

2 ENGLISH

Dear Customer,

by choosing this commercial espresso machine, you have just purchased an Italian high quality product.

We wish to congratulate you on your machine choice, because thanks to this purchase another espresso machine culture's classic has been awakened back to life.

2.1 PRECAUTIONS



Carefully read the warnings contained in this instruction manual before using the machine.

The instruction manual is part of the coffee machine and must be retained for future reference.

In case of sale or transfer of the machine to a third party, this manual should be delivered to the new user.

In case of doubt or for further information, please contact your dealer.

The use of the espresso machine involves the observance of some basic rules. in particular:

General instructions on safety:

Place the machine in a well ventilated area and on a hard and horizontal surface, never on surfaces that are too cold or hot.

- Before starting up the machine check that the mains voltage local power corresponds with that of the machine.

- Do not touch the machine when parts of your body are wet. The machine can be used only by adults. Do not allow children to approach it.

It is recommended, in particular, do not touch the metal parts of the following components because they are very hot during operation:

The following machine parts are hot during operation and thus there is great risk of scald:

- The coffee brewing group (page 8)
- Steam and hot water taps (illustration 6 and 7, page 8)
- Filter holder parts (illustration 9, page 8).

Variations and useful hints

This machine is meant for the preparation of coffee, hot-water and steam. It cannot be used or modified for any other purpose.

Never use the machine without water.

Please keep the original packaging in case you should transport the machine once again.

Please use a water softener by all means, even if there are water softening facilities already installed in the home. Damages caused by scale accumulation are not under warranty.

2.3 STARTING FIG.



Please follow the valid national safety rules and turn to authorised personnel.

Install the machine on a shelf perfectly level, dry, smooth and robust.

To ensure smooth operation, the device must be installed in places where the ambient temperature is between a temperature of $+10^{\circ}\text{C} \sim +32^{\circ}\text{C}$ and humidity not exceed 70%

Please check the following points before going through the start up procedure:




- the manual lever is set in the lower position (section 8, page 8);
- the steam diffuser and hot-water giver handgrip are turned off (section 6 and 7 page 8);
- the main switch is set on pos. "0", or rather "OFF" (section 13 and 14 page 8);
- the plug is pulled out.
- the drip tray is placed properly.

Before operating the espresso machine ALEX model equipped with professional motor and water means connection make sure that:



- The drip tray is placed properly (if draining occurs in the drip tray and thus manually); or the drain pipe is placed properly: that is there are no chokes along the whole tube and that it has a slope of at least 15%;
 - verify that the valve that is located behind the drain tank (section 11, page 8) is in the desired position, ie on the load water from the tank or side load from the mains,
 - If this check is not carried out and the tap's handgrip is found in the opposite position to water supply, the pump might be seriously damaged.

It is now that you can start with machine operation by observing the following points step by step:

- remove cover and pull the rubber tubes out of the water-tank (illustration. 1, page 7);
- fill the reservoir with filtered drinking-water now and put it in again;
- make sure that both tubes have reached the water-tank's bottom to guarantee correct water suction;
- If you have mains water and drain pipe in the immediate vicinity of the machine (only for Professional Model Alex) connect the hose to the plastic tray and the inlet hose as shown in illustration 2 and 3 of page 7. Then select the tap on the network's position (section 11 on page 8) and open the water tap;
- connect the plug to a proper wall socket.
- press the main switch, whose built-in control indicator lights up;
- Immediately after leading the switch to ON, press the button  for about 2 seconds (or press the buttons  and  on the professional model) to disconnect the heating elements whilst filling the boiler.

- Only for professional Alex model you can disable the resistance of the boiler steam by reducing energy consumption (section 13 page 8);
- turn on the steam diffuser by moving the handgrip in the counter-clockwise direction;
- you have now primed the pump which begins to fill both the boiler and heat exchanger; this first fill up process speeds up a little when the steam diffuser stays turned on; this procedure is only recommended during operation, as the machine is fitted with a vacuum valve unit which ventilates the machine during normal heating.
- the pump is deactivated as soon as the water fill up process of both boilers is finished.
- turn off the steam diffuser again; the appliance's heating phase starts
- during first fill up almost the whole water content has been drawn out of the reservoir, so we recommend that you refill it immediately.
- set the manual lever to the upper position and exit about a coffee-cup of water. Then set the manual lever to the lower position again.



