

TANTI STILI...UNA PASSIONE



espresso coffee machines

MANUAL FOR USE AND MAINTENANCE

S40 Classic

S40 Suprema



WEEE

Disposal of the equipment by the users within the European Community (WEEE) in compliance with the article 13 of the legislative decree issued on 25 July 2005, nr 151 "Implementation of the directives 2002/95/CE, 2002/96/CE e 2003/108/CE, concerning the decrease in the usage of dangerous substances in the electrical and electronic equipment and the disposal of waste".



The symbol of the crossed waste bin indicated on the equipment or on the packaging means that the product at the end of its lifetime must be disposed of separately from all the other waste.

The separate collection of this equipment coming at the end of its lifetime is organized and run by the importer/distributor. The user who should have to dispose of such equipment should get in touch with the importer/ distributor and follow the procedure they have adopted for the separate disposal of the equipment coming at the end of its lifetime. The proper separate disposal of disused equipment so that it can be recycled and treated according what is environmentally compatible contributes to avoid possible negative effects on the Environment and on Health and allows the reutilization and/or the recycling of the materials the equipment is composed of.

The improper disposal by the user causes the enforcement of the administrative sanctions according to current regulations.

GENERAL WARNINGS

Read carefully the instructions and warnings contained in this manual and in the “**INSTRUCTION MANUAL FOR THE INSTALLER**”, since they provide important indications concerning the installation of the appliance.

Attention!

The electric system, water supply system and drainage system, **MUST** already be put in place by the customer in order to allow the proper installation of the machine. The installation engineer cannot change the existing system put in place by the customer. See chapter 2.2: “Arrangements for installation provided by the customer.”

Attention!

The appliance must be installed where use and maintenance are restricted to trained staff.

SAFETY NORMS

Attention!

CAREFULLY READ THE FOLLOWING WARNINGS, WHICH OFFER IMPORTANT GUIDELINES FOR THE SAFE USE AND MAINTENANCE OF THE APPLIANCE.

The appliance must only be used for its intended purpose and it must be installed in a suitable place for its use. Any other use is therefore considered as improper and unreasonable.

The manufacturer cannot be held liable for any damage caused by improper, incorrect or unreasonable use. Installation must be carried out by qualified personnel according to current laws and to the manufacturer’s instructions. Incorrect installation may cause damage to people, animals or property for which the manufacturer cannot be held liable.

 **Danger!**

The electrical safety of the appliance is fully achieved only after it has been correctly connected to an earthing system as required by the laws in force.

It is necessary to have the earthing connection checked by professionally qualified personnel. The manufacturer cannot be held liable for any damage caused by the lack or inefficiency of the system's earthing connection. The appliance has not been designed for outdoor use. It must only be operated in a place where the ambient temperature is between **+5°C and +40°C**.

 **Attention!**

The use of any electrical appliance also requires observance of the following important regulations.

- Do not touch the appliance with wet or damp hands or feet.
- Do not use the appliance barefooted.
- Do not pull the power supply cord to unplug the appliance from the mains power.
- Do not allow children or unqualified people to use the appliance.
- Access to the appliance's service area must be restricted to those people with the relevant practical experience and familiarity with the appliance itself, especially in terms of safety and hygiene.
- This appliance can be used by children aged from 8 years and above and person with reduced physical sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Before carrying out any routine maintenance or cleaning operation, disconnect the appliance from the mains power and close the water supply tap.
- In the event of damage and/or malfunction of the appliance, switch it off completely without trying to make any direct repairs. Contact the nearest Service Centre authorised by the manufacturer.
- In order to guarantee the proper efficiency and operation of the appliance, it is fundamentally important to follow the manufacturer's instructions, and to follow a regular maintenance schedule.
- The appliance has not IPX protection against water and therefore, it cannot be installed in areas where it may be subject to jets of water.

- The appliance has **class I** protection against electric shocks.
- The noise emitted by the appliance during normal operation is less than **70 dB**.
- The maximum altitude at which the machine may be installed is **8000 meters**.
- Children shall not play with the appliance.
- Cleaning and use maintenance shall not be made by children without supervision.
- These instructions are also available in an alternative format, e.g. on a website.



Attention!

Failure to comply with the above regulations could jeopardise the correct operation and safety of the appliance as well as its useful lifetime.

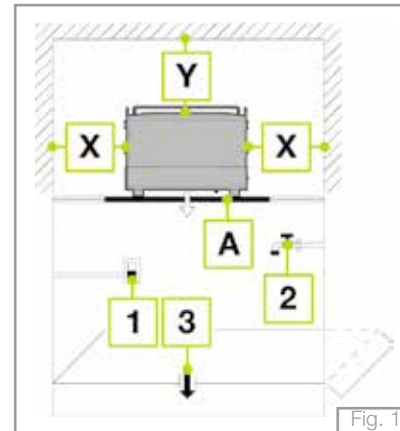
INSTALLATION REQUIREMENTS FOR THE USER

The appliance must be placed on a flat and stable surface and a surface height for the appliance of no less than 1.2 metres from the ground. Check this important requirement, since the manufacturer cannot be considered liable for any damage caused by the instability of the appliance. While preparing the systems, take into account that a hole is needed on the bearing surface in order to carry out all electric and water connections through the opening below where a water softener will need to be placed, if recommended by the installation engineer.

