

G-10 CAPSULE GROUP

SERVICE MANUAL



SM_EN

Date.: 140328

EXPOBAR®

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Hazard intensity levels

There are three different levels of hazard intensity, identified by signal words DANGER, WARNING and IMPORTANT. The level of hazard is determined by the following definitions.

Observe the statements to ensure safety, performance, prevent injury and machine damage.



Important:

Alerts against unsafe practices. Observe to ensure drink quality, machine performance, food safety, to prevent minor personal injury or damage to the machine.



WARNING!

Indicates a potentially hazardous situation which, if not avoided, could result in scalding, serious injury and even death.



DANGER!

INDICATES A IMMINENTLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN SERIOUS INJURY AND EVEN DEATH.



Note:

Gives additional information which may be helpful during the cleaning procedure or operation of the machine.

Introduction

Thank you for choosing the G-10 capsule group espresso machine.
We hope you enjoy it !

- Read the user manual before using the machine.
- This manual contains important instructions on intended and safe use of the coffee machine.
- Keep this manual close to hand for future reference. If damaged or lost, request a copy from the manufacturer.

General instructions

- Machine installation and certain maintenance operations should only be performed by qualified service personnel.
- All safety instructions and warnings contained in this manual should be observed to ensure safe installation, use and maintenance.
- Do not attempt to open or repair the machine or access the interior. Repair should be performed by an authorised workshop, by a service centre, or by qualified service staff.
- Do not remove operational or protective parts requiring use of tools for removal.
- Purchasers are liable for ensuring that users have been trained to operate the machine and have been informed of the potential risks involved.
- The installer will be held liable for all non-authorised modification of the machine.
- Non-authorised alteration or modification of the machine will exempt the manufacturer of all liability for damages and will invalidate the warranty.
- This manual refers to the machine as at the time of sale. The commercial availability of subsequent versions featuring modifications, upgrades or adaptations does not oblige the manufacturer to apply the same to this machine, nor does it oblige it to update the documentation supplied.
- The manufacturer reserves the right to withdraw currently available manuals whenever it considers appropriate and reasonable.

Warnings

The manufacturer will not be held liable for damage to persons or property attributable to failure to follow the instructions and warnings listed below when installing and using the coffee machine.

- Place the machine in a location accessible only to personnel trained to operate it.
- Keep all hazardous packaging materials, such as plastic bags, expanded polystyrene and staples, out of reach of children.
- Plug the machine into a properly installed, earthed safety socket, whose line voltage matches the technical data for the machine.
- Make sure that the power supply voltage does not fluctuate by more than 6%.
- Position the power cable so that users cannot trip over it. Keep the power cable away from sharp edges and heat sources.
- Children should be supervised to ensure they do not play with the appliance.
- Install this appliance in a horizontal position in a water-resistant location. Install the machine away from heat sources and flammable objects.
- This appliance is not suitable for installation in an area where a pressure washer may be used.
- Do not use the machine outdoors, where it would be exposed to adverse weather (rain, snow, frost). This will cause material damage to the machine.
- If the mains cable is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

- Do not remove or disable any of the mechanical, electrical or thermal protection mechanisms.
- In case of emergency, (e.g. the machine catches fire or becomes unusually hot or noisy), disconnect the power immediately and close the water inlet tap.
- If the machine is not going to be used for a prolonged period of time, disconnect the power. When disconnecting the power, pull the plug rather than the cable.
- When packed for storage, keep the machine in a dry place with an ambient temperature of over 5°C. Boxes may be stacked in piles of up to three units of the same model. Do not place other heavier packages on top of the box.
- The machine is likely to be exposed to temperatures below 0 °C during handling and transport, make sure that service personnel empty the boiler and water system. The machine's boiler and water system is empty when delivered from the factory.
- To ensure fault-free machine operation, only use replacement parts and accessories authorised by the manufacturer.

Precautions

- Before performing maintenance and/or moving the machine, disconnect the machine from the power supply and wait for it to cool.
- Do not place vessels containing liquid on the machine.
- This appliance must not be cleaned with a pressure washer.
- Never immerse the machine, plug or mains cable in water, as there is a danger of electric shock.
- Do not touch the machine's hot surfaces or dispensing equipment.
- Do not touch the machine if your hands or feet are wet.
- Do not operate the machine if any part except the dispensing equipment is wet.
- Place the machine out of reach of children.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance shall not be made by children.
- Do not use the machine if the machine, its mains cable or the plug is damaged or the machine has been dropped.
- Do not obstruct the vents with cloths or other objects. Do not insert foreign objects into the vents.
- Check the drain regularly to make sure that water is emptied properly.

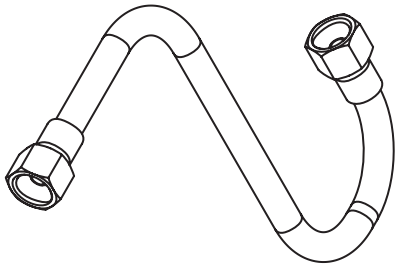
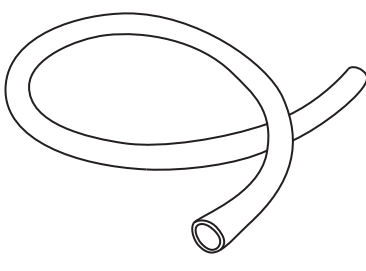
Intended use

- This coffee machine has been designed and manufactured to make espresso coffee and other hot drinks, e.g. steaming and frothing milk. Do not use it for any other purpose.
- The machine is intended to be used by trained personnel for preparing foodstuffs.
- This machine is not intended for use in industrial kitchens, domestic kitchens or similar locations.
- The manufacturer will not be held liable for damage to persons or property due to incorrect, improper or negligent use by non-professional personnel.
- To ensure optimal performance, install the machine in a location where these parameters will not be exceeded:
 - Maximum permissible inlet water pressure: 600 KPa (6 Bar)
 - Minimum permissible inlet water pressure: 200 KPa (2 Bar)
 - Maximum inlet water temperature: 40°C
 - Ambient temperature is between +10 °C (min and +40 °C (max.).

Data sheet

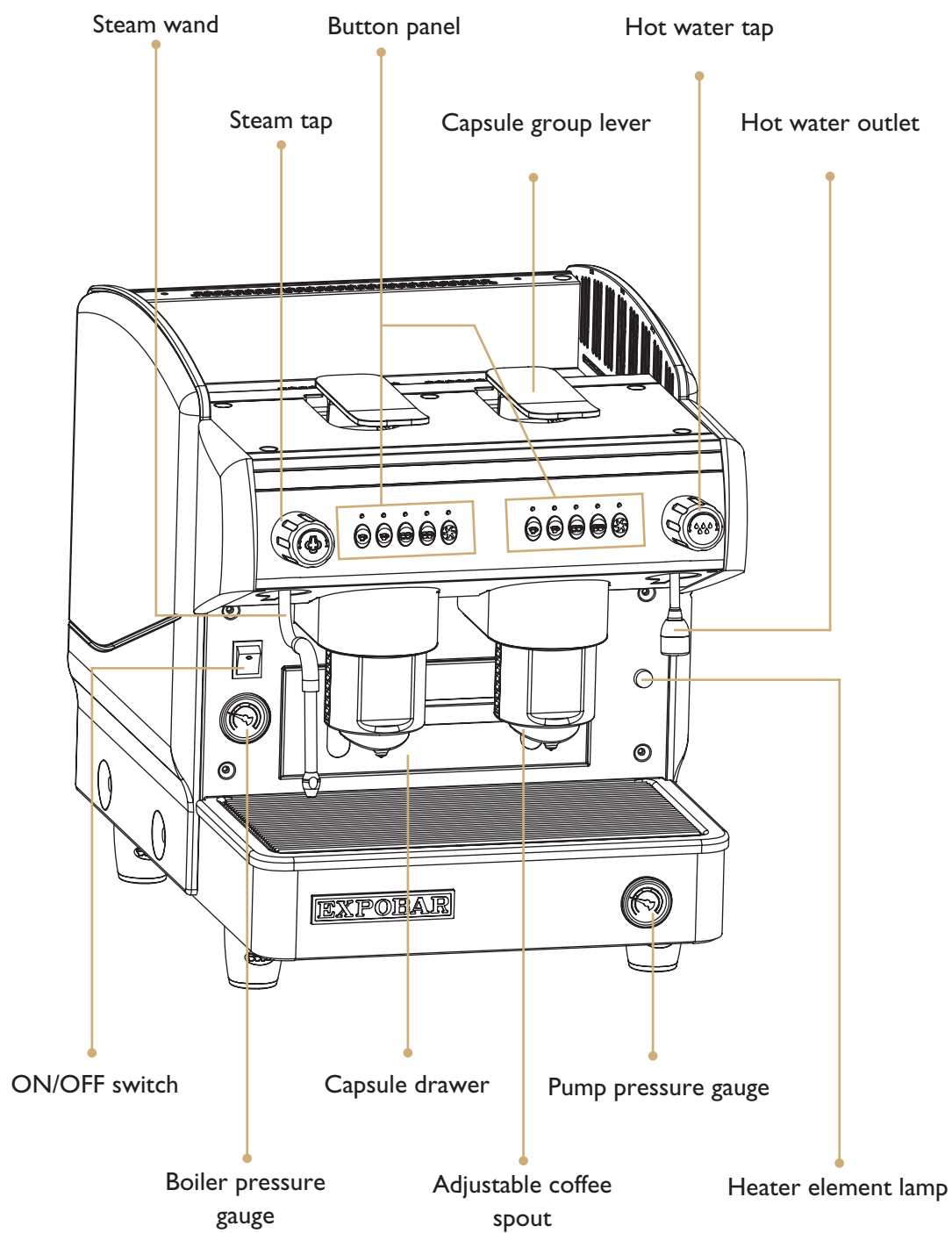
SPECIFICATIONS	MODEL	
	G-10 MINI CONTROL 2GR CAPSULE	G-10 DISPLAY CONTROL 2GR CAPSULE
Steam wand	1 unit	2 units
Hot water outlet	1 unit	1 unit
Turbo steamer	No	Optional
Temperature control	Regulated by pressure switch	Regulated by PID
Programmed via display	No	Yes
Height adjustable brewing system	Yes	Yes
Energy saving mode	No	Yes
Height, width, depth (mm)	530, 460, 590	530, 680, 590
Boiler volume (l)	6	11.5
Power supply	230V 1N~ 2740W 50/60 Hz	230V 1N~ 3340W 50/60 Hz
Water connection	Female 3/8" thread	Female 3/8" thread
Machine weight (kg)	40.00	54.00
Steam boiler operating pressure	Between 0.8 and 1.2 bar	Between 0.8 and 1.2 bar
Ambient noise	< 70 db	< 70 db
Used capsule drawer	40pcs	30+30pcs (2 drawers)
Capsule ejector chute	Optional	Optional

Accessories

MODEL	55-cm inlet hose	150-cm drainage tube
		
MINI 2GR	1 unit	1 unit
2GR	1 unit	1 unit

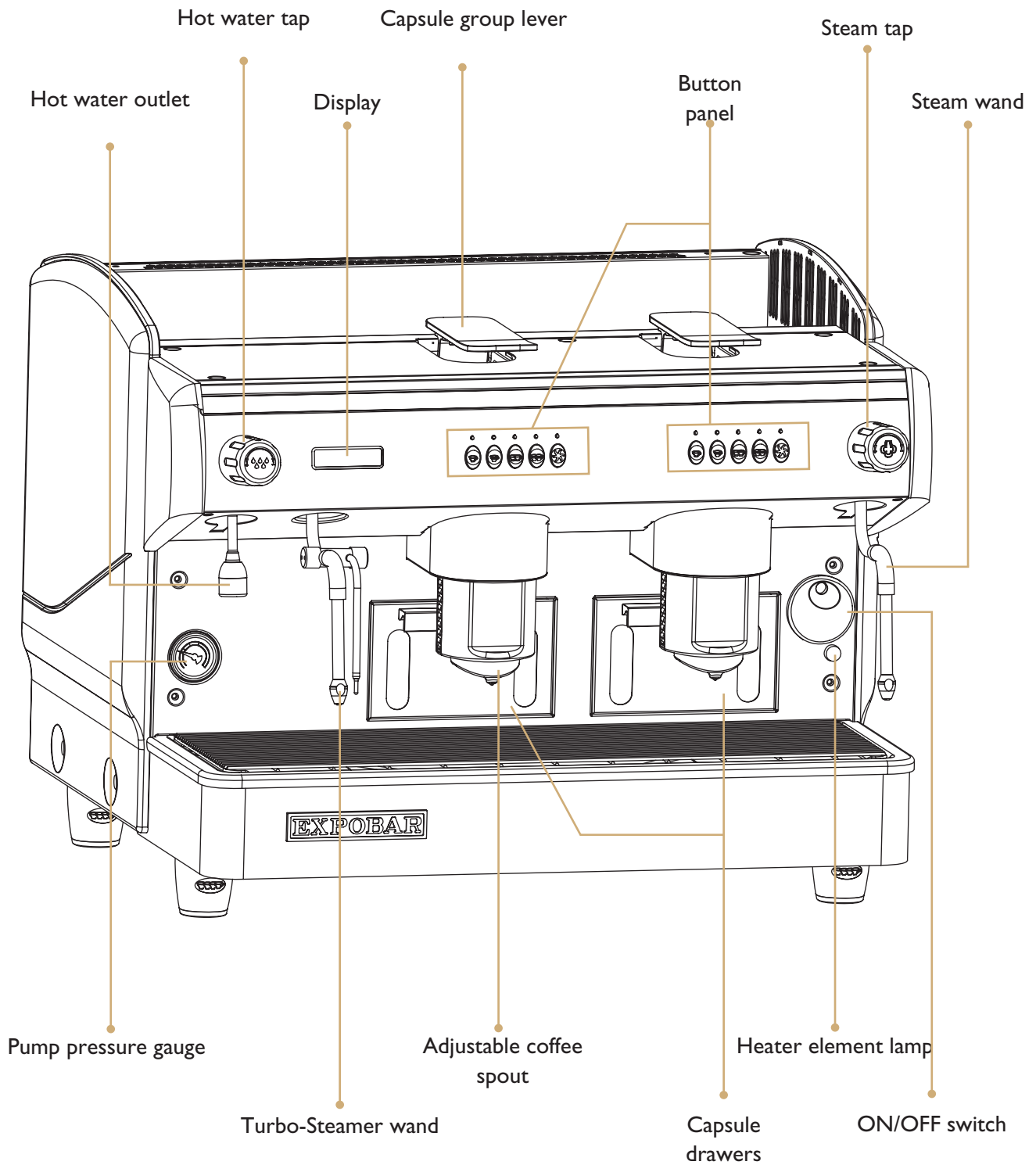
Front view of the machine

G-10 MINI CONTROL 2GR CAPSULE

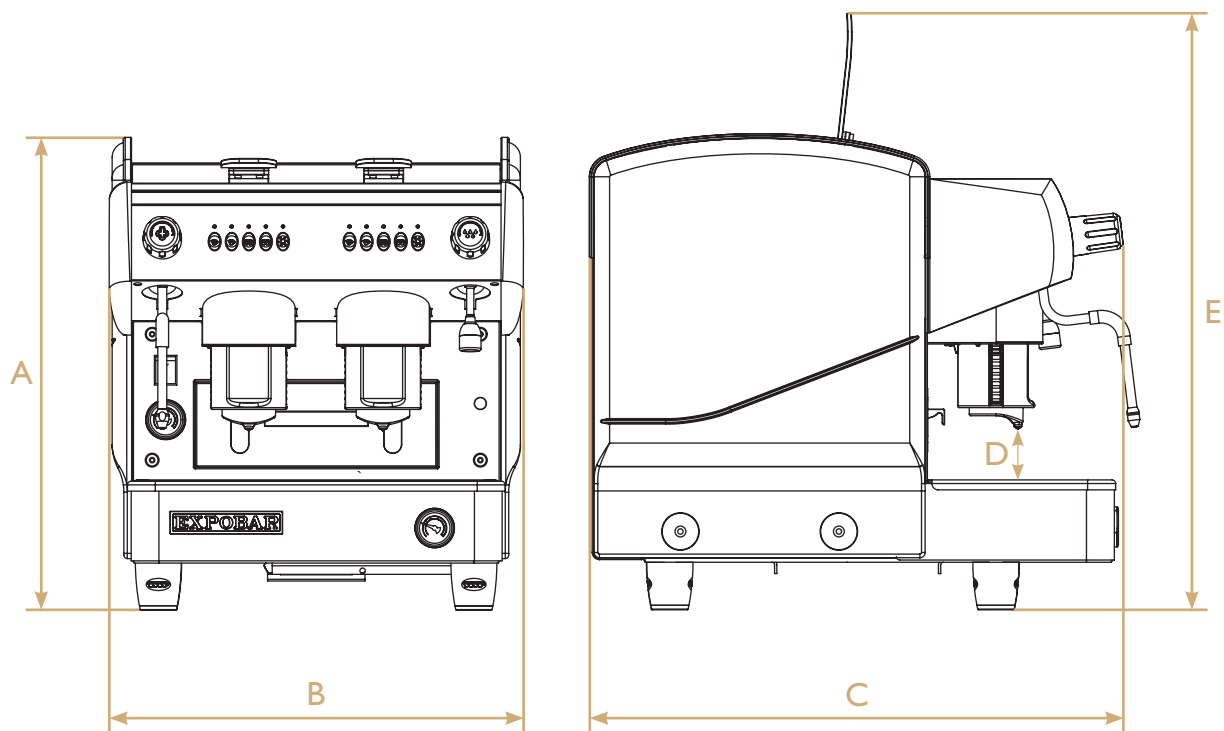


Front view of the machine

G-10 DISPLAY CONTROL 2GR CAPSULE

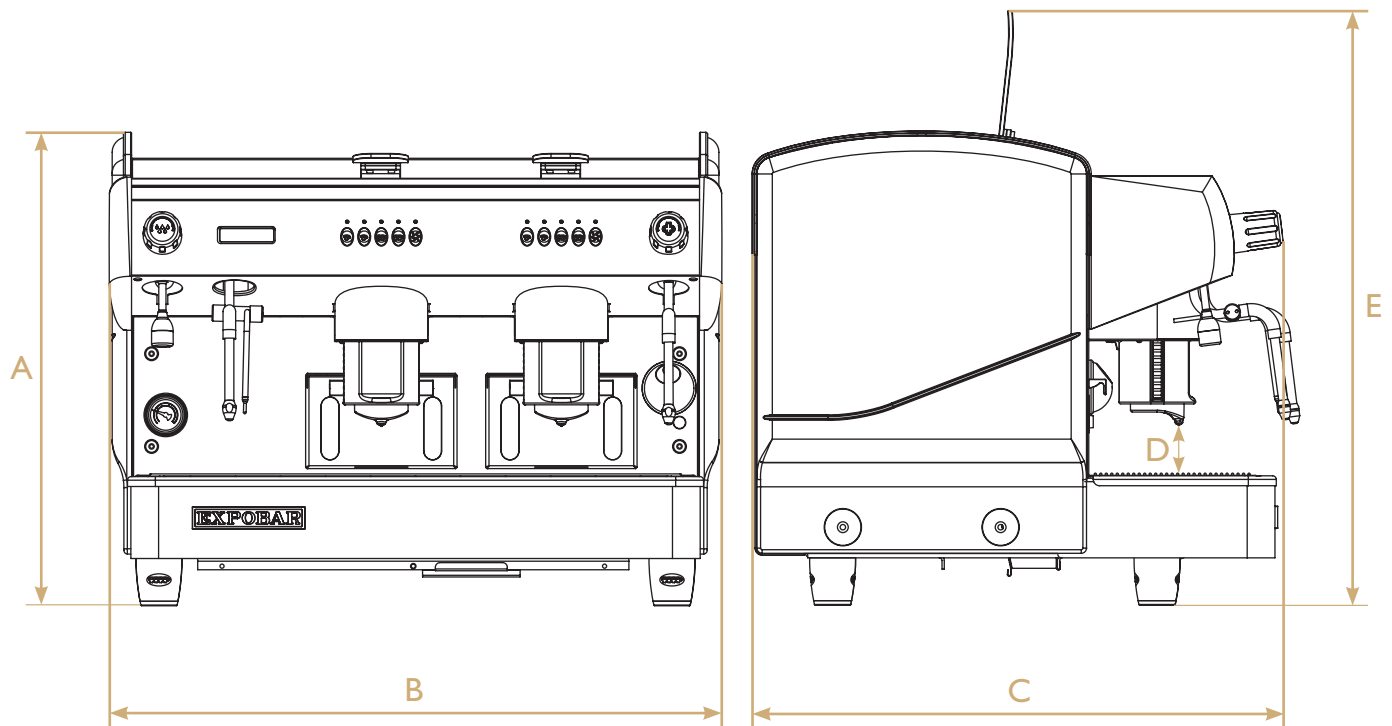


G-10 MINI CONTROL 2GR CAPSULE



Model	A	B	C	D (Min.~ Max.)	E
G-10 MINI 2Gr	530 mm	460 mm	590 mm	58 mm ~ 115 mm	680 mm

