



**USE AND
MAINTENANCE
MANUAL**

ENGLISH

Description of Components

ENGLISH

- 1 PID Display
- 2 0-3 bar pressure gauge (water steam boiler)
- 3 0-16 bar pressure gauge (pump)
- 4 Water steam boiler LED ON OFF
- 5 Coffee boiler LED ON-OFF
- 6 Hot water tap
- 7 Steam tap
- 8 Coffee dispenser lever
- 9 Filter holder
- 10 Drip tray
- 11 Water filling option tap
- 12 Boiler/steam switch
- 13 ON-OFF switch
- 14 Pump adjustment
- 15 ON-OFF acoustic warning switch

*For the Valexia model, switches 13 and 14 are located below the machine near the drip tray

*Only available on the Valexia model

Description of Accessories

ENGLISH

- ① 1 - way Portafilter
- ② 2 - way Portafilter
- ③ Blind filter
- ④ Cleaning cloth
- ⑤ Machine cover
- ⑥ Vaporizers Kit:
 - vaporizer w/3 holes at 120°+1 central;
 - vaporizer w/3 holes spaced 120°;
 - vaporizer w/4 holes spaced 90°.
- ⑦ Tamper
- ⑧ Cleaning brush
- ⑨ Water entry pipe
- ⑩ Drain hose

UPON REQUEST:

- Wooden knobs kit
- Colored knobs kit in red or white

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GENERAL WARNINGS

Carefully read the warnings contained in these instructions, since they provide important information regarding safe installation, use, and maintenance. Keep this booklet carefully for future reference.

THIS MACHINE IS DESIGNED FOR DOMESTIC USE, OR SIMILAR, FOR EXAMPLE:

- KITCHEN AREAS IN SHOPS, OFFICES AND OTHER WORK ENVIRONMENTS;
- FARM HOUSES;
- BED AND BREAKFASTS AND SIMILAR STRUCTURES;
- HOTEL, MOTEL AND OTHER RESIDENTIAL FACILITIES (FOR GUESTS ONLY).



THIS MACHINE SHOULD NOT BE USED BY PEOPLE (INCLUDING CHILDREN UNDER THE AGE OF 8) WITH REDUCED PHYSICAL, SENSORY, AND MENTAL CAPABILITIES OR WITHOUT EXPERIENCE AND TRAINING, UNLESS THEY ARE SUPERVISED OR GIVEN INSTRUCTION CONCERNING ITS USE BY THOSE RESPONSIBLE FOR THEIR SAFETY.



CHILDREN MUST BE SUPERVISED AND MUST NOT PLAY WITH THE MACHINE.

CLEANING AND MAINTENANCE OF THE MACHINE MUST NOT BE ENTRUSTED TO CHILDREN UNDER THE AGE OF 8.

KEEP THE MACHINE AND THE ELECTRIC CABLE OUT OF THE REACH OF CHILDREN UNDER THE AGE OF 8.



NEVER IMMERSE THE MACHINE, OR PARTS OF IT, IN WATER. IF THE POWER CORD OF THE MACHINE IS DAMAGED, IT MUST BE REPLACED BY A SERVICE CENTRE AUTHORISED BY THE MANUFACTURER, SINCE SPECIAL TOOLS ARE REQUIRED.



WHEN DISPENSING A BEVERAGE, MAKE SURE HOT LIQUID DOES NOT SPLASH OUT. DO NOT TOUCH THE HOT PARTS OF THE MACHINE IMMEDIATELY AFTER USE. RISK OF BURNS. IMPROPER USE MAY CAUSE INJURIES.

1. FOLLOW THE INSTRUCTIONS

WARNING

This is the safety warning symbol.

It is used to draw attention to the possible risks of personal injury.

Please follow the safety messages indicated in order to prevent possible injury.



NOTE

This symbol is used to highlight certain actions that improve the use of the machine.



BURN HAZARD

This symbol is used to indicate a hazard concerning contact with hot parts. Follow the warning messages highlighted in order to avoid burns.



CHILD HAZARD

This is used to draw attention to possible risks to children.

