nuova SIMONELLI®
espresso coffee machines

TALENTO

SERVICE MANUAL

Edition	Date	Changes on last versions
02	12/2013	Inserimento specifiche Talento Special

INDEX

1. INTRODUCTION

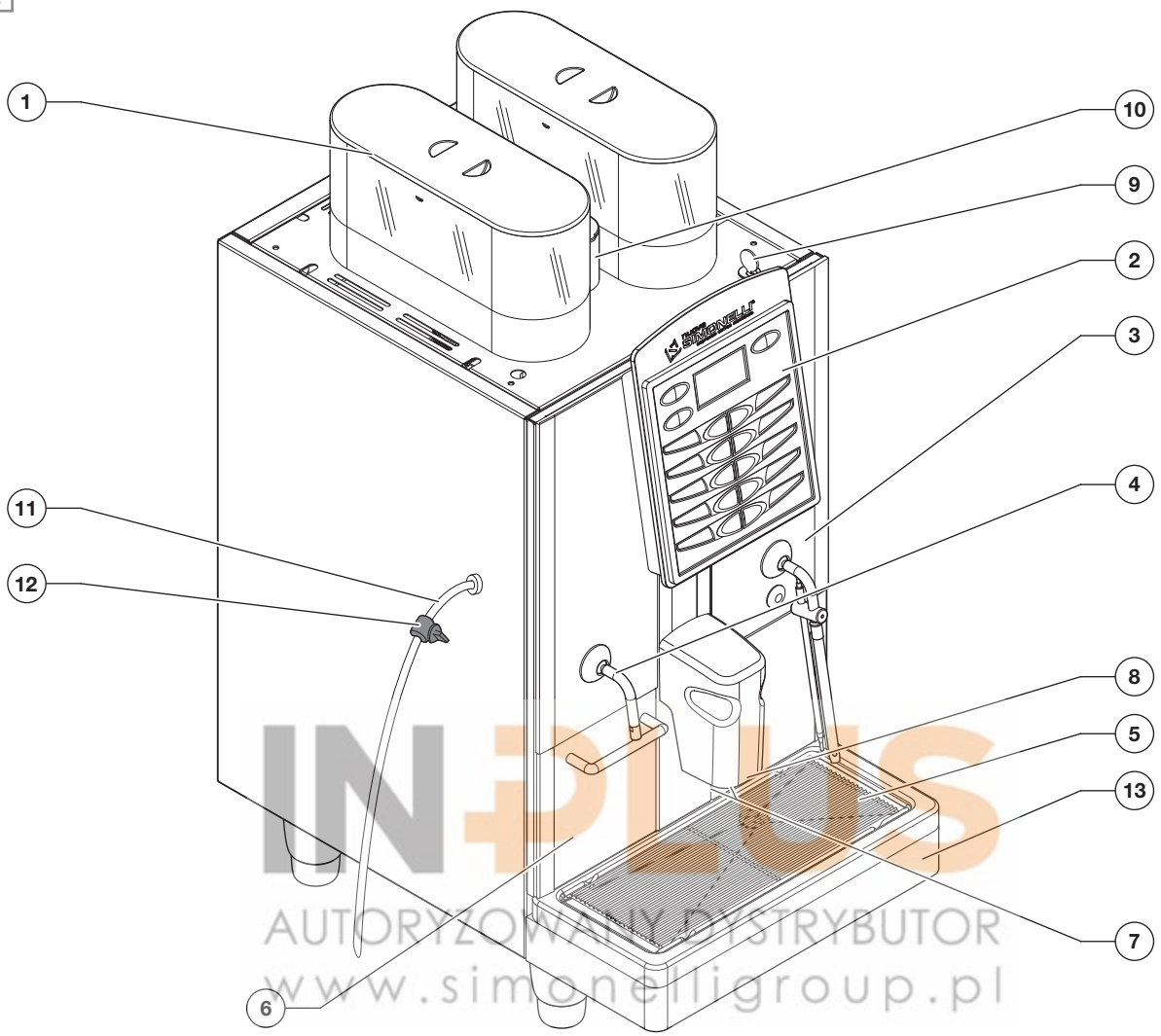
Fig. 1

Silence, space, efficiency and easy use; just some of features of the super automatic machine from Nuova Simonelli.
Its name, Talento, already communicates something of a machine that satisfies the different needs of coffee bar chains, coffee shops, hotels, and restaurants with high sales turnovers, which require their bar equipment to be quick and efficient.
Talento has been devised and developed to improve and simplify coffee bar service in these types of venue.
At the push of a button, Talento grinds, presses and pours excellent espressos, cappuccinos and many of the other coffee-based beverages in demand the world over.

INDEX

1.1 DESCRIPTION

Fig. 2

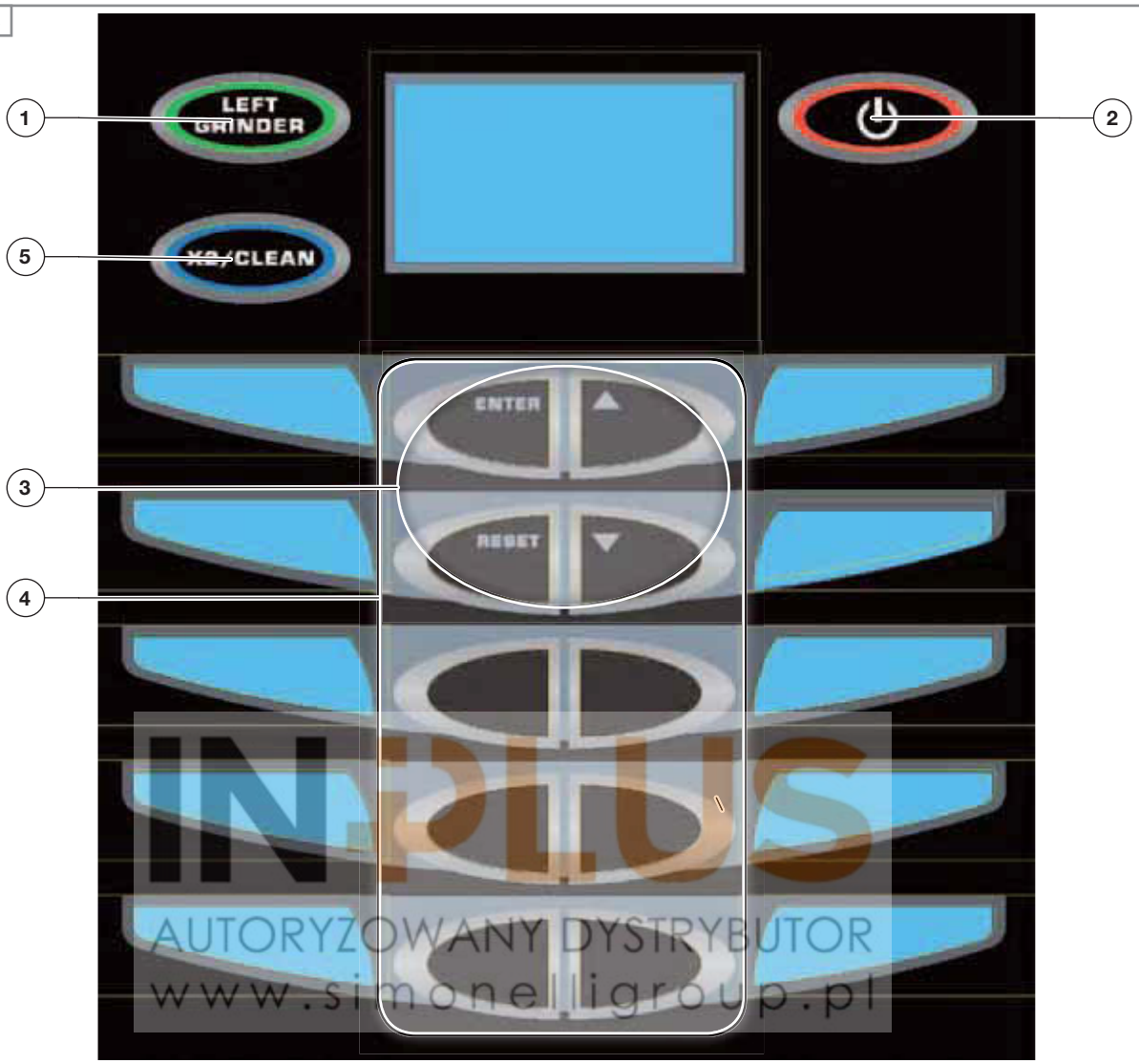


KEY:

1 Coffee bean holder cap
2 Control panel
3 Front door
4 Steam pipe / Hot water pipe
5 Drop collecting tray grid
6 Coffee grounds drawer
7 Coffee nozzles
8 Milk/Cappuccino nozzle
9 Control panel hatch opening / locking key
10 Ground coffee conveyor hat ch
11 Milk suction tube
12 Milk flow adjusting tap
13 Water collecting tray

1.2 KEYBOARD DESCRIPTION (Standard configuration)

Fig. 3



KEY:

1 Left grinder key
2 On/Off key
3 Programming key
4 Product dose keys
5 Double dose/cleaning cycle key

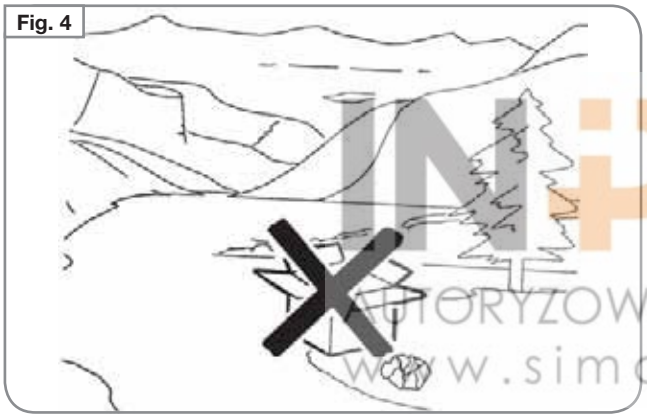
1.3 SAFETY INSTRUCTION

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.

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

CAUTION
RISK OF POLLUTION

Fig. 4



Before connecting the appliance make sure the rating plate data correspond with the mains. The nameplate is located on the back of the machine, on the left-hand side at the bottom. The appliance must be installed by qualified technicians in accordance with current standards and manufacturer's instructions.
The manufacturer is not liable for any damage caused due to failure to ground the system. For the electrical safety of the appliance, it is necessary to equip the system with the proper grounding. This must be carried out by a qualified electrician who must ensure that the electric power of the system is sufficient to absorb the maximum power input stated on the plate.

Fig. 5

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

The appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

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.

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.

This machine must be installed according to the applicable federal, state, and local standards (codes) in force with regard to plumbing systems including backflow prevention devices. 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.

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.

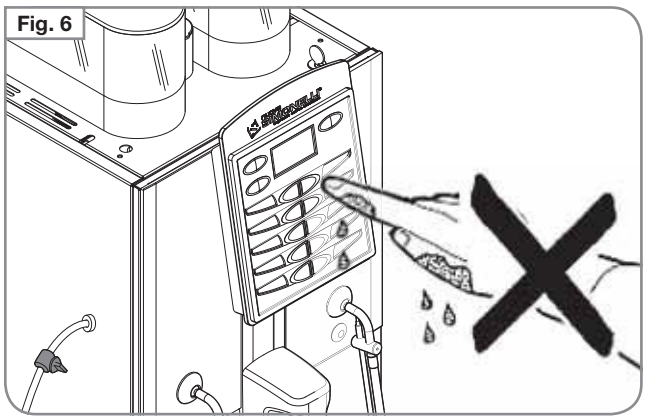
At the end of installation, the device is switched on and taken to rated operating conditions, leaving it in a state in which it is “ready for operation”.

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”.The device is then switched off and the whole hydraulic circuit is bled of the first lot of water in order to remove any initial impurities.
The device is then refilled and taken to rated operating conditions.
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 appliance when hands or feet are wet;

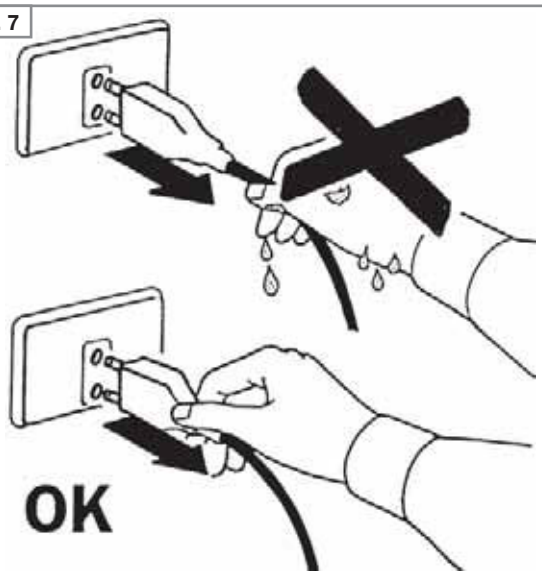
CAUTION
RISK OF ELECTRIC SHOCK

Fig. 6



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

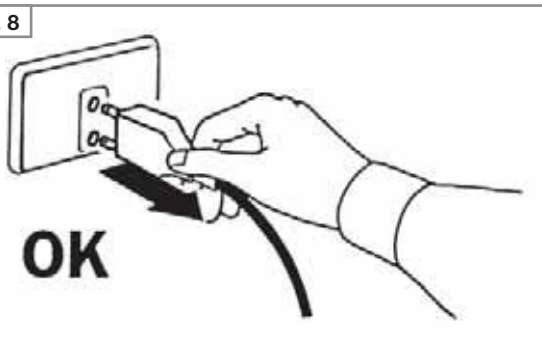
Fig. 7



• do not leave the appliance exposed to atmospheric agents (rain, sun, etc.);
• do not let the appliance be used by children, unauthorised staff or staff who have not read and fully understood the contents of this handbook.

Before servicing the appliance, the authorised technician must first switch

Fig. 8



off the appliance and remove the plug.

To clean the appliance, set the machine to the “0” energy level, that is, “WITH THE MACHINE SWITCHED OFF AND THE PLUG REMOVED FROM THE MAINS” and follow the instructions in this handbook.

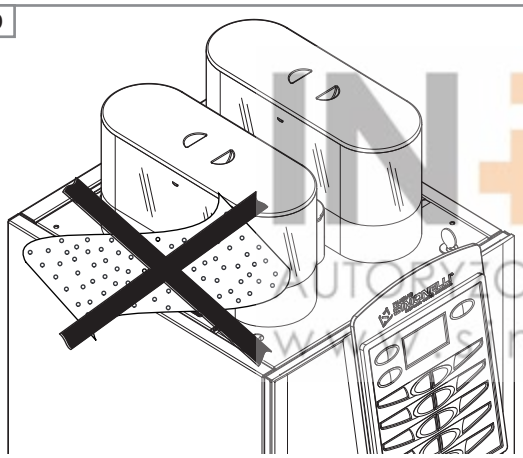
If the appliance breaks down or fails to work properly, switch it off. Any intervention is strictly forbidden. Contact qualified experts only. Repairs should only be made by the manufacturer or authorized service centres. Only original spare parts must be used.
Failure to observe the above, could make the appliance unsafe.

For installation, the qualified electrician must fit an omnipolar switch in accordance with the safety regulations in force and with 3 (0,12) or more mm (in) between contacts.

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.

Fig. 9



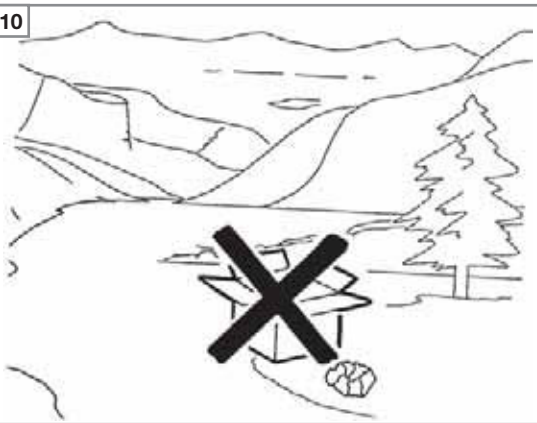
The user must not replace the appliance supply cord. If the cord is damaged, switch off the appliance and have a qualified technician change the cord.

If no longer using the appliance, we recommend making it inoperative; after removing the plug from the mains electricity, cut the power supply cable.

CAUTION
RISK OF POLLUTION

Do not dispose of the machine in the environment: to dispose of the machine, use an authorised centre, or contact the manufacturer for relative information.

Fig. 10



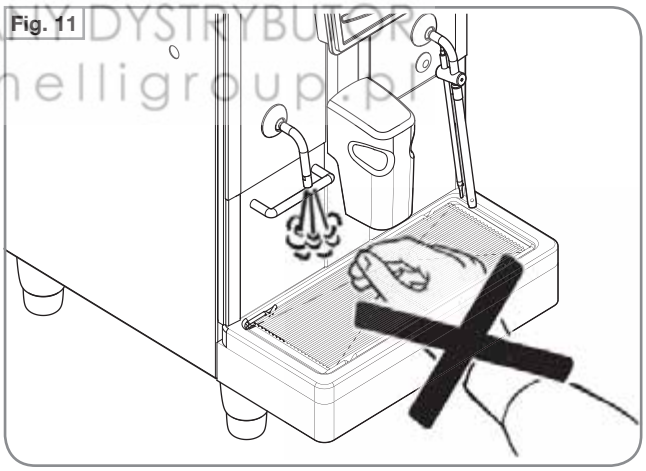
To ensure that the machine is properly ventilated, place it with the ventilation side at a distance of 15 cm (5,9 in) from walls or other objects.

Once a machine wash cycle has been started, do not interrupt it, as detergent residues may then be left inside the delivery group.

CAUTION
RISK OF INTOXICATION

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

Fig. 11



CAUTION
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.

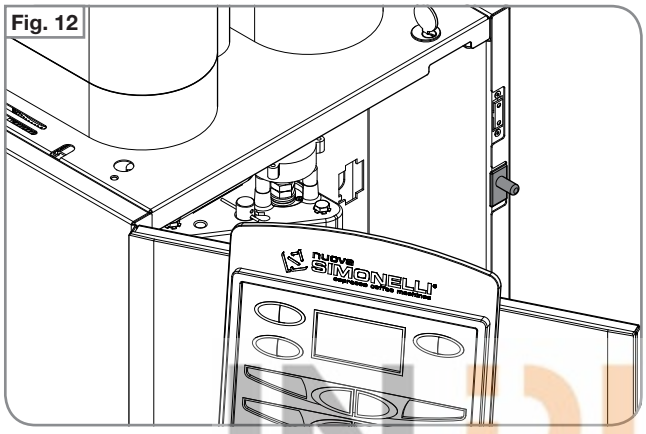
⚠ CAUTION RISK OF CUTTING

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

⚠ WARNING MECHANICAL HAZARD

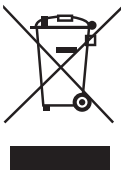
☞ **Never press and/or pull the safety switch.**

Fig. 12



⚠ CAUTION

INFORMATION TO THE USERS



Under the senses of art. 13 of Law Decree 25th July 2005, n. 151 "Implementation of the Directives/ Guidelines 2002/95/CE, 2002/96/CE and 2003/108/CE, concerning the reduction of the use of dangerous substances in electric and electronic equipment, as well as the disposal of wastes".

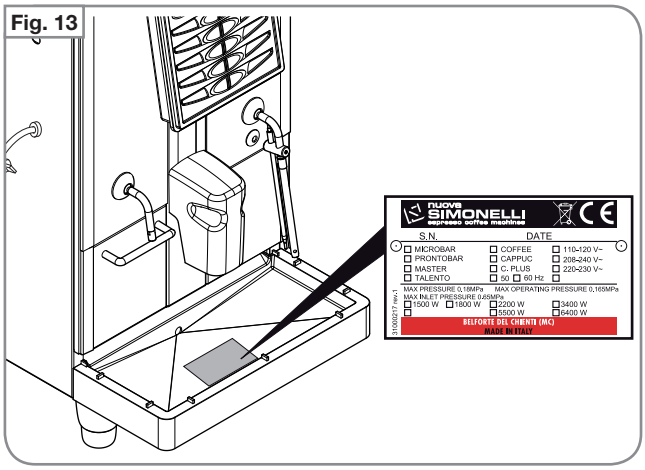
The symbol of the crossed large rubbish container that is present on the machine points out that the product at the end of its life cycle must be collected separately from the other wastes. The user for this reason will have to give the equipment that got to its life cycle to the suitable separate waste 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).

1.4 TRANSPORT AND HANDLING

1.4.1 MACHINE IDENTIFICATION

Always quote the machine serial number in all communications to the manufacturer, **Nuova Simonelli.**

Fig. 13



1.4.2 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).

1.4.3 HANDLING

CAUTION
RISK OF IMPACT OR CRASHING

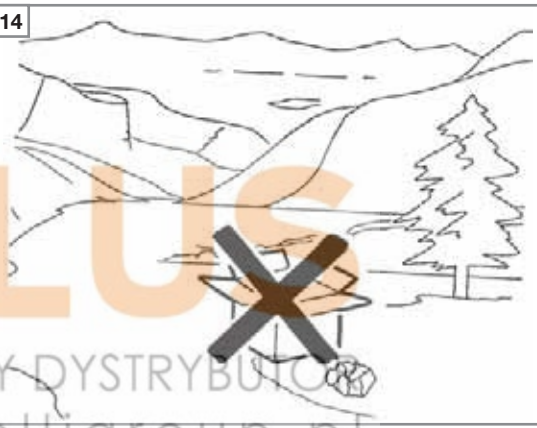
During all handling operations, the operator must ensure that there are no persons, objects or property in the handling area.
The pallet must be slowly raised to a height of 30 cm (11,8 in) and moved to the loading area.
After first ensuring that there are no persons, objects or property, loading operations 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.

CAUTION
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.

CAUTION
RISK OF POLLUTION

Fig. 14



2. FIRST-TIME INSTALLATION AND CALIBRATION

Fig. 1

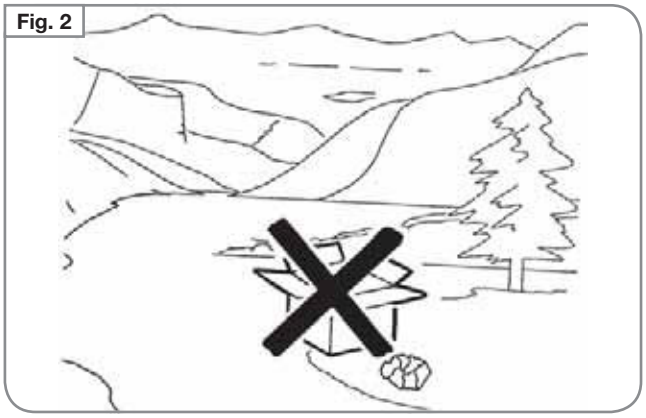
INDEX

TOOLS REQUIRED:

RISK OF POLLUTION

Do not dispose of packaging in the environment.

Fig. 2



Before carrying out any installation and adjustment operations you must read and fully understand the SAFETY INSTRUCTIONS of this handbook. The company cannot be held responsible for damage to things or injury to persons caused by failure to comply with the safety instructions and installation and maintenance instructions contained in this handbook.

WARNING

Place the machine on a flat, level surface to avoid any possible malfunctioning.

WARNING

Never install the machine in areas where it could come into contact with jets of water.

WARNING

The machine can be used with the following:
- **Coffee grains**
- **Decaffeinated coffee powder**
- **Milk (not powdered)**

The use of any other substance not listed hare above may cause serius damage to the machine itself.

2.1 FIRST-TIME INSTALLATION

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

2.1.1 WEIGHT AND DIMENSIONS

Talento is 840 mm high, 400 mm wide and 600 mm deep. It's net weight is 65 kilos.

NET WEIGHT	65 Kg	143.3 lb
GROS WEIGHT	74 Kg	163.1 lb
POWER	5600 W - 3000W	5600 W - 3000W
DIMENSIONS	A 400 mm	A 15.748 inc
	B 607 mm	B 23.897 inc
	C 844 mm	C 33.228 inc
	D 154 mm	D 6.063 inc
	E 41,5 mm - 141,5 mm	E 1.634 inc - 5.571 inc

2.1.2 POWER

Talento is availabile with 220V 50 Hz - 60 Hz mono-phase or 380V 3phases.
Use a proper plug to connect the machine to the power supply.

WARNING

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

CAUTION
RISK OF SHORT CIRCUITS

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

Power depends on the selected settings: you can Choose to heat the coffee boiler tank and steam in:

A Sequential mode
B Parallel mode

Fig. 3

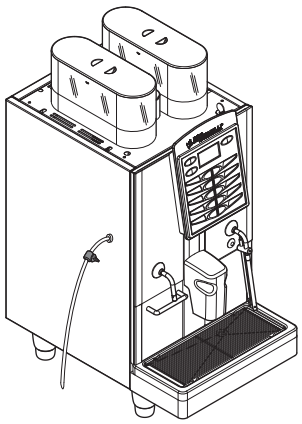


Fig. 4

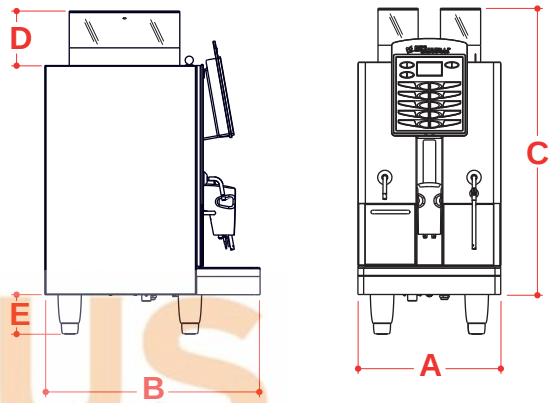


Fig. 5

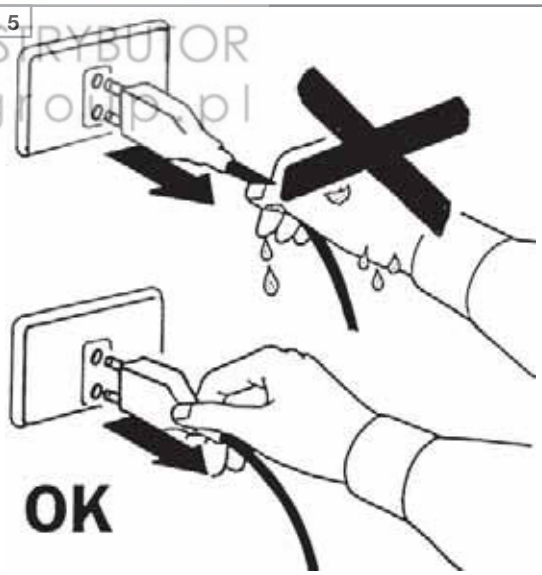


Fig. 6

With the first option, the machine needs a lower power input, 3000W, but it takes more time to heat up.
When using the parallel option, Talento needs 5600W power to heat up but, it then needs a minimum time to get back up to temperature, especially when making long beverages.

Fig. 7

Remove the drip tray: all the technical characteristics are started on the rating plate located under the drip tray.

Fig. 8

2.1.3 WATER SUPPLY AND DRAINAGE

WARNING

The water hardness must be less then 4° - 6° fr (french degree). The chlorine content must not exceed 100mg 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.

Fig. 9

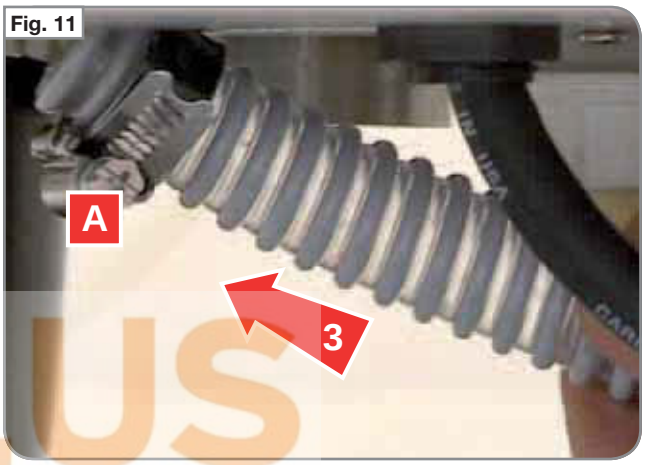
The machine has a ready-connected 3/4 water supply pipe.
During initial installation, the service engineer needs to:

1 Fit a filter to the end of the pipe and connect this to the water mains (Fig. 9).
2 Make sure that the inlet pressure is <4 bar and if this is not the case, fit a suitable pressure reducer.

Fig. 10

3 Insert a clamp **(A)** to the drainage pipe and insert the drainage pipe into the relevant fitting, under the machine.
4 Tighten the pipe clamp firmly and connect the other end to the drainage outlet.

Fig. 11



5 To easily insert the drain pipe, remove the two screws from the drain conveyer and move up the machine with two cups. Fix back the two screws after connected the pipe.

Fig. 12

Fig. 13

2.1.4 OPTIONAL DIRECT GROUNDS DISCHARGE

All machines are equipped with direct hole for coffee grounds discharge. Optional is the drawer with a funnel going to a conveyor that expels the grounds directly into the rubbish. Fit the conveyor funnel into the drawer.
The service engineer needs to:

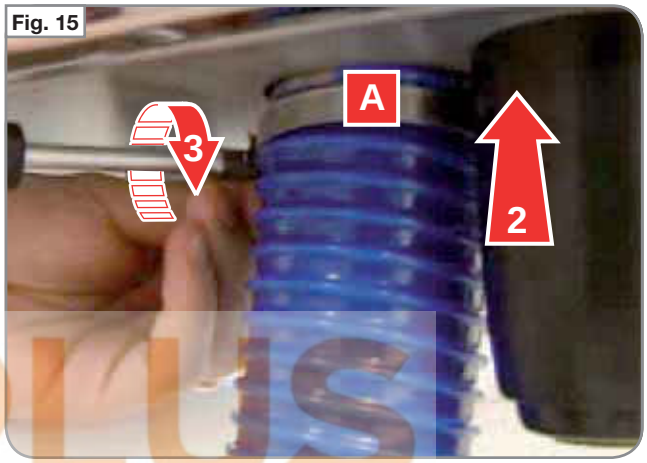
1 Fit the conveyor funnel into the drawer.

Fig. 14

2 Prepare the grounds discharge pipe with a special clamp and insert it into the stainless steel pipe under the machine.

3 Tighten the clamp to make sure it is firmly place.

Fig. 15



2.1.5 SWITCHING ON

WARNING

After plugged-in the machine, wait 30 seconds before switch-on the machine.

NOTE: in case the following procedure shouldn't take effect, see the chapter on "Problems and Solutions".

After the preliminary operations:

Press the ON/OFF key.

The machine will carry out a group positioning cycle; this is the cycle for filling the boiler with water at the end of which, if the machine is cold, there will be a heating cycle and the display will show: "PLEASE WAIT HEATING"

PLEASE WAIT
HEATING

After the heating phase, the display will show: "SELECT PRODUCT"

SELECT
PRODUCT

And the machine will be ready for use.
The heating stage takes approx, 8 minutes.

WARNING

WHEN INSTALLING FOR THE FIRST TIME OR STARTING THE MACHINE AGAIN AFTER BOILER TANK GROUP SERVICING, BEFORE SWITCHING ON THE MACHINE AND STARTING THE HEATING PROCESS, BE SURE TO FILL THE COFFEE BOILER TANK, UNTIL THERE IS A REGULAR FLOW FROM THE COFFEE NOZZLE (See par 12.2 at page 12.3).

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.

The machine is now ready to be used.

2.1.6 LUBRICATION

WARNING

If the machine has been produced more than 3 monts before installation date, group lubrication is needed.

Open the front door and clean the movement guides, lubricate the bushes and the movement screw near the plastic nut with Teflon spray.

Fig. 16

Fig. 17

Lubricate the movement screw bearings with silicon grease.

Move the group up and down using the manual movement in TEST MODE (par 12.2)
With the machine switched off:

1. Hold down the up and down arrow keys for 5 seconds; the display will read “TEST SOLENOID VALVE”.
2. Press the key 2xCLEANING to check the correct operation of the heating elements and the motor. Press the key 6-7 in sequence.

Fig. 18

2.1.7 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.
Listed below some possible configurations for containers:

- **Right:** espresso beans for single and double dose
  Left: coffee beans for single and double doses
- **Right:** espresso beans for single dose
  Left: espresso beans for double doses
- **Right:** espresso beans for single and double doses
  Left: Decaf coffee beans for single and double doses
- **Right:** espresso beans for milk products
  Left: espresso beans for coffee products single and double doses

Fig. 19

Fig. 20

2.1.8 HOT WATER

Standard version (no economizer): temperature of hot water is the same as the temperature set in coffee boiler.

Economizer version: temperature can be set by using the knob in the left part of the machine. Open the left panel to operate with the economizer.

Fig. 21

In the machine equipped with economizer the hot water is coming from the bottom of steam boiler and it is mixed with cold water; the temperature depend by the amount of cold water mixed.

Fig. 22

2.1.9 MILK FRIDGE (Optional)

Connect the milk fridge to the machine using the support in the milk fridge box. Temperature suggested to set by the display +5°C. A big milk container, 3-4liters, is recommended to obtain a better stability in Temperature, volume and foam quality of the milk products.

Check that the milk pipe is not bended; use one hand inside the fridge and one hand inside the machine to move the pipe. Check the length of the milk pipe and cut if necessary creating a V cut at the end.

TEMPERATURE SETUP:
Press and hold the button set and then buttons up or down to modify the temperature. Release the button set to quit the programming.

Fig. 23

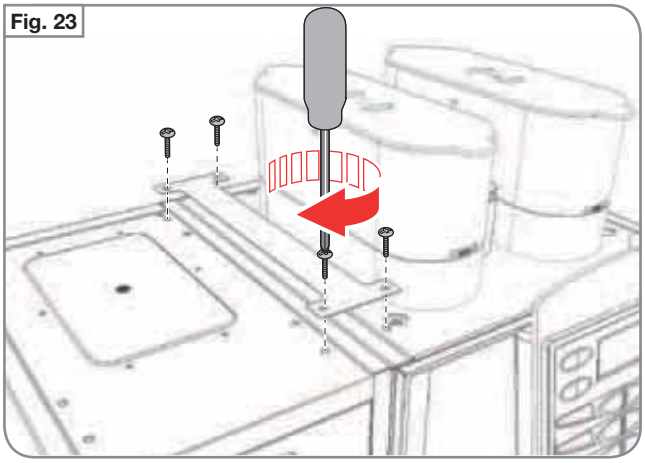
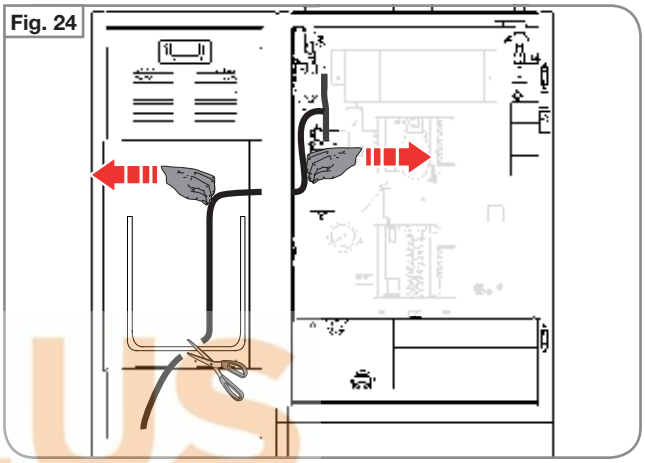


Fig. 24



2.1.10 PUMP PRESSURE

Pressure need to be set while making coffee.
To check the manometer value and set the pump pressure while group is working it's necessary to:

1. Open the door and pull the white door sensor to short circuit the door sensor.
2. Short circuit the ground drawer magnetic sensor using a suitable magnet.
3. Set a cup under the coffee nozzle and press a coffee program i.e. espresso;
4. While coffee is pouring out, check the manometer value and turn the adjustment screw anticlockwise to reduce or clockwise to increase the pump pressure. The pressure needs to be registered at 9 bar

With the machine in stand-by mode, the pressure gauge will read "0" due to the water stop solenoid.

Fig. 25

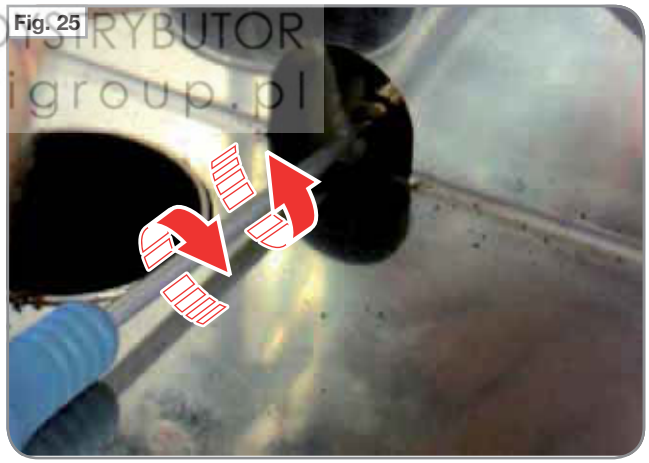


Fig. 26

2.1.11 CHANGE PRODUCTS NAME

The products names are printed in the labels you find in the box. With each machine are available 36 different name, if more or different name are needed it's possible to print the label using black background and with letter "courier 24" dim. 45x70.

Fig. 27

To change the products names labels remove the plastic cover and slide out the label from side.

Fig. 28

2.2 BASIC PROGRAMMING

Preliminary informations to start Talento's programming.

2.2.1 LANGUAGE PROGRAMMING

With the machine switched off, hold down the ON/OFF key (approx. 5 seconds) until the display shows the first programming function: LANGUAGE (same menu for all languages).

Press ENTER to enter the menu and then up and down to select the desired language.

Fig. 29

2.2.2 BEVERAGES PROGRAMMING

After language insert the technical password keys 1-2-3-4-5 in sequence; the display will show only 4 characters: * * * *.

Press down arrow key to reach PROG DOSES.

RISTRETTO suggested values:	Cycle COFFEE; GRIND TIME between 2,5 and 3 seconds, 2,5 for lighter espresso, 3 seconds for stronger ristretto; VOLUME around 45; PRE-BREWING 1,5; TAMPING yes; ADD WATER 00.
ESPRESSO suggested values:	Cycle COFFEE; GRIND TIME between 2,5 and 3 seconds, 2,5 for lighter espresso, 3 seconds for stronger espresso; VOLUME around 50; PRE-BREWING 1,5; TAMPING yes; ADD WATER 00.
2 ESPRESSO suggested values:	Cycle COFFEE; GRIND TIME between 4 and 4,5 seconds, 4 for lighter espresso, 4,5 seconds for stronger espresso; VOLUME around 80; PRE-BREWING 2,5; TAMPING yes if you use one grinder for the double doses; TAMPING no if you use the same grinder of espresso ADD WATER 00.
REGULAR COFFEE suggested values:	Cycle COFFEE; GRIND TIME between 3 and 3,5 seconds, 3 for lighter coffee, 3,5 seconds for stronger coffee; VOLUME around 130; PRE-BREWING 0,0; TAMPING yes if you use one grinder with coffee beans only for regular coffee; TAMPING no if you use the same grinder of espresso; ADD WATER 00.
2 REGULAR COFFEE suggested values:	Cycle COFFEE; GRIND TIME between 4 and 4,5 seconds, 4 for lighter coffee, 4,5 seconds for stronger coffee; VOLUME around 260; PRE-BREWING 0,0; TAMPING no; ADD WATER 00.
AMERICANO suggested values:	Cycle COFFEE; GRIND TIME between 2,5 and 3 seconds, 2,5 for lighter americano, 3 seconds for stronger americano; VOLUME around 50; PRE-BREWING 1,5; TAMPING yes; ADD WATER 90.
FILTER COFFEE suggested values:	Cycle FILTER; GRIND TIME between 3 and 3,5 seconds, 3 for lighter filter coffee, 3,5 seconds for stronger filter coffee; VOLUME around 140; PRE-BREWING 0,0; TAMPING no; ADD WATER 00.
CAPPUCCINO suggested values:	Cycle MILK COFFEE if you want white top in the cup or COFFEE MILK if you want brown top, MILK TIME around 12 seconds, NO AIR MILK 2,0s (this time without air permit a faster sucking of the milk), AUTOWASHING 0,5; GRIND TIME between 2,5 and 3 seconds, 2,5 for lighter cappuccino, 3 seconds for stronger cappuccino; VOLUME around 50; PRE-BREWING 1,5; TAMPING yes. **TALENTO SPECIAL ONLY**: TEMPERATURE 7, DELAY 0 if the fridge is on the left side; move up if the fridge is on the right side or under the counter.
2 CAPPUCCINO suggested values:	Cycle MILK COFFEE if you want white top in the cup or COFFEE MILK if you want brown top, MILK TIME around 24 seconds, NO AIR MILK 2,0s (this time without air permit a faster sucking of the milk), AUTOWASHING 0,5; GRIND TIME between 4 and 4,5 seconds, 4 for lighter espresso, 4,5 seconds for stronger espresso; VOLUME around 50; PRE-BREWING 2,5; TAMPING yes if you use one grinder for the double doses; TAMPING no if you use the same grinder of espresso. **TALENTO SPECIAL ONLY:** TEMPERATURE 7, DELAY 0.
CAFFELLATTE suggested values:	Cycle CAFFELLATTE, MILK TIME around 15 seconds, NO AIR MILK 8s, AUTOWASHING 0,5; GRIND TIME between 3 and 3,5 seconds, 3 for lighter caffellatte, 3,5 seconds for stronger caffellatte; VOLUME around 70; PRE-BREWING 0,0; TAMPING yes if you use one grinder with coffee beans only for regular coffee; TAMPING no if you use the same grinder of espresso. **TALENTO SPECIAL ONLY:** TEMPERATURE 8, DELAY 0.

MACCHIATO suggested values:	Cycle MACCHIATO, MILK TIME around 20 seconds, NO AIR MILK 10s, AUTOWASHING 0,5; PAUSA around 8s; GRIND TIME between 2 and 2,5 seconds, 2 for lighter macchiato, 2,5 seconds for stronger macchiato; VOLUME around 50; PREINFUSION 0,0; TAMPING no (3 layer macchiato are based on the density difference between hot coffee and worm milk). **TALENTO SPECIAL ONLY:** TEMPERATURE 8,5, DELAY 6, MILK TIME around 12s NO AIR MILK 2s.
MILK suggested value:	Cycle MILK; MILK TIME around 15 seconds, NO AIR MILK 8s, AUTOWASHING 0,5. **TALENTO SPECIAL ONLY:** TEMPERATURE 8, DELAY 0.
COLD MILK suggested values	Cycle COLD MILK; MILK TIME around 24 seconds, NO AIR MILK 24s, AUTOWASHING 0,5. **TALENTO SPECIAL ONLY:** SPEED 100%, DELAY 0.
EASYCREAM suggested values	Cycle AUTOSTEAM; FINAL TEMP 68°C, AIR TEMP 40, DELAY 1,5s (air temperature effects the quantity of air injected in the milk, higher is it values and higher will be the foam in the milk. This value can be used to obtain different quality of milk using different buttons but same air adjustment screw setting).

TEMPERATURE: is available only in Talento Special, is a value from 1 to 10; 10 maximum temperature 85°C, 1 minimum temperature 56°C, the final temperature is related to the incoming Temperature. (the above values are calculated with incoming Temperature of 9C°).

DELAY: is available only in Talento Special, is the time the pump sucks the milk without steam and depend by the length of the milk circuit (0 if used the standard setting with fridge on side, more then 0 if the fridge is fare from the machine.

COLD MILK: is available only in Talento Special: same as milk cycle without steam

SPEED: available only in Talento Special for COLD MILK: from 50 to 100%, control the speed of the motor pump.

NOTE: In Talento Special set a minimum of 2 sec on the parameter “NO AIR TIME” for all the milk beverages. This expedient removes drops of condensation in the piping system, resulting in a constant production on milk foam beverages.

2.2.3 SETTING PROGRAMMING

After PROG DOSES press down to reach SETTING.

COFFEE TEMPERATURE:	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 color and the taste in the espresso, 90-92 for lighter color cream, less bitterness more acidity (more then 40% robusta percentage in the blend); 92-95 for nut color and balance between bitterness and acidity (less then 20% robusta percentage in the blend); more then 94 for brown color and less acidity (100% Arabica blend); reduce to 88-92 if your major products are based on regular coffee.
STEAM TEMPERATURE:	It is proportional to the steam pressure, suggested value 130; move up to 140 if you use mainly the Autosteam/Easycream or manual steam.
GROUP TEMPERATURE:	Follow the same setting as the coffee temperature. Reduce to 80° C if your major products are regular coffees.
SEQUENTIAL HEATING:	Yes for low consumption 3000W, mono-phase less than 16A standard schuko plug; No for high consumption 5600W, mono-phase more than 25A or better three-phases.
STEAM OPTION:	Off for self service station; manual for manual wand, autosteam for autosteam\ easycream wand with temperature control
TEA OPTION:	Disable for not hot water; enable for standard hot water coming from coffee boiler; enable with coffee only for the machine equipped by hot water economizer with hot water coming from bottom of steam boiler and mixed with cold water coming from the line.

2.2.4 SAVE DATA

After SETTING press down to reach SAVE DATA, press enter to quit the menu.

2.3 CALIBRATION

An overview of adjustments and settings to tune Talento machines.

2.3.1 RIGHT GRINDER ADJUSTMENT

Use a flathead screwdriver. Turn clockwise to increase fineness and anticlockwise to reduce it. When adjusting, make maximum 1 turn and then test the effect by pouring at least two cups of coffee before the check (the first 2 cups are poured using the previous grinding setting).

Fig. 30

2.3.2 LEFT GRINDER ADJUSTMENT

Use a flathead screwdriver. Turn anticlockwise to increase fineness and clockwise to reduce it. When adjusting, make maximum 1 turn and then test the effect by pouring at least two cups of coffee before the check (the first 2 cups are poured using the previous grinding setting).

Fig. 31

ESPRESSO: delivery time (from pushing the button and the finish of brewing) must be set around 20–25s; adjust finer (1 by 1 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 25–30s; adjust finer (1 by 1 turn) to increase the delivery time to obtain a more tasty coffee, with darker and thicker cream. If you use one grinder for regular coffee, set TAMPING 'yes' and grinding adjustment coarser (this will give you a better taste and longer life of the blade), if you use only one grinder for espresso and regular coffee and espresso is your major products, set TAMPING 'no' and play with the grinding time to modify the delivery time.

2.3.3 MILK TEMPERATURE (Talento Plus only)

Use the white screw to adjust temperature. Starting point: close completely the screw and then unscrew for 2 turn and half. Turn clockwise to reduce flow and therefore, increase temperature; turn anticlockwise to increase flow and therefore, reduce temperature.

Suggested temperature for milk foam around 68°C (more than 70°C the milk burns and the taste is not so good). Milk foam is hotter then hot milk. Adjust first cappuccino with milk foam, and then decrease “NO AIR TIME” to increase the temperature of products that used only hot milk.

2.3.4 MILK FOAM

Use a flathead screwdriver on the top left side of the machine to adjust the air and therefore, the foam in the milk. Turn anticlockwise to increase foam and clockwise to reduce it. We recommend performing this operation while actually pouring foamed milk. The milk flux must be continuous and compact, if the milk flux is intermittent close the air adjustment. Discontinuous milk flux will effect the volume stability in the cup.

A small and tall milk container will effect the foam quality and the volume stability (milk-frother works with venturi system), use a large milk container to stabilize milk foam quality and volume. Milk foam adjusting effects even the temperature of the milk, more air and consequently more foam will increase the temperature of the beverage, less air and consequently less foam will decrease the temperature.

Fig. 32

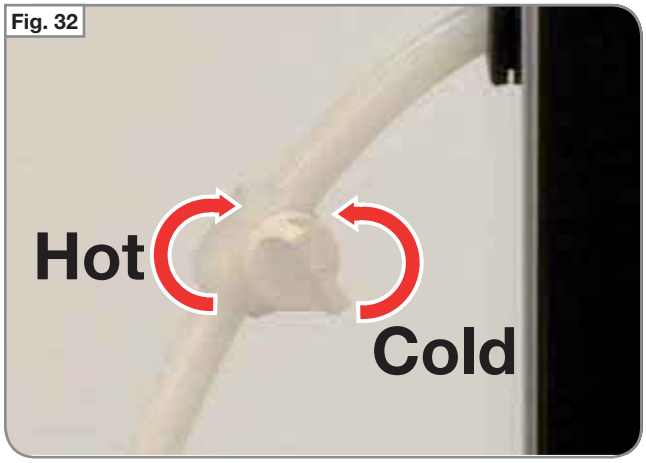


Fig. 33

Fig. 34

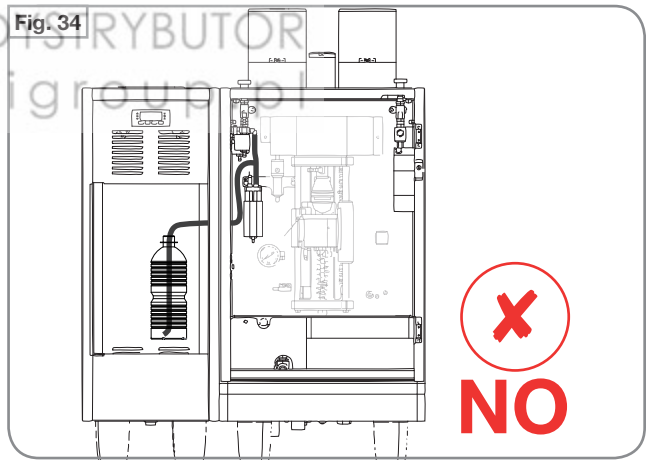
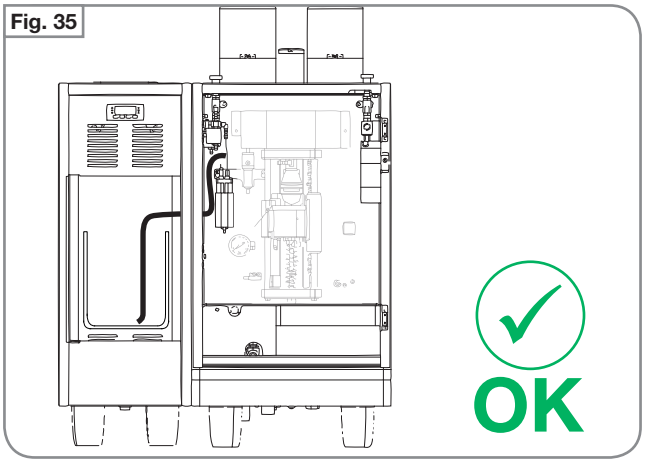


Fig. 35



2.3.5 EASYCREAM

Use a flathead screwdriver on the top right side of the machine to adjust the air and therefore, the foam in the milk. Turn anticlockwise to increase foam and clockwise to reduce it. We recommend performing this operation while actually pouring steam in the milk.

Fig. 36

2.3.6 ADJUSTING KNOB

After found the right milk and Easycream foam adjustment is it possible to fix the plastic knob available in the box.

The knob has a pin to reduce the setting range available for the end customer ½ turn,

1 Put the pin in the centre of the slot.

Fig. 37

2 Fix the knob tightening the 2mm allen screw in the bottom part inside the door.

Fig. 38

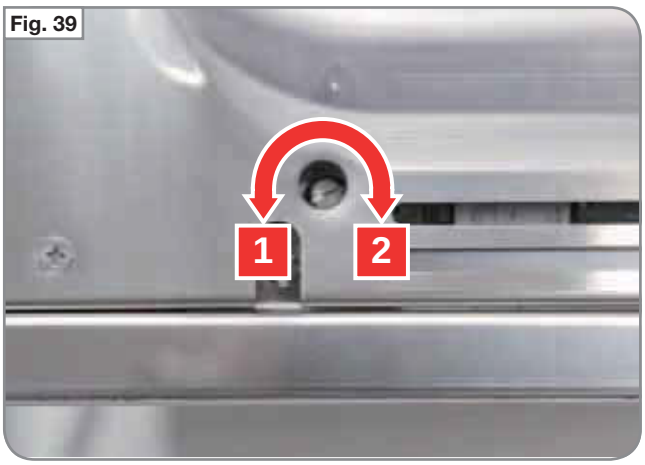
2.3.7 COLD MILK

With a flathead screwdriver at the top left side (rear part) of the machine, adjust the air and therefore, the milk foam:

1 Turn anticlockwise to increase the foam.
2 Turn clockwise to reduce the foam.

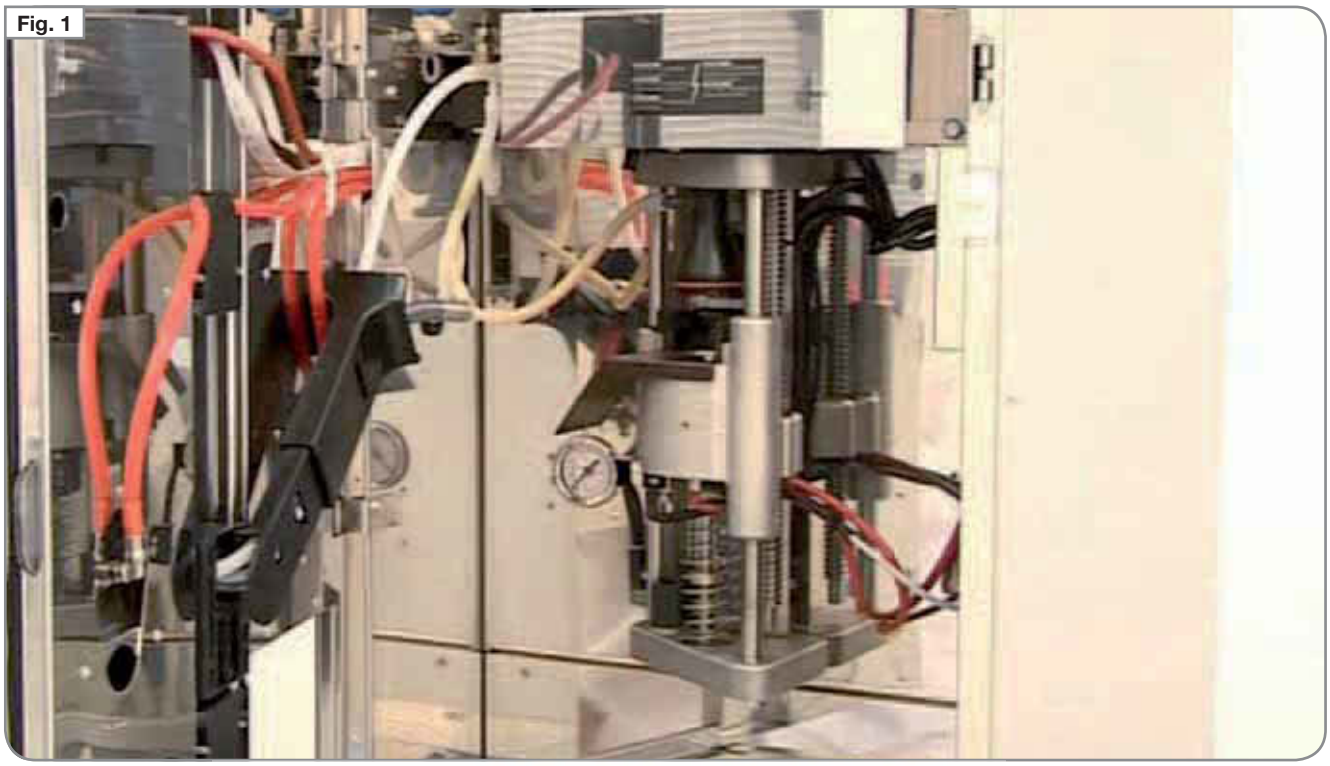
This operation should be performed while cold milk is being poured.

Fig. 39



3. POURING GROUP

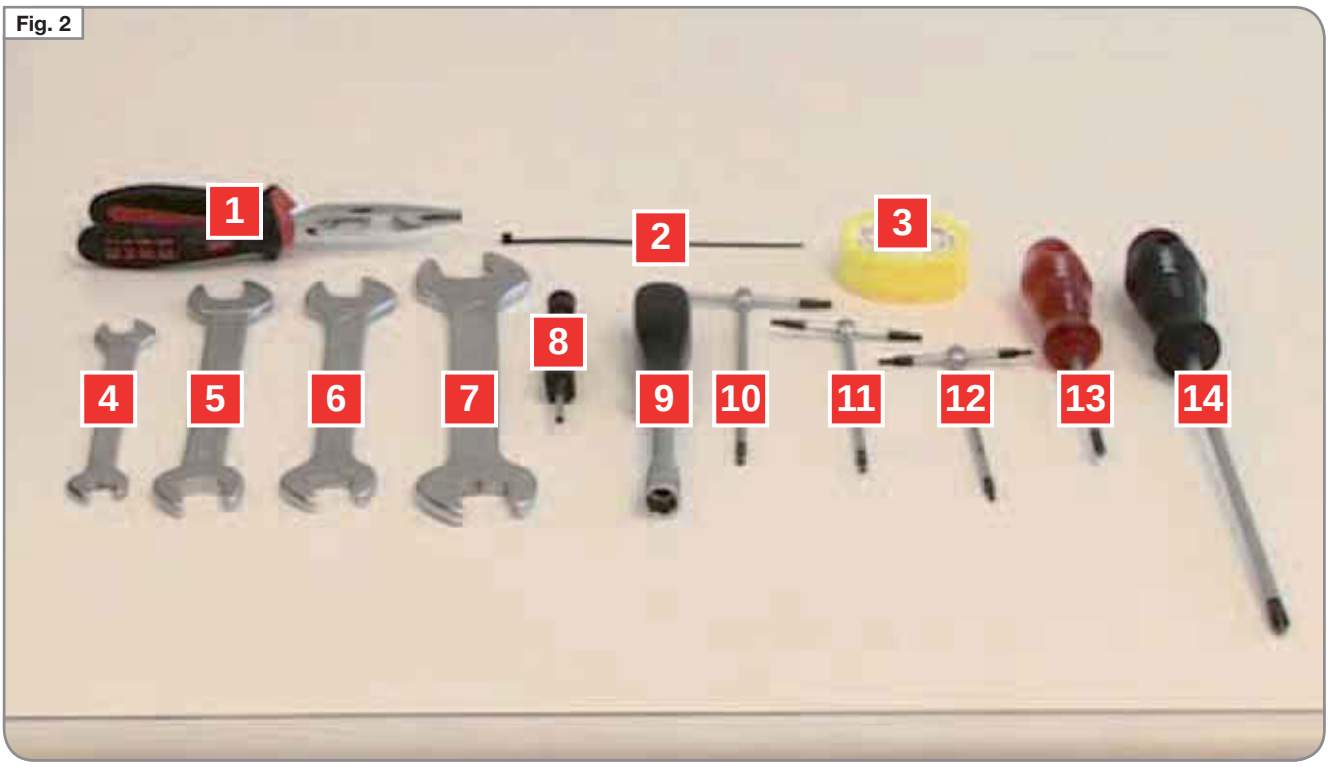
Fig. 1



INDEX

TOOLS REQUIRED:

Fig. 2



1	Pliers teflon
2	Clamps
3	Scotch
4	10 mm wrenches
5	17 mm wrenches
6	17 mm wrenches
7	21 mm wrenches
8	Pin extractor
9	10 mm socket wrench
10	3 mm allen key
11	2,5 mm allen key
12	2 mm allen key
13	Small phillips screwdriver
14	Small phillips screwdriver

3.1 ACCESS

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

1 Switch off the machine.
2 Remove the ground drawer.
3 Turn the key anticlockwise.
4 Open the front panel.

The pouring group is in the middle.

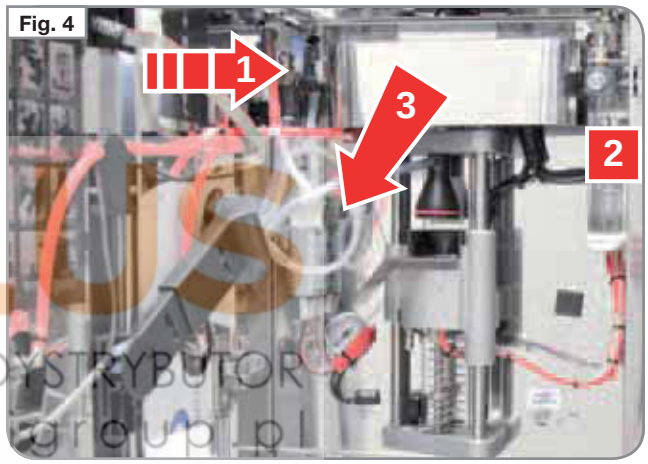
Fig. 3

3.2 POURING GROUP REMOVAL

The service engineer will have to:

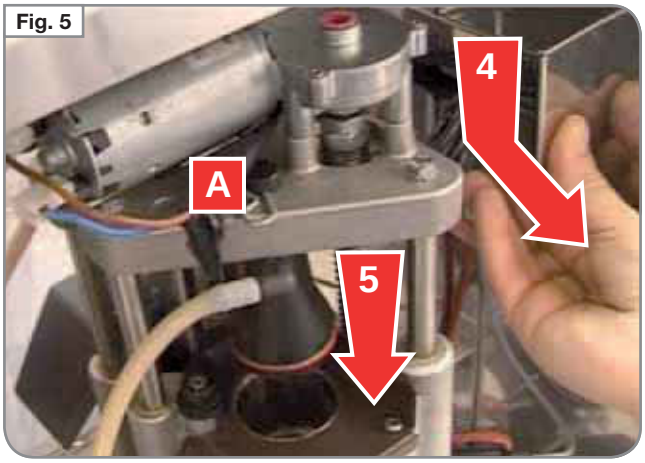
1 Remove the phillips screw holding the motor protection guard in place.
2 Using a 10 mm socket wrench, loose the right-hand screw.
3 Remove the motor cover.

Fig. 4



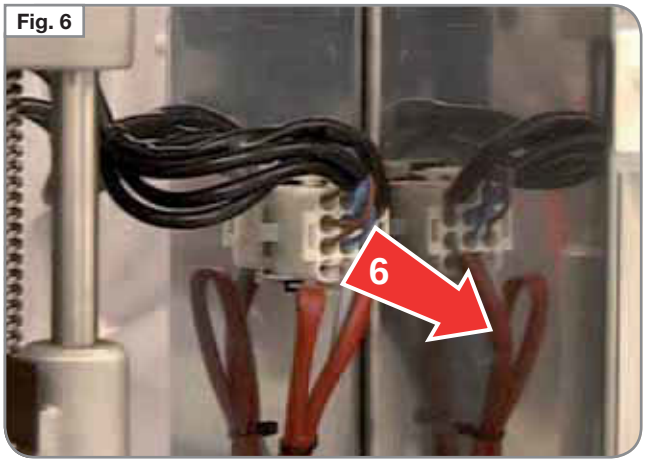
4 Remove the guard protecting the pouring group plug.
5 Remove the top piston taking off the clip **(A)** and sliding it out from below.

Fig. 5



6 Remove the group wiring plug.

Fig. 6



7 Remove the pouring pipe pressing the metal ring and pulling the teflon pipe.

Fig. 7

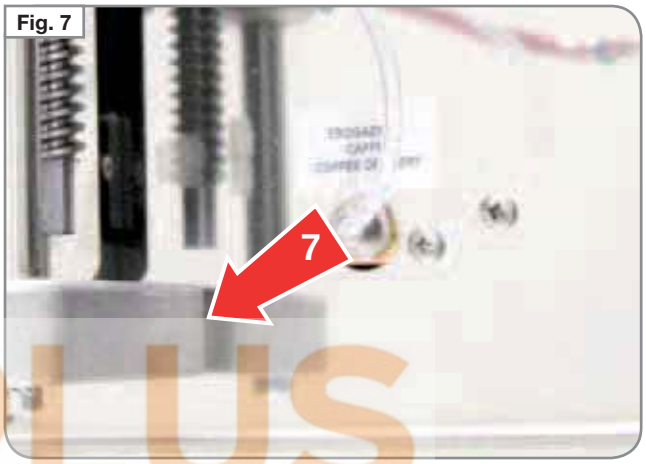
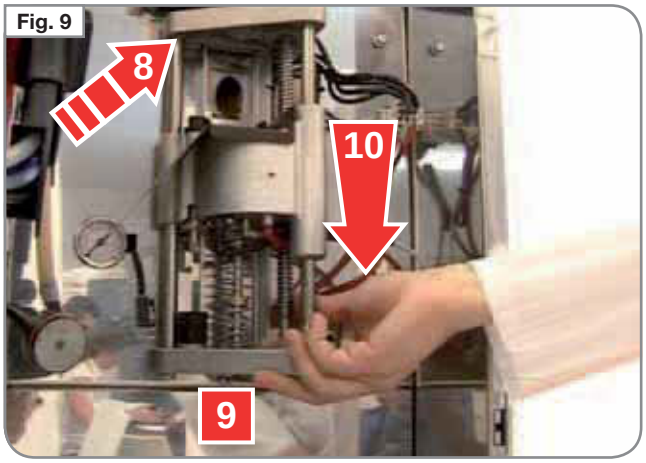


Fig. 8

8 Loosen the top screw from the pouring group using a 7 mm socket wrench.
9 Remove the botton screw, holding the group in place with one hand.
10 Remove the pouring group, sliding it downwards.

Fig. 9



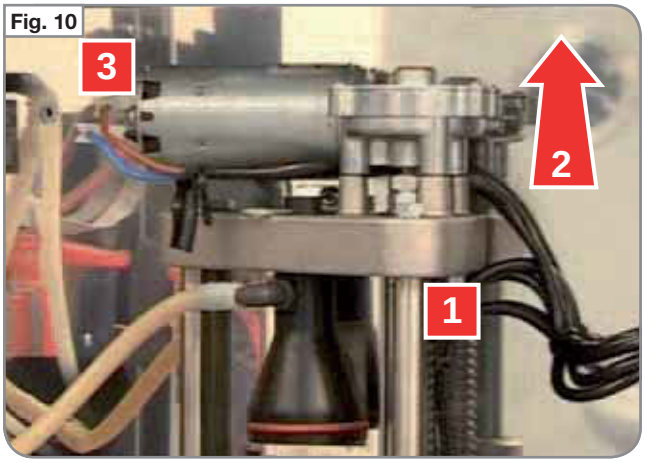
3.3 GROUP MOTOR REMOVAL

The service engineer now needs to:

1 Remove the two screws at the top, under the upper motor bracket with the 10 mm wrench.
2 Slide out the motor.
3 Remove the faston connections.

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

Fig. 10

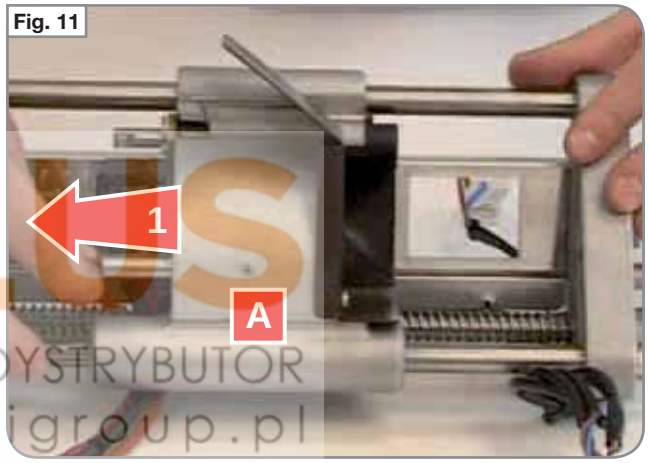


3.4 HEATING ELEMENT AND PROBE REMOVAL

To remove the heating element.

