



OSCAR II

USER MANUAL

Translation of the Original Instructions



INDEX

| | |
|--|------------|
| SAFETY INDICATIONS | 26 |
| 1. INSTALLATION | 26 |
| 2. CLEANING AND MAINTENANCE | 26 |
| 3. USE | 27 |
| 4. DISPOSAL | 27 |
| 5. SHIPPING AND HANDLING | 27 |
| 1. INTRODUCTION | 28 |
| 1.1 CONTENTS OF THE BOX | 29 |
| 1.2 CONTROL UNITS | 30 |
| 2. INSTALLATION | 32 |
| 2.1 PREPARING THE ACCESSORIES | 32 |
| 2.2 PREPARATION OF THE TANK VERSION | 32 |
| 2.3 PREPARATION OF THE DIRECT CONNECTION VERSION | 33 |
| 2.4 STARTING THE MACHINE AND FILLING THE HEATER | 33 |
| 3. UTILISATION | 34 |
| 3.1 CONTROL PANEL DESCRIPTION | 34 |
| 3.2 PROGRAMMING DOSES | 34 |
| 3.3 COFFEE DISPENSING | 36 |
| 3.4 STEAM DISPENSING | 37 |
| 4. ENERGY SAVINGS | 38 |
| 4.1 MACHINE STAND-BY | 38 |
| 5. SHUT-DOWN | 38 |
| 6. MAINTENANCE | 39 |
| 7. CLEANING | 39 |
| 7.1 WHEN TO CLEAN | 39 |
| 7.2 HOW TO CLEAN | 40 |
| 7.3 DESCALING | 41 |
| 8. TROUBLESHOOTING | 42 |
| ELECTRICAL DIAGRAM | 104 |
| BOILER DIAGRAM | 105 |

SAFETY INDICATIONS

1. INSTALLATION

The present manual is an integral and essential part of the product and is to be delivered to the user. Carefully read all warnings in the manual as they provide important information required to install, use and maintain the unit safely. Keep this manual in a safe place for further consultation.

After having removed the packaging, make certain that the unit is not damaged in any way. If you have any doubts, do not use the unit and contact a professionally qualified person. Always keep all packaging (plastic bags, polystyrene foam, nails, etc...) out of the reach of children as they are a potential source of danger and never loiter the environment with such materials.

The machine is can be installed in staff kitchen areas in shops, offices and other working environments, farm houses by clients in hotels, motels and other residential type environments bed and breakfast type environments.

Before turning on the unit make certain that the rating indicated on the label matches the available power supply. The nameplate can be seen inside the machine when removing the water collection tray.

The machine must be installed according to the applicable federal, state and local standards (codes) in force with regard to plumbing systems including back-flow prevention devices.

For this reason, the plumbing connections must be carried out by a qualified technician.

The warranty expires if the characteristics of the power supply do not correspond to the nameplate data.



The manufacturer cannot be held responsible for any damages incurred if the system is not grounded.

For electrical safety, this machine requires a ground system. Contact a technically certified electrician who must check that the line electrical capacity is adequate for the maximum capacity indicated on the unit label.

The qualified electrician must also check that the section of the installation's cables is large enough for the absorbed power of the appliance.

Never use adapters, multiple jacks or extension cords.

When such items prove absolutely necessary, call in a qualified electrician.

When installing the device, it is necessary to use the parts and materials supplied with the device itself. Should it be necessary to use other parts, the installation engineer needs to check their suitability for use in contact with water for human consumption.

The installer must Make the hydraulic connections respecting the rules of hygiene and water safety to environmental protection in force in the place of installation.

So for the hydraulic plant contact an authorized technician.

Always utilise the new hose supplied for connection to the water supply. Old hoses must not be utilised.

The device needs to be supplied with water that is suitable for human consumption and compliant with the regulations in force in the place of installation. The installation engineer needs confirmation from the owner/manager of the system that the water complies with the requirements and standards stated above.

This unit must only be used for the purposes described in the present manual. The manufacturer cannot be held responsible for any damages caused by improper, mistaken and unreasonable use.

The appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Children must not play with the appliance. Cleaning and maintenance must not be carried out by children unless supervised.

This appliance is for professional use only.

The operating temperature must be within the range of [+5, +35]°C.

At the end of installation, the device is switched on and taken to rated operating conditions, leaving it in a state in which it is "ready for operation".

After reaching the "ready for operation" condition, the following dispensing operations are carried out:

- 100% of the coffee circuit through the coffee dispenser (for more than one dispenser, this is divided equally);
- Open the steam outlet for 1 minute.

At the end of installation, it is good practice to draw up a report of the operations.



Before using the machine, read this manual in its entirety or, at the very least, read the safety and set up instructions.

There are some basic rules for the use of any electrical appliance.

In particular:

- Never touch the unit with wet hands or feet;
- Never use the unit with bare feet;
- Never use extension cords in areas equipped with baths or showers;
- Never pull on the power supply cord to unplug the unit;
- Never leave the unit exposed to atmospheric agents (rain, direct sunlight, etc...);
- Never let children, unauthorized personnel or anyone who has not read this manual operate the unit.
- When the machine is left unattended for a long period, close the water inlet tap.

