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CADETTA

INSTRUCTIONS MANUAL

GENERAL INFORMATION

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Model ..... **CADETTA**

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Dear Madam, Dear Sir,

Congratulations on choosing a ***BRASILIA*** *coffee machine.*

Your new machine, which has innovative parts guaranteed by the know-how and experience of the Rossi group, has been built and tested using state-of-the-art research and technology methods in order to assure you quality and reliability in harmony with the environment and to enable you to operate with maximum efficiency and convenience.

In the following pages you will find instructions for installation, proper use and maintenance, as well as tips and warnings for practical and safe use of the machine.

Yours faithfully

BRASILIA S.p.A.

1. GENERAL INSTRUCTIONS

BRASILIA S.p.A. has taken every possible measure to ensure that the equipment operates safely and efficiently. BRASILIA equipment comes with built-in safety devices to protect both users and authorised technicians.

- Read this manual carefully before installing the machine, starting it up and using it. Not doing so could cause damage to the equipment, poor performance by the machine and health risks or personal injury.
- This manual should be treated as a part of the machine itself and should always be available to the user and/or maintenance technician. If it gets lost, or you need further information, please get in touch with your local retailer or with the manufacturer. The manual reflects the state of the art at this time and any updates will not imply that it was inadequate. The manufacturer reserves the right to change the manual with no obligation to update earlier editions, except in unusual circumstances. The Figures in this manual are purely explanatory and might not look the same as all the models referred to in the instructions.

You must not:
- operate the machine without complying with the safety regulations in force in the country where it is installed;
- operate the machine without an earth connection. Not complying with this instruction could lead to electric shocks;
- replace or remove the safety stickers and the specifications plate affixed directly to the machine and its packaging with a view to proper and safe installation and use;
- touch groups or nozzles while the machine is working. When handling the wands only touch them by the grips. The beverages dispensed and some parts of the machine are hot and could cause burns or scalds;
- remove or tamper with any part of the machine; do NOT make arbitrary changes. Get in touch with the authorised technician and specialist for your area;
- pull the line cord to unplug the electricity supply;
- allow children or unskilled staff to use the machine;
- expose the machine to the elements (sun, rain etc.);
- leave the machine in places where the ambient temperature is 0°C or lower because the water in the boiler might freeze and cause damage;
- install the machine in places where jets of water that could reach the machine are used;
- operate the machine if any door or panel is not properly closed;
- stick spoons, forks or other utensils into the internal parts of the machine;
- operate the machine without water;
- to pour hot or boiling water into the machine;
- obstruct the air vents: you must leave a space of at least 10 cm between the machine and any walls and at least 5 cm free on both sides, to allow proper ventilation.

For the machine to work properly you should use:
- only ground coffee.
- only cold tap water suitably softened (~7 French degrees).
- only original Brasilia S.p.A. spare parts

If these instructions are not followed, the guarantee does not apply and the manufacturer or the maintenance technician declines all responsibility.

BRASILIA S.p.A. and the maintenance technician decline all responsibility in the following cases:
- if the machine is used in a manner other than as described in this manual;
- if the safety and maintenance instructions are not followed;
- if original BRASILIA spare parts are not used;

- if the INSTALLER, or the MAINTENANCE TECHNICIAN, is not authorised and specialised;
- **The INSTALLER or MAINTENANCE TECHNICIAN** should inform the manufacturer about ANY MALFUNCTIONS or improper uses that could adversely affect the original safety of the system.

- **CHECK ON** the condition of the parts and, if they are faulty, stop the installation and ask for them to be replaced.

- **If the machine is going to be left unused for a long time the electric power and water supply should be disconnected.**

1.1 - EXPLANATION OF SYMBOLS

Information given in this manual about hazard operations is marked with the following symbols, indicating:

 Danger due to electricity

 General danger or miscellaneous information

 Heat danger (burns or scalds)

 Danger because of damage to the machine.

1.2 - USE FORESEEN

The machine for making coffee with powder is designed and made solely for dispensing espresso coffee and for preparing hot drinks (tea, cappuccino etc.) by using hot water or by emitting steam.
These are the only purposes for which the machine should be used and use for any other purpose is considered improper and therefore dangerous.

1.3 - IMPROPER USE

The coffee machine is made and designed for food use only and the following are therefore forbidden:
- use of the machine by unqualified workers;
- adding liquids other than water;
- heating up drinks or other non-food substances;
- putting powders other than coffee into the filter holders;
- placing anything except cups on the cup warmer;
- placing containers with liquids on the cup warmer;
- obstructing the air grilles with cloths or other materials;
- covering the cup warmer with cloths;
- touching the dispensing areas with your hands;
- using the machine if it is very wet.

N.B.

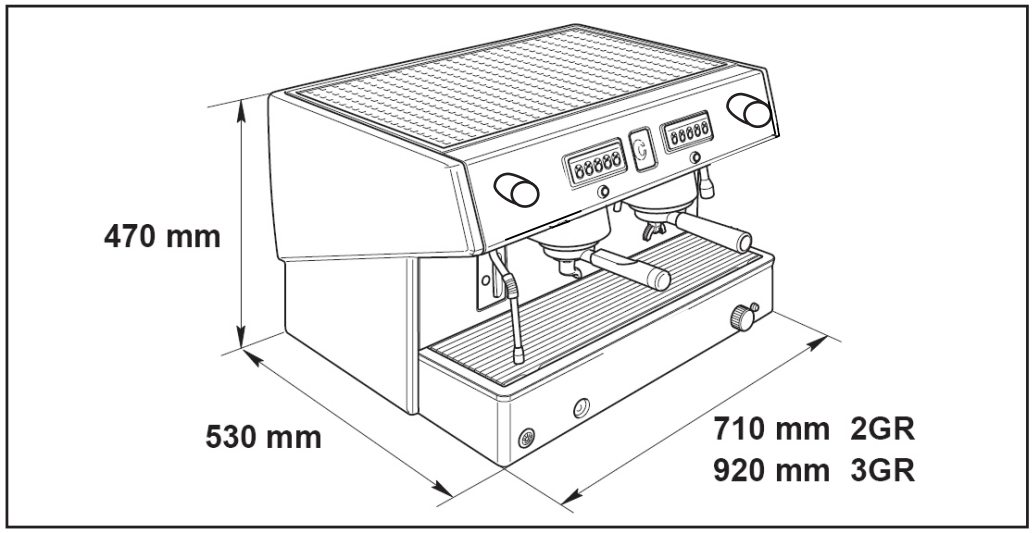
In this paragraph we have listed some foreseeable situations of improper use; however the use of the machine must comply with the instructions set out in the "Use foreseen" paragraph.

2. CARACTERISTICS

2.1 - DESCRIPTION OF THE MACHINE

The main features of the automatic espresso coffee machine are set out below.

- Automatic machine for making coffee with powder or with cartridges (on request), with dosage electronically controlled by a microprocessor unit and keyboard.
  Boiler fills automatically
- **Stainless steel and ABS body**
- **Boiler**: For containing hot water and steam; it is made of copper so that its characteristics remain unaltered as time goes on
- **Dispenser and heat-exchanger group:** the filter holder clips on to the dispensing group and this is where the infusion and beverage dispensing phases take place when the hot water arrives.
  The heat exchanger, one for each group, is immersed in the water of the boiler so that cold water from the mains can be brought to the optimal temperature in a short time, thus avoiding thermal imbalances in the system.
- **Heating element:** consists of an electric resistor immersed in the water in the boiler for heating the water and making steam.
- **Rotating pump.** with a pressure control device. Serves to raise the mains pressure, usually insufficient for the purpose, to 9 bars, ideal for getting the most out of the coffee.
- **Steam switches**: making it possible to obtain steam for foaming milk, indispensable for making cappuccino, and heating water and punches and making chocolate drinks.
- **Hot water dispenser:** turning the knob hot water is dispensed for making hot drinks or herb teas.
- **Control instruments:**
  Pressure gauge: shows the pressure in the boiler and the operating pressure of the pump.
  Pressure switch: controls the pressure and the connection of heat sources to keep the water in the boiler at a constant temperature.
  Thermostat: for regulating the temperature.
  Warning lights: indicate boiler filling and connection of the heating elements.



2.2 - TECHNICAL SPECIFICATIONS

	2GR	3GR
Boiler capacity	11,4 litri	18 litri
Electric power supply	230V/50/1 - 3500W-15A	230V/50/1 - 5000W-22A
	230V/60/1 - 3500W-15A	230V/60/1 - 5000W-22A
	400V/50/2 - 3500W-15A	400V/50/2 - 5000W-22A
	400V/50/3 - 4500W-19A	400V/50/3 - 5500W-24A
	240V/50/1 - 3500W-15A	240V/50/1 - 5000W-21A
Water connection	3/8”G	3/8”G
Noise level	< 70 db	< 70 db
Operating temperature	+5° a +30°C	+5° a +30°C
Storage temperature	+5° a +40°C	+5° a +40°C
Net weight	62 kg	73 kg

3. UNPACKING AND PLACEMENT

N.B.: Unpacking and placement of the machine must always be done by an authorised expert technician.

