

# STUDIO AQUA

## USER MANUAL

TRANSLATIONS OF THE ORIGINAL  
INSTRUCTIONS IN ITALIAN LANGUAGE

DALLA  
CORTE

STUDIO  
aqua



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## Summary

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1	SAFETY INFORMATION.....	2
2	GENERAL INFORMATION .....	7
3	TECHNICAL INFORMATION .....	11
4	INFORMATION ON USE AND OPERATION .....	14
5	BREAKDOWN INFORMATION.....	31
6	CLEANING AND MAINTENANCE INFORMATION.....	33
7	INFORMATION CONCERNING HANDLING AND INSTALLATION .....	42
A	ENCLOSURES.....	49

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## Introduction

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When designing and building this espresso machine, the manufacturer focused considerable attention on the aspects that could result in injuries to anyone who interacts with the machine.

In addition to complying with applicable health and safety laws, the manufacturer has also taken into account the highest standards of technology and good practice in the field.

With this manual, the manufacturer intends to raise awareness in users about the attention required in order to prevent any possible risks.

The risk is not the actual harmful event but only the possibility of it happening; therefore it can be prevented and avoided by working with due diligence and adopting appropriate preventive measures.

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## General safety and hygiene warnings

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Read the information in this manual carefully as it includes important safety advice for anyone who will be interacting with the machine during its working life.

Using the machine carefully and according to the rules is the best way to prevent accidents.

Take note of any symbols and labels that may be applied as they are significant for safety purposes.

Take note of any symbols and labels that may be applied as they are significant for safety purposes.

Do not tamper with, override, eliminate, or bypass the safety devices installed.

Failure to comply with this requirement can cause serious health and safety risks.

When lifting and handling the machine, always heed the information provided by the manufacturer in the user manual and that found both on the packaging and on the machine itself.

Heed the symbols applied to the packaging.

- Do not overturn the packed machine at any time during handling, transportation or storage.
- Handle the packed machine with care as the contents are fragile.
- Protect the packed machine against weathering.
- Do not stack the packed machines any higher than stated on the packaging.



The packaging (plastic bags, nails, foamed polystyrene, etc.) must be stored away carefully as they are a potential hazard for children.

Store the packed machine indoors in an area with temperatures that will not go below freezing.

The electric connection must be carried out in a workman-like manner by technicians experienced in this specific activity, in compliance with applicable laws and regulations.

Do not install the machine near heat sources or flammable materials.

The machine is not equipped with an equipotential connection and is not suitable for installation in professional environments that require an electrical connection of this kind.

Apart from being suitably trained and having read up on the matter, first-time users should also practice using the machine, simulating various manoeuvres in order to familiarise themselves with the main controls and features.

Only ever put the machine to the uses established by the manufacturer as 'intended use' and do not tamper with or bypass any device to make the machine perform in any way other than that intended by the manufacturer.

The machine may be used by children aged eight and over, by people with physical, sensory, or mental impairments, and by people without specific experience or knowledge provided they are supervised or have been suitably instructed on how to use the

machine safely and understand the relative risks. Children must not be allowed to play with the machine;

Cleaning and maintenance which is intended to be carried out by users of the machine must not be carried out by unsupervised children.

Apprentices must only be allowed to use the machine under direct supervision by the designated staff member.

Do not place wet or dripping cups on the cup warming surface as this could result in damage to the machine.

Prevent unauthorised persons (especially children) from coming into contact with the machine to prevent the risk of burns from contact with hot parts (steam wand, etc.).

All the maintenance jobs which require a precise technical skill or particular abilities must be carried out solely by qualified personnel with recognised experience gained in the specific work sector.

To maintain hygiene levels and prevent impurities in the drinks made with the machine, clean the components as regularly as stated by the manufacturer, also following the specific instructions if the machine is to be left unused for some time.

Upon using the machine for the first time and if the machine has been left unused for some time, to prevent impurities in the drinks, clean the boiler and flush out the grouphead for a good length of time (see "Cleaning and initial start-up after prolonged disuse").

Do not use flammable detergents; always use non-flammable legally approved detergents.

Do not use cleaning products that contain substances that are harmful to health.

Do not use abrasive material or sharp tools to remove limescale.

Always be extremely careful when handling cleaning products.

To prevent impurities and ensure machine efficiency and performance, always follow the cleaning instructions described in this manual.

To prevent scalds and serious injuries, do not remove the portafilter during cleaning. To ensure proper hygiene and protect the drinks from impurities, do not interrupt the cleaning.

Before carrying out any cleaning and maintenance, turn off the machine and unplug it at the mains.

Do not clean the machine with jets of water, pressure washers, or steam cleaners.

Do not soak the machine in water to clean it.

If your machine makes unusual noises, overheats, or catches fire, unplug it and turn off the water supply tap.

In the event of operation failures, do not try to repair the machine; unplug it at the mains and contact the service centre authorised by the manufacturer.

If the machine is to be left unused for lengthy periods, unplug it at the mains and disconnect it from the plumbing.

Clean the machine thoroughly following the instructions provided by the manufacturer and as per applicable laws in force.

Do not place cleaning cloths on the heating surface or on the cups, as this could result in damage to the machine due to localised overheating.

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## Permitted use

The coffee machine - from now on also referred to as the machine - must be used in environments that comply with applicable hygiene and safety laws.

Use of the machine is subject to the legislative obligations in force regarding food safety.

This espresso coffee machine is designed for professional use by qualified personnel to prepare espresso coffee and to dispense hot water and steam for frothing milk.

The coffee machine must only be supplied with pre-filtered - and, if necessary, softened - cold drinking water.

The machine must be used in conformity with its technical characteristics; it is forbidden to make modifications or use the machine for improper uses.

Any other use is considered improper and therefore it is not authorised.

## Improper and unauthorised uses

Do not use the machine in the presence of a potentially flammable and explosive atmosphere.

Do not use the machine outdoors in bad weather conditions or in environments with high humidity.

When making drinks, do not use solid or liquid products not

intended for human consumption, products which could be harmful for people's health, or products which could leave impurities in the drinks.

Do not use any spare parts other than those specified by the manufacturer to replace machine parts subject to wear.

## Residual risks

The machine is designed with considerable focus on safety; nevertheless, the following risks remain.

**Risk of scalds and burns:** when cleaning the hot water sprinkler, the hot water that comes out the grouphead can scald.

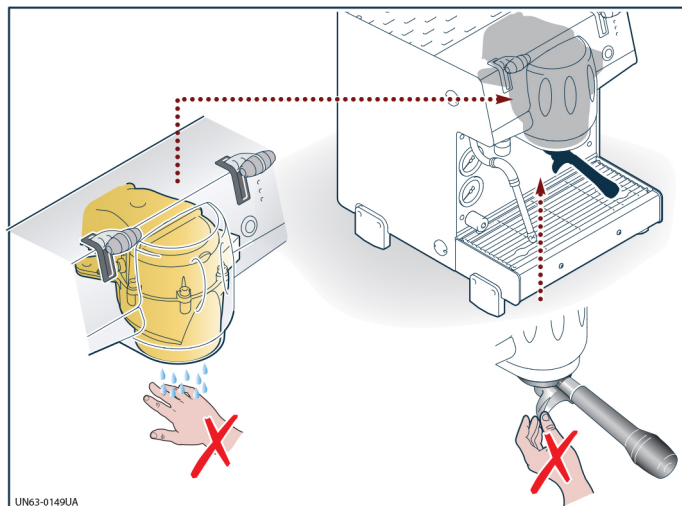
Carry out cleaning activities carefully.

**Risk of scalds and burns:** If the portafilter is accidentally released during coffee extraction, this can result in scalds from hot water spurts.

Make sure the portafilter is firmly in place before extracting the coffee.

**Mechanical risk:** accidental release during coffee extraction can cause injury.

Make sure the portafilter is firmly in place before extracting the coffee.



**Risk of scalds and burns:** the hot water dispenser can cause scalds and burns.

Keep upper limbs away from the hot water dispenser.

**Risk of scalds and burns (AQUA model only):** during automatic grouphead cleaning, the nozzle (A) can heat up due to the hot water released and may cause burns.

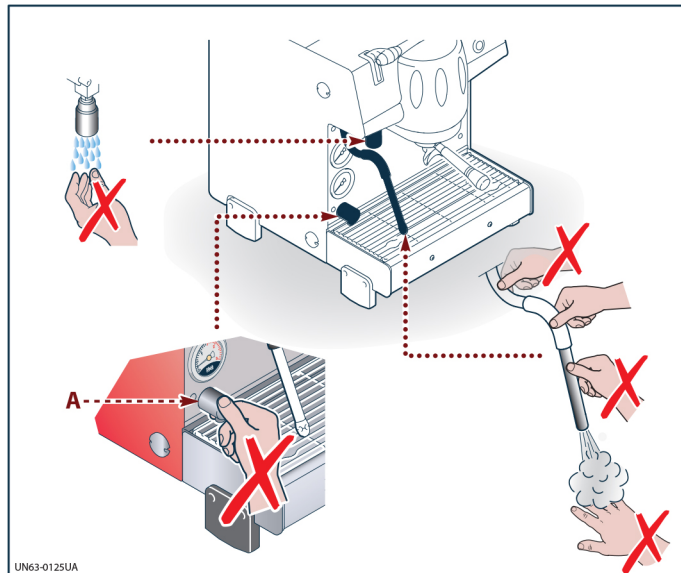
Do not touch the nozzle during cleaning.

**Risk of back injury:** physically challenging working conditions and incorrect lifting procedures can lead to back injuries.

Train workers on procedures to prevent accidents during manual handling of loads.

**Risk of scalds and burns:** the steam wand can cause scalds and burns.

Keep upper limbs away from the steam wand.



## Aim of the manual

This manual was produced by the manufacturer to provide anyone who interacts with the coffee machine specified on the cover with all the necessary information and criteria to follow.

This manual is an integral part of the equipment and must be kept for future reference for the entire working life of the machine.

If the machine is sold, the seller is required to pass on the manual to the new owner.

Anyone authorised to interact with the machine must read and understand the information contained in this manual, especially information concerning safety.

The original instructions are provided by the manufacturer in Italian.

To meet legislative or business requirements, the manufacturer may provide translations of the original instructions.

The manufacturer reserves the right to make changes to the manual without advance notice, provided that these changes do not affect levels of safety.

The illustrations may differ from the actual machine, but this does not affect the content of the instructions provided.

Symbols, whose meanings are outlined below, have been adopted to highlight the operations involving a certain level of risk in safety terms or information deemed important.