Before performing any sort of maintenance, the authorized technician must turn off the unit and unplug it from the mains.

2. CLEANING AND MAINTENANCE

Before cleaning the unit set it in a state of "0" energy that is, "MACHINE SWITCHED OFF AND UNPLUGGED". Follow the instructions given in this manual carefully.

Refer to chapters 6 and 7 for periodical cleaning and maintenance.



Once started the washing machine, do not interrupt, the detergent residue may remain inside the delivery unit.

In case of breakdown or poor function, turn off the unit.

Never tamper with the unit. Contact only professionally qualified personnel.

Only the manufacturer or an authorized service center can make repairs and only using original spare parts.

Non compliance with the above can compromise machine safety.

On installation, the qualified electrician must fit a circuit breaker switch as foreseen by the safety norms in force that has a contact open distance that permits the complete disconnection under conditions of overload category III.

To prevent dangerous overheating, it is advisable to fully extend the power supply cord.

Never block the intake and/or heat dissipation grills, in particular those for the cup warmer.

The user must never replace the unit's power supply cord. If this cord is damaged, turn off the unit and have it replaced by a professionally qualified technician.

Should it be necessary to replace the power cord, this replacement operation must only be performed by an authorized service centre or by the manufacturer.

3. USE

To facilitate aeration of the unit, position the aeration portion of the machine 15 cm from walls or other machinery.



Be extremely careful when using the steam nozzle.

Never place your hands under the nozzle and never touch it right after use.

Remember that to install, maintain, unload and regulate the unit, the qualified operator must always wear work gloves and safety shoes.

When adding the coffee, the operator must never put his hands into the container.

The noise level of the machine is less than 70db.

For machines connected to the mains water supply, the minimum pressure must be 2 bar and the maximum pressure for correct machine operation must not exceed 4 bar.

The coffee machine must not be left switched on without supervision, i. e. without the presence of an operator.

Simonelli Group is not responsible for any damage caused by malfunction of the machine, in case this machine is left on without the presence of the operator.

4. DISPOSAL

Should you decide to stop using this type of unit, we suggest you render it inoperable by unplugging it and cutting the power supply cord.

Never dispose of the machine in the environment: to dispose of the machine, contact an authorized center or contact the manufacturer for pertinent indications.



The machine points out that the product at the end of its life cycle must be collected separately from the other wastes.

The user for this reason will have to give the equipment that got to its life cycle to the suitable separate waste collection centres of electronic and electro-technical wastes, or to give it back to the seller or dealer when buying a new equipment of equivalent type, in terms of one to one.

The suitable separate waste collection for the following sending of the disused equipment to recycling, the dealing or handling and compatible environment disposal contributes to avoid possible negative effects on the environment and on the people's health and helps the recycling of the materials the machine is composed of. The user's illegal disposal of the product implies the application of administrative fines as stated in Law Decree n.22/1997" (article 50 and followings of the Law Decree n.22/1997).

5. SHIPPING AND HANDLING

MACHINE ID

When communicating with the manufacturer Simonelli Group, always cite the machine ID number.

The machine is transported on pallets containing several machines inside cartons strapped to the pallet.



Mod. OSCAR II

| S.N. | Date |
|--------------|------------------------------|
| 220 - 240 V~ | P= 1200 W |
| 50 Hz | Operating Pressure 0.165 MPa |

BELFORTE DEL CHIANTI (MC)
MADE IN ITALY



Operators performing any shipping or handling operations must wear gloves, safety shoes and overalls with elasticized cuffs.

Always move pallets using adequate equipment (i.e. fork lift trucks).

Slowly lift the pallet approximately 30 cm off the ground and drive to the loading zone. After having made certain that there are no obstacles, things or persons in the way, proceed with loading.

Once the destination has been reached, again using adequate lifting equipment (i.e. fork lift truck) and after having made certain that there is nothing and no one in the unloading area, set the pallet on the ground and move it to the storage area; always carry the load at a height of approximately 30 cm from the ground.

Before performing the following operations, make certain that the load is in stable and will not fall when the straps are cut.

