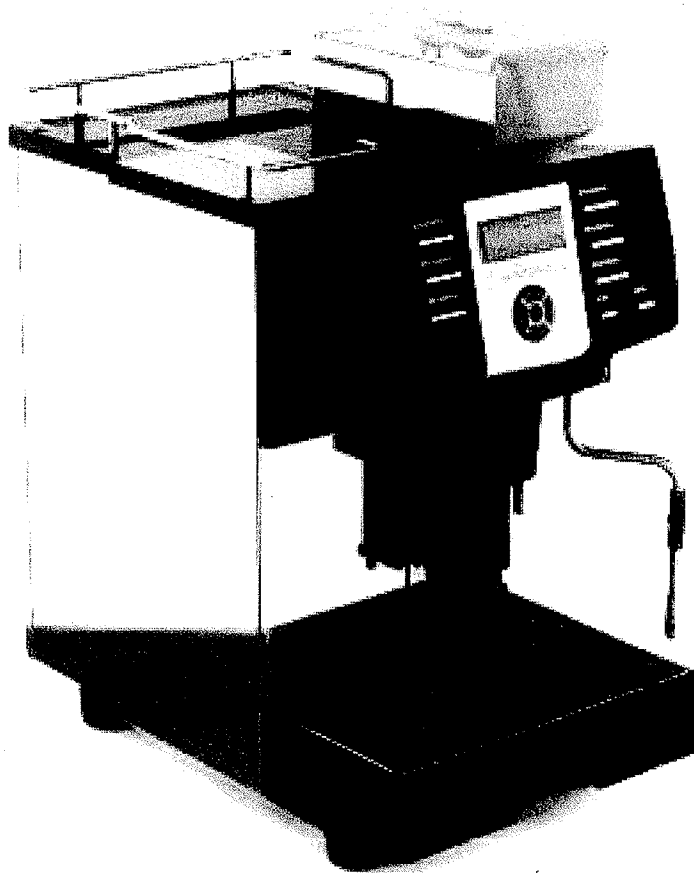


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nuova  
**SIMONELLI**®  
espresso coffee machines

---

**prontobar**



---

**LIBRETTO ISTRUZIONI**  
**USER HANDBOOK**

---



DICHIARAZIONE DI CONFORMITÀ CE  
EC DECLARATION OF CONFORMITY



**nuova simonelli**

Via M. D'Artegiani, 6 - 02031 Bolterbo (Trento) (MC)

dichiaro, sotto la mia responsabilità, che il prodotto  
*I declare under my responsibility that the product*

**MACCHINE PER CAFFÈ ESPRESSO  
MODELLO: PRONTOBAR**

**ESPRESSO COFFEE MACHINES  
MODEL: PRONTOBAR**

di quale so, rispetta questa dichiarazione, è costruito in conformità alle disposizioni  
*of which I am certain, fulfills this declaration, and is built in conformity with the provisions*

**EN 60335-2-75:2004 + A1:2005 + A11:2006  
in combination with  
EN 60335-1:2002 + A1:2004 + A11:2004 + A12:2006 + A2:2006  
EN 50366:2003 + A1:2006**

ed è conforme alle direttive  
*and is conformant with the Directives*

**2006/95/CE (Low Voltage)  
2004/108/CE (EMC)**

**Data: Marzo 2010  
March 2010**

**nuova simonelli s.p.a.**  
*nuova simonelli s.p.a.*  
Via M. D'Artegiani, 6 - 02031 Bolterbo (Trento) (MC)

Congratulations,  
upon the wise choice you have made by purchasing the **PRONTOBAR** model.

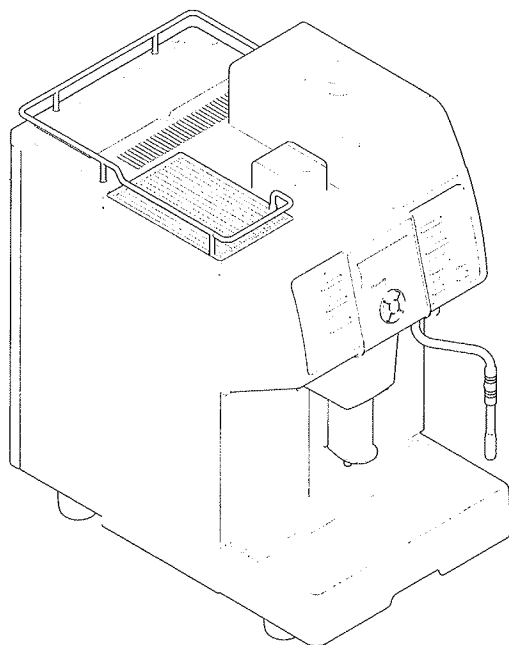
In fact, you are now the owner of not just a simple coffee dispenser, but a true espresso coffee-making machine which is fully automatic and completely controlled by a microprocessor. This means absolute reliability and simple to use.

We are certain that our **PRONTOBAR** model will increase your confidence in **Nuova Simonelli** and that you will undoubtedly recommend others to purchase this coffee-making machine, since the **PRONTOBAR** model has been chosen to increase the profitability of the coffee shop, thus fully optimising running costs.

This machine has been manufactured in compliance with the EEC directives 89/392, 89/336, 73/23, 89/109 and subsequent modifications.

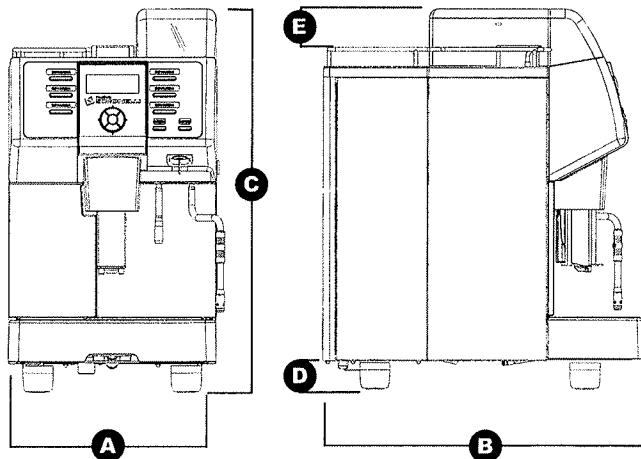
With best wishes

**Nuova Simonelli S.p.a.**



## TECHNICAL CHARACTERISTICS

<b>NET WEIGHT</b>	XX Kg	XX lb
<b>GROS WEIGHT</b>	XX Kg	XX lb
<b>POWER</b>	2400 W	2400 W
<b>DIMENSIONS</b>	<b>A</b> 400 mm	<b>A</b> 15.75 inc
	<b>B</b> 607 mm	<b>B</b> 23.9 inc
	<b>C</b> 843,5 mm	<b>C</b> 33.21 inc
	<b>D</b> 41,5 mm	<b>D</b> 1.6 inc
	<b>E</b> 154 mm	<b>E</b> 6.06 inc



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### HYDRAULIC SYSTEM

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# DESCRIPTION

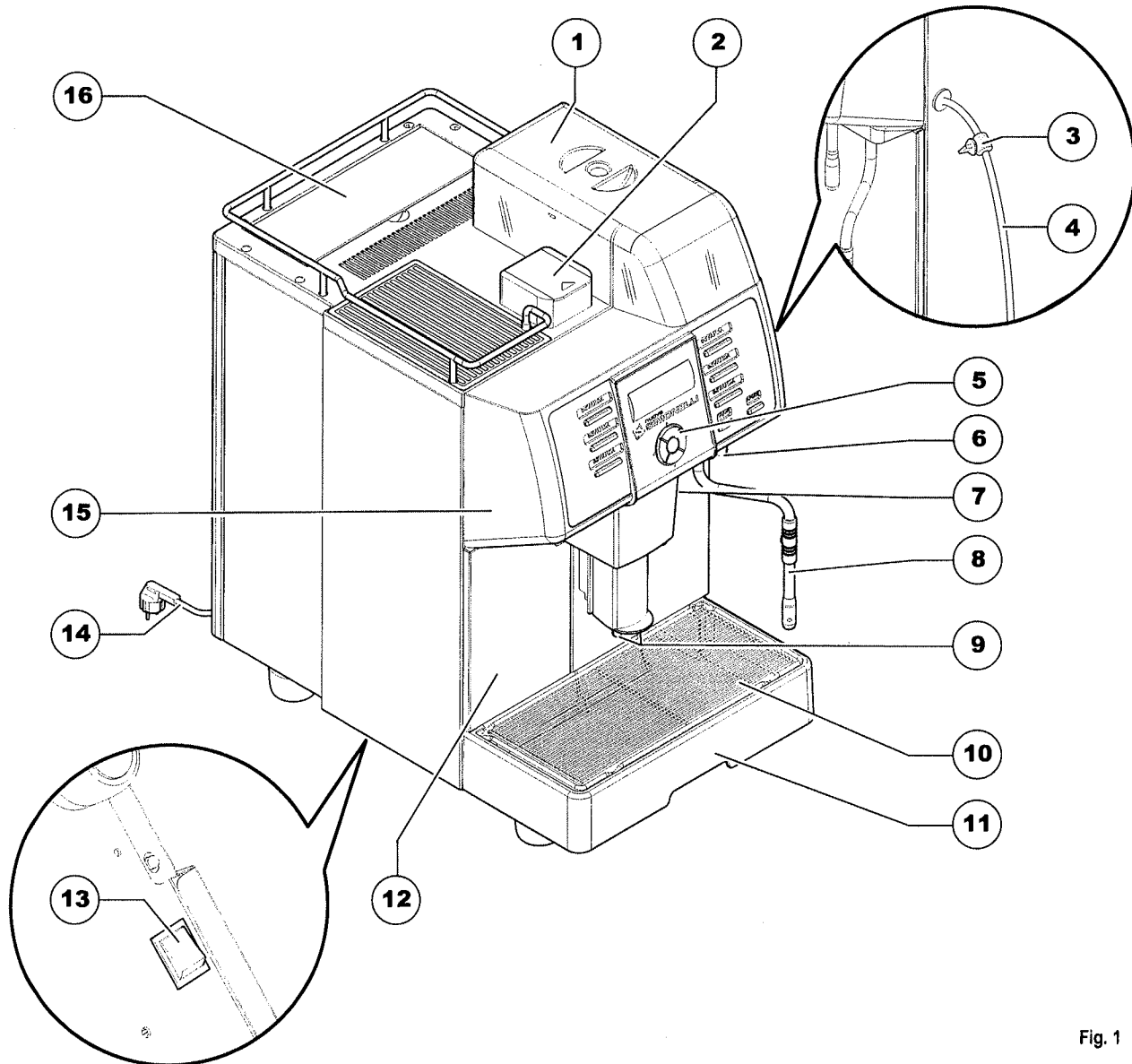


Fig. 1

## KEY

- |    |                                           |    |                           |
|----|-------------------------------------------|----|---------------------------|
| 1  | Coffee bean holder cap                    | 11 | Water collecting tray     |
| 2  | Ground coffee conveyor hatch              | 12 | Coffee grounds drawer     |
| 3  | Milk flow adjusting tape                  | 13 | Main switch (ON / OFF)    |
| 4  | Milk suction tube                         | 14 | Mains connecting plug     |
| 5  | Control panel                             | 15 | Front door                |
| 6  | Control panel hatch opening / locking key | 16 | Water tank conveyor hatch |
| 7  | Hot water wand                            |    |                           |
| 8  | Steam wand                                |    |                           |
| 9  | Pouring spout                             |    |                           |
| 10 | Drop collecting tray grid                 |    |                           |