A hole of 10 x 10 cm is enough in the area (a) as indicated in Pict.

The minimum size of the opening below is:

- height cm. 60
- width cm. 40
- depth cm. 20



Legend:

- 1** multi-pole power switch with a switch-contact gap of at least 3 mm.
- 2** Water supply tap
- 3** Drain siphon

- X** min. 20 cm.
- Y** min. 40 cm.
- Z*** min. 10 cm.

*) Distance between the back of the appliance and the wall.

Fig. 1

- Between the water mains and the water inlet pipe of the appliance, there must be a tap to stop the water flow if necessary (2 - Pict. 1).
- Water mains pressure must be within the range of **1 and 5 bar**.
If this requirement is not met, please consult the manufacturer.
- The appliance is supplied without a plug. It is supposed to be directly connected to the power supply and therefore, it is necessary to fit a multi-pole power switch with a switch-contact gap of at least 3 mm or more beforehand, according to the regulations in force (1 - Pict. 1).
- The drain pipe of the appliance must be directly connected to a suitable open drain siphon, previously installed by the customer (3 - Pict. 1). Do not fit the drain pipe into basins or buckets placed under the counter as this will increase the possibility of forming dirt deposits and as a result, the spread of bacteria.

**Attention!**

The appliance is supplied without water in the boiler. This is to prevent serious damage if the appliance is exposed to low temperatures. The appliance must only be supplied with cold drinking water.

INDEX

1. GENERAL DESCRIPTION OF THE MACHINE	2		
1.1 CONTROL PANEL DESCRIPTION	3		
1.2 COFFEE DISPENSING TOUCHPAD.....	4		
2. WARNING/TECHNICAL DATA LABELS AND PLATES APPLIED TO THE MACHINE	5		
3. REMOVING THE PACKAGING	6		
3.1 STANDARD OUTFIT OF THE MACHINE	6		
3.2 OPTIONAL ACCESSORIES (SUPPLIED ONLY ON REQUEST OF THE CUSTOMER).....	7		
4. STARTING ELECTRIC AND WATER SYSTEM	7		
5. SWITCHING ON THE MACHINE	8		
5.1 COFFEE PREPARATION	9		
5.2 CHRONO FUNCTION (COFFEE PREPARATION).....	10		
5.3 TAKING TEMPORISED HOT WATER FOR THE PREPARATION OF INFUSIONS	11		
5.4 STEAM DISPENSING FOR THE PREPARATION OF HOT DRINKS	12		
5.5 ELECTRIC CUP WARMER	13		
5.6 UP FUNCTION	13		
5.7 E.G.S (ELECTRONIC GROUND SYSTEM).	14		
5.8 WASHING THE BOILER	14		
5.9 WASHING THE UNITS	14		
5.10 COUNTER FUNCTION	15		
5.11 2 ND GENERATION M.A.T. AUTOMATIC SYSTEM FOR EMULSIFYING THE MILK WITH ADJUSTABLE TEMPERATURE (OPTIONAL).....	15		
5.12 ALARM MANAGEMENT SERIES S40	16		
6. ROUTINE APPLIANCE MAINTENANCE TO BE PERFORMED BY THE USER.....	18		
6.1 DAILY AT THE END OF THE JOB.....	18		
6.2 EVERY 3 DAYS.....	19		
7. TECHNICAL DATA.....	21		

1. GENERAL DESCRIPTION OF THE MACHINE

The **S40** coffee machine is designed and manufactured by **LA SPAZIALE S.p.A.** to increase the profitability of the buffet bar service by reducing operating costs to the minimum.