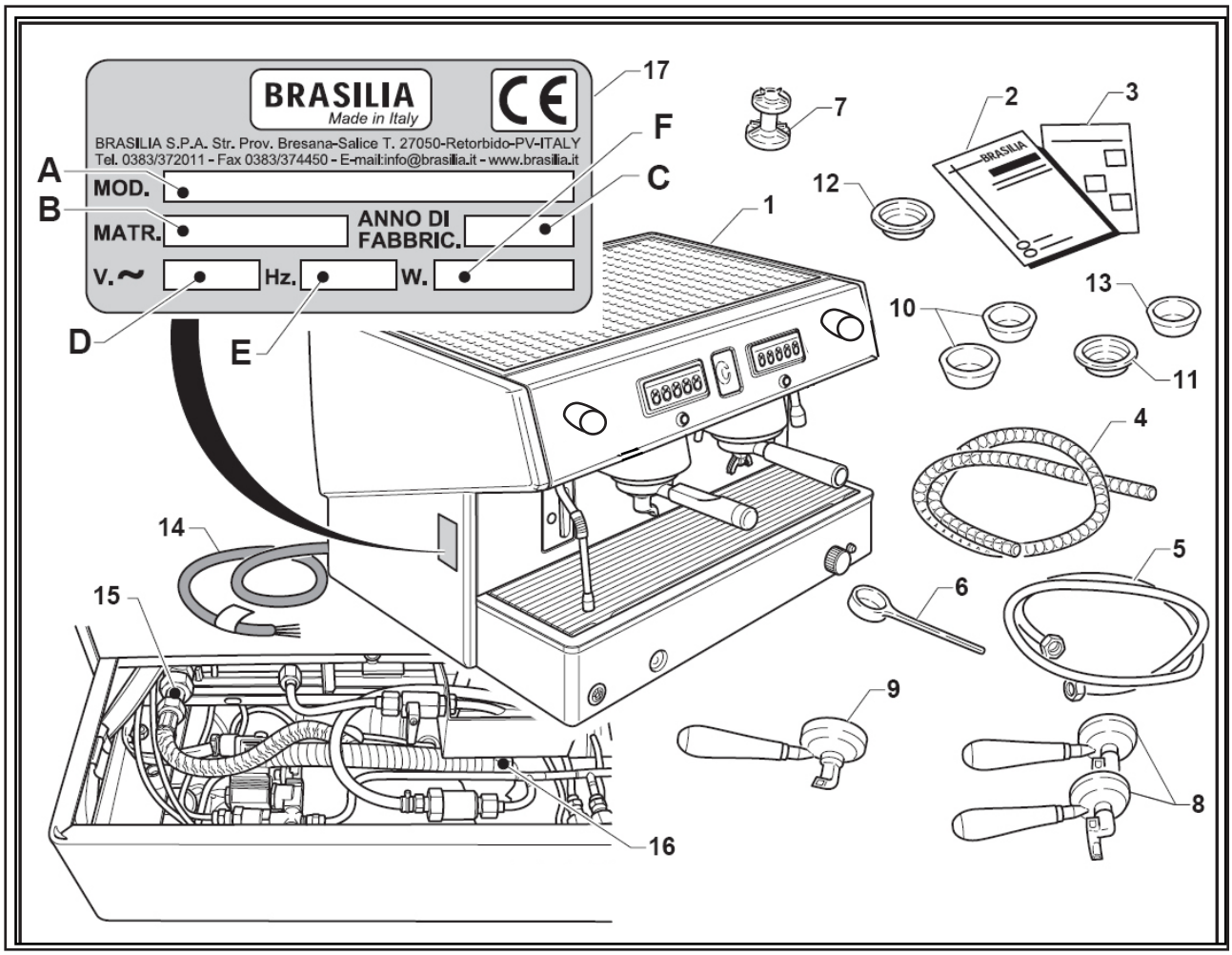
3.1 - UNPACKING THE MACHINE

1) Always make sure that the packing is intact; inform the carrier about any damage.
2) Open the top of the box and fold down the flaps.
3) Open the cellophane and lift the machine up GRASPING IT FROM THE BASE.
   Take out the accessories: equipment and technical documentation (manuals).
4) The packing materials (cardboard, cellophane, metal staples etc.) could cut or cause injury if not handled careful or if used incorrectly; keep them out of the reach of children or unskilled persons.

3.2 - PLACEMENT OF THE MACHINE

Place the machine in its final location and make sure that:
1) the furniture it stands on is strong and stable enough to bear the weight of the machine and is not slanted;
2) there is a space of at least 10 cm between the wall and the back of the machine and between its sides and any walls beside it, to allow proper ventilation;
3) the top of the machine (cup warmer) should not be more than 150 above the floor.
4) there should be a dregs tray and a space for the coffee grinder near the machine;
5) there should be a panel for the electrical connection, a drain outlet and a tap for the water connection close to the machine

4. NAMES OF THE PARTS



1) Coffee machine
2) Instruction manual
3) Declaration of conformity
4) Drainpipe
5) Delivery pipe
6) Measuring spoon
7) Presser
8) Double filter holder (2/3 pieces)
9) Single filter holder
10) Double filter (2/3 pieces)
11) Single filter
12) Blind filter
14) Power cord
15) Water delivery connection
16) Water discharge connection
17) Identification plate

4.1 - IDENTIFICATION PLATE

The identification plate shows the following data:
A = Model
B = Registration number
C = Year of construction
D = Supply voltage
E = Frequency
F = Power

5. CONNECTIONS

N.B.: the connecting up of the machine must be done by an authorised expert technician.

5.1 - WATER CONNECTION

- Remove the basin (1) together with the cup-holder grid.

Drainage

There should be a drainpipe (2) with a siphon near the machine.

The drainage siphon must be placed at least 20 cm lower than the surface the machine stands on.

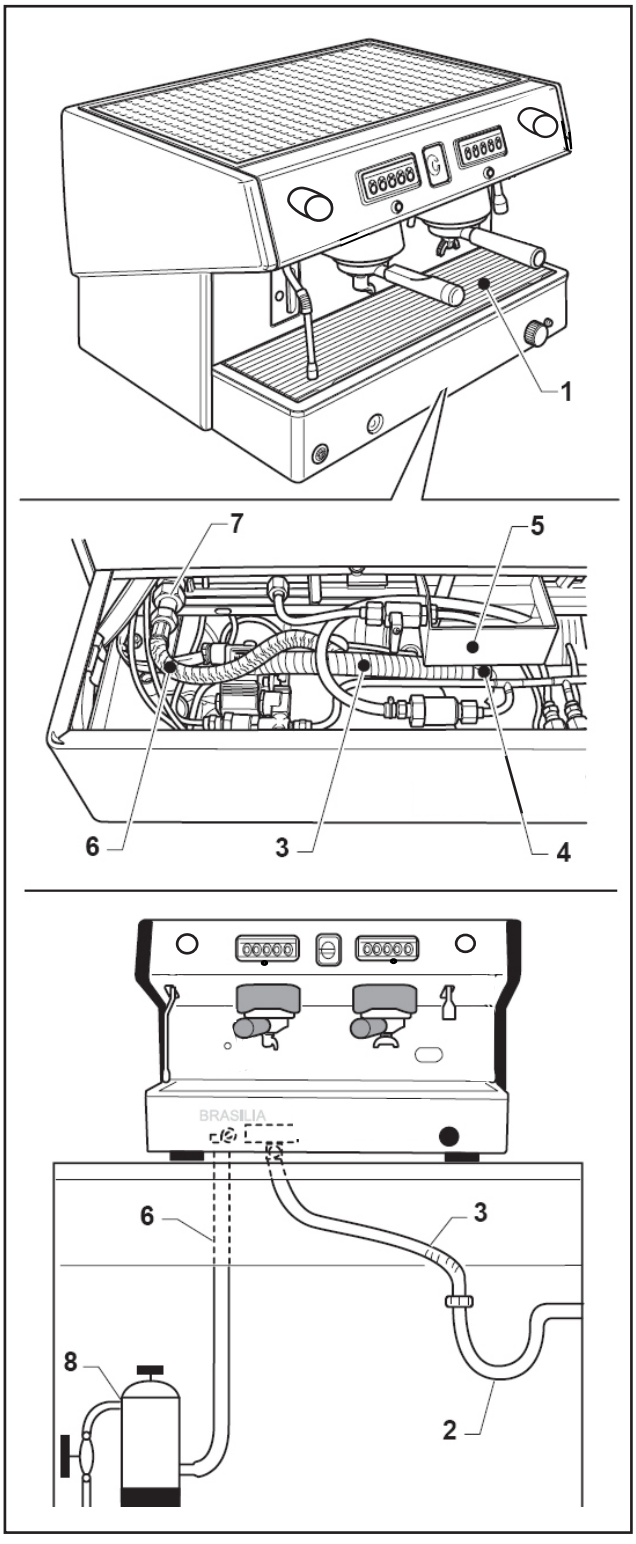
- Insert the waste pipe (3) into the swivel fitting (4) in the dregs basin (5).
- Connect the other end to the drainage siphon (2) already in place and make sure that it can flow freely without any choking or obstructions.

Filling

It is absolutely essential to connect the machine to a water supply with suitably softened water having a maximum hardness of 7°F.
Make sure the supply pressure does not exceed 3 bars. If the pressure is higher install a pressure reducer.

