



PRODUCT DOCUMENT PACK

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PRODUCT

Bezzera 3L Black 3-Group Professional Espresso Machine BZB2016B3DE

Model / SKU: BZB2016B3DE

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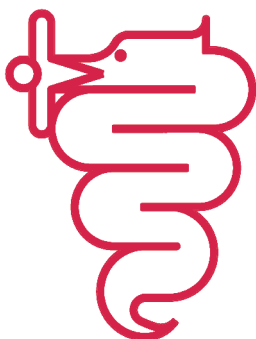
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Instruction manual



BEZZERA

Dal 1901

B2016

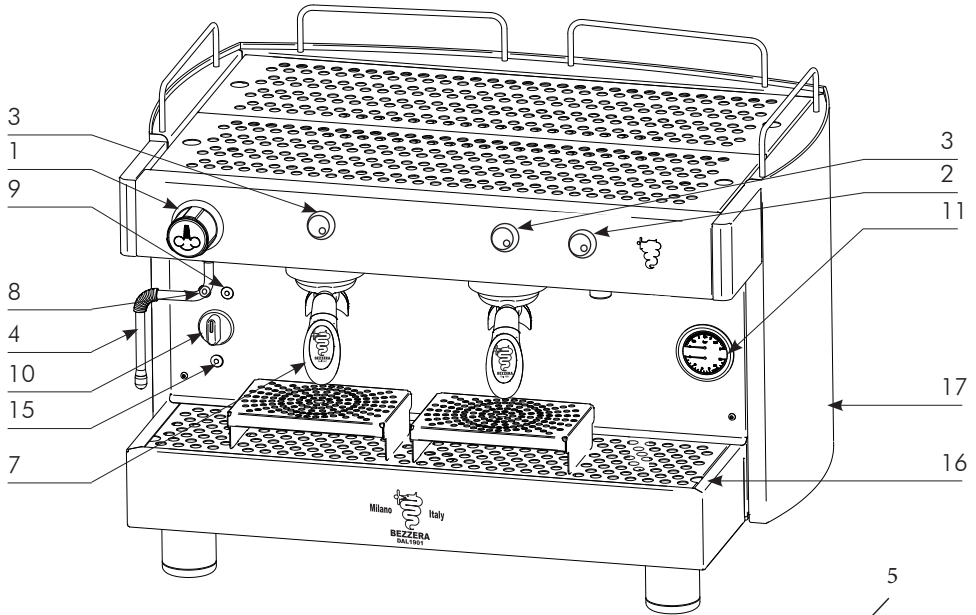
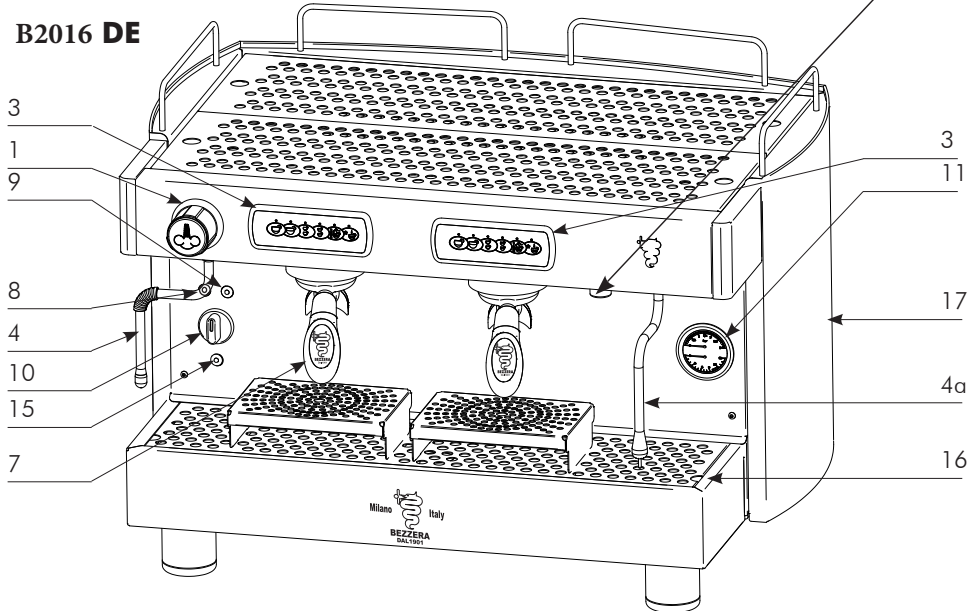
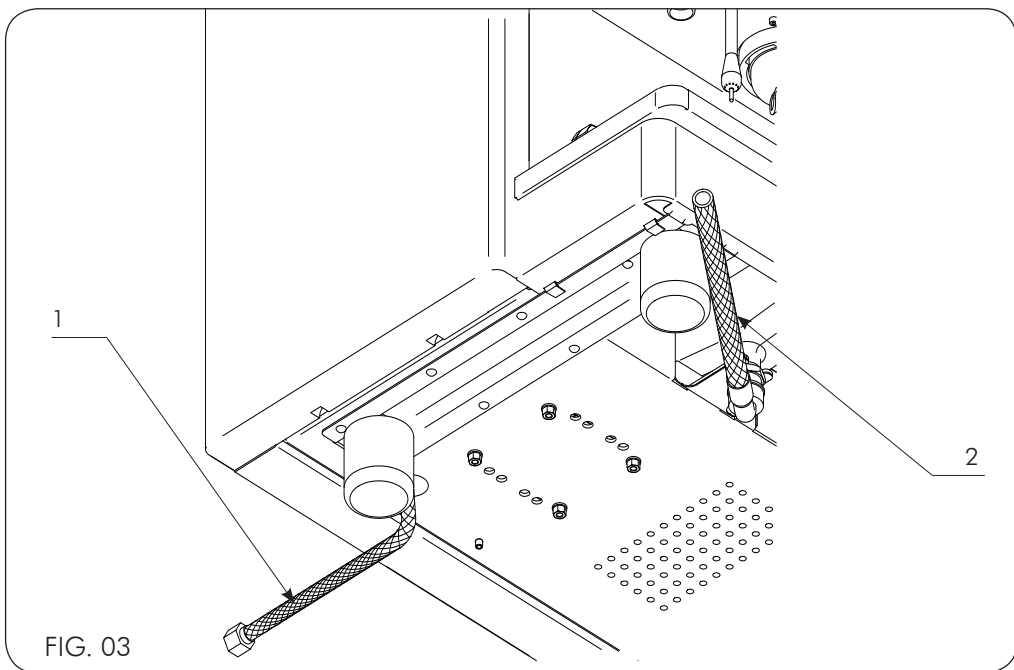
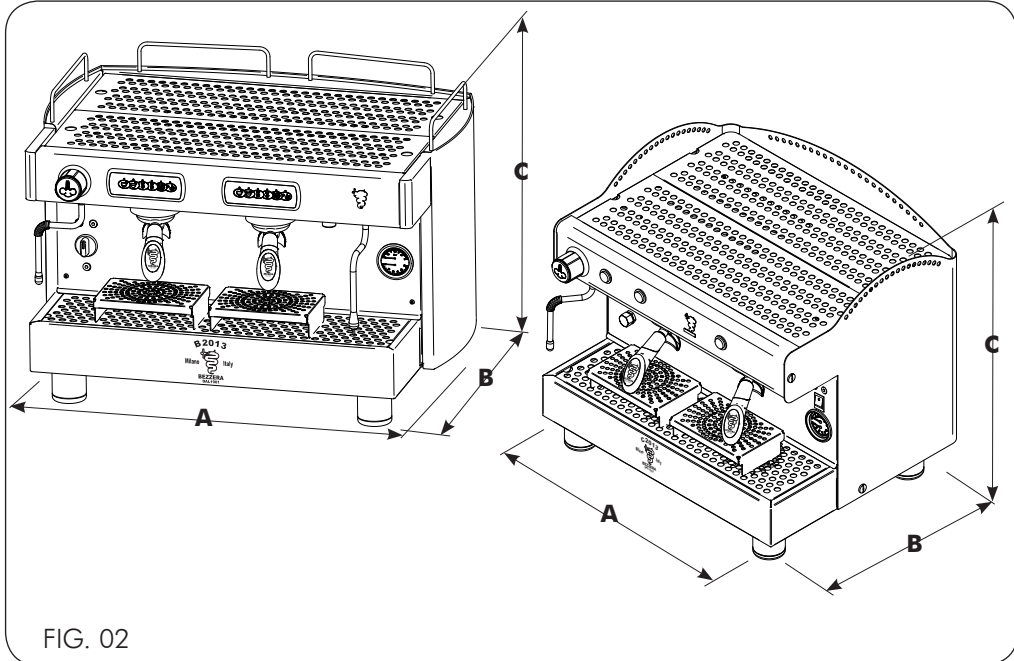
**B2016 PM****B2016 DE**

