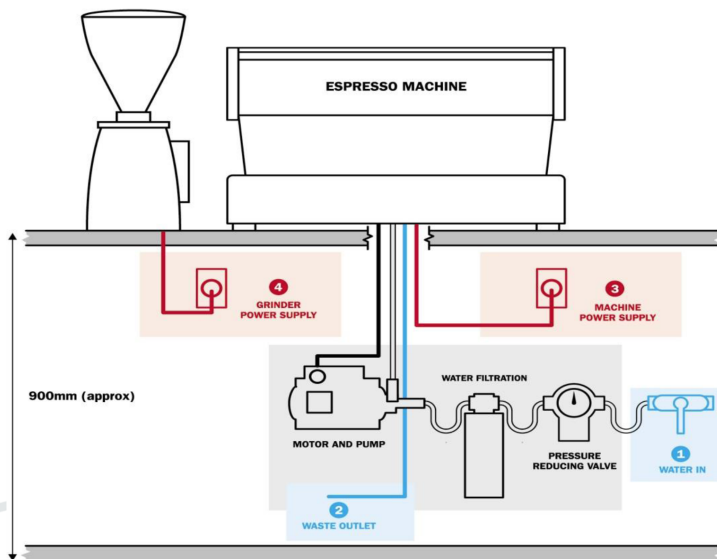




INSTALLATION REQUIREMENTS

Installation for your espresso machine. This information is provided as a guide to commercial espresso machine installation. This advice can also be adapted to allow for installation of a plumbed domestic machine in your home.



Espresso Machine

- A dry well ventilated bench space, which is between 850mm and 1200mm high, with 150mm clearance around the machine to allow for maintenance and cleaning.
- An area to be provided next to the espresso machine for a grinder and working area.
- A dedicated open space directly under the bench measuring at least 45 x 45 x 30 (cm w x h x d) for filter and external motor and pump (when not integral to machine).
- 75mm hole (domestic 50mm)

through the bench, for water pipes and electricity cables. This hole should be sighted at the approximate midpoint of the machine- make a template of the machine base and mark an "X" in the exact centre and use this as a drill point guide. For all stone, metal and composite benches, the hole must be drilled prior to the installation. We recommend that a stonemason do this work. We can drill wooden benches if required, but prefer not to.

Water

- Must be a dedicated cold water outlet, easily accessible. Incoming water between water filtration and espresso machine must be of a hardness greater than 30ppm and less than 150ppm, pH should be between 6.5 and 8.5 and the quantity of chlorides less than 50mg/l (ideally zero).
- Mains pressure between 3 and 8Bar (typically via a 1/2" pipe) to a Duo Valve and a 350kPA limiting valve. Most espresso machine inlet hoses terminate in a 3/8" female BSP fitting which will connect directly to a filter.
- The water supply should enter the service area low on either side and near to the back surface within 1 metre of the machine.

Power

- The electrical requirements are a stable 240 Volt single-phase supply with specific current protection ratings as per machine specifications.
- Espresso machines are generally provided with a 1m lead exiting machine from rear left hand side. Location of GPO should take this into account. Many installations route power through the service hole in the bench for water and drainage.
- Please note if your power or isolating switches are located in wet areas – weatherproof power options switches such as Clipsal 56 series should be used. Wet areas should be considered in positioning of GPO. Heat Exchanger (HX) commercial machines will generally require a minimum 15A power supply. More complex commercial machines can require up to 40A. Some 4-5 group machines require 3 phase power. Single group domestic machines require 10A. In domestic installations, a dedicated circuit for the espresso machine is strongly recommended.
- An additional 10A supply located close to the espresso machine for the grinder.
- We recommend that you have your electrician test and tag your machine once installation is complete.

Waste

- A 40mm diameter drain-pipe with trap is required. This should allow for direct drainage. Angled drains will block.
- Drain hose from machine to trap will be provided with your machine.