*** IMPORTANT: the lack of water might cause serious damage to the pump and/or heating element and any warranty claim is to be rejected.**

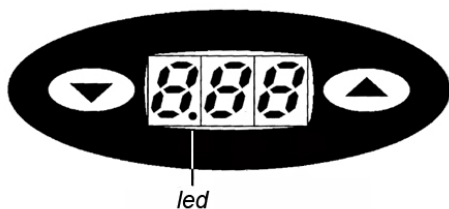
Therefore, in case a change in sound should be audible during the pump's operation and pressure simultaneously falls as shown by the gauge, it is necessary to **IMMEDIATELY TURN OFF THE ESPRESSO MACHINE.**

Restart

This appliance has already been used and is cold now. Proceed as follows to switch on the machine in the morning or when necessary:

- check there is enough water inside the reservoir.
- press the main switch, whose built-in control indicator lights up; the heat control led lights up.
- please wait until the required operating pressure of around 1,5 BAR has been reached, which can be read on the pressure gauge; the machine has reached its operating temperature and the heat control led also lights up.
- exit a small quantity of water from the brewing group now.

2.5 FUNCTIONS OF THE DISPLAY (for VIVI PID and ALEX PID model)



In addition to numeric values, the display shows a blinking LED that indicates that the resistance is operating.

To turn off the heating elements press the button for about 2 seconds and the display **oFF**.

To activate the resistance of the coffee boiler, just press the button. For set point programming press the button when the display shows **PrG** press the

button .

Select by pressing and , the desired temperature, a minimum of **121°C** for a maximum of **128°C**. After 3 seconds the display shows the selected temperature.

Adjusting Parameters

With machine off hold down the and simultaneously and turn on the machine.

When the display shows **F.03** release the keys.

The button to scroll the parameters while the button enters the programming menu. Power cycle the machine to confirm and exit programming.

Parameters default

Parameter	Display	Data set
F.03	°F °C	250-262.4 (not beyond) 123 (1,2bar)
P.	X.X	3
l.	X.XX	0.05
d.	XX.X	2
F.04	X	0 (no change)

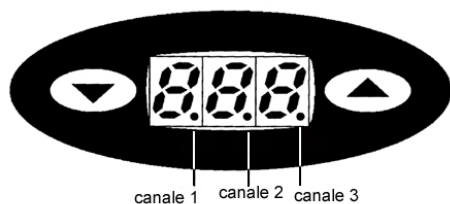
Preset parameters

To machine off, press the button and turn the machine.

When the display shows the **PrS**, release the button and shut down and restart the machine.

Reset all values to the table above, for the desired temperature refer to the diagram "temperature range"

2.6 FUNCTIONS OF THE DISPLAY (for ALEX DUETTO model)



The decimal points (channel 1, Channel 2) of the display indicate the operation of resistors, (coffee boiler, steam boiler).

To disable the control TermoPid press and keys simultaneously and .

To enable auditing TermoPid press the button , the display shows the temperature of the first channel, press the key again the display shows the

temperature of the second channel.

Select the temperature

With TermoPid running, press and simultaneously. When the display shows **t1** press to select the channel between **t1** and **t2**, then confirm by pressing .

Adjusting Parameters


With machine off hold down the and simultaneously and turn on the machine. When the display shows **F.01** release the keys.

The button to scroll the parameters while the button enters the programming menu. Power cycle the machine to confirm and exit programming.

Parameters default

Parametro	Display	Descrizione
F.01	°F	Measurement Units degrees Fahrenheit
	°C	Measurement Units degrees Celsius
F.02	2	Enabling delivery of coffee (channel 1)
	3	Enabling delivery of water and steam (channel 2)
	4	Not connected
	5	Enabling delivery of coffee + Enabling delivery of water and steam (channel 1 and 2)
	6	Do not use
	7	Enabling delivery of coffee, water and steam (channel 1 and 2), predominantly on the coffee channel. When the coffee channel is in the ON position, disables the channel water and steam. When the coffee channel is in the OFF state enables the channel water and steam.
t1	XX	Where XX is the setpoint temperature coffee
t2	XX	Where XX is the setpoint temperature water and vapor
t3	XX	Not connected
E1	X	Where X is the correction factor of the coffee channel
E2	X	Where X is the correction factor of the steam canal
E3	X	Not connected

Preset parameters

To machine off, press the button  and turn the machine.

