



nuova

SIMONELLI[®]

espresso coffee machines

MUSICA



SERVICE MANUAL



| | |
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| FIRST INSTALLATION AND PRELIMINARY OPERATIONS | |
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| INFUSION UNIT | |
| HEATER | |
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1. MACHINE DESCRIPTION

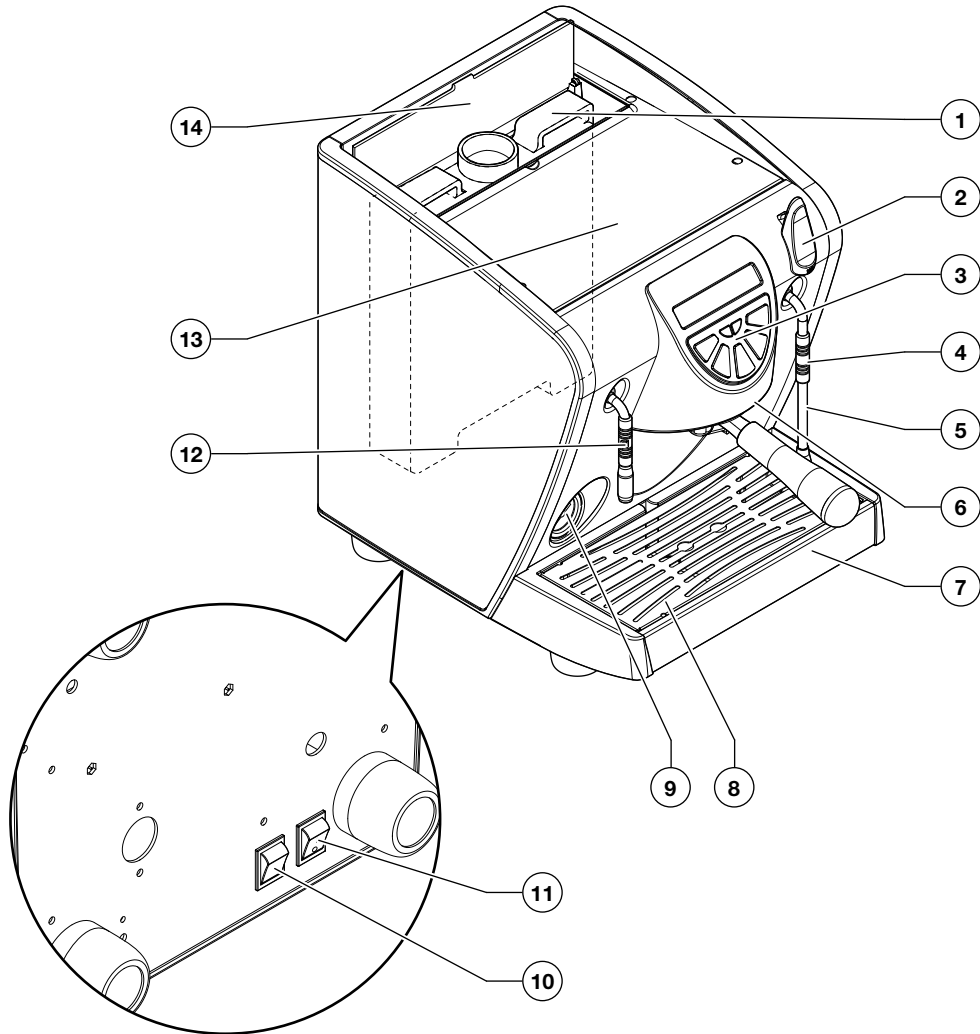


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1.1 DESCRIPTION

Fig. 1



LEGEND

- 1 Water reservoir
- 2 Steam knob
- 3 Control panel
- 4 Insulating socket
- 5 Moveable steam nozzle
- 6 Delivery assembly attachment
- 7 Water drain tank
- 8 Cup support grill
- 9 Pressure gauge
- 10 Machine power switch
- 11 Light switch
- 12 Hot water dispenser wand
- 13 Cup warming shelf
- 14 Water reservoir hatch

1.2 KEYBOARD DESCRIPTION (Standard configuration)


Fig. 2




LEGEND

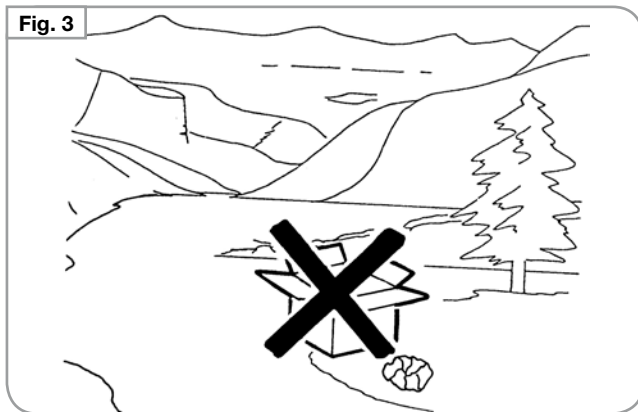
- 1 Boiler tank heating element indicator light
- 2 Machine on/off switch
- 3 2 coffee dispensing button
- 4 Continuous coffee dispensing button
- 5 1 coffee dispensing button
- 6 Hot water dispensing button
- 7 Water tank indicator light


1.3 SAFETY REGULATIONS

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

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

RISK OF POLLUTION



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





 Before turning on the unit make certain that the rating indicated on the label matches the available power supply. The label is located under the machine work base. Installation must be performed following the standards in force in the country where it is being installed and following the manufacturer's instructions. Only skilled personnel can install this unit.
The manufacturer cannot be held responsible for any damages incurred if the system is not grounded.
For electrical safety, this machine requires a ground system. Contact a technically certified electrician who must check that the line electrical capacity is adequate for the maximum capacity indicated on the unit label.


Fig. 4





 The electrician must also check that the line cables have adequate section to handle the power absorbed by the unit. Never use adapters, multiple jacks or extension cords. When such items prove absolutely necessary, call in a qualified electrician.

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

 The machine must be installed in compliance with the local health standards in force for plumbing systems. Therefore, contact an authorized plumber.

 The device needs to be supplied with water that is suitable for human consumption and compliant with the regulations in force in the place of installation. The installation engineer needs confirmation from the owner/manager of the system that the water complies with the requirements and standards stated above. The machine with water main connection must be installed using a new pipe furnished with the machine. Never use old pipings to connect the machine.

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

 The appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Children don't have to play with this appliance. Cleaning and maintenance don't have to be performed by unsupervised children.

 This appliance is for professional use only.

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

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

The device is then switched off and the whole hydraulic circuit is bled of the first lot of water in order to remove any initial impurities.

The device is then refilled and taken to rated operating conditions.

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

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

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



WARNING

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

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

In particular:

- never touch the unit with wet hands or feet;
- never use the unit with bare feet;
- never use extension cords in areas equipped with baths or showers;
- never pull on the power supply cord to unplug the unit;
- never leave the unit exposed to atmospheric agents (rain, direct sunlight, etc.);
- never let children, unauthorized personnel or anyone who has not read this manual operate the unit.

Fig. 5

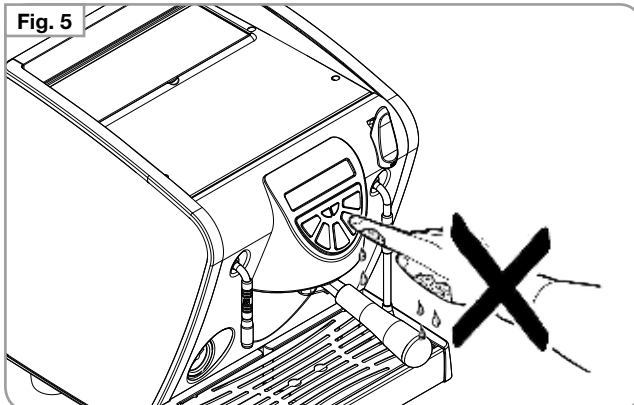
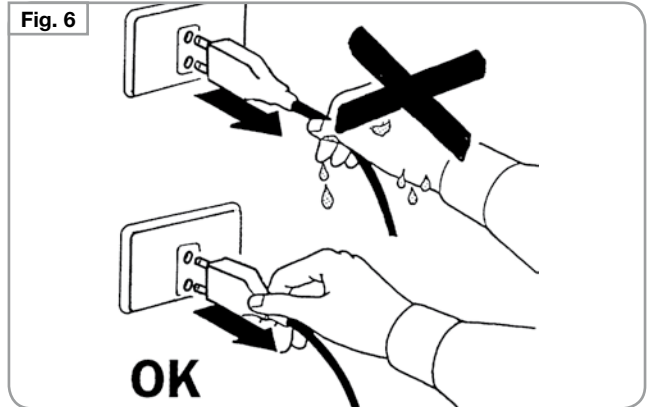
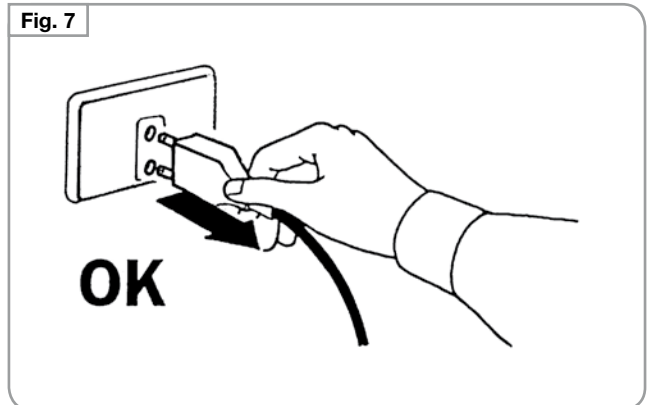


Fig. 6



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

Fig. 7



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

For cleaning and maintenance please refer to chapter 7.

In case of breakdown or poor function, turn off the unit. Never tamper with the unit. Contact only professionally qualified personnel.

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

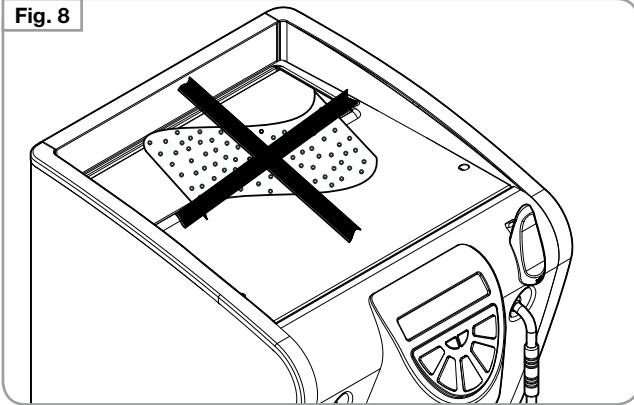
No compliance with the above can compromise machine safety.

Upon installation, the qualified electrician must arrange for an omnipolar switch, as called for by the safety regulations in force and which performs a complete disconnection under the conditions of over tension category III. When open, the contacts must be 3 mm or more apart.

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

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

Fig. 8

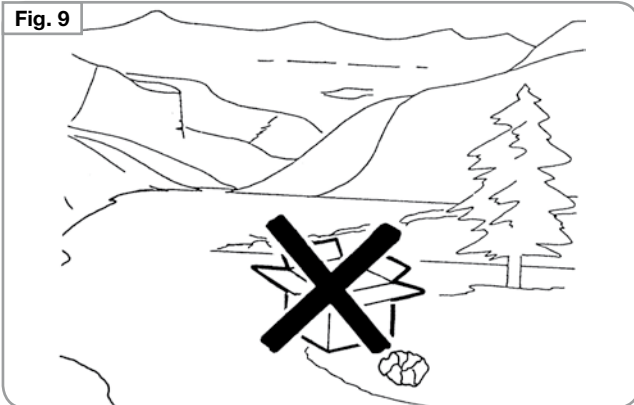


- ☞ The user must never replace the unit's power supply cord. If this cord is damaged, turn off the unit and have it replaced by a professionally qualified technician.
- ☞ Should you decide to stop using this type of unit, we suggest you render it inoperable by unplugging it and cutting the power supply cord.



WARNING
DANGER OF POLLUTION

Fig. 9



- ☞ Never dispose of the machine in the environment: to dispose of the machine, contact an authorized center or contact the manufacturer for pertinent indications.
- ☞ To facilitate aeration of the unit, position the aeration portion of the machine 15 cm (5,9 in) from walls or other machinery.
- ☞ Once you have started washing the machine, complete the job or residues of detergent could be left inside the dispensing assembly.
- ☞ Do not plug the appliance in water during cleaning.



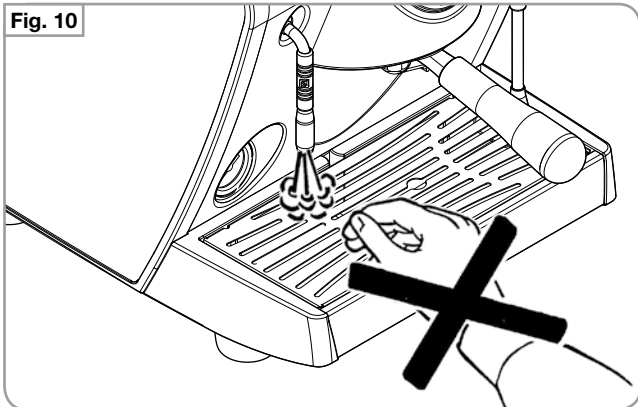
WARNING
DANGER OF INTOXICATION

- ☞ Be extremely careful when using the steam nozzle. Never place your hands under the nozzle and never touch it right after use.



CAUTION
DANGER OF BURNS

Fig. 10



- ☞ Remember that to install, maintain, unload and regulate the unit, the qualified operator must always wear work gloves and safety shoes.
- ☞ When adding the coffee, the operator must never put his hands into the container.
- ☞ The noise level of the machine is less than 70db.
- ☞ For machines connected to the main water supply, this connection must be made in compliance with current standards in the country of installation and the maximum pressure for the correct operation of the machine must not exceed 0,6 MPa.



CAUTION



INFORMATION TO THE USERS

Under the senses of art. 13 of Law Decree 25th July 2005, n. 151 “Implementation of the Directives/Guidelines 2002/95/CE, 2002/96/CE and 2003/108/CE, concerning the reduction of the use of dangerous substances in electric and electronic equipment, as well as the disposal of wastes”.

The symbol of the crossed large rubbish container that is present on the machine points out that the product at the end of its life cycle must be collected separately from the other wastes. The user for this reason will have to give the equipment that got to its life cycle to the suitable separate waste collection centres of electronic and electrotechnical wastes, or to give it back to the seller or dealer when buying a new equipment of equivalent type, in terms of one to one. The suitable separate waste collection for the following sending of the disused equipment to recycling, the dealing or handling and compatible environment disposal contributes to avoid possible negative effects on the environment and on the people's health and helps the recycling of the materials the machine is composed of. The user's illegal disposal of the product implies the application of administrative fines as stated in Law Decree n.22/1997” (article 50 and followings of the Law Decree n.22/1997).

1.4 MACHINE IDENTIFICATION

Always quote the machine serial number in all communications to the manufacturer, **Nuova Simonelli**.

Fig. 11

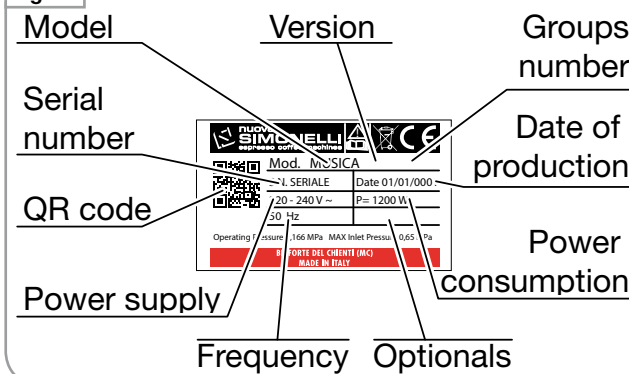
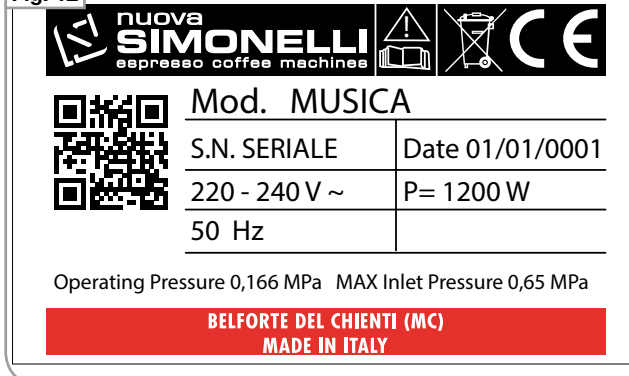


Fig. 12



The machine internet page can be accessed directly through the QR code.

By downloading and installing one of the apps to read such codes on a mobile device. Start the app and position the camera in front of the code so that it can be clearly seen. Wait some time while the app processes the result and shows the internet page of the machine on the display.

1.5 TRANSPORT

The machine is transported on pallets which also contain other machines - all boxed and secured to the pallet with supports.

Before carrying out any transport or handling operation, the operator must:

- put on work gloves and protective footwear, as well as a set of overalls which must be elasticated at the wrists and ankles.

The pallet must be transported using a suitable means for lifting (e.g., forklift).

1.5.1 HANDLING



WARNING
COLLISION OR CRUSHING HAZARD

During the entire handling operation, the operator must make sure no one or nothing is inside the operating area.

Slowly lift the pallet to about 30 cm from the ground and move to the loading area. After making sure there are no obstacles, persons or things, proceed with loading.

Once at destination, always using an adequate lifting mechanism (e.g. fork-lift), after making sure there is no one or nothing within the unloading area, lower the pallet to about 30 cm from the ground and transport it to the storage area.



WARNING
COLLISION OR CRUSHING HAZARD

Before performing the following operation, make sure the load is in place and is not likely to fall when the straps are cut.

The operator, wearing safety gloves and footwear, must now cut the straps and store the product. To perform this operation, check the technical characteristics of the product to determine the weight of the machine to be stored and take consequent precautions.

2. FIRST INSTALLATION AND PRELIMINARY OPERATIONS

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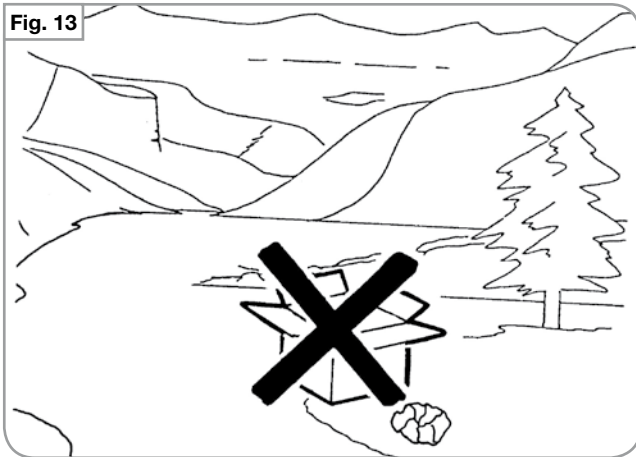


RISK OF POLLUTION

DO NOT DISPOSE PACKAGING in the environment.

Prior to installation please carefully read the safety instructions in this manual. The company cannot be held responsible for damage to persons or property arising from non-compliance with safety regulations, either during installation or maintenance of the machine described in this manual.

Fig. 13



WARNING

Place the machine in an area where all risks of malfunction can be avoided.



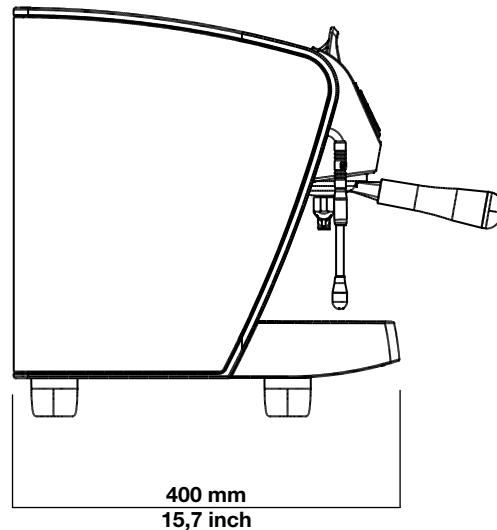
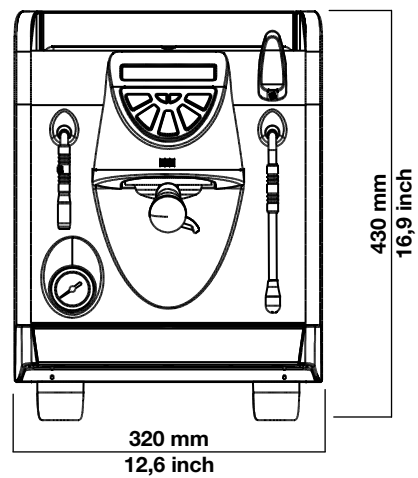
WARNING

Never install in areas where the machine may be subject to jets of water.

2.1 FIRST INSTALLATION

2.1.1 WEIGHT AND DIMENSIONS

| | | |
|-------------|--------|---------|
| NET WEIGHT | 20 kg | 44,1 lb |
| GROS WEIGHT | 23 kg | 50,7 lb |
| POWER | 1200 W | 1200 W |
| DIMENSIONS | | |



2.1.2 CONNECTION TO THE WATERLINE AND DRAINAGE SYSTEM

The machine requires stringent specifications to prevent the formation of limescale and to ensure quality beverages. The main features required to achieve high standards of performance are the following:

| | |
|-----------------------------|----------------------|
| Total hardness | 50 -60 ppm |
| Waterline pressure | 2-4 bar, cold water |
| Minimum flow | 200 l/hr |
| Filtration | Less than 1.0 micron |
| Alkalinity | 10-150 ppm |
| Total dissolved salts (TDS) | 50 -100 mg/L |
| Chloride | < 0.5 mg/L |
| pH | 6.5- 8.5 |

It is the task of a qualified technician to:

- 1 Adapt the water from the waterline to the specifications required using filters and water softeners;
- 2 Train the final user so that the equipment for water treatment is constantly kept perfectly operational.

The version with direct coupling is provided with a loading tube 1,5 meters long with a 3/4 inch. On one side is the fitting is straight and tapered, the other angled at 90° with a gasket. The tube is provided with tapered fittings therefore it is not necessary to use Teflon tape on the fitting.

To connect the machine to the waterline, proceed as follows:

- 1 Remove the pipe from the upper door "A" and connect one of its ends to fitting "B" situated on machine base.
- 2 Connect the other end of the pipe to the waterline using a 3/8" fitting.



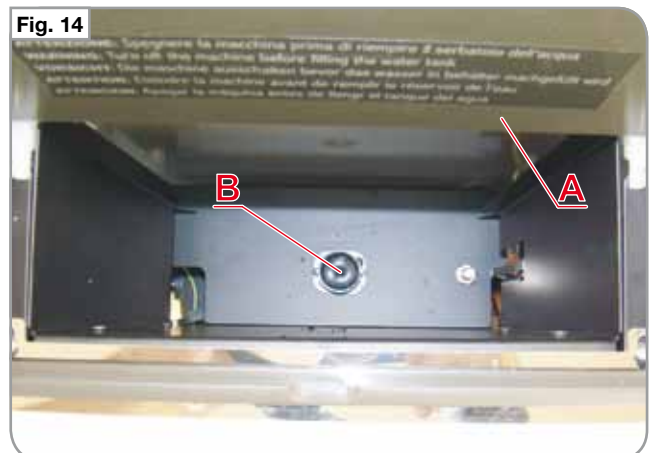
NOTE

Dirty water drainage is carried out through the drip tray both for version with connection to the waterline and with tank.



WARNING

If the water features do not comply, the warranty will automatically expire.



2.1.3 TECHNICAL SPECIFICATIONS

The machine is available in the following versions:

- single-phase 120 V 60 Hz (tank and waterline)
- single-phase 230 V 50 Hz (tank and waterline)
- single-phase 230 V 60 Hz (waterline)

The relative power absorbed is indicated on the machine plate.

2.1.4 CONNECTION TO THE POWER LINE



WARNING RISK OF SHORT CIRCUITS

- Plug the machine into the mains socket; the LED of the on switch will begin to flash.
- Hold down the on switch for 2 seconds.
- The fact that the machine is operating is shown by the LED of the on switch and all delivery keys, which remain lit.

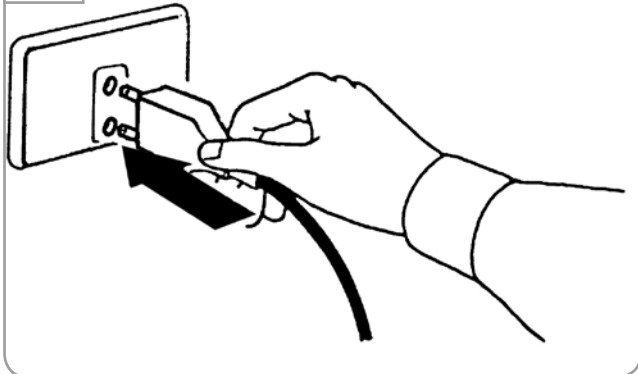
For creamy coffee, wait about 25 minutes after switching on the machine.



NOTE

Once the auto diagnosis has been completed all the keys are activated.

Fig. 15



2.1.5 PROCEDURE OF FIRST INSTALLATION

Before installing the unit, carefully read the safety instructions at the beginning of this manual.

Arrange the accessories as follows:

- 1 Insert the ring (3) inside the seat of the filter holder.
- 2 Insert one of the two filters (1 or 2).

Tank Model

- 3 Open the hatch (14) and take out the reservoir (1).
- 4 Especially the first time, wash the reservoir with soap and water.
- 5 Fill the reservoir with water and make certain that the outside of the reservoir is dry.
- 6 Return the reservoir (1) to its housing and close the hatch (14).

Model for Direct connection to the water mains.

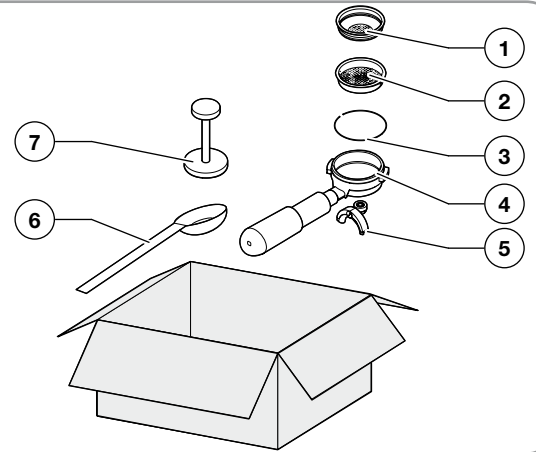


WARNING

When connecting the mains water supply, always use a new pipe, suitable for this purpose.

- 3 Remove the tube from the hatch (14) on the top part of the machine.
- 4 Connect the end of the pipe to the fitting on the base of the machine.
- 5 Connect the other end of the tube with the 1/8" union to the mains water supply.
- 6 Make certain that the water drain tank (7) has been inserted.

Fig. 16



Make certain that the cup support grill (8) is positioned squarely and is level.

- 7 Make sure that the steam knob (2) is closed, facing down.
- 8 Make certain that the line voltage corresponds to the requirements indicated on the label.
- 9 Only insert the plug in the socket if the steam knob (2) is closed and the mains voltage is the correct one.
- 10 The preliminary operations have been completed and the machine is ready to be set up.

**NOTE**

At the start of the day's activities and in any case, if there are any pauses of more than 8 hours, then it is necessary to change 100% of the water in the circuits, using the relevant dispensers.

**NOTE**

In case of use where service is continuous, make the above changes at least once a week.

**NOTE**

If water level in the tank is not enough or the pump remains on for more than 90 seconds, the machine will stop and all keys will blink. By switching the machine off and on, the filling procedure of tank will continue until the appropriate level is reached.

**NOTE**

In case water is not filled when starting the machine for the first time:

- 1 the cause may be an air bubble between the pump and the tank, which prevents flow of water.
- 2 check the tank valve for correct operation.
- 3 remove and re-install the tank full of water several times to facilitate air bubble removal.

2.2 ACCESSORIES BOX

Machine is supplied with an accessories box consisting of:

- 1 Single filter
- 2 Double filter
- 3 Spring
- 4 Filter holder
- 5 Dispensing nozzle
- 6 Coffee doser
- 7 Coffee presser

2.2.1 FITTING THE FILTER HOLDER

To properly mount the filter holder:

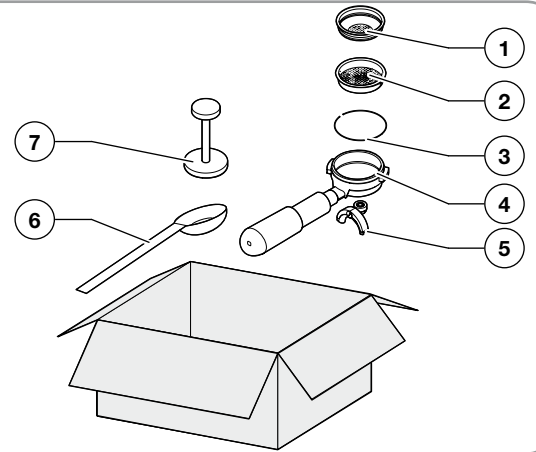
- 1 Insert the spring inside the pay slot inside the filter holder.
- 2 After selecting the appropriate filter (1 or 2), insert the filter in the filter holder until you hear the snap with spring.
- 3 Screw the dispensing spout up to place it perpendicular to the handle.



NOTE

To change the filter inserted, pry up the edge with one of the other filters.

Fig. 17




2.3 COFFEE DOSE SETTING

To enter the programming mode, proceed as follows:



NOTE

The procedure can be carried out with the machine on.

- To enter the dose programming mode, it is necessary to press and hold down the continuous dispensing key  for 5 sec.
- The delivery keys will begin to flash.

Coffee dose setting

To programme the amount of water for each of the delivery keys, proceed as follows:

- Fill the filter holder with the right amount of coffee (the double or single filter holder can be used, according to the key to be programmed).
- Place the filter holder in the group.
- Press one of the delivery keys:



- Dispensing will commence; once the required quantity has been poured, press the same key again.




- Press the  key to quit the programming mode.

Fig. 18



Fig. 19



Hot water dose setting





- Use the relevant procedure to enter the programming function.
- Press the hot water selection key .
- Hot water delivery will begin.
- Decide the required amount of hot water and then press the key  again.
- Press the  key to quit the programming mode.

