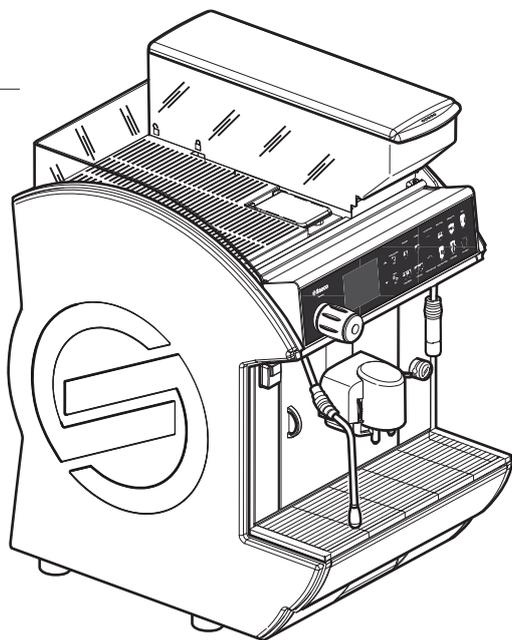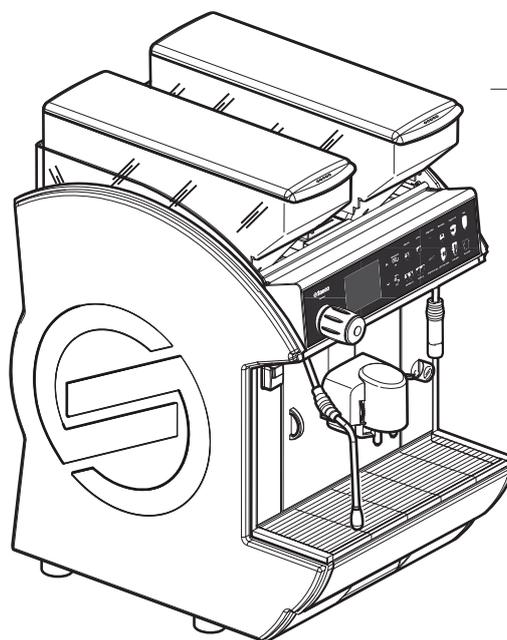![Saeco logo]

Automatic Machine for Espresso Coffee

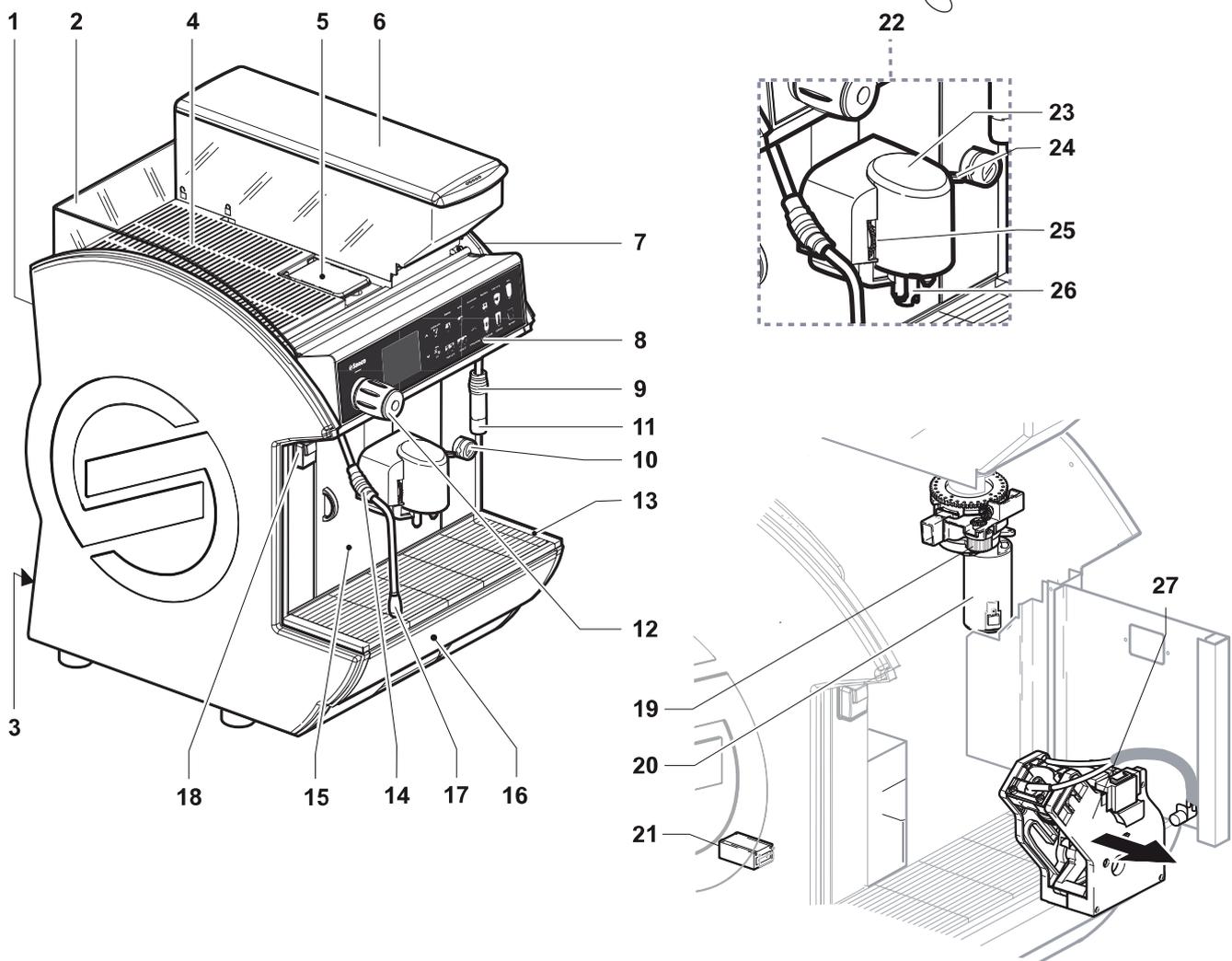# IDEA RST

Type: CAP020/A/B   Type: CAP020B 2M

CE   UK

MAIN PARTS

Mod. LUXE / Mod. COFFEE / Mod. CAPPUCCINO / Mod. CAPPUCCINO USA / Mod. POWER STEAM / Mod. SELF

1	Left panel	15	Door
2	Cup shield	16	Coffee grounds drawer
3	Rear panel	17	Steam wand (except for COFFEE set-up)
4	Cup warming surface	18	Power button
5	Pre-ground coffee door (except for CAPPUCCINO USA set-up)		"I" Electrical functions enabled - Machine on - Indicator light on.
6	Right coffee bean hopper		"O" Electrical functions disabled - Machine off - "I" button indicator light off.
7	Right panel	19	Right grinder adjustment knob
8	Control panel	20	Right coffee grinder group
9	Rubber grip	21	Mechanical pulse counter
10	Hose clamp (CAPPUCCINO set-up)		It displays the number of beverages brewed by the machine.
11	Hot water wand (except for COFFEE set-up)	22	Brew group
12	Steam dispensing knob (except for COFFEE set-up)	23	Brew group cover
	Clockwise:	24	Milk froth adjustment (CAPPUCCINO set-up)
	Steam jet open		
	Counter-clockwise:	25	Temperature adjustment (CAPPUCCINO set-up)
	Steam jet closed		
13	Drip tray	26	Milk dispensing spout (CAPPUCCINO set-up)
14	Anti-scald steam wand rubber	27	Brew group

Mod. DUO
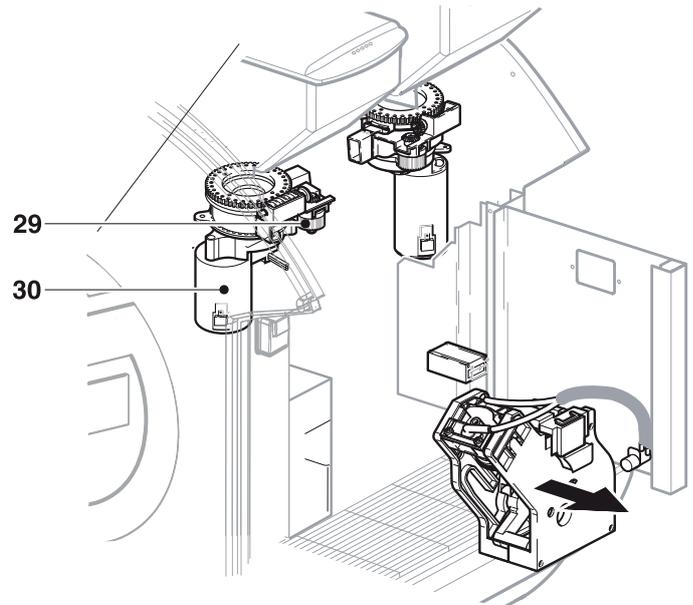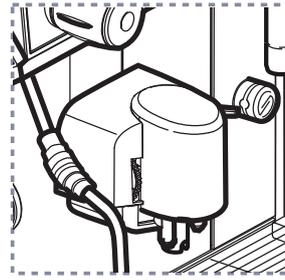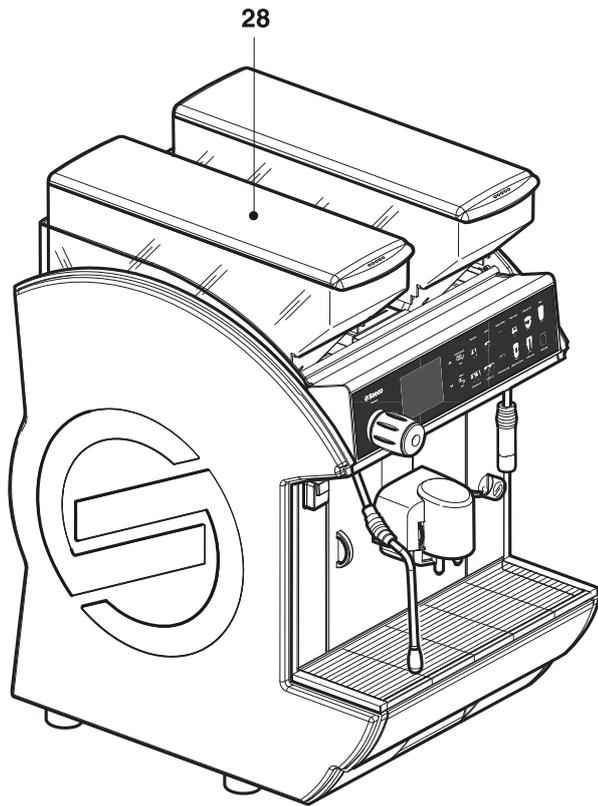
28	Left coffee bean hopper
29	Left grinder adjustment knob
30	Left coffee grinder group

SAFETY INSTRUCTIONS

⚠ For professional use only.

⚠ The professional appliance cannot be installed outdoors. Do not place it in areas where the temperature is lower than 2°C or higher than 32°C and in particularly humid or dusty places.

⚠ Do not install the appliance in a location where water jets may be used.

⚠ Make sure the appliance is installed on a flat surface capable of bearing its weight (see section "Technical Specifications") and make sure to leave a clear area of at least 30 cm around the machine.

⚠ It is forbidden to: use jets of water for cleaning operations.

⚠ Only install the appliance in places where it can be supervised by qualified personnel.

⚠ The use by children older than 8 years or by persons with reduced physical, mental or sensory abilities or with lack of experience and skills is allowed, provided that they are supervised or instructed on how to use the appliance correctly and that they understand the hazards involved.

⚠ Children must not play with the appliance.

⚠ Children must not carry out any cleaning and maintenance operations without being monitored.

⚠ Before connecting the appliance to the water mains, please read and follow the applicable regulations in force in your country.

⚠ If the power cord is damaged, it must be replaced by the manufacturer, its service centre or by adequately qualified personnel in order to avoid any risks.

⚠ It is recommended the installation of a residual current device (RCD) with a rated residual current not exceeding 30 mA.

⚠ Connect the appliance to a drinking water main with pressure between 0.15 MPA and 0.8 MPA (1.5 and 8 bar); see data on the data plate.

⚠ In case of filling tube replacement, use the new set of tubes supplied with the appliance. Do not use the old set anymore.

⚠ Access to the internal area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.

⚠ Never clean the internal area of the machine with power supply on or with the plug connected. In any event do not use water jets or detergents.

CONTENTS

| 1 | **INTRODUCTION TO THE MANUAL** |

1.1 Preamble

☞ This manual is an integral part of this machine and it must be kept in a known and easily accessible place, in good conditions, throughout the whole service life of the machine (including any transfer of ownership). Its purpose is to provide all the necessary information for a correct and safe use of the machine.

☞ In case of loss or deterioration of this manual, contact the Authorised Service Centre for a copy, specifying the model and the construction year of the machine.

☞ The Authorised Service Centres are also available for any technical explanation, information on its operation, technical assistance and spare parts supply.

☞ The content of the manual is exclusively meant to guarantee the use of the machine in the safest way for the users, the machine and the environment. It allows an easy troubleshooting of its faults and anomalous operating conditions by performing simple checks and servicing in compliance with the instructions given in the following pages and with the Health and Safety instructions in force.

☞ Carefully read this manual and make sure to have clearly understood its content before performing any operation.

☞ Each single user of the machine must carefully read the instruction manual.

☞ The Manufacturer reserves the right to modify and improve the described models, without any prior notice.

☞ For any particular needs, contact the Distributor, your Country Importer (if any) or the Manufacturer.

☞ All the rights of this manual are reserved to Saga Coffee S.p.A. Any copy or even partial disclosure, not expressively authorised in writing, are absolutely forbidden.

☞ Always refer to this manual before carrying out any operation.

Manufacturer: SaGa Coffee S.p.A.
Località Casona, 1066 - 40041 Gaggio Montano
Bologna, Italy

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1.2   Icons Used

Various kinds of warnings are contained in this manual to highlight the different hazard or competence levels.

Each icon is followed by a message that describes the procedure and provides useful information.

⚠ Warning

Information about user safety and machine integrity.

⊖ Prohibition

It is used to highlight actions/operations not to be performed.

☞ Important

It draws attention on a particularly important subject.

⚡ Machine off

Operations to be done with power supply off.

🚶 User

Operations to be carried out by the machine user.

🔧 Maintenance technician

Operations to be carried out exclusively by the personnel responsible for unscheduled maintenance and repairs.

2   INFORMATION ABOUT THE APPLIANCE

2.1   Information for the User

☞ The appliance must be installed in a well-lit, sheltered and dry place and on a table suitable to bear its weight.

To ensure its correct operation and reliability over time, comply with the following recommendations:
• ambient temperature: from +2°C to +32°C;
• maximum humidity allowed: 80% (non-condensed).

For special installations, not covered by this manual, please contact the dealer or the local importer. If this is not possible, please contact the Manufacturer.
For any particular need contact the Distributor or your Country Importer. If this is not possible, contact the Manufacturer.

The Manufacturer customer service is available to clarify any doubts concerning the correct operation of the appliance.

If the power cord is damaged, it must be replaced by the Manufacturer or by its Service Centre, or alternatively, by a person with similar qualifications.
The AUTHORISED SERVICE CENTRE is available for any explanation or information regarding the correct operation of the appliance and to satisfy any request for spare parts supply or technical assistance.

The Manufacturer reserves the right to make any modifications to the appliance without prior notice.
All rights of reproduction of this manual are reserved to the Manufacturer.
The Maintenance Technician must carefully read and observe the safety warnings contained in this manual to ensure that installation, start-up, use and maintenance operations are performed in complete safety.

2.2   Intended Use of the Appliance

The machines described in this manual have been designed, manufactured and protected to automatically brew (in a programmable way) the following beverages:
• instantly-ground coffee bean-based;
• pre-ground coffee-based (except for DUO and CAPPUCCINO USA set-up);
• milk and instantly-ground coffee bean-based (CAPPUCCINO and CAPPUCCINO USA set-up).
• hot water and steam (except for COFFEE set-up) for beverage preparation and heating.
• hot milk (CAPPUCCINO and CAPPUCCINO USA set-up).

Using the machine for any other purpose is considered dangerous and as a misuse.

⊖ Do not place inside the appliance any product that may become dangerous as a result of unsuitable temperatures.

☞ Misuse voids all forms of warranty, releasing the Manufacturer from any responsibility for damage to property and/or personal injury.

☞ The following are also considered misuse:

• any use other than the intended use and/or employing methods other than those described in this manual;
• any operation on the appliance in breach of the instructions provided in this manual;
• any tampering with parts and/or safety devices not previously authorised by the Manufacturer and performed by unauthorised personnel;
• placing the appliance anywhere else than as indicated in this manual.

2.3   Appliance Identification

The appliance is identified by the model name and serial number shown on the special plate.
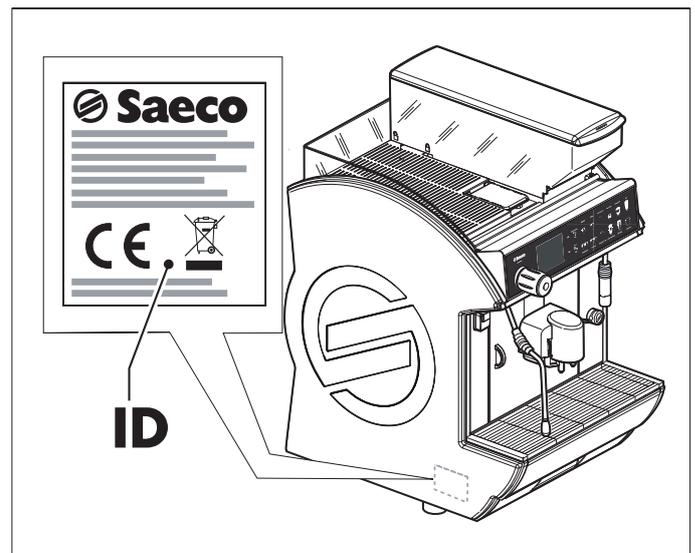
The plate contains the following data:
• name of the Manufacturer;
• marks of conformity;
• model;
• serial number;
• year and month of manufacture;
• supply voltage (V);
• supply frequency (Hz);
• electrical power consumption (W);
• number of phases of the power supply (PH);
• pressure allowed in the water network (MPa);
• appliance code.

⊖ It is strictly forbidden to tamper with or modify the data plate.

☞ When contacting the technical service, always refer to this plate by indicating the technical data shown on it.

☞ In case of any request to the Authorised Service Centres, indicate model and serial number.

2.4 Technical Specifications
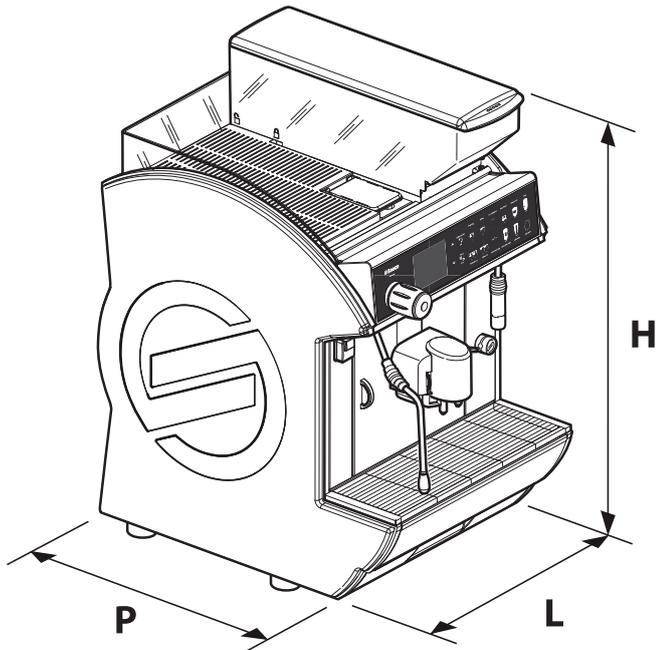
Size (w x h x d)		410 x 695 x 550 mm
Supply Voltage		230 V/400 V 2 N
Power cord length		1,500 mm
Power consumption	Mod. LUXE	See the data plate
	Mod. COFFEE	See the data plate
	Mod. CAPPUCCINO	See the data plate
	Mod. DUO	See the data plate
	Mod. POWER STEAM	See the data plate
	Mod. SELF	See the data plate
Water network pressure		See the pressure data plate
A-weighted sound pressure level		less than 70 dB
Weight	Mod. LUXE	53 kg
	Mod. COFFEE	45 kg
	Mod. CAPPUCCINO	54 kg
	Mod. DUO	58,5 kg
	Mod. POWER STEAM	54 kg
	Mod. SELF	45 kg
Coffee bean hopper capacity		2 kg

NOTE
The machines can be pre-set for every single type of brewing. Most electric parts are powered by 24 V DC.