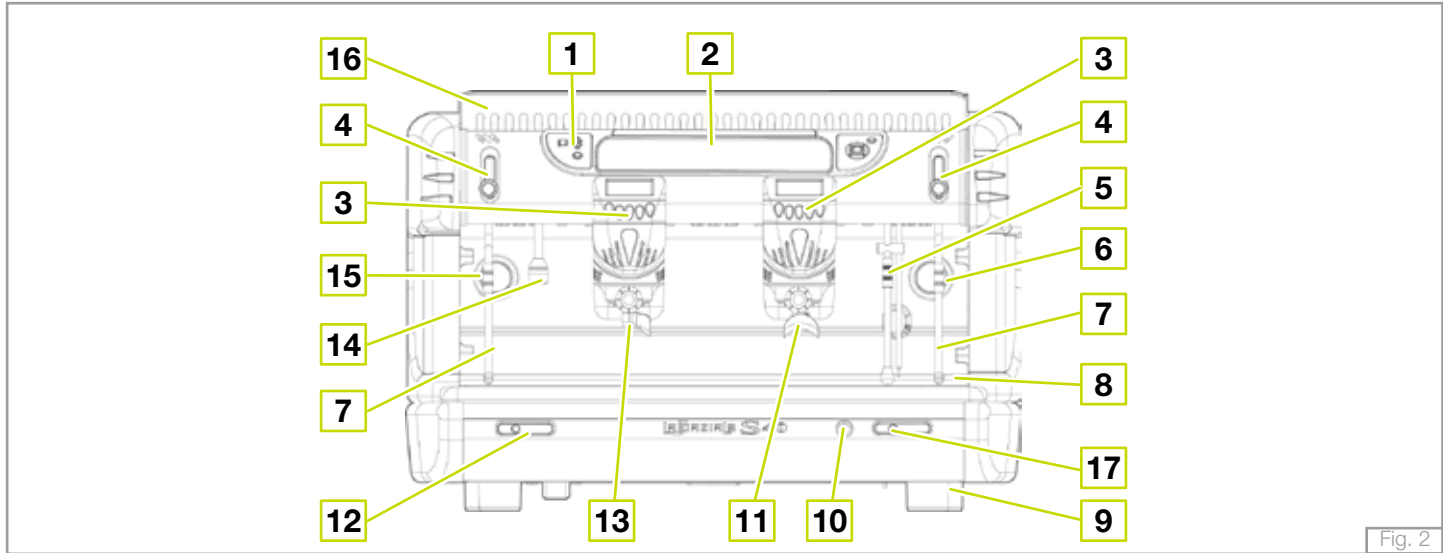


Fig. 2

LEGEND

- | | | |
|---|--|--|
| <ul style="list-style-type: none"> 1. Programming button 2. Control panel 3. Coffee dispensing button
+ 4 digit display 4. Steam dispensing tap 5. Steam wand with incorporated temperature sensor (M.A.T.) (optional) 6. Boiler pressure gauge | <ul style="list-style-type: none"> 7. Steam wand 8. Water collection basin + grill 9. Adjustable foot 10. Main on/off switch 11. Two-cup filter holder 12. Water supply touchpad for infusions 13. One-cup filter holder 14. Water supply wand for infusions 15. Water system pressure gauge/motor pump | <ul style="list-style-type: none"> 16. Upper level cup tray 17. M.A.T. delivering system touchpad (optional) |
|---|--|--|


1.1 CONTROL PANEL DESCRIPTION




Fig. 3




LEGEND

1. Programming keyboard

- P** = Programming keyboard
- +** = Value increase button
- = Value decrease button
-  = Cup heater button

2. Control panel warning light

- LOW TEMP** = Temperature alarm warning light boiler temperature not reached
- HIGH TEMP** = Temperature alarm warning light boiler temperature high
-  = Faulty temperature sensor warning light
- 120** = Boiler temperature indication
- °C** = Thermal regulation status warning light

-  = Machine ON warning light
- BOILER** = Boiler warning light
-  = Technical assistance status warning light
- EGS** = Electronic Ground System function status warning light
- MAT** = M.A.T. function status warning light
-  = Automatic water level status warning light

1.2 COFFEE DISPENSING TOUCHPAD

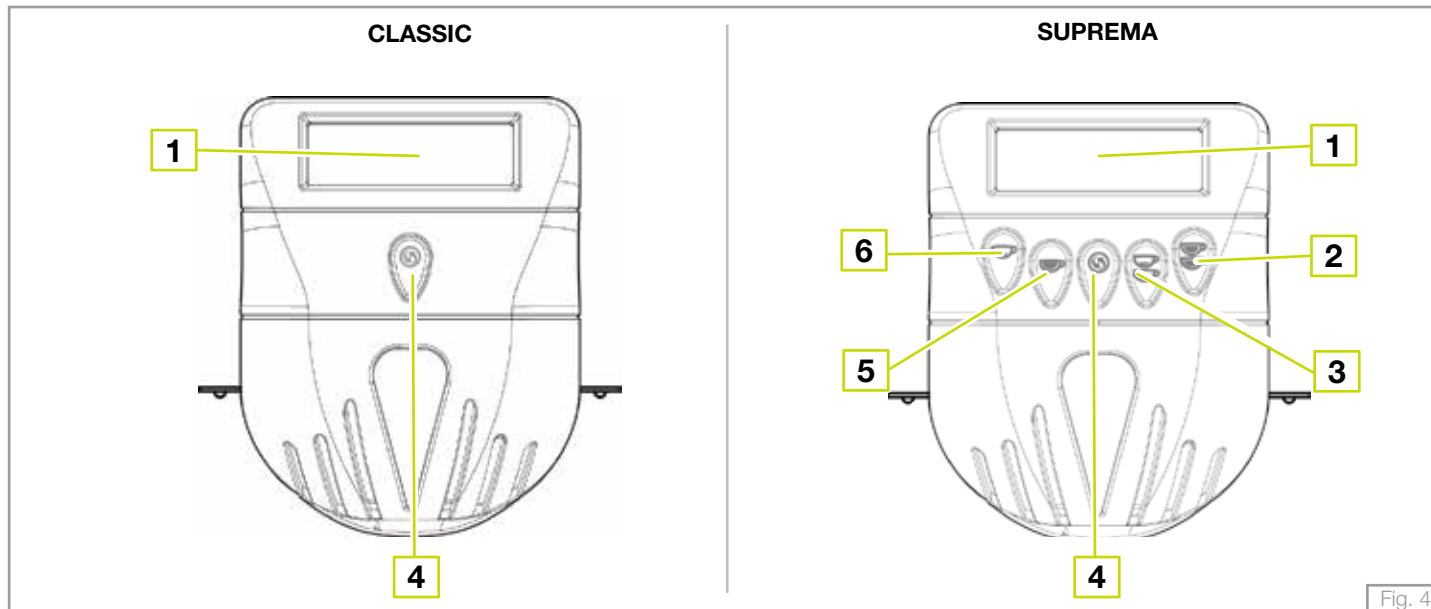


Fig. 4

LEGEND

- 1. Display
- 2. 2 long coffees key
- 3. 2 short coffees key
- 4. Continuous delivery key
- 5. 1 long coffee key
- 6. 1 short coffee key

