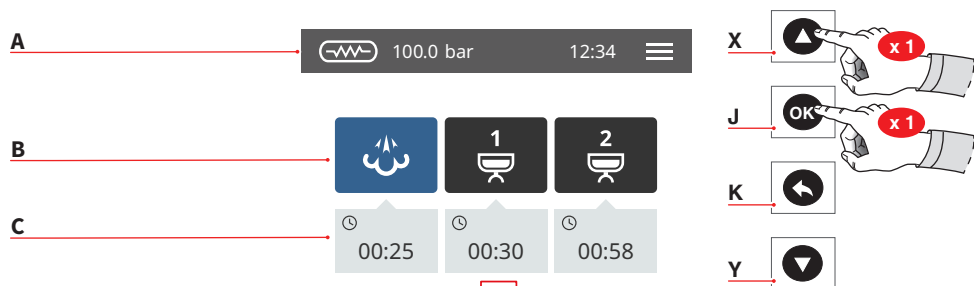
- Placer un récipient sous la lance de l'eau chaude.
- Appuyer une fois sur la touche (P3), le voyant s'allume.

La lance de l'eau chaude fournira de l'eau pendant une durée équivalente à la valeur programmée ou appuyer de nouveau sur la touche pour interrompre l'alimentation.

L'eau chaude peut être distribuée en même temps que le café.

7

PROGRAMMAZIONE PROGRAMMATION PROGRAMMATION



IT

Le schermate descritte nel presente manuale sono puramente indicative.

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

HOME PAGE

- A Pressione vapore e barra informazioni
- B Icone gruppi
- C Tempo di infusione

Per accedere al menu principale premere (X) e dopo (Y).

MENU PRINCIPALE

- 1 Programmazione dosi
- 2 Pulizia
- 3 Display e tasti
- 4 Contatori
- 5 Impostazioni

Premere una delle icone per accedere al relativo menù.

Interagire con il display della macchina premendo sulle aree sensibili.

EN

The screens described in this manual are indicative only.

- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

HOME PAGE

- A Steam pressure and informations bar
- B Groups icon
- C Brewing time

To access the main menu press (X) and then (Y).

MAIN MENU

- 1 Dose programmation
- 2 Cleaning
- 3 Display and buttons
- 4 Counters
- 5 Settings

Press one of the icons to access the relative menu.

Interact with the machine display by pressing on the sensitive areas.

FR

Les fenêtres-vidéo décrites dans ce manuel sont purement indicatives.

- X Up/incrément
- Y Down/décrément
- J Confirmer
- K Retour

PAGE D'ACCUEIL (HOME PAGE)

- A Pression vapeur et barre informations
- B Icônes groupes
- C Temps d'infusion

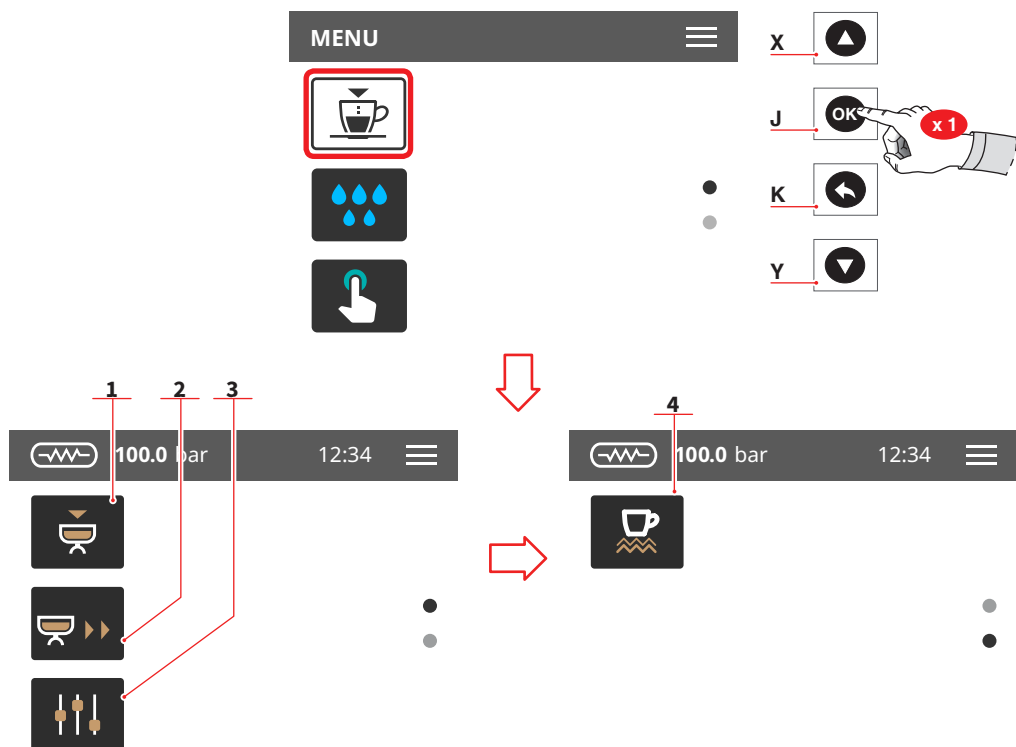
Pour accéder au menu principal, appuyer sur (X) puis sur (Y).

MENU PRINCIPAL

- 1 Programmation doses
- 2 Nettoyage
- 3 Afficheur et touches
- 4 Compteurs
- 5 Programmmations

Frapper l'une des icônes pour accéder au menu correspondant.

Interagir avec l'afficheur de la machine en frappant les zones sensibles.



IT

7.1 PROGRAMMAZIONE DOSI

Selezionare una delle icone per accedere al relativo menù.

- 1 Programmazione dosi
- 2 Trasferimento dosi
- 3 Impostazioni standard
- 4 Scald tazze (optional)

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.1 DOSES PROGRAMMATION

Press one of the icons to access the relative menu.

- 1 Doses programming
- 2 Doses transfer
- 3 Standard settings
- 4 Cup warmers (optional)

- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

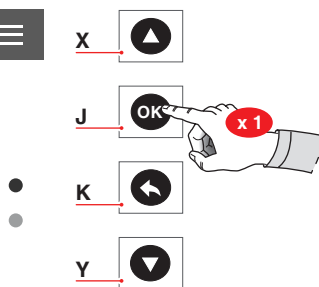
FR

7.1 PROGRAMMATION DOSES

Frappier l'une des icônes pour accéder au menu correspondant.

- 1 Programmation doses
- 2 Transfert des doses
- 3 Programmes standard
- 4 Chauffe-tasses (en option)

- X Up/incrément
- Y Down/décrément
- J Confirmer
- K Retour



IT

7.1.1 PROGRAMMAZIONE DOSI

Dopo l'accesso, lampeggiano tutti i tasti delle dosi programmabili.

- Riempire il portafiltro con caffè macinato e inserirlo nel gruppo.
- Premere uno dei pulsanti lampeggianti per iniziare l'erogazione.
- Dopo aver raggiunto la quantità desiderata, premere (**P8**) per fermare l'erogazione e memorizzare la dose.
- Il tasto selezionato si spegne, mentre gli altri continuano a lampeggiare.
- Premere un altro tasto lampeggiante per programmarlo o premere (**P8**) per uscire dalla programmazione.

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.1.1 PROGRAMMING DOSES

After logging in, all programmable dose keys flash.

- Fill the filter holder with ground coffee and insert it into the group.
- Press one of the flashing buttons to start dispensing.
- Once you have reached the desired quantity, press (**P8**) to stop brewing and save the dose.
- The selected key will turn off, while the others will continue to flash.
- Press another flashing key to program it or press (**P8**) to exit programming.

- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

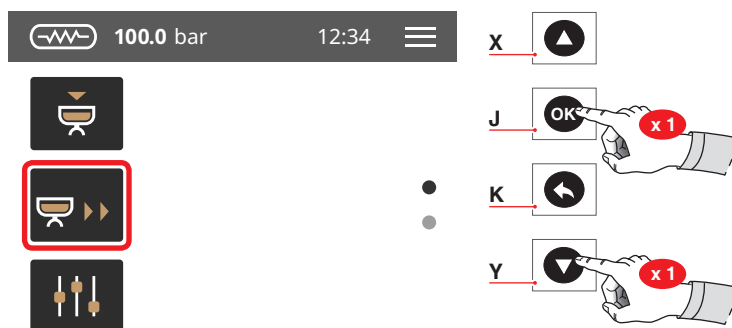
FR

7.1.1 PROGRAMMATION DOSES

Après l'accès, toutes les touches de dosage programmables clignotent.

- Remplir le porte-filtre de café moulu et l'introduire dans le groupe.
- Appuyer sur l'un des boutons clignotants pour commencer la distribution.
- Après avoir atteint la quantité désirée, appuyez sur (**P8**) pour arrêter la distribution et mémoriser la dose.
- La touche sélectionnée s'éteint, alors que les autres continuent de clignoter.
- Appuyer sur une autre touche clignotante pour la programmer ou appuyer sur (**P8**) pour quitter la programmation.

- X Up/incrément
- Y Down/décroissement
- J Confirmer
- K Retour



IT

7.1.2 TRASFERIMENTO DOSI

- Selezionare il gruppo sorgente da cui copiare le dosi. Con i tasti (x) e (z) e confermare con (y).
- Selezionare il gruppo di destinazione in cui copiare le dosi con i tasti (x) e (z) e confermare con (y).

Per uscire dalla procedura premere (w).

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.1.2 TRANSFER DOSES

- Select the source group from which you want to copy the doses.
- Press (x) and (z) and confirm with (y).
- Select the target group to which you want to copy the doses with the (x) and (z) keys and confirm with (y).

To exit the procedure press (w).

- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

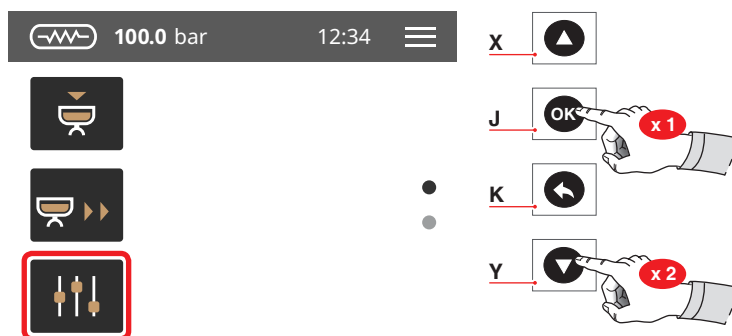
FR

7.1.2 TRANSFERT DES DOSES

- Sélectionner le groupe source à partir duquel on désire copier les doses à l'aide des touches (x) et (z) et confirmer avec (y).
- À l'aide des touches (x) et (z), sélectionner le groupe cible dans lequel on désire copier les doses et confirmer avec (y).

Pour quitter la procédure, appuyer sur (w).

- X Up/incrément
- Y Down/décroément
- J Confirmer
- K Retour



STANDARD

40 cc	60 cc	50 cc	85 cc	9 sec.	0 sec.

IT

7.1.3 IMPOSTAZIONI STANDARD

Permette di ripristinare le dosi ai valori iniziali del Costruttore.

Un tempo di 0 secondi, determina il funzionamento in continuo.

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.1.3 STANDARD SETTINGS

It allows to restore the doses to the initial values of the Manufacturer.

A time of 0 seconds determines the continuous operation.

- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

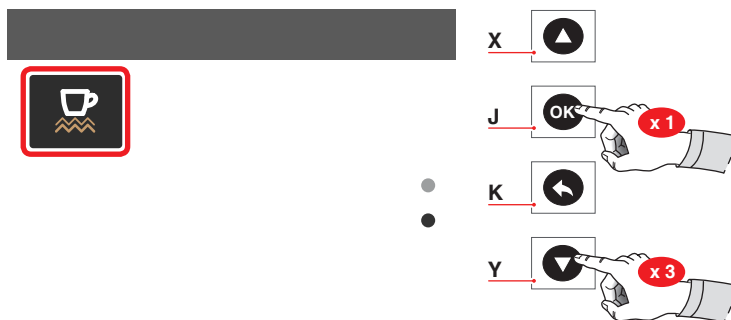
FR

7.1.3 PROGRAMMATIONS STANDARD

Permet de rétablir les doses aux valeurs initiales du fabricant.

