



MANUAL FOR USE AND MAINTENANCE **S1** *Rosini*



LSC 006 REV. 01

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1 LEGEND OF THE SYMBOLS USED IN THE MANUAL



It refers to safety norms to be thoroughly respected in order to grant yours and other people's safety and to avoid damage to the machine.



These instructions refer to advised procedures and precautions recommended to grant an easy maintenance or to clear up important operations.

1.1 PLATES

 Macchine per caffè espresso	La Spaziale S.p.A. - <i>MADE IN ITALY</i> - (UCIMAC) via E. Duse, 8 40033 Casalecchio di Reno BOLOGNA	
	N.F.	2003
	SERIES	MOD.
	VOLT	Hz
	WATT	IPX2

The present manual is enclosed with the machine and is supposed to be given to the user.


1.2 MACHINE OUTFIT

- A** 1 filterholder for 2 cups
- B** 1 set of filters
- C** 1 set of shower heads
- D** 1 tool to remove shower heads
- E** 1 coffee doser
- F** 1 manual coffee tamper
- G** 1 brush

 **1.3 READ CAREFULLY THE FOLLOWING INSTRUCTIONS AS THEY PROVIDE IMPORTANT WARNINGS FOR THE SAFE USE AND MAINTENANCE OF THE MACHINE.**












This equipment is to be used only for the purpose it was intended for and needs to be installed in a place suitable to its use. Any other use is therefore to be considered as improper and irrational. The manufacturer is not liable for any damage caused by improper, wrongful or unreasonable use.


Installation must be carried out according to local regulation and to the manufacturer's instructions. A wrong installation may cause damage to animals, people or things. The manufacturer is not liable for any damage caused by an improper installation.


 **The electric safety of this appliance will be fully achieved only after its proper and correct installation to ground as required by laws in force.**

It is necessary to have qualified personnel checking this important requirement. The manufacturer is not liable for damage caused by the lack or inefficiency of a correct installation to ground.

The use of any electrical appliance requires observance of the following important rules:

-  Do not touch the appliance with wet or damp hands or feet.
-  Do not use the appliance barefooted.
-  Do not pull the power feeding cable to unplug the appliance.
-  Do not allow children or unqualified personnel to use the appliance.
-  Before doing any maintenance or cleaning operation, disconnect the appliance from the electric main source.
-  In case of damage or malfunction of the machine or damage of the electric feeding cable, turn the machine off completely without trying to fix it yourself. Call the nearest authorized Service Centre.
-  In order to grant the proper efficiency and operation of the equipment, it is required to follow the manufacturer's instructions carrying out a regular maintenance program.
-  The machine has a protection level against water IPX2.
-  The protection from electric shocks of the machine is **class I**.
-  The appliance is supposed to operate in a place where the environment temperature is within the range +5°C and 40°C.
-  The appliance is not supposed to operate in the external environment, that is to say directly subject to atmospherics.

 **The appliance is supplied without water in the boiler, in order to avoid that exposures to low temperatures could damage it. For the same reason, in case the appliance should remain unused for a long time, remove water from the boiler before disconnecting it.**

 **The non-compliance with what above stated could jeopardize proper function of the appliance and its life.**

 **In case the appliance should remain unused for a long time in a place, where the temperature is lower than 0°C, before starting it again, call a technical service centre so as to have it being checked.**

1.4 INSTALLATION

- The machine should not be enclosed.
- After having unpacked the machine please check its integrity, in case of doubt do not use it and consult the manufacturer. Packaging materials must be removed in order to prevent children from being hurt. Place the machine on a stable bearing surface, by lifting it from its base.
- The machine is to be installed so that the disconnection plug from the electric main source remains accessible.
- The installation should be carried out in places where the use and maintenance are restricted to qualified and trained staff.



Before connecting the plug into the socket of the electric system, please check that the data on the plate correspond to the ones of the installation place.

FOLLOW THE INSTRUCTIONS HERE BELOW BY LOOKING AT THE LIST OF COMPONENTS AT THE END OF THIS MANUAL.

2.1 FILLING UP OF THE TANK

1. Remove the drip-tray (1).
2. Then remove the tank (4) and fill it with drinkable and cold water.
3. Reinsert the tank (4), pushing it to the very end and put the drip tray (1) back to its original position.



WARNING!!