2. GROUP IZZO SRL CONTACTS

Address: Strada Provinciale 12 Casilina Stazione Sgurgola 28 A - 03012

Anagni (FR) - Italy

Tel. +39 0775-774036 Fax. +39 0775.768524

info@gruppoizzo.it www.gruppoizzo.it

www.caffeizzo.it www.alexduetto.com



The freephone number is valid only for Italy.

3. IMPORTANT ADVICE

Carefully read the instructions contained in this use and maintenance manual before using the machine to avoid risks of injury and damage to the machine.

The manual is an integral part of the coffee machine and must be kept for future reference.

If the machine is sold or transferred to a third party, the manual must be given to the new user.

For any doubts, or for further information, please contact the dealer.



The use of the espresso machine involves compliance with some basic rules. In particular:

- Position the machine in a well-ventilated area and on a stable, flat surface; never on surfaces that are excessively hot or cold.
- Before using the machine, verify that the local power supply voltage corresponds with that of the machine.



- Do not touch the machine with wet or damp hands. The machine can only be used by adults able to handle it.



- Do not allow children to approach the machine with the intention of playing with it. In particular, the metal parts of the following components must not be touched, since they are very hot during use: dispensing unit, hot water and steam taps, filter holder.
- Do not pull the power cord to unplug it; remove by gripping the plug in order to prevent it from being damaged. Do not leave the power cord near hot surfaces, sharp objects, or edges.
- Make sure the electrical elements, plugs and cables are dry. Never immerse the machine water or any other liquid. Electricity and water together potentially cause fatal electric shock.
- Do not point the jet of hot water and/or steam towards yourself or others.
- If the machine is not used for long periods of time (holidays, etc.), disconnect the plug from the socket. Protect it from dust and dirt.

3.1 TRANSPORT

The machine should always be transported in a vertical position; do not turn the machine upside down or lay it on its side. Proceed with caution, and avoid impact and exposure to the elements.

When the package is received, make sure that the machine is the one indicated on the accompanying documents, including any accessories. Also make sure that it has not been damaged during transport; if damage has occurred, immediately contact the shipper and the retailer. The packaging material must not be disposed of in the environment; it should be entrusted to specialist waste disposal companies.

3.2 DISPOSAL

This product complies with Directive 2002/96/EC.

- The crossed out wheellie-bin symbol indicates that the product must be disposed of separately from municipal waste at the end of its life, must be handed in at a collection point for electrical and electronic equipment waste, or returned to the dealer when purchasing a replacement.
- Once the machine has reached the end of its useful life, the user is responsible for taking it to the appropriate waste collection facilities, otherwise they may face a fine according to current waste disposal legislation.
- The appropriate waste collection for the subsequent activation of the decommissioned machine for environmentally-compatible disposal, recycling and treatment contributes to the prevention of possible negative impact on the environment and human health, whilst favouring recycling of the materials comprising the product.
- For more detailed information regarding the collection systems available, contact a local waste disposal service or the shop where the product was purchased.

- Manufacturers and importers comply with their responsibility in environmentally friendly recycling, treatment, and disposal either directly or by participating in a collective system.



THE MANUFACTURER, AT ITS OWN DISCRETION,
RESERVES THE RIGHT TO MAKE
ALL NECESSARY CHANGES TO THE PRODUCTS, DICTATED BY LEGISLATIVE,
INDUSTRIAL, COMMERCIAL OR AESTHETIC PURPOSES.

4. INSTALLATION



Install the machine on a well-levelled, dry, smooth, and stable supporting surface in a well-ventilated area.

Before using the coffee machine, make sure that:

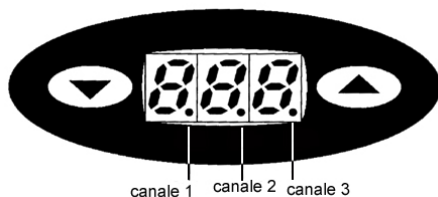
- the dispensing lever is facing downward (fig. 8, tab. 1);
- the water and steam knobs are closed (fig. 6 and 7, tab. 1);
- the switch is in the "0" or "OFF" position (fig. 13, tab. 1);
- the lower drip tray is correctly positioned (fig. 10, tab. 1).