Fig. 20



Standard dose setting

- It is possible to enter pre-set values for the group doses and hot water. To do this, it is necessary to press the key  and hold it down for at least 10 seconds until the flashing keys switch off.

The doses are:

| 1CN | 2CN | CONT. | WATER |
|-------|--------|--------|---------|
| 80 cc | 120 cc | 160 cc | 45 sec. |





NOTE

Setting a time of 0 seconds for the water causes it to operate in continuous mode.








Fig. 21




Additional functions

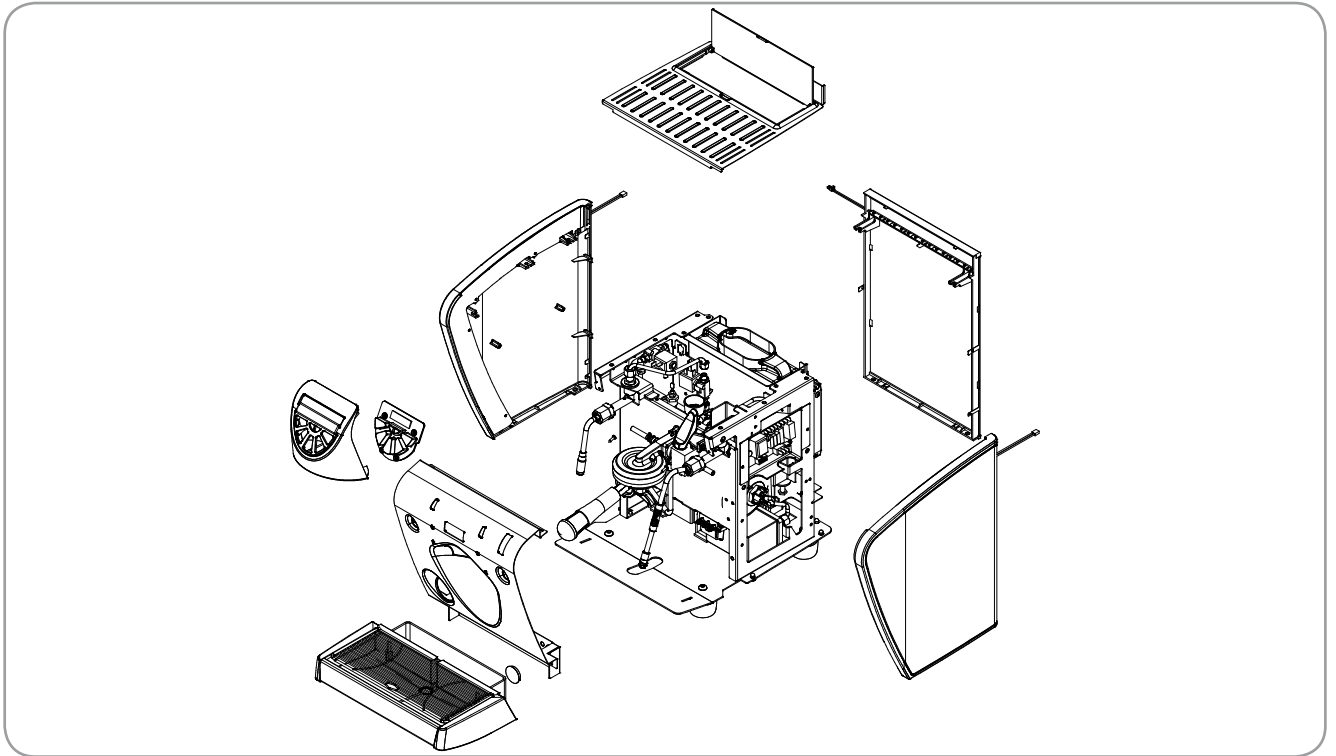
Also within the programming function (while no pouring is in progress), pressing the “” key and then holding it down and pressing the “””, opens the page for setting the parameters:

- 1 Software block activation to enter the dose programming mode.
- 2 Keypad brightness adjustment.
- 3 Dose pre-infusion activation.

- The  key serves to enable the software block to enter the dose programming mode (key lit) or disable it (key off). To remove a software block for programming, it is necessary to quit the dose programming mode and follow these steps: from OFF status, switch the control unit to ON and as soon as the Lamp-test begins, release the  key and press the  and  keys together, holding them down until the Lamp-test is complete.
- The  key, which flashes, is used to choose the brightness of the keys from the 9 pre-set levels. Pressing the  key will reduce the brightness setting as far as minimum, to then start again from the maximum value.
- Pressing the  key will start the pre-infusion (approx. 3 sec.) for dispensing (key lit) or it will switch it off (key off).

Pressing the  key will quit the parameter setting functions and return to the dose programming mode.

3. REMOVAL OF THE EXTERNAL SURFACE



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| 3.4 REMOVAL OF THE REAR PANEL | 3.5 |
| 3.5 REMOVAL OF THE FRONT PANEL..... | 3.6 |
| 3.6 REMOVAL OF KEYBOARD..... | 3.8 |

TOOLS NEEDED:



DANGER

Use gloves to protect against sharp or hot surfaces that you can bump against involuntarily during operations.

NOTE

Before proceeding with the removal of the panels it is advisable to clean and free up enough space where the machine parts will rest so that they are not be unintentionally damaged.

DANGER

Before proceeding with the operations described in the chapter make sure that the machine is turned off and unplugged from the mains. Discharge any residual pressure present in the heater.

3.1 REMOVAL OF WATER TANK

To remove machine covers, take out the water tank first:

NOTE

This operation is necessary only for the version with tank.

To remove the tank from its seat, proceed as follows:

- 1 Lift the water tank cap.

Fig. 22



**CUTTING
AND
HOT
SURFACES**

Fig. 23



DANGER

Fig. 24



- 2 Pull the water tank upward

Fig. 25

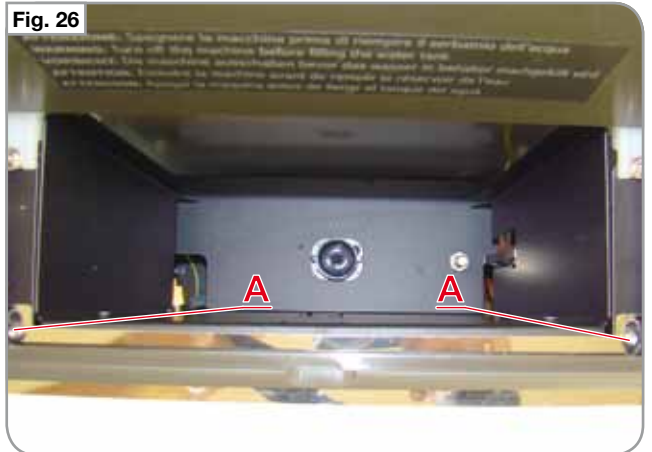


3.2 REMOVAL OF THE CUP HOLDER SURFACE

To remove the cup holding surface, proceed as follows:

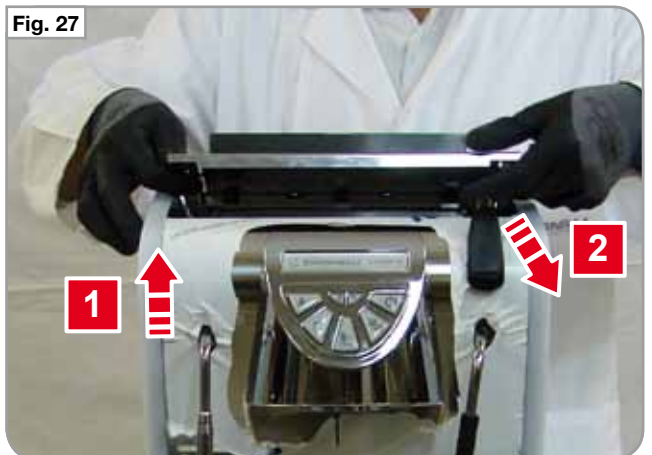
- 1 Loosen the screws "A" using a 2,5 mm Allen key.

Fig. 26



- 2 Raise the panel and take it out backward.

Fig. 27



3.3 REMOVAL OF THE SIDE PANELS

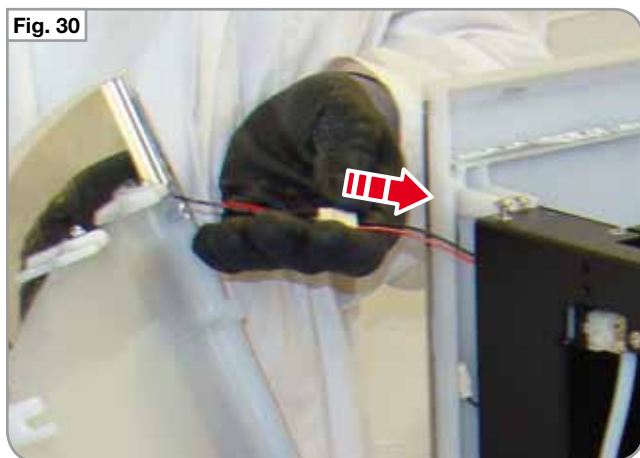
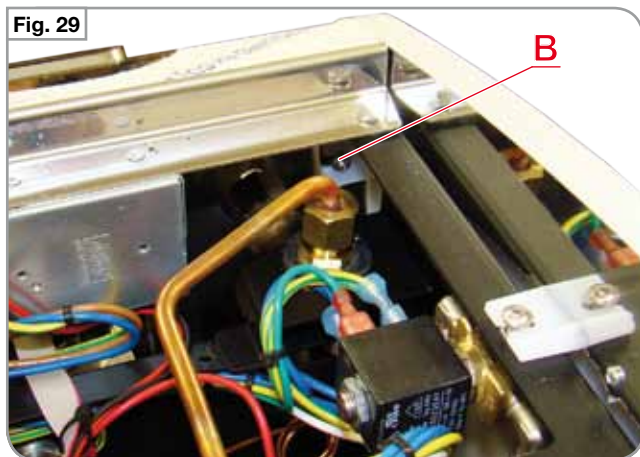
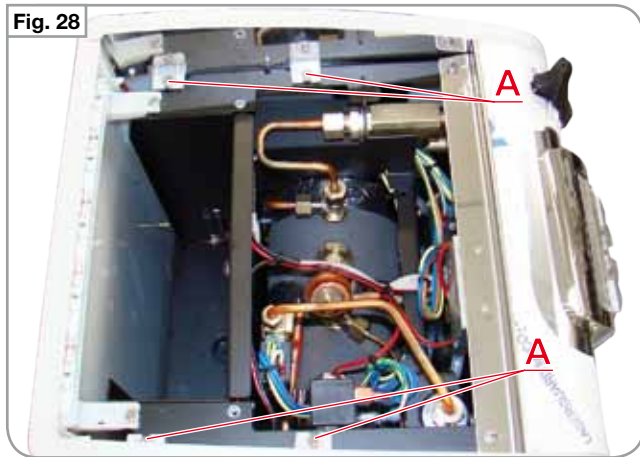
NOTE

To remove the side panels, it is necessary to remove the cup holding surface first.

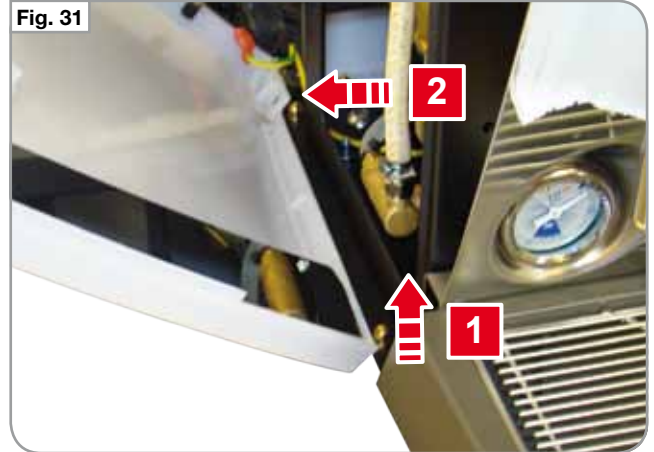
- 1 Loosen the screws "A" of each panel using a 2,5 mm Allen key.

- 2 Loosen the screws "B" on the front side (underneath the frame) of the front panel using a Phillips screwdriver.

- 3 For LUX version, disconnect the LEDs before completely removing the panel.



- 4 Raise the panel and take it out.



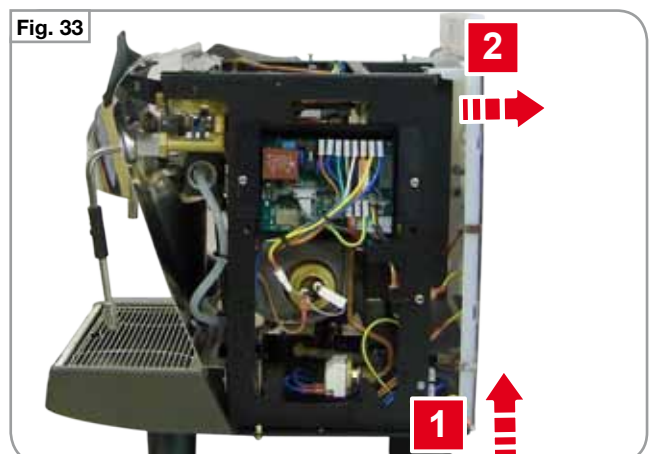
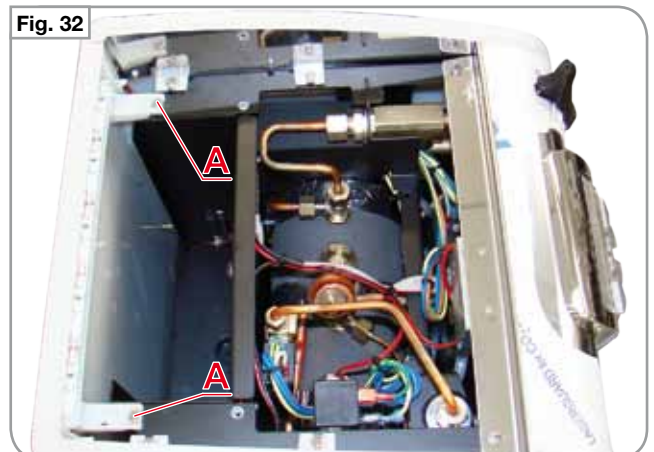
3.4 REMOVAL OF THE REAR PANEL

NOTE

To remove the back panel it is necessary to remove both side panels first.

Proceed as follows:

- 1 Loosen the screws "A" of the panel using a 2,5 mm Allen key.
- 2 For LUX version, as in case of side panels, disconnect the LEDs before completely removing the panel.
- 3 Raise the panel and take it out backward.



3.5 REMOVAL OF THE FRONT PANEL

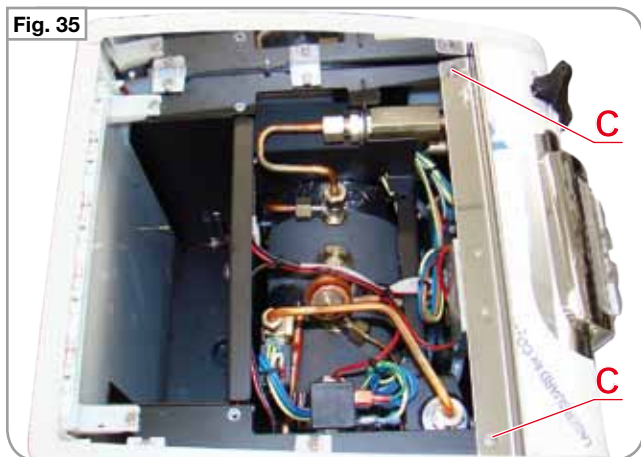
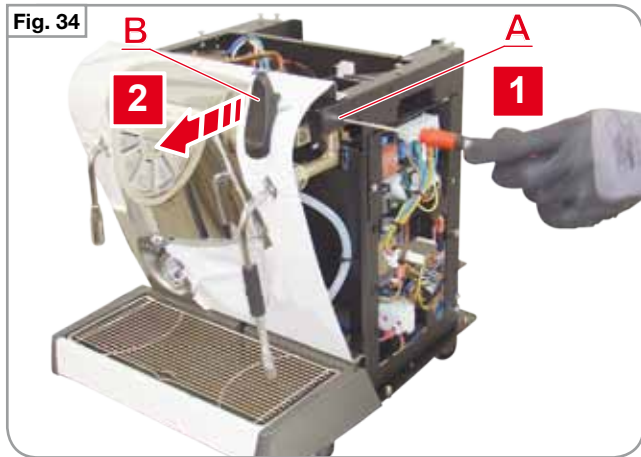
NOTE

To remove the front panel, it is necessary to remove the right side panel first.

- 1 Loosen the locking nut "A" of steam valve using a 3 mm Allen key.
- 2 Release the valve by pulling the steam lever "B" towards the machine front side.

- 3 Loosen the upper screws "C" of the front panel using a 3 mm Allen key.

- 4 Loosen the lower screws "D" of the front panel using a Phillips screwdriver.



- 5 Disconnect keyboard wiring.

NOTE

For LUX version, remove the light transformer before disconnecting the keyboard. Loosen the corresponding screws "E" by means of a Phillips screwdriver.

- 6 Disconnect pipes of the coffee valve "F" and the ones of expansion valve "G".
- 7 Loosen the screw "H" by means of a Phillips screwdriver and remove the discharge collector toward the machine rear side.
- 8 Take out the front panel toward the machine front side.

Fig. 37

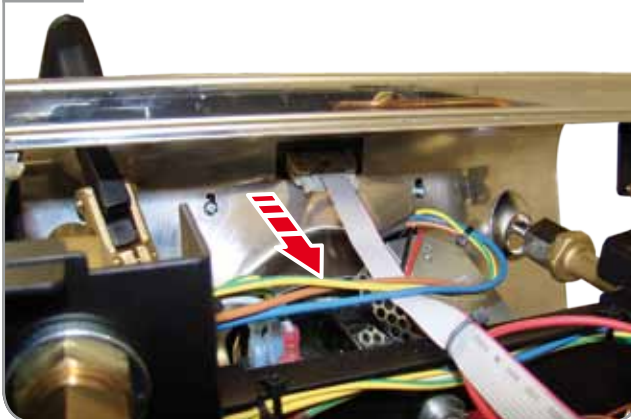


Fig. 38

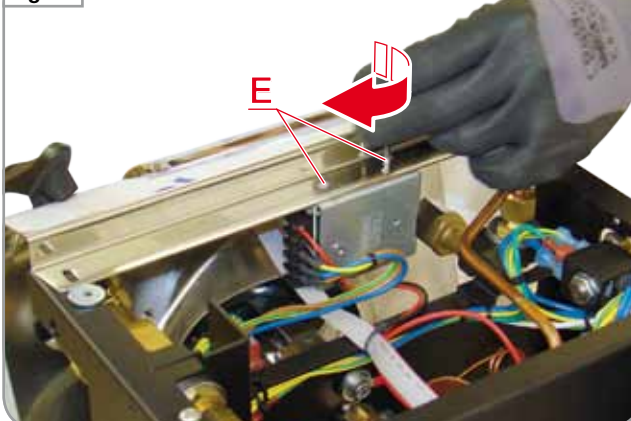


Fig. 39

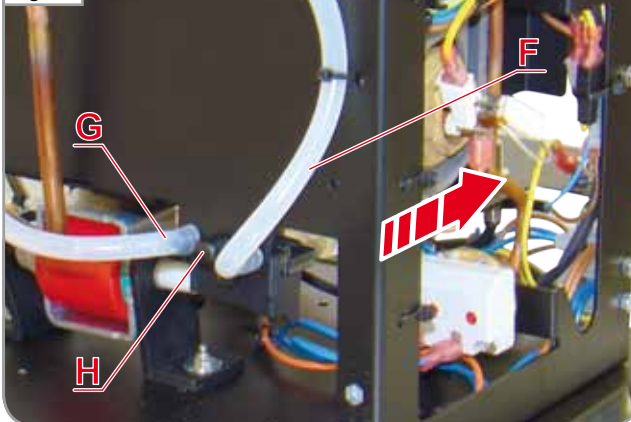
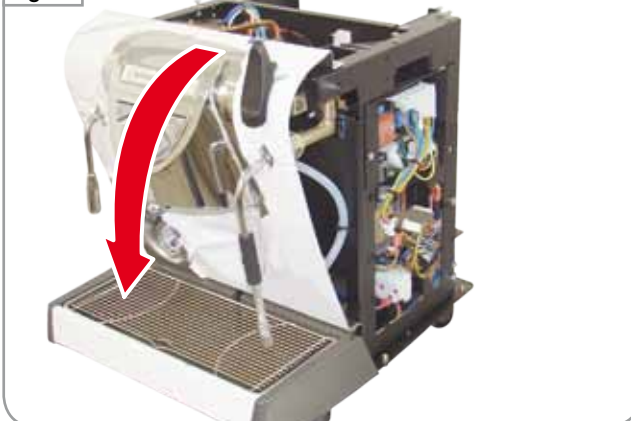


Fig. 40



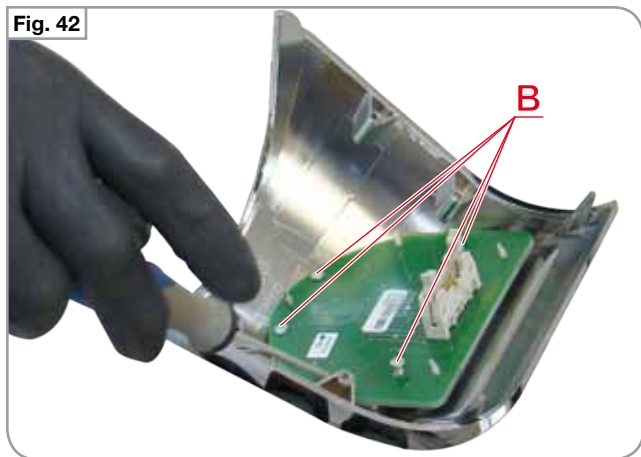
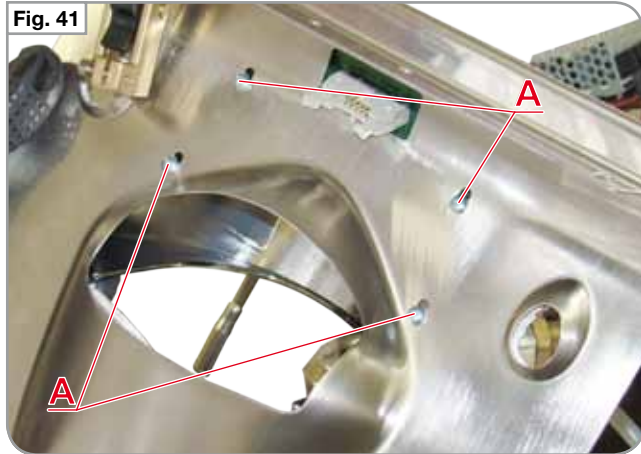
3.6 REMOVAL OF KEYBOARD

NOTE

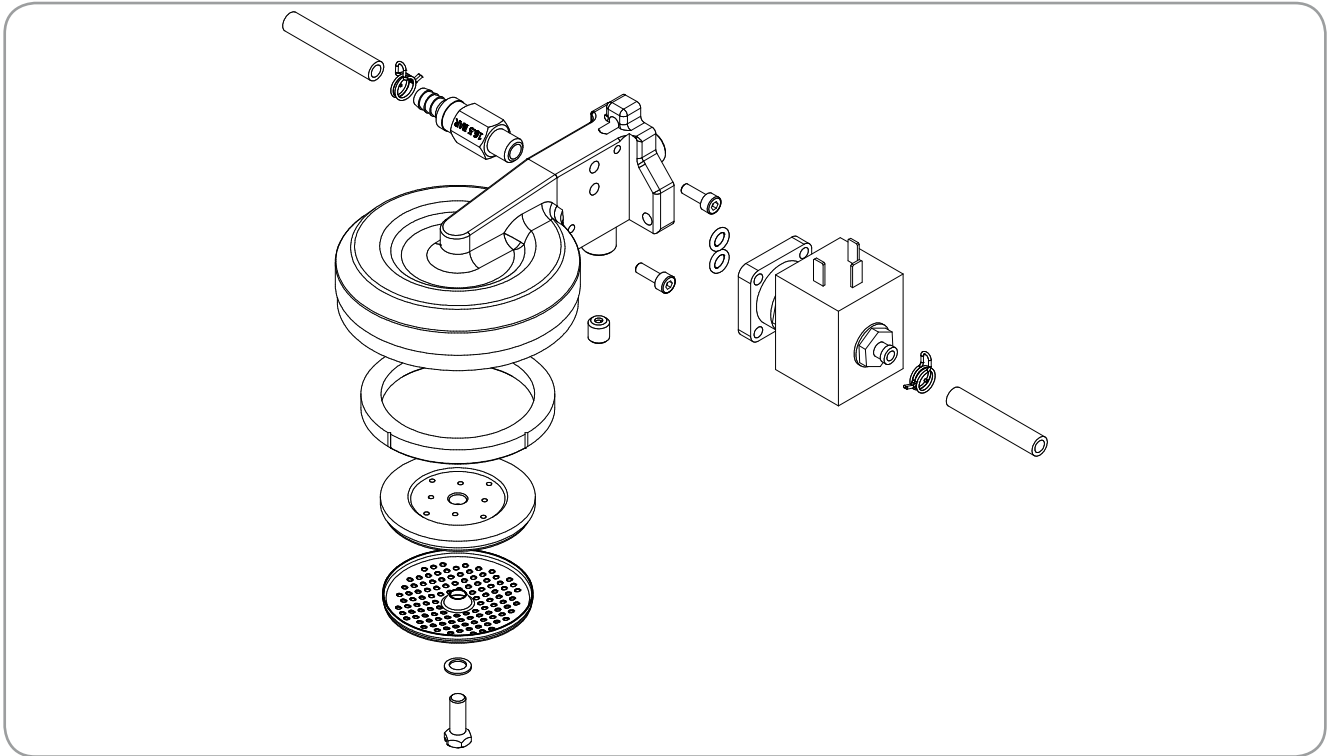
To remove the keyboard, it is necessary to remove the front panel first.

- 1 Loosen the 4 screws "A" situated on the back of the front panel using a Phillips screwdriver.

- 2 Loosen the 4 screws "B" situated on the keyboard panel using a Phillips screwdriver.



4. INFUSION UNIT



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| 4.3 EXPANSION VALVE | 4.5 |

TOOLS NEEDED:



The underpan seal prevents water from coming out from the sides of the pavilion and reach the capsule unevenly or spill from the filter holder. Since the material is plastic and exposed to high temperatures, replace the seal periodically, at least once a year or according to machine operation, as it tends to deform, loosening elasticity and sealing.

Fig. 43



4.1 REMOVAL OF SHOWER AND SEAL

To remove the shower and pavilion it is sufficient to loosen the central screw under the unit.

Fig. 44



WARNING

If the machine was turned off recently, protect yourself with thermal insulation gloves.

Fig. 45



To change the seal use an awl or a slim flathead screwdriver and at first remove one edge of the seal and then remove it entirely. If the unit is worn out just insert shims under the seal so as to reduce the stroke of the filter holder.

Fig. 46



4.2 COFFEE VALVE

It is a solenoid valve that is normally closed and opens when it received a command to dispense coffee.

By closing the decompression removes any excess water from the filter holder.

TYPICAL PROBLEMS

Check the operation of the valve, if the unit continues to drip continuously or if the coffee capsule is too wet.

Possible causes:

- 1 The third passage of the valve is obstructed, therefore the final suction is less than it should be.
- 2 Shower and pavilion are blocked because of poor machine cleaning.

DANGER

Before proceeding with the operations described in the chapter make sure that the machine is turned off and unplugged from the mains. Discharge any residual pressure present in the heater.

HOW TO REPLACE THE COFFEE VALVE:

To remove the coffee valve proceed as follows:

- 1 Remove the right, side panel and the front one, as explained in Chapter 3.
- 2 Disconnect power connections.
- 3 Disconnect the Teflon tube by removing the cable holder "A" using the pliers.

Fig. 47



Fig. 48

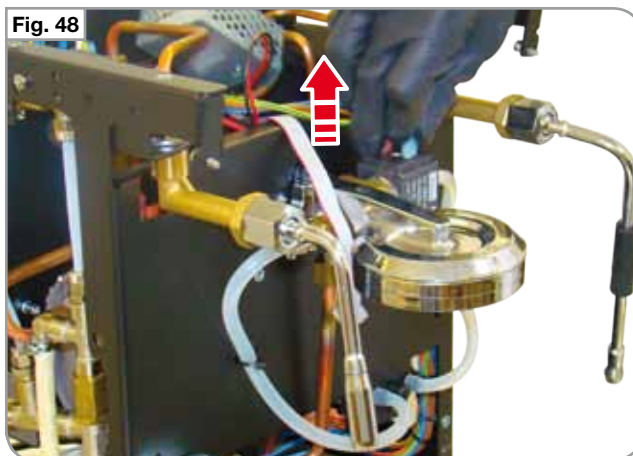
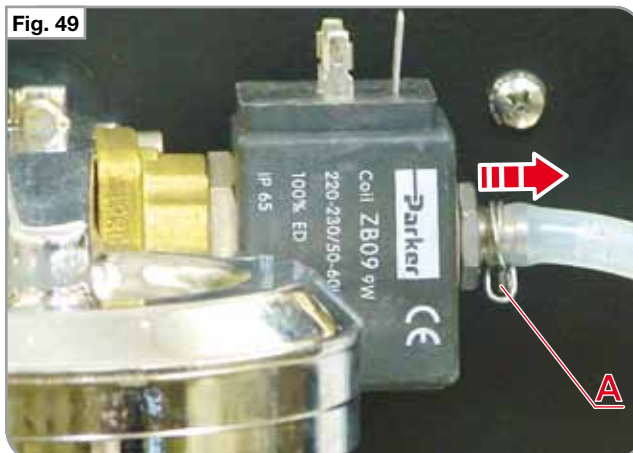
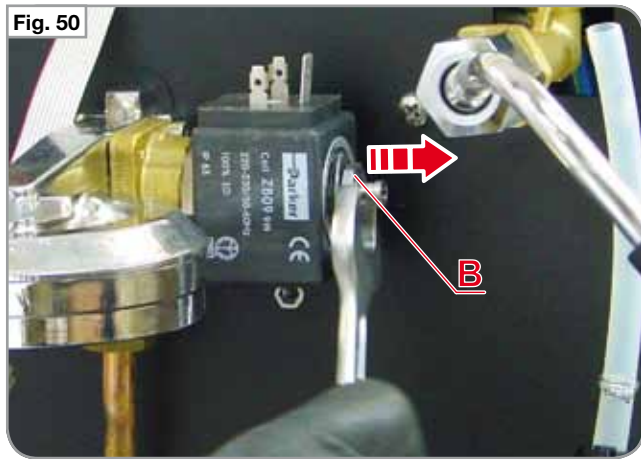


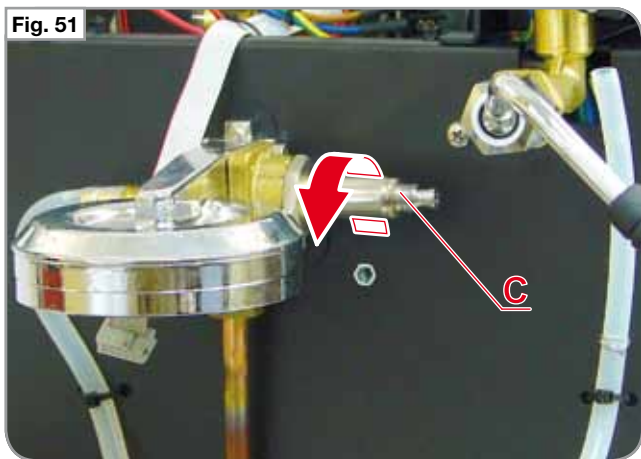
Fig. 49



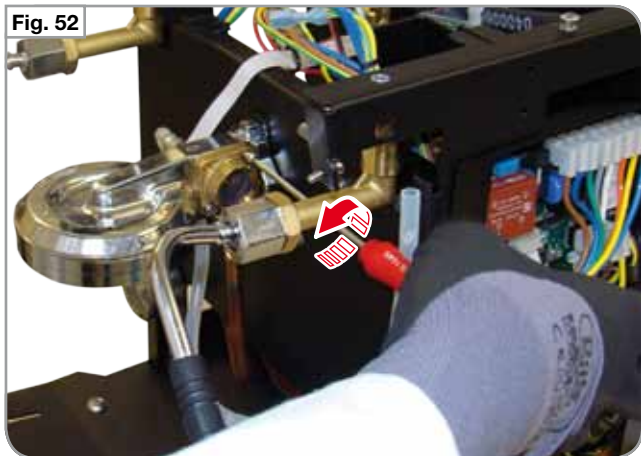
- 4 Remove the washer and the locking nut "B" using a 14 mm wrench. Remove the coil.



