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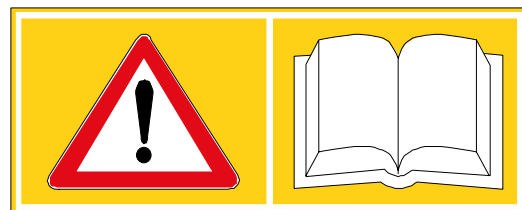
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**BRASILIA**  
*Macchine per caffè*

# BONILLA

## USER MANUAL



**CAREFULLY READ THE INSTRUCTIONS**

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**1. GENERAL DATA**

MANUFACTURER: **BRASILIA S.p.A.**  
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MODEL: **BONILLA**

VERSIONS: 1000 - 1144 - 1150

SERVICE AGENT'S STAMP:

**REVISIONS LIST:**

Rev. N.	Date	Notes
0	28/11/2007	DOCUMENT ISSUE



We, at BRASILIA, are committed to manufacturing safe operating and serviceable equipment. The many built-in safety features that are part of all BRASILIA equipment are aimed at protecting operators and trained service technicians alike.

**You must follow the following rules:**

- **DO NOT** operate machine without reading all information given in this manual. Failure to follow this instruction may result in equipment damage, poor machine performance, health hazards, or personal injury.
- **DO NOT** operate the machine without complying with all local the safety regulations in force in your country of installation as well as all the rules dictated by common sense, and ensure that routine maintenance is carried out regularly and correctly.
- **DO NOT** operate machine unless it is properly grounded. Failure to follow this instruction may result in electrocution.
- **DO NOT** attempt any repairs. Failure to do so may result in electrocution. Contact your authorized service agent for service.
- **DO NOT** replace or remove safety instructions and technical data for proper and safe installation and operation, as affixed to machine.
- **DO NOT** touch dispensing spouts with unclean hands or other parts of the body.
- **DO NOT** touch the spouts during brewing cycle. The liquids are hot and may cause burns.
- **DO NOT** touch the keys during brewing cycle.
- **DO NOT** try to remove any mechanical parts from machine. Contact your local authorized Service Agent/technician.
- **DO NOT** pull electric power cord to disconnect machine from the wall socket.
- **DO NOT** allow machine to be used by children or incapable persons.
- **DO NOT** expose machine to outdoor environment (sun, rain, snow, etc.).
- **DO NOT** operate machine unless all service panels and access door are restrained by screws.
- **DO NOT** insert spoons, forks or any other utensil into beans hopper or premix canisters
- **DO NOT** operate machine without water supply.
- **DO NOT** obstruct any air intake or exhaust openings: 4" (10 cm) minimum air space behind the machine and 2" (5 cm) space on either side.
- **DO** use only coffee beans, never use coffee powder.
- **DO** use only filtered and treated fresh water, or pure drinking water (Hardness approx. 7 french degrees).
- **DO** carry out recommended daily and weekly cleaning procedures.
- **DO** ensure maintenance procedures are done on schedule (see MAINTENANCE CHECK LIST).

• **CANISTERS:**

- **CHECK** that canisters are filled with cocoa premix, dairy whitener and tea premix.
- **USE only** dairy whitener, never use liquid milk.

• **CLEANING:**

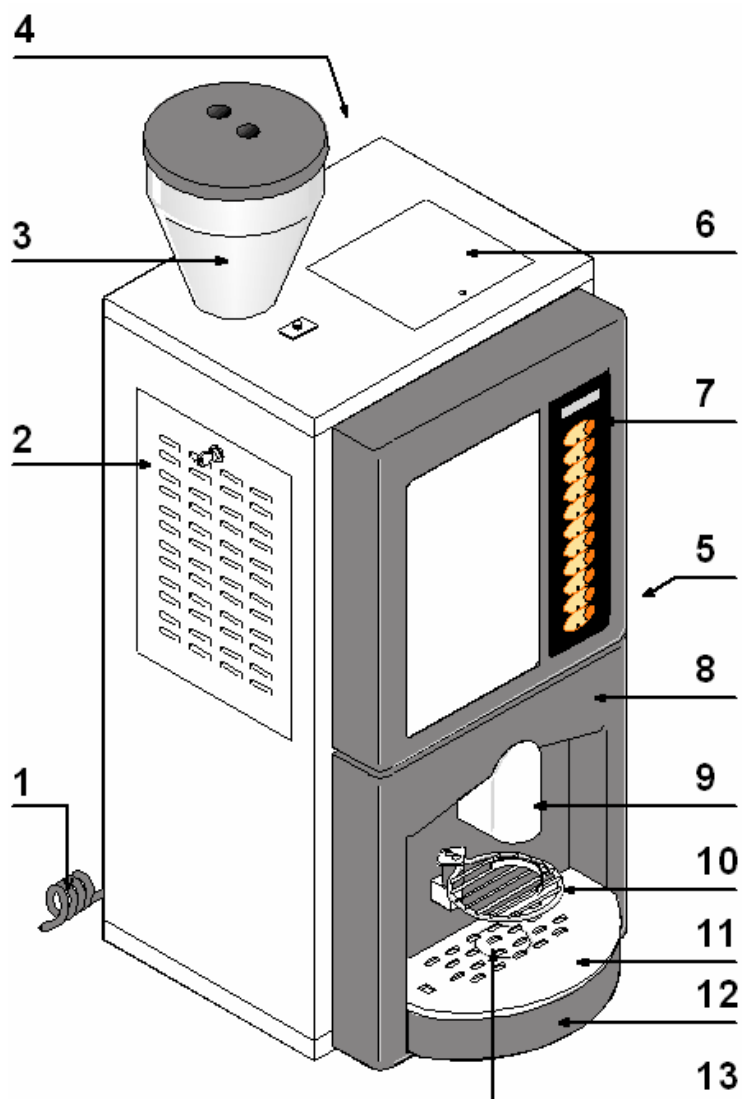
- **DO NOT** use water sprayers or pressurized water jets to clean machine.
- **DO NOT** use detergents containing perfumes, alcohol or ammonia either directly or indirectly (damp cloth) to clean machine.
- **USE** only disinfecting detergents suitable for crockery.
- Chemical-based detergents used for cleaning machine and/or the system should be used with care so as not to deteriorate any components or cause damage to environment when discarded.
- **CAUTION:** Improper maintenance and cleaning, use of unfiltered water, or damage to internal parts may cause possible blockages in water flow leading to unexpected jets of hot liquid or steam. This may cause serious injury. Use caution while washing and servicing machine! Clean and service the machine **ONLY** when boiler contents are cold.

