
QUICK START GUIDE



DIVA



NT-05414-01-EN

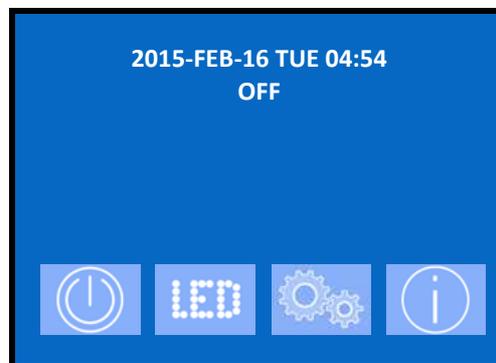
STARTING UP

1

- Turn on the tap from the water mains and switch the power ON by pressing the main switch located bottom right underneath the machine.

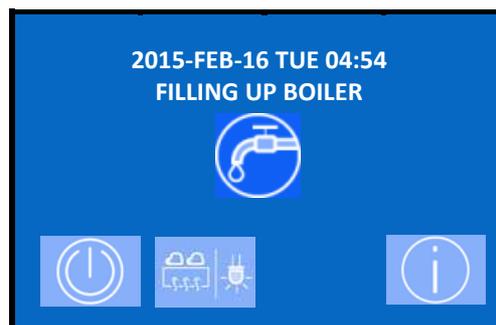


- The machine will automatically go into OFF state, the message displayed will be:

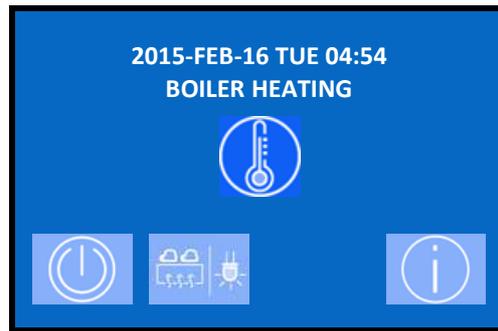


2

- Press  to switch ON the machine, filling up will start and the display will show:



- Afterwards the keypad lights will be off and heating of the boiler starts. Please wait about 15 minutes to reach the set temperature



3

- **HEATING UP:**

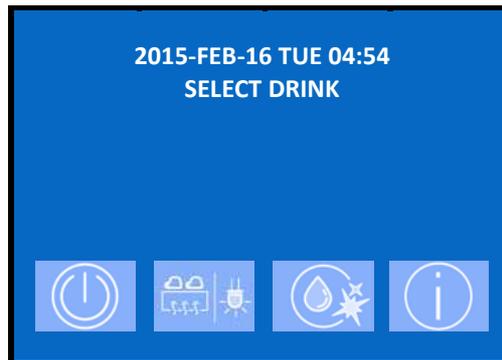
LM Version: during the warming up, the milker solenoid valve will stay open from 0°C to 95°C and the barista steam wand from 50°C to 95°C. This will release the air from the boiler

COF Version: during this stage, keep the steam lever open for a few seconds, this operation will release the air from the boiler

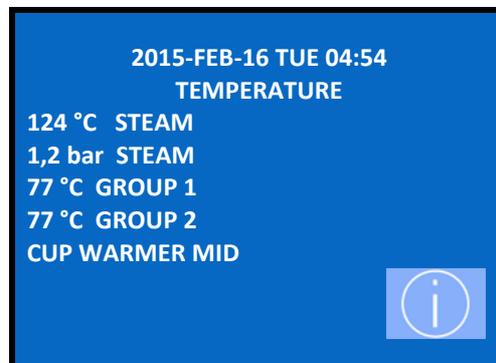


4

- The machine will be ready when the boiler temperature is reached, the display shows:



- The Info section of the menu indicates following data:

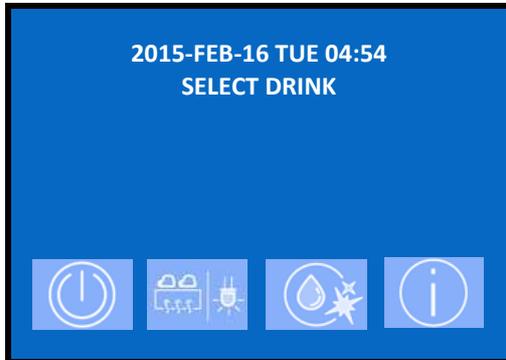


CUP WARMER

1

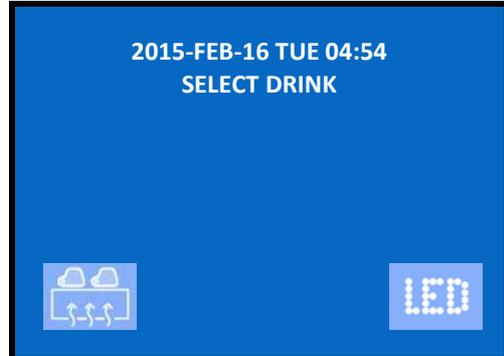
2

Press  to access to the cup warmer menu



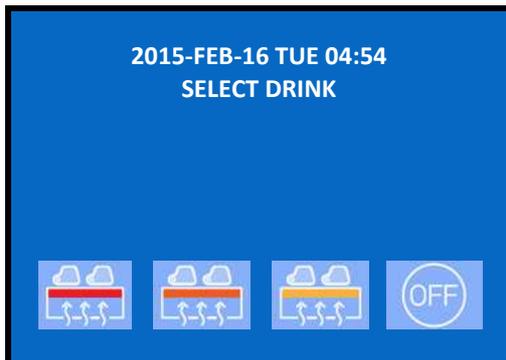
2

The display shows:



3

Press  to get to cup warmer temperature profile



4

Select the cup warmer temperature profile between:

-  FULL
-  MID
-  LOW
-  OFF

KEYS DESCRIPTION

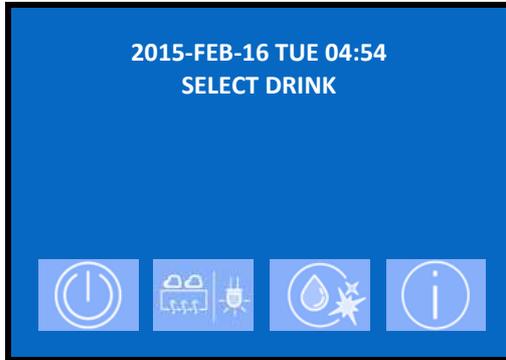
-  ESC
-  DECREASE VALUE
-  INCREASE VALUE
-  ENTER
-  SCROLL UP
-  SCROLL DOWN

LIGHTS

1

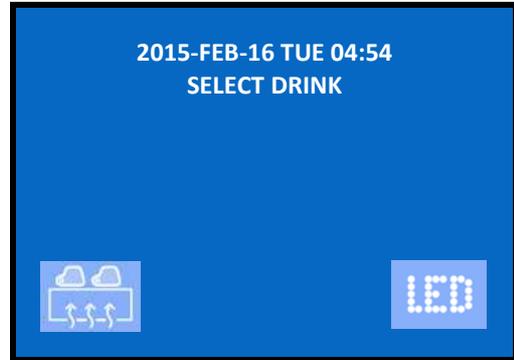
2

Press  to access to the lights menu



2

Press  to turn ON or OFF the side lights

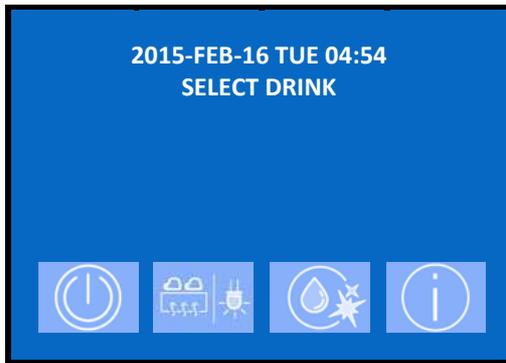


INFO

1

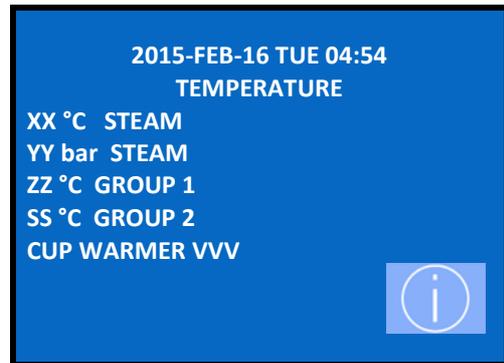
2

Press  to access to machine Info data



2

The display shows the following data:



DATA DESCRIPTION

- **XX °C STEAM: STEAM TEMPERATURE**
- **YY bar STEAM: STEAM PRESSURE**
- **ZZ °C GROUP 1: GROUP 1 TEMPERATURE**
- **SS °C GROUP 2: GROUP 2 TEMPERATURE**
- **CUP WARMER VVV: CUP WARMER TEMPERATURE PROFILE**

DISPENSING

1

COFFEE DISPENSING: place a cup under the dispenser and press one of the coffee dose keys

MACHINE KEYPADS DIVA COF 2GR

Gr. 1 keypad



11 12 13 14 15

Gr. 2 keypad



21 22 23 24 25

MACHINE KEYPADS DIVA LM 2GR

Gr. 1 keypad



11 12 13 14 15 16 17

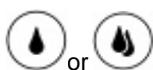
Gr. 2 keypad



21 22 23 24 25 26 27

2

HOT WATER DISPENSING: place a cup under the hot water nozzle and press the Tea / Hot water keys



or , to activate dispensing of the related hot water dose



PLEASE NOTE: delivery in progress can be stopped before reaching the desired programmed product quantity by pressing the same key of the unit used for product delivery

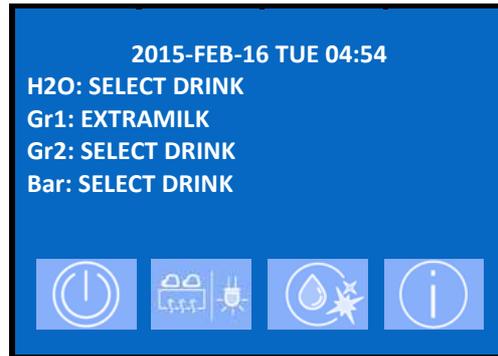
3

- **DISPENSING EXTRAMILK (ONLY LM MACHINES):**

If enabled in program menu, keep pressed any Milk - based drink, release the key to interrupt the delivery



- The display will show:



DISPENSING STEAM: warm up drinks (milk, cognac, etc) as follows, slowly pull down the steam lever, and then dip the nozzle into the drink

1

Before using the steam wand pull down the steam lever to purge the nozzle



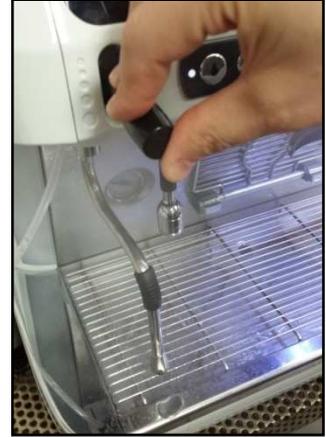
2

Use the steam wand to foam or heat any liquid into the jug, by handling the plastic handle



3

After using the steam wand pull down the steam lever to purge the nozzle



4

Clean the steam wand by means of a cloth



5

Do not leave the steam wand into any liquid at any time



WE STRONGLY RECOMMEND TO USE AND CLEAN THE STEAM WAND AS ABOVE SHOWN

BARISTA STEAM WAND USE AND CLEANING

USE OF THE BARISTA STEAM WAND

1

Before using the barista steam wand, keep the button pressed to purge the nozzle



2

Press the button  (steamed milk) or  (foamed milk) to activate the barista steam wand. Heat or foam milk into the jug, by handling the plastic handle. The steam will automatically stop once the programmed temperature is reached



3

After using the barista steam wand, keep the button pressed to purge the nozzle



CLEAN THE BARISTA STEAM WAND

1

Remove the nozzle and the end part of the barista steam wand to clean the inner part