G-10 DISPLAY CONTROL 2GR CAPSULE



Model	A	B	C	D (Min.~ Max.)	E
G-10 2Gr	530 mm	680 mm	590 mm	58 mm ~ 115 mm	680 mm

Packaging

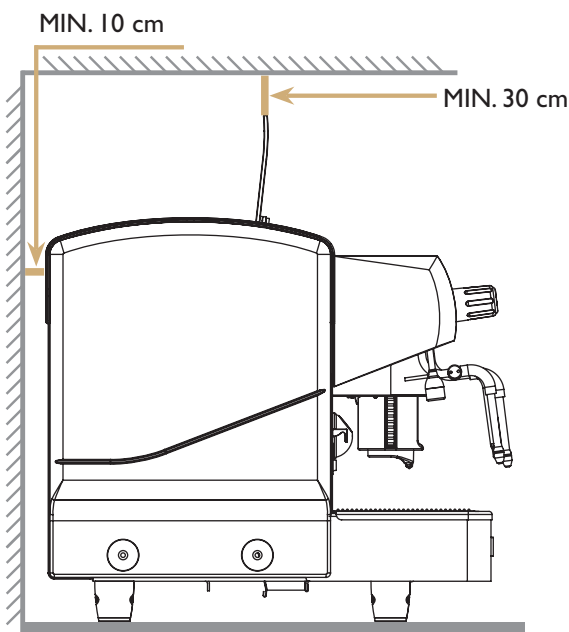
- The machine is shipped in a unique carton box which uses expanded polystyrene paddings.
- The machine box is provided with conventional symbols that can be perfectly visible during the handling and storage tasks.
- The machine box must stay in a vertical position during the transport. Do not tip or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

Delivery inspection

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

INSTALLATION

Positioning



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



Note:

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

Electrical connection



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

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

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

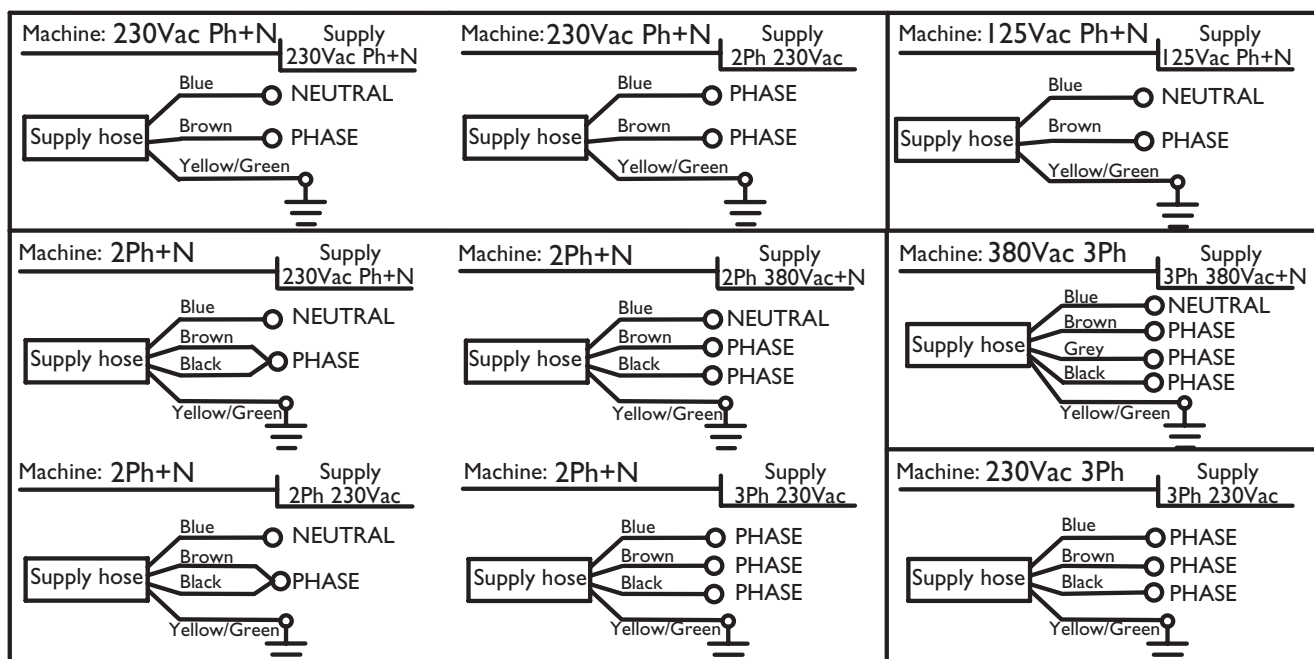


DANGER!

If the mains cable or plug is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid **SERIOUS INJURY OR DEATH!**

Connection types

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



Water connection

- The Installation of the machine to a water mains connection must be done by a qualified person.
- Rinse around 20 liters of water from the main water supply before connecting the machine to the water connection.
- Connect the inlet hose that is assembled in the machine to the main water supply, which should have a 3/8" male connection fitted with a shut-off valve, tighten it with a wrench.
- Use safe drinking water with hardness between 5°fH and 8°fH (French hardness degrees). If the value is below this limit, the presence of corrosion of hydraulic components is a possibility. If the value is higher than this limit, the presence of lime in the boiler will increase. In both cases the operation of the machine and coffee quality will be affected negatively.
- If necessary, connect the machine to a water softener or remineraliser to reduce water hardness. Use the flexible hose that is included in the accessory box of the machine.
- Connect one end of the corrugated tube to the drain cup in the machine, connect the other to the main drainage tube at the installation area.



Important:

- Only use the hoses supplied with the machine. Never reuse hoses.
- Make sure that the drainage tube is not twisted and ensure that the entire tube is below the level of the drain cup.

Pressure and temperature

- Boiler temperature and pressure are directly related (see Fig. 01).
- Machine is fitted with a pressure gauge that will display the boiler pressure, if the machine is fitted with a display it will also indicate boiler temperature.

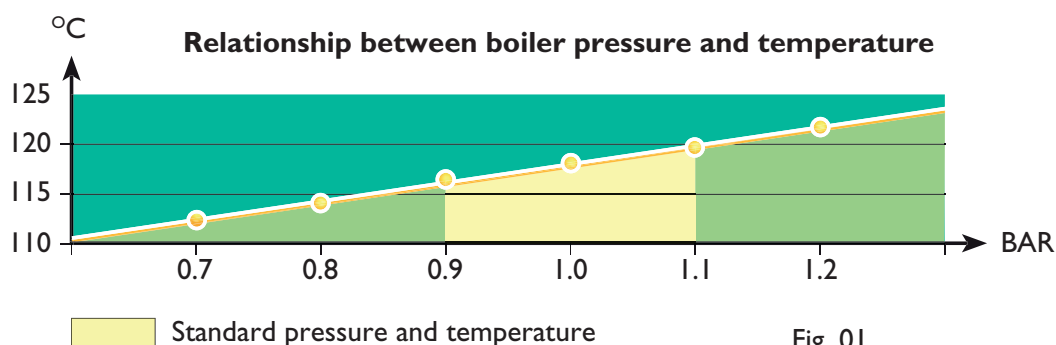
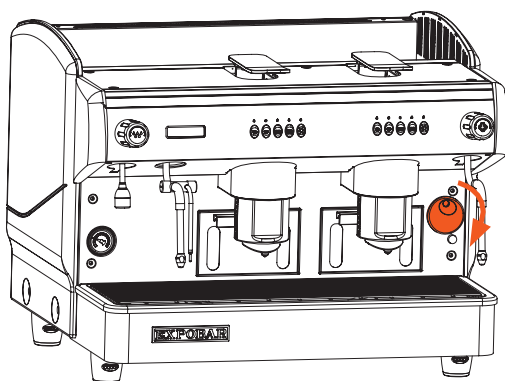


Fig. 01

Starting the machine



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

Coffee machine cleaning



Important:

- To obtain the best efficiency, quality and performance of the machine, you should always follow the cleaning and care instructions provided in this manual.
- Turn off the power switch when cleaning the exterior of the machine.
- All external surfaces should be cleaned with a wet cloth that will not get out fibers, threads or scratch the machine.
- Do not use aggressive cleaning detergents, solvents or degreasers. They can damage the machine.



Important:

Once a day or after 8 hours from the last dispensing of coffee, the following cleaning tasks must be performed for maintaining the quality and performance of the water system in the machine:

- **Brewing Group:** Place the empty porta-filter (without coffee) in the group head and dispense hot water for one minute.
- **Steam wand:** Position the wand outside the drip tray and open the steam tap for around one minute.
- **Hot water outlet:** Place a container under the water outlet and open the tap for 20 seconds.

Daily cleaning

- Rinse the group and porta-filter without detergent. (only using the membrane and hot water)
- Clean the external surfaces of the machine, pay special attention to the stainless steel parts.
- Clean the steam wand and the water tap. Be sure that the nozzles are not blocked or half blocked with for example milk residue. If it's necessary to clean, be careful not to deform or damage any of the components.
- Clean the drip tray and the stainless steel insert grid under running water with a brush. You can slowly pour 1L of hot water into the drain cup to dissolve and remove coffee residue that have accumulated inside the cup and tubes.
- Clean the group's gasket and shower plate (page 25).

Weekly cleaning

- Clean the brewing group and porta-filter with professional cleaning powder (page 24).

Regular maintenance

Refilling the boiler

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

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



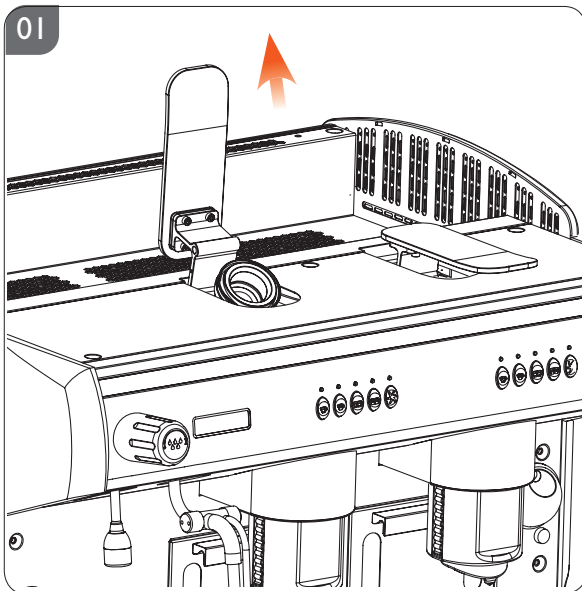
Important:

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

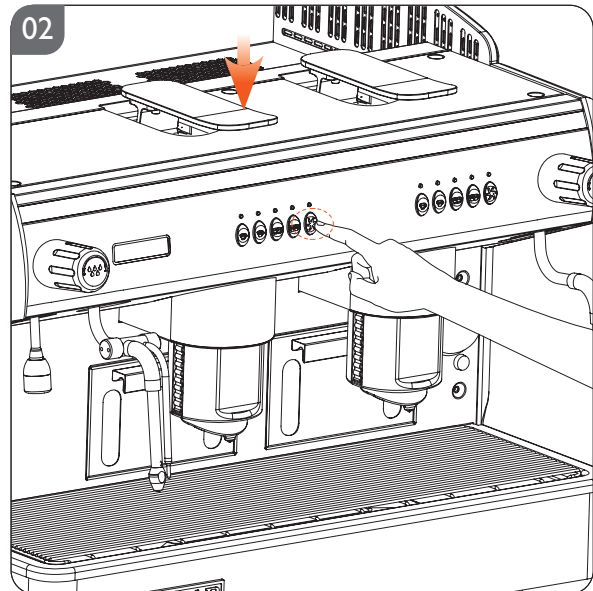
Regenerating the water softener

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

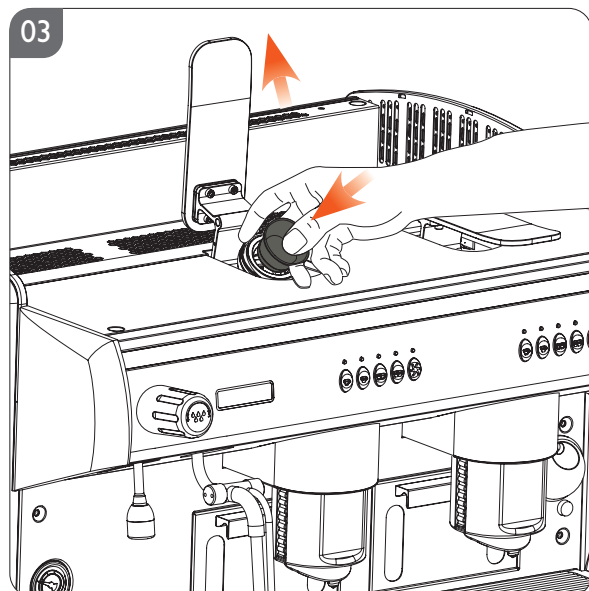
Rinsing the capsule group



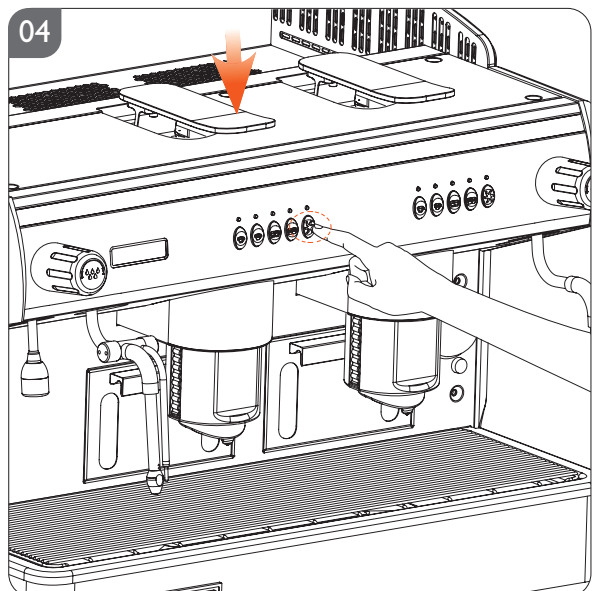
- Open the lever so the last used capsule falls into the capsule drawer and the group becomes empty.



- Push down the lever into locked position. Start the continuous brewing and stop after 30 seconds. Repeat this process 3 times.



- Reopen the lever and put an empty capsule without any cleaning agent in the group.



- Push down the lever into locked position. Start the continuous brew for 30 seconds. Repeat this process 3 times.

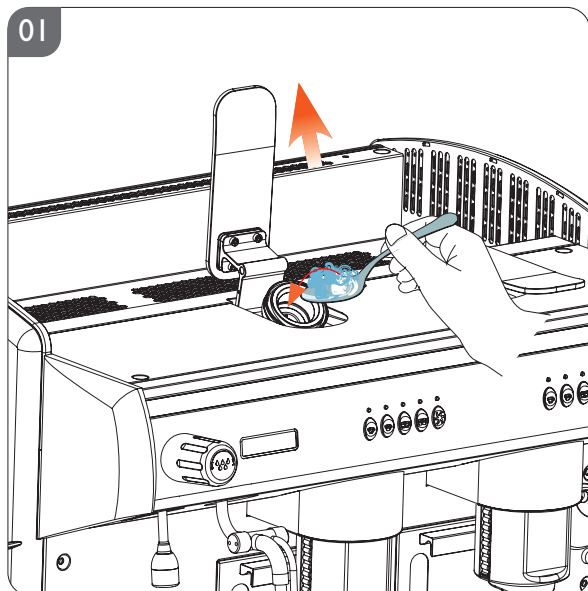


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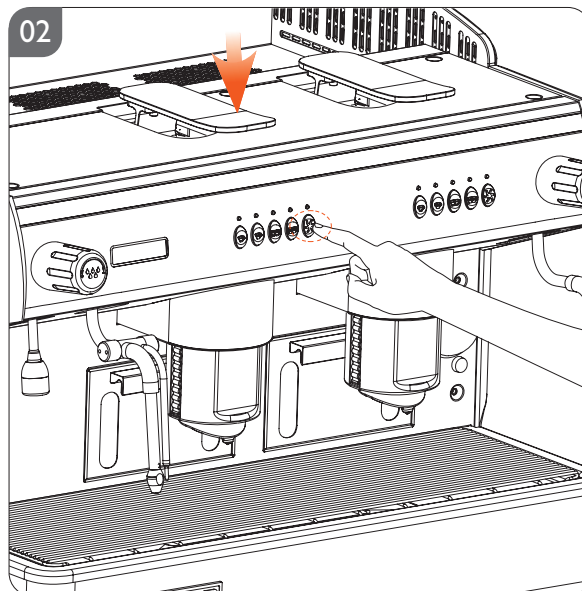
You can take a used coffee capsule and open it up and remove the coffee powder inside to use in step 3.

Cleaning the capsule group

Cleaning with powder

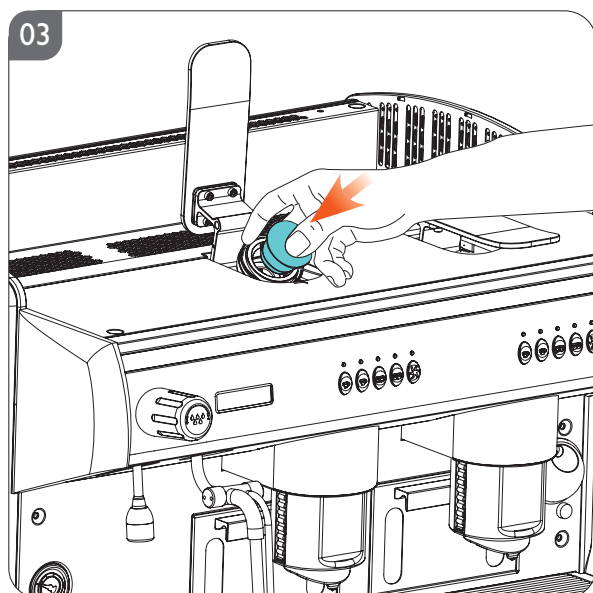


- Open the lever so the last used capsule falls into the capsule drawer and the group becomes empty. Fill half of the capsule group with special cleaning powder for espresso machines.



- Push down the lever into locked position. Start the continuous brewing and stop after 20 seconds. Repeat this process 5 times.

Cleaning with capsule



- Open the lever so the last used capsule falls into the capsule drawer and the group becomes empty. Insert the special cleaning capsule, start the continuous brewing and stop after 20 seconds. Repeat this process 5 times.



Note:

Only use professional cleaning powder for espresso machines. It's available from your distributor.



Part no: 1104162



Important:

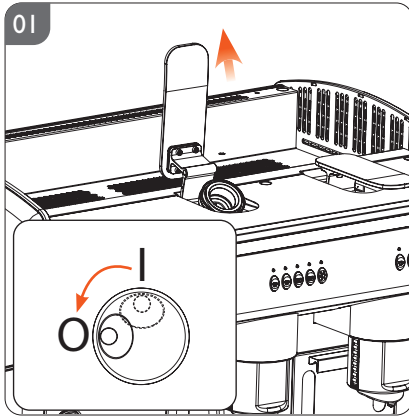
We recommend to clean and rinse the machine at least once a week.



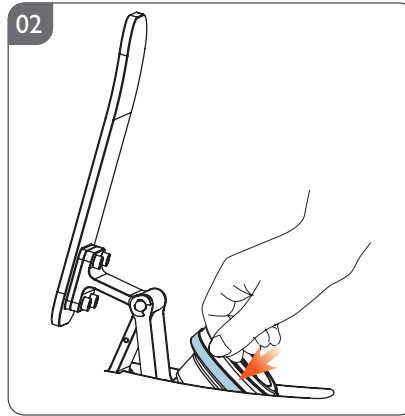
Important:

Always rinse the group after a cleaning procedure.

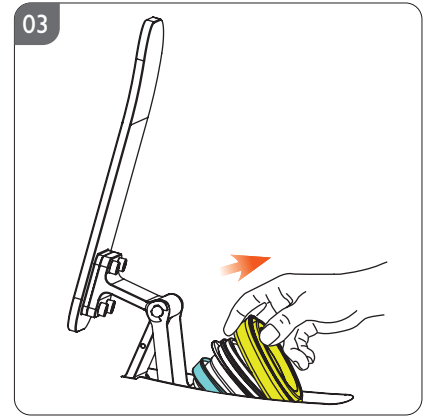
Disassemble the group gasket



- Switch off the machine and open up the capsule group.

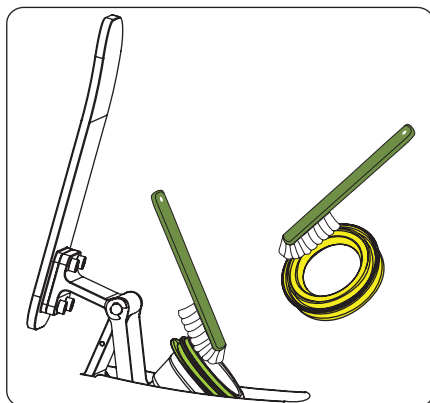


- Use your fingers to push the metal tension ring backwards until it releases from the gasket.



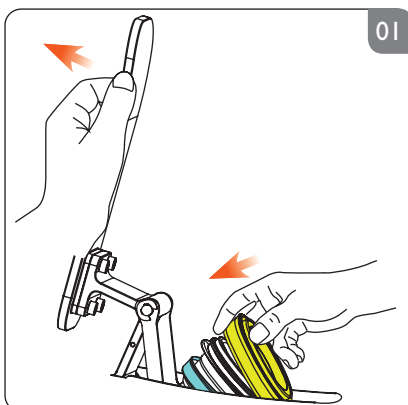
- Once the metal ring had been released, use your fingers/nails to grab the gasket and pull it straight out until it releases from the capsule holder.

