MEGACREM

SERVICE MANUAL

SM_EN
Date: 150507

EXPOBAR®

Original instruction

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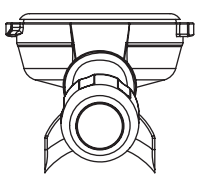
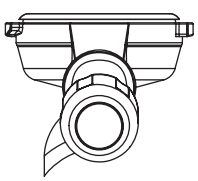
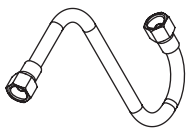
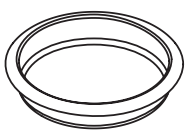
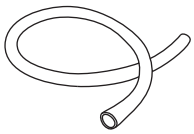
Megacrem MINI

SPECIFICATIONS	Megacrem MINI		
	1GR Control	1GR Control with grinder	MINI 2GR Control
Machine model, Standard	EAED-C32B-12AD (220-240V 1N~ 50-60 Hz 2650W)	-	EBED-C32B-12AD (220-240V 1N~ 50-60 Hz 2650W)
Machine model, Take Away	EAED-C32B-22AD (220-240V 1N~ 50-60 Hz 2650W)	-	EBED-C32B-22AD (220-240V 1N~ 50-60 Hz 2650W)
Steam wand	1 unit		
Hot water outlet	1 unit		
Temperature control	Pressure switch		
Temperature control by group	No		
Programmed via display	No		
Dispensing system for tall cups	Optional		
Energy saving mode	No		
Height, width, depth (mm)	530, 460, 590	630, 460, 590	530, 460, 590
Boiler volume (l)	6		
Power supply	see machine model info	220-240V 1N~ 50-60 Hz 3125W	see machine model info
Water connection	Female 3/8" thread		
Machine weight (kg)	35.45	47.00	40.45
Steam boiler operating pressure	Between 0.8 and 1.2 bar		
Ambient noise	< 70 db		

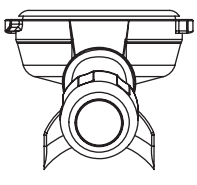
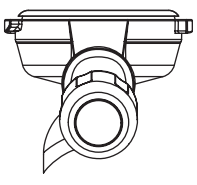
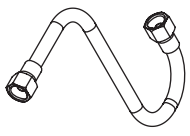
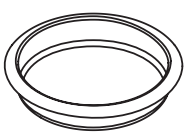
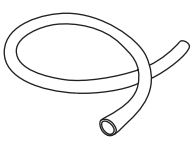
Accessories

MODEL	2-spout porta-filter	1-spout porta-filter	55-cm inlet hose	Blind gasket	Drainage tube (150 cm)
					
MINI 1GR	1 unit	1 unit	1 unit	1 unit	1 unit
MINI 2GR	1 unit	1 unit	1 unit	1 unit	1 unit

Megacrem 2Gr

SPECIFICATIONS	Megacrem 2GR		
	Pulser 2GR	Control 2GR	Display Control 2GR
Machine model, Standard	EBEE-D41B-12AD (220-240V 1N~ 50-60 Hz 3350W)	EBEE-D32B-12AD (220-240V 1N~ 50-60 Hz 3350W)	EBEE-D41B-12AD (220-240V 1N~ 50-60 Hz 3350W)
Machine model, Take Away	EBEE-D41B-22AD (220-240V 1N~ 50-60 Hz 3350W)	EBEE-D32B-22AD (220-240V 1N~ 50-60 Hz 3350W)	EBEE-D41B-22AD (220-240V 1N~ 50-60 Hz 3350W)
Steam wand	2 units		
Hot water outlet	1 unit		
Temperature control	Pressure switch		PID regulation
Temperature control by group	No		
Programmed via display	No		Yes
Dispensing system for tall cups	Optional		
Energy saving mode	No		Yes
Height, width, depth (mm)	530, 680, 590	530, 680, 590	530, 680, 590
Boiler volume (l)	11.5(L)	11.5(L)	11.5(L)
Power supply	see machine model info	see machine model info	see machine model info
	-	-	400V 3N~ 50-60 Hz 4780W
Water connection	Female 3/8" thread		
Machine weight (kg)	45.20	55.50	45.20
Steam boiler operating pressure	Between 0.8 and 1.2 bar		
Ambient noise	< 70 db		

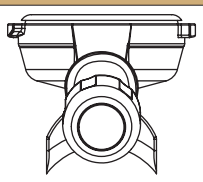
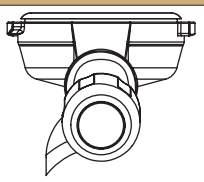
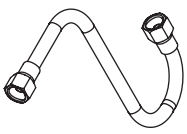
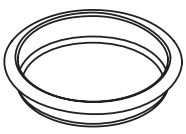
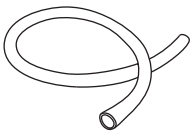
Accessories

MODEL	2-spout porta-filter	1-spout porta-filter	55-cm inlet hose	Blind gasket	Drainage tube (150 cm)
					
2GR	2 unit	1 unit	1 unit	1 unit	1 unit

Megacrem 2GR with Grinder & 2GR 3boilers

SPECIFICATIONS	Megacrem 2GR	
	Control 2GR with grinder	Display Control 2GR 3 Boiler
Machine model, Standard	-	-
Machine model, Take Away	-	-
Steam wand	2 units	
Hot water outlet	1 unit	
Temperature control	Pressure switch	PID regulation
Temperature control by group	No	Yes
Programmed via display	No	Yes
Dispensing system for tall cups	Optional	
Energy saving mode	No	Yes
Height, width, depth (mm)	630, 680, 590	530, 680, 590
Boiler volume (l)	11.5(L)	11.5+1.5+1.5 (L)
Power supply	220-240V 1N~ 50-60 Hz 3685W	220-240V 1N~ 50-60 Hz 3340W
	-	400V 3N~ 50-60 Hz 4790W
	-	220-240V 3N~ 50-60 Hz 4790W
Water connection	Female 3/8" thread	
Machine weight (kg)	55.50	53.35
Steam boiler operating pressure	Between 0.8 and 1.2 bar	
Ambient noise	< 70 db	

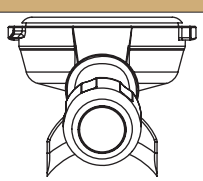
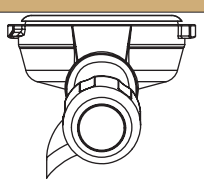
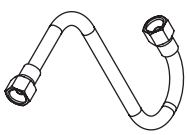
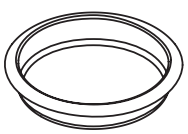
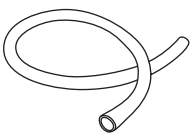
Accessories

MODEL	2-spout porta-filter	1-spout porta-filter	55-cm inlet hose	Blind gasket	Drainage tube (150 cm)
					
2GR	2 unit	1 unit	1 unit	1 unit	1 unit

Megacrem 3 & 4Gr

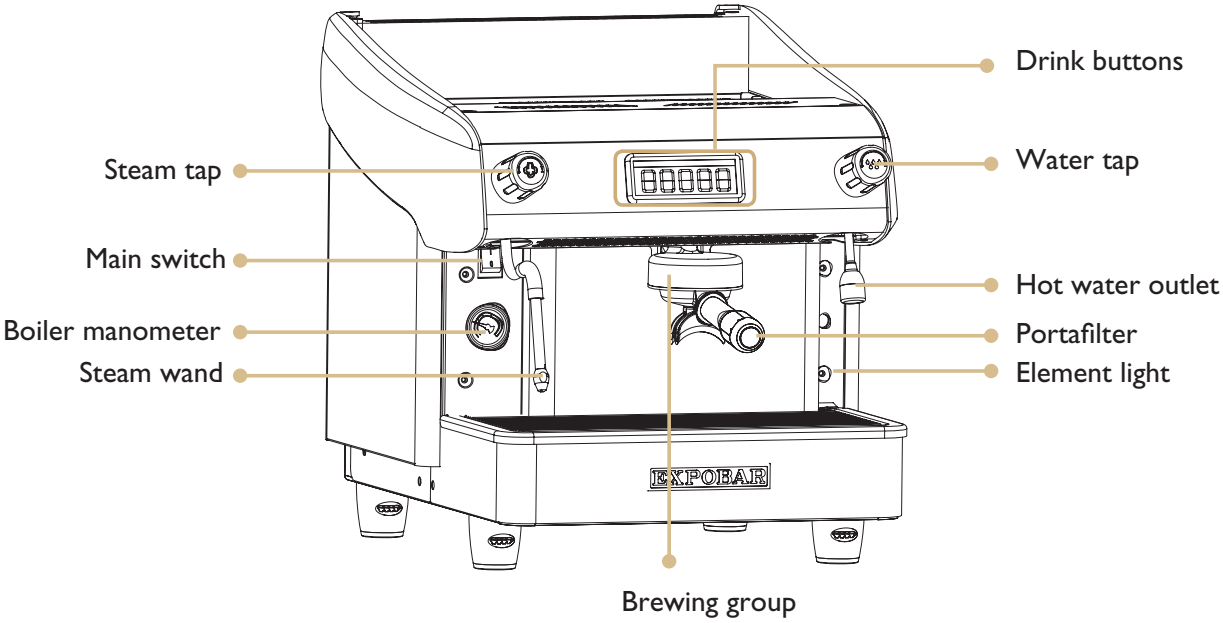
SPECIFICATIONS	Megacrem 3 & 4GR			
	Control/Pulser 3GR	Display Control 3GR	Display Control 3GR 4 boilers	4GR
Machine model, Standard	-	-	-	-
Machine model, Take Away	-	-	-	-
Steam wand	2 units			
Hot water outlet	1 unit			
Temperature control	Pressure switch	PID regulation		Pressure switch
Temperature control by group	No	No	Yes	No
Programmed via display	No	Yes	Yes	No
Dispensing system for tall cups	Optional			
Energy saving mode	No	Yes	Yes	No
Height, width, depth (mm)	530, 980, 590			
Boiler volume (l)	11.5 (L)		17.5+1.5+1.5+1.5 (L)	17.5 (L)
Power supply	400V 2N~ 50-60 Hz 4290W		-	400V 2N~ 50-60 Hz 4350W
	400V 3N~ 50-60 Hz 6290W		400V 3N~ 50-60 Hz 6300W	
	220-240V 3N~ 50-60 Hz 4290W		220-240V 3N~ 50-60 Hz 6300W	220-240V 3N~ 50-60 Hz 4305W
Water connection	Female 3/8" thread			
Machine weight (kg)	64.55	64.55	79.45	90.00
Steam boiler operating pressure	Between 0.8 and 1.2 bar			
Ambient noise	< 70 db			

Accessories

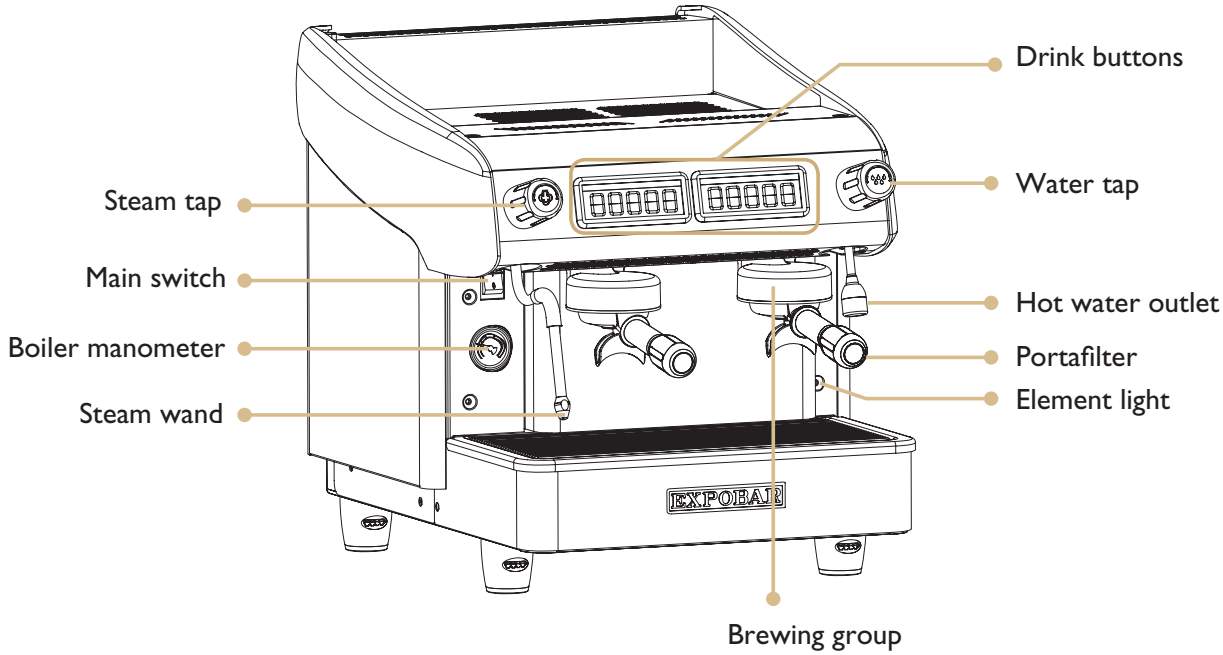
MODEL	2-spout porta-filter	1-spout porta-filter	55-cm inlet hose	Blind gasket	Drainage tube (150 cm)
					
