ESPRESSO COFFEE MACHINE

Operation Instructions

Guangzhou lin guang electrical machinery co.,ltd

INTRODUCTION

Thank you for purchasing LADETINA commercial Italian semi-automatic coffee machine. The machine is not only a simple coffee maker but a coffee machine controlled by microcomputer, and much easier to operate.

● We believe you'll increase confidence in LADETINA brand and no doubt to recommend others to purchase the machine. Because it not only can improve the cafe's profit, but also optimize the operating cost.

● Please carefully read all details of the instruction before use.

● The instruction tells you the advantages of the machine you bought how to use the machine best and how to resolve difficulties in case,reduce user's waiting repair time.

● Please properly keep the instruction and we have paid tribute to you.

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1 PRODUCT FEATURES & PARAMETER

BL-1

BL-2

MODEL	SIZE(L*W*H)	VOLTAGE	FREQUENCY	POWER
BL-1	550×520×520mm	220V	50/60Hz	2400W
BL-2	750×530×520 mm	220V	50/60Hz	3000W

MAX PRESSURE 0.2 MPa , MAX OPERATING PRESSURE 0.16 MPa
MAX INLET PRESSURE 0.65 MPa

2 UNBOXING NOTICES

2.1 Please check machine and the accessories packed with shipping carton once receive the goods. All packages are completed.

2.2 Package list.

coffee machine: 1pcs packing list: 1pcs manual: 1pcs

single cup handle double cup handle coffee filter: 1pcs

accessory box: 1pcs water inlet pipe: 1pcs water outlet pipe: 1pcs

2.3.Machine and accessory shall be intact(If any accessory is broken or missing, please contact with regional distributor or manufacture immediately)

3 SAFETY PROMPT

3.1 Range of application

The machine can be installed in caf é , bakery, take–away beverage store, restaurant, and other foodservice industry. The coffee machine can make coffee and steam heating, such as brew coffee, make foam or brew tea, etc.

3.2 Keep Instruction Manual

We urge you to read all of the instructions thoroughly before attempting the installation, operation and maintenance of the coffee machine. This manual should be kept for future reference.

Make sure that machine is intact after unboxing. It is recommended to store packaging material. If you have any question, please contact with your dealer or professionals as soon as possible.

3.3. Power supply

Make sure that power parameter shown on the nameplate is in accordance with actual power. The nameplate is located on the lower right corner from the machine's front side. Machine installation shall comply with national legal standard, and it's in accordance with manufacture's instruction,being installed by professionals or related technician.

・The manufacturer is not responsible for any damage caused by system that it's not connect to earth circuit. For electrical safety, the machine must be reliably grounded. Please contact with qualified electrician to check the line load is maximum load shown on the nameplate.

・Please don't use adaptor, multi–socket or extension cords to supply the machine power. Only temporarily use these tools, you also have to ask qualified electrician to operate to avoid any danger.

・When install the machine, buyer should use the original spare parts and material. If other parts are necessary, the installation engineer should advice the use to buy and to check if the parts can accessed to water supply.

3.4 Machine & water supply connection

・Water pipes access installation of machine shall comply with local health standard. And reserve water supply access within 2 meters around the machine location.

・The machine shall be connected with drinkable water. Installation location comply with relevant regulations.The installation engineer need to confirm the water supply meet the above requirements and standards with the owner or manager.

・The machine shall be used as the manual showed. Manufacturer is not responsible for any damage caused by improper use, faulty operation and unreasonable causes.

・The machine shall not be used by children or people unaware of relevant knowledge or experience. Students shall be under professional's supervision and guidance.

→Please open the water valve after installation.Wait for water index of pressure gauge to “1” position(except for barreled water).Then turn on the main switch to pre–vent the relevant accessories from destroying for lack of water.

→After first installation and test.Please turn off the machine,exhaust all steam and water to remove the impurities that may exist in machine initially. Then reboot and use.

→During operation,it's necessary to understand some basic electrical appliance usage.

・Don't pull and drag the plug with wet hands.

