

USE AND MAINTENANCE MANUAL



ENGLISH

Description of Components

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- 1 PID Display
- 2 0-16 bar pressure gauge
- 3 0-3 bar pressure gauge
- 4 Steam tap
- 5 Hot water tap
- 6 Coffee dispenser lever
- 7 Drip tray
- 8 Magnets
- 9 Filter holder
- 10 ON-OFF switch

Description of Accessories

ENGLISH

- 1 1 - way Portafilter
- 2 2 - way Portafilter
- 3 Blind filter
- 4 Cleaning cloth
- 5 Machine cover
- 6 Tamper
- 7 Cleaning brush

UPON REQUEST:

- Wooden knobs kit

- Colored knobs kit in red or white

TABLE OF CONTENTS

GENERAL WARNINGS.....	3
1. FOLLOW THE INSTRUCTIONS.....	4
2. GRUPPO IZZO SRL CONTACTS.....	5
3. IMPORTANT ADVICE.....	5
3.1 TRANSPORT.....	6
3.2 DISPOSAL.....	7
4. INSTALLATION.....	8
5. GENERAL OPERATION.....	8
5.1 DISPLAY.....	8
5.2 PARAMETER SETTING.....	8
5.3 PRESET PARAMETERS.....	9
5.4 DEFAULT PARAMETERS.....	10
5.5 BOILER TEMPERATURE RANGE.....	10
6. STARTING THE MACHINE.....	10
6.1 SWITCHING ON THE APPLIANCE - FIRST USE.....	10
7. WATER INPUT.....	11
8. ALARMS.....	11
8.1 VISUAL ALARMS FROM DISPLAY.....	11
8.2 AUDIBLE ALARMS FROM BUZZER UNIT.....	12
9. DISPENSING.....	12

9.1 PREPARING ESPRESSO COFFEE.....	12
9.2 PREPARING HOT DRINKS.....	13
10. SWITCHING OFF.....	13
11. MAINTENANCE AND CLEANING.....	14
12. DESCRIPTION OF COMPONENTS.....	15
13. TECHNICAL DATA.....	16
14. TROUBLESHOOTING.....	17
15. WARRANTY TERMS AND CONDITIONS.....	18

GENERAL WARNINGS

Carefully read the warnings contained in these instructions, since they provide important information regarding safe installation, use, and maintenance. Keep this booklet carefully for future reference.

THIS MACHINE IS DESIGNED FOR DOMESTIC USE, OR SIMILAR, FOR EXAMPLE:

- KITCHEN AREAS IN SHOPS, OFFICES AND OTHER WORK ENVIRONMENTS;
- FARM HOUSES;
- BED AND BREAKFASTS AND SIMILAR STRUCTURES;
- HOTELS, MOTELS AND OTHER RESIDENTIAL FACILITIES (FOR GUESTS ONLY).



THIS MACHINE SHOULD NOT BE USED BY PEOPLE (INCLUDING CHILDREN OF AT LEAST 8 YEARS OF AGE) WITH REDUCED PHYSICAL, SENSORY, AND MENTAL CAPACITIES OR WITHOUT EXPERIENCE AND TRAINING, UNLESS THEY ARE SUPERVISED OR INSTRUCTED ON ITS USE BY THOSE RESPONSIBLE FOR THEIR SAFETY.



CHILDREN MUST BE SUPERVISED AND MUST NOT PLAY WITH THE MACHINE.

CLEANING AND MAINTENANCE OF THE MACHINE MUST NOT BE ENTRUSTED TO CHILDREN UNDER THE AGE OF 8.

KEEP THE MACHINE AND THE ELECTRIC CABLE OUT OF THE REACH OF CHILDREN UNDER THE AGE OF 8.



NEVER IMMERSE THE MACHINE, OR PARTS OF IT, IN WATER. IF THE POWER CORD OF THE MACHINE IS DAMAGED, IT MUST BE REPLACED BY A SERVICE CENTRE AUTHORISED BY THE MANUFACTURER, SINCE SPECIAL TOOLS ARE REQUIRED.



WHEN DISPENSING A BEVERAGE, MAKE SURE HOT LIQUID DOES NOT SPLASH OUT. DO NOT TOUCH THE HOT PARTS OF THE MACHINE IMMEDIATELY AFTER USE. RISK OF BURNS. IMPROPER USE MAY CAUSE INJURIES.

