



Home Espresso Machine
Model CC1

User Manual



CC1 Version 2.0



Intertek
4003058

CONFORMS TO ANSI/ULSTD. 1082
CERTIFIED TO
CAN/CSA STD. C22.2 No. 64

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1. IMPORTANT SAFEGUARDS


When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1.1 Read all Instructions.
- 1.2 Do not touch hot surfaces. Use handles or knobs.
- 1.3 To protect against fire, electric shock and injury to persons do not immerse cord, plugs, in water or other liquid.
- 1.4 Close supervision is necessary when any appliance is used by or near children.
- 1.5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 1.6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- 1.7 The use of accessory attachments is not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
- 1.8 Do not use outdoors.
- 1.9 Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 1.10 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 1.11 Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet
- 1.12 Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

2. General Warnings and Safety Specifications



- 2.1  Warning symbols. Instructions in this manual which refer to this symbol must be followed with great care to avoid accidents to persons or damage to the machine.
- 2.2 This manual must be kept in a safe place and be available for consultation to new and experienced users alike.
- 2.3 The packing elements (plastic bags, expanded polystyrene, nails, cardboard, etc.) must not be left within the reach of children, as they are potential sources of danger.
- 2.4 Ensure the data on the machine corresponds to those of the mains electrical supply before connecting the equipment.
- 2.5 A short power-supply cord is provided to reduce risks resulting from becoming entangled in it tripping over a longer cord.
- 2.6 Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- 2.7 If a long detachable power-supply cord or extension cord is used:
 - The marked rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
 - The longer cord should be arranged so that it will not drape over the counter

top or table top where it can be pulled on by children or tripped over.

2.8 If in doubt, request an inspection of all electrical connections by qualified personnel. The mains electrical supply must have proper grounding

2.9 Using any electrical device requires that certain fundamental rules be observed. In particular:

- do not touch the device with wet or humid hands and feet
- do not use the device while having no shoes on your feet
- do not use extension cords in bath or shower rooms
- do not unplug the device from the power outlet by pulling on the power supply cable
- do not expose the device to atmospheric agents (rain, sun, etc.)
- do not allow children or untrained people to use this device.

The manufacturer shall not be held responsible for any damages caused by improper and irrational use.

2.10 Never use warm or hot water to fill the water reservoir. Use cold water only. To avoid scale build up, use purified or bottled water.

2.11 Use extreme caution when using hot water or steam.

2.12 Before carrying out any maintenance and/or cleaning operations, turn the main switch, which is located on the machine, to the "0" position, and disconnect the machine from the electrical network by unplugging the cord or by switching off the relative circuit breaker. For any cleaning operation, follow exclusively the instructions contained in this manual.

2.13 Grounding this appliance is mandatory. **The manufacturer declines all responsibility in the event of improper grounding.**

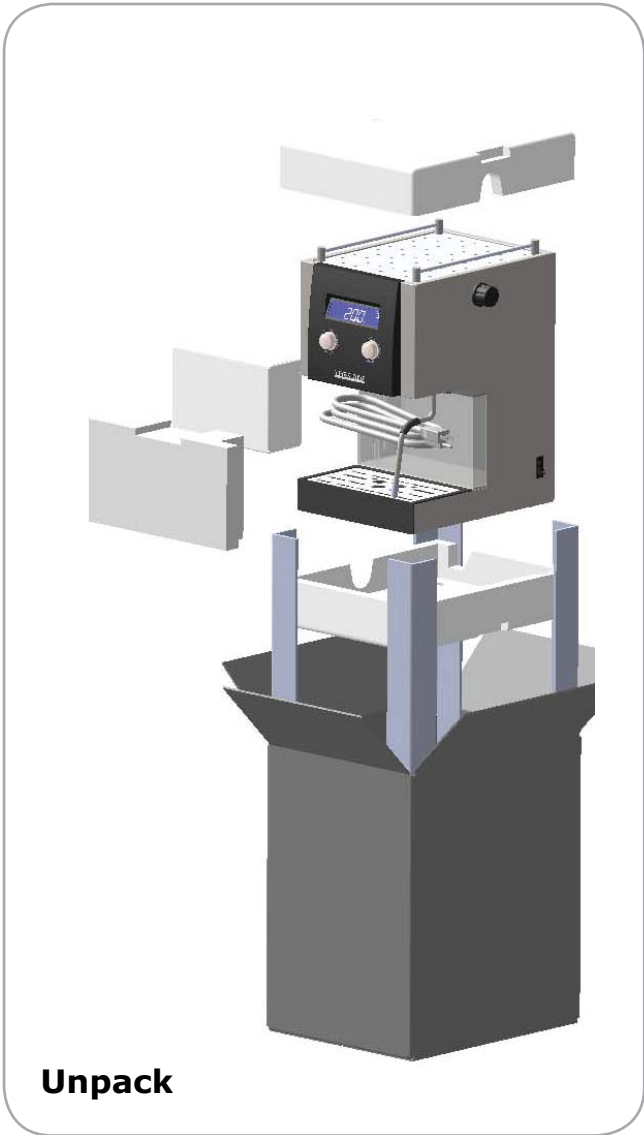
2.14 Disposal of the packing material.