2. WARNING/TECHNICAL DATA LABELS AND PLATES APPLIED TO THE MACHINE

In the picture below are shown the warning/technical data labels and plates placed on the machine.



Warning!

Dedicate the time necessary to get to know these labels.

Make sure that they are readable and keep them clean or replace those that have deteriorated or have become illegible (both text and graphics).

Use a soft cloth, soap and water to clean the labels. Do not use solvents, petrol, etc..

If a label is placed on a component part that has to be replaced, make sure that the new component has the same label applied or a new one.

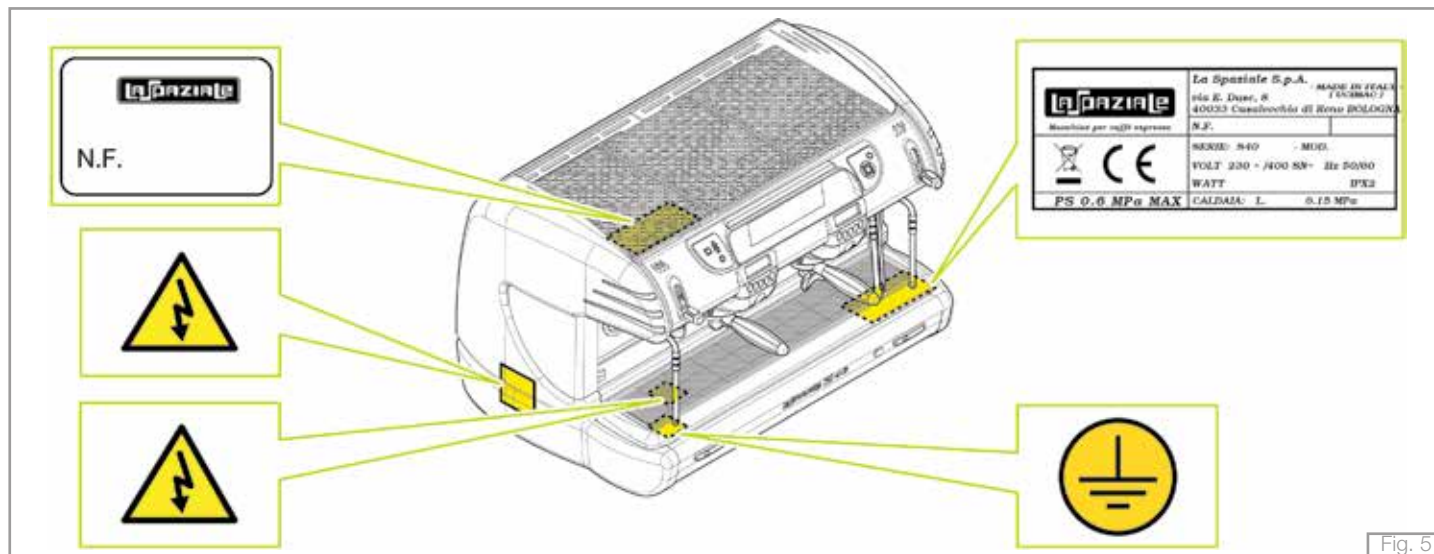


Fig. 5

3. REMOVING THE PACKAGING

After unpacking the machine, please check its integrity; in case of doubt, do not use it and consult the manufacturer. Packaging materials must not be left within children's reach since they are potentially dangerous.



The appliance weight is more than 30 kg and therefore, it cannot be moved by a single person alone.



Dispose of the packaging as per the norms in force of the country in which the machine is used.

3.1 STANDARD OUTFIT OF THE MACHINE

LEGEND

- A. 1 set of filter holders with relative spouts
- B. 1 complete set of hoses for connection to water mains
- C. A set of filters
- D. 1 set of shower heads
- E. 1 wrench for shower head removal
- F. 1 brush
- G. 1 motor-driven pump (unless already built in)
- H. 1 manual coffee tamper

3.2 OPTIONAL ACCESSORIES (Supplied only on request of the customer)

LEGEND

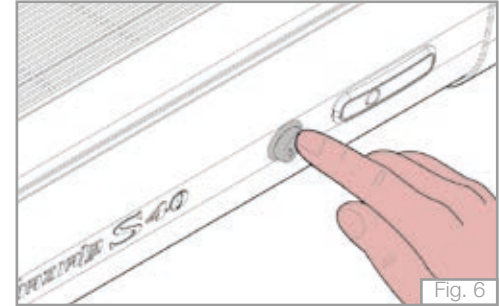
- I. Water softener
- L. Water line impurity filter
- M. Pressure reducer
- N. Detergent

4. STARTING ELECTRIC AND WATER SYSTEM

- a) Open the water supply tap as arranged in the preparation for installation (**See Pict. 1 on page V - Rif. 2**).
- b) Check for any water leaks from the pipes/connections.
- c) Turn on the main switch as arranged in the preparation for installation (**See Pict. 1 on page V - Rif. 1**).


