

Coffeeline G1/6L - G2/11,5L - G3/17,5L - G2plus



190160 - 190161 - 190162 - 190163

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Original instruction manual

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Read this instruction manual before using and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

1 Safety

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This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.

- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

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Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Improper use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used in a technically flawless condition, providing for safe use.
- The appliance may only be used with connections in a technically flawless condition, providing for safe use.
- The appliance may only be used clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not attempt to modify nor alter the appliance.

1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Preparing coffee
- Heating up and frothing milk
- Preparing hot water for tea and instant beverages.

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1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

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2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

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3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Version / Characteristics

- Appliance connection: ready to plug in
- Version: high-pressure coffee machine
- Control: electronic, knob, button
- ON/OFF switch
- Indicator light: heating up
- Display:
 - 4 languages
 - date and time
 - cup counter
 - call for maintenance message
- 2 separate heating systems for brewing and warm-keeping functions (except for 190160)
- 4 different dosing programs per group
- Pressure valve for boiler
- Automatic boiler filling
- Automatic cleaning of a brewing group
- Automatic water supply through solenoid valve
- One heat exchanger per brewing group (except for 190160)
- Built-in volumetric motor pump with 2 pressure valves
- Microprocessor in switch panel for coffee dosing control
- Pree Bree System (patented coffee brewing process)
- Particle filter
- Chrome-plated elbow ball joint outlet pipe for collection of steam and hot water
- Overpressure valve

Technical Data

Name:	Coffee machine Coffeeline G1/6L
Art. No.:	190160
Material:	steel plate
Number of boilers:	1
Boiler volume, in litres:	6
Number of brewing groups:	1
Number of hot water taps:	1
Number of steam taps:	1
Dosing programs per brewing group:	4
Connected load:	2,85 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	475 x 580 x 523
Weight, in kg:	35,4

Name:	Coffee machine Coffeeline G2/11,5L
Art. No.:	190161
Material:	steel plate
Number of boilers:	2
Boiler volume, in litres:	11,5
Number of brewing groups:	2
Number of hot water taps:	1
Number of steam taps:	2
Dosing programs per brewing group:	4
Connected load:	3,3 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	677 x 580 x 523
Weight, in kg:	54,0

Name:	Coffee machine Coffeeline G3/17,5L
Art. No.:	190162
Material:	steel plate
Number of boilers:	2
Boiler volume, in litres:	17,5
Number of brewing groups:	3
Number of hot water taps:	1
Number of steam taps:	2
Dosing programs per brewing group:	4
Connected load:	4,3 kW 400 V 50 Hz
Dimensions (W x D x H), in mm:	967 x 580 x 523
Weight, in kg:	71,4

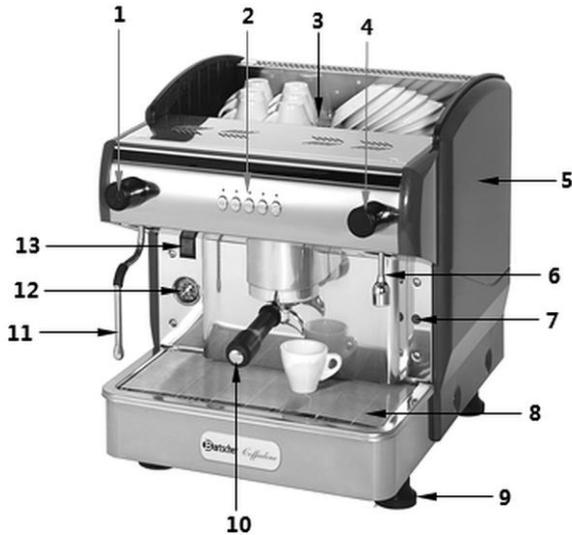
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Name:	Coffee machine Coffeeline G2plus
Art. No.:	190163
Material:	steel plate
Number of boilers:	3
Boiler volume, in litres:	11,5 + 2 x 1,5
Number of brewing groups:	2
Number of hot water taps:	1
Number of steam taps:	2
Dosing programs per brewing group:	4
Connected load:	3,3 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	677 x 580 x 523
Weight, in kg:	62,0

We reserve the right to implement technical modifications.