At the first installation of the machine, you need to do the following:

1. Insert the plug into the socket of the electric system, the control light (22) is flashing to show the connection to the electric system (Stand-by).
2. Push the ON/OFF (27) and hot water delivery (23) buttons at the same time and keep them pressed until there is water coming out from the brewing group (10).
3. During this phase, the lights indicating the lack of water (13) and the control light (22) are flashing and the pump is activated.
4. Release the delivery ON/OFF (27) and hot water delivery (23) buttons, to stop the boiler filling cycle: the machine automatically goes back to the Stand-by mode.

2.2 TURNING ON AND HEATING UP OF THE MACHINE

1. Press and keep the ON / OFF (27) button pressed for about 3 seconds, the green light (22) from flashing becomes fixed to show the turning on of the machine; at the same time lights from 14 to 21 turn on fixed for about a second (checking of the electronic part).
2. The control light corresponding to the set temperature starts flashing to indicate that the machine is being heated up.
3. Fasten the filterholder (11) to the brewing group (10).
4. Wait until the set temperature is reached, by checking that the lights on the control panel (9) gradually turn on as temperature rises. The visualization starts as soon as the temperature has reached 85°C (turning on of control light 14) and continues until the machine has reached its operating temperature (control light from flashing to fixed).
5. Every time the temperature drops under the set, the relative control light, indicating the operating temperature, starts flashing (heating phase) until the set temperature is reached.
6. The machine is now ready to be used.

2.3 COFFEE BREWING SEMIAUTOMATIC VERSION

1. Unfasten the filterholder (11) from the brewing group (10) and insert the filter for one or two cups.
2. Fill it with ground coffee, (using the coffee doser provided) making sure not to leave coffee powder residues on the upper edge of the filterholder (11), and press it with the suitable coffee tamper provided.
3. Firmly attach the filterholder (11) to the brewing group (10).
4. Place one or two cups below the filterholder (11).
5. Press the COFFEE (24) button to start the delivery. Once you have reached the desired coffee quantity in the cup, press the STOP (25) button to stop the delivery.

2.4 COFFEE BREWING IN THE AUTOMATIC VERSION

- 1 Unfasten the filterholder (11) from the brewing group (10) and insert the filter for one or two cups.
- 2 Fill with ground coffee the filterholder (11), using the coffee doser provided, with the one cup filter, making sure not to leave coffee powder on the upper edge of the filterholder, and press it with the suitable coffee tamper provided.
- 3 Firmly fasten the filterholder (11) to the brewing group (10).
- 4 Place one or two cups below the filterholder (11).
- 5 Press the one cup button (24) to make one coffee and the two cup button (25) to make two, to start the delivery. Once the desired quantity of coffee programmed is reached, the delivery automatically stops.



WARNING!!

While the machine is on, check frequently the filling level of the drip-tray (1) and, if necessary, empty it out.

3 REGULATION OF THE OPERATING TEMPERATURE OF THE MACHINE

- When the machine is on, press the ON/OFF (27) button and keep it pressed for 3 seconds: the control light (22) and the one concerning the set temperature start flashing. For example, if the set temperature is 105°C the control light (18) starts flashing.

LIGHT N.	13	14	15	16	17	18	19	20	21	22
	●	●	●	●	●	☀	●	●	●	●
TEMP.		85	90	95	100	105	110	120	130	°C

- In order to change the operating temperature, press and release the hot water delivery button (23); to every pressure of the button corresponds an increase of the temperature of 5°C (with the flashing of the corresponding control light). When the maximum temperature of 130°C (control light 21) is reached, the selection restarts from the minimum temperature of 85°C (control light 14) (cyclic mode).
- Once you choose the desired temperature, in order to confirm the datum, press the ON/OFF (27) button, the machine will then go back to its standard operating phase.

In order to have a fine tuning temperature setting of 1°C increment of the coffee delivery group temperature proceed as follows:

- Switch the machine off pressing the ON/OFF button (27), the green control-light (22) from fixed turns to flashing (STAND BY MODE).
- Press and keep pressed for about 3 seconds the button STOP (25A) or the 2 cup button (25) in the automatic version, the leds 17 and 18 turn on to indicate that one has entered the fine tuning temperature setting of 1°C increment.
- To every pressure of the steam delivery button (26) the leds 19,20, 21 turn on gradually where every led corresponds to a 1°C increment of the temperature set, whereas to every pressure of the coffee button (24 A) or the one cup button (24) in the automatic version, the leds 16,15, 14 gradually turn on and here every led corresponds to a 1°C decrement of the temperature set. For example, if the set temperature is 105°C and you proceed to turn on the leds 19 and 20, the new set temperature becomes 105 +2 = 107°C.