5. GENERAL OPERATION

5.1 DISPLAY



The machine is equipped with a display that provides the instructions required for operation (Fig. 1, Tab. 1).

The display is divided into three channels and two keys   in order to use it. The picture below shows the DISPLAY of the machine.



5.2 PARAMETER SETTING

To turn the machine  on, press  and hold the keys simultaneously. When the display shows F.01, release the keys.

The key  scrolls the parameters while the key  confirms the selected parameter. To quit programming, turn the machine off and on again.



Note. It is recommend to use the default parameters set by the manufacturer (see Par. 5.5).


5.3 PARAMETERS

PARAMETER	DISPLAY	DESCRIPTION
F.01	°F	Unit for measuring degrees in Fahrenheit
	°C	Unit for measuring degrees in Celsius
F.02	2	Enabling coffee dispensing (channel 1)
	3	Enabling water and steam dispensing (channel 2)
	4	Not used
	5	Enabling coffee + water and steam dispensing (channel 1 and 2)
	6	Not used
	7	Enabling coffee + water and steam dispensing (channel 1 and 2) with prevalence for coffee dispensing. When the coffee channel is in the ON position, it disables the water and steam channel. When the coffee channel is in the OFF position, it

		enables the water and steam channel.
T1	XX	Where XX indicates the coffee temperature setpoint
T2	XX	Where XX indicates the water and steam temperature setpoint
T3	XX	Not used
E1	X	Where X indicates the correction factor of the coffee channel
E2	X	Where X indicates the correction factor of the water and steam channel
E3	X	Not used

5.4 PRESET PARAMETERS

It is possible to reconfigure the Display with default parameters (factory settings) using the PRESET operation.

To perform the PRESET, press the key  and turn on the machine. When the display shows PrS, release the key and turn the machine off and then on again.

5.5 DEFAULT PARAMETERS

CELSIUS	
Parameters	Display
F.01	°C
F.02	5
P	1.3
I	006
D	1.5
T1	93
T2	123 (min 121-max 128)
T3	0

FAHRENHEIT	
Parameters	Display
F.01	°F
F.02	5-7
P	1.3
I	006
D	1.5
T1	200
T2	255 (min 248-max 626)
T3	0

E1	10
E2	0
E3	0

E1	18
E2	0
E3	0

5.6 WATER AND STEAM BOILER TEMPERATURE RANGE

CELSIUS	FAHRENHEIT	BAR
80	176	
120	248	1
121	249.8	1.1
122	251.6	1.15
123	253.4	1.2
124	255.2	1.3
125	257	1.35
126	258.8	1.4
127	260.6	1.45
128	262.4	1.5

INFORMATION:





When the machine is switched on, it is necessary to wait about 14 to 15 minutes to reach the operating temperature.

T1 = coffee boiler

T2 = water and steam boiler

Maximum limit

5.7 CHANGING TEMPERATURE SETPOINT

With the Display on, simultaneously press keys  and . When the display shows T1, press the key  to select either channel T1 or T2, then confirm with the key . This allows to view and adjust the temperature parameters.

6. MACHINE START-UP

6.1 TURNING ON THE MACHINE

Turn on the machine by placing the main switch in position "I" or "ON" (fig. 13, tab. 1).



The machine heats the steam boiler and the coffee boiler only after they have been filled.



NOTE: The machine is set by default to be used with the reservoir function.



WARNING: when the machine is first turned on, it is necessary to wait about 14-15 minutes to reach optimal working temperatures.



WARNING: when the machine is first turned on, make sure to fill the reservoir up to the maximum mark.



WARNING: when the machine is first turned on, the boilers will begin to fill with water.

6.2 FIRST USE WITH RESERVOIR CONNECTION



Fill the reservoir to the maximum mark to allow water to fill the boilers. Repeat the procedure to refill the container (par. 7.1).