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled. The packing elements (plastic bags, expanded polystyrene, nails, cardboard, etc.) must not be left within the reach of children, as they are potential sources of danger.

2.15 Disposal of your old appliance or machine.

Electrical and electronic appliances/ machines often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. However, they are essential for the correct functioning of your appliance or machine. Therefore, please do not dispose of it with your waste.

Please dispose of it at your local community waste collection / recycling center and ensure that it presents no danger to children while being stored for disposal.



Unpack



Check Contents



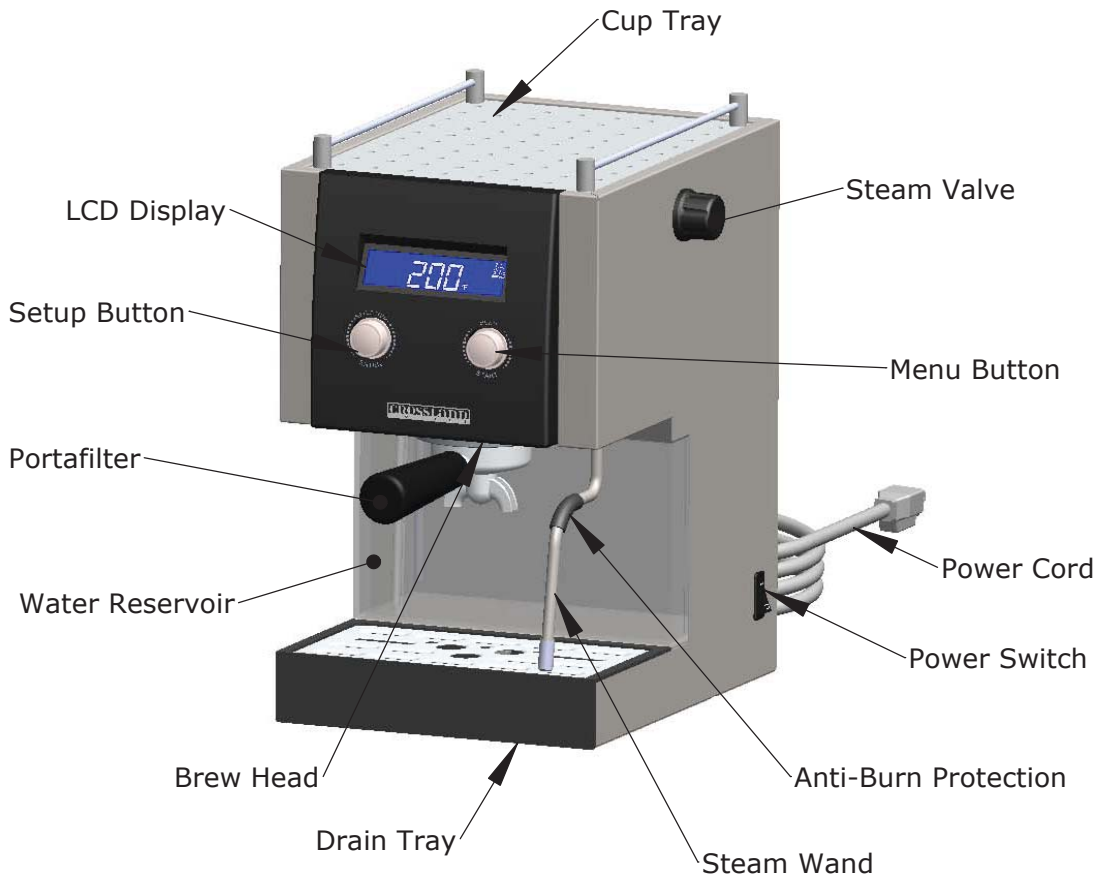
Technical Data

Electrical

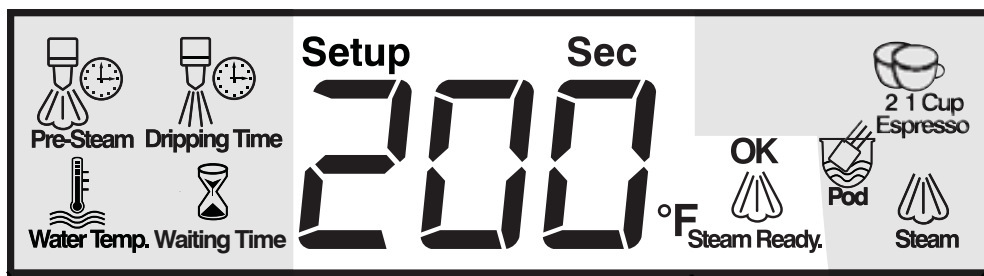
AC Power	110-120 VAC
Coffee Boiler	1300 Watts
Steam Boiler	700 Watts

Mechanical

Boiler Material	Stainless Steel
Boiler Volume	~500cc/mL
Water Reservoir	~2 Liter
Net Weight	8.5/19 Kg/lb
Gross Weight	9.5/21 Kg/lb
Packing Dimensions	14 X 11 X 17 In.



Component Description



Programmable
Parameters

Temperature
and mode

Menu
Items

LCD Display

Installation Instructions

This espresso machine comes ready to be installed in accordance with the data printed on the identification label.

⚠ Ensure the mains electrical supply has an equal or greater rating than required by this espresso machine.

⚠ Grounding this appliance is mandatory. The manufacturer declines all responsibility in the event of improper grounding.

1.1. Filling Water Reservoir

Fill the water reservoir before using this machine, after a long period of inactivity, or when the tank is empty.

- Pull the water reservoir toward you slightly, then shift the tank to left side.