FIG. 01A



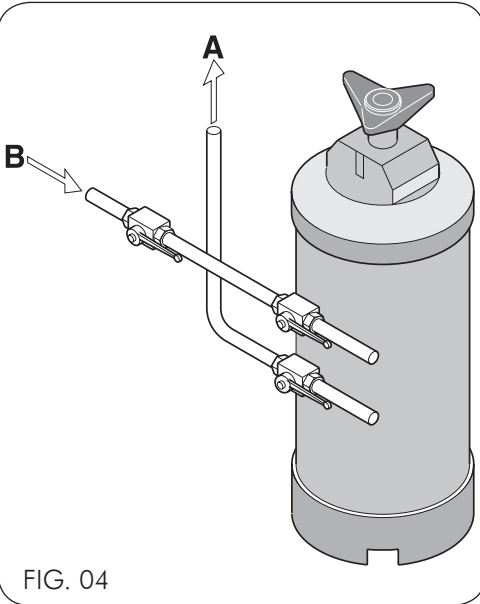


FIG. 04

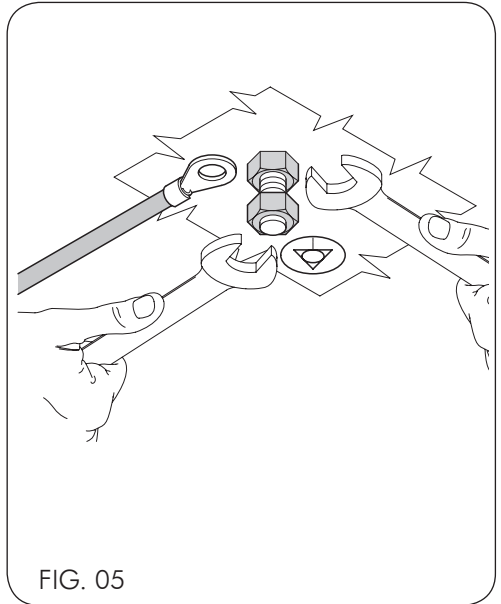
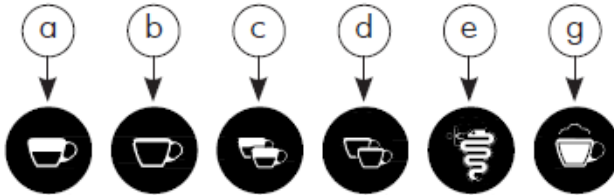