**3. DEFINITION**

- Fully automatic coffee and premix based beverages dispensing machine, electronically controlled by microprocessor through printed circuit board.
- Coffee is brewed automatically. Premix powders automatically dispense as required and mix with hot water before delivery into the cup. Beverage size (volume) and temperature are electronically adjustable.
- Three canisters for premix powders – One coffee beans hopper.
- Professional grinder with flat grindstones (Ø 64 mm).
- Boiler controls deliver hot water to an optimal temperature, preventing thermal imbalances within system.
- Heat source provided by an electric heating element in boiler.
- Water pressure held stable by a vibration pump, with an internal safety by-pass system.

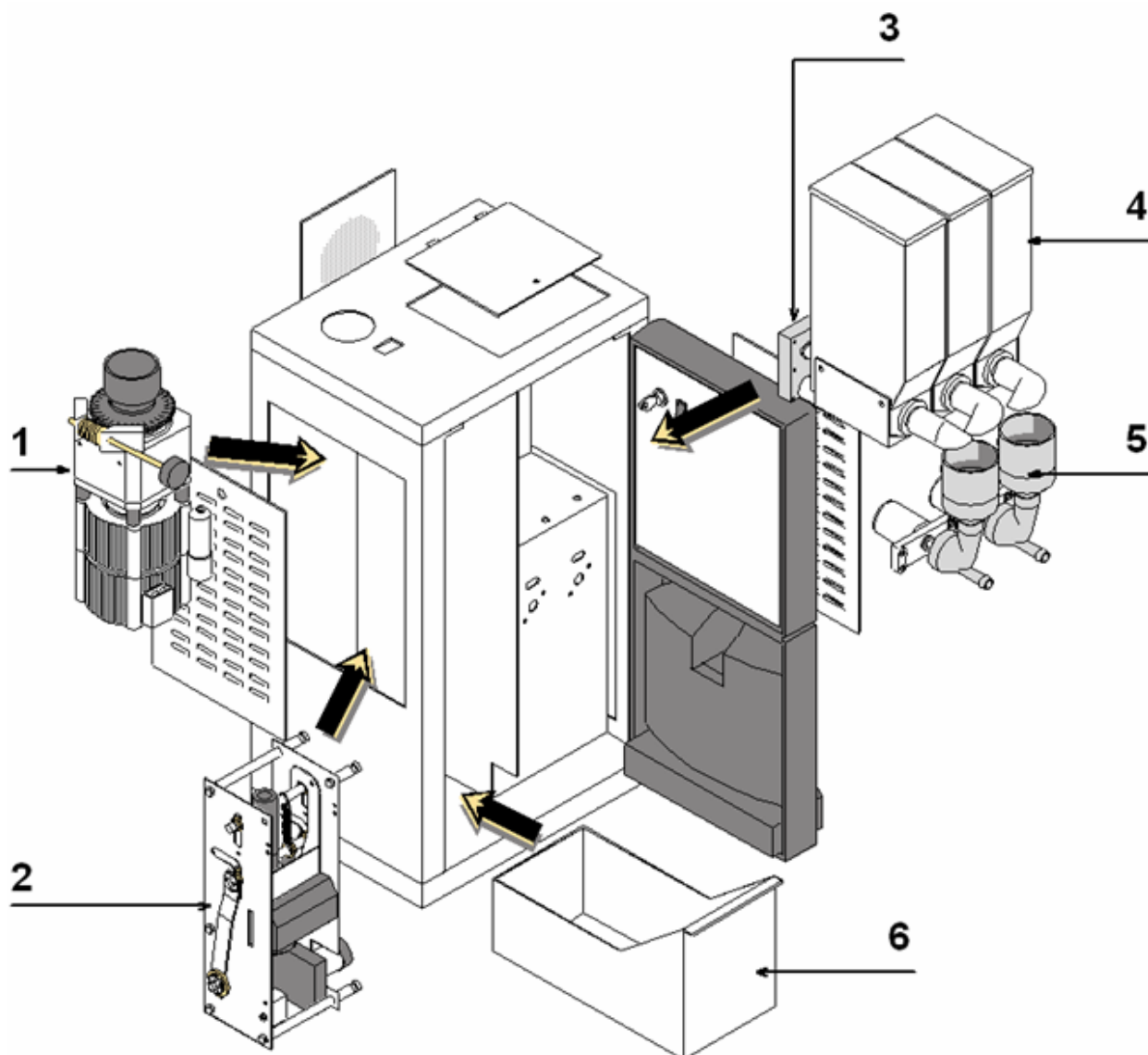
## 4. PARTS IDENTIFICATION

### 4.a. EXTERIOR PARTS



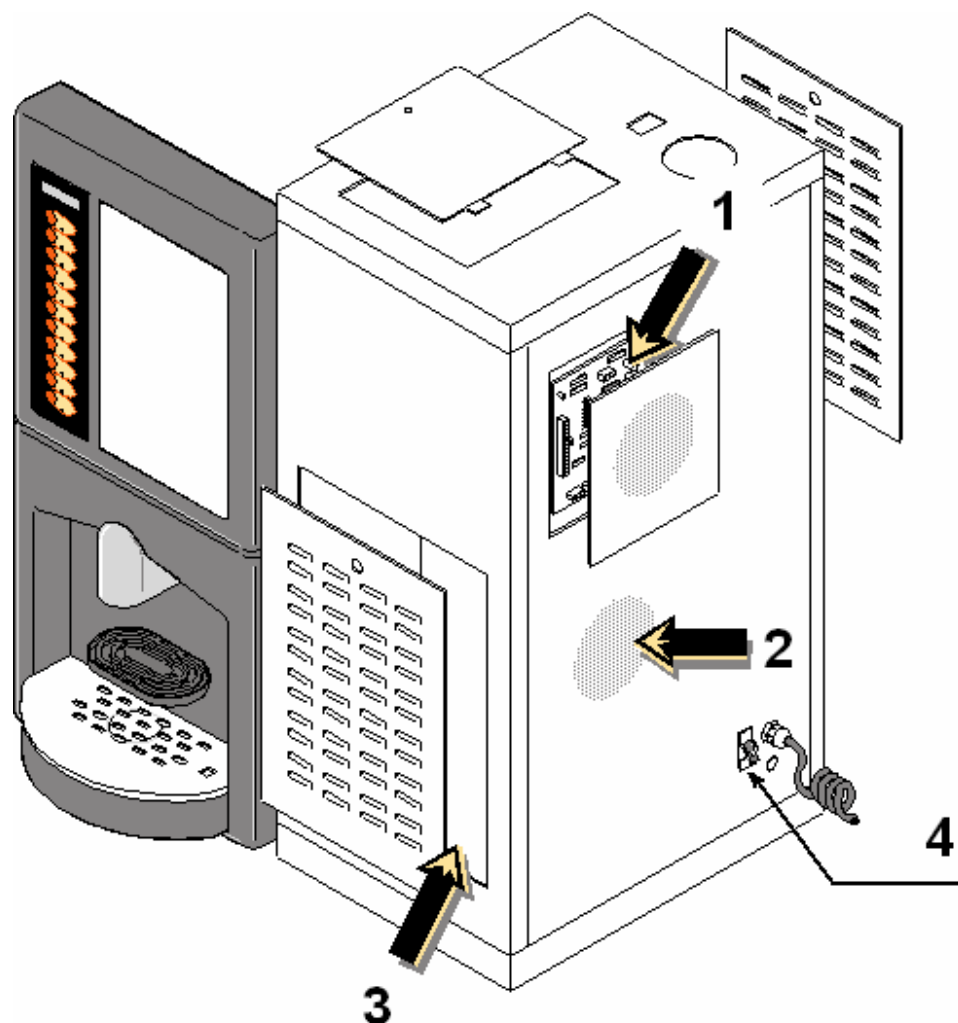
ITEMS	QTY.	FUNCTION
1 - POWER CORD	1	CONNECTS MACHINE TO MAIN GROUNDED POWER SUPPLY.
2 - LEFT PANEL	1	PROVIDES LEFT ACCESS TO INTERNAL PARTS, I.E. GRINDER, BREWER.
3 - COFFEE BEAN HOPPER	1	CONTAINS COFFEE BEANS: CAPACITY ~1KG.
4 - REAR ACCESS PANEL	1	PROVIDES ACCESS TO MOTHERBOARD.
5 - RIGHT PANEL	1	PROVIDES RIGHT ACCESS TO THE INTERNAL PARTS, I.E. BOILER(S) AND ELECTRONICS.
6 - TOP CANISTERS	1	PROVIDES ACCESS TO PREMIX CANISTERS.
7 - PANEL KEYPAD	1	BEVERAGES SELECTION AND MACHINE FUNCTION/TIMING PROGRAMMING.
8 - FRONT DOOR	1	PROVIDES FRONT ACCESS TO INTERNAL PARTS.
9 - SPOUT HOUSING	1	DISPENSING NOZZLE PROTECTION.
10 - CUP REST UNIT	1	GRID WITH ROTATIONAL MOVEMENT TO POSITION DIFFERENT MEASURES OF CUPS CORRECTLY.
11 - DRIP TRAY GRILL	1	TO EFFICIENCY DRAIN WATER INTO DRIP TRAY.
12 - DRIP TRAY	1	TO HOLD SPILLED LIQUIDS.
13 - ESPRESSO CUP REST	1	TO POSITION ESPRESSO CUP CORRECTLY.