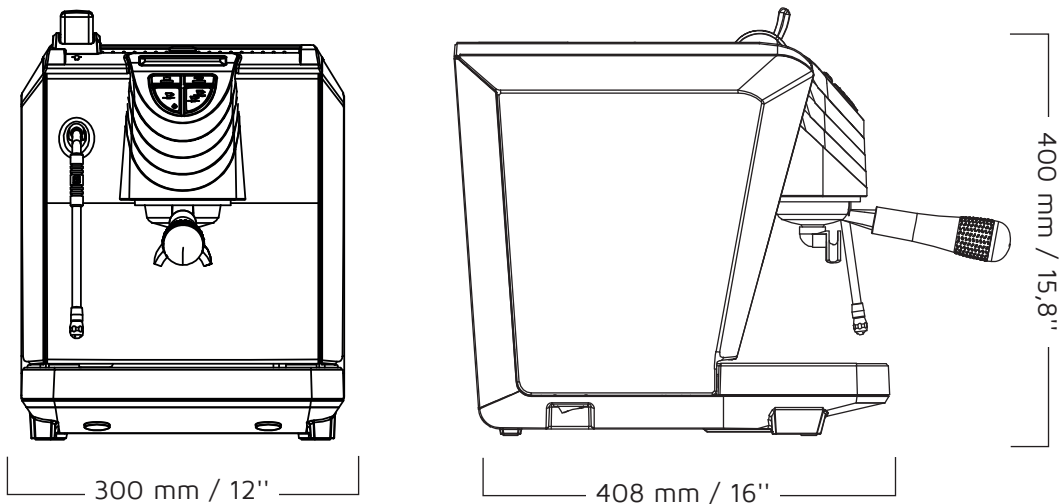
Wearing gloves and safety shoes, the operator must cut the straps and store the product. During this operation, see the product technical features for the weight of the machine being stored and proceed as necessary.

Once the machine has been released from the pallet or container, do not pollute the environment with these items.

1. INTRODUCTION

Oscar II is a semi-professional machine that is very easy to use and guarantees high quality coffee and cappuccinos. All components are professional to ensure perfect extraction just like in the bar.

ENGLISH

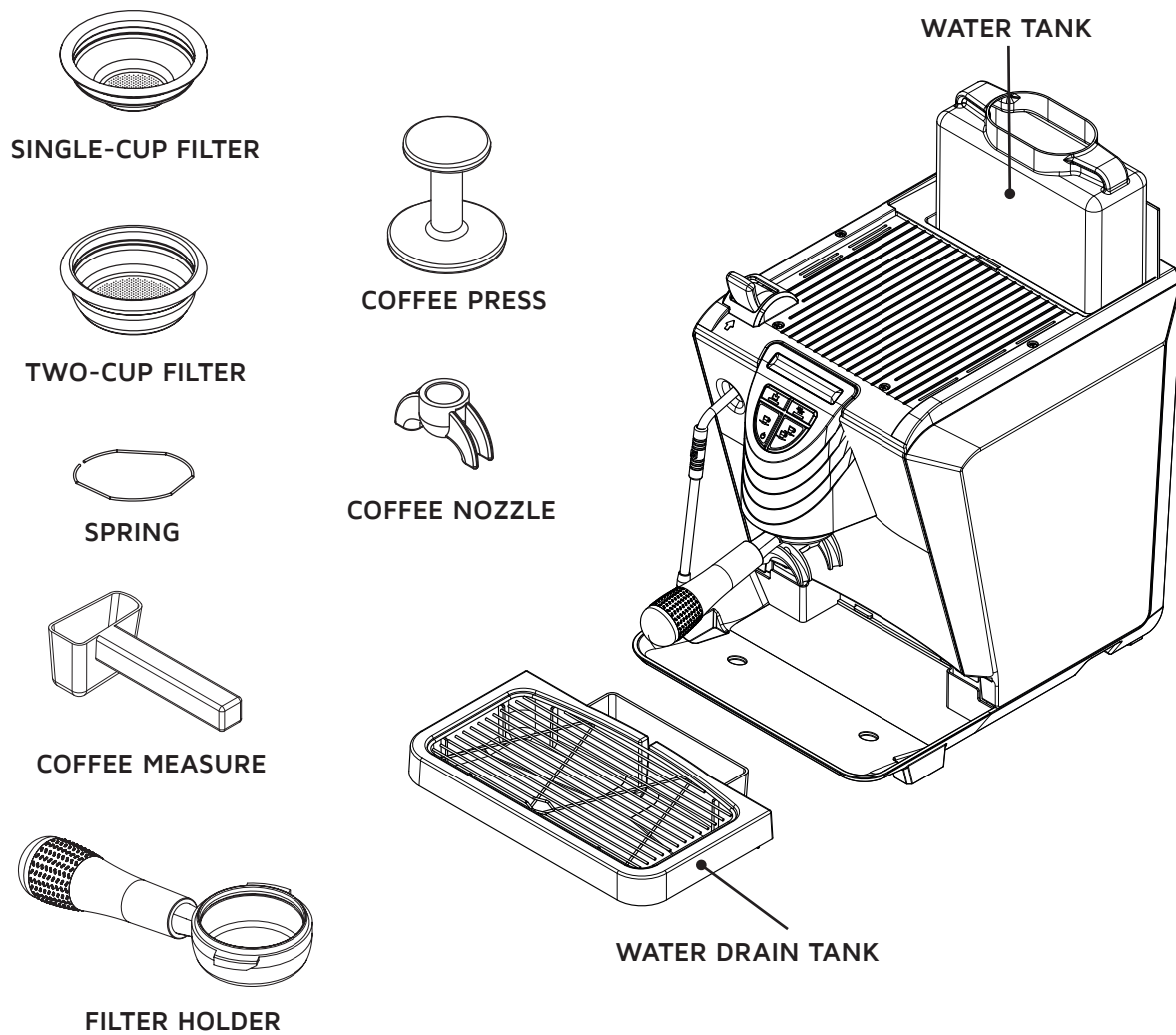


| N. Of units | Net weight | Gross weight | Heating capacity | Volts/Hz |
|-------------|----------------|----------------|------------------|-----------------------|
| 1 | 14 kg 31 Lb | 17 kg 37 Lb | 1200 W | 115-230 V 50-60 Hz |



The international mark of approvement certifies that all our machines have undergone severe tests and inspections.