1. FOLLOW THE INSTRUCTIONS

WARNING

This is the safety warning symbol.

It is used to draw attention to the possible risks of personal injury. Please follow the safety messages indicated in order to prevent possible injury.



NOTE

This symbol is used to highlight certain actions that improve the use of the machine.



BURN HAZARD

This symbol is used to indicate a hazard concerning contact with hot parts. Follow the warning messages highlighted in order to avoid burns.





CHILD HAZARD

This is used to draw attention to possible risks to children.

2. GRUPPO IZZO SRL CONTACTS

Address: Strada Provinciale 12 Casilina Stazione Sgurgola 28 A
03012 Anagni (FR) - Italy

Tel.: +39 0775 774036 Fax: +39 0775 768524

info@gruppoizzo.it www.gruppoizzo.it

www.caffeizzo.it www.alexduetto.com

800.16.99.99

The freephone number only works from within Italy

3. IMPORTANT ADVICE

Carefully read the instructions contained in this use and maintenance manual before using the machine to avoid risks of injury and damage to the machine.

The manual is an integral part of the coffee machine and must be kept for future reference.

If the machine is sold or transferred to a third party, the manual must be given to the new user.

For any doubts, or for further information, please contact the dealer.



The use of the espresso machine involves compliance with some basic rules. In particular:

- Position the machine in a well-ventilated area and on a stable, flat surface; never on surfaces that are excessively hot or cold.
- Before using the machine, verify that the local power supply voltage corresponds with that of the machine.
- Do not touch the machine with wet or damp hands. The machine can only be used by adults able to handle it.
-  ● Do not allow children to approach the machine with the intention of playing with it. In particular, the metal parts of the following components must not be touched, since they are very hot during use: dispensing unit, hot water and steam taps, filter holder.
-  ● Do not pull the power cord to unplug it; remove by gripping the plug in order to prevent it from being damaged. Do not leave the power cord near hot surfaces, sharp objects, or edges.
- Make sure the electrical elements, plugs and cables are dry. Never immerse the machine in water or any other liquid. Electricity and water together can potentially cause fatal electric shock.
- Do not point the jet of hot water and/or steam towards yourself or others.
- If the machine is not used for long periods of time (holidays, etc.), disconnect the plug from the socket. Protect it from dust and dirt.

3.1 TRANSPORT

The machine should always be transported in a vertical position; do not turn the machine upside down or lay it on its side. Proceed with caution, and avoid impact and exposure to the elements.

When the package is received, make sure that the machine is the one indicated on the accompanying documents, including any accessories. Also make sure that it has not been damaged during transport; if damage has occurred, immediately contact the shipper and the retailer. The packaging

material must not be disposed of in the environment; it should be entrusted to specialist waste disposal companies.

3.2 DISPOSAL

This product complies with Directive 20012/19/EU.

- The crossed out wheelie-bin symbol indicates that the product must be disposed of separately from municipal waste at the end of its life, must be handed in at a collection point for electrical and electronic equipment waste, or returned to the dealer when purchasing a replacement.
- Once the machine has reached the end of its useful life, the user is responsible for taking it to the appropriate waste collection facilities, otherwise they may face a fine according to current waste disposal legislation.
- The appropriate waste collection for the subsequent activation of the decommissioned machine for environmentally-compatible disposal, recycling and treatment contributes to the prevention of possible negative impact on the environment and human health, whilst favouring recycling of the materials comprising the product.
- For more detailed information regarding the collection systems available, contact a local waste disposal service or the shop where the product was purchased.
- Manufacturers and importers comply with their responsibility in environmentally friendly recycling, treatment, and disposal either directly or by participating in a collective system.



THE MANUFACTURER, AT ITS OWN DISCRETION,

RESERVES THE RIGHT TO MAKE
ALL NECESSARY CHANGES TO THE PRODUCTS, DICTATED BY LEGISLATIVE,
INDUSTRIAL, COMMERCIAL OR AESTHETIC PURPOSES.

4. INSTALLATION



Install the machine on a well-levelled, dry, smooth, and sturdy supporting surface in a well-ventilated area.

Before using the coffee machine, make sure that:

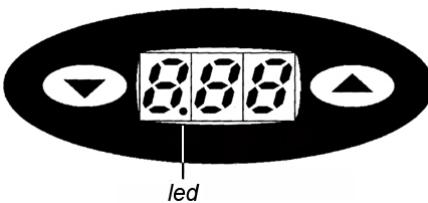
- the dispensing lever is facing downward (fig. 6, tab. 1);
- the water and steam knobs are closed (fig. 4 and 5, tab. 1);
- the switch is in the "0" or "OFF" position (fig. 10, tab. 1);
- the lower drip tray is correctly positioned (fig. 7, tab. 1).