When the display shows the **PrS**, release the button and shut down and restart the machine.

Reset all values to the table above, for the desired temperature refer to the diagram "temperature range"

Default settings TermoPid

EUROPA	
Parametri	Display
F.01	°C
F.02	5-7
P	1.3
I	006
D	1.5
T1	93
T2	123 (min 121- max 128)
T3	80
E1	10
E2	0
E3	0

AMERICA	
Parametri	Display
F.01	°F
F.02	7
P	1.3
I	006
D	1.5
T1	200
T2	255 (min 248- max 262)
T3	176
E1	18
E2	0
E3	0

Temperatura range

CELSIUS	FAHRENHEIT	BAR	INFORMATION
120	248	1	turn the machine on and wait about 14-15 minutes to bring the temperature from 0 to 120 degrees
121	249.8	1.1	
122	251.6	1.15	T1 = coffee boiler
123	253.4	1.2	T2 = boiler water and steam
124	255.2	1.3	
125	257	1.35	
126	258.8	1.4	
127	260.6	1.45	
128	262.4	1.5	Ceiling

Alarms

In case of malfunction, the display shows the following warning messages:

Channel 1 disconnected (**A1**), channel 1 short-circuit (**A2**), Channel 2 disconnected (**A3**), channel 2 short-circuit (**A4**).

2.7 PREPARATION OF ESPRESSO COFFEE



Insert either an one-cup or a two-cup filter into the filter-holder, unless you should not have two separate filter-holders, and fill it with ground coffee directly from your coffee grinder, or with a measuring spoon. Press down the ground coffee a bit firmly using a tamper and put the filter-holder into the brew head again.

Place one or two cups under the filter-holder's outlet now and set the manual lever to the uppermost position; water is forced through the coffee powder and espresso just begins to run into the cups.

True espresso should flow through first by drops and then thick like hot chocolate.

At this point, please also note that the cups with possibly thick rims are well-heated. We therefore suggest that you always keep them on the cup-warmer plate.

When the cup(s) has (have) reached the desired amount of coffee, you can then turn off water feed by means of manual lever operation. Furthermore, please note that the maximum brewing time of an espresso should not exceed 25 seconds. After that moment the acids present in coffee dissolve and deeply affect both the espresso's taste and digestibility.

The overpressure and residual water originated during the brewing process escape from the group escape-valve's outlet and are led into the drip tray. This process is signalled by a hissing sound.

It is necessary that the manual lever is set in the lowest position, in order to guarantee perfect pressure drop after the brewing process. Not dropped overpressure may cause the ground coffee to splash while you are taking the filter-holder out of the brew head. For this reason be careful not to scald yourself!

Warning: the brewing group becomes very hot during its use and there is great risk of scald.

2.8 DELIVERY OF HOT WATER



Place or hold a proper container endowed with a thermally insulating handle under the hot-water nozzle. Turn on the hot-water giver by moving the handgrip in the counter-clockwise direction, until you have filled the container with the desired quantity of water.

Turn off the hot-water giver again by moving the handgrip in the clockwise direction.

Warning: the hot-water pipe becomes very hot during its and there is great risk of scald.

2.9 DELIVERY OF STEAM



The steam delivery function can be used for heating liquids like milk, chocolate or mulled claret etc..

Please use a proper, possibly high stainless steel container to froth milk, as milk gradually rises while frothing.

Use condensed milk with a 3,5% fat content at room temperature in order to achieve the best possible froth results.

Dip the steam diffuser nozzle fitted to the end of the steam pipe into milk now and turn on the steam tap.

After a few seconds, during which milk has been heated, try to hold the steam diffuser nozzle short under the "milk level", so that milk and steam together form a whirl inside the container. You will notice that milk froth begins to rise to the container's top.

Avoid in any case that milk is superheated, since the protein molecules found in milk dissolve starting from a temperature of 77°C and froth may consequently break up.

After frothing turn off the steam tap and immediately clean the steam pipe thoroughly with a damp cloth or sponge to remove milk residues.

2.10 CLEANING AND MAINTENANCE

A daily cleaning of the reservoir is necessary to avoid scale deposits at the reservoir's bottom that could will be sucked up into the boiler, causing the circuits' block up.

This situation may block the solenoid valve's functioning, as well as the water that flows in the pipes, and consequently in the groups, may be reduced, affecting the correct espresso coffee extraction.

