

ED PRIMA



LIBRETTO ISTRUZIONI (Istruzioni Originali)
USER HANDBOOK (Translation of the Original Instructions)
MANUEL D'INSTRUCTIONS (Traduction des Instructions Originales)

Victoria Arduino

INSPIRED BY YOUR PASSION.

INDEX

39	SAFETY INDICATIONS
44	MACHINE RECEIVING
46	GENERAL INFORMATIONS
46	TECHNICAL DATA
47	MACHINE DESCRIPTION
49	INSTALLATION
52	QUALIFIED TECHNICIAN ADJUSTMENTS
54	USE
57	PROGRAMMING
59	"MYVICTORYAARDUINO" MOBILE APP
66	CLEANING
69	MAINTENANCE
69	FUNCTIONAL MESSAGES
70	DIAGRAM



SAFETY INDICATIONS

- The present manual is an integral and essential part of the product and is to be delivered to the user. Carefully read all warnings in the manual as they provide important information required to install, use and maintain the unit safely. Keep this manual in a safe place for further consultation.
- This unit must only be used for the purposes described in the present manual. The manufacturer cannot be held responsible for any damages caused by improper, mistaken and unreasonable use.
- Before using the machine, read this manual in its entirety or, at the very least, read the safety and set up instructions.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and maintenance must not be carried out by children unless supervised.
- The machine can be used only with ground coffee.
- After having removed the packaging, make certain that the unit is not damaged in any way. If you have any doubts, do not use the unit and contact a professionally qualified person. Always keep all packaging (plastic bags, polystyrene foam, nails, etc..) out of the reach of children as they are a potential source of danger and never loiter the environment with such materials.
- The appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel.
- The access to the service area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.
- The machine must be installed on a horizontal surface at appropriate height so that the top of the machine is higher than 1.2 m.
- The appliance is not suitable for installation in an area where a water jet could be used.
- The appliance must not be cleaned by a water jet.
- The max inlet pressure value is 0.65 MPa.
- The A-weighted sound pressure level is below 70 dB.
- To facilitate aeration of the unit, position the aeration portion of the machine 10 cm from walls or other machinery.
- Remember that to install, maintain, unload and regulate the unit, the qualified operator must always wear work gloves and safety shoes.
- Before turning on the unit make certain that the rating indicated on the label matches the available power supply. The nameplate can be seen inside the machine when removing the water collection tray. The machine must be installed according to the applicable federal, state



and local standards (codes) in force with regard to plumbing systems including back-flow prevention devices. For this reason, the plumbing connections must be carried out by a qualified technician. The warranty expires if the characteristics of the power supply do not correspond to the nameplate data.

- When installing the device, it is necessary to use the parts and materials supplied with the device itself. Should it be necessary to use other parts, the installation engineer needs to check their suitability for use in contact with water for human consumption. The installer must make the hydraulic connections respecting the rules of hygiene and water safety to environmental protection in force in the place of installation. So for the hydraulic plant contact an authorized technician. Always utilise the new hose supplied for connection

to the water supply. Old hoses must not be utilised.

- It is advisable the installation of a residual current device (RCD) having a rated residual operating current not exceeding 30 mA.
- In case of installation in kitchens, connect the equipotential conductor to the terminal in the machine bottom indicated by the symbol ⚡.



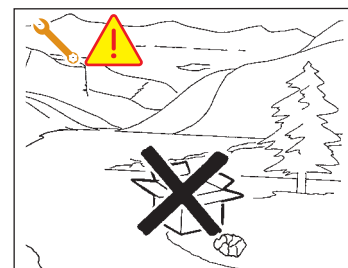
- The manufacturer cannot be held responsible for any damages incurred if the system is not grounded.
- For electrical safety, this machine requires a ground system. Contact a technically certified electrician who must check that the line electrical capacity is adequate for the maximum capacity indicated on

the unit label.

- There are some basic rules for the use of any electrical appliance. In particular:
 - Never touch the unit with wet hands or feet;
 - Never use the unit with bare feet;
 - Never use extension cords in areas equipped with baths or showers;
 - Never pull on the power supply cord to unplug the unit;
 - Never leave the unit exposed to atmospheric agents (rain, direct sunlight, etc.);
 - Never let children, unauthorized personnel or anyone who has not read this manual operate the unit.
- The qualified electrician must also check that the section of the installation's cables is large enough for the absorbed power of the appliance.
- Never use adapters, multiple jacks or extension cords. When such items prove absolutely necessary, call in a qualified electrician.

- To prevent dangerous overheating, it is advisable to fully extend the power supply cord. Never block the intake and/or heat dissipation grills, in particular those for the cup warmer.
- The user must never replace the unit's power supply cord. If this cord is damaged, turn off the unit and have it replaced by a professionally qualified technician.
- Should it be necessary to replace the power cord, this replacement operation must only be performed by an authorized service centre or by the manufacturer.
- The device needs to be supplied with water that is suitable for human consumption and compliant with the regulations in force in the place of installation. The installation engineer needs confirmation from the owner/manager of the system that the water complies with the requirements and standards stated above.
- For machines con-

- nected to the mains water supply, the minimum pressure must be 0.2 MPa (2 bar) and the maximum pressure for correct machine operation must not exceed 0.65 MPa (6,5 bar).
- If present, an anti-flooding system must be installed upstream of the softener in accordance with IEC EN 61770.
 - The operating temperature must be within the range of $[+5, +25]^{\circ}\text{C}$. In case of prolonged storage at a temperature below 2°C , empty the machine hydraulic system to prevent it from freezing. In case of freezing, do not switch the machine on before having re-conditioned it for at least 1 hour at a suitable room temperature.
 - At the end of installation, the device is switched on and taken to rated operating conditions, leaving it in a state in which it is "ready for operation".
 - After reaching the "ready for operation" condition, the following dispensing operations are carried out:
 - 100% of the coffee circuit through the coffee dispenser (for more than one dispenser, this is divided equally);
 - 100% of the hot water circuit through the water dispenser (for several dispensers it is divided equally).
 - Open the steam outlet for 1 minute.
 - At the end of installation, it is good practice to draw up a report of the operations.
 - It is forbidden to leave the machine switched on without the presence and surveillance of a qualified operator. Simonelli Group is not responsible for damages caused by failure to comply with this prohibition.
 - Be extremely careful when using the steam wand. Never place your hands under the wand and never touch it right after use.
 - Before cleaning the unit, follow the instructions given in this manual at chapter 9 carefully.
 - Once started the washing machine, do not interrupt, the detergent residue may remain inside the delivery unit.
 - In case of breakdown or poor function, turn off the unit. Never tamper with the unit. Contact only professionally qualified personnel. Only the manufacturer or an authorized service center can make repairs and only using original spare parts. Non compliance with the above can compromise machine safety.
 - In case of fire, disconnect power to the machine by turning off the main switch. Its absolutely avoid to extinguish the fire with water while power to the machine is on.
 - Before performing any sort of maintenance, the authorized technician must turn off the unit and unplug it from the mains.
 - When the machine is left unattended for a long period, close the water inlet tap.
 - New hose set supplied with the appliance is to be used and that old set should not be reused.
 - Should you decide to stop using this type of unit, we suggest you render it inoperable by having the power cord disconnected by a skilled technician or authorised service centre.



- Never dispose of the machine in the environment: to dispose of the machine, contact an authorized center or contact the manufacturer for pertinent indications.

INFORMATION TO THE USERS



Under the senses of the Directives/Guidelines 2011/65/EU concerning the reduction of the use of dangerous substances in electric and electronic equipment, as well as the disposal of wastes”.

The symbol of the crossed large rubbish container that is present on the machine points out that the product at the end of its life cycle must be collected separately from the other wastes. The user for this reason will have to give the equipment that got to its life cycle to the suitable separate waste collection centres of electronic and electro-technical wastes,

or to give it back to the seller or dealer when buying a new equipment of equivalent type, in terms of one to one.

The suitable separate waste collection for the following sending of the disused equipment to recycling, the dealing or handling and compatible environment disposes to avoid possible negative effects on the environment and on the people's health and helps the recycling of the materials the machine is composed of. The user's illegal disposal of the product implies the application of administrative fines as stated in Law Decree n.22/1997” (article 50 and followings of the Law Decree n.22/1997).

PREPARATION BY THE PURCHASER

- Preparation of the installation site.
The purchaser must prepare the surface on which the machine will stand suitable to support the machine weight (see the installation chapter).

- Electrical requirements.

The mains power installation must comply with the safety regulations and standards in force in the country of installation and must include an efficient earth system. An omnipolar cut-off device must be installed on the power line upstream of the machine.



The power wires must be sized according to the maximum current required by the machine to ensure a total voltage loss under full load of less than 2%.

- Plumbing requirements.

Prepare a suitable drain and a mains that supply water a maximum hardness of 3/5 French degrees (60/85 ppm).