The value of the operating temperature of the machine can be changed only in order to improve the final result in the cup, according to the coffee blend used.

3.1 DOSE SETTING (ONLY IN THE AUTOMATIC VERSION)

- When the machine is on (control light 22 on and fixed), press the ON/OFF (27) button and keep it pressed for about 3 seconds; the control light (22) and the one concerning the set temperature start flashing.
- Fill with ground coffee the one cup filter of the filterholder (11), (using the coffee doser provided), making sure not to leave coffee powder residues on the upper edge of the filterholder, and press it with the suitable coffee tamper provided.
- Fasten the filterholder (11) to the brewing group (10) and place a cup below the filterholder.
- By pressing the one cup button (24) the delivery starts and the control lights 14-15-16 turn on to show that the 1 coffee dose is being programmed.
- When the coffee inside the cup has reached the desired quantity, press again the button (24) to stop the delivery.
- You automatically return to the initial visualization.
- Fill with ground coffee the the two cup filter of the filterholder (11) (using the coffee doser provided), making sure not to leave coffee powder on the upper edge of the filterholder, and press it with the suitable coffee tamper provided.
- Fasten the filterholder (11) to the brewing group (10) and place two cups below the filterholder.
- By pressing the two cup button (25) the delivery starts and the control lights 17-18-19 turn on to show that the two coffee dose is being programmed.
- When the coffee inside the cup has reached the desired quantity, press again the button (25) to stop the delivery.
- You automatically return to the initial visualization.

3.2 HOT WATER DELIVERY FOR INFUSIONS

1. Place the pitcher below the hot water output (28).
2. Press the hot water delivery push-button (23).
3. The hot water delivery starts (at this stage the pump is working).
4. Once the desired quantity is reached, stop the delivery by pressing the same button (23).

After taking hot water, the pump remains on for another 15 seconds (water refill cycle inside the boiler).

3.3 STEAM DELIVERY

1. Press the steam button (26) and keep it pressed until the control lights 14-15-16-17-18-19-20-21 start flashing, to indicate that the cycle for the steam delivery has started. As soon as the temperature of 130°C is reached, the control lights become fixed to indicate that the phase for steam production is over.
2. Insert the steam wand (2) into the pitcher containing some water.
3. Turn the steam knob (6) anticlockwise, in order to let out the condensation for about 5 seconds
4. Turn the steam knob (6) clockwise, in order to stop the delivery
5. Throw away the water inside the pitcher and pour in the drink to be heated up
6. Insert the steam wand (2) into the pitcher
7. Turn the steam knob (6) anticlockwise, regulating the steam flow according to need
8. At the end of the heating phase of the drink, stop the steam delivery by turning the steam knob (6) clockwise.
9. Remove the steam wand (2) from the pitcher and clean it immediately with a humid sponge to remove all possible residues of the heated drink.
10. In order to go back to the standard operating phase press the steam button (26), the temperature automatically goes back to the set and for 35 seconds the pump keeps working (water refill cycle inside the boiler), during this phase it is impossible to make deliveries.



WARNING!!

During the steam delivery cycle all coffee brewing and hot water delivery functions are deactivated.

Do not turn the steam knob (6) before placing the steam wand (2) inside the pitcher, in order to avoid possible burns.

The cycle to produce steam is interrupted either with the steam button pressure (26) or automatically after 10 minutes from the beginning of the cycle itself.

4.1 LACK OF WATER INSIDE THE TANK

The lack of water inside the tank (4) is shown by the turning on, on the control panel (9), of the red light (13); fill in the tank with at least 1 litre of drinkable and cold water (the tank contains maximum 3 litres).

4.2 DAMAGED WATER DOSING SYSTEM FOR COFFEE (only in the automatic version)

This alarm indicates that there is an anomaly on the water dosing system to brew coffee. This could be either due to the wrong operation of the flowmeter or to a too fine coffee grinding.

