

# ICON

USER MANUAL

TRANSLATIONS OF THE ORIGINAL  
INSTRUCTIONS IN ITALIAN LANGUAGE

DALLA  
CORTE

ICON

ICON



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## Summary

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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.

It is important to pay attention to the meaning of the symbols on the labels applied; their shape and colour are very important for safety purposes.

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.

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.

The adjustment of the machine voltage to the mains voltage must be carried out to professional standards by electricians with specialist expertise and in compliance with legislation in force.

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

Do not install the machine in a professional kitchen.

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

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.

Users must ensure the machine is never used by anyone

who is not physically or mentally fit to do so.

Users must prevent children from using the machine.

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.

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

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 groupheads 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

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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.

**Crushing risk:** lifting the machine incorrectly can lead to serious injury to people in the vicinity and those involved in the lifting.

Machine lifting and handling must be carried out according to the information provided by the manufacturer (see "Packing and unpacking").

**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.

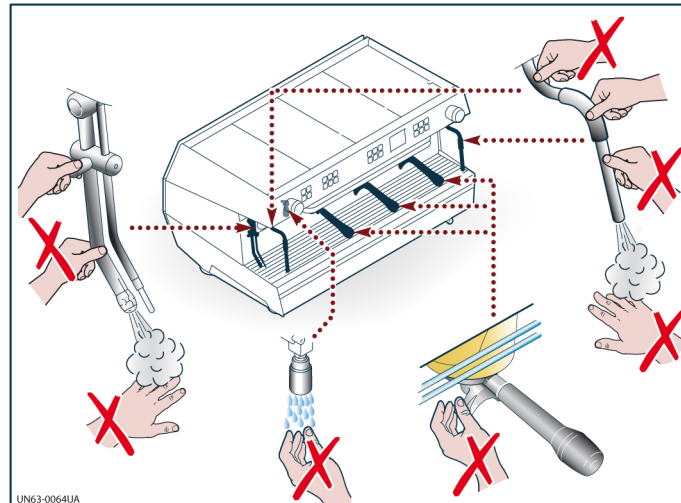
Make sure the portafilter is firmly in place before extracting the coffee.

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

Carry out cleaning activities carefully.

**Risk of scalds and burns:** the areas shown in the illustration can cause scalds and burns.

When the machine is hot, be careful not to touch the areas shown.



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## 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.**

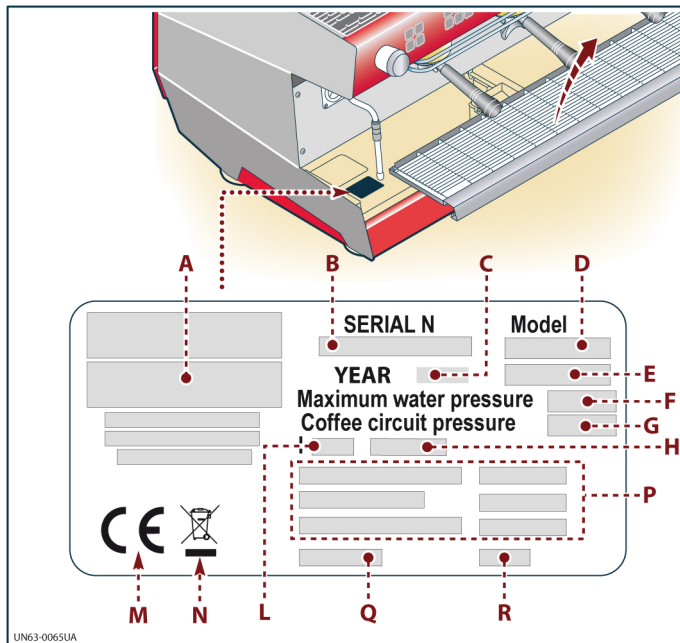
### NOTICE

**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 pressure
- G)** Maximum coffee circuit pressure
- H)** Maximum boiler pressure
- L)** Boiler capacity
- M)** "CE" marking of conformity
- N)** "EEEW" (RAEE) marking concerning the obligation to dispose of electrical and electronic equipment separately from household waste
- P)** Electrical connection voltage range and frequency
- Q)** Electrical power
- R)** Degree of protection - IP



## Technical assistance procedure

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 Srl)

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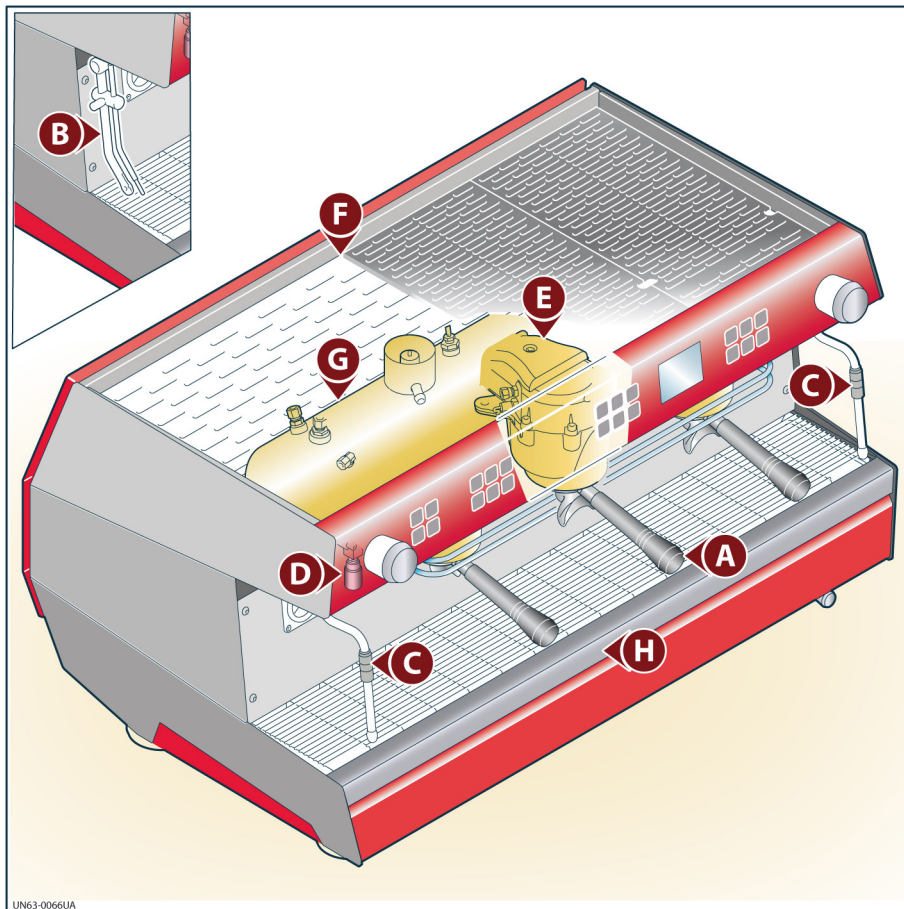
The manufacturer is deemed without liability in the event of the following non-compliances.

- 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.

These non-compliances may lead to injury to people or animals and/or damage to property.

## General description of the machine



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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) MCS cappuccino wand (optional)
- C) Steam wand
- D) Hot water dispenser
- E) Grouphead
- F) Cup warming surface
- G) Boiler
- H) 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) Hose - Ø 3/8" - 700 mm
- 4) Hose - Ø 3/8" - 1500 mm
- 5) Corrugated hose
- 6) Heat-resistant hose Ø 14 x 18 mm
- 7) Non-slip mat
- 8) Wipe cloth
- 9) Aerator gasket
- 10) Boiler cleaning fitting
- 11) Cleaning brush
- 12) Stud tightening spanner
- 13) Filter removal lever
- 14) Key for hot water sprinkler
- 15) Hot water sprinkler



- 16) Blind filter
- 17) Filter for two coffees
- 18) Filter for one coffee

- 19) Tamper
- 20) Pack of detergent tablets
- 21) 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).

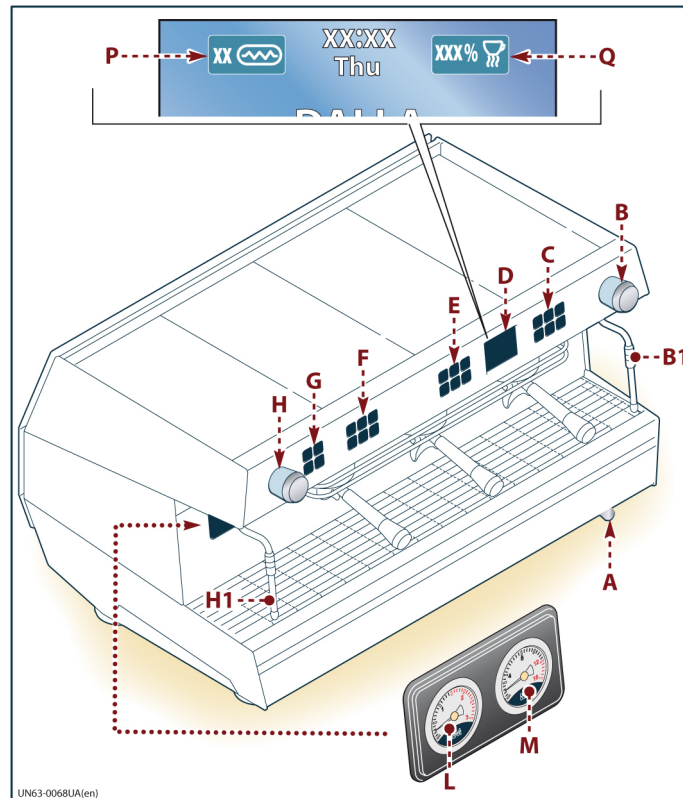
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## Declaration of conformity

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

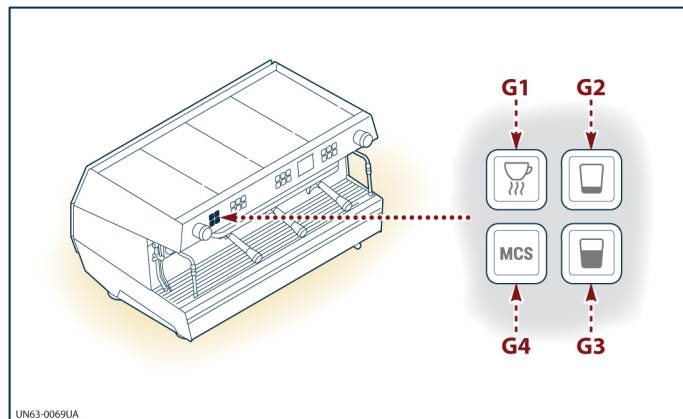
The manufacturer hereby declares that the coffee machine described in this publication complies with the requirements of European Community Directives concerning the protection of health and safety;



## Key to figure and description of controls

- A) Main switch:** this is used to power on the machine.
- B) Knob:** this is used to start and adjust the steam from the wand (**B1**).
- C) Grouphead control panel (1).**
- D) Control terminal:** used to regulate the operation of the machine and to display the main operating parameters.
- E) Grouphead control panel (2).**
- F) Grouphead control panel (3).**
- G) Control panel for additional features:** this is used to turn on the hot water supply and the cappuccino wand (see “Description of control panel for additional features”).
- H) Knob:** this is used to start and adjust the steam from the wand (**H1**).  
The keys denoting the activated grouphead flash until the set operating temperatures are reached.
- L) Pressure gauge:** this shows the steam pressure in the boiler.
- M) Pressure gauge:** this shows the pressure in the water circuit.
- P) Backlit key:** this is used to start and stop the boiler.
- Q) Backlit key:** this is used to change the cup warming surface temperature (see “Activation of the cup warming surface”).  
This key is enabled with the (**G1**) button (see “Description of control panel for additional features”).

## Description of control panel for additional features



- G1) Button:** this is used to start and enable the temperature adjustment for the cup warming surface.
- G2) Button:** this is used to dispense a measure of hot water.
- G3) Button:** this is used to dispense two measures of hot water.
- G4) Button:** this is used to start the MCS automatic cappuccino wand.