# KEYBOARD DESCRIPTION

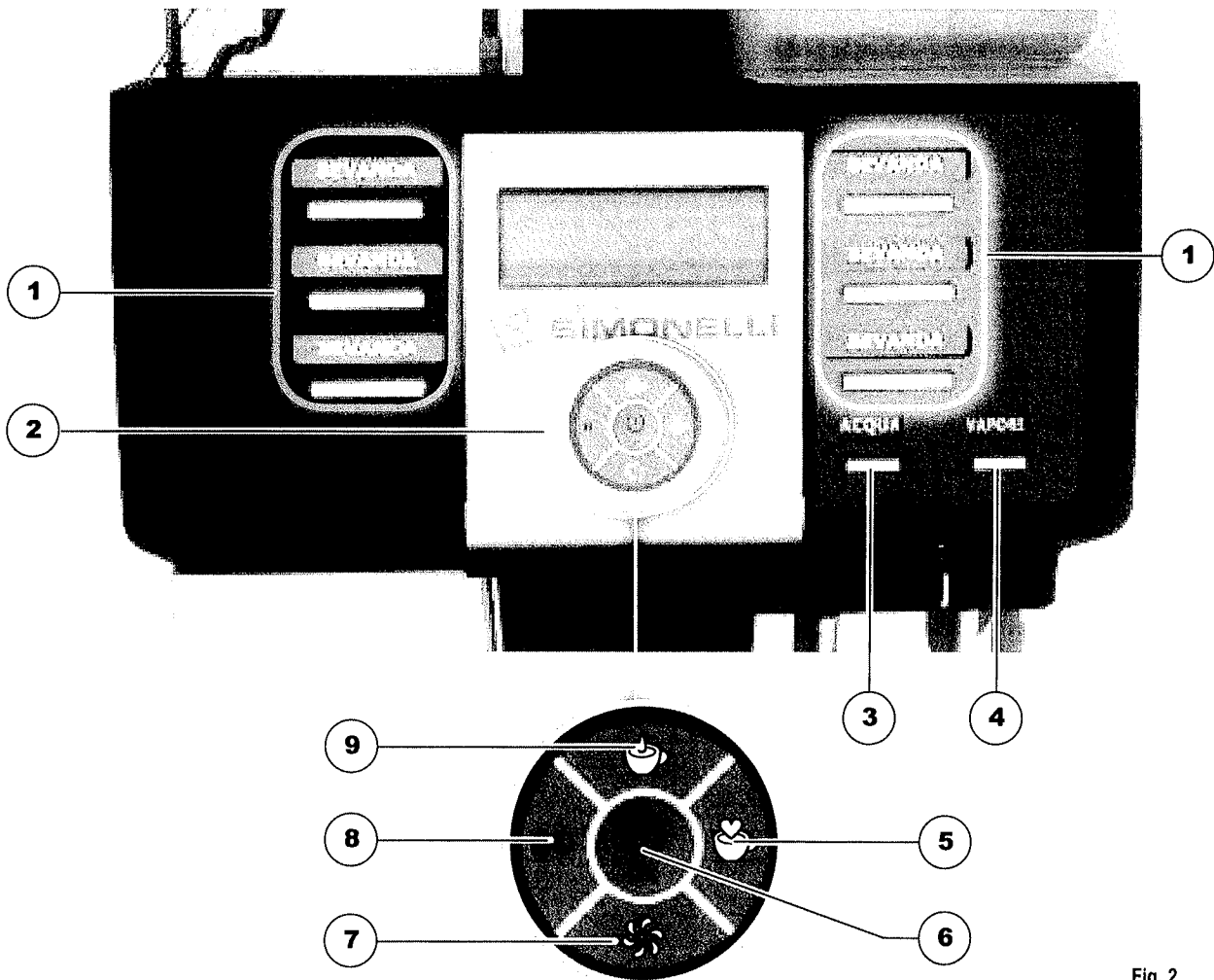









Fig. 2

## KEY

- 1 Product's dose key
- 2 Programming keys
- 3 Hot water key
- 4 Steam key
- 5 Decaffeinated coffee  key
- 6 ON/OFF  <sub>ok</sub> key
- 7 Washing  key
- 8 Left grinder  key
- 9 Milk  button

# SAFETY INSTRUCTIONS

 This book is an integral and essential part of the product and must be given to the user. Read this book carefully. It provides important information concerning safety of installation, use and maintenance. Save it carefully for future reference.

 After unpacking, make sure the appliance is complete. In case of doubts, do not use the appliance, but consult a qualified technician. Packaging items which are potentially dangerous (plastic bags, polystyrene foam, nails, etc.) must be kept out of children's reach and must not be disposed of in the environment.

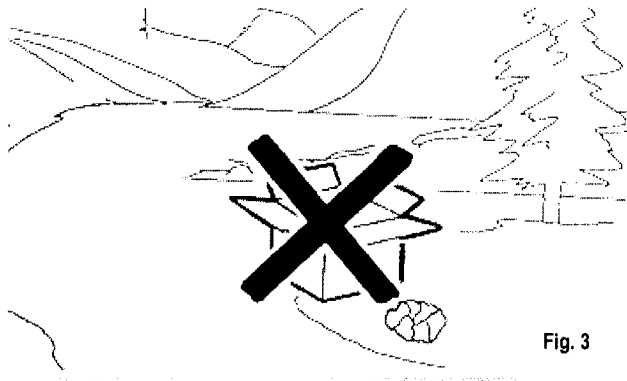
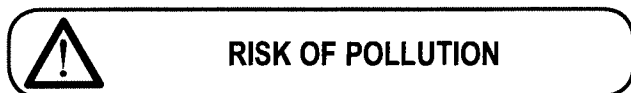



Fig. 3

 Before connecting the appliance make sure the rating plate data correspond with the mains. The nameplate is located on the back of the machine, on the left-hand side at the bottom. The appliance must be installed by qualified technicians in accordance with current standards and manufacturer's instructions.

The manufacturer is not liable for any damage caused due to failure to ground the system. For the electrical safety of the appliance, it is necessary to equip the system with the proper grounding. This must be carried out by a qualified electrician who must ensure that the electric power of the system is sufficient to absorb the maximum power input stated on the plate.

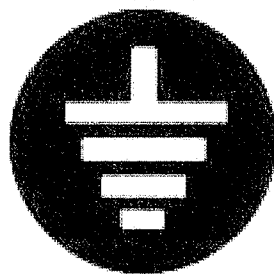






Fig. 4


 In particular you must ensure that the size of the wiring cables is sufficient to absorb power input.

The use of adapters, multiple sockets or extensions is strictly forbidden. If they prove necessary, call a fully qualified electrician.

 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.

 This machine must be installed according to the applicable federal, state, and local standards (codes) in force with regard to plumbing systems including backflow prevention devices. For this reason, the plumbing connections must be carried out by a qualified technician.

 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.

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



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".

The device is then switched off and the whole hydraulic circuit is bled of the first lot of water in order to remove any initial impurities.

The device is then refilled and taken to rated operating conditions.

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 more than one dispenser, this is divided equally);
- opening of each steam outlet for 1 minute.

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

Basic rules must be observed when using any electric appliance.

In particular:

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

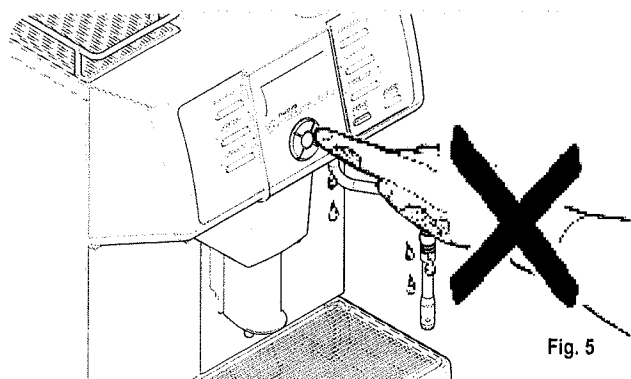
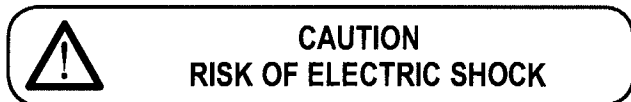


Fig. 5

- do not use the appliance when bare-foot;
- do not use extensions in bath or shower rooms;
- do not pull the supply cord out of the socket to disconnect it from the mains;

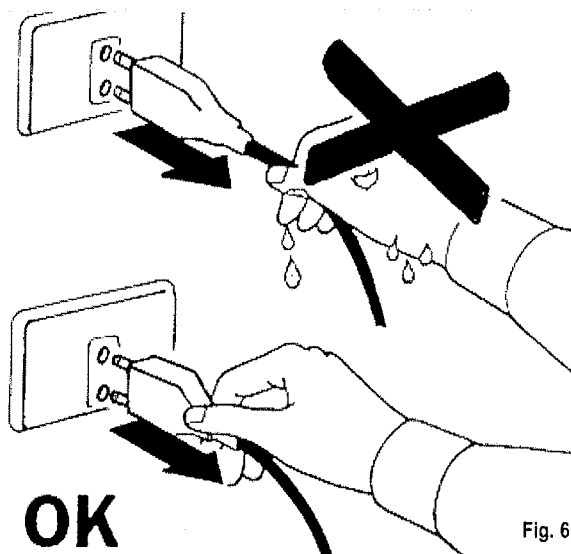


Fig. 6

- do not leave the appliance exposed to atmospheric agents (rain, sun, etc.);
- do not let the appliance be used by children, unauthorised staff or staff who have not read and fully understood the contents of this handbook.

