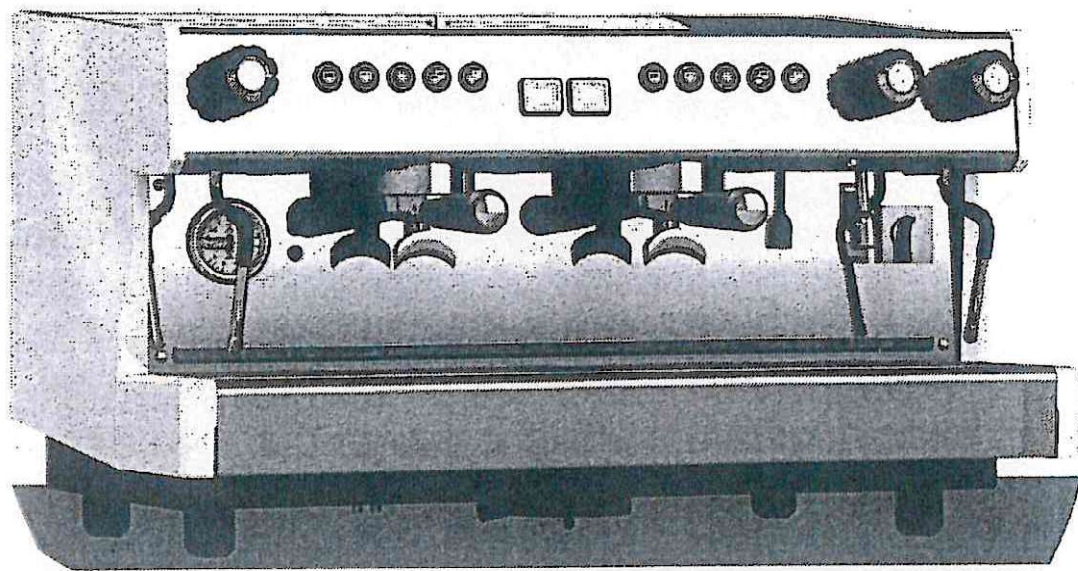




The logo for Cippriani, featuring a stylized, colorful graphic element on the left that resembles a flame or a stylized letter 'C' in red, green, and white. To the right of this graphic, the word "Cippriani" is written in a black, elegant script font.

CONTENTS

EN

Introduction	p. 14
General instructions.....	p. 14
Important safety precautions	p. 15
Technical features	p. 16
Installation	p. 16
Set up	p. 17
Preparation of coffee	p. 17
Daily cleaning	p. 17
Electric connection system.....	p. 18
Plumbing circuit	p. 19
Description of functional and control units mod. Quadra.....	p. 20
Automatic.....	p. 21
Washing of the groups.....	p. 22
Presetting of doses.....	p. 22
Hot water supply	p. 22
Steam supply	p. 22

INTRODUCTION

Please carefully read this instruction manual before using the espresso machine. It will advise how to optimally use the machine's potentialities, how to keep it in working order and how to behave in case of problems.

The espresso machine is for professional use only.

It is designed for the preparation of hot drinks such as:

Tea, cappuccino, espresso in the versions regular, weak, short, etc.

Hereafter, instructions for a proper use will be mentioned.

GENERAL INSTRUCTIONS

The installation has to be done in compliance with the security regulations in force and by qualified and competent personnel.

A wrong installation may cause damage to people and things.

Only if connected to an effective grounding device made according to the current safety regulations, the device is totally secure.

Verifying this requirement is important and would necessitate a careful check of the system by part of qualified personnel in case of doubts.

The manufacturer cannot be considered responsible for any damages caused by a wrong grounding device.

The system has to be equipped with a protective master switch, as per the safety regulations on force, with distance to the opening contacts equal to 3 mm or more.

The use of extension leads or electric adapters including multiple sockets is inadvisable.

Should it be necessary, please solely use adapters that correspond to the current safety regulations.

