



GAGGIA

MILANO



la Reale

INSTALLATION AND USE

First Edition
Rev.00

REV.	DESCRIPTION	DATE

SaGa Coffee S.p.A.
Loc.Casona 1066
40041 Gaggio Montano (BO) Italy
Tel +39 0534 7741
Fax +39 0534 774808
www.evocagroup.com

CONTENTS

GENERAL INFORMATION

1.1 CE DECLARATION OF CONFORMITY	1
1.2 SUBJECT AND PURPOSE OF THE MANUAL	1
1.3 USE AND STORAGE OF THE MANUAL	1
1.4 GRAPHICAL CONVENTIONS	2
1.5 DEFINITIONS	3
1.6 STAFF QUALIFICATION	3
1.6.1 Trained operator	3
1.6.2 Qualified installer	3
1.6.3 Qualified maintenance technician	3
1.7 CE MARKING	4
1.8 LIMITATIONS OF LIABILITY	4
1.9 WARRANTY	5
1.10 TECHNICAL SUPPORT	5
1.11 GENERAL SAFETY REQUIREMENTS	5





SAFETY

2.1 USE OF THE MACHINE	9
2.1.1 Intended use	9
2.1.2 Improper use	9
2.2 ENVIRONMENTAL CONDITIONS	10
2.3 NOISE	10
2.4 VIBRATIONS	10
2.5 ELECTROMAGNETIC COMPATIBILITY	11
2.6 PROTECTIVE DEVICES	11
2.7 PRESSURISED PARTS	11
2.8 ELECTRICAL SYSTEM AND ISOLATION FROM THE POWER SOURCE	12
2.9 FOOD SAFETY	12
2.10 RESIDUAL RISKS	12
2.11 SAFETY SYMBOLS	14
2.12 REFERENCE STANDARDS	14

DESCRIPTION

3.1 MACHINE FUNCTION	17
3.2 MAIN COMPONENTS	18
3.3 TECHNICAL CHARACTERISTICS	20


HANDLING AND INSTALLATION


4.1 HANDLING AND INSTALLATION	21
4.1.1. Packaging	21
4.1.2. Inspection upon receipt	21
4.1.3. Instructions for disposing of the packaging	21
4.1.4. Handling	21
4.2 INSTALLATION	22
4.2.1. Installation requirements 	22
4.2.2. Water connection 	23
4.2.3. Electrical connection 	24
4.2.4. Commissioning 	25

USE

5.1 DESCRIPTION OF THE CONTROLS	27
5.1.1. On/Off switch	27
5.1.2. Touch-screen display	27
5.1.3. Espresso dispensing unit buttons	29
5.1.4. Hot water dispensing buttons	29
5.1.5. Steam dispensing lever	30
5.2 DAILY ACTIVATION	30
5.2.1. Turning on the machine (machine off)	30
5.2.2. Turning on the machine (machine in stand-by mode)	31
5.2.3. Turning on the machine (machine in ECO mode)	31
5.2.4. Shutting off the machine	31
5.3 ESPRESSO DISPENSING	32
5.4 HOT WATER DISPENSING	33
5.5 STEAM DISPENSING	33

CLEANING AND MAINTENANCE

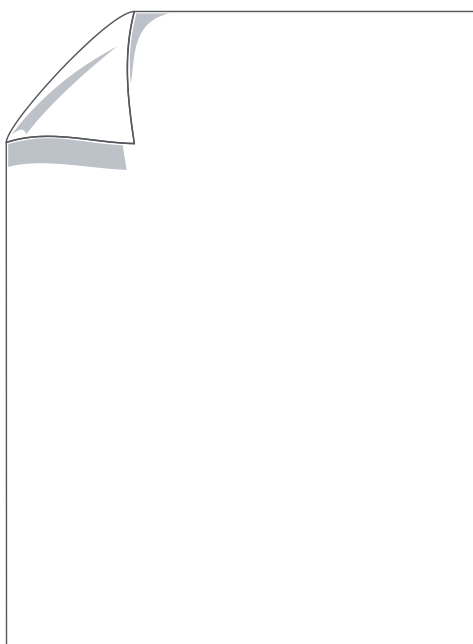
6.1 DAILY MAINTENANCE 	35
6.1.1. Washing with detergent	35
6.1.2. Cleaning the filter holder	36
6.1.3. Cleaning the perforated disk	36
6.1.4. Cleaning the steam nozzle	37
6.1.5. Cleaning the casing	38

6.2 WEEKLY MAINTENANCE 38
6.2.1. Cleaning the hot water dispenser's aerator filter 38

DISPOSAL

7.1 disposal of the MACHINE.....39

CONTENTS



1 GENERAL INFORMATION

1.1

CE DECLARATION OF CONFORMITY

A facsimile of the “CE Declaration of Conformity” is shown below.

The original document is an integral part of the documentation provided to the Customer along with the machine.

EC DECLARATION OF CONFORMITY

Product : Espresso coffee machine
Type : laReale

SaGa Coffee S.p.A. Loc. Casona 1066 – 40041 Gaggio Montano (BO) – Italy declares here with its own responsibility that the above mentioned product meets the requirements of the following Directives, Standards and Regulations:

LOW VOLTAGE DIRECTIVE 2014/35/EU (ex 2006/95/CE)

Conformity has been controlled with the aid of the following harmonized standards: EN 60335-1 / EN 60335-2-15 / EN 60335-1 (EN 62233)

ELECTROMAGNETIC COMPATIBILITY DIRECTIVE 2014/30/EU (ex 2004/108/CE)

Conformity has been controlled with the aid of the following harmonized standards:
EN 55014-1 / EN 55014-1 (EN 61000-3-2) / EN 55014-1 (EN 61000-3-3) EN 55014-2 (EN 61000-4-2) / EN 55014-2 (EN 61000-4-4) / EN 55014-2 (EN 61000-4-5) EN 55014-2 (EN 61000-4-11) / EN 55014-2 (EN 61000-4-6) / EN 55014-2 (EN 61000-4-3)

PRESSURE DEVICE DIRECTIVE (PED) 2014/68/EU

Coffee machines are in compliance with the directive 2014/68/EU - Form A1 - Category II - and are equipped with the following items which are included in the same directive:

Copper boiler	Mardek CE 0045
Safety valve	Mardek CE 0045

2011/65/EU (RoHS)

Prescriptions reported in the ROHS Directive, concerning limitations on the use of the listed hazardous substances, are met.

Valbrembo, 11-02-2019

Andrea Zocchi
C.E.O.

1.2

SUBJECT AND PURPOSE OF THE MANUAL

The subject of this Manual is the “La Reale” model professional espresso coffee machine by SaGa Coffee S.p.A..

This Manual provides all the instructions and information necessary to properly and safely carry out any operation relating to the machine's installation, use, maintenance, and decommissioning.

1.3

USE AND STORAGE OF THE MANUAL

This Manual is intended for the machine's operator and the personnel in charge of its installation and maintenance.

The Manual serves to indicate the machine's intended use and technical characteristics, as well as to provide indications for its proper use, cleaning, and adjustment; it also provides important indications regarding maintenance and any residual risks that may be present, as well as instructions for carrying out operations that require particular care and that must be performed exclusively by maintenance personnel.

This Manual is to be considered an integral part of the machine, and must be KEPT FOR FUTURE REFERENCE up until the time of the machine's final disposal.

The Manual must always be available for consultation, and must be stored in a safe, dry place. If lost or damaged, the Customer can request a new manual from the manufacturer or retailer by indicating the machine's model and serial number, as shown on its identification plate.

This Manual reflects the machine's status at the time of its provision: the manufacturer reserves the right to update its contents with no obligation to update previous editions as well.

1.4 GRAPHICAL CONVENTIONS

The texts and descriptions of **particular importance** for the personnel's safety and for the product's proper use, including any improper conduct to be avoided and the relative obligations and prohibitions, are accompanied by specific symbols.

The graphical representations of the symbols used in this document and their relative meanings are provided below.

DANGER



The text refers to situations of immediate danger for the operators and any exposed persons

Caution



The text refers to situations that could be potentially dangerous for the operators and any exposed persons.