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

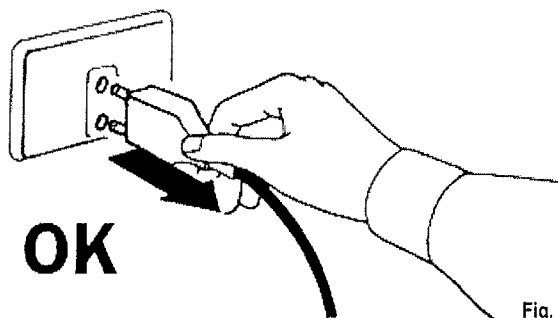





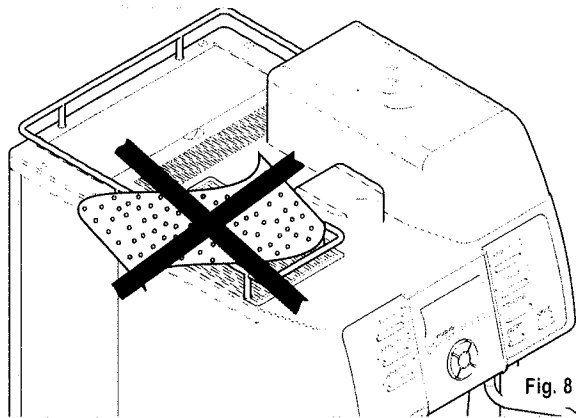
Fig. 7



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

If the appliance breaks down or fails to work properly, switch it off. Any intervention is strictly forbidden. Contact qualified experts only.

Repairs should only be made by the manufacturer or authorized service centres. Only original spare parts must be used. Failure to observe the above, could make the appliance unsafe.


-  For installation, the qualified electrician must fit an omnipolar switch in accordance with the safety regulations in force and with 3 (0,12) or more mm (in) between contacts.
-  To avoid dangerous overheating, make sure the supply cord is fully uncoiled.
-  Do not obstruct the extraction and/or dissipator grids, especially of the cup warmer.

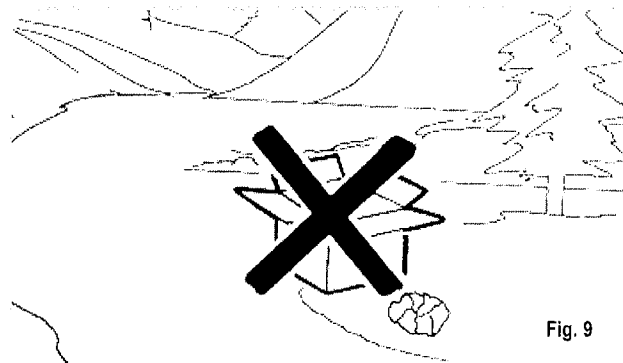




-  The user must not replace the appliance supply cord. If the cord is damaged, switch off the appliance and have a qualified technician change the cord.
-  If no longer using the appliance, we recommend making it inoperative; after removing the plug from the mains electricity, cut the power supply cable.



**CAUTION  
RISK OF POLLUTION**


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

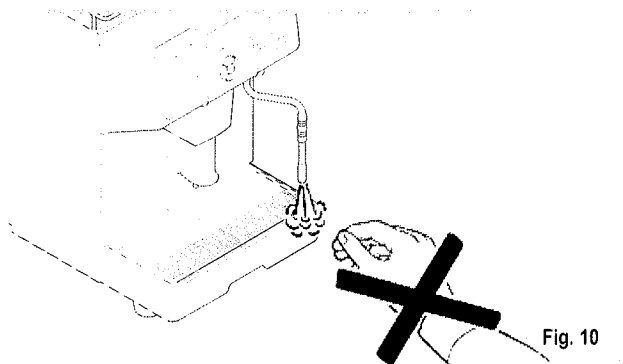


-  To ensure that the machine is properly ventilated, place it with the ventilation side at a distance of 15 cm (5,9 in) from walls or other objects.
-  Once a machine wash cycle has been started, do not interrupt it, as detergent residues may then be left inside the delivery group.




**CAUTION  
RISK OF INTOXICATION**

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




**CAUTION  
RISK OF BURNS OR SCALDING**

-  We remind you that before carrying out any installation, maintenance, unloading or adjustment operations, the qualified operator must put on work gloves and protective footwear.



**CAUTION  
RISK OF CUTTING**

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



**WARNING  
MECHANICAL HAZARD**

 **Never press and/or pull the safety switch.**

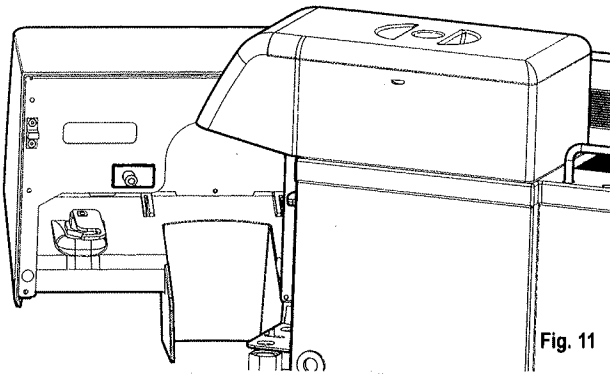


Fig. 11



**CAUTION**



**INFORMATION TO THE USERS**

Under the senses of art. 13 of Law Decree 25th July 2005, n. 151 "Implementation of the Directives/Guidelines 2002/95/CE, 2002/96/CE and 2003/108/CE, 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 electrotechnical 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).

# TRANSPORT AND HANDLING

## MACHINE IDENTIFICATION

Always quote the machine serial number in all communications to the manufacturer, **Nuova Simonelli**.



Fig. 12

## TRANSPORT

The machine is transported on pallets which also contain other machines - all boxed and secured to the pallet with supports.

Prior to carrying out any transport or handling operation, the operator must:

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

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

## HANDLING



**CAUTION  
RISK OF IMPACT  
OR CRASHING**

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

The pallet must be slowly raised to a height of 30 cm (11,8 in) and moved to the loading area.

After first ensuring that there are no persons, objects or property, loading operations can be carried out.

Upon arrival at the destination and after ensuring that there are no persons, objects or property in the unloading area, the proper lifting equipment

(e.g. forklift) should be used to lower the pallet to the ground and then to move it (at approx. 30 cm (11,8 in) from ground level), to the storage area.



**CAUTION  
RISK OF IMPACT  
OR CRASHING**

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

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



**CAUTION  
RISK OF POLLUTION**

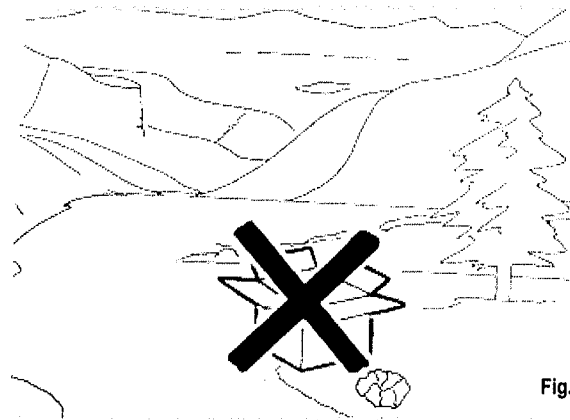


Fig. 13

# INSTALLATION AND PRELIMINARY OPERATIONS



**CAUTION  
RISK OF POLLUTION**

Do not dispose of packaging in the environment.

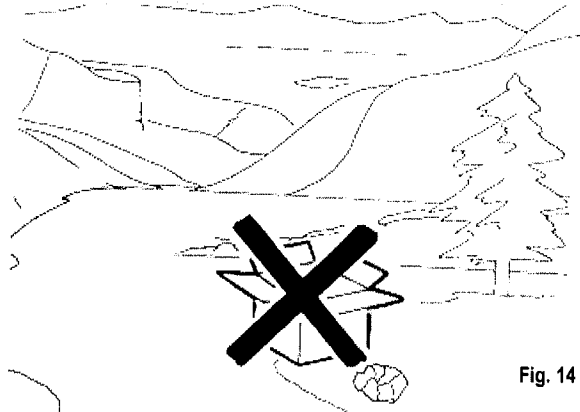


Fig. 14

Before carrying out any installation and adjustment operations you must read and fully understand the **SAFETY INSTRUCTIONS** of this handbook. The company cannot be held responsible for damage to things or injury to persons caused by failure to comply with the safety instructions and installation and maintenance instructions contained in this handbook.



**WARNING**

Place the machine on a flat, level surface to avoid any possible malfunctioning.



**WARNING**

Never install the machine in areas where it could come into contact with jets of water.



**WARNING**

The machine can be used with the following:

- Coffee grains
- Decaffeinated coffee powder
- Milk (not powdered)

The use of any other substance not listed here above may cause serious damage to the machine itself.



**WARNING**

The machine is designed to operate at temperatures ranging from +5°C to +40°C (41°F - 104°F).



**CAUTION  
RISK OF SHORT CIRCUITS**

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

## MACHINE INSTALLATION (VERSION WITH TANK)



**WARNING**

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

Once the machine has been withdrawn from the packaging, carry out the following instructions:

- 1 Position the unit on a horizontal surface.
- 2 Open the hatch.
- 3 Withdraw the water tank by pulling it upwards.

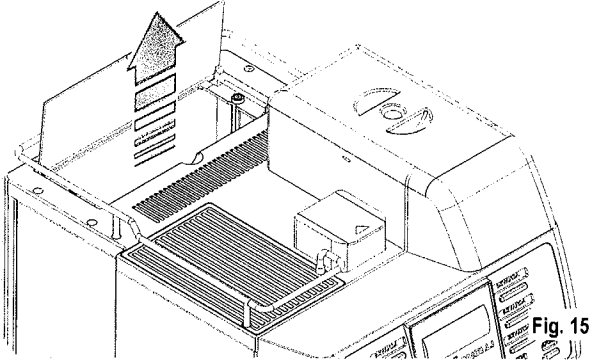


Fig. 15

- 4 Particularly the first time, wash the tank with soapy water and then carefully rinse off all soap.
- 5 Fill the water tank with water.
- 6 Make sure that the outside of the water tank is dry.
- 7 Return the water tank to its site.

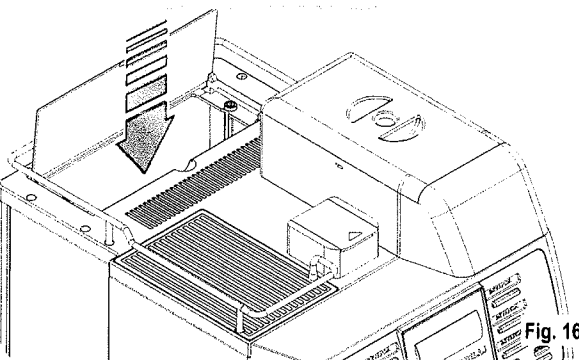


Fig. 16

- 8 Close the hatch.

**WARNING**

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

Altrimenti verranno a decadere le condizioni di Garanzia della macchina.

## MACHINE INSTALLATION (VERSION FOR DIRECT CONNECTION)

Once the machine has been withdrawn from the packaging, carry out the following instructions:

- 1 Position the unit on a horizontal surface.
- 2 Remove the pipe with 3/4" coupling from the hatch in the top of the machine.