5. ELECTRICAL SWITCH ON OF THE APPLIANCE

1. Move the switch positioned on the lower panel of the machine to the “I” position.



Filling up with water:

Three seconds after switching on, the machine automatically fills the boiler with water.

The relative filling warning light  switches off when filling the boiler with water has finished.

Heating phase and operation setting of the appliance:

- A. Fasten the filter holders to the delivery groups.
- B. Open the steam dispensing taps by moving the knob upwards and leave it open, then shift the steam wands onto the grill.
- C. Wait for the steam to come out from the wands (approximately 15/20 minutes) then close the steam dispensing taps by bringing the knob back to the initial position.
- D. Wait for the appliance to arrive at the water operating temperature, verifying the temperature reached on the LED display (2), expressed in °C that has been set at the time of installation.

Every now and again the temperature drops below the SET temperature. The symbol **°C** starts to flash (heating phase) until the SET temperature has been reached.

E. The appliance is ready for use.



Take note!

The operating temperature is the temperature of the boiler during normal operation.

5.1 COFFEE PREPARATION

- A.** Remove a filter holder (**11** or **13** according to whether 1 or 2 cups of coffee are required) from the delivery group.
- B.** Fill with ground coffee, taking care not to leave any coffee powder residues on the top edge of the filter holder, then press it using the special coffee tamper supplied.
- C.** Attach the filter holder firmly.
- D.** Place one or two cups below the filter holder (**11** or **13** according to whether 1 or 2 cups of coffee are required).

CLASSIC MODEL:

Operate the **(D)** button of the unit until the required quantity of coffee has been obtained. Interrupt the dispensing by pressing the same button.

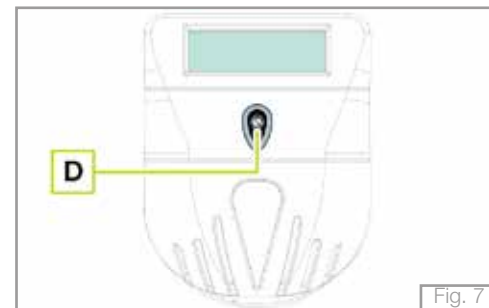


Fig. 7

SUPREMA MODEL:

Press one of the dispensing buttons (A - B - D - E) using the programmed doses (installed on installation) or, as an alternative use the (C) button for continuous dispensing.

Take note!

Press the (C) button on the same keyboard if it is necessary to stop the dispensing early of a dispensing operation started with one of the already programmed dosage buttons.

5.2 CHRONO FUNCTION (COFFEE PREPARATION)

Chrono function allows to visualize on a display the delivery time of each coffee delivery group.

When any button of the 1st, 2nd, 3rd, 4th group is pressed, the display will show the delivery time of the selected group.

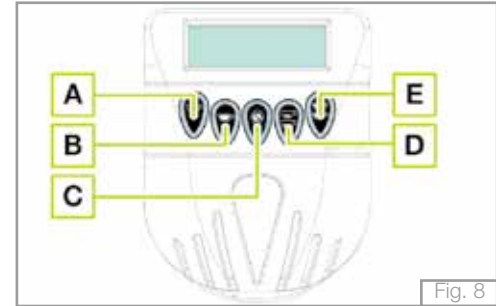


Fig. 8



Fig. 9

5.3 TAKING TEMPORISED HOT WATER FOR THE PREPARATION OF INFUSIONS

- A. Position the jug underneath the hot water dispensing tube (14).
- B. Press the temporized hot water dispensing button (12).
- C. The dispensing stops at the end of the time programmed at the time of installation.

Whilst dispensing hot water, the main display visualises the time remaining to the end of the dispensing.



Attention!

Do not use the touchpad to deliver water before first placing the jug under the hot water wand. Danger of scalds and burns.

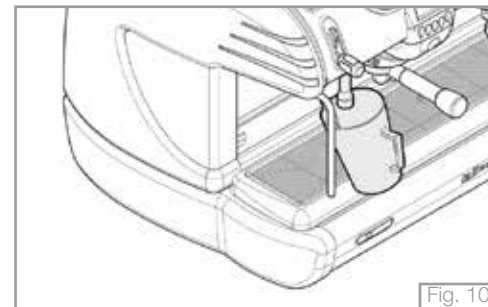


Fig. 10

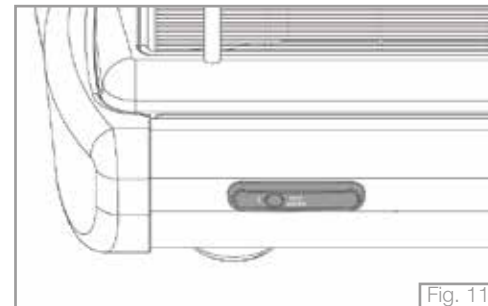


Fig. 11

5.4 STEAM DISPENSING FOR THE PREPARATION OF HOT DRINKS

1. Insert the steam wand into a jug containing the beverage to be heated.
2. Move the lever of the corresponding steam wand upwards. Adjust the steam flow as required.
3. When the beverage is sufficiently hot, shut off the steam by moving the lever to its original position, remove the jug away from the steam wand and wipe off any residues immediately using a damp sponge.