Warning



The text refers to warnings concerning operations of particular importance for the machine's proper functionality.

PROHIBITION



Indicates the prohibition to perform certain actions and procedures; the failure to respect a prohibition could result in damage to the machine (even irreparable), serious harm to the environment, and/or dangerous situations for the staff and any exposed persons.

Note



Supplementary information and/or useful suggestions for the machine's proper use and functionality.



Interventions that can be performed by expert operators (Professional Baristas) assigned to the machine's use.



Interventions that must be performed exclusively by qualified and authorised personnel (installer, maintenance technician, etc.).

Whenever necessary, certain parts of the text in the Manual are highlighted in bold in order to draw attention to any particularly important aspects.

1.5 DEFINITIONS

The meanings of the definitions used in this Manual are provided below.

Hazard: a potential source of injury or damage to health.

Danger zone: any zone within and/or around machinery in which a person is subject to a risk to his health or safety.

Exposed person: any person wholly or partially in a danger zone.

Operator: the person or persons installing, operating, adjusting, maintaining, cleaning, repairing or moving machinery.

Risk: a combination of the probability and the degree of an injury or damage to health that can arise in a hazardous situation.

Guard: a part of the machinery used specifically to provide protection by means of a physical barrier.

Protective device: a device (other than a guard) which reduces the risk, either alone or in conjunction with a guard.

Intended use: the use of machinery in accordance with the information provided in the instructions for use.

Reasonably foreseeable misuse: the use of machinery in a way not intended in the instructions for use, but which may result from readily predictable human behaviour.

1.6 STAFF QUALIFICATION

The personnel in charge of the machine's installation, use, and maintenance, and for whom the information and instructions contained within this Manual are intended, are indicated below:

1.6.1 Trained operator

A professional operator trained for the machine's proper use and aware of the various residual risks present on the machine. This individual must receive instructions regarding the locations and functions of all the command and control devices, the proper product preparation and dispensing procedures, and the proper hygiene measures to be adopted in order to avoid the risk of food contamination during the handling and management of food products. The operator must always work under safe conditions.

1.6.2 Qualified installer

An installer trained to carry out mechanical and electrical installations, with comprehensive safety knowledge and a full awareness of the various residual risks present on the machine.

1.6.3 Qualified maintenance technician

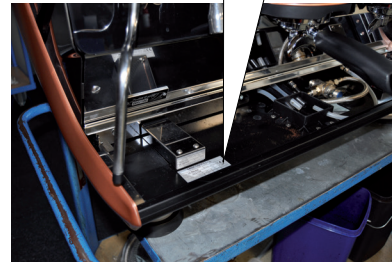
A maintenance technician trained to carry out mechanical and electrical maintenance interventions, with comprehensive safety knowledge and a full awareness of the various residual risks present on the machine. This individual must perform all the maintenance work, including those to be performed upon the machine's internal parts, which require the protective guards to be removed. If necessary, the maintenance technician can also access the internal parts with the machine powered on.

1.7 MARKING

The machine is equipped with a special data plate upon which the information relating to its marking is indicated in a permanent manner, including its model and serial number.

The data plate also indicates the characteristics of its electrical power supply and its water/steam circuit.

SaGa Coffee S.p.A.				
Loc. Casona 1066 - 40041 Gaggio Montano (BO)				
Model: La REALE		Type 2GR		Intertek
Serial Nr.: 9019GR92001186		Date 2019.10		
220Vac	1Ph	7200W	60Hz	
Boiler 11Lt	Rated Pressure 0,15MPa/1,5bar	Safety Valve 0,18MPa/1,80bar		
Exchangers 0,8x2Lt	Rated Pressure 1,2MPa/12,0bar	Safety Valve 1,3MPa/13,0bar		Intertek 5019887
Conforms to NSF 4 to NSF Std. 372 Conforms to UL Std. 197 Cert. to CSA Std. C22.2 No.109				



PROHIBITION



It is prohibited to remove the marking plate and/or to replace it with other data plates.

Warning



The Customer must promptly notify SaGa Coffee S.p.A if the marking plate is accidentally damaged or detached from the machine, or if the manufacturer's seal that secures the plate to the machine is accidentally removed.

1.8

LIMITATIONS OF LIABILITY

SaGa Coffee S.p.A. shall bear no responsibility for any direct or indirect personal injuries or property damage resulting from:

- the machine's improper use;
- the machine's use by unqualified personnel;
- inadequate machine maintenance;
- the use of non-original spare parts or parts not expressly authorised by the manufacturer;
- unforeseeable events;
- the failure to observe the safety requirements contained in this Manual.

The indications contained in this Manual must be scrupulously respected, and the SaGa Coffee S.p.A. Technical Support service must be contacted for any doubts that may arise.

1.9 WARRANTY

With regard to the duration and operability of the warranty covering the machine and its individual parts, please refer to the general terms and conditions of sale established during the contract phase. The performance of maintenance interventions by unqualified personnel not authorised by the manufacturer and/or the use of any non-original spare parts or parts not expressly authorised by the manufacturer shall result in the nullification of the warranty.

Warning



Maintenance operations may only be performed upon the machine's internal parts by qualified personnel authorised by SaGa Coffee S.p.A.

1.10 TECHNICAL SUPPORT

The SaGa Coffee S.p.A. Support Service is at the Customer's complete disposal for any maintenance and/or any other types of interventions to be performed upon the machine.

Qualified personnel and specific equipment are available for any maintenance, overhaul and/or repair operations to be performed upon all the machine's parts.

The determination of whether or not the requested intervention can be covered by the warranty lies exclusively with the SaGa Coffee S.p.A. Support Service's technicians.

The SaGa Coffee S.p.A. Support Service is always available to provide the Customer with clarifications and useful advice for improving the machine's performance and functionality.

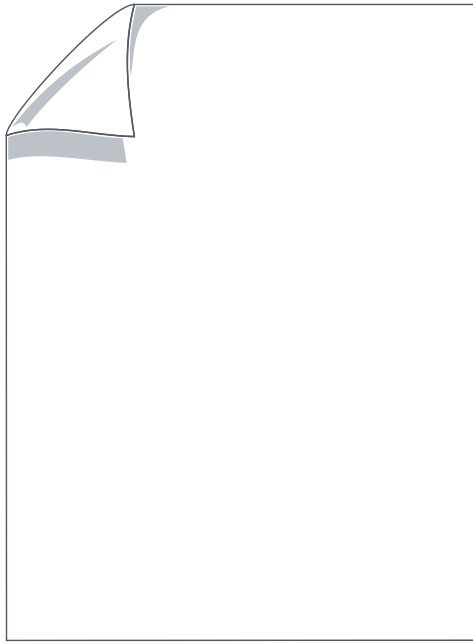
1.11 GENERAL SAFETY REQUIREMENTS

- The machine may only be used by properly trained personnel who have carefully read and fully understood the contents of this Manual and all the safety requirements contained herein.
- The machine may be used by children ages 8 and up and by people with reduced physical, sensory, or mental capabilities, or who do not have the necessary knowledge or experience, provided that they are supervised or are provided with appropriate instructions regarding the machine's safe use and have understood its inherent hazards. Children mustn't be permitted to play with the machine. The cleaning and maintenance operations intended to be performed by the user must not be performed by children without proper supervision.
- This machine is intended for professional use in commercial or other similar environments:
 - locales outfitted for serving food and beverages (bars, cafés, etc.);
 - locales outfitted for dining (restaurants, taverns, etc.);
 - environments like bed & breakfasts, farm holiday structures, private clubs, and other similar organisations.
- In performing their assigned duties (use, installation, maintenance, etc.), the personnel assigned to the machine must scrupulously respect all the safety requirements indicated in this Manual.