FIG. 05

AUTO FOAMER VERSION



STANDARD VERSION

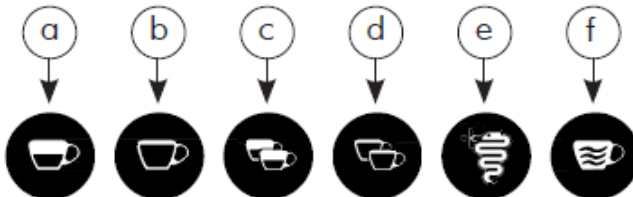


FIG. 06

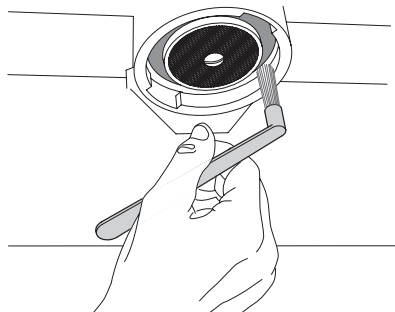


FIG. 07

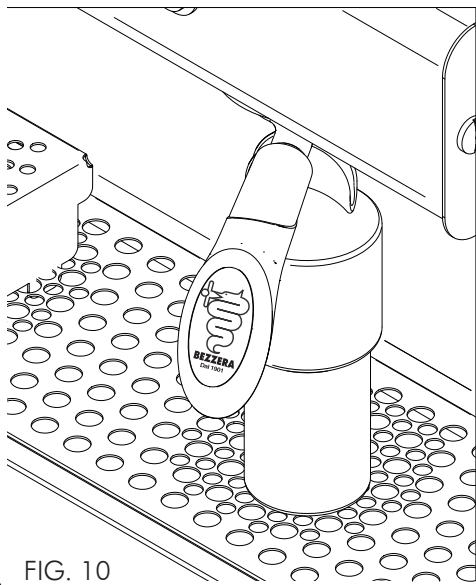


FIG. 10

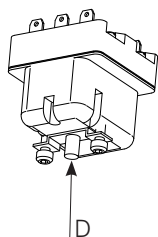


FIG. 08

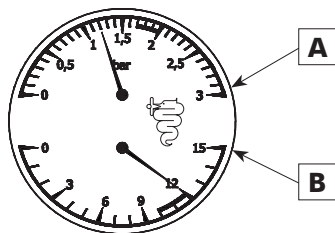


FIG. 11

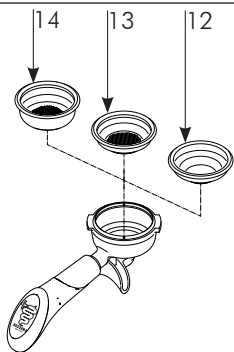


FIG. 09

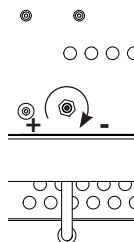


FIG. 12

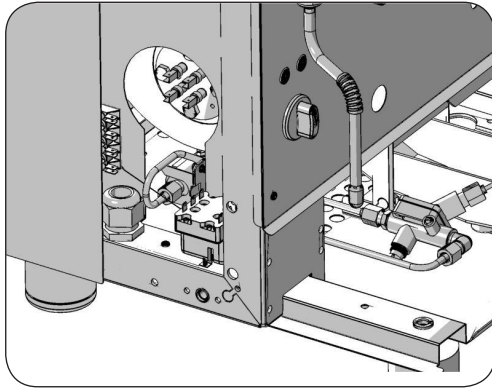


FIG. 13A
B2016 - 1GR

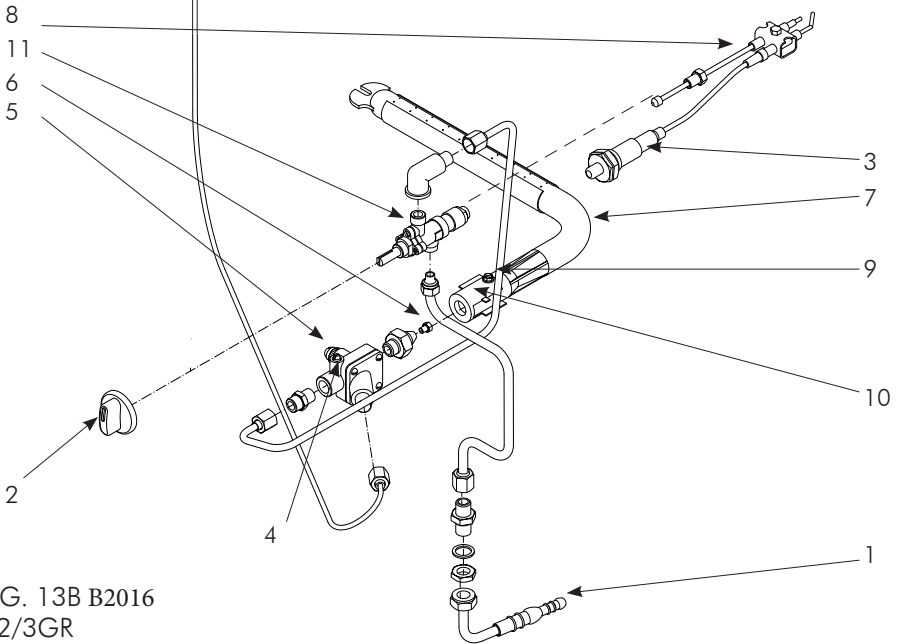
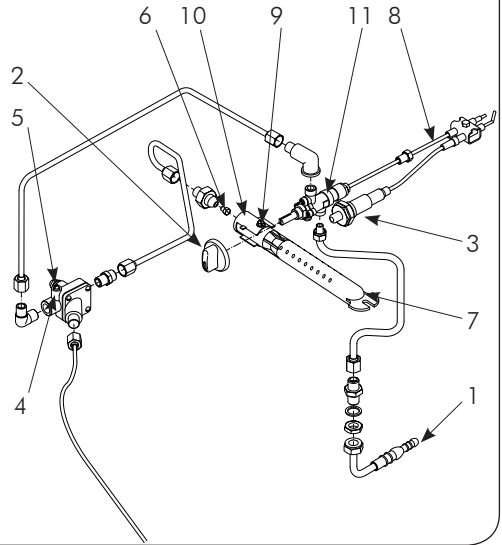
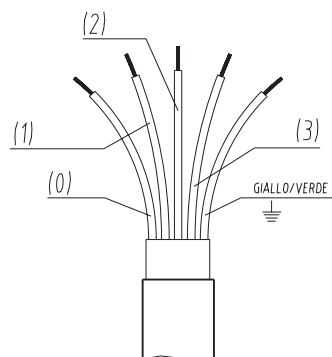
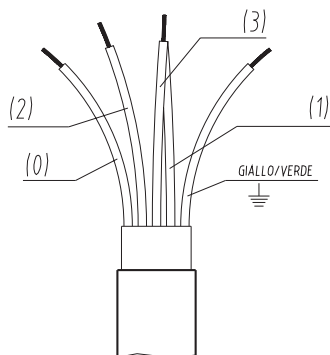