### WARNING

**This shows information or procedures which, if not followed, may cause death or serious personal injury.**

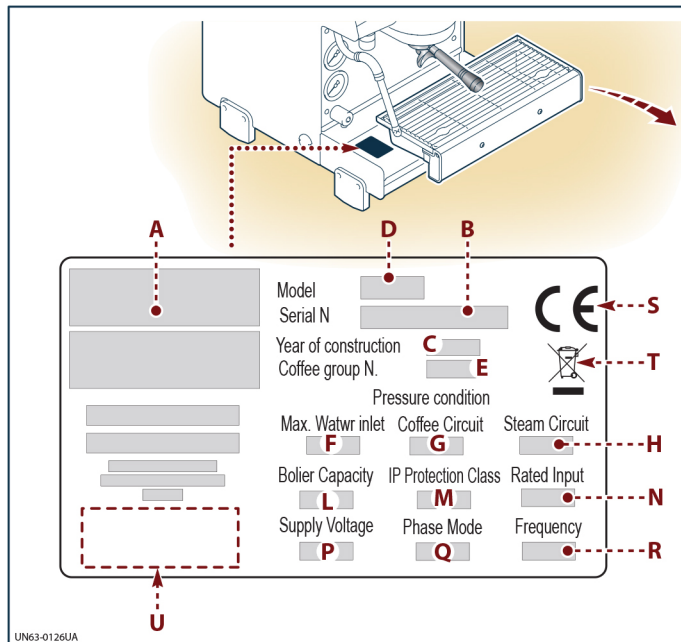
### NOTICE

**This shows information or procedures which are important to follow in order to prevent malfunctions or physical damage.**

## Manufacturer's data and machine identification data

The plate shown, which is applied directly to the machine, provides all the information needed to identify the machine and the manufacturer.

- A) Manufacturer's details
- B) Serial number
- C) Year of construction
- D) Machine model
- E) Number of groupheads
- F) Maximum water supply pressure
- G) Maximum coffee circuit pressure
- H) Maximum steam circuit pressure
- L) Boiler capacity
- M) Degree of protection - IP
- N) Rated power
- P) Rated voltage or rated voltage range
- Q) Phase mode
- R) Connection frequency
- S) "CE" mark showing European Community compliance
- T) "EEEW" (RAEE) marking concerning the obligation to dispose of electrical and electronic equipment separately from household waste
- U) Field left blank for the insertion of legislative compliance symbols, such as UKCA, and marks required by certification bodies for non-European countries where the product is marketed (EAC, KCC, etc.).



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## Technical assistance procedure

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In the event of failures or malfunctions, requests for technical support must be made to the nearest service centre or directly to the manufacturer.

When requesting technical assistance the data shown on the identification plate and the type of failure must be reported.

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## Warranty

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The warranty clauses are specified in the sales contract valid at the time of purchase of the machine.

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## Annexed documentation

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The customer is provided with the following compliance and support documents together with this manual.

- “CE” declaration of conformity for the coffee machine (Dalla Corte S.r.l.)
- “CE” declaration of conformity of the safety valve (Manufacturer)
- Safety Test Report - Dalla Corte S.r.l.

- Environmental labelling documentation for the packaging used for the manufacturer’s products.
- UKCA Declaration of Conformity

### NOTICE

**With the exception of the UKCA marking for the markets within Great Britain, all other documents for the various compliance assessments and/or product certifications for the non-European countries where the machine is marketed are provided by the distributors authorised by the manufacturer.**

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## Glossary and terminology

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**Manufacturer:** the natural or legal entity that places the machine on the market or into service, putting their name or brand on it.

**Owner:** the natural or legal person who or which pur-

chased the machine and intends to use it for the specified intended uses and purposes.

**User:** any trained person authorised to use the machine by their supervisor.

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## Disclaimer notice

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The manufacturer is deemed without liability in the event of the following non-compliances.

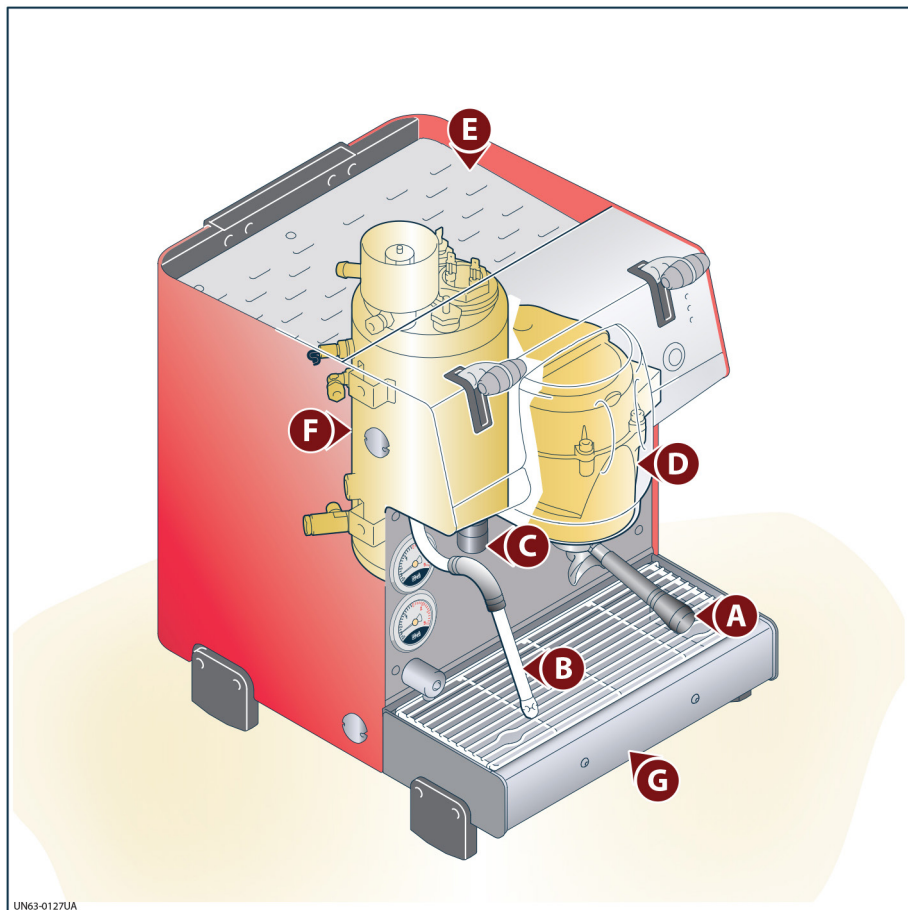
- Misuse of the machine.
- Unauthorised modifications and/or repairs.
- Lack of or poor maintenance.

- Use of non-original spare parts or parts which are not specific for the model.

Non-compliances of this kind may cause injury to people or animals or damage to property and will result in invalidity of the statement of compliance with the relevant legislation.



## General description of the machine



UN63-0127UA

This espresso coffee machine is designed for professional use by qualified personnel to prepare espresso coffee and to dispense hot water and steam for frothing milk.

- A) Portafilter
- B) Steam wand
- C) Hot water dispenser
- D) Grouphead
- E) Cup warming surface
- F) Boiler
- G) Drip tray

## Safety devices

The manufacturer has equipped the machine with all necessary safety devices.

During the installation and connection to the electrical system, the authorised installer must decide whether further devices are needed in order to comply with applicable legislation.

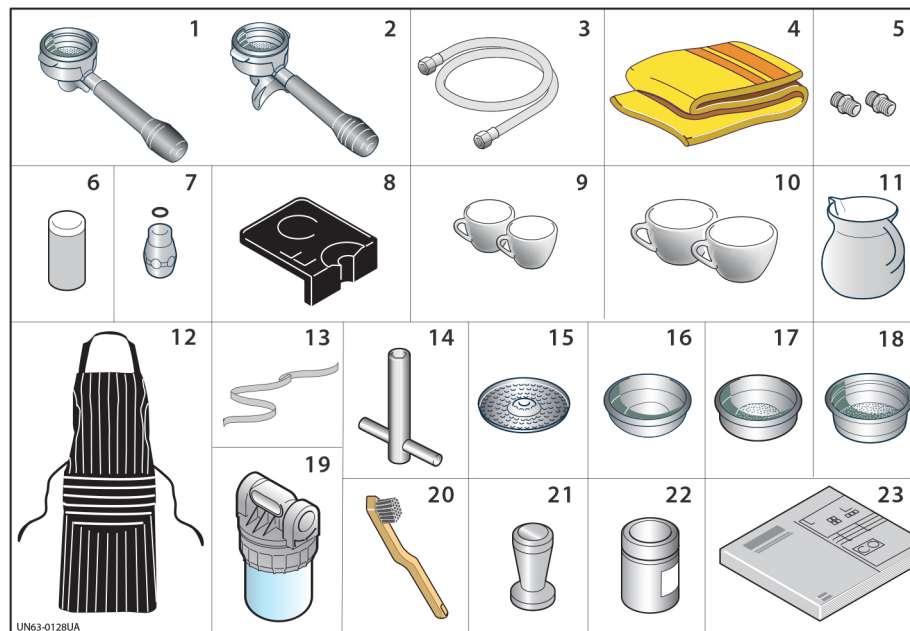


### WARNING

**Check that the safety devices are installed properly and are in good working order.**

**Do not tamper with, override, eliminate, or bypass the safety devices installed.**

## Accessories supplied



- 1) Portafilter for one coffee
- 2) Portafilter for two coffees
- 3) Ø 3/8" hose with check valve
- 4) Terry cloth barista towel
- 5) Ø 3/8" fitting
- 6) 5 micron filter cartridge
- 7) Steam spray nozzle with 3 holes
- 8) Non-slip mat
- 9) CUNEO espresso cup
- 10) CUNEO cappuccino cup
- 11) 50 cl milk jug
- 12) Apron
- 13) Apron storage tie
- 14) Wrench for hot water sprinkler screw
- 15) Hot water sprinkler
- 16) Blind filter
- 17) Filter for one coffee

UN63-0128UA

- 18) Filter for two coffees
- 19) Water filter
- 20) Cleaning brush

- 21) Tamper
- 22) Pack of detergent tablets
- 23) User manual

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## Electromagnetic compatibility

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All the machine's components, which are subject to the directive on electromagnetic compatibility, comply with the said directive.

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## Exposure to electromagnetic fields

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The machine complies with the standards of applicable laws and regulations in force concerning exposure to electromagnetic fields.

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## Sound emissions

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The sound pressure level measured at the workplace is below 75 dB(A).

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## Declaration of conformity

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**Excerpt from the declaration of conformity provided in original with this manual.**

The manufacturer hereby declares that the coffee machine described in this publication complies with health and safety requirements resulting from applicable legislation in the countries stated below.

- EU countries (CE mark)
- Great Britain (UKCA mark)

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## Recommendations for safe use and operation

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Apart from being suitably trained and having read up on the matter, first-time users should also practice using the machine, simulating various manoeuvres in order to familiarise themselves with the main controls and features.

Only ever put the machine to the uses established by the manufacturer as 'intended use' and do not tamper with or bypass any device to make the machine perform in any way other than that intended by the manufacturer.

The machine may be used by children aged eight and over, by people with physical, sensory, or mental impairments, and by people without specific experience

or knowledge provided they are supervised or have been suitably instructed on how to use the machine safely and understand the relative risks.

Children must not be allowed to play with the machine;

Cleaning and maintenance which is intended to be carried out by users of the machine must not be carried out by unsupervised children.