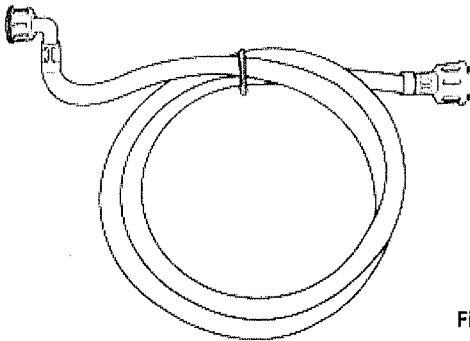


Fig. 17

- 3 Connect one end of the pipe to the 3/4" inlet on the back of the machine.

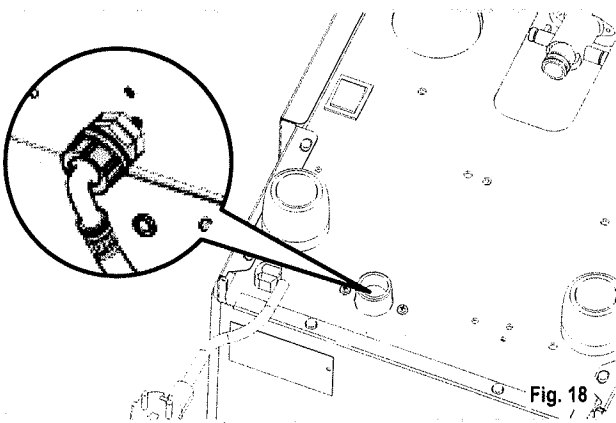


Fig. 18

- 4 Connect the other end of the pipe to the water mains.

**WARNING**

The water hardness must be less than 4° - 6° fr (french degree). The chlorine content may not exceed 100 mg per litre (0.00000361 lb/cu in).

Otherwise the conditions of guarantee of the machine will expire.



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

## FILLING THE COFFEE CONTAINER

- 1 Remove the cap to access the granulated coffee bean container.

**WARNING**

Pour **ONLY** toasted coffee beans into the coffee bean holder. any other kind of coffee, for example ground coffee, will damage the coffee grinder. Don't insert caramelized, sugar coated, or similarly coated coffee beans, or instant coffee or other sugary beverages because they will harm the appliance.

- 2 Don't fill to the brim but pour just enough toasted coffee beans into the coffee bean holder to ensure correct closure of the unit.

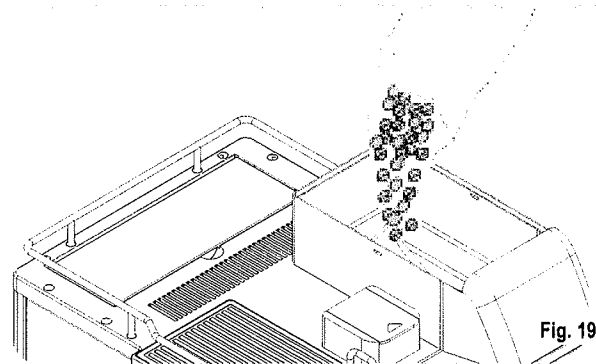


Fig. 19

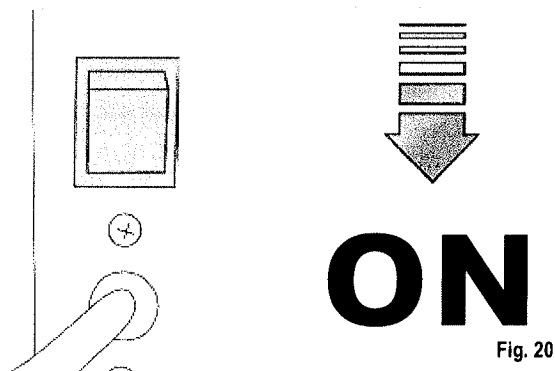
- 3 Close the cap.

## SWITCHING ON

**NOTE:** in case the following procedure shouldn't take effect, see the chapter on "Problems and Solutions".

After the preliminary operations:

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



The LCD will then light up and read as follows:



To switch the machine on definitively, press the

 "ok" key.

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



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

The machine is now ready to be used.




## WARNING

**WHEN INSTALLING THE MACHINE FOR THE FIRST TIME OR AFTER WATER HEATER UNIT MAINTENANCE, PRESS THE BUTTON TO DISPENSE HOT WATER BEFORE DISPENSING ANY COFFEE. REPEAT THIS OPERATION AS REQUIRED AND UNTIL THERE IS AN EVEN FLOW OF WATER FROM THE NOZZLE.**

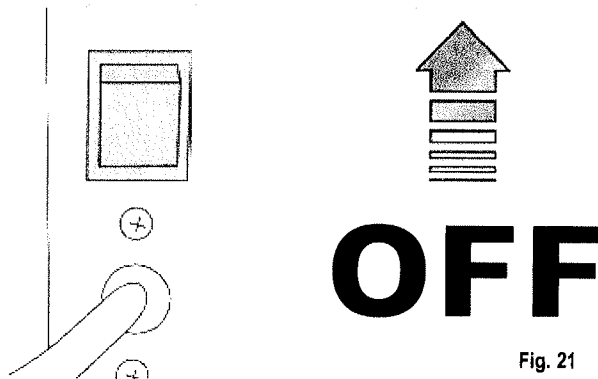
## SWITCHING OFF

To switch off the machine, proceed as follows:

- Hold the  "ok" key down for 5 seconds with the machine switched on:
- The LCD will read as follows:



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



## ADJUSTMENTS TO BE MADE BY A QUALIFIED TECHNICIAN ONLY



### WARNING

The adjustments listed here below may be performed by Specialist Technical Engineers **ONLY**. Nuova Simonelli cannot accept any liability for damage to people or property arising from failure to follow the safety regulations listed in this manual.

## GRINDING ADJUSTMENT

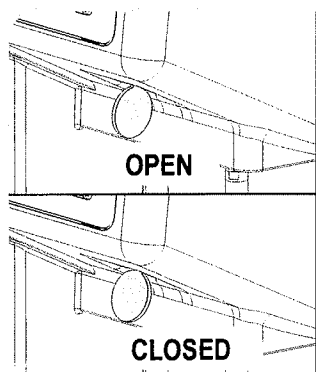


### WARNING

Switch on the grinder to carry out the grinding adjustment procedures.

**NOTE:** The procedure is possible also with the appliance on.

- Put the key into its lock.
- Turn the control panel hatchdoor key counter-clockwise.
- Open the hatchdoor, to gain access to the coffee grinder adjusting screw. Following the direction of the arrows and using a 3 mm (0,12 in) allen wrench, grinding of the coffee beans can be adjusted to **COARSER** (counter-clockwise) or **FINER** (clockwise).
- Lock the hatchdoor.



**DA AVERE 3D aggiornato (parte non presente nel 3D attuale)**

Fig. 22

## MILK FOAMER ADJUSTMENT

**NOTE:** The procedure is possible also with the appliance on.

- Put the key into its lock.
- Turn the control panel hatchdoor key counter-clockwise.

- Open the hatchdoor, to gain access to the adjusting screw.

To change the amount of air to the milk foamer and therefore, to change the amount of foam, use the adjustment screw as illustrated in the figure so as to increase / reduce the air to the milk foamer.

**DA AVERE 3D aggiornato (parte non presente nel 3D attuale)**

Fig. 23

## MILK FLOW ADJUSTMENT (Temperature Regulation)

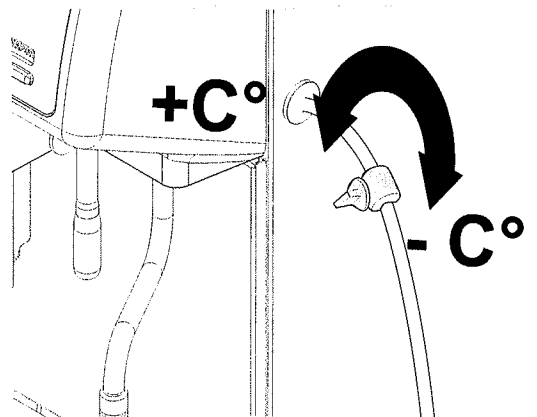


Fig. 24

**NOTE:** The procedure is possible also with the appliance on.

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

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



## USE

Before starting usage of the appliance, the operator must read and fully understand the safety instructions in this handbook.




### WARNING

If the self-diagnostic function indicates anomalies or failures, call the assistance centre.

Operators must never intervene.

## POURING DECAFFEINATED COFFEE



- Open the decaffeinated coffee hatch.
- Insert the ground coffee into the chute and close the hatch.
- Press the decaffeinated coffee selection key  and select the required beverage to be dispensed using the powder in the chute within 30 seconds.

## MILK DELIVERY

- Press the milk delivery  key to pour the foamed milk


This key is not a time programmable one and the amount of milk delivered depends on the time for which the button is pressed.

## USING THE LEFT GRINDER

- Press the **LEFT GRINDER**  key.
- An arrow indicating the left grinder  is shown on the display.
- Select the key for the beverage to be poured.



## PROGRAMMING




### ENTERING THE PROGRAMMING MODE



With the machine switched on, hold down the **ENTER**  key (for about 5 seconds) until the first program function appears.



The keys available during the programming stage are:

 **ENTER** key:  To enter the menu and/or confirm the setting.

 **CURSORS** keys: To scroll through the menu and increase/reduce settings.  
 

 **RESET** keys:  To go back to the previous step.

### LIST OF PROGRAMMABLE FUNCTIONS

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


#### 1. LANGUAGE (LANGUAGE SELECTION)



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

2. COUNTERS
3. PROG DOSES
4. SETTINGS
5. EXIT


## PROGRAMMING IN USER MODE


### 1. LANGUAGE (LANGUAGE SELECTION)

Press the **ENTER**  key to access the submenu. This serves to set the language for the machine/operator interface, which is shown on the display.


Press the   keys to select the required language.

The possible languages are as follows: ENGLISH, ITALIANO, FRANCAIS, DEUTSCH, ESPANOL.

Press **RESET**  to leave the submenu.

Press **RESET**  to quit the programming function.

## PROGRAMMING IN SERVICE ENGINEER MODE


To access the functions that can only be programmed in **SERVICE ENGINEER MODE**, press the up arrow key  from the **LANGUAGE** menu and the display will read as follows:



Enter the correct password to access the first item on the programming menu that can be accessed in **SERVICE ENGINEER MODE**.



The default **PASSWORD** setting is 5 times the "2" key:


## 2. COUNTERS

Pressing the **ENTER**  key it is possible to enter the submenu.




The display will show:



It is possible to read the counter for the keys 1-6: tea, steam, washing and total litres by pressing the   keys.

Press **RESET**  to quit the submenu.