Never exceed the KW power value mentioned on the adapter or the extension leads.

The espresso machine is designed for the preparation of hot drinks such as coffee, tea, hot milk. This device should be used for the above mentioned purpose only. Any other use is to be considered wrong and therefore dangerous.

The manufacturer cannot consider himself responsible for any damages caused by improper use.

Deactivate the device from the electrical grid through the master

switch before carrying out any maintenance works.

As for cleaning, please specifically follow what is mentioned in this manual.

In case of breakdown or malfunction, turn off the device; do not try to make any repair, but call an expert technician. Repairs should be done by technicians that have been authorized by the manufacturer, using uniquely original spare parts.

The failure to comply with this regulation compromises the devices' safety and the warranty will fail.

Non-authorized damaging of any part of the device makes the warranty fail.

EN

IMPORTANT SAFETY PRECAUTIONS

- Do not touch the machine when you have wet or clammy hands or feet.
- Do not use the device with bare feet.
- Do not use extension leads in rooms used as shower or bathroom.
- Do not pull the power cable to disconnect the machine from the power point.
- Do not leave the machine exposed to weather conditions (rain, sun, etc.)
- The appliance may be used by children aged 8 or less and by persons with reduced physical, sensory or mental abilities, or lacking experience or necessary knowledge, provided they are under surveillance or after they have received instructions concerning safe use of the appliance and an understanding of the dangers inherent to it. Children must not play with the appliance. Cleaning and maintenance intended for use by the user must not be carried out by children without supervision.
- Do not put your hands under the steam nozzle or under the group while water or steam is being supplied, so to avoid scalds.
- In working conditions, the steam nozzles, the water nozzles and the filter holder cups are overheated. They have to be handled with care and hold on the appropriate points.
- Cups and little cups have to be put on top of the cup heater only after being thoroughly wiped.
- The appliance is not suitable for outdoor use.

EN

- The coffee machine must be used in environments with temperature not lower than 4 °C and not higher than 35°C. If it is expected that the temperature can drop below 0 °C, turn off the machine and empty the boiler and exchangers to avoid freezing.
- The appliance can not be used where water jets are possible.
- The appliance must be placed in a horizontal position.
- The appliance must only be used by qualified personnel.



ATTENTION WHEN WORKING THE BOILER CONTAINS PRESSURED HOT WATER AND STEAM

TECNICAL FEATURES

The Espresso machines are provided in the following versions:

CONTINUOUS SUPPLY or AUTOMATIC SUPPLY

With 1/2/3 GROUPS and in the version 2 GROUPS COMPACT.

All models include built-in volumetric electro pump.

On all models, there is standard self-levelling boiler installed.

On all models, it is possible to drain all water of the boiler through apposite tap.

All models have emergency buttons installed, in order to let the groups work in case the card or button-panel break down.

All models are prearranged for the installation of electric cup heater (on some models it is standard).

INSTALLATION

Make sure the connections to the water supply and power grid as well as to the drain have been arranged in compliance with accepted standards. Electricity needs to be done through a circuit breaker fit for the power of the machine and provided by heat protection and efficient ground connection (these works have to be done by qualified people). Check that the power voltage matches with the machine's voltage before electrically connecting the machine. If such condition is missing, it is not answered for damages to things and/or people resulting from failed compliance with the current safety regulations. Before proceeding with the machine's water connection to the network, let water flow.

from the water system to remove possible residuals. Then, let water flow through the water softener for about two or three minutes before connecting it to the machine.

EN

SET UP

Once the water and power connection are completed, the machine can be set going. It is recommended to check that there is sufficient water in the boiler. Then, place the switch on position 1 through hand load and wait for complete replenishment of the boiler. Afterwards, turn the grip in position 2 to insert the electric heating.

The water level in the boiler has to be between the MIN and MAX indications. In the "Quadra" model, the water level is indicated by a warning light (*green MAX level – red MIN level*).

During the heating stage of the machine (about 30 minutes), the anti-suck valve will release steam for a couple of seconds, till the valve closes.

