D8 ONE

Installation, use and maintenance manual

(Translation of the original instructions)

EN

Professional coffee machine

Congratulations for having purchased a SANREMO product: each of our products is the result of careful research, in constant collaboration with coffee lovers from all over the world. That's why your opinion is extremely important to us: thanks to your experience and collaboration we will be able to improve every day, to always get the best in every SANREMO creation.

SANREMO, think about it.

IoT

Frame the QR code with the Sanremo Machines APP to connect your D8 ONE

EN Manufacturer

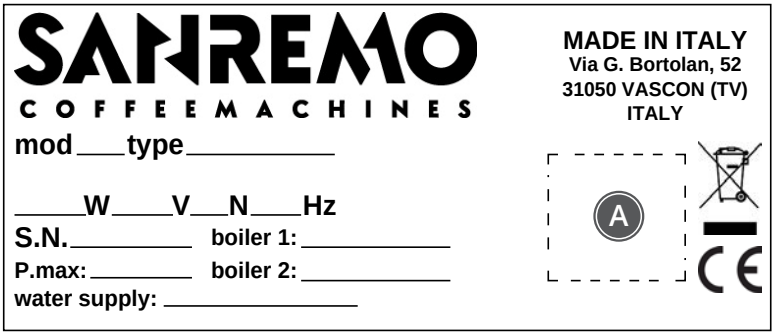
SANREMO coffee machines s.r.l.
Via Giacomo Bortolan, 52
31050 Vascon di Carbonera (Treviso) ITALY
Tel. +39.0422.498900 - Fax.+39.0422.448935
www.sanremomachines.com
info@sanremomachines.com

TECHNICAL DATA PLATE

The machine is provided with a nameplate showing its data. Ensure that the product is provided with it and if not, immediately inform the manufacturer and/or dealer.

Machines without a nameplate must not be used. Failure to respect this point will lead to the forfeiture of all liability of the manufacturer.

It is advisable to write down the machine data in the table below, in order to facilitate any reports to the sales network.



Abbreviation	Description	Value
mod	Model	
type	Machine identification	
W	Power	
V	Power supply voltage	
N	Single phase / three phase	
HZ	Frequency	
S.N.	Serial number	
P. max	Maximum pressure	
boiler 1	Maximum pressure of boiler 1	
boiler 2	Maximum pressure of boiler 2	
water supply	Supply network pressure	
(A)	Identification of certifications	

This manual is the property of SANREMO coffee machines s.r.l.

Reproduction, dissemination, translation into any language, copying and transfer to third parties in any way, even partially, including any magnetic or typewritten media, is prohibited without the written consent of SANREMO coffee machines s.r.l.

© ALL RIGHTS RESERVED

REQUESTS AND INFORMATION

For any requests or further information on the use of the machine, on anything not mentioned in this manual or for technical assistance, please contact the SANREMO coffee machines s.r.l. technical service using the following references:

SANREMO coffee machines s.r.l.
Via Giacomo Bortolan, 52,
31050 Vascon di Carbonera (Treviso) ITALY
Tel. +39.0422.498900
Fax.+39.0422.448935
www.sanremomachines.com
info@sanremomachines.com

STORAGE

Keep one copy in the vicinity of the machine for immediate use by the user, and store the second copy in a suitable place.

In case of loss or deterioration, request additional copies of the manual from SANREMO coffee machines s.r.l.

This manual reflects the state of the machine when it was developed.

Please note that under current legislation, the instruction manual is an integral part of the machine and must therefore accompany it whenever it is moved.

TABLE OF CONTENTS

1 GENERAL WARNINGS 9
1.1 SIGNS 10
1.2 INTENDED USE 10
1.3 FORESEEABLE MISUSE 11
1.4 PERSONNEL 11
1.5 REFERENCES TO THE LEGISLATION 12
1.6 FIRE HAZARD 12
1.7 RISK OF EXPLOSION 12
1.8 NOISE LEVEL 12
1.9 VIBRATIONS 12
2 SAFETY 13
2.1 SAFETY LABELS 13
2.2 SAFETY PROTECTIONS 13
2.2.1 MECHANICAL SAFETY DEVICES 13
2.2.2 ELECTRICAL/ELECTRONIC SAFETY DEVICES 13
2.3 OPERATOR AREAS 14
2.4 AREAS WITH RESIDUAL RISKS 14
3 MACHINE DESCRIPTION 15
3.1 STRUCTURE 16
3.1.1 KEY TO COMPONENTS 17
3.1.2 EQUIPMENT 18
3.2 TECHNICAL DATA 19
3.2.1 DIMENSIONS 20
4 TRANSPORT AND HANDLING 21
4.1 CHECK ON RECEIPT 21
4.2 UNPACKING THE MACHINE 21
4.3 LIFTING THE MACHINE 23
4.3.1 MANUAL HANDLING 23
4.3.2 HANDLING WITH MECHANICAL MEANS 23
5 INSTALLATION 24
5.1 ENVIRONMENTAL CONDITIONS 24
5.2 INSTALLATION SITE PREREQUISITES 24
5.2.1 SUPPORT TABLE 24

5.2.2 ELECTRICAL PREPARATION ... 25
5.2.3 WATER PREPARATION ... 25
5.3 MINIMUM INSTALLATION SPACES ... 25
5.4 PRELIMINARY CHECKS ... 26
5.5 CONNECTIONS ... 26
5.5.1 HYDRAULIC CONNECTION ... 26
5.5.2 ELECTRICAL CONNECTION ... 27
5.5.3 BOILER EXCHANGER PURGE ... 29
6 FIRST START-UP ... 30
6.1 WATER FILLING IN THE BOILER ... 30
6.2 TURNING ON THE MACHINE ... 31
6.2.1 HEATING ... 32
6.2.2 SETTING DOSES ... 33
7 OPERATION ... 35
7.1 CONTROL PANEL ... 35
7.2 DISPLAY ICONS ... 36
7.3 COFFEE DISPENSING ... 37
7.4 PRE-INFUSION ... 37
7.5 PURGE/FLUSH AND CONTINUOUS DOSE ... 38
7.6 STEAM DISPENSING ... 38
7.7 HOT WATER DISPENSING ... 39
7.8 MIXED WATER TEMPERATURE CONTROL ... 39
7.9 SWITCH-OFF AND ECO MODE ... 40
8 TECHNICAL MENU ... 41
8.1 ACCESSING THE TECHNICAL USER MENU ... 41
8.1.1 TECHNICAL USER MENU OVERVIEW ... 41
8.2 TECHNICAL USER MENU BUTTONS ... 42
8.3 BOILER TEMPERATURE ... 43
8.4 GROUP TEMPERATURE ... 43
8.5 PRE-INFUSION ENABLING ... 44
8.6 ENABLING OF 7 DOSES ... 44
8.7 PURGE/FLUSH ENABLING ... 45
8.8 K5 BUTTON PROGRAMMING ENABLING ... 46
8.9 DOSE PROGRAMMING ... 46
8.10 WORKING SURFACE LED BAR ... 47
8.11 SIDE PANEL LEDS (OPTIONAL) ... 49

8.12 ENABLING THE ECO MODE WITH TIMEOUT 49
8.13 TIME AND DATE 50
8.14 PROGRAMMING TIME SLOTS 51
8.15 AUTOMATIC WASHING 53
8.16 GLOBAL COUNTERS 55
8.17 WASHING COUNTER 57
8.18 ALARM LOG 57
8.19 WI-FI STATUS 58
8.19.1 WI-FI RESET 59
9 CLEANING AND MAINTENANCE 60
9.1 GENERAL WARNINGS 60
9.2 DAILY CLEANING 60
9.2.1 BODY AND CUP SUPPORT PLATE 60
9.2.2 FILTER HOLDER 60
9.2.3 STEAM WAND 60
9.2.4 GRID 60
9.2.5 HOT WATER DIFFUSER 60
9.2.6 DISPENSING GROUP 60
9.2.7 CLEANING THE DRAIN PLATE 60
9.2.8 CLEANING THE DRAIN PAN 61
9.3 GROUP CLEANING 61
9.3.1 MANUAL WASHING 61
9.3.2 AUTOMATIC WASHING 62
10 MAINTENANCE PREPARATION 64
10.1 SCHEDULED MAINTENANCE 64
10.2 MAINTENANCE AS REQUIRED 64
11 TECHNICAL SERVICE AND SPARE PARTS 65
12 DISPOSAL OF THE MACHINE 66
12.1 DISPOSAL 66
12.2 DISPOSAL OF HARMFUL SUBSTANCES 66
13 MALFUNCTION CAUSES AND SOLUTIONS 67
13.1 ALARMS 70

GENERAL RULES AND WARNINGS

1 GENERAL WARNINGS

- Before carrying out any operation on the machine, this manual must be read carefully and understood;
- all Markings and Warnings applied to the machine are to be considered an integral part of this manual: their integrity and legibility must be maintained throughout the service life of the machine and must be restored when deteriorated or damaged;
- this manual provides the necessary instructions for safe installation, adjustment, operation, routine maintenance and disposal of the machine at the end of its service life;
- this manual is intended to supplement the safety regulations in force in the country of use. If in doubt, contact your local distributor for clarification.



IMPORTANT

The Manufacturer is not responsible for any damage to property or persons caused by failure to observe the instructions in this manual and the safety regulations in force in the country of use.



IMPORTANT

Any tampering, whether electrical/electronic or mechanical, with the machine by the user and any negligent use of the machine will void the warranty and release the manufacturer from all liability, making the user the only one responsible before injury prevention authorities.

The use of any electrical device shall entail compliance with the following basic rules:

- do not touch the device with wet or damp hands or feet;
- do not use the device when barefoot;
- do not pull the power cable to disconnect the device from the power supply mains;
- do not pull or bend the power cable;
- in the event of a fault and/or malfunction of the device, switch it off completely and do not try to directly repair it in any way. Only contact a Service Centre authorised by the manufacturer;
- in order to ensure the efficiency of the device and its proper operation, it is essential to follow the manufacturer's instructions and carry out the routine maintenance.

1.1 SIGNS

Pictograms on the machine	
	Electrocution hazard
	Burn hazard Hot jet projection hazard (steam or hot water)
	Crushing hazard
	Fire hazard
	General hazard

Manual symbols	
	**Caution**: Failure to observe this warning may result in faults or malfunctions. **Warning**: Failure to observe this warning may result in personal damage and/or material damage to the machine.
	**Information, Tip, Note**. This symbol indicates useful additional information.
	Maintenance/adjustment activities to be carried out by authorised technicians

PPE to be used when handling, installing and maintaining the machine	
	Safety gloves for protection against sharp parts inside the machine or hot surfaces.
	Safety shoes for protection against falling machine or machine parts.
	Goggles for protection against any water or steam jets

1.2 INTENDED USE

The machine covered by this manual is designed to:

- produce espresso coffee, in cups intended for human consumption, from ground coffee powder inserted in the filter holders supplied with the machine;
- dispense hot water intended for human consumption using the infusion dispenser in 250ml containers;
- dispense steam through steam wands for heating drinks intended for human consumption on a discontinuous manner and in open containers with a maximum capacity of 500ml;
- store empty coffee and cappuccino cups on the cup support plate.

Only one professional operator is required per machine. The operator personnel must:

- be instructed in the use of the machine;
- know hygiene rules;
- know safety rules;
- be able to properly treat the food for which the machine is designed.

1.3 FORESEEABLE MISUSE

Any use other than the intended use is considered to be misuse.

In particular, do not:

- have untrained personnel operate the machine;
- have the machine operated by personnel who have taken substances that reduce reaction time;
- supply liquids to the machine other than drinking water that has been properly filtered and softened;
- introduce ground products other than coffee in the coffee dispensers;
- dispense hot water for cleaning;
- use steam to heat non-food liquids;
- use steam to clean objects or surfaces in general;
- store objects or containers that are not suitable for contact with food on the cup support plate;
- place containers containing liquids on the cup support plate;
- use the cup support plate to dry cloths or rags, especially if they are not suitable for food contact;
- use the machine if it is very wet;
- cover the ventilation slots of the machine with any object.

1.4 PERSONNEL

Notes on personnel allowed to operate the machine in compliance with standard IEC 60335-1 and IEC60335-2-75.

Definition of Child: a Child is a natural person who cannot be attributed legal responsibility for any damage to persons, animals or property that occurred as a result of actions performed by the Child and which will be attributed to the child's legal guardian.

For the age definition criteria and legal limits of the definition of Child, refer to the legislation of the country where the machine covered by this manual is installed and used.

Below are notes about the personnel allowed to approach and interact with the machine:

1. children must be supervised so that they do not play with the machine (IEC 60335-1 chapter 7.12);
2. the machine is not suitable for use by persons (including Children) with reduced physical, sensory or mental capabilities or lack of training or experience, except when they are supervised and instructed by personnel responsible for their safety (IEC 60335-1 chapter 7.12);
3. in the case of persons with reduced physical, sensory or mental capabilities, it is the duty of the employer with the help of the competent physician to assess the person's suitability to operate on the machine (Machinery Directive);
4. the machine must be installed in an area where access is permitted only to personnel trained on the machine and having experience in using it, with particular attention to safety and hygiene (IEC 60335-2-75 chapter 7.12.1 & 7.12.102);
5. if it is intended that the machine can also be used by untrained personnel (Appliances of the Supervised type) or by the persons referred to in point 2, it shall be installed in an area which ensures continuous monitoring by trained personnel experienced in the safe use of the machine (IEC 60335-2-75 chapter 7.12.1).

1.5 REFERENCES TO THE LEGISLATION

For the regulatory references, refer to the machine declaration of conformity attached to the manual.

1.6 FIRE HAZARD



FIRE HAZARD

DO NOT use water if the machine is powered.

In the event of a fire on the machine, proceed as follows:

1. disconnect the power supply;
2. use fire extinguishers appropriate to the type of fire in question.

1.7 RISK OF EXPLOSION

The machine CANNOT be installed in areas classified as potentially explosive.

1.8 NOISE LEVEL

The noise emission value produced by the machine is within the legal limits and is less than <70dBA.

1.9 VIBRATIONS

The machine is not a source of vibrations harmful to the operator or the surrounding environment.

SAFETY

2 SAFETY

2.1 SAFETY LABELS

In all the areas that are dangerous for the operator or technician, there are warning labels with explanatory pictograms that must be carefully observed by anyone preparing to work on it.



IMPORTANT

Failure to comply with the information on the labels relieves the Manufacturer from liability for any direct or indirect damage to property or persons caused by improper use of the machine.



ELECTRICAL HAZARD

Danger: voltage on.

Nameplate located on all live areas.

Do not work while the voltage is on.



THERMAL HAZARD

Danger of burning.

Label located on all hot areas.

2.2 SAFETY PROTECTIONS

There are two types of safety systems designed and fitted to the machine:

- mechanical safety devices;
- electrical/electronic safety devices.

2.2.1 MECHANICAL SAFETY DEVICES

The mechanical safety devices are as follows:

- panels enclosing all electrical/electronic components and the boiler, fully closed with screws;
- working surface fitted with grille and tray to collect fluids;
- controls located on the top part of the machine, above the dispensing areas;
- safety relief valve on the coffee supply circuit;
- relief valve on the boiler;
- check valve on the water line.