Brew group
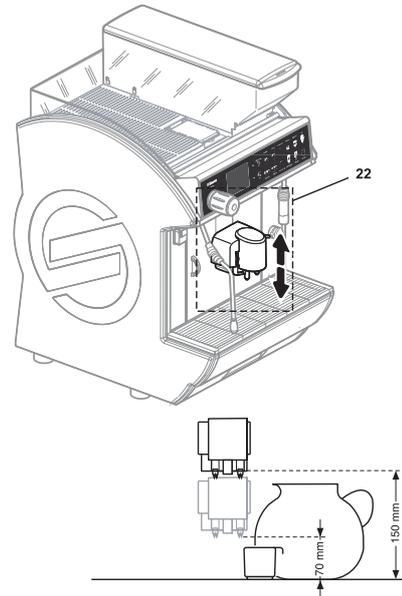
22   Brew group

The position of this group can be adjusted according to the height of the container used.
It is possible to move the dispensing spout in the high or low position. Thus, many brewing heights can be obtained.

Cappuccinatore Group
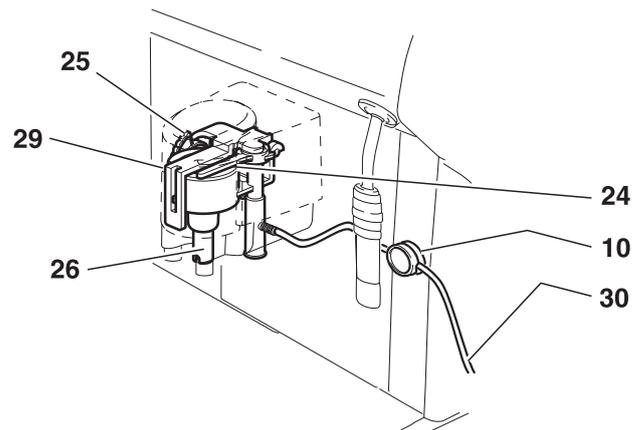
The Cappuccinatore group is made up of:
 10 hose clamp
 24 crema quality adjustment
 25 Temperature Adjustment
 26 milk dispensing spout
 29 Cappuccinatore
 30 milk suction tube

3   **SAFETY**

3.1   Preamble

In accordance with the applicable standards and regulations, SAECO VENDING has prepared a technical file relating to the Idea RST appliance at its premises, acknowledging the following standards in the design stage:

- EN 55014	- EN 61000-4-4
- EN 6100-3-2	- EN 61000-4-5
- EN 61000-3-3	- EN 61000-4-11
- EN 61000-4-2	- EN 60335-2-75
- EN 61000-4-3	- EN 60335-1

3.2   General Safety Instructions

⊖ It is forbidden to:

• disable the safety devices installed on the appliance;

• service the machine prior to unplug the power cord;

• install the appliance outdoors. It is advisable to place it in a dry place where the temperature does not drop below 2°C, in order to prevent any possible freezing.

• use the appliance for purposes other than those indicated in the sale contract and in this manual;

• electrically connect the appliance using multi-sockets or adapters;

• use jets of water for cleaning operations.
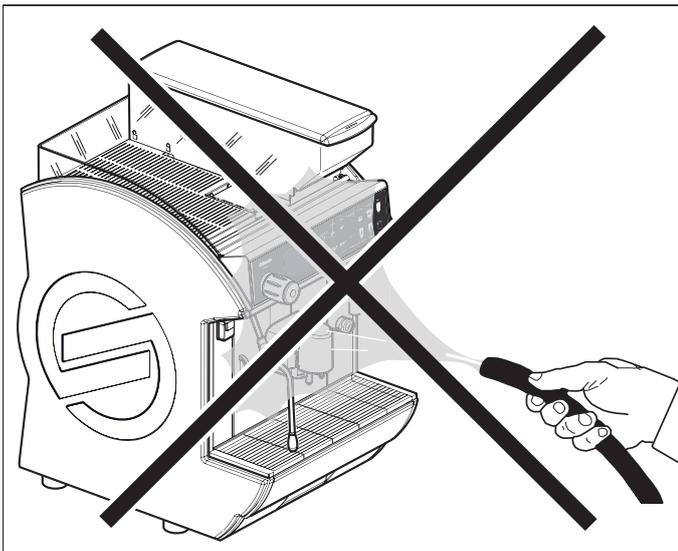
It is mandatory to:

• check conformity of the power supply;

• use original spare parts;

• carefully read the instructions contained in this manual and in the attached documents;

• use personal protective equipment when performing installation, testing and maintenance operations.

• Use a new gasket kit each time you disconnect and connect the machine again to the water system.

Precautionary measures to prevent human errors:

• make the operator aware of safety issues;

• handle the appliance, either packaged or unpackaged, in complete safety;

• deeply know the installation procedures, its correct operation and its limits;

• dismantle the appliance in complete safety, in accordance with the workers' health and environmental protection regulations in force.

⚠ To prevent machining residues from coming into contact with the beverages, dispense about 0.5 l of water for each dispensing path before definitely starting the machine. The dispensed beverages can be drunk only after performing this operation.

⚠ Do not install the appliance in a location where water jets may be used.

⚠ Only install the appliance in places where it can be supervised by qualified personnel.

⚠ In case of failure or malfunctioning, please refer only to the qualified personnel of the technical service.

☞ The manufacturer is not liable for damage to persons or property resulting from failure to follow the safety instructions provided in this section.

3.3   Operator Requirements

Two operators with different skills are required in order to guarantee the appliance's safety:

🧍 User

Person in charge of using and attending the appliance. The user is allowed to: start the appliance, adjust the operating parameters, stop the appliance, refill the appliance, empty the trays and clean the outside of the appliance. On detection of appliance malfunctions, the user must request the assistance of the Maintenance Technician.

⛔ The user is not allowed to carry out operations indicated in this manual as competence of the Maintenance Technician.

🖊 Maintenance technician

Person in charge of installation, adjustment, set-up and, in general, maintenance operations on the appliance.

⚠ Access to the internal area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.

3.4   Safety devices

☞ The machines described in this manual have been manufactured in compliance with the relevant European Regulations in force and all its potentially dangerous parts can be thus considered safe.

- Any overpressure in the water system that produces steam and hot water is detected by 3 safety valves.

- A thermostat avoids boilers overheating.

- The position of the coffee grounds drawer and of the door (see section "Main Parts"), is controlled by two microswitches that stop the machine if one component is not properly placed (the display will show the component out of place).

- An electrical pulse counter and a mechanical one store the number of beverages brewed and allow programming the scheduled maintenance.

Hot water and steam dispensing spouts
(Except for COFFEE set-up)
- Hot water and steam dispensing spouts are equipped with special rubber grips so that they can be grabbed and adjusted even when hot (see section "Main Parts").

3.5   Residual Risks

☞ Only use containers made of materials that are suitable "for food".

⚠ The technical specifications of the machines described in this manual do not protect the user from direct steam or hot water jets (except for COFFEE set-up).

⚠ Danger of burning.

⛔ When dispensing hot water and steam, do not turn the jets towards other people or yourselves.

⚠ Hold the wand using only the relevant anti-burn protections.

⚠ If the cup warming surface is activated, its surface may be hot.

4	**HANDLING AND STORAGE**

4.1 Unloading and Handling

Unloading from the transport vehicle and handling operations of the appliance must be carried out by qualified personnel only and using suitable equipment.

⚠ The appliance must always be kept in upright position.

⛔ Do not:

- drag the appliance;
- overturn or lay down the appliance during transport and handling;

- shake the appliance;
- leave the appliance exposed to bad weather, in humid areas or close to heat sources.

4.2 Storage

If the appliance is not installed within a short time, but is to be stored for a long time, it shall be kept in a sheltered place according to the following instructions:

- the packaged appliance shall be stored in a closed, dry area at a temperature between 1°C and 40°C;
- do not put other appliances or boxes on the appliance;
- If the appliance is not installed within a short time, but is to be stored for a long time, it shall be kept in a sheltered place according to the following instructions
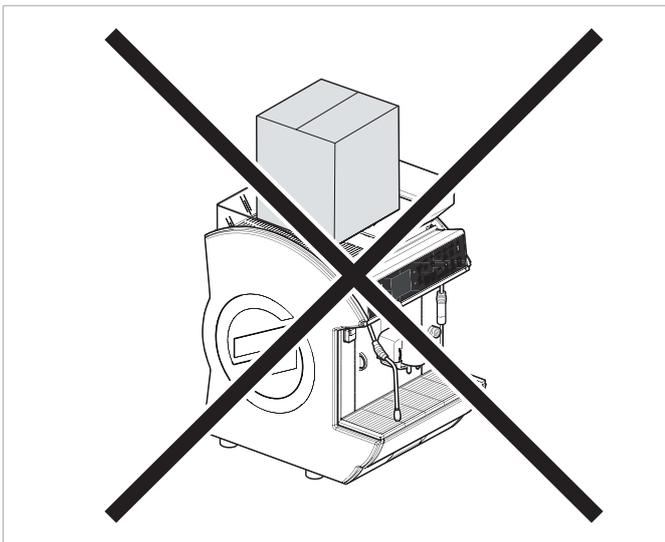
5 INSTALLATION

5.1 Cautions

⚠ The appliance cannot be installed in external areas. Avoid installing it in areas where the temperature is lower than +2°C or higher than 32°C and in particularly humid or dusty places. It should neither be installed in places where water jets are used for cleaning operations nor where there is a risk of fire or explosion.

Make sure that the installation place is compatible with the following specifications, before unpacking the appliance:

- the electric socket or the all-pole switch which the appliance is connected to must be easily accessible for the user, so that the user will easily disconnect the machine from the electric mains when necessary;
- the socket voltage must correspond to that indicated on the appliance data plate.
- the gradient of the supporting surface should NOT exceed 2°;

☞ Check that the size and strength of the surface where the machine is installed are appropriate to safely bear it.

⚠ For a correct and ergonomic use of the machine, it is recommended to install it onto a surface which is at least 1 m high.

⚠ The appliance must be installed on a horizontal surface.

The appliance must only be installed in places where it can be used and serviced by qualified staff only.

If the appliance needs to be positioned close to a wall, it is necessary to leave a space of at least 8 cm between the appliance's back and the wall, in order to make sure that the air outlet grill at the back of the appliance is unobstructed.
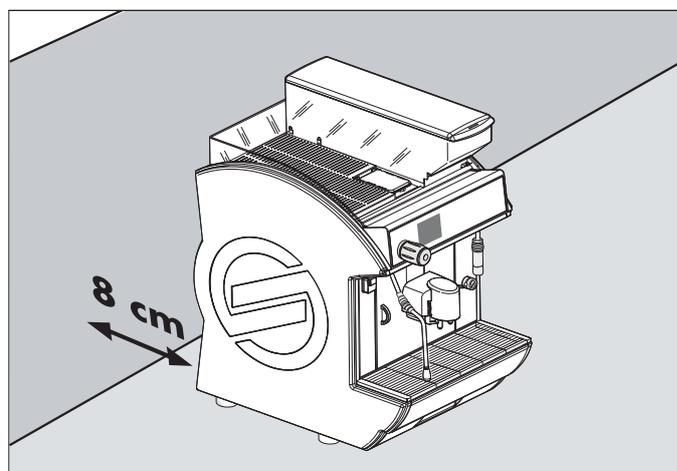
5.2   Unpacking and Positioning

On receipt of the appliance, make sure that it has not suffered any damage during transport or that the packaging has not been unduly opened with consequent stealing of the components contained in it.

If damage of any kind is found, the courier must be informed and notice must be immediately given to the importer or to the seller.

If these are not in the purchaser's country, please contact the manufacturing company directly.

A bag called "ACCESSORY BOX" is supplied with the appliance. It contains the following items:
• Instruction manual.
• Screws and plates.
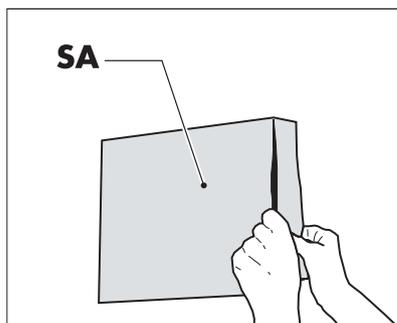
SA   Accessory box

Lift the pallet in order to remove the fixing screws. Screw the 4 supporting feet.
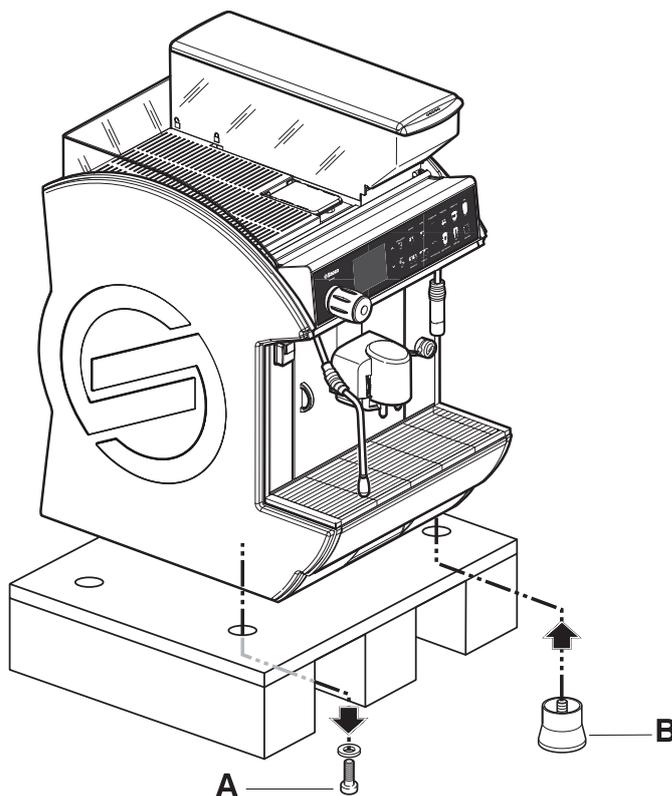
A   Fixing screws
B   supporting feet

Check that the surface where the appliance shall be positioned is steady. Drill a hole with a 100 mm Ø on the surface.
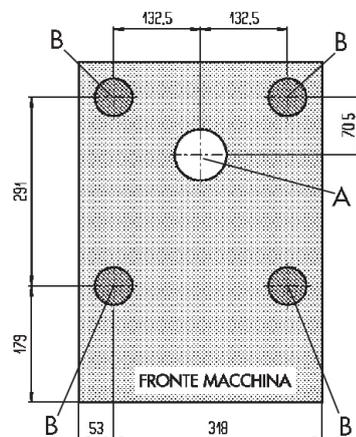
A   100 mm Ø hole
B   Ideal position of the adjustable feet

Definitely place the machine on the supporting surface.
Install the appliance on the surface and level it by adjusting the height of the feet.

5.3   Connection to the Water Network

☞ Before connecting the appliance to the water mains, please read and follow the applicable regulations in force in your country.

☞ Make sure the water mains provides drinking water, with pressure ranging between 0.15 MPA and 0.8 MPA (1.5 and 8 bars).

⚠ Water hardness should not be lower than 8°F.

☞ The machine should be supplied with water treated with a descaling device, particularly in case of water with high content of calcium and magnesium salts (hard water).

☞ Before connecting the water filter to the machine, perform a wash cycle until the water is clear. Then connect the water filter to the machine.

☞ The water network hose must be certified according to the IEC 61770 standard.

☞ In case you need to move the machine to a different place, the old fitting unit must be replaced with a new one (water network connecting hose).

• Connect the filter to the water network.

C	Water filter
D	Water Net
E	Drain pipe
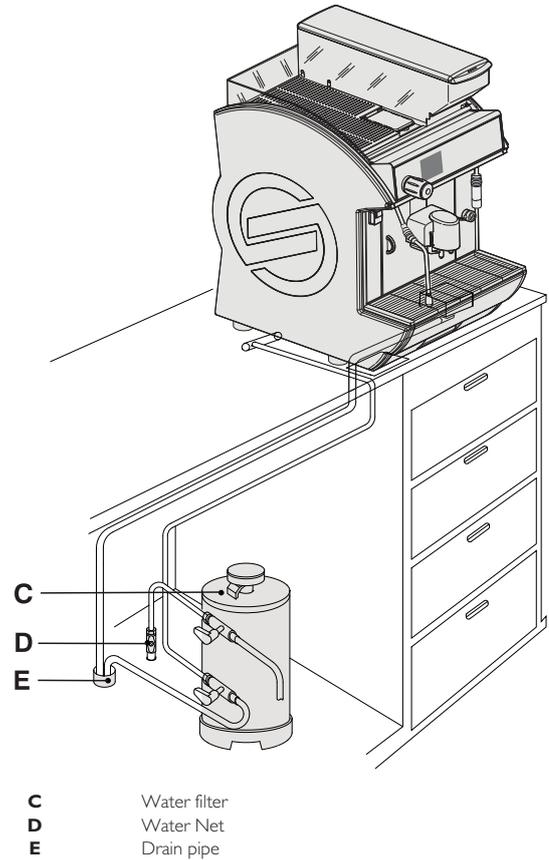
• Connect a drain pipe to the fitting and fix it with a serrated clamp.

• Connect the machine to the drinking water network through the fitting (using tube and fitting made of materials suitable for food).

H	Drain fitting
I	Dispensing fitting
G	electric power cord
F	supporting feet
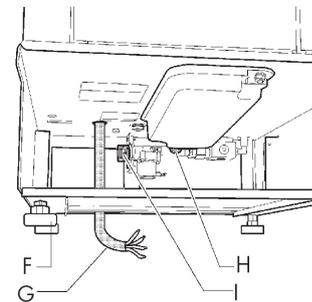
• Insert the drain and filling pipes into the proper hole (see chapter "Unpacking and Positioning").

5.4   Connection to the Electric Network

⚠ The Maintenance Technician, who is in charge of the appliance's installation, shall make sure that:

• the power supply system complies with the safety instructions in force;

• the voltage corresponds to that indicated on the appliance data plate.

⚠ In case of doubt, do not proceed with the installation and ask qualified and authorised personnel to accurately check the system.

⚠ Also make sure that the electrical system the appliance is connected to has the capacity to bear the max load required, as indicated on the data plate.

☞ Make sure that the power cord plug is easily reachable after installation.

⚠ The electric socket or the all-pole switch which the appliance is connected to must be easily accessible for the user, so that the user will easily disconnect the appliance from the electric mains when necessary.

⚠ If damaged, the power cord must be replaced by the Maintenance Technician only.

• Insert the electric power cord into the proper hole (see chapter "Unpacking and Positioning").

• Connect the appliance to the mains by means of the power cord.

NOTE
In case of plants with a 400 V two-phase current, use the two phases so as to supply the machine with a 230 V single-phase current. Ask for the special installation kit (code 1034.R09) for the 230 V single-phase connection.

- Power cord type H07RNF section 4×2.5 mm2
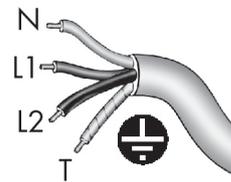
N	Neutral – Blue
L1	Phase – Brown
L2	Phase – Black
T	Ground – Yellow/green

- Connection of the two phase power supply plug 400 V 2 N~
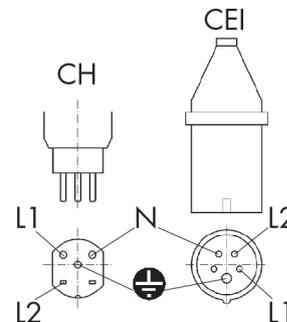
CH   Switzerland
CEI   in compliance with CEI standards

⚠ Depending on the regulations in force in the Country where the machine is being used, the cable connecting to the power supply has to be pre-set or equipped with an all-pole switch (with a minimum contact opening of 3 mm), or with a plug complying with the same regulations.