3GR	3 unit	1 unit	1 unit	1 unit	1 unit
4GR	4 unit	1 unit	1 unit	1 unit	1 unit

Front view of the machine

Megacrem mini control 1GR



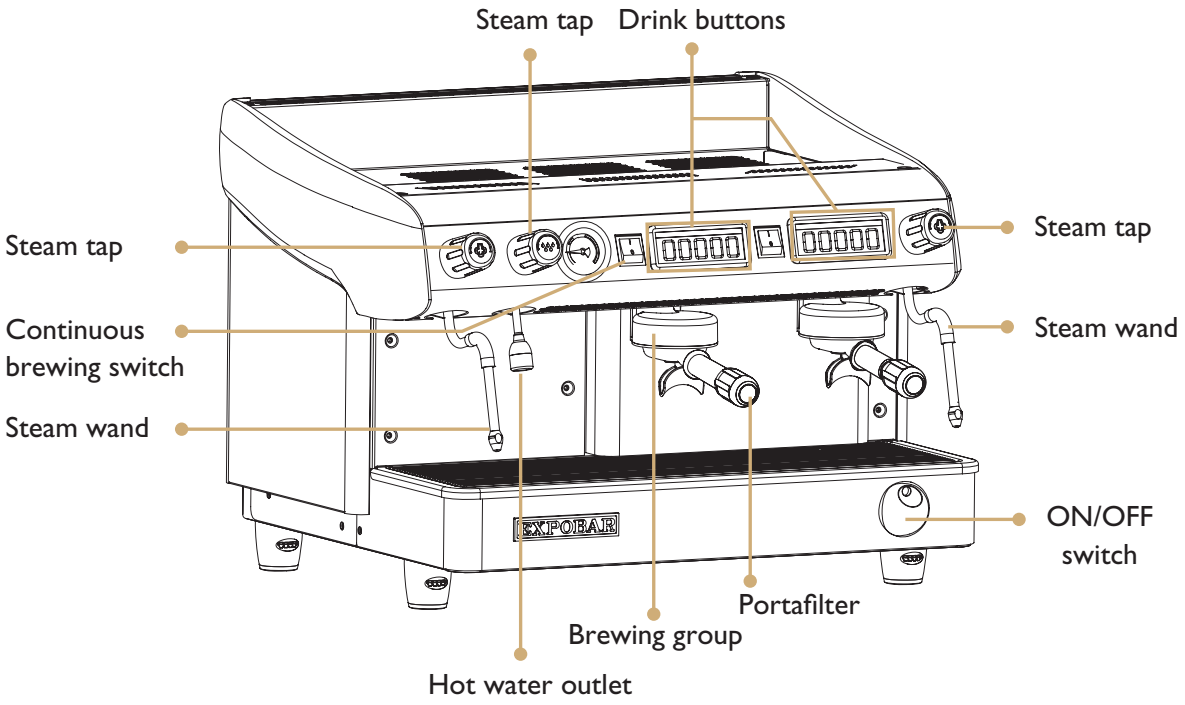
Megacrem mini control 2GR



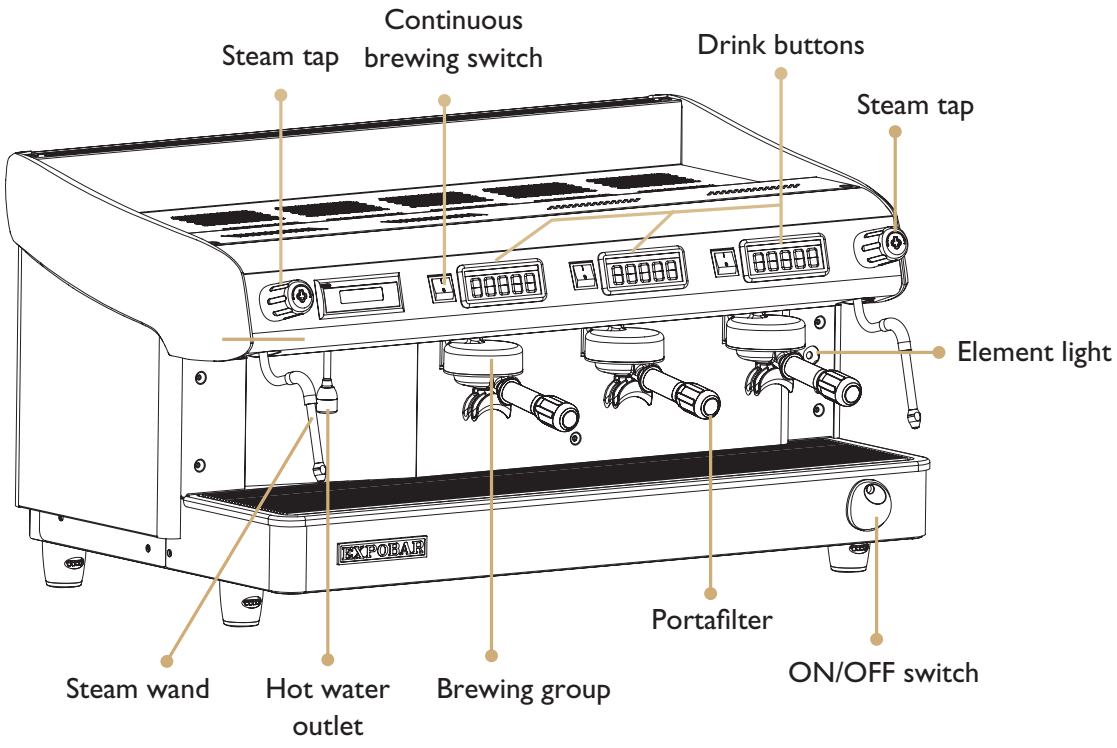
OVERVIEW OF COMPONENTS

Front view of the machine

Megacrem control 2GR

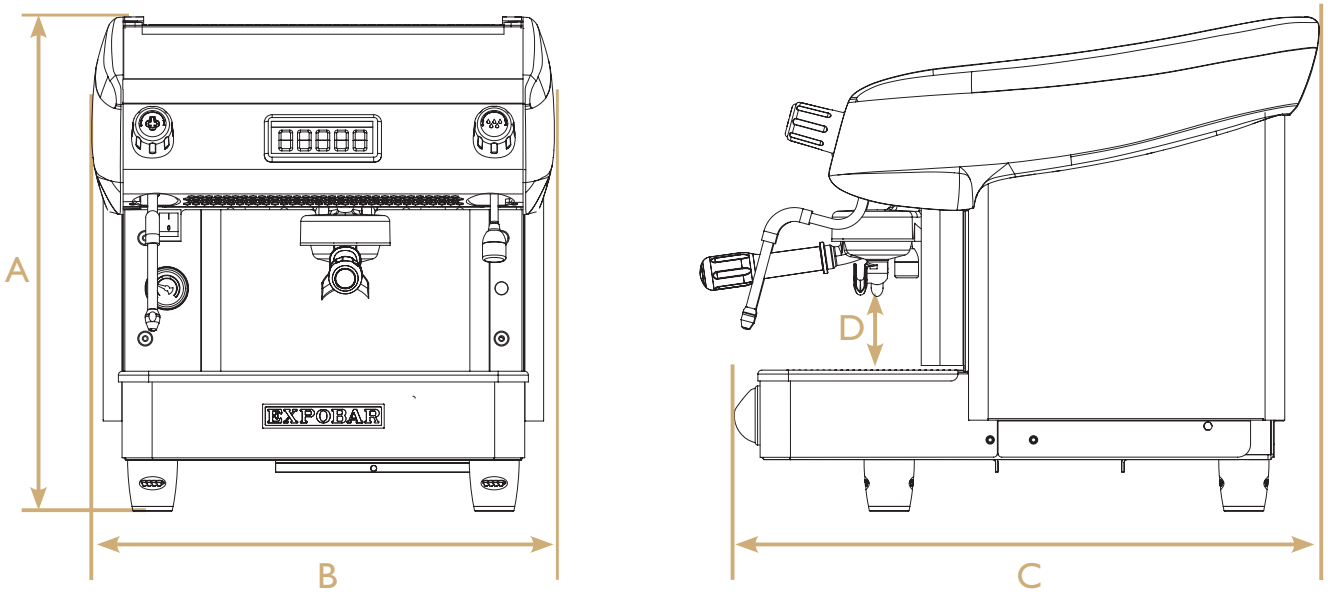


Megacrem control 3GR



DIMENSION SKETCH

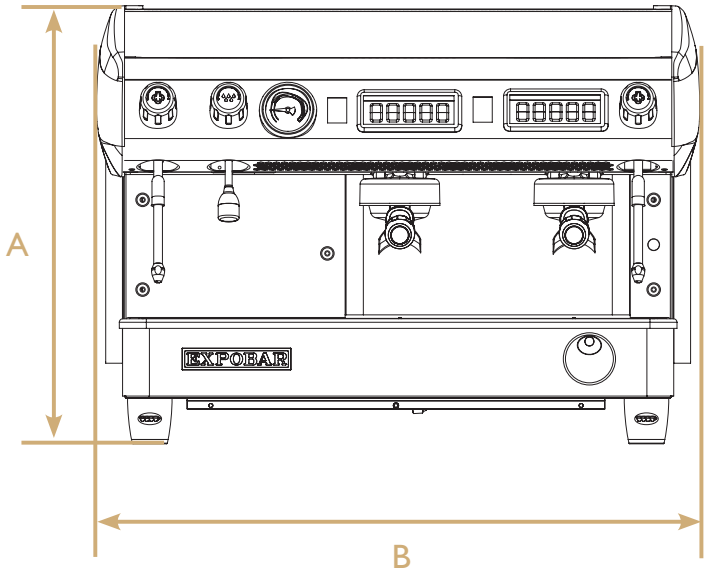
Megacrem MINI

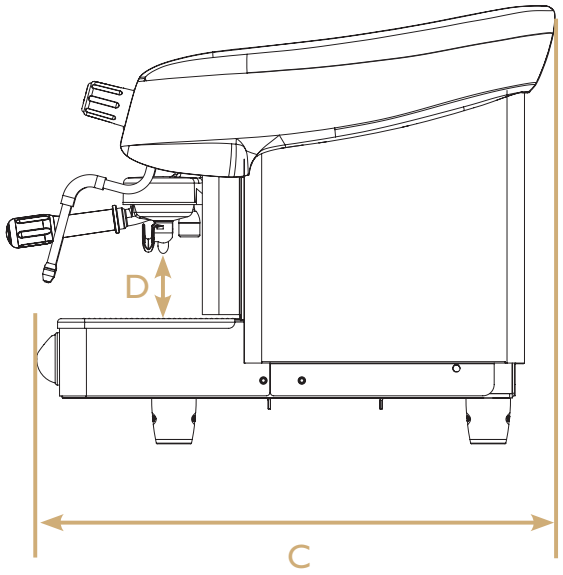


Model	A	B	C	D(Min)	D(Max)
Megacrem Mini 1Gr	530 mm	460 mm	590 mm	74 mm	124 mm
Megacrem mini 1GR with grinder	630 mm	460 mm	590 mm	74 mm	124 mm
Megacrem Mini 2Gr	530 mm	460 mm	590 mm	74 mm	124 mm

DIMENSION SKETCH

Megacrem 2GR

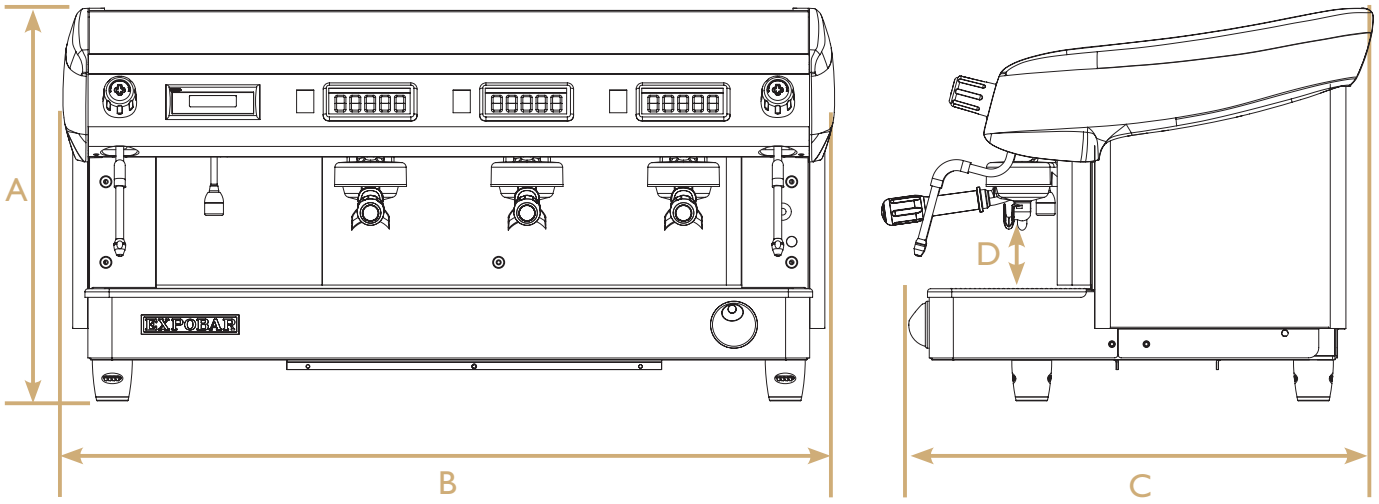




Model	A	B	C	D(Min)	D(Max)
Megacrem 2Gr	530 mm	680 mm	590 mm	74 mm	124 mm
Megacrem 2Gr with grinder	630 mm	680 mm	590 mm	74 mm	124 mm
Megacrem 2Gr 3 Boilers	530 mm	680 mm	590 mm	74 mm	124 mm