Take note!

To avoid being burned, do not dispense steam before inserting the steam wand in the jug.

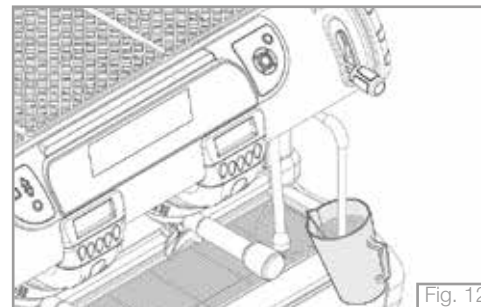


Fig. 12

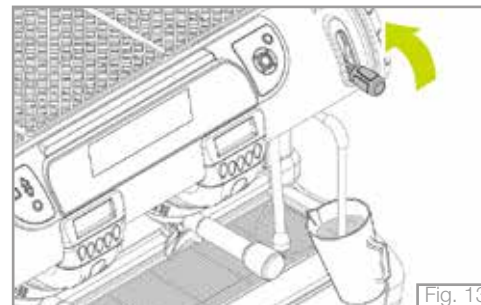


Fig. 13

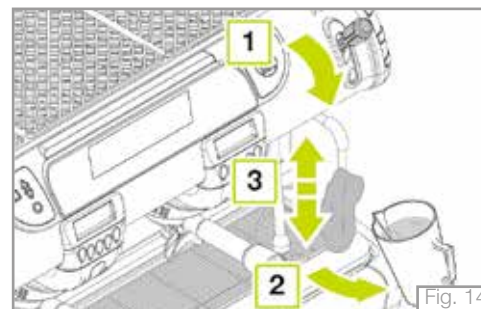

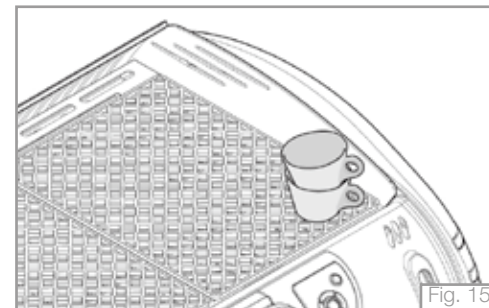


Fig. 14

5.5 ELECTRIC CUP WARMER

To obtain a greater pre-heating of the cups, enable the supplementary electric cup heater by pressing the “cup heater” button  .

Press the button again to switch off the cup heater resistance.



5.6 UP FUNCTION

When the machine is operated in conditions which may considerably reduce its temperature, the boiler temperature can be increased by 2°C by pressing the “+” button for approximately 3 seconds; The main display alternates the visualisation of the temperature with the **UP** indication.

To deactivate the **UP** function, keep the “-” button pressed.

5.7 E.G.S (Electronic Ground system).

This function allows to keep moist the coffee dose used inside of the filter holder, in the event that one of the groups units is not used for more than 30 minutes.

With the EGS function activated by default and after every 30 minutes of inactivity of the dispensing unit, a small quantity of water is delivered into the filter holder so as to avoid excessive drying out of the coffee grouts contained within.

The imminent activation of the cycle is signalled to the operator 30 seconds before by the E.G.S. flashing symbol and the activation of a countdown on the display of the concerned unit.



Whilst the EGS cycle is functioning, do not remove the filter holders to avoid being burned by boiling water.

5.8 WASHING THE BOILER


Keep the “hot water dispensing” button pressed per 3 seconds. The machine dispenses water from the wand for 2 minutes and then resets the correct level of water in the boiler.

5.9 WASHING THE UNITS

Press and keep pressed any continuous dispensing button for 15 seconds. The displays of the units visualise -5”. Then press the continuous dispensing button of one of the dispensing units to activate the WASHING UNITS function that consists of alternating dispensing of 5 seconds and 5 seconds at stop.

Press the continuous dispensing button again of the concerned unit to finish the washing of the units.
To exit from the WASHING UNITS function, press and keep pressed the continuous dispensing button of one of the units for 5 seconds.

5.10 COUNTER FUNCTION

Press and keep pressed the “cup heater” button  for 15 seconds. Starting from the right, the 1st unit display visualizes the total of coffees dispensed by the machine.

5.11 2ND GENERATION M.A.T. AUTOMATIC SYSTEM FOR EMULSIFYING THE MILK WITH ADJUSTABLE TEMPERATURE (OPTIONAL)

Appliances fitted with this system can foam milk in a completely automatic way.


- A. Insert the steam wand with temperature sensor (5) into the pitcher of milk.
- B. Press the automatic steam delivery button for milk
- C. The steam delivery will stop automatically as soon as the temperature set during installation has been reached.
- D. When the milk has been foamed, remove the pitcher and use a damp sponge to clean all milk residues from the steam wand with temperature sensor (5).





