

## **Coffeeline B10 - B20 - B30**



**190230 - 190231 - 190232**

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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

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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### Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

### Supervised Usage only

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

### Operating Personnel

## Safety

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- 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.

## 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.

### 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.

#### 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/Design

- Version: high-pressure coffee machine
- Equipment connection:
  - 190230, 190231 - ready to connect
  - 190232 – 3NAC
- Automatic boiler filling
- Automatic cleaning of a brewing group
- Cleaning programs
- Automatic water supply through solenoid valve
- Pre-brewing
- Adjustable hot water dispensing
- Pressure indicator on the manometer
- Timer
- Display:
  - setting the boiler temperature
  - selection and programming of beverages
  - starting the cleaning program
  - timer
  - pre-brewing
  - warning Indications
- Digital display
- Control:
  - electronic
  - knob
  - key
- ON/OFF switch
- Features:
  - LED lighting, switched on separately
  - varied settings of coffee specialties

<b>Name:</b>	<b>Coffee machine Coffeeline B10</b>
Art. No.:	<b>190230</b>
Material:	Steel sheet, painted
Number of boilers:	1
Boiler volume, in litres:	6
Number of brewing groups:	1
Number of steam taps:	1
Number of hot water nozzles:	1
Dosing programs per brewing group:	3
Power supply:	2,8 kW   220-240 V   50 Hz
Dimensions (W x D x H), in mm:	550 x 575 x 465
Weight, in kg:	48,0

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We reserve the right to implement technical modifications.

The set includes:

- 1 portafilter with 1 outlet
- 1 portafilter with 2 outlets
- 1 water supply hose, 55 cm
- 1 drain hose, 150 cm

<b>Name:</b>	<b>Coffee machine Coffeeline B20</b>
Art. No.:	<b>190231</b>
Material:	Steel sheet, painted
Number of boilers:	1
Boiler volume, in litres:	11,5
Number of brewing groups:	2
Number of steam taps:	2
Number of hot water nozzles:	1
Dosing programs per brewing group:	3
Power supply:	3,35 kW   220-240 V   50/60 Hz
Dimensions (W x D x H), in mm:	770 x 595 x 465
Weight, in kg:	62,0

We reserve the right to implement technical modifications.

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The set includes:

- 1 piston with 1 outlet
- 2 portafilters with 2 outlets
- 1 water supply hose, 55 cm
- 1 drain hose, 150 cm

<b>Name:</b>	<b>Coffee machine Coffeeline B30</b>
Art. No.:	<b>190232</b>
Material:	Steel sheet, painted
Number of boilers:	1
Boiler volume, in litres:	17,5
Number of brewing groups:	3
Number of steam taps:	2
Number of hot water nozzles:	1
Dosing programs per brewing group:	3
Power supply:	4,35 kW   400 V   50 Hz
Dimensions (W x D x H), in mm:	990 x 595 x 465
Weight, in kg:	74,0

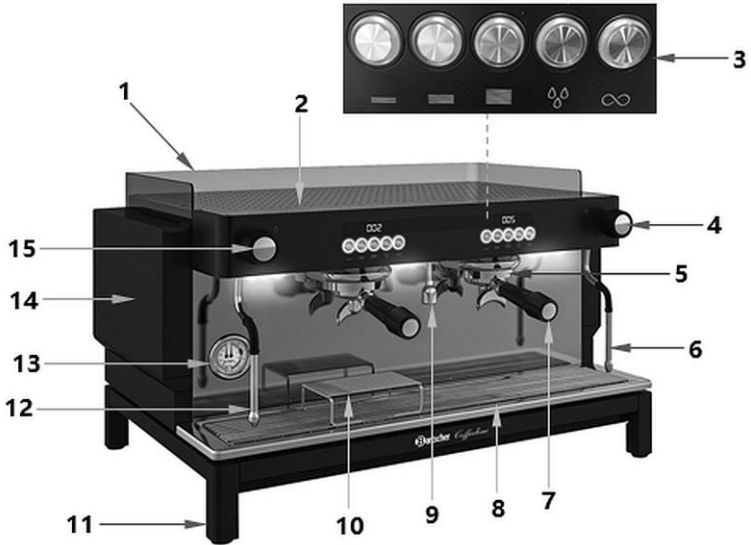
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We reserve the right to implement technical modifications.