Cleaning the group gasket and capsule holder



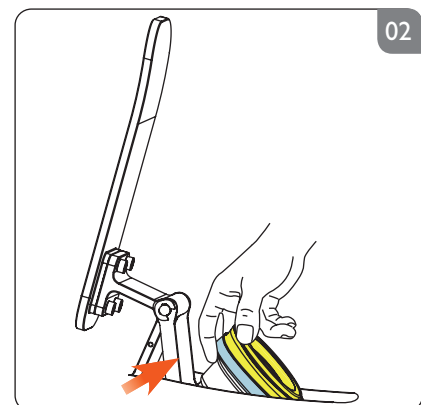
- Clean the gasket and capsule holder with a brush, clean the gasket under a water tap with running water.

Reassembly the group gasket



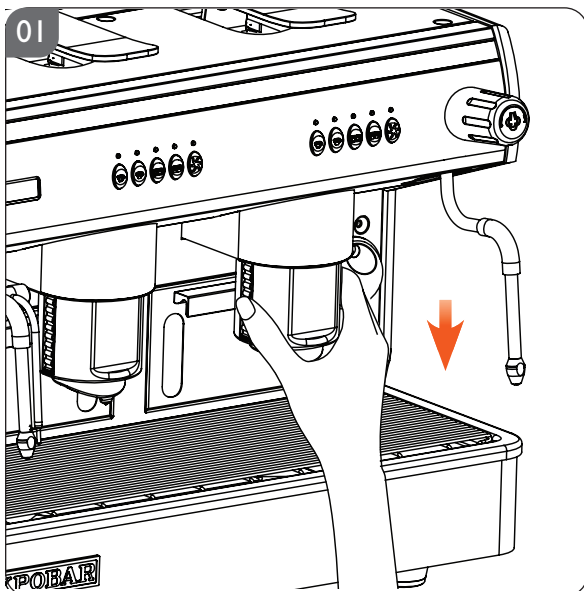
Important:

The widest part of the gasket must be facing forward when reassembling the gasket.

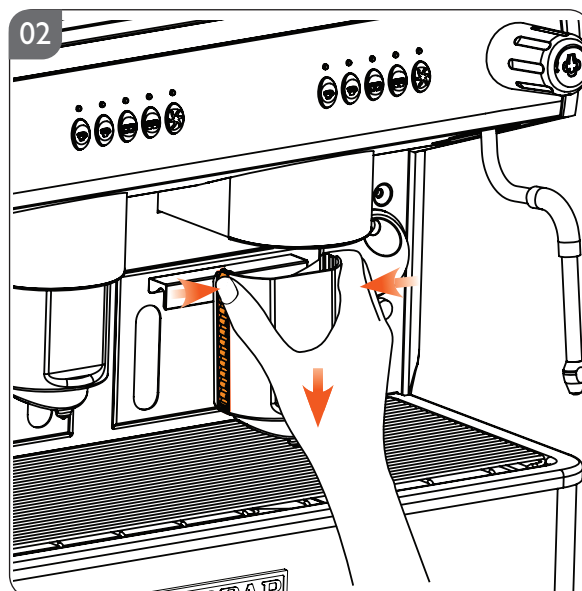


1. Keep the group open by holding the lever with your hand, at the same time push the gasket into position on the capsule holder. Push the lower part of the gasket on first, then work your way all around until it is completely fitted.
2. Pull the metal ring all the way up to keep the gasket in place.

Removing the adjustable spout

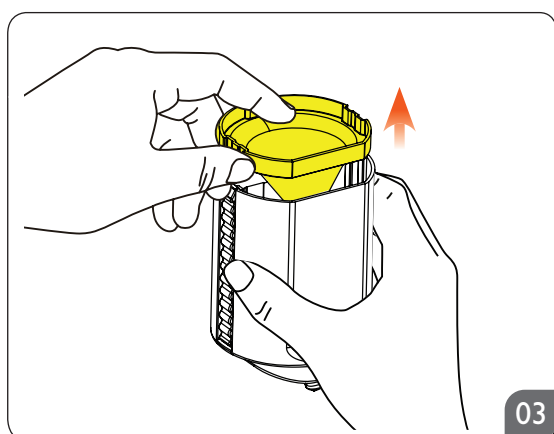


- Pull down the spout to its lowest position.
- Once in its lowest position, squeeze the hooks

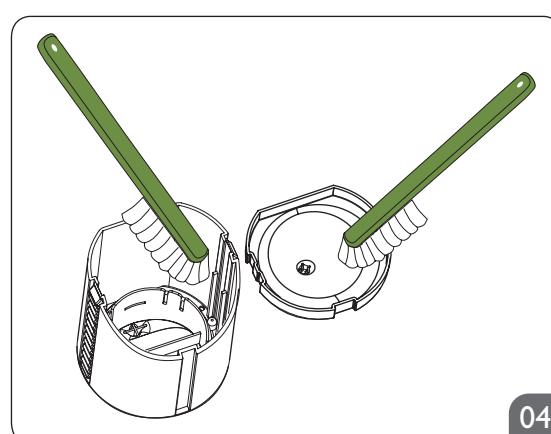


- on each side that hold the spout in place and pull downwards.

Cleaning the adjustable spout



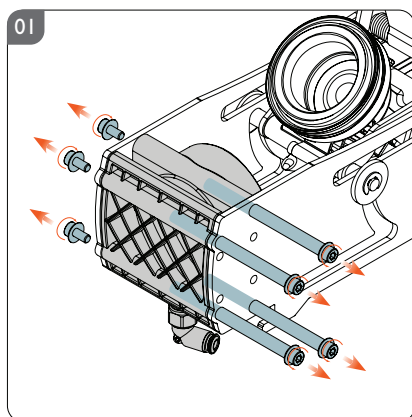
- Remove the funnel inside the spout by pulling it straight up.



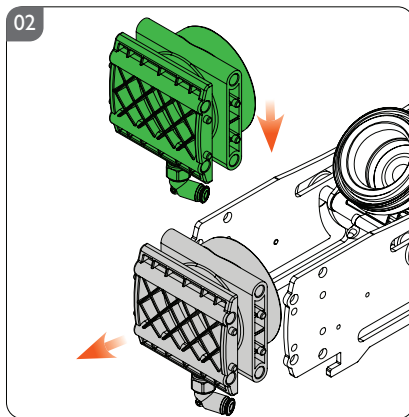
- Clean the two parts with a brush under running water, reassembly the parts in reverse order.

Replacement kits for capsule group

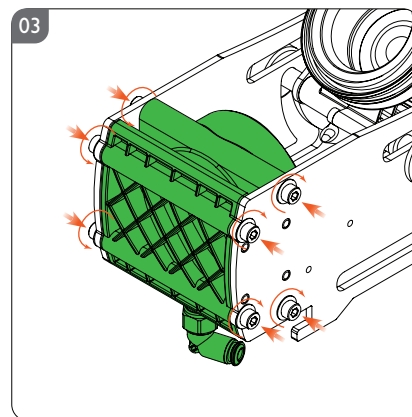
Replacing the pinch chamber kit



- Remove the screws and then pull out the axles holding the pinch chamber.



- Take out the old chamber and replace with a new pinch chamber kit.



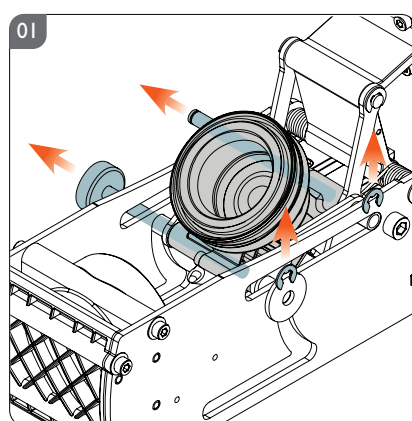
- Align the chamber and push in the axles again and fasten all screws.



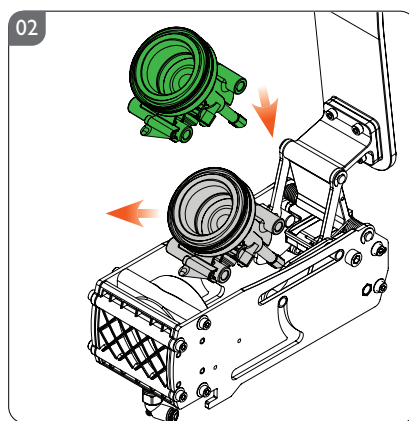
Note:

When removing the screws you must use two screwdrivers, on one side you will need to counter the rotation of the axle when unscrewing the opposite screw.

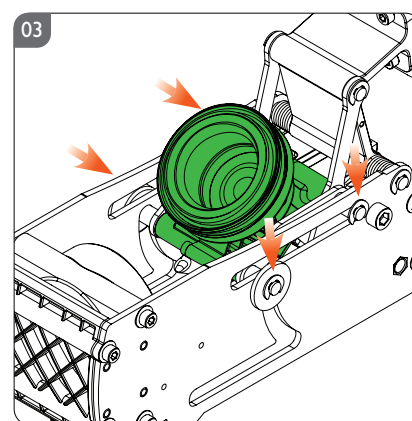
Replacing the capsule holder kit



- Use a screwdriver to remove the lock washers on the guide shafts. Pull the shafts out on the left side to release the chamber.

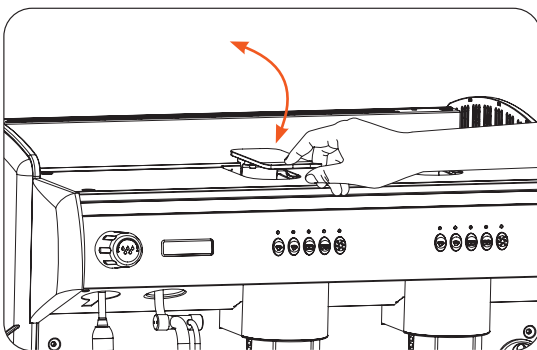
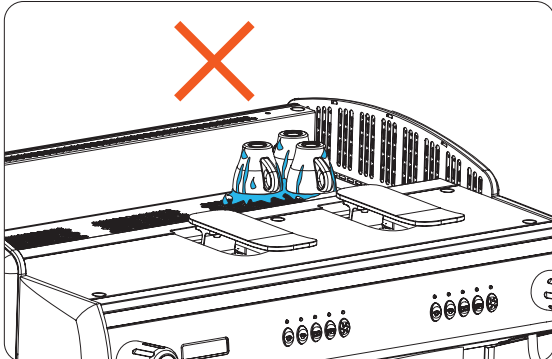


- Take out the old chamber and replace with a new capsule chamber kit.



- Align the chamber and push it into the guide shafts to lock it into position, place back all lock washers to secure the guide shafts.

Additional handling of the machine

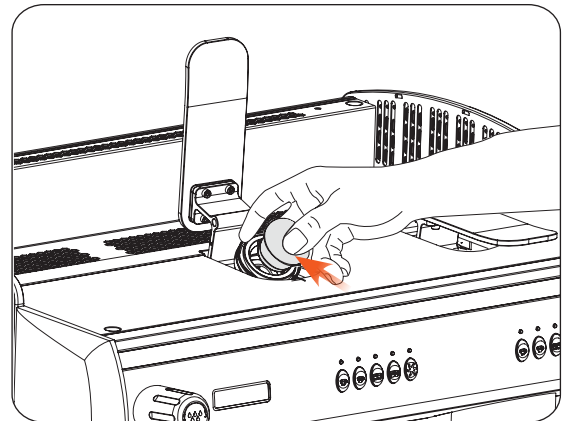


- When raising and lowering the lever to insert a capsule, do so slowly. Never force the lever.



Important:

Avoid placing wet cups directly on the cup shelf, it may drip into the machine and cause machine damage.



- To prevent the machine from malfunctioning, it is necessary to use the original capsules for which the machine is designed. Do not use other similar capsule formats. The machine might not work properly and can leak water.

STORAGE AND DISPOSAL OF MACHINE

How to store the machine

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

Disposal of machine

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



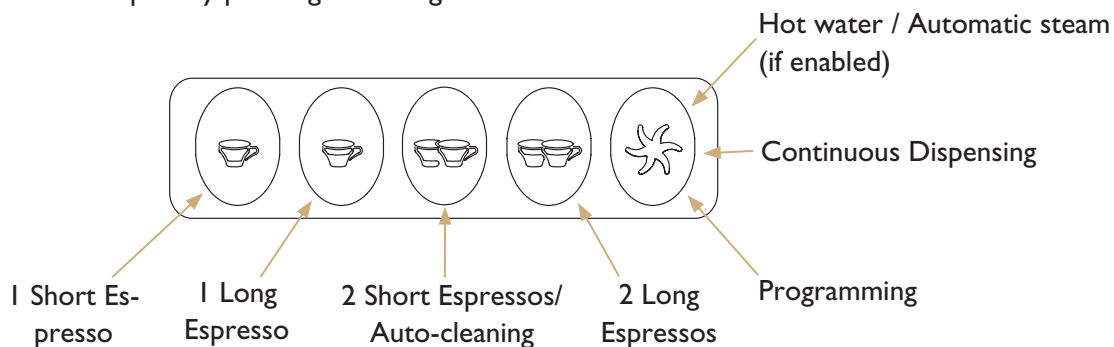
Electronic control panel

Button functions

Here is some of the additional functions that the electronics offers:

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

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



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

Machines equipped with display





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

Machines not equipped with display

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

Additional button functions

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

-  1 Short Espresso. Enable electronic pre-infusion.
-  1 Long Espresso. Disable electronic pre-infusion.
-  2 Short Espresso. Perform auto-cleaning.
-  2 Long Espresso. Turn on/off flashing of button lights (only available on MINI machines).



Note:

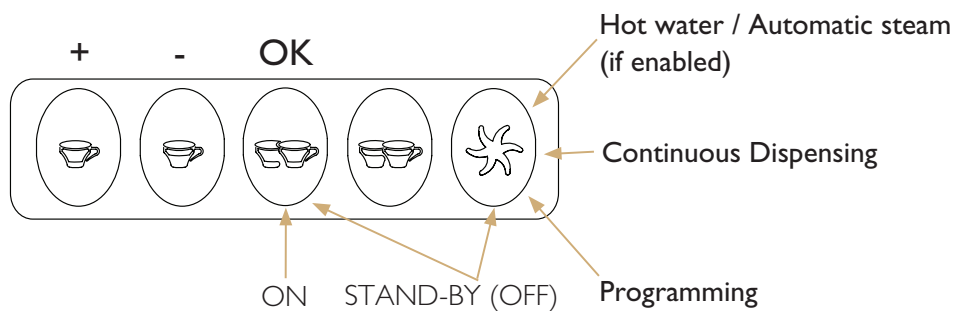
In machines equipped with a display, electronic pre-infusion may have to be enabled/disabled from the service programming menu.

Additional functions accessible from the display



Machines equipped with a display include the following additional functions:

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



User functions

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

Counters


The machine has the following 4 counters:

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

Accessing the counters


Dose programming
Select 30 s

Fig. 02

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


Set clock

Fig. 03

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

Counters

Fig. 04


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


Litre counter

Litres
NN

Fig. 05



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

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

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

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

To reset the litre counter:

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


Service: service alert

Service
NNNN

Fig. 06



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

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

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

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

To reset the servings counter:

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


Total coffees dispensed


Coffees Hot Water
NNNNN NNNNN

Fig. 07

This counter totals up all the drinks dispensed by the machine (see fig. 07).

It cannot be reset. The left-hand side of the display shows the total number of coffees dispensed while the right-hand side shows the total number of cups of hot water dispensed.

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

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

Number of coffees dispensed per button



Dose type Gr:N
NNNNN

Fig. 08

This counter displays the total number of coffees/infusions dispensed per option (see fig. 08).

The upper left-hand part of the display shows the dose type dispensed (espresso, coffee, 2 espressos, 2 coffees, continuous dispensing, or hot water), while the right-hand side shows the dispensing group. The lower part of the display shows the counter.

To reset the counters:

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

Coffees Hot Water
Totals reset




Fig. 09

Reset parameters to factory default

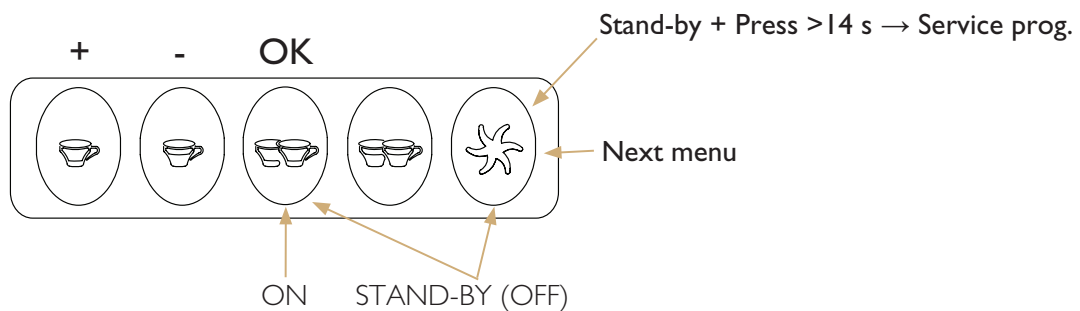
Data reset
completed

Fig. 10

To reset the control panel settings to the factory default:

- Switch off the machine at the power switch.
- Press and hold down the '1 Short Espresso' , 2 Short Espressos  and Continuous Dispensing buttons  then turn on the machine. Hold down the buttons until the message shown in fig. 10 is displayed.
- Turn the machine off and then on again. The machine will now be in stand-by mode.

Accessing service programming






OFF hh:mm

Fig. 11

Accessing these settings menus is only possible via the left-hand button panel (when the machine is viewed from the front).

To access the settings menus:

- Turn the machine OFF (stand-by) by pressing and holding down the Continuous Dispensing button  whilst the machine is ON then pressing the 2 Short Espressos button  (see fig. 11).
- Hold down the Continuous Dispensing button  for 15 seconds (until the display shows the "Language" option, see fig. 12).




Language selection

Language
Language

Fig. 12

When "Language" is displayed, select the desired language.

To change language:

- Press the 1 Short Espresso button  (+) to cycle forward through the languages and the 1 Long Espresso button  (-) to cycle backward through them.
 - Languages available: Spanish, English, French, Italian, German and Portuguese.
- To accept the language selected and access the next menu, press the Continuous Dispensing button .

Name 1: Programming the publicity display (upper line)




Name 1


xxxxxxxxxxxxxxxxxxxx

Fig. 13

The display comprises two rows of 16 characters. The publicity messages displayed on these two lines can be edited in this menu (see fig. 13) and the next one.

To edit "Name 1" (line 1):

- To change the flashing character, press the 1 Short Espresso  (+) and 1 Long Espresso  (-) buttons.
- To accept the character and move on to the next one, press "OK" (2 Short Espressos button ).

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




Name 2: Programming the publicity display (lower line)


Name 2

xxxxxxxxxxxxxxxxxxxx

Fig. 14

This menu (see fig. 14) is used to edit the publicity message shown on the display's bottom line.

- To change the flashing character, press the 1 Short Espresso  (+) and 1 Long Espresso  (-) buttons.
- To accept the character and move on to the next one, press "OK" (2 Short Espressos button ).

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




Helpline


Helpline

Telephone number

Fig. 15

This menu (see fig. 15) is used to edit the telephone number displayed when the service alert counter reaches the value set for the maintenance cycle.

- To edit the flashing number, press the 1 Short Espresso  (+) and 1 Long Espresso  (-) buttons.
- To accept the number and move on to the next one, press "OK" (2 Short Espressos button ).



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


Dose programming

Dose programming Enabled/Disabled

Fig. 16

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


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



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


Continuous Dispensing button

Continuous Dispensing button Enabled/Disabled

Fig. 17

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

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

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

Hot water button

Hot water button Yes/No


Fig. 18

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

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

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

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



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


Electronic steam wand

Steam tap Gr.
N

Fig. 19

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

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

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

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

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



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


Level sensor sensitivity

Sensitivity
Low/Medium/High

Fig. 20

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

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



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


Pre-infusion

Pre-infusion
Enabled/Disabled

Fig. 21

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

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



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


Grinding alert

Grinding alert Enabled/Disabled

Fig. 22

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

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

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

Grinding alert parameter settings





Grinding alert Min. X.X cc/s


Fig. 23

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

Grinding alert Max. X.X cc/s

Fig. 24



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


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

LED flashing sequence

Flashing lights Enabled/Disabled

Fig. 25

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



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

Maintenance cycles


Maintenance cycles N000

Fig. 26

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

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


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


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


Temperature unit (°C or °F)

Temperature °C / °F

Fig. 27

- To display the temperature in °F (Fahrenheit), press the I Short Espresso button .

- To display the temperature in °C (Celsius/centigrade), press the I Long Espresso button .



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


Temperature unit (°C or °F)

Boiler temperature XXX °C

Fig. 28

This menu sets the boiler temperature.

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



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

Water filter: softener regeneration


Water filter No. of litres

Fig. 29

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

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

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

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

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

Approximate number of litres of water softened per regeneration.

Alarm
Counter Vol. Gr. N

Fault in volumetric counter N /
Flow fault detected in counter N

Time-out alarm
Boiler filling

Check that the machine is receiving water.



Sensor fault

Temperature gauge fault

Service
999999999

Service the machine.



To disable the alarm and reset the counter:

Turn off the machine. Simultaneously press and hold down the
1 Short Espresso  and 1 Long Espresso  buttons.
Turn on the machine.

Change the filter
999999999

Regenerate the filter.

To disable the alarm and reset the counter:

Turn off the machine. Simultaneously press and hold down the
2 Short Espressos  and 2 Long Espressos  buttons.
Turn on the machine.