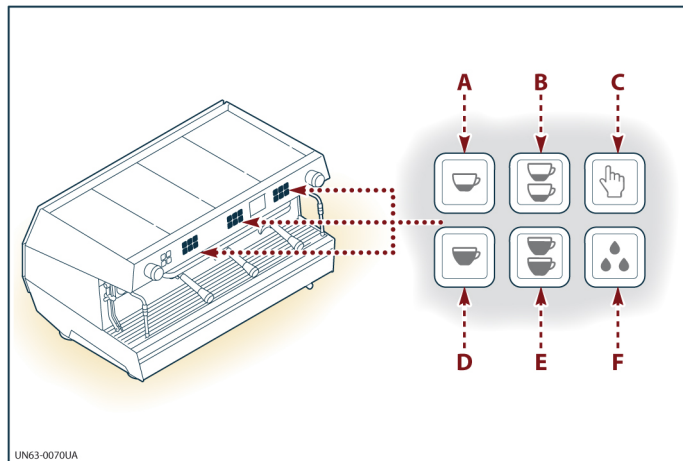
## Description of the grouphead control panel

Each grouphead features a control panel as shown in the illustration.

The controls are identical for each grouphead.

When the grouphead reaches the set temperature, the page shown in the illustration appears.

- A) Button:** set by the manufacturer for extracting a single shot of espresso.  
Coffee extraction stops automatically.
- B) Button:** set by the manufacturer for extracting a double shot of espresso.  
Coffee extraction stops automatically.
- C) Button:** set by the manufacturer to start continuous extraction.  
Press the same button to stop extraction.
- D) Button:** set by the manufacturer for extracting a 'caffe lungo', i.e. a slightly larger, less concentrated espresso.  
Coffee extraction stops automatically.



- E) Button:** set by the manufacturer for extracting a double shot of 'caffe lungo'.  
Coffee extraction stops automatically.
- F) Button:** set by the manufacturer with the "flush" function, to dispense a quick supply of water for 1,5 seconds, to clean out coffee residues from the hot water sprinkler.

## Turning on the machine

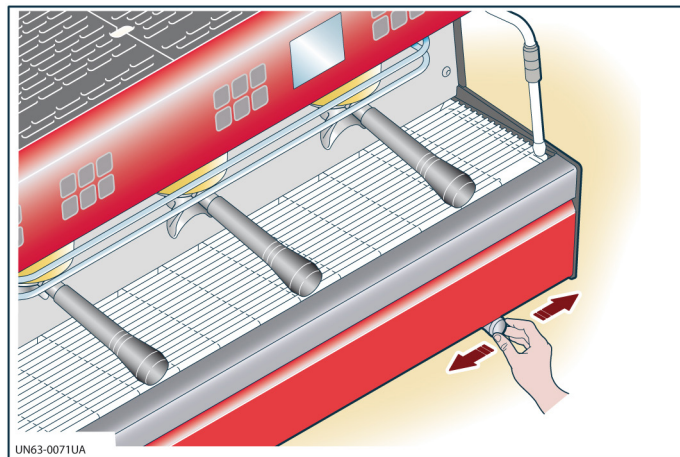
Carry out the operations described.

- 1) Check that the water supply to the machine is on.
- 2) Set the switch lever in position "ON".
  - The display turns on.
  - The main page is shown on the display unit.
- 3) The keys denoting the activated grouphead flash until the set operating temperatures are reached.



### 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 groupheads for a good length of time (see "Cleaning and initial start-up after prolonged disuse").**



## Turning off the machine

At the end of the working day, the machine can be switched off completely or only partially if the room temperature is low.

Before turning off the machine, decide whether or not you should clean the boiler and the groupheads (see "Cleaning and maintenance information").

Carefully clean the steam wand and the cappuccino wand.

To turn off the machine completely, proceed as follows.

- 1) Turn off the water supply tap.
- 2) Switch off the cup warming surface.
- 3) Turn off the lights.
- 4) Turn the switch to "OFF".

To turn the machine off partially, see the TIMER page.

## Home page of operating terminal

**A) Touchscreen display unit.**

**B) Backlit key:** this is used to enable boiler activation (see “Boiler activation”).

- When this key is lit up, it means the boiler is on.

**C) Field displaying the current date and time.**

**D) Backlit key:** this is used to change the cup warming surface temperature (see “Activation of the cup warming surface”).

- With the backlit key, you can adjust the temperature of the cup warming surface.

**E) Key:** this is used to access the GROUPHEAD menu.

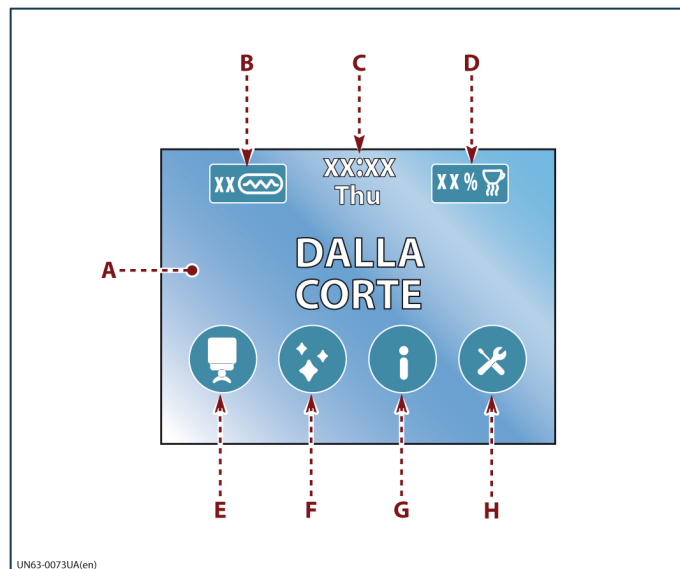
This menu can be used to switch the groupheads and the boiler on and off.

**F) Key:** this is used to access the CLEANING menu.

This menu can be used to switch on the cleaning cycles for the groupheads and the boiler.

**G) Key:** this is used to access the INFORMATION menu.

This menu is used to switch the lights on and off and to display the operating parameters in view-only mode.

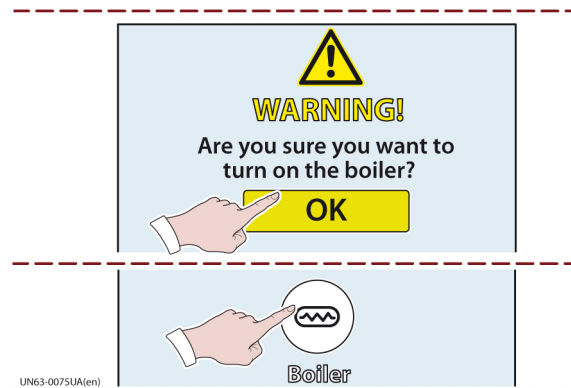
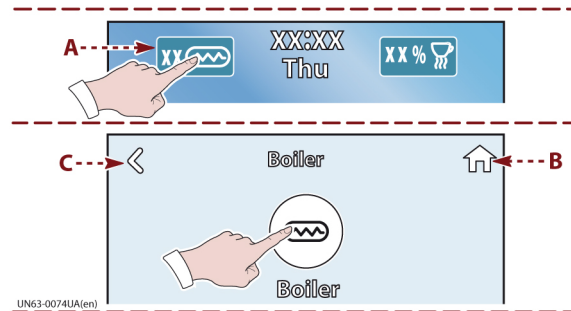


**H) Touch this key to access the SETTINGS menus.**  
This menu can be used to edit the operating parameters.

## Boiler activation

Carry out the operations described.

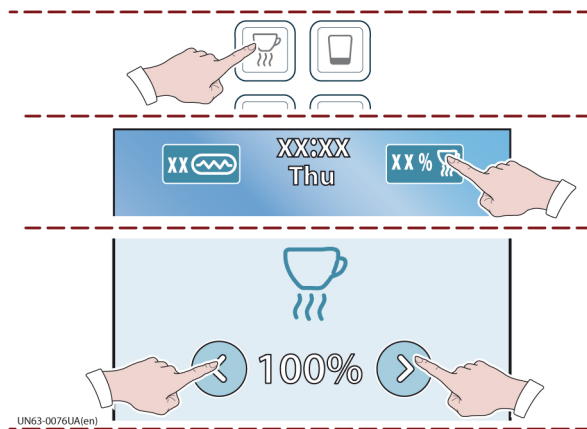
- 1) Touch this key to display the boiler activation page.
- 2) Touch this key to enable boiler activation.
  - Key (A) backlit: means the boiler is activated.
  - Touch key (B) to go back to the Home page.
  - Touch key (C) to go back to the last page.
- 3) Touch this key to confirm boiler enabling.
- 4) Touch this key to turn on the boiler.
  - To deactivate the boiler, carry out the same procedure.
  - The (A) key turns off.



## Activation of the cup warming surface

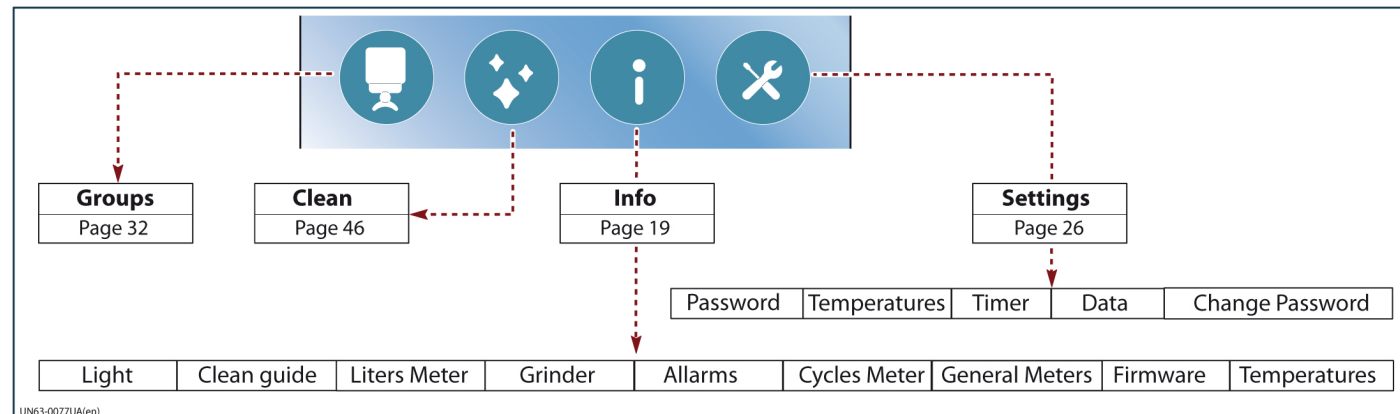
Carry out the operations described.

- 1) Press the button to start and enable the temperature adjustment for the cup warming surface.
  - The button backlight will come on.
- 2) Touch this key to display the temperature adjustment page.
- 3) Touch these keys to change the temperature as a percentage.



## Menu

### Flow chart

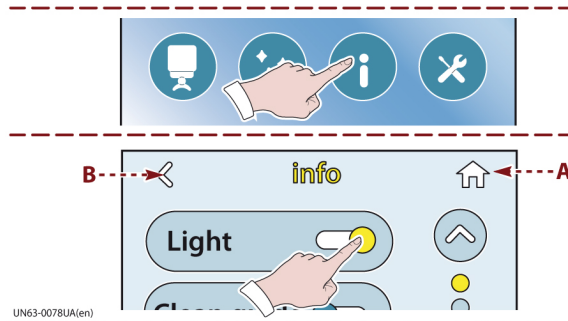




### Switching on the lighting

- 1) Touch the appropriate key to display the LIGHTING controls.
- 2) Move the key to turn the lights on and off.

- Touch key **(A)** to go back to the Home page.
- Touch key **(B)** to go back to the last page.



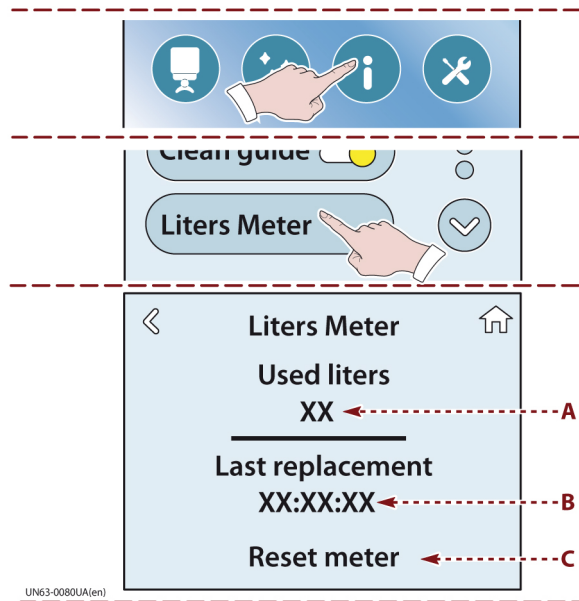
### Cleaning guide deactivation

- 1) Touch this key to display the CLEANING GUIDE feature.
- 2) Move the key to activate and deactivate the CLEANING GUIDE feature.