FOR ITEM CODE SEE "SECT.C EXPLODED VIEW"		

**4.b. INTERIOR PARTS - Front view**



ITEMS	QTY.	FUNCTION
1 - COFFEE GRINDER	1	GRINDS COFFEE BEANS.
2 - MECHANICAL GROUP	1	BREWING PROCESS FOR COFFEE. <b>NOTE:</b> • Group dia.44: Machine Types 1144 • Group dia.50: Machine Types 1150
3 - GEAR MOTOR FOR AUGER	3	PREMIXES METERING.
4 - CANISTER	3	CONTAINS PREMIXES.
5 - MIXER ASSEMBLY	1	MIXES PREMIX POWDERS WITH HOT WATER
MIXER ASSEMBLY	1	MIXES PREMIX POWDERS WITH HOT WATER
6 - WASTE DRAWER	1	COFFEE WASTE RECEPTACLE
FOR ITEM CODE SEE "SECT.C EXPLODED VIEW"		

**4.c. INTERIOR PARTS - Rear view**



ITEMS	QTY.	FUNCTION
1 - MOTHERBOARD	1	ELECTRONICS CIRCUIT BOARD CONTROLS ALL OPERATING FUNCTIONS.
2 - HOLES FOR FAN	2	FAN: REMOVES STEAM-INDUCED HUMIDITY FROM INTERIOR OF MACHINE.
3 - BOILER(S) MODULE LOCATION	1	BOILER(S): PROVIDES HOT WATER FOR COFFEE AND/OR PREMIXES. <b>NOTE:</b> • 1 Boiler: Machine Types 1000 • 2 Boilers: Machine Types 1144 – 1150
4 - ON-OFF SWITCH	1	SWITCHES MACHINE ON AND OFF.
FOR ITEM CODE SEE “SECT.C EXPLODED VIEW”		

#### 4.d. KEYPAD DESCRIPTION

The keypad shown below is an indicative example.



#### DISPLAY

**ESPRESSO:** Push once for Espresso

**AMERICANO:** Push once for Americano

**CAPPUCCINO:** Push once for Cappuccino

**MOCCACCINO:** Push once for Coffee with Chocolate and Frothed milk

**LATTE:** Push once for Milk with Coffee

**HOT CHOCOLATE:** Push once for Hot Chocolate

**CHOCOCINO:** Push once for Coffee with Chocolate and Milk

**TEA:** Push once for Hot tea

**MILK TEA:** Push once for Hot tea with Milk

**CLEANING:** Push button for the automatic cleaning cycle

**STOP:** Push once to STOP beverage dispensing

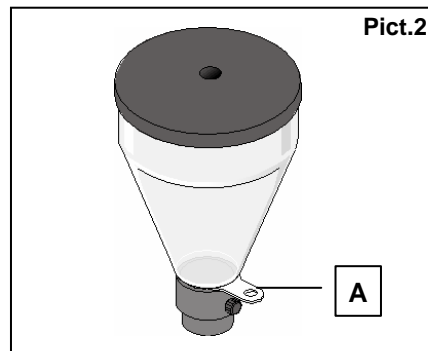
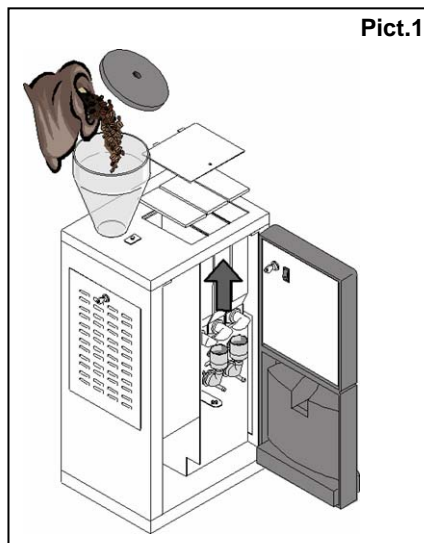