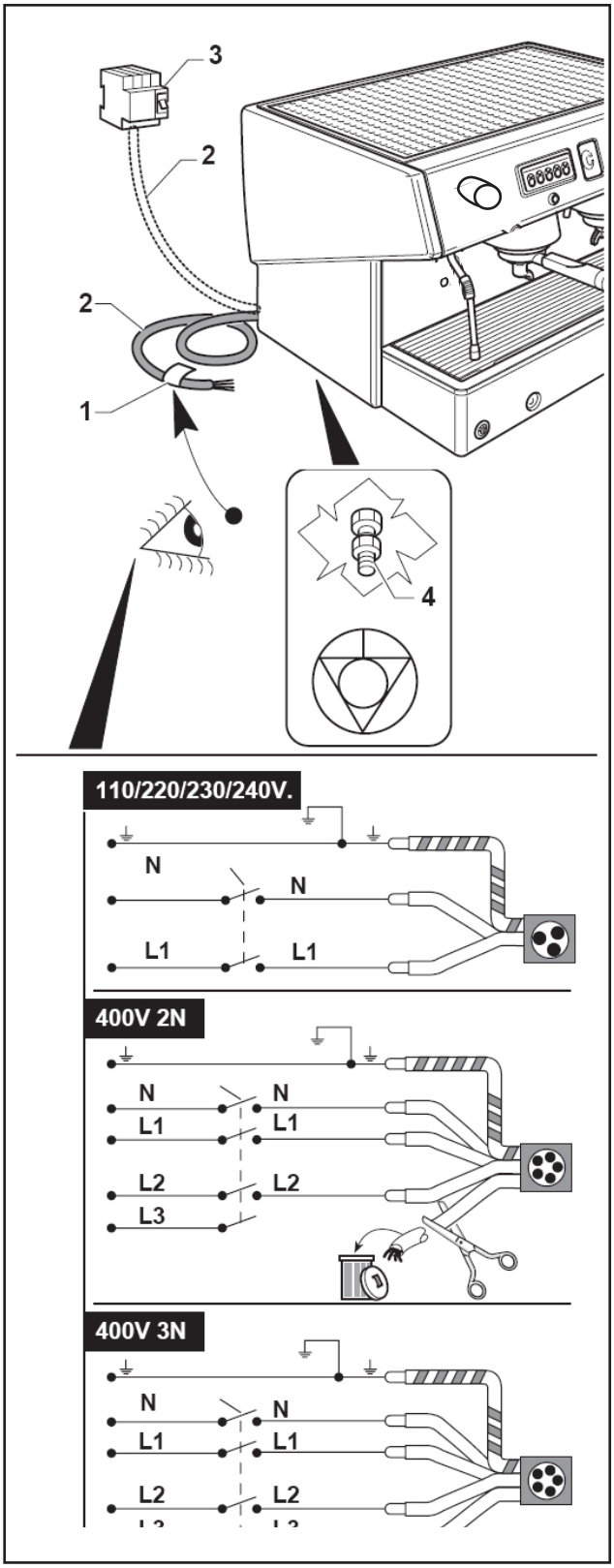
- Connect the delivery pipe (6) to the fitting (7) of the machine.
- Connect the other end to a partialization tap or to a deconcentrator (8).

For the installation, use and maintenance of the deconcentrator, follow the instructions in its instruction booklet.



5.2 - ELECTRIC POWER CONNECTION

- Make sure that all the switches are in the OFF position before connecting the machine to the power
- It is compulsory for the machine to be earthed and the system must be compliant with the regulations in force in the country of installation.
- Check the power supply voltage (see the identification plate); the voltage must be the same as the local electricity network.
- Extension cords and flying connections must not be used; the workstation is inevitably exposed to water and damp and this compromises the system's state of insulation.
- If the **power cord is damaged** it must be replaced with one that has the same characteristics; this must only be done by an authorised and specialised installer/ maintenance technician. Non-compliance with this instruction could damage the machine and cause electric shocks.



- The machine is delivered already set for the voltage requested when the order was placed; check that the voltage shown on the adhesive label (1) on the power cord is the same as the supply voltage.
- The machine is connected to the mains by means of the power cord (2) supplied and a differential switch (3) designed to suit the absorption of the machine. See the diagrams in the figure for how to connect it.

5.2.a - Potential-equalizing connection

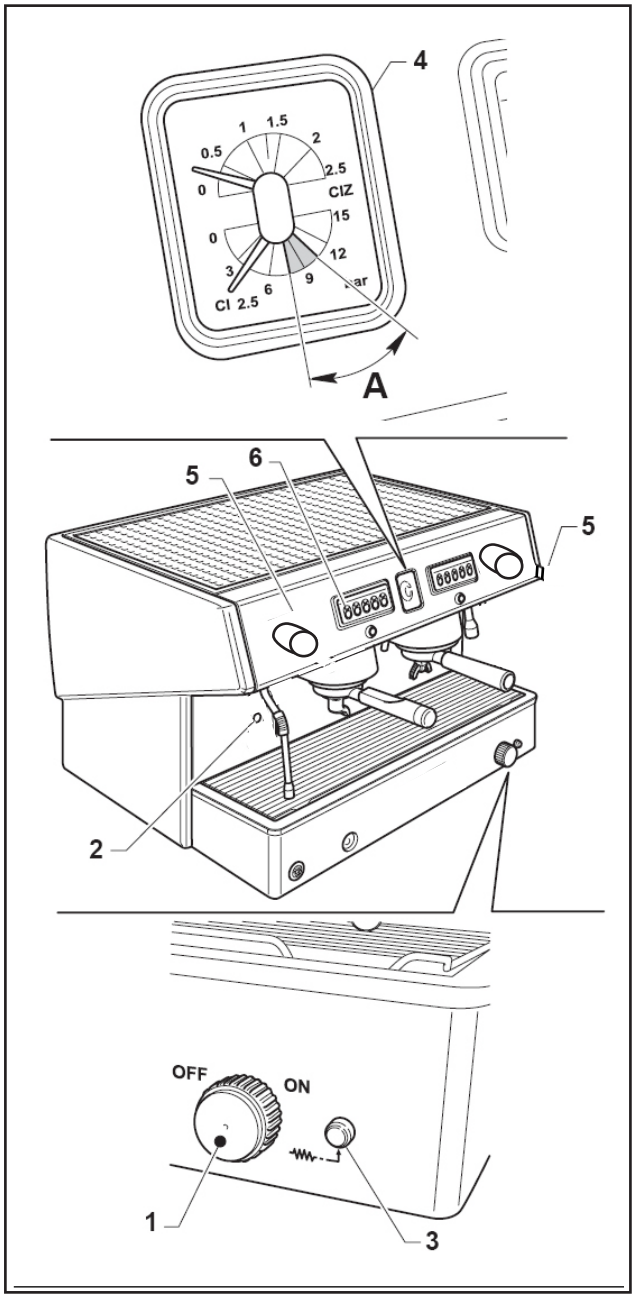
The purpose of this connection, required by some regulations, is to avoid differences in electrical potential between the grounds of pieces of equipment installed in the same room.
Machines readied for this connection have a special clamp (4) on the frame.

- Connection is done by connecting an external equipotential conductor, designed in compliance with the regulations in force, to the clamp (4).

6. STARTING UP

N.B.: the starting up operations of the machine must be done by an authorised expert technician.

- Turn on the water supply tap; filling of the coffee groups starts automatically.
- Turn the knob (1) to "ON" to power the circuits but not the resistance for heating the water in the tank. Water starts filling into the boiler automatically, indicated by the green light (2) coming on; when the level is reached the light (2) goes out.
- Turn the knob (1) to ⏦, the water in the tank starts heating, indicated by light (3) coming on. When the pressure set (1 -1.3 bars), indicated at the top of the pressure gauge (4) is reached, the water stops heating, indicated by the light (3) going out.
- rotate the knob (5) of the steam wands and allow steam to come out for a few seconds, then stop it by rotating the knob again.
- Clip the filter and its filter holder into the groups without putting in any coffee.
- Press button (6) on the first panel from the left, and let the group dispense water, dispensing stops automatically when the set quantity of water is reached; repeat this operation on the other button panels on the machine.



N.B.: make sure that the pressure of the pump is within range "A" of the pressure gauge (4) while dispensing. If the pressure is not within range "A" it has to be regulated, following the instructions in the "Regulating pump pressure" paragraph.

- Switch off the machine by turning the knob (1) to OFF and turn off the water supply tap.

7. OPERATION

Regulation of certain parts of the machine must be done by an authorised expert technician, with the machine in operation, taking great precaution.

- Start the machine as indicated in the paragraph on “Use”, lift up the cup-heater grid (1) and remove it so as to get at the inside parts of the machine.

7.1 - REGULATING PUMP PRESSURE

The pump has to be regulated if the pressure shown on the pressure gauge (2) is not within range “A” as shown on the gauge while it is in operation.

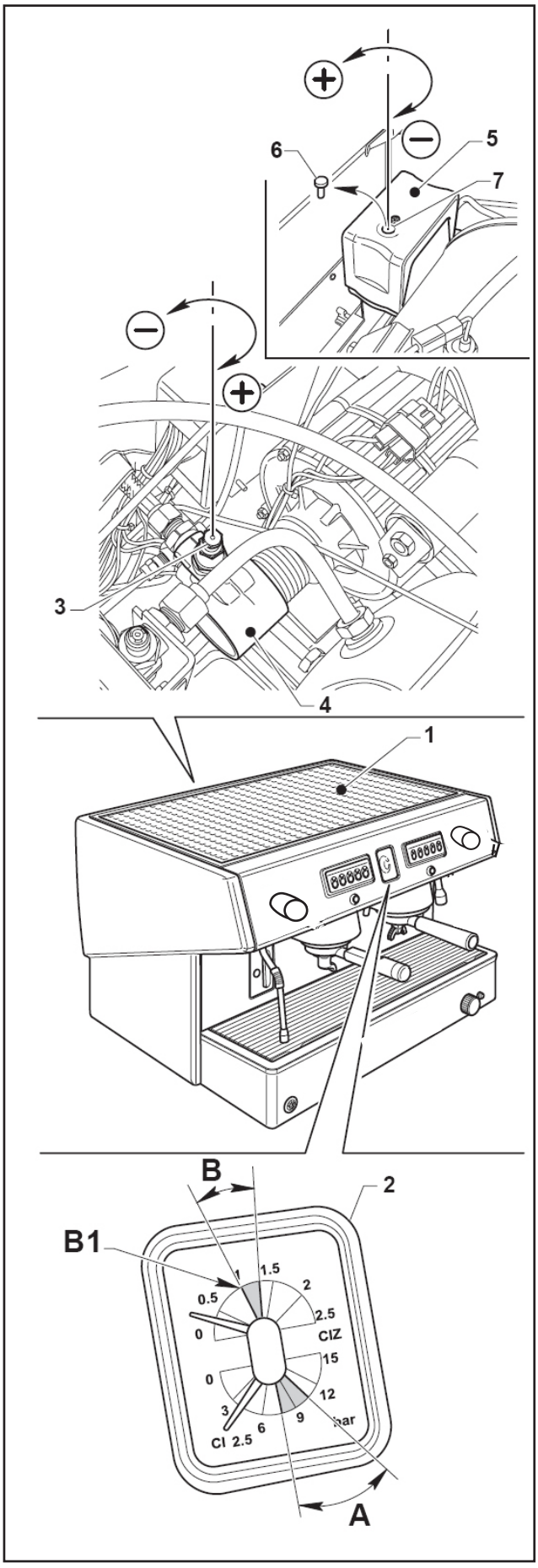
- Press any button on the panel and, while dispensing is taking place, turn the screw (3) on the pump (4);
  Turning it clockwise increase the pressure, turning it anticlockwise reduces the pressure.