1.1 CONTENTS OF THE BOX

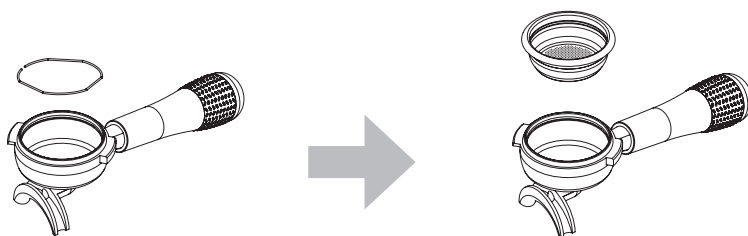


2. INSTALLATION

Before carrying out the installation carefully read the safety instructions at the beginning of this manual and particularly about how to put **THE MACHINE INTO ZERO ENERGY STATUS.**

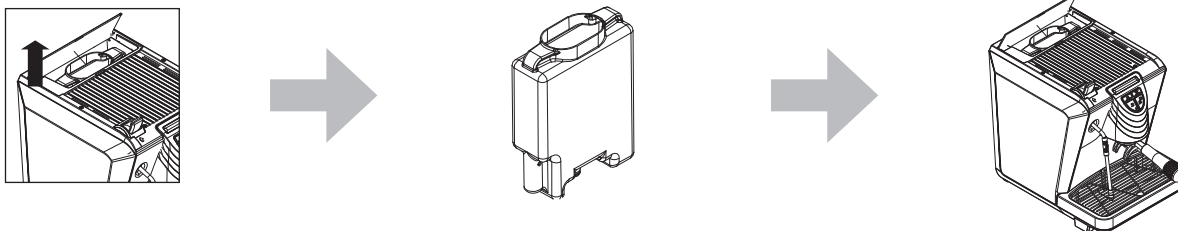
After unpacking the machine, place it on a horizontal surface and proceed with the installation:

2.1 PREPARING THE ACCESSORIES



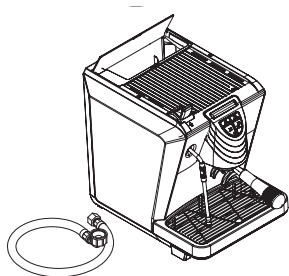
1. Insert the ring inside the filter holder, in the space provided.
1. Insert one of the two filters available.

2.2 PREPARATION OF THE TANK VERSION

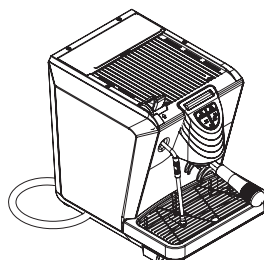


1. Open the door and remove the tank.
1. Wash the tank with soap and water and then fill it with water.
1. Make sure the outside of the tank is dry and reinsert it correctly.

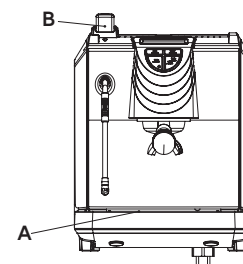
2.3 PREPARATION OF THE DIRECT CONNECTION VERSION



1. Open the door and remove the pipe for direct connection.

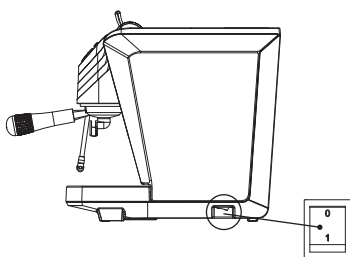


1. Connect the pipe to the water mains and open the tap upstream of the machine, if any.
2. Make sure that the water collection tray is properly inserted.



1. Make sure that the cup support grid is positioned correctly and level (A).
2. Check that the steam lever is in the off position (B).
3. Check that the mains voltage corresponds to the information on the back.
4. The machine is ready for setting.

2.4 STARTING THE MACHINE AND FILLING THE HEATER



1. Connect the machine to the power socket.
2. Press the switch on the right side, the push-button panel lights up and the machine automatically loads the water into the heater (initial time 3 minutes).
3. When the level is reached, heating starts indicated by the resistance light.
4. It is recommended to change the water in case it is not used for over 8 hours.

1. Wait for the resistance light to switch off. This means that the water is at temperature.
2. Once the water has been filled, press the dispenser button until water comes out of the unit.
3. The preparation of the machine is finished and it is ready for making coffee.

• **NOTE:** the machine is provided with an electronic self-levelling device, therefore it automatically replenishes the water in the heater.

• **NOTE:** For best results the machine must reach temperature in all its parts, the time required varies between 15 and 20 minutes from switching on.