4.2 List of Components of the Appliance

190160 (without display)



- | | |
|-------------------------------------|-------------------------------|
| 1. Steam tap | 2. Beverage button |
| 3. Space for placing cups / saucers | 4. Hot water tap |
| 5. Housing | 6. Hot water outlet |
| 7. Indicator light | 8. Drip tray |
| 9. Height-adjustable feet (4 pcs) | 10. Brewing group with handle |
| 11. Steam nozzle | 12. Boiler manometer |
| 13. ON/OFF switch | |

Fig. 1

190161 / 190162 / 190163 (with display)

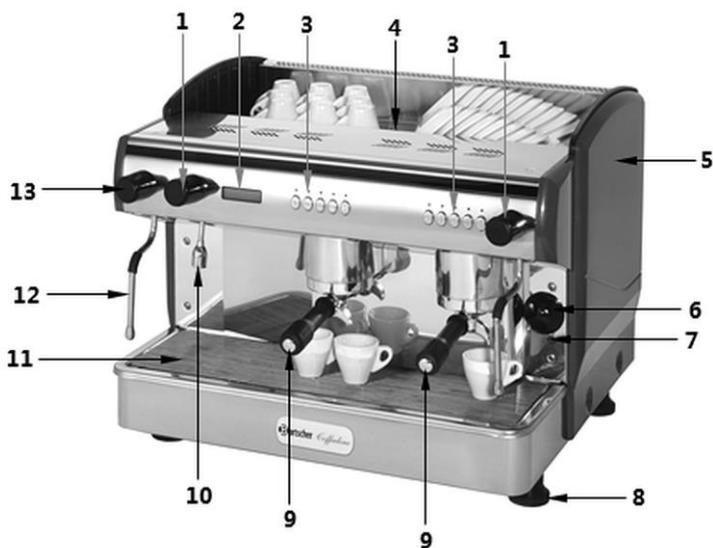


Fig. 2

- | | |
|------------------------------|-------------------------------------|
| 1. Hot water tap | 2. Display |
| 3. Beverage button | 4. Space for placing cups / saucers |
| 5. Housing | 6. ON/OFF switch |
| 7. Indicator light | 8. Height-adjustable feet (4 pcs) |
| 9. Brewing group with handle | 10. Hot water outlet |
| 11. Drip tray | 12. Steam nozzle |
| 13. Steam tap | |

4.3 Functions of the Appliance

Coffeeline coffee machine was designed and built for the purpose of preparing espresso and coffee, heating up water for tea and heating up and frothing milk.

5 Installation and operation

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
 - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;

- sufficiently large, and thus enabling usage of the appliance with no problems;
 - easily accessible;
 - well ventilated.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
 - When in operation, the appliance may not be installed in a cabinet.
 - To obtain optimum efficiency the coffee machine should be installed in a location, where the following values will not be exceeded:
 - Maximum allowable water supply pressure: 600 kPa (6 bar)
 - Minimum allowable water supply pressure: 200 kPa (2 bar)
 - Maximum water supply temperature: 40°C
 - Ambient temperature in the range of +10°C (min.) and +40°C (max.).
 - Set the coffee machine on a level surface.
 - Set the feet so that during preparation espresso is distributed evenly into all cups.

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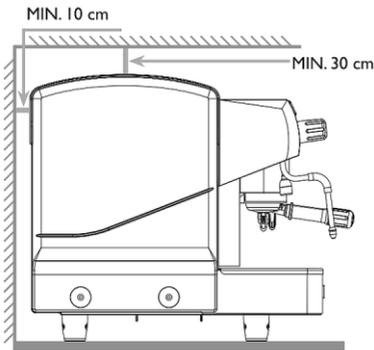


Fig. 3

- The installation surface must be located at least 110 cm over the floor level.
- Leave clearance over and behind the appliance, so that sufficient space is left for the purpose of maintenance and cleaning.
- To provide for sufficient air circulation, leave a free space clearance of 30 cm over the appliance and 10 cm behind the appliance.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- Electrical connection of the appliance to mains power supply must be executed by a qualified electrician, according to international, national and local regulations in force.

Water Connection

- Connection between the appliance and the main water network pipe must be executed by a qualified specialist.
- Before connecting the appliance, drain approximately 20 litres of water from the main water network pipe.
- Connect the supply water mounted on the appliance to the main water network pipe, which must be equipped with 3/8" external thread, with shut-off valve and tighten the connection with pipe wrench.
- Use safe potable water with 5–8°fH water hardness (French scale).

ATTENTION!

Lower values may lead to corrosion of hydraulic elements. Higher values may lead to deposition of larger amounts of limescale in the boiler. Both phenomena feature negative impact on the appliance efficiency and the quality of coffee.

If needed, connect the appliance to a water softener or re-mineralising system to decrease water hardness.

To this end, use flexible hose that is found in the accessory compartment of the appliance.

