

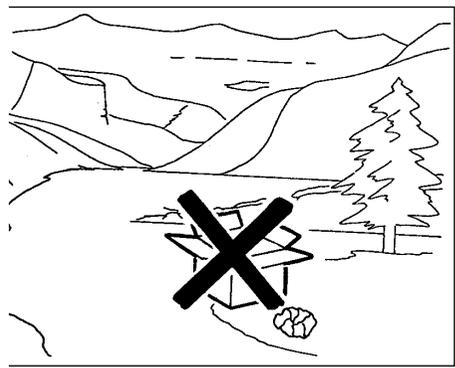
# ENGLISH

## SAFETY INSTRUCTIONS

**1** 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 for future reference.

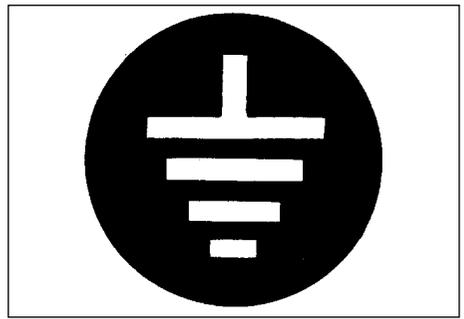
**2** After un packing, make sure the appliance is complete. In case of doubts, do not use the appliance, but consult a qualified technician. Packaging items which are potentially dangerous (plastic bags, polystyrene foam, nails, etc.) must be kept out of children's reach and must not be disposed of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

 CAUTION: RISK OF POLLUTION.



**3** Before connecting the appliance make the rating plate data correspond with the mains. This plate is on the front panel of the appliance at the top and to the right. 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.



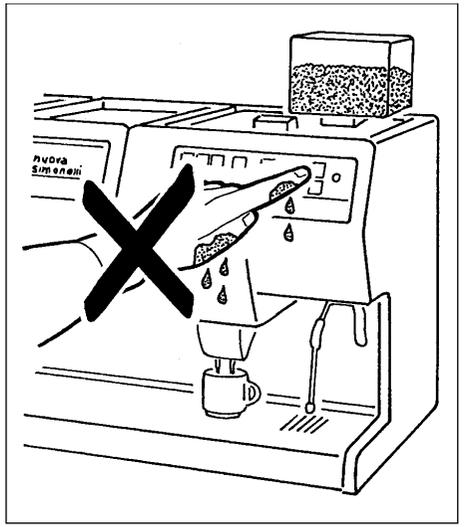
In particular that the size of the wiring cables is sufficient to absorb power input. The use of adapters, multiple sockets or extensions is strictly forbidden. If they prove necessary, call a fully qualified electrician.

**4** 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.

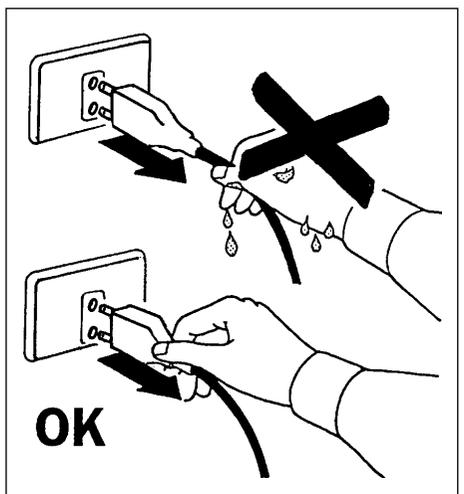
**5** This appliance must only be used as described in this handbook. The manufacturer shall not be liable for any damage caused due to improper, incorrect and unreasonable use.

**6** The following basic rules must be observed when using any electric appliance:  
- do not touch the appliance when hands or feet are wet;

 CAUTION: RISK OF ELECTRIC SHOCK.

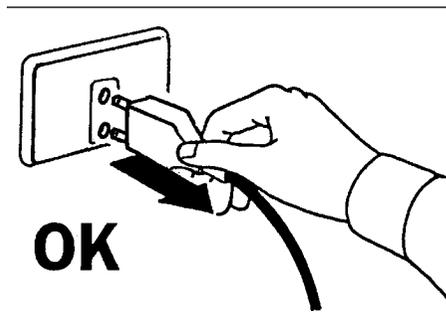


- do not use the appliance when barefoot;
- do not use extensions in bath or shower rooms
- do not pull the supply cord out of the socket to disconnect it from the mains



- do not leave the appliance exposed to atmospheric agents (rain, sun, etc.) unless expressly provided for rain;
- 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.

**7** Before servicing the appliance, the authorised technician must first switch off the appliance and remove the plug.



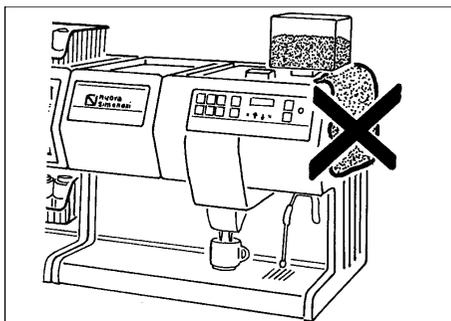
**7a** To clean the appliance, set the machine to the "0" energy level, that is, "with the machine switched off and the plug removed from the mains" and follow the instructions in this handbook.

**8** 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 damage the appliance or make it unsafe.

**9** For installation, the qualified electrician must fit an omnipolar switch in accordance with the safety regulations in force and with over 3 mm between contacts.

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

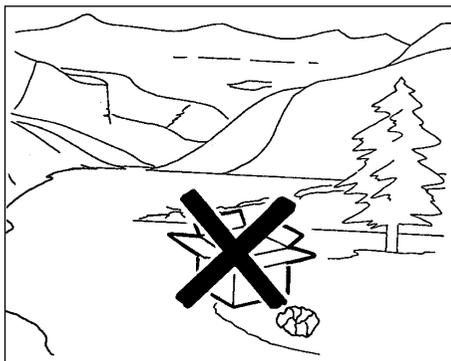
**11** Do not obstruct the extraction and/or dissipator grids, especially of the cup warmer.