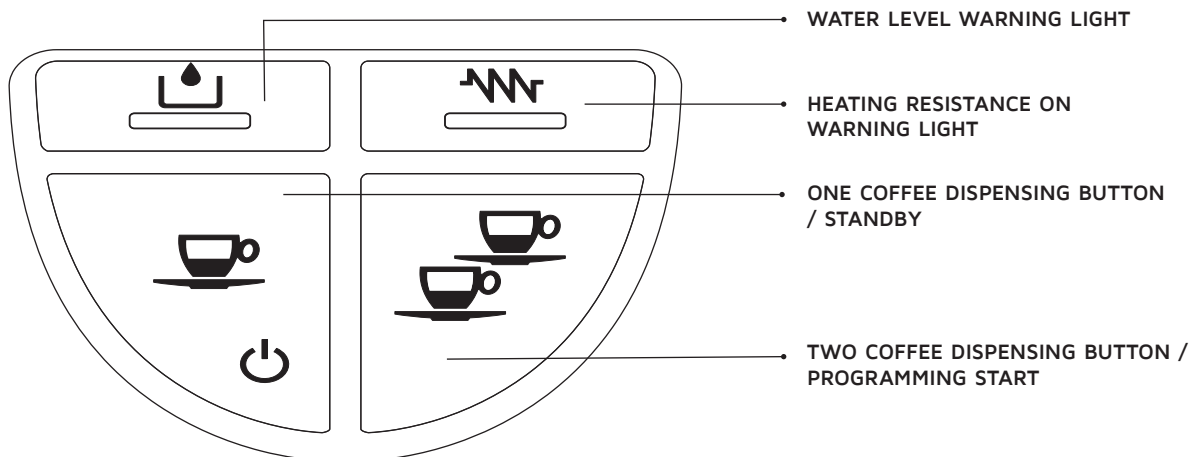
• **NOTE:** If after 90 seconds the water level in the heater has not been reached, the pump stops and the 4 LED lights on the control panel start blinking. The machine must be turned off and on again to resume filling with water.



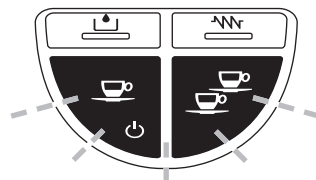
• **NOTE:** If the water level control light comes on, it means that the water tank is empty or about to empty.

3. UTILISATION

3.1 CONTROL PANEL DESCRIPTION



3.2 PROGRAMMING DOSES



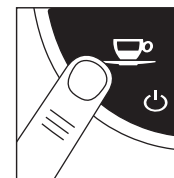
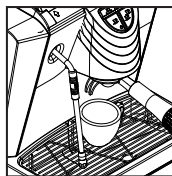
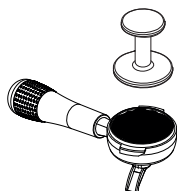
1. Turn on the machine and press the double coffee dispensing button for **5 seconds**.

1. The dispensing push-buttons will begin to blink.
2. Start programming as shown on the opposite page.

• **NOTE:** After 30 seconds of inactivity in the programming mode, the machine returns to normal mode, but no data will be stored.

• **NOTE:** Programming is timed, therefore over time, if suitable water is not used, scale may form which leads to the need to correct the programming.

SINGLE ESPRESSO



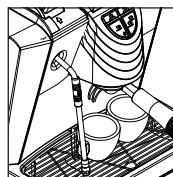
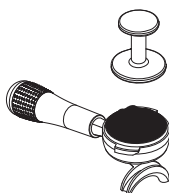
1. Take your favourite blend and fill the single filter holder with the right amount.
2. Press the coffee in the filter holder with the tamper.

1. Insert the filter holder in the unit.
2. Place the cup correctly under the spout.

1. Press the single coffee dispensing button and wait for dispensing to start.
2. Once the desired quantity is reached, press the button again.
3. To exit programming and store the desired dose, press the double coffee dispensing / programming button for **5 seconds**.



DOUBLE ESPRESSO



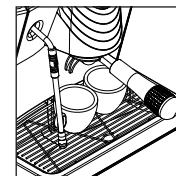
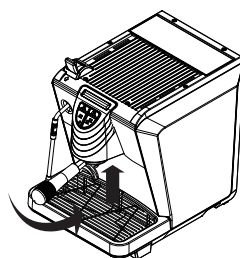
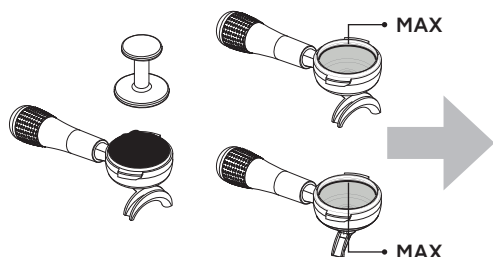
1. Take your favourite blend and fill the double filter holder with the right amount.
2. Press the coffee in the filter holder with the tamper.

1. Insert the filter holder in the unit.
2. Position the cups correctly under the spouts.

1. Press the double coffee dispensing button and wait for dispensing to start.
2. Once the desired quantity is reached, press the button again.
3. To exit programming and store the desired dose, press the double coffee dispensing / programming button for **5 seconds**.