FIG. 13B B2016
- 2/3GR

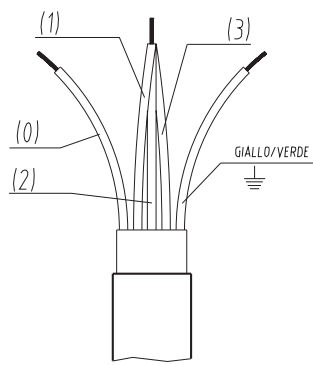
CONNESSIONI ELETTRICHE
ELECTRIC CONNECTION
BRANCHEMENT ELECTRIQUE
STROMANSCHLUSS
CONEXIÓN ELÉCTRICA
电气连接



V380-400/3+N
THREE-PHASE STAR
CONNECTION WITH NEUTRAL



V220-230/3
THREE-PHASE DELTA
CONNECTION



V220-230/2
SINGLE-PHASE
CONNECTION

G. BEZZERA warranty - Validity terms

The provided products are covered by warranty due to defects of material and/or manufacturing for a period of 12 months from the invoicing date. If the machine is outside the warranty period, it will not be possible to avail of it. Warranty will be granted only after submission of the original purchase document (sale receipt or invoice) attesting the purchase date.

In case of malfunction attributable to manufacturing defects, request the warranty intervention directly to the authorized G. BEZZERA dealer where the machine has been purchased, indicating the malfunction and the serial number indicated in the user manual or on the machine frame.

Goods returns which may reach the authorized dealer without the above serial number will void the warranty, since machine traceability data would not be available.

In case of return, equipment delivery is care of the customer. Handle with care and reposition the machine inside the original packing, to avoid further damage during transport. We remind that, in order to grant the warranty, the goods shall be mandatorily returned in the original packing.

The cost and the risks of machine transport to the dealer shall be borne by the customer.

Each machine is provided with an anti-tampering seal, which makes impossible to open the machine without breaking or damaging the seal. The warranty shall never be granted in case of machine with removed or damaged seal.

Warranty will be granted only after verification by the G. BEZZERA specialized, authorized technician, who will evaluate whether it is possible to repair the machine on site or it is necessary to ship it to the manufacturing plant. Any tampering with the machine by non authorized personnel shall void the warranty.

If the machine is received with defective or manifestly damaged packing, the customer shall promptly notice the distributor. Do not collect the goods and especially do not try to operate the machine.



The warranty explicitly does not include the defects which:

- are attributable to the use of non genuine accessories and spare parts
- are caused by thunderbolts, humidity, fire, improper power supply voltage, as well as any other damage not objectively attributable to the manufacturer.
- are ascribable to tampering with the power supply cable
- are not ascribable to manufacturing faults, but rather to the normal wear of the materials due to the proper use of the equipment (notably, calcification and wear of the parts subject to wear, e.g. seals, grinding disks)
- occur due to wrong use, negligence or carelessness in use or care (e.g. in case of non observance of the user instructions of the equipment)
- are caused by wrong installation, maintenance, or repair by non authorized persons or by damaging during transport.

For further information, or in case of issues not taken into account in the following instructions, refer to the authorized service centres.



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1 – WARNINGS

1.1 General warnings



- The electric and water systems must be set up carefully by the user, according to what indicated in chapter 4 of this “Machine installation” booklet.
- The installer cannot absolutely modify the existing system set up by the user.
- This instructions booklet represents an integral part of the machine and must be read carefully by the user prior to use the machine.
- Store the booklet for future consultations.
- The machine must be delivered without water inside the boiler, in order to avoid possible damages caused by frost.
- Set up the ground connections of the electric system.
- Do not touch the machine with humid and/or wet hands and feet.
- Do not use the machine bare feet.
- Do not connect the feeder cable to movable extension cords and similar.
- Do not disconnect the machine from the electrical power by pulling the electrical power cable.
- Do not use the machine if the feeder cable is wound up.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- To avoid water infiltrations inside the machine, place the cups on the cup warmer with the hollow side facing the top.
- The machine is not intended for outdoor use.
- The machine is intended for professional use only.

1.2 Foreseen use

B2016 espresso coffee maker

is built to make espresso coffee, to produce hot water to make tea, chamomile, and other infusions, to produce steam and heat up beverages (milk, chocolate, cappuccino, punch, etc.). This machine was conceived exclusively for the aforesaid uses.

All other uses are deemed improper and therefore prohibited by the manufacturer. The manufacturing firm will not be deemed liable for damages caused by the improper use of the espresso coffee maker.

2 – TRANSPORT

2.1 Packaging

B2016 Compact espresso coffee maker is packaged into a carton box with spade after being previously protected with cushions made of expanded polyurethane.



Warnings:

- After removing the machine from the package, check its integral condition and the completeness of the parts supplied.
- The packages must never be left at the reach of children and must be disposed at proper dumps.
- In case damages to the machine are identified or in case of missing parts, do not use the machine and immediately warn the area reseller.

2.2 Handling of machine

The espresso coffee machine can be handled through transpallets or fork lift.

2.3 Storage

The machine which has been previously packaged properly must be stored in dry environments with temperature between +5 and +30 °C and relative humidity not higher than 70%. Maximum four boxes can be piled up.



3 – DESCRIPTION OF MACHINE

3.1 Description of operating cycle

The water coming from the water network through a motor pump adjusted at a pressure between 9 and 10 bar (0.9 – 1 MPa) goes through an over pressure valve adjusted at 12 bar (1.2 MPa), thus allowing to load the boiler and the exchanger.

The boiler water, heated up through a resistor, heats up in turn the exchanger water from which, thanks to a drip riser, is conveyed to the group in order to brew the coffee by means of a valve electronically controlled.