⚠ The all-pole switch must be suitable for machine input and be able to detect all voltage polarities.

⚠ Check that the electrical cables of the system are proportioned to machine input.

6   DESCRIPTION OF CONTROLS

6.1   Controls

The appliance is equipped with the following controls:
• Power button
• Control panel

6.1.1   Power button

When the machine is connected to the electric network and the all-pole switch is set to "I", the following situations may happen when operating the power button:

• Power button set to "0", the control panel is off.
• Power button set to "I", the control panel is on.
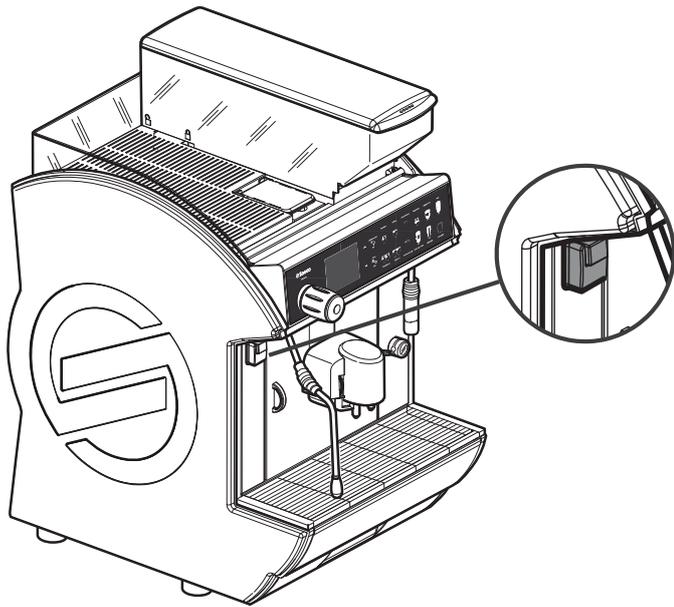
⚠ The fact that the power button is set to "0" does not represent a guarantee that the machine is not powered.

⚠ When performing any kind of cleaning or maintenance operations inside the machine, disconnect it from the mains and set the all-pole switch to "0".

6.1.2   Control panel

The control panel comprises a touch keypad and a display showing messages during normal operation, programming and maintenance phase.

☞ The function of some buttons changes according to the appliance phase (ordinary dispensing or programming mode) change.
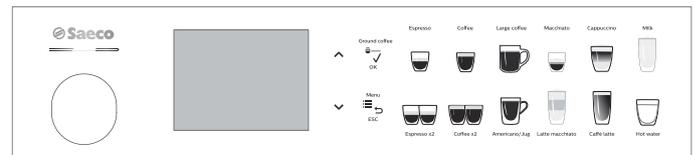
6.1.3   Button Description during Normal Operation
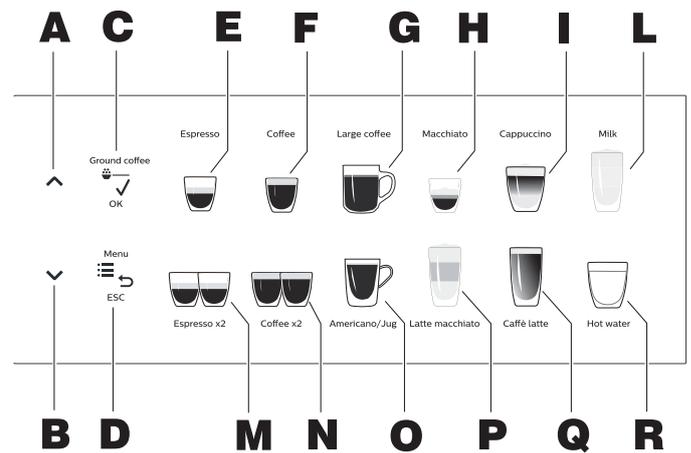
Press these buttons to dispense the programmed beverages or to perform the required operations.

BUTTON			BUTTON	
A	Selection button UP		**G**	Large coffee / Ice Americano	
B	Selection button DOWN / PowerSteam		**O**	Americano Jug	(1)
C	Pre-ground Coffee / OK	(1)(2)	**H**	macchiato	(3)
D	Menu		**P**	Latte Macchiato	(3)
E	Espresso		**I**	Cappuccino	(3)
M	Espresso x2		**Q**	Caffè Latte	(3)
F	Coffee		**L**	Hot Milk	(3)
N	Coffee x2		**R**	Hot Water	(1)

(1)   Button sequence described at chapter "Beverage Selection"
(2)   Functions described at chapter "Ok Button"
(3)   Beverages with milk and coffee (any possible combination).

Please contact an authorised service centre to activate settings other than the default ones.

☞ The machines are delivered with factory standard settings.

6.1.3.1   OK Button

Press the OK button to select the pre-ground coffee or the coffee bean hopper according to the machine version. (except for DUO model)

Ground coffee

OK

6.1.3.2   Container Selection

(for DUO model only)
The Duo version is equipped with 2 coffee bean hoppers and 2 coffee grinders. This allows you to double the products that can be dispensed or insert a different product quality.
Press the button to select a container.

Coffee blend

OK
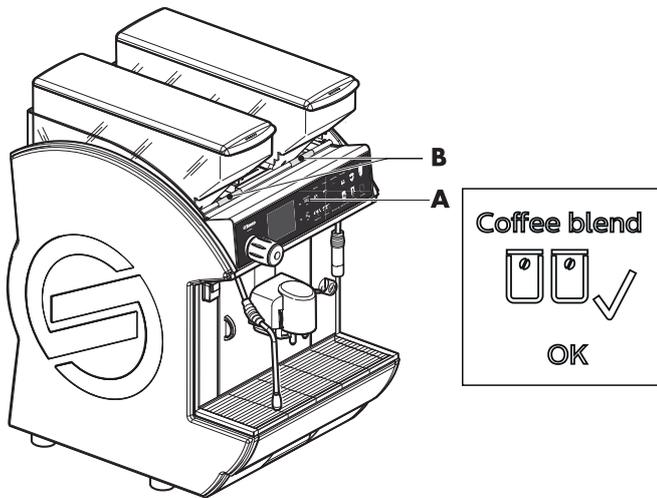
A   container selection button
B   selected container indicator light

The display shows - by means of a lit icon - the active container.

IDEARESTYLE

In case of beverage dispensing with a preset container, the manual selection of the container is not valid.

6.1.3.3   Automatic steam wand function

(for models with automatic steam wand only)
Press the button shown in the figure for 2 seconds to activate the steam by means of the automatic steam wand.
Steam dispensing will automatically stop when the pre-set temperature is reached.
Steam dispensing can be stopped at any time by pressing the button again.

Power steam

The temperature for steam dispensing end can be set through the Beverages Setup menu 19. Autosteam. As an alternative, the dispensing end temperature can be set by immersing the steam wand in milk or in water to be heated, and by pressing and holding pressed the button shown in the figure until the desired temperature is reached. The temperature reached when the button is released will be stored for the following steam dispensing cycles.

When the Auto Steam function is active, the display shows the icon as shown in the figure.
The same icon flashes while programming temperature.

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IDEARESTYLE

7 SUPPLY AND START UP

7.1 Coffee Bean Supply

- Remove the container cover.
- Pour the coffee beans into the hopper.
- Put the cover back on the container.

⚠ Check that there are no foreign bodies in the coffee which could damage the grinders.

The "DUO" version of the appliance is equipped with two coffee bean hoppers, which means that two different types of coffee quality can be used.

7.2 Refilling with Pre-ground Coffee

(except for Cappuccino USA model)

⚠ This operation can only be performed with the machine switched on.

- Press the "Ground Coffee" button
- Open the pre-ground coffee door and pour no more than 7 grams of powder.
- Close the door
- Select the beverage to be dispensed

☞ It is not possible to dispense all beverages with the dose of pre-ground coffee. Refer to the dispensing table at chapter OPERATION AND USE for the available combinations.

7.3 Crema Adjustment

Crema quantity in beverages depends on the adjustment of the adjusting lever.

- By turning the lever rightwards, a greater quantity of crema is obtained.
- By turning the lever leftwards, a smaller quantity of crema is obtained.
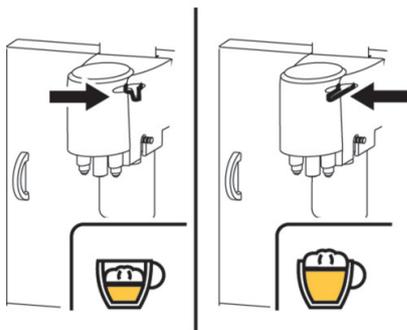
7.4 Temperature Adjustment

⚠ The milk to be used for the Cappuccinatore must be stored in a fridge at a temperature not higher than 4° C. If not used, do not leave it outside the fridge for more than 30 minutes.

Milk temperature depends on the adjustment of the adjusting lever.

- By turning the lever upwards, the temperature will increase.
- By turning the lever downwards, the temperature will decrease.

C°+ C°-
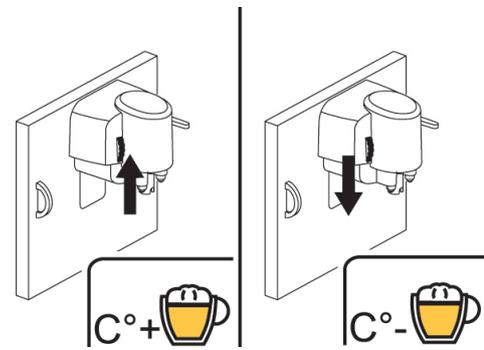
7.5   Coffee Grind Adjustment

☞ Regardless of the coffee blend, a very fine grind (notch on low values) increases the density, the crema quantity and the brewing time of the beverage. On the contrary, a coarse grind (notch on high values) decreases the density, the crema and the brewing time.

⚠ Do not turn the knob counter-clockwise to the limit stop. This operation causes the grinders tightening and the consequent machine block.

⚠ In case a foreign body in the coffee blend causes the grinders block and, subsequently, the block of the machine (the display will show: "Grinder error"), contact an Authorised Service Centre.

The grinding is pre-set by the manufacturer on standard values, but it can be changed with the following procedure:
• Open the door, rotate the knob counter-clockwise to set a finer grind (the notch moves on a lower value), or clockwise to set a coarser grind (the notch moves to a higher value). Use the 10 mm wrench supplied as an accessory to perform adjustment.
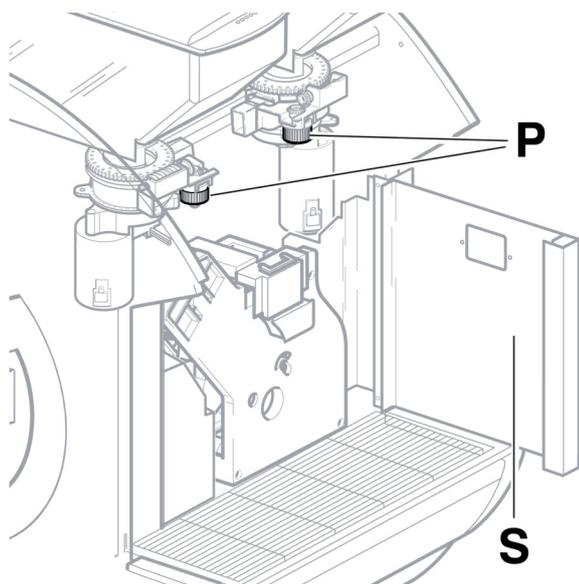
| P | Adjustment knob |
| S | Door |

7.6   First Appliance Start-up

• Check if the removable components are correctly placed and if the door is closed.

Otherwise, when the machine is switched-on, the display will indicate which component is in the wrong position.

• Refill the appliance (follow the instructions above) and connect the plug to the electric network (see section "Connection to the Electric Network").

• Turn the all-pole switch to "I".
• Switch on the machine by means of the power button.

The message "HEATING WAIT" will be displayed.
Once the warm-up phase is over, the display will show: "READY FOR USE".

• Adjust the dispensing spout so as to obtain the suitable height for the containers used.
• Place one or two containers under the dispensing spout.
• Press the button corresponding to the beverage selected.

☞ Although all buttons are previously programmed on standard values, check if the dispensed beverage has the desired features.

☞ If not, brew buttons must be reprogrammed (see chapter "Brew Buttons Programming").

7.7   Washing the Parts coming into Contact with Food

Wash all appliance parts coming into contact with food.

• Thoroughly wash your hands.
• Prepare a chlorine-based, antibacterial disinfecting solution (the products can be purchased at the chemist's) following the concentrations indicated on the product.
• Remove all product containers from the appliance.
• Remove the container lids and product chutes. Immerse all these parts in the previously prepared solution.

7.8   Using the Appliance

The beverage selection modes are indicated in chapter "Operation and Use".

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8   PROGRAMMING AND MAINTENANCE MENU

☞ This chapter contains instructions on how to set and change the programming parameters of the appliance.

☞ Therefore it is necessary to carefully read it and to understand the exact sequence of operations before performing them.

8.1   Description of Buttons for Programming Phases

Use the buttons described below to scroll the appliance menus.

☞ During programming the following buttons have a different function than the one they usually have during machine use.

1   3

Ground coffee
√
OK

Menu
≡ ↩
ESC

2   4

Some functions also enable to program one or more data (already programmed on standard values).

BUTTON	Description	FUNCTION
1	Up	Go back to the previous option inside the same programming level; Increase the value of a datum to be changed.
2	Down	Go on to the following option inside the same programming level; Decrease the value of the datum to be changed.
3	OK	Move from a menu level to another one; Prepare a datum for the change; Confirm a datum or a function.
4	Menu/Esc	Enter the programming menu; Confirm the changes and go back to the previous menu level until exiting the menu.

To adjust the data values to be re-programmed:
• Select the function.
• Confirm the function with the "OK" button.

The cursor moves under the value to be changed.
• Press the "Up" or "Down" buttons to change its value.
• Confirm the modified datum with the "OK" or "Esc" button.

8.2   Programming Menu

The structure of the programming menu is indicated in section "Structure of the Programming Menu".

The section "Description of Messages in the Programming Menu" describes all the items in the programming menu.

8.2.1   Access to the Programming Menu

Press the button shown in the figure to enter the programming menu

Menu
☰ ↩
ESC

The options listed in the table below will be displayed:

OPTION NO.	MENU ITEM	Login password
1	GENERAL SETTING	User Password
2	Beverage set-up	User Password
3	Maintenance	User Password
4	Technical	Technician's PW
5	WASHING MENU	Free access
6	MILK PROGRAMMING	User Password
7	Test menu	Technician's PW

Next to each option is displayed the type of password that must be entered in order to access it.

Enter the Password by pressing the UP or DOWN buttons to select a number.
Press OK to confirm and move on to the following box.
Press ESC to confirm and exit.
Once the password has been entered, it remains active for 5 minutes after exiting the menu.
If you switch off the machine, it will be necessary to enter the password again in case you want to enter the menu.

⚠ If you forget your access password, please contact the manufacturing company. By providing the company with the machine serial number, you will be given the PUK code.

⚠ If the CPU board has been replaced, the access password will be as follows: 1234

8.2.2 Structure of the Programming Menu

GENERAL SETTING	
OPTION NO.	MENU ITEM
1	Language
	ITALIANO
	DEUTSCH
	ENGLISH
	FRANÇAIS
	ESPAGNOL
	PORTUGUES
	NEDERLANDS
	한국어
	Polski
2	CUP WARMING SURFACE %
	0....100%
3	Clock
3.1.	Time
3.2.	Date
3.3.	FORMAT
4	On/Off time
4.1.	Automatic start-up
	Deact.
	Act.
4.2.	ON TIME 1
4.3.	OFF TIME 1
4.4.	ON TIME 2
4.5.	OFF TIME 2
4.6.	ON TIME 3
4.7.	OFF TIME 3
4.8.	ON TIME 4
4.9.	OFF TIME 4
5	Display Backlight
	20....100%
6	MESSAGES
6.1.	SERVICE MESSAGE
6.2.	DESCALING MESSAGE
7	User Password

Beverage set-up	
OPTION NO.	MENU ITEM
1	Espresso
1.1.	GRINDER SETTING
	Low
	Standard
	High
1.2	WATER QUANTITY
	27...2702
2	Espresso x2
2.1.	GRINDER SETTING
	Low
	Standard
	High
2.2.	WATER QUANTITY
	27...2702
3	Coffee
3.1.	GRINDER SETTING
	Low
	Standard
	High
3.2.	WATER QUANTITY
	27...2702
4	Coffee x2
4.1.	GRINDER SETTING
	Low
	Standard
	High
4.2.	WATER QUANTITY
	27...2702
5	LARGE COFFEE
5.1.	GRINDER SETTING
	Low
	Standard
	High
5.2.	WATER QUANTITY
	27...2702
6	AMERICANO/JUG
6.1.	GRINDER SETTING
	Low
	Standard
	High
6.2.	WATER QUANTITY
	27...2702
7	macchiato
7.1.	GRINDER SETTING
	Low
	Standard
	High
7.2.	WATER QUANTITY

	27...2702
7.3.	MILK QUANTITY
	3...180
8	Latte Macchiato
8.1.	GRINDER SETTING
	Low
	Standard
	High
8.2.	WATER QUANTITY
	27...2702
8.3.	MILK QUANTITY
	3...180
9	Cappuccino
9.1.	GRINDER SETTING
	Low
	Standard
	High
9.2.	WATER QUANTITY
	27...2702
9.3.	MILK QUANTITY
	3...180
10	Caffè Latte
10.1.	GRINDER SETTING
	Low
	Standard
	High
10.2.	WATER QUANTITY
	27...2702
10.3.	MILK QUANTITY
	3...180
11	milk
11.1.	GRINDER SETTING
	Low
	Standard
	High
11.2.	WATER QUANTITY
	27...2702
11.3.	MILK QUANTITY
	3...180
12	FLAT WHITE
12.1.	GRINDER SETTING
	Low
	Standard
	High
12.2.	WATER QUANTITY
	27...2702
12.3.	MILK QUANTITY
	3...180
13	HOT WATER
13.1.	WATER QUANTITY
	24...2487
14	Temperature
14.1.	Coffee
	Low
	Standard
	High
14.2.	FIRST COFFEE
	Low
	Standard
	High
15	Prebrewing
	Off
	SHORT
	LONG
16	Hot Water programm.
	Deact.
	Act.
17	MILK BUTTON
	Deact.
	Act.
18	Hot Water mixing
	Deact.
	Act.
19	Power Steam
	20...100

Maintenance	
OPTION NO.	MENU ITEM
1	Cappuccinatore Rinsing
2	GROUP RINSING
3	CLEAN BREWING UNIT
3.1.	Cleaning enabling
	Deact.
	Act.
3.2.	Cleaning delay
	10....240
4	WATER FILTER
4.1.	ALARM THRESHOLD
4.2.	STOP THRESHOLD

GENERAL SETTING	
4.3.	ACTUAL COUNTER
5	Counters
5.1.	TOTAL COFFEE
5.2.	TOTAL WATER

Technical
WASHING MENU

OPTION NO.	MENU ITEM
1	Cappuccinatore Rinsing
2	CLEAN BREWING UNIT
3	GROUP RINSING

MILK PROGRAMMING
Test menu

8

8.2.3 Description of Messages in the Programming Menu

GENERAL SETTING		
OPTION NO.	DISPLAY	Description
1	Language	Press "OK" from the "LANGUAGE" menu to select the language.
	ITALIANO	
	DEUTSCH	
	ENGLISH	
	FRANÇAIS	
	ESPAGNOL	
	PORTUGUES	
	NEDERLANDS	
	한국어	
	Polski	
2	CUP WARMING SURFACE %	(except for DUO model)
	0....100%	This function allows you to activate the cup warming surface by adjusting it from 0 to 100% at intervals of 10.
3	Clock	This function allows setting the machine clock and calendar.
3.1.	Time	
3.2.	Date	
3.3.	FORMAT	dd.mm.yyyy or mm.dd.yyyy
4	On/Off time	This function allows programming the automatic switch on and off times of the machine over a whole week.
4.1.	Automatic start-up	It activates and deactivates the automatic switch on
	Deact.	
	Act.	MTWTFSS hour minute
4.2.	ON TIME 1	Confirm "ON/OFF TIME" and use the "Down" and "Up" button to move on the days of the week, hour and minute.
4.3.	OFF TIME 1	Once the cursor is positioned on the days of the week, press OK to enter the edit mode.
4.4.	ON TIME 2	Press the "Down" and "Up" button to select the day to be changed.
4.5.	OFF TIME 2	Press the OK button to activate (day letter underlined) or deactivate (letter not underlined) the day.
4.6.	ON TIME 3	Press the "Menu/ESC" button to confirm and quit the edit mode for the days of the week.
4.7.	OFF TIME 3	Once the cursor is positioned on the hours or minutes, press OK to enter the edit mode.
4.8.	ON TIME 4	Press the "Down" and "Up" button to edit the value.
4.9.	OFF TIME 4	Press the "Menu/ESC" or "OK" button to confirm and quit the edit mode for the days of the week.
5	Display Backlight	
	20....100%	This function allows you to adjust the display backlighting from 20 to 100%.
6	MESSAGES	It allows to change the phone number to contact.
6.1.	SERVICE MESSAGE	Press OK to enter the message.
		Press the UP or DOWN buttons to select a number or the space.
		Press OK to confirm and move on to the following box.
6.2.	DESCALING MESSAGE	Press ESC to confirm and exit.
7	User Password	It allows changing the user password.
		The pre-set password is 0000
		Press the UP or DOWN buttons to select a code number.
		Press OK to confirm and move on to the following box.
		Press ESC to confirm and exit.
		Contact the authorised service centre in case you forgot the password.