SYMBOLS



A B C



D E

- A General hazard
- B Electrical shock hazard
- C Burns hazard
- D Hazard of damage to the machine
- E Operation reserved for the qualified technician, in compliance with current standards

RESIDUAL RISKS

Although the manufacturer has provided mechanical and electrical safety systems, dangerous areas persist during the use of the machine:

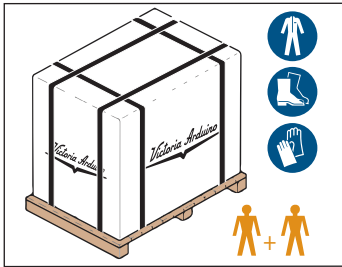


- Coffee dispensing group.
- Steam wand.
- Hot water wand.
- Cup warmer.



MACHINE RECEIVING

TRANSPORT



The machine is transported on pallets containing several machines inside cartons strapped to the pallet.

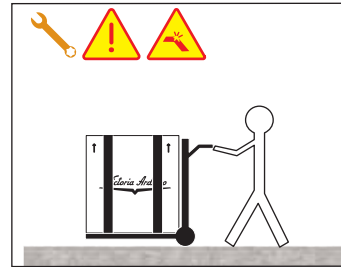
Operators performing any shipping or handling operations must wear gloves, safety shoes and overalls with elasticized cuffs.

The machine must be moved by 2 or more operators.



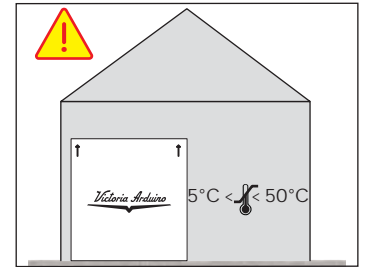
Failure to respect current safety regulations and standards on lifting and handling materials absolves the Manufacturer from all liability for possible damage to person or things.

MOVEMENTS



- Slowly lift the pallet about 30 cm from the ground and reach the loading area.
- After checking that there are no obstacles, things or people, proceed with the loading.
- Once you arrive at your destination, always with a suitable lifting device (e.g. forklift), after making sure that there are no things or people in the unloading area, take the pallet to the ground and move it about 30 cm from the ground, until to the storage area.

STORED

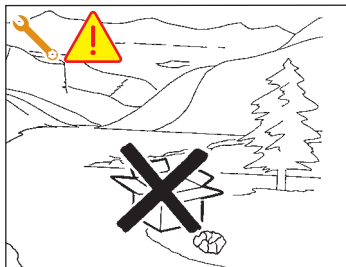


The package containing the machine must be stored away from atmospheric agents. Before performing the following operations, make certain that the load is in stable and will not fall when the straps are cut.

Wearing gloves and safety shoes, the operator must cut the straps and store the product. During this operation, see the product technical features for the weight of the machine being stored and proceed as necessary.

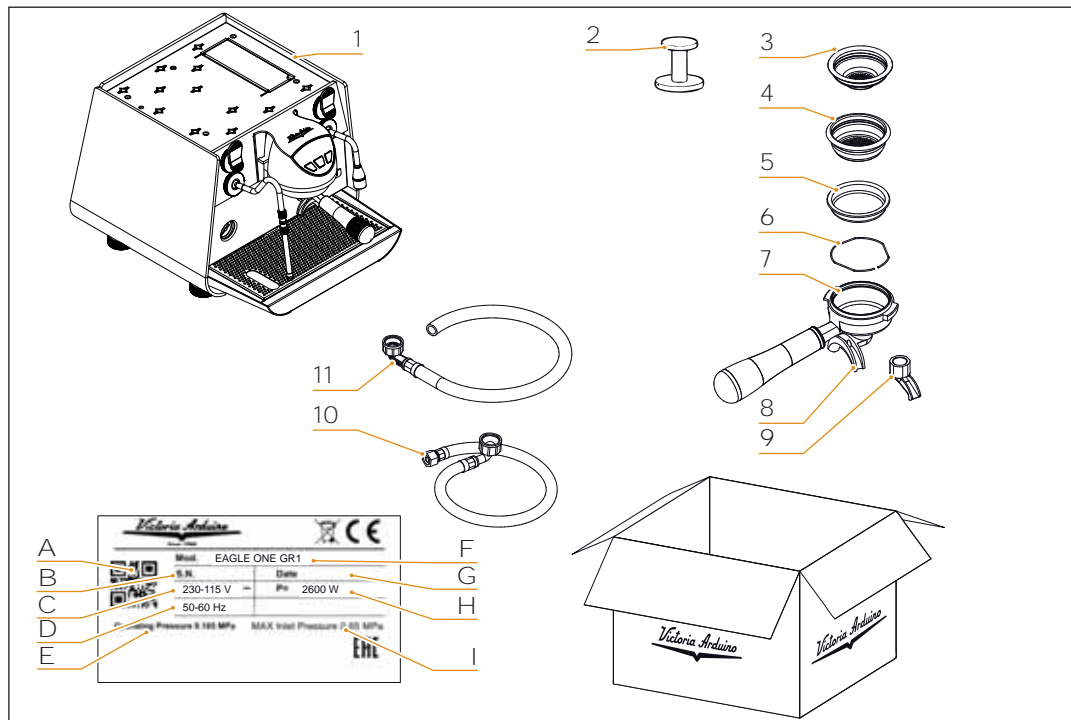


UNPACKING



Once the machine has been released from the pallet or container, do not pollute the environment with these items.

CONTENTS CHECK



Upon receipt of the box, check that the packaging is intact and visually undamaged. Inside the packaging must be the instruction manual and the relative kit. In case of damage or faults, contact your local dealer. For any communication, always communicate the serial number. The communication must be carried out within 8 days from the receipt of the machine.

- 1 Machine (example image)
- 2 Coffee tamper (1 unit)
- 3 Single filter (1 unit)
- 4 Double filter (1 for each group)
- 5 Blind filter (1 for each group)
- 6 Spring (group number + 1)
- 7 Filter-holder (group number + 1)
- 8 Double delivery spout (1 for each group)
- 9 Single delivery spout (1 for each group)
- 10 Filling tube 3/8" (1 unit)
- 11 Draining pipe Ø25 (1 unit)

- A QR Code
- B Serial number
- C Power supply
- D Frequency
- E Water main operating pressure
- F Model and version
- G Production date
- H Power
- I Water main max pressure



01

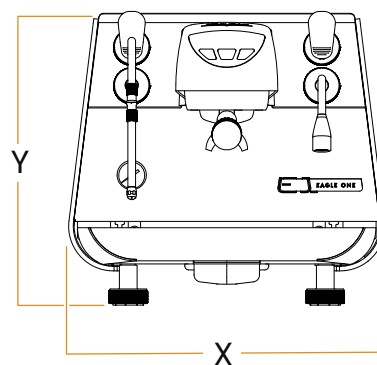
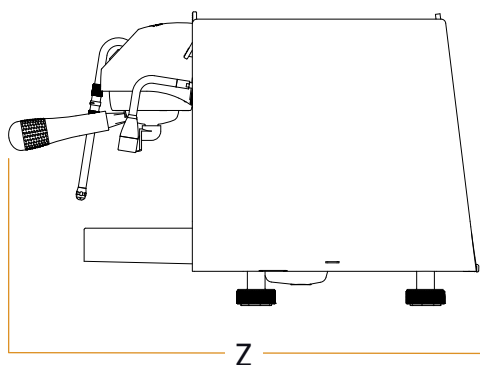
GENERAL INFORMATION

MANUFACTURER: SIMONELLI GROUP - Via E. Betti, 1 - Belforte del Chienti, Macerata (MC) - Italy