3.2 Description of commands

(Fig. 01 – Fig. 09)

- 1 Steam tap
- 2 Water key
- 3 keyboard for coffee/steam/water output
- 4 Steam nozzle
- 4a Automatic steam nozzle
- 5 Output of hot water
- 6 Threaded cap boiler
- 7 Filter holder
- 8 Red light
- 9 Orange light
- 10 ON switch
- 11 Pressure gauge
- 12 Blind filter
- 13 Filter 1 cup
- 14 Filter 2 cups
- 15 Green light
- 16 Drain basin
- 17 Body

3.2.1 Description of command panels

(Fig. 06)

- a Pre-selection key for regular coffee
- b Pre-selection key for long coffee
- c Pre-selection key for double dose of regular coffee
- d Pre-selection key for double dose of long coffee
- e Tea key
- f Key for ongoing output/programming/stop
- g Steam key

3.3 Technical data (Fig. 02)

C2013 Compact espresso coffee maker is built exclusively in the 2-group version.

B2016 espresso coffee maker is built in 1 or 3 group versions.

The 2 group version is described in this booklet; nonetheless, the instructions for use and the arrangement of commands are also valid for the other versions.

The weighted sound pressure level A of the coffee machine is less than 70dB.

		B2016	B2016	C2013	B2016
		1 GROUP	2 GROUPS	2 GROUPS Compact	3 GROUPS
Power supply	V~/Hz	110 - 120 / 50-60Hz			
Resistance	V~	110			
Nominal power	W	1600	2850	2050	3300
Resistance	W	1400	2600	1800	3000
Power supply	V~/Hz	220 - 400 / 50-60 Hz			
Resistance	V~	230			
Nominal power	W	2200	3250	2750	5300
Resistance	W	2000	3000	2500	5000
Width "A"	mm	570	750	600	960
Depth "B"	mm	550	550	495	550
Height "C"	mm	515	515	535	515
Net weight	kg	49	54	63	75
Gross weight (pallet)	kg	56	65	72	87
Load connection		G 3/8"			
Drain connection		G 3/4"			

4. MACHINE INSTALLATION

4.1 Warnings

Installation must be carried out by qualified staff, according to the instructions supplied by the manufacturer and in compliance with applicable Laws. The machine should be located and installed in a place where the use and maintenance are performed by qualified personnel. Can be used the machine in places used to 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

4.2 Preparation of system for installation

Prepare the machine's support on a flat horizontal, dry, smooth, sturdy, stable surface positioned at such a height that the cup warming surface is over 150 cm from the ground.

Do not use water jets, neither perform the installation in places where water jets are used.

In order to guarantee regular operation, the device must be installed in places where the temperature is between +5 and +32 °C and the humidity does not exceed 70%.

If the machine is exposed to temperatures below +0 °C, proceed as follows:

- ensure that the machine has elapsed 24 hours in a place where temperature is higher than +15 °C before turn it on.

The machine is electrically supplied and it needs the following to operate:

- connection to electric network
- connection to water network
- connection to drain circuit.

4.2.1 Connection to electric network



Warnings:

- The connection to the electric network must be done by qualified staff.
- The system must be made in compliance with applicable Laws and equipped with ground connection.

The machine is provided with power cord without plug; in the permanent connection to the power grid, between the equipment and the grid, in-

terpose a safety omnipolar switch with minimum opening between the contacts of overvoltage category III, suitably dimensioned for the load and in compliance with the applicable standards.

4.2.2 Connection to water network (Fig. 03)

Make sure that the water supply line is connected to a potable water network with operating pressure between 0 and 6 bar (0 - 0,6 MPa).

In case the water network is subject to pressures higher than 6 bar (0,6 MPa), provide a pressure reducer.

Provide a water shut-off valve upstream the machine's connection.

The water loading connection (Fig. 03; pos. 1) is supplied with G 3/8" thread.



Warning: Do not open the threaded cap and boiler's exhaust valve located beside the water loading connection for any reason: burning hazard. Use only the new inlet hose supplied.

This equipment must be installed with an adequate backflow protection in order to comply with the federal state and local codes

4.2.3 Connection to drain circuit (Fig. 03)

Connect the rubber discharge tube provided (Fig. 03; pos. 2) to the G 3/4" union and to a previously prepared open or examinable siphon discharge.

4.3 Instructions relative to the water softener (Fig. 04)

Prepare the machine's connection as indicated in Figure 4.

For use and maintenance refer to the instructions relative to the water softener.

4.4 Equipotential connection (Fig. 05)

This connection, foreseen by some norms, has the function to avoid electric potential differences between the masses of devices installed in a same room. This device is equipped with a terminal in order to connect an external conductor, with eyelet terminal to be inserted between the two nuts, with nominal section in compliance with current legislations.



5 – USE OF MACHINE

5.1 Start up of machine and loading of water inside boiler

Open the water shut-off valve.

Bring the lever of the omnipolar switch belonging to the electric system on ON.

When the switch (fig. 01-01A; pos 10) is brought in position "1" (Red light (Fig. 01-01A; pos. 15) turn on), the water is loaded inside the boiler; after 120 seconds of loading, the machine goes in alarm status; bring the switch in "0" position and repeat the operation by pressing the same switch a few times, until the pump has completely loaded the boiler and shuts off.

Once the minimum level has been reached, the green light (Fig. 01-01A; pos 9) will turn on and the switch (Fig. 01-01A, pos. 10) can be brought in position "2" to enable the resistor and you will have the orange light turns on (Fig. 01-01A, pos. 8).

Wait that the boiler's pressure gauge (Fig. 01-01A; pos 11) indicates a pressure between 1 and 1.2 bar (0.1 – 0.12 MPa) prior to use the machine.

5.2 Heating

To make sure that the machine has reached the right thermal balance between temperature and pressure, when the boiler's gauge indicates a pressure between 1 and 1.2 bar (0.1 – 0.12 MPa), press the steam tap (Fig. 01-01A; pos 1) and exhaust the steam 2 or 3 times in the discharge basin.

The green light (fig. 01-01A; pos 9), if turn off, warns about the insufficient water level inside the boiler.