- Remove the drip tray and connect the enclosed flexible hose to the designated connection. Connect the other end of the hose to the water softener system. Use the second hose to connect the water softener system with the water supply. Water pressure should be max. **4 bar**.

ATTENTION!

Use only new hoses delivered with the appliance.

Do not re-use old hoses.

Make sure the drain hose is not twisted and is routed below the drip tray over its entire length.

Pressure and Temperature

Pressure and temperature in the boiler are directly inter-dependent (see Fig. below).

The appliance is equipped with manometer, which shows the state of the boiler. If the appliance is equipped with the display, it shows also the boiler temperature.

Inter-dependence between the boiler pressure and boiler temperature

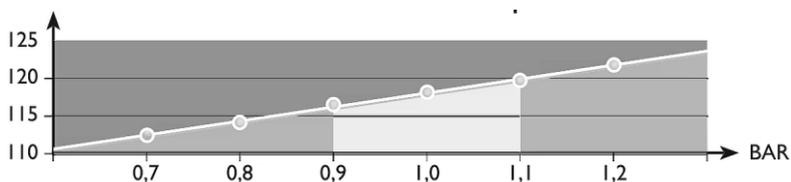


Fig. 4

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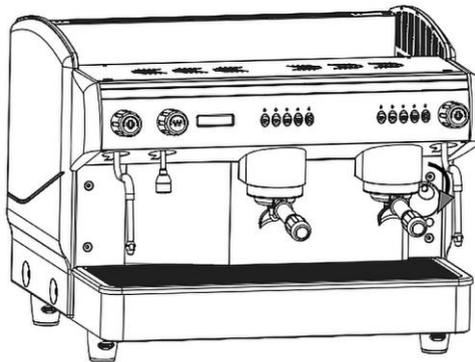
Standard pressure and temperature are in the range of 0.9–1.1.

5.2 Operation

Before Use

1. Following installation, clean the appliance according to instructions in section 'Cleaning'.
2. Check if all connections are established correctly.

Switching-On



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Fig. 5

1. Switch the appliance on with the disconnecter.
2. Open the external water supply of the appliance.

The appliance is featured with automatic water supply to the boiler. Additionally, it is equipped with a safety mechanism, protecting against sudden water supply interruption:

- In such a case, the heating element, water supply solenoid valve and motor pump are switched off automatically.
- The error is displayed in the display:

The error is displayed in the display:

Alarm Time-out Fill the Boiler

3. Press the beverage button in the control panel of each brewing group and wait until water flows continuously out of each brewing group.

This way the heat exchangers in the appliance will be filled correctly.

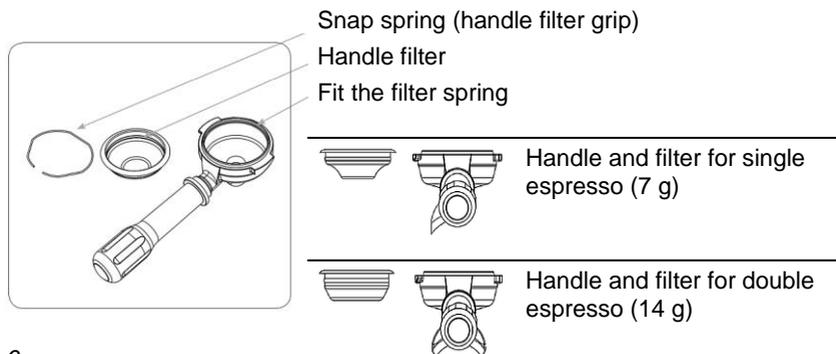
4. Open the steam tap, to relieve air from the boiler.

The red indicator lamp indicates that the heating process is in progress in the boiler.

The indicator light goes off when the appliance reaches operating temperature.

The appliance is ready for use.

Handle — Set of Filters



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Fig. 6

Fitting the handle on the brewing group head

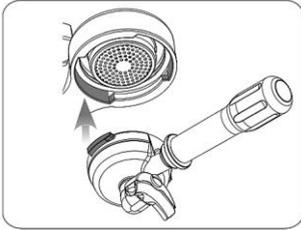


Fig. 7

1. Set the handle so that their both side guides are aligned with slits in the brewing group.

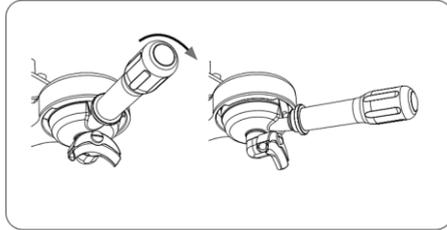


Fig. 8

2. Fit the handle and rotate it counter-clockwise until it is set perpendicularly to the coffee machine.

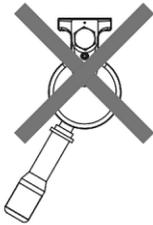
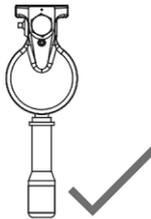
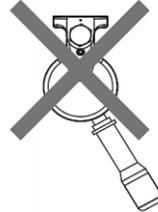


Fig. 9

Handle not fully rotated in.