Clean the bottom of the tank and the housing of the float at least twice a month (illustration 4, page 7). Remove lime deposits in order to avoid any sudden malfunctions.

As follows, we distinguish the cleaning procedures that should be carried out every day and week.

Daily cleaning

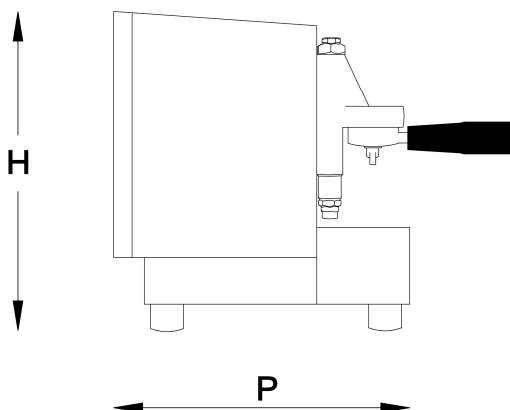
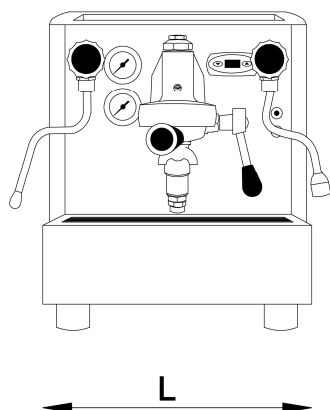
- clean the steam pipe with a damp cloth after frothing.
- let about two coffee-cups of water run out from the brewing group after last coffee preparation, in order to remove used coffee from the brewing group's shower head.
- take the one-cup or two-cup filter out of the filter-holder and clean it with a sponge.
- rinse the drip tray with tap-water using a soft sponge.
- switch off the machine now.

Weekly cleaning

- first of all, carry out and complete the daily cleaning procedure as described above (section 10.1).
- insert the blank filter into the filter-holder.
- fill it with about 1 coffee-spoon of specific detergent and put the filter-holder into the brew head.
- proceed as if you would brew coffee and set the manual lever to the uppermost position; wait ca. 5-7 seconds and switch off the coffee brewing process again.
- both the complete overpressure and white foaming water are discharged into the drip tray.
- go through this procedure 10-15 times; you will notice that the initially white foam becomes darker and darker, through this procedure the brewing group becomes thoroughly clean.
- take out the filter-holder along with the blank filter now and exit water from the brewing group for about 10-15 seconds to remove residual detergent; finally clean both the filter-holder and blank filter again.

2.11 TECHNICAL SPECIFICATIONS

Bodywork	all stainless steel (AISI 304 for Alex Duetto machines).
Electronically controlled	microprocessor controlled automatic level control of boiler and fresh water reservoir, with low water level indication system.
Boiler	for VIVI model boiler 1,5 liters; for ALEX model boiler 2 liters; for ALEX PROFESSIONAL model, dual boilers system, steam and hot water boiler 1,8 liters, brew (group) boiler 0,8 liters.
Pump Type	vertically positioned super silent rotary pump. Only for Professional Alex machine.
Maintenance	Removable grid for easy access to underside of machine.
Safety valve	fully certified commercially rated safety valve.
Water supply	2 liters fresh water reservoir or alternatively by turning the control switch, steel braided direct water connection with full drip tray drainage system. Only for Professional Alex machine.
Diffusers of steam and hot water in stainless steel	easy cleaning milk doesn't bake on wand; more efficient steam, as heat is not dissipated around the wand.
Pressure gauge	one dedicated gauge for pump pressure and one for boiler pressure control.



VIVI PID III

Voltage	230 V - 50 Hz /60 Hz
Power	1520 W
Max Power consumption	5.3A to 220V
Reservoir	2 liters
Tank drain	1 liters
Boiler capacity	1,5 liters
Weight	Kg 25
Dimensions	L31xP43xH39cm
Packing	L40xP50xH47cm
1 x pallet	18 pieces (100x120x155cm)

ALEX PID

Voltage	230 V - 50 Hz /60 Hz
Power	1570 W
Max Power consumption	5.5A to 220V
Reservoir	2 liters
Tank drain	1,6 liters
Boiler capacity	2 liters
Weight	Kg 30
Dimensions	L37xP44xH43cm
Packing	50x40x47cm
1 x pallet	12 pezzi (100x120x170cm)