Un temps de 0 seconde détermine le fonctionnement continu.

- X Up/incrément
- Y Down/décrément
- J Confirmer
- K Retour



IT

7.1.4 SCALDATAZZE

Impostare la temperatura dello
scaldatazze.

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.1.4 CUP WARMERS

Set the temperature of the
cup warmer.

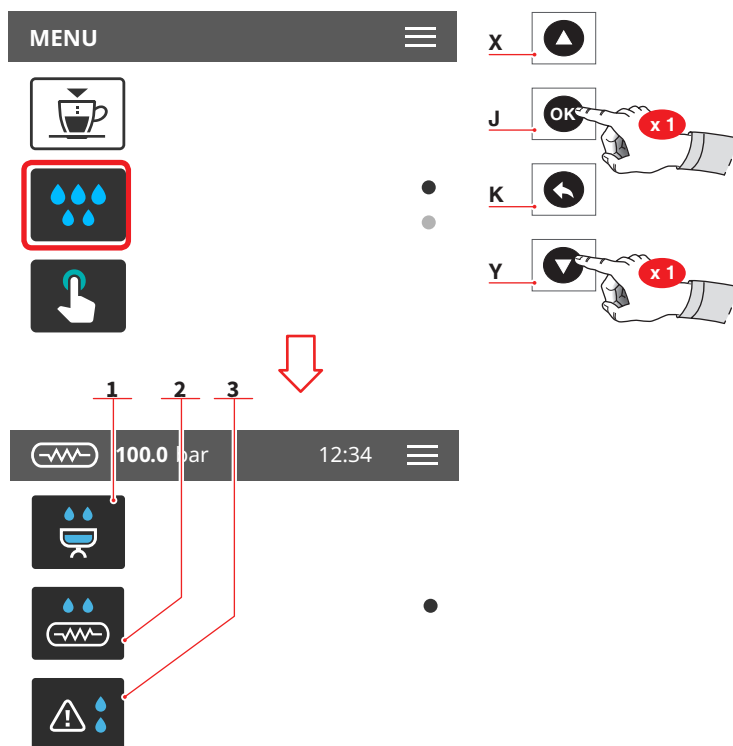
- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

FR

7.1.4 CHAUFFE-TASSES

Programmer la température du
chauffe-tasses.

- X Up/incrément
- Y Down/décroément
- J Confirmer
- K Retour



IT

7.2 PULIZIA

Selezionare una delle icone per accedere al relativo menù.

- 1 Lavaggio dei gruppi
- 2 Spurgo caldaia
- 3 Allarme lavaggi

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.2 CLEANING

Press one of the icons to access the relative menu.

- 1 Group washing
- 2 Boiler bleed
- 3 Washing alarm

- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

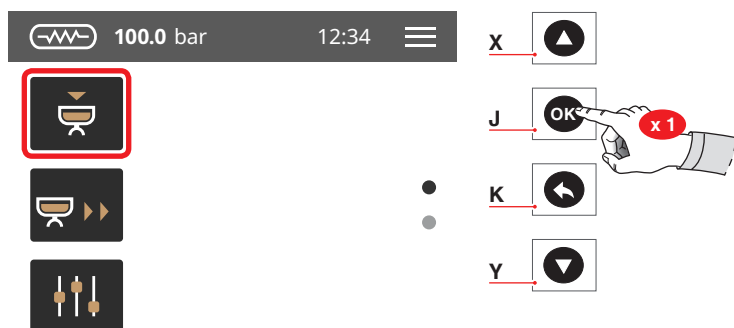
FR

7.2 NETTOYAGE

Frapper l'une des icônes pour accéder au menu correspondant.

- 1 Lavage des groupes
- 2 Purge chaudière
- 3 Alarme lavages

- X Up/incrément
- Y Down/décroément
- J Confirmer
- K Retour



IT

7.2.1 LAVAGGIO DEI GRUPPI

Impostare il ciclo di lavaggio per i singoli gruppi.

- Selezione gruppo
- Quantità di acqua per il lavaggio
- Quantità di acqua per il risciacquo

- X Su/incremento
Y Giù/decremento
J Conferma
K Indietro

EN

7.2.1 GROUPS CLEANING

Set the wash cycle for the single group.

- Groups selection
- Washing water quantity
- Rinse water quantity

- X Up/increase
Y Down/decrease
J Confirm
K Return

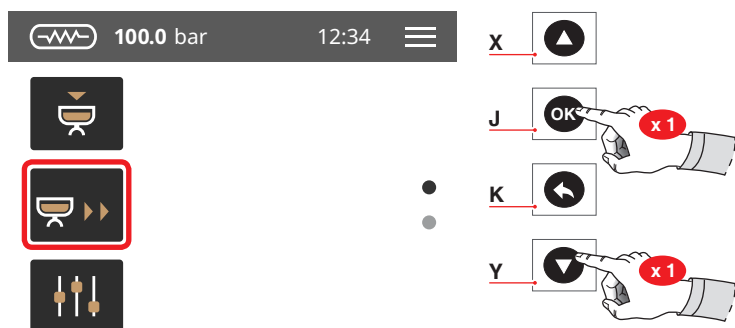
FR

7.2.1 LAVAGE DES GROUPES

Programmer le cycle de lavage pour chaque groupe.

- Sélection groupe
- Quantité d'eau pour le lavage
- Quantité d'eau pour le rinçage

- X Up/incrément
Y Down/décrément
J Confirmer
K Retour



IT

7.2.2 SPURGO CALDAIA

Gestione dello spurgo caldaia.

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.2.2 GROUPS CLEANING

Boiler purge management.

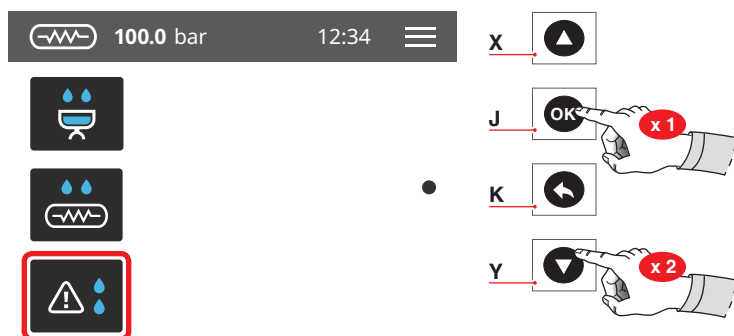
- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

FR

7.2.2 PURGE CHAUDIÈRE

Gestion de la purge chaudière.

- X Up/incrément
- Y Down/décrément
- J Confirmer
- K Retour



IT

7.2.3 ALLARME LAVAGGI

Impostare l'allarme lavaggi e il relativo orario.

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.2.3 WASHING ALARM

Set the wash alarm and the wash alarm time.

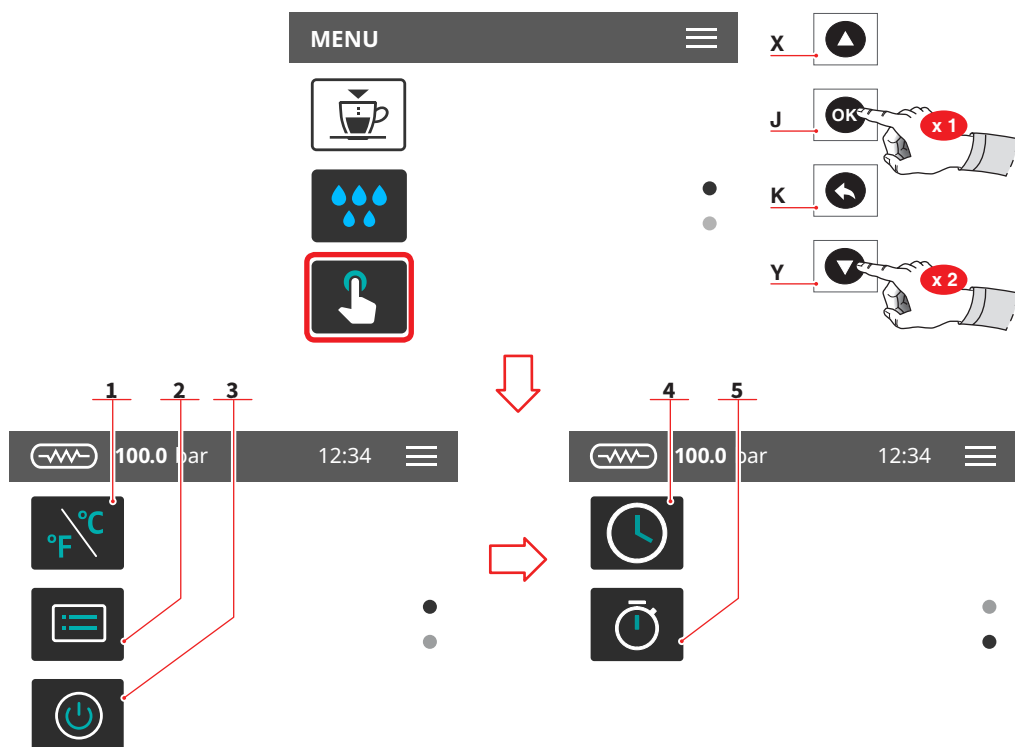
- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

FR

7.2.3 ALARME LAVAGES

Programmer l'alarme lavages et l'horaire respectif.

- X Up/incrément
- Y Down/décrément
- J Confirmer
- K Retour



IT

7.3 DISPLAY E TASTI

Premere una delle icone per accedere al relativo menu.

- 1 Unità di misura
- 2 Luminosità display
- 3 Luminosità tasti
- 4 Timeout display
- 5 Visualizza tempo erogazione

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.3 DISPLAY AND BUTTONS

Press one of the icons to access the relative menu.

- 1 Measurement units
- 2 Screen brightness
- 3 Button pad brightness
- 4 Display timeout
- 5 Delivery time displaying

- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

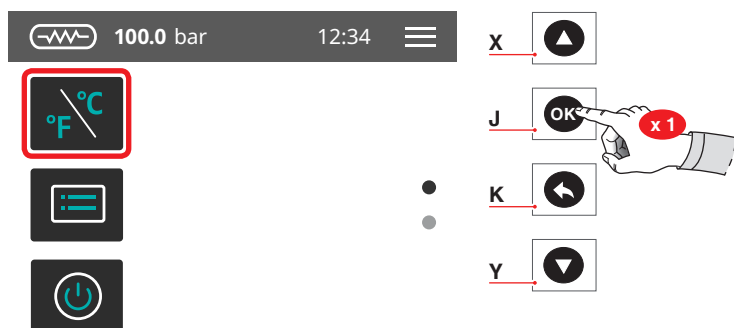
FR

7.3 AFFICHEUR ET TOUCHES

Frapper l'une des icônes pour accéder au menu correspondant.

- 1 Unité de mesure
- 2 Luminosité afficheur
- 3 Luminosité touches
- 4 Timeout afficheur
- 5 Afficher le temps de distribution

- X Up/incrément
- Y Down/décrément
- J Confirmer
- K Retour



IT

7.3.1 UNITÀ DI MISURA

Impostare l'unità di misura di default.

- Fahrenheit
- Celsius

- X** Su/incremento
- Y** Giù/decremento
- J** Conferma
- K** Indietro

EN

7.3.1 MEASUREMENT UNITS

Set the default measurements units.

- Fahrenheit
- Celsius

- X** Up/increase
- Y** Down/decrease
- J** Confirm
- K** Return

FR

7.3.1 UNITÉ DE MESURE

Programmer l'unité de mesure par défaut.