**12** 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.

**13** 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.

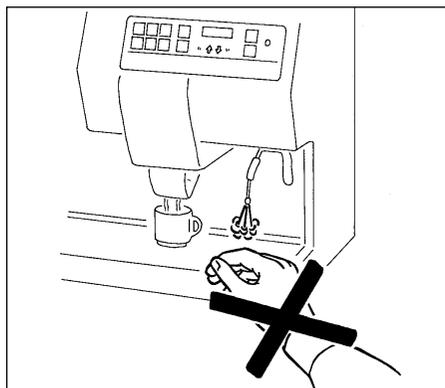


**14** To ensure that the machine is properly ventilated, place it with the ventilation side at a distance of 15 cm from walls or other.

**15** 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.**

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



 **CAUTION: RISK OF BURNS OR SCALDING.**

**17** 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.

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

 **CAUTION: RISK OF CUTTING.**

ENGLISH

Congratulations,

upon the wise choice you have made by purchasing the MASTER model.

In fact, you are now the owner of not just a simple coffee dispenser, but a true espresso coffee-making machine which is fully automatic and completely controlled by a microprocessor. This means absolute reliability and simple to use.

We are certain that our MASTER model will increase your confidence in Nuova Simonelli and that you will undoubtedly recommend others to purchase the MASTER model, since the MASTER model has been chosen to increase the profitability of the coffee shop, thus fully optimizing running costs.

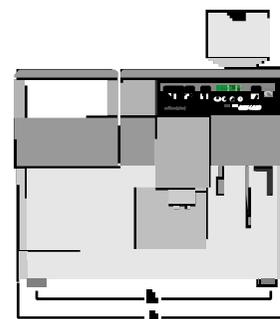
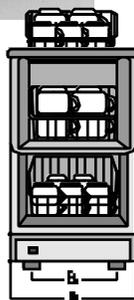
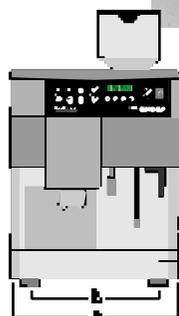
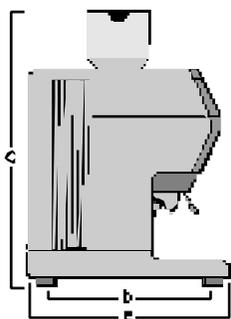
This machine has been manufactured in compliance with the EEC directives 89/392, 89/336, 73/23, 89/109 and subsequent modifications.

With best wishes



**Nuova Simonelli s.r.l.**

## TECHNICAL CHARACTERISTICS



SERIE SERIES	PESO NETTO NET WEIGHT	PESO LORDO GROSS WEIGHT	POT. TERMICA EL. POWER	CAP. CALDAIA BOILER CAP.	DIMENSIONI / DIMENSION mm				
					A	B	C	D	E
MASTER COFFEE	55 Kg. 120 Lb.	60 Kg. 132 Lb.	2400 W.	Lt. 3,5 1 GAL.	420 16,5"	320 12,6"	700 27,5"	400 15,8"	510 20,0"
MASTER CAPPUCCINO	75 Kg. 165 Lb.	90 Kg. 198 Lb.	2600 W.	Lt. 3,5 1 GAL.	680 26,8"	575 22,6"	700 27,5"	400 15,8"	510 20,0"
MASTER COFFEE SERVICE	55 Kg. 120 Lb.	60 Kg. 132 Lb.	2400 W.	Lt. 3,5 1 GAL.	420 16,5"	320 12,6"	700 27,5"	400 15,8"	510 20,0"
MASTER CAPPUCCINO SERVICE	75 Kg. 165 Lb.	90 Kg. 198 Lb.	2600 W.	Lt. 3,5 1 GAL.	680 26,8"	575 22,6"	700 27,5"	400 15,8"	510 20,0"
CUP WARMER	20 Kg. 44 Lb.	22 Kg. 48 Lb.	230 W.		300 11,8"	200 7,9"	640 25,2"	400 15,8"	510 20,0"



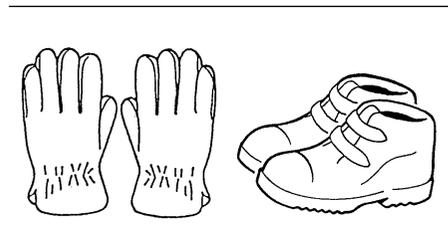
## INSTALLATION AND ADJUSTMENT

Installation Instructions  
for the "MASTER" Model  
Master Version: LCD, rel. 4.1

 **CAUTION: RISK OF POLLUTION.**

Do not dispose of packaging in the environment.

Before carrying out any installation and adjustment operations, the qualified technician must put on work gloves and protective footwear, as well as be sure that he/she has read and fully understood the safety instructions in this handbook.



After checking that the box of accessories contained in the packaging, position the machine as required and ensure that it is perfectly level, adjusting the feet if necessary.

Place the water softener into the compartment provided. Please remember that for all versions of the MASTER machine, the pump is fully incorporated making all connection operations much simpler.

Before connecting the machine to the plumbing system, it is necessary to flush the water softener thoroughly to eliminate any impurities and greasy deposits.

At this point, the qualified member of staff shall carry out the connection to the plumbing and electrical system, as shown in Figures 4 - 5.

The qualified member of staff must, if the electric cable supplied is not sufficient, always use another of the same section. Check that the mains power supply has an efficient grounding system, which should be connected to the machine using the green and yellow wire.

 **CAUTION: RISK OF SHORT CIRCUITS.**

We would like to remind the qualified electrician that **THE MACHINE MUST ALWAYS BE PROTECTED WITH AN AUTOMATIC SWITCH WITH SUFFICIENT POWER (220 - 240V/12A).**

**The company cannot be held responsible for damage to things or injury to persons caused by failure to comply with the safety instructions and installation and maintenance instructions contained in this handbook (we remind you that the above operations must only be carried out by qualified staff).**

**For the correct functioning and long life of your machine, we recommend that you install a water softener and filter (no wider than 150 microns) to the inlet tube. Make sure that there are at least 2 bars of pressure and if this is not so, adjust the hot water mixer accordingly. To gain access to the mixer, remove the right hand side panel of the machine. Mixer adjustment: when releasing hot**

**water, use the central knob over the boiler, moving it slightly to vary the temperature of the water as it leaves the machine.**

**Furthermore, water supply pressure should not exceed 4 bars. If this is not the case, fit a pressure reducer upstream of the water softener.**

 **CAUTION: RISK OF SHORT CIRCUITS.**

Before connecting the machine to the mains power supply, please check that the supply voltage corresponds to the machine voltage (see the technical characteristics on page 26).