Apprentices must only be allowed to use the machine under direct supervision by the designated staff member.

Do not place wet or dripping cups on the cup warming surface as this could result in damage to the machine.

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## Environmental operating limits

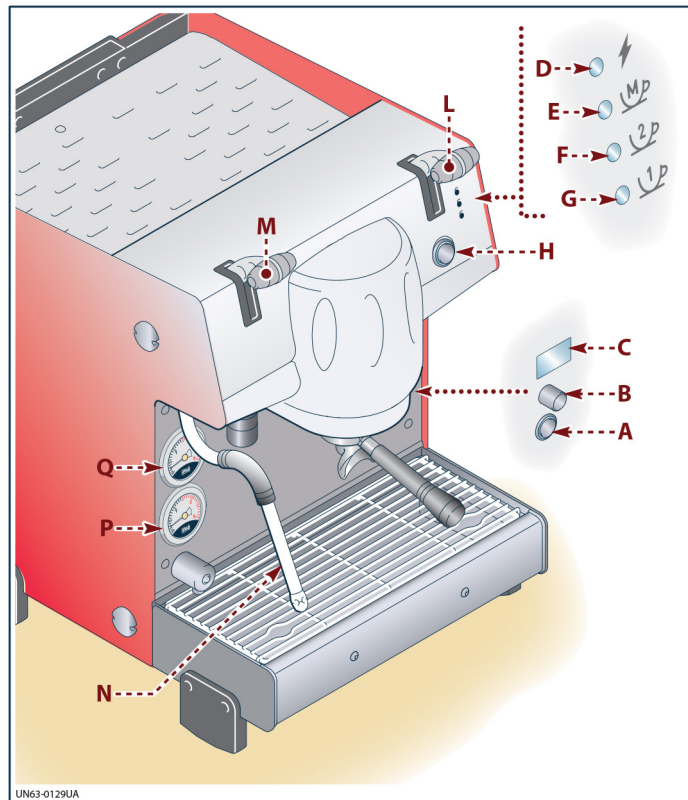
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Conditions in the area where the machine is installed must ensure ease of use for users.

The area must have sufficient lighting to meet all the requirements established by laws in force.

## Description of the controls

The illustration below shows the machine controls.



### Key to figure and description of controls

**A) Main switch:** this is used to power on the machine.

**B) Knob:** this is used to scroll through the menu pages, as well as to edit and confirm the machine operating parameters.

**C) Display unit:** this is used to display the operating and programming parameters.

**D) Signal light:** when the light is on permanently, it means the machine is on.

- When the light is flashing, it means the machine is warming up.

**E) Signal light:** this shows when extraction is in manual mode.

- Extraction is stopped manually using the same lever.

**F) Signal light:** this shows that a double espresso is being extracted.

**G) Signal light:** this shows that a single espresso is being extracted.

**H) Button:** this is used to switch hot water dispensing on and off.

**L) Lever:** this is used to start extraction.

**M) Lever:** this is used to start and stop steaming.

**N) Steam wand:** it is used to froth milk and to make cappuccinos and milk foam.

**P) Pressure gauge:** this shows the pressure in the water circuit.

**Q) Pressure gauge:** this shows the steam pressure in the boiler.

## Turning on the machine

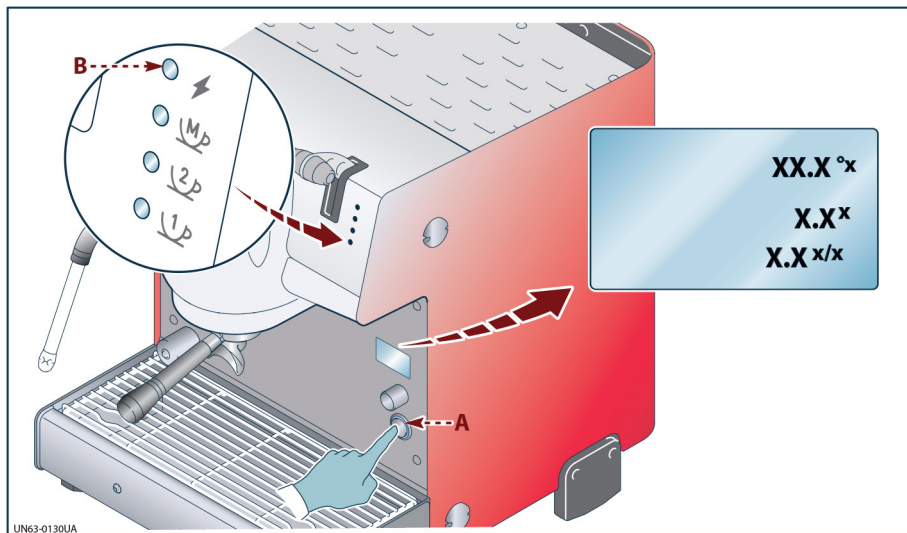


### WARNING

Upon using the machine for the first time and if the machine has been left unused for some time, to prevent impurities in the drinks, clean the boiler and flush out the group-head for a good length of time (see “Cleaning and initial start-up after prolonged disuse”).

Carry out the operations described.

- 1) Check that the water supply to the machine is on.
- 2) Press the main switch (A) to turn the machine on.
  - The signal light (B) comes on.
  - When the light is flashing, it means the machine is warming up.
  - When the light is on permanently, it means the pre-set temperature has been reached.
  - The display turns on.
  - The main page appears on the display (see “Home page of the operating terminal”).



## Turning off the machine

At the end of the working day, the machine can be switched off either fully or partially (i.e. only the boiler or only the grouphead).

Before switching off the machine, run the cleaning program described in this handbook.

To turn off the machine completely, proceed as follows.

- 1) Turn off the water supply tap.
- 2) Turning off the lights (see “Switching on the lights”).

- 3) Press the main switch to turn off the machine.  
To turn the machine off partially, see the TIMER page.

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## Menu symbols

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### Simboli Menu

The symbols used in the menus are shown and described below.



Boiler



Boiler temperature



Grouphead



Grouphead temperature



Set up measures



Extraction programming  
Set up measures



Coffee measure



Water measures



Exit program



Cleaning



Lights



Info



Alarms



Counters



Back to last message



Meters



Cycle counter



Electric pump



Interface language



Timer



Stand-by



Clock settings



Settings



## Home page of operating terminal

When the machine is switched on, the page shown in the illustration appears.

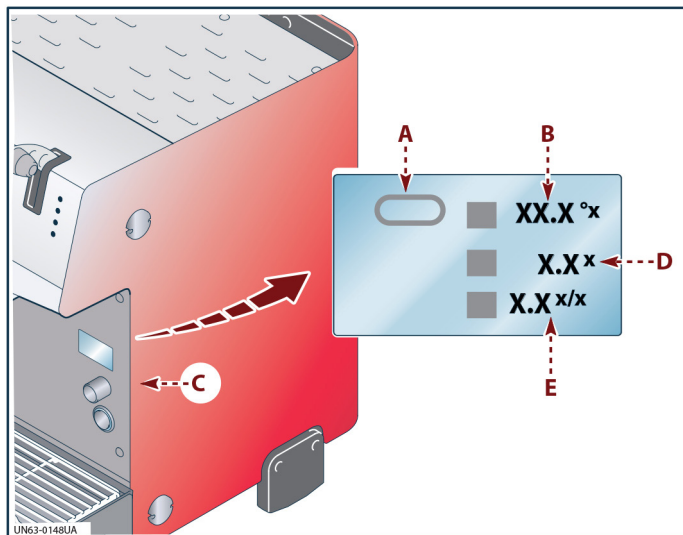
This is a display-only page.

- A)** This shows the coffee extraction lever.  
The lever moves into position automatically according to the extraction in progress.
- B)** This shows the temperature set for the boiler or group-head, as shown by the respective icons.
- C)** Turn the knob (C) to toggle between displaying the boiler temperature and the grouphead temperature.
- D)** This shows the coffee extraction time.
- E)** This shows the instantaneous water flow during coffee extraction.

### NOTICE

**The knob is also used to open and navigate the menus, as well as to edit and confirm the machine operating parameters.**

- To access the menus, press and hold the knob for a few seconds.
- From within the menus, turn the knob to display one or more menus in which parameters may be edited.



- Change the parameters as required (see, for example “Switching the boiler on and off”, “Changing the boiler temperature”, etc.)
- Turn the knob until the word EXIT appears.
- Press the knob to exit the programming mode.
- The home page will appear on the display.

## NOTICE

The menus are described below in the order in which they appear when the knob is turned clockwise.

For the meaning of the symbols used in the menus, please see the “Menu symbols” table.

### Switching the boiler on and off

Carry out the steps below in the order in which they are set out.

- 1) Press and hold the knob for a few seconds to enter the menu, until the words ENABLING STEAM BOILER appear.
- 2) Press and turn the knob to toggle between the following options.
  - ON to switch the boiler on
  - OFF to switch the boiler off
- 3) Press the knob to confirm the selection.
  - The following message appears: ENABLING STEAM BOILER.



### Changing the boiler temperature

Carry out the operations described.

- 1) Switch the boiler on (see “Switching the boiler on and off”).
- 2) Turn the knob so that the words STEAM BOILER TEMPERATURE are displayed.
- 3) Press the knob to access the temperature change option.
  - The temperature to be changed appears.
- 4) Turn the knob to set the new temperature.
- 5) Press the knob to confirm the new temperature set.
  - The words STEAM BOILER TEMPERATURE will appear.



## Switching the grouphead on and off

Carry out the operations described.

- 1) Turn the knob so that the words ENABLING GROUP HEAD appear.
- 2) Press and turn the knob to toggle between the following options.
  - ON to switch the grouphead on.
  - OFF to switch the grouphead off.
- 3) Press the knob to confirm the selection.
- 4) The words ENABLING GROUP HEAD will appear.



## Changing the grouphead temperature

Carry out the operations described.

- 1) Switch the grouphead on (see “Switching the grouphead on and off”).
- 2) Turn the knob so that the words GROUP HEAD TEMPERATURE are displayed.
- 3) Press the knob to access the temperature change option.



- The temperature to be changed appears.
- 4) Turn the knob to change the temperature.
  - 5) Press the knob to confirm the new temperature set.
    - The words GROUPHEAD TEMPERATURE will appear.



## Setting the measures

### Setting the coffee measures

Carry out the operations described.

- 1) Turn the knob to display the words SET UP MEASURES.
- 2) Press the knob to access the measure setting option.
- 3) The words EXTRACT FOR PROGRAMMING will appear on the display.
  - To set the measures, a manual extraction step must be carried out as described below.
- 4) Select and fill the portafilter with the coffee measure you wish to set (one shot or two).



- 5) Lower the extraction lever to the measure you wish to set.
  - The home page will appear on the display.
- 6) Check the amount of coffee in the cup or cups by eye.
- 7) When the desired measure is reached, stop extraction.
  - The machine has now acquired and memorised the desired measure.
  - The words EXTRACT FOR PROGRAMMING will appear on the display.
  - Decide whether to continue with a subsequent extraction, whether to set the hot water measure, or whether to exit the programming menu.
  - Press the knob to exit the measure programming; the words SET UP MEASURES will appear on the display.