Correct position



Articulation of the brewing group is used up and needs replacement

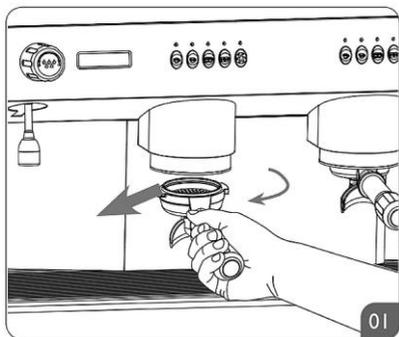
ATTENTION!

Be careful when fitting and removing the handle. Never use excessive force to rotate the handle in.

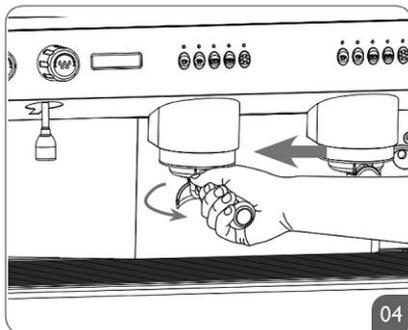
Preparation of Espresso

ATTENTION!

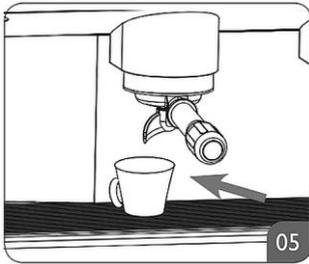
For the handle to be always warm, keep it constantly fitted with the brewing group. It is very important for maintaining optimal temperature, being a condition for preparing the highest quality espresso.



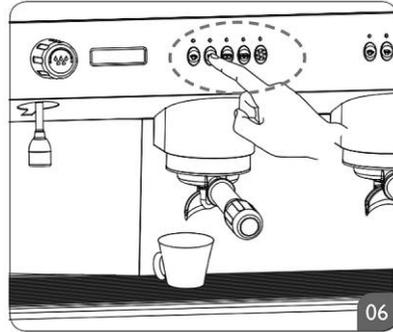
1. Rotate the handle out and remove it out of the brewing group.
2. Fill the handle filter with ground coffee (the amount may vary depending on the size of the handle filter).



3. Use the taper to compact the coffee well.
4. Fit the filled handle on the brewing group head and rotate it into the correct position.



5. Put one or two cups under the outlet valves.



6. Select appropriate option using beverage buttons.

ATTENTION!

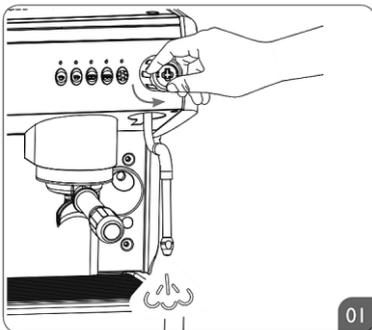
Scalding or serious injuries caused by high-pressure hot water.

Never remove the handle during the brewing process.

When the brewing process is complete, wait for approx. 3 seconds before removing the handle.

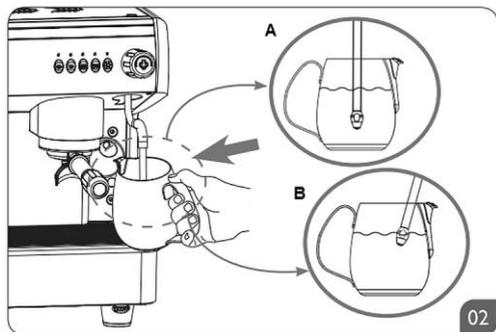
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Heating up / Frothing Milk



1. Set the steam nozzle over the drip tray and open the steam tap for a couple of seconds, to drain the water condensate.

