



# Bellezza

Francesca  
MANUAL





---

## FOREWORD

Dear coffee lover,  
Dear coffee lover,

thank you for purchasing your Bellezza product.

Bellezza has over 40 years of experience with espresso machines. Developed in Germany and manufactured by hand, Espresso machines from Bellezza combine tradition, know-how, technical progress and quality. Always with the aim of making it possible to enjoy the service and the greatest possible coffee enjoyment. And if something does happen, please contact your Bellezza dealer or contact us. You can find contact details on our website at [www. bellezza-espresso.de](http://www.bellezza-espresso.de)  
You will also find other Bellezza products and accessories there.

Your Udo Bohneberg  
Managing Director Bellezza GmbH

# CONTENT

<b>About these instructions</b>	5	<b>Understand the display and change settings</b>	17
Beschriebene Produkte	5	The LCD display	17
Described products	5	The pre-brewing time	17
Symbols and abbreviations used	5	The boiler temperature	18
Safety and warning notices	5	The ECO-Mode	18
<b>Important safety instructions</b>	6	<b>Clean the machine</b>	19
Intended Use	7	Cleaning after each use	19
Improper Use	7	Regular cleaning	19
<b>Get to know the machine</b>	9	Measures before long periods of non-use	21
Unpacking	9	Cleaning after long periods of non-use	21
Scope of delivery	9	<b>If something does not work</b>	23
Overview of the machine	10	<b>Maintain and repair the machine</b>	25
<b>Set up and connect the machine</b>	11	Change shower strainer and group seal	25
Set up the machine	11	Descale the machine	26
		Warranty	28
		Customer service / Repair	28
		Spare Parts	28
Start the machine for the first time	11	<b>Technical details</b>	29
Connect the machine electrically	12	<b>Non-use / Disposal / CE-Conformity</b>	31
Prepare the machine	12	Disposal	31
		CE-Conformity	31
<b>Start up and operate the machine</b>	13		
Notes on preparing coffee	13		
Making coffee	14		
Frothing	15		
Remove hot water	16		
Turn off the machine	16		

# Bellezza

Francesca





## ABOUT THIS MANUAL

- ▶ Read these instructions carefully and follow all instructions given.
- ▶ Keep these instructions close to the machine.
- ▶ If there is a change of owner, pass on the instructions with the machine.

## Described products

These operating instructions apply to the following product:  
Francesca

## Representation conventions

### Actions

Individual actions are marked by a preceding triangle:

- ▶ Individual instruction

Actions that have to be carried out in a certain order are numbered:

1. Step 1
2. Step 2
3. Step 3

## Symbols and abbreviations used



Here you will find important or interesting information about the product and its operation.

## Safety and warning notices

Safety and warning notices protect you and your machine. You should therefore read this information carefully and follow the instructions given.

### Structure of warning notices

The warning notices are structured according to the following scheme:

#### WARNINGWORD

##### The nature and source of the danger

Consequences if the measures to avoid the danger are not observed

- ▶ Measures to avoid the danger.

### Meaning of the warning words

- **DANGER:** Damage to or destruction of the product
- **ATTENTION:** Minor or moderate injuries
- **WARNING:** Serious injury or death



## IMPORTANT SAFETY INSTRUCTIONS

### When setting up

- ▶ Check the mains voltage available at the installation site and only start up the machine if it corresponds to the voltage range specified on the nameplate.
- ▶ Lay the connection cable so that nobody can trip over it and it does not come into contact with sharp or very hot objects.
- ▶ Only connect the machine to an earthed socket. If you are unsure, contact an electrician.
- ▶ Do not set up the device near strong heat or fire sources to avoid damage.
- ▶ Set up the machine on a level and stable surface. Avoid unsafe documents that can tip over or be knocked over while walking by.
- ▶ Set up the machine out of the reach of children and people with limited abilities.

### During commissioning

- ▶ Do not operate the machine if the device or the power cord are damaged. In this case, contact your specialist dealer or contact Bellezza.

### Operational

- ▶ During operation, some machine parts such as the brew group or the steam pipe and the steam nozzle are very hot. Do not touch these parts during operation to avoid burns.
- ▶ Switch the machine off immediately and pull the power plug out of the socket if the power cord is damaged. Be careful not to touch the damaged area. Contact your specialist dealer and have the defective cable replaced. Do not put the machine back into operation until the damage has been properly repaired.
- ▶ Children from the age of 8 and people with limited physical, sensory or mental abilities may only operate the machine after receiving appropriate instruction. If necessary, supervise the persons while operating the machine.