3.3 COFFEE DISPENSING

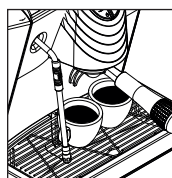
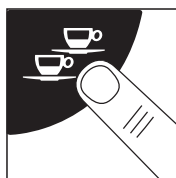


1. Take the single or double filter holder.
2. Press the coffee in the filter holder with the tamper.
3. Clean the coffee residues on the edge of the filter.

1. Insert the filter holder in the dispensing unit as indicated by the arrows.

1. Place the cups, or the cup, in the case of a single filter holder, correctly under the spouts.

• **NOTE:** Verify that the dose is level with the internal filter line.

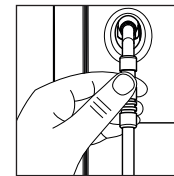
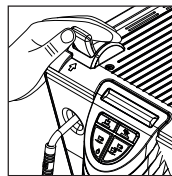
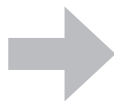
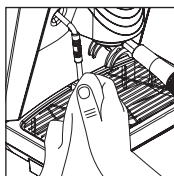


1. According to the single or double dispensing type, press the relevant dispenser button (the pictures indicate the double dispensing button).

1. When the previously set quantity is reached, the pump switches off and dispensing ends automatically.

• **NOTE:**
Before inserting the filter holder in the unit, the water in the circuit unit must be purged for no more than **2 seconds** by activating and deactivating dispensing.

3.4 STEAM DISPENSING



1. Clean the dispensing nozzle with a cloth moistened with warm water.
2. Make certain that the spout of the nozzle is within the grill.

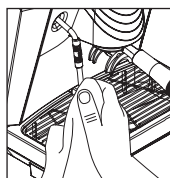
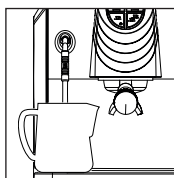
1. Being very careful, gradually move the steam lever and keep it open until any drops of hot water inside the wand come out.

• **NOTE:**

Before using the nozzle, it is recommended to purge it for at least **2 secs.**

1. When only steam comes out, move the nozzle using the rubber protection and immerse it in the liquid to be heated.
2. Keeping the nozzle immersed, use the steam lever to adjust the steam as needed.

ENGLISH



1. Once the liquid has heated up, close the lever and remove the container with the heated liquid.
2. Heating is finished.

1. With a cloth moistened with warm water, clean the nozzle spout from the residues of the heated liquid.

WATER SPECIFICATIONS

Monitoring of water recipe to keep it within required levels and maintenance of filtration system is the user's responsibility.

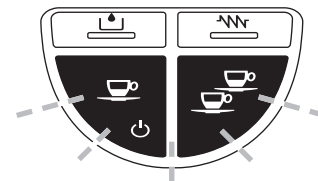
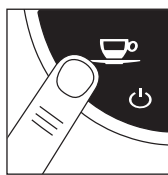
Failing to meet and maintain water at the following levels will void the entire warranty:

- Total hardness 50-60 ppm (parts per million) (5-6 French degrees (°F));
- Water line pressure between 2 - 4 bar and water to be cold;
- Min flow rate: 200 l/hr;
- Filtration level below 1.0 micron;
- TDS (Total Dissolved Solids) level between 50 - 250 ppm;
- Alkalinity level between 10 - 150 ppm;
- Chlorine level less than 0.50 mg/l;
- Ph level between 6.5 and 8.5.

4. ENERGY SAVINGS

4.1 MACHINE STAND-BY

If the machine is not used for short periods, it is good practice to place it into stand-by mode to save energy.

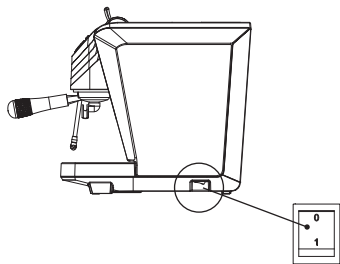


1. To start the stand-by mode, press the single coffee dispensing button for 5 seconds and wait for it to start flashing.

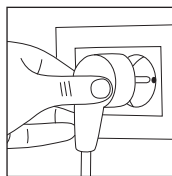
1. Press the one coffee dispensing button again to reset the machine to normal functioning.

1. The LEDs of the buttons start flashing.

5. SHUT-DOWN



1. To turn off the machine, press the power switch.
2. All the lights go out.



• **NOTE:**

If the machine is not used for a long period it is good practice to remove the plug from the socket.

6. MAINTENANCE

Maintenance includes:

1. Cleaning of the various components (see chapter "CLEANING") with minimum frequency every two weeks.
2. Annual replacement of the shower head and gasket group. To do so, contact your qualified technician.

Failure to follow these conditions means the automatic decay of the guarantee.
For any further intervention on the machine, contact the dealer where you purchased the product.

During maintenance/repairs, the parts used must be able to guarantee compliance with the safety and hygiene requirements envisaged for the device. Original replacement parts can offer this guarantee.