2.2.2 ELECTRICAL/ELECTRONIC SAFETY DEVICES

The electrical/electronic safety devices are as follows:

- thermal breakers on motors;
- safety thermostats to monitor overheating;

2.3 OPERATOR AREAS

The machine is operated by only one operator, who stands in front of the machine to prepare coffee and other hot drinks with ease.

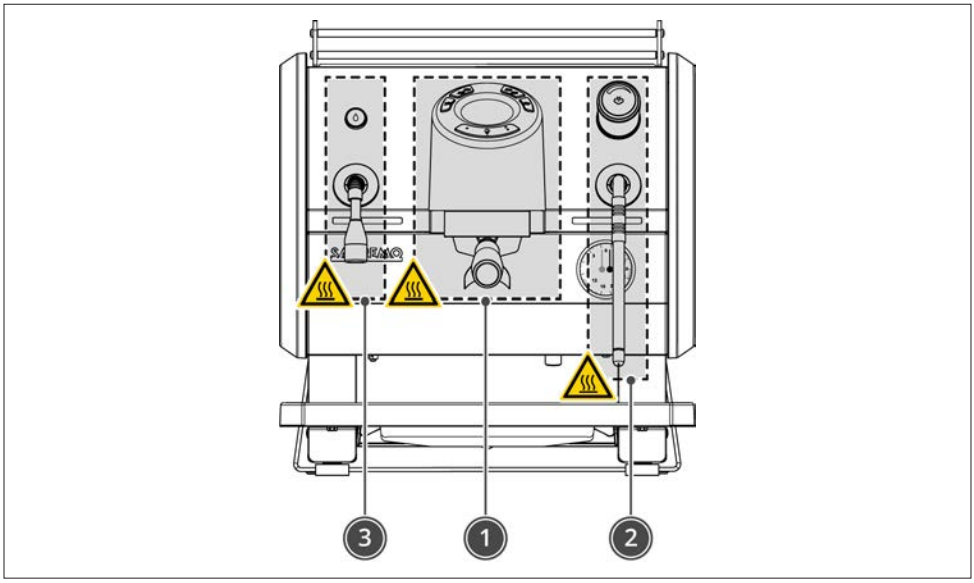
2.4 AREAS WITH RESIDUAL RISKS

Residual risks are addressed through appropriate personnel training and the use of personal protective equipment (PPE).

Areas with residual risks are areas that cannot be protected due to the specific type of operation they are used for.

The areas with residual risks of the machine are as follows:

- the area of the group (1), when dispensing coffee;
- the steam wand area (2), when heating drinks;
- the hot water dispensing area (3).



THERMAL HAZARD
Risk of burns from hot parts or parts that can overheat.

DESCRIPTION

3 MACHINE DESCRIPTION

The D8 family belongs to the category of Professional Machines for espresso coffee production.

For coffee production it uses an innovative hybrid heating circuit that allows you to adjust the coffee dispensing temperature directly on the dispensing group, thus making it independent of the steam boiler temperature.

The main structure of the machine is entirely made of steel and can be divided into three areas:

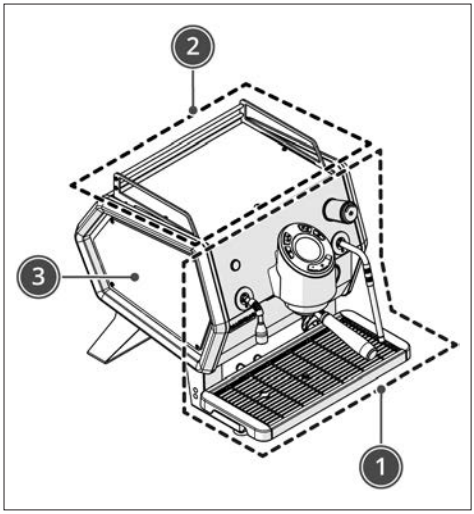
- the working area (1), located at the front of the machine which always includes:
  - 1 coffee dispensing group, operated via a dedicated control panel located on the group;
  - hot water dispensing tap operated via an electronic button;
  - right-hand steam wand operated by means of a mechanical tap;
  - drain plate with support grid for cups or work containers;
  - additional lighting to improve visibility on the work surface.

On request, this area can be equipped with:

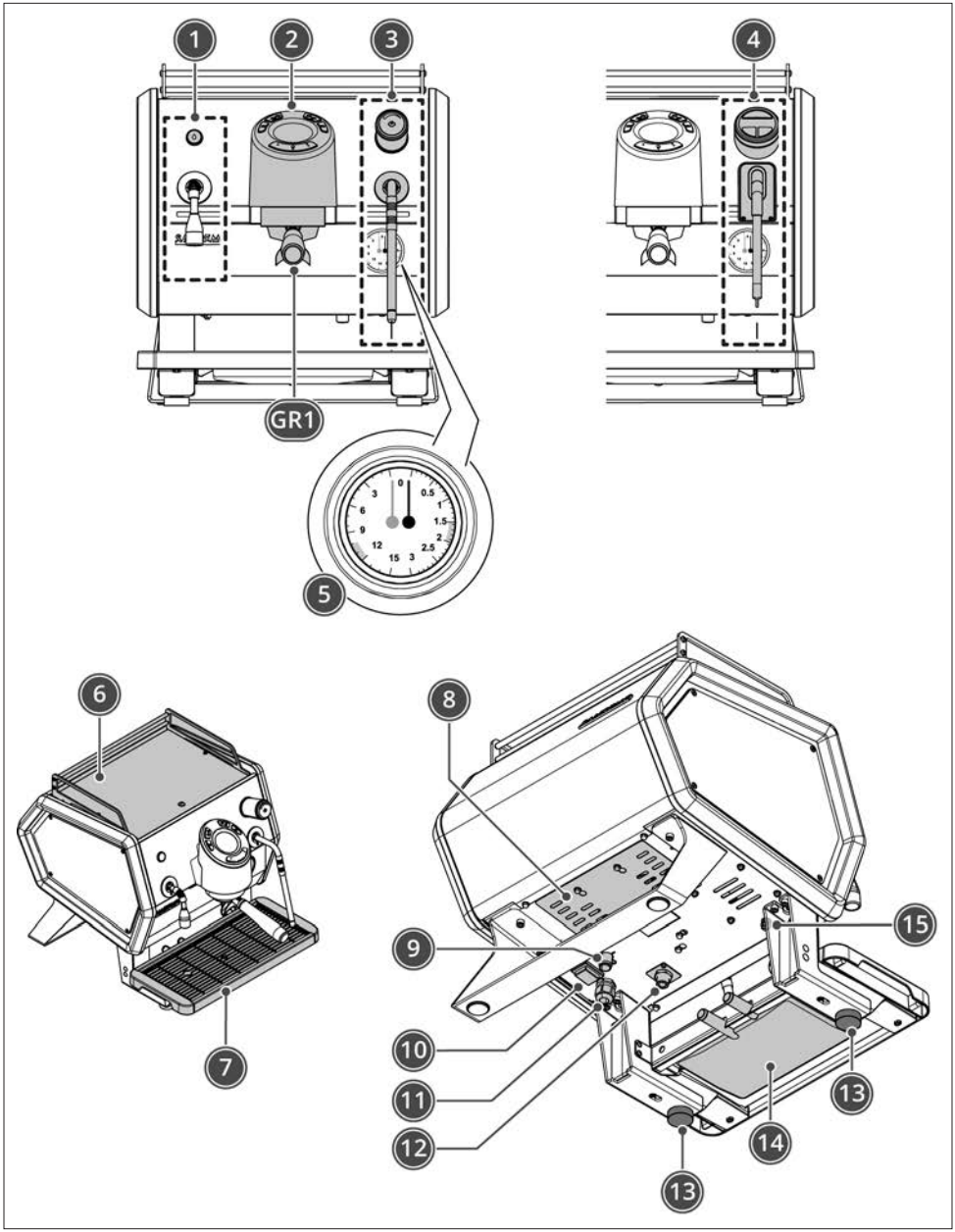
- Autosteamer tap to automatically heat and froth milk and heat any drink to the set temperature.

- The cup storage area (2) located above the machine always includes:
  - cup containment system on three sides;
  - grids made of plastic material suitable for contact with food to support the cups;

- The area inside the machine (3), only accessible to authorised maintenance personnel.



3.1 STRUCTURE



3.1.1 KEY TO COMPONENTS

Pos.	Description	
1	Hot water dispenser	Button
		Hot water outlet pipe
2	Coffee dispenser GR1 - dispensing group 1	Display
		Coffee filter
		Filter holder
3	Steam dispenser	Knob
		Steam wand
4	Autosteamer tap (optional)	
5	Boiler and pump pressure gauge	
6	Cup support plate	
7	Waste water collection tray	
8	Access door to the boiler drain tap	
9	Drain manifold	
10	Illuminated two-pole switch (ON/OFF)	
11	Power supply cable gland	
12	Water supply pipe connection fitting	
13	Adjustable foot	
14	Drain pan	
15	Equipotential bonding (grounding)	

3.1.2 EQUIPMENT

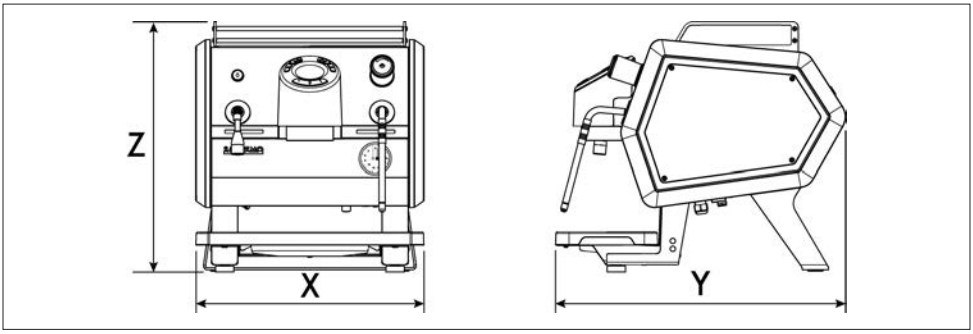
The scope of delivery of the machine includes:

Cleaning accessories	
Brush	
Blind filter	
Installation accessories	
Drinking water supply pipe	
Dirty water drain pipe with fastening tie	
Coffee dispensing accessories	
Filter holder no. 2 filter holder (single/double)	
no. 1 single filter no. 1 double filter	
Documentation	
Use and Maintenance Manual	
Extra	
Espresso grille	

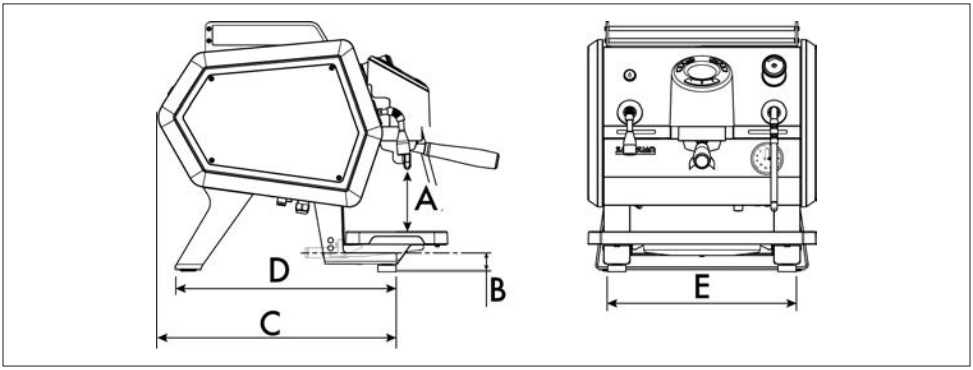
3.2 TECHNICAL DATA

DESCRIPTION	U.o.M.	D8 ONE
Service boiler capacity	l	4
Exchanger / coffee boiler capacity	l	- / 0,3
Independent group capacity	l	-
MAX water tank capacity	l	-
Net weight	Kg	35
Shipping weight	Kg	50
Operating weight	Kg	37
Total power / Service boiler heating element power	W	2750 - 2200 / 2200 - 1700
Power supply voltage + frequency	V	220-240 1N 50-60Hz
Group heating element power	W	300
Cup heating plate heating element power (if installed)	W	-
Electric pump absorbed power	W	180
Coffee boiler heating element power	W	-
Boiler operating pressure	Bar/Mpa	0,8 : 1,5 / 0,08 - 0,15
Mains water pressure	Bar/Mpa	6 / 0,6
Pump pressure (default calibration)	Bar/Mpa	9 / 0,9
Coffee dispensing pressure range	Bar/Mpa	7 -12 / 0,7 - 1,2
Maximum coffee boiler pressure	Bar/Mpa	-
Ambient temperature	°C	5 - 32
Programmable boiler group temperature (min / max)	°C	90 - 98
Relative humidity (non-condensing)		<70%
Noise	dB(A)	<70
Insulation		YES
Energy saving		YES
Service boiler material		stainless steel
Exchanger / coffee group boiler material		- / Stainless steel
Productivity		-
Energy class		-
Electric pump flowrate	l/h	70

3.2.1 DIMENSIONS



	DESCRIPTION	U.o.M.	D8 ONE
X	Length	mm	437
Y	Depth	mm	555
Z	Height	mm	476



	DESCRIPTION	U.o.M.	D8 ONE
A	Height from dispensing spout to cup tray	mm	120
B	Height from drip tray to base	mm	35
C	Support depth	mm	456
D	Support dimension	mm	413
E	Support width	mm	380
	Cup heating plate dimensions	cm^2	927

TRANSPORT AND HANDLING

4 TRANSPORT AND HANDLING

REQUIRED PPE	
	

4.1 CHECK ON RECEIPT

Always check the integrity of the packaging on receipt.

Inform the carrier of any damage.

IMPORTANT

Any damage, malfunction or non-conformity must be timely communicated, in any case within 8 days from receipt of the machine. Otherwise the goods are deemed accepted.

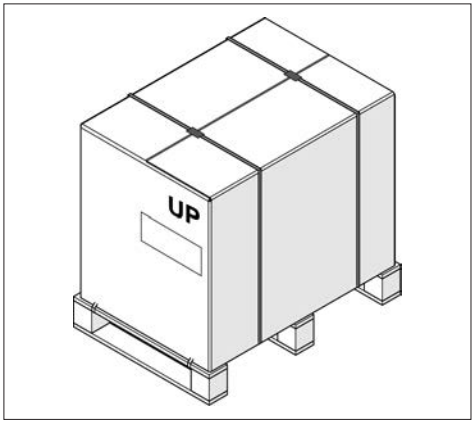
4.2 UNPACKING THE MACHINE

IMPORTANT

Machine unpacking and positioning operations must be performed by a specialised and authorised technician.

In order to prevent risks of contamination, we recommend unpacking the machine only upon installation.

The machine is delivered on a wooden pallet protected by cardboard and secured with straps.