## 3. PROG DOSES (Dose programming)

Pressing **ENTER**  it is possible to access the submenu and then to use the   keys to select the key to be programmed. The numbers, from 1 to 6 are shown in fig. 25. Consecutively, it is possible to programme the hot water and steam doses.

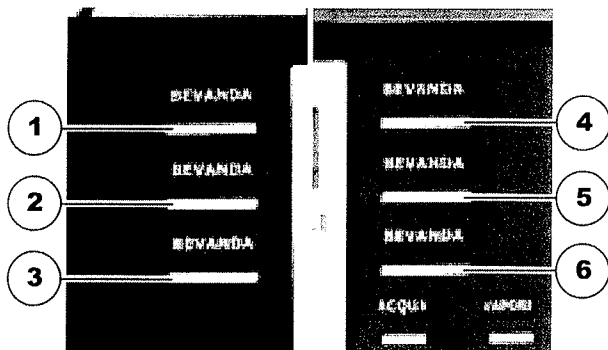





Fig. 25

Press the **ENTER**  key again to access the programming functions for each single key. It is possible to select the beverage by pressing the   keys:

COFFEE: coffee cycle

2 COFFEE: coffee cycle

OFF KEY : key disabled

MILK COFFEE: milk cycle + coffee cycle

LATTE: milk cycle + coffee cycle together

COFFEE MILK: coffee cycle + milk

MACCHIATO: milk cycle + pause (3 seconds) + coffee

MILK, milk cycle

Press **ENTER**  to confirm the selected beverage.

list of the programmable functions for the **COFFEE** and **2 COFFEE** beverages.

- **GRINDER PROG. →** (used to set the grinding time of the right-hand grinder)
- **GRINDER PROG. ←** (used to set the grinding time of the left-hand grinder)
- **GRINDER SELECT** (used to set the default grinder)
- **CC VOLUME** (used to set the volume of water in the coffee)
- **PREINFUS** (used to set the time of the preinfusion cycle)
- **PRESSING** (used to enable/disable pressing)

List of the functions that can be programmed for the **MILK COFFEE** beverage:

- **MILK TIME** (used to set the milk time/amount)
- **NO AIR TIME** (used to set the milk time/amount without foam)
- **WASH** (used to set the washing time at the end of pouring)
- **GRINDER PROG. →** (used to set the grinding time of the right-hand grinder)
- **GRINDER PROG. ←** (used to set the grinding time of the left-hand grinder)
- **GRINDER SELECT** (used to set the default grinder)
- **CC VOLUME** (used to set the volume of water in the coffee)
- **PREINFUS** (used to set the time of the preinfusion cycle)
- **PRESSING** (used to enable/disable pressing)

List of the functions that can be programmed for the **CAFFELATTE** beverage:

- **GRINDER PROG. →** (used to set the grinding time of the right-hand grinder)
- **GRINDER PROG. ←** (used to set the grinding time of the left-hand grinder)

- **GRINDER SELECT** (used to set the default grinder)
- **CC VOLUME** (used to set the volume of water in the coffee)
- **PREINFUS** (used to set the time of the preinfusion cycle)
- **PRESSING** (used to enable/disable pressing)
- **MILK TIME** (used to set the milk time/amount)
- **NO AIR TIME** (used to set the milk time/amount without foam)
- **WASH** (used to set the washing time at the end of pouring)

List of the functions that can be programmed for the **COFFEE MILK** beverage:

- **GRINDER PROG. →** (used to set the grinding time of the right-hand grinder)
- **GRINDER PROG. ←** (used to set the grinding time of the left-hand grinder)
- **GRINDER SELECT** (used to set the default grinder)
- **CC VOLUME** (used to set the volume of water in the coffee)
- **PREINFUS** (used to set the time of the preinfusion cycle)
- **PRESSING** (used to enable/disable pressing)
- **MILK TIME** (used to set the milk time/amount)
- **NO AIR TIME** (used to set the milk time/amount without foam)
- **WASH** (used to set the washing time at the end of pouring)

List of the functions that can be programmed for the **MACCHIATO** beverage:

- **MILK TIME** (used to set the milk time/amount)
- **NO AIR TIME** (used to set the milk time/amount without foam)
- **WASH** (used to set the washing time at the end of pouring)
- **GRINDER PROG. →** (used to set the grinding time of the right-hand grinder)





- **GRINDER PROG. ←** (used to set the grinding time of the left-hand grinder)
- **GRINDER SELECT** (used to set the default grinder)
- **CC VOLUME** (used to set the volume of water in the coffee)
- **PREINFUS** (used to set the time of the preinfusion cycle)
- **PRESSING** (used to enable/disable pressing)

List of the functions that can be programmed for the **MILK** beverage:

- **MILK TIME** (used to set the milk time/amount)
- **NO AIR TIME** (used to set the milk time/amount without foam)
- **WASH** (used to set the washing time at the end of pouring)





#### **GRINDER PROG. → Grinding time of the right-hand grinder:**

It is possible to set the grinding time in seconds and therefore, the amount of ground coffee used.

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to **increase/reduce** grinding time. Press **ENTER**  to confirm settings.




#### **GRINDER PROG. ← Grinding time of the left-hand grinder:**

It is possible to set the grinding time in seconds and therefore, the amount of ground coffee used.

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to **increase/reduce** grinding time. Press **ENTER**  to confirm settings.

#### **GRINDER SELECT Default Grinder Selection**




It is possible to set the default grinder (the left SX ← or the right DX →).


Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to select the right or left grinder.

Press **ENTER**  to confirm settings.

### VOLUME CC. (Water Volume):




It is possible to set the volume of the water for the coffee in cc.


Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to increase/reduce water volume.

Press **ENTER**  to confirm settings.

### PREINFUS (Preinfusion time):




It is possible to enable/disable the preinfusion cycle (YES or NO).


Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to increase/reduce pre-infusion time.

Press **ENTER**  to confirm settings.

### PRESSING (Pressing):





It is possible to enable/disable pressing (YES or NO).

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to select **YES** or **NO** to enable/disable pressing.

Press **ENTER**  to confirm settings.




### MILK TIME (Milk Time):


It is possible to set the time and therefore, the amount of milk.

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to increase/reduce the amount of milk. Press **ENTER**  to confirm settings.

### NO AIR TIME (Air Time disabled):




It is possible to set the part of total milk time in which the air solenoid is closed so as to adjust the amount of foam in the milk.


Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to **increase/reduce** the milk time for which the solenoid valve is closed.

Press **ENTER**  to confirm settings.


### WASH (Automatic milk tube wash):





It is possible to set the cold water washing time at the end of milk dispensing.

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to increase/reduce the washing time.








Press **ENTER**  to confirm settings.


### HOT WATER (Hot Water time):

When pressing the  key in the DOSE menu, after key 6, you will access to the HOT WATER menu.




Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to increase/decrease the time and therefore the volume of water. Press **ENTER**  to confirm settings.


### STEAM (Steam Time):

Pressing  key from the cycle menu will open the **STEAM** cycle; press **ENTER**  to open the sub menu; the   keys serve to increase/reduce the time of the steam, if the AUTOSTEAM function is activated, the   keys serve to increase/reduce the temperature. Press **ENTER**  to confirm settings.

Press **RESET**  to quit the sub menu.




## 4. SETTINGS



Pressing **ENTER**  it is possible to enter the sub menu and use the   keys to select the function to be programmed.

Press **ENTER**  again to open the function.

### 4.1 COFFEE TEMP (Coffee boiler temperature)




It is possible to programme the temperature of the water in the coffee boiler.



Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to increase/reduce the temperature of the water in the coffee boiler tank (min. 80°C max. 100°C).

Press **ENTER**  to confirm settings. Press **RESET**  to quit the submenu.

### 4.2 STEAM TEMP (Steam boiler temperature)




It is possible to programme the temperature of the steam in the services boiler.



Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to increase/reduce the temperature of the steam in the services boiler tank (min 80°C max. 140°C).

Press **ENTER**  to confirm settings. Press **RESET**  to quit the submenu.

### 4.3 DREGS DRAWER (Dregs drawer)


It is possible to programme the number of cycles after which it is necessary to empty out the dregs drawer.

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to increase/decrease the number of the cycles (min.0- max.100)





Press **ENTER**  to confirm settings. Press **RESET**  to quit the submenu.

To reset the cycle count for emptying the dregs drawer, remove the drawer for at least 15 seconds.

### 4.4 WASH ALARM (Wash alarm cycles)






Pressing **ENTER**  it is possible to enter the sub menu. This programmes the number of cycles

after which the group wash warning is displayed.


The   keys are used to increase/decrease the number of cycles for viewing the group wash message (min. 50 – max. NO LIMIT). Press **ENTER**  to confirm settings. Press **RESET**  to quit the submenu.


### 4.5 MILK WASH ALARM

(Milk wash alarm)






Pressing **ENTER**  it is possible to enter the sub menu. This programmes the number of hours from the last milk beverage being dispensed, after which the cappuccino maker cleaning warning is displayed. The   keys are used to increase / decrease the number of hours before the cappuccino maker clearing message is displayed (min. NO LIMIT – max. 12H). Press **ENTER**  to confirm settings. Press **RESET**  to quit the submenu.

### 4.6 PROG ON OFF (Programming automatic switch on/off)



This is to programme the automatic ON/OFF times for the machine. The default setting is for the machine to be set to "STANDBY" every day of the week and therefore, it needs to be switched on/ off using the ON/OFF  key.

Pressing **ENTER**  it is possible to enter the sub menu and the display will read as follows:

**SUNDAY  
DAY OFF**


The   keys are used to view the settings for each day of the week. Press **ENTER**  to set the required day of the week; the   keys are used to select the hour and minutes for switching on and the hour and minutes for switching off.

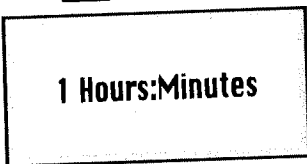
**SUNDAY  
ON 00:00 OFF 00:00**





Press **ENTER**  to confirm, scroll through the menu using the  to quit the submenu.

#### 4.7 ENERGY SAVING

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




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

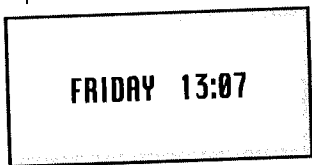



Use the   keys to increase / decrease the time after which the **ENERGY-SAVING** function is enabled by 30-minute intervals. This function is deactivated if the timer is left at zero. Press **ENTER**  to confirm the setting and then press **RESET**  to quit the sub menu.


#### 4.8 DAY TIME

This programmes the day, hour and minutes, which will be shown on the machine display.


Pressing **ENTER**  it is possible to enter the sub menu; the   keys keys are used to choose the minutes required.







Press **ENTER**  to confirm the selection and set an hour and then the day.