7.2 - REGULATING TANK PRESSURE

The optimal pressure regulation in the tank is 1-1.3 bars, shown on the pressure gauge (2) “B”.

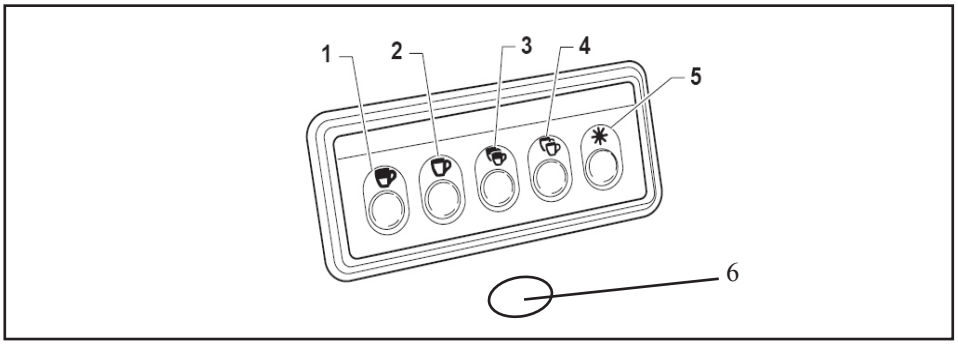
- To regulate it use the pressure switch (5);
  Remove the stopper (6) and turn the screw (7).
  Turning it clockwise reduces the pressure, turning it anticlockwise increases the pressure.

WARNING: the boiler pressure must not go above the red line “B 1” shown on the pressure gauge (2).



8. TECHNICAL PROGRAMMING

This phase of programming must only be done by an expert, authorised technician.



1 = LED Button dose ESPRESSO COFFEE
2 = LED button dose LONG COFFEE
3 = LED button dose TWO ESPRESSO COFFEE
4 = LED Key dose TWO LONG COFFEE
5 = LED button CONT / PROG (continuous supply / programming)
6 = MANUAL CONTINUE DELIVERY BUTTON

DOSES PROGRAMMING

1° GROUP:

1) Press and hold for approx. 10 sec.il button “programming” (5 - Fig.1). The entry in the state of programming is indicated by blinking blue LED programming.
2) Press the key hours of delivery corresponding to the dose you want to program.
Will remain lit until the LED dose planning and the LED flashes blue programming.
3) When the coffee in the cup reaches the desired level, press the same key
delivery and the dose will be stored.
Proceed similarly for the other dosing schedule, the only difference being the key to press.
4) To exit programming press the button 5; If within 30 seconds after programming is not performed any operation, the machine will go out automatically by this method.

2° GROUP:

For each program, the doses planned in the first group are automatically transferred to the second group.
If you want to change the programming, proceed as the first group using the keyboard of the second group.

Note:

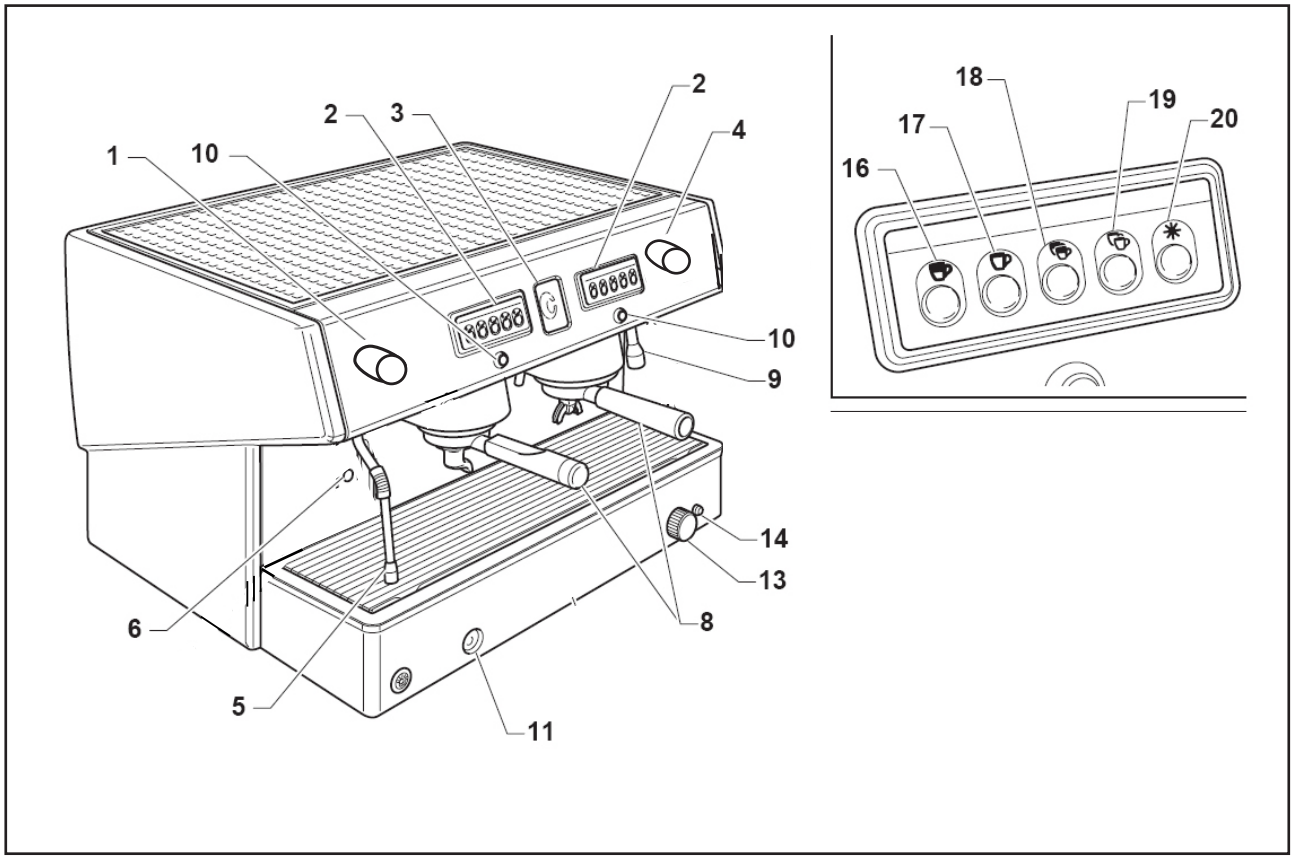
- the operating process of the machine forces the water with a great pressure on the coffee. If the contact between water and coffee powder lasts more than 20/30 seconds, the taste of coffee will be bitter and unpleasant. This effect is called over-extraction.

- To obtain continue delivery with manual dosing, there are two possibilities:

• press the CONTINUE DELIVERY button on the keyboard of the group (5)
• press the button located under the keyboard (6).

To stop the erogation, press the button (6) again.