- Pour about 2 liters of water into the tank (use drinking water, softened if possible).
- You can also remove the water reservoir completely to refill directly.

⚠ Never operate machine without water as damage to the pump may occur. Damage to pump from this cause is not covered under warranty.

1.2. Power Connection

Connect the espresso machine to the mains electrical supply at your location.

1.3. Machine ON

Check to ensure steam valve is closed. Turn on the power switch. The LCD display will light and display the following:



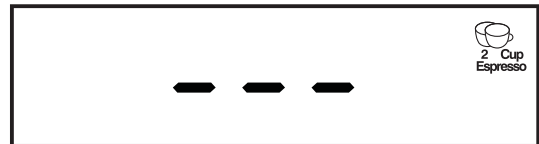
Press the <menu> button to activate the boiler filling process.

Note: If the Menu button is not pressed after the power is turned on, the machine will automatically turn on after 60 seconds.

You will hear the sound of the operating pump and after few moments, water will begin to exit from the brew head (initial filling takes about 1 minute). Push the <menu> button again, the pump stops and the heater is turned on

Upon initial installation it is good to activate this process again, by pressing the <menu> button, to flow water through the machine. This helps to rinse all internal components.

During the heating process the display will flash 3 bars (see below) while heating to 150°F. Above 150°F the measured temperature will be displayed.



The boiler temperature indicated on LCD display will rise until reaching the Set Temperature. Once the Set Temperature is reached, the machine is ready for use.

Note: The menu item icon will flash until heating is complete.



⚠ During the initial installation, the boiler fill process will take about 1 (one) minute. Incorrect boiler fill process may damage the heating element. The boiler is full when water exits from the brew head.

