



nuova
SIMONELLI[®]
espresso coffee machines

pronto**bar**

IN-PLUS

AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl



SERVICE MANUAL



IN+PLUS
AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

IN+PLUS
AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

INTRODUCTION**HOW TO INSTALL****POURING GROUP****GROUP MAINTENANCE****GRINDERS****BOILER TANKS****SOLENOID VALVES****ELECTRICAL COMPONENTS****CAP PUMP AND WATERSTOP VALVE****MILK CIRCUIT****DOOR****PROGRAMMING****SPECIAL FEATURES****ALARMS****DAILY CLEANING AND MAINTENANCE****BEVERAGE PREPARATION****PRONTOBAR ROUTINE MAINTENANCE****SCHEMATIC****SPARE PART CATALOGUE**

IN+PLUS

AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

INDEX

1. INTRODUCTION	1.1	4.2 ANNUAL POURING GROUP MAINTENANCE	4.9
1.1 DESCRIPTION	1.2	4.2.1 Group removal and cleaning ...	4.9
1.2 KEYBOARD DESCRIPTION (STANDARD CONFIGURATION)	1.3	4.2.2 Reassembling pouring group and substitute parts	4.11
1.3 SAFETY INSTRUCTION	1.4		
1.4 TRANSPORT AND HANDLING	1.8	5. GRINDERS	5.1
1.4.1 Machine identification	1.8	5.1 CONTAINERS	5.2
1.4.2 Transport	1.8	5.2 GRINDER CHANGING	5.3
1.4.3 Handling	1.8	5.3 CHANGING THE CONDENSER	5.4
2. HOW TO INSTALL	2.1	6. BOILER TANKS	6.1
2.1 FIRST-TIME INSTALLATION	2.2	6.1 BOILER TANK AND FUSE COMPONENTS	6.3
2.1.1 Weight and dimensions	2.2	6.2 DRAINING THE BOILER	6.4
2.1.2 Power	2.2	6.3 HEATING ELEMENT	6.5
2.1.3 Water supply and drainage ...	2.3		
2.1.4 Water tank version	2.4	7. SOLENOID VALVES	7.1
2.1.5 Optional direct grounds discharge	2.5	7.1 HOW TO ACCESS	7.2
2.1.6 Refill coffee boiler	2.5	7.2 REMOVING THE SOLENOID VALVE ...	7.4
2.1.7 Lubrication	2.5	7.3 COFFEE SOLENOID VALVE	7.6
2.1.8 Switching on/off	2.6		
2.1.9 Accessories box	2.7	8. ELECTRICAL COMPONENTS	8.1
2.1.10 Filling the coffee bean container	2.8	8.1 HOW TO ACCESS	8.2
2.1.11 Hot water	2.8	8.2 TRANSFORMER	8.5
2.1.12 Change products name	2.9	8.3 CAPACITOR	8.6
2.2 BASIC PROGRAMMING	2.9	8.4 ELECTRONIC CONTROL UNIT	8.7
2.2.1 Language programming	2.9		
2.2.2 Beverages programming ...	2.10	9. CAP PUMP AND WATERSTOP VALVE	9.1
2.2.3 Setting programming	2.11	9.1 HOW TO ACCESS	9.2
2.2.4 Exit	2.11	9.2 HOW TO REPLACE THE FLOWMETER	9.4
2.3 CALIBRATION	2.12	9.3 PUMP REMOVAL	9.6
2.3.1 Right grinder adjustment.	2.12	9.4 PUMP PRESSURE SETTING	9.8
2.3.2 Left grinder adjustment	2.12	9.5 REPLACE WATERSTOP VALVE	9.10
2.3.3 Milk temperature adjustment ..	2.13		
2.3.4 Milk foam	2.13	10. MILK CIRCUIT	10.1
2.3.5 Autosteam adjustment	2.14	10.1 CAPPUCCINO MAKER AND NOZZLE	10.2
3. POURING GROUP	3.1	10.2 AUTO WASHING AND AIR SOLENOIDS VALVES	10.3
3.1 POURING GROUP REMOVAL	3.2	10.2.1 Autowashing solenoid valve ..	10.3
3.2 GROUP MOTOR REMOVAL	3.5	10.2.2 Air solenoid valve	10.4
3.3 HEATING ELEMENT AND PROBE REMOVAL	3.5	10.3 AIR REGULATOR	10.5
3.4 MOVEMENT SCREW AND BEARINGS REMOVAL	3.6	10.4 MILK PIPE	10.5
3.5 INFUSION CHAMBER REMOVAL	3.8		
3.6 BLADE EJECTOR WORM SCREW AND BLADE EJECTOR REMOVAL	3.9	11. DOOR	11.1
4. GROUP MAINTENANCE	4.1	11.1 DISPLAY AND KEYBOARD	11.2
4.1 SEMI-ANNUAL POURING GROUP MAINTENANCE	4.2	11.2 NOZZLE	11.4
4.1.1 Top piston	4.3	11.3 BOTTON DRAWER	11.6
4.1.2 Lower piston	4.4	11.4 STEAM AND HOT WATER NOZZLES. .	11.6
4.1.3 Cleaning runners and lubrication.	4.8	11.5 BEVERAGE LABELS	11.7

12. PROGRAMMING 12.1

- 12.1 INTRODUCTION 12.3
- 12.2 PROGRAMMING IN USER MODE 12.4
 - 12.2.1 Language selection 12.4
 - 12.2.2 Read beverages counters 12.5
- 12.3 PROGRAMMING IN SERVICE ENGINEER MODE 12.5
 - 12.3.1 Counters 12.5
 - 12.3.2 Program doses 12.6
 - 12.3.3 Functions description 12.8
 - 12.3.4 Setting 12.10
 - 12.3.5 Setting water hardness 12.16
 - 12.3.6 De-scaling cycle 12.17

13. SPECIAL FEATURES 13.1

- 13.1 MANUAL HANDLING 13.2
- 13.2 DATA RESET 13.3
- 13.3 WASH COUNTER RESET 13.3
- 13.4 COUNTER RESET FILTERS 13.4
- 13.5 EXPORT SETTINGS TO USB MEMORY STICK 13.4
- 13.6 IMPORT SETTINGS FROM USB MEMORY STICK 13.4
- 13.7 SOFTWARE UPDATE BY USB MEMORY STICK 13.5
- 13.8 MACHINE CONFIGURATION 13.6

14. ALARMS 14.1

- 14.1 ALARM THAT BLOCK MACHINE FUNCTION 14.2
- 14.2 MACHINE FUNCTIONS MESSAGES... 14.5

15. DAILY CLEANING AND MAINTENANCE 15.1

- 15.1 INTRODUCTION 15.2
- 15.2 CHAMBER CLEANING BRUSH 15.2
- 15.3 TRAY 15.3
- 15.4 FULL WASH 15.3
- 15.5 POURING NOZZLE WASH 15.5

16. BEVERAGE PREPARATION 16.1

17. PRONTOBAR ROUTINE MAINTENANCE 17.1

- 17.1 3 MONTHS MAINTENANCE OR 12.500 CYCLES (RECOMMENDED) 17.2
- 17.2 6 MONTHS MAINTENANCE OR 25.000 CYCLES (MANDATORY) 17.3
- 17.3 ANNUALLY MAINTENANCE OR 50.000 CYCLES (MANDATORY) 17.4
- 17.4 ANNUALLY MAINTENANCE OR 50.000 CYCLES FOR THE GROUP UNIT (MANDATORY) 17.5

18. SCHEMATIC 18.1

- 18.1 HYDRAULIC SCHEMATIC PRONTOBAR 18.1

- 18.2 HYDRAULIC SCHEMATIC PRONTOBAR (WATER TANK VERSION) 18.2
- 18.3 ELECTRICAL SCHEMATIC PRONTOBAR 18.3

19. SPARE PART CATALOGUE 19.1

- 19.1 CABINET PARTS 19.2
- 19.2 TANK FRAME PARTS 19.3
- 19.3 BOILER PARTS 19.4
- 19.4 POURING UNIT GROUP PARTS 19.5
- 19.5 GRINDERS PARTS 19.6
- 19.6 ELECTRONIC & ELECTRIC PARTS ... 19.7
- 19.7 COMPONENT PUMP – STEAM – HOT WATER 19.8
- 19.8 HYDRAULIC COMPONENT 19.9

20. UPDATES 19.15

1. INTRODUCTION



When you choose a PRONTOBAR, you purchase a professional, compact machine, easy to use and maintain.

PROFESSIONAL:

Try in out immediately and make an espresso. The colour, full-body and creamy texture are really of the highest quality, in perfect balance with each other. PRONTOBAR makes up to 140 espressos an 70 cappuccinos an hour.

COMPACT:

A lot of technology in minimal space: 33 cm wide, 52 deep and 60 high, it weighs 33 Kg, and needs 200 watts. You can choose between two versions: tanks or direct water connection.

EASY TO USE AND CLEAN:

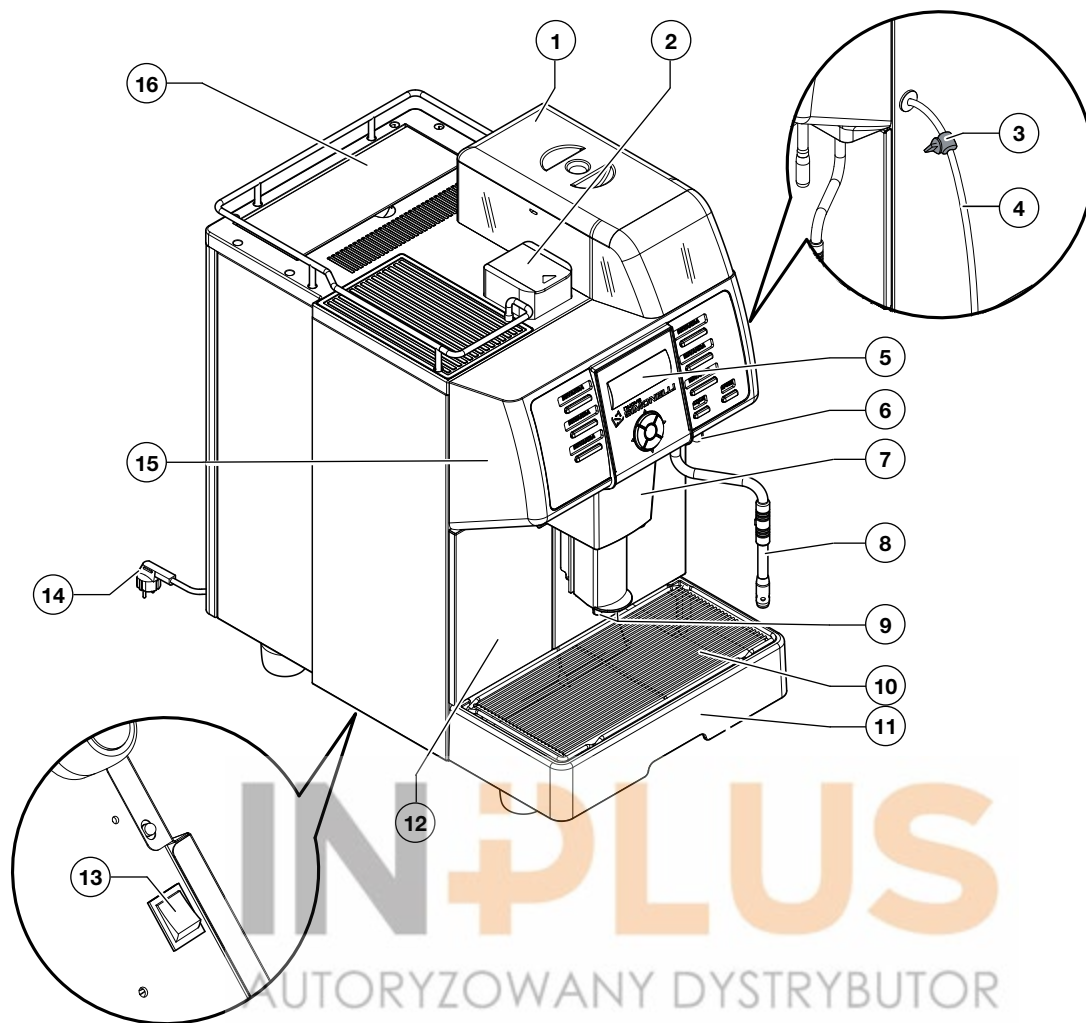
Just press a button to get the drink you desire and, at the end of the day, cleaning is fast and easy. The components are designed to be immediately available or removable, so cleaning just take a few minutes.

INDEX

1. INTRODUCTION	1.1
1.1 DESCRIPTION	1.2
1.2 KEYBOARD DESCRIPTION (STANDARD CONFIGURATION)	1.3
1.3 SAFETY INSTRUCTION	1.4
1.4 TRANSPORT AND HANDLING	1.8
1.4.1 Machine identification	1.8
1.4.2 Transport	1.8
1.4.3 Handling	1.8

1.1 DESCRIPTION

Fig. 1



KEY

- 1 Coffee bean holder cap
- 2 Ground coffee conveyor hatch
- 3 Milk flow adjusting tape
- 4 Milk suction tube
- 5 Control panel
- 6 Control panel hatch opening / locking key
- 7 Hot water wand
- 8 Steam wand
- 9 Pouring spout
- 10 Drop collecting tray grid
- 11 Water collecting tray
- 12 Coffee grounds drawer
- 13 Main switch (ON / OFF)
- 14 Mains connecting plug
- 15 Front door
- 16 Water tank conveyor hatch

1.2 KEYBOARD DESCRIPTION (Standard configuration)

Fig. 2



KEY

- 1 Product's dose key
- 2 Programming keys
- 3 Hot water key
- 4 Steam key
- 5 Decaffeinated coffee ☕ key
- 6 ON/OFF  key
- 7 Washing  key
- 8 Left grinder  key
- 9 Milk  button

1.3 SAFETY INSTRUCTION



This book is an integral and essential part of the product and must be given to the user. Read this book carefully. It provides important information concerning safety of installation, use and maintenance. Save it carefully for future reference.



After unpacking, make sure the appliance is complete. In case of doubts, do not use the appliance, but consult a qualified technician. Packaging items which are potentially dangerous (plastic bags, polystyrene foam, nails, etc.) must be kept out of children's reach and must not be disposed of in the environment.



RISK OF POLLUTION

Fig. 3



Before connecting the appliance make sure the rating plate data correspond with the mains. The nameplate is located on the back of the machine, on the left-hand side at the bottom. The appliance must be installed by qualified technicians in accordance with current standards and manufacturer's instructions.

The manufacturer is not liable for any damage caused due to failure to ground the system. For the electrical safety of the appliance, it is necessary to equip the system with the proper grounding. This must be carried out by a qualified electrician who must ensure that the electric power of the system is sufficient to absorb the maximum power input stated on the plate.

Fig. 4



In particular you must ensure that the size of the wiring cables is sufficient to absorb power input.

The use of adapters, multiple sockets or extensions is strictly forbidden. If they prove necessary, call a fully qualified electrician.



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.



This machine must be installed according to the applicable federal, state, and local standards (codes) in force with regard to plumbing systems including backflow prevention devices. For this reason, the plumbing connections must be carried out by a qualified technician.



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.



This appliance must only be used as described in this handbook. The manufacturer shall not be liable for any damage caused due to improper, incorrect and unreasonable use.



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”.

The device is then switched off and the whole hydraulic circuit is bled of the first lot of water in order to remove any initial impurities.

The device is then refilled and taken to rated operating conditions.

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 more than one dispenser, this is divided equally);
- opening of each steam outlet for 1 minute.

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



Basic rules must be observed when using any electric appliance.

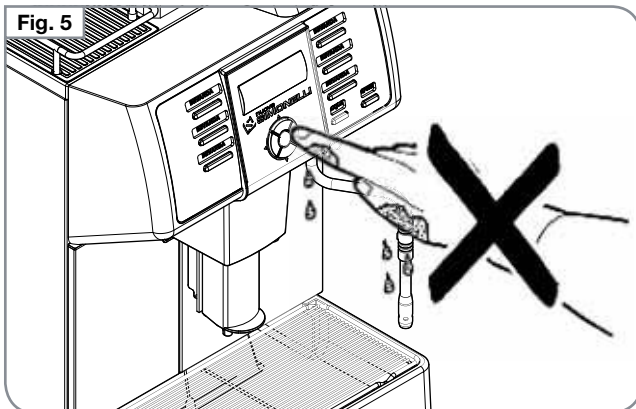
In particular:

- do not touch the appliance when hands or feet are wet;



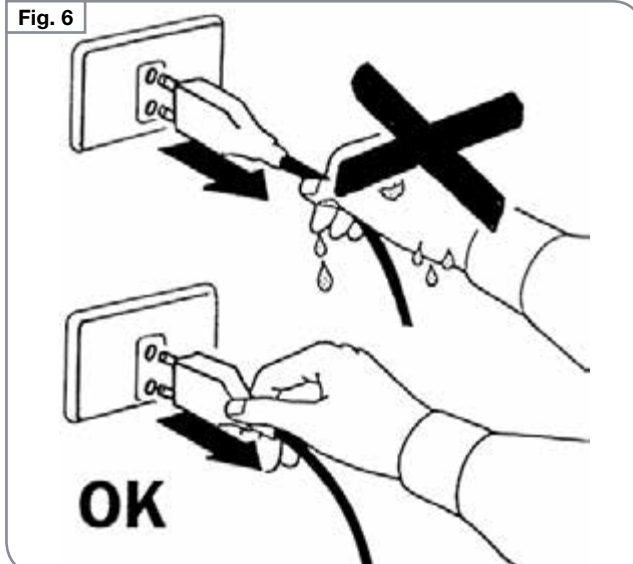
**CAUTION
RISK OF ELECTRIC SHOCK**

Fig. 5



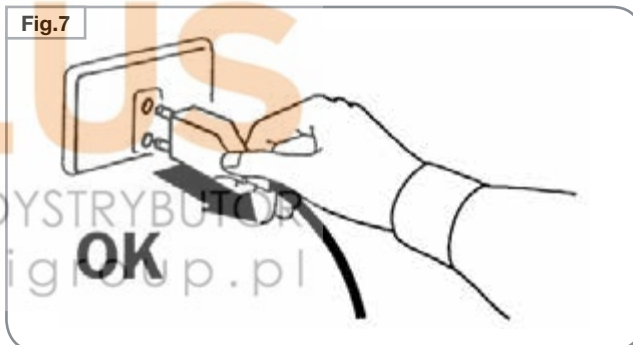
- do not use the appliance when barefoot;
- do not use extensions in bath or shower rooms;
- do not pull the supply cord out of the socket to disconnect it from the mains;

Fig. 6



- do not leave the appliance exposed to atmospheric agents (rain, sun, etc.);
- do not let the appliance be used by children, unauthorised staff or staff who have not read and fully understood the contents of this handbook.

Fig. 7



To clean the appliance, set the machine to the “0” energy level, that is, “WITH THE MACHINE SWITCHED OFF AND THE PLUG REMOVED FROM THE MAINS” and follow the instructions in this handbook.



If the appliance breaks down or fails to work properly, switch it off. Any intervention is strictly forbidden. Contact qualified experts only.

Repairs should only be made by the manufacturer or authorized service centres. Only original spare parts must be used.

Failure to observe the above, could make the appliance unsafe.



For installation, the qualified electrician must fit an omnipolar switch in accordance with the safety regulations in force and with 3 (0,12) or more mm (in) between contacts.

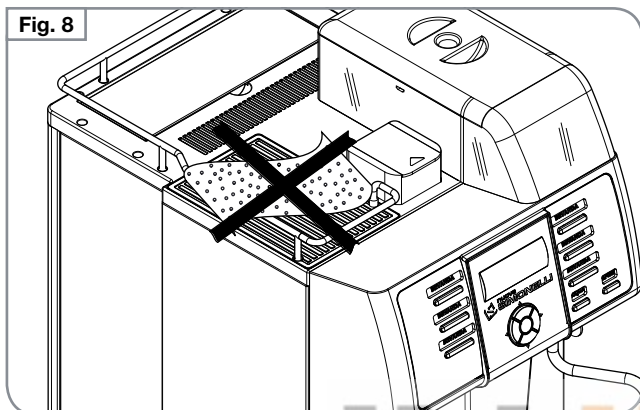


To avoid dangerous overheating, make sure the supply cord is fully uncoiled.



Do not obstruct the extraction and/or dissipator grids, especially of the cup warmer.

Fig. 8



The user must not replace the appliance supply cord. If the cord is damaged, switch off the appliance and have a qualified technician change the cord.



If no longer using the appliance, we recommend making it inoperative; after removing the plug from the mains electricity, cut the power supply cable.



CAUTION
RISK OF POLLUTION



Do not dispose of the machine in the environment: to dispose of the machine, use an authorised centre, or contact the manufacturer for relative information.

Fig. 9



To ensure that the machine is properly ventilated, place it with the ventilation side at a distance of 15 cm (5,9 in) from walls or other objects.



Once a machine wash cycle has been started, do not interrupt it, as detergent residues may then be left inside the delivery group.

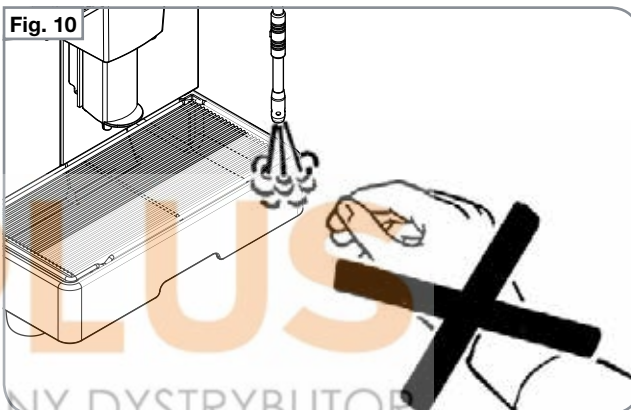


CAUTION
RISK OF INTOXICATION



Use the steam nozzle with care and never place hands below the jet of steam. Do not touch the nozzle immediately after use.

Fig. 10



CAUTION
RISK OF BURNS OR SCALDING



We remind you that before carrying out any installation, maintenance, unloading or adjustment operations, the qualified operator must put on work gloves and protective footwear.



CAUTION
RISK OF CUTTING



When adding coffee beans, the machine operator must not place his/her hands inside the container.

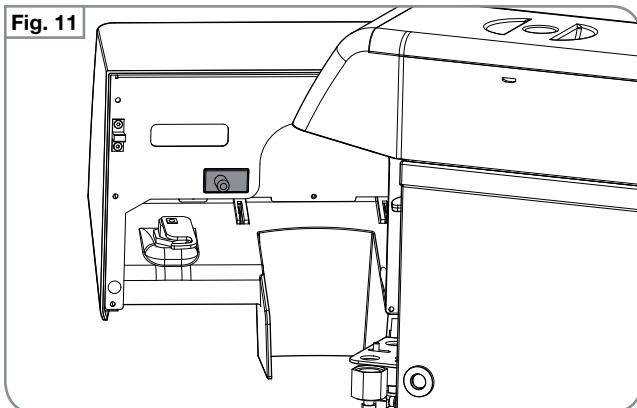


WARNING MECHANICAL HAZARD



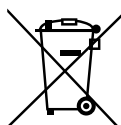
Never press and/or pull the safety switch.

Fig. 11



CAUTION

INFORMATION TO THE USERS



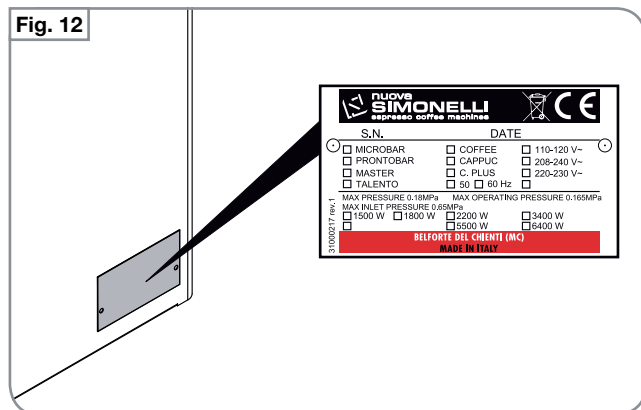
Under the senses of art. 13 of Law Decree 25th July 2005, n. 151 "Implementation of the Directives/Guidelines 2002/95/CE, 2002/96/CE and 2003/108/CE, concerning the reduction of the use of dangerous substances in electric and electronic equipment, as well as the disposal of wastes".

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 electrotechnical 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 disposal contributes 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).

1.4 TRANSPORT AND HANDLING

1.4.1 MACHINE IDENTIFICATION

Always quote the machine serial number in all communications to the manufacturer, Nuova Simonelli.



1.4.2 TRANSPORT

The machine is transported on pallets which also contain other machines - all boxed and secured to the pallet with supports.

Prior to carrying out any transport or handling operation, the operator must:

- put on work gloves and protective footwear, as well as a set of overalls which must be elasticated at the wrists and ankles.

The pallet must be transported using a suitable means for lifting (e.g., forklift).

1.4.3 HANDLING



During all handling operations, the operator must ensure that there are no persons, objects or property in the handling area.

The pallet must be slowly raised to a height of 30 cm (11,8 in) and moved to the loading area.

After first ensuring that there are no persons, objects or property, loading operations can be carried out.

Upon arrival at the destination and after ensuring that there are no persons, objects or property in the unloading area, the proper lifting equipment (e.g. forklift) should be used to lower the pallet to the ground and then to move it (at approx. 30 cm (11,8 in) from ground level), to the storage area.



Before carrying out the following operation, the load must be checked to ensure that it is in the correct position and that, when the supports are cut, it will not fall.

The operator, who must first put on work gloves and protective footwear, will proceed to cut the supports and to storing the product. To carry out this operation, the technical characteristics of the product must be consulted in order to know the weight of the machine and to store it accordingly.



2. HOW TO INSTALL



INDEX

2. HOW TO INSTALL	2.1
2.1 FIRST-TIME INSTALLATION	2.2
2.1.1 Weight and dimensions	2.2
2.1.2 Power	2.2
2.1.3 Water supply and drainage	2.3
2.1.4 Water tank version	2.4
2.1.5 Optional direct grounds discharge	2.5
2.1.6 Refill coffee boiler	2.5
2.1.7 Lubrication	2.5
2.1.8 Switching on/off	2.6
2.1.9 Accessories box	2.7
2.1.10 Filling the coffee bean container	2.8
2.1.11 Hot water	2.8
2.1.12 Change products name	2.9
2.2 BASIC PROGRAMMING	2.9
2.2.1 Language programming	2.9
2.2.2 Beverages programming	2.10
2.2.3 Setting programming	2.11
2.2.4 Exit	2.11
2.3 CALIBRATION	2.12
2.3.1 Right grinder adjustment	2.12
2.3.2 Left grinder adjustment	2.12
2.3.3 Milk temperature adjustment	2.13
2.3.4 Milk foam	2.13
2.3.5 Autosteam adjustment	2.14

TOOLS REQUIRED:



2.1 FIRST-TIME INSTALLATION

In this section the technical data of Prontobar are listed and first installation is safety guided.

2.1.1 WEIGHT AND DIMENSIONS

Prontobar is 843.5 mm high, 400 mm wide and 607 mm deep. It's net weight is 65 kilos.

NET WEIGHT	37 Kg	81.4 lb
GROS WEIGHT	43 Kg	94.6 lb
POWER	2400 W	2400 W
DIMENSIONS	A 330 mm	A 13 inc
	B 520 mm	B 20.47 inc
	C 600 mm	C 23.62 inc
	D 90 mm	D 3.54 inc
	E 42 mm	E 1.65 inc

Fig. 14

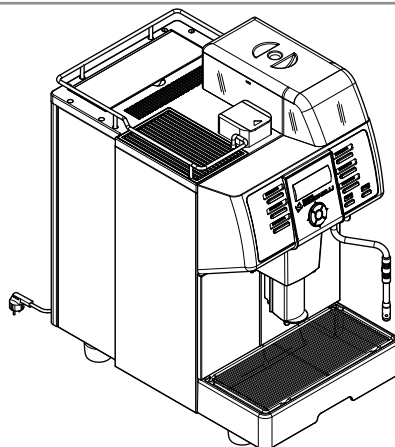
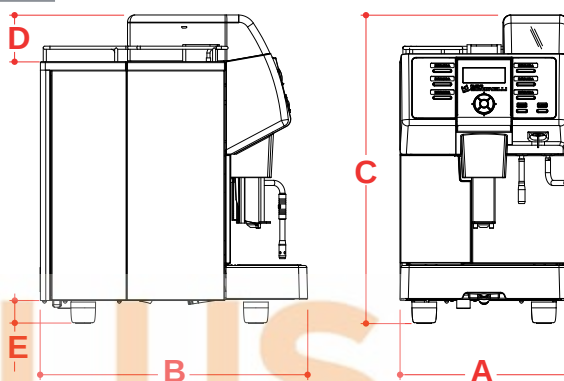


Fig. 15



2.1.2 POWER

Prontobar is available with 220V
50 Hz - 60 Hz mono-phase.



WARNING

The machine is designed to operate at temperatures ranging from +5°C to +40°C (41°F - 104°C).



CAUTION RISK OF SHORT CIRCUIT

Before connecting the machine to the mains power supply, please check that the supply voltage corresponds to the machine voltage.

All the technical characteristic are detailed on the back of the machine.

Fig. 16



00:05

2.1.3 WATER SUPPLY AND DRAINAGE



WARNING

The water hardness must be less than 4° - 6° fr (french degree). The chlorine content must not exceed 100mg per litre (0.00000361lb/cu in). Otherwise the conditions of guarantee of the machine will expire.



The machine must be installed according to the local standards in force with regard to plumbing systems. For this reason, the plumbing connections must be carried out by a qualified technician.



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.

The machine has a ready-connected 3/4 water supply pipe.

During initial installation, the service engineer needs to:

- 1-2 Fit a filter to the end of the pipe and connect this to the water mains.
- 3 Make sure that the inlet pressure is <4 bar and if this is not the case, fit a suitable pressure reducer.

The **drainage** tray is delivered by the factory for manual discharge.

There is an option for a drainage pipe that can be clamped to the drainage collector.

During initial installation it's necessary to:

- 1 Fill with silicon glue the lateral holes of the drainage collector or bypassing the holes with a pipe.

Fig. 17

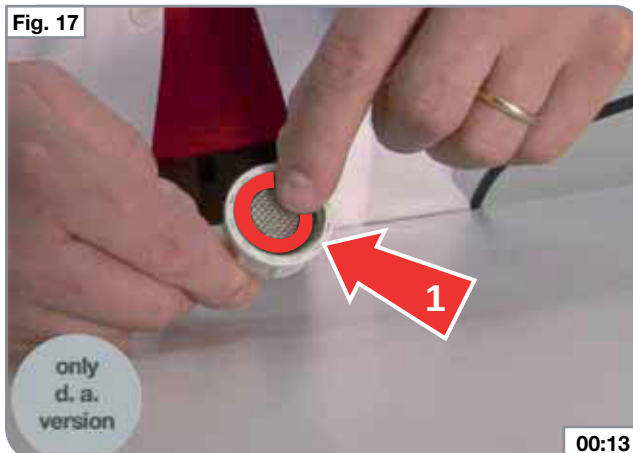


Fig. 18



Fig. 19



- 2 Drill the drainage tray to match the collector.

Fig. 20



- 3 Clamp the drainage pipe to the drainage collector.

Fig. 21



00:23

2.1.4 WATER TANK VERSION

- 1 Fill the tank with demineralised water to the maximum level.



WARNING

The water hardness must be less than 4° - 6° fr (french degree). Otherwise the conditions of guarantee of the machine will expire.

Fig. 22



00:25

2.1.5 OPTIONAL DIRECT GROUNDS DISCHARGE

- 1 Grounds discharge version, the service engineer must insert the conveyor funnel into the drawer and the discharge pipe into the relevant fitting under the machine.

Fig. 23



2.1.6 REFILL COFFEE BOILER

To prevent any damage, the first time that the machine is installed or whenever the coffee boiler is empty it's necessary to manually fill the boiler. Once that all the previous connections and fits are complete, the machine can be connected to the power supply.

To fill manually the coffee boiler hold press the up and down arrows and switch on the main switch on the bottom left side to enter in the "Manual Movement" function.

Hold press hot water key until water comes out from the hot water wand.

Fig. 24



2.1.7 LUBRICATION



WARNING

If the machine is produced more then 3 month before the installation date, group lubrication is needed.

- 1 Enter in manual movement: switch off the machine and hold pressed the arrows up and down while switching on the machine with the main switch. Release the two buttons when the display shows "MANUAL MOVEMENT".

Fig. 25



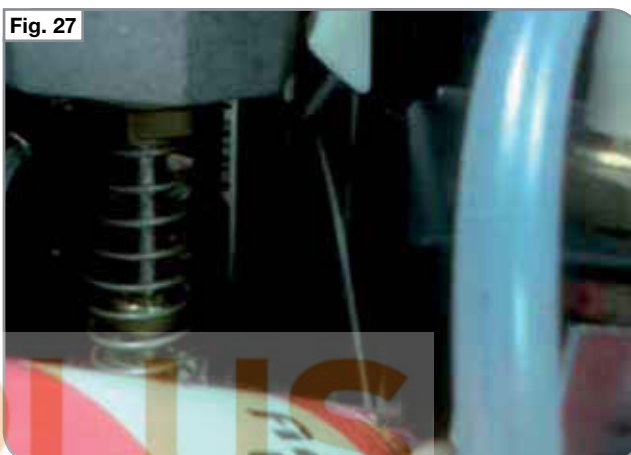
- 2 Move down the group by pressing the arrow down button and lubricate the bushes on top of the group with Teflon Spray.

Fig. 26



- 3 Move up the group by pressing the arrow up button and lubricate with Teflon spray the two bushes on bottom of the group.

Fig. 27



2.1.8 SWITCHING ON/OFF

To switch the machine on definitively, press the “ ” key.

The machine automatically loads the heater with water and begins heating operations.

NOTE: The appliance is endowed with a security system that will stop the machine after about 1.5 minutes of constant functioning of the pump (to avoid pump overheating). In this case, switch off the main switch of the machine and then turn it on again.

When the desired temperature is reached the display will show the following message:

Fig. 28



MACHINE READY
Monday 12:30

SELECT PRODUCT

**NOTE**

When installing the machine for the first time or after water heater unit maintenance, press the button to dispense hot water before dispensing any coffee. Repeat this operation as required and until there is an even flow of water from the nozzle.

To switch off the machine, proceed as follows:

- Hold the “ OK” key down for 5 seconds with the machine switched on:
- The LCD will read as follows:

MACHINE OFF

12:30

- To switch the machine off fully, press the main switch and turn it to the “OFF” position.

Fig. 29



00:44

2.1.9 ACCESSORIES BOX

The accessories box supplied with the machine contains a cleaning brush, decaf measuring cup, milk temperature adjustment screw, an allen key for grinder adjustment, coffee machines keys, button labels and product sample for cleaning the milk and coffee circuits.

Fig. 30



00:53

2.1.10 FILLING THE COFFEE BEAN CONTAINER

Use ONLY toasted coffee beans into the coffee bean holder. Don't insert caramelized, sugar coated or similar coated coffee beans, instant coffee or any other sugary beverages because they will harm the appliance. Listed below some possible configurations for the containers:

- Right: container espresso beans for single and double dose and left container regular coffee beans for single and double doses.
- Right: container espresso beans for single dose and left container for double doses.
- Right: container espresso beans for single and double dose and left container decaf beans for single and double doses.
- Right: container espresso beans for milk products and left container espresso beans for coffee product single and double doses.

Once filled the coffee container open the coffee tabs to let the grains take place in the grinding chamber.

Fig. 31

- | | |
|-------------------------------------|-------------------------------------|
| a) COFFEE beans single and double | a) ESPRESSO beans single and double |
| b) ESPRESSO beans for double | b) ESPRESSO beans for single |
| c) DECAF beans single and double | c) ESPRESSO beans single and double |
| d) ESPRESSO beans single and double | d) ESPRESSO beans for milk |



2.1.11 HOT WATER

Temperature of hot water is the same as the temperature set in coffee boiler. It can be set by programming the parameter COFFEE TEMPERATURE, being the tea water temperature the same for coffee.

Fig. 32



2.1.12 CHANGE PRODUCTS NAME

- 1 To change the beverage labels, lift the front plastic cover with a normal screw driver using light pressure. With each machine are available different names, if more or different names are needed it's possible to print the label using black background and font "courier 24", dim 45x70.

Fig. 33



01:50

- 2 Remove the cover and replace the drink label.

Fig. 34



02:10

2.2 BASIC PROGRAMMING

2.2.1 LANGUAGE PROGRAMMING

Press **ENTER**  for 5 seconds; "select language" appears.

Press **ENTER** key to enter the sub-menu and use the keys up  and down  to select the preferred language.

Press **ENTER** to confirm and/or **RESET** to return using the machine.

Fig. 35



2.2.2 BEVERAGES PROGRAMMING

After language, press the arrow up key and insert the technical password that's key 2 for five times 2-2-2-2-2 in sequence.

Use arrow up key and select PROG DOSES pressing ENTER. Listed below some suggestions to start the settings of the machine. Use Arrow up and down to choose, ENTER to confirm and RESET to exit from sub-menu.

RISTRETTO suggested values:	Cycle COFFEE; GRIND TIME between 6.5-7.5 seconds, 6,5 for lighter ristretto, 7.5 seconds for stronger ristretto; VOLUME CC around 30-35; PRE-BREWING "Yes"; TAMPING "Yes"; ADD WATER 00.
2 RISTRETTO suggested values:	Cycle COFFEE; GRIND TIME between 8.5 for lighter ristretto, 9.5 seconds for stronger ristretto; VOLUME around 60-65; PRE-BREWING "Yes"; TAMPING "Yes"; ADD Water 00.
ESPRESSO suggested values:	Cycle COFFEE; GRIND TIME between 6.5 - 7.5 seconds, 6.5 seconds for lighter espresso, 7.5 seconds for stronger espresso; VOLUME around 45; PRE-BREWING "Yes"; TAMPING "Yes"; ADD Water 00.
2 ESPRESSO suggested values:	Cycle COFFEE; GRIND TIME between 8.5 and 9.5 seconds, 8.5 for lighter espresso, 9.5 seconds for stronger espresso; VOLUME around 90; PRE-BREWING "Yes"; TAMPING "Yes"; ADD Water 00.
REGULAR COFFEE suggested values:	Cycle COFFEE; GRIND TIME between 6 and 7 seconds, 6 for lighter coffee, 7 seconds for stronger coffee; VOLUME around 130; PRE-BREWING No; TAMPING "Yes" if you use one grinder with coffee beans only for regular coffee; TAMPING "No" if you use the same grinder of espresso; ADD Water 00.
2 REGULAR COFFEE suggested values:	Cycle COFFEE; GRIND TIME between 10 and 11 seconds, 10 for lighter coffee, 11 seconds for stronger coffee; VOLUME around 250; PRE-BREWING No; TAMPING "Yes" if you use one grinder with coffee beans only for regular coffee; TAMPING "No" if you use the same grinder of espresso; ADD Water 00.
CAPPUCCINO suggested values:	Cycle MILK + COFFEE if you want white top in the cup or COFFEE MILK if you want brown top, MILK TIME around 12-14 seconds, NO AIR TIME 0.0, AUTOWASHING 0.5; GRIND TIME between 6.5 and 7.5 seconds, 6.5 for lighter cappuccino, 7.5 seconds for stronger cappuccino; VOLUME around 50; PRE-BREWING "No"; TAMPING "Yes".
AMERICANO suggested values:	Cycle COFFEE; GRIND TIME between 6.5-7.5 seconds, 6.5 for lighter americano, 7.5 seconds for stronger americano; VOLUME CC around 50; PRE-BREWING "Yes"; TAMPING "Yes"; ADD WATER 90.
MACCHIATO suggested values:	Cycle MACCHIATO, MILK TIME around 20 seconds, NO AIR MILK 10s, AUTOWASHING 0,5; GRIND TIME between 6 and 7 seconds, 6 for lighter macchiato, 7 seconds for stronger macchiato; VOLUME around 50; PRE-BREWING No; TAMPING "No" (3 layer macchiato is based on the density difference between hot coffee and worm milk).
CAFFELATTE suggested values:	Cycle CAFFELLATTE, MILK TIME around 15 seconds, NO AIR MILK 8s, AUTOWASHING 0,5; GRIND TIME between 3 and 3,5 seconds, 3 for lighter caffellatte, 3,5 seconds for stronger caffellatte; VOLUME around 70; PRE-BREWING "No"; TAMPING "Yes" if you use one grinder with coffee beans only for regular coffee; TAMPING "No" if you use the same grinder of espresso.



WARNING

When the programming of a button's dose is completed, press reset until the display shows i.e. "PROGRAM BUTTON 1" if the button 1 is the one just programmed. Be aware that when programming, if the cycle type accidentally changes, the parameters just set return to standard setting.

2.2.3 SETTING PROGRAMMING

COFFEE TEMPERATURE:	It is the temperature of the water in the coffee boiler used to brew coffee, suggested value between 88 to 98; the temperature change the colour and the taste in the espresso, 90-92 for lighter colour cream, less bitterness more acidity (more then 40% robusta percentage in the blend); 92-95 for nut colour and balance between bitterness and acidity (less then 20% robusta percentage in the blend); more then 94 for brown colour and less acidity (100% Arabica blend); reduce to 88-92 if your major products are based on regular coffee.
STEAM TEMPERATURE:	It is proportional to the steam pressure, suggested value 130; move up to 140 if you use mainly the Autosteam/Easycream or manual steam.
GROUP TEMPERATURE:	Follow the same setting as the coffee temperature. Reduce to 80° C if your major products are regular coffees.

2.2.4 EXIT

When finished with programming, press the RESET button until PROG DOSES appears. Move to EXIT and confirm to end the programming phase, saving the sets.

IN+PLUS
AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

2.3 CALIBRATION

The next installation phase involves setting the grind, the cappuccino air and the milk flow. These can also be made when the machines is turned on.

2.3.1 RIGHT GRINDER ADJUSTMENT

To adjust grinding fineness on the right grinder, use a 3 mm allen key.

Turn clockwise to increase fineness and anti-clockwise to reduce it.

When adjusting for finer grinding, we recommend tightening by a maximum of two turn and then testing the effect by pouring at least two cups of coffee.

Fineness adjusting will be effective as the previously grinded powder will leave the grinder.

2.3.2 LEFT GRINDER ADJUSTMENT

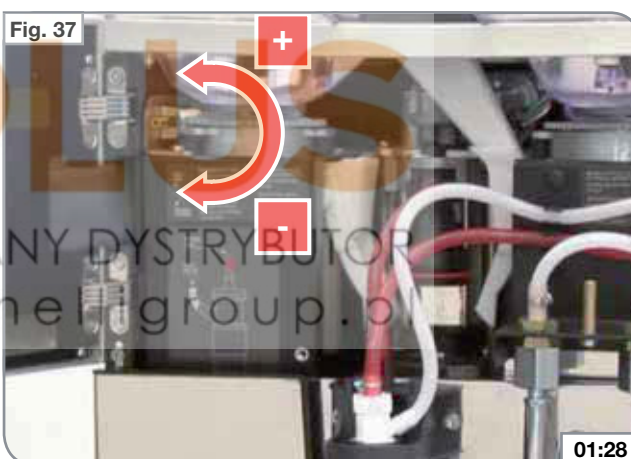
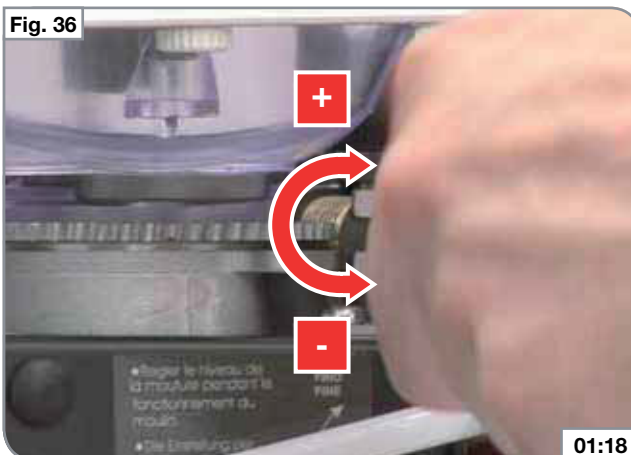
To adjust grinding fineness on the left grinder, use a 3mm allen key.

Turn counter clockwise to increase fineness and anticlockwise to reduce it.

When adjusting for finer grinding, we recommend tightening by a maximum of one turn and then testing the effect by pouring at least two cups of coffee, the first of which should be poured using the previous grinding setting.

ESPRESSO: delivery time (from pushing the button and the finish of brewing) must be set around 25–30s; adjust finer (2 by 2 turn) to increase the delivery time to obtain a more tasty espresso, with darker and thicker cream and stronger body. If regular coffee is your major product and only one grinder is set to be used for both espresso and regular coffee, it's possible to modify the product delivery time by adjusting the grinding time.

