

In the event that the equipment is operated with another type of gas, different from the one originally designed for it, attention should be paid to the following table, Table 6.

Table 6 - Gas Gigler properties.

Type of Gas	Gigler Diameter
Butane	0,7 mm
Propane	0,8 mm
Natural Gas	0,9 a 1,1 mm

The change of the equipment is highly recommended and should only be carried out by a competent technician, approved by Futurete Lda., Any alteration of this component can lead to damages in the equipment for which Futurete Lda. Is not responsible.

ACCESSORIES

The FUTURETE coffee machine is supplied with the following accessories:

- Filter holder for two cups;
- Filter holder for one cup;
- Blind filter;
- 3/8-3/8 stainless steel connector for water inlet;
- 1500mm drain hose.

INSTALLATION

When installing the FUTURETE coffee machine verify if the location gathers the necessary conditions for its correct use. Never install it in places with water jets.

Choose a levelled support surface, with easy electrical supply, running or bottled water access and sewage.

IMPORTANT: the access to running water must be earthed in order to guarantee differential protection, so that there is no electrocution hazard for the user. The device is provided with fixed electrical installation, therefore it is strictly forbidden to use wall sockets (only for 3 group models), or multiple sockets and extensions (for 1 group, 2 group and 3 group models).

The installation of the equipment must be settled in a place where its maintenance is always made by trained personnel, so that they can keep the machine under surveillance.

It is important that the rated residual operating current not exceed 30 mA, given that it has a leakage current superior to 10mA.

When performing all the previously described procedures, turn the main switch to position 1, wait for the automatic filling of the boiler to be complete. Turn the switch to position 2 so that the red signal lights up and the resistance is activated. Wait until the the right pointer of the manometer reaches 1 bar.

At this moment, the equipment can be used, but always verify if the coffee grind used is adequate.

The device has 1 or 2 steam wands that should be opened before being used, to clean eventual residue of a previous use.

The connection of the device should be performed according to the following scheme:

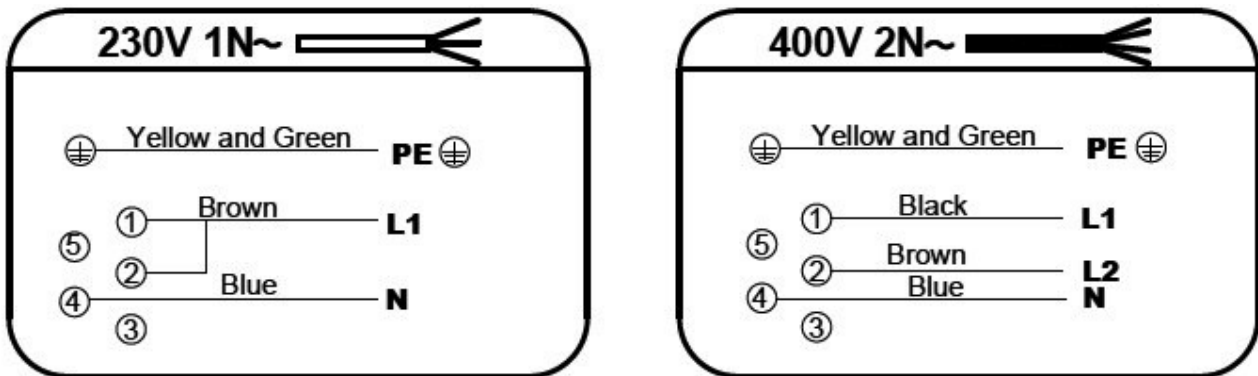


Figure 1 - Single-phase and multiphase machine connection scheme.

As shown in the above picture, for single-phase machines (230V 1N ~), the brown wire of the power cord should be connected to the main switch L1 connector, the blue wire of the power cord should be connected to the main switch N connector, and the yellow and green wire should be connected to the ground wire that protects the machine. For multiphase machines (400V 2N ~), instead of one brown wire, there is one black wire connector to the L1 connector and one brown wire connected to the L2 connector, the other connections remain the same.