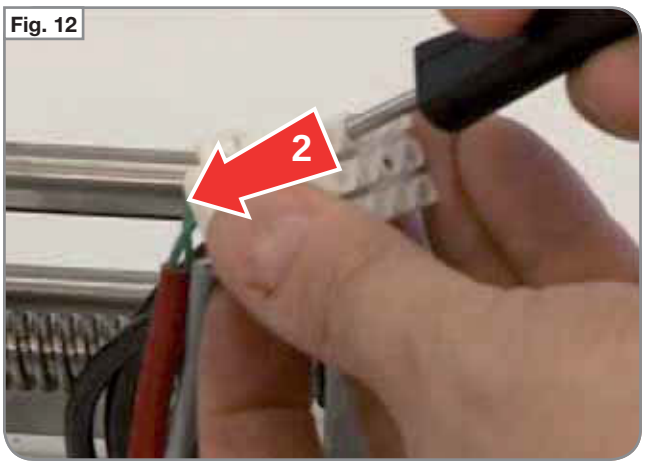
1 Loosen the 2 mm allen screw (A) and slide out the heating element.

Fig. 11



2 Free the wire from the clamps and then use an extractor to disconnect the two pins from the wiring connector.

Fig. 12

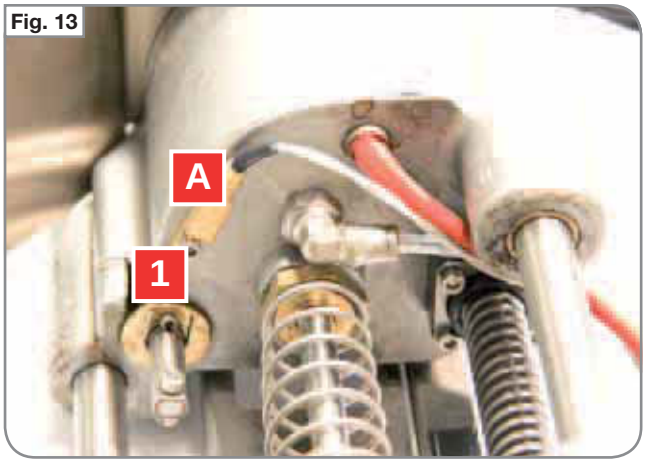


The temperature probe **(A)** is located at the base of the infusion chamber.

To remove it:

1 Use a 2,5 mm allen wrench to remove the screw.

Fig. 13



2 Free the wiring from the clamps and disconnect the two pins from the wiring connector.

This operation is possible with the group fitted on the machine, following the same procedure.

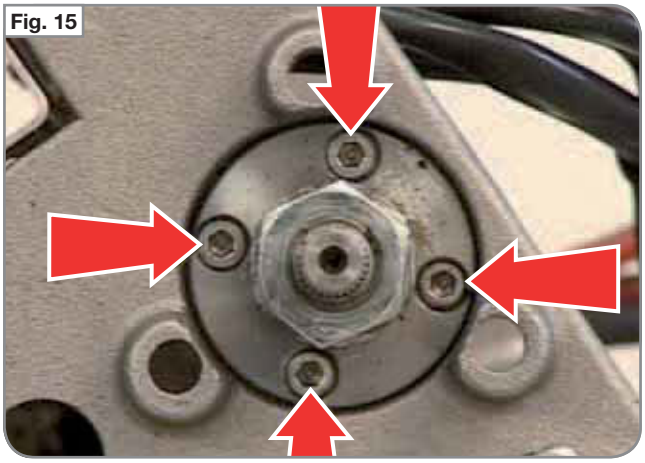
Fig. 14

3.5 MOVEMENT SCREW AND BEARINGS REMOVAL

To remove the movement screw it is necessary to:

1 Remove the group from the machine (see par. 3.2).
2 Take out the motor (see par. 3.3).
3 Remove the four 2.5 mm allen screws from the top support of the group.

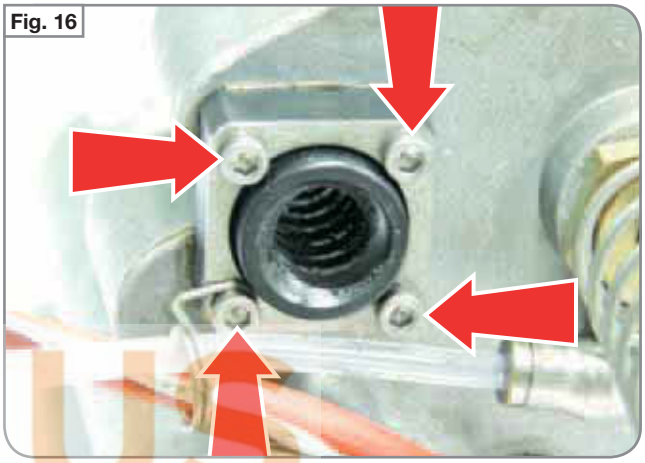
Fig. 15



Now is possible to remove the worm screw by loosening it.

The spiral nut is located in the right hand side of the infusion chamber. To remove it, is necessary to loosen the four 2,5 mm allen screws.

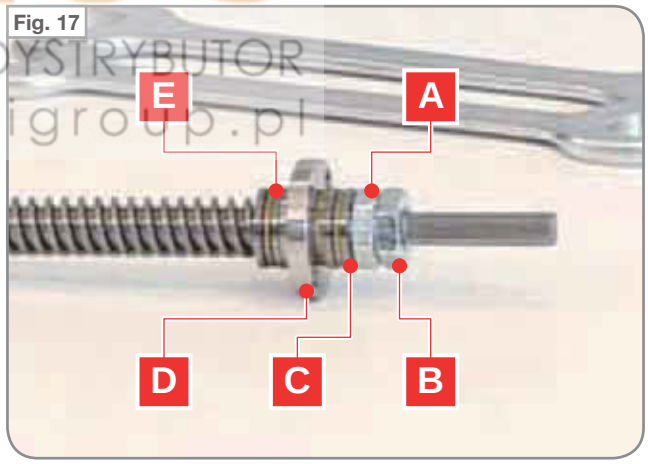
Fig. 16



The bearings (**C - E**) are part of the worm screw to replace or clean them:

1 Remove the nut **(A)** and the support nut (**B**) using two 17 mm wrenches.
2 Remove the first bearing **(C)**.
3 Remove the suport and the bushing **(D)**.
4 Remove the second bearing **(E)**.

Fig. 17



When refitting these parts, the service engineer will take care to:

Fig. 18

1 Correctly position the first worm screw bearing which is comprised of two washers with a grooved part inside and the balls in the centre.

Fig. 19

2 Insert the bushing inside the support.
3 Insert the support into the worm screw.
4 Fit the second bearing.
5 Fit the first of the two nut.

Fig. 20

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

6 Slide on the not support and tighten with a 17 mm double wrench

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

Grease the bearing and bushing with lubricating spray

Fig. 21

3.6 INFUSION CHAMBER AND MICROMAGNETIC REMOVAL

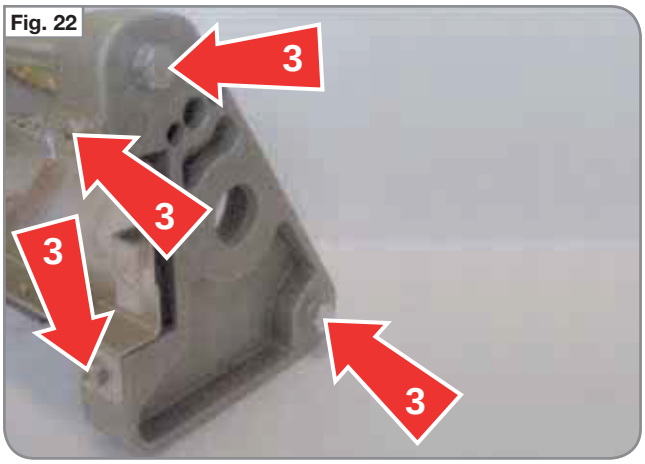
To remove the infusion chamber, it is necessary to:

1 Remove the group from the machine (see par. 3.2).

2 Remove the motor from the group (see par. 3.3).

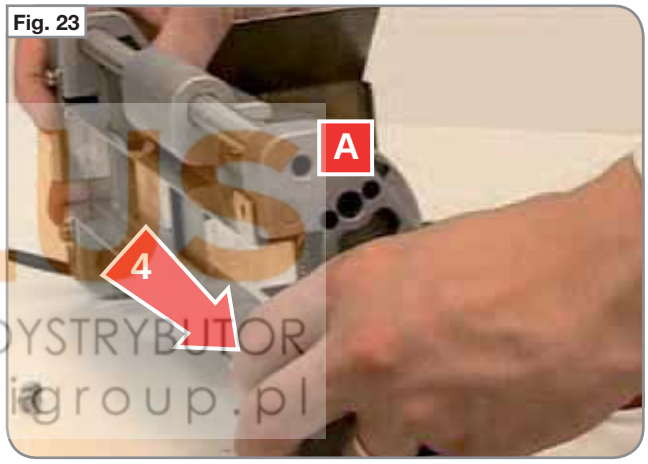
3 Loosen the two 10 mm screws in the bottom group support and the two rear phillips screw.

Fig. 22



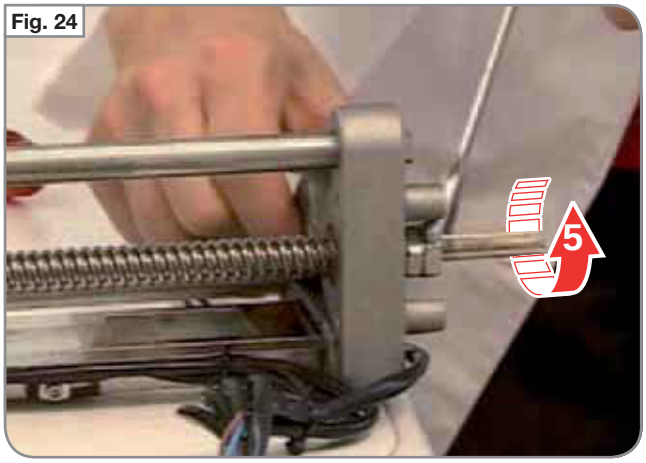
4 Remove the base **(A)**.

Fig. 23



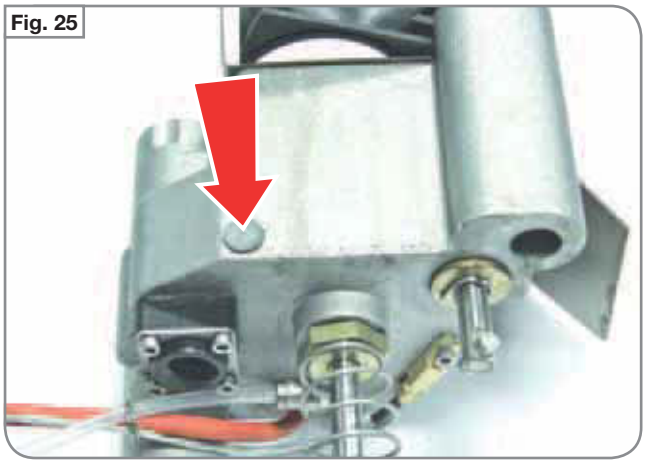
5 With the aid of a 17 mm wrench, slide the infusion chamber out from the bottom, turning the worm screw anticlockwise.

Fig. 24



On the back of the group chamber is placed the magnet which closes the microswitch sensors for the group position.

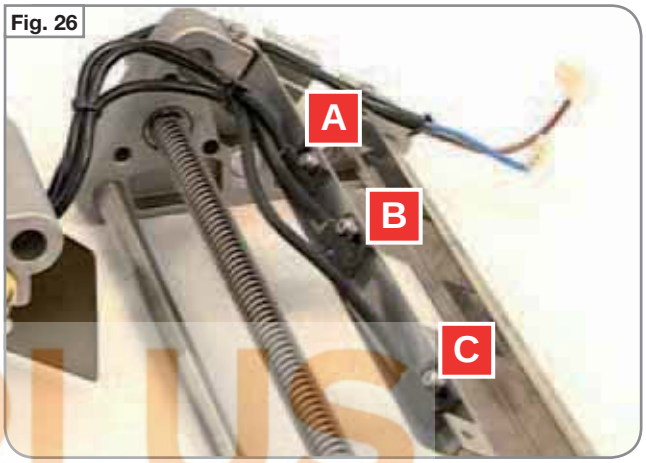
Fig. 25



The back plate of the pouring group contains the three microswitches for group positioning:

A Top position
B Middle position
C Bottom position

Fig. 26



Before removing them, mark their position with a marker pen and then take out each micromagnetic switch by removing the 2,5 mm screw to free them from the clamps and using an extractor to take the two pins out from the wiring connector.

Fig. 27

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.
To rimove it:

1 Remove the pouring group (see par. 3.2).

Fig. 28

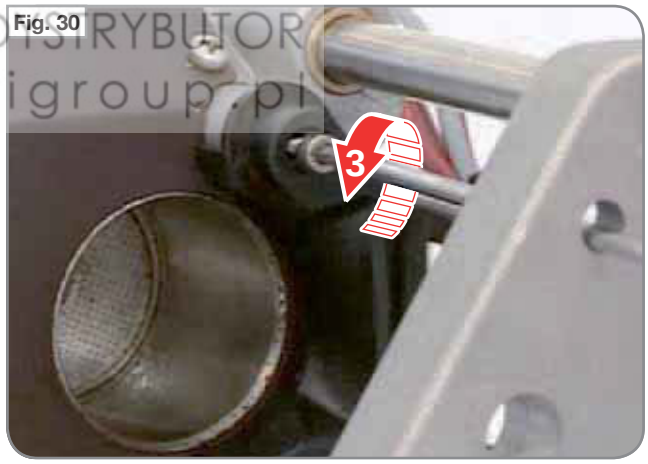
2 Take out the worm screw by removing the two screws on the base with a phillips screwdriver.

Fig. 29

To remove the blade ejector, it is necessary to:

1 Remove the pouring group (see par. 3.2).
2 Take out the motor (see par. 3.3).
3 Remove the screw on the blade ejector with a 3 mm allen key.

Fig. 30

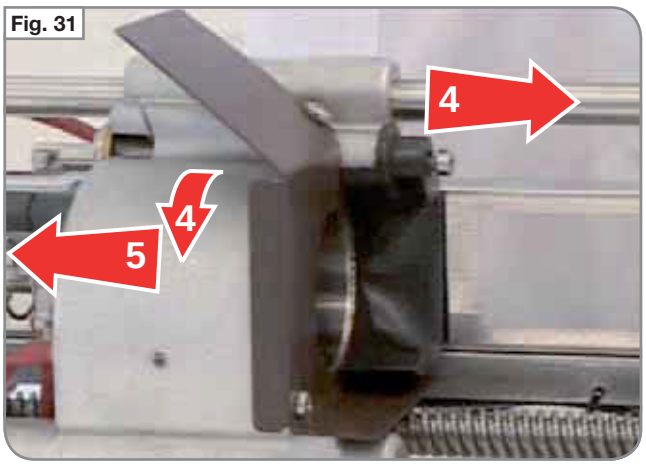


4 Slide out the blade ejector, turning the shaft.
5 Slide the shaft from the bottom.

When refitting, the engineer needs to:

1 Reposition the shaft.
2 Reload the spring by one and a half turns using the blade. Add in the screw soft loctite.
3 Tighten the 3 mm allen screw.

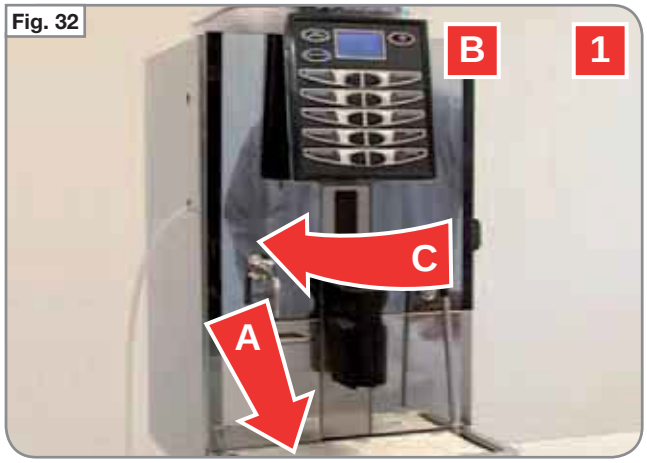
Fig. 31



3.8 UPPER PISTON GASKET AND SHOWER

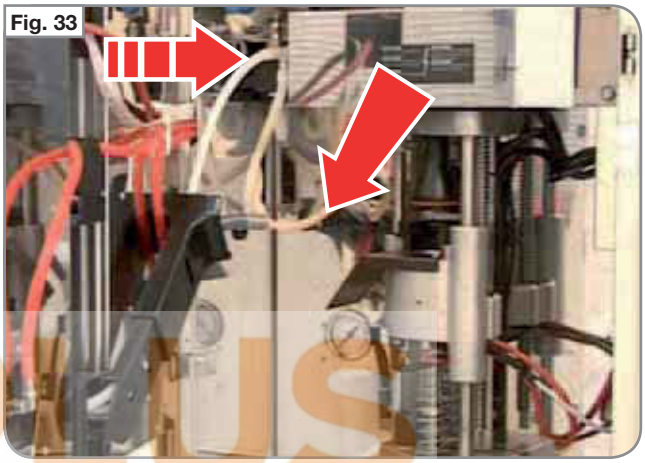
1 Remove the ground drawer (A), turn the key anticlockwise (B) and open the frost door (C).

Fig. 32



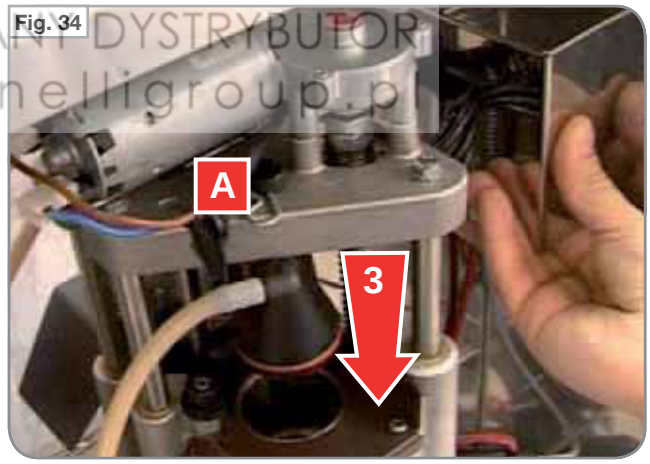
2 Take out the top piston by removing the motor cover with a phillips screwdriver and loosening a nut (See par 3.2).

Fig. 33



3 Remove the clip of the top piston and the silicon coffee pipe, then slide out the top piston.

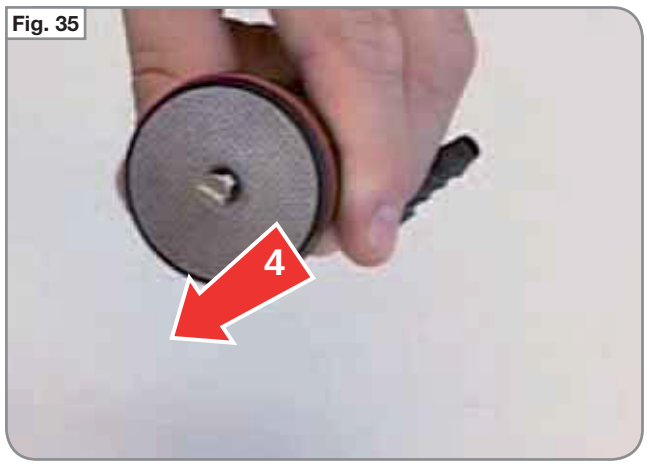
Fig. 34



4 With the aid of a flat head screwdriver, remove the screw securing 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.

Fig. 35



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.

Fig. 36

3.9 LOWER PISTON GASKET AND SHOWER - SPARE PARTS REPLACEMENT

3.9.1 REMOVING

1 Switch off the machine.

2 Press both the up  and down  arrow keys until the display read “TEST”.

Fig. 37

3 Press the  key to pass to the heating element and motor test function. Display will show ‘TEST MOTOR HEATERS’.

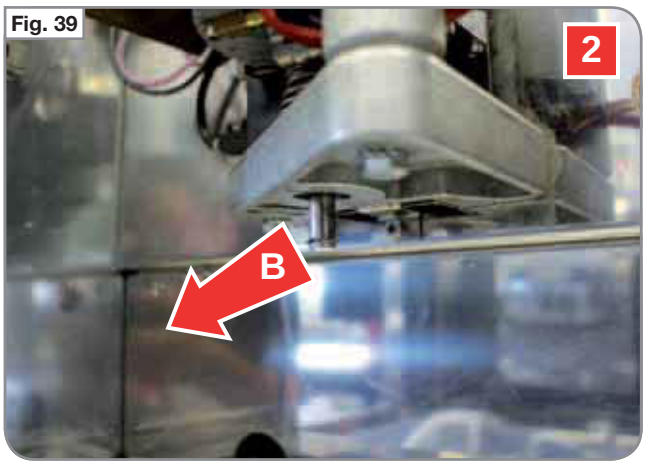
Fig. 38

To replace the seal on the bottom piston, with the machine door open:

1 Press key 7 and move the chamber to the bottom position.

2 Take off the bottom o-ring **(B)** with a pair of pliers.

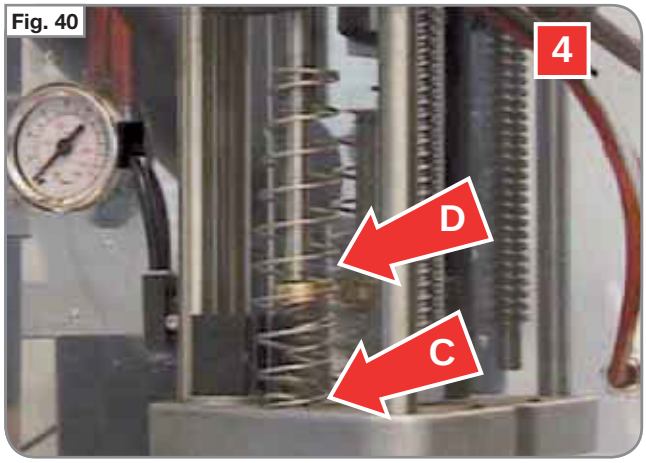
Fig. 39



3 Press key number 6 to move the chamber in top position.

4 Slide out the springs **(C)** and remove the central o-ring **(D)** on the bottom piston shaft.

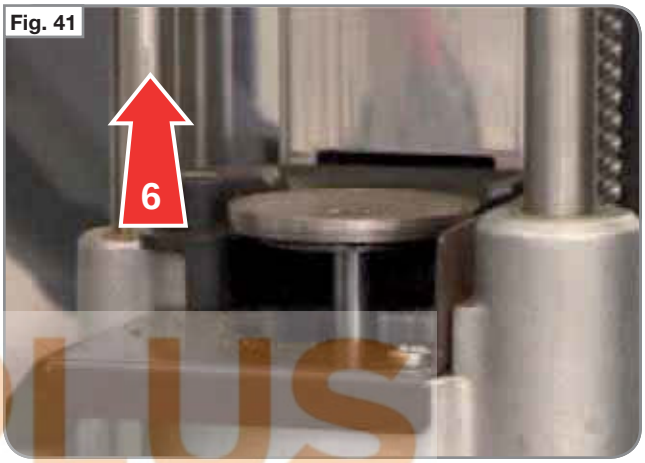
Fig. 40



5 Press the number 7 key and release it before the blade starts its ejection movement.

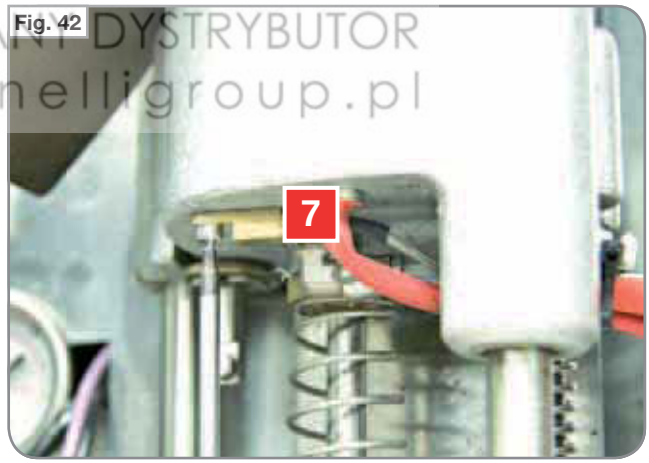
6 Slide the piston out from the top, then press 8 to move the group to the intermediate position.

Fig. 41



7 Take out the 2,5 mm allen screw to remove the group's temperature probe.

Fig. 42



8 With the aid of a 21 mm wrench, remove the screw supporting the seal and slide it out with one finger.

Fig. 43

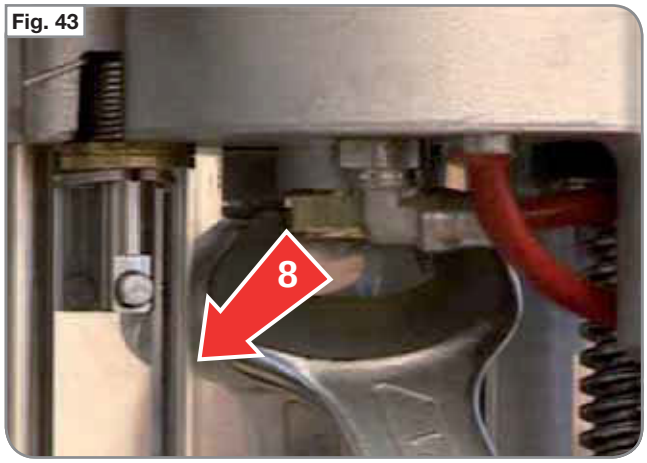
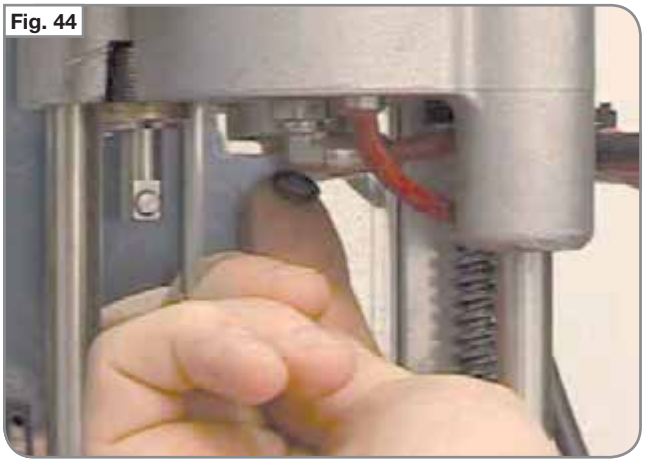
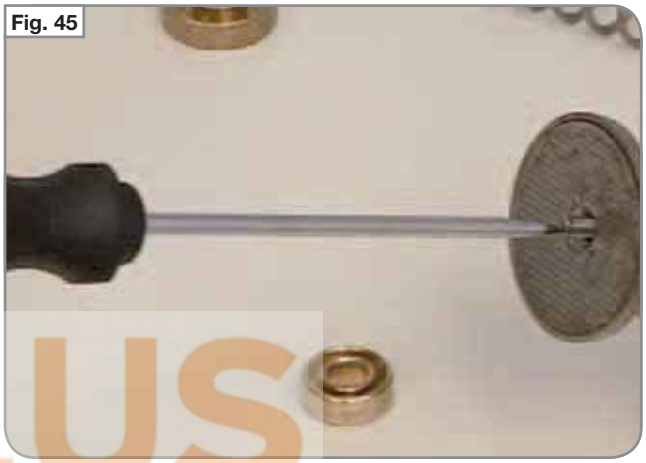


Fig. 44



9 Using a flathead screwdriver, take out the screw securing the shower to the piston, clean the shower with a damp cloth or soak it in a solution of hot water and Pulicaff for a few minutes (10 min).
If the shower is too dirty, replace it with a new one.
Make sure that the piston's surfaces are clean.

Fig. 45



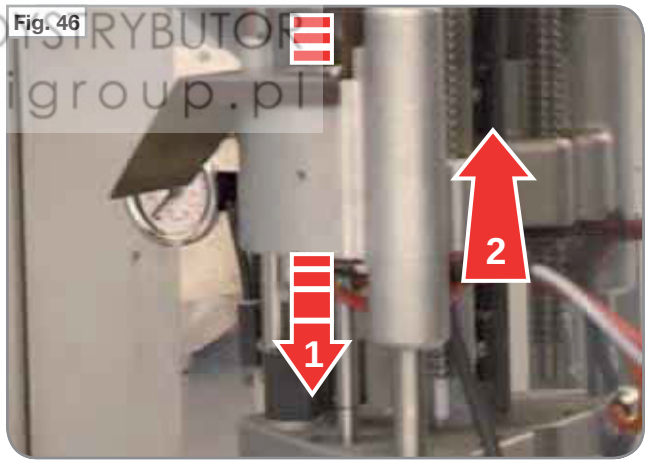
3.9.2 REASSEMBLING

Replace the bottom piston seal and then fit the new one:

1 Insert the piston into the chamber.

2 Press the key number 6.

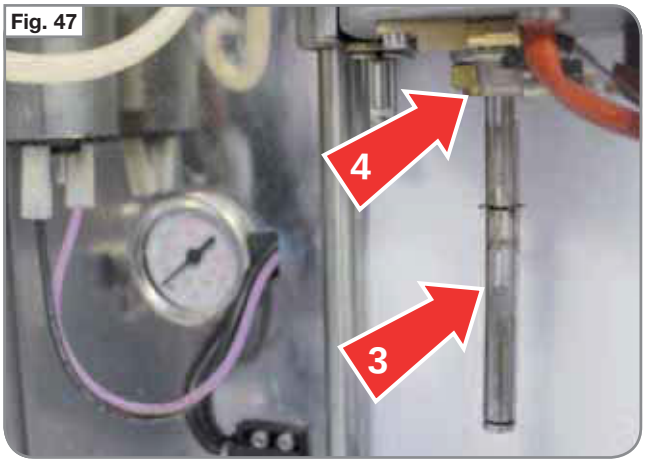
Fig. 46



3 Use food-grade lubricant to grease the bottom piston shaft and slip on the new seal and fit.

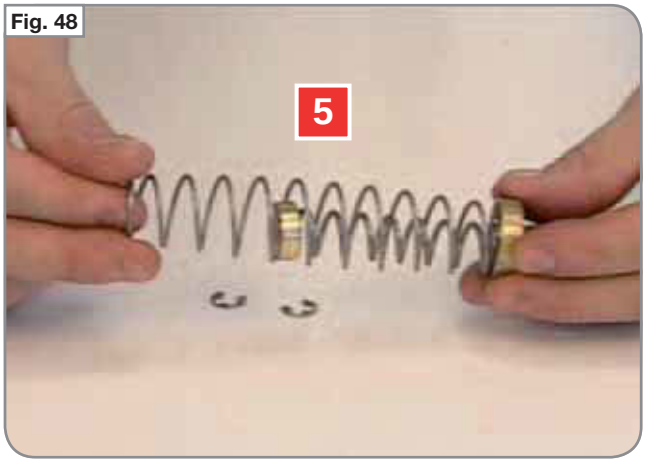
4 Tighten the screw with a 21 mm wrench and make sure that the bottom piston can complete its stroke freely.

Fig. 47



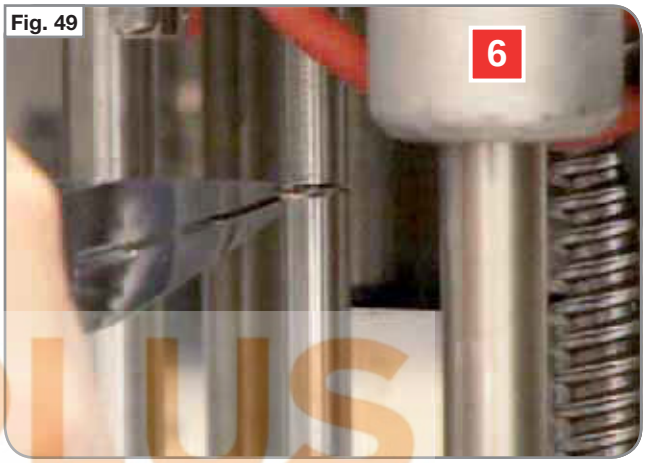
5 Insert the support and spring.

Fig. 48



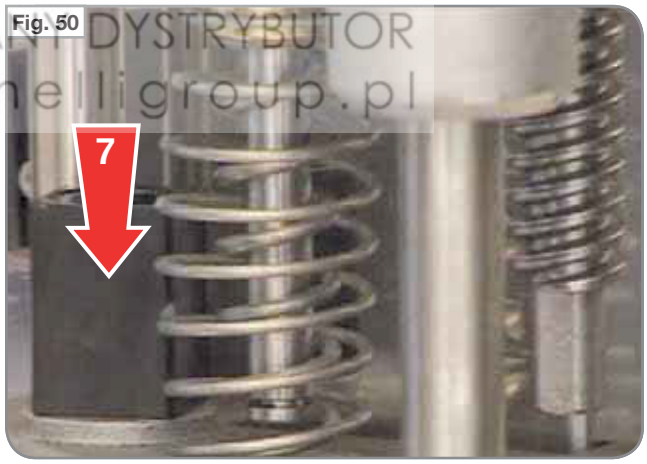
6 Fit the o-ring in the middle of the bottom piston shaft together with the previously assembled springs.

Fig. 49



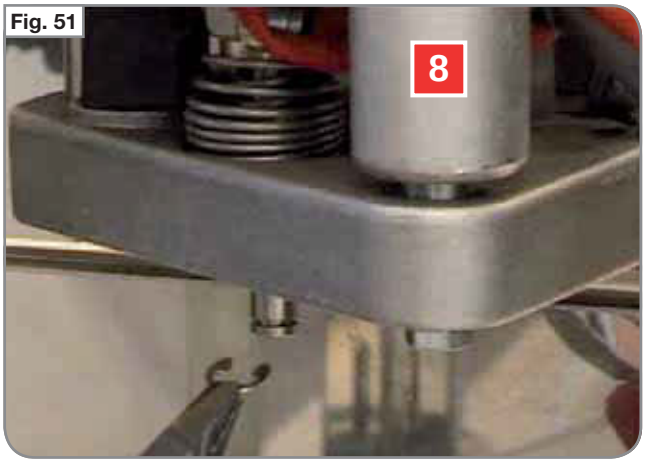
7 Press the key number 7 to lower the chamber and release it when the piston is about to enter the bottom support of the spring.
Press the piston down with one hand to make sure that the shaft is centred with the support.

Fig. 50



8 Press 7 again to move the group to the bottom position and insert the bottom o-ring.

Fig. 51



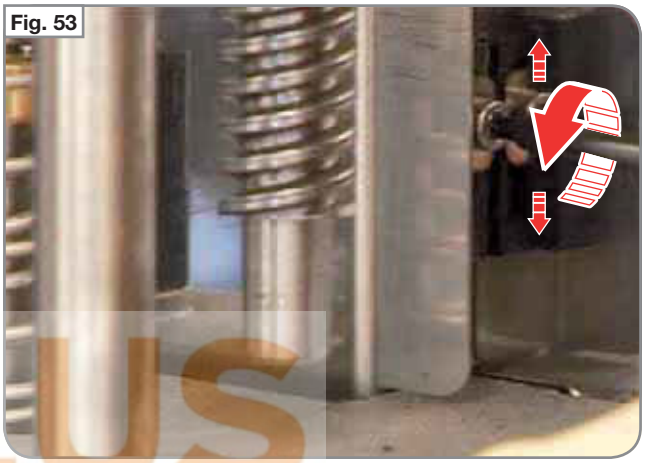
9 Press 8 to move to an intermediate position and refiit the temperature probe. Press the keys 6, 7 and 8 in sequence to move the group and make sure that the top and the bottom positions are correctly aligned.

Fig. 52

3.10 MICROSWITCH POSITION

1 Loosen the screw by half turn before positioning the microswitch at the top or bottom and then tightening the screw. Use the relevant key to check the new position.

Fig. 53

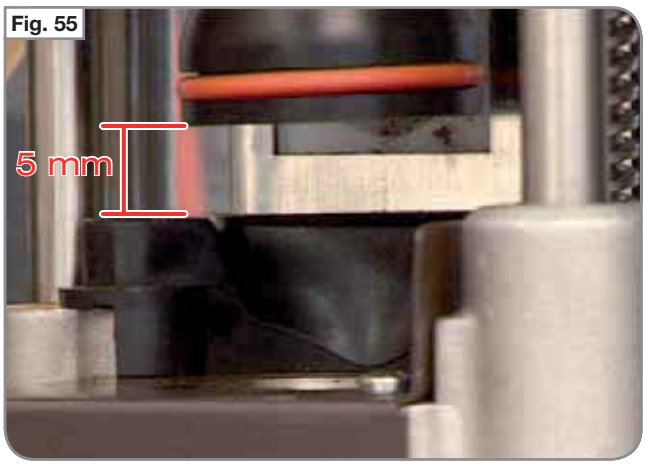


The correct position for the bottom microswitch is when the blade is at 90° compared to the front panel.

Fig. 54

The correct position for the intermediate microswitch is when the blade is 5 mm away from the ground coffee chute.

Fig. 55



The correct position of the top microswitch is when the whole top piston seal is inside the chamber.


Fig. 56

3.11 GUIDES CLEANING AND LUBRICATION

Clean the guides with a damp cloth and a degreasing soap. Moving the chamber up and down so as to remove any dirt from the whole surface of the guides.
Use a teflon spray to lubricate the guides especially the bushings of the infusion chamber and clean with dry cloth.


Fig. 57

Use a teflon spray to lubricate the movement screw near the plastic nut.


Fig. 58

Use a Nuova Simonelli silicon grease to lubricate the movement screw bearings.

Fig. 59

4. BOILER TANKS

Fig. 1

INDEX

TOOLS REQUIRED:

Fig. 2

1 Pliers
2 Clippers
3 37 mm wrench
4 17 mm wrench
5 12 mm wrench
6 10 mm wrench
7 Phillips screwdriver
8 Clamps

4.1 ACCESS

To access the boiler tank assembly, the engineer needs to:

1 Undo the two back screws on the top panel with a phillips screwdriver.
2 Remove the back panel.

Coffee boiler tank is on the left and it has a capacity of 2 litres;
steam and hot water tank (3 litres) is placed on the right.

Fig. 3

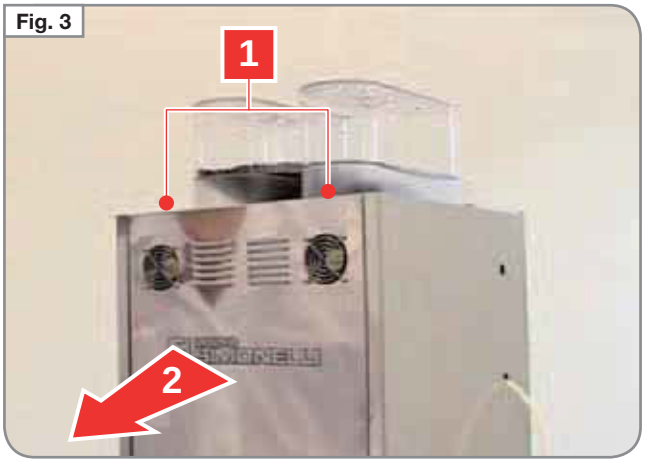
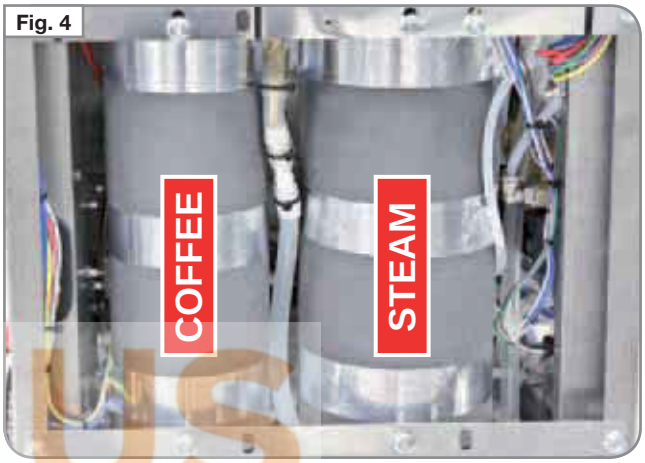


Fig. 4



4.2 BOILER TANKS AND FUSE COMPONENTS

The coffee boiler (left side) it's comprised of:
A Temperature probe
B 16 bar expansion valve
C Hot water solenoid valve connection fitting (Without hot water economizer)
D Add water solenoid valve connection fitting
E Coffee solenoid valve connection fitting
F Safety thermostat (98°C - CSA version for the north American market only)

In the bottom part of the coffee boiler tank is:
A 2600 W heating element
B Fuse 184° (167°C - CSA version for the north American market only)
C Drain plug
D Water inlet connection

Fig. 5

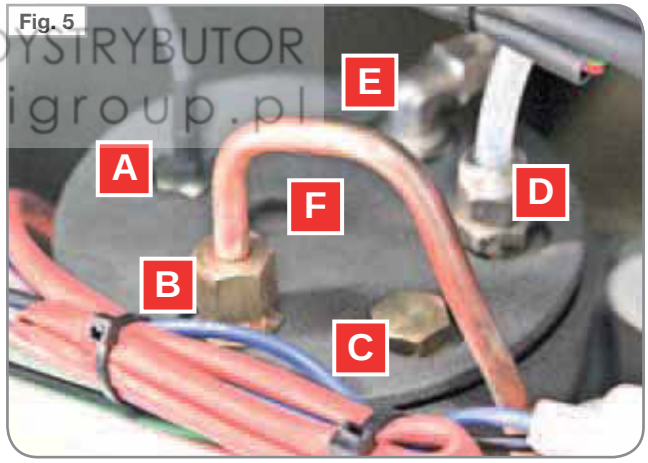
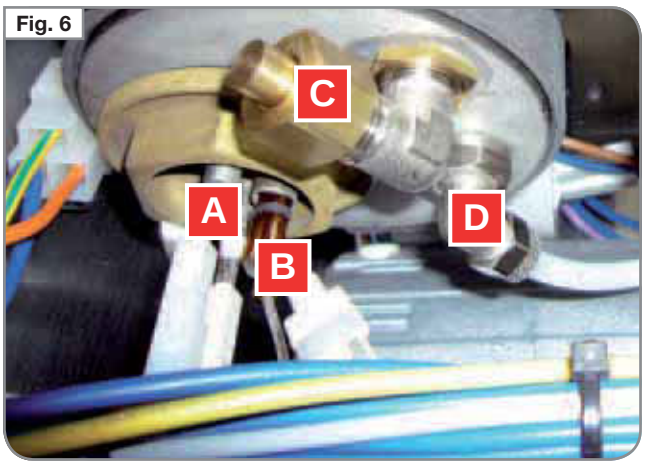
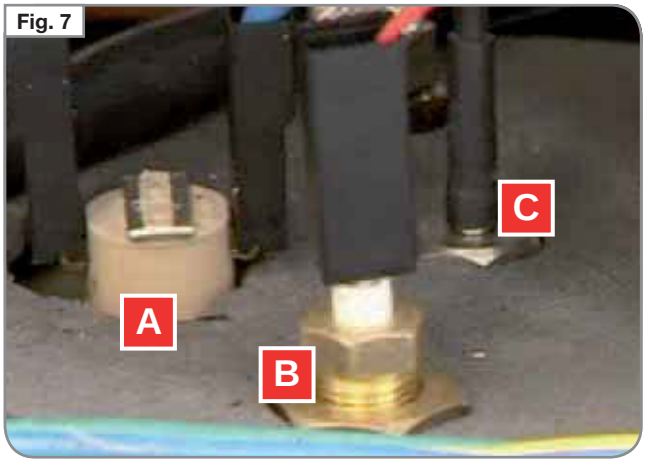


Fig. 6

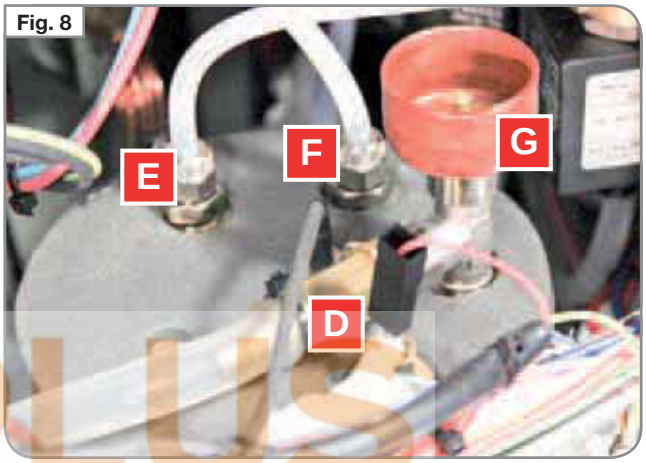


The steam boiler is comprised of:

A Safety thermostat (150°C-CSA version for the north american market only)
B Level probe
C Temperature probe

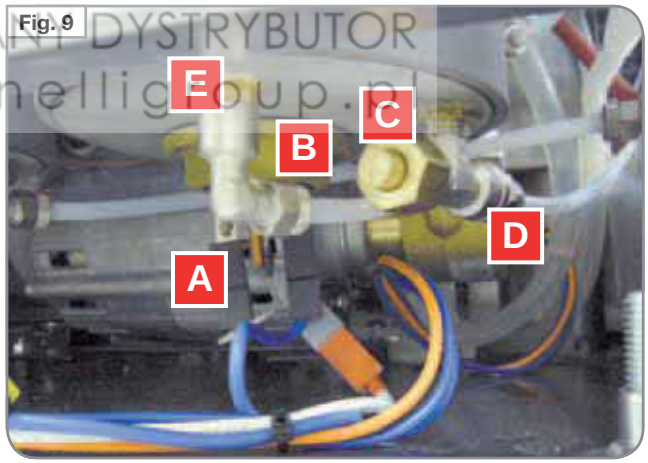


D 6 bar expansion valve
E Steam solenoid valve connection fitting
F Cappuccino maker valve connection fitting
G Vacuum valve



The steam boiler tank contains:

A 2600W heating element
B Fuse 184°C
C Drain plug
D Water inlet connection
E Hot water solenoid valve (version with hot water economizer) connection

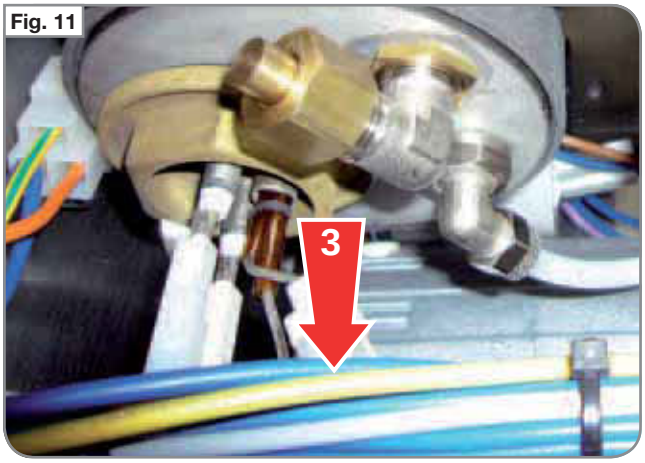


To replace the fuse placed in the bottom part of the boiler tank, it's necessary to:

1 Switch off the machine.
2 Unplug the Talento.

3 Disconnect the fuse connections and slide out the fuse from the bottom.

Fig. 11



4.3 DRAINING THE BOILERS

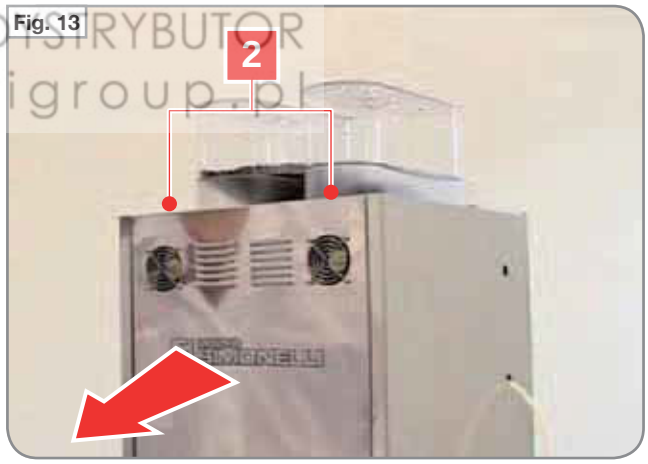
The boiler tank needs to be emptied in order to change the heating element or before removing the boiler assembly.
To empty the coffee boiler tank, the engineer needs to:

1 Switch off the machine.

Fig. 12

2 Open the back panel removing the two screws on the top of the machine.

Fig. 13



3 Open the drain plug when the boiler tanks are cool, using a 17 mm wrench.

WARNING
HOT WATER!

Fig. 14

4 Insert a drain pipe.

5 Open a fitting in the top part of the boiler to allow air to enter and therefore, water comes out.

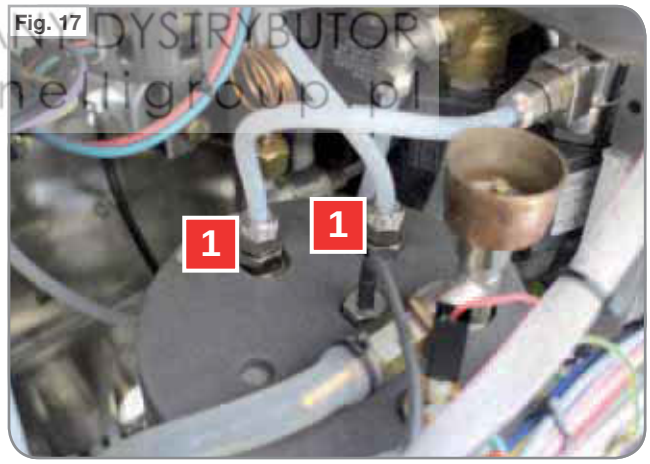
Wait for the tank to empty completely and then tighten the fitting that was previously opened using a 12 mm wrench before closing the plug again.

This procedure is the same for the steam boiler tank.

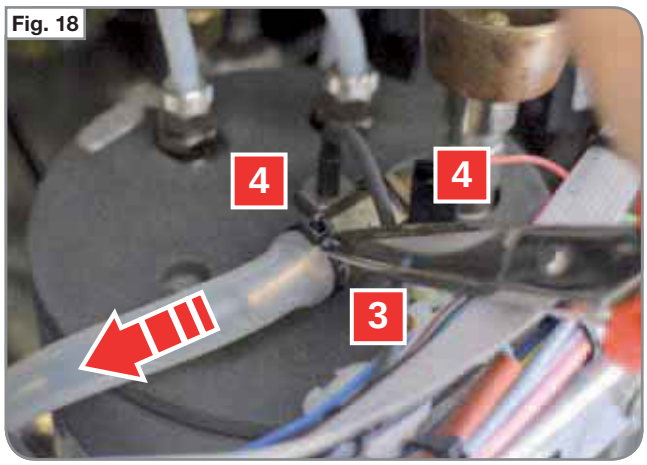
4.4 HEATING ELEMENT

The boiler tank needs to be removed in order to replace the heating element.
Once one boiler have been emptied, the engineer needs to:

1 Unhook the teflon pipes connected to the boiler (steam or coffee).



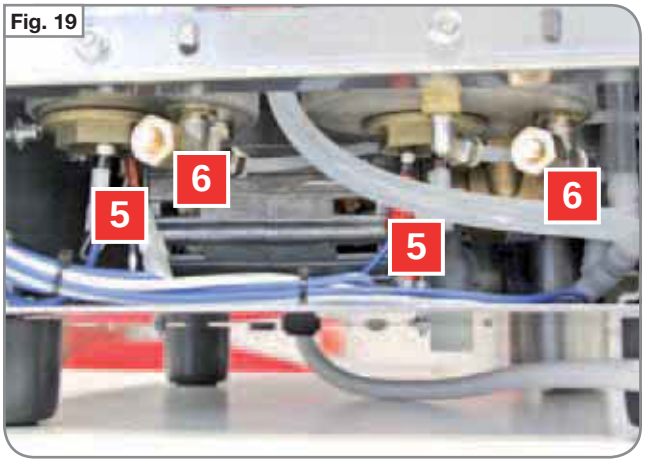
2 Remove the clamp from the expansion valve pipe.
3 Slide out the silicon pipes.
4 Remove the sensors



5 Unhook the power cord for the heating element (steam or coffee).

6 Unhook the teflon water inlet pipes in the bottom part of the boiler.

Fig. 19



7 Open the right side panel, loosening the two screws on the top panel with a phillips screwdriver.

Fig. 20

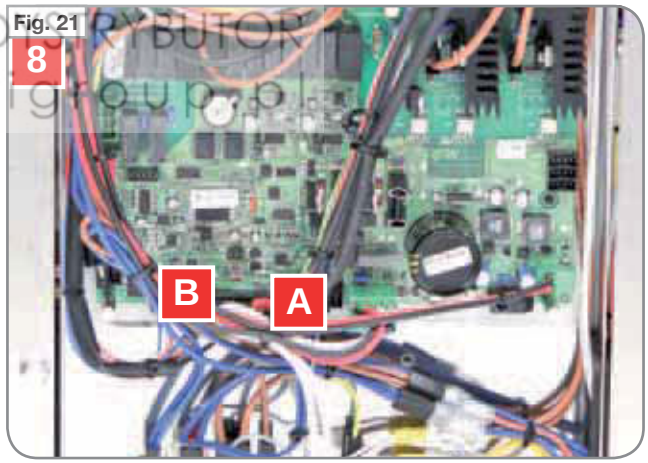
8 Remove the probe:

A Coffee boiler tank temperature probe (yellow)

B Steam tank temperature probe (red)

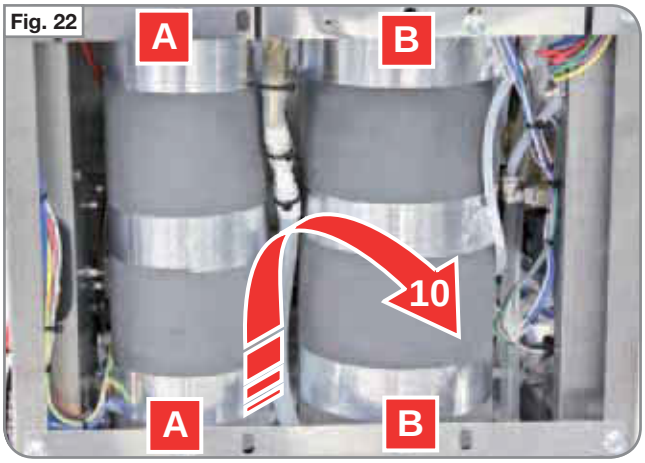
Then, free the wires.

Fig. 21



10 Using a 10mm wrench take out the two screws **(A)** securing the coffee or the screws **(B)** securing the steam boiler tank, and then remove the boiler moving it up and slide down.

Fig. 22



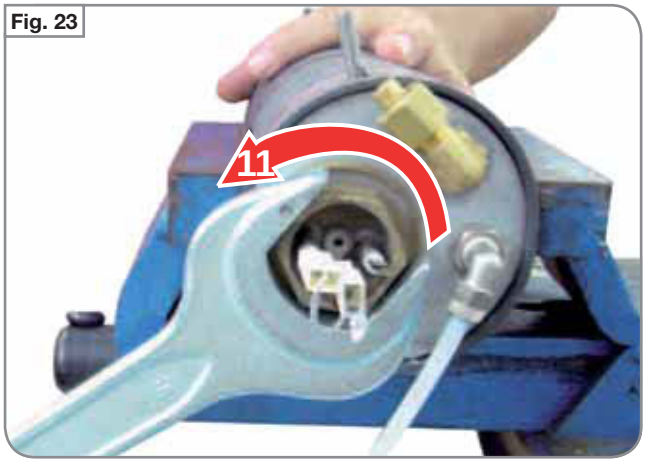
WARNING

Use a vise to unhook the heating element. Move the boiler tank to the edge of the vise and secure it at the lower surface level (weld joint), to avoid cylinder damage.

11 Securing the boiler in a vise and using a 37 mm wrench it is possible to loosen and unscrew the heating element during the refitting stages, make sure that the seal is completely inside the special seating. Tighten the screw with a 37 mm wrench.

12 After replacing the coffee boiler heating element, before switching on the machine, it's necessary to fill up the boiler.

Fig. 23



BOILER FILLING:

With the machine switched off hold down both the up and down arrow keys for 8 seconds: display will read "TEST".

1 Press  botton;

2 Hold D key to fill the boiler until the water pours from the coffee nozzle.

For further information see par 12.1

Fig. 24

5. SOLENOID VALVES, FLOWMETER AND CHECK VALVES

Fig. 1

INDEX

TOOLS REQUIRED:

Fig. 2

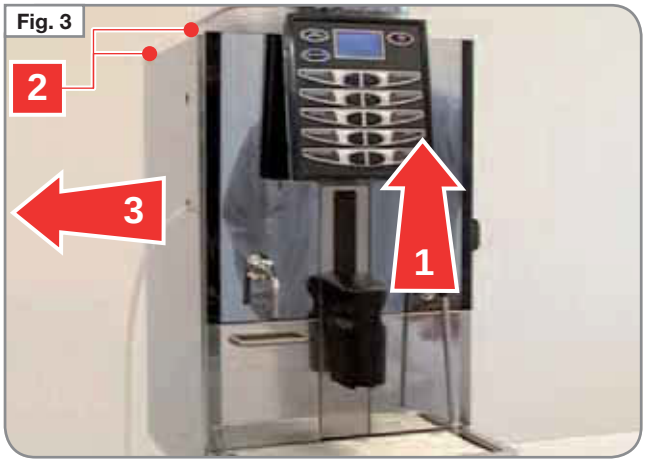
1 Clamps
2 Clippers
3 14 mm wrenches
4 12 mm wrenches
5 7 mm wrenches
6 Phillips screwdriver
7 Pipes in teflon

5.1 ACCESS

For access to the solenoid valve assembly, the engineer needs to:

1 Make sure that the machine is switched off.
2 Using a phillips screwdriver, loosen the two screws on the top panel.
3 Remove the left side panel.

Fig. 3



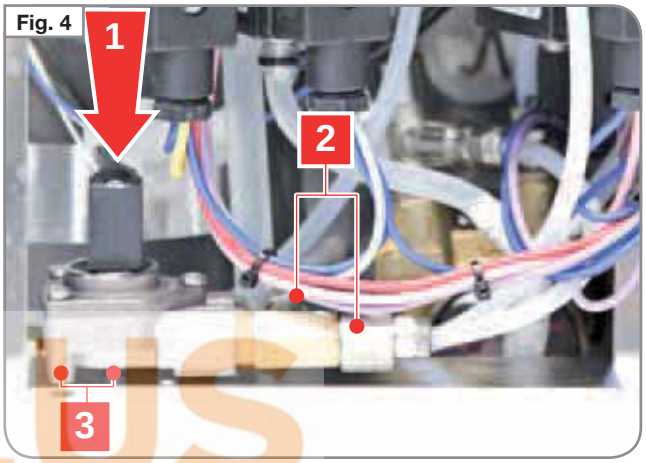
5.2 FLOWMETER AND CHECK VALVE

The flowmeter is located at the base of solenoid valve support. To replace:

1 Disconnect the wiring connections.
2 Disconnect the inlet and outlet pipes in teflon using a 12 mm wrench.
3 Remove the two screws fastening the flowmeter to the base using a 7 mm wrench.

The check valve body is located at the flowmeter inlet.

Fig. 4



5.3 SOLENOID VALVE

Solenoid valves are placed under the left side panel. The upper four valves respectively work for:

A Steam
B1 Hot water (economizer version)
B2 Hot water (standard version)
C Cappuccino maker
D Air for coffee circuit

Fig. 5

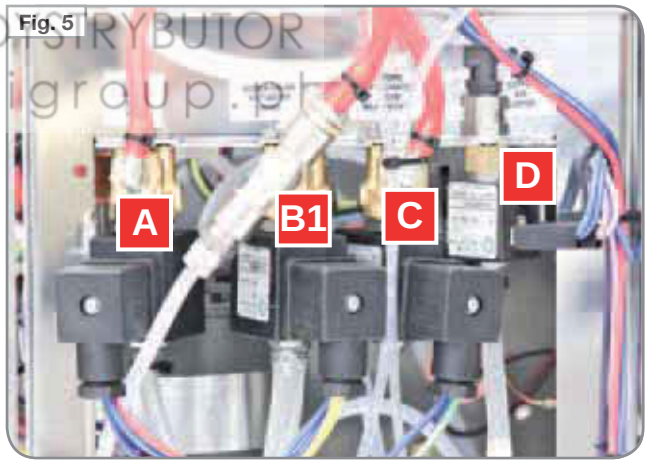
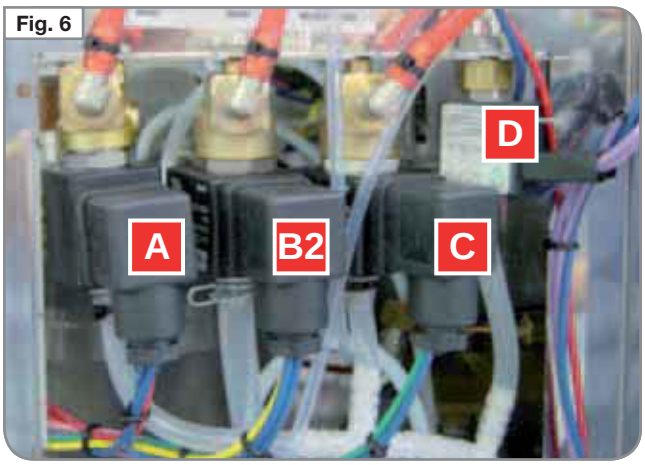
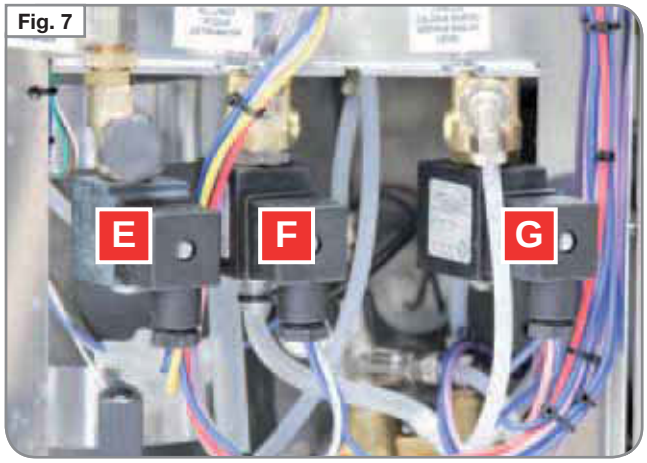


Fig. 6



Lower down, from the left are:
E Hot water economizer with regulation
F Add water bypass
G Automatic level solenoid

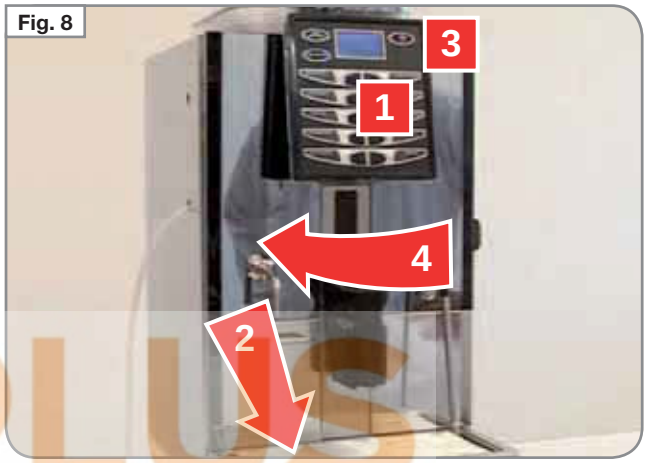
Fig. 7



5.4 COFFEE SOLENOID VALVE

To remove the coffee solenoid valve, the engineer needs to:
1 Switch off the machine.
2 Remove the grounds drawer.
3 Turn the key anticlockwise.
4 Open the front panel.

Fig. 8

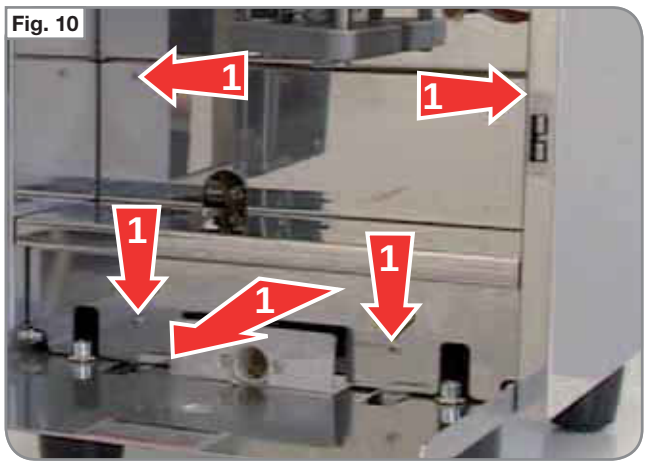


5 Remove the water tray.

Fig. 9

From the front position with the door open, the engineer needs to:
1 Remove the 4 screws supporting the bottom from panel and remove it

Fig. 10

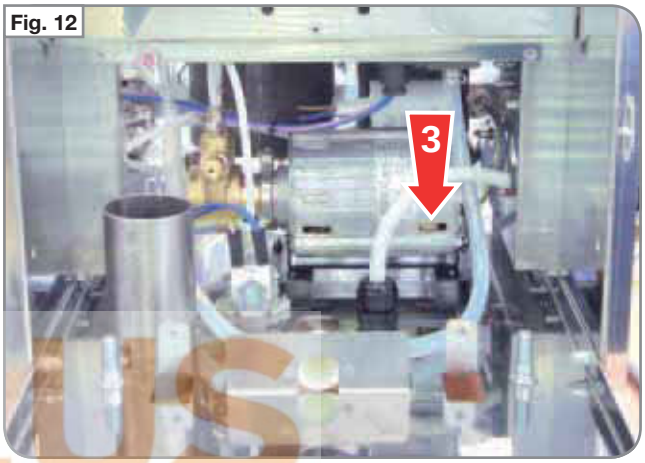


2 Remove the pouring tube, pressing on the ring and pulling the teflon tube outwards.

Fig. 11

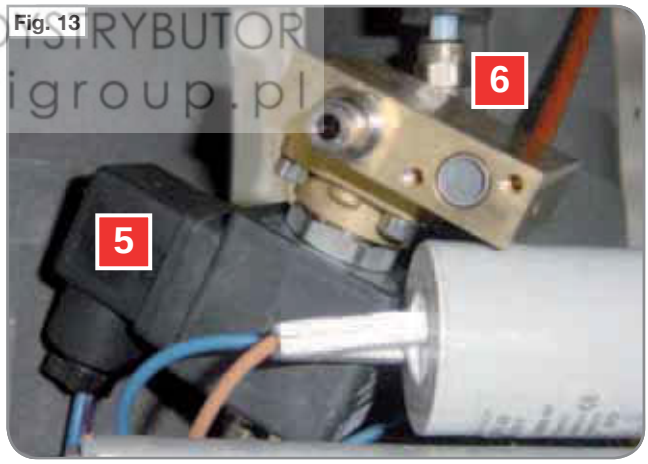
3 Remove the silicon pipe for drain.
4 Unscrew the two phillipe screw near the fitting.