COFFEE: delivery time (from pushing the button to the end of brewing) must be set around 25–30s; adjust finer (1 by 1 turn) to increase the delivery time to obtain a more tasty coffee, with darker and thicker cream. If you use one grinder for regular coffee, set TAMPING 'yes' and grinding adjustment coarser (this will give you a better taste and longer life of the blade), if you use only one grinder for espresso and regular coffee and espresso is your major products, set TAMPING 'no' and play with the grinding time to modify the delivery time.



2.3.3 MILK TEMPERATURE ADJUSTMENT

- 1 Insert the regulator on the pipe and adjust the screw on the right hand side of the machine.
- 2 The default setting is to screen it completely closed, then open by two and a half turns.
- 3 Turn the screw counter clockwise to increase the flow, lowering the temperature, or clockwise to decrease the flow and increase the temperature.

Fig. 38

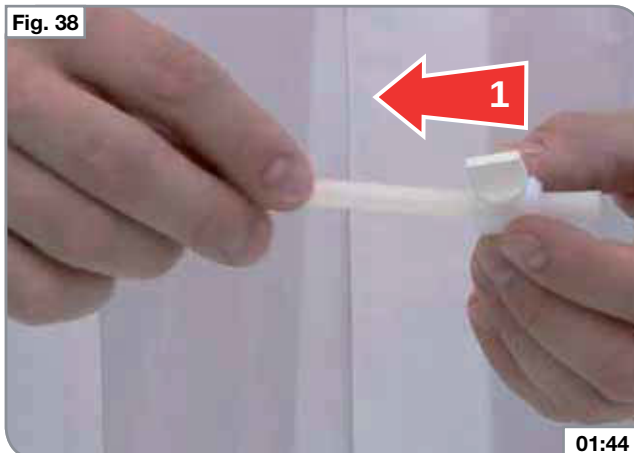
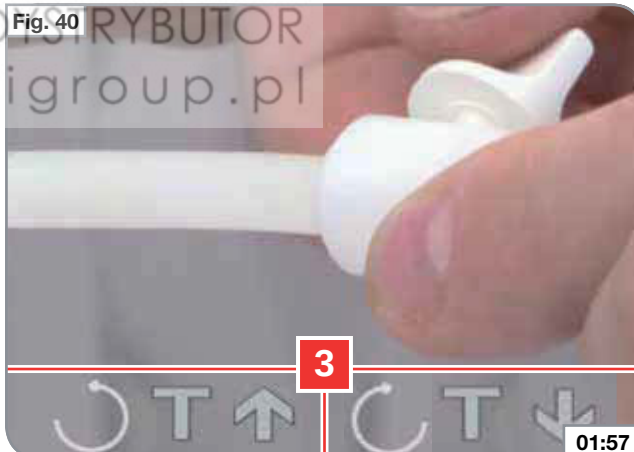


Fig. 39



Fig. 40

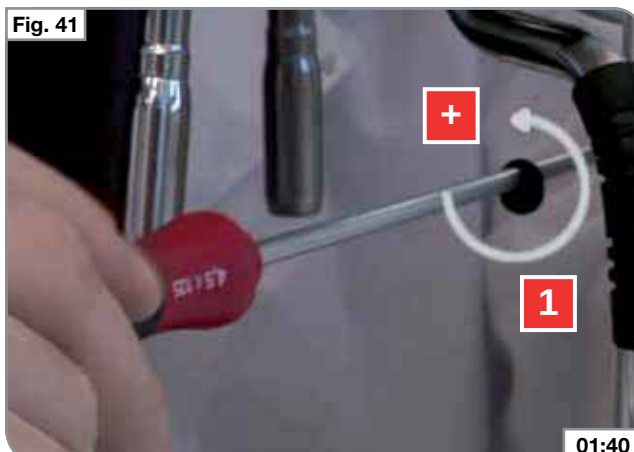


2.3.4 MILK FOAM

On the front right, the adjustment screw increases or decreases the cappuccino air flow, and with it the amount of foam.

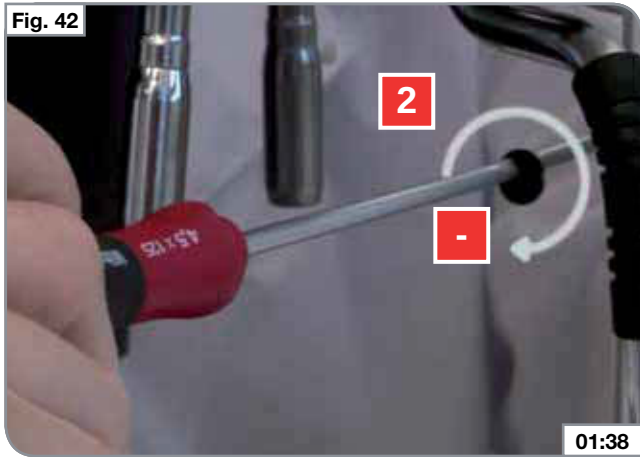
- 1 Turn anticlockwise to increase foam.

Fig. 41



- 2 Clockwise to reduce it.
We recommend performing this operation while actually pouring milk.

Fig. 42



2.3.5 AUTOSTEAM ADJUSTMENT

- 1 The autosteam nozzle consist of a stainless steel outer pipe with an air inlet and a teflon inner pipe. The probe closed to the wand is used to warm beverages at a pre-set temperature.

Fig. 43



- 2-3 To adjust the size of the bubbles, screw in the teflon pipe to increase the air and thereby the amount of foam. Unscrew to decrease the amount of air, reducing the foam.

Fig. 44



Fig. 45



- 4 In default setting, the teflon pipe covers half the hole at the lower end of the steel pipe.

Fig. 46



- 5 If the hole is covered, the foam is compact; if the hole is open, the foam will have larger bubbles.

Fig. 47



IN+PLUS
AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

IN+PLUS

AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

3. POURING GROUP



INDEX

3. POURING GROUP	3.1
3.1 POURING GROUP REMOVAL	3.2
3.2 GROUP MOTOR REMOVAL	3.5
3.3 HEATING ELEMENT AND PROBE REMOVAL	3.5
3.4 MOVEMENT SCREW AND BEARINGS REMOVAL	3.6
3.5 INFUSION CHAMBER REMOVAL	3.8
3.6 BLADE EJECTOR WORM SCREW AND BLADE EJECTOR REMOVAL	3.9

TOOLS REQUIRED:



Turn the machine off to access the dispensing group, open the door, remove the grounds drawer and remove the coffee hoppers by undoing the safety screw.

3.1 POURING GROUP REMOVAL

To access the pouring group, just open the door. The service engineer will need to:

- 1 Turn the machine off.
- 2 Open the door turning the key anticlockwise.
- 3 Remove the grounds drawer in drip tray.
- 4 Remove the coffee hopper by undoing the safety screw.
- 5 Remove the top cover by undoing the 4 screws on the top panel with a 3 mm allen key.

Fig. 48



Fig. 49



Fig. 50

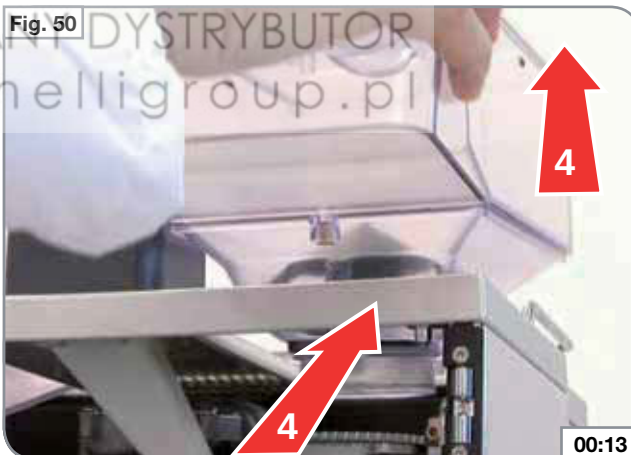


Fig. 51



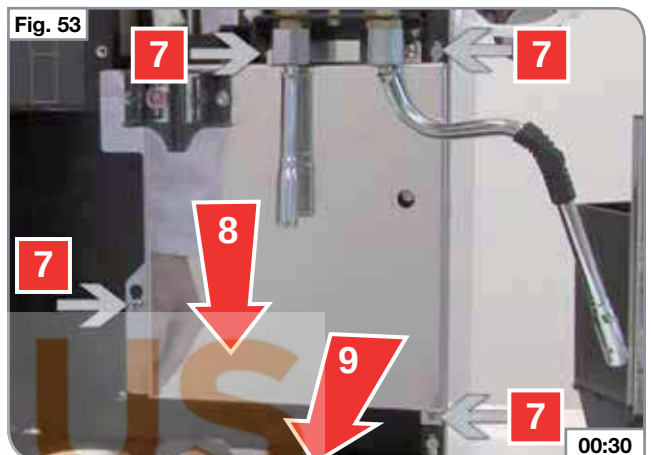
- 6 Remove the coffee nozzle; clip and top piston of the group.

Fig. 52



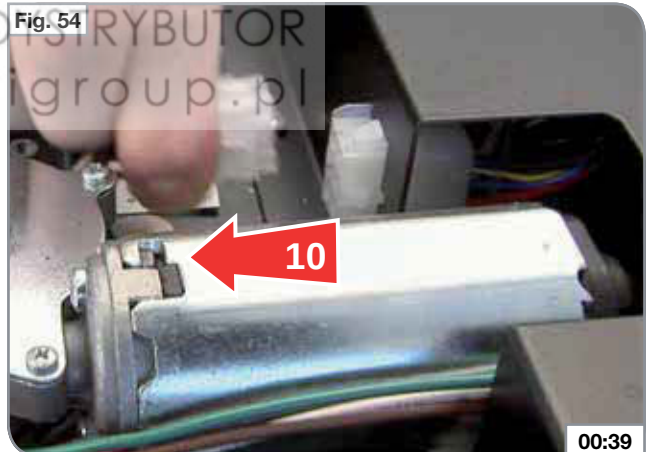
- 7 Loosen the 4 screws on the front panel with a philips screw driver.
- 8 slide down the front panel.
- 9 Remove the front panel from the front.

Fig. 53



- 10 Remove the motor plug on top of the machine.

Fig. 54

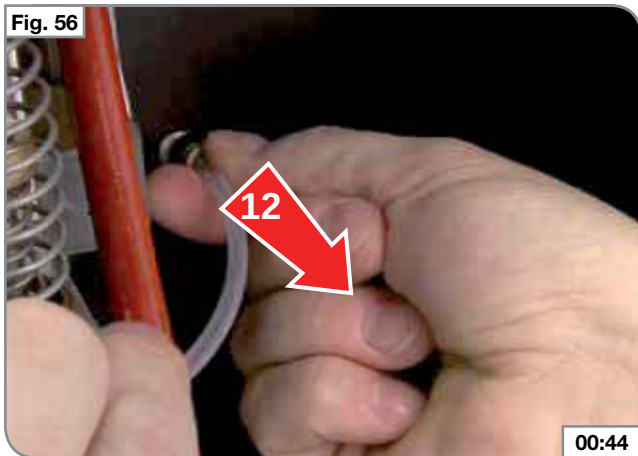


- 11 Disconnect the heating element and probe plug.

Fig. 55



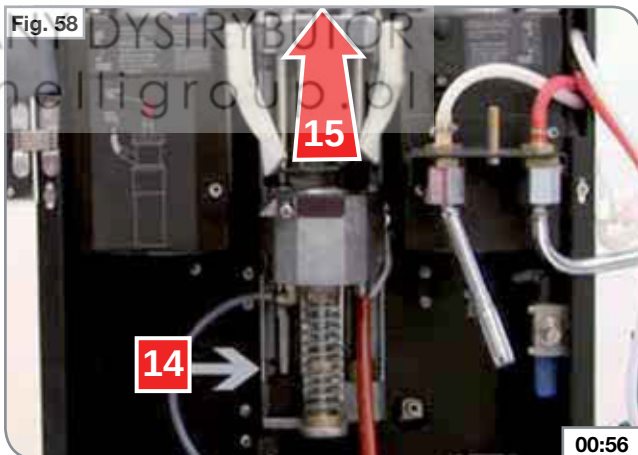
- 12** Unhook the water supply pipe by loosening the fixing ring.
Press the metal ring using a flat head screwdriver or a finger and pull the pipe.



- 13** Remove the covers of the grinder chutes.



- 14** Remove the 3mm allen screw holding the group to the structure.
- 15** Remove from above by opening the grinder chute.



3.2 GROUP MOTOR REMOVAL

The service engineer needs to:

- 1 Remove the 2 screws at the top of the group using a philips screw driver.
- 2 Slide out the motor.
- 3 Remove the motor plug.

This operation can be carried out with the group fitted to the machine and following the same procedure.

Fig. 59

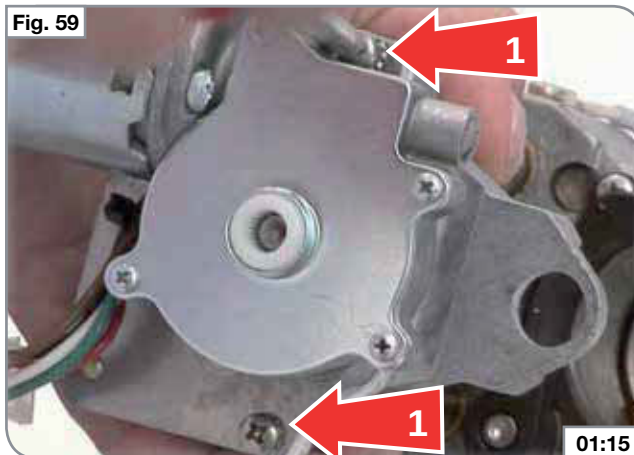
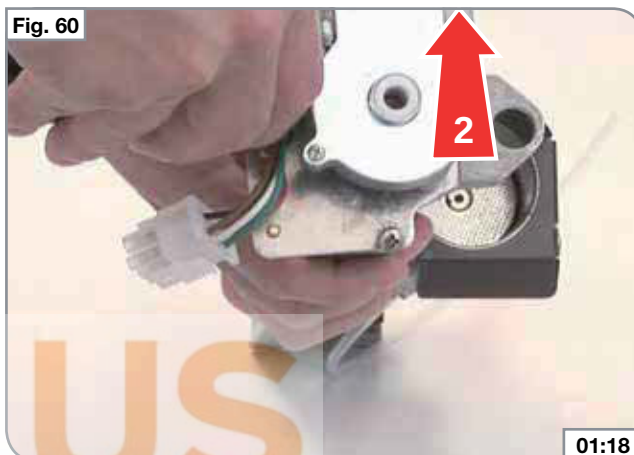


Fig. 60

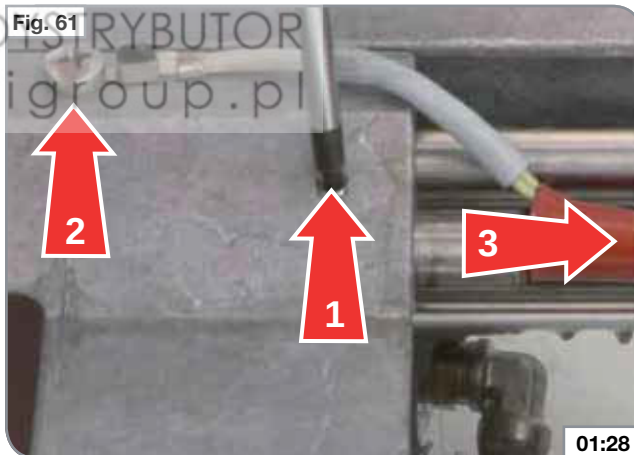


3.3 HEATING ELEMENT AND PROBE REMOVAL

To remove the heating element:

- 1 Loosen the 2 mm set screw.
- 2 Undo the philips screw that fixes the probes.
- 3 Slide out the heating element.

Fig. 61



3.4 MOVEMENT SCREW AND BEARINGS REMOVAL

After removing the group from the machine (see par. 3.1) and the motor (see par. 3.2), you can:

- 1 Release the worm screw by undoing the three 2.5 mm allen screws on top of the group support.
- 2 Screw out the worm screw, the bearings are part of the worm screw.
- 3 To replace or clean the bearings, remove the nut and support nut using two 14 mm wrenches.
- 4 Then remove the first (B) bearing (A), the support and then the second bearing (C).

Fig. 62

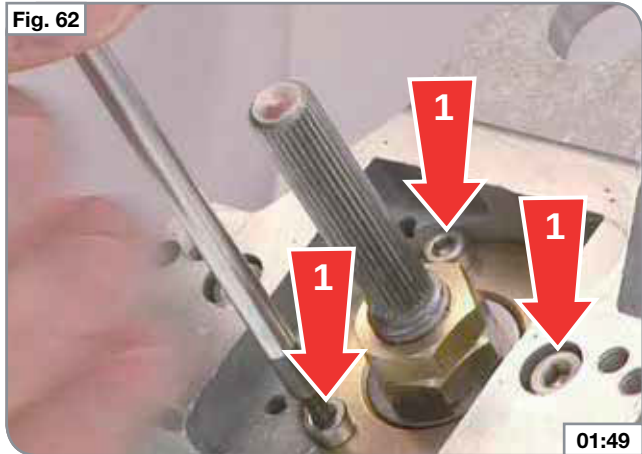


Fig. 63

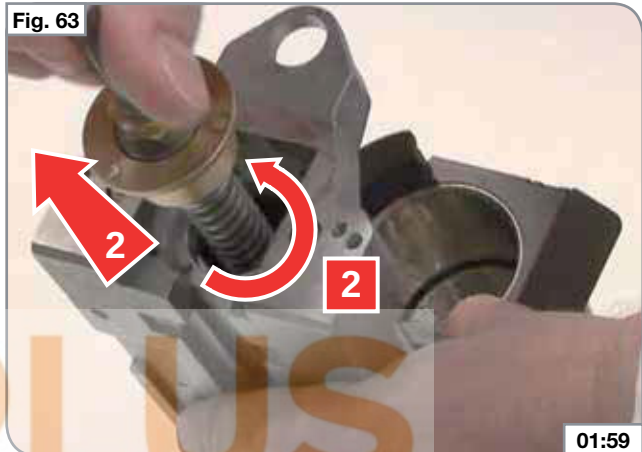


Fig. 64

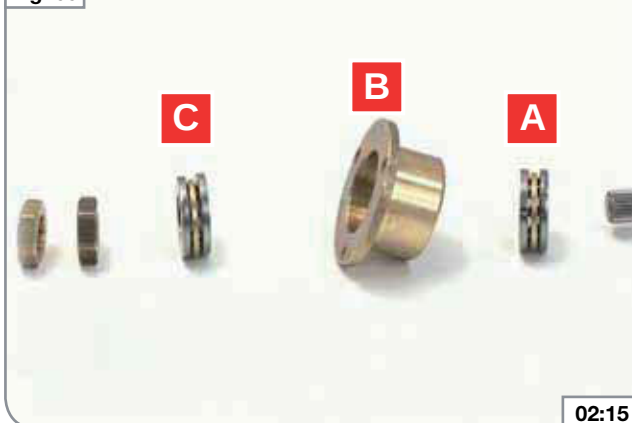


Fig. 65



- 5 When refitting these parts the service engineers should take care to correctly position the first worm screw bearing, which has two washers with a grooved part inside and the balls in the centre. The next step is to insert the support **(B)** and then the second bearing **(C)**.

Fig. 66



02:15

- 6 Fit the first nut, then tighten with a 14 mm wrench.
- 7 Make sure that the movement is correct and check the clearance of support.

Fig. 67



02:42

- 8 Slide on the nut support and tighten with a 14 mm double wrench.

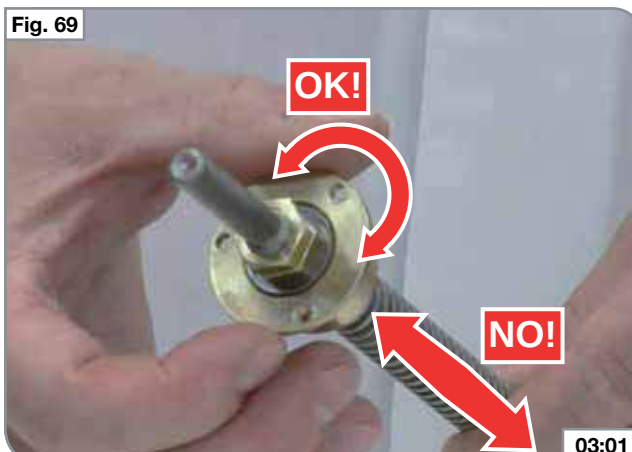
Fig. 68



02:52

- 9 Again, make sure that the movement is correct and check the clearance of the support.

Fig. 69



03:01

- 10 Lubricate the bearings and bushing with NUOVA SIMONELLI silicon lubricant.

Fig. 70

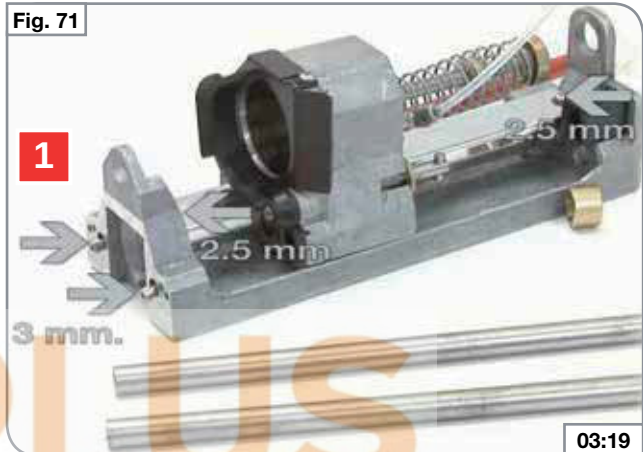


3.5 INFUSION CHAMBER REMOVAL

The brewing chamber can be reached by removing the group, the motor and the worm screw:

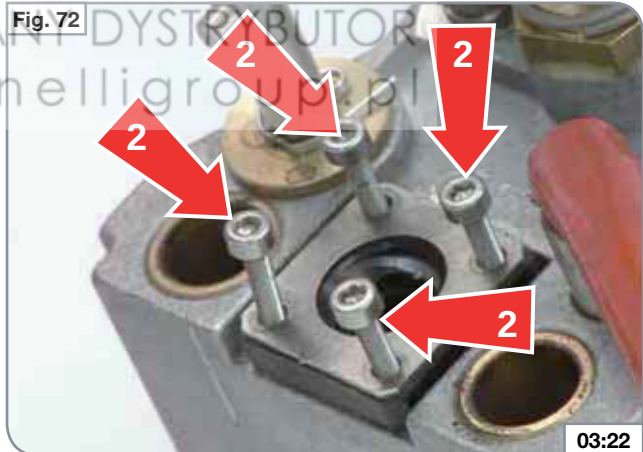
- 1 Pull out the two runners by removing two 3 mm allen screws and the two 2.5 mm on the worm screw cover.
- 2 The nut is at the back of the infusion chamber. To remove, undo the four screws in the group's lower support.

Fig. 71



03:19

Fig. 72



03:22

Fig. 73



03:30

3.6 BLADE EJECTOR WORM SCREW AND BLADE EJECTOR REMOVAL

The blade ejector worm screw is located on the lower support bracket of the group.

- 1 Once the pouring group has been removed (see par. 3.1); it is possible to take out the blade ejector worm screw by removing the two screws on the base with a philips screw driver.
- 2 To remove the blade ejector, it is necessary to undo the screw with a 3 mm allen wrench.
- 3 Gently turn the blade to free it from the shaft and infusion chamber.

When refitting, the engineer will have to:

- 4 Reposition the shaft.
- 5 Pre-load the spring by one turn using the blade.

Fig. 74

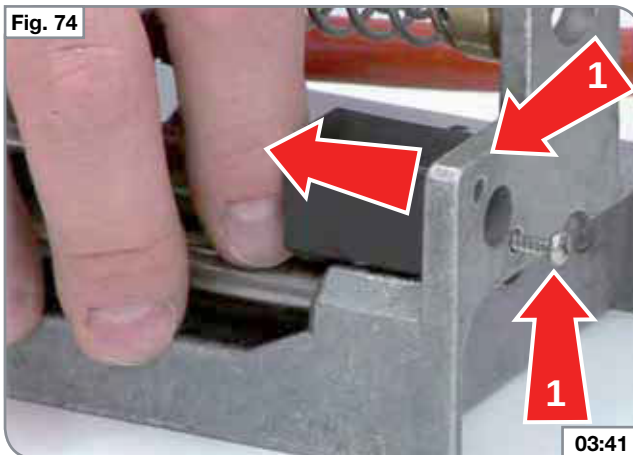


Fig. 75

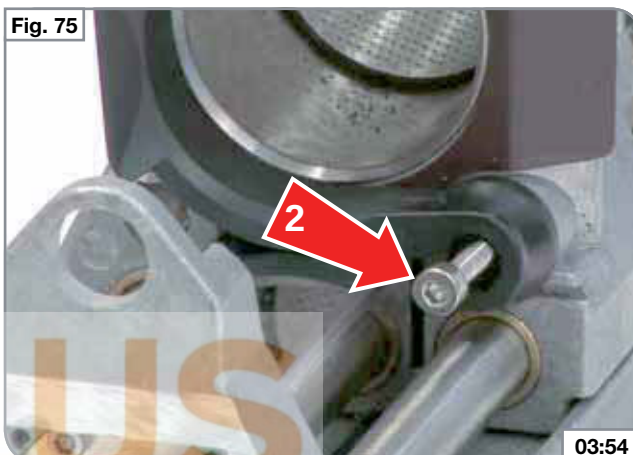


Fig. 76

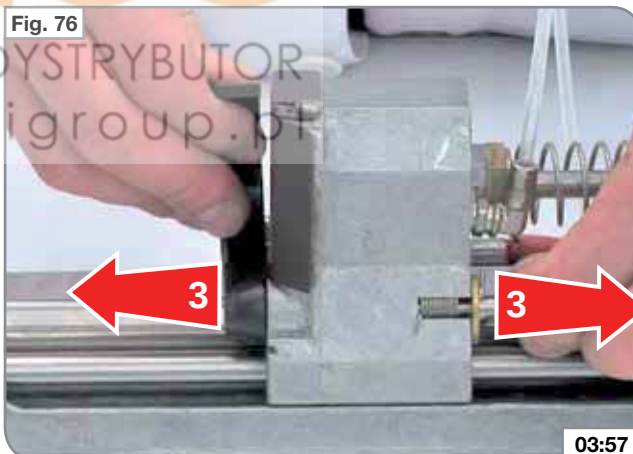
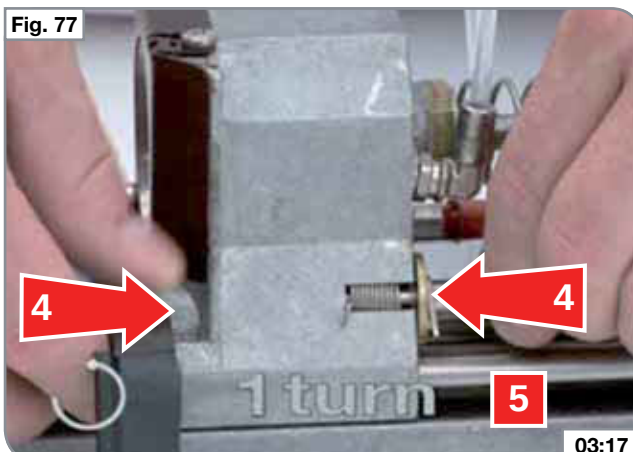
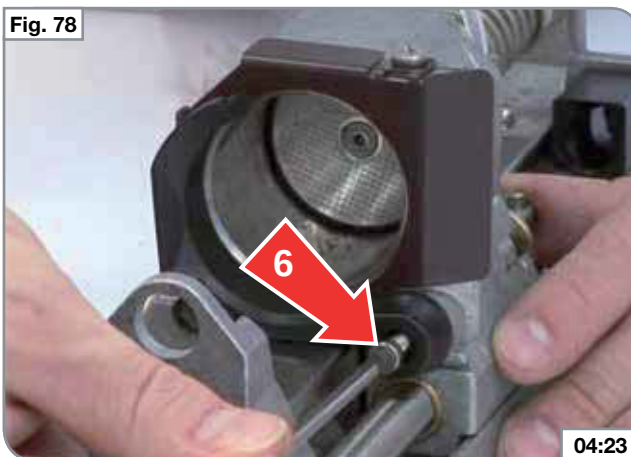


Fig. 77



- 6 Add a drop of loctite to the screw and tighten the 3 mm allen screw.

Fig. 78



IN+PLUS
AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

4. GROUP MAINTENANCE



INDEX

4. GROUP MAINTENANCE	4.1
4.1 SEMI-ANNUAL POURING GROUP MAINTENANCE	4.2
4.1.1 Top piston	4.3
4.1.2 Lower piston	4.4
4.1.3 Cleaning runners and lubrication.	4.8
4.2 ANNUAL POURING GROUP MAINTENANCE	4.9
4.2.1 Group removal and cleaning	4.9
4.2.2 Reassembling pouring group and substitute parts	4.11

TOOLS REQUIRED:

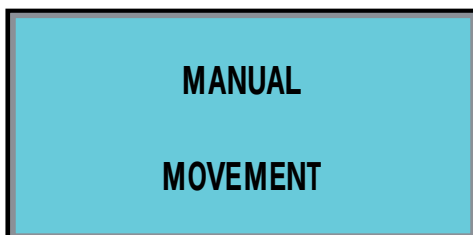


4.1 SEMI-ANNUAL POURING GROUP MAINTENANCE

It is recommended that the group has routine maintenance every 6 months or 25.000 pouring cycles.

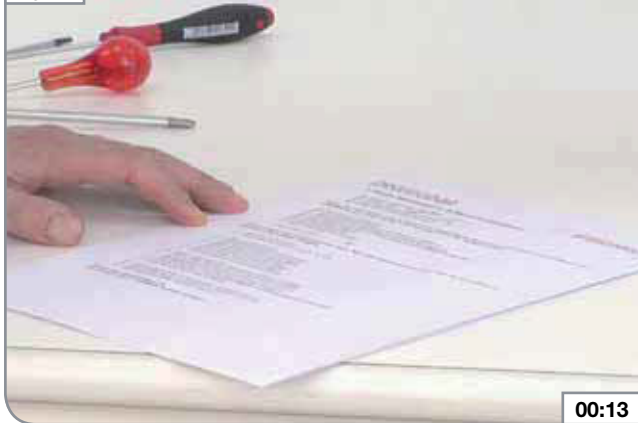
- 1 Follow the maintenance check list instruction. Turn the machine off and remove the grounds drawer and the drip tray. Switch off the machine at the mains; pressing and holding both the up and down arrows, switch on the machine: the display shows "manual movement".
- 2 Remove the front panel by loosening the 4 screws.
- 3 Slide down the front panel.
- 4 Remove the front panel from the front.

- 5 Switch off the machine at the main switch, press the key up and down arrows, turn on the machine at the main switch. The display shows:



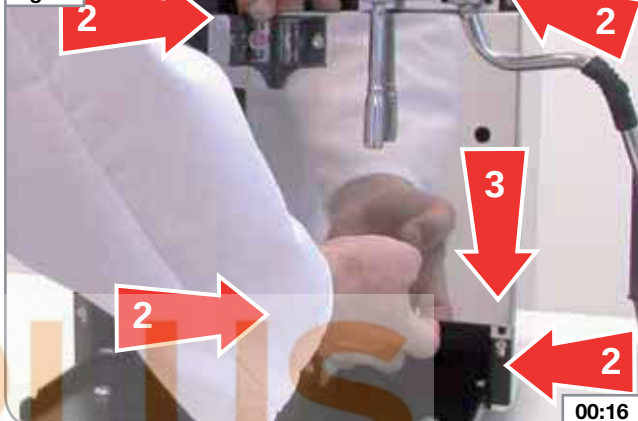
- 6 Open the front door.
- 7 Remove the grounds drawer and tray.

Fig. 79



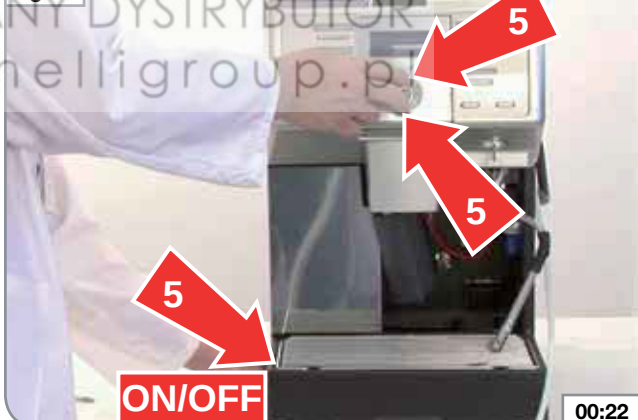
00:13

Fig. 80



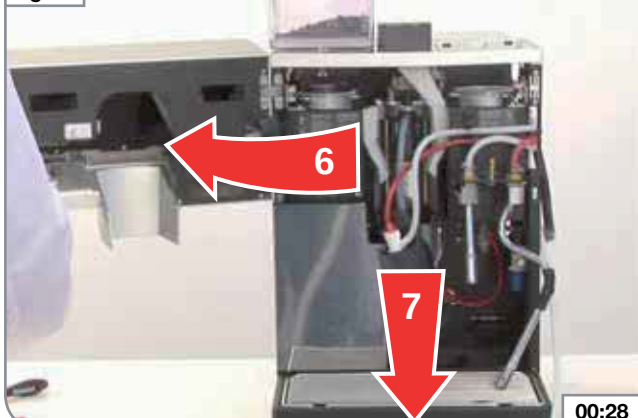
00:16

Fig. 81



00:22

Fig. 82

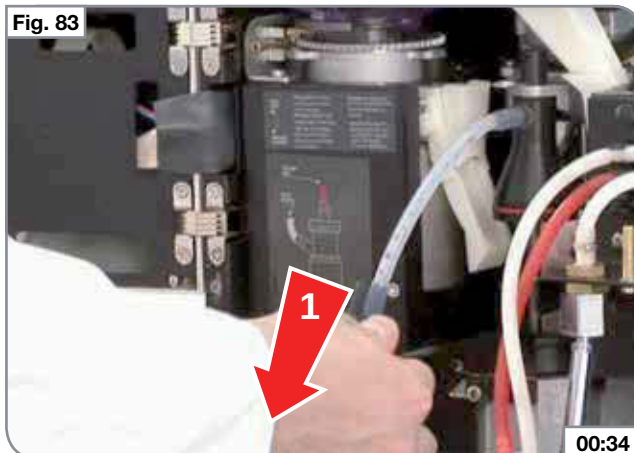


00:28

4.1.1 TOP PISTON

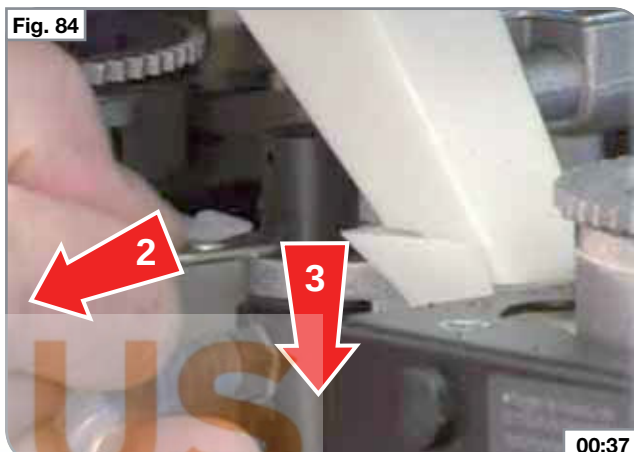
- 1 Remove the nozzle from the pipes.

Fig. 83



- 2 Remove the upper piston cup.

Fig. 84



- 3 Slide down the piston.

- 4 With the aid of a flat screw driver remove the screw security the piston shower.

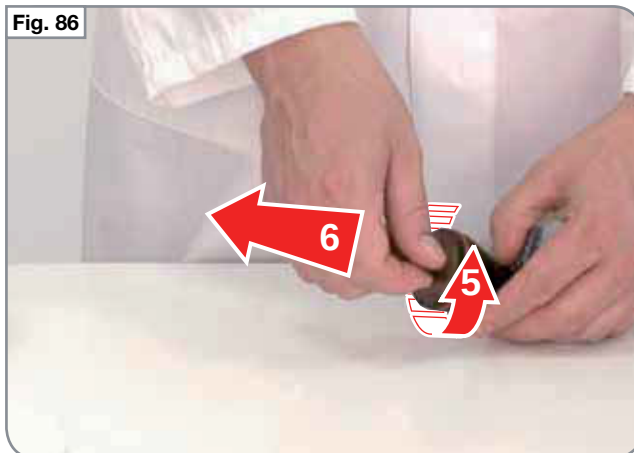
Clean the shower well with a damp cloth or soak it a while in hot water and pulicaff; if the shower is too dirty replace it with a new one.

Fig. 85



- 5 Using a flat head screwdriver, remove the seal and rinse off the seating and also the piston surface or soak them in hot water and pulicaff.
- 6 Use a screwdriver to insert the new seal and make sure that it fits perfectly in the seating. Screw the shower back on the piston.

Fig. 86



4.1.2 LOWER PISTON

- 1 Press the down arrow and move the chamber to the bottom position.
- 2 Remove the teflon pipe from the fitting: while holding the ring, pull on the delivery pipe.
- 3 With pliers, remove the bottom seeger from the lower piston shaft.
- 4 Press the up arrow and move the group to the top position.
- 5 Slide out the springs.
- 6 Press the down arrow and let go before the blade begins to be expelled.
- 7 Remove the central seeger from the lower piston shaft.

Fig. 87

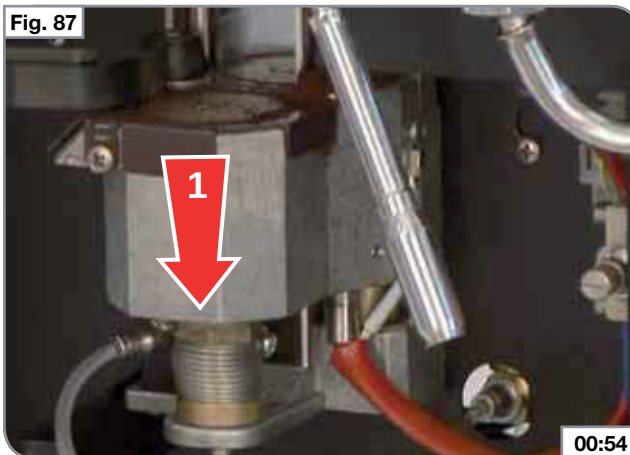


Fig. 88

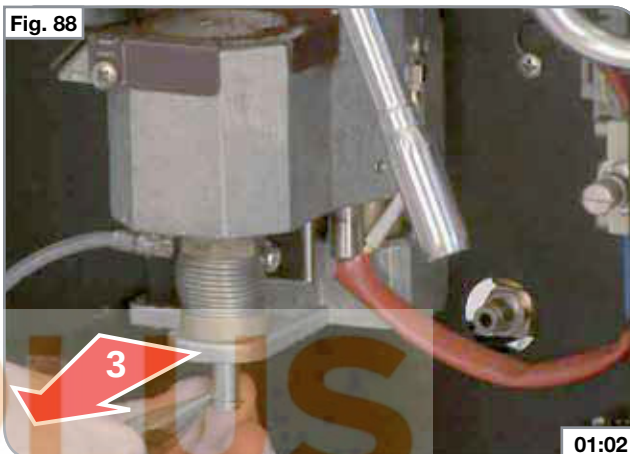


Fig. 89

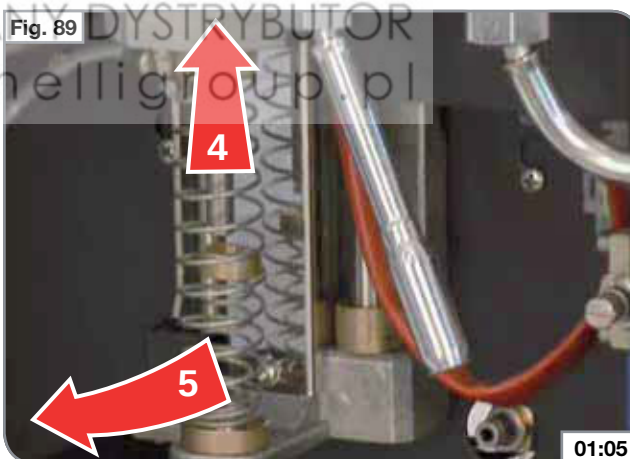
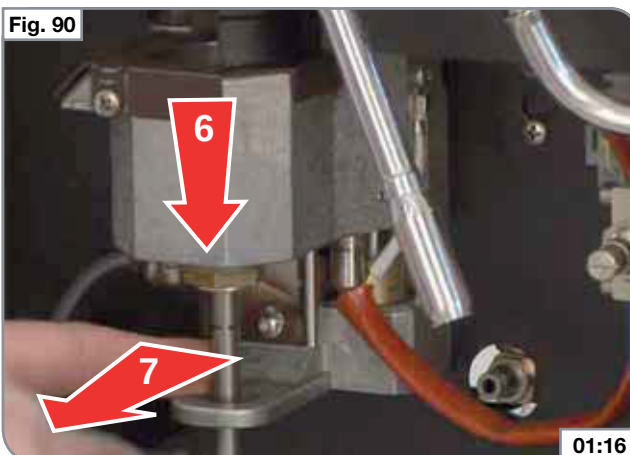
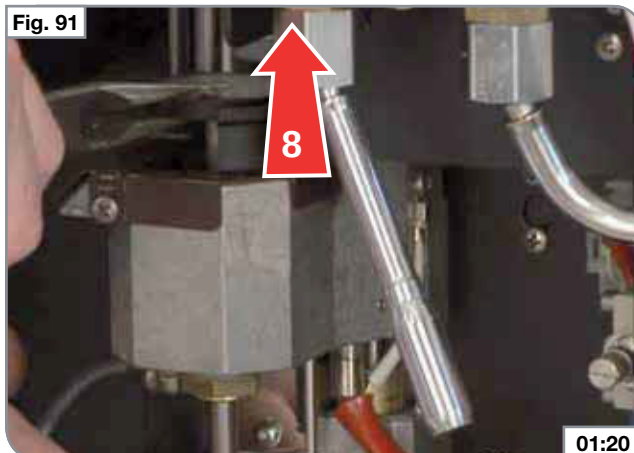


Fig. 90



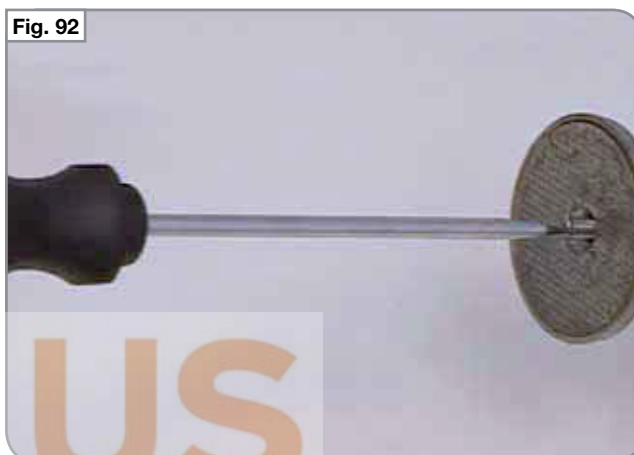
- 8 Slide out the piston out from the top.

Fig. 91



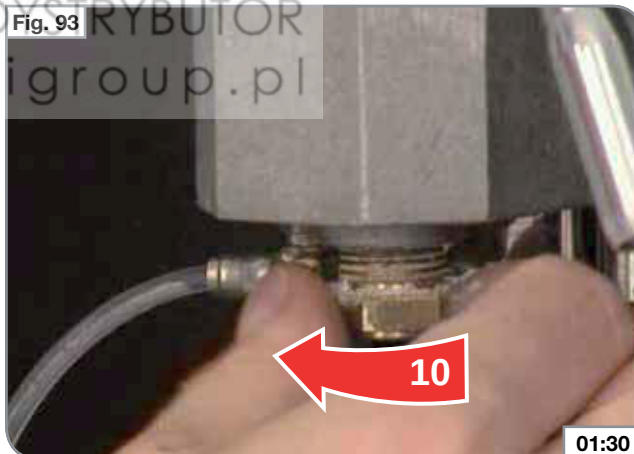
- 9 Using a flathead screwdriver, take out the screw securing the shower to the piston. Clean the shower with a damp cloth or leave to soak in hot water and pulicaff. If the shower is too dirty, replace it with a new one. Make sure that the piston surface are clean.

Fig. 92



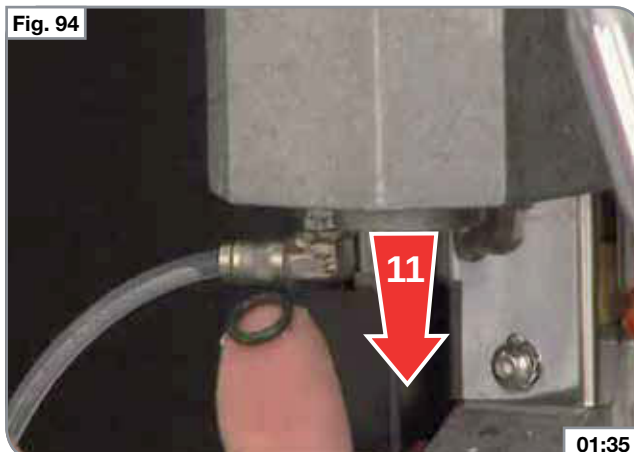
- 10 With a 21 mm wrench, undo the screw that holds the seal.