Press **ENTER**  to confirm and to quit the submenu.

#### 4.9 GROUP 1 ADJUSTMENT

Pressing the **ENTER**  key, the sub-menu can be entered. The number of **ENCODER** impulses is programmed because the infusion chamber reaches the stand-by position.

The   keys increase/decrease the number of **ENCODER** impulses.



Press **ENTER**  to confirm settings. Press **RESET**  to quit the submenu.



**NOTE:** It is recommended to vary the setting only in the case in which the original reduced gear is substituted for a different type.

#### 4.10 GROUP 2 ADJUSTMENT


Pressing the **ENTER**  key, the sub-menu can be entered.

The number of **ENCODER** impulses is programmed because the infusion chamber reaches the upper position (chamber closed).



The   keys increase/decrease the number of **ENCODER** impulses.



Press **ENTER**  to confirm settings. Press **RESET**  to quit the submenu.

#### 4.10 THE L WATER FILTER

It's possible to enter the submenu by pressing the **ENTER**  key.

You program here the number of litres of water delivered and necessary for the "water filter cleaning" message to appear.

The   keys which increase/decrease the number of litres of water delivered for the "water filter cleaning" message to appear.


Press **ENTER**  to confirm settings. Press **RESET**  to quit the submenu.

#### 4.11 DE-SCALING

(Prontobar version with Tank only)

#### 4.12 CHANGING THE PASSWORD

It is possible to set a new password to access the programmable functions in technical mode.

Pressing **ENTER**  it is possible to enter the sub menu.

Enter the old password:

**OLD PASSWORD XXXX**



Enter the new password using a combination of 4 keys:

**NEW PASSWORD XXXX**

Confirm the password set previously:

**CONFIRM PASSWORD XXXX**

## 5. EXIT

Pressing **ENTER**  is possible to store all data set during the programming stage in the machine's memory. Pressing **RESET**  it is possible to quit the programming mode without saving.



## SPECIAL MACHINE SCALING FUNCTIONS

### RESETTING THE CLEANING FILTER LITRE COUNTER

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

Proceed as follows:

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



- until the display reads

Reset H2O filter  
Please Wait

### RESETTING WASHING CYCLES

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

Proceed as follows:

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



- until the display reads

Reset Clean  
Please Wait

### RESETTING MACHINE PARAMETRES

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

Proceed as follows:

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

Please Wait  
Preset Data

### HANDLING MANUAL COFFEE DELIVERY GROUP

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

- Release voltage by turning the main switch off (OFF).
- Reinststate voltage by turning the main switch on (ON) and simultaneously pressing down on the keys ENTER and ;
- until the display reads:

Please Wait  
Preset Data

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

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

## CLEANING AND MAINTENANCE



### WARNING

**NEVER use water jets to clean the machine.**

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 repairs to/replacement of a part that comes into contact with foods or water, it is necessary to carry out a washing procedure or to follow the steps indicated by the manufacturer.

### CLEANING THE OUTSIDE OF THE MACHINE

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

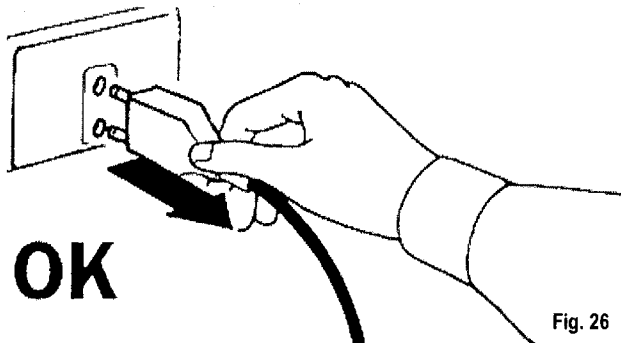


Fig. 26



### WARNING

**Non utilizzare solventi, prodotti a base di cloro, abrasivi.**

**Cleaning the work area:** remove the worktop, lifting it up from the front and sliding it out. Remove the water collection dish underneath and clean everything with hot water and cleansers.

**Cleaning the external surfaces:** To clean the panels, use a soft, damp cloth.

### CLEANING OF THE DELIVERY GROUP AND CAPPUCCINO MAKER

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

### DA AVERE

Fig. 27

The machine is equipped to wash the delivery unit with detergent tablets and the milk circuit with liquid cleansers.

The machine will begin a wash cycle that consists of hot water deliveries alternated with pauses. The whole cycle lasts approximately 4 minutes.

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



### CAUTION RISK OF INTOXICATION.

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

In order to execute the washing procedure proceed as follows:

1. Place a container with 1 litre of water alongside the machine.
2. Put the suction tube inside it.
3. Add the specific cleaning product (20 ml [0.005 Gal] of **Puly Milk**).

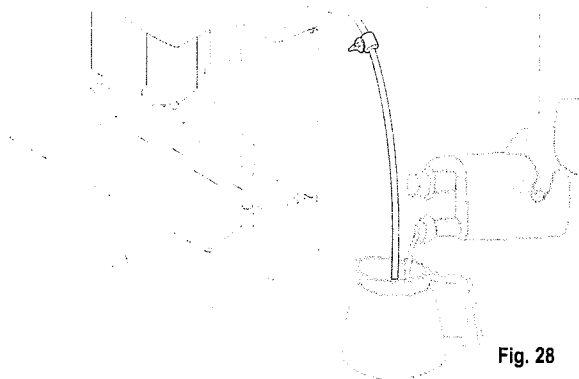

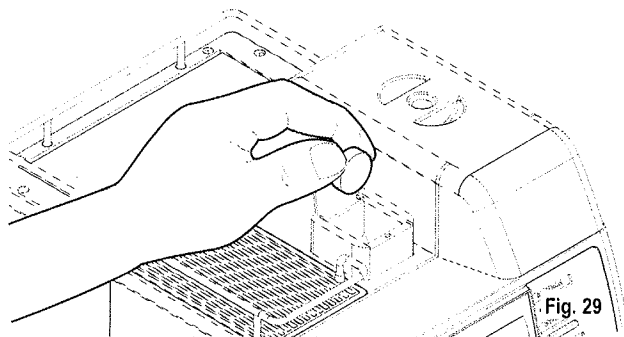



Fig. 28

4. Press the  key and hold it down for about 5 seconds until the following message appears:

**CLEANSERT  
PRESS CLEANING**

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



7. Press the  key again.  
The display will read:

**WAIT  
CLEAN**




**WARNING**

If you don't press the "WASHING" key, after about 20 seconds the machine will start the washing cycle automatically.

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

- At the end of the washing cycle, the display will read:

**RINSE  
PRESS ENTER**

Position another container of just water and press the **ENTER** , key; the machine will perform a rinse cycle and the display will read:

**WAIT  
RINSE**

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

- After the washing cycle is finished, the machine will return to the following state:

**SELECT  
PRODUCT**

## REINSTATING AN INTERRUPTED WASHING CYCLE

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

**PLEASE CLEAN**

- Press the WASHING  key again, in order to repeat the procedures described above in the paragraph "CLEANING OF THE DELIVERY GROUP AND CAPPUCCINO MAKER".

## COFFEE HOLDER AND COFFEE DELIVERY UNIT CLEANING



**CAUTION  
RISK OF BURNS OR SCALDING**

- Set the machine to the "O" energy level.
- Insert the key in the lock.
- Turn the key to open the hatch anticlockwise.
- Open the front hatch.

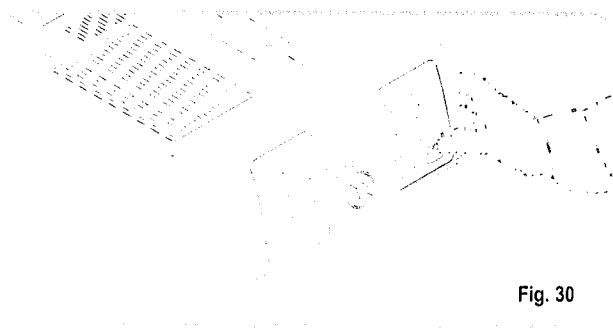


Fig. 30

- Remove any coffee residues remaining on the sides of the conveyor.

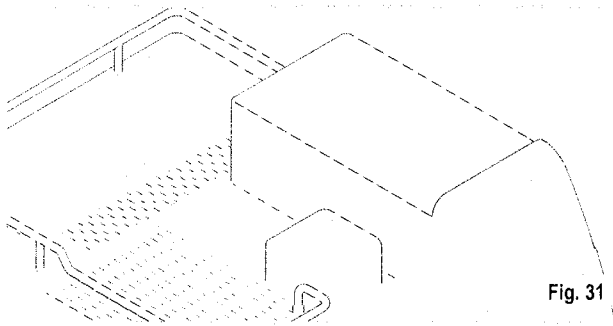


Fig. 31

- Use a damp cloth and/or a little mild detergent to clean the coffee bean bells.

### CLEANING THE STEAM NOZZLE

Clean the steam nozzle each time it is used to warm up drinks.



**CAUTION**  
**RISK OF BURNS OR SCALDING**

If cleaned when the nozzle is still hot, avoid touching it with bare hands.

Use a cloth dipped in hot water and/or a neutral cleanser.

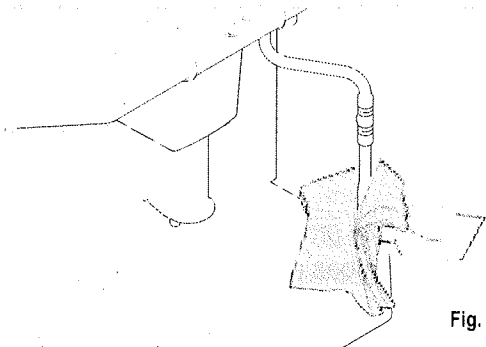


Fig. 32

### CLEANING THE DROP COLLECTING TRAY GRID

- Wash the grid clean with a brush and hot water and soap.

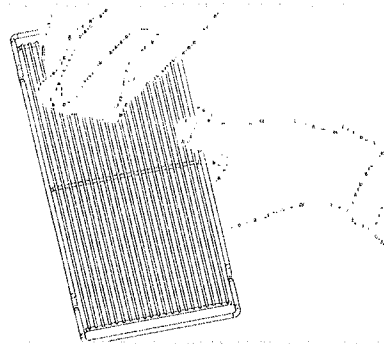


Fig. 33

### CLEANING THE WATER COLLECTING TRAY

- Clean the drip container with hot, soapy water.

**NOTE:** The water collecting tray can be washed in the dishwasher.

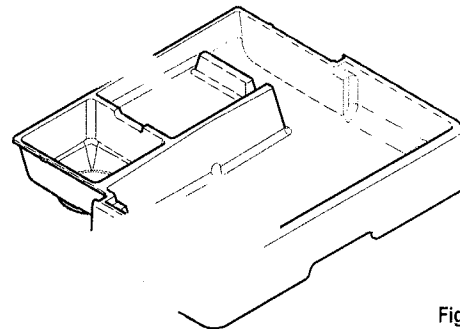


Fig. 34



**CAUTION**

Never use any sort of solvent.