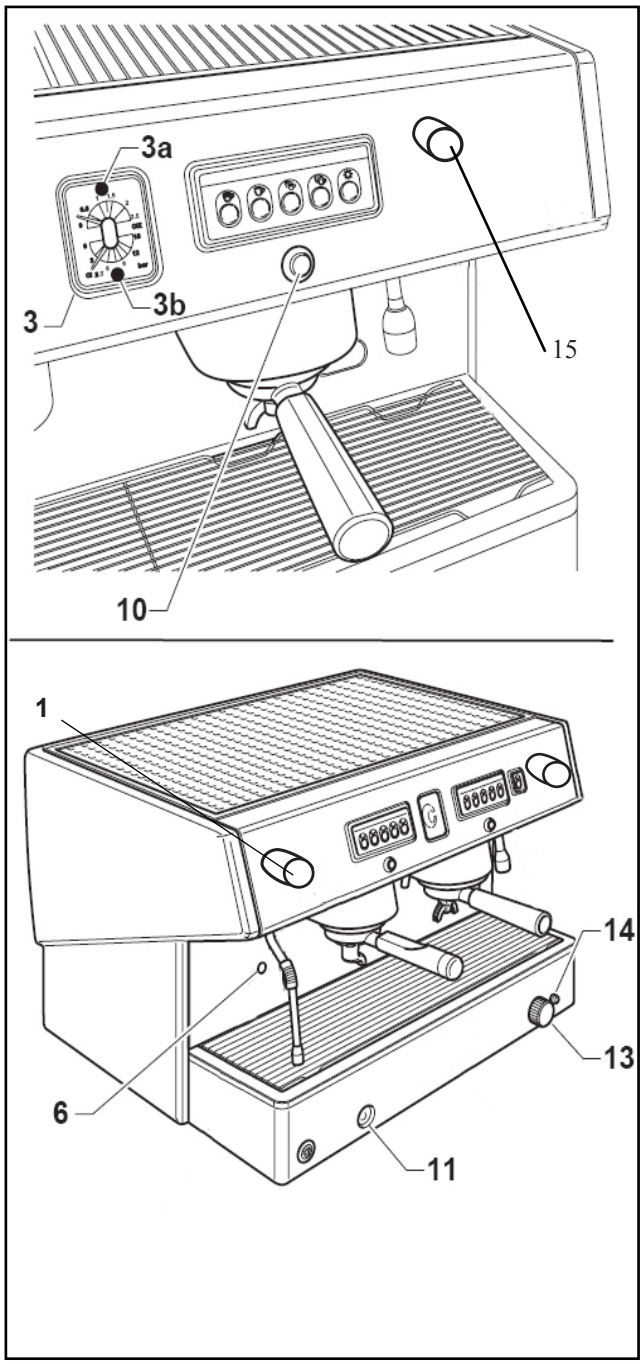
9. DESCRIPRTION OF THE PARTS



1) Steam erogation knob
2) Button panels
3) Pressure gauges
4) Hot water dispensing knob
5) Steam wand
6) Water filling light
7) Water level indicator
8) Group with filter holder
9) Water wand
10) Button for continuous manual delivery
11) Button for manual water filling
13) ON/OFF SWITCH
14) Water heating in operation light
16) Button for making espresso coffee
17) Button for making weak coffee
18) Button for making two espresso coffees
19) Button for making two weak coffees
20) Button for continuous dispensing

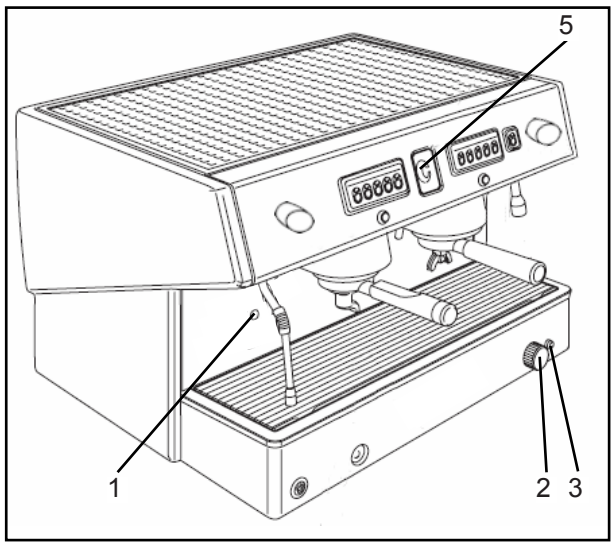
10. NAMES OF BUTTONS AND INDICATOR LIGHTS

- **Steam supply knobs (1):**
  Turning the knobs anticlockwise it starts the delivery of steam; to increase the amount of steam delivered rotate more.
  To stop the delivery rotate the knobs clockwise.
- **Pressure gauges (3):**
  The instrument (3) has two pressure gauges; in the top part (3a) the boiler pressure is shown (correct value 1-1.3 bars)
  At the bottom (3b) the operating pressure of the pump is shown (correct value 8-9.5 bars).
- **Water filling light (6):**
  The light comes on when automatic water filling is in operation, when the level is reached the light goes off.
- **Switching continuous manual dispensing (10):**
  This switch makes it possible to dispense coffee manually when the electronic card is not working. Press the button to start dispensing and press it again to stop.
- **Manual water filling button (11):**
  This button makes it possible to fill in water manually when the electronic card is not working. Press the button and hold it down until the load lamp is turned off.
- **General ON/OFF switch (13):**
  The machine has a power switch with three positions:
  Position OFF: no power to the internal parts.
  Position ON: power to operating electric parts (including automatic filling of water into the boiler)
  Position "~" enables operating of the boiler resistance
  for heating the water, when the resistance is in operation light (14) is lit up.
- **Water heating in operation light (14):**
  Operation is enabled by the switch (13) in position "~".
  It lights when the water heating resistance is in operation, when the water temperature set is reached it goes off.



11. USE

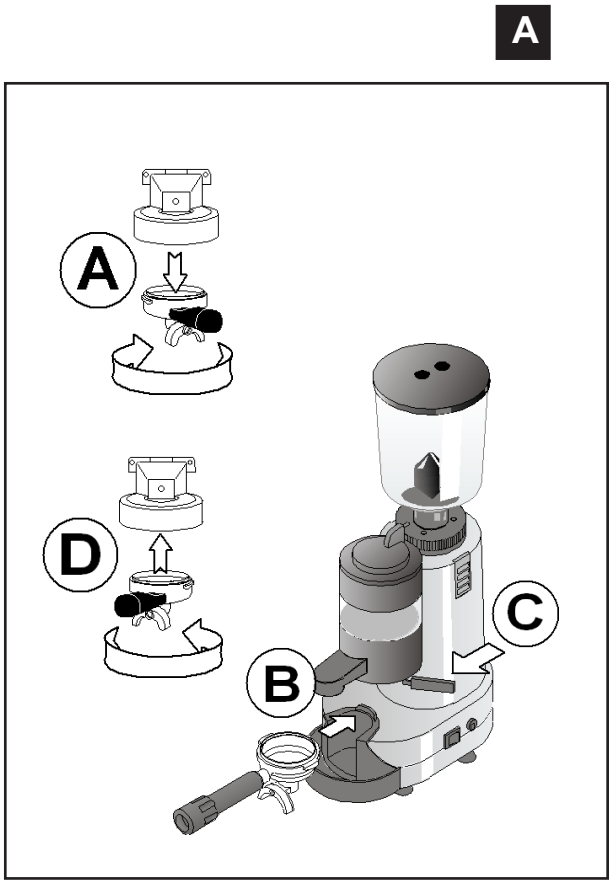
11.1 - STARTING THE MACHINE



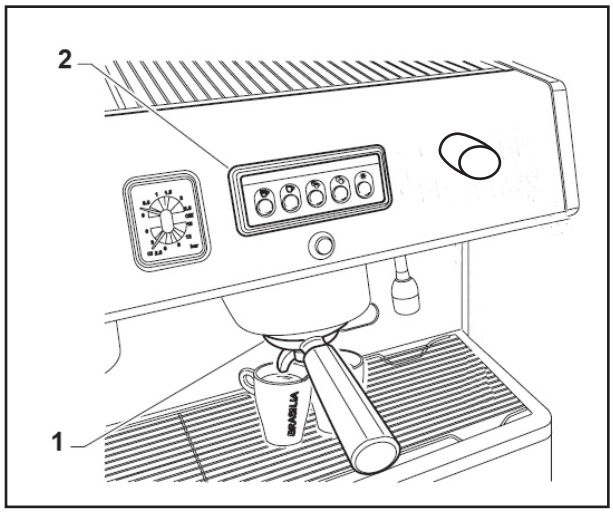
- Check that the water supply tap located at the entrance to the machine is turned on.
- Check that magneto-thermal differential switch at the entrance to the machine is in the “ON” position.
- Check that the level of the water in the boiler, shown by the indicator (1) is above the minimum level “MIN”
- Turn the knob (2) to “” , heating of the water in the boiler starts automatically, indicated by light (3) coming on.
- Insert the filter holders in their groups.
- Wait for the water temperature to reach the value set, indicated by light (3) going out.
  Check that the boiler pressure, shown by pressure gauge (5), is 1-1.3 bars.

11.2 - COFFEE DISPENSING

1) Remove the group (A) filter holder and throw away any coffee grounds remaining from the previous brew.
2) Fill the filter holder with a measure of coffee.
   a. If you are using a professional grinder-dispenser: place the filter holder in its seat at the base of the grinder-dispenser (B) and pull the lever (C) once for one coffee and twice for a double quantity. Warning: always remember to pull the lever of the grinder-dispenser fully back and then let it return to its rest position. Make sure that there is enough coffee powder in the grinder-dispenser for at least one measure. After filling the filter holder for espresso coffee, press down the coffee powder with the tamper supplied. Use the palm of your hand to clean excess coffee powder from the edge of the filter holder. This ensures that the filter holder and the machine have a perfectly tight seal.
b. If you have a mixed-purpose filter you can also insert a coffee cartridge instead of ground coffee.
3) Fit the filter holder into the group, turning it until it is fully gripped (D).



4) After fitting the filter holder in properly, place a previously heated cup under the nozzle (1). Use two cups for a double filter holder.
5) To start dispensing press the button located on the button panel (2), for the type of coffee desired (Espresso, weak coffee...); the button pressed stays lit while the other buttons go out; when the quantity set is reached dispensing stops automatically.
6) When dispensing is finished leave the filter holder inserted in the group until the next coffee is to be made.