COFFEE MACHINE MODEL: EAGLE ONE PRIMA

02

TECHNICAL DATA

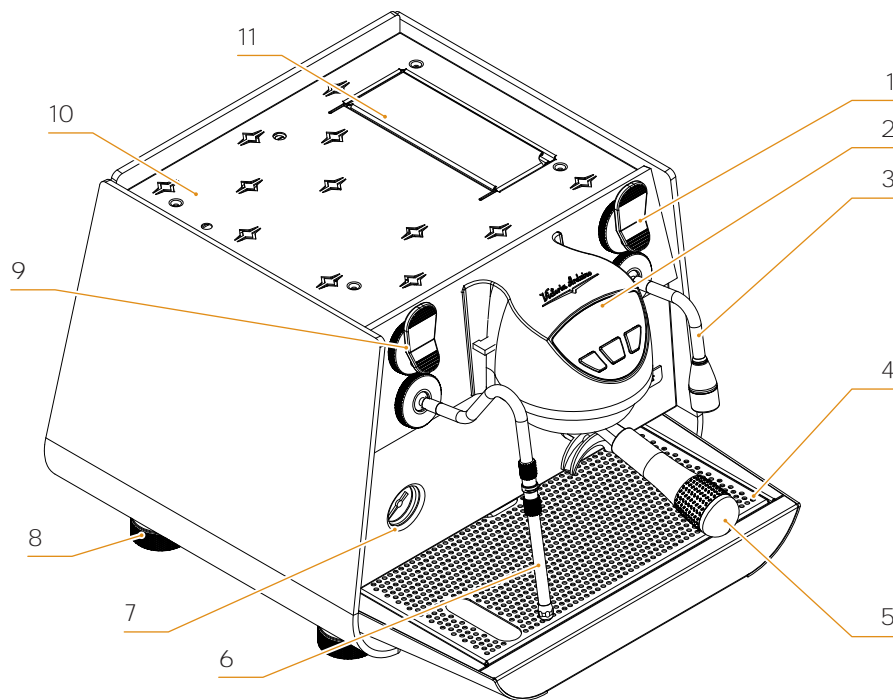


ELECTRICAL DATA		220-240 V~ 50-60 Hz 2600 W 110 - 120 V~ 50-60 Hz 1800 W 220-240 V~ 50-60 Hz 1800 W (AUS/NZ)
STEAM BOILER CAPACITY	l	1,5
NET WEIGHT	kg/lb	36/79,37
GROSS WEIGHT	kg/lb	47 / 102,62

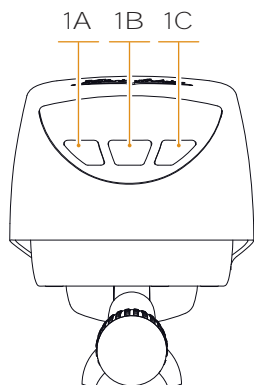
DIMENSIONS		
X	mm inch	410 16,14
Y	mm inch	380 14,96
Z	mm inch	510 20,08



MACHINE DESCRIPTION



- 1 Hot water knob
- 2 Infusion group
- 3 Hot water wand
- 4 Water collection pan
- 5 Filter-holder
- 6 Steam wand
- 7 Pressure gauge
- 8 Machine foot
- 9 Steam knob
- 10 Cup warmer
- 11 Tank



- 1A Coffee delivery button dose 1
- 1B Coffee delivery button dose 2
- 1C Coffee delivery button dose 3



3.1

| INTENDED USE

- Machine designed and built respecting what is expressed in the declaration of conformity.
- It must be used by professionals in the sector for the supply of coffee, water and steam.
- An area for the preheating of the cups has been provided. Only for this use must be used, any other use is to be considered improper use and therefore dangerous.

3.2

| IMPROPER USE

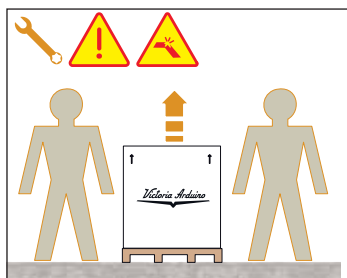
This chapter lists a number of reasonably foreseeable improper uses. The machine must, however, always be used in respect of the instructions given in this manual.

- Use by non-professional operators.
- Introduction of liquids other than softened drinking water with a maximum hardness of 3/5 French degrees (60/85 ppm).
- Touching the delivery areas with the hands.
- Introduction, into the filter holder, ground different than coffee.
- Placing objects other than cups on the cup warmer.
- Resting containers of liquid on the cup warmer.
- Heating drinks or other non-food substances.
- Covering the cup warmer with cloths.
- Obstructing the vents with cloths or other items.
- Using the machine if wet.

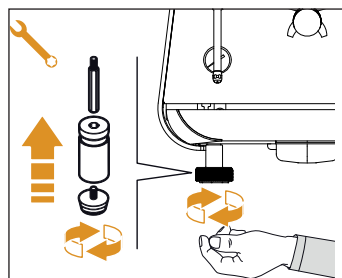
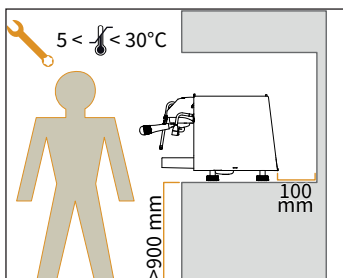


04

INSTALLATION



 *To lift the machine are necessary 2 or more operators.*



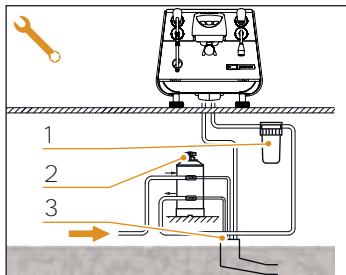
4.1

| POSITIONING

Before installing the machine, make sure the area where it will be installed is compatible for the size and weight of the machine.


- Position the machine on a horizontal plane at least 900 mm high from the ground.
- Keep at least 100 mm around the machine for proper ventilation.
- Adjust the machine by acting on the feet.






4.2

WATER CONNECTION

 *Avoid throttling in the connecting tubes. Assess that the drain pipe is able to eliminate waste. It is forbidden to use connecting pipes already used in the past. Filter maintenance is the responsibility of the purchaser.*



- 1 Mesh filter
- 2 Softener
- 3 Drain 50 mm

Failing to maintain water into the correct levels will void the warranty.

WATER SPECIFICATIONS

- Total hardness 50-60 ppm (parts per million).
- Water line pressure between 2 - 5 bar and water to be cold.
- Min flow rate: 200 l/hr.
- Filtration level below 1.0 micron.
- tds (total dissolved solids) level between 50 - 250 ppm.
- Alkalinity level between 10 - 150 ppm.
- Chlorine level less than 0.50 mg/l.
- ph level between 6.0 - 8.0.

4.3

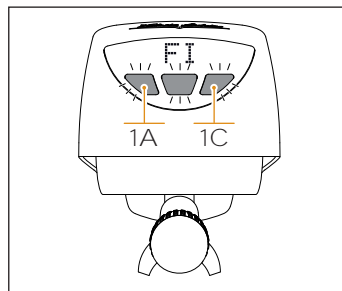
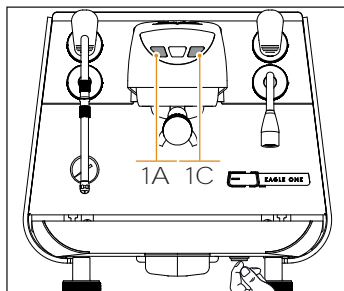
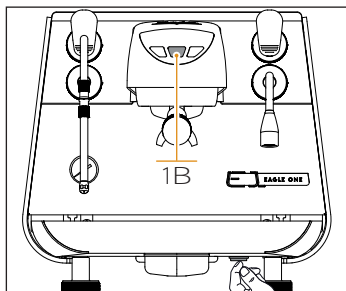
ELECTRICAL CONNECTION

Prior to connecting the machine to the electrical mains, assess that the voltage shown on the machine's data plate corresponds with that of the mains.

ELECTRICAL SPECIFICATIONS

230V - monophase voltage





4.4

PRELIMINARY OPERATIONS

MACHINE ON/OFF

Press the ON/OFF switch found on the bottom right of the device.

STAND-BY

Press and hold button **1B** for 5 seconds to activate the machine from standby mode.

SWITCH BETWEEN TANK AND DIRECT CONNECTION

The machine arrives in tank mode.

To change it to direct connection, follow the steps:

- Switch OFF the machine from the main switch;
- Press and hold the **1A** and **1C** buttons while switching it on from the ON/OFF switch. The tank icon will flash for 3 times (signal of the switch done).

FILLING OF THE COFFEE BOILER

The machine will go into the following mode:

- Display showing 'FI'.
- Fast flashing of the keyboard keys.

This means the machine is ready to run the one time procedure to refill the coffee boiler.

- Wait until the keyboard LEDs start flashing more slowly.
- To activate the refill boiler procedure press and hold the key **1A** and **1C** together until procedure is engaged (the pump starts to run).

At the end of installation, the device is switched ON and taken to rated operating conditions, leaving it in a state in which it is "ready for operation".

After reaching the "ready for operation" condition, the following dispensing operations are carried out:

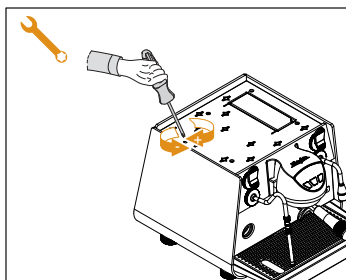
- 100% of the coffee circuit through the coffee dispenser;
- Open the steam outlet for 1 minute;
- Complete emptying of the steam boiler. Repeat this operation at least 3 times.

At the end of installation, it is good practice to draw up a report of the operations.



05

QUALIFIED TECHNICIAN ADJUSTMENTS



The operations described below must be carried out only by specialized technicians.

The Manufacturer is not responsible for any damage to things or persons deriving from a failure to comply with the above.