Before using the machine, let water flow without coffee for a couple of seconds with filter holders hooked, in order that the air, that probably is in the circuit, can come out and allows the total heating of the distribution groups.

Regulate the boiler pressure between 0.9/1.2 BAR (see pressure gauge).

Regulate the pump pressure between 8.5/9.5 BAR (see pressure gauge).

PREPARATION OF COFFEE

Unhook the filter holder from the group. Fill the filter with ground coffee directly proportional to the used filter (*1 dose – 2 doses*). Press the coffee within the filter and pay attention that no coffee remains on the filter's rim. Hook the filter holder onto the group again. The quantity of coffee needed for one dose is about 7 grams and for two doses about 14 grams.

Place the cup beneath the distribution nozzle.

DAILY CLEANING

Proceed with cleaning the filter holders and filters every evening. They have to be immersed into hot water, so that the coffee grease

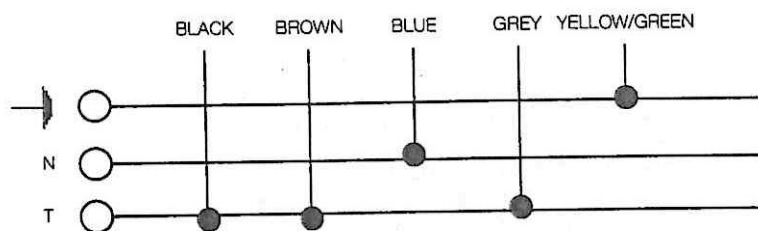
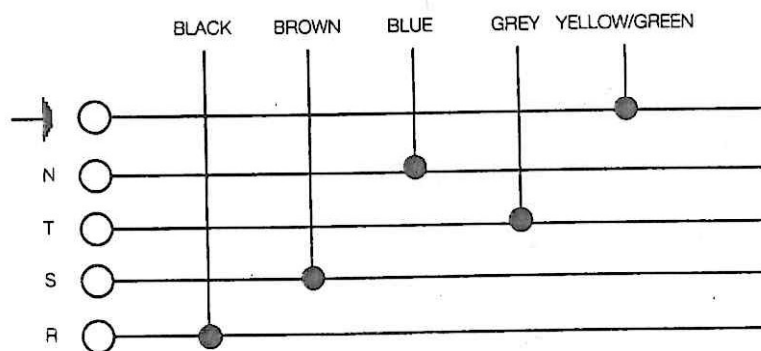
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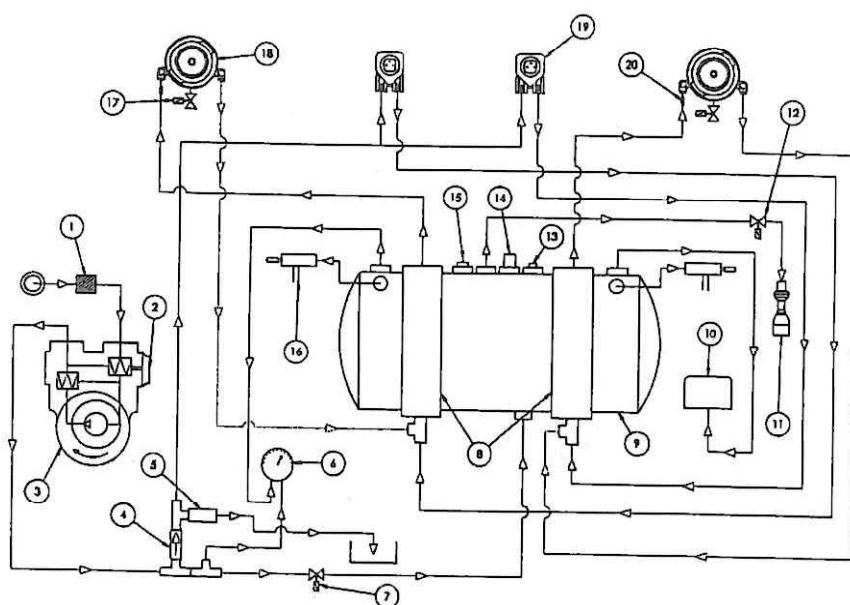
dissolves. Do not use chemical products in order to avoid damages on the distribution group. Use specific products. Proceed with cleaning the distribution groups by using the front filter.