11.3 - GENERAL INSTRUCTIONS FOR PROPER DISPENSING

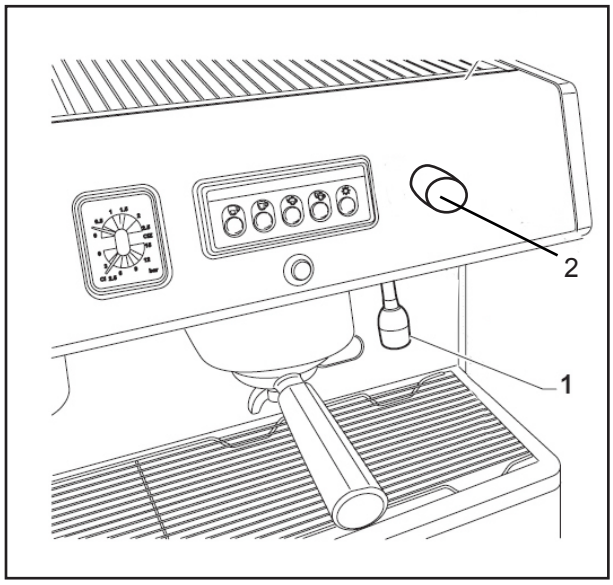
Coffee and any other ingredients (milk, sugar etc.) are sensitive products and therefore: you should manage supplies so that the materials whose use-by date is due to expire soon are used first. Always check the use-by dates. Products must not be stored in the open air or exposed to direct sunlight

- Always heat the cup by rinsing it with hot water; if the cup is cold the abrupt change in temperature affects the taste of the espresso.
- NEVER load the filter holder with coffee without brewing it immediately; the coffee powder would “burn” in the group and the espresso obtained would be very bitter.
- The machine forces water onto the coffee powder at high pressure. If the contact between the water and the powder lasts more than 20/30 seconds (for a quantity of 35 cc in the cup), the beverage tastes unpleasant and bitter. This effect is known as over-extraction.
- Quantity of ground coffee for ONE espresso coffee is between 6 and 7 g.
- Check the grinders of the grinder-dispenser for wear.

11.4 - DISPENSING HOT WATER

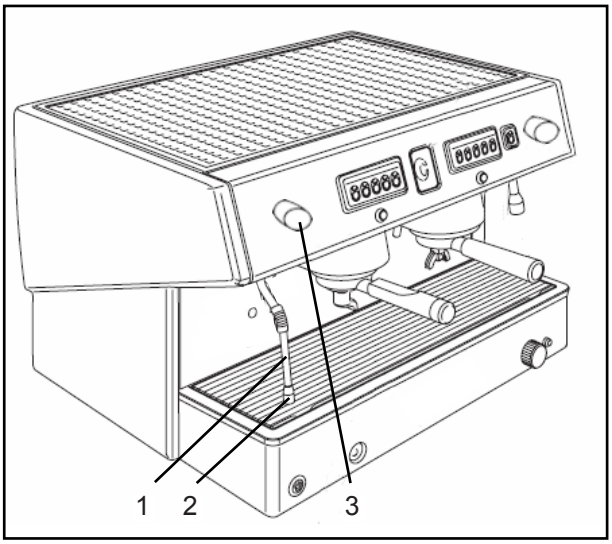
1) Place a cup, or a glass with a heat-resistant handle, under the water dispensing wand (1).
2) Rotate anti-clockwise the hot water knob (2) to dispense water.
3) When the quantity set is reached rotate clockwise the knob to stop water dispensing.

Warning: The wand is very hot and should not be touched until it has cooled.



11.5 - DISPENSING STEAM

1) Pour the beverage to be heated into a heat-resistant jug, preferably stainless steel, and place it under the steam wand (1).
2) Immerse the nozzle (2) of the wand (1) in the liquid and rotate anti-clockwise the steam wand knob (3).
3) When the desired temperature is reached close rotating anti-clockwise the knob (3) to stop dispensing.
4) Clean the wand (1) with a damp cloth to prevent formation of hard to remove deposits.



Warning: The wand is very hot and should not be touched until it has cooled.

11.6 - MAKING CAPPUCCINO WITH THE STEAM WAND

1) Pour at least three inches of fresh milk (recommended temperature +4°C) into a heat-resistant jug, preferable stainless steel.

2) Immerse the nozzle (2) of the wand (1) in the milk

3) Open the the steam dispenser (3) to start the erogation.

4) When the desired temperature has been reached close the knob (3) to stop dispensing.

4) When the milk is ready, pour the contents of the jug into a cup containing just-brewed espresso coffee.

5) Clean the milk off wand (1) with a damp cloth as soon as dispensing is finished, to prevent the formation of deposits, which are hard to remove.

Warning: The wand is very hot and should not be touched until it has cooled.

11.7 - SWITCHING OFF

NOTE:
It is only advisable to switch off the machine if it is not going to be used for more than 8 hours, in this way you limit the deposit of lime scale and the consumption of electric energy.

12. CLEANING

Cleaning should be done with the machine switched off and cold and the general switch turned to the “OFF” position.
Take great care with cleaning operations that have to be done with the machine working, because there is a danger of burns or scalds.

Improper maintenance and cleaning, the use of non-softened water, or damage to the internal parts, can cause blockages in the flow of water and sudden jets of liquid or steam, with serious consequences. Take care when cleaning and using the machine!

12.1 - GENERAL CLEANING INSTRUCTIONS

• DO NOT:
• use jets of water for cleaning the machine;
• use detergents containing alcohol or ammonia or use abrasive sponges for cleaning the machine. ONLY USEspecial detergents for cleaning coffee machines or dishes.
• Chemical detergents used for cleaning the machine and/or the system should be used with care so as not to affect the parts or the environment adversely (degradability greater than 90%).
• Clean all the parts and components of the machine thoroughly.

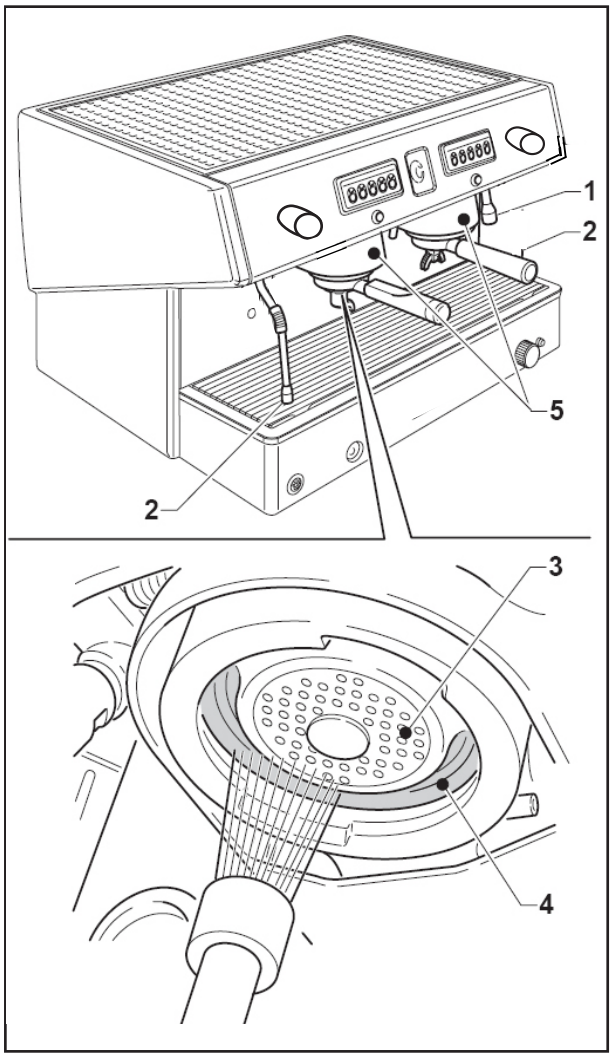
12.3 - DAILY CLEANING

Cleaning the wands

- Clean the wands (1) and (2) thoroughly (especially the steam wand (2)) at the end of the day (and also immediately after each time they are used, as described in the paragraphs on Water Dispensing and Steam Dispensing) so as to prevent the formation of bacteria or deposits, which could clog the holes in the diffuser, and to prevent other kinds of beverages heated earlier from altering the flavour of the beverages being heated.

Cleaning the distribution group

- Clean the funnel (3), group gasket (4), and filter holder guide of the dispensing groups (5) with a cloth/ sponge and a soft brush.
- Rinse the filters and filter holders in hot water using a special detergent for dissolving greasy coffee deposits.

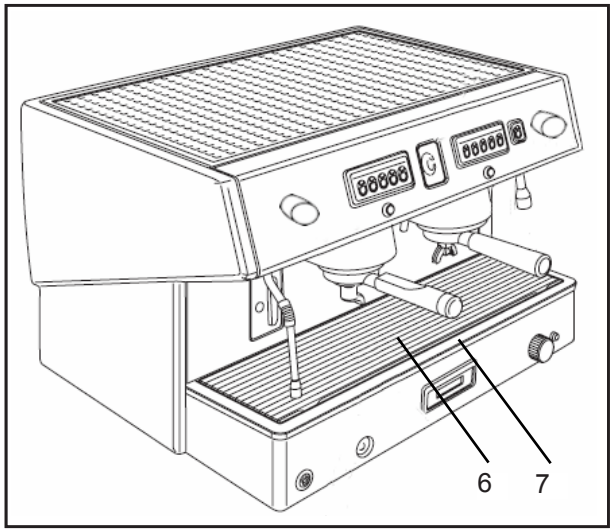


Cleaning the cup-holder grid and basin

- Remove the cup-holder grid (6), pull out the dregs-collection basin (7) and wash it with running water.

Cleaning the body

- Use a damp non-abrasive cloth on all surfaces. Do not use products containing alcohol or ammonia, which would damage the machine's parts.



