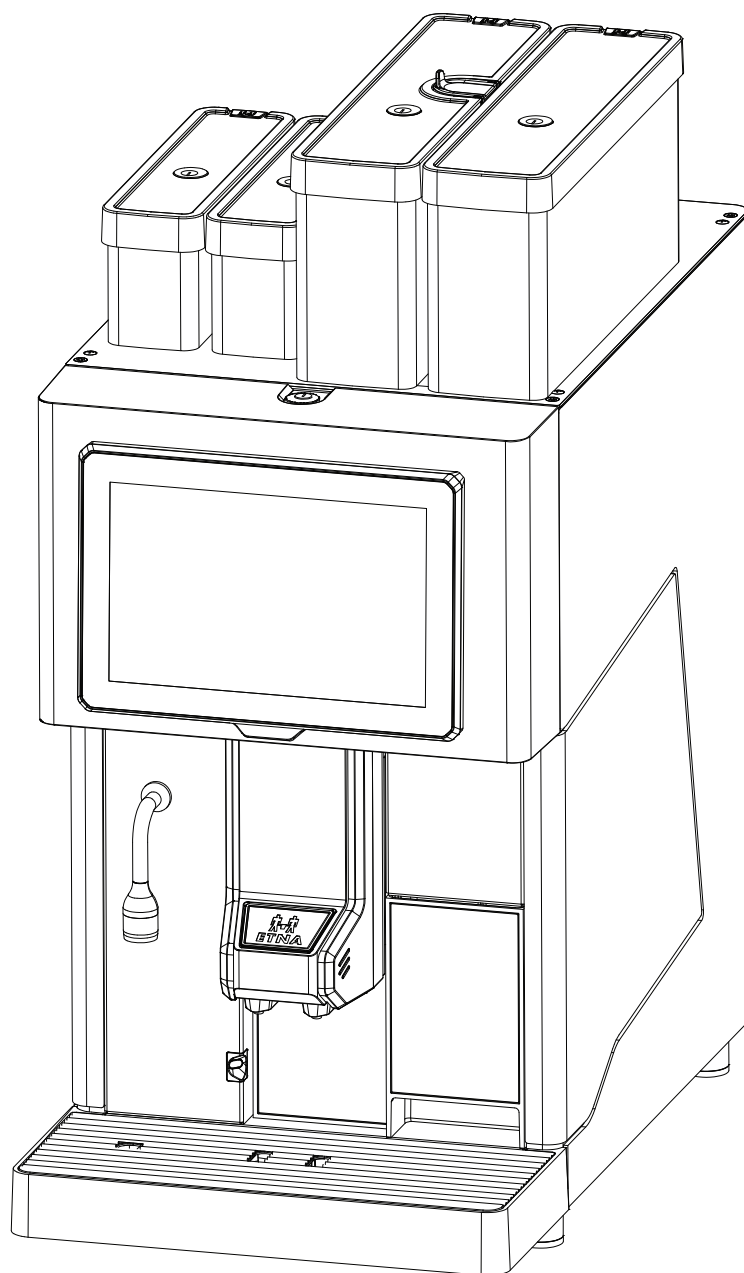


Instruction for use Sagitta Espresso





Instruction for use Sagitta Espresso

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1 INTRODUCTION

1.1 This manual

Congratulations on the purchase of your Sagitta Espresso.
This machine has been developed and produced using high-quality technologies.

This manual is intended to be used by authorised, trained users. Here, they will find all the information they need to be able to operate the machine safely, carry out regular maintenance, and clean the machine. Before using the machine, please read this manual carefully.



Ensure the manual is kept close to the machine so that all of the instructions can be followed properly.



Figure 1-1

1.2 Translations

The text of this manual is originally written in the Dutch language.

The supplier can provide translations of this manual.

Manuals written in any languages other than Dutch, always are translation of the Dutch original text.

1.3 Safety instructions - use

- Inspect the machine before use, and check for any damage or faults.
Please contact your supplier if the machine is damaged.
- If the power cable is damaged it must be replaced with a new one.
Please contact your supplier to arrange for a replacement.
- Keep all packaging out of reach of children.
- Stand the appliance on a flat surface.
- Place the appliance in a place where it can supervised by trained staff.
- This machine is not suitable for outdoor use.
- The appliance may not be used by persons, including children, with a physical, mental or emotional impairment, or who do not have the knowledge and experience to operate the appliance without supervision or instructions, until they have been approved to do so by a person responsible for their safety.
- Children must be supervised to ensure they do not play with the appliance.
- Protect the machine from water and damp.
- Do not clean the machine with a pressurised water jet.
- Do not install the machine in an area where a water jet may be used.
- Clean the control panel regularly to prevent it becoming dirty or greasy.
- Only use the appliance when the upper valves are closed and all plates have been mounted.
- Never use a sharp object to operate the machine.
- Only use the cups and jugs of the right size; your dealer can provide you with more information.
- Ensure that the (earthed) wall socket, and water supply connection can be accessed when the machine is in use. In case of emergency you will then be able to disconnect the power cable and turn the tap off quickly.

- If the appliance is to be out of use for a long period: remove the receptacles, disinfect the pipes, clean the appliance by hand, clean and disinfect the mixing parts thoroughly, empty the water heater, and disconnect the water supply and power cable. No water may be left sitting in the appliance or its parts.
- When you want to use the appliance again after a long period during which it has not been used, clean the mixing parts and the preparation group (if present) thoroughly. Replace the mixing parts, run the cleaning programme at least three times, and fill all receptacles before using the appliance.



Drinks produced by the appliance are very hot and may cause burns.



Remove the power cable from the wall socket in case of danger. Do not use the cable to disconnect the plug from the wall socket.



Failure to follow the instructions above may affect the safe use of the machine.

1.4 Pictograms and safety symbols on the machine

The following pictograms are used on the Sagitta Espresso:

- DANGER: electricity



Figure 1-2

- DANGER: Moving parts can crush



Figure 1-3

1.5 Pictograms and safety symbols in the manual

These pictograms are used in the manual:



General warning. Damage to the machine or personal injury can occur.



Electrical hazard



Burning hazard



Remarks, suggestions and advice

1.6 Conventions and definitions

Throughout the document, reference is made to the "left", "right", "front" and "rear" of the machine. Where a component or specific part of the machine is referred to, this is described from the user's viewpoint facing the selection panel.

1.7 Service and technical support

Please contact your dealer for further information on settings, maintenance and/or repair activities that are not dealt with in this manual. Your dealer will be pleased to assist you.

If you contact your dealer, always have the following information at hand:

- model number
- serial number

1.8 Machine identification inside the machine

1. Model number
2. Voltage
3. Frequency
4. Power consumption
5. Serial number
6. Water pressure

The machine identification plate is located on the inside of the left frame panel.

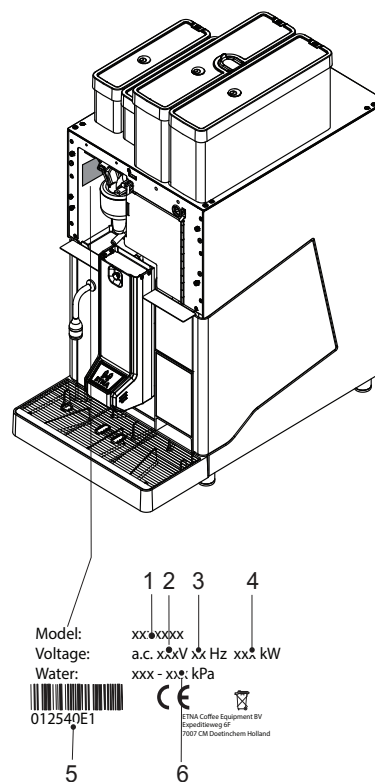


Figure 1-4

1.9 Used Machinery and the Environment



For information on how to recycle the materials used in an environmentally-friendly way, please contact your local authority.



For information on how to dispose of the materials used in an environmentally-friendly way, please contact your local authority.

1.10 General safety instructions and restrictions

The manufacturer accepts no liability for any damage caused by the failure to follow the safety instructions strictly, or by carelessness during the use, cleaning and maintenance of the machine and accessories.