Connect the machine to the power supply. In the Master/Cappuccino version, the refrigerator will start up automatically.

The machine is now on "standby" and the key which starts the machine will begin to

flash. 

**START-UP:** Start the machine by pressing

the machine start key ; the machine will begin to carry out a self-diagnostic check and unit positioning cycle and, if necessary, it will fill the boiler by means of the automatic water filling system.

**NOTE:** The maximum automatic refill time for the machine ranges from 60 to 90 seconds. After this time, refilling will be

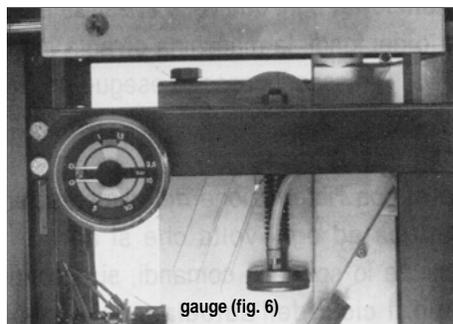
nterrupted and the display will read:  
**REFILL ERROR.** If this error occurs during  
he initial installation phase, switch off the  
machine **(by holding down the start key**



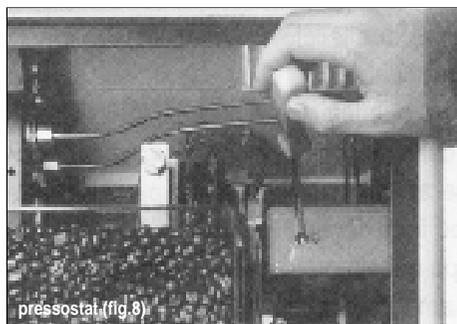
**for at least 1 second)**, and then re-  
start it in order to finish filling the boiler.  
Once the filling operation has been conclu-  
ded, the electric resistance of the machine  
unit and boiler will start up. The time requi-  
red for the machine to reach working tempe-  
rature is approximately 20 minutes. Once  
the self-diagnostic check has been comple-  
ed, the display will read **GROUP HEATING.**  
When the unit reaches its optimum tempe-  
rature, the display will read **MACHINE  
READY.**

**ENGLISH**

## ADJUSTMENTS TO BE MADE BY A QUALIFIED TECHNICIAN



Having read and fully understood the safety instructions in this handbook. There is a double-scale pressure gauge inside the machine, which measures the boiler pressure (0-2,5 bars) and the volumetric pump pressure (0-15 bars) (Fig. 6).

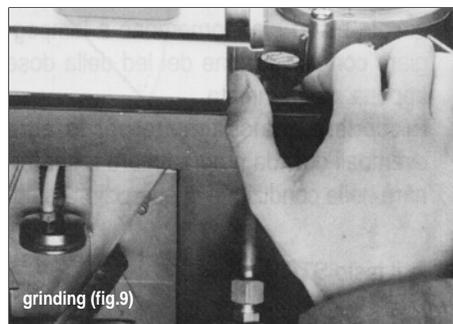


### Pressostat adjustment (boiler temperature)

To increase or reduce pressure (therefore the corresponding temperature), the qualified technician must:

- remove the top cup-holder plate
- turn the adjusting screw (Fig. 8) clockwise to decrease and counter-clockwise to increase.

**recommended value 0,8-1,4 bars**



### Grinding adjustment

- switch off the machine using the **PLUG**

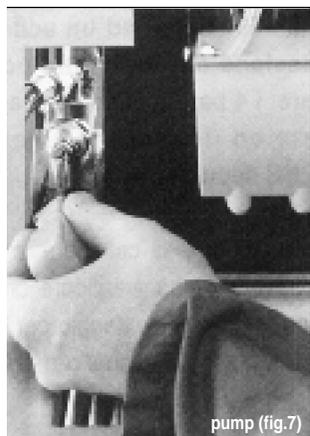


key

The following operation must be carried out with dry hands.

- Open the control door to gain access to the grinding adjusting ring nut (Fig. 9). Following the direction of the arrows, grinding of the coffee beans can be adjusted to more coarse (counter-clockwise) or finer (clockwise).

Close the door again.



### Pump adjustment

To adjust the pump the qualified technician must:

- pull out the coffee-grounds box
- loosen the adjusting screw until the screw lock nut is freed (Fig. 7)
- increase (turn clockwise) or decrease (turn counter-clockwise) the pump pressure; recommended values 7-9 bars
- tighten the lock nut.

(fig. 7)

### Freezer's temperature adjustment

(Master Cappuccino version)

To reach the adjustment's thermostat remove the drip tray and the container. Turn the grip clockwise to lower the temperature, anti-clockwise to increase it. A temperature between 4 and 7 °C is advisable.

The temperature is shown by the thermometer on the frontal part of the machine.

# USE AND PROGRAMMING

Before using the machine, the operator must ensure that he/she has read and fully understood the safety instructions contained in this handbook.



**START-UP:** By pressing the key, the machine will begin to carry out a self-diagnostic check at the end of which (if the machine is cold, this cycle may last as long as 20-25 minutes), the display will read **MACHINE READY**. In the event that malfunctions or breakdowns are shown after the self-diagnosis operation, call the technical assistance centre. The operator must not intervene.

**SWITCHING OFF:** By holding down the key for at least one second, the machine will switch off and the display will read OFF.



1 Short Espresso



2 Short Espressos



1 Long Espresso



2 Long Espressos



1 Decaffeinated Coffee (not available in self-service versions):

To deliver decaffeinated coffee, proceed as follows:

- open the small door located next to the coffee beans jar on the upper cup storage surface and insert the dose of decaffeinated coffee (Fig. 1, n. 11).

- press the **DECAFFEINATED** key



- press the key for either 1 **SHORT ESPRESSO**

**SO**



or 1 **LONG ESPRESSO**



**2X**

This key doubles the dose of a short or long espresso.



Cappuccino.



Caffè latte.



Hot Milk.



Continuous Delivery:

This key makes it possible to deliver automatically a programmed number of cups of coffee and to vary the amount set (min. 1, max. 99)

Press the Continuous Delivery key and the display will show the number of cups to be delivered. It is possible to vary the programmed amount using the arrow keys ▼▲.