After repairs to/replacement of a part that comes into contact with foods or water, it is necessary to carry out a washing procedure or to follow the steps indicated by the manufacturer.

7. CLEANING

7.1 WHEN TO CLEAN

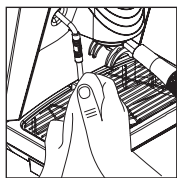
Excluding the cleaning of the dispensing unit (highlighted in the table below), any type of cleaning must be carried out at zero energy condition (plug disconnected from the mains) and with the hot parts at room temperature.



NEVER USE ANY SORT OF SOLVENT.

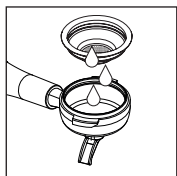
| | IMMEDIATELY AFTER USE | DAILY | WEEKLY |
|-------------------------------------|-----------------------|-------|--------|
| 1. Steam nozzle | • | • | • |
| 2. Filter and filter holder | • | • | • |
| 3. Outside of the machine | | • | • |
| 4. Grill | | • | • |
| 5. Liquid tank | • | • | • |
| 6. Water reservoir | | | • |
| 7. Dispensing spout | | • | |
| 8. Gasket on the dispenser assembly | | • | • |
| 9. Dispenser assembly | | | • |

7.2 HOW TO CLEAN



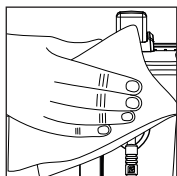
1. Cleaning the steam nozzle

Use a cloth dipped in hot water and/or a neutral detergent.



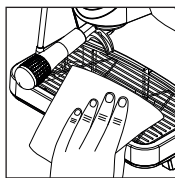
2. Cleaning the filter and filter holder

- If necessary use a tool to pry the filter out of the filter holder.
- Rinse under a jet of water (tap) and dry.
- If necessary, use a small brush to clean out the filter.



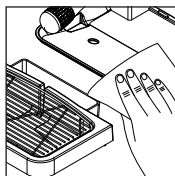
3. Cleaning the outside of the machine

Never use any sort of solvent to clean the outside of the machine; use only a cloth dipped in hot water and a neutral soap.



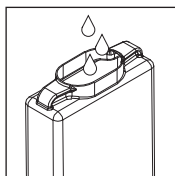
4. Cleaning the grill

Brush the grill clean with hot water and soap.



5. Cleaning the liquid tank

Clean the liquid tank with hot water and soap, if necessary using a brush.

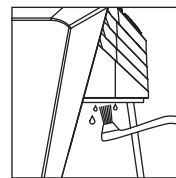


6. Cleaning the water reservoir

Use soap and water and rinse thoroughly.

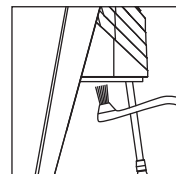
NOTE

If for any reason the water has left undesired scale, wash out with a swab.



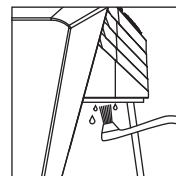
7. Cleaning the dispensing spout

- Clean the holes in the dispensing spout using a brush with slightly stiff bristles.
- Press the dispensing button to unplug the holes.



8. Cleaning the gasket on the dispenser assembly

Use a small brush to clean away any scale or coffee residues from the gasket on the dispenser assembly.



9. Cleaning the dispenser assembly

Use a small brush to clean away any scale or coffee residues from the dispenser assembly spout.

7.3 DESCALING

The formation of limescale is a normal consequence of using the machine.

Descaling is necessary every 3 months of use of the machine, when there is difficulty in dispensing and/or cold coffee.

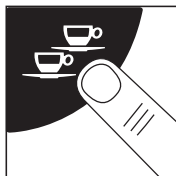
The instructions in the use and maintenance manual have priority over the indications given on accessories and/or materials for use sold separately, if there is a conflict.

To perform descaling, use a non-toxic and/or non-noxious descaling product for copper steam heaters of coffee machines, commonly available on the market.

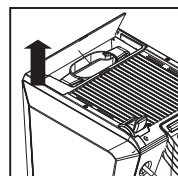
Do not drink the descaling solution and the dispensed products until the cycle is complete.

Never use vinegar as a descaler.

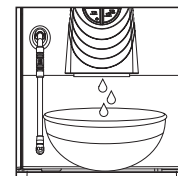
NOTE: ZUCCARINI DOES NOT NECESSARILY RECOMMEND DESCALING THIS MACHINE, AS THIS PROCESS CAN ONLY CLEAN THE HEAT EXCHANGER, NOT THE BOILER WHERE MOST OF THE SCALE IS DEPOSITED.



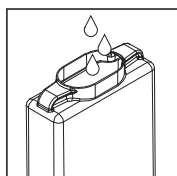
1. With the machine switched on from the main switch, press and hold the double coffee button for about **10 seconds** until the 2 LED lights on the upper part (tank and heating LED) start flashing alternately. This will indicate that you are in the descaling procedure.



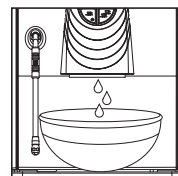
1. Remove and empty the water tank.
2. Fill it with a solution of descaler and water as specified on the package of the descaling product.
3. Reassemble the tank.