## Setting the hot water measure

Carry out the operations described.

- 1) Place a suitably sized cup for the measure to be set under the grouphead.
- 2) Press the hot water dispensing button.
  - Press the hot water dispensing button.



- 3) When the desired measure is reached, stop extraction.
  - The words EXTRACT FOR PROGRAMMING will appear on the display.
- 4) The machine has now acquired and memorised the desired measure.
  - To exit the programming mode, press the knob.
  - The words DISPENSING MEASURES will appear.
  - Turn the knob until the word EXIT appears.
  - Press the knob to exit the programming mode.



## Flush

For the grouphead cleaning mode, see “Automatic grouphead cleaning”.

For the boiler cleaning mode, see “Automatic boiler cleaning”.



## Setting the pre-infusion

Pre-infusion is a process that takes place before the coffee is extracted.

Pre-infusion is used to increase the contact time between the water and the ground coffee before extraction.

Pre-infusion is performed to enhance the quality of the coffee according to the blend used.

Carry out the operations described.

- 1) Turn the knob to display the words SET UP PRE-INFUSION.
- 2) Press the knob to access the pre-infusion time change option.
- 3) The time to be changed will appear.
- 4) Turn the knob to change the time.
- 5) Press the knob to confirm the new temperature set.
- 6) When set to zero (0), the pre-infusion time is at the minimum.
- 7) The time is shown in seconds.



- 8) Press the knob to exit the pre-infusion setting.
- The words SETTING UP PRE-INFUSION will appear.



## Switching on the lights

Carry out the operations described.

- 1) Turn the knob until the words ENABLING LIGHTS appear.
- 2) Press and turn the knob to toggle between the following options.
  - ON to switch the lights on.
  - OFF to switch the lights off.
- 3) Press the knob to confirm the selection.
  - The words ENABLING LIGHTS will appear.



## Information

Carry out the operations described.

- 1) Turn the knob so that the word INFO appears.
- 2) Press the knob so that the word ALARMS appears.
  - Press the knob to display the alarm number and type (see “Alarm table”).
- 3) Press the knob to view the alarms.
- 4) Turn the knob so that the word COUNTERS appears.
- 5) Press the knob to view the amount of coffee extracted for one measure.
- 6) Turn the knob to display the amount of coffee extracted for two measures.
- 7) Turn the knob to display the amount of hot water dispensed.
- 8) Turn the knob to display the number of cleaning cycles performed by the grouphead.
- 9) Turn the knob to display the number of boiler cleaning cycles performed.
- 10) Turn the knob to the “back” icon, to go back to the COUNTERS message.
- 11) Turn the knob so that the word METERS appears.



- 12) Press the knob to instantly display the number of litres of water used.
- 13) Press the knob to return to the METERS message.
- 14) Turn the knob so that the word CYCLE COUNTER appears.
- 15) Press the knob to display the number of grouphead cycles performed.
- 16) Turn the knob to display the number of boiler heating cycles performed.
- 17) Turn the knob to display the number of hot water dispensing cycles performed.
- 18) Turn the knob to display the number of electric pump cycles performed.
- 19) Turn the knob to the “back” icon, to go back to the CYCLE COUNTER message.
- 20) Turn the knob to display the firmware.
  - Machine model
  - Operating software release
  - Machine manufacturing number
- 21) Turn the knob to the ‘back’ icon.
- 22) Press the knob to go back to the INFO menu.



## Language selection

Carry out the operations described.

- 1) Turn the knob to display the LANGUAGE page.
- 2) Press the knob to access the interface language selection option.
- 3) Turn the knob to select the language.
- 4) Press the knob to confirm the language selected.



- 3) Press and turn the knob to edit how long it takes for standby mode to be activated if the machine is left unused.
  - The time is stated in minutes.
- 4) Press the knob to confirm the time selected.
  - Once the set time has lapsed, the machine will go into stand-by mode.

## Setting the timer and setting the clock

Use the timer to set the machine to switch on and off at given times.

The machine can be set to switch on and off up to twice each day.

Carry out the operations described.

- 1) Turn the knob so that the words SWITCH ON are displayed.
- 2) Press and turn the knob to toggle between the following options.
  - ON to switch the timer on.
  - OFF to switch the timer off.
- 3) Press the knob to confirm the selection.



## Switching on the timer

Carry out the operations described.

- 1) Turn the knob so that the word TIMER appears.
- 2) Press the knob to switch on the STAND-BY mode.



### NOTICE

**To switch off the stand-by mode, turn the knob until the words "STAND-BY OFF" appear.**

**Press the knob to switch on the STAND-BY function.**

- 4) Turn the knob to access the SET UP TIMER option.

The machine can be set to switch on and off at two different times each day.

- 1ON - 1OFF: first time.
  - 2ON - 2OFF: second time.
- 5) Turn the knob to the “back” icon and press to display the words SET UP TIMER.
- 6) Turn the knob to choose the time to set.
- 7) Turn the knob to edit the time (hours and minutes).  
Once the set time has lapsed, the machine will switch off.
- 8) Turn the knob to the “back” icon and press to go back to SET UP TIMER.
- 9) Turn the knob to display the words SET UP CLOCK.
- 10) Press the knob to access the clock change setting.
- 11) Turn the knob to change the hour.



XX:XX

- 12) Press the knob to confirm the hour change.

The cursor will move automatically to the minutes field.

- 13) Turn the knob to change the minutes.
- 14) Press the knob to display the words SET UP CLOCK.

Setting the clock to the correct time is important to ensure the machine switches on and off at the right time.

## SETTINGS

Turn the knob until the word SETTINGS appears (which is only accessible by the manufacturer's technical personnel and is marked by a special sign, see “Menu symbols”).





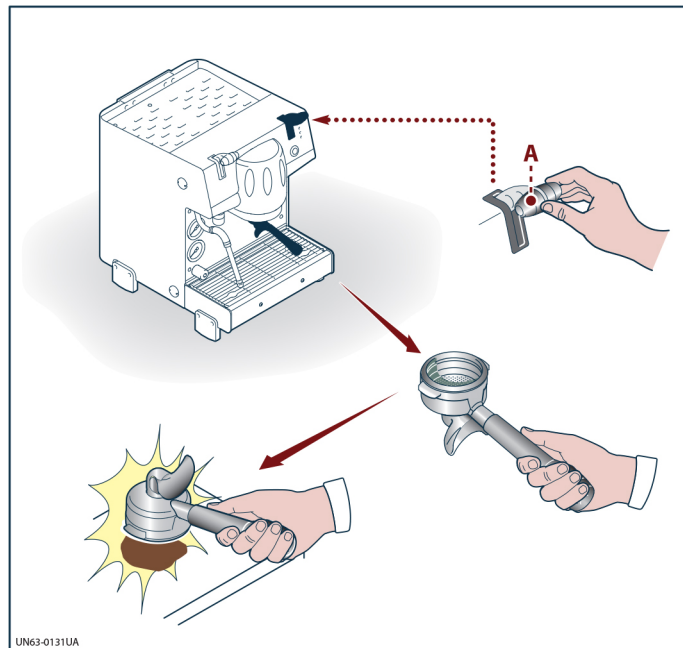
## Exiting the programming mode

Carry out the operations described.

- 1) Turn the knob so that the word EXIT is displayed.
- 2) Press the knob to exit the programming mode.
- 3) The home page will appear on the display.



For the portafilter to be hot enough, it has to have been in the grouphead for 10 minutes.



## Coffee extraction

The coffee grinding is one of the most important parts of pulling a good espresso.

The beans must be ground fine enough to allow the water to flow slowly through the coffee.

A barista's experience is the best way of guaranteeing the right level of grinding.

To prevent changes in the coffee's taste and aroma, it is best to grind the beans on the spot and then release, fill, and reinsert the portafilter into the grouphead as quickly as possible.

For a great espresso, the portafilter needs to be hot too.

Carry out the operations described.

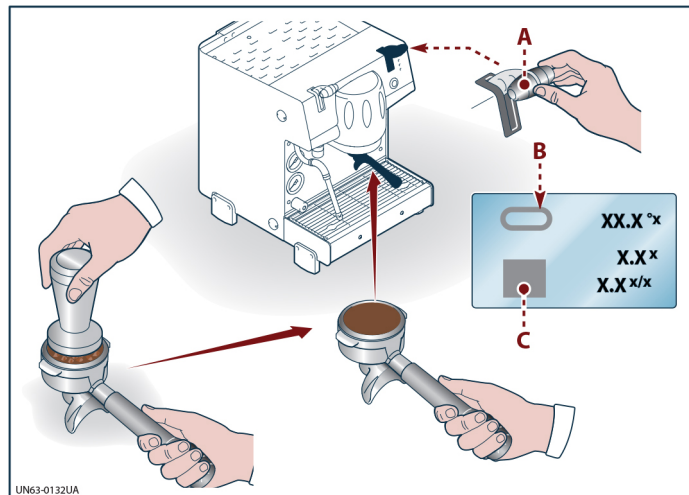
- 1) Remove the portafilter.



### WARNING

**When cleaning the hot water sprinkler, be careful as the hot water released by the grouphead can cause scalds.**

- 2) Use the lever (A) to clean out all the coffee residues from the hot water sprinkler.
- 3) Tap the portafilter against a surface made out of a soft material to knock out the puck from the last espresso pulled.
- 4) Clean the coffee residues out of the filter using a suitable brush to prevent damage to the filter.



UN63-0132UA

- 5) Fill the portafilter with the measure of coffee required for the size of the filter (single or double shot).
- 6) Tamp the coffee using the tamper supplied.  
Keep the tamper perfectly upright to apply pressure to the coffee evenly.
- 7) Clean off any ground coffee residues from around the edge of the portafilter to ensure a perfect seal between the portafilter and the grouphead.



### WARNING

**Accidental release of the portafilter during coffee extraction can cause injury.**

**To prevent scalds from contact with the hot coffee when extracting the coffee, keep body parts away and do not put your hands under the portafilter.**

- 8) Make sure the portafilter is firmly in place before extracting the coffee.
- 9) Decide whether the pre-infusion needs to be changed (see "Setting the pre-infusion").
- 10) Set the lever (A) to the manual or pre-measured extraction mode (one shot or two).  
- The 'extraction in progress' signal light will come on.

- The icon **(B)** position depends on the extraction in progress.
  - The icon **(C)** appears, which shows that extraction is in progress.
- 11)** Finish the extraction process in one of the ways described below (as applicable).
- a)** In manual mode, use the lever to stop extraction.
- The icon **(B)** goes back to the original position.
  - The icon **(C)** disappears.
  - The signal light showing extraction in progress switches off.
- b)** In pre-measured mode, extraction ends when the programmed extraction time ends.
- The icon **(C)** disappears.
  - The icon **(B)** starts flashing.
  - The signal light showing extraction in progress starts flashing.
  - Set the lever in the original position to start a new extraction step.
  - The signal light showing extraction in progress switches off.
  - The icon **(B)** goes back to the original position.