1.4. Making Coffee

Detach the portafilter from the brew head
Place the desired amount of coffee into the filter and press the coffee using the tamper

Re-connect and tighten the portafilter in brew head

Position espresso cup under the exit outlets of the portafilter

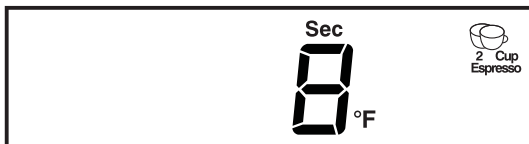
Turn the <menu> button to select the desired menu item

There are 3 selections:

1 cup Espresso, 2 Cup Espresso and Pod



(Please see the programming section to change parameters of the menu items)
After the desired menu item is selected, press the <menu> button. The brew process starts and the machine will execute the selected menu item process. The display will show elapsed brew time.



When the brew process is complete the internal 3 way valve will release the remaining pressure in the portafilter through the relief tube into the drain tray. Then the portafilter may be removed for cleaning and another use.

Note: Pressing the <menu> button at any time during any process will stop the process immediately.

1.5. Steam Function

Rotate the <menu> button and select the <Steam> menu item, then press the <menu> button to enter steam mode. The Steam Icon will flash until ready.



The machine will begin to heat the steam boiler and will display the <OK Steam Ready> icon when steam mode is ready.




Slowly rotate the steam knob. The steam will come out from steam nozzle and heat the liquid to the desired temperature.

When finished clean the steam nozzle with damp cloth.

Discharge a little steam to clean out the discharge hole in steam nozzle.

Press the <menu> button again to exit steam mode. Then rotate the <menu> button to desired menu selection.

 The steam and steam nozzle can be very hot. Use care when handling.

1.6. Hot Water

Open the steam knob to deliver hot water from the steam wand. This may be done at any time the machine is in the ready status.

1.7. Programming

All menu items have independent parameters. You can easily setup personal parameters to suit your exact requirements.

Press the setup button for few seconds to enter the programming menu. The "Setup" icon will display on the LCD display.



While in the programming mode you are able to display and change parameters for each menu item. Rotating the <menu> button changes between the 3 menu items.



Rotating the <setup> button changes between the parameters for the selected menu item.

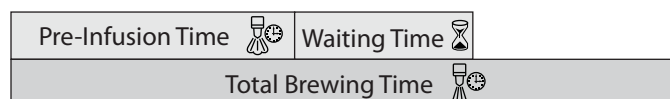


Rotate the <setup> button to select the desired parameter. Press the <setup> button and the parameter value begins flashing. Rotate the <setup> button to change the parameter value. Once the correct value is displayed, allow the parameter value to flash 3 times with out any button movement. After 3 flashes the value is automatically set. Repeat the last procedure to setup all parameters for all 3 menu items.

When all parameters are correct, press the <menu> button to exit the programming menu. See figure at right to identify the display icons.

1.8. Pre-Infusion

This espresso machine has the capability to perform electronic pre-infusion. This function wets the coffee and allows the water to soak into the coffee before applying full pressure. When this process begins, water is infused into the coffee for a specific amount of time. Then the water stops and the machine waits a specific amount of time. Then the machine continues with the remainder of the brew process. The process is further explained in the following figure.



Icon	Name	Description
	1 Cup Espresso	Programmable Menu Item #1
	2 Cup Espresso	Programmable Menu Item #2
	Pod	Programmable Menu Item #3
	Steam	Steam Menu Item
	OK Steam Ready	Lights When Steam is Ready
	Water Temp.	Set Temperature of Brew Water
	Pre-Infusion 0-15 Sec.	Seconds of Pre-Infusion
	Dripping Time 20-100 Sec	Total Coffee Brew Time
	Waiting Time 0-5 Sec.	Time to let water soak into coffee
	P - PID Parameter	Adjust the P Parameter
	I - PID Parameter	Adjust the I Parameter
	D - PID Parameter	Adjust the D Parameter
	Temp Offset	Adjust the Display Temp. Offset