## METER page

- 1) Touch this key to display the METER feature.
  - 2) Touch this key to display the METER page.
- A) This shows the amount of water (in litres) that has been used since the last time the filter cartridge was replaced.
  - B) This shows the last date on which the filter cartridge was replaced.
  - C) Touch the key after each filter replacement to reset the meter page.



## GRINDER page

- 1) Touch this key to display the GRINDER feature.

Touch this key to display the GRINDER page.

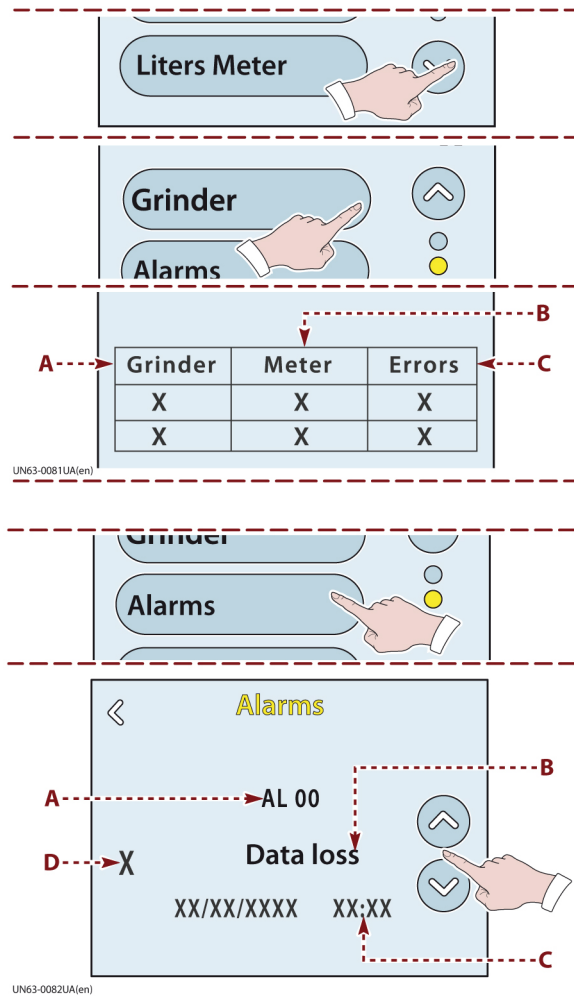
If the coffee grinder is not connected to the machine, the following message appears: not fitted.

- A)** This is the reference number for the coffee grinder that is connected.  
Up to three individual coffee grinders or one double coffee grinder can be connected to the machine.
- B)** This shows the number of coffees extracted, which is used as a sample for correcting the coffee bean grinding level.  
The number of coffees used for the sample is set by the manufacturer.
- C)** This is the difference between the actual extraction time and the set extraction time.  
The coffee grinder uses this reading as a basis for altering the coffee bean grinding level.

## ALARMS page

Touch this key to display the ALARMS page.

- A)** This is the alarm code.
- B)** This is the description of the alarm.
- C)** This is the alarm date and time.
- D)** This is the alarm number.
- Touch the keys to view the alarms.



# COUNTERS page

Touch this key to display the COUNTERS page.

The page shows the number of times the electromechanical components have been activated.

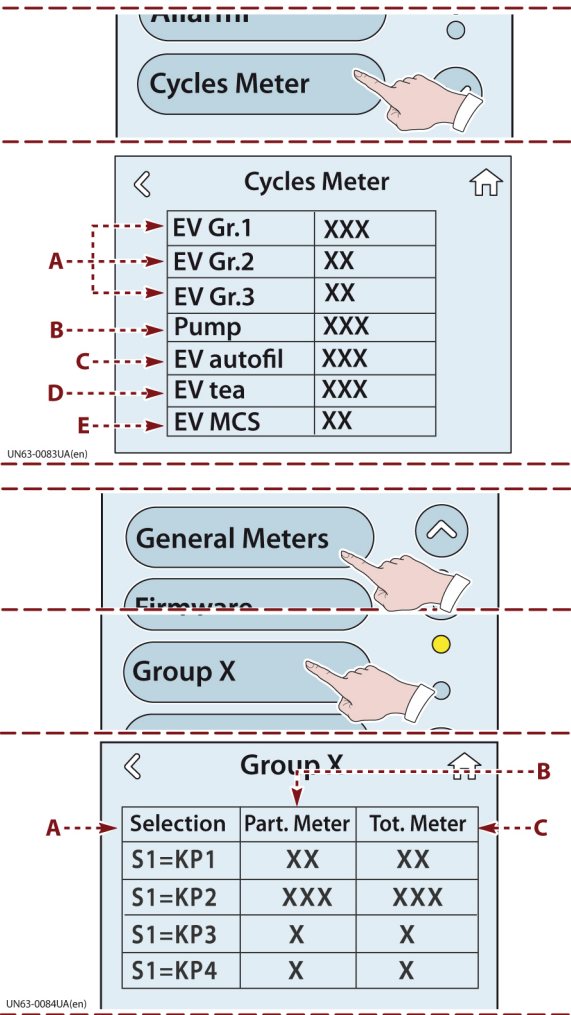
- A) Grouphead solenoid valves.
- B) Pump solenoid valve.
- C) Boiler filling solenoid valve.
- D) Solenoid valve for hot water dispensers.
- E) Cappuccino wand solenoid valve.

# COUNTERS page

Touch this key to display the COUNTERS menu.

Touch a specific key to view the page for the grouphead for that key.

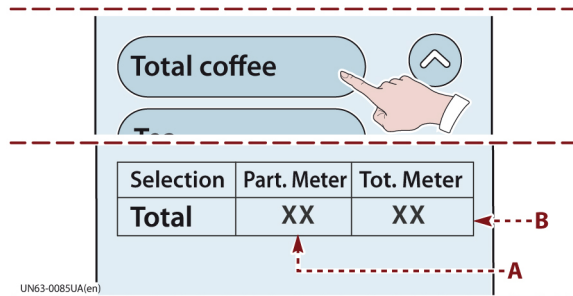
- A) This column shows the number of measures of coffee that will be extracted upon pressing the extraction key for the grouphead in question. Up to four different measures can be set.
- B) This column shows the number of coffees extracted containing the measure in question over a given period of time and, at the end, the total number of coffees extracted (all measures) over the same given time.  
The 'given time' is the time since the last reset.
- C) This column shows the total number of coffees extracted containing the measure in question overall and the total number of coffees extracted (all measures) overall.



## COFFEE TOTAL page

Touch this key to display the COFFEE TOTAL page.

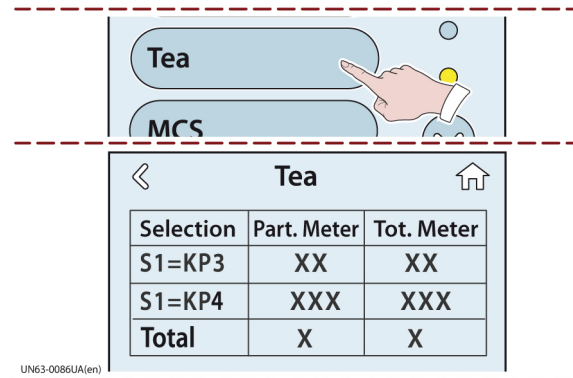
- A)** This is the total number of coffees extracted by all the group-heads since the last reset.
- B)** This is the total number of coffees extracted by all the group-heads overall.



## TEA page

Touch this key to display the TEA page.

The page shows the number of times the amount of hot water assigned to the specific key has been dispensed since the last reset and the total number of times hot water has been dispensed (all amounts).

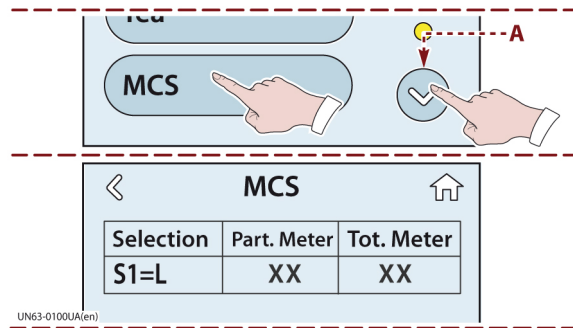


## MCS page

Touch this key to display the MCS (cappuccino wand) page.

The page shows the number of milk foaming cycles since the last reset and the total number of milk foaming cycles.

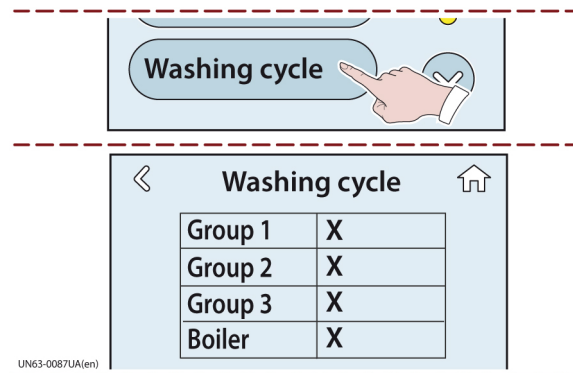
Touch the (A) key to display the CLEANING feature.



## CLEANING page

Touch this key to display the CLEANING page.

This page displays the number of cleaning cycles per grouphead and for the boiler.



FIRMWARE page

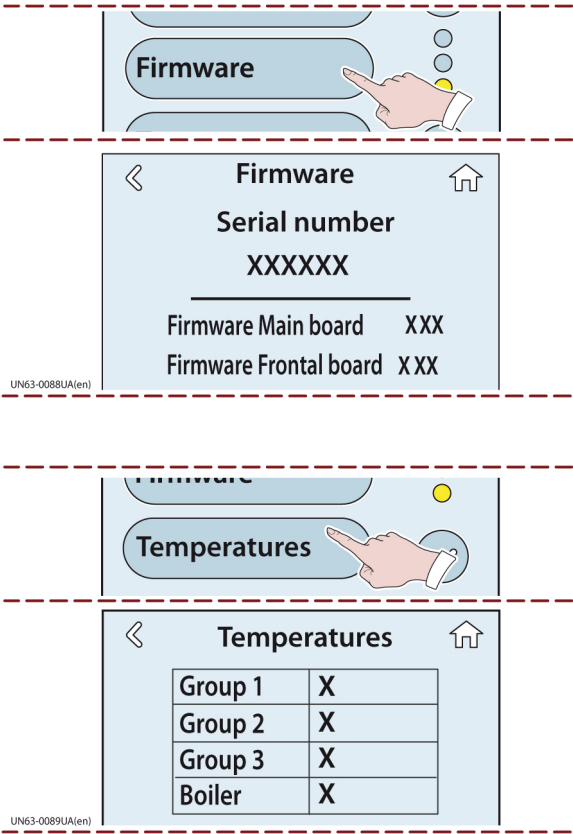
Touch this key to display the FIRMWARE page.

This page shows the serial number and version of the circuit board management software.

TEMPERATURE page

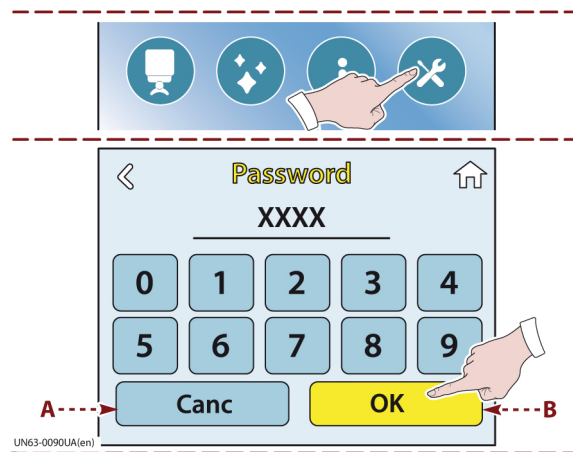
Touch this key to display the TEMPERATURE page.

This page displays the grouphead and boiler temperatures in real time.



## SETTINGS menu

- 1) Touch this key to access the SETTINGS menus.  
Access to the menu is password protected.
  - 2) To access the menus, enter the password entered by the manufacturer (0000).
  - 3) Touch the key (**B**) to confirm the password and display the menu pages.  
The password entered by the manufacturer can be customised (see "PASSWORD CHANGE page").
- A) Key:** this is used to delete data entered by mistake.