5.1

HOT WATER ECONOMISER ADJUSTMENT



Operation carried out while the machine is turned on.

Act with a screwdriver on the screw located at the top of the machine:

- Turn the adjustment screw **CLOCKWISE** to **INCREASE** the temperature of the hot water.

- Turn the adjustment screw **ANTICLOCKWISE** to **DECREASE** the temperature of the hot water.

5.2

FILLING STEAM BOILER AUTOMATICALLY

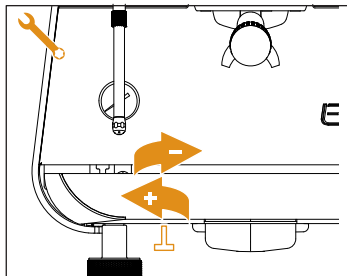
All models EAGLE ONE are equipped with a level gauge to keep the water level inside the boiler constant.

At the first start, the machine automatically loads water for 90 seconds, at the end of which it stops if it has reached the level.

If the machine still requires water, the continuous/stop buttons flash. Simply restart the machine to complete filling.

At the end of the installation, the qualified technician must provide the total replacement of the water contained in the boiler for at least three times before using effectively the machine.





5.3

PRESSURE GAUGE / PUMP ADJUSTMENT

To adjust the service pressure of the boiler, thus regulating the water temperature, according to the various requirements or features of the coffee used, adjust the pressure gauge from the section TEMPERATURE of the APP.

Recommended value: 1,8 - 2,2 bar (according to the type of coffee).

To adjust the pump pressure, use the setting knob underneath the machine:

- INCREASE (clockwise).
- DECREASE (counter-clockwise).

Recommended value: 9 bar.

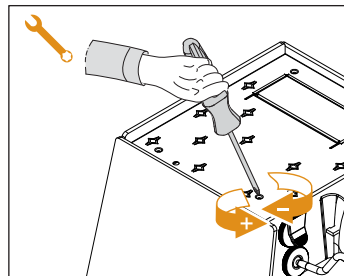
GROUP	GROUP ADDRESS	
	DIP 1	DIP 2
1		

5.4

PUSH-BUTTON PANEL REPLACEMENT

For correct functioning of the machine, personalising the button panel card at time of replacement is necessary; proceed as follows on the selector placed on the card (on the key side).

The keyboard name is indicate on the selector side.

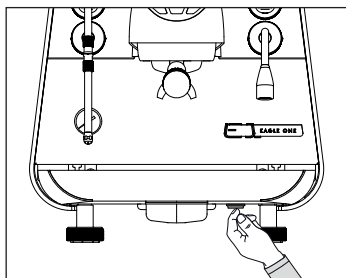


5.5

EASYCREAM WAND ADJUSTMENT (OPTIONAL)

Adjust the intensity of the Easycream wand (optional) by using the screw at the top of the machine with a screwdriver.





⚠ Before starting to use the appliance, the operator must be sure to have read and understood the safety prescriptions contained in this booklet.

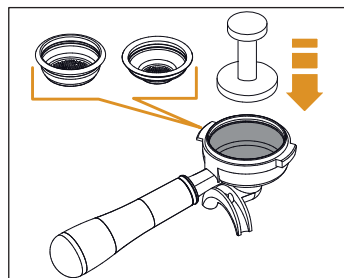
6.1

MACHINE ON/OFF

To switch the machine on or off, press the switching on button situated on the bottom right side.

If the self-diagnostics reports anomalies or failures, the operator MUST NOT intervene. Please contact the Service Centre.

For electronic card maintenance, turn the machine off by means of the external main switch or disconnect the plug.



6.2

COFFEE DISPENSING

After commissioning the machine:

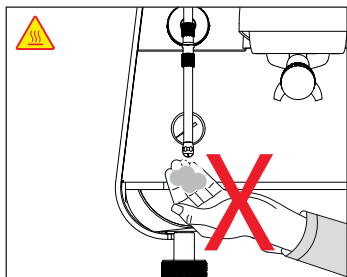
- Insert the desired filter (single or double inside the filter holder).
- Fill the filter with coffee appropriately ground.
- Press the coffee in the filter uniformly using the appropriate presser.
- Clean the edge of the filter of coffee residues and insert the filter holder into the dispensing unit.
- Before inserting the filter holder, the group must be purged for at least 2 seconds to refresh the water present in

the circuit, turning on and off the supply.

- Insert the filter holder inside the dispensing group.
- Position the cup/s under the spout/s and press the desired coffee button.

At the end of each coffee dispensing leave the filter-holder inserted in the unit so that it will keep warm.

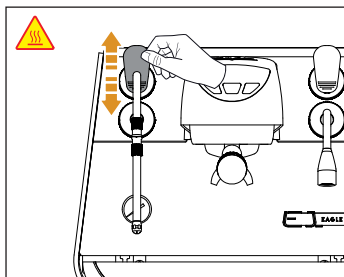




6.3

STEAM DISPENSING

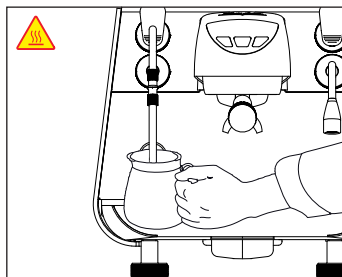
While using the steam wand, you must pay attention to not place your hands beneath it or touch just after it has been used.



Before use the steam wand, cleaning out of the condensation for at least 2 seconds.

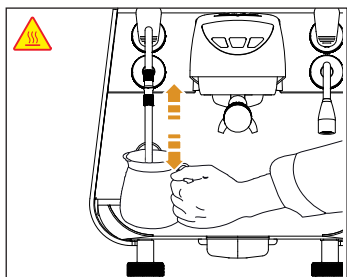
To use steam just pull or push the provided lever.

By pulling it completely the lever will hold a position



of maximum delivery; by pushing it, the lever will automatically give way.

The two steam wands are articulated to guarantee their easy use.



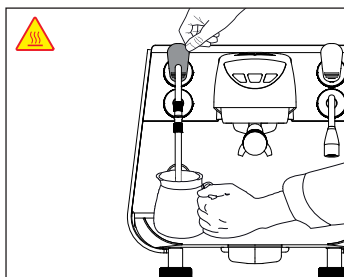
6.4

MAKING CAPPUCCINO

Immerse the wand all the way into a container 1/3 full of milk.

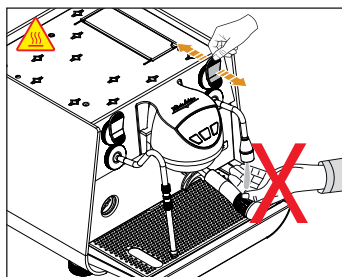
Turn on the steam.

Before the milk has reached the desired temperature, pull the wand slightly up and lightly move it vertically



across the surface of the milk.

When you have completed the procedure, clean the wand carefully with a soft cloth.



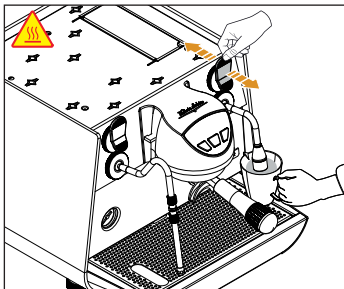
6.5

HOT WATER DISPENSING

While using the hot water wand, pay careful attention not to place your hands beneath it or touch it just after it has been used.

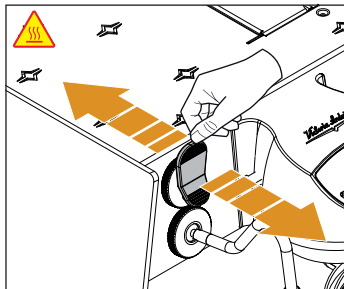
The use of the hot water wand must always be preceded by the purge of the hydraulic circuit for at least 2 seconds.





- Place a suitable container under the hot water wand.
- Pull the knob towards the front or push it towards the back to dispense hot water.

Two delivery doses of hot water can be set, one by pulling the lever and the other by pushing it. Hot water can be delivered at the same time as coffee.



6.6

STEAM WAND WITH TEMPERATURE PROBE (EASYCREAM -OPTIONAL)

As an optional extra, the machine can be equipped with an Easycream steam wand in place of the standard steam wand.

The automatic steam wand can be used to deliver steam to foam milk or heat other liquids.

This serves to deliver steam mixed with air. The temperature and the quantity of air are programmable, controlled by a temperature probe and are set during the programming phase.

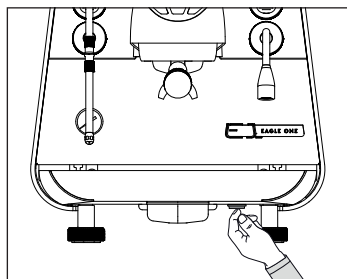
Place a suitable container with milk or another beverage inside it beneath the automatic steam wand.