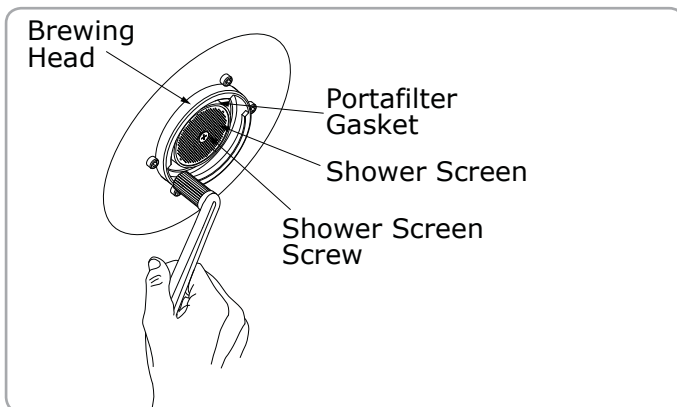
Maintenance

⚠ Prior to performing any maintenance operations allow the machine to cool. All maintenance operations must be carried out with the machine off and the power supply cord disconnected.

Daily:

Clean the body of machine, the steam nozzle, and the brewing head with a damp cloth

Scrub the brewing head area where the portafilter engages and wipe clean.



Rinse the filter basket and portafilter with hot water and wipe clean

Rinse the drip tray and grate in warm soapy water

The steam nozzle should be cleaned after each use in order to avoid build up of milk deposits. Clean the steam nozzle with a damp cloth, as well as discharging any milk residue from the nozzle by opening the steam knob, then closing again.

Periodically:

(or after a period of intensive machine use) Immerse coffee filters, shower screen, and the portafilter in boiling water (or descaling cleaning solution) for a few minutes to allow the coffee oil to dissolve, then rinse and wipe clean using a cloth or sponge.

Descaling :

In hard water areas, minerals found in the water will accumulate and affect operation of the unit. Approximately every two months (depending on use and water condition), clean the boilers with coffee machine descaler:

- Remove shower screen and clean
- Pour pre mixed descaler cleaning solution into water reservoir
- Turn on machine and run the starting procedure for approximately 60 seconds.

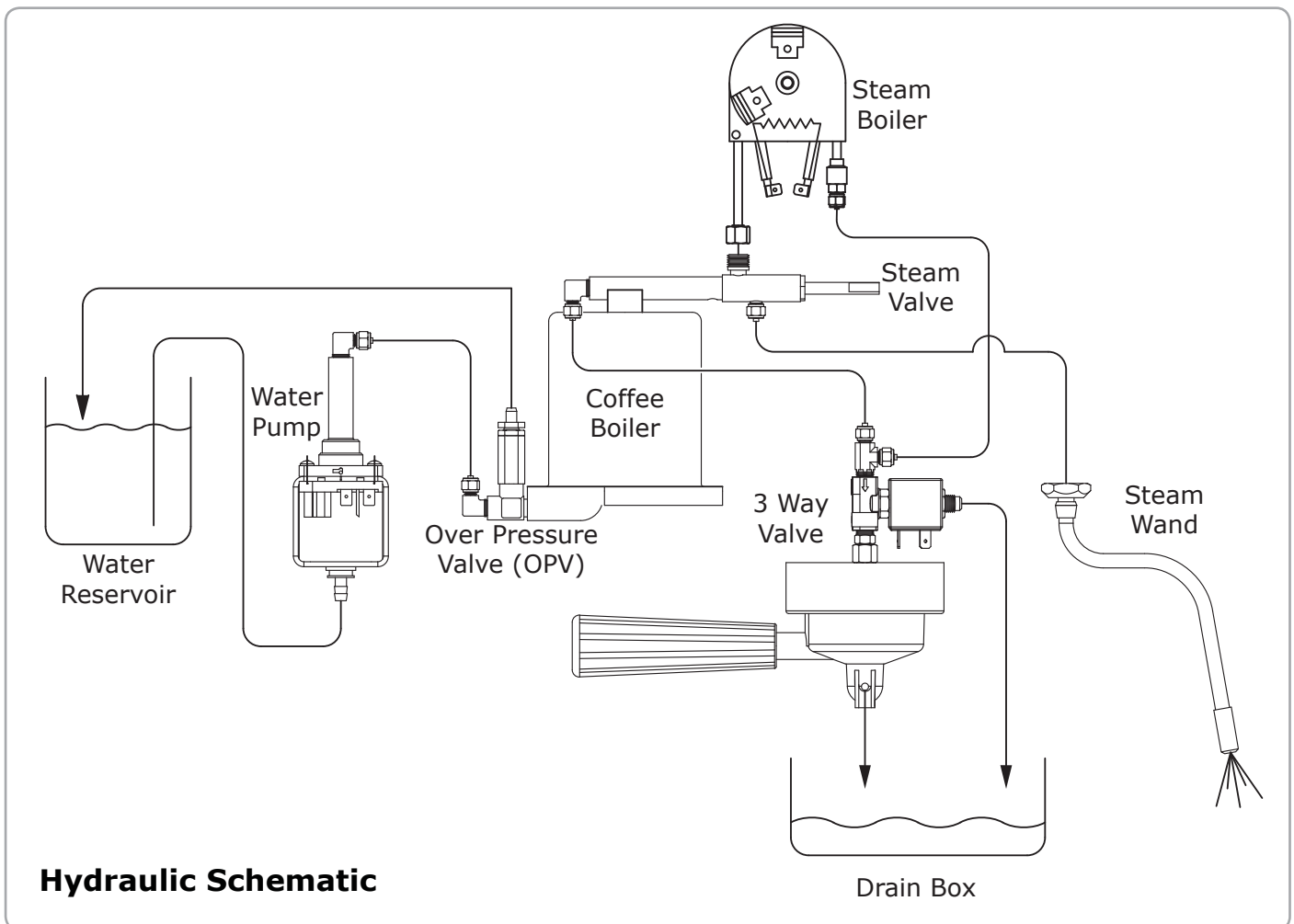
⚠ (Ensure water reservoir does not fall below safe level)