The set includes:

- 1 portafilter with 1 outlet
- 3 portafilters with 2 outlets
- 1 water supply hose, 55 cm
- 1 drain hose, 150 cm

### 4.2 List of Components of the Appliance



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#### Bottom view

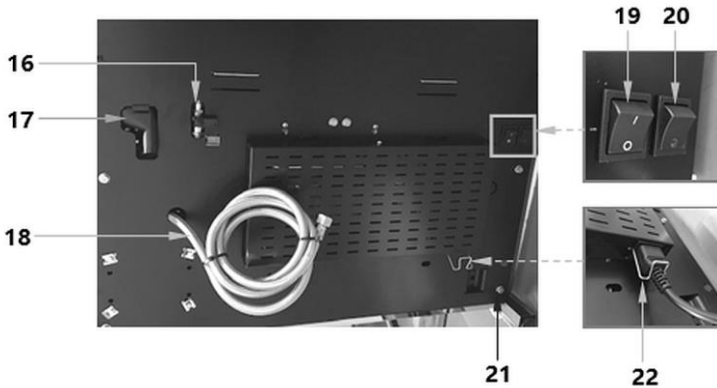


Fig. 1

## Description for Fig. 1

- |                                 |   |
|---------------------------------|---|
| 1. Splash guard                 | 2. Shelf for cups/saucers                         |
| 3. Control elements             | 4. Steam regulator right                          |
| 5. Brewing group head           | 6. Steam nozzle right                             |
| 7. Portafilter                  | 8. Drip tray with drip grate (2 pcs)              |
| 9. Hot water nozzle             | 10. Cup grate                                     |
| 11. Height-adjustable feet (4x) | 12. Steam nozzle left                             |
| 13. Boiler pressure gauge       | 14. Housing                                       |
| 15. Steam regulator left        | 16. Boiler drain                                  |
| 17. Sewage connection           | 18. Fixed water connection with water supply hose |
| 19. LED lighting ON/OFF switch  | 20. ON-/OFF switch                                |
| 21. Indicator light             | 22. Power cable connection                        |

## 4.3 Functions of the Appliance

The Coffeeline machine is designed and built to prepare espresso and coffee, to heat water for tea and to heat 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

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- 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 best efficiency the coffee machine should be installed where the following values will not be exceeded:
    - maximum water inlet pressure: 0.9 MPa (9 bar) or 1.0 MPa (10 bar) [Norway, Sweden, Denmark only]
    - minimum water inlet pressure: 0.0 MPa (0 bar)
    - optimal water pressure: 0.6 to 0.7 MPa (6-7 bar)
    - maximum water supply temperature: 40°C
    - ambient temperature between +10°C (min.) and +40°C (max.).
  - The coffee machine is quite heavy, so we recommend that it be lifted and placed in the desired position by two people.

### **TIP!**

**The weight and dimensions of the machine can be found in the "Technical data" section.**

- Place the coffee machine on a level, stable and waterproof surface.
- The coffee machine can be positioned with a maximum deviation of 3° from the horizontal (longitudinal and transverse direction) to ensure proper operation of the hydraulic and drain functions. This should be checked with a level or digital protractor.
- Set the feet so that the coffee is distributed evenly to all cups during preparation.

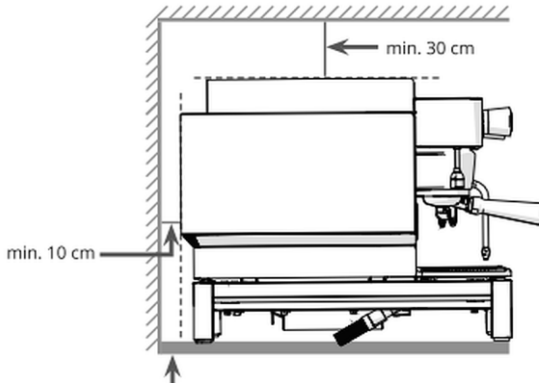


Fig. 2

- The installation surface must be located at least 110 cm over the floor level.
- Allow enough space above and behind the device to allow unobstructed operation, cleaning and maintenance.
- For proper air circulation, leave 30 cm above the device and 10 cm behind the device.

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### 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.
- Connect the supplied connection cable on the underside of the device to the connection with the locking clip.
- For devices that are not equipped with a connection cable with a plug, a disconnection device must be integrated into the fixed wiring in accordance with the wiring regulations.
- Make sure that a circuit breaker suitable for the power consumption of the device, as indicated on the rating plate (under the drip tray), is installed to protect the power supply.

### Water connection

#### ATTENTION!

**The device must be connected to the building's water system by qualified specialist personnel.**

**When connecting to the water mains, all national regulations must be observed.**

**Only use the new hoses supplied with the device. Old and damaged hoses must not be reused.**

1. Before connecting the appliance, drain approximately 20 litres of water from the building's water system to flush out any impurities that would otherwise enter the boiler.