**NOTE:** By pressing the key **ENTER** after varying the programmed amount, the new number of cups to be delivered is stored in the machine's memory.

**Press one of the flashing keys.**

**NOTE:** To interrupt the programmed cycle,

press the Continuous Delivery key



**STOP** allows you to interrupt the delivery of coffee, cappuccino, white coffee and milk in advance.

**NOTE:** in the self-service versions, if you want to interrupt the delivery of coffee and cappuccino in advance you have to press a second time the key of the delivery chosen.



**HOT WATER:** This allows the timed delivery of hot water and, if pressed a second time, its interruption. (Please see Dose Programming, p. 33).

**NOTE, KEY FUNCTIONS:** Key U, abilitation full programmable settings; key T, only reading functions, it does not allow any setting's modification.

**WASHING CYCLE** (Master/Coffee Version):

Press the **WASHING CYCLE** key or press the arrow key ▼ followed by **ENTER**. The machine will begin the washing cycle (15 deliveries of 10 seconds each, with a 10-second interval plus a final delivery lasting 20 seconds). If you wish to wash the machine with specific detergent tablets, place one of these tablets inside the decaffeinated coffee compartment and then press the washing key. Once the washing phase has been started, **DO NOT INTERRUPT**, otherwise detergent residues may remain inside the delivery group.



**CAUTION: RISK OF INTOXICATION.** When the washing phase is finished, deliver a cup of coffee in order to eliminate possible detergent residues.

During the washing phase, all keys are dis-

abled, except for the on/off key



and the

hot water key



**We recommend that you carry out a "WASHING CYCLE" at least once a day to keep the delivery section clean. A "WASHING CYCLE" should also be carried out at least once a week, using spe-**

ENGLISH

cial tablets of detergent (Please see **Cleaning and Maintenance, p. 37**).

**NOTE:** In the "SELF SERVICE" version in order to proceed to the "WASHING" phase, insert the **U** or the **T** key.

### WASHING CYCLE

(Master/Cappuccino Version):

For a complete washing cycle, press the arrow key ▼ followed by the **ENTER**, key. The display will read **COMPLETE WASHING**. Using the arrow key ▼, it is possible to select the following:

#### MILK WASHING

(Milk Foamer washing cycle washing time 240 sec.);

#### GROUP WASHING

(Coffee Unit washing cycle);

**COMPLETE WASHING** (Coffee Unit and Milk Foamer washing cycle).

Select the desired cycle and press **ENTER** to start.

**NOTE:** During this phase (without the **U**-key or **T**-key to enable programming inserted), when the functions **COMPLETE WASHING** or **MILK WASHING** are selected, the line to remove the milk from the box/refrigerator is not opened; washing will only be carried out for the milk foamer and two tubes up to the milk solenoid valve.

**We recommend that you carry out a "COMPLETE WASHING" cycle at least ONCE A DAY in order to keep the delivery section clean, using special detergent (Please see Cleaning and Maintenance, p. 37).**

**NOTE:** In the "SELF SERVICE" version in order to proceed to the "WASHING" phase, insert the **U** or the **T** key.

**DELIVERY COUNT:** To display and, if required, reset the counter for the number of cups delivered, insert the **U**-key to enable programming and move the arrow key ▼, until the

display reads **DELIVERY COUNT**. Select the key for the delivery you wish to check and, if you wish to reset, press the **RESET** key.

To display and reset the number of cups of decaffeinated coffee delivered, once the display reads **DELIVERY COUNT**, press

the decaffeinated key  and select the key for the delivery you wish to check and, if you wish to reset, press the **RESET** key. To exit the delivery counter/reset phase,

press  to return to the **MACHINE READY** setting or the arrow key ▼ to pass on to the next programming stage.

In self-service versions press twice the arrow key ▼ to return to the **MACHINE READY** setting.

**NOTE:** When the words **DRAWER FULL** appear on the display, it means that the drawer has reached the full limit for coffee grounds. Therefore, it is necessary to remove and clean the drawer. The machine does, in any case, permit a further 10 delivery cycles to be performed, after which, the display will read **DISCHARGE DRAWER** and it will no longer be possible to use the delivery keys. To release the keys, you must first remove the coffee grounds drawer, which you should clean and put back into its original position.

### Using Steam

 **CAUTION: RISK OF BURNS OR SCALDING.**

During steam delivery, never touch the steam jet with any part of the body or place your hands underneath it.

To use steam, it is sufficient to pull the steam lever towards you (Fig. 1, no. 4). This lever

makes it possible to regulate the steam gradually as it leaves the tube (Fig. 1, no. 5) as well as allowing locking the maximum output position. The steam tube is movable.

To obtain froth when heating the milk, place the nozzle in a container which is 3/4 full (and preferably shaped like a cut-off cone).

Once the milk has boiled, lower the container and bring the surface of the milk into contact with the steam nozzle. By making small, circular movements with the container, the desired froth will be formed.

At the end of every steam delivery, carefully clean the tube with a damp cloth.

## PROGRAMMING

**COFFEE DOSE PROGRAMMING:** This function allows to programme the quantity of water for coffee, as well as to programme the time for hot water. Insert the **U**-key to enable programming and move the arrow key ▼ until the display reads **PROGRAM COFFEE DOSES**. Select the dose to be programmed and, when this operation has

been completed, press  (follow the same procedure for other doses). In the SELF SERVICE version press the selected key a second time once the desired dose has been delivered.

**NOTE:** To programme the dose for hot

water, press the  key and the machine will begin to deliver hot water. Once the desired dose has been delivered, press the

 key again. The maximum hot water delivery time is 2 minutes.

To exit the dose programming function, press **RESET** the display will read **MACHINE READY**).

**MILK DOSE PROGRAMMING:** This function allows to programme the time for cappuccino, white coffee and hot milk. Insert the U-key to enable programming and move the arrow key ▼ until the display reads **MILK DOSE PROG.** Select the dose to be programmed, when the desired dose has been delivered,

press  (follow the same procedure for the other doses). In the SELF SERVICE version once the desired has been delivered, press the selected key a second time.

To exit the dose programming function, press **RESET** (the display will read **MACHINE READY**).