- Wait until the machine heats to the set temperature
- Rotate the steam knob to discharge hot water out of the steam wand (this process allows the cleaning solution to enter the steam boiler)
- Fill the water reservoir with clean water and press the menu button to flow water through the machine
- Continue to flow water through the machine until all cleaning solution has been removed from the system.
- Replace the shower screen

Troubleshooting

1. The machine fails to start:
 - Check whether the power plug is connected properly
 - Check the power is on and the ground fault interrupt or the main switch is engaged
 - Check the condition of the plug and the power cable

2. Machine fails to deliver coffee:
 - The water tank is empty
 - Filter clogged because coffee powder is too fine or pressed too firmly
 - Shower Screen is clogged with coffee
 - Rinse the filter
3. Coffee flows too quickly:
 - The coffee ground too coarsely
 - The coffee is not pressed down with tamper
4. Pump makes loud noise:
 - Water tank is empty
 - The coffee ground too coarse
5. Pump remains on:
 - Steam Valve not closed completely
6. Water leaking from filter group holder:
 - Portafilter not properly inserted in brewing head
 - Portafilter gasket in brewing head is dirty or worn.
 - Coffee grounds not cleaned off the rim of portafilter
7. Espresso has little crema:
 - The coffee ground too coarsely
 - The coffee is not pressed down with tamper
 - The coffee bean has overdue or dried out
8. Espresso is too cold:
 - The portafilter or brewing head is not warmed up