The orange light (fig. 01-01A; pos 8), if turn on, signals the enabling of the resistor.



Warning:

when the green light (fig. 01-01A; pos 9) is off, a safety device does not allow the machine to work; contact the technical assistance service.

5.3 Preparation of coffee



Warnings:

- Do not remove the filter holder when the device is on: burning hazard.
- Do not touch directly the metal part of the filter holder and group: burning hazard.
- The standard doses for the filters are 6/8 grams for a dose and 12/14 grams for two doses.

- 1) Remove the filter holder from the supply group.
- 2) Load the filter holder with ground coffee, press the coffee paying attention not to dirty the border of the filter holder.
- 3) Hook back the filter holder in its location.

PM Model

- 4) Act on the coffee supply command, by pressing one of the keys (Fig. 01-01A; pos. 3), based on the dose to supply.

Press again the button (Fig. 01-01A; pos. 3) to stop supply when the desired dose has been reached.

DE Model

- 4) Act on the coffee supply command, by pressing one of the keys (Fig. 06; pos. a - d), based on the dose to supply.

To change the programming of doses, follow the instructions indicated in paragraph 5.7 of this booklet.

The machine is also conceived for continuous output:

- 1) start the output by pressing the continuous output key (Fig. 06; pos. f)
- 2) stop the output once the wanted quantity has been reached, by pressing once again the continuous output key (Fig. 06; pos. f)



Warning: The machine is equipped with an automatic safety device that stops continuous output after the third consecutive litre.

5.4 Steam supply

- 1) To avoid refluxes of fluid inside the boiler, exhaust the steam by acting on the tap's knob (fig. 01-01A; pos. 1).
- 2) Introduce the steam nozzle (Fig. 01-01A; pos 4) in the fluid container to heat up.
- 3) Press the steam key (Fig. 01-01A; pos 1). The quantity of steam supplied is proportional to the opening of the tap; the greater is the opening

of the tap, the greater the quantity of steam supplied will be.

- 4) Once the output of steam is concluded, remove the fluid container and clean immediately the steam nozzle with a wet cloth from the residues of the heated fluid.



Warning: Do not touch the steam nozzle directly because it is hot.

DE Model whit automatic steam nozzle

The machine is also equipped with automatic steam nozzle with temperature sensor (Fig. 01-01A; pos. 4a); to operate this nozzle press the button (Fig. 06; pos. g). The steam flow can be stopped before reaching the set temperature by pressing again the same button. By holding down the button (Fig. 06; pos. g) steam is continuously supplied until the button is released. To avoid suction of fluid into the boiler, discharge the steam by pressing the button (Fig. 06; pos. g).

To change the "texture" of air bubbles present in the fluid to be heated, operate on the adjusting screw (closed small bubbles – open big bubbles (Fig. 12) starting from the open condition (large bubbles) and reducing gradually the air flow until reaching the "texture" desired..

To change temperature setting, follow the instructions in paragraph 5.7 of this handbook.

Warning: To make a cappuccino, we recommend the use of milk at a temperature of 5 ° C.

5.5 Picking up of hot water

- 1) Position the water container under the nozzle (Fig. 01-01A; pos 5).

PM Model

- 2) Press key (Fig. 01-01A; pos. 2) to pick up the quantity of water needed.

DE Model

- 2) Press key (Fig. 06; pos. f) to pick up the quantity of water needed.



Warning: Do not touch the nozzle directly because it is hot.

5.6 Turning off the machine

- 1) Close the water shut-off valve
- 2) Bring the switch (Fig. 01-01A; pos 10) in pos "OFF" (Red light (Fig. 01-01A; pos. 15) turn OFF).
- 3) Bring the omnipolar switch of the electric network in idle position "0".
- 4) Exhaust the pressure of the steam tap.

5.7 Programming of doses (DE Model)

To adjust doses in DE machines, proceed as follows:

press the continuous output /programming/ stop key (Fig. 06; pos e), keep it pressed until the relative light starts flashing, notifying (the machine must not supply water) the beginning of the programming function which lasts 4 seconds (DE Model), 30 sec-onds (DE Model whit automatic steam nozzle) if a key to program is not pressed. Activate the output of any key of the keyboard (Fig 06; pos a to d) to start programming which will be memorized when the key will be pressed again to stop output.

Repeat this operation for all keys in order to program the wanted doses.

By programming the first group on the left, the settings will be automatically transmitted to the other groups. To set different programming between one group and the other, set them individually.

For setting the automatic steam nozzle (Fig. 01-01A; pos. 4a), insert this last into the fluid to be heated, press the button (Fig. 06; pos. g) and wait until temperature reaches the desired value; press again the button (Fig. 06; pos. g) to confirm setting.



Warning: Models DE ensure the setting of the coffee volume by dose. The automatic steam nozzle ensures to reach the desired temperature.

5.7.1 "PRE-BREWING" programming

The possibility to select the "PRE-BREWING" function has been foreseen.

Machine off. Turn on the machine by pressing:

- key "a" (Fig. 06) of the first group to ENABLE PRE-BREWING.

The system confirms the operation, keeping light



“pos a” on.

- Key “b” (Fig. 06) of the first group to DISABLE PRE-BREWING.

The system confirms the operation, keeping light “pos b” on.

Turn off the machine and turn it on again. Check the wanted setting.

The pre-brewing times are the pre-set ones.

5.7.2 Turning on the lights

It is possible to select the ongoing enabling/disabling of the keyboards’ lights.

Machine off. Turn on the machine by pressing:

DE Model whit automatic steam nozzle

- key “c” (Fig. 06) of the first group, until the relative light will turn on, in order to ACTIVATE the function.
- Keys “d” (Fig. 06) of the first group, until the relative lights will turn on, in order to DISABLE the function.

DE Model

- keys a - d - f (Fig. 06) of the second group, until the relative lights will turn on, in order to ACTIVATE the function.
- Keys b - d - f (Fig. 06) of the second group, until the relative lights will turn on, in order to DISABLE the function.

Turn off the machine and turn it on again. Check the wanted setting.