## Milk steaming

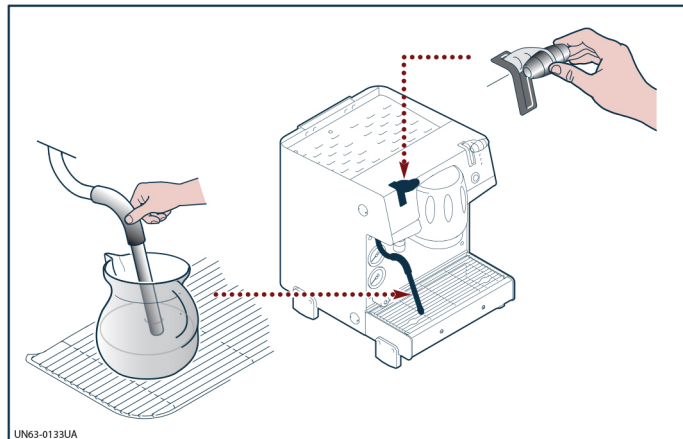
For good steaming, always use chilled milk taken straight from the fridge.



### WARNING

**Take care when using the steamer in order to prevent scalds and other injuries.**

**Hold the steam wand with the heat protector sleeve, as shown in the figure.**



Carry out the operations described.

- 1)** Use a heat-resistant milk container.
- 2)** Pour enough milk into the container.

- 3) Position the steam wand over the drip tray.
- 4) Use the lever to start steaming and expel any condensed water.
- 5) Use the lever to stop steaming when only steam is coming out (no water).
- 6) Insert the steam wand into the container until the tip of the wand is immersed in the milk.



### WARNING

**Do not remove the wand from the container while it is steaming to prevent scalds or serious injuries.**

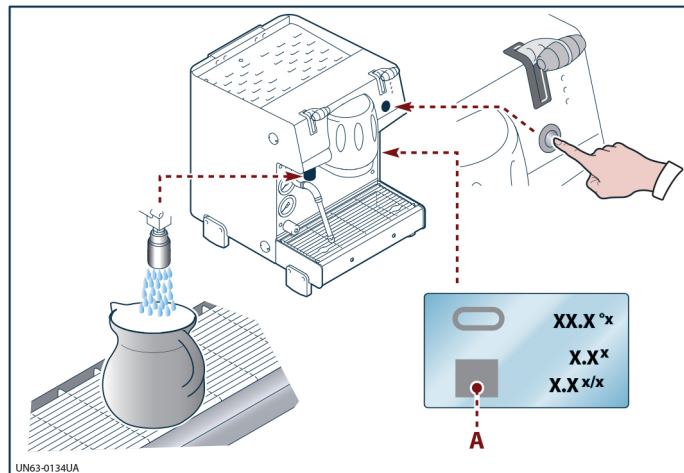
- 7) Turn on and keep steaming until the milk reaches the desired temperature.
- 8) Turn off the steam and remove the container.
- 9) Turn on the steam for a second to flush out the wand (to remove milk residues) and wipe the outside with a damp cloth.

## Hot water dispensing



### WARNING

**To prevent scalds or injuries when dispensing hot water, keep body parts away and do not put your hands under the hot water dispenser.**



Carry out the operations described.

- 1) Press the button to extract the measure set.
  - The icon (A) appears on the display, which shows that water dispensing is in progress.
  - When the preset amount of water is reached, dispensing stops automatically.
  - The icon (A) disappears.

## Alarm table

The machine is equipped with an electronic system that manages the operating features and checks that the machine components are working properly.

Any malfunctions are shown on the control terminal display.

Some alarms can only be displayed but not stored in the system because they are not significant for operating safety purposes.

Alarm codes are shown on the control terminal display.

Alarm codes	Alarm messages	Likely cause	Remedy
2	Boiler probe open	The boiler temperature probe is faulty (open)	Contact an authorised service centre
		Boiler heating locked	
3	Boiler probe is short-circuiting	The boiler temperature probe is faulty (short circuit)	Contact an authorised service centre
		Boiler heating locked	
6	Coffee probe open	The grouphead temperature probe is faulty (open)	Contact an authorised service centre
		Grouphead heating locked	
7	Coffee probe is short-circuiting	The grouphead temperature probe is faulty (short circuit)	Contact an authorised service centre
		Grouphead heating locked	
9	Flow meter	The grouphead control unit does not receive signals from the flow switch during extraction	Extraction must be stopped manually Press the same button as used to start extraction

Alarm codes	Alarm messages	Likely cause	Remedy
10	Loading timed out	The automatic water feeding into the boiler does not reach the operating level within the set time	Switch the machine off and on again or press the knob.
		Self-levelling system locked	If the alarm does not go off, contact an authorised service centre
14	Lever communication	Electronics experiencing loss of serial communication with the lever's hall effect circuit board	Switch the machine off and on again
16	Spent filter	Worn filter	Replace worn filter

## Cleaning and maintenance



### WARNING

**Do not use cleaning products that contain substances that are harmful to health.**

**Do not use abrasive material or sharp tools to remove limescale.**

**Always be extremely careful when handling cleaning products.**



### WARNING

**To prevent impurities and ensure machine efficiency and performance, always follow the cleaning instructions described in this manual.**

## Cleaning instructions

Interval	Component	Manual reference
Every work day	External surfaces of the machine	See "Cleaning the external surfaces of the machine"
	Portafilter	See "Cleaning the portafilter"
	Hot water sprinkler	See "Cleaning the hot water sprinkler and hot water sprinkler holder"
	Grouphead	See "Automatic grouphead cleaning"
	Steam wand	See "Cleaning the steam wand"
	Drain tray and grate	See "Cleaning the tray and pan"
Every work week	Boiler	See "Automatic boiler cleaning"
	Drain pan cleaning (AQUA DRAIN only)	See "Cleaning the tray and pan"
Upon first use of the machine and after the machine has been left unused for lengthy periods	Grouphead	See "Cleaning and initial start-up after prolonged disuse"
	Boiler	

## Cleaning the portafilter

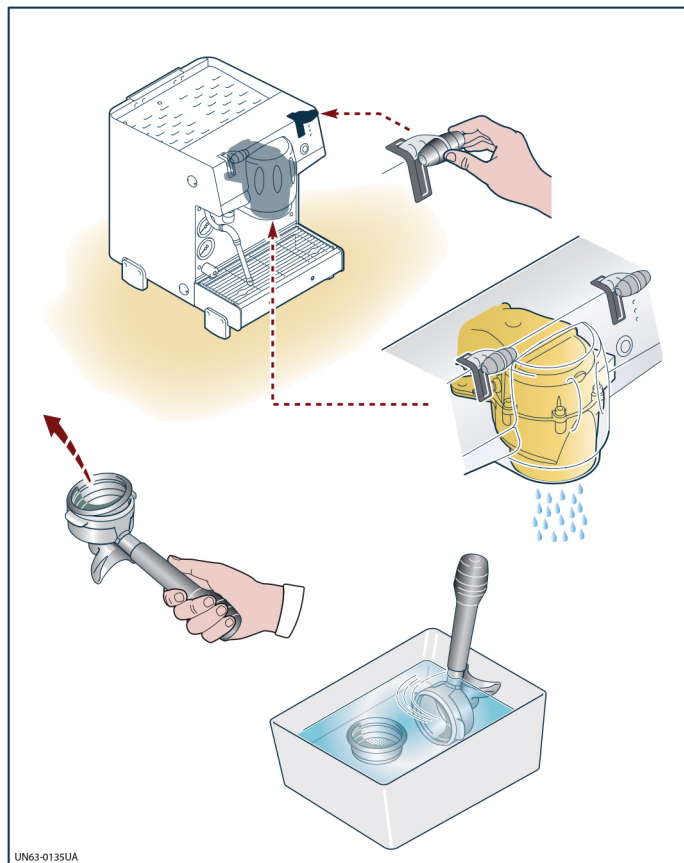
Carry out the operations described.

- 1) Wait for the portafilter to cool down to prevent burns or scalds.
- 2) Remove the portafilter from the grouphead.
- 3) Remove the puck from the last coffee extracted.
- 4) Gently remove the filter.
- 5) Prepare a container with a suitable amount of drinking water.

### NOTICE

**Do not immerse the handle in the cleaning solution to prevent damage to it.**

- 6) Immerse the portafilter and filter in the container.
- 7) Put one of the detergent tablets supplied or an equivalent in the water.
- 8) Thoroughly rinse the filter and portafilter to remove any detergent residue.
- 9) Use the lever to quickly clean the hot water sprinkler.





## Cleaning the hot water sprinkler and the hot water sprinkler holder



### WARNING

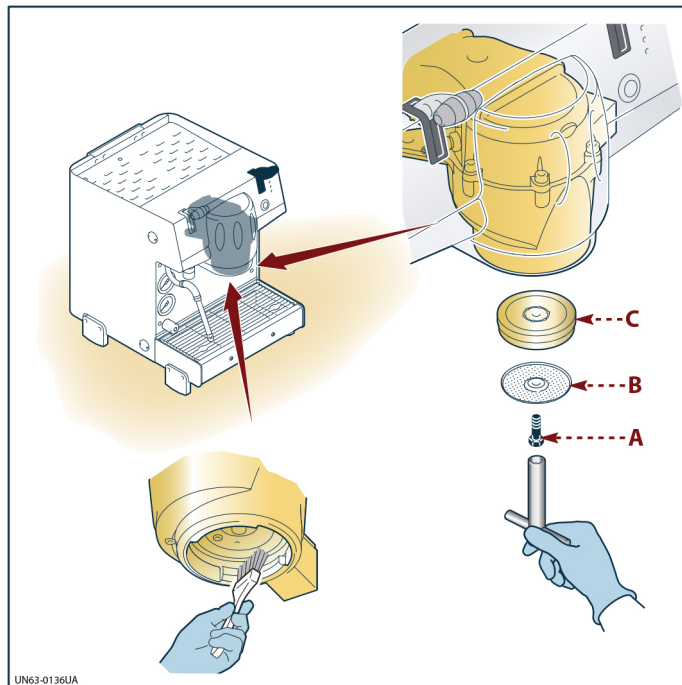
**Allow the grouphead to cool in order to prevent scalds or burns.**

Carry out the operations described.

- 1) Unscrew the screw (A).
- 2) Remove the hot water sprinkler (B).
- 3) Remove the hot water sprinkler holder (C).
- 4) Immerse the hot water sprinkler and the hot water sprinkler in a warm solution of drinking water and food-grade detergent.
- 5) Brush and rinse the hot water sprinkler thoroughly to remove coffee and detergent residues.
- 6) Carefully brush the hot water sprinkler holder and the area where the portafilter is inserted into the grouphead.
- 7) Position the hot water sprinkler holder in the grouphead seat.
- 8) Refit the hot water sprinkler.
- 9) Tighten the screw (A).