Gas Powered Appliances:

1. Mixed Operation

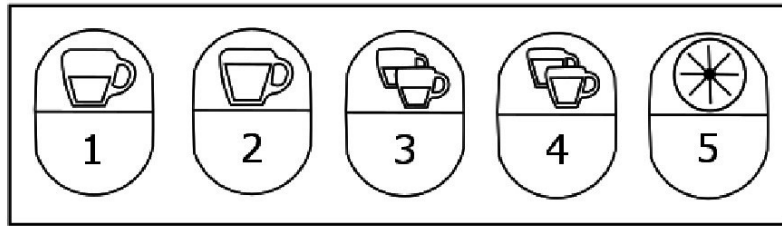
In order to start up the equipment, as indicated above, the main switch must be turned to position 1 and allow it to fill the boiler until the engine is stopped. After the first stage is completed, the main switch must be turned to position 2, allowing the pressure switch to trip and the resistance to be active. Then press the blue

switch below the bottom tray, after opening the gas rotor in the tank, allowing the gas to enter the burner. After about 5 seconds, you must press the Red switch above the Blue switch, causing an ignition on the burner to light the pilot flame. Hold the Blue button under pressure for about 15 seconds for the gas inlet valve to be engaged. With this, you can place the lower tray and grille in place and wait for the equipment to reach operating pressure, approximately 0.105 MPa (1.05 bar), within the green area of the right hand Manometer.

2. Isolated operation (Gas)

In order to start up the equipment, as indicated above, the main switch must be turned to position 1 and allow it to fill the boiler until the engine is stopped. You should press the blue switch below the bottom tray, after opening the gas rotor in the bowl, allowing the gas to enter the burner. After about 5 seconds, you must press the Red switch above the Blue switch, causing an ignition on the burner to light the pilot flame. Hold the Blue button under pressure for about 15 seconds for the gas inlet valve to be engaged. With this, you can place the lower tray and grille in place and wait for the equipment to reach operating pressure, approximately 0.105 MPa (1.05 bar), within the green area of the right hand Manometer.

PROGRAMMING THE ELECTRONIC MACHINE PANEL



1. One short shot function;
2. One normal shot function;
3. Two short shots function;
4. Two normal shots function;
5. Panel programming function.

As shown in the above picture, buttons 1, 2, 3 and 4 are used to make coffee. The last button, number 5, is used to make coffee continuously (pulse function) and program the remaining buttons.

To program the shots of each one of the first four buttons, press number 5 until the light above it flashes continuously. Press the programming button until the coffee level is to your liking; to stop, press the same button again. Repeat the process for all the buttons and you will finish programming your FUTURETE coffee machine.

DISPLAY PROGRAMING:

1. Time and Date programing

- a. Press button number 5 until the screen displays the following message: *"Doses setting Select within 30s"*.
- b. Press button number 5 again to show message: *"Clock adjust"*.

- c. Press button number 3 to enter time programming mode;
- d. Use buttons 1 and 2 to set the parameters, given that button number 1 increases and 2 decreases the selected parameters;
- e. Go through all parameters using button number 5.
- f. Program the equipment ON and OFF time and shutdown day.