- 5 Loosen the coil support "C" with a 24 mm wrench.



- 6 Use a 3 mm Allen key to remove the two screws that fix the head to the unit.



Remove limescale or oily residues that may block the free circulation of water.

NOTE

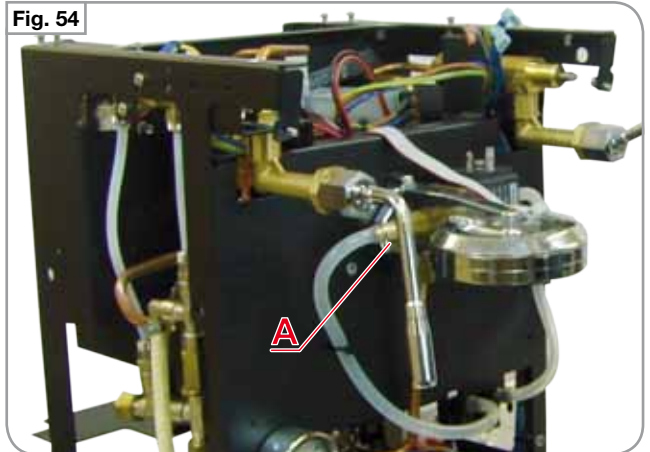
In case of oily residues, properly instruct the staff using the machine to perform a regular, deep cleaning with suitable detergents.



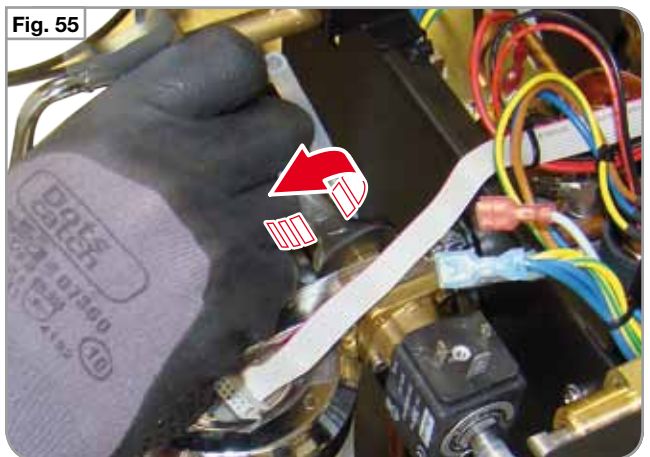
4.3 EXPANSION VALVE

To remove the expansion valve, proceed as follows:

- 1 Remove the front panel.
- 2 Disconnect the Teflon tube by removing the cable holder "A" using the pliers.



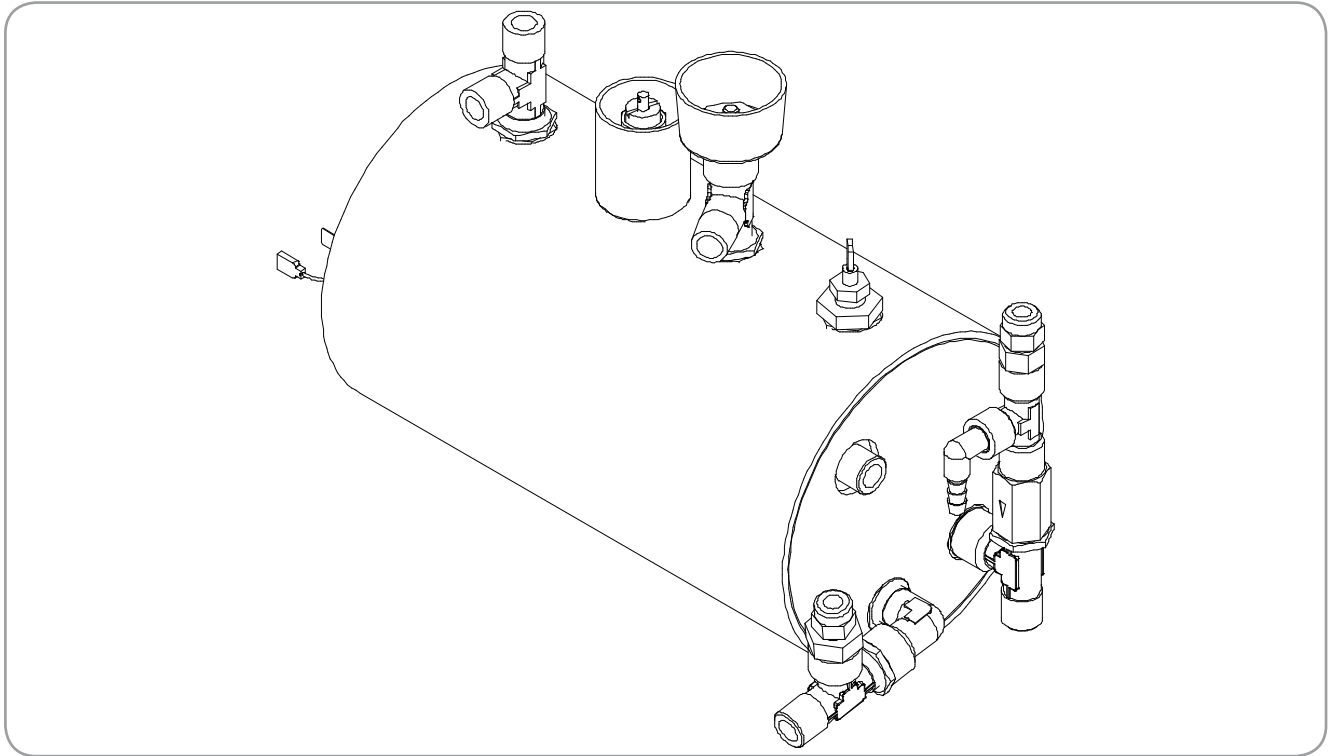
- 2 Loosen the valve with a 14 mm wrench.



- 3 Apply Teflon tape on the new valve before screwing it.



5. HEATER



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TOOLS NEEDED:



5.1 EMPTYING THE HEATER



DANGER

Before proceeding with the operations described in the chapter make sure that the machine is turned off and unplugged from the mains. Discharge any residual pressure present in the steam heater.



WARNING

Before carrying out the heater emptying procedure, remove water inlet sources inside the waterline:

- Waterline version: close the water inlet tap and disconnect the pipe.
- Tank version: remove the tank from its seat.

These operations are necessary to avoid any water leakage inside the machine that may cause damage.



WARNING

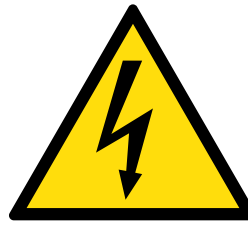
Every time you work directly.

With the heater it is important to ensure that the internal pressure is zero. Completely remove the water inside for operations that require it.

To empty the heater proceed as follows:

- 1 Turn off the machine and let out all the steam by opening fully the steam outlets to lower the temperature quickly.
- 2 Remove covers:
 - Side panels;
 - Rear panel;
 - Front panel.
- 3 Place the machine on the right side to prevent water leakage and loosen the drain nut "A" using a 13 mm wrench.

Fig. 57



DANGER

Fig. 58

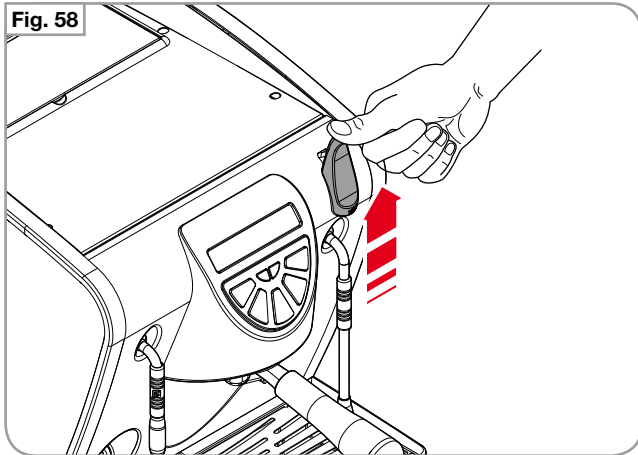


Fig. 59

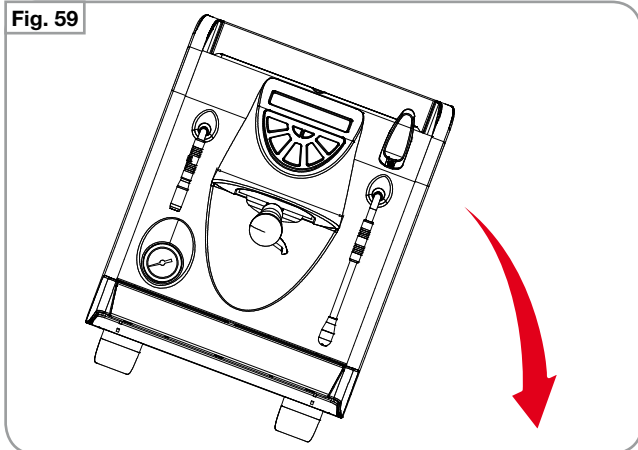
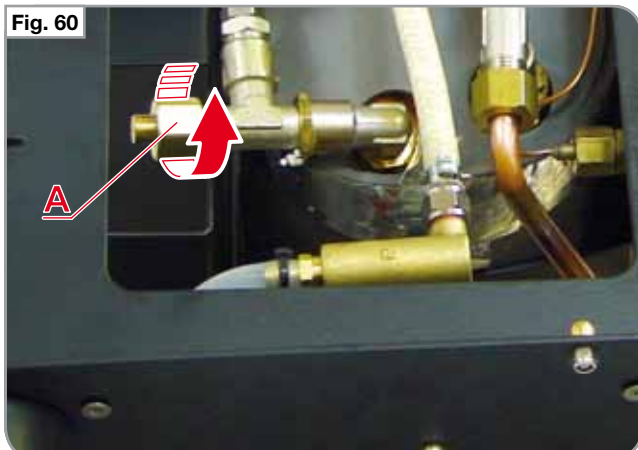
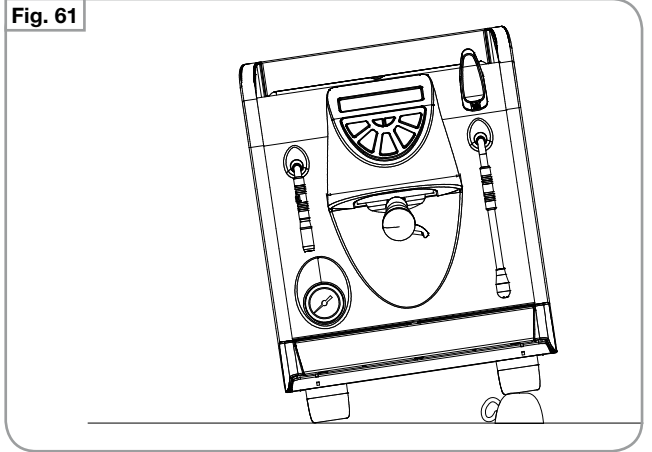


Fig. 60



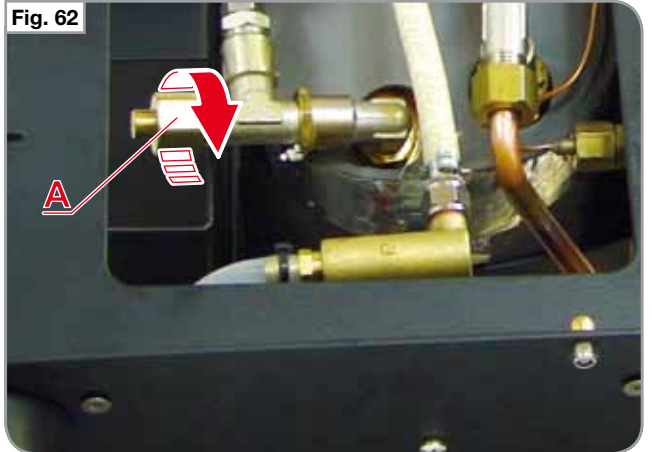
- 4 Connect the drain pipe and tilt the machine on the left side to let the water out of the heater.

Fig. 61



- 5 After drainage of water from the heater, tighten the drain nut "A" using a 13 mm wrench.

Fig. 62



5.2 REMOVAL OF THE HEATER

In case of need, to remove the heater, it is necessary to discharge pressure.

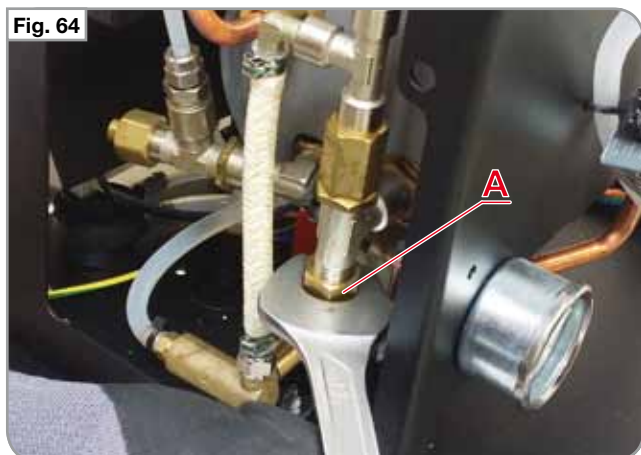
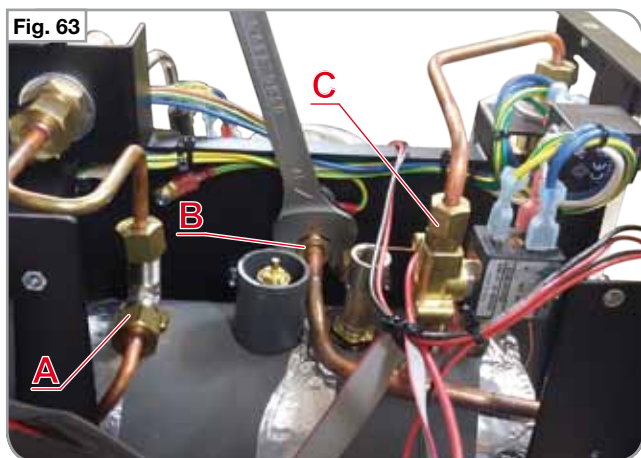
Then, proceed as follows:

- 1 Remove machine covers:
 - Rear panel;
 - Side panels;
 - Front panel.
- 2 Empty water heater, as in the previous section.
- 3 Disconnect the level probe.
- 4 Disconnect the pressure gauge capillary.
- 5 Remove the fittings on the upper part of the heater with a 17 mm wrench.

- A** Steam Nozzle;
- B** Coffee delivery group;
- C** Hot Water Nozzle.

- 6 Remove the remaining fittings that hold the heater in place.
- 7 Remove the fittings on the left side:
 - A** using a 17 mm wrench;
 - B** using a 12 mm wrench.

The heater can be extracted from the machine. During the assembly phase of the new boiler, pay close attention to the restoration of the connections to ensure proper operation.



5.3 HEATING ELEMENT AND HEAT PROTECTION

To access the heating element, remove the right panel of the cover.

The visible parts are:

A 167° heat protection.

B Electrical connections of heating element.

MUSICA heater features a 1200 W heating element.

To remove the heating element, proceed as follows:

- 1 Empty the heater as described above.
- 2 Loosen the nut "A" using a 30 mm wrench.

- 3 Remove with care the panel out of its slot

NOTE

Each time you replace the heating element, it is also necessary to change the O-ring "B", which insulates it from the heater, as it is a part subject to wear. This component must be ordered along with the heating element.

Fig. 66

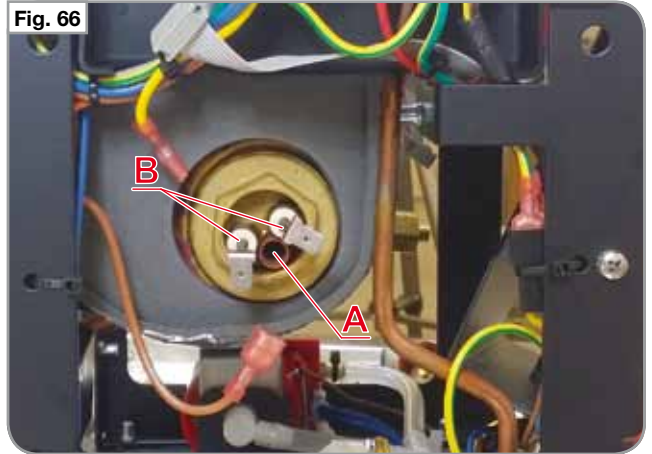


Fig. 67

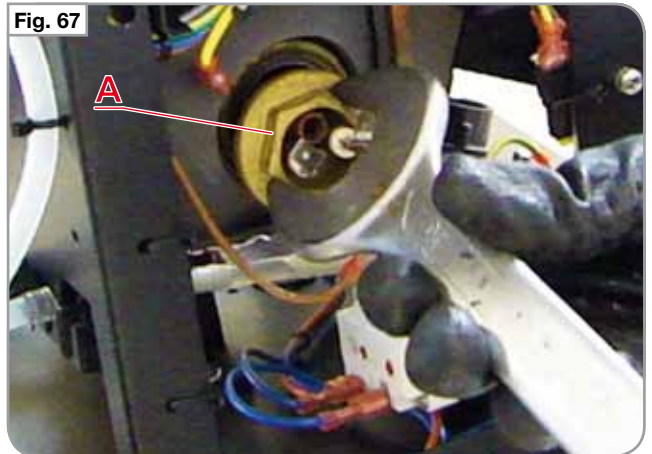


Fig. 68

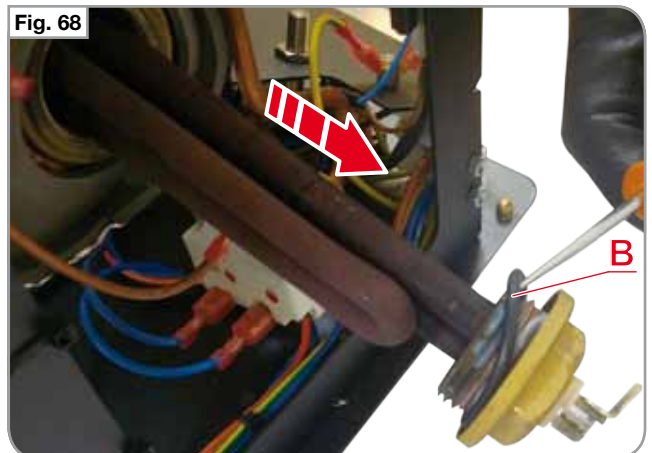
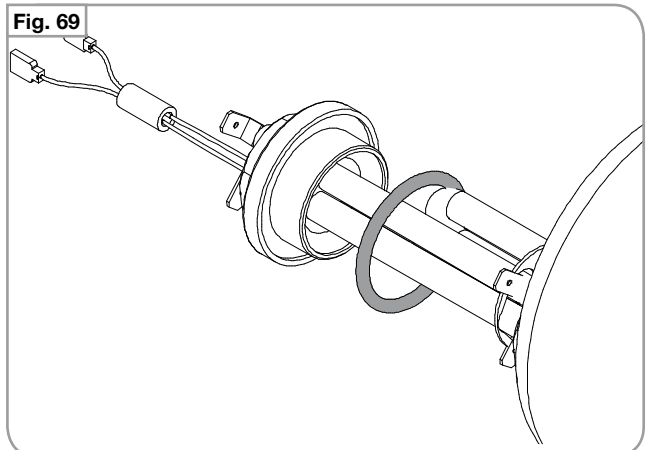


Fig. 69



5.4 REPLACEMENT OF THE LEVEL GAUGE

Water inside the heater is kept at a constant level through the use of a level probe.

This probe is connected to the electronic unit, which continuously checks water level.

Being always exposed to high temperatures and steam/water it is subject to encrustations which can inhibit operations.

WHEN TO INTERVENE

- In case it is verified that there are no problems upstream from the probe you can easily access the component and perform careful cleaning with abrasive or descaling agents.
- Make sure the Teflon coating of the probe is not damaged. In case of damage, steam leaks occur and it is necessary to replace the probe.

To remove the probe, simply disconnect the red wire "A" and unscrew the locking bolt "B" with a 16 mm wrench.

NOTE

When replacing the probe it is necessary to cover the threads with Teflon tape or liquid sealant.

Fig. 70



Fig. 71

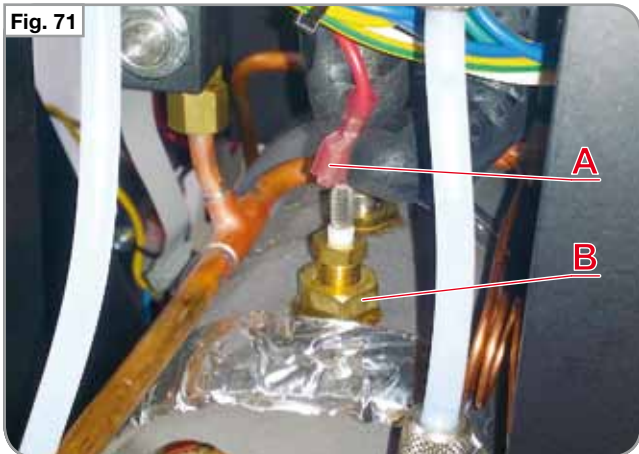


Fig. 72



5.5 ANTI-SUCTION VALVE

The anti-suction valve ensures that air enters the heater during the machine cooling phase. In this way the reduction of water volume due to cooling does not create decompressions that may give rise to drawbacks such as the suction of milk through the steam nozzle.

WHEN TO REPLACE

You can assume that there are problems with the anti-suction valve when water coming out from heater is dirty.

The bad smell is generated from milk that has been sucked into the heater.

In these cases the valve is closed and is locked in this condition.

If the valve blocked open because of limescale the signs would be:

- A** Continuous slight whistling sound coming from the valve.
- B** Condensation drops near the valve.

NOTE

We suggest that the valve be replaced annually to ensure proper function and excellent sealing.

HOW TO REPLACE

Using a 19 mm cup hex wrench unscrew the valve from its housing.

When inserting the new one, coat the threads with Teflon tape or with a few drops of Loctite.

Fig. 73



Fig. 74



5.6 SAFETY VALVE

The heater safety valve “A” of heater serves to discharge excess pressure that may form owing to malfunctioning. The valve opens automatically when inner pressure of heater exceeds 2.1 bar.

WHEN TO REPLACE

For safety reasons **each time the valve comes into operation it should be replaced** to ensure perfect operation.

Therefore, in case of heater flooding or excess of steam, secure the machine by replacing the entire valve.

HOW TO REPLACE

Remove the safety valve “A” by unscrewing it with a 14 mm hex wrench.

Fig. 75

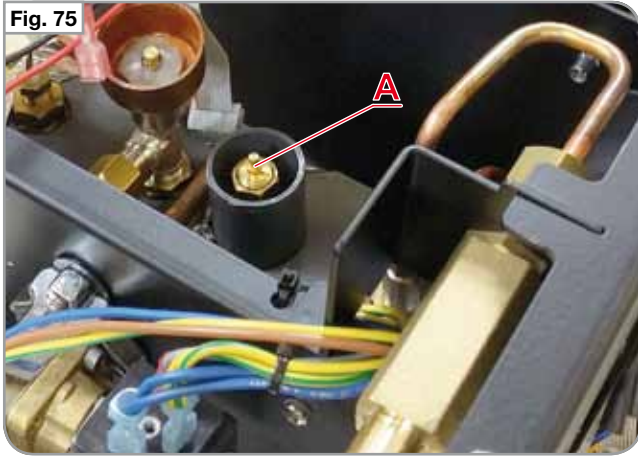
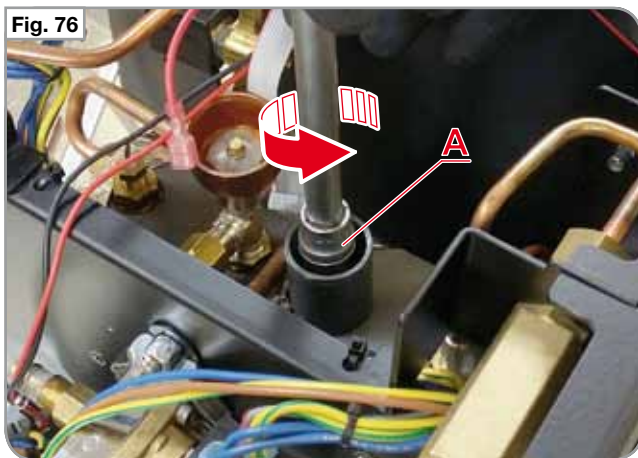
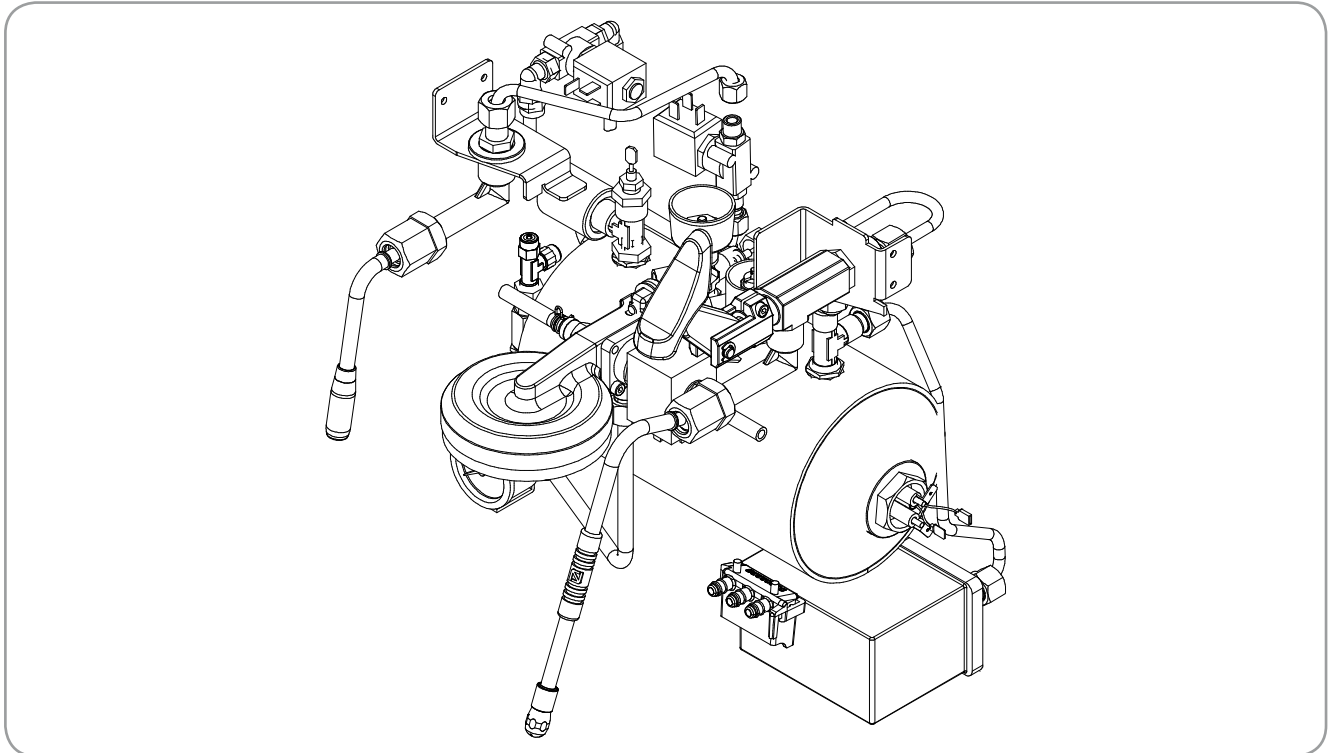


Fig. 76



6. HYDRAULIC CIRCUIT



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TOOLS NEEDED:



WARNING

Before carrying out the disassembly procedure of the hydraulic circuit, close water inlet sources inside the waterline:

- Waterline version: close the water inlet tap and disconnect the pipe.
- Tank version: remove the tank from its seat.

These operations are necessary to avoid any water leakage inside the machine that may cause damage.