### **5.a. PRODUCTS REFILL**

Fill coffee hopper with coffee beans (See Pict.1), unscrew the fixing knob under the canisters covering (See arrow – Pict.1) and fill canisters with the right premix (A label indicating the right product to fill in is stuck on each canister).

**Notes:**

- Before filling coffee hopper with coffee beans make sure that the coffee hopper is closed by pushing the lower gate-bracket (Pict.2 – A).
- Once the coffee hopper has been filled make sure to open lower gate-bracket again.
- Use only coffee beans, never use coffee powder.
- **The level of beans in hopper should be maintained at the maximum, to leave minimum air gap.**



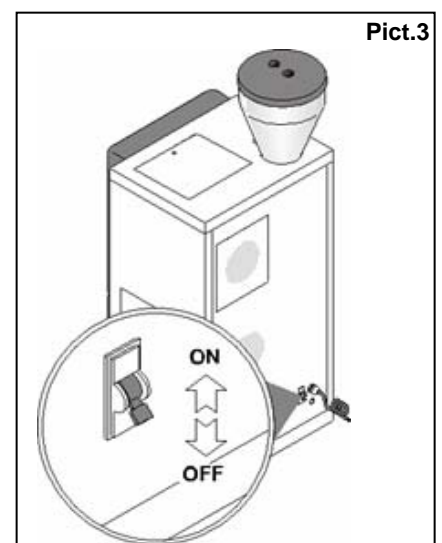
### **5.b. HOW TO SWITCH ON THE MACHINE**

Switch machine on by lifting ON/OFF switch lever, located in the lower backside of the machine, upwards (Pict.3).

- LCD display momentarily shows software and release version: **"MP0217DA r.XXX"**
- After a few seconds display shows: **"Warming Wait"**
- When machine reached the right temperature, display shows: **"Ready"**
- The machine is now ready to work.

**ADVICE:** One Automatic cleaning cycle, without sanitizing tablet, is recommended (See "6.A DAILY CLEANING PROCEDURES" p.17).

**CAUTION! HOT LIQUID!**



## 5.c. BEVERAGES DELIVERY DESCRIPTION



**CAUTION! HOT LIQUID!**

### **Product 1 - ESPRESSO:**

- a - Check that hopper contains coffee beans.
- b - Place cup under delivery spout.
- c - Push the button "**ESPRESSO**"
- d – LCD display shows: "**Delivery Wait**"
- When delivery is completed, display shows: "**Ready**"

### **Product 2 - AMERICANO:**

- a - Check that hopper contains coffee beans.
- b - Place cup under delivery spout.
- c - Push the button "**AMERICANO**"
- d – LCD display shows: "**Delivery Wait**"
- When delivery is completed, display shows: "**Ready**"

### **Product 3 - CAPPUCCINO:**

- a - Check that canister contains dairy whitener and that hopper contains coffee beans.
- b - Place cup under delivery spout.
- c - Push the button "**CAPPUCCINO**"
- d – LCD display shows: "**Delivery Wait**"
- When delivery is completed, display shows: "**Ready**"

### **Product 4 - MOCCACCINO:**

- a - Check that canister contains cocoa premix and hopper contains coffee beans.
- b - Place cup under delivery spout.
- c - Push the button "**MOCCACCINO**"
- d – LCD display shows: "**Delivery Wait**"
- When delivery is completed, display shows: "**Ready**"

### **Product 5 - LATTE:**

- a - Check that canister contains dairy whitener and that hopper contains coffee beans.
- b - Place cup under delivery spout.
- c - Push the button "**LATTE**"
- d – LCD display shows: "**Delivery Wait**"
- When delivery is completed, display shows: "**Ready**"

### **Product 6 – HOT CHOCOLATE:**

- a - Check that canister contains cocoa premix.
- b - Place cup under delivery spout.
- c - Push the button "**HOT CHOCOLATE**"
- d – LCD display shows: "**Delivery Wait**"
- When delivery is completed, display shows: "**Ready**"

### **Product 7 - CHOCOCINO:**

- a - Check that canisters contain cocoa premix and dairy whitener and hopper contains coffee beans.
- b - Place cup under delivery spout.
- c - Push the button "**CHOCOCINO**"
- d – LCD display shows: "**Delivery Wait**"
- When delivery is completed, display shows: "**Ready**"

## Product 8 – TEA:

- a - Check that canister contains tea premix.
- b - Place cup under delivery spout.
- c - Push the button "TEA"
- d – LCD display shows: "Delivery Wait"
- When delivery is completed, display shows: "Ready"

## Product 9 – MILK TEA:

- a - Check that canisters contains tea premix and dairy whitener.
- b - Place cup under delivery spout.
- c - Push the button "MILK TEA"
- d – LCD display shows: "Delivery Wait"
- When delivery is completed, display shows: "Ready"

## OPTIONS:

### Other products or blank buttons (Additional Products):

Choose from variants and proceed as for other beverages. Contact your authorized Service Agent to set Programming for proper ingredients dispensing and timing cycle.

### Buttons LARGE and EXTRA LARGE beverage size:

- a - To deliver a large or extra large beverage, first press "LARGE" or "EXTRA LARGE" (**LARGE UP TO: 250ml / 8oz - EXTRA LARGE UP TO: 300ml / 10oz**) before selecting the beverage key (1 / 8 above).
- b – LCD display shows: "Preselection L" or "Preselection XL"
- c - Push of chosen beverage key (ex."CAPPUCCINO")
- d – LCD display shows: "Delivery Wait"
- When delivery is completed display will show: "Ready"

Cleaning procedures are necessary for correct operation of machine and to guarantee HIGHEST quality of dispensed products.