The water system of the building should have a 3/8" brass connection and a shut-off valve.

2. Connect the coffee machine to the building's water supply using the supplied water supply hose.
3. Tighten the water supply hose firmly with a suitable spanner or pipe wrench.

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### Water quality requirements

- Use drinking water with a hardness level between 5 and 8° fH (French scale). Water hardness below this range may lead to corrosion of the hydraulic components. A higher value will lead to increased scaling in the boiler. Both situations have negative impact on the machine efficiency and the quality of coffee.

#### ATTENTION!

**In order to avoid scale deposits in the boiler and other parts of the device, it is necessary to install a suitable water softening system upstream of the device.**

Connecting the water softening system should be done in accordance with the instructions contained in the manual of the selected device.

### Pressure and temperature

The water pressure in the boiler is regulated directly by the water temperature. The boiler temperature is shown on the display.

#### Relationship between the boiler pressure and boiler temperature

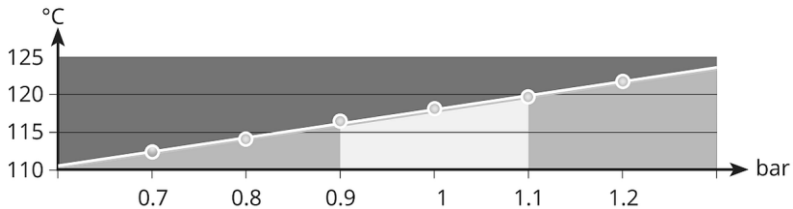


Fig. 3

The optimum temperature of the boiler for frothing milk and brewing is between 116°C and 120°C.

The device is equipped with a manometer that shows the pressure in the boiler.

The optimum boiler pressure is 0.9–4 bar.

#### TIP!

**Exceeding the optimum working range of temperature and pressure results in excessive steam formation, high energy consumption and milk burning.**

**Setting the temperature too low results in insufficient coffee extraction, slow heating of the boiler and little or no steam.**

### Drain connection

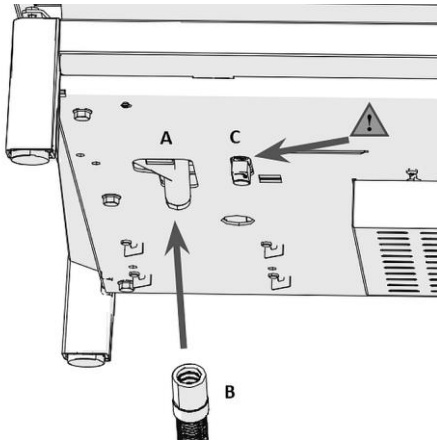


Fig. 4

1. One end of the supplied drain hose (B) should be connected to the outlet of the drip tray (A) through the access hole in the cover on the bottom of the housing.

The access hole is located under the drip tray and drip grill. They should be removed.

2. Connect the other end of the drain hose (B) to the sewer system in the service area.
3. Reinstall the drip tray and drip grill.

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### ATTENTION!

Make sure that the drain hose is not twisted and lies deeper than the drip tray. This prevents the accumulation of water and other impurities in the hose, the formation of mould or unpleasant odours.

### WARNING!

**Pressurized hot water can cause burns or serious injury.**

Never open the boiler drain while the device is in operation!

Closed position = right side

Emptying the boiler must be carried out by qualified personnel.

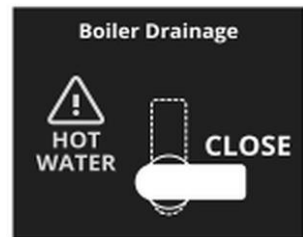


Fig. 5

### 5.2 Operation

#### First Start-Up

1. Before using the device for the first time, remove all protective films after installation.

This will prevent the foil from melting/sticking due to the high temperature while the coffee machine is heating up.

2. Before use, clean the device according to the instructions in the '**Cleaning**' section.
3. Open the shut-off valve of the water supply system.
4. Turn on the device using the on/off switch located at the bottom of the device on the right side. Wait a few minutes for the boiler to heat up.

The heating indicator under the device lights up.

5. While the machine is heating up, start a beverage cycle on each group of brewing units to vent them and check their operation.
6. Open the steam nozzles to check their operation.

When the boiler reaches operating pressure and operating temperature, the heating indicator light goes off.

7. Wait another 10 minutes for all hydraulic components to stabilize within the correct temperature range.

The coffee machine is now ready for operation.