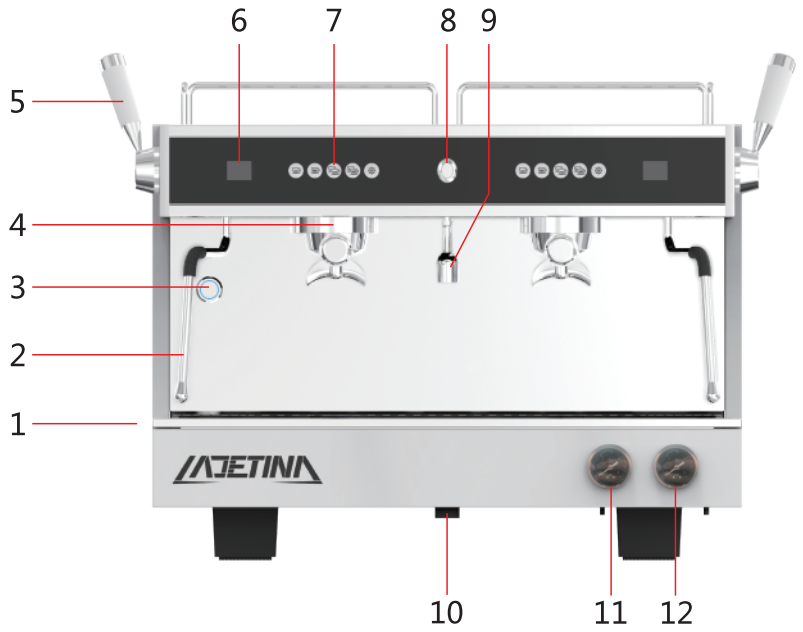
・Don't operate by barefoot.

・Don't operate in the humid place.

・Don't expose the machine to use under the nature environment (rain, sunshine, etc)

・Children or people unaware of instruction shall not operate the machine.

4 DESCRIPTION OF THE MACHINE



<1>Drip tray ; <2>Steam pipe ; <3>Power switch ; <4>Brewer ;
<5>Steam drawbar ; <6>Stopwatch ; <7>Electrity button ;
<8>Hot water button ; <9>Hot water pipe ; <10>Drainage outlet ;
<11>Water pressure guage ; <12>Steam pressure guage ;

5 INSTALLATION

Before installation,please carefully read the safety tips and diagram (Part 10).

・Please check accessories with the packing list after removing the machine from package. Place the machine on a flat surface. Follow the procedures as below to start installation:

・Take out the relevant connectors from accessory box and untie the flexible metal pipes.

・Screw G3/8 copper connector to flexible metal pipe.

・Screw G1/2 reducing connector to G3/8 copper connector.

・Then connect to the filtering and softening water supply.

・First open the water supply,wait for water pressure index higher than “0” position (except for barreled water).Observe if there is water leaking on connector,make sure that machine can be powered without water leakage.

・Machine installation is finished if all in normal working status.

6 POWER ON & PROGRAMMING

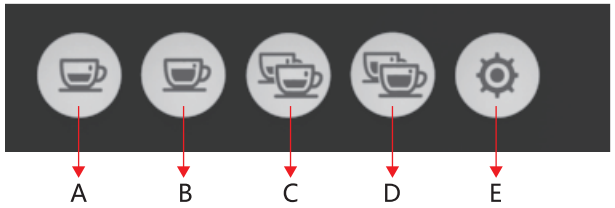
6.1 After power is,the machine automatically inspect water level, watering,heating,etc.

・Wait for the steam index of pressure gauge to 1.1Bar,heating's completed.

・Turn on the continuous serving switch repeatedly and warm up the brewing head for over 10 minutes.

・Observe if the whole machine works well!

6.2 Porgramming



A : Half-Cup Button
B : Double Half-Cup Button
C : One Cup Button
D : Two Cups Button
E : Setting Button

・Program enter programming mode after automatic water.

・Fill the filter cup with correct quantity of coffee powder and tamp it flat.

・Set the coffee handle in the brewing head and lock tightly.

・Please press the electronic key (E) for about 5 seconds to enter programming.

・All lights of keys flashing indicate machine entered the programming mode.

・Press any keypad among A to D.

・Coffee comes out after pre–brewing for 2 seconds:once reach the desired coffee amount,press same key to stop flow.

・Then exit the programming by pressing (E) .Computer panel will record the flow of this key automatically.

・Other operation button is set as per above process.

6.3.Adjustthepre–soakingparameters

・Press and hold the C key until F2 appears. Then press the A/B key to switch the functions to be set. F5 is the pre–soaking water outlet time, which can be set to 9.9 seconds at most. F6 is the pre–soaking pause time, which can be set up to 9.9 seconds.

6.4.Adjustthepre–temperature

・Press and hold the C key until F2 appears. Then press the A/B button to switch between the desired functions. F2 is the heating temperature of the boiler, with an adjustable range of 118~125C;

7 OPERATION & USE

7.1 After machine plug in,check the water supply is already open.

・Turn on the main switch.

・Power and electronic lights on indicates machine is already working.

7.2 Coffee making

・Take off the coffee handle,add single or double cup powder depending on the handle filter size.Tamp the coffee powder properly and remove the residue on filter edge to extend service life of gasket.