**PROGRAMMING GRINDING TIMES:** This function allows you to programme grinding times for the different selections possible. Insert the U-key to enable programming and move the arrow key ▼ until the display reads **GRINDING TIME.** Select the key for the time you wish to set (programmed grinding times are shown on the top line of the display); increase or reduce the time using the arrow keys ▼▲ and press the **ENTER** key to confirm the time set. To exit the **GRINDING TIME** function, press **RESET** the display will read **MACHINE READY**).

**INSTALLATION:** This page contains the following functions:

**AUTO WASHING:** This function automatically washes the milk foamer at the end of each delivery of cappuccino, white coffee and hot milk. This washing cycle function can be programmed.

**CAPPUCCINO PRODUCTION:** Offers the opportunity to make cappuccino choosing

whether to deliver coffee first and then milk or vice versa.

**DOUBLE CYCLE:** This function allows you to select the delivery of 2 cups of coffee in one cycle (**SINGLE CYCLE**) or in 2 cycles (**DOUBLE CYCLE**).

**DATE-TIME:** To set or change the day of the week or the time.

**PROGRAM ON-OFF:** To set the times for the machine to switch on - off automatically as well as to set the weekly day off.

**DISCHARGE TIME:** This function allows you to programme the drying time for the coffee grounds after delivery.

**DISCHARGE OPTION:** This function allows you to programme the machine according to the type of container which will be used to hold the discharged tablets of coffee grounds (standard internal container or external container). In the first case (standard internal container), it is also possible to programme the maximum number of grounds (min. 20, max. 40), while in the second case (external container), the number is fixed at 200.

**CHOOSE LANGUAGE:** This function allows you to choose the language used on the LCD display.

**MANUAL STOP:** In the SELF SERVICE version, this function enables to stop delivery of coffee by pushing the same button.

**STANDARD PROG.:** This page contains the following functions:

**COFFEE DOSES:** To set the standard quantity of water for coffee delivery and the hot water delivery times.

**MILK TIMES:** To set the standard delivery times for cappuccino, white coffee and warm milk.

**DISCHARGE AND GRINDING TIMES:** To set the standard discharge and grinding times.

**VARIOUS SETTINGS:** To program the standard number of continuous deliveries,

milk washing times, washing times, single and double cycle settings, English language option and the number of coffee grounds for discharge drawer management

Insert the U-key to enable programming and move the arrow key ▼ until the display reads **INSTALLATION.** Press **ENTER** and use the arrow keys ▼▲ to choose from the options: **AUTOWASHING, CAPPUCCINO PRODUCTION, DOUBLE CYCLE, DATE-TIME, PROGRAMM. ON-OFF, DISCHARGE TIME, DISCHARGE OPTION, CHOOSE LANGUAGE, MANUAL STOP, PROG. STANDARD.**

**AUTOWASHING:** Press **ENTER** and use the arrow keys ▼▲ to set the desired time (min. 0.5 seconds, max. 5 seconds).

To confirm this setting, press **ENTER.** To return to the **INSTALLATION** function, press **RESET** and to exit the programming function press **RESET** (the display will read **MACHINE READY**).

**CAPPUCCINO PRODUCTION:** Press **ENTER**, then by means of ▼▲ you can choose between the options **COFFEE → MILK** or **MILK → COFFEE.** Press **ENTER** to confirm. To return to the **INSTALLATION** function, press **RESET** and to exit the programming function press **RESET** again (the display will read **MACHINE READY**).

**DOUBLE CYCLE:** Press **ENTER** and use the arrow keys ▼▲ to choose from the options **2 COFFEE WITH DOUBLE CYCLE** or **2 COFFEES WITH SINGLE CYCLE.** To confirm this setting, press **ENTER.**

To return to the **INSTALLATION** function, press **RESET** and to exit the programming function press **RESET** again (the display will read **MACHINE READY**).

**DATE-TIME:** press **ENTER** to display the time already set. The set time will begin to blink and using the **▼▲** arrow keys, it is possible to change the hour. Press **ENTER** to pass on to the minutes setting, repeat the setting operation using the arrow keys, then press **ENTER** to confirm and to pass on to the day of the week. Use the arrow keys to change the day setting and confirm with the **ENTER** key. To return to the **INSTALLATION** menu, press **RESET** and to quit the programming phase, press **RESET** again (the machine display will read **MACHINE READY**).

**PROGRAMM. ON-OFF:** press **ENTER** to display the day of the week and the program status (machine ON and OFF times or alternatively, the DAY OFF). If the weekly day off is set and you wish to set the ON-OFF times, press **ENTER** followed by **RESET** and the previously set times will appear on the display. Use the **▼▲** arrow keys to change the hour and press **ENTER** to confirm and to pass on to the minutes setting. Use the **▼▲** arrow keys to change the minutes and press **ENTER** to confirm and to pass on to the following day. PLEASE NOTE: To set or change the weekly day off, you must display the day required and press **ENTER**. Press **RESET** from the line displaying the ON - OFF times and the display will read DAY OFF. Press **ENTER** to confirm and to pass on to the following day. When all times and the weekly day off have been set, you can return to the **PROGRAMM. ON-OFF** menu by pressing **RESET**. To return to the **INSTALLATION** menu, press **RESET** and to quit the programming phase, press **RESET** again (the machine display will read **MACHINE READY**).

**DISCHARGE TIME:** Press **ENTER**, the pilot lights on the programmable keys will begin to blink; press one of these keys and use the

arrow keys **▼▲** to set the desired time. To confirm the setting, press **ENTER**. Repeat this operation for the remaining keys. To exit the programming function, press **RESET**. To return to the **INSTALLATION** function, press **RESET** and to exit the programming function press **RESET** again (the display will read **MACHINE READY**).

**DISCHARGE OPTION:** press the **ENTER** key once to display the set number. Use the arrow keys **▼▲** to choose from the options **FREE DISCHARGE** or **WITH DRAWER**. When choosing the function **WITH DRAWER**, press **ENTER** to programme the **DREGS NR.**. Use the arrow keys **▼▲** to change the number of coffee grounds (min. 20, max. 40), and press **ENTER** to confirm this selection. When choosing the **FREE DISCHARGE** function (grounds fixed at 200), press **ENTER** to confirm. To exit the programming function press **RESET** (the display will read **MACHINE READY**).