Main Water
Rete idrica

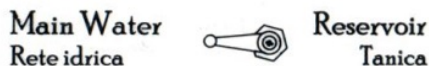


Reservoir
Tanica

6.3 FIRST USE WITH WATER MAINS CONNECTION



Make sure that connection to the mains water has been performed. Turn the tap located under the drip tray (as shown below).



Then turn on the machine by placing the main switch in position "I" or "ON" (fig. 13, tab. 1).

7 WATER INPUT

7.1 FILLING FROM RESERVOIR

Fill the reservoir with clean, soft water (soft water= low calcium content, and therefore less limescale, resulting in easier maintenance and a better result) after having lifted the upper grill (fig. 1, tab. 2), being careful not to spill water into the machine.



If using the machine with reservoir, set the front tap located behind the tray, (fig. 10, tab.1) to "reservoir".

In this case, make sure there is water in the reservoir.

7.2 FILLING FROM MAINS WATER



Connect the water inlet and outlet pipes (if there is a drain nearby, otherwise leave the drip tray plugged) respectively to the water filling and the plastic tray connections, as shown in figure 2 and figure 3 of tab. 2. Then turn the

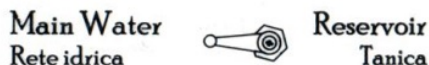
tap to the mains water option remembering to turn on the water tap (fig. 11, tab.1), as shown below.



NOTE It is recommended to use filters to reduce the build up of limescale.



Make sure that the tap located under the drip tray, (fig. 11, tab. 1) is in the appropriate position. If this check is not carried out, and the tap is in the opposite water filling position, the pump could break (check the adhesive label located near the tap, see image below).



IMPORTANT:



Lack of water can cause damage to the pump and the resistor. Therefore, if the pump makes a noise that is different to usual when in use and, at the same time, the pressure gauge reads a lower pressure level, **the machine must be immediately turned off using the specific button (fig. 13, tab.1).**

ADJUSTING THE PUMP:



The pump of the machine is adjusted and set at a value of approximately 10 bar for the model that connects to mains water and between 9-9.5 bar for the model that connects to the reservoir.

It is possible to change this value by raising the unit lever, reading the pressure value on the pressure gauge 0-16 bar and adjusting the pump as follows:

- Position the blind filter (supplied with the machine) in the filter holder, having previously removed the filter present
- Lift the lever of the dispensing unit, and read the value on the 0-16 bar pressure gauge.
- If the pressure is to be increased, turn the screw clockwise using a screwdriver (fig. 5, tab. 2).
- If the pressure is to be decreased, turn the screw anticlockwise using a screwdriver (fig. 5, tab. 2).

8 ALARMS

8.1 VISUAL ALARMS FROM DISPLAY

In the event of malfunction, the display (fig.1, tab. 1) shows the following alarm messages:

- **A1:** channel 1 disconnected (coffee boiler)
- **A2:** short circuit on channel 1
- **A3:** channel 2 disconnected (steam boiler)
- **A4:** short circuit on channel 2

If the above malfunction occurs, contact technical support directly.

8.2 ACOUSTIC ALARMS FROM BUZZER UNIT

An alarm condition is signalled by an audible alarm. The buzzer will activate automatically in one of the following cases; depending on how you choose

to operate the machine, reservoir or mains water, you may come across different sound alerts.

MACHINE WITH RESERVOIR FILLING

Alarm 1: using the machine with reservoir filling, the buzzer will automatically produce an audible signal if there is no water in the reservoir.

MACHINE WITH MAINS WATER OR RESERVOIR FILLING

Alarm 2: following continuous activity of the motor for longer than 60 seconds the buzzer will automatically produce an audible signal.

Alarm 3: in case of pump malfunction the buzzer will automatically produce an audible signal.

NOTE Consult the following Paragraph 8.3.to find out how to proceed in the event of an alarm.