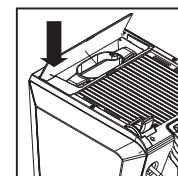
1. Turn on the machine, place a container under the dispenser and start dispensing.
2. Continue until the tank is empty (situation indicated by the tank light switching on).



1. Remove and rinse the tank with running water.
2. Refill the tank with clean water and put it back.



1. Empty the container and place it back under the dispenser.
2. Press the dispensing button to dispense the entire contents of the tank again.






















1. Remove and rinse the tank with running water.
2. Refill the tank with clean water and put it back.

ATTENTION: do not switch off the machine during the descaling cycle. In the event of a power failure, repeat the cycle from the beginning.

8. TROUBLESHOOTING

If your espresso coffee maker is not functioning properly, see if you can find the problem in the troubleshooting list below. Also reread the corresponding sections in the user's manual.

ENGLISH

| PROBLEM FOUND | | POSSIBLE CAUSES | SOLUTION | OUTCOME | |
|---------------|--|---|---|---|--|
| 1. | The machine does not switch on with the keyboard completely off* * grain machines generally have a light / led near the power button: if off, it means that the machine has no voltage | a) Machine not connected to the mains | Connect the machine to the electrical mains. |  |  |
| | | b) Socket reset switch tripped | Try to connect another device to check the presence of power supply: If another device is working then there is a machine problem. |  |  |
| | | c) No electrical voltage on the socket | Try plugging in another socket. |  |  |
| 2. | The machine does not prepare the espresso coffee. | a) Machine off (see point 1) | Connect the machine to the electrical mains. |  |  |
| | | b) Check if the no water in the tank light is on or if the tank is not inserted correctly. | Fill the container or check if the tank is correctly positioned at the bottom. |  |  |
| | | c) If both the resistance and tank lights are ready, is the coffee too fine or too pressed? | Try reducing the dose to the level of the filter holder or changing the grind. |  |  |
| | | d) Is the sprayhead clogged or the filter holder clogged? | Clean the sprayhead and the filter holder. |  |  |
| | | e) When trying dispensing without coffee, does little or no water come out? a good flow is the flow of water without coffee that fills a standard coffee cup in about 10 seconds. | Perform complete descaling and consider replacing with lighter water. |  |   |
| | | f) If a descaling cycle has been carried out, some limescale residues may have subsequently detached, clogging the unit valve. | Try to open and close the coffee valve repeatedly about twenty times. If it does not clear, contact TSC. |  |  |



































successful



unsuccessful, see the cause and then the next solution



unsuccessful, ask your technical support centre for assistance

| PROBLEM FOUND | | POSSIBLE CAUSES | SOLUTION | OUTCOME | |
|---------------|---|---|---|---|---|
| 3. | Abnormal dispensing: e.g. coffee that "runs/ drips /cream not compact/ bubbly" | a) Sprayheads and filter holders require cleaning. | Clean the sprayheads by washing with the blind filter and disassemble the filter holders for cleaning. |  |  |
| | | b) Wrong filter arm use. | Check you are using the correct filter: shallower single filter for single dose and deeper double filter for double dose. |  |  |
| | | c) The coffee has not been pressed properly or the coffee is not fresh | Pay attention to pressing or change the coffee pack. |  |  |
| | | d) You hear the pump starting but no coffee comes out except in drops. | Perform complete descaling and consider replacing with lighter water. |  |  |
| 4. | The machine is leaking water from the unit during dispensing | a) Clean the gasket area and the filter holder with a cloth | |  |  |
| | | b) Check the correct positioning of the filter inside the arm | Reposition the filter. |  |  |
| 5. | The coffee is not hot enough | a) The filter holder is cold. | The filter holder must always be left in the machine during heating. |  |  |
| | | b) The cups are cold. | You may want to put the cups on the cup holder or preheat them. |  |  |
| | | c) The machine has not warmed up enough. | Wait for the resistance light to go out. |  |  |
| | | d) The coffee was not pressed correctly. | Check by pressing properly. |  |  |
| | | e) The heater safety thermo fuse has tripped. | Machine replacement. |  |  |
| 6. | The water light is on | a) Put water in the tank. | |  |  |
| | | b) If the tank is full, but the light remains on. | Check if it is fitted properly. |  |  |
| | | c) Check if limescale is preventing the sensor from floating properly. The inside of the tank is rough to the touch due to encrustations. | Clean the water container properly, consider whether to use lighter water. |  |  |
| 7. | The machine does not fill with water | a) The stop valve of the tank is blocked. | Check if the valve at the bottom of the tank is blocked, just try moving it with a sharp object. |  |  |
| | | b) Pump tank connection pipe is empty. | Put and remove the tank several times all the way down quickly as the pump tries to draw water. |  |  |



A brand of
Simonelli Group
via E. Betti, 1 - 62020
Belforte del Chienti (MC) - Italy
Ph: +39 0733 950242
www.nuovasimonelli.it
info@nuovasimonelli.it