6.1 PUMP DISASSEMBLY

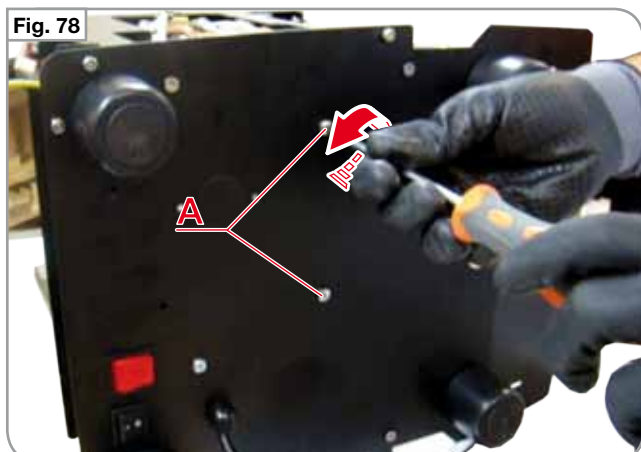
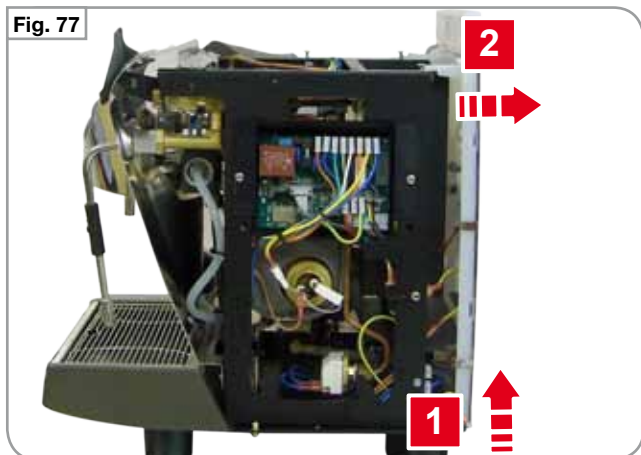
The pump is situated on machine bottom. The duration depends on the amount of daily work and the quality of water.

WHEN TO REPLACE THE PUMP

- 1 During delivery, no water comes out of the unit.
- 2 In case the machine remains inactive for too long, the pump does not deliver owing to oxidation of fittings.
- 3 Continuous overheating even in the presence of water.

If the pump needs to be removed, it is necessary to:

- 1 Remove the side and rear panels.
- 2 Release the pump from its seat by loosening the screws "A" of the bottom panel with a Phillips screwdriver.



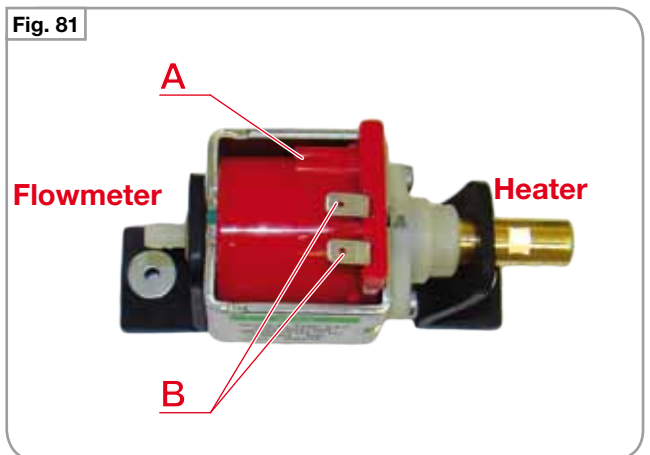
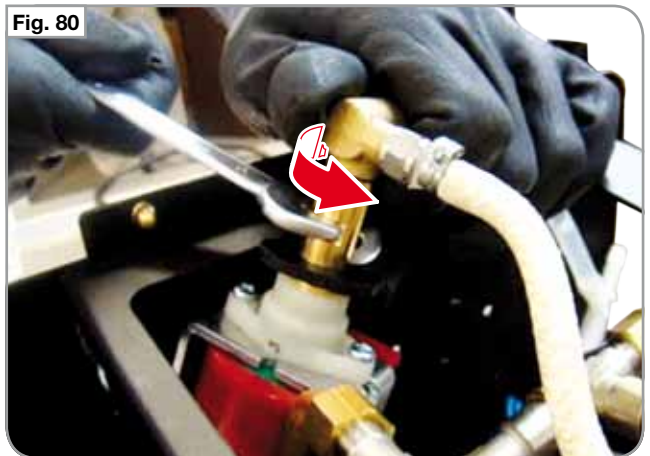
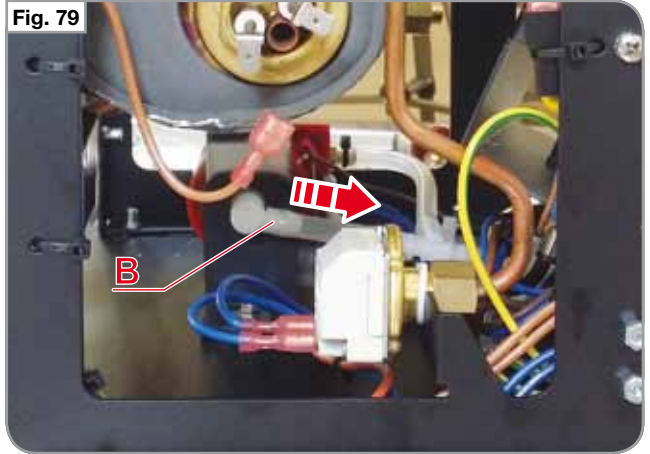
- 3 Disconnect the hydraulic connections of the pump:
- From the flowmeter, disconnect the Teflon pipe "B".
 - From the pump to the heater, unscrew the fitting "C" using a 13 mm spanner.
- 4 Disconnect the electrical connections of the pump using the tweezers:
- A: temperature probe.
 - B: power supply.
- 5 Take the pump out of the machine.

NOTE

Check the water inlet filter situated in the heater connection and replace it, if necessary.

NOTE

When replacing the pump, replace the O-ring code No. 02280007.V, too (see tables at the end of the manual).



6.2 REPLACING THE COFFEE VALVE

The coffee valve "A" is situated underneath the upper panel, on the left side, and regulates the amount of water flowing inside the heater during all phases of machine operation.

WHEN TO INTERVENE

- 1 The system detects the absence of water and the pump is set off but the pump sounds like it's straining badly: the valve is stuck.
- 2 There is a general short circuit: the coil may be short-circuited due to micro leaks or electrical shock.
- 3 The heater flooded: the impurities have prevented the valve from closing properly.

HOW TO REPLACE THE COFFEE VALVE

To remove the coffee valve, it is necessary to:

- 1 Disconnect power connections using tweezers.
- 2 Using a 14 mm wrench, remove the bolt "B" that holds the coil in place and ease it out of its housing. Under optimal conditions, the removal is immediate but if parts are blocked, force removal as much as possible.

Fig. 82

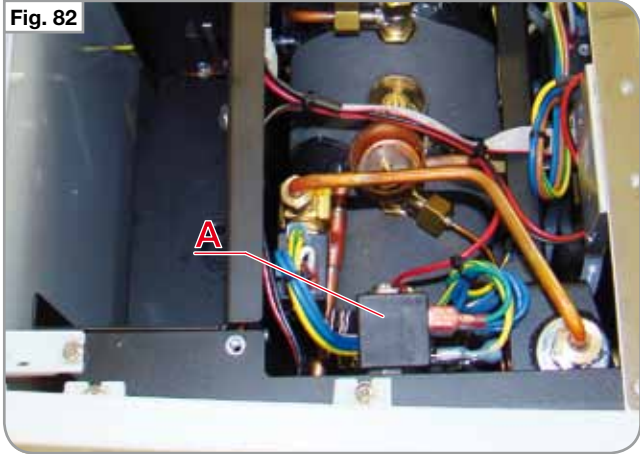


Fig. 83

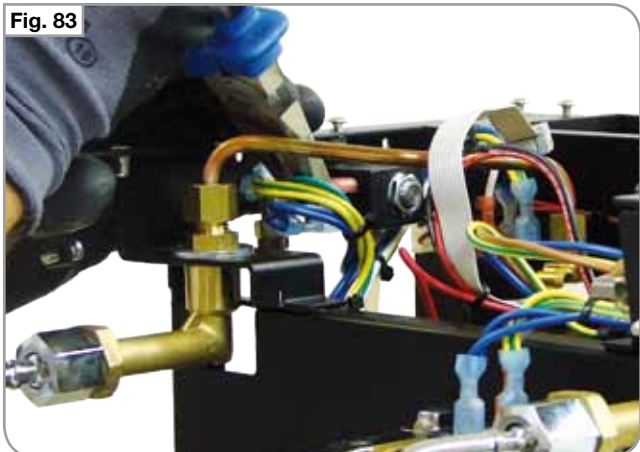
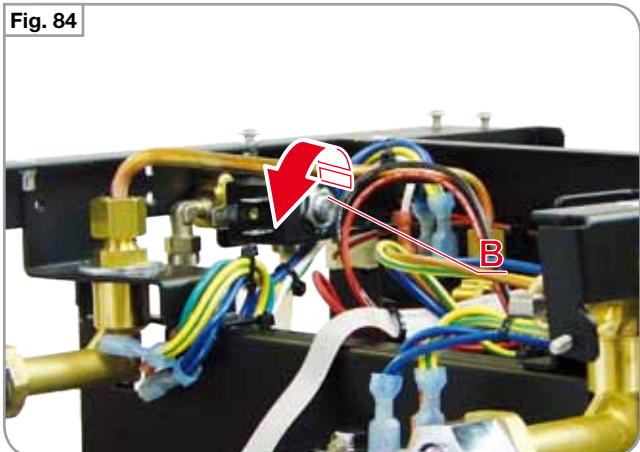
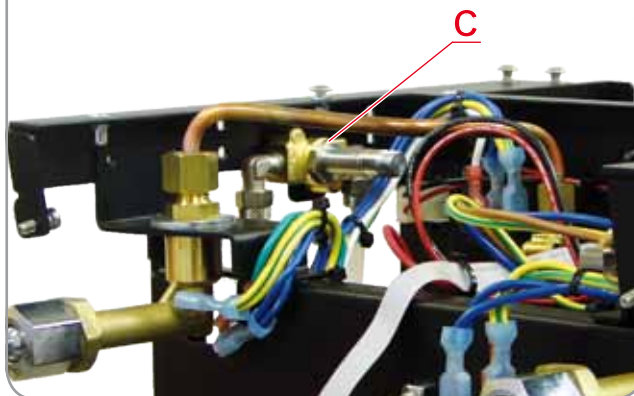


Fig. 84



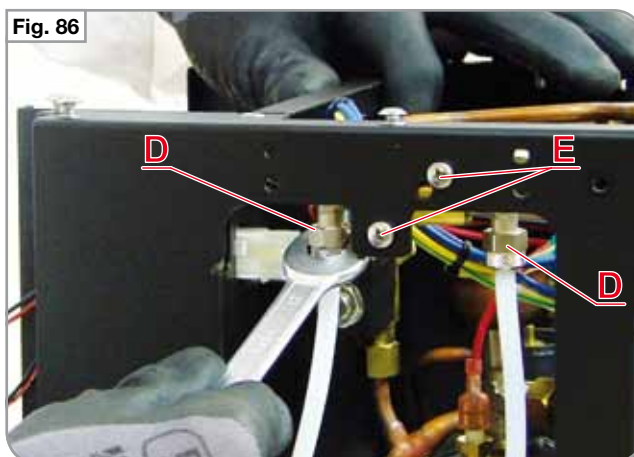
- 3 Using a 24 mm wrench, remove the fixed part "C".

Fig. 85



- 4 Disconnect the hydraulic connections "D" by using a 12 mm wrench.
- 5 Loosen the locking screws "E" to release the valve from the machine frame.

Fig. 86



- 6 Make sure the plunger is clean and there are no obstructions. Replace the valve if it is not working.

Fig. 87



6.3 FLOWMETER

The issues related to flowmeter are those arising when dosing coffee, therefore only when the pre-set dosage buttons are used.

WHEN TO INTERVENE

The most common errors that you may encounter are:

- 1 Wires disconnected accidentally or unintentionally (e.g. after replacing a card).
- 2 There are impurities in the filter at the entrance of the fan.
- 3 The coil of the magnetic sensor has deteriorated and no longer reads the values correctly.
- 4 Dispensed coffee doses other than the set ones.

If one of these cases occurs, pressing one of the buttons with pre-set the machine does not make coffee and never stops (obstruction to the limit), or it can happen that the delivery does not stop or will not start as planned.

Moreover, the key pressed with pre-set will remain lit, while the continuous / stop key will flash to highlight a malfunction.

Even if the pre-sets do not work, the machine will always operate in semi-automatic mode using only the start/stop button until the arrival of the technician.

To verify that the flowmeter is effectively locked, you can:

- 1 Check function by measuring the voltage supplied to the control unit during a delivery.
- 2 Inspect the flowmeter directly.



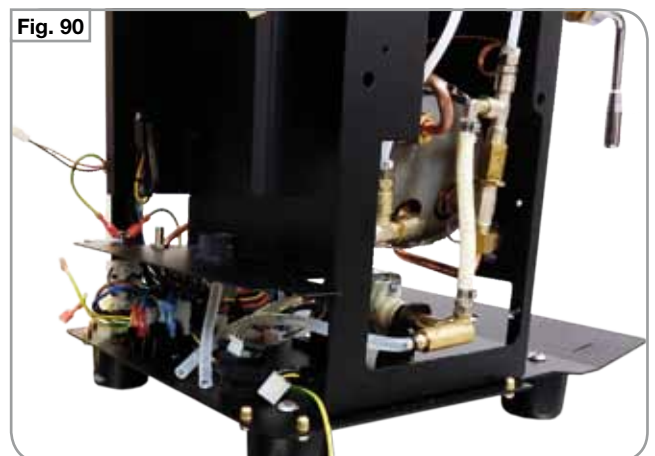
HOW TO CHECK THE FLOWMETER

To measure the signal, it is necessary to access the electronic board located on the right side.

- 1 Remove the right, side panel.
- 2 With a multimeter measure the voltage alternating between the ends of the faulty dispenser (see figure). Place the test leads of the voltmeter at the terminals of the doser using the references in the image.

The signal generated by the fan is a square wave of about 5 V.

In case of damage, the voltage value will be 0 V.



HOW TO REMOVE THE FLOWMETER

Access the machine rear side to inspect the flowmeter.

- 1 Remove the rear panel and the water tank.
- 2 Disconnect the Teflon pipes and electrical connections.

- 3 Slightly tilt the machine to the right side (front view) and remove the flowmeter by pushing from the bottom up.

NOTE

It is advisable to use an absorbent cloth when tilting the machine to prevent any water leakage.

- 4 Open the flowmeter by rotating the upper part and the lower one in reverse direction. Check for the presence of limescale in the flowmeter and verify the conditions of coil (bottom part) and magnets (upper part). If necessary, replace the flowmeter.
- 5 To re-assemble the flowmeter, refer to arrows printed on the part:
 - **IN:** bottom part, water inlet from the tank/waterline.
 - **OUT:** upper part, water outlet towards the pump.

6.4 HOT WATER VALVE

WHEN TO INTERVENE

The following problems may occur:

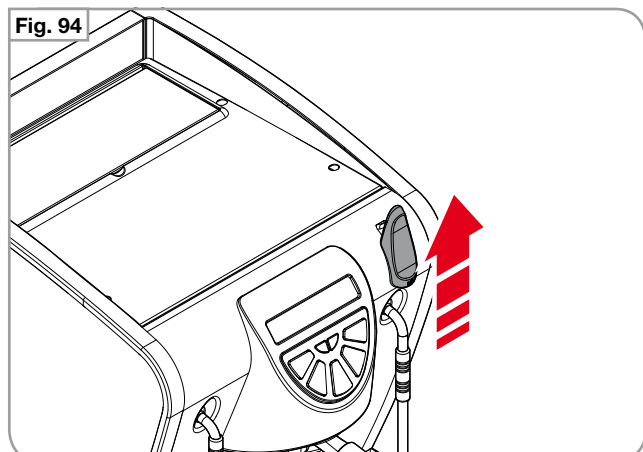
- 1 Failure to deliver water.
- 2 Continuous dripping.
- 3 Erroneous programming.

Cases **1** and **2** are due to malfunction of the valves so you need to access them and verify that they are working properly.

The valve may stop operating due to electrical problems or is not working properly due to obstructions for example caused by pieces of limescale that detach from the heater and clog the valve.

If replacement is not helpful, there could be a problem with the relay in the electronic board, therefore it is necessary to directly measure the voltage with a voltmeter while water is being dispensed.

Position the tip in correspondence of the connector shown by the figure to measure voltage.



HOW TO ACCESS THE VALVE

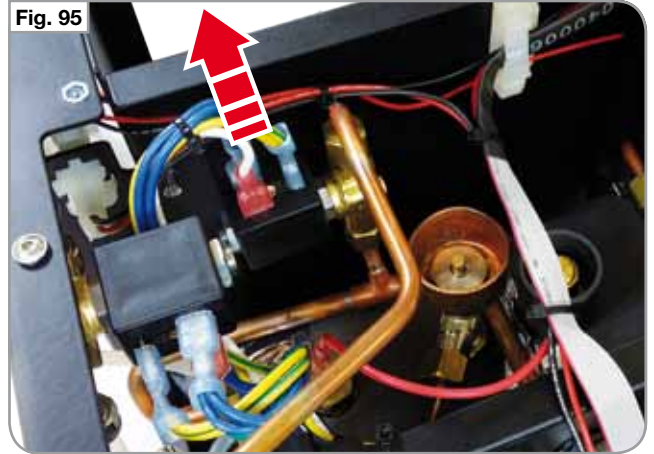
To safely access the valve, it is necessary to:

- 1 Open the steam valve to let steam out completely.

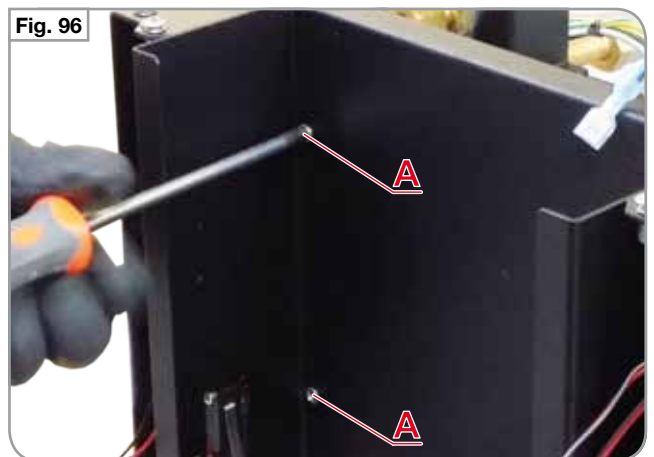
WARNING

Totally discharge pressure inside the heater. It is not possible to operate with pressure in the heater.

- 2 Disconnect power connections using tweezers.



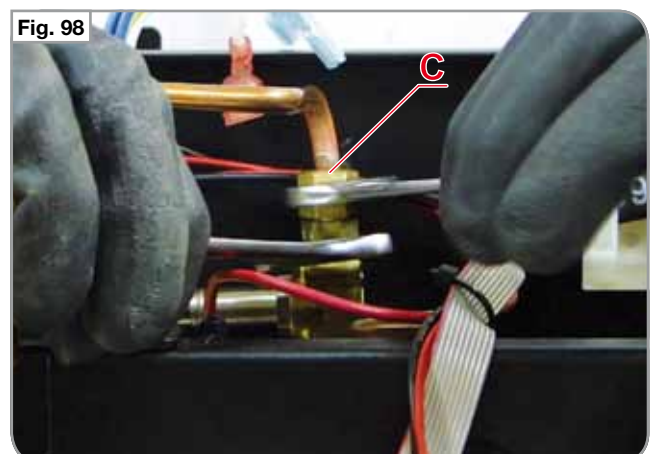
- 3 Remove the inner rear panel (tank housing) by loosening the 4 screws "A" using a Phillips screwdriver.



- 4 Remove the locking nut "B" using a 14 mm wrench and take the electrovalve out.



- 5 Unscrew the fitting "C" using 2 wrenches. The fitting has two digits useful for reassembly:
1= water inlet
2= water outlet.



- 6 Check the spring is working properly and that the inner cylinder is clean. Replace the valve completely, if there is nothing visible that affects its use.

Fig. 99

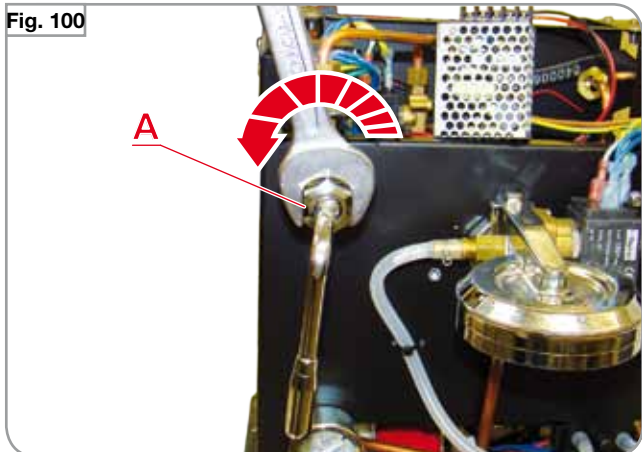


6.4.1 DISASSEMBLY OF HOT WATER NOZZLE

To reassemble the hot water nozzle, proceed as follows:

- 1 Remove the front panel (see paragraph 3.5).
- 2 Loosen the locking nut "A" using a 22 mm wrench and take the nozzle out.

Fig. 100



6.5 STEAM NOZZLE

The steam nozzle is composed of a piston actuated by the knob, which presses on a nut with spring return. By pressing against the spring it creates space for the steam to pass.

We suggest to replace the seals that keep the piston perfectly aligned, every 4-6 months. Every year it is advisable to replace the nut to prevent the gasket that insulates the steam from drying and letting steam pass. Since these parts must be changed, we suggest replacing all the seals simultaneously.

WHEN TO INTERVENE

Problems related to the steam nozzle are:

- Continuous loss of steam.
- Water dripping from the steam nozzle.
- Delayed closure.
- Steam lever too loose.

DANGER

Before proceeding with the operations described in the chapter make sure that the machine is turned off and unplugged from the mains. Discharge any residual pressure present in the steam heater.

Fig. 101

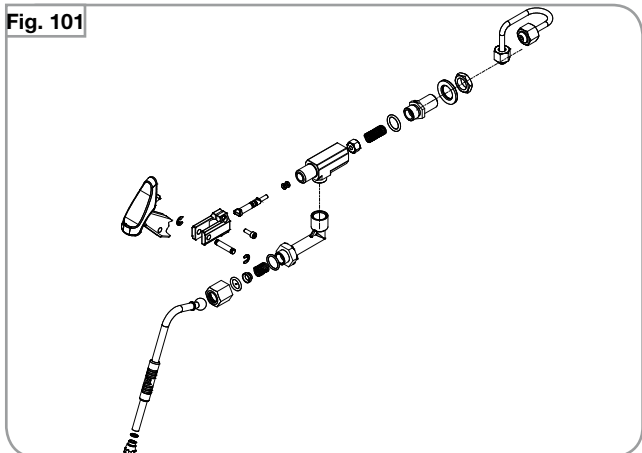
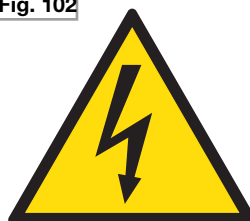


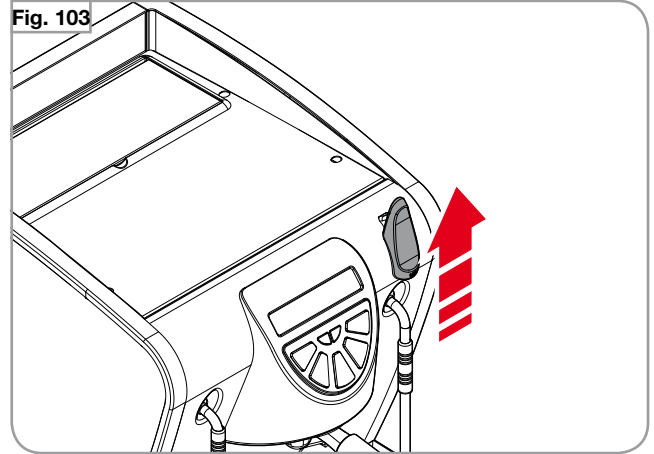
Fig. 102



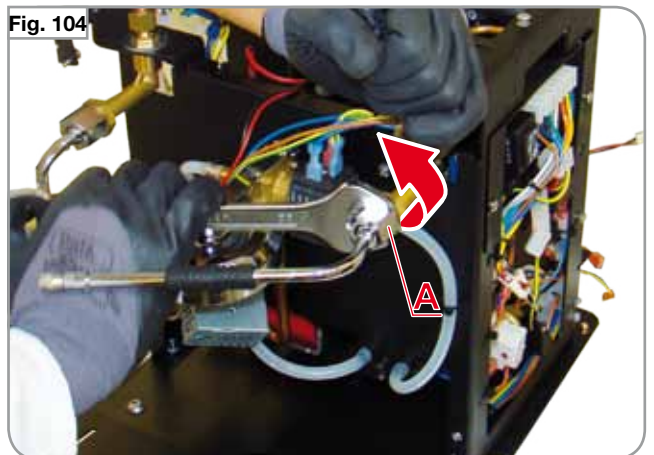
DANGER

If there is a loss of vapor or condensation, it is necessary to:

- 1 Turn the machine off, let out all the steam until there is no pressure in the heater.
- 2 Remove the left side panel and the front one.



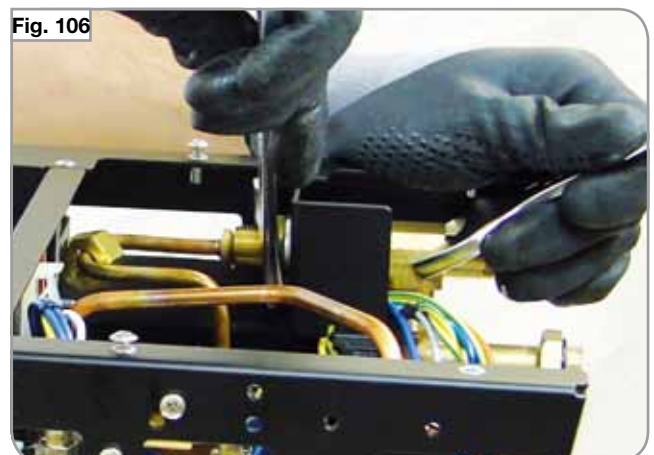
- 3 Loosen the steam nozzle by means of the nut "A" using a 22 mm wrench, by levering the nozzle locking nut with a 23 mm wrench, as shown on the figure.



- 4 Loosen the steam pipe fitting of the nozzle by means of a 20 mm wrench, by levering the locking nut with a 23 mm wrench, as shown on the figure.



- 5 Unscrew the locking nut of the steam nozzle with a 23 mm wrench, by levering the steam valve block with a 22 mm wrench.



DISASSEMBLY OF THE STEAM LEVER

- 1 Remove the machine front panel. Unlike the nozzle, the lever is extracted together with the panel.
 - 2 Remove the Seeger ring "A" using the pliers.
 - 3 Remove the piston "B" from the opposite side.
-
- 4 Take out the support of the lever "C" to release the steam lever "D".
-
- 5 To remove the dispensing nozzle it is sufficient to unscrew the lower part of the nozzle by hand.

Fig. 107

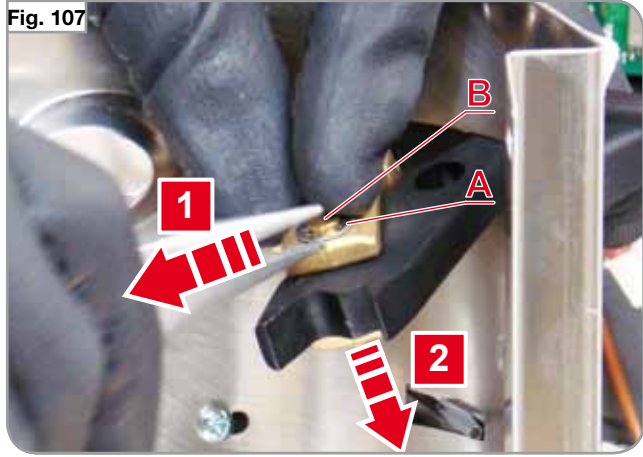


Fig. 108

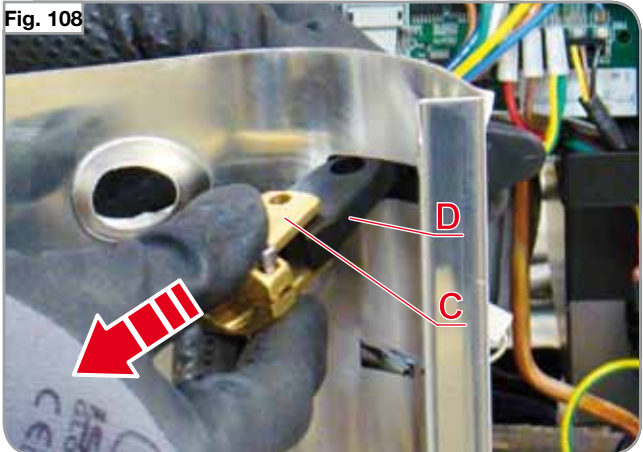


Fig. 109

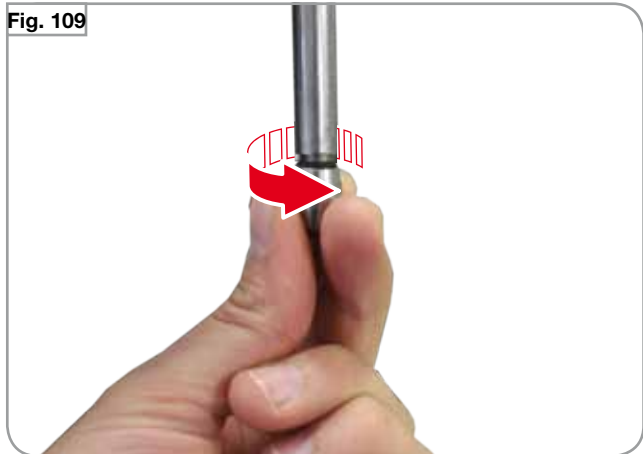


Fig. 110



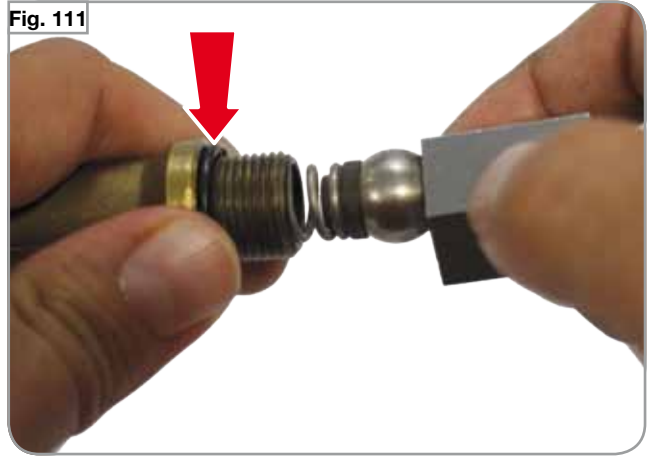
MAINTENANCE OF STEAM NOZZLE

To carry out repairs and maintenance once the steam nozzle is removed we can proceed with the following steps:

- 1 Remove the piston which is actuated by the lever. The seals that make it slide in its housing tend to wear out and must be replaced depending on the use or every 4-6 months.