Beverage set-up		
OPTION NO.	DISPLAY	Description
1	Espresso	The quantity of water and ground coffee used during the dispensing process and programmed upon installation can be changed for each beverage.
1.1.	GRINDER SETTING	By selecting "LOW" or "HIGH", the dose is decreased or increased by 1 g.
	Low	By confirming "STANDARD", the dose used during the dispensing process is the one programmed by the Maintenance Technician.
	Standard	
	High	
1.2	WATER QUANTITY	
	27...2702	
2	Espresso x2	
2.1.	GRINDER SETTING	
	Low	
	Standard	
	High	
2.2.	WATER QUANTITY	
	27...2702	
3	Coffee	
3.1.	GRINDER SETTING	
	Low	
	Standard	
	High	
3.2.	WATER QUANTITY	
	27...2702	
4	Coffee x2	
4.1.	GRINDER SETTING	
	Low	
	Standard	
	High	
4.2.	WATER QUANTITY	
	27...2702	
5	LARGE COFFEE	
5.1.	GRINDER SETTING	
	Low	
	Standard	
	High	
5.2.	WATER QUANTITY	
	27...2702	
6	AMERICANO/JUG	
6.1.	GRINDER SETTING	

GENERAL SETTING		
	Low	
	Standard	
	High	
6.2.	WATER QUANTITY	
	27...2702	
7	macchiato	For beverages with coffee and milk it is possible to change the quantity of milk to be used during the dispensing process
7.1.	GRINDER SETTING	
	Low	
	Standard	
	High	
7.2.	WATER QUANTITY	
	27...2702	
7.3.	MILK QUANTITY	
	3…180	
8	Latte Macchiato	
8.1.	GRINDER SETTING	
	Low	
	Standard	
	High	
8.2.	WATER QUANTITY	
	27...2702	
8.3.	MILK QUANTITY	
	3…180	
9	Cappuccino	
9.1.	GRINDER SETTING	
	Low	
	Standard	
	High	
9.2.	WATER QUANTITY	
	27...2702	
9.3.	MILK QUANTITY	
	3…180	
10	Caffè Latte	
10.1.	GRINDER SETTING	
	Low	
	Standard	
	High	
10.2.	WATER QUANTITY	
	27...2702	
10.3.	MILK QUANTITY	
	3…180	
11	milk	
11.1.	GRINDER SETTING	
	Low	
	Standard	
	High	
11.2.	WATER QUANTITY	
	27...2702	
11.3.	MILK QUANTITY	
	3…180	
12	FLAT WHITE	Not selectable
12.1.	GRINDER SETTING	
	Low	
	Standard	
	High	
12.2.	WATER QUANTITY	
	27...2702	
12.3.	MILK QUANTITY	
	3…180	
13	HOT WATER	
13.1.	WATER QUANTITY	
	24...2487	
14	Temperature	For each coffee brewed, it is possible to change the temperature of the water used during brewing and programmed during the installation phase.
14.1.	Coffee	By selecting "LOW" the temperature decreases by 3°C.
	Low	By selecting "HIGH" the temperature increases by 3 °C.
	Standard	By selecting "STANDARD" the temperature will be the one programmed by the Maintenance Technician.
	High	
14.2.	FIRST COFFEE	NOTE
	Low	The temperature "first coffee" is used at the first brewing process, when the machine is switched on.
	Standard	
	High	
15	Prebrewing	This function allows a short break during the first brewing phase.
		This can improve the quality of the coffee which, "blends" with the first part of water received during the break.
		By confirming:
	Off	"OFF", pre-brewing is not performed.
	SHORT	"SHORT", the "pre-brewing" programmed by the Maintenance Technician is performed.
	LONG	"LONG", the "pre-brewing" is extended by 1 sec.
16	Hot Water programm.	This function allows changing the functioning of the hot water button.
	Deact.	"OFF"; by pressing the button, hot water is continuously dispensed until the button is pressed again.
	Act.	"ON"; by pressing the button, hot water is dispensed according to the pre-set doses and modes.
17	MILK BUTTON	This function allows changing the functioning of the hot milk button.
	Deact.	"OFF"; by pressing the button, hot milk is continuously dispensed until the button is pressed again.
	Act.	"ON"; by pressing the button, hot milk is dispensed according to the pre-set doses and modes.

8

GENERAL SETTING		
18	Hot Water mixing	While the different types of beverages are dispensed, the machine adds a certain amount of hot water, according to the set programming. By confirming:
	Deact.	"OFF", NO hot water is added to the beverage.
	Act.	"ON", the mixing is performed NOTE If the function is disabled the programmed values remain unchanged and can be used again when the function is re-activated.
19	Power Steam	The steam dispensing end temperature can be set.
	20…100	

Maintenance		
OPTION NO.	DISPLAY	Description
1.	Cappuccinatore Rinsing	This function allows dispensing a quantity of steam to avoid the building up of deposits in the Cappuccinatore.
2.	GROUP RINSING	This function allows to wash the brew group by using the special tablets
	follow instructions	(contact an authorised service centre for detailed information on the tablets). Procedure: The process starts from "GROUP RINSING" Press the "Enter" button; the display shows 'PUT THE TABLET INTO THE GROUP' Remove the brew group; the display shows "INS. BREW GROUP" Insert the tablet into the brew group and put the brew group back in its place; the display shows "CLOSE SERV. DOOR" Close the door; the display shows "RINSING" The machine starts performing a wash cycle. When the cycle is complete the display shows "REMOVE THE GROUP AND RINSE IT WITH WATER" Remove the brew group; the display shows "INS. BREW GROUP" Wash the group under running water. Put the brew group back into place; the display shows "CLOSE SERV. DOOR" Close the door; the display shows "RINSING COMPLETED PRESS OK" Press the "OK" button to definitely quit the menu so that the machine is ready for use
3.	CLEAN BREWING UNIT	This function allows dispensing a minimum quantity of hot water (about 5 cc) to avoid the building up of deposits in the coffee dispensing spout. The wash cycle is performed automatically after the programmed time (20 - 240 minutes) from the last dispensing.
3.1.	Cleaning enabling	By confirming:
	Deact.	"DEACTIVATE": the machine does not perform the wash cycle
	Act.	"ACTIVATE": the machine performs the wash cycle.
3.2.	Cleaning delay	It sets the delay time of the dispensing spout wash from the last dispensing.
	10….240	
4.	WATER FILTER	The "Descaling" warning is intended for the maintenance of the descaling devices (resin softeners or others). The installer or the company in charge of servicing the descaling device can program
4.1.	ALARM THRESHOLD	the quantity of water necessary to perform the system regeneration. Warning! In case ion-resin systems are used, it is extremely important to perform a proper maintenance
4.2.	STOP THRESHOLD	since used resins can cause the treated water to become not-drinking. The "DESCALING" warning is shown both when the machine indicates that descaling is required, and when it blocks definitely.
4.3.	ACTUAL COUNTER	In the last case the "DESCALING" warning is shown together with the "Descaling message"
5.	Counters	These two functions represent respectively the total of the coffee brewing cycles and the total of the hot water dispensing cycles.
5.1.	TOTAL COFFEE	If the automatic dosing of hot water is disabled (see function "Hot water programm."), a cycle for each activation of the solenoid valve will be counted.
5.2.	TOTAL WATER	NOTE: Both functions are for reference purpose only and cannot be reset.

Technical		
OPTION NO.	MENU ITEM	
I	BEVERAGES SETUP	
1.1	Espresso	
1.1.1	Water quantity	The "WATER QUANTITY" option represents the amount of water necessary to brew coffee and is expressed in turbine pulses (flowmeter).
	27…2702	Default: 95
1.1.2	Grinder 1 setting	The "GRINDER SETTING" option shows the amount of coffee necessary to brew it and is expressed in pulses of the sensor placed on the coffee grinder motor. In the "GRINDER SETTING" option, you can immediately check the programmed amount of coffee. To do this, open the door and remove the group. After placing a suitable container under the coffee outlet sleeve, press the first button on the left, i.e. "1 strong coffee". The set dose is ground and you can therefore check its weight.
	40…500	Default: 60
1.1.3	Grinder 2 setting	For DUO model only. The quantity of coffee for each beverage can be set up based on the selected container.
	40…500	Default: 60
1.1.4	Grinder selection	The "GRINDER SELECTION" option allows the user to set up the default container for the dispensing of the selected beverage. By selecting "USER", the user will be allowed to choose the preferred container.
	Left	
	Right	
	User	

GENERAL SETTING		
1.1.5	Mixing Water %	The "MIXING WATER %" option represents the water percentage that is mixed with the coffee. The 80% value basically corresponds to one coffee brewing, where the 80% value is pure coffee and the remaining 20% is coffee mixed with hot water. The total amount is the one set out with the option "WATER". The values can be set ranging from 10 to 100% in steps of 10. At 100% value, no mixing is envisaged.
	10…100	Default: 100
1.2	Espresso x2	
1.2.1	Water quantity	
	27…2702	Default: 195
1.2.2	Grinder 1 setting	
	40…500	Default: 80
1.2.3	Grinder 2 setting	
	40…500	Default: 80
1.2.4	Grinder selection	
	Left	
	Right	
	User	
1.2.5	Mixing Water %	
	10…100	Default: 100
1.3	Coffee	
1.3.1	Water quantity	
	27…2702	Default: 180
1.3.2	Grinder 1 setting	
	40…500	Default: 60
1.3.3	Grinder 2 setting	
	40…500	Default: 60
1.3.4	Grinder selection	
	Left	
	Right	
	User	
1.3.5	Mixing Water %	
	10…100	Default: 100
1.4	Coffee x2	
1.4.1	Water quantity	
	27…2702	Default: 300
1.4.2	Grinder 1 setting	
	40…500	Default: 80
1.4.3	Grinder 2 setting	
	40…500	Default: 80
1.4.4	Grinder selection	
	Left	
	Right	
	User	
1.4.5	Mixing Water %	
	10…100	Default: 100
1.5	LARGE COFFEE	
1.5.1	Water quantity	
	27…2702	Default: 210
1.5.2	Grinder 1 setting	
	40…500	Default: 60
1.5.3	Grinder 2 setting	
	40…500	Default: 60
1.5.4	Grinder selection	

8

GENERAL SETTING		
	Left	
	Right	
	User	
1.5.5	Cold water (mod.Korea)	
	0…15	Default: 14
1.5.6	Mixing Water % (mod.no Korea)	
	10…100	Default: 100%
1.6	AMERICANO/JUG	In the "JUG" (carafe) option, the machine automatically manages every single or double cycle(s) to minimize the brewing time. For example, if a 5-dose carafe has been set out by pressing 5 times on the relevant button and then on the OK button, the machine will brew twice a dose of "double coffee" and once a dose of "single coffee".
1.6.1	Water quantity	
	27…2702	Default: 200
1.6.2	Single coffee Grinder 1 Setting	
	40…500	Default: 60
1.6.3	Single coffee Grinder 2 Setting	
	40…500	Default: 60
1.6.4	Double coffee Grinder 1 Setting	
	40…500	Default: 80
1.6.5	Double coffee Grinder 2 Setting	
	40…500	Default: 80
1.6.6	Grinder selection	
	Left	
	Right	
	User	
1.6.7	Mixing Water %	
	10…100	Default: 100%
1.6.8	2 Hot water	"2 WATER FACTOR" is the coefficient which is multiplied by the dose of programmed water in the carafe, when the appliance automatically brews a double dose.
	150…200	The values can range from 150 to 200. Default: 200%
1.6.9	Max. nbr.Jugs	By setting 0, the product is dispensed without having to confirm with the OK button.
	0…8	Default: 8
1.7	macchiato	(only Cappuccino model). The "COFFEE & MILK" option indicates a beverage made up of coffee and hot milk, which is automatically dispensed. The amount of milk can be programmed in seconds (sec.) following the opening of the relevant solenoid valve
1.7.1	Type	
	Coffee	
	milk	
	coffee+milk	- coffe+milk: coffee is brewed before milk
	milk+coffee	- milk+coffee: milk is dispensed before coffee
	high speed	- high speed: milk and coffee are dispensed at the same time.
	Stratified	- Stratified: A pause (Breaktime) is inserted between coffee brewing and milk dispensing to obtain two distinct layers in the cup
1.7.2	Breaktime sec.	
	0….90	Default: 30
1.7.3	MIlk quantity	
	3…180	Default: 3
1.7.4	Water quantity	
	27…2702	Default: 100
1.7.5	Grinder 1 setting	
	40…500	Default: 60
1.7.6	Grinder 2 setting	
	40…500	Default: 60
1.7.7	Grinder selection	

GENERAL SETTING		
	Left	
	Right	
	User	
1.7.8	Mixing Water %	
	10…100	Default: 100%
1.8	Latte Macchiato	(only Cappuccino model). The Latte Macchiato option sets a break between the coffee brewing and the milk dispensing phases. It can range from 0 to 90 sec and can be programmed through the "BREAKTIME SEC." option.
1.8.1	Type	
	Coffee	
	milk	
	coffee+milk	- coffe+milk: coffee is brewed before milk
	milk+coffee	- milk+coffee: milk is dispensed before coffee
	high speed	- high speed: milk and coffee are dispensed at the same time.
	Stratified	- Stratified: A pause (Breaktime) is inserted between coffee brewing and milk dispensing to obtain two distinct layers in the cup
1.8.2	Breaktime sec.	
	0….90	Default: 30
1.8.3	Mllk quantity	
	3…180	Default: 12
1.8.4	Water quantity	
	27…2702	Default: 40
1.8.5	Grinder 1 setting	
	40…500	Default: 60
1.8.6	Grinder 2 setting	
	40…500	Default: 60
1.8.7	Grinder selection	
	Left	
	Right	
	User	
1.8.8	Mixing Water %	
	10…100	Default: 100%
1.9	Cappuccino	
1.9.1.	Type	
	Coffee	
	milk	
	coffee+milk	- coffe+milk: coffee is brewed before milk
	milk+coffee	- milk+coffee: milk is dispensed before coffee
	high speed	- high speed: milk and coffee are dispensed at the same time.
	Stratified	- Stratified: A pause (Breaktime) is inserted between coffee brewing and milk dispensing to obtain two distinct layers in the cup
1.9.2	Breaktime sec.	
	0….90	Default: 30
1.9.3	Mllk quantity	
	3…180	Default: 8
1.9.4	Water quantity	
	27…2702	Default: 60
1.9.5	Grinder 1 setting	
	40…500	Default: 60
1.9.6	Grinder 2 setting	
	40…500	Default: 60
1.9.7	Grinder selection	
	Left	
	Right	
	User	

8

GENERAL SETTING		
1.9.8	Mixing Water %	
	10…100	Default: 100%
1.10	Caffelatte	(only Cappuccino model)
1.10.1	Type	
	Coffee	
	milk	
	coffee+milk	- coffe+milk: coffee is brewed before milk
	milk+coffee	- milk+coffee: milk is dispensed before coffee
	high speed	- high speed: milk and coffee are dispensed at the same time.
	Stratified	- Stratified: A pause (Breaktime) is inserted between coffee brewing and milk dispensing to obtain two distinct layers in the cup
1.10.2	Breaktime sec.	
	0….90	Default: 30
1.10.3	Mllk quantity	
	3…180	Default: 6
1.10.4	Water quantity	
	27…2702	Default: 80
1.10.5	Grinder 1 setting	
	40…500	Default: 60
1.10.6	Grinder 2 setting	
	40…500	Default: 60
1.10.7	Grinder selection	
	Left	
	Right	
	User	
1.10.8	Mixing Water %	
	10…100	Default: 100%
1.11	milk	(only Cappuccino model)
1.11.1	Type	
	Coffee	
	milk	
	coffee+milk	- coffe+milk: coffee is brewed before milk
	milk+coffee	- milk+coffee: milk is dispensed before coffee
	high speed	- high speed: milk and coffee are dispensed at the same time.
	Stratified	- Stratified: A pause (Breaktime) is inserted between coffee brewing and milk dispensing to obtain two distinct layers in the cup
1.11.2	Breaktime sec.	
	0….90	Default: 30
1.11.3	Mllk quantity	
	3…180	Default: 12
1.11.4	Water quantity	
	27…2702	Default: 80
1.11.5	Grinder 1 setting	
	40…500	Default: 60
1.11.6	Grinder 2 setting	
	40…500	Default: 60
1.11.7	Grinder selection	
	Left	
	Right	
	User	
1.11.8	Mixing Water %	
	10…100	Default: 100%
1.12	FLAT WHITE	

GENERAL SETTING		
1.12.1.	Type	
	Coffee	
	milk	
	coffee+milk	- coffe+milk: coffee is brewed before milk
	milk+coffee	- milk+coffee: milk is dispensed before coffee
	high speed	- high speed: milk and coffee are dispensed at the same time.
	Stratified	- Stratified: A pause (Breaktime) is inserted between coffee brewing and milk dispensing to obtain two distinct layers in the cup
1.12.2	Breaktime sec.	
	0….90	Default: 30
1.12.3	Mllk quantity	
	3…180	8 12
1.12.4	Water quantity	
	27…2702	Default: 60
1.12.5	Grinder 1 setting	
	40…500	Default: 60
1.12.6	Grinder 2 setting	
	40…500	Default: 60
1.12.7	Grinder selection	
	Left	
	Right	
	User	
1.12.8	Mixing Water %	
	10…100	Default: 100%
1.13	HOT WATER	The "HOT WATER" option sets the amount dispensed, by pressing the "Hot water" button. If the above mentioned function is disabled, dispensing must be interrupted by pressing the button again.
1.13.1	Water quantity	
	24…2487	Default: 135
1.13.2	Max. nbr.	By setting 0, the product is dispensed without having to confirm with the OK button.
	0…8	Default: 8
1.14	Power Steam	(only AutoSteam model)
	20…100	
2	TEMPERATURES SETUP	
2.1	Low	LOW is the temperature value to which the coffee boiler is set during the continued coffee brewing.
	70…120	Default: 80
2.2	High	HIGH is the temperature value that the coffee boiler reaches after a period of inactivity (approx. 10 minutes)
	70…120	Default: 86
2.3	1st coffee	1ST COFFEE is the temperature value that the coffee boiler reaches when turning on the appliance
	70…120	Default: 92
2.4	Parameter K1	Factory default value, must not be changed
	1…50	Default: 7
2.5	Parameter K2	Factory default value, must not be changed
	1…120	Default: 30
2.6	BU pre-heating	
2.6.1	Warming delay	
	0…99	
2.6.2	Warming dose	
	0…99	
2.6.3	Warming time	
	0…99	
3	PUMPS SETUP	
3.1	Single cup	The "SINGLE CUP" option enables 1 or 2 pump(s) to brew the single doses. (default 2P)
	1P	
	2P	
3.2	Double cup	The "DOUBLE CUP" option enables 2 pumps (2P) or a single pump (1P) to brew the double dose. (default 2P)

GENERAL SETTING		
	1P	
	2P	
4	PREBREWING SETUP	
4.1	Prebrewing sec.	The "PREBREWING" option shows the amount of time necessary to open the coffee solenoid valve to soak the coffee tablet. The time can be set ranging from 0.4 to 3 sec.
	0,4…3	Default: 2 sec
4.2	Pause sec.	The "PAUSE" option shows the stop brewing time. The time can be set ranging from 1 to 4 sec.
	1…4	Default: 2 sec
5	MILK PROGRAMMING	
5.1	Drainage sec.	The "DRAINAGE" option shows the amount of time necessary to open the solenoid valve that drains the condensed water in the tube, which allows the steam to reach the Cappuccinatore. It can be set from 0 to 8 seconds.
	0…8	Default: 1 sec.
5.2	Cleaning sec.	The "CLEANING" option shows the length of steam washing, which is performed at the end of any milk dispensing. It can be set from 1 to 8 seconds.
	1…8	Default: 3 sec.
5.3	Cappucinat.Rinsing	The "CAPPUCCINAT. RINSING" option shows that you can set a programmed rinse for the Cappuccinatore. This option can be set for a span of time that ranges from 10 to 120 minutes with 10 minutes step.
	10…120	Default: 10 min.
5.4	Cleaning type	
	all	- the washing cycle is carried out both at the end of the dispensing cycle and after a period of inactivity
	after product	- the washing cycle is carried out at the end of the dispensing cycle
	Auto rins.	- the washing cycle is carried out after a period of inactivity
5.5	Extra milk quantity	The "EXTRA MILK QUANTITY" option shows that you can set an extra milk time that is added to the time already set for the first milk or mixed product.
	0…10	Default: 0
5.6	Extra milk delay	The "EXTRA MILK DELAY" option shows that you can set the delay after which an extra amount can be applied.
	0…1800	Default: 0
6	Counters	the counters are reset as follows: select the number to reset and press OK. Then select YES or press ESC to cancel the selection.
6.1	Espresso	counters with values expressed in cycles
	000000	
6.2	Espresso x2	
	000000	
6.3	Coffee	
	000000	
6.4	Coffee x2	
	000000	
6.5	AMERICANO/JUG	
	000000	
6.6	LARGE COFFEE	
	000000	
6.7	macchiato	
	000000	
6.8	Latte Macchiato	
	000000	
6.9	Cappuccino	
	000000	
6.10	Caffelatte	
	000000	
6.11	milk	
	000000	
6.12	FLAT WHITE	
	000000	
6.13	HOT WATER	
	000000	
6.14	Coffee boiler lt.	counters with values expressed in litres that approximately show the amount of water flowed in the different circuits of the appliance
	000000	
6.15	Water boiler lt.	