Fig. 12



To remove the coffee solenoid valve definitely:
5 Using a phillips screwdriver, remove the solenoid valve head.
6 Using a 12mm wrench, remove the inlet pipe.

Fig. 13



7 Slide out the solenoid valve with the support.
8 Unscrew the solenoid valve from the support and change it.

Fig. 14

5.5 HEATING ELEMENT FOR COFFEE VALVE

Use the same procedure to remove and change the heating element for coffee valve. Loose the 2 mm allen screw (A) and slide out the heating element. The connection is inside the machine opening the rear panel.

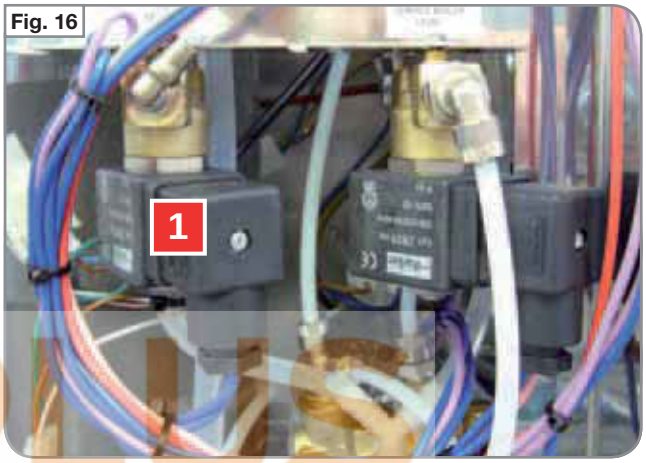
Fig. 15

5.6 SOLENOID VALVE REPLACEMENT

For all solenoid valves, excluding the coffee solenoid, the removal procedure includes the following:

1 Remove the head of the solenoid using a phillips head screwdriver.

Fig. 16

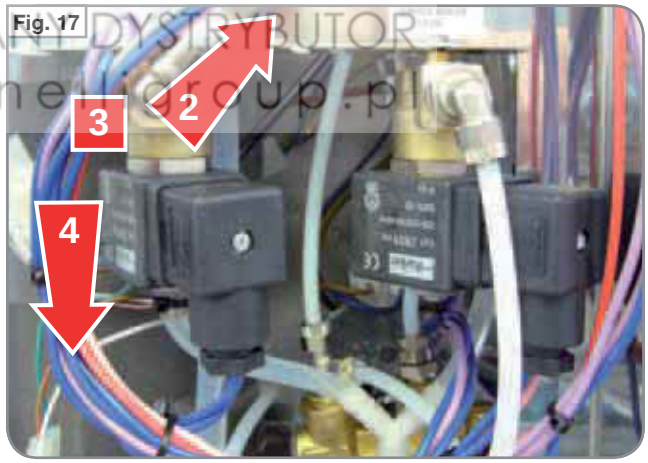


2 Take out the inlet pipe.

3 Remove the nut locking valve to the frame using a 7 mm wrench.

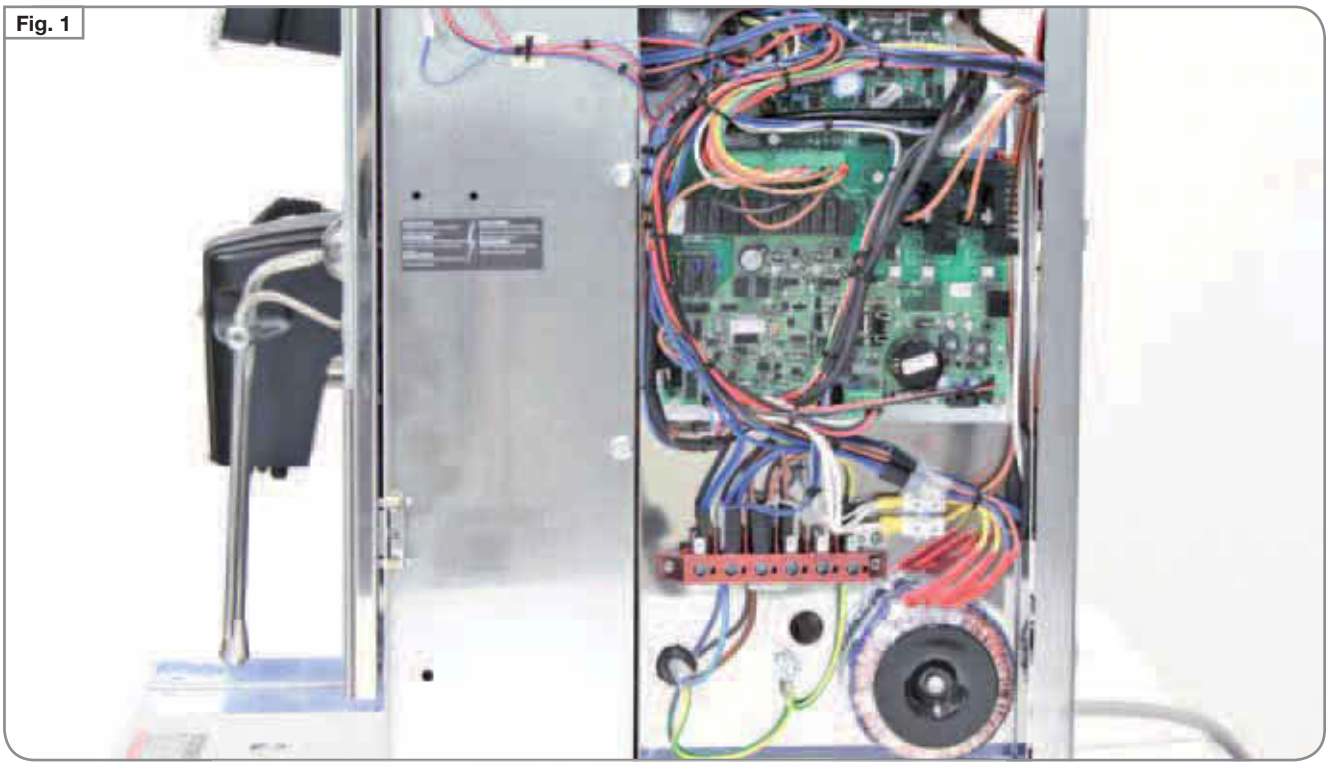
4 Slide out the solenoid and then remove the outlet pipe and waste pipe, if present.

Fig. 17



6. ELECTRICAL PARTS

Fig. 1



INDEX

TOOLS REQUIRED:

Fig. 2

1 Pliers
2 5 mm allen key
3 Phillips crosshead screwdriver
4 Phillips head screwdriver

6.1 ACCESS

To access to the electrical parts, the engineer needs to:

1 Switched off the machine.

2 Use a phillips head screwdriver to loosen the two screws (A) in the top of the right side panel and remove it.

Fig. 3

On the bottom there are:

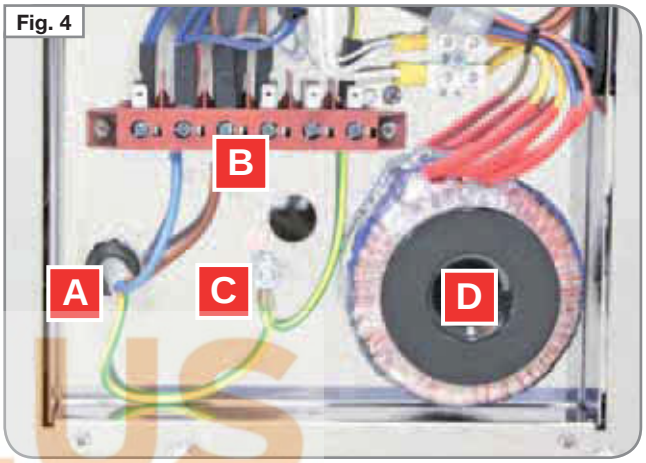
A The inlet for the power cable

B Terminal block

C Earth connection

D Transformer, that provide power to the central unit and group gear motor.

Fig. 4



A little higher is the electronic control unit:

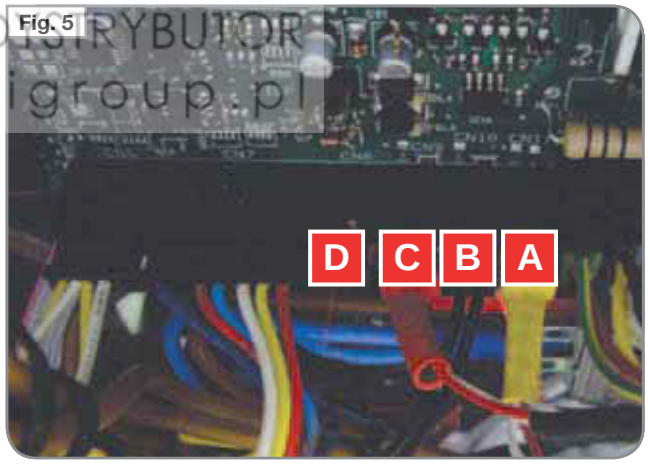
A Coffee boiler temperature probe

B Group temperature probe

C Steam boiler temperature probe

D Autosteam temperature probe (optional)

Fig. 5



E Coffee boiler heating element

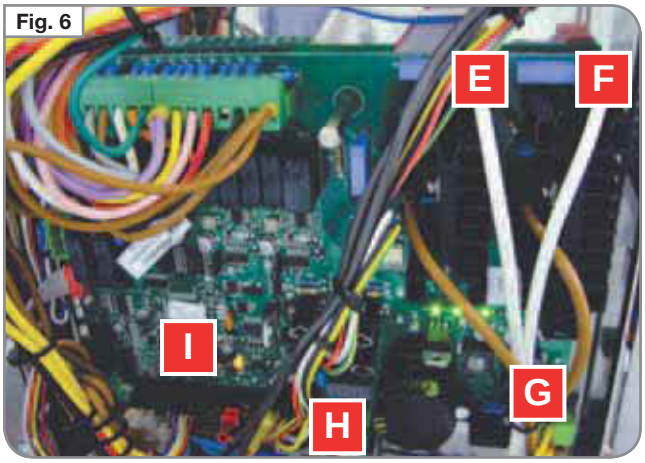
F Steam boiler heating element

G Fans connection

H Incoming power and group motor

I Check the bridge, it must be opened

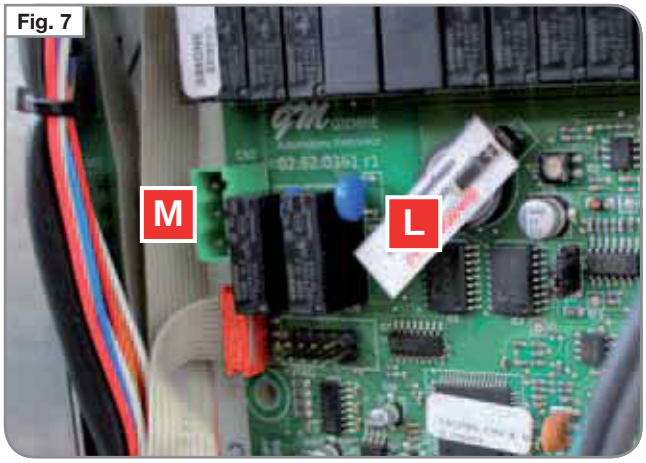
Fig. 6



L Remove the sleeve from the clock battery (present only when cpu board is replaced by a new one);

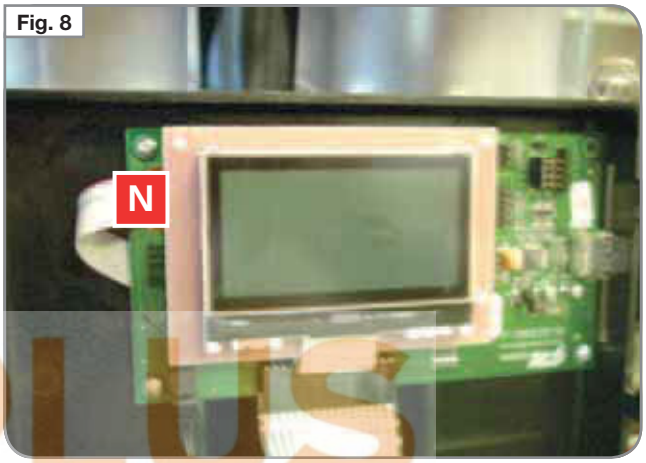
M Check the position of the red wire in the flat cable connected to the pcb. It must be on bottom.

Fig. 7



N Check the position of the red wire of the flat cable in the display. It must be on top.

Fig. 8



Further to the left, the door microswitch (**O**). It has three states: pushed (when door is closed), normal when door is open, pulled if engineer needs to short circuit the door sensor in order to emulate regular functioning.

Fig. 9

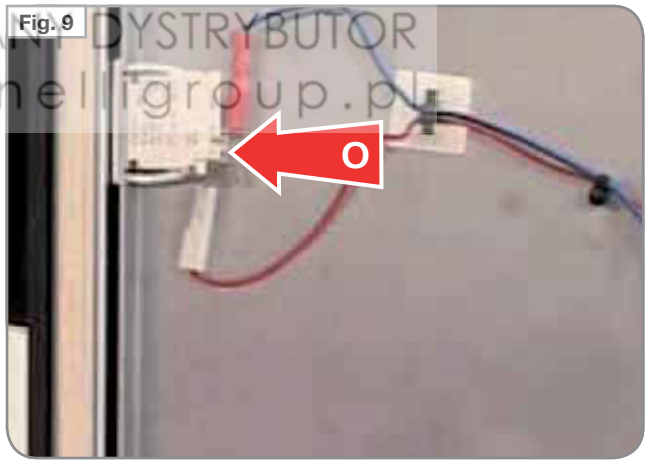
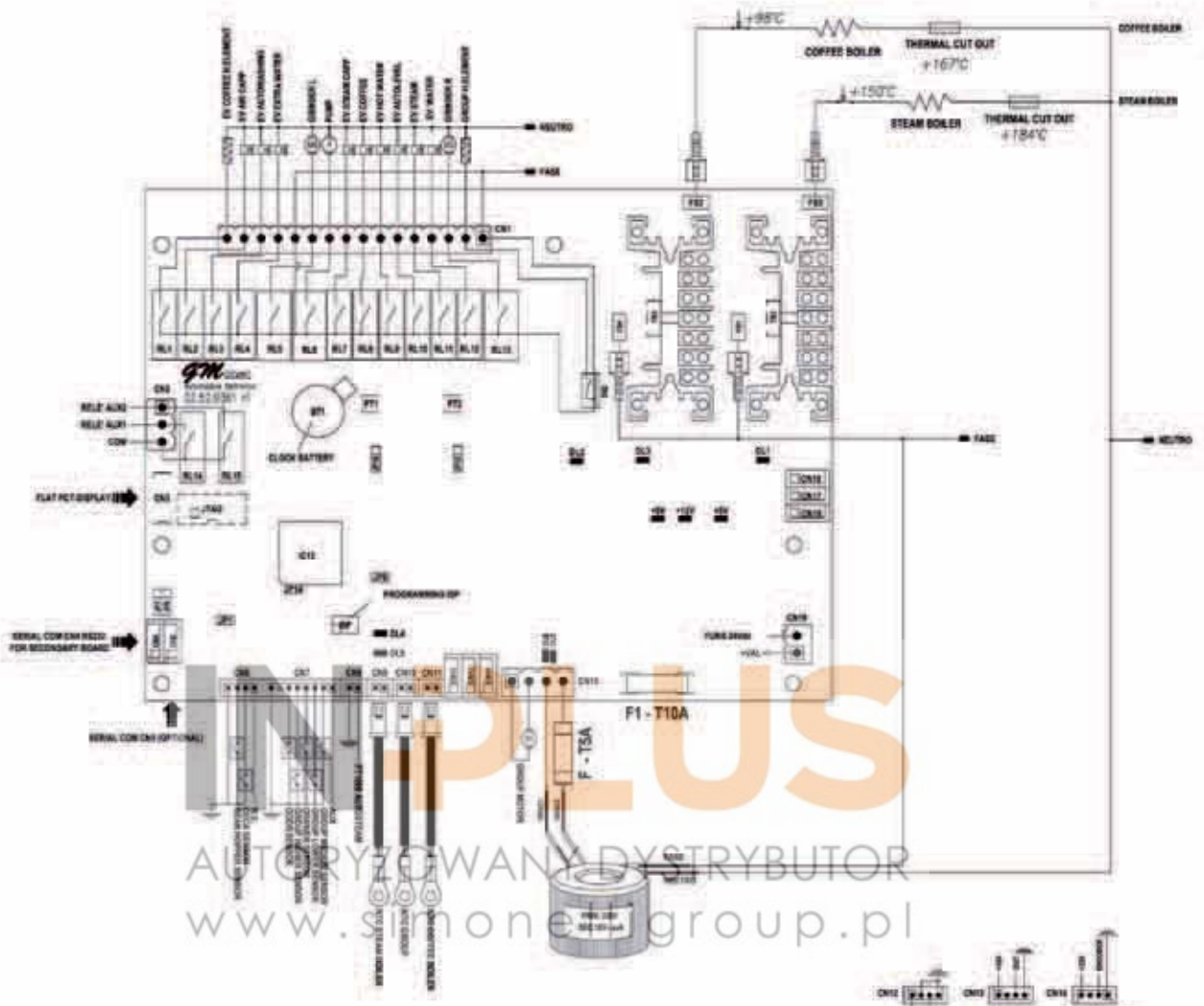
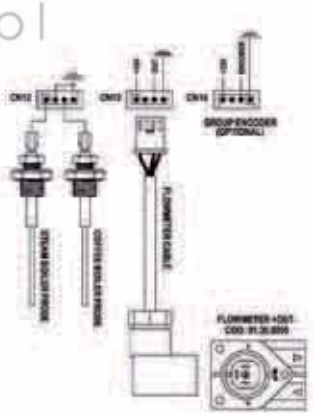


Fig. 10





LED KEY
DL1 = COMMAND HEATING STEAM BOILER
DL2 = COMMAND HEATING GROUP
DL3 = COMMAND HEATING COFFEE BOILER
DL4 = PULSE FLOWMETER
DL5 = PULSE ENCODER
DL6 = ENGINE GROUP CLIMB
DL7 = ENGINE GROUP DOWN
+9V = 9V REGULATOR
+12V = 12V REGULATOR
+5V = 5V REGULATOR

LEGENDA JUMPER
JP1 = N.U.
JP2 = N.U.
JP3 = N.U.
JP4 = N.U.
JP5 = N.U.
JP6 = SERIALE RS232 O EXECUTIVE
JP7 = SERIALE RS232 O EXECUTIVE
JP8 = ENABLING WATCH DOG
JP9 = ELECTRIC SENSOR PRESENCE HOPPER RIGHT
JP10 = LOGICAL INVERSION OPTICAL SENSOR RIGHT
JP11 = ELECTRIC SENSOR PRESENCE HOPPER LEFT
JP12 = LOGICAL INVERSION OPTICAL SENSOR LEFT
JP13 = SERIAL POWER +5V / +12V
JP14 = CLOSED FOR PROGRAMMING ISP

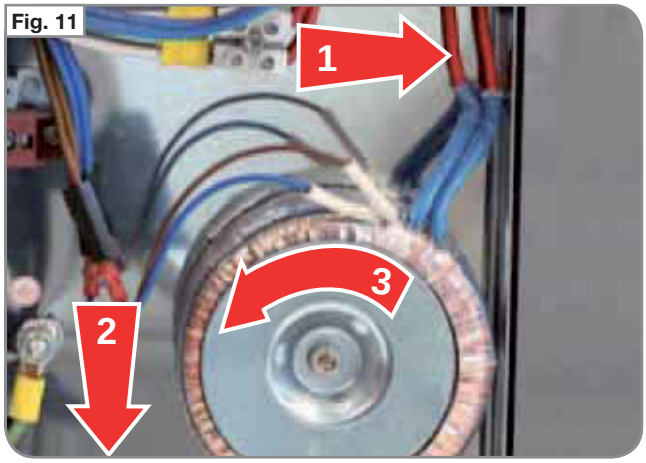
LEGENDA TRIMMER
PT1 = ADJUSTING SENSITIVITY OPTICAL SENSOR TO DETECT COFFEE IN THE HOPPER RIGHT
PT2 = ADJUSTING SENSITIVITY OPTICAL SENSOR TO DETECT IN THE HOPPER LEFT
BT1 = BATTERY BACK-UP CLOCK

6.2 TRANSFORMER

To replace the transformer

1 Remove the output wiring using a flathead screwdriver.
2 Remove the inlet fastons.
3 Use a 5 mm allen key to remove the screw securing the transformer.

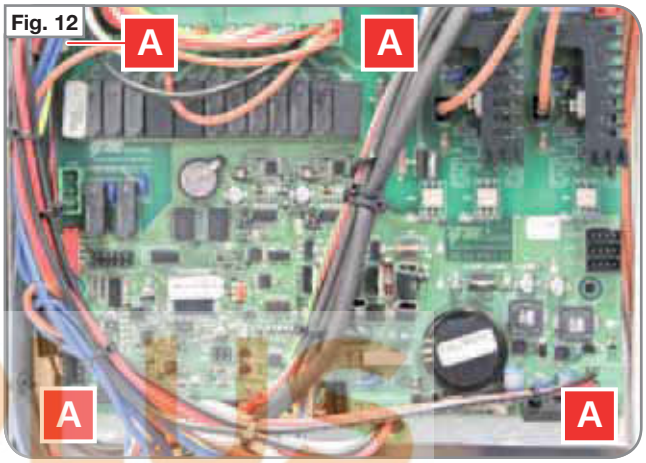
Fig. 11



6.3 BOARD

To take out the control unit, disconnect all the wirings and the four screws **(A)** securing the unit to the frame.
To reassemble and connect the wirings follow the electrical schematic.

Fig. 12

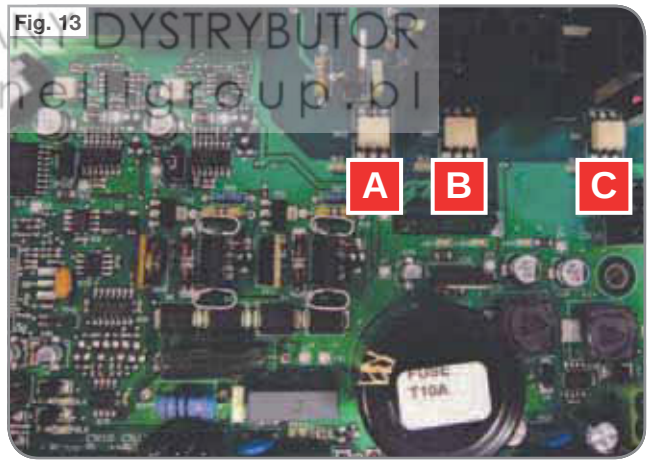


6.4 LED

The board is equipped by 3 red leds to show when one heating element is on.
A Group
B Coffee
C Steam

Use the led light to check the proper functioning of the heating element.

Fig. 13



6.5 SECONDARY BOARD (TALENTO SPECIAL ONLY)

The secondary board is only in Talento Special; it controls the low voltage of milk pump and air compressor motors..
To take out the secondary board, disconnect all the wirings and the four screws securing the unit to the frame. To reassemble and connect the wiring, follow the electrical schematic.
A Milk pump and air compressor
B Incoming power 24VAC
C Cold milk air and easycream air solenoids valves
D Serial connection

Fig. 14

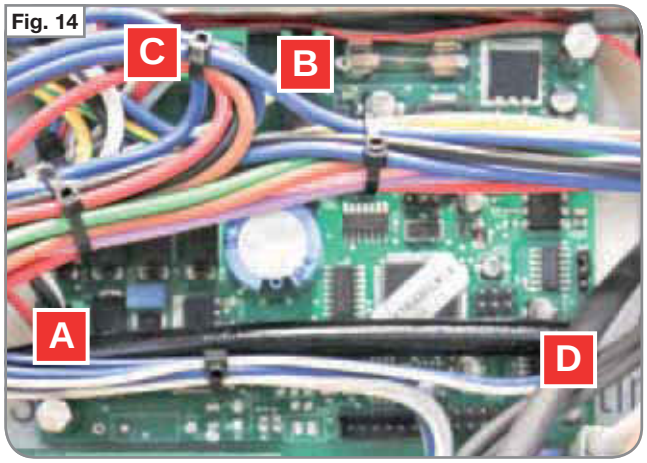
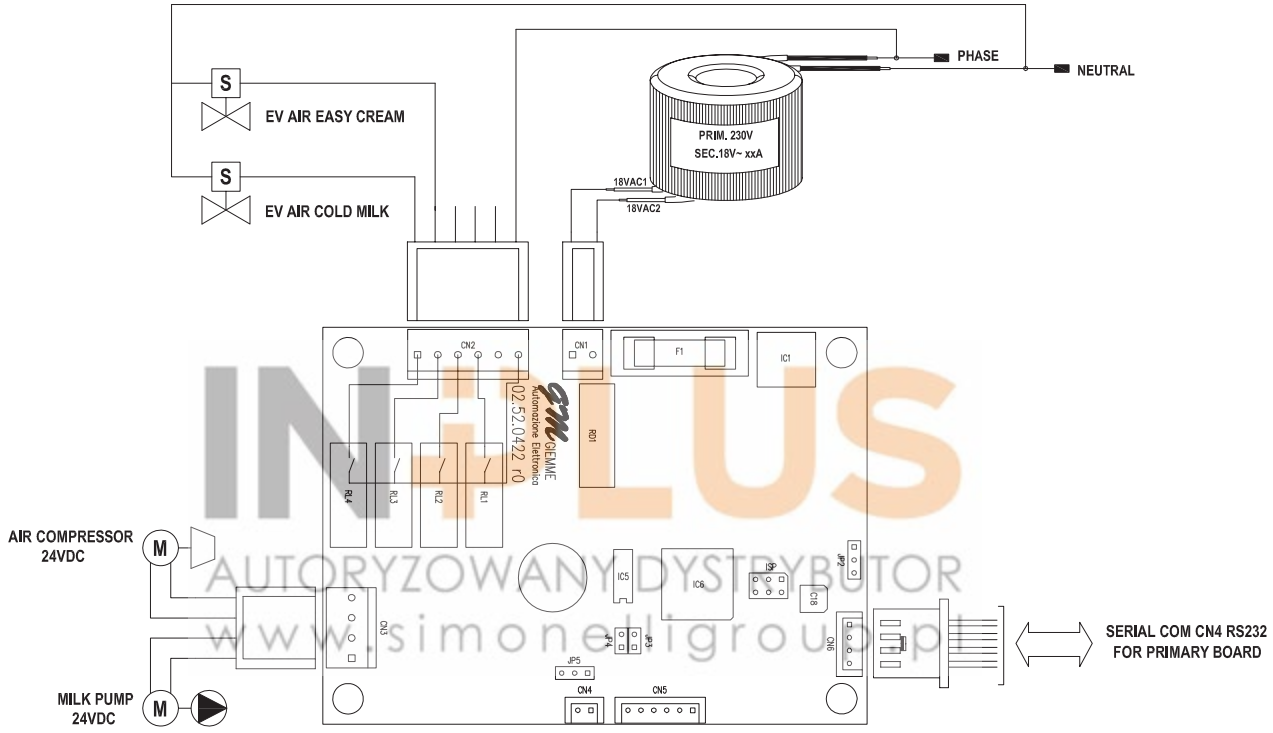


Fig. 15



LEGENDA JP
JP1 = SERIAL LINE POLARIZATION
JP2 = SERIAL LINE POLARIZATION
JP3 = OPTIONAL
JP4 = OPTIONAL
JP5 = NTC 9V/12V POLARIZATION

6.6 TRANSFORMER FOR EASYCREAM (TALENTO PLUS ONLY)

When the Talento Plus is equipped with Easycream (optional) above the main board is the transformer to control the compressor that push air into the Easycream system. The transformer is connected to the board and it is in parallel with the air solenoid valve for Easycream.

Fig. 16

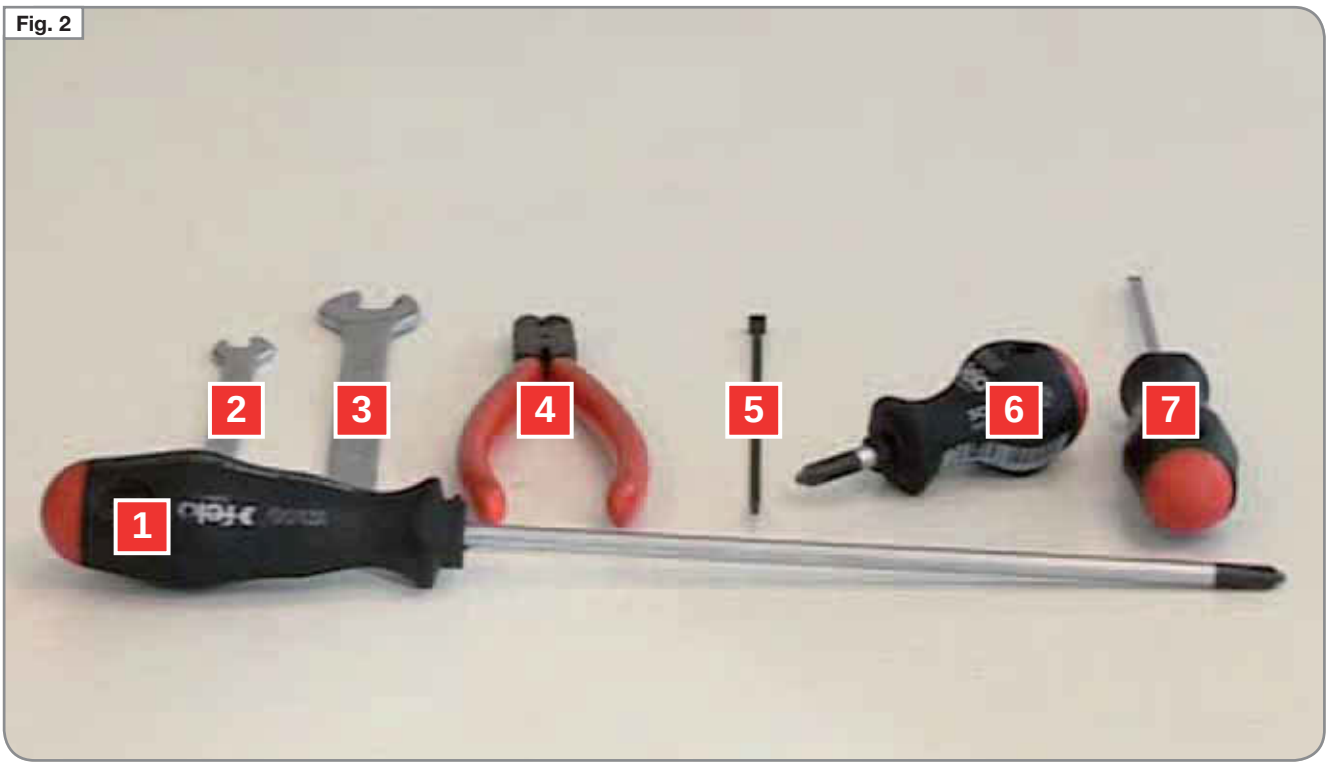
7. PUMP AND WATER STOP SOLENOID

Fig. 1

INDEX

TOOLS REQUIRED:

Fig. 2

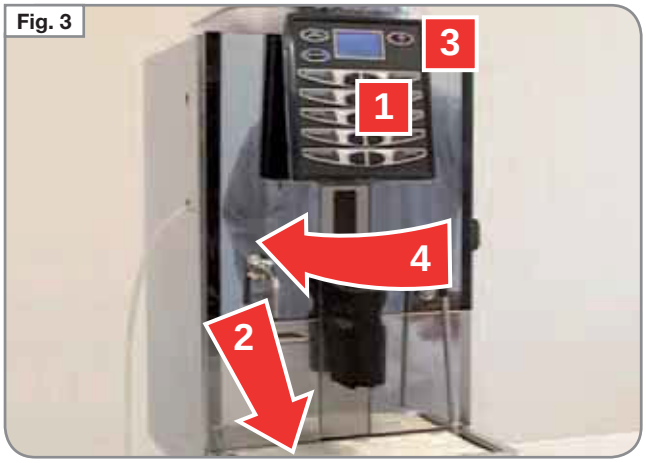


1 Long phillips head screwdriver
2 7 mm wrench
3 12 mm wrench
4 Clippers
5 Clamps
6 Short phillips head screwdriver
7 Flathead screwdriver

7.1 ACCESS

The engineer needs to:
1 Switched off the machine.
2 Remove the grounds drawer.
3 Turn the key anticlockwise.
4 Open the front panel.

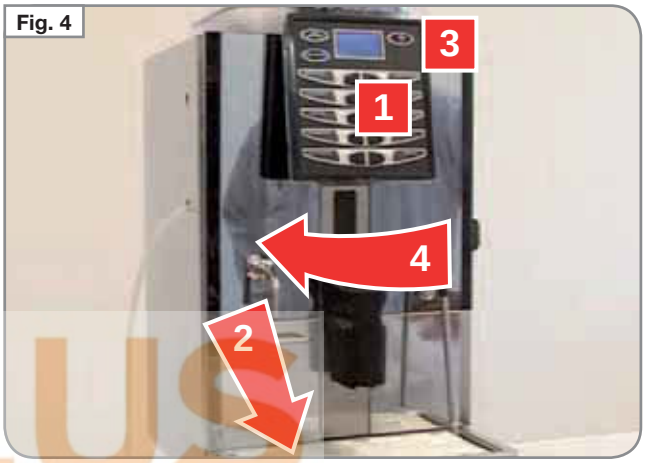
Fig. 3



7.2 PUMP AND PRESSURE GAUGE ADJUSTMENT

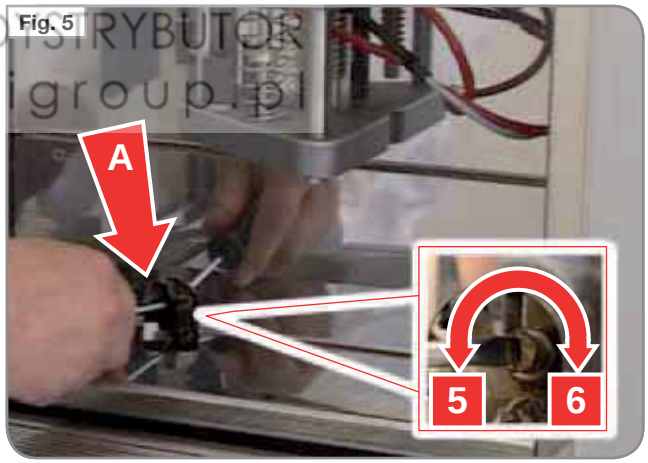
To adjust pump pressure, the engineer needs to:
1 Switched off the machine.
2 Remove the grounds drawer.
3 Turn the key anticlockwise.
4 Open the front panel.

Fig. 4



Use the adjustment screw (A):
5 Turn it anticlockwise to reduce pouring pressure.
6 Turn it clockwise to increase pouring pressure.

Fig. 5



Pressure needs to be set while pouring coffee.

To check the manometer value and set the pump pressure while group is working it's necessary to:
1 Open the door and pull the white door sensor to short circuit the door sensor.
2 Short circuit the ground drawer magnetic sensor using a suitable magnet.
3 Set a cup under the coffee nozzle and press a coffee program i.e. espresso;
4 While coffee is pouring out, check the manometer value and turn the adjustment screw anticlockwise to reduce or clockwise to increase the pump pressure.

Fig. 6

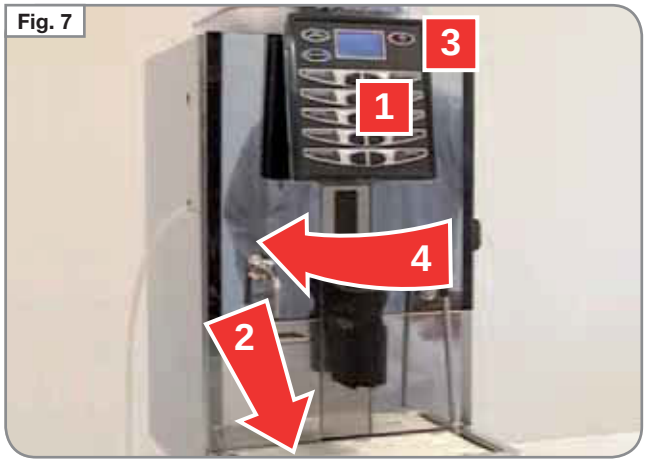
The pressure needs to be registered at 9 bar.
With the machine in stand-by mode, the pressure gauge will read "0" due to the water stop solenoid.

7.3 PUMP REPLACEMENT

To replace the pump the engineer needs to:

1 Switched off the machine.
2 Remove the grounds drawer.
3 Turn the key anticlockwise.
4 Open the front panel.

Fig. 7

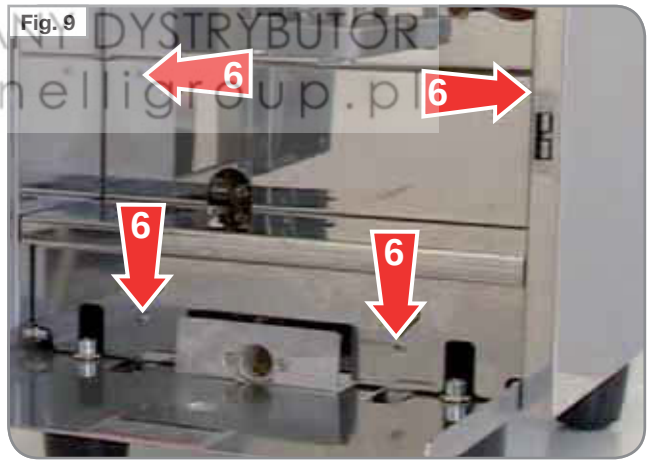


5 Remove the water try.

Fig. 8

6 Remove the four screws supporting the bottom front panel.

Fig. 9



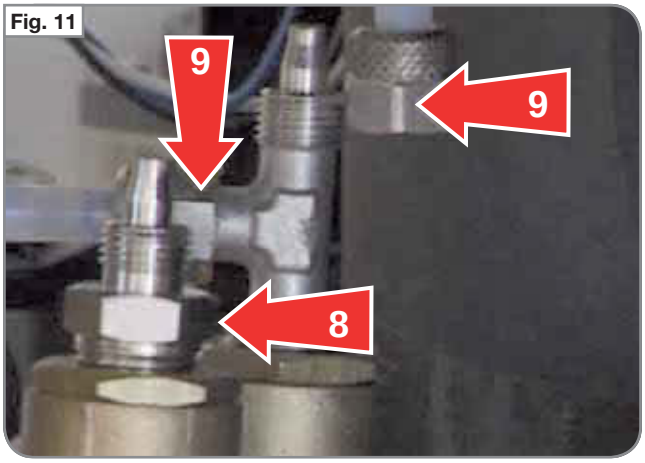
7 Take off the panel from the front.

Fig. 10

8 Open the water inlet fitting by loosening the screw with a 12 mm wrench.

9 Remove the outlets using the 12 mm wrench on both unions.

Fig. 11

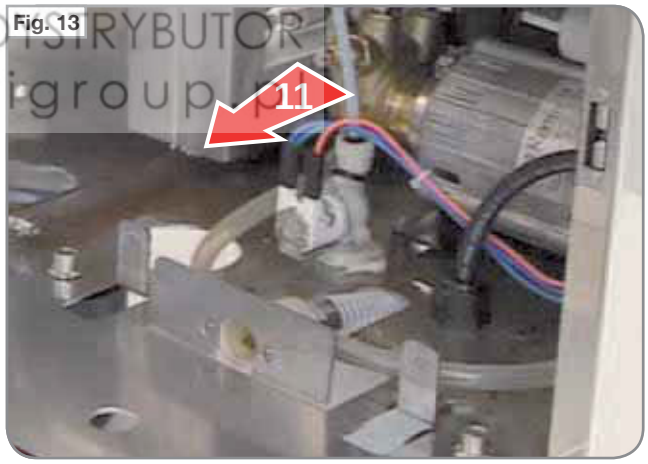


10 Remove the clamp connecting the pump to the motor using a phillips head screwdriver.

Fig. 12

11 Take out the pump.

Fig. 13



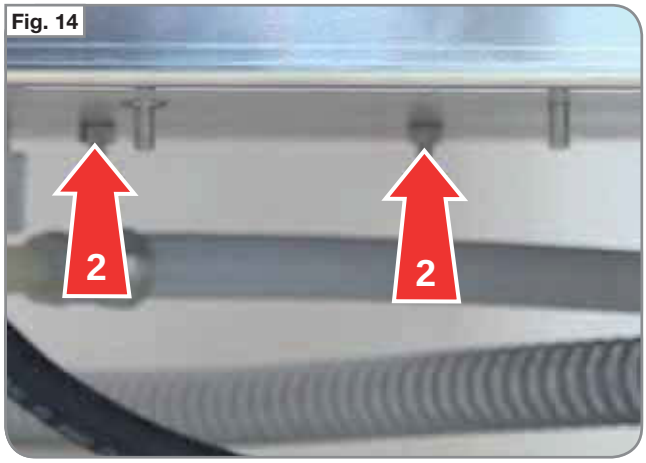
7.4 MOTOR REPLACEMENT

After separating the pump from the motor (section 7.3), the engineer needs to:

1 Lift up the machine (5 centimeter at least) placing four suitable supports under the feet.

2 Remove the two nuts under the machine, using a 7 mm wrench.

Fig. 14

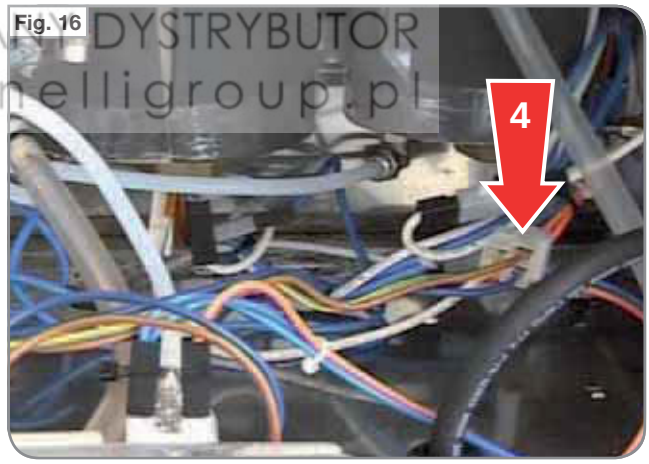


3 Free the motor from the assembly.

Fig. 15

4 Disconnect all connected wiring.

Fig. 16

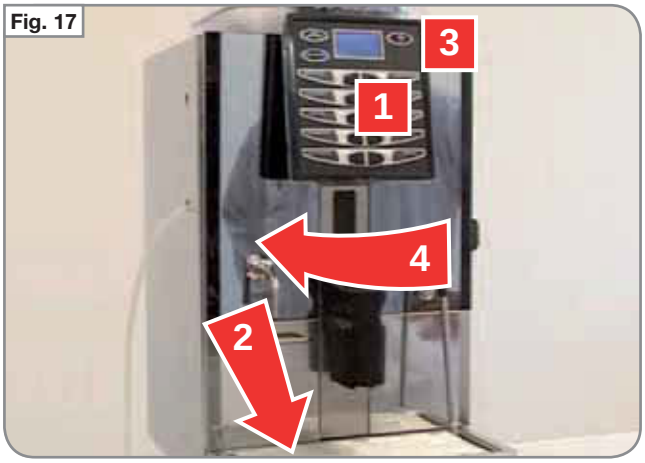


7.5 WATERSTOP REPLACEMENT

To replace the waterstop the engineer needs to:

1 Switch off the machine.
2 Remove the grounds drawer.
3 Turn the key anticlockwise.
4 Open the front panel.

Fig. 17

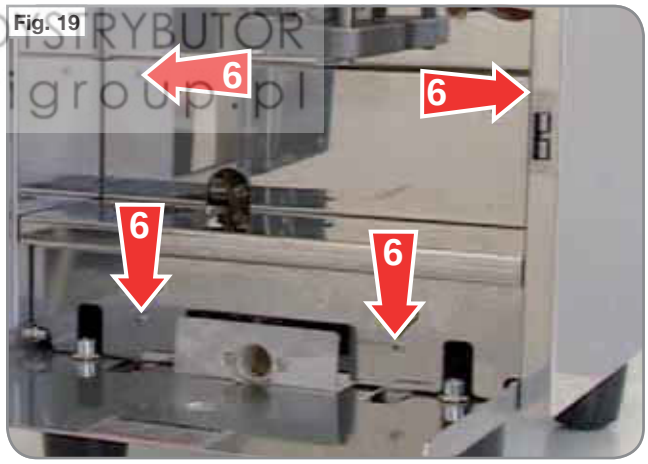


5 Remove the water tray.

Fig. 18

6 Remove the four screws supporting the bottom front panel.

Fig. 19

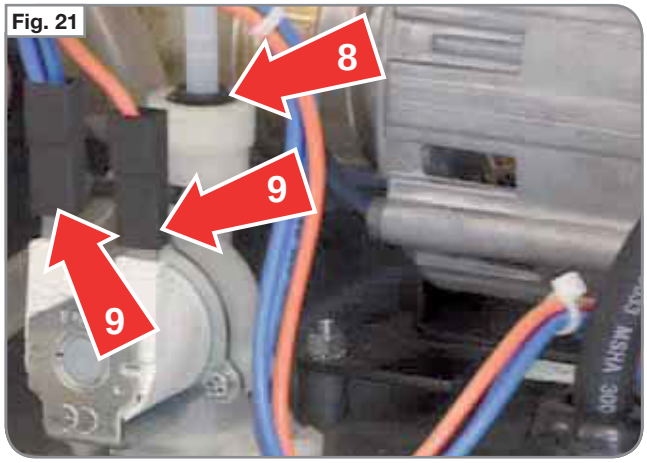


7 Take off the panel from the front.

Fig. 20

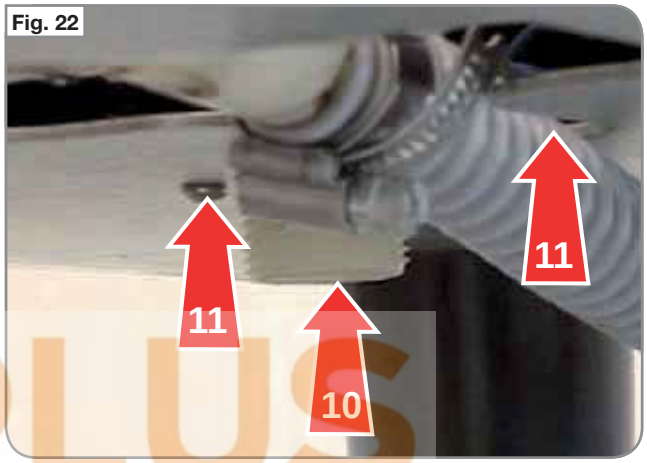
8 Disconnect the water stop solenoid outlet pipe by pressing the rubber ring and pulling the teflon pipe.
9 Take out the two connection fastons.

Fig. 21



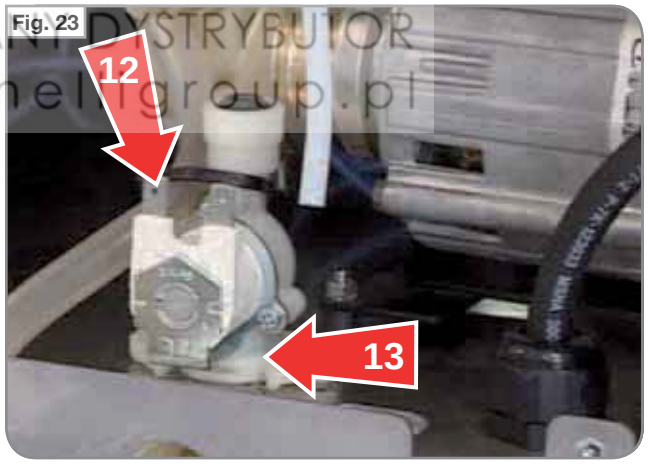
10 Shut off the incoming water and disconnect the Talento water inlet pipe.
11 Remove the two screws under the coffee machine using a short phillips screwdriver.

Fig. 22



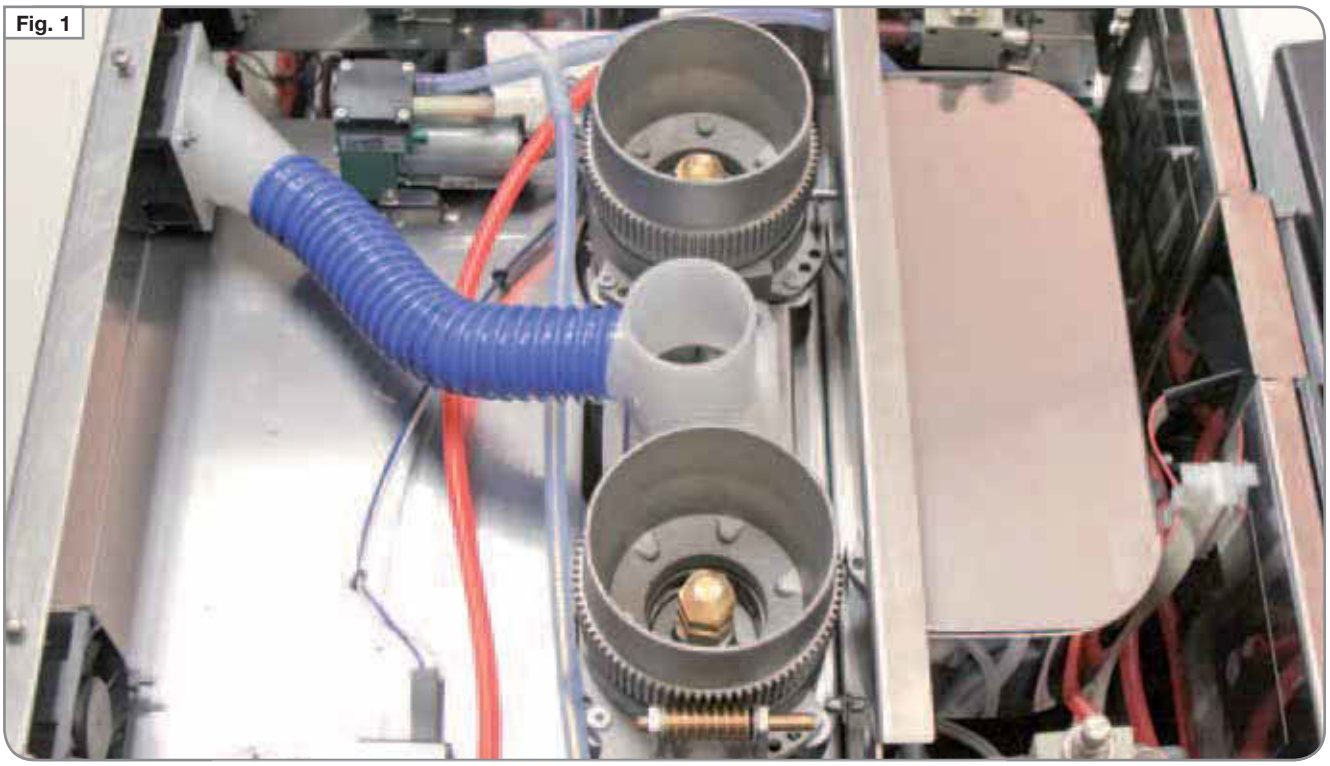
12 Cut the clamp securing the drain pipe to the front of the machine with the clippers.
13 Replace the waterstop valve.

Fig. 23



8. GRINDERS

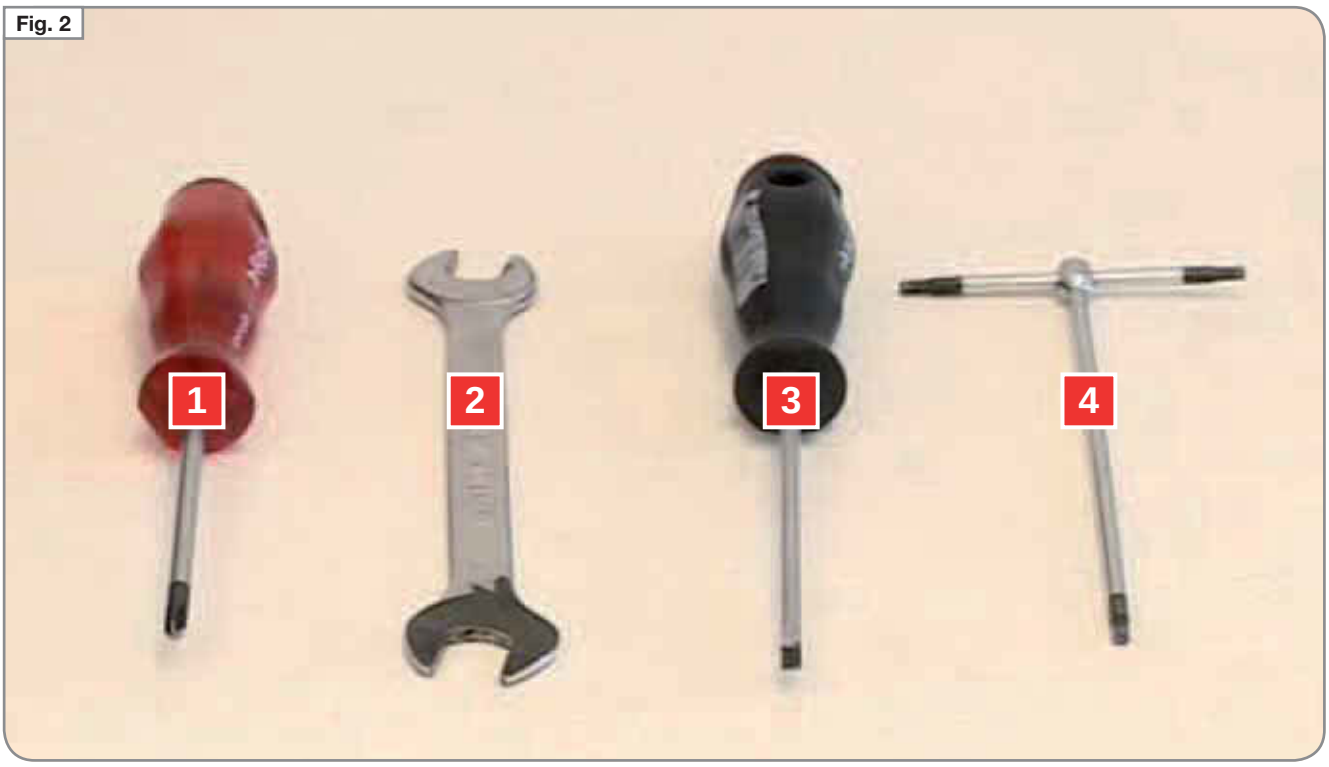
Fig. 1



INDEX

TOOLS REQUIRED:

Fig. 2

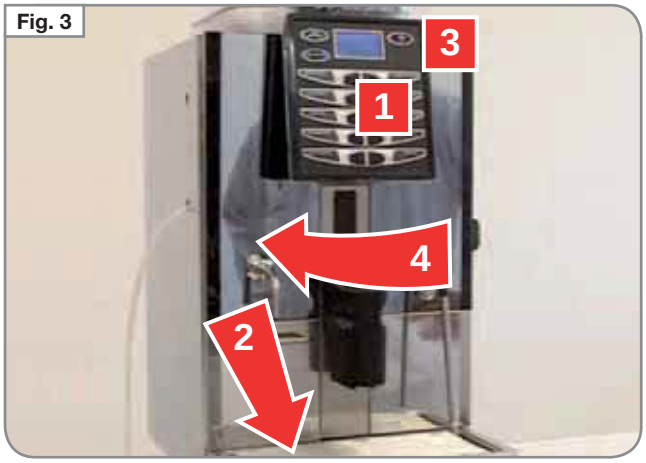


1 Phillips screwdriver
2 13 mm wrench
3 Flathead screwdriver
4 3 mm allen key

8.1 CONTAINER AND MICRO

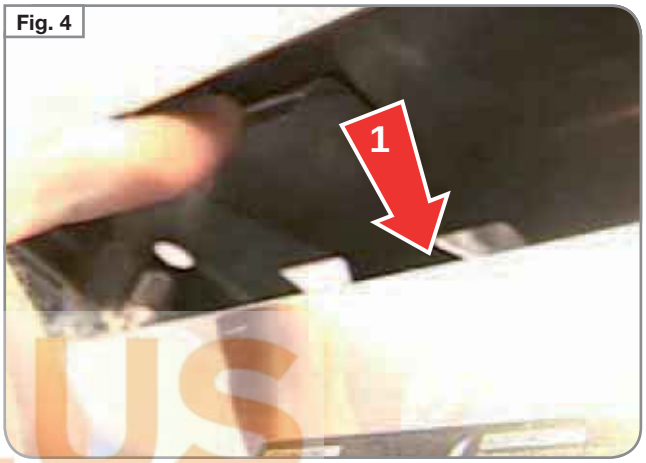
The engineer needs to:
1 Switched off the machine.
2 Remove the grounds drawer.
3 Turn the key anticlockwise.
4 Open the front panel.

Fig. 3



To remove the coffee containers, the engineer needs to:
1 Close the two gates that close the containers to prevent leaking of coffee beans.

Fig. 4

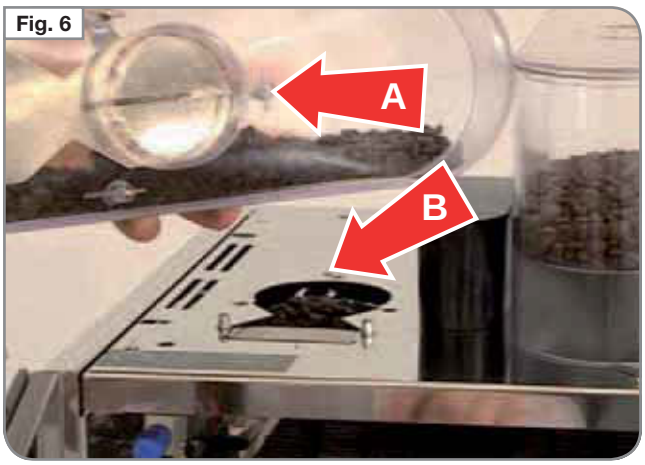


2 Remove the coffee container.

Fig. 5

The magnet for the bean hopper sensor is placed at the bottom part of the container **(A)**
The magnetic microswitch **(B)** is located in the top part of the machine.

Fig. 6

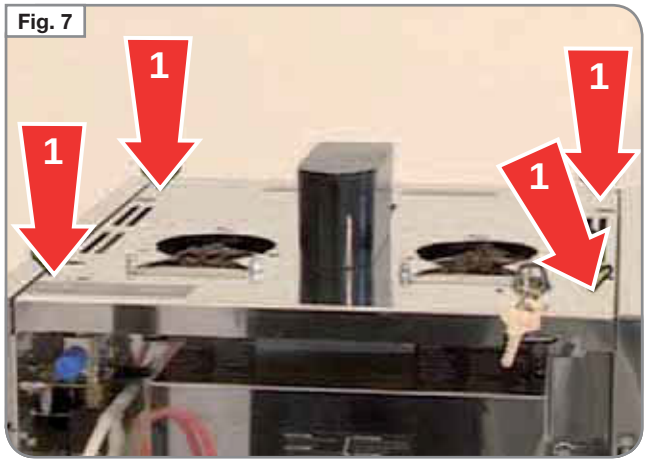


8.2 GRINDER ACCESS AND CHANGING

After removing the containers:

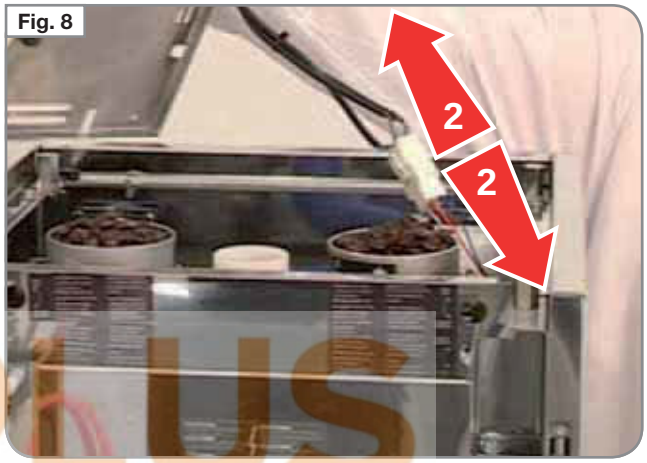
1 Remove the four phillips head screw in the top panel.

Fig. 7



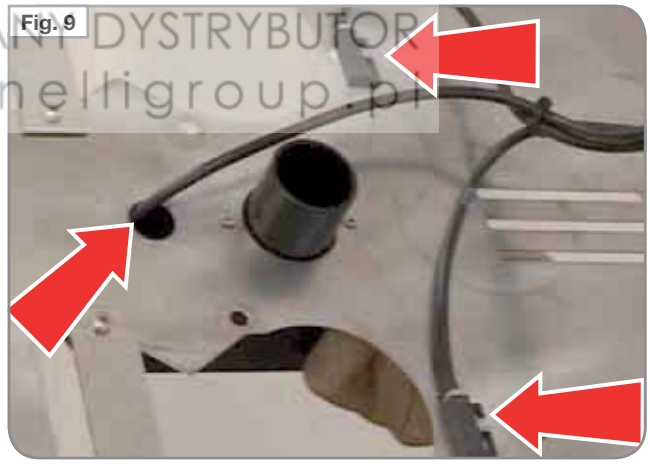
2 Disconnect the wiring.

Fig. 8



The two microswitches for the containers and the micros for decaffeinated coffee chute are located in the back part of the top panel.

Fig. 9



The cover of the decaffeinated coffee chute has a magnet to enable the decaffeinated function.

Fig. 10

To change the grinder blades, the engineer needs to:

1 If not done yet, close the two tabs and remove the containers.

2 Empty the grinders by residual coffee beans: if possible use a vacuum machine, otherwise grind the remaining beans:
- With the machine turned off, hold the up and down arrow keys for 8 seconds: the display will read “TEST”.
- Press the X2/CLEAN key than D key to start the Right grinder, or key E to start the left grinder.
- When grinding is finished, remove coffee powder from the group.

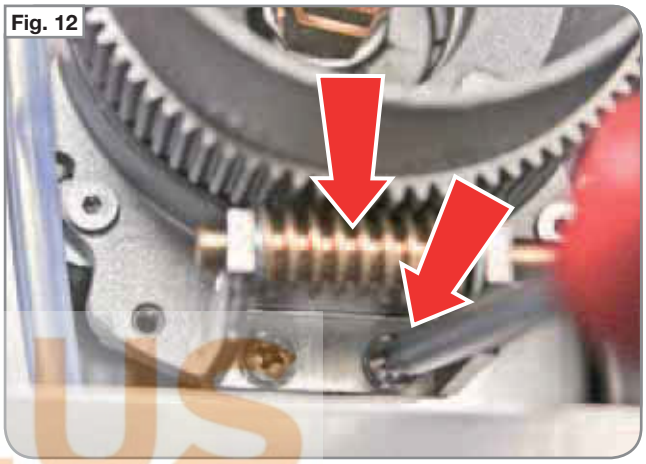
3 Remove the top panel (fig. 7).

4 Loosen the adjustment worm screw that adjust grinding fineness by removing the two phillips screw from top.

5 Slide the regulator from the top.

Fig. 11

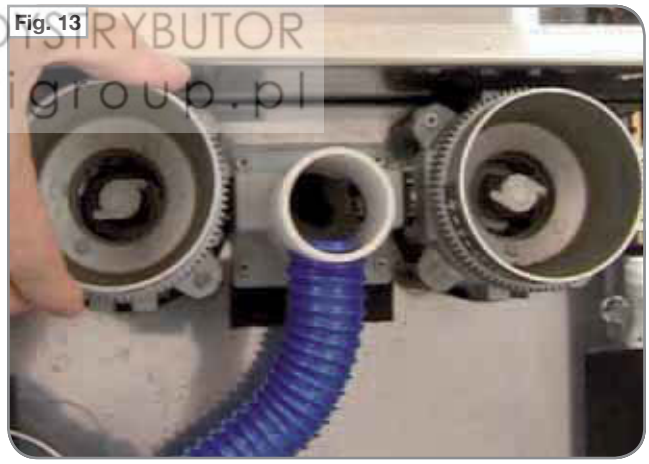
Fig. 12



6 Loosen the top ring nut on the grinder.

7 Clean the seating to remove any coffee deposit.

Fig. 13



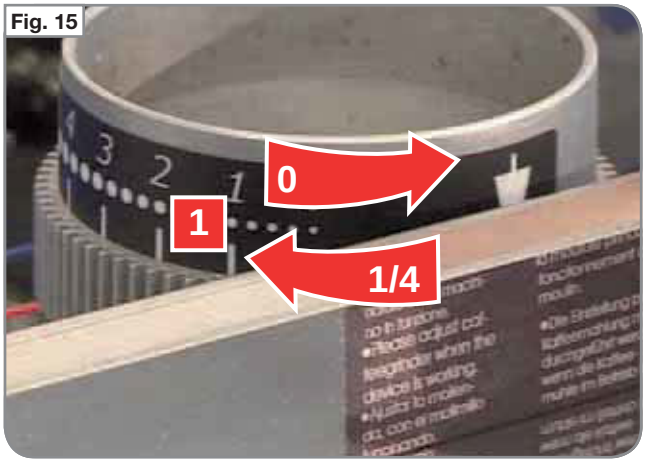
8 Disassemble the grinders using a flathead screwdriver.

Fig. 14

When refitting the parts, the engineer will need to:

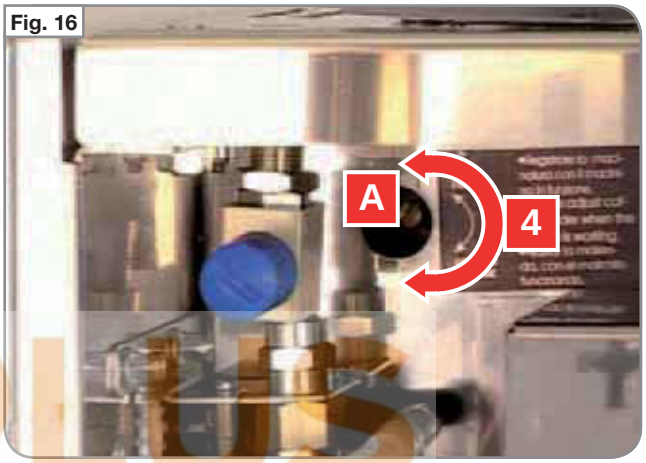
1 Screw on the top grinder completely until it touches and than turn it quarter a turn back.
2 Refit the adjustment screw.
3 Secure it to grinder and reassemble the whole unit.