Fig. 93



- 11 Remove a slide out with one finger and replace it.

Fig. 94



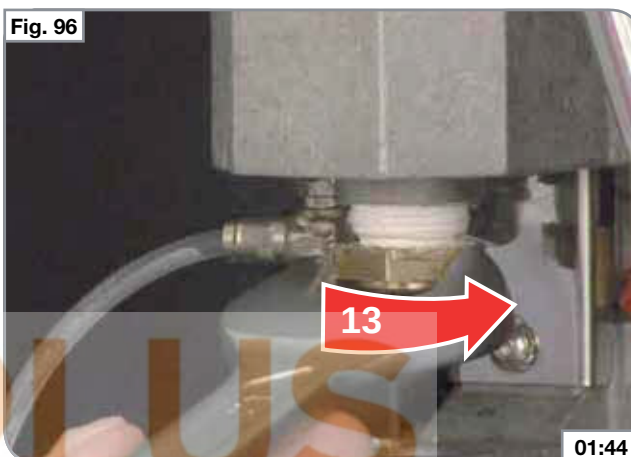
- 12** To reassemble, use teflon tape in the screw thread. Add the new seal and lubricate with NUOVA SIMONELLI silicon grease.

Fig. 95



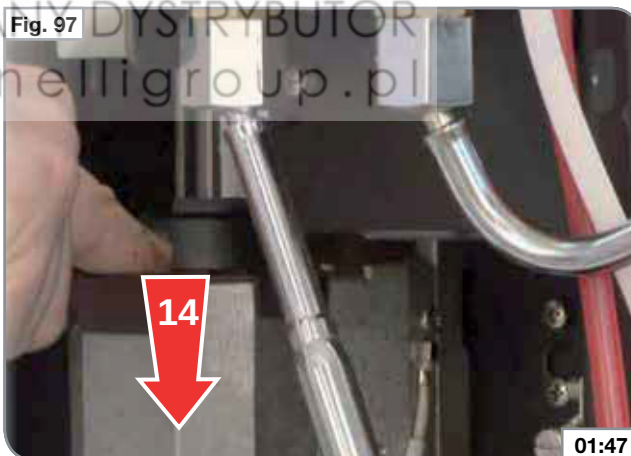
- 13** Tighten the screw, but not fully.

Fig. 96



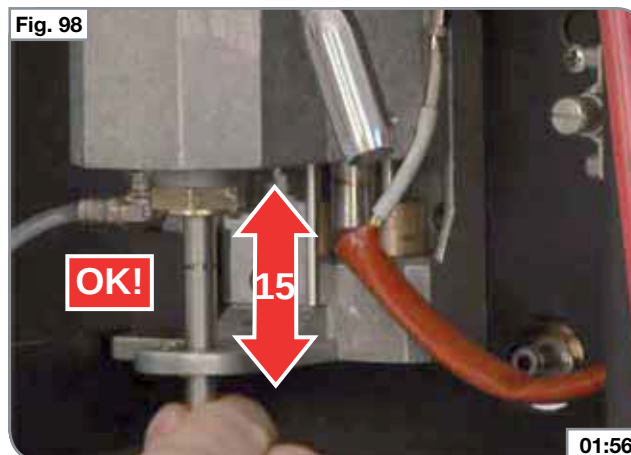
- 14** Insert the lower piston and completely tighten the screw.

Fig. 97



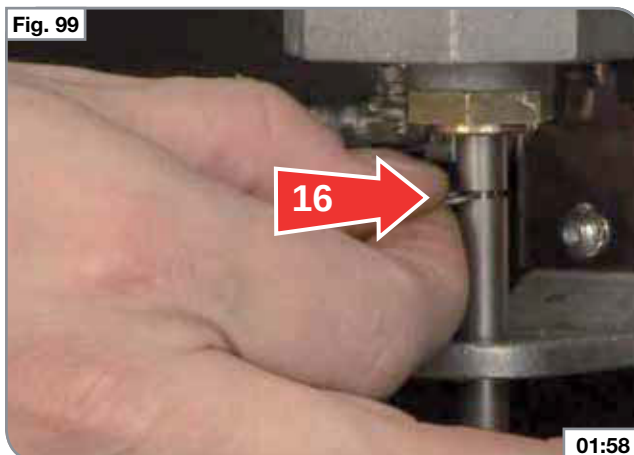
- 15** Check the free movement of the piston.

Fig. 98



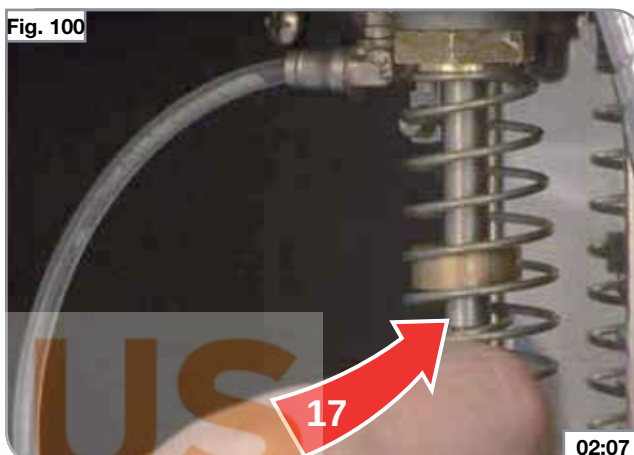
- 16** Insert the seeger in the middle of the lower piston shaft.

Fig. 99



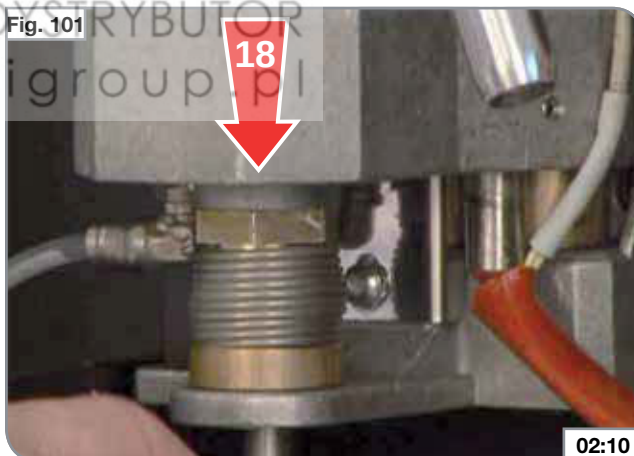
- 17** Press the up arrow key and insert the previously assembled spring.

Fig. 100



- 18** Press the down arrow to lower the chamber. Let go when the piston is about to enter the bottom support of the spring.

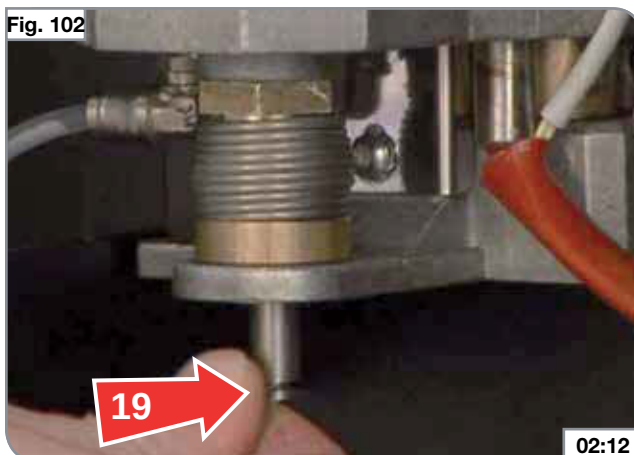
Fig. 101



- 19** Insert the bottom seeger.

- 20** Press the buttons up and down arrow to check if the movement of the lower piston is free.

Fig. 102



4.1.3 CLEANING RUNNERS AND LUBRICATION

- 1 Clean the runners with a damp cloth and mild degreasing soap; moving the chamber up and down to remove dirt from all surface.
- 2 Use a teflon spray to lubricate the guides especially the bushings of the infusion chamber and then clean with dry cloth. Lubricate the worm near the infusion chamber bushing with teflon spray.
- 3 Use NUOVA SIMONELLI silicon lubricants on the screw worm bearings.
- 4 Moving the chamber up and down to remove dirt from all surface.

Fig. 103

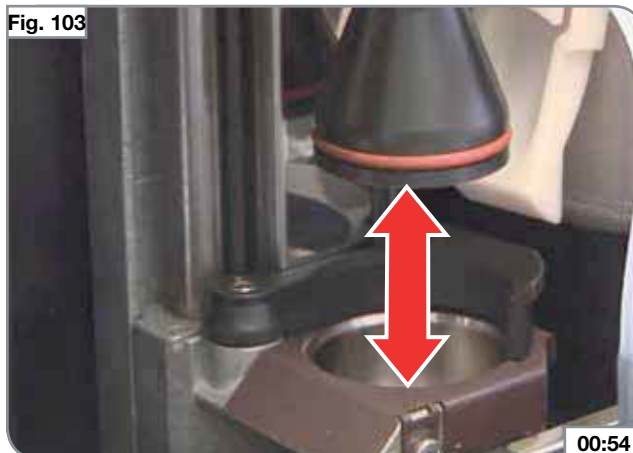


Fig. 104



Fig. 105



Fig. 106



4.2 ANNUAL POURING GROUP MAINTENANCE

Every year or after 50.000 cycles the group should be replaced with a new or reconditioned one.

For reconditioning follow the maintenance check list directions.

4.2.1 GROUP REMOVAL AND CLEANING

- 1 Unscrew the 4 allen screws and remove the top cover.
- 2 Remove the grinder nozzle cups and the piston of the group.
- 3 Remove the allen screw 3 mm and the plugs for the motor and heating element.
- 4 Then remove pouring group and motor, sliding them from top and opening the grinders nozzles.

Fig. 107

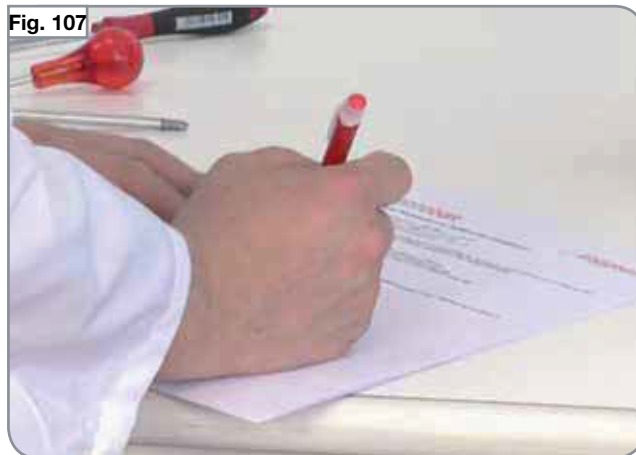


Fig. 108

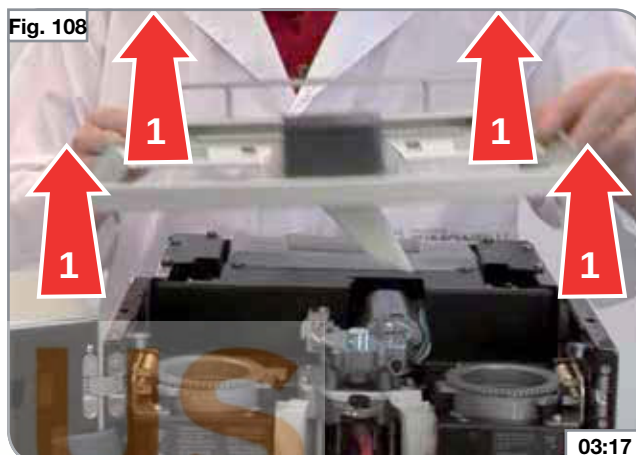


Fig. 109

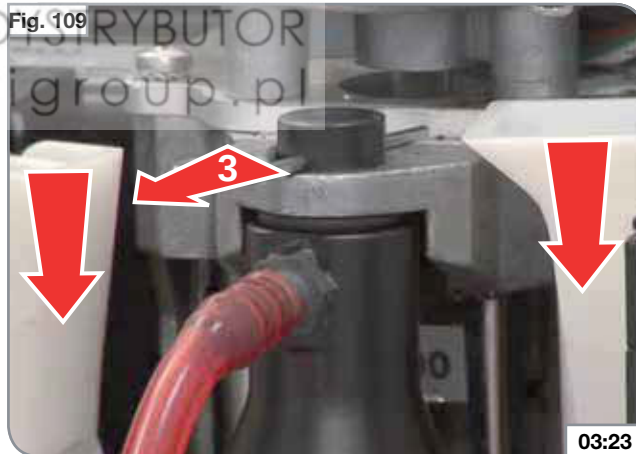
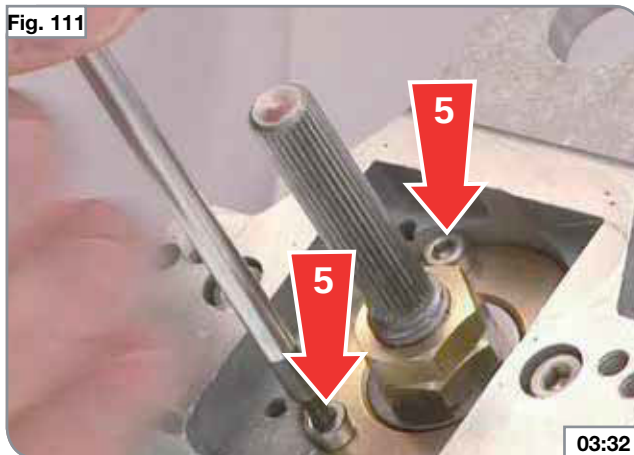


Fig. 110



- 5 Release the worm screw by undoing the three 2.5 mm allen screws on top of the support group.

Fig. 111



- 6 The worm screw is at the back of the infusion chamber. The bearings are part of the worm screw.

Fig. 112



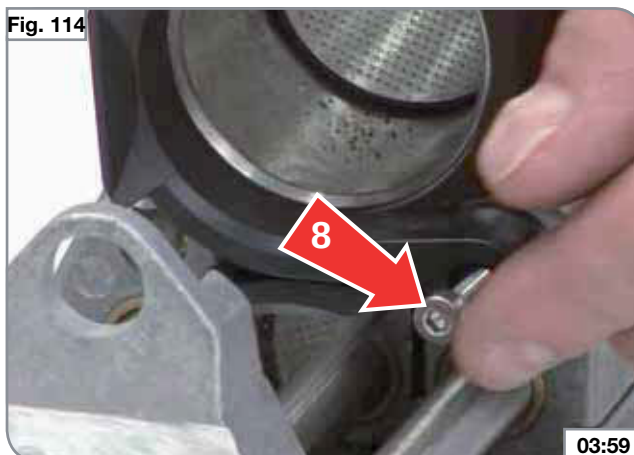
- 7 Pull out the two runners by removing two 3 mm allen screws, and the 2.5 mm one on the worm screw cover.

Fig. 113

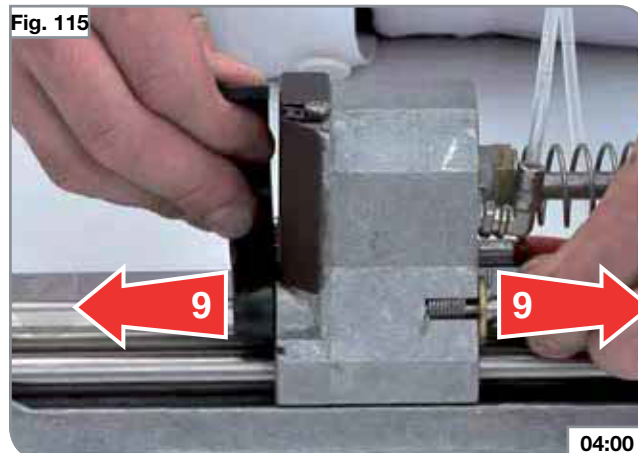


- 8 To remove the blade ejector, it is necessary to undo the screw with a 3 mm allen wrench.

Fig. 114



- 9 The spring is secured to the blade ejector shaft.



- 10 Wash everything with water and degreasing soap. For a detailed overview of these actions, please refer to previous section of this chapter.



4.2.2 REASSEMBLING POURING GROUP AND SUBSTITUTE PARTS

When reassembling, the service engineer will replace the following components:

- 1 Top and bottom piston seals.
- 2 Top and bottom piston showers.



- 3 Blade expulsion busing.
- 4 Movement screw.

Fig. 119



- 5 Blade expulsion spring.

Fig. 120



The average time for annual maintenance is about 2 hours and the replacement parts list is as follows:

- 02290021
- 02290019
- 03000069
- 05000737
- 0500744.1
- 08000085

Fig. 121



5. GRINDERS



INDEX

5. GRINDERS	5.1
5.1 CONTAINERS	5.2
5.2 GRINDER CHANGING	5.3
5.3 CHANGING THE CONDENSER	5.4

TOOLS REQUIRED:



5.1 CONTAINERS

- 1 The engineer needs to turn the key anti-clockwise.
- 2 Open the front panel.
- 3 To remove the coffee containers, the service engineer needs to close the two tabs that close the container.
- 4 Unscrew the safety screw and remove the container from the top.

Fig. 122



Fig. 123

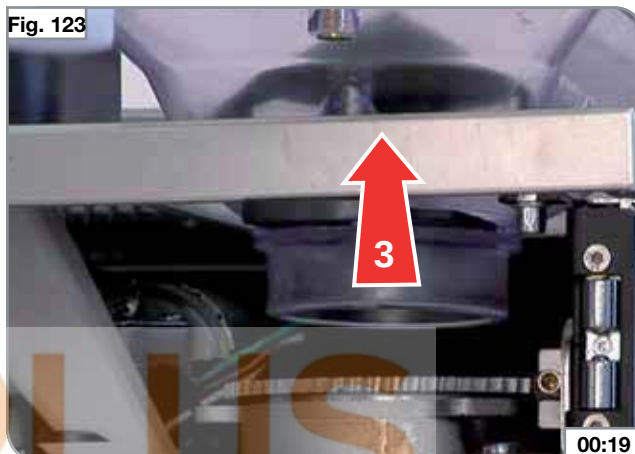
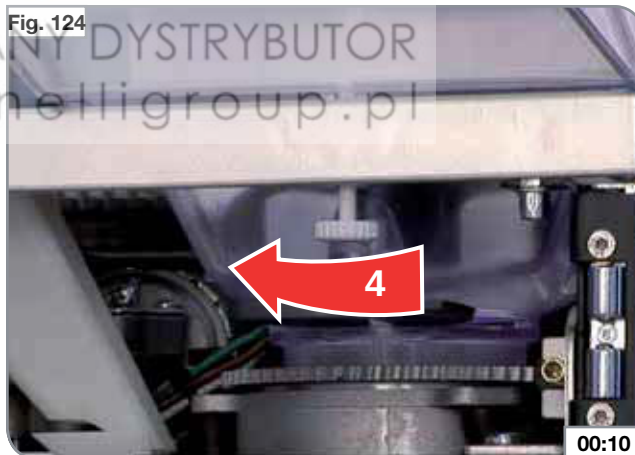


Fig. 124



5.2 GRINDER CHANGING

- 1 To change the grinders, the engineer needs to remove (suction) the coffee beans in the grinder.
- 2 Loose the adjustment worm screw that adjusts grinding fineness using the Phillips screwdriver, and then to slide the regulator from the top.

The service engineer will need to:

- 3 Loose the top ring nut on the grinder.
- 4 Clean the seating to remove any coffee deposits.
- 5 Disassemble the grinders using a flathead screwdriver.

When refitting the parts, the engineer will need to:

- 6 Screw on the top grinder completely until it touches and then turn it half a turn back.
- 7 Refit the adjustment screw.
- 8 Secure it to the grinder and reassemble the whole unit.

Fig. 125

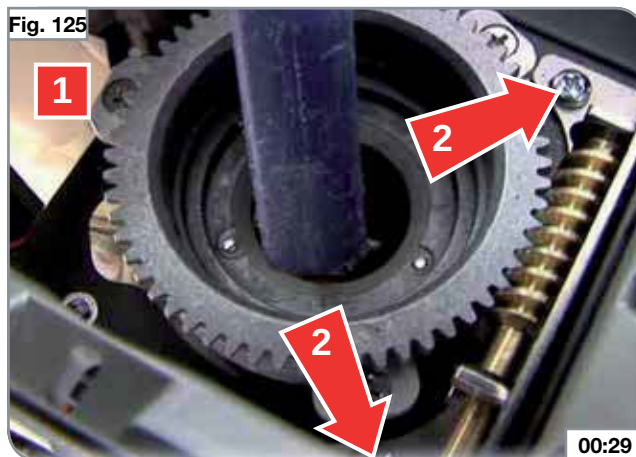


Fig. 126

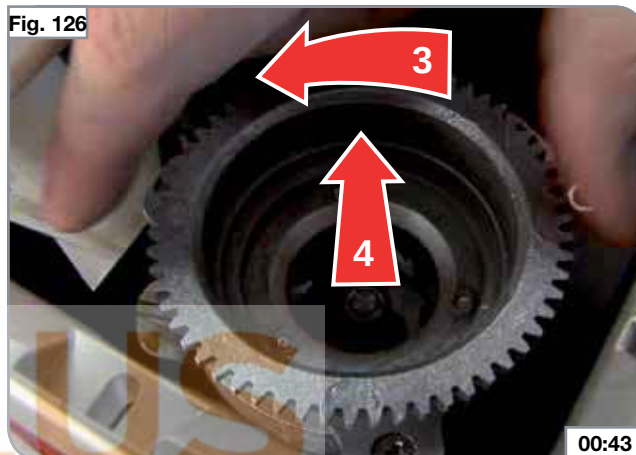
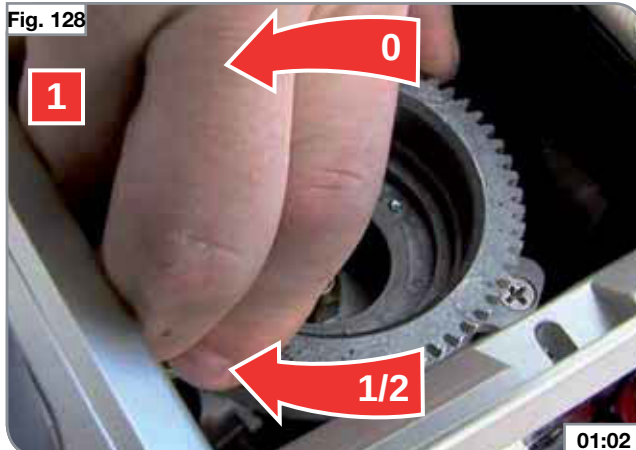


Fig. 127



Fig. 128



- 9 Use the relevant screw to adjust grinding fineness to obtain the desired coffee quality.

Fig. 129



5.3 CHANGING THE CONDENSER

To access the condensers, the service engineer will have to:

- 1 Switch off the machine.

Fig. 130



- 2 Remove the left panel by taking out the two screws with a Phillips head screwdriver from the top and the two screws from the front.

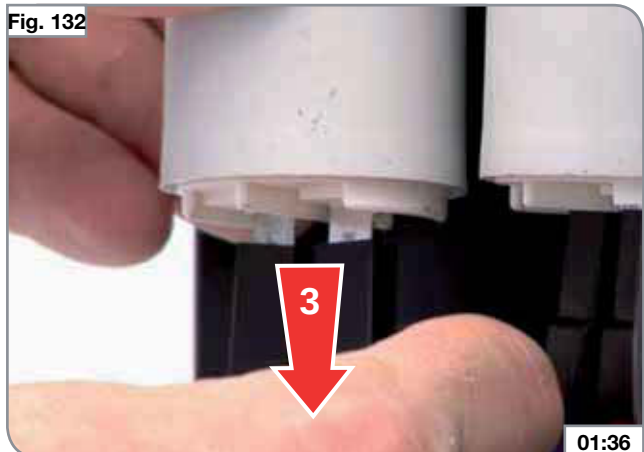
Fig. 131



To remove the condensers:

- 3 Disconnect the fastons.
- 4 Using a 13 millimetre wrench remove the nut on the panel of the condenser and then remove the condenser itself.

Fig. 132



6. BOILER TANKS



INDEX

6. BOILER TANKS	6.1
6.1 BOILER TANK AND FUSE COMPONENTS	6.3
6.2 DRAINING THE BOILER	6.4
6.3 HEATING ELEMENT	6.5

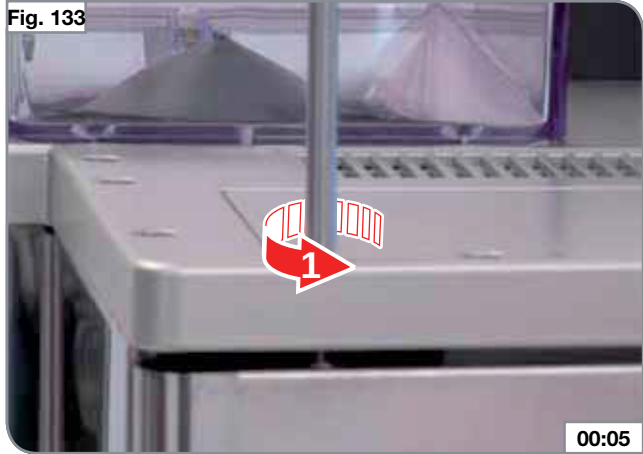
TOOLS REQUIRED:



The boilers are accessible from the back panel.
The machine must be switched off.

- 1 Remove the rear panel with a Phillips screwdriver.

Fig. 133



- 2 Remove the tank (only in the tank version).

Fig. 134



- 3 With a Phillips screwdriver remove the top screw and loosen the bottom one on the inner panel.

Fig. 135



- 4 Prontobar has two boilers, one for the coffee and the other for the steam. The boilers hold 0.8 liters each. Both are stainless steel, insulated and use 1000W heating element each.

Fig. 136



6.1 BOILER TANK AND FUSE COMPONENTS

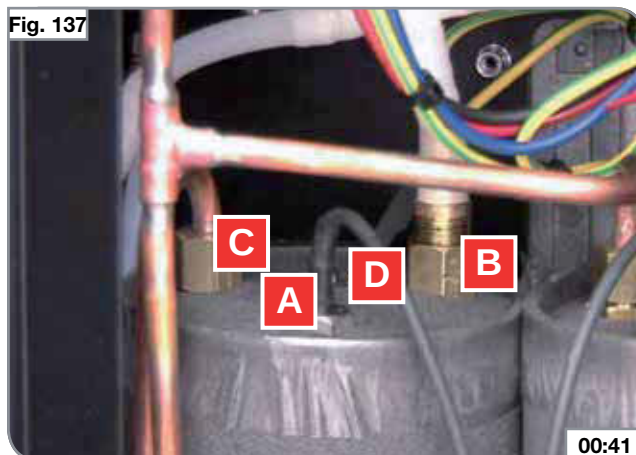
- 1 The coffee boiler tank has:
 - (A): Temperature probe
 - (B): 16Bar expansion valve
 - (C): Hot water solenoid valve connection fitting (C)
 - (D): Safety thermostat (98 ° C - CSA version for the North American market only).

- 2 The steam boiler has:
 - (E) Thermostat (150 ° C - CSA for the North American market version only)
 - (F) Level sensor
 - (G) Temperature sensor
 - (H) 6Bar expansion valve
 - (I) Solenoid valve connection fitting.

- 3 The bottom part of the coffee boiler contains:
 - (L) 1000W heating element
 - (M) Thermo-Fuse (167 ° C)
 - (N) Drain plug
 - (O) Water inlet connection
 - (P) Wireless solenoid coffee connection.

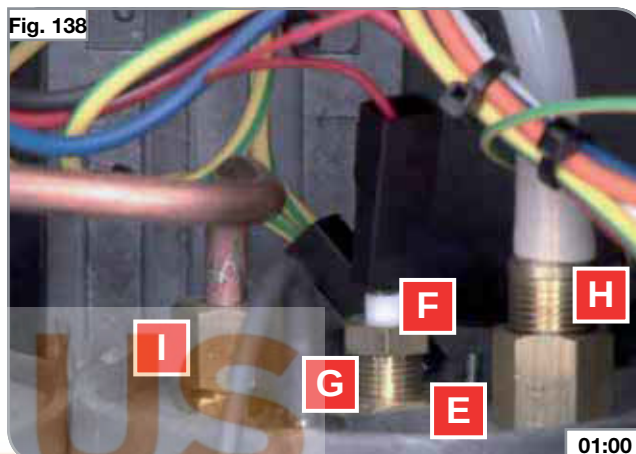
- 4 The steam boiler contains:
 - (Q) The 1000W heating element
 - (R) Thermo-Fuse (184 ° C)
 - (S) Water inlet connection.

Fig. 137



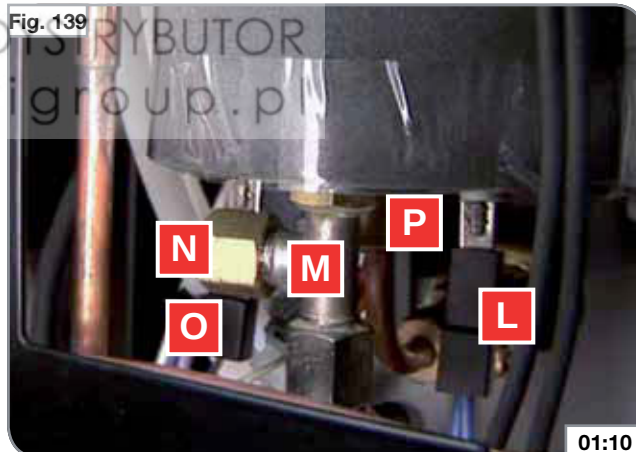
00:41

Fig. 138



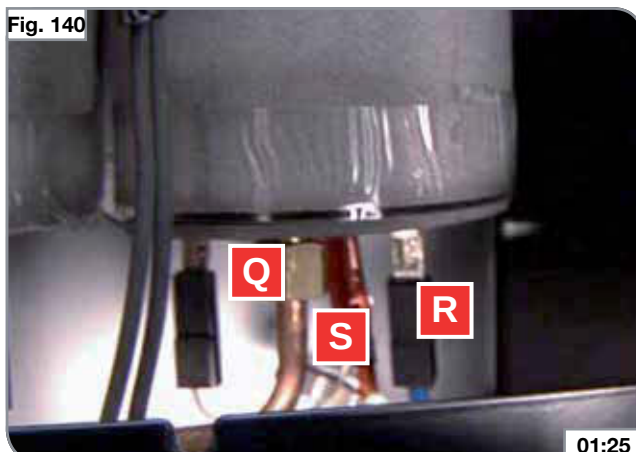
01:00

Fig. 139



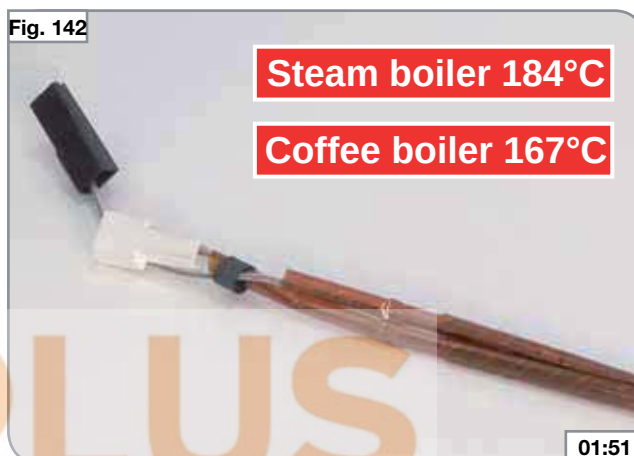
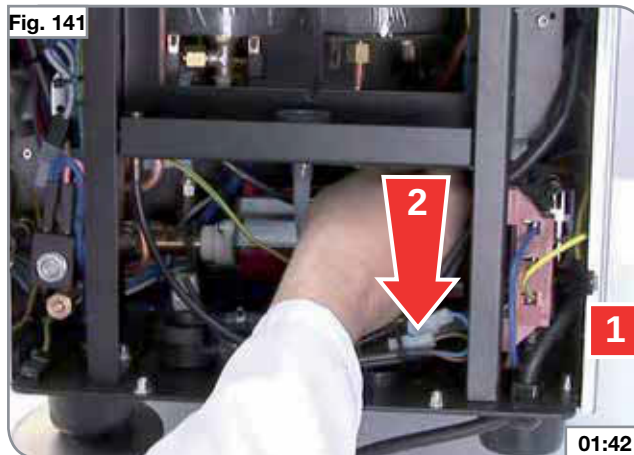
01:10

Fig. 140



01:25

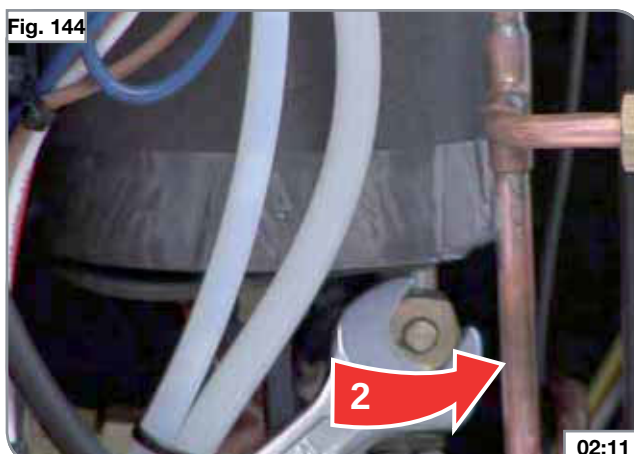
- 5 To replace the thermal fuse:
- (1): Turn off Prontobar and unplug it.
 - (2): Disconnect the fuse connections and slide out the fuse from the bottom. This operation takes place in the bottom part of the boiler tank.



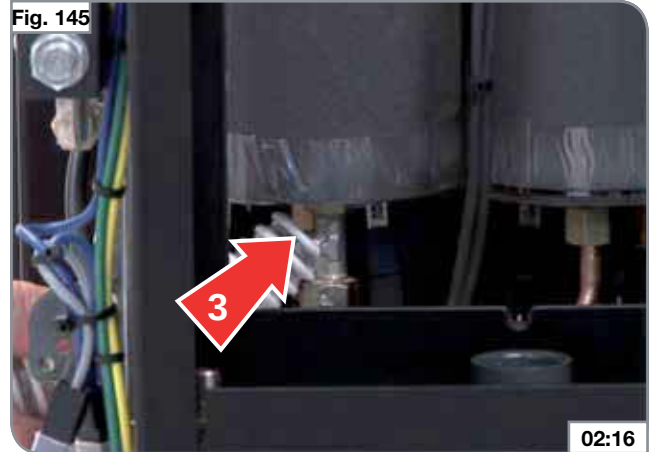
6.2 DRAINING THE BOILER

To empty the coffee boiler tank, the engineer needs to: open the drain plug with the machine switched off and once the boiler tanks are cool.

- 1 Remove the right side panel by undoing the 4 screws with a Phillips screwdriver.
- 2 Open the drain with a 14mm wrench.



- 3 Insert a pipe in the drain.



- 4 Open the connection on top of the boiler tank to let air in so the water can drain. Wait for the boiler tank to empty completely. The procedure is the same for the steam boiler tank.

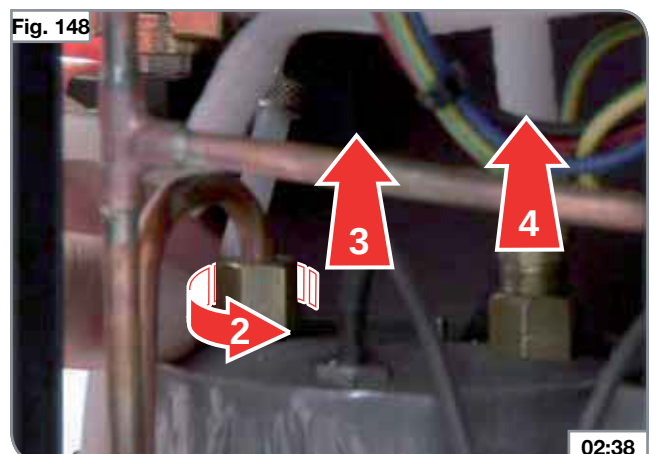
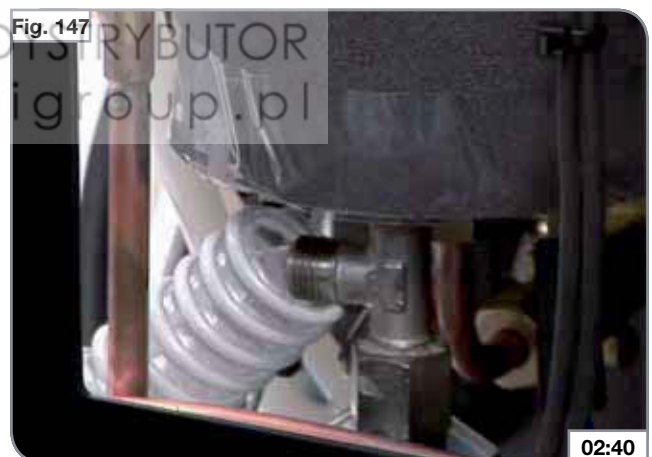


6.3 HEATING ELEMENT

To avoid losses, as well as to simplify and reduce maintenance time, the heating element is welded to the boiler so replacing it means changing the whole boiler tank.

The steps are:

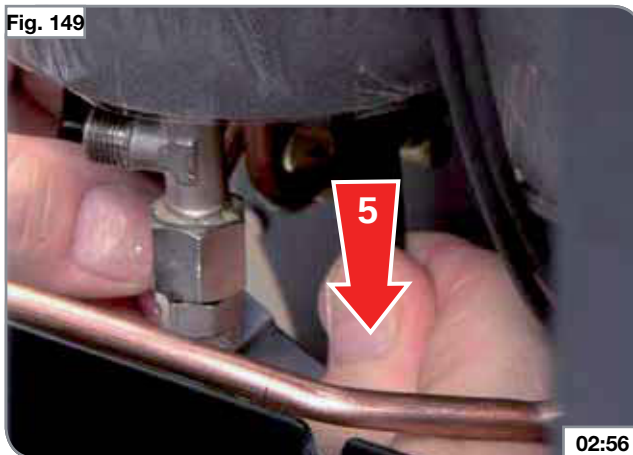
- 1 Empty the boiler.
- 2 Unscrew the copper pipe from the boiler tank.
- 3 Remove the thermostat connections (CSA version only).
- 4 Remove the solenoid expansion silicon pipe.



The service engineer unfastens:

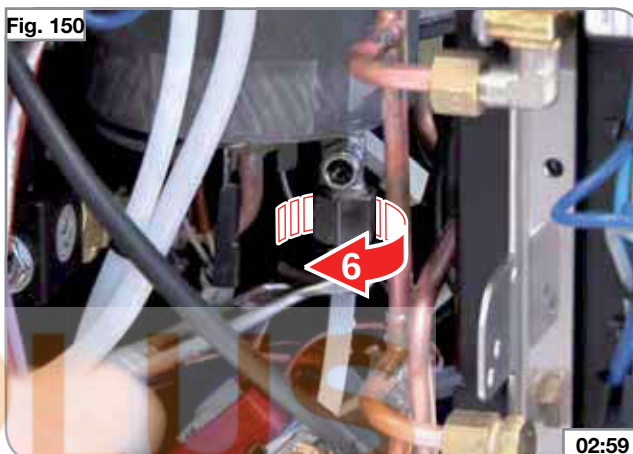
5 The heating element power cable.

Fig. 149



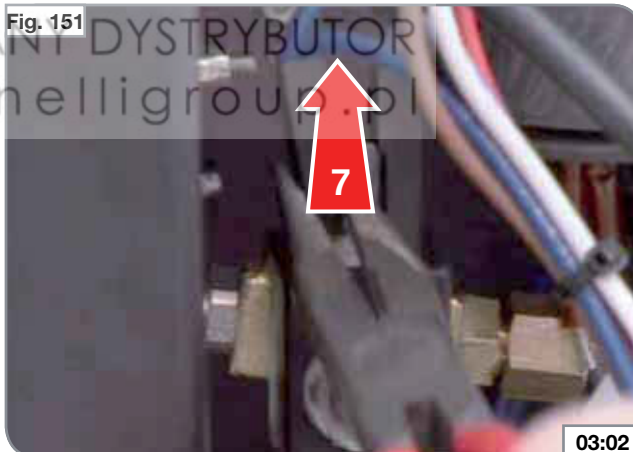
6 The teflon water inlet pipe.

Fig. 150



7 The electrical connections for the coffee solenoid exhaust.

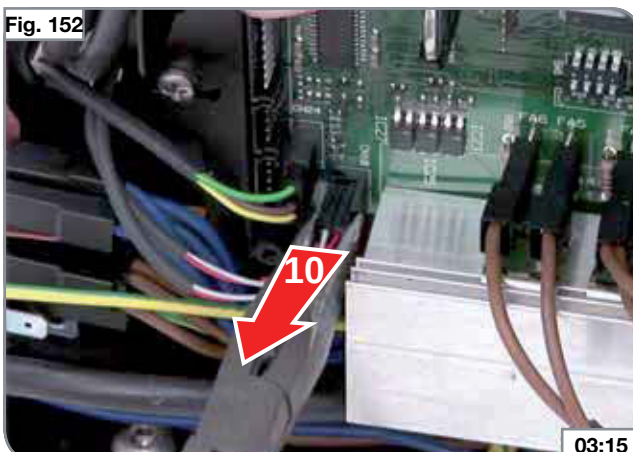
Fig. 151



8-9 Remove the ground connection, then free the cable from the temperature probe clamps and, after opening the left side panel, unplug the unit.

10 The black connector is for the coffee boiler tank, red is for the steam boiler.

Fig. 152



- 11-12** Open the front panel by loosening the 4 screws.

Fig. 153



- 13-14** Remove the Teflon pipe, and with a Phillips screwdriver, unscrew the two screws holding the boiler tank.

Fig. 154



- 15** Remove the boiler from behind.

Fig. 155



- 16** The solenoid valve is connected directly to the coffee boiler to keep the water warmer and always ready for brewing.

Fig. 156



- 17** After replacing the coffee boiler tank, the boiler must be filled using the refill function on the special manual handling function menu.
- 18** To enter manual handling, turn off the machine's main switch, pressing and holding the up / down arrow keys.

Fig. 157



- 19** Then restart the machine.

Fig. 158



- 20-21** Press the HOT WATER button until there is a continuous water flow from hot water nozzle.

Fig. 159



Fig. 160



7. SOLENOID VALVES



INDEX

7. SOLENOID VALVES	7.1
7.1 HOW TO ACCESS	7.2
7.2 REMOVING THE SOLENOID VALVE	7.4
7.3 COFFEE SOLENOID VALVE	7.6

TOOLS REQUIRED:



7.1 HOW TO ACCESS

The solenoid group is accessible from the right side of the machine.

- 1 Open the door.
- 2 Remove the grounds drawer.
- 3 Undo the two screws on the front right panel.
- 4 Remove the milk pipe temperature control.
- 5 Undo the top screws and remove the right panel.

Fig. 161



Fig. 162



Fig. 163

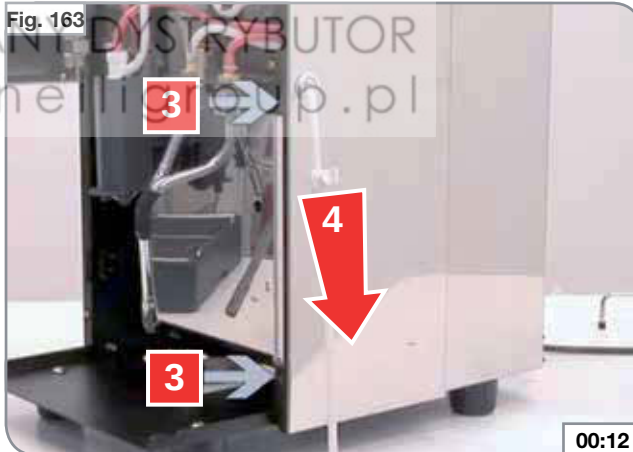
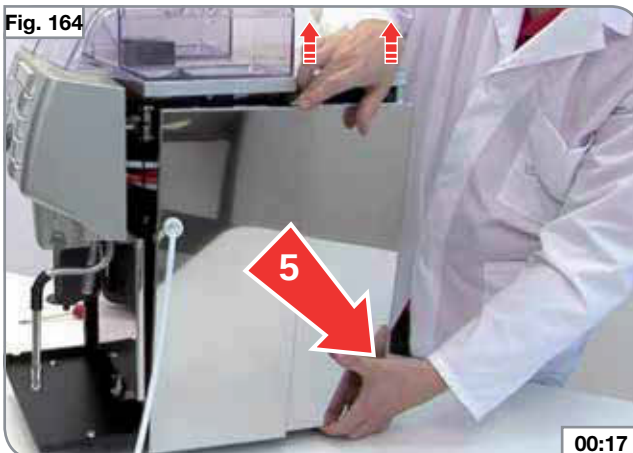


Fig. 164



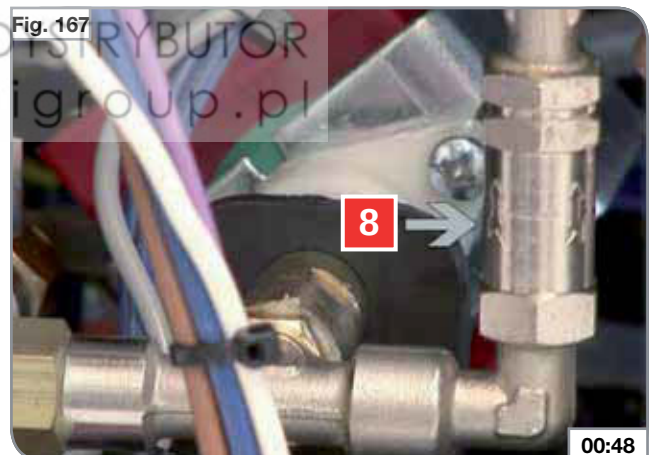
- 6 Starting at the top right corner of the solenoid the valves are:
- Steam for milk frother
 - Steam for manual wand
 - Hot water for manual wand
 - Hot water bypass (optional)
 - Self-levelling.