### For cleaning and maintenance

- ▶ Before cleaning and maintenance work:
  - Let the machine cool down.
  - Disconnect the machine from the mains voltage.
- ▶ Only use a damp cloth to clean the machine. Do not immerse the machine in water or other liquids.



- ▶ Cleaning and maintenance must not be carried out by children or persons with restrictions without supervision.

### **When not in use for a long time**

- ▶ Disconnect the machine if it is not going to be used for a long time (e.g. before a vacation) from the mains voltage.
- ▶ Check the machine and power plug for damage after a long period of non-use and only operate the machine if it is undamaged.

### **Intended Use**

- ▶ The machine may only be used indoors.
- ▶ The machine is suitable for private and business use. Possible places of use are e.g.
  - private households
  - Staff kitchens in shops, offices and companies
  - Hotels, motels and boarding houses
- ▶ When using the machine in a business environment, people must be instructed in its operation and informed about the possible dangers before using it.
- ▶ The machine may only be used within the permissible temperature range (see technical data). If there is a risk of frost, the water in the boiler must be drained off.

### **Improper use**

- ▶ The machine must not be used outdoors.
- ▶ The machine must not be used in environments in which the permissible environmental conditions e.g. B. for temperature and humidity are exceeded.

# Bellezza

Francesca







## GET TO KNOW THE MACHINE

### Unpacking

1. Open the packaging and remove all parts.
2. Check all parts for completeness and damage. If parts are missing or damaged, please contact your specialist dealer.
3. Keep the packaging, e.g. for a later transport or a possible sending for a repair.

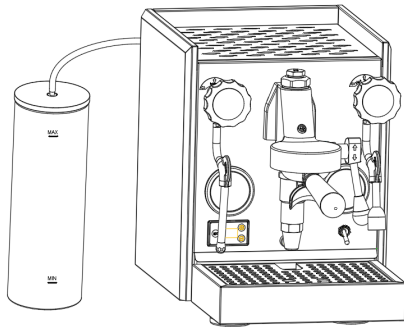
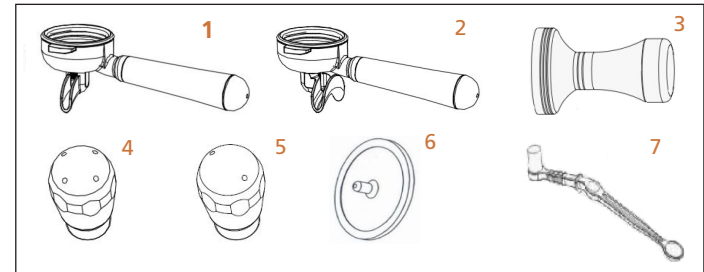


Fig. 1: The picture shows Francesca

### Scope of delivery

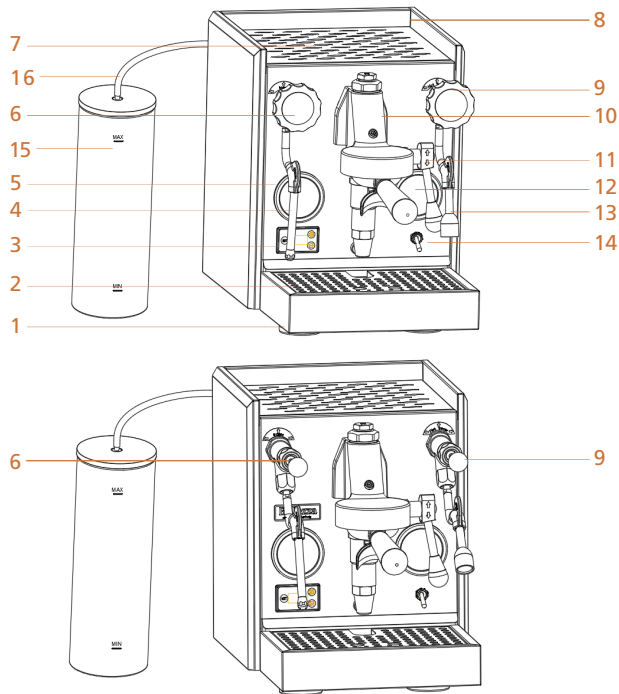


Espresso machine (not shown)

- 1 **Portafilter simple:** For easy use (e.g. an espresso or cappuccino)
- 2 **Double portafilter:** For double use (e.g. two espressos)
- 3 **Tamper:** For pressing the coffee powder
- 4 **4-hole steam nozzle**
- 5 **2-hole steam nozzle**
- 6 **Cleaning cover**
- 7 **Cleaning brush**