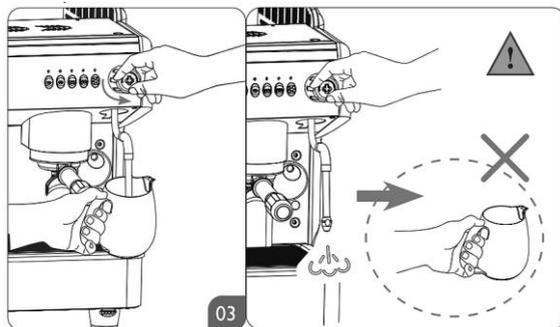
When only steam starts to escape, close the steam tap again.



2. Immerse the steam nozzle in the milk container and make sure the nozzle is fully immersed.

Depending on the needs, select the following steam nozzle positions:

- A – heating up milk
- B – frothing milk



3. Open the steam tap again to heat up or froth the milk.

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ATTENTION!

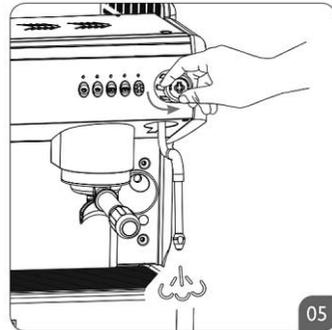
Risk of scalding!

Hot steam is coming out of the steam nozzle.

Under no circumstance should you remove the steam nozzle from the liquid until the steam tap is open.



4. When the milk reaches the required temperature, close the steam tap and remove the container.



5. When the process is finished, direct the steam nozzle over the drip tray and open the steam tap for a couple of seconds to remove the milk left in the steam nozzle.

Close the steam tap and use a damp cloth to clean the steam nozzle from the outside, so that it does not get clogged.

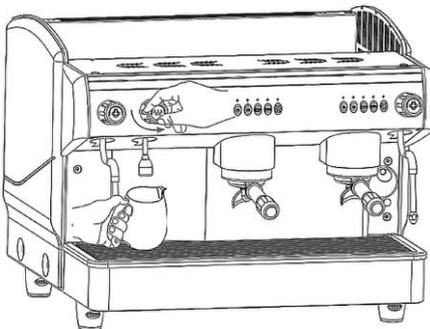
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Serving Hot Water

ATTENTION!

Risk of scalding by hot water!

When the appliance operates during hot water dispensing, under no circumstance should you hold your hand or fingers under the outlet of hot water.



1. Place a container under the hot water tap, which is to be used for dispensing hot water.
2. Keep the hot water tap open until you dispense the right amount of water.
3. Close the hot water tap again.
4. Check the drip tray regularly.

Fig. 10

Electronic Control Panel

Button Functions

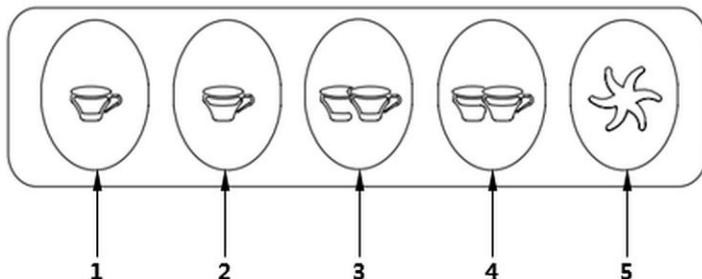


Fig. 11

1. 1x espresso
2. 2x espresso
3. 1x coffee
4. 2x coffee
5. Continuous operation button / hot water dispensing / programming of coffee amount dosing

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The control panel is designed for preparation of 4 standard beverages (which, if needed, may be programmed) and for selection of continuous mode (continuous operation).

When you select the first four buttons (1–4), the programmed amount is brewed, and the brewing process is automatically terminated.

The fifth button is used for programming of 3 different functions, depending on how long the button is being pressed:

Coffee machine with display (190161 / 190162 / 190163)

- below 1 second: the automatic water or steam dispensing is activated (only in appliance without manually operated taps);
- between 1 and 8 seconds: constant supply is activated (it is deactivated with another button press);
- over 8 seconds: access to programming menu of coffee dispensing (see below).

Coffee machine without display (190160)

- below 4 seconds: constant supply is activated (it is deactivated with another button press);
- over 4 seconds: access to programming menu of coffee dispensing (see below). The brewing process lasts as long as the user does not stop the process through another button press.

Additional Button Functions

In order to activate these functions, use the main ON/OFF switch to switch the coffee machine off and than on again, keeping pressed the selected beverage button to the left.



1x espresso

Activation of electronic pre-brewing function



1x coffee

De-activation of electronic pre-brewing function



2x espresso

Execution of automatic cleaning

NOTE!

In the case of a appliance with a display, it may be necessary to activate/de-activate electronic pre-brewing function with the programming menu.