Do not press the automatic steam delivery button for milk foaming before inserting the steam wand with temperature sensor (5) into the pitcher, in order to prevent possible burns.

5.12 ALARM MANAGEMENT SERIES S40

This series of symbols informs of any machine operation anomalies. In case of machine lock alarm, the main display and the delivery group displays show the only central lines switched on.

SYMBOL	ALARM TYPE	PROBLEM	POSSIBLE SOLUTION
LED flashing on the selected button.	Volumetric system faulty.	Grinding is too fine. No detection of the impulses of the volumetric counter relative to the dispensing unit.	Adjust the grinding. If the problem persists, contact an authorized service center.
	Auto-levelling system faulty.	The automatic filling of the water in the boiler has been inserted for more than 3 minutes (8 minutes from the initial switching on). TOTAL BLOCKAGE OF THE MACHINE.	To reset to normal functioning, disconnect the electricity from the appliance utilizing the main switch (10). Contact an authorized assistance centre.
HIGH TEMP	High temperature in the boiler.	When the temperature detected by the sensor exceeds 135°C (total blockage of the machine).	To reset to normal functioning, disconnect the electricity from the appliance utilizing the main switch (10). If the problem persists, contact an authorized service center.
LOW TEMP	SET boiler temperature not reached.	When the temperature detected by the sensor is less than 60°C after 20 minutes of being switched on (total blockage of the machine).	To reset to normal functioning, disconnect the electricity from the appliance utilizing the main switch (10). If the problem persists, contact an authorized service center.

SYMBOL	ALARM TYPE	PROBLEM	POSSIBLE SOLUTION
	Boiler temperature sensor faulty.	Temperature sensor in short circuit or interrupted (total blockage of the machine).	Contact an authorised assistance centre.
MAT	M.A.T. system temperature sensor faulty.	M.A.T. temperature sensor in short circuit or interrupted.	<div style="border: 1px solid green; padding: 5px;">  Take note! When this alarm is visualised automatic emulsification of the milk can be carried out by keeping the M.A.T. dispensing button pressed until the required temperature has been reached. Dispensing is interrupted by releasing the button. </div>

TECHNICAL ASSISTANCE SYMBOL LIGHT ON (only if SERVICE control has been set by the Technical Assistance):

This means the number of pre-set solenoid valve action cycles has reached the set alarm threshold.

TECHNICAL ASSISTANCE SYMBOL LIGHT FLASHING (only if FILTER control has been set by the Technical Assistance):

This means the number of pre-loaded litres for the softener has reached the set alarm threshold.

ACCESS TO THE BLOCKED PROGRAMMING

The main display visualises the “bc” symbol.

6. ROUTINE APPLIANCE MAINTENANCE TO BE PERFORMED BY THE USER

Take note!

To grant the efficiency of the appliance and to maintain correct operation, it is necessary to follow the manufacturer's instructions as to cleaning and regular maintenance.

Attention!

Cleaning and routine maintenance operations must be carried out by the user according to the manufacturer's instructions given here below. Before performing any cleaning operation, make sure the machine is unplugged from the power supply. Cleaning and routine maintenance operations must be carried out when the machine is cold and using protective gloves to prevent abrasions.

6.1 DAILY AT THE END OF THE JOB

- Substitute the water in the boiler utilising the BOILER WASHING function (refer to chapter 5.8, page 14).
- Then clean the filter holders and the filters with the brush provided, making sure no dirt is left inside the filter holders and that all filter holes are clean.
- Clean the dispensing units.

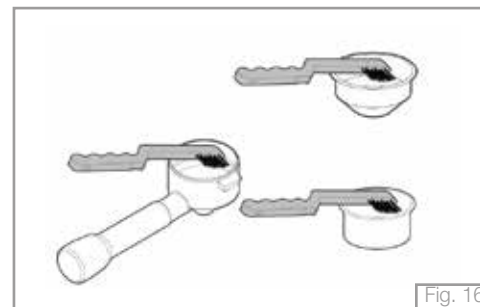
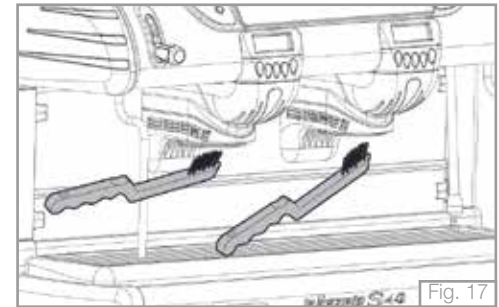
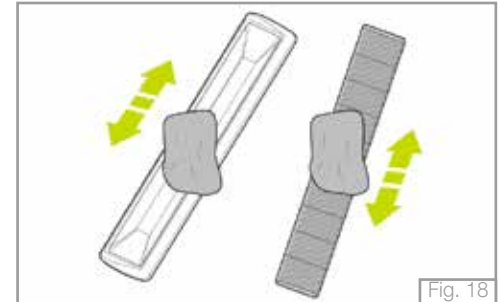


Fig. 16

- Furthermore, clean the coffee dispensing underneath the units with a small brush between one dispensing and another.