- While using the machine, the operator is responsible for any third parties in the work zone.
- The personnel assigned to the machine (installer, operator, maintenance technician, etc.) is required to notify the manufacture of any defects or deterioration encountered that could compromise the system's original safety conditions.
- Prior to installing and commissioning the machine, the installer is required to verify the environmental conditions in order to ensure the safety and hygiene of the operators, the users, and any exposed persons.
- The machine must only be installed in locations where its use and maintenance are reserved exclusively for qualified personnel.
- The machine's installation must only be performed by a qualified and authorised installer.
- The machine must only be used in adequately lit environments.
- For safety reasons, any worn or damaged parts must always be promptly replaced with original spare parts.
- The power cable must be regularly checked to ensure that it is in perfect condition. Any damage encountered on the cable must never be repaired using electrical tape or clamps under any circumstances; if the power cable is damaged, it must be replaced by the manufacturer or its technical support service.
- The internal parts must only be cleaned with the machine off and disconnected from the power outlet.
- Only use appropriate products to clean the machine and its various parts, and avoid any risks of food contamination.
- Only qualified and authorised maintenance personnel may remove the protective devices to perform interventions on the machine's internal parts.
- Do not expose the machine to the elements (sun, rain, etc.).
- Prolonged stoppages (downtime) at temperatures below 0°C (zero degrees centigrade) can result in serious damage to the pipes and boilers; prior to every prolonged stoppage, empty the water circuit completely and drain all the pressurised parts.
- The machine must be installed in the horizontal position. The support surface mustn't have a slope greater than 1°. In order to ensure normal operation, the machine must be installed in a location where the ambient temperature falls within the range of +5°C and +32°C, with a relative humidity no greater than 70%. Do not use jets of water or install in a location where jets of water are utilised.
- It is prohibited to remove the machine's safety devices.
- It is prohibited to operate the machine with parts of its casing removed.

- The components of the packaging must be disposed of at an appropriate disposal centre, and must never be left unattended or within reach of children, animals, or unauthorised persons under any circumstances.
- The manufacturer shall bear no responsibility for any injuries or property damage caused by machine interventions carried out by unqualified or unauthorised individuals.
- The operator assigned to the machine's use must respect the current hygiene standards in the country where the machine is installed, and must make sure that the periodic cleaning and maintenance operations are properly carried out.
- The operator assigned to the machine's use mustn't use the machine barefoot.
- It is recommended to use a platform made from an insulating and anti-static material (e.g.: wood) and a circuit breaker compliant with the local legal provisions in order to minimise the risk of electrical shock.
- Never touch the espresso spouts and hot water/steam nozzles with your hands or other parts of the body, as the liquid/steam is dispensed at a high temperatures and could cause serious burns.
- Never operate the machine without water.
- Any obstructions could result in sudden jets of hot liquids or steam, with potentially serious consequences. Keep the water is clean as possible using filters and water softeners.
- The cups must be thoroughly dried before being placed on the dedicated surface.
- The equipment is to be installed with adequate backflow protection to comply with applicable federal, state and local codes.

GENERAL INFORMATION



2 SAFETY

2.1 USE OF THE MACHINE

2.1.1 Intended use

The machine is designed for the professional preparation of espresso coffee using coffee blends, and for the collection and dispensing of water and/or steam.

The machine must be operated by one operator only.

The machine is only designed for indoor use.

The machine can process the following types of products:

- ground espresso coffee blends;
- liquid food products, such as milk and water.

2.1.2 Improper use

Any use of the machine or the product being processed that differs from that which is expressly indicated in sec. "2.1.1 – Intended use" is to be considered improper, as the consequent risks cannot be assessed.

It is prohibited to use the machine in the following manners:

- with electrical power and performance characteristics other than those indicated in this manual;
- with one or more parts of its casing removed;
- if not properly installed and connected to its power sources, in accordance with the indications contained in this manual;

- the use of the machine's surfaces as tread surfaces or support services for other objects;
- the use of the machine in explosive atmospheres;
- the use of the machine in outdoor environments.

The machine is not intended for use by people with reduced physical, sensory, or mental capabilities, or who do not have the necessary knowledge or experience, unless they are supervised or are provided with appropriate instructions regarding the machine's safe use by a person responsible for their safety.

It is strictly prohibited for the machine to be used by children under the current legal working age in the country where the machine is installed. SaGa Coffee S.p.A. shall bear no responsibility for the machine's improper use.

2.2

ENVIRONMENTAL CONDITIONS

The machine is intended for professional use in civilian environments with the following ambient conditions:

- temperature: from +5 to +30 °C;
- relative humidity max. 60% (non condensing).

The usage environment must be enclosed, covered, and protected from the weather.

The machine must only be used in environments that do not pose a risk of fire or explosion, as it has not been designed to be explosion-proof.

It is therefore prohibited to install or use it in areas where a risk of explosion is present.

The machine's place of installation must have sufficient natural lighting, and must be equipped with adequate artificial lighting and ventilation to ensure the health and safety of the operators and any exposed persons.

The room's lighting must be compliant with the current regulations in the machine's country of installation, must ensure good visibility of the product and every part of the machine itself, must not create any hazardous glare, and must allow for the characters/symbols shown on the screen to be clearly read and for the command and control devices to be easily identified.

The machine's operating area must have an illuminance level of at least 400 lux.

The user is responsible for evaluating the need for an adequate ventilation system for eliminating the presence of any steam and dust generated during the production process.

Warning



The zone defined as the "operator's area" must remain clean, dry, and free of any encumbrances.

2.3 NOISE

The machine's noise emission level changes with its various phases of use; the tests conducted have shown that the A-weighted sound pressure level emitted by the machine never exceeds 70 dB(A), and is therefore not hazardous to the health of the exposed persons.

2.4 VIBRATIONS

If installed properly and under conditions consistent with the proper usage conditions indicated in this Manual, the machine does not generate any vibrations hazardous to the health of the exposed persons during operation.

2.5 ELECTROMAGNETIC COMPATIBILITY

The machine is suitable for use in civilian electromagnetic environments, as it is compliant with the electromagnetic compatibility requirements for such environments (disturbance immunity, disturbance emission).

The machine includes components compliant with the 2014/30/EU EMC Directive, which are installed and used in accordance with their manufacturers' instructions.

2.6 PROTECTIVE DEVICES

The machine's internal structure is entirely protected by a metallic casing, which prevents the operator from making contact with its hazardous internal parts (components and materials).

The fixed removable guards that allow for access to the machine's internal parts can only be removed using tools.

Warning



Only qualified maintenance personnel may remove the removable fixed guards and access the machine's internal parts.

2.7 PRESSURISED PARTS

The pressurised parts that make up the machine's water/steam circuit and are subject to Directive 2014/68/EU (PED) are compliant with the same; the declarations of conformity for the utilised components are contained in the machine's technical construction file.

Each of the machine's boilers is protected against overpressure by a safety valve, which is calibrated directly by the manufacturer of the valve itself in order to ensure the exact intervention value.

Warning



The safety valves must be periodically checked to ensure that they comply with the current regulatory requirements in the machine's country of installation.

PROHIBITION



It is strictly prohibited to change the safety valves' factory calibration

2.8 ELECTRICAL SYSTEM AND ISOLATION FROM THE POWER SOURCE

The machine's electrical system is compliant with the Low Voltage Directive 2014/35/EU and the Electromagnetic Compatibility (EMC) Directive 2014/30/EU.

The machine's electrical power supply requires single or 3 phase voltage with neutral (sec. 3.3). The machine must be connected to the electrical network via a fixed connection or else via a dedicated plug equipped with a grounding connector.

In the case of a fixed connection to the electrical network, a manual switch must be installed for disconnecting the electrical power line.

Warning



The machine's electrical power line must be equipped with a safety switch compliant with the current regulations in the machine's country of installation.

Warning



The machine's grounding connector must be connected to the building's grounding system.

2.9 FOOD SAFETY

The machine has been designed and built so as to prevent any risks of food contamination.

The parts that come into contact or could potentially come into contact with food products are made from durable, high-quality, wear resistant, atoxic materials.

All the parts that come into contact or could potentially come into contact with food products can be easily accessed in order to perform cleaning and maintenance interventions.

An automatic cleaning cycle is available for the machine's internal parts that come into contact with food products, which must be performed every day when finished using the machine.

2.10 RESIDUAL RISKS

The residual risks were minimised as much as possible during the design phase.