**CHOOSE LANGUAGE:** Press **ENTER** and use the arrow keys **▼▲** to choose from the options **ENGLISH** or **ITALIAN**. To confirm this setting, press **ENTER**. To return to the **INSTALLATION** function, press **RESET** and to exit the programming function press **RESET** (the display will read **MACHINE READY**).

**MANUAL STOP:** Available only in the SELF SERVICE version push **ENTER** and through **▼▲** arrows, select "ENABLED" (allowing manual stop through the same button) or "NOT ENABLED" (excluding manual stop).

**PROG. STANDARD:** There are five ways to input standard programming functions:  
One: Hold down the **ENTER** key for 5 seconds. The display will read COFFEE

DOSES and, after 5 seconds, the machine will return to the **MACHINE READY** status, inserting all standard doses, times and settings.

Two: Press the **ENTER** key once. The display will read COFFEE DOSES. Press the **ENTER** key once more to confirm, then set coffee delivery times and the standard hot water delivery times. The machine will automatically return to the **PROG. STANDARD** function. To return to the **MACHINE READY** status, press the **RESET** key twice.  
Three: Press the **ENTER** key once. The display will read COFFEE DOSES. Press the **▼** key and the display will read MILK TIMES. Press **ENTER** to confirm and to set the standard times for cappuccino, white coffee and hot milk. The machine will automatically return to the **PROG. STANDARD** function. To return to the **MACHINE READY** status, press the **RESET** key twice.

Four: Press the **ENTER** key once. The display will read COFFEE DOSES. Press the **▼** key twice and the display will read DISCHARGE TIMES AND GRINDING. Press **ENTER** to confirm and to set the standard times for coffee grounds discharge and for coffee grinding. The machine will automatically return to the **PROG. STANDARD** function. To return to the **MACHINE READY** status, press the **RESET** key twice.  
Five: Press the **ENTER** key once. The display will read COFFEE DOSES. Press the **▼** key three times and the display will read VARIOUS SETTINGS. Press **ENTER** to confirm and to set the standard variables for all other functions. The machine will automatically return to the **PROG. STANDARD** function. To return to the **MACHINE READY** status, press the **RESET** key twice.

## PROGRAM STANDARD CONFIGURATION

Master Coffee/Cappuccino

### Coffee Dose Delivery:

- 1 Short Espresso 90 water counts
- 2 Short Espressos 130 water counts  
(with single cycle)
- 2 Short Espressos 85 water counts  
(with double cycle)
- 1 Long Espresso 110 water counts
- 2 Long Espressos 160 water counts  
(with single cycle)
- 2 Long Espressos 95 water counts  
(with double cycle)

### Milk Delivery Time:

- Cappuccino 12 seconds
- White Coffee 12 seconds
- Hot Milk 16 seconds
- Hot Water Delivery Time: 8 seconds
- N° of Continuous Delivery Cycles:  
5 cycles

### Coffee Grinding Time:

- 1 Short Espresso 3.2 seconds
- 2 Short Espressos 3.2 seconds
- 1 Long Espresso 3.2 seconds
- 2 Long Espressos 3.2 seconds
- Milk Washing Time: 40 seconds

### Discharge Time:

- 1 Short Espresso 5 seconds
- 2 Short Espressos 6 seconds
- 1 Long Espresso 6 seconds
- 2 Long Espressos 7 seconds
- Auto Washing Time: 3 seconds
- Double/Single Cycle: Double Cycle
- Choose Language: English
- Discharge Option: With drawer No. 35

## LIST OF DISPLAY MESSAGES

- **NOT ALLOWED**: The functions are not enabled. Insert the "U" key
- **GROUP HEATING**: The unit is being heated
- **MACHINE READY**: The machine is ready for dose selection
- **MANUAL STOP**: The manual stop control has been used before the programmed dose has been effected
- **DECAF. SELECTED**: Decaffeinated coffee delivery selected
- **PROG. CONTINUE**: Continues program in function
- **PROGRAM DOSES**: Delivery dose programming phase
- **GRINDING TIME**: Grinding times programming phase
- **DELIVERY COUNT**: Display of dose counters selected
- **DISCHARGE OPTION**: Grounds discharge programming phase
- **UNIT CLEANING**: Unit cleaning and repositioning phase
- **DRAWER FULL**: Grounds drawer full pre-alarm
- **DISCHARGE DRAWER**: The Machine is locked because the grounds drawer is full
- **DRAWER OPEN**: The grounds drawer is missing or badly positioned
- **DOUBLE CYCLE**: Double cycle selected
- **DOOR OPEN**: Front door open

## MALFUNCTIONS LIST



CAUTION: GENERAL RISK.

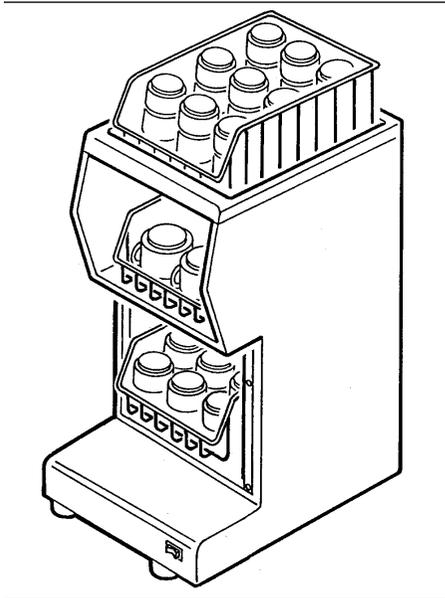
It is strictly forbidden for the operator to intervene on the machine in the event that one of the following malfunctions occurs. Always use a qualified technician.

- **FLOWMETER ERROR**: The control unit has detected a malfunction in the flowmeter
- **DELIVERY ERROR**: The machine has reached the delivery time limit of 2 minutes
- **GROUP ERROR**: The control unit has detected a malfunction in the mechanical unit
- **REFILL ERROR**: The machine has reached the maximum time of the automatic boiler water filling
- **MILK DOSE ERROR**: The milk dose has not been programmed
- **DOSE NOT ALLOWED**: The water dose for the coffee has not been programmed

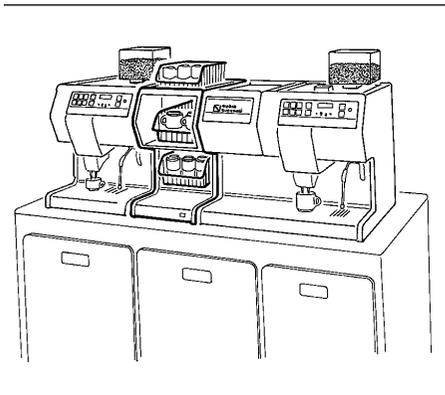
ENGLISH

## CUP WARMER MODULE

NUOVA SIMONELLI has designed and developed the Master Cup Warmer Module to heat up cups and thus guarantee the quality of the coffee.



