



**MICROBAR II** **IN PLUS**

AUTORYZOWANY DYSTRYBUTOR  
[www.simonelligroup.pl](http://www.simonelligroup.pl)

**SERVICE MANUAL**





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## 1. INTRODUCTION

1



When you choose a MICROBAR II, you purchase a professional, compact machine, easy to use and maintain.

### PROFESSIONAL:

Try in out immediately and make an espresso. The colour, full-body and creamy texture are really of the highest quality, in perfect balance with each other. MICROBAR II makes up to 100 espressos an 50 cappuccinos an hour.

### COMPACT:

A lot of technology in minimal space: 33 cm wide, 46 deep and 48 high, it weighs 30 Kg, and needs 2200 watts. You can choose between two versions: coffee or cappuccino, tanks or direct water connection.

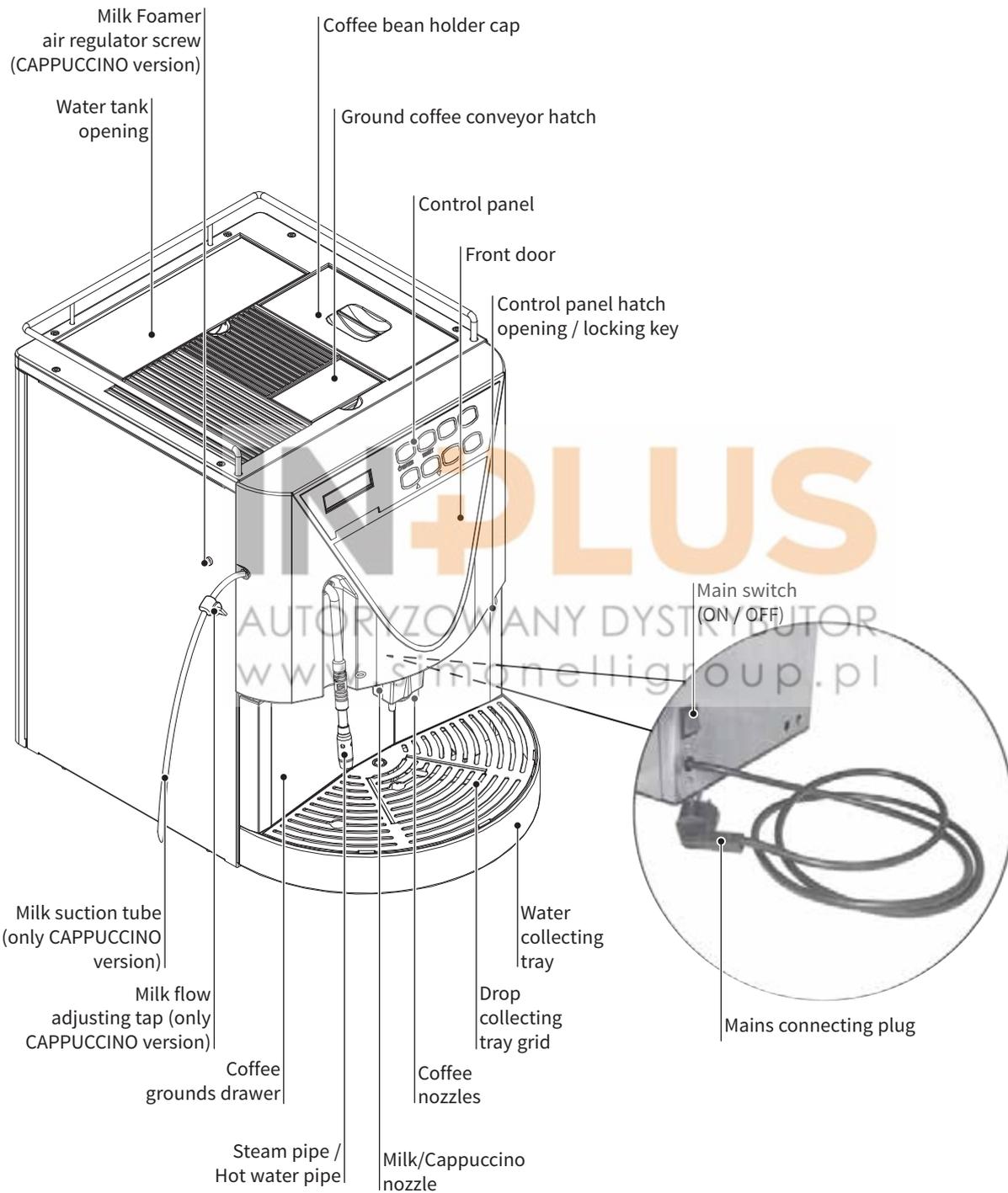
### EASY TO USE AND CLEAN:

Just press a button to get the drink you want and at the end of the day. Cleaning is fast as the components are immediately available and, in some cases, removable.

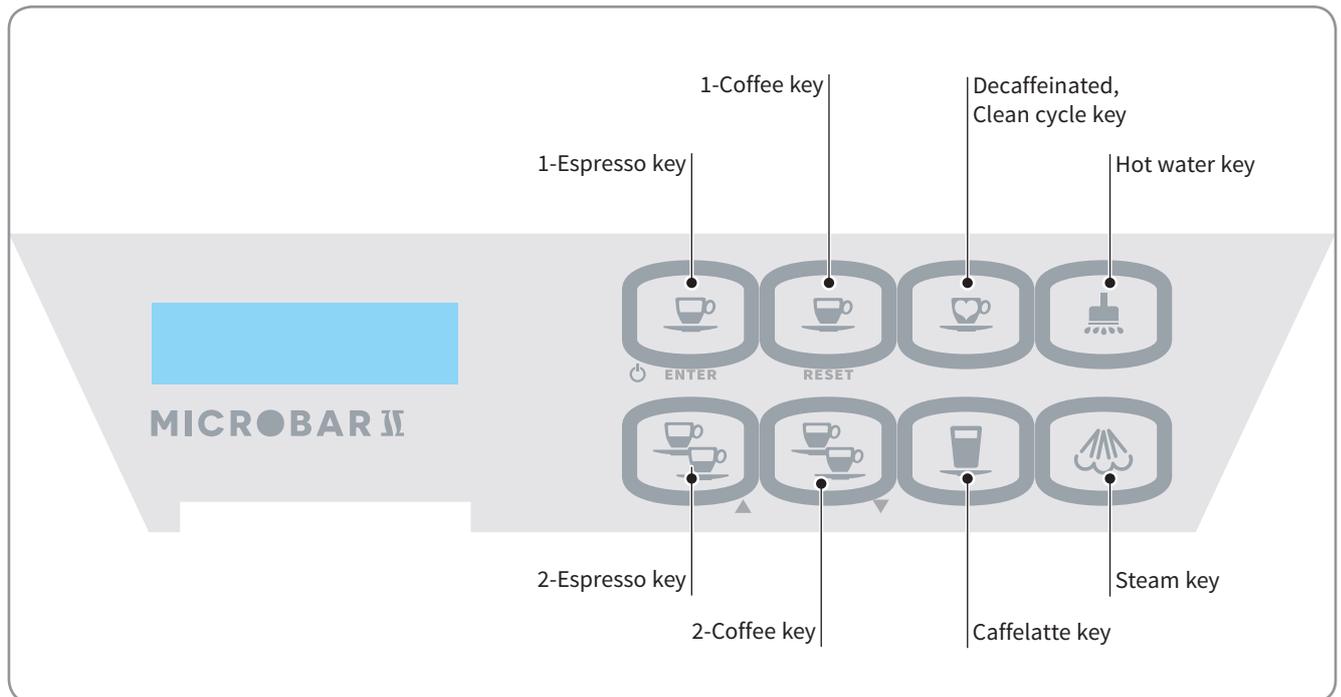
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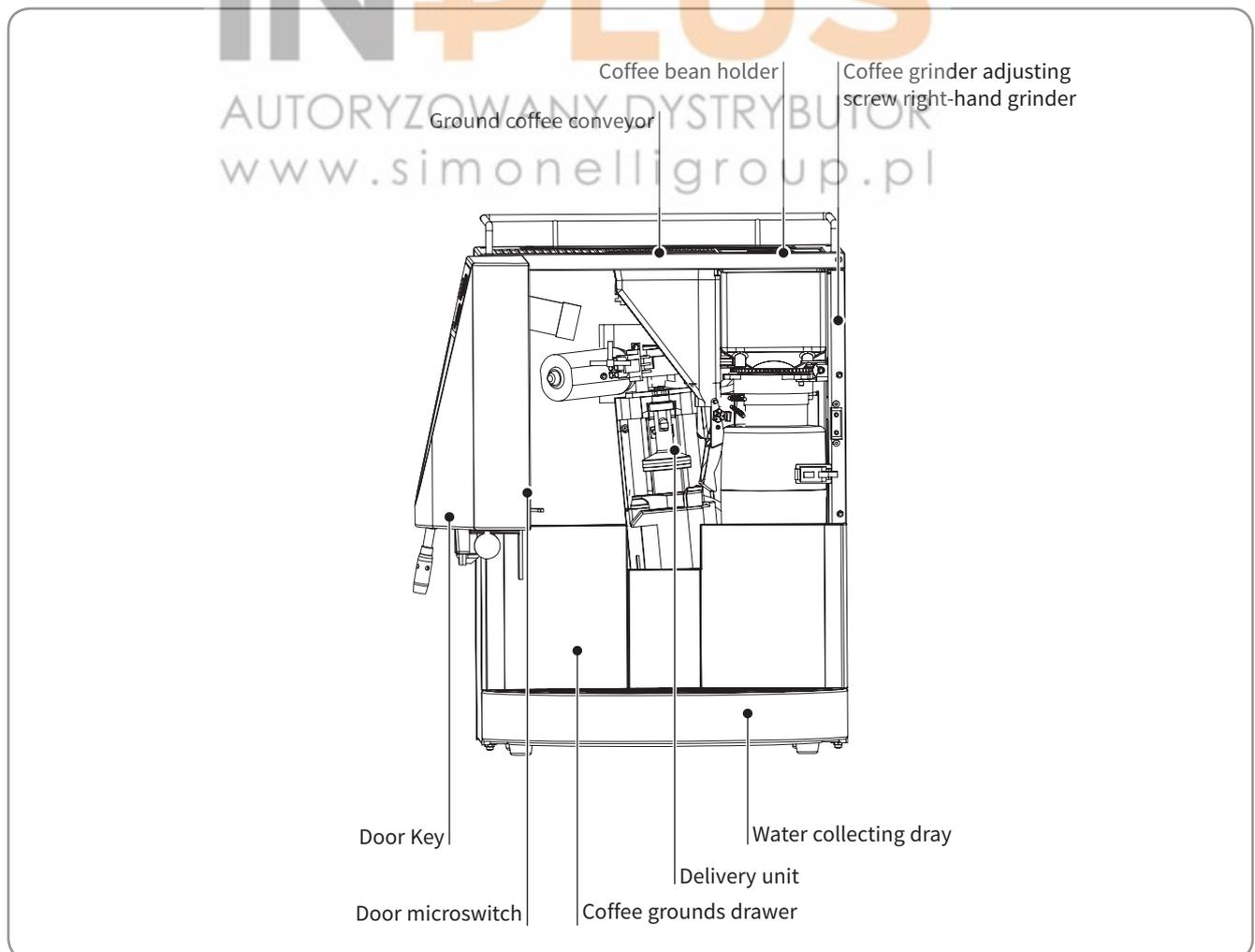
1.1 DESCRIPTION



## 1.2 KEYBOARD DESCRIPTION (Standard configuration)



## 1.3 INTERNAL COMPONENTS DESCRIPTION



## 1.4 SAFETY INSTRUCTION

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 carefully for future reference.

All illustrations contained in this manual are meant for information purposes only.

Your machine may differ slightly from the one shown here.

Simonelli Group reserves the right to make changes to production and to the manual without any obligation to update previous production and manuals accordingly.

After unpacking, make sure the appliance is complete. In case of doubts, do not use the appliance, but contact 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.



**WARNING**  
**RISK OF POLLUTION**



The machine is can be installed in staff kitchen areas in shops, offices and other working environments, farm houses by clients in hotels, motels and other residential type environments bed and breakfast type environments.

Before connecting the appliance make sure the rating plate data correspond with the mains. This plate is on the front panel at the top right hand side of the appliance. The appliance must be installed by qualified technicians in accordance with current standards and manufacturer's instructions.

The appliance must be installed according to the applicable federal/national/local standards

(codes) concerning the hydraulic systems including back-flow devices. Owing to the above, the hydraulic connections must be carried out by a skilled technician. The warranty will be rendered null and void in case the features of the power supply do not match the plate data.

The manufacturer is not held responsible for possible damage caused by failure in earthing the plant. 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.



The electrician with the apposite qualification certificate must make sure that the section of the system cables is suitable to the power absorbed by the machine.

The use of adapters, multiple sockets or extensions is strictly forbidden. If they prove necessary, call a fully qualified electrician.

For appliances powered at 220-230 V, the maximum impedance from the mains must below 0.37 Ohm.

When installing the device, it is necessary to use the parts and materials supplied with the device itself.

Should it be necessary to use other parts, the installation engineer needs to check their suitability for use in contact with water for human consumption.

The machine must be installed in compliance with the local health standards in force for plumbing systems. Therefore, contact an authorized service man.

For connecting the waterline, always use a new pipe supplied, Do not use old pipes.

The device needs to be supplied with water that is suitable for human consumption and compliant

with the regulations in force in the place of installation. The installation engineer needs confirmation from the owner/manager of the system that the water complies with the requirements and standards stated above.

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.

This appliance is not suitable for use by children or persons with reduced physical, sensory or mental capabilities, or by persons with a lack of experience or knowledge, unless supervised or given instructions.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

The machine shall be installed only in rooms, in which the use and the maintenance are restricted to skilled staff.

The appliance shall not be installed where water jets can be used.

The maximum and minimum storage temperatures must fall within a range of  $[-5, +50]^{\circ}\text{C}$  [ $23, 122^{\circ}\text{F}$ ].

The operating temperature must be within the range of  $[+5, +40]^{\circ}\text{C}$  [ $41, 104^{\circ}\text{F}$ ].

The coffee machine must not be left switched on without supervision, that is to say without the presence of an operator.

The Simonelli Group is not responsible for any damage caused by malfunction of the machine, in case this machine is left on without the presence of the operator.

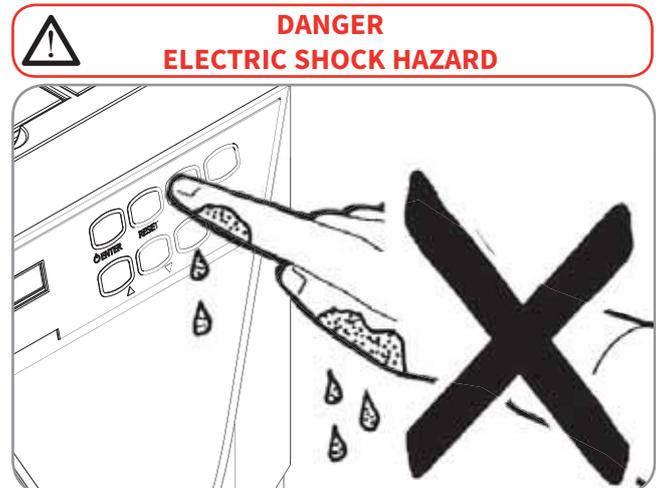
At the end of installation, the device is switched on and taken to rated operating conditions, leaving it in a state in which it is “ready for operation”. After reaching the “ready for operation” condition, the following dispensing operations are carried out:

- 100% of the coffee circuit through the coffee dispenser (for more than one dispenser, this is divided equally);
- 100% of the hot water circuit through the water dispenser (for more than one dispenser, this is divided equally);
- opening of each steam outlet for 1 minute.

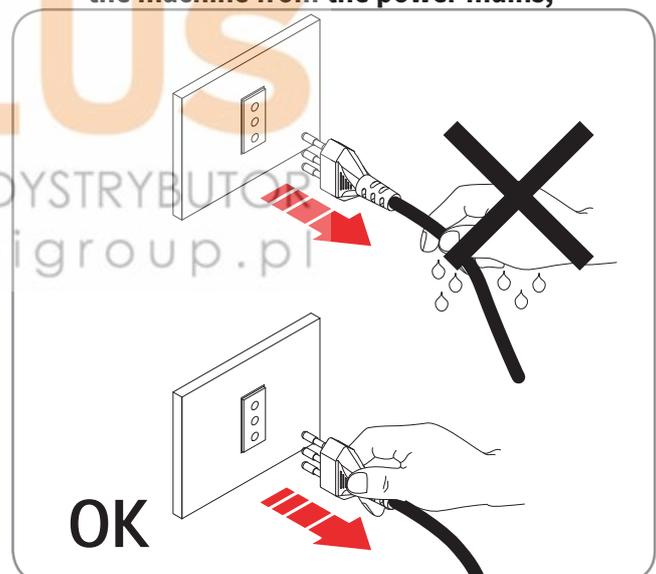
At the end of installation, it is good practice to draw up a report of the operations.

Basic rules must be observed when using any electric appliance. In particular:

- do not touch the machine with wet hands or feet;
- do not use the machine barefoot.



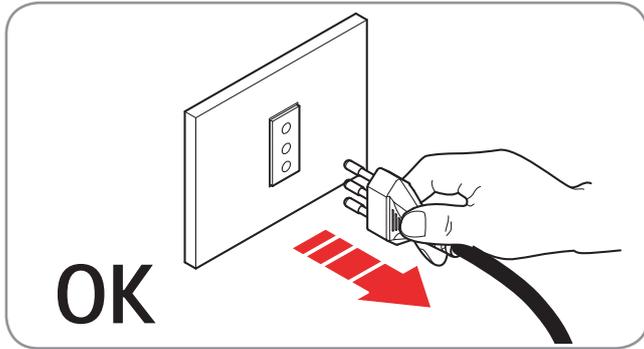
- do not use extensions in places used as bath or shower;
- do not pull the supply cable to disconnect the machine from the power mains;



- do not leave the machine exposed to atmospheric agents (rain, sun, etc.);
- do not allow the machine to be used by children or by non-authorized personnel that haven't read and understood this manual.

During installation, the mains power system needs to be equipped with a disconnect switch to cut off each phase.

Before servicing the appliance, the authorised technician must switch off the appliance and unplug it first.



For all cleaning operations, comply exclusively with the instructions given in this booklet manual.

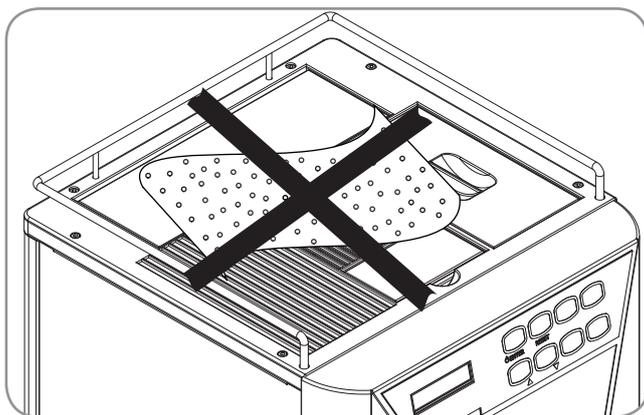
In case of breakdown or wrong functioning of the machine, switch it off. Any intervention is strictly forbidden. Contact qualified experts only. Repairs should only be made by the manufacturer or authorized service centres. Use only original spare parts.

Non-compliance with the above stated can compromise the safety of the machine.

During installation, the licensed electrician shall provide an omni-polar switch as per the applicable safety standard with opening distance of the contacts, which allows the complete disconnection in the conditions in the overvoltage category III.

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

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



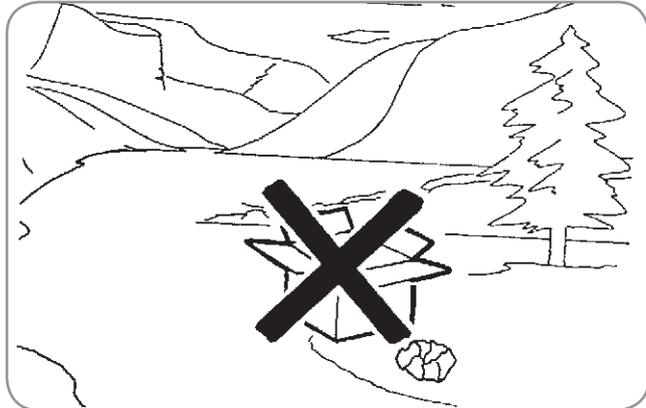
To support the aeration of the machine, place it with a distance of 15 cm (5,9 in) from the walls or from other machines on the aeration side.

Single-phase appliances with current above 15 A and three-phase appliances sold without plugs are directly wired to the mains power and therefore, it is not possible to use a plug.



**WARNING**  
**DANGER OF POLLUTION**

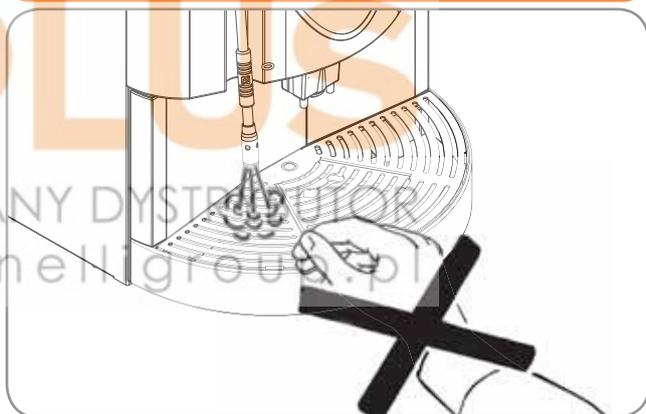
Do not dispose of the machine in the environment; for the disposal, contact an authorized service centre or contact the manufacturer for indications.



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



**WARNING**  
**RISK OF BURNS OR SCALDING**



**WARNING**  
**RISK OF BURNS OR SCALDING**

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.



**WARNING**  
**RISK OF CUTTING**

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



**WARNING**  
**RISK OF POLLUTION**

After washing is started, do not stop it to prevent detergent residues from remaining into the delivery unit.

The maximum noise disturbance level is lower than 70db.

If the pipe connecting to the mains water is replaced the old pipe must never be re-used.  
In case of machine with water connection to the line, the minimum pressure must be 2 bar and the max. pressure for the proper operation of the machine must not exceed 4 bar.

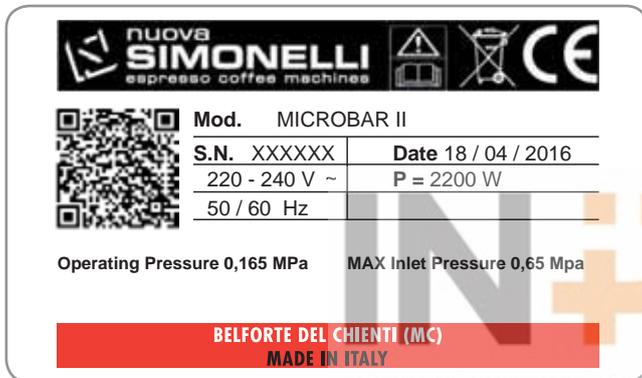
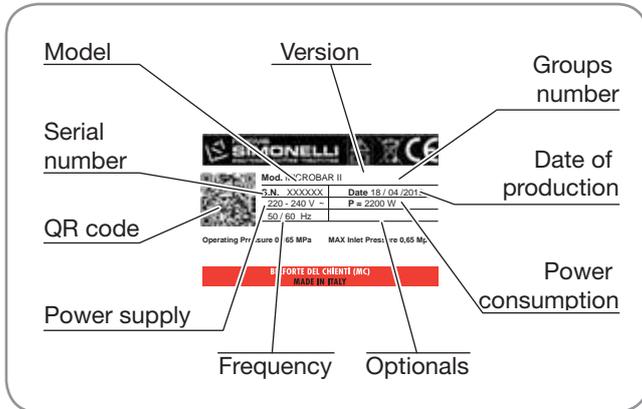
**WARNING****INFORMATION TO THE USERS**

Under the senses of the Directives/ Guidelines 2011/65/EU concerning the reduction of the use of dangerous substances in electric and electronic equipment, as well as the disposal of wastes“.

The symbol of the crossed large rubbish container that is present on the machine points out that the product at the end of its life cycle must be collected separately from the other wastes. The user for this reason will have to give the equipment that got to its life cycle to the suitable separate waste collection centres of electronic and electrotechnical wastes, or to give it back to the seller or dealer when buying a new equipment of equivalent type, in terms of one to one. The suitable separate waste collection for the following sending of the disused equipment to recycling, the dealing or handling and compatible environment disposal contributes to avoid possible negative effects on the environment and on the people's health and helps the recycling of the materials the machine is composed of. The user's illegal disposal of the product implies the application of administrative fines as stated in Law Decree n.22/1997” (article 50 and followings of the Law Decree n.22/1997).

## 1.5 MACHINE IDENTIFICATION

When contacting the manufacturer, **Simonelli Group** for any reason, always quote the machine serial number.



The machine internet page can be accessed directly through the QR code.

Download and install one of the apps to read QR codes on a mobile device. Start the app and position the camera in front of the code so that it can be clearly seen. Wait some time while the app processes the result and shows the internet page of the machine on the display.

## 1.6 TRANSPORT

The machine is transported on pallets which also contain other machines - all boxed and secured to the pallet with supports.

Prior to carrying out any transport or handling operation, the operator must:

- Put on work gloves and protective footwear, as well as a set of overalls which must be elasticated at the wrists and ankles. The pallet must be transported using a suitable means for lifting (e.g., forklift).

## 1.6.1 HANDLING



**WARNING**  
**RISK OF IMPACT OR CRASHING**

During all handling operations, the operator must ensure that there are no persons, objects or property in the handling area.

The pallet must be slowly raised to a height of 30 cm (11,8 in) and moved to the loading area.

After first ensuring that there are no persons, objects or property, loading operations can be carried out.

Upon arrival at the destination and after ensuring that there are no persons, objects or property in the unloading area, the proper lifting equipment (e.g. forklift) should be used to lower the pallet to the ground and then to move it (at approx. 30 cm (11,8 in) from ground level), to the storage area.



**WARNING**  
**RISK OF IMPACT OR CRASHING**

Before carrying out the following operation, the load must be checked to ensure that it is in the correct position and that, when the supports are cut, it will not fall.

The operator, who must first put on work gloves and protective footwear, will proceed to cut the supports and to storing the product. To carry out this operation, the technical characteristics of the product must be consulted in order to know the weight of the machine and to store it accordingly.



**WARNING**  
**RISK OF POLLUTION**

**Once the machine has been removed from the pallet or the container, do not dump them - pollution hazard.**



## 2. HOW TO INSTALL

2



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### TOOLS REQUIRED:



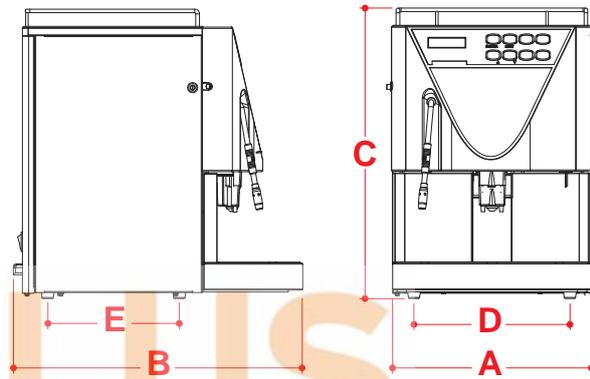
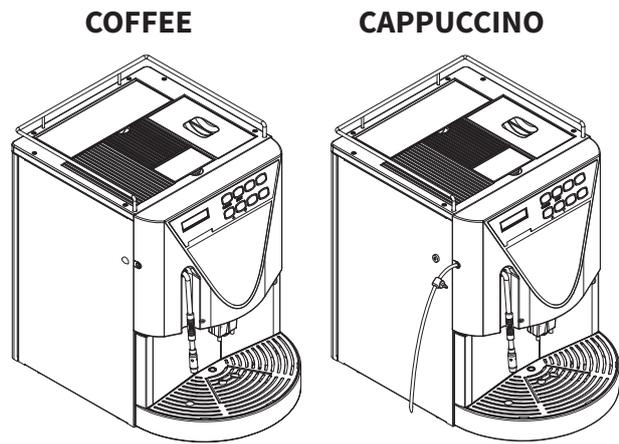
## 2.1 FIRST-TIME INSTALLATION

In this section the technical data are listed and first installation is safety guided.

### 2.1.1 WEIGHT AND DIMENSIONS

COFFEE VERSION		
<b>NET WEIGHT</b>	30 Kg	66 lb
<b>POWER</b>	1100 W	
<b>DIMENSIONS</b>	A 325 mm	A 12.8 inc
	B 460 mm	B 18.1 inc
	C 479 mm	C 18.8 inc
	D 255 mm	D 10.0 inc
	E 216 mm	E 8.50 inc

CAPPUCCINO VERSION		
<b>NET WEIGHT</b>	30 Kg	66 lb
<b>POWER</b>	2200 W	
<b>DIMENSIONS</b>	A 325 mm	A 12.8 inc
	B 460 mm	B 18.1 inc
	C 479 mm	C 18.8 inc
	D 255 mm	D 10.0 inc
	E 216 mm	E 8.50 inc



### 2.1.2 POWER

MICROBAR II is available with 220 V 50/60 Hz mono-phase.



#### WARNING

The machine is designed to operated at temperatures ranging from +5 to +40°C (41 - 104°F).



#### CAUTION RISK OF SHORT CIRCUIT

Before connecting the machine to the mains power supply, please check that the supply voltage corresponds to the machine voltage.

All the technical characteristics are detailed on the back of the machine for the service engineer.



### 2.1.3 WATER SUPPLY FROM THE MAINS



#### WARNING

The water hardness must be less than 4° - 6° fr (french degree). The chlorine content must not exceed 100 mg per litre (0.00000361lb/cu in). Otherwise the conditions of guarantee of the machine will expire.

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.

The device needs to be supplied with water that is suitable for human consumption and compliant with the regulations in force in the place of installation. The installation engineer needs confirmation from the owner/manager of the system that the water complies with the requirements and standards stated above.

The machine has a ready-connected 3/4 water supply pipe.

During initial installation, the service engineer needs to:

- 1 Fit a filter to the end of the pipe.
- 2 Connect this to the water mains.

#### NOTE

Make sure that the inlet pressure is <4 bar and if this is not the case, fit a suitable pressure reducer.

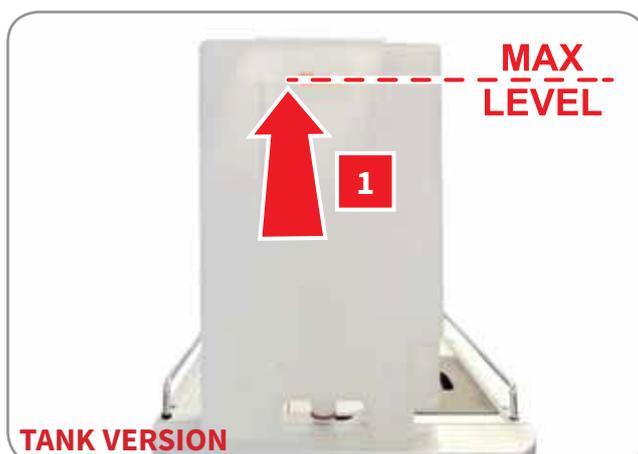
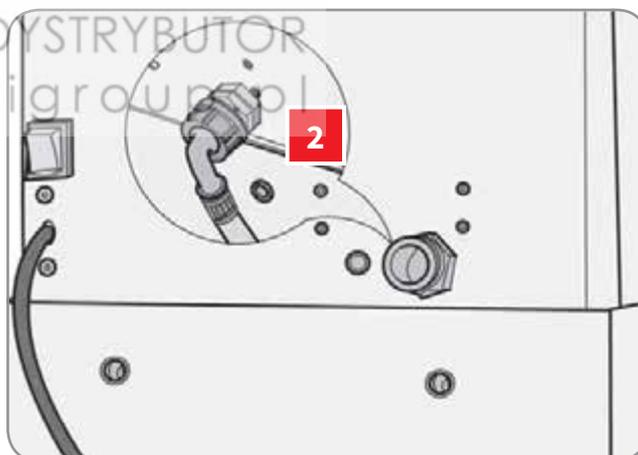
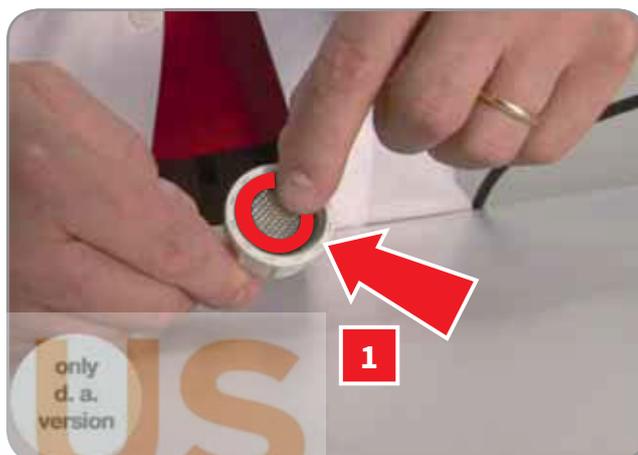
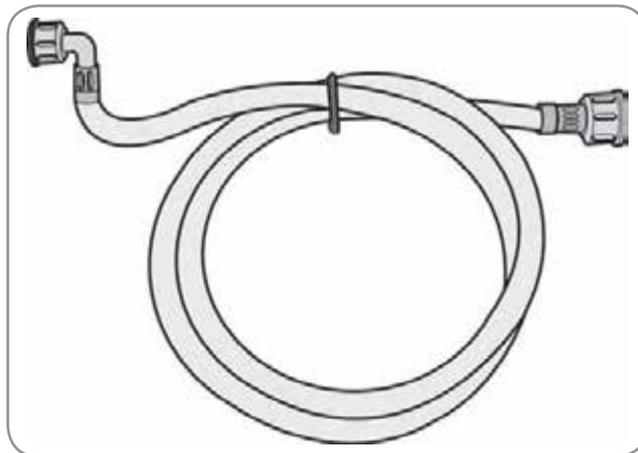
### 2.1.4 WATER TANK VERSION

- 1 Fill the tank with demineralised water to the maximum level.



#### WARNING

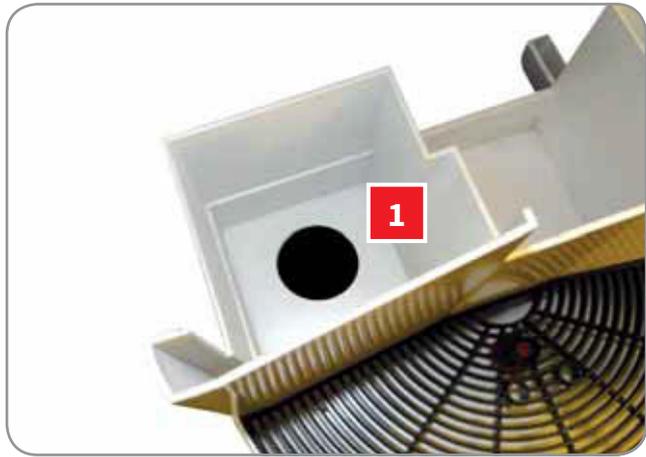
The water hardness must be less than 4° - 6° fr (french degree). Otherwise the conditions of guarantee of the machine will expire.



TANK VERSION

**2.1.5 OPTIONAL DIRECT GROUNDS DISCHARGE**

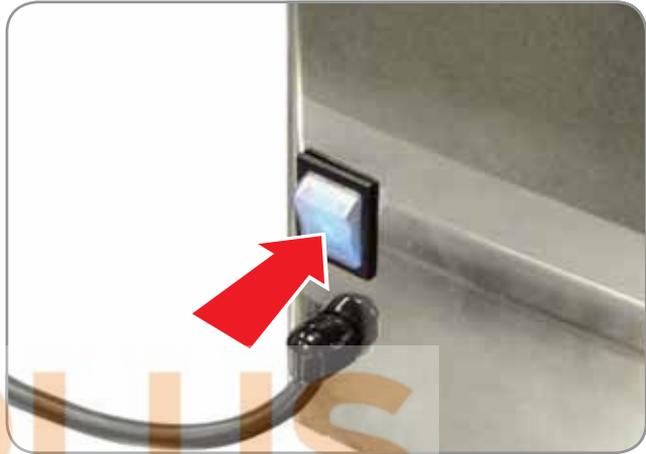
**1** Grounds discharge version, the service engineer must insert the conveyor funnel into the drawer and the discharge pipe into the relevant fitting under the machine.



**2.1.6 REFILL COFFEE BOILER**

To prevent any damage, the first time that the machine is installed or whenever the coffee boiler is empty it's necessary to manually fill the boiler. Once that all the previous connections and fits are complete, the machine can be connected to the power supply.

To fill manually the coffee boiler hold press the up and down arrows and switch ON the main switch ON (LED ON) the bottom right side to enter in the "Manual Movement" function. Hold press hot water key until water comes out from the hot water wand.

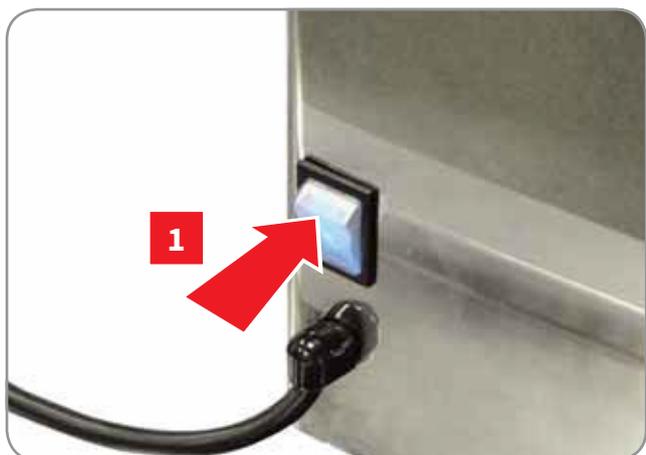


**2.1.7 LUBRICATION**

 **WARNING**

**If the machine is produced more then 3 month before the installation date, group lubrication is needed.**

- 1** Enter in manual movement: switch OFF the machine and hold pressed the arrows up and down while switching ON the machine with the main switch.
- 2** Release the two buttons when the display shows "MANUAL MOVEMENT".



- 2 Move down the group by pressing the arrow down button and lubricate the bushes on top of the group with Teflon Spray.



- 3 Move up the group by pressing the arrow up button and lubricate with Teflon spray the two bushes on bottom of the group.



  
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### 2.1.8 SWITCHING ON/OFF

To switch the machine ON definitively, press the  key.

The machine automatically loads the heater with water and begins heating operations.

#### NOTE

**The appliance is endowed with a security system that will stop the machine after about 1.5 minutes of constant functioning of the pump (to avoid pump overheating). In this case, switch off the main switch of the machine and then turn it on again.**

When the desired temperature is reached the display will show the "Machine Ready" message.



Please Wait  
Heating



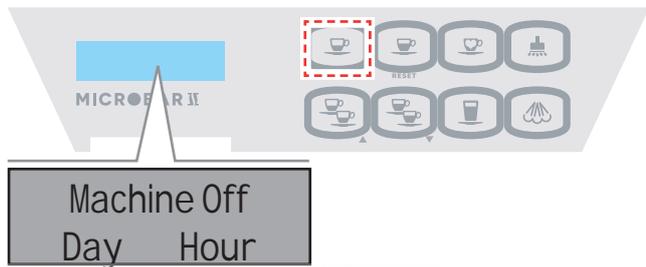
Machine Ready  
Day Hour

**NOTE**

When installing the machine for the first time or after water heater unit maintenance, press the button to dispense hot water before dispensing any coffee. Repeat this operation as required and until there is an even flow of water from the nozzle.

To switch off the machine, proceed as follows:

- Hold the  key down for 5 seconds with the machine switched on.
- The display will read "Machine Off".



- To switch the machine off fully, press the main switch and turn it to the "OFF" position (LED OFF).



**2.1.9 ACCESSORIES BOX**

The accessories box supplied with the machine contains a cleaning brush, decaf measuring cup, milk temperature adjustment screw, an Allen key for grinder adjustment, coffee machines keys, button labels and product sample for cleaning the milk and coffee circuits.



### 2.1.10 FILLING THE COFFEE BEAN CONTAINER

Use ONLY toasted coffee beans into the coffee bean holder. Don't insert caramelized, sugar coated or similar coated coffee beans, instant coffee or any other sugary beverages because they will harm the appliance.



### 2.1.11 HOT WATER

Temperature of hot water is the same as the temperature set in coffee boiler. It can be set by programming the parameter COFFEE TEMPERATURE, being the tea water temperature the same for coffee.



### 2.1.12 CHANGE PRODUCTS NAME

- 1 Remove the cover and replace the drink label.



## 2.2 BASIC PROGRAMMING

### 2.2.1 LANGUAGE PROGRAMMING

- 1 Open the door, press  and close the door.
- 2 Press  key to enter the sub-menu and use the keys  and  to scroll the menu and change parameters.  
Press  to confirm and/or  to return using the machine.



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### 2.2.2 BEVERAGES PROGRAMMING

After language, press the arrow down key and insert the technical password that's key 2 for five times 2-2-2-2-2 in sequence.

Use arrow up key and select PROG DOSES pressing ENTER. Listed below some suggestions to start the settings of the machine. Use Arrow up and down to choose, ENTER to confirm and RESET to exit from sub-menu.

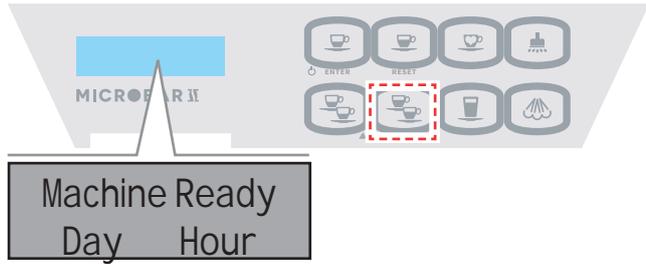
<b>RISTRETTO</b> suggested values:	Cycle RISTRETTO: GRIND TIME between 6.5-7.5 seconds, 6,5 for lighter ristretto, 7.5 seconds for stronger ristretto; VOLUME CC around 30-35; PRE-BREWING "Yes"; TAMPING "Yes".
<b>2 RISTRETTO</b> suggested values:	Cycle 2 RISTRETTO: GRIND TIME between 9.5 for lighter ristretto, 10.5 seconds for stronger ristretto; VOLUME around 60-65; PRE-BREWING "Yes"; TAMPING "No".
<b>ESPRESSO</b> suggested values:	Cycle ESPRESSO: GRIND TIME between 6.5 - 7.5 seconds, 6.5 seconds for lighter espresso, 7.5 seconds for stronger espresso; VOLUME around 45; PRE-BREWING "Yes"; TAMPING "Yes".
<b>2 ESPRESSO</b> suggested values:	Cycle 2 ESPRESSO: GRIND TIME between 9.5 and 10.5 seconds, 8.5 for lighter espresso, 10.5 seconds for stronger espresso; VOLUME around 90; PRE-BREWING "Yes"; TAMPING "No".
<b>REGULAR COFFEE</b> suggested values:	Cycle COFFEE: GRIND TIME between 6 and 7 seconds, 6 for lighter coffee, 7 seconds for stronger coffee; VOLUME around 130; PRE-BREWING No; TAMPING "No".
<b>2 REGULAR COFFEE</b> suggested values:	Cycle 2 COFFEE; GRIND TIME between 10 and 11 seconds, 10 for lighter coffee, 11 seconds for stronger coffee; VOLUME around 250; PRE-BREWING No; TAMPING "No".
<b>CAPPUCCINO</b> suggested values:	Cycle CAPPUCCINO if you want white top in the cup or COFFEE MILK if you want brown top, MILK TIME around 12-14 seconds; GRIND TIME between 6.5 and 7.5 seconds, 6.5 for lighter cappuccino, 7.5 seconds for stronger cappuccino; VOLUME around 50; PRE-BREWING "No"; TAMPING "Yes".
<b>MACCHIATO</b> suggested values:	Cycle MACCHIATO, MILK TIME around 20 seconds; GRIND TIME between 6 and 7 seconds, 6 for lighter macchiato, 7 seconds for stronger macchiato; VOLUME around 50; PRE-BREWING No; TAMPING "No" (3 layer macchiato is based on the density difference between hot coffee and worm milk).
<b>CAFFELATTE</b> suggested values:	Cycle CAFFELATTE, MILK TIME around 15 seconds; GRIND TIME between 6 and 7 seconds, 6 for lighter caffelatte, 7 seconds for stronger caffelatte; VOLUME around 70; PRE-BREWING "No"; TAMPING "No".

### 2.2.3 SETTING PROGRAMMING

<b>COFFEE TEMPERATURE:</b>	It is the temperature of the water in the coffee boiler used to brew coffee, suggested value between 88 to 98; the temperature change the colour and the taste in the espresso, 90-92 for lighter colour cream, less bitterness more acidity (more then 40% robusta percentage in the blend); 92-95 for nut colour and balance between bitterness and acidity (less then 20% robusta percentage in the blend); more then 94 for brown colour and less acidity (100% Arabica blend); reduce to 88-92 if your major products are based on regular coffee.
<b>STEAM TEMPERATURE:</b>	It is proportional to the steam pressure, suggested value 130; move up to 140 if you use mainly the Autosteam/Easycream or manual steam.

2.2.4 **EXIT**

When finished with programming, press the  key until MACHINE READY appears.



2.3 **CALIBRATION**

The next installation phase involves setting the grind, the cappuccino air and the milk flow. These can also be made when the machines is turned on.

2.3.1 **GRINDER ADJUSTMENT**

To adjust grinding fineness on the grinder, use a 3 mm Allen key.

Turn clockwise to increase fineness and anticlockwise to reduce it.

When adjusting for finer grinding, we recommend tightening by a maximum of two turn and then testing the effect by pouring at least two cups of coffee. Fineness adjusting will be effective as the previously grinded powder will leave the grinder.



**ESPRESSO:** delivery time (from pushing the button and the finish of brewing) must be set around 30–35s; adjust finer (2 by 2 turn) to increase the delivery time to obtain a more tasty espresso, with darker and thicker cream and stronger body. If regular coffee is your major product and only one grinder is set to be used for both espresso and regular coffee, it's possible to modify the product delivery time by adjusting the grinding time.

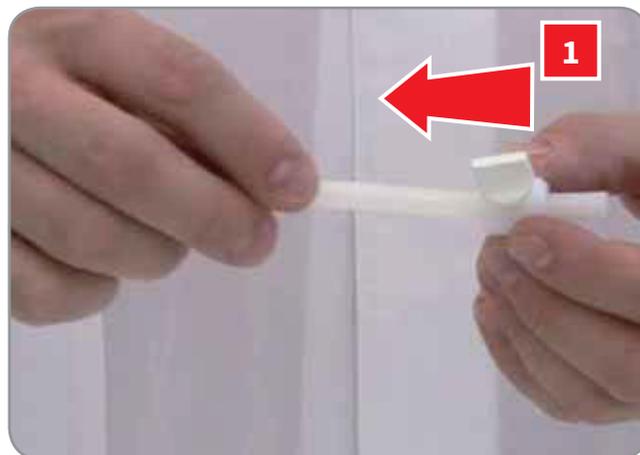
**COFFEE:** delivery time (from pushing the button to the end of brewing) must be set around 35–40s; adjust finer (1 by 1 turn) to increase the delivery time to obtain a more tasty coffee, with darker and thicker cream.

**NOTE**

**Play with the grinding time to modify the delivery time.**

### 2.3.2 MILK TEMPERATURE ADJUSTMENT

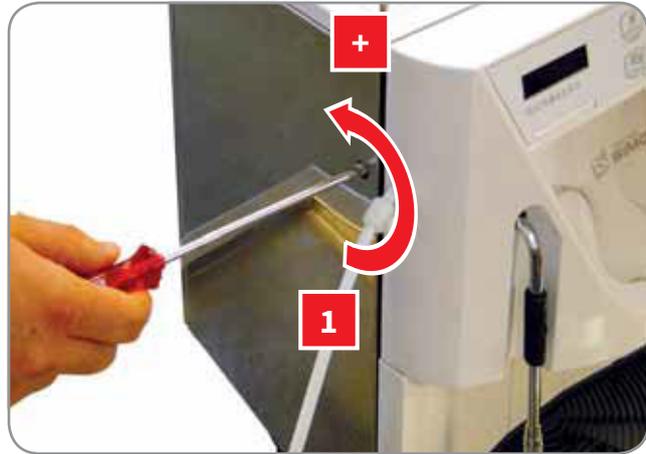
- 1 Insert the regulator on the pipe and adjust the screw on the right hand side of the machine.
- 2 The default setting is to screw it completely closed, then open by two and a half turns.
- 3 Turn the screw counter clockwise to increase the flow, lowering the temperature, or clockwise to decrease the flow and increase the temperature.



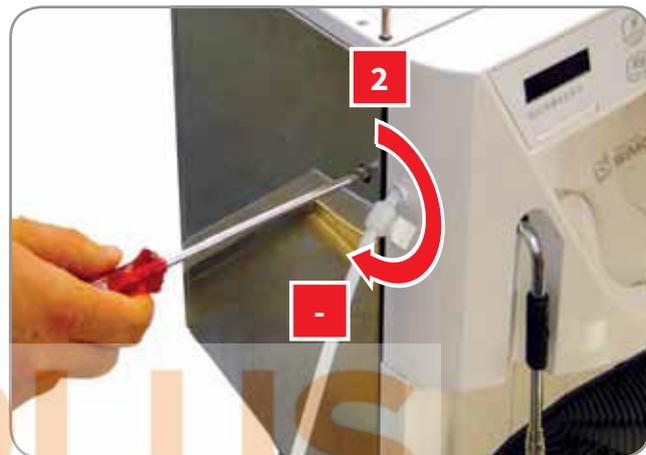
### 2.3.3 MILK FOAM

On the front right, the adjustment screw increases or decreases the cappuccino air flow, and with it the amount of foam.