### **6.a. DAILY CLEANING PROCEDURES**

Daily cleaning **must be done at the end of business hours.**

- **DO NOT** use water sprayers or pressurized water jets to clean machine.
- **DO NOT** use detergents containing perfumes, alcohol or ammonia either directly or indirectly (damp cloth) to clean machine.
- **USE** only descaling and disinfecting fluids suitable for crockery.
- Chemical-based detergents for cleaning cabinet or internal parts should be used with care so as not to deteriorate any component or cause damage to environment when discarded.

**Daily Cleaning includes:**

- 1 Automatic cleaning cycle, without sanitizing tablet.
- ONLY ONCE THE MACHINE IS COOLED DOWN:**
- 2 Clean dispenser spout and brewing group.
- 3 Clean coffee waste drawer.
- 4 Empty drip tray and wash it.

#### **➤ STEP 1 – AUTOMATIC CLEANING CYCLE, without sanitizing tablet:**



**CAUTION! HOT LIQUID!**

a - Press CLEANING button for more than 5 sec. until display shows: **"Delivery Wait"**

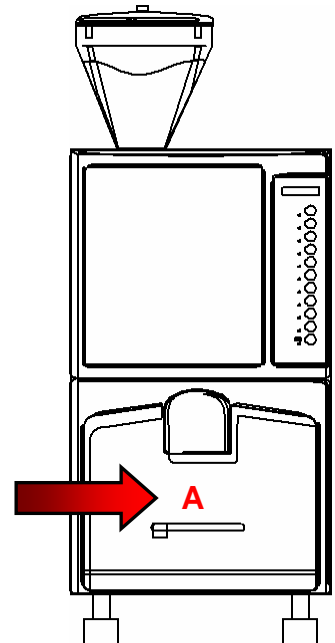
The machine will perform a complete cleaning cycle of the coffee brewing group and the premix dispensing area (approximate duration: 5 minutes).

b - Cleaning cycle is completed when LCD display shows: **"Ready"**

Once the automatic cleaning cycle is finished, switch the machine OFF and let it cool down.

**WARNING! PERFORM STEPS 2, 3 AND 4 ONLY WHEN MACHINE IS COLD!  
IF THIS INSTRUCTION IS NOT FOLLOWED, SEVERE BURNS MAY RESULT!**

**Note:** If the machine is NOT connected to the water mains drain, place a container (capacity 1Lt. approx.) under the spout (See point A) to avoid overflow from the drip tray.

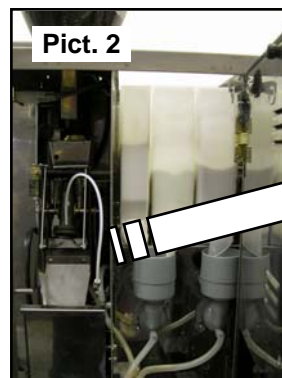
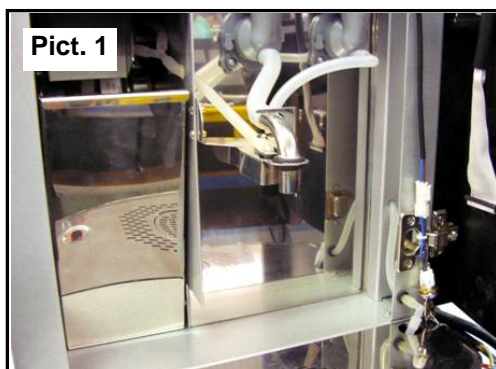


#### **➤ STEP 2 – COFFEE GROUP AND DISPENSING SPOUT:**

a - Open front door and clean dispensing spout with a damp non-abrasive cloth (Pict.1).

b - Remove the coffee powder with a brush (Pict.2).

c - Close the front door.



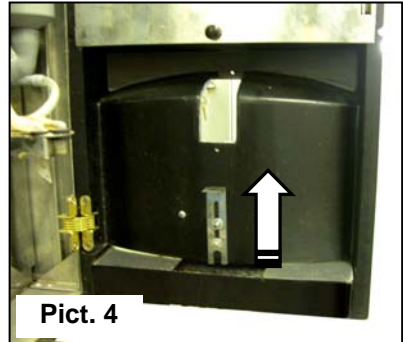
➤ **STEP 3 – COFFEE WASTE DRAWER:**

- a - Open front door.
- b - Remove the waste drawer (Pict.3).
- c - Clean with a mild, non-abrasive detergent; rinse and dry.
- d - Replace drawer in original location.



➤ **STEP 4 – DRIP TRAY:**

- a - Open front door and lift locking lever to remove drip tray (Pict.4).
- b - Remove drip tray and grill (Pict.5).
- c - Wash, rinse and dry.
- d - Replace the components in the original location.



## 6.b. WEEKLY CLEANING PROCEDURES

In addition to the Daily Cleaning, perform the weekly procedures once a week.  
Weekly cleaning **must be done at the end of business hours**.

- **DO NOT** use water sprayers or pressurized water jets to clean machine.
- **DO NOT** use detergents containing perfumes, alcohol or ammonia either directly or indirectly (damp cloth) to clean machine.
- **USE** only descaling and disinfecting fluids suitable for crockery.
- Chemical-based detergents for cleaning cabinet or internal parts should be used with care so as not to deteriorate any component or cause damage to environment when discarded.

**Weekly Cleaning includes:**

- 1 Automatic cleaning cycle, with sanitizing tablet.

**ONLY ONCE THE MACHINE IS COOLED DOWN:**

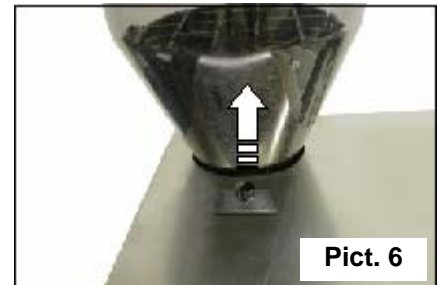
- 2 Wash canisters and mixing chambers.
- 3 Clean coffee beans hopper.
- 4 Clean the cabinet.

➤ **STEP 1 – AUTOMATIC CLEANING CYCLE, with sanitizing tablet:**



**CAUTION! HOT LIQUID!**

- a - Open tablet access cover (Pict.6),
- b - Insert one sanitizing tablet (Pict.7) and close cover.
- c - Press **CLEANING** button for more than 5 sec. until display shows: **"Delivery Wait"**



The machine will perform a complete cleaning cycle of the coffee brewing group and the premix dispensing area (approximate duration: 5 minutes).