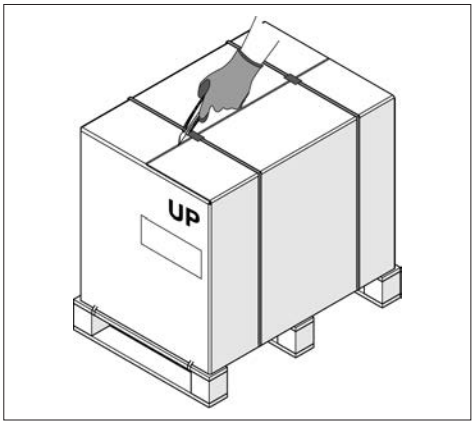


Place the package on a flat surface:

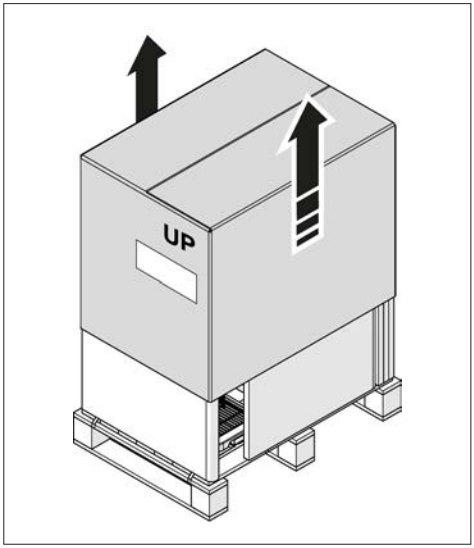
- able to support the weight of the package;
- with enough space to move around and inspect the closed package.

For unpacking:

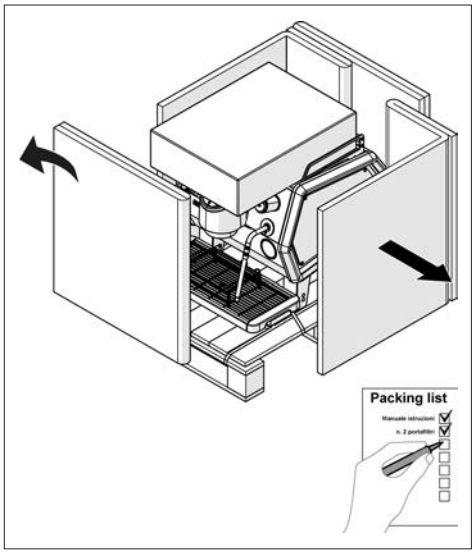
- cut the straps;



- remove the cardboard;



- remove the compensating side cardboards;
- remove the accessory boxes;
- check the contents of the package.



WARNING

Packaging should be disposed of in accordance with local legislation.

The Manufacturer is not responsible for the disposal of the packaging.

Packaging components may constitute a hazard to persons or property and must therefore be entirely removed, immediately after installing the machine.

4.3 LIFTING THE MACHINE

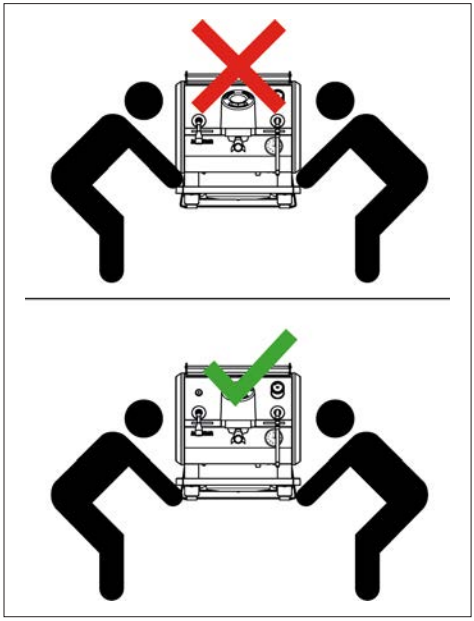
WARNING

The machine handling and lifting operations must be carried out with the machine emptied of water, free of objects on the cup support plate and with the drain plate removed.

For machine handling, according to its weight and dimensions, refer to the regulations in force in the country of use.

4.3.1 MANUAL HANDLING

Lift the machine from under the base or from the metal part of the legs.



4.3.2 HANDLING WITH MECHANICAL MEANS

When using mechanical means to lift the machine, it is important that:

- the machine is protected to prevent damaging its body;
- the lifting system is chosen according to the size and weight of the machine to be handled;
- the machine is positioned firmly on the lifting system.

INSTALLATION

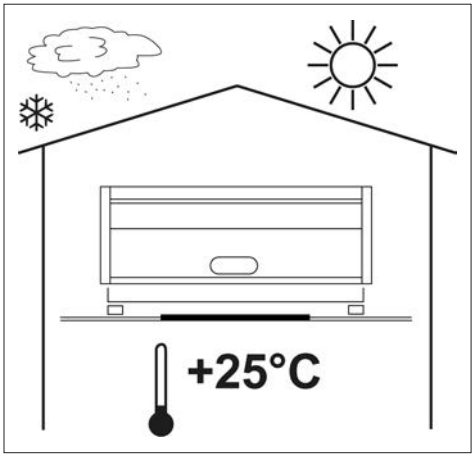
5 INSTALLATION

REQUIRED PPE		
		

5.1 ENVIRONMENTAL CONDITIONS

The choice of the installation site must take into account that the machine:

- is not suitable for outdoor installation;
- cannot be installed in areas where the temperature may fall below 5°C (risk of water freezing);
- cannot be installed near heat sources or where the temperature is above 32°C;
- cannot be installed in areas where it may be exposed to water jets.



5.2 INSTALLATION SITE PREREQUISITES

The **Customer is responsible for**:

- preparation of the support table;
- electrical preparation;
- water preparation.

5.2.1 SUPPORT TABLE

The support table must have the following characteristics:

- be able to withstand the weight of the machine in working conditions (with the water tank full);
- have minimum dimensions equal to the overall dimensions of the machine;

	Risk of failure, falling and crushing the operator.

- be perfectly level, it is forbidden to install the machine on inclined surfaces;

	Risk, depending on the slope, that the machine slips or, more simply, dispenses coffee unevenly between cups when dispensing two coffees.

- allow for sufficient space around the machine to ensure cooling and maintenance (see "5.3 Minimum installation spaces");
- be sufficiently lit to operate safely, in accordance with the applicable regulations of the country of use.

5.2.2 ELECTRICAL PREPARATION

The electrical preparation requires:

- the presence of a disconnecting device on the power supply line of the machine in accordance with the regulations in force in the country of use;
- that the cable of the power supply line is dimensioned in such a way as to ensure the correct working voltage of the machine when it absorbs the maximum power;
- that the electrical installation of the room is earthed.

5.2.3 WATER PREPARATION

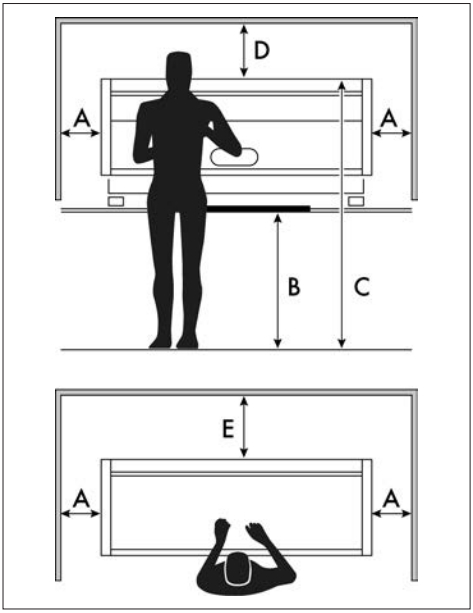
The water preparation requires:

- a drain pipe connected to the sewerage system for connection of the waste water drain of the machine;
- a shut-off valve on the water supply line upstream of the machine in order to isolate it from the mains. A gate valve is suggested for supply closing adjustment.

The water supply shall include water:

- at ambient temperature (10÷25°C);
- with a maximum hardness of 5°fH (which may be obtained by means of a carbonate abatement system);
- with a degree of impurity of maximum 60-85ppm (which may be obtained by inserting a filter on the line);
- a pressure reducer in case the supply pressure is higher than 6bar (0,6Mpa).

5.3 MINIMUM INSTALLATION SPACES



Ref.	U.o.M.	Distance
A	cm	≥ 50
B	cm	≥ 100
C	cm	≥ 150
D	cm	≥ 60
E	cm	≥ 5

5.4 PRELIMINARY CHECKS

Perform the preliminary checks on the machine before installation:

- check the integrity of the power cable, if damaged contact the authorised service centre to have the cable replaced;
- check that the machine is intact and that its body does not have any damaged or unfixed components. The body is a protective element that prevents direct contact between the operator and the live parts of the machine.

If the machine has been at a temperature close to 0°C for a certain period, an acclimation period of at least 24 hours at 15°C must be allowed before installation;

WARNING

Do not use the machine if the power cable is frayed or damaged.

Contact your authorised dealer for technical service.

5.5 CONNECTIONS

IMPORTANT

The installation must be carried out by specialised technicians authorised by the local importer of Sanremo.

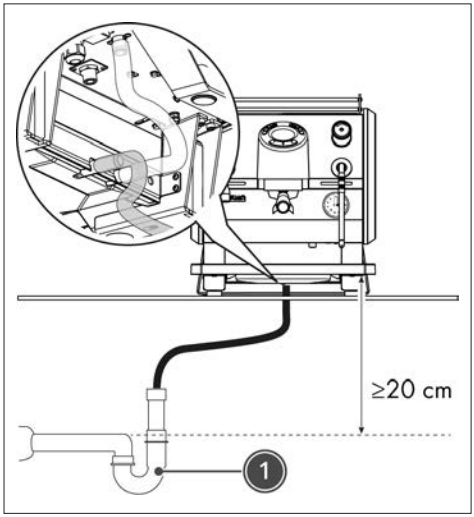
5.5.1 HYDRAULIC CONNECTION

5.5.1.1 Drain

To connect the machine to the waste water drain:

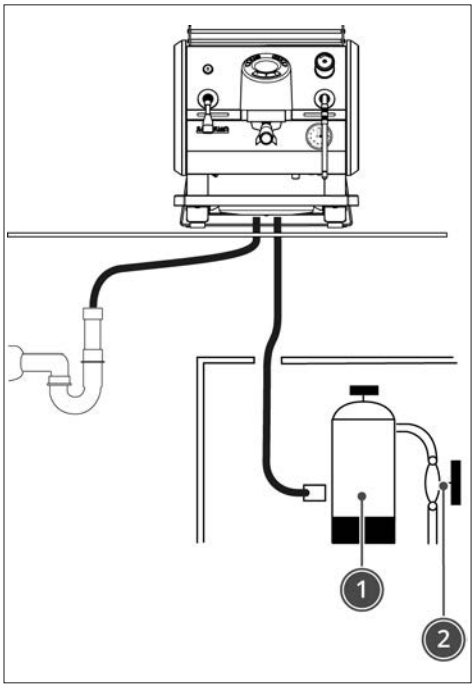
- connect the drain tray to the previously prepared drain pipe.

The connection must be made by means of a trap (1), which must be placed at least 20 cm below the machine.



5.5.1.2 Filling with on-board pump

If the installation of a water treatment system (1) is necessary to obtain the required water quality, position the machine downstream of this system and follow the instructions of the system's manufacturer for putting it into service.



It is recommended to place the system downstream of the water system gate valve (2).

For the connection on the mains side, a hose with a 3/8" BSPP swivelling female connection is supplied with the machine.

5.5.2 ELECTRICAL CONNECTION

ELECTRICAL HAZARD

Check that all switches are in "0" OFF position before electrically connecting the machine.

Earthing connection is absolutely compulsory and the system must meet the current regulations in the country of use.

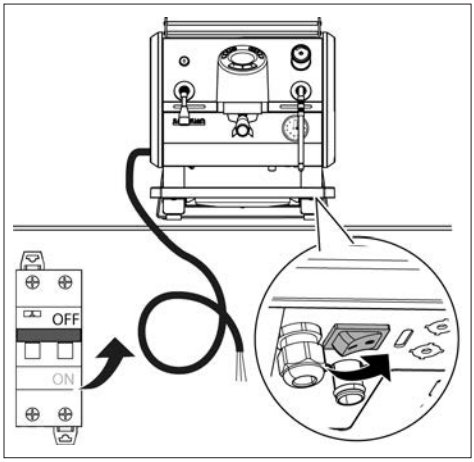
The power supply line of the machine must:

- be equipped with an omnipolar automatic disconnecting switch in accordance with the disconnection specifications in overvoltage category III;
- be dimensioned so that the supply voltage drop during operation at full power is less than 2% of the voltage indicated on the machine's nameplate.

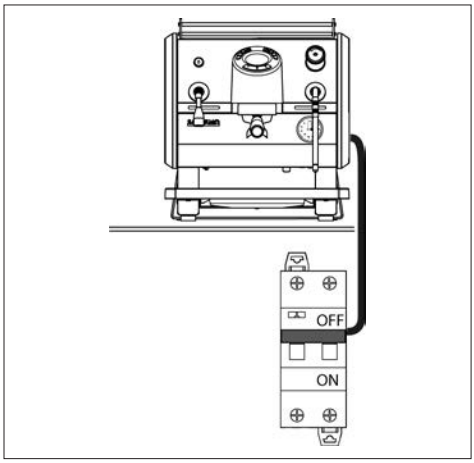
The machine is factory-set to be wired directly to the power mains.

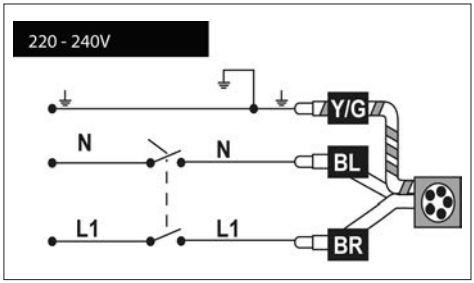
To connect the machine to the power mains:

- check that the machine two-pole switch is in the position "0";
- switch off the power supply line;

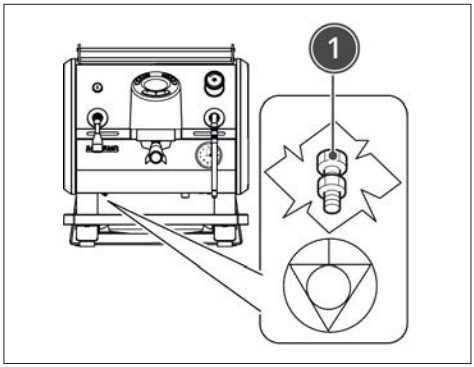


- check that the mains voltage provided in the room matches the corresponding value on the machine's nameplate;
- wire the machine to the room mains;

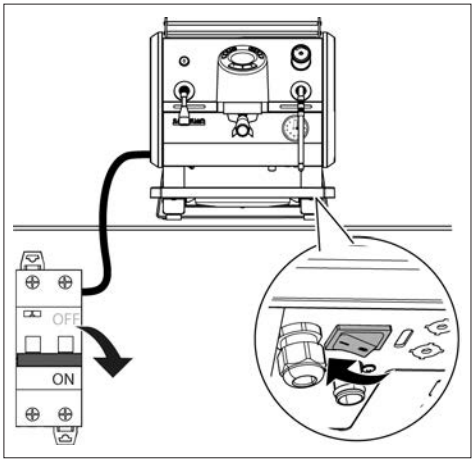




- connect the earth rod (1) to the equipotential conductor of the room;



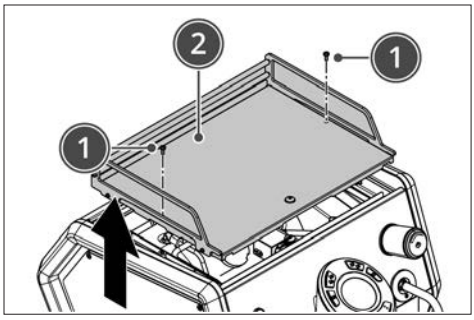
- switch on the machine power supply line, two-pole switch in position "1".