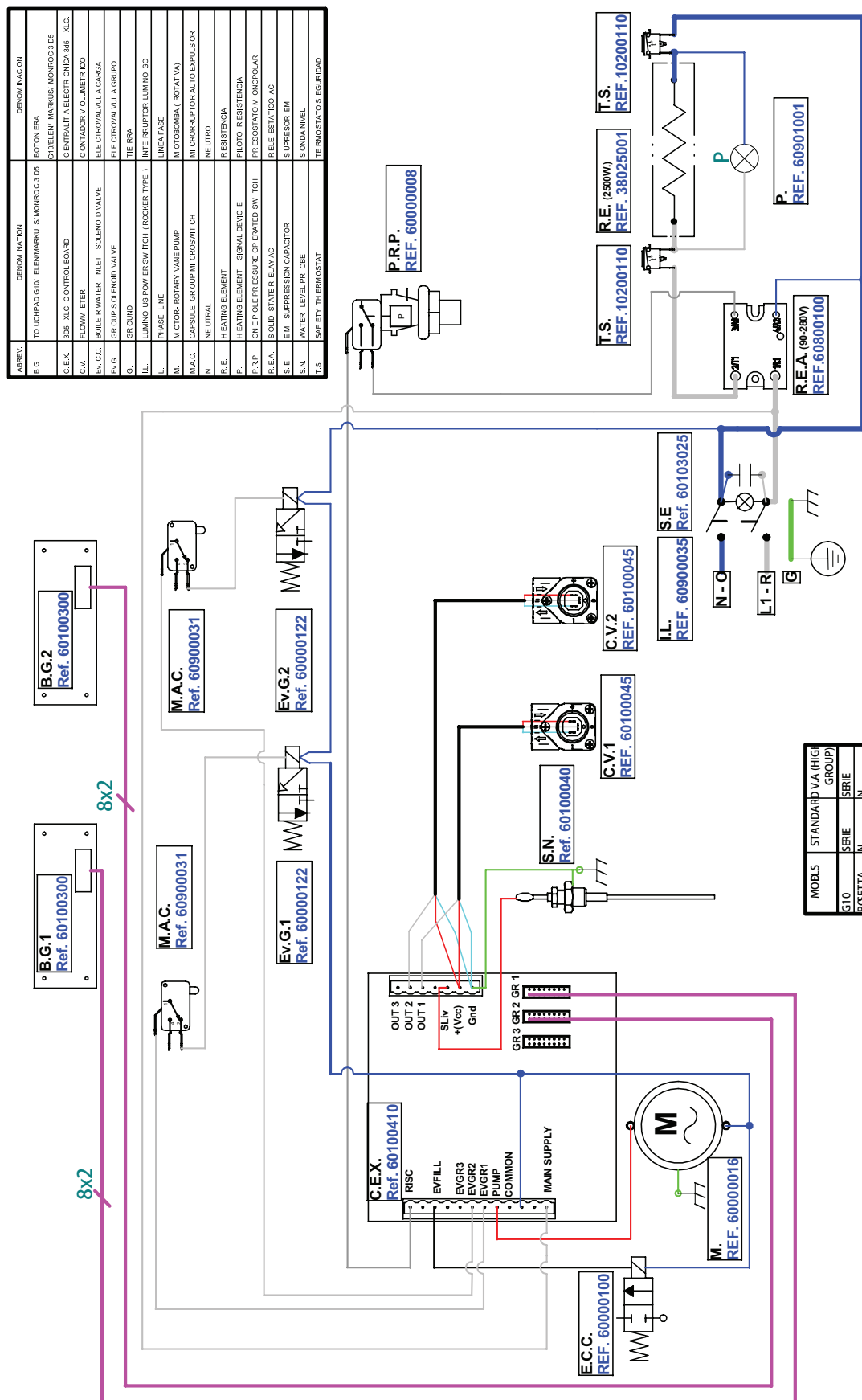
- If boiler filling time exceeds the programmed time (2 minutes), all of the Drink buttons lights will flash and the machine will be disabled. To re-enable it, turn the machine off and on again at the power switch.
- If the electronic control panel does not receive a pulse from the flow meter (coffee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

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

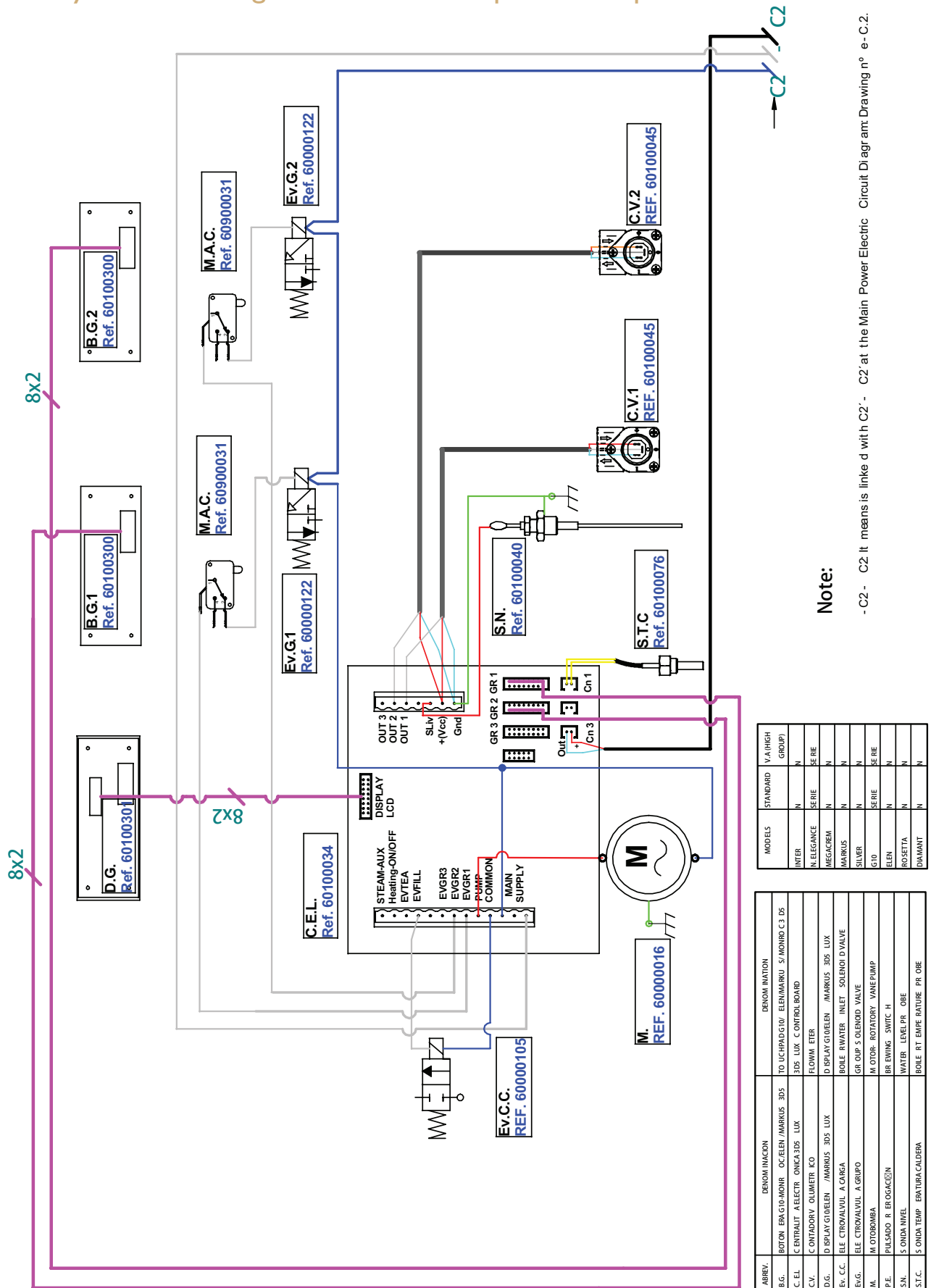
Problem	Possible cause	Solution
The machine does not start up	The plug is not correctly inserted into the power socket	Check that the plug is correctly inserted and that the power socket is operational.
	The circuit breaker and/or differential are disconnected.	Check that they are connected.
	The cable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

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

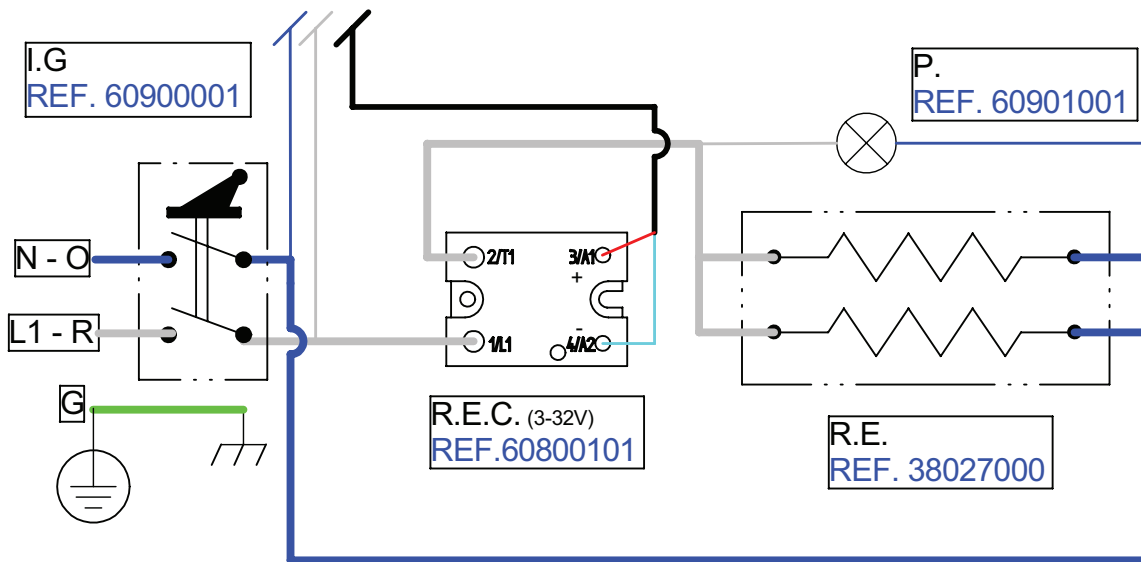
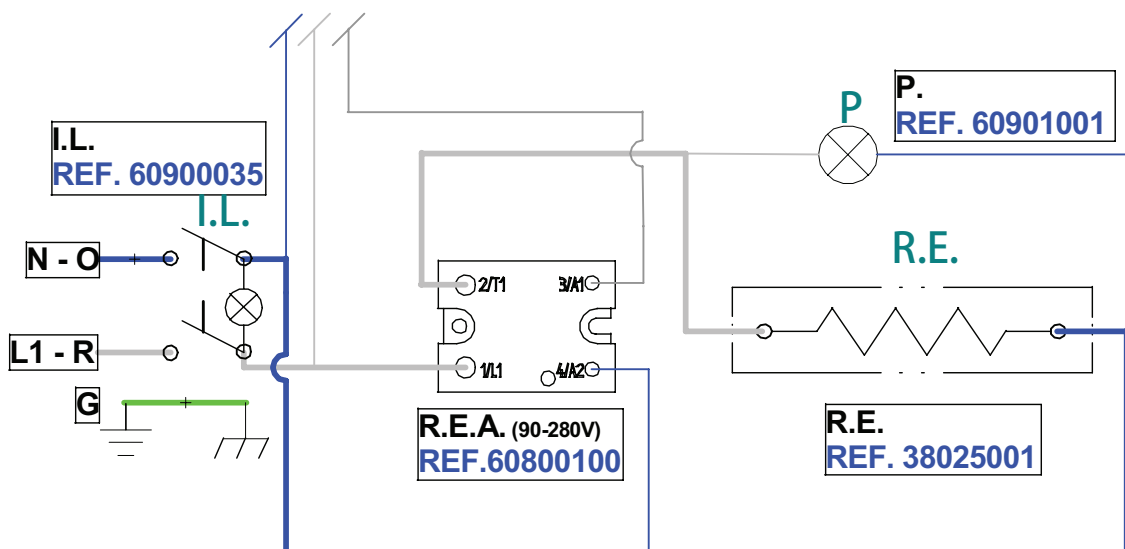
Complete electrical diagram: G-10 Mini 2Gr Capsule Group



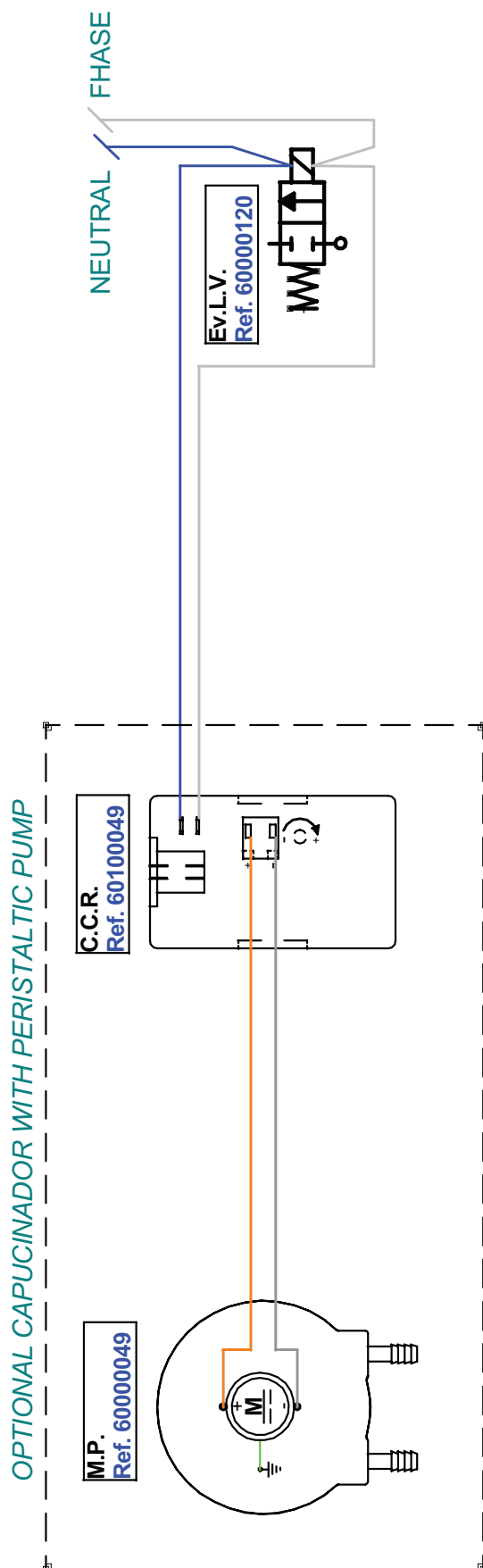
Secondary electrical diagram: G-10 2Gr Capsule Group



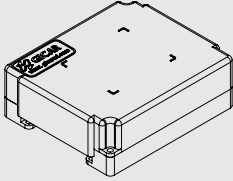
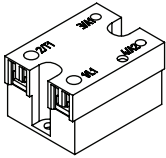
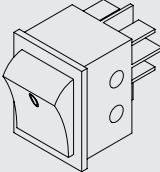
Electrical power diagram: G-10 2Gr Capsule Group

230V 1N~ HEATING ELEMENT 3050W- 2GR**230V 1N~ HEATING ELEMENT 2500W**

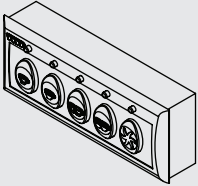
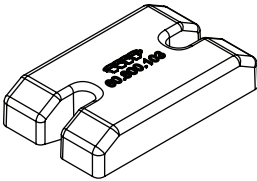
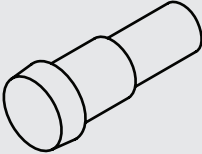
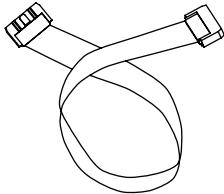
Turbo-Steamer



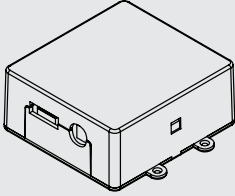

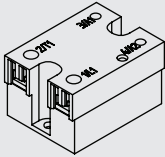
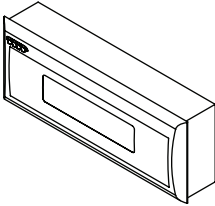
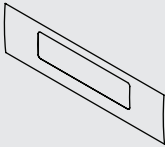
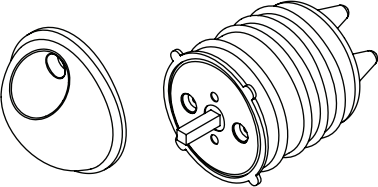
G-10 Mini 2Gr Capsule Group

View	Part No.	Description
	C60100410	Control Board 3D5 Xlc
	C60800100	Static Relay
	C60900035	Switch Red

Components common to both models

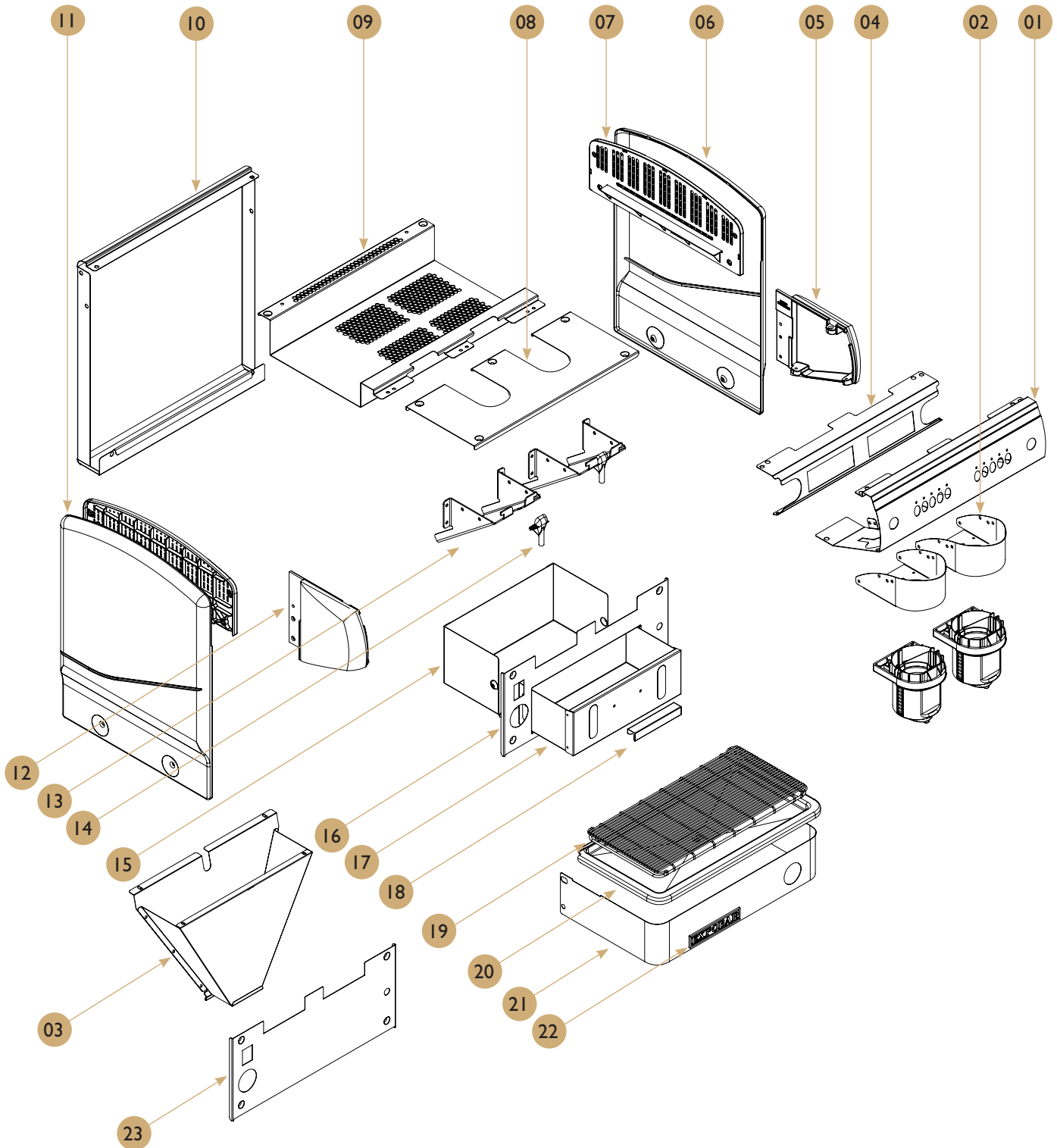
View	Part No.	Description
	60100300	G-10 BUTTON PANEL
	C60800103	Relay Protection Cover
	C60901001	Pilot Light 60 Cm
	C60100038	L.600Mm Monroc Touch Pad Box
	C60100039	L.800Mm Monroc Touch Pad Cable
	C60100036	Wire 1100 M.M. Touchpad

G-10 Dispay 2Gr Capsule Group

View	Part No.	Description
	C60100034	Switchboard 3D5 Disp Lux
	C60101046	Button Battery D20 Cr2032
	C60800101	Static Relay 4-32
	C60100301	Display Control Mega/G10 New Elegan
	C60100305	Black G-10 Display Membrane
	C40000050 C60900001 C60900002 C60900010	Main Switch Knob Switch Position I Poles 2 16A Switch Position I 3/4Gr 20A Switch Position 4 Poles