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#### Operating Instructions

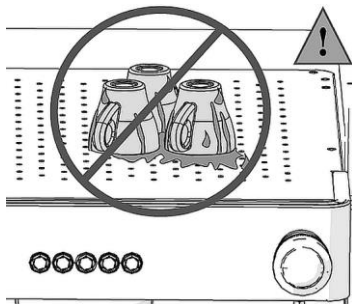


Fig. 6

#### ATTENTION!

**If dripping water enters the coffee machine, it can cause mechanical and electrical damage.**

Do not place wet cups directly on the cup shelf.

Always dry all cups thoroughly before placing them on the cup shelf.

### Button Functions

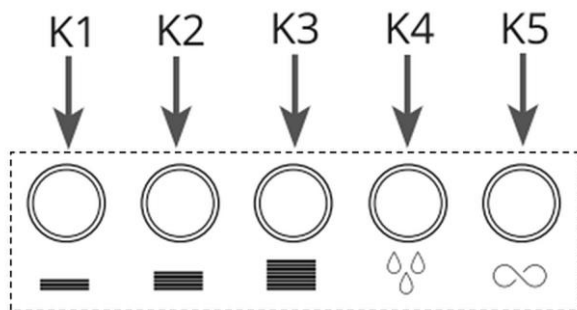


Fig. 7

- K1** Small Espresso
- K2** Medium Espresso
- K3** Large Espresso
- K4** Rinsing the brew group
- K5** Continuous pouring / hot water button / Programming the coffee quantity

Each group of the brewer is equipped with a 5-button control panel and display, which is used to monitor the status of the machine, perform user programming and adjust settings.

By selecting the first three buttons (**K1 - K3**), the programmed amount will be brewed and the brewing will end automatically.

The **K4** button is used to rinse the brewing group.

The fifth button **K5** activates the continuous dispensing of hot water.

The 3-digit display of each brewing group shows the remaining brewing time.

#### **TIP!**

**All brewing group buttons are customizable by user programming. For more information, see the 'User Programming' section.**



### Fitting the portafilter on the head of the brewing group

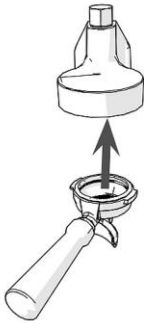


Fig. 8

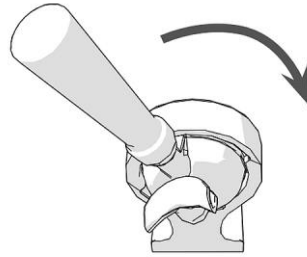


Fig. 9

1. Align both portafilter flanges with the two slots in the brew group head.
2. Replace the portafilter and turn it counter-clockwise until the handle is perpendicular to the coffee machine.



Fig. 10

The portafilter is installed incompletely

Correct position

The seal of the brew group has worn out and needs to be replaced

#### ATTENTION!

Be careful when fitting and removing the portafilter. Never try to tighten the portafilter by force.

### Preparation of espresso

#### ATTENTION!

**To keep the portafilter warm, it should be permanently in the brew group. This is very important to maintain the optimum temperature, which is a condition for brewing the best quality espresso.**

1. Unlock the portafilter and pull it out of the brew group head.
2. Fill the portafilter basket with the desired amount of ground coffee for espresso. The amount may vary depending on the size of the portafilter basket (approx. 7 g for a regular espresso or 14 g for a double espresso)
3. Tamp the ground coffee by pressing it down with the tamper.
4. Insert the filled portafilter onto the head of the brewing group and lock it in the correct position
5. Place a cup under the portafilter.
6. To start the brewing process, select the desired option using one of the **K1-K2-K3** buttons.

#### WARNING!

**Hot water under high pressure can cause burns or serious injury.**

Never remove the handle during the brewing process.

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

### Heating up/frothing milk

1. Place the steam nozzle above the drip tray and use the steam regulator to open the steam tap for a few seconds to allow the condensation water to drain.
2. When only steam comes out, close the steam tap again.
3. Place the steam nozzle above the drip tray in the cup/glass with milk, making sure the steam nozzle is completely submerged.
4. Open the steam tap again to heat or froth the milk.
5. Open the steam tap to start heating/frothing the milk. Always keep the tip of the steam nozzle submerged in the milk during heating/ frothing.

