

Sara

Coffee Machine

Instruction Manual

This is a translation of the original manual.

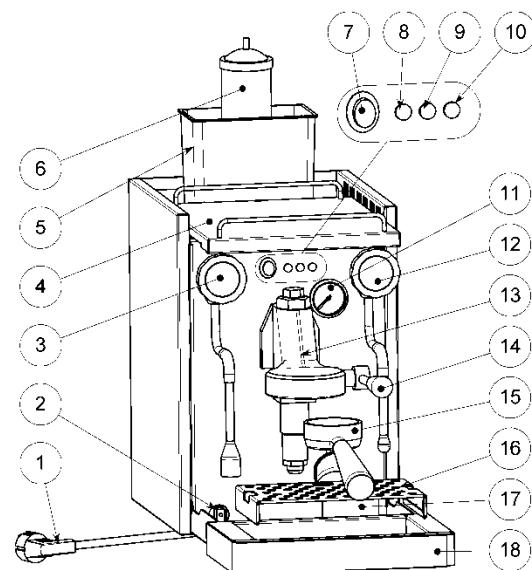
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General Warnings

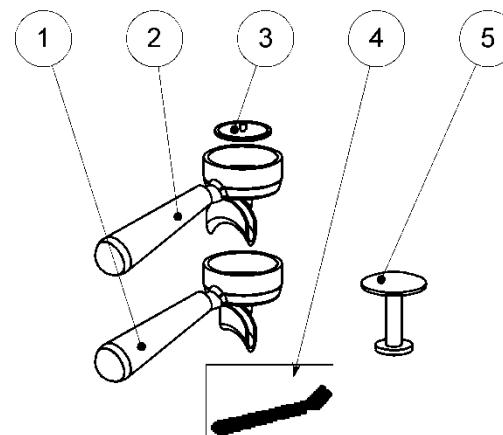
Read this **Instruction Manual** and understand it before using the machine. Keep the manual in a safe place for future reference.
The electrical connection must be equipped with safety protection.
Keep the coffee group clean, together with the water tank and the grid area. Do not spray water or any other liquid on the machine. Do not splash water when filling up the tank.

Components



- 1 Power cable
- 2 Drain boiler valve
- 3 Water knob
- 4 Sliding cup laying
- 5 Water tank
- 6 Softener filter
- 7 Main switch
- 8 Warning light "machine ON"
- 9 Warning light "heating ON"
- 10 Warning light "lack of water in the tank"
- 11 Boiler pressure manometer
- 12 Steam knob
- 13 Coffee group
- 14 Dispensing coffee lever
- 15 Filter holder
- 16 Cup laying grid
- 17 Rating plate
- 18 Drip tray

Accessories



- 1 Filter holder- single
- 2 Filter holder - double
- 3 Blind filter
- 4 Group and shower cleaning brush
- 5 Tamper

Safety Rules

- Do not put the machine in contact with any kind of liquid. Do not place the machine in a kitchen. Avoid water jets or splashes.
- Do not clean the machine with aggressive detergents.
- After removing the packaging, be sure the machine has not suffered damage.
- Place the machine on a countertop away from water.
- Check the plate on the machine and make sure that the voltage is compatible with your electrical system. If the socket differs from the plug, the socket must be replaced with a compatible one. Do not use adapters or multiple sockets.
- Room temperature must be included between 5° C and 35° C.

- The machine must be used by children - or persons with reduced physical, sensorial and psychic faculties or with lack of experience or knowledge - only if supervised.
- Keep children away from the machine and never let them playing with it.
- Turn off the main switch before connect or disconnect the plug from the socket.
- Do not use the machine with one or more damaged components. Do not attempt repairs, call an authorized Service instead.
- WARNING:** Some components may reach high temperatures.
- WARNING:** The machine may squirt hot liquid during coffee dispensing.
- Pay attention when handling the steam nozzles. Never put your hands under the nozzle and never direct the jets toward persons or animals.
- The maximum sound noise level is lower than 70db

For further information please contact with your supplier, with the nearest Service Center or directly to **BIEPI Srl**.

Intended Use

Sara is a coffee machine. It is designed and manufactured to brew and dispense espresso coffee, to emit hot steam and to dispense hot water.

The machine is intended for professional use. It is intended for persons informed and trained about its operation. The machine must be used in a conscious and careful manner.

The **Instruction Manual** must follow the machine when the property of the machine changes.

The machine is not intended for outdoor use.

It is forbidden to change parts in the machine or to repair the machine without permission. **BIEPI Srl** is not liable for any damage due to poor repair assistance.

Installation

Do not left unattended plastic bags, polystyrene, nails and other parts of the packaging. They may be source of risks.