**1** Turn anticlockwise to increase foam.



**2** Clockwise to reduce it.  
We recommend performing this operation while actually pouring milk.



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### 3. POURING GROUP



3

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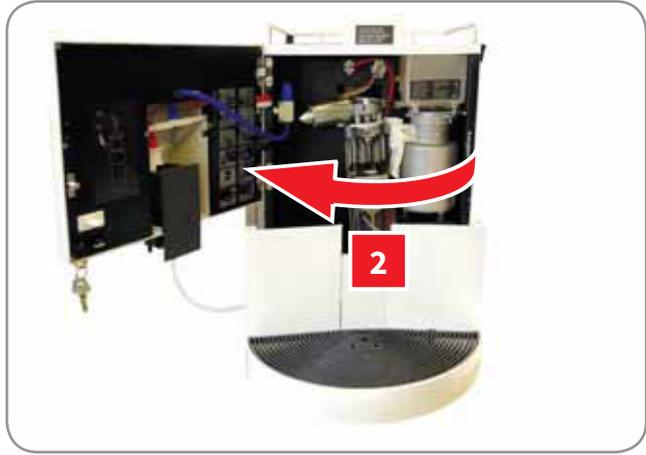
#### TOOLS REQUIRED:



### 3.1 POURING GROUP REMOVAL

To access the pouring group, just open the door.  
The service engineer will need to:

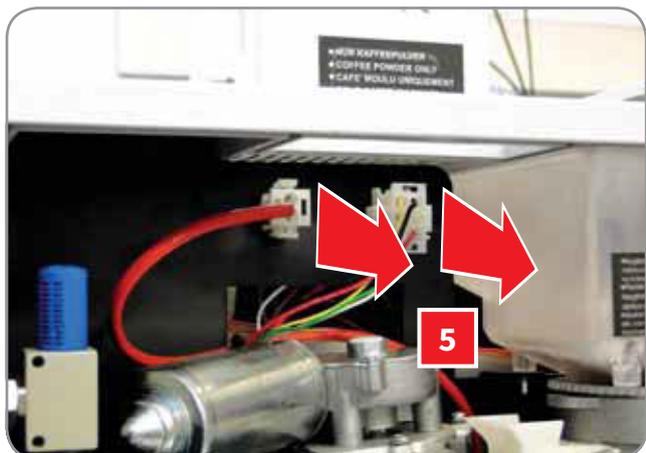
- 1 Turn the machine OFF.
- 2 Open the door turning the key anticlockwise.
- 3 Remove the grounds drawer and the drip tray.



- 4 Remove the conveyor.



- 5 Remove the motor plug and the heating element plug on top of the machine.



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- 6** Unhook the water supply pipe by loosening the fixing ring.  
Press the metal ring using a flat head screwdriver or a finger and pull the pipe.

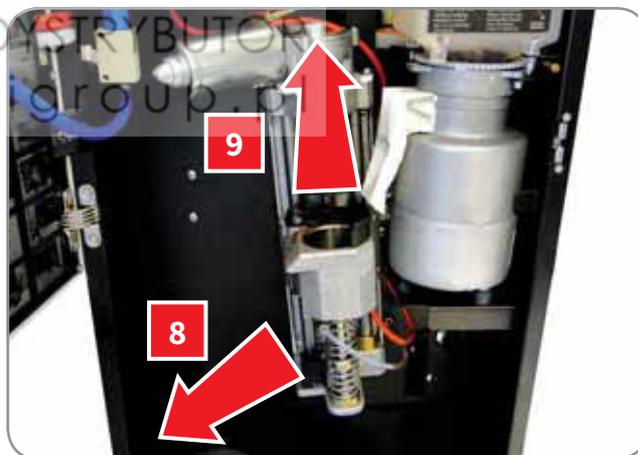


- 7** Remove the covers of the grinder chutes.



- 8** Remove the 4 mm Allen screws holding the group to the structure.

- 9** Remove from front by opening the grinder chute.

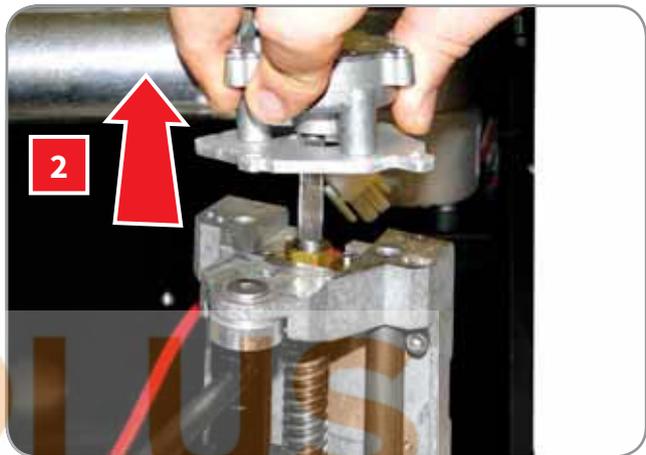
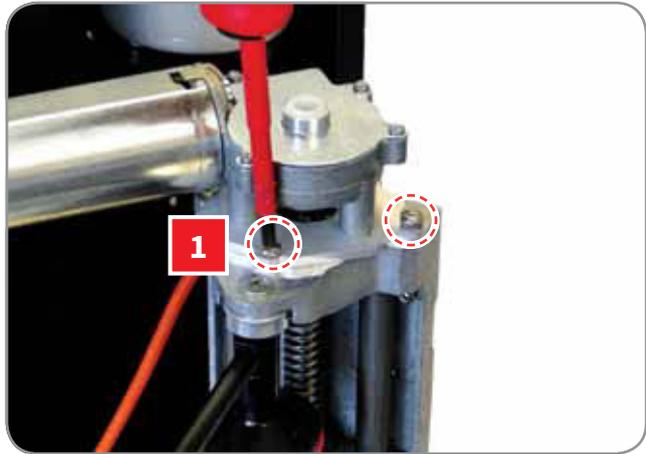


### 3.2 GROUP MOTOR REMOVAL

The service engineer needs to:

- 1 Remove the 2 screws at the top of the group using a Phillips screwdriver.
- 2 Slide out the motor.
- 3 Remove the motor plug.

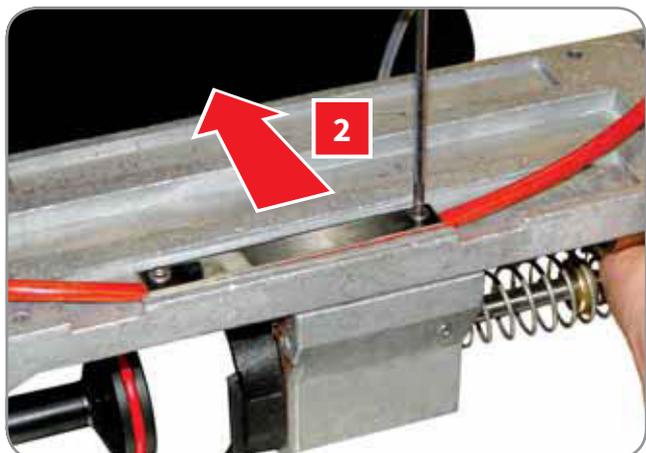
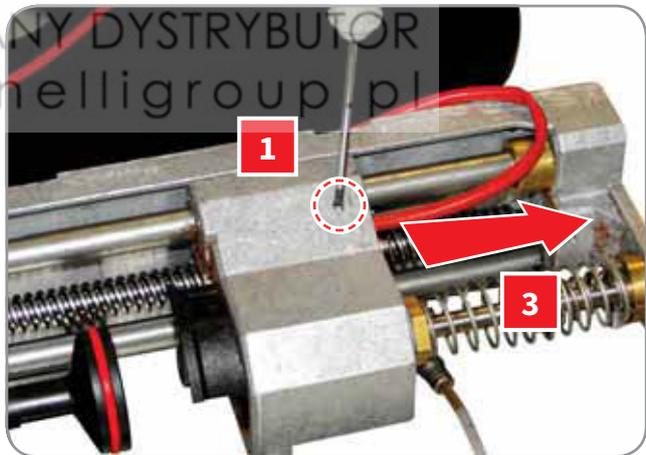
This operation can be carried out with the group fitted to the machine and following the same procedure.



### 3.3 HEATING ELEMENT REMOVAL

To remove the heating element:

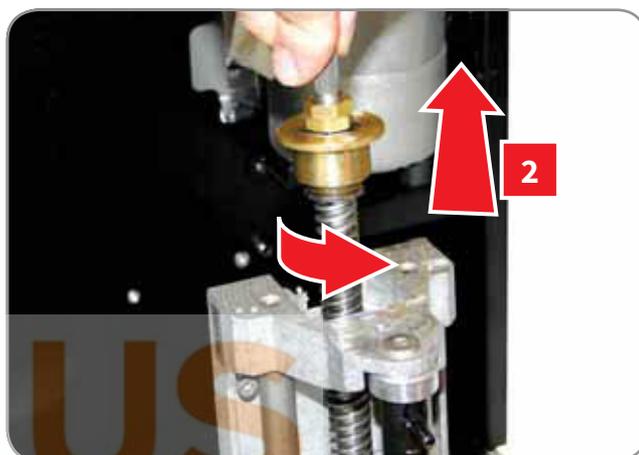
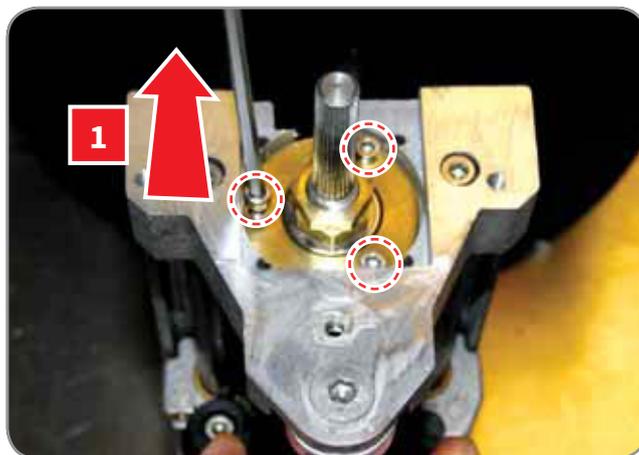
- 1 Loosen the 2 mm set screw.
- 2 Remove the plates behind the group losing the two screws.
- 3 Slide out the heating element.



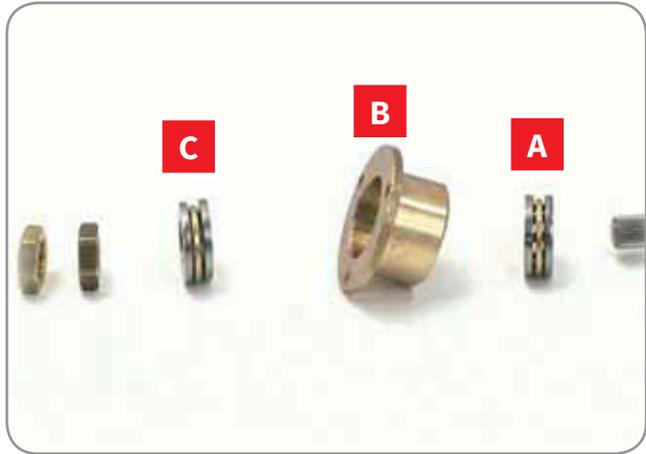
### 3.4 MOVEMENT SCREW AND BEARINGS REMOVAL

After removing the group from the machine and the motor, you can:

- 1 Release the worm screw by undoing the three 2.5 mm Allen screws on top of the group support.
- 2 Screw out the worm screw, the bearings are part of the worm screw.
- 3 To replace or clean the bearings, remove the nut and support nut using two 14 mm wrenches.
- 4 Then remove the first (B) bearing (A), the support and then the second bearing (C).



- 5 When refitting these parts the service engineers should take care to correctly position the first worm screw bearing, which has two washers with a grooved part inside and the balls in the centre. The next step is to insert the support (B) and then the second bearing (C).



- 6 Fit the first nut, then tighten with a 14 wrench.

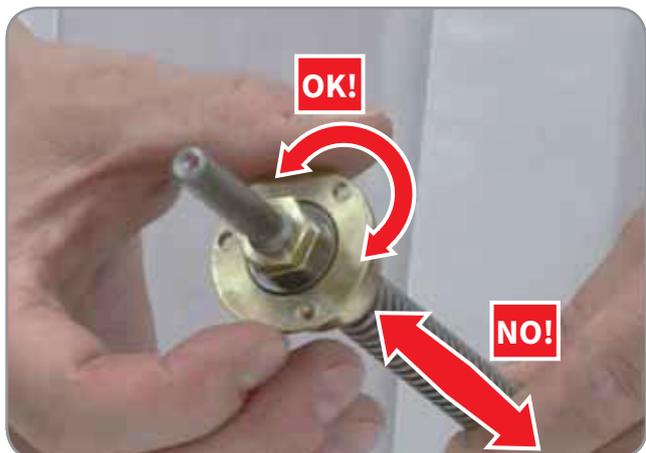
- 7 Make sure that the movement is correct and check the clearance of support.



- 8 Slide on the nut support and tighten with a 14 mm double wrench.



- 9 Again, make sure that the movement is correct and check the clearance of the support.



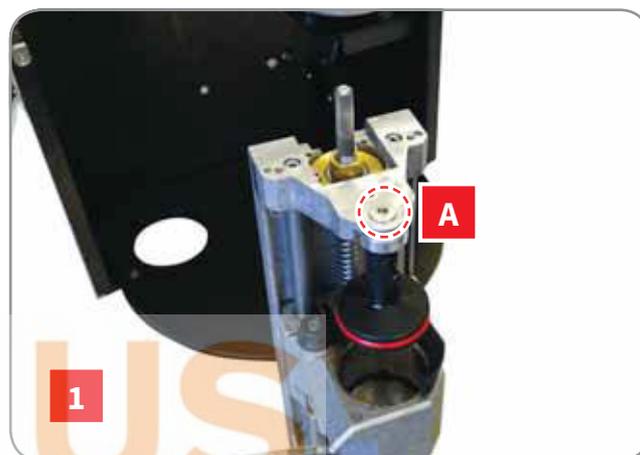
- 10 Lubricate the bearings and bushing with Simonelli Group silicon lubricant.



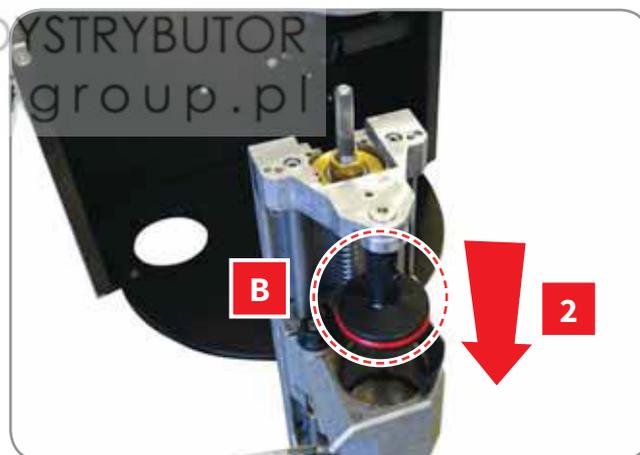
### 3.5 TAMPER REMOVAL

After removing the group from the machine, is possible to remove the tamper:

- 1 Remove the Allen screw (A).



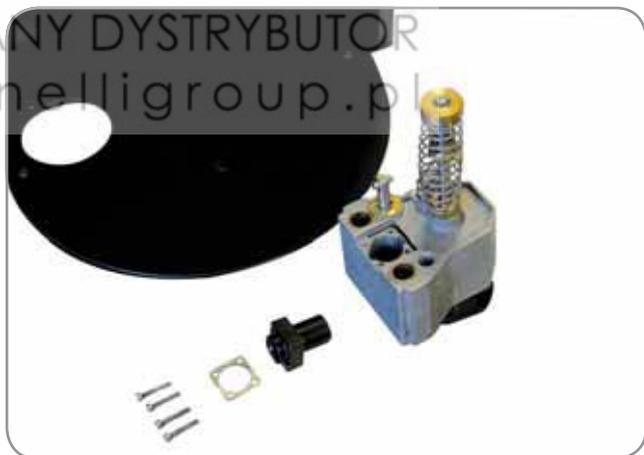
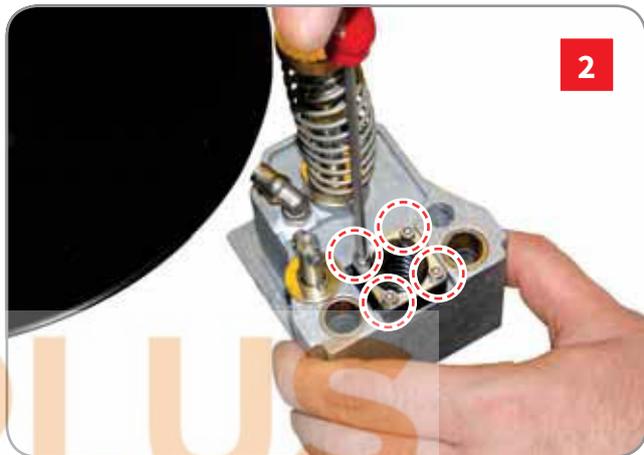
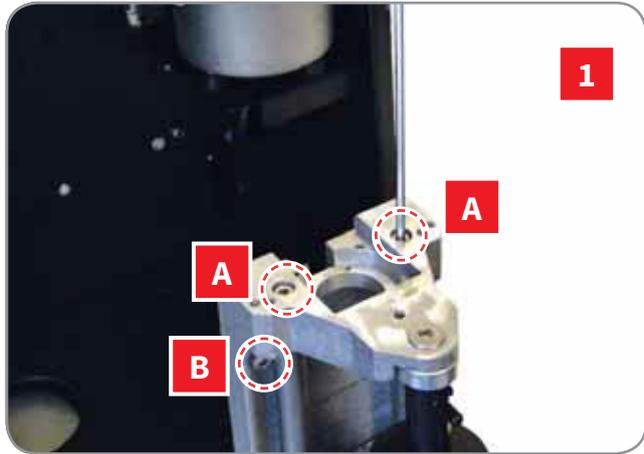
- 2 Slide out the tamper (B) to the bottom.



### 3.6 INFUSION CHAMBER REMOVAL

The brewing chamber can be reached by removing the group, the motor and the worm screw.

- 1 Pull out the two runners by removing two 3 mm Allen screws (A) and the two 2.5 mm (B) on the worm screw cover.
  
- 2 The nut is at the back of the infusion chamber. To remove, undo the four screws in the group's lower support.



### 3.7 BLADE EJECTOR WORM SCREW AND BLADE EJECTOR REMOVAL

The blade ejector worm screw is located on the lower support bracket of the group.

**1** Once the pouring group has been removed; it is possible to take out the blade ejector worm screw by removing the two screws on the base with a Phillips screwdriver.

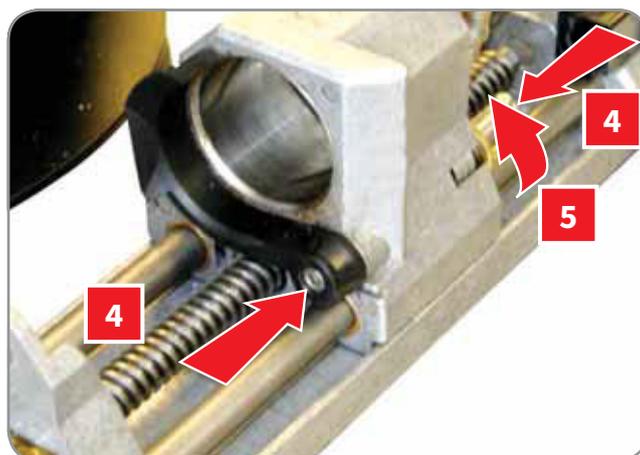
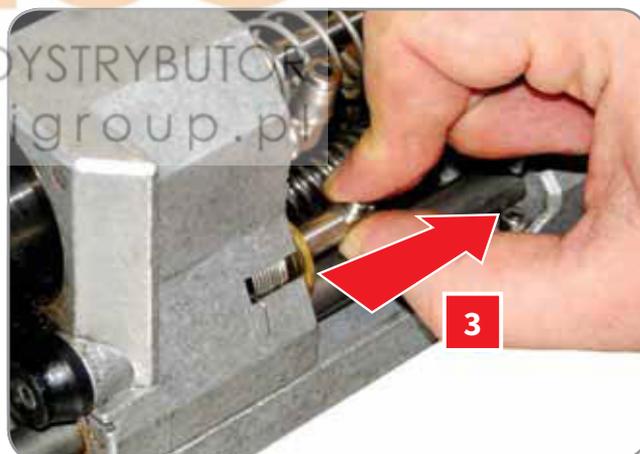
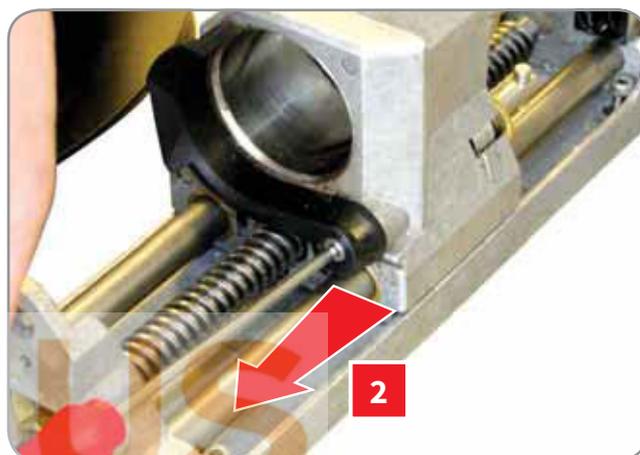
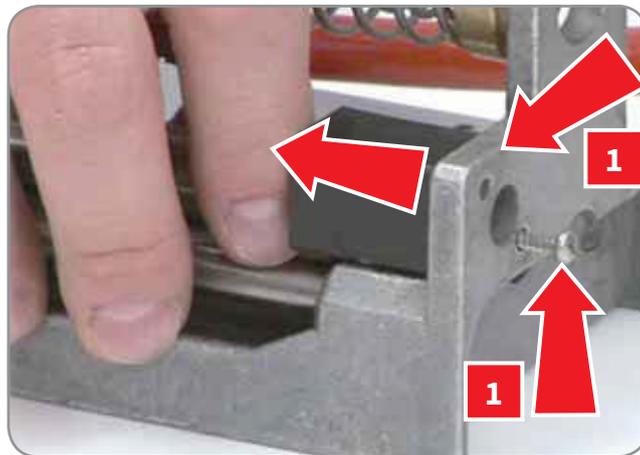
**2** To remove the blade ejector, it is necessary to undo the screw with a 3 mm Allen wrench.

**3** Gently turn the blade to free it from the shaft and infusion chamber.

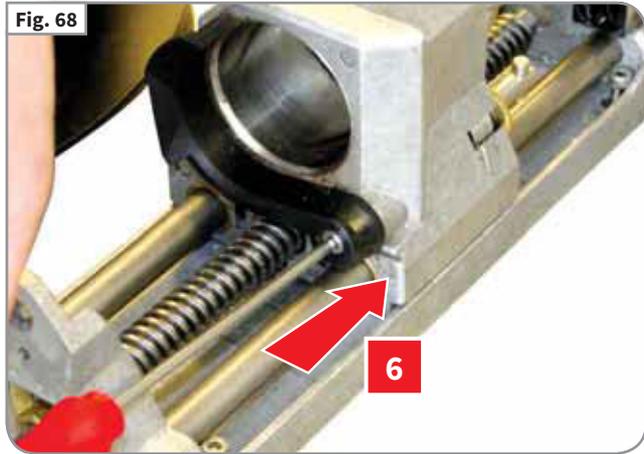
When refitting, the engineer will have to:

**4** Reposition the shaft.

**5** Pre-load the spring by one turn using the blade.

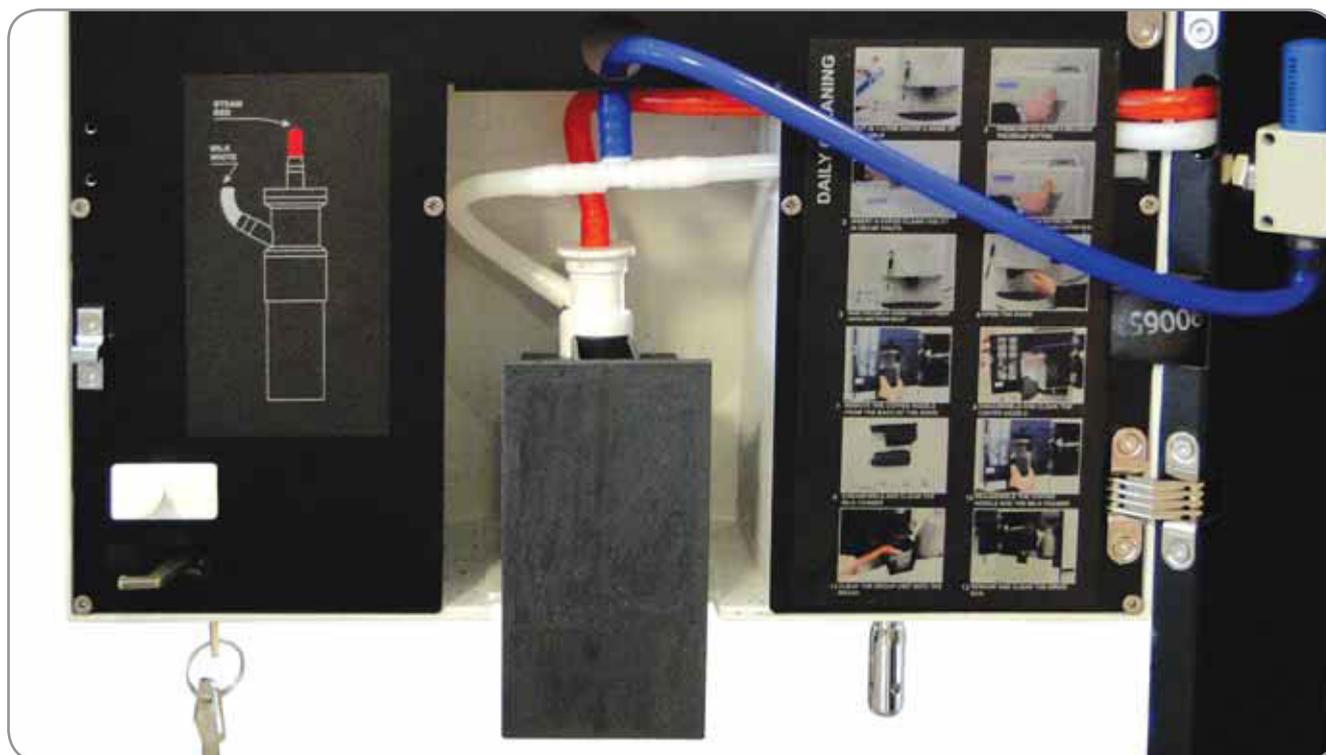


- 6 Add a drop of loctite to the screw and tighten the 3 mm Allen screw.



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## 4. GROUP MAINTENANCE



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### TOOLS REQUIRED:



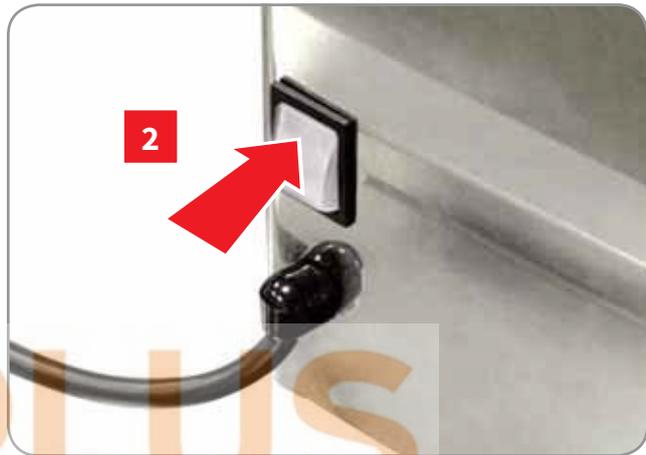
**4.1 SEMI-ANNUAL  
POURING GROUP MAINTENANCE**

It is recommended that the group has routine maintenance every 6 months or 15.000 pouring cycles.

**1** Follow the maintenance check list instruction.



**2** Switch OFF the machine press the main switch.



**3** Press the key  and  arrows and turn ON the machine by the main switch. The display shows "MANUAL MOVEMENTS".

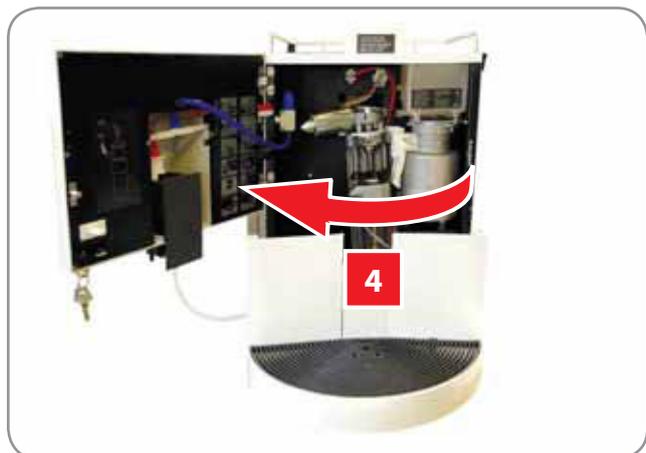
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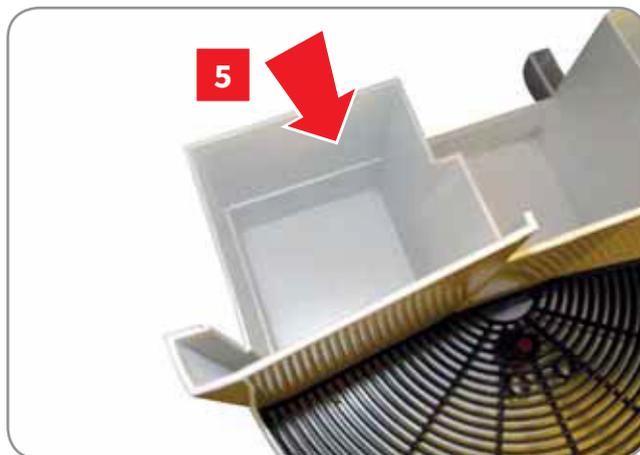


Manual Movements

**4** Open the front door.



- 5 Remove the grounds drawer tray and the water collecting tray.

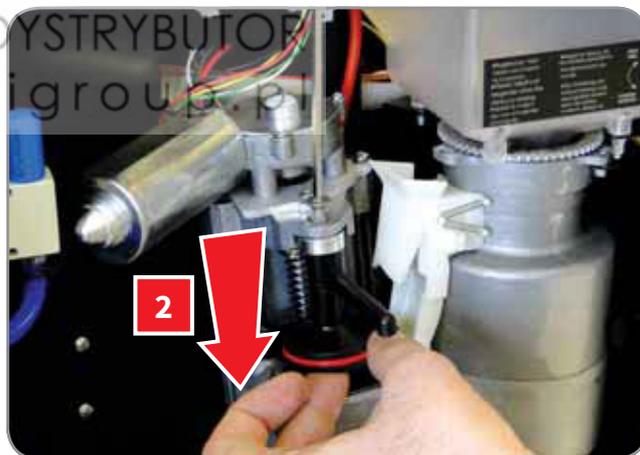


#### 4.1.1 TOP PISTON

- 1 Remove the nozzle from the pipes.



- 2 Remove the screw to unlock upper piston cup and remove it.



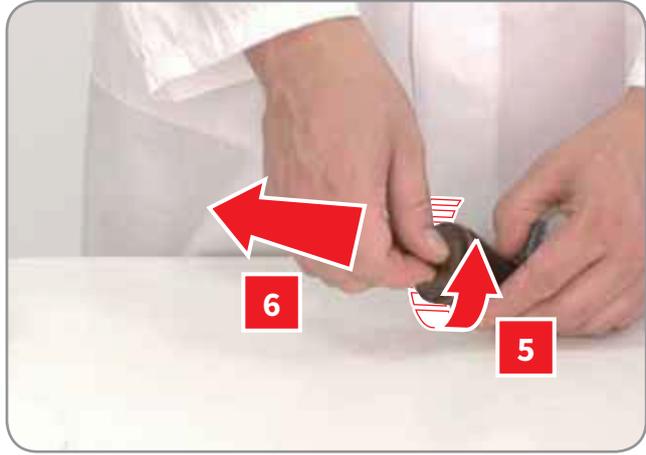
- 3 Slide down the piston.

- 4 With the aid of a flat screw driver remove the screw security the piston shower.



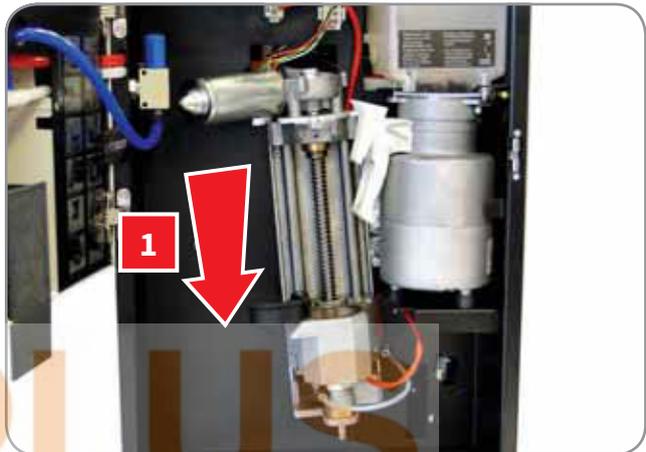
Clean the shower well with a damp cloth or leave the soak a while in hot water and Pulicaff; if the shower is too dirty replace it with a new one.

- 5 Using a flat head screwdriver, remove the seal and rinse off the seating and also the piston surface or soak them in hot water and Pulicaff.
- 6 Use a screwdriver to insert the new seal and make sure that it fits perfectly in the seating. Screw the shower back on the piston.

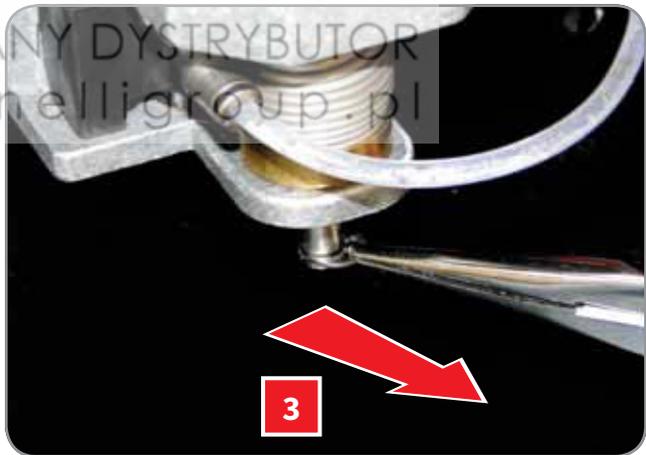


#### 4.1.2 LOWER PISTON

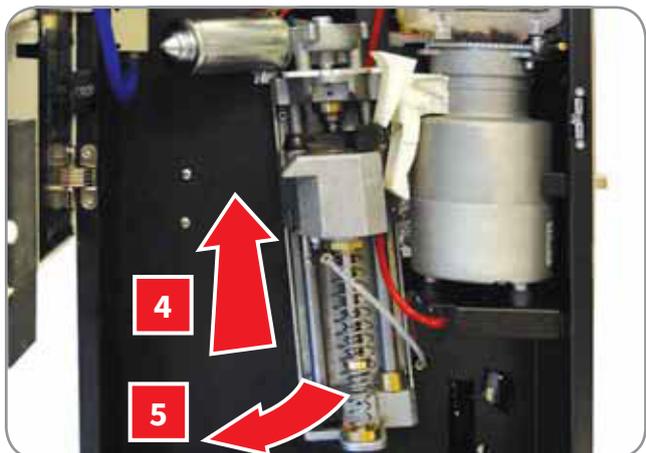
- 1 Press the down arrow and move the chamber to the bottom position.
- 2 Remove the Teflon pipe from the fitting: while holding the ring, pull on the delivery pipe.



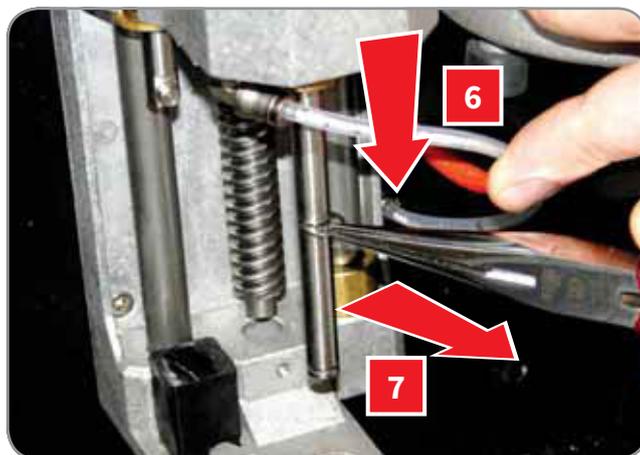
- 3 With pliers, remove the bottom seeger from the lower piston shaft.



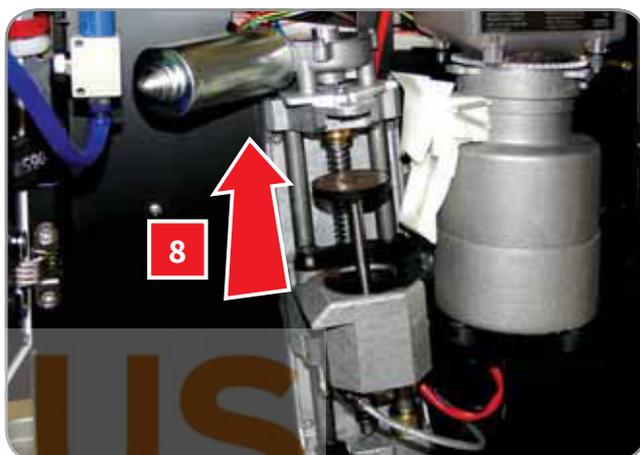
- 4 Press the up arrow and move the group to the top position.
- 5 Slide out the springs.



- 6 Press the down arrow and let go before the blade begins to be expelled.
- 7 Remove the central seeger from the lower piston shaft.



- 8 Slide out the piston out from the top.



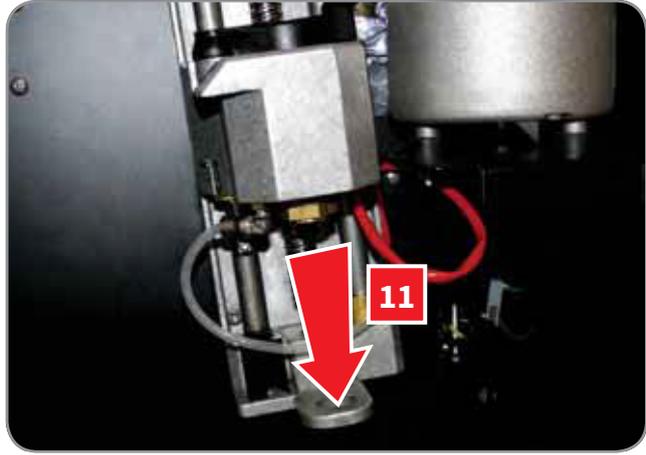
- 9 Using a Flathead screwdriver, take out the screw securing the shower to the piston clean the shower with a damp cloth or leave to soak in hot water and Pulicaff. If the shower is too dirty, replace it with a new one. Make sure that the piston surface are clean.



- 10 With a 21 mm wrench, undo the screw that holds the seal.



**11** Remove a slide out with one finger and replace it.



**12** To reassemble, use Teflon in the screw thread. Add the new seal and lubricate with Simonelli Group silicon grease.

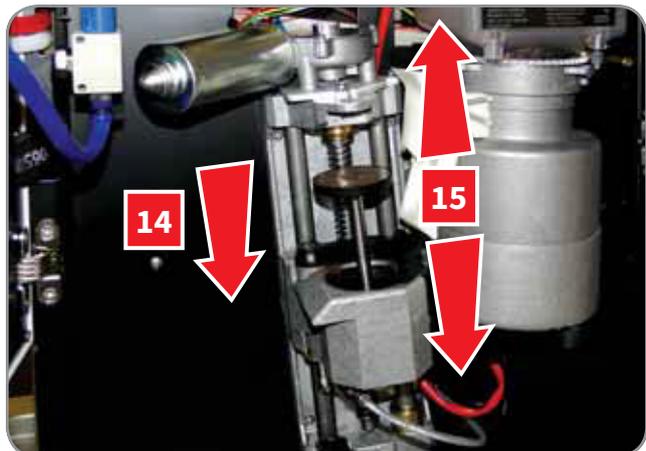


**13** Tighten the screw, but not fully.

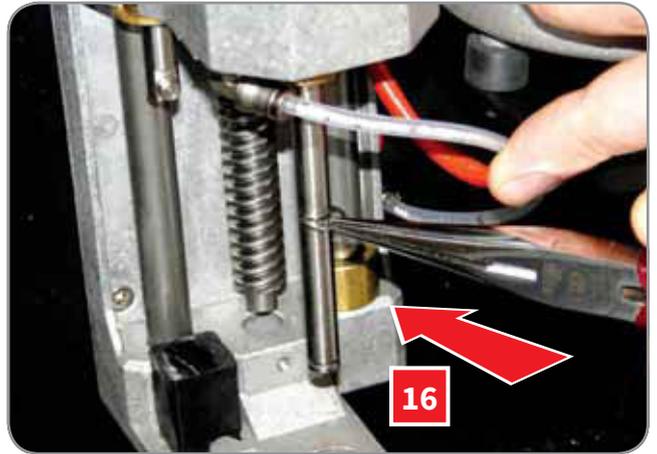


**14** Insert the lower piston and completely tighten the screw.

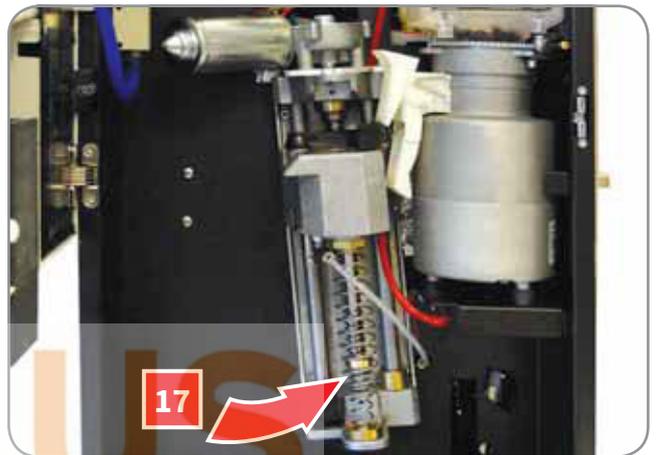
**15** Check the free movement of the piston.



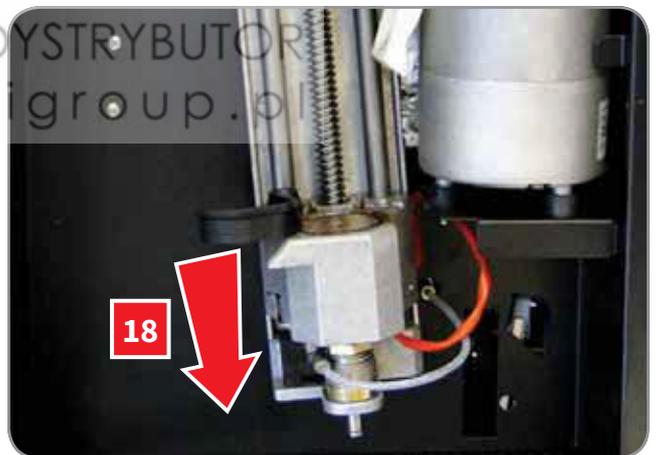
- 16** Insert the seeger in the middle of the lower piston shaft.



- 17** Press the up arrow key and insert the previously assembled spring.

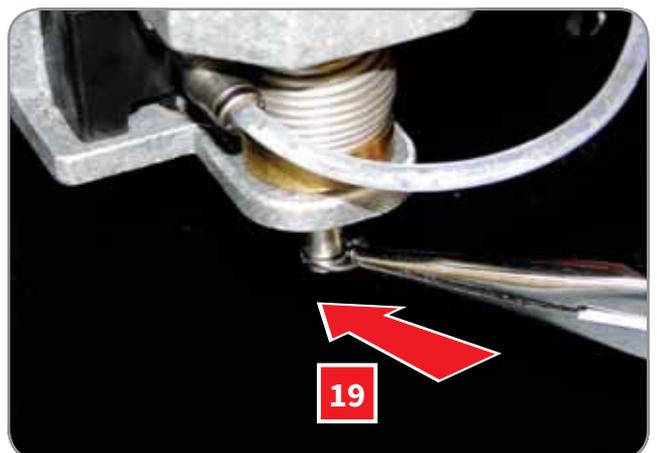


- 18** Press the down arrow to lower the chamber. Let go when the piston is about to enter the bottom support of the spring.



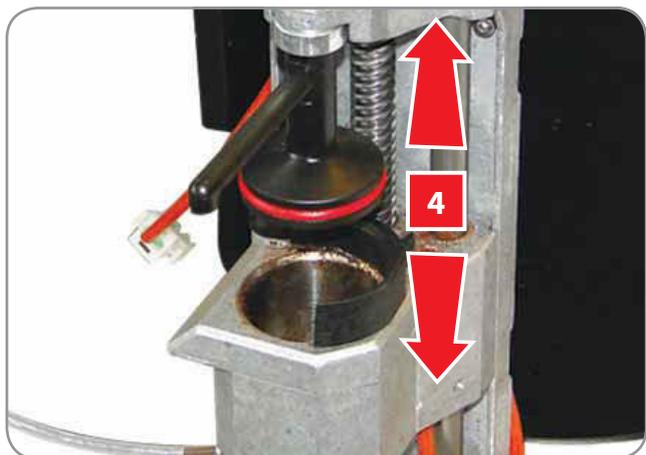
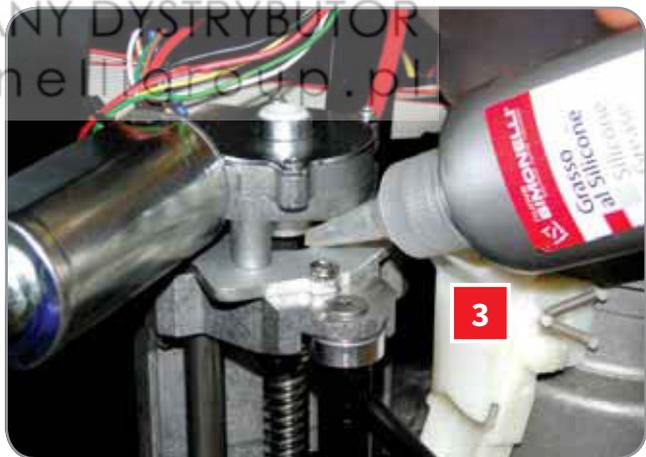
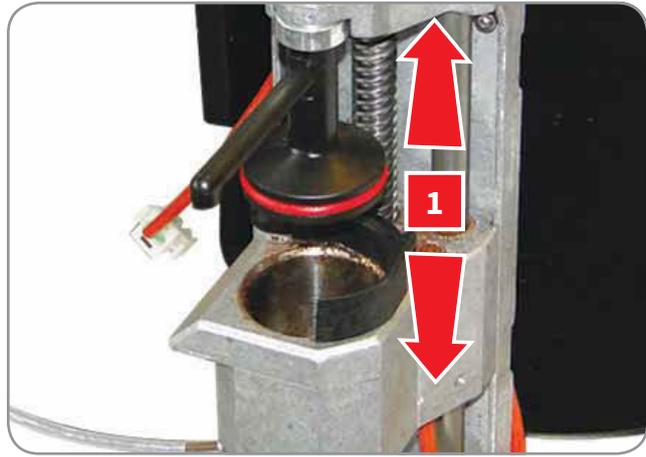
- 19** Insert the bottom seeger.

- 20** Press the buttons up and down arrow to check if the movement of the lower piston is free.



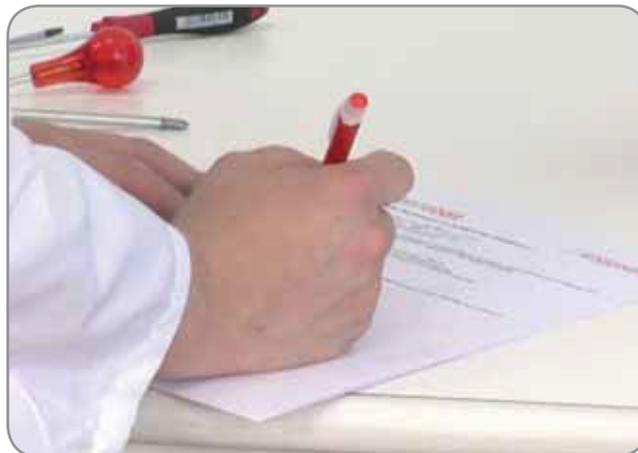
**4.1.3 CLEANING RUNNERS AND LUBRICATION**

- 1** Clean the runners with a damp cloth and mild degreasing soap; moving the chamber up and down to remove dirt from all surface.
  
- 2** Use a Teflon spray to lubricate the guides especially the bushings of the infusion chamber and then clean with dry cloth. Lubricate the worm near the infusion chamber bushing with Teflon spray.
  
- 3** Use Simonelli Group silicone lubricant on the screw worm bearings.
  
- 4** Moving the chamber up and down to remove dirt from all surface.



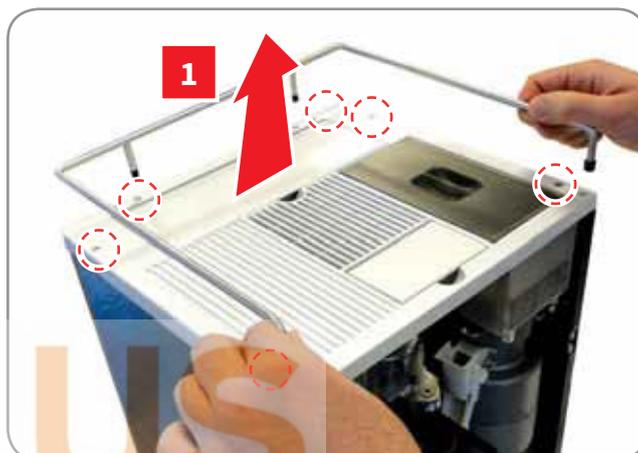
## 4.2 ANNUAL POURING GROUP MAINTENANCE

Every year or after 30.000 cycles the group should be replaced with a new or reconditioned one.  
For reconditioning follow the maintenance check list directions.