Fig. 15



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

Fig. 16

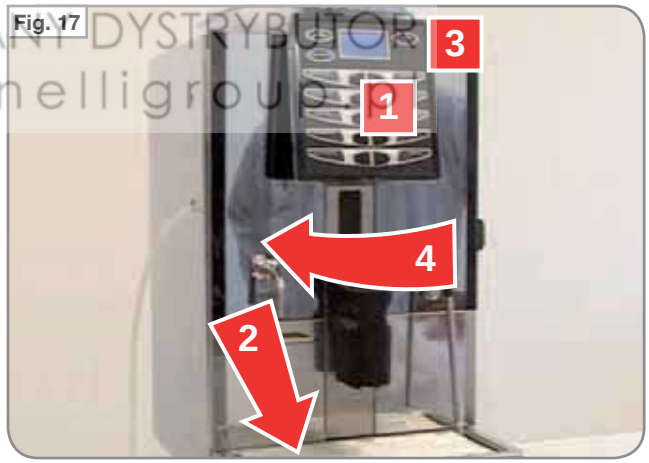


8.3 VENTILATION SYSTEM

The service engineer will needs to:

1 Switched off the machine.
2 Remove the ground drawer.
3 Turn the key anticlockwise.
4 Open the front panel.

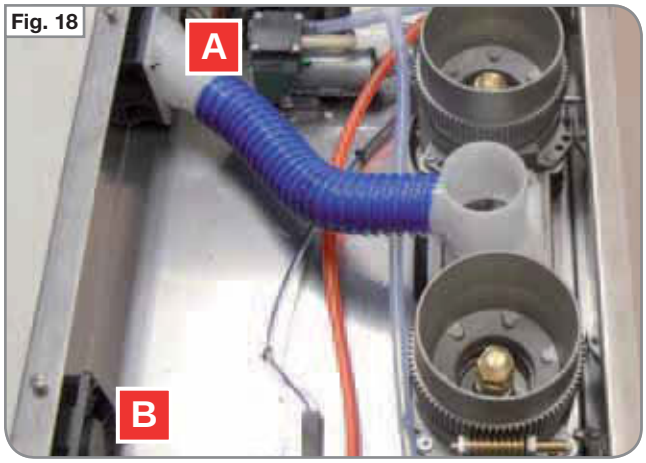
Fig. 17



To remove the coffee containers:

1 Block the two tabs closing the container.
2 Remove the container.
3 Remove the four phillips head screw on the top panel.
4 Disconnect the wiring.

Fig. 18



As well as the grinders, in the top part of the machine it's possible to see the conveyors of the two types of ground coffee, the fan for the ground coffee chute **(A)** (0,08 A) and the fan to cool the containers **(B)** (0,15 A), which serves to keep coffee bean quality at a constant level.

Fig. 19

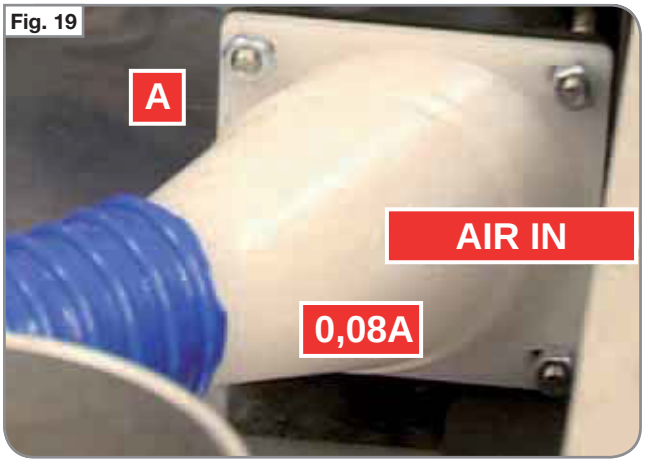


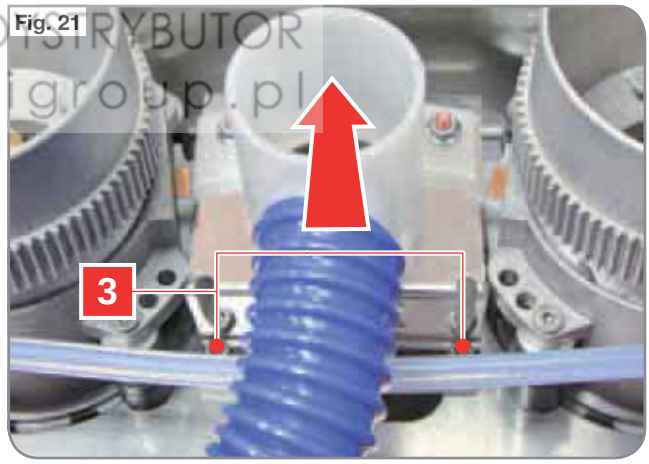
Fig. 20

8.4 GRINDER CHUTE

To change the grinder chute the engineer needs to:

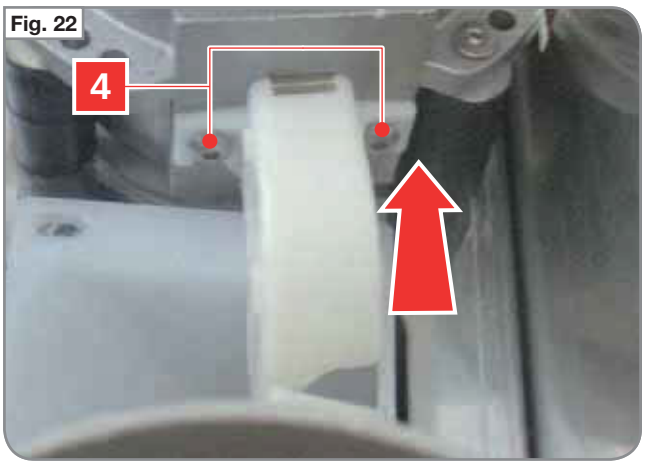
1 Clean the coffee conveyor with the long brush provided.
2 Slide out the blue tube.
3 Remove the two allen screws and slide up the top cover.

Fig. 21



4 Loose the two allen screws and slide up the coffee grinder chute.

Fig. 22

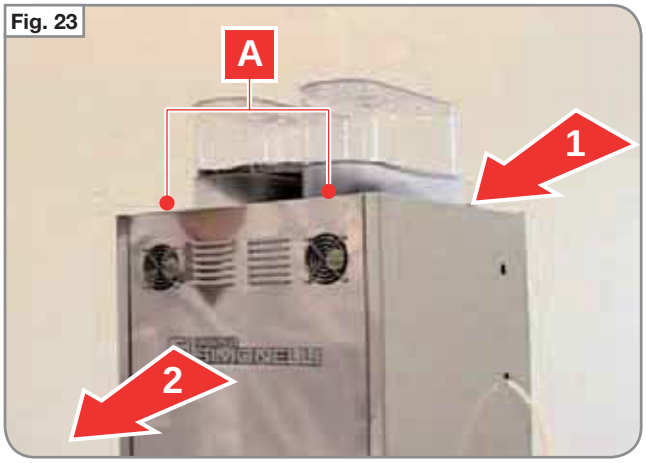


8.5 CHANGING THE CONDENSER

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

1 Switched off the machine.
2 Remove the rear panel by taking out the two screws with a phillips head screwdriver **(A)**.
3 remove the right side panel too.

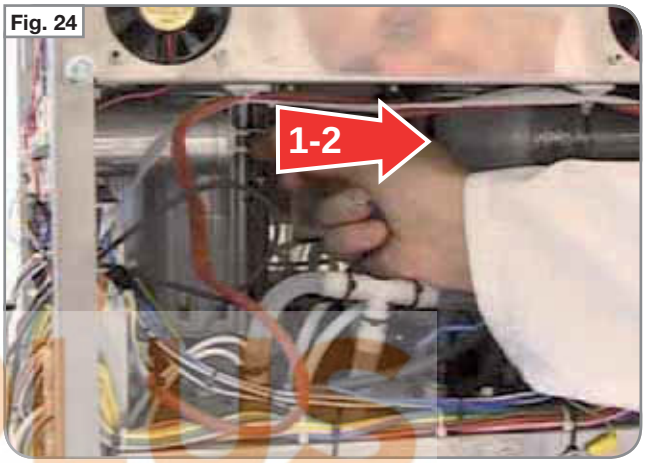
Fig. 23



To remove the capacitors:

1 Take off the protective cap.
2 Disconnect the faston.
3 Using a 13 mm wrench, remove the nut on the side panel of the condenser.
4 Remove the condenser itself.

Fig. 24



WARNING
Risk of electrical shock.

Do not touch the capacitor's terminals.

Fig. 25

9. MILK CIRCUIT

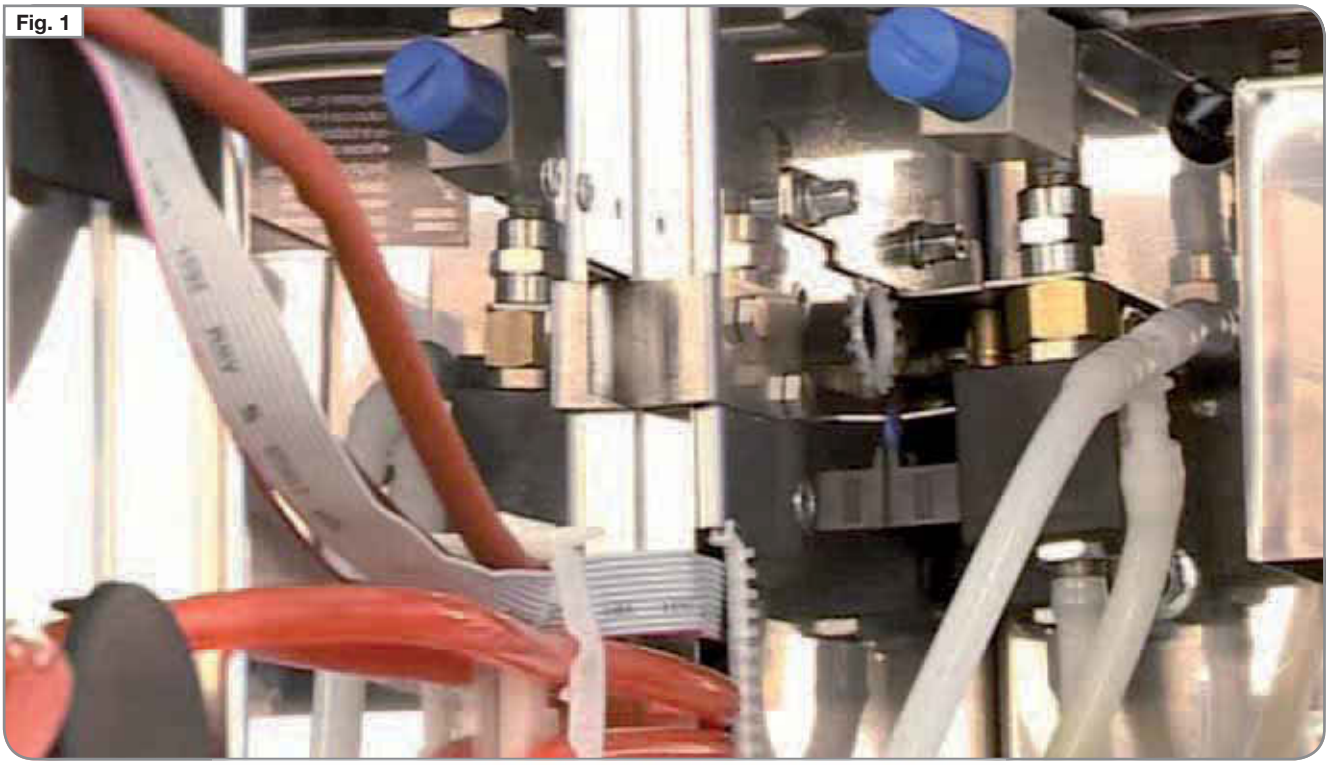
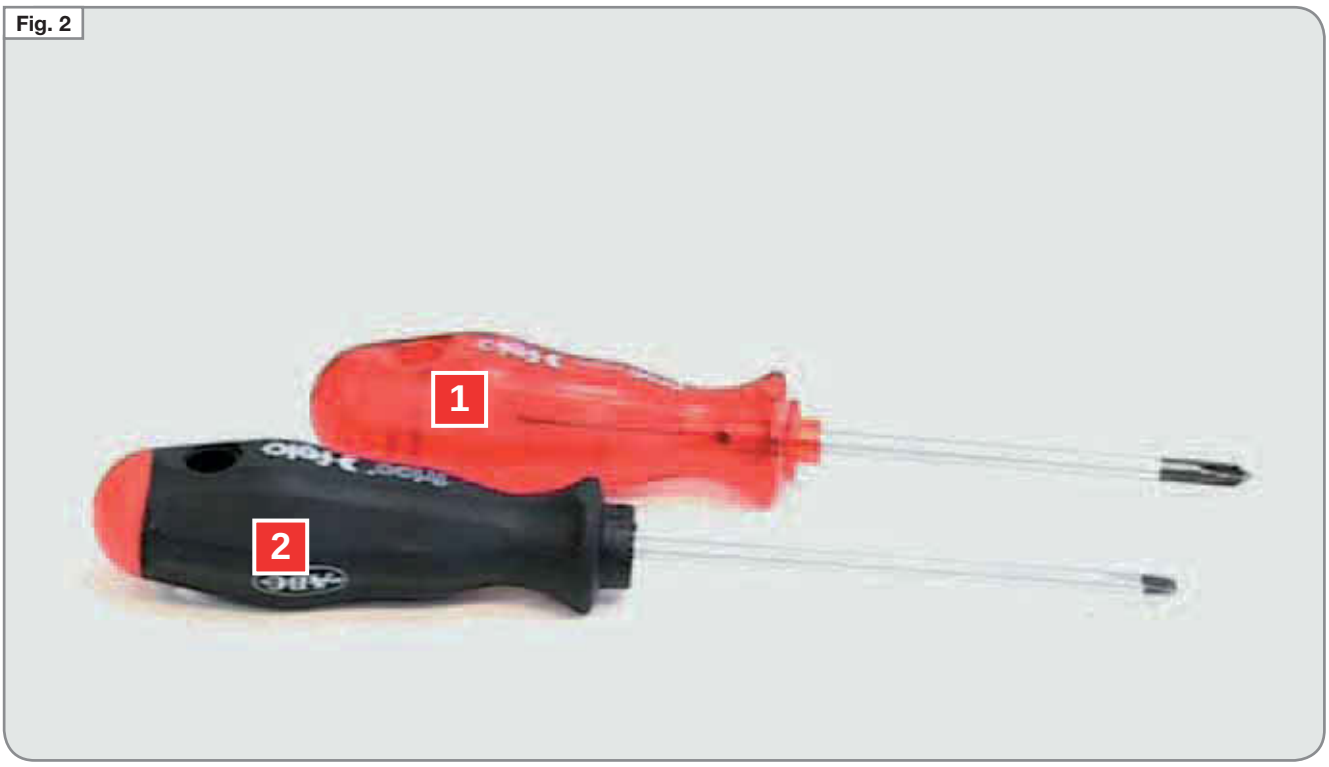


Fig. 1

INDEX

TOOLS REQUIRED:

Fig. 2



1 Phillips screwdriver
2 Phillips flathead screwdriver

9.1 MILK CIRCUIT TALENTO PLUS

9.1.1 CAPPUCCINO MAKER AND NOZZLE

To access the cappuccino maker, the engineer will need to:

1 Switch off the machine.

2 Unhook the plastic cover of the pouring nozzle moving up the metal lock.

Fig. 3

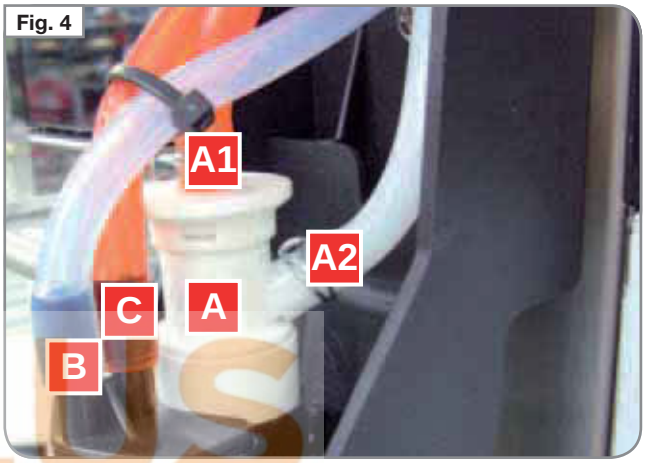
The pouring nozzle contains:

A Cappuccino maker, with the inlet pipe for the steam, in red silicon, on the top **(A1)** and the milk pipe, in white silicon, on the right **(A2)**

B Pipe for coffee (Blue)

C Pipe to add hot water (Teflon)

Fig. 4

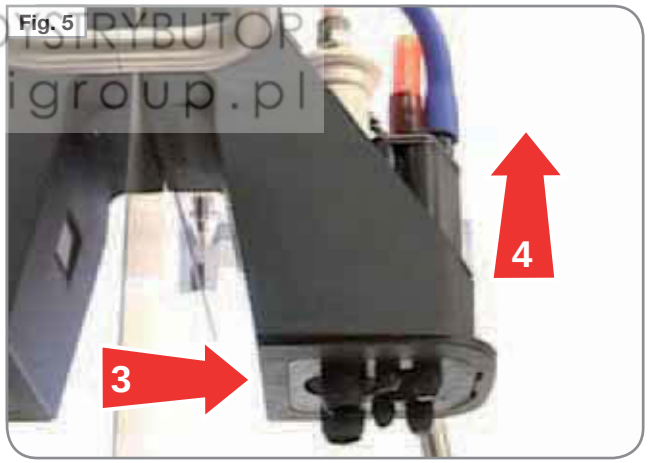


To remove the pouring nozzle, the engineer will have to:

3 Press the clip at the back.

4 Release the pouring nozzle from it's original position.

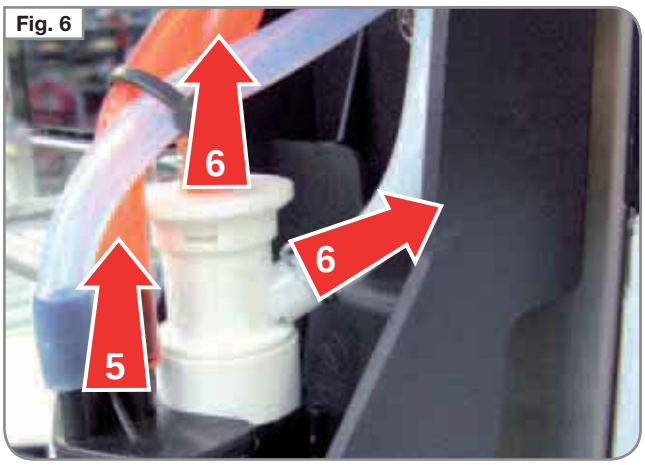
Fig. 5



5 Remove the cappuccino maker.

6 Free the upper part from the steam and milk pipe.

Fig. 6



9.1.2 WASHING AND AIR SOLENOIDS

To access to the washing and air solenoids, the engineer needs to:

1 Switch off the machine.
2 Remove the grounds drawer.
3 Turn the key anticlockwise.
4 Open the front panel.

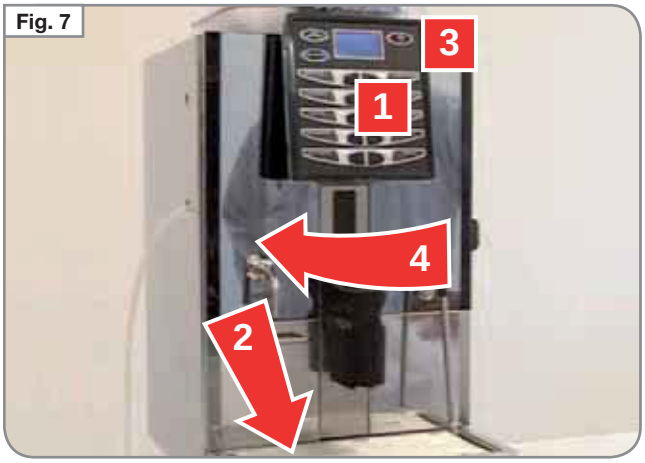


Fig. 7

The guides for the milk and coffee pouring pipes are inside the front door. The milk pipe ends in the top part, at the milk adjustment valve **(A)**.

Fig. 8

To access the milk solenoid valve assembly, the service engineer needs to:

1 Remove the two screws with a phillips head screwdriver.
2 Remove the left side panel.

Fig. 9

Then, the engineer needs to:

3 Disconnect the fastons with the pliers.
4 Remove the two screws in the top right of the side panel.

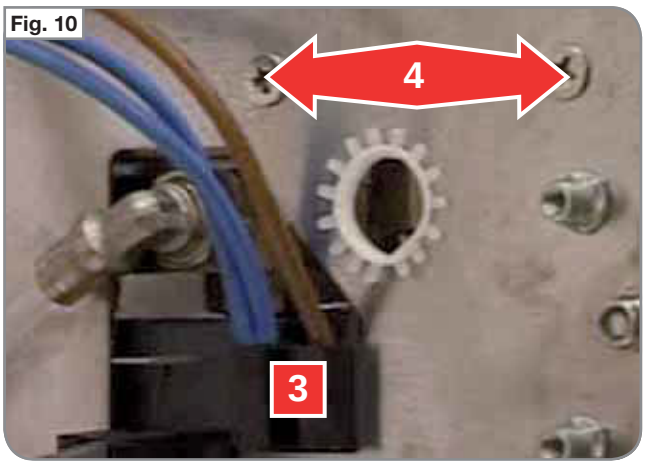
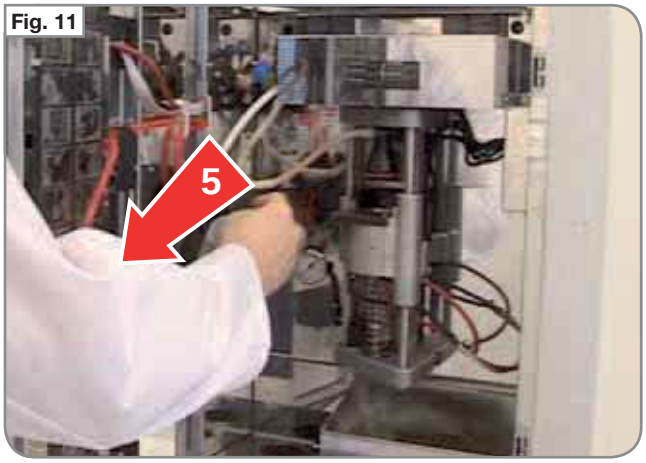


Fig. 10

Returning to the front of the machine:

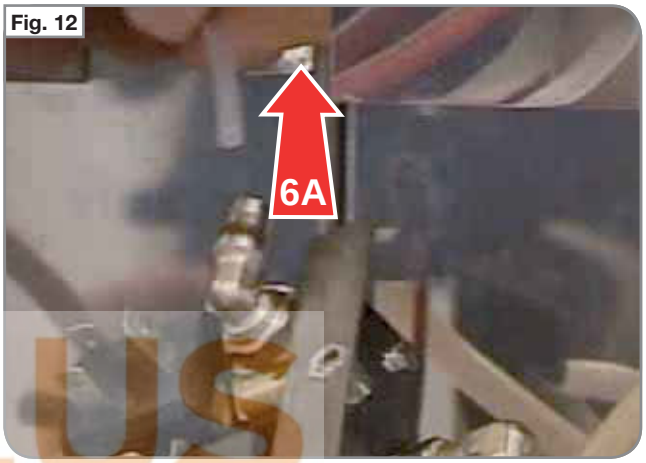
5 Take out the milk solenoid valve block.

Fig. 11



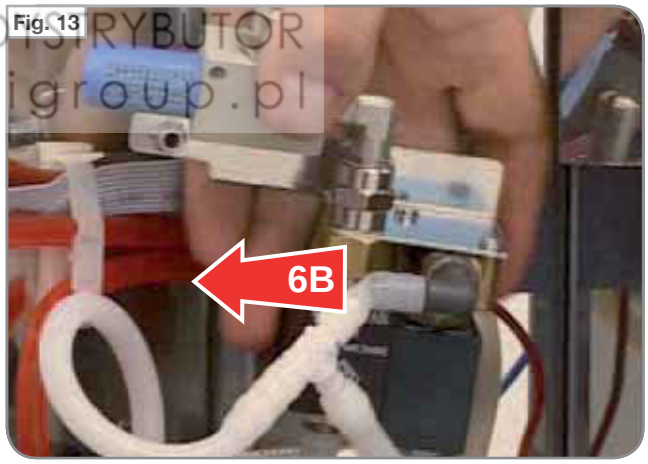
6a Disconnect the inlet tube for washing water.

Fig. 12



6b Disconnect the milk tube.

Fig. 13



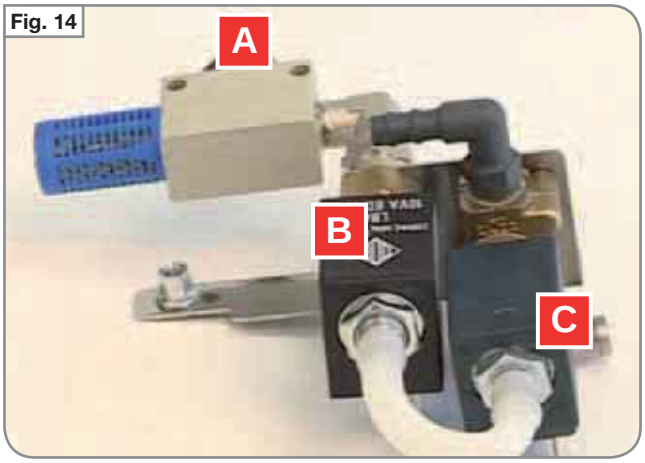
The milk solenoid valve block is composite of:

A The adjustment solenoid for milk foam

B The air solenoid for preparing milk with or without foam

C Washing solenoid

Fig. 14



9.2 MILK CIRCUIT TALENTO SPECIAL

The new milk system produce an higher density cream. Furthermore it's possible to prepare different temperature beverages and also to obtain the "cold milk foam", a cold milk cream beverage for the milk products lovers.

9.2.1 MILK PUMP AND CAPPUCCINO MAKER

To access the milk pump and cappuccino maker, the engineer will need to:

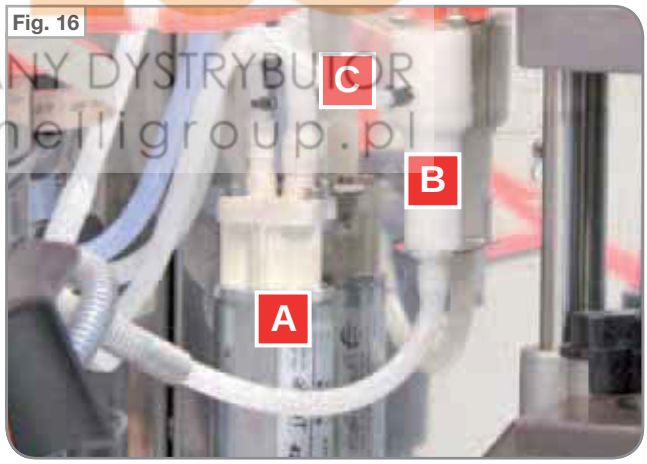
1 Switch off the machine.
2 Remove the grounds drawer.
3 Turn the key anticlockwise.
4 Open the front panel.

Fig. 15

At the left side of the group are:

A milk pump 24V
B cappuccino maker
C capillary tube for milk

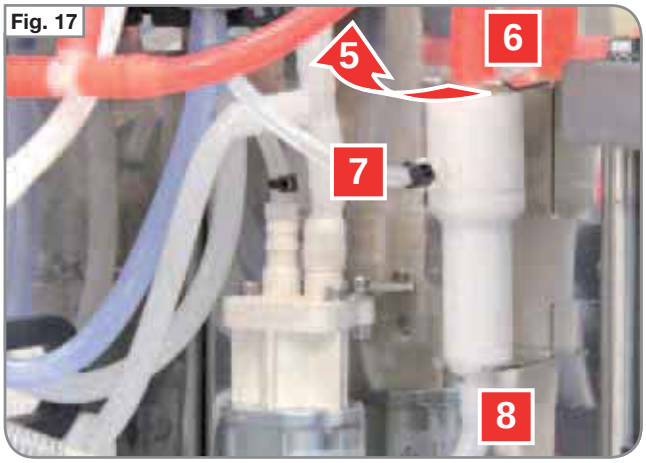
Fig. 16



To remove the cappuccino maker,

5 slide out the top part of the cappuccino maker and remove it moving it up.
6 remove the steam injector.
7 remove the capillary tube for milk, paying attention to the plastic part: it's fragile.
8 remove the milk pipe.

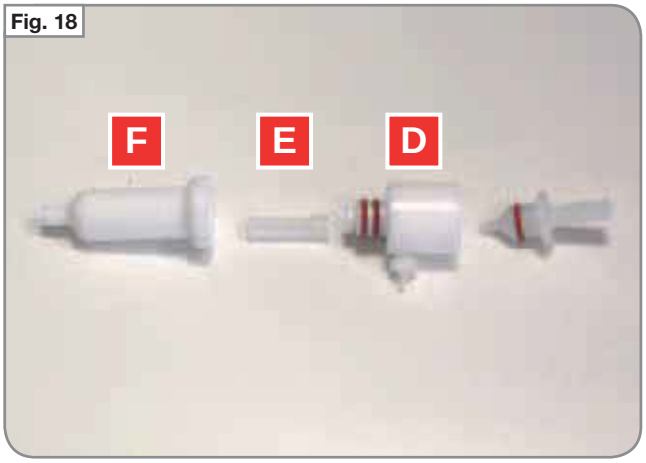
Fig. 17



The cappuccino maker is composed on:

D Steam and milk mixer
E Filter
F Milk conveyer

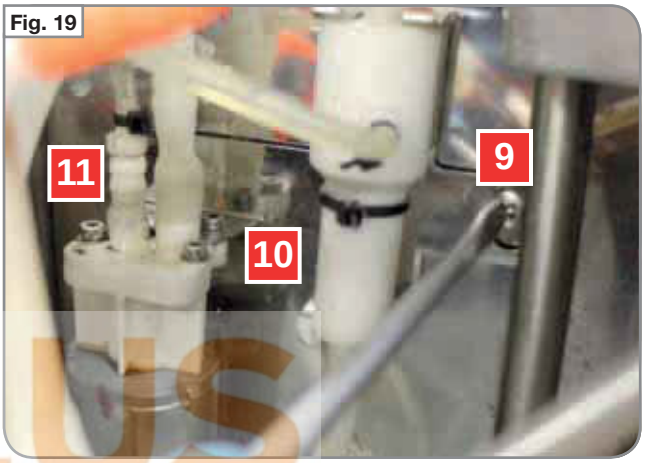
Fig. 18



To remove the milk pump 24V,

9 Loose the two fillips screws.
10 Remove the metal support with the milk pump.
11 Remove the white pipe.
12 Disconnect the power cables.

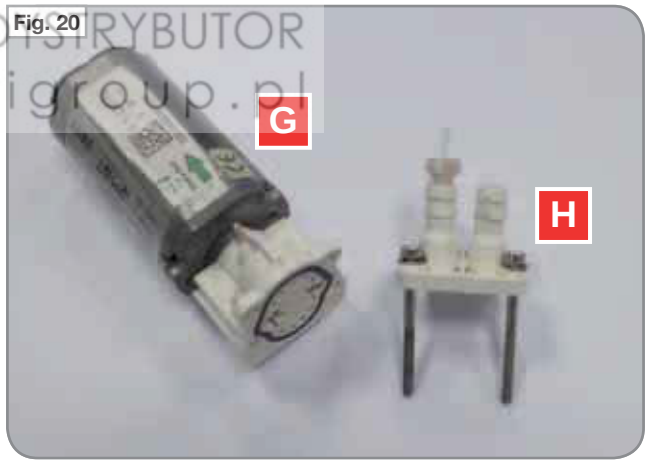
Fig. 19



The milk pump is composed by:

G Gear pump
H Fitting M6 for capillary tube (the plastic top of the gear pump has a threat M6) in the outlet spout

Fig. 20



9.2.2 NOZZLE

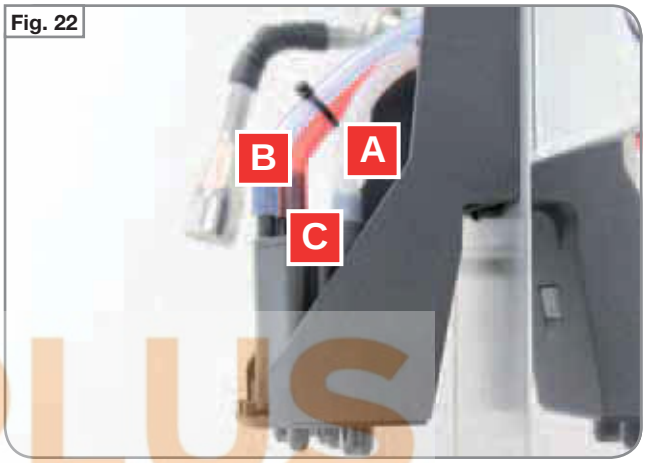
To access the pouring nozzle, the engineer will need to:

1 Switch off the machine.
2 Unhook the plastic cover of the pouring nozzle moving up the metal lock.

Fig. 21

The pouring nozzle contains:
A Milk diffuser
B Pipe for coffee (Blue)
C Pipe to add hot water (Teflon)

Fig. 22



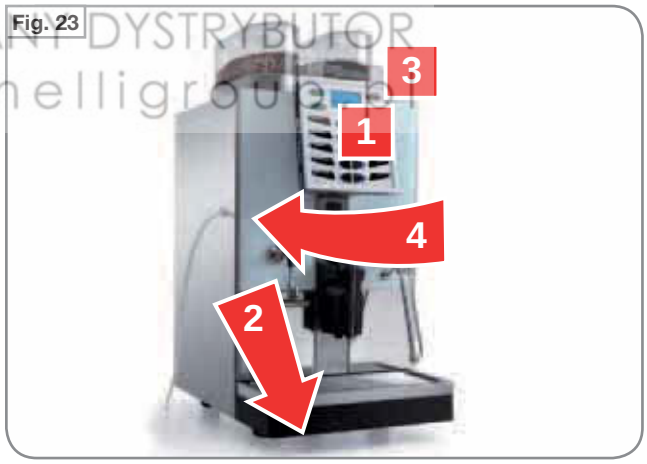
To remove the pouring nozzle, the engineer will have to:
3 Press the clip at the back.
4 Release the pouring nozzle from it's original position.

9.2.3 COMPRESSOR, SOLENOID VALVE AND REGULATOR FOR COLD MILK

To access the milk pump, the engineer will need to:

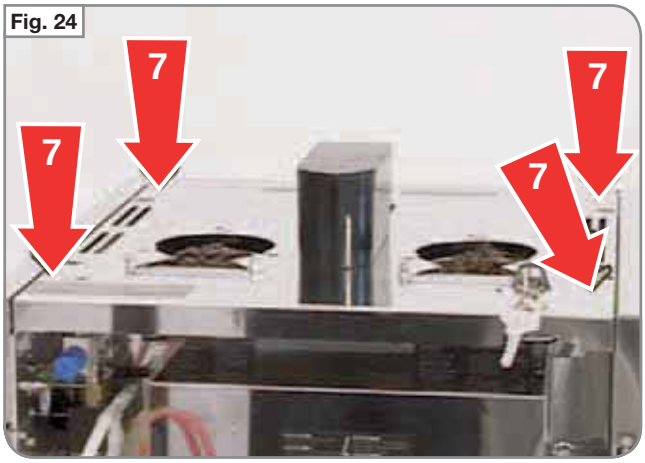
1 Switch off the machine.
2 Remove the grounds drawer.
3 Turn the key anticlockwise.
4 Open the front panel.

Fig. 23



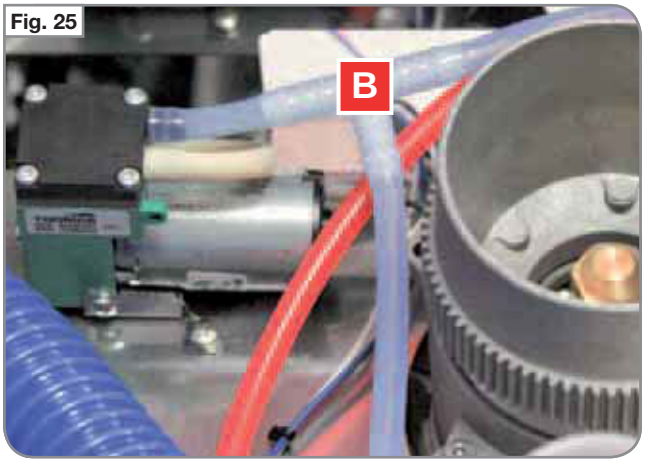
Then remove the coffee containers:
5 Block the two tabs closing the containers .
6 Remove the containers and open the top panel.
7 Remove the four Phillips head screw on the top panel.
8 Disconnect the wiring.

Fig. 24



A The air compressor 24V is in the right side, it injects air in the steam line coming to the cappuccino maker.
B The T fitting is only in the machine equipped by the EASYCREAM wand.

Fig. 25



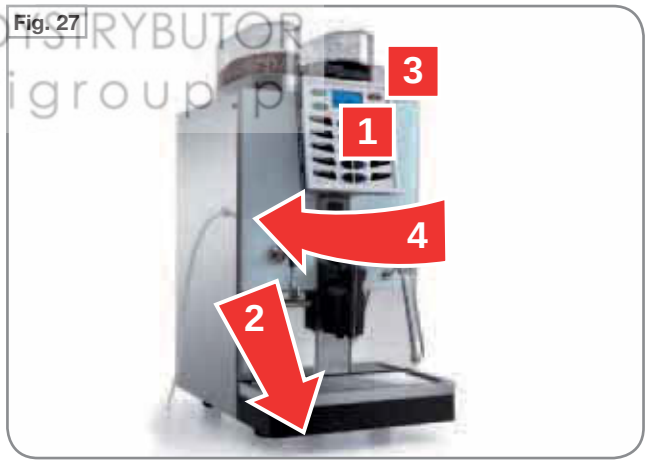
C The solenoid valve and the regulator for cold milk are in the top left side.

Fig. 26

9.2.4 WASHING AND AIR SOLENOID VALVE FOR HOT MILK

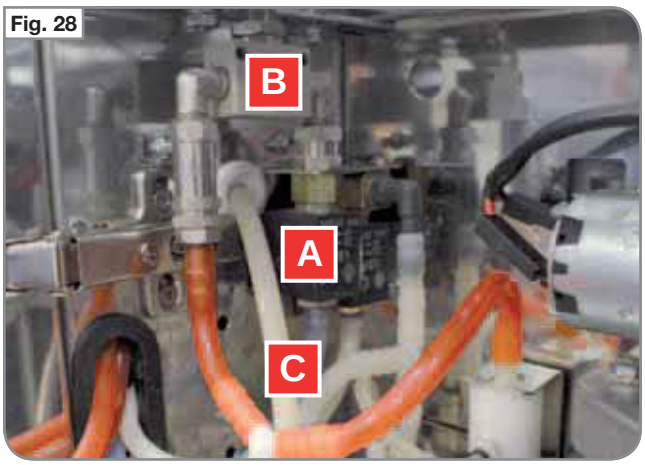
To access the washing and air solenoids valve for hot milk, the engineer needs to:
1 Switched off the machine.
2 Remove the grounds drawer.
3 Turn the key anticlockwise.
4 Open the front panel.

Fig. 27



The air solenoid valve for hot milk is connected to:
A Blue silicon pipe coming from air compressor
B Air adjustment screw
C Y fitting of steam pipe for cappuccino maker

Fig. 28



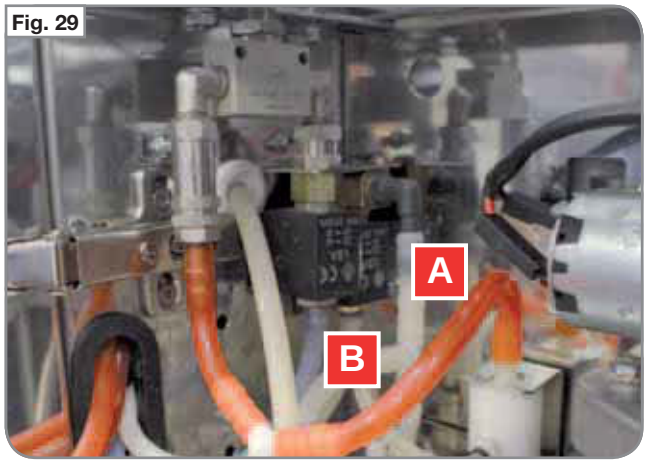
The washing solenoid valve is connected to:

A White silicon pipe coming from Cold milk solenoid valve

B Y fitting of milk pipe going to the milk pump.

To remove the washing and air solenoids valve for hot milk, the engineer needs to follow the same instruction described in par. 9.2.

Fig. 29



With a flathead screwdriver at the top left side of the machine, adjust the air and therefore, the milk foam:

1 Turn anticlockwise to increase the foam.

2 Turn clockwise to reduce the foam.

Operation should be performed while foamed milk is being poured, i.e. press cappuccino botton.).

Fig. 30

9.3 AIR REGULATOR FOR COLD MILK (TALENTO SPECIAL ONLY)

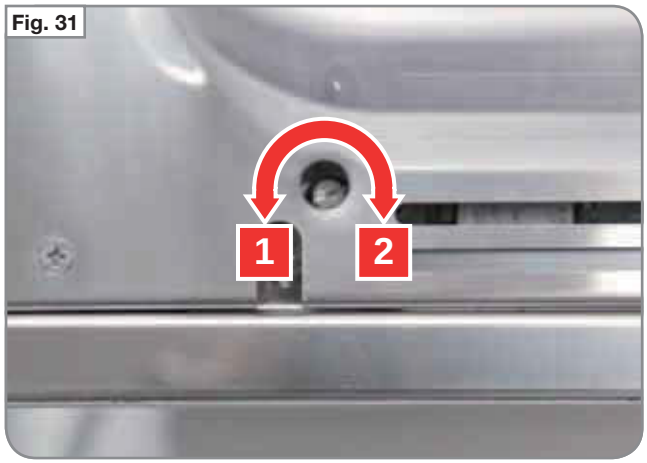
With a flathead screwdriver at the top left side (rear part) of the machine, adjust the air and therefore, the milk foam:

1 Turn anticlockwise to increase the foam.

2 Turn clockwise to reduce the foam.

This operation should be performed while cold milk is being poured.

Fig. 31



9.4 ADJUSTING KNOB

After found the final settings for hot milk foam it's possbile to fix the plastic knob available in the box.
The knob has a pin to reduce the setting range available for the end customer ½ turn,

1 Put the pin in the centre of the slot.

Fig. 32

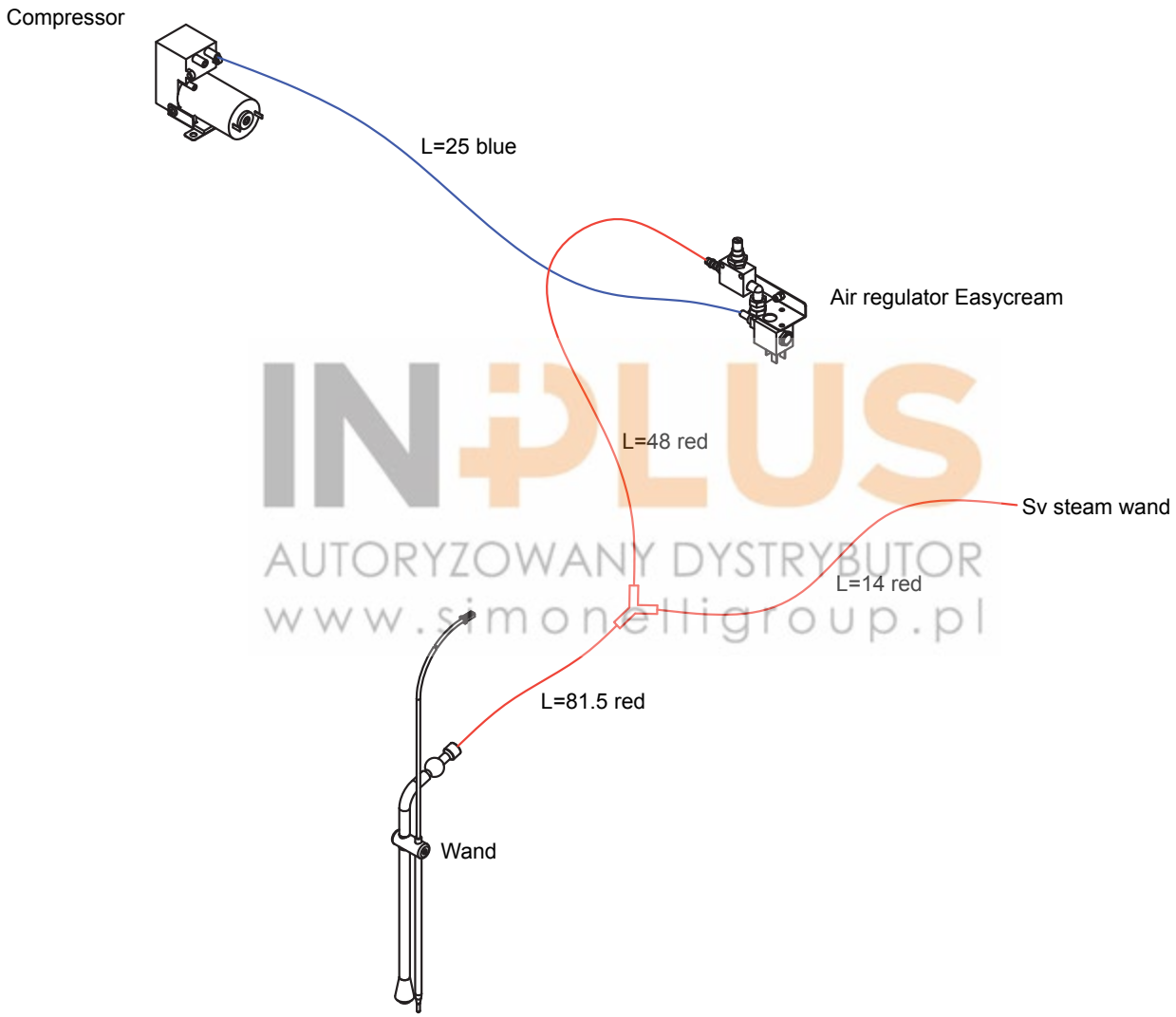
2 Fix the knob tightening the 2mm allen screw in the bottom part inside the door.

Fig. 33

9.5 PIPES CONNECTIONS

Fig. 34

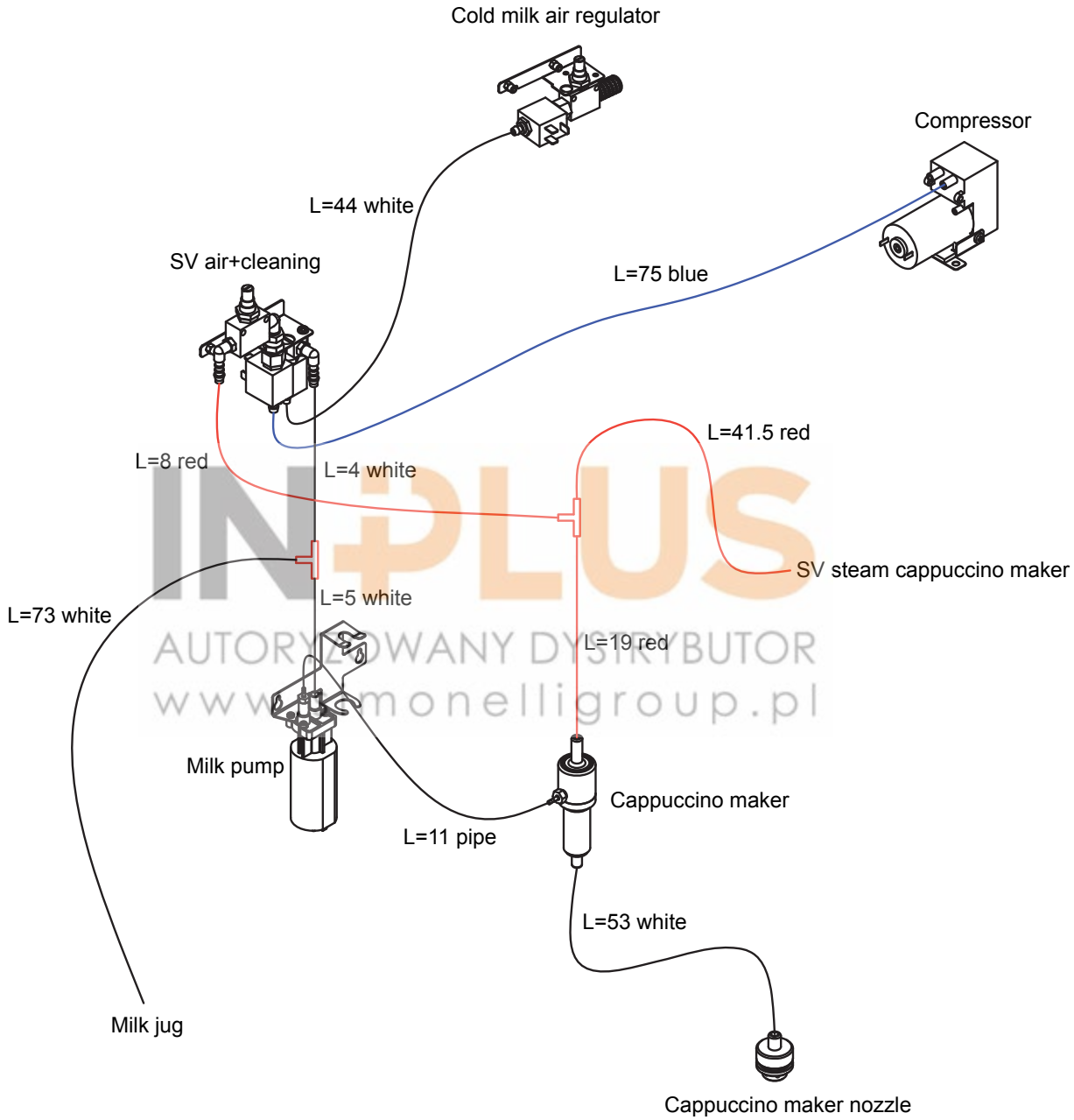
PIPING SV SERVICE
TALENTO PLUS with EASYCREAM



[Lenghts are in cm]

Fig. 35

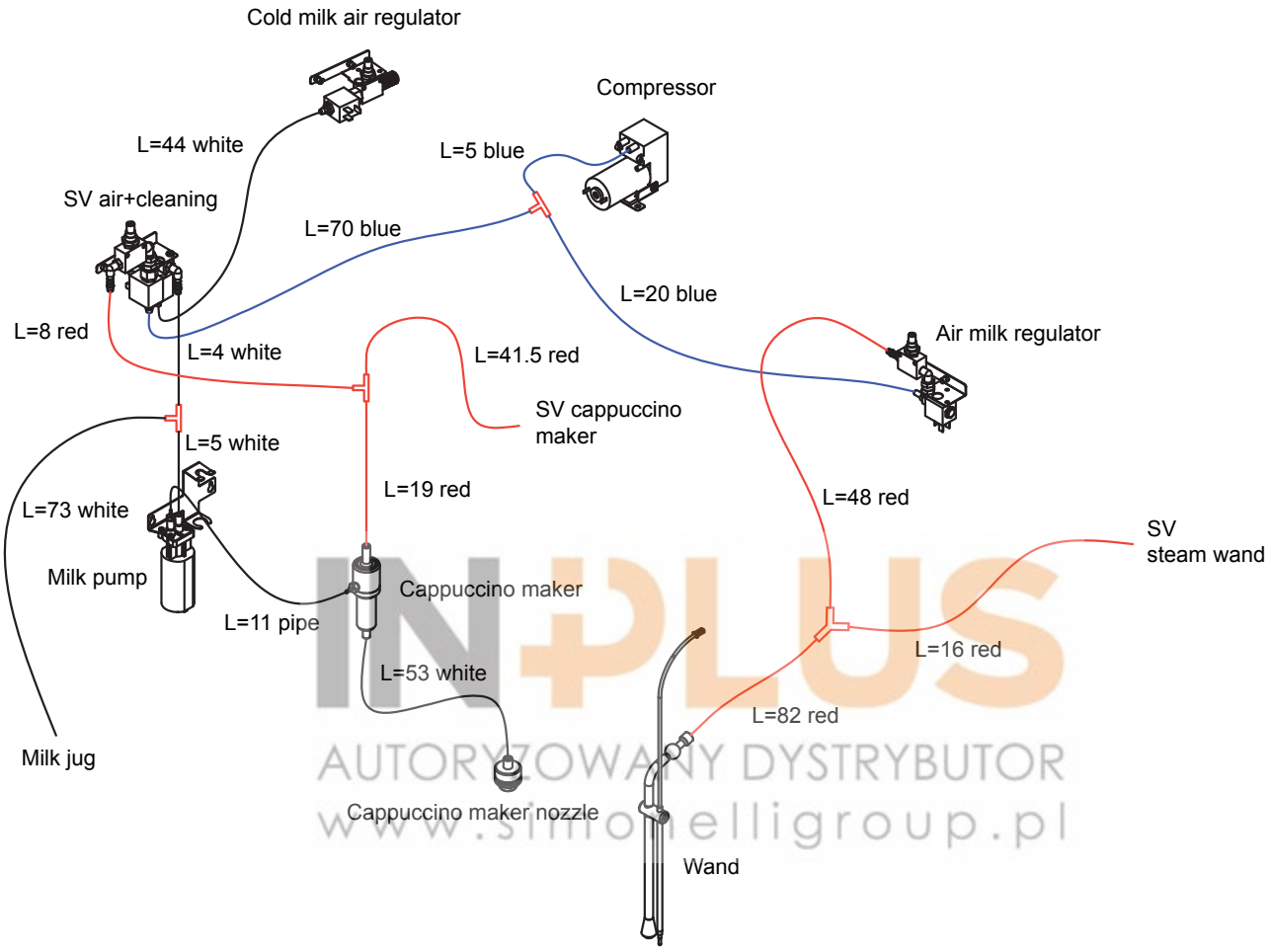
PIPING SV SERVICE
TALENTO SPECIAL without EASYCREAM



[Lenghts are in cm]

Fig. 36

PIPING SV SERVICE
TALENTO SPECIAL with EASYCREAM



[Lenghts are in cm]

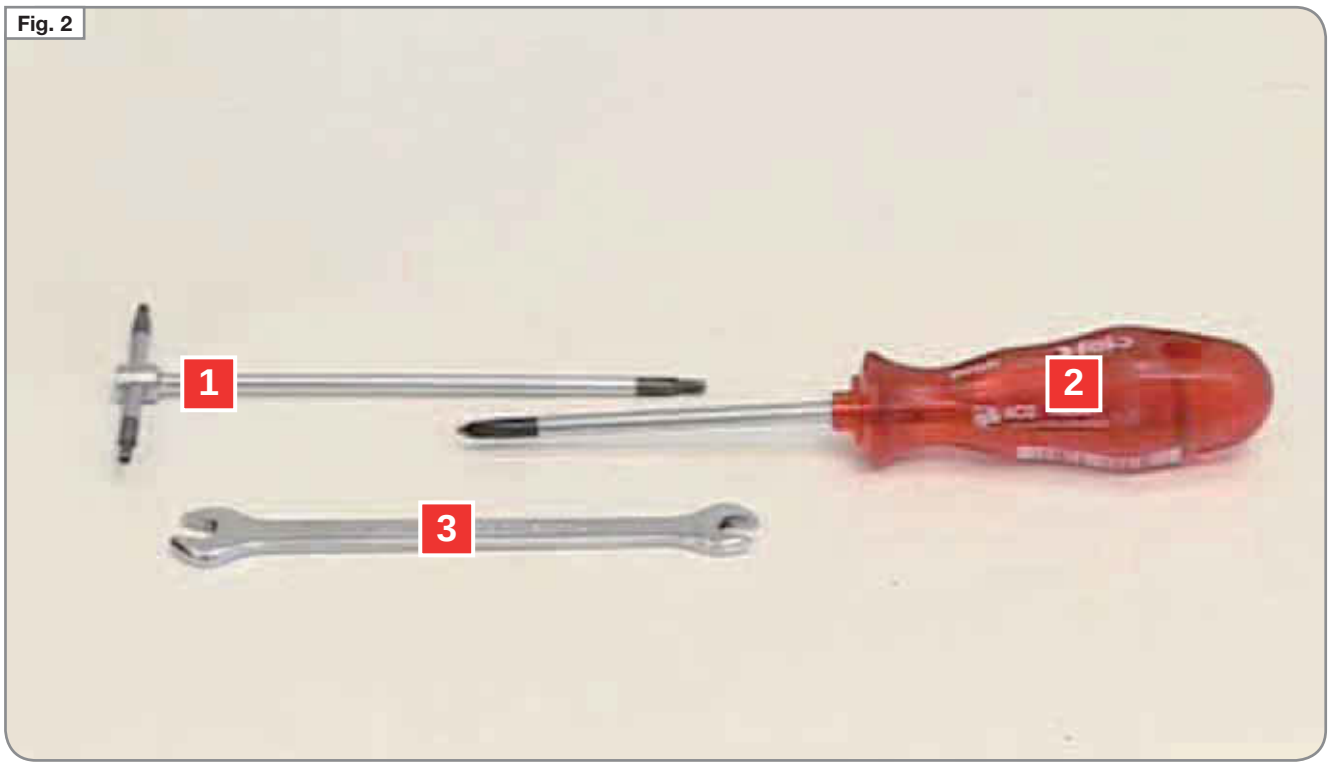
10. DOOR

Fig. 1

INDEX

TOOLS REQUIRED:

Fig. 2



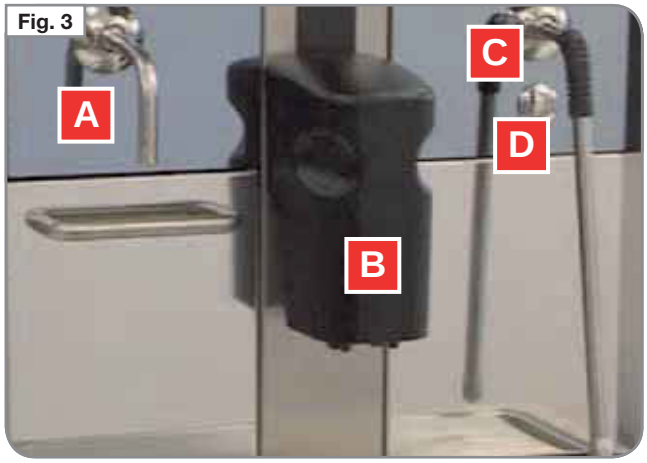
1 2 - 5 mm allen key
2 Phillips head screwdriver
3 7 mm wrench

10.1 INTRODUCTION

On the outside of the door starting from the bottom we can see:

A The hot water wand
B The pouring nozzle
C The steam wand
D The housing for an optional autosteam nozzle probe

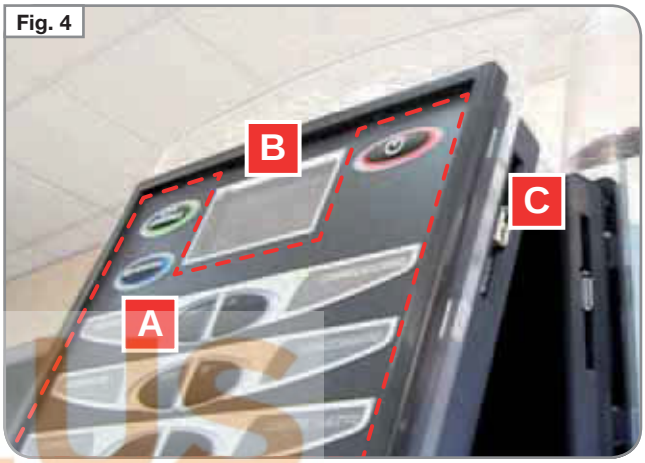
Fig. 3



In the top part we have:

A Button pad
B Display
C USB port

Fig. 4



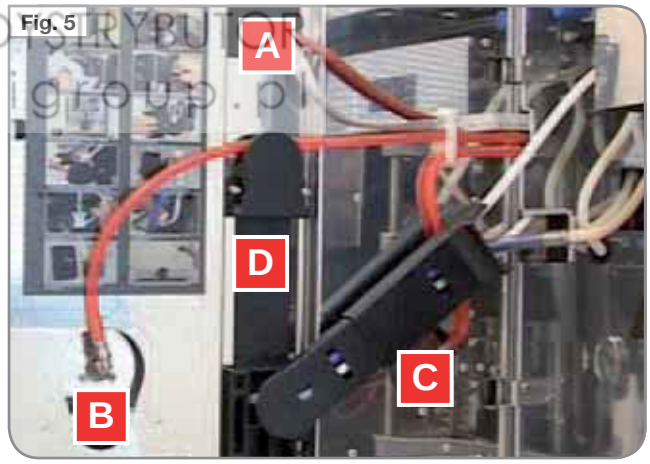
Inside the door, at the top is:

A The flat wire connecting the display

While in the centre:

B The steam inlet tube
C The hot water tube
D The guide to move the nozzle whit the guides for the tubes

Fig. 5



10.2 DISPLAY AND BUTTON PAD

It is possible to access the display and the button pad by:

1 Moving the frame up.
2 Removing the membrane.
3 Disconnect the flat wires.

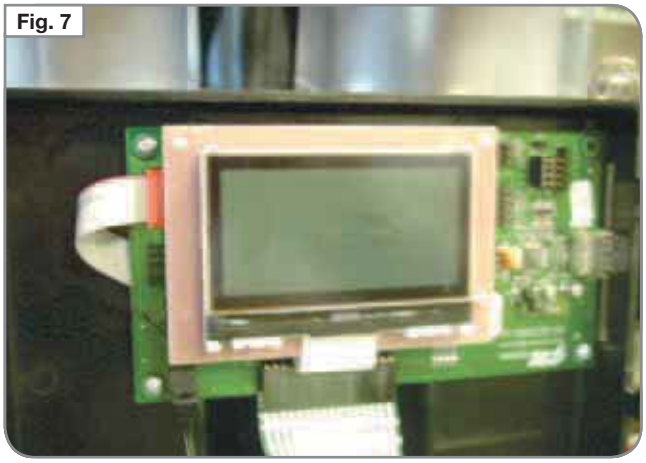
Fig. 6

Using a phillips screwdriver, it's possible to remove the display board:

1 Take out the four screws.

2 Take out the flat wire connecting to the main circuit board.

Fig. 7



10.3 POURING NOZZLE, TUNNEL AND GUIDES

The pouring nozzle is located in the front of the machine.

The service engineer will need to:

1 Switch off the machine.

2 Unhook the plastic lid from the pouring nozzle.

Fig. 8

The pouring nozzle contains:

A Cappuccino maker

B Inlet pipe for steam

C Milk pipe

D Coffee pipe

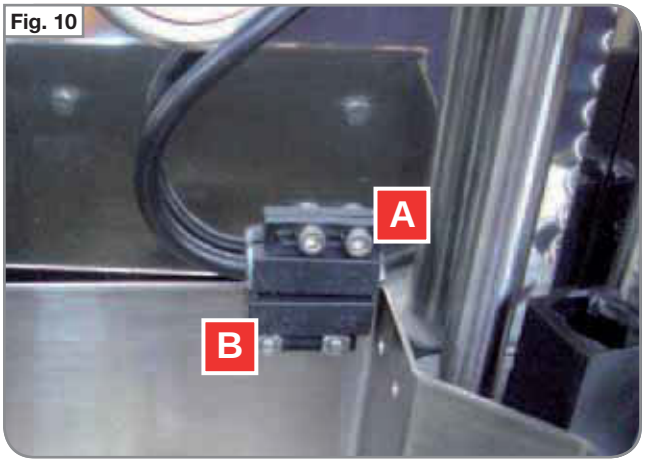
E Hot water pipe

Fig. 9

10.4 GROUNDS DRAWER AND MICRO

Open the door and remove the ground drawer;
There is a magnet **(A)** inside the drawer that closes a micro **(B)** inside the machine.
The micro signals the presence of the grounds drawer.

Fig. 10

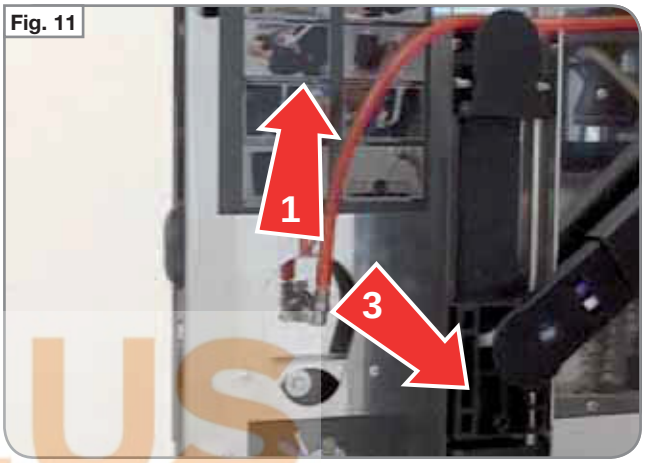


10.5 STEAM AND HOT WATER WANDS

To remove the steam wand, it is necessary to:

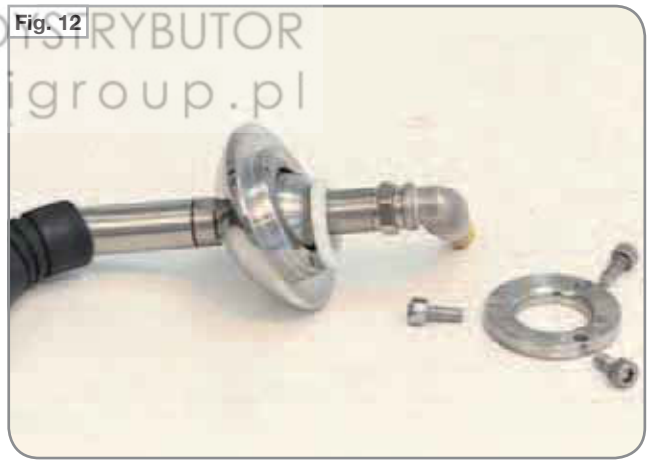
1. Slide out the red steam pipe.
2. Remove the three hex-head screw using a 2,5 mm wrench.
3. Slide off the wand and slide off the fitting from the front panel.

Fig. 11



In this picture all the components of the wand, especially the teflon seal, which makes wand movement more rigid inline with the thightness of the lock nuts.

Fig. 12



It is therefore possible to adjust wand rigidity.