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Programming of the Dispensed Coffee Amount

This section contains a description of how to automatically set the dispensing through pressing of beverage buttons.

ATTENTION!

For each newly programmed amount for dispensing use a handle filled with fresh coffee.

1. In the case of an appliance without display, press and hold the  button for 4 seconds, and in the case of an appliance with display — for 8 seconds.

The continuous operation  button starts to blink.

In an appliance with display, all beverage buttons are lit.

2. Press the option to be programmed:  ,  ,  or  .

The pressed button and the  button are still being lit.

The brewing group starts to dispense espresso.

3. When a cup is filled up to the required level, press the selected button again to stop dispensing.

This amount settings is stored.

In an appliance with display, the buttons, for which the dispensing amount is programmed, go off.

4. Repeat the process for all dispensing options, which are to be programmed anew.

If only one dispensing option is to be programmed anew, perform the above steps and program only the required option.

All other dispensing options remain unchanged (standard settings).

NOTE!

Programming one option with the use of beverage buttons to the left (front view) sets the dispensing amount automatically for all other beverage buttons. This is the case only for beverage buttons to the left.

Programming other beverage buttons introduces changes only for a selected option.

EN

Coffee Machine Status

The coffee machine with display is equipped with the following additional functions:

- Timer for daily automatic switching on/off (standby mode)
- Time setting (hour and date)
- Advertising display
- Number of dispensed espresso cups / beverages
- Digital boiler temperature control and display
- PID controller for boiler temperature control
- Assistance in programming and setting
- Warning indicator pertaining to water softener
- Display language selection (4 languages available)

Remaining Functions of Programming Buttons

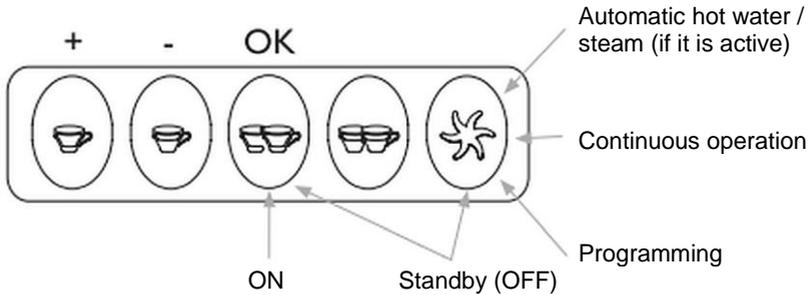


Fig. 12

Coffee Machine Modes

The coffee machine may be operated in three available modes:



Fig. 13

Switched on

The coffee machine is switched on and ready to brew espresso.

This is the standard operating mode when the appliance is switched on with the main ON/OFF switch (Fig. 13).



Fig. 14

Standby Mode

The main ON/OFF switch is OFF but the 'OFF' message is displayed (Fig. 14).

The appliance is in energy saving mode, which may be activated only in on state. To this end,

press and hold the continuous operation 

button and, at the same time, press the  button.

Switched off

The coffee machine is switched off with the main ON/OFF switch.

Access to Second Level Menu

Doses setting
Select within 30s

Fig. 15

Set clock

Fig. 16

1. When the appliance is switched on, press the continuous operation  button from amongst the beverage buttons to the left, and hold it for 8 seconds until the dispensing programming menu is displayed.

All beverage buttons light up, and the continuous operation button starts to blink.

The display will show the message — see Fig. 15.

2. Hold the continuous operation  button pressed, until the menu option shows: 'Set clock' (Fig. 16).

This provides access to second level menu.

Clock Setting: Hours, Minutes, Date

Clock adjust
hh:mm Day

Fig. 17

1. To set the clock, press the  button, when the 'Set clock' message is being displayed.

The hour indicator starts to blink (Fig. 17).

2. To increase or reduce the value, press the  or  button.
3. When the required value is displayed, acknowledge it with by pressing the  button.
The minute indicator starts to blink.
4. To increase or reduce the value, press the  or  button.
5. When the required value is displayed, acknowledge it with by pressing the  button.

Setting of weekday is executed the same way: by pressing  or  , and then .

When these values are set, move to the automatic on/off switching menu by pressing the  button.

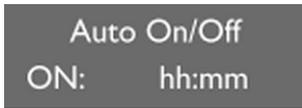


Fig. 18

When the changes in the 'Set clock' menu are acknowledged, move to the coffee machine automatic on/off switching menu, by pressing the



button (Fig. 18).

6. To change the time of automatic on/off switching, increase/reduce value (hours) with  and  buttons, until the value is blinking.
7. When the required value is shown in the display, press the  button to acknowledge it.