### 4.2.1 GROUP REMOVAL AND CLEANING

- 1 Unscrew the 10 Allen screws and remove the top cover.



- 2 Open the door and remove the ground drawer and the water collecting tray.



- 3 Remove the low Allen screw 3 mm and the plugs for the motor and heating element.

- 4 Then remove pouring group and motor sliding them from front and opening the grinder nozzle.

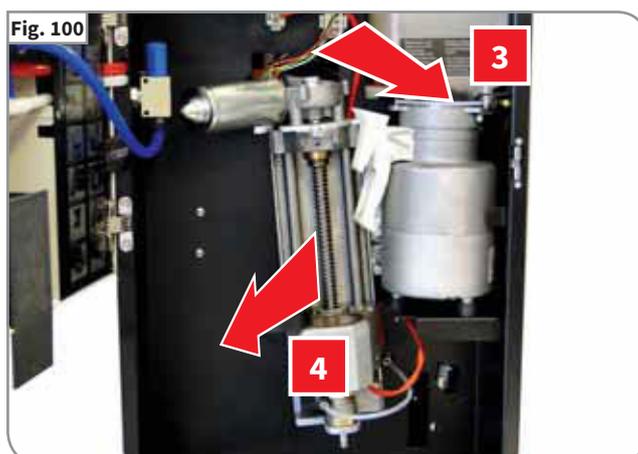
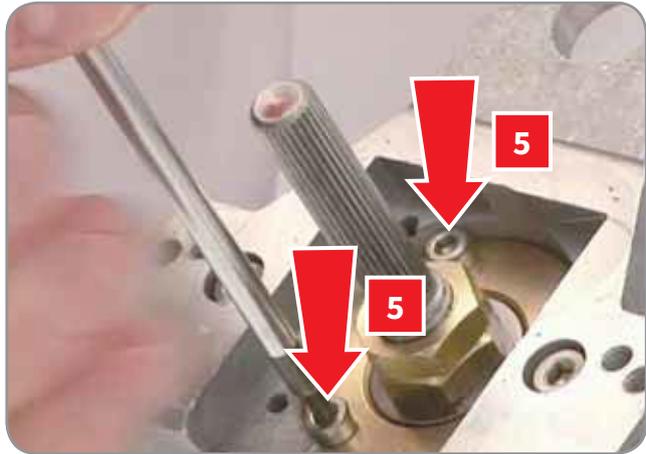


Fig. 100

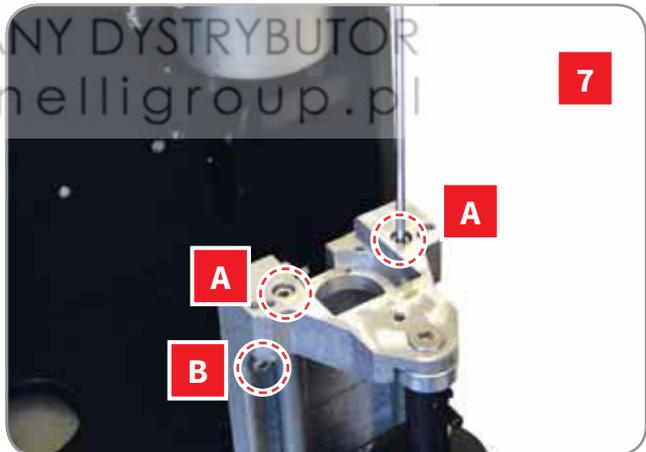
- 5 Release the worm screw by undoing the tree 2.5 mm Allen screw on top of the support group.



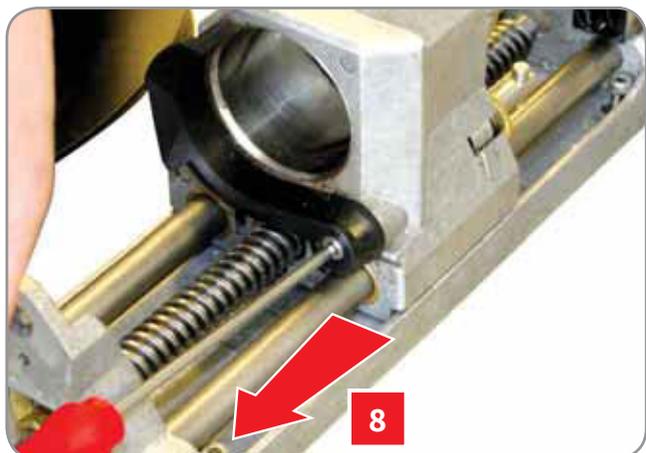
- 6 The worm screw is at the back of the infusion chamber. The bearings are part of the worm screw.



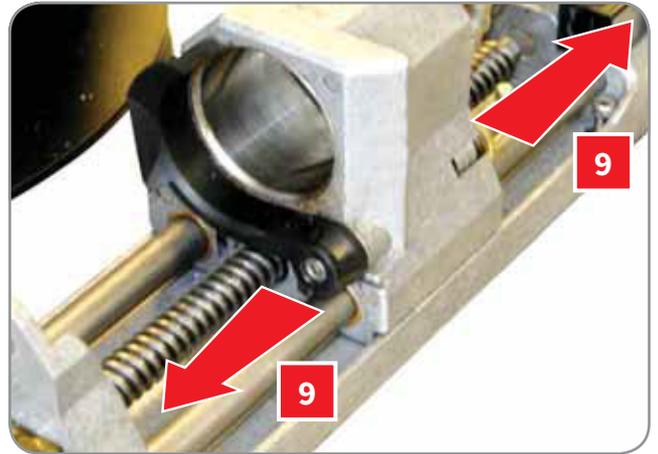
- 7 Pull out the two runners by removing two 3 mm Allen screw (A), and the 2.5 mm one (B) on the worm screw cover.



- 8 To remove the blade ejector, it is necessary to undo the screw with a 3 mm Allen wrench.



- 9 The spring is secure to the blade ejector shaft to the infusion chamber.



- 10 Wash everything with water and degreasing soap. For a detailed overview of these actions, please refer to previous section of this chapter.



#### 4.2.2 REASSEMBLING POURING GROUP AND SUBSTITUTE PARTS

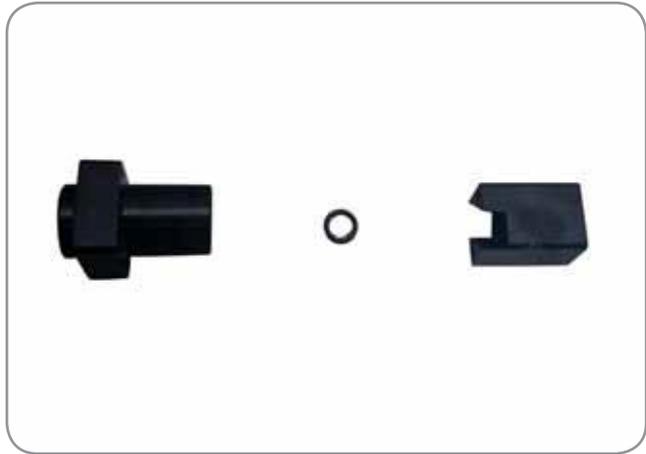
When reassembling, the service engineer will replace the following components and anything worn:

- 1 Top and bottom piston seals.
- 2 Top and bottom piston showers.



3 Blade expulsion busing.

4 Movement screw.



5 Blade expulsion spring.

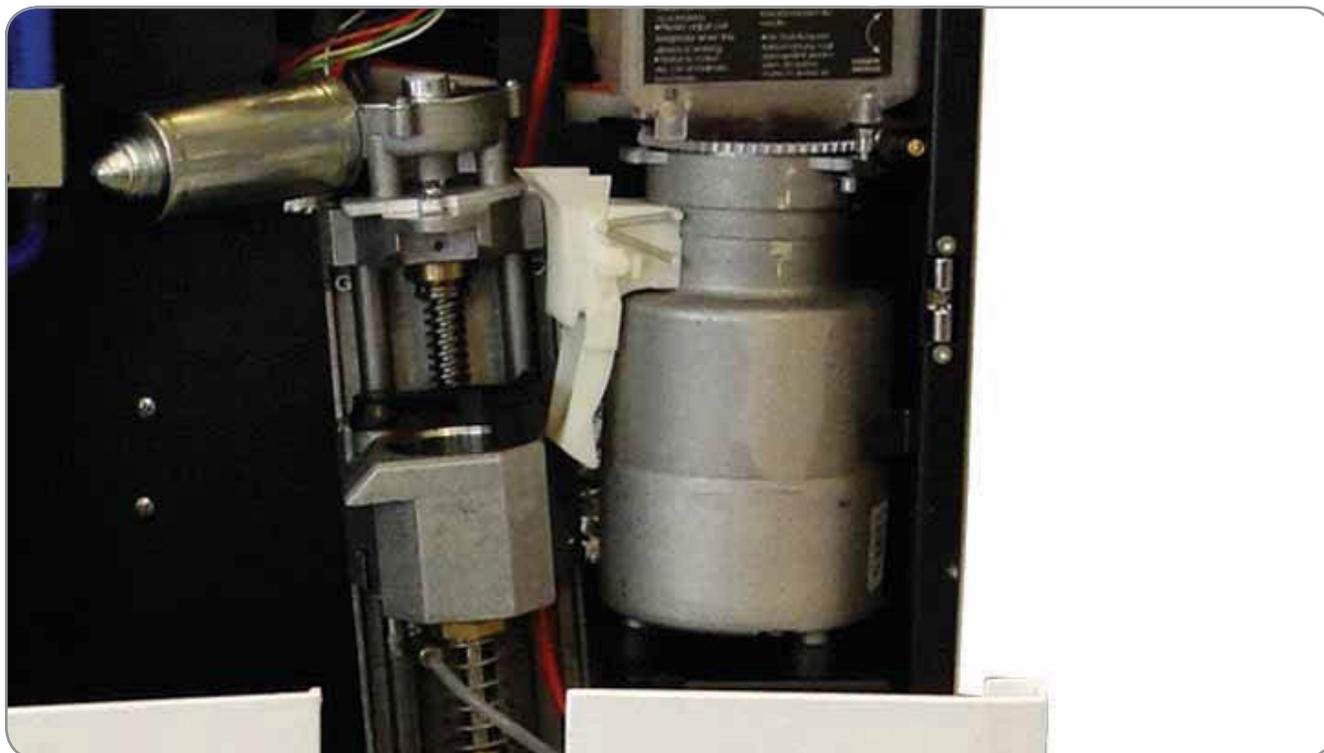


The average time for annual maintenance is about 2 hours and the replacement parts list is as follows:

- 02290022
- 02290019
- 03000069 (n°2)
- 05000737
- 08000085



5. GRINDER



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5.	<b>GRINDER</b> .....	<b>5.1</b>
5.1	<b>CONTAINERS</b> .....	<b>5.2</b>
5.2	<b>GRINDER CHANGING</b> .....	<b>5.3</b>
5.3	<b>CHANGING THE CONDENSER</b> .....	<b>5.4</b>

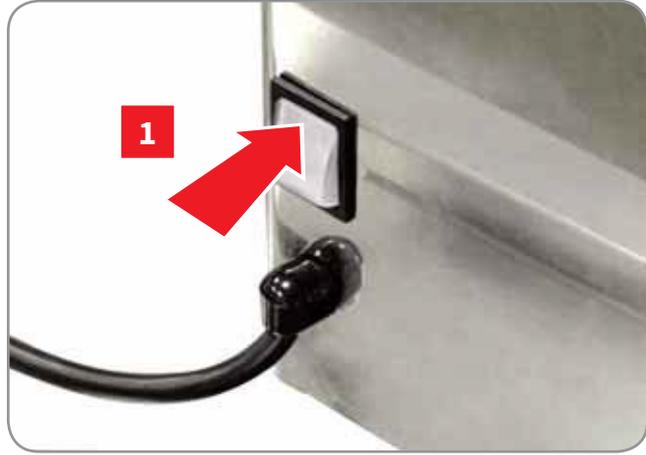
TOOLS REQUIRED:

3 MM

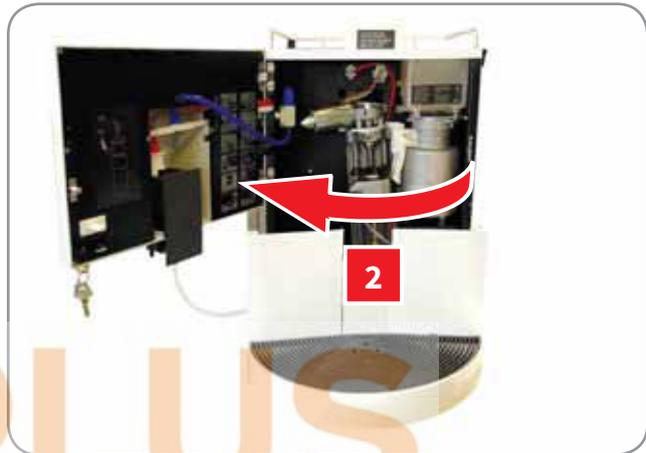
13 MM

**5.1 CONTAINERS**

**1** The engineer needs to switch OFF the machine turn the key anticlockwise.



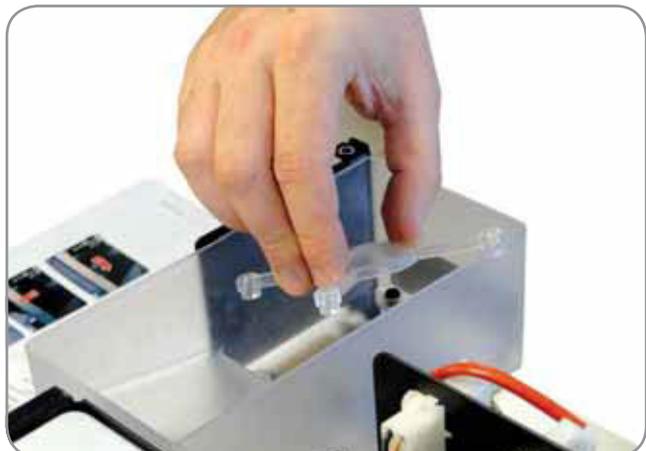
**2** Open the front panel.



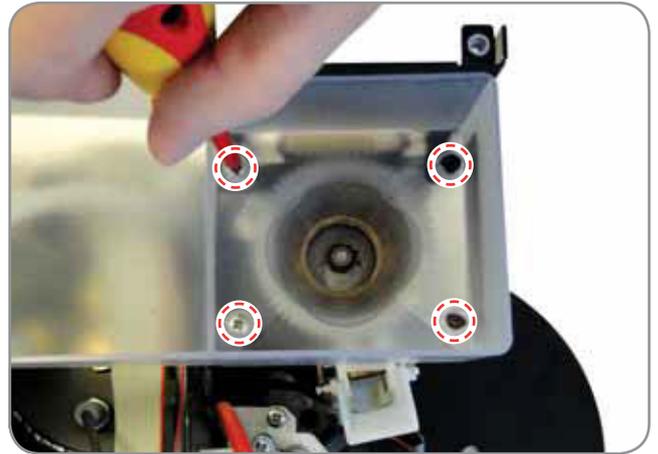
**3** To remove the coffee containers, the service engineer needs to remove the top panel by unscrewing the 10 Allen screw.



**4** Remove from the top the safety tap inside the container.



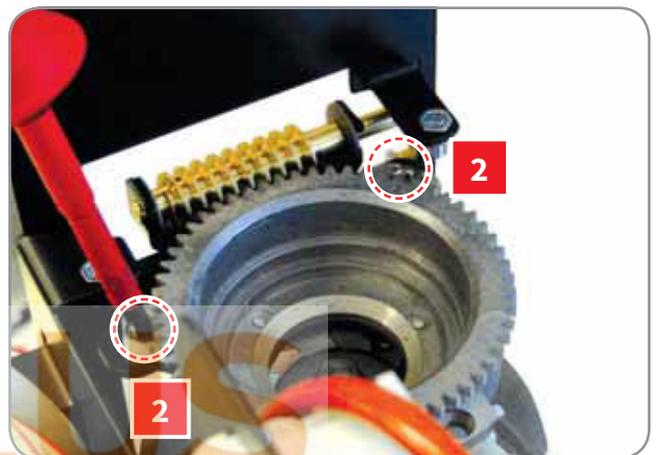
- 5 Unscrew the 4 philip screws and remove the container from the top.



## 5.2 GRINDER CHANGING

To change the grinders, the engineer needs to:

- 1 Remove (suction) the coffee beans to the grinder.
- 2 Loose the adjustment worm screw that adjusts grinding fineness using the Phillips screwdriver, and then to slide the regulator from the top.



- 3 Loose the top ring nut on the grinder.
- 4 Clean the seating to remove any coffee deposits.

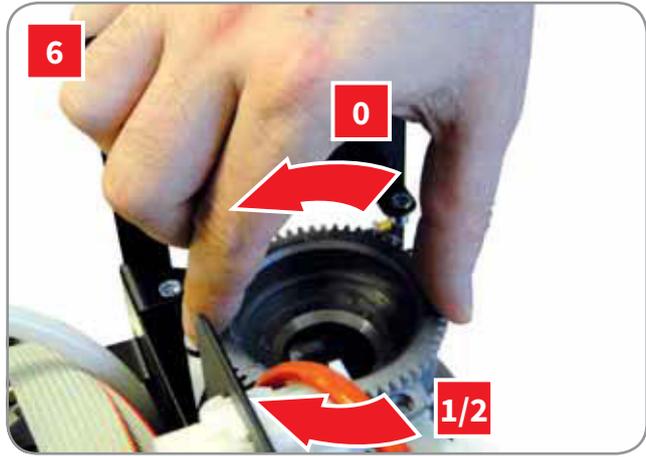


- 5 Disassemble the grinders using a Flathead screwdriver.



When refitting the parts, the engineer will need to:

- 6 Screw on the top grinder completely until it touches and then turn it half a turn back.
- 7 Refit the adjustment screw.
- 8 Secure it to the grinder and reassemble the whole unit.



- 9 Use the relevant screw to adjust grinding fineness to obtain the desired coffee quality.



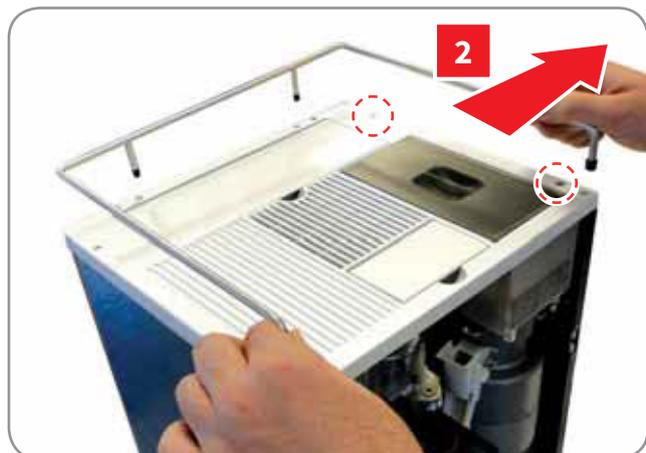
### 5.3 CHANGING THE CONDENSER

To access the condensers, the service engineer will have to:

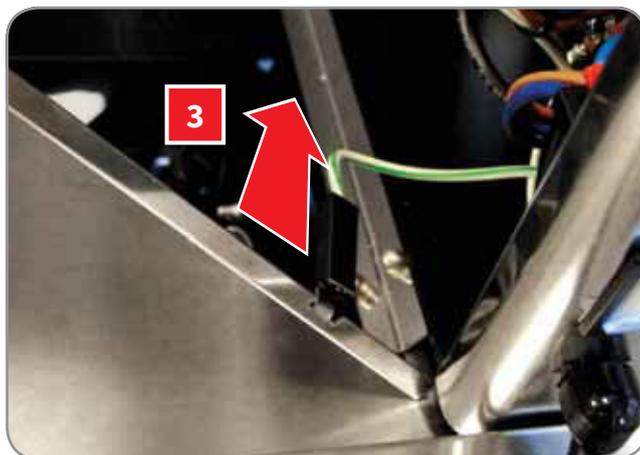
- 1 Switch OFF the machine.



- 2 Remove the right panel by taking out the two Allen screws from the top.

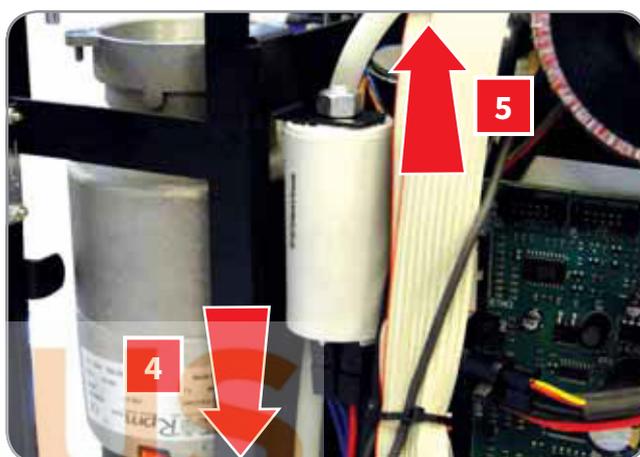


- 3 Disconnect the ground connection of the panel.



To remove the condensers:

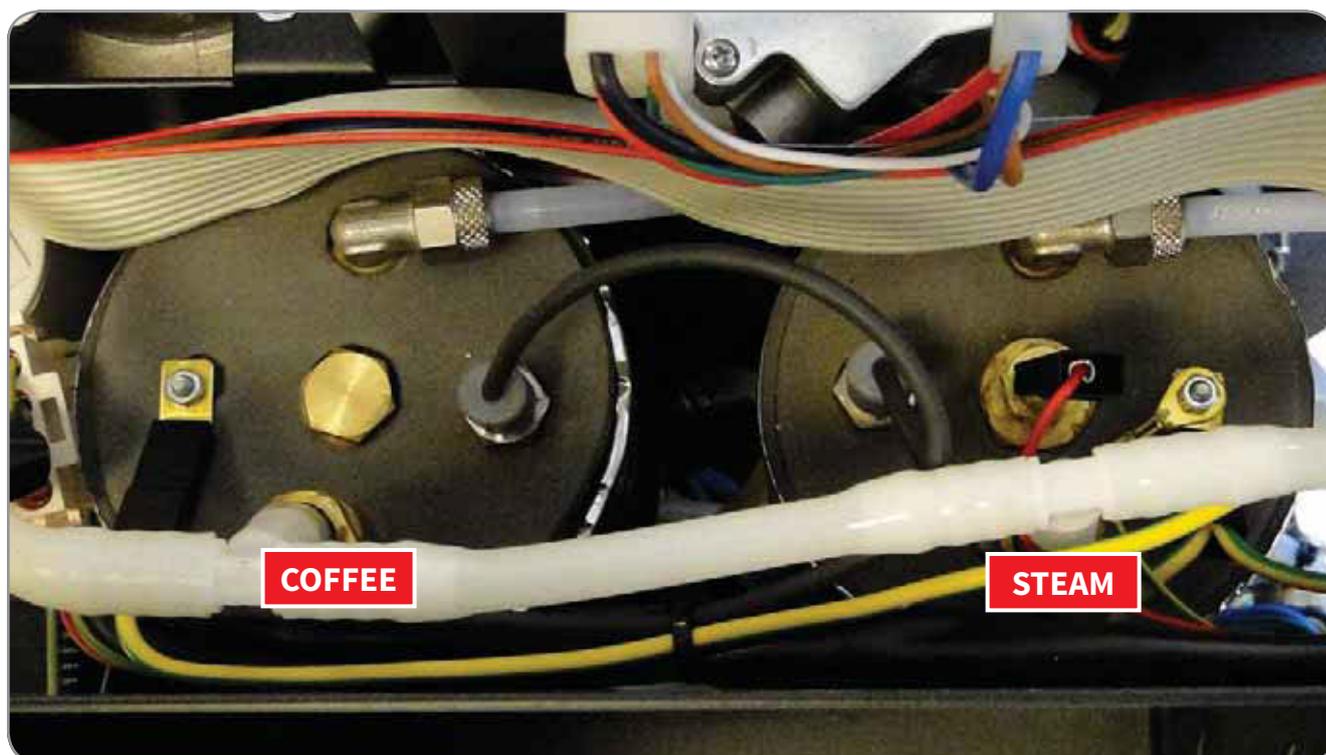
- 4 Disconnect the fastons.
- 5 Using a 13 millimetre wrench remove the nut on the panel of the condenser and then remove the condenser itself.



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## 6. BOILER TANKS



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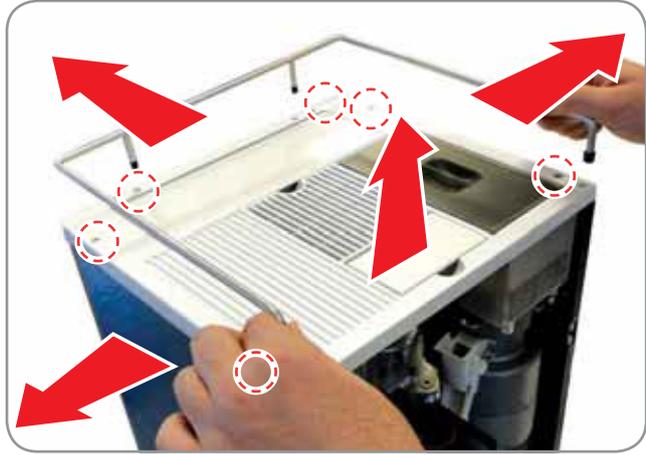
6. **BOILER TANKS** ..... 6.1
- 6.1 **BOILER TANK AND FUSE COMPONENTS** 6.3
- 6.2 **DRAINING THE BOILER**..... 6.4
- 6.3 **HEATING ELEMENT** ..... 6.5

### TOOLS REQUIRED:



The boilers are accessible from the side panel.  
The machine must be switched OFF.

- 1 Remove the side panel, and the top panel.  
Take care to disconnect the ground connection of the panels.



MICROBAR II has one or two boilers, one for the coffee and the other for the steam (cappuccino version only).

The boilers hold 0.8 liters each. Both are stainless steel, insulated and use 1000 W heating element each.

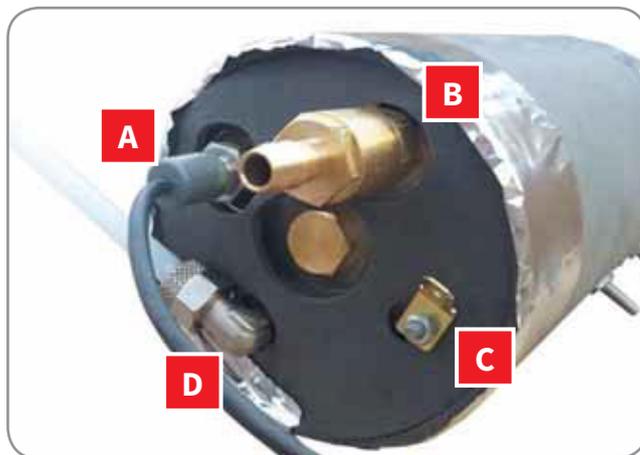
At left side is the steam boiler (Cappuccino version only), instead, at the right side is the coffee boiler.



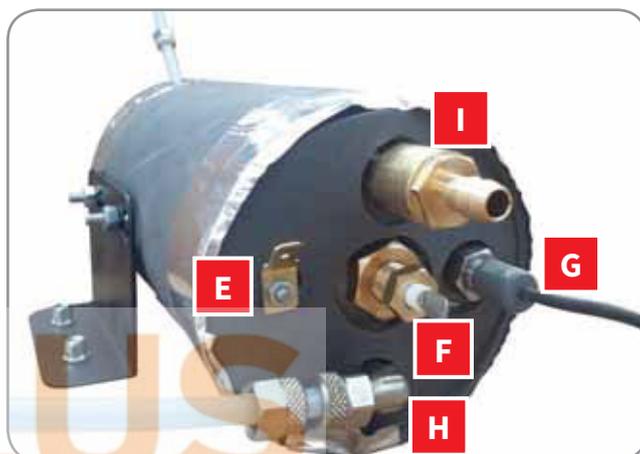
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## 6.1 BOILER TANK AND FUSE COMPONENTS

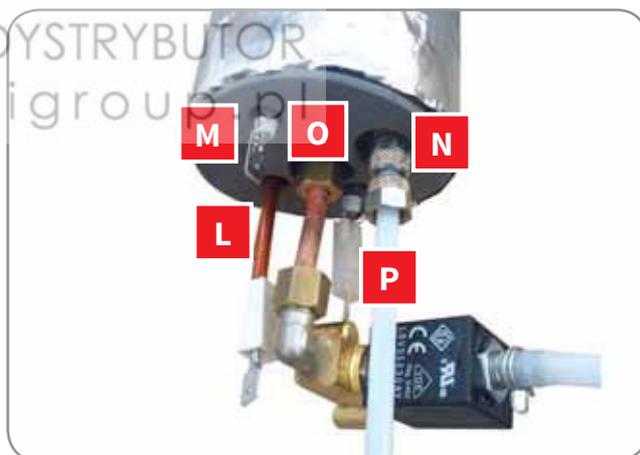
- 1 The upper part of the coffee boiler tank has:
- A Temperature probe
  - B 16 Bar expansion valve
  - C Safety thermostat (98 ° C - CSA version for the North American market only)
  - D Water outlet connection.



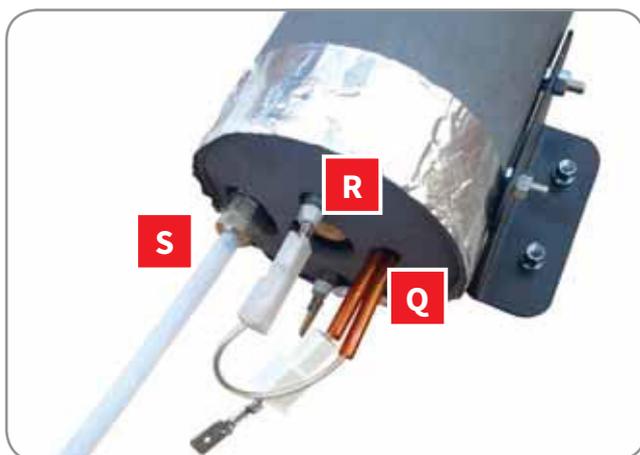
- 2 The upper part of the steam boiler (cappuccino version only) has:
- E Thermostat (150 ° C - CSA for the North American market version only)
  - F Level sensor
  - G Temperature sensor
  - H 6 Bar expansion valve
  - I Solenoid valve connection fitting.



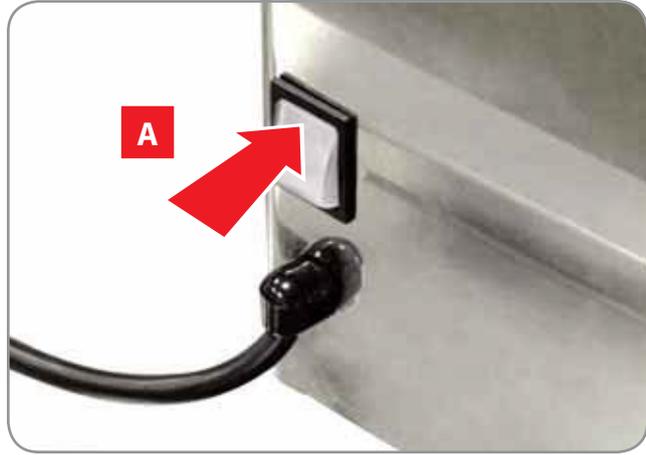
- 3 The bottom part of the coffee boiler contains:
- L 1000 W heating element
  - M Thermo-Fuse (167 ° C)
  - N Water inlet connection
  - O Hot water solenoid coffee connection
  - P Temperature sensor.



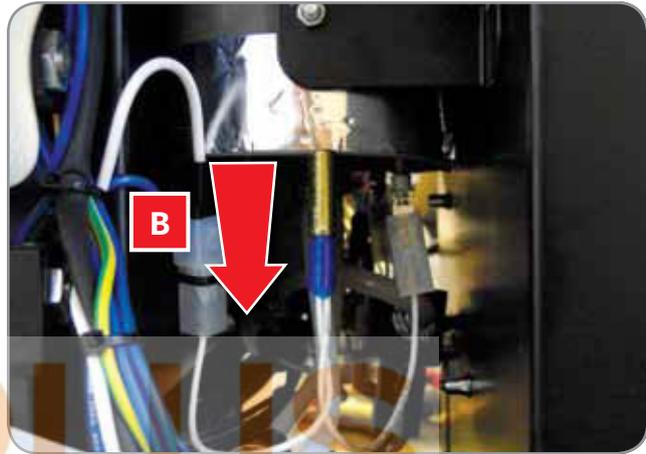
- 4 The bottom part of the steam boiler (cappuccino version only) contains:
- Q The 1000 W heating element
  - R Thermo-Fuse (184 ° C)
  - S Water inlet connection.



- 5 To replace the thermal fuse:  
**A** Turn off the machine and unplug it.



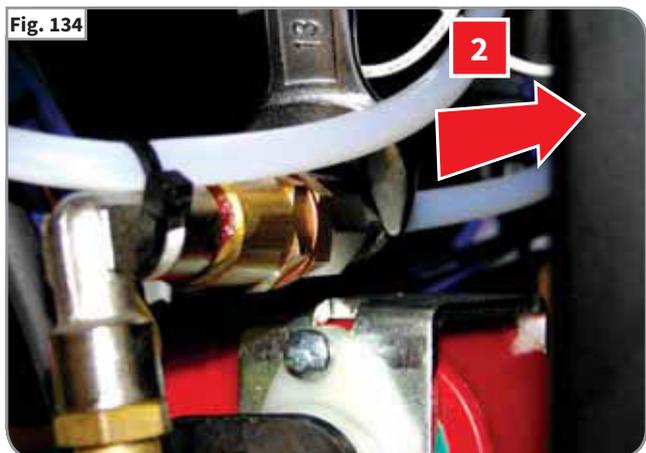
- B** Disconnect the fuse connections and slide out the fuse from the bottom. This operation takes place in the bottom part of the boiler tank.



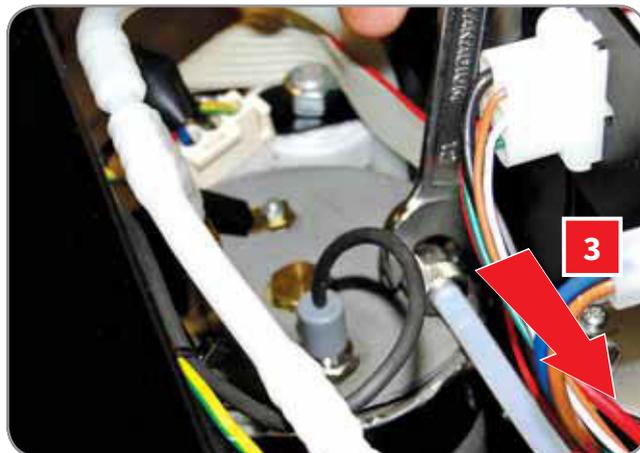
## 6.2 DRAINING THE BOILER

To empty the coffee boiler tank, the engineer needs to: open the drain plug with the machine switched off and once the boiler tanks are cool.

- 1 Remove the left side panel by undoing the 2 Allen screws.
- 2 Open the drain with a 14 mm wrench and remove the inlet Teflon pipe. Insert the pipe in a fitting to avoid water leaks.



- 3 Open the connection on top of the boiler tank to let air in so the water can drain.  
Wait for the boiler tank to empty completely.  
The procedure is the same for the steam boiler tank.



### 6.3 HEATING ELEMENT

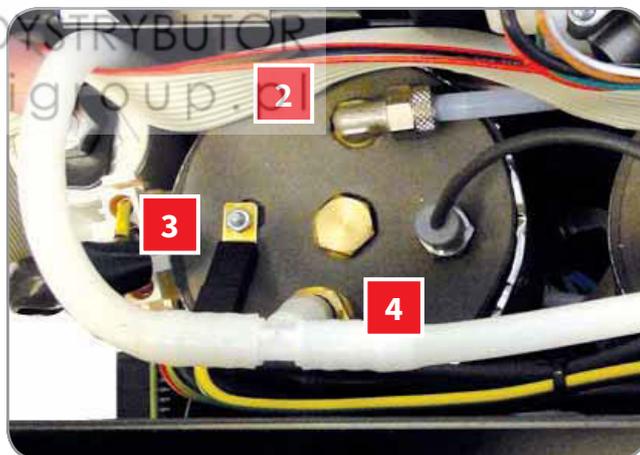
To avoid losses, as well as to simplify and reduce maintenance time, the heating element is welded to the boiler so replacing it means changing the whole boiler tank.

The steps are:

- 1 Empty the boiler.

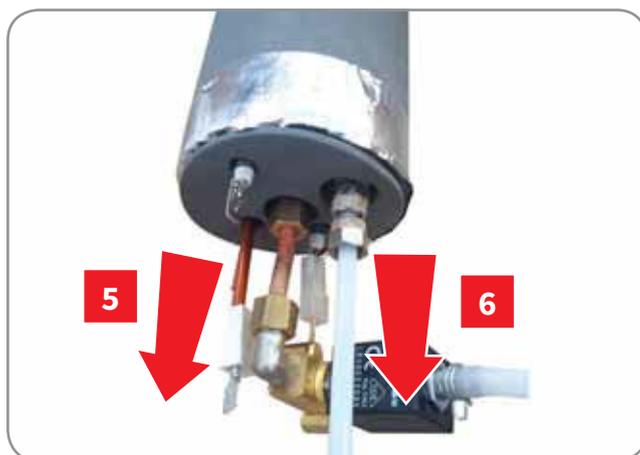
# IN PLUS

- 2 Unscrew the Teflon pipe from the boiler tank.
- 3 Remove the thermostat connections (CSA version only).
- 4 Remove the solenoid expansion silicon pipe.

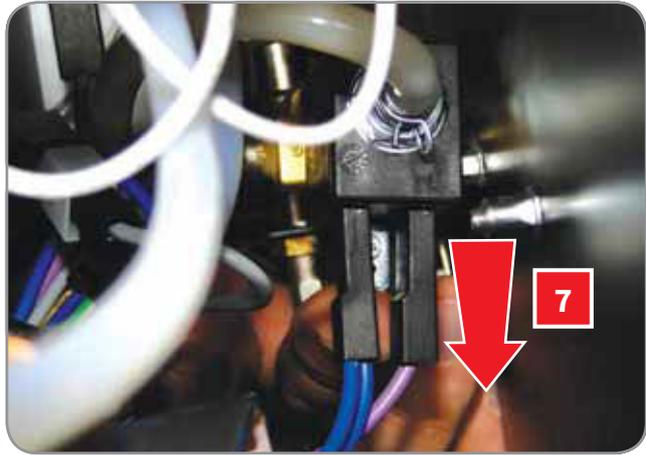


The service engineer unfastens:

- 5 The heating element power cable.
- 6 The Teflon water inlet pipe.

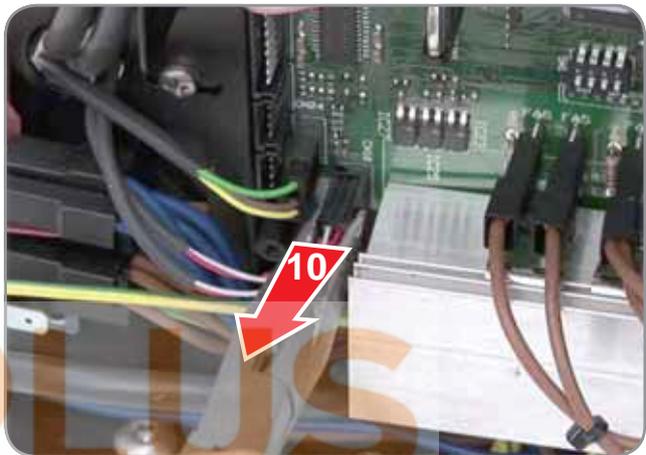


- 7** The electrical connections for the coffee solenoid valve.

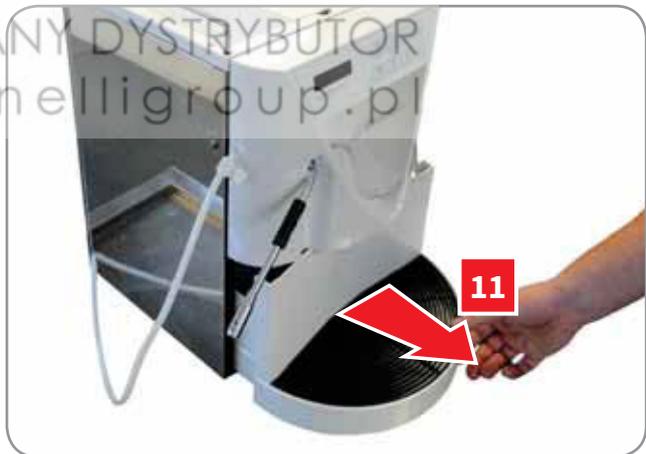


- 8-9** Remove the earth connection, then free the cable from the temperature probe clamps and, after opening the left side panel, unplug the unit.

- 10** The black connector is for the coffee boiler tank, red is for the steam boiler.

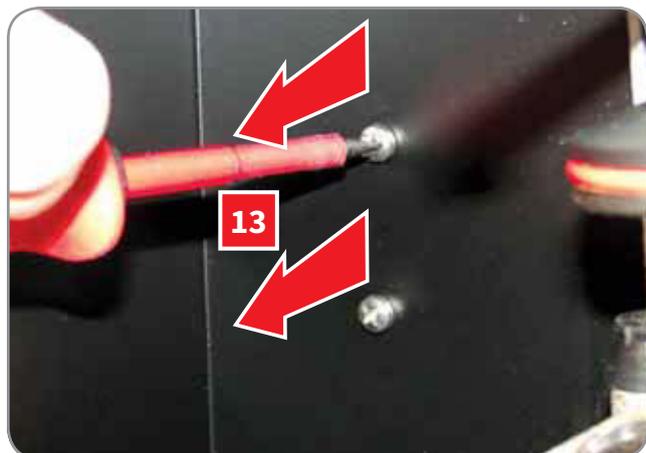


- 11** Remove the ground drawer and the water collecting drawer tray.

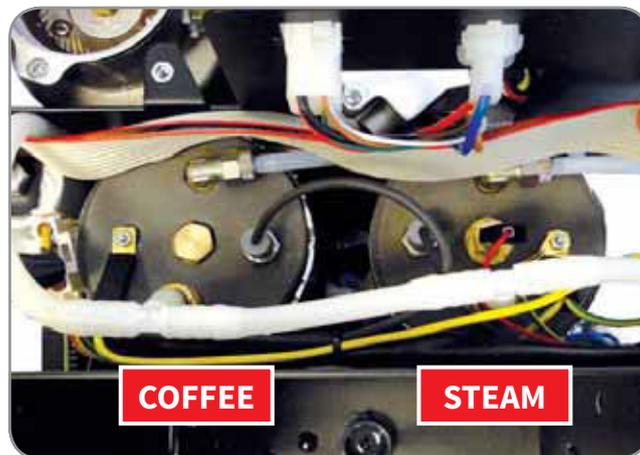


- 12** Remove the pump Teflon pipe.

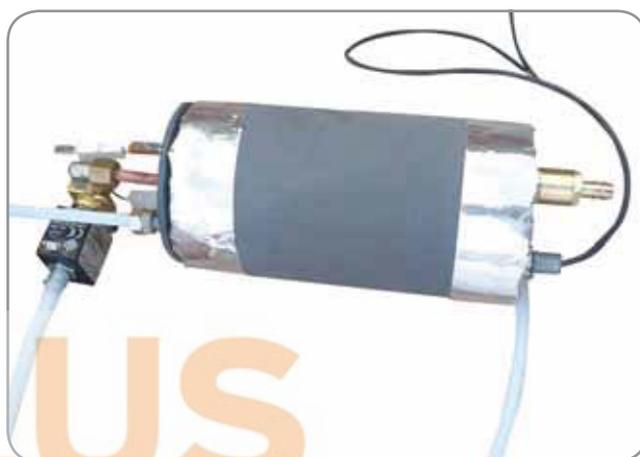
- 13** Remove with a Phillips screwdriver the two screws holding the boilers (for left side for steam boiler and for right side for coffee boiler).



- 14** Remove the coffee boiler from top, or the steam boiler from the left side.



- 15** The solenoid valve is connected directly to the coffee boiler to keep the water warmer and always ready for brewing.



- 16** After replacing the coffee boiler tank, the boiler must be filled using the refill function on the special manual handling function menu.

- 17** To enter manual handling, turn OFF the machine's main switch.



- 18** Pressing and holding the  and  arrow keys. Then restart the machine.

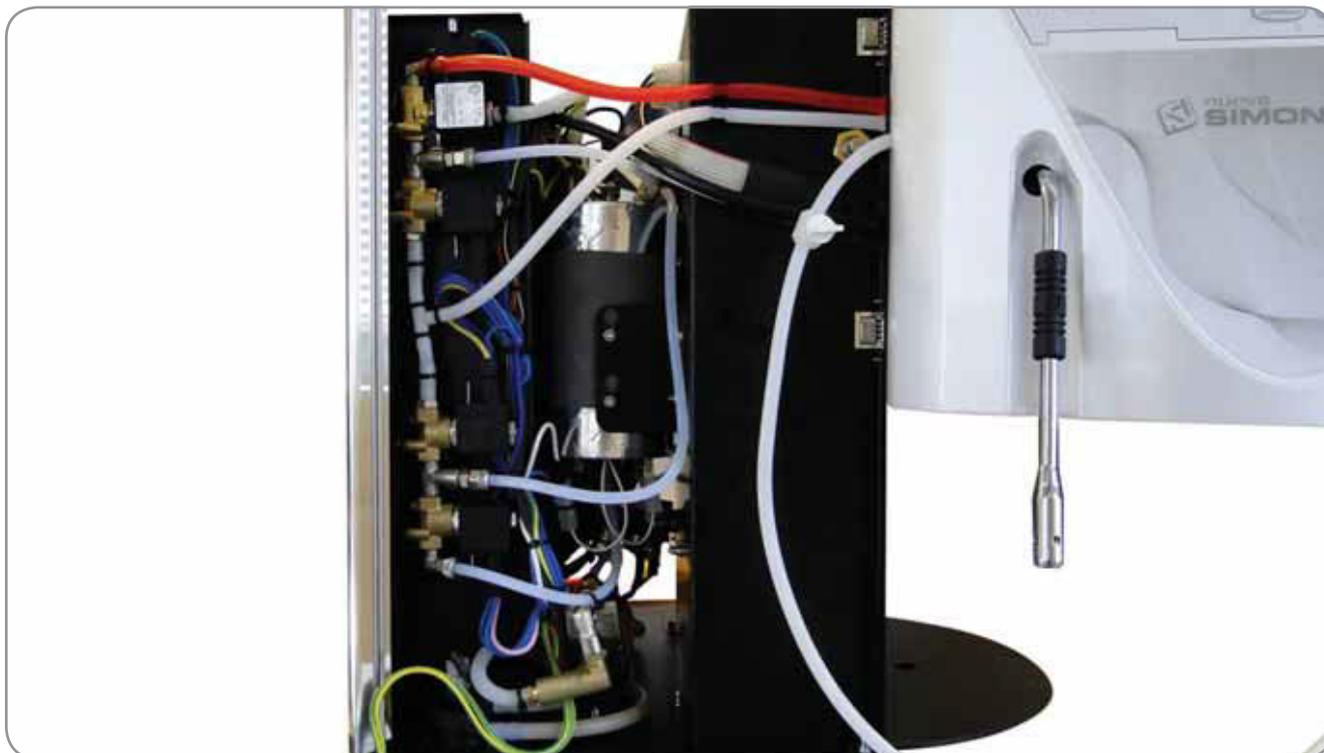


- 19** Press the  button until there is a continuous water flow from hot water nozzle.



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## 7. SOLENOID VALVES



7

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7.2 REMOVING THE SOLENOID VALVE .....	7.3
7.3 COFFEE SOLENOID VALVE .....	7.5

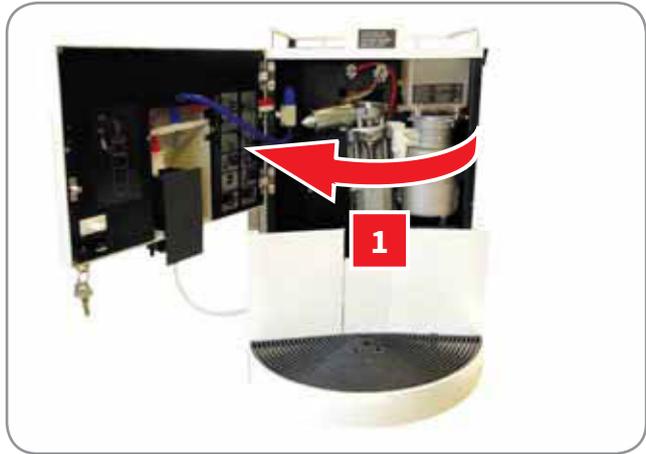
### TOOLS REQUIRED:



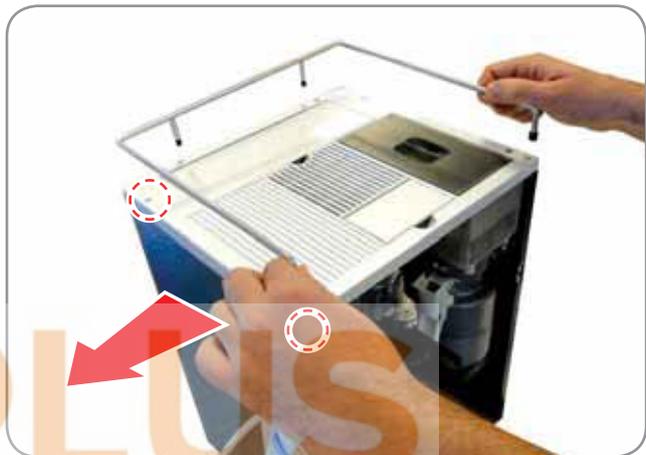
### 7.1 HOW TO ACCESS

The solenoid group is accessible from the left side of the machine.