DIMENSION SKETCH

Megacrem 3GR



Model	A	B	C	D(Min)	D(Max)
Megacrem 3Gr	530 mm	980 mm	590 mm	74 mm	124 mm
Megacrem 3Gr 4 Boilers	530 mm	980 mm	590 mm	74 mm	124 mm
Megacrem 4Gr	530 mm	980 mm	590 mm	74 mm	124 mm

Packaging

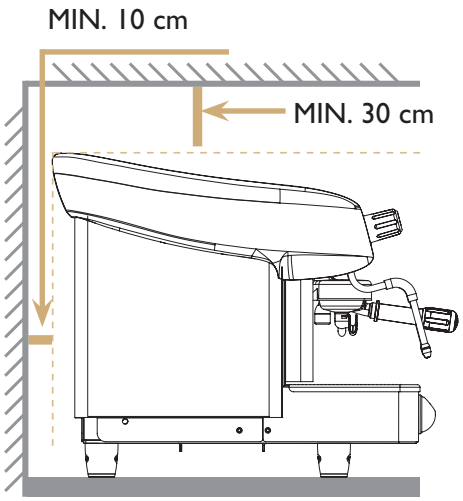
- The machine is shipped in a unique carton box which uses expanded polystyrene paddings.
- The machine box is provided with conventional symbols that can be perfectly visible during the handling and storage tasks.
- The machine box must stay in a vertical position during the transport. Do not tip or try to place the box tilted sideways in any way.
- During transportation the box must be protected from hits, impacts, shocks and exposure of bad weather elements.

Delivery inspection

- After the delivery, check that the machine is in the exact condition described in the documentation of the transport, accessories included.
- Check that the machine does not have any damage caused by transportation. If this happens, inform to the shipper and the distributor of the machine.
- The packaging materials are potentially dangerous and should be kept away from children.
- Make sure to leave the materials of the box and packaging at a suitable recycling center.

INSTALLATION AND START UP

Positioning



- Install the machine on a level surface. Adjust the feet to ensure that it dispenses coffee evenly in all of the cups.
- Select a level, dry, strong and stable installation surface at least 110 cm off the floor.
- Leave enough space above and behind the machine to ensure easy cleaning and maintenance.
- Do not install the machine whilst wet or damp. If wet or damp, leave the machine until completely dry then ask service personnel to check that none of the electrical components are affected.

Note:
Leave an air gap of approximately 30 cm above the machine and 10 cm behind it to ensure ventilation.

Electrical connection

The coffee machine should only be connected to the power supply by qualified personnel. The following safety instructions should be followed at all times:

- Check that the electrical specifications on the ratings plate match the specifications of the power supply at the point of installation.
- The coffee machine must be connected to an earthed socket that complies with the regulations in force in the country of installation.
- You should protect the electric line of the installation with a circuit breaker switch appropriated for the power consumption of the machine, specified on its ratings plate.
- A residual current circuit breaker must be installed in accordance with the characteristics of the area of the installation.
- Check the characteristics, power rating of the system and that the diameter of the cables are suitable for the power used by the machine.
- Do not connect the coffee machine to the power supply via extension boards, adapters or shared sockets.

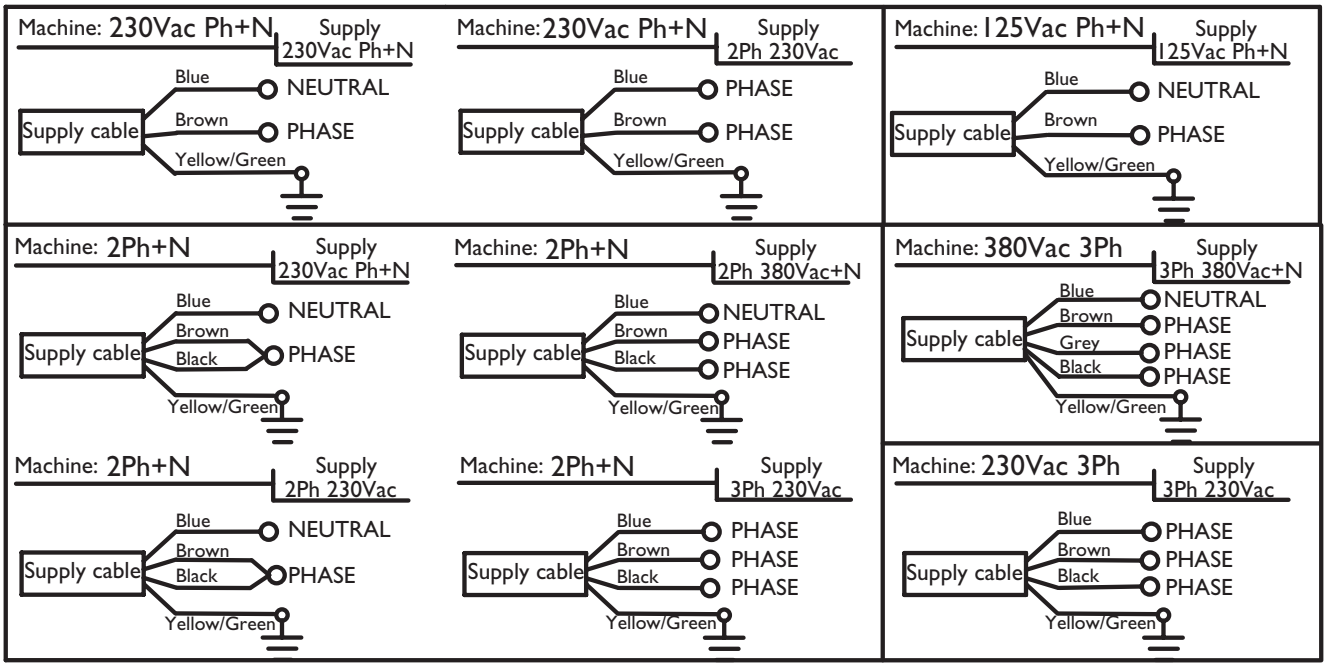
The manufacturer will not be held liable for damage to persons, animals or property resulting from incorrect installation of the coffee machine.

DANGER!

If the power cable or plug is damaged, it must be replaced by the manufacturer, distributor, or its approved service technician in order to avoid **RISK OF SERIOUS INJURY OR DEATH!**

Connection types

- Connect the machine as per the instructions on the ratings plate.



Water connection

- Connecting the machine to the domestic water supply must be performed by a qualified person.
- Purge at least 20 liters of water from the domestic water supply before connecting the machine to it to flush out any debris that may be in the plumbing sytem that would otherwise accumulate inside the boilers.
- The domestic plumbing system should be fitted with a brass 3/8" NPT male pipe fitting and an in-line shut-off valve. Connect the 180cm water inlet hose included with the machine to the domestic water supply and tighten the line fittings with a wrench to 15 ft. lbs. / 20N-m.
- Only use safe drinking water with a hardness rating between 5°fH and 8°fH (French hardness degrees) or 20 to 32 ppm (parts per million as calcium). If the hardness value is below this limit, corrosion of hydraulic components is likely. If the value is higher, lime-scaling inside the boiler will occur. In both cases, the proper function of the machine and quality and taste of the coffee will be negatively affected.
- If necessary, connect the machine to a water softener to reduce water hardness using the flexible 55cm hose included in the accessory box.
- Connect one end of the corrugated drain tube to the drain cup in the machine, connect the other end to the plumbing drainage system in the installation area.

Important:

- Only use the hoses supplied with the machine. Never reuse damaged hoses.
- Ensure that the drainage tube is not twisted and that it is below the level of the drain cup.

Pressure and temperature

- Boiler pressure is directly controlled by water temperature (fig. 01).
- This machine is fitted with a pressure gauge that displays the boiler pressure, if the machine is equipped with a digital display it will also indicate water temperature.

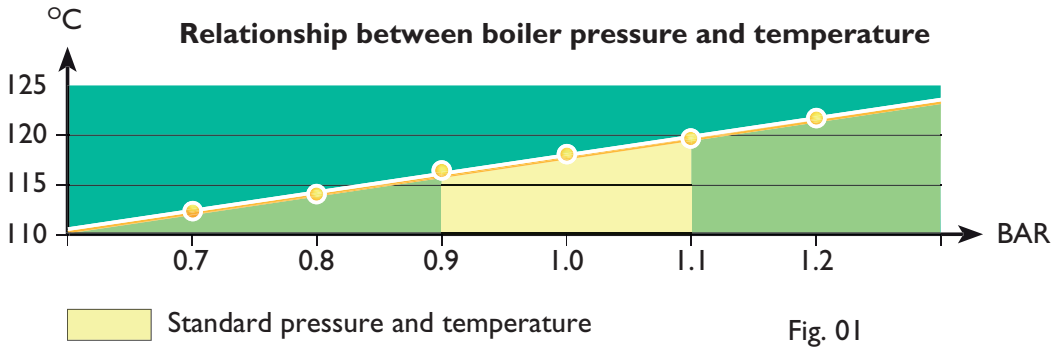
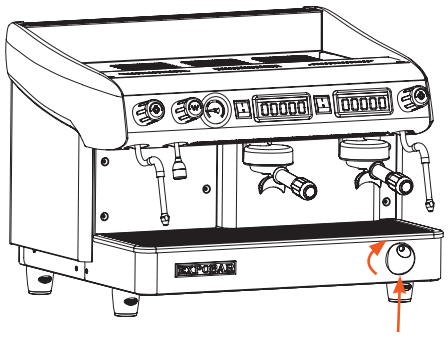


Fig. 01

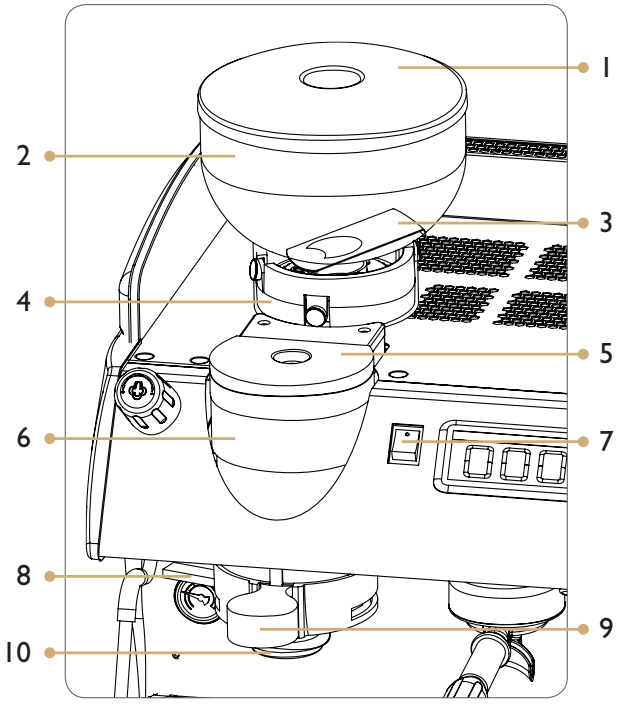
Starting the machine



Main power switch

- Open the machine's water supply valve.
- Turn on the main power switch.
- Press a drink button at the control panel on each group, wait until water comes out continuously from each of them. This ensures that the heat exchangers in the machine are being correctly filled.
- Open the steam lever to release the air trapped in the boiler.
- The red lamp indicates that the boiler is heating. The lamp switches off automatically when the machine reaches operating temperature.
- The machine is now ready to use.