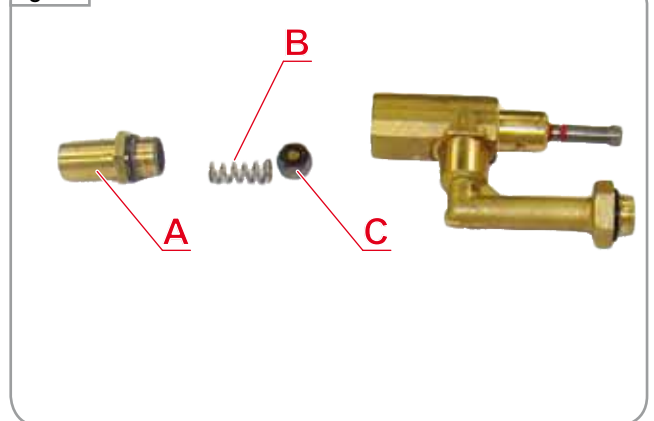
- 2 Using a 22 mm wrench remove the steam nozzle from its housing. We recommend replacing the seal at least once a year.

Fig. 111



- 3 Unscrew the fitting "A" with a 21 mm wrench to reach the spring.
We recommend replacing the seal at least once a year.
- 4 Remove the steam piston "C" behind the spring "B". We recommend replacing the piston at least once a year.

Fig. 112

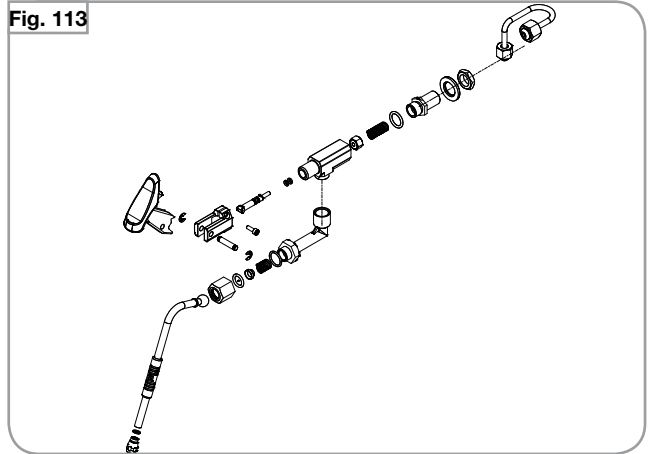


The steam nozzle, in its simplicity, has components that must be replaced due to wear.

It is recommended to replace:

- The piston seals (code No. 02280014) to avoid misalignment.
- The seals of the lever block (02280011) and the connection to the heater.
- The piston of inner closure (98008004).

Fig. 113



RE-ASSEMBLY OF THE STEAM NOZZLE

During the reassembly phase it is important to lubricate the seals of the piston in contact with the lever, to ensure fluid movement inside the housing.

Fig. 114



WARNING

Operation to be performed when the machine is on.

When fixing the screw that holds the lever on the steam nozzle it is necessary to:

- 1 Lightly press the lever upwards to let steam come out.
- 2 Release the lever until the steam supply stops.
- 3 Tighten the lever locking screw on the steam nozzle.

In this way, there is a precise calibration of the steam nozzle.



6.6 WATER TANK

To access the water tank, remove the rear panel.

NOTE

In case of a prolonged inactivity of the machine, the tank valve may be blocked owing to limescale.

To release the tank valve, use a screwdriver to allow water discharge.

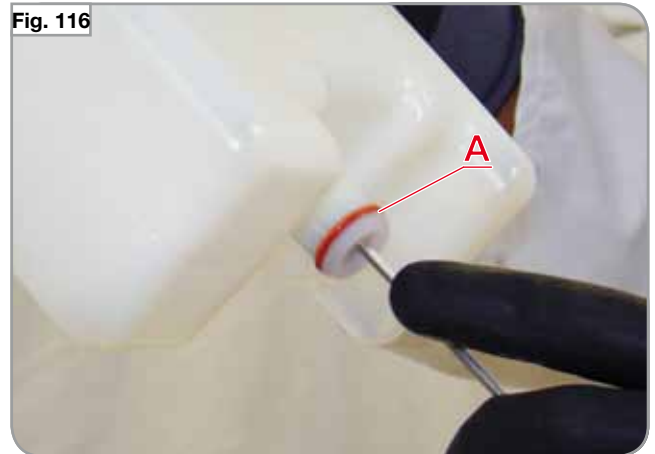
Check the valve for the presence of limescale and the conditions of seal "A". Replace the faulty parts, if necessary.

6.6.1 REPLACEMENT OF THE FLOAT

- 1 Take out the water tank and remove the rear panel.
- 2 Manually remove the tank float.

NOTE

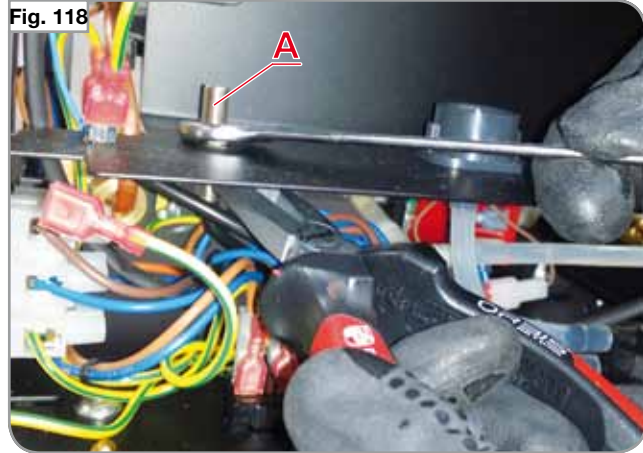
During the assembly phase of the new float, make sure the "+" mark on the float itself is oriented towards the tank bottom.



6.6.2 REMOVAL OF THE MAGNETIC SENSOR

This sensor serves to detect the presence of water inside the tank. In case of breakdown or malfunctioning, it can be replaced.

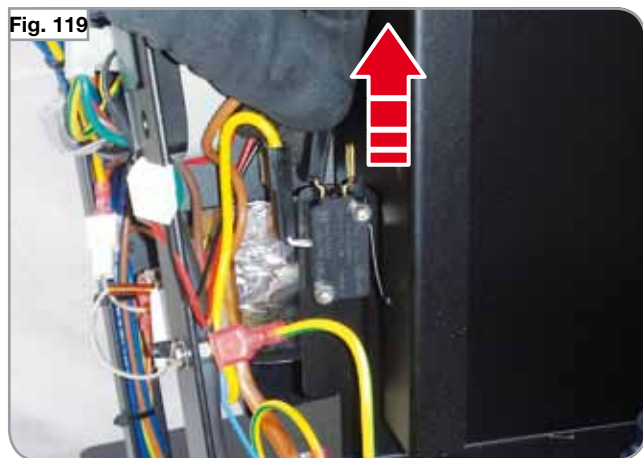
- 1 Take out the water tank from its housing and remove the rear panel.
- 2 Unscrew the sensor "A" with a wrench, holding the locking nut with pliers.



6.6.3 REMOVAL OF THE TANK MICROSWITCH

To remove the tank-detecting microswitch, proceed as follows:

- 1 Take out the water tank and remove the rear panel.
- 2 Disconnect the electrical connections.



- 3 Loosen the locking screws of the microswitch using a 2,5 mm Allen key.



6.7 REMOVAL OF THE PRESSURE SWITCH

The pressure switch cuts off the circuit powering the heating element. Therefore, it will read a voltage as the one of mains when heater pressure is enough, while will read 0V when the heating element is warming up.

To remove the pressure switch "A", it is necessary to:

- 1 Remove the right, side panel.
- 2 Disconnect the electrical connections.
- 3 Unscrew the fitting "B" with a 17 mm wrench, by levering the pressure switch-locking nut "C" with a 15 mm wrench.

Fig. 121

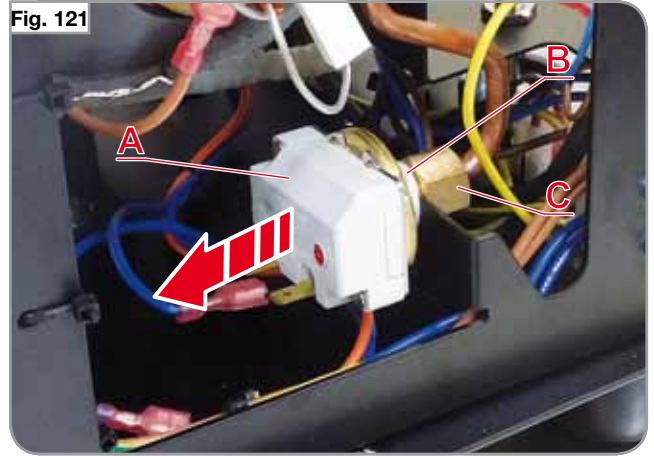
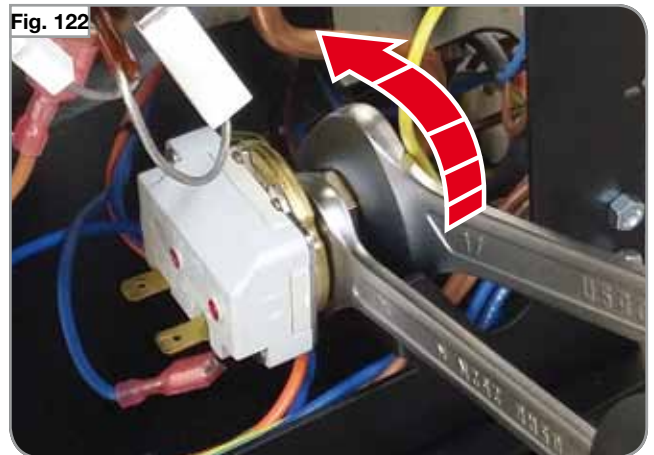
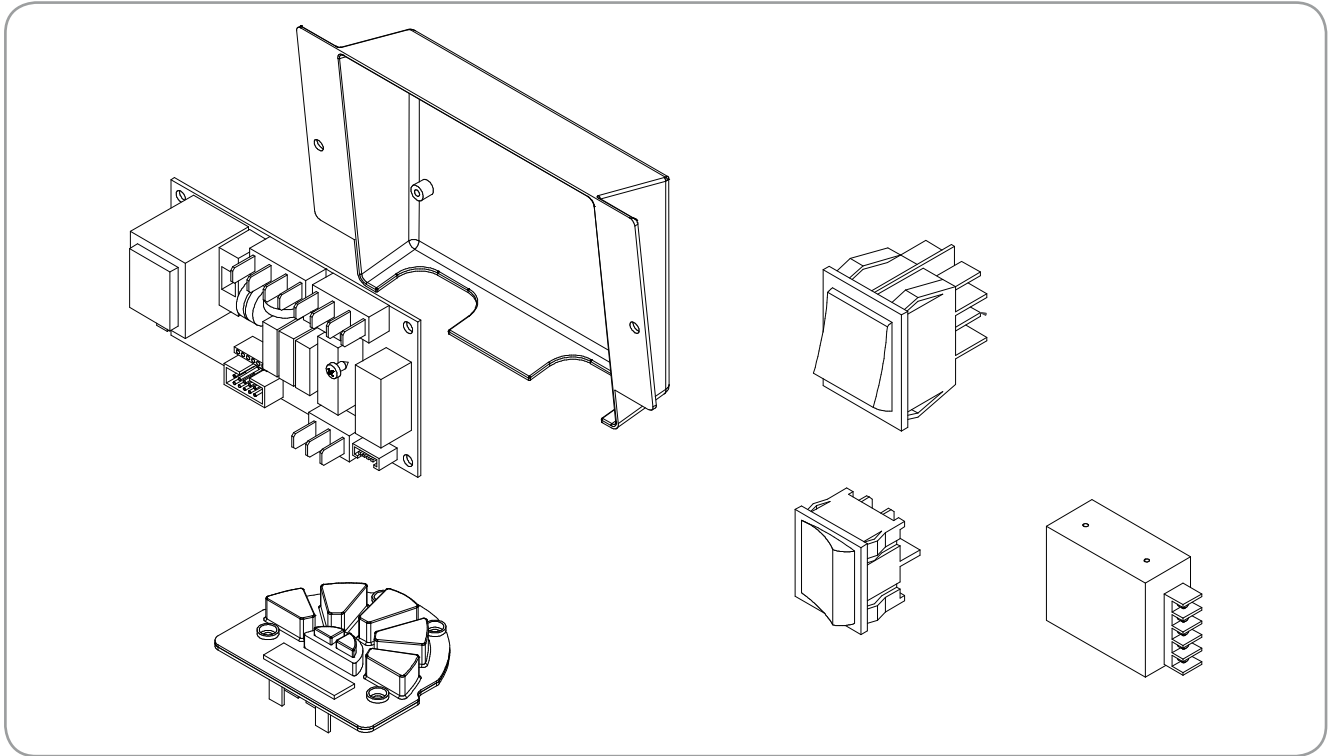


Fig. 122



7. ELECTRIC COMPONENTS



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| 7.1 CONTROL UNIT | 7.2 |

TOOLS NEEDED:



7.1 CONTROL UNIT

To access the main board it is necessary to:

- 1 Remove the right, side panel.
- 2 Disconnect the electrical connections using the pliers.
- 3 Unscrew the two screws "A" with a Phillips screwdriver and remove the board support with the board inside.
- 4 Loosen the board locking screws "B" on the support using a Phillips screwdriver.

Fig. 123

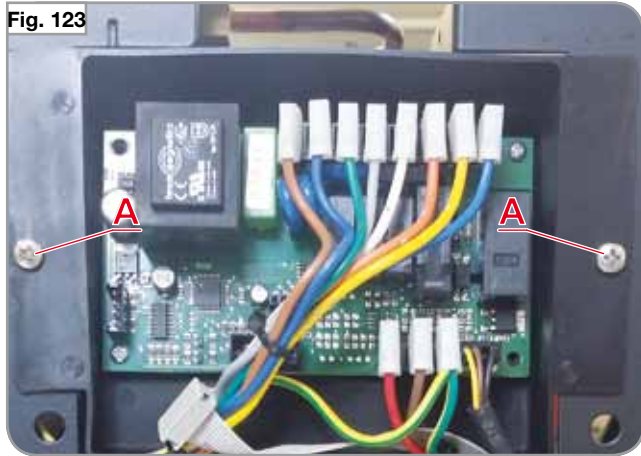


Fig. 124



The control unit without connections appears as shown in the figure.

- 1 Serial port
- 2 Keyboard serial port
- 3 Sensor connectors:
 - 3a level
 - 3b pressure
 - 3c negative pole
- 4 Power supply:
 - 4a negative pole
 - 4b pulses
 - 4c power supply
- 5 Connectors:
 - 5a Pressure switch
 - 5b heating element
 - 5c pump
 - 5d steam / H2O
- 6 Connectors:
 - 6a delivery electrovalve
 - 6b level electrovalve
 - 6c neutral
 - 6d phase

Fig. 125

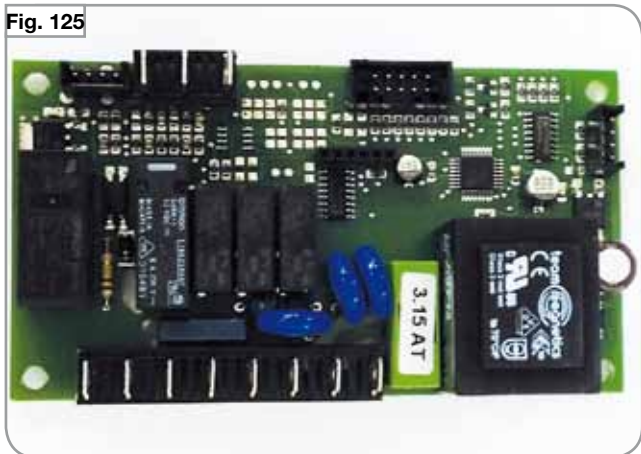
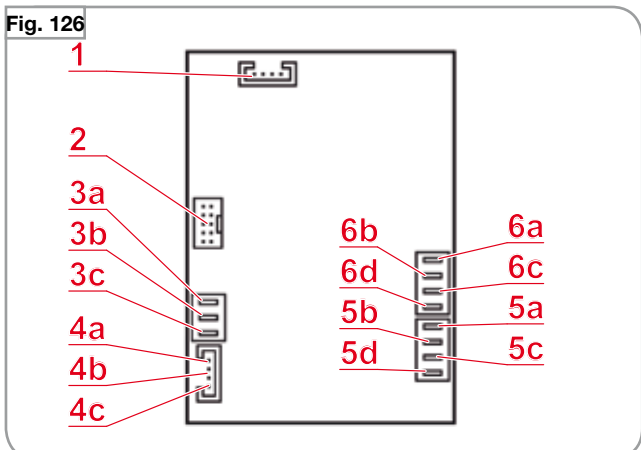
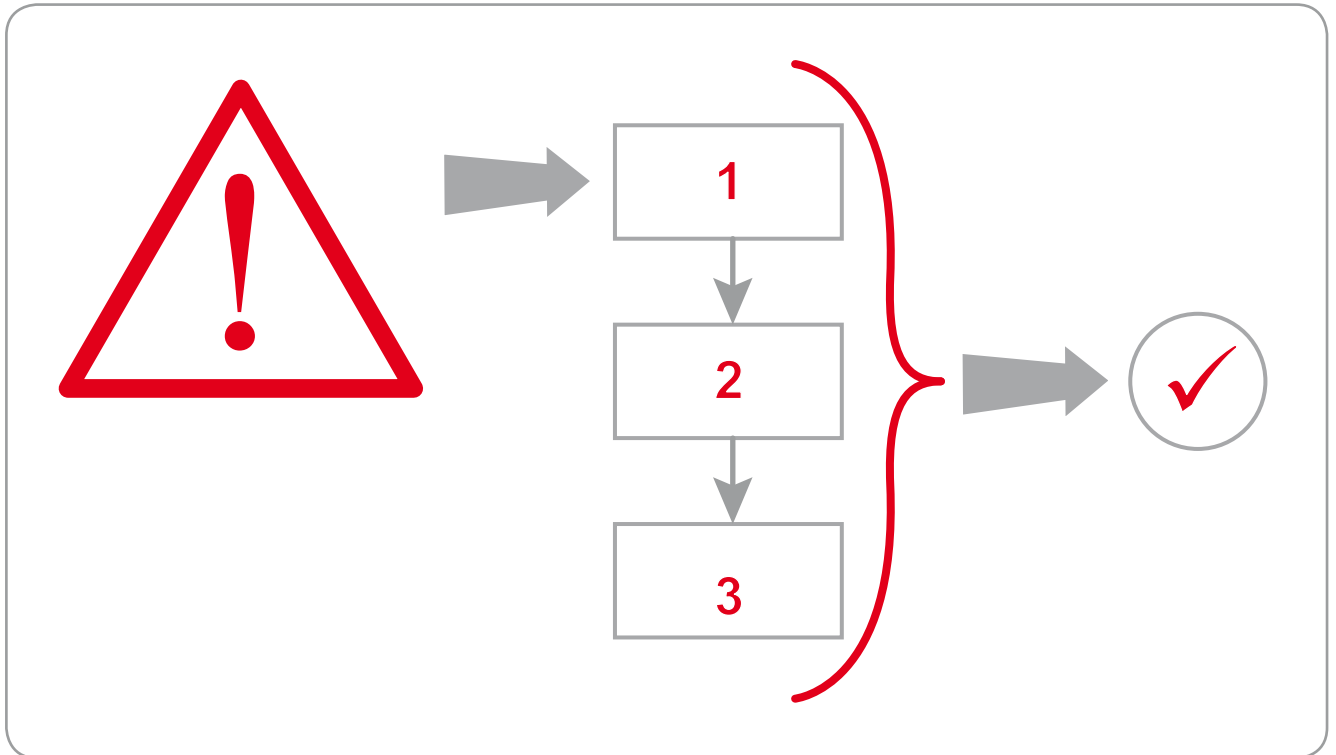


Fig. 126



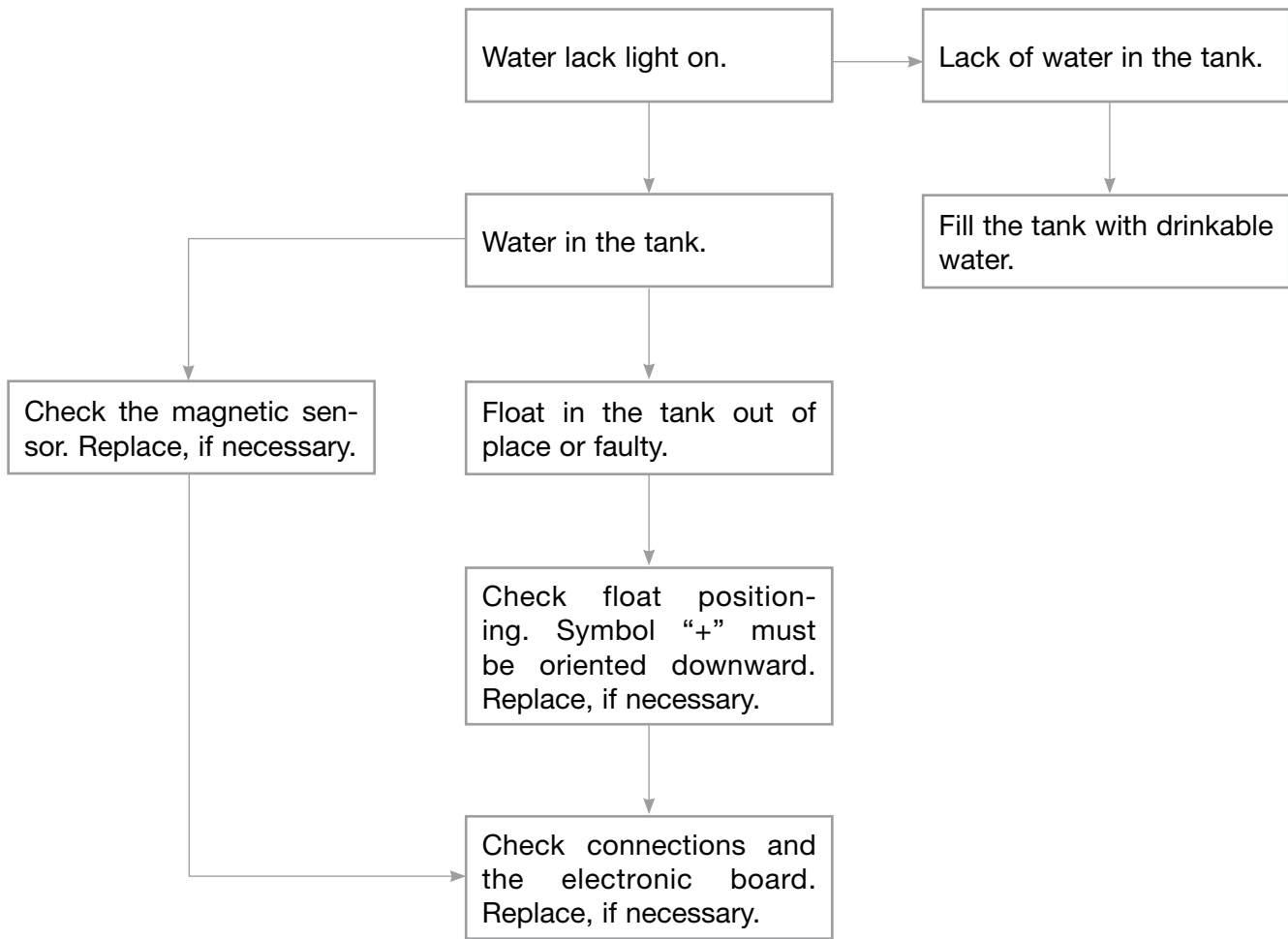
8. TROUBLESHOOTING



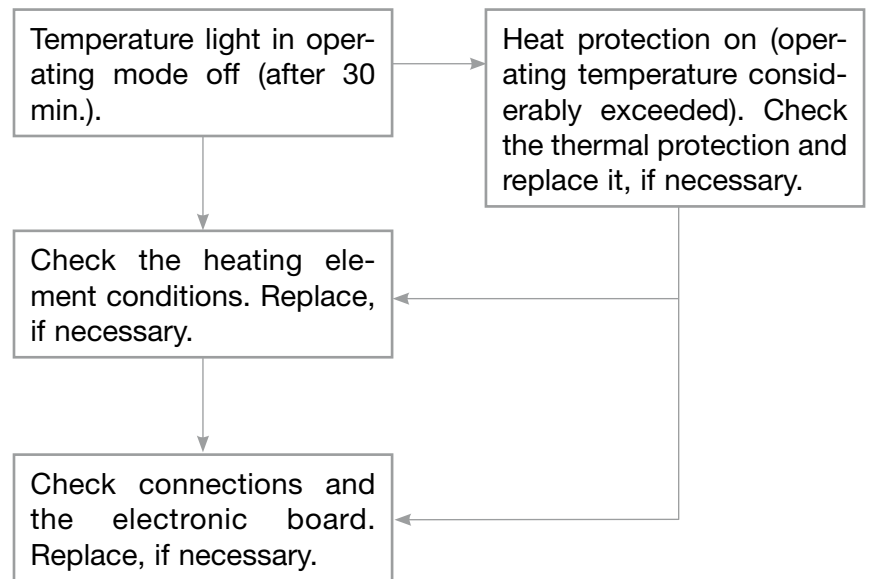
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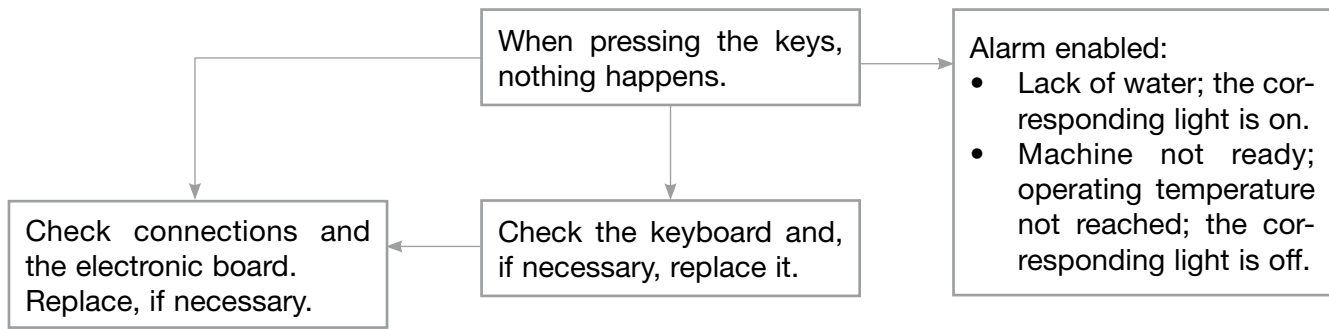
8.1 WATER LACK LIGHT