・Turn on continuous serving switch.Let the brewing head flow water for 2 seconds before lock the coffee handle tightly.

・Place the measuring cup or coffee cup below the coffee handle outlet.

・According to the customer's requirement,coffee comes out by pressing continuous serving switch or electronic keys (A–D).

Note:If pause operation,please leave coffee handle lock in the brewing head,so the temperature stability of coffee handle shall be guaranteed when using again,which make better quality coffee.

7.3 The use of steam

・Don't put hands below the coffee nozzle or direct contact of skin to prevent overhe ating burns while operation.

・While using steam function,large quantity of steam shall be emitted by rotating the steam knob counterclockwise ,and clockwise to turn off the steam.

Note:Before using steam,pour out cold water for about 3 seconds or on the basis on manufacture's instruction.

7.4 CAPPUCCINO making

・In order to get standard CAPPUCINO foam,fill the container with 1/2 milk of it. Frother by inserting the steam wand at 1/3 position below the surface of the milk and open steam.Pull to the milk surface before milk boiling,producing large amount of milk foam by rotating milk and slightly mixing with air.

・Then clean the steam wand with the cloth and discharge the steam for 2 seconds.

8 POWER OFF,MAINTENANCE & CLEANING

8.1 Power off

・Press the main switch to stop all indicator lights when need power off.

Note:For safety,it is recommended to pull the machine plug if remain idle for long periods.

8.2 Maintenance of the machine

・During maintenance,all accessories shall match the safety and health standard and original accessory can meet the standard.

・While repairing or replacing a accessory contacting with food or water,it shall be through a washing process or follow the manufacture's instruction.

8.3 Cleaning the machine

・Except for coffee handle and brewing head cleaning.The components in the form below shall be washed after power off and machine cool to room temperature (cut off power).

View the form as below:

Components Cleaning		Cleaning Frequency		
NO .	Name	After use	Everyday	Every Week
1	Coffee handle	√	√	√
2	Steam nozzle	√	√	√
3	Brewing head		√	√
4	Brewing head gasket		√	√
5	Drip plate and cup stand		√	√
6	Machine cover		√	√
7	Drain tank		√	√

1.Cleaning the coffee handle & filter

・If necessary,remove the filter from coffee handle with tools,wash it and dry.

・Clean the filter with a brush when necessary.

2. Cleaning the steam nozzle

・Clean it with a moist cloth (or add neutral detergent).

3.Cleaning the brewing head

・Caution burning:It is recommended to operate when power on,so please pay more attention.

・Clean the brewing head outlet with a slightly stiff brush.

・Clean the filter by pressing continuous serving key.

4.Cleaning the brewing head gasket

・Clean the dirt on gasket and coffee residue with a slightly stiff brush.

5.Cleaning the drip plate & cup stand

・Clean the drip plate with hot water or detergent.

6. Cleaning the machine cover

・Don't use any acid–base solution to clean the machine cover.Mild detergent or moist cloth with hot water is available.

7.Cleaning the drain tank

・Clean with brush and little detergent.

・Wash it with water after brushing.

8.If follow above operation,other maintenance measures shall not be necessary basically.

9.For any other operation instruction,please contact the regional dealer or professionals.

9 PROBLEM SOLVING TABLE

9.1 Mechanical breakdown may be caused by improper operation and accessory age–ing,result in abnormal working. So manufacture sum up a maintenance/repair exper–ience table,reducing the buyer's waiting repair time and relevant expense caused by simple machine breakdown.(The consumable parts and gasket are out of warranty. The main power cord shall be replaced by professionals when damaged.)
If the machine can't work normally,please check the breakdown table as below:

Trouble	Solution Prompt
Machine can't make coffee.	· Check if power on. · Check if water into machine. · Coffee powder ground too fine or tamped too hard. · Brewing head blocked
Coffee drips out from the edge of the filter cup.	· Coffee handle is not locked tightly. · Coffee powder on the edge of filter of the coffee handle. · Gasket under the brewing head is worn.
There is little or no crema.	· Coffee powder may be insufficient · Coffee powder ground too coarse. · Coffee powder wasn't tamped correctly. · Coffee bean is not fresh or damp.
There is dark crema or burned smell.	· Coffee powder ground too fine · Large quantity of ground coffee. · High pressing pressure.
Produced coffee is not hot enough	· Hot water went through the filter too fast.Making 2 cups of 30ml coffee takes 24–30 seconds. · Coffee powder ground too coarse. · Coffee powder tamped not hard enough or not even. · Coffee handle is cold.It shall be locked in the brewing head after use. · Coffee cup is cold.It shall be warmed up. · Machine is not heating.