## Installation and operation

- When the milk reaches the desired temperature, close the steam tap with the steam regulator.
- Wait until no more steam comes out.
- Wait until no more steam comes out.
- After heating/frothing is complete, place the steam wand above the drip tray and open the steam tap again for a few seconds to rinse any milk residue from the steam wand.
- Wipe the outside of the steam nozzle with a damp cloth to prevent clogging and keep it clean.

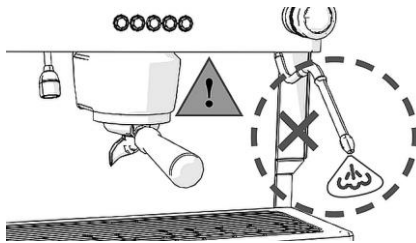


Fig. 11

### **WARNING! Risk of scalding!** **Hot steam is coming out of the steam nozzle.**

During steam/frothing, do not remove the cup/glass and under no circumstances allow the steam nozzle to protrude from the milk as long as the steam cock is open.

## Pouring hot water

### **WARNING!**

#### **Risk of scalding by hot water!**

Never put your hands or fingers under the hot water spout when the device is working.

## Automatic regulation of hot water

- Place a cup (or other heat-resistant container) under the hot water spout.
- Place a cup (or other heat-resistant container) under the hot water spout.
- Hot water dispensing will automatically stop after the programmed dispensing time has elapsed.
- By pressing the **K5** button again, you can manually stop the process at any time before it ends.

## Manual regulation of hot water

- Place a cup (or other heat-resistant container) under the hot water spout.
- To start dispensing hot water, turn the hot water regulator counter-clockwise.
- To stop dispensing hot water, turn the hot water regulator clockwise.

### User programming

#### Programming coffee/tea dispensing

This chapter explains how to program the amounts dispensed automatically via the beverage buttons:

**TIP!**

**For each new dispensing that is programmed, use the portafilter filled with fresh coffee.**

1. Keep the **K5** button pressed for 8 seconds, until **[SEL]** appears on the display and the **K5** button lamp blinks.
2. Press the brew option to be programmed: small Espresso (**K1**), medium Espresso (**K2**), large Espresso (**K3**) or rinse (**K4**).

The lamp of the pressed button and the **K5** button are on constantly. The brewing group starts dispensing the coffee.

3. When the desired amount is reached, press the button again to stop dispensing. This amount settings is stored.

4. Repeat the process for all dispensing options you want to reprogram.
5. If only one of the brew options is to be programmed, follow the steps above program only the desired option.

All other dispensing options remain unchanged (standard settings).

6. To return to the start screen again, wait 30 seconds or switch the coffee machine off and on again.

**TIP!**

Programming one of the options on the left buttons (**K1-K2-K3**) automatically sets the dispensed amounts on all other beverage buttons. It only applies to the beverage buttons on the left side. When programming other beverage buttons, only the selected option will be changed.

Button **K4** 'Rinse brewing group' can be programmed as a default beverage button if required.

When the **K5** button is activated as a tea button, you can program automatic hot water dispensing for **K5**. Dispensing is independent for each brewing group.

## Installation and operation

### User menu – access and navigation

To access the user programming settings, follow these steps:

1. Keep the **K5** button pressed for 8 seconds, until **[SEL]** appears on the display and the **K5** button lamp blinks. (Dispensing programming)
2. Keep the **K5** button pressed for 8 seconds until **[t0]** appears on the display (1. Menu Settings).
3. Scroll through the menu by pressing **K1** and **K2** buttons.
4. Press the **K5** button to enter individual settings.

The adjusting parameter flashes.

5. To confirm and save, press the **K5** button again.
6. To exit the menu, scroll to **[ESc]** (Escape) and press the **K5** button.

### User menu – settings overview

Setting	Description
<b>[t0]</b>	Water heater temperature
<b>[cro]</b>	Time setting (pouring time)
<b>[PIX]*</b>	Pre-brewing (Gr1, Gr2, Gr3)
<b>[Eco]*</b>	Eco timer mode
<b>[Std]*</b>	Eco mode standby timer
<b>[SLc]</b>	Litres consumption meter (water filter)
<b>[Scc]</b>	Coffee counter (maintenance)
<b>[tot]</b>	Total counter
<b>[cLo]</b>	Time settings
<b>[AUt]*</b>	Automatic On/Off function

\*In the service menu disabled by default

### **t0 – boiler temperature**

To change the temperature settings of the boiler, perform the following steps:

1. Open User Programming and scroll through the menu (see directions above).
2. When **[t0]** appears on the display, press the **K5** button.
3. Use the **K1** and **K2** buttons to select the boiler temperature.
4. To confirm and save the settings, press the **K5** button.