Operations before starting up the coffee grinder



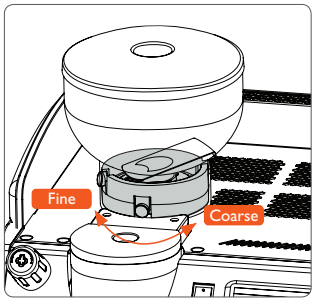
Pos	PART NAME
1	BEAN HOPPER LID
2	BEAN HOPPER
3	BEAN STOP
4	GRINDING ADJUSTMENT DISK
5	DOSAGE DEVICE LID
6	DOSAGE DEVICE
7	GRINDER ON/OFF SWITCH
8	DOSAGE LEVER
9	COFFEE TAMPER
10	GROUND COFFEE OUTLET

- Check that the bean hopper (2) is correctly fitted in place.
- Lift up the bean hopper lid (1), fill the bean hopper (2) with coffee beans and close it again.
- Open the bean stop (3) to allow the coffee beans into the grinder.

Adjusting the grinding coarseness

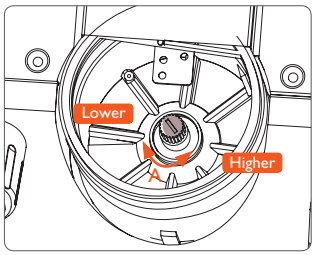
- For a finer ground coffee:
  Turn the grinding adjustment disc(4) clockwise.
- For a courser ground coffee:
  Turn the grinding adjustment disc(4) counter-clockwise.

Important:
You should only adjust the coarseness when the grinder is turned off.



Adjusting the ground dosing

- Switch off the grinder main power switch (7).
- Remove the dosage device lid (5).
- For a lower dosage: Turn the dose quantity adjustment nut (a) clockwise.
- For a higher dosage: Turn the dose quantity adjustment nut (a) counter-clockwise.
- Replace the dosage device lid (5).
- Switch on the grinder main power switch (7) before the next use.



Regular maintenance

Refilling the boiler

This operation should be performed by service personnel following the steps listed below:

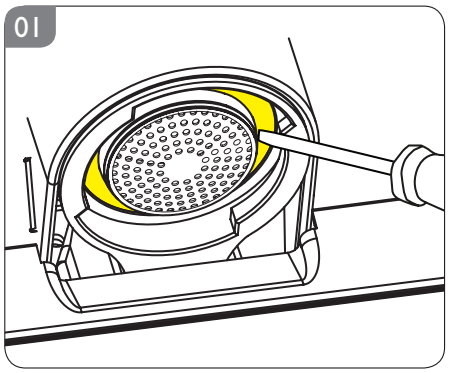
- Switch off the machine and wait until the boiler has depressurised (leave the steam tap open until no more steam emerges) and the water has cooled.
- Open the boiler drain tap and wait until the boiler is completely empty.
  To empty machines not fitted with a boiler drain tap, remove the anti-depression valve, pump the water out of the boiler and then replace the anti-depression valve.
- Switch on the machine to refill the boiler automatically.

Important:
Make sure that the drainage tube is firmly connected to the drain, as the water in the boiler may be extremely hot.

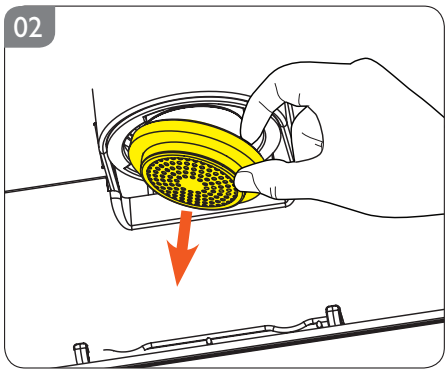
Regenerating the water softener

To regenerate the water softener, follow the instructions in the user manual.

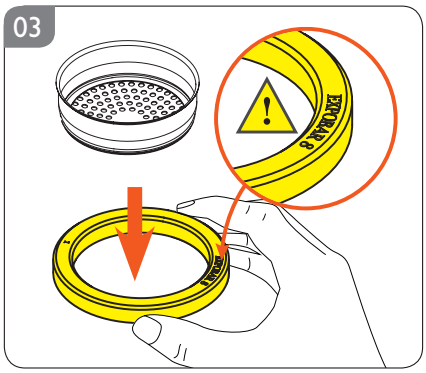
Changing the group gasket



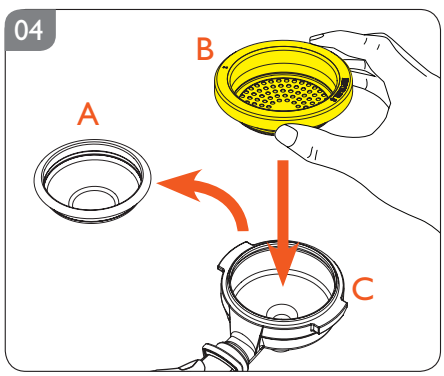
- To remove the porta-filter, use a straight-blade screwdriver to release the shower by prying down with medium force.



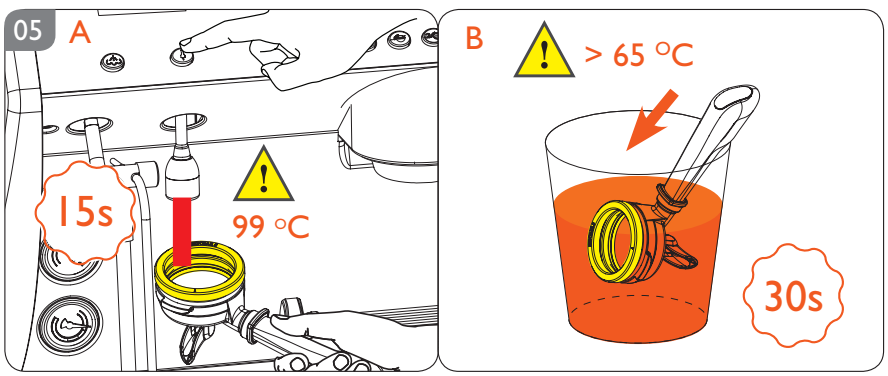
- Remove the shower and gasket.



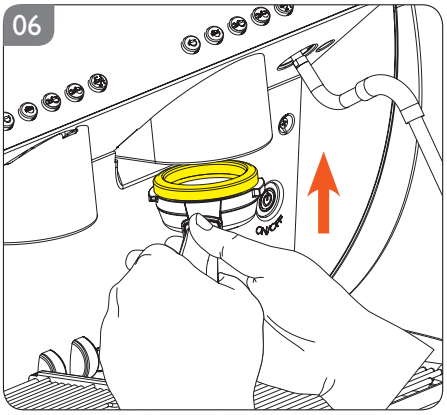
- Remove and discard the old gasket. Insert the new gasket (chamfer and EXPOBAR logo facing up) into the shower.



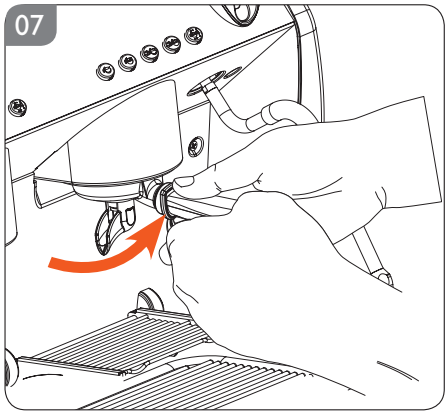
- Remove the filter basket(A), then place the new gasket and shower(B) into the porta-filter(C).



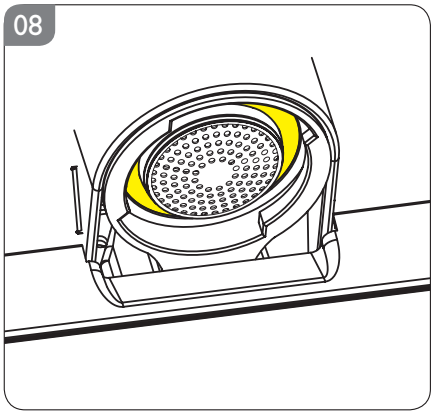
- Preheat the gasket to soften the rubber. A - heat the gasket for 15 seconds using the water from the hot water outlet, or B - place the gasket, shower, and porta-filter in hot water for 30 seconds.



- Insert the preheated gasket and shower into the head group using the porta-filter. Use both hands.



- Rotate the porta-filter into its locked position using medium force. Use both hands.



- Remove the porta-filter. The new gasket and shower will remain inside the head group. (Do not forget to replace the filter basket inside the porta-filter.)

STORAGE AND DISPOSAL OF MACHINE

How to store the machine

- Make all the cleaning procedures described in this manual.
- Disconnect and roll up the power cord. (this should be performed by a qualified person).
- Disconnect the inlet hose from the machine to the water mains and empty the boiler. (this should be performed by a qualified person).
- Clean the drip tray and exterior of the machine.
- Cover / pack the machine and store it in a dry place where it isn't exposed to bad weather conditions.
- If the machine should be used after a long period of storage, make sure to run all cleaning procedures before using the machine again.

Disposal of machine

- Make all the cleaning procedures described in this manual.
- Disconnect and roll up the power cord. (this should be performed by a qualified person).
- Disconnect the inlet hose from the machine to the water mains and empty the boiler. (this should be performed by a qualified person).
- Clean the drip tray and exterior of the machine.
- Pack and send the machine to a certified recycling center.

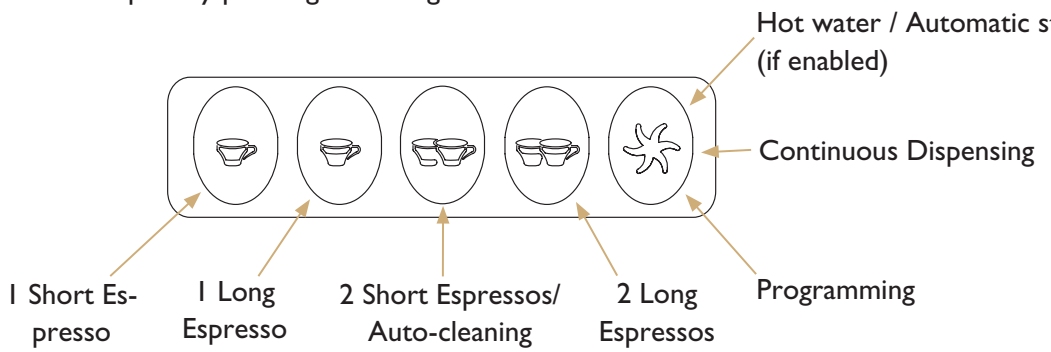
Electronic control panel

Button functions

The electronic keypad controls the following functions:

- Volume control of four different espresso drinks per brewing group.
- Time-controlled hot water dispensing. (if available)
- Automatic filling and level control of the boiler.
- Automatic switch off of the heating element if not enough water.
- System supervision through alarms.
- RS-232 serial interface with reader for connecting control panel and computer.
- Automatic cleaning of the brew groups.

The control panel is by default programmed with 4 standard drinks (these can be reprogrammed as you wish) and a continuous selection. The first four keys (1 short espresso, 1 long espresso, 2 short espresso, 2 long espresso) brew the programmed volume and then stop automatically, the fifth key brews continuously until user stops it by pressing button again.



The Continuous Dispensing button performs 3 different functions (depending on length of time pressed):

Machines equipped with display

- Under 1 second: Enables automatic water- or steam-dosing (only on machines without manual taps).
- Between 1 and 8 seconds: Enables Continuous Dispensing (press again to disable).
- Over 8 seconds: Access coffee-dose programming menu (see below).

Machines not equipped with display

- Under 4 seconds: Enables Continuous Dispensing (press again to disable).
- Over 4 seconds: Access coffee-dose programming menu (see below).

Additional button functions

To activate these functions, turn off the machine at the power switch then, while holding down the required button on the left-hand Drink buttons, turn the machine back on.

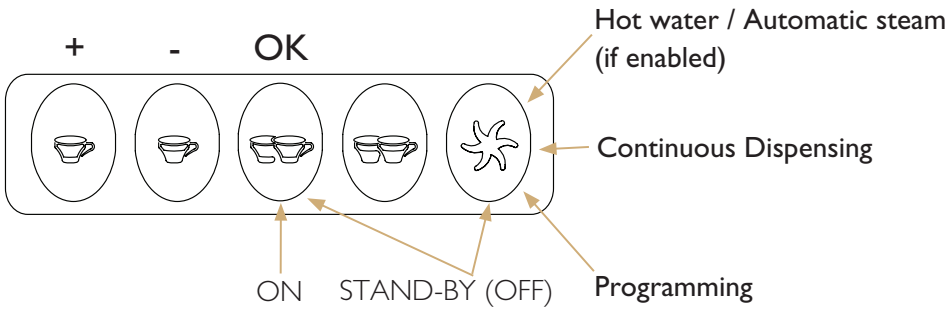
- 1 Short Espresso. — Enable electronic pre-infusion.
- 1 Long Espresso. — Disable electronic pre-infusion.
- 2 Short Espressos. — Perform auto-cleaning.
- 2 Long Espressos. — Turn on/off flashing of button lights (only for 2GR and 3GR machines without display control).

Note:
In machines equipped with a display, electronic pre-infusion may have to be enabled/disabled from the service programming menu.