Depending on the specific operating conditions or accessories used, additional safety instructions may apply. Please contact your dealer immediately if you encounter any hazards when using the machine.



The user of the machine is fully responsible at all times for observing locally applicable safety regulations and guidelines.

1.10.1 Operating and cleaning instructions

- Everybody who cleans the machine must be familiar with the operating and cleaning instructions and follow them closely. The owner must ensure that staff are aware of the operating and cleaning instructions in the manual, and ensure that these rules and instructions are followed.
- Never change the order in which activities are carried out.
- Store the manual close to the machine.

1.10.2 Icons, symbols, and instructions

The icons, symbols and instructions attached to the machine form part of the safety instructions. Therefore, they must not be covered or removed. They must be kept within reach and be clearly legible throughout the entire service life of the machine.

- If icons, symbols, or instructions cannot be read, please contact your supplier immediately for assistance.

1.10.3 Users

Daily, weekly, and monthly maintenance and cleaning may only be carried out by authorised users who have been trained by the installer or owner of the machine. They must be aware of hygiene rules and risks which may arise when carrying out these activities and when cleaning the machine.

The machine can be used by children aged 8 or older, and by persons with restricted mobility, physical, sensory or mental impairments, or those not experienced in or with knowledge of the machine if they are supervised or are given instructions on how to safely operate the machine and they understand the risks.

Children must not play with the machine.

Children may not perform maintenance and cleaning activities unless they are over the age of 8 and under supervision.

1.10.4 Technical specifications

- The technical specifications of the machine and its accessories or parts may not be modified.

1.10.5 Modifications

- No changes may be made to the machine and its accessories or parts.

1.10.6 Intended use

The machine's intended use¹ is exclusively to dispense all the drinks listed on the user control panel. Use of the machine for other purpose does not comply with the terms and conditions. The manufacturer accepts no responsibility for damage or injuries arising as a result of this.

The machine meets current standards and directives.

- The machine may only be used in perfect technical condition for the purposes indicated above.

1.11 Available documentation

The following documentation is available for this machine:

- User manual
- Technical manual (ETNA dealers only)
- Parts book (ETNA dealers only)

1. "Intended use" within the meaning of EN-ISO 12100:2010 is the application for which this technical product has been produced, as specified by the manufacturer – including references in sales brochures. In case of doubt, use can be inferred from the construction, model and functions of the technical product during accepted normal use. Use of the product within the limits of intended use also entails compliance with the instructions in the manual.

2 DESCRIPTION OF THE MACHINE

2.1 General description

This machine prepares and dispenses various hot drinks.

The drinks are dispensed in the cups intended for this purpose and that are placed on the machine cup stand. The cups must be placed on the cup stand manually.

The display on the machine indicates that:

- a drink can be selected
- a drink is being prepared.
- a fault has occurred.
- the machine is performing a function.

2.2 Main components

2.2.1 Front view

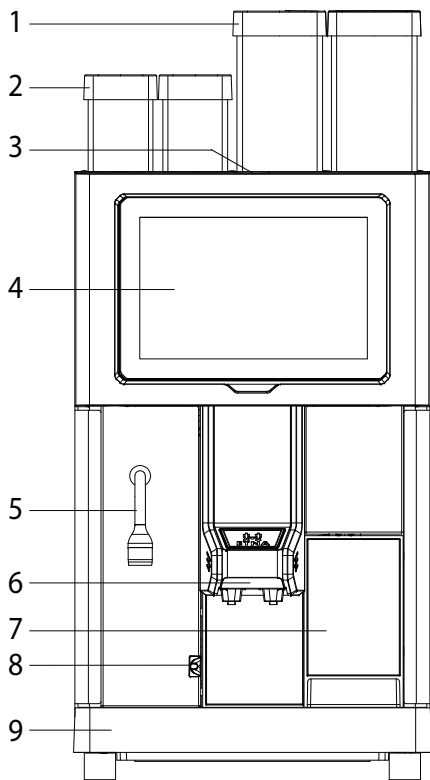


Figure 2-1

1. Bean containers
2. Ingredient containers
3. Lock (optional)
4. Control display
5. Water dispenser
6. Hot drink dispenser (height-adjustable)
7. Waste bucket
8. Cup sensor
9. Drip tray

The control display must be moved up to clean the coffee machine. Open the optional lock if there is one and move the display slightly forward and up. The gas spring keeps the display in the selected setting.

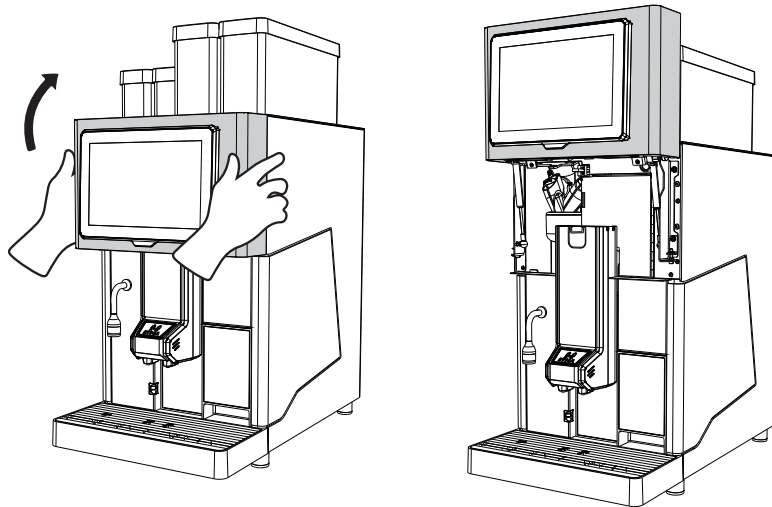


Figure 2-2

2.2.2 Interior view

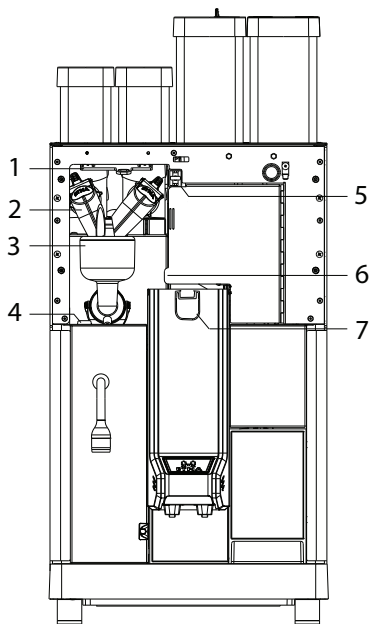


Figure 2-3

1. Ingredient container release
2. Dispenser pipe
3. Mixer section
4. Mixer chamber drip tray
5. Service key
6. Brewing unit cover
7. Dispenser cover lock

2.2.3 Back view

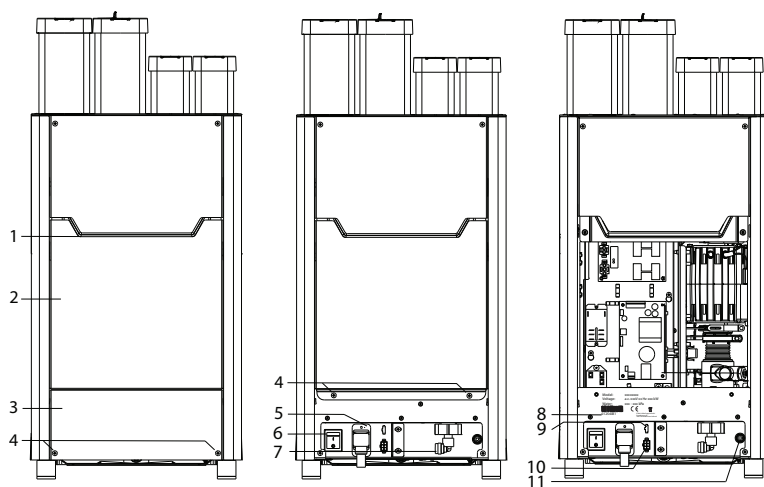
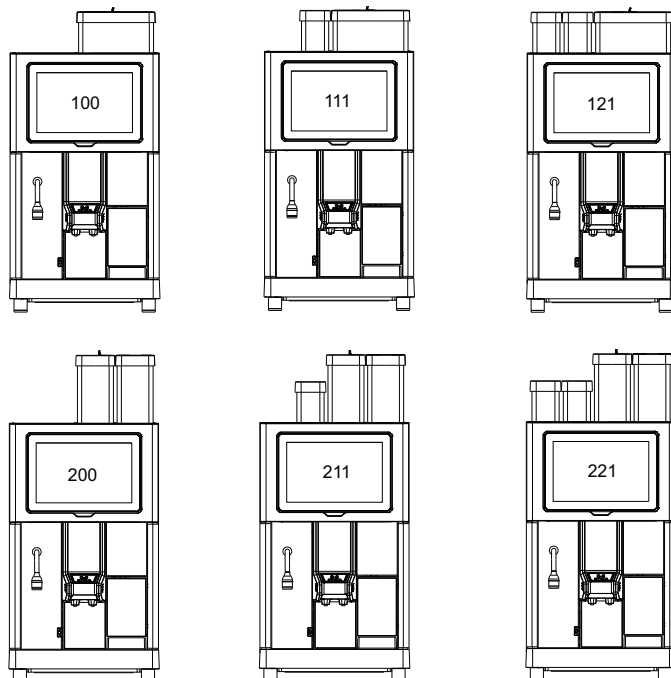