Several residual risks could not be eliminated, however, and these have been indicated directly on the machine wherever possible using symbols.

The operator assigned to the machine's use is exposed to the potential risk of burns due to:

- contact with hot surfaces (espresso dispensing units, steam nozzle, water dispenser)
- contact with spraying hot water or steam.

Caution

The operator must be adequately trained for the machine's proper use, and must always use caution to avoid accidental contact with hot surfaces and/or spraying hot water or steam.

The machine's maintenance personnel are exposed to the following potential risks while performing maintenance interventions:

- risk of contact with live electrical components/parts

Caution

Prior to accessing the machine's internal parts, the maintenance technician must disconnect the machine's electrical power supply.

Caution

Any maintenance interventions that need to be performed upon internal parts with the machine powered on must only be performed by a qualified and authorised technician.

- risk of burns due to contact with hot internal/external surfaces or spraying hot water or steam

Caution

The maintenance technician is required to wear protective gloves when performing maintenance interventions upon internal parts if the machine has only recently been shut off.

- Risk of being struck by pressurised jets of water or steam when performing maintenance interventions upon the water/steam circuit's pressurised internal parts.

Caution

Prior to performing any maintenance interventions upon internal pressurised parts, the maintenance technician must discharge the pressure and make sure that no residual pressure remains.

Caution

Maintenance interventions may only be performed upon internal pressurised parts by qualified and authorised technicians.

2.11 SAFETY SYMBOLS

The parts of the machine that pose residual risks are marked with adhesive safety symbols to draw the attention of the machine's operator and maintenance personnel.



High temperature hazard; symbol applied near points where temperatures greater than 60°C are present.



Electrical hazard; symbol applied near points where a risk of electrical contact is present.

In addition to the safety symbols, warning labels with safety functions for the machine's operator and maintenance personnel may also be present on the machine.

Warning



The labels and symbols that perform safety functions mustn't be removed, comfort, or damaged. If a symbol/label shows signs of wear or is removed, a new identical one must be applied in the same position.

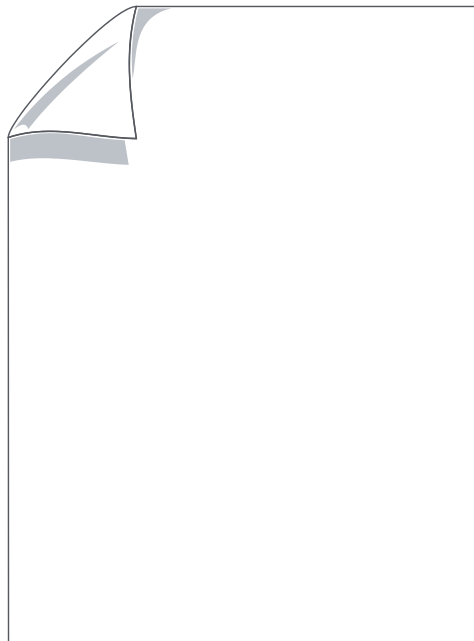
2.12 REFERENCE STANDARDS

The referenced standards used for the machine's design and construction are the following:

- The Machinery Directive 2006/42/EC
- The Low Voltage Directive 2014/35/EU
- The Electromagnetic Compatibility Directive (EMC) 2014/30/EU
- The Pressure Equipment Directive (PED) 2014/68/EU
- EN ISO 12100:2010: Safety of machinery
- ISO/TR 14121-2:2013: Safety of machinery – Risk assessment – Part 2: Practical guidance and examples of methods
- UNI EN ISO 14159:2008: Safety of machinery - Hygiene requirements for the design of machinery
- UNI EN 1672-2:2009: Food processing machinery - Basic concepts - Part 2: Hygiene requirements
- UNI EN 16889:2016: Food hygiene - Production and dispensing of hot beverages from hot beverage appliances – Hygiene requirements, migration test
- Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food
- Regulation (EC) No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food

- Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food
- IEC/EN 60335-1-1: Household and similar electrical appliances – Safety – Part 1: General requirements
- IEC/EN 60335-2-75: Household and similar electrical appliances – Safety – Part 2: Particular requirements for commercial dispensing appliances and vending machines
- EN 62233 (CEI 61-251): Measurement methods for electromagnetic fields of household appliances and similar apparatus with regard to human exposure
- Directive 2011/65/EC “RoHS” on the restriction of the use of certain hazardous substances in electrical and electronic equipment (EEE)
- Directive 2002/96/EC on waste electrical and electronic equipment (WEEE)
- Directive 2003/108/EC amending Directive 2002/96/EC on waste electrical and electronic equipment (WEEE)
- UL 197:2010 Commercial Electric Cooking Appliances
- CSA C22.2#109:2017 Commercial Cooking Appliances
- NSF 4:2016 Commercial Cooking Appliances
- NSF 372:2016 Drinking Water System Components - Lead Content

SAFETY



3 DESCRIPTION

3.1 MACHINE FUNCTION

The machine is intended for the preparation of espresso coffee and hot beverages through the dispensing of hot water or steam. It is also equipped with a cup warmer tray.

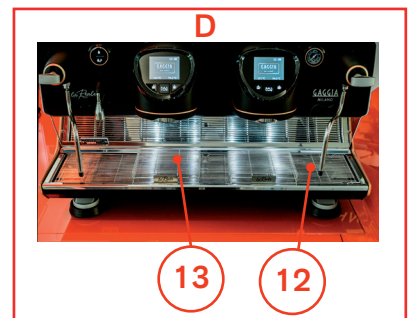
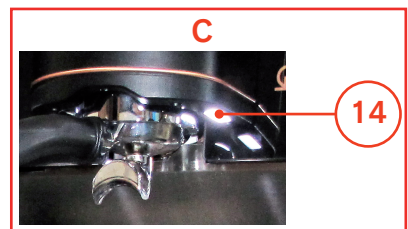
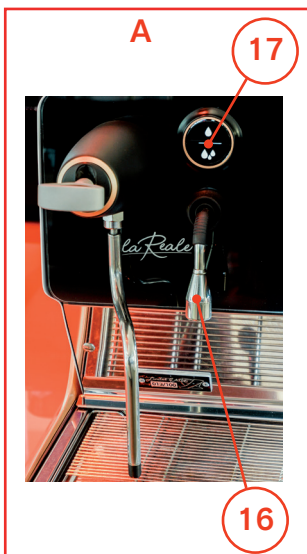
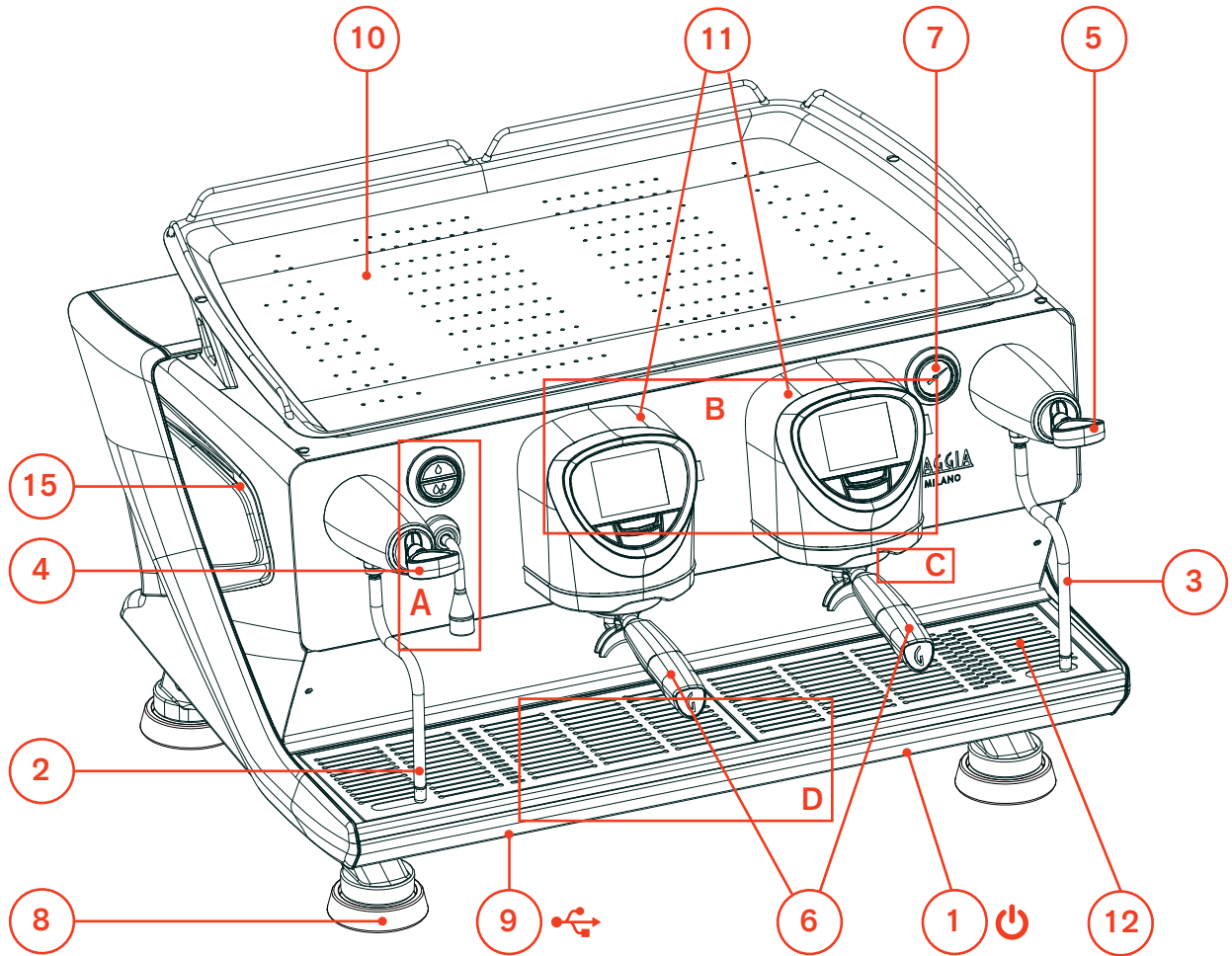
Note