1 Open the door.

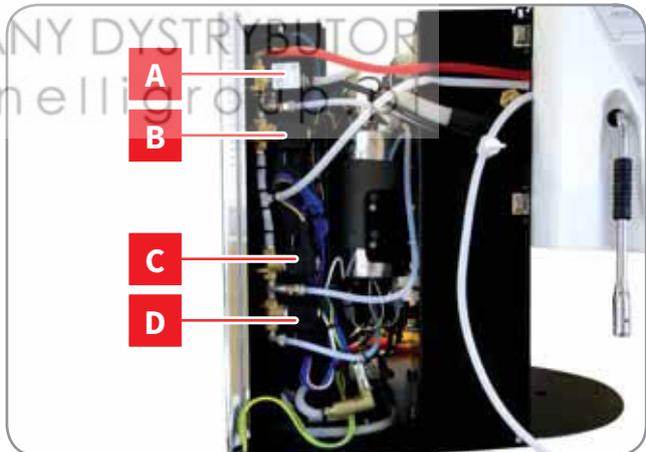


2 Undo the two top screws and remove the left panel.

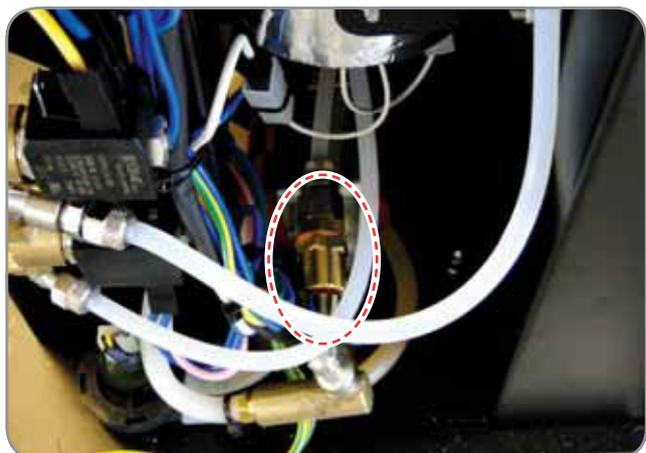


3 Starting at the top of the solenoid the valves are:

- A Steam for milk frother
- B Steam for manual wand
- C Hot water for manual wand
- D Self-levelling.



4 The check valve is by the pump outlet.



- 5 The coffee solenoid valve is positioned under the coffee boiler, accessible from the right side.

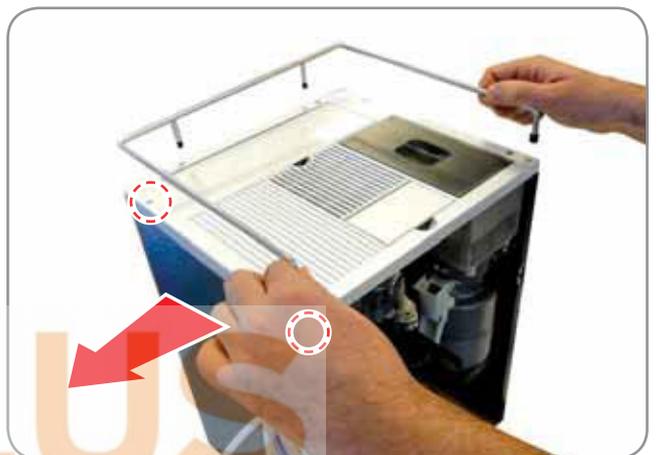


## 7.2 REMOVING THE SOLENOID VALVE

This must be done with the machine switched OFF and the boiler cold.

To access the service engineer must:

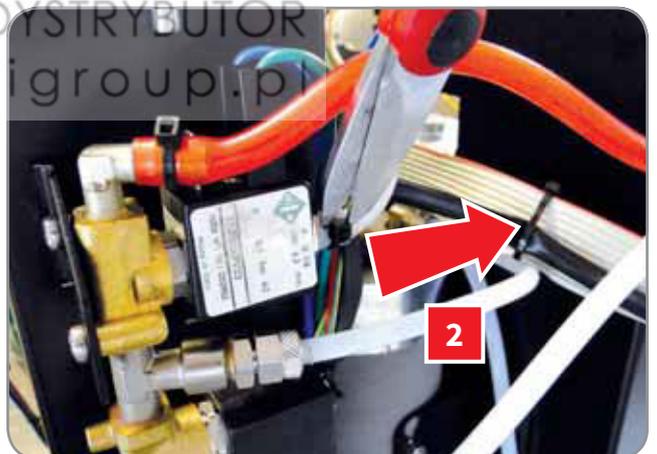
- 1 Remove the left panel.  
Take care to disconnect the ground connection of the panel.



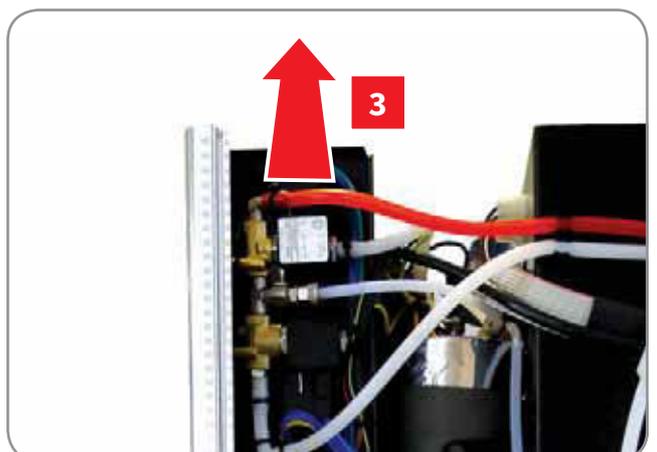
- 2 Remove the condenser exhaust pipe clip and pipe.

### NOTE

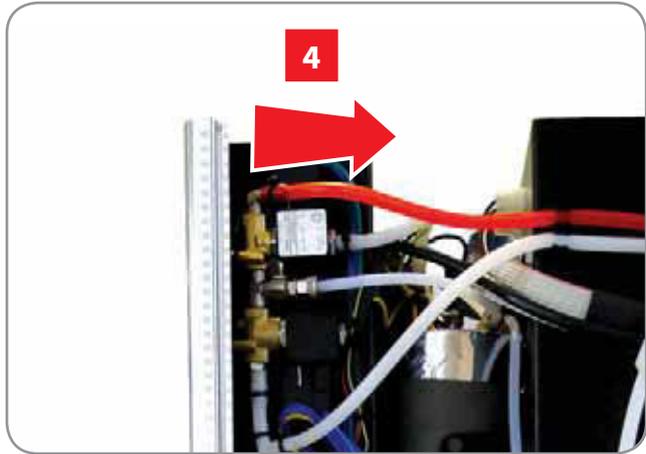
**This procedure is for frother solenoid valve only; all other solenoids valves are 2 way valves.**



- 3 Remove the coil's two power wires.



4 Remove the silicon pipe.



6 With a Phillips screwdriver, undo the two screws that hold the solenoid.



7 With a 12 wrench, turn the nut and remove the Teflon steam pipe.



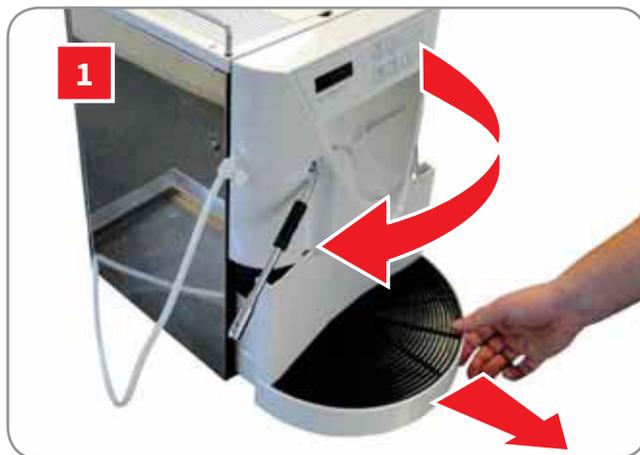
8 When replacing the solenoid, ensure proper positioning of the joints.



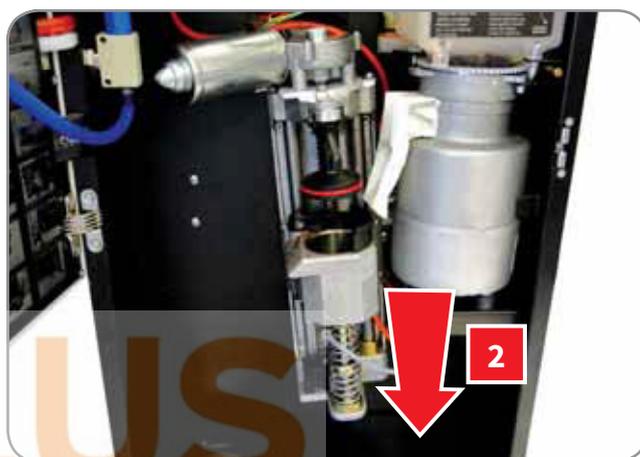
### 7.3 COFFEE SOLENOID VALVE

To replace the coffee solenoid valve:

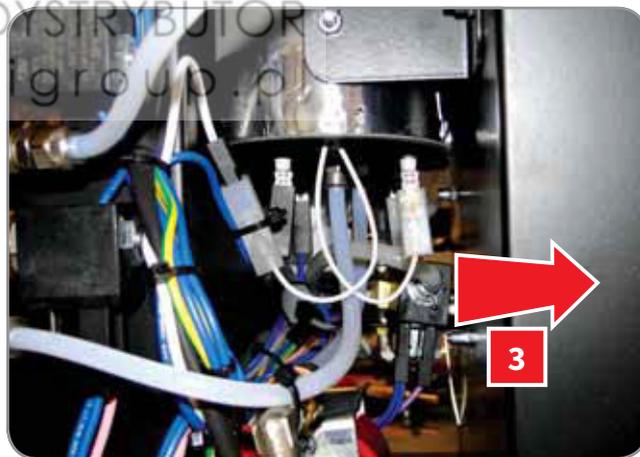
- 1 Open the front door and remove the ground drawer and the water collecting tray.



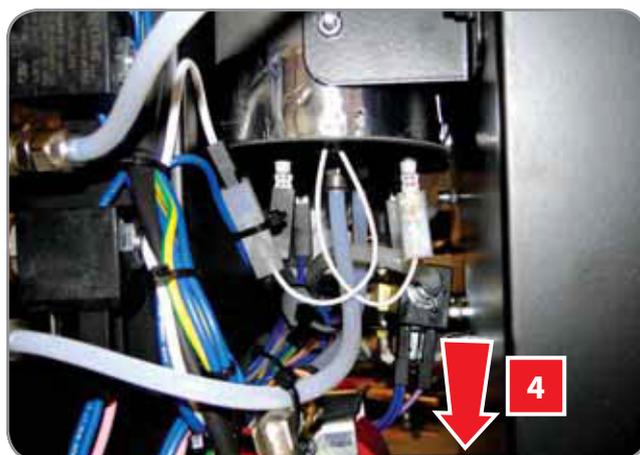
- 2 Remove the Teflon pipe by holding the ring.



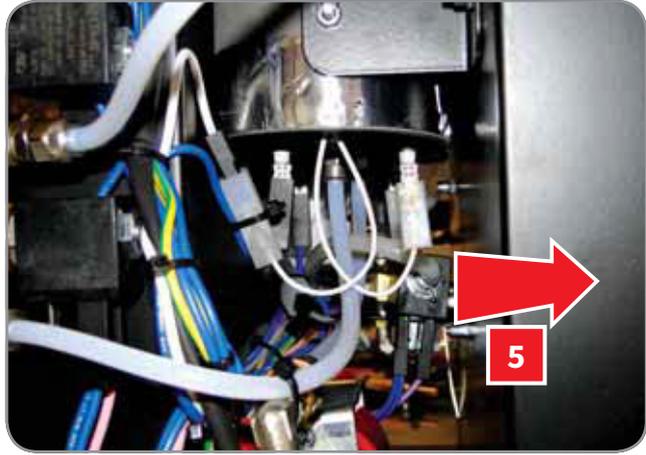
- 3 Remove the exhaust pipe clip and the coffee solenoid exhaust pipe.



- 4 Pull out the two electrical connection wires.



- 5 With 12 and 13 wrench, remove the copper pipe connecting the solenoid valve and the coffee boiler tank.

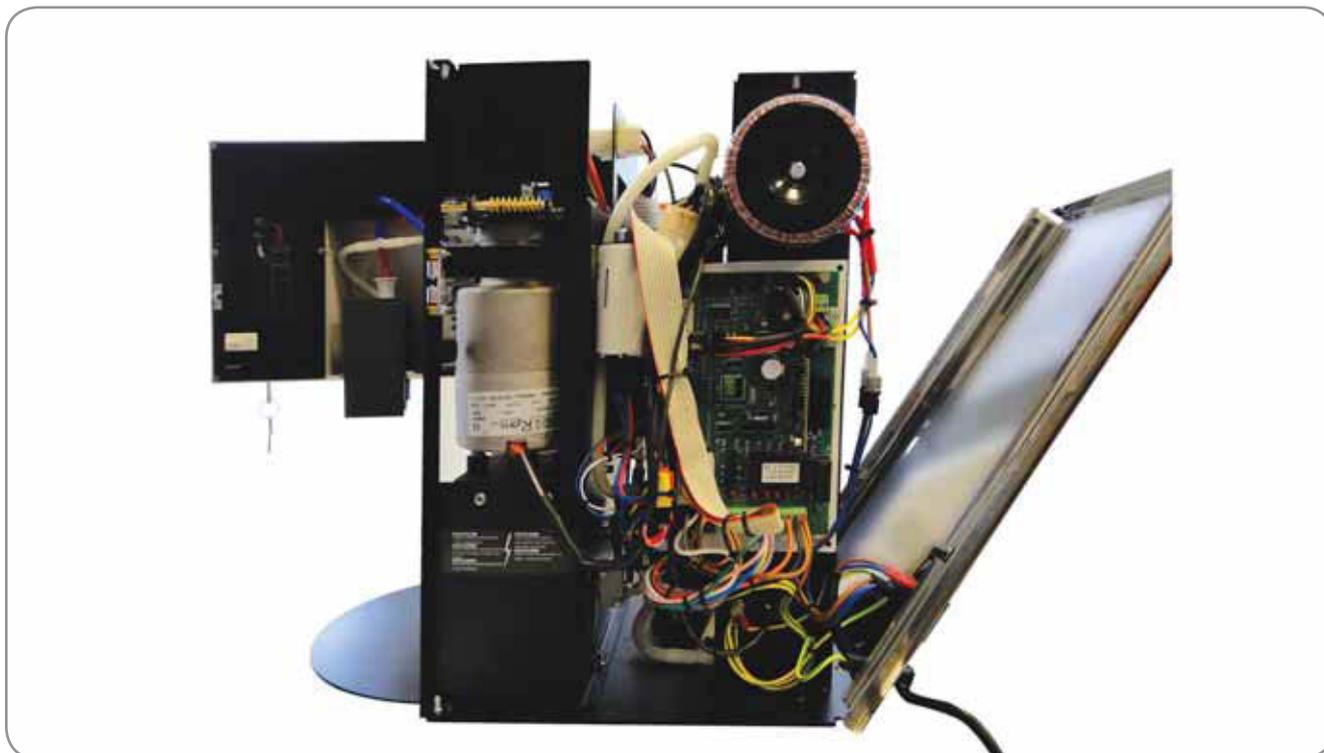


- 6 Remove and replace the solenoid, making sure the fittings are correctly positioned.



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## 8. ELECTRICAL COMPONENTS



8

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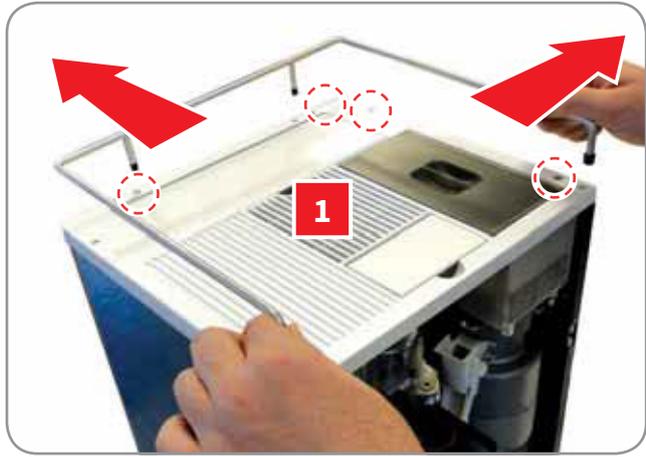
<b>8. ELECTRICAL COMPONENTS</b> .....	<b>8.1</b>
8.1 <b>HOW TO ACCESS</b> .....	8.2
8.2 <b>TRANSFORMER</b> .....	8.3
8.3 <b>CAPACITOR</b> .....	8.4
8.4 <b>ELECTRONIC CONTROL UNIT</b> .....	8.5

### TOOLS REQUIRED:



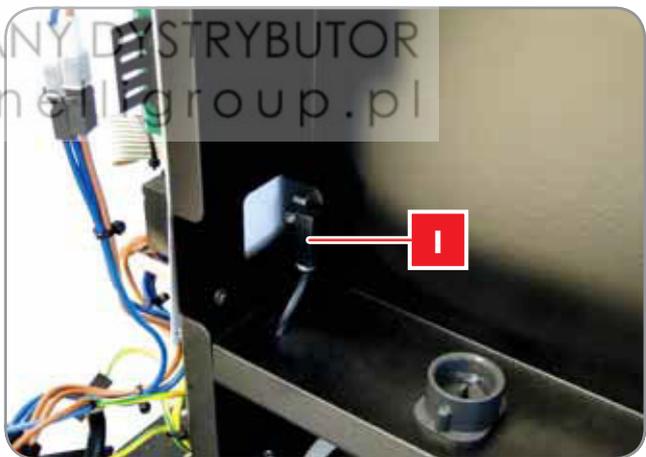
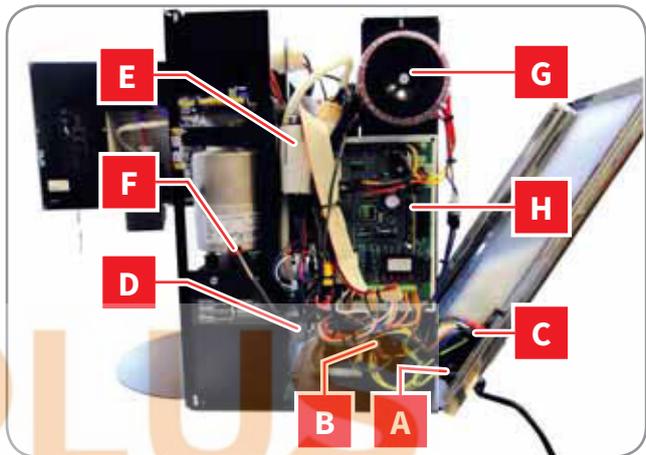
### 8.1 HOW TO ACCESS

**1** Make sure the machine is turned OFF. Using a Allen key, unscrew the four screws at the top and remove the right and rear panel. Take care to disconnect the ground connection of the panels.



**2** The electrical components are:

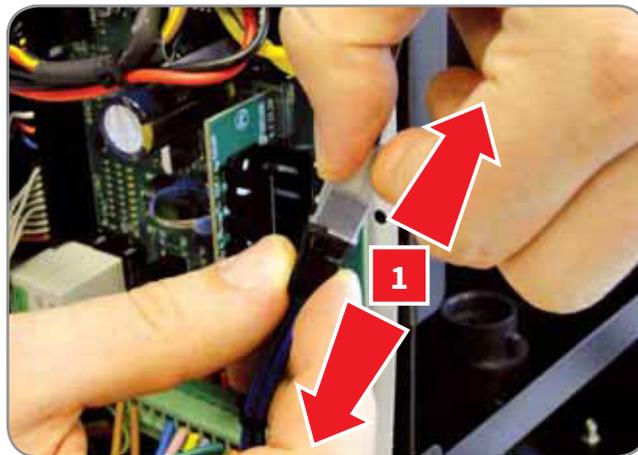
- A** Strain relief for power cable entry point.
- B** Ground connection.
- C** Main switch.
- D** Microswitch for drawer presence.
- E** Grinder capacitor.
- F** Grinder connector.
- G** Power transformer for control unit and group motor.
- H** Electric control unit.
- I** Microswitch for tank presence.



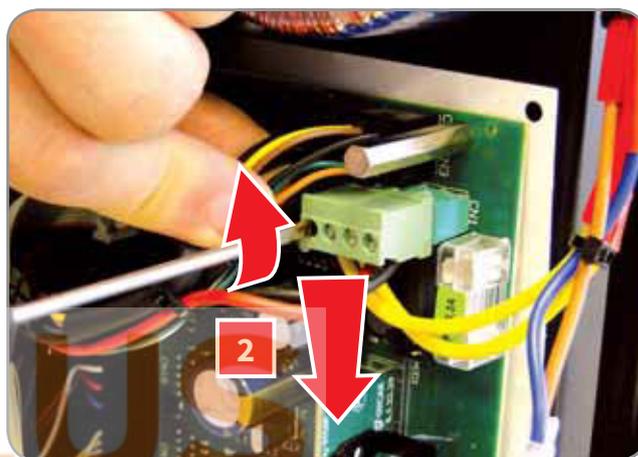
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## 8.2 TRANSFORMER

- 1 To replace the transformer, disconnect the input.



- 2 Disconnect the output connectors with flat screwdriver to undo the screws.



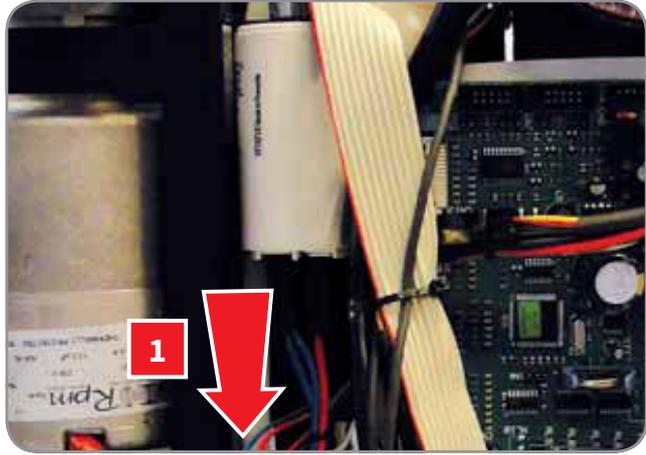
- 3 With a 10 mm wrench unscrew the screw to remove the transformer.



### 8.3 CAPACITOR

To replace the capacitor, switch OFF the machine with the main switch.

1 Remove the two cables.



2 With a 13 wrench to unscrew the nut.



3 When replacing the capacitor, always check the label values.

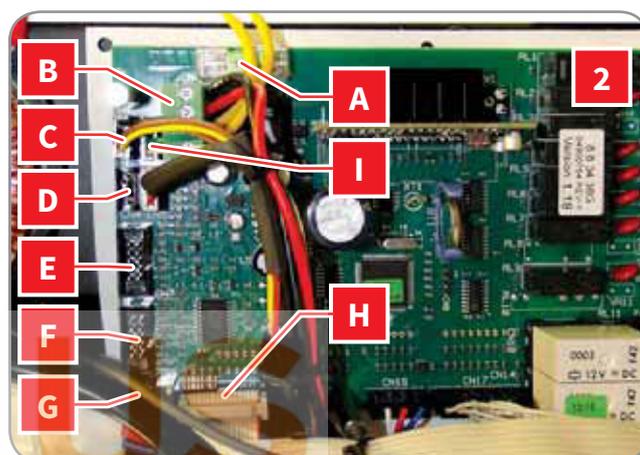


## 8.4 ELECTRONIC CONTROL UNIT

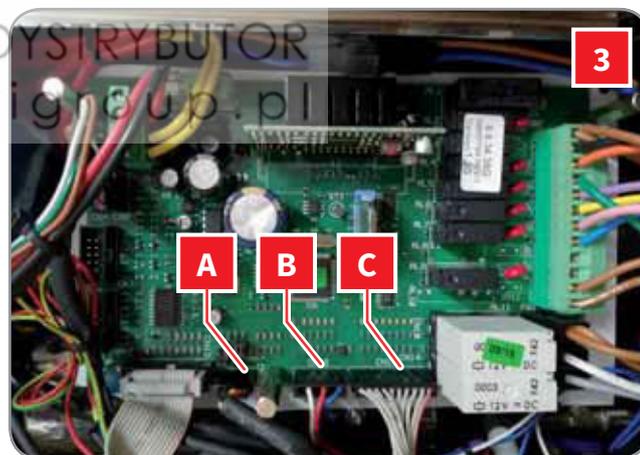
- 1** To remove the electronic control unit, disconnect all connecting wires and three locking screws on the frame.



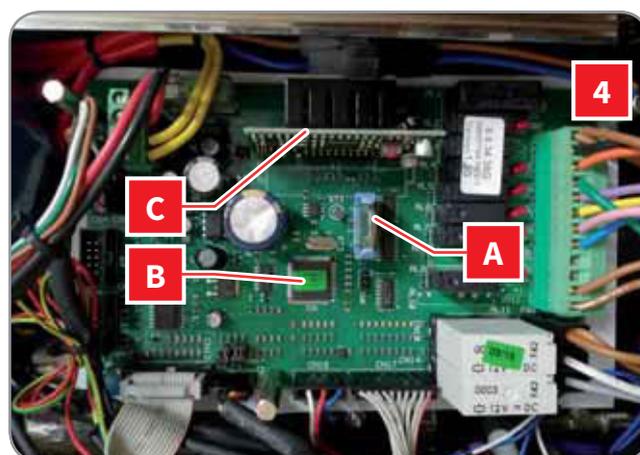
- 2** At the right top of the unit are:
- A** Fuse [6.3 A]
  - B** Input power transformer and motor output
  - C** Flow meter
  - D** Level probe
  - E** PC communication
  - F** Smart card reader
  - G** Trim for autosteam temperature calibration
  - H** Display connection
  - I** Motor encoder



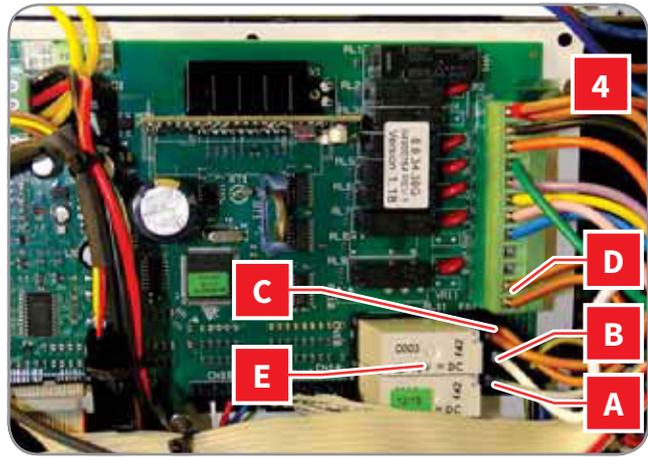
- 3** On the left side:
- A** Coffee boiler temperature probe
  - B** Input
  - C** Keyboard connection



- 4** At the center of the unit are:
- A** Clock battery
  - B** Eprom (indicate the release of the software loaded)
  - C** Heat sink



- 5 On bottom are:
- A Coffee boiler heating element
  - B Steam boiler heating element
  - C Phase
  - D Group heating element
  - E Relay and solenoid valve grinder and pump connector



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## 9. PUMP AND WATERSTOP VALVE



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9.1 HOW TO ACCESS .....	9.2
9.2 HOW TO REPLACE THE FLOWMETER ...	9.3
9.3 PUMP REMOVAL .....	9.4
9.4 PUMP PRESSURE SETTING .....	9.6

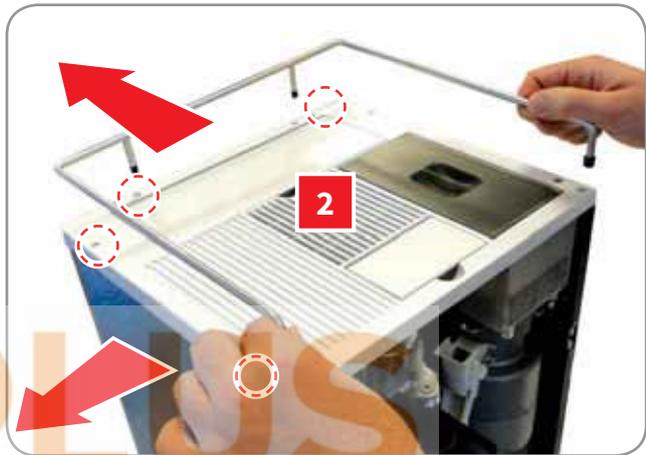
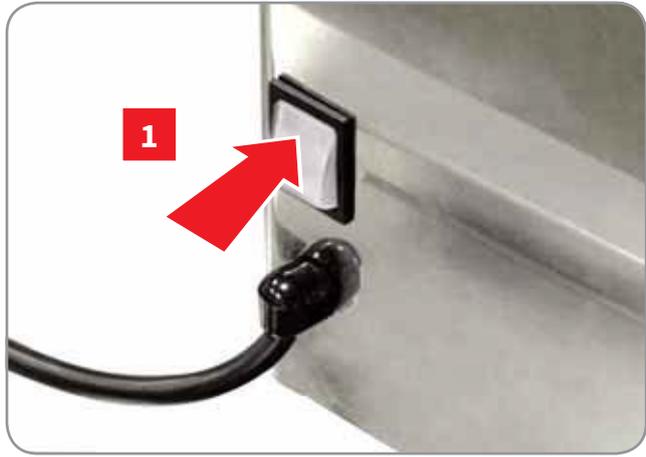
### TOOLS REQUIRED:



## 9.1 HOW TO ACCESS

To access the service engineer must:

- 1 Turn OFF the machine.
  
- 2 Remove the back and left panels by undoing the four Allen screws.  
Take care to disconnect the ground connection of the panels.

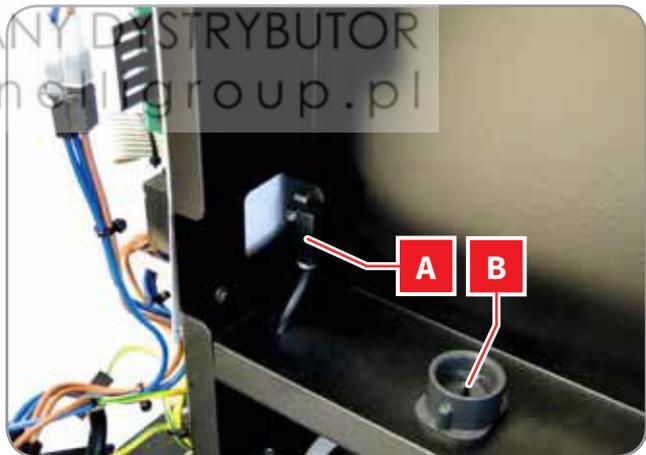


**NOTE**

The two versions of the machine presents some differences.

In tank version are:

- A Tank water level sensor;
- B Water tank connection.



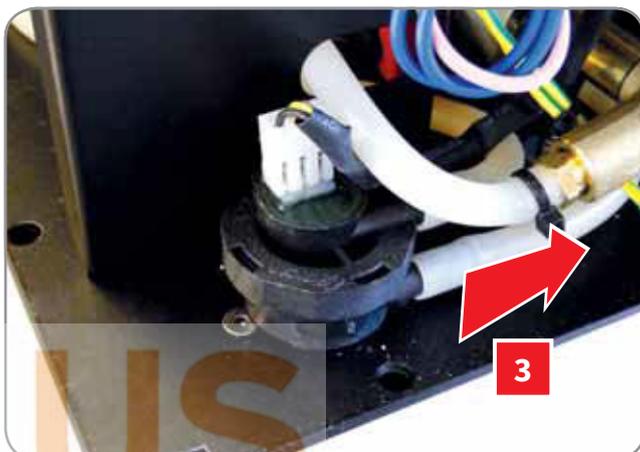
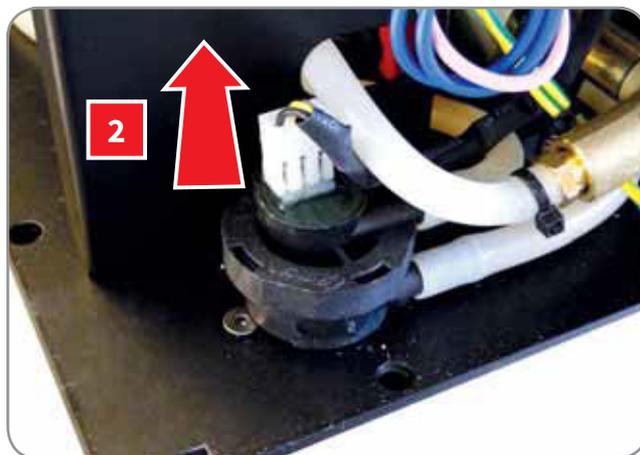
**NOTE**

The two versions of the machine presents some differences.

On the bottom panel both the versions are equipped with a metal high pressure flowmeter. The direct connection version also has a water stop valve used to control the input water.

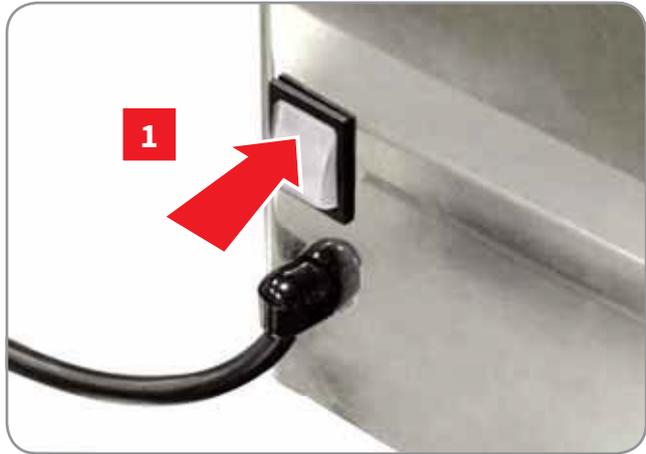
## 9.2 HOW TO REPLACE THE FLOWMETER

- 1 Turn OFF the machine and unplug it, open the left panel.  
Take care to disconnect the ground connection of the panel.
- 2 Disconnect the fastons.
- 3 Remove the inlet and outlet Teflon pipes.
- 4 Remove the flowmeter pressing the lock from the bottom of the machine to extract him to the top.

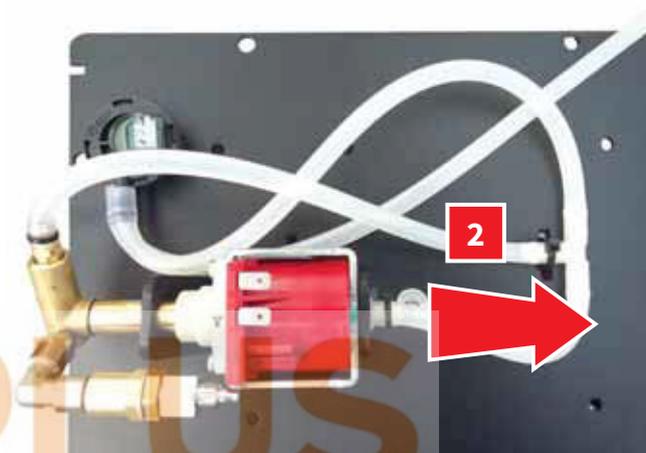


**9.3 PUMP REMOVAL**

**1** Turn the machine OFF and unplug it, open the left panel, remove the tank (tank version). Take care to disconnect the ground connection of the panel.



**2** Remove the Teflon pipes from the pumping element.



**3** Tilt the machine on the right side.



**4** Remove the electrical connections and the check valve.



- 5 With an Allen key, undo the 2 screws below the machine, holding the nut with a wrench key.

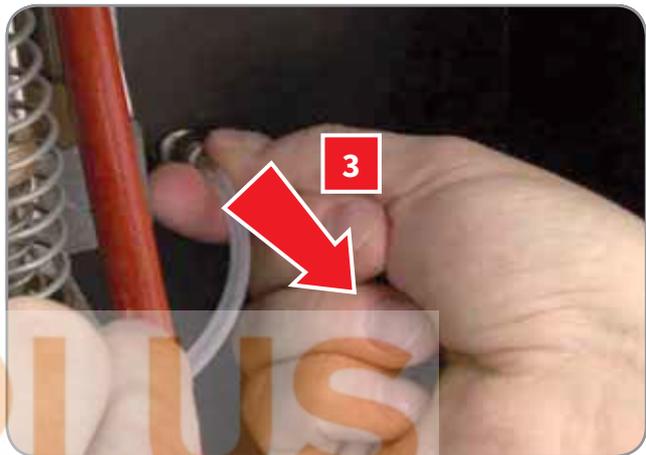
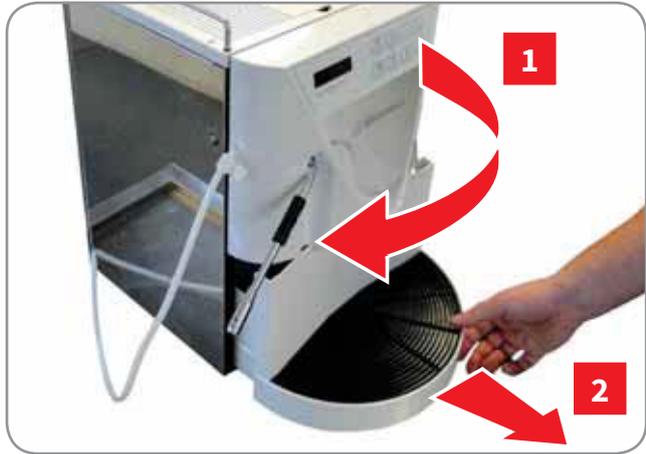


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### 9.4 PUMP PRESSURE SETTING

Whenever the pump is replaced or special maintenance is required, check the pump pressure.

- 1 Open the door turning the key anticlockwise.
- 2 Remove the coffee grounds drawer and the drip tray.
- 3 Unhook the water supply pipe by pressing the fixing ring with a finger or using a flat head screw driver.



- 4 Put only the grounds drawer in its position to close the circuit of the sensor for "drawer out" alarm.
- 5 Connect a 4 mm Teflon pipe to a manometer.
- 6 If grounds drawer is well placed and display shows SELECT PRODUCT, press  to emulate the Decaf powder and then Espresso  key. In this way it will be possible to measure the pump pressure and adjust it by rotating the screw.
- 7 Turn the nut clockwise to increase the pressure and counter clockwise to decrease it. Suggested pressure is 9 bar.



**10. MILK CIRCUIT**



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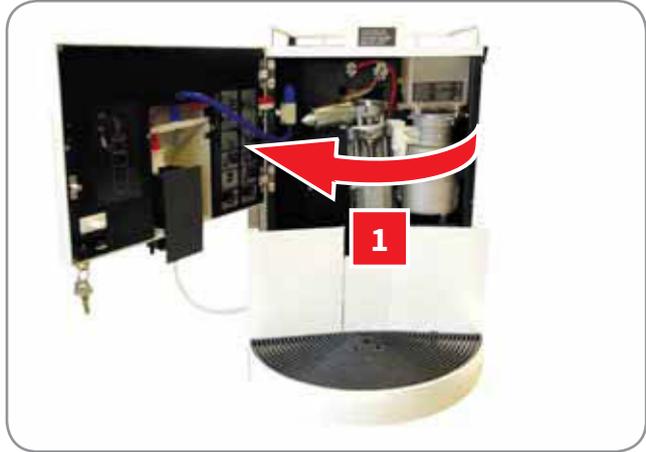
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 10.1 **CAPPUCCINO MAKER AND NOZZLE** ... 10.2  
 10.2 **AIR REGULATOR**..... 10.3

**TOOLS REQUIRED:**

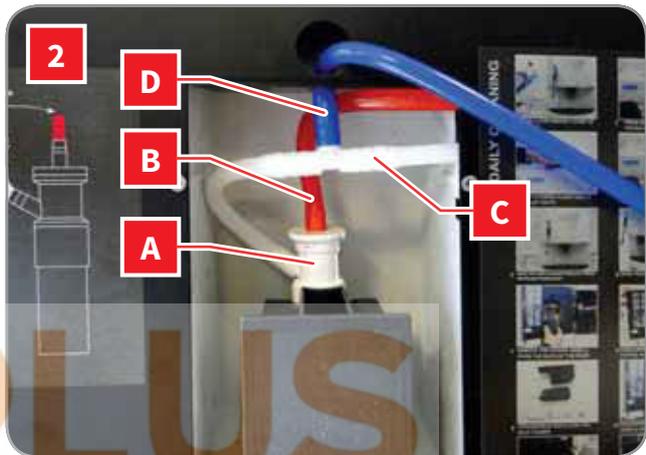


**10.1 CAPPUCCINO MAKER AND NOZZLE**

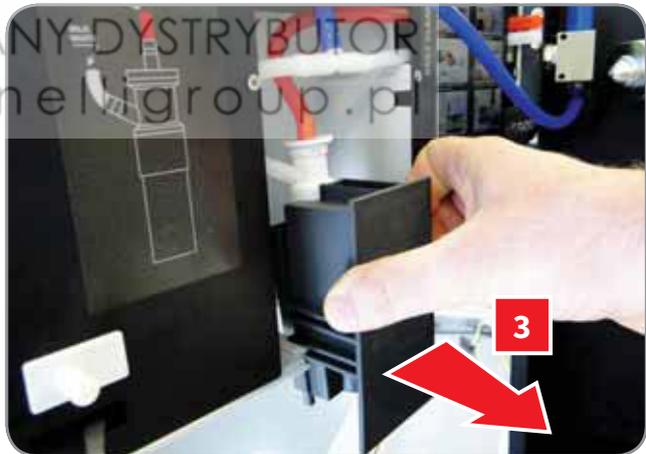
**1** Turn OFF the machine and open the door.



**2** Inside the pouring nozzle are:  
**A** Cappuccino maker  
**B** Stem inlet pipe on top  
**C** Milk inlet pipe on the right (white silicone)  
**D** The blue inner pipe is for the coffee



**3** To remove the nozzle, pull the nozzle and free it from the guides.



**4** Release the cappuccino maker.

**5** Undo the coffee pipe clip and push out.



## 10.2 AIR REGULATOR

The air regulator (**A**) is behind the front panel and is connected to the cappuccino maker.



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## 11. DOOR



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<b>11.2 NOZZLE</b> .....	<b>11.4</b>
<b>11.3 BOTTOM DRAWER</b> .....	<b>11.5</b>
<b>11.4 STEAM AND HOT WATER NOZZLE</b> .....	<b>11.5</b>
<b>11.5 BEVERAGE LABELS</b> .....	<b>11.5</b>

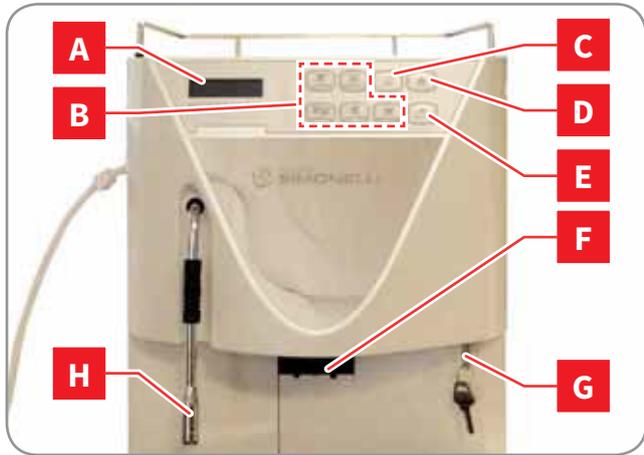
### TOOLS REQUIRED:



### 11.1 DISPLAY AND KEYBOARD

The front of the machine are located:

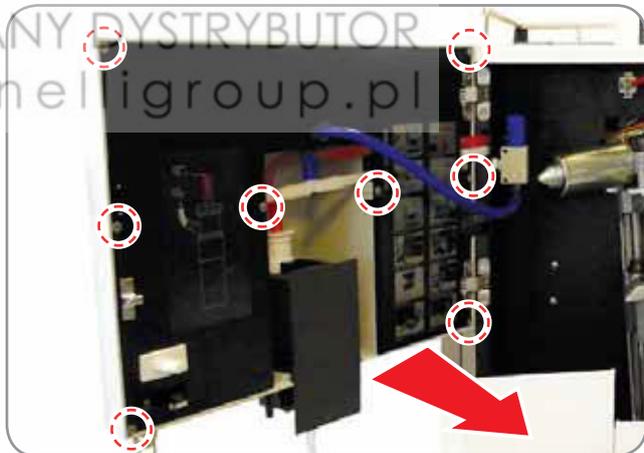
- A** Display
- B** Keyboard with drinks keys
- C** Deca key
- D** Hot water key
- E** Steam key
- F** Coffee nozzle
- G** Lock key
- H** Hot water wand and steam wand



- 1** To access the display and key board, open the door.



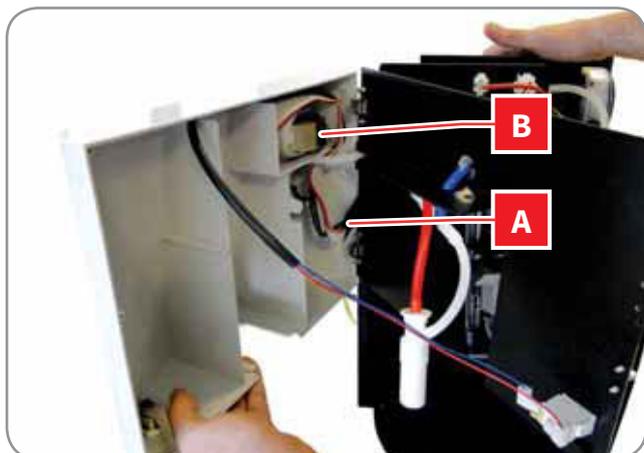
- 2** Pull out the coffee nozzle and undo the 8 screws.



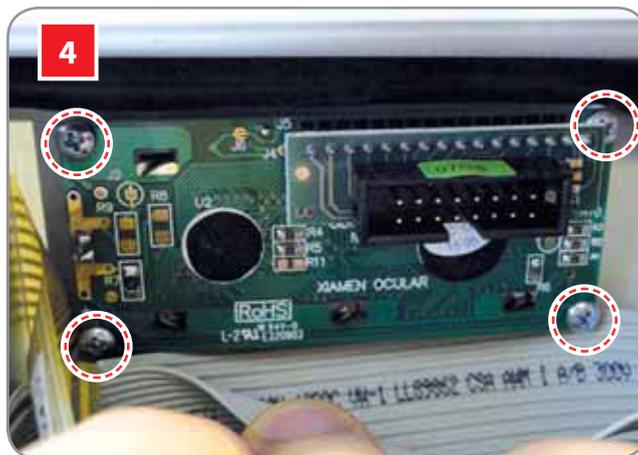
- 3** Disconnect the three connectors:

- A** Keyboard
- B** Display

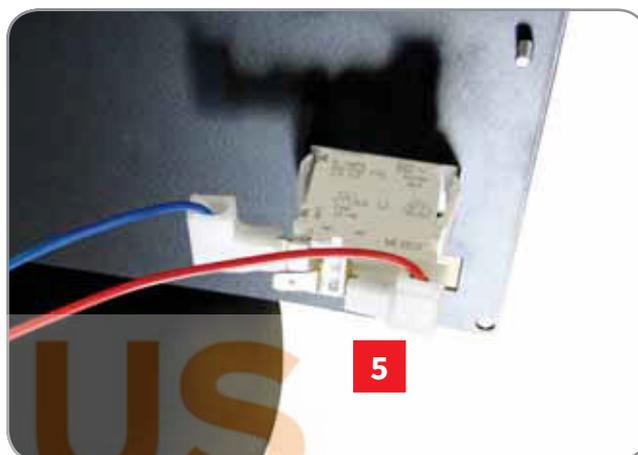
and the Hot water pipe.



- 4 To change the display, remove the 4 screws.



- 5 The micro switch connections are inside the door.

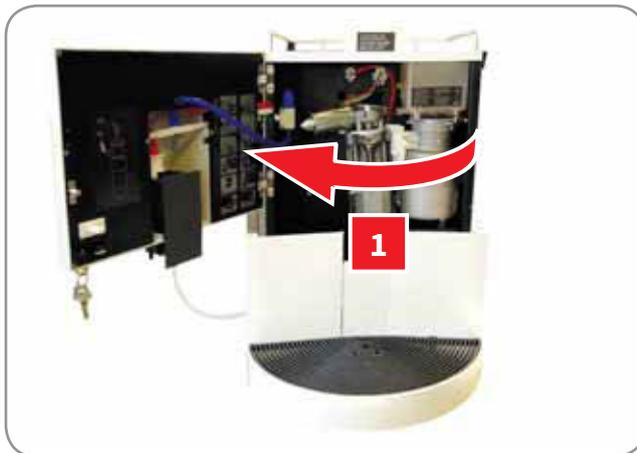


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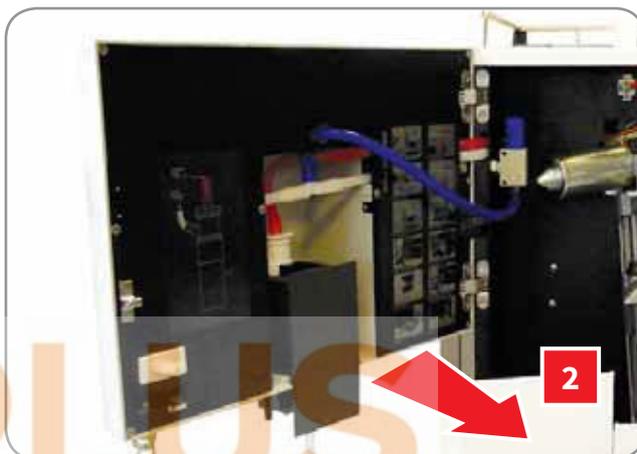
## 11.2 NOZZLE

The nozzle is at the front of the machine.