## Overview of the machine



- 1 **Drip tray:** Excess water is collected there and has to be drained occasionally.
- 2 Cover plate for the drip tray
- 3 **Display:** For viewing and changing settings
- 4 **Steam pipe with nozzle:** To extract steam e.g. for frothing milk
- 5 **Pump pressure display:** Shows the pressure of the pump in bar
  
- 6 **Steam valve:** To regulate the steam output.  
With rotary valve or rocker arm (Leva models)
- 7 **Cup warmer**
- 8 **Cup rail:** For safe storage of cups
- 9 **Hot water valve:** To regulate the hot water delivery.  
With rotary valve or rocker arm (Leva models)
- 10 **Faema E61 Brew group**  
**ATTENTION! Risk of burns.** Do not touch during operation.
- 11 **Hot water lever:** To start the pump and dispense espresso
- 12 **Display of steam pressure:** Shows the steam pressure in bar
- 13 **Hot water pipe with nozzle:** For dispensing hot water e.g. for the preparation of tea
- 14 **On / Off switch**
- 15 **Water tank:** Note the specified filling heights
- 16 **Silicone hose**

Fig. 2: Overview: Francesca (above), Francesca Leva (below)



## SET UP AND CONNECT THE MACHINE

### Set up the machine

- ▶ Choose an easily accessible installation location with a level, stable and sufficiently large surface.
- ▶ A mains socket must be available for the electrical connection.
- ▶ Make sure that people walking by cannot knock over the machine.

### Before using for the first time

1. Open the packaging and remove all parts.
2. Take the water tank and the portafilter
3. After switching on, the display shows the current temperature. Adjust the machine individually
  - ↳ Now adjust the machine to your individual taste.

Press the SET button	Display	Bedeutung
Press once	PXX	Pre-infusion time
Press twice	H1	Steam boiler temperature
Press 3 times	H2	Water boiler temperature
Press 4 times	ECX	Time until ECO mode starts
Press 5 times		Normal operation starts

Further details on the setting options can be found on page 17/18.



## Connect the machine electrically

- ▶ Make sure that the values for the mains voltage and mains frequency specified on the type plate match the mains at the installation site.
- ▶ Only connect the machine to an earthed mains socket. If you are unsure, contact an electrician or your dealer.
- ▶ Insert the power plug into the socket.

## Prepare the machine

### Fill the water tank and connect it

1. Open the cover (Fig. 2: 16) and remove the water tank.
2. Clean the water tank with hot water and a little washing-up liquid.
3. Put the water tank down, fill it with clear, cold water up to the maximum level and close the cover again.
4. Connect the water tank adapter to the back of the machine and screw it tight.
5. Now connect the water hose to the adapter and the water tank.

## Clean portafilter and tamper

- ▶ Also clean the two portafilter and the tamper before first use.

## Check temperatures / Preheat



When you have started the machine, you can use the + and - buttons to display the various boiler temperatures. The water temperature is displayed by default. With a click on the "-" button you can see the steam temperature. If you click the "+" button, the water temperature is displayed again. To switch off the preheating of the steam boiler, you can press the "+" button for 5 seconds while the steam temperature is displayed, then the preheating of the steam boiler is deactivated (this is shown with "OFF" on your display. To reactivate the preheating, hold down) Press the "+" button again for 5 seconds



Use softened water. This will prevent the machine from calcifying prematurely.

**Do not use pure or distilled water!**



## START-UP AND OPERATE THE MACHINE

### Notes on preparing coffee

Your espresso machine was developed for the ultimate in coffee enjoyment. In addition to the quality of the machine, the following points are important for the correct coffee preparation:

#### The water quality

- ▶ Always use fresh, softened water.
- ▶ Replace the water in the water tank if you are not going to use the machine for a long time.

#### The operating temperature

- ▶ After switching on, wait until the entire machine including the inserted, empty portafilter has reached the optimum operating temperature. This takes about 10 minutes.

#### The coffee quality

- ▶ Use high quality coffee as possible.
- ▶ For the best taste, buy whole coffee beans and grind them yourself.

#### Correct grinding and tamping

- ▶ Always grind fresh immediately before preparing coffee. Also pay attention to the quality of the coffee grinder. At Bellezza you will find suitable high-quality coffee grinders.