The ideal position for the Cup Warmer Module is next to the coffee machine.

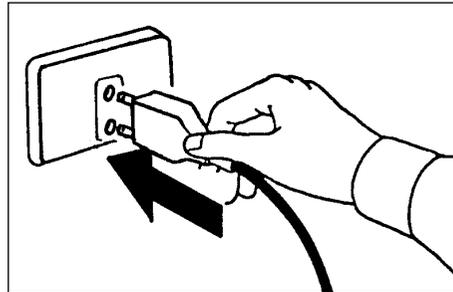


### INSTALLATION AND USE

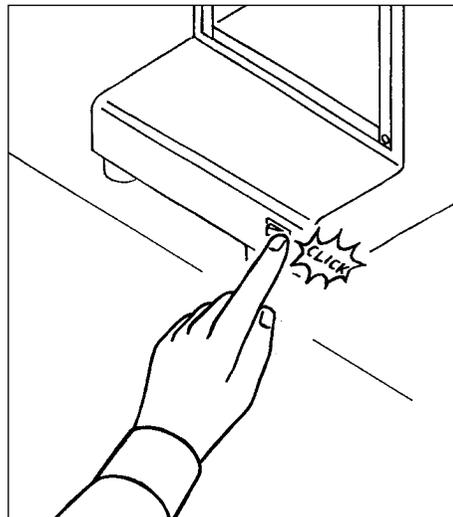
Place the Cup Warmer Module next to the coffee machine.

Check to see that the module is level and if necessary, level it.

Ensure that your hands are dry and then plug in the module.

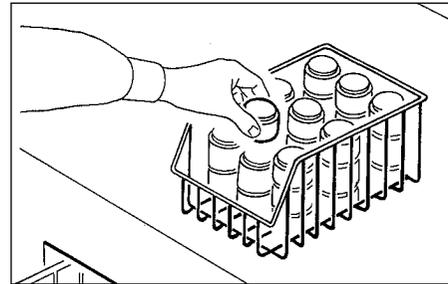


Turn the On/Off switch to the On position. The machine is now working.



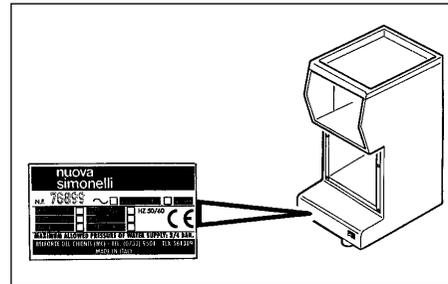
Leave the cups to heat well for half one hour and then use as necessary.

With clean hands, place the previously washed coffee cups into the baskets.



During cleaning and maintenance operations, the Master Cup Warmer Module is turned to the "0" energy level in the following manner:

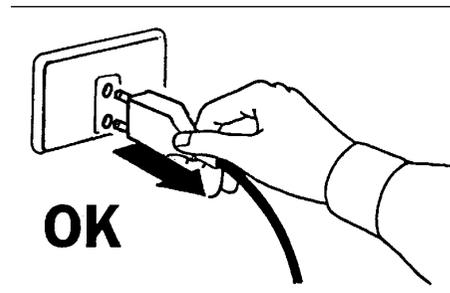
- Turn the On/Off switch to the Off position.



## CLEANING AND MAINTENANCE

### Cleaning the Body

Before carrying out any cleaning operations, set the machine to the "O" energy level, machine switched off and plug removed from the mains).



**CAUTION:** Never use solvents, abrasives or chlorine-based products.

Cleaning the work area: Remove the work-op, lifting it up from the front and sliding it out. Remove the water collection dish underneath and clean everything with hot water and detergent. Cleaning the external surfaces: To clean the panels, use a soft, damp cloth.

### Cleaning the Delivery Unit and Milk Foamer:

The MASTER/COFFEE version is already equipped to wash the delivery unit. To carry out the washing cycle function, proceed as follows:

Press the  WASHING CYCLE key or press the arrow key ▼ followed by the **ENTER** key and the machine will begin a wash cycle that consists of hot water delive-

ries alternated with pauses. The whole cycle lasts approximately 4 minutes.

**We recommend that you carry out a GROUP WASHING CYCLE at least once a day in order to keep the delivery point clean.**

**Group washing should be carried out at least ONCE A WEEK, using the proper tablets of detergent.**

 **CAUTION: RISK OF INTOXICATION.** We remind you not to interrupt a washing cycle using detergent tablets once started, otherwise detergent residues may remain inside the machine.

Proceed as follows:

- Insert the tablet of detergent into the door situated alongside the bell-jar of coffee beans on the top cup storage surface (Fig.1, no.11).
- Press the WASHING CYCLE key or the arrow key ▼, followed by the **ENTER** key: the machine will automatically start its wash cycle.

**Repeat the washing operation, this time without inserting the detergent tablet, in order to eliminate any detergent residues completely.**

- The Master Cappuccino Version is equipped to wash the milk foamer, delivery group and the tube which takes the milk from the inside of the cooler. To carry out a complete washing cycle, proceed as follows:

Remove the milk suction tube from the container and position it in another container along with the proper detergent solution. Insert the **U**-key for programming, and

press the arrow key ▼ once, followed by the **ENTER** key. The display will read "COMPLETE WASH" and, when **ENTER** is pressed, the machine will begin to suck up detergent to clean the tubes and the milk foamer. At the same time, the delivery group wash cycle will begin. When the suction and detergent wash cycle have finished, repeat the washing operation, this time replacing the detergent with hot water, in order to eliminate any possible residues from the tubes. **We recommend that you to carry out this washing operation at the end of every day and in any case, every time that you switch off the machine for any period of time.**

**The group washing cycle should be carried out using the proper detergent tablets at least once a week.**

 **CAUTION: RISK OF INTOXICATION.** We remind you not to interrupt a washing cycle using detergent tablets once started. Proceed as follows:

- Insert the tablet of detergent into the door situated alongside the bell-jar of coffee beans on the top cup storage surface (Fig.1, no.11).
- Carry out the complete washing cycle as described above.
- Repeat the washing operation, this time without inserting the detergent tablet, in order to eliminate any detergent residues completely.