## CLEANING THE GASKET

- Use a small brush to clean any deposits or coffee residues off the piston and the delivery unit site or any other areas soiled with coffee.

**DA AVERE 3D aggiornato (parte non presente nel 3D attuale)**

Fig. 35

## CLEANING THE MILK FOAMER

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

- Set the machine to the "O" energy level.
- Insert the key in the lock.
- Turn the Front panel opening key counter-clockwise.
- Open the Front panel.

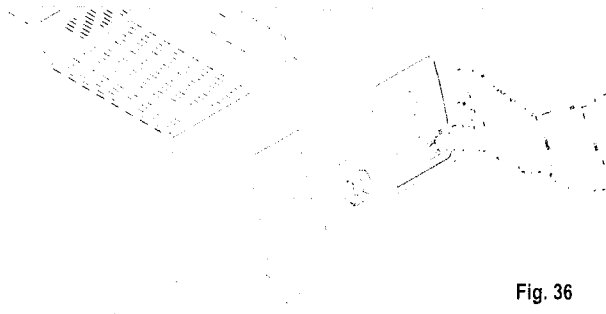


Fig. 36

**IMPORTANT:** Proceed with caution

- Take out the pouring nozzle by pulling it upwards.
- Remove the cappuccino maker from the nozzle by sliding it upwards.
- Disconnect all of the connected pipes.
- Remove the cappuccino maker and wash it with care.

**NOTE:** For intervals of more than three hours between one cappuccino and the next, it is advisable to wash the cappuccino maker by taking in water through the milk suction pipe instead of milk.

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

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

**DA AVERE**

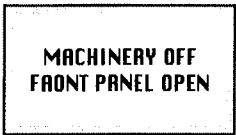




Fig. 37

## STANDARD SETTING TABLE

	ESPRESSO	2 ESPRESSO	COFFEE	CAPPUCCINO	MACCHIATO	CAFFELATTE
MILK TIME				12	20	15
NO AIR TIME				0	10	15
WASHING				0,5	0,5	0,5
GRINDER TIME →	7	9	7	7	7	7
GRINDER TIME ←	7	9	7	7	7	7
GRINDER	→	→	←	→	←	←
CC VOLUME	50	100	140	50	50	60
PRE-INFUSION	N	N	N	N	N	N
PRESSING	Y	N	N	Y	N	Y

# MACHINE FUNCTIONS MESSAGES

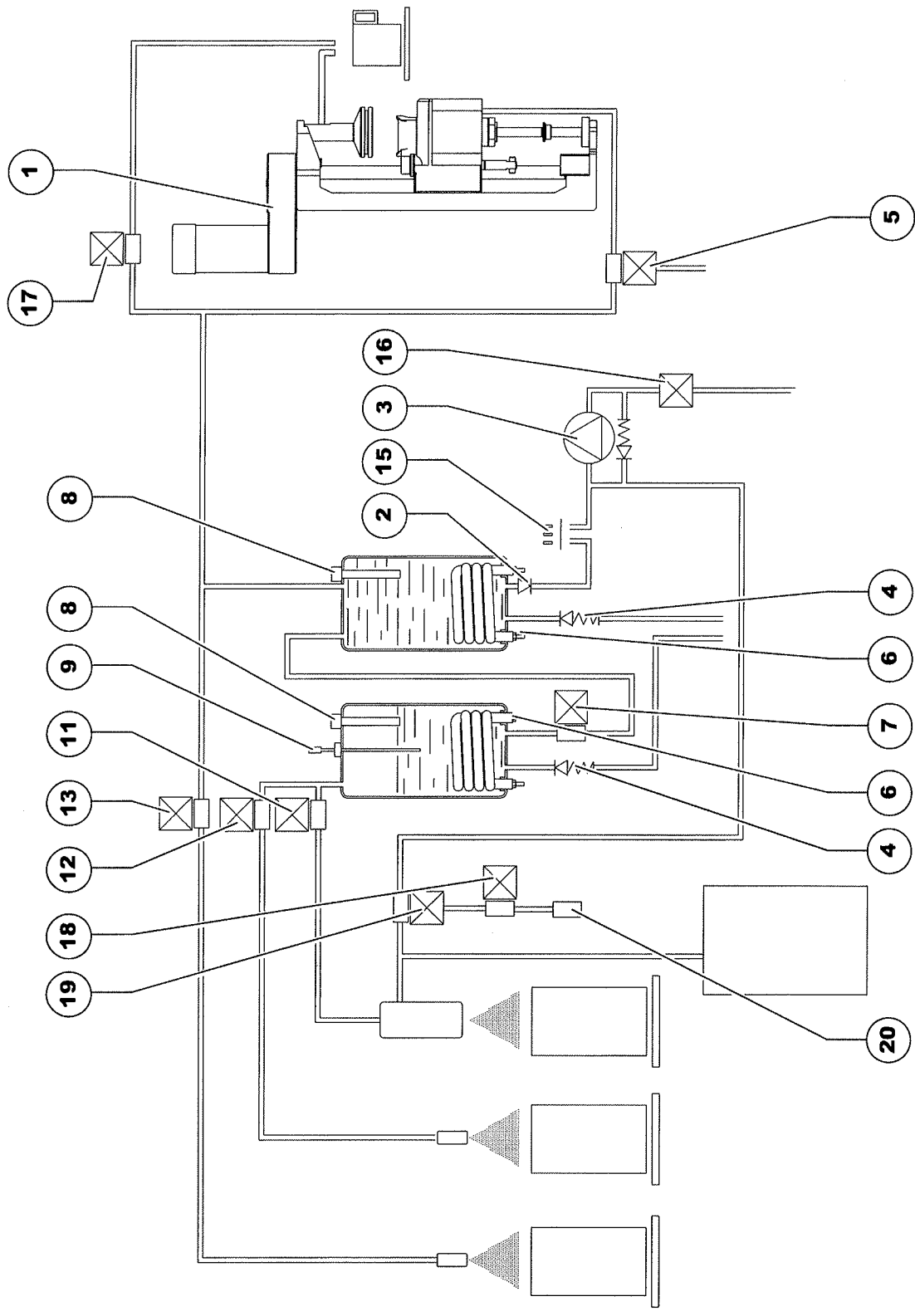
DISPLAY	CAUSA	EFFECT	SOLUTION	NOTE
<p><b>GROUNDSDRAWER FULL</b></p> <div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 10px auto;"> <p><b>MACHINERY READY DRAWER FULL</b></p> </div>	<p>Grounds drawer full. The number of coffee grounds in the drawer has reached the number set during programming stage.</p>	<p>Keys delivering coffee based drinks are blocked.</p>	<p>Pull out the grounds drawer and empty it into a garbage bag. Put the drawer back into place, when the display reads:</p> <div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 10px auto;"> <p><b>MACHINERY READY DRAWER OUT</b></p> </div>	
<p><b>GROUNDSDRAWER OUT OF PLACE</b></p> <div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 10px auto;"> <p><b>MACHINERY READY DRAWER OUT</b></p> </div>	<p>Grounds drawer out of place.</p>	<p>Keys delivering coffee based drinks are blocked.</p>	<p>Insert the grounds drawer into its special slot.</p> <p>Should this alarm turn on during the delivery of a coffee based drink:</p> <ul style="list-style-type: none"> <li>• up until brewing, the alarm is displayed but the drink will be delivered;</li> <li>• after brewing, the cycle in progress will be suspended. The coffee cycle will recommence only when the drawer has been put back in its place.</li> </ul> <p>Should this alarm turn on during the group movement phase:</p> <ul style="list-style-type: none"> <li>• the movement will be interrupted</li> </ul> <p>When the drawer is back in its place, the reset group will be repeated.</p>	

DISPLAY	CAUSA	EFFECT	SOLUTION	NOTE
<b>FRONT PANEL POSITION</b> 	Front panel open.	The machine functions are blocked.	Close the front panel.	
<b>WASHING CYCLE IS NEEDED</b> 	The set number of cycles programmed before washing, has been exceeded.	The message will appear on the display but the machine will continue to deliver drinks.	Do a washing cycle (see paragraph WASHING THE DELIVERY UNIT AND MILK FOAMER)	
<b>WASHING THE MILK CIRCUIT IS NEEDED</b> 	The set number of hours programmed from time of last milk based drink before washing, has been exceeded.	The message will appear on the display but the machine will continue to deliver drinks.	Perform a washing cycle for the milk foamer only. As in the case of a complete washing cycle, you must keep the key pressed down  for 5 seconds without, however, inserting cleanser tablets for this group's washing. (See only points 1,2,3,4 of the paragraph 'WASHING THE DELIVERY UNIT AND MILK FOAMER')	
<b>SHUT DOWN CLEAN</b> 	An end of service wash was set for the delivery unit during the programming stage.	An end of service wash must be performed before the machine is switched off.	Press the ENTER key as shown on the display. The machine will automatically perform an end of service wash, dispensing approx. 50cm <sup>3</sup> (3.0512 cu in) of water and will then switch off.	