Figure 2-4

1. Outlet
2. Cover
3. Connections cover
4. Fastening screws cover
5. On/off switch
6. 230V mains connection
7. Water connection
8. Rating plate
9. MDB Payment system
10. MDB Milkbase connection
11. Milk connection

2.3 Container layout

The different models are equipped with the following containers.



Machine	Bean container	Instant container
Espresso 100	1	0
Espresso 111	1	1
Espresso 121	1	2
Espresso 200	2	0
Espresso 211	2	1
Espresso 221	2	2

2.4 Operating principle

Once you've made your selection, the machine mixes the ingredients from the containers with water and the drink is dispensed.

- The water is supplied via the boiler (heated).
- Instant products or liquid concentrate are dosed from the containers into the mixer and/or the ground coffee is dosed from the grinder into the brewer group.
- The water and the ingredients are mixed in the mixer or compressed by the brewer group.
- The drink is dispensed through the dispenser nozzle into the cup placed on the cup stand.

2.5 Water connection

Using a water inlet hose, connect the appliance to a tap with the correct thread (3/4 inch BSP), and make sure that the tap is open. Check for leaks regularly and protect the water hose from damage.

Only use water hoses that comply with EN 61770. Do not re-use old water hoses.

Connect the appliance to the water supply in accordance with local regulations.

2.6 Switching the machine on or off

- I pressed in = ON (switch lights up)

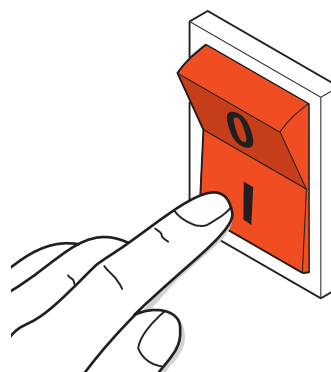


Figure 2-5

- O pressed in = OFF

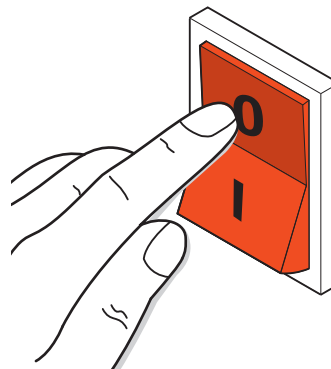


Figure 2-6

2.7 Service key

Insert the service key and turn it a quarter turn to make the machine ready for cleaning, repairs, and testing.



The machine contains rotating and moving parts. Take care your fingers don't get caught when filling the containers.



The water heater heats up, or is already at the right temperature. Please note that some parts of the machine can be hot.

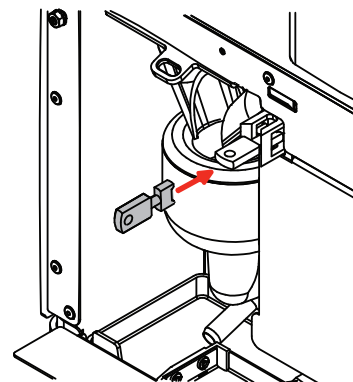


Figure 2-7

2.8 Operating the machine

2.8.1 Drink selection

All the steps required to prepare a drink are summarised in table 2-1.

Table 2-1 Actions for obtaining a drink

	You want a drink
1.	Place your beaker or cup on the cup stand
2.	Select your drink on the user control panel
3.	Your drink is being prepared

2.8.2 Strength control (if applicable)

All steps required to dispense a drink at the customer's preferred strength are summarised in table 2-2.

To add milk or sugar, the same steps can be followed (if available).

Table 2-2 The steps to adjust a drink's strength

	You want to adjust the strength of your drink
1.	Place your cup or mug on the cup stand
2.	Select your drink on the user control panel
3.	Once you have selected the desired strength, you can confirm the drink and it will be prepared

2.8.3 Jug function (if applicable)

The jug function allows you to select several cups at once. The "Jug screen" must be enabled to do this. The process for selecting several cups is summarised in table 2-3.

Table 2-3 Jug function actions:

Smart Touch
Place your jug under the dispenser nozzle
Select your drink on the user control panel
Select the number of cups you want
Select Start and your drink will be prepared the selected number of times



If the cup sensor is activated and the jug is removed, the drink that is being made will be completed but any further repetition(s) will be terminated.

2.8.4 Paid drinks

The standard version of the machine does not include a payment mechanism; it is possible to provide a payment mechanism on the machine (for installation instructions please refer to the instructions for use supplied with the payment mechanism).

Machines with a payment system can issue both paid drinks and free drinks. If a drink has to be paid for, the display will show the price of the selected product and the available credit.

If there is enough credit, the selected product will be made.

2.8.5 Energy-saving mode

If energy-saving mode is activated, the machine will use less energy. The display shows when the machine is in energy-saving mode.

Place a cup in the machine or select a product to temporarily disable energy-saving mode. The machine will reactivate energy-saving mode automatically.

The machine may have to warm up before a drink can be made, depending on how long the machine has been in energy-saving mode.

3 USE

3.1 Filling containers

The containers contain the ingredients for making drinks. You can fill the containers in one of 2 ways:

- by opening the top lid and filling the containers in the machine;
- by removing the containers from the machine and filling them outside the machine.



Take care not to trap your fingers when filling containers.



Make sure that the right ingredient is put in the right container.



See the label on the inside of the door for an overview of the maintenance functions.

3.1.1 Filling the ingredient containers inside the machine

1. Open the ingredient container lid.
2. Top up the ingredient container with the right ingredients.
3. If the ingredient container was completely empty, the outflow also has to be refilled. Prepare some test drinks.
4. Close the ingredient container lid.
5. If any ingredients fell into the mixing chamber, rinse it, see section 4.5.

3.1.2 Filling ingredient containers outside the machine

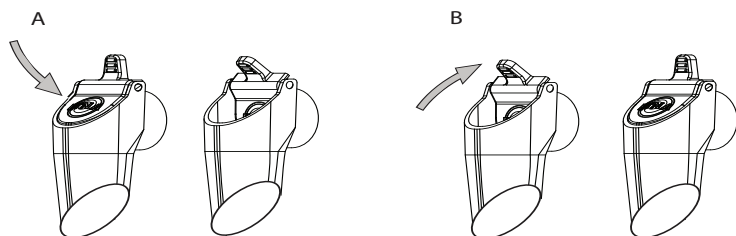


Figure 3-1

1. Move the machine's control display up.
2. Close the container outlet by pushing the valve until it clicks shut (A) (see figure 3-1).