- 7 From top left, the valves are:
- Auto washing for milk line
 - Air for hot or foamed milk
 - Coffee.



- 8 The check valve is by the pump outlet.



7.2 REMOVING THE SOLENOID VALVE

This must be done with the machine switched off and the boiler cold.

To access the service engineer must:

- 1 Remove the right panel.
- 2 Remove the condenser exhaust pipe clip and pipe (for frother solenoid valve only; all other solenoids valves are 2 way valves).
- 3 Remove the coil's two power wires.
- 4 Remove the clip of the pipe that carries steam to the frother.
- 5 Remove the pipe.

Fig. 168

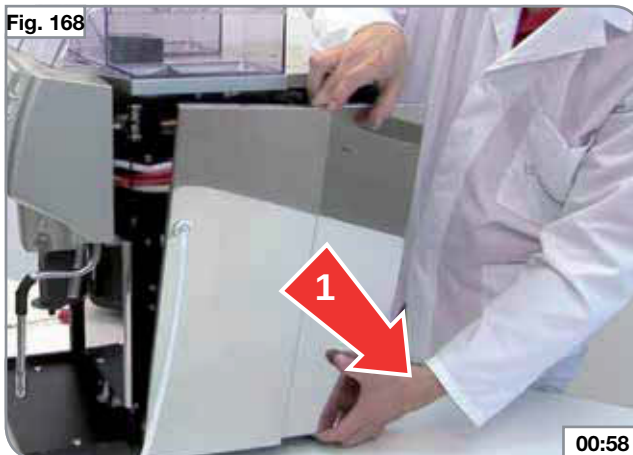


Fig. 169

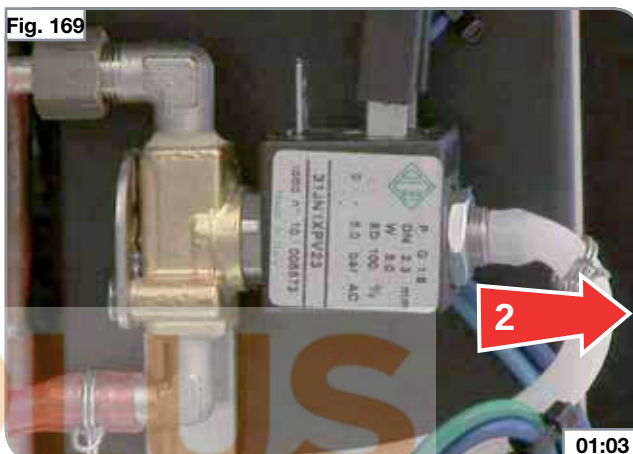
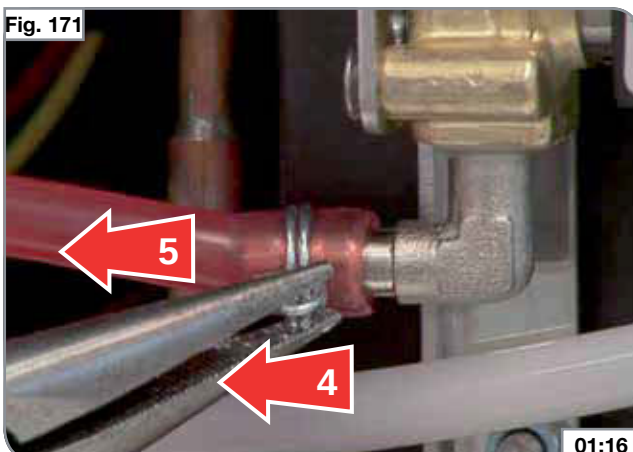


Fig. 170

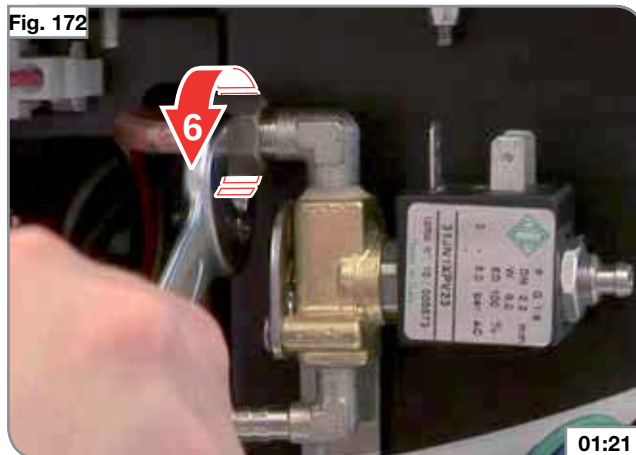


Fig. 171



- 6 With a 13 wrench, turn the nut and remove the copper steam pipe.

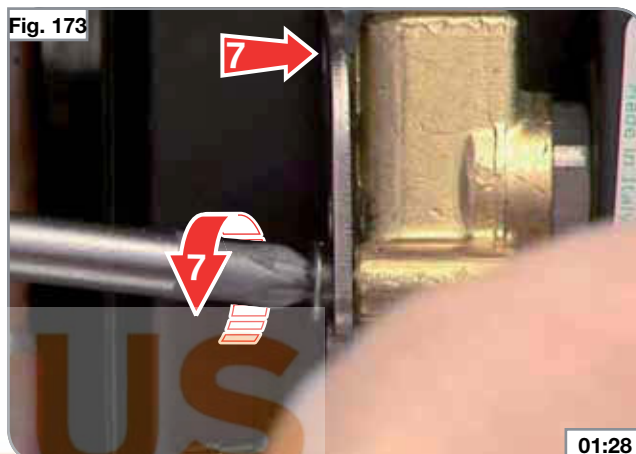
Fig. 172



01:21

- 7 With a Phillips screwdriver, undo the two screws that hold the solenoid.

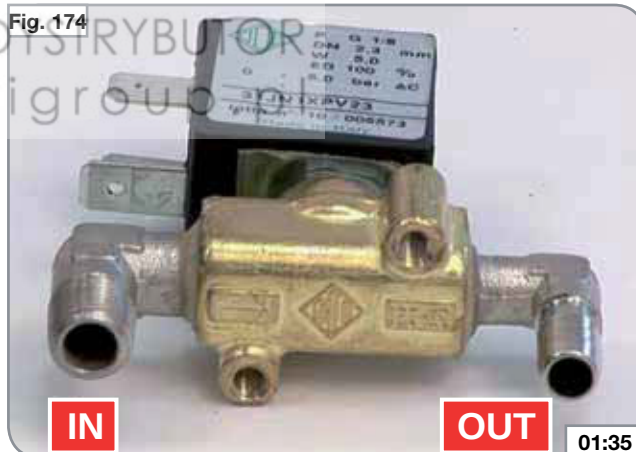
Fig. 173



01:28

- 8 When replacing the solenoid, ensure proper positioning of the joints.

Fig. 174

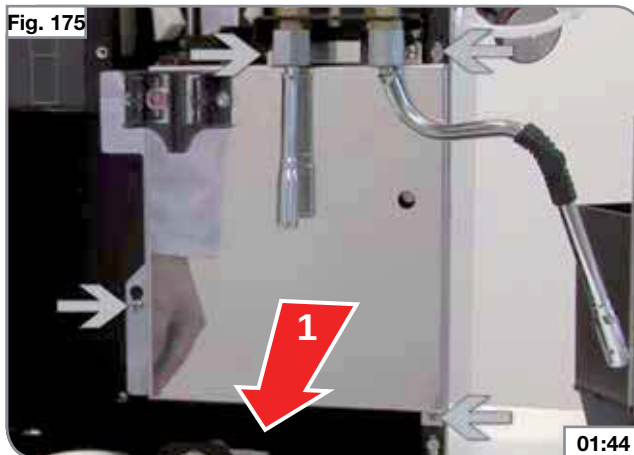


01:35

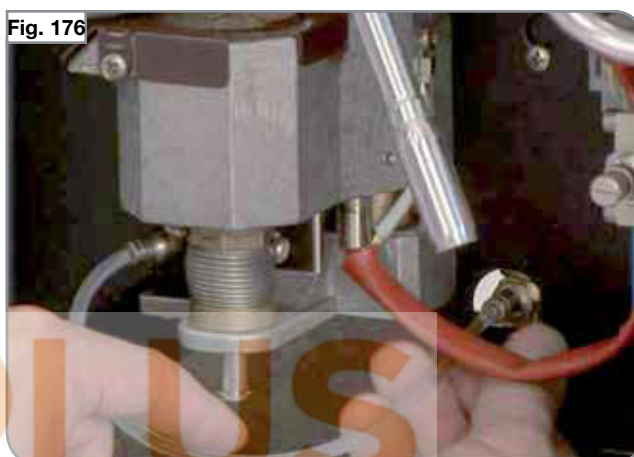
7.3 COFFEE SOLENOID VALVE

To replace the coffee solenoid valve:

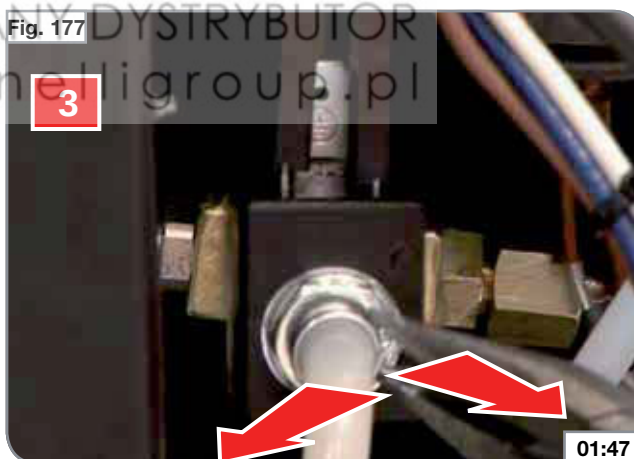
- 1 Remove the front panel by loosening the 4 screws.



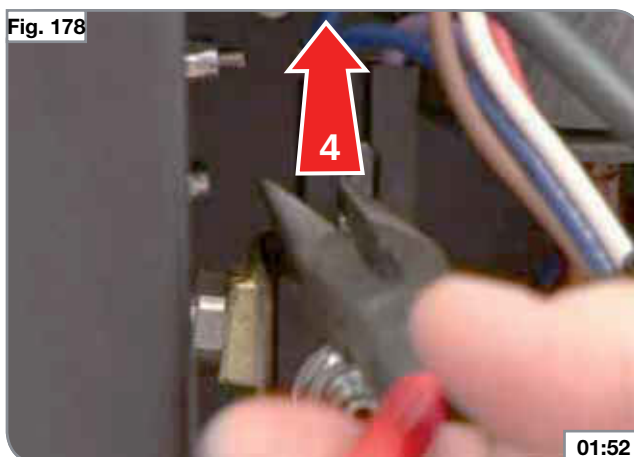
- 2 Remove the Teflon pipe by holding the ring.



- 3 Remove the exhaust pipe clip and the coffee solenoid exhaust pipe.



- 4 Pull out the two electrical connection wires.



- 5 With 12 and 13 wrench, remove the copper pipe connecting the solenoid valve and the coffee boiler tank.

Fig. 179



- 6 Remove and replace the solenoid, making sure the fittings are correctly positioned.

Fig. 180



IN+PLUS
AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

IN+PLUS

AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

8. ELECTRICAL COMPONENTS



INDEX

8. ELECTRICAL COMPONENTS.....	8.1
8.1 HOW TO ACCESS	8.2
8.2 TRANSFORMER	8.5
8.3 CAPACITOR.....	8.6
8.4 ELECTRONIC CONTROL UNIT.....	8.7

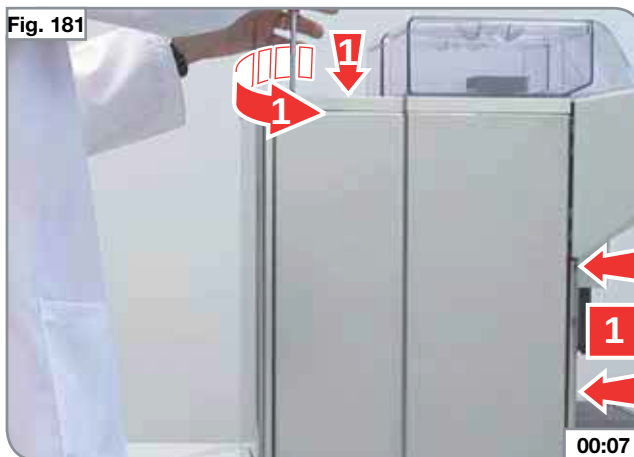
TOOLS REQUIRED:



8.1 HOW TO ACCESS

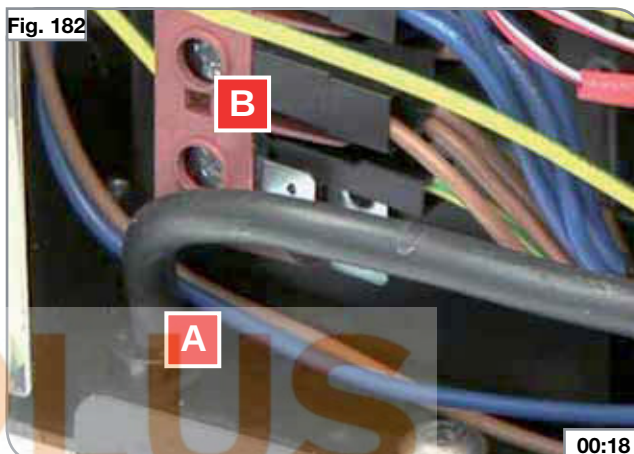
- 1 Make sure the machine is turned off. Using a Phillips screwdriver, undo the two screws at the top and the two screws on the front left side panel.

Fig. 181



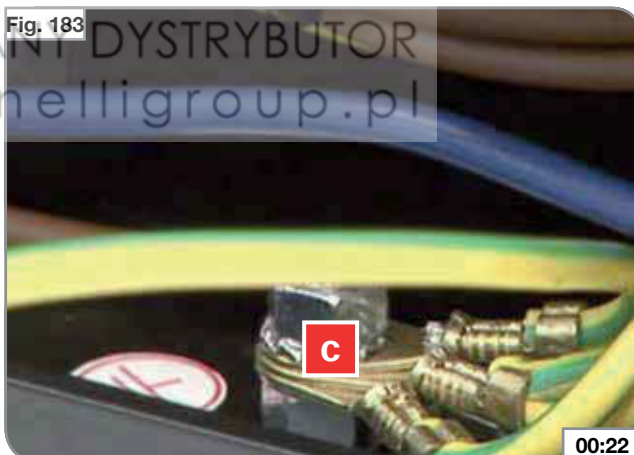
- 2 The electrical components are:
 - (A) Strain relief for power cable entry point.
 - (B) Terminal block.

Fig. 182



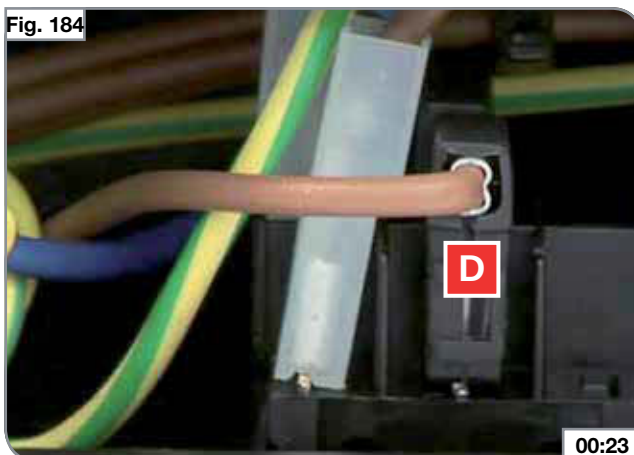
- (C) Ground connection.

Fig. 183



- (D) Main switch.

Fig. 184



(E) Drawer magnetic reader.

Fig. 185



00:25

(F) Two grinder capacitors
(one for the single grinder version).

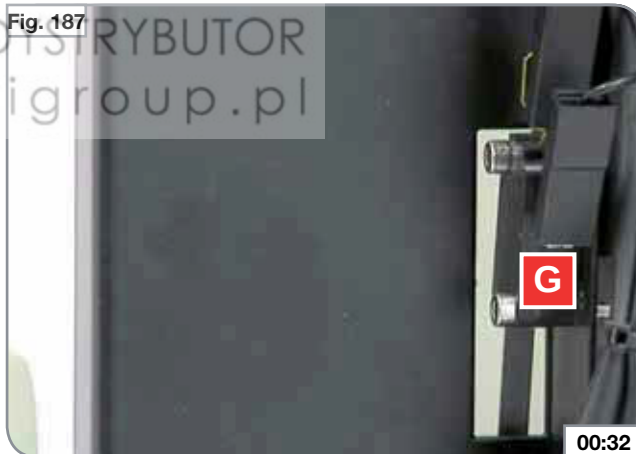
Fig. 186



00:27

(G) Microswitch for tank presence.

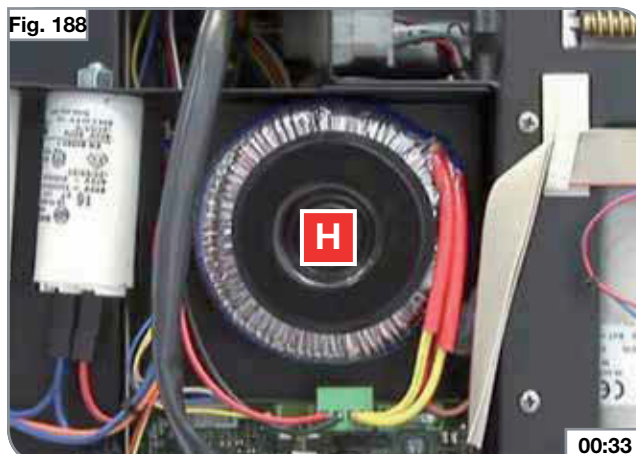
Fig. 187



00:32

(H) Power Transformer for control unit and
group motor.

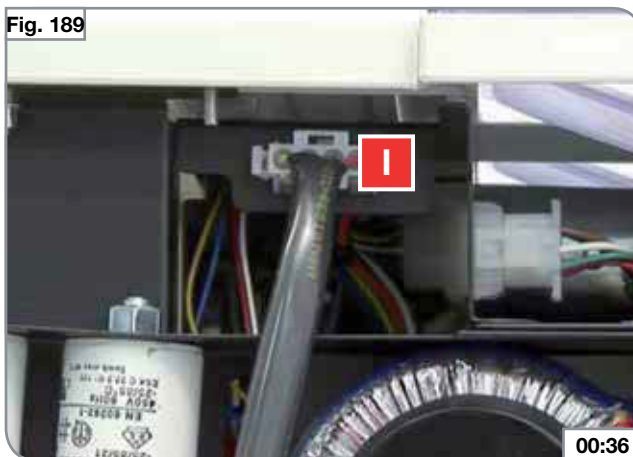
Fig. 188



00:33

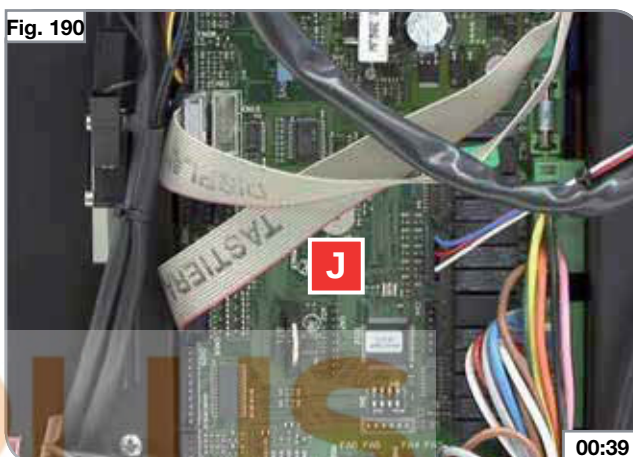
(I) Left grinder connector.

Fig. 189



(J) The electric control unit.

Fig. 190



IN+PLUS
AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

8.2 TRANSFORMER

- 1 To replace the transformer, disconnect the input.
- 2 Disconnect the output connectors with flat screwdriver to undo the screws.
- 3 With a 5 mm allen key unscrew the screw to remove the transformer.

Fig. 191

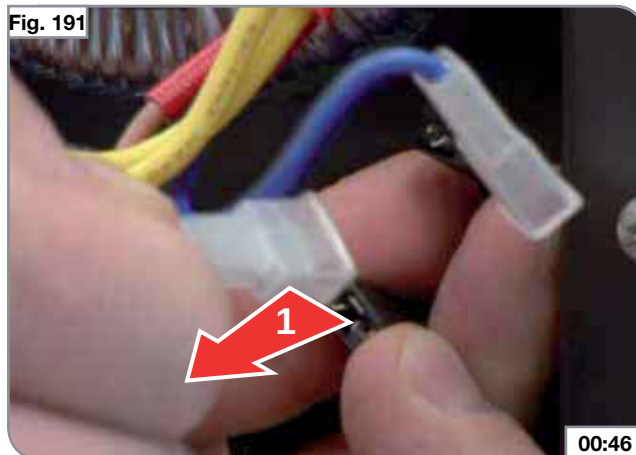


Fig. 192

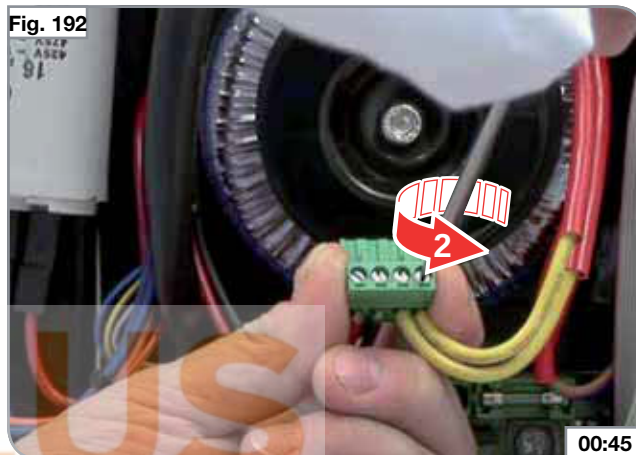
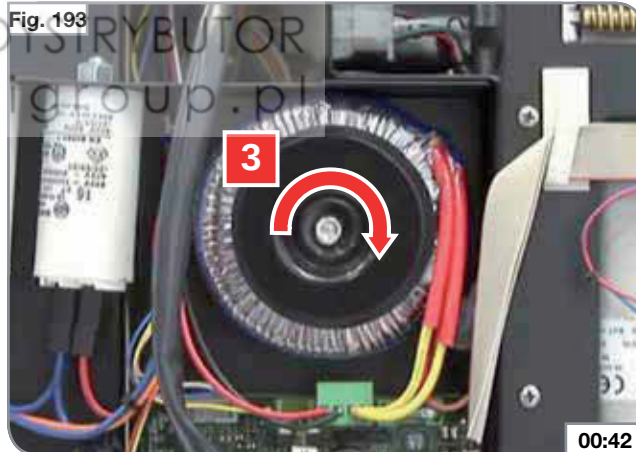


Fig. 193



8.3 CAPACITOR

To replace the capacitor, switch off the machine with the main switch.

1 Remove the two cables.

Fig. 194



2 Use a 13 wrench to unscrew the nut.

Fig. 195



3 When replacing the capacitor, always check the label values.

Fig. 196



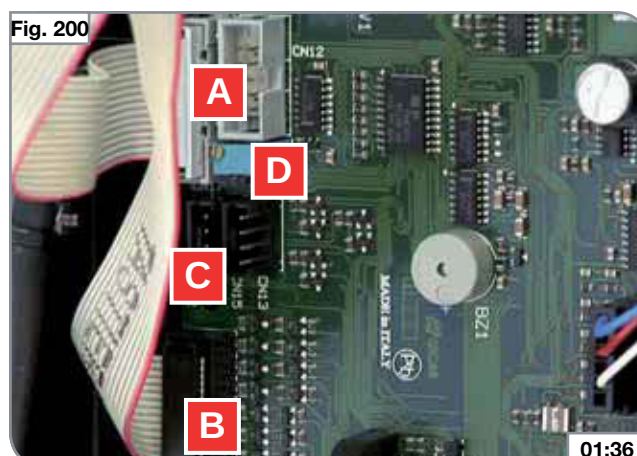
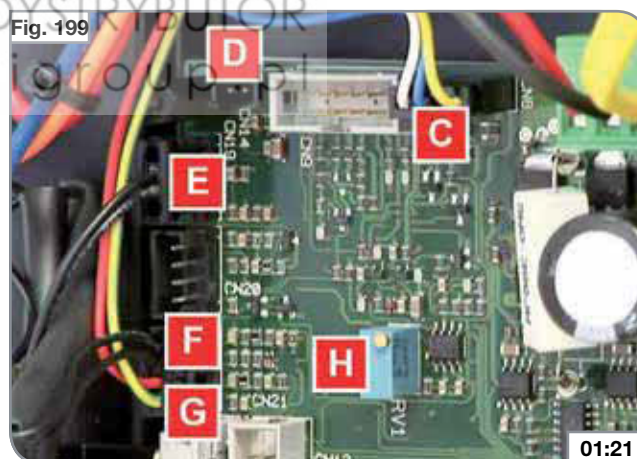
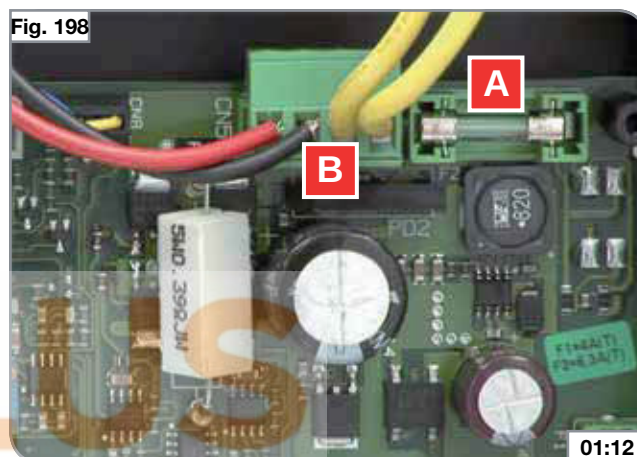
8.4 ELECTRONIC CONTROL UNIT

- 1 To remove the electronic control unit, disconnect all connecting wires and four locking screws on the frame.

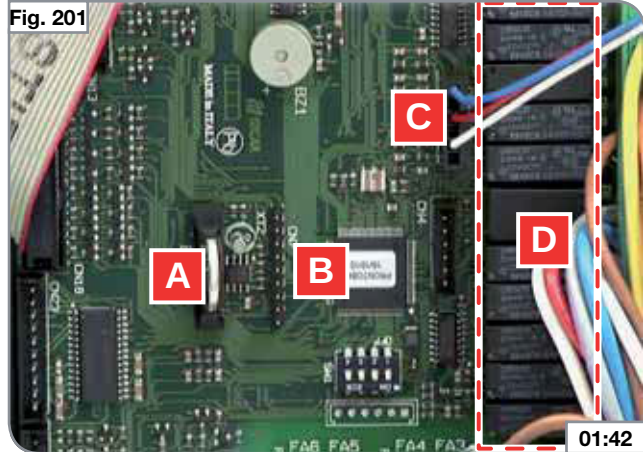
- 2 At the top of the unit are:
 - (A) Fuse [6.3 A]
 - (B) Input power transformer and motor output

- (C) Motor encoder
- (D) Autosteam probe (only if the autosteam option is present)
- (E) Sensor group
- (F) Water tank level
- (G) Boiler tank level
- (H) Trim for autosteam temperature probe calibration

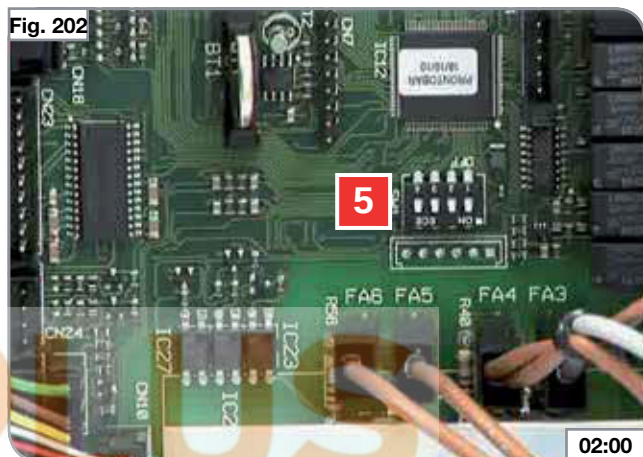
- 3 On the left side:
 - (A) Display connection
 - (B) Keyboard connection
 - (C) USB connection
 - (D) Trim for display contrast



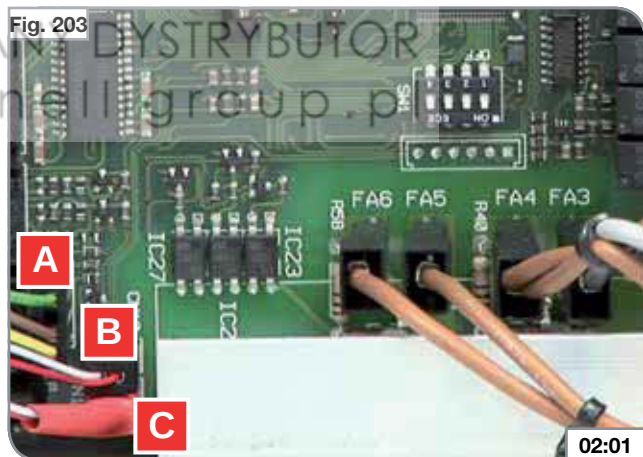
- 4 At the bottom of the unit are:
- (A) Clock battery
 - (B) On the eprom is indicated the release of the software loaded
 - (C) Door and bottom drawer microswitch connector
 - (D) Relay and solenoid valves, grinders and pump connectors.



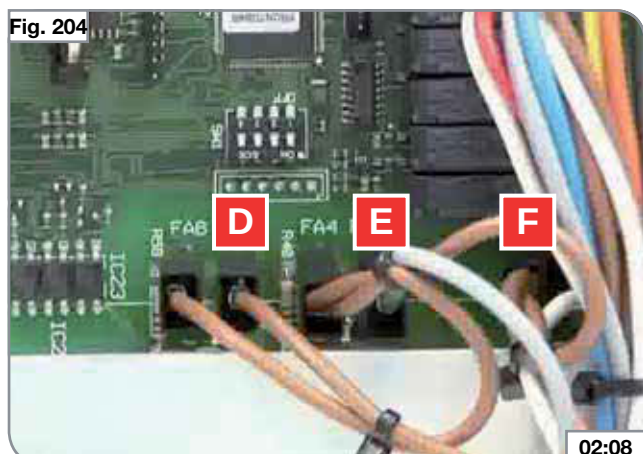
- 5 Dip switch to configure the machine (see chap. 13.8 for deeper info).



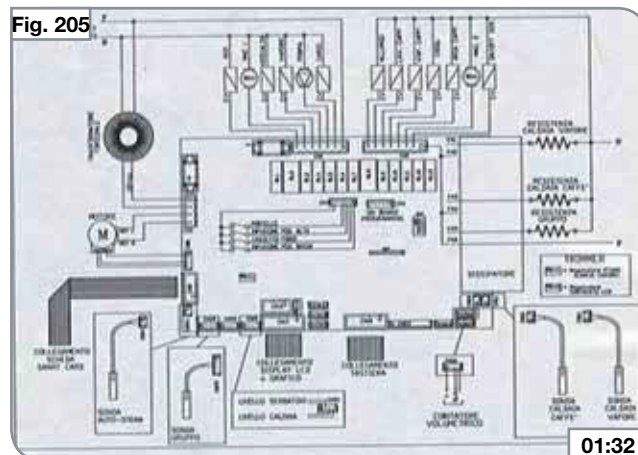
- 6 On bottom are:
- (A) Flow meter connector
 - (B) Coffee boiler tank sensor connector
 - (C) Steam boiler tank sensor connector



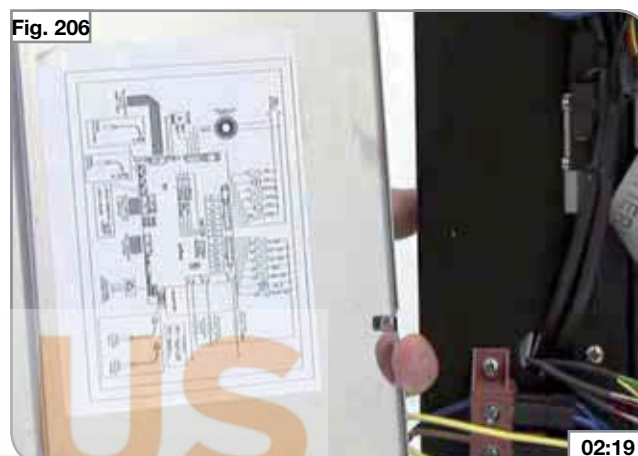
- (D) Group heating element
- (E) Coffee boiler heating element
- (F) Steam boiler heating element



- 7** For installation, follow the wiring diagram (see chap. 18 for complete diagram).



- 8** All connections are shown in the diagram inside in the left panel.



IN+PLUS

AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

9. CAP PUMP AND WATERSTOP VALVE



INDEX

9. CAP PUMP AND WATERSTOP

VALVE	9.1
9.1 HOW TO ACCESS	9.2
9.2 HOW TO REPLACE THE FLOWMETER	9.4
9.3 PUMP REMOVAL	9.6
9.4 PUMP PRESSURE SETTING	9.8
9.5 REPLACE WATERSTOP VALVE.....	9.10v

TOOLS REQUIRED:



9.1 HOW TO ACCESS

To access the service engineer must:

- 1 Turn off the machine.
- 2 Remove the back panel by undoing the two screws with a Phillips screwdriver.
- 3 In the tank version, remove the tank.
- 4 Remove the protective panel of the boiler by undoing the two screws with a phillips screwdriver.

Fig. 207



Fig. 208



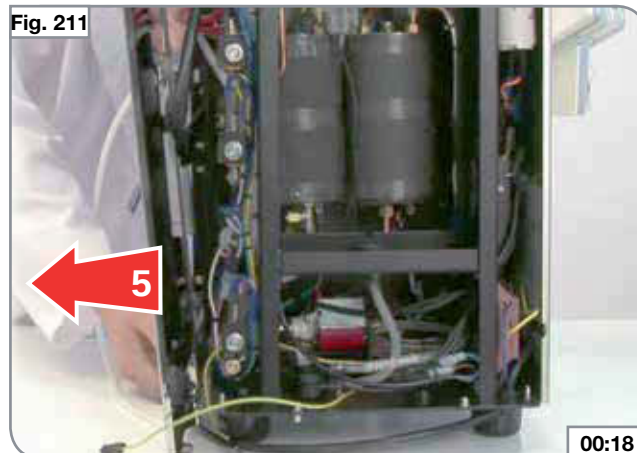
Fig. 209



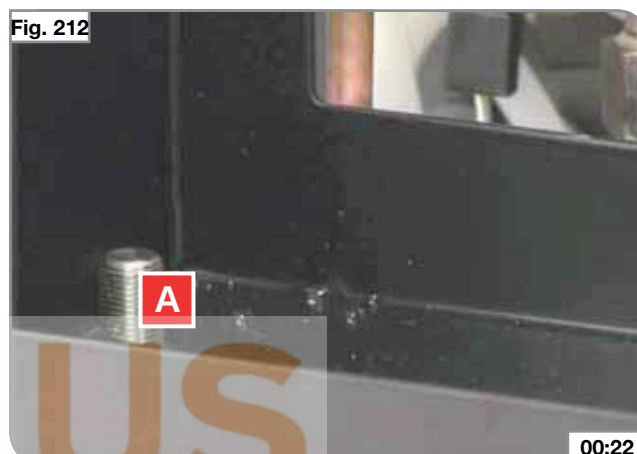
Fig. 210



- 5 Remove the left side panel.

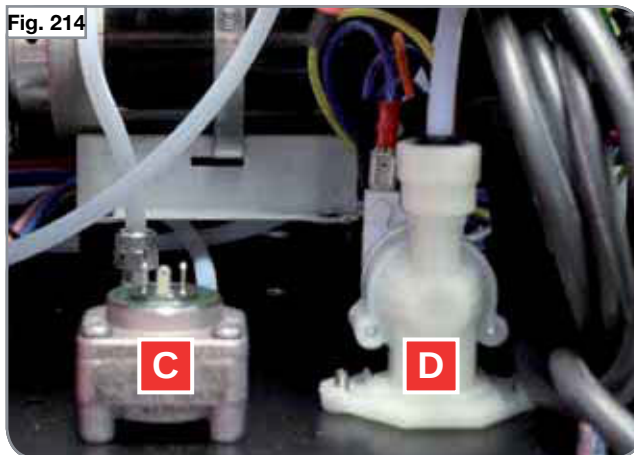


- 6 Please note that the two versions of the machine presents some differences:
In the tank version are:
(A) Tank water level sensor (Fig. 211).
(B) Water tank connection (Fig. 212).



- 6 Please note that the two versions of the machine presents some differences:
In the tank version are:
On the bottom panel both the versions are equipped with a metal high pressure flowmeter **(C)**. The direct connection version also has a water stop valve used to control the input water **(D)**.

Fig. 214



9.2 HOW TO REPLACE THE FLOWMETER

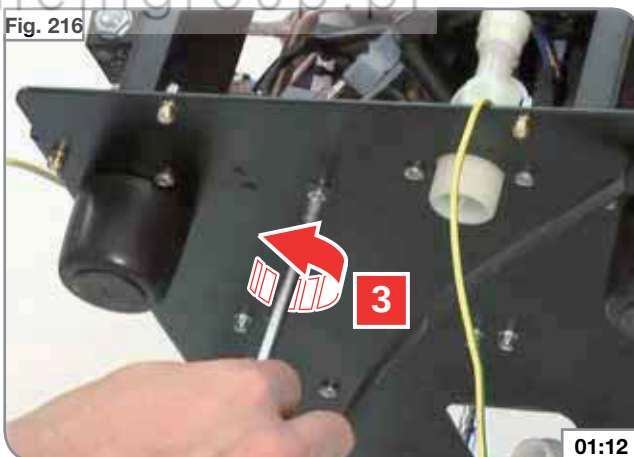
- 1 Turn off the machine and unplug it, open the rear panel.
- 2 Disconnect the fastons.

Fig. 215



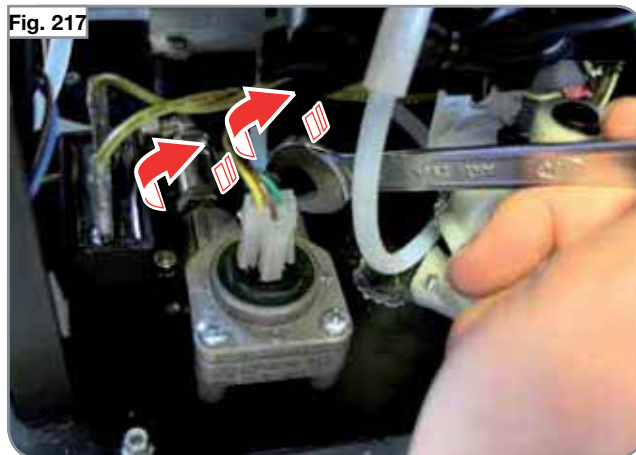
- 3 From below, undo the screws supporting the flowmeter.

Fig. 216



- 4 With a 12 wrench remove the inlet and outlet teflon pipes.

Fig. 217

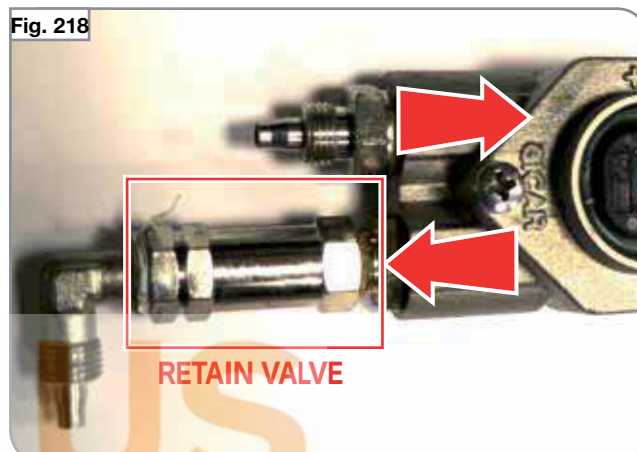


- 5 When replacing the flowmeter, see the arrows to ensure that the input and output are correctly connected.

**WARNING**

Please pay attention when reassembling the retain valve. Take care of the water flow direction to prevent valve blockage.

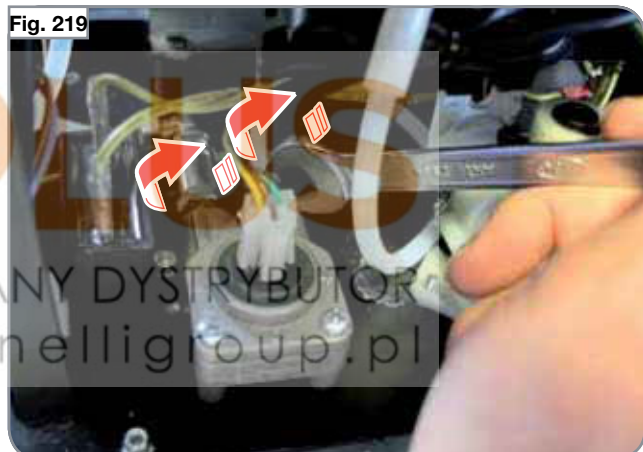
Fig. 218



AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

9.3 PUMP REMOVAL

- 1 Turn the machine off and unplug it, open the rear panel on the right side, remove the tank and open the boiler protection panel.
- 2 In the tank version, remove the tank.
- 3 Remove the input and output pipes from the flowmeter.
- 4 With a 12 wrench remove the teflon pipes from the pumping element.



- 5 Disconnect the capacitor undoing the screw with a phillips screwdriver.
- 6 With a phillips screwdriver, undo the screw clump, disconnect the wires and slide out the motor from the right side of the machine.

Fig. 221

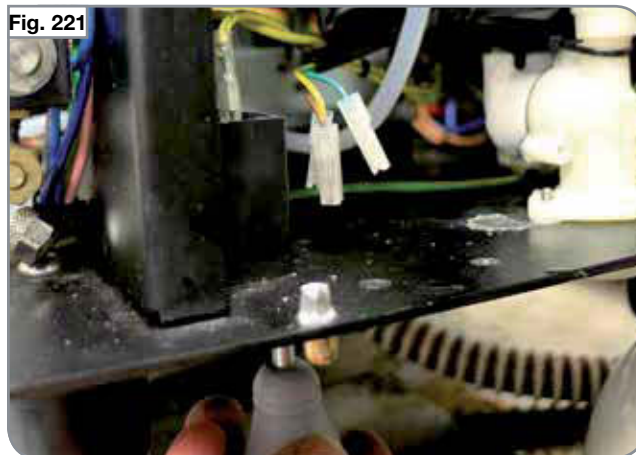


Fig. 222



Fig. 223



IN+PLUS
AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

9.4 PUMP PRESSURE SETTING

Whenever the pump is replaced or special maintenance is required, check the pump pressure.

1 Open the door turning the key anticlockwise.

Fig. 224



2 Remove the grounds drawer and the drip tray.

Fig. 225



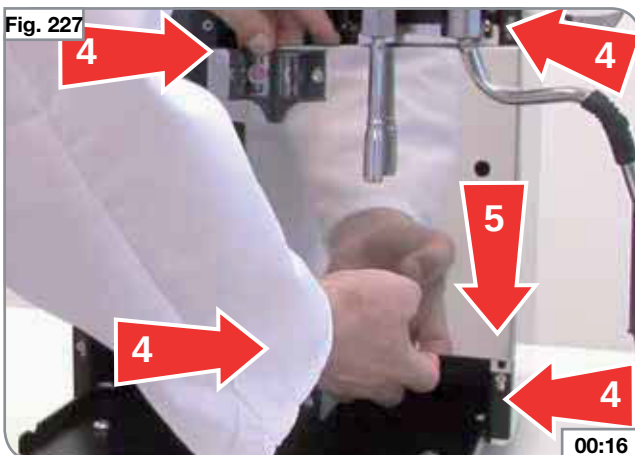
3 Slide out the nozzle.