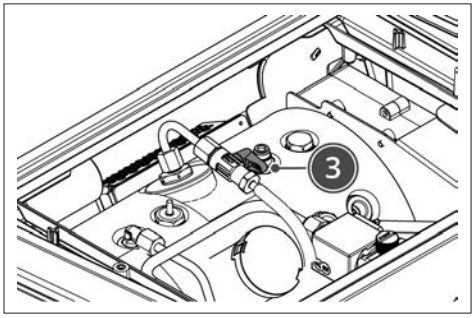
5.5.3 BOILER EXCHANGER PURGE

To purge air from the boiler exchanger, proceed as follows:

- do not switch on the machine;
- connect the machine to the water mains and open the delivery tap;
- loosen the screws (1);
- lift up and remove the cup support plate (2).



- open the tap (3) and let out all the air in the exchanger;
- when water starts coming out, close the tap (3);



- switch on the machine and wait for the boiler to be fully filled;
- dispense water from the dispensing group;
- open the tap again (3) and check that there is no residual air in the system;
- refit the cup support plate.

STARTING THE MACHINE

6 FIRST START-UP

IMPORTANT

The first machine start-up must be carried out by specialised technicians authorised by the local dealer of Sanremo.

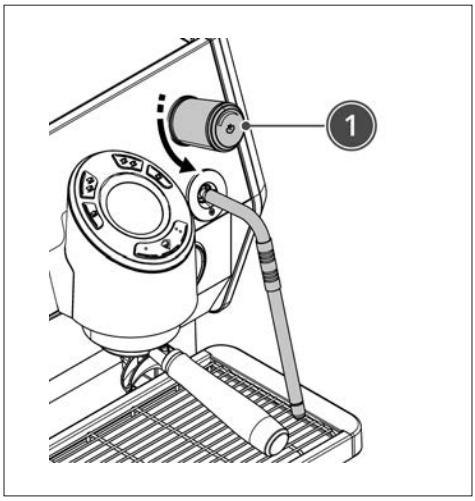
ELECTRICAL HAZARD

Disconnect the machine from the power supply before carrying out the next procedure.

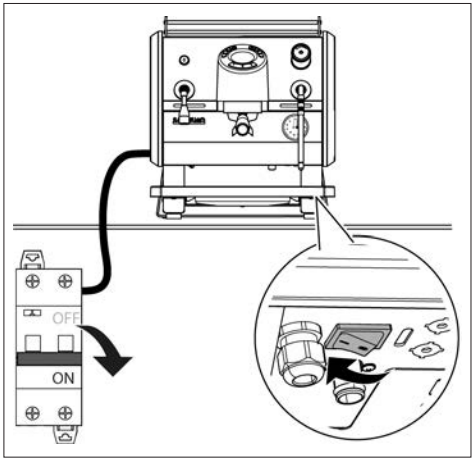
6.1 WATER FILLING IN THE BOILER

To fill the boiler with water, proceed as follows:

- open the water supply tap upstream of the machine;
- open the steam supply, turning the knob (1);



- power on the machine and move the circuit breaker upstream of the machine to ON;
- turn the two-pole switch to position "1". The switch turns on to indicate that the circuit is live, the display lights up and the automatic filling starts.



IMPORTANT

If automatic filling does not take place within 120 seconds, the machine stops and the group keys light up and flash.

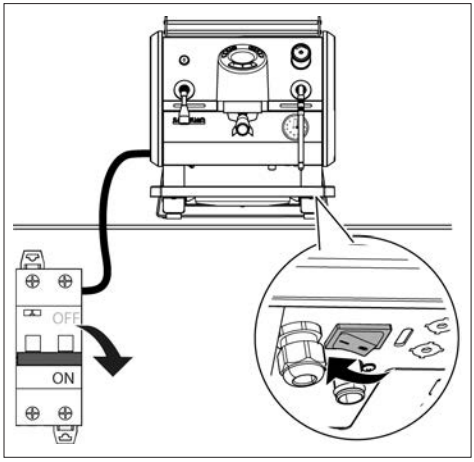
Check that the water supply tap is open.

Turn the machine off and on again to complete the water intake in the boiler.

6.2 TURNING ON THE MACHINE

To turn on the machine, proceed as follows:

- turn on the main system switch;
- switch the machine on, turn the two-pole switch to position "1";
- check that line light, if provided, turns on.

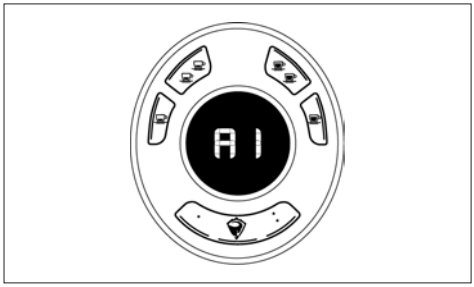


The display shows in sequence:

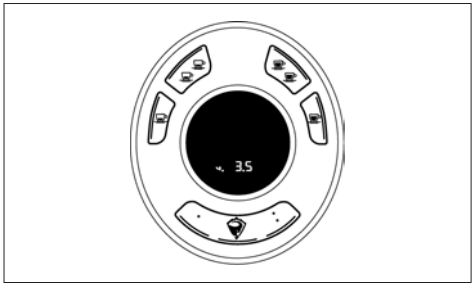
- the keypad firmware version;



- the number of the keypad for 5 seconds;



- the control board firmware version.



6.2.1 HEATING

6.2.1.1 Preset temperature

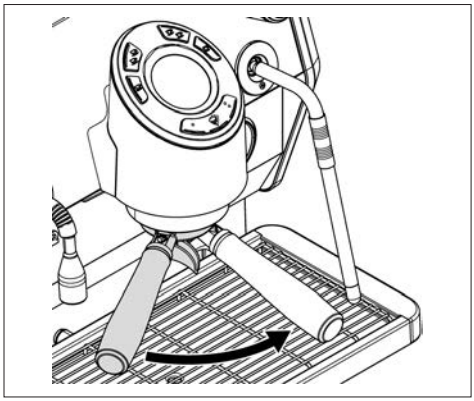
The boiler temperature is set to 123°C by default.

The temperature of the dispensing group is set to 93°C by default.

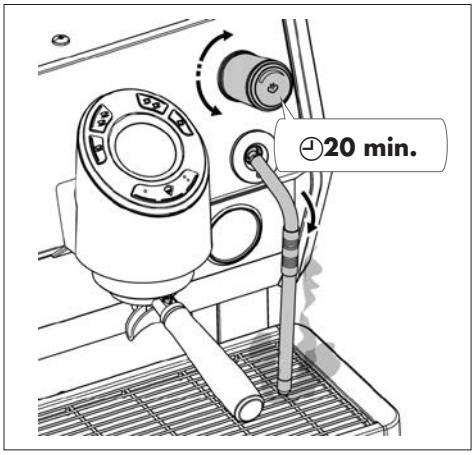
6.2.1.2 Heating phase

To bring the machine to the required operating temperature, proceed as follows:

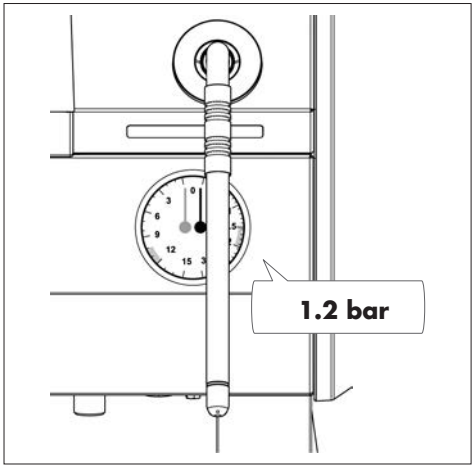
- turn the two-pole switch to position "1";
- attach the filter holder to the dispensing group;



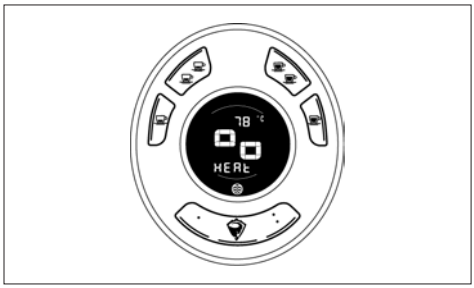
- move the steam wand on the grid, open the steam dispensing tap and leave it open;
- wait for steam to come out of the wand (about 15/20 minutes), then close the steam dispensing tap;



- wait until the machine reaches the required operating temperature, which is indicated on the pressure gauge (pressure 1.2 bar) on board the machine.

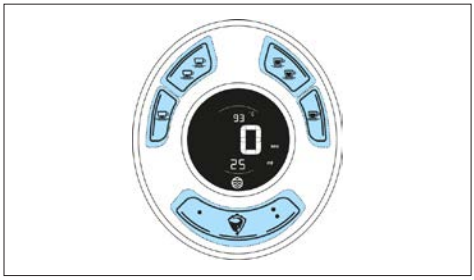


During the machine heating phase, the display shows the temperature of the group at the top, an animation in the middle, indicating that the machine is not ready, and the text "HEAT" at the bottom. All LEDs of keypad are off.



At the end of heating, the display shows the machine ready screen.

The LEDs of the keypad light up.



6.2.2 SETTING DOSES

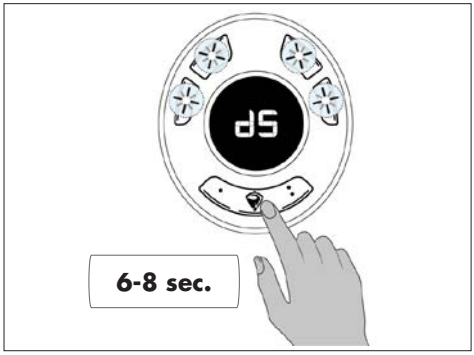
6.2.2.1 Setting coffee doses

To set the doses, proceed as follows:

- press the button K5 for 6/8 seconds.

The display shows the text "dS" in the middle.

The group LEDs flash to indicate the dose programming status.

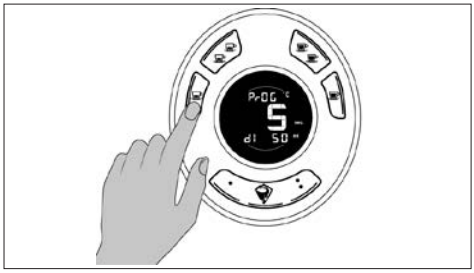


- Press the button relating to the dose to be set.

The machine will start dispensing immediately.

The LED of the dose being set is on, all others are off.

The display shows in the middle the seconds of dispensing, in the upper part the wording "PrOG", in the lower part the dose being set (e.g. d1) and the millilitres dispensed.



- Press any button to stop dispensing and save the dose.

It is now possible to program a new dose.

Programming of 7 doses is only possible with machine enabled, see "8.6 Enabling of 7 doses".

Programming the K5 button is only possible with the machine enabled, see "8.8 K5 button programming enabling".

After setting all doses, wait until the machine automatically exits the programming status, without pressing any button. The machine will return to the ready status with the new stored doses.

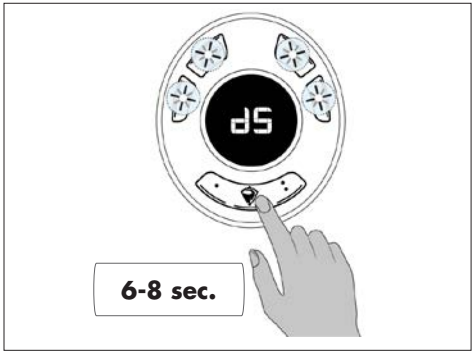
6.2.2.2 Setting water doses

To set the doses, proceed as follows:

- press the button K5 for 6/8 seconds.

The display shows the text "dS" in the middle.

The group LEDs flash to indicate the dose programming status.



- Press the button K8 once to set dose 1.

The machine will immediately start dispensing hot water from the tap.

- Press the dose button again to stop dispensing and save the dose.

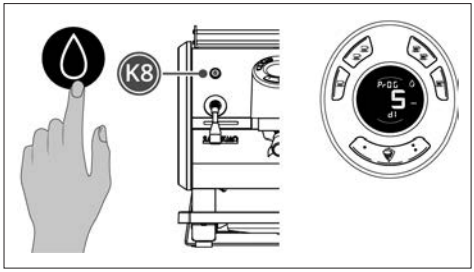
To set dose 2:

- Press the button K8 twice to set dose 2.

The machine will immediately start dispensing hot water from the tap.

- Press the dose button again to stop dispensing and save the dose.

The display of the group shows the dispensing seconds in the middle, the text "PrOG" at the top, and the dose being set (e.g. D1) at the bottom with the relevant icon (1 drop for D1 , 2 drops for D2).

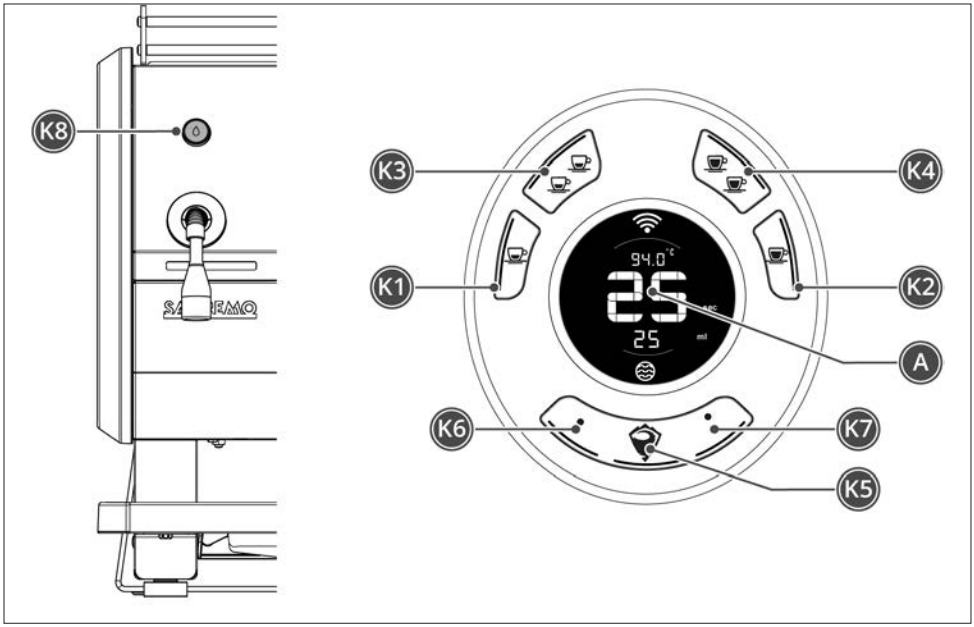


After setting all doses, wait until the machine automatically exits the programming status, without pressing any button. The machine will return to the ready status with the new stored doses.