### NOTICE

**Do not overtighten the screw as this could damage it.**



UN63-0136UA

## Automatic grouphead cleaning



### WARNING

To prevent scalds and serious injuries, do not remove the portafilter during cleaning.

To ensure proper hygiene and protect the drinks from impurities, do not interrupt the cleaning.

If the cleaning is interrupted, for example due to a power failure, repeat the cleaning instructions from the start to ensure drink hygiene and safety.

Carry out the operations described.

- 1) Put the blind filter in the portafilter.
- 2) Put a detergent tablet recommended by the manufacturer in the blind filter.
- 3) Insert the portafilter into the grouphead.

### NOTICE

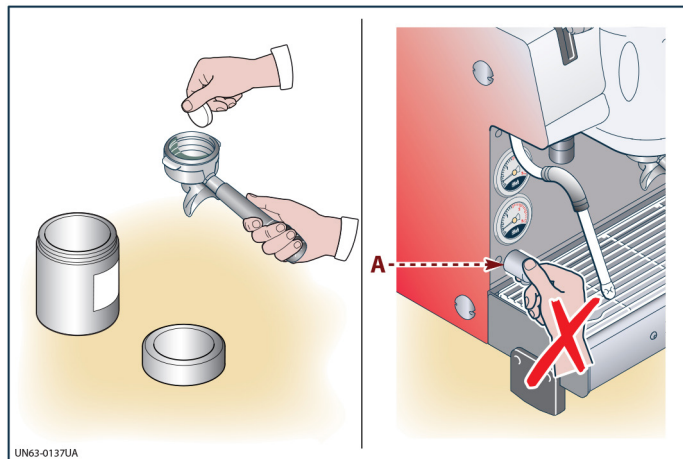
For STUDIO AQUA only:

During automatic grouphead cleaning, the nozzle in the illustration can heat up due to the hot water that is released intermittently.

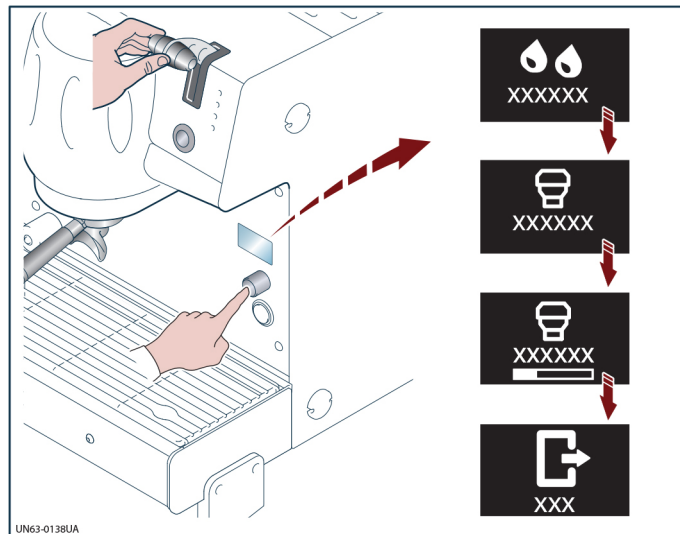
Do not touch the nozzle (A) during this step as it can cause burns and scalds.

The grouphead and the boiler must not be cleaned at the same time.

Cleaning is only allowed if the grouphead has reached the set operating temperature.



- 4) To enter the menus, press and hold the knob for a few seconds.
- 5) Turn the knob so that the word **FLUSHING** appears.
  - The words **LOWER THE LEVER** will appear on the display.
- 5) Fully lower the coffee extraction lever.
  - The word **FLUSHING** and the cleaning progress bar will appear on the display.
  - The cleaning will also start at this time.
- 6) After cleaning, set the lever back in its original position.
- 7) Turn the knob so that the word **EXIT** is displayed.
- 8) Press the knob to exit the menus.
  - The word **FLUSHING** will appear on the display.
  - When you lift the coffee extraction lever, the main page will appear.



#### NOTICE

Since the **AQUA** model is not equipped with a direct drain pipe, remove and empty the drip tray.



#### WARNING

To prevent scalds or injuries, take care when removing and emptying the drain tray.

## Cleaning the external surfaces of the machine

Clean the external surfaces of the machine with a soft damp cloth (only water, no detergents).

Be careful with the surfaces (stainless steel, aluminium), in particular the painted parts.

Do not use corrosive cleaning products.

Do not use abrasive material or sharp tools to remove limescale.

## Automatic boiler cleaning

### NOTICE

**The grouphead and the boiler must not be cleaned at the same time.**

**Cleaning is only allowed if the groupheads in question have reached the set operating temperature.**

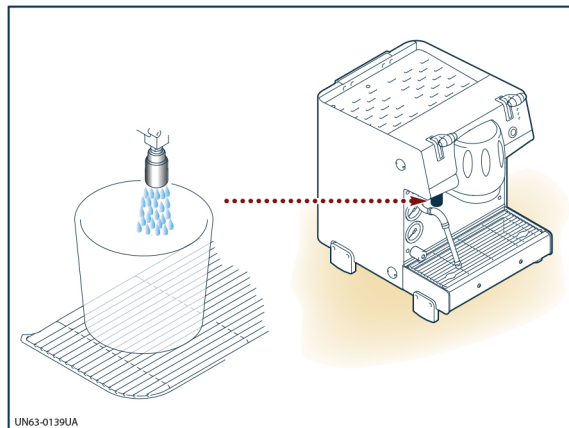
Carry out the operations described.



### WARNING

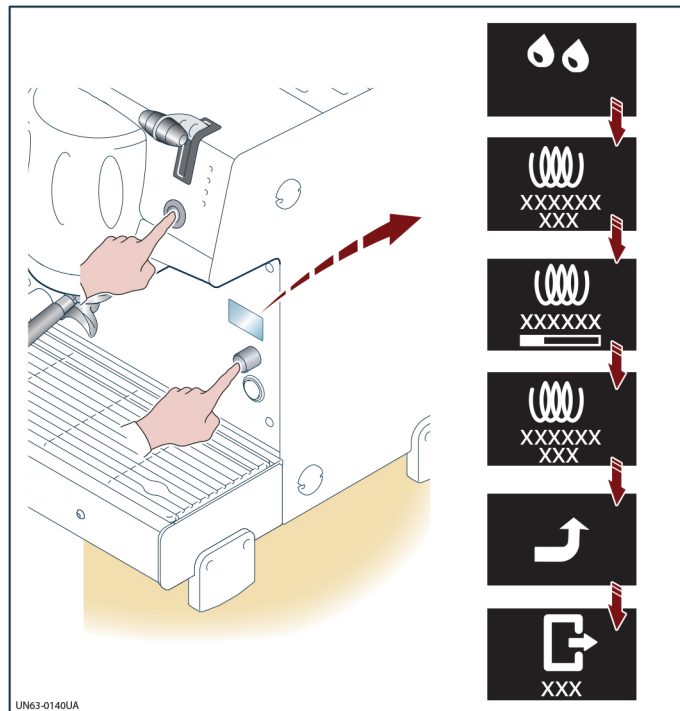
**If the cleaning is interrupted, for example due to a power failure, repeat the cleaning instructions from the start to ensure drink hygiene and safety.**

- 1) Place a suitably sized container (i.e. with a greater capacity than the boiler, see "Technical data") under the hot water dispenser.



UN63-0139UA

- 2) To enter the menus, press and hold the knob for a few seconds.
- 3) Turn the knob so that the word FLUSHING appears.
- 4) Press the knob to access the cleaning option.
- 5) Turn the knob to select boiler cleaning.
  - The words PRESS TEA KEY will appear on the display.
- 6) Press the hot water dispensing key.
  - The word FLUSHING and the cleaning progress bar will appear on the display.
- 7) Once cleaning is complete, press the knob to exit cleaning.
- 8) Press the knob to exit the menus.
  - The cleaning cycle includes the boiler draining, filling, and heating stages.
  - The cleaning cycle lasts approximately 20 minutes.



## Cleaning the steam wand



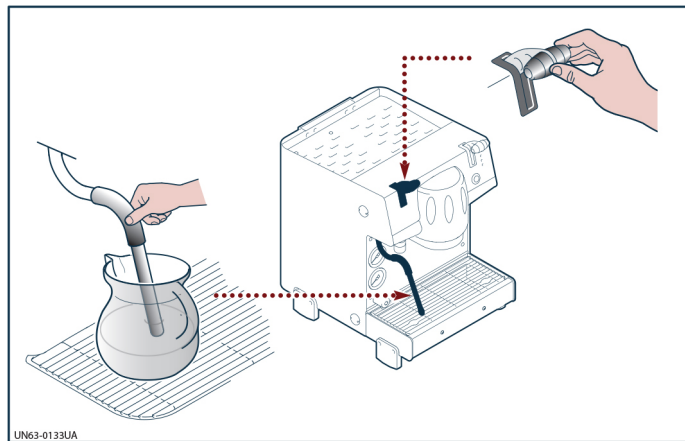
### WARNING

Take care when using the steamer in order to prevent scalds and other injuries.

Hold the steam wand with the heat protector sleeve, as shown in the figure.

Carry out the operations described.

- 1) Pour a sufficient amount of cleaning solution into the container.
- 2) Insert the wand into the container and immerse it in the solution.
- 3) Using the lever, start steaming, interrupting the flow with regular breaks.
- 4) Rinse thoroughly to remove all traces of cleaning solution.



## Cleaning the tray and pan

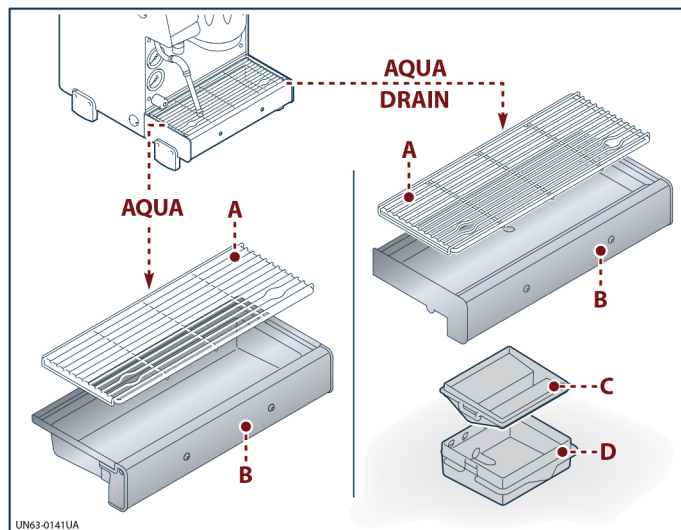


### WARNING

**To prevent scalds or injuries, take care when removing and emptying the drain tray.**

Carry out the operations described.

- 1) Remove the tray from the machine.
- 2) Separate the grate (A) from the tray (B).
- 3) Remove the part (C) to clean the pan (D) (AQUA DRAIN only).
- 4) Carefully clean the tray and the surrounding area to remove all coffee residues.