Fig. 226



4 Remove the front panel by loosening the 4 screws.

Fig. 227



- 5 Slide down and remove the front panel.
- 6 Unhook the water supply pipe by pressing the fixing ring with a finger or using a flat head screw driver.
- 7 Put only the grounds drawer in its position to close the circuit of the magnetic sensor for “drawer out” alarm.
- 8 Connect a 4mm teflon pipe to a manometer.
- 9 If grounds drawer is well placed and display reads SELECT PRODUCT, press  to emulate the Decaf powder and than Espresso key. In this way it will be possible to measure the pump pressure and adjust it by rotating the screw.
- 10 Turn the screw clockwise to increase the pressure and counter-clockwise to decrease it. Suggested pressure is 9 bar.

Fig. 228

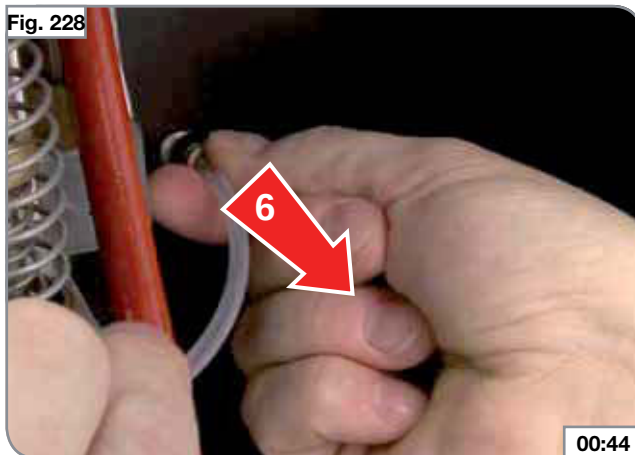


Fig. 229



9.5 REPLACE WATERSTOP VALVE

To replace the waterstop valve in the direct connection version:

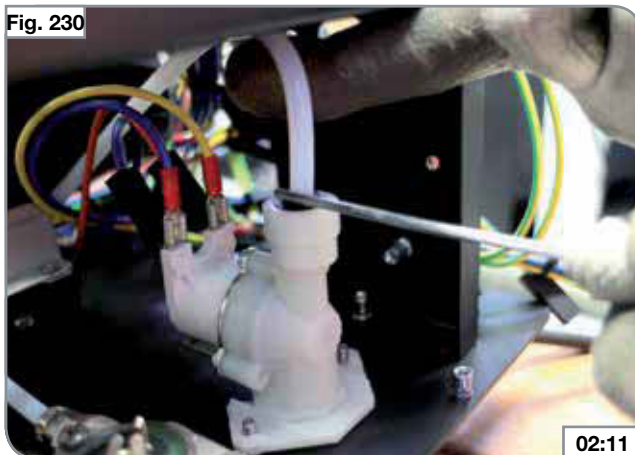
- 1 Turn the machine off and unplug it.
- 2 Open the rear panel and remove the aquastop outlet pipe, pressing the ring.

- 3 Remove the faston connections.

- 4 Close the water inlet and disconnect the inlet pipe.

- 5 Tilt the machine and with a phillips screwdriver, undo the two screws holding the solenoid.

Fig. 230



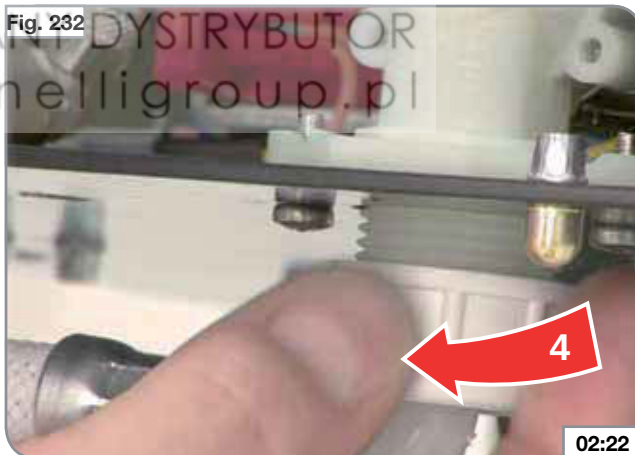
02:11

Fig. 231



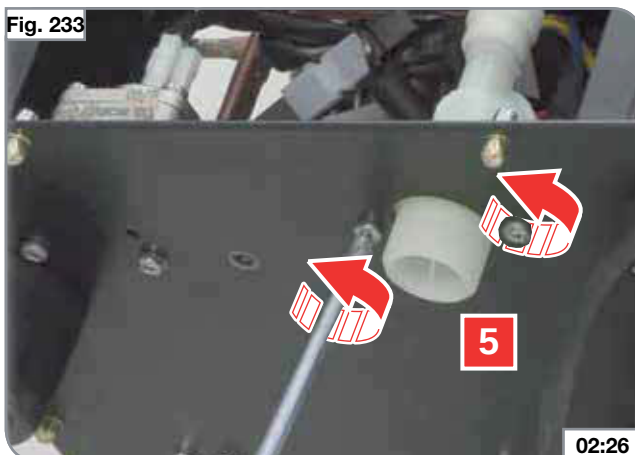
02:16

Fig. 232



02:22

Fig. 233



02:26

10. MILK CIRCUIT



INDEX

10. MILK CIRCUIT	10.1
10.1 CAPPUCCINO MAKER AND NOZZLE	10.2
10.2 AUTO WASHING AND AIR SOLENOIDS VALVES	10.3
10.2.1 Autowashing solenoid valve	10.3
10.2.2 Air solenoid valve	10.4
10.3 AIR REGULATOR	10.5
10.4 MILK PIPE	10.5

TOOLS REQUIRED:



10.1 CAPPUCCINO MAKER AND NOZZLE

- 1 Turn off the machine and open the door.
- 2 Inside the pouring nozzle are:
A Cappuccino maker,
B Steam inlet pipe on top,
C Milk inlet pipe on the right (white silicone),
D the blue inner pipe is for the coffee,
E (OPTIONAL) The blue exterior one is to add optional hot water.
- 3 To remove the nozzle, move the nozzle up and free it from the guides.
- 4 Release the cappuccino maker.
- 5 Undo the coffee pipe clip and push out.

Fig. 234



Fig. 235

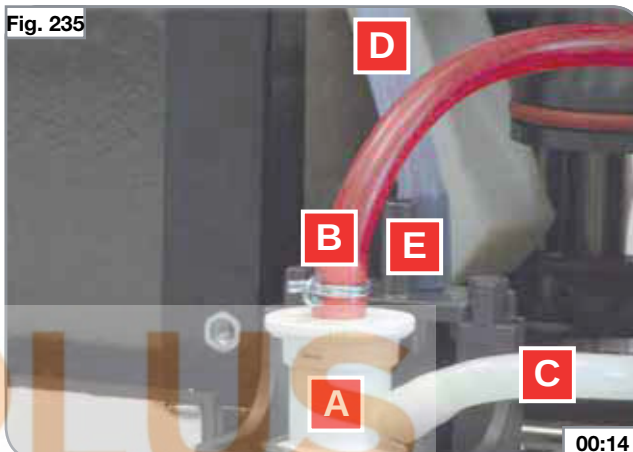


Fig. 236



Fig. 237



10.2 AUTO WASHING AND AIR SOLENOIDS VALVES

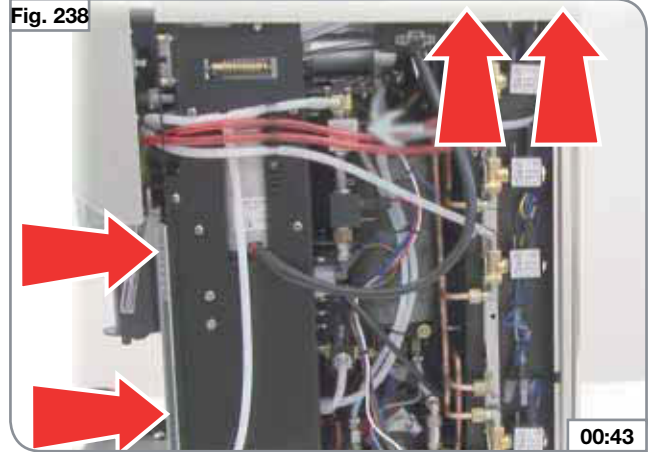
To access open the right panel undoing the two screws in top and the two screws in the front.

The autowashing and air valves are located in the right part of the machine.

10.2.1 AUTOWASHING SOLENOID VALVE

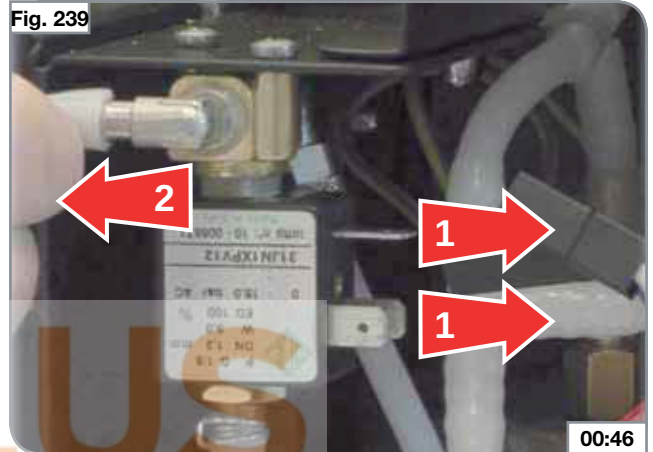
- 1 Disconnect the wires from the coil.
- 2 Remove the silicone pipe, the clip and the discharge pipe of the third way.
- 3 With a phillips screwdriver, remove the two screws holding the solenoid. Remove the solenoid from the right side.
- 4 With a 12 wrench, loosen the teflon water inlet pipe solenoid and remove it permanently.

Fig. 238



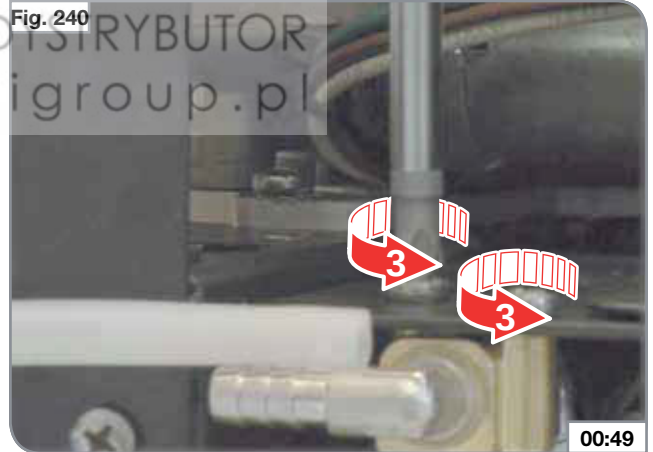
00:43

Fig. 239



00:46

Fig. 240



00:49

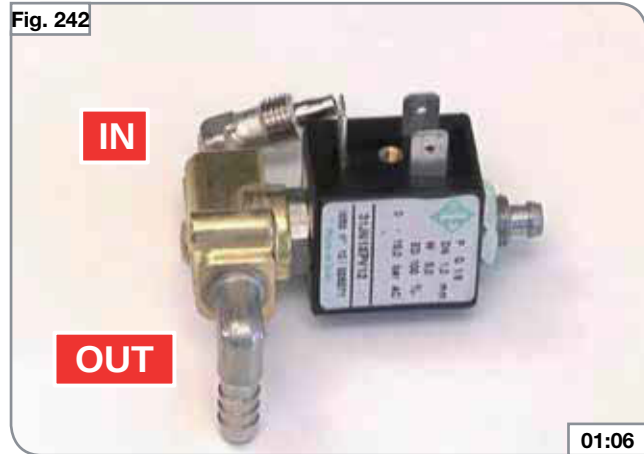
Fig. 241



00:58

- 5 When reassembling, ensure the fittings comply with the entry and exit arrows.

Fig. 242

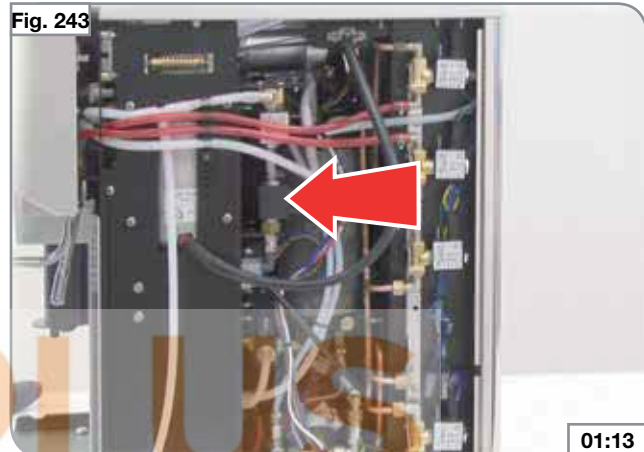


01:06

10.2.2 AIR SOLENOID VALVE

- 1 To remove the air solenoid, disconnect electrical connections from the coil.

Fig. 243



01:13

- 2 Remove the clip and the silicon pipe.

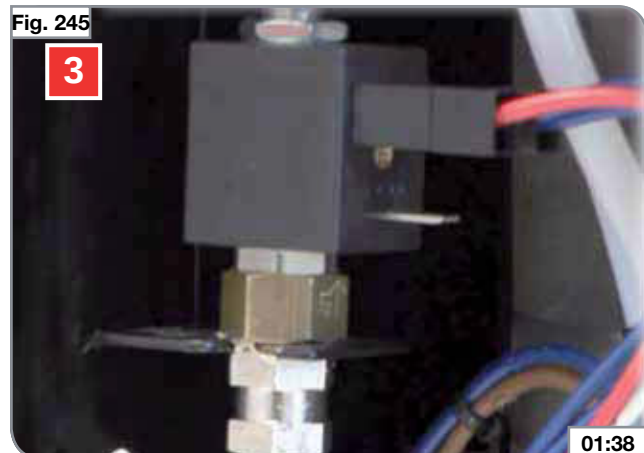
Fig. 244



01:18

- 3 When reassembling, make sure that the plastic ring and the L-shaped silicone pipe enter the hole without difficulty.

Fig. 245

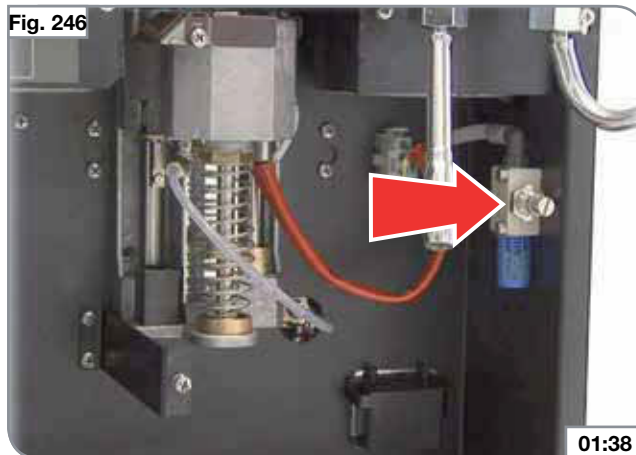


01:38

10.3 AIR REGULATOR

The air regulator is behind the front panel and is connected to the air solenoid valve.

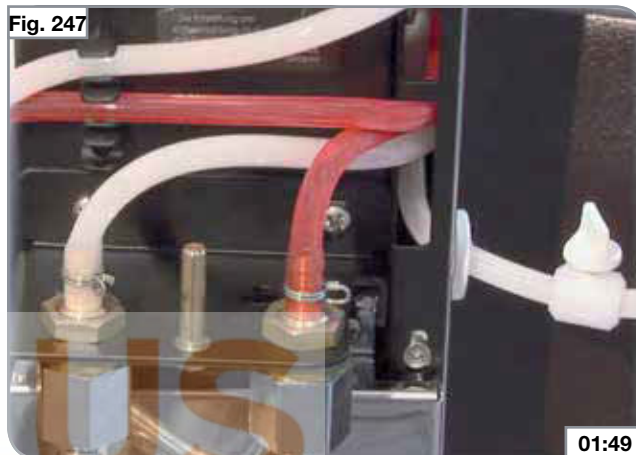
Fig. 246



10.4 MILK PIPE

Whenever the right side panel is opened, verify that there are no blockages in the milk pipe.

Fig. 247



IN+PLUS
AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

IN+PLUS

AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

11. DOOR



INDEX

11. DOOR.....	11.1
11.1 DISPLAY AND KEYBOARD.....	11.2
11.2 NOZZLE.....	11.4
11.3 BOTTON DRAWER.....	11.6
11.4 STEAM AND HOT WATER NOZZLES.....	11.6
11.5 BEVERAGE LABELS	11.7

TOOLS REQUIRED:



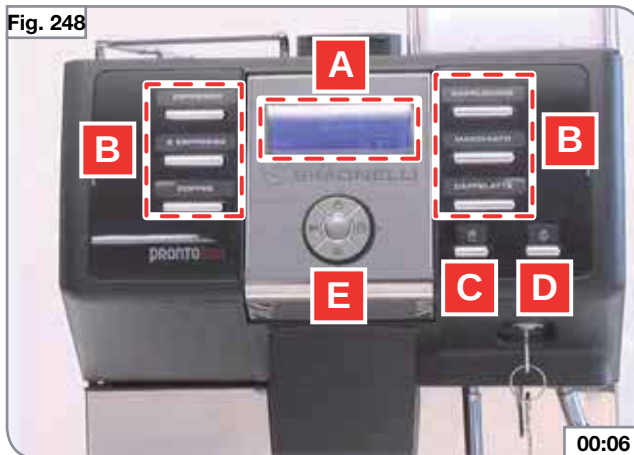
11.1 DISPLAY AND KEYBOARD

The front of the machine are located:

- A** Display
- B** Keyboard with six drinks keys
- C** Hot water key
- D** Steam key
- E** 4 multifunction keys

- F** Coffee nozzle
- G** Lock key
- H** Hot water wand
- F** Steam wand

Fig. 248



00:06

Fig. 249



- 1 To access the display and key board, open the door.

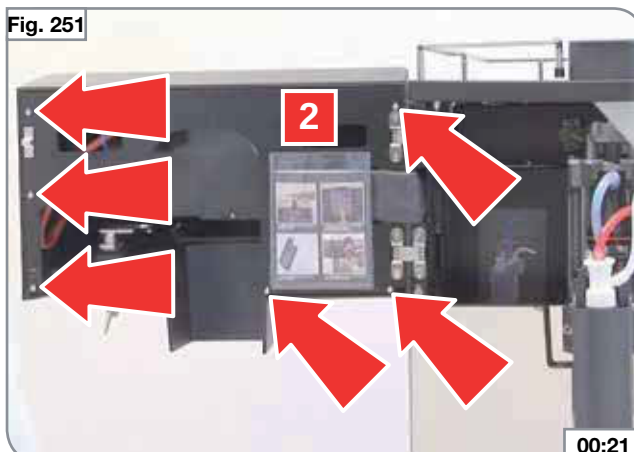
Fig. 250



00:18

- 2 Undo the six screws.

Fig. 251



00:21

3 Disconnect the three connectors:

- A** Keyboard
- B** Display
- C** USB

Fig. 252

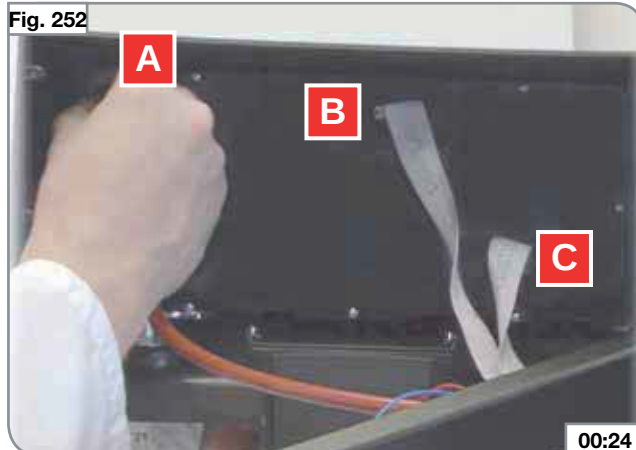
**4** Undo the six screws on the keypad display cover.**5** The seventh screw is near the display connector. Under the protection.

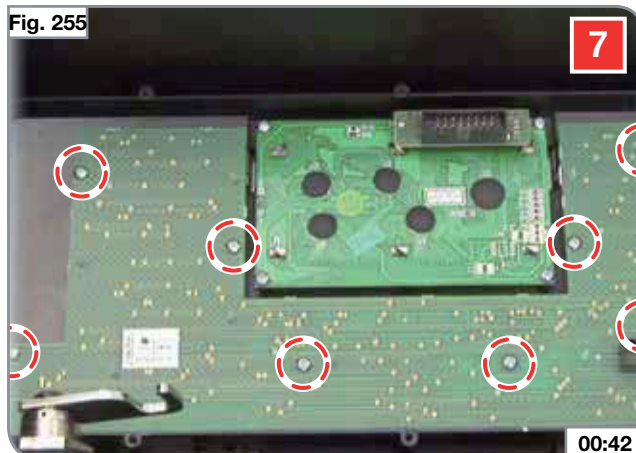
Fig. 253

**6** Remove the cover.

Fig. 254

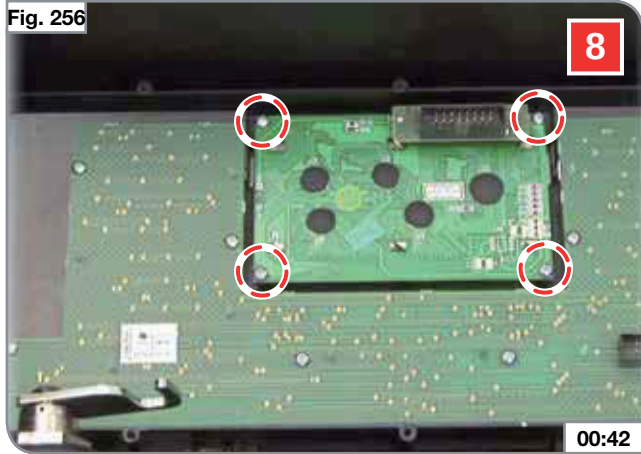
**7** To remove the keyboard unscrew the 10 screws.

Fig. 255



- 8 To change the display, remove the 4 screws.

Fig. 256



- 9 Undo the two nuts to remove the USB programming board.

Fig. 257



- 10 The micro switch connections are inside the door.

Fig. 258



11.2 NOZZLE

The nozzle is at the front of the machine.

- 1 Turn off the machine and open the door.

Fig. 259



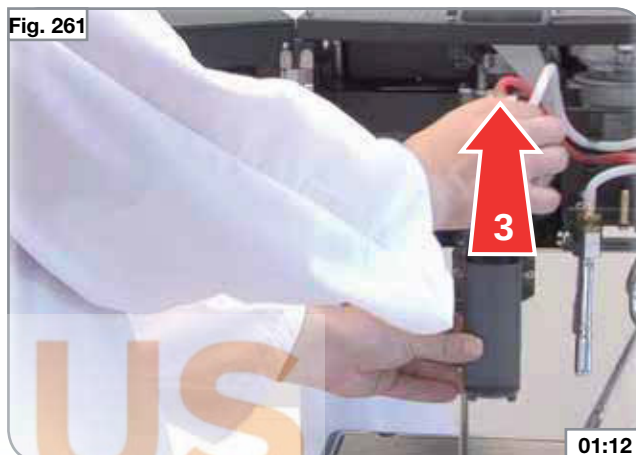
- 2 To adjust the nozzle angle turn the two 3mm allen screws and tighten the screws with the nozzle correctly in place. This is useful to reduce the flow equally in the two nozzles.

Fig. 260



- 3 Remove the cappuccino maker.

Fig. 261



- 4 Remove the nozzle from above.

Fig. 262



- 5 At the back are the steel strips and magnets to hold the nozzle.

Fig. 263



11.3 BOTTON DRAWER

Remove the bottom drawer and tray. On the left of the tray is the relevant micro.

Fig. 264



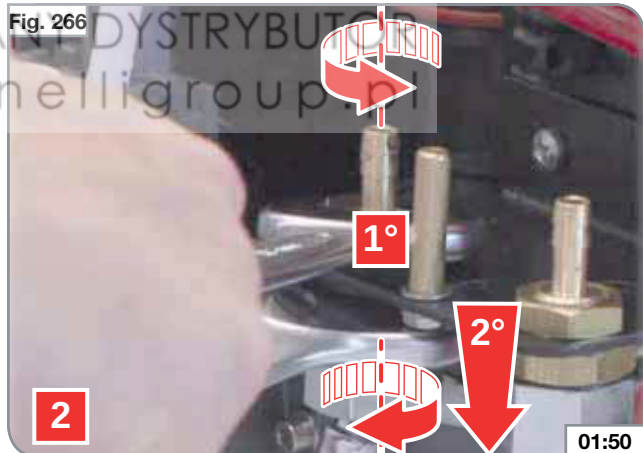
11.4 STEAM AND HOT WATER NOZZLES

- 1 Open the door, remove the clip and slide down the water and steam nozzles.
- 2 With 22 and 18 wrenches, loosen the nut that holds the nozzle and pull it out from below.

Fig. 265



Fig. 266



11.5 BEVERAGE LABELS

- 1 To change the beverage labels, lift the front plastic cover with a normal screwdriver using light pressure.
- 2 Remove the cover and replace the drink label.

Fig. 267



Fig. 268



IN+PLUS
AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

IN+PLUS

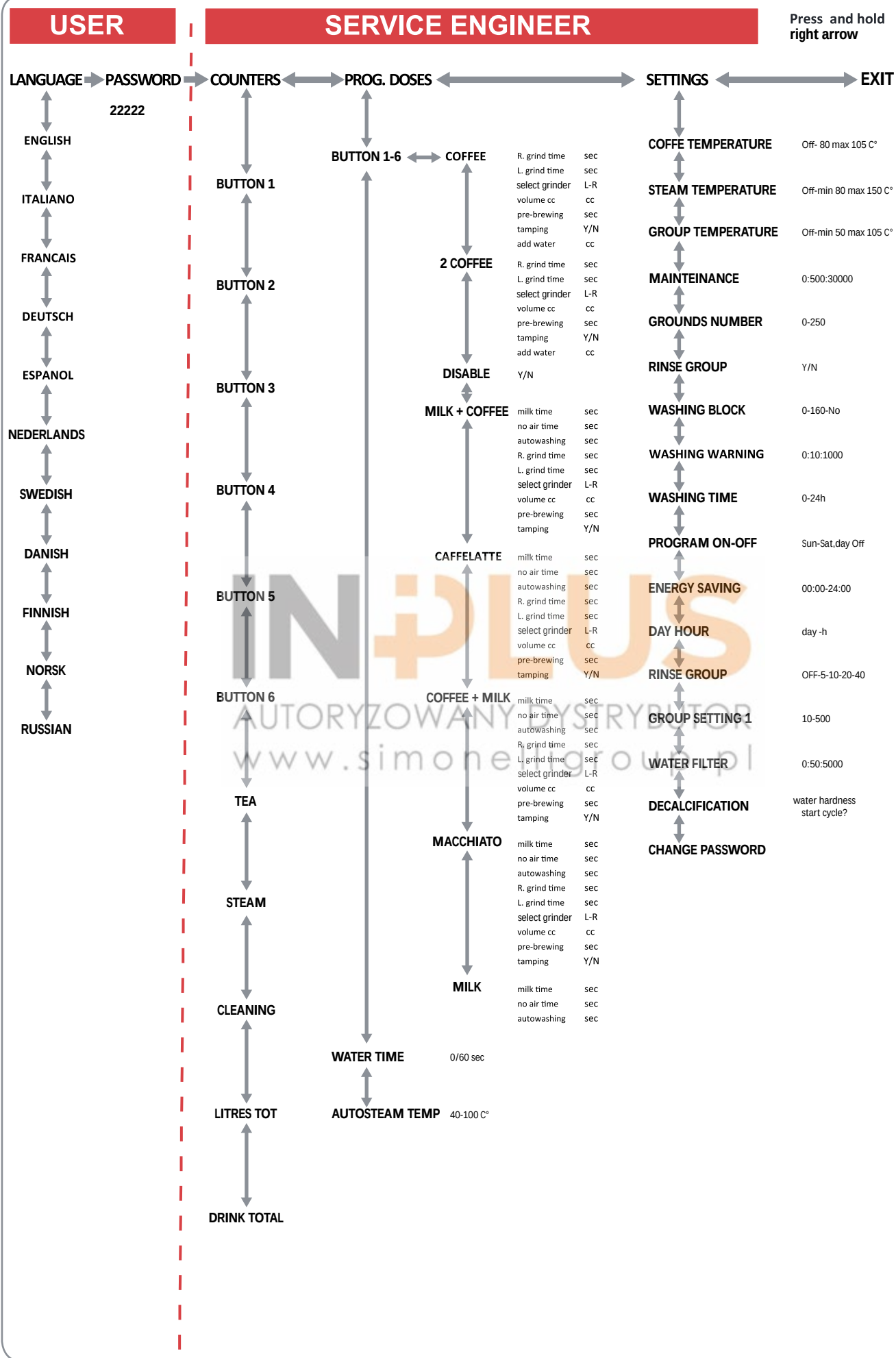
AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

12. PROGRAMMING



INDEX

12. PROGRAMMING	12.1
12.1 INTRODUCTION	12.3
12.2 PROGRAMMING IN USER MODE	12.4
12.2.1 Language selection	12.4
12.2.2 Read beverages counters	12.5
12.3 PROGRAMMING IN SERVICE	
ENGINEER MODE	12.5
12.3.1 Counters	12.5
12.3.2 Program doses	12.6
12.3.3 Functions description	12.8
12.3.4 Setting	12.10
12.3.5 Setting water hardness	12.16
12.3.6 De-scaling cycle	12.17



12.1 INTRODUCTION

When the machine is turned on, the software release "A" is displayed as well as the position of the 4 dip switches for configuring the machine "B". When the number is displayed the related dipswitch is position ON.

The programming keys are:

- 1  **ENTER** key: to go into the menu and/or to confirm the value set.
- 2-3  -  Up and down arrow keys: To scroll through the menu and increase or decrease the valves.
- 4  **RESET** key: to return to the previous step.

The others keys are numbered from 1 to 7 as in a picture:

- 1 Espresso
- 2 2 Espresso
- 3 Coffee
- 4 Cappuccino
- 5 Macchiato
- 6 Caffelatte
- 7 Milk

Note: button 7 could be programmed only if dip switch 3 is set to ON (see chapter 13.8), and the only available program is Milk.

If dip switch 3 is set to OFF button 7 is not programmable and it works like a pulse.

Fig. 269



Fig. 270



Fig. 271



12.2 PROGRAMMING IN USER MODE

12.2.1 LANGUAGE SELECTION

- 1 To enter the menu press **ENTER** ☕ for 5 seconds; "SELECT LANGUAGE" appears: this is the only function in user mode.

Fig. 272



- 2 Press the **ENTER** ☕ key to enter the sub-menu.

Fig. 273



- 3 Press the arrow ☕ - ☕ keys, select the preferred language.

Fig. 274



- 4 Press **ENTER** ☕ to confirm and/or RESET ☕ to return using the machine.

Fig. 275



12.2.2 READ BEVERAGES COUNTERS

To access the beverages counters page switch off the machine until screen shows "MACHINE OFF". Press the keys number 1 and 4 together as in the image (276). Accessing to the page by this way do not allow the client to zero the counters.

Fig. 276



12.3 PROGRAMMING IN SERVICE ENGINEER MODE

To access the programmable functions in service engineer mode:

- 1 Press **ENTER**  for 5 seconds from the menu.
- 2 From the "Select language" menu press the down  key; password is displayed.
- 3 Enter the default password: 22222 (5 times the "2" ).

The menu has three sub-menu:

- Counters,
- Program doses,
- Setting,

As well as Exit.

Fig. 277

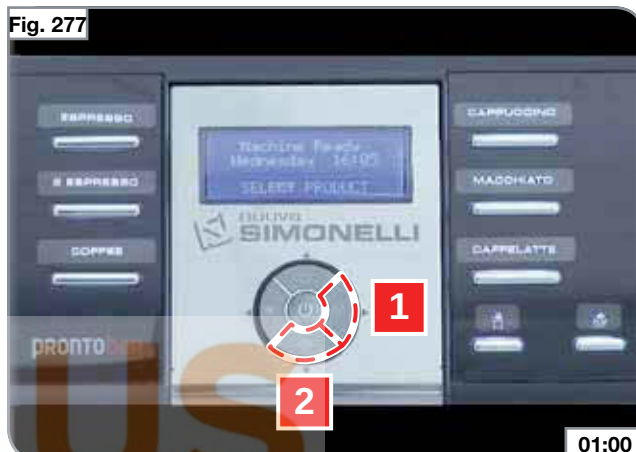


Fig. 278

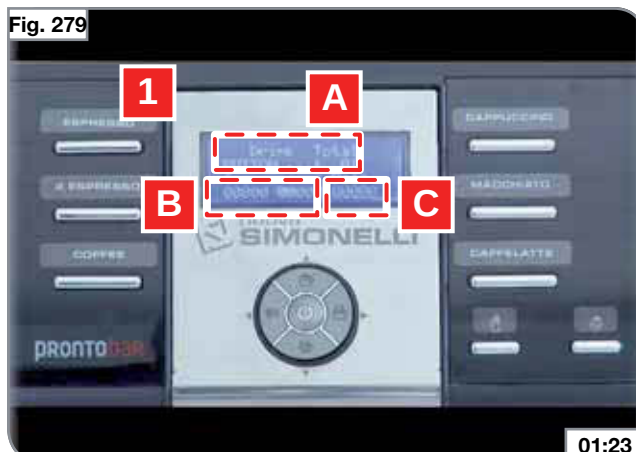


12.3.1 COUNTERS

- 1 To read the counters, press  for 5 seconds the sub-menu; the display shows:

- A** The key we are reading;
- B** Cycles from the left grinder and right grinder;
- C** Decaffeinated.

Fig. 279



2 With the up ☕ and down ☼ arrow keys, you can see:

- All six drinks
- Tea/hot water
- Steam
- Cleaning/wash counter
- Litres total
- Drink total

12.3.2 PROGRAM DOSES

1 From the service engineer mode menu, press:

- A** The down ☼ arrow key to select the "program doses" sub-menu.
- B** The **ENTER** ☕ key to go into the sub-menu.

2 Use the up ☕ and down ☼ keys to select the key to program and press the **ENTER** ☕ to confirm.

Fig. 280



01:32

Fig. 281



01:52

Fig. 282



01:57

- 3 It is possible to select the beverage by pressing the ☕ ⚙️ keys:
 COFFEE: coffee cycle
 2 COFFEE: coffee cycle
 DISABLE : key disabled
 MILK + COFFEE: milk cycle + coffee cycle
 CAFFELLATTE: milk cycle + coffee cycle together
 COFFEE + MILK: coffee cycle + milk
 MACCHIATO: milk cycle + pause (few seconds) + coffee
 MILK, milk cycle
 Press ENTER ☕ to confirm the selected beverage.
- 4 Use the down ⚙️ arrow key to select the setting for that cycle, that press **ENTER** ☕ to select the parameter to be set.

Fig. 283



Fig. 284



IN+PLUS
 AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

COFFEE and 2 COFFEE beverage functions.

GRIND TIME → (used to set the grinding time of the right-hand grinder)

GRIND TIME ← (used to set the grinding time of the left-hand grinder)

SELECT GRINDER (used to set the default grinder)

VOLUME CC (used to set the volume of water in the coffee)

PRE-BREWING (used to set the time of the pre-infusion cycle)

TAMPING (used to enable/disable pressing)

ADD WATER CC (used to set the volume of hot water bypass).

MILK + COFFEE beverage functions.

MILK TIME (used to set the milk time/amount)

NO AIR TIME (used to set the milk time/amount without foam)

AUTOWASHING (used to set the washing time at the end of pouring)

GRIND TIME → (used to set the grinding time of the right-hand grinder)

GRIND TIME ← (used to set the grinding time of the left-hand grinder)

SELECT GRINDER (used to set the default grinder)

VOLUME CC (used to set the volume of water in the coffee)

PRE-BREWING (used to set the time of the pre-infusion cycle)

TAMPING (used to enable/disable pressing)

CAFFELLATTE beverage functions.

MILK TIME (used to set the milk time/amount)

NO AIR TIME (used to set the milk time/amount without foam)

AUTOWASHING (used to set the washing time at the end of pouring)

GRIND TIME → (used to set the grinding time of the right-hand grinder)

GRIND TIME ← (used to set the grinding time of the left-hand grinder)

SELECT GRINDER (used to set the default grinder)

VOLUME CC (used to set the volume of water in the coffee)

PRE-BREWING (used to set the time of the pre-infusion cycle)

TAMPING (used to enable/disable pressing)

COFFEE + MILK beverage functions.

MILK TIME (used to set the milk time/amount)

NO AIR TIME (used to set the milk time/amount without foam)

AUTOWASHING (used to set the washing time at the end of pouring)

GRIND TIME → (used to set the grinding time of the right-hand grinder)

GRIND TIME ← (used to set the grinding time of the left-hand grinder)

SELECT GRINDER (used to set the default grinder)

VOLUME CC (used to set the volume of water in the coffee)

PRE-BREWING (used to set the time of the pre-infusion cycle)

TAMPING (used to enable/disable pressing)

MACCHIATO beverage functions.

MILK TIME (used to set the milk time/amount)

NO AIR TIME (used to set the milk time/amount without foam)

AUTOWASHING (used to set the washing time at the end of pouring)

GRIND TIME → (used to set the grinding time of the right-hand grinder)

GRIND TIME ← (used to set the grinding time of the left-hand grinder)

SELECT GRINDER (used to set the default grinder)

VOLUME CC (used to set the volume of water in the coffee)

PRE-BREWING (used to set the time of the pre-infusion cycle)

TAMPING (used to enable/disable pressing)

MILK beverage functions.

MILK TIME (used to set the milk time/amount)

NO AIR TIME (used to set the milk time/amount without foam)

AUTOWASHING (used to set the washing time at the end of pouring)

12.3.3 FUNCTIONS DESCRIPTION

GRINDER PROG. → Grinding time of the right-hand grinder:

It is possible to set the grinding time in seconds and therefore, the amount of ground coffee used.

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to **increase/reduce** grinding time.

Press **ENTER**  to confirm settings.

GRIND TIME ← Grinding time of the left-hand grinder:

It is possible to set the grinding time in seconds and therefore, the amount of ground coffee used.

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to **increase/reduce** grinding time. Press **ENTER**  to confirm settings.

SELECT GRINDER Default Grinder Selection

It is possible to set the default grinder (the left SX  or the right DX .

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to select the right or left grinder.

Press **ENTER**  to confirm settings.

VOLUME CC. (Water Volume):

It is possible to set the volume of the water for the coffee in cc.

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to increase/reduce water volume.

Press **ENTER**  to confirm settings.

PRE-BREWING (Pre-infusion time):

It is possible to enable/disable the pre-infusion cycle (YES or NO).

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to increase/reduce pre-infusion time.

Press **ENTER**  to confirm settings.

TAMPING (Pressing):

It is possible to enable/disable pressing (YES or NO).

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to select **YES** or **NO** to enable/disable pressing.

Press **ENTER**  to confirm settings.

MILK TIME (Milk Time):

It is possible to set the time and therefore, the amount of milk.

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to increase/reduce the amount of milk. Press **ENTER**  to confirm settings.

NO AIR TIME (Air Time disabled):

It is possible to set the part of total milk time in which the air solenoid is closed so as to adjust the amount of foam in the milk.

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to **increase/reduce** the milk time for which the solenoid valve is closed.

Press **ENTER**  to confirm settings.

WASH (Automatic milk tube wash):

It is possible to set the cold water washing time at the end of milk dispensing.

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to increase/reduce the washing time.

Press **ENTER**  to confirm settings.

HOT WATER (Hot Water time):

When pressing the  key in the DOSE menu, after key 6, you will access to the HOT WATER menu.

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to increase/decrease the time and therefore the volume of water.

Reading 000 corresponds to disabled key.

Press **ENTER**  to confirm settings.

STEAM (Steam Time):

Pressing  key from the cycle menu will open the **STEAM** cycle; press **ENTER**  to open the submenu; the   keys serve to increase/reduce the time of the steam, if the AUTOSTEAM function is activated, the   keys serve to increase/reduce the temperature.

Reading 000 corresponds to disabled key.

Press **ENTER**  to confirm settings.

Press **RESET**  to quit the submenu.

To exit programming, press the **RESET**  button to get to the "Dose planning" level. With the up  and down  arrows scroll to exit and press the **ENTER** .

12.3.4 SETTING

1 From the service engineer mode menu, press:

A The down  arrow key to select the "setting" sub-menu.

B The **ENTER**  key to go into the sub-menu.

The programs available are:

- Coffee temperature
- Steam temperature
- Group temperature
- Maintenance
- Grounds number
- Rinse group
- Washing block
- Washing warning
- Program ON-OFF
- Energy saving
- Day/hour
- Group setting 1
- Group setting 2
- Water filter L
- Decalcification
- Change password

Fig. 285



Fig. 286



Fig. 287



COFFEE TEMPERATURE

It is possible to programme the temperature of the water in the coffee boiler.

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to increase/reduce the temperature of the water in the coffee boiler tank (min. 80°C max. 105°C).

Press **ENTER**  to confirm settings. Press **RESET**  to quit the submenu.

STEAM TEMPERATURE

It is possible to programme the temperature of the steam in the services boiler.

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to increase/reduce the temperature of the steam in the services boiler tank (min 80°C max. 150°C).

Press **ENTER**  to confirm settings. Press **RESET**  to quit the submenu.

GROUP TEMPERATURE

The temperature of the delivery group can be set. By pressing the **ENTER** key  the submenu can be accessed; keys   let you increase/diminish the temperature of the water in the coffee boiler (min. 50°C max. 105°C.) Press **ENTER**  to confirm settings. Press **RESET**  to exit submenu.



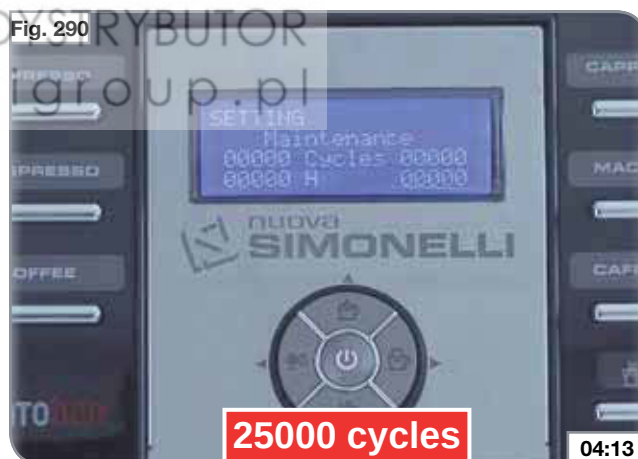
MAINTENANCE

Press **ENTER**  to open the sub-menu.



It's possible to set the maintenance time and the number of maintenance cycles (recommended 25000 for the first maintenance).

Press **ENTER**  to confirm settings and, then, reset  to exit sub-menu.



GROUND'S NUMBER

It is possible to programme the number of cycles after which it is necessary to empty out the dregs drawer.

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to increase/decrease the number of the cycles (min. 0 counter disabled, 1,2,3...100 - 150 - 200 - 250). Press **ENTER**  to confirm settings. Press **RESET**  to quit the submenu. To reset the cycle count for emptying the dregs drawer, remove the drawer for at least 15 seconds.



RINSE GROUP

It can be set to ON/OFF. If set on ON, the machine will carry out a rinsing cycle of the group 20 minutes after the last cycle if the machine is not being used.

By pressing the **ENTER** key  the submenu can be accessed; keys   allow you to select ON-OFF.

Press **ENTER**  to confirm the setting, then press the **RESET** key  to exit the submenu.

Fig. 292



WASHING BLOCK

It is possible to programme the number of beverages before the machine enters block mode with the message WASHING on the display. Pressing the ENTER key, it is possible to enter the submenu; the $\uparrow\downarrow$ keys serve to increase or reduce the number of cycles (0-10-20-40-80-160-NO LIMIT); with 0 the machine enters block mode immediately when the WASHING alarm appears; with 10-20-40-80-160, the machine enters block mode after 10-20-40-80-160 pours; with NO LIMIT S the machine will not enter block mode. Press ENTER to confirm the setting.

Fig. 293



WASHING WARNING

Pressing **ENTER**  it is possible to enter the sub menu. This programmes the number of cycles after which the group wash warning is displayed. The   keys are used to increase/decrease the number of cycles for viewing the group wash message (min. 50 – max. NO LIMIT). Press **ENTER**  to confirm settings. Press **RESET**  to quit the submenu.