The alarm is signalled by the turning on of lights 14-15-16 if you are using a 1 coffee dose and the control lights 17-18-19 if you are using a 2 coffee dose.

The machine keeps delivering coffee without stopping at the programmed dose; in order to stop it press the one coffee (24) or two coffee (25) button.

If this alarm appears, call the authorised technical assistance centre.

4.3 DAMAGED TEMPERATURE MEASUREMENT SYSTEM

This is a blocking alarm and it appears when the control lights 20-21 turn on fixed.

This alarm shows when temperature rises over 145°C (temperature probe in short circuit) or is inferior to 60°C (temperature probe disconnected).

When you first turn on the machine, if after 5 minutes the temperature doesn't rise above 60°C this alarm appears.

When this alarm appears, disconnect the machine from the electric system and call the authorised technical assistance centre.

4.4 DAMAGED TRIAK

This is a blocking alarm and it appears with the flashing of control lights 20-21. This alarm appears when temperature rises over 140°C (triak always in conduction), if this alarm appears disconnect the machine from the electric system and call the authorised technical assistance centre.

5 REGULAR MAINTENANCE OF THE EQUIPMENT BY THE USER

In order to maintain the efficiency and its proper operation, it is necessary to follow the manufacturer's instructions carrying out a regular cleaning and maintenance program.

WARNING!!

The cleaning and maintenance operations must be carried out by the user according to the manufacturer's instructions as specified below. The machine must be disconnected from the electric main source before carrying out any cleaning operation.

The ordinary cleaning and maintenance operations must be carried out when the appliance is cold and by wearing protective gloves in order to avoid excorations.

Do not use water jets to clean the machine.

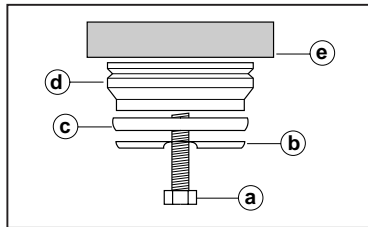
■ DAILY AT THE END OF THE JOB

- Turn off the machine, let it cool down and then proceed with the cleaning of the filterholder (11) and of the filters, making sure no dirtiness is left inside the filterholders and that all the filter holes are clean (for this operation use a rough sponge).
- Clean the shower-heads below the brewing group (10) with the brush provided with the machine.
- Clean the water drip-tray (1) and the drip tray grid (12), using if necessary, regular detergent.

■ EVERY 15 DAYS

After turning off the machine, remove the shower heads with the suitable tool provided, brush them carefully making sure that all the holes are clean. Then reassemble everything following the sequence shown here below.

- a** Tightening screw
- b** Small shower head
- c** Big shower head
- d** Shower-heads block
- e** Brewing group