- Fahrenheit
- Celsius

- X** Up/incrément
- Y** Down/décrément
- J** Confirmer
- K** Retour



IT

7.3.2 LUMINOSITÀ DISPLAY

Impostare la luminosità del display.

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.3.2 SCREEN LIGHT INTENSITY

Set the screen light intensity.

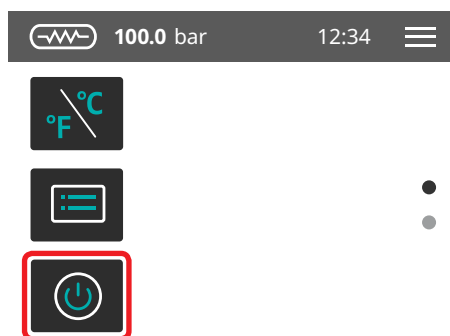
- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

FR

7.3.2 LUMINOSITÉ AFFICHEUR

Programmer la luminosité de l'afficheur.

- X Up/incrément
- Y Down/décroément
- J Confirmer
- K Retour



IT

7.3.3 LUMINOSITÀ TASTI

Impostare la luminosità dei tasti.

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.3.3 BUTTON PAD LIGHT INTENSITY

Set the button pad light intensity.

- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

FR

7.3.3 LUMINOSITÉ TOUCHES

Programmer la luminosité des touches.

- X Up/incrément
- Y Down/décroément
- J Confirmer
- K Retour



IT

7.3.4 TIMEOUT DISPLAY

Impostare il tempo di apparizione dello screensaver sul display.

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.3.4 TIMEOUT DISPLAY

Set the time the screen saver appears on the display.

- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

FR

7.3.4 TIMEOUT AFFICHEUR

Programmer le temps d'apparition de l'économiseur d'écran sur l'afficheur.

- X Up/incrément
- Y Down/décroissement
- J Confirmer
- K Retour



IT

7.3.5 VISUALIZZAZIONE TEMPO EROGAZIONE

Impostare il tempo di apparizio-
ne dello screensaver sul display.

- Temporizzato
- Persistente

X Su/incremento
Y Giù/decremento
J Conferma
K Indietro

EN

7.3.5 DELIVERY TIME DISPLAYING

Set the delivery time displaying
on the screen.

- Timed
- Persistent

X Up/increase
Y Down/decrease
J Confirm
K Return

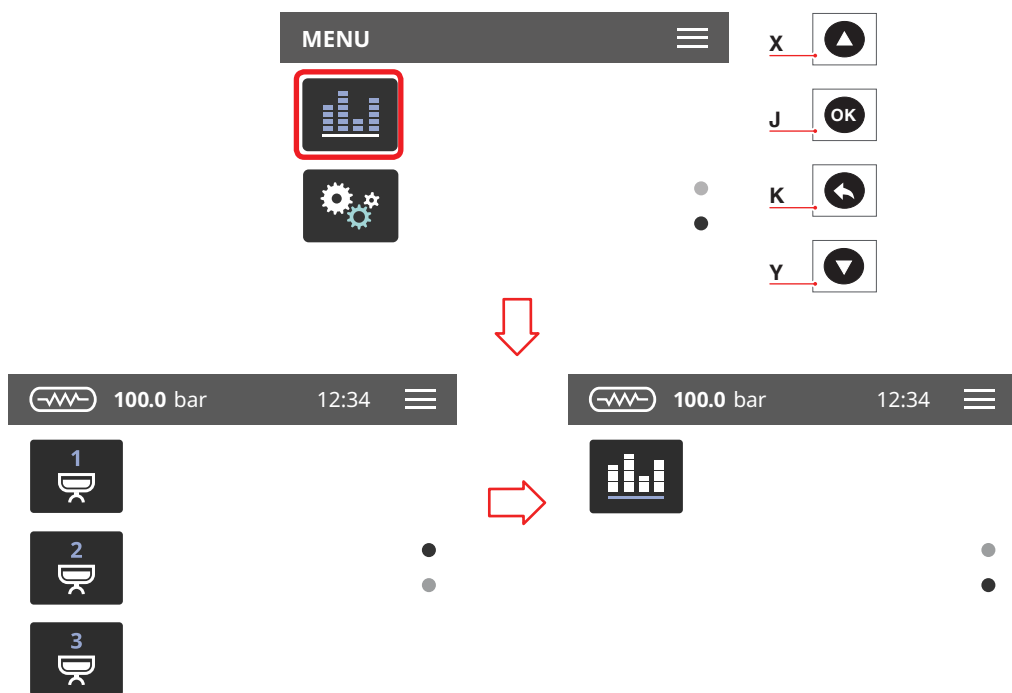
FR

7.3.5 AFFICHAGE TEMPS DE DISTRIBUTION

Programmer le temps d'appa-
rition de l'économiseur d'écran
sur l'afficheur.

- Temporisé
- Persistant

X Up/incrément
Y Down/décroément
J Confirmer
K Retour



IT

7.4 CONTATORI

Questo menù varia in base al numero di gruppi installati sulla macchina.

Selezionare una delle icone per accedere al relativo menù.

- 1 Contatori gruppo 1
- 2 Contatori gruppo 2
- 3 Contatori gruppo 3
- 4 Contatore totale

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.4 COUNTERS

This menu varies according to the number of groups installed on the machine.

Press one of the icons to access the relative menu.

- 1 Group 1 counters
- 2 Group 2 counters
- 3 Group 3 counters
- 4 Total counter

- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

FR

7.4 COMPTEURS

Ce menu varie en fonction du nombre de groupes installés sur la machine.

Frapper l'une des icônes pour accéder au menu correspondant.

- 1 Compteurs groupe 1
- 2 Compteurs groupe 2
- 3 Compteurs groupe 3
- 4 Compteur total

- X Up/incrément
- Y Down/décroissement
- J Confirmer
- K Retour



IT

7.4.1 CONTATORI GRUPPO

I contatori dei gruppi sono identici fra loro.

- Dosi 1 caffè corto
- Dosi 2 caffè corto
- Dosi 1 caffè lungo
- Dosi 2 caffè lunghi
- Dosi continue
- Contatore totale gruppo

EN

7.4.1 GROUP COUNTER

The group counters are identical to each other.

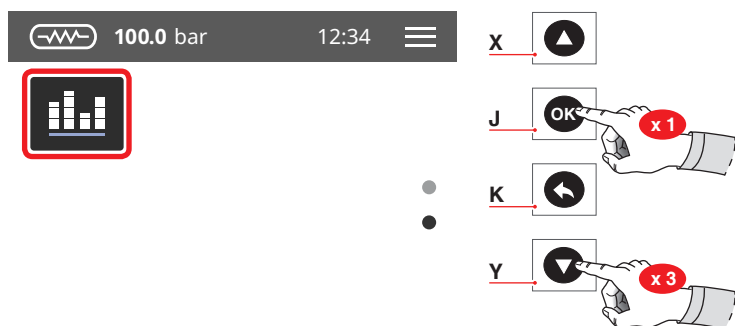
- 1 short coffee doses
- 2 short coffees doses
- 1 long coffee doses
- 2 long coffees doses
- Continuous doses
- Groups total counter

FR

7.4.1 COMPTEURS GROUPE

Les compteurs des groupes sont identiques entre eux.

- Doses 1 café serré
- Doses 2 cafés serrés
- Doses 1 café léger
- Doses 2 cafés légers
- Doses continu
- Compteur total groupe



IT

7.4.2 CONTATORE TOTALE

Visualizza i contatori totali di ogni singolo gruppo.

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.4.2 TOTAL COUNTER

Display the total counters for each group.

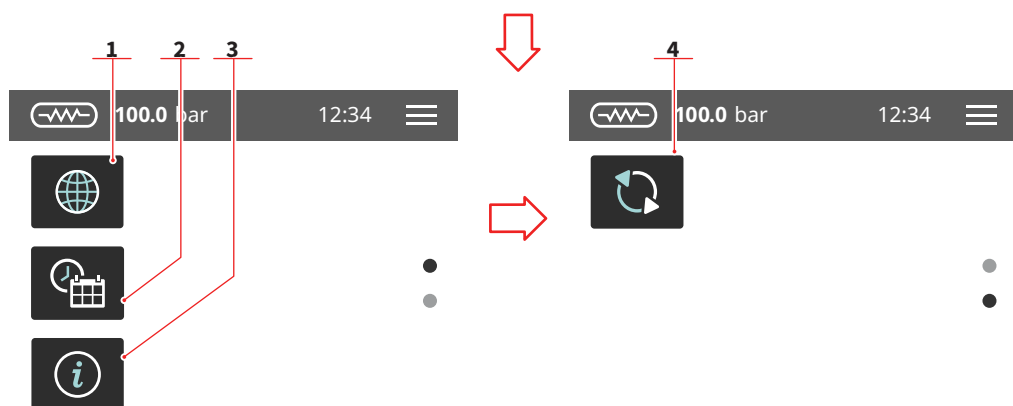
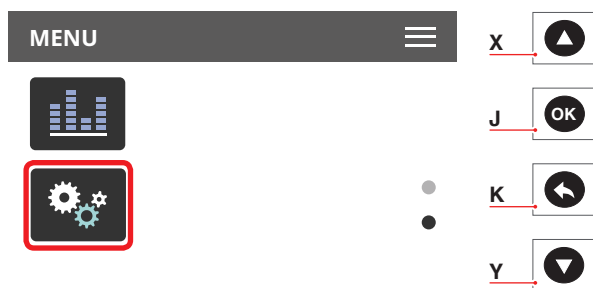
- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

FR

7.4.2 COMPTEUR TOTAL

Affiche les compteurs totaux de chaque groupe individuel.

- X Up/incrément
- Y Down/décrément
- J Confirmer
- K Retour



IT

7.5 IMPOSTAZIONI

Selezionare un'icona per accedere al relativo menù.

- 1 Lingua
- 2 Data e ora
- 3 Informazioni
- 4 Aggiorna versione

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.5 SETTINGS

Select an icon to access the icon menu.

- 1 Language
- 2 Date and time
- 3 Information
- 4 Update version

- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

FR

7.5 PROGRAMMATIONS

Sélectionner une icône pour accéder au menu correspondant.

- 1 Langue
- 2 Date et heure
- 3 Informations
- 4 Mise à jour version

- X Up/incrément
- Y Down/décrément
- J Confirmer
- K Retour



IT

7.5.1 LINGUA

Impostare la lingua del display.

- 1 Italiano
- 2 Inglese
- 3 Francese
- 4 Tedesco
- 5 Spagnolo
- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.5.1 LANGUAGE

Set the screen language.

- 1 Italian
- 2 English
- 3 French
- 4 German
- 5 Spanish
- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

FR

7.5.1 LANGUE

Programmer la langue de l'afficheur.

- 1 Italien
- 2 Anglais
- 3 Français
- 4 Allemand
- 5 Espagnol
- X Up/incrément
- Y Down/décroissement
- J Confirmer
- K Retour



IT

7.5.2 DATA E ORA

Impostare la data e l'ora di sistema, visibili sul display.

- 1 Giorno
- 2 Mese
- 3 Anno
- 4 Ora
- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.5.2 DATE AND TIME

Set the system date and time, visible on the screen.

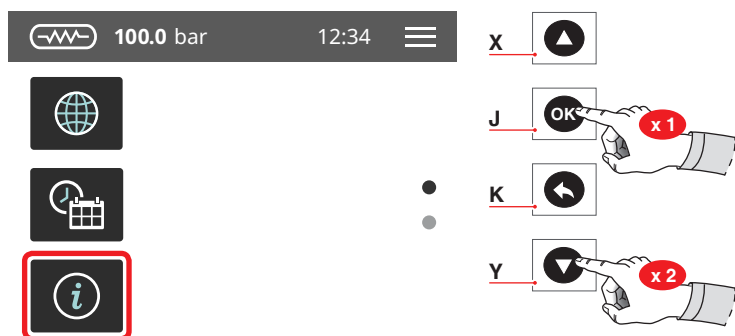
- 1 Day
- 2 Month
- 3 Year
- 4 Hour
- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

FR

7.5.2 DATE ET HEURE

Programmer la date et l'heure du système, visibles sur l'afficheur.