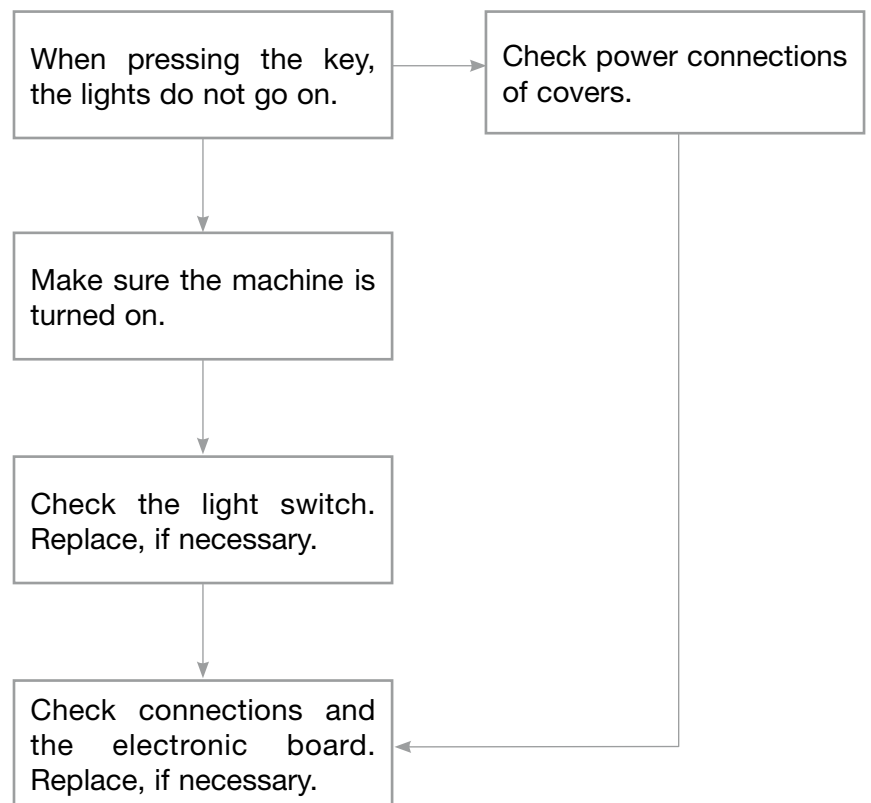
8.2 HEATING ELEMENT LIGHT



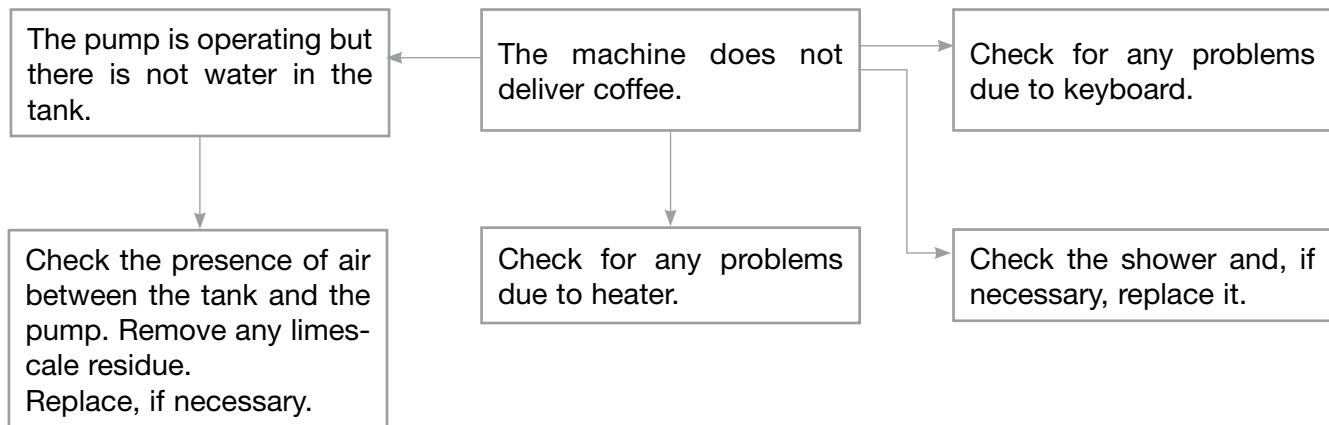
8.3 REMOVAL OF KEYBOARD



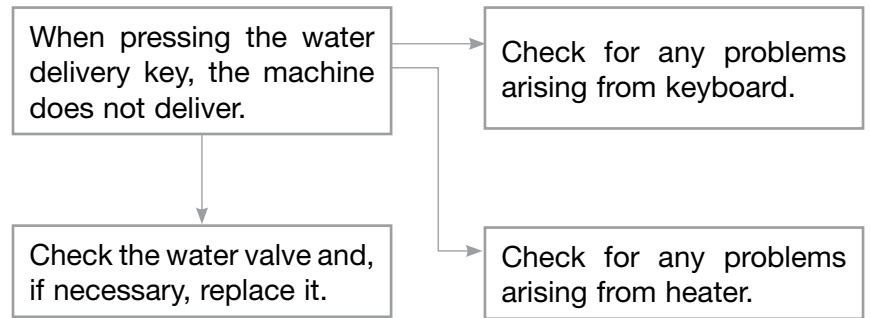
8.4 LIGHTS (LUX VERSIONS)



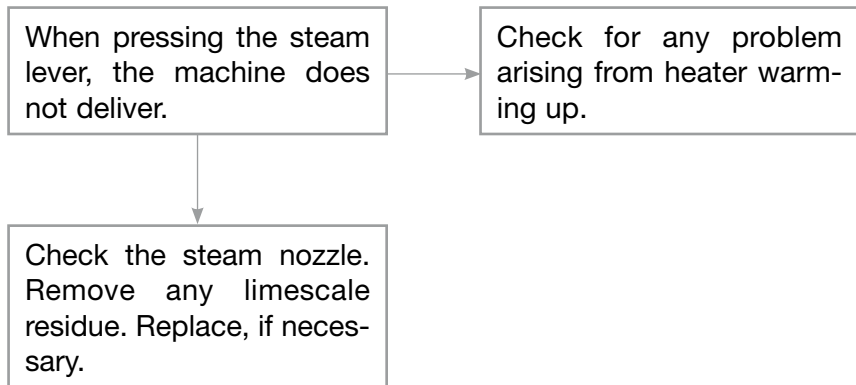
8.5 COFFEE DELIVERY



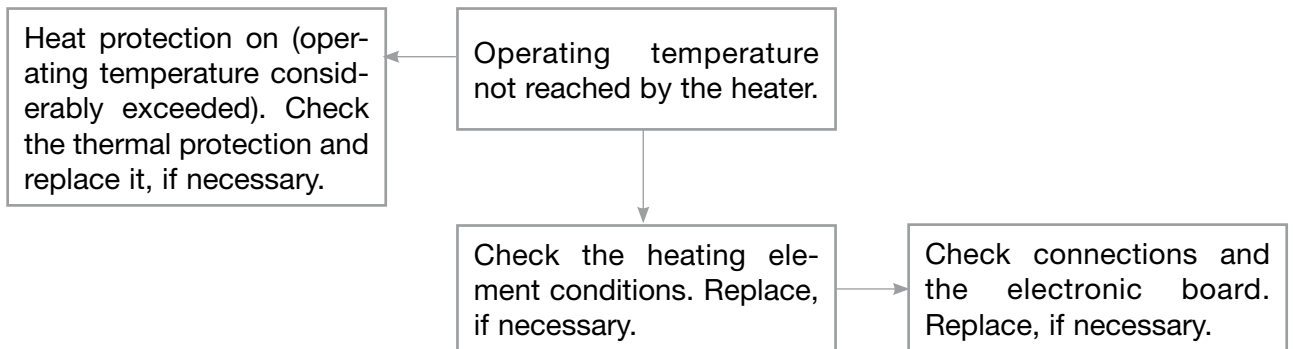
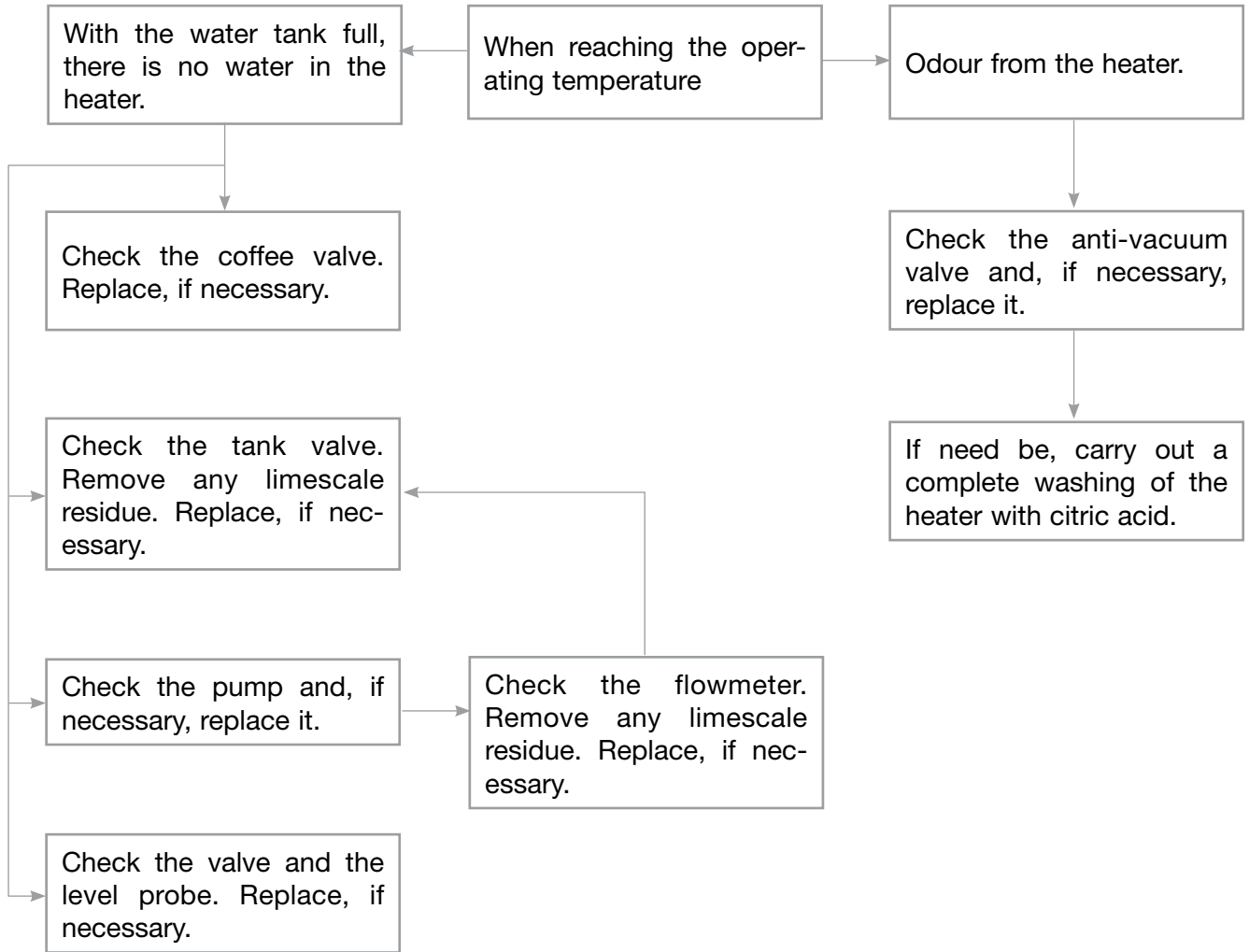
8.6 WATER DELIVERY



8.7 STEAM DELIVERY

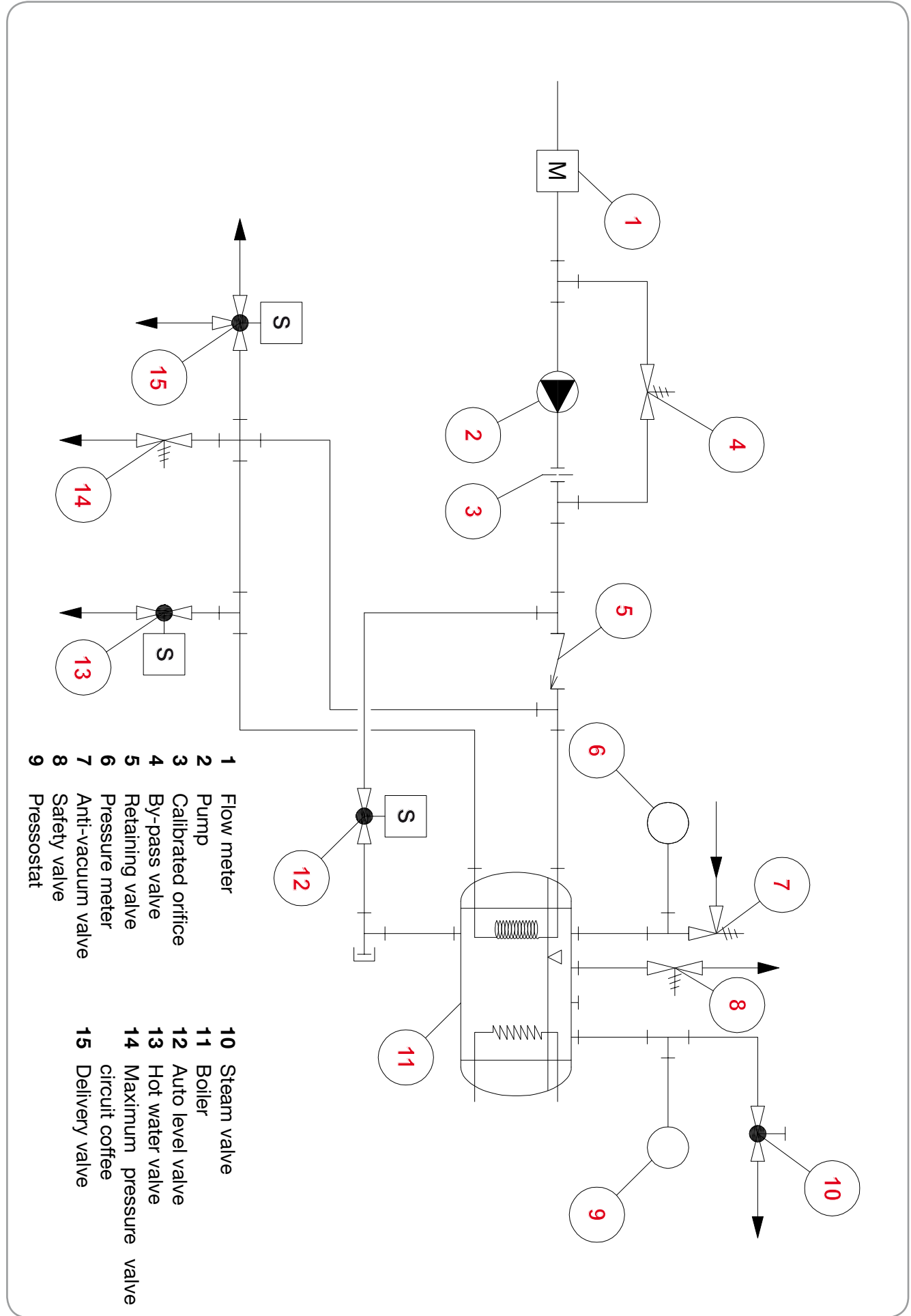


8.8 HEATER



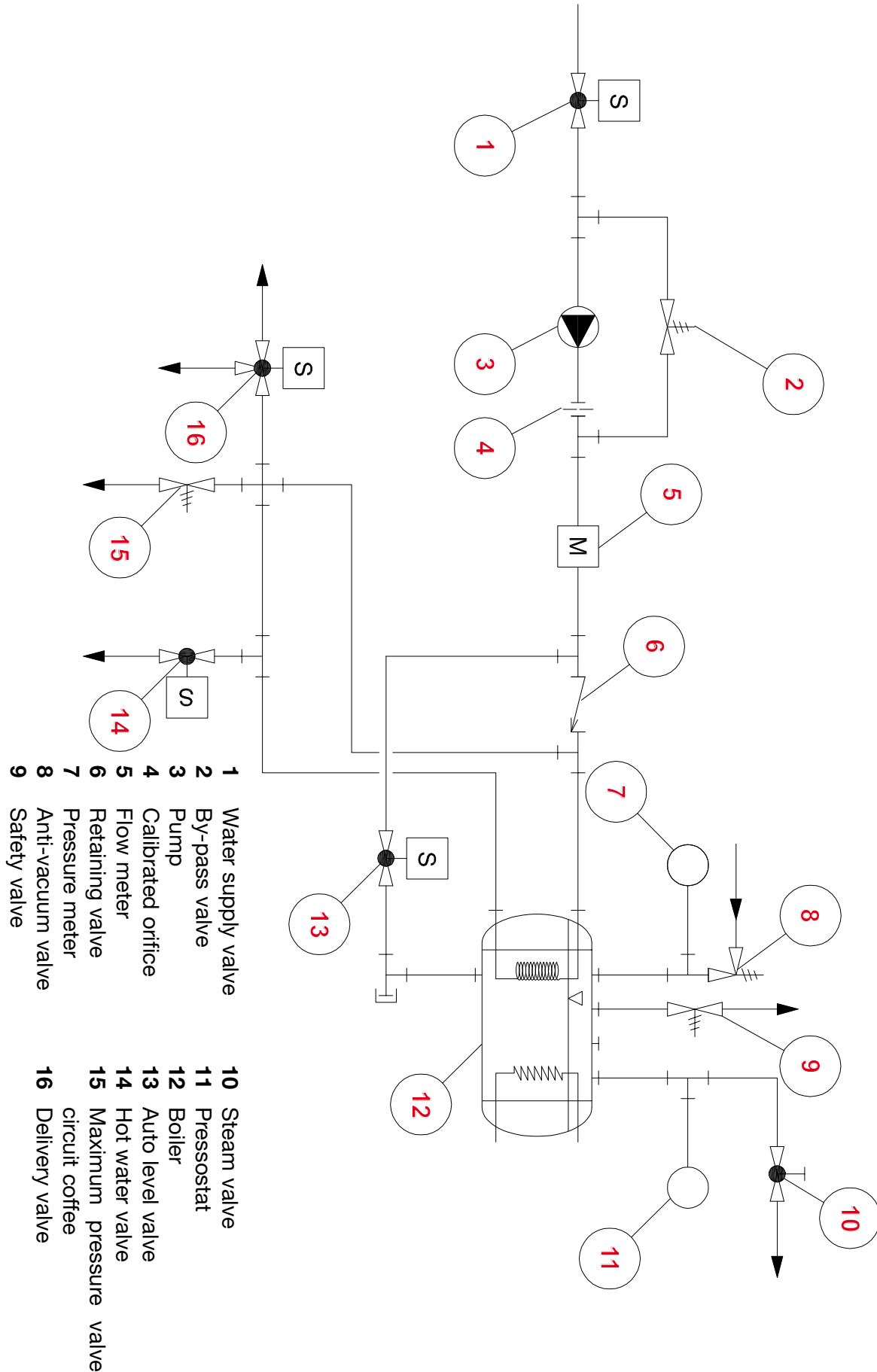
9. DIAGRAMS

9.1 HYDRAULIC DIAGRAM TANK VERSION

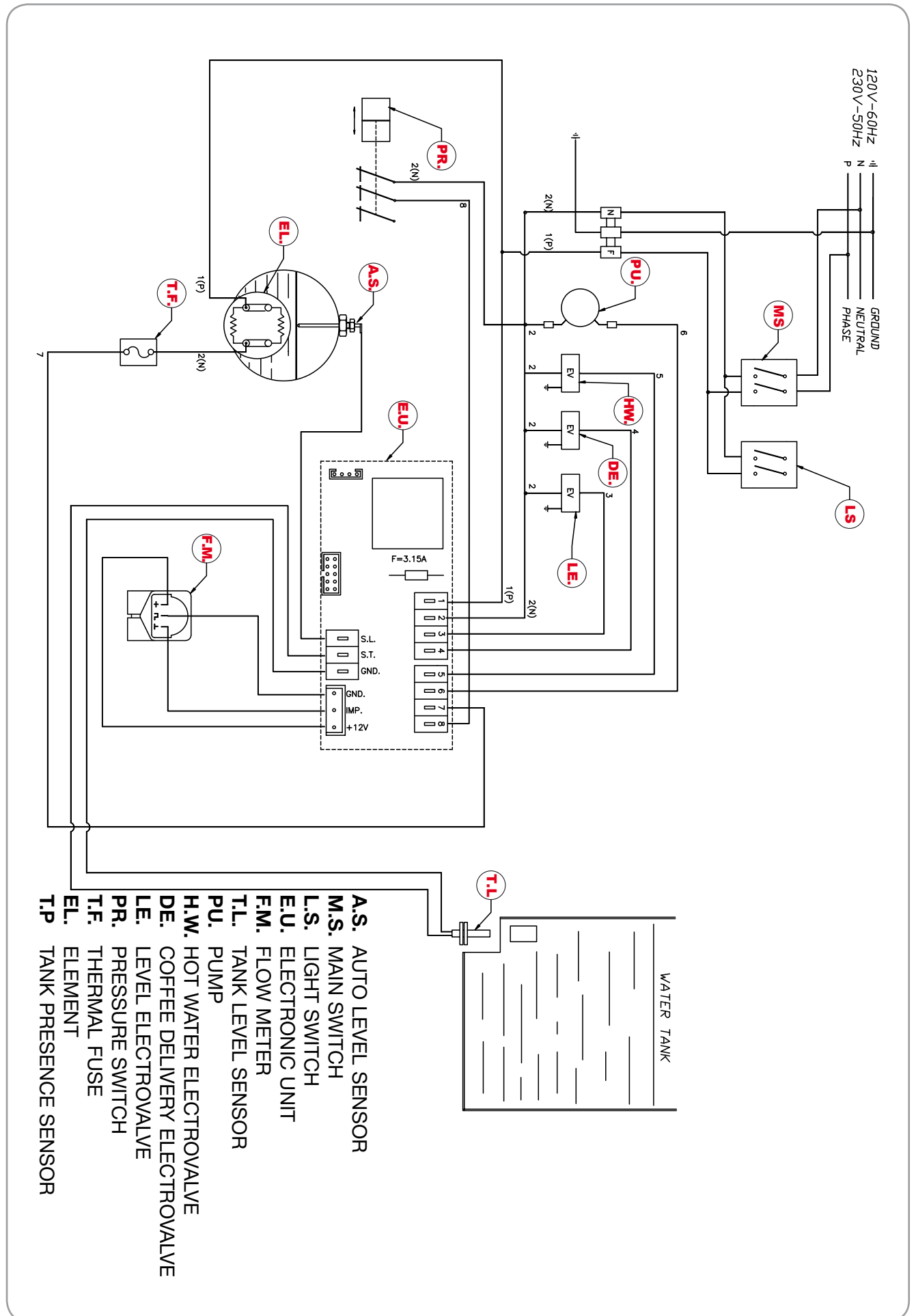


- | | | | |
|---|--------------------|----|------------------------|
| 1 | Flow meter | 10 | Steam valve |
| 2 | Pump | 11 | Boiler |
| 3 | Calibrated orifice | 12 | Auto level valve |
| 4 | By-pass valve | 13 | Hot water valve |
| 5 | Retaining valve | 14 | Maximum pressure valve |
| 6 | Pressure meter | 15 | Delivery valve |
| 7 | Anti-vacuum valve | | |
| 8 | Safety valve | | |
| 9 | Pressostat | | |

9.2 HYDRAULIC DIAGRAM DIRECT CONNECTION VERSION



9.3 WIRING DIAGRAM TANK VERSION



- A.S. AUTO LEVEL SENSOR
- M.S. MAIN SWITCH
- L.S. LIGHT SWITCH
- E.U. ELECTRONIC UNIT
- F.M. FLOW METER
- T.L. TANK LEVEL SENSOR
- P.U. PUMP
- H.W. HOT WATER ELECTROVALVE
- D.E. COFFEE DELIVERY ELECTROVALVE
- L.E. LEVEL ELECTROVALVE
- P.R. PRESSURE SWITCH
- T.F. THERMAL FUSE
- EL. ELEMENT
- T.P. TANK PRESENCE SENSOR

10. MAINTENANCE CHECKING



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| 10.3 YEARLY MAINTENANCE | 10.3 |
| 10.4 BIENNIAL MAINTENANCE | 10.4 |

10.1 DAILY MAINTENANCE

Time required 5 min:

- Clean the machine;
- Clean the unit with the blind filter and specific detergent (Pulycaff);
- Empty the water collection tray.

10.2 WEEKLY MAINTENANCE

Time required 10 min:

- Clean the machine;
- Clean the unit with the blind filter and specific detergent (Pulycaff);
- Empty the water collection tray;
- Remove the filter from its holder and thoroughly clean it;
- Immerse the filter holder into hot water with specific detergent (Pulycaff) and thoroughly clean all parts;
- Verify suitability of water used (total hardness $F^{\circ} < 6$).

10.3 YEARLY MAINTENANCE

Time required 45 - 60 min:

The skilled technician should take all the necessary precautions concerning safety measures to insulate the machine from the mains and to avoid pressure in the heater, waterline closure or tank removal so as to prevent inconveniences or damages. Before proceeding, remove all machine covers and check for any damage or leakage.

Before proceeding, remove all perimeter coverings and make sure there are no damages or leakages.

- Check for any sign of leakage;
- Check all wirings;
- Check pump noise;
- Check for any drip from the unit, the steam nozzle and the hot water nozzle;
- Check non-return valve;
- Check self-level function;
- Check heater pressure (_____Bar);
- Check the presence of limescale in the tank;
- Check total production of beverages;
- Check electrovalve for leakages;
- Check heater for leakages;
- Replace the group gasket (02280020.C);
- Replace shower screen (03000066);
- Insert or replace, if necessary, shims under the seal (02060014).

NOTES

The water hardness must be below 6°fr (French degree).

The chlorine content must not exceed 100 mg.

Necessary spare parts:

02280020.C

03000066

02060014

10.4 BIENNIAL MAINTENANCE

Time required 60 - 90 min:

The skilled technician should take all the necessary precautions concerning safety measures to insulate the machine from the mains and to avoid pressure in the heater, waterline closure or tank removal so as to prevent inconveniences or damages. Before proceeding, remove all machine covers and check for any damage or leakage.

- Check for any sign of leakage;
- Check all wirings;
- Check pump noise;
- Check for any drip from the unit, the steam nozzle and the hot water nozzle;
- Replace the non-return valve (01000023);
- Check self-level function;
- Check heater pressure (_____Bar);
- Check total production of beverages;
- Check electrovalve for leakages;
- Check heater for leakages;
- Replace group gasket (02280020.C);
- Replace shower screen (03000066);
- Insert or replace, if necessary, shims under the seal (02060014);
- Replace the pressure switch (09200014);
- Replace the steam nozzle seals (05000001);
- Replace the steam nozzle closing piston (98008004);
- Replace the 2-coffee filter (03000073);
- Replace the 1-coffee filter (03000072);
- Replace the steam nozzle support seal (02280037);
- Replace the nozzle support seal (02280011);
- Replace the steam lever piston seals (2 x 02280014);
- Replace the steam nozzle seal (02280036);
- Replace the unit expansion valve (98120001).

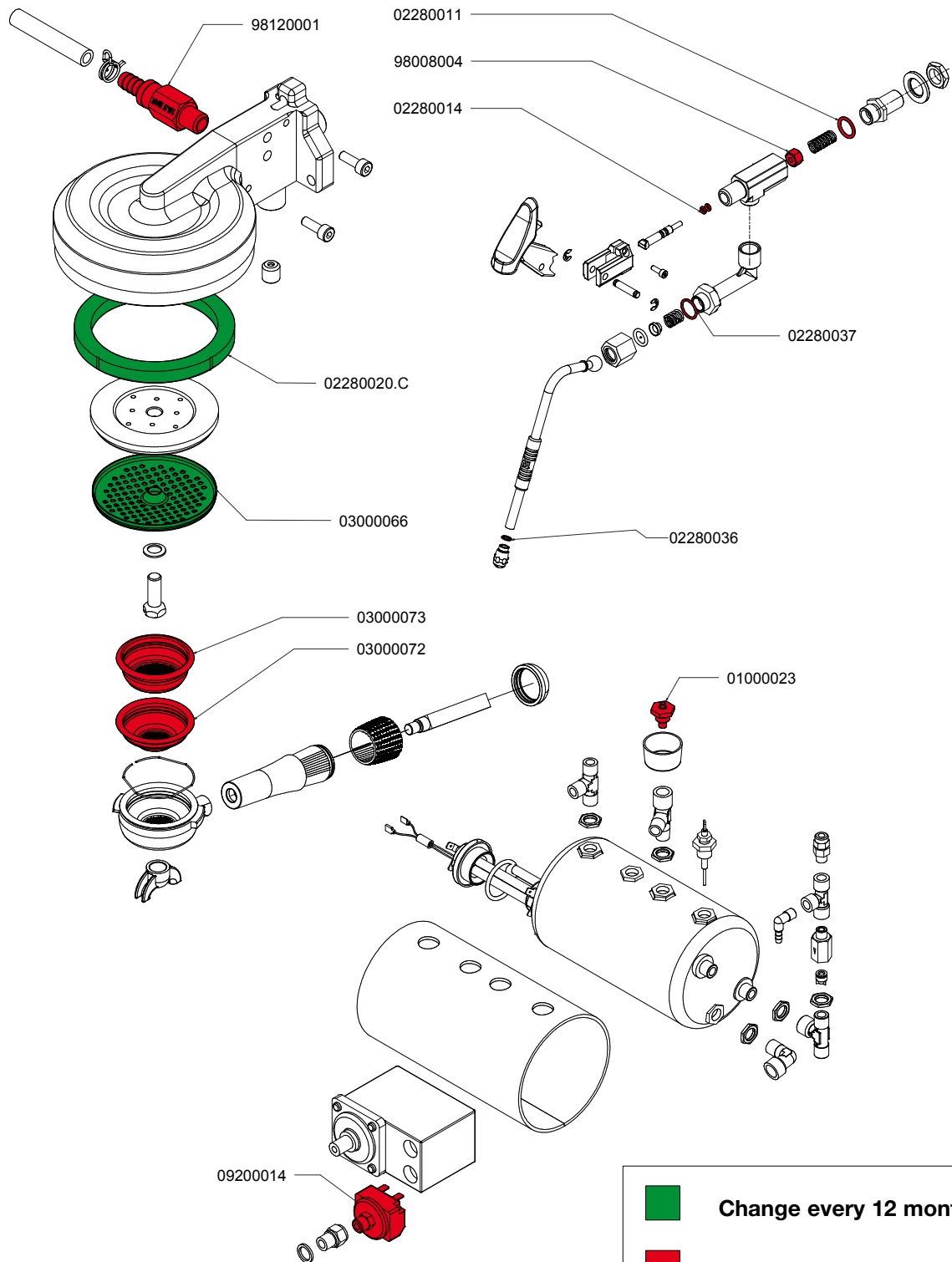
NOTES

**The water hardness must be below 6°fr (French degree).
The chlorine content must not exceed 100 mg.**

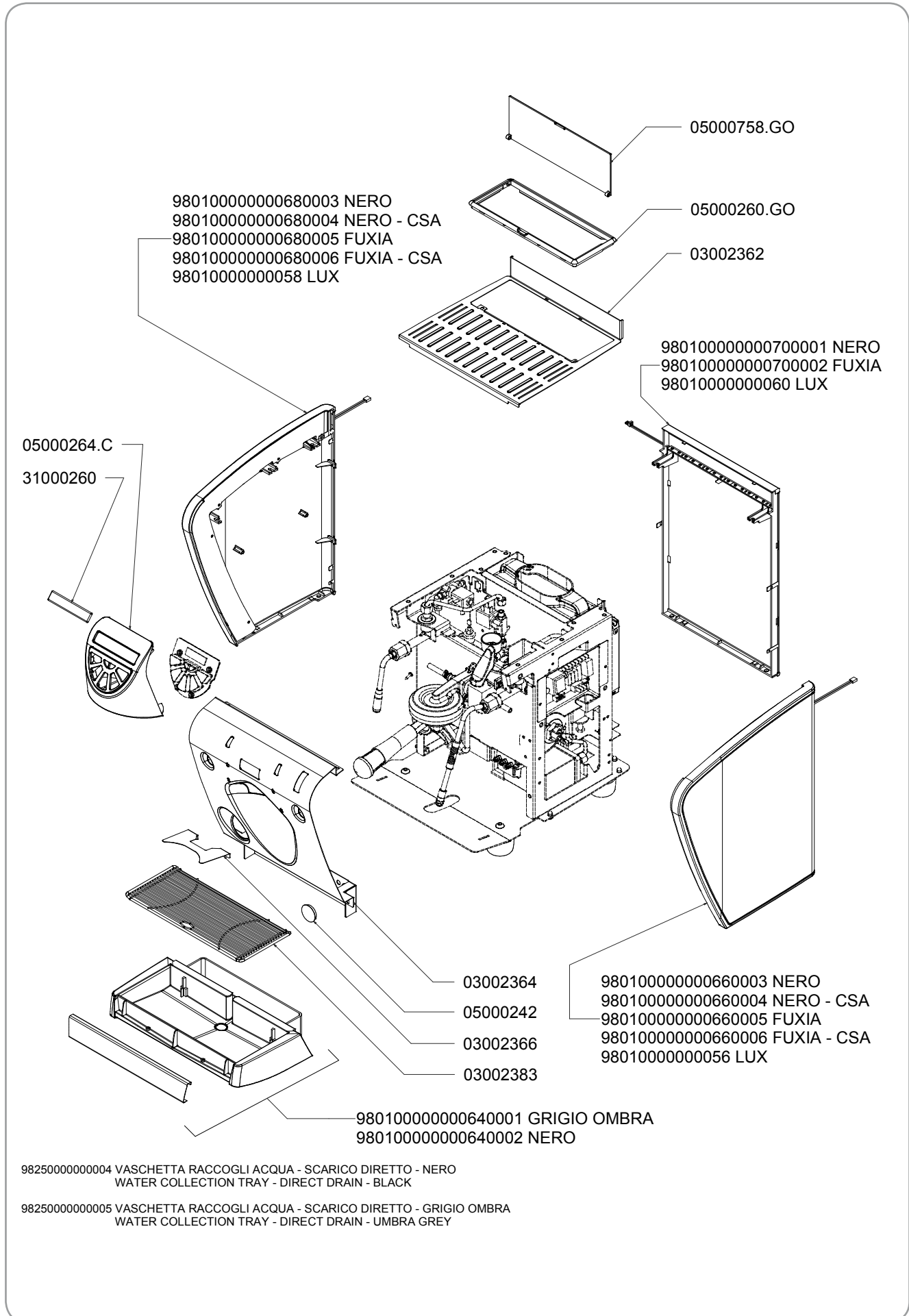
Necessary spare parts:

01000023
02280020.C
03000066
02060014
09200014
05000001
98008004
03000073
03000072
02280037
02280011
2x02280014
02280036
98120001

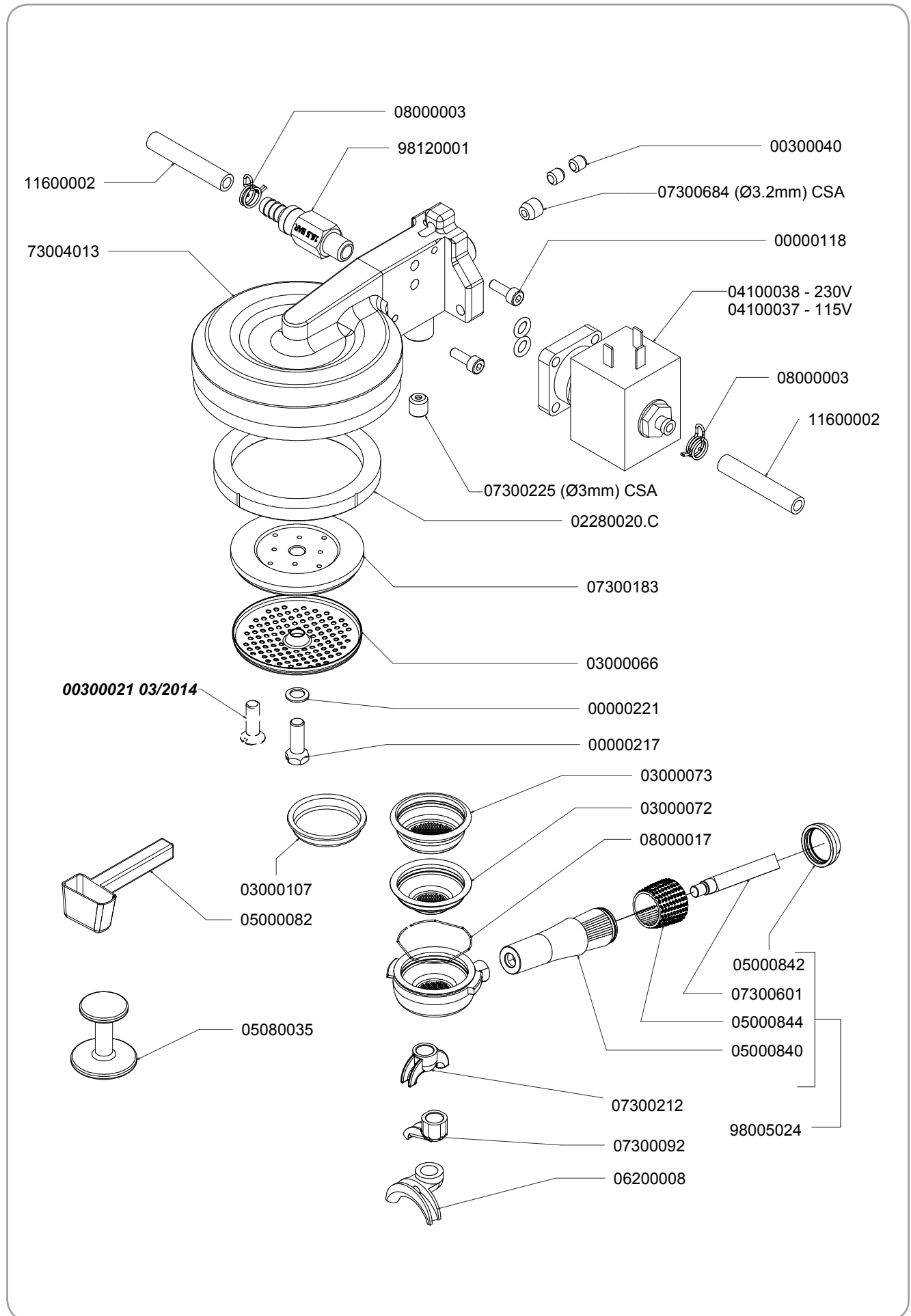
ANNUAL MAINTENANCE



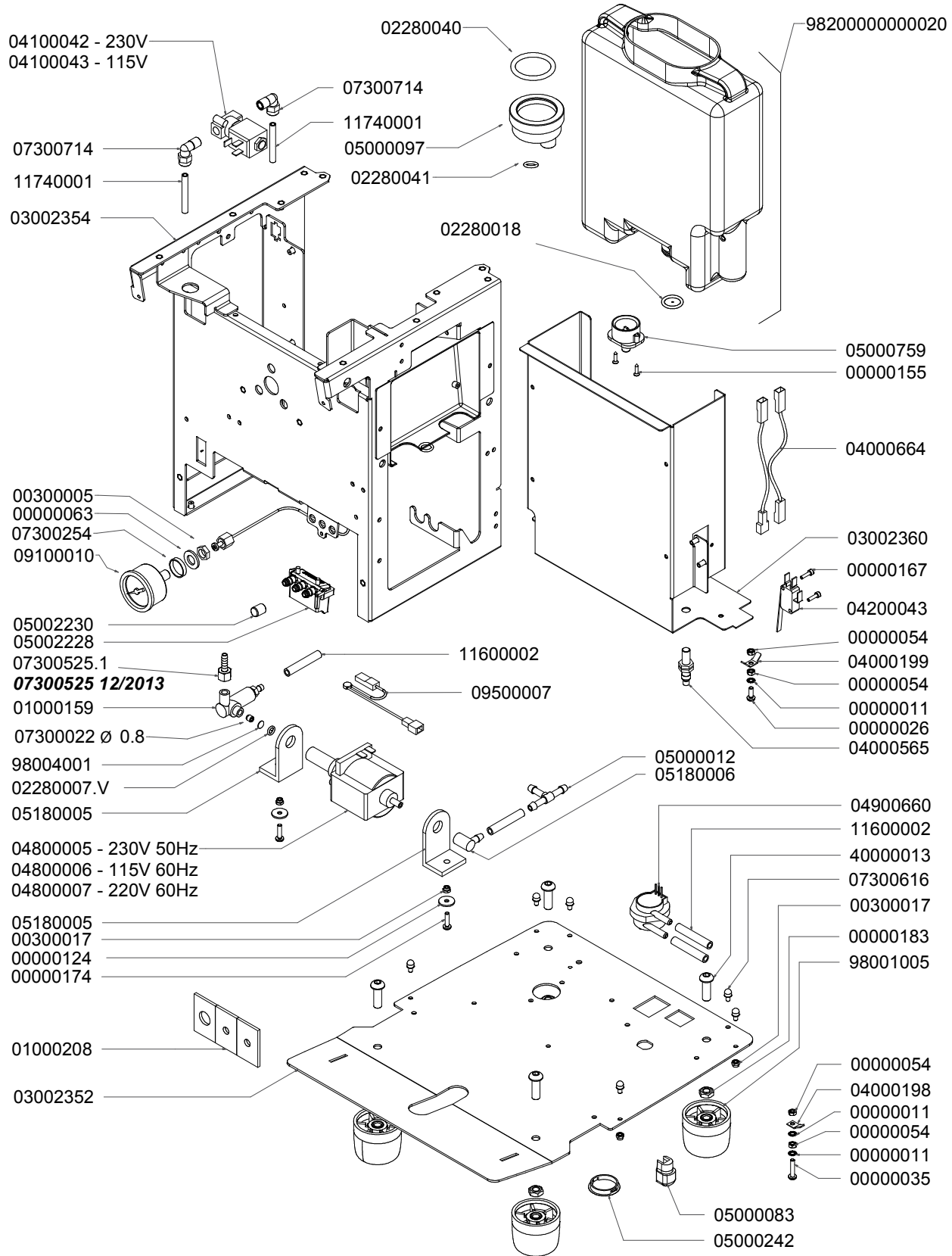
11.1 CABINET PARTS



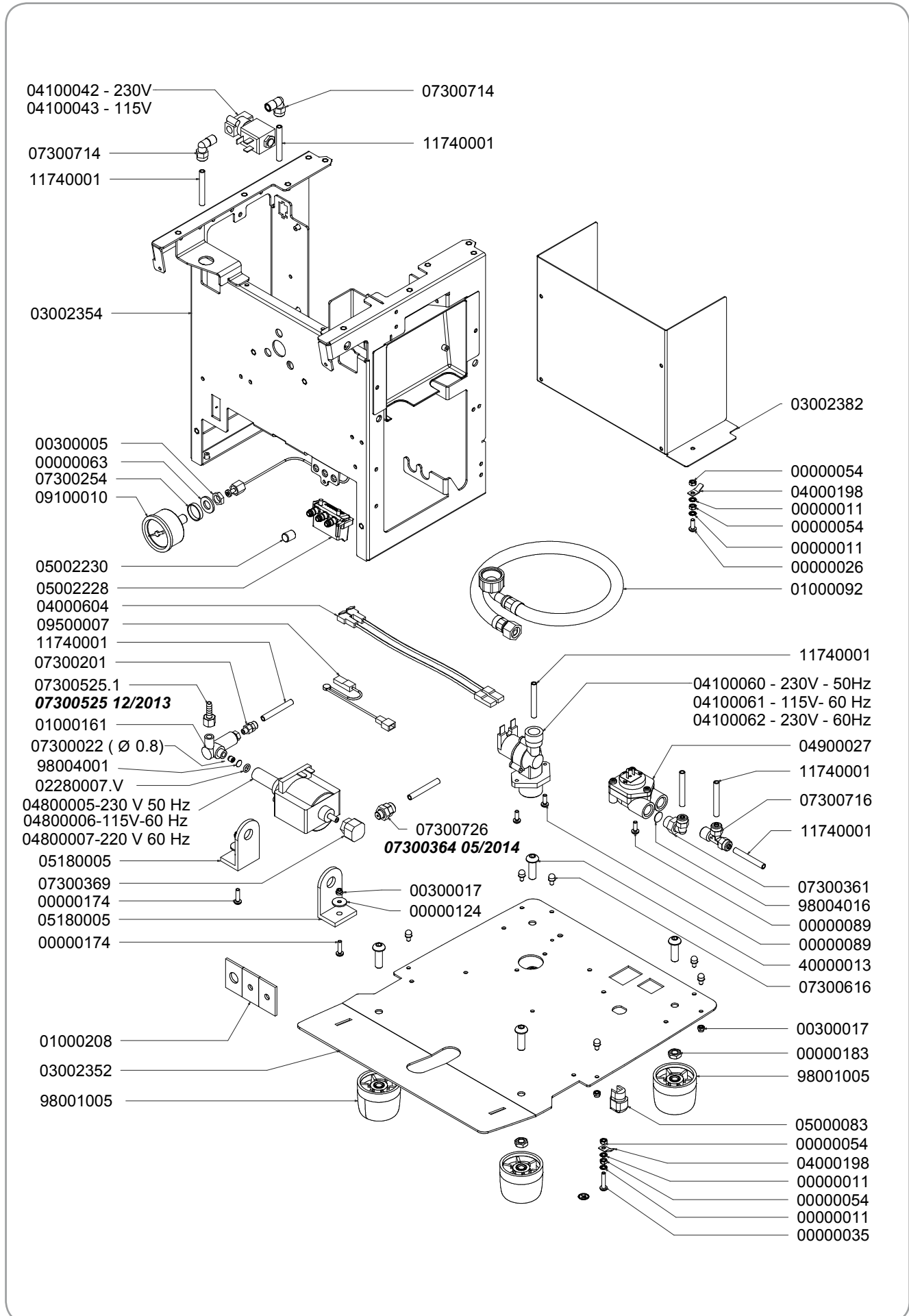
11.2 COMPLETE POURING UNIT



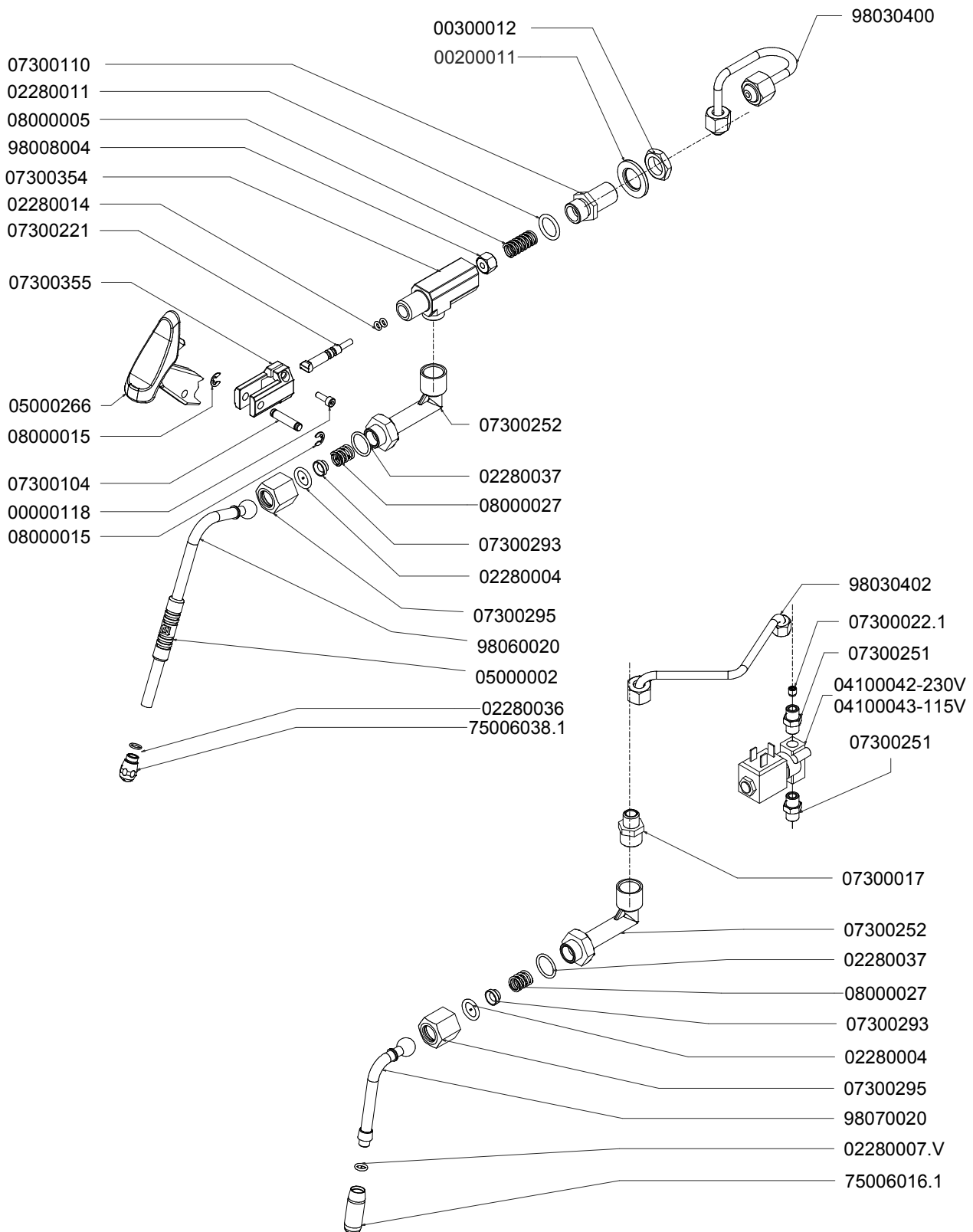
11.3 TANK FRAME COMPONENTS



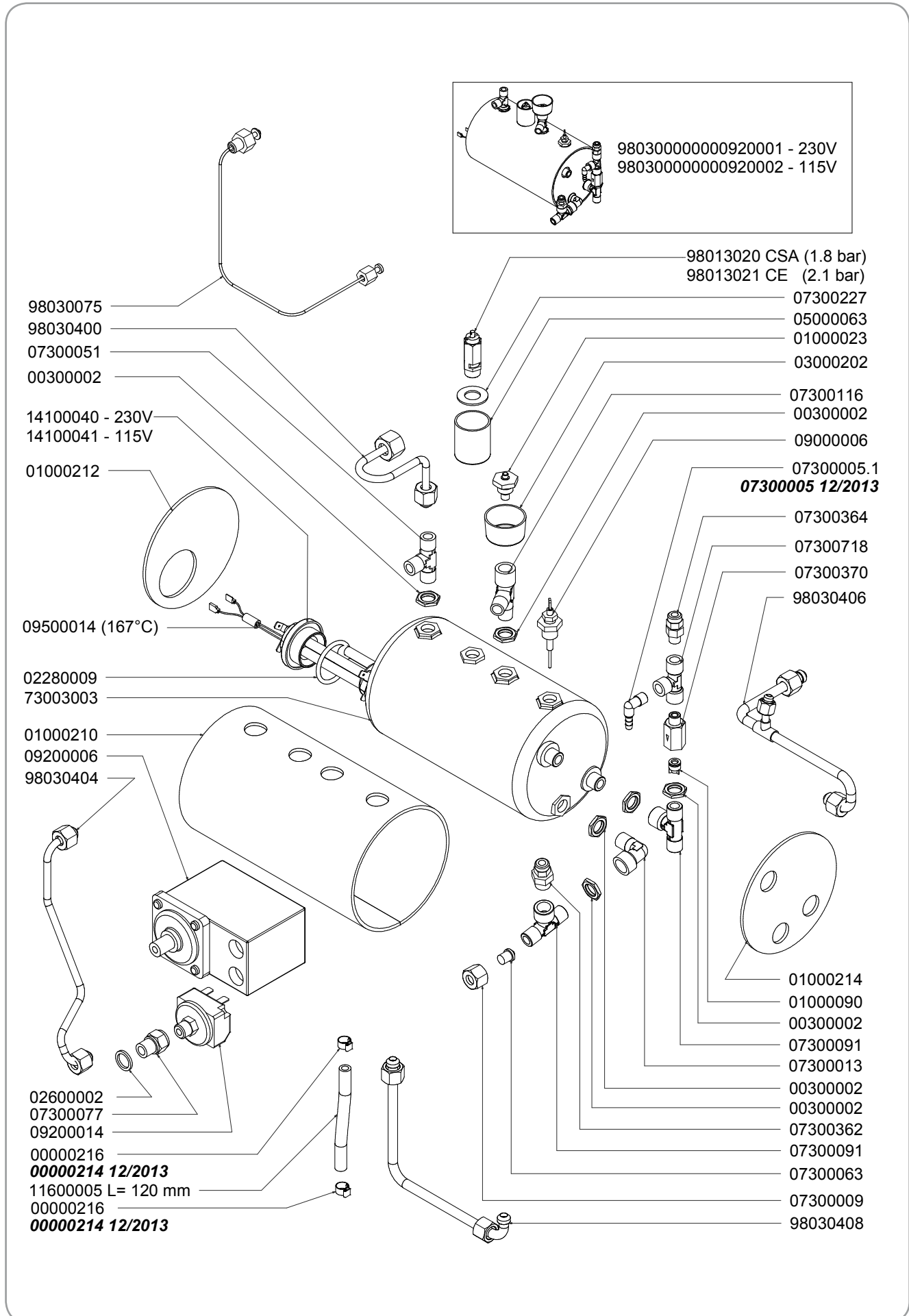
11.4 DIRECT CONNECTION FRAME COMPONENTS



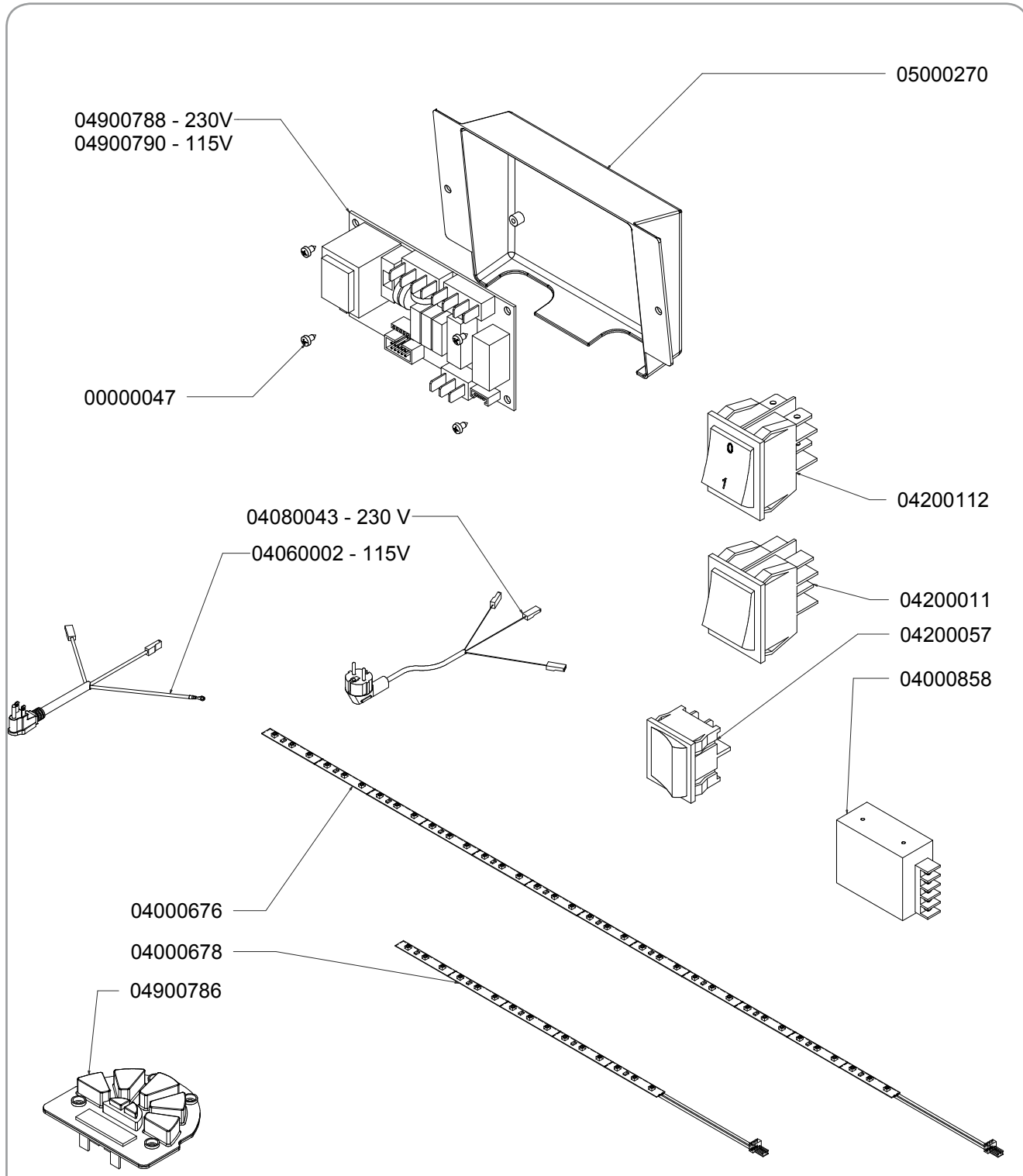
11.5 STEAM & HOT WATER VALVES PARTS



11.6 BOILER COMPONENTS



11.7 ELECTRICAL COMPONENTS



| CODICE / CODE | DESCRIZIONE | DESCRIPTION |
|---------------|--|--|
| 04000660 | CAVO 10 VIE COLLEGAMENTO PULSANTIERA-CENTRALINA - MUSICA | CENTRAL UNIT/DISPENSING CIRCUIT BOARD CONNECTING CABLE |
| 04000662 | IMPIANTO ELETTRICO MUSICA | COMPLETE WIRING ASSEMBLY - MUSICA |
| 04000666 | CABLAGGIO BASSO VOLTAGGIO ALIMENTAZIONE LUCI - MUSICA | LIGHTING WIRING ASSEMBLY - MUSICA |
| 04000668 | CAVO ALIMENTAZIONE LUCI - MUSICA | LIGHTING TRASFORMER WIRING ASSEMBLY - MUSICA |
| 04000670 | CAVO DOSATORE VOLUMETRICO-CENTRALINA - MUSICA | VOLUMETRIC COUNTER CABLE - MUSICA |
| 04000672 | CAVO DOSATORE VOLUMETRICO ATT. DIRETTO MUSICA | VOLUMETRIC COUNTER CABLE - MUSICA D.A. |