- 1 Turn OFF the machine and open the door.



- 2 Pull the nozzle to remove it.

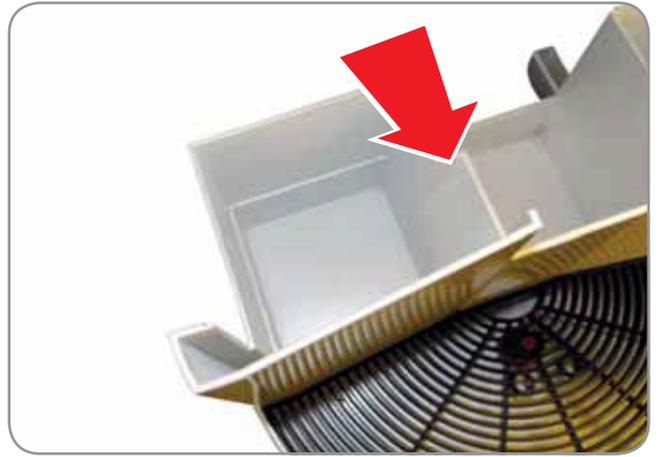


- 3 Remove the cappuccino maker.



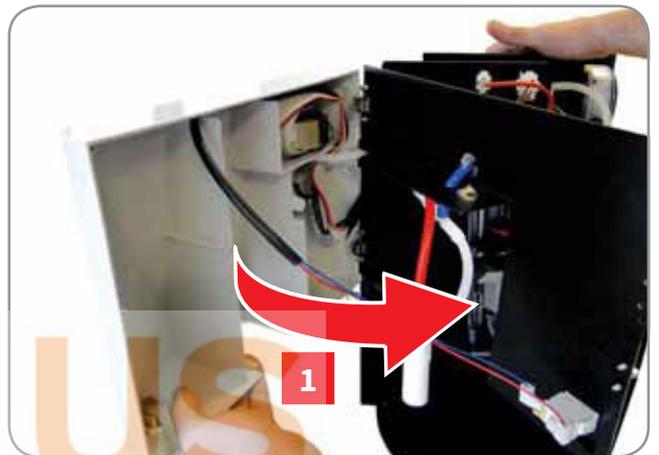
### 11.3 BOTTOM DRAWER

Remove the bottom drawer and tray. On the right of the tray is the relevant micro.



### 11.4 STEAM AND HOT WATER NOZZLE

1 Open the door and remove the front panel.



2 Unscrew the 3 screws to remove the nozzle.



### 11.5 BEVERAGE LABELS

1 To change the beverage labels, paste the new label over the button.



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## 12. PROGRAMMING

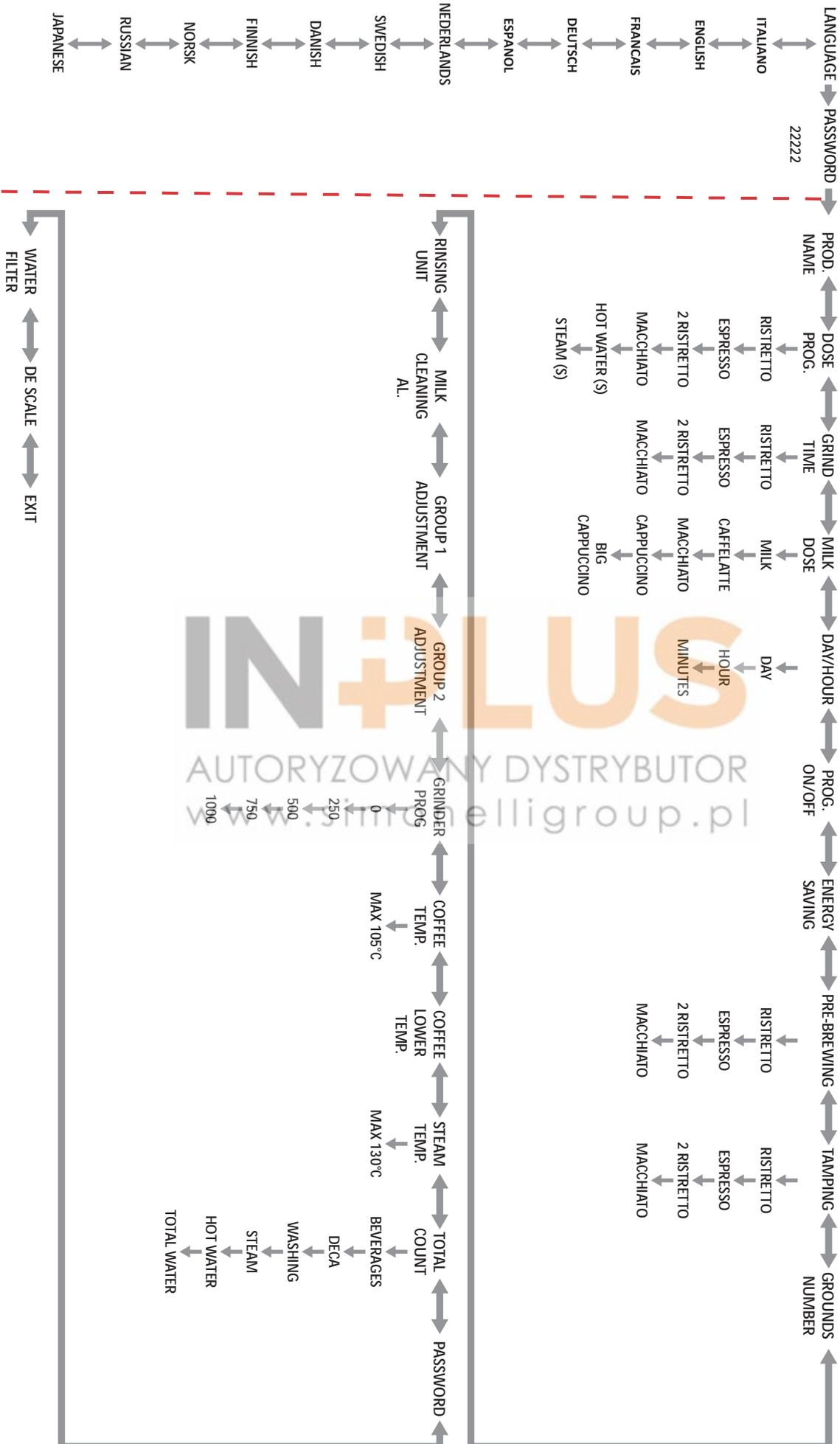


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**USER**

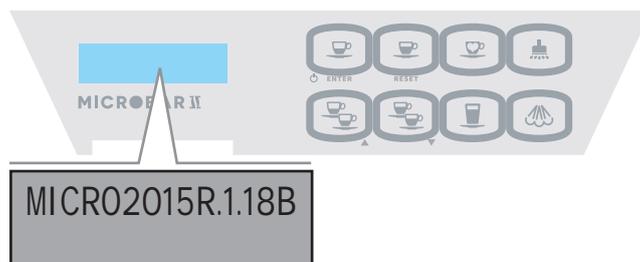
**SERVICE ENGINEER**



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## 12.1 INTRODUCTION

When the machine is turned ON, the software release "A" is displayed.



The programming keys are:

- 1  **ENTER** key: to go into the menu and/or to confirm the value set.
- 2-4  -  Up and down arrow keys:  
To scroll through the menu and increase or decrease the valves.
- 3  **RESET** key: to return to the previous step.



The others keys are numbered from 1 to 8 as in a picture:

- 1 Espresso
- 2 2 Espresso
- 3 Coffee
- 4 2 Coffee
- 5 Decaffeinated coffee / Cleaning cycle
- 6 Caffelatte
- 7 Hot water
- 8 Steam

### NOTE

**Keys 1, 2, 3, 4, 6 may correspond to a different beverages, according to one's taste and local habits.**

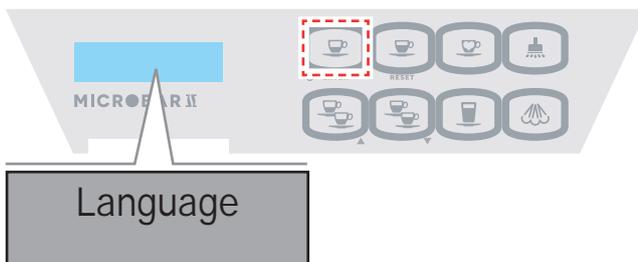


## 12.2 PROGRAMMING IN USER MODE

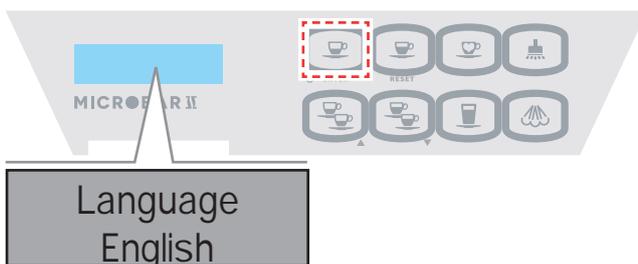
### 12.2.1 LANGUAGE

1 To enter the menu open the front panel and press ENTER . Keeping the ENTER key pressed, close the front panel.

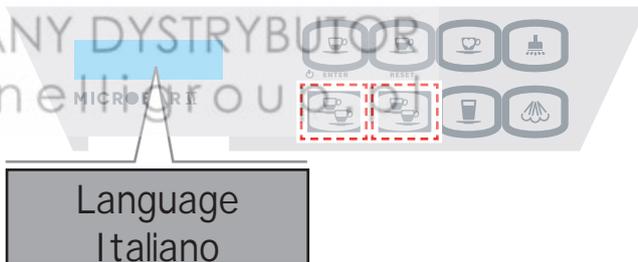
"LANGUAGE" appears: this is the only function in User mode.



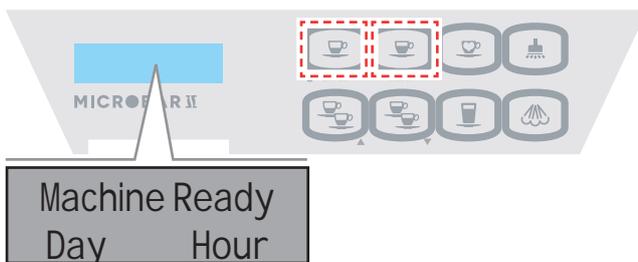
2 Press the  key to enter the sub-menu.



3 Press the arrow  -  keys, select the preferred language.



4 Press  to confirm and/or  to return using the machine.



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### 12.3 PROGRAMMING IN SERVICE ENGINEER MODE

To access the programmable functions in service engineer mode:

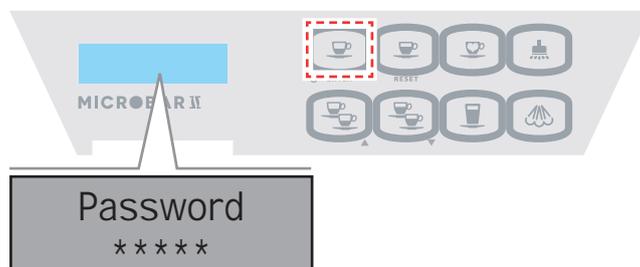
- 1 To enter the menu open the front panel and press ENTER . Keeping the ENTER  key pressed, close the front panel.
- 2 From the "LANGUAGE" menu press the  key; password is displayed.
- 3 Enter the default password:



The menu has 23 sub-menu:

- PRODUCT NAME
- DOSE PROGR
- GRIND TIME 1
- MILK DOSE (cappuccino version)
- DAY/HOUR
- PROGR. ON / OFF
- ENERGY SAVING
- PRE-BREWING
- TAMPING
- GROUNDS NUMBER
- MILK CLEANING WARNING
- CLEANING WARNING
- SHUTDOWN CLEAN
- GROUP SETTING 1
- GROUP SETTING 1
- GRINDER SETTING
- COFFEE TEMP.
- COFFEE LOWER TEMP.
- STEAM TEMP.
- BEVERAGES TOTAL
- PASSWORD
- WATER FILTER L
- DECALCIFICATION

As well as exit.



12.3.1 PRODUCT NAME

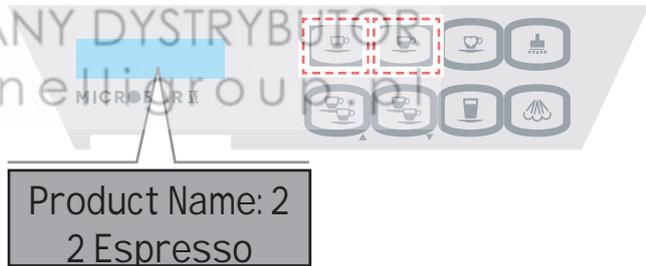
- From the service engineer mode press ENTER  to open the sub-menu.  
This setting allow to assign a beverage to each key.



- Use the  -  keys to scroll the beverages for each key.



- Press  to confirm the product name for the key and pass to the next key, or press  to return to previous menu.



The programmable keys are the following:



**NOTE**

The keys    can be programmed for both milk-based beverages and coffee drinks.

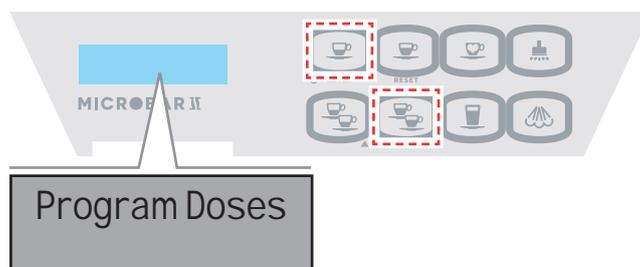
The keys   can be programmed only for coffee beverages.

**NOTE**

The function DISABLE can be assigned to each key and in this case the key is disabled.

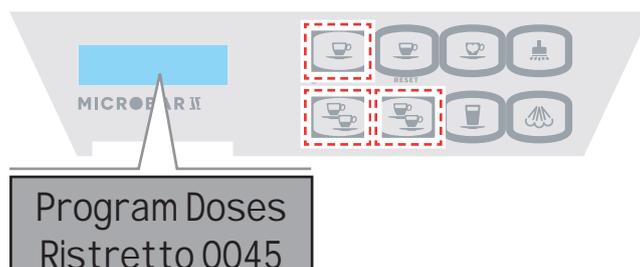
### 12.3.2 DOSE PROG.

1 From the service engineer mode menu, press the  key to select the "DOSE PROG." and ENTER  key to open the sub-menu.

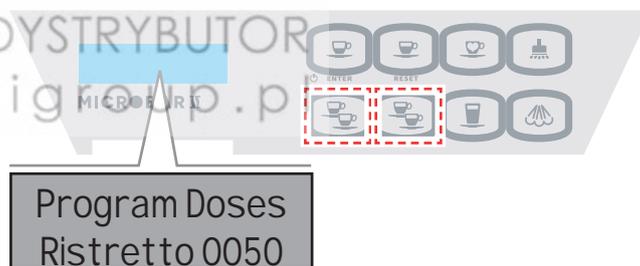


2 Use the  -  keys to select the key to program and press the  to confirm. The doses of water to be used for each single drink can be programmed:

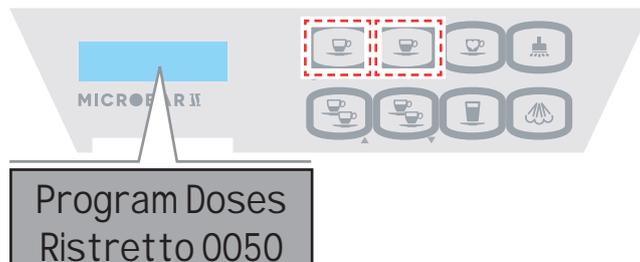
- Dose prog ristretto
- Dose prog espresso
- Dose prog 2 ristretto
- Dose prog macchiato
- Tea water time prog (s)
- Maximum steam time (s)



3 Use the  -  keys to increase or decrease the water flow using during the beverage delivery.

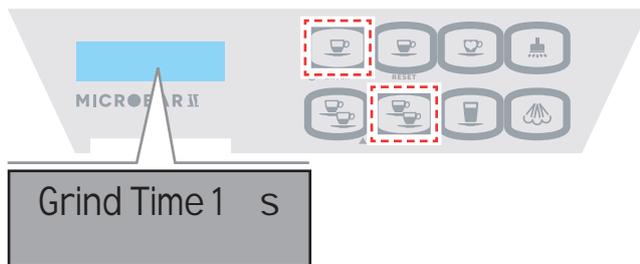


4 Press  to confirm the value and pass to the next beverage, or press  to return to previous menu.



12.3.3 GRINDING TIME

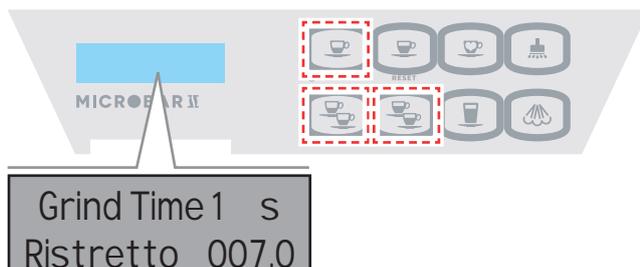
1 From the service engineer mode menu, press the  key to select the "GRINDING TIME" and press ENTER  key to open the sub-menu. This setting allow to set the grinding time of the grinder.



2 Use the  -  keys to select the beverage to set and press  to confirm.

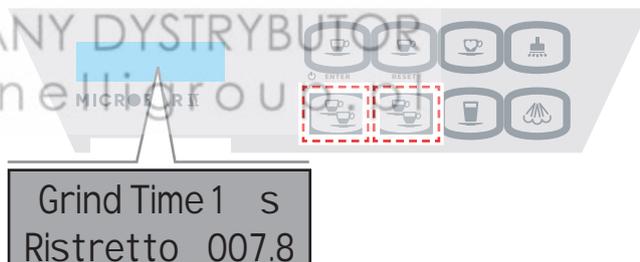
It is possible to set grinding times (sec.) for:

- Grind time ristretto
- Grind time espresso
- Grind time 2 ristretto
- Grind time macchiato.

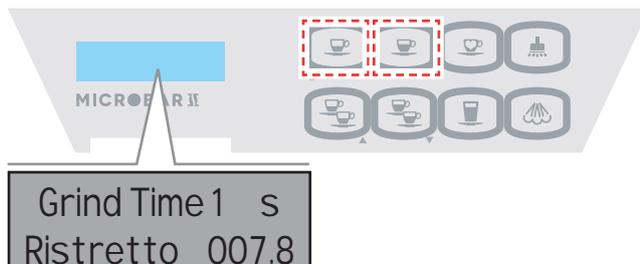


3 Use the  -  keys to increase or decrease the grinding time during the beverage delivery.

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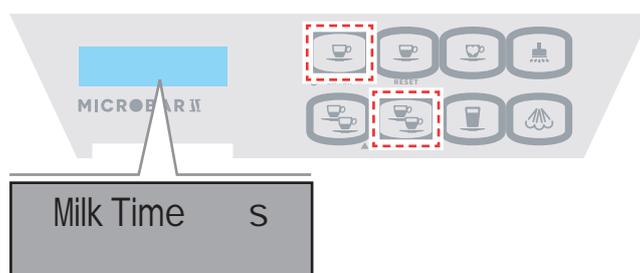


4 Press  to confirm the value and pass to the next beverage, or press  to return to previous menu.

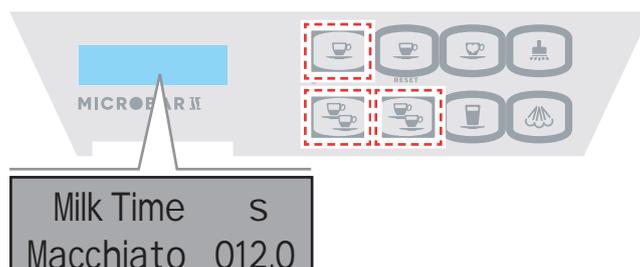


### 12.3.4 MILK DOSE (Cappuccino version only)

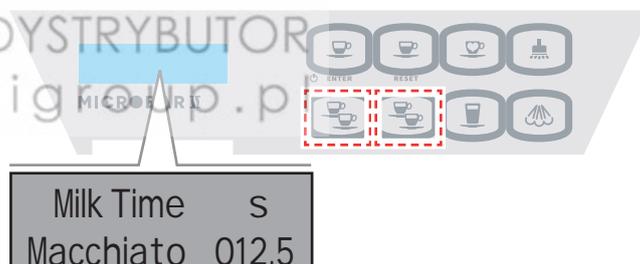
- From the service engineer mode menu, press the  key to select the "MILK TIME" and press ENTER  key to open the sub-menu. This setting allow to set the time and therefore, the amount of milk.



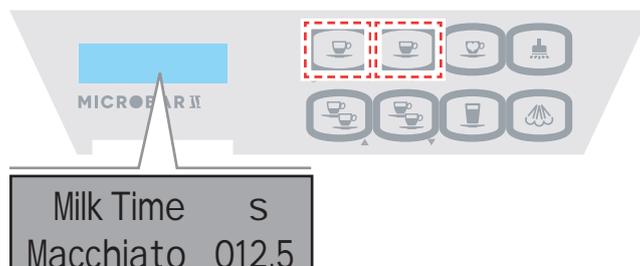
- Use the  -  keys to select the beverage to set and press  to confirm. The milk delivery time is programmed (sec.):
  - Milk
  - Caffelatte
  - Macchiato
  - Cappuccino
  - Big cappuccino.



- Use the  -  keys to increase or decrease the time of milk during the beverage delivery.

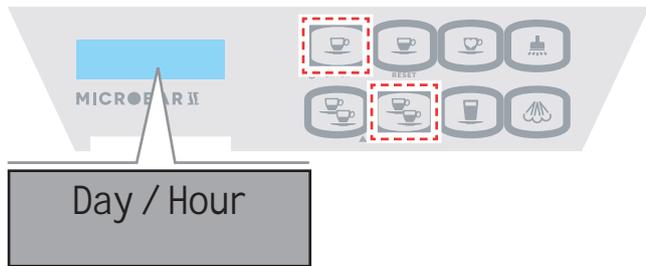


- Press  key to confirm the value and pass to the next beverage, or press  to return to previous menu.



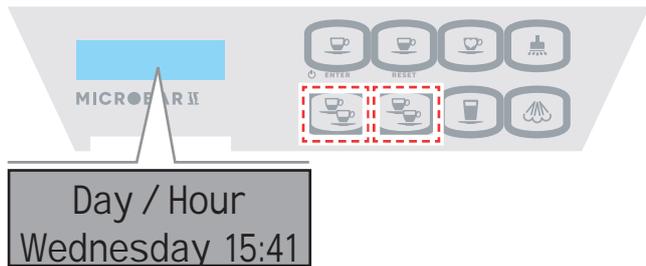
**12.3.5 DATE / TIME**

**1** From the service engineer mode menu, press the  key to select "DAY / HOUR" and press ENTER  key to open the sub-menu. This setting allow to set the date and the time displayed on the machine.

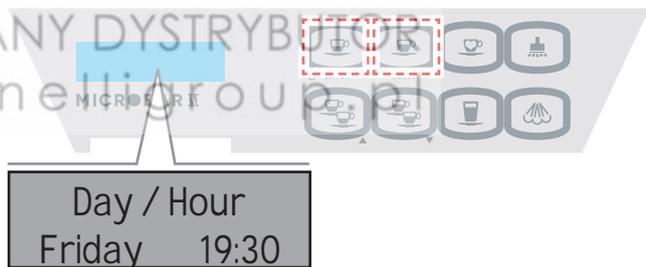


**2** Use the  -  keys to increase or decrease the value for:

- Day
- Hour
- Minutes



**3** Press  key to confirm the value and pass to the next beverage, or press  to return to previous menu.



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### 12.3.6 ON/OFF PROGRAM.

- From the service engineer mode menu, press the  key to select "PROGRAM. ON-OFF" and press ENTER  key to open the sub-menu. This setting allow to set the automatic switching ON/OFF of the machine.

#### NOTE

The default setting for the machine has all days of the week set to "STANDBY" and therefore, to switch the machine on/off, the main switch must be used.

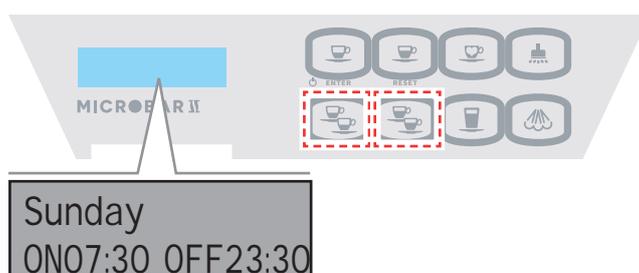
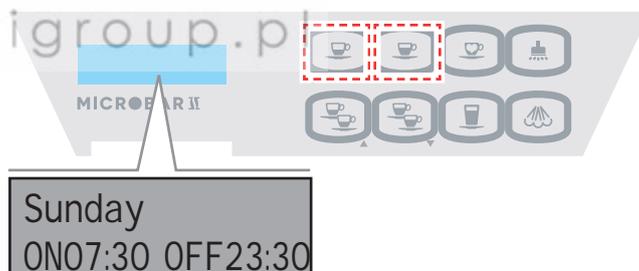
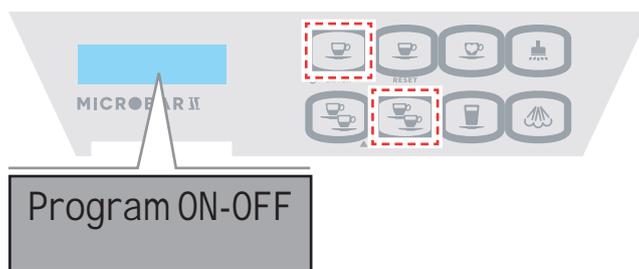
- Use the  -  keys to select the day to set and press  key to enter the setting.

#### NOTE

After SATURDAY, press  keys to return to the previous menu.

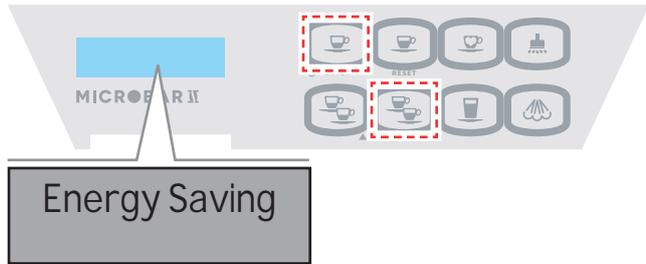
- Use the  -  keys to increase or decrease the time or to change the day.

- Press  key to pass to the next setting, or press  to return to previous menu.

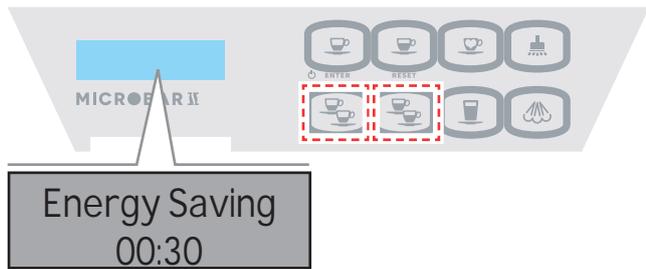


12.3.7 ENERGY SAVING

1 From the service engineer mode menu, press the  key to select "ENERGY SAVING" and press ENTER  key to open the sub-menu. This setting allow to set the time after witch the machine enables the energy-saving device.



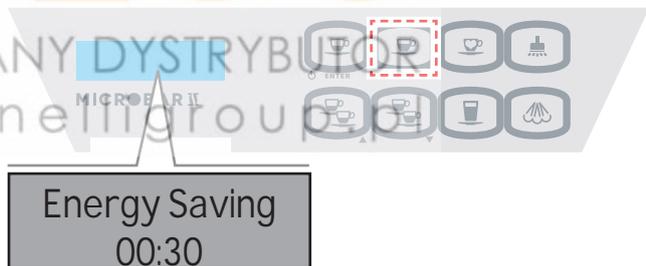
2 Use the  -  keys to increase or decrease the activation time of the energy saving (with interval of 30 minutes).



**NOTE**

The function is disable when the time is at zero.

3 Press  key to return to previous menu, with the confirmation of the value set.

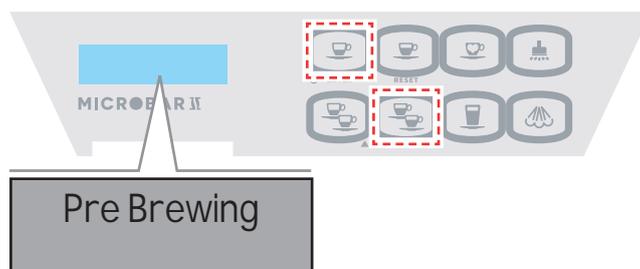


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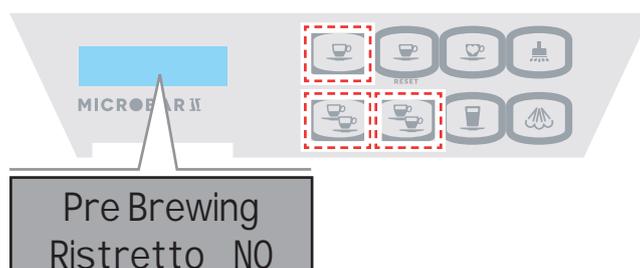
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### 12.3.8 PRE-BREWING

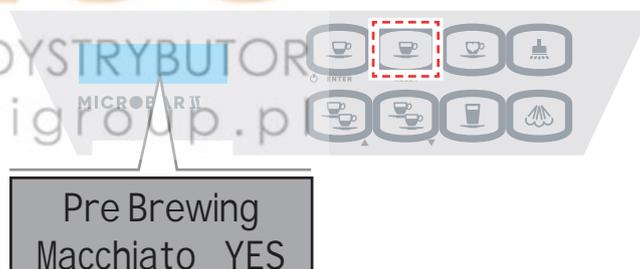
- 1 From the service engineer mode menu, press the  key to select "PRE-BREWING" and press ENTER  key to open the sub-menu. This setting allow to enable or disable the pre-brewing of the coffee tab for each beverage.



- 2 Press  -  keys to select "YES" or "NO" options, press ENTER  key to pass to setting the next beverage:
  - Pre-brewing Ristretto
  - Pre-brewing Espresso
  - Pre-brewing 2 Ristretto
  - Pre-brewing Macchiato



- 3 Press  key to return to previous menu, with the confirmation of the value set.



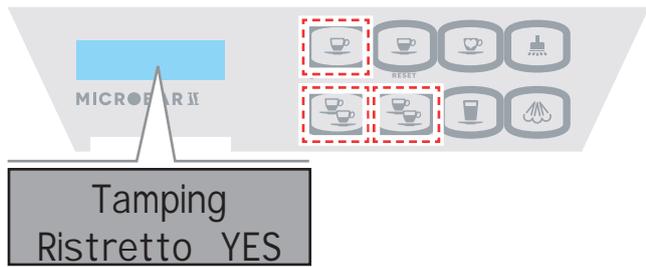
12.3.9 TAMPING

1 From the service engineer mode menu, press the  key to select "TAMPING" and press ENTER  key to open the sub-menu. This setting allow to enable or disable the tamping of the tab for each beverage.

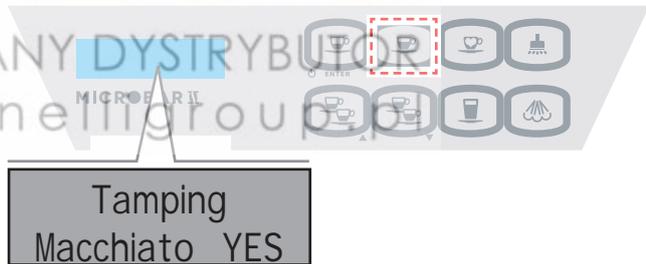


2 Press  -  keys to select "YES" or "NO" options, press ENTER  key to pass to setting the next beverage:

- Tamping Ristretto
- Tamping Espresso
- Tamping 2 Ristretto
- Tamping Macchiato



3 Press  key to return to previous menu, with the confirmation of the value set.



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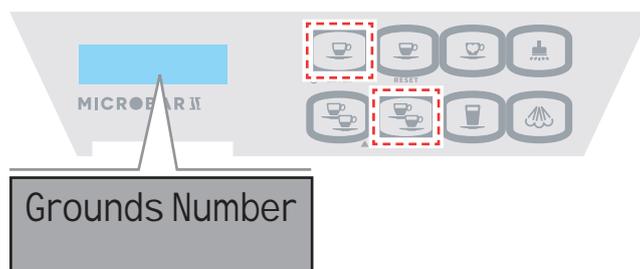
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### 12.3.10 GROUNDS NUMBER

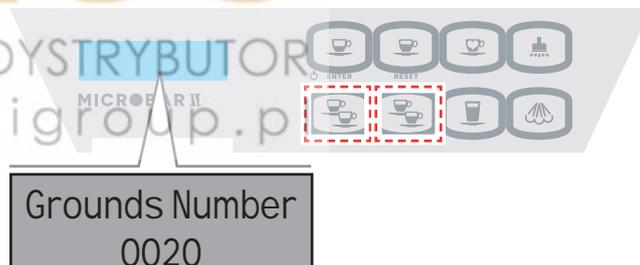
- 1 From the service engineer mode menu, press the  key to select "GROUNDS NUMBER" and press ENTER  key to open the sub-menu. This setting allow to set a grounds number which when it's been reached, the display shows the message "DRAWER FULL".

#### NOTE

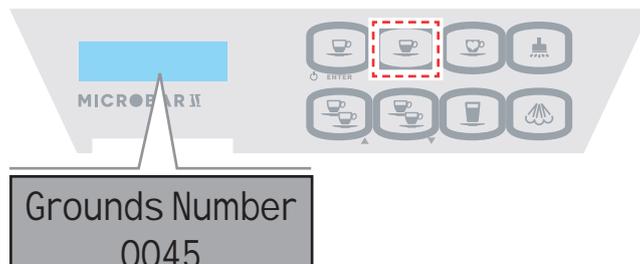
**When the display shows the alarm message, the machine will stop working.**



- 2 Press  -  keys to increase or decrease the number of ground (with interval of 5 grounds).



- 3 Press  key to return to previous menu, with the confirmation of the value set.

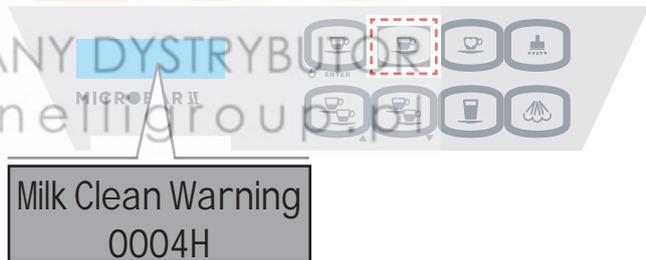


**12.3.11 MILK CLEANING AL.**  
**(Cappuccino version only)**

**1** From the service engineer mode menu, press the  key to select "MILK CLEANING WARNING" and press ENTER  key to open the sub-menu.  
This setting allow to program after how many hours, following the last milk delivery, the milk foamer cleaning warning will be displayed.

**2** Press  -  keys to increase or decrease the number of hours.

**3** Press  key to return to previous menu, with the confirmation of the value set.



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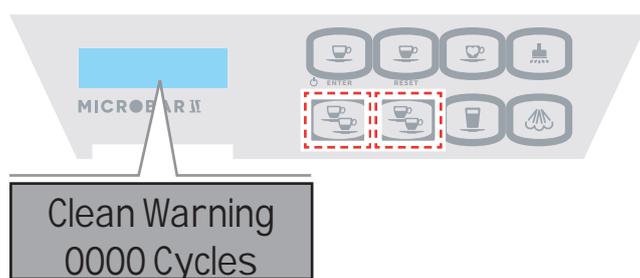
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### 12.3.12 CLEANING WARNING

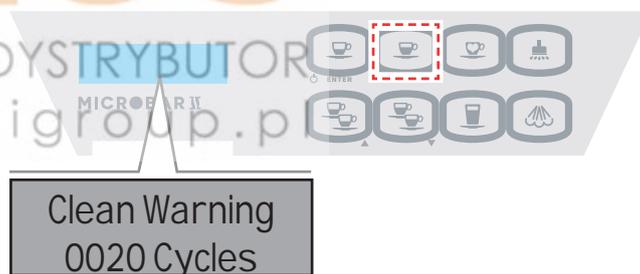
- 1 From the service engineer mode menu, press the  key to select "CLEANING WARNING" and press ENTER  key to open the sub-menu. This setting allow to program the number of cycles after which the group clean warning will be displayed.



- 2 Press  -  keys to increase or decrease the number of cycles (with interval of 10 cycles).

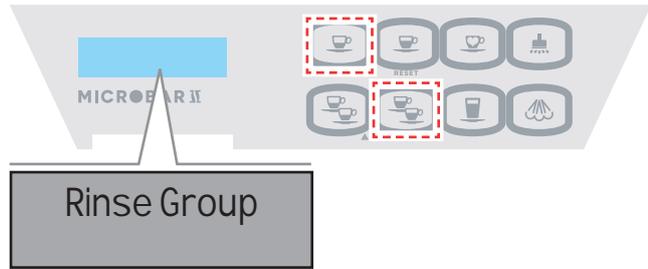


- 3 Press  key to return to previous menu, with the confirmation of the value set.



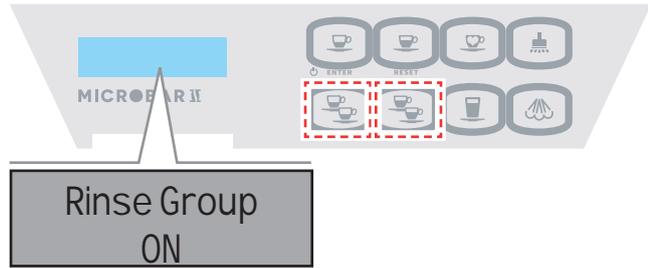
12.3.13 RINSING UNIT

1 From the service engineer mode menu, press the  key to select "RINSE GROUP" and press ENTER  key to open the sub-menu. This setting allow to program the rinsing cycle of the delivery unit.



2 Use the  -  keys to select "OFF" or "ON" options:

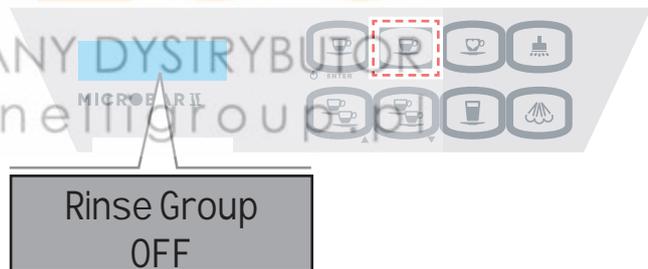
- **OFF**: function disable;
- **ON**: function enable; the machine carries out a rinsing cycle of the unit after 20 minutes from the last activity.



**NOTE**

When enable (ON) this rinse, to be functioning, the machine does not perform any activity before 20 minutes.

3 Press  key to return to previous menu, with the confirmation of the value set.



### 12.3.14 GROUP SETTING 1

- 1 From the service engineer mode menu, press the  key to select "GROUP SETTING 1" and press ENTER  key to open the sub-menu. This setting allow to set the number of encoder pulses so that the infusion chamber reaches the stand-by position.



#### WARNING

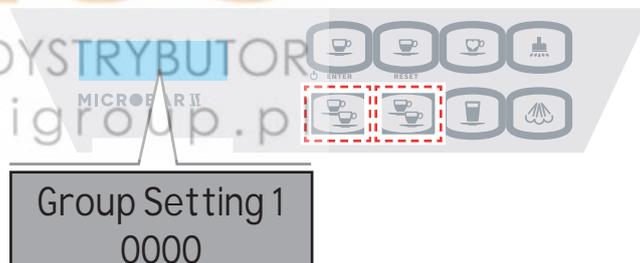
It is recommended to modify the setting only in case the original reduced gear is replaced with a different type.



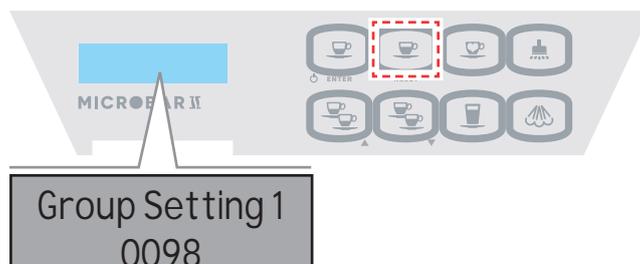
- 2 Press  -  keys to increase or decrease the pulses of the encoder.

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- 3 Press  key to return to previous menu, with the confirmation of the value set.



12.3.15 GROUP SETTING 2

- From the service engineer mode menu, press the  key to select "GROUP SETTING 2" and press ENTER  key to open the sub-menu. This setting allow to set the number of encoder pulses so that the infusion chamber reaches the upper position (chamber closed).



**WARNING**

It is recommended to modify the setting only in case the original reduced gear is replaced with a different type.



Group Setting 2

- Press  -  keys to increase or decrease the pulses of the encoder.

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Group Setting 2  
0000

- Press  key to return to previous menu, with the confirmation of the value set.



Group Setting 2  
0098

### 12.3.16 GRINDER PROG.

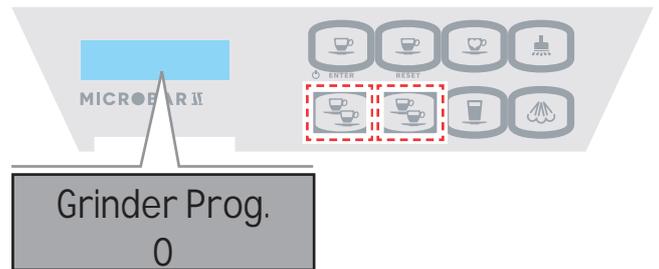
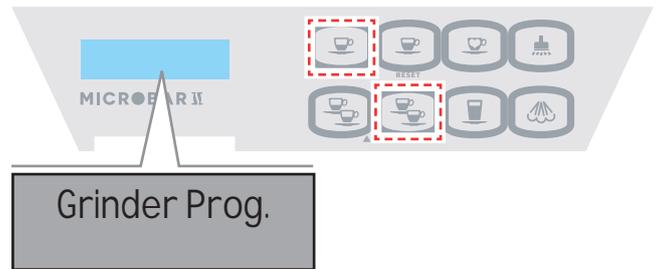
- From the service engineer mode menu, press the  key to select "GRINDER PROG." and press ENTER  key to open the sub-menu. This setting allow to enable or disable the increase of 0.1 second after a grinding time of disbursement interval.

- Use the  -  keys to select the value from 0, 250, 500, 750, to 1000.

#### NOTE

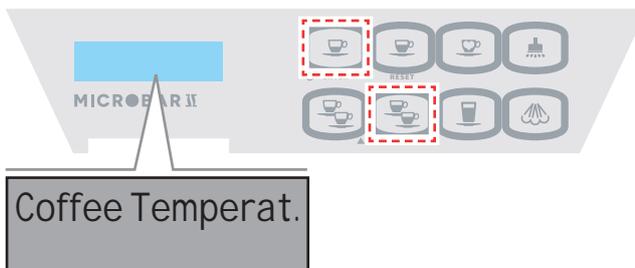
**If the dispensing time is set to 0, the function is disabled.**

- Press  key to return to previous menu, with the confirmation of the value set.

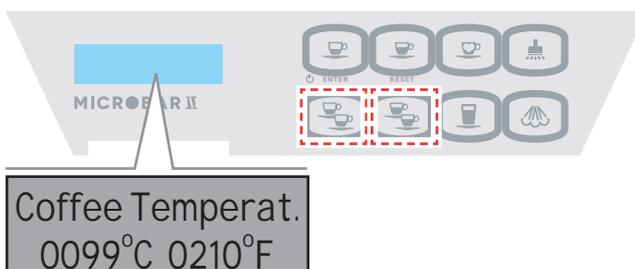


12.3.17 COFFEE TEMPERAT.

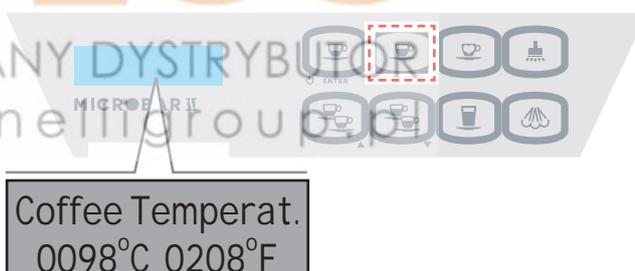
1 From the service engineer mode menu, press the  key to select "COFFEE TEMPERAT." and press ENTER  key to open the sub-menu. This setting allow to program the temperature of the coffee boiler heater.



2 Use the  -  keys to increase or decrease the temperature.



3 Press  key to return to previous menu, with the confirmation of the value set.



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### 12.3.18 COFFEE LOWER TEMP.

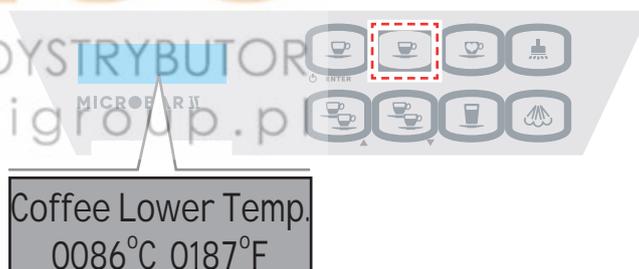
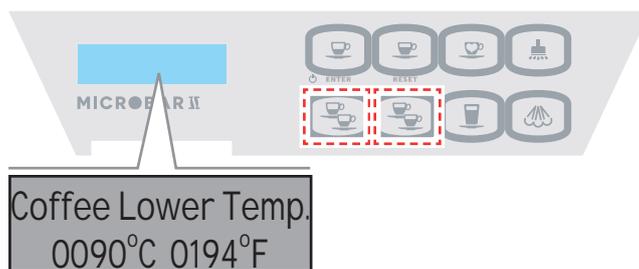
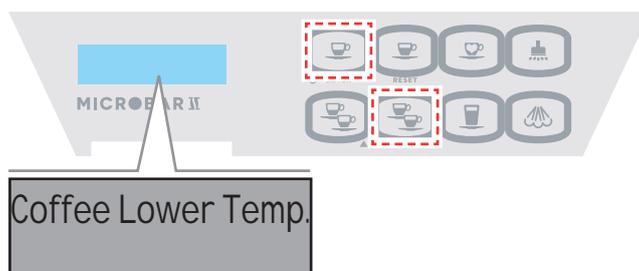
- 1 From the service engineer mode menu, press the  key to select "COFFEE LOWER TEMP." and press ENTER  key to open the sub-menu. This setting allow to enable or disable the visualization of the "MACHINE READY" slightly earlier than the effective temperature is reached.

- 2 Use the  -  keys to increase or decrease the temperature.

#### NOTE

The max. temperature that can be set is 105°C (221°F).

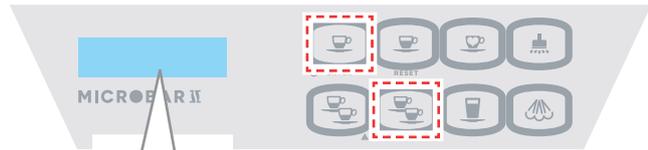
- 3 Press  key to return to previous menu, with the confirmation of the value set.



**12.3.19 STEAM TEMPERAT.**

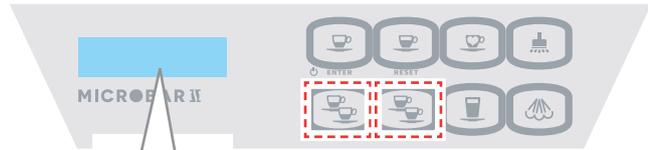
**(Cappuccino version only).**

- From the service engineer mode menu, press the  key to select "STEAM TEMPERAT." and press ENTER  key to open the sub-menu. This setting allow to program the temperature of the steam boiler.



Steam Temperat.

- Use the  -  keys to increase or decrease the temperature.



Steam Temperat.  
0111°C 0232°F

**NOTE**

The max. temperature that can be set is 130°C (266°F).

- Press  key to return to previous menu, with the confirmation of the value set.



Steam Temperat.  
0125°C 0257°F

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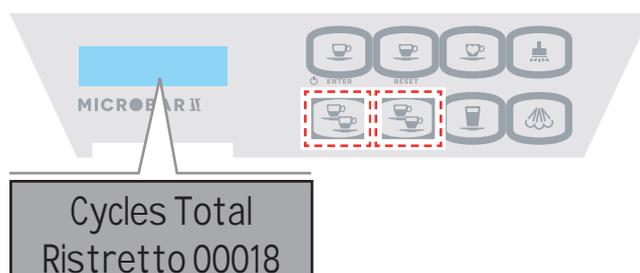
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### 12.3.20 TOTAL COUNT

- From the service engineer mode menu, press the  key to select "TOTAL DRINK" and press ENTER  key to open the sub-menu. This menu allow to see the beverage counters.



- Use the  -  keys to scroll the counters:
  - The number of total cycles made for each beverage key.
  - Total decaffeinated coffee.
  - Total washing cycles.
  - Total steam.
  - Total cleaning cycles.
  - Total water liters.



- Press  key to return to previous menu.

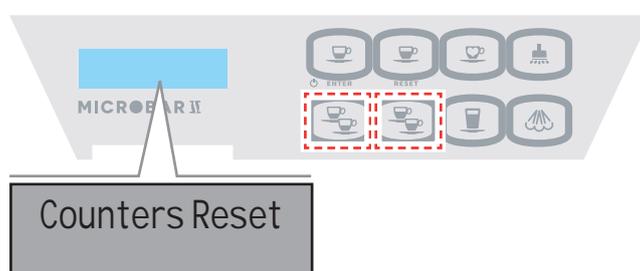


#### NOTE

In the first position, keeping the  key pressed, the absolute total of the doses produced by the machine is shown.