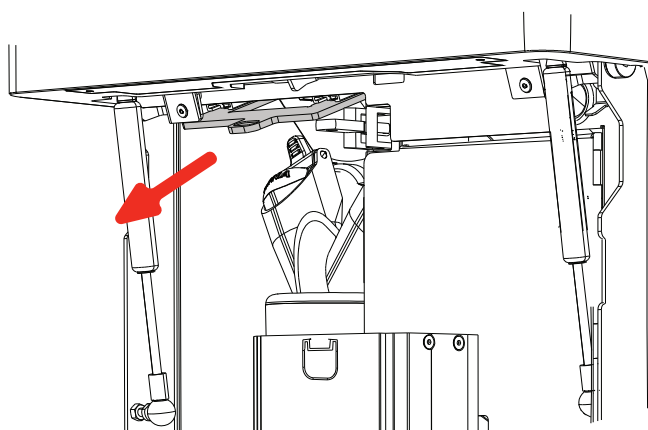


Figure 3-2

3. Pull the tab on the ingredient container lock forward at an angle (see figure 3-2).

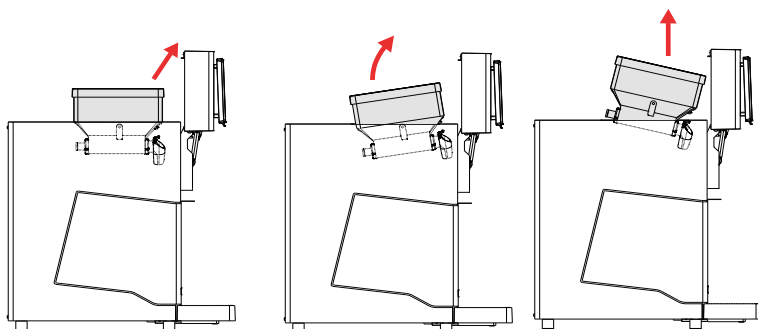


Figure 3-3

4. Pull the front of the ingredient container up and slightly forward so that the ridge is just above the top, (1) (see figure 3-3).
5. Pull the back of the ingredient container upwards and then pull the entire unit up.
6. Fill the ingredient container and put it back in the machine in reverse order.
7. Push the tab on the ingredient container lock back at an angle to lock the containers (see figure 3-2).
8. Open the container outlet by pushing the tab until it clicks open (B) (see figure 3-1).
9. Move the control display back to its initial position.

3.1.3 Filling the bean container

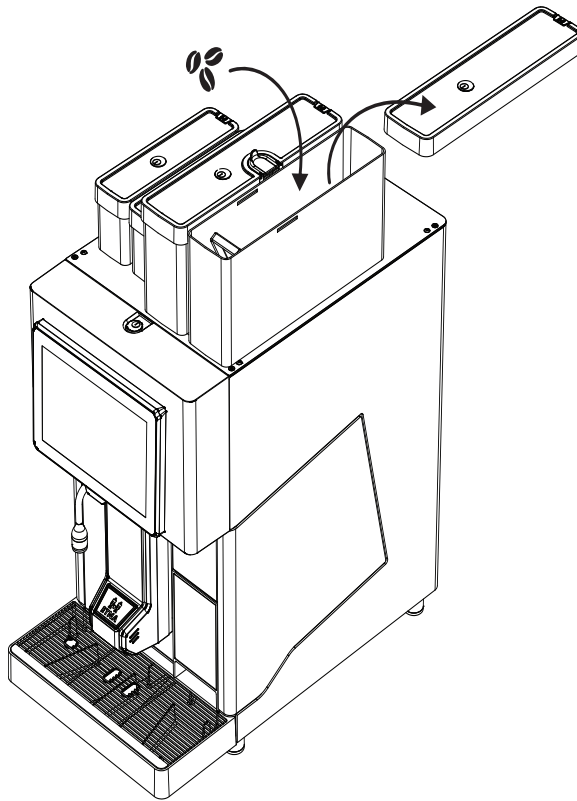


Figure 3-4

1. Remove the bean container lid (open the optional lock).
2. Fill the bean container with beans. The bean container can hold approx. 1 kg (2.2 lbs) of beans.
3. Put the lid back on the bean container (and lock it with the key).

4 MAINTENANCE AND CLEANING

Accurate maintenance and in particular careful cleaning are basic conditions for good product quality and smooth operation.

This device is designed so that the owner or license holder is able to clean and maintain it thoroughly in a relatively short time.



Read paragraph 4.1 prior to carrying out any maintenance on the appliance. For reasons of safety, hygiene, and to prolong the machine's lifespan, the maintenance activities described here may only be performed by authorised, trained users.

4.1 Safety instructions - maintenance and cleaning

- Please also see paragraph 1.3.
- Carry out the procedures taking into account the hygiene regulations.
- Repairs may only be carried out on the machine by trained service engineers.
- Maintenance work on the electrical system may only be carried out by trained service engineers with a background in electrical engineering.



Warning with respect to burns: parts within the machine can be very hot.

- After cleaning or maintenance activities, the machine must not be used until all the removed parts have been correctly reinstalled.

Then inspect and check the inside of the machine:

- The dispensing pipes must be directed towards the centre of the cup.
- The ingredient containers must be correctly placed.
- The mixer components must be in the correct position.
- The waste container must be in the correct position. (if applicable)
- The brewer group must be in the correct position. (if applicable)

4.2 Perishable ingredients



The ingredients have been supplied with a use by date. The following therefore needs to be taken into account:

- Comply with the use by date printed on the product packaging.
- Do not use ingredients, which are approaching the use by date.
- Replace any ingredients whose use by date has passed.
- Do not use opened ingredients for longer than the use by date indicated.
- Replace any opened ingredients whose use by date has passed.
- Only use the cleaning agents listed in the daily and weekly cleaning schedule, and follow the instructions on the packaging.

4.3 Service panel

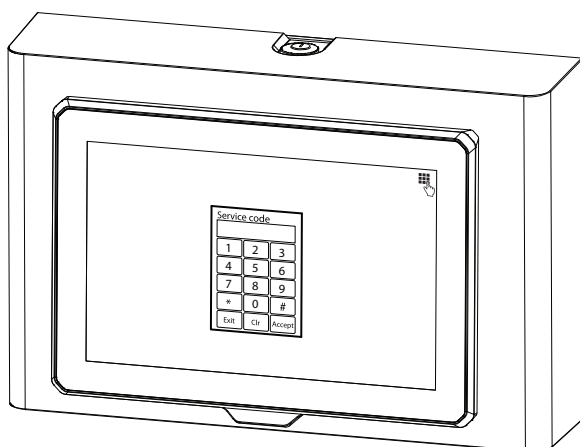


Figure 4-1

Depending on the machine setting, the service panel can be accessed by pressing the button in the top right corner of the back of the control display or by using the short cut in the top right corner of the screen.

You can perform the following actions on the service panel:

Button	Function
00	Rinse mixers
01	Clean valves + rinse mixers and brewer + reset waste bucket
02	Clean brewer with cleaning agent
03	Rinse brewer
04	Position brewer
05	Free/paid dispensing
06	Reset waste bucket
07	Read counters
09	Reset water filter
10	Change dispenser lighting

4.4 Maintenance

The quality of the drinks is only guaranteed if the machine is properly maintained on a regular basis. A number of essential components in the machine are highly sensitive to dirt. Use of this machine requires both daily and weekly maintenance.



Wash your hands before continuing with the following procedures.

4.5 Daily maintenance

Carry out the following operations on a daily basis:

- Check the contents of the ingredient containers and fill them as needed.
- Clean and empty the waste bucket underneath the brewing group.
- Clean and empty the drip tray.
- Rinse the mixers and brewing unit.
- Clean the outside of the machine, including the user control panel.

Note the following during cleaning:

- Clean the machine and parts with a clean, damp cloth or paper tissue.
- Replace cleaned parts in the machine straight away.
- Clean the machine more often than stated if necessary. Frequent use requires more frequent cleaning.

4.5.1 Clean the brewing unit automatically



Only use the cleaning agent recommended by © ETNA Coffee Equipment bv.

Other cleaning agents may cause the machine to malfunction.



Please note: make sure that the jug or cup is big enough to collect the rinsing water. It must be able to contain at least 1.5 litres.



Please note: when simultaneously cleaning the brewing unit and the Milkbase, make sure that the jug or cup is big enough to collect the rinsing water: it must be able to contain at least 2.5 litres.