You will return to the user programming menu.

### **cro – activate/deactivate the time setting**

To change the timer settings, perform the following steps:

1. Open User Programming and scroll through the menus (see directions above).
2. When **[cro]** appears on the display, press the **K5** button.
3. Press the **K1** or **K2** button to activate **[on]** or deactivate **[oFF]** the timer setting.
4. To confirm and save the settings, press the **K5** button.

You will return to the user programming menu.

### **Pi1 - Pi2 - Pi3 – activate/deactivate pre-brewing for each group**

To activate or deactivate the electronic pre-brewing function individually for each brewing group, follow these steps:

1. Open User Programming and scroll through the menus (see directions above).
2. When **[Pi1]** (for group 1), **[Pi2]** or **[Pi3]** appears on the display, confirm the selection by pressing the **K5** button.
3. Press the **K1** or **K2** button to activate **[on]** or deactivate **[oFF]** the pre-brewing setting.

Settings are made separately for each brewing group **[Pi1]**, **[Pi2]** or **[Pi3]**.

4. To confirm and save the settings, press the **K5** button.

You will return to the user programming menu.

### TIP!

The electronic pre-brewing setting is disabled by default in the service menu. The reason for this is that the group head has an integrated pre-brewing chamber. For roasted coffees that require longer pre-brewing time, the electronic function can be activated for maximum extraction.

During pre-brewing, coffee is dispensed for a pre-programmed number of seconds. Before the brewing process starts again and ends, the pressure is lowered for a certain amount of seconds ('Pause').

### Eco – time setting for 'Eco' mode

To adjust the timer to Eco mode, follow these steps:

1. Open User Programming and scroll through the menus (see directions above).
2. When **[Eco]** appears on the display, press the **K5** button.
3. Using the **K1** and **K2** buttons, select the timer for the Eco mode: from **[oFF]** (deactivated) to **[024]** hours.
4. To confirm and save the settings, press the **K5** button.

You will return to the user programming menu.

### TIP!

In the 'ECO' mode, the energy consumption of the coffee machine is reduced by lowering the boiler temperature to 105 °C/221 °F (default settings) if the machine is not used for a while. **[Eco]** appears on the group 1 display. To "wake up" the coffee machine, the user simply has to press a button. The coffee machine is then heated to its normal operating temperature and ready for use in a few minutes.

The settings for ECO mode are disabled by default.

### SLc – Litres consumption meter

To download the partial counter of litres used, follow these steps:

1. Open User Programming and scroll through the menus (see directions above).
2. When **[SLc]** appears on the display, press the **K5** button.
3. The counter is displayed on a 3-digit display. It toggles between displaying thousands (dotted) and units in the following format: **[000. - 000]**.

Example for 1200 litres: **[001. - 200]**.

4. Confirm by pressing the **K5** button.

You will return to the user programming menu.

### TIP!

The setting of the litre consumption meter is adjusted in the service menu. The setting is disabled by default, i.e. the partial counter defaults to 0.

The **[FIL]** alarm appears on the display when the partial counter reaches the set value to indicate that the external water filter needs to be replaced. Information on how to reset the partial litre counter can be found in the Messages and Alarms section of this manual.

### Scc – Coffee consumption meter

To download the coffee counter of consumed litres, follow these steps:

1. Open User Programming and scroll through the menu (see directions above).
2. When **[Scc]** appears on the display, press the **K5** button.
3. The counter is displayed on a 3-digit display. It toggles between displaying thousands (dotted) and units in the following format: **[000. - 000]**.

Example for 12500 coffees: **[012. - 500]**.

4. Confirm by pressing the **K5** button.

You will return to the user programming menu.

### TIP!

The setting of the coffee consumption meter is adjusted in the service menu. The setting is disabled by default, i.e. the partial counter displays '0' by default.

The **[SEr]** alarm appears on the display when the partial counter reaches the set value to indicate that the external water filter needs to be replaced.

Information on how to reset the partial coffee counter can be found in the Messages and Alarms section of this manual.