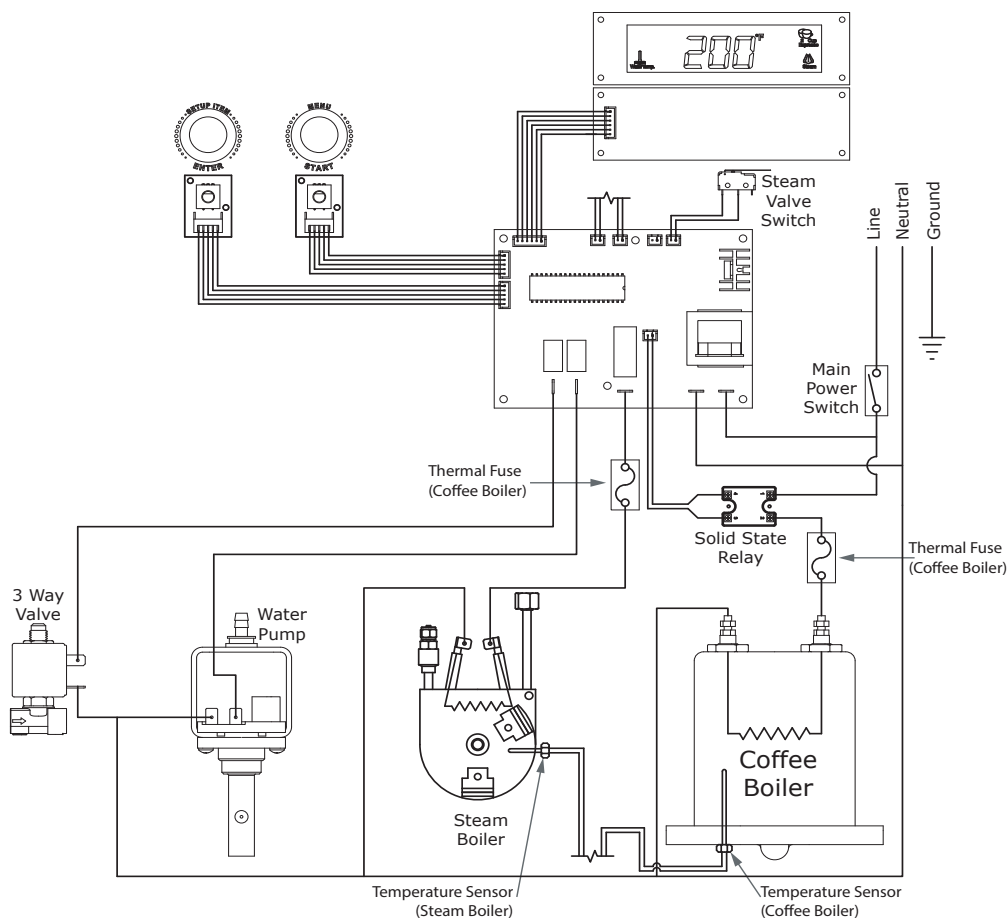


Software Error Codes

Display	Error Description
E1	Coffee boiler heating error: Water temperature does not reach set temp. within 1 hr.
E2	Steam boiler heating error: Steam boiler temperature does not reach set temp. within 3 min.
HH	The temperature of coffee boiler is more than 230°F or temperature sensor short.
LL	The temperature of coffee boiler is under 149°F or temperature sensor open.
SH	The temperature of steam boiler is over 392°F or temperature sensor short.

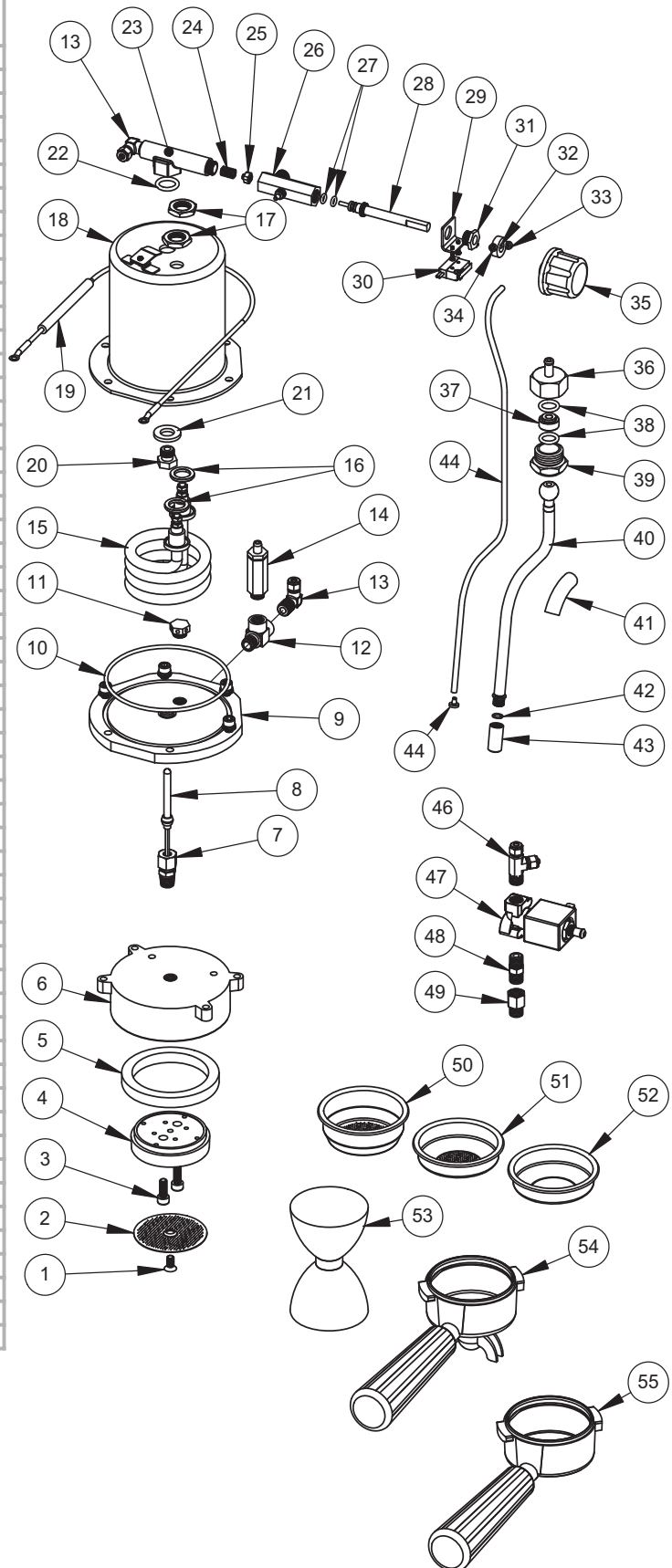
Display	Error Description
SL	The temperature of steam boiler is under 32°F or temperature sensor open.
EA1	Menu button circuit A open
EB1	Menu button circuit B open.
EA2	Setup button circuit A open.
EB2	Setup button circuit B open.