## Cleaning and initial start-up after prolonged disuse

If the machine remains unused for more than two days, proceed as described here.

- 1) Switch on the machine and wait until the operating temperature is reached (see "Turning on the machine").
- 2) Leave the machine at operating temperature for four hours before starting cleaning (without making any drinks).
- 3) Flush out the machine well, using about 1 litre of the water from the grouphead.
- 4) Turn on the hot water supply (see "Automatic boiler cleaning") until the water circuit and the boiler are completely empty.
- 5) Refill the machine again with fresh drinking water to restore normal operating conditions.

## Handling and installation safety recommendations

All handling operations must be carried out in compliance with legislation in force concerning safety in the workplace.

Heed the symbols applied to the packaging.

### Packing and unpacking



#### WARNING

**Carefully store away all packaging because these materials are potential hazard for children.**

The type of packing is chosen according to the selected means of transport and the destination.

All the loading / unloading information is printed on the packing.

During transport, to prevent sudden movements, secure the packed machine appropriately inside the vehicle.

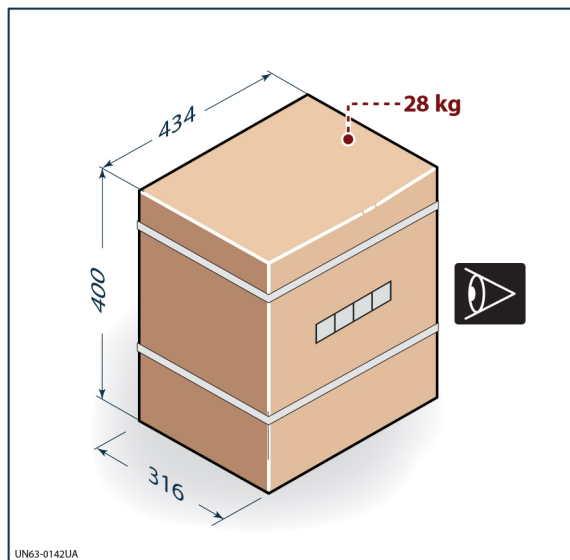
Handle the packed machine using a suitable lifting device with a higher lifting capacity than the actual weight of the load (as shown in the illustration).

Upon receipt of the machine, check that the packing is intact.

In the event of damage, contact the manufacturer to agree on the arrangements to make.

Store the packed machine indoors in an area with temperatures that will not go below freezing.

Do not leave the machine exposed to the weather (rain, sun, etc.).



Storage temperatures must be between +0 °C and +55 °C.

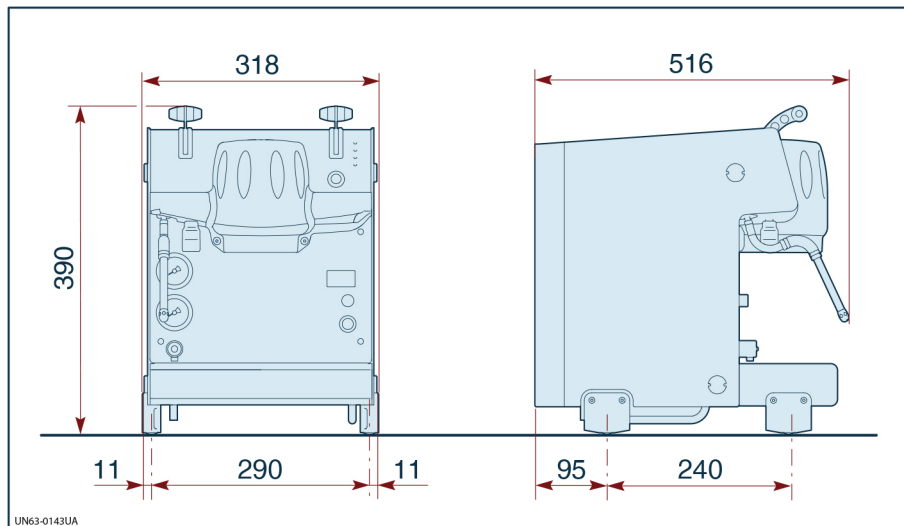


If the machine remains in temperatures outside the declared range, even temporarily, contact the authorised technical service centre for information on the procedures to carry out.

Dispose of the TERTIARY PACKAGING components in compliance with current legislation on sorted waste collection and disposal and on the basis of the environmental information labelling found on all packaged products.

## Overall dimensions

The dimensions are given in millimetres.



## Specifications

Specifications	
	STUDIO AQUA - STUDIO AQUA DRAIN
Power supply (factory settings)	~220 ÷ 240V 50 ÷ 60Hz ~200V 50 ÷ 60Hz ~100 ÷ 120V 50 ÷ 60Hz
Maximum absorbed power (~100 ÷ 120V 50 ÷ 60Hz)	1100 (W)
Maximum absorbed power (~200 50 ÷ 60Hz)	2400 (W)
Maximum absorbed power (~220 ÷ 240V 50 ÷ 60Hz)	2770 (W)
Maximum water supply pressure	1 (MPa)
Electrical protection rating	IPX1
Boiler capacity	2,5 (L)
Maximum steam pressure	0,15 (MPa)
Single grouphead capacity	0,5 (l)
Maximum grouphead pressure	1,1 (MPa)
Machine weight (empty water circuit)	28 (kg)
Machine weight (filled water circuit)	31 (kg)

## Installation

The installation area must be equipped with all power and drain connections.



### WARNING

**Do not install the machine near heat sources or flammable materials.**

**Do not install the machine in a professional kitchen.**

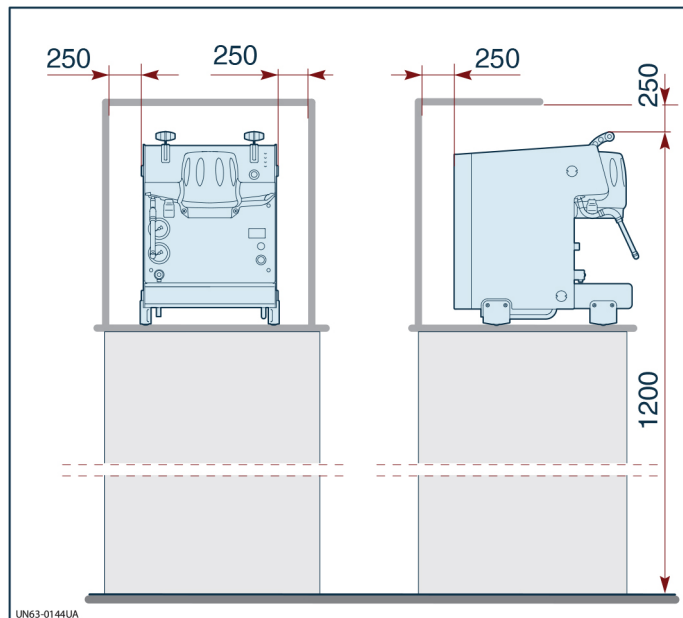
Install the machine in compliance with the laws and regulations in force in the country where the machine is used.

The surface where the machine will be positioned must be level, waterproof, and sturdy enough to safely support the machine.

Keep enough room around the machine to ensure good ventilation and easy access for maintenance.

Carry out the operations described.

1) Unpack the machine.



The minimum space required by the manufacturer is shown by the dimensions (in millimetres) in the illustration.

## Electrical connection



### WARNING

**The machine is not equipped with an equipotential connection and is not suitable for installation in professional environments that require an electrical connection of this kind.**

**Before connecting the plug to the electric mains, make sure the line voltage (V) and frequency (Hz) comply with the ratings stated on the identification plate.**

**Check that the electricity supply is properly earthed.**

**The machine is supplied to the owner with the voltage and frequency specified in the order.**

Carry out the operations described.

- 1) Check the voltage and frequency of the electricity mains.
- 2) Install a thermomagnetic circuit breaker upstream of the machine to cut off the power supply in the event of shorting or earthing.
- 3) Plug in the machine at the mains.

## Connection to the water supply and drain



### WARNING

Connect the machine to a supply of cold filtered drinking water.

Decide, based on the hardness of the water, whether or not to install a softener.

For the connection system, use the materials supplied with the machine or materials that comply with the standards and laws in force.

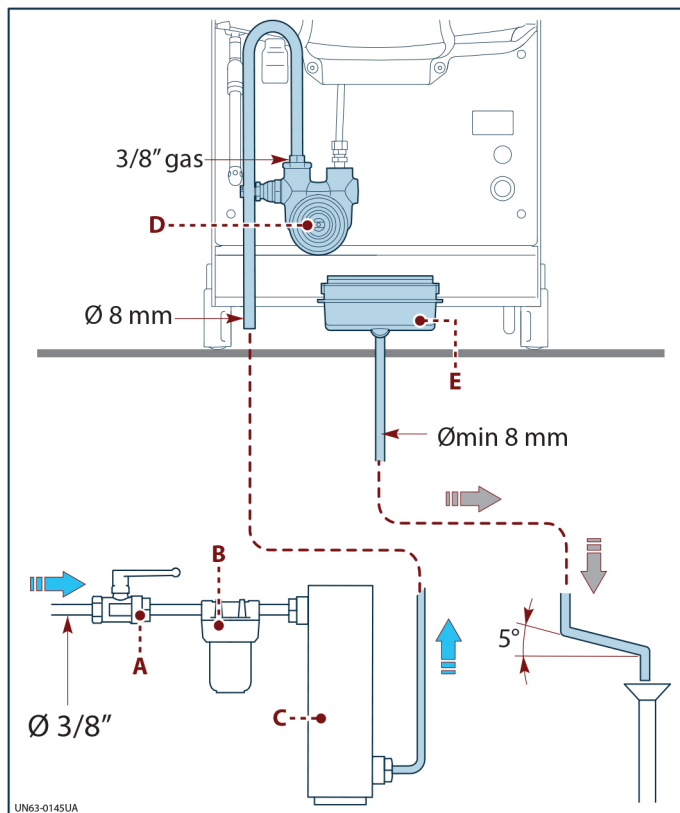
Before connecting up, clean the hoses and system components carefully.

The illustration shows the AQUA DRAIN model.

As the AQUA model does not feature a drain pan, it is not equipped with a water drain pipe.

Connect up as shown in the illustration.

- A) Tap
- B) Filter
- C) Water softener
- D) Electric pump
- E) Drain pan (AQUA DRAIN only).



## Final inspection testing

Once the installation and electrical connections are complete, the following activities must be carried out by qualified workers.

- 1) Check that the safety devices required are installed and in good working order.
- 2) Check that the requirements concerning operating conditions are met.
- 3) Clean the machine (see “Cleaning and initial start-up after prolonged disuse”).

## Decommissioning, scrapping, and disposing of the machine

During decommissioning, to prevent the machine becoming a hazard, all the parts used to connect it to the power supply must be rendered unusable.

Drain away any liquids in the machine that could be an environmental hazard.