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GENERAL SETTING		
	000000	
6.16	Steam boiler lt.	
	000000	
6.17	Total group rinsing	
	000000	
6.18	Grounds	
6.17.1	Visualize after	
	0…150	Default: 25
6.17.2	Stop after	
	0…150	Default: 30
7	SERVICE	
7.1	Visualize after	The "VISUALIZE AFTER" option shows the number of cycles after which the "SERVICE MESSAGE" is displayed.
	0…65500	Default: 65500
7.2	Stop after	The "STOP AFTER" option shows the number of cycles after which the "SERVICE MESSAGE" is displayed and the appliance is blocked.
	0…65500	
7.3	Actual count	By resetting the current counter ("ACTUAL COUNT"), the machine is unlocked. Then, the date of the service will be automatically updated ("SERVICE") within the "SYSTEM DATA" menu. The maximum value that can be displayed on the counters is 65535.
	0…65500	In the programming phase, the counters increase with steps of 100 units for single pressures and with different steps for longer pressures.
8	CSI SETUP	The "CSI SETUP" option is used for the payment systems: interface type and product price level.
8.1	Interface type	default:none
	none	
	csi	
	cci	
8.2	Vend command	After selecting one of the two options, a factory default must be carried out (see "Factory Default" section).
	Deact.	
	Act.	
8.3	Price	
8.3.1	Espresso	
	1…10	
8.3.2	ESPRESSO pregr.	
	1…10	
8.3.3	Espresso x2	
	1…10	
8.3.4	Coffee	
	1…10	
8.3.5	COFFEE pregr.	
	1…10	
8.3.6	Coffee x2	
	1…10	
8.3.7	LARGE COFFEE	
	1…10	
8.3.8	AMERICAN JUG	
	1…10	
8.3.9	HOT WATER	
	1…10	
8.3.10	Latte Macchiato	
	1…10	
8.3.11	macchiato	
	1…10	
8.3.12	MACCHIATO pregr.	
	1…10	
8.3.13	Cappuccino	
	1…10	

GENERAL SETTING		
8.3.14	Cappuccino preground	
	1…10	
8.3.15	Caffelatte	
	1…10	
8.3.16	Caffelatte preground	
	1…10	
8.3.17	milk	
	1…10	
9	SYSTEM DATA	
9.1	Machine code	
	0…999999	
9.2	Version SW	
	V__ GUI__	
9.3	SERVICE	
	dd.mm.yyyy	By updating the Service and Descaling dates, the corresponding counters in the "SERVICE" and "DESCALING" options will not be reset.
	Esc	
	Today	
9.3.2	Reset	
9.4	Descaling	
	dd.mm.yyyy	By updating the Service and Descaling dates, the corresponding counters in the "SERVICE" and "DESCALING" options will not be reset.
	Esc	
	Today	
9.4.2	Reset	
9.5	Buzzer	The "BUZZER" option activates or deactivates the buzzer or allows to select it only for the MENUS.
	On	
	Menu only	
	Off	
9.6	Brewing unit	The "BREWING UNIT" function allows to choose how to carry out the double coffee cycles.
	Type A	- the machine carries out the cycles for long and strong double coffee in a single brewing cycle.
	Type B	- the machine carries out the cycles for long and strong double coffee in two sequential brewing cycles.
9.7	Model selection	The "MODEL SELECTION" function selects the machine model whether interventions or updating on the electronic boards are required
	Luxe Korea	After selecting the model of the machine, a factory default must be carried out (see "Factory Default" section).
	Luxe	
	Cappuc.Kor	
	Cappuccino	
	Coffee Kor	
	Coffee	
	Duo	
	Duo Korea	
	Power Steam Korea	
	Power Steam	
	Cappuccino USA	Not selectable
	Self	Not selectable
10	STEAMING OUT	This function allows you to empty the water circuit and the coffee boiler to prevent the appliance - if exposed to very severe temperatures (e.g. transport in cold Countries) - from getting damaged due to the ice forming in the circuit. By selecting START, the automatic procedure is activated. If necessary, it can be interrupted by selecting STOP.
10.1	Start	
10.2	Stop	
11	CHANGE PASSWORD	Modifies the user password and the technician password. The latter gives access to the "Technical" and the "Test menu" menus. Press the UP or DOWN buttons to select a code number. Press OK to confirm and move on to the following box. Press ESC to confirm and exit.
11.1	Technical password	default: 1234
11.2	User password	default: 0000
12	AUTOM.SWITCH MENU	

| GENERAL SETTING		
	Deact.	- Deact.: you cannot change times and activate or deactivate the ''Automatic start-up'' function. Prevent the customer from turning on the machine during the programmed switching-off time.
	Act.	- Act.: you can set and change the turn on and off times from the Customer menu.
13	PROGR. QUANTITY	
	Deact.	
	Act.	If activated, you can set the amount of beverages by pressing it for a long time or by setting the numbers in the menu.
14	Factory defaults	This function allows you to reset all the factory default parameters with a single procedure (refer to section "Factory Defaults")
	Deact.	
	Act.	
15	BEVERAGE ENABLED	Allows to disable the beverages on the keypad and the autosteam - if required.
15.1	Espresso	
	On	
	Off	
15.2	Espresso x2	
	On	
	Off	
15.3	Coffee	
	On	
	Off	
15.4	Coffee x2	
	On	
	Off	
15.5	LARGE COFFEE	
	On	
	Off	
15.6	AMERICANO/JUG	
	On	
	Off	
15.7	macchiato	
	On	
	Off	
15.8	Latte Macchiato	
	On	
	Off	
15.9	Cappuccino	
	On	
	Off	
15.10	Caffelatte	
	On	
	Off	
15.11	milk	
	On	
	Off	
15.12	FLAT WHITE	Not selectable
	On	
	Off	
15.13	HOT WATER	
	On	
	Off	
15.14	Power Steam	
	On	
	Off	
16	Grinder Setup	Set the counter method of the grinder turns.
16.1	Grinder Prescaler	If the value is 0, the grinding stops when it reaches the number of the actual turns set in the ''Grinder Setting'' option. Otherwise, the grinding stops at a given time. The value set shows the number expressed in milliseconds that will be multiplied by the value set in the ''Grinder Setting'' options to determine the grinding time.
	0…60	
17	KEYBOARD OVERLAY	If activated, the keyboard overlay displays the current reading of each of the 16 buttons, the target option and the difference between the two values.

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GENERAL SETTING		
	Deact.	The circle next to the reference button shows whether the button is activated.
	Act.	
WASHING MENU		
OPTION NO.	DISPLAY	Description
1.	Cappuccinatore Rinsing	This function allows dispensing a quantity of steam to avoid the building up of deposits in the Cappuccinatore.
2.	CLEAN BREWING UNIT	This function allows dispensing a minimum quantity of hot water (about 5 cc) to avoid the building up of deposits in the coffee dispensing spout.
3.	GROUP RINSING	This function allows to wash the brew group by using the special tablets
	follow instructions	(contact an authorised service centre for detailed information on the tablets).
		Procedure:
		The process starts from ''GROUP RINSING''
		Press the "Enter" button;
		the display shows 'PUT THE TABLET INTO THE GROUP'
		Remove the brew group;
		the display shows "INS. BREW GROUP"
		Insert the tablet into the brew group and put the brew group back in its place;
		the display shows ''CLOSE SERV. DOOR''
		Close the door;
		the display shows ''RINSING''
		The machine starts performing a wash cycle. When the cycle is complete the display shows 'REMOVE THE GROUP AND RINSE IT WITH WATER''
		Remove the brew group;
		the display shows "INS. BREW GROUP"
		Wash the group under running water.
		Put the brew group back into place;
		the display shows ''CLOSE SERV. DOOR''
		Close the door;
		the display shows 'RINSING COMPLETED PRESS OK'
		Press the ''OK'' button to definitely quit the menu so that the machine is ready for use
MILK PROGRAMMING		
OPTION NO.	DISPLAY	Description
1.	MILK PROGRAMMING	It allows storing the quantity of milk by pressing the beverage button for a long time. (See section 'MILK PROGRAMMING')
Test menu		Access menu to the testing functions (refer to section ''FUNCTIONAL TESTING'')

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GENERAL SETTING		
	Deact.	The circle next to the reference button shows whether the button is activated.
WASHING MENU		
OPTION NO.	DISPLAY	Description
1.	Cappuccinatore Rinsing	This function allows dispensing a quantity of steam to avoid the building up of deposits in the Cappuccinatore.
2.	CLEAN BREWING UNIT	This function allows dispensing a minimum quantity of hot water (about 5 cc) to avoid the building up of deposits in the coffee dispensing spout.
3.	GROUP RINSING	This function allows to wash the brew group by using the special tablets

8.2.4   MILK PROGRAMMING

"MILK PROGRAMMING" is a direct control allowing to program and store the milk quantity for the beverage chosen.

Select "MILK PROGRAMMING"	The display shows the programming icon (1)
Press and hold the button corresponding to the beverage to be programmed	The machine starts dispensing milk only
Release the button corresponding to the beverage chosen as soon as the desired amount of milk is reached	The machine will stop dispensing milk.
Programming is complete	The next time you dispense the selected beverage the programmed quantity of milk will be dispensed.

(1) During milk programming the icon shown in the figure is displayed.
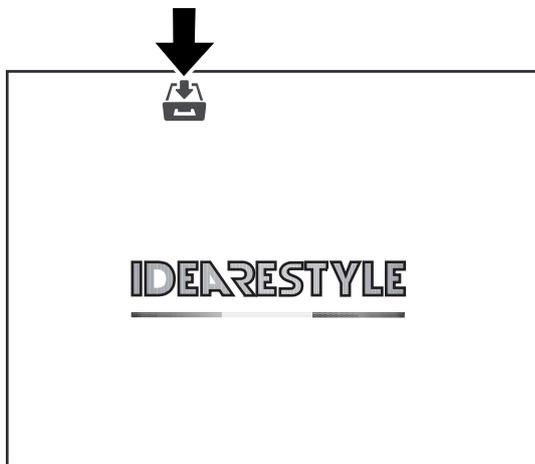
8.2.5   Android app

☞ The logo loading procedure can only be performed from the GUI 2.0 version and later and from the CPU 4.01.19 version and later. See the Software update KIT to update the GUI software.

Via the Android app you can:
- View the machine model.
- Download parameters
- Upload parameters
- LOADING LOGO
- Reset the logo

One coffee grinder version
The Micro USB extension cable connected to the machine is under the coffee grinder left cover.
Open the door and remove the coffee grinder left cover using a Philips screwdriver.

Two coffee grinder version
The Micro USB extension cable connected to the machine is located under the cup warmer tray, between the two coffee bean hoppers.
Remove the two coffee bean hoppers and the cup warmer tray.

Download the IdeaRST.apk app on your Smartphone and install it.

Start the app.

Insert the compatible USB side cable into your smartphone and the Micro USB side cable into the Micro USB extension cable connected to the machine.
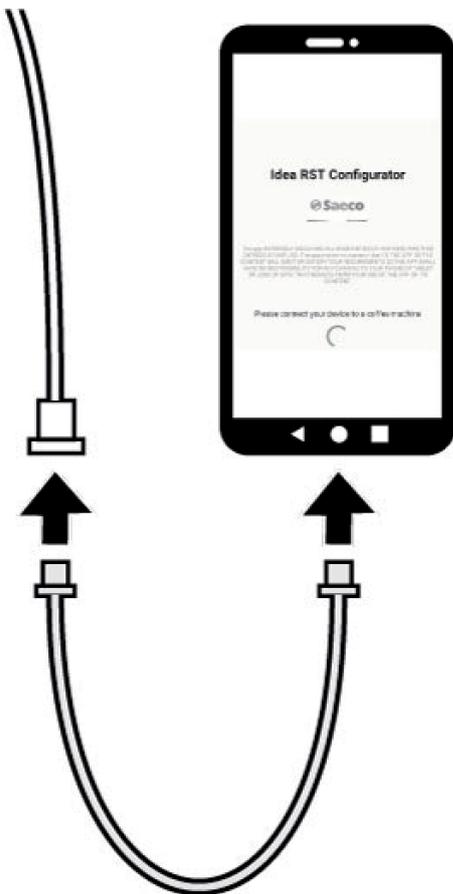
☞ Your phone should have a USB port compliant with the OTG standard.

☞ The USB cable should be OTG compliant.

Press Ok to allow the app to access the USB flash drive.

☞ The machine should be on and ready for use.

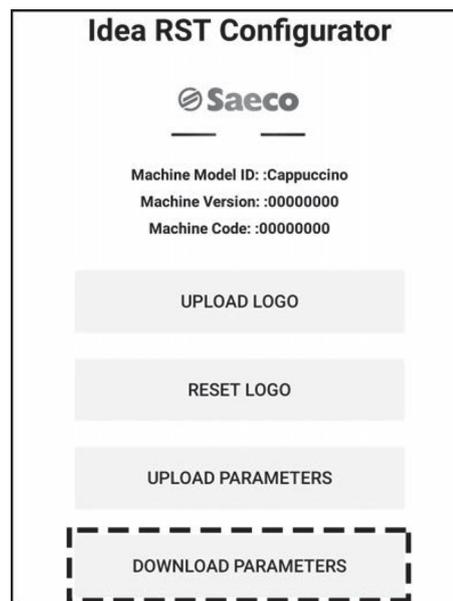### 8.2.5.1   Display of the machine model
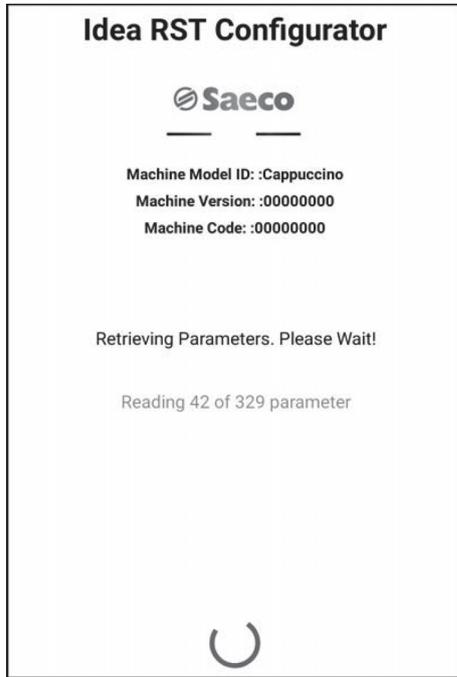
The machine model can be displayed on this screen.
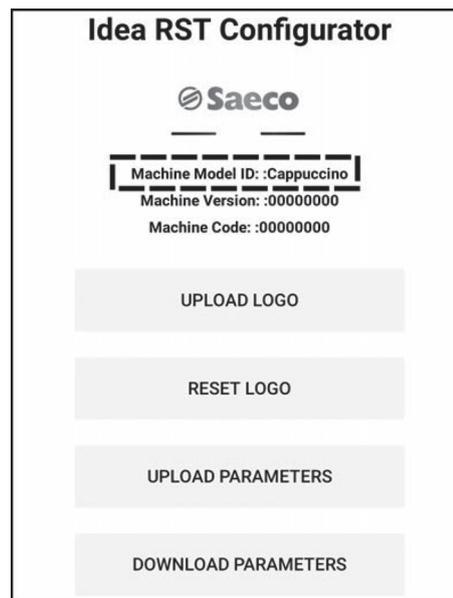
8.2.5.2   Download parameters

All parameters need to be saved to your smartphone before transferring the entire configuration from a machine to another of the same model.
Press the DOWNLOAD PARAMETERS button.

Wait for the app to download all parameters.

Select a folder on your smartphone where to save the parameters.

Choose a file name and save the parameters.

8.2.5.3 Upload parameters

Press the UPLOAD PARAMETERS button.

Select the folder on your smartphone and the name of the file saved previously.

Wait for the app to upload all parameters.

The machine has now uploaded the new parameters.

Turn off and turn on again the machine to implement the changes.

8.2.5.4   LOADING LOGO

8.2.5.4.1   Loading the Logo via the APP

Press the UPLOAD LOGO button.

Select the folder on your smartphone and the image you want to upload.
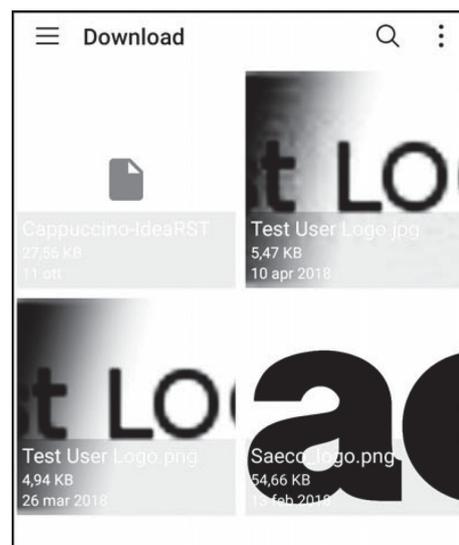
☞ The size of the images must be 180 x 40 pixel.

☞ The image format can be: jpg, png and png with transparency.

Wait for the app to upload the new image.
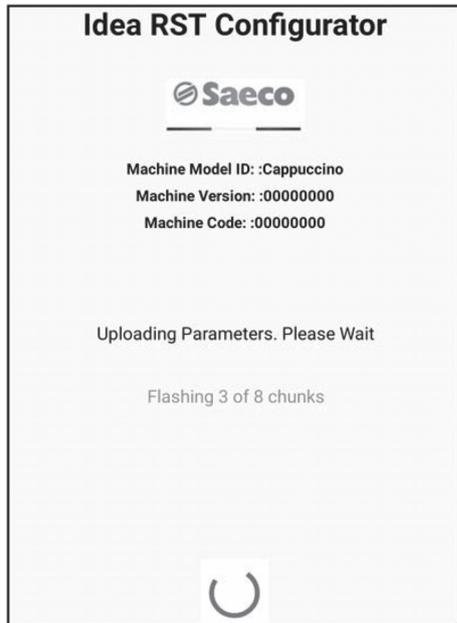
Now the machine has the new logo.