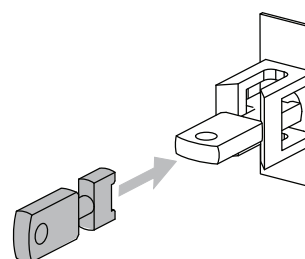


Figure 4-2

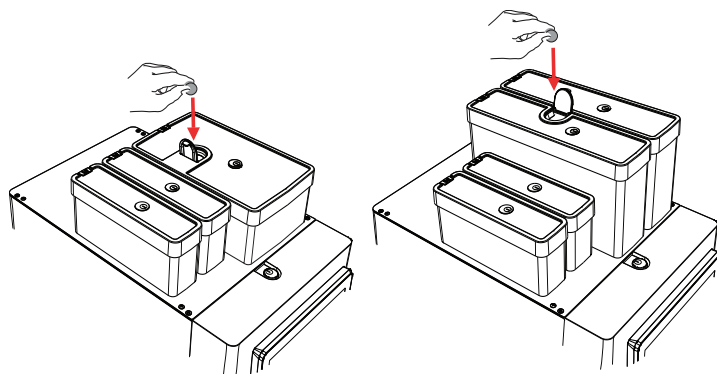


Figure 4-3

1. Open the machine's control display.
2. Insert the service key.
3. Empty the waste bucket and put it back in the machine.
4. Place a jug or cup with a volume of at least 1.5 litres under the dispenser holder.
5. To clean the brewing unit using the service panel, press the button below the USB connection and enter *02*: Clean the brewer with the recommended cleaning agent.
6. Wait until the user control panel shows the message "Add cleaning agent".
7. Place the cleaning agent in the open inlet opening of the (left) bean container, (see figure 4-3).
8. Operate the user display to resume the cleaning process.
9. Wait until the cleaning process is complete.
10. Remove and empty the jug or cup.

11. Empty the waste bucket and put it back in the machine.
12. Remove the service key.
13. Close the machine's control display.

If you are cleaning a connected Milkbase at the same time, first perform steps 1 to 3 as described above. A jug or cup of at least 2.5 litres must be placed under the coffee machine's bracket before step 4. First start the Milkbase cleaning process. (This takes longer than the coffee machine cleaning process). Then perform steps 5 to 9. Steps 10 to 13 can be done when the Milkbase has been cleaned.

4.5.2 Empty and clean the waste bucket

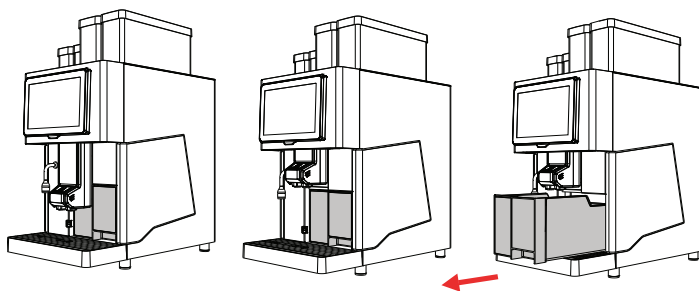


Figure 4-4



Take care that your fingers do not get trapped when removing or replacing the waste bucket.



The waste bucket is not dishwasher safe.



The machine can't be used or cleaned when the waste bucket has been removed.

1. Set the hot drinks dispenser in the top position.
2. Remove the waste bucket on the bottom right and empty it.
3. Clean the waste bucket.
4. Put the waste bucket back in the machine.
5. Reset the waste bucket counter on the service panel, see section 4.3

4.5.3 Clean the drip tray



The drip tray is not dishwasher safe.

If the drip tray has a drain hose, it is recommended to clean it when fitted.

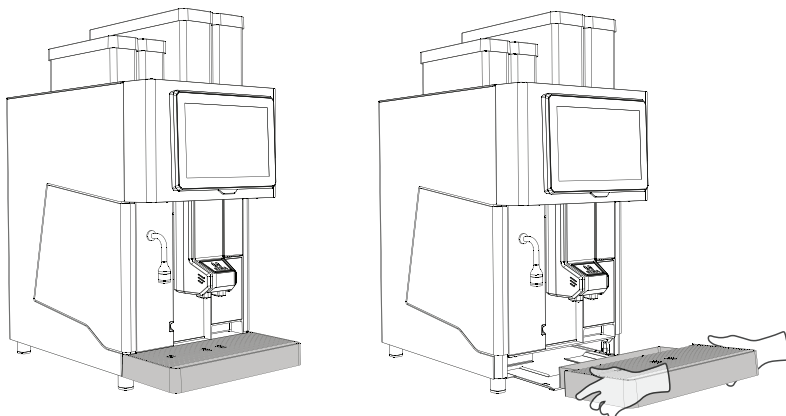


Figure 4-5

1. Remove the drip tray.
2. Clean the drip tray and put it back.

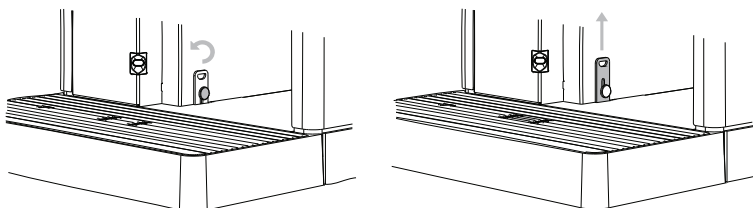


Figure 4-6

The drip tray with drain hose is locked. Once you have removed the waste bucket, you can see the locking mechanism. Loosen the screw slightly and raise the locking strip. Pull the drip tray backwards and remove the drain hose.

Do not forget to connect the drain hose during reassembly.

4.5.4 Rinsing the mixers and the brewing unit



When rinsing the machine, the water is very hot and can scald you.

Note: make sure that the jug or cup is big enough to collect the rinsing water, at least 1.5 litres.

Rinsing the mixers:

1. Open the door of the machine.
2. Insert the service key.
3. Place a jug or cup with a volume of at least 1.5 litres under the dispenser holder.
4. Rinse the mixers using the service panel, enter *00*: Rinse mixers.
5. Remove and empty the jug or cup.
6. Remove the service key.
7. Close the door of the machine.

Rinsing the brewing unit:

1. Open the door of the machine.
2. Insert the service key.
3. Place a jug or cup with a volume of at least 1.5 litres under the dispenser holder.
4. Rinse the brewing unit using the service panel, enter *03*: "Rinse brewer".
5. Clean and reset the waste bucket, see paragraph 4.5.2.
6. Remove and empty the jug or cup.
7. Remove the service key.
8. Close the door of the machine.

Combined function rinsing the mixers and the brewing unit:

1. Open the door of the machine.
2. Insert the service key.
3. Place a jug or cup with a volume of at least 1.5 litres under the dispenser holder.
4. Rinse the mixers and brewing unit using the service panel, enter *01*: "Clean valves + rinse mixers and brewer + reset waste bucket".
5. Clean and reset the waste bucket, see paragraph 4.5.2.
6. Remove and empty the jug or cup.
7. Remove the service key.
8. Close the door of the machine.

4.5.5 Clean the exterior

Clean the outside of the machine with a clean, damp cloth or paper tissue. Pay particular attention to:

- User control panel.
- The area around the drink dispenser unit.
- The bottom of the door.

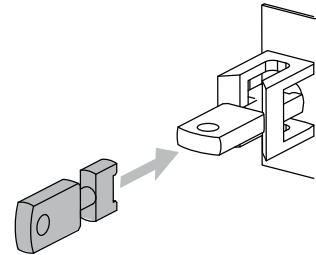


Figure 4-7

4.6 Weekly maintenance

Carry out the following operations on a weekly basis:

- Clean the mixer parts.
- Clean the ventilation chamber beneath the containers.
- Clean the brewing unit automatically.
- Clean the brewing unit manually.

Note the following during cleaning:

- Clean the machine and parts with a clean, damp cloth or paper tissue.
- Replace cleaned parts in the machine straight away.
- Clean the machine more often than stated if necessary. Frequent use requires more frequent cleaning.