- 1 Jour
- 2 Mois
- 3 Année
- 4 Heure
- X Up/incrément
- Y Down/décrément
- J Confirmer
- K Retour



IT

7.5.3 INFORMAZIONI

Visualizza le informazioni sul firmware e temperatura.
In caso di malfunzionamento queste informazioni devono essere comunicate ai tecnici o ai distributori.

- Release firmware TFT
- Release centralina
- Release optional

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.5.3 INFORMATIONS

View the firmware and temperature informations.
In case of malfunctioning these informations must be communicated to technician or dealer.

- TFT firmware release
- Control unit release
- Internal temperature

- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

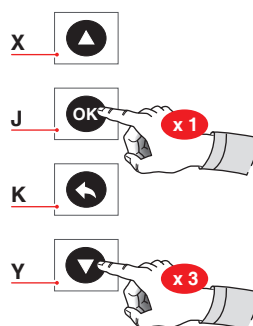
FR

7.5.3 INFORMATIONS

Affiche les informations relatives au firmware et à la température.
En cas de mauvais fonctionnement, ces informations doivent être communiquées aux techniciens ou aux distributeurs.

- Release firmware TFT
- Release centrale
- Release option

- X Up/incrément
- Y Down/décroissement
- J Confirmer
- K Retour



IT

7.5.4 AGGIORNA VERSIONE

Collegare un dispositivo USB alla macchina per poter aggiornare la versione software.

- X Su/incremento
- Y Giù/decremento
- J Conferma
- K Indietro

EN

7.5.4 VERSION UPDATE

Connect an USB device to the machine for update the software version.

- X Up/increase
- Y Down/decrease
- J Confirm
- K Return

FR

7.5.4 MISE À JOUR VERSION

Connecter un périphérique USB à la machine pour pouvoir mettre à jour la version du logiciel.

- X Up/incrément
- Y Down/décément
- J Confirmer
- K Retour

IT



- Prima di eseguire qualsiasi operazione di pulizia, togliere tensione premendo l'interruttore su "O".
- È vietato pulire l'apparecchio con getti d'acqua o immergendolo in acqua.
- Non utilizzare solventi, prodotti a base di cloro, abrasivi.

EN



- The machine must be set to "O" power before any cleaning operations are performed.
- Avoid to clean the machine using water jets or standing it in water.
- Do not use solvents, chlorine-based products or abrasives.

FR



- Avant d'effectuer toute opération de nettoyage, couper l'alimentation en poussant sur l'interrupteur sur "O".
- Il est interdit de nettoyer l'appareil avec un jet d'eau ou en le plongeant dans l'eau.
- Ne pas utiliser de solvants, de produits à base de chlore, ni d'abrasifs.

8.1

LAVAGGI AUTOMATICI



Per accedere alle funzioni di lavaggio automatico, tenere premuto il tasto **(P11)**.

Vedere il relativo capitolo di programmazione.

8.1

AUTOMATIC WASHINGS



To enter the automatic washing functions, hold on pushing the button **(P11)**. See the relative paragraph into the programming section.

Select one group to proceed with washing.

Durante la fase di lavaggio, è possibile tornare al menu e utilizzare gli altri gruppi per altre operazioni.

Dopo la fase di lavaggio, la macchina visualizza la Home Page.



Tenere premuto il tasto **(P11)** per proseguire con la fase di risciacquo.

8.1

LAVAGES AUTOMATIQUES



Pour accéder aux fonctions de lavage automatique, maintenir la touche **(P11)** appuyée.

Voir le chapitre de programmation respectif.

Sélectionner l'un des groupes pour procéder au lavage.

Pendant la phase de lavage, il est possible de revenir au menu et d'utiliser les autres groupes pour d'autres opérations.

Après la phase de lavage, la machine affiche la page d'accueil.



Maintenir la touche **(P11)** appuyée pour passer au rinçage.

Selezionare il gruppo a cui è stato eseguito il lavaggio per procedere con il risciacquo. Sotto ogni gruppo viene visualizzato lo stato di avanzamento.

Non è possibile eseguire il lavaggio e il risciacquo nello stesso momento.

8.2 PULIZIA CARROZZERIA

Pulizia zona lavoro

- Togliere la griglia del piano lavoro sollevandolo anteriormente verso l'alto e sfilarlo.
- Togliere il sottostante piatto raccogli acqua.
- Pulire il tutto con acqua calda e detersivo.

Pulizia carena

Per pulire tutte le parti cromate utilizzare un panno morbido inumidito.

8.3 PULIZIA DOCCETTE

Effettuare la pulizia delle doccette settimanalmente:

- Svitare la vite posta al centro della doccetta.
- Sfilare la doccetta e verificare che i fori non siano ostruiti. In caso di ostruzione, pulire i fori.

Select the group by which is performed the washing cycle to proceed with the rinse. Under each group, are displays the progress state.

Is not possible to perform the group washing and rinse in the same moment.

8.2 BODY MACHINE CLEANING

Work area cleaning

- Remove the worktop, lifting it up from the front and sliding it out.
- Remove the water collection dish underneath.
- Clean everything with hot water and cleansers.

External plates cleaning

To clean all the chromium-plated areas, use a soft, damp cloth.

8.3 CLEANING THE COFFEE-HOLDERS

Cleaning the coffee-holder once a week:

- Turn the screw placed in the centre of the coffee-holder.
- Slide the coffee-holder out and check that its holes are not obstructed but clean. If obstructed, clean as described.

Sélectionner le groupe où le lavage a été effectué pour procéder au rinçage. La progression est affichée sous chaque groupe.

Le lavage et le rinçage ne peuvent pas être effectués en même temps.

8.2 NETTOYAGE DE LA CARROSSERIE

Nettoyage zone de travail

- Retirer la grille du plan de travail en la soulevant vers le haut à l'avant et en l'extrayant.
- Retirer le plateau de récupération de l'eau sous-jacent.
- Nettoyer le tout avec de l'eau chaude et du détergent.

Nettoyage carène

Pour nettoyer toutes les parties chromées, utiliser un chiffon souple humidifié.

8.3 NETTOYAGE DOUCHES

Il est recommandé d'effectuer le nettoyage des douches toutes les semaines.

- Dévisser la vis située au centre de la douche.
- Extraire la douche en la désenfilant et vérifier que les trous ne soient pas bouchés. En cas d'engorgement, nettoyer les trous.

8.4 PULIZIA GRUPPO CON FILTRO CIECO

La macchina permette il lavaggio del gruppo erogazione con ciclo automatico di pulizia e detergente specifico in polvere. Effettuare il lavaggio almeno una volta al giorno.

Una volta tolto il portafiltro effettuare alcune erogazioni per eliminare eventuali residui di detergente.

Per eseguire la procedura di lavaggio procedere come segue:

- 1 Sostituire il filtro con quello cieco del gruppo erogatore.
- 2 Mettervi all'interno due cucchiaini di detergente specifico in polvere e immettere il portafiltro al gruppo.
- 3 Premere uno dei tasti caffè e arrestare dopo 10 sec.
- 4 Ripetere l'operazione più volte.
- 5 Togliere il portafiltro ed effettuare alcune erogazioni.

8.5 PULIZIA FILTRI E PORTAFILTRI

- Mettere due cucchiaini di detergente specifico in mezzo litro d'acqua.
- Immergere filtro e portafiltro (escluso il manico) per almeno mezz'ora.
- Risciacquare in abbondante acqua corrente.

8.4 CLEANING WITH THE BLIND FILTER

The machine is pre-set for cleaning the delivery unit with a specific washing powder. Carrying out a washing cycle at least once a day with special cleansers.

Once the filter-holder has been removed, repeat delivery operations a few times to eliminate any cleanser residues.

To carry out the washing procedure, proceed as follows:

- 1 Substitute the filter with the delivery unit blind filter.
- 2 Fill it with two spoonfuls of special cleanser powder and insert it into the unit filter-holder.
- 3 Press one of the coffee keys and halt it after 10 seconds.
- 4 Repeat the procedure several times.
- 5 Remove the filter-holder and carry out a few deliveries.

8.5 CLEANING FILTERS AND FILTER-HOLDERS

- Place two spoonfuls of special cleanser in half a litre of hot water.
- Immerse filter and filter-holder (without its handle) in it leaving them to soak for at least half an hour.
- Rinse abundantly with running water.

8.4 NETTOYAGE GROUPE AVEC FILTRE AVEUGLE

La machine permet le lavage du groupe de distribution avec un cycle de nettoyage automatique et du détergent en poudre spécifique. Effectuer le lavage au moins une fois par jour.

Une fois que le porte-filtre a été retiré, effectuer quelques distributions pour éliminer les éventuels résidus de détergent.

Pour exécuter la procédure de lavage, procéder de la façon suivante:

- 1 Remplacer le filtre avec le filtre borgne du groupe de distribution.
- 2 Le remplir avec deux cuillères de détergent spécial en poudre et emboîter le porte-filtre sur le groupe.
- 3 Frapper l'une des touches café et interrompre après 10 secondes.
- 4 Répéter l'opération plusieurs fois.
- 5 Retirer le porte-filtre et effectuer quelques distributions.

8.5 NETTOYAGE FILTRES ET PORTE-FILTRES

- Mettre deux cuillères à café de détergent spécifique dans un demi-litre d'eau.
- Immerger le filtre et le porte-filtre (sans la poignée) pendant au moins une demi-heure.
- Rincer abondamment sous le robinet d'eau.

9

MANUTENZIONE MAINTENANCE ENTRETIEN

IT

Durante la manutenzione / riparazione i componenti utilizzati devono garantire di mantenere i requisiti di igiene e sicurezza previsti per il dispositivo. I ricambi originali forniscono garanzia.

Dopo una riparazione o una sostituzione di componenti che riguardano parti a contatto con acqua e alimenti, deve essere effettuata la procedura di lavaggio come descritto nel presente libretto o seguendo le procedure indicate dal costruttore.

EN

During maintenance/repairs, the parts used must be able to guarantee compliance with the safety and hygiene requirements envisaged for the device. Original replacement parts can offer this guarantee.

After the repair or replacement of any components of parts that come into contact with food or water, it is necessary to carry out the washing procedure as described in this manual or according to the manufacturer's instructions.

FR

Pendant l'entretien / réparation, les composants utilisés doivent garantir le maintien des caractéristiques d'hygiène et de sécurité prévues pour le dispositif. Les pièces de rechange fournissent cette garantie.

Après une réparation ou un remplacement de composants qui concernent des parties en contact avec de l'eau et des aliments, il faut effectuer la procédure de lavage décrite dans ce manuel ou suivre les procédures indiquées par le constructeur.