5.8 Pouring of coffee inside a mug (Fig. 10)

It is possible to pour the coffee directly inside a mug or a high cup. To do this, remove the support grid as indicated in Fig. 10, then position the cup and pour the coffee as previously described.

5.8.1 Group cleaning

DE Model whit automatic steam nozzle

While pressing the button (Fig. 06; pos. f) and pressing the button (Fig. 06; pos. a) the group washing program is activated (5 consecutive sup-

plies, each one of approx. 10 seconds), to be activated only after fitting the filter holder with the blind filter provided. To stop the program press any key. This program must be used to clean the hydraulic circuit of the group, as described in chapter 6.2 in daily cleanings.

5.9 Pressure gauge (Fig. 11)

The machine is equipped with dual scale pressure gauge by which you can check the following pressures:

*Boiler manometer (Fig. 11 - A)
range 0~3 bar (0~0,3 MPa)*

The boiler manometer indicates the boiler pressure.

*Pressure gauge (Fig. 11 - B)
range 0~15 bar (0~1,5 MPa)*

The pressure gauge indicates the pump maximum pressure during operation. When the motor pump is stopped the manometer indicates the water supply pressure.

5.10 Instructions for the gas heating

(upon request)
(Fig. 13A-13B)



Warning: Installation and any adjustment or adaptation to the type of gas should be done by a technically qualified person in premises that are adequately dimensioned in accordance with local Safety Rules.

- In the 1GR version, you have to remove the entire body to access to gas adjustment with the machine unplugged from electrical supply (Fig. 13A).
- On the other 2GR and 3GR versions, the gas adjustment can be done by removing the drain basin, with the machine switched on (Fig. 13B).

The machine leaves the factory all set for use with liquid gas (GPL). The gas regulator is therefore fitted with the appropriate injector (6) shown in the table below in 100/mm:

Model	GPL G30 - 29 mbar	Natural gas G20 - 20 mbar
1 gr.	45	80
2 gr.	60	105



3 gr.	80	130
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The flame is regulated (minimum and maximum) to suit this type of gas. If the machine is to be used with a different type of gas, it will be necessary to replace the injector in accordance with the above table and to rotate the primary air regulator (10), in the case of natural gas.

To do this, it will of course be necessary to loosen the securing screw (9) and to tighten it again after rotating the primary air intake regulator (10). This regulation is anyway to be performed at the first installation of the machine



Warning: Connections to mains gas, from the gas tap available in the room to the rubber-holder hose fitted on the machine, must be carried out in accordance with the regulations in force.

Once the machine has been connected up to the gas main, and after filling the boiler up with water in accordance with the instructions in this booklet, the burner can be lit in the following manner:

- Open the main gas tap.
- Press on the gas valve knob (2), on the machine rotate it 90° anti-clockwise, and keep it pressed in. At the same time, press the piezo-electric lighter (3) one or more times until the burner lights up.
- Wait about 20 seconds, then release the valve knob and the burner should stay lit (the flame is visible through the special hole in the panel behind the dispenser units).



Warning: Should the burner not light up, do not persist, but release the valve knob, and then check that lighter spark on the burner is in order and about 5 mm long.

Should the flame go out when the valve knob is released, check the position of thermocouple and the circuit connected to it.

The flame should be bright blue; if not, slightly regulate the primary air intake (10) until the desired effect is achieved.

Wait until the machine has the correct pressure, according to instructions. Otherwise, adjust the gas pressure regulator, which has two regulating screws.

When the machine is pressurized, check to see

that the minimum flame is correct by adjusting the screw (5) if necessary; after loosening the locking-nut, unscrew the screw until it feels loose and check whether, under these conditions, the low flame remains lit, thus acting as a pilot.

If the flame is too high, it will be necessary to regulate screw (4), turning it slightly clockwise. If, on the contrary, the flame tends to go out, then regulate screw (4) by turning it anticlockwise, until a very low, but constant flame is obtained.

Then rotate the screw (5) clockwise until there is a high flame, and wait for the boiler to reach the desired operating pressure; if the flame dies down before reaching the required pressure, tighten screw (5) further; if the flame dies down at a higher pressure, then unscrew the screw.

Check once or twice by opening the steam tap to release the pressure in the boiler then hold the screw (5) still and lock it with the locking-nut.

6 - MAINTENANCE

To allow the proper machine's operation, follow the maintenance instructions indicated below.

6.1 Safety rules

Do not subject the machine to a water jet. Do not immerse the machine in water for cleaning.

Disconnect the machine from the power line, bringing the lever of the omnipolar switch of the electric system in idle position "0" and close the water shut-off valve prior to perform maintenance and/or cleaning operations.

In case of failure of the machine, avoid any type of repair without assistance and immediately consult the technical assistance service.

In case the feeder cord is damaged, immediately switch off the machine, close the water and contact the technical assistance service. Avoid substituting it without assistance.

Perform cleaning/maintenance operations when the machine is cold, preferably wearing protective gloves for hands.

6.2 Cleaning of machine



Warnings: For the best results and in compliance with current regulations, change the water contained in the boiler and pipings at every daily startup of the machine.



These advices are indicative, the maintenance and cleaning schedules depend on the use of the machine.

After each use

- 1) Clean the steam nozzle.
- 2) Clean the filter holder and the filters.

Daily

- 1) Clean the cup holding grid and the drain basin.
- 2) Clean the body.
- 3) Clean the group's gasket with the brush supplied (Fig. 07).
- 4) Wash the group as follows: hook the filter holder with the blind filter supplied to the group (Fig. 09; pos 12) and initiate output for a few times.
- 5) Immerse the filter holder and the filters in hot water for a few minutes to dissolve the grease of the coffee, use a cloth or sponge to remove it.



For washing and cleaning operations, do not use solvents, detergents or abrasive sponges but only specific products for coffee machines. Wash the body using a cloth soaked in water and/or neutral detergents, and dry the surfaces well prior to connect the machine to the electric line again. Use water to wash the cup holding grid and the drain basin.