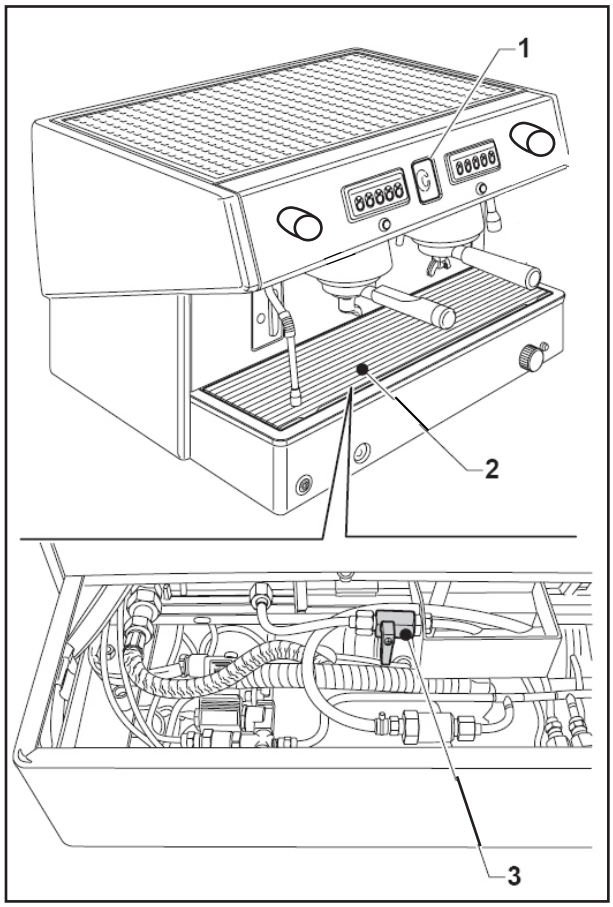
12.4 - TEMPORARY OUT OF USE

If the machine is not going to be used for a long time the following operations should be carried out:

- Do the maintenance operations.
- Disconnect the water and electricity supplies.
- Empty the water out of the boiler, following these instructions:

> Before carrying out this operation make sure that the coffee machine is switched off (electricity supply at the entrance to the machine disconnected), that the water supply tap at the entrance to it is turned off and that the water in the boiler is cold (pressure gauge (1) at the bottom of the scale -0 bars).

- Take out the basin (2) and empty the water from the boiler by opening the discharge tap (3).
- Cover the machine with a cotton cloth and place it in a room free of dust and damp.



13. TROUBLESHOOTING

If there are any malfunctions switch the machine off immediately and unplug it.
Call the Authorised Service Centre

PROBLEMS	CAUSES	SOLUTIONS
Coffee is coming out of the sides of the filter holder.	There are residues of dirt in the seat of the filter holder, which prevent the coffee from passing through the nozzle.	Clean
	The seal of the group is worn out.	Replace
	The funnels are clogged	Clean or replace
The coffee is too cold.	The machine is not ready.	Wait until the temperature is reached, shown by the indicator light going out
Coffee is not being dispensed or it is being done too slowly.	Supply tap off	Turn on the tap
	Water supply low	Check the supply line
	Dispensing hole of the filter holder clogged.	Clean the filter holder well, using a special detergent and a toothpick.
The machine is not dispensing steam.	Steam exit hole on the dispensing wand clogged.	Clean any deposits on the hole of the dispensing nozzle with a pin.
	The dispensing channels could be clogged by scale	Call the Technician to do scale removal
The machine is not dispensing hot water.	Supply tap off	Turn on the tap and check that the pipes are in the correct position .
	The dispensing channels could be clogged by scale	Call the Technician to do scale removal
Foaming milk is not coming out of the cappuccino attachment	Make sure the suction tube is in the right position.	Make sure the suction tube is immersed in the milk.
	Make sure the cappuccino attachment is not clogged	Carry out the cleaning operations described in the paragraph on cleaning.

14. DISMANTLING

- Taking the machine out of use must be done by authorised staff. The pressure of the water circuit must be fully lowered, the power cord disconnected and any substances potentially harmful to the environment must be disposed of legally and properly.
- Keep the machine out of the reach of children or unqualified persons.
- **If the machine is to be disposed as waste, it must be taken to a centre authorised for recycling electrical and electronic equipment (*). This is to protect the environment and humans from any possible harm. For more information about recycling please contact the offices of the municipality concerned, the domestic waste disposal service or the retailer.**
- **Do not dispose of the material in the environment.**

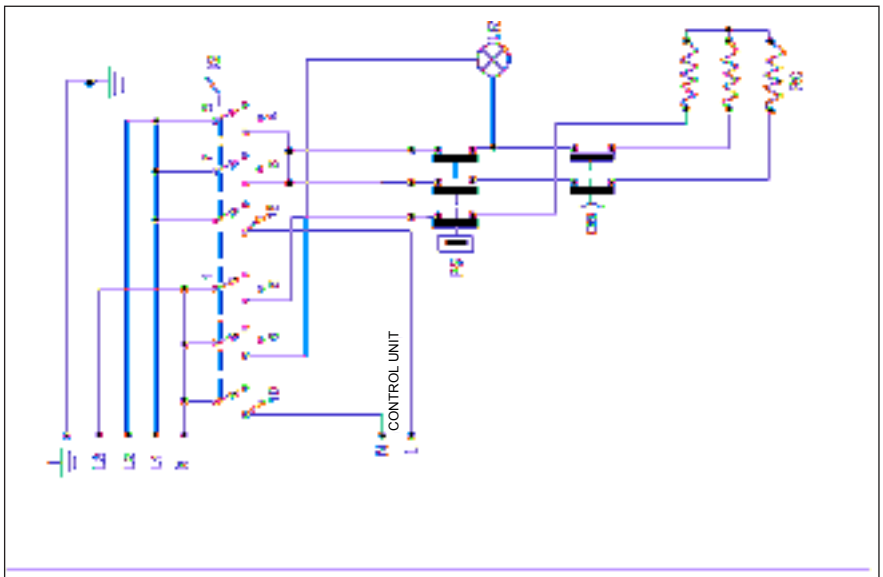
(*) 

As per art. 13 Legislative Decree 25 July, no.151 "Implementation of the Directives2002/95/EC,2002/96/EC and 2003/108/EC, on the restriction of the use of certain hazardous substances in electrical and electronic equipment and on waste electrical and electronic equipment"

The crossed out garbage-bin symbol found on the equipment or on its package specifies that the product, at the end of its working life, must be separated from other waste.
Differentiated collection of this equipment at the end of its working life is arranged and managed by the manufacturer. The user who wants to get rid of the equipment must therefore contact the manufacturer and comply with the collection method implemented by the company for equipment at the end of its working life.
The proper differentiated collection for subsequent recycling of the equipment, its treatment and environmentally compatible disposal helps prevent potential negative effects on the environment and on health and promotes re-usage and/or recycling of the materials forming part of the equipment.
Illicit disposal of the product by the possessor is subject to administrative fines as laid down in the regulations in force.

15. ELECTRICAL DIAGRAMS

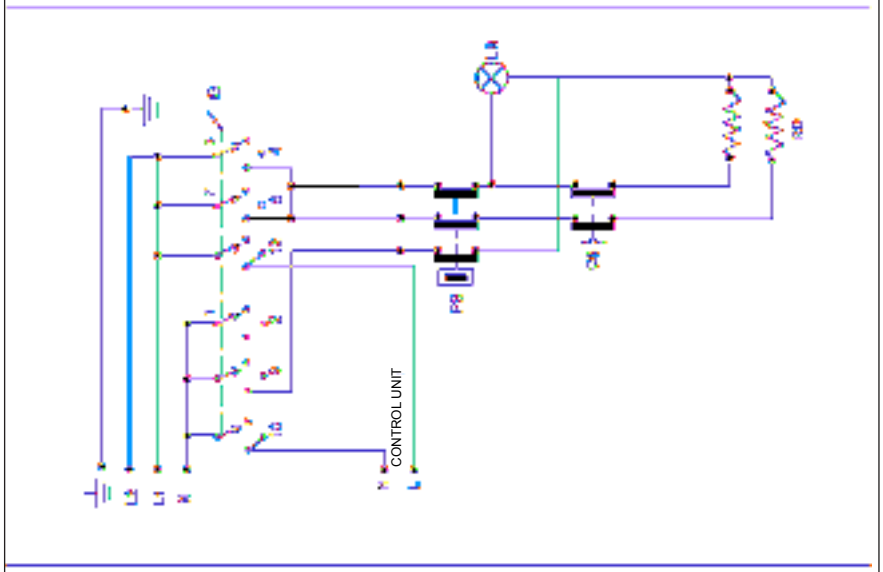
400 V 3N CABLE 5X2,5 BRE-MAS



LEGEND

IG	General switch
PS	Pressure switch
CS	Resettable thermostat
RC	Boiler resistance
LR	Resistance indicator