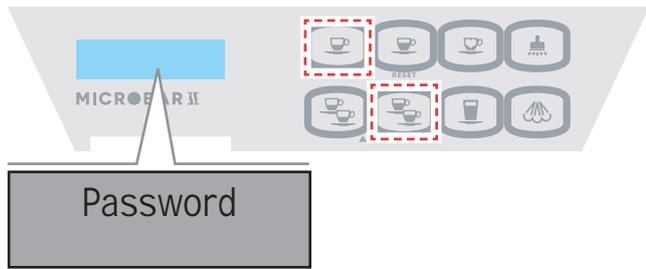
#### NOTE

To reset the counting of the various cycles and the totals of decaffeinated coffee, steam and hot water, simultaneously press the  -  keys.

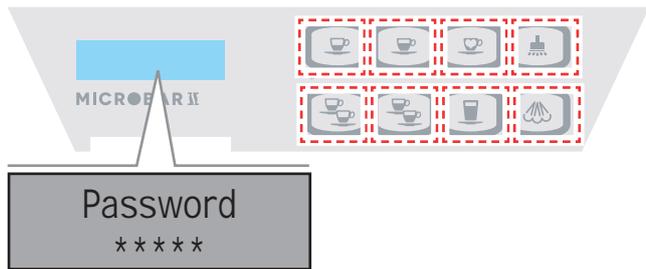


**12.3.21 PASSWORD**

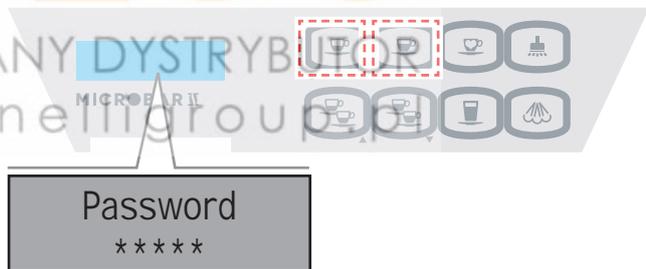
**1** From the service engineer mode menu, press the  key to select "PASSWORD" and press ENTER  key to open the sub-menu. This setting allow to program a new password to access the service engineer mode menu.



**2** Enter a combination of 5 keys and set the new required password.



**3** Press ENTER  key to confirm the value or press RESET  key to return to previous menu, without confirm the value.



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### 12.3.22 WATER FILTER L.

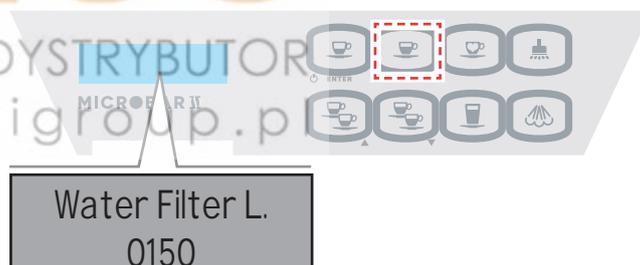
- 1 From the service engineer mode menu, press the  key to select "WATER FILTER L" and press ENTER  key to open the sub-menu. This setting allow to program the litres of water delivered for the display of the message clean water filter.



- 2 Use the  -  keys to increase or decrease the litres before the message visualization.

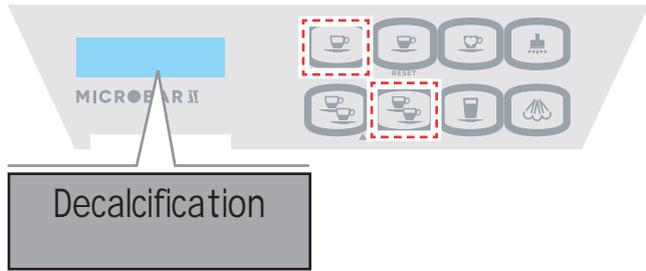


- 3 Press RESET  key to return the previous menu with the confirmation of the value set.



12.3.23 DESCALING (Tank version)

1 From the service engineer mode menu, press the  key to select "DECALCIFICATION" and press ENTER  key to open the sub-menu. This setting allow to program the water hardness and to perform the descaling cycle.



2 The first message appearing concerns the possibility to set water hardness.



**NOTE**

The water hardness may be set in French degrees, as well as the execution alarm of the decalcification cycle.

**NOTE**

Through the  key the decalcification cycle can be accessed.



3 Select one of the two function using the  -  keys and press ENTER  key to perform it, or press RESET  key to return to the previous menu.



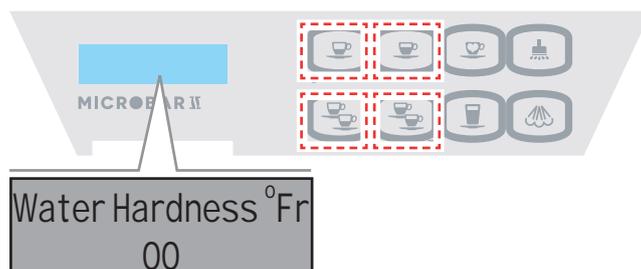
**WATER HARDNESS SETTING:**

**A** When the display show the message "Water Hardness °Fr" press ENTER  key to access the function.



**B** Press  -  keys to increase or decrease the water hardness.

Then, press ENTER  key to save the data set and return to previous menu, or press RESET  key to return to the previous menu without saving the data.



The table shows the correspondence between the hardness set and the used water litres, above which the message "**CARRY OUT DECALCIFICATION**".

WATER HARDNESS °FR	WATER LITRES
1-7	1500
8-30	1000
31	500
00	Alarm disabled

**NOTE**

The alarm "**CARRY OUT DECALCIFICATION**" does not interrupt the machine functioning and is reset after having carried out the decalcification cycle together with the litre counter. When the value set is "00", the alarm is deactivated.

**DESCALING CYCLE:**

**A** When the display show the message "Decalcification Start Cycle", press ENTER key to start the descaling cycle.

**WARNING**

**Before starting the decalcification cycle, fill the tank with water and decalcification agent.**

**NOTE**

**Use at least 2 litres (0.52 gal) of solution.**

**B** The machine starts sucking up the solution in the tank delivering at the same time hot water from the nozzle.

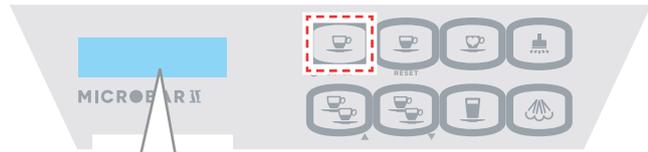
**NOTE**

**Once it has sucked up the first litre of solution, the machine will stop for 5 minutes and then it will start to suck up another litre of solution.**

**C** At the end of the solution, is necessary to refill the water tank with clean water (without switching off the machine).

**NOTE**

**Use at least 4 litres (1.06 gal) of solution, otherwise it will be necessary to restart the cycle.**



Decalcification Start Cycle?



Decalcification Please Wait



Rinse Refill Water Tank

- D** Wait 5 minutes and press ENTER  key to start the rinse cycle.

**NOTE**

The rinse cycle take 2 litres of water from the container and expelling trough the nozzle.

- E** Wait the first rinse cycle.

- F** When the rinse cycle is finished, is necessary to repeat the cycle with other 2 litres of clean water (from the container). Press ENTER  key to restart the rinse cycle.

- G** Wait the second rinse cycle.

- H** At the end of the rinse cycle, the machine begin the heating phase.



Rinse  
Press ENTER



Rinse  
Please Wait



Rinse  
Press ENTER



Rinse  
Please Wait



Heating  
Please Wait

- H** Leave the machine to heat up for a few minutes; at the end of this time, the machine will return to its ready status.

**WARNING**

**During the heating phase, some drops of water and steam may come out from the hot water nozzle.**

**WARNING**

**At the end of the descaling cycle, it is recommended to activate the steam for some minutes.**

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## 13. SPECIAL FEATURES



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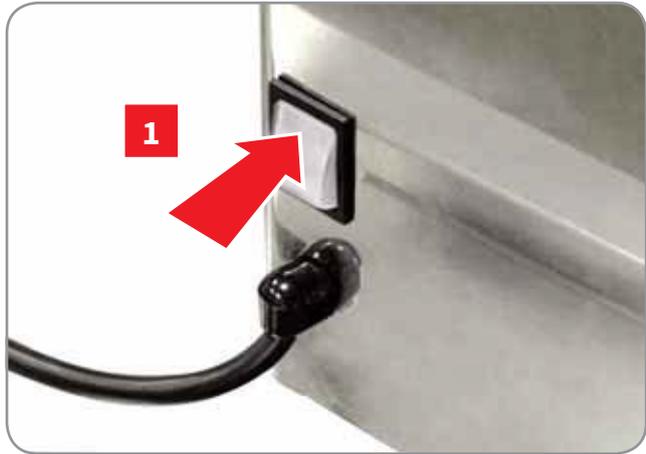
<b>13. SPECIAL FEATURES</b> .....	<b>13.1</b>
<b>13.1 CLEANING FILTER LITRE</b>	
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<b>13.3 RESETTING MACHINE PARAMETERS</b> ..	<b>13.4</b>
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<b>COFFEE DELIVERY GROUP</b> .....	<b>13.5</b>
<b>13.5 MACHINE CONFIGURATION</b> .....	<b>13.7</b>

### 13.1 CLEANING FILTER LITRE COUNTER RESET

This function allow you to reset the total amount of water used.

Proceed as follows:

- 1 Disconnect the machine by turning the main switch OFF.
  
- 2 Connect the machine by turning the main switch ON and simultaneously pressing down on the key .



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- 3 Keep the key  pressed until the display read the message "Reset H2O Filter".

**NOTE**

The machine turn off automatically at the end of the procedure.



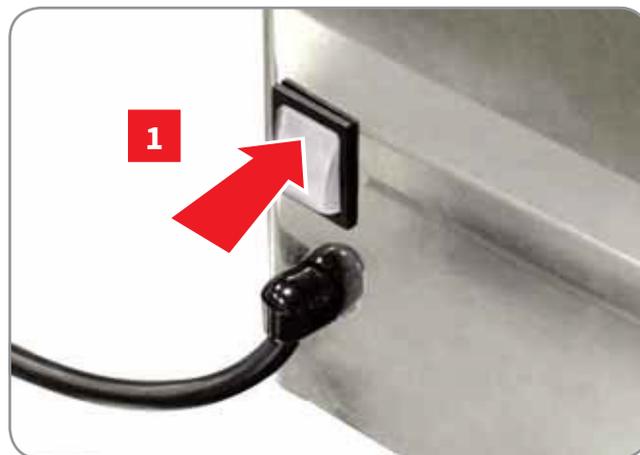
Reset H2O Filter  
 Please Wait

## 13.2 RESET WASHING CYCLES

This function make it possible to reset the total number of washing cycles.

Proceed as follows:

- 1 Disconnect the machine by turning the main switch OFF.



- 2 Connect the machine by turning the main switch ON and simultaneously pressing down on the key .



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- 3 Keep the key  pressed until the display read the message "Reset Clean".

### NOTE

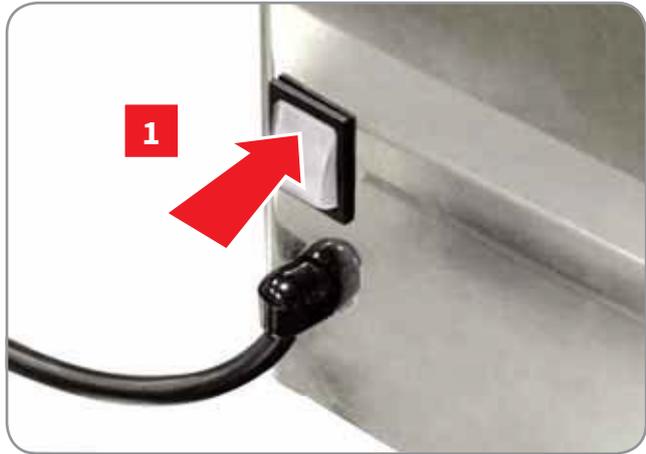
The machine turn off automatically at the end of the procedure.



### 13.3 RESETTING MACHINE PARAMETERS

This function make it possible to remove incorrect functioning data and to reinstate the Standard Programming Setting.

- 1 Disconnect the machine by turning the main switch OFF.
- 2 Connect the machine by turning the main switch ON and simultaneously pressing down on the keys  and .



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- 3 Keep the keys  and  pressed until the display read the message "Preset Data".

**NOTE**

The machine turn off automatically at the end of the procedure.

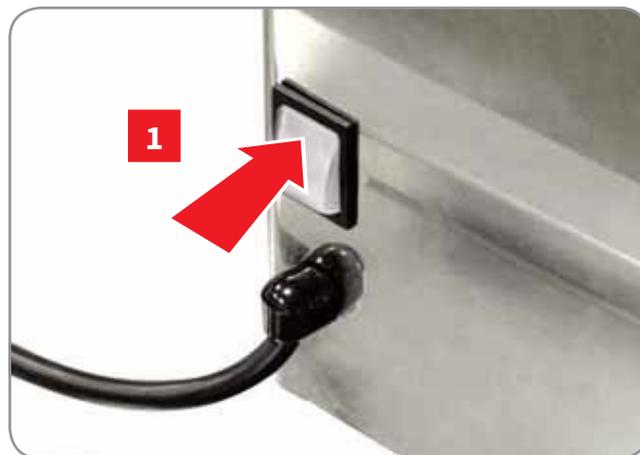


Please Wait  
Preset Data

### 13.4 MANUAL HANDLING OF COFFEE DELIVERY GROUP

This function make it possible to activate the motor manually forming the automation of the manual coffee delivery group.

- 1 Disconnect the machine by turning the main switch OFF.
- 2 Connect the machine by turning the main switch ON and simultaneously pressing down on the arrow keys  and .



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- 3 Keep the keys  and  pressed until the display read the message "Manual Movements".

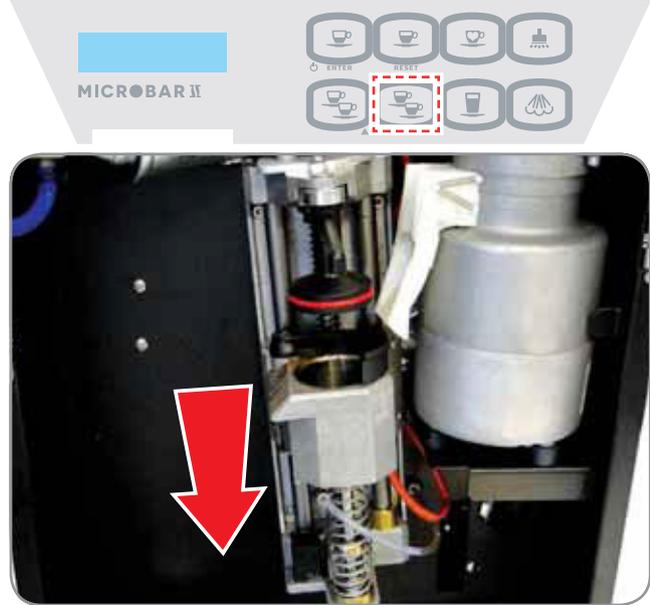
#### NOTE

When the machine is switched ON, since the arrow key  is used to access this site, the piston will automatically start to move downwards.

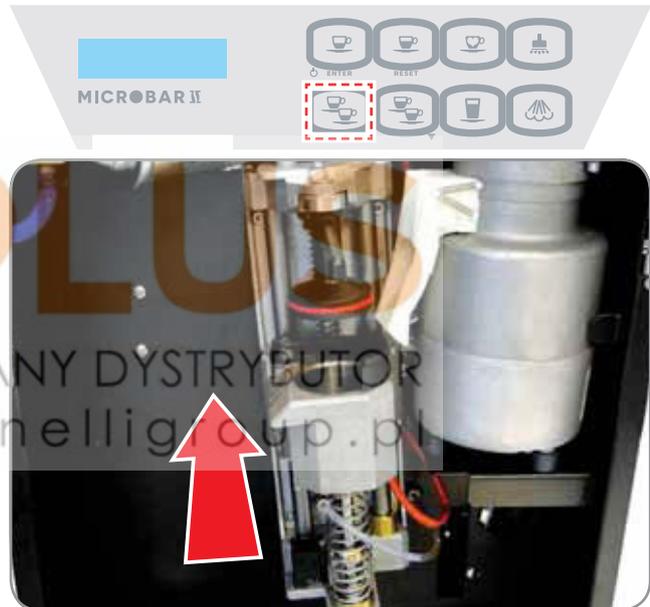


Manual Movement

- 4 Press the arrow key  to move the piston downwards.



- 5 Press the arrow key  to move the piston upwards.

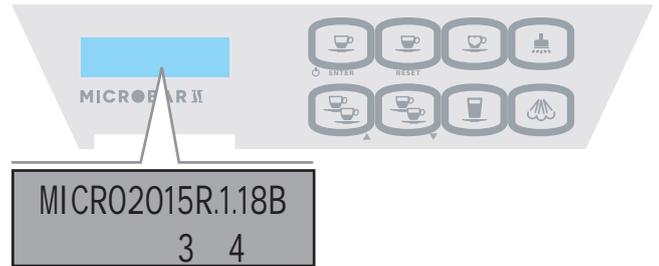


- 6 The end this procedure, switch OFF the machine.



### 13.5 MACHINE CONFIGURATION

During the camp test, after turning the machine ON, the display will show the layout of the 4 micro switches. The second line will show the number of micro if it is on position; in the off position, the number is not displayed.

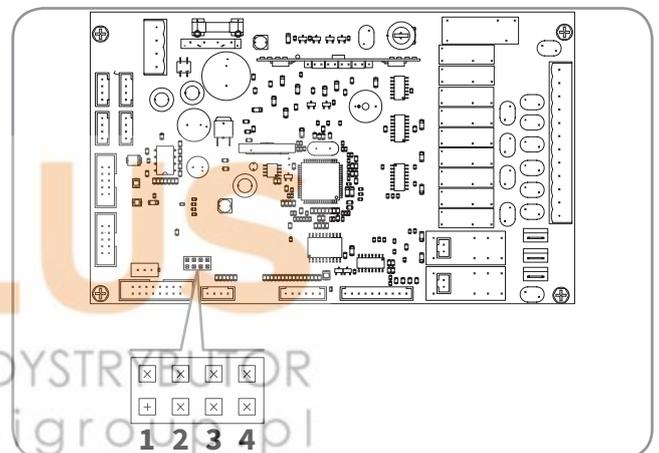


The micro switch position are:

- 1 Not in use;
- 2 Not in use;
- 3 Open for cappuccino version;  
Close for coffee version;
- 4 Open for steam;  
Close for no steam.

**NOTE**

See the configuration schema for more info.



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**14. ALARMS****INDEX**

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**14.1 MACHINE FUNCTION MESSAGES**

DISPLAY INDICATION	CAUSE	EFFECT	SOLUTION
<p><b>GROUND'S DRAWER FULL</b></p> <p>Machine Ready Drawer Full</p>	<p>Grounds drawer full. The number of coffee grounds in the drawer has reached the number set during programming stage.</p>	<p>Keys delivering coffee based drinks are blocked.</p>	<p>Pull out the grounds drawer and empty it into a garbage bag. Put the drawer back into place, when the display reads:</p> <p>Machine Ready Drawer Out</p>
<p><b>GROUND'S DRAWER OUT OF PLACE</b></p> <p>Machine Ready Drawer Out</p>	<p>Grounds drawer out of place.</p>	<p>Keys delivering coffee based drinks are blocked.</p>	<p>Insert the grounds drawer into its special slot. Should this alarm turn on during the delivery of a coffee based drink:</p> <ul style="list-style-type: none"> <li>• Up until brewing, the alarm is displayed but the drink will be delivered.</li> <li>• After brewing, the cycle in progress will be suspended. The coffee cycle will recommence only when the drawer has been put back in its place.</li> </ul> <p><b>Should this alarm turn on during the group movement phase:</b></p> <ul style="list-style-type: none"> <li>• The movement will be interrupted.</li> <li>• When the drawer is back in its place, the reset group will be repeated.</li> </ul>
<p><b>MACHINE FRONT PANEL POSITION</b></p> <p>Machine OFF Front Panel Open</p>	<p>Front panel open.</p>	<p>The machine functions are blocked.</p>	<p>Close the front panel.</p>
<p><b>WASHING CYCLE IS REQUIRED</b></p> <p>Clean Warning</p>	<p>The set number of cycles programmed before washing, has been exceeded.</p>	<p>The message will appear on the display but the machine will continue to deliver drinks.</p>	<p>Do a washing cycle (see paragraph "WASHING THE DELIVERY UNIT AND MILK FOAMER").</p>
<p><b>MILK CIRCUIT CLEANING REQUIRED</b></p> <p>Milk Clean Warning</p>	<p>The set number of hours programmed from time of last milk based drink before washing, has been exceeded.</p>	<p>The message will appear on the display but the machine will continue to deliver drinks.</p>	<p>Perform a washing cycle for the milk foamer only. As in the case of a complete washing cycle, you must keep the key pressed down  for 5 seconds without, however, inserting cleanser tablets for this group's washing. (See only points 1, 2, 3, 4 of the paragraph 'WASHING THE DELIVERY UNIT AND MILK FOAMER').</p>

DISPLAY INDICATION	CAUSE	EFFECT	SOLUTION
<p><b>SHUT DOWN CLEAN</b></p> <p>Shout Down Clean Press Enter</p>	An end of service wash was set for the delivery unit during the programming stage.	An end of service wash must be performed before the machine is switched off.	Press the ENTER key as shown on the display. The machine will automatically perform an end of service wash, dispensing approx. 50cc of water and will then switch off.
<p><b>NEED FOR DE-SCALING CYCLE</b></p> <p>Please Decalcif.</p>	The number of litres after which a de-scaling cycle is required has been exceeded.	This message is displayed but the machine will continue to dispense drinks	Carry out a de-scaling cycle (SEE the relevant section entitled "DE-SCALING CYCLE")

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**14.2 MACHINE BLOCK ALARM MESSAGES**

DISPLAY INDICATION	CAUSE	EFFECT	SOLUTION
<p><b>UPPER PISTON MOTOR GROUP ALARM</b></p> <p>Xxxxxx Group Error</p>	<p>During the group handling phase, the upper piston exceeded maximum set time by 10 seconds before recognizing motor pickup.</p>	<p>The control unit will halt whatever cycle is on by turning off both the movement actuator and those for drink delivery; the operator will not be able to make selections on the keyboard.</p>	<p>Open and close the machine door.</p> <p>If the alarm reappears for a second time, call the Service Technician.</p>
<p><b>HEATER FILLING ALARM</b></p> <p>Xxxxxx Boiler Filling</p>	<p>The heater filling stage has exceeded the 3 minute maximum time; the probe level is uncovered.</p>	<p>The machine will stop.</p>	<p>Contact the Service Technician.</p>
<p><b>TURBINE ALARM</b></p> <p>Once having detected the alarm, on the display, the control unit alternates the message relative to the current beverage with the error message concerning such function. For instance:</p> <p>Flowmeter Error</p>	<p>The volume counter will not send any impulses to the control unit for 5 seconds.</p>	<p>The delivery will continue for up to 60 seconds or for as long as any of the coffee based drink keys are pressed.</p>	<p>Open and close the machine door. The control unit will repeat the machine starting up procedure.</p> <p>In case the alarm persists, the machine can be used as a manual appliance.</p> <ul style="list-style-type: none"> <li>• Press the selected key to start the dosing;</li> <li>• Once the desired dose has been delivered in the cup, press the same key to halt the dose being delivered.</li> </ul> <p>Call the Service Technician.</p>
<p><b>WATER TANK EMPTY ALARM</b></p> <p>Refill Water Tank</p>	<p>The water tank is empty.</p>	<p>The coffee will not be delivered and the dosing will be halted while in progress.</p>	<p>Fill the water tank.</p> <p>Use the Hot Water key to eliminate any air bubbles.</p>
<p><b>CLEANING FILTER ALARM</b></p> <p>Water Filter l. 20</p>	<p>The volume counter has reached the number of litres of deliverable water set during programming phase.</p>	<p>Coffee will not be delivered; the dose will not be halted or it is variable.</p>	<p>Regenerate cleaning filter salts. To erase the alarm see paragraph on 'RESETTING CLEANING FILTER LITRE COUNTER'.</p> <p>This alarm blocks all deliveries. The cleaning filter alarm can be eliminated by programming the number of litres to zero (see paragraph on 'PROGRAMMING').</p>

DISPLAY INDICATION	CAUSE	EFFECT	SOLUTION
<b>TEMPERATURE PROBE MALFUNCTION ALARM</b>  <div style="border: 1px solid black; padding: 2px; margin-bottom: 2px;">Alarm: Coffee Temp</div> <div style="border: 1px solid black; padding: 2px;">Alarm: Steam Temp</div>	One of the two temperature probes is broken.	Coffee will not be delivered.	Replace the broken probe.  This alarm blocks all deliveries.
<b>COFFEE QUANTITY ALARM</b>  <div style="border: 1px solid black; padding: 2px;">Too Much Coffee</div>	Too much coffee.	Coffee will not be delivered and an ejection cycle will be effected.	Reduce the quantity of coffee.

  
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## 15. DAILY CLEANING AND MAINTENANCE



### INDEX

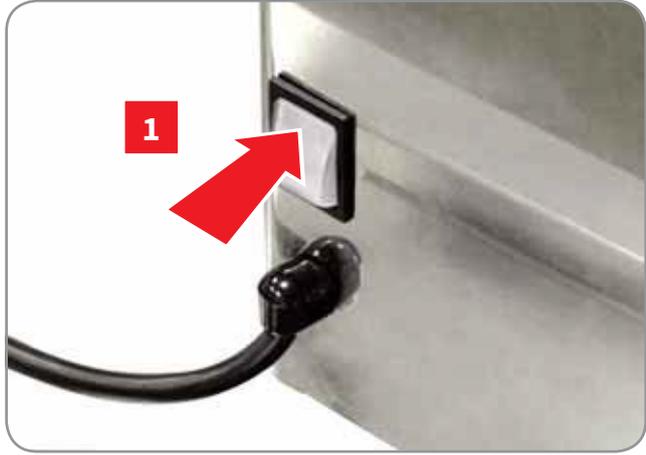
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15.2 CHAMBER CLEANING BRUSH .....	15.2
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15.4 FULL WASH .....	15.3
15.5 POURING NOZZLE WASH .....	15.5

### TOOLS REQUIRED:



### 15.1 INTRODUCTION

Before carrying out any operation, set the machine to "O" power (I.E. machines switched off).



### 15.2 CHAMBER CLEANING BRUSH

1 Open the door and slide out the grounds drawer.

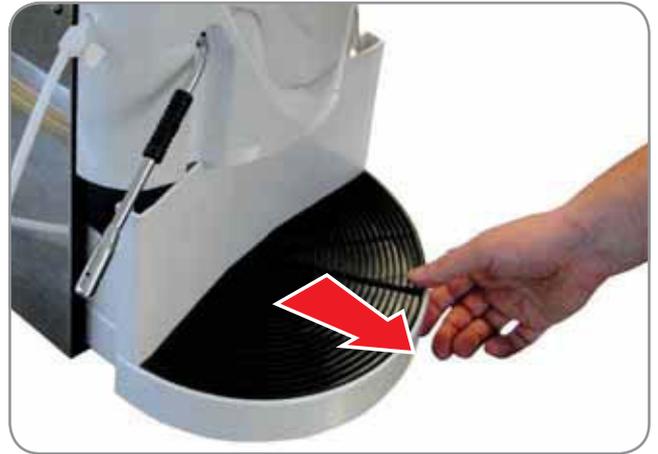


2 Using a brush, clean any coffee buildup or residues from the piston and chamber of the pouring group and wash any parts that need cleaning.



### 15.3 TRAY

Clean the drip tray with hot water and soap, using brush if necessary.



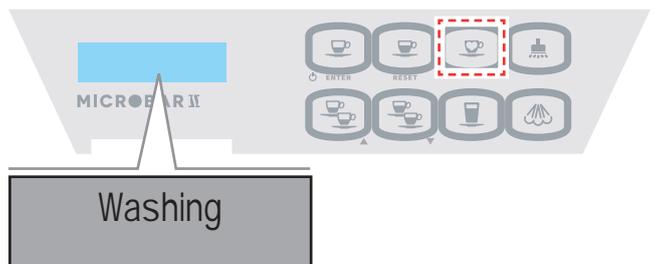
### 15.4 FULL WASH

To wash the machine, switch it on and proceed as follows:

- 1 Place a container of water alongside.
- 2 Insert the suction tube.
- 3 Add 30 ml of Simonelli Group specific cleaner, Pulimilk.



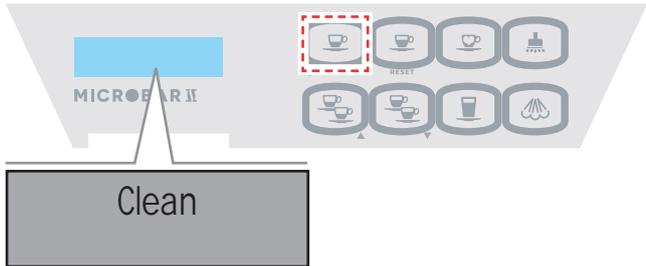
- 4 Press and hold down the  key for about 6 seconds until the display shows the message "Washing".



- 5 Insert the Simonelli Group detergent tab, Pulycaff, inside the pouring chamber.



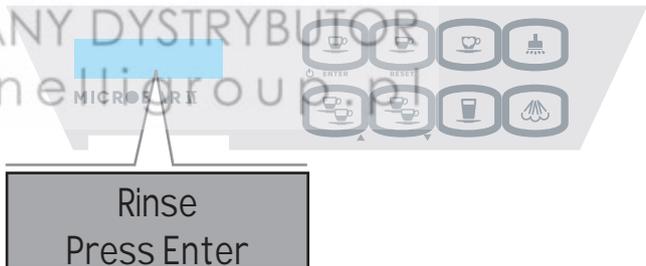
- 6 Press the  button, the display will show the message "Clean".



**NOTE**

The dose keys are disabled during washing.

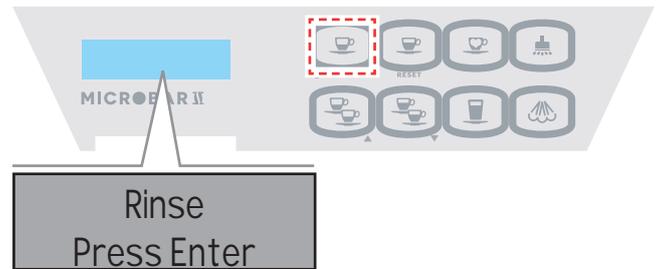
- 7 At the end of the wash cycle, the display shows the message "Rinse".



- 8 Place a container of clean water and press .



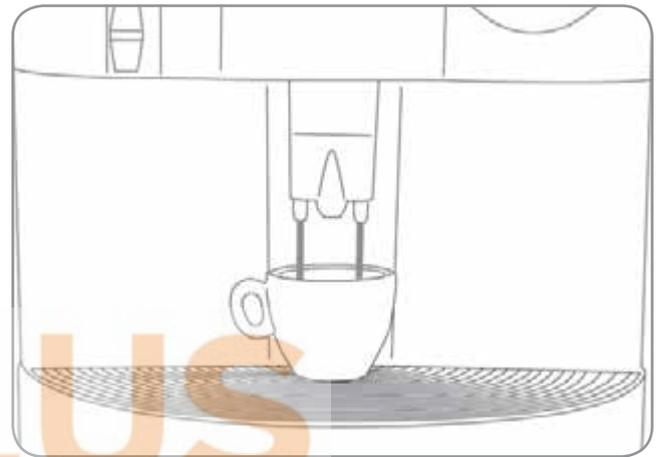
- 9 Press the  button to start the rinse cycle.



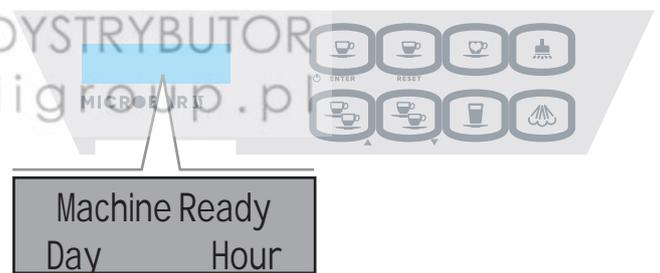
- 10 The machine will carry out a rinse cycle.

**NOTE**

During the rinse cycle the display shows the message "Rinse".



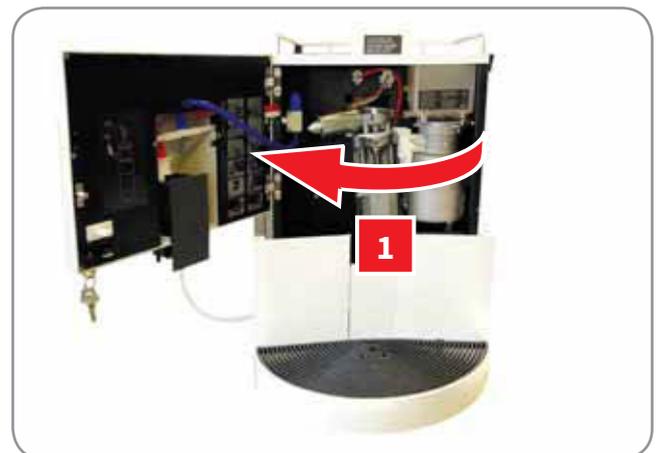
- 10 After the washing cycle is finished, the machine will return to the state "Machine Ready".



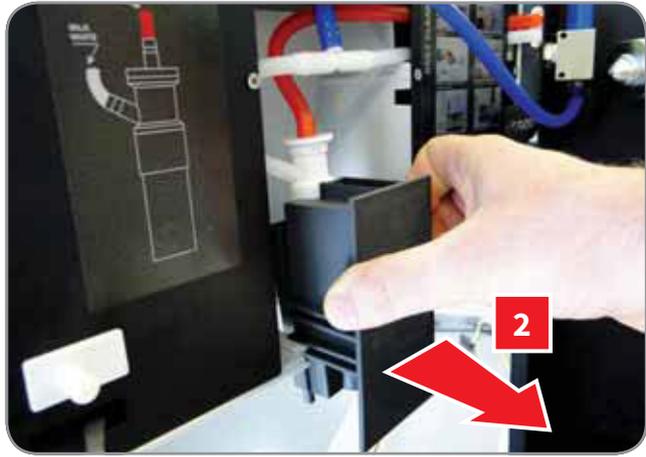
### 15.5 POURING NOZZLE WASH

To access the pouring nozzle, the service engineer will need to:

- 1 Open the door.



2 Pull the nozzle from the door.



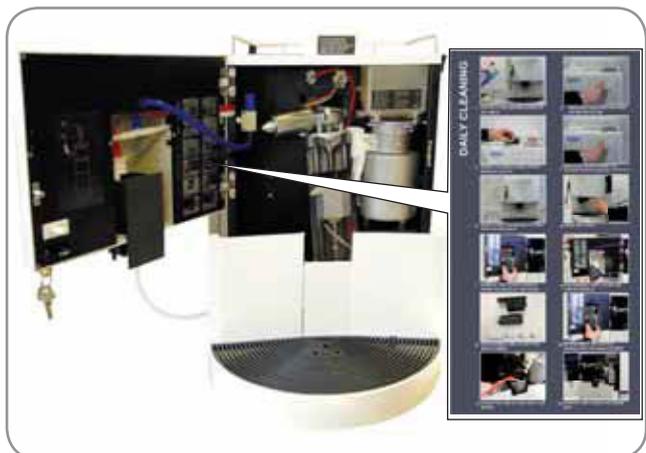
3 Slide out the milk frother and pull out the coffee outlet cup and remove it.



4 Then divide the cappuccino maker in four parts and wash them all carefully in cold water.



5 To refit the parts, follow the instructions on the back of the control panel.



## 16. BEVERAGE PREPARATION



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Beverage preparation is extremely simple.

All the barista needs to do is:

- 1 Fill the container with coffee beans.



**WARNING**

**Pour ONLY toasted coffee beans into the coffee bean holder. Any other kind of coffee, for example ground coffee, will damage the coffee grinder. Don't insert caramelized, sugar coated, or similarly coated coffee beans, or instant coffee or the sugary beverages because they will harm the appliance.**



- 2 Press the key for the required drink:

- Espresso
- 2 Espresso
- Coffee
- 2 Coffee
- Decaffeinated coffee
- Hot water
- Steam



- 3 To dispense a beverage with ground coffee:

- Open the decaf door.



- Put the appropriate measure of decaffeinated coffee in the chute.



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- Close the decaf door.



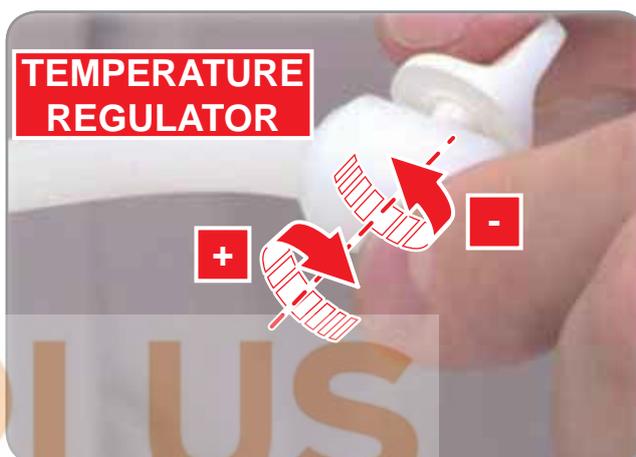
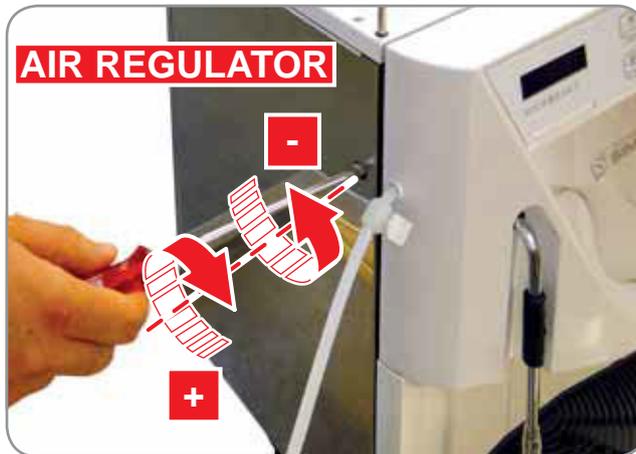
- Press the  button.



- 4** The grinder setting is very important to getting a good coffee. Too fine, for example, will affect the result in the cup with coffee delivered in drops or very slowly. Adjust the grinder counter clockwise, from a larger grind. If the coffee is delivered quickly, then the beans will be ground too coarsely and you will need to adjust for a finer grind.



- 6 For a creamy and fragrant cappuccino, it is important to have the right temperature and amount of air in the cappuccino maker. Too much air will affect the result in the cup with an inconstant flow of milk. When the temperature is too high and large bubbles appear, this means the air flow needs reducing. A closed setting for the air will mean no cream and low temperature in this case, open the adjustment screw, until you get a steady and creamy flow. When adjusting, pay attention to changes in the sound of the cappuccino maker.



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## 17. ROUTINE MAINTENANCE



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### TOOLS REQUIRED:



**17.1 6 MONTHS MAINTENANCE OR 25.000 CYCLES (MANDATORY)**

<input type="checkbox"/>	Absolute Total Cycle _____ (record)
<input type="checkbox"/>	Washing cycles _____ (record)
<input type="checkbox"/>	Check water hardness (as per test strip) _____ °F
<input type="checkbox"/>	Change water softener filter if necessary

**NOTE**

**The water hardness must be less than 6° fr (french degree); the chlorine content must not exceed 100 mg per litre (0.0000361lb/cu in); Otherwise the conditions of guarantee of the machine will expire.**

<input type="checkbox"/>	Run complete cleaning cycle
<input type="checkbox"/>	Run decalcification program
<input type="checkbox"/>	Disassemble and clean delivery nozzle 0500724 (coffee version) or 05000727 (cappuccino version)
<input type="checkbox"/>	Disassemble and clean milk frothing system 01000120 (cappuccino version only)
<input type="checkbox"/>	Clean or change if necessary the T plastic fitting for milk 05000012 (cappuccino version only)
<input type="checkbox"/>	Clean bean hopper 05000780
<input type="checkbox"/>	Clean drain tray 05000711
<input type="checkbox"/>	Check (visual inspection) for leaks

<input type="checkbox"/>	Static water pressure _____ Bar
--------------------------	---------------------------------

**NOTE**

**If static water pressure exceed to 5 bars, 70psi, please install a pressure reducer otherwise the conditions of guarantee of the machine will expire.**

<input type="checkbox"/>	Operating water pressure _____ Bar
<input type="checkbox"/>	Adjust pump pressure (if necessary) to 9 Bar

<input type="checkbox"/>	Check auto fill function (cappuccino version only)
<input type="checkbox"/>	Check hot water solenoid valve 04100042
<input type="checkbox"/>	Check delivery solenoid valve 04100046
<input type="checkbox"/>	Check steam solenoid valve 041000042 (cappuccino version only)
<input type="checkbox"/>	Check milk frother solenoid valve 04100054 (cappuccino version only)

<input type="checkbox"/>	Clean or change the upper and lower piston showers 03000069
<input type="checkbox"/>	Check group scoop cam movement and lower piston movement
<input type="checkbox"/>	Check the position of the coffee chutes and adjust if necessary

<input type="checkbox"/>	Clean the movement guides 07300660
<input type="checkbox"/>	Lubricate the movement screw bearings 08000071 with Simonelli Group silicon grease
<input type="checkbox"/>	Lubricate with Teflon spray the bushes and the movement screw near the plastic nut and clean with a dry cloth

<input type="checkbox"/>	Check products doses, coffee and milk, and adjust if necessary
<input type="checkbox"/>	Check grinders adjustment and grind time and adjust if necessary
<input type="checkbox"/>	Check milk foam quality and adjust if necessary (cappuccino version only)

**Average time for maintenance: 1h**

**List of replaced parts: (05000012)**

## 17.2 ANNUALLY MAINTENANCE OR 50.000 CYCLES (MANDATORY)

<input type="checkbox"/>	Absolute Total Cycle _____ (record)
<input type="checkbox"/>	Washing cycles _____ (record)
<input type="checkbox"/>	Check water hardness (as per test strip) _____ °F
<input type="checkbox"/>	Change water softener filter if necessary

### NOTE

**The water hardness must be less then 6° fr (french degree); the chlorine content must not exceed 100 mg per litre (0.00000361lb/cu in); Otherwise the conditions of guarantee of the machine will expire.**

<input type="checkbox"/>	Run complete cleaning cycle
<input type="checkbox"/>	Run decalcification program
<input type="checkbox"/>	Disassemble and clean delivery nozzle 05000724 (coffee version) or 05000727 (steam version)
<input type="checkbox"/>	Disassemble and clean milk frothing system 01000120 (cappuccino version only)
<input type="checkbox"/>	Change the gasket in the milk foamer 3x 02000005 (cappuccino version only)
<input type="checkbox"/>	Clean or change if necessary the T plastic fitting for milk 05000012 (cappuccino version only)
<input type="checkbox"/>	Check the milk silicon pipes and change if necessary (cappuccino version only)
<input type="checkbox"/>	Clean bean hopper 05000780
<input type="checkbox"/>	Clean drain tray 05000711
<input type="checkbox"/>	Check (visual inspection) for leaks

<input type="checkbox"/>	Static water pressure _____ Bar
--------------------------	---------------------------------

### NOTE

**If static water pressure exceed to 5 bars, 70psi, please install a pressure reducer otherwise the conditions of guarantee of the machine will expire.**

<input type="checkbox"/>	Operating water pressure _____ Bar
<input type="checkbox"/>	Adjust pump pressure (if necessary) to 9 Bar

<input type="checkbox"/>	Check auto fill function (Cappuccino version only)
<input type="checkbox"/>	Check hot water solenoid valve 04100042
<input type="checkbox"/>	Change delivery solenoid valve 04100046
<input type="checkbox"/>	Clean the double fitting for coffee 07300539
<input type="checkbox"/>	Check steam solenoid valve 04100042 (cappuccino version only)
<input type="checkbox"/>	Check milk frother solenoid valve 04100054 (cappuccino version only)
<input type="checkbox"/>	Change the coffee boiler expansion valve 98120001

<input type="checkbox"/>	Replace the group unit with a new or rebuild one
<input type="checkbox"/>	Check group scoop cam movement and lower piston movement
<input type="checkbox"/>	Check the position of the coffee chutes and adjust if necessary

<input type="checkbox"/>	Change the grinder blades 1x 15800045 (Zero the blades by turning clockwise. Then rotate ¼ counter clockwise to set the grind adjustment)
--------------------------	---

<input type="checkbox"/>	Check products doses, coffee and milk, and adjust if necessary
<input type="checkbox"/>	Check grinders adjustment and grind time and adjust if necessary
<input type="checkbox"/>	Check milk foam quality and adjust if necessary (cappuccino version only)

**Average time for maintenance: 2h**

**List of replaced parts: 15800045, 98120001,**

**Cappuccino version only: 01000107, 05000012, 3x 02000005**

**17.3 ANNUALLY MAINTENANCE OR 50.000 CYCLES FOR THE GROUP UNIT (MANDATORY)**

<input type="checkbox"/>	Remove and clean the group unit
<input type="radio"/>	Remove the motor
<input type="radio"/>	Remove the upper and lower piston and lower springs
<input type="radio"/>	Disassemble the upper and lower piston showers and gasket
<input type="radio"/>	Remove the movement screw then disassemble the bearings, the support and the bushing
<input type="radio"/>	Remove the group chamber and the heating element
<input type="radio"/>	Remove the scoop cam, scoop cam shaft and spring
<input type="radio"/>	Disassemble the plastic movement screw nut
<input type="radio"/>	Remove the two guides
<input type="radio"/>	Remove the scoop cam driver
<input type="radio"/>	Clean everything

<input type="checkbox"/>	Rebuild brew unit including replacement of
<input type="radio"/>	Upper and lower piston gasket 02290022, 02290019
<input type="radio"/>	Upper and lower piston shower 2x 03000069
<input type="radio"/>	Scoop cam driver 05000737
<input type="radio"/>	Scoop cam spring 08000085
<input type="radio"/>	All other wear and tear component

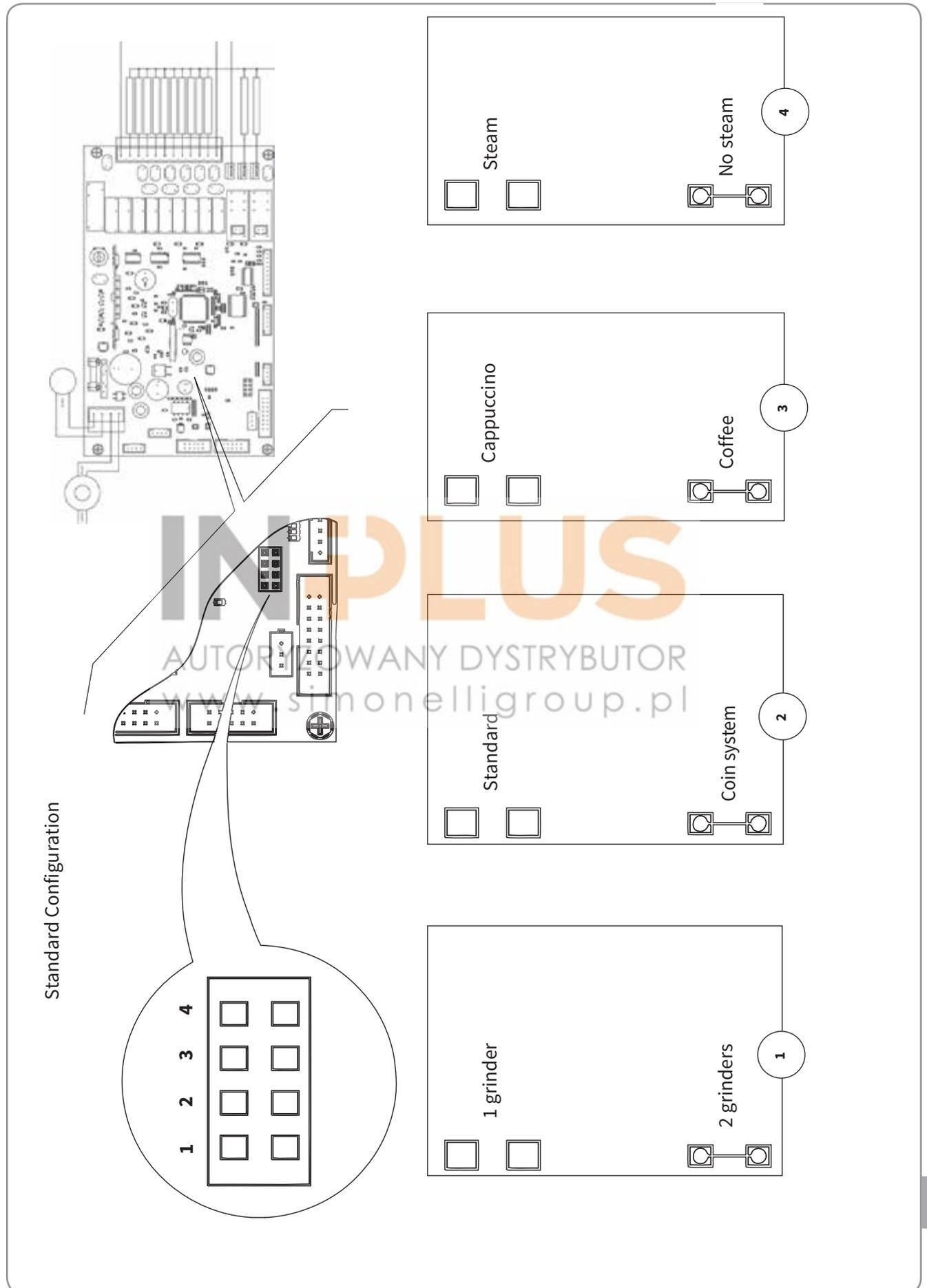
<input type="checkbox"/>	Clean the movement guides 07300660
<input type="checkbox"/>	Lubricate the movement screw bearings 08000071 with Simonelli Group silicon grease
<input type="checkbox"/>	Lubricate with Teflon spray the bushes and the movement screw near the plastic nut and clean with a dry cloth