Additional functions accessible from the display

Machines equipped with a display incIPCSe the following additional functions:

- Automatic daily on/off timer (stand-by).
- Clock settings (current time and date).
- Publicity display.
- Number of coffees/infusions dispensed.
- Digital boiler-temperature display and control.
- PID-technology boiler-temperature control.
- Programming and settings help system.
- Visual water-softener regeneration alarm.
- Display language selector.



User functions

- The Dose Programming, Clock Settings, Auto On/Off and Day Off functions are explained in the user manual.

Counters

The machine has the following 4 counters:

- Litres: Water volume dispensed by the machine (indicator used for descaling).
- Service: Number of coffees dispensed (indicator used for servicing).
- Number of coffees/infusions dispensed.
- Number of coffees dispensed per button.

Accessing the counters

Dose programming
Select 30 s

Fig. 02

- With the machine switched ON, hold down the Continuous Dispensing button for over 8 seconds (until the "Dose programming" menu is displayed, see fig. 02).

Set clock

Fig. 03

- Hold down the Continuous Dispensing button until the "Set clock" menu is displayed (see fig. 03).

Counters

Fig. 04

- Briefly press the Continuous Dispensing button. The display will show the "Counters" option (see fig. 04).

Litre counter

Litres
NN

Fig. 05

This counter displays the water volume in litres dispensed by the machine. It is principally used to monitor water-softener regeneration cycles.

How to access it: When "Counters" is displayed, press the 2 Short Espressos button. The display will show the number of litres of water dispensed by the machine (see fig. 05).

To exit and access the next menu, press the Continuous Dispensing button.

Use the *Water filter: water-softener regeneration* option in service programming mode to program the number of litres of water after which the machine displays the water-softener regeneration alert. The counter tops up the litres of water dispensed by the machine and alerts the user when it is time to regenerate the water softener.

To reset the litre counter:

- Switch off the machine at the power switch.
- Simultaneously press and hold down the 2 Short Espressos and 2 Long Espressos buttons then turn on the machine.

Service: service alert

Service
NNNN

Fig. 06

This counter displays the number of coffees/infusions (individual servings) dispensed by the machine (see fig. 06).

How to access it: Press the Continuous Dispensing button when the litre counter is displayed.

To exit and access the next menu, press the Continuous Dispensing button again.

Use the *Maintenance cycles* option in service programming mode to program the number of servings after which the machine alerts the user of the need to service the machine.

To reset the servings counter:

- Switch off the machine at the power switch.
- Simultaneously press and hold down the 1 Short Espresso and 1 Long Espresso buttons then turn on the machine.

Total coffees dispensed

Coffees Hot Water
NNNNN NNNNN

Fig. 07

This counter tots up all the drinks dispensed by the machine (see fig. 07).
It cannot be reset. The left-hand side of the display shows the total number of coffees dispensed while the right-hand side shows the total number of cups of hot water dispensed.

How to access it: Press the Continuous Dispensing button when the Service counter is displayed.

To exit and access the next menu, press the Continuous Dispensing button again.

Number of coffees dispensed per button

Dose type Gr:N
NNNNN

Fig. 08

This counter displays the total number of coffees/infusions dispensed per option (see fig. 08).
The upper left-hand part of the display shows the dose type dispensed (espresso, coffee, 2 espressos, 2 coffees, continuous dispensing, or hot water), while the right-hand side shows the dispensing group. The lower part of the display shows the counter.

Coffees Hot Water
Totals reset

Fig. 09

To reset the counters:

- When the display shows the *Total coffees/infusions dispensed*, simultaneously hold down the 2 Short Espressos and 2 Long Espressos buttons for 4 seconds. The display will show the message "Totals reset" (see fig. 09).

Dose programming

Dose programming
Enabled/Disabled

Fig. 16

This menu is used to enable/disable coffee-dose programming (see fig. 16).
When disabled, users are not able to modify the doses (as described in the user manual). This mode is intended to prevent users setting inappropriate doses.

- To enable coffee-dose programming, press the 1 Short Espresso button .
- To disable coffee-dose programming, press the 1 Long Espresso button .

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

Continuous Dispensing button

Continuous Dispensing button
Enabled/Disabled

Fig. 17

This menu is used to enable the Continuous Dispensing button's continuous dispensing function (see fig. 17).

- To enable it, press the 1 Short Espresso button .
- To disable it, press the 1 Long Espresso button .

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

Hot water button

Hot water button
Yes/No

Fig. 18

If the infusion hot-water spout is controlled by a manual tap:

- The function can be disabled by pressing the 1 Long Espresso button .

If the infusion hot-water spout is controlled by an electrovalve (the machine has a water spout but no tap):

- The function can be enabled by pressing the 1 Short Espresso button .

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

Electronic steam wand

Steam tap Gr. N

Fig. 19

If the machine has an electronic steam wand (no manual steam tap), this menu is used to select (via the Continuous Dispensing button) which button panel will control the wand.

- Select which button panel (numbered from left to right) will control the steam wand using the 1 Short Espresso (+) and 1 Long Espresso (-) buttons.
- If the machine does not have a steam wand, set this option to 0.

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button.

After selecting which button panel will control the electronic steam wand, set the steam dispensing time (set in the same way as described for similar functions in the user manual).

If the steam wand is equipped with a temperature gauge, the parameter set will not be the steam dispensing time but the target liquid temperature.

In this mode, the steam wand will stop dispensing steam when the target temperature is reached.

Level sensor sensitivity

Sensitivity Low/Medium/High

Fig. 20

This menu sets the level sensor's sensitivity (see fig. 20). By default, sensitivity is set at "Medium" and will not normally require modification. However, it may be necessary to set the sensitivity to "High" if using very pure water with very low dissolved salt levels (or to set it to "Low" in the opposite case).

- To increase sensitivity, press the 1 Short Espresso button.
- To reduce it, press the 1 Long Espresso button.

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button.

Pre-infusion

Pre-infusion Enabled/Disabled

Fig. 21

This function enables/disables electronic pre-infusion (see fig. 21). By default, this option is disabled as the dispensing group inclPCSes a mechanical pre-infusion chamber.

- To enable this function, press the 1 Short Espresso button.
- To disable this function, press the 1 Long Espresso button.

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button.

Grinding alert

Grinding alert
Enabled/Disabled

Fig. 22

This setting is used to enable/disable the coffee-dispensing monitor (see fig. 22). This analyses dispensing speed and, depending on this value, indicates if the coffee is too finely or too coarsely ground. If the dispensing speed is between the pre-established values, the "OK" message is displayed.

- To enable the grinding alert, press the 1 Short Espresso button .
- To disable the grinding alert, press the 1 Long Espresso button .

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

Grinding alert parameter settings

Grinding alert
Min. X.X cc/s

Fig. 23

If the grinding alert was enabled in the previous menu, this menu is used to set the alert parameters. If the grinding alert was disabled in the previous menu, this menu will not be displayed.

Grinding alert
Max. X.X cc/s

Fig. 24

- When the grinding alert is enabled, "Min." sets the minimum accepted dispensing speed (see fig. 23). To increase the value, press the 1 Short Espresso button (+) and to decrease it press the 1 Long Espresso button (-).
- When the grinding alert is enabled, "Max." sets the maximum accepted dispensing speed (see fig. 24). To increase the value, press the 1 Short Espresso button (+) and to decrease it press the 1 Long Espresso button (-).

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

LED flashing sequence

Flashing lights
Enabled/Disabled

Fig. 25

- To enable the button panels' flashing function, press the 1 Short Espresso button .
- To disable the button panels' flashing function, press the 1 Long Espresso button .

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

Maintenance cycles

Maintenance cycles
N000

Fig. 26

This menu sets the number of coffees dispensed per maintenance cycle (before replacing shower plates, gaskets, etc.). When the dispensing counter reaches the number set (see fig. 26), the "Service" message will be displayed.

- To increase the number, press the 1 Short Espresso button (+). To decrease it, press the 1 Long Espresso button (-).

The *Service: alert* menu displays the number of coffees dispensed.

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button.

Temperature unit (°C or °F)

Temperature
°C / °F

Fig. 27

- To display the temperature in °F (Fahrenheit), press the 1 Short Espresso button.
- To display the temperature in °C (Celsius/centigrade), press the 1 Long Espresso button.

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button.

Set boiler temperature

Boiler temperature
XXX °C

Fig. 28

This menu sets the boiler temperature.

- To increase the temperature, press the 1 Short Espresso button (+). To decrease it, press the 1 Long Espresso button (-).

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button.

Water filter: softener regeneration

Water filter
No. of litres

Fig. 29

This menu sets the volume of water in litres at which the control panel generates the water-softener regeneration alert.

- To increase the number, press the 1 Short Espresso button (+). To decrease it, press the 1 Long Espresso button (-).

The *Litre counter* menu displays the volume of water used by the machine.

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button.

Water-softener model	Quantity of water softened, by hardness (expressed in French degrees)					Salt
	20°	30°	40°	60°	80°	KG
L 8	1200	1000	900	700	500	1
L 12	1900	1500	1350	1050	750	1.5

Approximate number of litres of water softened per regeneration.

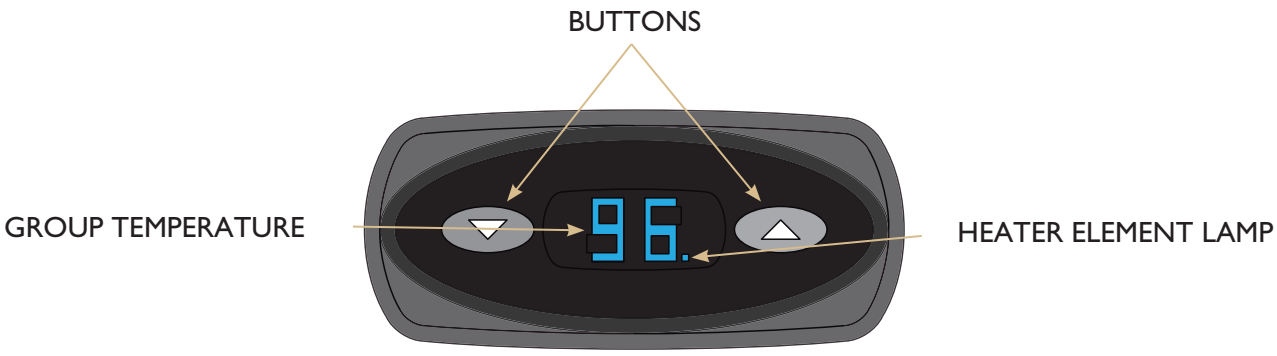
Digital thermostat functions

In multi-boiler models, each dispensing group has an independent digital boiler-temperature adjustment system.

The following multi-boiler G-10 models are available:

- 2 dispensing groups and 3 boilers.
- 3 dispensing groups and 4 boilers.

Temperature is controlled by a digital thermostat to ensure optimal temperature stability at each group spout.



- Each group has a numerical display and two buttons: and .
- During operation, the displays show the groups' current temperature.
- The dot indicates when the heater elements are active.

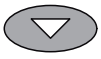
Connecting/disconnecting each thermostat

Fig. 30

- To disconnect the thermostat:

  Press the button for 2 seconds. The thermostat selected will be disconnected, "OFF" (see fig. 30) will be displayed and the group will start to cool down.

- To connect the thermostat:

  If the thermostat is "OFF", press either the  or button. The thermostat will be connected, the group's current temperature will be displayed and the group will start to heat up.

Setting group temperature

Fig. 31

Fig. 32

To adjust the group temperature maintained by the thermostat, follow the instructions below with the machine turned on and the thermostat connected:

- Briefly press the button. The thermostat will display the "PrG" message (see fig. 31).
- Immediately and briefly press the button. The programmed temperature will be displayed (see fig. 32).
- Raise or lower the temperature value using the and buttons.

Note:
The digital thermostat will exit automatic programming mode 3 seconds after the last button press.

Reset parameters to factory default

Fig. 33

If the thermostat's operating parameters are lost, or in the case of abnormal group temperature, reset the system to the factory defaults.

To reset the parameters:

- Turn off the machine, press and hold down the button, then turn on the machine at the power switch.
- Release the button when the system displays the "PrS" message (see fig. 33).
- Turn the machine off and on again at the power switch to restart the thermostat.

Thermostat alarms

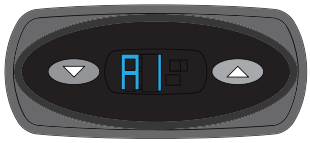


Fig. 34

- If the temperature gauge in the group's boiler has short-circuited, the system will display the "A1" error message (see fig. 34).

Fig. 35

- If the temperature gauge cable is disconnected, the system will display the "A2" error message (see fig. 35).