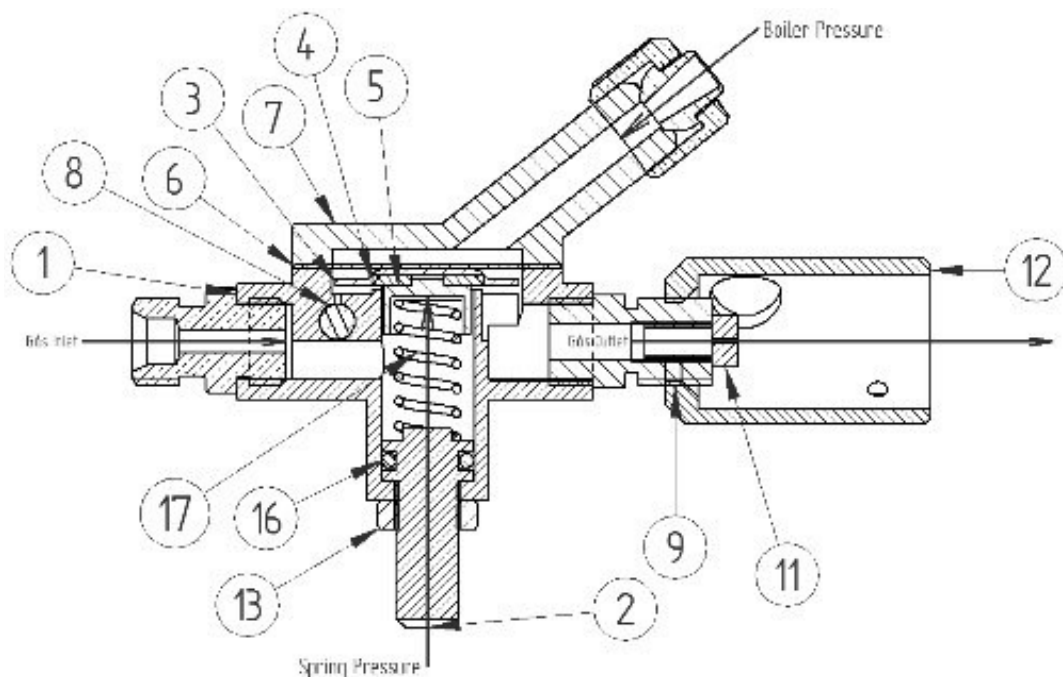
2. Visualize dosage counters

- a. Press button number 5 until the screen displays the following message: *"Doses setting Select within 30s"*.
- b. Press button number 5 twice again, so it displays the following message: *"Counters"*.
- c. Press button number 3 to enter the counter visualization mode;
- d. Press button number 5 to view the following parameters:
 - i. Liters in the Boiler;
 - ii. Service;
 - iii. Total shots of coffee;
 - iv. Shots of espresso in group 1;
 - v. Shots of normal coffee in group 1;
 - vi. 2 Shots of espresso in group 1;
 - vii. 2 Shots of normal in group 1;
 - viii. Continuous shots of coffee in group 1;
 - ix. Shots of espresso in group 2;
 - x. Shots of normal coffee in group 2;
 - xi. 2 Shots of espresso in group 2;
 - xii. 2 Shots of normal coffee in group 2;
 - xiii. Continuous shots of coffee in group 2;
 - xiv. Tea in group 1;
 - xv. Tea in group 2

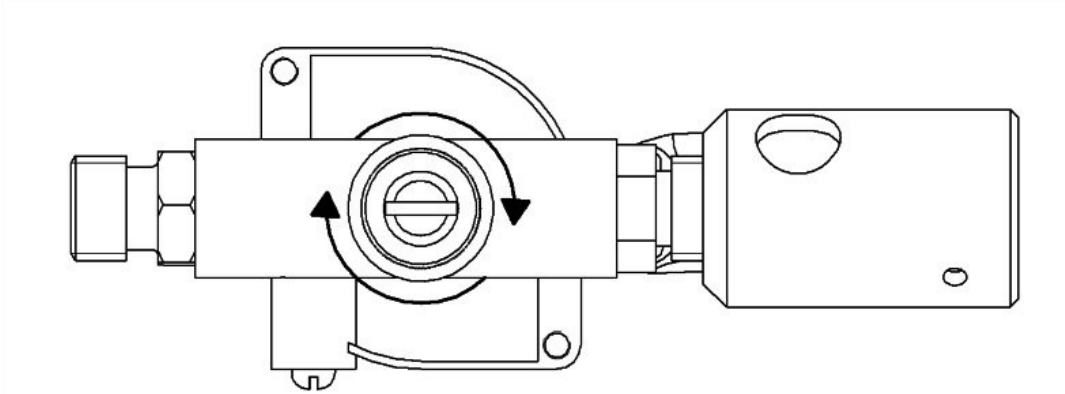
REGULATION OF GAS EQUIPMENT

The regulation of the gas equipment is done in the Automatic Gas Valve, presented under cutting view in the Image below, having the following components:

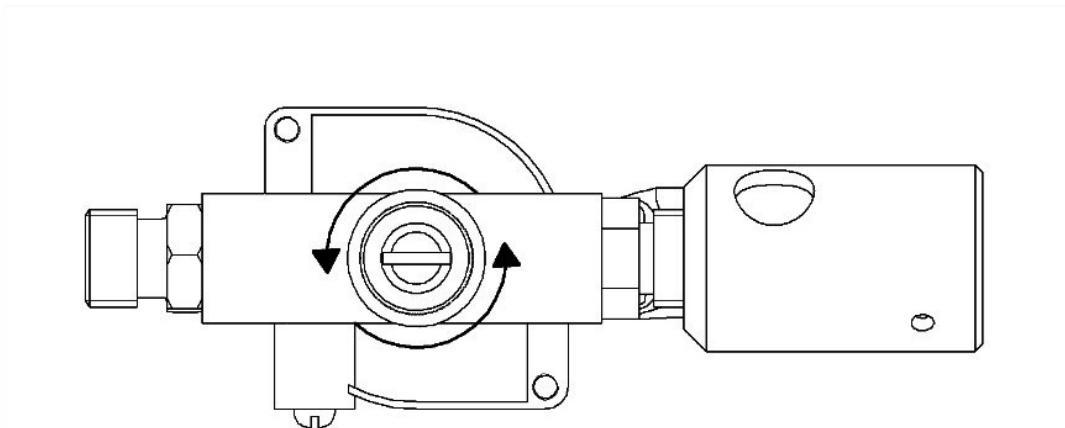
- | | |
|-------------------------------|------------------------------|
| 1. Valve Body; | 8. Gas Feed Regulator; |
| 2. Tuning Bolt; | 9. Gigler bushing; |
| 3. Rubber Protection; | 11. Gigler; |
| 4. Upper tuning plate; | 12. Air Supply Nozzle; |
| 5. Inner Valve Seal; | 13. Washer Tuning Valve; |
| 6. Gas / Air Insulation Seal; | 16. Bolt O-ring; |
| 7. Valve cover; | 17. Spring Regulation Valve. |