Fig. 294



PROGRAM ON OFF

This is to programme the automatic ON/OFF times for the machine. The default setting is for the machine to be set to "STANDBY" every day of the week and therefore, it needs to be switched on/ off using the ON/OFF  key.

Fig. 295



Pressing **ENTER**  it is possible to enter the sub menu and the display will read as follows:



SUNDAY
DAY OFF

The   keys are used to view the settings for each day of the week. Press **ENTER**  to set the required day of the week; the   keys are used to select the hour and minutes for switching on and the hour and minutes for switching off.



SUNDAY
ON 00:00 OFF 00:00

Press **ENTER**  to confirm, scroll through the menu using the  to quit the submenu.

IN+PLUS
AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

ENERGY SAVING

This is used to set the time after which the machine enables the energy-saving device, while still keeping the water tank at working temperature.

Press the **ENTER**  key to access the sub-menu.

Use the   keys to increase / decrease the time after which the ENERGY-SAVING function is enabled by 30-minute intervals. This function is deactivated if the timer is left at zero. Press **ENTER**  to confirm the setting and then press **RESET**  to quit the sub menu.

Fig. 296



1 Hours: Minutes

DAY/HOUR

This programmes the day, hour and minutes, which will be shown on the machine display.

Pressing **ENTER**  it is possible to enter the sub menu; the   keys are used to choose the minutes required.

Press **ENTER**  to confirm the selection and set an hour and then the day.

Press **ENTER**  to confirm and to quit the submenu.

Fig. 297



GROUP SETTING 1

Pressing the **ENTER**  key, the sub-menu can be entered. The number of ENCODER impulses is programmed because the infusion chamber reaches the stand-by position.

The   keys increase/decrease the number of ENCODER impulses.

Press **ENTER**  to confirm settings. Press **RESET**  to quit the submenu.

NOTE: It is recommended to vary the setting only in the case in which the original reduced gear is substituted for a different type.

Fig. 298



GROUP SETTING 2

Pressing the **ENTER**  key, the sub-menu can be entered.

The number of ENCODER impulses is programmed because the infusion chamber reaches the upper position (chamber closed).

The   keys increase/decrease the number of ENCODER impulses.

Press **ENTER**  to confirm settings. Press **RESET**  to quit the submenu.

Fig. 299



WATER FILTER

It's possible to enter the submenu by pressing the **ENTER**  key.

You program here the number of litres of water delivered and necessary for the "water filter cleaning" message to appear.

The   keys which increase/decrease the number of litres of water delivered for the "water filter cleaning" message to appear.

Press **ENTER**  to confirm settings. Press **RESET**  to quit the submenu.

Fig. 300



DE-SCALING

(Prontobar version with Tank only)

Press the **ENTER** key to access the submenu. The first message to appear concerns the possibility to set water hardness.

Fig. 301



Press the ▲ ▼ keys to enable (YES) / deactivate (NO) cleaning at the end of service.

The ▲ ▼ keys can be used to select one of the following two functions:

Back to the main menu and to confirm the temperature programmed.
The **ENTER** key is disabled.

12.3.5 SETTING WATER HARDNESS

It is possible to set water hardness according to French degrees and therefore, an alarm for performance of the de-scaling cycle.

- When the machine displays this message:
Press the **ENTER** key to enter the function.

The display will then read as follows:
Use the ▲ ▼ keys to set (increase/reduce) the water hardness parameter.

WaterHardness ° FR

Decalcification
Start Cycle?

WaterHardness ° FR

WaterHardness ° FR
00

Press the **ENTER** key to return to the main menu and save the setting to memory.
 Press the **RESET** key to return to the main menu without saving the setting to memory.
 The following table shows the correspondence between the hardness setting and the number of litres of water consumed after which the **“DE-SCALE”** message appears:

Water Hardness °Fr	Water litres (gal)
1-7	1500
8-30	100
30	500
00	Alarm disabled

Note: The **“DE-SCALE”** alarm will not interrupt machine operation and it will be reset as soon as the de-scaling cycle has been completed, as will the litre counter.
 If the set value is **“00”** the alarm will be disabled.

12.3.6 DE-SCALING CYCLE

An automatic de-scaling cycle is performed on the machine's boiler tanks.

- When the message:
Appears, press the **ENTER** key to begin the de-scaling cycle.

OPERATION

Tank version

- Before starting the de-scaling cycle, fill the tank with a solution of water and de-scaling product

Direct connection

- Before starting the de-scaling cycle, disconnect the direct connection pipe, fill a container with the solution for de-scaling and place it at the same height of the machine. Insert the direct connection pipe in the container with de-scaling solution.

**Decalcification
Start Cycle?**

Note: Use at least 2 (0.52 gal) litres of solution.

- When the following message appears:

**Decalcification
Start Cycle?**

- Press the ENTER key;
- The machine will begin to suck up the solution from the tank and at the same time, to expel hot water from the nozzle.
- The machine display will read as follows:

**Decalcification
Please Wait**

Once it has sucked up the first litre of solution, the machine will stop for five minutes and then it will start to suck up another litre of solution.

- At the end of this cycle, the display will read as follows:

**Rinse
Refill Water Tank**

- Rinse out the tank and refill it with clean water (without switch off the machine).

Note: Tank version : Use at least 4 litres (1.06 gal) of solution, otherwise it will be necessary to restart the cycle.

Direct connection version: re-connect the direct connection pipe to the water connection to use clean water for the rinse.

- Wait at least 5 minutes.
- At the end of this time, the display will read:

**Rinse
Press Enter**

- Press the ENTER key and the machine will begin a rinse cycle, taking on board 2 litres (0,53 gal) of water from the container and then expelling it through the steam nozzle.

- During this stage, the machine display will read as follows:

**Rinse
Press Wait**

- When the machine has finished the 2 litres (0,53 gal) taken from the container, the display will again read:

**Rinse
Press Enter**

Press the ENTER key again for the machine to start the second stage of the rinse cycle, taking a further 2 litres(0,53 gal) on board from the container. The machine display will then read:

**Rinse
Press Wait**

- At the end of the rinse cycle, the machine display will read as follows:

Heating

Leave the machine to heat up for a few minutes; at the end of this time, the machine will return to its ready status.

**WARNING**

We advise using the steam dispensing function for a few minutes at the end of each de-scaling cycle.

**WARNING**

You may notice drops of water and steam coming from the hot water nozzle during the heating stage.

CHANGE PASSWORD?

It is possible to set a new password to access the programmable functions in technical mode.

Pressing **ENTER**  it is possible to enter the sub menu.

Fig. 302



Enter the old password:

OLD PASSWORD XXXX

Enter the new password using a combination of 4 keys:

NEW PASSWORD XXXX

Confirm the password set previously:

CONFIRM PASSWORD XXXX

Fig. 303



EXIT

Pressing **ENTER**  is possible to store all data set during the programming stage in the machine's memory. Pressing **RESET**  it is possible to quit the programming mode without saving.

13. SPECIAL FEATURES



INDEX

13. SPECIAL FEATURES	13.1
13.1 MANUAL HANDLING	13.2
13.2 DATA RESET	13.3
13.3 WASH COUNTER RESET	13.3
13.4 COUNTER RESET FILTERS	13.4
13.5 EXPORT SETTINGS TO USB MEMORY STICK	13.4
13.6 IMPORT SETTINGS FROM USB MEMORY STICK	13.4
13.7 SOFTWARE UPDATE BY USB MEMORY STICK	13.5
13.8 MACHINE CONFIGURATION	13.6

13.1 MANUAL HANDLING

To enter manual handling:

- 1 Turn off the machine at the main switch.
- 2 Press both the up **(A)** and down **(B)** arrow keys, and switch on the machine holding the two buttons pressed, until the display shows "manual movement".
- 3 Manual movements are:
 - A** move up and down the piston using the up and down arrow keys.
 - B** Deliver hot water pressing "hot water" to refill manually the coffee boiler.

Fig. 304



Fig. 305

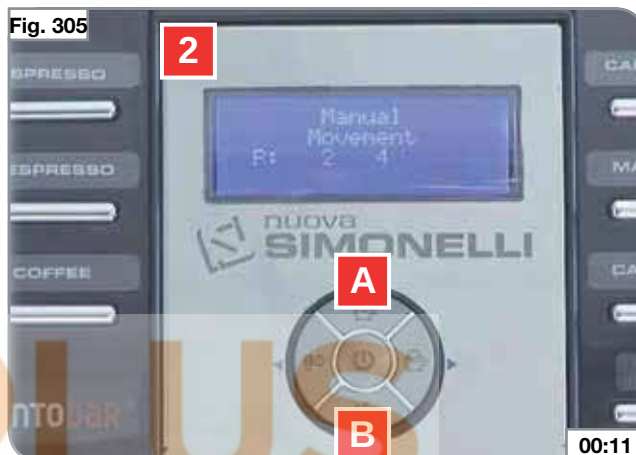


Fig. 306

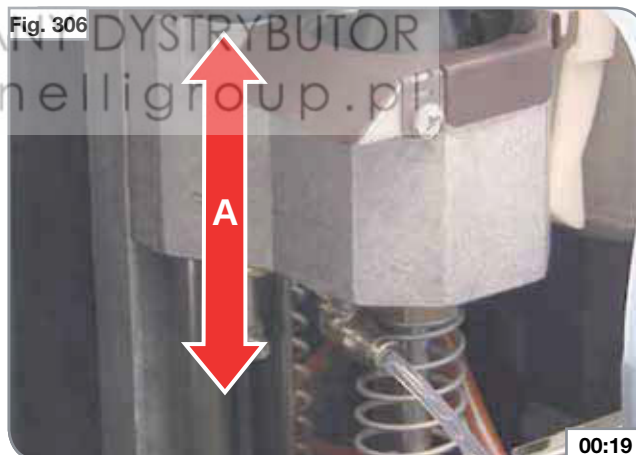
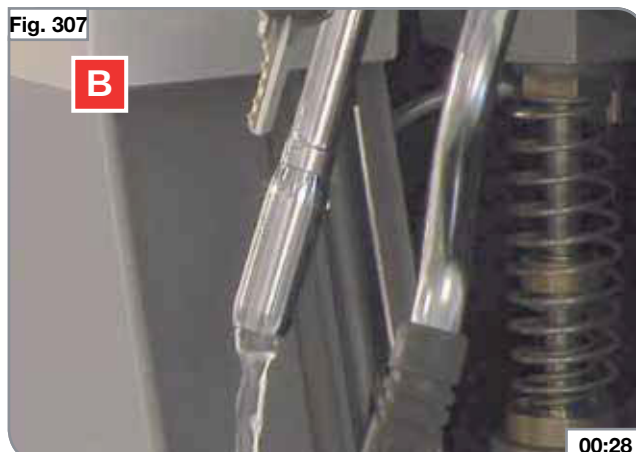


Fig. 307



To exit the menu, switch off the machine at the main switch.

13.2 DATA RESET

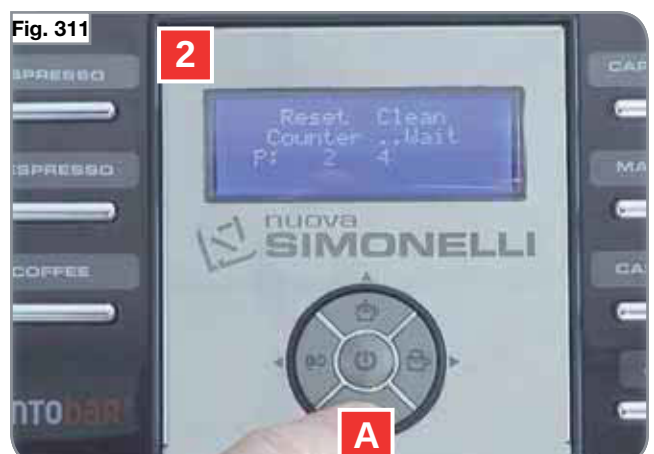
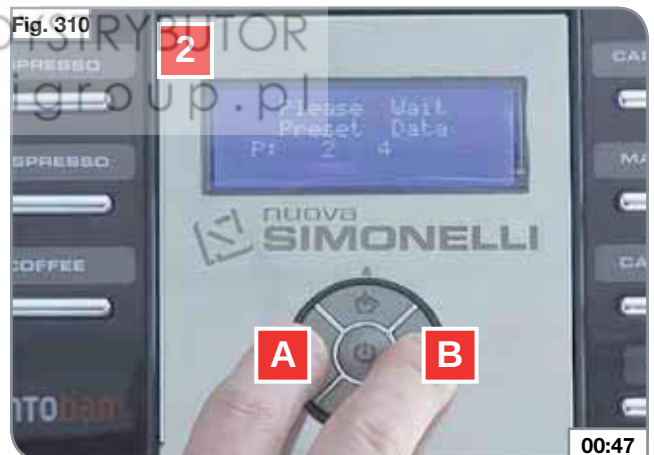
With this function, it is possible to remove incorrect operating data and return to default programming valves.

- 1 Turn off the machine at the main switch.
- 2 Press the ENTER and RESET (A-B) keys and restart the machine holding the buttons down for 6 seconds until the message (pre-set data) appears in the display.
- 3 The machine turn off automatically.

13.3 WASH COUNTER RESET

To reset the wash counter:

- 1 Turn off the machine at the main switch.
- 2 Press and hold the washing cycle button (A) and switch on the machine holding the button pressed and until the display shows "reset clean"
- 3 The machine turn off automatically.



13.4 COUNTER RESET FILTERS

To reset the water liter counter:

- 1 Turn off the machine at the main switch.
- 2 Press and hold the "hot water" button (A), and switch-on the machine, the display shows "reset filter H2O". This must be done every time you replace the machine water filter.
- 3 The machine turn off automatically.



13.5 EXPORT SETTINGS TO USB MEMORY STICK

It's possible to set a machine and copy the settings to other Prontobar, in order to obtain consistent products.

- 1 Empty a memory stick.
- 2 Switch off the Prontobar machine (the display shows OFF).
- 3 Open the front door and insert the USB memory stick on the back of the door.
- 4 The machine will automatically display these options:

Machine -> Usb
Usb -> Machine
Software -> Usb
Usb -> Software

- 5 Select the option **Machine -> Usb** and wait the complete transfer of the file.
- 6 Remove the memory stick.

13.6 IMPORT SETTINGS FROM USB MEMORY STICK

It's possible to import Prontobar settings from another machine.

- 1 Switch off the Prontobar machine (the display shows OFF).
- 2 Open the front door and insert the Usb memory stick on the back of the door. Select the option **Usb -> Machine** and wait the complete transfer of the file.
- 3 Remove the memory stick.

13.7 SOFTWARE UPDATE BY USB MEMORY STICK

- 1 Copy in a USB memory stick the updated file with extension bin.
- 2 It's better to use an empty memory stick to avoid any kind of mistake.
- 3 Switch off the Prontobar machine (the display shows OFF).
- 4 Open the front door and insert the USB memory stick on the back of the door.

Note: before to update the software it will be useful to copy all the data in order to prevent the reset of all the settings. Choose the function Machine -> Usb to copy in the Usb stick the settings.

- 5 Select the **Usb -> Software** function to install the newest software release pressing the on-off key.
- 6 Remove the USB memory stick and wait.
- 7 Switch off the machine and reset the machine holding pressed the RESET and ENTER keys while turning on the machine by the main switch.
- 8 Remove the USB memory stick.
- 9 Restore the copied settings using the function **Usb -> Machine** (see 13.6).
- 10 Remove the Usb key and restart the machine.

13.8 MACHINE CONFIGURATION

During the camp test, after turning the machine on, the display will show the layout of the 4 micro switches. The second line will show the number of the micro if it is in on position; in the off position, the number is not displayed.

The micro-switches positions are:

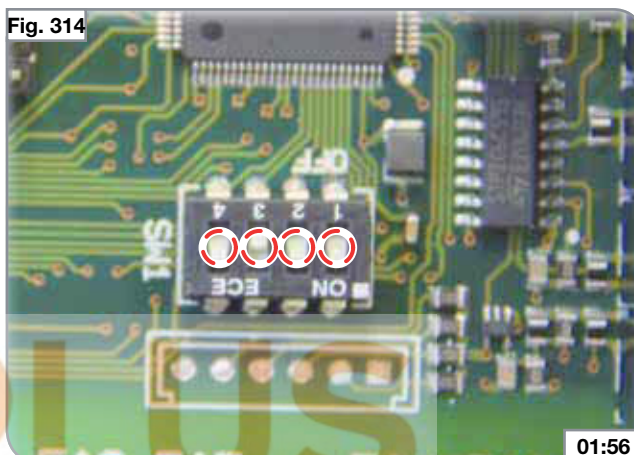
- 1 On for 2 grinders version;
Off for 1 grinder version.
- 2 On for cappuccino version;
Off for coffee version.
- 3 On the milk button is programmable in program doses button 7;
Off the milk button works as usual.
- 4 On for long coffee version;
Off for version without long coffee.

Fig. 313



01:39

Fig. 314



01:56

IN+PLUS
AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

14 . ALARMS



INDEX

14. ALARMS	14.1
14.1 ALARM THAT BLOCK MACHINE FUNCTION.	14.2
14.2 MACHINE FUNCTIONS MESSAGES.	14.5

14.1 ALARM THAT BLOCK MACHINE FUNCTION.

DISPLAY	CAUSA	EFFECT	SOLUTION	SEE PAR.
DRAWER FULL	Grounds drawer full. The number of coffee grounds in the drawer has reached the number set during programming stage.	Keys delivering coffee based drinks are blocked.	Pull out the grounds drawer and empty it into a garbage bag. Put the drawer back into place, when the display reads: DRAWER OUT	
DRAWER OUT	Grounds drawer out of place.	Keys delivering coffee based drinks are blocked.	Insert the grounds drawer into its special slot or check the magnet and the magnetic reader and its connection. The coffee cycle will recommence only when the drawer has been put back in its place.	
FRONT PANEL OPEN	Front panel open. One of the coffee bean containers is out.	The machine functions are blocked. The machine functions are blocked.	Close the front Panel or check the door microswitch and its connection. • Insert the bean hopper in its special slot; • Check the magnetic reader and its connection.	
GROUP ERROR	During the group handling phase, the group exceeded maximum set time by 10 seconds before reaching the position.	The machine functions are blocked.	• Enter in the TEST mode (see par. xx) and check the movement of the brewing chamber; • Check the connection of the motor encoder plug and control board; • Change the motor.	

DISPLAY	CAUSA	EFFECT	SOLUTION	SEE PAR.
TOO MUCH COFFEE	The group can not close the brewing chamber with the upper piston. (the maximum absorption of the motor is reached before the group-encoder has done the number of impulse set).	Coffee will not be delivered and an ejection cycle will be effected.	• Check if the upper piston enters free in the brewing chamber when it goes up. • Lubricate the group • Reduce the quantity of grinded coffee reducing grinding time. • Change the motor	
ALARM BOILER FILLING	The boiler filling stage has exceeded the 90 seconds maximum time; the level probe is uncovered.	The machine will stop. (during first installation, when the boilers are empty, this alarm can appear twice).	• Switch OFF and ON the machine; • Check the automatic level solenoid valve, clean the level probe in the steam boiler and check its connection.	
ALARM COFFEE TEMP	The coffee boiler temperature probe is broken.	The machine functions are blocked.	Check the connection of the coffee boiler temperature probe or change it.	
ALARM STEAM TEMP	The steam boiler temperature probe is broken.	The steam boiler temperature probe is broken.	Check the connection of the steam boiler temperature probe or change it.	
ALARM GROUP TEMP	The group temperature probe is broken.	The machine functions are blocked.	Check the connection of the group temperature probe or change it.	
PLEASE CLEAN	One of the set cleaning alarms programmed has reached the set value with WASHING BLOCK active.	The machine functions are blocked.	Operate the washing cycle.	

DISPLAY	CAUSA	EFFECT	SOLUTION	SEE PAR.
	There's no more water in the tank.	The machine functions are blocked.	- Switch off the machine with the main switch, remove and refill the tank, switch on the machine. - Check the position of the water level magnetic sensor and move up or down to calibrate the distance between the sensor and the tank - Check the micro-switch in the side of the frame for tank presence.	

IN+PLUS
 AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

14.2 MACHINE FUNCTIONS MESSAGES.

DISPLAY	CAUSA	EFFECT	SOLUTION	SEE PAR.
FLOWMETER ERROR	The volume counter will not send any impulses to the control unit for 5 seconds.	The delivery will continue for up to 60 seconds or as long as any of the coffee based drink keys are pressed. In case the alarm persists, the machine can be used as a manual appliance. • Press the selected key to start the dosing; • Once the desired dose has been delivered in the cup, press the same key to stop the dose being delivered.	Check the flowmeter connection or change it.	
FILTER CLEAN	The volume counter has reached the number of litres of deliverable water set during programming phase.		Regenerate cleaning filter salts or change the filter. To erase the alarm, reset the partial counter for LITRE counter.	
PLEASE CLEAN	One of the set cleaning alarms programmed has reached the set value.	The message will flash on the display but the machine will continue to deliver drinks.	Operate the washing cycle.	
SERVICE	The number of cycles or the date has reached the set value.	The message will flash on the display but the machine will continue to deliver drinks.	Operate the preventive maintenance and reset the partial TOT CYCLES counter to reset the cycle and update the date in SERVICE menu to the next maintenance.	

DISPLAY	CAUSA	EFFECT	SOLUTION	SEE PAR.
PLEASE WAIT HEATING	One of the boilers or the group has not reached the temperature set.	The message remain in the display until the two boilers and the group reach the temperature set.	- Switch OFF the machine with the main switch and switch ON holding the buttons 3 and 6; the display shows the temperature of the boilers read by the probes, the asterisk indicates when the heating element is ON. - Check the thermo fuse or heating element and change if necessary.	
DECALCIFICATION	The volume counter has reached the number of litres of deliverable water related to the Water Hardness set during programming phase.	The message remain in the display until you run the decalcification cycle.	Operate the decalcification program, following the instruction.	

15. DAILY CLEANING AND MAINTENANCE



INDEX

15. DAILY CLEANING AND

MAINTENANCE.....	15.1
15.1 INTRODUCTION.....	15.2
15.2 CHAMBER CLEANING BRUSH.....	15.2
15.3 TRAY	15.3
15.4 FULL WASH.....	15.3
15.5 POURING NOZZLE WASH.....	15.5

TOOLS REQUIRED:



15.1 INTRODUCTION

Before carrying out any exterior cleaning, set the machine to "O" power (I.E. machines switched off).

15.2 CHAMBER CLEANING BRUSH

- 1 Open the door.



- 2 Slide out the grounds drawer.



- 3 Using a brush, clean any coffee buildup or residues from the piston and chamber of the pouring group. Wash any part that need cleaning.



15.3 TRAY

Clean the drip tray with hot water and scrap, using brush if necessary.

15.4 FULL WASH

To wash the machine, switch it on and proceed as follows:

- 1 Place a container filled of water alongside.
- 2 Insert the suction tube.
- 3 Add the NUOVA SIMONELLI specific cleaner, pulimilk.
- 4 Press and hold down the "clean" key for about 6 seconds until the display reads:

WASHING

Fig. 318



Fig. 319



Fig. 320

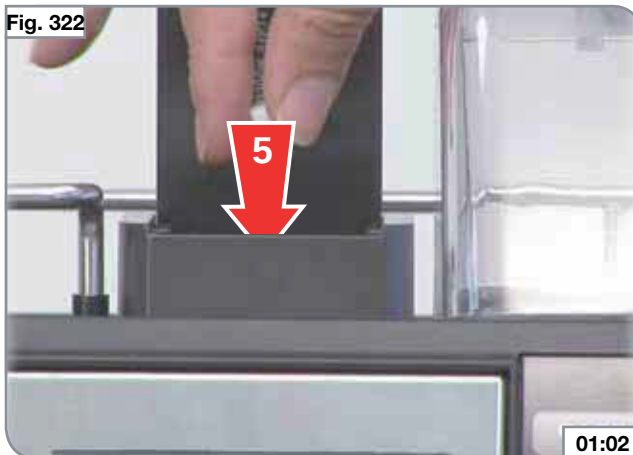


Fig. 321

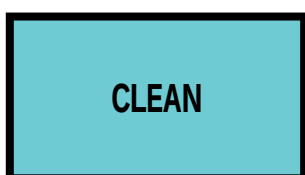


- 5 Insert the NUOVA SIMONELLI detergent tab, pulycaff, inside the pouring chamber.

Fig. 322



- 6 Press the "clean" button, the display will show:



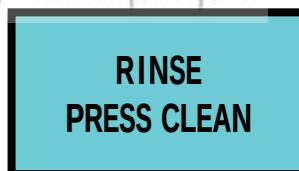
The dose keys are disabled during washing.

Fig. 323



- 7 At the end of the wash cycle, the display shows:

IN+PLUS
AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl



- 8 Place a container of clean water and press clean ☼.

Fig. 324



- 9 The machine will carry out a rinse cycle and the display shows:

A rectangular screen with a black border and a light blue background. The word "RINSE" is centered in black capital letters.

- 10 After the washing cycle is finished, the machine will return to the state:

A rectangular screen with a black border and a light blue background. The words "SELECTED" and "PRODUCT" are centered in black capital letters, one above the other.

Fig. 325



Fig. 326



15.5 POURING NOZZLE WASH

To access the pouring nozzle, the service engineer will need to:

- 1 Switch off the machine.
- 2 Open the door.
- 3 Remove the nozzle from above.

Fig. 327

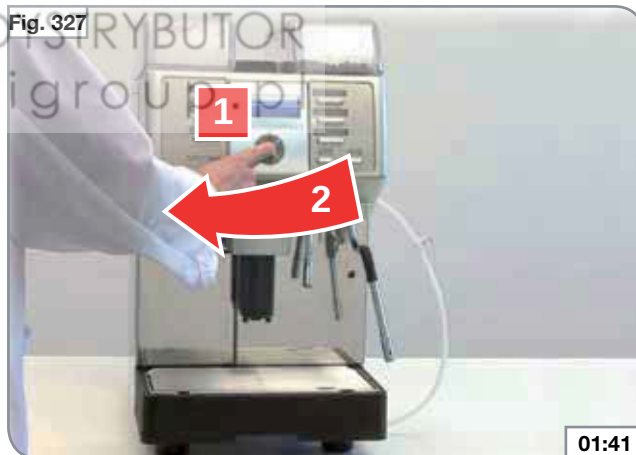
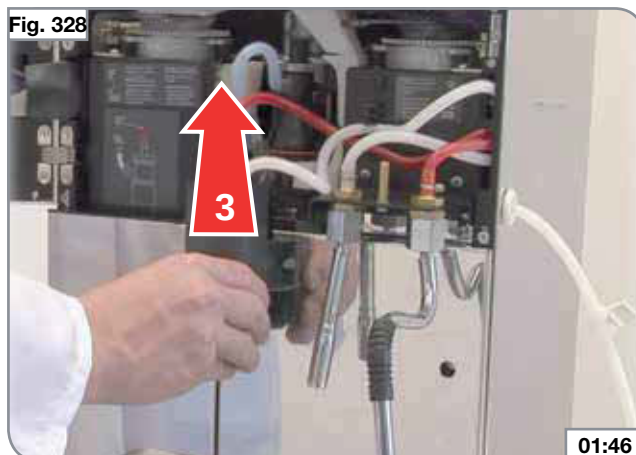
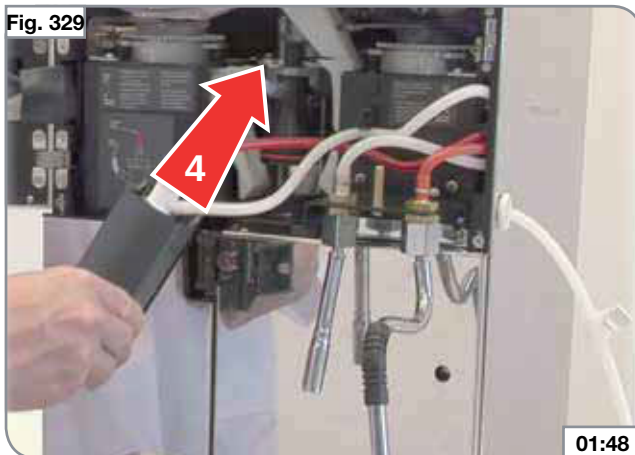


Fig. 328



- 4 Slide out the milk frother and pull out the coffee outlet cup and remove it.

Fig. 329



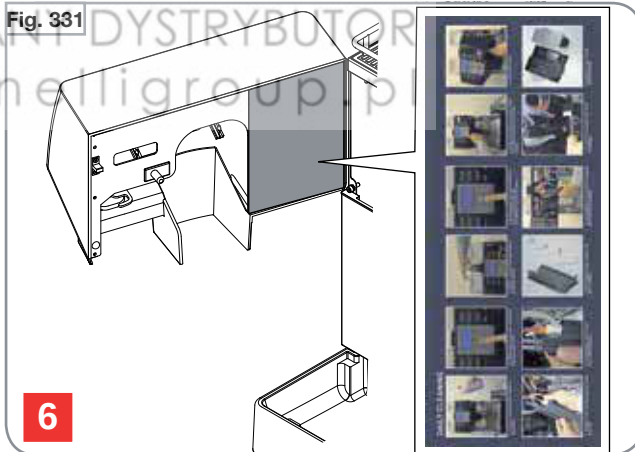
- 5 Then divide the cappuccino maker in four parts and wash them all carefully in cold water.

Fig. 330



- 6 To refit the parts, follow the instructions on the back of the control panel.

Fig. 331



16. BEVERAGE PREPARATION



IN+PLUS

AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl



Beverage preparation is extremely simple.

All the barista needs to do is:

- 1 Fill the containers with coffee beans.



WARNING



Pour ONLY toasted coffee beans into the coffee bean holder. Any other kind of coffee, for example ground coffee, will damage the coffee grinder.

Don't insert caramelized, sugar coated, or similarly coated coffee beans, or instant coffee or the sugary beverages because they will harm the appliance.

- 2 Press the key for the required drink:

- Short
- Espresso
- American coffee
- Cappuccino
- White coffee
- Milk
- Hot water
- Steam

- 3 To prepare milk with the autosteam wand:
 - 3.1 Pour some fresh milk into a jug,
 - 3.2 Place it under the wand,
 - 3.3 Press the steam button,
 - 3.4 Wait for the steam to switch off automatically.

- 4 To dispense a beverage with ground coffee:
 - 4.1 Open the decaf door,

Fig. 332



Fig. 333



Fig. 334

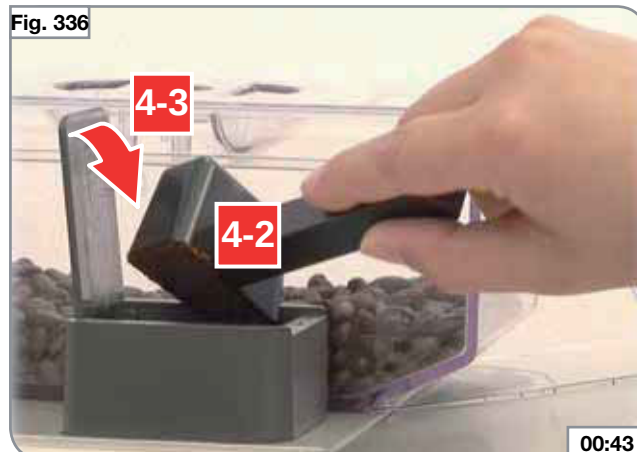


Fig. 335



- 4.2 Put the appropriate measure of decaffeinated coffee in the chute,
4.3 Close the door.

Fig. 336



- 4.4 Press the "deca" button,
4.5 Choose the required beverage.

Fig. 337



- 5 The grinder setting is very important to getting a good coffee.
Too fine, for example, will affect the result in the cup with coffee delivered in drops or very slowly. Adjust the grinder counter clock wise, for a larger grind. If the coffee is delivered quickly, then the beans will be ground too coarsely and you will need to adjust for a finer grind.

Fig. 338



- 6 For a creamy and fragrant cappuccino, it is important to have the right temperature and amount of air in the cappuccino maker. Too much air will affect the result in the cup with an inconstant flow of milk. When the temperature is too high and large bubbles appear, this means the air flow needs reducing.
- A closed setting for the air will mean no cream and low temperature in this case, open the adjustment screw, until you get a steady and creamy flow. When adjusting, pay attention to changes in the sound of the cappuccino maker.

Fig. 339

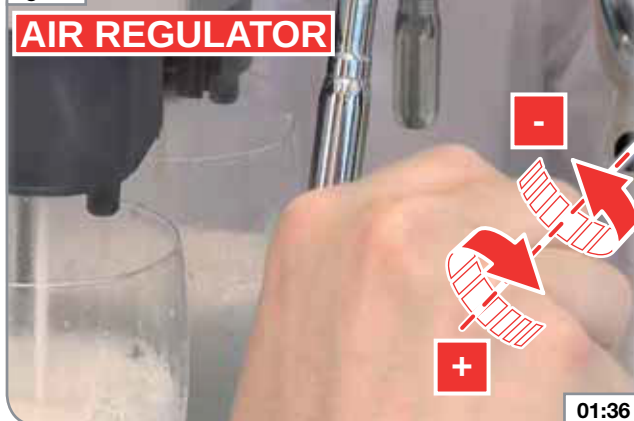
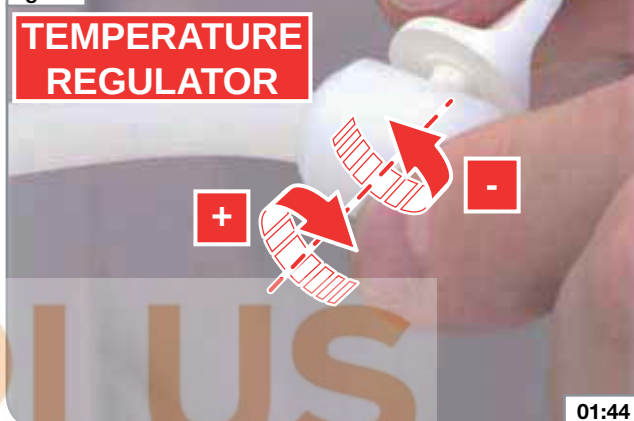


Fig. 340



IN+PLUS
AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

17. PRONTOBAR ROUTINE MAINTENANCE



INDEX

17. PRONTOBAR ROUTINE

MAINTENANCE	17.1
17.1 3 MONTHS MAINTENANCE OR 12.500 CYCLES (RECOMMENDED)	17.2
17.2 6 MONTHS MAINTENANCE OR 25.000 CYCLES (MANDATORY)	17.3
17.3 ANNUALLY MAINTENANCE OR 50.000 CYCLES (MANDATORY)	17.4
17.4 ANNUALLY MAINTENANCE OR 50.000 CYCLES FOR THE GROUP UNIT (MANDATORY)	17.5

TOOLS REQUIRED:



17. PRONTOBAR ROUTINE MAINTENANCE

17.1 3 MONTHS MAINTENANCE OR 12.500 CYCLES (RECOMMENDED)

STEPS	SEE PAR.
☐ Absolute Total Cycle _____ (record)	12.3.1
☐ Washing cycles _____ (record)	12.3.1
☐ Check water hardness (as per test strip) _____ °F	
☐ Change water softener filter if necessary	

NOTE: The water hardness must be less then 6° fr (french degree). The chlorine content must not exceed 100mg per litre (0.00000361lb/cu in). Otherwise the conditions of guarantee of the machine will expire.

STEPS	SEE PAR.
☐ Run complete cleaning cycle	15.4
☐ Disassemble and clean delivery nozzle 05002128 + 05002130	15.5
☐ Disassemble and clean milk frothing system 01000120 (1 step only)	15.5
☐ Clean bean hopper 98010000000118	
☐ Clean drain tray 9801000001140000	15.3
☐ Check (visual inspection) for leaks	

☐ Static water pressure _____ Bar	
--	--

NOTE: if static water pressure exceed to 5 bars, 70psi, please install a pressure reducer otherwise the conditions of guarantee of the machine will expire.

STEPS	SEE PAR.
☐ Operating water pressure _____ Bar	
☐ Adjust operating water pressure (if necessary) to 9 Bar	

☐ Change the upper piston gasket 02290021	4.1.1
☐ Check group scoop cam movement and lower piston movement	13.1
☐ Check the position of the coffee chutes and adjust if necessary	

☐ Check products doses and adjust if necessary	12.3.2
☐ Check grinders setting and adjust if necessary	12.3.2
☐ Check grinders times and adjust if necessary	12.3.2
☐ Check milk foam quality and adjust if necessary	16

☐ Clean the movement guides 07300566	4.1.3
☐ Lubricate the movement screw bearings 08000071 with Nuova Simonelli silicon grease	4.1.3
☐ Lubricate with Teflon spray the bushes and the movement screw near the plastic nut and clean with a dry cloth	4.1.3

Average time for maintenance: 1h

List of replaced parts: 02290021

17.2 6 MONTHS MAINTENANCE OR 25.000 CYCLES (MANDATORY)

STEPS	SEE PAR.
☐ Absolute Total Cycle _____ (record)	12.3.1
☐ Washing cycles _____ (record)	12.3.1
☐ Check water hardness (as per test strip) _____ °F	
☐ Change water softener filter if necessary	

NOTE: The water hardness must be less then 6° fr (french degree); the chlorine content must not exceed 100mg per litre (0.00000361lb/cu in); Otherwise the conditions of guarantee of the machine will expire.

STEPS	SEE PAR.
☐ Run complete cleaning cycle	15.4
☐ Run decalcification program	12.3.3
☐ Disassemble and clean delivery nozzle 05002128 + 05002130	15.5
☐ Disassemble and clean milk frothing system 01000120 (1 step only)	15.5
☐ Clean or change if necessary the T plastic fitting for milk 05000012 (1 step only)	
☐ Clean bean hopper 98010000000118	
☐ Clean drain tray 9801000001140000	15.3
☐ Check (visual inspection) for leaks	

☐ Static water pressure _____ Bar	
--	--

NOTE: if static water pressure exceed to 5 bars, 70psi, please install a pressure reducer otherwise the conditions of guarantee of the machine will expire.

STEPS	SEE PAR.
☐ Operating water pressure _____ Bar	
☐ Adjust pump pressure (if necessary) to 9 Bar	

☐ Check auto fill function	
☐ Check hot water solenoid valve 04100042	
☐ Check delivery solenoid valve 04100046	
☐ Check add water solenoid valve 04100042	
☐ Check steam solenoid valve 041000042	
☐ Check milk frother solenoid valve 04100054	
☐ Check air frother solenoid valve 04100045	
☐ Check autowashing solenoid valve 04100046	

☐ Change upper and lower piston gaskets 02290021 + 02290019	4.1.1 4.1.2
☐ Clean or change the upper and lower piston showers 03000069	4.1.1 4.1.2
☐ Check group scoop cam movement and lower piston movement	13.1
☐ Check the position of the coffee chutes and adjust if necessary	

☐ Clean the movement guides 07300566	4.1.3
☐ Lubricate the movement screw bearings 08000071 with Nuova Simonelli silicon grease	4.1.3
☐ Lubricate with Teflon spray the bushes and the movement screw near the plastic nut and clean with a dry cloth	4.1.3
☐ Check products doses, coffee and milk, and adjust if necessary	12.3.2
☐ Check grinders adjustment and grind time and adjust if necessary	12.3.2
☐ Check milk foam quality and adjust if necessary	16

Average time for maintenance: 2h

List of replaced parts: (05000012), 02290021, 02290019

17.3 ANNUALLY MAINTENANCE OR 50.000 CYCLES (MANDATORY)

STEPS	SEE PAR.
☐ Absolute Total Cycle _____ (record)	12.3.1
☐ Washing cycles _____ (record)	12.3.1
☐ Check water hardness (as per test strip) _____ °F	
☐ Change water softener filter if necessary	

NOTE: The water hardness must be less then 6° fr (french degree); the chlorine content must not exceed 100mg per litre (0.00000361lb/cu in); Otherwise the conditions of guarantee of the machine will expire.

STEPS	SEE PAR.
☐ Run complete cleaning cycle	15.4
☐ Run decalcification program	12.3.3
☐ Disassemble and clean delivery nozzle 05002128 + 05002130	15.5
☐ Disassemble and clean milk frothing system 01000120 (1 step only)	15.5
☐ Change the gasket in the milk foamer 4x 02000005 (1 step only)	
☐ Clean or change if necessary the T plastic fitting for milk 05000012 (1 step only)	
☐ Check the milk and coffee silicon pipes and change if necessary	11.2
☐ Clean bean hopper 98010000000118	
☐ Clean drain tray 9801000001140000	15.3
☐ Check (visual inspection) for leaks	
☐ Change the air milk filter 01000107 (1 step only)	10.3
☐ Clean the teflon pipe in stainless steel wand and the hole in the stainless steel pipe (Autosteam version only)	

☐ Static water pressure _____ Bar	
--	--

NOTE: If static water pressure exceed to 5 bars, 70psi, please install a pressure reducer otherwise the conditions of guarantee of the machine will expire.