ALEX DUETTO III

Voltage	230 V - 50 Hz /60 Hz
Power	1000 W (coffee boiler) 1400W (steam boiler)
Max Power consumption	8.5A to 220V
Reservoir	2 liters
Tank drain	1,6 liters
Boiler coffee capacity	0,8 liters
Boiler steam capacity	1,8 liters
Weight	Kg 32
Dimensions	L37xP44xH43cm
Packing	L48xP58xH48cm
1 x pallet	12 pieces (100x120x170cm)

ALEX DUETTO AUSTRALIA

Voltage	230 V - 50 Hz /60 Hz
Power	1000W (coffee boiler) 1000W (steam boiler)
Power consumption	coffee boiler 3.3A steam boiler 3.3A engine 1.0A lights 0.1A total 7.7A

MC 509

230 V - 50 Hz /60 Hz
1520 W
5.3A to 220V

MC 510

115 V - 50 Hz /60 Hz
1420 W
--

MC 503

230 V - 50 Hz /60 Hz
1570 W
5.5A to 220V

MC 504

115 V - 50 Hz /60 Hz
1470 W
--

MC 500

230 V - 50 Hz /60 Hz
1000 W (coffee boiler)
1400W (steam boiler)

MC 501

115 V - 50 Hz /60 Hz
800 W (coffee boiler)
1200W (steam boiler)
16.3A to 110V

MC 502

230 V - 50 Hz /60 Hz
1000W (coffee boiler)
1000W (steam boiler)

2.12 PROBLEMS AND TROUBLESHOOTING

In case of failure during the use of the appliance, before contact with the center assistance, please read carefully the following points.

Symptom:

There is no espresso coffee coming out (extraction) from brewing group during coffee preparation.

Diagnosis

Troubleshooting

The machine is switched on but does not work	Ensure the machine is correctly connected to a wall socket
The machine is switched, after a few seconds the machine will beep.	Check if there is water in the tank.
No water comes from brewing group.	Check water level in the tank. Check the filter in the group.
The coffee powder used is ground too finely	Adjust the degree of fineness (on your coffee grinder) setting it a bit "coarser"
You are using too much ground coffee or coffee flows through too slowly	Check the ground coffee dispense on your coffee grinder
It is impossible to deliver steam. The steam pipe nozzle is clogged with milk residues	Prick the nozzle holes with a needle and residues turn on the steam diffuser handgrip again
It is impossible to deliver steam. The appliance has not reached its operating temperature.	Wait until the boiler pressure has risen up to around 1,5 BAR
The machine does not signal a lack of water in the tank.	Check that the switch "beep ON-OFF" is in the ON position. Check if the accommodation of the float is soiled limestone (illustration 4 page 7).
The pump makes too much noise.	Check there is enough water inside the water-tank and ensure the suction tube is correctly in contact with water.

For qualified technical

Losses of water and steam from the respective taps.	Check if you have to replace the faucet.
The resistance of the boiler does not work.	Check if the safety thermostat was operated and after verifying the reason for the block, press the red button to reset it.
The water level in the boiler is too high.	Clean and / or replace the probe of level.
The display shows one of these symbols: A1, A2, A3, A4.	A1 temperature probe (coffee boiler) disconnected, A2 temperature probe (coffee boiler) short circuit, A3 temperature probe (steam boiler) disconnected A4 temperature probe (steam boiler) short circuit.

2.13 WARRANTY TERMS AND CONDITIONS

This espresso machine carries a 12 month warranty which begins from the date of purchase and has to be proven by dated sales invoice. Both the dealer and purchaser of the machine must be mentioned in the delivery receipt. This warranty covers machine damage resulting from defects in materials and workmanship; the manufacturer guarantees that all defective parts will be replaced and repaired free of charge, with the exception of electrical or electronic building material.

All damage or functional defects caused by improper appliance connexion, neglect of the instruction manual, dirt, misuse, calcification, or negligence by customer are not under warranty. This warranty also excludes damage caused during machine transport. Damage resulting from improper and inadequate installation of the machine, as well as servicing and maintenance (as given herein) are not covered by warranty. The manufacturer shall not be liable for damage which might directly or indirectly be attributed to persons, things or animals when constituting a violation of the advice given in this instruction manual.

In the event of repair performed by one of the *authorised service representatives*, the customer will be solely responsible for both risks and costs incurred by transport. In any case, extended warranty is to be excluded after warranty performances.