- ▶ In addition to the water temperature, the degree of grinding and the amount of powder are decisive for the best taste. Please refer to the instructions for your coffee grinder. Experiment with the settings: Start with a medium grind and select around 7 g of powder for the single portafilter or 14 g for the double portafilter.
- ▶ If the coffee runs too quickly and too thinly, select a finer grind. If the coffee is dripping and is very dark in color, select a coarser grind.
- ▶ Press the powder ground in the portafilter a little with the tamper included in the scope of delivery. To do this, develop a medium pressure that is as even as possible. Grind and tamper pressure work together and have a strong influence on the quality of the taste and crema.



The crema is the creamy layer on the espresso surface. Color and consistency are a measure of the correct preparation. The crema should have an even, light brown color. To test the consistency, some sugar should sink after a few seconds.



## Making coffee

### ATTENTION

#### Risk of burns

Parts of the machine, in particular the brewing group and portafilter as well as the steam and hot water pipes, are very hot during operation. There is a risk of burns if touched!

- ▶ Do not touch these parts while they are hot. Only grasp the portafilter by the insulated handle.

- ✓ The machine is connected to the power supply.
  - ✓ The water tank is filled.
  - ✓ The valves for steam and water extraction are closed.
  - ✓ The coffee dispensing is off (lever in the down position).
1. Insert the empty portafilter:
  2. To do this, insert the empty portafilter for single or double use, rotated approx. 45 ° to the left from below into the brewing group and turn it to the right until you feel a resistance. Screw in tight but not too tight!
  3. Switch the machine on using the on / off switch (Figure 2: 14).
    - ↳ The machine now audibly pumps water out of the water-tank into the boiler. When switching on for the first time, this can take some time as the boiler is still completely empty. It may also be necessary to top up with water.
    - ↳ As soon as the boiler is filled, the pump stops and the Water is heating up.

↳ The display (Fig. 2: 3) shows the current boiler temperature.

When the machine is switched on while it is still cold, this corresponds approximately to room temperature.

3. Wait for the machine to reach operating temperature. This takes about 10 minutes. The display now shows the preset temperature of 125 ° C.



It is also possible to prepare coffee before the desired boiler temperature has been reached. However, because the water temperature is too low, the result will not be satisfactory.

4. Loosen the portafilter by turning it approx. 45 ° to the left, fill in the coffee powder, compress it with the tamper and reinsert the portafilter.
5. Place one or two cups (depending on the desired cover) under the portafilter and tilt the cover lever (Fig. 2: 11) upwards by approx. 90 °.
  - ↳ The coffee runs after the preset pre-brewing time
6. As soon as the required amount of coffee has been reached, stop dispensing the coffee by tilting the dispensing lever down.



## Frothing

### ATTENTION

#### Risk of burns

The steam pipe, nozzle and escaping steam are hot. There is a risk of burns if touched!

- ▶ Do not touch the steam pipe or nozzle during operation. Only operate the valve wheel to extract steam (Francesca) or the valve lever (Francesca Leva).
- ▶ Avoid skin contact with the escaping steam. Also, watch out for hot splashes.



Milk foam is used to make beverages such as cappuccino or latte macchiato.

When the frothing starts, hold the steam nozzle close to the surface of the drink to blow some air. Then dip the nozzle all the way into the drink until it has a creamy consistency. Do not try to create as much foam as possible and do not let the drink get too hot. Otherwise taste and consistency lose quality. Large air bubbles in the foam are a sign that too much air has been used.

1. Pour milk (or another beverage of your choice) into a sufficiently large container. The vessel should be about twice as high as the drink filled.
2. Briefly open the steam valve until the water condensed in the steam pipe has been blown out and only steam comes out:
  - Francesca: by turning the valve wheel to the left
  - Francesca Leva: by pushing the valve lever up or down
3. Close the valve again.
  - Francesca: by turning the valve wheel to the right
  - Francesca Leva: by releasing the valve lever
4. Immerse the steam pipe in the drink, open the valve and prepare the foam in the desired quantity and consistency (see INFO box on the left).
5. Close the steam valve, clean the steam lance and jet with a damp cloth and open the steam valve again to blow out any residue in the steam pipe..
6. Pour the milk foam into a e.g. cup filled with an espresso.

By withdrawing a larger amount of steam, the steam pressure can briefly drop slightly. The machine starts reheating immediately, so that the pressure quickly rises to its initial value.



## Get hot water

### ATTENTION

#### Risk of burns

The hot water pipe, nozzle and dispensed water are hot. There is a risk of burns if touched!

- ▶ Do not touch the hot water pipe or the nozzle during operation. Only operate the valve wheel to draw off water (Francesca) or the valve lever (Francesca Leva).
- ▶ Avoid skin contact with the hot water. Also, watch out for hot water splashes.