IT**4.5**
SCHEMA ELETTRICO
2 GRUPPI

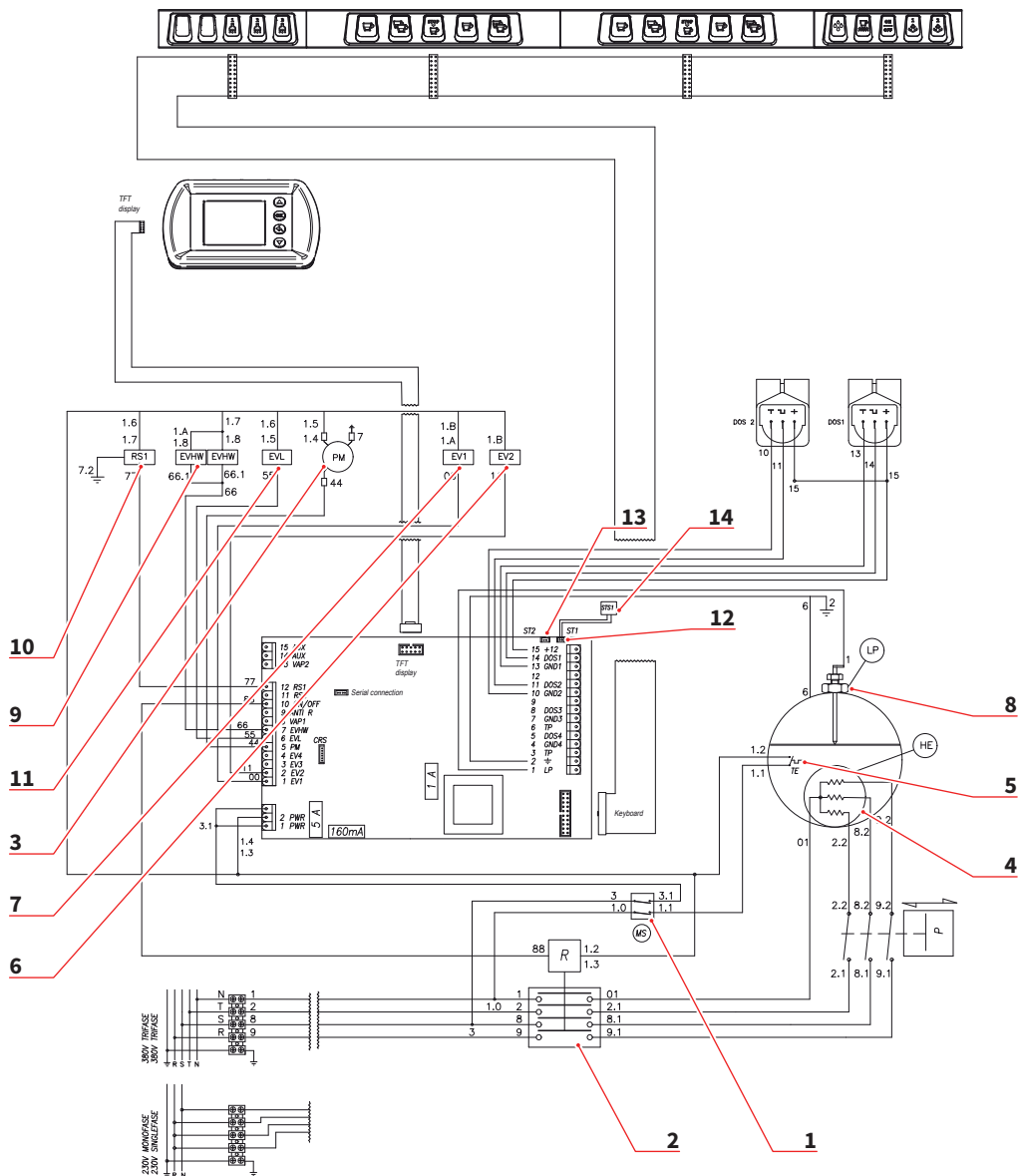
- 1 **MS** Interruttore
- 2 **R** Relè
- 3 **PM** Motore pompa
- 4 **HE** Resistenza boiler
- 5 **TE** Termostato
- 6 **EV2** Elettrovalvola gruppo 2
- 7 **EV1** Elettrovalvola gruppo 1
- 8 **LP** Sonda livello
- 9 **EVHW** Elettrovalvola miscelatore
- 10 **RS1** Resistenza scaldatazze 1
- 11 **EVL** Elettrovalvola livello
- 12 **ST1** Sonda temperatura scaldatazze 1
- 13 **ST2** Sonda temperatura scaldatazze 2
- 14 **STS1-2** Sonda temperatura scaldatazze 1-2

EN**4.5**
ELECTRICAL DIAGRAM
2 GROUPS

- 1 **MS** Main Switch
- 2 **R** Relay
- 3 **PM** Pump Motor
- 4 **HE** Boiler Heater ELEMENT
- 5 **TE** Thermostat
- 6 **EV2** Electrovalve group 2
- 7 **EV1** Electrovalve group 1
- 8 **LP** Level Probe
- 9 **EVHW** Mixer electrovalve
- 10 **RS1** Cupwarmer heating element 1
- 11 **EVL** Water level elec.
- 12 **ST1** Cupwarmer temperature probe 1
- 13 **ST2** Cupwarmer temperature probe 2
- 14 **STS1-2** Cupwarmer temperature probe 1-2

FR**4.5**
SCHÉMA ÉLECTRIQUE
2 GROUPES

- 1 **MS** Interrupteur
- 2 **R** Relais
- 3 **PM** Moteur pompe
- 4 **HE** Résistance chauffe-eau
- 5 **TE** Thermostat
- 6 **EV2** Électrovanne groupe 2
- 7 **EV1** Électrovanne groupe 1
- 8 **LP** Sonde niveau
- 9 **EVHW** Électrovanne mélangeur
- 10 **RS1** Résistance chauffe-tasses 1
- 11 **EVL** Électrovanne niveau
- 12 **ST1** Sonde température chauffe-tasses 1
- 13 **ST2** Sonde température chauffe-tasses 2
- 14 **STS1-2** Sonde température chauffe-tasses 1-2



4.5.1**SCHEMA ELETTRICO
2 GRUPPI CSA**

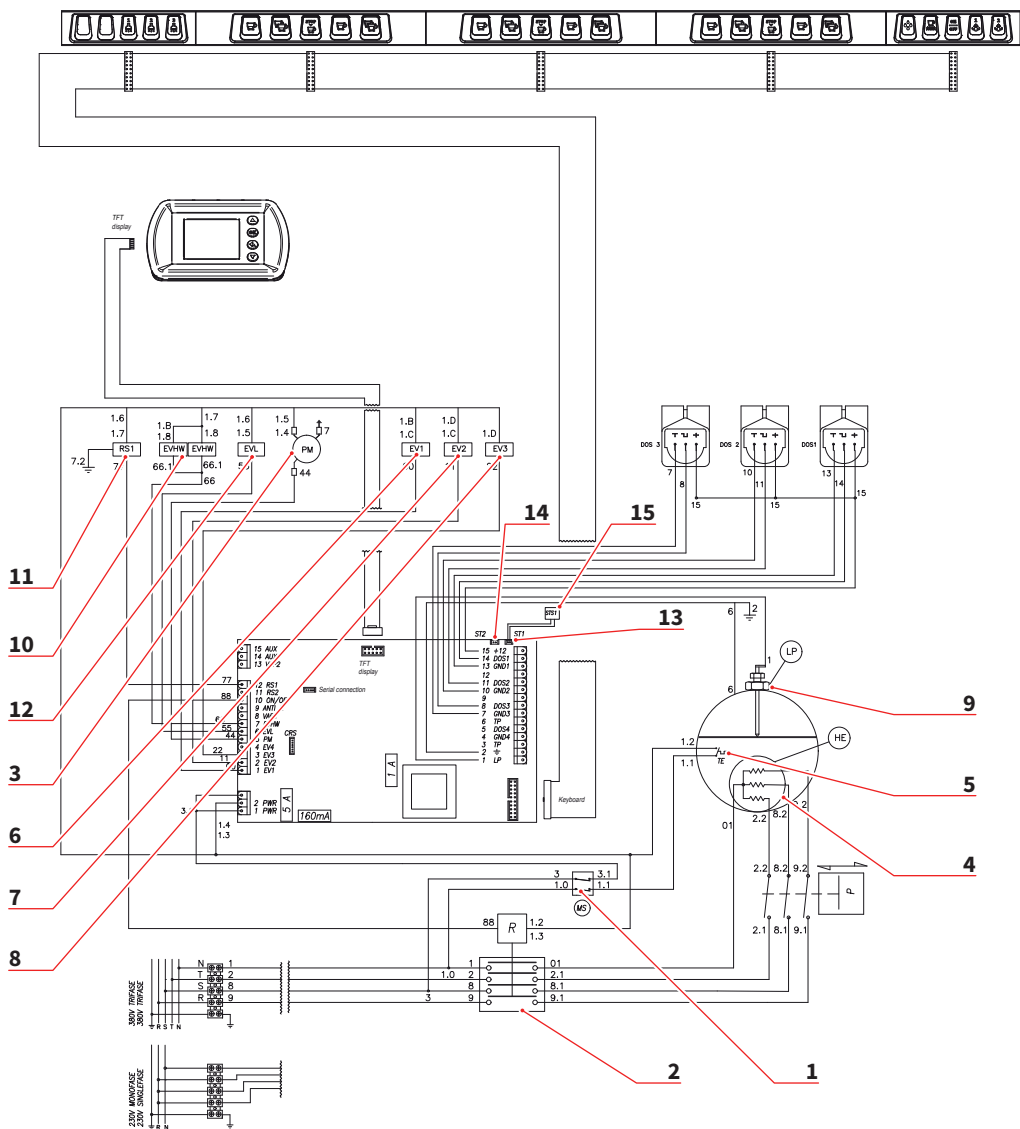
- 1 **MS** Interruttore
- 2 **R** Relè
- 3 **PM** Motore pompa
- 4 **HE** Resistenza boiler
- 5 **TE** Termostato
- 6 **EV2** Elettrovalvola gruppo 2
- 7 **EV1** Elettrovalvola gruppo 1
- 8 **LP** Sonda livello
- 9 **EVHW** Elettrovalvola miscelatore
- 10 **RS1** Resistenza scaldacqua 1
- 11 **EVL** Elettrovalvola livello
- 12 **ST1** Sonda temperatura scaldacqua 1
- 13 **ST2** Sonda temperatura scaldacqua 2
- 14 **STS1-2** Sonda temperatura scaldacqua 1-2

4.5.1**ELECTRICAL DIAGRAM
2 GROUPS CSA**

- 1 **MS** Main Switch
- 2 **R** Relay
- 3 **PM** Pump Motor
- 4 **HE** Boiler Heater ELEMENT
- 5 **TE** Thermostat
- 6 **EV2** Electrovalve group 2
- 7 **EV1** Electrovalve group 1
- 8 **LP** Level Probe
- 9 **EVHW** Mixer electrovalve
- 10 **RS1** Cupwarmer heating element 1
- 11 **EVL** Water level elec.
- 12 **ST1** Cupwarmer temperature probe 1
- 13 **ST2** Cupwarmer temperature probe 2
- 14 **STS1-2** Cupwarmer temperature probe 1-2

4.5.1**SCHEMA ÉLECTRIQUE
2 GROUPES CSA**

- 1 **MS** Interrupteur
- 2 **R** Relais
- 3 **PM** Moteur pompe
- 4 **HE** Résistance chauffe-eau
- 5 **TE** Thermostat
- 6 **EV2** Électrovanne groupe 2
- 7 **EV1** Électrovanne groupe 1
- 8 **LP** Sonde niveau
- 9 **EVHW** Électrovanne mélangeur
- 10 **RS1** Résistance chauffe-tasses 1
- 11 **EVL** Électrovanne niveau
- 12 **ST1** Sonde température chauffe-tasses 1
- 13 **ST2** Sonde température chauffe-tasses 2
- 14 **STS1-2** Sonde température chauffe-tasses 1-2