6.3 Safety thermostat – Manual resetting



Warning! The operation described below must be absolutely performed by a technician authorized by the manufacturer.

When the machine is on, if the boiler's resistor overheats, the safety thermostat will be enabled, which will interrupt the power supply, thus preventing greater damages to the machine. To restore regular functioning, the failure that caused the enabling of the safety thermostat must be solved and the normal status must be reset by pressing the red key (RESET) (Fig. 08; pos D).

6.4 Proper disposal of the product

(electric and electronic waste)

(Applicable in the countries of the European Union and in those with separated waste collection system)



The label affixed on the product and on the documents indicates that the prod-

uct must be disposed with other domestic waste at the end of its life cycle. To avoid possible damages to the environment or health caused by improper disposal of wastes, the user must separate this product from other types of waste and recycle it responsibly so as to favour the sustainable reuse of material resources.

Domestic users shall contact the reseller from whom they purchased the product or the envisaged local office to obtain all information relative to the separated waste collection and recycling of this type of product.

Corporate users shall contact their supplier to check the terms and conditions of the purchase agreement.

This product must not be disposed together with other industrial waste.

7 – TROUBLE SHOOTING

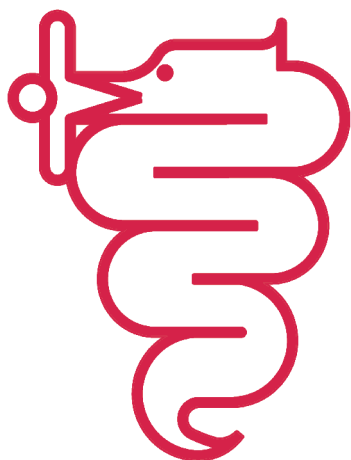
Problem	Diagnostics/Solution	Advices
No output of steam from the relative tube	The nozzle of the steam tube is clogged; unclog it with needle. This problem is linked to the introduction of the spout inside the milk.	Clean the steam spout after each use.
Leaks from filter holder	Possible causes: 1 – The group gasket is worn or encrusted. 2 – The filter holder is positioned improperly on the group.	Clean it by using the brush supplied. Should the problem occur again, call a specialized technician
Difficulty in positioning the filter holder on the hooking ring	The problem can be caused by the excessive dose of coffee in the filter holder.	Decrease the quantity of coffee in the filter holder.
Improper position of the filter holder once assembled on the group	The handle of the filter holder is shifted on the right, once assembled on the group. The group gasket is worn out.	Call a specialized technician to substitute the group gasket.
The flow of coffee is scarce.	The coffee is supplied drop by drop, the output time is too long and the quality of it is not good, the cream is dark. Possible causes: 1 – The grinding of coffee is too thin. 2 – The coffee in the filter holder has been pressed too much. 3 – The dose in the filter holder is excessive. 4 – The group's spout is clogged. 5 – The filter in the filter holder is clogged. 6 – The pressure supplied by the pump is low (< 9 bar – 0.9 MPa) or null.	In cases 1-2-3, the problem can be solved by adjusting grinding and/or dosing. In cases 4-6, a technician must be consulted. In the 5th case, clean the filter or substitute it.



Problem	Diagnostics/Solution	Advices
The flow of coffee is excessive	The coffee is supplied too quickly and the cream is lighter than usual. Possible causes: 1 – The grinding of coffee is too coarse. 2 – The coffee in the filter holder has not been pressed enough. 3 – The dose in the filter holder is scarce. 4 – The pressure supplied by the pump is high (> 10 bar – 1 MPa).	In cases 1-2-3 adjust grinding and/or dosing of coffee. In the 4th case, a technician must be consulted.
The coffee supplied is too cold	Possible causes: 1 – The cups are cold. 2 – The filter holders are cold. 3 – The grinding of the coffee is too thin. 4 – The machine's water circuit is dirty (limestone). 5 – The boiler's pressure is lower than 0.8 bar (0.08 MPa) 6 – The group is cold.	In the 1st case, use the cup warmers. In the 2nd case, keep the filter holder assembled on the group. In the 3rd case, adjust the grinding of the coffee. In cases 4-5-6, call a specialized technician.
The coffee supplied is warm	The coffee supplied is warm if the pressure is normal, between 1 and 1.2 bar (0.1 – 0.12 MPa). In this case, the pressure value is not correct.	Call a specialized technician to check the exhaust valve. Meanwhile, to use the machine, open the steam tap (Fig. 01; pos 1); the boiler's pressure will drop to zero, thus causing the enabling of the resistor and the increase of temperature. Perform this operation daily when turning on the machine.
The coffee supplied is too hot	Possible causes: 1 – The boiler's pressure is higher than 1.3 bar (0.13 MPa). 2 – The machine is covered by something that prevents cooling. 3 – The machine was installed in a position that does not allow air circulation	In the 1st case, call a specialized technician. In cases 2-3 reset the machine's cooling conditions.



Problem	Diagnostics/Solution	Advices
The coffee supply switch flashes once selected	The set dose of coffee is not followed, and the output is continuous.	Call a specialized technician.
All lights of the keyboard are flashing, the coffee maker is completely blocked	1 – Check if the water network works and if the tap that connects to the network is open. 2 – The anomaly occurs due to the lack of water inside the boiler	For point 1, perform some checks. For point 2, call a technician.
The coffee is not supplied	The coffee is not supplied and the key relative to the selected dose is flashing.	Select the coffee supply key, without filter holder, and check that the water flow is continuous. If the flow is continuous, the problem is: a) the grinding of coffee is too thin; b) the filter holder is clogged. In this case, immerse the filter holder inside hot water with specific deterging tablets. In any other case, contact a specialized technician.
Deposit the coffee on the bottom of the cup	Possible causes: 1 – The grinding of the coffee is too thin. 2 - The filter holder is dirty inside or the filter is damaged. 3 – The millstones of the grinder are worn out. 4 – The pump's pressure is too high (> 10 bar – 1 MPa).	The 1st case can be solved by adjusting the grinder. In the 2nd case, clean the filter holder or substitute the filter. In cases 3-4 call a technician.



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