4.6.1 Clean the mixer parts and extraction chamber

Clean the following parts:

- Extraction cover (A)
- Mixing chambers (B)
- Drip tray (D)
- Mixer blades (E)
- Tubes
- Extraction chamber



Take care not to scratch the mixing chamber when you are cleaning it.

1. Open up the machine's control display (optional lock), see Figure 2.2.
2. Remove the closed ingredient containers from the machine. Store them in a clean, dry place.
3. Remove the extraction chamber that the machine's containers rest on.
4. Remove the mixing chamber tube.
5. Remove the dispenser pipes from the dispenser holder.
6. Unlock the mixing chamber (B) by pulling the green bracket (C) at the bottom forward.
7. Remove the mixing chamber (B) from the machine by pulling it straight towards you (E).
8. Remove the extraction cover (A) from the mixing chamber (B).
9. Use the tool to remove the mixer blade (E) from the motor shaft. Place the tool between the mixer blade (E) and motor shaft (1). Carefully move the tool forward until it clicks (2). Then remove the mixer blade manually (3).
10. Clean and thoroughly dry all parts.
11. Clean the mixers' immediate environment with a clean, damp cloth.

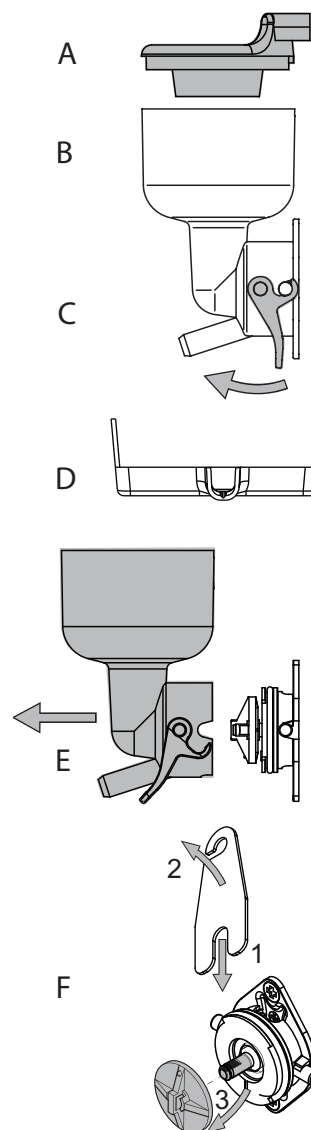


Figure 4-8

12. Put the mixer blade (E) back until it clicks. Ensure the marker on the mixer blade is aligned with the flat part of the motor shaft.
13. Replace the mixing chamber (B) and extraction cover (A) and connect the tube.



The mixing chamber must be well-secured to prevent leaks. Ensure the green bracket is firmly in place.

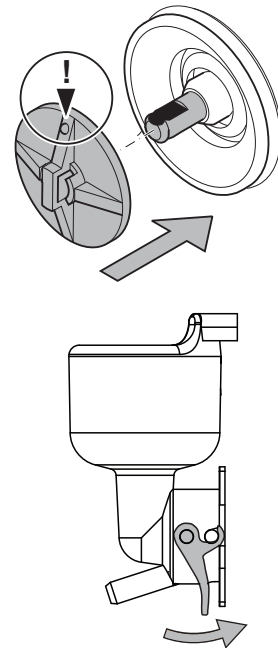


Figure 4-9

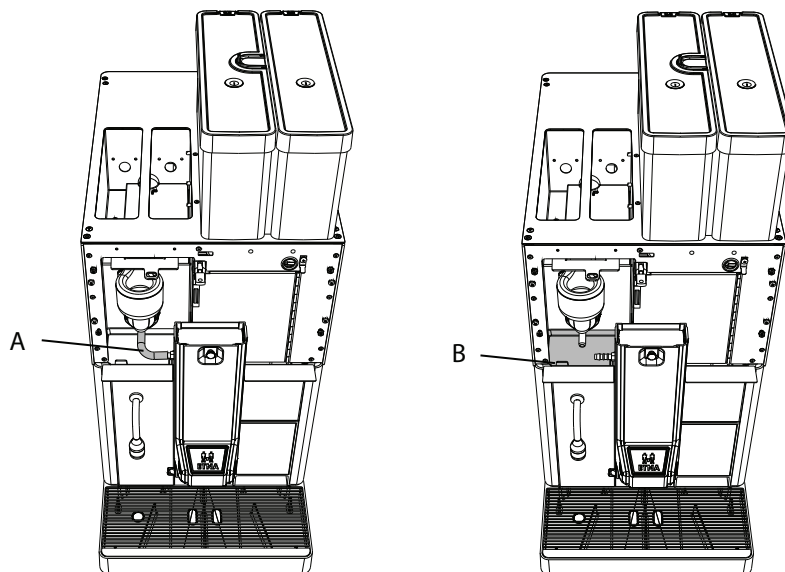


Figure 4-10

16. Remove the moulded hose. (A) (see figure 4-10).
17. Pull the tab of the drip tray up. (B) (see figure 4-10).
18. Clean the molding tube and the drip tray. Put them back.
19. Use the service panel to rinse the mixers, see section 4.5.4.
20. Check the system for leaks.
21. Close the machine control display by moving it down.

4.6.2 Clean the brewing unit automatically



Only use the cleaning agent recommended by © ETNA Coffee Equipment bv.

Other cleaning agents may cause the machine to malfunction.



Please note: make sure that the jug or cup is big enough to collect the rinsing water. It must be able to contain at least 1.5 litres.



Please note: when simultaneously cleaning the brewing unit and the Milkbase, make sure that the jug or cup is big enough to collect the rinsing water: it must be able to contain at least 2.5 litres.

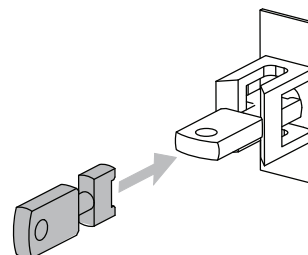


Figure 4-11

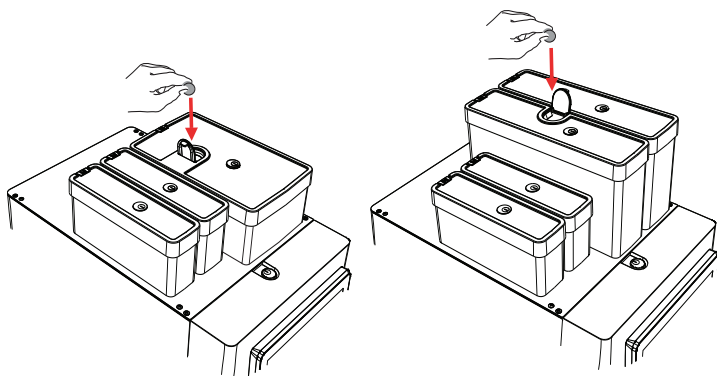


Figure 4-12

1. Open the machine's control display.
2. Insert the service key.
3. Empty the waste bucket and put it back in the machine.
4. Place a jug or cup with a volume of at least 1.5 litres under the dispenser holder.
5. To clean the brewing unit using the service panel, press the button below the USB connection and enter *02*: Clean the brewer with the recommended cleaning agent.
6. Wait until the user control panel shows the message "Add cleaning agent".
7. Place the cleaning agent in the open inlet opening of the (left) bean container, (see figure 4-3).
8. Operate the user display to resume the cleaning process.
9. Wait until the cleaning process is complete.
10. Remove and empty the jug or cup.
11. Empty the waste bucket and put it back in the machine.
12. Remove the service key.
13. Close the machine's control display.

If you are cleaning a connected Milkbase at the same time, first perform steps 1 to 3 as described above. A jug or cup of at least 2.5 litres must be placed under the coffee machine's bracket before step 4. First start the Milkbase cleaning process. (This takes longer than the coffee machine cleaning process). Then perform steps 5 to 9. Steps 10 to 13 can be done when the Milkbase has been cleaned.

4.6.3 Cleaning the brewing unit manually



Take care your fingers don't get caught.



Figure 4-13

The brewing unit must be cleaned weekly.

1. Open the machine's control display.
2. Use the service key.
3. Open the brewing unit cover.
4. To open the brewing unit, enter *04* on the service panel: Position brewer.