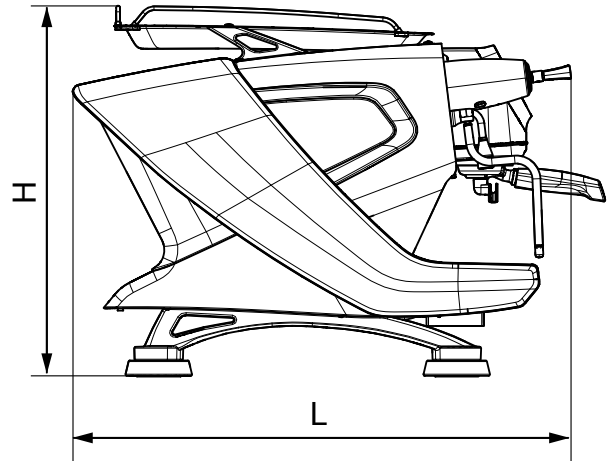
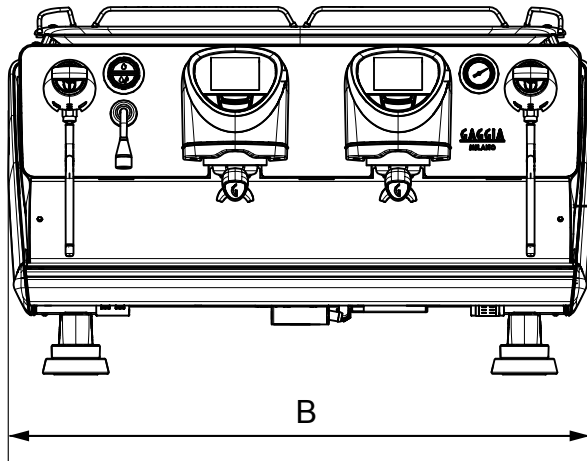
The description provided in the following sections refers to a machine with two espresso dispensing units. The content is also applicable to machines with three espresso dispensing units.

3.2 MAIN COMPONENTS

1. Main switch
2. Left steam nozzle
3. Right steam nozzle
4. Left steam dispensing lever
5. Right steam dispensing lever
6. Filter holder
7. Water pump pressure gauge
8. Adjustable support foot
9. USB ports
10. Cup warmer tray
11. Espresso dispensing units
12. Cup support tray
13. Mobile stand for short cups
14. Espresso dispenser zone LED
15. Casing LED
16. Hot water dispenser
17. Hot water dispensing buttons
18. Touch-screen display
19. Single/double short espresso dispensing button
20. Single/double long espresso dispensing button
21. Manual espresso dispensing start/stop button



3.3 TECHNICAL CHARACTERISTICS



		2 UNITS	3 UNITS
Dimensions (mm)	W	883	1130
	H	556	556
	L	700	
Weight (Kg)		98	120
Steam boiler capacity (L)		11	14
Espresso unit boiler capacity (L/ea)		0,8	
Power supply voltage		220 V ~ 60 Hz	
Total power consumed (W)		7200	8500
Max. steam boiler operating pressure		0,15 MPa	
Max. water intake pressure		0,5 MPa	
Max. espresso unit boiler operating pressure		1,2 MPa	

4

HANDLING AND INSTALLATION

4.1 HANDLING AND INSTALLATION

4.1.1. Packaging

- The machine comes in a sturdy wooden package with appropriate internal protective elements. The conventional symbols to be observed during the machine's handling and storage are shown on the packaging.
- The transport operations must be carried out in accordance with the indications shown on the packaging, moving the package with due caution and avoiding any type of impact.
- Never leave the package exposed to the elements (rain, sun, frost, etc.).

4.1.2. Inspection upon receipt

- Upon receiving the machine, check to make sure that the contents of the package correspond to that which is shown on the transport documentation (see the packaging labels).
- Check to make sure that the original packaging is not damaged and does not show any signs of moisture that might lead you to believe that it has been exposed to the weather.
- After having removed the packaging, check the integrity of the machine, its accessories, and its safety devices.
- The packaging elements (plastic bags, polystyrene foam, nails, etc.) are potentially hazardous and therefore must not be left in reach of children.

4.1.3. Instructions for disposing of the packaging

The packaging materials are environmentally friendly and recyclable. In order to protect the environment, however, they must be brought to appropriate recovery and disposal centres, in accordance with the current local regulations.

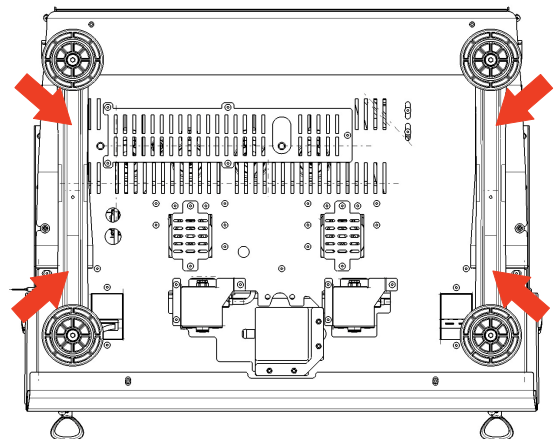
4.1.4. Handling

The personnel in charge of moving the machine must be familiar with the risks associated with handling loads.

Always use maximum caution when handling the machine, and use adequate lifting equipment wherever possible (such as a forklift). In the case of manual handling operations, make sure that:

- a sufficient number of people are involved to handle the machine's weight and gripping requirements;
- the necessary accident prevention devices are always utilised (shoes, gloves, etc.).

The gripping points are shown in the figure.



4.2 INSTALLATION

4.2.1. Installation requirements

Be sure to perform the following checks prior to installation:

- check that the machine's casing does not show any signs of impacts or deformations
- make sure there are no signs of tampering
- Check the integrity of the power cable; replace if damaged.
- The espresso machine must be placed on a flat, stable surface suitable for supporting its weight (sec. 3.3), and must have at least 30 cm of free space on all sides.

Note



The machine's uppermost surface should be at least 1.5 m off the ground.