Alarm Counter Vol. Gr. N	Fault in volumetric counter N / Flow fault detected in counter N
Time-out alarm Boiler filling	Check that the machine is receiving water.
Sensor fault	Temperature gauge fault
Service 999999999	Service the machine. To disable the alarm and reset the counter: Turn off the machine. Simultaneously press and hold down the 1 Short Espresso and 1 Long Espresso buttons. Turn on the machine.
Change the filter 999999999	Regenerate the filter. To disable the alarm and reset the counter: Turn off the machine. Simultaneously press and hold down the 2 Short Espressos and 2 Long Espressos buttons. Turn on the machine.

- If boiler filling time exceeds the programmed time (2 minutes), all of the button panel lights will flash and the machine will be disabled. To re-enable it, turn the machine off and on again at the power switch.
- If the electronic control panel does not receive a pulse from the volumetric counter (coffee too fine or volumetric counter fault) within 5 seconds of pressing one of the espresso buttons, the light for the dose selected will start to flash. To turn it off, press the dose button again.
- Maximum dispensing time. As a safeguard, all dose settings have a maximum dispensing time of 5 minutes.

The following checks can be carried out by users once the machine has been turned off and disconnected from the power supply. For all other non-specified machine faults, disconnect the machine from the power supply and immediately contact authorised and qualified service personnel.

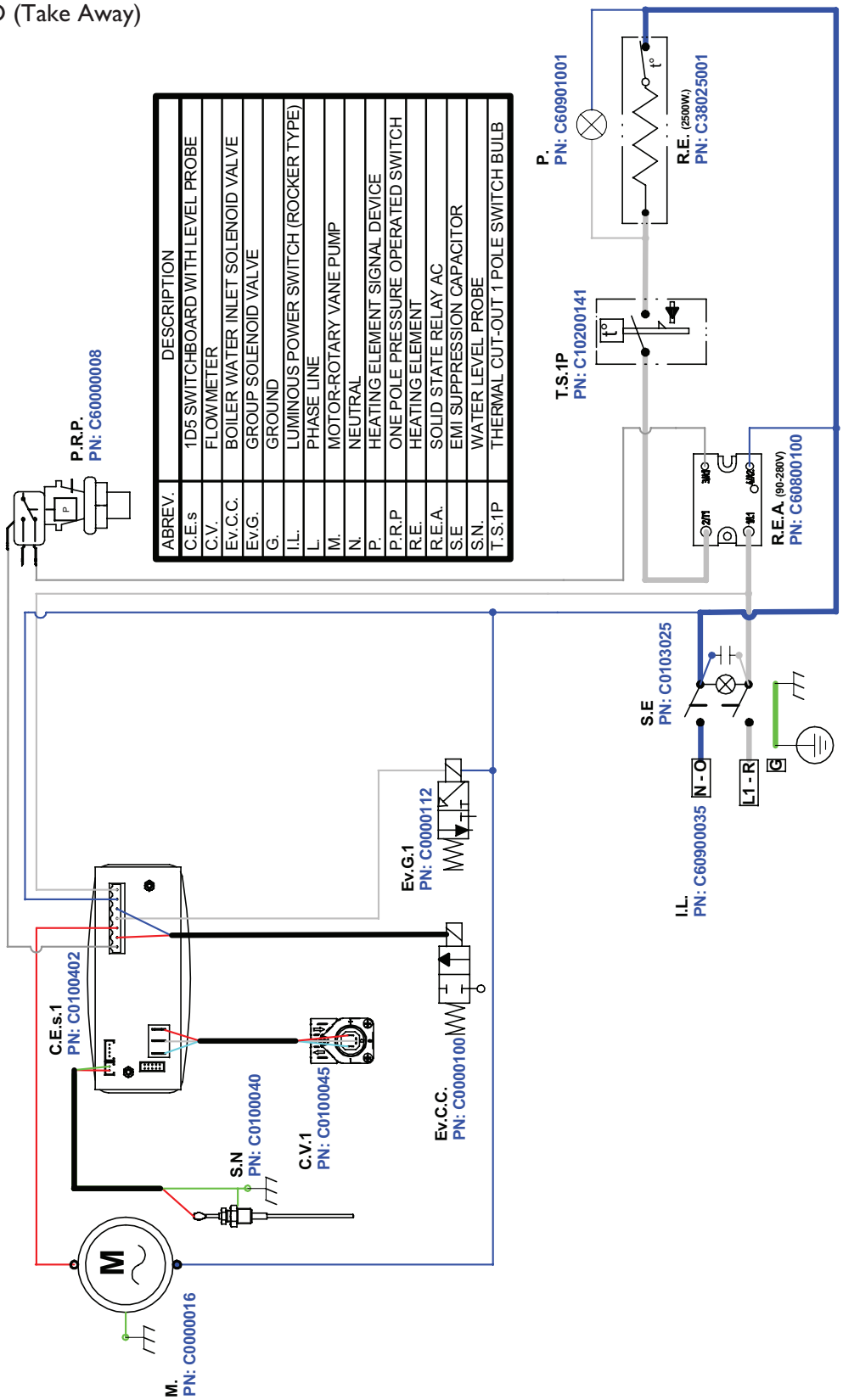
Problem	Possible cause	Solution
The machine does not start up	The plug is not correctly inserted into the power socket	Check that the plug is correctly inserted and that the power socket is operational.
	The circuit breaker and/or differential are disconnected.	Check that they are connected.
	The cable and/or plug are damaged.	Call service personnel to replace them.
The steam wand does not dispense steam	The steam wand is clogged by milk	Clean the wand and, if necessary, remove the nozzle and unclog it using a pin or needle.
Water is found underneath the machine	The drainage tube is blocked.	Clean the drainage tube.

Faults produced by limescale	
Coffee not dispensed at right temperature:	Heat-exchanger outlet pipes clogged by limescale.
Brewing groups do not dispense water:	Water system is clogged by limescale.
90% of faults are due to limescaling inside the coffee machine (due to not softening the water). To avoid these faults, maintain the water softener regularly.	

Coffee-grinding problems	
Coffee dispensing is very fast:	The coffee grinding is to coarse. Adjust the coffee-grinding setting.
Coffee dispensing is very slow:	The coffee grinding is to fine. Adjust the coffee-grinding setting.

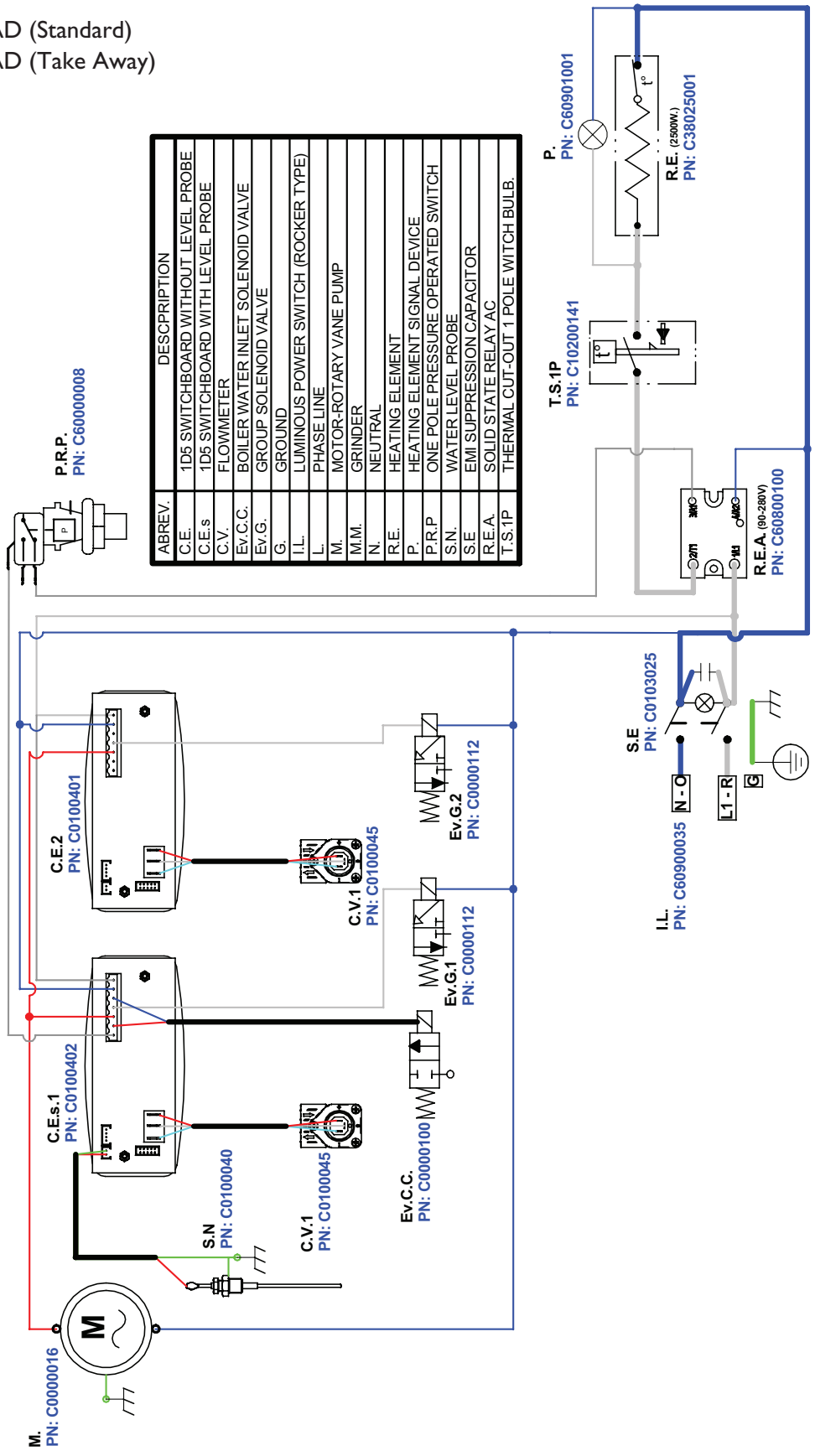
MINI 1Gr Control (220-240V 1N, 50-60Hz, 2650W)

Machine Code:
EAED-C32B-12AD (Standard)
EAED-C32B-22AD (Take Away)

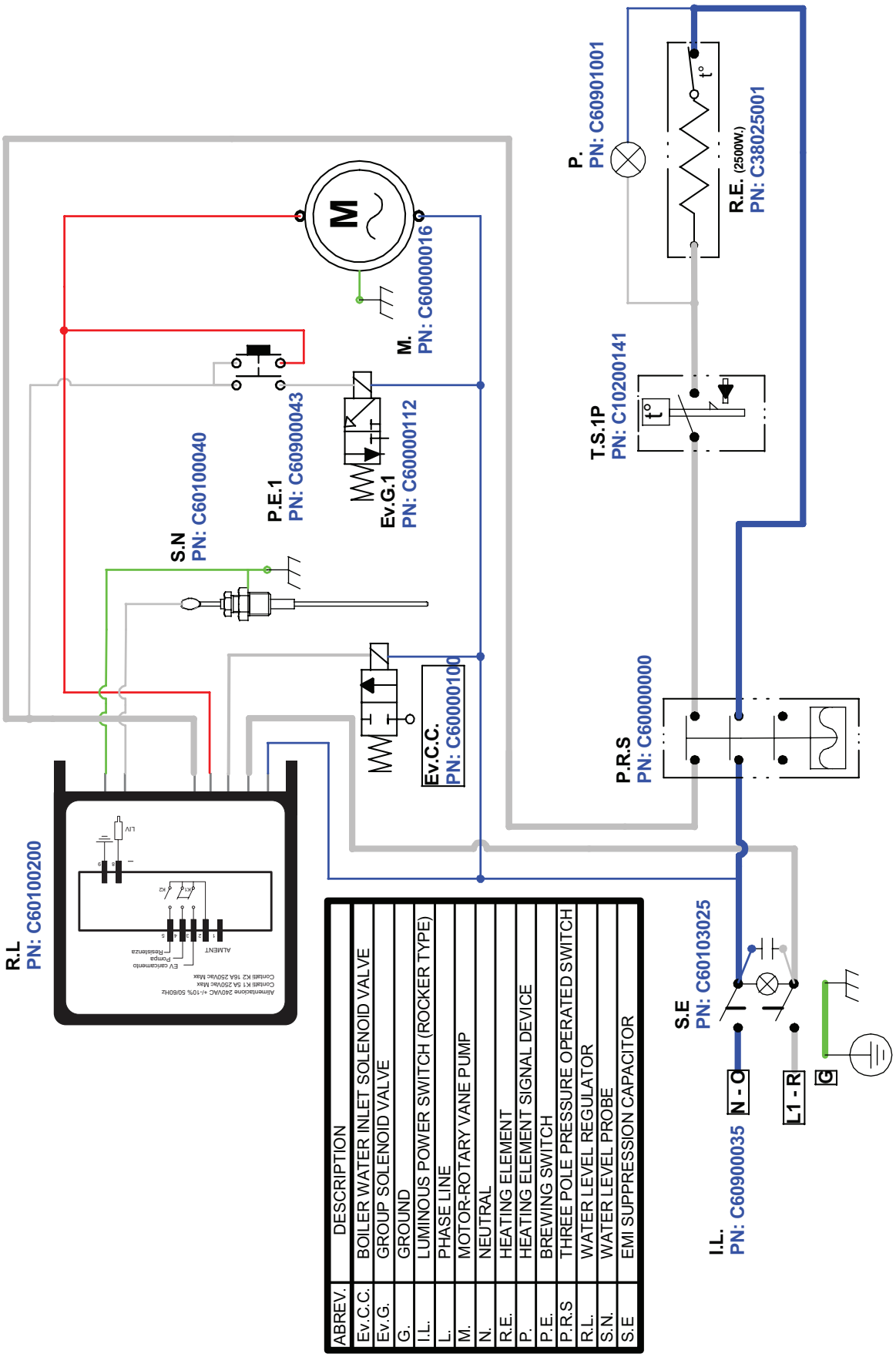


MINI 2Gr Control (220-240V 1N, 50-60Hz, 2650W)