5. GENERAL OPERATION

5.1 DISPLAY

The machine is equipped with a display that provides the instructions required for operation (Fig. 1, Tab. 1).

The display consists of an LED and two keys used for interacting with it. The picture below shows the DISPLAY of the machine.



5.2 PARAMETER SETTING

The LED on the display flashes when the heating element is operating.

To deactivate the boiler resistor press the key  for about 2 seconds and the display shows **OFF**.

To activate coffee boiler resistor, simply press the key .

Press the key  to program the temperature setpoint, when the display shows **Prg** press the key .

Once the temperature setpoint has been displayed, use the keys  and  to set the desired value, from a minimum of **121°C** to a maximum of **128°C**. 3 seconds after pressing the last key the data is memorised and the display shows the temperature.

With the machine off, press the keys  and  at the same time and keeping them pressed turns the machine on. When the display shows F.03, release the keys.

The key  scrolls the parameters while the key  confirms the selected parameter. To quit programming, turn the machine off and then on again.

 **N.B. It is recommend to use the default parameters set by the manufacturer (see Par. 5.4).**

5.3 PRESET PARAMETERS

To perform the PRESET, with the machine off press the key  and turn on the machine.

When the display shows **PrS**, release the key and turn the machine off and then on again. Reset all values as per the "Default Parameters" table (Par. 5.4), for the desired temperature refer to the "temperature range" table.

It is possible to reconfigure the Display with default parameters (factory settings) using the PRESET operation.

To perform the PRESET, with the machine off press the key  and turn on the machine. When the display shows **PrS**, release the key and turn the machine off and then on again.

5.4 DEFAULT PARAMETERS

PARAMETER	DISPLAY	SET VALUES
F.03	°F	250 - 262.4 (not beyond)
	°C	124 (1.3 bar)
P.	X.X	3
I.	X.XX	0.05
d.	XX.X	2
F.04	X	0 (no change)

5.5 BOILER TEMPERATURE RANGE

CELSIUS	FAHRENHEIT	BAR
120	248	1
121	249.8	1.1
122	251.6	1.15
123	253.4	1.2
124	255.2	1.3
125	257	1.35
126	258.8	1.4
127	260.6	1.45
128	262.4	1.5

INFORMATION:

When the machine is switched on, it is necessary to wait about 14 to 15 minutes to reach the operating temperature.

Maximum limit

6. STARTING THE MACHINE

6.1 SWITCHING ON THE APPLIANCE - FIRST USE

Turn on the machine by placing the main switch in position "I" or "ON" (fig. 10, tab. 1).

 The machine manages the heating of the coffee boiler only after it has been filled.

 WARNING: When the machine is first turned on wait about 14 to 15 minutes to reach the optimal operating temperatures.

 WARNING: when the machine is first turned on, make sure to fill the tank up to the maximum mark.

 WARNING: when the machine is first turned on, the boilers will begin to fill with water.

7. WATER INPUT

Fill the tank with clean, soft water (soft water= low calcium content, and therefore less limescale, resulting in easier maintenance and a better result) after having lifted the upper grill (fig. 1, tab. 2), being careful not to spill water into the machine.

IMPORTANT:

 Lack of water can cause damage to the pump and the resistor. Therefore, if the pump makes a noise that is different than usual when in use and, at the same time, the pressure gauge reads a lower pressure level, **the machine must be immediately turned off using the corresponding button (fig. 10, tab.1).**

8. ALARMS

8.1 VISUAL ALARMS FROM DISPLAY

In the event of malfunction, the display (fig.1, tab. 1) shows the following alarm messages:

- **A1:** channel 1 disconnected

- **A2:** channel 1 in short circuit

If the above malfunction occurs, contact technical support directly.

8.2 AUDIBLE ALARMS FROM BUZZER UNIT

An alarm condition is signalled by an audible alarm. The buzzer will automatically produce an audible signal in one of the following cases.

Alarm 1: in case of lack of water in the reservoir, the buzzer will automatically produce an audible signal.

Alarm 2: following a continuous pump activity for a duration of more than 60 sec. the buzzer will automatically produce an audible signal.