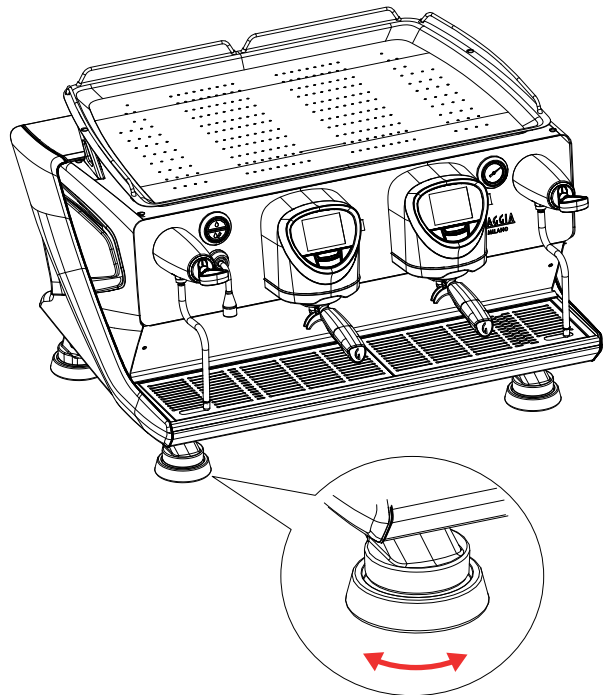
- The ambient temperature must be between 10° and 32°C (50°F and 90°F).
- Do not install the machine outdoors.

Level the machine using the adjustable support feet and an appropriate level.

Note



The machine's support feet can be adjusted by turning the outer ring nut.



4.2.2. Water connection

Warning



The water connections must be made in accordance with the current national and local regulations.

Warning



The machine must be supplied with water suitable for human consumption, with a hardness level greater than 8°F.

Note



It is recommended to install a water softener filter for the machine's water supply.

After having positioned the machine properly (sec.4.1.4), proceed with its water connection:

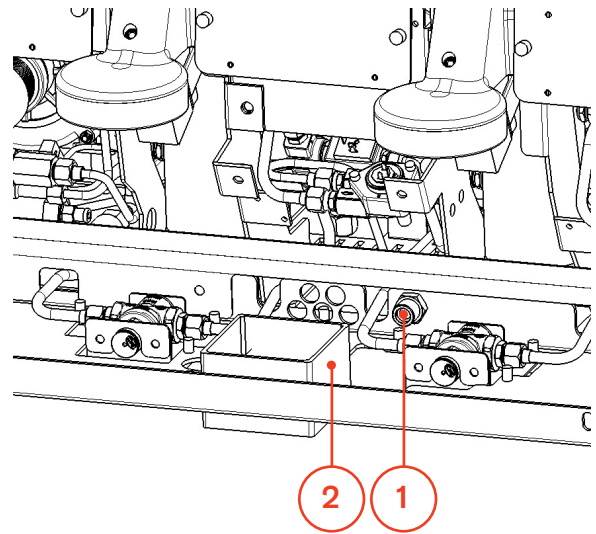
- Using the reinforced flexible hose supplied, connected the machine's water intake connector (1) to the water network

Warning



New hoses must be used: the existing ones cannot be re-utilised.

- Using the reinforced transparent hose supplied, connect the tray's drain outlet (2) to a drain equipped with a trap for inspection and cleaning.



4.2.3. Electrical connection

The machine's electrical power supply can be either single phase or three-phase. Refer to the technical manual for the connection specifications.

Caution



Prior to proceeding with the electrical connection, check to make sure that the power supply's voltage corresponds to the characteristics indicated on the CE data plate and the connection label on the power cable.

Warning



Check that the electrical power line is capable of sustaining the machine's load (sec. 3.3) and make sure that the power cable is intact and complies with the current national and European safety regulations.

Caution



The user is responsible for protecting the machine's power supply line with an appropriate safety switch (circuit breaker) compliant with the current regulations in the machine's country of use.

Caution



Connect the power cable to the electrical lines using a plug, or, in the case of fixed installation, a multipolar switch must be installed for the separation of the network, with a distance between contacts of at least 3 mm. For the voltage change, refer to the scheme shown on the main switch's box.

Caution



It is **MANDATORY** for the yellow/green wire to be connected to the local grounding system. This machine's electrical safety can only be guaranteed when it has been properly connected to a functioning grounding system, as required by the current electrical safety standards. This fundamental safety requirement must be verified, and a thorough inspection of the system must be conducted by professionally qualified personnel if any doubts should arise. The manufacturer shall bear no responsibility for any personal injuries or property damage that may result from the failure to ground the system.

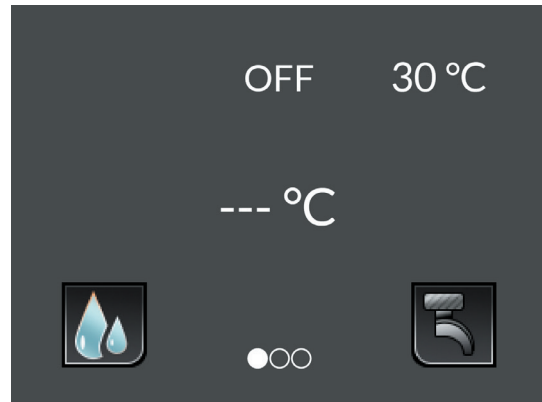
4.2.4. Commissioning

Once installation has been completed, check that the machine is in proper working order:

- open the water tap
- close the circuit breaker upstream of the machine
- set the machine's main switch to its (I) position (sec. 3.2) and verify that the machine's power indicator light turns on.





The machine turns on and the software version and logo appear on the display.

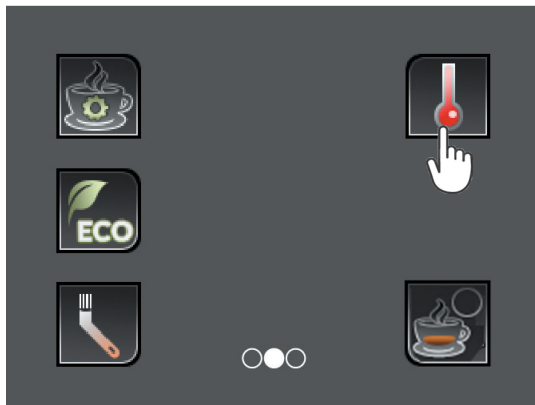


Menu 1 is displayed next.

The machine's software checks the water level in the steam boiler, and loads water until the level probe is reached. Once the level is reached, the water loading operation stops and the steam boiler's heating is engaged.

- press the continuous dispensing button () on each unit to eliminate any air present in the espresso circuit, and fill it completely with water. This will prevent dry heating by the espresso boiler.
- touch () the centre of the screen to access menu 2.

HANDLING AND INSTALLATION



Press the indicated button to access the espresso boilers' activation screen.



Use the +/- buttons to set the desired temperature and turn the activation selector to its ON position.
Wait for the machine to finish heating before using it.

Verify:

- the absence of any leaks from the connections or hoses
- the proper detection of the water level in the steam boiler
- that the temperature in the steam boiler corresponds to the set value.

5 USE

5.1

DESCRIPTION OF THE CONTROLS

The operator has various types of controls available for using and programming the machine:

- ON/OFF button
- Touch screen display, present on each espresso dispensing unit, for use and programming;
- Buttons for selecting the water dispensing mode for espresso or hot water;
- Steam dispensing control levers.

5.1.1. On/Off switch

This is located on the lower part of the machine

- Machine on; the switch turns on
- Machine off; the switch turns off

5.1.2. Touch-screen display

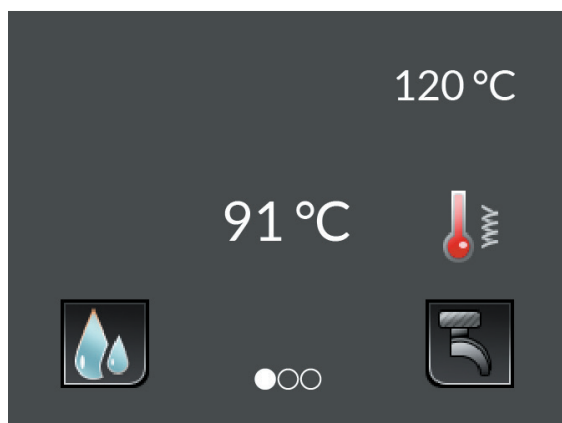
Each espresso dispensing unit has a Touch screen display; when turned on, the display shows the following:



- Logo
- hours and minutes
- software version

To access the user screens, touch (👆) the centre of the screen.