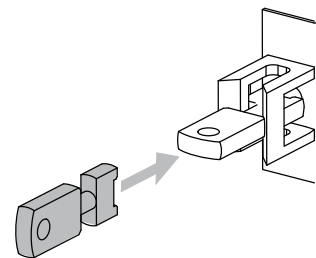
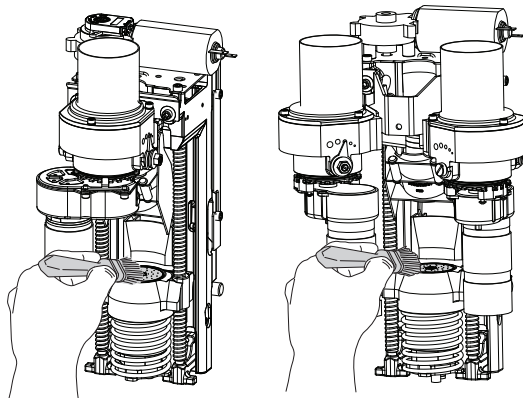


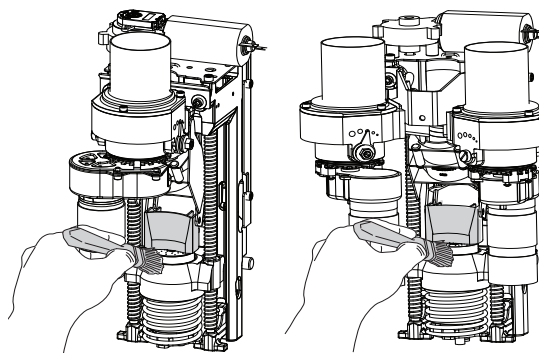
Figure 4-14



1 * 0 4 *

Figure 4-15

5. Clean the extractor (piston) thoroughly with a brush.



2 *

Figure 4-16

6. Press any button on the control display and the brewing unit position will change. Now clean the ejector thoroughly with a brush.

7. Press any button on the service panel again and the brewing unit position will change.

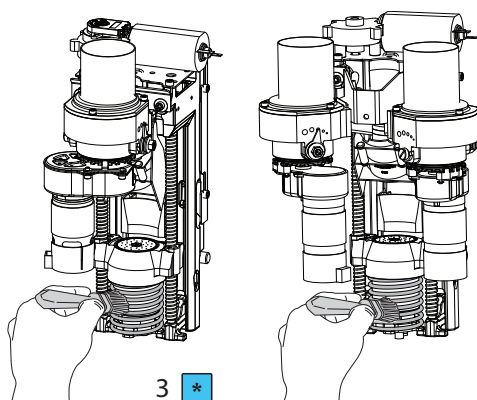


Figure 4-17

8. Use the brush to clean the spring.
9. Rinse the brewing unit, see section 4.5.4.
10. Remove the service key.
11. Close the brewing unit cover.
12. Close the machine's control display.

4.6.4 Cleaning the bean container



Once the bean container is removed, the grinder's moving parts are switched off.



The bean container must not be cleaned when it is on the machine.

Only put roasted, dry coffee beans in the bean container.

1. Remove the bean container lid (using the key) (1) (see figure 4-18).
2. Pull the handle forward to release the bean container (2) (see figure 4-18).
3. Remove the bean container (3) (see figure 4-18).
4. Empty the bean container.
5. Clean the bean container and rinse it with clean water.
6. Dry the bean container thoroughly.
7. Put the bean container in the machine.
8. Lock the bean container by pushing the handle backwards.
9. Fill the bean container with coffee beans. The bean container can hold approx. 1 kg (2.2 lbs) of beans.
10. Put the lid back on the bean container (and lock it with the key).

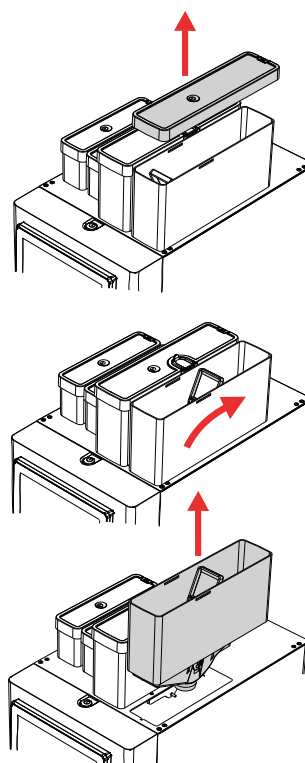


Figure 4-18

4.7 Maintenance summary (labels)

The machine has labels showing a summary of the required maintenance activities on the inside.



Figure 4-19

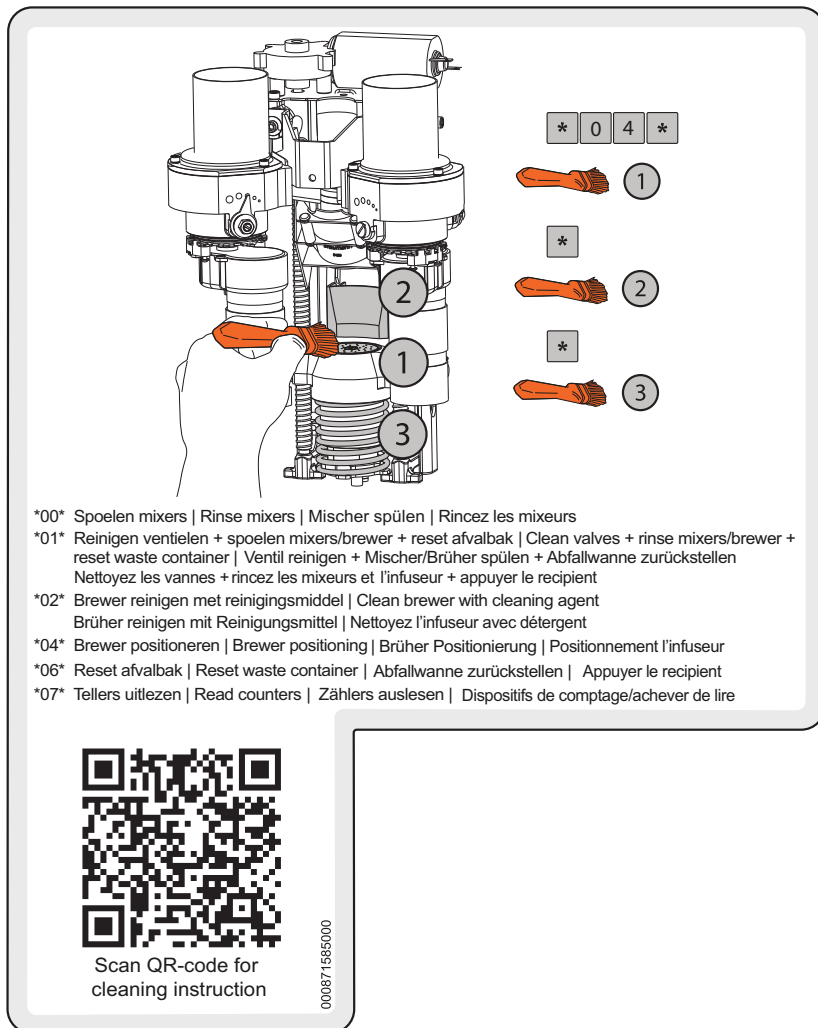


Figure 4-20

5 RESOLVING PROBLEMS

5.1 User control panel and service panel

The user control panel also displays the machine's status and error messages.

The service panel can be used to clean and programme the machine.