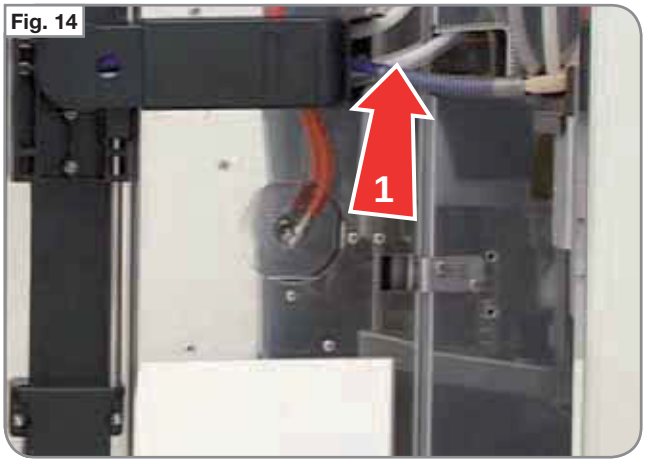
Fig. 13

To remove the hot water wand, it's necessary to:

1 Slide out the red pipe located inside the door.

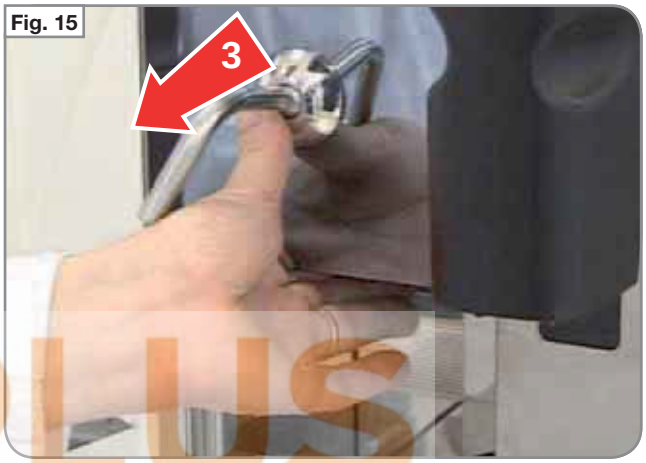
2 Remove the three 2,5 mm hex-head screws. Being sure to support the Glass before removing the last screw.

Fig. 14



3 Remove the wand from the front of the machine.

Fig. 15



In the picture, we can see all parts of the wand, especially the teflon seal, which makes wand movement more rigid in line with the tightness of the lock screws.

Fig. 16

10.6 GLASS REPLACEMENT

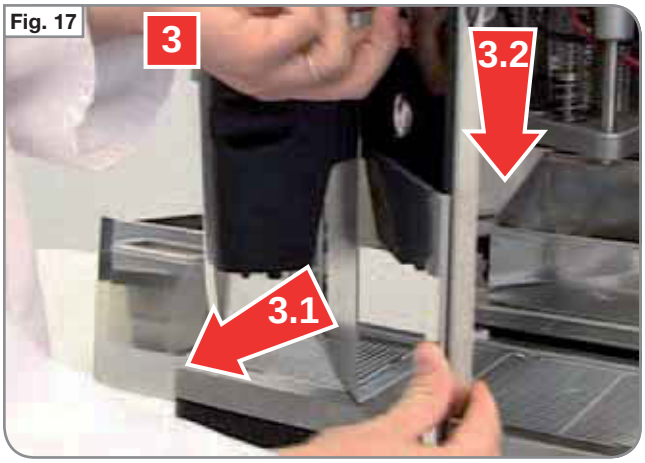
To remove the right-hand glass it is necessary to:

1 Remove the steam wand (see par. 10.5).

2 Using a phillips head screwdriver, remove the bottom part of the front door.

3 The glass is attached to the door via bayonet fitting and can be removed by sliding it downwards.
Remember to support the glass by the hole for the steam wand to prevent it from accidentally falling.

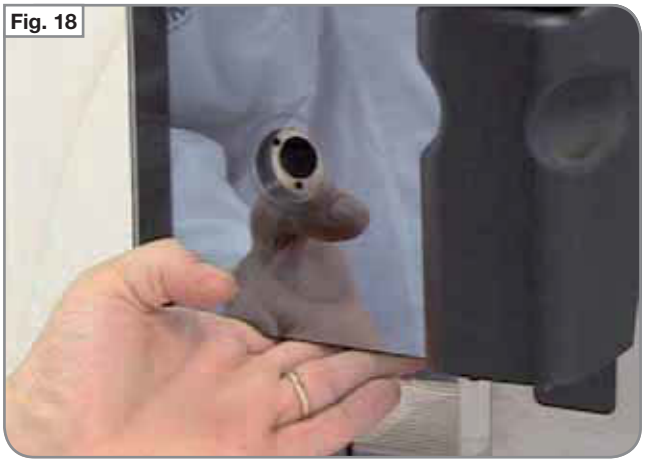
Fig. 17



To remove the left glass, it is necessary to:

1 Remove the hot water wand (see par. 10.5).
2 Before remove the last screw securing the wand, be sure to support the glass.
3 Remove the glass by sliding it downwards.

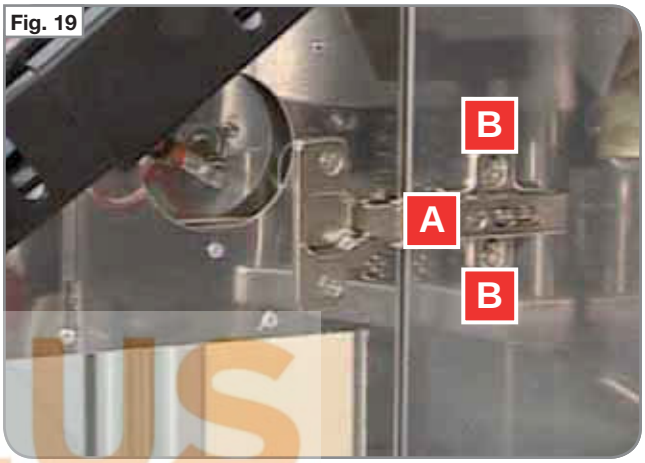
Fig. 18



10.7 HINGES

1 To remove the door with the adjustable hinges, take out the screw **(A)** inside the hinge and then release it, pulling out the door.
The height of mobile hinges can be adjusted using the two screws **(B)**.

Fig. 19

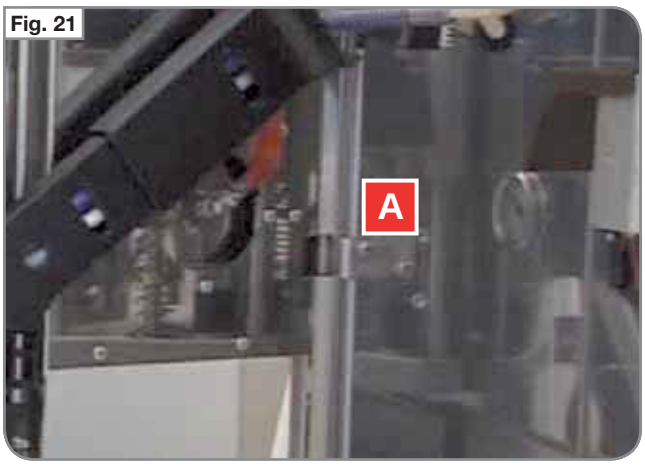


2 The central screw **(C)** serves to make lengthways adjustments.

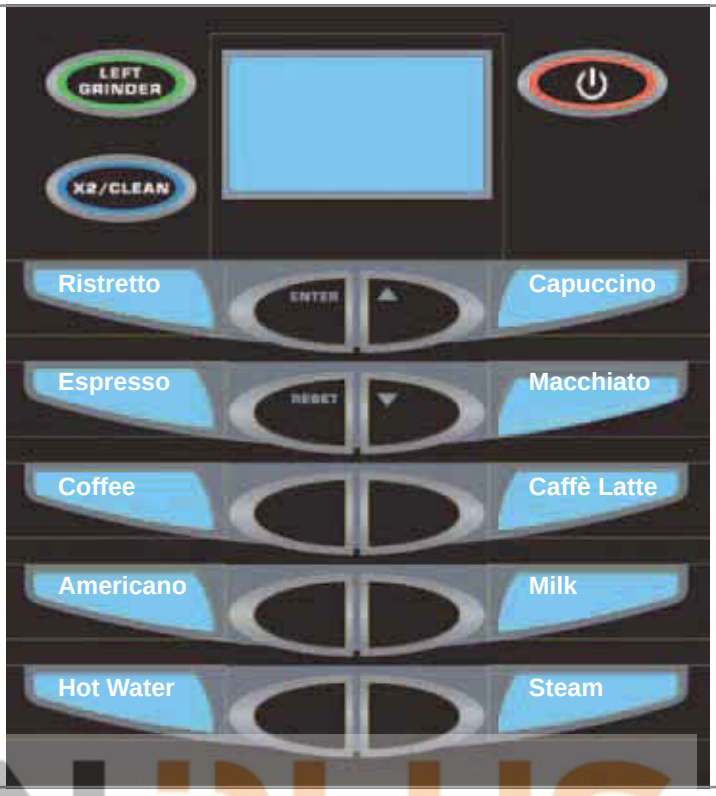
Fig. 20

To remove the fixed hinges, loose the screw **(A)** with a screwdriver.

Fig. 21



11. PROGRAMMING

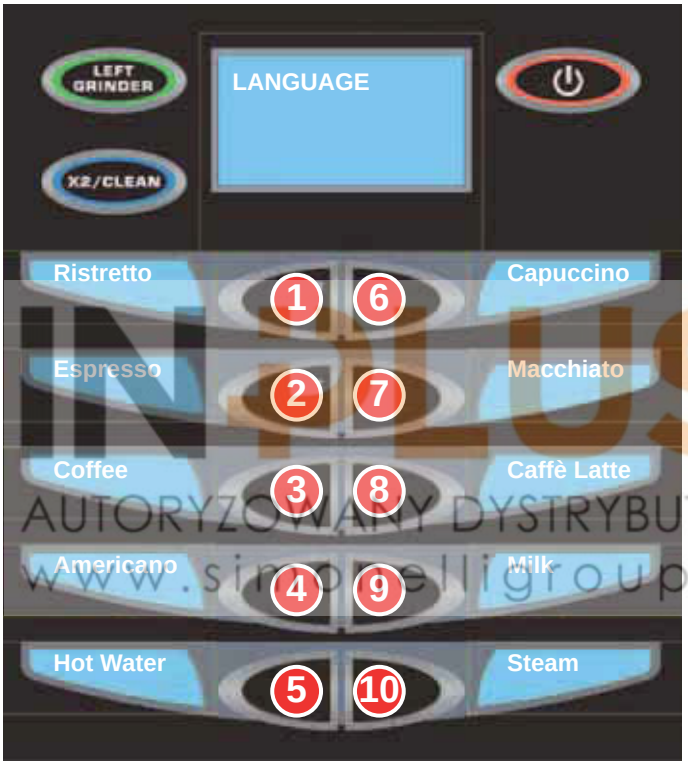


INDEX

When enter the programming mode, the service engineer have access to all of the machine's function.

With the machine switched off, hold down the ON/OFF  key (approx. 5 seconds) until the display shows the first programming function:

Fig. 1



The keys to be used in the programming stage are:

❶  Enter key: to open the menu and/or confirm the settings

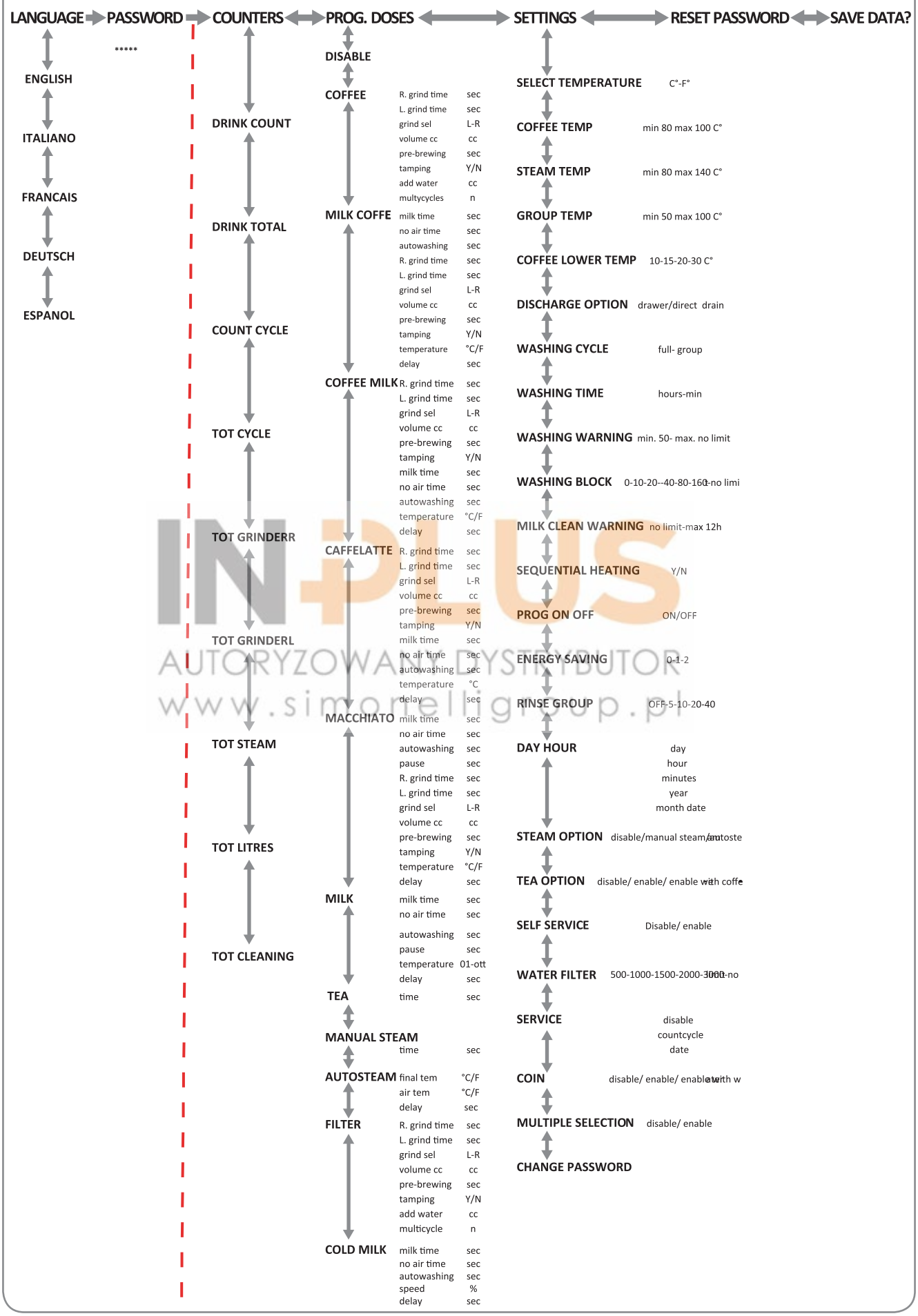
❷  Reset key: to go back to the previous step

❻-❼  Up and down key: to scroll through the menu and increse/reduce settings

USER

SERVICE ENGINEER

Press and hold On/Off button



To access to all the functions of the machine the engineer needs to press up the arrow key from the SELECT LANGUAGE menu and the display wile shows as follows

The menu has two different types of access:
USER: it is only possible to read the counter and edit some settings.

TECHNICIAN: it is possible to access and edit all machine settings.

To enter the technician menu, the password is, in sequence the keys:

1 - 2 - 3 - 4 - 5

The display wile shows only four characters:

Wait for 5 seconds before access the programming.

LIST OF PROGRAMMABLE FUNCTION:

1 LANGUAGE SELECTION
2 COUNTERS
3 DOSE PROGRAMMING
4 SETTINGS
5 SAVE DATA

11.1 LANGUAGE SELECTION

Press the keys to select the required language.
The possible languages are as follows: ENGLISH, ITALIANO, FRANCAIS, DEUTSCH, ESPANOL.
Confirm your selection and move to the next function by pressing .

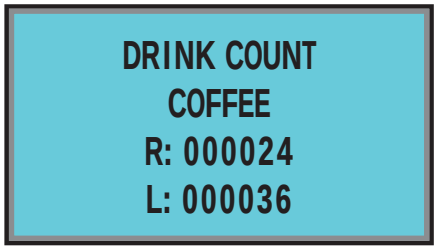
11.2 COUNTERS

Press the keys to open the submenu.

1 DRINK COUNT (Beverage count)

Press ENTER to enter the sub menu; all of the beverage keys (1-10) will start to flash.

Press the beverage key to read the number of beverages poured, e.g.:



Press and hold down ENTER for 6 seconds to reset the counter.

Press RESET to quit the counter for the selected beverage; press RESET again for 3 seconds to quit the sub menu.

2 DRINK TOTAL

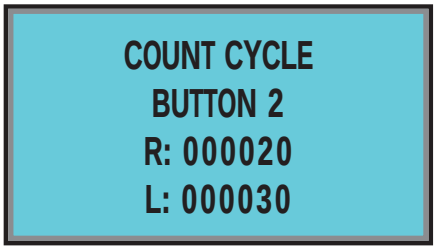
Press ENTER to enter the sub menu; all of the beverage keys (1-10) will start to flash. Press the beverage key to read the number of beverages poured, e.g.:

Press and hold down ENTER for 6 seconds to reset the counter.

Press RESET to quit the sub menu.

3 COUNT CYCLE (Group cycle counter)

Press ENTER to enter the sub menu; all of the beverage keys (1-10) will start to flash. Press the beverage key to read the number of beverages poured: e.g. for left and right grinder



The cycles refer to single beverages; press 2X to read the number of cycles for double beverages.

Press and hold down ENTER for 6 seconds to reset the counter.

Press RESET to quit the counter for the selected beverage; press RESET again for 3 seconds to quit the sub menu.

4 TOT CYCLES (Total group cycles)

Press ENTER to enter the sub menu; the keys remain lit and the display will read:

The number of cycles is the sum of all beverages, single and double.

Press and hold down ENTER for 10 seconds to read the absolute total (not resettable to zero):

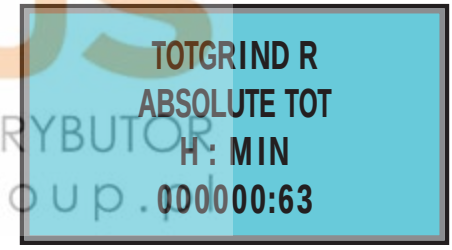
Press and hold down ENTER for 6 seconds from the total absolute menu to reset the partial TOTAL CYCLES counter.

Press RESET to quit the submenu.

5 TOT GRIND R (Right grinder total)

Press ENTER to enter the sub menu; the keys remain lit and the display will read the total time of the right grinder in hours and minutes:

Press and hold down ENTER for 10 seconds to read the absolute total (not resettable to zero):



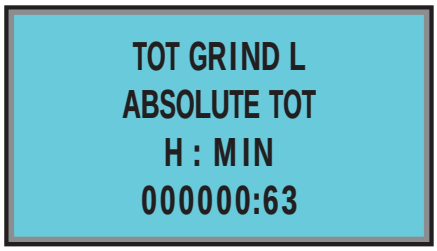
Press and hold down ENTER for 6 seconds from the total absolute menu to reset the partial TOT GRIND R counter.

Press RESET to quit the submenu.

6 TOT GRIND L (Left grinder total)

Press ENTER to enter the sub menu; the keys remain lit and the display will read:

Press and hold down ENTER for 10 seconds to read the absolute total (not resettable to zero):



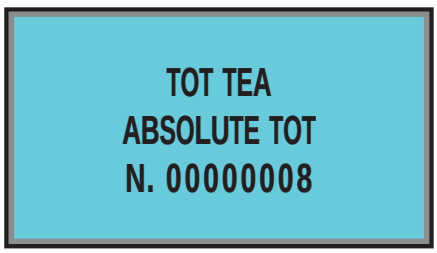
Press and hold down ENTER for 6 seconds from the total absolute menu to reset thepartial TOT GRIND L counter.

Press RESET to quit the submenu.

7 TOT TEA (Hot water total)

Press ENTER to open the sub menu; display will read:

Press and hold down ENTER for 10 seconds to read the absolute total (not resettable to zero):



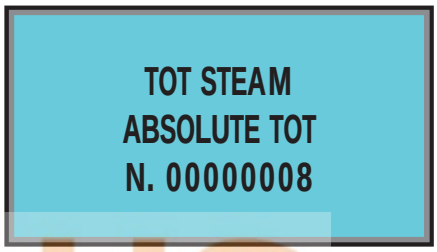
Press and hold down ENTER for 6 seconds from the total absolute menu to reset the partial TOT TEA counter.

Press RESET to quit the submenu.

8 TOT STEAM (Steam total)

Press ENTER to enter the sub menu; display will read:

Press and hold down ENTER for 10 seconds to read the absolute total (not resettable to zero):



Press and hold down ENTER for 6 seconds from the total absolute menu to reset the partial TOT STEAM counter.

Press RESET to quit the submenu.

9 TOT LITRES (Total litres)

Press ENTER to enter the sub menu; display will read:

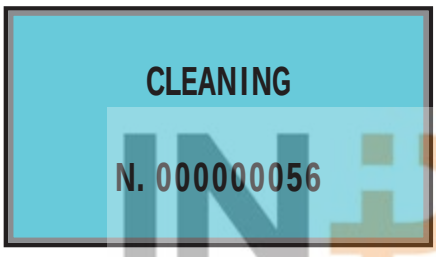
Press and hold down ENTER for 10 seconds to read the absolute total (not resettable to zero):

Press and hold down ENTER for 6 seconds from the total absolute menu to reset the partial TOT LITRES counter.

Press RESET to quit the submenu.

10 CLEANING (Total wash cycles)

Press ENTER to enter the sub menu; display will read:



Press and hold down ENTER for 10 seconds to read the absolute total (not resettable to zero):

Press and hold down ENTER for 6 seconds from the total absolute menu to reset the CLEANING counter.

Press RESET to quit the submenu.

To quit the menu, push the up arrow key until reach the menu SAVE DATA, Press ENTER key to confirm.

11.3 PROG DOSES (DOSE PROGRAMMING)

Press ENTER to open the sub menu and then use the keys to select the key to be programmed. The numbers, from 1 to 10 are shown in Fig. 1 pag. 11.2.

Press ENTER again to enter the function programming mode for each single key. Use the and arrow keys to select the required beverage:

DISABLE: key disable.
COFFEE: coffee cycle.
MILK COFFEE: milk cycle + coffee cycle.
COFFEE MILK: coffee cycle + milk.
CAFFELATTE: milk cycle + coffee together.
MACCHIATO: milk cycle + pause (3 seconds) + coffee.
MILK: milk cycle.
TEA: pours hot water.
MANUAL STEAM: timed steam delivery.
AUTOSTEAM: steam delivery with temperature probe.
FILTER: a coffee cycle without enabling the pump; pouring via mains pressure.
COLD MILK (TALENTO SPECIAL ONLY) milk cycle without steam.
Reference values for common beverages are suggested at par 2.2.2.

Press ENTER to confirm the required beverage.

List of functions that can be programmed for the **COFFEE** beverage:

- **R.GRIND TIME** (used to set the grinding time for right grinder).
- **L.GRIND TIME** (used to set the grinding time for left grinder).
- **GRIND SEL** (used to set the default grinder).
- **VOLUME CC** (used to set the volume of water in the coffee).
- **PRE-BREWING** (used to set the pre-brewing time).
- **TAMPING** (used to enable/disable pressing).
- **ADD WATER** (used to set the amount of additional hot water).
- **MULTICYCLE** (used to set the number of cycles for the selected button).

NOTE:

- At this point press LEFT GRINDER to start the test mode, the display shows "TESTING PLEASE WAIT" flashing: the group makes a setting cycle and then starts the beverage with the parameter just set. After the test , the display come back automatically into the programming mode and it's possible to modify again the parameters and test again by pressing LEFT GRINDER until product satisfies required quality features.

List of the functions that can be programmed for the **MILK COFFEE** beverage:

- **MILK TIME** (used to set the milk time/ amount).
- **NO AIR TIME** (used to set the milk time/ amount without foam).
- **AUTOWASHING** (used to set the washing time at the end of pouring).
- **R.GRIND TIME** (used to set the grinding time for right grinder).
- **L.GRIND TIME** (used to set the grinding time for left grinder).
- **GRIND SEL** (used to set the default grinder).
- **VOLUME CC** (used to set the volume of water in the coffee).
- **PRE-BREWING** (used to set the pre-brewing time).
- **TAMPING** (used to enable/disable pressing).
- **TEMPERATURE (TALENTO SPECIAL ONLY)** (used to set the temperature of the milk).
- **DELAY (TALENTO SPECIAL ONLY)** (used to set the delay time for the steam in milk product).

List of the functions that can be programmed for the **COFFEE MILK** beverage:

- **R.GRIND TIME** (used to set the grinding time for right grinder).
- **L.GRIND TIME** (used to set the grinding time for left grinder).
- **GRIND SEL** (used to set the default grinder).
- **VOLUME CC** (used to set the volume of water in the coffee).
- **PRE-BREWING** (used to set the pre-brewing time).
- **TAMPING** (used to enable/disable pressing).
- **MILK TIME** (used to set the milk time/ amount).
- **NO AIR TIME** (used to set the milk time/ amount without foam).
- **AUTOWASHING** (used to set the washing time at the end of pouring).
- **TEMPERATURE (TALENTO SPECIAL ONLY)** (used to set the temperature of the milk).
- **DELAY (TALENTO SPECIAL ONLY)** (used to set the delay time for the steam in milk product).

List of the functions that can be programmed for the **CAFFELATTE** beverage:

- **R.GRIND TIME** (used to set the grinding time for right grinder).
- **L.GRIND TIME** (used to set the grinding time for left grinder).
- **GRIND SEL** (used to set the default grinder).
- **VOLUME CC** (used to set the volume of water in the coffee).
- **PRE-BREWING** (used to set the pre-brewing time).
- **TAMPING** (used to enable/disable pressing).
- **MILK TIME** (used to set the milk time/ amount).
- **NO AIR TIME** (used to set the milk time/ amount without foam).
- **AUTOWASHING** (used to set the washing time at the end of pouring).
- **TEMPERATURE (TALENTO SPECIAL ONLY)** (used to set the temperature of the milk).
- **DELAY (TALENTO SPECIAL ONLY)** (used to set the delay time for the steam in milk product).

List of the functions that can be programmed for the **MACCHIATO** beverage:

- **MILK TIME** (used to set the milk time/ amount).
- **NO AIR TIME** (used to set the milk time/ amount without foam).
- **AUTOWASHING** (used to set the washing time at the end of pouring).
- **PAUSA** (used to set the pause between milk and coffee cycle).
- **R.GRIND TIME** (used to set the grinding time for right grinder).
- **L.GRIND TIME** (used to set the grinding time for left grinder).
- **GRIND SEL** (used to set the default grinder).
- **VOLUME CC** (used to set the volume of water in the coffee).
- **PRE-BREWING** (used to set the pre-brewing time).
- **TAMPING** (used to enable/disable pressing)
- **TEMPERATURE (TALENTO SPECIAL ONLY)** (used to set the temperature of the milk).
- **DELAY (TALENTO SPECIAL ONLY)** (used to set the delay time for the steam in milk product).

List of the functions that can be programmed for the **MILK** beverage includes:

- **MILK TIME** (used to set the milk time/ amount).
- **NO AIR TIME** (used to set the milk time/ amount without foam).
- **AUTOWASHING** (used to set the washing time at the end of pouring).
- **TEMPERATURE (TALENTO SPECIAL ONLY)** (used to set the temperature of the milk).
- **DELAY (TALENTO SPECIAL ONLY)** (used to set the delay time for the steam in milk product).

TEA:

- **TIME** (used to set the time/amount of hot water).

MANUAL STEAM:

- **TIME** (used to set the time/amount of steam).

AUTOSTEAM (OPTIONAL):

- **FINAL TEMP** (used to set the temperature.
- **AIR TEMP** (used to set the temperature to stop the air compression).
- **DELAY** (used to set the time to start air compressor).

FILTER:

- **R.GRIND TIME** (used to set the grinding time for right grinder).
- **L.GRIND TIME** (used to set the grinding time for left grinder).
- **GRIND SEL** (used to set the default grinder).
- **VOLUME CC** (used to set the volume of water in the coffee).
- **PRE-BREWING** (used to set the pre-brewing time).
- **TAMPING** (used to enable/disable pressing)
- **ADD WATER** (used to set the amount of additional hot water).
- **MULTICYCLE** (used to set the number of cycles for the selected button).

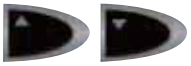
COLD MILK:

- **MILK TIME** (used to set the milk time/ amount).
- **NO AIR TIME** (used to set the milk time/ amount without foam).
- **AUTOWASHING** (used to set the washing time at the end of pouring).
- **SPEED** (used to set the speed of the milk).
- **DELAY** (used to set the delay time to open the cold air valve).

11.3.1 Functions description

- **R. GRIND TIME** (Grinding Time for right grinder):

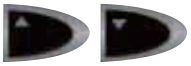
It is possible to set the grinding time for right grinder in seconds and therefore, the amount of ground coffee used.

Press ENTER  to open the sub menu; the  keys are used to increase/reduce grinding time.

Press ENTER  to confirm settings.

- **L. GRIND TIME** (Grinding Time for left grinder):

It is possible to set the grinding time for left grinder in seconds and therefore, the amount of ground coffee used.

Press ENTER  to open the sub menu; the  keys are used to increase/reduce grinding time.

Press ENTER  to confirm settings.

GRIND SEL (Selects Default Grinder):

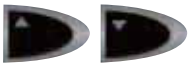
It is possible to set a default grinder (left LH or right RH).

Press ENTER  to open the sub menu; the keys  are used to select the right or left grinder.

Press ENTER  to confirm settings.

VOLUME CC (Water Volume):

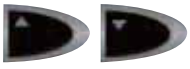
It is possible to set the volume of the water for the coffee in cc.

Press ENTER  to open the sub menu; the keys  are used to increase/reduce water volume.

Press ENTER  to confirm settings.

PRE-BREWING (Pre-infusion Time):

It is possible to set the pre-infusion time in sec.

Press ENTER  to open the sub menu; the keys  are used to increase/reduce pre-infusion time.

Press ENTER  to confirm settings.

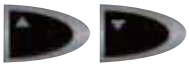
TAMPING (Pressing):

Press ENTER  to open the sub menu; the keys  are used to select YES or NO to enable/disable tamping.

Press ENTER  to confirm settings.

ADD WATER

It is possible to set the volume in cc of hot water to add to the beverage.

Press ENTER  to open the sub menu; the keys  serve to increase/reduce the amount of hot water.

Press ENTER  to confirm settings.

MULTICYCLE

It is possible to set the number of cycles to assign to the selected button.

Press ENTER  to open the sub menu; the keys  serve to increase/reduce the number of cycles from 1 to 99.

Press ENTER  to confirm settings.

MILK TIME (Milk Time):

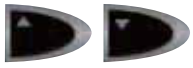
It is possible to set the time and therefore, the amount of milk.

Press ENTER  to open the sub menu; the keys  are used to increase/reduce the amount of milk.

Press ENTER  to confirm settings.

NO AIR TIME (Air Time disable):

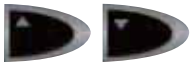
It is possible to set the part of total milk time in which the air solenoid is closed so as to adjust the amount of foam in the milk.

Press ENTER  to open the sub menu; the keys  are used to increase/reduce the milk time for which the solenoid valve is closed.

Press ENTER  to confirm settings.

AUTOWASHING (Automatic milk tube wash):

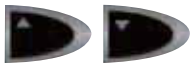
It is possible to set the cold water washing time at the end of milk dispensing.

Press ENTER  to open the sub menu; the keys  are used to increase/reduce the washing time.

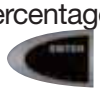
Press ENTER  to confirm settings.

TEMPERATURE (milk temperature - Talento Special only)

It is possible to set the voltage percentage of the milk pump and therefore, the temperature of milk.

Press ENTER  to open the sub menu; the keys  are used to increase/reduce the percentage of the milk pump.

Higher is the percentage, lower is the temperature, lower is the percentage higher is the temperature.

Press ENTER  to confirm settings.

DELAY (steam delay for milk products)

It is possible to set the time in which the steam solenoid is closed and the milk pump runs with 100% of power to fill up the milk pipe before starting the steaming. This unction is recommended if the fridge is quite far from the machine (i.e. under counter, on the right)

Press ENTER  to open the sub menu; the keys  are used to increase/reduce the delay time for which the solenoid valve is closed.

Press ENTER  to confirm settings.

TEA (Tea time):

Press this key  from the cycle menu to open the **TEA** cycle: press ENTER  to open the submenu; the keys  serve to increase/reduce the time and therefore the volume of the water.

Press ENTER  to confirm settings.

MANUAL STEAM (Steam Time):

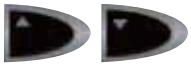
Pressing key  from the cycle menu to open the **MANUAL STEAM** cycle; press ENTER  to open the submenu; the keys  serve to increase/reduce the time of the steam.

Press ENTER  to confirm settings.

AUTOSTEAM:

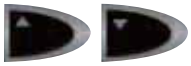
Press key  from the cycle menu to open the **AUTOSTEAM** cycle; press ENTER  to open the submenu;

FINAL TEMP (final temperature)

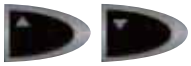
Press ENTER  to open the sub menu; the  keys are used to increase/reduce the final temperature that the beverage being heated needs to reach.

Press ENTER  to confirm settings.

AIR TEMP (air temperature)

Press ENTER  to open the sub menu; the  keys are used to increase/reduce the temperature after that air compressor stops. After this temperature the steam only mix the milk creating the micro-bubbles.
Press ENTER to confirm settings.

DELAY (air delay for autosteam)

Press ENTER  to open the sub menu; the  keys are used to increase/reduce the time after that the air compressor starts. After this time the compressor pushes the air in the milk starting to create the foam.

Press ENTER  to confirm settings.

DOUBLE DOSE PROGRAMMING:
To program the double dose, after entering the menu for the required key:

Press the 

key: it will be possible to program the same list of functions for the double dose.

11.4 SETTINGS

Press ENTER  to open the sub menu and use the keys  to select the function to be programmed.

Press ENTER  again to open the function.

11.4.1 Select temperature (Temperature unit selection)

It is possible to program the unit of measure for viewing the temperature, CELSIUS – FAHRENHEIT.

Press ENTER  to open the sub menus, the keys are used to select the preferred unit of measurement CELSIUS – FAHRENHEIT.

Press ENTER  to confirm settings.

11.4.2 Coffee temp (Coffee boiler Temperature)

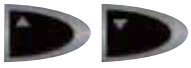
It is possible to programme the temperature of the water in the coffee boiler.

Press ENTER  to open the sub menu; the keys  are used to increase/reduce the temperature of the water in the coffee boiler tank (min. 80°C max. 100°C).
Reducing the temperature below 80°C it is possible to switch off the boiler, switching off the heating element and the temperature control)

Press ENTER  to confirm settings.

11.4.3 Steam temp (Steam boiler temperature)

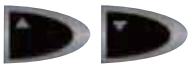
It is possible to programme the temperature of the steam in the services boiler.

Press ENTER  to open the sub menu; the keys  are used to increase/reduce the temperature of the steam in the services boiler tank (min 80°C max. 140°C).
Reducing the temperature below 80°C it is possible to switch off the boiler, switching off the heating element and the temperature control)

Press ENTER  to confirm settings.

11.4.4 Group temp (Pouring group temperature)

It is possible to programme the temperature of the pouring group.

Press ENTER  to open the sub menu; the keys  are used to increase/reduce the temperature of the pouring group. (min. 50°C max. 100°C).
Reducing the temperature below 50°C it is possible to switch off the group, switching off the heating element and the temperature control)

Press ENTER  to confirm settings.

11.4.5 Coffee lower temperature

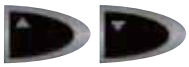
It is possible to programme the minimum temperature of the coffee boiler to have the message SELECT PRODUCT.

Press ENTER  to open the sub menu; the keys  are used to increase/reduce the difference between the coffee boiler temperature and the minimum temperature to start the display and to enable the beverage production (10-15-20-30°C).

Press ENTER  to confirm settings.

11.4.6 Discharge option (Grounds Drawer)

It is possible to programme the number of cycles after which it is necessary to empty out the grounds drawer.

Press ENTER  to open the sub menu; the keys  are used to select the option with **DRAWER** or with **DIRECT** discharge.

Press ENTER  to open the sub menu; the keys  are used to increase/reduce the number of cycles (min. 1 - max. 40 for the option with **DRAWER**; min. 50 - max. **NO LIMIT** for the option with **DIRECT** discharge).

Press ENTER  to confirm settings.
To reset the cycle count for emptying the grounds drawer, remove the drawer for at least 15 seconds.

11.4.7 Washing cycle

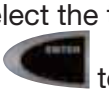
It is possible to programme a **FULL** washing cycle (milk and coffee) or a **GROUP** washing cycle only.

Press ENTER  to open the sub menu; the keys are used to select the **FULL** wash cycle (recommended for machines with cappuccino maker) or the **GROUP** wash cycle (recommended for machines without cappuccino maker and with **AUTOSTEAM**).

Press ENTER  to confirm settings.
Each time that the wash cycle is enabled, it will follow the settings entered during this function.

11.4.8 Washing time (Washing alarm times)

It is possible to program four times at which to enable the wash alarm.

Press ENTER  to open the sub menu; the keys  are used to select the time to be set. E.g. TIME 1, press ENTER  to open the sub menu; the keys  are used to select the time, HOURS and minutes MIN at which the wash alarm must appear.

Press ENTER  and the keys  to set the time HOURS and minutes MIN.

Press ENTER  to confirm settings.
At the set time or times, the “WASHING” alarm will flash in the display; this will disappear once the wash has been completed.
If 00 is set for HOURS and 00 for MIN at the TIMES 1,2,3,4, the alarm is deactivated.

11.4.9 Washing warning (Washing alarm cycles)

Press ENTER  to open the sub menu.
This programme the number of cycles after which the group wash warning is displayed.

The keys  are used to increase/decrease the number of cycles for viewing the group wash message (min. 50 – max. NO LIMIT).

Press ENTER  to confirm settings.

11.4.10 Washing block

It is possible to programme the number of beverages before the machine enters block mode with the message “WASHING” on the display.

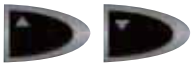
Press ENTER  to open the sub menu.

The keys  are used to increase/ decrease the number of cycles (0 - 10 - 20 - 40 - 80 - 160 - NO LIMIT); with 0 the machine enters block mode immediately when the “WASHING” alarm appears; with 10 - 20 - 40 - 80 - 160, the machine enters block mode after 10 - 20 - 40 - 80 - 160 pours; with NO LIMITS the machine will not enter block mode.

Press ENTER  to confirm settings.

11.4.11 Milk clean warning (Milk washing alarm)

Press ENTER  to open the sub menu.
This programme the number of hours from the last milk beverage being poured, after which the cappuccino maker cleaning warning is displayed.

The keys  are used to increase / decrease the number of hours before the cappuccino maker clearing message is displayed (min. NO LIMIT – max. 12H).

Press ENTER  to confirm settings.

11.4.12 Sequential heating

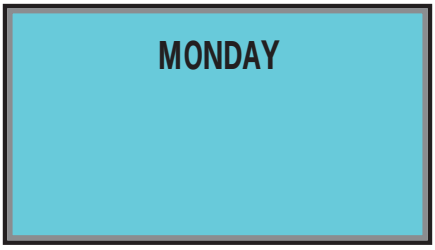
Press ENTER  to open the sub menu.

The keys  are used to enable/ disable the **SEQUENTIAL HEATING** function (YES – NO) . With the **SEQUENTIAL HEATING** function enabled, **YES**, the control board will first heat up the coffee heating element and then the services heating element; with the **SEQUENTIAL HEATING** function disable, **NO**, the control board will heat the two boilers at the same time.

11.4.13 Prog on off (Programming automatic switch on/off)

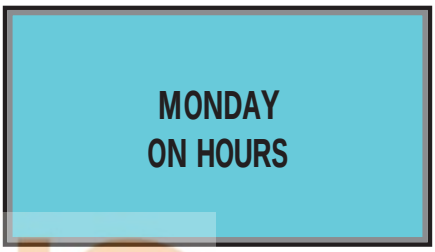
This is to program the automatic ON/OFF times for the machine.
The default setting is for the machine to be set to “STANDBY” every day of the week and therefore, it needs to be switched on/ off using the ON/OFF botton.

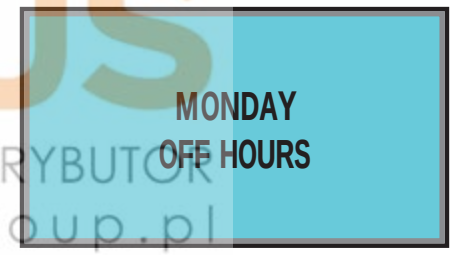
Press ENTER  to open the sub menu and the display will show as follows:

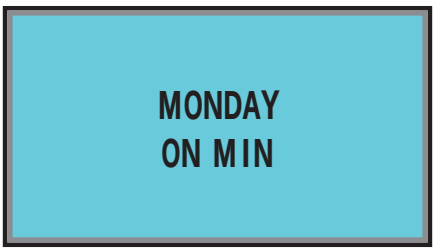


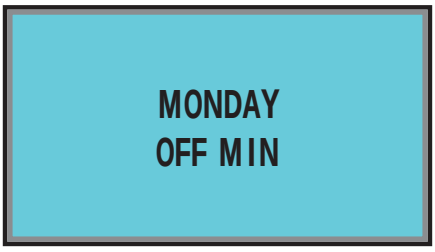
The keys  are used to view the settings for each day of the week.

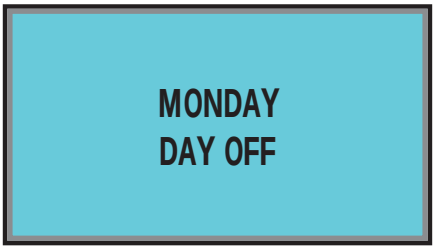
Press ENTER  to set the required day of the week; the keys  are used to select the hour and minutes for switching on and the hour and minutes for switching off.











Press ENTER  to confirm and then press RESET  to quit the sub menu.

11.4.14 Energy saving

It is possible to enable/disable the **ENERGY SAVING** function.

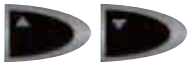
Press ENTER  to open the submenu; the keys  are used to deactivate 0 or activate 1-2 he energy saving function.

0: energy saving disabled.
1: when the machine is switched off manually or automatically, the temperatures of the boilers drop respectively to 80°C for the coffee boiler, 110°C for the steam tank and 80°C for the group.
2: when the machine is switched off manually or automatically, the temperatures of the boilers drop respectively to 85°C for the coffee boiler, 115°C for the steam tank and 85°C for the group.

Press ENTER  to confirm the setting and then press RESET  to quit the sub menu.

11.4.15 Rinse group

It is possible to program a standby time after which the machine will carry out a group rinse cycle using hot water only, to keep the coffee circuit hot and clean.

Press ENTER  to open the sub menu, the keys  are used to select OFF – 5 – 10 – 20 – 40.
Press ENTER to confirm and then press RESET to quit the sub menu.

11.4.16 Day/hour

This programmes the day, hour, minutes, year, month and date, which will be shown on the machine display.

Press ENTER  to open the sub menu; the keys  are used to select day, hour, minutes, year, month and date.

Press RESET  to quit the sub menu.

11.4.17 Steam option

Press ENTER  to open the submenu; the keys serve to select the required option; DISABLE, MANUAL STEAM or AUTOSTEAM. When the function is DISABLE, the steam cycle does not appear in the cycle selections for beverages 1-10. With the MANUAL STEAM function, it is possible to select the MANUAL STEAM function for beverages 1-10. With the AUTOSTEAM, function, it is possible to select the MANUAL STEAM or AUTOSTEAM function for beverages 1-10.

Press ENTER  to confirm the setting.

11.4.18 Tea option

Press ENTER  to open the submenu; the keys  serve to select the required hot water option: DISABLE, ENABLE, ENABLE WITH COFFEE. With the function DISABLE, the hot water cycle does not appear in the cycle selections for beverages 1-10. With the function ENABLE, it is possible to select the TEA cycle for beverages 1-10.
With the function ON WITH COFFEE, the hot water can be poured during a coffee cycle. This function can only be used with a machine fitted with hot water economizer option (recommended function with three-phase machine).

Press ENTER  to confirm the setting.

11.4.19 Self service

Press ENTER to open the submenu; the keys serve to select the required SELF SERVICE option: DISABLE, ENABLE.
With the function ENABLE, the 2X, LEFT GRINDER and beverage manual stop functions are disable.

Press ENTER to confirm the setting.

11.4.20 Water filter

It is possible to programme the number of litres of water used by the machine before the **FILTER** alarm is displayed.

Press ENTER to open the submenu; the keys are used to increase/reduce the number of litres of water poured before the water filter message is displayed.

Press ENTER to confirm the setting.

11.4.21 Service (maintenance)

It is possible to programme the number of machine cycles or the date for scheduled maintenance by a qualified service engineer.

Press ENTER to open the submenu, The message will appear:

The keys serve to set the number of cycles and the date for the planned scheduled maintenance. For maintenance, please see the "SCHEDULED MAINTENANCE PROGRAMME".

Press ENTER to confirm the setting.

11.4.22 Coin

Press ENTER to open the submenu; the keys serve to select the required COIN system: DISABLE, ENABLE, ENABLE WITH WATER.
With the function DISABLE, the coin system don't work and the keypad is free; with the function ENABLE, the product keys except hot water and steam can be activated only by using a coin (some coin for all keys); with the function ENABLE WITH WATER, the product key includes hot water and except only steam can be activated only by using a coin (some coin for all keys).

Press ENTER to confirm the setting.

11.4.23 Multiple selection

Press ENTER to open the submenu; the keys serve to select the required MULTIPLE SELECTION option: DISABLE, ENABLE.
With the function ENABLE, it is possible to press the same key button before the first 2 seconds after the beverage selection to increase the cycle for this product from 1 to 5.
After 2 seconds by pressing the button again the beverage stops manually. The machine makes from 1 to 5 cycle of the same beverages continuously, the display shows the count down for cycles remaining
With the function DISABLE, by pressing the same button again the beverage stops manually.

Press ENTER to confirm the setting.

11.4.24 Change password

It is possible to set a new password to access programmable functions in user mode.

Press ENTER to open the sub menu.
Enter the old password:
OLD PASSWORD XXXX (left grinder)

Enter the new password using a combination of 4 keys:
NEW PASSWORD XXXX

Confirm the password previously set:
CONFIRM PASSWORD XXXX

11.5 SAVE DATA

Press ENTER to store all data set during the programming stage in the machine's memory.

Pressing RESET it is possible to quit the programming mode without saving the data.

11.6 MACHINE SWITCH OFF

To switch off the machine, press and hold down the off key for 3 seconds.

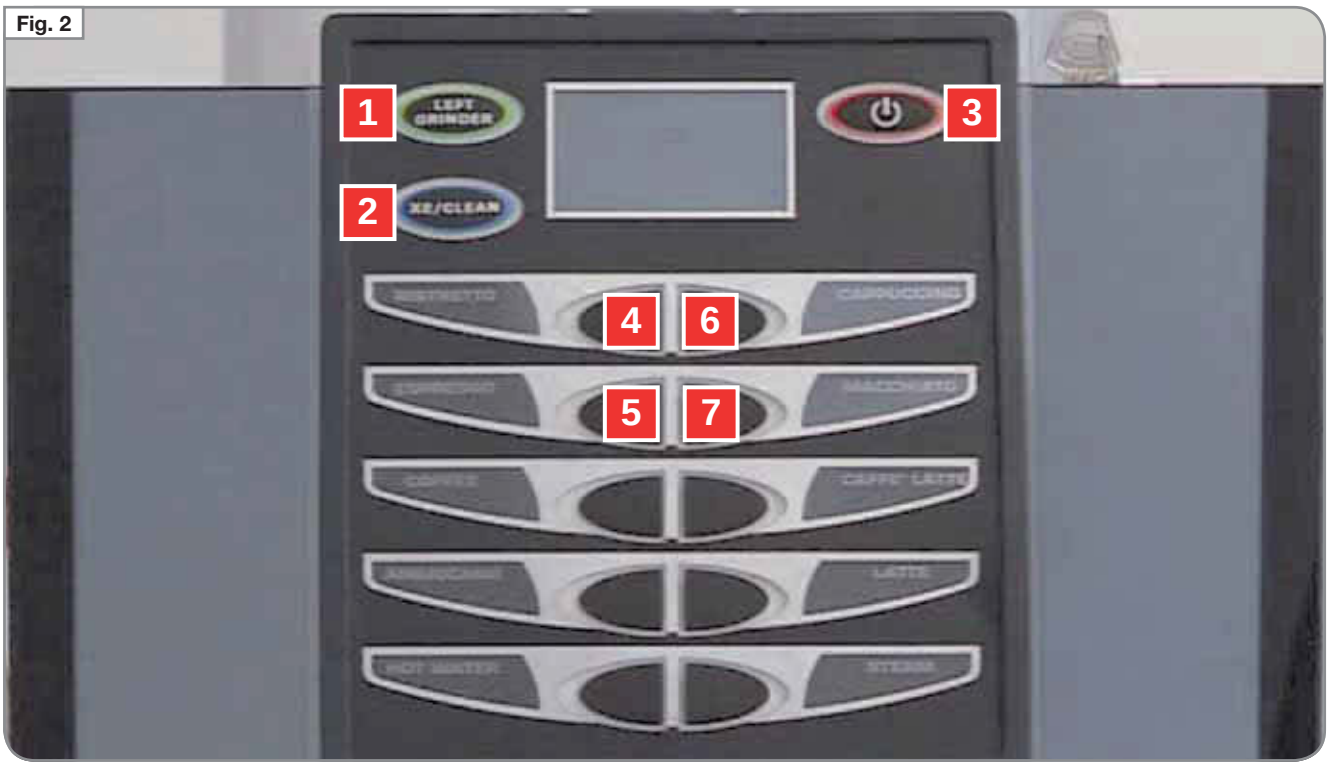
12. SPECIAL FUNCTION

Fig. 1

INDEX

TOOLS REQUIRED:

Fig. 2



1 key
2 key
3 key
4 key
5 key
6 key
7 key

12.1 SOLENOID VALVE TEST

With the machine switched off:

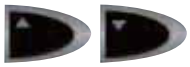
1 Hold down the  arrow keys for 8 seconds; the display will read “TEST”.

Fig. 3

2 Press the  key to check the correct operation of the solenoid coils. Press keys A-H to supply power to the coil of:

- **A** Coffee
- **B** Add Water
- **C** Water Level
- **D** Coffee Boiler Filling
- **E** Tea
- **F** Cappuccino
- **G** Auto Wash
- **H** Milk Air
- **I** Steam

Fig. 4

To quit the special functions, switch the machine OFF and then ON again.

12.2 MOTOR AND HEATING ELEMENT TEST

With the machine switched off:

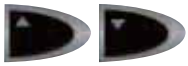
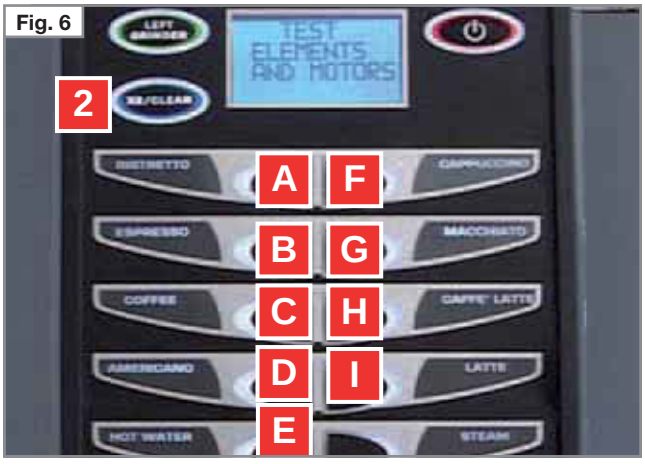
1 Hold down the  arrow keys for 8 seconds; the display will read “TEST”.

Fig. 5

2 Press the  key to check the correct operation of the heating elements and the motor, pressing the key A-I to power the:

- **A** Coffee Boiler Tank
- **B** Steam Boiler Tank
- **C** Group Heating Element
- **D** Right Grinder Motor
- **E** Left Grinder Motor
- **F** Top Position Of The Motor Group
- **G** Bottom Position Of The Motor Group
- **H** Intermediate Position Of The Motor Group
- **I** Pump Motor

Fig. 6



To quit the special functions, switch the machine OFF and then ON again.

12.3 DATA RESET

With this function, it is possible to remove incorrect operating data and return to default programming valves.
To reset the machine parameters and return to the default setting, with the machine OFF:

1 Hold down the two keys  and  for 8 seconds.

Fig. 7

Fig. 8

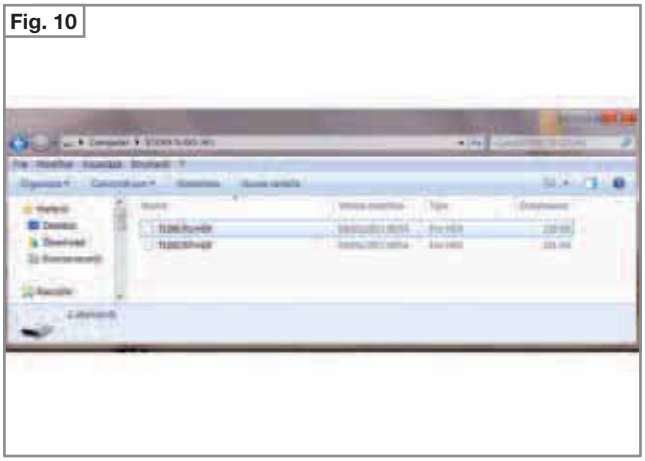
The display will shows the default setting message.

Fig. 9

12.4 SOFTWARE UPDATE WITH USB KEY

1 Copy in the USB memory stick, the two program files to update the software release:

Fig. 10

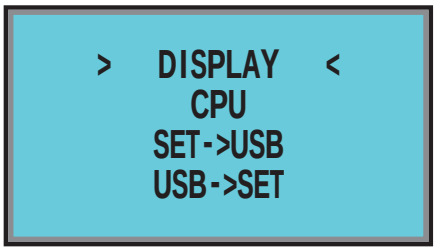


TL09CPU.hex
TL09DSP.hex

2 Switch off the Talento machine (the display shows OFF).
3 Remove the USB memory stick from the PC and insert it in the Talento machine.

Fig. 11

4 Push for 5 seconds the button 5 and 10 (the two last buttons, hot water and steam, as standard settings), the display shows:



5 With arrow up and down can you chose the software to download, CPU or DISPLAY. Press  to start the download, after few seconds the display starts to blink with blue or green light (CPU or DISPLAY). Wait until the blue light of the display become fixed. The transfer is done correctly.
6 Remove the USB memory stick and wait until the display shows OFF.
7 Insert again the USB stick into the Talento machine.
8 Repeat the procedure described in point 5 to transfer the second software, DISPLAY or CPU.
9 Remove the USB memory stick.
10 the display shows OFF, push for 5 seconds the firs and second buttons on the left (ENTER  and RESET ) until the display becomes red and shoes RESET DATA.
11 The display shows OFF, wait 30 seconds and switch on the Talento machine. Read and verify if the new release is showed on the display during the lamp test.

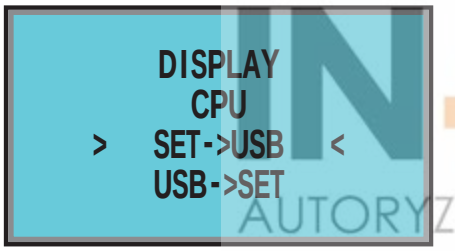
12.5 DATA TRANSFER WITH USB KEY

1 Insert the USB key in the Talento machine.

Fig. 12

2 Switch off the Talento machine (the display shows OFF).

3 Push for 5 seconds the button 5 and 10 (the two last buttons hot water and steam as standard settings), the display shows:



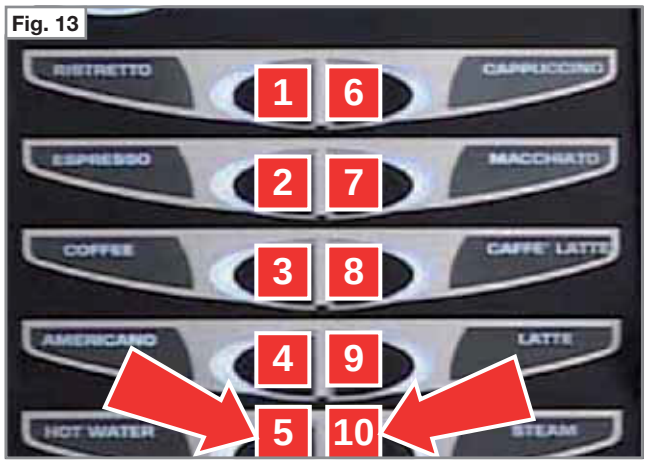
4 With arrow up and down can you chose the data transfer, SET → USB to copy the data from the machine to the USB stik, or USB → SET to transfer the data from the USB to the machine. Press ENTER to start the data transfer, when the display shows OK, the data transfer is completed and the display come back to the first menu.