| CODICE | DESCRIPTION FR | DESCRIPTION EN | END VALIDITY |
|------------|--|--|--------------|
| 00000011 | RONDELLE INOX M4 MOLETÉE UNI8842/A | STAINLESS STEEL KNURLED WASHER D4 | |
| 00000026 | VIS AQ M4x12 TC T.CR. ZINC | SCREW M4x12 AQ TC T. CR. ZINC | |
| 00000035 | VIS AQ M4x20 TC T.CR. ZINC | ZINC CROSS-HEAD/CAP SCREW M4X20 | |
| 00000047 | VIS AUTOT 2,9x6,5 TC/T.CR. | CROSS HEAD CAP SELF-TAPPING SCREW 2,9x6,5 | |
| 00000054 | ÉCROU AQ M4 HAUT ZINGUÉ | NUT M4 HIGH GALVANISED NUT | |
| 00000063 | RONDELLE AQ D 10X21X2 GALV | WASHER AQ D 10X21X2 ZN | |
| 00000089 | VIS INOX M4x12 TC TCR DIN7985 | SS CROSS HEAD CAP SCREW M4x12 | |
| 00000118 | VIS INOX M4x12 TCEI 5931 | SS HEX SOCKET CAP SCREW M4x12 | |
| 00000124 | RONDELLE D4.3X16X1.5 GALV. | GALVANISED WASHER D4 3x16x1.5 | |
| 00000155 | VIS INOX P. PANN. PARTIC. 3x12 TSPTCR18-8 DIN 7505 A | SS SCREW 3x12 TSPTCR DIN 7505 A | |
| 00000167 | VIS INOX M3x12 TCEI | STAINLESS STEEL SCREW M3x12 TCEI | |
| 00000174 | VIS INOX M4x16 TCTCR | STAINLESS STEEL SCREW M4x16 TCTCR | |
| 00000183 | ÉCROU INOX M8 BAS 5589 h5 | STAINLESS STEEL NUT M8 LOW 5589 h5 | |
| 00000214 | COLLIER DE SERRAGE INOX DÉCLIC DIAM=9.5mm | STAINLESS STEEL CLAMP DIAM=9.5mm | 12/2013 |
| 00000216 | COLLIER DE SERRAGE INOX DÉCLIC DIAM=8.5mm | STAINLESS STEEL CLAMP DIAM=8.5mm | |
| 00000217 | VIS INOX M6x20mm TETE HEXAGONALE | STAINLESS STEEL SCREW M6X20 HEX HEAD 9mm | |
| 00000221 | RONDELLE CONIQUE INOX M6 SCHNORR | STAINLESS STEEL M6 CONICAL SAFETY WASHER | |
| 00200011 | RONDELLE AQ M16 17X30X3 GALV. | GALVANISED WASHER M16 17x30x3 | |
| 00300002 | ÉCROU LAIT. 1/4 ÉPAISS. 3 CH18 AJ. 22.07.96 | BRASS NUT 1/4 SPESSOR 3 | |
| 00300005 | ÉCROU LAIT 1/8 GAZ AJ.22.07.96 ÉPAISS.4 CH13 | BRASS NUT 1/8 GAS SPESSOR 4 | |
| 00300012 | ÉCROU LAIT. 3/8 GAZ CH22 ÉPAISS.6 AJ. 22.07.96 | BRASS NUT 3/8 GAS SPESSOR 6 HEX 22 | |
| 00300017 | ÉCROU AUTOBLOQ INOX M4 BAS DIN985 | SELF-LOCKING STAINLESS STEEL NUT M4 HIGH DIN 982 | |
| 00300021 | VIS INOX M6x18 TSP TC DIN963 | SS SLOTTED COUNTERSUNK SCREW M6X18 DIN963 | 03/2014 |
| 00300040 | VIS SANS TÊTE INOX M6X6 TIP PLAT | SS GRUB SCREW M6X6 FLAT HEAD | |
| 01000023 | SOUPAPE DE DÉCHARGE | ANTI VACUUM VALVE | |
| 01000090 | CLAPET DE RETENUE CO10 | RETAINING VALVE CO10 | |
| 01000092 | TUYAU AMENÉE EAU 1,5mt EPDM 3/8F LAIT. - 3/4F90° | 3/8F-3/4F90° WATER CHARGE PIPE 1,5mt | |
| 01000159 | BY-PASS DRT RÉG. POUR ÉLECTROPOMPE AVEC OR / RESSOR | ADJUSTABLE BY-PASS FOR MOTOR PUMP+O RING E L17cm | |
| 01000161 | BY-PASS DRT RÉG. POUR ÉLECTROPOMPE POUR RACCORD DIRECT | ADJUSTABLE BY-PASS FOR DIRECT CONNECTION MACHINE | |
| 01000208 | KIT ANTIVIBRATION MOUSSE ADHÉSIF ÉP.3 x POMPE | MOUSSE ANTI-VIBRATING ADHESIVE | |
| 01000210 | ISOLANT CHAUDIÈRE D.110 205x353OSCAR | BOILER INSULATION D.110 205 x 353 | |
| 01000212 | ISOLANT D.110 DRT CHAUDIÈRE | INSULATION D.110 RIGHT BOILER | |
| 01000214 | ISOLANT D.110 GCHE CHAUDIÈRE | INSULATION D.110 LEFT BOILER | |
| 02280004 | JOINT OR 115 D.17 EP856 ARTICULATION BUSE | GASKET OR 115 D17 EP851 x SWIVEL STEAM PIPE | |
| 02280007.V | JOINT OR R5A D.10 DF801 VITON | ORING GASKET R5A D.10 DF801 VITON | |
| 02280009 | JOINT OR 139/4131 D.40 EP851 | GASKET OR 139/4131 D.40 EP851 | |
| 02280011 | JOINT OR R11 D19 EP 851 | GASKET O RING R11 D19 EP 851 | |
| 02280014 | JOINT OR D7 AN2/OR102 SILICON7XL1715 | GASKET O RING D.7 AN2/OR102 SILICON | |
| 02280018 | JOINT OR R11 D19 SILICONE ROUGE Sh70 | RED SILICON GASKET O RING Sh70 | |
| 02280020.C | JOINT SOUS COUPE 073X058X7 TYPE C 82/84 Sha | GROUP GASKET | |
| 02280036 | JOINT OR POUR BEC BUSE VAP. D.10 EPDM70 | GASKET OR x STEAM WAND NOZZLE | |
| 02280037 | JOINT OR FERMETURE ARTICULATION 16x2 | GASKET OR JOINT LOCK 16x2 | |
| 02280040 | JOINT OR4112 28,17x3,53 XP70 | GASKET OR4112 - 28.17 x 3.53 XP70 | |
| 02280041 | JOINT OR2031 7,65x1,78 XP70 | GASKET OR2031 - 7.65 x 1.78 XP70 | |
| 02600002 | JOINT CIRCULAIRE TEFLON | CIRCULAR TEFLON GASKET | |
| 03000066 | DOUCHETTE INOX 056X05,5X6 | SHOWER INOX 056X05,5X6 | |
| 03000072 | FILTRE 1 CAFÉ HAUT 7 g | FILTER ONE COFFEE HIGH | |
| 03000073 | FILTRE 2 CAFÉ HAUT 14 g | FILTER TWO COFFEE HIGH | |
| 03000107 | FILTRE AVEUGLE | BLIND FILTER | |
| 03000202 | BAC DE RECUEIL CONDENSATS MASTER AJ. 07/06/1997 | CONDENSATION TRAY MASTER | |
| 03002352 | BASE CHÂSSIS MUSICA | BASE FRAME - MUSICA | |
| 03002354 | CHÂSSIS MACHINE MUSICA | MACHINE FRAME - MUSICA | |
| 03002360 | TÔLE SUPPORT RÉCIPENT EAU MUSICA | WATER CONTAINER SUPPORT PANEL - MUSICA | |
| 03002362 | TÔLE PORTE-TASSES MUSICA | CUP HOLDER PANEL - MUSICA | |
| 03002364 | CARROSS. FAÇADE EMBOUTIE MUSICA | DEEP DRAWN FRONT CASE - MUSICA | |
| 03002366 | TÔLE DE PROTECTION GROUPE MUSICA CSA | SS PROTECTION GROUP PANEL - MUSICA | |
| 03002382 | TÔLE FERMETURE CHÂSSIS RACC. DIRECT MUSICA | LOCKING PLATE FRAME - MUSICA D.A. | |
| 03002383 | GRILLAGE EN INOX PLAN TRAV. MUSICA | STAINLESS STEEL MESH, WORK SURFACE - MUSICA | |
| 04000198 | FICHE A LAMELLE M 6.3 d4.2 45° | FOIL HOLDER M 6.3 D 4.2 45° | |
| 04000199 | FICHE A LAMELLE DOUBLE M 6.3 d4.2 45° | DOUBLE FOIL HOLDER M 6.3 D 4.2 45° | |
| 04000565 | CAPTEUR MAGNÉTIQUE M8x30 L=300 | WATER TANK MAGNETIC SENSOR M8x30 L=300 | |
| 04000604 | SUPPLÉMENT EV ENTRÉE MICROB.2004 ACQUASTOP | EXTRA INLET SOLENOID MICROB. | |
| 04000660 | CABLE CONNEXION CENTR.-CARTE EXTRACT. MUSICA | CENTRAL UNIT/DISPENSING BOARD CONNECTING CABLE | |
| 04000662 | CÂBLAGE COMPLET MUSICA | COMPLETE WIRING ASSEMBLY - MUSICA | |
| 04000664 | CÂBLAGE MICRO RÉSERVOIR MUSICA | WIRING MICRO-SWITCH WATER CONTAINER MUSICA | |
| 04000666 | CÂBLAG. ALIMENTAT. ÉCLAIRAGE MUSICA | LIGHTING WIRING ASSEMBLY - MUSICA | |
| 04000668 | CÂBLAG. ALIMENTAT. TRANSF. ÉCLAIRAGE MUSICA | LIGHTING TRANSFORMER WIRING ASSEMBLY - MUSICA | |
| 04000670 | CABLE COMPTEUR VOLUMÉTRIQUE MUSICA | VOLUMETRIC COUNTER CABLE - MUSICA | |
| 04000672 | CABLE COMPTEUR VOLUMÉTRIQUE RACC DIRECT MUSICA | VOLUMETRIC COUNTER CABLE - MUSICA D.A. | |
| 04000676 | STRIP LED RETRO MUSICA L=60 DRT- GCHE | LED STRIP SIDE LIGHTS - MUSICA L=60 | |
| 04000678 | STRIP LED RETRO MUSICA L=25 | LED STRIP REAR LIGHTS - MUSICA L=25 | |
| 04000858 | TRANSF. LED ARRIÈRE ADONIS/MUSICAIN:100/240V OUT:12V CE | BACK LED TRANSFORMER ADONIS | |
| 04060002 | CABLE ALIM. UL AWG3x18 SJO 10A 90°C FICHE USA 90° 2m | POWER SUPPLY CABLE UL AWG 3x18 SJT + PLUG 730 | |
| 04080043 | CABLE ALIM. 2m CE FICHE SCHUKO 90° H05VV-F 3x0,75 | 2 m POWER CORD EC PLUG | |
| 04100037 | E.V. NC 3VOIES BASE EVAC. RACCORD 115V 60Hz VITON F1.5 | 3-WAYS SOLENOID VALVE 115V | |
| 04100038 | E.V. NC 3VOIES BASE EVAC. RACCORD 230V 50/60Hz VITON F1.5 | 3 WAYS SOLENOID VALVE 230V | |
| 04100042 | E.V. NC 2VOIES 1/8-1/8 220-230V 50/60Hz VITON F2 CE PI | ELECTR. 2-WAY 1/8" F2 230V 50/60Hz | |
| 04100043 | E.V. NC 2VOIES 1/8-1/8 110-120V 60Hz VITON F2 UL PI | ELECTR. 2-WAY 1/8" F2 115V 60Hz | |
| 04100060 | E.V. NC 2VOIES 3/4-JG 6 DROIT. RÉGL+FILTR F.2,5 230V 50/60Hz | 2-WAY SOLENOID VALVE 3/4-JG 6 230V 50/60HZ | |
| 04100061 | E.V. NC 2VOIES 3/4-JG 6 DROIT. RÉGL+FILTR F.2,5 115V 60Hz UL | 2-WAY SOLENOID VALVE 3/4-JG 6 115v 60HZ | |
| 04100062 | E.V. NC 2VIE 3/4-JG6 DROIT. UL RÉGL+FILTR F.2,5 208/240V60Hz | 2-WAY SOLENOID VALVE 3/4-JG 6 230V 60HZ UL | |
| 04200011 | INTERRUPTEUR BIPOLAIRE LUMINEUX ROUGE RECTANGULAIRE | BIPOLAR LUMINOUS SWITCH | |
| 04200043 | MICRO PORTE/TIROIR MASTER/ MICROBAR/CAF. ITA. | DOOR DREGS DRAWER MICRO-SWITCH | |
| 04200057 | INTERRUPT. ALLUMAGE BIPOL. GRAND 10A UL 22x19 "AURELIA" | ON/OFF SWITCH 10A UL 22x19 | |
| 04200112 | INTERRUPTEUR BIPOLAIRE LUMINEUX ROUGE 0-1 16A UL | ON/OFF SWITCH 16A UL | |
| 04800005 | POMPA ÉLECTROMÉC. 230V 50Hz | VIBRATION PUMP V230/50 | |
| 04800006 | POMPA ÉLECTROMÉC. 120V 60Hz | VIBRATION PUMP 115V 60Hz | |
| 04800007 | POMPE ÉLECTROMÉCANIQUE 220V 60Hz 64W | ELECTROMECHANICAL PUMP 220V 60Hz 64W | |
| 04900027 | DOSEUR VOLUMÉTRIQUE LAIT. | FLOWMETER | |
| 04900660 | DOSEUR VOLUMÉTRIQUE NSF PLASTIQUE BASSE PRESSION | FLOWMETER NSF LOW PRESSURE | |
| 04900786 | CARTE EXTRACTION 5 TOUCHES MUSICA | 5-KEY DISPENSING CIRCUIT BOARD - MUSICA | |
| 04900788 | CENTR. ÉLECT. MUSICA 230V REL 1.71 | CENTRAL UNIT - MUSICA 230V | |
| 04900790 | CENTR. ÉLECT. MUSICA 115V REL 1.71 | CENTRAL UNIT - MUSICA 115V | |
| 05000002 | CAOUTCHOUC PROTECTION BUSE D.8 | RUBBER STEAM PIPE PROTECTION 8 | |
| 05000012 | RACCORD PORTE-TUYAU TS 6 | TS 6 HOSE FASTENING | |

| CODICE | DESCRIPTION FR | DESCRIPTION EN | END VALIDITY |
|-------------|---|--|--------------|
| 05000063 | COUVRE SOUPAPE DE SÛRETÉ PA6 | SAFETY VALVE COVER | |
| 05000082 | DOSEUR CAFÉ MOULU 1DOSE | 1 DOSE SPOON | |
| 05000083 | PRESSE-CABLE SR 11-2 NOIR | CABLE BLOCK SR 11-2 | |
| 05000097 | ADAPT. FILTRE EAU POUR RÉSERVOIR | WATER FILTER ADAPTOR FOR CONTAINER | |
| 05000242 | CACHE-TROU D.31 NOIR SP-1093 | COVER PLUG D.31 BLACK | |
| 05000260.GO | CADRE COUVERCLE RÉSERVOIR MUSICA GRIS OMBRE | CONTAINER COVER FRAME - MUSICA UMBRA GREY | |
| 05000264.C | COUVRE-GROUPE MUSICA CHROMÉ | CHROMED GROUP COVER - MUSICA | |
| 05000266 | BOUTON VAP. NOIR MUSICA | STEAM KNOB - MUSICA | |
| 05000270 | SUPP. CENTRALE "MUSICA" | ELECTRONIC CONTROL BOARD SUPPORT MUSICA | |
| 05000758.GO | COUVERCLE BAC EAU 5L MICROBAR GRIS OMBRE | 5 LT WATER CHAMBER COVER - MICROBAR UMBRA GREY | |
| 05000759 | COLLECTEUR RÉCIPIENT EAU 5L MICROBAR | MICROBAR WATER CONTAINER MAINFOLD 5LT | |
| 05000840 | BOUTON PORTE-FILTRE 2003 NOIR | FILTER HOLDER KNOB 2003 BLACK | |
| 05000842 | FERMETURE BOUTON PORTE-FILTRE 2003 | FILTER HOLDER KNOB LOCK 2003 | |
| 05000844 | REVÊTEMENT CAOUTCHOUC NOIR BOUTON PORTE-FILTRE | BLACK RUBBER COVER FILTER HOLDER KNOB | |
| 05002228 | COLLECTEUR VIDANGE GROUPE EXTR. | POURING UNIT DRAIN MANIFOLD | |
| 05002230 | BOUCHON CAOUTCHOUC VIDANGE x 05002228 | DRAIN RUBBER PLUG | |
| 05080035 | PRESSE-CAFÉ ABS MEL | PLASTIC COFFEE PRESS | |
| 05180005 | SUPPORT POMPE EN L | L-SHAPED PUMP BRACKET | |
| 05180006 | PIPE DE RACCORDEMENT 90° POUR POMPE | SMALL PIPE | |
| 06200008 | BEC DEUX VOIES | TWO WAYS SPOUT | |
| 06200086 | CORPS PORTE-F. INCLINÉ 2003 PERSONNALISÉ N.S. | TILTED FILTER HOLDER BODY 2003 | |
| 07300005 | RACCORD PORTE-CAOUTCHOUC COUDE 1/8x7mm | ANGULAR HOSE CLAMP 1/8" DIA 7 | 12/2013 |
| 07300005.1 | RACCORD PORTE-CAOUTCHOUC COUDE 1/8x6mm | ANGULAR HOSE CLAMP 1/8" DIA 6 | |
| 07300009 | ÉCROU RACCORD 1/4 GAZ | NUT CONNECTION 1/4 GAS | |
| 07300013 | RACCORD L 1/4 M-F CYLIN 458 AJ. 18/02/1997 | CONNECTION L 1/4 M-F CYLIN. | |
| 07300017 | RACCORD 1/4 3/8 GAZ LAIT. AJ. 16/07/1997 | FITTING 1/4 3/8 GAS OT. | |
| 07300022 | GIGLEUR EXTRACTION M 6x6 TROU 0.8mm | POURING GIGLEUR M 6x6 DIAM 0.8mm | |
| 07300022.1 | GIGLEUR EXTRACTION M 6x6 TROU 1mm | POURING GIGLEUR M 6x6 DIAM 1mm | |
| 07300051 | RACCORD T 1/4 M-M-M CYLIN 464 | CONNECTION T 1/4 M-M-M CYLIN 464 | |
| 07300063 | TERMINAL FERMÉ D 11 | TERMINAL D 11 CLOSED | |
| 07300077 | RALLONGE 1/4 F. 1/4 M. AJ. 07/03/1985 | EXTENSION 1/4 F 1/4 M ADD. 07.03.85 | |
| 07300091 | RACCORD T 1/4 M-F-M CYLIN. | T FITTING MFM 1/4 | |
| 07300092 | BEC UNE VOIE COURBE | SINGLE SPOUT | |
| 07300104 | TIGE DE ROBINET VAPEUR PR. *AJ. 30/05/1986 | VALVE SHAFT | |
| 07300110 | BOUCHON PORTE RESSORT R.V. PR. | SPRING HOLDER TAP | |
| 07300116 | RACCORD T 1/4 M-M-F | JOINT T1/4 M-M-F 465 | |
| 07300128 | BOUCHON 1/4 GAZ AJ. 31.01.89 | CAP 1/4 GAS | |
| 07300138 | ADAPTEUR 1/4"M - 1/8"F EX.17 AJ. 29/05/1996 | REDUCTION 1/4"-1/8" ES, 17 ADD. 29.05.96 | |
| 07300183 | PAVILLON GROUPE PREMIER2002 AJ. 16.05.02 | GROUP HEAD CAP | |
| 07300201 | RACCORD CYL. 6/4 M6 340/M | TEFLON TUBE M6 FITTING | |
| 07300212 | BEC DEUX VOIES PETIT | TWO WAYS SPOUT | |
| 07300221 | TIGE INOX ROBINET VAPEUR | STEAM VALVE INOX SCREW | |
| 07300225 | GIGLEUR M8x8 F.3 AG.28.05.93 | GIGLEUR M8x8 F.3 | |
| 07300227 | RONDELLE LAIT.D.26x13,5x1,5 AJ.5.06.03 | BRASS WASHER D.26X13,5X1,5 | |
| 07300246 | RACCORD 1/8F GAZ - M8.65x0.75F INOX POUR BUSE VAPEUR M | UNION 1/8 F - M8.65X0.75 SS FOR STEAM WAND - MUSICA | |
| 07300251 | RACCORD 1/8 M-M TROU 5,5 + FILET. M6 x L.=11 | UNION 1/8 M-M HOLE 5.5 + M6 x L = 11 | |
| 07300252 | RACCORD ROBINET-BUSE MUSICA | VALVE/WAND UNION - MUSICA | |
| 07300254 | ENTRETOISE MANOMÈTRE MUSICA | GAUGE SPACER - MUSICA | |
| 07300293 | MANCHON ARTICULÉ LAIT. AJ.25.06.96 | BRASS BUSHING | |
| 07300295 | ÉCROU RACC. 3/8 BUSE ARTICULÉE LAITON NICKELÉ | WAND NUT 3/8 | |
| 07300350 | GIGLEUR EV. ACQUASTOP F.0,8 | GIGLEUR F.0.8 WAYS SOLENOID | |
| 07300354 | CORPS ROB. VAPEUR POUR BUSE ARTICUL. AJ. 07.04.98 | STEAM KNOB BODY X FLEXIBLE WAND | |
| 07300355 | SUPPORT ROBINET '99 LAIT. AJ. 07/04/1998 | TAP FORK | |
| 07300361 | RACCORD L TOUR 1/4 M-A CANULE 6 VITON 346 A NICKELÉ | PIVOTING CONNECTION L 6 1/4 VITON346A | |
| 07300364 | RACCORD DR. M. CON.6 1/8 A CANULE 340 | STRAIGHT FITTING 1/8 SHEATH TYPE D.6 | 5/2014 |
| 07300369 | RACCORD DIRECT POUR POMPE ÉLECTROMÉCANIQUE | DISCHARGE FITTING FOR ELECTROMECHANICAL PUMP | |
| 07300370 | CORPS CLAPET DE RETENUE/NEPLAX OSCAR AJ. 24/01/2000 | BRASS BODY RETAIN V. /NEPLAX OSCAR | |
| 07300525 | RACCORD PORTE-C 1/8F D7 | HOSE CLAMP 1/8 7mm | 12/2013 |
| 07300525.1 | RACCORD PORTE-C 1/8F D6 | HOSE CLAMP 1/8 6mm | |
| 07300529 | MANCHON FILETÉ 1/8 450 | THREADED SLEEVE 1/8 | |
| 07300601 | INSERT BOUTON PORTE-FILTRE 2003 INOX | FILTER HOLDER KNOB INSERTION 2003 STAINLESS | |
| 07300616 | AXE M4 MICROBAR | MICROBAR CASE PIN M4 | |
| 07300684 | GIGLEUR M8x8 F.3.2 | GIGLEUR M8x8 F.3.2 | |
| 07300713 | RACC. DROIT 1/8M - A CANULE 4 | STRAIGHT FITTING 1/8 M - D. 4 PIPE | |
| 07300714 | RACCORD L 1/8 M - A CANULE 6 | L FITTING 1/8 SHEAT TYPE D6 | |
| 07300715 | RACCORD T 1/8 M - A CANULE 6 - A CANULE 6 | 1/8 M T CONNECTION - D. 6 PIPE | |
| 07300716 | RACCORD T 1/4 M - A CANULE 6 - A CANULE 6 | 1/4 M T CONNECTION - D. 6 ACTUATOR | |
| 07300718 | RACCORD T 1/8 F-F-F | TEE FITTING 1/8" F-F-F | |
| 07300719 | RACCORD T 1/8 M - A CANULE 4 - A CANULE 4 | 1/8 M T CONNECTION - D. 4 PIPE | |
| 07300721 | RACCORD L TOUR 1/8 M-A CANULE 4 VITON | L FITTING 1/8 M VITON - D. 4 PIPE | |
| 07300724 | RACC. DROIT M6 - A CANULE 4 | STRAIGHT FITTING M6 - D. 4 PIPE | |
| 07300726 | RACC. DROIT 1/8M - A CANULE 6 | STRAIGHT FITTING 1/8 M D6 PIPE | |
| 08000003 | COLLIER DE SERRAGE TUYAU D9.1 | HOSE CLAMP D9.1 | |
| 08000005 | RESSORT 6 ST 11,5x8,5x25 ROB.VAPEUR | STEAM VALVE SPRING | |
| 08000015 | ANNEAU SEEGER TYPE RS 5 INOX UNI 7434 | SEEGER RING RS 5 STAINLESS STEEL | |
| 08000017 | RESSORT BLOCAGE FILTRE AC.INOX | FILTER HOLDER SPRING INOX | |
| 08000027 | RESSORT POUR BUSE SOUPLE | WAND SPRING | |
| 09000006 | SONDE DE NIVEAU AUTOM. COMP. L=70 AVEC GORGE | LEVEL PROBE REPLACE CODE 73003011 | |
| 09100010 | MANOMÈTRE ÉCHELLE 0-2,5BAR 1/8 D.40 BAGUE INOX "MUSICA" | PRESSURE GAUGE 0-2.5 BAR 1/8 D.40 STAINLESS STEEL RING | |
| 09200006 | PRESSOSTAT MACHINE CE/UL | PRESSOSTAT | |
| 09200014 | PRESSOSTAT "OSCAR" 1,4BAR 1/4 | PRESSURESTAT"OSCAR" | |
| 09500007 | PROTECTION THERMIQUE 2MMT 100°C | 2MMT 100C THERMAL PROTECTION | |
| 09500014 | PROTECTION THERMIQUE RÉSISTANCE G5 167°C 16A 250V UI | THERMO PROTECTOR | |
| 11600002 | TUYAU SILICONE 5x8 60Sh PEROX (1m=37g) TRANSPARENT | SILICONE TUBE 5x8 | |
| 11600005 | TUYAU SILICONE ENTOILÉ 5x10mm | CANVAS REINFORCED SILICONE TUBE 5x10mm | |
| 11740001 | TUYAU TEFLON 6/4 | TEFLON PIPE 4X6 | |
| 11740002 | TUYAU TEFLON 4/2,5 CALIBRÉ TRANSPARENT | TEFLON PIPE 4/2.5 CALIBRATED TRANSPARENT | |
| 14100040 | RÉSISTANCE CHAUDIÈRE OSCAR 1" 1200W 230V +T.P. | HEATING ELEMENT OSCAR 1200W 230V 1" | |
| 14100041 | RÉSISTANCE CHAUDIÈRE OSCAR 1" 1200W 115V +T.P. | HEATING ELEMENT OSCAR | |
| 31000260 | ÉTIQUETTE ADHÉSIVE N.SIMONELLI MUSICA 95X18 | ADHESIVE DECAL 95 x 18 - MUSICA | |
| 40000013 | VIS INOX M8x25 TBEI | SS SOCKET CAP SCREW M8x25 | |
| 73003003 | CHAUDIÈRE SOUDÉE /OSCAR/ AJ. 23/08/1999 | BOILER - OSCAR | |
| 73004013 | GROUPE EXTRACT. CHROMÉ/OSCAR/ | CHROME POURING GROUP/ OSCAR | |
| 75006016.1 | BEC EAU POUR BUSE LAIT CHROMÉ MUSICA | WATER NOZZLE FOR WAND - MUSICA | |
| 75006038.1 | BEC VAPEUR M8,65x0,75 F. 1,2 EXAG.12 | STEAM TIP | |

| CODICE | DESCRIPTION FR | DESCRIPTION EN | END VALIDITY |
|--------------------|---|--|--------------|
| 98001005 | PIED MACHINE BICOMPOSANT D.48 H=40 INSER.M8 FEMELLE | MACHINE FOOT D.48 H = 40 INSERT M8 FEMALE | |
| 98004001 | FILTRE INOX DIAM. 8 | FILTER INOX DIAM. 8 | |
| 98004016 | FILTRE INOX DIAM. 12 | FILTER INOX DIAM. 12 | |
| 98005024 | CORPS PORTE-FILTRE INCLINÉ + BOUTON N.S. | TILTED FILTERHOLDER +HANDLE REPLACE 98005006 | |
| 98008004 | PISTON FERMETURE AVEC | COMPLETE STEAM VALVE PISTON | |
| 98010000000056 | ENSEMBLE CARROSS. CÔTÉ DRT AVEC ÉCLAIRAGE MUSICA | RIGHT SIDE CASE ASSEMBLY WITH LIGHTS - MUSICA | |
| 98010000000058 | ENSEMBLE CARROSS. CÔTÉ GCHE AVEC ÉCLAIRAGE MUSICA | LEFT SIDE CASE ASSEMBLY WITH LIGHTS - MUSICA | |
| 98010000000060 | ENSEMBLE CARROSS. ARRIÈRE AVEC ÉCLAIRAGE MUSICA | REAR CASE ASSEMBLY WITH LIGHTS - MUSICA | |
| 980100000000640001 | ENSEMBLE BAC DE RECUEIL EAU MUSICA INOX-GRIS | ASSEMBLY WATER DRAIN BOX - MUSICA UMBRA GREY | |
| 980100000000640002 | ENSEMBLE BAC DE RECUEIL EAU MUSICA INOX-NOIR | ASSEMBLY WATER DRAIN BOX - MUSICA BLACK | |
| 980100000000660003 | ENSEMBLE CARROSS. CÔTÉ DRT MUSICA INOX-NOIR | RIGHT EXTERNAL SIDE PANEL - MUSICA BLACK | |
| 980100000000660004 | ENSEMBLE CARROSS. CÔTÉ DRT MUSICA INOX-NOIR CSA | RIGHT EXTERNAL SIDE PANEL - MUSICA BLACK CSA | |
| 980100000000660005 | ENSEMBLE CARROSS. CÔTÉ DRT MUSICA INOX-FUCHSIA | RIGHT EXTERNAL SIDE PANEL - MUSICA FUXIA | |
| 980100000000660006 | ENSEMBLE CARROSS. CÔTÉ DRT MUSICA INOX-FUCHSIA CSA | RIGHT EXTERNAL SIDE PANEL - MUSICA FUXIA CSA | |
| 980100000000680003 | ENSEMBLE CARROSS. CÔTÉ GCHE MUSICA INOX-NOIR | LEFT EXTERNAL SIDE PANEL - MUSICA BLACK | |
| 980100000000680004 | ENSEMBLE CARROSS. CÔTÉ GCHE MUSICA INOX-NOIR CSA | LEFT EXTERNAL SIDE PANEL - MUSICA BLACK CSA | |
| 980100000000680005 | ENSEMBLE CARROSS. CÔTÉ GCHE MUSICA INOX-FUCHSIA | LEFT EXTERNAL SIDE PANEL - MUSICA FUXIA | |
| 980100000000680006 | ENSEMBLE CARROSS. CÔTÉ GCHE MUSICA INOX-FUCHSIA CSA | LEFT EXTERNAL SIDE PANEL - MUSICA FUXIA CSA | |
| 980100000000700001 | ENSEMBLE CARROSS. ARRIÈRE MUSICA INOX-NOIR | REAR PANEL - MUSICA BLACK | |
| 980100000000700002 | ENSEMBLE CARROSS. ARRIÈRE MUSICA INOX-FUCHSIA | REAR PANEL - MUSICA FUCHSIA | |
| 98013020 | SOUPAPE DE SÛRETÉ A5 1/4 RÉGLÉE 1,8 BAR | SAFETY VALVE 1/4 1.8 BAR | |
| 98013021 | SOUPAPE DE SÛRETÉ A5 1/4 RÉGLÉE 2,1 BAR | SAFETY VALVE 1/4 2.1 BAR | |
| 980300000000920001 | ENSEMBLE CHAUDIÈRE MUSICA "SYSTÈME SILENCIEUX" 230V | BOILER ASSEMBLY - MUSICA "SILENT SYSTEM" 230V | |
| 980300000000920002 | ENSEMBLE CHAUDIÈRE MUSICA "SYSTÈME SILENCIEUX" 110V | BOILER ASSEMBLY - MUSICA "SILENT SYSTEM" 110V | |
| 98030075 | TUYAU CAPILLAIRE 1/8-1/4 0,9x2x400 MANOMÈTRE- POMPE | CAPILLARY TUBE 1/8-1/4 0,9X2X400 MANOM.-PUMP | |
| 98030400 | TUYAU ROBINET VAPEUR - CHAUDIÈRE 1/4 3/8 "MUSICA" | 1/4 3/8 BOILER/STEAM VALVE TUBE - MUSICA | |
| 98030402 | TUYAU ROBINET EAU CHAUDE - EV 1/8 3/8 "MUSICA" | 1/8 3/8 SOLENOID VALVE/HOT WATER VALVE TUBE - MUSICA | |
| 98030404 | TUYAU PRESSOSTAT - CHAUDIÈRE 1/4 1/4 "MUSICA" | 1/4 1/4 BOILER/PRESSURE GAUGE TUBE - MUSICA | |
| 98030406 | TUYAU SUPÉRIEUR CIRCULATION 1/4 1/4 1/4 "MUSICA" | 1/4 1/4 1/4 UPPER CIRCULATION TUBE - MUSICA | |
| 98030408 | TUYAU INFÉRIEUR GROUPE EXTRACT. - CHAUDIÈRE 1/4 1/4 "M" | DISPENSING GROUP LOWER TUBE 1/4 1/4 BOILER - MUSICA | |
| 98060020 | BUSE VAPEUR D8 L=172 MUSICA LAIT. CHROMÉ | STEAM WAND D8 L = 172 MUSICA CHROMED | |
| 98070020 | BUSE EAU C D8 L=81 MUSICA LAIT. CHROMÉ | WATER WAND C D8 L = 81 MUSICA CHROMED | |
| 98120001 | SOUPAPE NEPLAX VITON 16BAR 1/8 - RACCORD MALE | NEPLAX VITON 16BAR VALVE 1/8 HOSE CLAMP | |
| 982000000000020 | ENS. RÉSERVOIR EAU AVEC FLOTTEUR MUSICA | WATER CONTAINER WITH FLOAT SENSOR - MUSICA | |
| 982500000000004 | BAC DE RECUEIL EAU DE VIDANGE DIRECTE NOIR | WATER COLLECTION TRAY DIRECT DRAIN BLACK | |
| 982500000000005 | BAC DE RECUEIL EAU DE VIDANGE DIRECTE GRIS OMBRE | WATER COLLECTION TRAY DIRECT DRAIN UMBRA GREY | |

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