Alarm 3: in case of malfunction of the pump the buzzer will automatically produce an audible signal.

N.B. To know how to proceed in the event of an alarm, consult Par. 14.

9. DISPENSING

9.1 PREPARING ESPRESSO COFFEE

Manually lifting the coffee dispenser lever (fig. 6, tab. 1) starts the dispensing stage. Lowering the lever, dispensing is interrupted.

For every cup of coffee add 6-8 grams of ground coffee in the filter holder and press it down. Insert the filter holder under the unit by rotating it from left to right until it is tightened.

Place one or two cups under the filter holder spout and raise the lever (it is recommended to warm the cups). The coffee will now begin dispensing, first in drops, then it will flow out thick like hot chocolate, and the display will show the time in seconds. When the cup has been filled with the desired amount of coffee, lower the lever.

SHOT TIMER

When the dispensing starts, raise the lever and the Display shows the Shot Timer. When the dispensing ends, lower the lever and the Display once again shows the temperature.

9.2 PREPARING HOT DRINKS

Hot drinks (tea, chamomile tea, milk, chocolate, herbal tea) can be prepared using the steam tap and the water tap.

WATER

Place a container under the water wand (fig. 5, tab. 1). Turn the knob of the tap anticlockwise; the hot water will begin to come out. When finished, turn the water knob clockwise to turn off the tap.

STEAM

Place a container under the steam wand (fig. 4, tab. 1) and immerse it in the liquid to be heated. Turn the knob of the tap anticlockwise; the steam will start to come out and heat the liquid. When finished, turn the steam knob clockwise to turn off the tap.

To achieve a cappuccino with a lot of froth, it is advised to use a tall, narrow container, half-filled with milk. Immerse the steam wand about 2/3cm into the milk. If the milk only needs to be heated, immerse the steam wand all the way into the container.



WARNING: After using the steam, do not forget to rotate the knob clockwise to close it and clean the wand (use a damp cloth to avoid scalding).

10. SWITCHING OFF

The machine can always be disconnected from the power supply using the main switch (I/O) (fig. 10, tab. 1).

11. MAINTENANCE AND CLEANING

 All maintenance and cleaning procedures, especially for the tank, must be carried out after disconnecting the power supply and having waited for the tank to cool off.

The tank must be thoroughly cleaned in order to prevent the limescale that deposits on the bottom from being sucked into the boiler, causing obstructions inside the circuits. This could block the solenoid valve, and also reduce the flow of water in the pipes and in the dispensing unit, affecting the result of the coffee dispensed in the cup.

For general cleaning procedures use an everyday detergent or a water and vinegar solution. The use of non-aggressive detergents is recommended. Always remember to rinse thoroughly after cleaning.

The filter holder and filters must be cleaned by soaking them in a solution of water and baking soda or a specific detergent for coffee machines. Afterwards, they must be rinsed with running water.

Check if the filter installed under the dispensing unit is encrusted with coffee. If so, take the filter holder handle, remove the filter, and replace it temporarily with the blind filter supplied with the machine. Put a spoonful of coffee machine detergent in the blind filter, then insert the filter holder under the dispensing unit.

When the machine is ready for use, raise the dispenser lever, for about 10 seconds, and then lower it for another 10 seconds. Repeat 5 times. Immediately after, remove the blind filter from the filter holder. Using the lever, let enough hot water only flow through to eliminate all impurities that have dissolved in it. As a final step, make 1 espresso, which must then be thrown away.

Regularly clean the bottom of the tank (fig. 2, tab. 2) in order to remove all limescale residues and prevent the machine from unexpected malfunctioning.