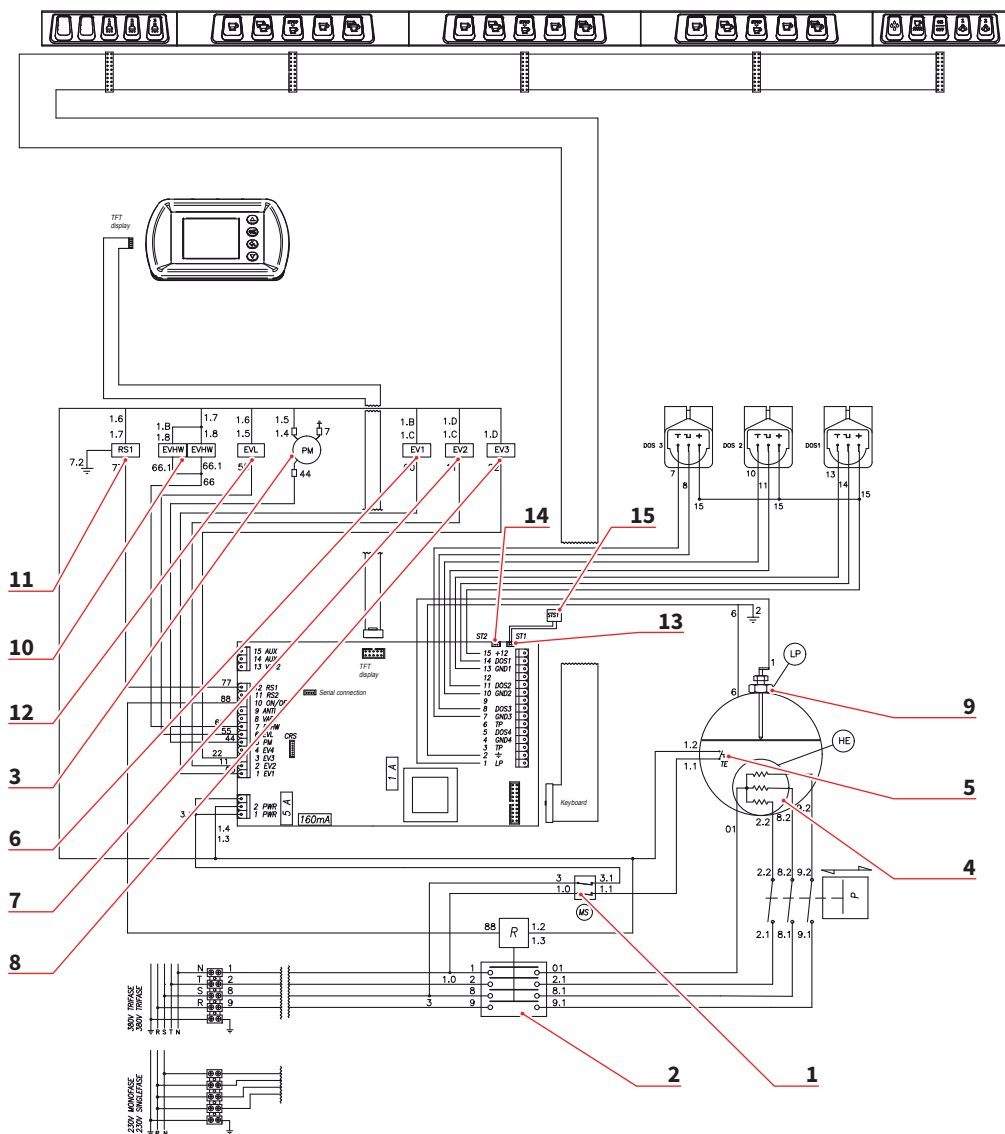


4.5.2
SCHEMA ELETTRICO
3 GRUPPI**4.5.2**
ELECTRICAL DIAGRAM
3 GROUPS**4.5.2**
SCHÉMA ÉLECTRIQUE
3 GROUPES

- 1 **MS** Interruttore
- 2 **R** Relè
- 3 **PM** Motore pompa
- 4 **HE** Resistenza boiler
- 5 **TE** Termostato
- 6 **EV1** Elettrovalvola gruppo 1
- 7 **EV2** Elettrovalvola gruppo 2
- 8 **EV3** Elettrovalvola gruppo 3
- 9 **LP** Sonda livello
- 10 **EVHW** Elettrovalvola
miscelatore
- 11 **RS1** Resistenza scaldacqua 1
- 12 **EVL** Elettrovalvola livello
- 13 **ST1** Sonda temperatura
scaldacqua 1
- 14 **ST2** Sonda temperatura
scaldacqua 2
- 15 **STS1-2** Sonda temperatura
scaldacqua 1-2

- 1 **MS** Main Switch
- 2 **R** Relay
- 3 **PM** Pump Motor
- 4 **HE** Boiler Heater ELEMENT
- 5 **TE** Thermostat
- 6 **EV1** Electrovalve group 1
- 7 **EV2** Electrovalve group 2
- 8 **EV3** Electrovalve group 3
- 9 **LP** Level Probe
- 10 **EVHW** Mixer electrovalve
- 11 **RS1** Cupwarmer heating
element 1
- 12 **EVL** Water level elec.
- 13 **ST1** Cupwarmer
temperature probe 1
- 14 **ST2** Cupwarmer
temperature probe 2
- 15 **STS1-2** Cupwarmer
temperature probe 1-2

- 1 **MS** Interrupteur
- 2 **R** Relais
- 3 **PM** Moteur pompe
- 4 **HE** Résistance chauffe-eau
- 5 **TE** Thermostat
- 6 **EV1** Électrovanne groupe 1
- 7 **EV2** Électrovanne groupe 2
- 8 **EV3** Électrovanne groupe 3
- 9 **LP** Sonde niveau
- 10 **EVHW** Électrovanne
mélangeur
- 11 **RS1** Résistance chauffe-
tasses 1
- 12 **EVL** Électrovanne niveau
- 13 **ST1** Sonde température
chauffe-tasses 1
- 14 **ST2** Sonde température
chauffe-tasses 2
- 15 **STS1-2** Sonde température
chauffe-tasses 1-2



4.5.3**SCHEMA ELETTRICO
3 GRUPPI CSA**

- 1 **MS** Interruttore
- 2 **R** Relè
- 3 **PM** Motore pompa
- 4 **HE** Resistenza boiler
- 5 **TE** Termostato
- 6 **EV1** Elettrovalvola gruppo 1
- 7 **EV2** Elettrovalvola gruppo 2
- 8 **EV3** Elettrovalvola gruppo 3
- 9 **LP** Sonda livello
- 10 **EVHW** Elettrovalvola
miscelatore
- 11 **RS1** Resistenza scaldacqua 1
- 12 **EVL** Elettrovalvola livello
- 13 **ST1** Sonda temperatura
scaldacqua 1
- 14 **ST2** Sonda temperatura
scaldacqua 2
- 15 **STS1-2** Sonda temperatura
scaldacqua 1-2

4.5.3**ELECTRICAL DIAGRAM
3 GROUPS CSA**

- 1 **MS** Main Switch
- 2 **R** Relay
- 3 **PM** Pump Motor
- 4 **HE** Boiler Heater ELEMENT
- 5 **TE** Thermostat
- 6 **EV1** Electrovalve group 1
- 7 **EV2** Electrovalve group 2
- 8 **EV3** Electrovalve group 3
- 9 **LP** Level Probe
- 10 **EVHW** Mixer electrovalve
- 11 **RS1** Cupwarmer heating
element 1
- 12 **EVL** Water level elec.
- 13 **ST1** Cupwarmer
temperature probe 1
- 14 **ST2** Cupwarmer
temperature probe 2
- 15 **STS1-2** Cupwarmer
temperature probe 1-2

4.5.3**SCHÉMA ÉLECTRIQUE
3 GROUPES CSA**

- 1 **MS** Interrupteur
- 2 **R** Relais
- 3 **PM** Moteur pompe
- 4 **HE** Résistance chauffe-eau
- 5 **TE** Thermostat
- 6 **EV1** Électrovanne groupe 1
- 7 **EV2** Électrovanne groupe 2
- 8 **EV3** Électrovanne groupe 3
- 9 **LP** Sonde niveau
- 10 **EVHW** Électrovanne
mélangeur
- 11 **RS1** Résistance chauffe-
tasses 1
- 12 **EVL** Électrovanne niveau
- 13 **ST1** Sonde température
chauffe-tasses 1
- 14 **ST2** Sonde température
chauffe-tasses 2
- 15 **STS1-2** Sonde température
chauffe-tasses 1-2

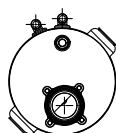
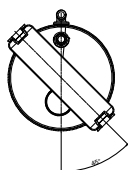
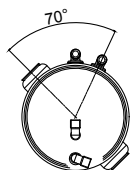
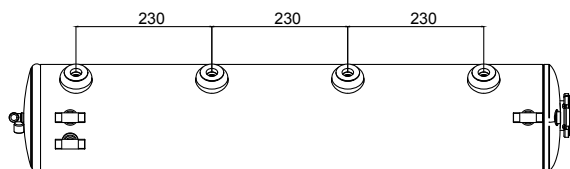
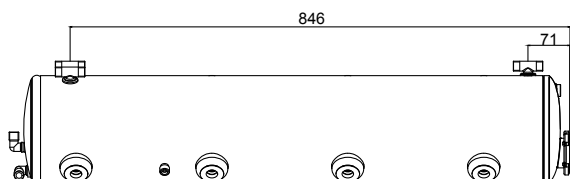
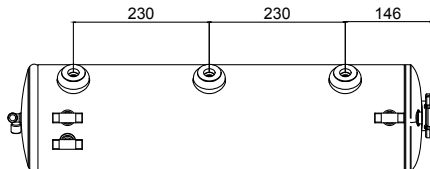
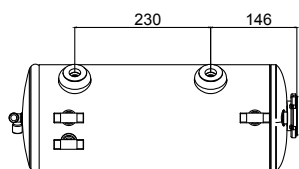
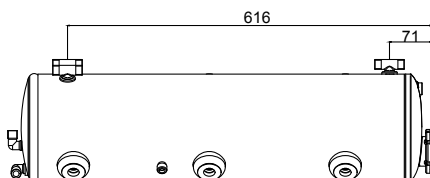
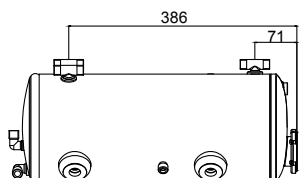
**DATI DI PROGETTO GENERATORE DI VAPORE / PRESSURE EQUIPMENT DATA SHEET
DONNEES DE PROJET GENERATEUR DE VAPEUR**