Turn off and turn on again the machine to implement the changes.

8.2.5.4.2   Loading the logo via the PC

☞ The logo loading procedure can only be performed from the GUI 2.0 version and later and from the CPU 4.01.19 version and later. The procedure to follow for the loading of the personalised logo by means of proprietary software is shown below.

One coffee grinder version
The Micro USB extension cable connected to the machine is under the coffee grinder left cover.
Open the door and remove the coffee grinder left cover using a Philips screwdriver.

Two coffee grinder version
The Micro USB extension cable connected to the machine is located under the cup warmer tray, between the two coffee bean hoppers.
Remove the two coffee bean hoppers and the cup warmer tray.

Insert the USB side cable into your PC and the micro USB side cable into the micro USB extension cable connected to the machine.
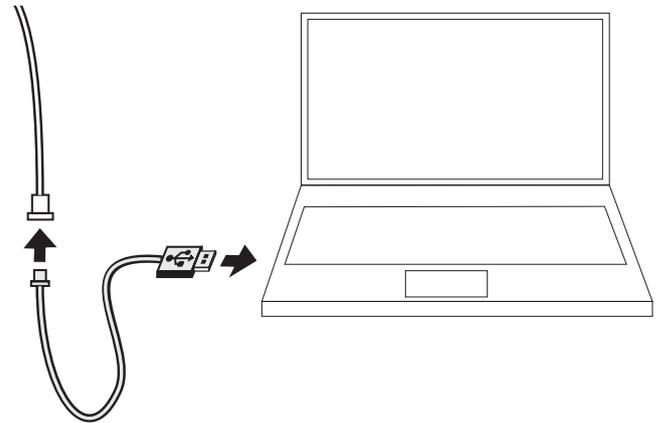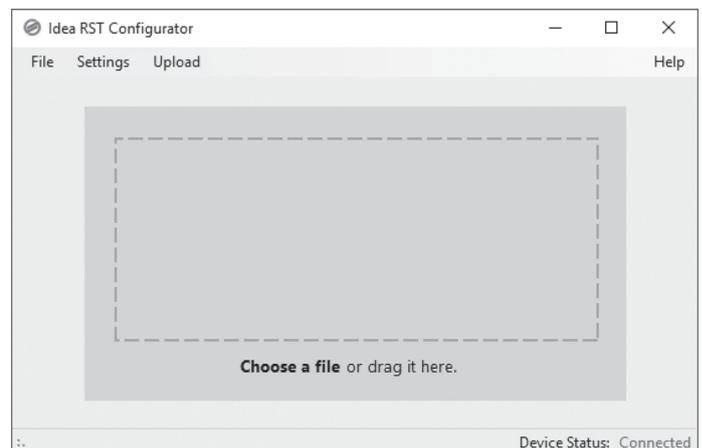

☞ The machine should be on and ready for use.

Download the Idea RST Configurator.zip software from the saecoprofessional-online.com website
Unzip the file you have just downloaded.
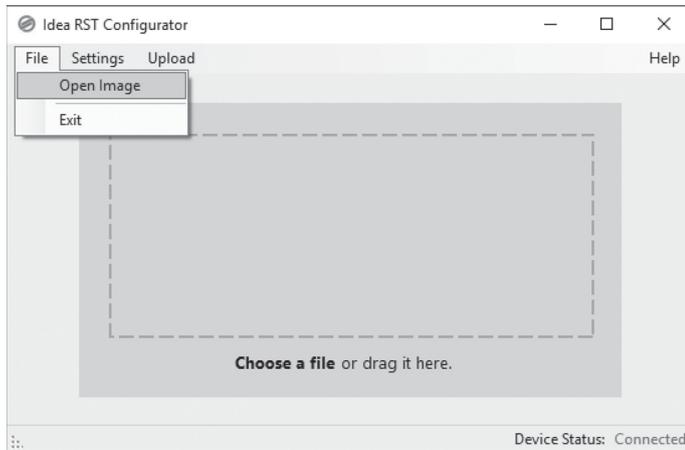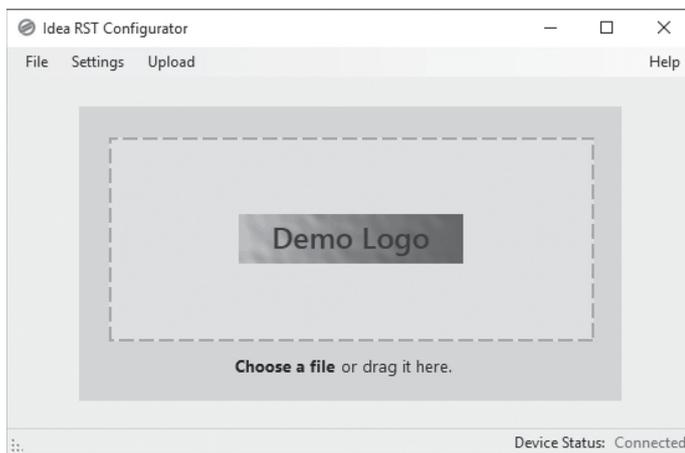Start the Idea RST Configurator software on your PC by clicking on the Setup.exe file.

Home screen

From "File" menu, select "Open Image" and choose the image of the logo to upload.

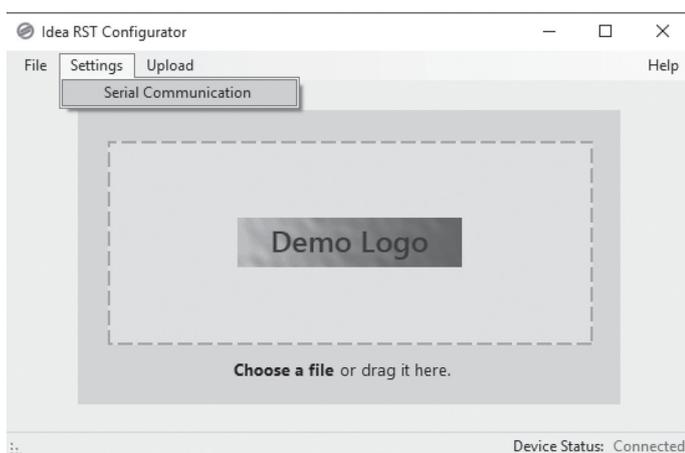☞ The size of the images must be 180 x 40 pixel.

☞ The image format can be: jpg, png and png with transparency.
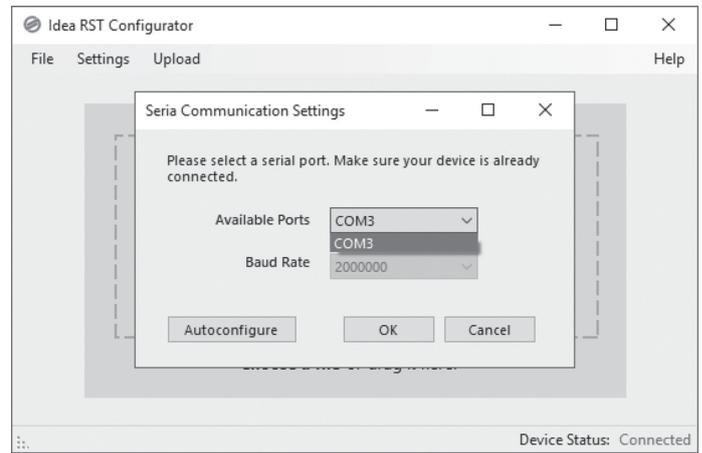

The image of the logo will appear in the screen.

From "Settings" menu, select "Serial Communication"

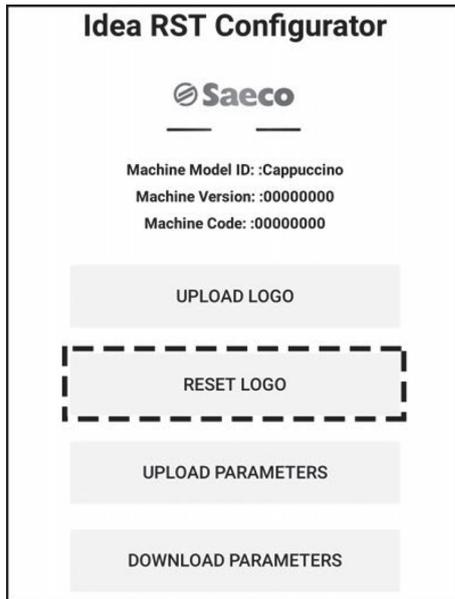Select the available port (COM3) and press "OK".

Check that the option bottom right is "Device Status:Connected".

In this case, the logo can be uploaded by clicking on the option "Upload" in the menu at the top.

See the Software update KIT to update the GUI software.

8.2.5.5   Reset the logo

Press the RESET LOGO button.

Wait for the app to upload the default image.

Now the machine has the default logo.
Turn off and turn on again the machine to implement the changes.

8.2.6   Factory defaults

⚠ By activating the FACTORY DEFAULTS option from the TECHNICAL programming menu, all the values are restored to their original factory setting.

During this operation - that lasts approx. 100 seconds - the display shows the displayed icon. Beverages can be dispensed but the menus cannot be browsed.
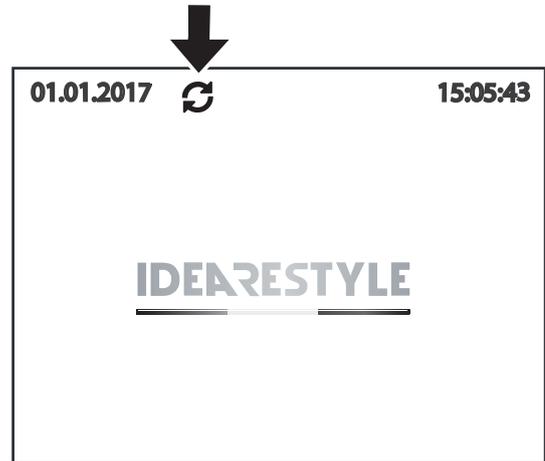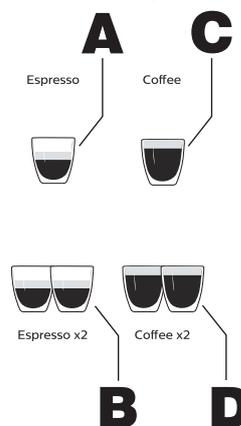

At the end of the procedure, successful completion of the Factory Default procedure can be verified by checking the correspondence of the CRC codes available in the first screen of the Test Menu.

8.2.7   FUNCTIONAL TESTING

8.2.7.1   PRELIMINARY INFORMATION

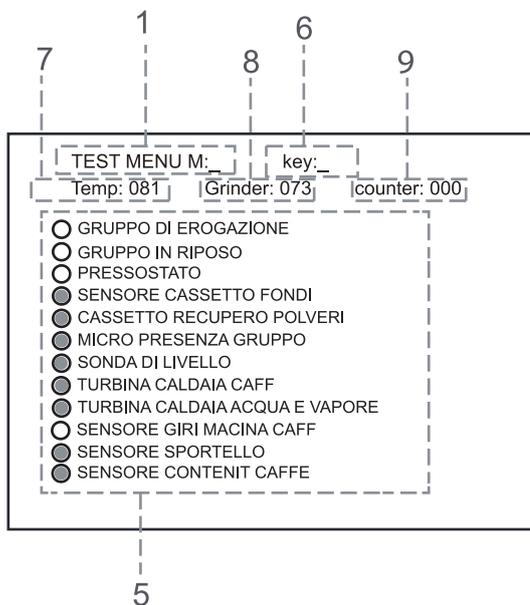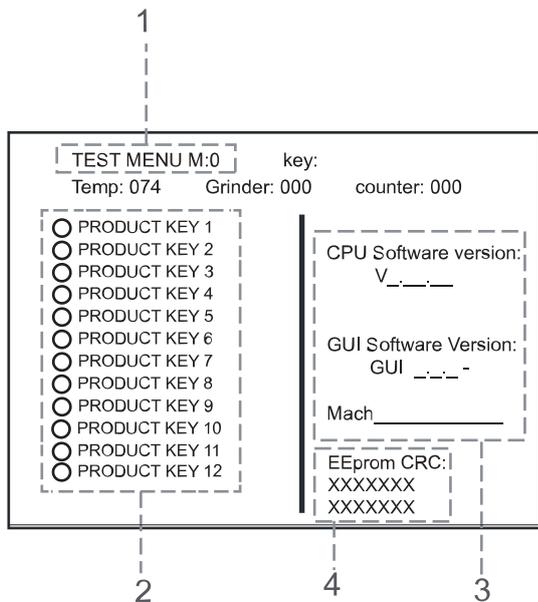During the testing, 7 menu pages can be selected with the UP and DOWN buttons. The number of the selected page is shown on the top right part of the display.

Every menu page contains 4 options that can be selected with the A, B, C and D buttons. Regardless of their position on the keypad that can change according to the machine model, each button stands for one beverage icon, as shown in the figure.

8.2.7.2 TESTING PROCEDURE

The "Test menu" pages are as follows:

1

```
TEST MENU M:0        key:
    Temp: 074     Grinder: 000     counter: 000

  ○ PRODUCT KEY 1        CPU Software version:
  ○ PRODUCT KEY 2             V_._.___
  ○ PRODUCT KEY 3
  ○ PRODUCT KEY 4
  ○ PRODUCT KEY 5        GUI Software Version:
  ○ PRODUCT KEY 6            GUI  _._ -
  ○ PRODUCT KEY 7
  ○ PRODUCT KEY 8
  ○ PRODUCT KEY 9        Mach_____
  ○ PRODUCT KEY 10
  ○ PRODUCT KEY 11       EEprom CRC:
  ○ PRODUCT KEY 12       XXXXXXX
                         XXXXXXX
```

2   **4**   **3**

7   **1**   **6**   **8**   **9**

```
    TEST MENU M:_        key:_
      Temp: 081    Grinder: 073    counter: 000

  ○ GRUPPO DI EROGAZIONE
  ○ GRUPPO IN RIPOSO
  ○ PRESSOSTATO
  ● SENSORE CASSETTO FONDI
  ● CASSETTO RECUPERO POLVERI
  ● MICRO PRESENZA GRUPPO
  ● SONDA DI LIVELLO
  ● TURBINA CALDAIA CAFF
  ● TURBINA CALDAIA ACQUA E VAPORE
  ○ SENSORE GIRI MACINA CAFF
  ● SENSORE SPORTELLO
  ● SENSORE CONTENIT CAFFE
```

5

M0 PAGE:

I	Shows the Test menu page number (0-6)
2	reference of the brewing buttons pressure: when a button is pressed, the corresponding circle light turns on. The numbers vary according to the machine model.
3	Reference of the CPU and GUI (Graphic User Interface) Software version and of the machine model. The machine models are as follows:
	Luxe Korea
	Luxe
	Cappuc. Kor
	Cappuccino
	Coffee Kor
	coffee
	Duo
	Duo Korea
	Power Steam Korea
	Power Steam
	Cappuccino USA
	Self
4	Eeprom CRC: they are two 8-digit alphanumerical codes. The first one is related to the GUI, the second one to the CPU. CRC codes are used to check whether the Factory Default procedure has been successfully completed. (see "Factory Defaults" section)

M1-6 PAGE:

5	microswitches status
6	shows which buttons among A, B, C and D is pressed
7	Shows the coffee boiler temperature
8	shows the number of the grinder turns. In menu I, the coffee grinder motor is activated by pressing the D button
9	value corresponding to the turbine pulses (number of pulses every 2 seconds) +/- 70. This display is turned off.

The testing procedures are summed up in the following table, where the tests for each menu page are shown after pressing the A, B, C and D buttons.

Menu Page	A button	B button	C button	D button
M1	The gearmotor of the group is turned on until it reaches the W brewing position. (*)	The gearmotor of the group is turned on until it reaches the N off position.	The Red LED light is switched on in the CPU/IO board	The coffee grinder motor is turned on and the number of coffee grinder turns are displayed in the lower line on the bottom right.
M2	The HOT WATER and STEAM BOILER RE2 heating element is powered	The HOT WATER and STEAM BOILER RE1 heating element is powered	The COFFEE BOILER RC heating element is powered	The CUP WARMING SURFACE PS heating element is powered
M3	PC1+PC2+EVI Coffee pumps + Inlet solenoid valve	PC1+PC2+EVI+EVC Coffee pumps + Inlet solenoid valve + Coffee solenoid valve	PC1+PC2+EVI+EVM Coffee pumps + Inlet solenoid valve + Mix water solenoid valve	PC1+PC2+EVI+EVM+EVC Coffee pumps + Inlet solenoid valve + Mix water solenoid valve + Coffee solenoid valve
M4	PA3+PA4+EVI Water pumps + Inlet solenoid valve	PA3+PA4+EVI+EVL Water pumps + Inlet solenoid valve + Level solenoid valve	PA3+PA4+EVI+EVA Water pumps + Inlet solenoid valve + Water solenoid valve	Turns the coffee grinder counter-clockwise. If the grinders are blocked, the coffee grinder can sometimes be released. (*)
M5	EV10 Drain solenoid valve	EV8 Clamp solenoid valve	EV8 Steam solenoid valve	Cold water solenoid valve + Inlet solenoid valve
M6		Automatic steam wand solenoid valve	Electromechanical pulse counters	Left and Right Led alternated (model DUO)

(*) :
As regards the DUO model, first select the grinder to be checked and then enter the Test Menu

8

---

9   OPERATION AND USE

⚠ Before using the machine, read this manual carefully and make sure users are familiar with the machine.

☞ After the machine has not been used for a certain time, it is recommended to read section "First Use - Use after a Long Period of Inactivity" again, before using the module again.

☞ The use by children older than 8 years or by persons with reduced physical, mental or sensory abilities or with lack of experience and skills is allowed, provided that they are supervised or instructed on how to use the appliance correctly and that they understand the hazards involved.

☞ Children must not play with the appliance. Children must not carry out any cleaning and maintenance operations without being monitored.

9.1   Machine Statuses

With regard to the power supply, the machine can have the following statuses:

Off and electrically insulated
• Power button and all-pole switch is set to "0" (or plug disconnected).

• Only the memory for the programmed data storing is active.

On
• Power button and all-pole switch is set to "I" (or plug connected).

• All the functions are active and the display is on.

In standby mode (machine switched off but not electrically insulated)
• Power button is set to "I".

• The following functions are active: "AUTOMATIC START-UP", "ANTIFREEZING", if selected, and "Clock", as well as the display and the memory for the programmed data storing.

• The display backlighting is off.

9.2   Manual Start-up

This start-up is necessary when the machine is in the "off and electrically insulated" status.
Proceed as explained in section "First Appliance Start-up".

9.3   Programmed Automatic Start-up

This start-up is possible when the machine is in "STANDBY" mode and the function "AUTOMATIC START-UP" is active.
The machine will switch-on at the programmed time.

9.4   Stand-by Temporary Start-up

Ground coffee

OK

Manual switching-on when the machine in "STANDBY" mode.
This is possible by pressing the button shown in the figure for 3 seconds.

The machine will automatically go back to the "STANDBY" mode after 30 minutes from the last operation, if still within the programmed standby time.

9.5   Beverage Selection

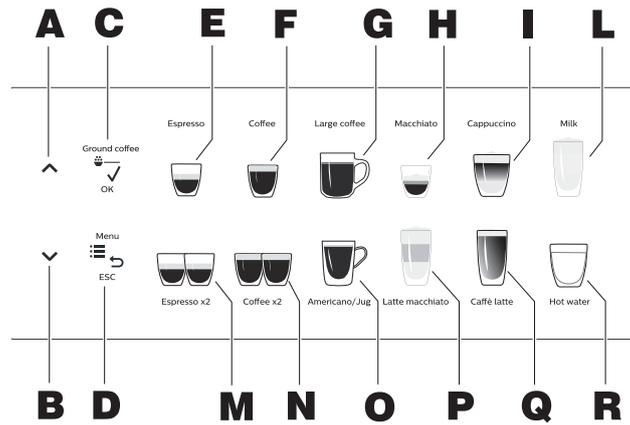The conditions necessary to select a beverage are the following:

• the appliance has reached the set temperature after the start-up. Otherwise, the display will show the message "HEATING";

• There is no error condition that prevents brewing beverages. Otherwise, the display will show the error message;

• the selected beverage is enabled. Otherwise, the keypad shows the beverage off icon;

☞ When dispensing a beverage:

• The display shows the dispensing beverage icon.