It is recommendable to clean the draining basin every evening and check that the draining bowl under the basin is not blocked.

The steam spout has to be clean after use, in order to avoid milk incrustations or blocking of the openings of the steam spout terminal.

ELECTRIC CONNECTION SYSTEM





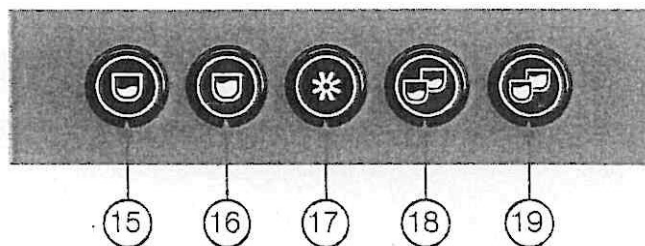
- | | |
|---|-----------------------------|
| 1 Pump Filter | 11 Hot water wand |
| 2 Pump pressure adjustment | 12 Hot water solenoid valve |
| 3 Pump | 13 Vacuum release valve |
| 4 Non return valve (heat exchanger) | 14 Safety valve |
| 5 Expansion valve | 15 Water level sensor probe |
| 6 Water supply/pump/boiler pressure gauge | 16 Steam tap |
| 7 Boiler water loading solenoid valve | 17 Group solenoid valve |
| 8 Heat exchanger | 18 Coffee dispenser group |
| 9 Boiler | 19 Flussimetro |
| 10 Pressure switch | 20 Dispenser bottleneck |

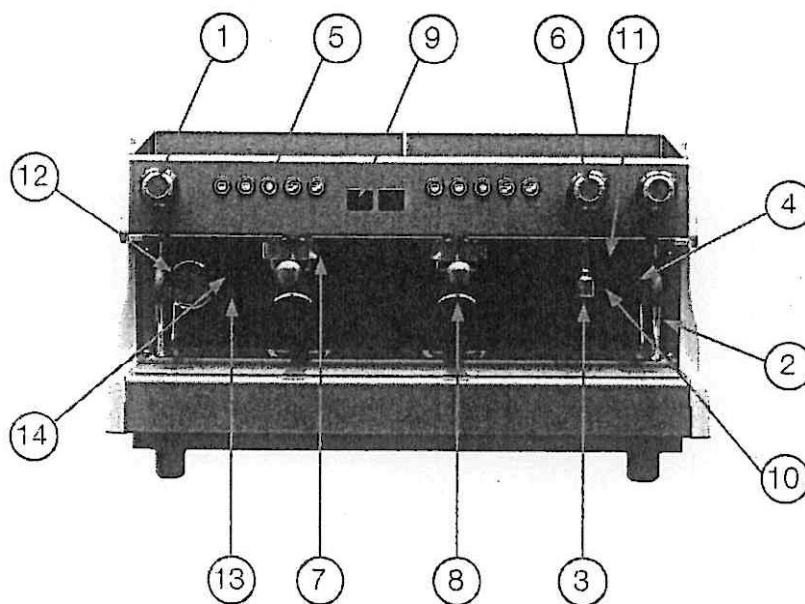
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PLUMBING CIRCUIT