8.3 BEEP ON-OFF SWITCH ALARM (ONLY FOR VALEXIA MODEL)

Above the acoustic warning switch located on the front of the machine (fig.15, tab. 1 - only for the Valexia model) is the following illustration:

1 - Main Water
(Alarm Beep OFF)

0 - Reservoir
(Alarm Beep ON)



Remember to turn on the switch when you choose to use the machine with reservoir. An audible alert will signal a lack of water in the reservoir. Turn off the switch if the machine is to be used with mains water connection.

9. DISPENSING

9.1 PREPARING ESPRESSO COFFEE

Manually lifting the coffee dispenser lever (fig. 8, tab. 1) starts the dispensing stage. Lowering the lever, dispensing is interrupted.

For every cup of coffee add 6-8 grams of ground coffee in the filter holder and press it down. Insert the filter holder under the unit by rotating it from left to right until it is tightened.

Place one or two cups under the filter holder spout and raise the lever (it is recommended to warm the cups). The coffee will now begin dispensing, first in drops, then it will flow out thick like hot chocolate, and the display will show the time in seconds. When the cup has been filled with the desired amount of coffee, lower the lever.

SHOT TIMER

When the dispensing starts, raise the lever and the Display shows the Shot Timer. When the dispensing ends, lower the lever and the Display once again shows the temperature.

9.2 PREPARING HOT DRINKS

Hot drinks (tea, chamomile tea, milk, chocolate, herbal tea) can be prepared using the steam tap and the water tap.

WATER

Place a container under the water wand (fig. 6, tab. 1). Turn the knob of the tap anticlockwise; the hot water will begin to come out. When finished, turn the water knob clockwise to turn off the tap.

STEAM

Place a container under the steam wand (fig. 7, tab. 1) and immerse it in the liquid to be heated. Turn the knob of the tap anticlockwise; the steam will

start to come out and heat the liquid. When finished, turn the steam knob clockwise to turn off the tap.

To achieve a cappuccino with a lot of froth, it is advised to use a tall, narrow container, half-filled with milk. Immerse the steam wand about 2/3 cm into the milk. If the milk only needs to be heated, immerse the steam wand all the way into the container.



CAUTION: After using the steam, do not forget to rotate the knob clockwise to close it and clean the wand (use a damp cloth to avoid scalding).



10. SWITCHING OFF

The machine can always be disconnected from the power supply using the main switch (I/O) (fig. 13, tab. 1).

11. MAINTENANCE AND CLEANING



All maintenance and cleaning procedures, especially for the reservoir, must be carried out after disconnecting the power supply and having waited for the reservoir to cool down.

The reservoir must be thoroughly cleaned in order to prevent the limescale that deposits on the bottom from being sucked into the boiler, causing obstructions inside the circuits. This could block the solenoid valve, and also reduce the flow of water in the pipes and in the dispensing unit, affecting the result of the coffee dispensed in the cup.

For general cleaning procedures use an everyday detergent or a water and vinegar solution. The use of non-aggressive detergents is recommended. Always remember to rinse thoroughly after cleaning.

The filter holder and filters must be cleaned by soaking them in a solution of water and baking soda or a specific detergent for coffee machines. Afterwards, they must be rinsed with running water.

Check if the filter installed under the dispensing unit is encrusted with coffee. If so, take the filter holder handle, remove the filter, and replace it temporarily with the blind filter supplied with the machine. Put a spoonful of coffee machine detergent in the blind filter, then insert the filter holder under the dispensing unit.

When the machine is ready for use, raise the dispenser lever for about 10 seconds, and then lower it for another 10 seconds. Repeat 5 times. Immediately after, remove the blind filter from the filter holder. Using the lever, let enough hot water only flow through to eliminate all impurities that have dissolved in it. As a final step, make 1 espresso, which must then be thrown away.