You can use the generated hot water e.g. use for the preparation of tea or Caffé Americano (espresso with additional hot water).

1. Hold a receptacle under the hot water nozzle and open the valve:
  - Francesca: by turning the valve wheel to the left
  - Francesca Leva: by pushing the valve lever up or down
2. Close the valve when the required amount is reached:
  - Francesca: by turning the valve wheel to the right
  - Francesca Leva: by releasing the valve lever

The water taken from the boiler is immediately refilled from the water tank. The withdrawal of a larger amount of water can therefore lead to a drop in the boiler temperature. You may need to top up with water.

## Turn off the machine



With the ECO mode, the machine switches itself off automatically if it is not operated for a certain period of time. In the delivery state, the ECO mode EC1 is set, which means that the machine switches off after 35 minutes. When ECO mode is active, the display shows EC1. For more information, see section “The ECO mode” on page 18.

1. Switch the machine off at the on / off switch if you do not want to make any more coffee or if you no longer need steam or hot water.
2. Remove the portafilter, knock it out and clean it under hot water. However, do not use it until your next use so that the rubber seal is not permanently under pressure and the sieve in the brew group can dry out.





## UNDERSTAND THE DISPLAY AND CHANGE SETTINGS

### The LCD display

Your machine has an LCD display for displaying and entering various functions.



Fig. 3: Display of the boiler temperature

### The pre-brewing time

The pre-infusion is crucial for the taste. Therefore, the Bellezza devices with PID can set the pre-infusion. We have preset P02. Our recommendation is 0-5 seconds. The pump stops after 2 seconds as long as the value P\*\* is set:

Pre-brewing time	Display
0 – 30 seconds	P00 – P30

The default time is 2 seconds.



## The boiler temperature

Only change the temperature if you are personally dissatisfied with the result in the cup.

Many roasts need different brewing temperatures. Therefore we do not give any values.

The temperature of the boiler can be adjusted. The following settings can be selected:

Boiler temperature	Display
Steam 80 – 135 °C	80 – 135
Water 80 – 105°C	80 – 105

The preset value is **125 ° C** for steam & **95 ° C** for water. The current boiler temperature is displayed during operation.

The right temperature for the coffee is an important criterion for the quality of the taste and the crema:

- Water: 94 °C
- Steam 120 °C
- Espresso 90 °C (+/- 2 °C)
- Milkfoam for Cappuccino 60 – 65 °C

Your Bellezza Francesca coffee machine has a highly accurate PID temperature control so that you always achieve the optimum temperature.

Use the following rule of thumb as a guide:

If the espresso is too cold for you - the temperature is high (feel your way up slowly in 1 degree increments).

If the crema of the espresso is too light, the temperature is too high (attention unless you use light roasts! Then ask your roaster for information)

If they have a light roast - temperature often down

## The ECO mode

The machine switches off automatically if there is no operation during the set time interval. The following settings can be selected:

Switch-off time	Display
28 Minutes	EC1
60 Minutes	EC2
90 Minutes	EC3
180 Minutes	EC4
ECO-Mode off	EC5

The default value is **EC1**.

If the machine is in ECO mode, ECO is shown on the LCD display.

### Switch the machine on again after it has switched off automatically:

- ▶ Press the **SET** button on the LCD display or switch the machine off and on again using the on / off switch.



## CLEAN THE MACHINE

So that you can enjoy your Bellezza espresso machine over the long term and the coffee tastes consistently good, here are a few tips for cleaning the machine.

### Cleaning after each use

- ▶ Wipe the steam pipe and nozzle with a damp cloth after each frothing.
- ▶ Immediately after wiping the pipe, open the steam valve again to blow any residue out of the pipe.
- ▶ Tap the portafilter after switching off the machine, rinse it with hot water and place it on the sheet of the water collecting tray.

### Regular cleaning

#### Clean the water tank

Even if you always use fresh, softened water, you should clean the water tank at regular intervals.

1. Remove the tank and empty out any remaining water.
2. Clean the tank with commercially available detergent. Make sure that no detergent residue is left behind.
3. Put the tank back down and fill it with fresh, cold water.

#### Clean the drip tray

The excess water from the brewing unit is collected in the drip tray.

1. Check the water level in the drip tray regularly. A full drip tray is not displayed.
2. Pull out the drip tray forwards and empty the contents.
3. **CAUTION:** If the drip tray is filled to the brim, the water it contains can spill over. Then use a container to remove a certain amount before pulling out the drip tray all the way.
4. Clean the drip tray, dry it and put it back in place.
5. If necessary, also clean the cover plate.