DISPLAY	CAUSA	EFFECT	SOLUTION	NOTE
<p><b>NEED FOR DE-SCALING CYCLE</b></p> <div data-bbox="142 296 370 422" style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>PLEASE DECALCIFICATION</p> </div>	<p>The number of litres after which a de-scaling cycle is required has been exceeded.</p>	<p>This message is displayed but the machine will continue to dispense drinks</p>	<p>Carry out a de-scaling cycle (SEE the relevant section entitled "DE-SCALING CYCLE")</p>	

# IMPIANTO IDRAULICO A.D. / A.D. HYDRAULIC SYSTEM



# IMPIANTO IDRAULICO A.D. / A.D. HYDRAULIC SYSTEM

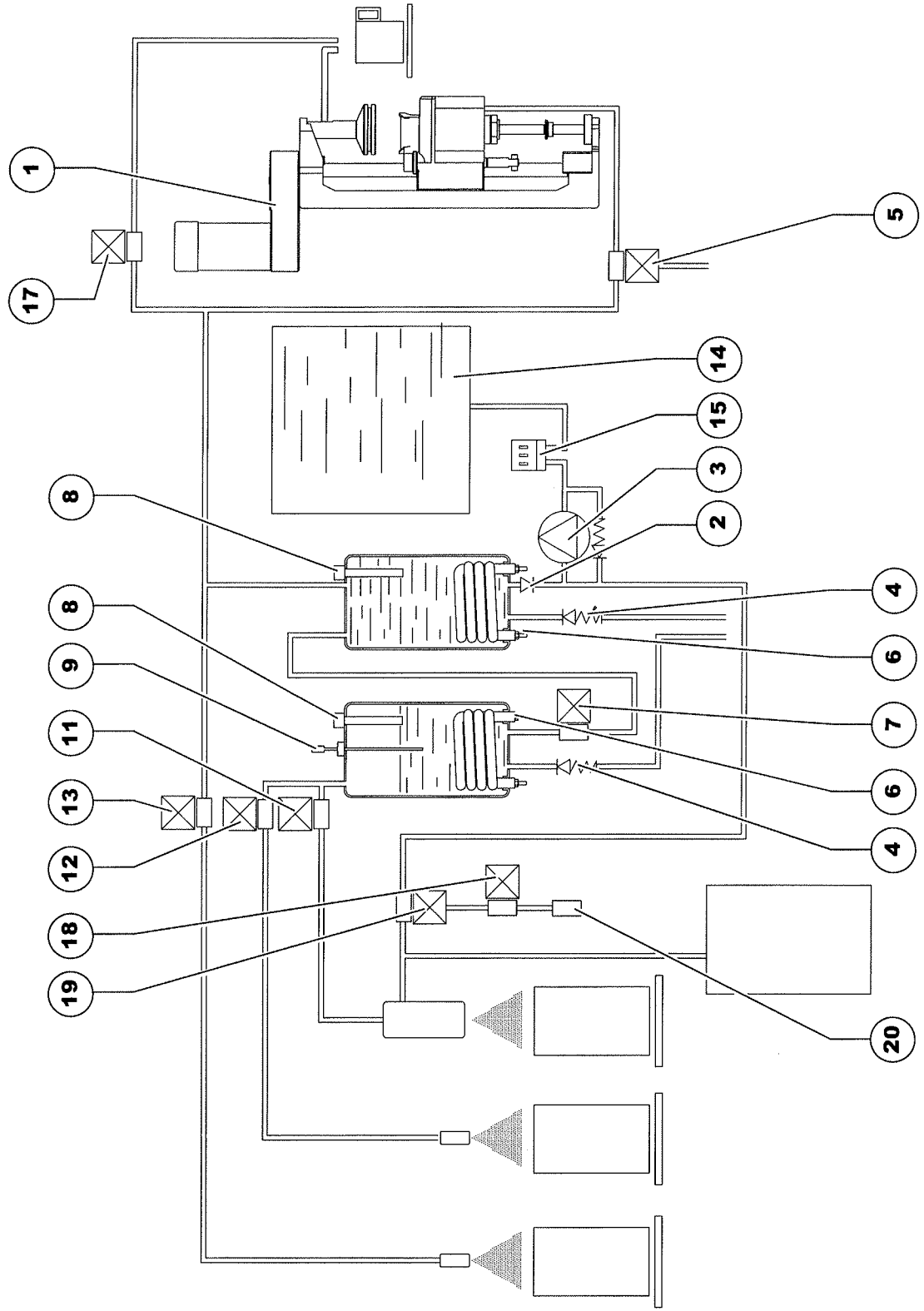
## LEGENDA

- 1 Motore gruppo
- 2 Valvola di ritegno
- 3 Pompa
- 4 Valvola sicurezza
- 5 Elettrovalvola di erogazione
- 6 Resistenza
- 7 Elettrovalvola livello vapore
- 8 Sonda di temperatura
- 9 Livello acqua vapore
- 10 Safety thermostat
- 11 Elettrovalvola cappuccinatore
- 12 Elettrovalvola lancia vapore
- 13 Elettrovalvola lancia acqua calda
- 15 Flowmeter
- 16 Elettrovalvola acqua stop  
(viene comandata insieme alla pompa)
- 17 Elettrovalvola allungo caffè
- 18 Elettrovalvola aria on - off
- 19 Elettrovalvola lavaggio tubo latte
- 20 Regolazione aria cappuccinatore

## KEY

- 1 Group motor
- 2 Retaining valve
- 3 Pump
- 4 Safety valve
- 5 Delivery solenoid valve
- 6 Heating element
- 7 Steam level solenoid valve
- 8 Temperature probe
- 9 Steam water level
- 10 Safety thermostat
- 11 Cappuccino maker solenoid valve
- 12 Steam wand solenoid valve
- 13 Hot water wand solenoid valve
- 15 Flowmeter
- 16 Stop water solenoid valve  
( it is commanded together with the pump)
- 17 Long coffee solenoid valve
- 18 Air on-off solenoid valve
- 19 Milk pipe washing solenoid valve
- 20 Cappuccino maker air adjustment

# IMPIANTO IDRAULICO TANICA / HYDRAULIC SYSTEM (VERSION WITH TANK)



# IMPIANTO IDRAULICO TANICA / HYDRAULIC SYSTEM (VERSION WITH TANK)

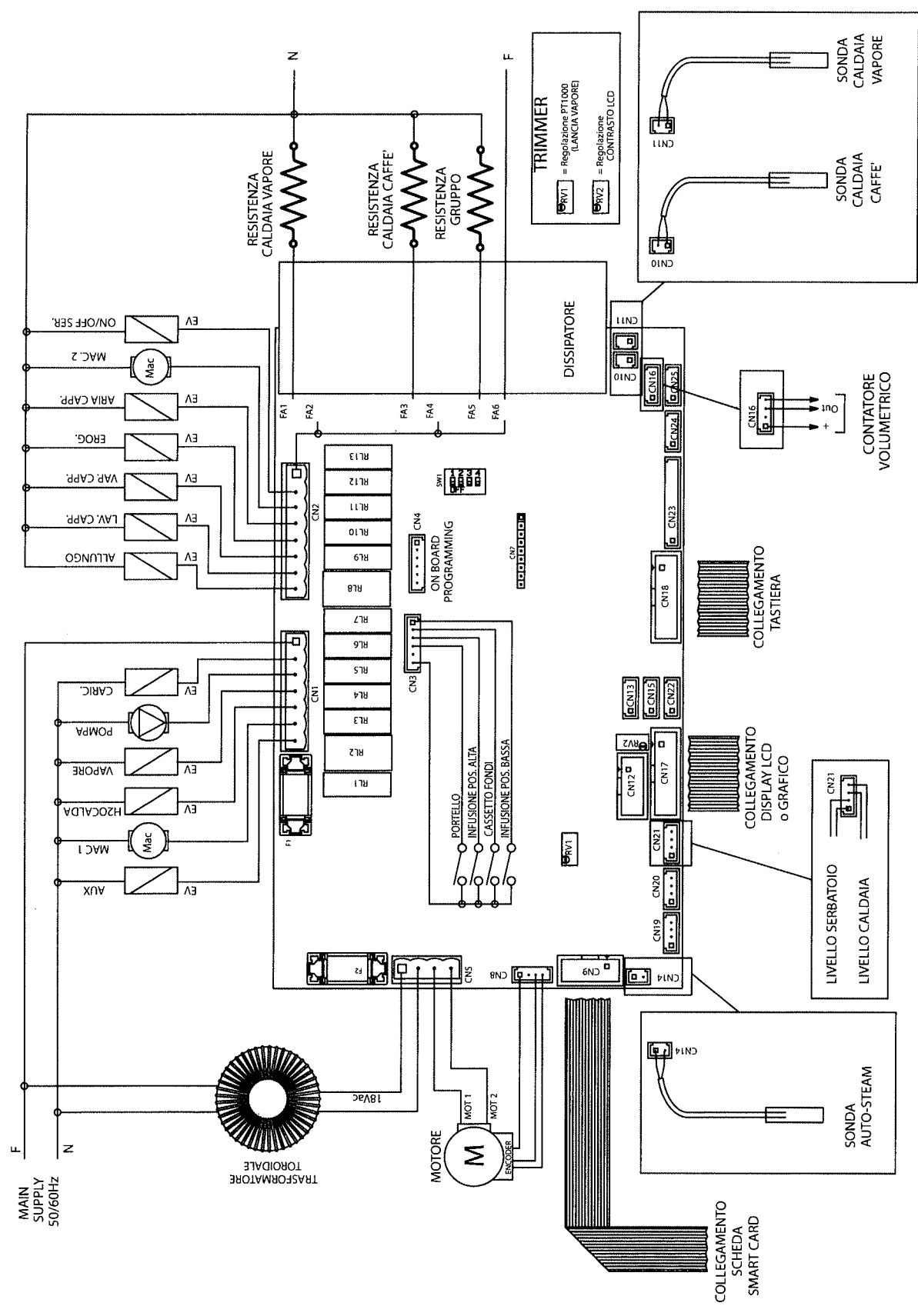
## LEGENDA

- 1 Motore gruppo
- 2 Valvola di ritegno
- 3 Pompa
- 4 Valvola sicurezza
- 5 Elettrovalvola di erogazione
- 6 Resistenza
- 7 Elettrovalvola livello vapore
- 8 Sonda di temperatura
- 9 Livello acqua vapore
- 10 Safety thermostat
- 11 Elettrovalvola cappuccinatore
- 12 Elettrovalvola lancia vapore
- 13 Elettrovalvola lancia acqua calda
- 14 Tanica acqua
- 15 Flowmeter
- 17 Elettrovalvola allungo caffè
- 18 Elettrovalvola aria on - off
- 19 Elettrovalvola lavaggio tubo latte
- 20 Regolazione aria cappuccinatore

## KEY

- 1 Group motor
- 2 Retaining valve
- 3 Pump
- 4 Safety valve
- 5 Delivery solenoid valve
- 6 Heating element
- 7 Steam level solenoid valve
- 8 Temperature probe
- 9 Water steam level
- 10 Safety thermostat
- 11 Cappuccino maker solenoid valve
- 12 Steam wand solenoid valve
- 13 Hot water wand solenoid valve
- 14 Water tank
- 15 Flowmeter
- 17 Long coffee solenoid valve
- 18 Air on-off solenoid valve
- 19 Milk pipe washing solenoid valve
- 20 Cappuccino maker air adjustment

# IMPIANTO ELETTRICO / ELECTRICAL SYSTEM



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NUOVA  
**SIMONELLI**  
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Nuova Distribution Centre  
LLC 6940 Salashan PKWY BLDG A 98248 Ferdale, WA  
Tel. +1.360.3662226  
Fax +1.3603664015  
videoconf.+1.360.3188595  
[www.nuovasimonelli.it](http://www.nuovasimonelli.it)  
[info@nuovasimonelli.com](mailto:info@nuovasimonelli.com)

NUOVA  
**SIMONELLI**  
espresso coffee machines

Via M. d'Antegiano, 6  
62020 Belforte del Chienti  
Macerata Italy  
Tel. +39.0733.9501  
Fax +39.0733-950242  
[www.nuovasimonelli.it](http://www.nuovasimonelli.it)  
E-mail: [n.simonelli@nuovasimonelli.it](mailto:n.simonelli@nuovasimonelli.it)