English



Electrical Schematic

Item	Part Number	Description
1	60100404	Showers Screen Screw (M4x10)
2	10200501	Showers Screen
3	60100204	Diffuser Block Screw (M6X10)
4	10401402	Diffuser Block
5	20500201	Group Head Gasket
6	10401401	Group Head
7	609S0502	Temp Sensor Fitting
8	30100106	Temp. Sensor, Coffee Boiler
9	10400101	Coffee Boiler End Plate
10	20600201	Coffee Boiler Seal (O-Ring)
11	10400301	Water Inlet Diverter
12	609A0302	Pipe Fitting, Run Tee, 1/8"
13	609N0603	Comp. Fitting, Elbow (4mm)
14	B105	Over Pressure Valve
15	30200104	Heating Element
16	20901001	Gasket, Heating Element
17	30200104-1	Nut, Heating Element
18	10200201	Coffee Boiler
19	30301009	Thermal Cut Off, Coffee Boiler
20	10400501	Fitting, Outlet Manifold
21	20901001	Washer, Outlet Manifold
22	20600301	Seal, Outlet Manifold
23	10400201	Water Outler Manifold
24	60600301-1	Spring, Steam Valve Seal
25	B124-1	Steam Valve Seal
26	10400601	Steam Valve Body
27	20600302-1	Steam Valve Shaft O-Ring
28	10400701	Steam Valve Shaft
29	10100401	Limit Switch Bracket
30	30500101	Limit Switch
31	10401001	Steam Valve Shaft Sleeve
32	10401901	Limit Switch Colar
33	60100211	Screw, M3X15
34	60100210	Screw, M3X5
35	20100101	Steam Valve Knob
36	60900502-1	Swivel Cap
37	20900601	Swivel Insert
38	20600301	Steam Wand Seal, O-Ring
39	10401405	Swivel Base
40	B1091	Steam Wand
41	20601001	Protector
42		Seal, Steam Tip (O-Ring)
43	10203101-1	Steam Tip
44	10400909	Tube, Cool Touch Steam Wand
45	904013041	End Fitting, Cool Tough Tube
46	609N0701	Tee, Compression (1/8")
47	30600102	Solenoid Valve, 3 Way
48		Pipe Coupling (1/8")
49	609BE6701	Pipe Adaptor (1/8")
50	10200503	Filter basket, Double
51	10200504	Filter Basket, Single
52	10400201	Filter Basket, Blind
53	B130-1	Tamper
54	B10402	Portafilter
55	B10403	Bottomless Portafilter



Exploded Parts Diagram 1



email: info@crosslandcoffee.com

www.crosslandcoffee.com

Seattle, Washington