Trouble	Solution Prompt
Water pressure is insufficient while making coffee	· Coffee flow too fast. · Pump breakdown,change pump.
No steam output.	· Steam nozzle blocked. · Overhigh water level,open hot water or discharge water. · Boiler pressure is insufficient or no heating.
Boiler water is full	· Water inlet solenoid valve is not closed tightly or blocked.Contact technicians if open the valve and clean.
Water leaking from the vacuum breaker valve.	· The gasket is worn. · Valve pin to the middle.
Air leaking from the safety valve.	· The spring is not strong.Change safety valve.
Brewing head discharges steam instead of water.	· No making coffe for long period,discharge water for seconds. · Water pressure's not enough or lack of water, inspect water supply. · Barreled water shall be installed with the check valve.

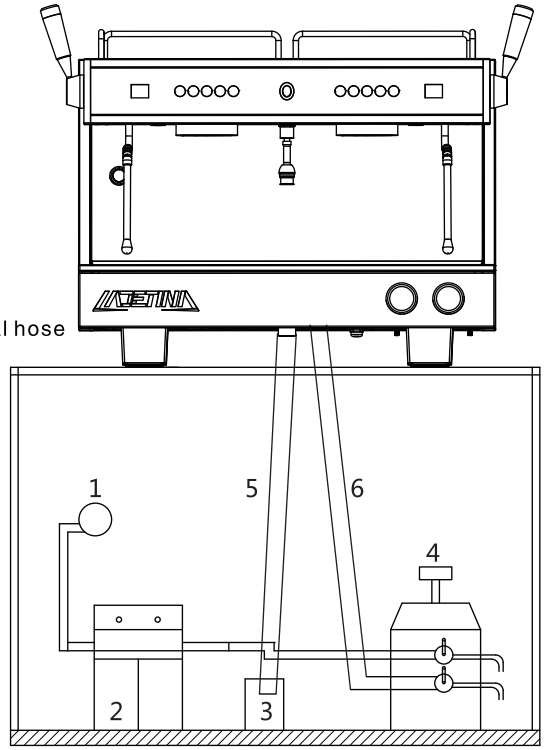
10 INSTALLATION DIAGRAM

Suggestion:Buying relevant filtering and softening equipment on your own.It is helpful to reduce the incrustation and block while using for long time.The machine breakdown caused by water quality is out of warranty.

1.Water system installation diagram

- Tap water shall be installed with a cut–off valve of the mains,in order to maintain and clean the machine conveniently.
- If you've installed softener, for the first time it shall be presoaked and washed before connecting to the machine.

1.Water input
2.Filter
3.Drainage
4.Softener
5.Drain pipe
6.Flexible metal hose

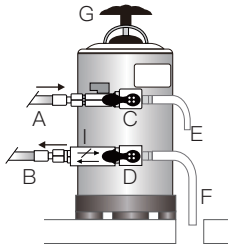


2. Softener description

1. Installation instruction and accessory name
2.Installation presoak and wash(15–30 min)
3.Working status 4.Add salt to clean up.5.Reverse cleaning.

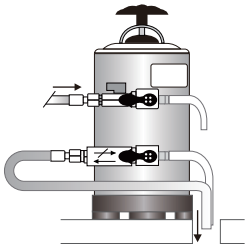
- Clean as the diagram showed,prepare salt 0.5KG
- Turn the C,D valve to right before opening cover,discharging the pressure and then open the cover.
- Adding salt 0.5KG and screw the upper cover tightly. Turn valve C to right (let water go through for 4–6 hours)
- Wait for no salty flavor after softener drainage, then turn valve C,D into working mode(left).

1.Installation diagram

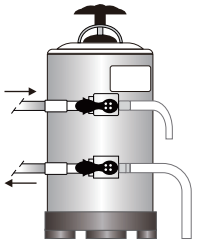


35CM

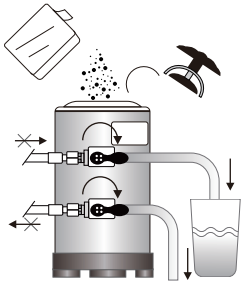
2. Presoak & wash



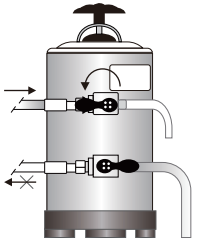
3.Working mode



4.Adding salt



5.Reverse cleaning



A.Water inlet B.Water outlet C.Inlet valve D.Outlet valve
E.Pressure relief pipe F.Drain pipe G.Softener cover
I.Check valve