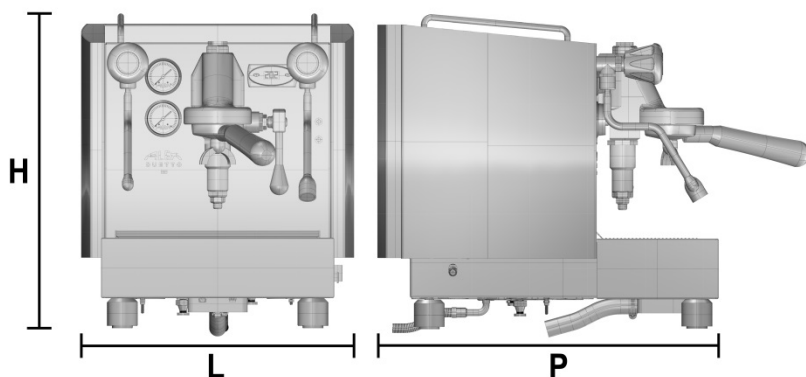
Regularly clean the bottom of the reservoir (fig. 4, tab. 2) in order to remove all limescale residues and prevent the machine from unexpected malfunctioning.

12. DESCRIPTION OF COMPONENTS

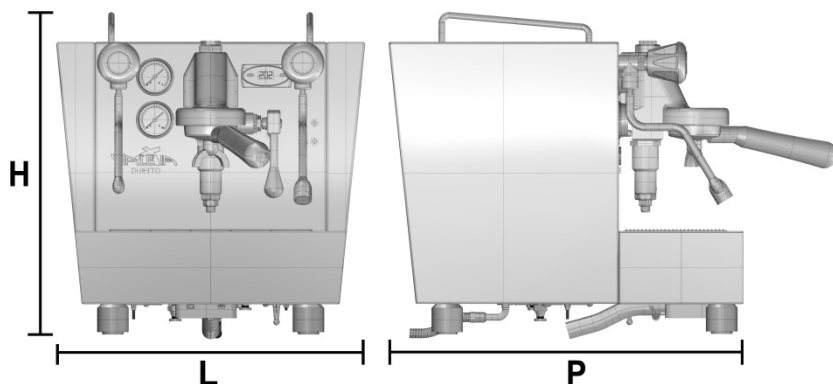
Body	Polished steel with rounded edges and cup tray. Magnetic system to easily position the drip tray to the front of the machine.
Unit	E61 Lever unit. New stainless steel sleeve and nozzle.

Boiler/Resistor	Water-steam boiler 1.8 lt / 1450 W (230V) - 1200 W (110V) Water boiler 0.8 lt / 1000 W (230V) - 800 W (110V) New stainless steel boilers with emptying system through valve positioned in the lower part of the machine. Access to resistors from lower grills for maintenance. Boiler insulation for energy saving.
Machine control system	0-3 bar pressure gauge to control water- steam boiler pressure. 0-16 bar pressure gauge to control water circuit pressure.
Water level control	Directly manage auto-level from the new control unit with water level sensor in the boiler. Acoustic warning in the event of lack of water in the reservoir.
Water filling	Internal reservoir with a 2-litre capacity and set-up for mains water connection. Silent internal rotating pump, externally adjustable. 3-way tap for selecting the water filling method. New certified stainless steel solenoid valve.
Water draining	Drip tray and set-up for automatic draining.
Water and steam taps	Water and steam taps protrude more in order to prevent contact with the front of the machine. Fully insulated, burn resistant steel wands for better handling and cleaning (milk does not stick). Steam wand designed for better milk frothing.
Safety	Certified safety valve. Adjustable vent and expansion valves. Internal safety resistor.
Switches	New ON-OFF switch for turning on the machine. ON-OFF switch to deactivate the water-steam boiler resistor (energy saving).
Accessories	1 and 2-way handles - Blind filter - Tamper - Steamers - Cleaning brush - Cleaning cloth - Filling pipe - Drainage hose ON REQUEST: Wooden knob kit - Coloured (red or white) knob kit.