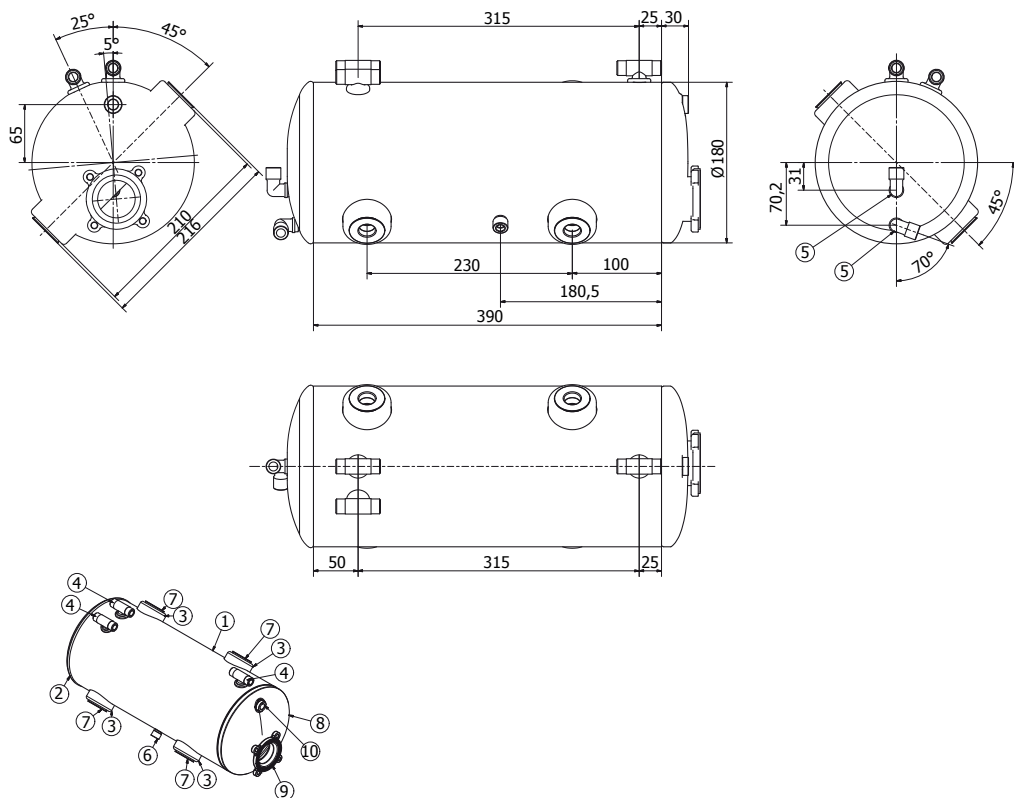
Tipo / Type / Type			
Pressione di bollo MPa / Design pressure MPa / Pression MPa	0.18		
Pressione di esercizio MPa / Working pressure MPa / Pression de service MPa	0.10		
Temperature di progetto (C°) / Design temperature (C°) / Températures de projet (C°)	130.5		
Temperature di esercizio (C°) / Working temperature (C°) / Températures de service (C°)	119.6		
Fluido contenuto / Fluid contained / Fluide contenu	Vapore d'acqua saturo Saturated water vapour Vapeur d'eau saturée		
Pressione prova idraulica MPa / Hydraulic test pressure MPa Pression de test hydraulique MPa	0.27		
Alimentazione / Supply / Alimentation	Tubazione idrica Water pipes Conduite d'eau	Unificazione Directives Unification	
LEGENDA / KEY / LEGENDE	MATERIALE MATERIAL MATÉRIAU	UNI 33110-72	
Fasciame (lamiera) / Clips (sheet metal) / Bande (tôle)	Cu DHP	UNI 3310-72	
Fondo bombato / Curved bottom / Fond bombé	Cu DHP	UNI 5705-65 UNI 4891	
Fondo - Flangia / Base - Flange / Fonde - Flaque	Fusion OT Cast OT Fusion OT P-Cuzn40 Pb2	UNI 5705-65 UNI 4891	
Flange bocchelli / Nozzles Flanges / Flagues Bocchelli	Fusion OT Cast OT Fusion OT P-Cuzn40 Pb2	UNI 5705-65 UNI 4891	
Tubi e Tronchetti / Tubes and Stubs / Tubes	Cu Zn40 Cu Zn37	UNI 4891 UNI 4892	
PROCEDIMENTO DI SALDATURA / WELDING PROCESS / PROCEDE DE SOUDURE			
A) TIG automatico tra rame e rame (Cu DHP UNI 331) / A) TIG automatic between copper and copper (Cu DHP UNI 331) A) TIG automatique entre cuivre et cuivre (Cu DHP UNI 331)			
B) TIG automatico tra rame e ottone (Cu DHP UNI) / B) TIG automatic between copper and brass (Cu DHP UNI) B) TIG automatique entre cuivre et laiton (Cu DHP UNI)			
C) Ossiacetilenica tra rame (Cu DHP UNI 3310-72 Group 1) e ottone (CuZn40Sn UNI 4891 Group 5c) C) Oxy-fuel welding between copper (Cu DHP UNI 3310-72 Group 1) and brass (CuZn40Sn UNI 4891 Group 5c) C) Soudure oxy-acétylénique en cuivre (Cu DHP UNI 3310-72 Groupe 1) et laiton (CuZn40Sn UNI 4891 Groupe 5c)			
VALVOLA DI SICUREZZA / SAFETY VALVESAFETY VALVE / VANNE DE SURETE			
Vedi certificato allegato / See attached certificateSee attached certificate / Voir certificat ci-joint			
VOLUME lt. / Capacity / Capacité	11.3	17	23
LUNGHEZZA mm. / Boilers lenght / Longueur	450	680	910

4.5.4 SCHEMA CALDAIA

4.5.4 BOILER DIAGRAM

4.5.4 SCHÉMA CHAUDIÈRE



IT**4.5.5
SCHEMA CALDAIA
2 GRUPPI****EN****4.5.5
BOILER DIAGRAM
2 GROUPS****FR****4.5.5
SCHÉMA CHAUDIÈRE
2 GROUPES**

ELENCO PARTI / LIST PARTS / LISTE DES PARTIES				
Elemento Element Élément	Q.tà Q.tà Q.tà	Numero Parte Part Number Numéro Partie	Descrizione Description Description	Materiale Material Matériau
1	1	00015860	Corpo caldaia Aurelia D.180 2 Gr 2COPPE Aurelia boiler body D.180 2 Gr 2 Corps de chaudière Aurelia D.180 2 Gr 2	Cu DHP 99.9
2	1	00010370	Coppa D.180 2 fori Bevel gear D.180 2 holes Coupe D.180 2 trous	Cu DHP 99.9
3	2	00160170	Tubo scab D54X1,5 Pipe D54X1,5 Tube échangeur D54X1,5	Cu DHP 99.9
4	3	00061871	Attacco presa vapore Steam inlet coupling Prise vapeur	CW510L OT57
5	2	00061551	Gomito a saldare 3/8 M Elbow for welding 3/8 M Coude à souder 3/8 M	CW510L OT57
6	1	00030251	Attacco 3/8" Maschio Coupling 3/8" Male Prise 3/8" Mâle	CW510L OT57
7	4	00061881	Flangia chiusura scsamb.1-2 G Flange closure scsamb.1-2 G Fermeture à bride scsamb.1-2 G	CW510L OT57
8	1	00016280	Coppa D.180 PR 2015 Bevel gear D.180 PR 2015 Coupe D.180 PR 2015	CU DHP 99.9
9	1	00063130	Flangia Resistenza 4 fori 2013 Flange Resistance 4 holes 2013 Résistance de bride 4 trous 2013	CW510L OT57
10	1	00030271	Attacco G1/4" F passante OT57 Coupling G1/4" F through OT57 Prise G1/4" F passante OT57	CW510L OT57

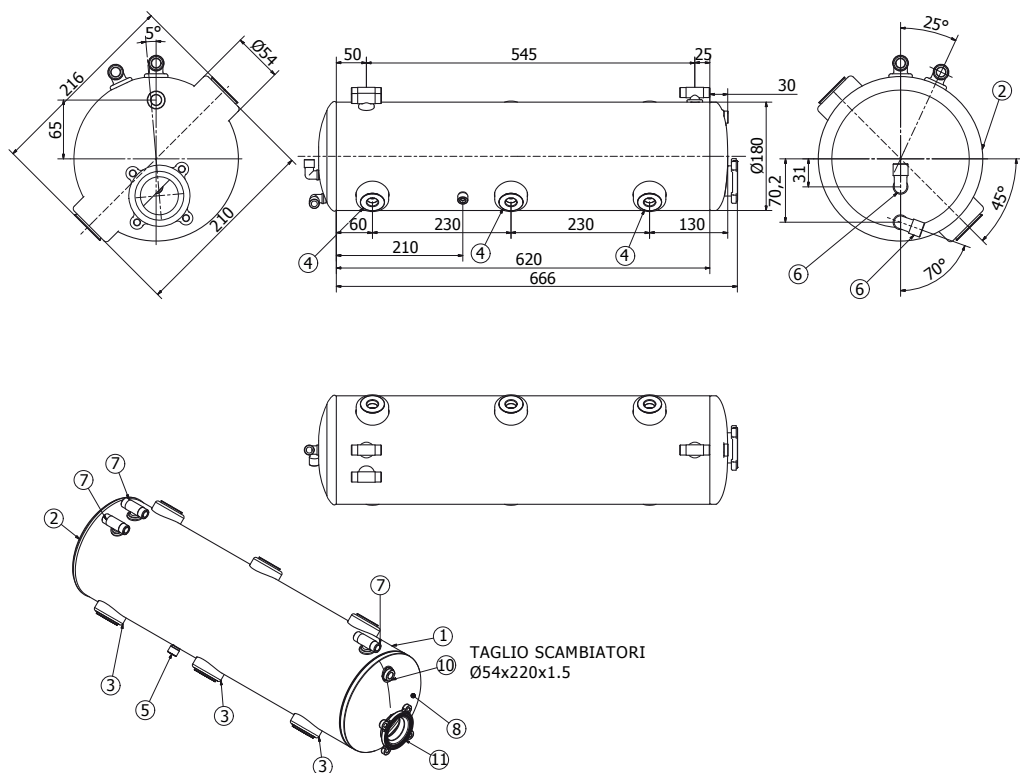
MATERIALE: Rame, Ottone MATERIAL: Copper, Brass MATÉRIEL : Cuivre, Laiton	Trattamento Treatment Traitement	Tolleranza Tolerance Tolérance	Scala Scale Échelle	A2
Descrizione / Description / Description			Data / Date / Date	
Descrizione / Description / Description		Progettista / Designer / Concepteur	Codice / Code / Code	

DATI PROGETTO DIRETTIVA PED 97/23/CE - DATA DRAFT DIRECTIVE PED 97/23/CE DONNÉES PROJET DIRECTIVE PED 97/23/CE	
VOLUME / VOLUMES / VOLUMES	11.3 LT
TS	130.5°
P.V.S.	1.8 Bar
PT	2.7 Bar
FLUIDO / FLUID / FLUIDE	H2O

4.5.6 SCHEMA CALDAIA 3 GRUPPI

4.5.6 BOILER DIAGRAM 3 GROUPS

4.5.6 SCHÉMA CHAUDIÈRE 3 GROUPES



ELENCO PARTI / LIST PARTS / LISTE DES PARTIES				
Elemento Element Élément	Q.tà Q.tà Q.tà	Numero Parte Part Number Numéro Partie	Descrizione Description Description	Materiale Material Matériau
1	1	00016110	Virola Aurelia D.180 3 Gr 2 coppe Shell ring Aurelia D.180 3 Gr 2 cups Bague coque Aurelia D.180 3 Gr 2 cups	Cu DHP 99.9
2	1	00010370	Coppa D.180 2 fori Bevel gear D.180 2 holes Coupe D.180 2 trous	Cu DHP 99.9
3	3	00160170	Tubo scab D54X1,5 Pipe D54X1,5 Tube échangeur D54X1,5	Cu DHP 99.9
4	6	00061881	Flangia chiusura scsamb.1-2 G Flange closure scsamb.1-2 G Fermeture à bride scsamb.1-2 G	CW510L OT57
5	1	00030251	Attacco 3/8" Maschio Coupling 3/8" Male Prise 3/8" Mâle	CW510L OT57
6	2	00061551	Gomito a saldare 3/8 M Elbow for welding 3/8 M Coude à souder 3/8 M	CW510L OT57
7	3	00061871	Attacco presa vapore Steam inlet coupling Prise vapeur	CW510L OT57
8	1	00016280	Coppa D.180 PR 2015 Bevel gear D.180 PR 2015 Coupe D.180 PR 2015	CU DHP 99.9
10	1	00030271	Attacco G1/4" F passante OT57 Coupling G1/4" F through OT57 Prise G1/4" F passante OT57	CW510L OT57
11	1	00063130	Flangia Resistenza 4 fori 2013 Flange Resistance 4 holes 2013 Résistance de bride 4 trous 2013	Ottone Brass Laiton