### **tot – Total counter**

To retrieve the total counter, follow these steps:

1. Open User Programming and scroll through the menus (see directions above).
2. When **[tot]** appears on the display, press the **K5** button.
3. The counters are displayed on a 3-digit display. They toggle between displaying thousands (dotted) and units in the following format: **[000. - 000]**.
4. Scroll through the counters by pressing **K5** button. They are displayed in the following order:

**[tot]** Total coffee counter -> K5 -> **[000. - 000]** -> K5 -> **[Gr1]**

**[Gr1]** Coffee counter group 1 -> K5 -> **[000. - 000]** -> K5 -> **[Gr2]**

**[Gr2]** Coffee counter group 2 -> K5 -> **[000. - 000]** -> K5 -> **[Gr3]**

**[Gr3]** Coffee counter group 3 -> K5 -> **[000. - 000]** -> K5 -> **[tEA]**

**[tEA]** Automatic Tea Timer -> K5 -> **[000. - 000]** -> K5 -> **[Lit]**

**[Lit]** Total litres **[000. - 000]** -> K5 -> **[tot]**

5. Confirm by pressing the **K5** button.

You will return to the user programming menu.

### **TIP!**

Each choice increases the counters by +1.

Pouring boiling water for less than 5 seconds is not counted.

### **cLo – hour setting**

To change the hour settings, perform the following steps:

1. Open User Programming and scroll through the menus (see directions above).
2. When **[cLo]** appears on the display, press the **K5** button.
3. Use the **K1** and **K2** buttons to select the hour settings.
4. The hour must be set in the following format:  
Hour **[00h]** -> K5 -> Minutes **[00M]** -> Day of the week **[00X]**.  
Days of the week: **[001]** Monday; **[002]** Tuesday; ... ; **[007]** Sunday.
5. To confirm and save the settings, press the **K5** button.

You will return to the user programming menu.

### **AUt – Setting 'Auto' On/Off**

To change the Auto On/Off setting, follow these steps:

1. Open User Programming and scroll through the menus (see directions above).
2. When **[AUt]** appears on the display, press the **K5** button.

3. Use the **K1** and **K2** buttons to select the settings for the automatic on/off function.
4. The setting for the automatic on/off function should be set in the following format:  
On time [**on**] -> K5 -> On time (hour) [**00h**] -> K5 -> On time (minutes) [**00M**] -> K5 -> Off time [**oFF**] -> K5 -> Off time (hour ) [**00h**] -> K5 -> Shutdown time (minutes) [**00M**].
5. To confirm and save the settings, press the **K5** button.  
You will return to the user programming menu.

### TIP!

The auto on/off setting is disabled by default in the service menu.

## 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

#### Daily cleaning at the end of the working day

##### Steam nozzle and hot water outlet

1. Hold the steam nozzle over the drip tray and open the steam tap for one minute to completely rinse the nozzle. Repeat the process for each steam nozzle.
2. Clean the steam nozzle and hot water outlet. Make sure that the nozzles are not clogged or partially blocked by milk or other residues. If the nozzles must be removed for cleaning, be careful not to deform or damage any of the nozzle components when removing them.

### Brewing group head and portafilter

1. Clean the spray disc and the group seal with a soft brush to remove coffee deposits.
2. At the end of each working day, a rinse cycle should be performed for each brewing group to prevent coffee deposits from drying out and building up inside the brewing group.

### Drip tray and housing

1. Clean all the surfaces with a soft, damp cloth and mild cleaning agent. Wipe with a clean cloth to remove the cleaning agent residues.
2. Clean glass surfaces with a streak-free glass cleaner.
3. Dry cleaned surfaces with a soft cloth.
4. Clean the drip tray and stainless steel grill insert under running water.

### Daily rinsing

1. Pull out the filter basket and insert the blind filter into the portafilter.
2. Start the cleaning program as follows:
  - When the device is turned on, hold down the **K5** button on the control panel of the brewing group to be cleaned and simultaneously press the **K1** button.

The automatic cleaning cycle starts and the display shows **[cLE]**.

- Release the buttons.

The coffee machine is cleaned and rinsed.

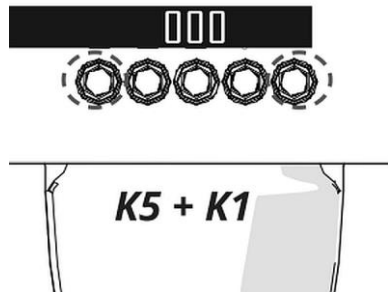


Fig. 12

3. After rinsing, remove the capped filter and store it in a safe place for next use.
4. Place the filter basket back into the portafilter.
5. Before replacing the espresso filter, clean the inside of the portafilter.
6. If necessary, soak the portafilter in warm water or use a coffee machine cleaner.

### Weekly cleaning or periodic cleaning and care

#### **WARNING! Risk of scalding!**

**When removing the brewing group during the cleaning program, hot steam or hot water may come out.**

Do not open the brewing group and only remove the brewing group when the cleaning program is finished.