5.1.1 Error messages

Despite all of the preventive measures, the machine may malfunction. In that case, an error message will be displayed. The table will show several potential error messages along with their causes and solutions where applicable.

error message	code	possible causes	solution
Heating water	16	The water temperature in the water heater is too low	Wait until the water heater has warmed up
No water in brewing unit	33	Brewing unit water supply not present	Check the machine's water supply (tap)
Water heater filling	48	The water heater is filling with water	Wait until the water heater has been filled
No water	49	The water level in the water heater is too low	Check the machine's water supply (tap)
Check drip tray	51	Drip tray full of leaking water, drip tray is not installed	Empty drip tray, place laying tray
Machine not ready for safe use	52	The door is open, waste bin not present, bean container not present	Close the door or insert the yellow key, place waste bin, place bean container
Add cleaning agent	56	Cleaning cycle has been started	Add cleaning agent and press a button to continue
Machine in energy-saving mode	64	Energy-saving mode has been activated	Press a button to temporarily take the machine out of energy saving mode.
Initialising	65	The machine is initialising	Wait until the machine has been initialised
Machine is not safe	192	No containers or service key not inserted	Insert containers, close display or insert service key
Drip tray is not ready	193	Drip tray bucket is full	Insert or empty drip tray
Waste bucket counter has been reset	208	Waste bucket counter has been reset manually or after rinsing or cleaning	Check whether the waste bucket has been emptied
Waste bucket is full	225	The waste bucket counter has reached its maximum	Empty the waste bucket and reset the message
Water filter expired	226	Water filter lifespan has expired	Contact your supplier to have the water filter replaced
Clean brewing unit	227	The brewing unit requires cleaning	Clean the machine with cleaning agent *02*

error message	code	possible causes	solution
Rinse machine	228	The machine requires rinsing	Rinse the machine *01*
Other malfunctions or error messages		If you have any questions or problems,	please contact your supplier.

5.1.2 Service panel in programming mode

When the user is in programming mode, the following functions are available on the user control panel:

Smart Touch	Function
	To navigate through the menu or increase or decrease values.
	Navigates backward through the menu and cancels the selected value.
	Confirms the selected value.

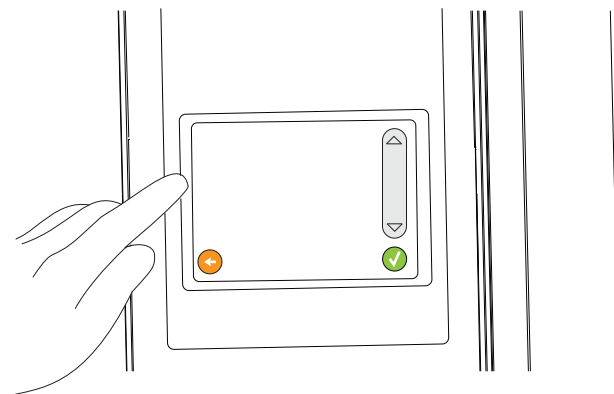


Figure 5-1

5.1.3 User menu (Operator)

Use the service panel inside the machine to enter the pin code.

The standard pin code for the user menu is **#4321#**.

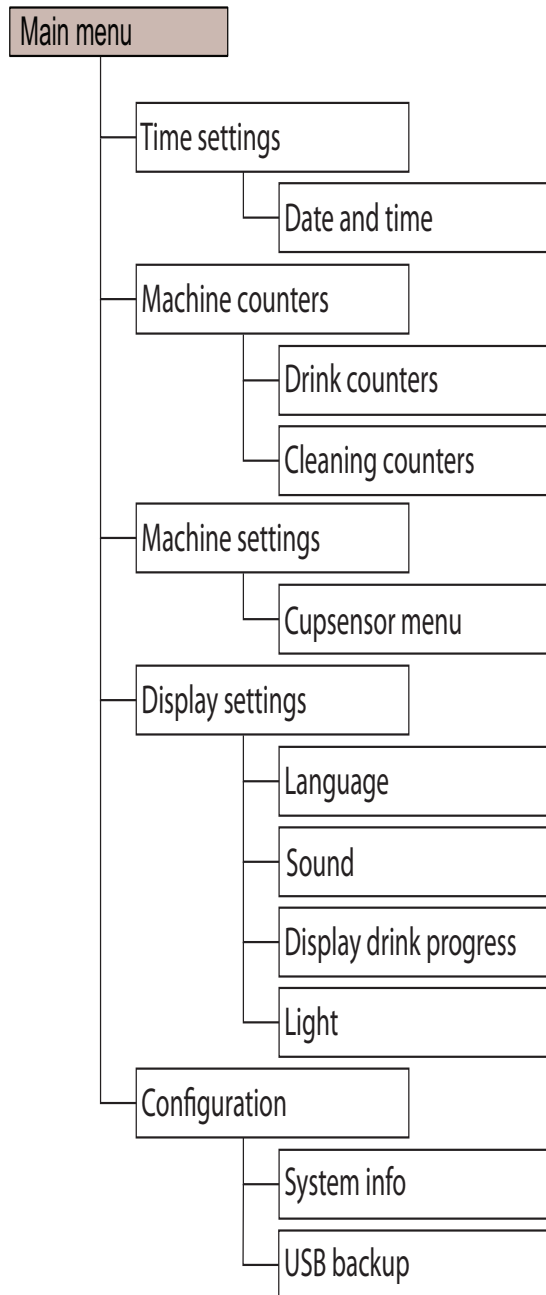


Figure 5-2

6 TECHNICAL SPECIFICATIONS

6.1 Electrical system



Consult the machine's name plate to determine the correct model, see paragraph .

Description	Value
Voltage	230 V
Frequency	50 Hz
Power consumption	2.55 kW

This appliance incorporates an earth connection for functional purpose only.

6.2 Water system

Description	Value
Water connection	G 3/4" - outer ring
Minimum water pressure	1.5 bar (0,15 MPa)
Maximum permitted water pressure	8 bar (0,80 MPa) ¹

1. If the pressure is higher, a pressure reducer must be installed.

6.3 Sound level

Description	Value
In operation	max. 70 dB(A)



Measurements according to DIN 45635, with normal use.

6.4 Ambient conditions

Description	Value
Ambient temperature	5 - 40 °C



Never place the machine in a room in which the temperature may drop below 0°C. This is to keep the water in the machine from freezing.

6.5 Dimensions and weight

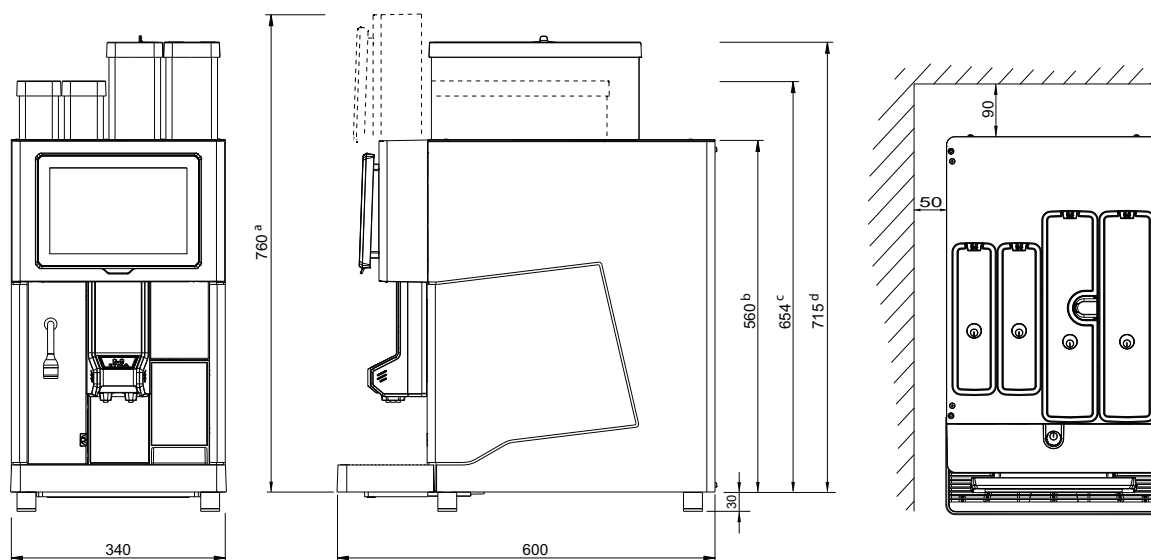


Figure 6-1

Description	Value
Height ^a	760 mm (with display up)
Height ^b	560 mm (without containers)
Height ^c	654 mm (with single bean container)
Height ^d	715 mm (with double bean containers)
Height	30 mm (feet)
Width	370 mm
Depth	600 mm
Weight when empty	45 kg