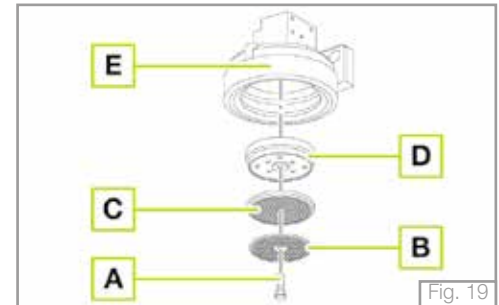


- Clean the drip tray and the cup grid, using the standard detergents available on the market, if necessary.



6.2 EVERY 3 DAYS

1. After turning off the machine, remove the shower heads using the wrench provided; brush them carefully, making sure that all the holes are clean. Then reassemble the parts following the sequence shown in the picture.
 - a. Fastening screw
 - b. Small shower head
 - c. Large shower head
 - d. Diffuser
 - e. Delivery group



Attention!

At the end of each workday and after performing the daily cleaning operations, deactivate the machine by closing the electrical system switch and the water mains tap.

Warning!

Do not use water jets to clean the machine.

WATER SOFTENER:

If the installation of a water softener has been recommended by the installation engineer because of hard water and problems of scale deposits, it is necessary to follow the instructions of the water softener's manufacturer (periodic regeneration).

MACHINE BODY:

Clean the body of the machine using mild detergents to avoid any damage. We recommend not to use abrasive sponges that could damage the body panels.

7. TECHNICAL DATA

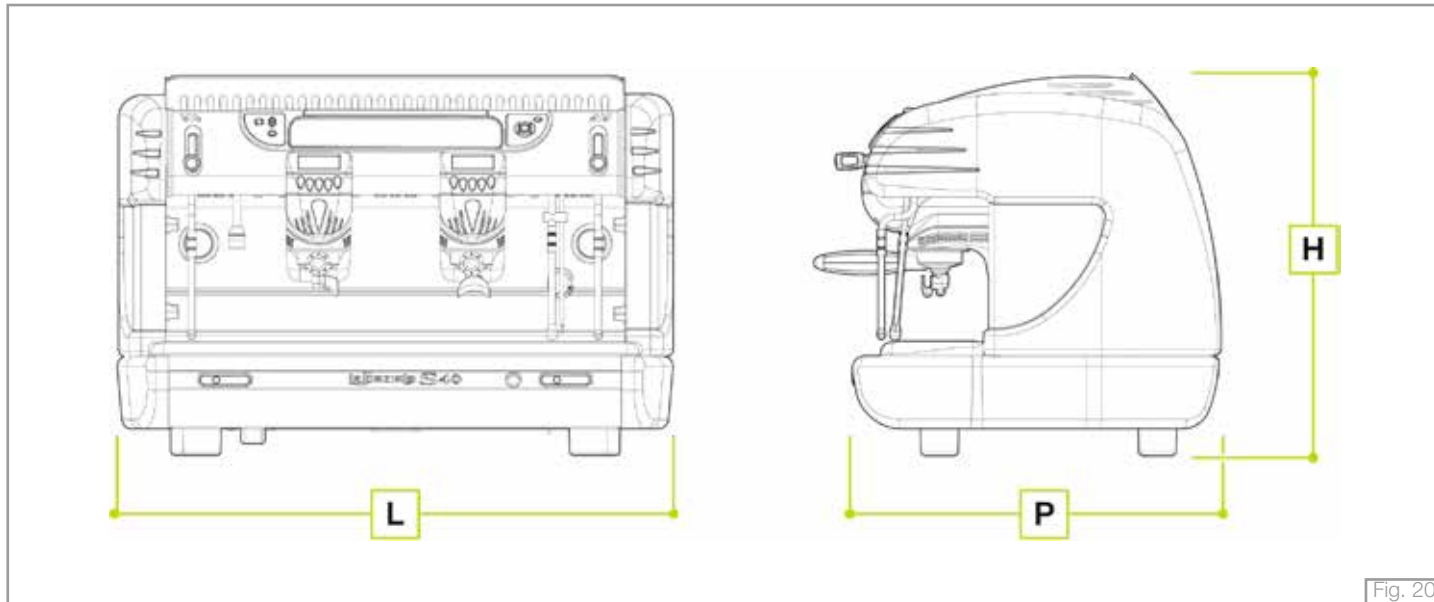


Fig. 20

DIMENSIONS AND WEIGHT			
S40	2 GR	3 GR	4 GR
L	850	1080	1320
H	600	600	600
P	560	560	560
WEIGHT KG	85	100	115

POWER SUPPLY RATING AND ABSORPTION			
S40	2 GR	3 GR	4 GR
VOLT	220/240/400	220/240/400	220/240/400
Hz	50/60	50/60	50/60
W	3800	5100	6300



espresso coffee machines



La Spaziale S.p.A.

Via E. Duse, 8
40033 Casalecchio di Reno
Bologna - (Italy)

☎ +39 051 611.10.11

📞 +39 051 611.10.11

📠 +39 051 611.10.40

✉ info@laspaziale.com