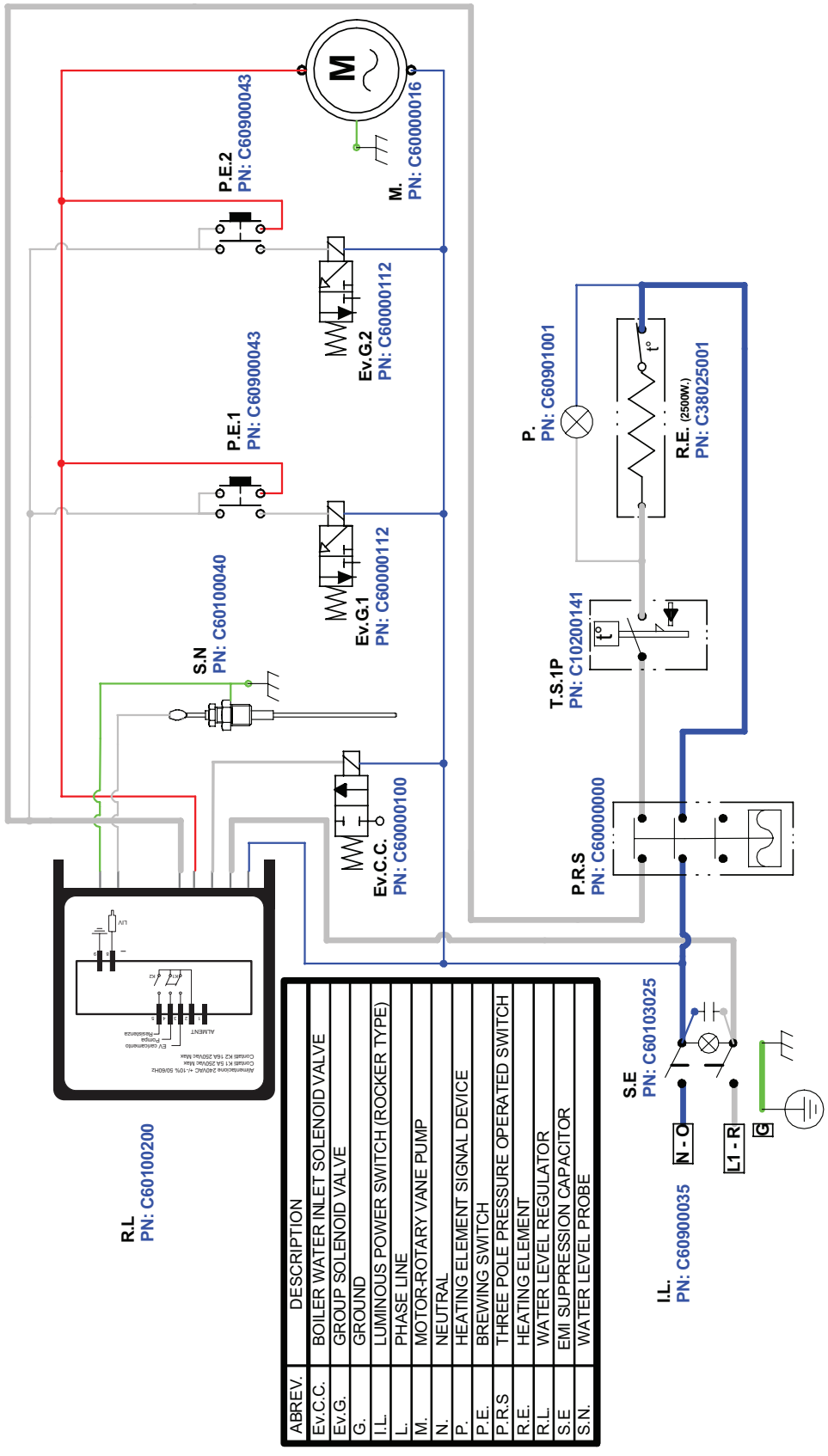
Machine Code:
EBED-C32B-12AD (Standard)
EBED-C32B-22AD (Take Away)



MINI 1Gr Pulser (220-240V 1N, 50-60Hz, 2650W)



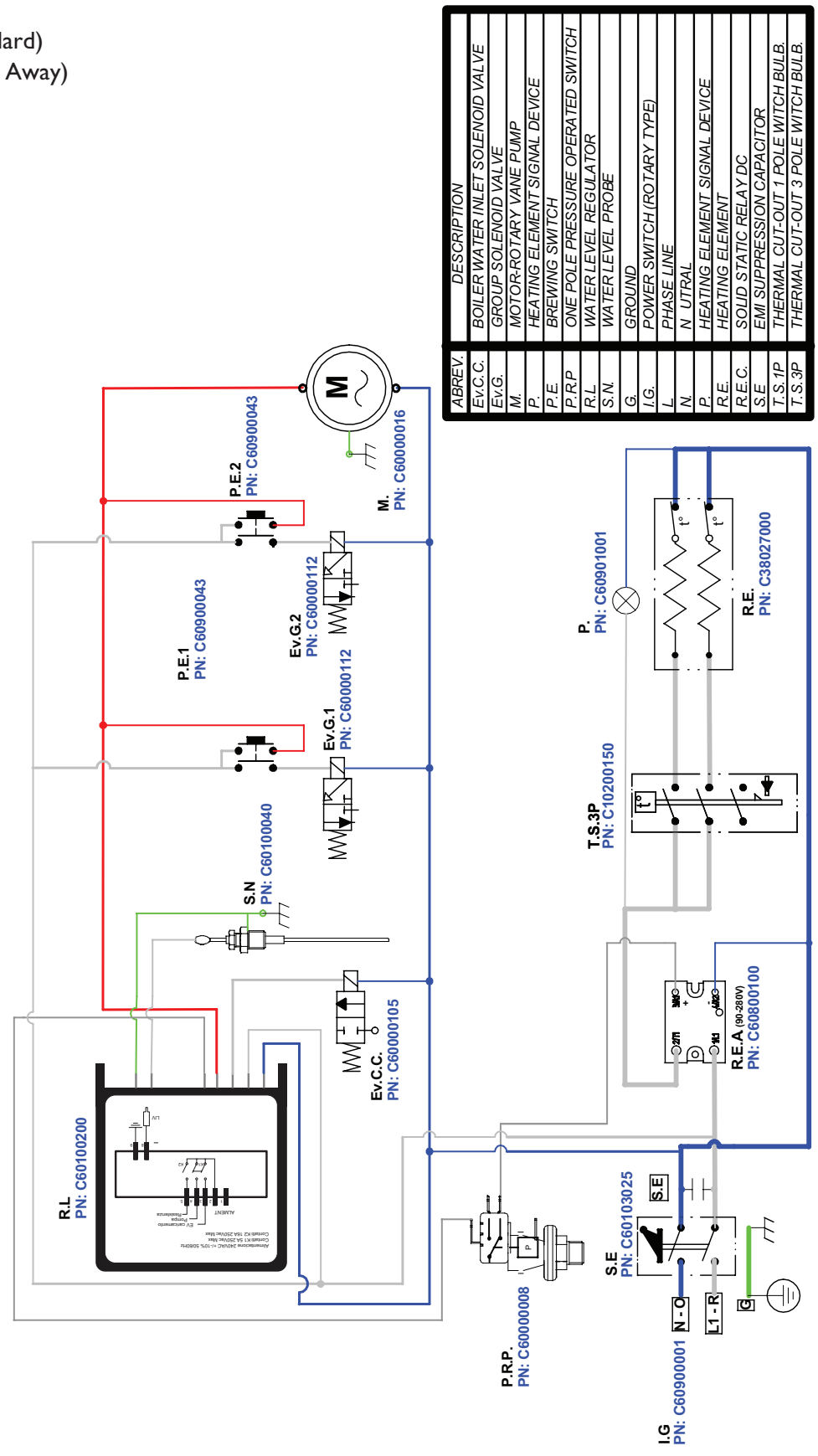
MINI 2Gr Pulser (220-240V 1N, 50-60Hz, 2650W)



ABREV.	DESCRIPTION
Ev.C.C.	BOILER WATER INLET SOLENOID VALVE
Ev.G.	GROUP SOLENOID VALVE
G.	GROUND
I.L.	LUMINOUS POWER SWITCH (ROCKER TYPE)
L.	PHASE LINE
M.	MOTOR-ROTARY VANE PUMP
N.	NEUTRAL
P.	HEATING ELEMENT SIGNAL DEVICE
P.E.	BREWING SWITCH
P.R.S	THREE POLE PRESSURE OPERATED SWITCH
R.E.	HEATING ELEMENT
R.L.	WATER LEVEL REGULATOR
S.E	EMI SUPPRESSION CAPACITOR
S.N.	WATER LEVEL PROBE

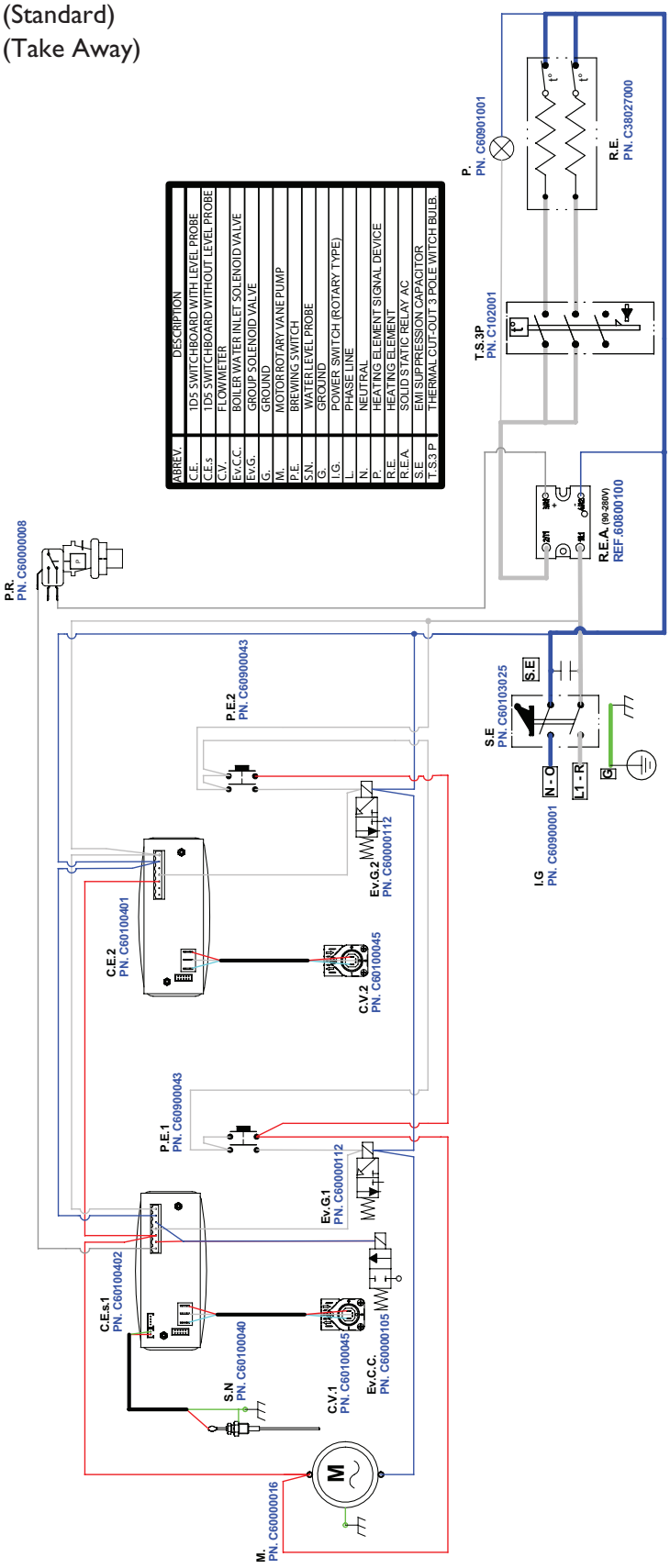
2Gr Pulser (220-240V 1N, 50-60Hz, 3350W)