5 Remove the USB memory stick and press RESET to come back in OFF.

12.6 RESET ABSOLUTE COUNTER

To reset the absolute counters, start the programming in technical mode (second level with password 1-2-3-4-5 keys), when the display shows COUNTER or PROG DOSES or SETTING hold pressed the keys number 5 and 10 for five seconds,

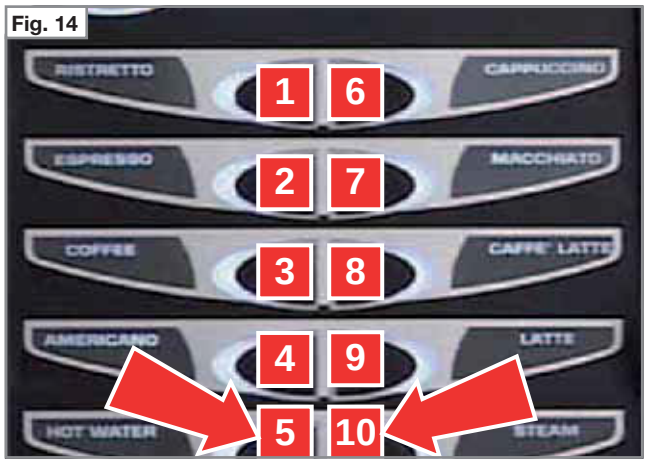
Fig. 13



the display shows:

Hold pressed again keys number 5 and 10 for

Fig. 14



13. ALARMS

Fig. 1

INDEX

13.1 ALARM THAT BLOCK MACHINE FUNCTION

DISPLAY	CAUSA	EFFECT	SOLUTION	SEE PAR.
DRAWER FULL	Grounds drawer full. The number of coffee grounds in the drawer has reached the number set during programming stage.	Keys delivering coffee based drinks are blocked.	Pull out the grounds drawer and empty it into a garbage bag. Put the drawer back into place, when the display reads: DRAWER OUT	10.4
DRAWER Out	Grounds drawer out of place.	Keys delivering coffee based drinks are blocked.	Insert the grounds drawer into its special slot or check the magnet and the magnetic reader and its connection. The coffee cycle will recommence only when the drawer has been put back in its place.	10.4
FRONT PANEL OPEN	Front panel open.	The machine functions are blocked.	Close the front Panel or check the door microswitch and its connection.	6.1 16.2
BEAN HOPPER OUT	One of the coffee bean containers is out.	The machine functions are blocked.	Insert the bean hopper in its special slot or check the magnetic reader and its connection.	8.2 16.2
GROUP ERROR	During the group handling phase, the group exceeded maximum set time by 10 seconds before reaching the position.	The machine functions are blocked.	Enter in the TEST mode (see par.12.2) and check the position of the brewing chamber respect the microswitches, controlling if the movement is free and if all three microswitches are closed by passing the magnet chamber.	3.10
TOO MUCH COFFEE	After grinding the group can not close the brewing chamber with the upper piston.	Coffee will not be delivered and an ejection cycle will be effected.	- Check if the upper piston enters free in the brewing chamber when it goes up. - Reduce the quantity of grinded coffee reducing grinding time.	3.10 11.1.3

DISPLAY	CAUSA	EFFECT	SOLUTION	SEE PAR.
ALARM BOILER FILLING	The heater filling stage has exceeded the 2 minutes maximum time; the probe level is uncovered.	The machine will stop. (during first installation, when the boilers are empty, this alarm will appear twice)	Switch OFF and ON the machine. If the alarm reappears after the second time of trying, pleas check the automatic level solenoid valve and clean the level probe in the steam boiler and check its connection.	4.2 5.3 16.2
HEATING TIME	The boiler and group heating stage has exceeded the 20 minutes maximum time.	The machine functions are blocked.	Switch on and off the machine, and check the LED lights in the control board indicating the heating process. The led light indicate which element is continuously powered. Check the thermo fuse or heating element and change if necessary.	6.4 4.4 3.4
ALARM COFFEE TEMP	The coffee boiler temperature probe is broken.	The machine functions are blocked.	Check the connection of the coffee boiler temperature probe or change it.	4.2 16.2
ALARM STEAM TEMP	The steam boiler temperature probe is broken.	The machine functions are blocked.	Check the connection of the steam boiler temperature probe or change it.	4.2 16.2
ALARM GROUP TEMP	The group temperature probe is broken.	The machine functions are blocked.	Check the connection of the group temperature probe or change it.	3.4 16.2
CLEANING	One of the set cleaning alarms programmed has reached the set value with WASHING BLOCK active.	The machine functions are blocked.	Operate the washing cycle.	14.5 11.4.7 11.4.8 11.4.9 11.4.10

13.2 MACHINE FUNCTIONS MESSAGES

DISPLAY	CAUSA	EFFECT	SOLUTION	SEE PAR.
	The volume counter will not send any impulses to the control unit for 5 seconds.	The delivery will continue for up to 60 seconds or for as long as any of the coffee based drink keys are pressed. In case the alarm persists, the machine can be used as a manual appliance. • Press the selected key to start the dosing; • Once the desired dose has been delivered in the cup, press the same key to halt the dose being delivered.	Check the flowmeter connection or change it.	5.2
	The volume counter has reached the number of litres of deliverable water set during programming phase.		Regenerate cleaning filter salts or change the filter. To erase the alarm, reset the partial counter for LITRE counter.	11.2.9 11.4.19
	One of the set cleaning alarms programmed has reached the set value.	The message will flash on the display but the machine will continue to deliver drinks.	Operate the washing cycle.	14.5 11.4.7 11.4.8 11.4.9 11.4.10
	The number of cycles or the date has reached the set value.	The message will flash on the display but the machine will continue to deliver drinks.	Operate the preventive maintenance and reset the partial TOT CYCLES counter to reset the cycle and update the date in SERVICE menu to the next maintenance.	18 2.4 4.20

13.3 FLOWCHART

Fig. 1

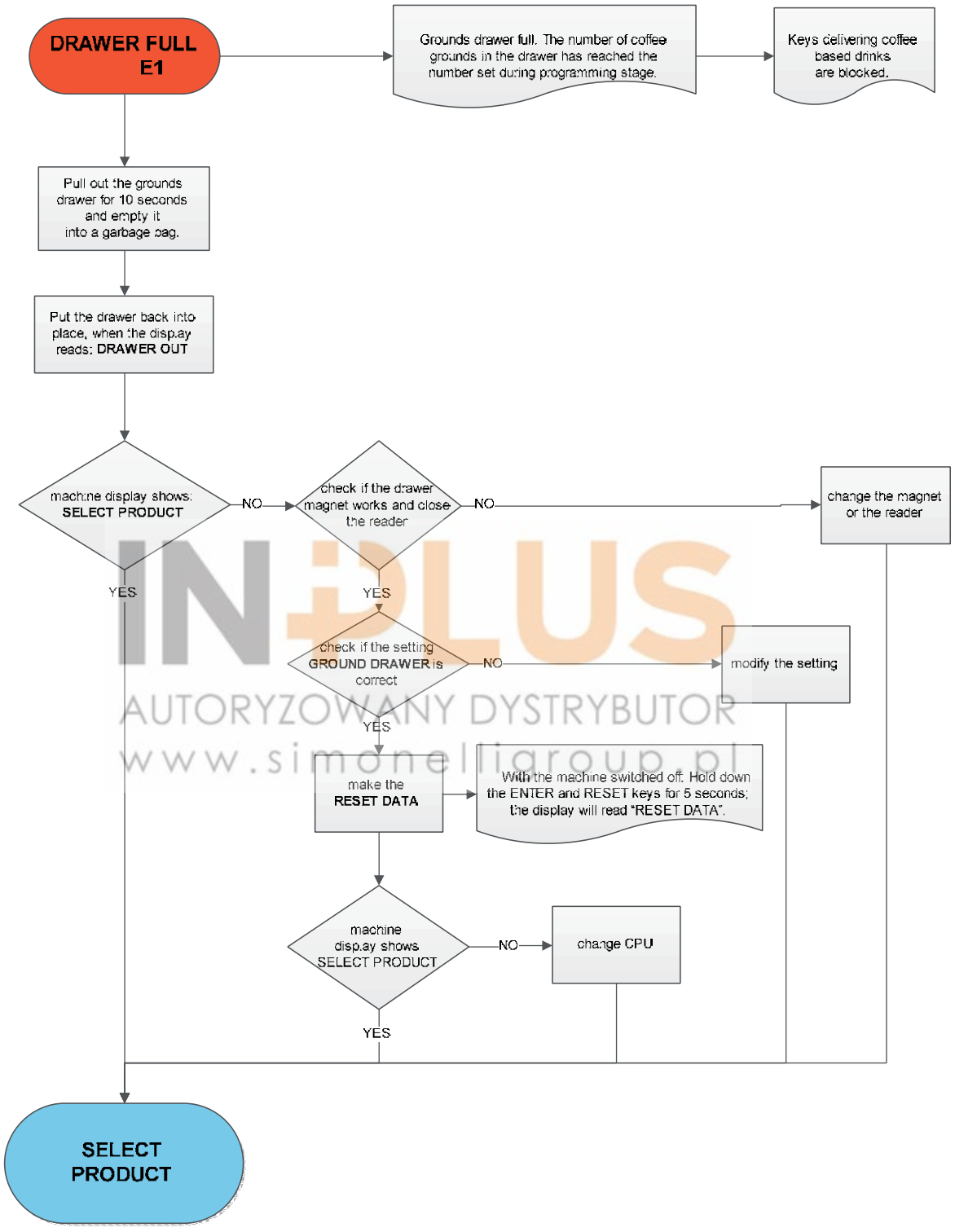


Fig. 2

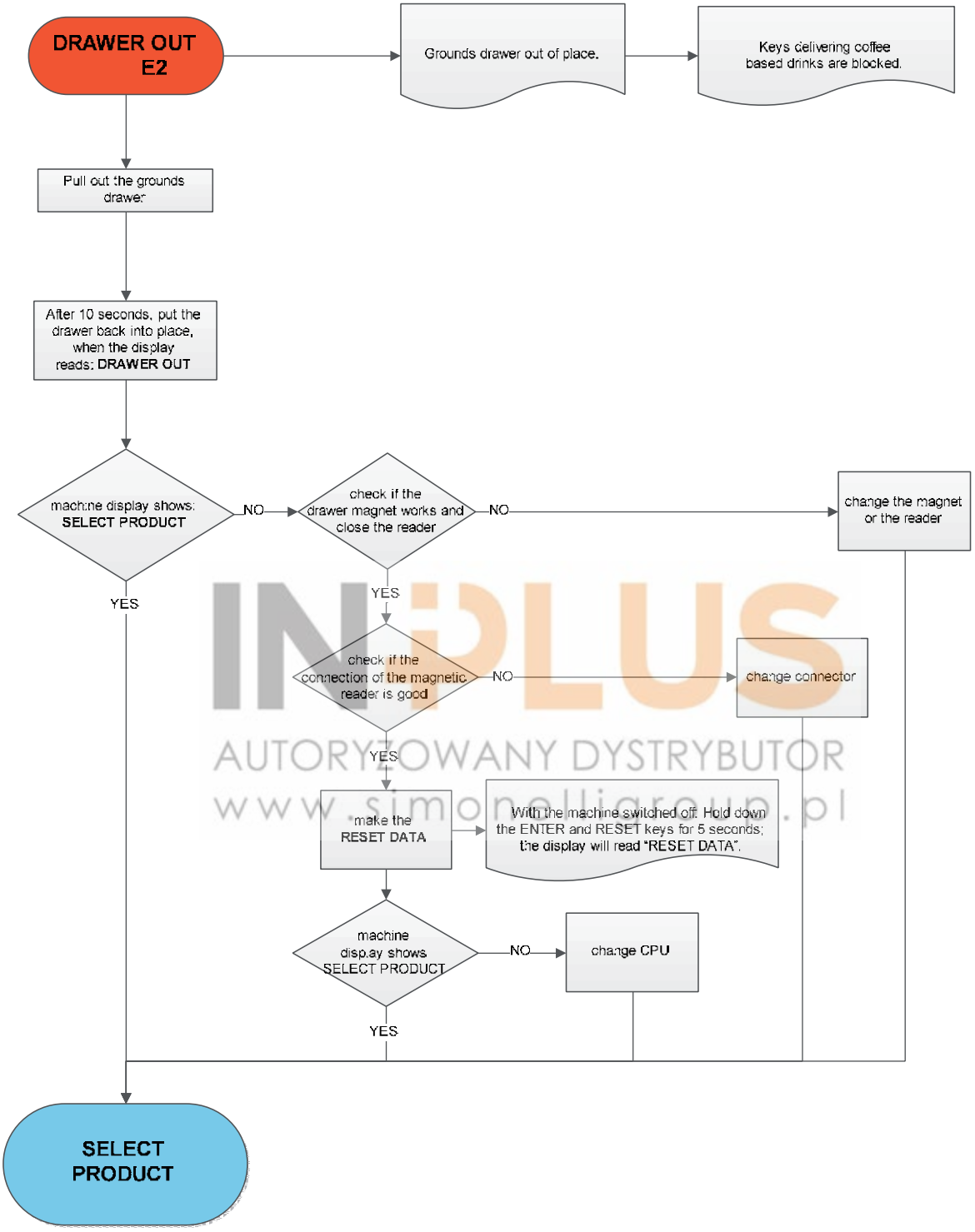


Fig. 3

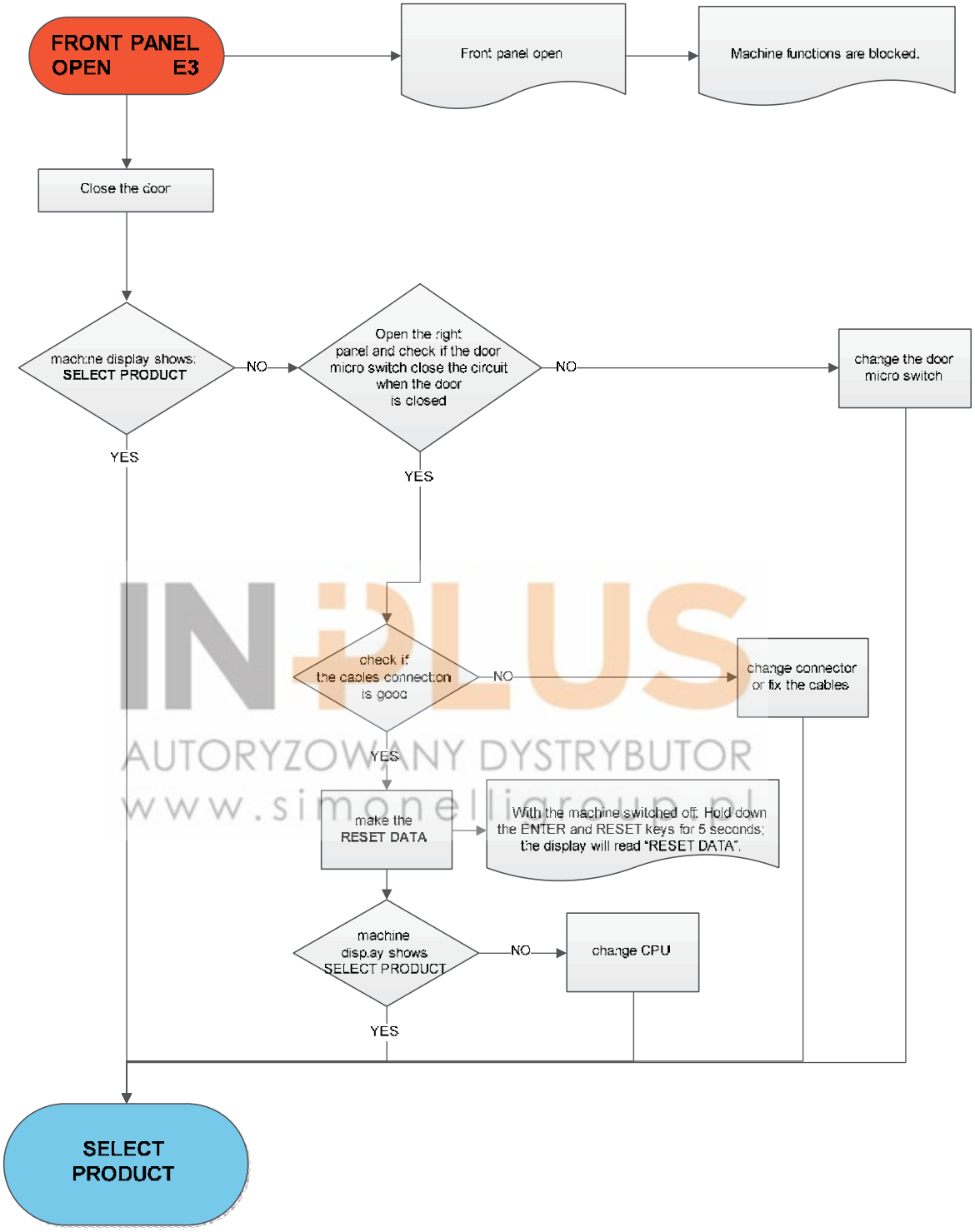


Fig. 4

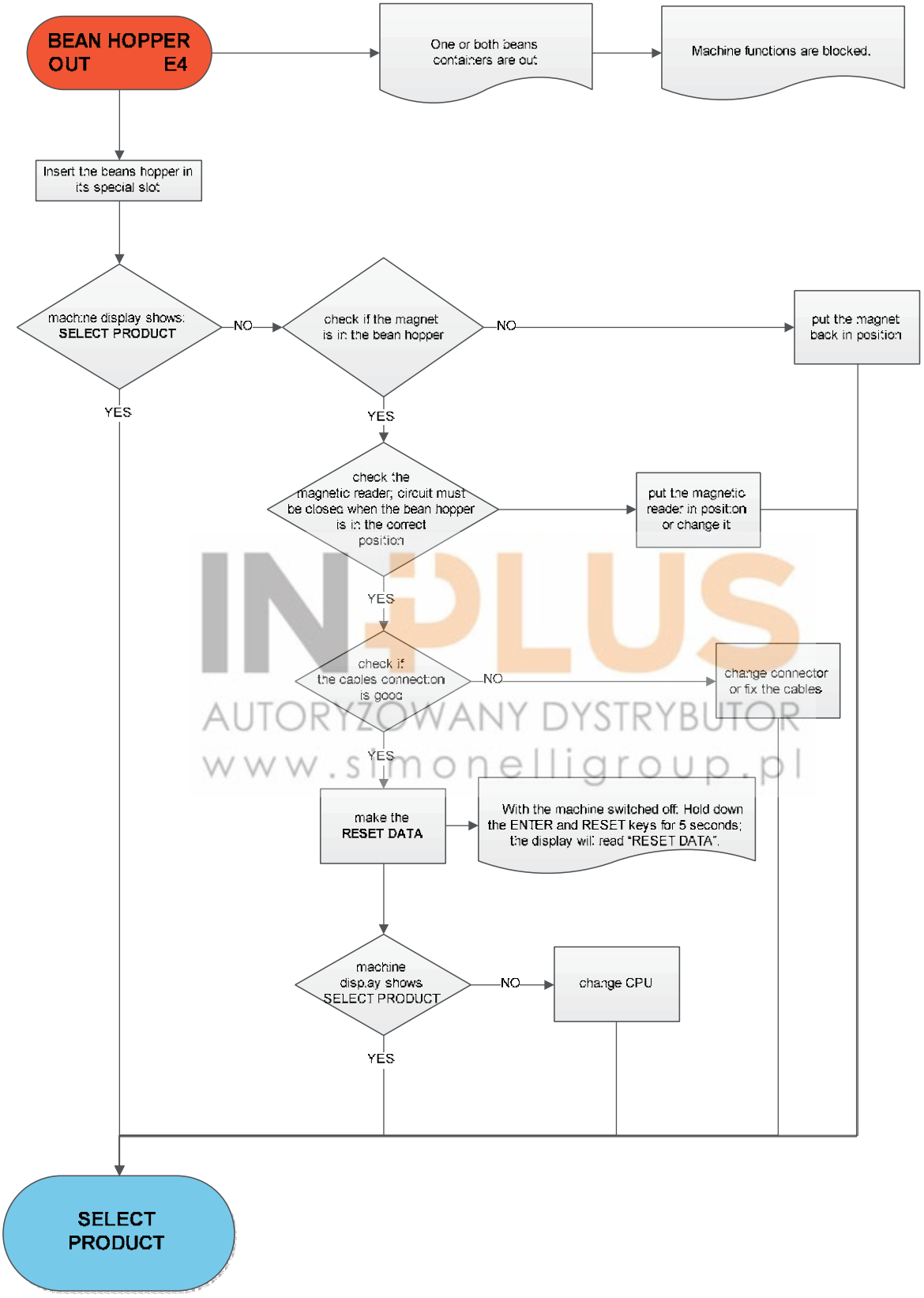


Fig. 5

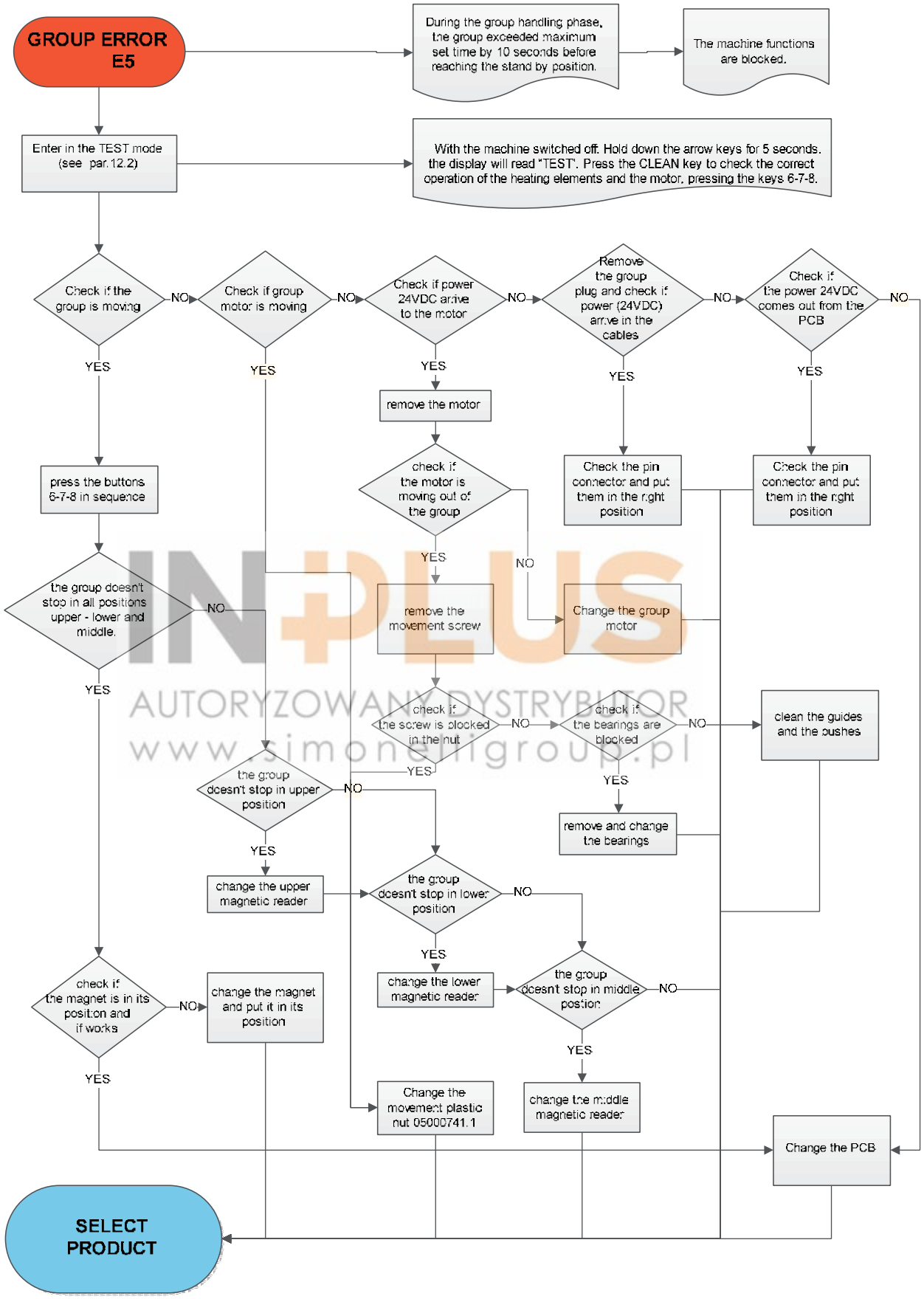


Fig. 6

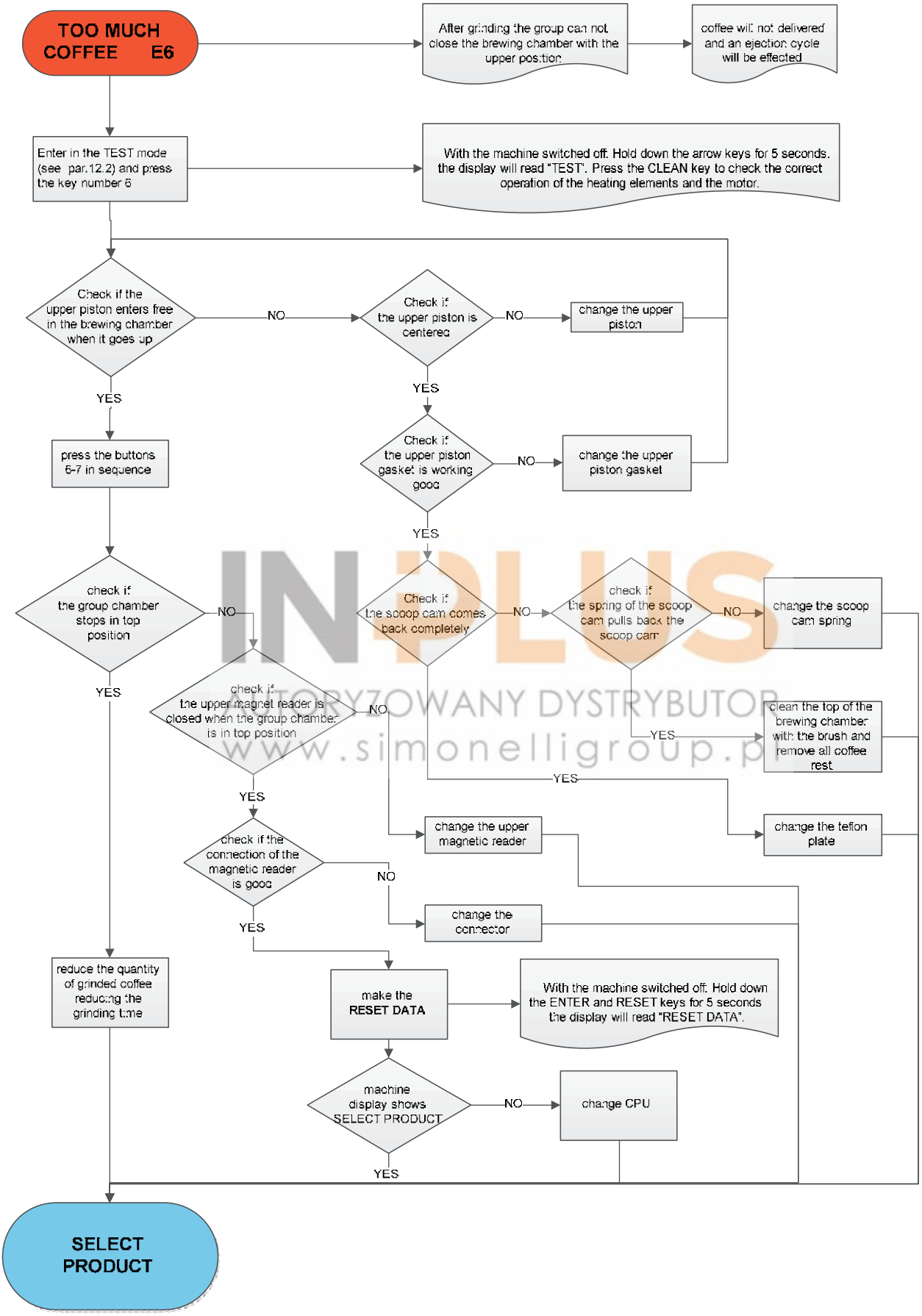


Fig. 7

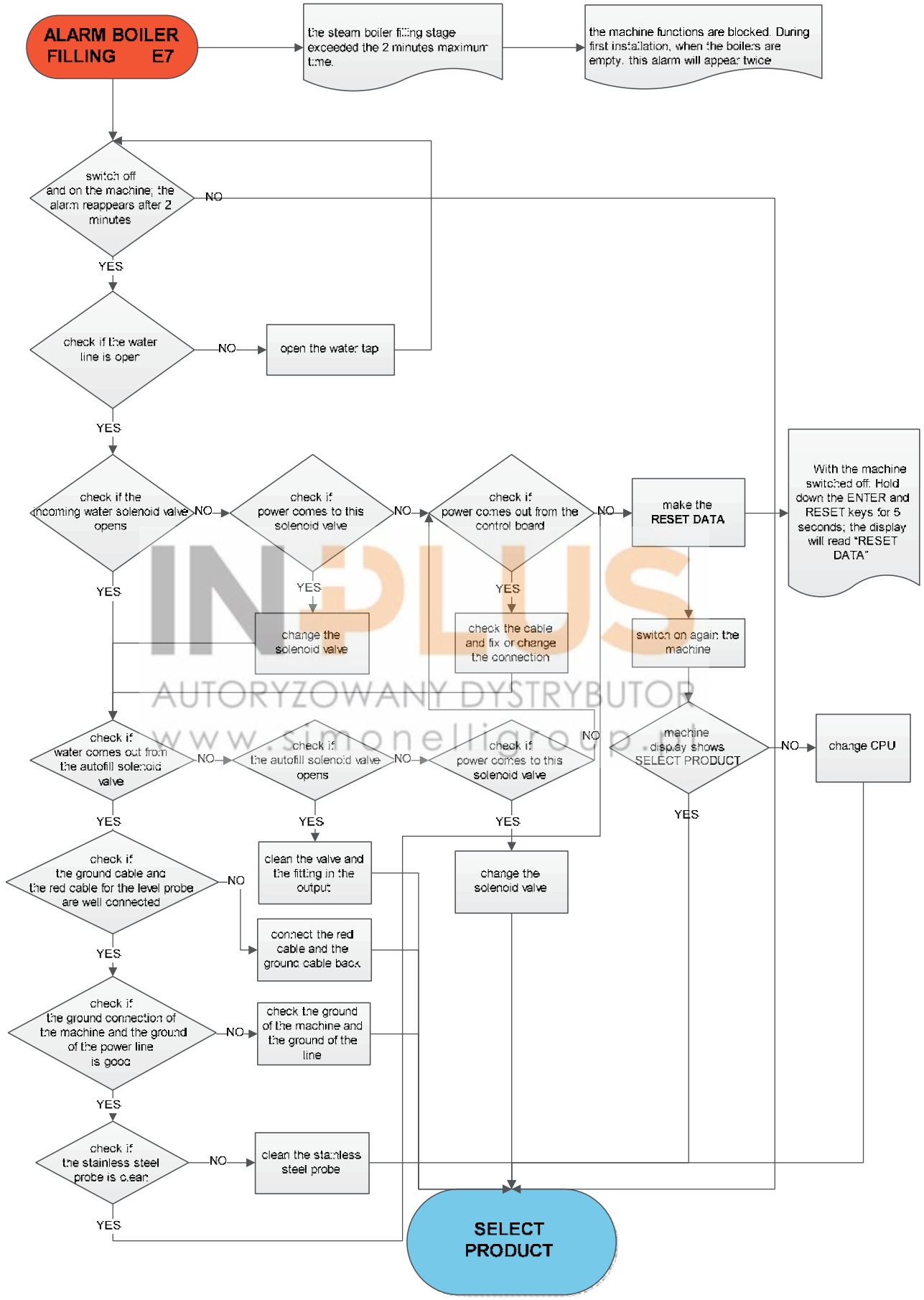


Fig. 8

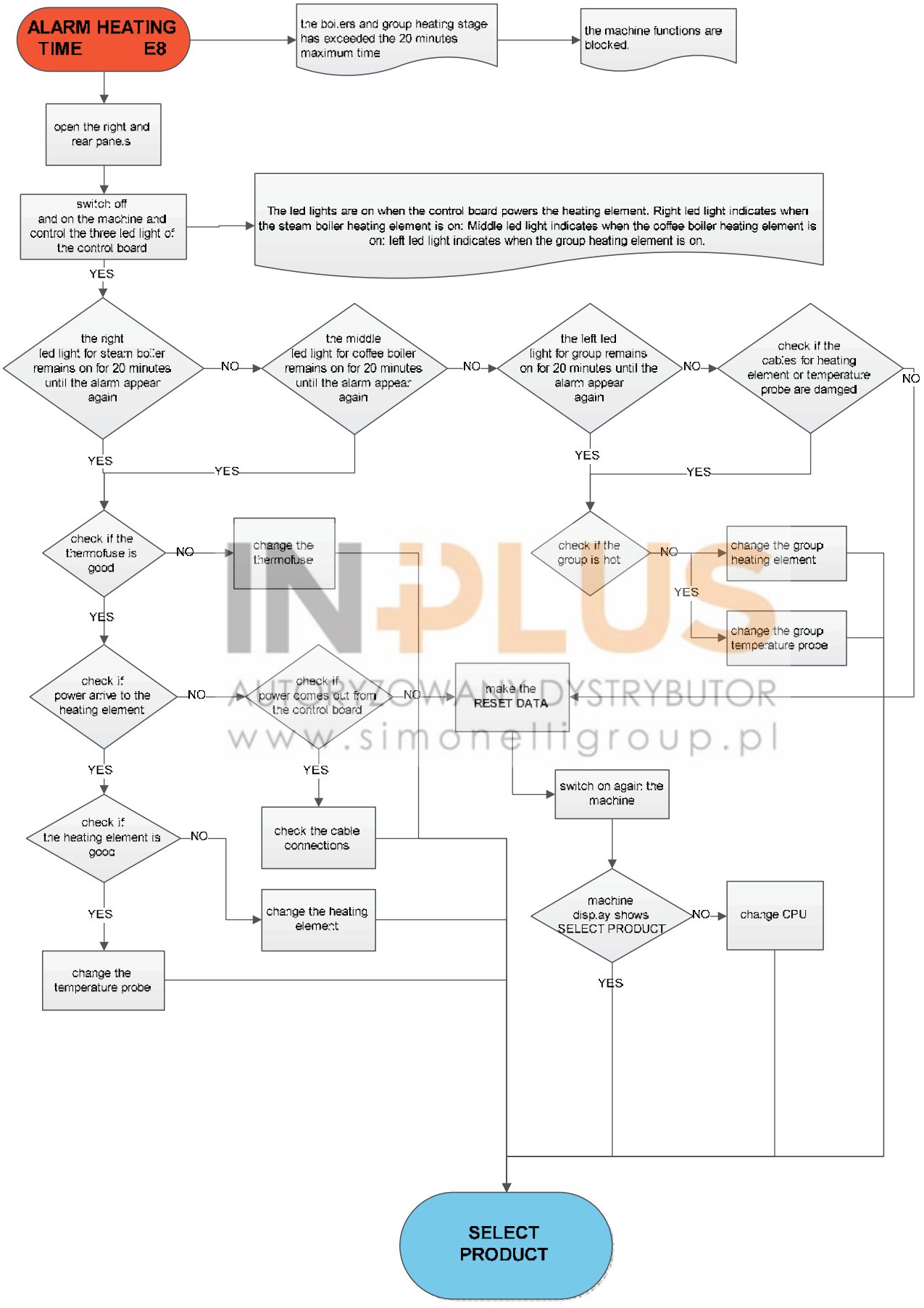


Fig. 9

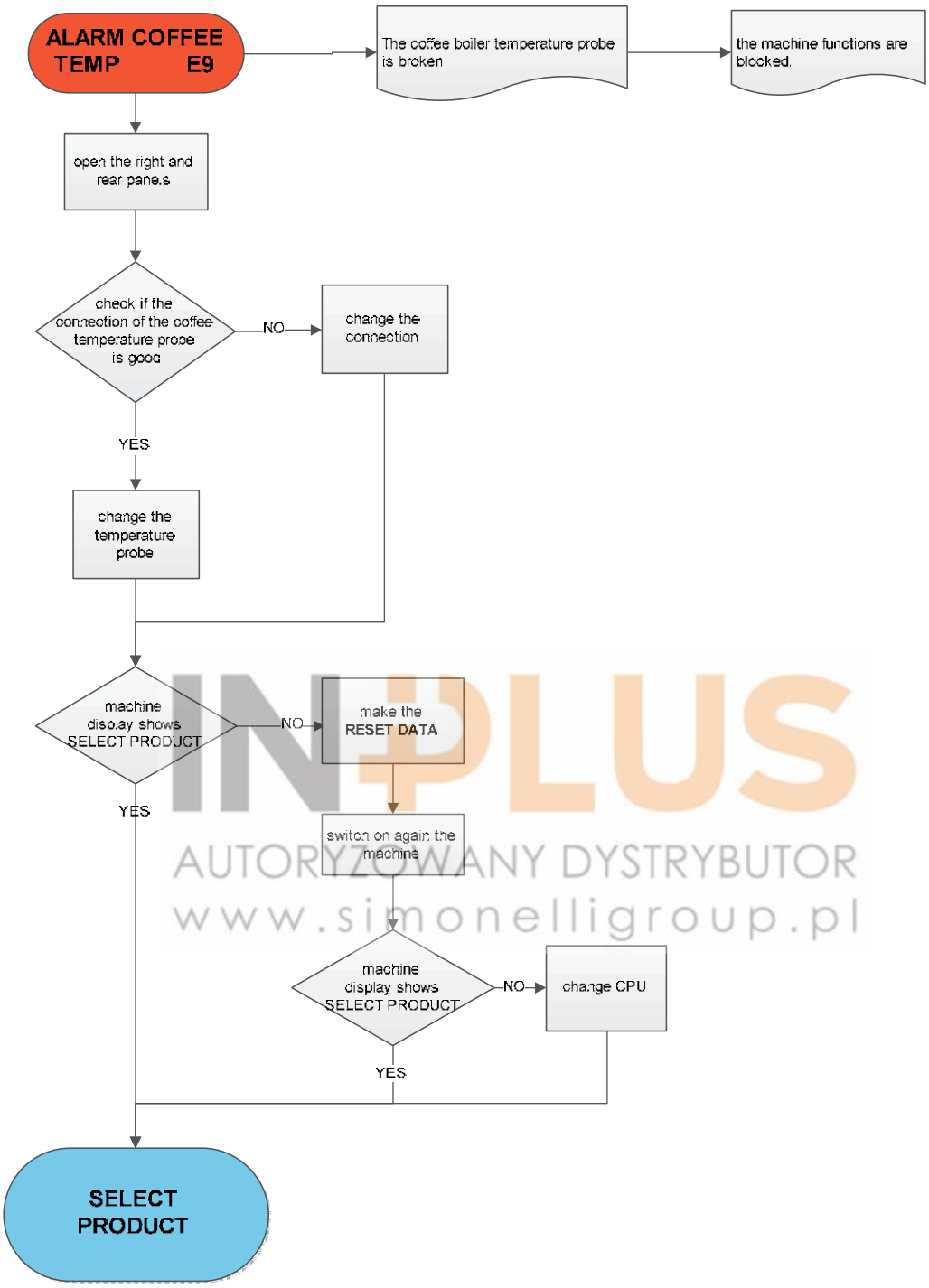


Fig. 10

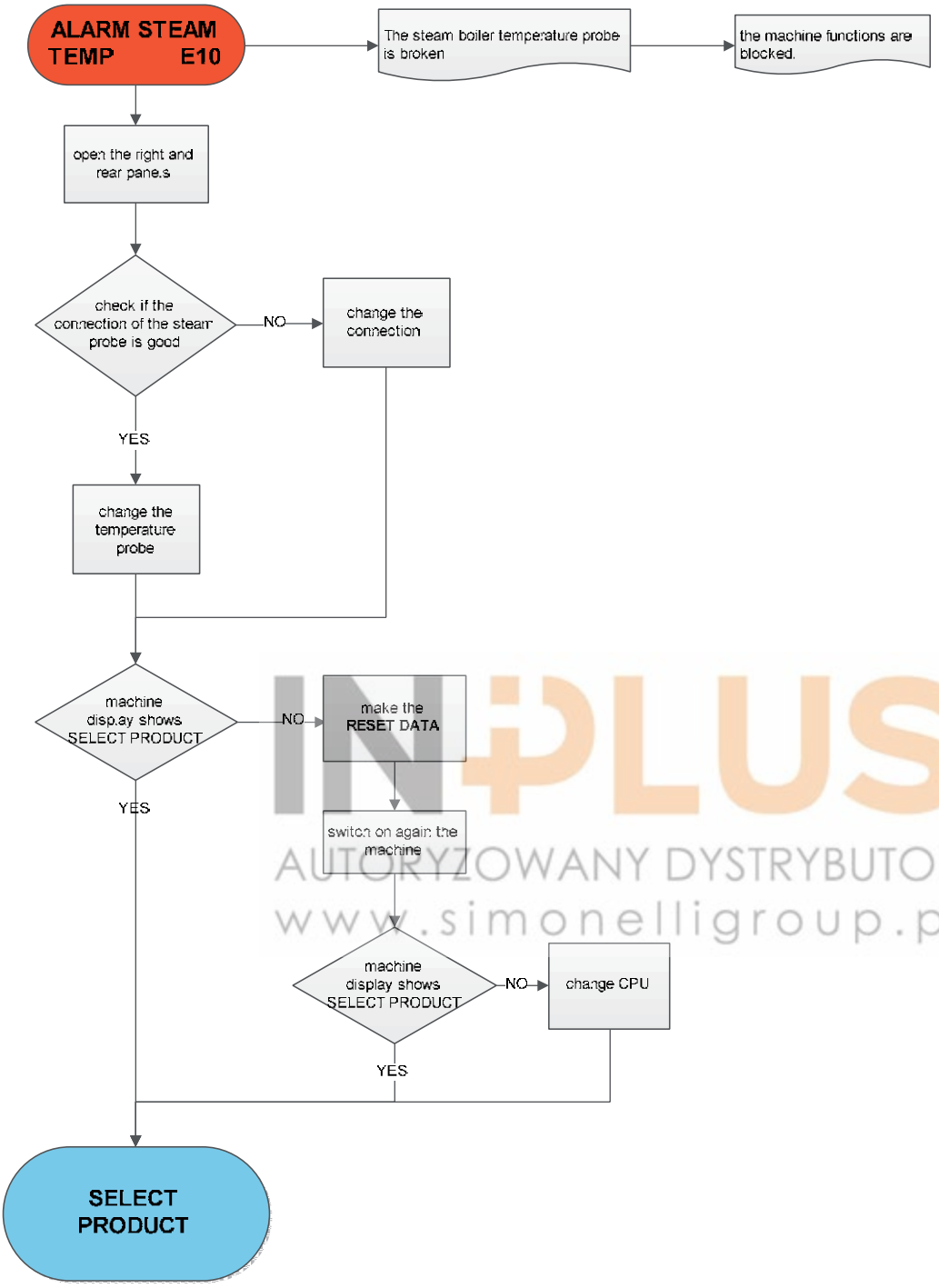


Fig. 11

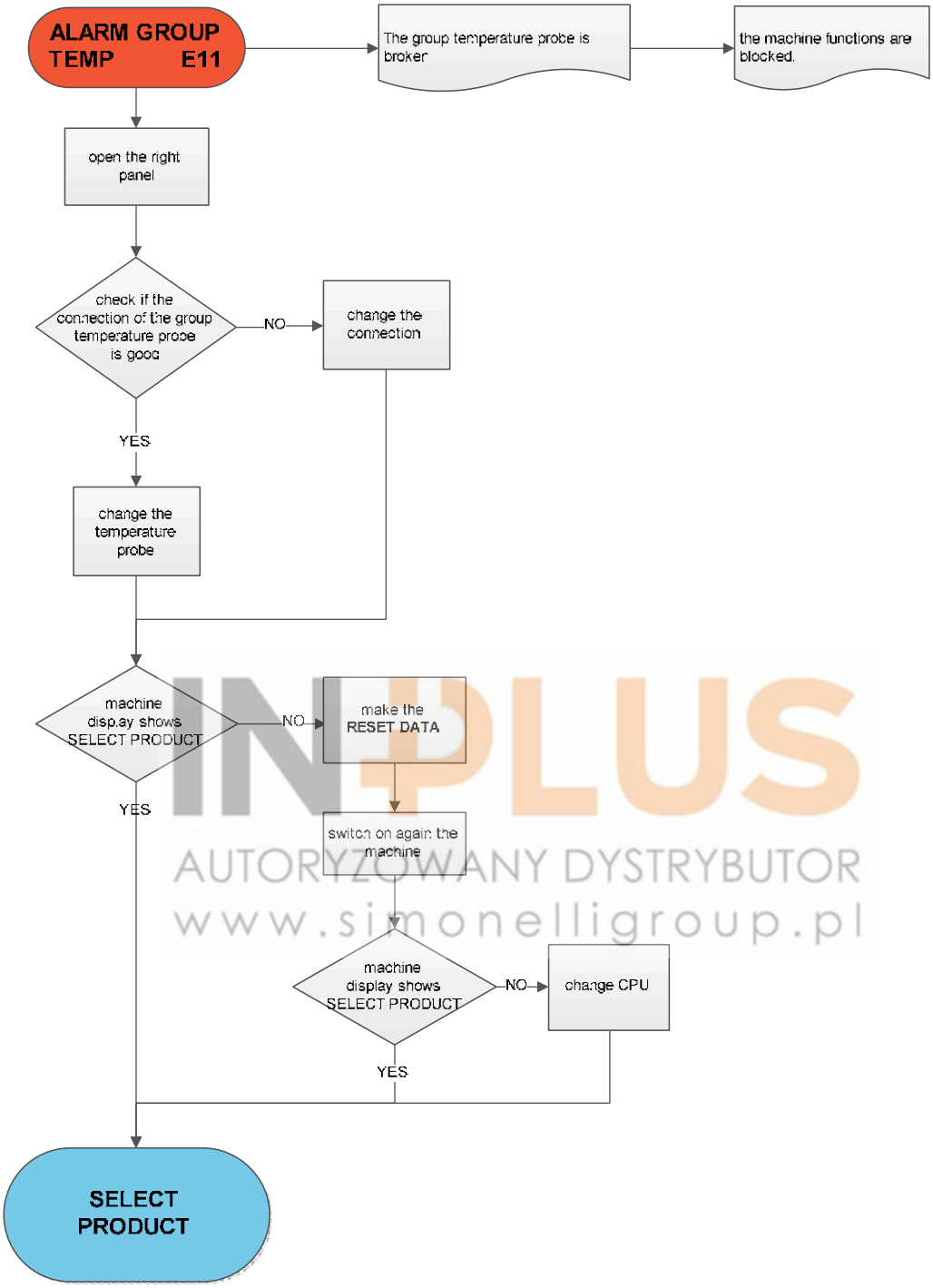
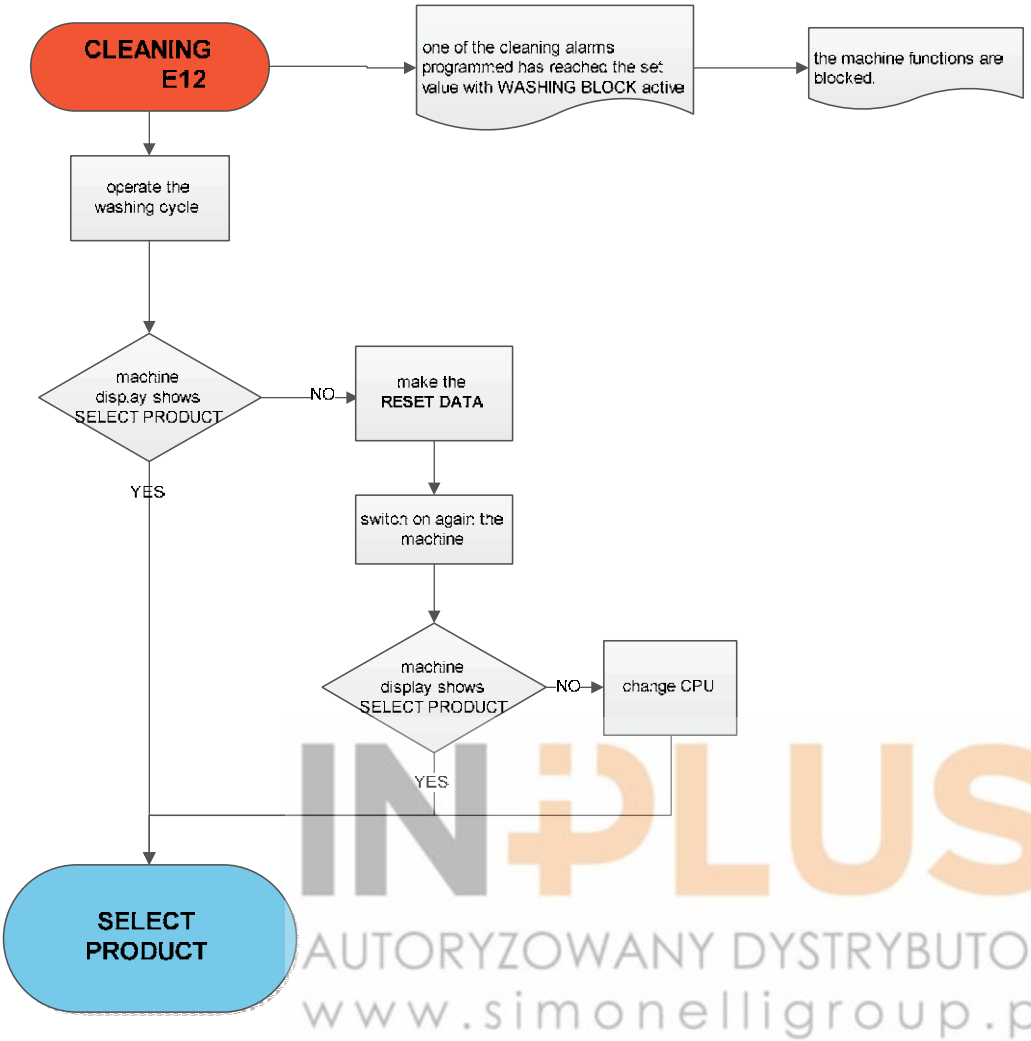


Fig. 12



14. DAILY CLEANING

Fig. 1

INDEX

TOOLS REQUIRED:

Fig. 2

1 Nuova Simonelli specific cleaner "Pulymilk"
2 Small brush
3 Nuova Simonelli detergent tab "Pulycaffee
4 Long brush

14.1 INTRODUCTION

Before carrying out any exterior cleaning, set the machine to “0” power (I.E. machine switched off).

14.2 CHAMBER CLEANING BRUSH

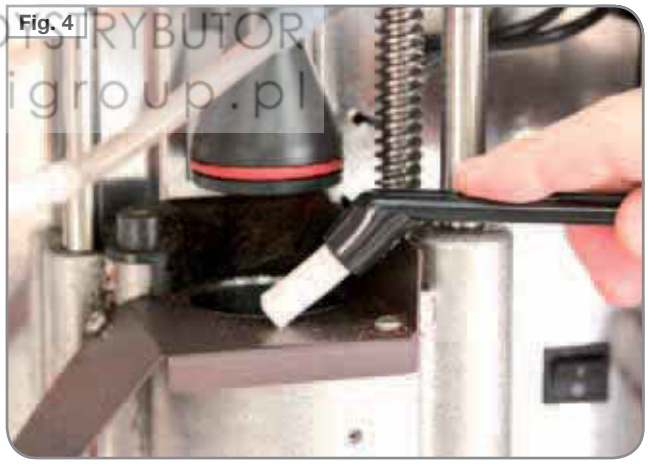
With the machine off:

1 Slide out the grounds drawer.
2 Turn the key anticlockwise.
3 Open the door.

Fig. 3

Using a small brush, clean any coffee build up or residues from the piston and chamber of the pouring group and clean any other parts that are solid with coffee.

Fig. 4

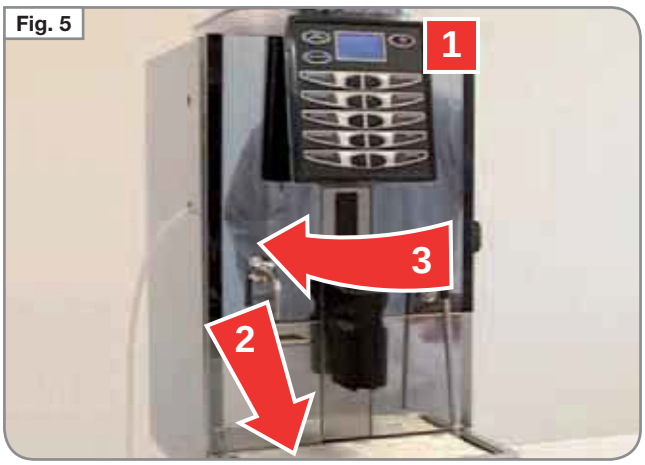


14.3 GROUND COFFEE TUNNEL CLEANING BRUSH

With the machine off:

1 Slide out the grounds drawer.
2 Turn the key anticlockwise.
3 Open the door.

Fig. 5



4 Open the decaffeinated coffee drawer and use the long brush provided to remove any coffee residues on the conveyor sides.

Fig. 6

14.4 TRAY

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

Fig. 7

14.5 FULL WASHING CYCLE

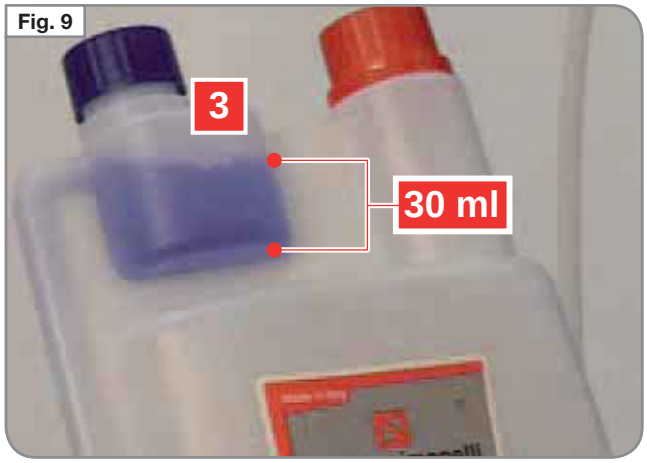
To wash the machine, switch it on and proceed as follows:

1 Place a container of water alongside.
2 Insert the suction tube into the container.

Fig. 8

3 Add the Nuova Simonelli specific cleaner “Pulimilk”

Fig. 9



4 Press and hold down the 

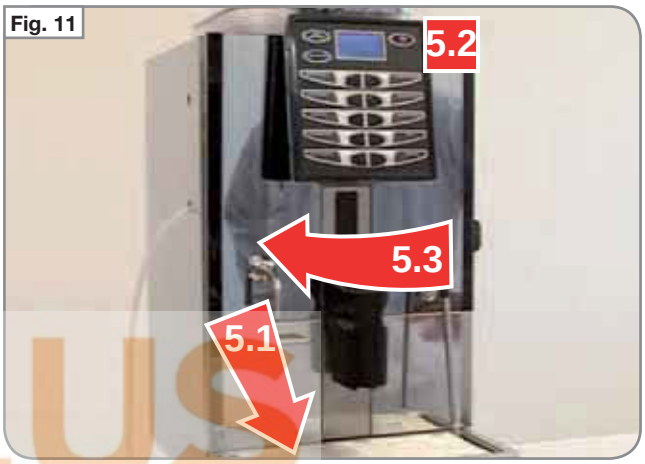
key for about 6 seconds, until the display read:

OPEN DOOR
INSERT
CLEANSER
CLOSE DOOR

Fig. 10

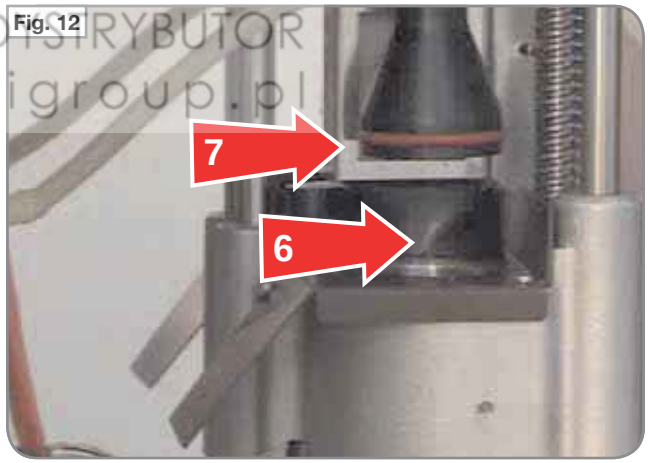
5 Open the front door.
5.1 Slide out the grounds drawer.
5.2 Turn the key anticlockwise.
5.3 Open the front panel.

Fig. 11



6 Insert the Nuova Simonelli detergent tab "Pulicaff" inside the pouring chamber.
7 Clean the bottom of the top piston, the "SHOWER", with a damp cloth and close the door.

Fig. 12

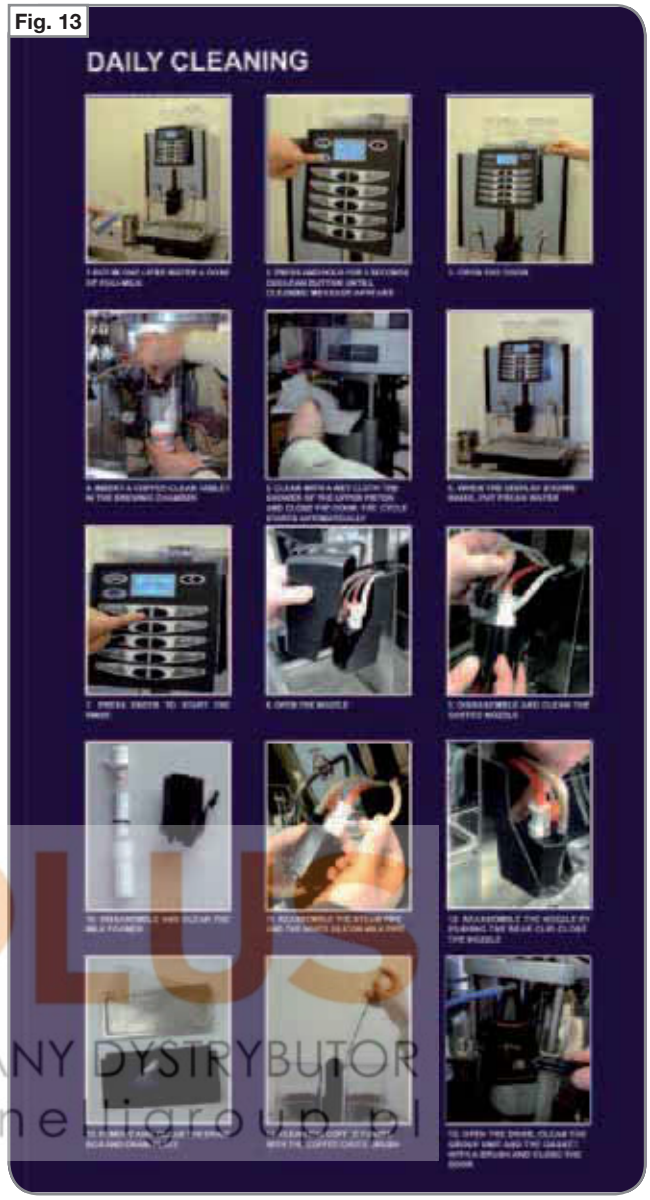


The washing process will start automatically and the display will show the chosen function.
The dose keys are disabled during the washing at the end of the cycle, the display will read:

Place a container of clean water alongside the machine and press ENTER  .

The machine will carry out a rise cycle and the display will read:

Fig. 13



14.6 POURING NOZZLE WASH TALENTO PLUS

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

1 Switch off the machine.

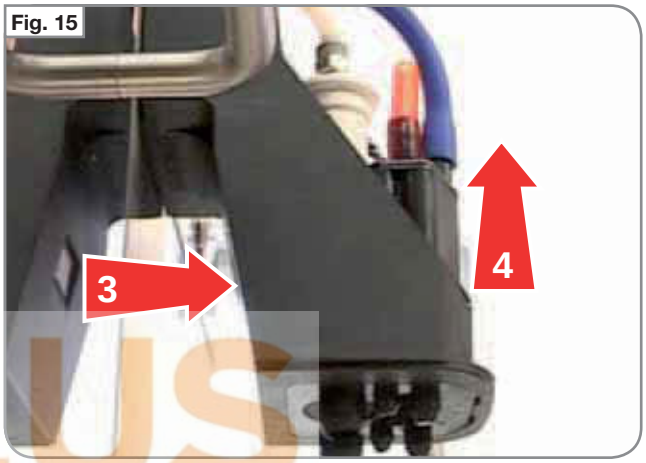
2 Unhook the plastic cover from the pouring nozzle.

Fig. 14

3 Press the clip at the back.

4 Release the pouring nozzle from its original position.

Fig. 15



5 Take out the cappuccino maker from the pouring nozzle by sliding it upwards.

6 Remove the top of steam and milk pipes.

Fig. 16

7 Divide the cappuccino maker into its parts and wash them all carefully in cold water.
To refit the parts, follow the instructions in the back of the control panel.

Fig. 17

14.7 POURING NOZZLE WASH TALENTO SPECIAL

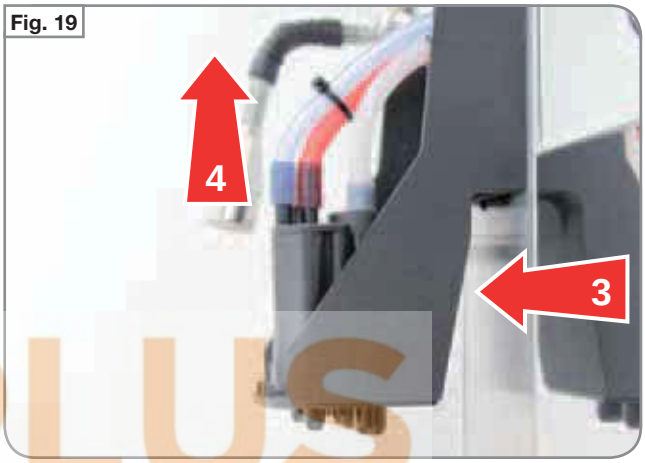
To access the pouring nozzle, the service engineer will need to:

1 Switch off the machine.
2 Unhook the plastic cover from the pouring nozzle moving up the metal lock.

Fig. 18

3 Press the clip at the back.
4 Release the pouring nozzle from its original position.

Fig. 19



5 Take out the milk diffuser from the pouring nozzle by sliding it upwards.
6 Remove the milk pipe.

Fig. 20

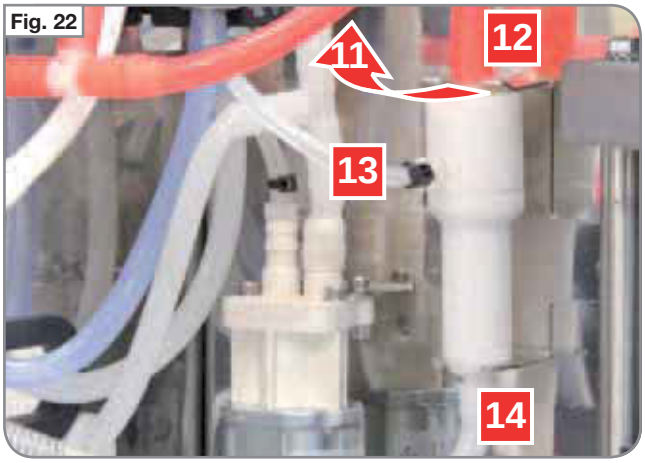
To remove the cappuccino maker:

7 switch off the machine.
8 remove the grounds drawer.
9 turn the key anticlockwise.
10 open the front panel.

Fig. 21

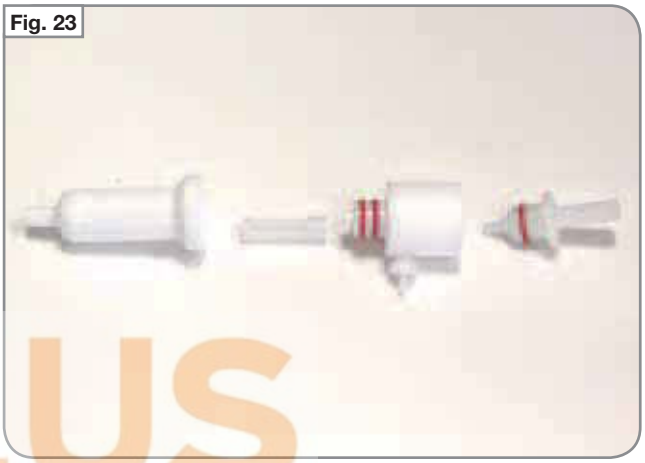
11 slide out the top part of the cappuccino maker and remove it moving it up.
12 remove the steam injector.
13 remove the capillary tube for milk.
14 remove the milk pipe.

Fig. 22



Divide the cappuccino maker into its parts and wash them all carefully in cold water.
To refit the parts, follow the instructions in the back of the control panel.

Fig. 23



15. BEVERAGE PREPARATION

Fig. 1

Fig. 2

Beverage preparation is extremely simple.

All the barista needs to do is:

1 Remove the cap to access the granulated coffee bean container.

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 other sugary beverages because they will harm the appliance.

2 Don't fill to the brim but pour just enough toasted coffee beans into the coffee bean holder to ensure correct closure of the unit.
3 Fill the containers with coffee beans.
4 Close the cap.

Fig. 3

5 Press the key for the required drink:
- Short
- Expresso
- Coffee
- American coffee
- Hot water
- Cappuccino
- White coffee
- Milk
- Steam

Fig. 4

It is also possible to choose a double dose by pressing the 

key (**A**) followed by the required beverage key.

To prepare milk with the Easycream steam wand.
1 our some fresh milk into a jug.
2 Place the jug under the wand.
3 Press the steam button.
4 Wait for the steam to switch off automatically.

Fig. 5

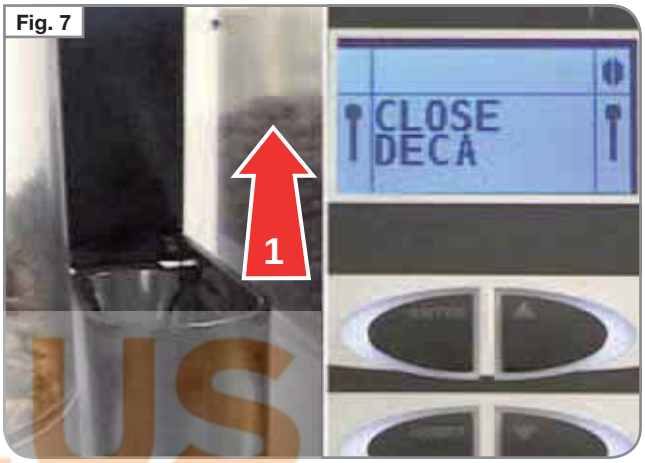
Use a fleathead screwdriver on the top right side of the machine to adjust the air injected in the steam wand and therefore, the foam milk.
Turn anticlockwise to increase foam and clockwise to reduce it.

Fig. 6

To prepare a beverage using grinder coffee, the operator has to:

1 Open the decaf panel.
The display show “CLOSE DECA”.

Fig. 7



2 insert in the decaf shut the grinder coffee.
3 Close the panel. The display show “DECA”.
4 Press the desire product that you want produce with grinder coffee.

Fig. 8

One very important factor in making a good coffee is correct grinding fineness setting. If ground too finely, for example, the result will be a coffee poured drop by drop or in any case, very slowly and it will be necessary to adjust the grinder for coarser coffee (turn anticlockwise for right grinder, clockwise for left grinder).

If the coffee is poured quickly, this means that the grains have been ground too coarsely and therefore, it is necessary to increase grinding fineness.

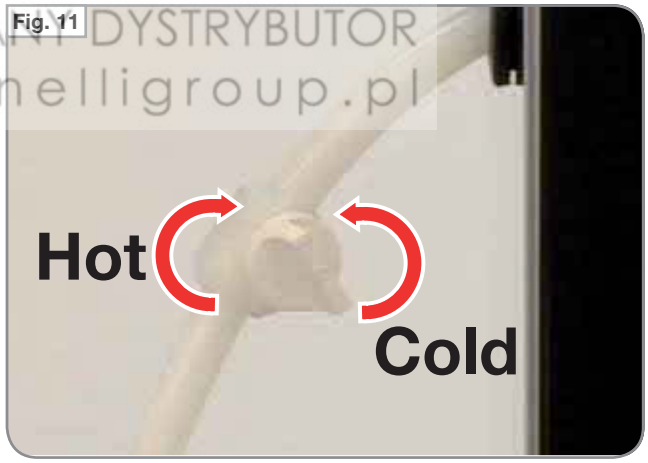
Fig. 9

Fig. 10

Use the choke to adjust temperature:

1 Turn it clockwise to reduce flow and therefore, increase temperature.
2 Turn it anticlockwise to increase flow and therefore, reduce temperature.
3 Standard setting is: close completely the white screw and then open 2 turn and 1/2.

Fig. 11



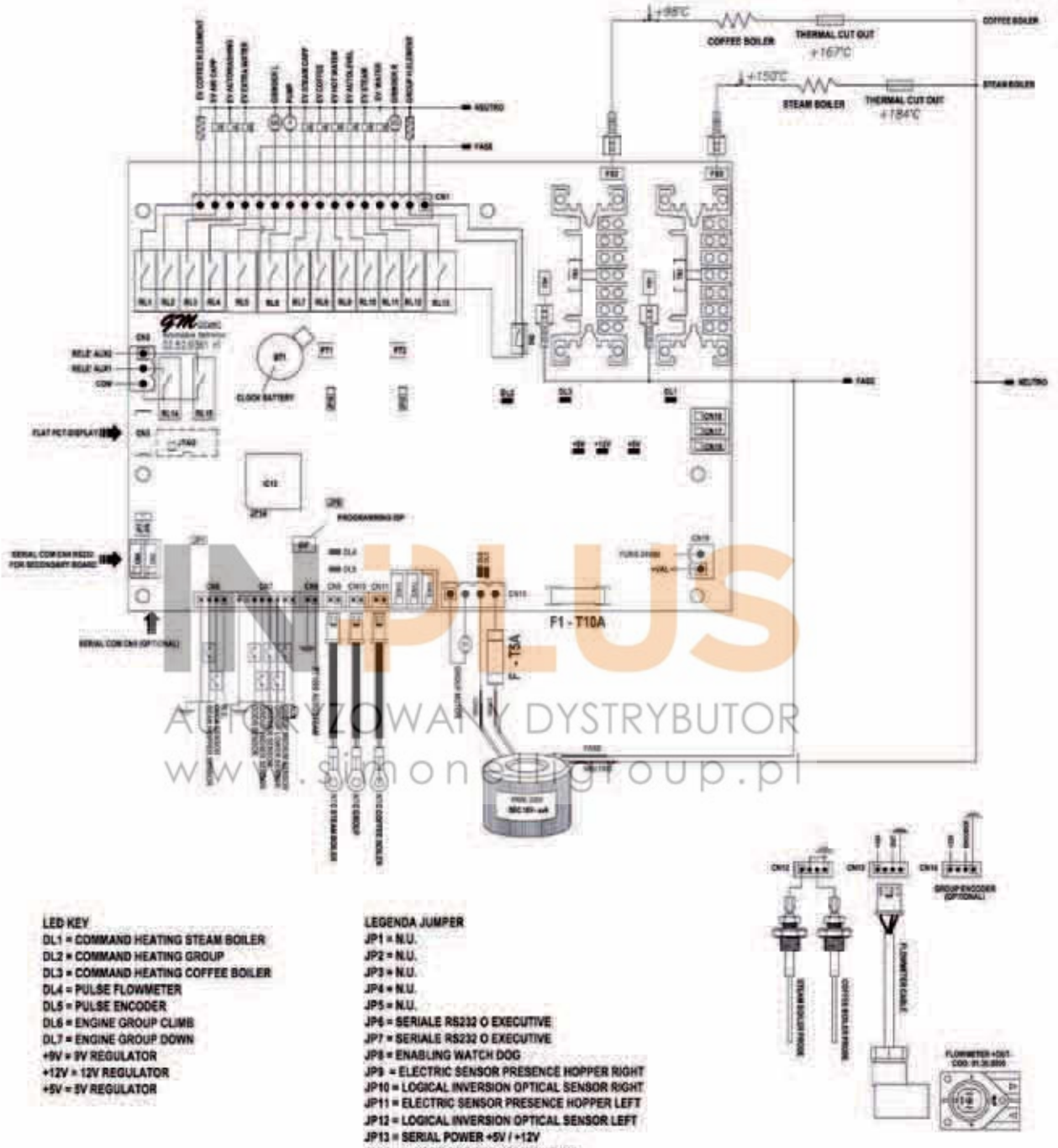
Use a fleathead screwdriver on the top left side of the machine to adjust the air and therefore, the foam milk.
Turn anticlockwise to increase foam and clockwise to reduce it.
We reccomend performing this operation while actually pouring milk.