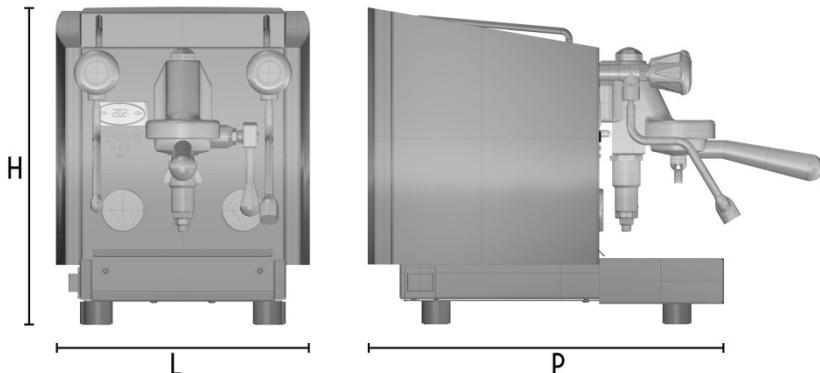
12. DESCRIPTION OF COMPONENTS

Body	Polished steel with rounded edges and cup tray. Magnetic system to easily position the drip tray to the front of the machine.
Unit	E61 Lever unit. New stainless steel sleeve, nozzle and top.
Boiler/Resistor	1.5 lt water-steam boiler 1400 W (230V) - 1350 W (115V) Stainless steel or inox boiler, with emptying system through a valve positioned in the lower part of the machine. Boiler insulation for energy saving.
Machine control system	0-3 bar pressure gauge to control water- steam boiler pressure. 0-16 bar pressure gauge to control water circuit pressure.
Water level control	Directly manage auto-level from the new control unit with water level sensor in the boiler. Audible warning in the event of lack of water in the tank.
Water filling	Internal 2 lt. reservoir
Water draining	Manual, emptying the drip tray.
Water and steam taps	Water and steam taps protrude more in order to prevent contact with the front of the machine. Fully insulated, burn resistant steel wands for better handling and cleaning (milk does not stick). Steam wand designed for better milk frothing.
Safety	Certified safety valve. Adjustable vent and expansion valves. Internal safety resistor.

Accessories

1 and 2 way arms - Blind filter - Press -
Cleaning brush - Cleaning cloth
UPON REQUEST: Wooden knob kit - Coloured knobs kit
in red or white.

13. TECHNICAL DATA



Voltage	220 V 50/60 Hz	110 V 50/60 Hz
Power	1400W	1350W
Electrical consumption	5.3 A	5.3 A
tank	2 litres	2 litres
Drip tray	0.8 litres	0.8 litres
Boiler capacity	1.5 litres	1.5 litres
Net Weight	Kg.25	Kg.25
Dimensions (Low foot)	L31xW42xH38cm	L31xW42xH38cm

14. TROUBLESHOOTING

In the event of a malfunction when using the machine, before contacting a service centre, carefully read the following points.

PROBLEMS	SOLUTIONS
The machine does not work when turned on	Make sure that the plug is correctly inserted into the socket and that the main switch is in the ON position
When turned on, the machine beeps after few seconds	Check if there is water in the tank; only if the machine is switched on for the first time, switch the machine off and then on again
Water does not come out of the dispensing unit	Check the water level in the tank. Check the filter under the unit
The coffee dispenses too quickly	Check if the coffee is ground too coarse
Coffee is not dispensed or it is dispensed too slowly during the dispensing stage	The coffee is too finely ground or pressed too much in the filter holder
Hot water and/or steam does not come out of the wands of the respective taps	Make sure that the holes or the wand are not blocked. Clean if they are
The pump makes too much noise	Make sure water enters from the tank and that the flow of water is not blocked
Steam, and not hot water, comes out of the hot water wand	Turn off the machine and have it checked by a specialist technician

ALARMS	SOLUTIONS
Visual alarms from display A1, A2	Contact technical support.

Audible alarm	Make sure the tank is filled. If the alarm persists, contact technical support.
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15. WARRANTY TERMS AND CONDITIONS

This coffee machine is guaranteed for 12 months by the manufacturer from the date of purchase, accompanied by a document valid for tax purposes issued by the authorised dealer showing the date on which the product was sold.

The warranty includes the free replacement or repair of the component parts of the machine that are deemed faulty due to manufacturing defects.

The warranty does not cover any parts found to be defective due to negligence or careless use (failure to follow the operating instructions), improper installation or maintenance carried out by non-qualified personnel, damage during transport, or circumstances that, however, cannot be attributed to defects in the manufacturing of the machine, as well as all electrical and electronic parts.

The warranty also excludes any operations for installation and connection to the power supply, as well as maintenance procedures, as described in this manual.

Furthermore, the warranty does not cover improper use of the machine.

The manufacturer is not liable for any damage that may directly or indirectly occur to people, property, and animals resulting from the failure to follow all the instructions specified in this manual and especially those related to warnings regarding installation, use, and maintenance of the machine.

If the machine is repaired by an authorised service centre indicated by the manufacturer, the corresponding risks and transport costs will be borne by the user. In any case, the warranty will not be extended following machine repair operations.