## Clean the shower screen and group seal

The shower filter and the group seal are located in the portafilter holder of the brew group. The shower sieve presses on the powder compacted in the portafilter and distributes the water pressed in with pressure evenly over the powder surface. The group seal seals the edge of the portafilter used against the brew group. Constant contact with the coffee powder can contaminate the sieve and seal and should therefore be cleaned at regular intervals.

1. Remove the portafilter and place a container under the brew group.
  2. Use the brush included in the scope of delivery to remove coffee residues and encrustations from the sieve and the seal.
  3. Use the reference lever to briefly start the pump to rinse out the brushed-off parts.
- ▶ Depending on the frequency of use, the shower strainer and group seal should be replaced after a few years. Information on this can be found in the section "Changing the shower filter and group seal" on page 25.



## Clean the housing

### **WARNING**

#### **Electric shock**

Liquids that get into the machine can cause a short circuit and electric shock. Serious injuries and damage to the machine and can result.

- ▶ Only clean the machine when it is switched off. Also disconnect the machine from the power supply.
- ▶ Make sure that no liquids get inside the machine.
- ▶ If liquids got inside the machine during cleaning, do not connect the machine to the power supply and do not switch it on. Depending on the amount of liquid that has entered, wait until it has evaporated again. Contact your specialist dealer if you are not sure.

### **ATTENTION**

#### **Risk of burns**

Parts of the machine can still be hot even after switching off. There is a risk of burns if touched!

- ▶ Only clean the machine when it is switched off.
- ▶ After switching off the machine, wait until all parts have cooled down sufficiently.



## DANGER

### Unsuitable cleaning agents

Unsuitable cleaning agents can scratch or damage the housing.

- ▶ Only use a soft, slightly damp cloth (e.g. microfiber cloth).
- ▶ You can use a cleaning agent specially designed for stainless steel surfaces if it is heavily soiled.
- ▶ Never use scouring agents, agents with cleaning bodies, sponges with scouring surfaces or wool.

### Clean the housing

1. Switch off the machine and disconnect it from the power supply.
2. If necessary, wait until all housing parts have cooled down.
3. Wipe the housing with a soft, slightly damp cloth (e.g. microfiber cloth).

### Measures before long periods of non-use

If it is foreseeable that the machine will not be used for a longer period of time, Bellezza recommends the following measures:

1. Switch off the machine and disconnect it from the mains voltage.
2. Remove the water tank, empty and clean it.

3. Empty the boiler completely. To do this, open the water drain screw on the underside of the machine. Screw the screw back in when the water has drained. After this measure, the machine can also be stored below freezing point.

**ATTENTION!** Do not store the machine below freezing point with a filled kettle. This can destroy the boiler.

4. Remove the portafilter from the brew group, clean it and place it on the shelf.

### Cleaning after long periods of non-use

#### Clean the water tank

- ▶ Empty the water tank, clean it and refill it completely.

#### Replace the boiler water

If the machine has not been used for a long time, the water in the boiler should also be replaced.

1. Fill the water tank with fresh water and switch on the machine.
2. Withdraw water through the hot water pipe.
3. Repeat the process until the water tank has been completely emptied.
4. Fill the water tank again.

A close-up photograph of a chrome faucet handle. The handle is highly reflective and features the brand name 'Bellezza' engraved on its side. The background is blurred, showing bokeh light effects from other fixtures in a bathroom. A white-bordered box in the upper left corner contains the text 'Bellezza' and 'Francesca' in white font.

Bellezza

Francesca

Bellezza



## IF SOMETHING DOES NOT WORK

Your Bellezza espresso machine has been developed and manufactured with great care. Nevertheless, it can happen that something doesn't work.

Often times, the problem can easily be solved by yourself.

- ▶ If you cannot rectify a fault yourself, do not continue to use the machine and please contact your specialist dealer.

### After switching on, the pump runs continuously

---

No or too little water in the tank ▶ Top up with water.

The waste water valve is open and water comes out ▶ Close the waste water valve.

It is a malfunction ▶ Please contact your dealer.

---

### Water collects under the machine

---

The water comes from inside the machine ▶ Please contact your dealer.

---

### Coffee runs over the edge of the portafilter

---

Too much coffee powder in the filter ▶ Use less coffee powder, adjust the grinder accordingly.

Coffee residue between the edge of the portafilter and the seal ▶ Clean the portafilter and seal in the brew group.

The sealing ring is defective ▶ Change the sealing ring in the brew group.