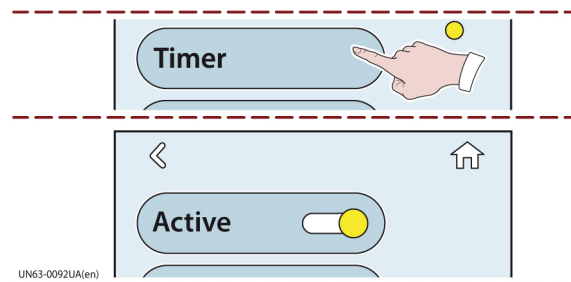
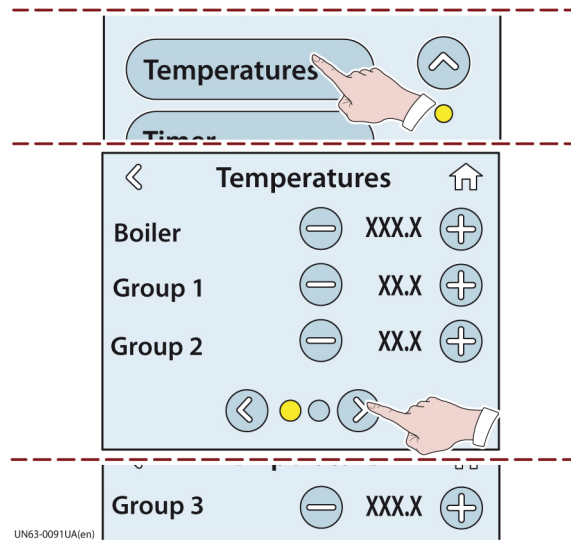
## TEMPERATURE page

- 1) Touch this key to display the TEMPERATURE page.
- 2) Touch the corresponding keys to change the heating temperature of the groupheads and the boiler.

The new temperature is stored when the page is exited.

## TIMER page

Touch the key to turn on the TIMER and enable the timed on/off feature for each individual grouphead and boiler.



## Daily timed on/off

In this mode, the machine can be set to switch on and off at different times every day of the week.

Carry out the operations described.

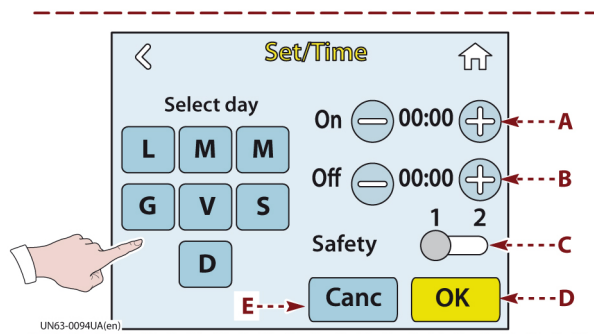
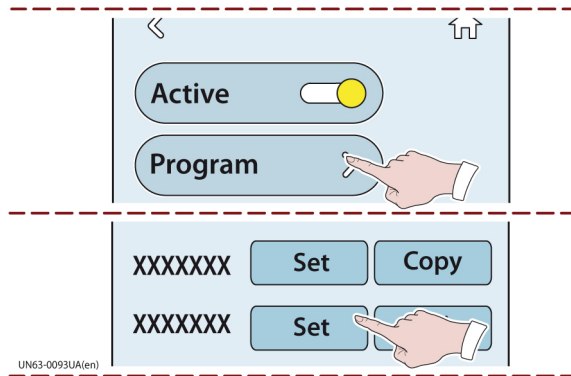
- 1) Touch this key to start setting.
- 2) Touch this key to choose the grouphead or boiler to set.

- The relevant setting page appears.

- 3) Choose the day you wish to set the timed heating ON/OFF for.
- 4) Use the keys (A) to choose the heating ON time.
- 5) Use the keys (B) to choose the heating OFF time.
- 6) Set the slider button (C) to position (1) to switch off and cool both the groupheads and the boiler completely.

Set the slider button (C) to position (2) to switch on both the groupheads and the boiler and keep them at an intermediate (standby) temperature.

- D) Touch this key to confirm the settings.
- E) Touch this key to delete the settings.

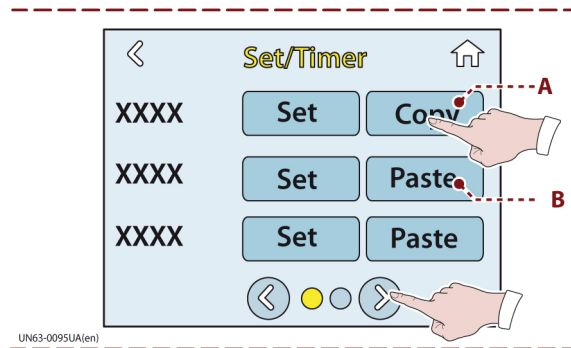


### ***Copying grouphead and boiler settings***

In this mode, it is possible to copy the settings for one grouphead and apply them to another grouphead and to the boiler.

Carry out the operations described.

- 1) Touch the key **(A)** to copy the settings for the grouphead to be copied.
- 2) Touch the key **(B)** to apply the settings to the grouphead you want as a duplicate.



DATA page

Touch this key to display the DATA page.

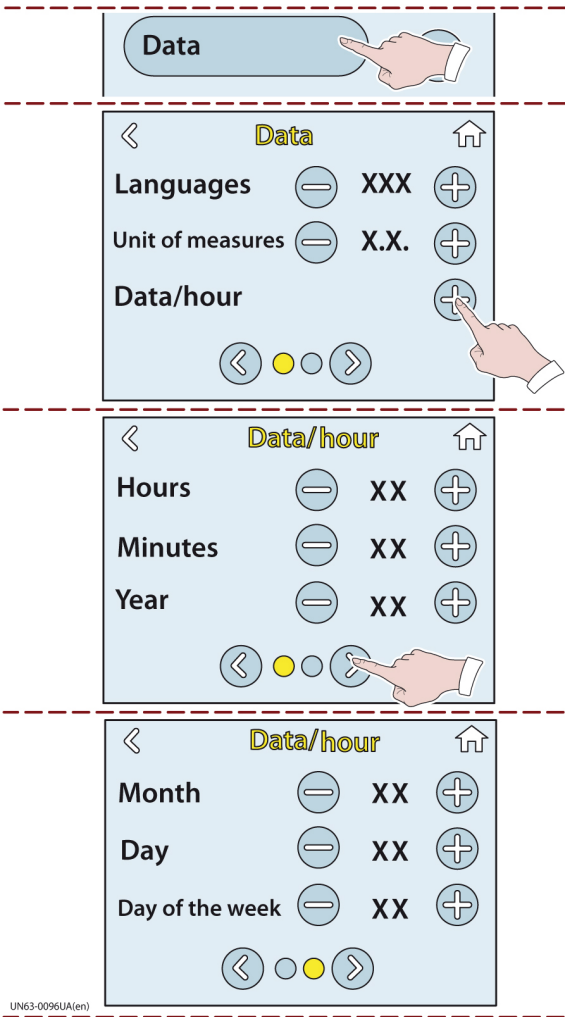
This page can be used to select the language and the unit of measurement.

Touch this key to display the DATE and TIME entry page.

This page can be used to set the hours, minutes and year.

Touch this key to view the page of the month, date, and day of the week.

This page can be used to set the month, date, and day of the week.



Touch this key to view the daylight savings time setting page.

This page can be used to activate and deactivate the daylight savings time.

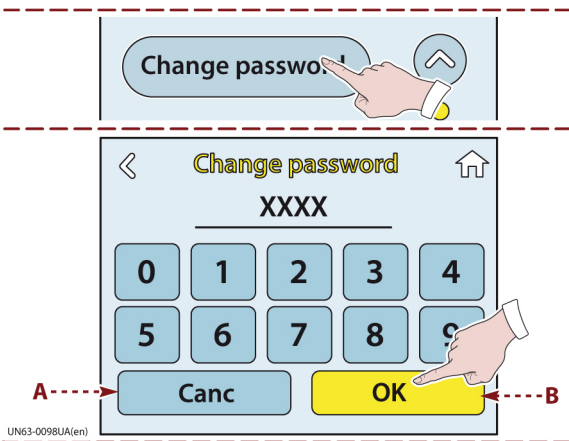
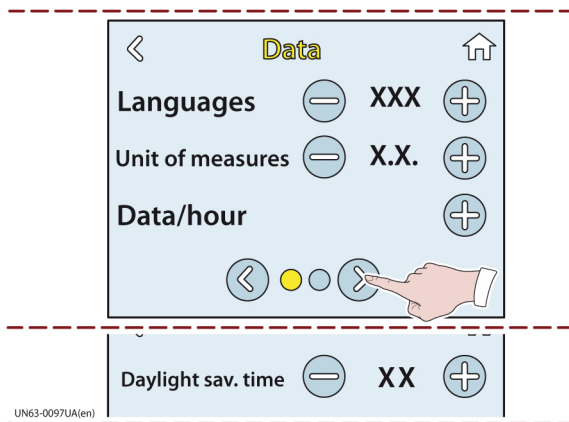
### PASSWORD CHANGE page

1) Touch this key to display the CHANGE PASSWORD page.

2) Enter the new password.

3) Touch the key **(B)** to confirm the new password.

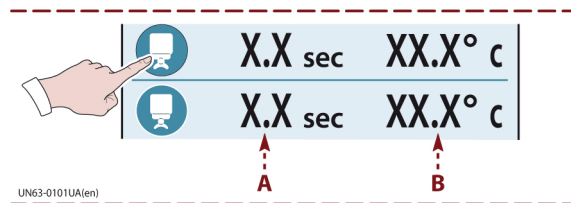
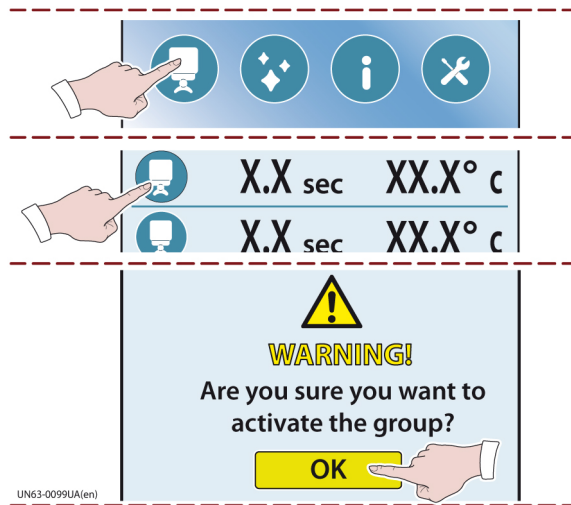
**A) Key:** this is used to delete data entered by mistake.



## GROUPHEADS page

This page allows you to turn the groupheads and the boiler on and off.

- 1) Touch this key to display the GROUPHEADS page.
- 2) Touch this key to enable activation of the respective grouphead.  
The activation confirmation page appears.
- 3) Touch this key to confirm activation.
- 4) Touch a key to turn on the respective grouphead.  
Activation is shown by the key being lit up.
  - A) This shows the time of the extraction in progress or the time of the last extraction.
  - B) This shows the temperature set for the grouphead.  
When the temperature is reached, the buttons on the respective control panel for the grouphead start flashing.  
Carry out the same procedure to deactivate the grouphead that is active.  
When the grouphead is deactivated, the key on the display switches off.  
The buttons on the control panel for the grouphead which is



switched off are also off and inactive.

When the grouphead has reached the set temperature, the button for the hot water sprinkler (flush) remains on.

## 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

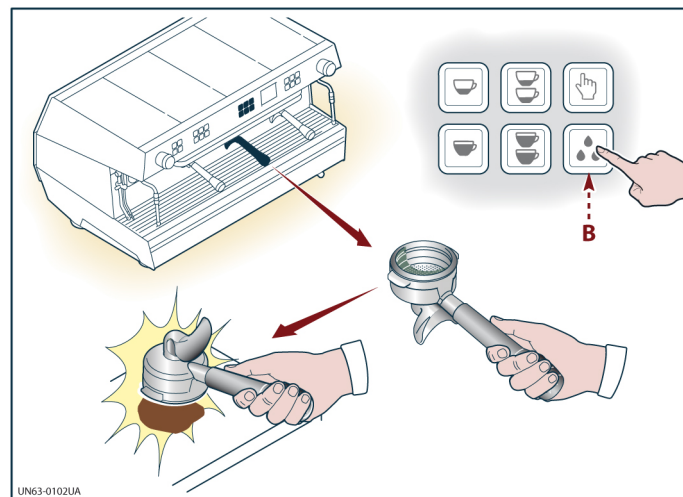
best to grind the beans on the spot and then release, fill, and reinsert the portafilter into the grouphead as quickly as possible.

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

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

Carry out the operations described.