OPERATION

7 OPERATION

7.1 CONTROL PANEL



Buttons		
Pos.	**LED**	**Description**
A		Display
K1	L1	Dispensing of 1 coffees
K2	L2	Dispensing of 1 long coffee
K3	L3	Dispensing of 2 coffees
K4	L4	Dispensing of 2 long coffees
K5	L5	Programmable button: - Manual dose - Purge/flush - Continuous dispensing
K6	L6	Extra dose 1 (if set)
K7	L7	Extra dose 2 (if set)
K8		Hot water dispensing

Keypad shortcuts	
Key combos	**Function**
K5+K1	Manual washing
K5+K3	OFF / ECO
K5+K4	Automatic washing
K5+K6	LED bar switching on
K5+K7	Side panel LED switching on
K5+K8	User menu access

7.2 DISPLAY ICONS

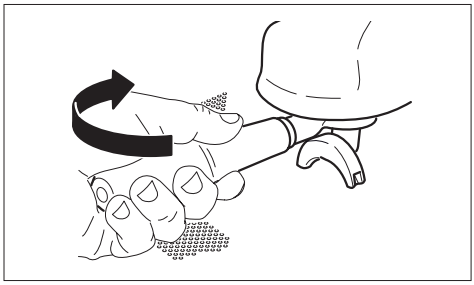
Icons	Description
	User menu: this icon lights up when entering the technical user menu (K5+K8).
	Installer menu: this icon lights up when you enter the installer menu.
	Service request: this icon is displayed when the machine needs to be serviced, for example when the set thresholds are about to be reached.
	WiFi: this icon indicates that WiFi is active. If flashing, it indicates an alarm status.
	Alarm: this icon indicates an alarm. It is displayed until the cause of the alarm is resolved.
	Boiler: this icon is shown at the same time as the boiler pressure indication.
	Water dispensing: this icon is displayed on the group when hot water dose 1 (K8) is dispensed.
	Water dispensing: these icons are displayed on the group when hot water dose 2 (K8 twice) is dispensed.
	Washing: this icon is displayed during the washing phases or when 24 hours have passed since the last group washing.
	Boiler filling: this icon flashes during the boiler filling phase, then remains lit continuously to indicate a full boiler.
	Hourly programming: this icon is displayed if hourly programming is active.
	ECO: this icon indicates ECO mode.

Icons	Description
°C °F	Units of measurement: these icons light up to indicate units of measurement in Celsius or Fahrenheit.
ml	Unit of measurement: this icon lights up whenever the third line indicates a measurement in ml.

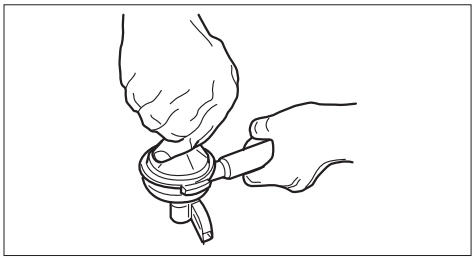
7.3 COFFEE DISPENSING

To dispense coffee, proceed as follows:

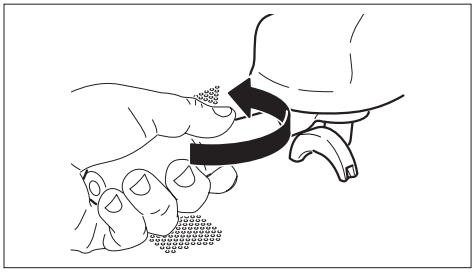
- release the filter holder from the dispenser, empty it if necessary;



- load the filter holder with ground coffee, being careful not to leave any coffee powder on the top edge;
- press the coffee with the special presser supplied;



- reattach the filter holder to the group securely, but do not overtighten it;



- place one or two cups under the filter holder (depending on whether you want to dispense 1 or 2 coffees);
- press the dispensing button (depending on whether you want to dispense 1 or 2 coffees).

When dispensing starts, the button LED lights up.

The display shows the time elapsed to complete the operation in the middle, the type of dose (e.g. d1) and the millilitres dispensed at the bottom.



When the dose is reached, dispensing stops automatically.

All LEDs light up and the display shows the dispensing time.

7.4 PRE-INFUSION

The machine is delivered with the pre-infusion function disabled.

The pre-infusion can be enabled for single, double or both dispensing operations.

To enable pre-infusion, see "8.5 Pre-infusion enabling".

7.5 PURGE/FLUSH AND CONTINUOUS DOSE

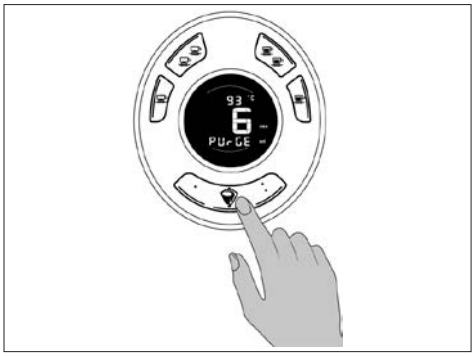
The machine is delivered with the purge/flush function enabled.

In this mode, pressing the K5 button once performs a purge/flush cycle; pressing it twice triggers a dispensing operation, which may be either a programmed dose or continuous dispensing.

To start the purge/flush, proceed as follows:

- press the K5 button once to start the purge/flush cycle.

The display shows the seconds of the last dispensing in the middle, the text "PUrGE" at the bottom.



The machine performs the automatic cleaning of the spout with 20 ml of hot water;

If the K5 button programming is enabled and the dose has been programmed, press the K5 button twice to dispense the programmed dose (the display shows the text "d5" at the bottom).

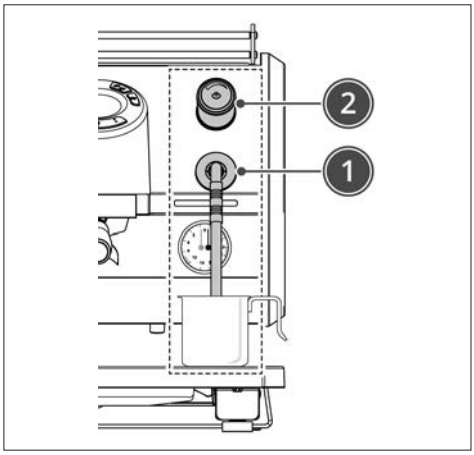
If the K5 button programming is not enabled, when it is pressed twice, the machine performs a continuous dispensing of 600 ml (the display shows the text "dC" at the bottom).

To stop continuous dispensing press any button.

7.6 STEAM DISPENSING

To use steam, proceed as follows:

- insert the steam wand (1) into the jug containing the drink to be heated;
- turn the knob (2) anti-clockwise. Adjust the steam flow as needed by turning the knob more or less;
- at the end of the drink heating, stop steam dispensing by turning knob (2) clockwise;
- remove the jug from the steam wand (1);
- immediately clean the steam wand (1) from any residues using a damp sponge.



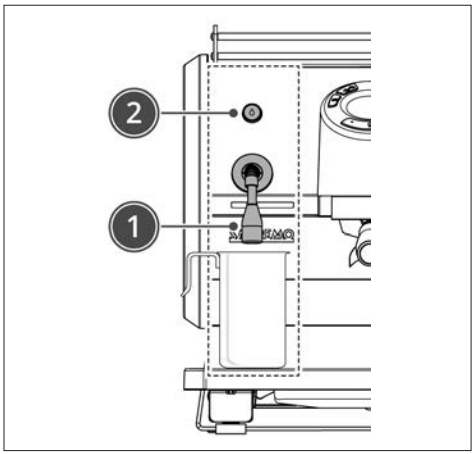
THERMAL HAZARD

In order to prevent the risk of burns, do not operate the steam dispensing knob before inserting the steam wand into the jug.

7.7 HOT WATER DISPENSING

For hot water dispensing, proceed as follows:

- place the jug under the hot water outlet pipe (1);
- press the water dispensing button (2) once to dispense the first set dose;
- press the water dispensing button (2) twice consecutively to dispense the second set dose;
- press the water dispensing button (2) again if you want to end the dispensing before the set dose is reached;



- a countdown is shown on the group display to indicate how much time is left until the end of dispensing, along with the relevant icon (1 drop for d1, 2 drops for d2).

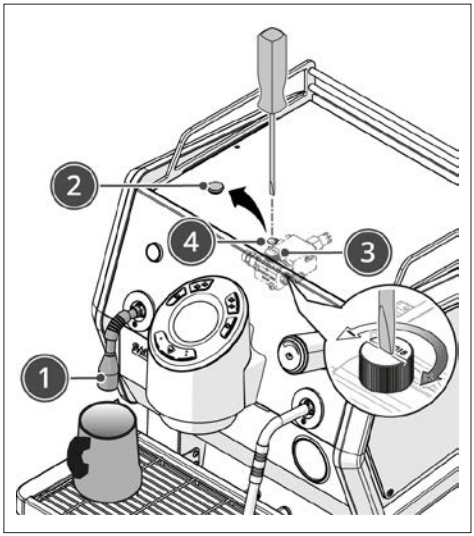
THERMAL HAZARD

In order to avoid the risk of burns, do not press the button for water dispensing before placing the jug under the outlet pipe.

7.8 MIXED WATER TEMPERATURE CONTROL

To regulate the boiler temperature, proceed as follows:

- place the jug under the hot water outlet pipe (1);
- remove the rubber cap (2);
- insert a flat-tip screwdriver into the hole (3) and turn the regulator (4) (clockwise for hot water (+), anti-clockwise for cold water (+));
- press the water dispensing button (5) once and check the water temperature.



- Repeat the operation until the desired temperature is reached.

THERMAL HAZARD

In order to avoid the risk of burns, do not press the button for water dispensing before placing the jug under the outlet pipe.

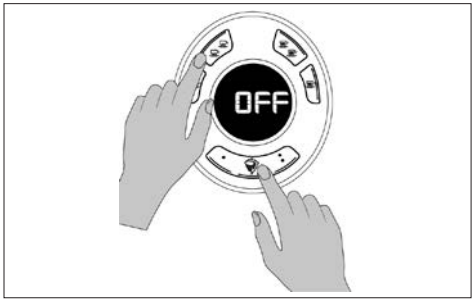
7.9 SWITCH-OFF AND ECO MODE

To switch off the machine or set it to ECO mode, proceed as follows:

- Simultaneously press the K5 and K3 buttons.

The machine, the service boiler, the group and the LEDs switch off.

The display shows "OFF" in the centre for 5 minutes.



- Press the K5 and K3 buttons again, simultaneously.

The machine sets to ECO mode.

The display shows its temperature at the top and the symbol at the bottom.

The K1 button flashes.



- Press the K3 button to switch the machine on.

The status sequence is the following:

OFF → ECO → machine on

You can always reactivate the machine by pressing the K3 button.

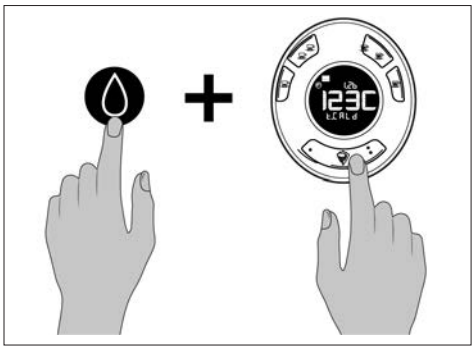
TECHNICAL USER MENU

8 TECHNICAL MENU

8.1 ACCESSING THE TECHNICAL USER MENU

To access the user menu, press the K5 button and then the K8 button, or press and hold the K5 button for more than 10 seconds.

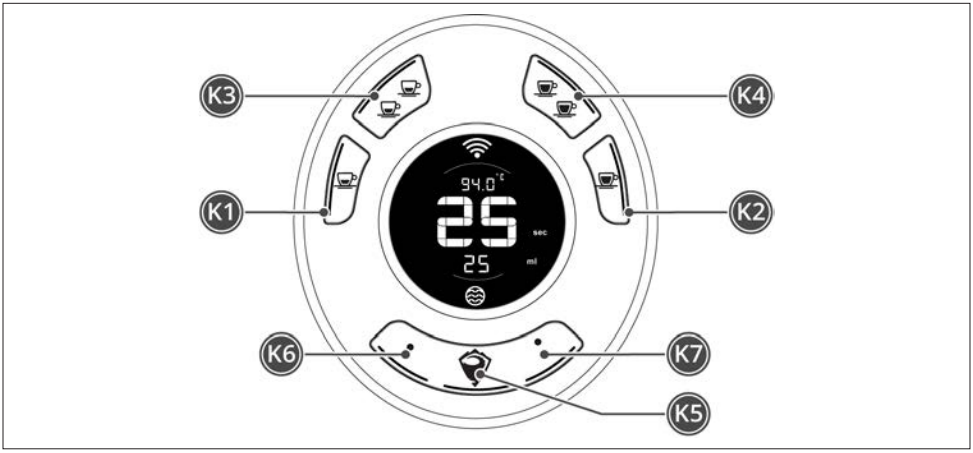
The display shows the first screen of the user menu with the boiler temperature.



8.1.1 TECHNICAL USER MENU OVERVIEW

- ↳ Boiler temperature setting (only if enabled in the technical menu, default ON)
- ↳ Group temperature setting (only if enabled in the technical menu, default ON)
- ↳ Pre-infusion enabling (only if enabled in the technical menu, default ON)
  - ▫ Single doses
  - ▫ Double doses
- ↳ Setting of the number of available doses
  - ▫ 5 doses (default)
  - ▫ 7 doses
- ↳ Enabling of Purge/Flush function on manual K5 button
- ↳ Manual K5 dose enabling as programmed dose
- ↳ Displaying and changing coffee doses (only if enabled in technical menu, default OFF)
- ↳ Cup warmer enabling
  - ▫ ON/OFF
  - ▫ Intensity range setting from 20% to 100%
- ↳ Working surface LED bar
  - ▫ ON/OFF
  - ▫ LED bar working mode
- ↳ Side panel LED switching on
- ↳ Automatic ECO mode enabling (machine goes into ECO mode after the set time)
  - ▫ Inactivity time setting
- ↳ Clock setting
- ↳ Scheduled switching-on setting
  - ▫ Daily programmes
- ↳ Automatic washing
- ↳ Global counters (display only)
  - ▫ Total coffee
  - ▫ Number of hot water dispensing operations
  - ▫ Total/residue water consumed litres
  - ▫ Litres of water consumed for water only economiser
  - ▫ Maintenance cycles performed/left
- ↳ Washing history (last 20 washings with date and type)
- ↳ Current alarm list with code and date (MAX 20 alarms)

8.2 TECHNICAL USER MENU BUTTONS



Buttons	Adjustment
K1	Previous screen
K2	Next screen
K3	Decrease value to set
K4	Increase value to set
K5	To enter a menu and to save
K6	Save and return to previous screen
K7	Save and exit menu

WARNING - For each menu, only the LEDs corresponding to the buttons that can be used will be ON, those OFF are inactive.