Machine Code:
EBEE-D12B-12AD(standard)
EBEE-D12B-22AD(Take Away)



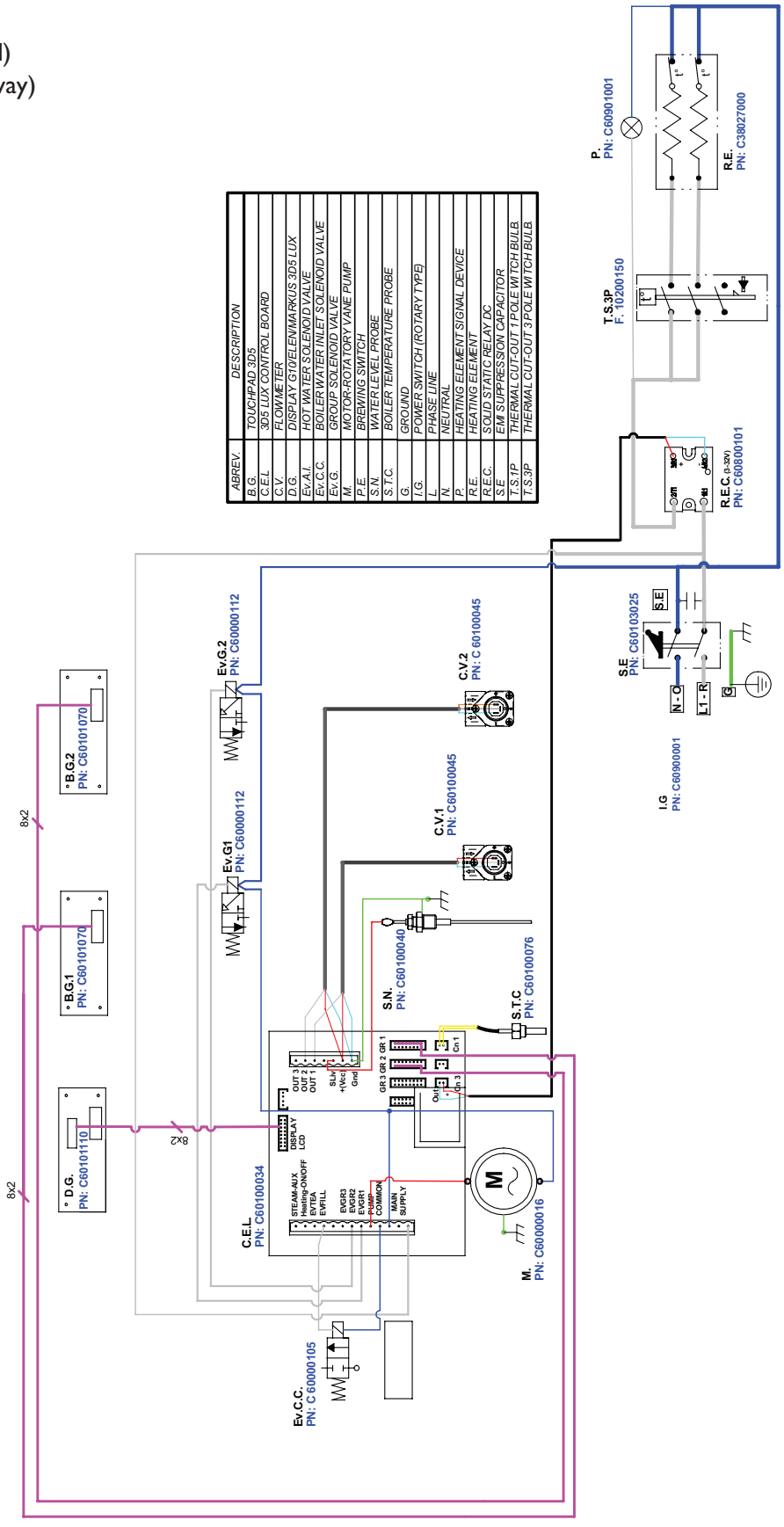
2Gr Control (220-240V 1N, 50-60Hz, 3350W)

Machine Code:
EBEE-D32B-12AD (Standard)
EBEE-D32B-22AD (Take Away)

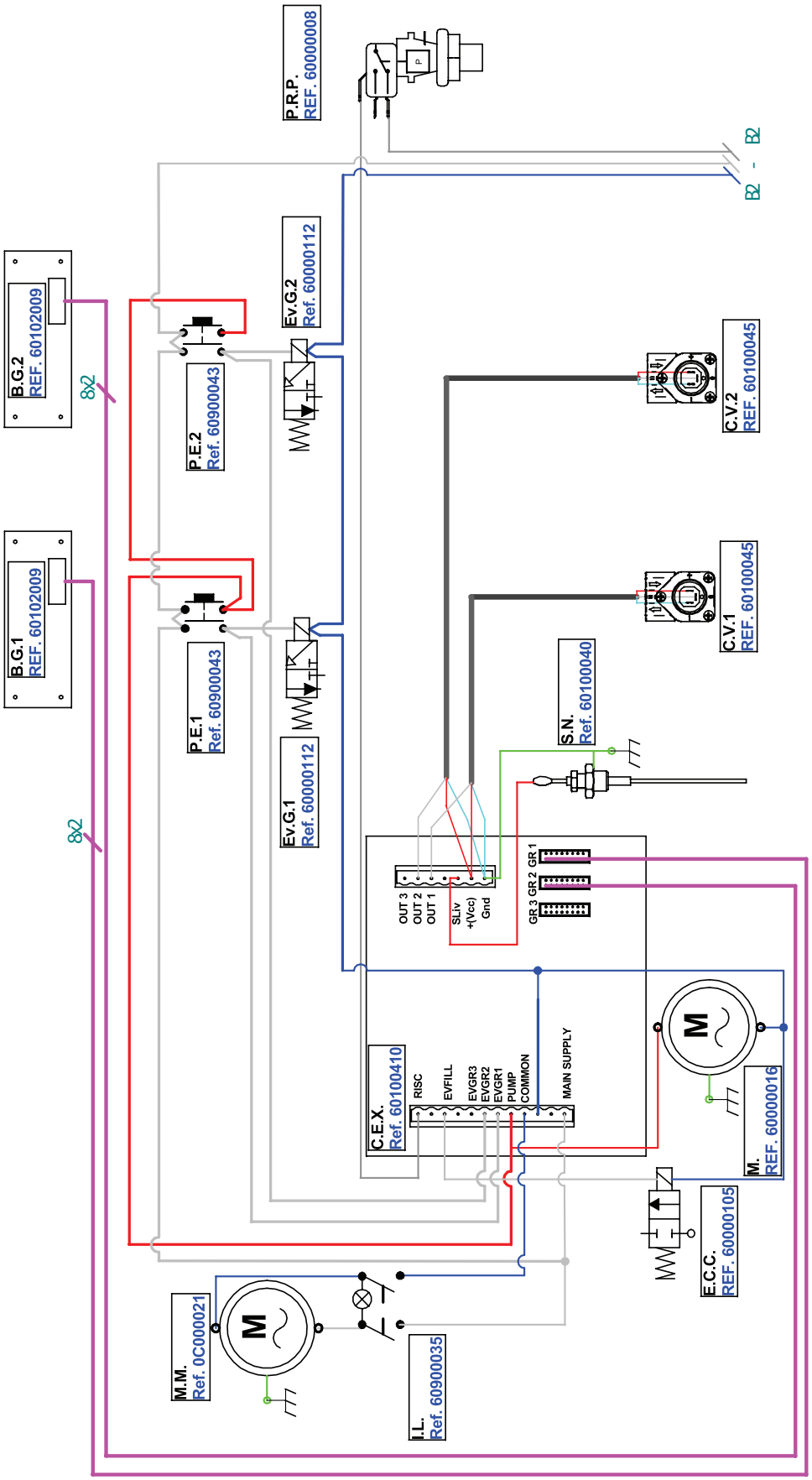


2Gr Display Control (220-240V 1N, 50-60Hz, 3350W)

Machine Code:
EBEE-D41B-12AD (Standard)
EBEE-D41B-22AD (Take Away)



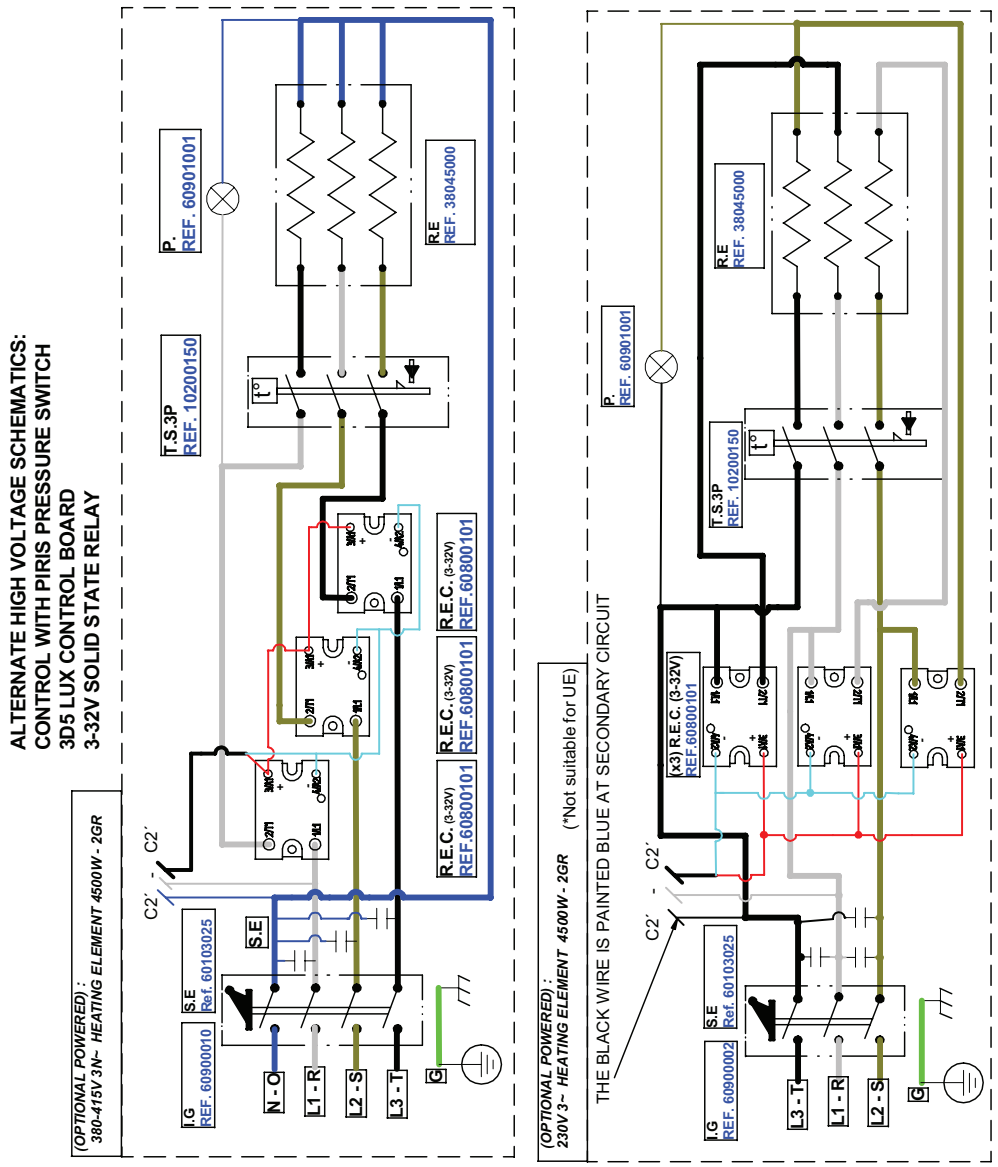
2Gr Control with Grinder (3D5 XLC)



Electric Power Scheme 2Gr Pulser / Control

(380-415V 3N~ & 230V 3N~)

ABREV.	DESCRIPTION
G.	GROUND
I.G.	POWER SWITCH (ROTARY TYPE)
L.	PHASE LINE
N.	NEUTRAL
P.	HEATING ELEMENT SIGNAL DEVICE
R.E.	HEATING ELEMENT
R.E.C.	SOLID STATIC RELAY DC
S.E	EMI SUPPRESSION CAPACITOR
T.S.1P	THERMAL CUT-OUT 1 POLE WITCH BULB.
T.S.3P	THERMAL CUT-OUT 3 POLE WITCH BULB.



For the warranty to be valid, the conditions for maintenance must have been followed in accordance with our instructions, proper care must have been taken and any claim against the warranty must be sent without delay.
The equipment in question may not be used while awaiting service if there is any risk that the damage or defect would worsen.
The warranty will not cover the consumption of supplies such as glassware, normal maintenance such as the cleaning of filters, water contamination, limescale or problems associated with incorrect voltages, pressure or amounts of water.
The warranty will not cover damages of defects caused by the incorrect handling and operation of the appliance.

TECHNICAL SUPPORT

Contact your supplier

Your Dealer

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