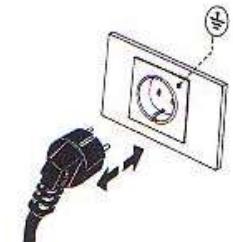
Place the machine on a horizontal, solid and stable surface, away from heat sources. Leave a space of 20 cm around the machine for maintenance and cleaning.

The machine must be easily accessible to extraordinary maintenance operations.

Preliminary Operations

There are some operations that have to be carried out before start:

- Rinse the water tank and fill it up with drinkable water, then place the water tank in its place.
- Rinse the filter.
- Connect the filter to the inlet hose and immerse the filter in the water tank.
- Let the filter release the air and try to keep it immersed.



Do not overfill the tank (check the level indicator).

When all the components are properly placed, connect the plug in the socket.

The power outlet must be provided with the earth connection pin.

Maintenance

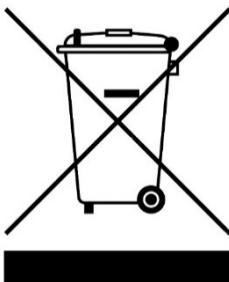


In the event of failures, defects and suspected defects, or when the machine drops, immediately unplug the machine from the power outlet. Never start a defective machine



Only Authorized Service Centers or the manufacturer can repair the machine.

Disposal



The WEEE Directive (Waste Electrical and Electronic Equipment) requires the disposal of electrical and electronic products separate from ordinary domestic waste and equivalent. The purpose is to send the waste to authorized disposal plants, in order to promote possible forms of recovery or recycling.

The Directive covers also accessories, power cords, etc.

To dispose of such products, please follow the guidance from the municipal authority and / or request more information from your dealer when purchasing a new product.

First Start - Start after a long time

Fill the hydraulic circuit first.

Hook the filter holder to the coffee group and place a bowl on the grid.

Switch on the machine by pressing the main switch.

If the water in the tank is enough, the boiler will start loading. Open the steam knob (\square) and keep it open until the boiler is full.

If the loading has been completed, the boiler starts heating. The light on the frontal panel will signal it.

Move down the coffee lever and keep it down until 150 ml of water is dispensed.

Note: If loading is not completed in a given time, it will be automatically stopped. Check the water level, switch off the machine and turn it on again.

Wait for the correct temperature. In a few minutes the manometer will start indicating the rising pressure. When the temperature is reached (manometer pointer is between 1.1 - 1.4 Bar), the light on the frontal panel switches off.



WARNING: Be careful when handle the machine parts. The filter holder, the coffee group, the steam wand and the hot water wand could reach high temperatures: RISK OF BURNS!

Once the boiler reaches the operating temperature, open the steam knob and let the steam flow for at least 30 seconds. Put a bowl on the grid and dispense 30 seconds of hot water with the water wand. Finally, dispense 30 seconds of water from the coffee group.

The machine is ready

Note: When the temperature in the boiler is too low, the heating starts again. LED light switches on.

Coffee Dispensing

Depending on the filter holder you use, fill it with one or two doses of coffee.

Press the coffee with the tamper.

Note: If coffee granules remain on the edge of the filter holder, they compromise the hydraulic tightness and deteriorate the seal. Remove them carefully before inserting the holder in the coffee group.

Insert the filter holder in the coffee group.

Place cup(s) under the dispensing spout and move the lever down.

When coffee suffices, move the lever up to stop dispensing.

Remove the filter holder and empty it.

Hot Water Dispensing



Do not put your hands under the hot water wand and do not touch it. Risk of burns!

Put a cup under the hot water wand. Rotate the water knob counter-clockwise to open it, clockwise to close it.

Steam Emission

NOTE: Discharge condensation by opening the steam tap for few seconds.

Use the grip while handling the steam wand.

Immerse the wand into the liquid you want to heat and gradually rotate counterclockwise the steam knob to open the valve.

With the steam knob you can regulate the steam intensity.

Once the liquid is hot, close the steam valve (rotate the knob clockwise).

Note: Carefully clean the steam wand after each use.

In order to obtain the milk foam, immerse the steam wand in the bottom of the recipient (a truncated cone shape is suggested) not too full. Open the steam valve. Move the recipient with small vertical movements. Milk must not reach the boiling point.

Do not reheat milk twice, it might go off.



HIGH TEMPERATURES!

With the steam wand pointed toward the drip tray, open the knob for some second to clean the residual milk. Clean the steam wand with a soft cloth.

Softener Filter

Warning:

- Do not use the machine without filter
- Do not use limescale treatments or descaling products
- To ensure that the hydraulic circuit is always full, keep the filter always immersed in water.