8.3 BOILER TEMPERATURE

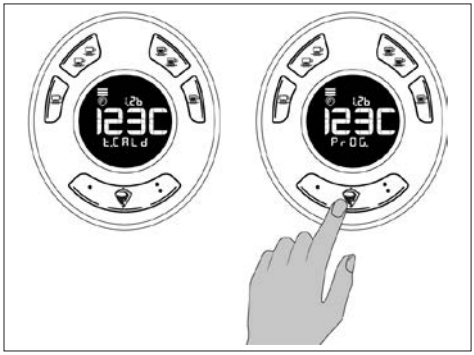
The boiler temperature is set to 123°C by default.

The boiler can be set to three temperatures, 120°C, 123°C and 126°C.

To set the boiler temperature, proceed as follows:

- enter the technical user menu, see "8.1 Accessing the technical user menu";
- press the button K5.

The display shows the current settings in the middle; "PROG" is shown at the bottom.



- Press the K3 button to decrease or the K4 button to increase the degrees.



To save and return to the previous screen, press K5 or K6, to save and exit the menu, press K7.

8.4 GROUP TEMPERATURE

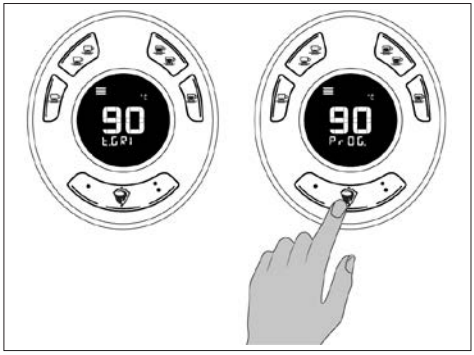
The temperature of the dispensing group is set to 93 °C by default.

The temperature can be adjusted from a minimum of 90 °C to a maximum of 98 °C, in increments or decrements of 1 °C.

To set the group temperature, proceed as follows:

- enter the technical user menu, see "8.1 Accessing the technical user menu";
- scroll through the menu screens by pressing K1 or K2 up to the desired one;
- press the button K5.

The display shows the current value in the middle; the text "PROG" is shown at the bottom.



- Press the K3 button to decrease or the K4 button to increase the temperature value;
- press the button K5 to confirm.

To save and return to the previous screen, press K6, and then press K7 to save and exit the menu.

8.5 PRE-INFUSION ENABLING

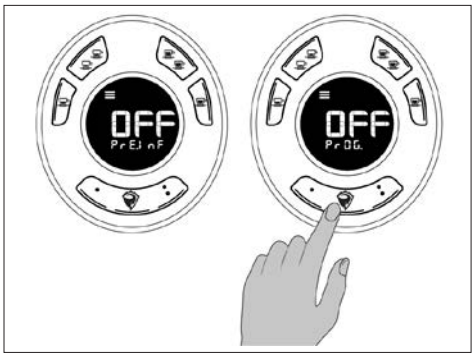
The machine is delivered with the pre-infusion function disabled.

The pre-infusion can be enabled for single, double or both dispensing operations.

To set pre-infusion, proceed as follows:

- enter the technical user menu, see "8.1 Accessing the technical user menu";
- scroll through the menu screens by pressing K1 or K2 up to the desired one;
- press the button K5.

The display shows the current settings in the middle; "PROG" is shown at the bottom.



- Press the K3 or K4 button to scroll through the pre-infusion activation options;



- press the button K5 to confirm.

The options are described in the table:

Abbreviation	Description
OFF	Pre-infusion deactivated
On.Sd	Pre-infusion active for single and double doses
On._d	Pre-infusion active for double doses
On.S_	Pre-infusion active for single doses

To save and return to the previous screen, press K6, and then press K7 to save and exit the menu.

8.6 ENABLING OF 7 DOSES

The machine is delivered with a 5-dose configuration.

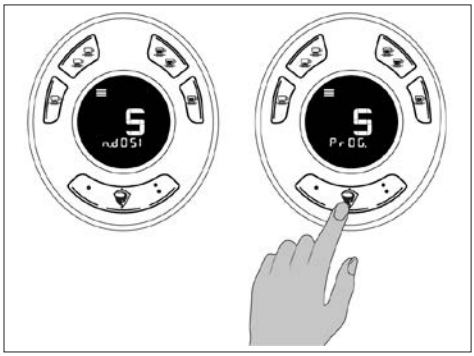
You can enable 7-dose mode, which allows you to use the K6 and K7 buttons to dispense additional doses.

If the machine is set to 5-dose mode, during the machine ready status, pressing the K6 or K7 buttons will cause the machine to behave as if the K5 button had been pressed. During dispensing, pressing the K5 button causes LEDs L6, L5 and L7 to light up, indicating that the machine is set to 5-dose mode.

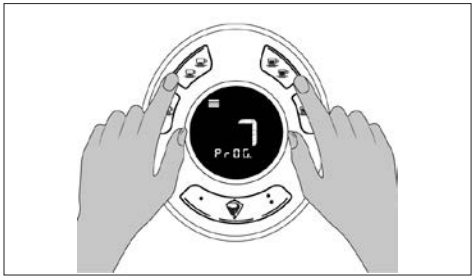
To enable the 7-dose mode, proceed as follows:

- enter the technical user menu, see "8.1 Accessing the technical user menu";
- scroll through the menu screens by pressing K1 or K2 up to the desired one;
- press the button K5.

The display shows the current settings in the middle; “PROG” is shown at the bottom.



- Press the K3 or K4 button to select 5 doses o 7 doses.



To save and return to the previous screen, press K5 or K6, to save and exit the menu, press K7.

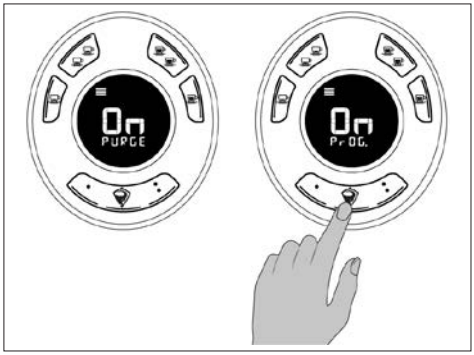
8.7 PURGE/FLUSH ENABLING

The machine is delivered with the purge/flush function enabled.

To change the purge/flush settings, proceed as follows:

- enter the technical user menu, see "8.1 Accessing the technical user menu";
- scroll through the menu screens by pressing K1 or K2 up to the desired one;
- press the button K5.

The display shows the current settings in the middle; “PROG” is shown at the bottom.



- press the K3 or K4 button to enable or disable purge/flush.



To save and return to the previous screen, press K5 or K6, to save and exit the menu, press K7.

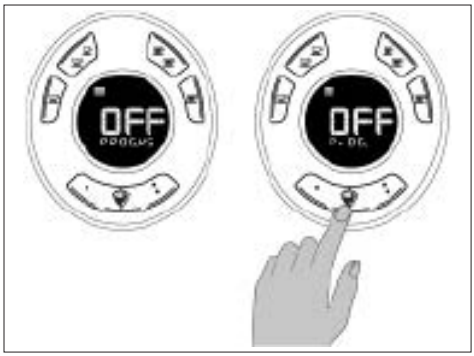
8.8 K5 BUTTON PROGRAMMING ENABLING

The machine is delivered with the K5 button programming not enabled. In this configuration, pressing the K5 button dispenses a continuous dose; see "7.5 Purge/flush and continuous dose".

To enable the programming on the K5 button, proceed as follows:

- enter the technical user menu, see "8.1 Accessing the technical user menu";
- scroll through the menu screens by pressing K1 or K2 up to the desired one;
- press the button K5.

The display shows the current settings in the middle; "PROG" is shown at the bottom.



- Press the K3 or K4 button to enable or disable the programming of K5 button.



To save and return to the previous screen, press K5 or K6, to save and exit the menu, press K7.

8.9 DOSE PROGRAMMING

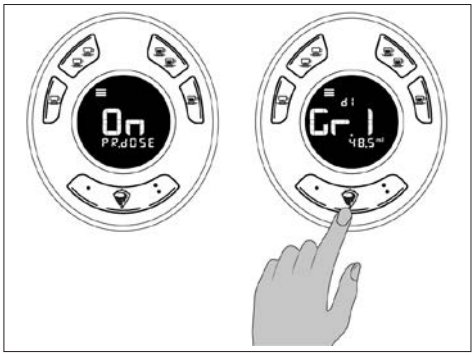
The machine is delivered with the dose programming enabled.

This menu allows viewing and changing the programmed doses for all buttons.

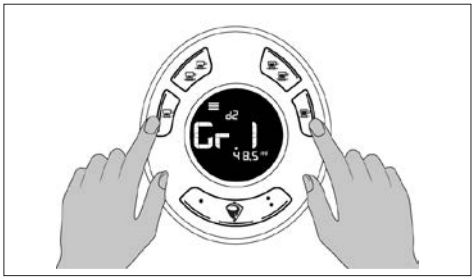
To set the doses, proceed as follows:

- enter the technical user menu, see "8.1 Accessing the technical user menu";
- scroll through the menu screens by pressing K1 or K2 up to the desired one;
- press the button K5.

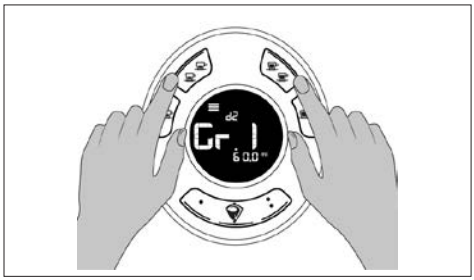
The display shows the dose type according to the active doses (d1, d2, d3, d4, de1, de2, d5) at the top, the group number in the middle, and the currently set ml (es. 48.5ml) at the bottom.



- Press the K1 or K2 button to change the dose to be set.



- Press the K3 button to decrease or the K4 button to increase the millilitres.



To save and return to the previous screen, press K5 or K6, to save and exit the menu, press K7.

8.10 WORKING SURFACE LED BAR

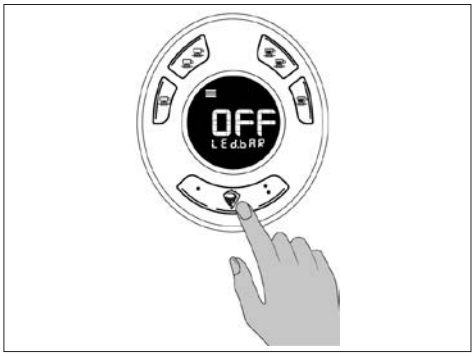
The machine is delivered with the LED bar active.

This menu allows activating or deactivating the working surface LED bar, enabling the ECO mode and setting the brightness.

To change the LED bar settings, proceed as follows:

- enter the technical user menu, see "8.1 Accessing the technical user menu";
- scroll through the menu screens by pressing K1 or K2 up to the desired one;
- press the button K5.

The display shows the current settings in the middle; "LEd.bAR" is shown at the bottom.



- press the K1 or K2 button to enable or disable the LED bar.



Once the LED bar is enabled, the ECO mode can be set.

- Press the K1 or K2 button to switch to the ECO settings screen;
- press the K4 button to change the ECO mode;



- press the K2 button to display the screen to set the ECO mode activation time;



The display shows the current settings in the middle; "PR.tIME" is shown at the bottom.

- Press the K3 button to decrease the seconds or the K4 button to increase them;

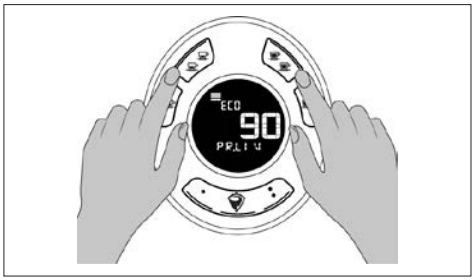


- press the K2 button to display the screen to set the brightness of the LED bar;



The display shows the current settings in the middle; "PR.LIv" is shown at the bottom.

- Press the K3 button to decrease the brightness or the K4 button to increase it.



To save and return to the previous screen, press K5 or K6, to save and exit the menu, press K7.

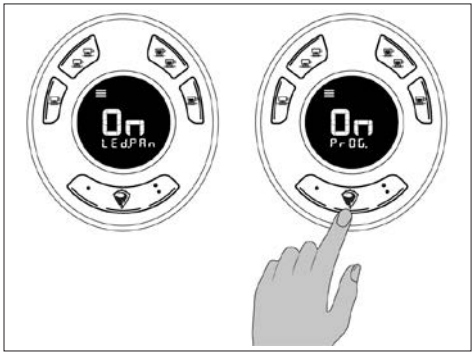
8.11 SIDE PANEL LEDS (OPTIONAL)

The machine is delivered with the side panel LEDs activated.

To change the side panel LED settings, proceed as described below:

- enter the technical user menu, see "8.1 Accessing the technical user menu";
- scroll through the menu screens by pressing K1 or K2 up to the desired one;
- press the button K5.

The display shows the current settings in the middle; "PROG" is shown at the bottom.



- Press the K3 or K4 button to enable or disable the LEDs.

To save and return to the previous screen, press K5 or K6, to save and exit the menu, press K7.

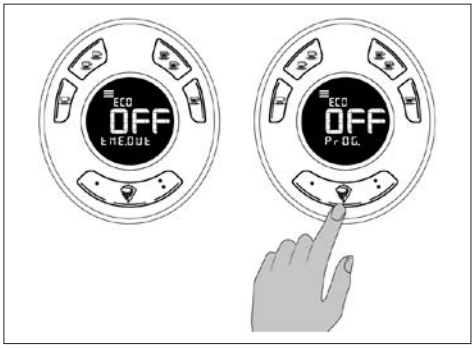
8.12 ENABLING THE ECO MODE WITH TIMEOUT

The machine is delivered with the ECO mode with timeout disabled.

To enable the ECO mode, proceed as follows:

- enter the technical user menu, see "8.1 Accessing the technical user menu";
- scroll through the menu screens by pressing K1 or K2 up to the desired one;
- press the button K5.

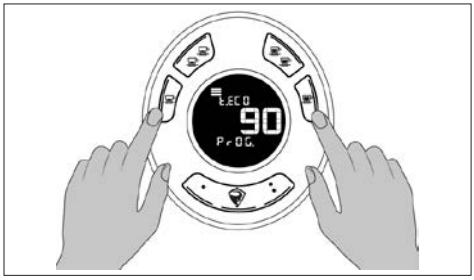
The display shows the current settings in the middle; "PROG" is shown at the bottom.



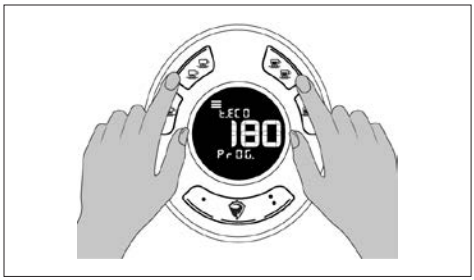
- press the K4 button to enable or disable the ECO function;



- press the K1 or K2 button to switch to the screen for setting the inactivity time after which the machine switches to ECO mode;



- press K3 key to decrease or K4 to increase minutes (min. 30 minutes, max. 360 minutes).