G-10 Mini 2Gr Capsule Group: Housing parts

Drawing



G-10 Mini 2Gr Capsule Group: Housing parts

Part list

POS.	PCS	Part No.	Description
01	1	C17020016	Top Front G-10 Mini Capsule
02	2	C21005022	Outlet Support Panel
03*	1	C21001095	Capsule Funnel 2Gr G-10 /Diamant
04	1	C17120116	Supp Front Panel G-10 Mini Capsule
05	1	C17000060AT	Side Panel Trimer G-10 Right Anthra
06	1	C17000050AT	Side Panel G-10 Right Anthracite
07	2	C16000050	Cuptray/Sidepanel Supp - Mk Plastic
08	1	C17020101	Group Top Cover Panel Mini G-10
09	1	C17020100	Cup Tray Capsule Mini G-10
10	1	C17020091	Central Bodywork G-10 Mini Sus
11	1	C17000051AT	Side Panel G-10 Left Anthracite
12	1	C17000061AT	Side Panel Trimer G-10 Left Anthra
13	2	C21001090	Capsule Slide Ramp
14	2	C30210160	Ramp Spout Autoeject Capsule Group
15*	1	C20010031	Capsule Box Rear Support Panel Mini
16*	1	C17020082	Capsule Box Front Support Panel Mini
17*	1	C20000141	Capsule Box Mini
18*	1	C70000026	Aluminum Angle Bead L115mm
19	1	C20000201	Grill For Mini
20	1	C20000145	Inox Drip Tray Mini
21	1	C19200235	Lower Trim Manometer Rosetta/G10 Mini
22	1	C*70300010A	Expobar Anagram Nickel
23*	1	C17020083	Capsule Slide Front Support Panel Mini

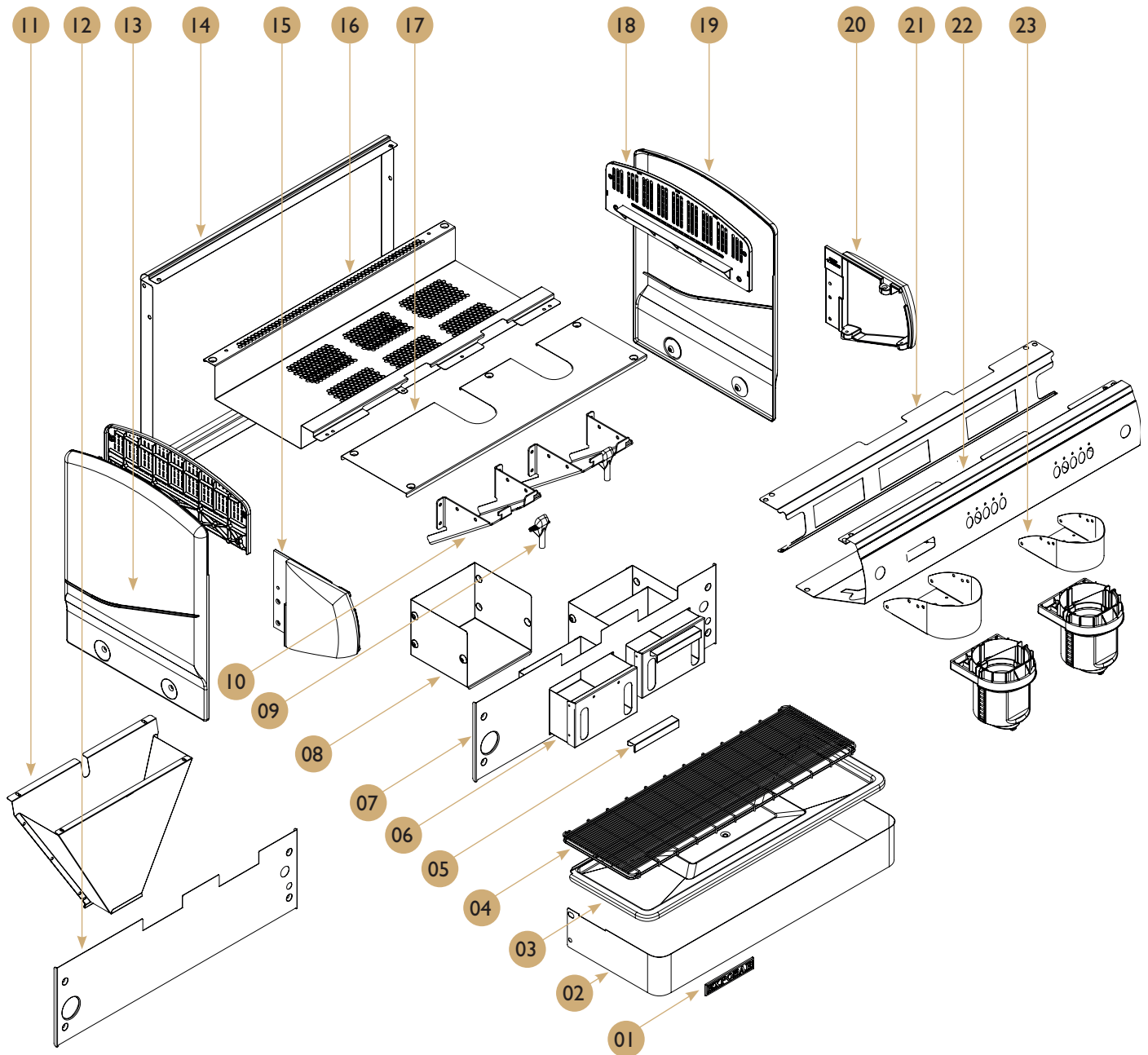


Note:

Parts 15, 16, 17 and 18 are for machines with capsule stores.
Parts 3 and 23 are for machines with capsule ejector ramps.

G-10 2Gr Capsule Group: Housing parts

Drawing



G-10 2Gr Capsule Group: Housing parts

Part list

POS.	PCS	Part No.	Description
01	1	C*70300010A	Expobar Anagram Nickel
02	1	C11000210	Lower Trim G10 2Gr
03	1	C20000166	Inox Drip Tray 2Gr
04	1	C20000216	Grill For 2Gr
05*	2	C70000026	Aluminum Angle Bead L115mm
06*	2	C20000142	Capsule Box 2Gr G-10/Rosetta
07*	1	C17000082	Capsule Box Front Support Panel 2Gr
08*	2	C21001100	Capsule Box Rear Support Panel 2Gr
09	2	C30210160	Ramp Spout Autoeject Capsule Group
10	2	C21001090	Capsule Slide Ramp
11*	1	C21001095	Capsule Funnel 2Gr G-10 /Diamant
12*	1	C17000083	Capsule Slide Front Support Panel 2Gr
13	1	C17000051AT	Side Panel G-10 Left Anthracite
14	1	C17000091	Central Bodyworks G-10 2Gr Sus
15	1	C17000061AT	Side Panel Trimer G-10 Left Anthra
16	1	C17000088	Cup Tray Capsule 2Gr G-10
17	1	C17000085	Group Top Cover Panel 2Gr G-10
18	2	C16000050	Cuptray/Sidepanel Supp - Mk Plastic
19	1	C17000050AT	Side Panel G-10 Right Anthracite
20	1	C17000060AT	Side Panel Trimer G-10 Right Anthra
21	1	C17000111	Supp Front Panel G-10 2Gr Capsule
22	1	C17000002	Top Front G-10 2Gr Capsule
23	2	C21005022	Outlet Support Panel

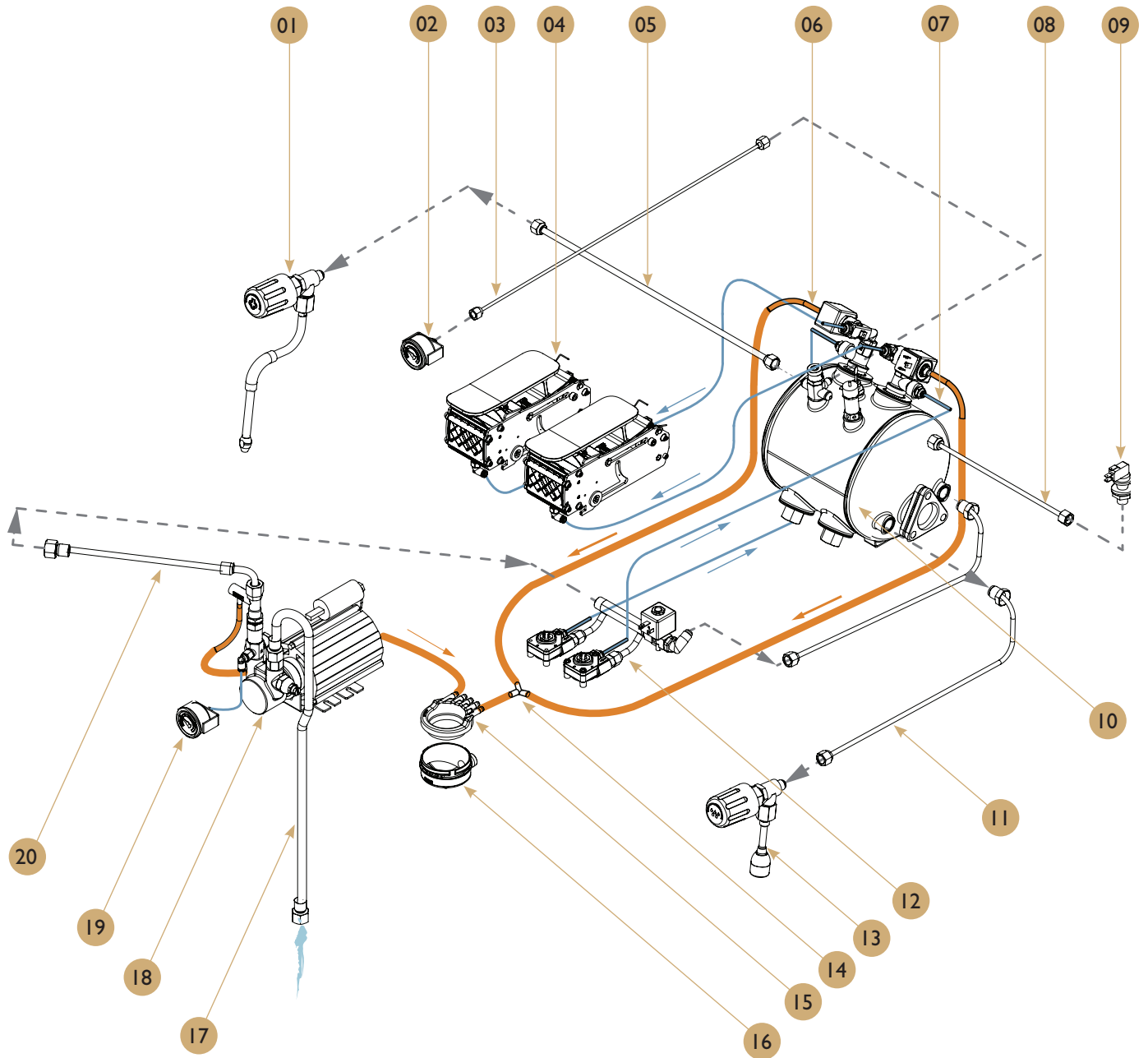


Note:

Parts 05, 06, 07 and 08 are for machines with capsule stores.
Parts 11 and 12 are for machines with capsule ejector ramps.

G-10 Mini 2Gr Capsule Group: water system

Drawing



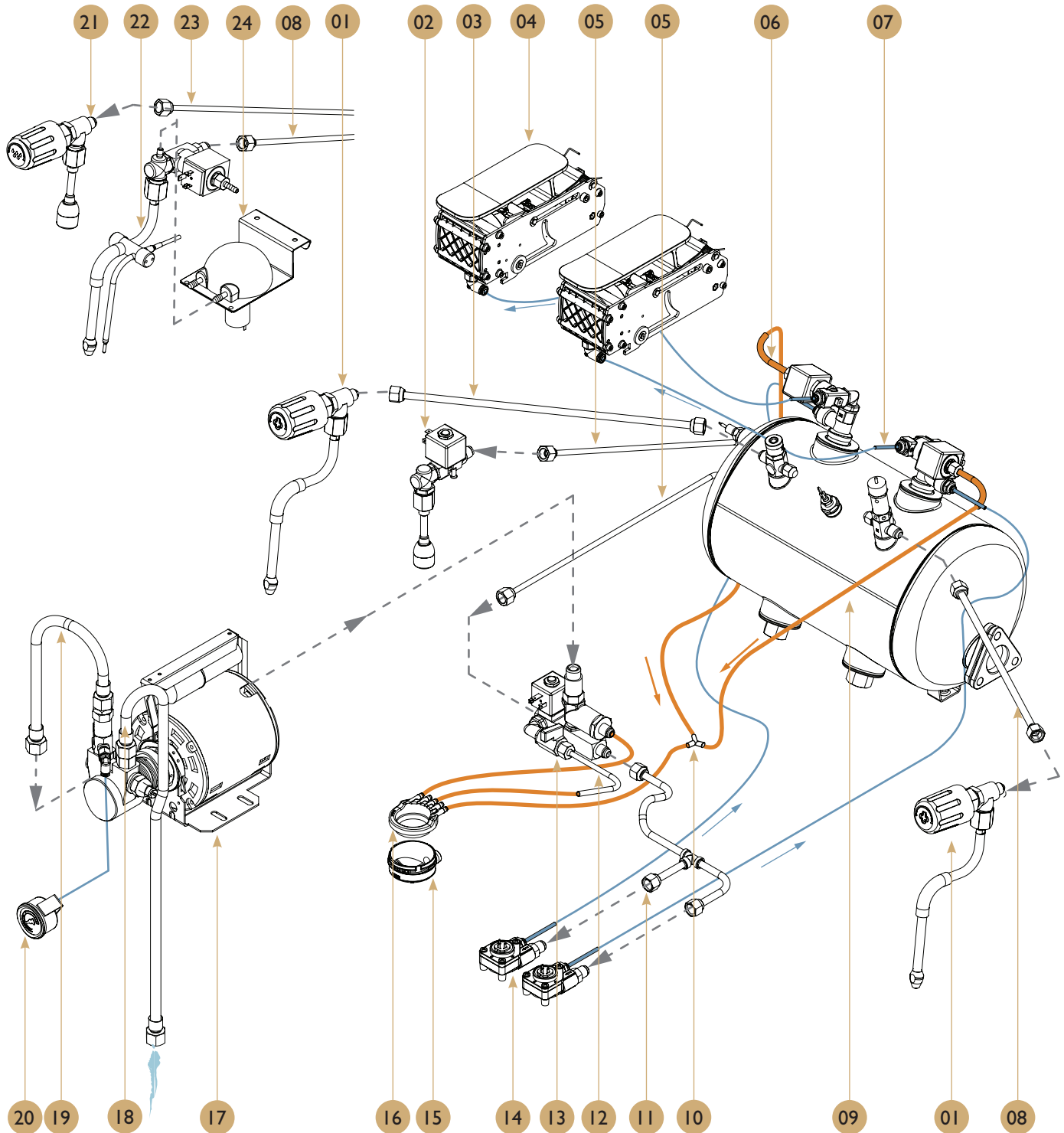
G-10 Mini 2Gr Capsule Group: water system

Part list

POS.	PCS	Part No.	Description
01	1	-----	Steam Tap
02	1	C60000062	D-40 One Reading Manometer Orman
03	1	C35110530	Pipe Manometer
04	2	-----	Capsule Group
05	1	C35040117	4Ltrs Grinder's Steam Pipe
06	-	C35021000	Silicon Hose Dia4*7Mm
07	-	C35021016	Mts. Teflon Tube 2*4
08	1	C35040106	Pipe Pressure Sensor Mini
09	1	C60000008	Pressostat Piris Ce
10	1	-----	Boiler Assembly Mini
11	2	C35040118	Pipe Water Filling Mini
12	1	CESC00086	Distributor Mini 2Gr Capsule
13	1	-----	Water Tap
14	1	C60100058	Conector "Y" Manguera (6Mm X 6Mm X 6Mm)
15	1	C70001005	Drain Cup Cover
16	1	C70001001	Drain Cup With Thread
17	1	C35900180	180Cm Hose
18	1	-----	Rotary Pump
19	1	C60000070	D-40 Manometer 0-16 Bar (Sin Tubo)
20	1	C35900045	Flexible Hose 55Cm Bend

G-10 2Gr Capsule Group: water system

Drawing



G-10 2Gr Capsule Group: water system

Part list

POS.	PCS	Part No.	Description
01	2	-----	Steam Tap
02	1	-----	Automatic Water Tap
03	1	C35040117	4Ltrs Grinder's Steam Pipe
04	2	-----	Capsule Group
05	2	C35040118	Pipe Water Filling Mini
06	-	C35021000	Silicon Hose Dia4*7Mm
07	-	C35021016	Mts. Teflon Tube 2*4
*08	1	C35110113	Pipe Steam Tap
09	1	-----	Boiler Assembly 2Gr
10	1	C60100058	Y-Connector 6X6x6mm
11	1	C35110461	Manifold Tube Distributor 2Gr
12	1	C35110012	Pipe Drainage Boiler 2Gr
13	1	CESC00093	Water Splitter
14	2	C60100045	Flowmeter UI/Netw. Brass Tef+Led
15	1	C70001001	Drain Cup With Thread
16	1	C70001005	Drain Cup Cover
17	1	-----	Rotary Pump
18	1	C35900180	180Cm Hose
19	1	C35900020	30Cm Hose
20	1	C60000070	D-40 Manometer 0-16 Bar (Sin Tubo)
*21	1	-----	Water Tap
*22	1	-----	Turbo Steamer
*23	1	C35170110	Pipe Water Filling Monroc
*24	1	-----	Peristaltic Pump

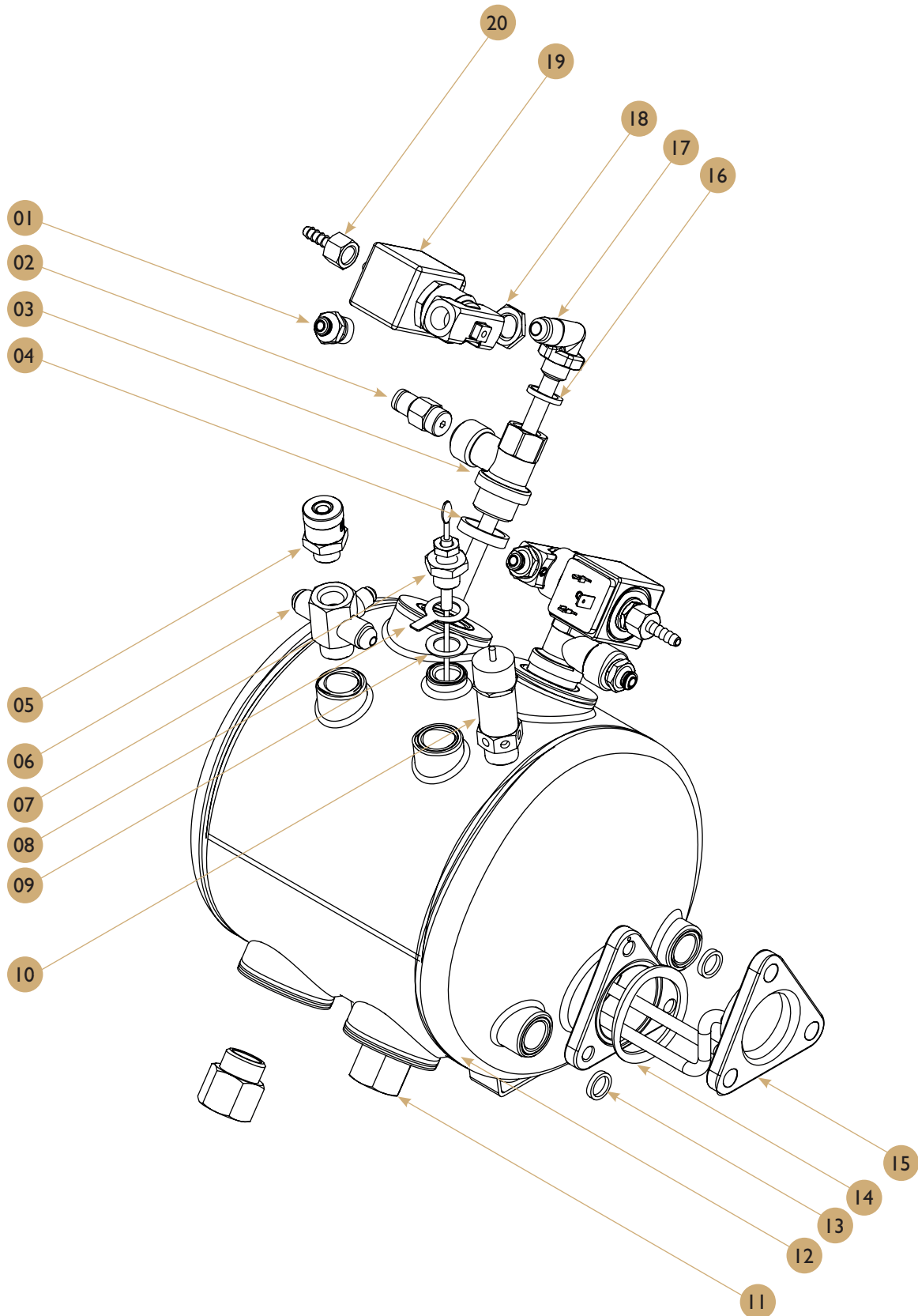


Note:

Machines equipped with Turbo-Steamer require parts 08, 21, 22, 23 and 24 instead of parts 01, 02, 03 and 05.