DESCRIPTION OF FUNCTIONAL AND CONTROL UNITS

1. Steam distribution grip LEFT-RIGHT
2. Jointed stainless steel nozzle steam supply LEFT-RIGHT
3. Nozzle with pipe hot water supply
4. Master switch 0-1-2
5. Button panel coffee
6. Hot water knob
7. Distribution group
8. Filter holder
9. Shot timer display
10. Barista lights switch
11. Cup warmer switch (optional)
12. Double scale pressure gauge – boiler pressure – pump pressure
13. Control warning light TENSION ON
14. Red warning light - low hot water level in boiler
15. One coffee dispenser
16. One weak coffee dispenser
17. Continuous supply – Stop – Presetting
18. Two coffee dispenser
19. Two weak coffee dispenser





EN

AUTOMATIC

Start distribution – it will finish as soon as the preset quantity is reached.
For hot water supply, start distribution (6) – it will finish as soon as the preset quantity is reached.

You may carry out infusion by closing the solenoid valve for 3 seconds.
Carry out the following operation on the left panel:

Switch off the master switch (see detailed picture), press button (15) and hold it and turn on the master switch at the same time. Stop pushing button (15) and wait some seconds. To take off the infusion, carry out the same operation, pressing button (16).

Button (17) on the right is for continuous supply, to stop the distribution and to set.

ATTENTION: do not unhook the filter holder during coffee supply.

EN

CLEANING OF THE GROUPS

Push buttons (15) and (17) at the same time. The machine will carry out 5 washings for each group. Should you wish to stop the washing, please push button (17).

PRESETTING OF DOSES

Activation of presetting

It is possible to set all panels of the machine at the same time, by using only the left hand panel.

1) Push and hold button (17) of the group you would like to preset, for more than 5 seconds.

2) While button is flashing (17), push the button you would like to preset. Once the desired quantity is reached, push the same button to stop distribution. To proceed with presetting of the other coffee doses, do the same with the other buttons, including the presetting of hot water dose.

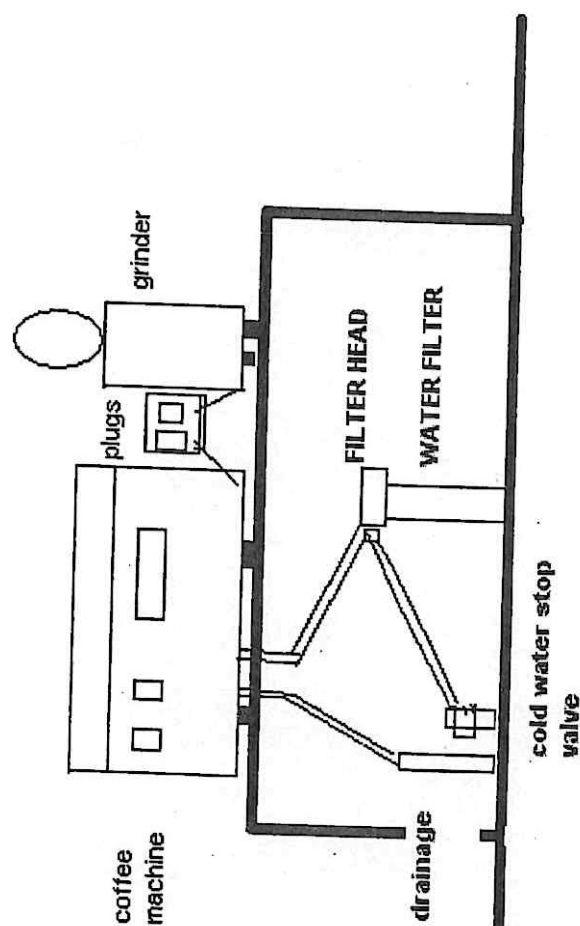
HOT WATER SUPPLY

To dispense hot water, turn the hot water knob counterclockwise (6)

STEAM SUPPLY

To dispense steam, turn the grip counter counterclockwise (1).

COFFEE MACHINE INSTALLATION DIAGRAM



water supply - cold water mains with stop valve.

drainage----- drainage pipe or bucket

electrical ----- 2 * single phase plug points(no double adaptors) 15 amps

o hoses need to be fed through counter top / or on the side . if granite-then hole must be drilled prior. 60mm