Pull the knob towards the front. The steam wand will dispense steam until the liquid reaches the temperature set.



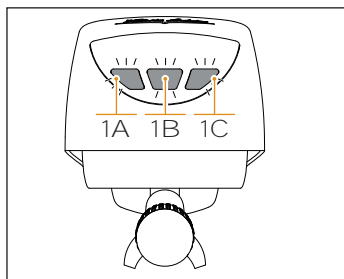
07

PROGRAMMING



Switch ON the machine by pressing the switching button situated on the bottom right side.

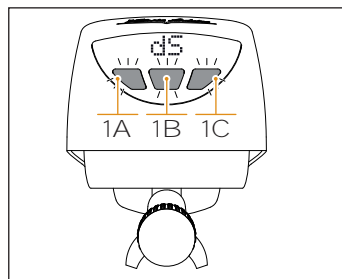
Programming can be done from the keyboard on the machine, but also using the mobile APP (see chapter 8).



7.1

PROGRAMMING COFFEE TEMPERATURE

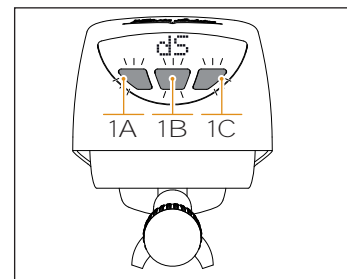
- 1 Press the **1A** and **1C** buttons for 5 seconds to enter the programming menu.
- 2 Access is confirmed when the LED light starts flashing.
- 3 Press the **1A** and **1C** buttons to decrease or increase the temperature.
- 4 Display will show the set temperature.
- 5 To confirm and exit from the procedure, press the central button **1B** for 3 times.



7.2

PROGRAMMING COFFEE DOSES

- 1 Press and hold the **1A** and **1C** buttons for 5 seconds, to enter the first level programming menu.
- 2 Access is confirmed when the LED light of buttons **1A** and **1C** start flashing.
- 3 Press the **1B** button to enter the second level programming menu (situation signaled by the written "dS" on display and the flashing of the **1A** and **1C** buttons).
- 4 Press the desired coffee button to initiate the dispensing. The dispensing time is seen on display.
- 5 To confirm and exit, press the central button **1B** for 2 times.

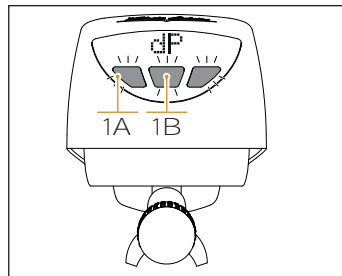
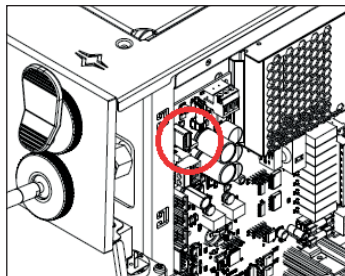
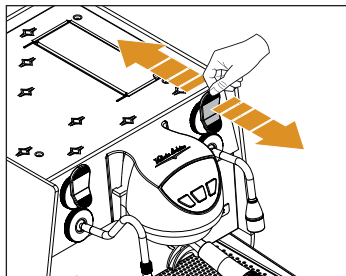


7.3

PROGRAMMING HOT WATER DOSES

- 1 Press and hold the **1A** and **1C** buttons for 5 seconds, to enter the first level programming menu.
- 2 Access is confirmed when the LED light starts flashing.
- 3 Press the **1B** button to enter the second level programming menu (situation signaled by the written "dS" on display and the flashing of the **1A** and **1C** buttons).





- 4 Press the hot water lever to initiate water dispensing. Press the hot water lever again to stop the flow of water.
- 5 The amount of water dispensed will be saved and programmed for future use.
- 6 If there is no need to program, press the central button **1B** for 2 times to exit the programming menu.

After 15 seconds of no use, it will automatically dismiss.

7.4

MACHINE UPDATE

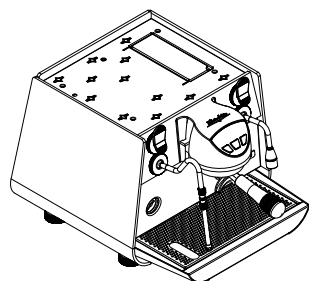
- 1 Place the update file ".hex" into the folder "nuovas";
- 2 With the machine switch OFF, insert the USB support;
- 3 Switch ON the machine. The buttons start flashing until the machine will be in standby mode;
- 4 Switch off the machine;

- 5 Switch ON the machine and do the reset of the parameters pressing and holding the buttons **1A** and **1B** until on display will appear the written "dP" (default parameters).
- 6 Switch OFF the machine for 10 seconds and then switch it on again.



08

"MYVICTORYAARDUINO" MOBILE APP



Open the application on the mobile device.

BLUETOOTH CONNECTION

Wait the connection of the machine to the mobile device.

On the search list (1), select the machine to connect the mobile device.

- 1 Search list
- 2 SKIP button
- 3 CONNECT button
- 4 START button

Press the machine name to select it, press CONNECT (3) and then press START (4) to access the relating details.

Press SKIP (2) to pass this step.



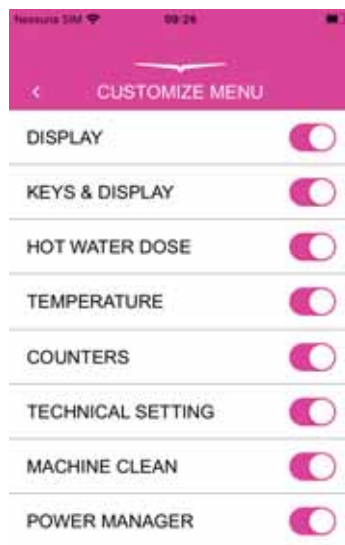


8.1


| MENU - HOME

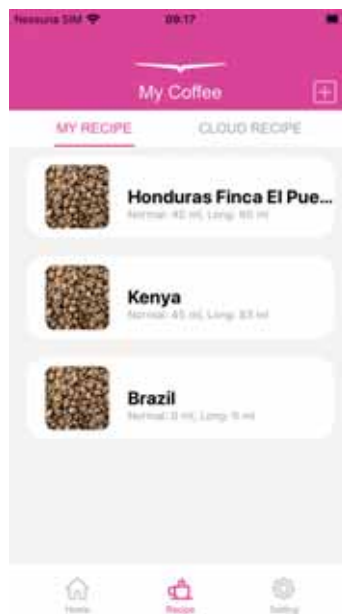
It allows to access:

- Display
- Keys and display
- Hot water dose
- Temperature
- Counters
- Technical setting



| CUSTOMIZE MENU

By pressing  from the home, is possible to customize the menu enabling or disabling the options.



8.2

| MY COFFEE

It access to the set recipes.

Press one recipe to select it and enter its details.



| RECIPE

It access to the set recipes.

Press SET to enter the recipe editing.

Is possible to show the parameters:

- Group Basic Setting;
- EasyCream Setting;
- Crema;
- Flavours;
- Taste.





8.3

DISPLAY

This page allows to show:

- Group temperature;
- Delivery time;
- Easy Cream / Steam wand temperature;
- Boiler pressure.

SET RECIPE

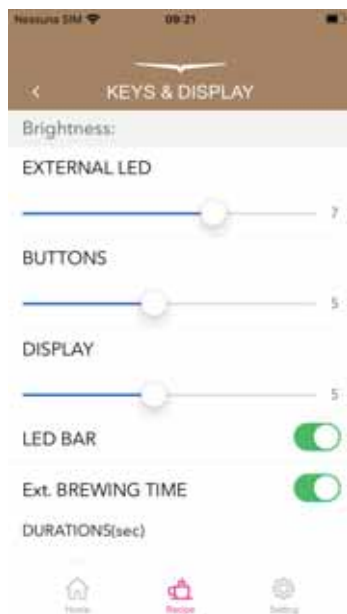
Is possible to set the flavours of the recipe:

- Sour;
- Fruity;
- Floral;
- Sweet.

And set the relevant intensity:

- Absent;
- Weak;
- Medium;
- High.

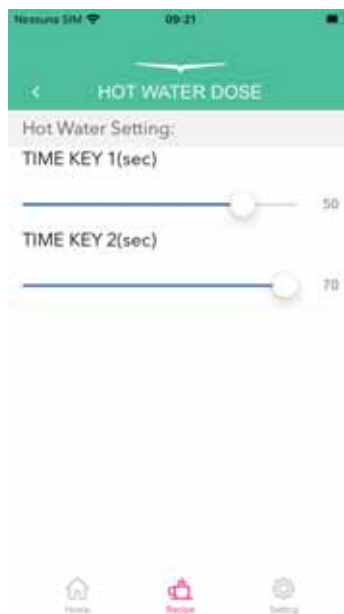




8.4

| KEYS & DISPLAY

- This page allows to set:
- External led brightness;
 - Buttons brightness;
 - Display brightness;
 - Led bar enable/disable;
 - External brewing time enable/disable;
 - Brewing time (s).