The minute value is set the same way (by pressing ,  and .

NOTE!

The standard settings may be found here: On: -- : -- (i.e., the function is de-activated).

Through setting other values than On: -- : --, the function is activated.

When pressing the  button, with the selected value On: -- : --, the function remains de-activated.



Fig. 19

8. The value may be increased/reduced by pressing  and  button, as long as the time for automatic switching off is blinking.
9. When the required value is reached, press the  button to acknowledge it.

The minutes indicator starts to blink.

10. Set this value just the same way, as described above (by pressing ,  and .

When the time is acknowledged, subsequent menu is being displayed.



Fig. 20

When the automatic on/off switching is activated, you may also set a day on which the coffee machine will not be automatically switched on. When the automatic on/off switching is de-activated, the option is not displayed.

11. The day, on which the coffee machine will not be automatically switched on may be set (Fig. 20) by increasing or reducing the value with the use of the  or  button.

When the required value is reached, press the  button to acknowledge it.

NOTE!

The standard settings may be found here: On: ----- (i.e., the function is de-activated).

Through setting other values than -----, the function is activated. When pressing the  button, with the selected value On: -----, the function remains de-activated.

Counters



Fig. 21

To access the Counters menu you must first open the second level menu (Fig. 15).

1. Press the continuous operation  button briefly to display 'Counters' option (Fig. 21).

The coffee machine features the 4 following counters:

- Litres: The amount of water dispensed by the appliance (the indicator is used as a basis for defining cycle of water softener maintenance).
- Service: The number of served espresso coffees (indicator for service).
- Number of dispensed espresso coffees / beverages.
- Number of dispensed espresso coffees per button.

6 Cleaning and Descaling

6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

6.2 Cleaning

To keep high performance and quality of water system, once a day or once every 8 hours after the last espresso dispensing, perform the following cleaning activities:

Brewing group: Fit an empty holder (without coffee) onto the brewing group head and keep hot water flowing for one minute.

Steam nozzle: Open the steam tap for approx. one minute, when the nozzle is not directed towards the drip tray.

Hot water outlet: Place a container under the hot water outlet and open the hot water tap for approx. 20 seconds.

EN

Daily Cleaning

1. Rinse the brewing group and the holder without cleaning agents (only with filter membrane and hot water).
2. Clean the external surfaces of the appliance, paying particular attention to stainless steel elements.
3. Clean the steam nozzle and hot water outlet. Check the nozzle for partial or complete clogging, e.g. with the remaining milk. If cleaning is required, exercise caution so as not to deform nor damage any part.
4. Clean the drip tray and the stainless steel grate under running water, with the use dish-washing brush. To rinse the coffee residues, slowly pour 1 litre of hot water to the drip tray.

Weekly Cleaning

1. Clean the brewing group and the holder only with a special powder for cleaning pressure coffee machines. Observe instructions of such a cleaning agent's manufacturer.
2. Rotate the handle out and remove it out of the brewing group.



Fig. 22

3. Insert the filter membrane into the holder filter.
4. Pour the special powder for cleaning pressure coffee machines into the holder filter.
5. Insert the holder in the brewing group head and engage it.
6. Activate automatic cleaning:
 - Switch the coffee machine off.
 - Press the  button briefly on the control panel of the brewing group that is to be cleaned.
 - Switch the appliance on with the button pressed. The automatic cleaning starts.
 - Release the button.

WARNING!

Risk of scalding by hot water under pressure.

Never attempt to remove the holder until the group is in cleaning mode.

When the cleaning process is complete, wait for approx. 3 seconds before removing the handle.

ATTENTION!

When the cleaning program is finished, remove the handle and have the water flow through the brewing group again to rinse all residues.

Repeat the cleaning process without the cleaning agent to remove all residues of the cleaning powder, keeping the filter membrane in correct place.

NOTE!

Once a day, rinse the brewing group and the holder without cleaning agents (only with filter membrane and hot water).

Once a week, clean the brewing group and the holder with the cleaning agent.

EN

Gasket Cleaning

When the holder with coffee is inserted in the brewing group, residues are accumulated on the surface of the lock. If the accumulation of residues is too excessive, it may negatively influence the tightness between the holder and the brewing group head. The residues may even lead to clogging of water supply line through the brewing group head.

To prevent this, perform the following cleaning activities:

1. Insert the filter membrane into the holder filter (without a cleaning agent).
2. Fit the holder in the brewing group head, but when rotating it, do not press it in entirely (the holder needs to be rotated in lightly).
3. Press the continuous operation  button on the control panel.
4. Perform opening and closing movements with the inserted holder, but do not close the holder entirely.