ENGLISH

## Coffee Delivery Unit Cleaning



**CAUTION: RISK OF BURNS OR SCALDING.**

All cleaning operations must be carried out using the small brush supplied. This ensures that the operator does not come into contact with heated parts.

- Set the machine to the "O" energy level;
- Open the control unit door;
- Remove any coffee residues deposited on the delivery unit sides.

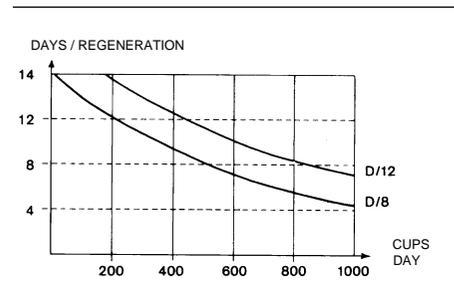
## Regenerating the resins in the water softener

( To be carried out by qualified staff )

To prevent scale forming in the boiler and in the heat exchanger, the water softener must always be efficient. Regeneration of the ionic resins must therefore be established regularly and on precise dates.

Regeneration times depend on the amount of coffee used each day and the hardness of the water in the area.

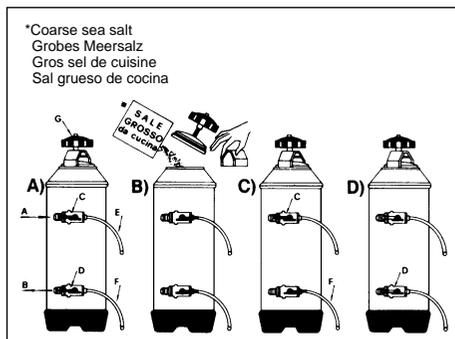
As a guide, the times may be taken from the diagram relating to the KD/8, KD/12 softener. (fig. 10)



## Regeneration

Once the regeneration times have been established, proceed as follows:

- Set the machine to the "0" energy level (that is, machine switched off and the plug removed from the mains) and place a container with a capacity of at least 2 litres under pipe "E" (Fig. 11 / A)
- turn levers "C" and "D" to the right (Fig. 11/B).
- unscrew knob "G" and remove the plug.
- put in normal cooking salt (1 Kg for the KD/8 model; 1.5 Kg for the KD/12).
- replace the plug and turn just lever "C" to the left (Fig. 11/C) letting water drain out of pipe "F" until it is no longer salty (about 1/2 hour).
- turn lever "D" to the left (Fig. 11 / D) .



## Installation and regulation of the cappuccino maker (fig. 12)

The MASTER/COFFEE model may be supplied with an optional cappuccino maker for the instant cappuccino; it can be inserted directly on to the coffee outlet nozzle.

The following operations must be carried out by a qualified technician.

### Installation:

- turn off the machine with the **PLUG** key 
- open the front door;
- draw out and remove the standard steam nozzle by loosening the screw fixing it to the tap.
- mount the new steam fitting supplied in the kit and tighten the screw after having re-inserted the conical spring, being careful not to damage the "O"-ring;
- connect the steam fitting to the cappuccino maker (detail 2 point A) by the silicon tube;
- insert the other tube (for suction of the milk) into the connection of part 5;
- fit the cappuccino maker into the space made on the coffee output nozzle.

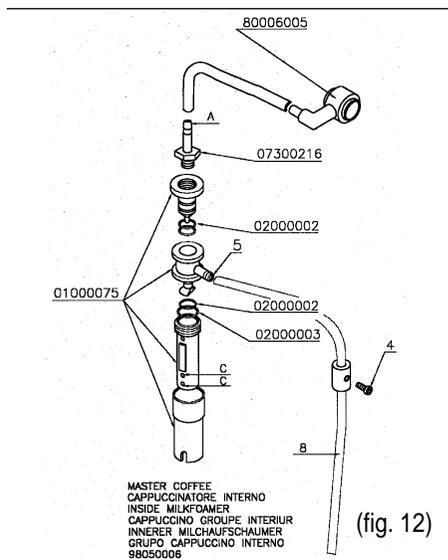
### Setting:

- fit the cappuccino maker, keeping the ring nut (4) fully screwed down on the nozzle body (3);
- put the tube (8) inside the milk container so that it can draw up the liquid;
- partially unscrew the ring nut (4) which regulates the density of the froth in order to obtain the density required;
- check that the boiler is at 0.8 bars pressu-

- re min. (fig. 5), otherwise reclose the door and switch the machine on again;
- open the steam tap with the relative lever; milk will start to flow out of the cappuccino maker;
- close the door and switch on the machine again.

**Attention:** check that the tube drawing up the milk is neither flattened or clogged.

- at this point, with the machine under pressure, check the density of the froth at this setting.



- should it not be up to the requirements, repeat the above operations, loosening and tightening the ring nut (4), being careful to check that holes C of part (6) are clean.

**Note:** It is advisable to use full fat milk and in case whenever the type of milk is changed, it will be necessary to re-set.

**Cleaning:** Before proceeding to disassembly and cleaning, we remind you to set the machine to "0" energy level (that is, machine switched off and the plug removed from the mains).

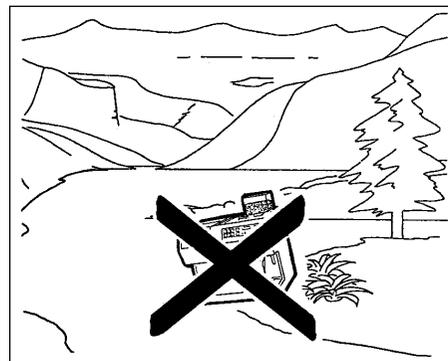
Wash the cappuccino maker thoroughly, dismantling it piece by piece at least once a day.

Should more than one hour pass between one cappuccino and another, it is advisable to clean the cappuccino maker by putting tube (8) into the hot water instead of in the milk.

### Disposal

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.

 CAUTION: RISK OF POLLUTION.



ENGLISH