- d - Cleaning is complete when LCD display shows: **"Ready"**





Once the automatic cleaning cycle is finished, switch the machine OFF and let it cool down.

**WARNING! PERFORM STEPS 2, 3 AND 4 ONLY WHEN MACHINE IS COLD! IF THIS INSTRUCTION IS NOT FOLLOWED, SEVERE BURNS MAY RESULT!**

**Note:** If the machine is NOT connected to the water mains drain, place a container (capacity 1Lt. approx.) under the spout (See point A) to avoid overflow from the drip tray.

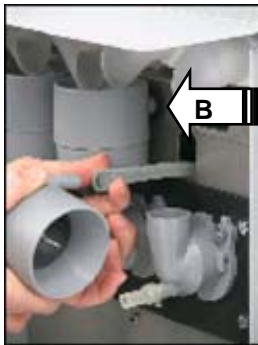
## ➡ STEP 2 – CANISTERS AND MIXING CHAMBERS:

- a - Loosen mixing chamber funnel (Pict.8). **CAUTION:** Do not lose or damage funnel gasket at rear of mixing chamber (Pict.9 – B).
- b - Detach mixing chamber funnel from pipe connection (Pict.9).
- c - Remove mixing chamber by twisting slightly (90°approx) clockwise (Pict.10).
- d - Remove premix canisters from machine and spare all parts (Pict.11).
- e - Wash all plastic parts with mild “degreasing” detergent. Hold sanitizing solution in premix canisters for approx. five minutes.
- f - Rinse and dry all parts completely to avoid moisture.
- g - Clean and grease mixer O-RING (Pict.9 – B).
- h - Reassemble the parts following the order indicated in Pict.12.

Pict. 8



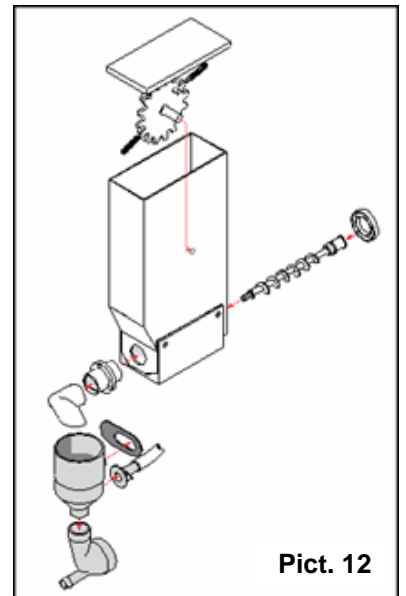
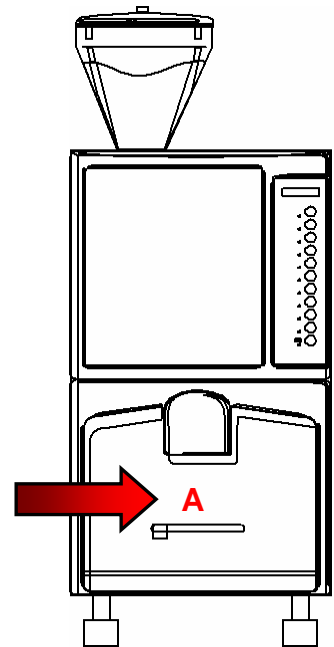
Pict. 9



Pict. 10



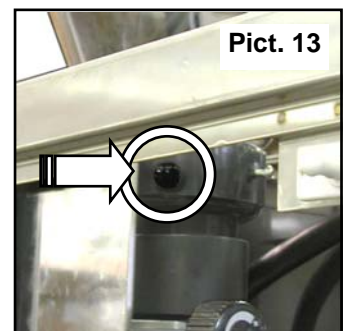
Pict. 11



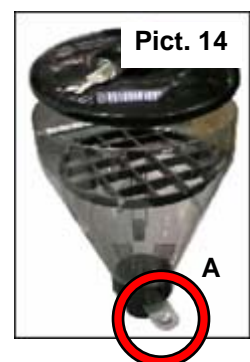
Pict. 12

## ➡ STEP 3 – COFFEE BEANS HOPPER:

- a - Open the left access panel.
- b - Unscrew locking knob of coffee beans hopper (Pict.13).
- c - Close coffee hopper by pushing lower gate-bracket (Pict.14-A).
- d - Remove coffee beans hopper; empty and wash it with mild “degreasing” detergent; rinse thoroughly. Hold sanitizing solution in beans hopper for approx. five minutes.
- e - Dry hopper and reposition it. Refill with coffee beans and make sure to open lower gate-bracket again.



Pict. 13



Pict. 14

➔ **STEP 4 - CABINET:**

- a - Use a damp non-abrasive cloth on all surfaces.
- b - Never use alcohol or ammonia-containing cleaners, abrasive cleaners or cleaning solvents which may damage the cabinet.



➔ **BRASILIA S.p.A. recommends to use specific products, as:**

- Kamareta cleaning tablets (Pict.15)
- Degreasing detergents (suitable for crockery)
- Lubricating alimentary grease (Paraliq GTE 703) (Pict.16).

These products can be sourced through your Authorized Service Agent.



### 6.c. SHORT MIXING CHAMBERS FLUSHING



**CAUTION! HOT LIQUID!**

- a – Briefly press CLEANING button (less than 3 sec.) until the display shows: **"Delivery Wait"**

The machine will perform a short cleaning cycle of the premix dispensing area (approximate duration: max. 25 secs.).

- b - Cleaning cycle is completed when LCD display shows: **"Ready"**

### 6.d. BASIC HYGIENE

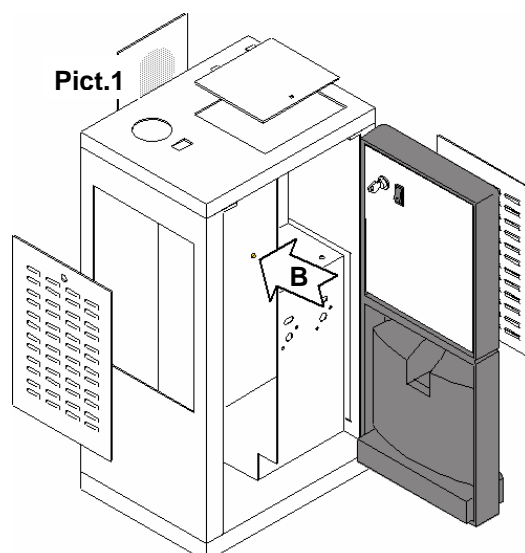
Coffee and its ingredients are sensitive products and therefore the following basic hygiene processes need to be considered.