When the appliance is demolished, all the parts must be separated according to their chemical characteristics and disposed of in compliance with the relative laws in force.

Do not dump non-biodegradable products, lubricants, and non-ferrous materials (rubber, PVC, resins, etc..).

Comply with Article 14 of DIRECTIVE 2012/19/EU OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 4 July 2012 on waste electrical and electronic equipment (WEEE).

The crossed-out rubbish bin symbol found on the machine or on the packing means that the product must be dis-

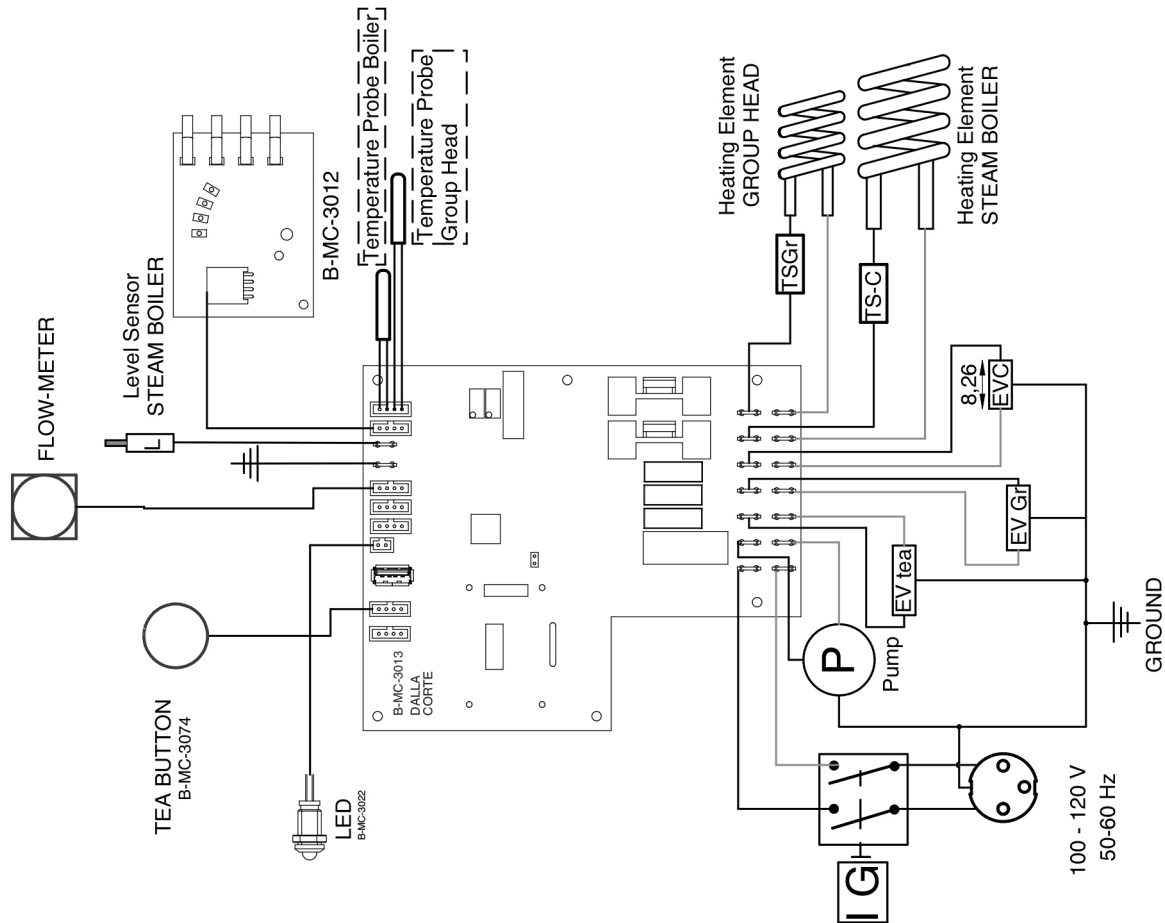
posed of separately from other waste at the end of its useful life.

Disposal of the machine at the end of its working life is organised and managed by the manufacturer.

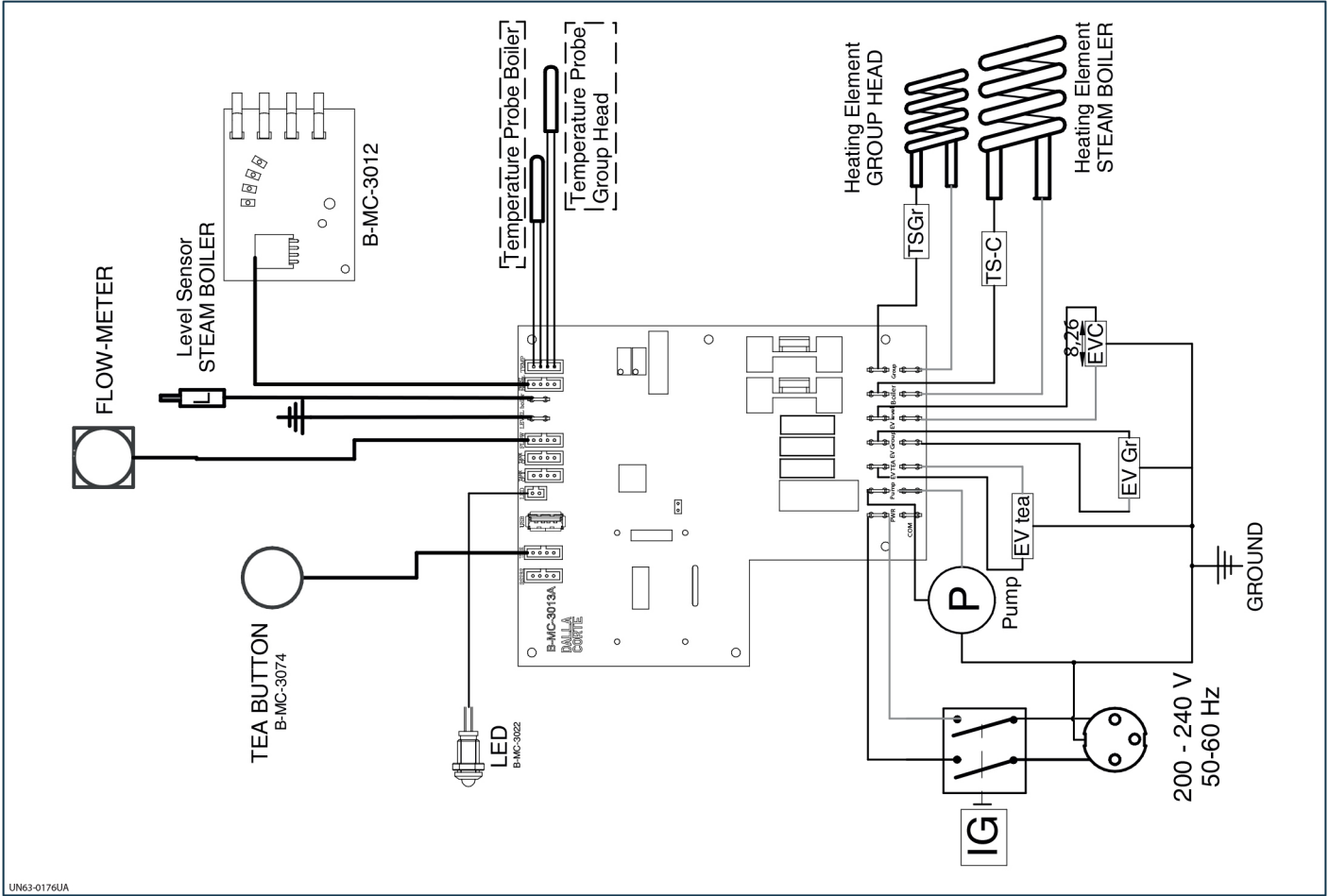
If you wish to scrap the machine, you must contact the manufacturer and follow the system established thereby for the disposal of the machine at the end of its life.

Suitably sorting the parts of the machine in preparation for its scrapping (and subsequent recycling and environmentally compatible disposal) helps to prevent potential adverse effects on the environment as well as on health and safety, and facilitates the reuse and/or recycling of its constituent materials.

Unlawful disposal of the machine by the owner will result in the application of the administrative penalties provided for by applicable legislation.



Wiring diagram ~ 200 ÷ 240 V    50 ÷ 60 Hz



UN63-0176U/A



## Analytical index

### A

Accessories supplied.....	12
Aim of the manual.....	7
Alarm table .....	31
Analytical index.....	51
Annexed documentation.....	9
Automatic boiler cleaning .....	38
Automatic grouphead cleaning.....	36

### C

Changing the boiler temperature .....	20
Changing the grouphead temperature.....	21
Cleaning and initial start-up after prolonged disuse .....	41
Cleaning and maintenance.....	33
Cleaning instructions .....	33
Cleaning the external surfaces of the machine .....	38
Cleaning the hot water sprinkler and the hot water sprinkler holder .....	35
Cleaning the portafilter .....	34
Cleaning the steam wand .....	40
Cleaning the tray and pan .....	41
Coffee extraction .....	27
Connection to the water supply and drain .....	47

### D

Declaration of conformity.....	13
Decommissioning, scrapping, and disposing of the machine .....	48

Description of the controls.....	15
Disclaimer notice .....	10

### E

Electrical connection.....	46
Electromagnetic compatibility .....	13
Environmental operating limits .....	14
Exiting the programming mode.....	27
Exposure to electromagnetic fields.....	13

### F

Final inspection testing .....	48
Flush.....	22

### G

General description of the machine.....	11
General safety and hygiene warnings .....	2
Glossary and terminology.....	10

### H

Handling and installation safety recommendations .....	42
Home page of operating terminal .....	19
Hot water dispensing .....	30

### I

Improper and unauthorised uses.....	5
Information.....	24
Installation .....	45
Introduction.....	2

<b>L</b>		Setting the measures.....	21
Language selection .....	25	Setting the pre-infusion.....	23
<b>M</b>		Setting the timer and setting the clock.....	25
Manufacturer's data and machine identification data .....	8	Sound emissions .....	13
Menu symbols .....	17	Specifications .....	44
Milk steaming.....	29	Summary .....	1
<b>O</b>		Switching on the lights.....	23
Overall dimensions.....	43	Switching on the timer .....	25
<b>P</b>		Switching the boiler on and off .....	20
Packing and unpacking .....	42	Switching the grouphead on and off .....	21
Permitted use .....	4	<b>T</b>	
<b>R</b>		Technical assistance procedure .....	9
Recommendations for safe use and operation.....	14	Turning off the machine .....	16
Residual risks .....	5	Turning on the machine.....	16
<b>S</b>		<b>W</b>	
Safety devices .....	12	Warranty .....	9
SETTINGS.....	26	Wiring diagram ~ 100 ÷ 120 V    50 ÷ 60 Hz .....	49
Setting the hot water measure.....	22	Wiring diagram ~ 200 ÷ 240 V    50 ÷ 60 Hz .....	50







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