The user menu is divided into three main screens, which can be used to execute commands, perform programming, or navigate to other screens. To switch from one screen to another, touch (👆) the centre of the screen.



Indicates the activation of the espresso boiler's heating element



Button: activates the espresso unit's purging cycle

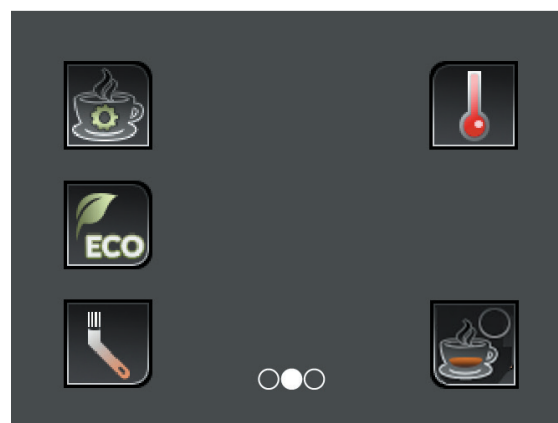


Button: this button is used to select either the 1 or 2 cup dispensing mode

The value at the centre of the screen indicates the espresso boiler's water output temperature. This value may be displayed in the following colours:

- Blue if the detected temperature is lower than the set value by 5°C.
- Red if the detected temperature is higher than the set value by 3°C.
- White if the temperature detected is between -4°C and + 2°C.

The value shown on the upper right-hand side of the screen corresponds to the temperature detected in the steam boiler



Button: opens the dose programming screen



Button: opens the unit's espresso boiler on/off and temperature programming screen



Button: activates the machine's ECO mode (*):

- the LED lights on the casing and the espresso units are off
- the steam boiler is maintained at a lower temperature
- the espresso boilers remain heated



Button: activates the unit wash cycle with detergent (sec.6.1.1)



Button: opens the dose counter screen

(*) ECO mode can be activated instead of shutting the machine off; before using the machine again, ECO mode will have to be deactivated by pressing the button again or by pressing any dispensing button.



Button: opens the screen for programming the time and day of the week (for automatic activation/shut off)




Button: opens the password-protected programming screen



Button: turns the LED lights on the unit and casing On/Off



Button: activates and adjusts the cup warmer tray (three temperature levels )



Button: deactivates the heating function on the steam boiler and the espresso units' boilers

5.1.3. Espresso dispensing unit buttons



Single/double short espresso dispensing

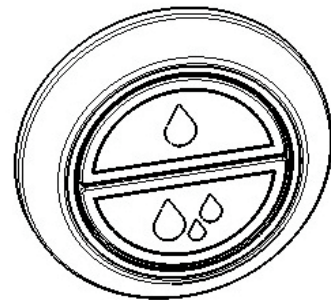


Single/double long espresso dispensing



Manual espresso dispensing ON/OFF

5.1.4. Hot water dispensing buttons



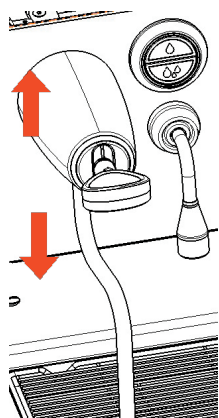
Dispenses the amount of hot water set for the relative button in the dose Programming menu



Dispenses the amount of hot water set for the relative button in the dose Programming menu

5.1.5. Steam dispensing lever

The two steam dispensing nozzles are controlled by the relative lever:



Temporary position: steam is dispensed as long as the lever remains pressed.



Fixed position: steam is dispensed until the lever is brought back to the central position.

5.2 DAILY ACTIVATION

5.2.1. Turning on the machine (machine off)

Note



When the machine is turned on using the main switch, it will return to the same OFF or STAND-BY state it was in prior to being shut off.

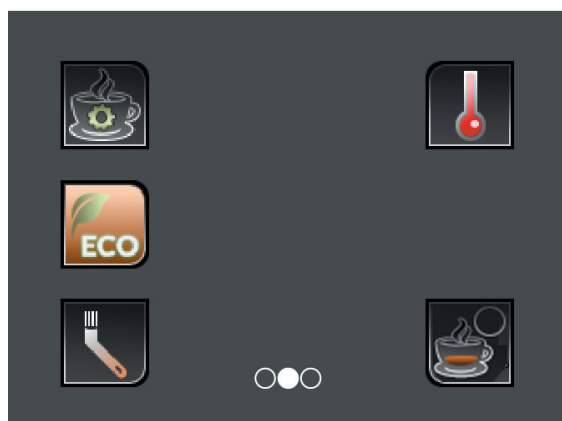
- Make sure that the machine is receiving water from the water network and that the power line's circuit breaker is engaged.
- Set the machine's main switch to its (I) position (sec. 3.2):
 - the switch turns on
 - the LED lights in the dispensing area turn on, as do the ambient LED lights on the sides and back
 - The Touch-screen displays are activated
 - Water is loaded into the steam boiler until the level probe's pre-set level is reached
 - The heating boilers' heating elements are activated
- Wait for the machine to reach its set operating temperature.

5.2.2. Turning on the machine (machine in stand-by mode)



With the machine in stand-by mode, all the user has to do is touch the touch-screen display or press any one of the dispensing buttons: the machine is immediately ready for use.

5.2.3. Turning on the machine (machine in ECO mode)



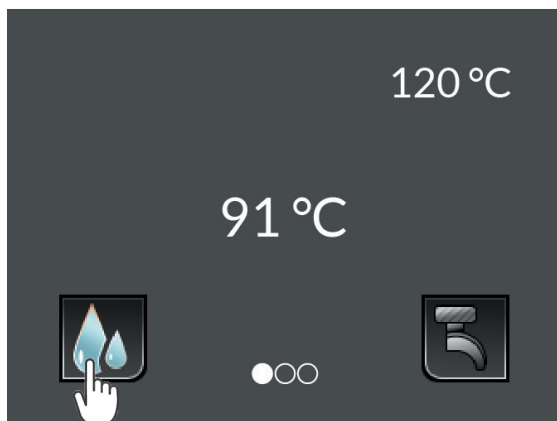
With the machine in ECO mode, all the user has to do to reactivate it is press the ECO button again, or press any one of the dispensing buttons: the machine is immediately ready for use.

5.2.4. Shutting off the machine

The machine can be powered off completely or set to stand-by mode.

- Complete shut off
set the machine's main switch to its (O) position (sec. 3.2): the switch turns off; the machine can only be turned on by turning the main switch back to its (I) position
- Stand-by
press the (🔌) button on the touch-screen display (sec. 5.1.2); all of the boilers' heating functions are deactivated, but the machine remains on, and its automatic activation/shut off and day off functions can be used.

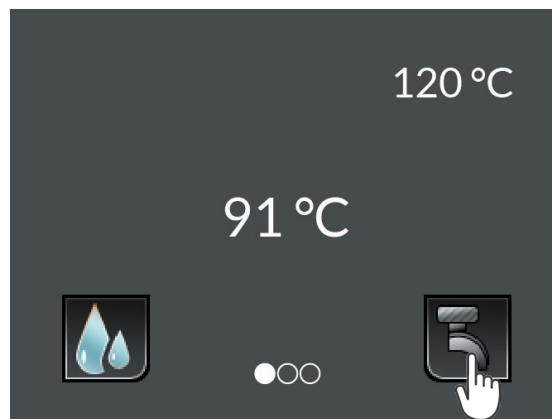
5.3 ESPRESSO DISPENSING



Before dispensing, press the purge button to wash the espresso dispensing unit's perforated disk.