8.5

| HOT WATER DOSE

This page allows to set the hot water dose time (s) for buttons 1 and 2.



8.6

| TEMPERATURE

This page allows to show the actual pressure (bar) of the steam boiler and set its set-point working pressure.

8.7

| COUNTERS

This page allows to show the delivery counters of beverages.





8.8

TECHNICAL SETTING

This page allows to enter the menus:

- Maintenance;
- Machine setting;
- Machine language.

Enter the machine language menu to edit it.

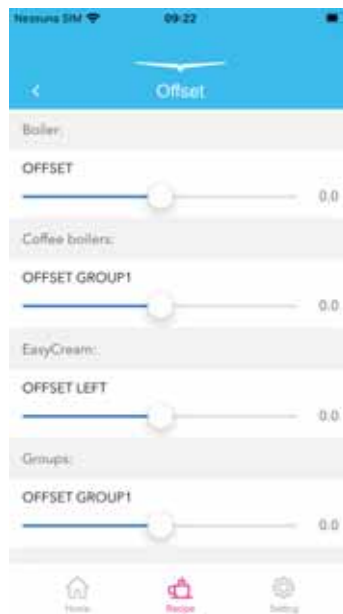


8.8.1

MAINTENANCE

This page allows to enter the menus:

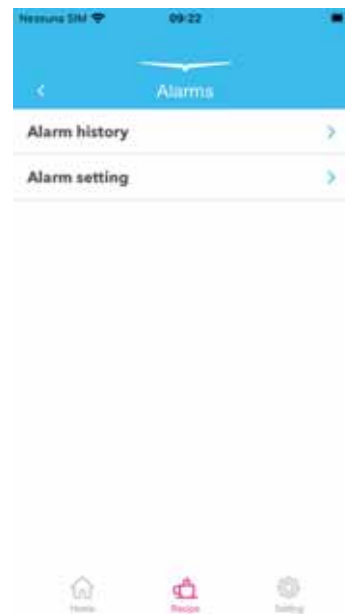
- Offset;
- Alarms;
- Smart water.



OFFSET

This page allows to set the offset for:

- Boiler;
- Coffee boiler;
- EasyCream;
- Groups.



ALARMS

This page allows to enter the menus:

- Alarm history;
- Alarm setting.

Alarm history allow to show the alarms that occur in the machine lifetime.





8.8.2

| ALARM SETTING

This page allows to set the cycle counter alarm:

- Enable/disable the cycle counter alarm;
- Set the cycle number before appear the maintenance alarm;
- Set the date to show the maintenance alarm.

| SMART WATER

This page allows to set the Smart Water technology parameters.

- PH and TDS actual values;
- PH range (min-max);
- TDS (min 20 - max 500).

| MACHINE SETTING

This page allows to enter the menus:

- Information;
- CPU configuration;
- Password setting.





8.9

POWER MANAGEMENT

This page allows to enable/disable and set the power management parameters.



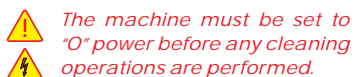
8.10

AUTOMATIC GROUPS PURGE

This page allows to enable/disable the automatic groups purge and to set its parameters:

- Purge;
- Delay.





- Avoid to clean the machine using water jets or standing it in water.
- Do not use solvents, chlorine-based products or abrasives.

9.1

BODY MACHINE CLEANING

Work area cleaning

- Remove the worktop, lifting it up from the front and sliding it out.
- Remove the water collection dish underneath.
- Clean everything with hot water and cleansers.

External plates cleaning

- To clean all the chromium-plated areas, use a soft, damp cloth.

9.2

CLEANING THE COFFEE-HOLDERS

Cleaning the coffee-holder once a week:

- Turn the screw placed in the centre of the coffee-holder.
- Slide the coffee-holder out and check that its holes are not obstructed but clean. If obstructed, clean as described.

9.3

CLEANING WITH THE BLIND FILTER

The machine is pre-set for cleaning the delivery unit with a specific washing powder. Carrying out a washing cycle at least once a day with special cleansers.

Once the filter-holder has been removed, repeat delivery operations a few times to eliminate any cleanser residues.

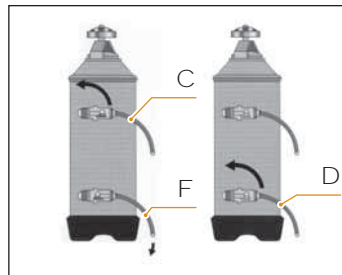
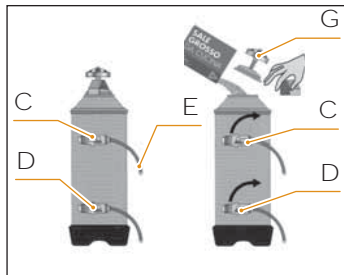
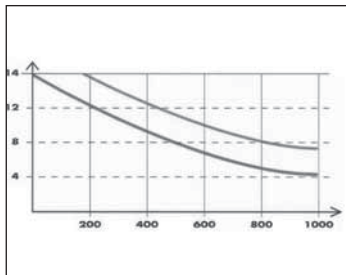
To carry out the washing procedure, proceed as follows:

- 1 Substitute the filter with the delivery unit blind filter.
- 2 Fill it with two spoonfuls of special cleanser powder and insert it into the unit filter-holder.
- 3 Press one of the coffee keys and halt it after 10 seconds.
- 4 Repeat the procedure several times.
- 5 Remove the filter-holder and carry out a few deliveries.

9.4

CLEANING FILTERS AND FILTER-HOLDERS

- Place two spoonfuls of special cleanser in half a litre of hot water.
- Immerse filter and filter-holder (without its handle) in it leaving them to soak for at least half an hour.
- Rinse abundantly with running water.



9.5

RESIN AND SOFTENER REGENERATION

To avoid scaling deposits in the boiler and in the heating exchangers, the softener must always be kept efficient.

An anti-flooding system must be installed upstream of the softener in accordance with IEC EN 61770.

Therefore, the ionic resins must be regularly regenerated.

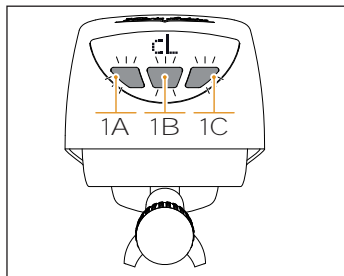
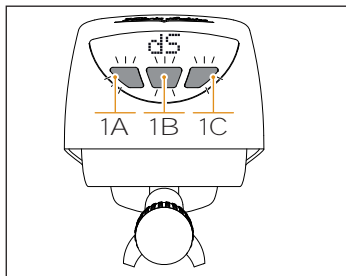
Regeneration times are established according to the quantity of coffee delivered daily and the hardness of the water utilised.

As an indication, regeneration times can be calculated on the basis diagram illustrated in figure.

Regeneration procedures are as follows:

- 1 Turn the machine off and place a container large enough to contain at least 5 litres under tube E.
- 2 Turn levers C (in) and D (out) from left to right.
- 3 Take the cap off by unscrewing knob G.
- 4 Fill with 1 Kg normal kitchen salt.
- 5 Put the cap back on and reposition lever C moving it towards the left and allowing tube F to discharge the salty water until it has been eliminated and the water becomes fresh again (about half an hour).
- 6 Reposition lever D towards the left.





9.6

AUTOMATIC WASHING CYCLE

- 1 Press and hold the **1A** and **1C** buttons for 5 seconds, to enter the first level programming menu.
- 2 Access is confirmed when the LED light of buttons **1A** and **1C** start flashing.
- 3 Press the **1B** button to enter the second level programming menu (situation signaled by the written "**dS**" on display and the flashing of the **1A** and **1C** buttons).
- 4 Press the **1B** button to enter the third level programming menu (situation signaled by the written "**cL**" on display and the flashing of the **1A** and **1C** buttons).
- 5 Press the **1A** or **1C** button to start the washing cycle.
- 6 Press the **1B** button to confirm and go out from the procedure.



10

MAINTENANCE

During maintenance / repairs, the parts used must be able to guarantee compliance with the safety and hygiene requirements envisaged for the device. Original replacement parts can offer this guarantee.

After the repair or replacement of any components of parts that come into contact with food or water, it is necessary to carry out the washing procedure as described in this manual or according to the manufacturer's instructions.