**Average time for maintenance: 2h**

**List of replaced parts: 02290022, 02290019, 05000737, 2x 03000069, 08000085**

18. SCHEMATIC

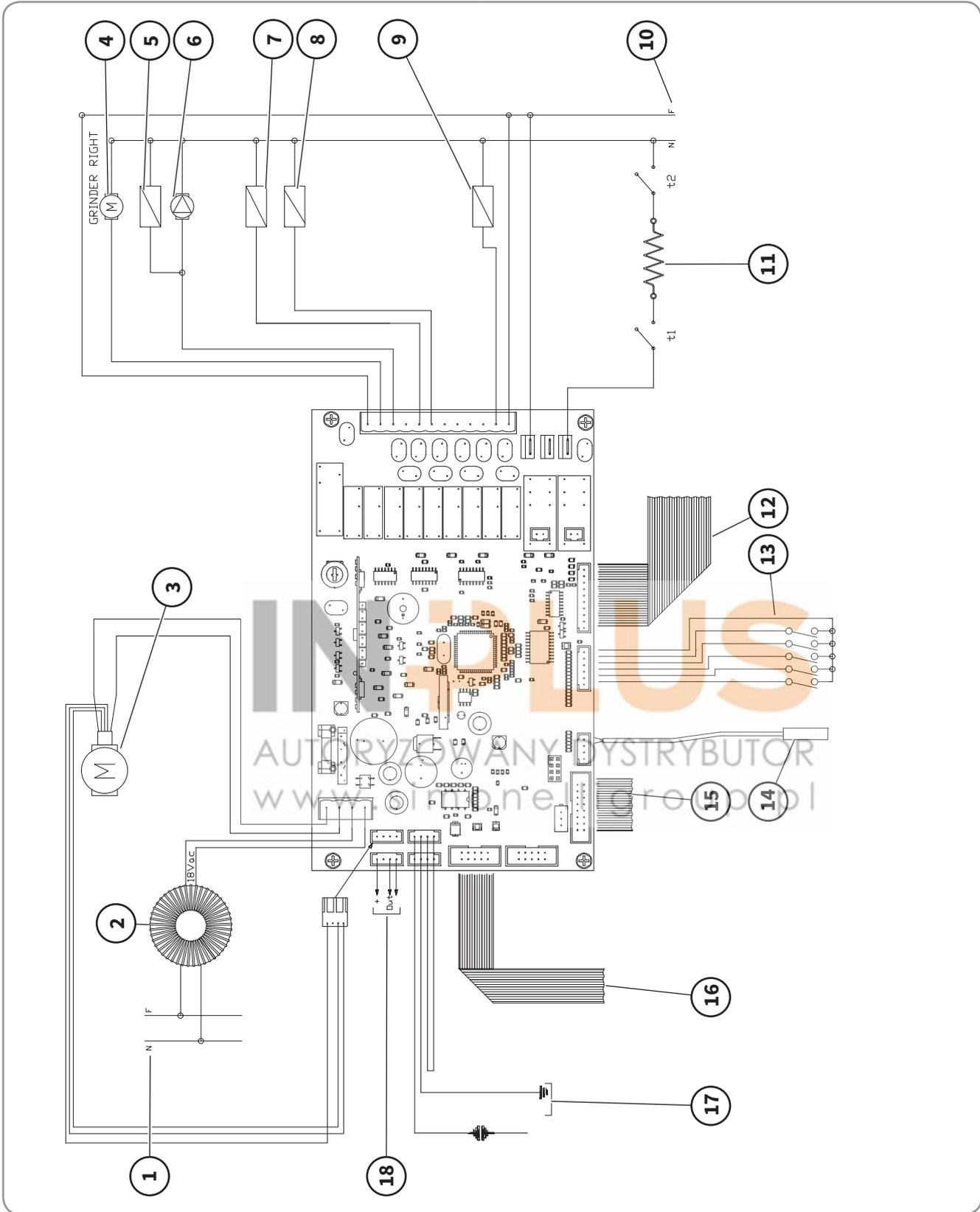
18.1 CONFIGURATION



Standard Configuration

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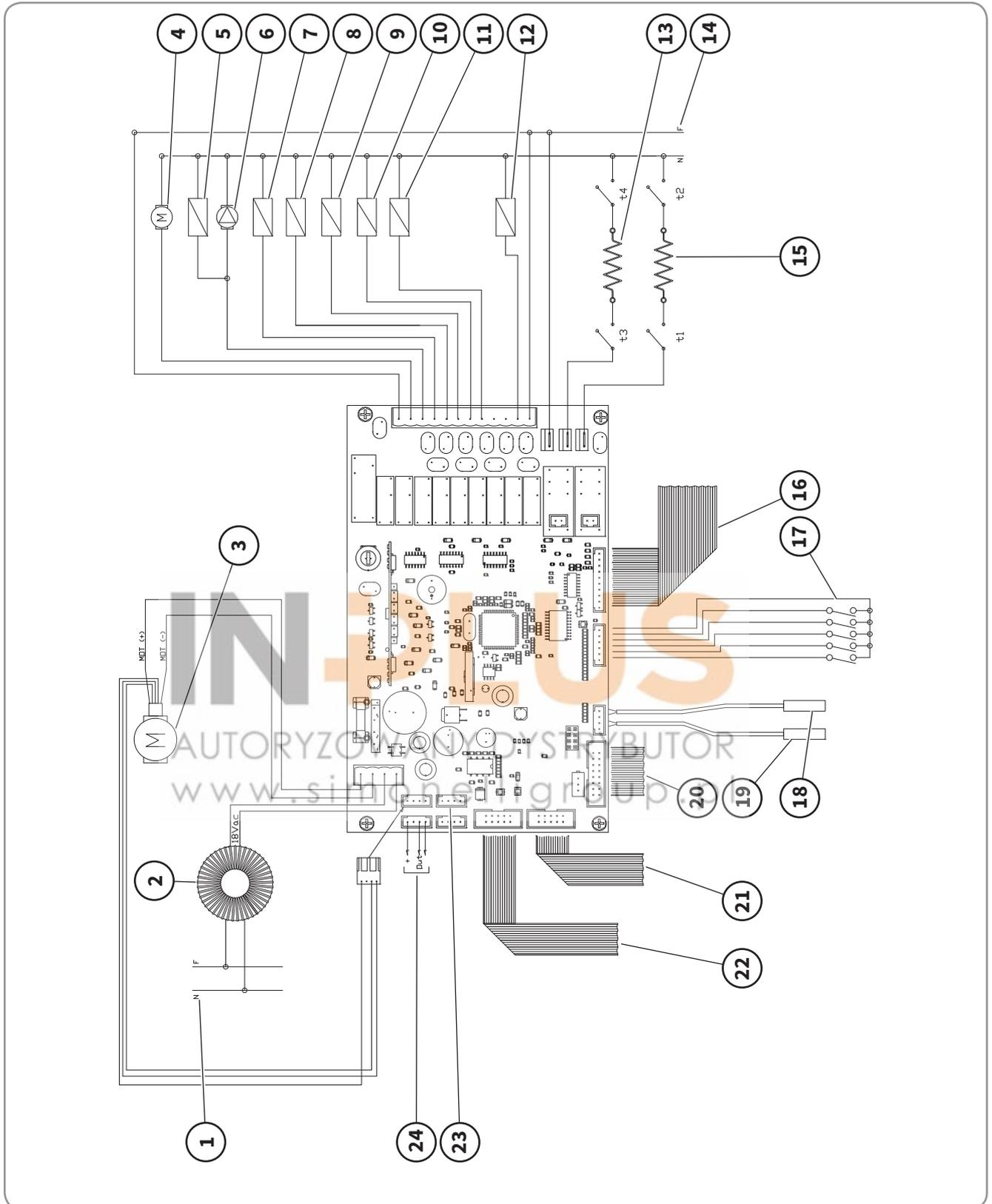
18.2 ELECTRICAL SYSTEM (COFFEE VERSION)



**LEGEND**

- 1** Neutral
- 2** Transformer
- 3** Motor group
- 4** Grinder
- 5** Delivery EV
- 6** Pump
- 7** Coffee EV
- 8** Hot water EV
- 9** Group heating element
- 10** Phase
- 11** Coffee boiler resistor
- 12** Keypad connection
- 13** Ingress
- 14** Coffee boiler temperature probe
- 15** LCD display connection
- 16** PC connection
- 17** Level probe
- 18** Flowmeter

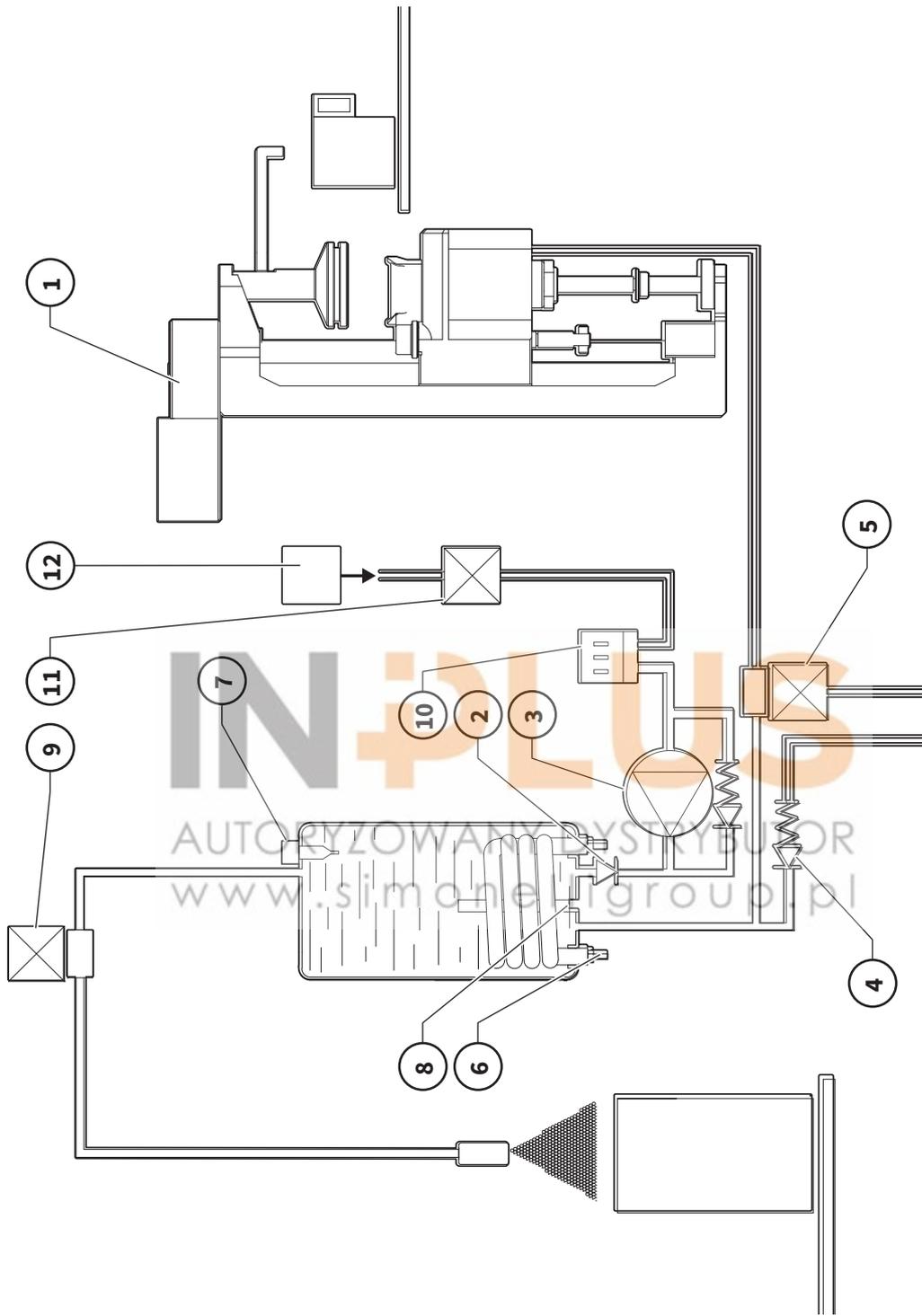
## 18.3 ELECTRICAL SYSTEM (CAPPUCCINO VERSION)



## LEGEND

- 1 Neutral
- 2 Transformer
- 3 Motor group
- 4 Grinder
- 5 Delivery EV
- 6 Pump
- 7 Milk foamer EV
- 8 Coffee EV
- 9 Hot water EV
- 10 Autolevel EV
- 11 Steam EV
- 12 Group heating element
- 13 Steam boiler heating element
- 14 Phase
- 15 Coffee boiler heating element
- 16 Keypad connection
- 17 Ingress
- 18 Coffee boiler temperature probe
- 19 Boiler Temperature Probe
- 20 LCD display connection
- 21 Smart card
- 22 PC connection
- 23 Level probe
- 24 Flowmeter

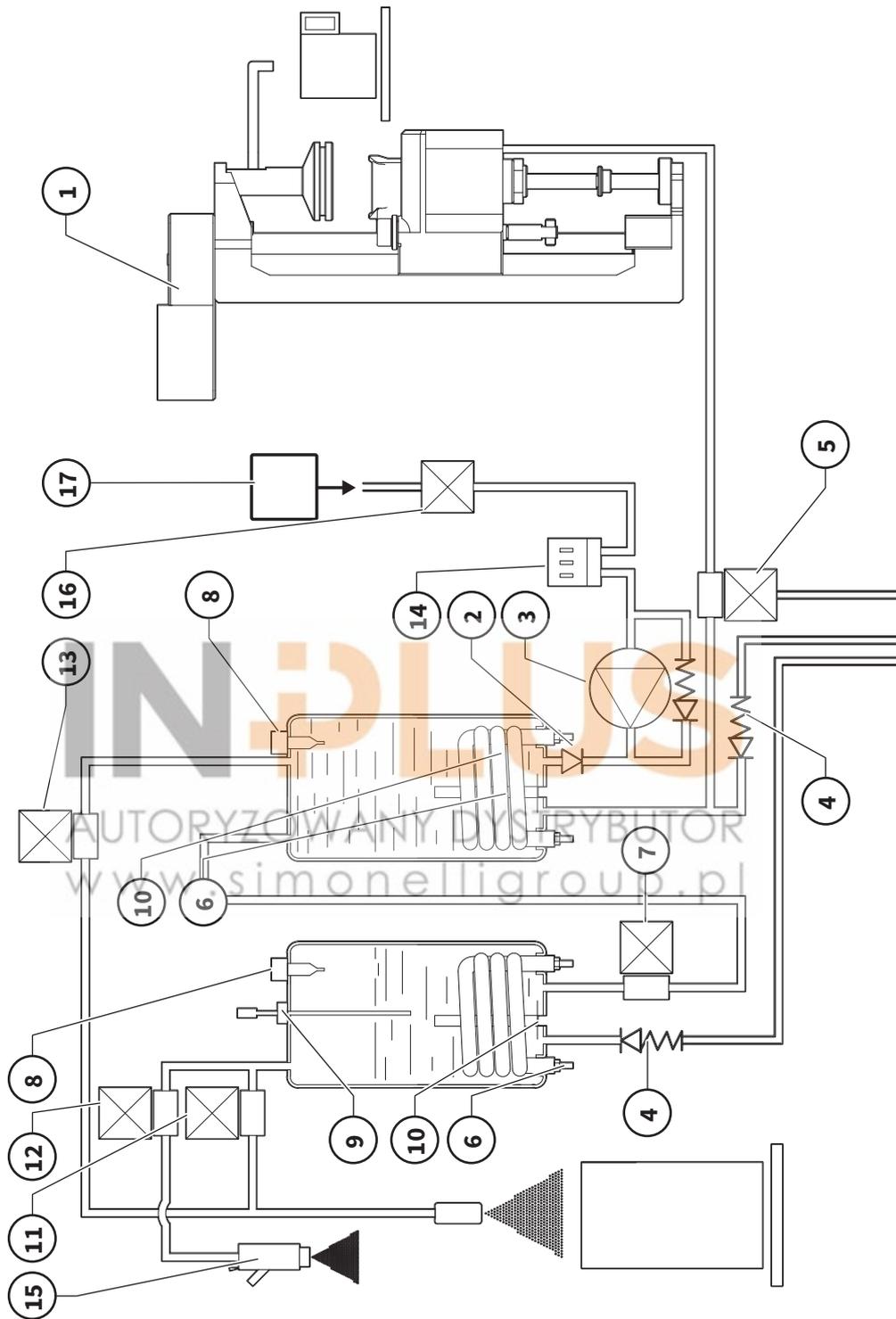
18.4 HYDRAULIC SYSTEM (COFFEE VERSION)



**LEGEND**

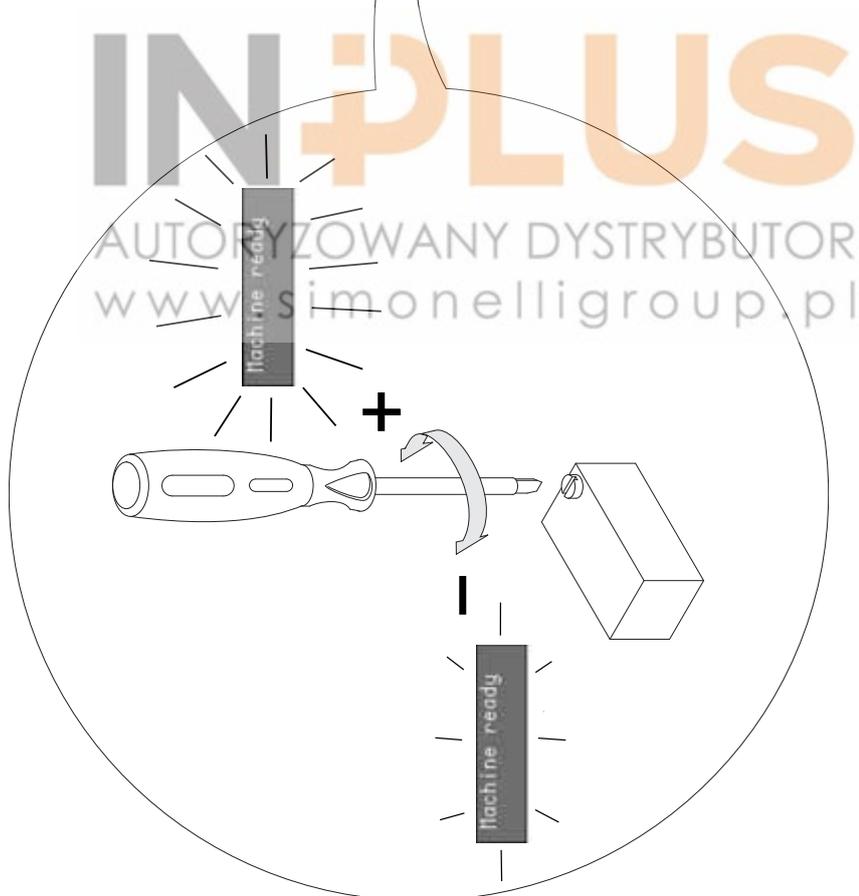
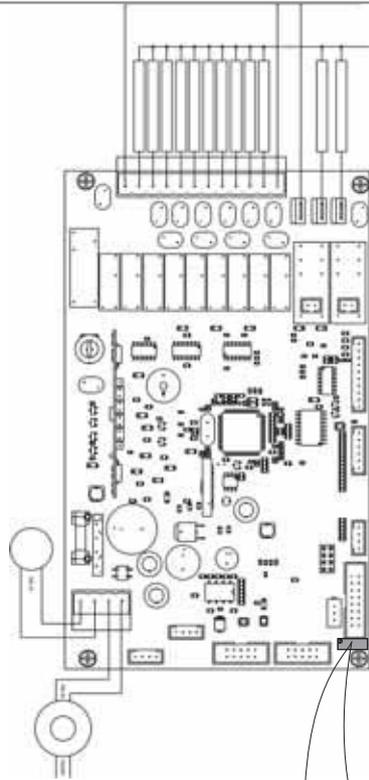
- 1** Brewing Unit
- 2** Retaining Valve
- 3** Pump
- 4** Safety/Expansion Valve
- 5** Delivery Solenoid Valve
- 6** Heating Element
- 7** Temperature Probe
- 8** Safety Thermostat
- 9** Hot Water Solenoid Valve
- 10** Flowmeter
- 11** EV Water-Stop
- 12** Water Supplier

## 18.5 HYDRAULIC SYSTEM (CAPPUCCINO VERSION)

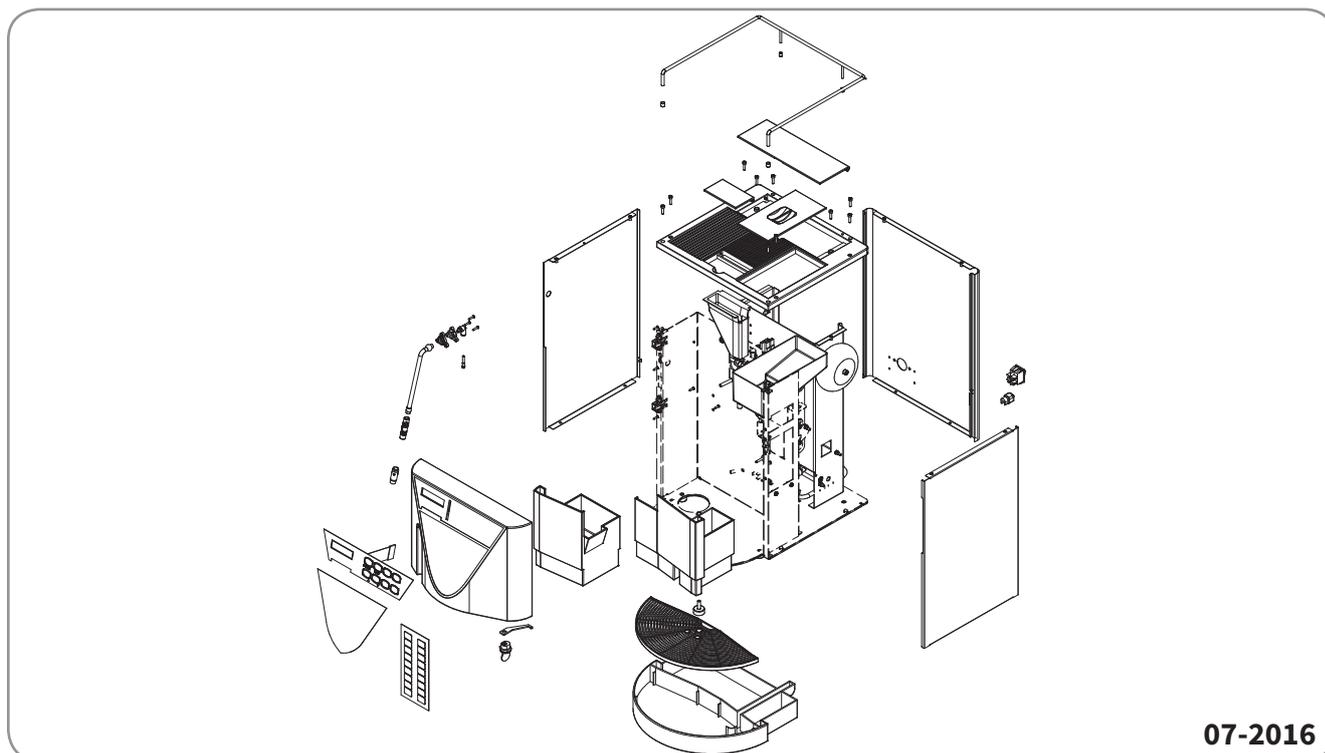
**LEGEND**

- 1** Brewing Unit
- 2** Retaining Valve
- 3** Pump
- 4** Safety/Expansion Valve
- 5** Delivery Solenoid Valve
- 6** Heating Element
- 7** Level Solenoid Valve
- 8** Temperature Probe
- 9** Level Probe
- 10** Safety Thermostat
- 11** Steam Solenoid Valve
- 12** Milk-Foamer Solenoid Valve
- 13** Hot Water Solenoid Valve
- 14** Flowmeter
- 15** Milk-Foamer
- 16** EV Water-Stop
- 17** Water Supplier

18.6 DISPLAY CONTRAST ADJUSTMENT



## 19. SPARE PART CATALOGUE

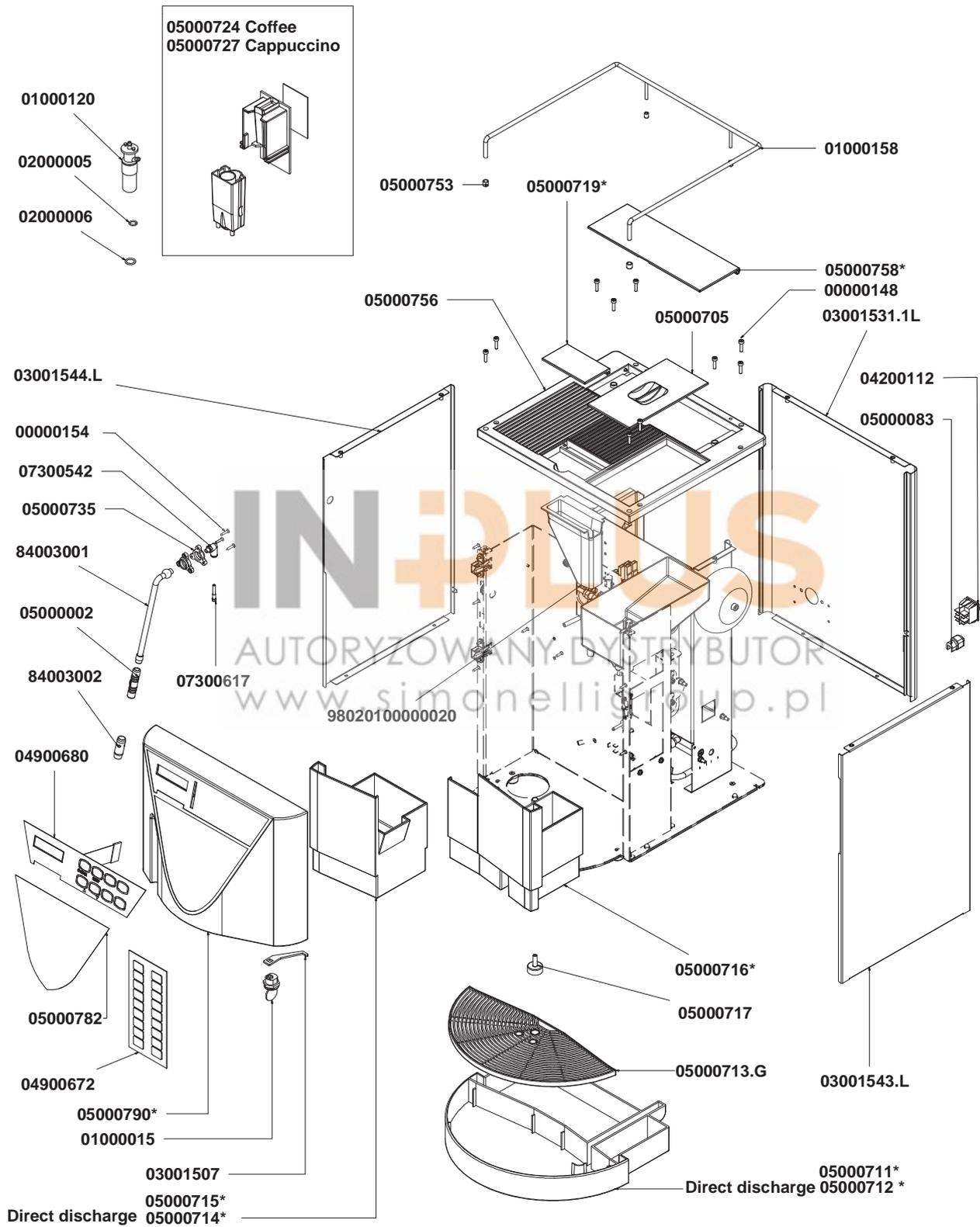


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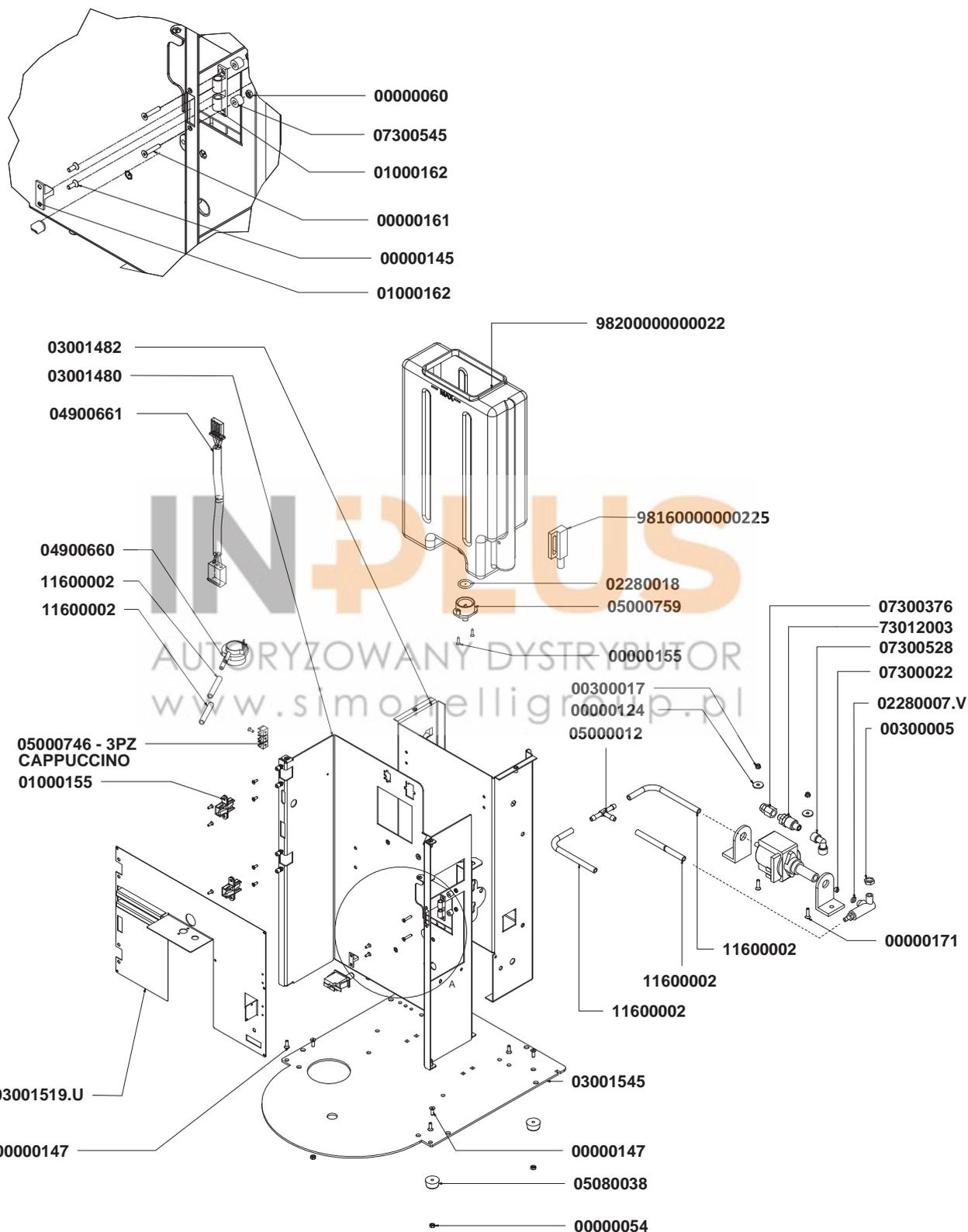
### INDEX

<b>19. SPARE PART CATALOGUE</b> .....	<b>19.1</b>
<b>19.1 CABINET</b> .....	<b>19.2</b>
<b>19.2 FRAME COMPONENTS - V</b> .....	<b>19.3</b>
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<b>19.4 BOILER COMPONENTS</b> .....	<b>19.5</b>
<b>19.5 GROUP UNIT COMPONENTS</b> .....	<b>19.6</b>
<b>19.6 GRINDER COMPONENTS</b> .....	<b>19.7</b>
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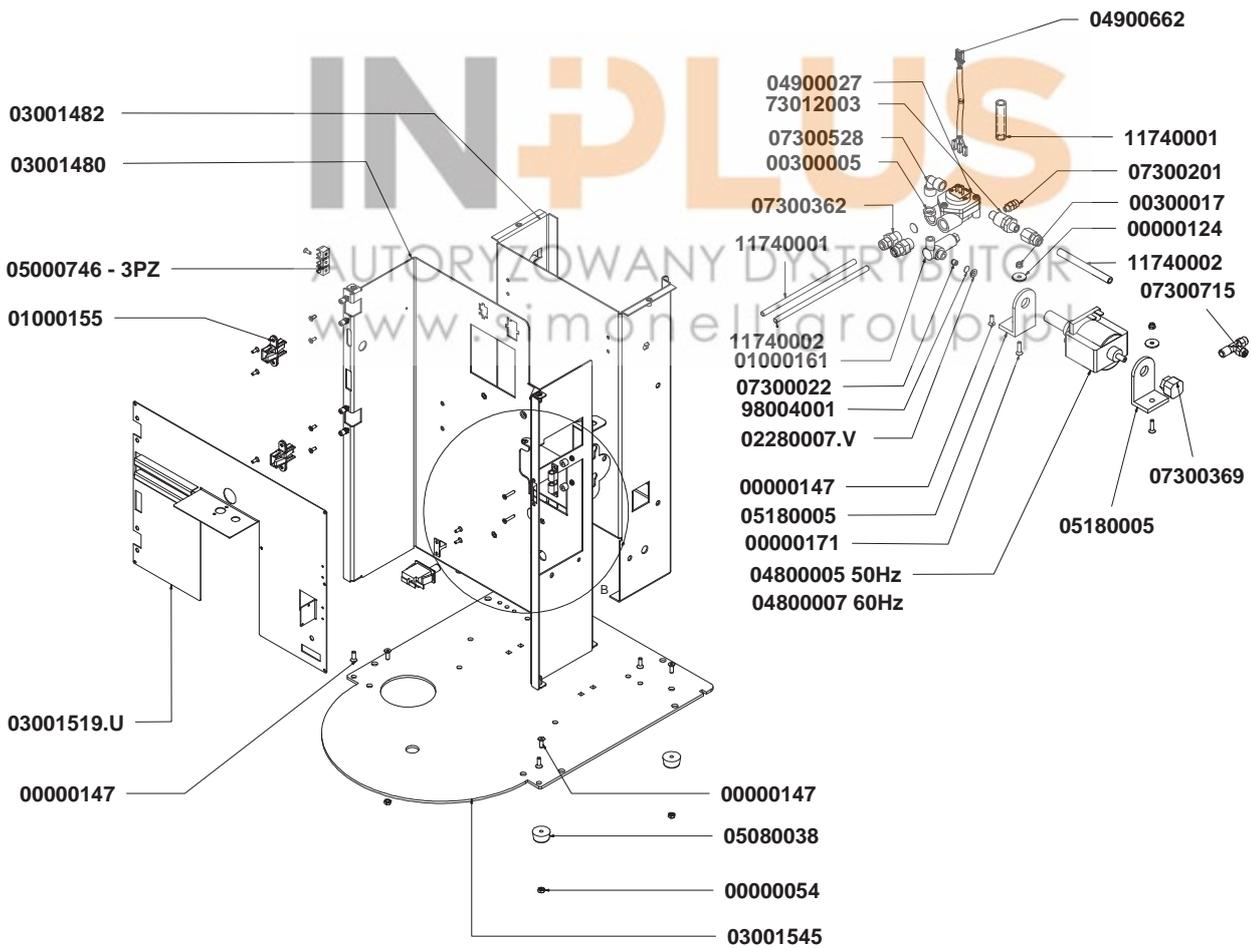
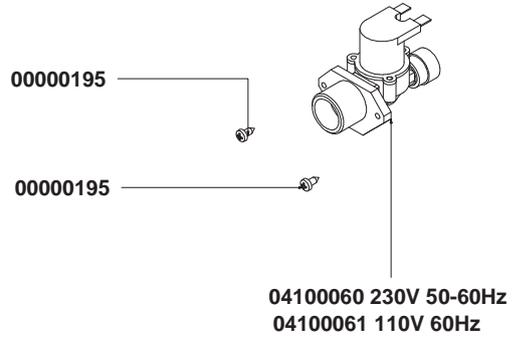
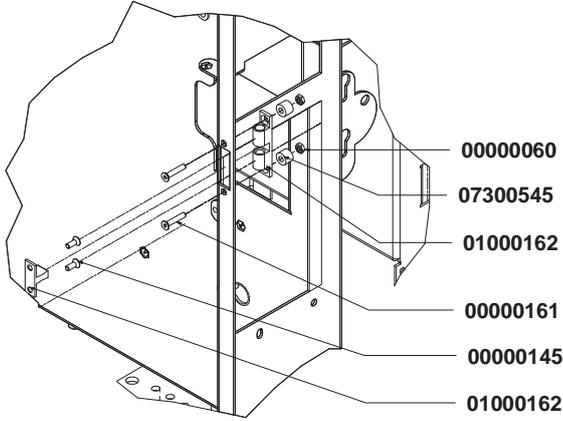
19.1 CABINET



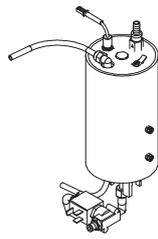
19.2 FRAME COMPONENTS - TANK



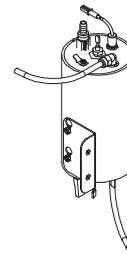
**19.3 FRAME COMPONENTS - DIRECT CONNECTION**



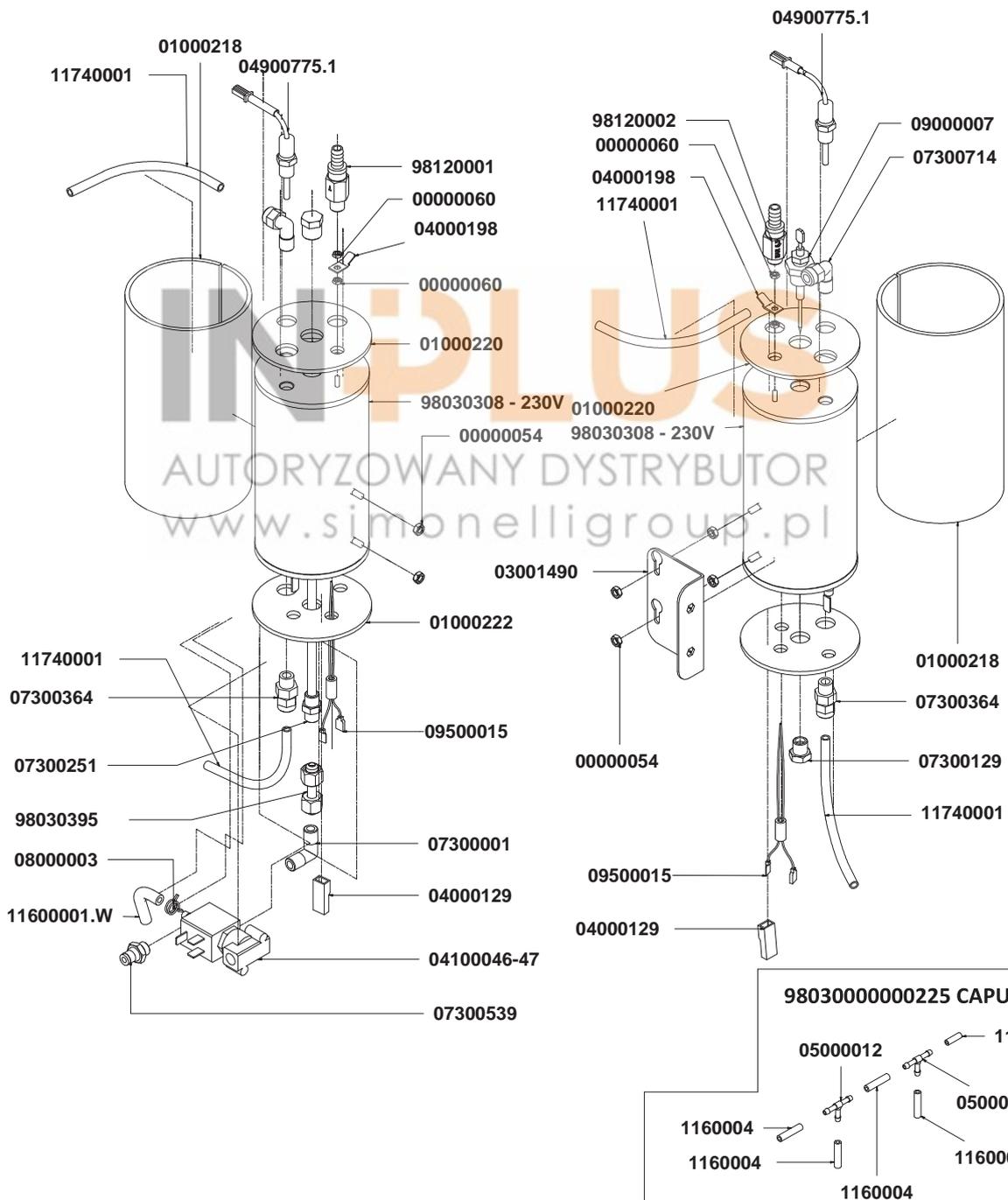
19.4 BOILER COMPONENTS



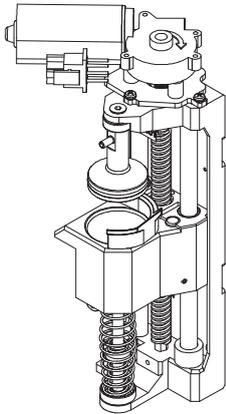
98030000002200001 COFFEE



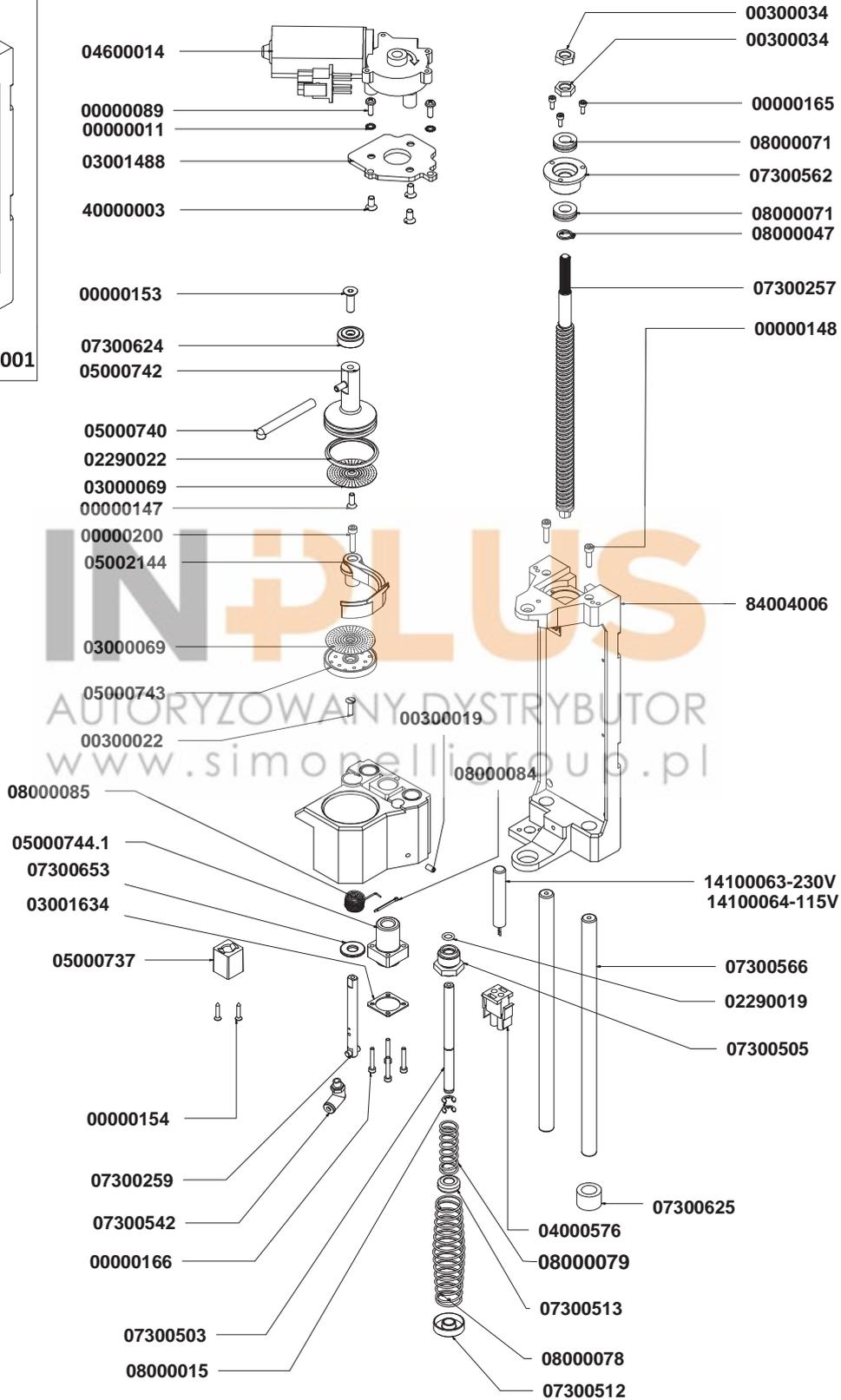
98030000002210001 CAPPUCCINO



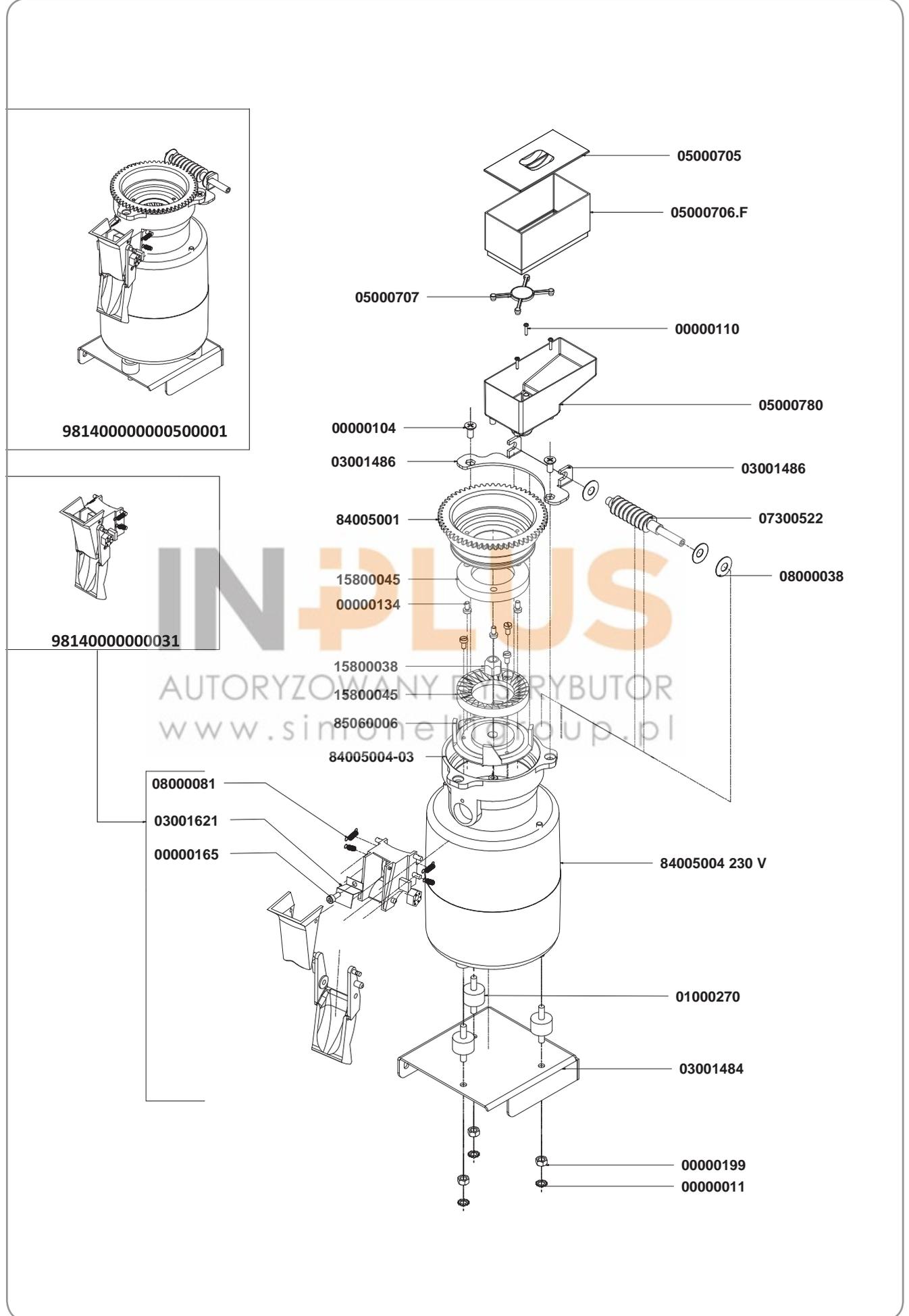
19.5 GROUP UNIT COMPONENTS



98040000001400001



19.6 GRINDER COMPONENTS



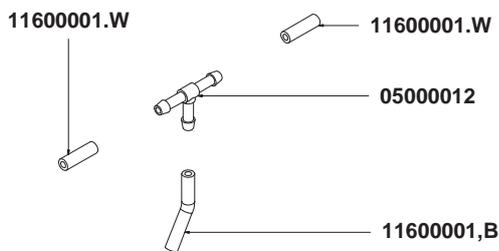
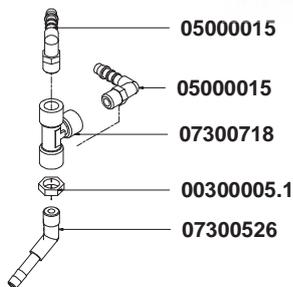
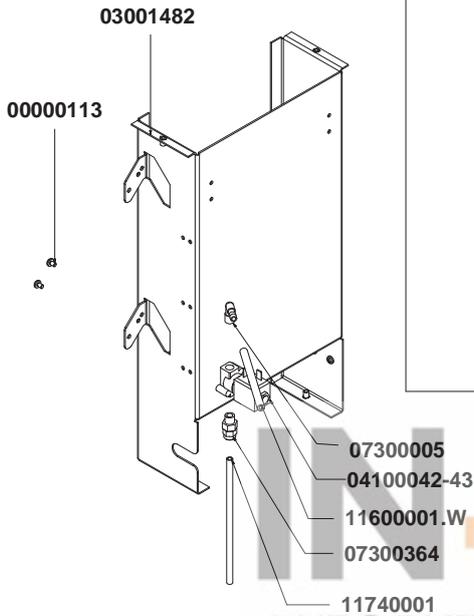
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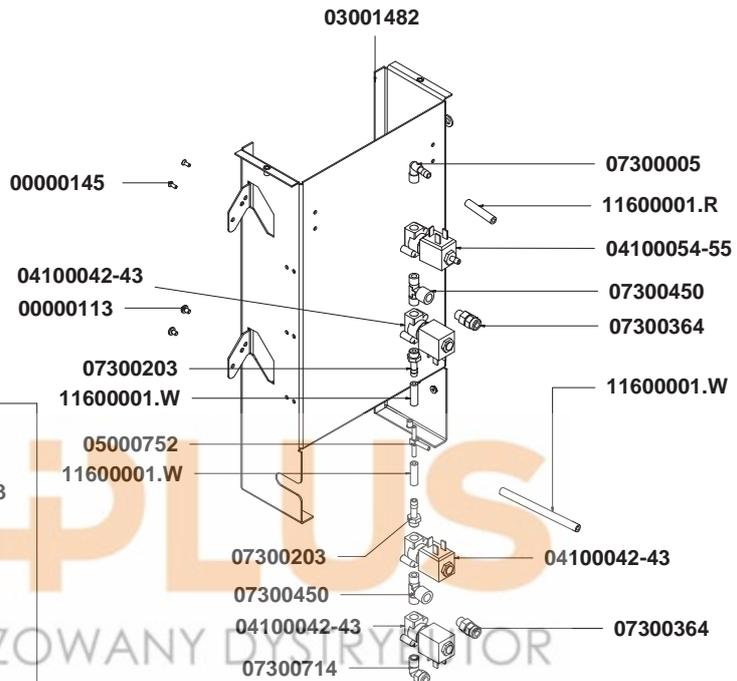
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19.7 SOLENOID COMPONENTS