Fill the filter holder with ground coffee, compress it, and insert it into the espresso dispensing unit.



Press the indicated button to select either the 1 or 2 cup dispensing mode.



Press the indicated button to dispense the pre-set amount for a short espresso



Press the indicated button to dispense the pre-set amount for a long espresso

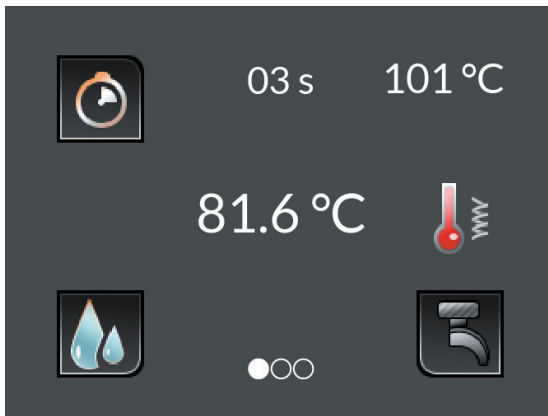


Press the indicated button to turn manual espresso dispensing On/Off

Note



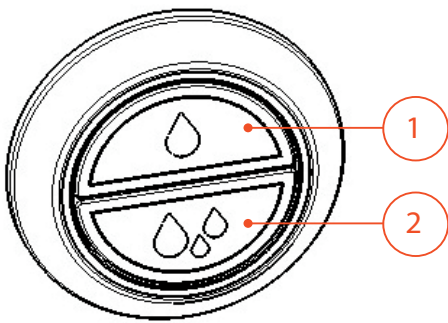
The dispensing operation in progress can be stopped by pressing the pressed button once again.



The elapsed time is displayed as long as the dispensing operation is in progress.

5.4 HOT WATER DISPENSING

The hot water is dispensed from the dedicated dispenser (sec.3.2).



After having positioned the appropriate container underneath the dispenser, press button 1 or 2 to dispense the desired amount of water.

Note



The dispensing operation in progress can be stopped by pressing the pressed button once again.

5.5 STEAM DISPENSING

The steam nozzles are used to heat up beverages (sec.3.2).



Push the steam lever upwards and hold it in that position for several seconds; the lever will return to its original position once released.

This operation allows for any condensation that may have formed between steam dispensing operations to be eliminated.



Immerse the steam nozzle in the receptacle containing the beverage to be heated and press down, or else press and hold the steam control lever in the upward position.

Wait until the beverage has reached the desired temperature or emulsion level, then return the steam control lever to its central position to stop the flow of steam.



After each use:

- using a clean sponge, wash the outside of the steam nozzle with hot water to eliminate any organic residues that may be present.
- clean the inside of the nozzle in the following manner: point the pipe towards the cup support tray and, using maximum caution, perform at least one steam dispensing operation.

6 CLEANING AND MAINTENANCE

6.1 DAILY MAINTENANCE

The daily maintenance operations must be performed at the end of each workday.

6.1.1. Washing with detergent



Replace the espresso filter with the blind filter and insert the detergent.

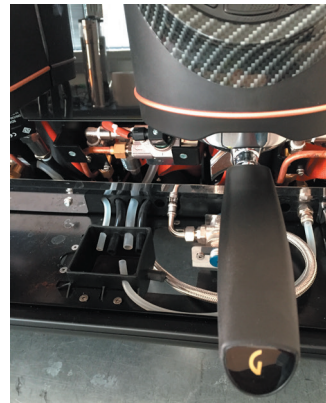


Insert the filter holder into the unit to be washed.



Press the indicated button to start the wash cycle.

The machine performs a series of purging operations, activating the espresso solenoid valve in sequence.



The wash water is discharged into the tray through the espresso unit's solenoid valve.

Note



While one unit is being watched, the other units can be used normally.

Note

Wash cycles can be performed simultaneously on different units.

Note

A wash cycle cannot be interrupted once it has been initiated.

6.1.2. Cleaning the filter holder**Note**

The procedure must be performed with all the filter holders.



Fill a container of a suitable size with hot water (50 to 80°C) and an appropriate amount of detergent, based on the product's indications.



Remove the filter from the filter holder, immerse the filter and filter holder in the solution for several minutes, and eliminate any residues; then rinse.

Insert the filter back into the filter holder.

6.1.3. Cleaning the perforated disk

Use an appropriate tool to leverage the perforated disk, taking care not to damage the unit's gasket.

Caution



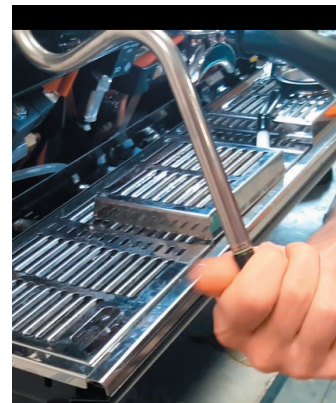
Burn hazard. Make sure that the perforated disk is not too hot before performing this operation.

Press the perforated disk and gasket back into the espresso unit.

6.1.4. Cleaning the steam and water nozzle



Separate the unit's gasket from the perforated disk, immerse them in the detergent solution for several minutes, and eliminate any residues; then rinse.



Unscrew the steam nozzle.



Pass a pipe cleaner through all the nozzle's holes to eliminate any residues.



Use the supplied brush to clean the perforated disk's position.

Screw the nozzle back onto the steam pipe.



Use the supplied bush to clean the hole where the hot water nozzle is located.

6.1.6. Cleaning the casing

- Clean the glass on the front using a soft cloth
- Clean the touch-screen displays with a soft cloth moistened with a non-alcohol-based detergent
- Use a damp sponge to clean the stainless steel cup support grille and cup stands
- Remove the cup support grille and use a sponge to clean inside the tray.

6.2

WEEKLY MAINTENANCE

6.2.1. Cleaning the hot water dispenser's aerator filter



Unscrew the aerator filter from the hot water dispenser.



Clean the filter.

Screw the aerator filter back onto the hot water dispenser.

7 DISPOSAL

7.1 DISPOSAL OF THE MACHINE

When decommissioning the machine, be sure to respect the indications provided below, in accordance with Italian Legislative Decree no. 49/2014, which implemented the second Directive 2012/9/EU on Waste Electrical and Electronic Equipment (WEEE).



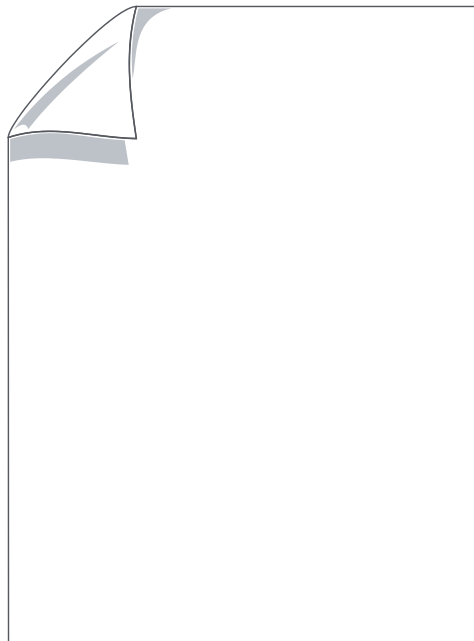
The crossed-out waste bin symbol on the machine or its packaging indicates that the product's various parts must be sorted and disposed of separately at the end of its service life.

Upon deciding to dispose of this machine, the user must contact the manufacturer and follow the procedure specified by the same for the separate disposal of the machine's various parts at the end of its service life.

The proper sorting of the machine's various parts for subsequent recycling, treatment and environmentally-friendly disposal helps to prevent harm to the environment and human health, and facilitates the reuse and/or recycling of the materials that make up the machine itself.

The unlawful disposal of the product by its owner could result in the application of the administrative penalties envisaged by the current legislation.

DISPOSAL





SaGa Coffee S.p.A.

Registered Offices: Località Casona 1066
40041 Gaggio Montano (BO) Italy
Website: www.evocagroup.com

info@gaggiaprofessional.com