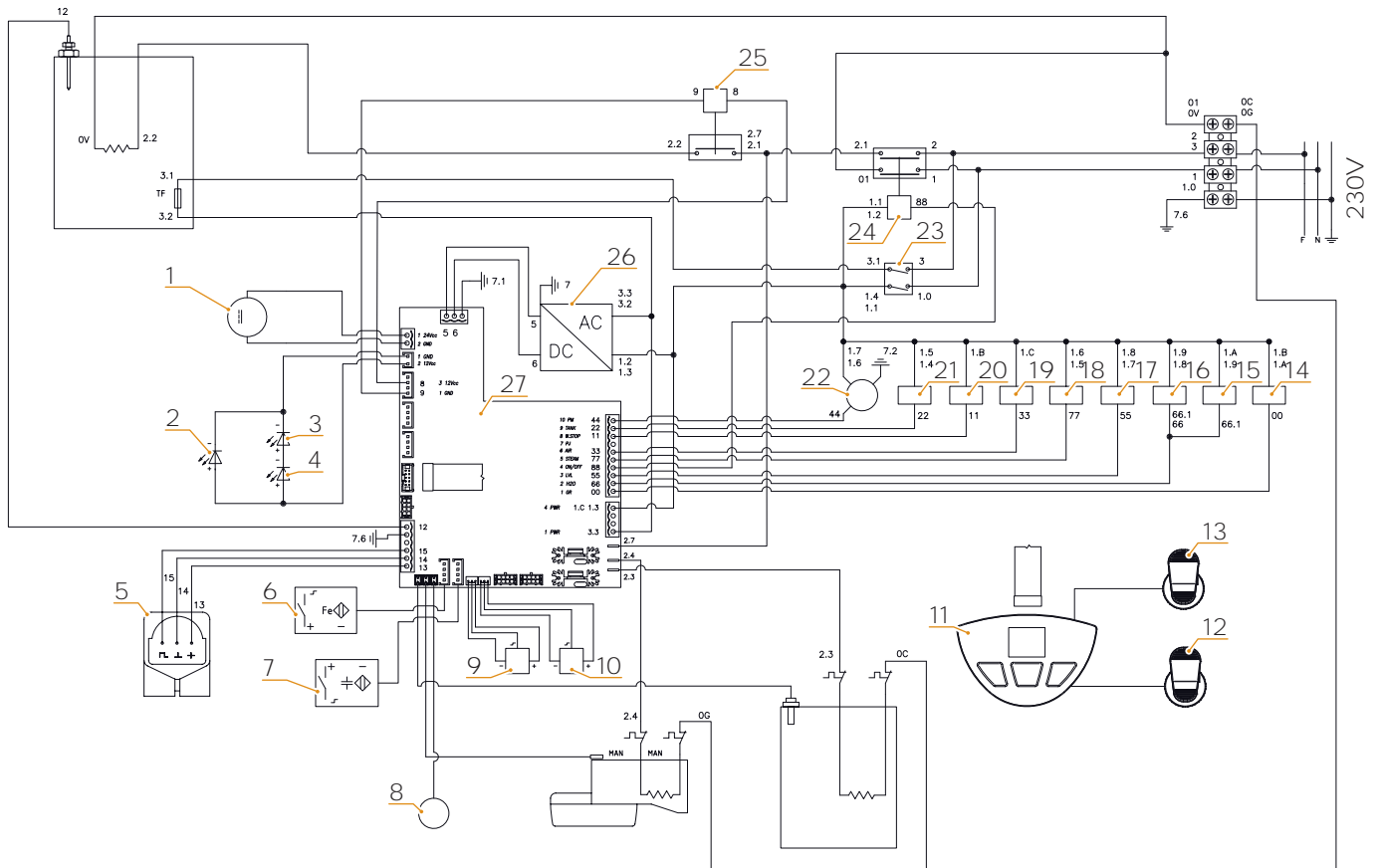
11

FUNCTIONAL MESSAGES

SITUATION	CAUSE	EFFECT	SOLUTION
The machine does not deliver coffee.	If the doser doesn't send out its set commands within the first three seconds from delivery onset.	If the delivery isn't manually halted, the maximum time limit (120 seconds) will be blocked.	Interrupt delivery.
Water is not loaded into the boiler.	If after 90 seconds from the beginning, with the pump inserted during the auto-level, the level has not been reset, or within 180 seconds if the auto-level function is disabled.	The pump, the resistor and all the functions will be halted.	Turn the machine off and contact the Technical Service.



DIAGRAM

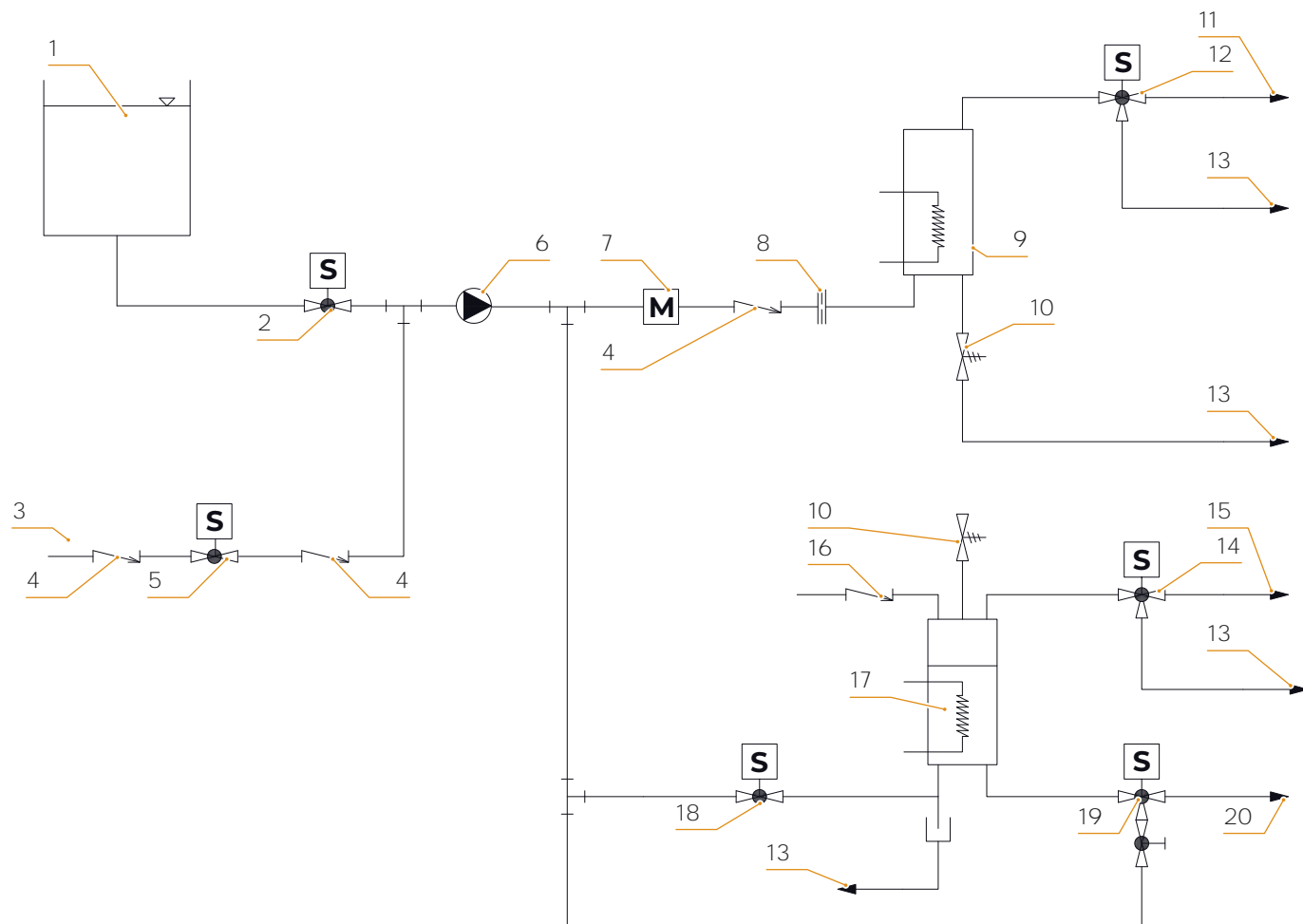


12.1

ELECTRICAL DIAGRAM

- 1 Compressor
- 2 Led strip
- 3 Left led spot
- 4 Right led spot
- 5 Volumetric counter
- 6 FH Sensor
- 7 Tank sensor
- 8 EC Probe
- 9 PR
- 10 PS
- 11 Delivery keyboard
- 12 Hot water knob
- 13 Steam knob
- 14 GR Group solenoid valve
- 15 EVHW Steam / hot water solenoid valve
- 16 EVHW Steam / hot water solenoid valve
- 17 EVLV Level solenoid valve
- 18 STEAM solenoid valve
- 19 AIR solenoid valve
- 20 TANK solenoid valve
- 21 W.STOP solenoid valve
- 22 PM Pump motor
- 23 MS Main switch
- 24 R Relay switch
- 25 R Relay switch
- 26 AC/DC Power supply
- 27 Electronic unit