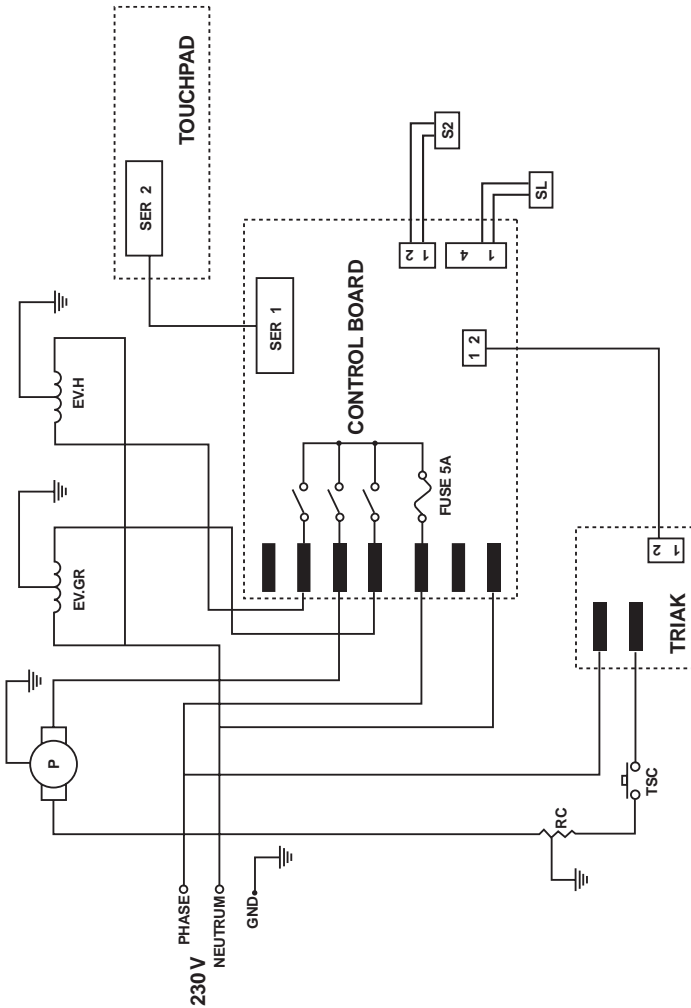


Clean the inside of the tank (4) from possible limescale residues by using a rough sponge.

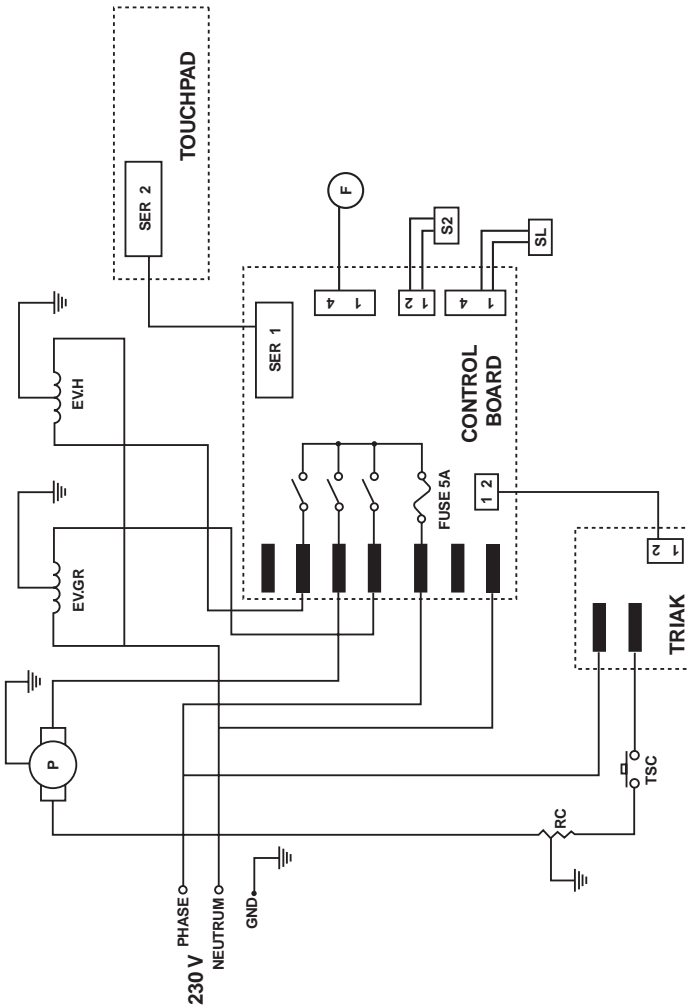
WARNING!!

Every day at the end of work and after daily cleaning, turn off the machine by pressing the ON/OFF button and disconnect the machine plug from the socket of the electric system.