STEPS	SEE PAR.
☐ Operating water pressure _____ Bar	
☐ Adjust pump pressure (if necessary) to 9 Bar	
☐ Check auto fill function	
☐ Check hot water solenoid valve 04100042	
☐ Change delivery solenoid valve 04100046	
☐ Clean the double fitting for coffee 07300539	
☐ Check add water solenoid valve 04100042	
☐ Check steam solenoid valve 04100042	
☐ Check milk frother solenoid valve 04100054	
☐ Check air frother solenoid valve 04100045	
☐ Check autowashing solenoid valve 04100046	
☐ Change the coffee boiler expansion valve 98120001	
☐ Replace the group unit with a new or rebuild one	3.1
☐ Check group scoop cam movement and lower piston movement	13.1
☐ Check the position of the coffee chutes and adjust if necessary	

☐ Change the grinder blades 2x 15800045 (Zero the blades by turning clockwise. Then rotate ¼ counter clockwise to set the grind adjustment)	5.2
--	-----

☐ Check products doses, coffee and milk, and adjust if necessary	12.3.2
☐ Check grinders adjustment and grind time and adjust if necessary	12.3.2
☐ Check milk foam quality and adjust if necessary	16

Average time for maintenance: 2h

List of replaced parts: 15800045, 98120001, 01000107, 05000012, 4x 02000005, 04100046

17.4 ANNUALLY MAINTENANCE OR 50.000 CYCLES FOR THE GROUP UNIT (MANDATORY)

STEPS		SEE PAR.
☐	Remove and clean the group unit	
☐	Remove the motor	3.2
☐	Remove the upper and lower piston and lower springs	4.1.1 4.1.2
☐	Disassemble the upper and lower piston showers and gasket	4.1.1 4.1.2
☐	Remove the movement screw then disassemble the bearings, the support and the bushing	3.4
☐	Remove the two guides	3.5
☐	Remove the group chamber, the heating element and temperature probe	3.3 - 3.5
☐	Remove the scoop cam, scoop cam shaft and spring	3.6
☐	Disassemble the teflon plate and plastic movement screw nut	
☐	Remove the scoop cam driver	3.6
☐	Clean everything	

☐	Rebuild brew unit including replacement of	
☐	Upper and lower piston gasket 02290021, 02290019	4.1.1 4.1.2
☐	The washer of the upper piston 073300265	4.1.1
☐	Upper and lower piston shower 2x 03000069	4.1.2
☐	Scoop cam driver 05000737	3.6
☐	Scoop cam spring 08000085	3.6
☐	Plastic movement nut 0500744.1	3.5
☐	All other wear and tear component	

☐	Clean the movement guides 07300566	4.1.3
☐	Lubricate the movement screw bearings 08000071 with Nuova Simonelli silicon grease	4.1.3
☐	Lubricate with Teflon spray the bushes and the movement screw near the plastic nut and clean with a dry cloth	4.1.3

Average time for maintenance: 2h

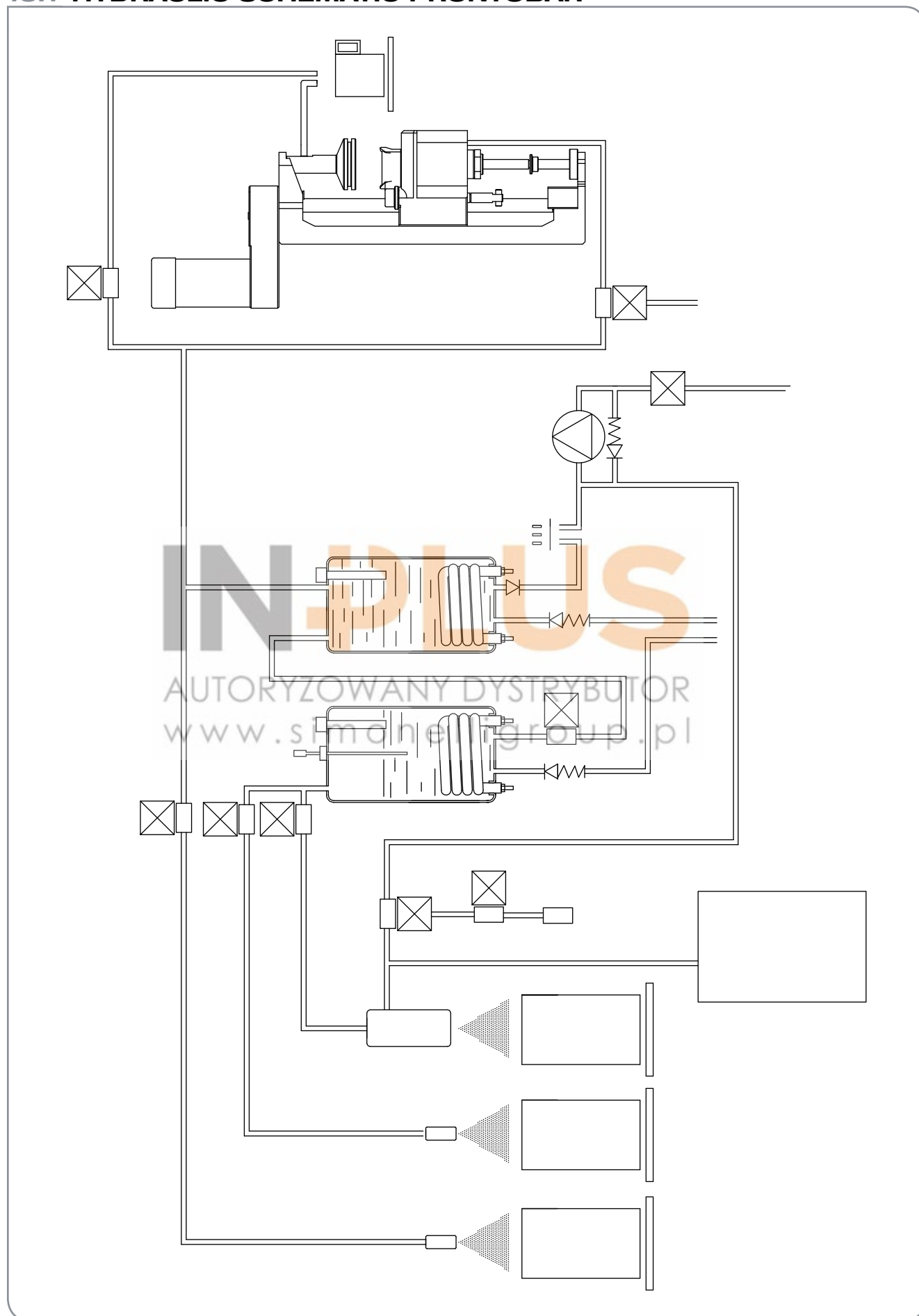
List of replaced parts: 02290021, 02290019, 05000737, 2x 03000069, 08000085, 0500744.1

IN+PLUS

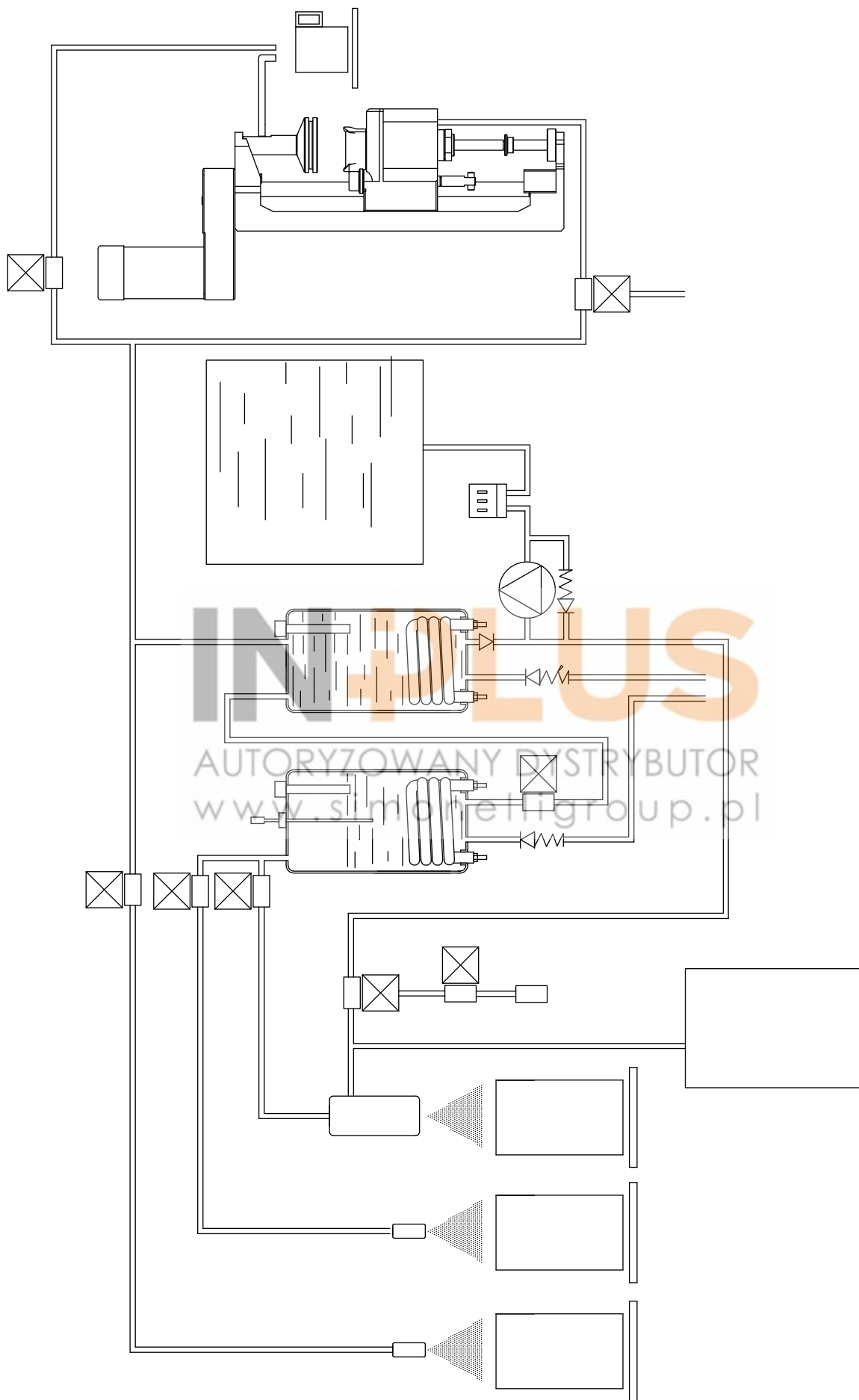
AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

18. SCHEMATIC

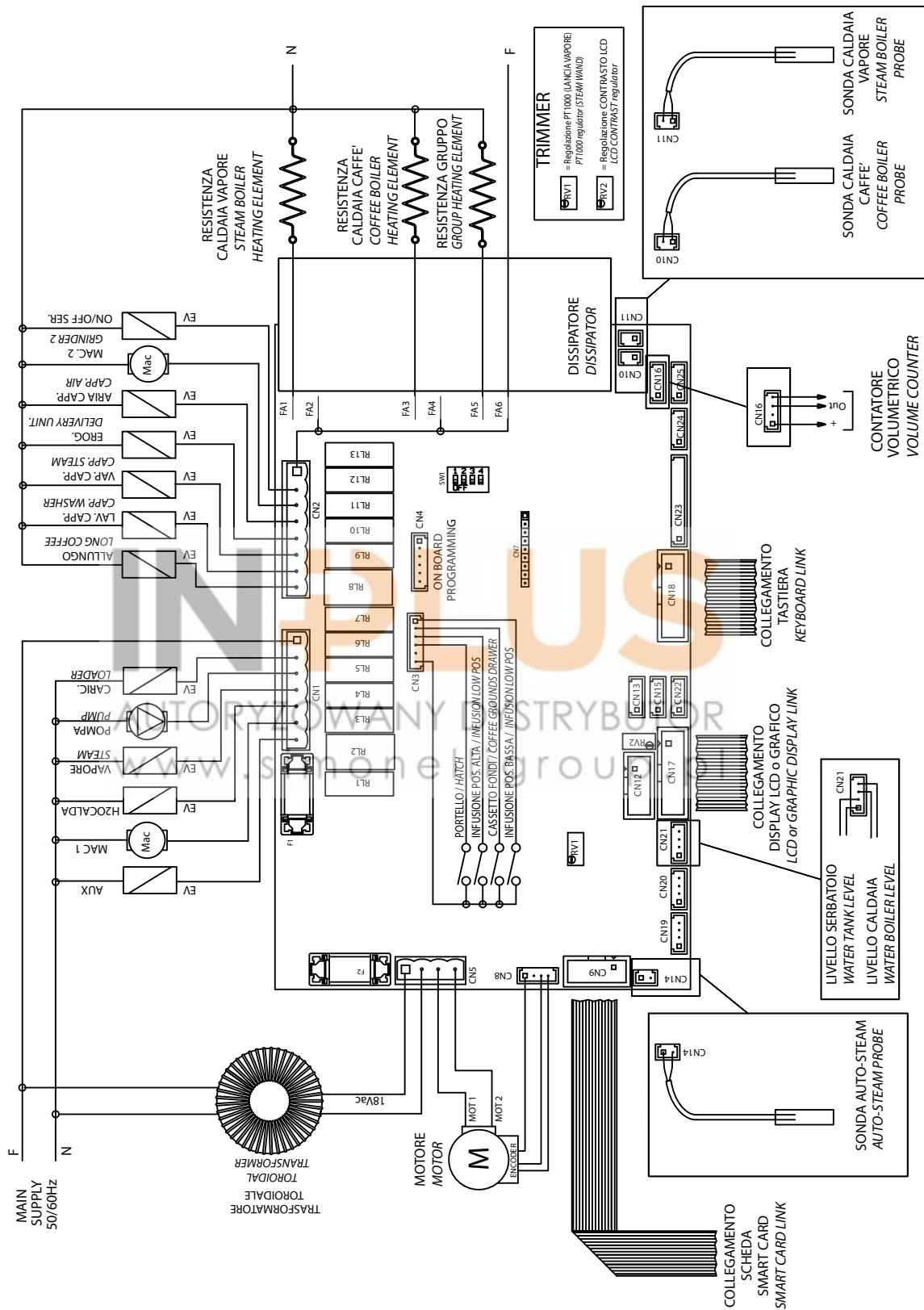
18.1 HYDRAULIC SCHEMATIC PRONTOBAR



18.2 HYDRAULIC SCHEMATIC PRONTOBAR (WATER TANK VERSION)



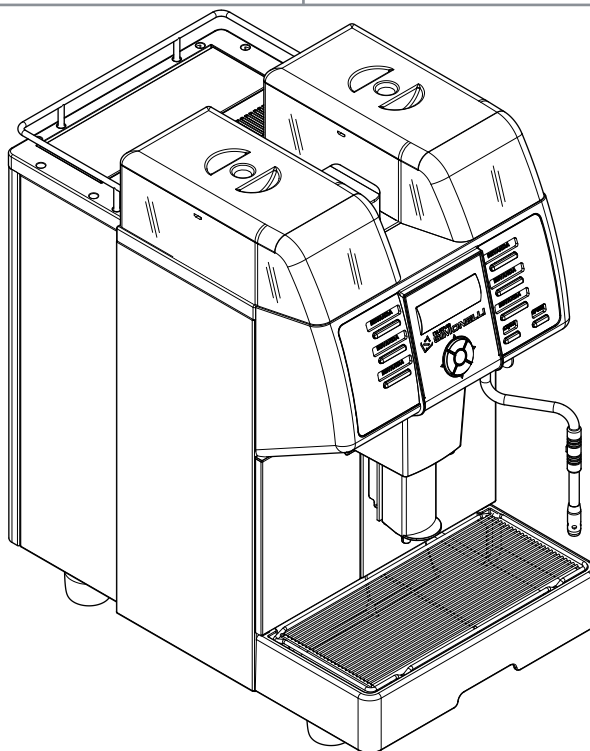
18.3 ELECTRICAL SCHEMATIC PRONTOBAR



IN+PLUS

AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

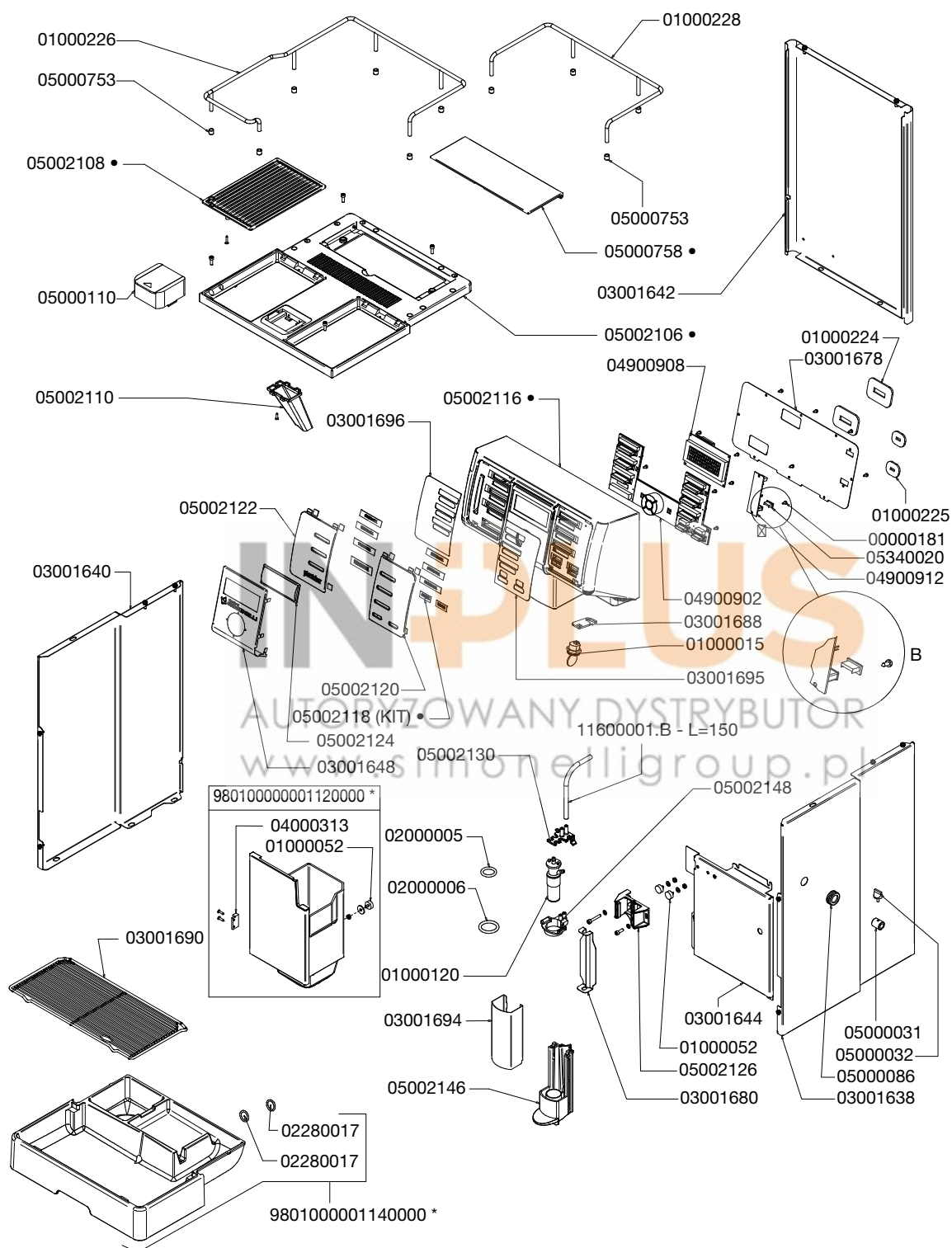
19. SPARE PART CATALOGUE



INDEX

19. SPARE PART CATALOGUE	19.1
19.1 CABINET PARTS	19.2
19.2 TANK FRAME PARTS	19.3
19.3 BOILER PARTS	19.4
19.4 POURING UNIT GROUP PARTS	19.5
19.5 GRINDERS PARTS	19.6
19.6 ELECTRONIC & ELECTRIC PARTS ...	19.7
19.7 COMPONENT PUMP – STEAM – HOT WATER	19.8
19.8 HYDRAULIC COMPONENT	19.9

19.1 CABINET PARTS

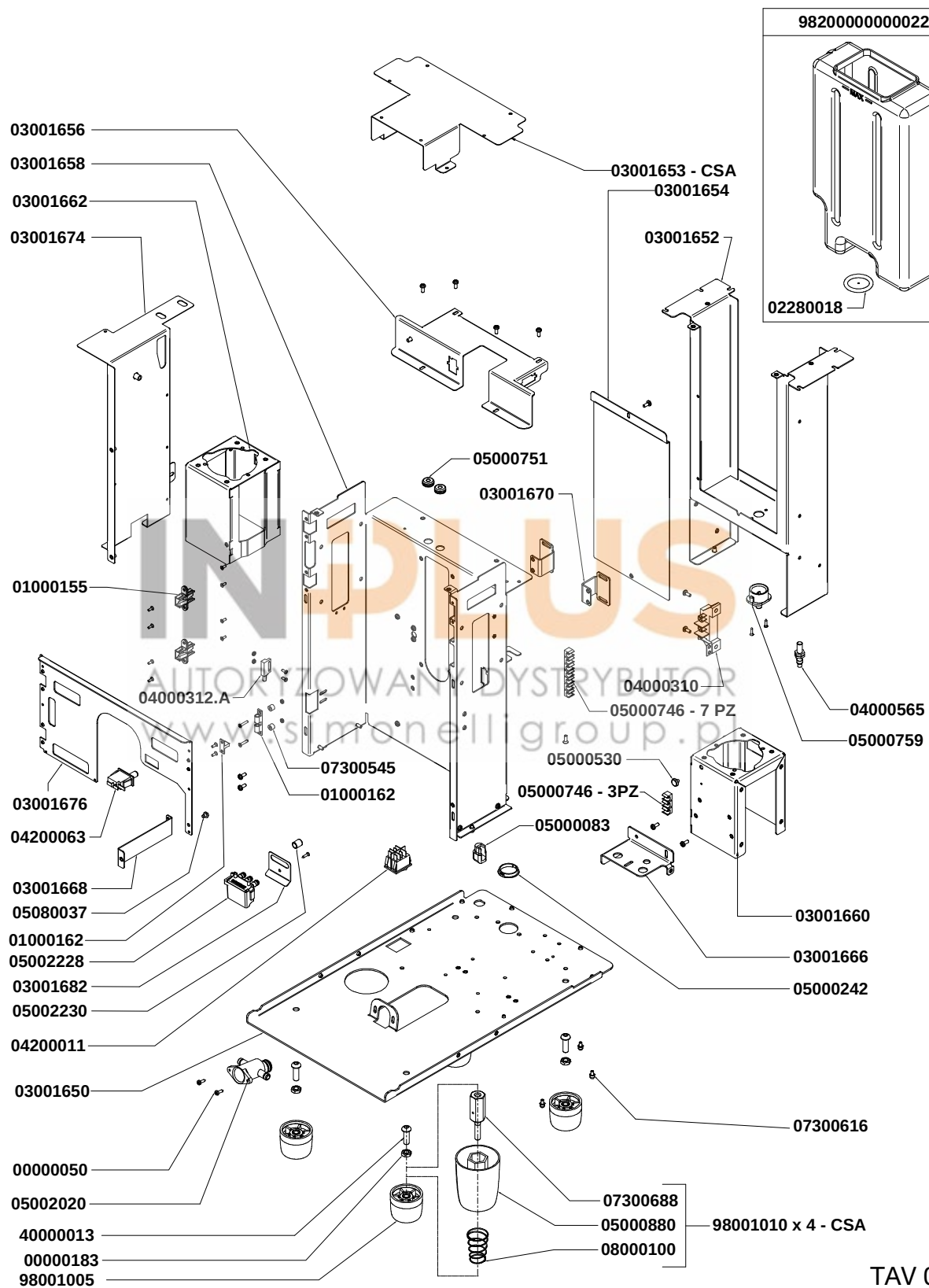


- **SPECIFICARE COLORE**
SPECIFY COLOR

* SPECIFICARE VERSIONE
SPECIFY VERSION

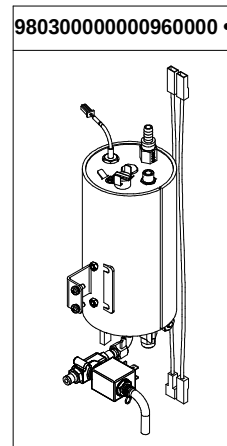
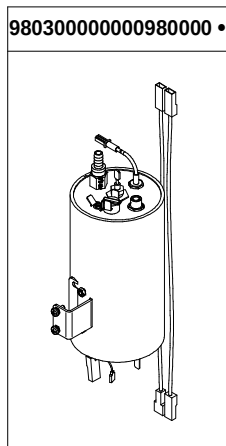
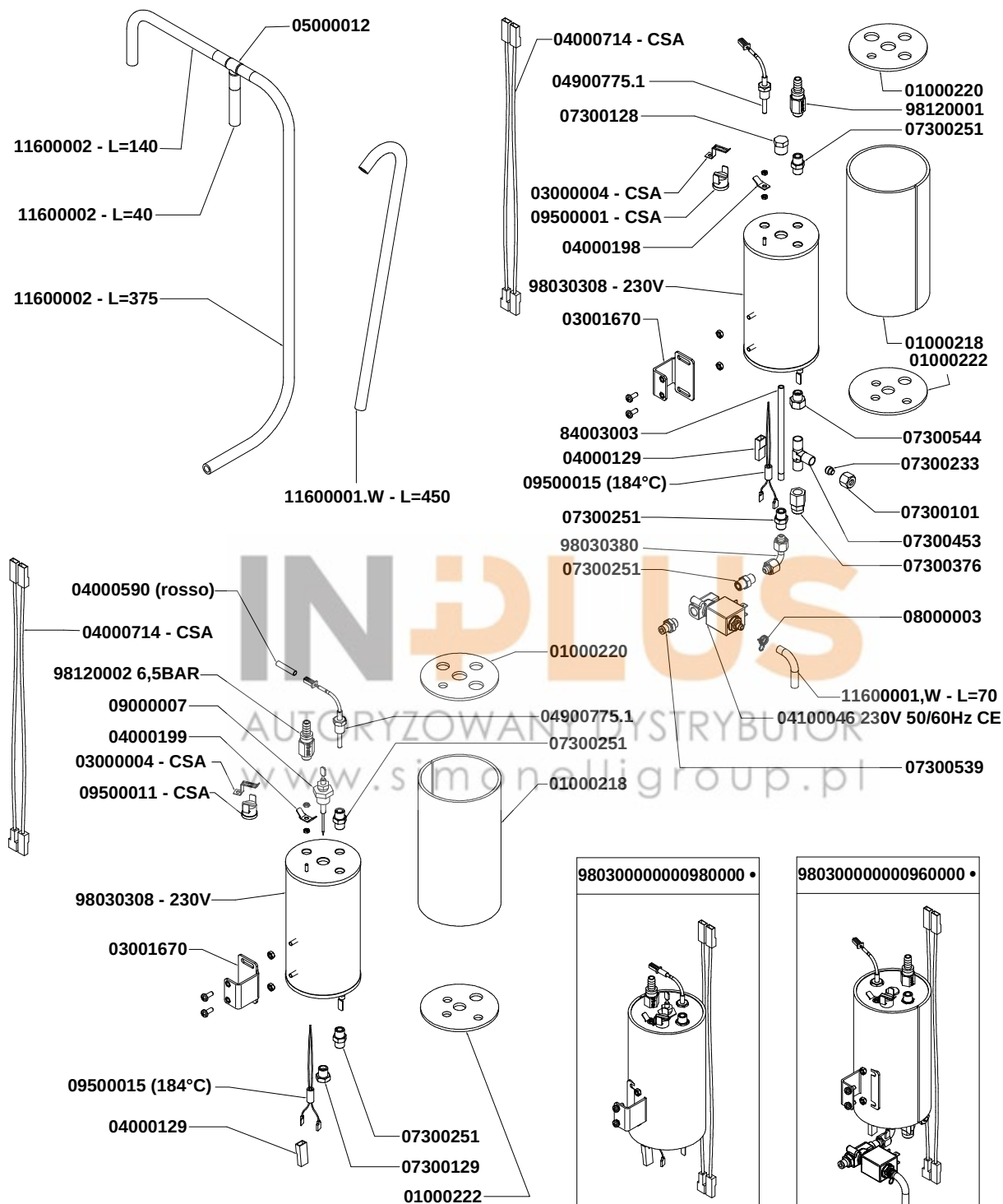
TAV 01

19.2 TANK FRAME PARTS



TAV 02

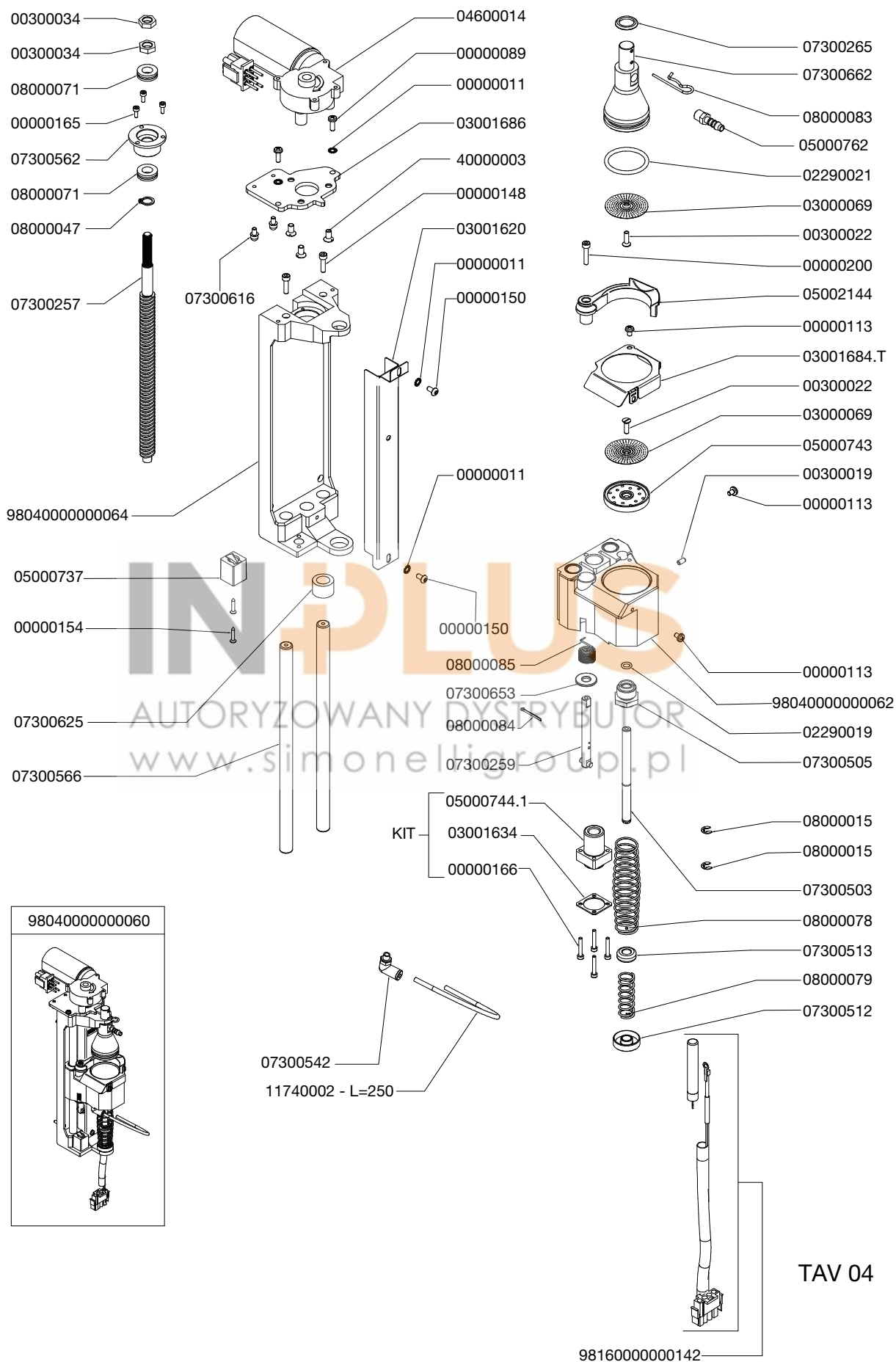
19.3 BOILER PARTS



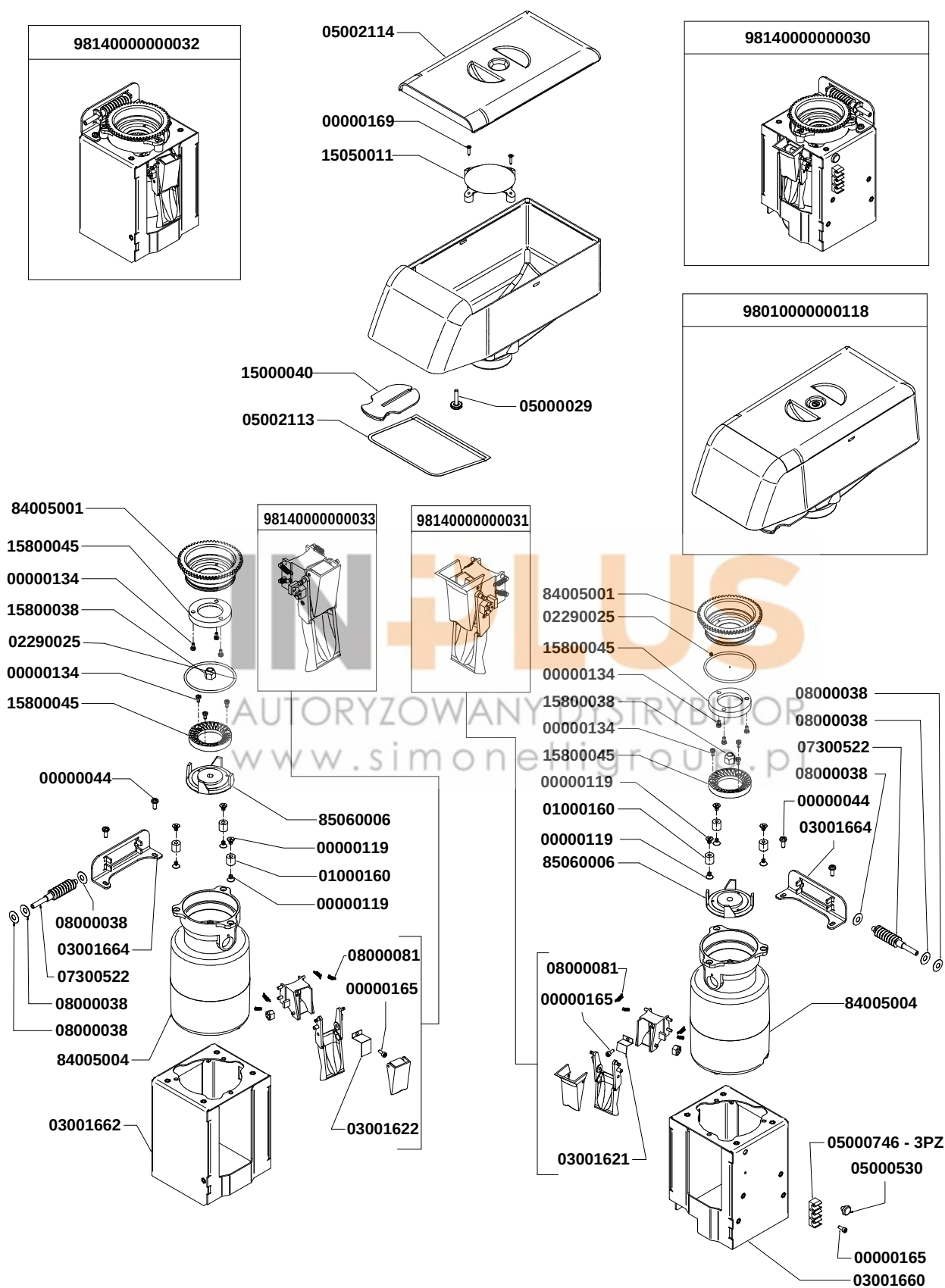
• SPECIFICARE VERSIONE
SPECIFY VERSION

TAV 03

19.4 POURING UNIT GROUP PARTS

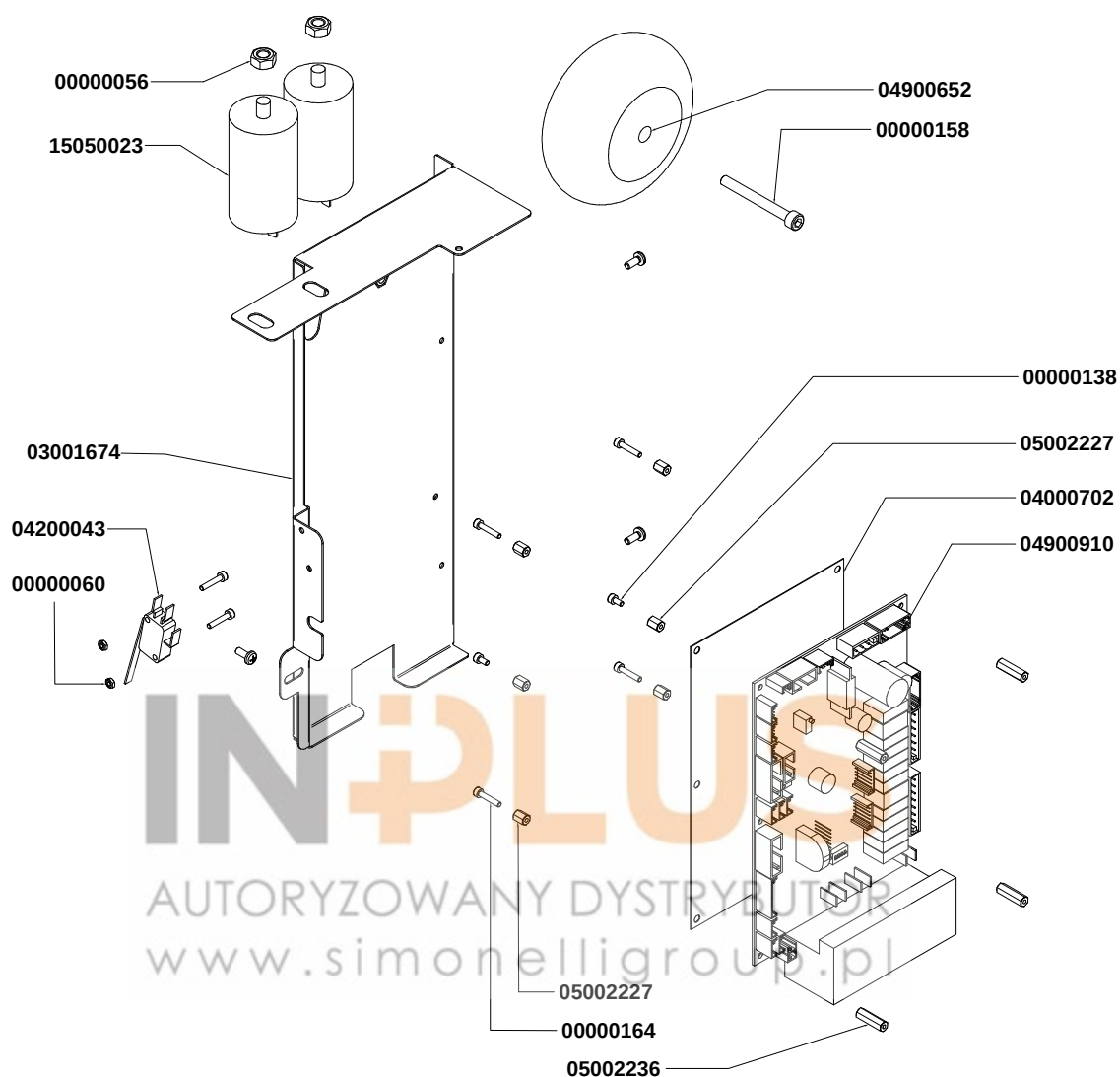


19.5 GRINDERS PARTS



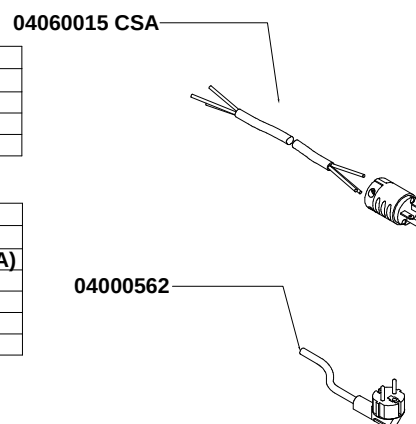
TAV 05

19.6 ELECTRONIC & ELECTRIC PARTS



Elenco parti	
CODICE	DESCRIZIONE
04000704	CAVO INTERRUETTORE - MORSETTO PRONTOBAR 2009
04000604	SUPPLEMENTO EV ENTRATA MICROBAR 2004 ACQUASTOP
04000700	IMPIANTO ELETTRICO PRONTOBAR 2009

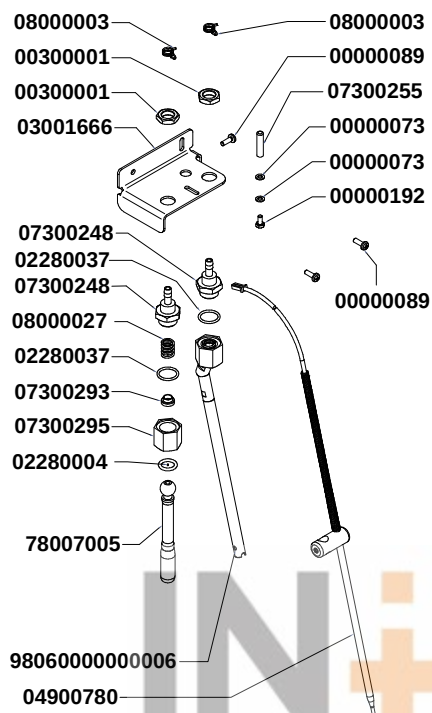
Elenco parti	
CODICE	DESCRIZIONE
04000706	CAVI BASSA TENSIONE (MOTORE - LIVELLO CALDAIE + TANICA)
04000708	CAVI SICUREZZA (PROTEZIONE PORTA + CASSETTO FONDI)
04000710	CAVO DISPLAY PRONTOBAR 2009
04000712	CAVO TASTIERA PRONTOBAR 2009
04000716	CAVO CENTRALINA USB PRONTOBAR