---

### No coffee is flowing

---

Coffee powder is ground too finely ▶ Set a coarser grind.

Machine is defective ▶ Please contact your dealer.

---

### Coffee flows too slowly, very dark crema

---

Coffee powder is ground too finely ▶ Set a coarser grind.

Boiler temperature set too high ▶ Reduce the boiler temperature.

---



---

### Coffee flows too quickly, little and very light crema

---

- Coffee powder has been ground too coarsely ▶ Set a finer grinding degree.
- Boiler temperature set too low ▶ Increase the boiler temperature.
- 

### Coffee / Water is not hot

---

- If the temperature and pressure are still low, the preheating time has not yet ended ▶ Wait until the operating temperature is reached.
- Boiler temperature set too low ▶ Increase the boiler temperature.
- The machine is calcified ▶ Descale the machine
- 

### There is no or too little steam

---

- If the temperature and pressure are still low, the preheating time has not yet ended ▶ Wait until the operating temperature is reached.
- When it reaches operating temperature, the steam pipe may be clogged ▶ Close the steam valve, unscrew the steam nozzle and clean or replace it.
- 

---

### The display shows an error code

---

- F3** Not enough water in the tank or the water tank is not correct. ▶ Fill the water tank and check the correct position.
- E1** Steam temperature sensor fault ▶ Do not operate the machine below 0 ° C ambient temperature.  
▶ Please contact your specialist dealer.
- E2** The drawing time is longer than 2 minutes ▶ Stop dispensing: To do this, move the dispensing lever down.
- E3** The pump was active and pumped for more than 15 minutes or the solenoid valve for filling the boiler is defective ▶ Switch the on / off switch off and on again.  
▶ If the fault persists, please contact your specialist dealer.
- E4** Water temperature sensor fault ▶ Do not operate the machine below 0 ° C ambient temperature.  
▶ Please contact your specialist dealer.
-





## MAINTAIN AND REPAIR THE MACHINE

Repairs may only be carried out by authorized specialists. If you carry out repairs yourself during the guarantee period, any claim to the guarantee is void.

However, you can carry out minor service work yourself. Which includes:

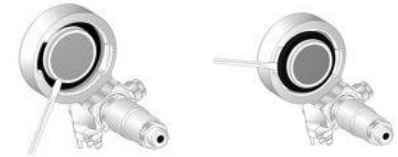
- Change shower strainer and group seal
- Descale the machine
- ▶ If you do not want to carry out these activities yourself, please contact your specialist dealer. He will be happy to help you.

### Change shower strainer and group seal

The shower screen and group seal should be cleaned regularly. You can find information on this in the section “Cleaning the shower strainer and group seal” on page 20.

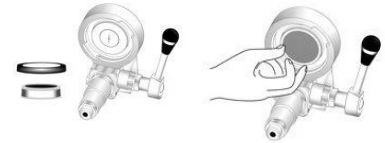
However, depending on the frequency of use, the shower screen and group seal should be replaced after a few years.

- ▶ Place a screwdriver on the sieve and lever it out together with the seal.

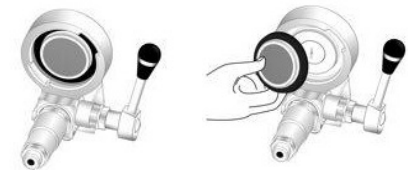


- ▶ Clean the brew group with the brush.

- ▶ Slide the new seal with the rounded side up over the sieve and press both parts firmly into their original position.



- ▶ To push in the seal and sieve all the way in, put on the sieve holder and tighten completely.





## Descale the machine

### DANGER

#### Operation of a heavily calcified machine

Heavy calcification can impair the functionality of the machine. Lime particles loosening can also block lines and damage the machine.

- ▶ Use softened water to slow down calcification.
- ▶ Descale your machine regularly, as long as there is no heavy limescale residue.
- ▶ Have your specialist dealer decalcify a heavily calcified machine.

### DANGER

#### Descaling a machine that is already calcified

A machine that is already heavily calcified must not be descaled using the method described below. Lime pieces that come off could clog lines and damage the machine.

- ▶ Use the method described below to descale your machine only as a preventative measure against scaling.
- ▶ Have your specialist dealer decalcify a heavily calcified machine.