G-10 Mini 2Gr Capsule Group: boiler assembly

Drawing



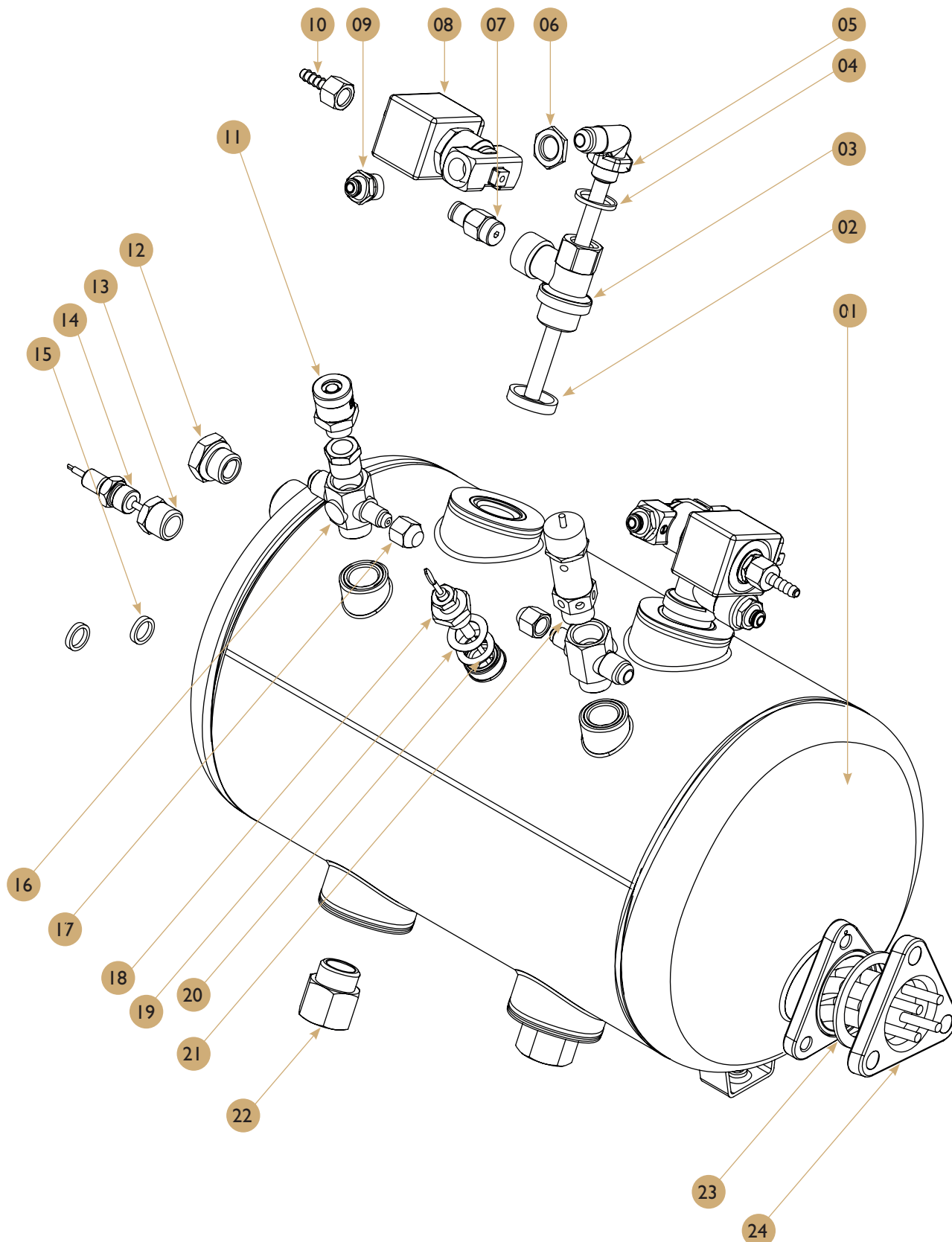
G-10 Mini 2Gr Capsule Group: boiler assembly

Part list

POS.	PCS	Part No.	Description
01	2	C30600012	Automatic Straight Racorg 1/4M-Tube4
02	2	C30600020	Connector Straight G1/4M Tube 4
03	2	C30000210M	Thermics Inf. Adaptor 1/2X1/4X1/4
04	2	C50010010	21.1*25.7* 1/2 Teflon Gasket
05	1	C65000200	Non Suction Valve
06	1	C30000110	3 Tracks Adaptor 1/4 * 1/4 * 1/8
07	1	C60100040	Water Level Probe 1/4
08	1	C25000003	Inox Ground Washer
09	1	C25679812	M12 Washer Form A
10	1	C65000110	Cn10 Ptfе Ce Safety Valve
11	2	C30200035	Long Plug 1/2 Group
12	1	C15100016	Copper Boiler 2Gr 6Lt
13	2	C50010050	3/8 Boiler's Connector Teflon Gaske
14	1	C50010030	40*52*2 Element Teflon Gasket
15	1	C38025001	2500W-230V- 6LTRS.COPPER ELEMENT
16	2	C30000220	Cone Injector 1/4
17	2	C50010020	13.2*18.2*2.5 1/4 Teflon Gasket
18	2	C30100010	Hexagonal Nut 1/4 Pressostat
19	2	C60000122	EV 1/4 DIA1,5 220V Capsule
20	2	C30700000	Barb Connector-1/8

G-10 2Gr Capsule Group: boiler assembly

Drawing



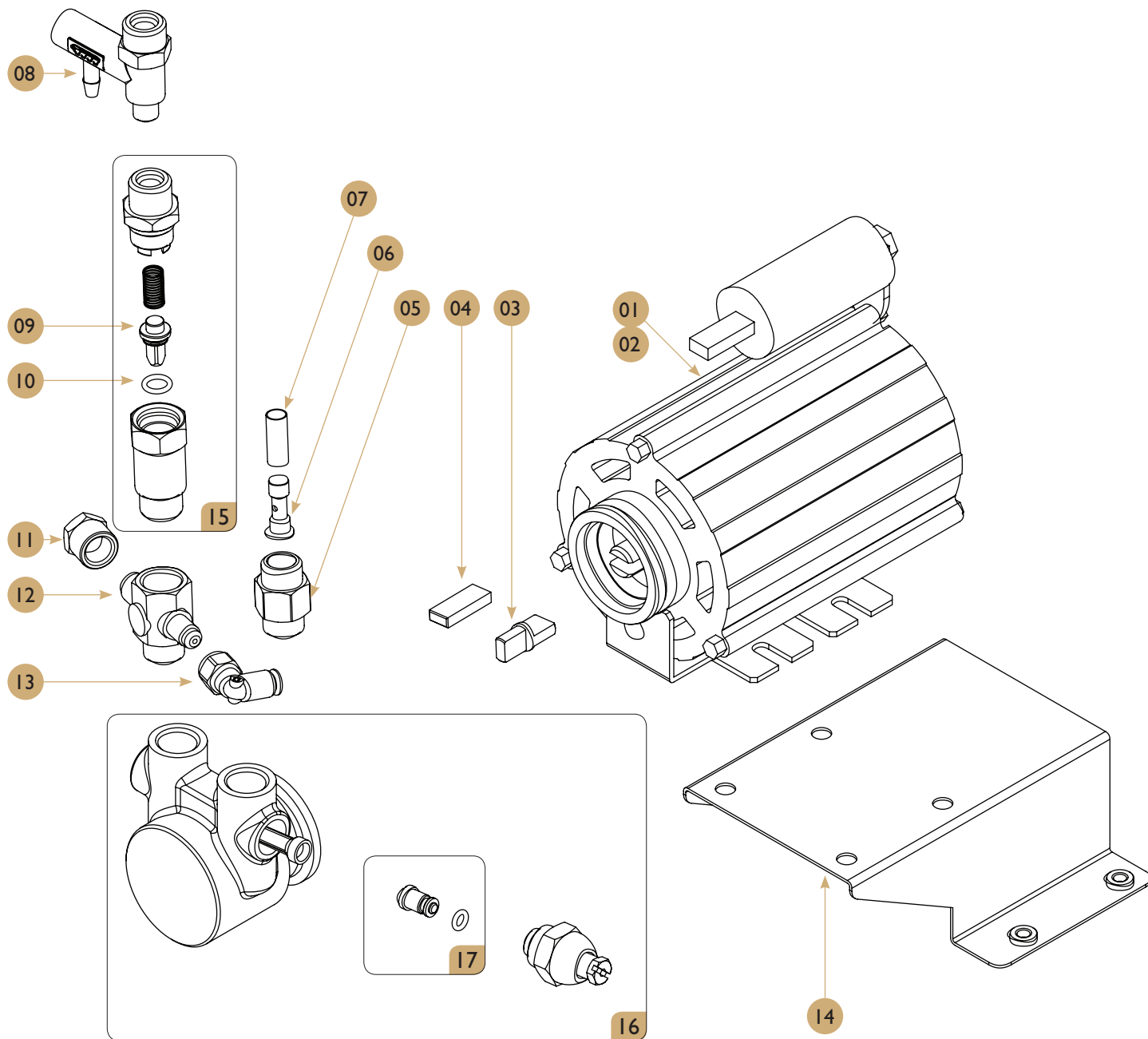
G-10 2Gr Capsule Group: boiler assembly

Part list

POS.	PCS	Part No.	Description
01	1	C15100020	Boiler 2Gr 11Lts.
02	2	C50010010	21.1*25.7* 1/2 Teflon Gasket
03	2	C30000210M	Thermics Inf. Adaptor 1/2X1/4X1/4
04	2	C50010020	13.2*18.2*2.5 1/4 Teflon Gasket
05	2	C30000220	Cone Injector 1/4
06	2	C30100010	Hexagonal Nut 1/4 Pressostat
07	2	C30600020	Connector Straight G1/4M Tube 4
08	2	C60000122	Ev 1/4 Dia 1,5 220V Capsule
09	2	C30600012	Automatic Straight Racorg 1/4M-Tube4
10	2	C30700000	Barb Connector-1/8
11	1	C65000200	Non Suction Valve
12	1	C30000290	Plug M 3/8
13	2	C30000003	Reducer Male-Female-3/8 - 1/4
14	1	C60100076	Temp. Probe + Susp. Steam Pipe Icd
15	2	C50010050	3/8 Boiler's Connector Teflon Gaske
16	2	C30000100	2 Tracks Adaptor- 1/4 X 1/8
17	2	C30000315	Bling Plug 1/8 Female
18	1	C60100040	Water Level Probe 1/4
19	1	C25000003	Inox Ground Washer
20	1	C25679812	M12 Washer Form A
21	1	C65000110	Cn10 Ptfе Ce Safety Valve
22	2	C30200035	Long Plug 1/2 Group
23	1	C50010030	40*52*2 Element Teflon Gasket
24	1	C38027000	3050W.230V- 2Gr Element

G-10 Mini 2Gr Capsule Group: Rotary pump

Drawing



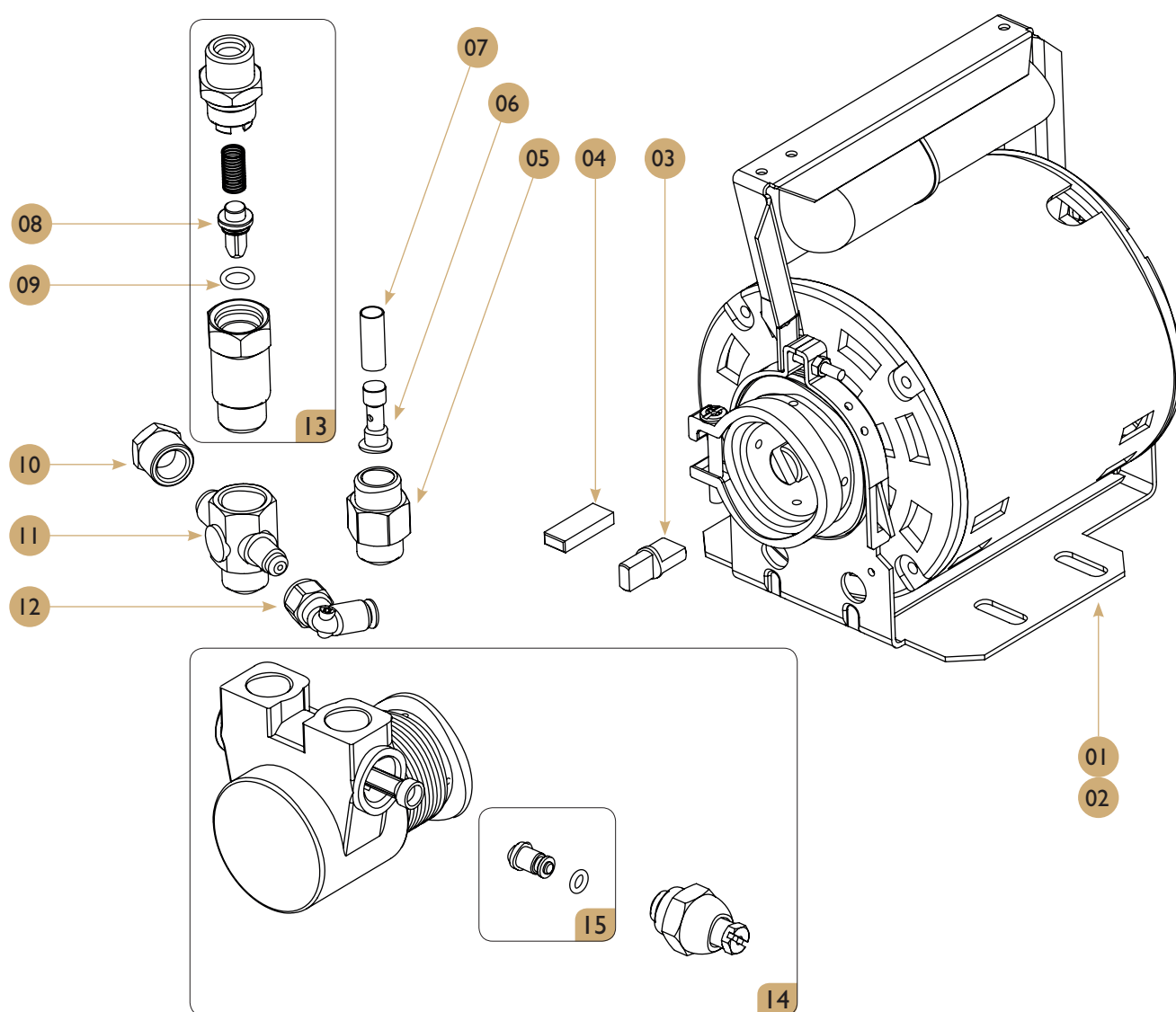
G-10 Mini 2Gr Capsule Group: Rotary pump

Part list

POS.	PCS	Part No.	Description
01	1	C60000025	Compact Engine Motor 230V 50/60Hz
02	1	C60000023	Compact Engine Motor 110V 50/60Hz
03	1	C30000019	Cardan Joint Pump
04	1	C30000022	Cardan Joint Pump Flat
05	1	C30000240	PUMP ADAPTOR 3/8 X 3/8
06	1	C30100100	Inlet Water Filter Holder
07	1	C70000009	Tubular Group Filter
08	1	C30400055	Pump Bypass Condor
09	1	C30369110	Restrictor Pin
10	1	C50000130	O-Ring 8 X 1.9
11	1	C30000310	Blind Plug 1/4 Female
12	1	C30000100	2 Tracks Adaptor- 1/4 X 1/8
13	1	C30600009	Automatic Elbow Racor G1/8F-Tube 4
14	1	C20010009	Pump Support Panel
15	1	C65000010	Retention Valve
16	1	C60000033	Pump Rotary Compact
17	1	C60000031	Piston Bypass Pump (Tec)

G-10 2Gr Capsule Group: Rotary pump

Drawing



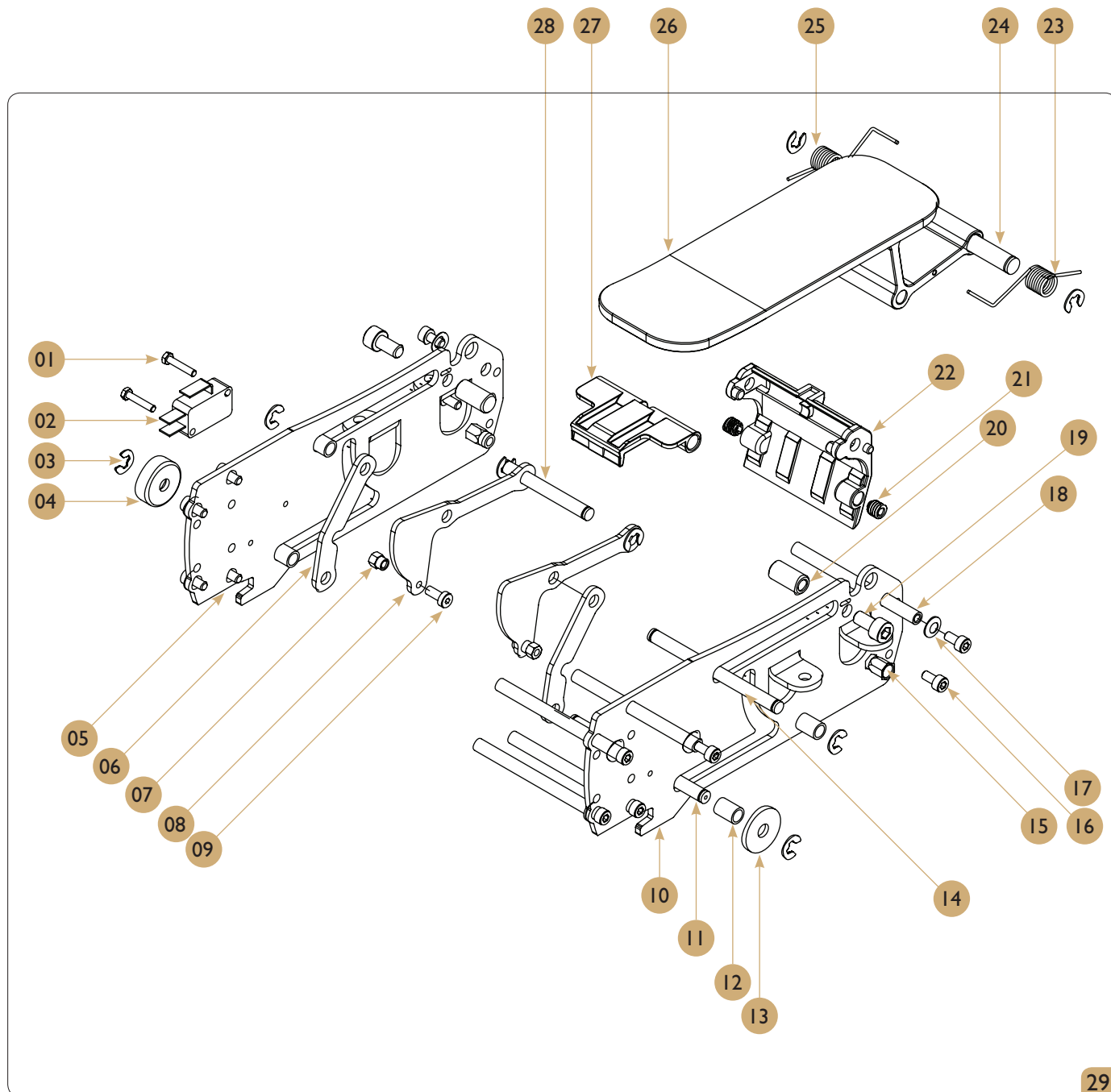
G-10 2Gr Capsule Group: Rotary pump

Part list

POS.	PCS	Part No.	Description
01	I	C60000016	Motor Crem 230V/50Hz
02	I	C60000028	Motor Crem 120V
03	I	C30000019	Cardan Joint Pump
04	I	C30000022	Cardan Joint Pump Flat
05	I	C30000240	PUMP ADAPTOR 3/8 X 3/8
06	I	C30100100	Inlet Water Filter Holder
07	I	C70000009	Tubular Group Filter
08	I	C30369110	Restrictor Pin
09	I	C50000130	O-Ring 8 X 1.9
10	I	C30000310	Blind Plug 1/4 Female
11	I	C30000100	2 Tracks Adaptor- 1/4 X 1/8
12	I	C30600009	Automatic Elbow Racor G1/8F-Tube 4
13	I	C65000010	Retention Valve
14	I	C60000030	Pump (Crem Special Treatment)
15	I	C60000031	Piston Bypass Pump (Tec)