Press the button corresponding to the beverage required.

☞ Press brew buttons for approx. 1 second.

A C E F G H I L

Espresso Coffee Large coffee Macchiato Cappuccino Milk

Ground coffee
OK

Menu
ESC

Espresso x2 Coffee x2 Americano/Jug Latte macchiato Caffè latte Hot water

B D M N O P Q R

BREWING TABLE				
Brewing	**Button sequence**	**Q.ty**	**Level**	**Description**
Coffee	E	1	low	The machines are delivered with factory standard settings.
Brewing obtained from instantly-ground coffee	M	2	low	
	F	1	high	
	N	2	high	
Pre-ground Coffee	C + E	1	low	This kinds of brewing are programmed for a single-dose of pre-ground coffee only and are instantly introduced.
Brewing obtained from pre-ground coffee doses	C + F	1	high	After pressing button C once, insert one coffee dose through the pre-ground coffee door.
	C + G	1		Select the beverage available in the combinations with pre-ground coffee.
	C + H	1		
	C + I	1		
	C+ P	1		
	C + Q	1		
Coffee in carafe	O (1-8 times), OK	1÷8		Up to 8 brewing cycles can be programmed in the same container (max 2.5 litres). To do this, press the O button several times. Then press the OK button. The number of programmed doses will be displayed. After brewing 2.5 litre, wait 2 minutes before requesting a new brewing.
Automatic brewing with several coffee brewing cycles				
Large coffee / Ice Americano	G	1		The amount of water and coffee is set in the programming menu. However, it is possible to lock the water and/or coffee dispensing to your taste by pressing the G key during the dispensing cycle of the ingredient to be blocked.
Beverage with coffee to which hot water (Large coffee) or cold water (ICE Americano) can be added				
Coffee with a dash of milk Brewing obtained from ground coffee and a small milk dose	(*), H	(*)		This beverage consists in instantly ground coffee and a small dose of hot milk.
Latte Macchiato Brewing obtained from hot milk and a small dose of ground coffee	(*), P	(*)		This beverage consists of hot milk and instantly ground coffee.
Cappuccino Brewing obtained from hot milk and one dose of ground coffee	(*), I	(*)		This beverage consists of instantly ground coffee and hot milk.
Caffè Latte Brewing obtained from ground coffee and a dose of milk	(*), Q	(*)		This beverage consists of instantly ground coffee and hot milk.
Hot Milk Brewing obtained from milk	(*), L	(*)		
Hot Water (Except for COFFEE set-up) Brewing obtained using water	R (1-8 times), OK	1÷8		Up to 8 brewing cycles can be programmed in the same container (max 1 litre). To do this, press the R button several times. Then press the OK button. The number of programmed doses will be displayed.

Notes:

The definitions "high = long" and "low = short", mean two different levels of brewing.

(*) = see chapter "Milk Programming"

☞ Although all buttons are previously programmed on standard values, check if the dispensed beverage has the desired features.

☞ If not, brew buttons must be reprogrammed (see chapter "Brew Buttons Programming").

⚠ If an anomalous condition occurs during the brewing phase, e.g. a fault or a product shortage, a message indicating the causes of the block will be displayed.

⚠ Special messages and signals are indicated in chapter "Troubleshooting".

9.6   Steam

(Except for COFFEE set-up)

• Immerse the steam wand into the beverage to be heated.

• Turn the steam dispensing knob counter-clockwise. Once the required temperature is reached, close the knob (clockwise).

☞ After each use, clean the steam wand with a damp, clean cloth/sponge from any residues of the previously heated beverage.

(*)   Before any brewing cycles, insert the suction tube inside the milk container.

(**)   Adjust the crema quantity (see section "Crema Adjustment").

9.7   Brew Buttons Programming

The beverage quantities associated to the corresponding buttons, can be directly programmed through the keypad.
To program and re-program the buttons, follow the instructions below:
Coffee quantity:
• Switch on the machine and set it up for use.
• Place the container under the specific dispensing spout.
• Press and hold the button corresponding to the coffee beverage to be programmed
• The display shows the programming icon, as shown in the figure;
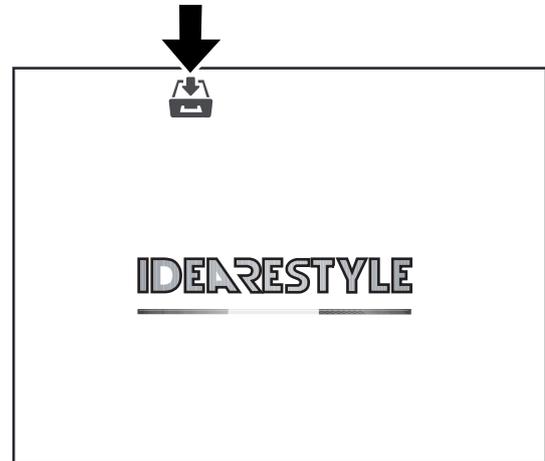
• Release the button to store the dispensed dose.

Milk quantity:
The option "MILK PROGRAMMING" is a control inside the programming menu.
Refer to chapter 8, section 8.2.6.

9.8   Display Messages

☞ A list of alarms (in addition to those explained before) that can be displayed and the relative machine conditions is given below.

STANDBY
The machine is switched off (the power button is set to "I") and the automatic switching-on/off function is enabled (see section "Description of Messages in the Programming Menu").

LOAD THE CIRCUIT
This message is displayed when the machine detects no water in the boilers during a beverage dispensing cycle.
After checking if there is actually water in the water network, press the "Up" button, until water comes out regularly from the dispensing spout and from the coffee dispensing spout. In the COFFEE version, water only comes out from the coffee dispensing spout.

EMPTY GROUNDS
It is displayed when the coffee grounds drawer is almost full (the machine has performed the programmed number of brewing cycles). Anyway, more brewing cycles can be performed.

OUT OF SERVICE – EMPTY GROUNDS
The coffee grounds drawer is completely full (the machine has performed the programmed number of dispensing cycles).
The machine is blocked and no more dispensing cycles can be performed until the drawer is emptied.

CLOSE SERV. DOOR
The door is not properly closed.

INS. GROUND DRAWER
The coffee grounds drawer is not properly inserted.

INS. BREW GROUP
The brew group is not properly inserted.

BREW GROUP ERROR
The brew group does not work properly; switch off the machine and contact the AUTHORISED SERVICE CENTRE.

PUMP ERROR 1-2 or 3-4
One of the pumps is faulty. The machine is still working but it is necessary to contact the AUTHORISED SERVICE CENTRE.

SENSOR ERROR 1 2
It is displayed when there is a faulty temperature sensor. Switch off the machine and contact the AUTHORISED SERVICE CENTRE.

TEMPER. ERROR
It is displayed when one of the boiler heating elements is faulty. Switch the machine off and contact the AUTHORISED SERVICE CENTRE.

Filter alarm
The machine needs this intervention after performing the programmed number of dispensing cycles. The softener maintenance is at the user's expenses, while the cartridge replacement is at the AUTHORISED SERVICE CENTRE expenses.
Interventions are set according to the machine working cycles and can be programmed by the maintenance technician.

MAINTENANCE
It is displayed when the machine needs maintenance and after performing the programmed number of dispensing cycles. Switch off the machine and contact the AUTHORISED SERVICE CENTRE.

Maintenance interventions are set according to the machine working cycles and can be programmed by the maintenance technician.

9.9   Switching Off the Machine

Programmed automatic switching-off
This is possible when the function "Automatic start-up" is active and the function "On/Off time" has been programmed.
The machine goes in "Standby" mode at the programmed time.

Manual switching-off
This switching-off is necessary when the function "Automatic start-up" is not active.
It can be obtained by setting both the power button and the all-pole switch to "0" or by disconnecting the plug.

10   CLEANING AND MAINTENANCE

⚠ Before performing any maintenance and/or cleaning operation, turn off the appliance by setting the switches to the "OFF" position. Disconnect the appliance from the power supply by removing the plug from the socket and wait for the appliance to cool down.

⚠ The Manufacturer is not liable for damage or malfunctions caused by a wrong or lack of maintenance.

⛔ Never perform any cleaning operation when the machine is in "standby" mode.

⛔ Do not use direct water jets.

⚠ In case of faults, immediately turn off the appliance, disconnect it from the power supply by removing the plug from the socket and contact the nearest service centre.

10.1   General Notes for Correct Operation

⚠ Non-removable components and the machine itself must be cleaned, when not differently specified, only by using cold or lukewarm water, with a non-abrasive sponge and a damp cloth.

⛔ Never use direct water jets. Wring the damp cloth or the sponge before using it to clean the appliance.

All parts requiring cleaning are easily accessible, so no tools are needed.

Periodic maintenance and cleaning will keep the appliance in good working conditions for a longer time and ensure compliance with basic hygienic standards.

Follow the instructions and timing indicated in the "MAINTENANCE SCHEDULE" to ensure correct operation of the appliance.

If the Cappuccinatore (CAPPUCCINO set-up) is not used for more than an hour, carry out a cleaning cycle of the spouts before re-using it (see chapter "Cleaning the Cappuccinatore").

10.2   Cleaning and Scheduled Maintenance

⚠ All parts must be washed with lukewarm water only and without using detergents or solvents that could change their shape or performance.

⛔ All removable parts cannot be washed in the dishwasher.

⛔ Do not clean the electric parts with wet cloths and/or with degreasing detergents. Remove any dust residues with a jet of dry compressed air or with an antistatic cloth.

10.2.1   Maintenance Schedule

COMPONENTS TO BE CLEANED	Maintenance	A	B	C	D
Coffee dispensing spout	See section "Cleaning the Coffee Dispensing Spout".	x	-	-	-
Brew group	See section "Cleaning the Brew Group".	x	-	-	-
Drip tray and grill	See section "Cleaning the Drip Tray and Relative Grill".	x	-	-	-
Coffee grounds drawer	See section "Cleaning the Coffee Grounds Drawer".	x	-	-	-
Hot water and steam dispensing spouts	See section "Cleaning the Steam and Hot Water Wands".	x	-	-	-
Cappuccinatore	See section "Cleaning the Cappuccinatore".	x	-	-	-
Cup warming surface	See section "Cleaning the Cup Warming Surface".	-	x	-	-
Coffee bean hopper	See section "Cleaning the Containers".	-	x	-	-

A Daily
B Weekly
C At each supply
D Every month

10.2.2 Cleaning the Coffee Dispensing Spout

10.2.2.1 Manual Coffee Dispensing Spout Cleaning

The following parts can be removed:
- the upper protection cover of the dispensing spout, by pulling it outwards;
- the lower protection cover of the dispensing spout, by unscrewing the lower knob;
- the coffee dispensing spout, by pulling it outwards;
- the coffee fitting, by turning it approx. of 90 degrees.
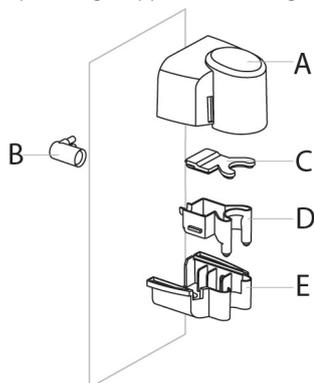
A	upper protection cover
B	coffee fitting
C-D	Coffee dispensing spout
E	lower protection cover

10.2.2.2 Automatic Coffee Dispensing Spout Cleaning

The procedure is explained in chapter "Description of Messages in the Programming Menu", option "DISPENSER RINSING".

10.2.3 Brew group cleaning

10.2.3.1 Manual Cleaning of the Brew Group

☞ Cleaning must be carried with no coffee beans in the machine.

Clean the brew group periodically, using the special tablets.
- Remove the brew group by pulling the appropriate handle and pressing the button marked by "PRESS".
- Wash with lukewarm water.

Do not use detergents.
- Delicately scrape the upper screen with a plastic spoon.
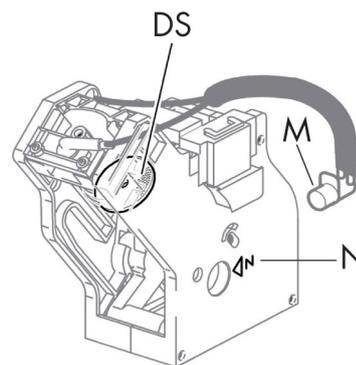
DS	Upper screen
M	Handle
N	Neutral position

#### 10.2.3.2 Automatic Cleaning of the Brew Group

The procedure is explained in chapter "Description of Messages in the Programming Menu", option "GROUP RINSING".

### 10.2.3.3   Cleaning Every 1000 Cups of Coffee

- Refer to the operation and maintenance manual to clean the brew group using cleaning tablets.
- Grease the brew group using the grease supplied. Then place it back in the machine following the instructions below:
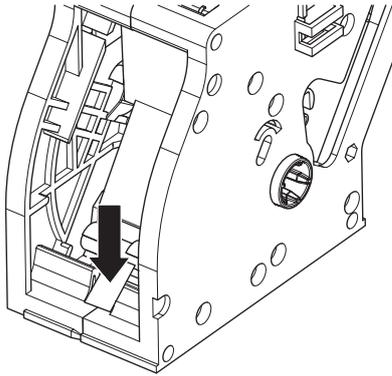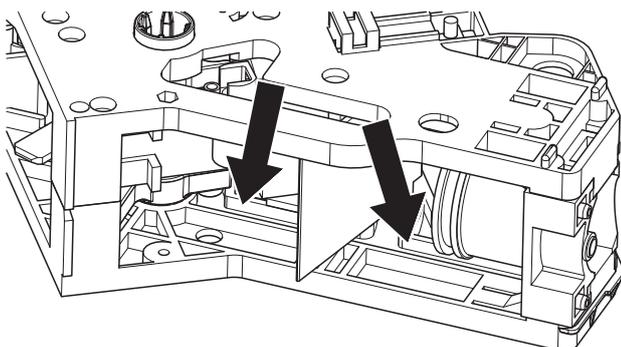

Make sure the lever on the rear part of the brew group touches the base.
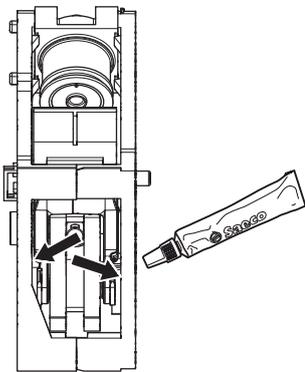
Lubricate the brew group guides using the supplied grease only.
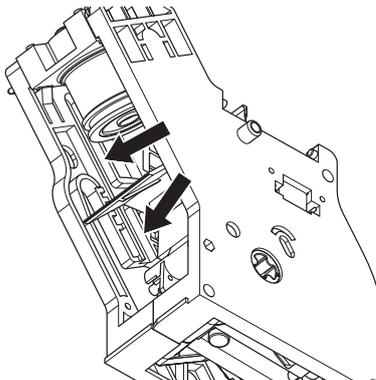
Apply the grease evenly.

Apply the grease evenly.

10.2.4   Cleaning the Drip Tray and Relative Grill

Remove the drip tray from the machine and wash it under running water, paying particular attention to the grill.

10.2.5   Cleaning the Coffee Grounds Drawer

Remove the drip tray, remove the coffee grounds drawer and wash it under running water.

10.2.6   Cleaning the Steam and Hot Water Wands

(Except for COFFEE set-up)

Clean the spouts with a soft damp cloth.
If the nozzles are clogged, the final section of the dispensing spouts can be unscrewed and a pin can be used to free the nozzles.

10.2.7   Cleaning the Cup Warming Surface

Use a non-abrasive damp cloth to clean the cup warming surface.

10.2.8   Cleaning the Containers

To clean the coffee bean hopper, follow the procedure below:

- Close the coffee bean hopper partition.
- Brew a few coffee cups as a test, to remove the coffee beans from the coffee grinder;
- Remove the screws from the container by using the tool supplied.
- Lift up the container and remove the bean residues using an aspirator;

- Wash the inside of the container and dry it carefully before reassembling it.

To clean an instant products container, follow the instructions below:

- remove the container;
- wash the inside of the container and dry it carefully before reassembling it;

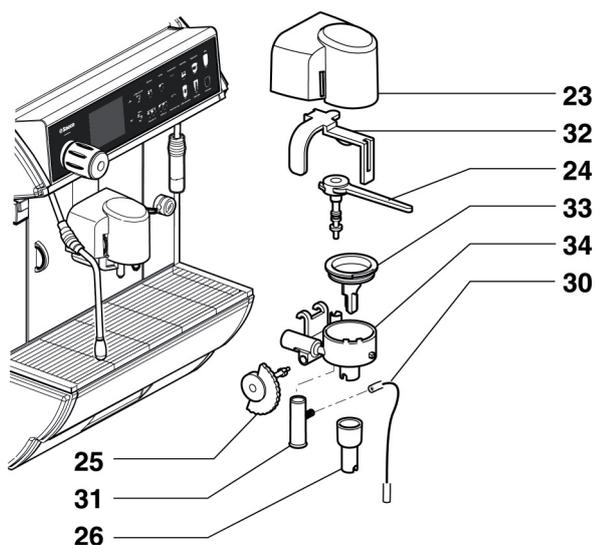### 10.2.9   Cleaning of the Cappuccinatore

⚠ Never clean the Cappuccinatore when the machine is in "STANDBY" mode.

⚠ The CAPPUCCINATORE must be cleaned every time it is used, to avoid the solidification of deposits.

⚠ All the removable parts must be washed and rinsed under running water.

To clean each part of the Cappuccinatore group separately, remove:

• the top protection cover, by pulling it outwards;
• remove the Cappuccinatore, by pulling it outwards;
• the fork;
• the crema adjusting lever;
• the temperature adjusting lever;
• the Cappuccinatore body cap;
• the fitting connecting the suction tube to the body of the Cappuccinatore;
• the milk dispensing spout;
• the milk suction hose.

The following images show the correct disassembly sequence of the Cappuccinatore.
To reassemble, follow the previous instructions in reverse order.

23   upper protection cover
24   Crema adjusting lever
25   Temperature adjusting lever
26   milk dispensing spout
29   Cappuccinatore
30   Milk suction hose
31   fitting
32   fork
33   Cappuccinatore body cap
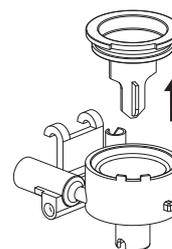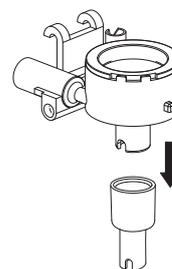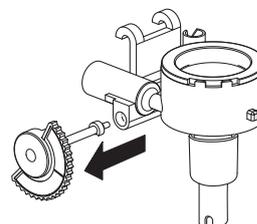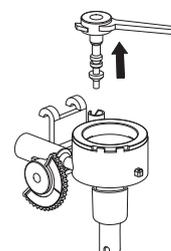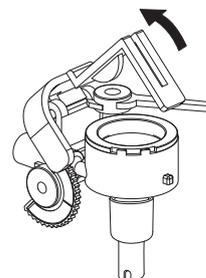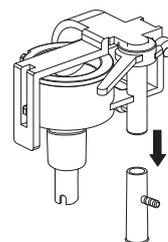
Cleaning Cycle of the Tubes

To perform a cleaning cycle of the tubes, follow the instructions below:
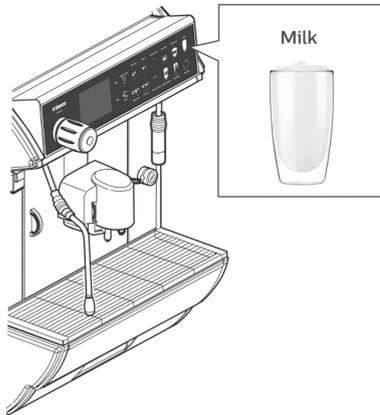• immerse the milk suction tube into a container with water

⚠ Do not use hot water.