Fig. 12

16. SCHEMATIC

16.1 Electrical schematic Plus and Special

Fig. 1



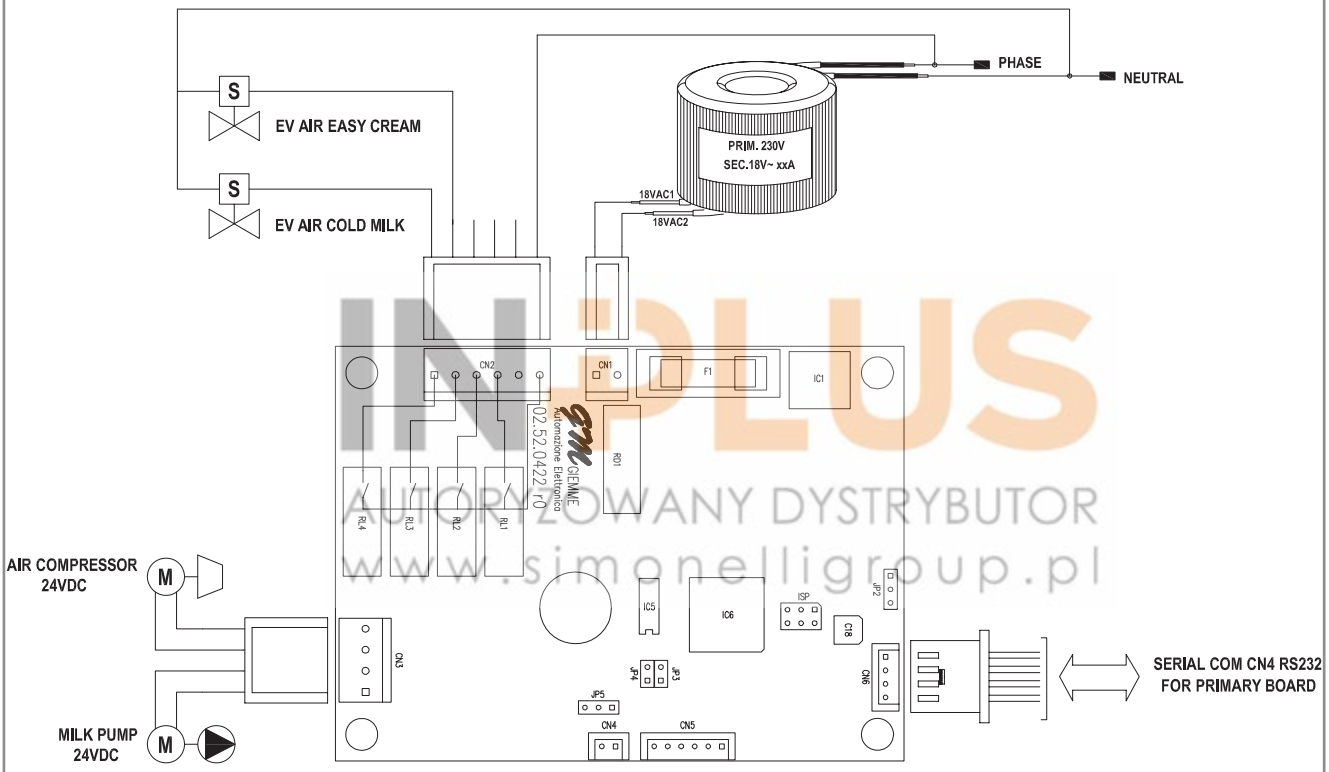
LED KEY
DL1 = COMMAND HEATING STEAM BOILER
DL2 = COMMAND HEATING GROUP
DL3 = COMMAND HEATING COFFEE BOILER
DL4 = PULSE FLOWMETER
DL5 = PULSE ENCODER
DL6 = ENGINE GROUP CLIMB
DL7 = ENGINE GROUP DOWN
+9V = 9V REGULATOR
+12V = 12V REGULATOR
+5V = 5V REGULATOR

LEGENDA JUMPER
JP1 = N.U.
JP2 = N.U.
JP3 = N.U.
JP4 = N.U.
JP5 = N.U.
JP6 = SERIALE RS232 O EXECUTIVE
JP7 = SERIALE RS232 O EXECUTIVE
JP8 = ENABLING WATCH DOG
JP9 = ELECTRIC SENSOR PRESENCE HOPPER RIGHT
JP10 = LOGICAL INVERSION OPTICAL SENSOR RIGHT
JP11 = ELECTRIC SENSOR PRESENCE HOPPER LEFT
JP12 = LOGICAL INVERSION OPTICAL SENSOR LEFT
JP13 = SERIAL POWER +5V / +12V
JP14 = CLOSED FOR PROGRAMMING ISP

LEGENDA TRIMMER
PT1 = ADJUSTING SENSITIVITY OPTICAL SENSOR TO DETECT COFFEE IN THE HOPPER RIGHT
PT2 = ADJUSTING SENSITIVITY OPTICAL SENSOR TO DETECT IN THE HOPPER LEFT
BT1 = BATTERY BACK-UP CLOCK

16.2 Electrical schematic secondary board Talento Special only

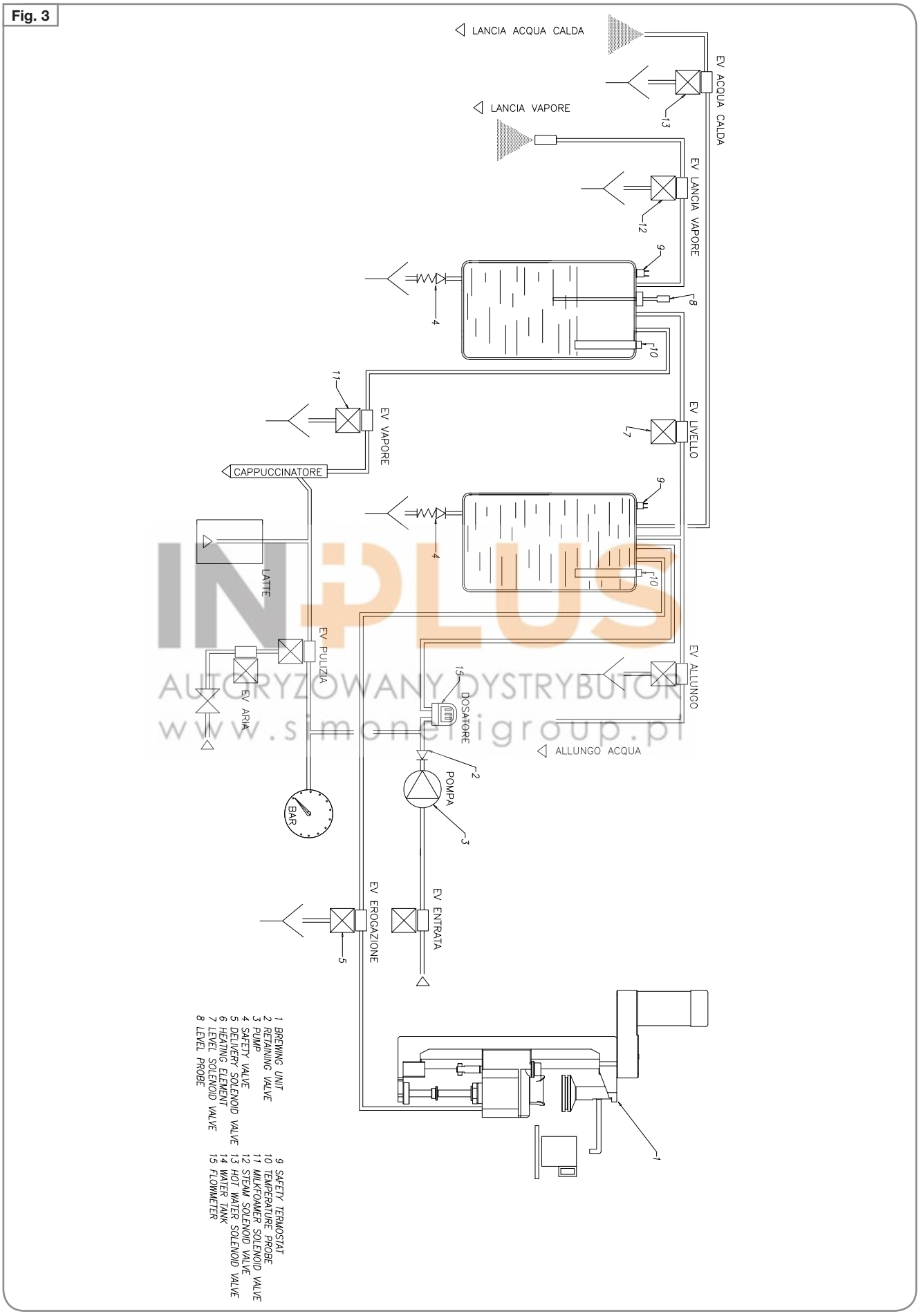
Fig. 2



LEGENDA JP
JP1 = SERIAL LINE POLARIZATION
JP2 = SERIAL LINE POLARIZATION
JP3 = OPTIONAL
JP4 = OPTIONAL
JP5 = NTC 9V/12V POLARIZATION

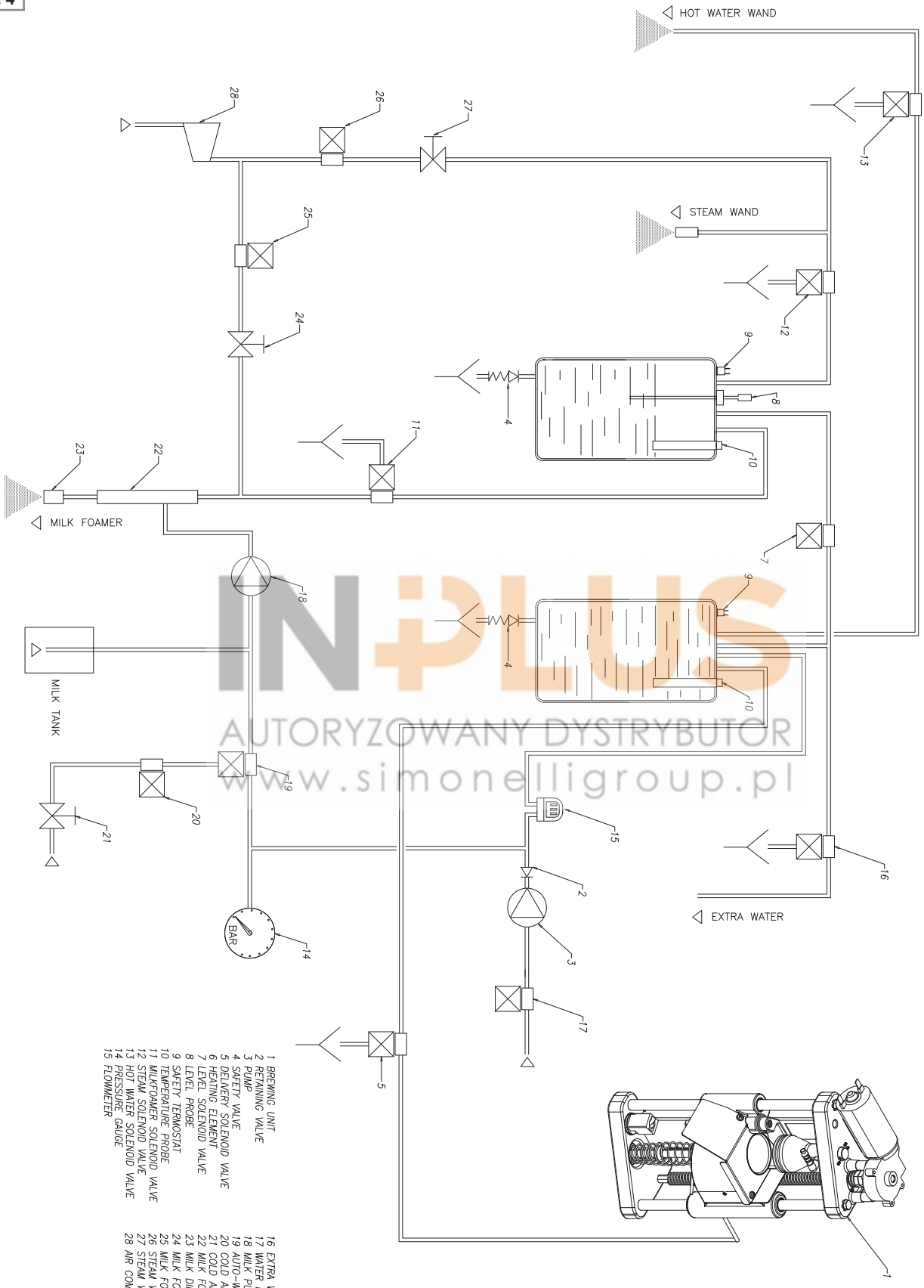
16.3 Hydraulic schematic Talento Plus

Fig. 3



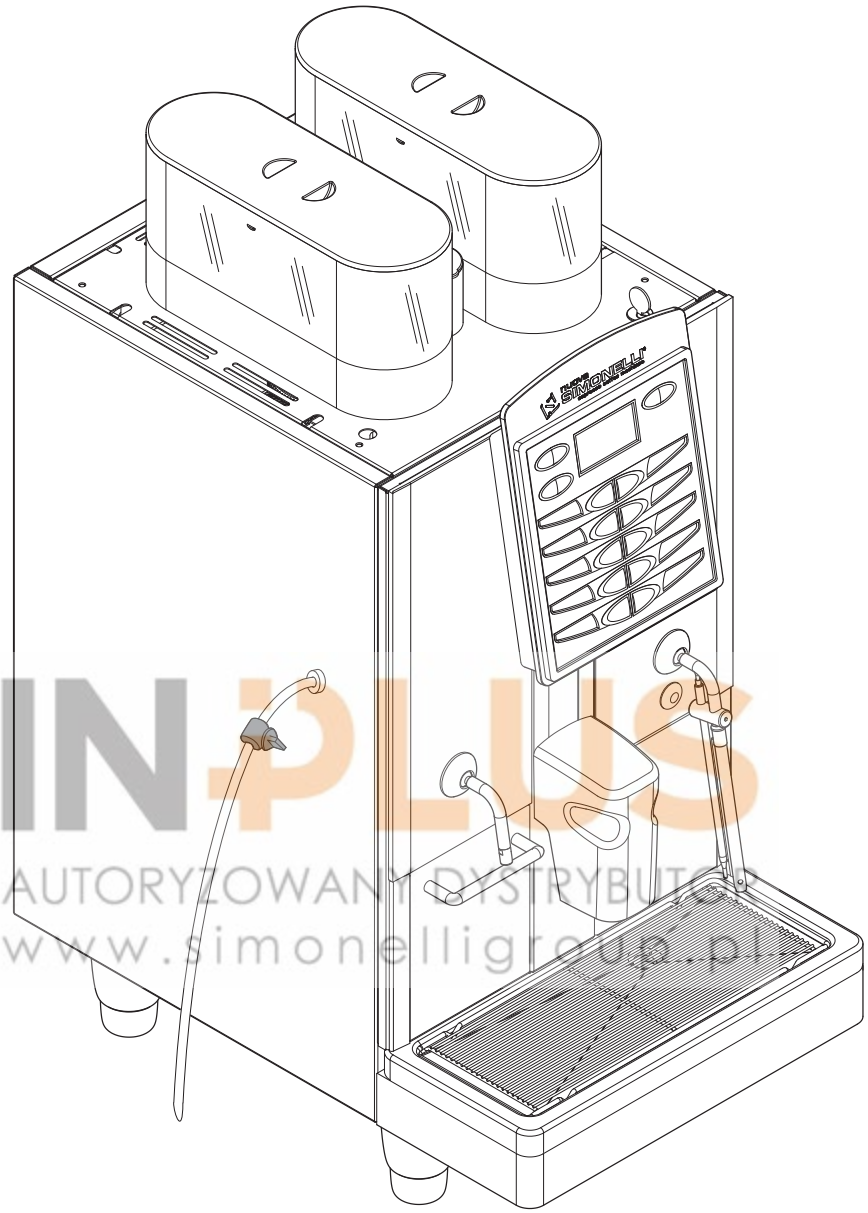
16.4 Hydraulic schematic Talento special

Fig. 4



17. SPARE PART CATALOGUE

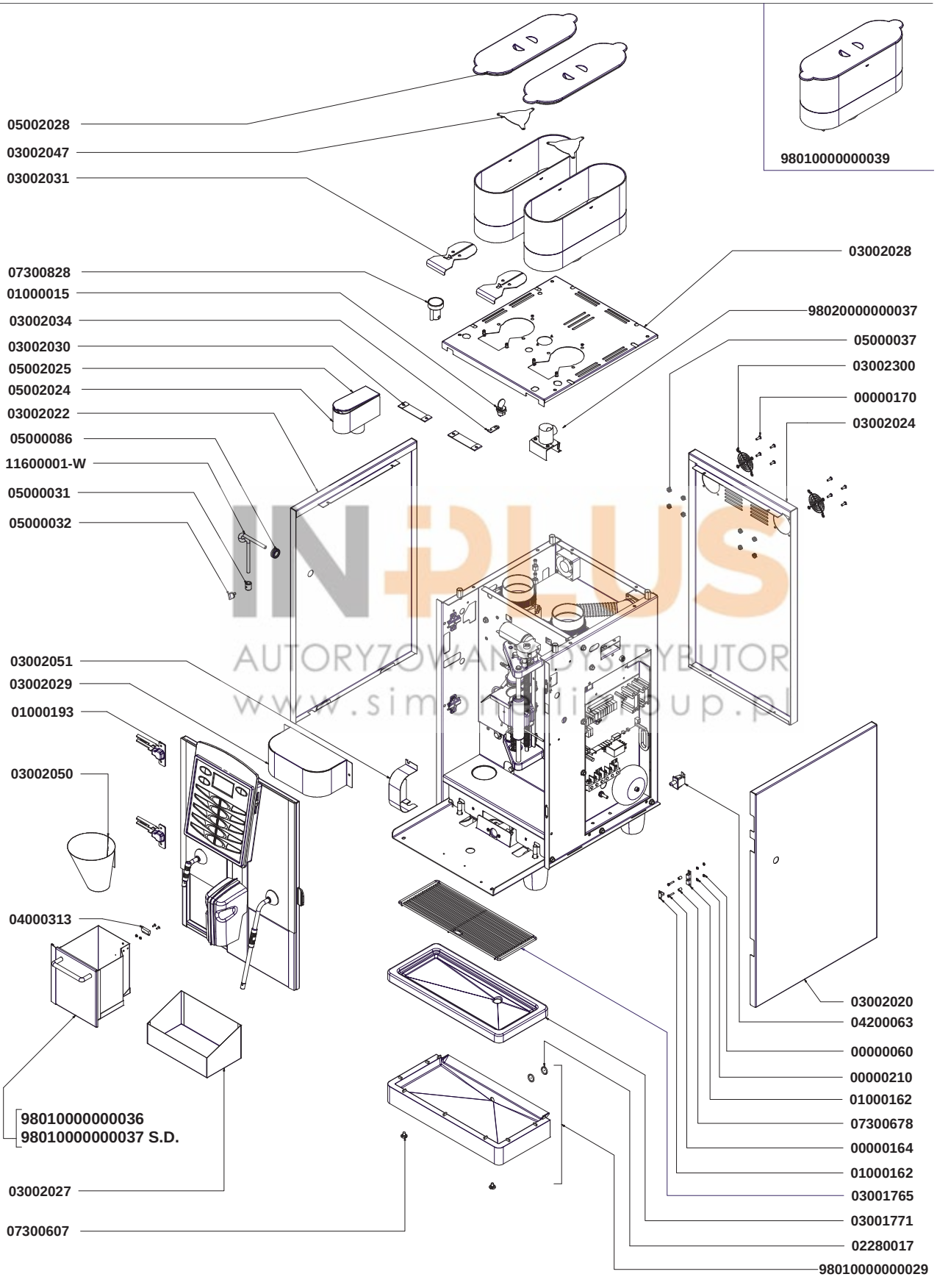
Fig. 1



INDEX

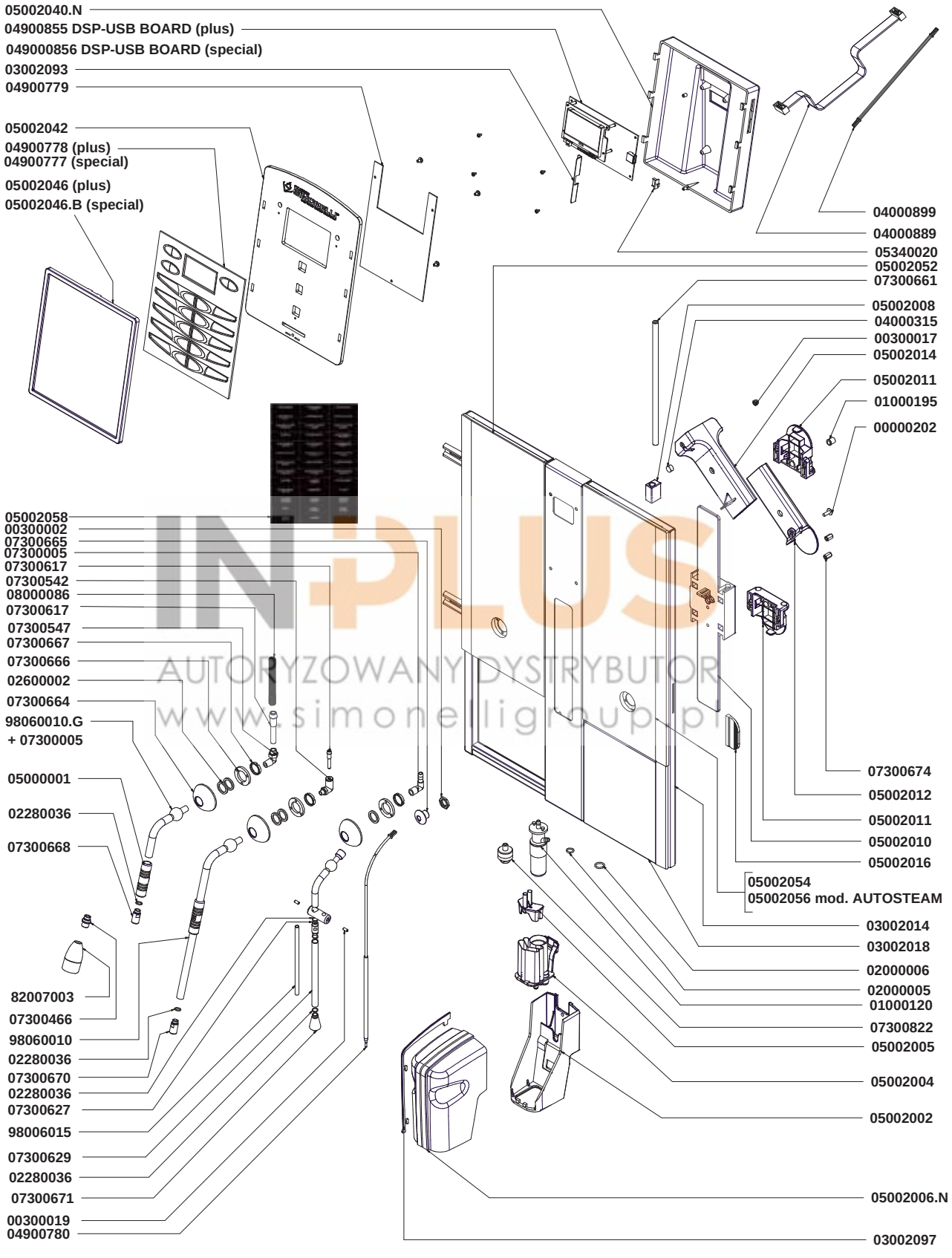
17.1 Talento

BODYWORK COMPONENTS



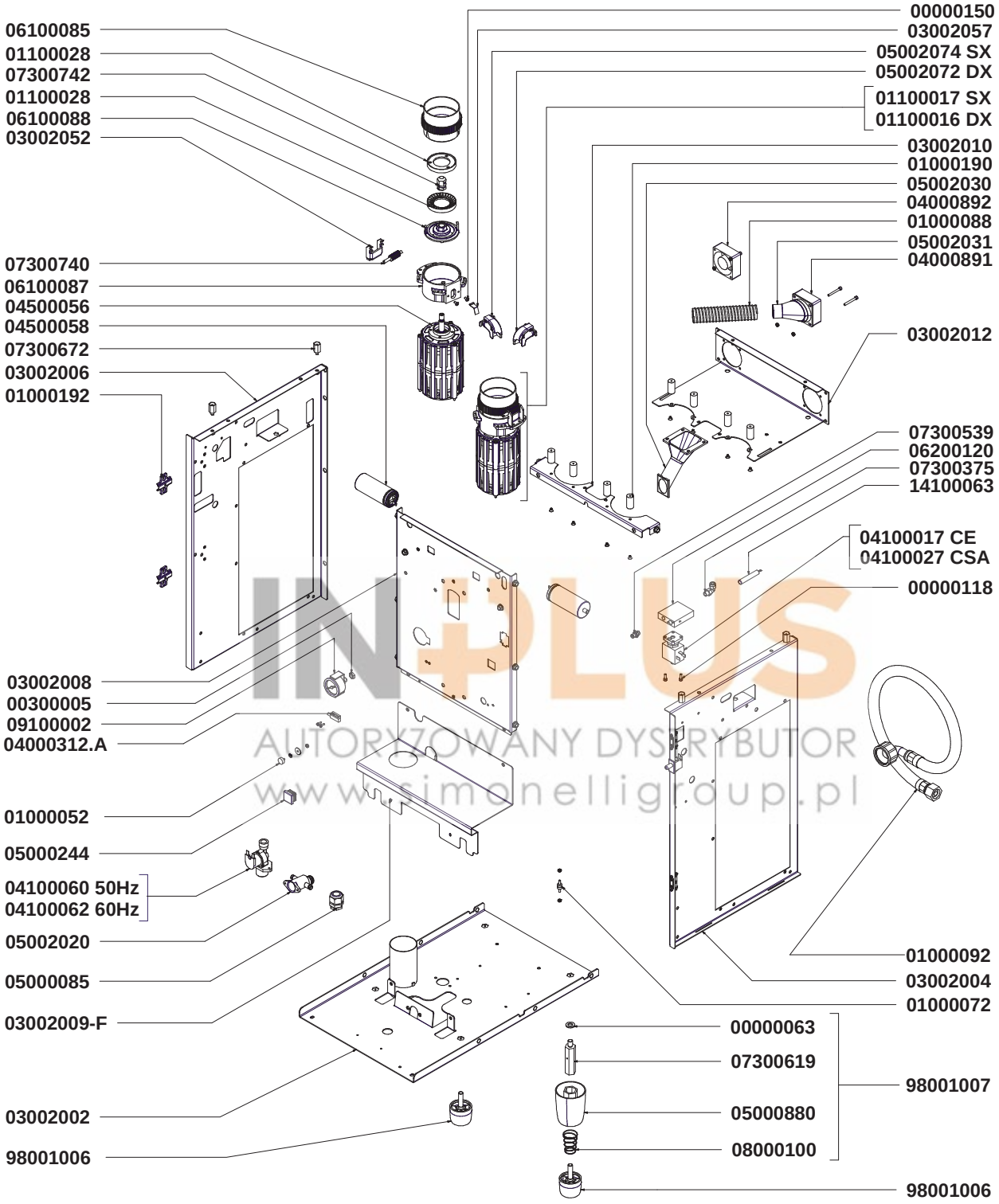
TAV 01

SERVICES DOOR PANEL



TAV 02

FRAME COMPONENTS

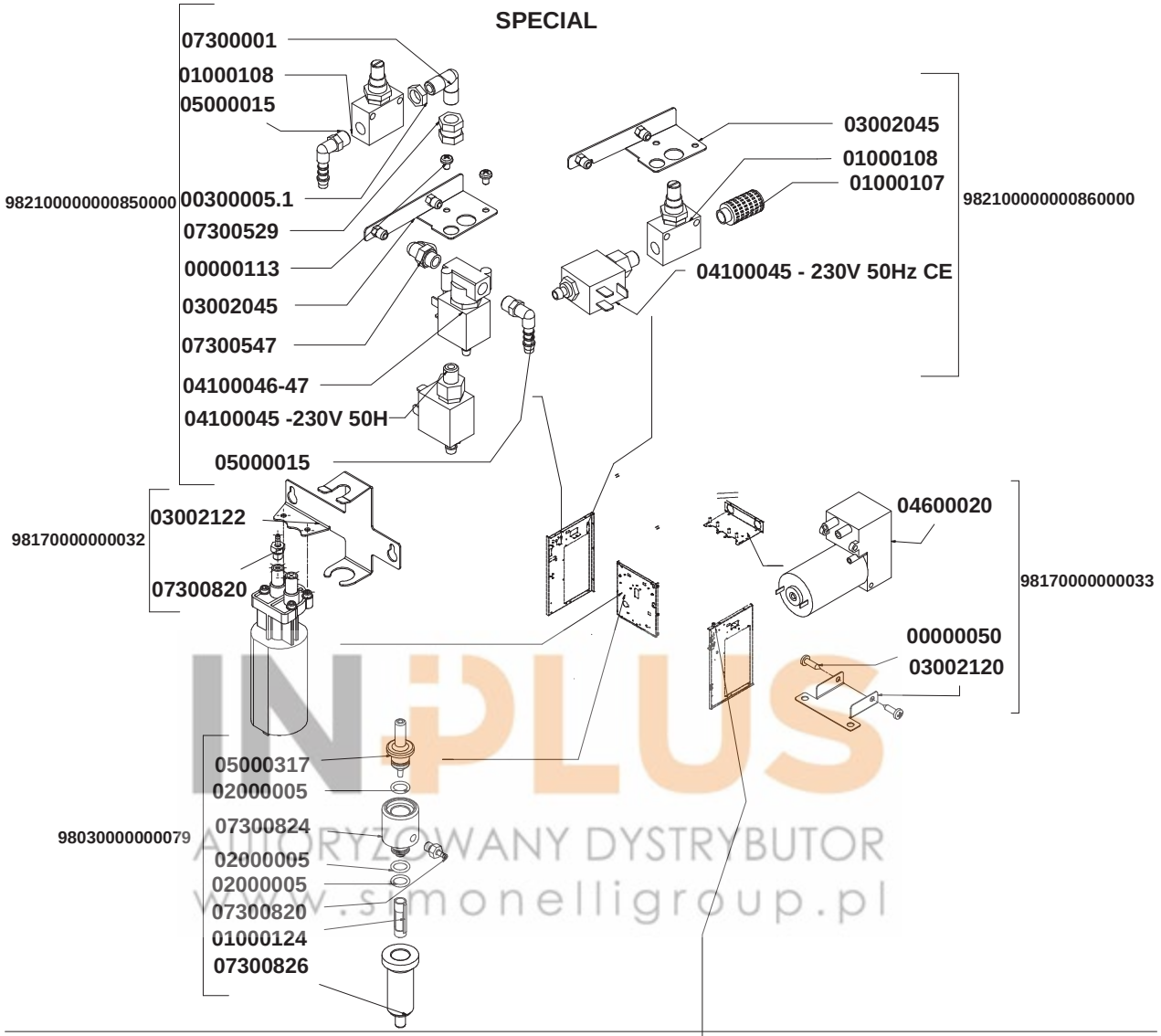


CODICE/CODE	DESCRIZIONE	DESCRIPTION
00000070	Fascetta per tubo scarico diretto fondi	Sgt clip 50/70 9 W2
00000133	Fascetta per tubo scarico diretto acqua	Stainless steel girdle WD12 16-25 C7 W2
01000080	Tubo D=60 per scarico fondi	Spiral pipe for dregs drain D=60
01000087	Tubo scarico acqua 18x24.4	Drain pipe 18x24.4

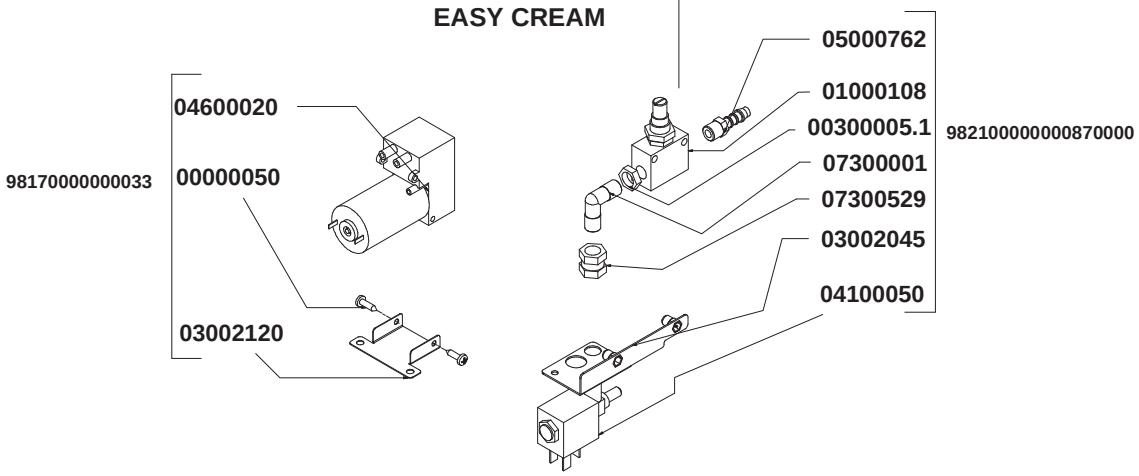
TAV 03

MILK COMPONENTS

SPECIAL



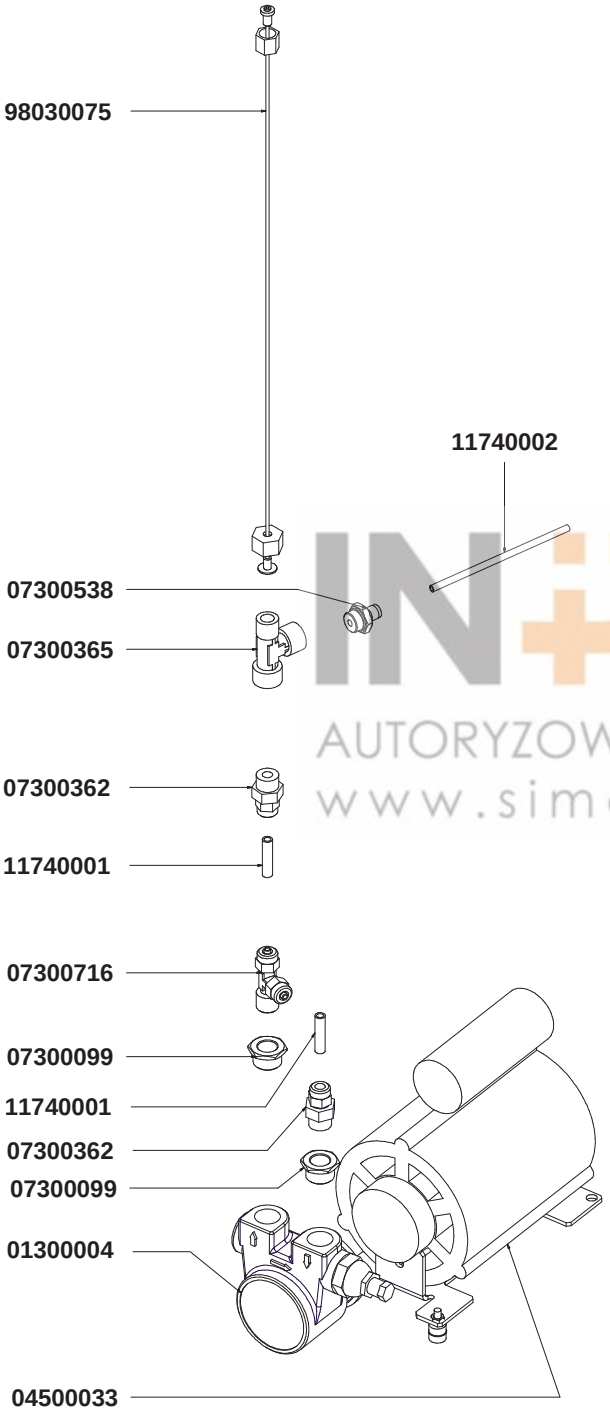
EASY CREAM



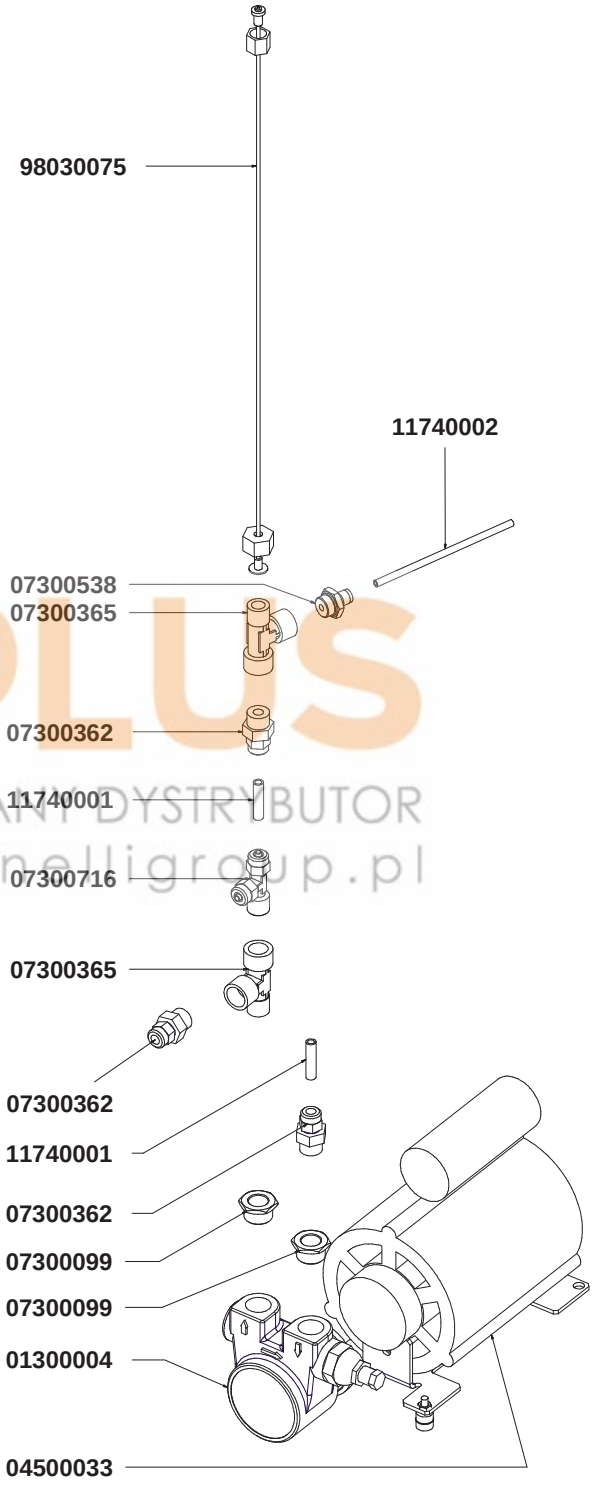
TAV 03 MK

PUMP GROUP COMPONENTS

STANDARD VERSION

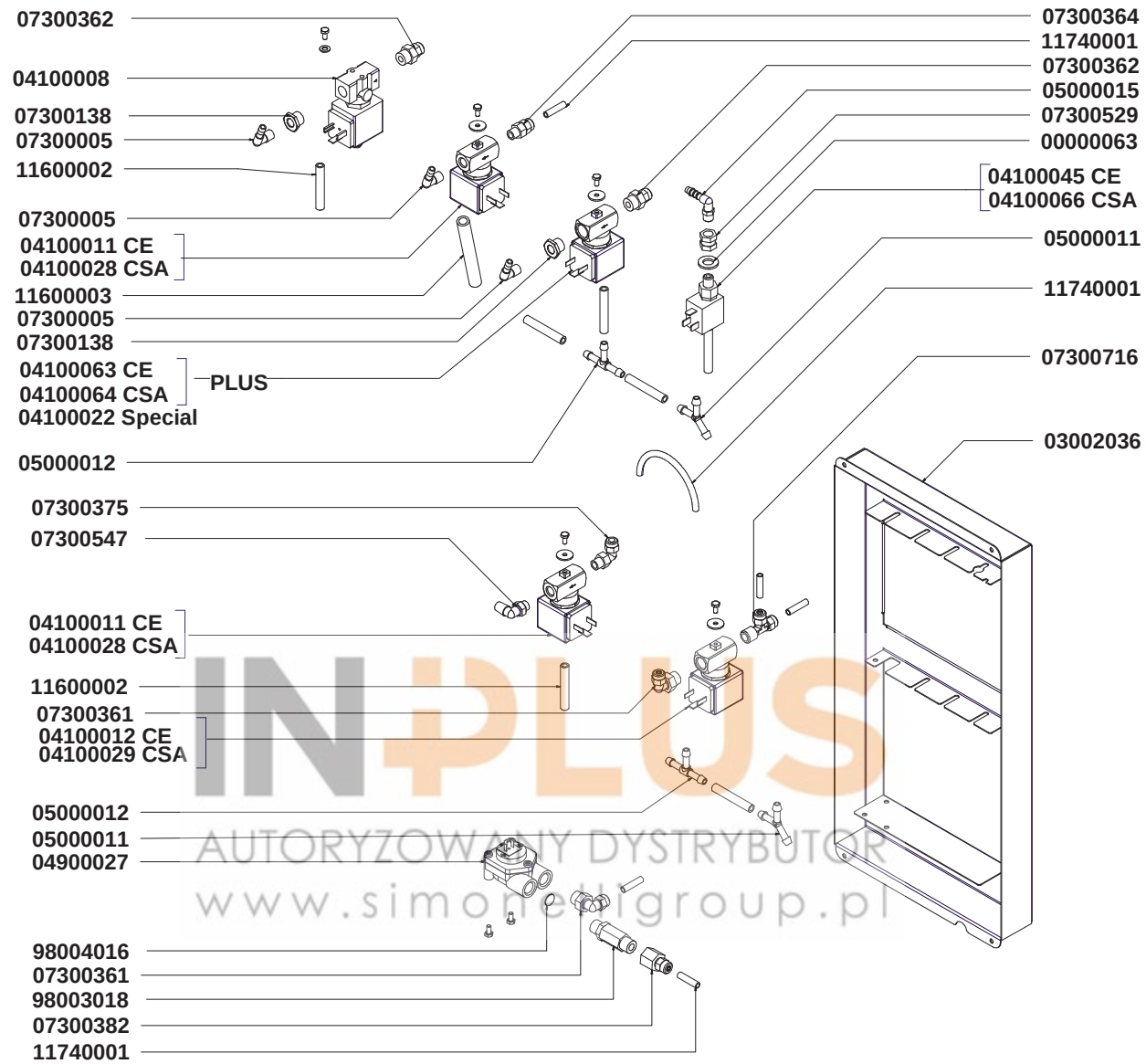


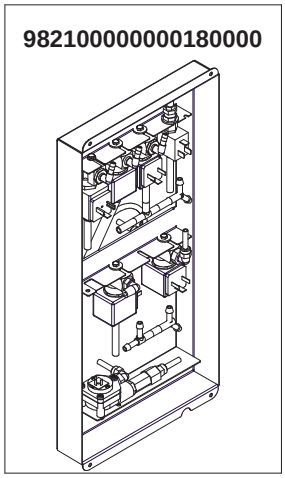
ECONOMIZER VERSION

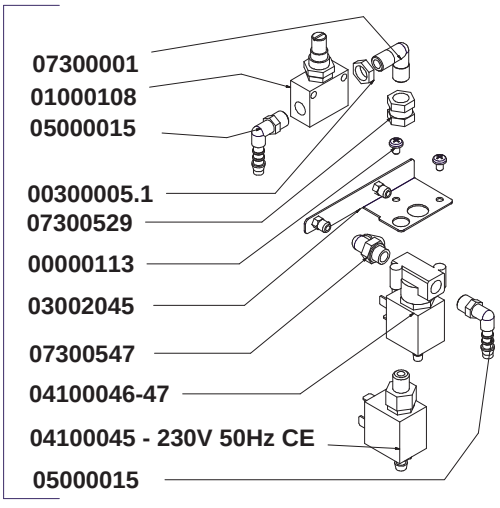


TAV 04

HYDRAULIC COMPONENTS - STANDARD VERSION

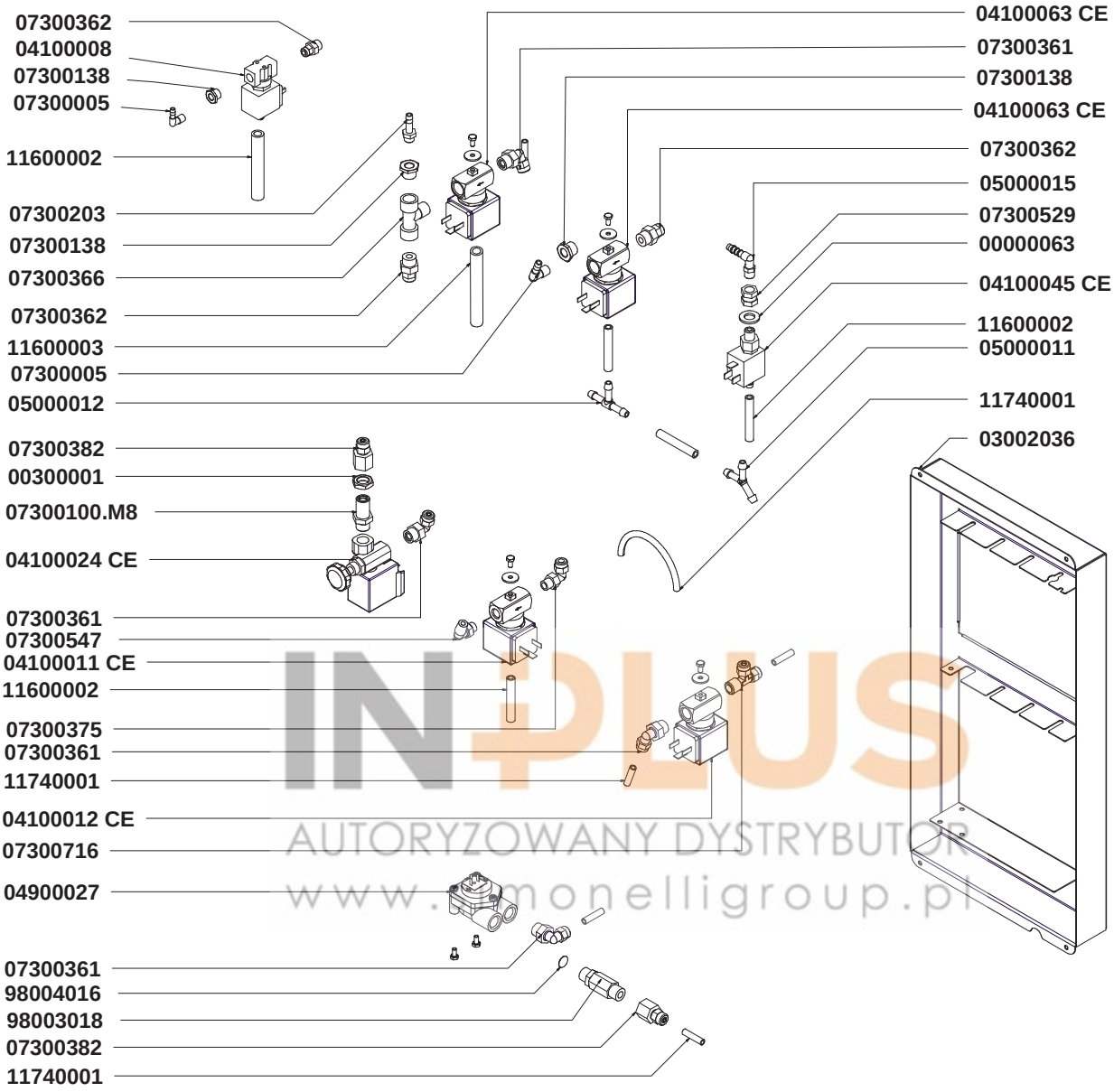


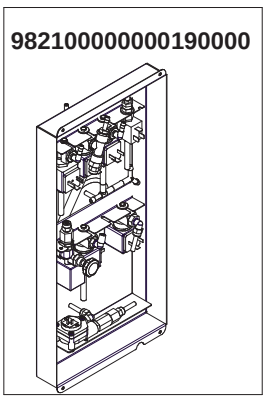




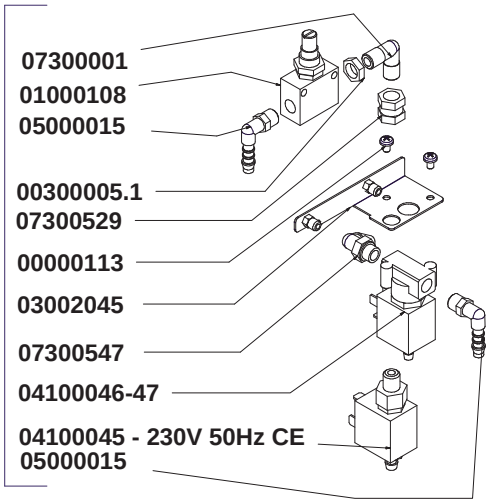
TAV 05

HYDRAULIC COMPONENTS - ECONOMIZER VERSION



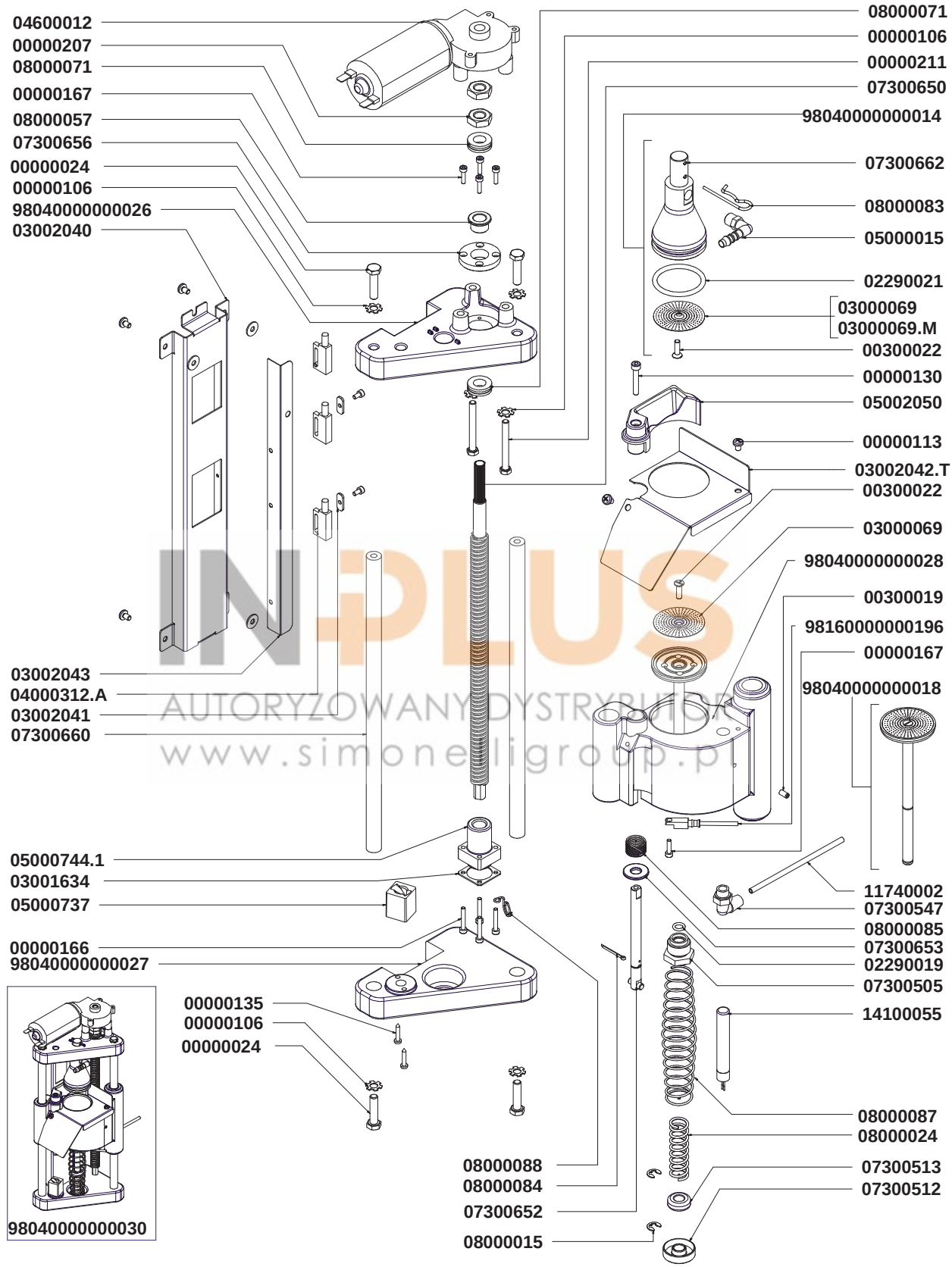


982100000000850000



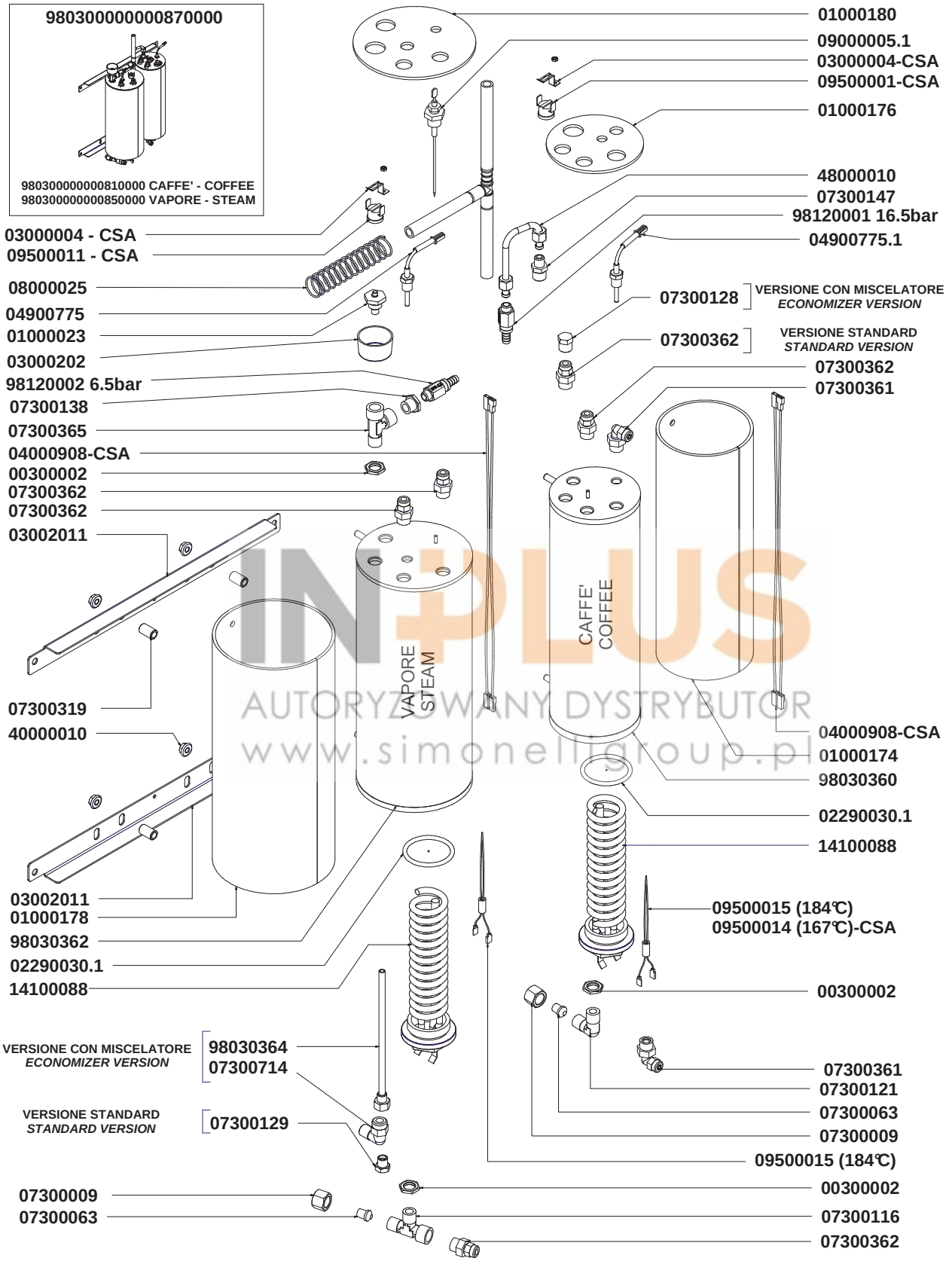
TAV 06

DELIVERY GROUP COMPONENTS



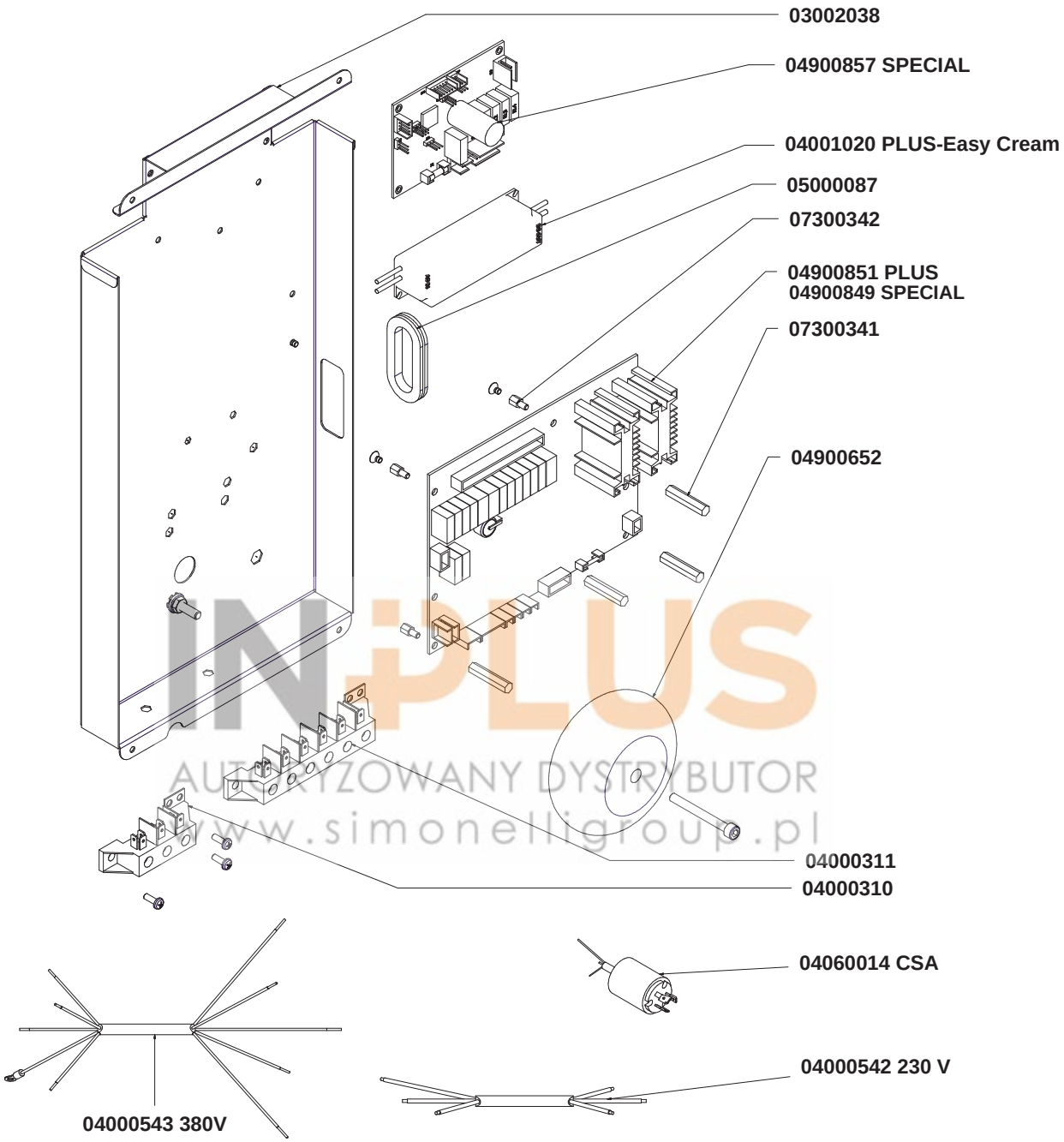
TAV 07

BOILERS COMPONENTS



TAV 08

ELECTRICAL COMPONENTS



CODICE	FINE VALIDITA' VALIDITY END	DESCRIZIONE	DESCRIPTION
04000890		Impianto elettrico	Electric wiring
04000889		Cavo pulsantiera-centralina	Push botton panel-junction box cable
04000888		Cablaggio motoriduttore	Electric motor cable
04000907		Cavo di terra L=130cm	Earthing cable L=130cm
04000887		Cablaggio sensori campane	Bells sensors cable
04000911		Supplemento cablaggio Special	Additional electrical wiring Special

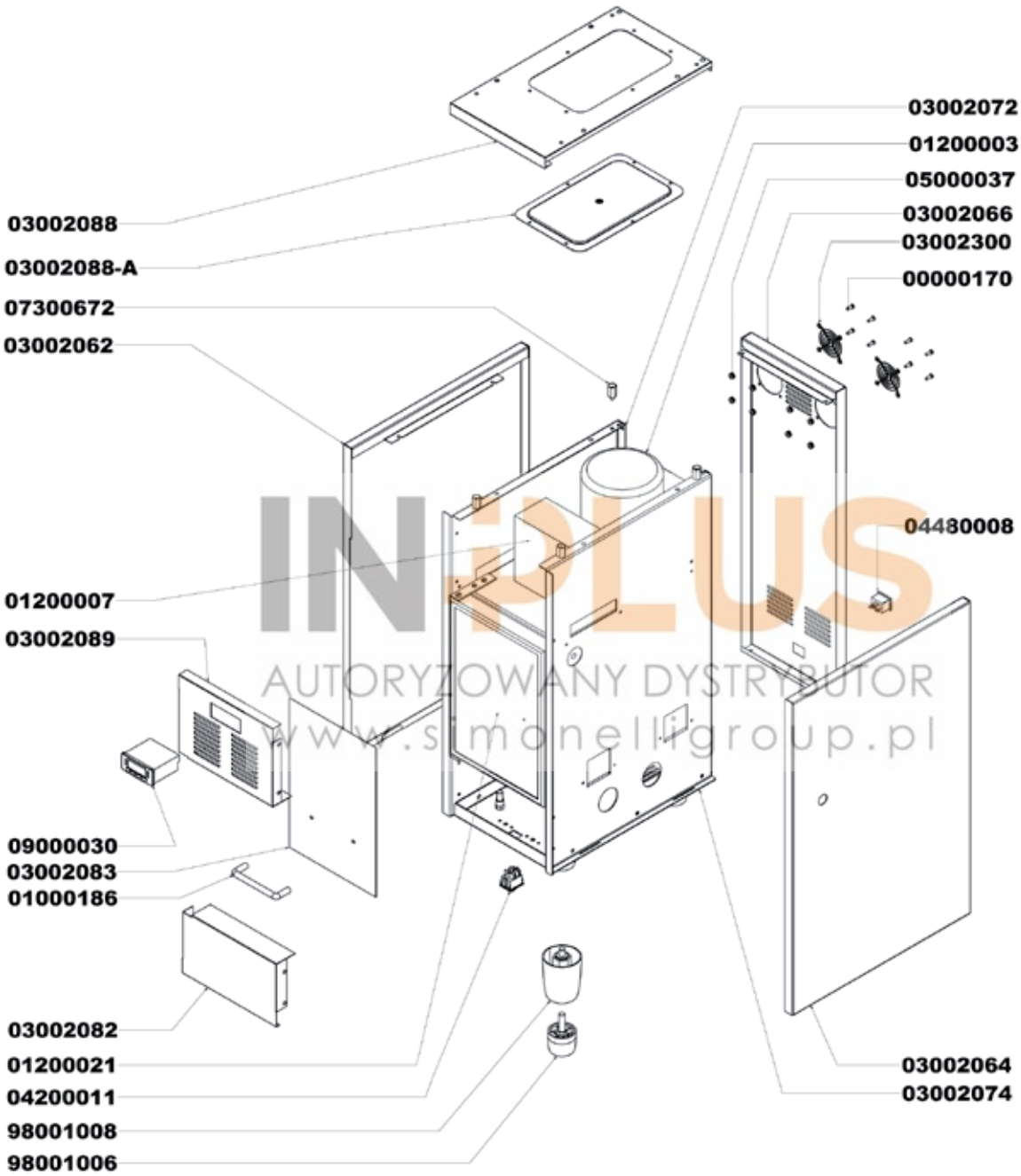
CODICE	DESCRIZIONE	DESCRIPTION	END VALIDITY
00000024	VITE AQ M6x25 TE	HEX-HEAD SCREW M6x25	
00000050	VITE AUTOF 3,5x12 TC/T.CR. TRUCIOLARE	SCREW 3,5x12 TC/T.CR.	
00000060	DADO AQ M3 MEDIO ZINCATO	NUT M3 MEDIUM GALVANISED NUT	
00000063	RONDELLA AQ D 10X21X2 ZN	WASHER AQ D 10X21X2 ZN	
00000070	FASCETTA SGT 50/70 9 W4	SGT CLIP 50/70 9 W2	
00000106	RONDELLA ZIGRINATA DIAM 6	MILLED WASHER DIAM. 6	
00000113	VITE INOX M4x6 TC T.CR. 7985	SS CROSSHEAD CAP SCREW M4x6	
00000118	VITE INOX M4x12 TCEI 5931	SS HEX SOCKET CAP SCREW M4x12	
00000130	VITE INOX M4x25 TCEI UNI 5931	SS HEX SOCKET CAP SCREW M4x25	
00000133	FASCETTA INOX WD12 16-25 C7 W2	STAINLESS STEEL GIRDLE WD12 16-25 C7 W2	
00000134	VITE AQ M3x6 TC TC ZINC. UNI 6107	SCREW AQ M3x6 TC TC ZINC. UNI 6107	
00000135	VITE AUTOF 2,9x15 TCTC ZIN.	GALV. SLOTTED CAP SELF-TAPPIN SCREW 2,9x15	
00000150	VITE INOX M4x6 TBEI ISO 7380	STAINLESS STEEL M4x6 TBEI ISO 7380	
00000164	VITE INOX M3x16 TCEI ISO 4762	STAINLESS STEEL SCREW M3x16 TCEI ISO 4762	
00000165	VITE INOX M3x8 TCEI ISO 4762	STAINLESS STEEL SCREW M3x8 TCEI ISO 4762	
00000166	VITE INOX M3x20 TCEI ISO 4762	STAINLESS STEEL SCREW M3x20 TCEI ISO 4762	
00000167	VITE INOX M3x12 TCEI ISO 4762	STAINLESS STEEL SCREW M3x12 TCEI ISO 4762	
00000170	VITE INOX M4x12 TBEI ISO 7380	SS BUTTON HEAD HEX SOCKET SCREW M4X12 ISO 7380	
00000202	VITE AUTOF 4,1x12,9 TLARGA TCR NERA	SELF-TAPPING CROSS HEAD WIDE BLACK SCREW 4.1x12.9	
00000207	DADO AQ M10x1,25 BASSO ZINC.	LOW, ZINC AQ NUT M10x1.25	
00000210	RONDELLA AQ M3 ZIGRINATA UNI 8842/A	STAINLESS STEEL KNURLED WASHER D3	
00000211	VITE INOX M5x45 TE UNI 5739	SS HEX SCREW 5X45 UNI5739	
00300001	DADO OT 1/4 GAS SPESS.5 CH18 *AGG. 22.07.96	BRASS NUT 1/4 GAS SPESSOR 5	
00300002	DADO OT 1/4 SPESS.3 CH18 AGG. 22.07.96	BRASS NUT 1/4 SPESSOR 3	
00300005	DADO OT 1/8 GAS AGG.22.07.96 SPESS.4 CH13	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 0.15mm	
00300017	DADO AUTOBLOC INOX M4 ALTO DIN982	SELF-LOCKING STAINLESS STEEL NUT M4 HIGH DIN 982	
00300019	GRANO INOX M4X6 UNI 5923	STAINLESS STEEL DOWEL M4X8 5923	
00300022	VITE INOX M4x14 TSP TC DIN963	INOX SCREW M4X14 TSP TC DIN963	
01000015	SERRATURA INVOLUCRO COMANDI	CONTROL BOARD DOOR LOCK	
01000023	VALVOLINA SFIATO	ANTI VACUUM VALVE	
01000052	CALAMITA RPV 14	MAGNET RPV 14	
01000072	ANTIVIBRANTE AD 10x10 M4 MM	ANTI-VIBRATING AD 10X10 M4 MM	
01000080	TUBO SCARICO FONDI SPIRAL.D.60	SPIRAL PIPES FOR DREGS DRAIN PIPE D. 60	
01000087	TUBO SCARICO 18x24,4	DRAINING TUBE 18x24,4	
01000088	TUBO VENTILAZIONE SPIRAL. D.30	SPIRAL VENT PIPE D. 30 COILS 30 m	
01000092	TUBO CARICO ACQUA 1,5mt EPDM 3/8F OTT. - 3/4F90°	3/8F-3/4F90ø 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	NSF MILK FOAMER FOR MICROBAR	
01000124	FILTRO NYLON 200µm TALENTO CMK	NYLON FILTER TALENTO CMK	
01000162	SCROCCHETTO COMPL. MICROBAR	MICROBAR LOCK COMPLETE BCT-40	
01000174	ISOLANTE CALDAIA CAFFE' D.90 270x294	COFFEE BOILER INSULATOR D.90 270x294	
01000176	ISOLANTE D.90 CALDAIA CAFFE'	COFFEE BOILER INSULATOR D.90	
01000178	ISOLANTE CALDAIA VAPORE D.115 270x369	COFFEE BOILER INSULATOR D.115 270x369	
01000180	ISOLANTE D.115 CALDAIA VAPORE	STEAM BOILER INSULATOR D.115	
01000190	ANTIVIBRANTE 15x30 M4 FF	VIBRATION DAMPER 15x30 M4 FF	
01000192	BASE CERNIERA PORTA "TALENTO" (SALICE)	HINGE SUPPORT BASE WILLOW "TALENTO"	
01000193	CERNIERA PORTA "TALENTO" (SALICE)	HINGE SUPPORT WILLOW "TALENTO"	
01000195	PRESSORE A MOLLA D.8 TALENTO	SPRING SPHERE	
01100016	MACINACAFFE' COMPLETO REG. DX TALENTO N.S.	GRINDER FOR TALENTO RIGHT	
01100017	MACINACAFFE' COMPLETO REG. SX TALENTO N.S.	GRINDER FOR TALENTO LEFT	
01100028	COPPIA MACINE D.63,5 MACININO TALENTO N.S.	PAIR GRINDERS D 63.5 FOR TALENTO GRINDER	
01300004	POMPANTE VOLUMETRICO 50 lt/h	VOLUMETRIC PUMP 50 lt/h	
02000005	OR SUP. CAPPUC. MICROBAR SILICONE ROSSO	UPPER GASKET FOR MICROBAR CAPPUCCINO MAKER	
02000006	OR INF. CAPPUC. MICROBAR	LOWER GASKET FOR MICROBAR CAPPUCCINO MAKER	
02280017	GUARN. OR R3062/AN12 D21 EP851	ORING GASKET R3062/AN12 D21 EP851	
02280036	GUARN. OR x BECCO LANCIA VAP. D.10 EPDM70	GASKET OR x STEAM WAND NOZZLE	
02290019	GUARNIZIONE OR R6 DF801 VITON	GASKET O-RING LOWER PISTON OR R6 DF801	
02290030.1	GUARN.OR 147 D.50 NBR NERO	GASKET OR 147 D.50 NBR BLACK	
02290021	GUARN. OR 140/4137 D.41.5 SILICONE ROSSO Sh70	GASKET O-RING 140/4137 D.41.5 SILICON RED Sh70	
02600002	GUARNIZ. TEFLON RESISTENZA	TEFLON GASKET FOR HEAT. ELEMEN	
03000004	STAFFA SINGOLA x TERMOSTATO	STEEL HOLDER FASTOM FOR TERMOSTAT	
03000069	DOCCIA INOX D.40 x M4 T.SVP AGG.08.01.99	STAINLESS SPOUT D.40	
03000069.M	DOCCIA INOX D.40 x M4 T.SVP MICROFORI 0.25mm	SS SHOWER D. 40 X M4 COUNTERSUNK WITH MICRO-OPENINGS 0.3 mm	
03000202	VASCHETTA RACC.CONDENSA MASTERAGG. 07.06.97	CONDENSATION TRAY MASTER	
03001634	PIASTRINA FISSAGGIO CHIOCCIOLA VITE GRUPPO MICROBAR	FASTENING PLATE FOR MICROBAR GROUP SCREW VOLUTE	
03001765	RETINA PIANO LAVORO 1 GR.	WORKTOP NET 1 GR.	
03001771	PIATTO RACCOGLIACQUA 1 GR	DRIP TRAY	
03002002	BASE TELAIO TALENTO	FRAME BASE TALENTO	
03002004	FIANCO TELAIO DX TALENTO	RIGHT SIDE FRAME TALENTO	
03002006	FIANCO TELAIO SX TALENTO	LEFT SIDE FRAME TALENTO	
03002008	LAMIERA SUPP. GRUPPO TALENTO	GROUP SUPPORT PANEL TALENTO	
03002009.F	LAMIERA SUPP.CASSETTO FONDI TALENTO	DREGS TRAY SUPPORT PANEL WITH DRAIN HOLE D. TALENTO	
03002010	LAMIERA SUP.MACININI TALENTO	GRINDER SUPPORT PANEL TALENTO	
03002011	STAFFA SUPP. CALDAIE TALENTO	BOILER SUPPORT BRACKET TALENTO	
03002012	LAMIERA SUPP.VENTOLE TALENTO	FAN SUPPORT PANEL TALENTO	
03002014	PORTA FRONTALE RIVETTATA TALENTO	FRONT HATCH RIVETED TALENTO	
03002018	CHIUSURA PORTA FRONTALE DX TALENTO	RH FRONT HATCH CLOSURE TALENTO	
03002020	FIANCO INOX DX TALENTO	SS RIGHT HAND SIDE PANEL TALENTO	
03002022	FIANCO INOX SX TALENTO	SS LEFT HAND SIDE PANEL TALENTO	
03002024	RETRO INOX TALENTO	STAINLESS STEEL BACK TALENTO	
03002027	VASCHETTA RACCOGLIPOLVERE TALENTO	DUST TRAY TALENTO	
03002028	PIANO CHIUSURA SUPERIORE TALENTO	TOP COVER PANEL TALENTO	
03002029	CARTER COPRIMOTORE TALENTO	MOTOR POURING GROUP CASE - TALENTO	
03002030	LAMIERA FISSAGGIO GHIGLIOTTINA CAMPANA TALENTO	BELL GUILLOTINE FASTENING PANEL TALENTO	
03002031	GHIGLIOTTINA CAMPANA TALENTO	BELL GUILLOTINE TALENTO	
03002034	PIASTRINA SERRATURA TALENTO	LOCK PLATE TALENTO	
03002036	SUPPORTO ELETTROV. TALENTO	SOLENOID VALVE SUPPORT TALENTO	
03002038	SUPPORTO CENTRALINA TALENTO	CONTROL BOARD SUPPORT TALENTO	
03002040	LAMIERINO RETRO GRUPPO TALENTO	GROUP REAR LAMINATION TALENTO	
03002041	LAMIERINO BLOCCA SENSORE TALENTO	SENSOR LOCK LAMINATION TALENTO	
03002042.T	LAMIERA GR.TEFLONATA TALENTO	TEFLON-COATED GROUP PANEL TALENTO	
03002043	LAMIERINO COPRI SENSORI GRUPPOTALENTO	GROUP SENSOR COVER LAMINATION TALENTO	
03002045	SUPPORTO EV ARIA + EV PULIZIA TALENTO	CLEANING VALVE SUPPORT TALENTO	