12.2

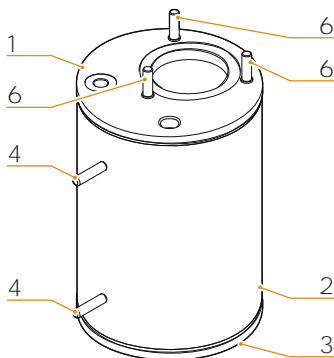
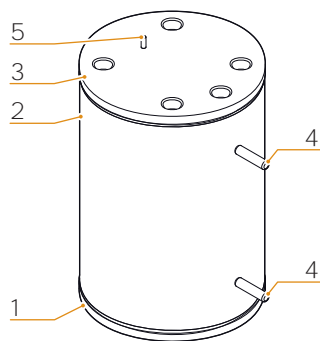
HYDRAULIC DIAGRAM

- 1 Tank
- 2 Tank solenoid valve
- 3 Water mains
- 4 Non-return valve

- 5 Water stop solenoid valve
- 6 Pump
- 7 Flowmeter
- 8 Calibrated orifice
- 9 Coffee boiler
- 10 Security valve
- 11 To the filter-holder
- 12 Delivery solenoid valve

- 13 Discharge in tray
- 14 Steam solenoid valve
- 15 To the steam wand
- 16 Anti-vacuum valve
- 17 Steam boiler
- 18 Level solenoid valve
- 19 Hot water solenoid valve with tap
- 20 To the hot water wand





12.3

BOILER DIAGRAM

PROJECT DATA FOR DIRECTIVE PED 97/23/CE

VOLUMES	1,5 l
TS	139°C
P.V.S.	2.5 Bar
PT	4 Bar
FLUID	H2O

ELEMENT	QTY	PART NUMBER	DESCRIPTION	MATERIAL
1	1	98031201	Lower flange	
2	1	98031201	Boiler body	INOX AISI 316L
3	1	98031201	Upper flange	INOX AISI 316L
4	2	00080750	M6x25 Captive screw	INOX
5	1	00080800	M3x8 Captive screw	INOX
6	3	00081410	M6x20 Captive screw	INOX



DICHIARAZIONE DI CONFORMITÀ CE ATTREZZATURA A PRESSIONE

EC DECLARATION OF CONFORMITY PRESSURE EQUIPMENT DECLARATION DE CONFORMITE MACHINE SOUS PRESSION

- La Simonelli Group dichiara sotto la propria responsabilità che la macchina per caffè espresso sotto identificata è conforme alle seguenti direttive CEE sotto riportate e soddisfa i requisiti essenziali di cui all'allegato A. Valutazione di conformità: categoria 1 modulo A. Per la verifica della conformità a dette direttive sono state applicate le norme armonizzate riportate in tabella.
- Simonelli Group declares under its own responsibility that the espresso coffee machine identified as below complies with the directives specified below and meets the essential requirements indicated in attachment A Conformity evaluation: category 1, form A The following harmonized standards have been applied following the provisions of the directives specified below.
- Simonelli Group déclare sous sa propre responsabilité que la machine pour café espresso (identifiée par le modèle et le numéro de série indiqués ci-après) est conforme aux directives suivantes: 89/392/CEE; et satisfait les conditions requises essentielles citées dans l' Annexe A, évaluation de conformité: catégorie 1 modula A. La vérification de la conformité à ces direct1ves a été effectuée en appliquant les normes harmonisées suivantes:

Il fascicolo tecnico è depositato presso la sede legale di cui all'indirizzo sul retro, il responsabile incaricato della costituzione e gestione del fascicolo tecnico è l'Ing. Lauro Fioretti.

The technical file has been deposited at the company headquarters, at the address on the back. The person in charge of collating and managing the technical file is Mr. Lauro Fioretti.

Le dossier technique est déposé auprès du siège légal dont l'adresse est indiqué au dos, le responsable chargé de la constitution et de la gestion du dossier technique est M. Lauro Fioretti.

2006/42/EC	Direttiva macchine Machinery Directive Directive machines
2014/35/EU	Direttiva bassa tensione Low Voltage Directive Directive basse tension
2014/30/EU	Direttiva compatibilità elettromagnetica Electromagnetic Compatibility Directive Directive compatibilité électromagnétique
(CE) No 1935/2004	Direttiva materiali per alimenti Directive for Materials and Articles intended to come into contact with foodstuffs Directive matériaux pour contact alimentaire
2014/68/EU	Direttiva attrezzature a pressione Pressurized Equipment Directive Directive équipements sous pression
2011/65/EU	Direttiva ROHS ROHS Directive Directive ROHS
(CE) No 2023/2006 (UE) No 213/2018	Regolamenti sulle buone pratiche di fabbricazione dei materiali, degli oggetti e all'utilizzo del bisfenolo A in vernici e rivestimenti destinati a venire in contatto con prodotti alimentari. Regulations on Good Manufacturing Practice of materials and objects and on the use of Bisphenol A in paints and coatings intended to come into contact with food. Règlements sur les bonnes pratiques de fabrication des matériaux, des objets et sur l'utilisation du bisphénol A dans les peintures et les revêtements destinés à entrer en contact avec les produits alimentaires.
D. M. 21/03/1973	Disciplina igienica degli imballaggi, recipienti, utensili, destinati a venire in contatto con le sostanze alimentari o con sostanze d'uso personale. Hygienic discipline regarding packaging, containers and utensils that are destined to come into contact with food substances or with substances of personal use. Discipline hygiénique des emballages, récipients, ustensiles, destinés à entrer en contact avec des denrées alimentaires ou avec des substances d'usage personnel.
10/2011/CEE	Direttiva materie plastich Plastics directive Matériau plastique directive
85/572/CEE, 82/711/CEE	Direttive metalli e leghe Metals and alloys directives Métaux et alliages directives

Modello e anno di fabbricazione: Vedi targa dati su macchina

Model and production: See label on machine

Modèle et année de fabrication: Contrôler les données sur la machine

Matricola • Serial number • Matricule:

Caldia	1 gruppo
Boiler	1 group
Chaudière	1 groupe
VOLUME / VOLUMES / VOLUMES	1,5 l
TS	139°C
P.V.S.	2,5 Bar
PT	4,0 Bar
FLUIDO / FLUID / FLUIDE	H ₂ O

DATI PROGETTO DIRETTIVA PED 97/23/CE
PROJECT DATA FOR DIRECTIVE PED 97/23/CE
DONNÉES PROJET DIRECTIVE PED 97/23/CE

Norme applicate: Raccolte M,S, VSR edizione '78 e '95 conservate presso la sede legale.

Applied regulations: Collections M,S, VSR editions '78 and '95 and available in the registered office.

Normes appliquées: Recaltes M, S, VSR édition '78 et '95 gardées chez la siège legale.

Disegno n°: (Vedi parte finale del Libretto Istruzioni)

Drawing No.: (See the end of the Instruction Booklet)

Dessin n°: (Voir la fin du livret d'instructions)

Amministratore delegato • Managing Director • Administrateur délégué:



Fabio Ceccarani

Belforte del Chienti, 01/08/2018

ATTENZIONE: La presente dichiarazione va conservata e deve accompagnare sempre l'attrezzatura. Ogni uso dell'attrezzatura diverso da quello previsto dal progetto è vietato. L'integrità e l'efficienza dell'attrezzatura e degli accessori di sicurezza sono a cura dell'utente. La presente dichiarazione perde la sua validità nel caso in cui l'apparecchio venga modificato senza espressa autorizzazione del costruttore oppure se installato o utilizzato in modo non conforme a quanto indicato nel manuale d'uso e nelle istruzioni.

ATTENTION: This declaration is to be kept with the equipment at all times and must always go together with the equipment. Any use of the equipment than for the purposes for which it was designed is prohibited. The integrity and efficiency of the equipment of the safety devices are the responsibility of the user. The declaration is null and void if the machine is modified without the express authorization of the manufacturer or if improperly installed and used in such a way that does not comply with indications in the user's manual and the instructions.

ATTENTION: Cette déclaration doit être conservée et doit toujours aller avec la machine. Toute utilisation de la machine différente de celle qui est prévue par le projet est interdite. L'intégrité et l'efficacité de la machine et des accessoires de sécurité sont à la charge de l'utilisateur. La présente déclaration perd toute validité dans le cas où l'appareil est modifié sans l'autorisation du constructeur ou si l'appareil est installé ou utilisé de façon non conforme à ce qui est indiqué dans le manuel et dans le mode d'emploi.





Victoria Arduino
INSPIRED BY YOUR PASSION.

Simonelli Group | Via E. Betti, 1 | 62020 Belforte del Chienti (MC) | Italy
T +39 0733 9501 | F +39 0733 950242 | info@victoriaarduino.com

www.victoriaarduino.com