COFFEE VERSION

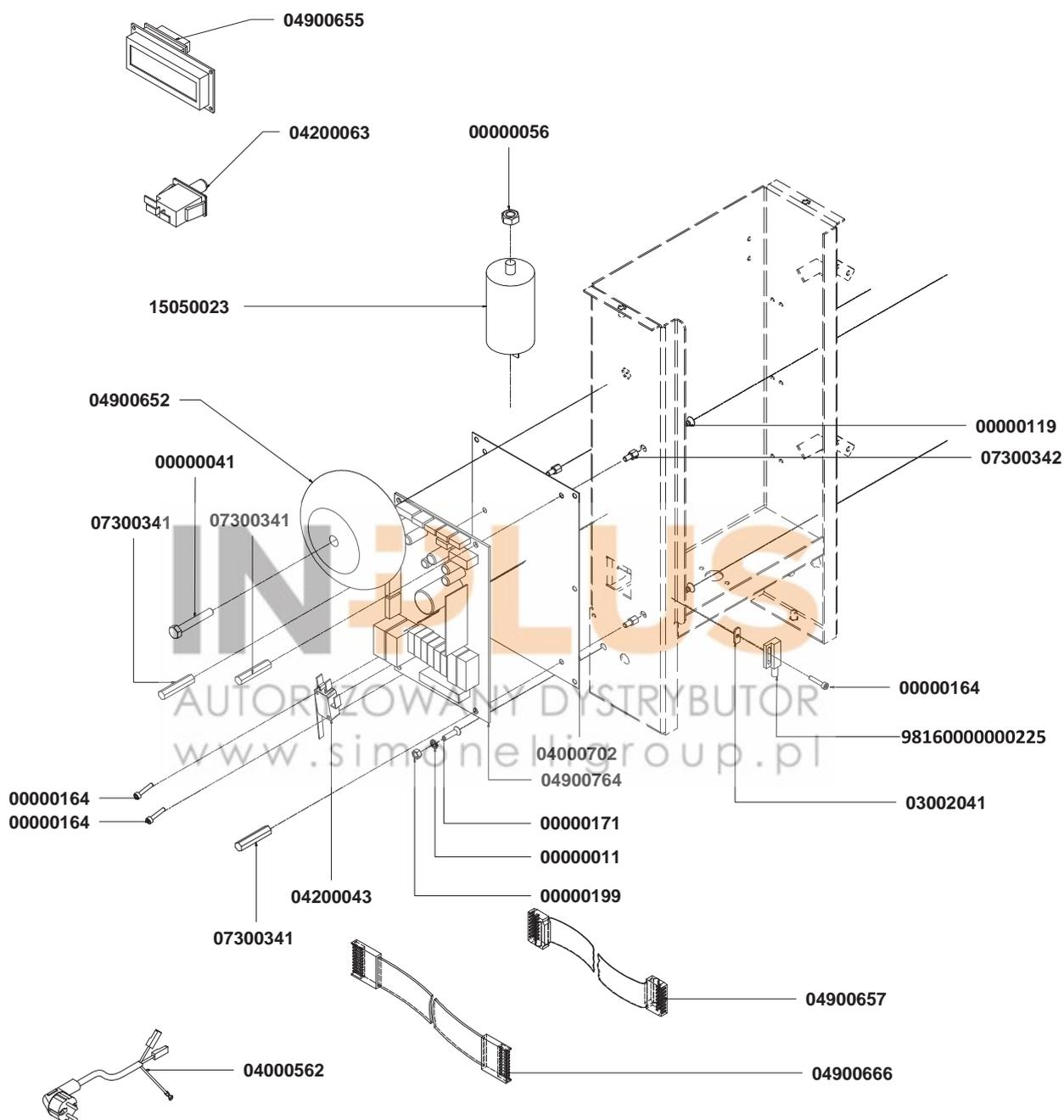


CAPPUCCINO VERSION



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19.8 ELECTRICAL AND ELECTRONIC COMPONENTS



ELECTRIC AND ELECTRONIC COMPONENTS	
CODE	DESCRIPTION
04000576	2 WAY CONNECTOR (3x3)
04000620	ELECTRICAL SYSTEM MICROBAR II
04000621	ELECTRICAL MOTOR GROUP MICROBAR II
04000622	EXENTION PROBE MICROBAR II
04000624	EXTRA ELECTRICAL SYSTEM MICROBAR II CAPPUCCINO

CODE	DESCRIZIONE	DESCRIPTION	DATA FINE VALIDITA'
00000011	RONDELLA INOX M4 ZIGRINATA UNI 8842/A	STAINLESS STEEL KNURLED WASHER D4	
00000032	VITE AUTOF 2,9x9,5 TC TCR *KB*	SELF-TAPPING CROSS HEAD CAP SCREW 2.9x9.5	
00000041	VITE AQ 8.8 M6x40 TE ZINC *KB*	8.8 HEX-HEAD SCREW M6X40	
00000054	DADO AQ M4 ALTO ZINCATO *KB*	NUT M4 HIGH GALVANISED NUT	
00000056	DADO AQ M8 ALTO ZINCATO *KB*	ZINC COATED NUT AQ M8 HIGH	
00000060	DADO AQ M3 MEDIO ZINCATO *KB*	NUT M3 MEDIUM GALVANISED NUT	
00000089	VITE INOX M4x12 TC TCR DIN7985 *KB*	SS CROSS HEAD CAP SCREW M4x12	
00000104	VITE INOX M4x10 TSP TCR DIN965 *KB*	SS CROSSHEAD COUNTERSUNK SCREW M4x10	
00000110	VITE INOX M4x20 TC T.CR. 7985 *KB*	SS CROSS-HEAD CAP SCREW M4X20 7985	
00000113	VITE INOX M4x6 TC T.CR. 7985 *KB*	SS CROSSHEAD CAP SCREW M4x6	
00000119	VITE INOX M4x6 TSPTCR ISO 7046 *KB*	SS CROSS HEAD COUNTERSUNK SCREW M4x6	
00000124	RONDELLA AQ D4.3x16x1.5 ZINC. *KB*	GALVANISED WASHER D4 3x16x1.5	
00000132	VITE INOX M4x40 TC T.CR. 7985 *KB*	STAINLESS STEEL SCREW M4x40 TCT.CR. 7985	
00000134	VITE AQ M3x6 TC TC ZINC. UNI6107 *KB*	SCREW AQ M3x6 TC TC ZINC. UNI 6107	
00000145	VITE INOX M3x8 TSPEI UNI 5933 *KB*	STAINLESS STEEL SCREW M3x8 TSPEI UNI 5933	
00000147	VITE INOX M4x12 TSPEI UNI 5933 *KB*	STAINLESS STEEL SCREW M4x12 TSPEI UNI 5933	
00000148	VITE INOX M4x16 TCEI UNI 5931 *KB*	STAINLESS STEEL SCREW M4x16 TCEI UNI 5931	
00000153	VITE INOX M6x20 TSPEI *KB*	INOX SCREW M6 X 20 TSPEI	
00000154	VITE INOX TRUCIOL. 3x16 TSPTCR DIN 7505 A *KB*	SS SCREW 3x16 TSPTCR DIN 7505 A	
00000155	VITE INOX TRUCIOL. 3x12 TSPTCR 18-8 DIN 7505 A *KB*	SS SCREW 3x12 TSPTCR DIN 7505 A	
00000161	VITE INOX M3x16 TSPEI UNI 5933 *KB*	STAINLESS STEEL SCREW M3x16 TSPEI 5933	
00000164	VITE INOX M3x16 TCEI ISO 4762 *KB*	STAINLESS STEEL SCREW M3x16 TCEI ISO 4762	
00000165	VITE INOX M3x8 TCEI ISO 4762 *KB*	STAINLESS STEEL SCREW M3x8 TCEI ISO 4762	
00000166	VITE INOX M3x20 TCEI ISO 4762 *KB*	STAINLESS STEEL SCREW M3x20	
00000168	VITE INOX M6x35 TCEI 5931 *KB*	STAINLESS STEEL SCREW M6x35	
00000169	VITE AUTOF INOX 2,9x13 TSP/TCR *KB*	SS SELF-THREDDING SCREW 2,9x13 TSP/TCR	
00000171	VITE INOX M4x16 TSPEI UNI 5933 *KB*	STAINLESS STEEL SCREW M4x16 TSPEI UNI 5933	
00000195	VITE AUTOF INOX 3,9x9,5 TC/TCR	SELF TAPPING STAINLESS STEEL SCREW 3,9X9,5 TC/TCR	
00000199	DADO INOX M4 MEDIO UNI 5588 *KB*	NUT M4 MEDIUM STAINLESS UNI 5588	
00000200	VITE INOX M4x20 TCEI UNI 5931 *KB*	STAINLESS STEEL SCREW M4x20	
00000230	RONDELLA GUARNIZIONE RAME RICOTTO 14x18x1.5 *KB*	COPPER WASHER SEAL 14X18X1.5	
00300005	DADO OT 1/8 GAS AGG.22.07.96 SPESS.4 CH13 *KB*	BRASS NUT 1/8 GAS SPESSOR 4	
00300005.1	DADO OT 1/8 GAS MAGGIORATO 0.15mm SPESS.4 CH13	BRASS NUT 1/8 GAS	
00300017	DADO AUTOBLOC INOX M4 BASSO DIN985 *KB*	SELF-LOCKING STAINLESS STEEL NUT M4 HIGH DIN 982	
00300019	GRANO INOX M4x6 UNI 5923 PP *KB*	STAINLESS STEEL DOWEL M4X8 5923	
00300022	VITE INOX M4x14 TSP TC DIN963 *KB*	STAINLESS STEEL SCREW M4x14	
00300034	DADO OT M10x1.25 SPESS.4.5 CH14 *KB*	BRASS NUT M10 THICK 4.5 HEXAGON 14mm DIN 982	
00300035	DADO OT M12x1 CH19 x FISSAGGIO VALVOLA APPIA GAS	OT NUT M12X1 CH19	
01000015	SERRATURA INVOLUCRO COMANDI CONF. G (50 pz.)	DOOR LOCK COMPLETE	
01000062	ISOLANTE FASCIAME CALDIA	BOILER THERMAL INSULATION	
01000086	ROTOLO MOUSSE ADESIVO 3x45mm (1 ROTOLO -> L=10mt)	MOUSSE ROLL ADHESIVE 3x45 mm (1 ROLL-> L = 10 m)	
01000089	VALVOLINA DI RITEGNO CO14	RETAINING VALVE CO14	
01000090	VALVOLINA DI RITEGNO CO10	RETAINING VALVE CO10	
01000092	TUBO CARICO ACQUA 1,5mt EPDM 3/8F OT - 3/4F 90° GHIERA BLU	3/8F-3/4F90a WATER CHARGE PIPE 1,5mt	
01000107	SILENZIATORE 1/8 491	SILENCER 1/8 491	
01000108	RUBINETTO MRF 1/8 F-F 604	TAP 1/8 F-F	
01000120	CAPPUCCINATORE "MICROBAR"	NSF MILK FOAMER FOR MICROBAR	
01000155	CERNIERA SPORTELLO 43x10 NICH. MICROBAR/PRONTOBAR	MICROBAR DOOR HINGE CEAM 503 43x10 NICKEL-PLATED	
01000158	CORNICE INOX COPERCHIO CARENA MICROBAR 5LT	STAINLESS STEEL COVER FRAME 5LT MICROBAR BOTTOM	
01000159	BY-PASS DX REG. x ELETTRROPOMPA CON OR / MOLLA "E" L=17mm	RIGHT ADJUSTABLE BY-PASS FOR MOTOR PUMP+O RING E	
01000161	BY-PASS DESTRO REGOLABILE PER ELETTRROPOMPA ATTACCO	BY-PASS x MOTOR PUMP DIR CONN	
01000162	SCROCCHETTO COMPL. MICROBAR	MICROBAR LOCK COMPLETE BCT-40	
01000199	NASTRO ADES. ALLUMINIO 30x50	ALUMINUM ADHESIVE TAPE	
01000218	ISOLANTE CALDAIA D80 155x252,7	BOILER INSULATION D.80 115 x 253	
01000220	ISOLANTE SUPER. D.80 CALDAIA	BOILER UPPER INSULATION D.80	
01000222	ISOLANTE INFER. D.80 CALDAIA	BOILER LOWER INSULATION D.80	
01000270	ANTIVIBRANTE AD 15x10 M4 MM	ANTI VIBRATION AD 15X10 M4 MM	
02000005	O-RING CAPPUCINATORE ROSSO	RED O-RING CAPPUCINO MAKER	
02000006	O-RING CAPPUCINATORE GRANDE	O-RING BIG CAPPUCINO MAKER	
02280007.V	GUARN. OR R5A D.10 DF801 VITON *KB*	ORING GASKET R5A D.10 DF801 VITON	
02280018	GUARN. OR R11 D19 SILICONE ROSSO Sh70 *KB*	RED SILICON GASKET O RING Sh70	
02290019	GUARNIZIONE OR R6 DF801 VITON *KB*	GASKET O-RING LOWER PISTON OR R6 DF801	
02290022	GUARN. OR D.43 SYNTEK HTPU POLIURETANO ROSSO	GASKET O-RING D.43 SYNTEK HTPURED POLYURETHANE	
02290025	GUARN. OR3193 VITON x MACININO *KB*	VITON GRINDER GASKET O-RING 3193	
03000069	DOCCIA INOX D.40 x M4 T.SVP AGG.08.01.99	STAINLESS SPOUT D.40	
03001480	TELAIO SUPPORTO GRUPPO MICROBAR II	GROUP SUPPORT FRAME MICROBAR II	
03001482	SUPPORTO VASCHETTA ACQUA 5LT MICROBAR II	WATER 5 LT SUPPORT MICROBAR II	
03001484	STAFFA SUPPORTO MACININO MICROBAR II	GRINDER SUPPORT BRACKET MICROBAR II	
03001486	SUPPORTO REGISTRO MACININO MICROBAR II	GRINDER TUNING SCREW MICROBAR II	
03001488	PIASTRA ADATTAMENTO MOTORE GR. EROGAZIONE MICROBAR II	MOTOR ADAPATION PLATE MICROBAR II	
03001490	PIASTRA SUPP. CALDAIA VAPORE MICROBAR II	STEAM BOILER SUPPORT MICROBAR II	
03001507	PIASTRINA SERRATURA PORTA MICROBAR	MICROBAR DOOR LOCK PLATE	
03001519.U	CHIUSURA INT.INVOLUCRO COMANDI MICROBAR	INTERNAL CONTROL BOARD LOCK MICROBAR	
03001531.1L	CARENA RETRO INOX LUCIDO MICROBAR	MICROBAR 08 REAR STAINLESS STEEL CASE	
03001542	PIASTRINA BLOCCACAVI GRANDE SUPP. GRUPPO MICROBAR	MICROBAR GROUP SUPPORT LARGE CABLE CLAMP	
03001543.L	CARENA DX INOX LUCIDO MICROBAR 5 LT	5 LITRE MICROBAR 08 RIGHT STAINLESS STEEL CASE	
03001544.L	CARENA SX INOX LUCIDO MICROBAR 5 LT	5 LITRE MICROBAR 08 LEFT STAINLESS STEEL CASE	
03001545	BASE TELAIO MICROBAR 5LT	5LITRE MICROBAR BASE FRAME	
03001621	LINGUETTA A "S" SCIVOLO CAFFE' MACININO DX	RIGHT "S" COFFEE CHUTE FLAP	
03001634	PIASTRINA FISSAGGIO CHIOCCIOLA VITE GRUPPO MICROBAR 08	FASTENING PLATE FOR MICROBAR 08 GROUP SCREW VOLUTE	
03002041	LAMIERINO BLOCCA SENSORE TALENTO	SENSOR LOCK LAMINATION TALENTO	
04000129	COPRIFASTON F 6,3 NERO *KB*	FASTON COVER CFF63	
04000198	PRESA LAMELLARE M 6.3 d4.2 45°	FOIL HOLDER M 6.3 D 4.2 45°	
04000243	TAG RFID ETICHETTA ADESIVA 40x18	RFID TAG ADHESIVE LABEL	
04000312.A	SENSORE MAGNETICO L=400	MAGNETIC SENSOR L400	
04000562	CAVO ALIM. H05VV-F CE 3x1,5 SPINA SCHUKO 90°	POWER SUPPLY CABLE 3x1,5 CE 90° SCHUKO PLUG	
04000566	UNITA' MAGNETICA GALLEGGIANTE D22X35	FLOATING UNIT	
04000576	CONNETTORE 2 VIE (2x1) M LOK	2-WAY CONNECTOR (2X1) M LOCK	
04000590	MANICOTTO GOMMA SEGNACAVO ROSSO (HELAVIA A2	RED WIRE LABELLING RUBBER SLEEVE (HELAVIA A2 NEOPRENE)	
04000591	MANICOTTO GOMMA SEGNACAVO GIALLO(HELAVIA A2	YELLOW WIRE LABELLING RUBBER SLEEVE (HELAVIA A2	
04000604	SUPPLEMENTO EV ENTRATA MICROB. 2004 ACQUASTOP	EXTRA INLET SOLENOID MICROB.	
04000620	IMPIANTO ELETTRICO MICROBAR II	ELECTRONIC WIRINGS MICROBAR II	
04000621	IMPIANTO ELETTRICO MOTORE GRUP PO MICROBAR II	GROUP MOTOR ELECTRONIC WIRINGS MICROBAR II	
04000622	PROLUNGA SONDE MICROBAR II	EXTRA LENGHT MICROBAR II PROBES	
04000624	SUPPLEMENTO IMPIANTO ELETTRICO MICROBAR II CAPPUCINO	EXTRA CABLING MICROBAR II CAPPUCINO	
04000702	PROTEZIONE PVC CENTRALINA PRONTOBAR	CENTRAL UNIT PVC PROTECTION - PRONTOBAR	

CODE	DESCRIZIONE	DESCRIPTION	DATA FINE VALIDITA'
04100042	E.V. NC 2VIE 1/8-1/8 220-230V 50/60Hz VITON F2 CE PIEDINO	2 WAYS VALVE 1/8-1/8 220-230V 50/60Hz VITON F2 CE FIL. 1xM4	
04100043	E.V. NC 2VIE 1/8-1/8 110-120 60Hz F2 UL FIL 2xM4	2-WAYS S.V 1/8-1/8 110-120V 50/60Hz VITON F2 UL	
04100046	E.V. NC 3VIE 1/8-1/8 PORTAG. 230V 50/60Hz VITON F1.5/1.2 CE	ELECTR. 3-WAY 1/8" F1.5 230V 50/60Hz HOSE CLAMP OUTLET	
04100047	E.V. NC 3VIE 1/8-1/8 PORTAG. 115V 60Hz VITON F1.5 UL PIEDINO		
04100054	E.V. NC 3VIE 1/8-1/8 PORTAG. 220-230V 50/60Hz VITON F2 CE	ELECTR. 3-WAY 1/8" F2 230V 50/60Hz HOSE CLAMP OUTLET	
04100055	E.V. NC 3VIE 1/8-1/8 110-120 60Hz F2 UL FIL 2xM4	3-WAYS S.V 1/8-1/8 110-120V 50/60Hz VITON F2 UL	
04100060	E.V. NC 2VIE 3/4-JG 6 DIRITTA REGOL+FILTR F.2.5 230V 50/60Hz	S.V. NC 2 WAYS 3/4-JG 6 ADJ+ FILTER F.2.5 230V 50/60Hz	
04100061	E.V. NC 2VIE 3/4-JG 6 DIRITTA REGOL+FILTR F.2.5 115V 60Hz UL	S.V. NC 2WAYS 3/4-JG 6 ADJ+ FILTER F.2.5 115V 60Hz UL	
04100062	E.V. NC 2VIE 3/4-JG6 DIRIT. UL REGOL+FILTR F.2.5 208/240V60Hz	2-WAY SOLENOID VALVE 3/4-JG 6 230V 60Hz UL	
04200043	MICRO PORTA/CASSETTO MASTER/ MICROBAR/CAFF. ITA.	DOOR DREGS DRAWER MICRO-SWITCH	
04200063	MICROSWITCH PORTA	DOOR MICROSWITCH	
04200112	INTERRUTTORE BIPOLARE LUMINOSO ROSSO 0/1	2 POLES SWITCH 16A OSCAR II	
04600014	MOTORIDUTTORE 24Vcc ENCODER "PRONTOBAR" D.42 400RPM	LEFT 24V AC GEAR MOTOR REDUCER D.43400 RPM + "HALL"	
04800005	POMPA ELETTROMECC. 230V 50Hz 48W	VIBRATION PUMP V230/50	
04800007	POMPA ELETTROMECCANICA 220V 60Hz 64W	ELECTROMECHANICAL PUMP 220V 60Hz 64W	
04900027	DOSATORE VOLUMETRICO OTT. 1/4-1/4GAS -ATT. TEST. 2,8x0,5	FLOWMETER	
04900652	TRASF. COMPL.MICROBAR 230V/18V 150VA 50/60Hz FUSE750mAT	COMPLETE TRANSFORMER 230V-18 150VA 50/60Hz FUSE750m	
04900655	SCHEDA DISPLAY BLU MICROBAR	MICROBAR BLUE DISPLAY BOARD	
04900657	CAVO DI COLLEGAMENTO DISPLAY MICROBAR 16 VIE L=1500	SERIAL CABLE DISPLAY MICROBAR 16 WAYS =1500	
04900660	DOSATORE VOLUMETRICO NSF PLASTICA BASSA PRESSIONE	FLOWMETER NSF LOW PRESSURE	
04900661	CAVO COLLEGAMENTO CONTATORE VOLUMETRICO MICROBAR	VOLUMETRIC COUNTER CONNECTION CABLE MICROBAR	
04900662	CAVO COLL. CONTATORE VOLUM. MICROBAR ATTACCO DIRETTO	DIRECT FASTENING VOLUM. COUNTER CONNECT CABLE	
04900666	CAVO COLLEGAMENTO TASTIERA SCHEDA MICROBAR L=1350	SERIAL CABLE TOUCHPAD CARD MICROBAR L=1350	
04900672	SET ADESIVI PERSONALIZZAZIONE PULSANTIERA MICROBAR	BUTTONS BEVERAGE CUSTOMISATION LABELS	
04900680	PULSANTIERA A MEMBRANA MICROBAR II	BUTTON PAD MEMBRANE MICROBAR II	
04900764	CENTRALINA MICROBAR II	CENTRALINA MICROBAR II CONTROL BOARD MICROBAR II	
04900775.1	SONDA TEMPERATURA 150° NTC ATT.1/8 INOX 4x20 Lcavo=500	TEMPERATURE PROBE 150°NTC ATT.1/8 SS 4X20	
05000002	GOMMINO PROTEZIONE LANCIA D.8	RUBBER STEAM PIPE PROTECTION 8	
05000012	RACCORDO PORTATUBO TS 6	TS 6 HOSE FASTENING	
05000015	RACCORDO PORTATUBO WES 6R 1/8	WES 6R 1/8 HOSE FASTENING	
05000031	ANELLO REGOLAZ. CAPPUCCINATORE	MILK-FOAMER REGULATION RING	
05000032	POMELLO FILETTATO	THREADED KNOB	
05000082	MISURINO CAFFE' MACINATO 1DOSE	1 DOSE SPOON	
05000083	BLOCCACAVO SR 11-2 NERO	CABLE BLOCK SR 11-2	
05000705.F	COPERCHIO CAMPANA CAFFE' MICROBAR GRIGIO FUME'	MICROBAR COFFEE HOPPER COVER GREY	
05000706.F	PROLUNGA CAMPANA CAFFE' MICROBAR GRIGIO FUME'	MICROBAR COFFEE HOPPER EXTENSION CORD GREY	
05000707	PROTEZIONE INTERNA CAMPANA CAFFE' MICROBAR	MICROBAR COFFEE HOPPER INSIDE PROTECTION	
05000711.BPV	VASCHETTA RACCOGLI ACQUA MICROBAR II BIANCO PERLA	BOWL	
05000711.G	VASCHETTA RACCOGLI ACQUA MICRO BAR GRIGIO GREZZO	MICROBAR GREY WATER TRAY	
05000711.RV	VASCHETTA RACCOGLI ACQUA MICROBAR ROSSO	COLLECT WATER TANK	
05000711.BPV	VASCHETTA RACCOGLI ACQUA BIANCO PERLA	COLLECT WATER TANK BAINCO PERLA	
05000711.GCV	VASCHETTA RACCOGLI ACQUA GRIGIO CIELO	COLLECT WATER TANK GRIGIO CIELO	
05000712.BPV	VASCHETTA RACCOGLIACQUA SCAR. DIR BIANCO PERLA	BASIN WATER DISCHARGE COLLECTOR DIRECT BIANCO PERLA	
05000712.GCV	VASCHETTA RACCOGLIACQUA SCAR. DIR BIANCO GRIGIO CIELO	BASIN WATER DISCHARGE COLLECTOR DIRECT GRIGIO CIELO	
05000712.RV	VASCHETTA RACC. ACQUA SCARICO DIRETTO MICROBAR	DRAIN TRAY FOR DIRECT DISCHARGE	
05000713.G	RETINA PIANO LAVORO MICROBAR II GRIGIO	WORKING PLANE GRILL MICROBAR UU GRAY	
05000714.BPV	CASSETTO FONDI DIRETTO BIANCO PERLA	DRAWER FUNDS DIRECT BIANCO PERLA	
05000714.GCV	CASSETTO FONDI DIRETTO GRIGIO CIELO	DRAWER FUNDS DIRECT GRIGIO CIELO	
05000714.RV	CASSETTO FONDI DIRETTO ROSSO	DRAWER FUNDS DIRECT ROSSO	
05000715.G	CASSETTO SX RAC.FONDI MICROBAR GRIGIO GREZZO	MICROBAR LEFT DREGS COLLECTION TRAY GRAY	
05000715.RV	CASSETTO SX RAC.FONDI MICROBAR ROSSO VERNICIATO	MICROBAR GREY LEFT DREGS COLLECTION TRAY RED	
05000716.BPV	CASSETTO DX RACC.POLVERE MICROBAR II BIANCO PERLA	MICROBAR GREY RIGHT POWDER COLLECTION TRAY PEARL	
05000716.G	CASSETTO DX RACC.POLVERE MICRO BAR GRIGIO GREZZO	MICROBAR GREY RIGHT POWDER COLLECTION TRAY GRAY	
05000716.RV	CASSETTO DX RACC.POLVERE MICROBAR ROSSO VERNICIATO	MICROBAR GREY RIGHT POWDER COLLECTION TRAY RED	
05000717	GALLEGGIANTE SPIA ROSSO PIANO POGGIATAZZE MICROBAR (2	MICROBAR CUP-HOLDER WARNING FLOAT (2 PCS)	
05000719.BPV	CHIUSURA SUP.SCIVOLO DECA MICROBAR II BIANCO PERLA	DECAF.CHUTE UPPER COVER PEARL WHITE	
05000719.G	CHIUSURA SUP.SCIVOLO DECA MICROBAR GRIGIO GREZZO	DECAF.CHUTE UPPER COVER GREY	
05000719.RV	CHIUSURA SUP.SCIVOLO DECA MICROBAR ROSSO VERNICIATO	DECAF.CHUTE UPPER COVER RED	
05000724	BECCO EROGAZIONE MICROBAR COFFE GRIGIO	SUPPLY SPOUT MICROBAR COFFEE GRAY	
05000727	BECCO EROG. COMPL. DI SUPPORTO MICROBAR CAPPUCCINO	MICROBAR SUPPLY SPOUT+SUPPLY SPOUT SUPPORT	
05000732	CONVOGLIATORE DECA MICROBAR	DECAFFEINATED CONVEYOR	
05000735	SUPPORTO LANCIA VAP. MICROBAR	MICROBAR STEAM PIPE SUPPORT	
05000737	BOCCOLA MOV. ESPULSIONE MICROBAR/PRONTOBAR	MICROBAR UNIT EJECTION BUSHING	
05000740	TUBO EROGAZIONE GR.MICROBAR	MICROBAR GROUP SUPPLY PIPE	
05000742	PISTONE SUP. D.43 NYLON MICROBAR	MICROBAR GROUP UPPER PISTON D.43	
05000743	PISTONE INF. D.43 NYLON GR. MICROBAR	MICROBAR GROUP LOWER PISTON D.43	
05000744.1	CHIOCCIOLA VITE MOVIMENTO T.N. MICROBAR	MICROBAR VOLUTE MOVEMENT SCREW	
05000746	CLIP FERMATUBO D.8 (7 POSIZ.)	PIPE-HOLDER CLIP D.8	
05000752	RACCORDO PORTATUBO TS 4	PIPE BRACKET FITTING TS 4	
05000753	GOMMINO CORNICE CARENA MICROBAR D.6	MICROBAR BASE FRAME GROMMET	
05000754	GOMMINO CORNICE CARENA MICROBAR D.4	MICROBAR D.4 BASE FRAME GROMMET	
05000755	CONTENITORE ACQUA 5lt MICROBAR	MICROBAR WATER TANK ASS.	
05000756.BPV	COPERCHIO CARENA MICROBAR II 5LT 1M BIANCO PERLA	MICROBAR II COVER 5LT 1M PEARL WHITE	
05000756.G	COPERCHIO CARENA MICROBAR 5LT 1M GRIGIO GREZZO	MICROBAR COVER 5LT 1 GRINDER GREY	
05000756.RV	COPERCHIO CARENA MICROBAR 5LT 1M ROSSO VERNICIATO	MICROBAR II COVER 5LT 1M RED	
05000758.BPV1	COPERCHIO VASCHETTA ACQUA 5LT MICROBAR II BIANCO PERLA	MICROBAR II TANK COVER 5LT 1M PEARL WHITE	
05000758.G	COPERCHIO VASCHETTA ACQUA 5LT MICROBAR GRIGIO GREZZO	MICROBAR WATER TRAY COVER 5LT 1M GREY	
05000758.RV	COPERCHIO VASCHETTA ACQUA 5LT MICROBAR ROSSO	MICROBAR II TANK COVER 5LT 1M RED	
05000759	COLLETTORE CONTENITORE ACQUA 5LT MICROBAR	MICROBAR WATER CONTAINER MAINFOLD 5LT	
05000762	RACCORDO PORTATUBO GES 6 1/8 MASCHIO DIRITTO	STRAIGHT FITTING - PIPE HOLDER 1/8	
05000780	CAMPANA CAFFE' MICROBAR II	BEAN HOPPER MICROBAR II	
05000782	ADESIVO PORTA MICROBAR II	DOOR ADHESIVE MICROBAR II	
05000790.BPV	PORTA FRONTALE MICROBAR II BIANCO PERLA VERNICIATO	FRONT DOOR MICROBAR II PEARL WHITE	
05000790.G	PORTA FRONTALE MICROBAR II GRIGIO	FRONT DOOR MICROBAR II GRAY	
05000790.RV	PORTA FRONTALE MICROBAR II ROSSO VERNICIATO	FRONT DOOR MICROBAR II RED	
05002132	REGISTRO INCLINAZIONE SCIVOLO CAFFE' PRONTOBAR	COFFEE CHUTE ANGLE ADJUSTER - PRONTOBAR	
05002134	SUPPORTO SCIVOLO CAFFE' DX+SX PRONTOBAR	COFFEE CHUTE SUPPORT - PRONTOBAR	
05002138	SCIVOLO CAFFE' DX PRONTOBAR	RIGHT COFFEE CHUTE - PRONTOBAR	
05002142	CHIUSURA SCIVOLO CAFFE' DX PRONTOBAR	RIGHT COFFEE CHUTE ENCLOSURE - PRONTOBAR	
05002144	PALETTA ESPULSIONE PRONTOBAR	EJECTION BLADE - PRONTOBAR	
05080012	SPAZZOLINO PER DOCCIA V/9	CLEANING BRUSH	
05080038	PIEDINO MACCHINA 21,5x11 NERO	MACHINE FOOT 21,5x11 BLACK	
05180005	SUPPORTO POMPA AD L	L-SHAPED PUMP BRACKET	
05180006	PIPETTA PORTAGOMMA 90° x POMPA	SMALL PIPE	
05300008	SACCHETTO NYLON P1/MAC1 MASTER 54+40x78	NYLON BAG P1/MAC1 MASTER54+40X78	
05340017	FASCET. SERRAFILI 135x2,6 NERO *KB*	BLACK WIRE CLAMP 135x2.6	

CODE	DESCRIZIONE	DESCRIPTION	DATA FINE VALIDITA'
06100032	PORTAMACINE SUPERIORE MACININO AGG.18.11.99	GRINDER TOP GRINDER SUPPORT ADD. 18.11.99	
06100034	PORTAMACINE INF. MACININO	GRINDER BOTTOM GRINDER	
06100050	GRUPPO MICROBAR D.43	MICROBAR GROUP D 43	
06100055	SUPPORTO AL GRUPPO MICROBAR	GROUP SUPPORT MICROBAR	
07300001	RACCORDO L 1/8 M-M 459	L FITTING 1/8 M-M	
07300005	PORTAGOMMA ANG. 1/8x7 F1 4.8 AGG. 18.06.96	ANGULAR HOSE CLAMP 1/8"	
07300022	GIGLER EROGAZIONE M 6x6 F.0.8	POURING GIGLEUR M 6x6 F 0.8 ADD. 28.05.93	
07300128	TAPPO 1/4 GAS AGG.31.01.89	CAP 1/4 GAS	
07300129	TAPPO 1/8 GAS	CAP 1/8 GAS	
07300201	RACCORDO CIL. 6/4 M6 340/M	TEFLON TUBE M6 FITTING REPLACE 07300725	
07300203	PORTAGOMMA CIL. 7 1/8	CILINDRICAL HOSE CLAMP 1/8	
07300251	RACCORDO 1/8 M-M FORO 5.5 + FILETT. M6 x L = 11	UNION 1/8 M-M HOLE 5.5 + M6 x L = 11	
07300257	VITE MOVIMENTO GR. PRONTOBAR INOX	STAINLESS STEEL SCREW FOR GROUP MOVEMENT -	
07300259	ALBERO PALETTA ESPULSIONE GR. PRONTOBAR	GROUP EJECTION AXE	
07300341	PERNO BLOCC. CENTRAL. VIP INOX NICHELATO L=35	CENTRAL LOCK VIP NICKEL PLATED L=35	
07300342	PERNO SUPPORTO CENTRAL. VIP NICHELATO	NICKEL PLATED CONTROL UNIT SUPPORT PIN	
07300362	RACCORDO DIR. 1/4 M-CALZ. 6 340	STRAIGHT FITTING 1/4	
07300364	RACCORDO DIR. 1/8 M CON. - CALZAM.6 340	STRAIGHT FITTING 1/8 SHEATH TYPE D.6	
07300369	RACCORDO ATTACCO DIRETTO PER POMPA	FITTING DIRECT DISCHARGE FOR ELECTROMECHANICAL PUMP	
07300376	RACCORDO DIR.F. 6 1/8-CALZAM.	STRAIGHT FITTING F6 1/8	
07300450	RACCORDO T 1/8 M-F-M OT-57	COUPLING T 1/8	
07300461	CORPO VALVOLA RITEGNO JAZZ AGG.11.10.04	CHECK VALVE BODY JAZZ ADD. 11.10.04	
07300462	TAPPO VALVOLA RITEGNO JAZZ	CHECK VALVE CAP JAZZ	
07300503	ALBERO PISTONE INF.SCARICO MICROBAR	MICROBAR GROUP DRAIN LOWER PISTON SHAFT	
07300505	BOCCOLA ALBERO PISTONE SCARICO	MICROBAR DRAIN PISTON SHAFT BUSHING	
07300512	PIATTIELLO PORTAMOLLA INFERIORE GR. MICROBAR	MICROBAR GROUP LOWER SPRING WASHER	
07300513	PIATTIELLO PORTAMOLLA SUPERIORE GR. MICROBAR	MICROBAR GROUP UPPER SPRING WASHER	
07300522	VITE REGOLAZIONE MACINATURA MICROBAR	MICROBAR GRINDING ADJUSTMENT SCREW	
07300526	RACCORDO PORTAGOMMA 1/8M 120° 488/B 6	HOSE LAMP FITTING 1/8 M 120°	
07300528	RACCORDO L 1/8 F-F	L FITTING 1/8"	
07300539	RACCORDO RAPIDO 1/8 DIRITTO D4	QUICK COUPLING 1/8 STRAIGHT D4	
07300542	RACCORDO RAPIDO M6 L GIR. D4	L FITTING QUICK COUPLING M6 L SWIVEL D4	
07300545	SPESSORE PER SCROCCHETTO PORTA MICROBAR	SMICROBAR DOOR LOCK SHIM	
07300562	BOCCOLA FLANG. PER VITE GR. ER MICROBAR 08	MOTION SCREW BRASS BUSHING - MICROBAR 08	
07300566	COLONNA INOX 430 GRUPPO MICROBAR 08	STAINLESS STEEL GUIDE ROD 430 MICROBAR08 GROUP	
07300616	PERNO CARENA M4 MICROBAR	MICROBAR CASE PIN M4	
07300617	PORTAGOMMA INNESTABILE D4 OTT FORO 3mm	BRASS HOSE CLAMP D4	
07300624	SPESSORE AL D.21 H=8 F.15-6.5 x PISTONE EROGAZIONE SUP.	SPACER FOR UPPER PISTON D21 H8	
07300625	SPESSORE OT D.20 H=13.5 F.12.5 STOP INF.GR.MICROBAR	SPACER D20 H13.5 GR MICROBAR	
07300653	RONDELLA OT D.20x8.1x2	BRASS WASHER D.20x8.1xTh.2	
07300714	RACCORDO 1-8 A CALZAMENTO	FITTING 1-8	
05000712.BPV	VASCHETTA RACC. ACQUA SCARICO DIRETTO MICROBAR BIANCO	DIRECT DISCHARGE DRAIN TRAY MICROBAR PEARL WHITE	
07300712.G	VASCHETTA RACC. ACQUA SCARICO DIRETTO MICROBAR GRIGIO	DIRECT DISCHARGE DRAIN TRAY MICROBAR GRAY	
07300714	RACCORDO L 1/8 M - CALZAM.6	L FITTING 1/8 SHEAT TYPE D6	
05000714.BPV	CASSETTO SINISTRO RACCOGLI FONDI SCARICO DIRETTO	MICROBAR II LEFT DREGS COLLECTION TRAY DIRECT	
05300714.G	CASSETTO SINISTRO RACCOGLI FONDI SCARICO DIRETTO	MICROBAR II LEFT DREGS COLLECTION TRAY DIRECT	
05300714.RV	CASSETTO SINISTRO RACCOGLI FONDI SCARICO DIRETTO	MICROBAR II LEFT DREGS COLLECTION TRAY DIRECT	
07300715	RACCORDO T 1/8 M -CALZAM.6 - CALZAM.6	1/8 M T CONNECTION - D. 6 PIPE	
07300718	RACCORDO T 1/8 F-F-F	COUPLING T 1/8	
07300725	RACCORDO L GIR M6 CALZ	FITTING M6	
08000003	FASCETTA STRINGITUBO D9.1 *KB*	HOSE CLAMP D9.1	
08000015	ANELLO SEEGER TIPO RS 5 INOX UNI7434 *KB*	SEEEGER RING RS 5 STAINLESS STEEL	
08000038	MOLLA A TAZZA 15x6,2x0,5x0,5 *KB*	BELLEVILLE WASHER 15x6,2x0,5x0,5	
08000047	SEEEGER ESTERNI INOX A 10 *KB*	EXTERNAL SEEGER RING STAINLESS STEEL A 10	
08000053	BOCCOLA BZ 12X16X12	BZ 12X16X12 BUSHING	
08000071	CUSCINETTO ASSIALE COMBINIBILE 10x19x6	MODULAR AXIAL BEARING 19x10x6	
08000078	MOLLA LUNGA PISTONE SCARICO GRUPPO MICROBAR	MICROBAR GROUP DISCHARGE PISTON LONG SPRING	
08000079	MOLLA CORTA PISTONE SCARICO GRUPPO MICROBAR	MICROBAR GROUP DISCHARGE PISTON SHORT SPRING	
08000081	MOLLA RICHIAMO SCIVOLO MOBILE MACININO SX MICROBAR	MICROBAR LEFT GRINDER MOBILE CHUTE RECALL SPRING	
08000084	COPIGLIA D.2 L.20 INOX 304 UNI1336 DIN49 ISO1234 *KB*	RETAINER CLIP D.2 L.20 304 SS UNI 1336 - DIN 49 - ISO 1234	
08000085	MOLLA PALETTA ESPULSIONE GR.TALENTO	TALENTO GROUP SCOOP S	
09000007	SONDA AUTOLIVELLO COMP. L=85 CON GOLA	SELF-LEVELLING DEVICE COMPLETE	
09500015	TERMOPIROTETTORE x RESISTENZA G5 184°C 16A 250V UL	HEATING ELEMENT THERMAL PROTECTION G5 184°C 16A 250V	
11600001.B	TUBO SILICONE BLU 4x7,5 60Sh (1mt=41gr) PLATINICO SEMITRASP	4x7.5 60Sh BLUE SILICONE TUBE (1m=41g) SEMITRANSP PLATIN.	
11600001.R	TUBO SILICONE ROSSO 4x7,5 60Sh (1mt=41gr) PLATINICO	RED SILICON PIPE 4x7.5 60Sh SEMI-TRANSPARENT	
11600001.W	TUBO SILICONE BIANCO4x7,5 60Sh (1mt=41gr) PLATINICO	WHITE SILICON PIPE 4x7.5 60 ShSEMI-TRANSPARENT	
11600002			
11600004	TUBO SILICONE 5x9 60Sh PEROX BIANCO SEMITRASPARENTE	SILICON PIPE WHITE 5x9 60Sh SEMI-TRANSPARENT	
11740001	TUBO TEFLON 6/4	TEFLON PIPE 4X6	
11740002	TUBO TEFLON 4/2,5 CALIBRATO TRASPARENTE	TEFLON PIPE 4/2.5 CALIBRATED TRANSPARENT	
13200016	DETER. PASTICCHE 0,5 gr CONF. 70pz "NSF"	DETERGENT TABLETS 0.5 gr "NSF"	
13200018	DETER. LIQUIDO CAPP. SCATOLA 4x25ml "NSF"	CAPP LIQUID DETERGENT "NSF"	
14100063	RESISTENZA A CARTUCCIA D10x55 18W 230V	CARTRIDGE HEAT. ELEMENT D10x5518W 230V	
14100064	RESISTENZA A CARTUCCIA D10x55		
15050023	CONDENS. 16mF 450V 40x70 UL FASTON M6.3 CODOLO M8x10	CAPACITOR 16F	
15800038	DADO BLOCCAGGIO MACINE MCF	MCF GRINDER LOCK NUT	
15800045	COPPIA MACINE D50 3 FORI POWER	POWERGRINDER BLADE PAIR D50 3 HOLES	
27040014	CHIAVE BRUGOLA 3mm	SOCKET KEY A3106/0 3	
31000013	SCATOLA ACCESSORI 110x228x82 ART.16 NUOVO NEUTRO	BOX OF ACCESSORIES 110x228x82 ART. 16 NEW NEUTRAL	
31000029	CERTIFICATO DI GARANZIA N.S.	GUARANTEE CERTIFICATE	
31000031	IMBALLO ESTERNO MICROBAR N.S. 550 X 390 X 540	EXTERNAL CARTON PACKAGING IMBALLO ESTERNO	
31000031.1	BASAMENTO MICROBAR LEGNO TRATTATO HT	BASE MICROBAR HT TREATED WOOD	
31000167	ETICHETTA "MAX" 54x40 TRASPARE NTE SCRITTA ROSSA		
31000221	GUSCIO POLIST. DX-SX MICROBAR	LEFT/RIGHT FOAM PROTECTION FOR MICROBAR	
31000235	TARGHETTA PVC ADESIVO MATRICOLA A GRUPPO MICROBAR		
31000255	ETICHETTA ADESIVA SIMBOLO "TERRA" CERCHIATO	CIRCLED EARTH SYMBOL DECAL	
31000650	LIBRETTO ISTRUZIONI MICROBAR II 3 LINGUE ITA-ING-FRA		
31000660	SET ADESIVI "DAILY CLEANING + INFO" MICROBAR II		
40000003	VITE INOX M5x10 TSPTC UNI6109 *KB*	SS SHOWER SCREW M5x10 TSP TC	
73012003	VALVOLA RITEGNO 1/8 COMPLETA MICROBAR	RETAIN VALVE 1/8" REPLACE CODE 73017002	
84003001	LANCIA ACQUA CALDA E VAPORE MICROBAR	MICROBAR HOT WATER AND STEAM NOZZLE	
84003002	BECCO ACQUA CALDA E VAPORE LANCIA MICROBAR 4 FORI	HOT WATER AND STEAM NOZZLE SPOUT 4 HOLES	
84003003	TUBO RAME D6 CALDAIA MICROBAR	MICROBAR BOILER COPPER PIPE D6	
84004006	SUPPORTO GRUPPO LAVORATO MICROBAR 08 - MICROBAR II	MICROBAR 08 UNIT MACHINED SUPPORT	
84005001	PORTAMACINE SUPERIORE DENTATO MICROBAR / PRONTOBAR	MICROBAR SERRATED UPPER BLADE SUPPORT	
84005004	MOTORE MACININO MICROBAR 230V 50Hz 120W	MICROBAR GRINDER MOTOR 230V 50Hz REPLACE CODE	

CODE	DESCRIZIONE	DESCRIPTION	DATA FINE VALIDITA'
98004001	FILTRO INOX DIAM. 8	FILTER INOX DIAM. 8	
98004016	FILTRO INOX DIAM. 12	STAINLESS FILTER DIAM. 12	
9802010000020	CONVOGLIATORE DECA MICROBAR II (RICAVATO DA 05000732)	DECAF POWDER GUIDE MICROBAR II	
98030000002200	ASSIEME CALDAIA CAFFE MICROBAR II	COFFEE BOILER ASSEMBLY MICROBAR II	
98030000002210	ASSIEME CALDAIA VAPORE MICROBAR II	STEAM BOILER ASSEMBLY MICROBAR II	
98030000002225	ASSIEME TUBI SCARICO CALDAIE MICROBAR II CAPPUCCINO	DISCHARGE PIPING ASSEMBLY MICROBAR II CAPPUCCINO	
98030308	CALDAIA SALD. ACCIAIO Aisi316 MICROBAR 08 230V 1000W	BOILER MICROBAR 08 230V	
98030395	TUBO INF. CALDAIA CAFFE MICROBAR II	LOWER PIPE COFFEE BOILER MICROBAR II	
98040000001400	ASSIEME GR EROGAZIONE MICROBAR II	BREWING GROUP ASSEMBLY MICROBAR II	
98120001	VALVOLA NEPLAX VITON 16,5 BAR 1/8 - PORTAGOMMA	NEPLAX VITON 16,5 BAR VALVE 1/8 HOSE CLAMP	
98120002	VALVOLA NEPLAX VITON 6,5 BAR 1/8 - PORTAGOMMA	NEPLAX VITON 6,5 BAR VALVE 1/8 HOSE CLAMP	
98140000000031	ASS. SCIVOLO PER MACININO DX PRONTOBAR	RIGHT COFFEE CHUTE ASSEMBLY - PRONTOBAR	
981400000000500	ASS. MACININO MICROBAR II	GRINDER ASSEMBLY MICROBAR II	
98160000000225	SENSORE MAGNETICO L=400 MICROBAR II	MAGNETIC SENSOR L= 400 MICROBAR II	
98200000000022	ASS. TANICA ACQUA 5LT CON GALL EGGIANTE	WATER CONTAINER COMPLETE 5 LITRES	

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