13. TECHNICAL DATA



Voltage	220 V 50/60 Hz	110 V 50/60 Hz	240 V 50/60 Hz
Power	1000W (coffee) 1400W (water/steam)	800W (coffee) 1200W (water/steam)	1000W (coffee) 1000W (water/steam)
Electrical consumption	4.5A (coffee) 6A (water/steam)	7A (coffee) 11A (water/steam)	4.5A (coffee) 4.5A (water/steam)
Reservoir	2 litres	2 litres	2 litres
Drip tray	1.6 litres	1.6 litres	1.6 litres
Boiler capacity	0.8 litres (coffee) 1.8 litres (water/steam)	0.8 litres (coffee) 1.8 litres (water/steam)	0.8 litres (coffee) 1.8 litres (water/steam)
Net Weight	33.000 kg.	33.000 kg.	33.000 kg.
Dimensions (Low foot)	W36.4xD45xH41.6c m	W36.4xD45xH41.6c m	W36.4xD45xH41.6c m
Dimensions (High foot)	W36.4xD45xH43.1c m	W36.4xD45xH43.1c m	W36.4xD45xH43.1c m



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Power	1000W (coffee) 1400W (water/steam)	800W (coffee) 1200W (water/steam)	1000W (coffee) 1000W (water/steam)
Electrical consumption	4.5A (coffee) 6A (water/steam)	7A (coffee) 11A (water/steam)	4.5A (coffee) 4.5A (water/steam)
Reservoir	2 litres	2 litres	2 litres
Drip tray	1.6 litres	1.6 litres	1.6 litres
Boiler capacity	0.8 litres (coffee) 1.8 litres (water/steam)	0.8 litres (coffee) 1.8 litres (water/steam)	0.8 litres (coffee) 1.8 litres (water/steam)
Net Weight	33.000 kg.	33.000 kg.	33.000 kg.
Dimensions (Low foot)	W40xD45xH41.6cm	W40xD45xH41.6cm	W40xD45xH41.6cm
Dimensions (High foot)	W40xD45xH43.1cm	W40xD45xH43.1cm	W40xD45xH43.1cm

14. TROUBLESHOOTING

In the event of a malfunction when using the machine, before contacting a service centre, carefully read the following points.

PROBLEMS	SOLUTIONS
The machine does not work when turned on	Make sure that the plug is correctly inserted into the socket and that the main switch is in the ON position
When turned on, the machine beeps after few seconds	Make sure there is water in the reservoir or, if connected to mains water, that the water tap is on
Water does not come out of the dispensing unit	Check the water level in the reservoir. Check the filter under the unit
The coffee dispenses too quickly	Check if the coffee is ground too coarse
Coffee is not dispensed or it is dispensed too slowly during the dispensing stage	The coffee is too finely ground or pressed too much in the filter holder
Hot water and/or steam does not come out of the wands of the respective taps	Make sure that the holes or the wand are not blocked. Clean if they are
The pump makes too much noise	Make sure water enters from the mains and that the flow of water flow is not blocked
Steam, and not hot water, comes out of the hot water wand	Turn off the machine and have it checked by a specialist technician

ALARMS	SOLUTIONS
Visual alarms from display A1, A2, A3, A4	Contact technical support.
Acoustic alarm	Make sure the reservoir is filled. If the alarm persists, contact technical support.

15. WARRANTY TERMS AND CONDITIONS

This coffee machine is guaranteed for 12 months by the manufacturer from the date of purchase, accompanied by a document valid for tax purposes issued by the authorised dealer showing the date on which the product was sold.

The warranty includes the free replacement or repair of the component parts of the machine that are deemed faulty due to manufacturing defects.

The warranty does not cover any parts found to be defective due to negligence or careless use (failure to follow the operating instructions), improper installation or maintenance carried out by non-qualified personnel, damage during transport, or circumstances that, however, cannot be attributed to defects in the manufacturing of the machine, as well as all electrical and electronic parts.

The warranty also excludes any operations for installation and connection to the power supply, as well as maintenance procedures, as described in this manual.

Furthermore, the warranty does not cover improper use of the machine.

The manufacturer is not liable for any damage that may directly or indirectly occur to people, property, and animals resulting from the failure to follow all the instructions specified in this manual and especially those related to warnings regarding installation, use, and maintenance of the machine.

If the machine is repaired by an authorised service centre indicated by the manufacturer, the corresponding risks and transport costs will be borne by the user. In any case, the warranty will not be extended following machine repair operations.