Capsule group

Drawing



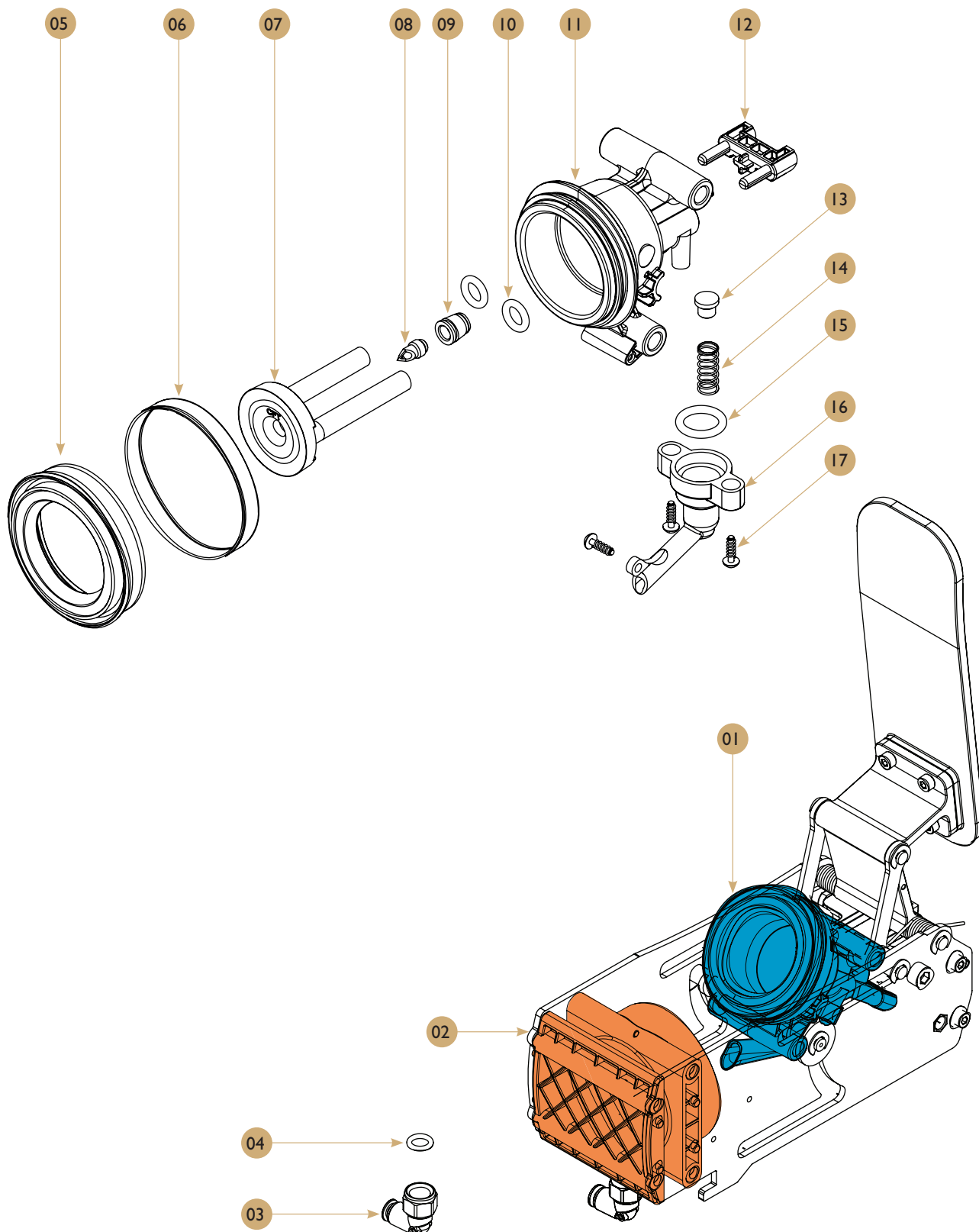
Capsule group

Part list

POS.	PCS	Part No.	Description
01	2	C25093331	HEXAGON HEAD SCREWS M3*16
02	1	C60900031	AUTOEXP. MINISWITCH 83160 G.
03	8	C25679906	RETAINNG WASHERS FOR SHAFTS
04	1	C30210136	Stop Bushing D22x7
05	1	C30210090	SS LEFT PANEL CAPSULE GROUP
06	2	C30210100	SS guide arm
07	2	C30210230	TUERCA TOPE M4 LEVA GR
08	2	C30210101	ARTICULATED ARM OF AUTOEJECT G10
09	2	C25798440	HEX SOCKET HEAD Cap Screws DIN
10	1	C30210091	SS RIGHT PANEL CAPSULE GROUP
11	1	C30210121	Slide axis D6x84
12	4	C30210135	GUIDE CAP D 8x11 AUTO-EJECT
13	1	C25012521	STAINLESS STEEL KNOB WASHER
14	2	C30210120	AXIS D 6*80 AUTO-EJECT GROUP
15	2	C25000060	HEXAGONAL RIVET M5 S/A
16	12	C25091200	ALLEN SCREW 4x8 DIN-912
17	10	C25209952	DISC SPRINGS 5.2*10*0.4 DIN2093
18	5	C30210110	Group PIN M4x77
19	2	C25091250	ALLEN SCREW 6*10 DIN-912 GROUP
20	2	C30210130	Level Auto EXP.Group Limit
21	2	C30210150	Insert Screw M4x8
22	1	C30210060	Group rear panel
23	1	C55020000	TORSION SPRING RIGHT G10
24	1	C30210124	AXIS D 8*80 AUTO-EJECT GROUP
25	1	C55020001	TORSION SPRING LEFT G10
26	1	C30210080	CAPSULE GROUP LEVER
27	1	C30210070	Group rear cam
28	1	C30210122	Axis D6x54 group hinge
29	-	C15000065	Autoexp. Capsule Group-CFT,w/o Leve

Capsule group Caffitaly

Drawing



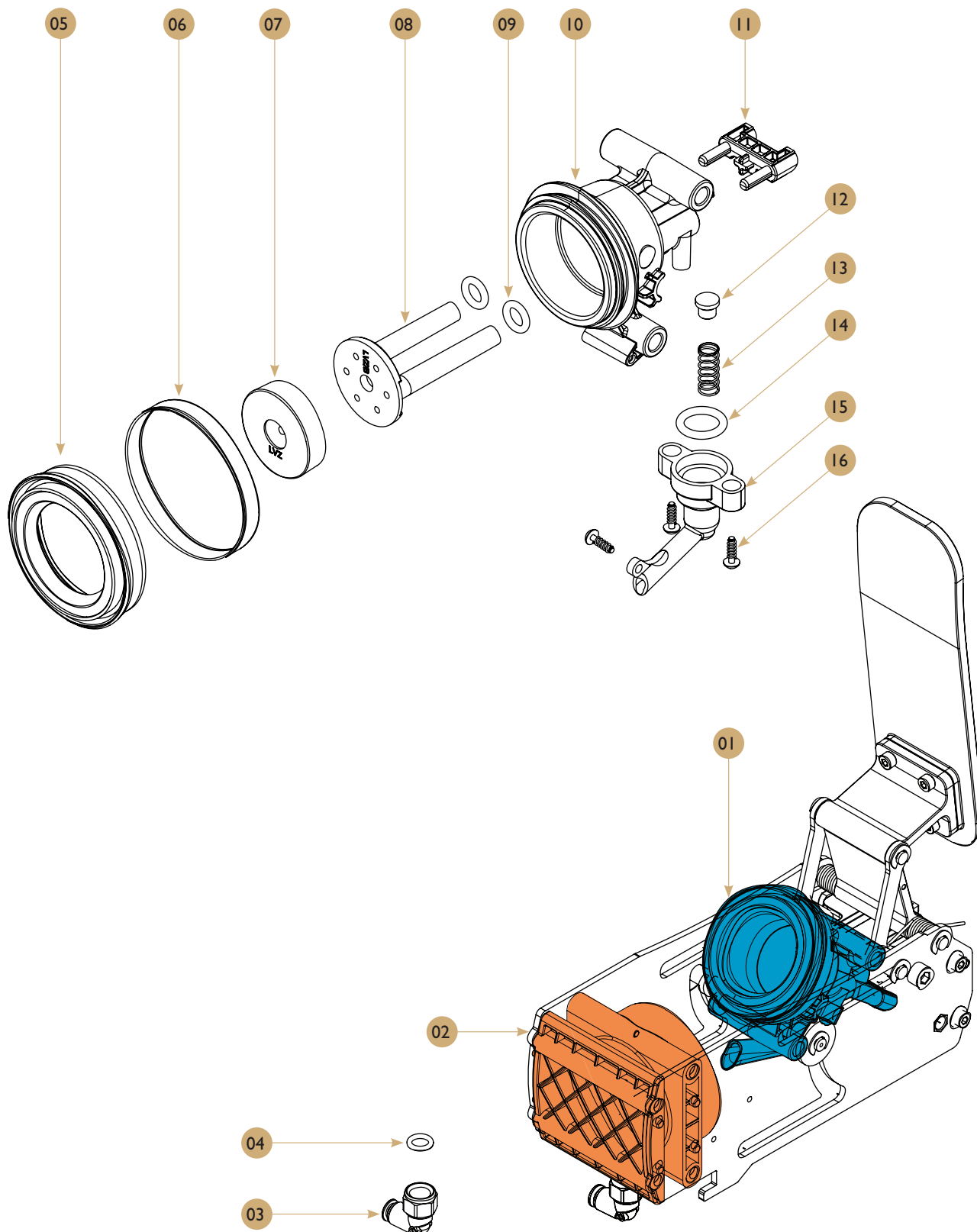
Capsule group Caffitaly

Part list

POS.	PCS	Part No.	Description
01	1	CESC81000	Capsule Holder Kit Caffitaly
02	1	CESC82000	Capsule Pinch Chamber Caffitaly
03	1	C30600009	Automatic Elbow Racor G1/8F-Tube 4
04	1	C50000112	Gasket D7x2 Vmq-70 (Red)
05	1	C50000060	Main Capsule Group Gasket
06	1	C30210134	Retention Ring Auto-Eject
07	1	C30210040	Automatic Ejector Capsule Group
08	1	C75200059	Water Injector Nozzle
09	1	C30210151	Expansion Insert M6
10	2	C50000117	Gasket D7x2,5 Fkm (Green)
11	1	C30210030	Body Capsule Holder Cft
12	1	C30210050	Rear Stop Auto-Eject Group
13	1	C65000301	Seta Valve Ptfе Emulsifying
14	1	C55000050	Spring Gasket Mushroom Type
15	1	C30370075	O-Ring 12.1X2.7mm
16	1	C30210170	Capsule Group Outlet
17	3	C25200003	Screw For Plastic 3 X 8

Capsule group Lavazza

Drawing



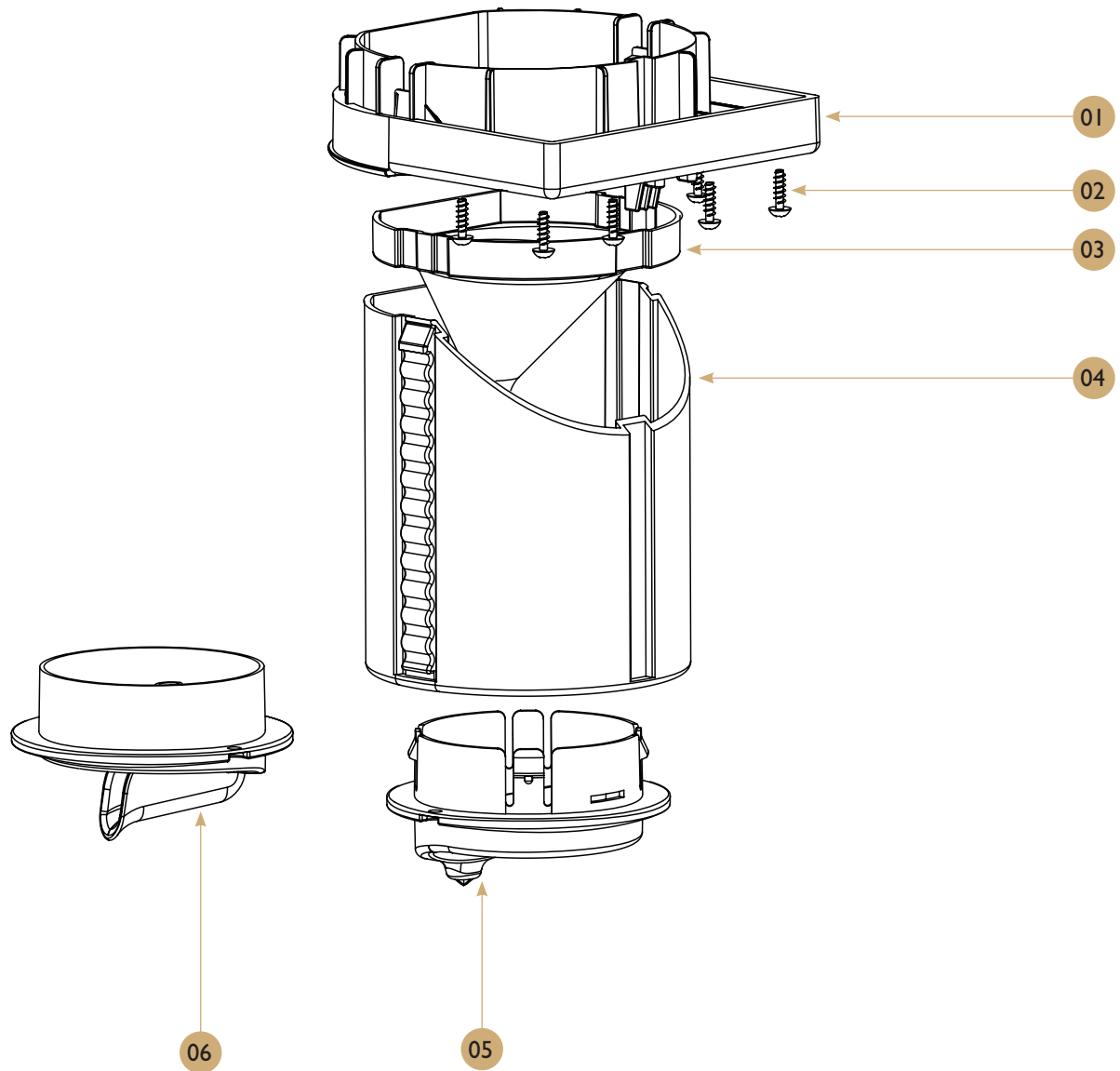
Capsule group Lavazza

Part list

POS.	PCS	Part No.	Description
01	1	CESC81005	Capsule Holder Kit Lavazza
01	1	CESC81010	Capsule Holder Kit Lavazza B
02	1	CESC82005	Capsule Pinch Chamber Lavazza
02	1	CESC82010	Capsule Pinch Chamber Lavazza B
03	1	C30600009	Automatic Elbow Racor G1/8F-Tube 4
04	1	C50000112	Gasket D7x2 Vmq-70 (Red)
05	1	C50000060	Main Capsule Group Gasket
06	1	C30210134	Retention Ring Auto-Eject
07	1	C30210142	Auto-Eject Supplem. Lvz / Lvzb
08	1	C30210041	Auto-Eject Lvz / Lvzb Group
09	2	C50000117	Gasket D7x2,5 Fkm (Green)
10	1	C30210031	Body Capsule Holder Lvz
11	1	C30210050	Rear Stop Auto-Eject Group
12	1	C65000301	Seta Valve Ptfе Emulsifying
13	1	C55000050	Spring Gasket Mushroom Type
14	1	C30370075	O-Ring 12.1X2.7mm
15	1	C30210170	Capsule Group Outlet
16	3	C25200003	Screw For Plastic 3 X 8

Adjustable outlet

Drawing

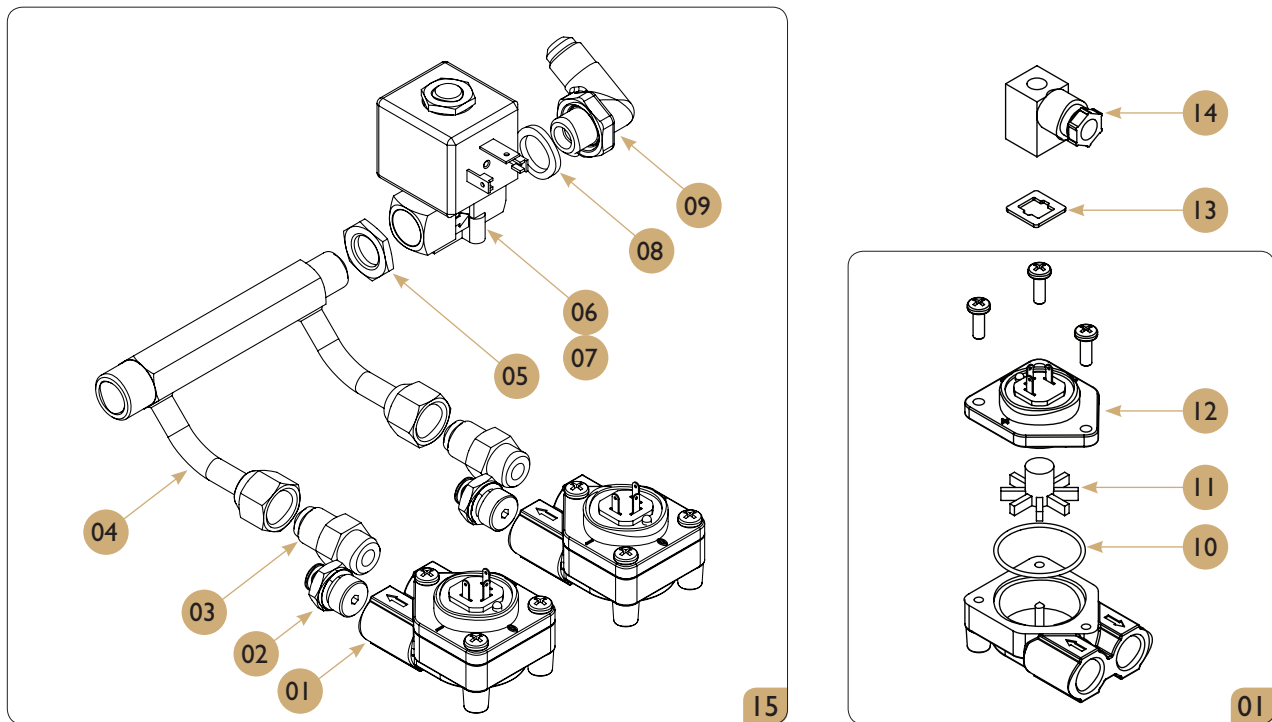


Part list

POS.	PCS	Part No.	Description
01	1	C30210180	Top Frame Adjustable Outlet
02	6	C25200003	Screw For Plastic 3 X 8
03	1	C30210200	Coffee Guide Funnel
04	1	C30210190	Adjustable Outlet Body
05	1	C30210211	Outlet Nozzle Type
06	1	C30210212	Outlet Funnel Type

G-10 Mini 2Gr Capsule Group: water supply and drainage set

Drawing

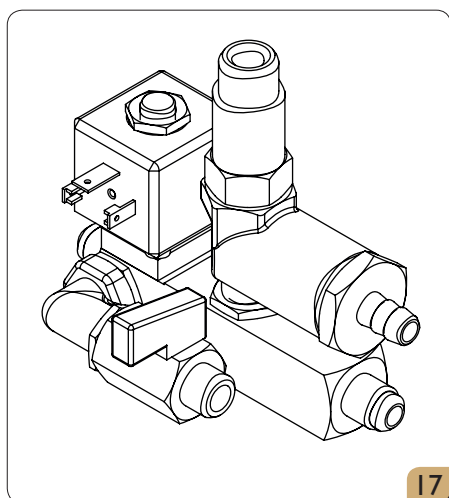
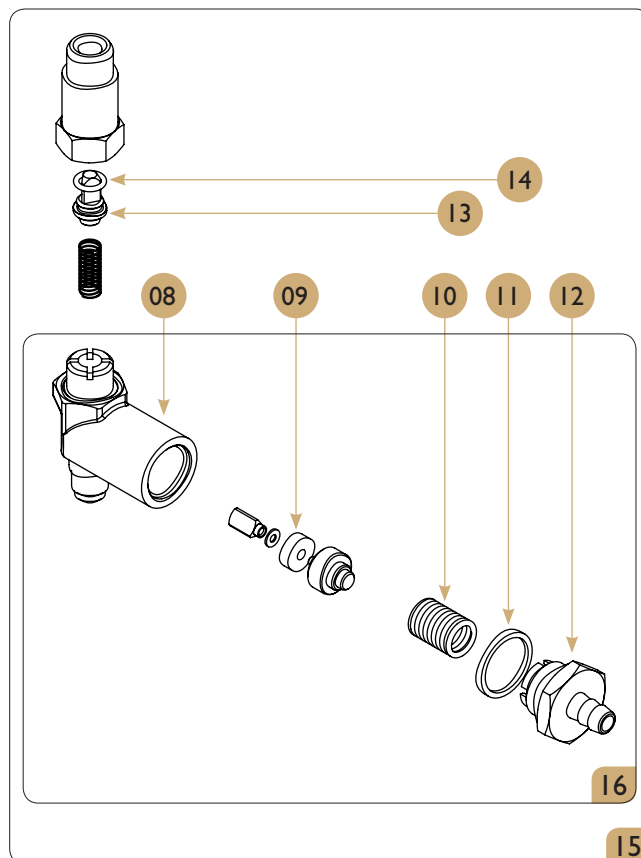
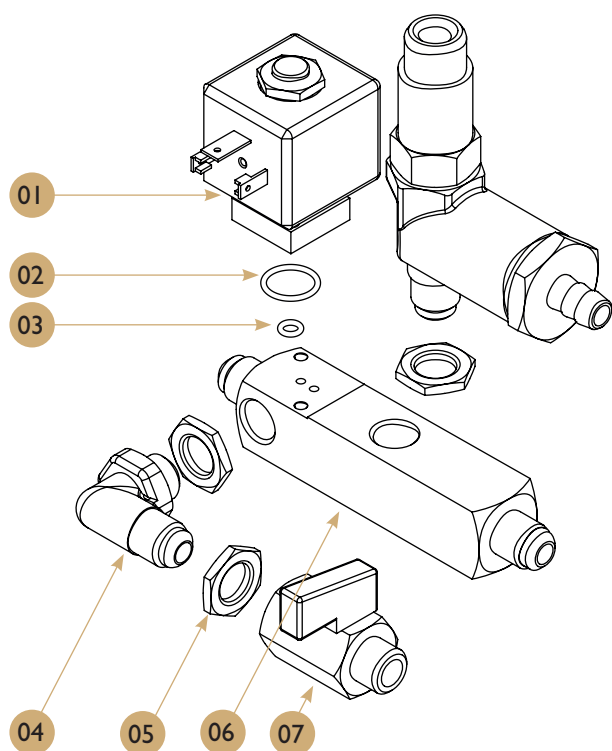