CODICE	DESCRIZIONE	DESCRIPTION	END VALIDITY
03002045	SUPPORTO EV ARIA + EV PULIZIA TALENTO	CLEANING VALVE SUPPORT TALENTO	
03002047	SICUREZZA CAMPANA TALENTO INOX	SS BELL SAFETY TALENTO	
03002050	IMBUTO SCARICO DIRETTO TALENTO	DIRECT WASTE FUNNEL TALENTO	
03002051	PROTEZIONE CONNETTORE GRUPPO TALENTO	PROTECTION POURING GROUP TALENTO CONNETTOR	
03002052	SUPPORTO VITE S.F. MACININO TALENTO	GRINDER ADJUSTMENT SCREW SUPPORT	
03002057	MOLLA LAMIERINO USCITA CAFFE' MACININO TALENTO CON BE	FLAP SPRING FOR TALENTO GRINDER CHUTE	
03002058	USCITA INOX CAFFE' MACININO TALENTO	GRINDER CHUTE TALENTO	
03002059	MOLLA LAMIERINO USCITA CAFFE' MACININO TALENTO	GRINDER CHUTE FLAP TALENTO	
03002093	LAMIERINO CHIUSURA SMART CARD TALENTO	TOUCHPAD PANEL HOLLE COVER	
03002097	LAMIERA FISS. BECCO + PRESA	SS SUPPORT PURING SPOUT COVER	
03002122	STAFFA SUPP. POMPA LATTE PER MONTALATTE TALENTO	MILK PUMP CLUMP	
03002300	GRIGLIA METALLICA x VENTILAT. 60x60 GM60	METAL GRILLE FOR FAN GM60	
04000310	MORSETTIERA A VITE FV110 220V.	SCREW TERMINAL FV110 220 V	
04000311	MORSETTIERA A VITE FV122 380V TRIFASE+NEUTRO 6 POLI	SCREW TERMINAL 380 V	
04000312.A	SENSORE MAGNETICO L=400	MAGNETIC SENSOR L400	
04000313	UNITA' MAGNETICA M 305 AA	MAGNETIC UNIT M 305 AA	
04000315	UNITA' MAGNETICA D10x6	MAGNETIC UNIT D10x6	
04000887	CABLAGGIO SENSORI CAMPANE + RACCORDO DECA TALENT	BELLS SENSOR WIRING TALENTO	
04000888	CABLAGGIO MOTORIDUTT. TALENTO	GEAR MOTOR WIRING TALENTO	
04000889	CAVETTO CONNES. SCHEDA TAST. -SCHEDA I/O "TALENTO"	WIRE TO CONNECT "TALENTO" TOUCHPAD-CONTROL BOARD	
04000890	IMPIANTO ELETTRICO TALENTO	WIRING TALENTO	
04000891	VENTOLA 24V 0,08A DC 60x60x25	24 V DC 60x60x25 FAN 0.08A	
04000892	VENTOLA 24V 0,15A DC 60x60x25	24 V DC 60x60x25 FAN 0.15A	
04000893	CAVO PROLUNGA AUTOSTEAM TALENTO M-F	EXTENSION CABLE AUTOSTEAM TALENTO	
04000899	CAVO CONNES. SCHEDA TAST.- SCHEDA ILLUMINAZ. TALENT	BOARD-PANEL LIGHTING CONNECTING CABLE - TALENTO	
04000907	CAVO TERRA L130 CON OCCHIELLO D6 TALENTO	EARTH WIRE L130 1 SLOTS D6	
04000908	CAVO TERMOSTATO CALDAIA TALENTO VERSIONE CSA	BOILER TERMOSTAT/CABLE - TALENTO CSA VERSION	
04000911	SUPPLEMENTO CABLAGGIO TALENTO CMK	ADDITIONAL TALENTO WIRING	
04001020	TRASF.CENTRALINA IN 90/264 VACOUT:24 VDC LPV 20-24	TRANSFORMER IN 90/264 VACOUT:24 VDC LPV 20-24	
04100008	E.V. NC 3VIE 1/4-1/4 SCAR. 1/8220V 50Hz-240V 60Hz RUBY F3 UL	NC 3-WAY SOLENOID 1/4-1/4 1/8 OUTLET	
04100011	E.V. NC 3VIE 1/8-1/8 SCAR. 1/8220-230V 50/60Hz VITON F1.3 CE	SOLENOID VALVE	
04100012	E.V. NC 2VIE 1/4-1/4 220-230V 50/60HZ VITON F1.5 CE	EV 2W 1/4 1/4 220-230V 50/60HZ VITON F1,5 CE	
04100017	E.V. NC 3VIE BASETTA SCAR. 1/8220-230V 50/60Hz RUBY F1.5 CE	EV 3W DOWNL.1/8 220-230V 50/60HZ RUBY F1,5 CE	
04100022	E.V. NC 2VIE 1/4-1/4 220-230V 50/60Hz RUBINO F3 CE	2 WAYS SOLENOID 1/4 F.3 220/230V 50/60Hz	
04100024	E.V. NC 2VIE 1/4 REGOLAT. 90°230V 50/60Hz F.3 + MA NOP. EPDM	2 WAYS EV WITH REGULATOR	
04100027	E.V. NC 3VIE BASETTA SCAR. 1/8208-240V 60Hz RUBY F1.3 UL	EV 3W DRAIN 1/8 208-240V 60Hz RUBY D1,3 UL	
04100028	E.V. NC 3VIE 1/8-1/8 SCAR. 1/8208-240V 60Hz RUBY F1.3 UL	E.V. EROGAZ. MASTER APPROV UL	
04100029	E.V. NC 2VIE 1/4-1/4 208-240V 60Hz VITON F1.5 UL	E.V. 2VIE AL 220/240 50/60 UL	
04100045	E.V. NO 2VIE 1/8M-PORTAGOMMA 230V 50/60Hz VITON F1.7 CE	2-WAY SOLENOID 1/8 M HOSE SUPPORT	
04100046	E.V. NC 3VIE 1/8-1/8 PORTAG. 230V 50/60Hz VITON F1.5 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	ELECTR. 3-WAY 1/8" F1.5 115V 60Hz HOSE CLAMP OUTLET	
04100050	E.V. NC 2VIE 1/8-PORTAG. 90° 230V 50/60Hz VITON F2 CE	ELECTROVALVE 2 WAYS 1/8 F2 23050-60 Hz	
04100060	E.V. NC 2VIE 3/4-JG 6 DIRITTA REGOL+FILTR F.2,5 230V 50/60Hz	2-WAY SOLENOID VALVE 3/4-JG 6 230V 50/60HZ	
04100062	E.V. NC 2VIE 3/4-JG 6 DIRITTA REGOL+FILTR F.2,5 208/240V60Hz	2-WAY SOLENOID VALVE 3/4-JG 6 230V 60HZ UL	
04100063	E.V. NC 3VIE 1/4-1/4 SCAR. 1/8230V 50Hz VITON F2.5 CE	3-WAY SOLENOID 1/4-1/4 1/8 OUTLET F.2,5	
04100064	E.V. NC 3VIE 1/4-1/4 SCAR. 1/8208-240V 60Hz VITON F2.5 UL	3-WAY SOLENOID 1/4-1/4 1/8 OUTLET F.2,5 UL	
04100066	E.V. NO 2VIE 1/8M-PORTAGOMMA 208/240V 60Hz VITON F1.7 UL	2-WAY SOLENOID 1/8M-HOSE SUPPORT VITON F1.7 UL	
04100067	E.V. NC 3VIE 1/8-1/8 PORTAG.UL 208/240V 60Hz VITON F1.5 V0	NC 3-WAY SOLENOID 1/8-1/8 HOSE SUPPORT 208-240V 60Hz VITON F1	
04200063	MICROSWITCH PORTA	DOOR MICROSWITCH	
04500033	MOTORE EL. MASTER/PREMIER 2001230V 50/60Hz 120W	PUMP MOTOR MASTER/PREMIER 2001 230V 50/60Hz	
04500056	MOTORE ELETTRICO 230V 50/60Hz 245W MACININO TALENTO N.	230V 50/60Hz 245W ELECTRIC MOTOR FOR GRINDER - TALENTO N.S.	
04500058	CONDENSATORE PER MOTORE MACININO TALENTO N.S.	CONDENSER FOR GRINDER MOTOR - TALENTO N.S.	
04600012	MOTORIDUTTORE 24V TALENTO	GEAR MOTOR 24V GMGP 404.157 DN.43	
04600020	MICROCOMPRESSORE "TALENTO CMK"	MICROCOMPRESSOR "TALENTO CMK"	
04900027	DOSATORE VOLUMETRICO OTT.	FLOWMETER	
04900652	TRASF. COMPL.MICROBAR 230V/18V 150VA 50/60Hz FUSE750mA	COMPLETE TRANSFORMER 230V-18 150VA 50/60Hz FUSE750m	
04900777	PULSANT. LEGENDABILE TALENTO COLORE BIANCO	TOUCH PAD WITH KEY TALENTO -COLOR WHITE	
04900778	PULSANTIERA LEGENDABILE "TALENTO"	TOUCH PAD WITH KEY TALENTO	
04900779	SCHEDA ILLUMINAZIONE PANNELLO LED SMD TALENTO	PANEL LIGHTING CARD TALENTO	
04900780	SONDA PT1000 x LANCIA VAPORE "TURBO CREAM" D06 + SUPP	PROBE PT1000 X STEAM WAND "TURBO CREAM" D06	
04900849	SCHEDA CPU I/O POTENZA TALENTO CMK	CPU BOARD I/O POWER TALENTO CMK	
04900851	SCHEDA CPU I/O POTENZA TALENTO 2011 Rel. 4.16	POWER CARD TALENTO 2011	
04900855	SCHEDA CPU TASTIERA + DISPLAY GRAFICO TALENTO 2011 Rel.	DISPLAY BOARD TALENTO 2011	
04900856	SCHEDA CPU TASTIERA + DISPLAY GRAFICO TALENTO CMK	TOUCH PAD CPU BOARD+ DISPLAY TALENTO CMK	
04900857	CENTRALINA CONTROLLO POMPA TALENTO CMK	PUMP CONTROL BOARD TALENTO CMK	
05000001	GOMMINO PROTEZIONE LANCIA D.10	STEAM ARM RUBBER GRIP	
05000011	RACCORDO PORTATUBO YS 6	YS 6 HOSE FASTENING	
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	
05000037	GHIERA FILETTATA PER PANNELLI M4 BIANCO	THREADED RING NUT FOR PANELS M4 WHITE	
05000085	PRESSACAVO TEC-S M20 D.7-14 CON DADO P-CT M20 Es24	CABLE GLAND TECH-S M20 D.7-14+ NUT P-CT M20	
05000086	PASSACAVO A MEMBRANA BIANCO	MEMBRANE CABLE DUCT	
05000087	PASSACAVO PVC OVALE NERO OV7	BLACK PVC GROMMET OVAL	
05000244	TAPPO COPRIFORO QUADRATO 25x25 NERO STQ 25x25	22 x 19 RECTANGULAR BLACK CAP TO COVER HOLE	
05000317	INIETTORE CAPPUCIN.SUPERAUT	INJECTOR SUPERAUT CAPPUCIN.	
05000737	BOCCOLA MOV. ESPULSIONE MICROBAR	MICROBAR UNIT EJECTION BUSHING	
05000744.1	CHIOCCIOLA VITE MOVIMENTO T.N.NYLON MICROBAR	MICROBAR VOLUTE MOVEMENT SCREW	
05000762	RACCORDO PORTATUBO GES 6 1/8 MASCHIO DIRITTO	STRAIGHT FITTING - PIPE HOLDER 1/8	
05000848	RACCORDO RAPIDO PASSAPARETE D4	D4 BULKHEAD SNAP-ON JOINT	
05000880	PROLUNGA PIEDE ALTO 2005 D.66 H=80 mm.	TALL FOOT EXTENSION D.66 H=80 MM.	
05002002	ATTACCO EROG. CAFFE' TALENTO PA6+FV30	COFFEE POURING FASTENING TALENTO PA6+FV30	
05002004	BECCO EROG. INTERNO TALENTO POM	INTERNAL POURING SPOUT TALENTO POM	
05002005	TAPPO BECCO EROG TALENTO POM	POURING SPOUT TALENTO POM	
05002006.N	COVER BECCO EROG. TALENTO NERO	POURING SPOUT COVER TALENTO BLACK	
05002008	FRIZIONE BECCO TALENTO PP	FRICTION TALENTO	
05002010	SLITTA BECCO TALENTO PA6+FV30	SPOUT SLIDE TALENTO PA6+FV30	
05002011	SUPPORTO A C TALENTO PA6+FV30	A C SUPPORT TALENTO PA6+FV30	
05002012	TELESCOPICO A TALENTO PP	TELESCOPIC A PP	
05002014	TELESCOPICO B TALENTO PP	TELESCOPIC B PP	
05002016	MANIGLIA PORTA TALENTO	DOOR HANDLE TALENTO	
05002020	ATTACCO SCARICO VASCHETTA TALENTO	TRAY WASTE FASTENING TALENTO	
05002024	CONVOGLIATORE DETERGENTE TALENTO	DETERGENT CONVEYOR TALENTO	
05002025	COPERCHIO CONVOGLIATORE TALENTO	CONVEYOR LID TALENTO	

CODICE	DESCRIZIONE	DESCRIPTION	END VALIDITY
05002028	COPERCHIO CAMPANA TALENTO	BELL LID TALENTO	
05002030	SCIVOLO CAFFE' TALENTO	COFFEE CHUTE TALENTO	
05002031	SCIVOLO CAFFE' TALENTO TAGLIATO	COFFEE CHUTE TALENTO (CUT)	
05002033	CHIUSURA SCIVOLO x MACININO N.S. TALENTO	GRINDER UPPER CONVEYER TALENTO	
05002040	SUPPORTO PULSANTIERA TALENTO	TOUCH PAD SUPPORT TALENTO	
05002042	LUMINOSA METACRILATO TALENTO	LIT METHACRYLATE TALENTO	
05002046	CORNICE PULSANTIERA TALENTO	TOUCH PAD FRAME TALENTO BLACK	
05002046.B	CORNICE PULSANTIERA TALENTO COLORE BIANCO RAL 9010	TOUCH PAD FRAME TALENTO WHITE	
05002050	PALETTA ESPULSIONE TALENTO	EJECTION PALETTE TALENTO	
05002052	PANNELLO VETRO SX PORTA SPESS.6 TALENTO	LH GLASS DOOR PANEL TH. 6 TALENTO	
05002054	PANNELLO VETRO DX PORTA SPESS.6 TALENTO	RH GLASS DOOR PANEL TH. 6 TALENTO	
05002056	PANNELLO VETRO DX - AUTOSTEM TALENTO	RH GLASS DOOR PANEL TH. 6 TALENTO AUTOSTEAM	
05002058	ETICHETTE LEGENDABILI PULS. TALENTO N.38 BEVANDE+7 NEUTRI	KEY LEGEND DECALS - TALENTO	
05002072	CHIUSURA DX USCITA CAFFE' BECCO TALENTO	RIGHT GRINDER CHUTE	
05002074	CHIUSURA SX USCITA CAFFE' BECCO TALENTO	LEFT GRINDER CHUTE	
05340020	PROTEZIONE x PRESA USB	USB PLUG PROTECTION	
06100087	TAZZA CONVOGLIATORE FINITO MACININO TALENTO	LOWER CONVOGYER - TALENTO GRINDER	
06100088	PORTAMACINA INFERIORE MACININO TALENTO	LOWER GRINDER HOLDER - TALENTO GRINDER	
06200120	BLOCCHETTO PORTA EV. CAFFE' TALENTO	BRASS SUPPORT FOR SOLENOID VALVE	
07300001	RACCORDO L 1/8 M-M 459	L FITTING 1/8 M-M	
07300005	PORTAGOMMA ANG. 1/8 X 7 F1 4.8AGG. 18.06.96	ANGULAR HOSE CLAMP 1/8"	
07300009	DADO RACCORDO 1/4 GAS	NUT CONNECTION 1/4 GAS	
07300063	TERMINALE CHIUSO D 11	TERMINAL D 11 CLOSED	
07300099	RIDUZIONE 3/8 1/4 ES. 20 AGG. 29.05.96	VACUUM RELIEF VALVE ADAPTER	
07300100.M8	ATTACCO SCARICO 1/4 VAS. SCAR.CON OR + INT. M8	DOWNLOAD FASTENING 1/4 DOWNLOAD TRAY WITH OR	
07300116	RACCORDO T 1/4 M-M-F	JOINT T1/4 M-M-F 465	
07300121	RACCORDO L 1/4 M-M CILIN 459 AGG. 18.02.97	CONNECTION L 1/4 M-M CYLIN. 459	
07300128	TAPPO 1/4 GAS AGG.31.01.89	CAP 1/4 GAS	
07300129	TAPPO 1/8 GAS	CAP 1/8 GAS	
07300138	RIDUZIONE 1/4"- 1/8" ES. 17 AGG. 29.05.96	REDUCTION 1/4"-1/8" ES, 17 ADD. 29.05.96	
07300147	RACCORDO 1/4 F.7 1/8 F.5 M-M AGG. 18.06.97	REDUCTION 1/4 F.7-1/8 F.5 M-M AGG. 18.06.97	
07300203	PORTAGOMMA CIL. 7 1/8	CILINDRICAL HOSE CLAMP 1/8	
07300319	BOCCOLA CAVALLOTTO FULCRO LEVAAGG. 23.11.95	LEVER FULCRUM SLOT BUSHING ADD. 23.11.95	
07300341	PERNO BLOCC. CENTRAL. VIP INOXNICHELATO L=35	CENTRAL LOCK VIP NICKEL PLATED L=35	
07300342	PERNO SUPPORTO CENTRAL. VIP NICHELATO	NICKEL PLATED CONTROL UNIT SUPPORT PIN	
07300361	RACCORDO L GIR 6 1/4 VITON346A	PIVOTING CONNECTION L 6 1/4 VITON346A	
07300362	RACCORDO DIR.M.C.6 1/4 340	STRAIGHT FITTING 1/4	
07300364	RACCORDO DIR. M. CON.6 1/8 CALZ. 340	STRAIGHT FITTING 1/8 SHEATH TYPE D.6	
07300365	RACCORDO T 1/4 M-F-F	T FITTING 1/4 FFM	
07300366	RACCORDO T 1/4 F-M-F	CONNECTION T 1/4 F-M-F 462	
07300375	RACCORDO L GIR 6 1/8 VITON 346	L FITTING 1/8 VITON 346A	
07300382	RACCORDO DIR. F 1/4 - CALZAM.	CONNECTION DIR. F 1/4 Ø ACTUATOR	
07300466	RACCORDO FILET. INOX x LANCIA VAPORE MAC/PROGRAM	STEAM WAND SS THREADED CONNECTION PROGRAM/MAC	
07300505	BOCCOLA ALBERO PISTONE SCARICO	MICROBAR DRAIN PISTON SHAFT BUSHING	
07300512	PIATTELLO PORTAMOLLA INFERIORE GR. MICROBAR	MICROBAR GROUP LOWER SPRING WASHER	
07300513	PIATTELLO PORTAMOLLA SUPERIORE GR. MICROBAR	MICROBAR GROUP UPPER SPRING WASHER	
07300529	MANICOTTO FILETTATO 1/8 450	THREADED SLEEVE 1/8	
07300538	RACCORDO RAPIDO 1/4 DIRITTO D4	QUICK COUPLING 1/4 STRAIGHT D4RACCORDO RAPIDO 1/4 DIRITTO D4	
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	
07300547	RACCORDO RAPIDO 1/8 L GIR. D4	1/8 L GIR. D4 SNAP-ON COUPLING	
07300607	PERNO FISSAGGIO CARENE M6-L.2 NICHELATO APPIA	FIXING HINGE M6 L.2	
07300617	PORTAGOMMA INNESTABILE D4 OTT FORO 3mm	BRASS HOSE CLAMP D4	
07300619	INSERTO PROLUNGA PIEDE ALTO ES 20 L=70 + M10	INSERTION EXTENSION TALL FOOT ES 20 L=70 M10	
07300627	ATTACCO INOX D.10 AUTOSTEAM M-M 8.65x0.75	AUTOSTEAM FITTING M-M 8,65X0,75	
07300629	TUBO LANCIA INOX VAPORE L=142 EASYCREAM TALENTO	EASYCREAM SS STEAM WAND L=142 TALENTO	
07300650	VITE MOVIMENTO GR. "TALENTO"	GROUP MOVEMENT SCREW TALENTO	
07300652	ALBERO PALETTA TALENTO	EJECTION BLADE SHAFT TALENTO	
07300653	RONDELLA OT D.20x8.1xS.2	BRASS WASHER D.20x8.1xTh.2	
07300656	BOCCOLA FLANGIATA GR TALENTO	GR FLANGED BUSHING TALENTO	
07300660	COLONNA D.12 GR TALENTO	GR COLUMN D 12 TALENTO	
07300661	COLONNA D.8 GUIDA BECCO EROG. TALENTO	POURING SPOUT GUIDE COLUMN D. 8 TALENTO	
07300662	PISTONE EROG. SUP. TALENTO RESINA ACETALICA	TALENTO TOP POURING PISTON ACETALIC RESIN	
07300664	ATTACCO INOX LANCIA TALENTO	WAND SS FASTENING TALENTO	
07300665	COPRIFORO SONDA AUTOSTEAM	AUTOSTEAM PROBE HOLE COVER	
07300666	BASETTA INOX ATTACCO LANCIA TALENTO	WAND FASTENING SS BASE TALENTO	
07300667	REGISTRO LANCIA TALENTO	WAND ADJUSTER - TALENTO	
07300668	BECCO ACQUA D.10 INOX	SS WATER NOZZLE D.10	
07300670	BECCO VAPORE D.10 INOX	SS STEAM NOZZLE D.10	
07300671	BECCO EASYCREAM TALENTO	TALENTO EASYCREAM NOZZLE	
07300672	PROLUNGA FISSAGGIO SCALDATAZZE TALENTO	TALENTO CUP WARMER FASTENING EXTENSIONS	
07300674	PROLUNGA FISSAGGIO SUPPORTO BECCO EROGAZIONE	POURING SPOUT SUPPORT FASTENING EXTENSION	
07300678	DISTANZIALE D.6 H.8 FORO.3,5	SHIM D.6 H.8 HOLE 3.5	
07300714	RACCORDO L 1/8 M - CALZAM.6	L FITTING 1/8 SHEAT	
07300822	UGELLO BECCO CAPPUCCINATORE TALENTO CMK	NOZZLE DIFFUSER TALENTO CMK	
07300824	MIXER CAPPUCCINATOR TALENTO CMK	MILK FROTHER MIXER TALENTO CMK	
07300826	TERMINALE COMP. CAPPUCCINATORE TALENTO CMK	COMPRESSOR END TALENTO CMK	
08000057	BOCCOLA BZ 10x10 FLANGIATA	BZ 10x10 FLANGED BUSHING	
08000071	CUSCINETTO ASSIALE COMPONIBILE 10x19x6	MODULAR AXIAL BEARING 19x10x6	
08000083	COPIGLIA ELASTICA D.2 L.43 C70 ZINCATO	RETAINER CLIP D.2 L.43 c70 GALVANISED	
08000084	COPIGLIA D.2 L.20 INOX 304 UNI 1336 - DIN 49 - ISO 1234	RETAINER CLIP D.2 L.20 304 SS UNI 1336 - DIN 49 - ISO 1234	
08000085	MOLLA PALETTA ESPULSIONE GR.TALENTO	TALENT GROUP SCOOP SPRING	
08000086	MOLLA x TUBO EROGAZ. TALENTO	SPRING TUBE x DRAW. TALENTO	
08000087	MOLLA PISTONE SCARICO L.120 GRUPPO TALENTO	LOWER PISTON LONG SPRING TALENTO	
08000100	MOLLA INTERNA PIEDE 2005	FOOT INNER SPRING 2005	
09000005.1	SONDA AUTOLIVELLO COMP. L=130 CON GOLA	WATER LEVEL SENSOR	
09100002	MANOMETRO SCALA 0-16 BAR 1/8 D.40	PRESSURE GAUGE SCALE 0-16 BAR D40 SS RING NUT STEEL BODY	
09500001	TERMOSTATO RIARMO AUTOM 98°C	98°C AUTO RESET THERMOSTAT	
09500011	TERMOSTATO R.AUTO 150°C FASTON 6,3 VERTICAL I	150°C AUTO RESET THERMOSTAT	
09500014	TERMOPROTETTORE RESISTENZA G5 167°C 16A 250V UL	THERMO PROTECTOR	
09500015	TERMOPROTETTORE RESISTENZA G5 184°C 16A 250V UL	HEATING ELEMENT THERMAL PROTECTION G5 184°C 16A 250V UL	
11600001.W	TUBO SILICONE BIANCO4x7,5 60Sh(1mt=41gr) SEMITRASPARENTE	WHITE SILICON PIPE 4x7.5 60 ShSEMI-TRANSPARENT	
11600002	TUBO SILICONE 5x8 60Sh PEROX (1mt=37gr) TRASPARENTE	SILICONE TUBE 5x8	
11600003	TUBO SILICONE 8x12 70Sh PEROX (1mt=75gr) TRASPARENTE	SILICON TUBE 8X12 70SH PEROX TRANSPARENT	
11740001	TUBO TEFLON 6/4	TEFLON PIPE 4X6	

CODICE	DESCRIZIONE	DESCRIPTION	END VALIDITY
11740002	TUBO TEFLON 4/2,5 CALIBRATO TRASPARENTE	TEFLON PIPE 4/2.5 CALIBRATED TRANSPARENT	
14100055	RESISTENZA A CARTUCCIA HW10x65 100W 230V	CARTRIDGE HEATING ELEMENT HW10x65 100W 230V	
14100088	RESISTENZA 1"1/4 230V 2600W INCOLOY-800 A MATASSA	HEATING ELEMENT 1"1/4 230V 2600W INCOLOY-800 A COIL APPIA C	
98001006	PIEDE MACCHINA 06 BICOMPONENTE D.48 H=40	MACHINE FEET replace 98001001	
98001007	KIT PIEDI ALTI AURELIA (4 PZ)	KIT TALL FEET AURELIA (4 PCS.)	
98003018	VALVOLA RITEGNO 98 ES.16	VALVOLA RITEGNO 98 ES.16 RETAIN VALVE	
98004016	FILTRO INOX DIAM. 12	STAINLESS FILTER DIAM. 12	
98006014	TUBO LANCIA INOX VAPORE L=163 FORO 1 mm TURBOCREAM	SS STEAM TUBE L=163, HOLE 1 mm TURBOCREAM	
98006015	TUBO TEFLON 4x6 INTERNO LANCIA VAPORE L=147 mm.	TEFLON TUBE 4X6 INSIDE STEAM WAND L=147 MM.	
98030075	TUBO CAPILLARE 1/8-1/4 0,9x2x400 MANOMETRO- POMPA	CAPILLARY TUBE 1/8-1/4 0,9X2X400 MANOM.-PUMP	
98030360	CALDAIA CAFFE' D90 L=270 INOX "TALENTO"	TALENTO SS COFFEE BOILER D90 L=270	
98030364	TUBO L.160 CON RACC. 1/8 M-F MISCELATORE TALENTO	DRAFT PIPE WITH 1/8" M-F FITTING	
98060010	LANCIA VAPORE INOX D10 L=200 "TALENTO"	TALENTO SS STEAM WAND	
98060010.A	LANCIA VAPORE INOX AUTOSTEAM "TALENTO"	AUTOSTEAM AND HOT WATER SS STEAM WAND TALENTO	
98060010.G	LANCIA VAPORE INOX AUTOSTEAM ATTACCO 1/8 "TALENTO"	AUTOSTEAM 1/8" SS STEAM WAND TALENTO	
98120002	VALVOLA NEPLAX VITON 6.5 BAR 1/8 - PORTAGOMMA	NEPLAX VITON 6.5 BAR VALVE 1/8 HOSE SUPPORT	
98010000000029	ASSIEME VASCHETTA RACCOGLI ACQUA TALENTO	DRIP TRAY ASSEMBLY TALENTO	
98010000000036	CASSETTO RACCOGLIFONDI COMPL. TALENTO	DREGS DRAWER ASSEMBLY TALENTO	
98010000000037	CASSETTO RACCOGLIFONDI SCARICODIRETTO COMPL. TALENT	DREGS DRAWER ASSEMBLY (DIRECT DRAIN) TALENTO	
98010000000039	ASSIEME CAMPANA TALENTO	COFFEE BELL ASSEMBLY TALENTO	
98020000000037	ASSIEME CHIUS.SCIVOLO MACININI TALENTO 2011	GRINDER COFFEE CHUTE ASSEMBLY TALENTO 2011	
98030000000079	ASSIEME CAPPUCCINATORE TALENTO CMK	MILK FROTHER TALENTO CMK ASSEMBLY	
98040000000028	GRUPPO TALENTO LAVORATO	MACHINED GROUP TALENTO	
98040000000030	ASSIEME GRUPPO EROGAZIONE "TALENTO 2008"	POURING GROUP ASSEMBLY "TALENTO 2008"	
98160000000196	SONDA TEMPERATURA GRUPPO TALENTO	TEMPERATURE GROUP PROBE TALENTO	
98170000000032	ASSIEME SUPPORTO + POMPA LATTE TALENTO CMK	MILK PUMP TALENTO CMK + SUPPORT ASSEMBLY	
98170000000033	ASSIEME SUPPORTO + MICROCOMPRESSORE TALENTO	MICROCOMPRESSOR TALENTO + SUPPORT ASSEMBLY	
980300000000810000	ASSIEME CALDAIA CAFFE' TALENTO 2011	COFFEE BOILER ASSEMBLY D=90 L=270 TALENTO 2011	
980300000000850000	ASSIEME CALDAIE VAPORE TALENTO 2011	STEAM BOILER ASSEMBLY D=115 L=270 TALENTO 2011	
980300000000870000	ASSIEME CALDAIE TALENTO 2011	BOILERS ASSEMBLY TALENTO 2011	
982100000000190000	ASS.SUPPORTO E.V. + DOSATORE TALENTO 2011 C/MISCELAT.	E.V. GROUP ASSEMBLY TALENTO 2011 ECONOMIZER VERSION	
982100000000850000	ASS.SUPPORTO E.V. ARIA + PULIZIA TALENTO CMK	AIR+AUTOWASHING VALVES ASSEMBLY TALENTO CMK	
982100000000860000	ASS.SUPPORTO E.V+REGISTRO ARIA TALENTO CMK	AIR REGULATOR + VALVES ASSEMBLY TALENTO CMK	
982100000000870000	ASS.SUPPORTO E.V+REGISTRO ARIA EASY CREAM TALENTO	EASYCREAM AIR REGULATOR + VALVES ASSEMBLY TALENTO	

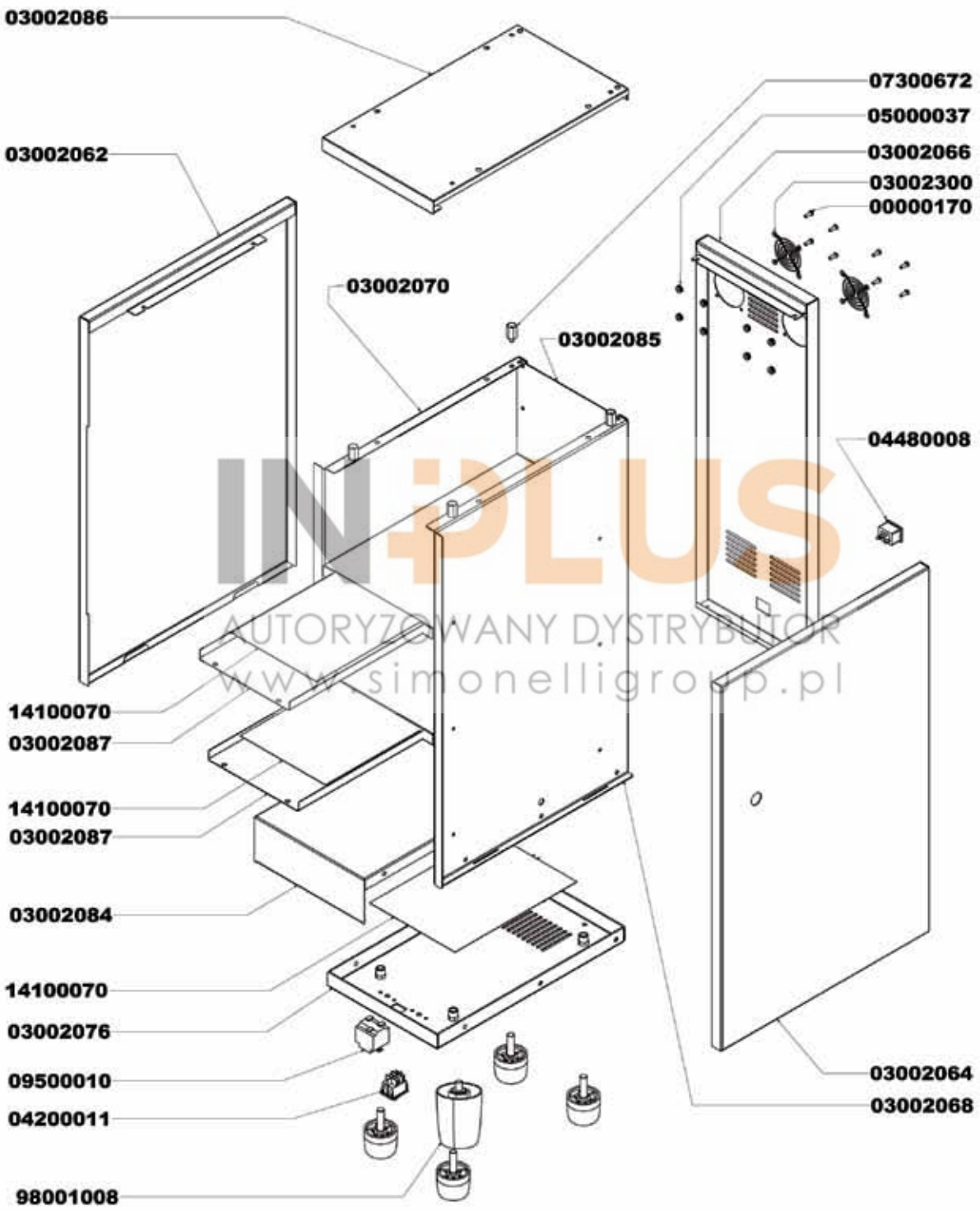
17.2 Fridge



TAV 01

CODICE	DESCRIZIONE	DESCRIPTION	DATA FINE VALIDITA'
00000170	VITE INOX M4x12 TBEI ISO 7380	SS BUTTON HEAD HEX SOCKET SCREW M4X12 ISO 7380	
01000186	MANIGLIA INOX D.10 TALENTO	SS HANDLE D.10 TALENTO	
01200003	COMPRESSORE V.220/240 50/60Hz Mod.BP1046Z 10142	FRIDGE UNIT TALENTO V220/240 50/60 Hz	
01200007	VENTILATORE 240V 10436	FAN 240 V 10436	
01200021	PORTA FRIGO COIBENTATA APERTURA DX	INSULATED FRIDGE UNIT WITH RH OPENING	
03002062	FIANCO INOX SX FRIGO-SCALDATAZ. TALENTO	SS LEFT HAND SIDE PANEL FRIDGE/CUP WARMER TALENTO	
03002064	FIANCO INOX DX FRIGO-SCALDATAZ. TALENTO	SS RIGHT HAND SIDE PANEL FRIDGE/CUP WARMER TALENTO	
03002066	RETRO INOX FRIGO-SCALDATAZZE TALENTO	SS BACK FRIDGE/CAP WARMER TALENTO	
03002072	FIANCO TELAIO SX FRIGO TALENTO	LEFT SIDE FRAME FRIDGE TALENTO	
03002074	FIANCO TELAIO DX FRIGO TALENTO	RIGHT SIDE FRAME FRIDGE TALENTO	
03002082	FRONTALE INF. FRIGO TALENTO	SS FRONT FRIDGE TALENTO	
03002083	FRONTALE PORTA FRIGO TALENTO	SS FRONT HATCH FRIDGE TALENTO	
03002088	COPERCHIO CHIUSURA INOX FRIGO TALENTO	SS CLOSING COVER FRIDGE TALENTO	
03002088.A	INSERTO CHIUSURA FRIGO TALENTO	INSERT CLOSING FRIDGE TALENTO	
03002089	FRONTALE SUPERIORE INOX FRIGO TALENTO 2 GALLONI	SS FRONT UPPER FRIDGE TALENTO	
03002300	GRIGLIA METALLICA x VENTILAT. 60x60 GM60	METAL GRILLE FOR FAN GM60	
04200011	INTERRUTTORE BIPOLARE LUMINOSO ROSSO RETTANGOLARE UL	BIPOLAR LUMINOUS SWITCH	
04480008	PRESA IEC DA INCASSO M 3 POLI FASTON 6,3 10A	PLUG IEC M	
05000037	GHIERA FILETTATA PER PANNELLI M4x07 NYLON BIANCO	THREADED RING NUT FOR PANELS M4 WHITE	
07300672	PROLUNGA FISSAGGIO SCALDATAZZE TALENTO	TALENTO CUP WARMER FASTENING EXTENSIONS	
09000030	CONTROLLO FRIGO/SCALDATAZZE TEMPERATURA CON DISPLAY	TEMPERATURE CONTROL DISPLAY FRIDGE/CAP WARMER	
98001006	PIEDE MACCHINA 06 BICOMPONENTE D.48 H=40 INSERTO M10 MASCH	MACHINE FEET replace 98001001	
98001008	KIT PIEDI ALTI 2006 (4 pz.)	KIT TALL FEET 2006 (4 PCS.)	

17.3 CUP WARMER



CODICE	DESCRIZIONE	DESCRIPTION	DATA FINE VALIDITA'
00000170	VITE INOX M4x12 TBEI ISO 7380	SS BUTTON HEAD HEX SOCKET SCREW M4X12 ISO 7380	
03002062	FIANCO INOX SX FRIGO-SCALDATAZ. TALENTO	SS LEFT HAND SIDE PANEL FRIDGE/CUP WARMER TALENTO	
03002064	FIANCO INOX DX FRIGO-SCALDATAZ. TALENTO	SS RIGHT HAND SIDE PANEL FRIDGE/CUP WARMER TALENTO	
03002066	RETRO INOX FRIGO-SCALDATAZZE TALENTO	SS BACK FRIDGE/CUP WARMER TALENTO	
03002068	FIANCO TELAIO DX SC TALENTO	RIGHT SIDE FRAME CUP WARMER TALENTO	
03002070	FIANCO TELAIO SX SC TALENTO	LEFT SIDE FRAME CUP WARMER TALENTO	
03002076	BASE FRIGO-SCALDATAZZE TALENTO	BASE FRIDGE/CUP WARMER TALENTO	
03002084	PIANO INFERIORE SCALDATAZZE TALENTO	LOWER PLAN CUP WARMER TALENTO	
03002085	PIANO INTERMEDIO SCALDATAZZE TALENTO	INTERIM PLAN CUP WARMER TALENTO	
03002086	CHIUSURA SUP. SCALDATAZZE TALENTO	COVER CUP WARMER TALENTO	
03002087	CHIUSURA PIANO INTERMEDIO-SUP.TALENTO	INTERIM-LOWER CLOSING PLAN CUP WARMER TALENTO	
03002300	GRIGLIA METALLICA x VENTILAT. 60x60 GM60	METAL GRILLE FOR FAN GM60	
04200011	INTERRUTTORE BIPOLARE LUMINOSO ROSSO RETTANGOLARE UL	BIPOLAR LUMINOUS SWITCH	
04480008	PRESA IEC DA INCASSO M 3 POLI FASTON 6,3 10A	PLUG IEC M	
05000037	GHIERA FILETTATA PER PANNELLI M4x07 NYLON BIANCO	THREADED RING NUT FOR PANELS M4 WHITE	
07300672	PROLUNGA FISSAGGIO SCALDATAZZE TALENTO	TALENTO CUP WARMER FASTENING EXTENSIONS	
09500010	TERMOSTATO REG. 30°-90°C TC	ADJUSTABLE THERMOSTAT 30°-90°C TC	
14100070	RESIST. FLEX ADESIVA 115-240V 260x180 + FASTON M6,3	HEATING ELEMENT + FASTON M6.3 ADHESIVE FLEX	
98001008	KIT PIEDI ALTI 2006 (4 pz.)	KIT TALL FEET 2006 (4 PCS.)	

18. MAINTENANCE

Fig. 1

INDEX

18.1 MAINTENANCE TALENTO PLUS

18.1.1 DAILY MAINTENANCE

	STEPS		SEE PAR.
❑	Run complete cleaning cycle _____	(record)	14.5
❑	Disassemble and clean delivery nozzle 05002004 + 05002005 _____	(record)	14.6
❑	Disassemble and clean milk frothing system 01000120_____	(record)	14.6
❑	Clean drain tray 98010000000029 and drain connector 05002020		14.4

Average time for maintenance: 15min

18.1.2 WEEKLY MAINTENANCE

	STEPS		SEE PAR.
❑	Absolute Total Cycle _____	(record)	11.2.3
❑	Washing cycles _____	(record)	11.2.10
❑	Check water hardness (as per test strip)_____	(record)	
❑	Change or regenerate water softner filter if necessary	(record)	11.2.9

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

	STEPS	SEE PAR.
❑	Run complete cleaning cycle	14.5
❑	Disassemble and clean delivery nozzle 05002004 + 05002005	14.6
❑	Disassemble and clean milk frothing system 01000120	14.6
❑	Clean bean hopper 98010000000039	
❑	Clean grinders chute with the special brush	14.3
❑	Clean drain tray 98010000000029 and drain connector 05002020	14.4

Average time for maintenance: 30min

18.1.3 3 MONTHS MAINTENANCE OR 25.000 CYCLES (RECOMMENDED)

	STEPS		SEE PAR.
❑	Absolute Total Cycle	(record)	11.2.3
❑	Washing cycles	(record)	11.2.10
❑	Check water hardness (as per test strip)	(record)	
❑	Change or regenerate water softner filter if necessary	(record)	11.2.9

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

	STEPS	SEE PAR.
❑	Run complete cleaning cycle	14.5
❑	Disassemble and clean delivery nozzle 05002004 + 05002005	14.6
❑	Disassemble and clean milk frothing system 01000120 (1 step only)	14.6
❑	Clean bean hopper 98010000000039	
❑	Clean grinders chute with the special brush	14.3
❑	Clean drain tray 98010000000029 and drain connector 05002020	14.4
❑	Check (visual inspection) for leaks	

❑	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.**

	STEPS		SEE PAR.
❑	Operating water pressure	Bar	
❑	Adjust operating water pressure (if necessary) to 9 Bar		7.2
❑	Change the upper piston gasket 02290021		3.8
❑	Check group scoop cam movement and lower piston movement		12.2
❑	Check the position of the 3 group micro switches and adjust if necessary		3.10
❑	Check products doses and adjust if necessary		11.3
❑	Check grinders setting and adjust if necessary		2.14
❑	Check grinders times and adjust if necessary		11.3.1
❑	Check milk foam quality and adjust if necessary		2.3.4
❑	Clean the movement guides 07300660		3.11
❑	Lubricate the movement screw bearings 08000071 with Nuova Simonelli silicon grease		3.11
❑	Lubricate with Teflon spray the bushes and the movement screw near the plastic nut and clean with a dry cloth		3.11

Average time for maintenance: 1h
List of replaced parts: 02290021

18.1.4 6 MONTHS MAINTENANCE OR 50.000 CYCLES (MANDATORY)

	STEPS		SEE PAR.
❑	Absolute Total Cycle	(record)	11.2.3
❑	Washing cycles	(record)	11.2.10
❑	Check water hardness (as per test strip)	(record)	
❑	Change or regenerate water softener filter if necessary		11.2.9

☞ **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.**

	STEPS	SEE PAR.
❑	Run complete cleaning cycle	14.5
❑	Disassemble and clean delivery nozzle 05002004 + 05002005	14.6
❑	Disassemble and clean milk frothing system 01000120 (1 step only)	14.6
❑	Clean or change if necessary the T plastic fitting for coffee 05000012	
❑	Clean or change if necessary the T plastic fitting for milk 05000012 (1 step only)	
❑	Clean bean hopper 98010000000039	
❑	Clean grinders chute with the special brush	14.3
❑	Clean drain tray 98010000000029 and drain connector 05002020	14.4
❑	Clean the exhaust coffee chute (blue tube) 01000088	8.3
❑	Check (visual inspection) for leaks	

❑	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.**

	STEPS		SEE PAR.
❑	Operating water pressure	Bar	
❑	Adjust pump pressure (if necessary) to 9 Bar		7.2

❑	Check auto fill function	12.1
❑	Check hot water solenoid valve 04100011	12.1
❑	Check delivery solenoid valve 04100017	12.1
❑	Check air coffee solenoid valve 04100045	12.1
❑	Check add water solenoid valve 04100011	12.1
❑	Check steam solenoid valve 04100008	12.1
❑	Check milk frother solenoid valve 04100063	12.1
❑	Check air frother solenoid valve 04100045	12.1
❑	Check autowashing solenoid valve 04100046	12.1
❑	Change upper and lower piston gaskets 02290021 + 02290019	3.8 - 3.9
❑	Change the two seegers for lower piston 08000015	
❑	Clean or change the upper and lower piston showers 03000069	3.8 - 3.9
❑	Check group scoop cam movement and lower piston movement	
❑	Check the position of the 3 group micro switches and adjust if necessary	3.10

❑	Clean the movement guides 07300660	3.11
❑	Lubricate the movement screw bearings 08000071 with Nuova Simonelli silicon grease	3.11
❑	Lubricate with Teflon spray the bushes and the movement screw near the plastic nut and clean with a dry cloth	3.11

❑	Check products doses, coffee and milk, and adjust if necessary	11.1
❑	Check grinders adjustment and grind time and adjust if necessary	2.14 11.3.1
❑	Check milk foam quality and adjust if necessary	2.3.4

Average time for maintenance: 2h - List of replaced parts: (05000012), 02290021, 02290019, 2x 08000015

18.1.5 ANNUALLY MAINTENANCE OR 100.000 CYCLES (MANDATORY)

	STEPS		SEE PAR.
❑	Absolute Total Cycle	(record)	11.2.3
❑	Washing cycles	(record)	11.2.10
❑	Check water hardness (as per test strip)	(record)	
❑	Change or regenerate water softener filter if necessary		11.2.9

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

	STEPS	SEE PAR.
❑	Run complete cleaning cycle	14.5
❑	Disassemble and clean delivery nozzle 05002004 + 05002005	14.6
❑	Disassemble and clean milk frothing system 01000120 (1 step only)	14.6
❑	Change the teflon gasket for hot water and steam wand 02600002	
❑	Change the gasket in the milk foamer 4x 02000005 (1 step only)	14.6
❑	Clean or change if necessary the T plastic fitting for coffee 05000012	
❑	Clean or change if necessary the T plastic fitting for milk 05000012 (1 step only)	
❑	Check the milk and coffee silicon pipes and change if necessary	
❑	Clean bean hopper 98010000000039	
❑	Clean grinders chute with the special brush	14.3
❑	Clean drain tray 98010000000029 and drain connector 05002020	14.4
❑	Clean the exhaust coffee chute (blue tube) 01000088	8.3
❑	Check (visual inspection) for leaks	
❑	Change the air milk filter 01000107 (1 step only)	9.3
❑	Clean the teflon pipe in stainless steel wand (Easycream version only)	

❑	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**

	STEPS		SEE PAR.
❑	Operating water pressure	Bar	
❑	Adjust pump pressure (if necessary) to 9 Bar		7.2

❑	Check auto fill function	12.1
❑	Check hot water solenoid valve 04100011	12.1
❑	Change delivery solenoid valve 04100017	5.4
❑	Clean the double fitting for coffee 07300539	
❑	Check air coffee solenoid valve 04100045	12.1
❑	Check add water solenoid valve 04100011	12.1
❑	Check steam solenoid valve 04100008	12.1
❑	Check milk frother solenoid valve 04100063	12.1
❑	Check air frother solenoid valve 04100045	12.1
❑	Check autowashing solenoid valve 04100046	12.1
❑	Change the coffee boiler expansion valve 98120001	4.2 (D)

❑	Replace the group unit with a new or rebuild one	3.2
❑	Check group scoop cam movement and lower piston movement	12.1 (G)
❑	Check the position of the 3 group micro switches and adjust if necessary	3.10 12.1 (FGH)

❑	Change the grinder blades 2x 01100028 (Zero the blades by turning clockwise. Then rotate ¼ counter clockwise to set the grind adjustment)	8.2
❑	Check products doses, coffee and milk, and adjust if necessary	11.1
❑	Check grinders adjustment, grind time and adjust if necessary	2.14 11.3.1
❑	Check milk foam quality and adjust if necessary	2.3.4

Average time for maintenance: 2h
List of replaced parts: 2x 01100028, 98120001, 01000107, (05000012), 4x 02000005, 04100017

18.1.6 ANNUALLY MAINTENANCE OR 100.000 CYCLES FOR THE GROUP UNIT (MANDATORY)

	STEPS	SEE PAR.
❑	Remove and clean the group unit	3.2
	❍ Remove the motor	3.3
	❍ Remove the movement screw then disassemble the bearings, the support and the bushing	3.5
	❍ Remove the stainless steel cover and the 3 micro switches	3.6
	❍ Remove the group chamber, the heating element and temperature probe	3.6
	❍ Disassemble the teflon plate and plastic movement screw nut	3.6
	❍ Remove the two guides	3.6
	❍ Remove the scoop cam, scoop cam shaft and spring	3.7
	❍ Remove the scoop cam driver	3.7
	❍ Remove the upper and lower piston and lower springs	3.8 - 3.9
	❍ Disassemble the upper and lower piston showers and gasket	3.8 - 3.9
	❍ Clean everything	
❑	Rebuild brew unit including replacement of	
	❍ Upper and lower piston gasket 02290021, 02290019	
	❍ Seegers for lower piston 08000015	
	❍ Upper and lower piston shower 2x 03000069	
	❍ Scoop cam driver 05000737	
	❍ Scoop cam spring 08000085	
	❍ Lower piston spring 08000024	
	❍ Plastic movement nut 0500744.1	
	❍ Movement guides bushing 08000057	
	❍ All other wear and tear component	
❑	Clean the movement guides 07300660	3.11
❑	Lubricate the movement screw bearings 08000071 with Nuova Simonelli silicon grease	3.11
❑	Lubricate with Teflon spray the bushes and the movement screw near the plastic nut and clean with a dry cloth	3.11

Average time for maintenance: 2h
List of replaced parts: 02290021, 02290019, 05000737, 2x 03000069, 08000085, 0500744.1, 08000024, 2x 08000015, 08000057, 4x 02600002

18.2 MAINTENANCE TALENTO SPECIAL

18.2.1 DAILY MAINTENANCE

	STEPS		SEE PAR.
❑	Run complete cleaning cycle _____	(record)	14.5
❑	Disassemble and clean delivery nozzle 05002004 + 05002005 _____	(record)	14.6
❑	Clean drain tray 98010000000029 and drain connector 05002020		14.4

Average time for maintenance: 15min

18.2.2 WEEKLY MAINTENANCE

	STEPS		SEE PAR.
❑	Absolute Total Cycle _____	(record)	11.2.3
❑	Washing cycles _____	(record)	11.2.10
❑	Check water hardness (as per test strip)_____	(record)	
❑	Change or regenerate water softener filter if necessary		11.2.9

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

	STEPS	SEE PAR.
❑	Run complete cleaning cycle	14.5
❑	Disassemble and clean delivery nozzle 05002004 + 05002005 + 07300822	14.6
❑	Disassemble and clean milk frothing system 98030000000079	14.6
❑	Clean bean hopper 98010000000039	
❑	Clean grinders chute with the special brush	14.3
❑	Clean drain tray 98010000000029 and drain connector 05002020	14.4

Average time for maintenance: 30min

18.2.3 3 MONTHS MAINTENANCE OR 25.000 CYCLES (RECOMMENDED)

	STEPS		SEE PAR.
❑	Absolute Total Cycle	(record)	11.2.3
❑	Washing cycles	(record)	11.2.10
❑	Change water softener filter if necessary (record)		11.2.9
❑	Check water hardness (as per test strip)	(record)	

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

	STEPS	SEE PAR.
❑	Run complete cleaning cycle	14.5
❑	Disassemble and clean delivery nozzle 05002004 + 05002005 + 07300822	14.6
❑	Disassemble and clean milk frothing system 98030000000079	14.6
❑	Disasseble and clean the milk pump inlet and outlet	9.2.1
❑	Clean bean hopper 98010000000039	
❑	Clean grinders chute with the special brush	14.3
❑	Clean drain tray 98010000000029 and drain connector 05002020	14.4
❑	Check (visual inspection) for leaks	
❑	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.**

	STEPS	SEE PAR.
❑	Operating water pressure Bar	
❑	Adjust operating water pressure (if necessary) to 9 Bar	7.2
❑	Change the upper piston gasket 02290021	3.8
❑	Check group scoop cam movement and lower piston movement	12.2
❑	Check the position of the 3 group micro switches and adjust if necessary	3.10
❑	Check products doses and adjust if necessary	11.3
❑	Check grinders adjustment, grind time and adjust if necessary	2.14 11.3.1
❑	Check milk foam quality and adjust if necessary	2.3.4
❑	Clean the movement guides 07300660	3.11
❑	Lubricate the movement screw bearings 08000071 with Nuova Simonelli silicon grease	3.11
❑	Lubricate with Teflon spray the bushes and the movement screw near the plastic nut and clean with a dry cloth	3.11

Average time for maintenance: 1h
List of replaced parts: 02290021

18.2.4 6 MONTHS MAINTENANCE OR 50.000 CYCLES (MANDATORY)

	STEPS		SEE PAR.
❑	Absolute Total Cycle	(record)	11.2.3
❑	Washing cycles	(record)	11.2.10
❑	Check water hardness (as per test strip)	(record)	
❑	Change or regenerate water softener filter if necessary		11.2.9

☞ **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.**

	STEPS	SEE PAR.
❑	Run complete cleaning cycle	14.5
❑	Disassemble and clean delivery nozzle 05002004 + 05002005 + 07300822	14.6
❑	Disassemble and clean milk foaming system 98030000000079	14.7
❑	Disassemble and clean the milk pump inlet and outlet	9.2.1
❑	Disassemble and clean milk frothing system 01000120 (1 step only)	14.6
❑	Clean or change if necessary the T plastic fitting for coffee 05000012	
❑	Clean or change if necessary the T plastic fitting for milk 05000012	
❑	Clean bean hopper 98010000000039	
❑	Clean grinders chute with the special brush	14.3
❑	Clean drain tray 98010000000029 and drain connector 05002020	14.4
❑	Clean the exhaust coffee chute (blue tube) 01000088	8.3
❑	Check (visual inspection) for leaks	

❑	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.**

	STEPS		SEE PAR.
❑	Operating water pressure	Bar	
❑	Adjust pump pressure (if necessary) to 9 Bar		7.2

❑	Check auto fill function	12.1
❑	Check hot water solenoid valve 04100011	12.1
❑	Check delivery solenoid valve 04100017	12.1
❑	Check air coffee solenoid valve 04100045	12.1
❑	Check add water solenoid valve 04100011 B	12.1
❑	Check steam solenoid valve 04100008 I	12.1
❑	Check milk frother solenoid valve 04100063 II	12.1
❑	Check air frother solenoid valve 04100045	12.1
❑	Check cold air solenoid valve 04100045	
❑	Check Easycream air solenoid valve 04100050	
❑	Check autowashing solenoid valve 04100046	12.1
❑	Change upper and lower piston gaskets 02290021 + 02290019	3.8 - 3.9
❑	Change the two seegers for lower piston 08000015	
❑	Clean or change the upper and lower piston showers 03000069	3.8 - 3.9
❑	Check group scoop cam movement and lower piston movement	12.1 (G)
❑	Check the position of the 3 group micro switches and adjust if necessary	3.10 12.1 (FGH)

❑	Clean the movement guides 07300660	3.11
❑	Lubricate the movement screw bearings 08000071 with Nuova Simonelli silicon grease	3.11
❑	Lubricate with Teflon spray the bushes and the movement screw near the plastic nut and clean with a dry cloth	3.11

❑	Check products doses, coffee and milk, and adjust if necessary	11.1
❑	Check grinders adjustment and grind time and adjust if necessary	2.14 11.3.1
❑	Check milk foam quality and adjust if necessary	2.3.4

Average time for maintenance: 2h - List of replaced parts: (05000012), 02290021, 02290019, 2x 08000015

18.2.5 ANNUALLY MAINTENANCE OR 100.000 CYCLES (MANDATORY)

	STEPS		SEE PAR.
❑	Absolute Total Cycle	(record)	11.2.3
❑	Washing cycles	(record)	11.2.10
❑	Check water hardness (as per test strip)	(record)	
❑	Change water softener filter if necessary		11.2.9

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

	STEPS	SEE PAR.
❑	Run complete cleaning cycle	14.5
❑	Disassemble and clean delivery nozzle 05002004 + 05002005 + 07300822	14.6
❑	Disassemble and clean milk foaming system 98030000000079	14.7
❑	Disassemble and clean the milk pump inlet and outlet	9.2.1
❑	Change the gasket in the milk foamer 3x 02000005	14.7
❑	Clean or change if necessary the T plastic fitting for coffee 05000012	
❑	Clean or change if necessary the T plastic fitting for milk 05000012	
❑	Check the milk and coffee silicon pipes and change if necessary	
❑	Clean bean hopper 98010000000039	
❑	Clean grinders chute with the special brush	14.3
❑	Clean drain tray 98010000000029 and drain connector 05002020	14.4
❑	Clean the exhaust coffee chute (blue tube) 01000088	8.3
❑	Check (visual inspection) for leaks	
❑	Change the cold air milk filter 010000107	
❑	Clean the teflon pipe in stainless steel wand (Easycream version only)	

❑	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**

	STEPS		SEE PAR.
❑	Operating water pressure	Bar	
❑	Adjust pump pressure (if necessary) to 9 Bar		7.2
❑	Check auto fill function		12.1
❑	Check hot water solenoid valve 04100011		12.1
❑	Change delivery solenoid valve 04100017		5.4
❑	Clean the fitting for coffee teflon pipe 07300539		
❑	Check air coffee solenoid valve 04100045		12.1
❑	Check add water solenoid valve 04100011		12.1
❑	Check steam solenoid valve 04100008 (1 step) or 04100072 (2 step)		12.1
❑	Check milk foamer solenoid valve 04100022		
❑	Check air foamer solenoid valve 04100045		
❑	Check cold air solenoid valve 04100045		
❑	Check Easycream solenoid valve 04100050		
❑	Check autowashing solenoid valve 04100046		12.1
❑	Change the coffee boiler expansion valve 98120001		4.2 (D)
❑	Replace the group unit with a new or rebuild one		3.2
❑	Check group scoop cam movement and lower piston movement		12.1(G)
❑	Check the position of the 3 group micro switches and adjust if necessary		3.10 12.1 (FGH)
❑	Change the grinder blades 2x 01100028 (Zero the blades by turning clockwise. Then rotate ¼ counter clockwise to set the grind adjustment)		8.2
❑	Check products doses, coffee and milk, and adjust if necessary		11.1
❑	Check grinders adjustment, grind time and adjust if necessary		2.14 11.3.1
❑	Check milk foam quality and adjust if necessary		2.3.4

Average time for maintenance: 2h

List of replaced parts: 2x 01100028, 98120001, 01000107, (05000012),3x 02000005, 04100017, 01000124

18.2.6 ANNUALLY MAINTENANCE OR 100.000 CYCLES FOR THE GROUP UNIT (MANDATORY)

	STEPS	SEE PAR.
❑	Remove and clean the group unit	3.2
	❍ Remove the motor	3.3
	❍ Remove the movement screw then disassemble the bearings, the support and the bushing	3.5
	❍ Remove the stainless steel cover and the 3 micro switches	3.6
	❍ Remove the group chamber, the heating element and temperature probe	3.4
	❍ Disassemble the teflon plate and plastic movement screw nut	3.6
	❍ Remove the two guides	3.6
	❍ Remove the scoop cam, scoop cam shaft and spring	3.7
	❍ Remove the scoop cam driver	3.7
	❍ Remove the upper and lower piston and lower springs	3.8 - 3.9
	❍ Disassemble the upper and lower piston showers and gasket	3.8 - 3.9
	❍ Clean everything	
❑	Rebuild brew unit including replacement of	
	❍ Upper and lower piston gasket 02290021, 02290019	
	❍ Seegers for lower piston 08000015	
	❍ Upper and lower piston shower 2x 03000069	
	❍ Scoop cam driver 05000737	
	❍ Scoop cam spring 08000085	
	❍ Lower piston spring 08000024	
	❍ Plastic movement nut 0500744.1	
	❍ Movement guides bushing 08000057	
	❍ All other wear and tear component	
❑	Clean the movement guides 07300660	3.11
❑	Lubricate the movement screw bearings 08000071 with Nuova Simonelli silicon grease	3.11
❑	Lubricate with Teflon spray the bushes and the movement screw near the plastic nut and clean with a dry cloth	3.11

Average time for maintenance: 2h
List of replaced parts: 02290021, 02290019, 05000737, 2x 03000069, 08000085, 0500744.1, 08000024, 2x 08000015, 08000057

19. UPDATES

Cod. 31000347
Eprom 0.16
Edition 02 to 12/2013

Nuova Simonelli S.p.A
Via M. d'Antegiano, 6
62020 Belforte del Chienti
Macerata Italy
Tel. +39.0733.9501
Fax +39.0733-950242
www.nuovasimonelli.it
E-mail: n.simonelli@nuovasimonelli.it

Nuova Distribution Centre
LLC 6940Salashan PKWY BLDG A 98248
Ferdale, WA
Tel. +1.360.3662226
Fax +1.3603664015
videoconf.+1.360.3188595
www.nuovasimonelli.it
info@nuovasimonelli.com

Graphics by: TYPE ENGINEERING S.r.l