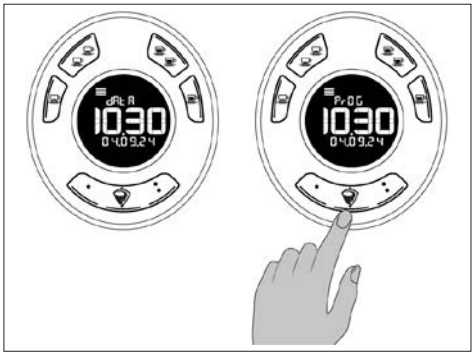
To save and return to the previous screen, press K5 or K6, to save and exit the menu, press K7.

8.13 TIME AND DATE

To set the time and date, proceed as described below:

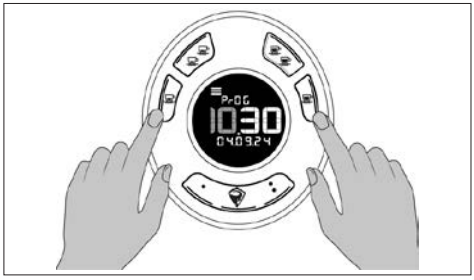
- enter the technical user menu, see "8.1 Accessing the technical user menu";
- scroll through the menu screens by pressing K1 or K2 up to the desired one;
- press the button K5.

The display shows the current time and date settings; "PROG" is shown at the top.



- Press the K1 or K2 button to move among the various fields.

The selected field will start flashing.



- Press the K3 button to decrease or the K4 button to increase the values.



To save and return to the previous screen, press K5 or K6, to save and exit the menu, press K7.

8.14 PROGRAMMING TIME SLOTS

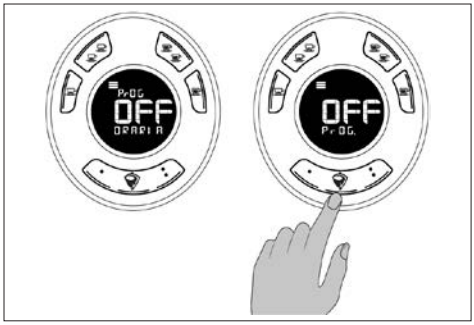
In this menu it is possible to programme the switch-on ("ON"), switch-off ("OFF") or mode ("ECO") of the machine based on time slots.

A maximum of 10 time slots can be set.

To set or change the time slots, proceed as described below:

- enter the technical user menu, see "8.1 Accessing the technical user menu";
- scroll through the menu screens by pressing K1 or K2 up to the desired one;
- press the button K5.

The display shows the current time and date settings; "PROG" is shown at the top.



- press the K4 button to enable or disable the time slot programming;



- press the K1 or K2 button to scroll through the various available programming options (from Pr.01 to Pr.10);
- press the K5 button to change a programming.

The display shows the current settings; "PROG" is shown at the bottom.



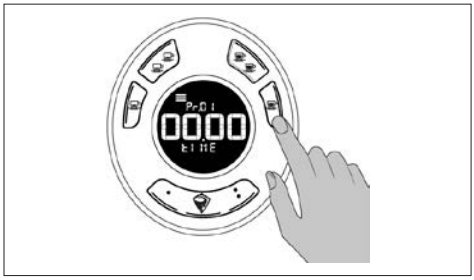
- Press the K4 button to enable or disable the programming.

The programming is enabled and ready to be set.



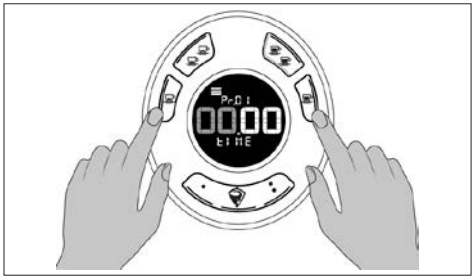
- Press K2 to switch to the time programming screen.

The display shows the value to be set flashing; "tIME" is shown at the bottom.



- Press K1 or K2 button to select the field to edit.

The selected field will start flashing.



- Press the K3 or K4 button to set the values;



- press K2 to access the status selection screen.

The display shows "StAtO".



- Press K4 to select the machine status (OFF, ON, ECO);



- press K2 to access the daily programming screen.

The display shows the current settings in the centre whereas the days of the week are shown at the bottom.



- Press the K4 button to enable or disable a day;



- press K2 to scroll through the days of the week; press K4 to enable or disable a day.

To save and return to the previous screen, press K5 or K6, to save and exit the menu, press K7.

8.15 AUTOMATIC WASHING

This function enables automatic washing of the group.

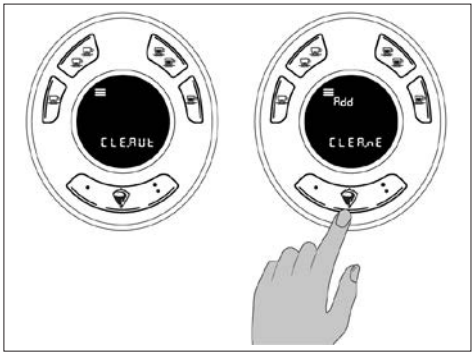
To cancel a washing cycle, press any button before starting.

Once started, the washing cycle cannot be interrupted.

To activate the automatic washing, proceed as follows:

- enter the technical user menu, see "8.1 Accessing the technical user menu";
- scroll through the menu screens by pressing K1 or K2 up to the desired one;
- press the button K5.

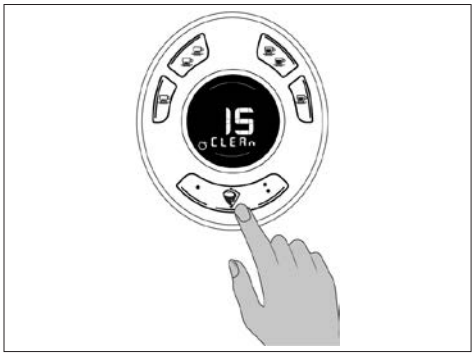
The display shows “Add” at the top and “CLEAnE” at the bottom.



- Place the filter holder with a blind filter containing the specific detergent;

- press the K5 button to start the automatic washing cycle.

The display shows the phase number counting down, the text “CLEAn” and the flashing washing icon are shown at the bottom.



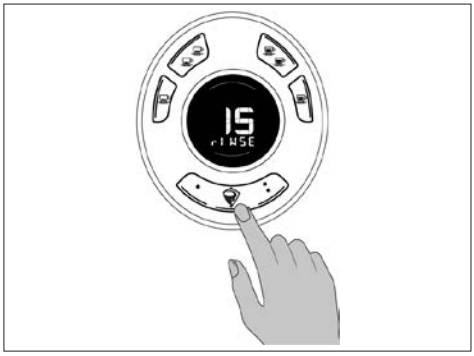
Once the washing cycles are completed, the display shows “rErn” at the top and “CLEAnE” at the bottom.

The group is ready for the rinsing phase.



- Place the filter holder with a blind filter;
- press the K5 button to start the rinsing.

The display shows the phase number counting down, “rINSE” is displayed at the bottom.



When the automatic washing is finished, the machine returns to the ready status.

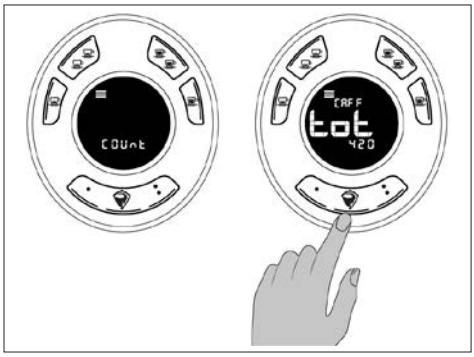
8.16 GLOBAL COUNTERS

This part of the menu shows the coffee counters for the dispensing group, the tea counters divided by dispensed dose, the total litres of water consumed by the machine and the litres of water consumed before maintenance.

To access this menu, proceed as follows:

- enter the technical user menu, see "8.1 Accessing the technical user menu";
- scroll through the menu screens by pressing K1 or K2 up to the desired one;
- press the button K5.

The display shows in the upper part the message related to the current section ("CAFF", "TE" e "H2o") and in the lower part the total number of dispensing cycles.

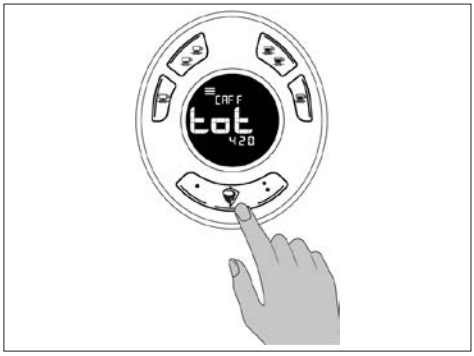


- Press the K2 button to scroll through the different items (coffee, tea and water).



Proceed as follows to display data on coffee doses:

- press K2 to scroll up to item "CAFF";
- press K5 to view the dispensing details;



- press K2 to scroll through the group data.

The display shows the dispensing data in sequence, divided by dose type.



The items are described in the table:

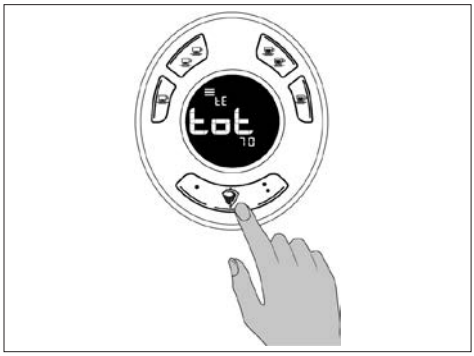
Abbreviation	Description
G1.1	Dose 1 counter group 1
G1.2	Dose 2 counter group 1
G1.3	Dose 3 counter group 1
G1.4	Dose 4 counter group 1
G1.C	Continuous dose counter group 1
G1.E1	Extra dose 1 (if enabled) counter group 1
G1.E2	Extra dose 2 (if enabled) counter group 1
G1.*	Purge counter group 1 (if enabled)

** 'PUrG' appears at the top of the display.*

- Press K6 to return to the counter selection screen.

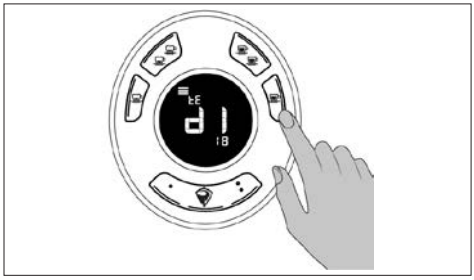
Proceed as follows to display data on tea doses:

- press K2 to scroll up to item “TE”;
- press K5 to view the dispensing details;



- press K2 to scroll through the dose data.

The display shows the dispensing data in sequence, divided by dose type.



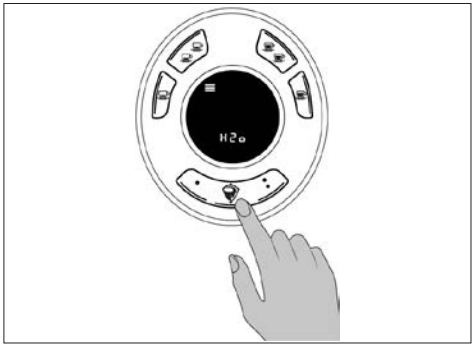
The items are described in the table:

Abbreviation	Description
d1	Dose 1
d2	Dose 2

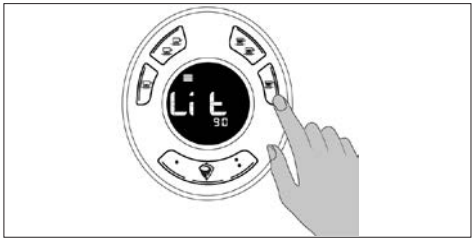
Press K6 to return to the counter selection screen.

Proceed as follows to display dispensing data:

- press K2 to scroll up to item “H2o”;
- press K5 to enter the dispensed litres menu.



- Press K2 to scroll through the data on litres of water consumed;



The items are described in the table:

Abbreviation	Description
Lit	Total litres dispensed for all doses of coffee and hot water for tea
Lit Ser	Litres consumed since last maintenance

Press K6 to return to the counter selection screen.

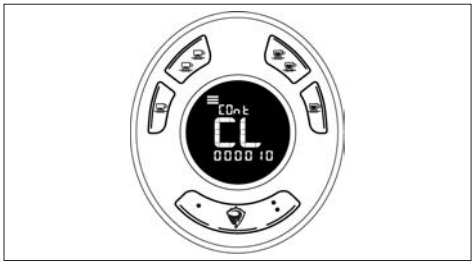
8.17 WASHING COUNTER

This part of the menu shows the washing counter; the history of the last 10 washing cycles is also shown.

To access this menu, proceed as follows:

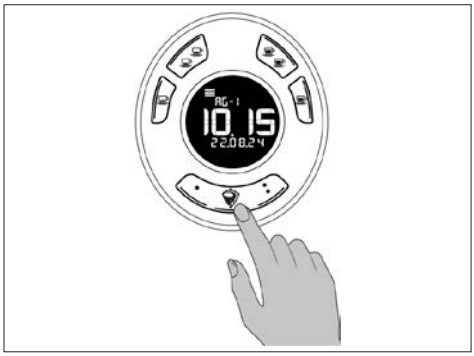
- enter the technical user menu, see "8.1 Accessing the technical user menu";
- scroll through the menu screens by pressing K1 or K2 up to the desired one;

The display shows "LIST" at the top and the total number of washing cycles at the bottom.



- Press K5 to access the washing history.

The display shows at the top the indication of the type of washing (e.g. A-G1 for automatic washing on group 1), in the middle the time when it took place and at the bottom the date.



- Press K2 to scroll through the entries.

The items are described in the table:

Abbreviation	Description
A	Automatic washing
G	Manual washing

To return to the previous screen, press K6, and then press K7 to exit the menu.

8.18 ALARM LOG

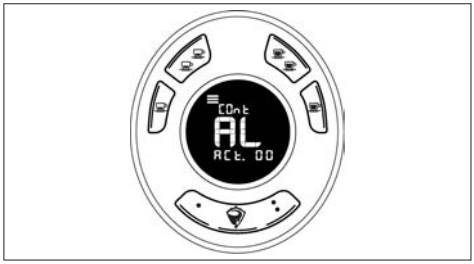
This part of the menu shows the alarm history and active warnings/notices.

20 alarms are saved in the history. Then, they will be automatically overwritten.

To access this menu, proceed as follows:

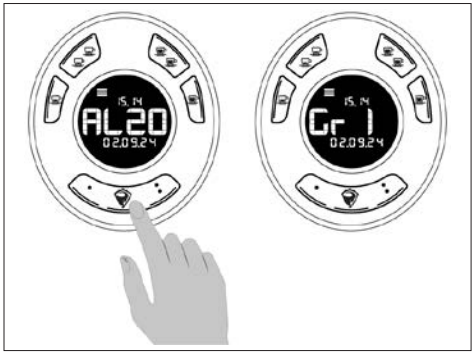
- enter the technical user menu, see "8.1 Accessing the technical user menu";
- scroll through the menu screens by pressing K1 or K2 up to the desired one;

The display shows "COnt" at the top, "AL" in the middle and the total number of active alarms at the bottom.



- Press K5 to access the alarm history.