Valve regulation is done through component # 2, the Adjusting Bolt, operating as follows:

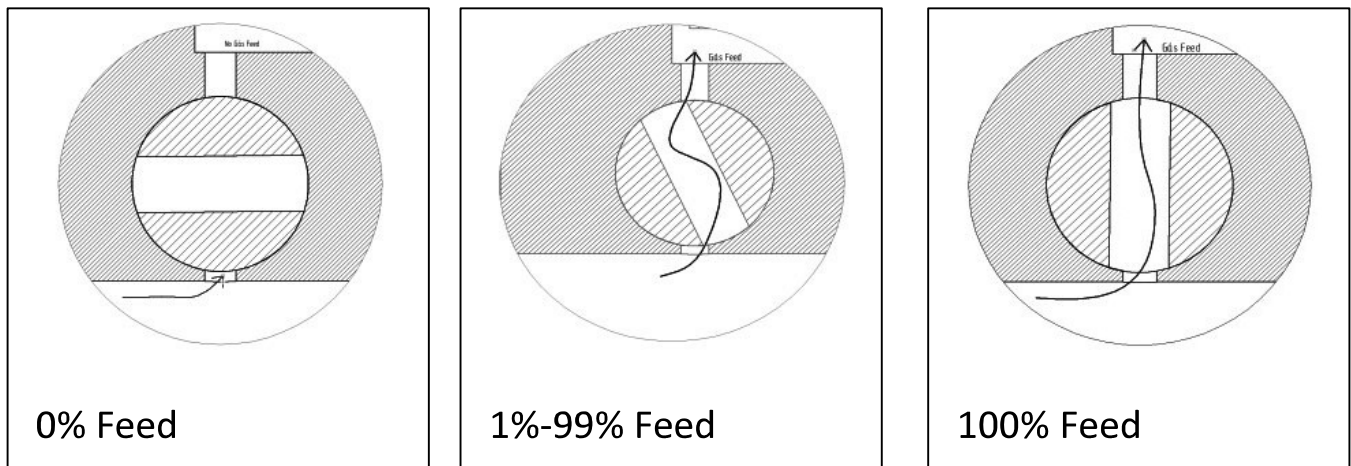


Turn the bolt clockwise to increase boiler pressure.



Turn the bolt counterclockwise to reduce boiler pressure.

The pilot flame can vary in intensity, and the regulation of its intensity is dependent on the position of component # 8, Gas feed regulator. You can see in the images below the various positions of the Regulator.



MAINTENANCE

All and any maintenance and repair must be performed by qualified personnel.

Equipment maintenance is essential to its proper functioning, it should be performed by qualified personnel, semi-annually, if not, it can lead to severe damage in the equipment.

Use only original components.

In case the power cord is damaged, it should be replaced by FUTURETE, by the retailer or by similarly qualified personnel in order to avoid any hazard.

Cleaning and maintenance should not be carried out by children, unless supervised.

Cleaning:

Never use water jets while cleaning the equipment.

Other cleaning accessories can be used, which are not provided with the equipment, such as:

- Sponges;
- Cleaning cloths;
- Non-harmful chemicals, only and exclusively for cleaning.

This equipment is supposed to be used in ambient temperatures between 5 and 50°C, FUTURETE does not allow using it outside this temperature range.

The FUTURETE coffee machine can be used with coffee, milk and tea. The equipment should be cleaned daily so that the food used is not contaminated nor it causes contamination.

Daily:

Before switching off the machine after everyday use, you should clean the groups and replace the filters with the machine's blind filter. This operation should be repeated once or twice per group.

The filter-holder guides should also be cleaned with a damp cloth, as well as the filters and filter-holder, using detergent specific for removing accumulated coffee oil. Clean the drip tray and grid.

Weekly:

Remove the cup holder grids and wash them adequately.

The device's housing should be cleaned with a damp cloth, avoiding abrasive detergents and solvents, and never using water jets.

Descaling:

Only the manufacturer's technical team can descale the equipment.

EXTRA INFORMATION

All the information present in this manual can be found online by accessing the machine area in the website: **www.FUTURETE.pt**

The Machine must be connected to a water source and water must be running to the machine before being plugged in to an electric source.

By plugging the equipment in without water, you will damage it.

If you are not sure how to install the machine we highly recommend you get a professional to set it up for you.