The following are factors which can affect finished product quality served to the customer:

- Wash hands past elbows.
  - Wear rubber gloves if cuts or skin conditions exist.
  - Wash hands regularly throughout the day.
  - Clean all parts and components thoroughly.
  - Store sanitizer in a cool, dry place. Use in accordance to instructions.
  - Hold sanitizing solution in beans hopper and premix canisters for five minutes.
  - Clean the tube of lubricant; after each use, always recap the tube.
  - Do not neglect daily cleaning procedures: follow "CLEANING" instructions in the User Manual.
  - Once product is poured into beans hopper, or powder canisters, close cover properly to prevent airborne contaminants from entering the mix.
  - Rotate stock to use older date product first (FIFO). Observe product expiry date.
- Product must never be stacked outside or under direct sunlight. Check the indications on the confection.

## 7. TROUBLESHOOTING GUIDE

- The authorized Service Agent (installer or maintenance technician) must inform the manufacturer of POSSIBLE FAULTS or wear which may affect the machine system's original safety.
- The user should promptly notify the authorized Service Agent of any FAULT or DEFECT. Only the authorized Service Agent may install, repair or perform maintenance on this equipment. Failure to comply with this instruction may void the equipment warranty or lead to serious injury.
- If an alarm stops the machine, try to reset it by switching it OFF and ON again, to be sure that it is not simply due to a temporary system failure.
- **OPTIONAL:** On the brewing group covering plate (Pict.1 – B) there is a **CONTROLLER LED** that allows checking that the group heating element works correctly. This LED is normally off; if the led is on, contact authorized Service Agent.
- If POWER CORD is damaged, it must be replaced. Contact the authorized Service Agent to prevent all risks. Failure to follow this instruction may result in damage to machine or electrocution.



<u>TROUBLESHOOTING</u>	<u>CAUSES</u>	<u>SOLUTIONS</u>
The LCD display shows "CLEAN MIXER 1/2" or "CLEAN MIXER 3"	Corresponding premix delivery is not possible until cleaning cycle is completed.	Perform short cleaning cycle by pressing CLEANING button. See § 6.c.
The LCD display shows "COFFEE GROUP"	Motor can't reach correct position within 10 sec.	Reset the machine by switching it OFF and ON again. If the problem persists, contact your Service Agent.
The LCD display shows "COFFEE RESERVE" or "SOLUBLE RESERVE"	Appears only at the end of the brewing cycle: coffee hopper and/or canister nearly empty (i.e. reserve quantity of product in canister or coffee beans hopper is less than 12,5% of startup value)	This is a warning: premix or coffee beans will be lacking soon. Be prepared to refill coffee hopper or canister.
The LCD display shows "FILL BEAN HOPPER" or "FILL SOLUBLE CONT."	Appears only at the end of brewing cycle. Coffee hopper and/or canister(s) are empty.	<ul style="list-style-type: none"> <li>• Fill coffee hopper and/or canister</li> <li>• Alarm disappears by pressing/holding for at least 3 sec. a beverage key related to the missing product. For example:               <ul style="list-style-type: none"> <li>- To reset "FILL BEAN HOPPER" press (for at least 3 sec.) any coffee beverage key.</li> <li>To reset "FILL CHOCOLATE CONT." press (for at the least 3 sec.) Hot chocolate or Moccaccino key.</li> </ul> </li> </ul>
The LCD display shows "DECOUNTER ALARM"	Appears only at the end of brewing cycle, if beverages reverse counter D is enabled: the reverse counter reached zero.	Contact authorized Service Agent.
The LCD display shows "REGENERATION"	Water softener filters regeneration is required. This alarm appears only if enabled in program mode.	Reset temporarily the machine by pressing P1 and P2 buttons simultaneously. For the resins regeneration always follow the original softener instructions manual.
The LCD display shows "DRAWER OPEN"	Appears when waste drawer is not perfectly closed or microswitch is not engaged.	Open front door and push waste drawer in its correct location. <ul style="list-style-type: none"> <li>• LCD display shows: "Ready"</li> </ul>
The LCD display shows "EEPROM ERROR"	EEPROM alarm: incorrect EEPROM installed.	Contact authorized Service Agent.
The LCD display shows "EMPTY WASTE"	Appears when waste drawer is full (pre-programmed number of dispensed coffee beverages).	Open front door and remove waste drawer. <ul style="list-style-type: none"> <li>• LCD display shows: "Drawer Open"</li> <li>• Empty coffee drawer</li> <li>• Reposition waste drawer.</li> <li>• LCD display shows: "Ready"</li> </ul> (if waste drawer is repositioned without emptying in less than 3 seconds, the alarm will stay active)