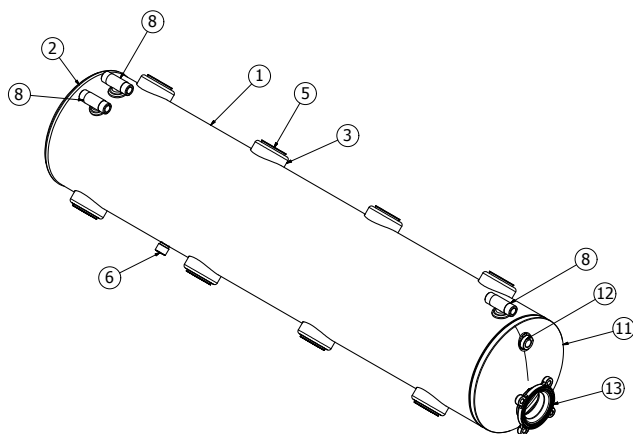
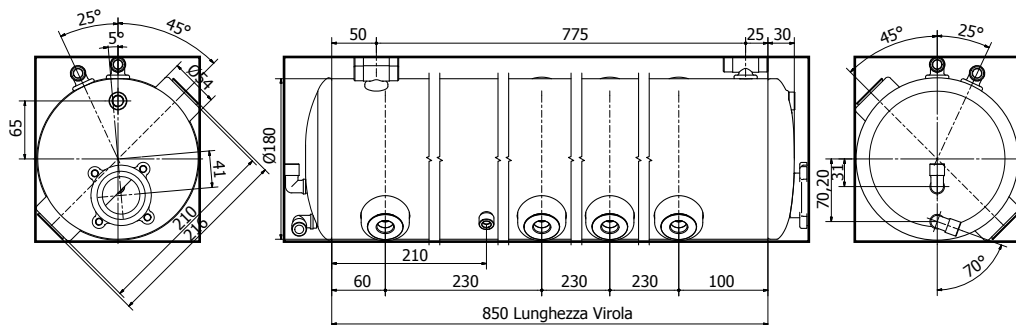
MATERIALE: Rame, Ottone MATERIAL: Copper, Brass MATÉRIEL : Cuivre, Laiton	Trattamento Treatment Traitement	Tolleranza Tolerance Tolérance	Scala Scale Échelle	A2
Descrizione / Description / Description			Data / Date / Date	
Descrizione / Description / Description	Progettista / Designer / Concepteur		Codice / Code / Code	

DATI PROGETTO DIRETTIVA PED 97/23/CE - DATA DRAFT DIRECTIVE PED 97/23/CE DONNÉES PROJET DIRECTIVE PED 97/23/CE	
VOLUME / VOLUMES / VOLUMES	17 LT
TS	130.5°
P.V.S.	1.8 Bar
PT	2.7 Bar
FLUIDO / FLUID / FLUIDE	H2O

4.5.7 SCHEMA CALDAIA 4 GRUPPI

4.5.7 BOILER DIAGRAM 4 GROUPS

4.5.7 SCHÉMA CHAUDIÈRE 4 GROUPS



ELENCO PARTI / LIST PARTS / LISTE DES PARTIES				
Elemento Element Élément	Q.tà Q.tà Q.tà	Numero Parte Part Number Numéro Partie	Descrizione Description Description	Materiale Material Matériau
1	1	00016500	Corpo caldaia Aurelia D.180 4 Gr 2COPPE Aurelia boiler body D.180 4 Gr 2 Corps de chaudière Aurelia D.180 4 Gr 2	Cu DHP 99.9
2	1	00010370	Coppa D.180 2 fori Bevel gear D.180 2 holes Coupe D.180 2 trous	Cu DHP 99.9
3	4	00160170	Tubo scamb D54X1,5 Pipe D54X1,5 Tube échangeur D54X1,5	Cu DHP 99.9
5	8	00061881	Flangia chiusura scsamb.1-2 G Flange closure scsamb.1-2 G Fermeture à bride scsamb.1-2 G	CW510L OT57
6	1	00030251	Attacco 3/8" Maschio Coupling 3/8" Male Prise 3/8" Mâle	CW510L OT57
7	2	00061551	Gomito a saldare 3/8 M Elbow for welding 3/8 M Coude à souder 3/8 M	CW510L OT57
8	3	00061871	Attacco presa vapore Steam inlet coupling Prise vapeur	CW510L OT57
11	1	00016280	Coppa D.180 PR 2015 Bevel gear D.180 PR 2015 Coupe D.180 PR 2015	CU DHP 99.9
12	1	00030271	Attacco G1/4" F Coupling G1/4" F through OT57 Prise G1/4" F passante OT57	CW510L OT57
13	1	00063130	Flangia Resistenza 4 fori 2013 Flange Resistance 4 holes 2013 Résistance de bride 4 trous 2013	CW510L OT57

MATERIALE: Rame, Ottone MATERIAL: Copper, Brass MATÉRIEL : Cuivre, Laiton	Trattamento Treatment Traitement	Tolleranza Tolerance Tolérance	Scala Scale Échelle	A2
Descrizione / Description / Description			Data / Date / Date	
Descrizione / Description / Description	Progettista / Designer / Concepteur		Codice / Code / Code	

DATI PROGETTO DIRETTIVA PED 97/23/CE - DATA DRAFT DIRECTIVE PED 97/23/CE DONNÉES PROJET DIRECTIVE PED 97/23/CE	
VOLUME / VOLUMES / VOLUMES	23 LT
TS	130.5°
P.V.S.	1.8 Bar
PT	2.7 Bar
FLUIDO / FLUID / FLUIDE	H2O

DICHIARAZIONE DI CONFORMITÀ CE ATTREZZATURA A PRESSIONE

EC DECLARATION OF CONFORMITY PRESSURE EQUIPMENT DECLARATION DE CONFORMITE MACHINE SOUS PRESSION

- La Simonelli Group dichiara sotto la propria responsabilità che la macchina per caffè espresso sotto identificata è conforme alle seguenti direttive CEE sotto riportate e soddisfa i requisiti essenziali di cui all'allegato A. Valutazione di conformità: categoria 1 modulo A. Per la verifica della conformità a dette direttive sono state applicate le norme armonizzate riportate in tabella.
- Simonelli Group declares under its own responsibility that the espresso coffee machine identified as below complies with the directives specified below and meets the essential requirements indicated in attachment A Conformity evaluation: category 1, form A The following harmonized standards have been applied following the provisions of the directives specified below.
- Simonelli Group déclare sous sa propre responsabilité que la machine pour café espresso (identifiée par le modèle et le numéro de série indiqués ci-après) est conforme aux directives suivantes: 89/392/CEE; et satisfait les conditions requises essentielles citées dans l' Annexe A, évaluation de conformité: catégorie 1 modula A. La vérification de la conformité à ces directives a été effectuée en appliquant les normes harmonisées suivantes:

Il fascicolo tecnico è depositato presso la sede legale di cui all'indirizzo sul retro, il responsabile incaricato della costituzione e gestione del fascicolo tecnico è l'Ing. *Lauro Fioretti*.

The technical file has been deposited at the company headquarters, at the address on the back. The person in charge of collating and managing the technical file is Mr. *Lauro Fioretti*.

Le dossier technique est déposé auprès du siège légal dont l'adresse est indiqué au dos, le responsable chargé de la constitution et de la gestion du dossier technique est M. *Lauro Fioretti*.

2006/42/EC	Direttiva macchine	Machinery Directive	Directive machines
2014/35/EU	Direttiva bassa tensione	Low Voltage Directive	Directive basse tension
2014/30/EU	Direttiva compatibilità elettromagnetica		Electromagnetic Compatibility Directive
	Directive compatibilité électromagnétique		
(CE) No 1935/2004	Direttiva materiali per alimenti Directive for Materials and Articles intended to come into contact with foodstuffs Directive matériaux pour contact alimentaire		
2014/68/EU	Direttiva attrezzature a pressione Pressurized Equipment Directive Directive équipements sous pression		
2011/65/EU	Direttiva ROHS	ROHS Directive	Directive ROHS
(CE) No 2023/2006 (UE) No 213/2018	Regolamenti sulle buone pratiche di fabbricazione dei materiali, degli oggetti e all'utilizzo del bisfenolo A in vernici e rivestimenti destinati a venire in contatto con prodotti alimentari. Regulations on Good Manufacturing Practice of materials and objects and on the use of Bisphenol A in paints and coatings intended to come into contact with food. Règlements sur les bonnes pratiques de fabrication des matériaux, des objets et sur l'utilisation du bisphénol A dans les peintures et les revêtements destinés à entrer en contact avec les produits alimentaires.		
D. M. 21/03/1973	Disciplina igienica degli imballaggi, recipienti, utensili, destinati a venire in contatto con le sostanze alimentari o con sostanze d'uso personale. Hygienic discipline regarding packaging, containers and utensils that are destined to come into contact with food substances or with substances of personal use. Discipline hygiénique des emballages, récipients, ustensiles, destinés à entrer en contact avec des denrées alimentaires ou avec des substances d'usage personnel.		
10/2011/CEE	Direttiva materie plastiche	Plastics directive	Matériau plastique directive
85/572/CEE, 82/711/CEE	Direttive metalli e leghe	Metals and alloys directives	Métaux et alliages directives

Modello e anno di fabbricazione: Vedi targa dati su macchina

Model and production: See label on machine

Modèle et année de fabrication: Contrôler les données sur la machine

Matricola • Serial number • Matricule:

Caldaia • Boiler • Chaudière:

Lt.	0,6*	1,7	2,0	3,8	4,2	4,8	5,4	7,0	9,3	11,1	11,3	14,7	17,0	20,3	23,1
MPa max.	0,18	0,18	0,18	0,18	0,18	0,18	0,18	0,18	0,18	0,18	0,18	0,18	0,18	0,18	0,18
T max (C°)	130,5	130,5	130,5	130,5	130,5	130,5	130,5	130,5	130,5	130,5	130,5	130,5	130,5	130,5	130,5
Kg/h	0,8	2,3	1,0	1,3	1,3	1,3	2,3	2,3	2,6	3,6	3,6	4,0	4,0	4,0	4,0
P (W)	1000	2600	1200	1800	1800	1800	2600	2700	3000	4500	4500	5000	5000	5000	5000

* Boiler in zona di applicazione articolo 3, comma 3 97/23/CE

* Boiler in application area, article 3, section 3 97/23/EC

* Chauffe-eau en zone d'application article 3, alinéa 3 97/23/CE

Norme applicate: Raccolte M,S, VSR edizione '78 e '95 conservate presso la sede legale.

Applied regulations: Collections M,S, VSR editions '78 and '95 and available in the registered office.

Normas appliquées: Recaltes M, S, VSR édition '78 et '95 gardées chez la siège legale.

Disegno n°: (Vedi parte finale del Libretto Istruzioni)

Drawing No.: (See the end of the Instruction Booklet)

Dessin n°: (Voir la fin du livret d'instructions)

Amministratore delegato • Managing Director • Administrateur délégué:


Fabio Ceccarani

Belforte del Chienti, 01/08/2018

ATTENZIONE: La presente dichiarazione va conservata e deve accompagnare sempre l'attrezzatura.

Ogni uso dell'attrezzatura diverso da quello previsto dal progetto é vietato. L'integrità e l'efficienza dell'attrezzatura e degli accessori di sicurezza sono a cura dell'utente. La presente dichiarazione perde la sua validità nel caso in cui l'apparecchio venga modificato senza espressa autorizzazione del costruttore oppure se installato o utilizzato in modo non conforme a quanto indicato nel manuale d'uso e nelle istruzioni.

ATTENTION: This declaration is to be kept with the equipment at all times and must always go together with the equipment. Any use of the equipment than for the purposes for which it was designed is prohibited. The integrity and efficiency of the equipment of the safety devices are the responsibility of the user. The declaration is null and void if the machine is modified without the express authorization of the manufacturer or if improperly installed and used in such a way that does not comply with indications in the user's manual and the instructions.

ATTENTION: Cette déclaration doit être conservée et doit toujours aller avec la machine. Toute utilisation de la machine différente de celle qui este prévue par le projet est interdite. L'intégrité et l'efficacité de la machine et des accessoires de sécurité sont à la charge de l'utilisateur. La présente déclaration perd toute validité dans le cas où l'appareil est modifié sans l'autorisation du constructeur ou si l'appareil est installé ou utilisé de façon non conforme à ce qui est indiqué dans le manuel et dans le mode d'emploi.



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SIMONELLI

The coffee machines you can trust.