## Descale the machine as a preventive measure

- ✓ Have the following ready:
  - Portafilter with blind sieve (included in delivery)
  - Descaling liquid (available from specialist retailers)
  - A medium-sized vessel (for drawing water)
- ✓ There is no portafilter inserted.
- 1. Heat up the machine until it has reached operating temperature.
- 2. Turn off the machine.
- 3. Place a vessel under the hot water outlet and open the valve to empty the water from the kettle. Close the hot water valve again when no more water comes out.
- 4. Remove and empty the water tank, mix a suitable descaling agent with water as specified, fill the water tank with it and put it back in.
- 5. Turn on the machine.
  - ↳ The boiler is filled with the descaling liquid.
- 6. Push the dispensing lever up and wait for liquid to come out of the brew group.
  - ↳ The heat exchanger was then filled with the descaling liquid.
- 7. Set the hot water lever vertically to switch off the pump



8. Place the portafilter with the inserted blind filter in the brew group and set the reference lever horizontally.
  - ↳ The pump now works against the resistance of the blind sieve.
9. After about 20 seconds, return the reference lever to the vertical position to stop the pump.
  - ↳ The remaining water is in on the underside of the brew group the drip tray delivered.
  - ↳ This process decalcifies the expansion valve.
10. Repeat steps 9. + 10. three times.
11. Then let the descaling agent work for about 30 minutes.
12. Remove the portafilter and set the cover lever horizontally to allow the remaining descaling agent from the water tank to run through the brew group.
13. Switch off the machine as soon as the water tank is empty and place the reference lever vertically.
14. Unscrew the nozzle (aerator) on the hot water pipe.  
**ATTENTION!** The pipe and aerator are hot! Use gloves or a cloth.
  - ↳ This prevents limescale deposits from collecting in the aerator
15. Place a receptacle under the hot water outlet and open the valve to empty the water from the kettle. Close the hot water valve again when no more water comes out.
16. Remove the water tank, clean it thoroughly and fill it with fresh water again.
17. Turn on the machine.
  - ↳ The kettle is filled with the fresh water.
18. Top up with water if necessary.
19. To remove residues from the expansion valve, repeat steps 8. – 10..
20. Take off the portafilter and remove the blind sieve as it is no longer needed. The following steps can be performed with or without the portafilter attached.
21. Set the water lever horizontally and after approx. 1 minute vertically again.
  - ↳ This flushes the heat exchanger through.
22. **Repeat the following procedure at least five times until clear, neutral-smelling water comes out of the hot water outlet:**
  - a. Switch off the machine when the operating temperature is reached.
  - b. Place a receptacle under the hot water dispenser, open the valve and close it again when no more water comes out.
  - c. If necessary, fill the water tank with fresh water and switch on the machine.
23. Set the dispensing lever horizontally and rinse until clear water also comes out of the brew group.
24. Your machine is now ready for operation again.



## **Warranty**

Bellezza gives a one year warranty.

Structural changes to the machine and repairs that are not carried out by an authorized service partner will void any warranty claims.

## **Customer service / Repair**

Any work on the machine such as maintenance, customer service, repair or replacement of components may only be carried out by authorized service partners.

You can find information on sales partners, service centers and authorized repair centers on the Bellezza website at [www.bellezza-espresso.de](http://www.bellezza-espresso.de)



## TECHNICAL SPECIFICATIONS

Francesca / Francesca Leva	
Machine type	Dual-System
Pump type	Silent Vibration
Boiler material	stainless steel
Manometer	Pump and boiler pressure
Bellezza PID-control	yes
Fixed water connection	no
Water tank capacity	1,8 Liter
Boiler capacity	1 & 1 Liter
Mains voltage	120 V
Frequency	60 Hz
Power consumption	2900 W
Dimensions [W x H x D]:	286 x 376 x 465 mm
Weight	24,5 Kg

A close-up photograph of a coffee machine's handle. The handle is made of polished metal and has a dark, rectangular label attached to it. The label features the word "Bellezza" in a large, white, serif font, with "progettato in Heidelberg" written in a smaller, white, sans-serif font below it. To the left of the handle, a pressure gauge is visible, showing a needle and some markings. The background is a plain, light-colored wall.

Bellezza

Francesca

Bellezza  
progettato in Heidelberg



## NOT USE / DISPOSAL / CE-CONFORMITY

### Disposal

This product contains valuable materials that can be recycled. Therefore, at the end of its service life, dispose of the product in an environmentally friendly manner and in accordance with national regulations.



### CE-Conformity

This product is CE-compliant and complies with the applicable guidelines and standards.



Bellezza Espressomaschinen GmbH  
Hertzstrasse 10  
69126 Heidelberg

[info@bellezza-espresso.de](mailto:info@bellezza-espresso.de)  
[www.bellezza-espresso.de](http://www.bellezza-espresso.de)



Edition 01/2021