The display shows in the upper part the time at which the alarm occurred. In the middle part it alternates between the alarm number and the group indication (e.g. AL20 - GR1). In the lower part it shows the date.



- Press the K2 or K3 button to scroll through the list of alarms.

To save and return to the previous screen, press K5 or K6, to save and exit the menu, press K7.

8.19 WI-FI STATUS

This menu is only visible if the Wi-Fi module is enabled.

In this section, the status of the Wi-Fi connection can be checked.

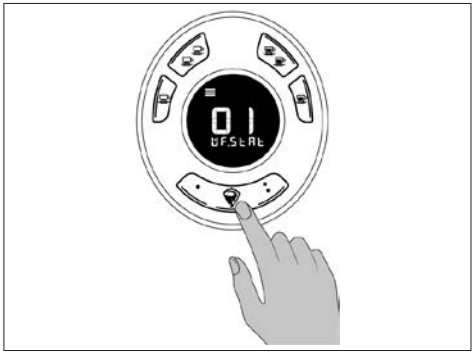
The statuses are described in the table:

No.	Description
0	Disconnected (Wi-Fi board connected)
1	Wi-Fi connected
2	SNTP connected (Simple Network Time Protocol)
3	Connected to the Internet
4	Connected to Cloud
5	Unknown status
6	No communication (Wi-Fi board disconnected)

To view the Wi-Fi status, proceed as described below:

- enter the technical user menu, see "8.1 Accessing the technical user menu";
- scroll through the menu screens by pressing K1 or K2 up to the desired one.
- press the button K5.

The display shows the current settings; “WF. StAt” is shown at the bottom.



To return to the previous screen, press K5 or K6, to exit the menu, press K7.

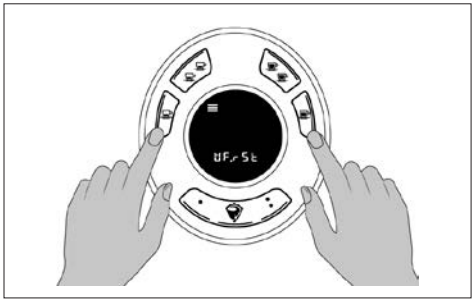
8.19.1 WI-FI RESET

Wi-Fi reset is necessary if the connection settings are changed.

To reset the Wi-Fi settings, proceed as follows:

- enter the Wi-Fi status menu, see "8.19 Wi-Fi Status";
- scroll through the menu screens by pressing K1 or K2 up to the desired one.

The display shows “WF.rSt”.



- Press K5 to reset the settings.

After the reset is done, the menu goes back to the Wi-Fi status screen page.

Press K6 or K7 to return to the previous menu without resetting.

SERVICE AND MAINTENANCE

9 CLEANING AND MAINTENANCE

REQUIRED PPE		
		

9.1 GENERAL WARNINGS

It is forbidden to use abrasive sponges and objects and detergents containing alcohol or ammonia to clean the machine.

It is recommended to use only detergents specifically designed for cleaning coffee machines or dishes.



IMPORTANT

Chemical detergents for machine and/or system cleaning must be used with care to prevent wear of the components and damage to the environment (biodegradability above 90%).

9.2 DAILY CLEANING

9.2.1 BODY AND CUP SUPPORT PLATE

Clean the body and the cup support plate with a non-abrasive cloth and warm water at about 30°C.

9.2.2 FILTER HOLDER

To clean the filter holder, proceed as follows:

- release the filter holder and empty it;
- remove the filter from the filter holder;
- immerse the filter, the filter holder and the blind filter in a basin containing a detergent specific for coffee machines, leaving them to soak for as long as the machine is not used.

9.2.3 STEAM WAND

Clean the steam wand of scale using specific detergents and/or hot water.



IMPORTANT

The wand should be cleaned after each use with a damp cloth.

9.2.4 GRID

Remove the grid and wash it with running water and specific detergents.

Dry it completely with a soft cloth and reassemble it.

9.2.5 HOT WATER DIFFUSER

Wipe the diffuser with warm water and a damp cloth.

9.2.6 DISPENSING GROUP

To clean the dispensing group, proceed as follows:

- clean the group gasket with the brush supplied;
- clean the spout with a cloth;
- clean the lower part of the group with a sponge;
- clean the gasket with a soft bristle brush.

9.2.7 CLEANING THE DRAIN PLATE

To clean the drain plate, proceed as follows:

- clean the connections to the drain with a brush.

9.2.8 CLEANING THE DRAIN PAN

To clean the drain pan, proceed as follows:

- remove the drain plate;
- check that the drain pan outlet hole is clear and free of coffee residues. Remove any soiling;
- pour a jug of hot water to clean the entire drain tube.

9.3 GROUP CLEANING

The group can be cleaned in two ways:

- manual washing, which can be stopped at any time;
- automatic washing, which cannot be interrupted once the cycle has started.

IMPORTANT

After starting, the automatic washing cannot be terminated before it is completed.

If the machine is switched off during an automatic washing, the machine will be locked at start-up until the washing is finished.

9.3.1 MANUAL WASHING

The manual washing cycle can be stopped by pressing any button.

The cycles includes 15 washings.

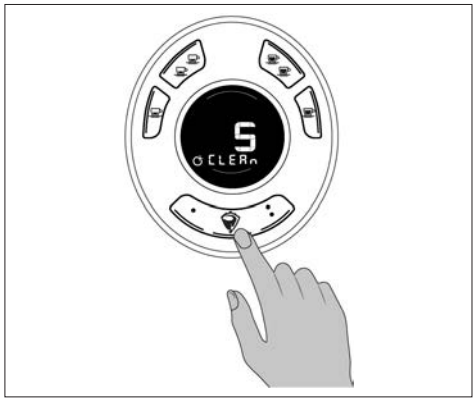
To activate the manual washing, proceed as follows:

- press the K5 + K4 buttons to start washing the group.

The display shows the phase number counting down, the text “CLEAn” and the flashing washing icon are shown at the bottom.



- Press any button to end washing.



9.3.2 AUTOMATIC WASHING

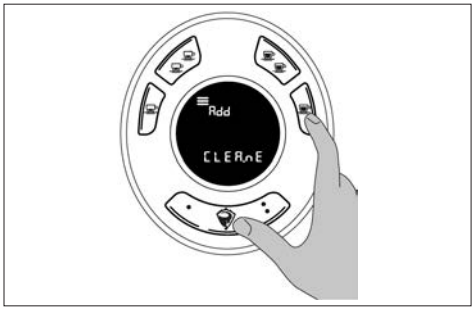
Once the automatic washing cycle has started, it cannot be interrupted.

The cycles includes 15 washing and 15 rinsing operations.

To activate the automatic washing, proceed as follows:

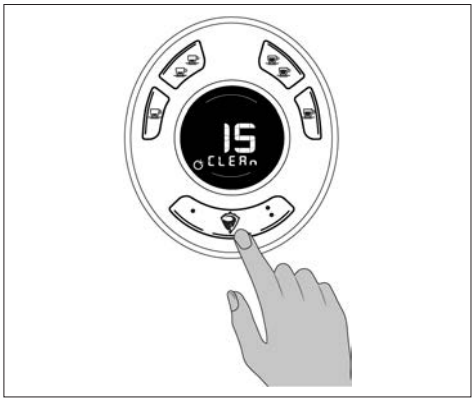
- press the K5 + K1 buttons at the same time for at least 5 seconds.

The display shows "Add" at the top and "CLEAnE" at the bottom.



- Place the filter holder with a blind filter containing the specific detergent;
- press the K5 button to start the automatic washing cycle.

The display shows the phase number counting down, the text "CLEAn" and the flashing washing icon are shown at the bottom.



Once the washing cycles are completed, the display shows "rErn" at the top and "CLEAnE" at the bottom.

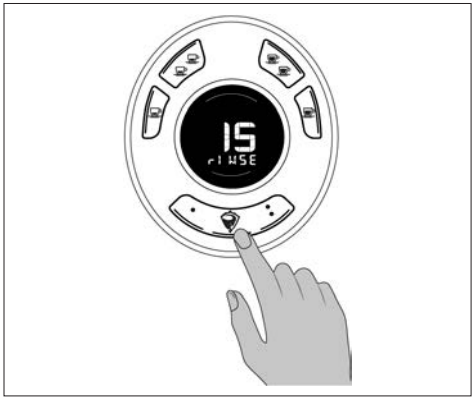
The group is ready for the rinsing phase.



- Place the filter holder with a blind filter;

- press the K5 button to start the rinsing.

The display shows the phase number counting down, “rINSE” is displayed at the bottom.



After starting, the automatic washing cannot be terminated before it is completed.

If the machine is switched off during an automatic washing, the machine will be locked at start-up until the washing is finished.

10 MAINTENANCE PREPARATION

REQUIRED PPE	
	

Before carrying out any cleaning or routine maintenance operation, disconnect the machine from the power mains and close the water line shut-off valve.



ELECTRICAL HAZARD

Maintenance operations must be performed with the machine off and cold and with the main switch set to "0" OFF.



WARNING

For particular maintenance operations to be carried out with the machine in operation, proceed with great caution.

Do not use water jets for cleaning operations.



IMPORTANT

For operations on the descaler (if present) refer to the manual supplied with the component.



10.1 SCHEDULED MAINTENANCE

Scheduled maintenance lists all the operations that must be carried out on a fixed schedule to ensure the correct operation of the machine.



IMPORTANT

All scheduled maintenance operations must be carried out by a technical service centre. It is advisable to stipulate a maintenance contract with the local technical service centre for any inconvenience that may occur while using the machine.



10.2 MAINTENANCE AS REQUIRED

It lists certain operations that must be performed when necessary, such as replacing a worn or broken component.



IMPORTANT

Any problem not included in the table in chapter "13 Malfunction causes and solutions" must be referred to the technical service centre.

11 TECHNICAL SERVICE AND SPARE PARTS

For spare parts and all problems regarding the machine, contact the authorised sales network only.

In the event of repairs, use only original spare parts.



IMPORTANT

The use of non-original spare parts or spare parts not approved by the manufacturer shall be considered as tampering.

DISPOSAL

12 DISPOSAL OF THE MACHINE

IMPORTANT

Empty the boiler before disposing of the machine.

All the operations for machine disposal must be carried out by a technical service centre.

12.1 DISPOSAL

The crossed-out bin symbol on the equipment or its packaging indicates that the product must be collected separately from other waste at the end of its service life.

PRODUCT COMPLYING WITH EU DIRECTIVE 2012/19/EU.



At the end of the service life of the device, before disposing of it separately, make it inoperative: unplug the device and cut off the power cable.

The device and its accessories must be disposed of in accordance with the regulations in force in the country in which they are being used.

Adequate separate collection for the subsequent recycling, treatment and environmentally compatible disposal of the waste equipment helps to avoid possible adverse effects on the environment and health and promotes the reuse and/or recycling of the materials of which the equipment is composed.

IMPORTANT

Unlawful disposal of the product entails the application of the administrative penalties provided for by the legislation in force.

Any irregularities committed by the Customer before, during or after scrapping and disposal of the machine components, and in interpreting and applying the regulations in force, is the sole responsibility of the Customer.

12.2 DISPOSAL OF HARMFUL SUBSTANCES

To dispose of these substances, refer to the regulations in force in the country of use and proceed accordingly.

MALFUNCTION CAUSES AND SOLUTIONS

13 MALFUNCTION CAUSES AND SOLUTIONS

Following is a list of some of the inconveniences that may occur when using the machine.

PROBLEMS	CAUSES	SOLUTIONS
Water is not dispensed by the group	The water mains tap or the impurity filter taps are closed	Open the tap
	The water intake union filter is clogged	Disassemble and clean. Check regeneration of the impurity filter resins
	Clogged Gigleur	Call the technical service
Water does not heat up	Burnt out resistor	Call the technical service
	Safety thermostat tripped	Call the technical service
Dispensing does not occur in regular doses	Defective volumetric dosing device	Call the technical service
There is a leak from the steam wand with the tap closed	Defective gasket	Call the technical service
Steam is leaking under the tap knob during opening	Faulty tap axis gasket	Call the technical service
Insufficient use of coffee	The grain size of ground coffee is not correct (too fine or too coarse grain)	Check the grinding time and/or adjust grinding
	Partially clogged head and filters	Call the technical service
	Incorrect service boiler temperature	Call the technical service
During dispensing a leakage occurs between the group and the filter holder	Defective cup gasket or uneven filter edge	Call the technical service

PROBLEMS	CAUSES	SOLUTIONS
Autosteamer not working	Wand probe breakage (does not froth and heat the drink and the Autosteamer button panel LEDs are flashing)	Call the technical service
Cold tea water	Incorrect mixed water setting	Set mixed water
Coffee is too cold	Machine not ready	Wait for the temperature to be reached
	Presence of limescale in the boiler	Call the technical service
The machine does not dispense hot water	Machine not ready	Wait for the temperature to be reached
	Faulty dispensing solenoid valve	Call the technical service
	Clogged dispensing ducts	Call the technical service to perform a limescale removing cleaning
Coffee is not dispensed or is dispensed too slowly	Insufficient water supply	Check the supply line
	Clogged filter holder dispensing hole	Clean the filter holder thoroughly with specific detergent or using a toothpick
	Excessively fine grinding Possible generation of error AL70 on the group display	Adjust the grinder dosing device
Coffee is not dispensed	Group solenoid valve malfunction	Call the technical service
	Group gigleur clogging (probable limestone)	Call the technical service

PROBLEMS	CAUSES	SOLUTIONS
The machine does not dispense steam	Clogged dispensing nozzle	Clean
	Clogged dispensing ducts	Call the technical service to perform a limescale removing cleaning
	Faulty steam tap	Call the technical service
Coffee overflows from the edges of the filter holder	Dirty residues are present in the seat of the filter holder, preventing coffee from flowing through the spout	Clean
	Group gasket worn out	Replace
	Clogged heads	Clean or replace



IMPORTANT
For all problems not included in this table, please contact the Technical Service.

13.1 ALARMS

The machine indicates an alarm situation with all LEDs flashing on the keypad.

The display shows the text “ALXX” in the middle (XX indicates the alarm number, e.g. 06).



Code	Alarm
05	Coffee group probe short-circuited (displayed on the group concerned)
06	Coffee group probe in open circuit or not connected (displayed on the group concerned)
99	Service boiler probe short-circuited
98	Service boiler probe in open circuit / not connected
31	GR1 SV short-circuited
30	GR1 SV in open circuit or not connected
37	Boiler filling SV short-circuited
36	Boiler filling SV in open circuit or not connected
39	Hot water SV short-circuited
38	Hot water SV in open circuit or not connected
46	Service boiler overtemperature

Code	Alarm
70	No pulses from volumetric sensor GR
15	Service boiler filling time-out
16	Service boiler heating time-out
20	GR heating time-out (displayed on the group concerned)
50	Keypad communication not working (displayed on the group concerned)
55	WiFi communication
52	Steam System communication
97	RTC communication

Think about it!

Cod. 81017060 - 06/2026

SANREMO s.r.l.
Via Bortolan, 52
31050 Vascon di Carbonera (TV)
ITALIA
tel. +39 0422 448900
fax. +39 0422 448935
p.iva / c.f. 03239750262
www.sanremomachines.com
info@sanremomachines.com