• press the button shown in the figure

• wait until the water has been dispensed.

10.3   Unscheduled maintenance

Unscheduled maintenance includes every part repair or replacement,

that can only be performed by the Maintenance Technician.

10.3.1   Coffee Grinder Block

• A foreign body among the coffee beans can cause the grinders block and, subsequently, the machine block; the message ''GRINDER ERROR'' is displayed.
• In this case open the coffee grinder and remove the foreign body.

10.3.1.1   Coffee Grinder Assembly/Disassembly

• Close the coffee bean hopper partition.
• Remove the screws from the container by using the tool supplied. Remove the container from the machine by pulling it upwards.

Mod. LUXE / Mod. COFFEE / Mod. CAPPUCCINO / Mod. CAPPUCCINO USA / Mod. POWER STEAM / Mod. SELF
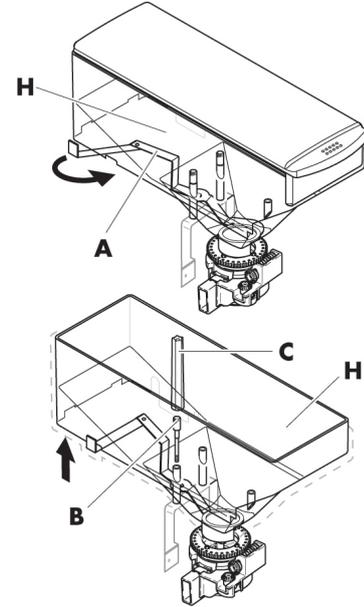
Mod. DUO
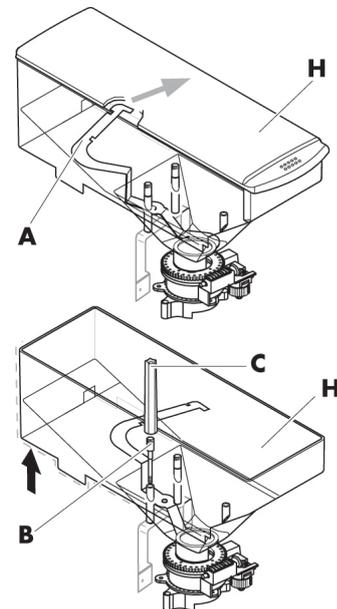
A	partition
B	screws
C	supplied tool
H	coffee bean hopper

• Remove the coffee beans on the coffee grinder top with a vacuum cleaner.
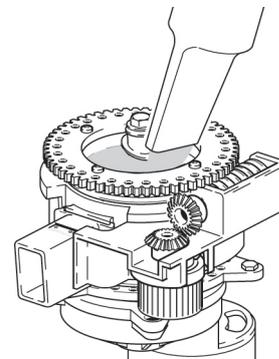
- Remove the screws.
- Remove the gearwheel.
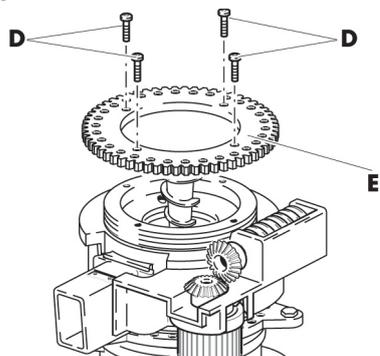
| D | screws |
| E | gearwheel |

- Unscrew and remove the adjustment ring nut and clean both grinders with a vacuum cleaner and a brush.

☞ Check the grinders wear. In case of clear damages, replace them.
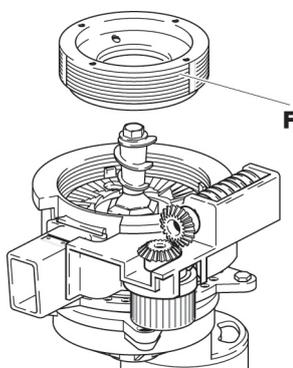
| F | adjustment ring nut |

Follow the instructions below, to re-assemble the coffee grinder:
- Screw the adjustment ring nut until the limit stop, then loosen it by 1/2 turn.

☞ This 1/2 turn loosening of the ring nut is necessary to avoid grinders block and damage.
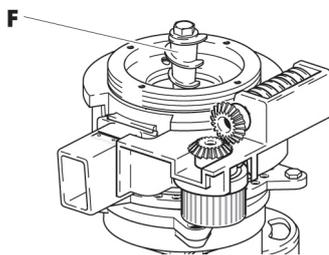
- Put the gearwheel back in its position and fix it by tightening the screws.
- Put the coffee bean hopper back in its position.

☞ Make sure to place the gasket properly. It has to correctly engage with the gearwheel and the ring nut.

- Fix the container by tightening the screws with the appropriate tool.

Mod. LUXE / Mod. COFFEE / Mod. CAPPUCCINO / Mod. CAPPUCCINO USA / Mod. POWER STEAM / Mod. SELF
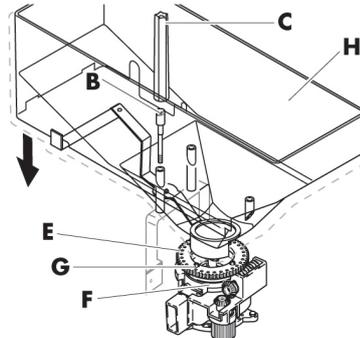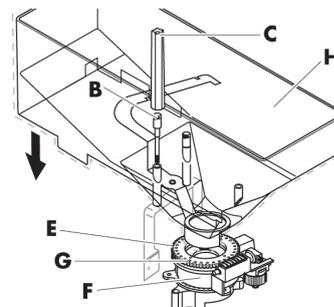
Mod. DUO

- Open the partition.

☞ Before re-starting the machine, it is necessary to adjust the grinding again.

Mod. LUXE / Mod. COFFEE / Mod. CAPPUCCINO / Mod. CAPPUCCINO USA / Mod. POWER STEAM / Mod. SELF

Mod. DUO

| A | partition |

11   TROUBLESHOOTING

A list of the possible machine faults is given below.

The icon of the Maintenance Technician in the "Notes / Recommended Intervention" box means that the operation must be carried out by the Maintenance Technician only.

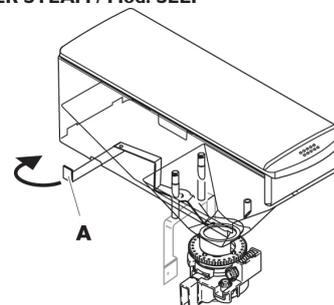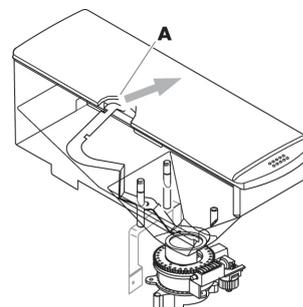| Fault	Cause	Notes / Recommended Intervention
The machine does not switch on	No voltage	Check:
		if the plug is connected
		if the all-pole switch (if any) is on
		the fuses of the electrical system
		the electric connections
The display shows: "Coffee grounds drawer full"	The Coffee grounds drawer is full	Empty the coffee grounds drawer and place it back properly
Grinder error	The coffee grinder is blocked	Clean the coffee grinder (see section "Coffee Grinder Block")
Only water is dispensed instead of coffee	The button for pre-ground coffee selection has been pressed but ground coffee has not been added into the relative container	Place the coffee dose in the container and restart the cycle
No water or steam is dispensed	The steam/hot water wand hole is clogged	Clean it with a thin needle
Coffee flows out too quickly	The grind is too coarse	Set a finer grind
Coffee flows out too slowly	The grind is too fine	Set a coarser grind
Coffee is not hot enough	The cup has not been preheated	Preheat the cup on the cup warming surface
	The machine has not yet reached the right temperature	Wait for the machine to reach the ideal temperature
Coffee does not have enough crema	The coffee blend is unsuitable, coffee is not freshly roasted, the coffee powder has been ground too finely or too coarsely	Change the coffee blend or check its grind setting (if pre-ground)
The machine requires too much time to warm up, the water quantity is reduced	The machine circuit is clogged by limescale	Descale the machine
The brew group does not come out	The brew group is not in the neutral position	Switch the machine on and off by using the power button
The brew group cannot be inserted	The brew group is not in the neutral position	Manually turn the group until it is in the neutral position, matching the reference mark placed on the shaft with the arrow
The Cappuccinatore does not dispense milk	The milk used is not cold enough (see warnings)	Move the temperature adjusting lever downwards
	There is no more milk in the container	Fill the container with milk

12   STORAGE - DISPOSAL

12.1   Location Change

Should the machine be placed in a different location, it is necessary to:

• disconnect the appliance from the supply network;

• carry out the general cleaning of the appliance as indicated in chapter "Cleaning and Maintenance";

• put the parts back into place and close the doors;

• Lift and position the appliance in the assigned location.

12.2   Inactivity and Storage

If the appliance needs to be stored or remains inactive for a long period, carry out the same operations as described in section "Location Change", therefore:

• wrap the appliance with a cloth to protect it from dust and humidity;

• make sure that the appliance is installed in a suitable place (temperature must be lower than 1°C) and be careful not to put cartons or appliances on it.

13   INSTRUCTIONS FOR END OF OPERATIONAL LIFE DISPOSAL

INFORMATION TO THE USER
in compliance with art. 13 of the Italian Legislative Decree dated 25 July 2005, no. 151 "Implementation of Directives 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, as well as waste disposal".

The crossed-out wheeled bin icon on the appliance or its packaging indicates that the product must be disposed of separately from other waste at the end of its operational life.

Separate collection of the appliance at the end of its operational life is organised and managed by the manufacturer. Therefore, for an appropriate disposal, the user must contact the manufacturer and observe its separate collection management adopted for this appliance at the end of its operational life.

Separating this product for subsequent recycling, treatment and environmental-friendly disposal will help prevent potential environmental and health risks, and allow the materials which make up the appliance to be re-used and/or recycled.

Specific administrative sanctions provided for by current regulations will be applied for illicit disposal of the product by the user.

13

13

IDEA RST AS INT.
HYDRAULIC CIRCUIT

Elettrovalvole 3 vie x caffè e acqua Ø 1,1

24V ac

24V ac

Gruppo caffè

Aggiunta acqua

Caldaia caffè

Elettrovalvola 2 vie per acqua Ø 2,3 1/8F.

24V ac

Valvola sicurezza 3 bar

Caldaia acqua

Valvola sicurezza 18 bar

Valvola sicurezza 8 bar

Elettrovalvole 2 vie per acqua Ø 2,3

24V DC Elettrovalvola 2 VIE

Elettrovalvola cappuc. Ø 2,5

Cappuccinatore

Entrata acqua rete
Entrata pressione da 1,5 a 8 bar

Pompe

Turbine

Elettrovalvola

Valvola di ritegno

Filtro

Regolatore di pressione

Uscita acqua Pressione 0,9 bar

IDEA RST AS 220/60
HYDRAULIC CIRCUIT

Elettrovalvole 3 vie x caffè e acqua Å 1,1

24V ac

24V ac

Gruppo caffè

Aggiunta acqua

Caldaia caffè

Elettrovalvola 2 vie per acqua Å 2,3 1/8F.

24V ac

Valvola sicurezza 3 bar

Caldaia acqua

Elettrovalvola Acqua Fredda

Valvola sicurezza 18 bar

Valvola sicurezza 8 bar

Elettrovalvole 2 vie per acqua Å 2,3

24V DC Elettrovalvola 2 VIE

Elettrovalvola cappuc. Å 2,5

Cappuccinatore

Entrata acqua rete Entrata pressione da 1,5 a 8 bar

Pompe

Turbine

Valvola di ritegno

Elettrovalvola

Filtro

Regolatore di pressione

Uscita acqua Pressione 0,9 bar

IDEA RST CAPP. DUO 220/60
HYDRAULIC CIRCUIT

Elettrovalvole 3 vie x caffe' e acqua Å 1,1

24V ac

24V ac

Gruppo caffe'

Aggiunta acqua

Caldaia caffe'

Elettrovalvola 2 vie per acqua Å 2,3 1/8F.

24V ac

3 bar

Valvola sicurezza

Caldaia acqua

Elettrovalvola Acqua Fredda

Valvola sicurezza 18 bar

Valvola sicurezza 8 bar

Rubinetto vapore

Elettrovalvola cappuc. Å 2,5

Cappuccinatore

Elettrovalvole 2 vie per acqua Å 2,3

Entrata acqua rete
Entrata pressione
da 1,5 a 8 bar

Pompe

Turbine

Valvola di ritegno

Elettrovalvola

Filtro

Regolatore di pressione

Uscita acqua Pressione 0,9 bar

I3

IDEA RST CAPP. DUO INT.
HYDRAULIC CIRCUIT

Elettrovalvole 3 vie x
caffè e acqua Ä 1,1

24V ac

24V ac

Gruppo caffè

Aggiunta acqua

Caldaia
caffè

Elettrovalola 2 vie
per acqua Ä 2,3 1/8F.

24V ac

Valvola sicurezza
3 bar

Caldaia
acqua

Valvola sicurezza
18 bar

Valvola sicurezza
8 bar

Rubinetto
vapore

Elettrovalvola
cappuc. Ä 2,5

Cappuccinatore

Elettrovalvole 2 vie
per acqua Ä 2,3

Pompe

Turbine

Entrata acqua rete
Entrata pressione
da 1,5 a 8 bar

Valvola di ritegno

Elettrovalvola

Filtro

Regolatore di
pressione

Uscita acqua
Pressione 0,9 bar

I3

IDEA RST COFFEE 220/60
HYDRAULIC CIRCUIT

Elettrovalvole 3 vie x caffe' e acqua À 1,1

24V ac.

24V ac.

Gruppo caffe'

Aggiunta acqua

Caldaia caffe'

Valvola sicurezza 18 bar

Elettrovalvola Acqua Fredda

Entrata acqua rete Entrata pressione da 1,5 à 8 bar

Valvola di ritegno

Elettrovalvola

Filtro

Regolatore di pressione

Pompe

Turbina

Uscita acqua Pressione 0,9 bar

I3

IDEA RST COFFEE INT.
HYDRAULIC CIRCUIT

Elettrovalvole 3 vie x
caffe' e acqua À 1,1

24V ac

24V ac

Gruppo caffe'

Aggiunta acqua

Caldaia
caffe'

Valvola sicurezza
18 bar

Pompe

Turbina

Entrata acqua rete
Entrata pressione
da 1,5 a 8 bar

Valvola di ritegno

Elettrovalvola

Filtro

Regolatore di
pressione

Uscita acqua
Pressione 0,9 bar

I3

IDEA RST LUXE 220/60
HYDRAULIC CIRCUIT

Elettrovalvole 3 vie x caffè e acqua Å 1,1

24V ac

24V ac

Gruppo caffè

Aggiunta acqua

Caldaia caffè

Elettrovalvola 2 vie per acqua Å 2,3 1/8F.

24V ac

3 bar

Valvola sicurezza

Caldaia acqua

Elettrovalvola Acqua Fredda

Valvola sicurezza 18 bar

Valvola sicurezza 8 bar

Rubinetto vapore

Elettrovalvole 2 vie per acqua Å 2,3

Pompe

Turbine

Entrata acqua rete
Entrata pressione da 1,5 a 8 bar

Elettrovalvola

Valvola di ritegno

Filtro

Regolatore di pressione

Uscita acqua Pressione 0,9 bar

I3

67

IDEA RST LUXE INT.
HYDRAULIC CIRCUIT

Elettrovalvole 3 vie x caffé e acqua A 1,1

24V ac

Gruppo caffé

Aggiunta acqua

Caldaia caffé

Elettrovalvola 2 vie per acqua A 2,3 1/8F.

24V ac

3 bar

Valvola sicurezza

Caldaia acqua

Valvola sicurezza 18 bar

Valvola sicurezza 8 bar

Rubinetto vapore

Elettrovalvole 2 vie per acqua A 2,3

Entrata acqua rete
Entrata pressione da 1,5 a 8 bar

Elettrovalvola

Pompe

Turbine

Valvola di ritegno

Filtro

Regolatore di pressione

Uscita acqua
Pressione 0,9 bar

IDEA RST AUTOSTEAM
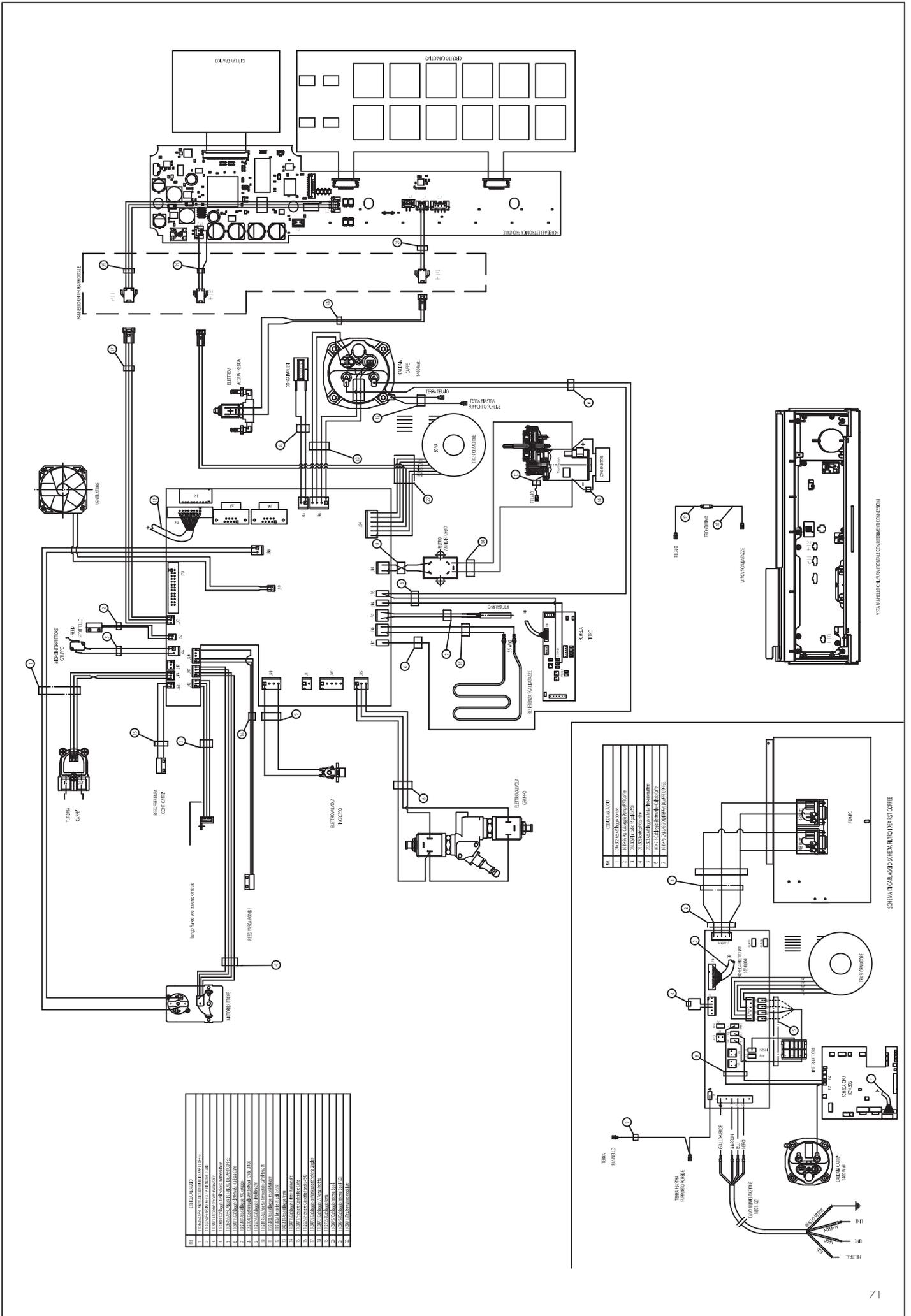# WIRING DIAGRAM

IDEA RST CAPPUCCINO
WIRING DIAGRAM

IDEA RST COFFEE
WIRING DIAGRAM

IDEA RST DUO
WIRING DIAGRAM

IDEA RST LUXE
WIRING DIAGRAM