<u>TROUBLESHOOTING</u>	<u>CAUSES</u>	<u>SOLUTIONS</u>																																	
The LCD display shows "FAILURE SENSOR"	Appears when NTC circuit is unwired or the NTC is broken.	Contact authorized Service Agent.																																	
The LCD display shows "FLOWMETER"	a) Flowmeter gives no pulse/signal for at least 4 cc water flow in 15 sec. b) Problems of pump. c) Solenoid valves do not open.	Reset machine with ON-OFF switch. If the alarm does not disappear, contact authorized service Agent.																																	
The LCD display shows "WATER FAILURE"	a) The water main tap is closed or inlet pipe is obstructed. b) Flowmeter gives no pulse/signal for minimum 4 cc water flow in 15 sec. c) Problems of pump. d) Solenoid valves do not open.	Contact authorized service Agent.																																	
The LCD display shows "NO SOFTENER"	Appears if option "Booster Pump" is enabled. a) Booster pump works not properly or is not installed. b) Electrical connections to booster pump are not correct.	Reset machine with ON-OFF switch. If the alarm does not disappear, contact your service Agent.																																	
The LCD display shows "VERIFY COFFEE"	Grinding control: brewing time of selected beverage is $\pm 25\%$ than default time for 5 consecutive dispenses.	Reset machine with ON-OFF switch. If the alarm does not disappear, contact authorized service Agent.																																	
The LCD display shows "WARMING WAIT"	a) Appears when machine is first switched on and is in warm-up phase. b) May appear after consecutive brewing of several hot teas or hot chocolates.	Message automatically disappears when machine reaches standard operating temperature (after a few minutes).																																	
Coffee delivery is too fast: No crema in the cup	Grind size is too coarse.	Contact authorized service Agent.																																	
Coffee delivery is too slow: No crema in the cup	Grind size is too fine.	Contact authorized service Agent.																																	
<p>Other alarms are displayed when related component fails or circuit is overloaded. Try to reset the machine by switching it OFF and ON again, to be sure that it is not simply due to a temporary system failure. If the problem persists, <b>CONTACT AUTHORIZED SERVICE AGENT.</b></p> <p>LCD display shows "OMNIFET XX", where XX indicates the following:</p> <table> <tr> <td>OMNIFET</td><td>1:</td><td>tick off pulse</td></tr> <tr> <td>OMNIFET</td><td>2:</td><td>hot tea solenoid</td></tr> <tr> <td>OMNIFET</td><td>3:</td><td>dairy whitener gear motor</td></tr> <tr> <td>OMNIFET</td><td>4:</td><td>coffee solenoid</td></tr> <tr> <td>OMNIFET</td><td>5:</td><td>milk / chocolate beverage solenoid</td></tr> <tr> <td>OMNIFET</td><td>6:</td><td>hot water solenoid</td></tr> <tr> <td>OMNIFET</td><td>7:</td><td>enabling token validator / enabling pump relay external softener</td></tr> <tr> <td>OMNIFET</td><td>13:</td><td>cocoa premix gear motor</td></tr> <tr> <td>OMNIFET</td><td>14:</td><td>tea premix gear motor</td></tr> <tr> <td>OMNIFET</td><td>15:</td><td>fan</td></tr> <tr> <td>OMNIFET PUMP:</td><td></td><td>pump</td></tr> </table>			OMNIFET	1:	tick off pulse	OMNIFET	2:	hot tea solenoid	OMNIFET	3:	dairy whitener gear motor	OMNIFET	4:	coffee solenoid	OMNIFET	5:	milk / chocolate beverage solenoid	OMNIFET	6:	hot water solenoid	OMNIFET	7:	enabling token validator / enabling pump relay external softener	OMNIFET	13:	cocoa premix gear motor	OMNIFET	14:	tea premix gear motor	OMNIFET	15:	fan	OMNIFET PUMP:		pump
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## 8. MAINTENANCE

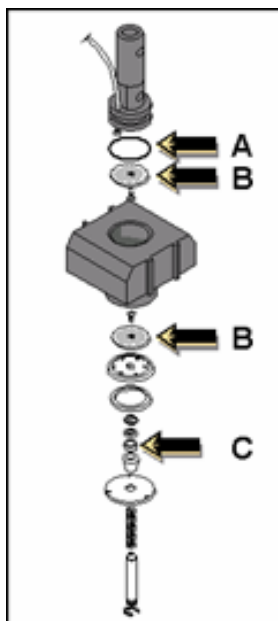
Technical service schedule	3 MONTHS	6 MONTHS	12 MONTHS	24 MONTHS
or after every XX approx. (numbers of deliveries)	10000	40000	80000	160000
Check or replace upper piston OR gasket (see Pict.1 - point A)		X	X	X
Replace upper and lower piston filters (see Pict.1 - point B)		X	X	X
Check dispensed coffee temperature	X	X	X	X
Check and replace lower flange "V" gasket (see Pict.1 - point C)			X	X
Manually clean and lubricate brewing group	X	X	X	X
Check grindstones or replace as necessary (see Pict.2 - point D)			X	X
Check correct function of gear-motors		X	X	X
Check group heating element		X	X	X
Replace brewing group's silicone pipes			X	X
Check doses and results in the cup	X	X	X	X
Check and clean suction fan			X	X
Check and clean premix canisters			X	X
Check mixing chamber funnel; replace gaskets		X	X	X
Remove scale sediments in boiler unit			X	X
Replacement solenoid valves			X	X
Clean water mains connection kit			X	X
Check water hardness	X	X	X	X

- The recommended maintenance program above is calculated for an average of 450 Kg. or more coffee per year, i.e. 60.000 coffee deliveries per year.  
Note: The above technical service frequency will not be realized if user fails to carry out recommended daily and weekly cleaning procedures as described in the User Manual supplied with machine.

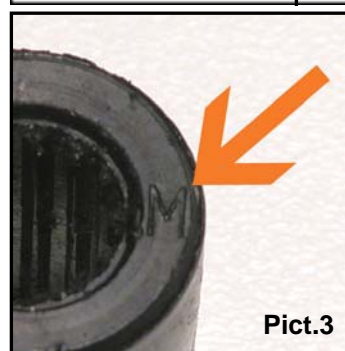
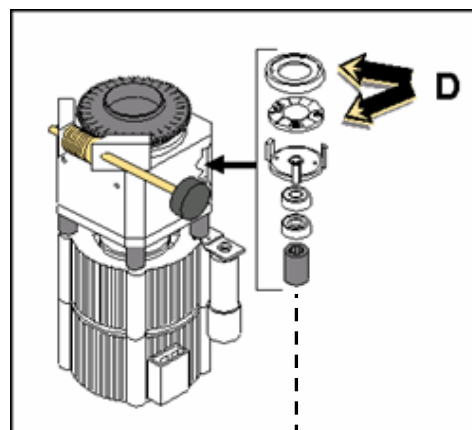
- Advice for coffee grinder:**

Check that the letter "M", marked on toothed connector (Pict.3), is turned towards the motor.

Pict.1



Pict.2



- The dismantling of the machine must be done **ONLY** by the authorized service agent/technician. For this purpose, pressure from hydraulic circuit must be completely relieved, power cord must be disconnected, and substances which are potentially harmful to the environment must be legally and properly disposed of.
- Place the machine in a suitable place, out of the reach of children or unsuitable people.
- **For dismantling the machine as refuse, take it to an authorized site for the electrical and electronic equipment recycling (\*). This instruction prevents possible damages to the environment and protects human health. For other information on recycling, contact the adherence Council offices, the domestic waste dismantling service or the dealer.**
- **Do not dispose of it in the environment.**

(\*)



Label affixed on the machine for identification of **DIRECTIVE (2002/96/EC) on Waste Electrical and Electronic Equipment (WEEE)**, destined to the European market.