The filter autonomy suffices for approximately 5000 dispensing. When exhausted, the filter must be replaced.

When a new filter is installed, the hydraulic circuit have to be filled up. Dispense water (with the hot water knob or with the coffee group lever) for 30 seconds or more.

Cleaning



Before cleaning the machine, pull out the plug from the socket (or open the circuit breaker).



Clean the shell

Let the hot components cool down.

Jets of water are forbidden.

Do not use solvents or abrasive products.

Clean the shell and the chromed parts with a soft cloth dampened with hot water

Clean the drip tray

Clean the grid and the drip tray and with water and detergent

Clean filters and filter holders

Clean filters, filter holders and showers daily with hot water to wash greasy coffee deposits.

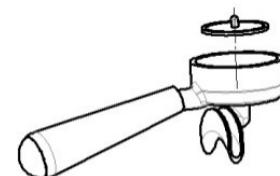
Clean the same parts weekly with specific detergent for coffee machines (pH 10) diluted in hot water; soak filters, filter holders and showers in the solution for about 30 minutes (see the instructions indicated on the product packaging). Do not immerse the handle, it could be damaged.

After cleaning, carefully rinse all parts with running water before reassembling them.

Clean the coffee group through the blind filter

Switch on the machine and wait for the operating pressure to be reached.

- Clean the shower with the brush.
- Place the blind filter and a dose of specific detergent within the filter holder; hook it on the coffee group, then dispense hot water by moving the coffee lever up and down for some times (about 10 seconds per interval).



WARNING: RISK OF INTOXICATION! When the blind filter is removed, dispense some water to dissolve possible deposits of detergent.

Empty the Boiler

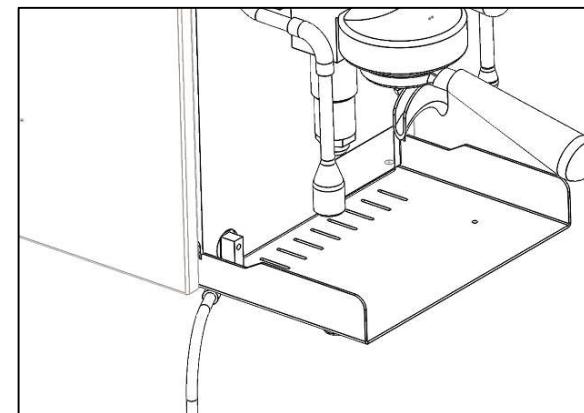


If the machine is left unused, or if it has to be moved away, the boiler must be emptied.



Empty the boiler only when the machine is cooled down and disconnected from the mains.

You can drain the water into a tank by connecting a hose to the fitting placed in the lower part of the machine (1/8 in). See the figure below:



Open the tap behind the drip tray and wait until the boiler is empty, then close the tap.

CE Declaration of Conformity

The Manufacturer

BiePi srl

Via Monte Arera, 14
24040 Castel Rozzone (BG),
Italy

Declares that the Coffee Machine model

SARA

Complies with the Directives / Regulations listed below:

- Directive 2006/42/EC (EU): Machinery Directive
- Directive 2014/35/EC (EU): LV (Low voltage)
- Directive 2014/30/EC (EU): EMC (Electromagnetic Compatibility)
- Commission Regulation 1935/2004/EC (EU) on materials and articles intended to come into contact with food
- Commission Regulation 1895/2005/EC (EU) on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food
- Commission Regulation 2023/2006/EC (EU) on good manufacturing practice for materials and articles intended to come into contact with food
- Commission Regulation 10/2011/EC (EU) on plastic materials and articles intended to come into contact with food
- Italian Ministerial Decree 21/03/1973 (and subsequent changes) on hygiene rules for packaging, containers and utensils intended to come into contact with foodstuffs or personal-use products.
- Directive 2012/19/EC (EU) on waste electrical and electronic equipment (WEEE)
- Directive 2011/65/EC (EU) on the restriction of the use of certain hazardous substances in electrical and electronic equipment (recast) - and any subsequent amendments and additions (with specific reference to Directive 2015/863/EC (EU) and to Directive 2017/2102/EC (EU)

Relevant harmonized standards applied:

- UNI 12100/2010: Specifies basic terminology, principles and a methodology for achieving safety in the design of machinery
- EN 60335-1/2013: Safety of household and similar electrical appliances - Part 1: General requirements
- EN 60335-2-15: Particular requirements for appliances for heating liquids
- EN 60335-2-75: Particular requirements for commercial dispensing appliances and vending machines
- EN 16889:2016: Food hygiene. Production and dispense of hot beverages from hot beverage appliances. Hygiene requirements, migration test

Castel Rozzone, March 2020

The Legal Representative

Caterina Conti

