



# QUICK START GUIDE

# TRADITIONAL COFFEE MACHINES

## STARTING UP

**1**

Turn on the tap from the water mains and switch the power ON by pressing the main switch.

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

**OFF**

**2**

Keep key n° 4 pressed and then press key n° 3, and the machine will set itself to ON state.

The display will show:

**PLEASE WAIT  
XXX °C HH-MM**

XXX °C Indicates temperature of the boiler HH – MM Indicates the time. During this phase the keypad leds alternately light on and heating of the boiler starts. Please wait about 15 minutes to reach the set temperature.

**3**

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:

**SELECT DRINK  
HH-MM**

and the pressure gauge on the front of the machine indicates a pressure of about 1.1-1.3 Bar. See upper part of the pressure gauge.

## DISPENSING

**1**

**COFFEE DISPENSING**  
Place a cup under the dispenser and press one of the coffee dose keys (N°2-3-4-5-6-7):

**GRXY  
HH-MM**

Where GR.X indicates the N° of the groups and Y the N° of the dose key.

**1**

**HOT WATER DISPENSING**  
Place a cup under the hot water nozzle and press the Tea / Hot water key (1) to activate dispensing of the Tea dose 1

**GRXY  
HH-MM**

Press Tea / Hot water key twice consecutively (within 3 sec.) to activate dispensing of the Tea dose 2

**3**

**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.

**DISPENSING EXTRAMILK (ONLY LM MACHINE)**  
Keep pressed any Milk - based drink, release the key to interrupt the delivery.

**EXTRAMILK  
HH-MM**

**3**

**FOAM SETTING (ONLY LM MACHINE)**  
The milk frother is equipped with a FOAM REGULATOR which sets the quantity of air needed to foam milk.

**4**

Remove the protection (cap) and turn the ring nut clockwise for thicker foam (small bubbles), or turn it anticlockwise for more voluminous foam (large bubbles) then lock it with the locknut.

## STANDARD STEAM WAND USE AND CLEANING

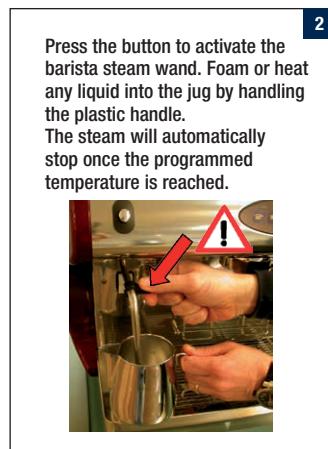
4) DISPENSING STEAM. Warm up drinks (milk, cognac, etc) as follows: slowly pull down the steam lever, and then dip the nozzle into the drink.



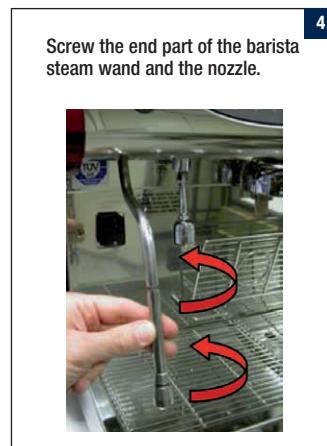
WE STRONGLY RECOMMEND TO USE AND CLEAN THE STEAM WAND AS ABOVE SHOWN.

## BARISTA STEAM WAND USE AND CLEANING

### USE OF THE BARISTA STEAM WAND



### CLEAN OF THE BARISTA STEAM WAND



PLEASE NOTE: We recommend to carry out the following cleaning operations at the end of each working day.

# AUTOMATIC AND MANUAL CLEANING OF MILK FROTHER

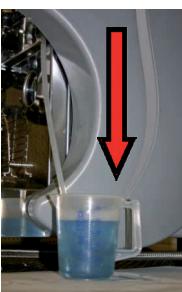
## • AUTOMATIC CLEANING



Take the milk feeding tube out of the milk box.



Prepare a solution of water and detergent (q.ty 200 ml.) by following the instructions indicated in the product label.



Insert the milk feeding tube into a container with detergent.

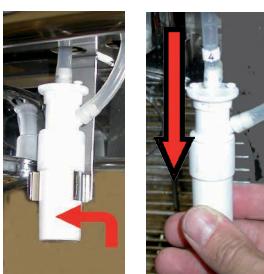
Keep pressed N°4 and N° 6 keys of the group with milk frother to start the cleaning



The leds of the key N°1 and N°6 flash simultaneously and the display shows :

## MILKER CLEANING

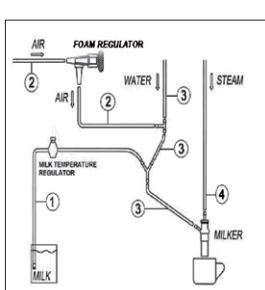
## • MANUAL CLEANING



Remove the milk frother from its holder.



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.



Reassemble the milk frother as indicated in the assembling instructions.

At the end of the cleaning, carry out the following operations.

- Put the milk infeed pipe into a glass of cold water
- Press N°4 and N°6 keys, another cleaning cycle will start dispensing only with water.

**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

**PLEASE NOTE:** We recommend to carry out following cleaning operations at the end of each working day.

## CLEANING THE THIRD DUCT OF THE GROUP AND GASKET CLEANING.

### A) CLEANING THE THIRD DUCT OF THE GROUP.

Perform the following operations with the machine ON:  
Insert the supplied blind filter diaphragm and cleaning tablet in the filter holder and fit it into the group.



Keep pressed key N°4 and key N°1 of the group to be cleaned. The leds of the key N° 4 and N° 1 flash simultaneously and the display shows:

GR X CLEANING



Where X indicates the group. The group will dispense by impulses ten times for a total duration of 100 seconds.

### B) GASKET CLEANING.

Repeat the above described operation and during the dispensing slightly open and close the filter holder a few times, letting the water flow out. Be careful not to let hands and other parts of the body come into contact with water, in order to avoid danger of burns; If necessary repeat this operation several times, and remove the remaining coffee from the group gasket by using a cloth.



**FOR SEMIAUTOMATIC MODEL**  
Perform the above described operations by carrying out manually on -off of the group by pressing the pushbutton.

## CLEANING THE FILTER HOLDERS.

Carry out the following operations:  
Remove the filters from the filter holders and wash both parts under running water.  
Remove the remaining coffee by using a cloth.



95.01773 ) supplied with the machine, to eliminate coffee residues from the filters and showers



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

**CLEANING TABLETS**  
120 Tablets ( 1.0gr.)  
Code N° 06.00133



**MILK FROTHER CLEANER**  
1 Litre for 60 cleanings  
Code N° 06.00136



**PLEASE NOTE:**  
We also recommend to use the special brush ( code N°