- 1) Choose the grouphead you want to use for the coffee.
- 2) Remove the portafilter.
- 3) Press the **(B)** button to clean out all the coffee residues from the hot water sprinkler.
- 4) Tap the portafilter against a surface made out of a soft material to knock out the puck from the last espresso pulled.
- 5) Clean the coffee residues out of the filter using a suitable brush to prevent damage to the filter.
- 6) Fill the portafilter with the measure of coffee required for the size of the filter (single or double shot).



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- 7) Tamp the coffee using the tamper supplied.  
Keep the tamper perfectly upright to apply pressure to the coffee evenly.
- 8) 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.**

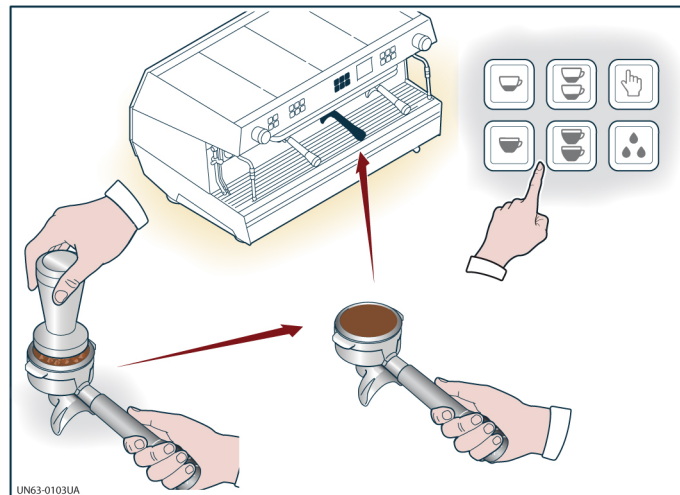
- 9) Firmly fit the portafilter into the grouphead.
- 10) Press the button for the amount of coffee you want to extract into the cup ('ristretto', i.e. a smaller more concentrated espresso, or 'lungo', i.e. a slightly larger, less concentrated espresso), see ("Description of the grouphead control panel").
  - The button backlight will come on.



### WARNING

**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.**

- Press the button to stop extraction at any time.
- The button switch will switch off.





## Milk steaming

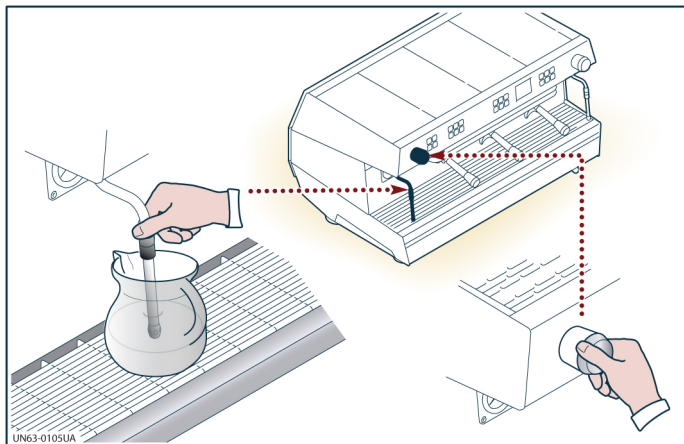
For good steaming, always use chilled milk taken straight from the fridge.



### 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) Turn the knob to start steaming and expel any condensed water.
- 5) Turn the knob to stop the steam when there is only steam coming out.
- 6) Insert the steam wand into the container until the tip of the wand is immersed in the milk.

Proceed in the same way to use the opposite wand.



### 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.

## Automatic heating with the MCS cappuccino wand (optional)



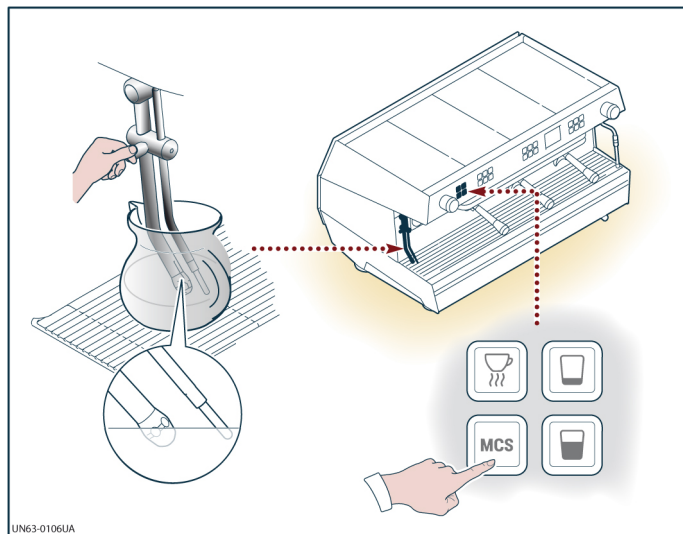
### WARNING

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

To prevent burns, hold the cappuccino wand by the knob, 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) Turn the knob to start steaming and expel any condensed water.
- 4) Turn the knob to stop the steam when there is only steam coming out.
- 5) Place the cappuccino wand into the container.
  - The milk must partially cover the nozzle of the MCS wand.
- 6) Press the button to turn on the foaming and heating stage.
- 7) Once the preset temperature is reached, the wand



stops steaming automatically.

- 8) The button switch will switch off.
- 9) Position the cappuccino wand over the drip tray.
- 10) Turn on the steam for a second to flush out the wand (to remove milk residues) and wipe the outside with a damp cloth.

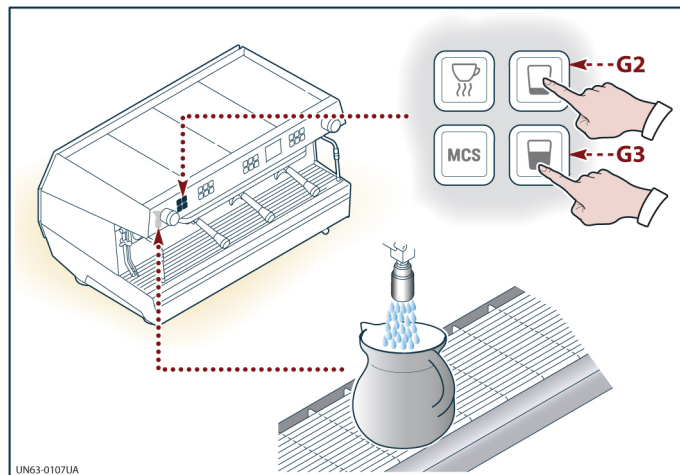


### WARNING

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.

- Press the button **(G2)** to dispense a measure of water.
- When the preset amount of water is reached, dispensing stops automatically.
- The button switch will switch off.
- Press the button **(G3)** to dispense two measures of water.
- When the preset amount of water is reached, dispensing stops automatically.
- The button switch will switch off.



## 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.

play.

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

Alarm messages	Likely cause	Remedy
Data loss	Loss of data set during installation	Touch the DEL key on the display to clear the alarm
	The machine is working with the factory settings	
Clock failure	The timer switches off automatically	Touch the DEL key on the display to clear the alarm If the alarm recurs, contact the manufacturer's technical service department
24v Alarm	The 24v electricity supply cuts out	Turn the machine off and on again using the main switch
	Machine locked	If the alarm recurs, contact the manufacturer's technical service department
CPU serial port failure	Interruption of data transmission between circuit boards	Turn the machine off and on again using the main switch
	Machine locked	If the alarm recurs, contact the manufacturer's technical service department
Grinder serial port failure	Interruption of data transmission between the machine and the grinder	Touch the DEL key on the display to clear the alarm
	Automatic coffee grinder adjustment locked	If the alarm recurs, contact the manufacturer's technical service department

Alarm messages	Likely cause	Remedy
Speaker serial port failure	Interruption of data transmission between the machine and the cash system connected	Touch the DEL key on the display to clear the alarm
	Extraction locked	If the alarm recurs, contact the manufacturer's technical service department
Boiler timeout	The boiler does not reach 40°C in 10 minutes	Touch the DEL key on the display to clear the alarm
Boiler probe failure	The boiler temperature probe is out of range	Touch the DEL key on the display to clear the alarm
	Boiler heating locked	
Boiler probe shorted	The boiler temperature probe is out of range	Touch the DEL key on the display to clear the alarm
	Boiler heating locked	
High boiler temperature	Boiler temperature probe over 127 °C	Touch the DEL key on the display to clear the alarm
	Boiler heating locked	
Steam probe failure	MCS temperature probe is out of range	Touch the DEL key on the display to clear the alarm
	MCS feature locked	
Steam probe shorted	MCS temperature probe is out of range	Touch the DEL key on the display to clear the alarm
	MCS feature locked	
Steam timeout	MCS temperature probe does not reach 30°C in 60 seconds	Touch the DEL key on the display to clear the alarm
	Steaming locked	
Gr1 Probe timeout	Grouphead Gr1 does not reach 50°C within 5 minutes of being turned on	Touch the DEL key on the display to clear the alarm
	Grouphead Gr1 heating locked	

Alarm messages	Likely cause	Remedy
Gr1 Probe failure	Grouphead Gr1 temperature probe is out of range	Touch the DEL key on the display to clear the alarm
	Grouphead Gr1 heating locked	
Gr1 Probe shorted	Grouphead Gr1 temperature probe is out of range	Touch the DEL key on the display to clear the alarm
	Grouphead Gr1 heating locked	
High temperature in Gr1	The temperature in Gr1 is over 120 °C	Touch the DEL key on the display to clear the alarm
	Grouphead Gr1 heating locked	
Gr2 Probe timeout	Grouphead Gr2 does not reach 50 °C within 5 minutes of being turned on	Touch the DEL key on the display to clear the alarm
	Grouphead Gr2 heating locked	
Gr2 Probe failure	Grouphead Gr2 temperature probe is out of range	Touch the DEL key on the display to clear the alarm
	Grouphead Gr2 heating locked	
Gr2 Probe shorted	Grouphead Gr2 temperature probe is out of range	Touch the DEL key on the display to clear the alarm
	Grouphead Gr2 heating locked	
High temperature in Gr2	Grouphead Gr2 heating locked	Touch the DEL key on the display to clear the alarm
	The temperature in Gr2 is over 120°C	
3 Probe timeout	Grouphead 3 does not reach 50°C within 5 minutes of being turned on	Touch the DEL key on the display to clear the alarm
	Grouphead 3 heating locked	
Gr3 Probe failure	Grouphead Gr3 temperature probe is out of range	Touch the DEL key on the display to clear the alarm
	Grouphead Gr3 heating locked	

Alarm messages	Likely cause	Remedy
Gr3 Probe shorted	Grouphead Gr3 temperature probe is out of range	Touch the DEL key on the display to clear the alarm
	Grouphead Gr3 heating locked	
High temperature in Gr3	The temperature in Gr3 is over 120°C	Touch the DEL key on the display to clear the alarm
	Grouphead Gr3 heating locked	
Level timeout	The automatic water feeding into the boiler does not reach the operating level within the set time	Touch the DEL key on the display to reset the alarm and restart the self-levelling system
	Self-levelling system locked	
Safe level	The water is below the safe level	Touch the DEL key on the display to clear the alarm
	Boiler heating locked	If the alarm recurs, contact the manufacturer's technical service department
Gr1 Meter failure	The Grouphead Gr1 control unit does not receive signals from the relative flow switch during extraction	Extraction must be stopped manually Press the same button as used to start extraction
Gr2 Meter failure	The Grouphead Gr2 control unit does not receive signals from the relative flow switch during extraction	Extraction must be stopped manually Press the same button as used to start extraction
Gr3 Meter failure	The Grouphead Gr3 control unit does not receive signals from the relative flow switch during extraction	Extraction must be stopped manually Press the same button as used to start extraction
Gr1 Timeout	Extraction using the Grouphead Gr1 continuous extraction button (see "Description of the grouphead control panel" - button (D) -) takes over 120 seconds	Touch the DEL key on the display to clear the alarm Switch off grouphead Gr1

Alarm messages	Likely cause	Remedy
Gr2 Timeout	Extraction using the Grouphead Gr2 continuous extraction button (see "Description of the grouphead control panel" - button (D) -) takes over 120 seconds	Touch the DEL key on the display to clear the alarm
		Switch off grouphead Gr2
Gr3 Timeout	Extraction using the Grouphead Gr3 continuous extraction button (see "Description of the grouphead control panel" - button (D) -) takes over 120 seconds	Touch the DEL key on the display to clear the alarm
		Switch off grouphead Gr3