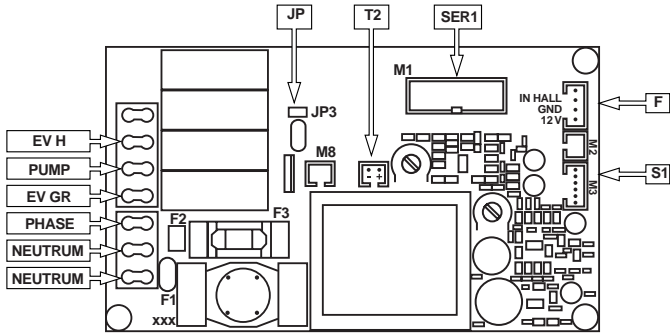
6.1 ELECTRIC DIAGRAM



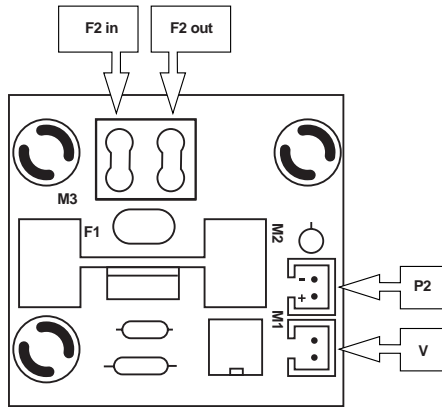
6.2 ELECTRIC DIAGRAM AUTOMATIC VERSION



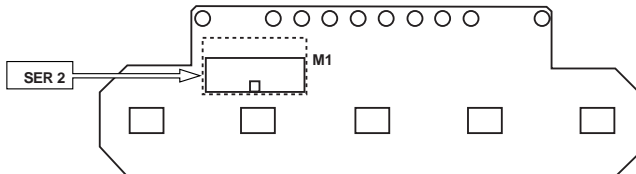
6.3 CONTROL BOARD DIAGRAM



6.4 TRIAK DIAGRAM



6.5 LED CIRCUIT DIAGRAM



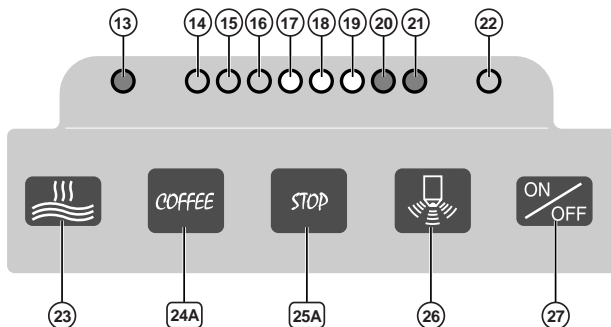
6.6 DIAGRAM LIST

EV GR	Coffee brewing group electrovalve
EV H	Hot water delivery electrovalve
JP	Selector for control board version (SEMIAUTOMATIC/AUTOMATIC)
T2	Connection on control board of the triak feeding the group heating element
P2	Connection of the control board on the triak feeding the group heating element
SER 1	Connection control panel on control board
SER 2	Connection control board on control panel
F	Flowmeter
F2in	Phase inlet into the triak feeding the group heating element
F2out	Phase outlet from the triak feeding the group heating element
S2	Brewing group temperature probe
V	Ventilator connection for triak cooling
TSC	Safety thermostat for brewing group heating element
RC	Brewing group heating element
SL	Water level sensor inside the tank
P	Vibrating pump

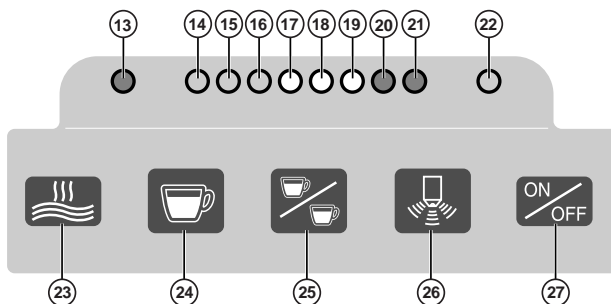
6.7 COMPONENTS



SEMI-AUTOMATIC
VERSION



AUTOMATIC
VERSION



6.8 LIST OF COMPONENTS

- 01** Drip tray
- 02** Steam wand
- 03** Foot
- 04** Water tank
- 05** Side
- 06** Knob for steam delivery
- 07** Upper grid
- 08** Cup guard
- 09** Control panel
- 10** Brewing group
- 11** Filterholder
- 12** Drip tray grid
- 13** Control light for lack of water
- 14** Control light indicating water temperature for coffee 85°C
- 15** Control light indicating water temperature for coffee 90°C
- 16** Control light indicating water temperature for coffee 95°C
- 17** Control light indicating water temperature for coffee 100°C
- 18** Control light indicating water temperature for coffee 105°C
- 19** Control light indicating water temperature for coffee 110°C
- 20** Control light indicating water temperature for coffee 120°C
- 21** Control light indicating water temperature for coffee 130°C
- 22** Electric connection control light
- 23** Hot water delivery button
- 24** 1 cup delivery button
- 24a** Coffee delivery button
- 25** 2 cups delivery button
- 25a** Button to stop coffee delivery
- 26** Button for steam delivery
- 27** On/off button (turning on and switching off of the machine)
- 28** Hot water output



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