Part list

POS.	PCS	Part No.	Description
01	2	C60100045	Flowmeter UI/Netw. Brass Tef+Led
02	2	C30600012	Automatic Straight Racorg 1/4M-Tube4
03	2	C30000510	Conical Adaptor 1/4*1/4 Electron
04	1	C35040101	Mini Brass Tube For Battery
05	1	C30100010	Hexagonal Nut 1/4 Pressostat
06	1	C60000100	1/4 X 1/4 Electrovalve Parker 220V
07	1	C60000103	1/4 X 1/4 Electrovalve Parker 110V
08	1	C50010020	13.2*18.2*2.5 1/4 Teflon Gasket
09	1	C30000215	Conical Bend Adaptor 1/4 X 1/4
10	2	C60102020	O-Ring Flowmeter
11	2	C60102010	Frontal Botonera Elen
12	2	C60102040	Flow Meter Lid
13	2	C*45000001	Flow Meter Joint
14	2	C60100055	Flow Meter Connector
15	-	CESC00086	Piping Mini 2Gr Capsule

G-10 2Gr Capsule Group: water supply and drainage set

Drawing



G-10 2Gr Capsule Group: water supply and drainage set

Part list

POS.	PCS	Part No.	Description
01	1	C60000105	50/60Hz 220V Solenoid Electrovalve
02	1	C50000105	Large Autofill Solenoid Gasket
03	1	C50000110	Small Autofill Solenoid Gasket
04	1	C30000215	Conical Bend Adaptor 1/4 X 1/4
05	3	C30100010	Hexagonal Nut 1/4 Pressostat
06	1	C30100033	Distributor Mc
07	1	I860016	Tap Drainage GI/4M-GI/4F Right
08	1	C30369100	Relief Valve Body
09	1	C50000020	Gasket For Motor
10	1	C55000030	Expansion Valve Spring
11	1	C50010040	21.7*25.7*2 G/C-G Teflon Gasket
12	1	C30369135	Barb Fitting 1/2 * 1/4 G/C
13	1	C30369110	HOUSING RING
14	1	C50000130	O-Ring 8 X 1.9
15	1	C65000031	RETENT+EXPANS.VALVE SET NO HOLE
16	1	C65000020	EXPANSION VALVE COMPLETE
17	-	CESC00093	WATER SPLITER

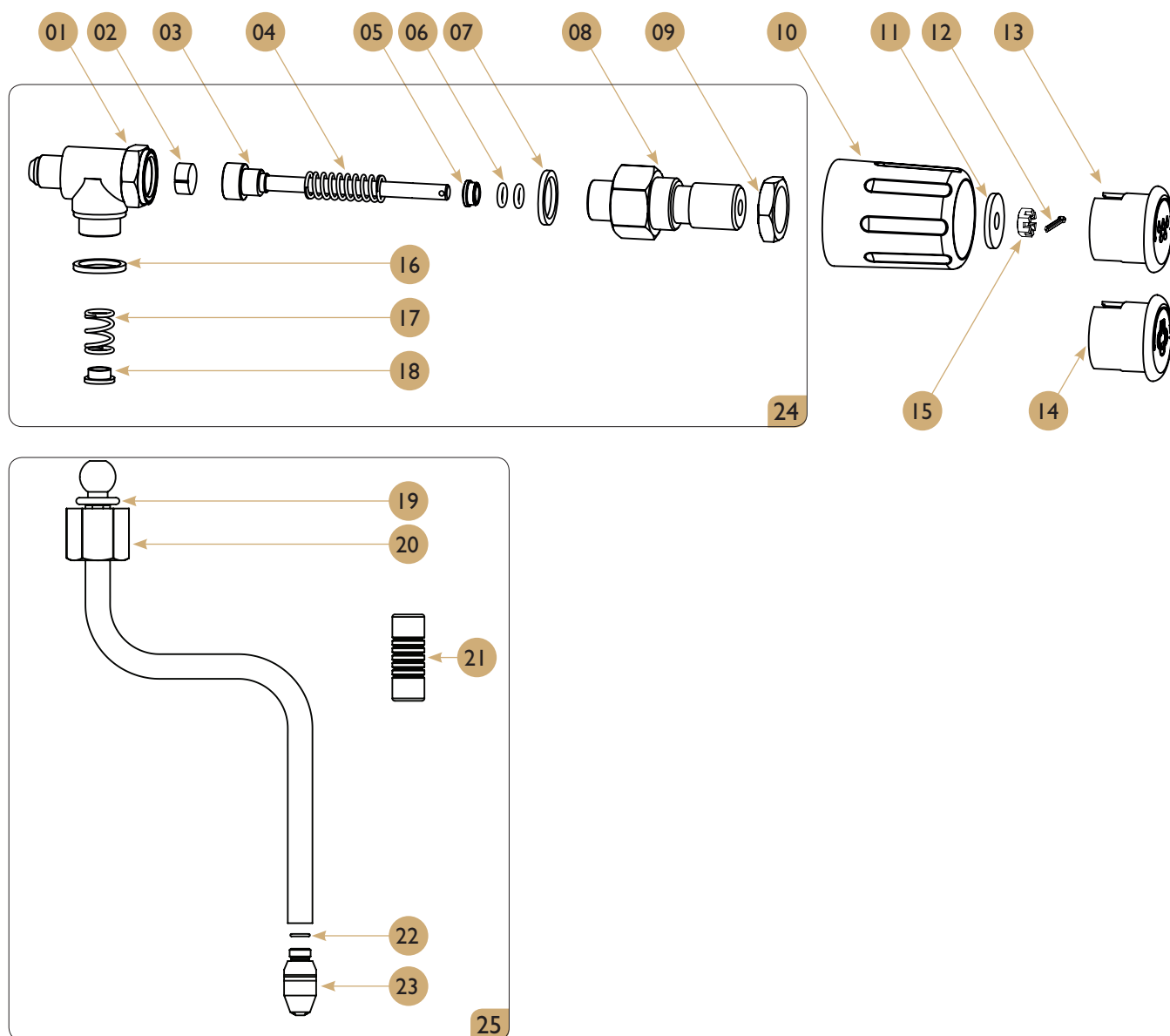


Important:

When ordering a replacement for electrovalve no. 1, specify if the machine operates at 230 V or 120 V.

Steam tap

Drawing



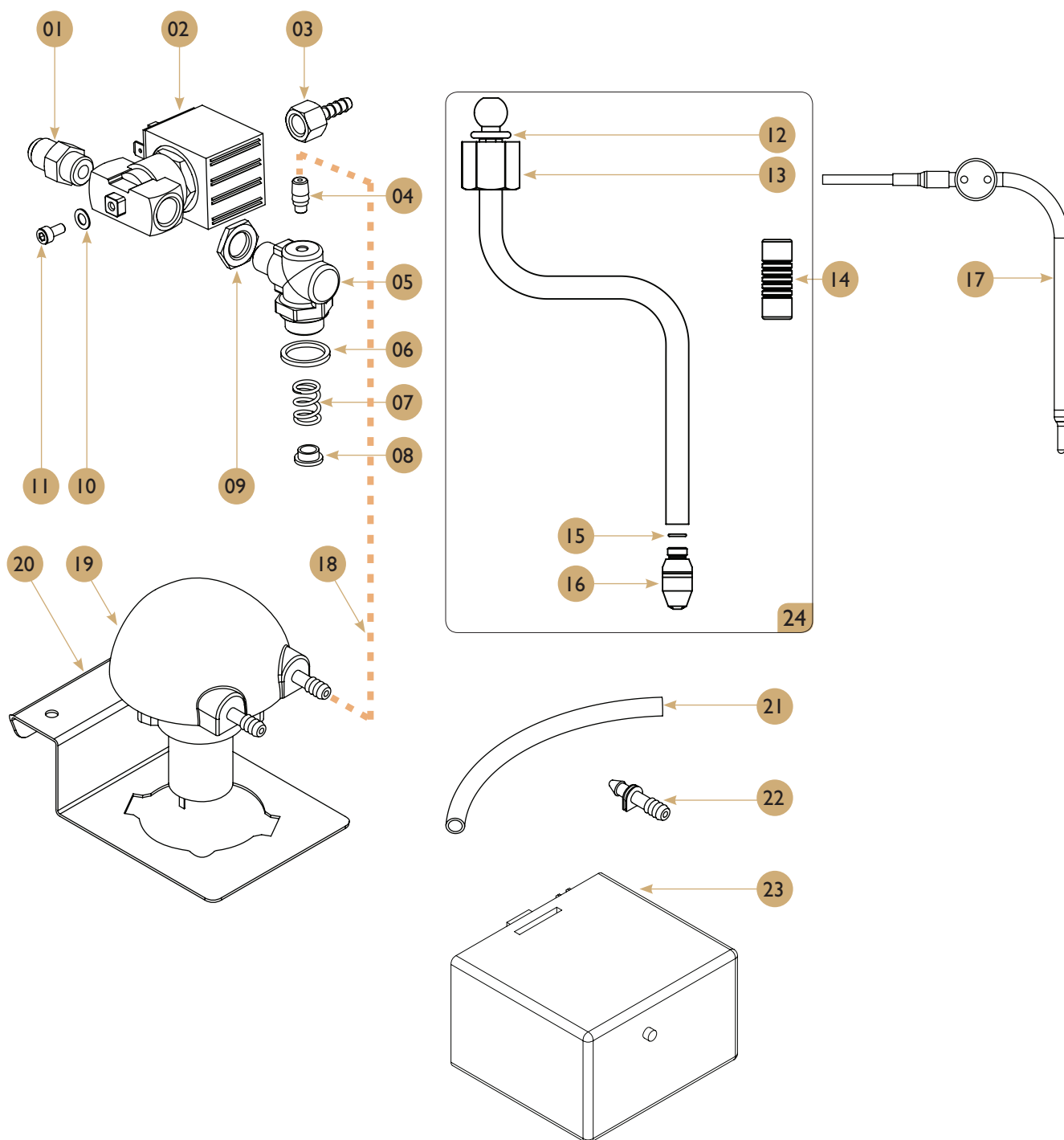
Steam tap

Part list

POS.	PCS	Part No.	Description
01	1	C30370070	TAP BODY
02	1	C30370060	CLOSE NUT
03	1	C30370050	CLOSING SHAFT M-6
04	1	C30370040	SHAFT SPRING
05	1	C30370065	PUSH CAP
06	2	C30370020	SHAFT RING
07	1	C30370030	GASKET
08	1	C30370010	TAP FITTING
09	1	C30370140	TAP FIXING NUT
10	1	C40000015	HIGH GROUP TAP KNOB
11	1	C25012521	STAINLESS STEEL KNOB WASHER
12	1	C30370110	WATER/STEAM KNOB PIN
13	1	C30370120	WATER TAP KNOB ANAGRAM
14	1	C30370130	STEAM TAP KNOB ANAGRAM
15	1	C25097960	Steam/Water TAP NUT M6-DIN 979
16	1	C50010080	Gasket Tap Steam/Water Teflon
17	1	C30370076	Spring Steam/Water Tap
18	1	C30370077	Gasket Tap Steam/Water Brass
19	1	C30370075	O-Ring 12.1x2.7mm
20	1	C70000010	Nut 3/8 for Steamer
21	1	C70000035	Protection Rubber
22	1	C50010090	O-ring 6*1
23	1	C30370195	Nozzle Steam Tap 3H M8.5 with Gaske
24	1	CI5000325	Tap Steam/Water body
25	-	C30370095	Pipe steam Eleg./MegaCrem wo nozzle

Turbo-Steamer

Drawing



Turbo-Steamer

Part list

POS.	PCS	Part No.	Description
01	1	C30000510	Conical Adaptor 1/4*1/4 Electron
02	1	C60000120	Ev Turbo Steamer
03	1	C30700000	Barb Connector-1/8
04	1	C30500005	Male Hose Adapter Elow
05	1	C30000235	Male Adapter 1/4*3/8*M-5 Water
06	1	C50010080	Gasket Tap Steam/Water Teflon
07	1	C30370076	Spring Steam/Water Tap
08	1	C30370077	Gasket Tap Steam/Water Brass
09	1	C30100010	Hexagonal Nut 1/4 Pressostat
10	1	C25012510	Washer M-5 Din9021
11	1	C25091200	Allen Screw 4X8 Din-912
12	1	C30370075	O-Ring 12.1X2.7mm
13	1	C70000010	Nut 3/8 For Steamer
14	1	C70000035	Protection Rubber
15	1	C50010090	O-Ring 6*1
16	1	C30370195	Nozzle Steam Tap 3H M8.5 With Gaske
17	1	C60100075	Steam Temperature Sensor
18	-	C35021000	Silicon Hose Dia4*7Mm
19	1	C60000049	Peristaltic Pump
20	1	C20010006	Peristaltic Pump Support
*21	1	C35021011	Silicone Tube For Pump
22	2	C35021012	Tube Connector For Pump
23	1	C60100049	Adjustable Unit Trimmer
24	1	C30370095	Pipe Steam Eleg./Megacrem Wo Nozzle

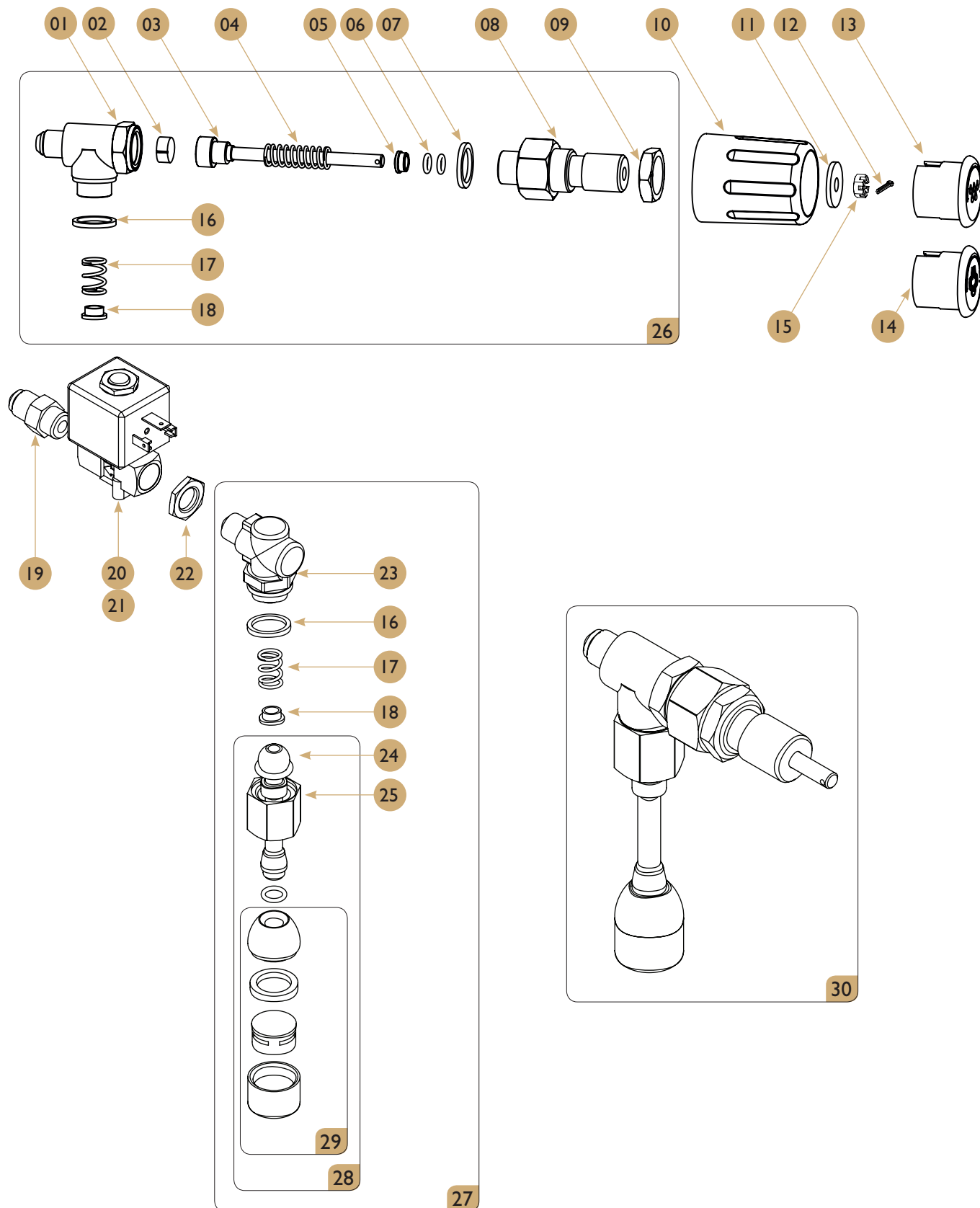


Note:

Tube no. 21 is fitted inside the peristaltic pump.

Hot water taps

Drawing



Hot water taps

Part list

POS.	PCS	Part No.	Description
01	1	C30370070	Tap Body
02	1	C30370060	Close Nut
03	1	C30370050	Closing Shaft M-6
04	1	C30370040	Shaft Spring
05	1	C30370065	Push Cap
06	2	C30370020	Shaft Ring
07	1	C30370030	Gasket
08	1	C30370010	Tap Fitting
09	1	C30370140	Tap Fixing Nut
10	1	C40000015	High Group Tap Knob
11	1	C25012521	Stainless Steel Knob Washer
12	1	C30370110	Water/Steam Knob Pin
13	1	C30370120	Water Tap Knob Anagram
14	1	C30370130	Steam Tap Knob Anagram
15	1	C25097960	Steam/Water Tap Nut M6-Din 979
16	1	C50010080	Gasket Tap Steam/Water Teflon
17	1	C30370076	Spring Steam/Water Tap
18	1	C30370077	Gasket Tap Steam/Water Brass
19*	1	C30000510	Conical Adaptor 1/4*1/4 Electron
20*	1	C60000100	1/4 X 1/4 Electrovalve Parker 220V
21*	1	C60000103	1/4 X 1/4 Electrovalve Parker 110V
22*	1	C30100010	Hexagonal Nut 1/4 Pressostat
23*	1	C30000236	Elbow Racor G1/4Xg3/8
24	1	C30370075	O-Ring 12.1X2.7mm
25	1	C70000010	Nut 3/8 For Steamer
26	-	C15000325	Tap Steam/Water Body
27	1	C30370081	Water Tap + Connector Kit
28	-	C30370080	Water Tap Classic
29	-	C30000050	Nozzle Water Tap Complete
30	-	C15000330	Tap Hot Water Complete



Note:

Parts 19, 20, 21, 22 and 23 are for machines fitted with automatic water taps.

G-10 Mini Control 2Gr Capsule

Main components	Part No.	Months (Cycles)			
		6 (12500)	12 (25000)	18 (37500)	24 (50000)
Boiler					
Connector Straight G1/4M Tube 4	C30600020	Check	Replace	Check	Replace
Non Suction Valve	C65000200		Replace		Replace
EV 1/4 DIA I, 5 220V Capsule	C60000122			Replace	
1/4 X 1/4 Electrovalve Parker 220V	C60000100				Replace
Thermics Inf. Adaptor-1/2X1/2X1/4	C30000210			Check	
Capsule group					
Main Capsule Group Gasket	C50000060	Replace	Replace	Replace	
Capsule holder kit		Clean	Clean	Clean	Replace
Capsule pinch chamber		Clean	Clean	Clean	Replace
Taps					
Steam tap body	C15000325		Clean	Replace	
Water tap body	C15000325				Replace
Rotary pump					
Pump head	C60000030				Replace
Retention Valve	C65000010				Replace
Pump Bypass Condor	C30400055				Replace

G-10 Display Control 2Gr Capsule

Main components	Part No.	Months (Cycles)			
		6 (12500)	12 (25000)	18 (37500)	24 (50000)
Boiler					
Connector Straight G1/4M Tube 4	C30600020	Check	Replace	Check	Replace
Non Suction Valve	C65000200		Replace		Replace
EV 1/4 DIA I, 5 220V Capsule	C60000122			Replace	
Solenoid Electrovalve 50/60Hz 220V	C60000105				Replace
Thermics Inf. Adaptor 1/2X1/4X1/4	C30000210			Check	
Capsule group					
Main Capsule Group Gasket	C50000060	Replace	Replace	Replace	
Capsule holder kit		Clean	Clean	Clean	Replace
Capsule pinch chamber		Clean	Clean	Clean	Replace
Taps and Turbo-Steamer					
Steam tap body	C15000325		Clean	Replace	
1/4 X 1/4 Electrovalve Parker 220V	C60000100				Replace
Silicone Tube For Pump	C35021011		Replace		Replace
Water tap body (If applicable)	C15000325				Replace
Rotary pump					
Pump head	C60000030				Replace
Retention Valve	C65000010				Replace
Retent+Expans. Valve Set No Hole	C65000031				Replace

For the warranty to be valid, the conditions for maintenance must have been followed in accordance with our instructions, proper care must have been taken and any claim against the warranty must be sent without delay.

The equipment in question may not be used while awaiting service if there is any risk that the damage or defect would worsen.

The warranty will not cover the consumption of supplies such as glassware, normal maintenance such as the cleaning of filters, water contamination, limescale or problems associated with incorrect voltages, pressure or amounts of water.

The warranty will not cover damages of defects caused by the incorrect handling and operation of the appliance.

TECHNICAL SUPPORT

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