#### **ATTENTION!**

At the end of each working day, a rinse cycle should be performed for each brewing group to prevent coffee deposits from drying out and building up inside the brewing group.

#### **Brewing group head**

1. The cleaning cycle for each brewing group should be performed once a week to thoroughly clean the brewing group head, spray disc and portafilter, and to ensure that your coffee tastes great. For more details, refer to the 'Weekly cleaning with coffee machine cleaner' section.

#### **Drain hose**

1. When the drain hose is installed, slowly pour one litre of warm water into the drip tray to loosen and remove any coffee residue that often accumulates in the drip tray and drain tube.

#### **Weekly cleaning with coffee machine cleaner**

1. Unlock the portafilter and pull it out of the brew group head.
2. When performing daily rinsing, a special coffee machine cleaner should be placed in the blind filter once a week.

After cleaning with a cleaning agent, it is necessary to rinse the group.

3. Run the automatic cleaning cycle two more times to flush out any remaining cleaning agent.
4. After rinsing, remove the capped filter and store it in a safe place for next use.



Fig. 13

### 6.3 Descaling

**ATTENTION!**

If the water is harder than 8° fH (French scale), a water softening system must be connected upstream of the device to prevent malfunctions caused by scale deposits.

- If lime scale builds up inside the coffee machine despite the upstream water softening system being connected, **descaling should only be carried out by a service technician.**

Never perform descaling by yourself.

### 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

Indicator	Device status	Alarm description	Warning/ alarm	Solution
[AL1]	The device is locked and all touch panel buttons are blinking	Short circuit of the NTC	Alarm	Replace the NTC
[AL2]	The device is locked and all touch buttons are blinking	NTC is connected	Alarm	Replace the NTC
[AL3]	The selected button flashes, the brewing process has to be ended manually	The brewing group flow not recognized	Warning	Check the manometer
[FIL]	The device is locked and all touch buttons are blinking	Time out when filling the boiler	Alarm	Switch the device off and on again using the main switch. Check if water supply to the appliance is undamaged.
[Eco]	The boiler temperature touch panel lights dropped to 105°C	Eco mode	Warning	Press any button from K1 to K4 to 'wake up' the device
[oFF]	Touch panel lights separated from the boiler element	Standby mode	Warning	Press any button from K1 to K4 to 'wake up' the device

## Possible Malfunctions

Indicator	Device status	Alarm description	Warning/ alarm	Solution
[SEr]	The appliance operates Static message to the group 1	Service maintenance alert	Warning	Let the service perform routine maintenance. This is how you can reset the alarm counter: <ul style="list-style-type: none"> <li>– keep the K1+K2 buttons pressed and turn on the device with the main switch.</li> <li>– message [rSE] for the group 1 is displayed.</li> </ul>
[Fir]	The appliance operates Static message to the group 1	Water filter maintenance alarm	Warning	Let the service perform routine maintenance. This way you can reset the operational alarm: <ul style="list-style-type: none"> <li>– keep the K3+K4 buttons pressed and turn on the device with the main switch.</li> <li>– message [rSE] for the group 1 is displayed.</li> </ul>

Problem	Possible Cause	Solution
<b>Coffee machine does not start</b>	The plug is incorrectly connected to the mains socket	Check that the plug is properly inserted and that the socket is working properly
	Circuit breaker connection and/or differential gear defective	Check the electric mains supply
	Damaged power cord and/or plug	Let damaged power cord and plug replaced by customer service
<b>Steam is not coming out of the steam nozzle</b>	Steam nozzle is clogged with milk left	Clean the steam nozzle. If necessary, remove and unclog with a pointed object or needle
<b>The boiler and the brewing group do not heat water</b>	Standby mode active	Press the K1+K5 buttons again to exit the Standby mode
<b>Pre-brewing does not work</b>	When the pre-brewing mode is 'on', you need to program the setting to enable/disable this function	Perform the pre-brewing settings as described in the 'User Programming'/Pre-brewing Settings' chapter.
<b>Water is found under the coffee machine</b>	Drain hose blocked by waste of the drip tray	Clean the drain hose



**Troubles with the brewing process**


<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Coffee pours out too quickly	Coffee is ground too coarsely	Set a finer grind level
Coffee pours out too slowly	Coffee is ground too finely	Set a coarser grind level

**Faults related to calcification**

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
The temperature of the dispensed coffee is too high	The outlet pipes of the heat exchanger are clogged with scale	Start the device using the main ON/OFF switch. Let the customer service carry out the necessary maintenance/repair work
Water does not flow from the brewing groups	The water system is clogged with lime scale deposits	

## 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.