## 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"
Every work week	Boiler	See "Cleaning the boiler"
	Steam wand	See "Cleaning the steam wands"
	Drain port	See "Cleaning the drain pan"
Cleaning and hygiene plan for the premises and for individual items of equipment	Casing panels and LED lamp	See "Cleaning the casing panels and the LED lamp"

## Cleaning the portafilter

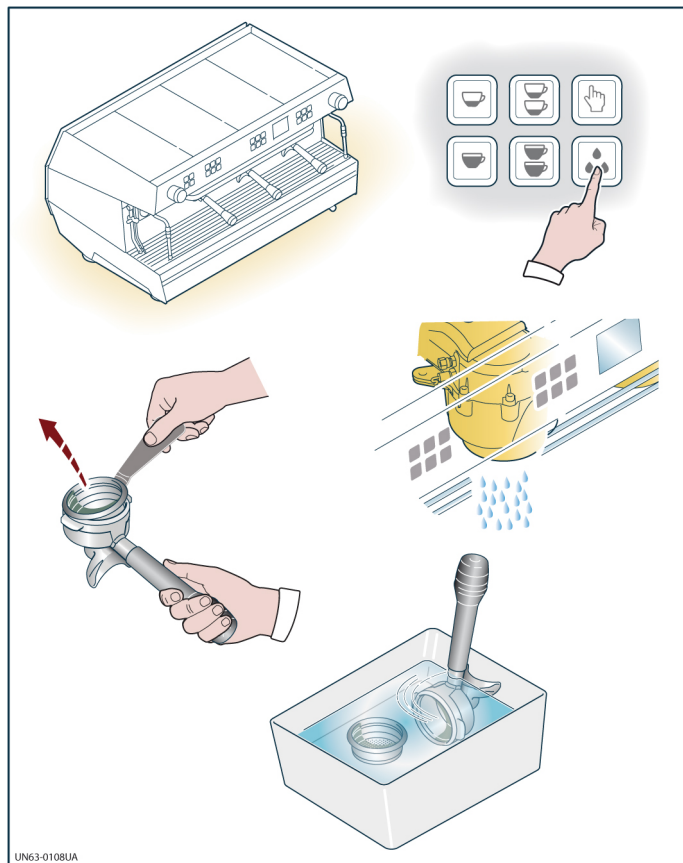
Carry out the operations described.

- 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 with the filter remove lever.
- 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) Press the button to quickly clean the hot water sprinker.



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



### WARNING

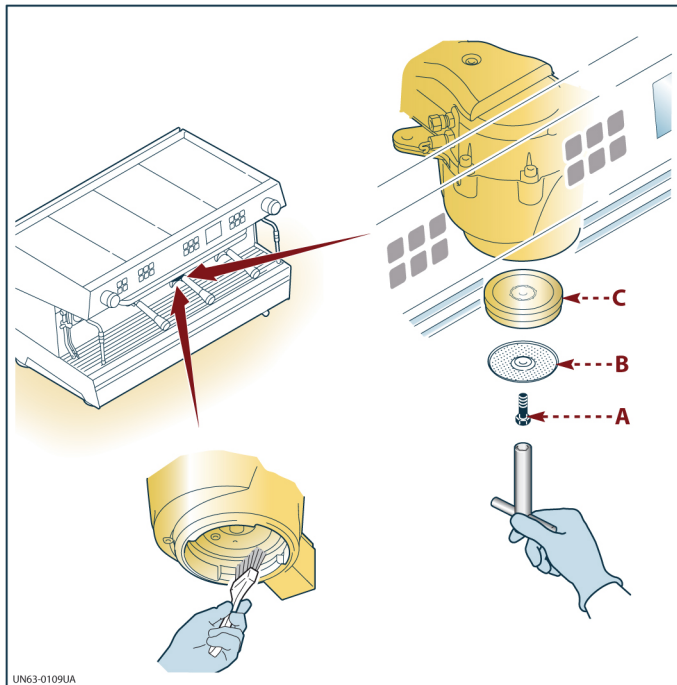
**Allow the grouphead to cool in order to prevent scalds or burns.**

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 foodgrade 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.**



## 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.

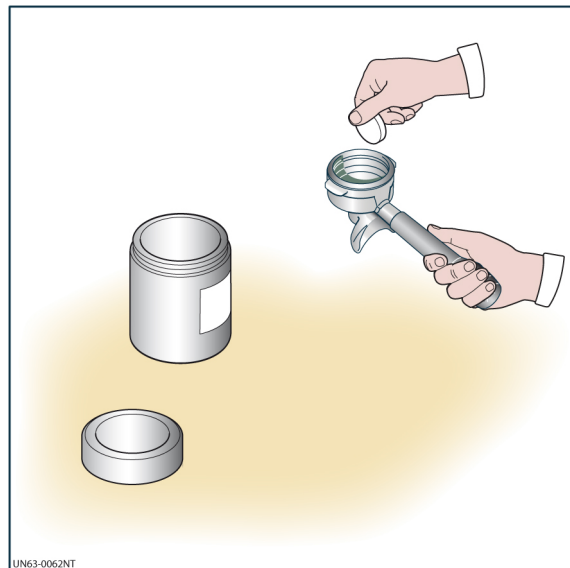
Carry out the operations described.

- 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

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

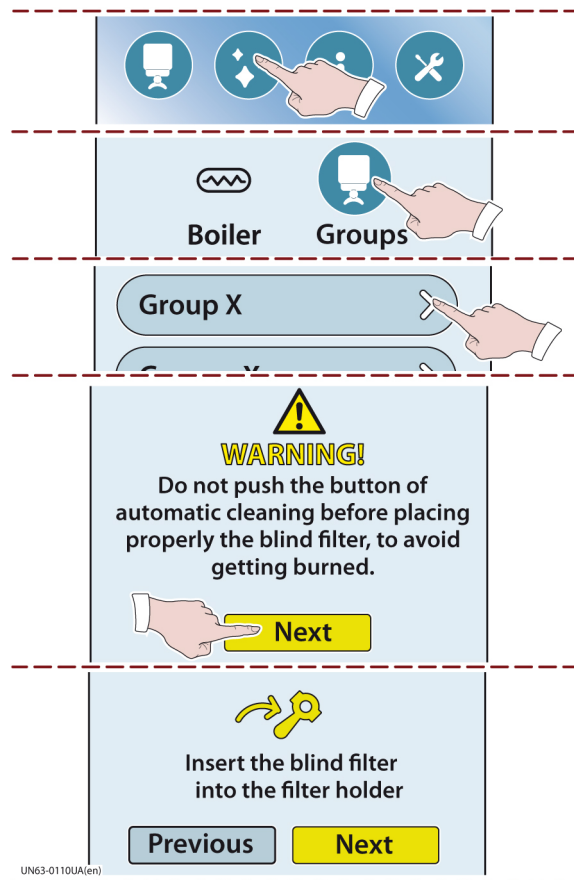
Cleaning is only allowed if the groupheads in question have reached the set operating temperature.



- 4) Touch this key.
- 5) Touch this key to enable grouphead cleaning.
- 6) Touch this key to select which grouphead you wish to clean.
- 7) The cleaning instructions tutorial page appears.
  - Follow the information provided.
- 8) Touch this key.

The page shown in the illustration appears.

- Follow the information provided.
- 9) Touch this key.

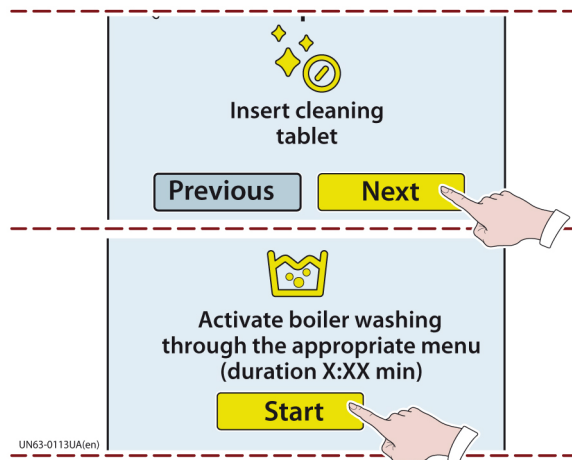


The page shown in the illustration appears.  
Follow the information provided.

- 10) Touch this key to start the cleaning cycle.
- Proceed in the same way to clean the other groupheads
  - If all the groupheads have been started, they can be washed at the same time.
  - The approximate duration of the cleaning cycle is shown in this page.

#### NOTICE

**The cleaning cycle tutorial can be disabled (see “Deactivating the cleaning guide”).**



## 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.

## Cleaning the boiler

### NOTICE

**The groupheads 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.

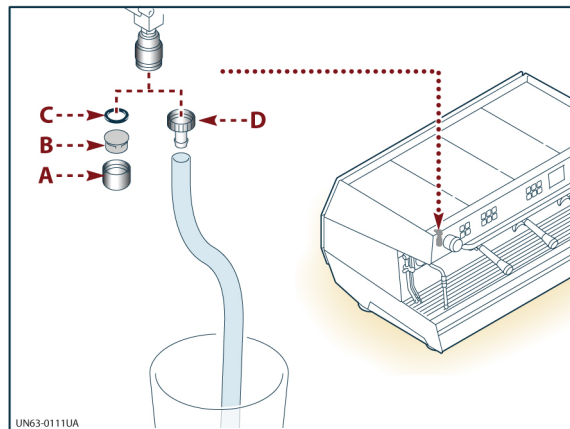


### WARNING

**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.**

- 1) Unscrew the endpiece (A).
- 2) Remove the filter (B).



- 3) Remove the seal (C).
- 4) Tighten the fitting (D) supplied.
- 5) Insert the heat-resistant hose supplied into the fitting.

6) Touch this key.

- The page shown in the illustration appears.

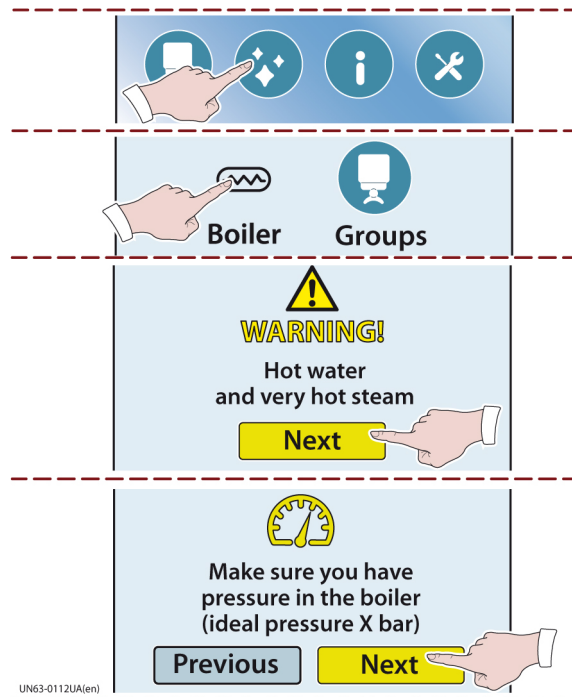
7) Touch this key to enable boiler cleaning.

- The cleaning instructions tutorial page appears.  
- Follow the information provided.

10) Touch this key.

- The page shown in the illustration appears.  
- Follow the information provided.

11) Touch this key.



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- The page shown in the illustration appears.
- Follow the information provided.

**12)** Touch this key.

- The page shown in the illustration appears.
- Follow the information provided.

**13)** Touch this key.

- The page shown in the illustration appears.
- Follow the information provided.

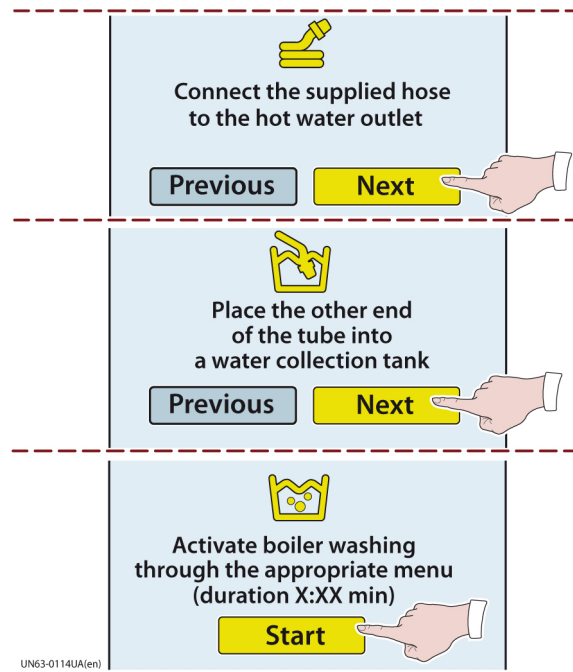
**14)** Touch this key to start the cleaning cycle.