Water overflows the surface of the holder lock and cleans it.

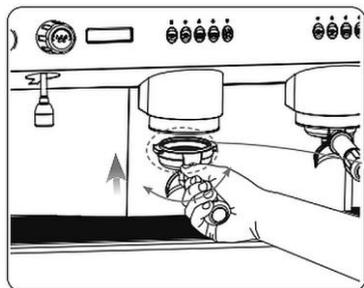


Fig. 23

ATTENTION!

Danger of scalding by hot water flowing at the sides of the holder.

Exercise caution when performing cleaning with this method.

ATTENTION!

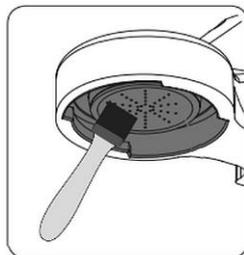
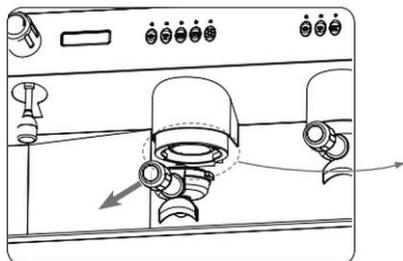
High-pressure water may sprinkle when the holder is rotated in completely, causing scalding or serious injuries.

Do not close the holder completely.

Brewing Group Head Cleaning

1. Remove the handle from the brewing group head.
2. Clean the brewing group head and the gasket with a soft brush to remove the accumulated coffee residues.

EN



Brewing group head

Fig. 24

6.3 Descaling

ATTENTION!

If the water hardness exceeds 6°, connect water softener upstream of the appliance, to avoid malfunctions caused by limescale deposits.

- If, despite a water softener installed upstream of the appliance, there would be limescale deposits inside the coffee machine, **de-scaling should be performed by a service technician only.**
Never perform de-scaling on your own.

7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

Messages and Alarms

<p>Flow meter Gr. X</p>	<p>Flow meter fault X/ Counter fault X/</p>
<p>Time-out alarm Boiler filling up</p>	<p>Check if water supply to the appliance is undamaged.</p>
<p>Probe unconnect</p>	<p>Temperature sensor fault</p>

<p>Service 999999999</p>	<p>Have the appliance maintenance performed</p> <p>To de-activate the alarm and reset the counter:</p> <ul style="list-style-type: none">– Switch the appliance off.– Press and hold at the same time the  and  button.– Switch the appliance on.
<p>Change filter 999999999</p>	<p>Change filter.</p> <p>To de-activate the alarm and reset the counter:</p> <ul style="list-style-type: none">– Switch the appliance off.– Press and hold at the same time the  and  button.– Switch the appliance on.

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- If the programmed boiler filling time (2 minutes) is exceeded, all beverage buttons blink, and the coffee machine is not ready to be used. To revert it to the operation readiness status, switch the coffee machine off and on again using the main ON/OFF switch.
- If the electronic control panel does not transmit a pulse from the flow meter (too finely ground coffee for espresso or flow meter fault) within 5 seconds from the pressing of one of the beverage buttons, the selected amount indicator light starts blinking. Press the button again, to stop the blinking.
- As an additional safety function the dispensing time for all amount settings is limited to maximum of 5 minutes.

Possible Malfunctions

Problem	Cause	Solution
Coffee machine does not start	Plug is not properly connected to a socket	Check if the plug is correctly connected to a socket and if the socket operates correctly
	Safety switch connection and/or RCD mechanism is faulty	Check the electric power supply
	Damaged power cord and/or plug	Have the damaged power cord and plug replaced by qualified personnel
Steam is not coming out of the steam nozzle	Steam nozzle is clogged with milk left	Clean the steam nozzle. Disassemble it, if needed, and remove the clog with a pointed implement or a needle.
Water is found under the coffee machine	Clogged drain hose	Clean the drain hose

EN

Faults caused by limescale deposits

Espresso is dispensed with incorrect temperature	Outlet lines of heat exchangers are clogged by limescale deposits
Water does not flow from the brewing group	Water system is clogged by limescale deposits

Problems caused by the degree of grinding

Coffee flows very fast from the coffee machine	Coffee is ground too coarsely. Change coffee grinder settings.
Coffee flows very slowly from the coffee machine	Coffee is ground too finely. Change coffee grinder settings

8 Disposal

Electrical Appliance

	<p>Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.</p>
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Electrical appliances should be returned to designated collection points.