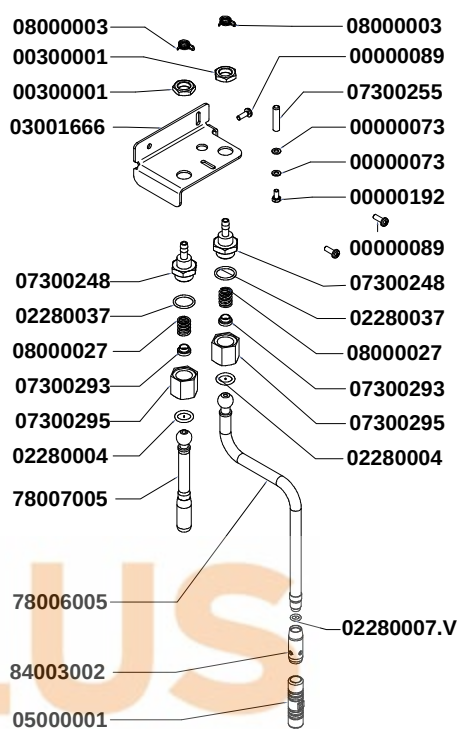
TAV 06

19.7 COMPONENT PUMP - STEAM - HOT WATER

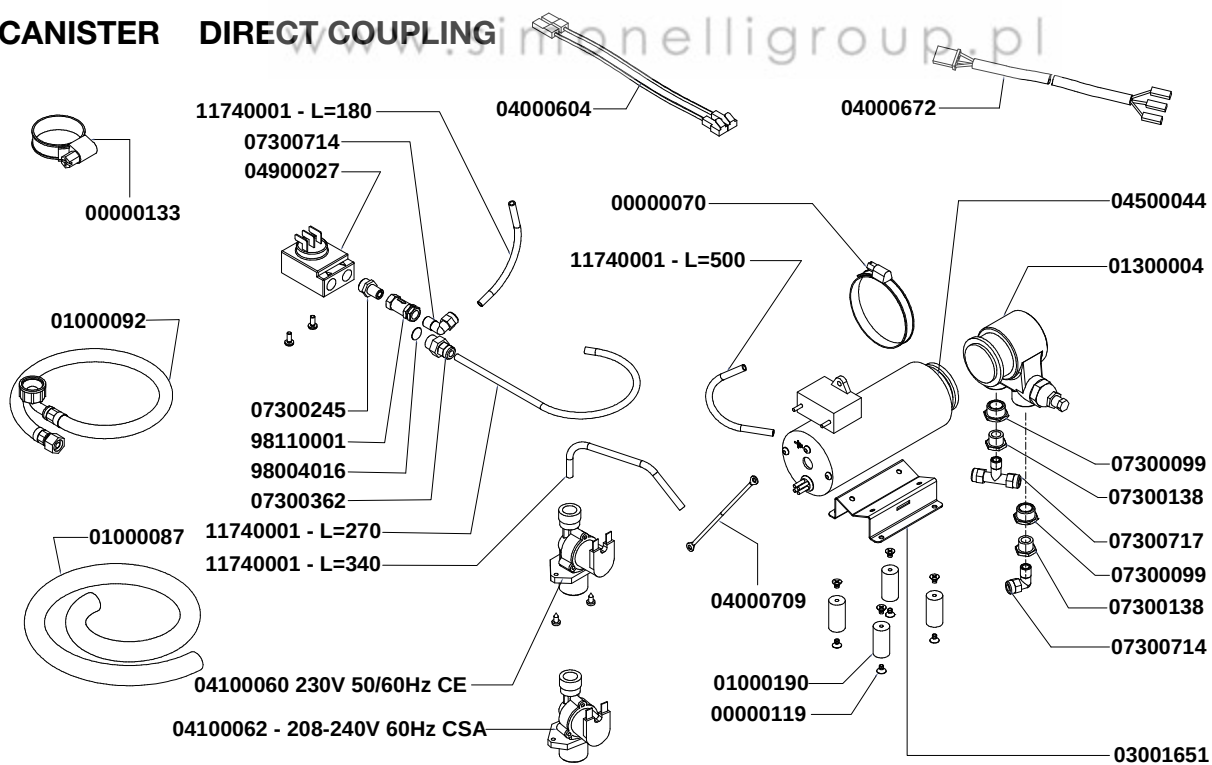
AUTOSTEAM WAND



STEAM WAND

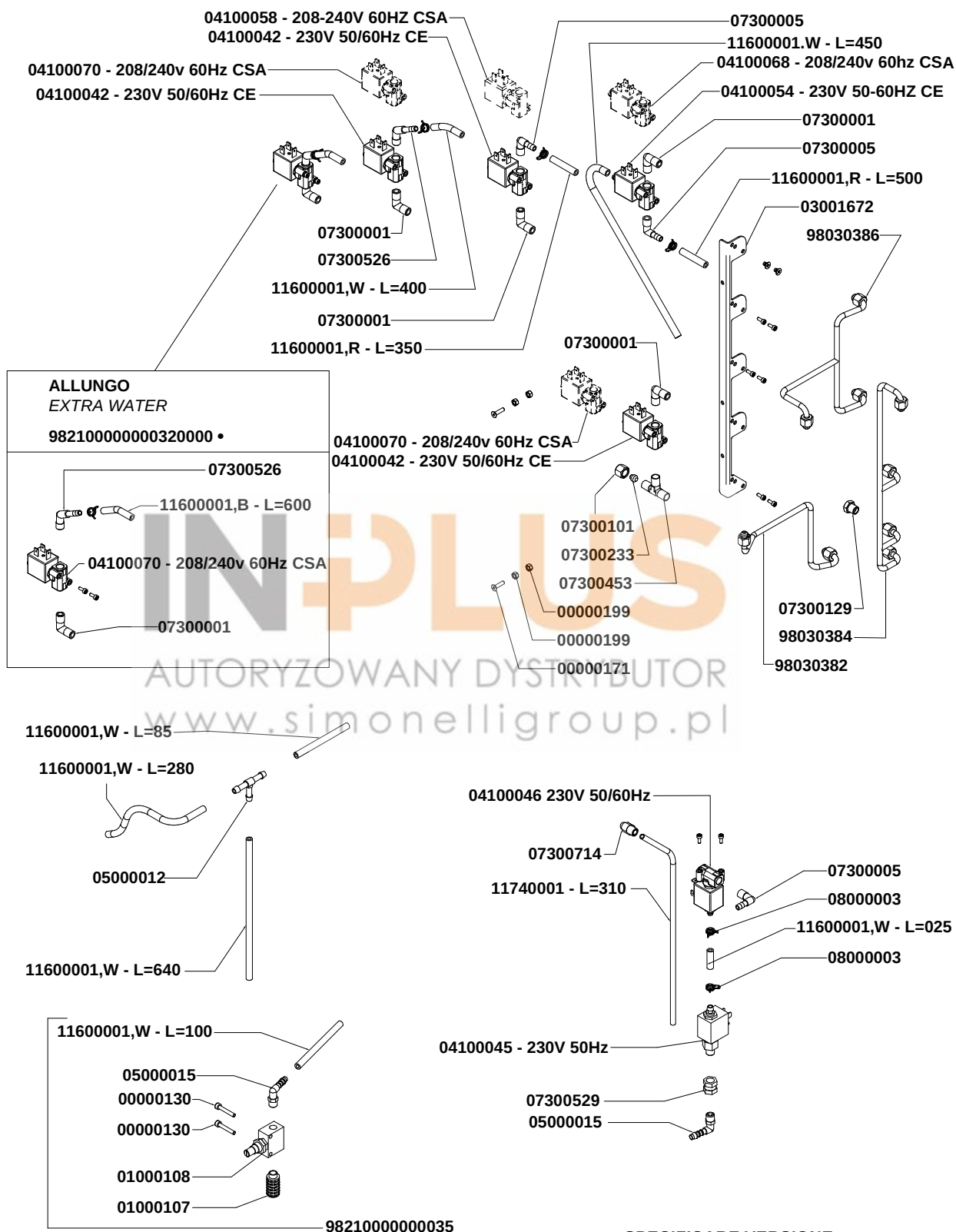


CANISTER DIRECT COUPLING



TAV 07

19.8 HYDRAULIC COMPONENT



• SPECIFICARE VERSIONE
SPECIFY VERSION

TAV 08

CODICE	DESCRIZIONE	DESCRIPTION	DATA FINE VALIDITA'
00000011	RONDELLA INOX M4 ZIGRINATA UNI8842/A	STAINLESS STEEL KNURLED WASHER D4	P R O N T O B A R 2 0 1 3
00000044	VITE AQ M4x10 TC T.CR. ZINC	GALVANISED CROSS HEAD CAP SCREW M4x10	
00000050	VITE AUTOF 3,5x12 TC/T.CR. TRUCIOLARE	CROSSHEAD CAP SELF-TAPPING SCREW 3,5x12	
00000056	DADO AQ M8 ALTO ZINCATO	ZINC COATED NUT AQ M8 HIGH	
00000060	DADO AQ M3 MEDIO ZINCATO	NUT M3 MEDIUM GALVANISED NUT	
00000070	FASCETTA SGT 50/70 9 W4	SGT CLIP 50/70 9 W2	
00000073	RONDELLA INOX 8x4x1 UNI6592	STAINLESS STEEL WASHER D.8x4x1	
00000089	VITE INOX M4x12 TC TCR DIN7985	SS CROSS HEAD CAP SCREW M4x12	
00000113	VITE INOX M4x6 TC T.CR. 7985	SS CROSSHEAD CAP SCREW M4x6	
00000119	VITE INOX M4x6 TSPTCR ISO 7046	SS CROSS HEAD COUNTERSUNK SCREW M4x6	
00000130	VITE INOX M4x25 TCEI UNI 5931	SS HEX SOCKET CAP SCREW M4x25	
00000133	FASCETTA INOX WD12 16-25 C7 W2	STAINLESS STEEL GIRDLE WD12 16-25 C7 W2	
00000134	VITE AQ M3x6 TC TC ZINC. UNI6107	GALVANISED SCREW M3x6 TCTC UNI6107	
00000138	VITE AQ M3x6 TCEI ZINC.	GALVANISED SCREW M3x6 TCEI	
00000148	VITE INOX M4x16 TCEI UNI 5931	STAINLESS STEEL SCREW M4x16 TCEI UNI 5931	
00000150	VITE INOX M4x6 TBEI ISO 7380	STAINLESS STEEL M4x6 TBEI ISO 7380	
00000154	VITE INOX TRUCIOL. 3x16 TSPTCRDIN 7505 A	SS SCREW 3x16 TSPTCR DIN 7505 A	
00000158	VITE INOX M6x55 TCEI UNI 5931	SS SCREW M6x55 TCEI UNI 5931	
00000164	VITE INOX M3x16 TCEI ISO 4762	STAINLESS STEEL SCREW M3x16 TCEI ISO 4762	
00000165	VITE INOX M3x8 TCEI ISO 4762	STAINLESS STEEL SCREW M3x8 TCEI ISO 4762	
00000166	VITE INOX M3x20 TCEI ISO 4762	STAINLESS STEEL SCREW M3x20	
00000169	VITE AUTOF INOX 2,9x13 TSP/TCR	SS SELF-THREDDING SCREW 2,9x13 TSP/TCR	
00000171	VITE INOX M4x16 TSPEI UNI 5933	STAINLESS STEEL SCREW M4x16 TSPEI UNI 5933	
00000181	VITE TCTCR 3x8 DOPPIA ELICA HILO ZINC.	GALVANISED CROSS HEAD CAP SCREW 3x8 DOUBLE SPI	
00000183	DADO INOX M8 BASSO 5589 h5	STAINLESS STEEL NUT M8 LOW 5589 h5	
00000192	VITE INOX M4x8 TE UNI 5739	STAINLESS STEEL SCREW M4x8 TE UNI 5739	
00000199	DADO INOX M4 MEDIO UNI 5588	NUT M4 MEDIUM STAINLESS UNI 5588	
00000200	VITE INOX M4x20 TCEI UNI 5931	STAINLESS STEEL SCREW M4x20	
00300001	DADO OT 1/4 GAS SPESS.5 CH18 *AGG. 22.07.96	BRASS NUT 1/4 GAS SPESSOR 5	
00300019	GRANO INOX M4X6 UNI 5923 PP	STAINLESS STEEL DOWEL M4X8 5923	
00300022	VITE INOX M4x14 TSP TC DIN963	INOX SCREW M4X14 TSP TC DIN963	
00300034	DADO OT M10X1.25 SPESS.4.5 CH14	BRASS NUT M10 THICK 4.5 HEXAGON 14mm DIN 982	
01000015	SERRATURA INVOLUCRO COMANDI	CONTROL BOARD DOOR LOCK	
01000052	CALAMITA RPV 14	MAGNET RPV 14	
01000087	TUBO SCARICO 18x24,4	DRAINING TUBE 18x24,4	
01000092	TUBO CARICO ACQUA 1,5mt EPDM 3/8F OTT. - 3/4F90°	3/8F-3/4F90° WATER CHARGE PIPE 1,5mt	
01000107	SILENZIATORE 1/8 491	SILENCER 1/8 491	
01000108	RUBINETTO MRF 1/8 F-F 604	TAP 1/8 F-F	
01000120	CAPPUCCINATORE NSF "MICROBAR"	NSF MILK FOAMER FOR MICROBAR	
01000155	CERNIERA SPORTELLO MICROBAR CEAM 503 43x10	MICROBAR DOOR HINGE CEAM 503 43x10 NICKEL-PLATED	
01000160	ANTIVIBRANTE CD10x10 M4 FF	VIBRATION-DAMPING DEVICE D10x10 M4 FF	
01000162	SCROCCETTO COMPL. MICROBAR	MICROBAR LOCK COMPLETE BCT-40	
01000190	ANTIVIBRANTE CD15x30 M4 FF	VIBRATION DAMPER 15x30 M4 FF	
01000218	ISOLANTE CALDAIA D80 115X252,7	BOILER INSULATION D.80 115 x 253	
01000220	ISOLANTE SUPER. D.80 CALDAIA	BOILER UPPER INSULATION D.80	
01000222	ISOLANTE INFER. D.80 CALDAIA	BOILER LOWER INSULATION D.80	
01000224	PROTEZ. PASSAGGIO CAVI MOUSSE ADESIVA SP.3	ADHESIVE INSULATING MOUSSE FOR CABLE GLAND SP.3 - PRONTOBAR	
01000225	PROTEZ. PASSAGGIO CAVI USB MOUSSE ADES. SP.3 PRONTOBAR	ADHESIVE INSULATING MOUSSE FOR CABLE USB	
01000226	CORNICE INOX COPERCHIO CARENA PRONTOBAR 1 CAMPANA	STAINLESS STEEL FRAME CASE COVER - PRONTOBAR 1 FUNNEL	
01000228	CORNICE INOX COPERCHIO CARENA PRONTOBAR 2 CAMPANE	STAINLESS STEEL FRAME CASE COVER - PRONTOBAR 2 FUNNELS	
01300004	POMPAANTE VOLUMETRICO 50 lt/h OT-57	VOLUMETRIC PUMP 50 lt/h	
02000005	OR SUP. CAPPUC. MICROBAR SILICONE ROSSO	UPPER GASKET FOR MICROBAR CAPPUCCINO MAKER	
02000006	OR INF. CAPPUC. MICROBAR SIL.	LOWER GASKET FOR MICROBAR CAPPUCCINO MAKER	
02280004	GUARN. OR 115 D.17 EP856 SNODO LANCIA	GASKET OR 115 D17 EP851 x SWIVEL STEAM PIPE	
02280007.V	GUARN. OR R5A D.10 DF801 VITON	ORING GASKET R5A D.10 DF801 VITON	
02280017	GUARN. OR R3062/AN12 D21 EP851	ORING GASKET R3062/AN12 D21 EP851	
02280018	GUARN. OR R11 D19 SILICONE ROSSO Sh70	RED SILICON GASKET O RING Sh70	
02280037	GUARN. OR CHIUSURA SNODO 16x2 NBR70	GASKET OR JOINT LOCK 16x2	
02290019	GUARNIZIONE OR R6 DF801 VITON	GASKET O-RING LOWER PISTON OR R6 DF801	
02290021	GUARN. OR 140/4137 D.41.5 SILICONE ROSSO Sh70	GASKET O-RING 140/4137 D.41.5 SILICON RED Sh70	
02290025	GUARN. OR3193 VITON x MACININO	VITON GRINDER GASKET O-RING 3193	
03000004	STAFFA SINGOLA x TERMOSTATO	STEEL HOLDER FASTOM FOR THERMOSTAT	
03000069	DOCCIA INOX D.40 x M4 T.SVP AGG.08.01.99	STAINLESS SPOUT D.40	
03001620	LAMIERINO PROTEZ. VITE ELIC. MICROBAR 08	GROUP PROTECTION PLATE	
03001621	LINGUETTA A "S" SCIVOLO CAFFE' MACININO DX	RIGHT "S" COFFEE CHUTE FLAP	
03001622	LINGUETTA A "S" SCIVOLO CAFFE' MACININO SX	LEFT "S" COFFEE CHUTE FLAP	
03001634	PIASTRINA FISSAGGIO CHIOCCIOLA VITE GRUPPO	FASTENING PLATE FOR MICROBAR 08 GROUP SCREW VOLUTE	
03001638	CARENA DX INOX PRONTOBAR	RIGHT SIDE STAINLESS STEEL CASE - PRONTOBAR	
03001640	CARENA SX INOX PRONTOBAR	LEFT SIDE STAINLESS STEEL CASE - PRONTOBAR	
03001642	CARENA RETRO INOX PRONTOBAR	REAR STAINLESS STEEL CASE - PRONTOBAR	
03001644	CARENA FRONTALE INFERIORE INOX PRONTOBAR	FRONT LOWER STAINLESS STEEL CASE - PRONTOBAR	
03001648	INSERTO INOX CENTRALE PORTA PRONTOBAR	STAINLESS STEEL CENTRAL DOOR INSERT - PRONTOBAR	
03001650	BASE TELAIO PRONTOBAR	BASE FRAME - PRONTOBAR	
03001651	SUPP. POMPA VOLUM.MOTORE BASSO PRONTOBAR	PUMP SUPPORTO PLATE	
03001652	SUPPORTO TANICA PRONTOBAR	CONTAINER SUPPORT - PRONTOBAR	
03001653	LAMIERA PROTEZ.MOTORE GR.EROGAZIONE	MOTOR GROUP PRETECTION PANEL - PRONTOBAR	
03001654	LAMIERA CHIUSURA SUPPORTO TANICA PRONTOBAR	CONTAINER SUPPORT ENCLOSURE PANEL - PRONTOBAR	
03001656	LAMIERA PROTEZIONE SUPERIORE PRONTOBAR	UPPER PROTECTION PANEL - PRONTOBAR	
03001658	LAMIERA SUPPORTO MACININI PRONTOBAR	GRINDER SUPPORT PANEL - PRONTOBAR	
03001660	CARTER MACININO DX PRONTOBAR	RIGHT GRINDER CASE - PRONTOBAR	
03001662	CARTER MACININO SX PRONTOBAR	LEFT GRINDER CASE - PRONTOBAR	
03001664	SUPPORTO REGISTRO MACININO PRONTOBAR	GRINDER ADJUSTER SUPPORT - PRONTOBAR	
03001666	SUPPORTO LANCIA VAPORE + ACQUA CALDA PRONTOBAR	STEAM WAND + HOT WATER SUPPORT - PRONTOBAR	
03001668	LAMIERA SUPPORTO FRONTALE PRONTOBAR	FRONT SUPPORT PANEL - PRONTOBAR	
03001670	LAMIERA SUPPORTO CALDAIA PRONTOBAR	BOILER SUPPORT PANEL - PRONTOBAR	
03001672	LAMIERA SUPPORTO EV. PRONTOBAR	SOLENOID VALVE SUPPORT PANEL - PRONTOBAR	
03001674	LAMIERA SUPPORTO CENTRALINA PRONTOBAR	CENTRAL UNIT SUPPORT PANEL - PRONTOBAR	
03001676	LAMIERA CHIUSURA INTERNA PORTA PRONTOBAR	INTERNAL ENCLOSURE PANEL - DOOR - PRONTOBAR	
03001678	LAMIERA PROTEZIONE PULSANTIERA PRONTOBAR	KEYPAD PROTECTION PANEL - PRONTOBAR	
03001680	LAMIERA BECCO EROGAZIONE PRONTOBAR	DISPENSING SPOUT PANEL - PRONTOBAR	
03001682	LAMIERA SCARICO GR. PRONTOBAR	GROUP DRAINAGE PANEL - PRONTOBAR	
03001684.T	LAMIERA GR. EROGAZ. PRONTOBAR TEFLONATA	TEFLON DISPENSING GROUP PANEL - PRONTOBAR	
03001686	PIASTRA ADATTAMENTO MOTORE GR.EROGAZIONE PRONTOBAR	DISPENSING GROUP MOTOR ADAPTATION PLATE - PRONTOBAR	
03001688	PIASTRA SERRATURA PRONTOBAR	LOCK PLATE - PRONTOBAR	
03001690	RETINA A FILO INOX PIANO LAV. PRONTOBAR	STAINLESS STEEL MESH, WORK SURFACE - PRONTOBAR	

CODICE	DESCRIZIONE	DESCRIPTION	DATA FINE VALIDITA'
03001694	COVER ACC. INOX BECCO EROG. PRONTOBAR	STAINLESS STEEL COVER DISPENSER SPOUT - PRONTOBAR	P R O N T O B A R 2 0 1 3
03001695	INSERTO INOX DX PORTA FRONTALE PRONTOBAR 2013	SS FRONT DOOR RIGHT INSERT - PRONTOBAR	
03001696	INSERTO INOX SX PORTA FRONTALE PRONTOBAR 2013 +LOGO L	SS FRONT DOOR LEFT INSERT - PRONTOBAR	
04000129	COPRIFASTON F NERO	FASTON COVER CFF63	
04000198	PRESA LAMELLARE M 6.3 d4.2 45°	FOIL HOLDER M 6.3 D 4.2 45°	
04000199	PRESA LAMELLARE DOPPIA M 6.3 d4.2 45°	DOUBLE FOIL HOLDER M 6.3 D 4.2 45°	
04000310	MORSETTIERA A VITE FV110 230V 3 POLI	SCREW TERMINAL FV110 220 V	
04000312.A	SENSORE MAGNETICO L=400	MAGNETIC SENSOR L400	
04000313	UNITA' MAGNETICA M 305 AA	MAGNETIC UNIT M 305 AA	
04000562	CAVO ALIM. H05VV-F CE 3x1,5 SPINA SCHUKO 90°	POWER SUPPLY CABLE 3x1,5 CE 90° SCHUKO PLUG	
04000565	SENSORE MAGNETICO M8X30 L=300	WATER TANK MAGNETIC SENSOR M8x30 L=300	
04000590	MANICOTTO GOMMA SEGNACAVO ROSSO	RED WIRE LABELLING RUBBER SLEEVE	
04000604	SUPPLEMENTO EV ENTRATA MICROB.2004 ACQUASTOP	EXTRA INLET SOLENOID MICROB.	
04000672	CAVO CONTATORE VOLUMETRICO ATT DIRETTO MUSICA	VOLUMETRIC COUNTER CABLE - MUSICA D.A.	
04000700	CABLAGGIO COMPLETO PRONTOBAR	COMPLETE WIRING ASSEMBLY - PRONTOBAR	
04000702	PROTEZIONE PVC CENTRALINA PRONTOBAR	CENTRAL UNIT PVC PROTECTION - PRONTOBAR	
04000704	CAVO INTERUTTORE-MORSETTO PRONTOBAR	SWITCH/TERMINAL CABLE - PRONTOBAR	
04000706	CABLAGGIO BASSA TENSIONE PRONTOBAR	LOW VOLTAGE WIRING ASSEMBLY - PRONTOBAR	
04000708	CABLAGGIO SICUREZZA PRONTOBAR	EARTH WIRING ASSEMBLY - PRONTOBAR	
04000709	CAVO TERRA L=150 2 OCCHIELLI D4,5 POMPA PRONTOBAR 2013	GROUND CABLE L=150	
04000710	CAVO CONNES. CENTR.- DISPLAY PRONTOBAR NERO	CENTRAL UNIT/DISPLAY CONNECTING CABLE - BLACK PRONTOBAR	
04000712	CAVO CONNES. CENTR.- SCHEDA EROG. PRONTOBAR BIANCO	CENTRAL UNIT/DISPENSING CIRCUIT BOARD CONNECTING CABLE - WHITE	
04000714	CAVO TERMOSTATO CALDAIA PRONTOBAR CSA	BOILER THERMOSTAT/CABLE - PRONTOBAR CSA	
04000716	CAVO CONNESSIONE CENTRALINA - USB PRONTOBAR	CENTRAL UNIT/USB CONNECTING CABLE - PRONTOBAR	
04100042	E.V. NC 2VIE 1/8-1/8 220-230V 50/60Hz VITON F2 CE	ELECTR. 2-WAY 1/8" F2 230V 50/60Hz	
04100045	E.V. NO 2VIE 1/8M-PORTAGOMMA 230V 50/60Hz VITON F1.7 CE	2-WAY SOLENOID 1/8 M HOSE SUPPORT	
04100046	E.V. NC 3VIE 1/8-1/8 PORTAG. 230V 50/60Hz VITON F1.5 CE	ELECTR. 3-WAY 1/8" F1.5 230V 50/60Hz HOSE CLAMP OUTLET	
04100054	E.V. NC 3VIE 1/8-1/8 PORTAG. 220-230V 50/60Hz VITON F2 CE	ELECTR. 3-WAY 1/8" F2 230V 50/60Hz HOSE CLAMP OUTLET	
04100058	E.V. NC 2VIE 1/8-1/8 208-240V 60Hz VITON F2 UL	2-WAY SOLENOID 1/8-1/8	
04100060	E.V. NC 2VIE 3/4-JG 6 DIRITTA REGOL+FILTR F.2,5 230V 50/60Hz	2-WAY SOLENOID VALVE 3/4-JG 6 230V 50/60Hz	
04100062	E.V. NC 2VIE 3/4-JG6 DIRIT. UL REGOL+FILTR F.2,5 208/240V60Hz	2-WAY SOLENOID VALVE 3/4-JG 6 230V 60Hz UL	
04100068	E.V. NC 3VIE 1/8-1/8 PORTAG. 208-240V 60Hz VITON F2 UL	3-WAY SOLENOID 1/8-1/8 HOSE SUPPORT 208-240V 60Hz F.2	
04100070	E.V. NC 2VIE 1/8-1/8 208-240V 60Hz VITON F1.5 UL	2-WAY SOLENOID 1/8-1/8 208-240V 60Hz F.1,5	
04200011	INTERRUTTORE BIPOLARE LUMINOSO ROSSO	BIPOLAR LUMINOUS SWITCH	
04200043	MICRO PORTA/CASSETTO MASTER/ MICROBAR/CAFF. ITA.	DOOR DREGS DRAWER MICRO-SWITCH	
04200063	MICROSWITCH PORTA	DOOR MICROSWITCH	
04500044	MOTORE COMPATTO PRONTOBAR 2013230V 50/60Hz 40W	COMPACT MOTOR 230V	
04600014	MOTORIDUTTORE SX 24V cc. D.43400 RPM + ENCODER "HALL"	LEFT 24V AC GEAR MOTOR REDUCER D.43400 RPM + "HALL" ENCODER	
04600015	CAVO ALIM. AWG3x14 SJOOW 90°C UL/CSA 2mt SPINA USA DRITT	POWER CABLE AWG3x14 + PLUG 20A	
04900027	DOSATORE VOLUMETRICO OTT.	FLOWMETER	
04900652	TRASF.COMPL.MICROBAR 230V/18V 150VA 50/60Hz FUSE750mAT	MICROBAR COMPLETE TRANSFORMER 230V-18 150VA 50/60Hz FUSE750m	
04900775.1	SONDA TEMPERATURA 150° NTC ATT.1/8 INOX 4x20	TEMPERATURE PROBE 150° NTC ATT.1/8 SS 4x20 Lwire=500 mm. A	
04900780	SONDA PT1000 x LANCIA VAPORE + SUPPORTO	PROBE PT1000 X STEAM WAND "TURBO CREAM" D06	
04900902	SCHEDA EROGAZIONE PRONTOBAR	DISPENSING CIRCUIT BOARD - PRONTOBAR	
04900908	DISPLAY GRAFICO 4 RIGHE PRONTOBAR	4-LINE GRAPHIC DISPLAY - PRONTOBAR	
04900910	CENTR. ELET. PRONTOBAR 18Vac	CENTRAL UNIT - PRONTOBAR 230V	
04900912	SCHEDA USB CENTRALINA PRONTOBAR	CENTRAL USB UNIT - PRONTOBAR 110V	
05000001	GOMMINO PROTEZIONE LANCIA D.10	STEAM ARM RUBBER GRIP	
05000012	RACCORDO PORTATUBO TS 6	TS 6 HOSE FASTENING	
05000015	RACCORDO PORTATUBO WES 6R 1/8	WES 6R 1/8 HOSE FASTENING	
05000029	POMELLO M4x20 TESTA D.13x4	KNOB M4x20	
05000031	ANELLO REGOLAZ. CAPPUCINATORE	MILK-FOAMER REGULATION RING	
05000032	POMELLO FILETTATO	THREADED KNOB	
05000083	BLOCCACAVO SR 11-2 NERO	CABLE BLOCK SR 11-2	
05000086	PASSACAVO A MEMBRANA BIANCO	MEMBRANE CABLE DUCT	
05000110	RACCORDO DECAFFEINATO MASTER *	DECAF CONVOY	
05000242	TAPPO COPRIFORO D.31 NERO SP-1093	COVER PLUG D.31 BLACK	
05000530	PIEDINO MACININO/JAZZ D.3/6 STEAB 6304 PVC NERO	FOOT JAZZ/GRINDER STEAB 6304 BLACK	
05000737	BOCCOLA MOV. ESPULSIONE MICROBAR	MICROBAR UNIT EJECTION BUSHING	
05000743	PISTONE INF. D.43 NYLON GR. MICROBAR	MICROBAR GROUP LOWER PISTON D.43	
05000744.1	CHIOCCIOLA VITE MOVIMENTO T.N.NYLON MICROBAR	MICROBAR VOLUTE MOVEMENT SCREW	
05000746	CLIP FERMATUBO D.8	PIPE-HOLDER CLIP D.8	
05000751	PASSACAVO PVC NERO D12x17x7	BLACK PVC GROMMET D12x17x7	
05000753	GOMMINO CORNICE CARENA MICROBAR D.6	MICROBAR BASE FRAME GROMMET	
05000758.BP	COPERCHIO VASCHETTA ACQUA SLT PRONTOBAR BIANCO PERLA	5 LT WATER CHAMBER COVER - PRONTOBAR WHIT	
05000758.CH	COPERCHIO VASCHETTA ACQUA SLT PRONTOBAR CHAMPAGNE	COLOR AG 722A + TRASPARENTE OPACO	
05000758.N	COPERCHIO VASCHETTA ACQUA SLT PRONTOBAR NERO OPACO	OPACO 100% + TRASPARENTE OPACO	
05000759	COLLETTORE CONTENITORE ACQUA 5LT MICROBAR	MICROBAR WATER CONTAINER MAINFOLD 5LT	
05000762	RACCORDO PORTATUBO GES 6 1/8 MASCHIO DIRITTO	STRAIGHT FITTING - PIPE HOLDER 1/8	
05000880	PROLUNGA PIEDE ALTO 205 D.66 H=80 mm.	TALL FOOT EXTENSION D.66 H=80 MM.	
05002020	ATTACCO SCARICO VASCHETTA TALENTO	TRAY WASTE FASTENING TALENTO	
05002106.BP	COPERCHIO CARENA PRONTOBAR BIANCO PERLA	CASE COVER WHIT - PRONTOBAR	
05002106.CH	COPERCHIO CARENA PRONTOBAR CHAMPAGNE	CASE COVER CHAMPAGNE - PRONTOBAR	
05002106.N	COPERCHIO CARENA PRONTOBAR NERO OPACO	CASE COVER BLACK OPAQUE - PRONTOBAR	
05002108.BP	COPERCHIO 2° MACININO PRONTOBAR BIANCO PERLA	GRINDER COVER WHIT - PRONTOBAR 1 GRINDER	
05002108.CH	COPERCHIO 2° MACININO PRONTOBAR CHAMPAGNE	GRINDER COVER AG 722A - PRONTOBAR 1 GRINDER	
05002108.N	COPERCHIO 2° MACININO PRONTOBAR NERO OPACO	GRINDER COVER BLACK - PRONTOBAR 1 GRINDER	
05002110	CONVOGLIATORE DECA PRONTOBAR	DECAFFEINATED CONVEYOR - PRONTOBAR	
05002113	PELLICOLA ADESIVA PER CAMPANA PRONTOBAR	ADESIVE FILM COFFEE BELL - PRONTOBAR	
05002114	COPERCHIO CAMPANA CAFFE' PRONTOBAR	COFFEE FUNNEL COVER - PRONTOBAR	
05002116.BP	PORTA FRONTALE PRONTOBAR BIANCO PERLA	FRONT DOOR WHIT - PRONTOBAR	
05002116.CH	PORTA FRONTALE PRONTOBAR CHAMPAGNE	FRONT DOOR CHAMPAGNE - PRONTOBAR	
05002116.N	PORTA FRONTALE PRONTOBAR NERO OPACO	FRONT DOOR BLACK OPAQUE - PRONTOBAR	
05002118	ETICH. LEGENDABILI PULS. PRONTOBAR NERO 11 BEVANDE	KEY LEGEND DECALS - PRONTOBAR BLACK	
05002118.1	ETICH. LEGENDABILI PULS. PRONTOBAR GRIGIO 11 BEV.	KEY LEGEND DECALS - SPECIAL COLOUR PRONTOBAR	
05002120	INSERTO DX PORTA FRONTALE PRONTOBAR	FRONT DOOR RIGHT INSERT - PRONTOBAR	
05002122	INSERTO SX PORTA FRONTALE PRONTOBAR	FRONT DOOR LEFT INSERT - PRONTOBAR	
05002124	PROTEZIONE DISPLAY PRONTOBAR	DISPLAY PROTECTION - PRONTOBAR	
05002126	SUPPORTO EROGATORE PRONTOBAR GRIGIO	DISPENSER SUPPORT - PRONTOBAR	
05002130	SUPPORTO TUBI EROGAZIONE PRONTOBAR GRIGIO	DISPENSER TUBING SUPPORT - PRONTOBAR	
05002144	PALETTA ESPULSIONE PRONTOBAR	EJECTION BLADE - PRONTOBAR	
05002146	BECCO EROGATORE PRONTOBAR GRIGIO PER COVER INOX	DISPENSER SPOUT - PRONTOBAR	
05002148	SUPPORTO INF. TUBI BECCO EROG. PRONTOBAR	BOTTOM SUPPORT DISPENSER SPOUT'S TUBES - PRONTOBAR	
05002227	DISTANZIALE ESAGONO 6 M3 h8	SHIN M3 H8	
05002228	COLLETTORE SCARICO GRUPPI EROG	POURING UNIT DRAIN MANIFOLD	

CODICE	DESCRIZIONE	DESCRIPTION	DATA FINE VALIDITA'
05002230	TAPPO GOMMA SCARICO x 05002228	DRAIN RUBBER PLUG	P R O N T O B A R 2 0 1 3
05002236	DISTANZIALE ESAGONO 6 M3 h20	SHIN M3 H20	
05080037	PIEDINO MOTORE MASTER	MOTOR FOOT MASTER	
05340020	PROTEZIONE x PRESA USB	USB PLUG PROTECTION	
07300001	RACCORDO L 1/8 M-M 459	L FITTING 1/8 M-M	
07300005	PORTAGOMMA ANG. 1/8 X 7 F1 4.8AGG. 18.06.96	ANGULAR HOSE CLAMP 1/8"	
07300099	RIDUZIONE 3/8-1/4 ES.20 AGG. 29.05.96	VACUUM RELIEF VALVE ADAPTER	
07300101	DADO RACCORDO 1/8 GAS <	1/8 GAS CONNECTION NUT	
07300128	TAPPO 1/4 GAS AGG.31.01.89	CAP 1/4 GAS	
07300129	TAPPO 1/8 GAS	CAP 1/8 GAS	
07300138	RIDUZIONE 1/4"M - 1/8"F ES.17 AGG. 29.05.96	REDUCTION 1/4"-1/8" ES, 17 ADD. 29.05.96	
07300233	TERMINALE CHIUSO D.8	CLOSED TERMINAL D 8	
07300245	RACCORDO 1/4M L=6.5 1/8M L=12	UNION 1/4M L = 6.5 1/8M L = 12	
07300248	RACCORDO 3/8M-PORTAGOM. LANCIA	UNION 3/8M - HOSE CLAMP FOR WAND	
07300251	RACCORDO 1/8 M-M FORO 5,5 + FILETT. M6 x L=11	UNION 1/8 M-M HOLE 5,5 + M6 x L = 11	
07300255	PERNO SERRATURA PRONTOBAR	LOCK PIN - PRONTOBAR	
07300257	VITE MOVIMENTO GR. PRONTOBAR INOX	STAINLESS STEEL SCREW FOR GROUP MOVEMENT - PRONTOBAR	
07300259	ALBERO PALETTA ESPULSIONE GR. PRONTOBAR	GROUP EJECTION BLADE SHAFT - PRONTOBAR	
07300265	RONDELLA POM-C 21x14,5x2,1 PISTONE SUP. GR. PRONTOBAR	TEFLON WASHER FOR TOP POURING	
07300293	BUSSOLA SNODO OTT. AG.25.06.96	BRASS BUSHING	
07300295	DADO RACC. 3/8 LANCIA SNODATA OTTONE NICHELATO	WAND NUT 3/8	
07300362	RACCORDO DIR. 1/4 M-CALZ.6 340	STRAIGHT FITTING 1/4	
07300376	RACCORDO DIR.F. 6 1/8-CALZAM.	STRAIGHT FITTING F6 1/8	
07300453	RACCORDO T 1/8 M-M-M	SPACER DI4.5DE14 SP.6 BRASS	
07300503	ALBERO PISTONE INF.SCARICO MICROBAR	MICROBAR GROUP DRAIN LOWER PISTON SHAFT	
07300505	BOCCOLA ALBERO PISTONE SCARICO	MICROBAR DRAIN PISTON SHAFT BUSHING	
07300512	PIATTELLO PORTAMOLLA INFERIORE GR. MICROBAR	MICROBAR GROUP LOWER SPRING WASHER	
07300513	PIATTELLO PORTAMOLLA SUPERIORE GR. MICROBAR	MICROBAR GROUP UPPER SPRING WASHER	
07300522	VITE REGOLAZIONE MACINATURA MICROBAR	MICROBAR GRINDING ADJUSTMENT SCREW	
07300526	RACCORDO PORTAGOMMA 1/8M 120° 488/B 6	HOSE LAMP FITTING 1/8 M 120°	
07300529	MANICOTTO FILETTATO 1/8 450	THREADED SLEEVE 1/8	
07300539	RACCORDO RAPIDO 1/8 DIRITTO D4	QUICK COUPLING 1/8 STRAIGHT D4	
07300542	RACCORDO RAPIDO M6 L GIR. D4	L FITTING QUICK COUPLING M6 L SWIVEL D4	
07300544	PROLUNGA MF 1/8" ES 14 x FILTRO INOX D8	EXTENSION M-F 1/8	
07300545	SPESSORE PER SCROCCHETTO PORTA MICROBAR	SMICROBAR DOOR LOCK SHIM	
07300562	BOCCOLA FLANG. PER VITE GR. ERMICROBAR 08	MOTION SCREW BRASS BUSHING - MICROBAR 08	
07300566	COLONNA INOX 430 GRUPPO MICROBAR 08	STAINLESS STEEL GUIDE ROD 430 MICROBAR08 GROUP	
07300616	PERNO CARENA M4 MICROBAR	MICROBAR CASE PIN M4	
07300625	SPESSORE OT D.20 H=13.5 F.12.5STOP INF.GR.MICROBAR	SPACER D20 H13.5 GR MICROBAR	
07300653	RONDELLA OT D.20x8.1xS.2	BRASS WASHER D.20x8.1xTh.2	
07300662	PISTONE EROG. SUP. TALENTO RESINA ACETALICA	TALENTO TOP POURING PISTON ACETALIC RESIN	
07300688	INSERTO PROLUNGA PIEDE ES 20 L=80 + M8 M-F	INSERTION EXTENSION TALL FOOT ES 20 L=80 + M8 M-F	
07300714	RACCORDO L 1/8 M - CALZAM.6	L FITTING 1/8 SHEAT TYPE D6	
07300717	RACCORDO T CALZAM.6 - 1/8 M - CALZAM.6	T CONNECTION 1/8 M	
08000003	FASCETTA STRINGITUBO D9.1	HOSE CLAMP D9.1	
08000015	ANELLO SEEGER TIPO RS 5 INOX UNI 7434	SEEGER RING RS 5 STAINLESS STEEL	
08000027	MOLLA PER LANCIA SNODATA	WAND SPRING	
08000038	MOLLA A TAZZA 15x6,2x0,5x0,5	BELLEVILLE WASHER 15x6,2x0,5x0,5	
08000047	SEEGER ESTERNI INOX A 10	EXTERNAL SEEGER RING STAINLESS STEEL A 10	
08000071	CUSCINETTO ASSIALE COMBINIBILE 10x19x6	MODULAR AXIAL BEARING 19x10x6	
08000078	MOLLA LUNGA PISTONE SCARICO GRUPPO MICROBAR	MICROBAR GROUP DISCHARGE PISTON LONG SPRING	
08000079	MOLLA CORTA PISTONE SCARICO GRUPPO MICROBAR	MICROBAR GROUP DISCHARGE PISTON SHORT SPRING	
08000081	MOLLA RICHIAMO SCIVOLO MOBILE MACININO SX MICROBAR	MICROBAR LEFT GRINDER MOBILE CHUTE RECALL SPRING	
08000083	COPIGLIA ELASTICA D.2 L.43 C70 ZINCATO	RETAINER CLIP D.2 L.43 c70 GALVANISED	
08000084	COPIGLIA D.2 L.20 INOX 304 UNI 1336 - DIN 49 - ISO 1234	RETAINER CLIP D.2 L.20 304 SS UNI 1336 - DIN 49 - ISO 1234	
08000085	MOLLA PALETTA ESPULSIONE GR.TALENTO	TALENT GROUP SCOOP SPRING	
08000100	MOLLA INTERNA PIEDE 2005	SPRING	
09000007	SONDA AUTOLIVELLO COMP. L=85 CON GOLA	SELF-LEVELLING DEVICE COMPLETE	
09500001	TERMOSTATO RIARMO AUTOM 98°C	98°C AUTO RESET THERMOSTAT	
09500011	TERMOSTATO R.AUTO 150°C FASTON 6,3 VERTICALI	TERMOSTATO R.AUTO 150°C FASTON 6,3 VERTICALI REPLACE CODE 4090	
09500015	TERMOPROTETTORE RESISTENZA G5 184°C 16A 250V UL	HEATING ELEMENT THERMAL PROTECTION G5 184°C 16A 250V UL	
15000040	CHIUSURA CAMPANA MDX/L51010020	GRINDER REGISTER SLIDE	
15050011	CHIUSURA SICUR.CAMPANA 5101.0012	BELL SAFETY COVER 5101.0012	
15050023	CONDENS. 16mF 450V 40x70 UL FASTON M6,3	CAPACITOR	
15800038	DADO BLOCCAGGIO MACINE MCF	MCF GRINDER LOCK NUT	
15800045	COPPIA MACINE D50 3 FORI POWER	POWERGRINDER BLADE PAIR D50 3 HOLES	
11600001.B	TUBO SILICONE BLU 4x7,5 60Sh (1mt=41gr)	4x7,5 60Sh BLUE SILICONE TUBE (1m=41g) SEMITRANSP PLATIN.	
11600001.R	TUBO SILICONE ROSSO 4x7,5 60Sh(1mt=41gr)	RED SILICON PIPE 4x7,5 60Sh SEMI-TRANSPARENT	
11600001.W	TUBO SILICONE BIANCO4x7,5 60Sh(1mt=41gr)	WHITE SILICON PIPE 4x7,5 60 ShSEMI-TRANSPARENT	
11600002	TUBO SILICONE 5x8 60Sh PEROX (1mt=37gr)	SILICONE TUBE 5x8	
11740001	TUBO TEFLON 6/4	TEFLON PIPE 4x6	
11740002	TUBO TEFLON 4/2,5 CALIBRATO TRASPARENTE	TEFLON PIPE 4/2.5 CALIBRATED TRANSPARENT	
40000003	VITE INOX M5x10 TSP TC UNI6109 X DOCCIA	SS SHOWER SCREW M5x10 TSP TC	
40000013	VITE INOX M8x25 TBEI	SS SOCKET CAP SCREW M8x25	
78006005	LANCIA VAPORE SNODATA CROMATA PREMIER 2001 D10	STEAM ARM	
78007005	LANCIA ACQUA CALDA SNODATA CROMATA PREMIER 2001	JOINTED HOT WATER WAND CHROME PREMIER 2001	
84003002	BECCO ACQUA CALDA E VAPORE LANCIA MICROBAR 4 FORI	HOT WATER AND STEAM NOZZLE SPOUT 4 HOLES	
84003003	TUBO RAME D6 CALDAIA MICROBAR	MICROBAR BOILER COPPER PIPE D6	
84005001	PORTAMACINE SUPERIORE DENTATO MICROBAR	MICROBAR SERRATED UPPER BLADE SUPPORT	
84005004	MOTORE MACININO MICROBAR 120W 230V/50Hz	MICROBAR GRINDER MOTOR 230V 50Hz REPLACE CODE 85040002	
85060006	PORTAMACINE INF. LAVORATO	PORTAMACINE INF. LAVORATO LOWER DECOR. BLADE SUPPORT	
98001005	PIEDE MACCHINA BICOMPONENTE D.48 H=40	BICOMPONENT MACHINE FOOT D.48 H = 40 INSERT M8 FEMALE	
98001010	KIT PIEDI ALTI PRONTOBAR (4 pz.)	KIT TALL FEET PRONTOBAR	
98004016	FILTRO INOX DIAM. 12	STAINLESS FILTER DIAM. 12	
9801000000011200001	ASSIEME CASSETTO FONDI PRONTOBAR	DREGS DROWER ASSEMBLY - PRONTOBAR	
9801000000011200002	ASSIEME CASSETTO FONDI PRONTOBAR SCARICO DIRETTO	DREGS DROWER ASSEMBLY (DIRECT DRAIN) - PRONTOBAR	
9801000000011400001	ASSIEME VASCHETTA RACC.ACQUA PRONTOBAR	DRIP TRAY ASSEMBLY PRONTOBAR	
9801000000011400002	ASSIEME VASCHETTA RACC.ACQUA PRONTOBAR SCARICO DIR	DRIP TRAY ASSEMBLY (DIRECT DRAIN) - PRONTOBAR	
98010000000118	ASSIEME CAMPANA PRONTOBAR	COFFEE BELL ASSEMBLY - PRONTOBAR	
98030308	CALDAIA SALD. ACCIAIO Aisi316 MICROBAR 08 230V 1000W	BOILER MICROBAR 08 230V	
98030380	TUBO INF. CALDAIA ACQUA CALDA PRONTOBAR	LOWER HOT WATER BOILER TUBE - PRONTOBAR	
98030382	TUBO INF. CALDAIA VAPORE PRONTOBAR	LOWER STEAM BOILER TUBE - PRONTOBAR	
98030384	TUBO SUP. CALDAIA ACQUA CALDA PRONTOBAR	UPPER HOT WATER BOILER TUBE - PRONTOBAR	
98030386	TUBO SUP. CALDAIA VAPORE PRONTOBAR	UPPER STEAM BOILER TUBE - PRONTOBAR	
9803000000009600001	ASSIEME CALDAIA CAFFE' PRONTOBAR CE	COFFEE BOILER ASSEMBLY - PRONTOBAR CE	

CODICE	DESCRIZIONE	DESCRIPTION	DATA FINE VALIDITA'	
9803000000009600002	ASSIEME CALDAIA CAFFE' PRONTOBAR CSA	COFFEE BOILER ASSEMBLY - PRONTOBAR CSA		P R O N T O B A R 2 0 1 3
9803000000009800001	ASSIEME CALDAIA VAPORE PRONTOBAR CE	STEAM BOILER ASSEMBLY - PRONTOBAR CE		
9803000000009800002	ASSIEME CALDAIA VAPORE PRONTOBAR CSA	STEAM BOILER ASSEMBLY - PRONTOBAR CSA		
98040000000000060	ASSIEME GRUPPO EROGAZIONE PRONTOBAR	POURING GROUP ASSEMBLY - PRONTOBAR		
98040000000000062	GRUPPO D43 PRONTOBAR LAVORATO CON CAMICIA INOX	MACHINED GROUP - PRONTOBAR		
98040000000000064	SUPPORTO GRUPPO LAVORATO PRONTOBAR	MACHINED UNIT - PRONTOBAR		
98060000000000006	LANCIA AUTOSTEAM "ADONIS"	AUTOSTEAM WAND "ADONIS"		
981100001	VALVOLA RITEGNO COMPL. 1/8 F-F	RETAIN VALVE 1/8 F-F		
981200001	VALVOLA NEPLAX VITON 16BAR 1/8 - PORTAGOMMA	NEPLAX VITON 16BAR VALVE 1/8 HOSE CLAMP		
981200002	VALVOLA NEPLAX VITON 6 BAR 1/8 - PORTAGOMMA	NEPLAX VITON 6 BAR VALVE 1/8 - HOSE SUPPORT		
98140000000000030	ASS. MACININO DX PRONTOBAR	RIGHT GRINDER ASSEMBLY - PRONTOBAR		
98140000000000031	ASS. SCIVOLO PER MACININO DX PRONTOBAR	RIGHT COFFEE CHUTE ASSEMBLY - PRONTOBAR		
98140000000000032	ASS. MACININO SX PRONTOBAR	LEFT GRINDER ASSEMBLY - PRONTOBAR		
98140000000000033	ASS. SCIVOLO PER MACININO SX PRONTOBAR	LEFT ASSEMBLY GRINDER CHUTE		
98160000000000142	ASSIEME SONDA + RESISTENZA GR.EROGAZIONE PRONTOBAR	ASSEMBLY TEMP PROBE + CARTRIDGE HEATING FOR GROUP PRONTOBAR		
98200000000000022	ASS. TANICA ACQUA 5LT CON GALLEGGIANTE	WATER CONTAINER COMPLETE 5 LITRES		
98210000000000320001	ASSIEME E.V. ALLUNGO PRONTOBAR CE	EXTRAWER ASSEMBLY - PRONTOBAR CE		
98210000000000320002	ASSIEME E.V. ALLUNGO PRONTOBAR CSA	EXTRAWER ASSEMBLY - PRONTOBAR CSA		
98210000000000035	ASS. RUBINETTO ARIA PRONTOBAR	AIR TAP ASSEMBLY PRONTOBAR		

IN+PLUS
AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

IN+PLUS

AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

20. UPDATES



IN+PLUS

AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

IN+PLUS

AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

IN+PLUS

AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl

IN+PLUS

AUTORYZOWANY DYSTRYBUTOR
www.simonelligroup.pl



Nuova Simonelli S.p.A

Via M. d'Antegiano, 6
62020 Belforte del Chienti
Macerata Italy

Tel. +39.0733.9501

Fax +39.0733-950242

www.nuovasimonelli.it

E-mail: n.simonelli@nuovasimonelli.it

Nuova Distribution Centre

LLC 6940Salashan PKWY BLDG A 98248 Ferdale,
WA

Tel. +1.360.3662226

Fax +1.3603664015

videoconf.+1.360.3188595

www.nuovasimonelli.it

info@nuovasimonelli.com