The approximate duration of the cleaning cycle is shown in this page.

- The cleaning cycle includes the boiler draining, filling, and heating stages.

## NOTICE

The cleaning cycle tutorial can be disabled (see “Deactivating the cleaning guide”).

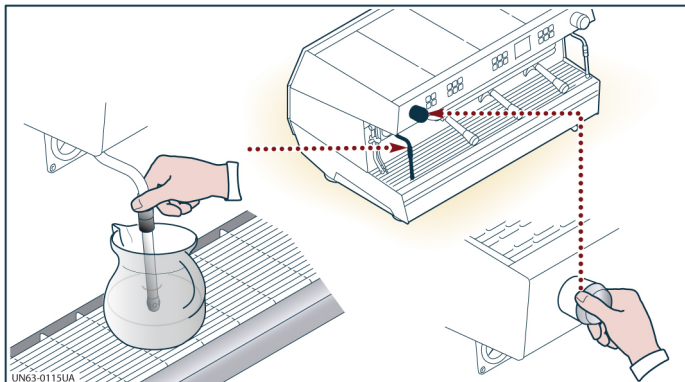


## Cleaning the steam wands



### 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.

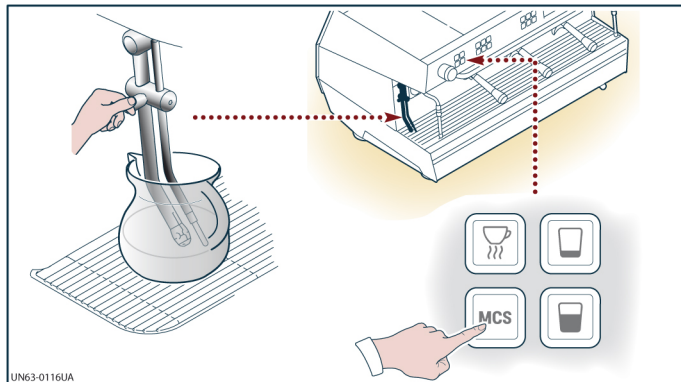
- 1) Pour a sufficient amount of cleaning solution into the container.
- 2) Insert the wand into the container and immerse it in the solution.
- 3) Turn the knob to start steaming with regular breaks in the flow.
- 4) Rinse thoroughly to remove all traces of cleaning solution.

## Cleaning the MCS cappuccino wand (if featured)



### WARNING

Take care when using the steamer in order to prevent scalds and other injuries.  
To prevent burns, hold the cappuccino wand by the knob, as shown in the figure.



Carry out the operations described.

- 1) Pour a sufficient amount of cleaning solution into the container.
- 2) Insert the cappuccino wand into the container and immerse it in the solution.
- 3) Press the button and run a few automatic steaming cycles.
- 4) Rinse thoroughly to remove all traces of cleaning solution.

## Cleaning the drain pan

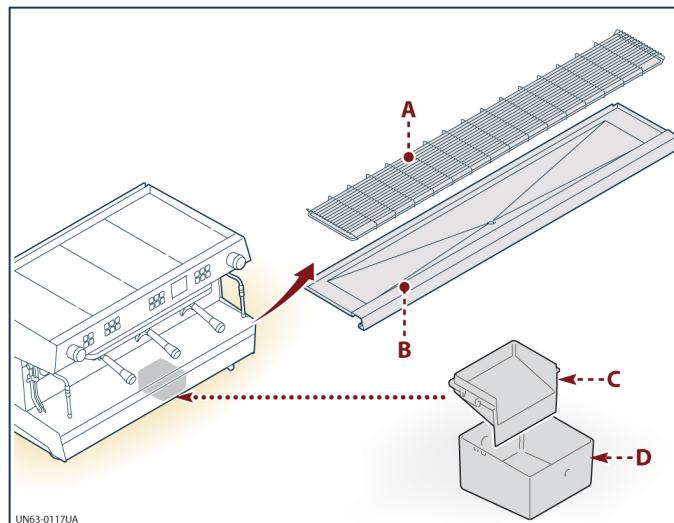
Carry out the operations described.

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



### WARNING

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



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## Cleaning the casing panels and the LED lamp



### WARNING

**Perform the procedure with the machine disconnected from the power supply and when it is cold so as to prevent the risk of electric shocks and burns.**

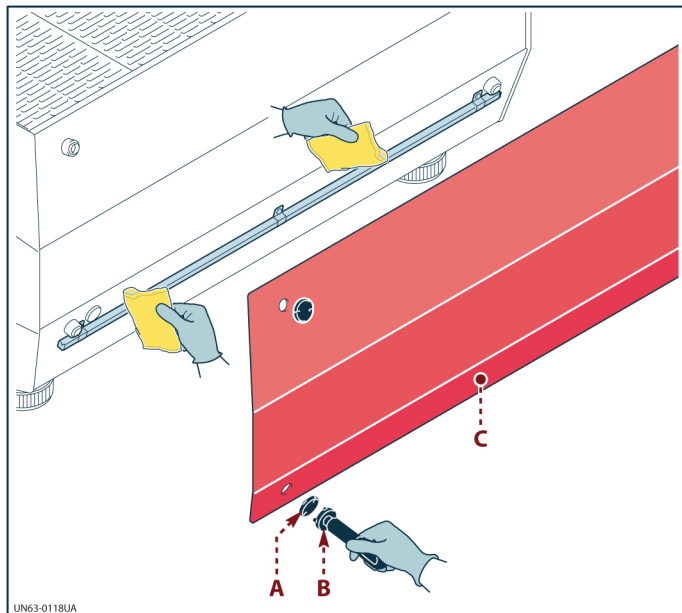
Carry out the operations described.

- 1) Disconnect the plug from the socket and wait for the machine to cool down.
  - 2) Support the panels (C) to prevent them falling.
  - 3) Unscrew the studs (A).
- Use the special spanner (B) supplied.

### NOTICE

**Do not remove the LED bar from the supports.**

- 4) Clean the LED bar and casing panels with a non-abrasive cloth dampened with water (no detergents), to prevent damage to the bar and panels.
- 5) Position the casing panels (C).



- 6) Screw in the studs (A).

### NOTICE

**Carry out cleaning according to the cleaning and hygiene plan for the room in which the machine is installed.**

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## Cleaning and initial start-up after prolonged disuse

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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 each grouphead.
- 4) Turn on the hot water supply (see “Cleaning the boiler”) 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.

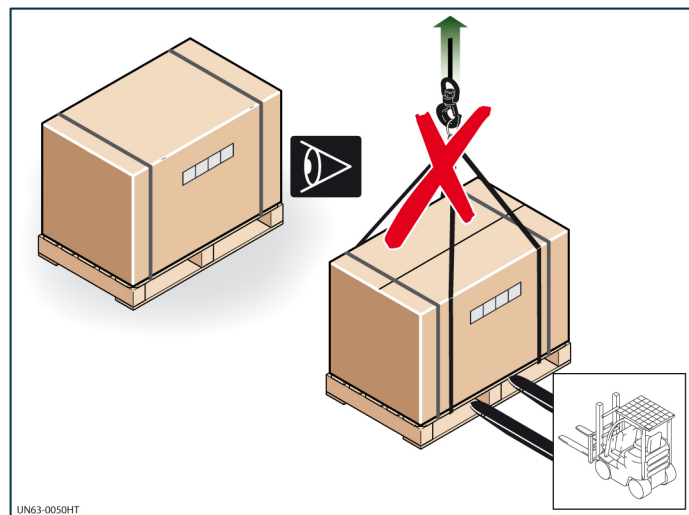
Heed the symbols applied to the packaging.

### Packing and unpacking



#### WARNING

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



UN63-0050HT

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.

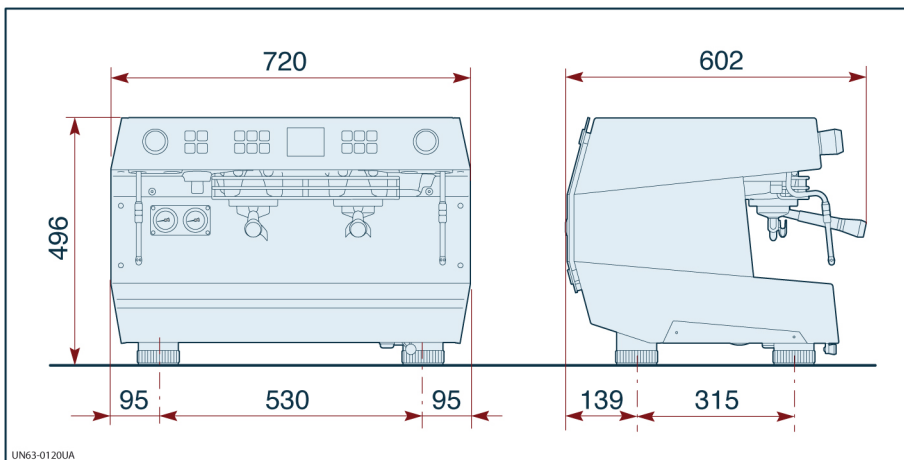
Store the packed machine indoors in an area with temperatures that will not go below freezing.

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

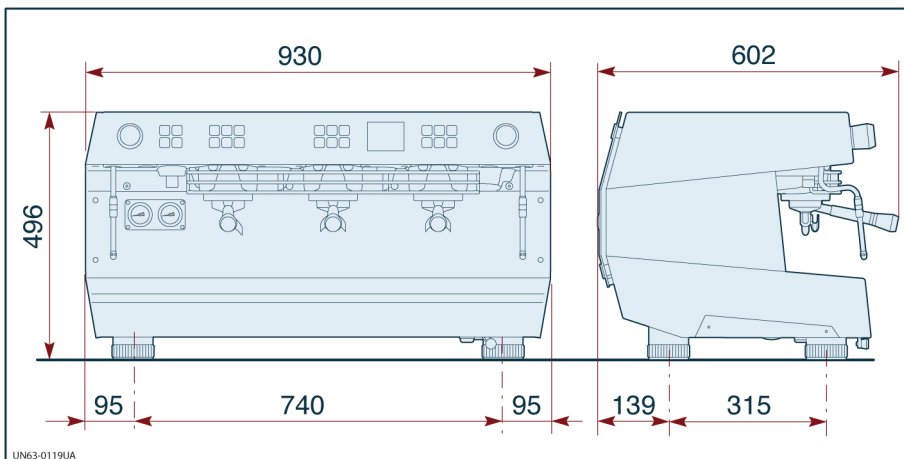
This illustration shows the 2 group-head model.

The dimensions are given in millimetres.



This illustration shows the 3 group-head model.

The dimensions are given in millimetres.



## Specifications

Specifications		
	Two groupheads	Three groupheads
Power supply (factory settings)	380-400V 3N~50-60 (Hz)	
Power supply switching (1)	220-230V ~ 50-60 (Hz) 220-230V 3~ 50-60 (Hz) 200-220V 3~ 50-60 (Hz) (*)	
Maximum absorbed power	4500 (W)	6300 (W)
Maximum absorbed power (*only for 200-220V 3~50-60 Hz)	3900 (W)	
Maximum water supply pressure	1 (MPa)	
Electrical protection rating	IPX2	
Boiler capacity	7 (l)	13 (l)
Maximum steam pressure	0,15 (MPa)	
Single grouphead capacity	0,5 (l)	
Maximum grouphead pressure	1,1 (MPa)	
Machine weight (with water circuit empty)	77 (kg)	89 (kg)
Machine weight (with water circuit full)	84 (kg)	101 (kg)

- (1) Always check the machine data plate for the power supply voltages available in addition to those stated in the table, and contact an authorised technician to ensure correct configuration.