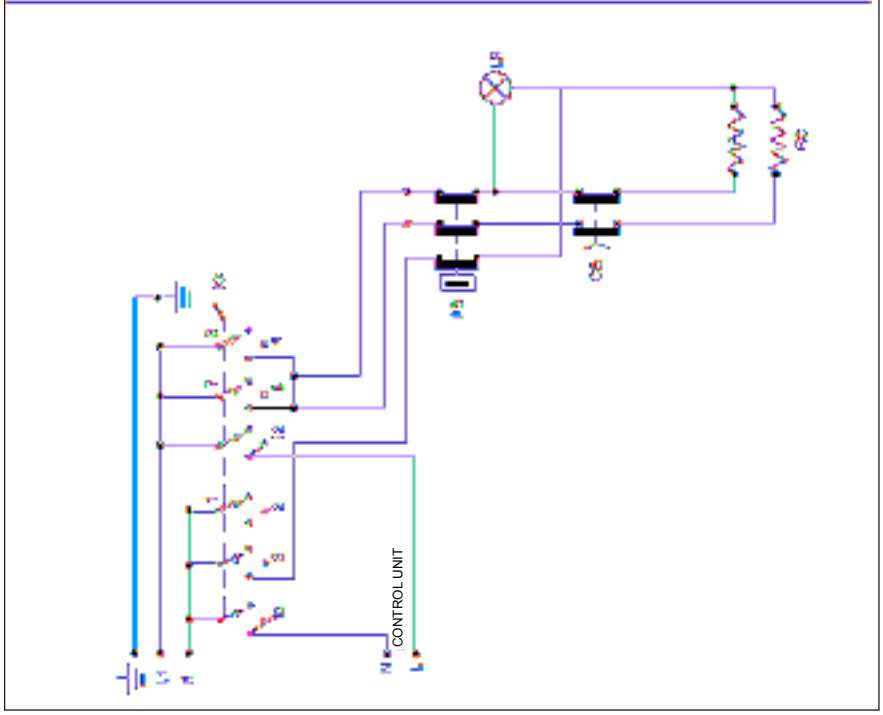
400 V 2N CABLE 4X2,5 BRE-MAS



LEGEND

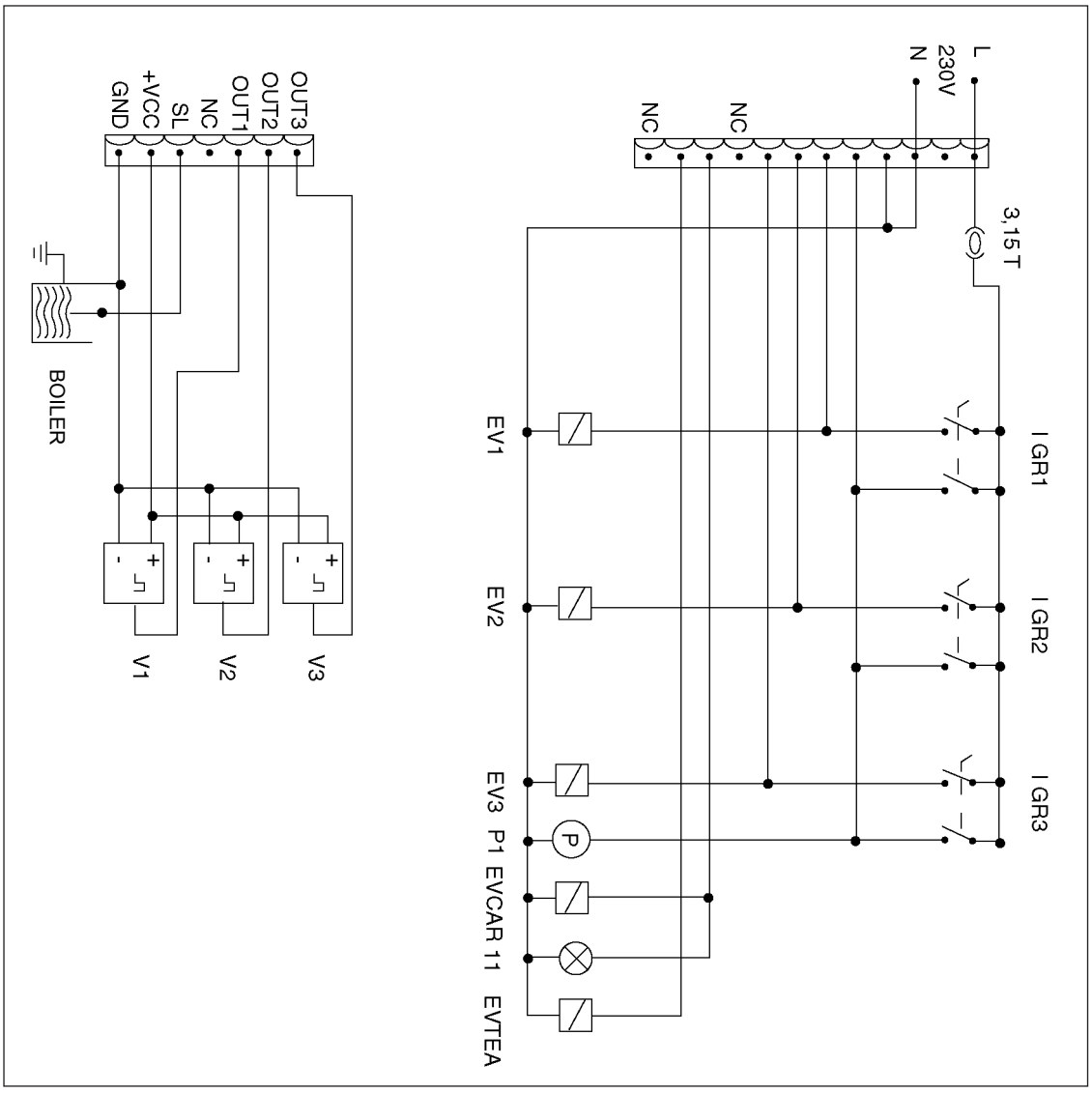
IG	General switch
PS	Pressure switch
CS	Resettable thermostat
RC	Boiler resistance
LR	Resistance indicator

115-230-240 V 1N CABLE 3X4 BRE-MAS



LEGEND

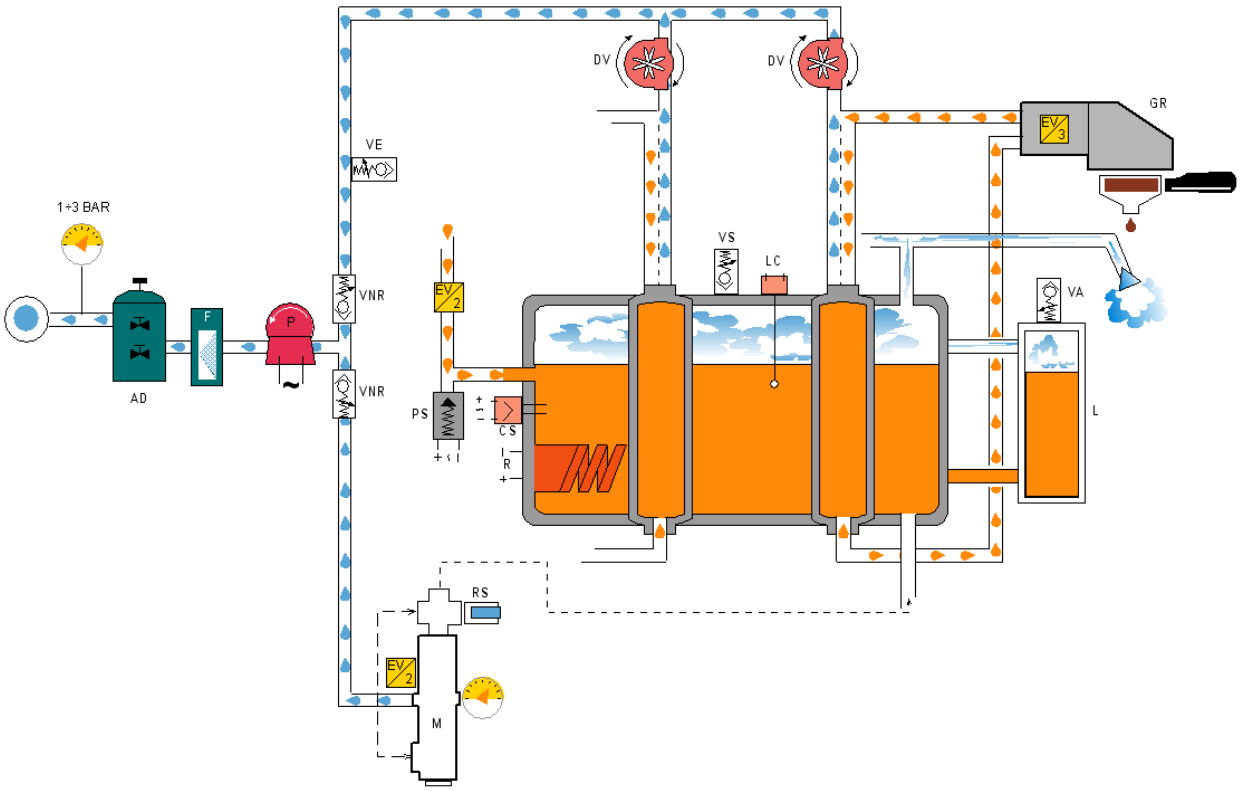
IG	General switch
PS	Pressure switch
CS	Resettable thermostat
RC	Boiler resistance
LR	Resistance indicator



LEGEND

IGR1 Manual switch group 1
IGR2 Manual switch group 2
IGR3 Manual switch group 3
EV1 Solenoid valve delivery 1st group
EV2 Solenoid valve delivery 2nd group
EV3 Solenoid valve delivery 3rd group
P1 Electric pump
EVCAR Solenoid valve boiler filling
EVTEA Solenoid valve TEA
L1 Boiler filling light
V1 Flow meter 1st group
V2 Flow meter 2nd group
V3 Flow meter 3rd group
SL Level probe

16. HYDRAULIC DIAGRAM



LEGEND

AD	Deconcentrator
CS	Safety thermostat
DV	Flow meter
EV	Solenoid valve
GR	Coffee group
F	Filter
L	Level
LC	Boiler level probe
M	Block
P	Pump
PS	Pressure switch
R	Coffee resistance
RS	Discharge tap
VA	Air vent
VE	Expansion valve
VNR	Check valve
VS	Safety valve

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