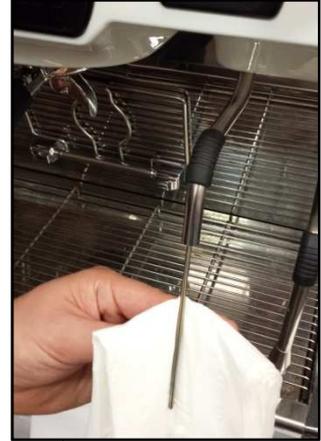
2

Clean by using the provided brush, a cloth is also recommended



3

Clean the inner part of the barista steam wand by using a cloth



4

Screw the end part of the barista steam wand and the nozzle



PLEASE NOTE: WE RECOMMEND CARRYING OUT THE FOLLOWING CLEANING OPERATIONS AT THE END OF EACH WORKING DAY

AUTOMATIC AND MANUAL CLEANING OF MILK FROTHER

AUTOMATIC CLEANING

1

Take the milk feeding tube out of the milk box



2

Prepare a solution of water and detergent (q.ty 500 ml) by following the instructions indicated in the product label



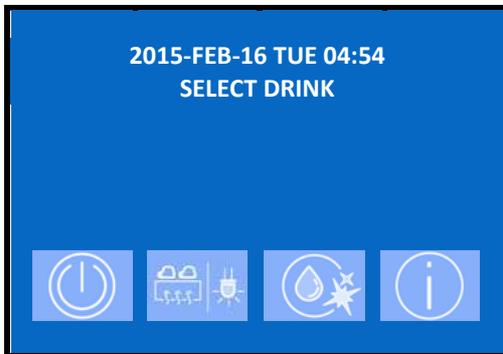
3

Insert the milk feeding tube into a container with detergent



4

Press Clean key to access into the cleaning menu



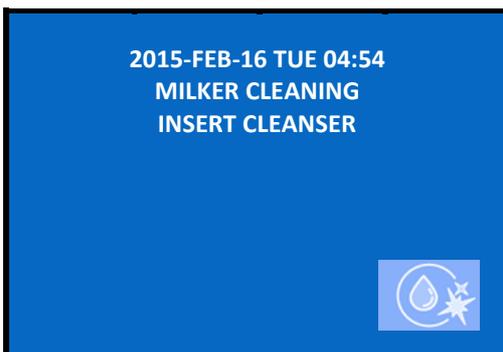
5

Select Milker cleaning options and confirm by pressing enter



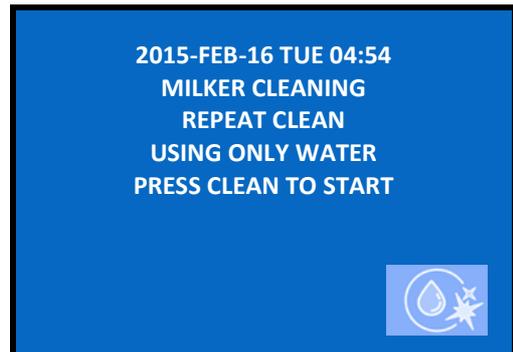
6

Leds of the related keyboard start flashing, press clean to start cleaning.



7

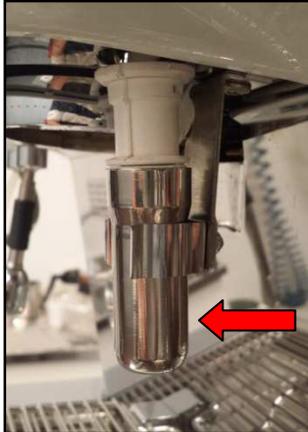
Repeat the cleaning cycle starting from the beginning using only water without detergent by pressing clean



MANUAL CLEANING

1

Remove the milk frother from its holder



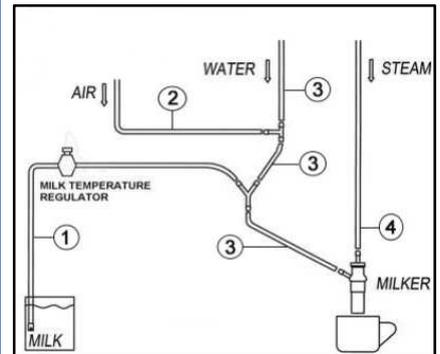
2

Disassemble the milk frother in all its parts (first by turning and then by pulling as shown in the picture) and wash it either by hand or in a dishwasher. Make sure that all the holes are free from milk residues and that the O-rings are in good condition