## 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.**

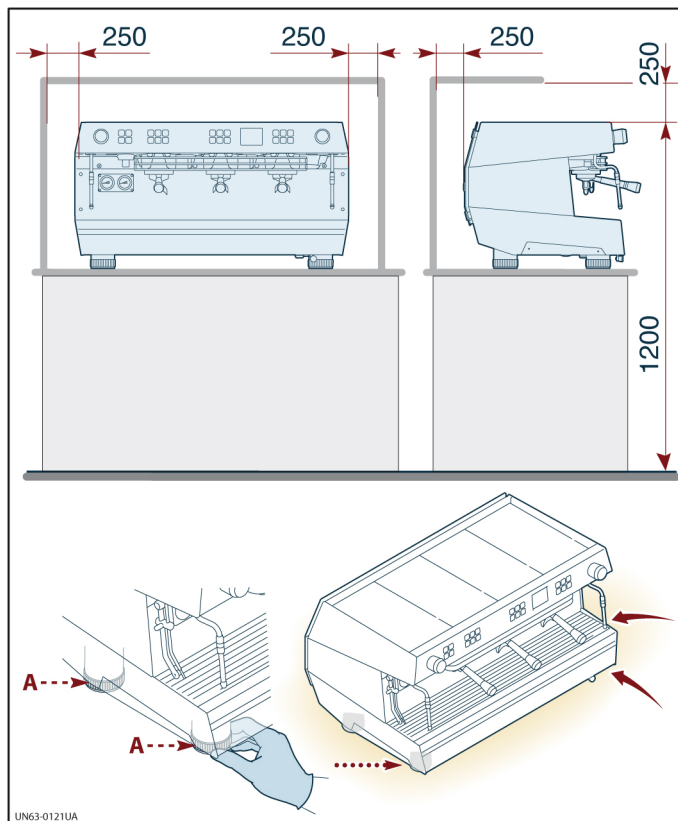
Install the machine in compliance with the laws and regulations in force in the country where the machine is used.

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.
- 2) Unscrew the screws fastening the machine to the bottom pallet.
- 3) Position the machine as shown in the illustration.
- 4) Act on the feet (A) to level the machine (optional).



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

## Electrical connection



### WARNING

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

The machine is supplied with an operating voltage of 380/400 (V) - 3N 50/60 (Hz); for switching information, see the technical data table.

Before making the connection, turn off the power supply at the mains.

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) For the electrical connection, refer to the attached diagrams based on the voltage of the electricity mains.

## Change of power supply



### WARNING

**The adjustment of the machine voltage to the mains voltage must be carried out to professional standards by electricians with specialist expertise and in compliance with legislation in force.**

Before making the connection, turn off the power supply at the mains.

The connection voltage can be changed.

To change the machine's electrical connection, refer to the attached diagrams based on the voltage of the electricity mains.

## Connection to the water supply and drain



### WARNING

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

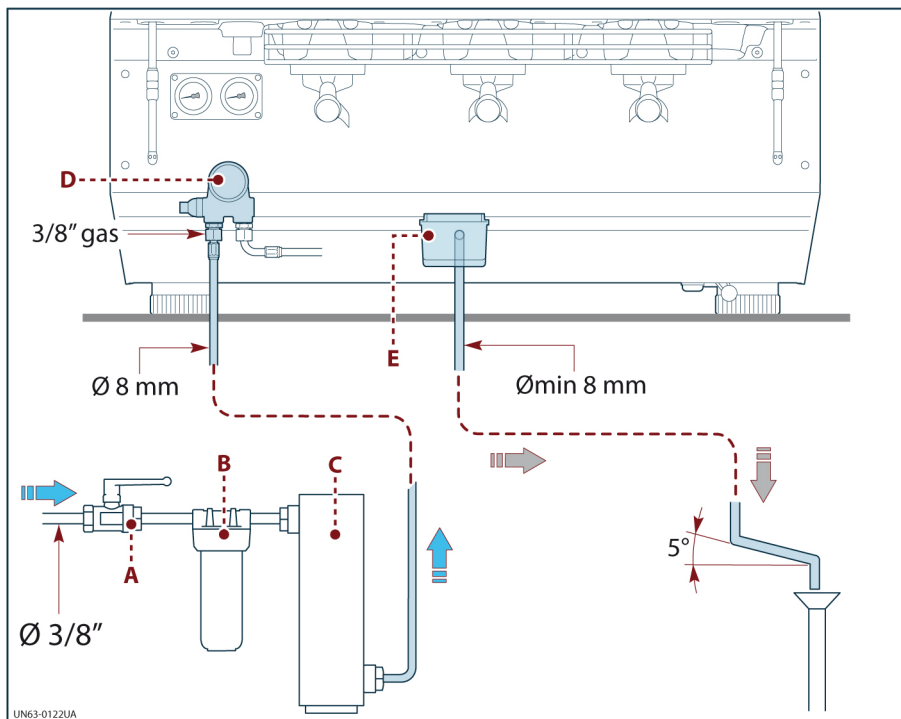
**Decide, based on the hardness of the water, whether or not to install a softener.**

**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.

Connect up as shown in the illustration.

- A)** Tap
- B)** Filter
- C)** Water softener
- D)** Electric pump
- E)** Drain pan



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## Final inspection testing

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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”).

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## Decommissioning, scrapping, and disposing of the machine

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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.

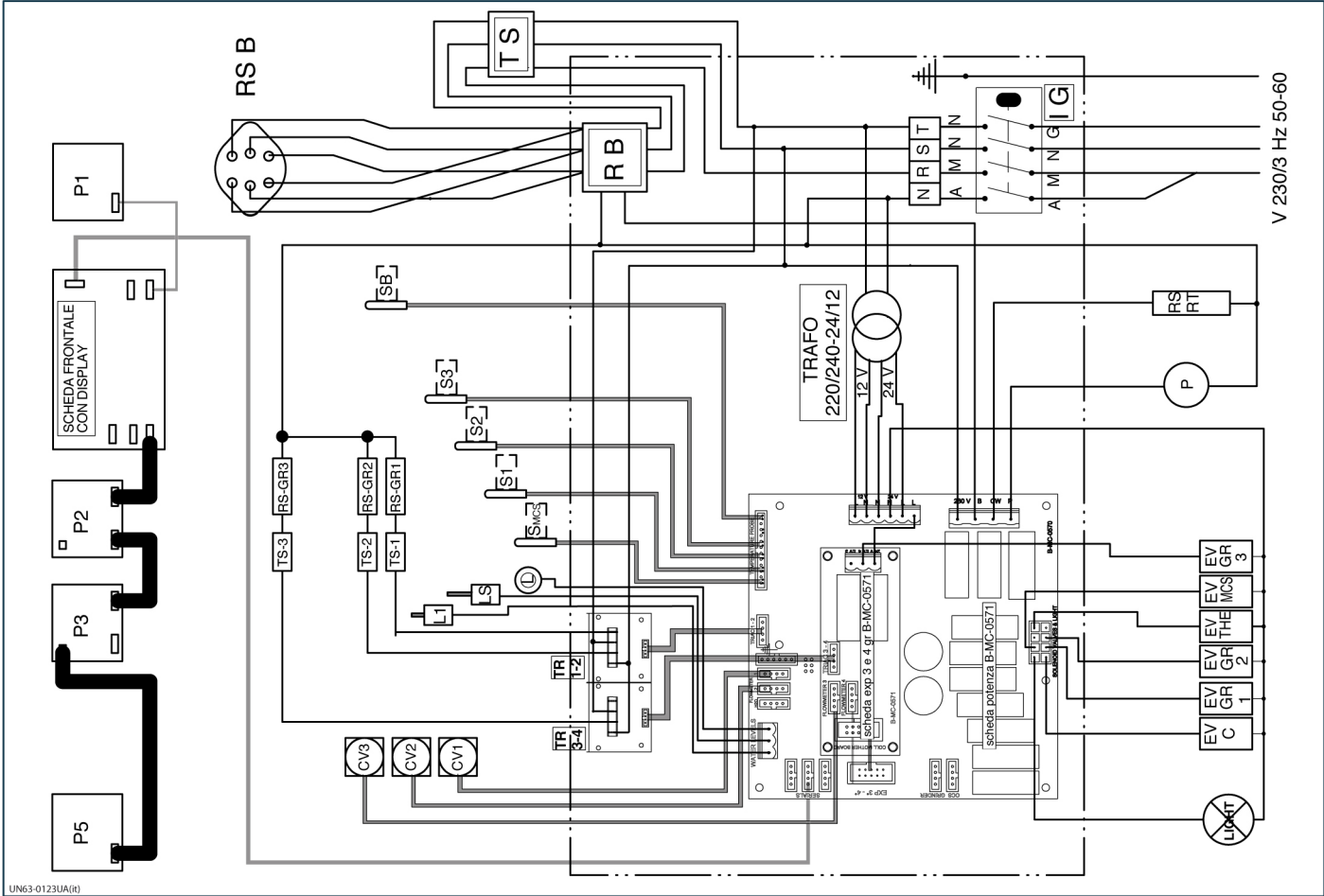
Disposal of the machine at the end of its working life is organised and managed by the manufacturer.

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.

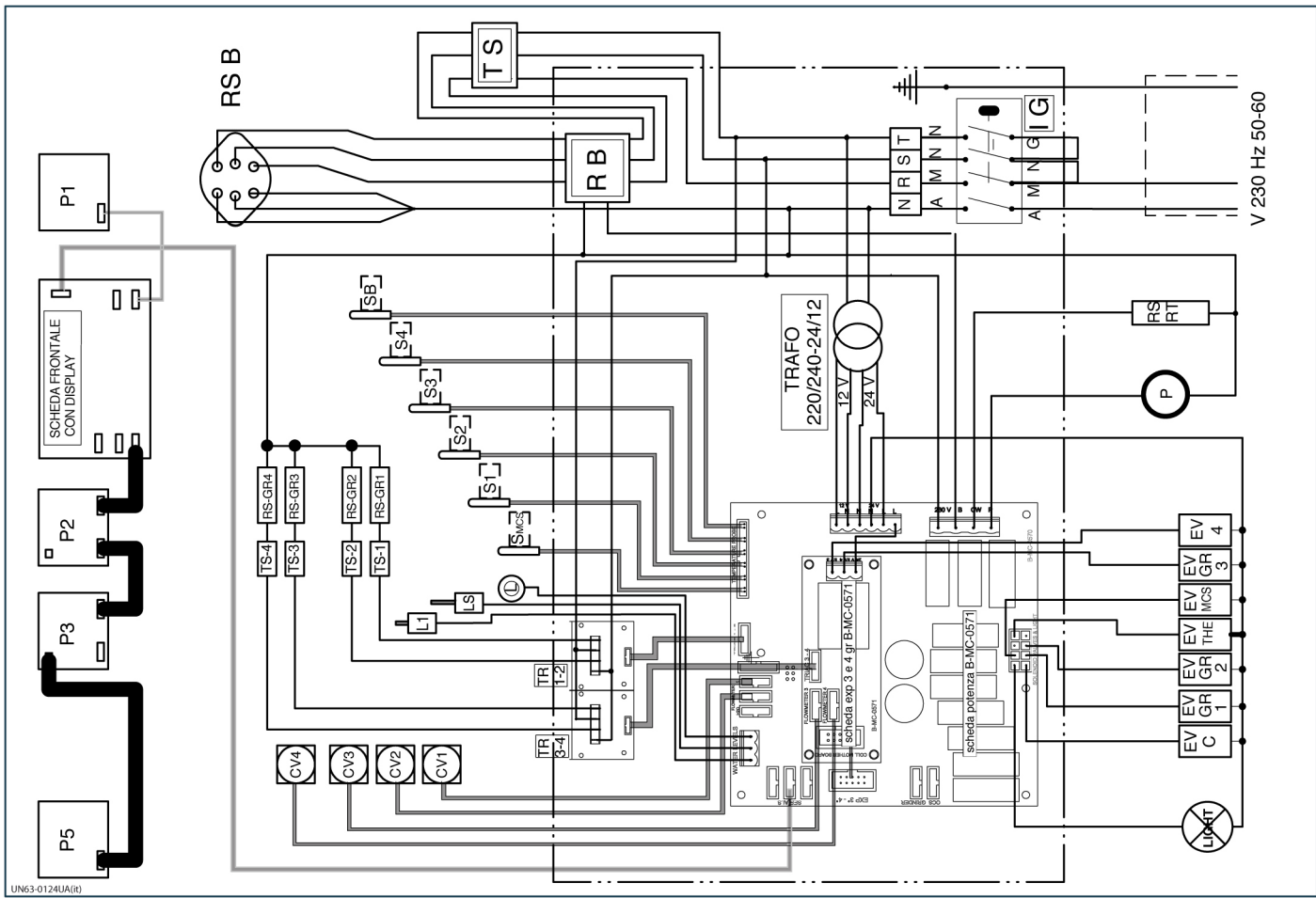
Suitably sorting the parts of the machine in preparation for its scrapping (and subsequent recycling and environmentally compatible disposal) helps to prevent potential adverse effects on the environment as well as on health and safety, and facilitates the reuse and/or recycling of its constituent materials.

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

Wiring diagram for V200/3 Hz 50 - 60 setup



Wiring diagram for V230 Hz 50 - 60 setup



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