3

Reassemble the milk frother as indicated in the assembling instructions



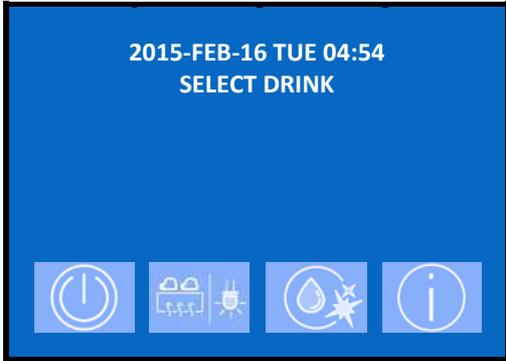
PLEASE NOTE: ONLY IN CASE THAT AFTER THE AUTOMATIC CLEANING PROCESS THE MILK FROTHER IS NOT PROPERLY DISPENSING, CARRY OUT A MANUAL CLEANING

AUTOMATIC AND MANUAL GROUP CLEANING

AUTOMATIC CLEANING

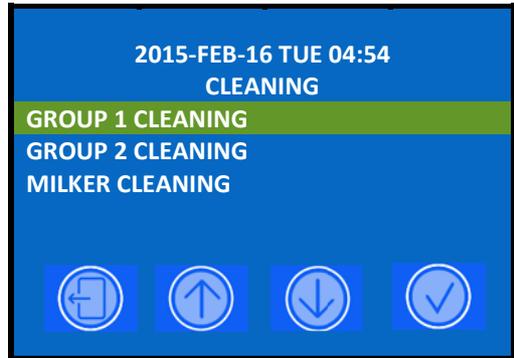
1 2

Perform the following operations with the machine ON.



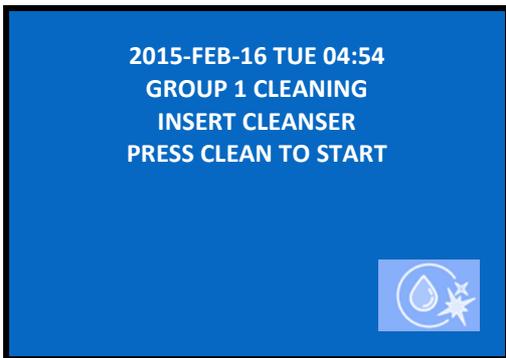
2

Select one of the two group cleaning options and confirm by pressing enter.



3 4

Leds of the related keyboard start flashing

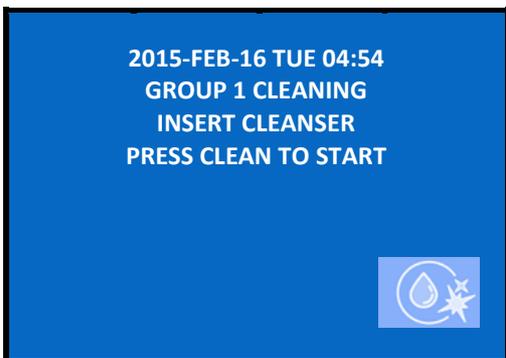


Insert the supplied blind filter diaphragm and cleaning tablet in the filter holder and fit it into the group



5 6

Press to start cleaning



Repeat the above described operation for all groups of the machine



While a cleaning is in progress on the group 1, it is possible to deliver coffee from the other one.

PLEASE NOTE: WE RECOMMEND TO CARRY OUT FOLLOWING CLEANING OPERATIONS AT THE END OF EACH WORKING DAY

MANUAL CLEANING

PLEASE NOTE: WE ALSO RECOMMEND TO USE THE SPECIAL BRUSH (CODE N° 95.01773) SUPPLIED WITH THE MACHINE, TO ELIMINATE COFFEE RESIDUES FROM THE FILTERS AND SHOWERS

CLEANING THE FILTER HOLDERS

Carry out the following operations:

- We recommend to use the special brush (code N° 95.01773) supplied with the machine, to eliminate coffee residues from the filters and showers
- Remove the filters from the filter holders and wash both parts under running water
- Remove the remaining coffee by using a cloth



FOR CLEANING OPERATIONS, WE STRONGLY RECOMMEND TO USE OUR CLEANING PRODUCTS

CLEANING TABLETS

120 Tablets (1 gr) Code N° 06.00133



MILK FROTHER CLEANER

1 Litre for 60 cleanings Code N° 06.00136

