

Espresso machine cleaning instruction



FAEMA



Groups of A Version without display

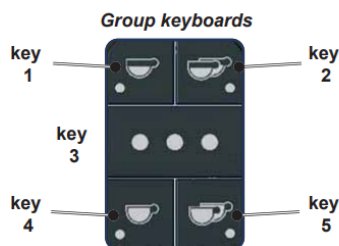


Operation to be carried out on all groups at the end of each working day.

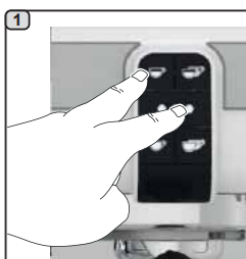
Guided procedure for simultaneously washing coffee groups in machines without displays or settings keyboards.



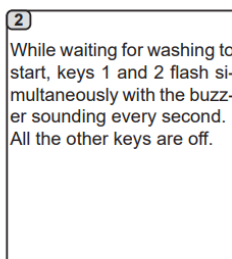
The function is available only if, on switching on the machine, a sequence of 5 "beeps" can be heard coming from the buzzer on the electronic board.



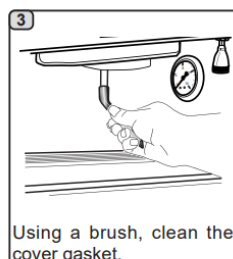
English



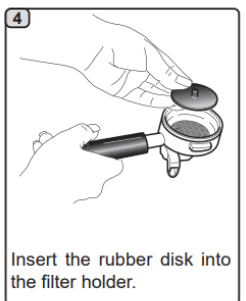
To activate the washing function, turn on the machine while pressing keys 1 and 3 of the coffee groups. This must be done within the first 5 seconds of the beep sequence.



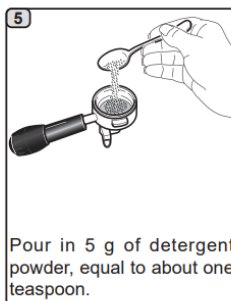
While waiting for washing to start, keys 1 and 2 flash simultaneously with the buzzer sounding every second. All the other keys are off.



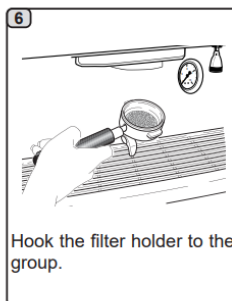
Using a brush, clean the cover gasket.



Insert the rubber disk into the filter holder.



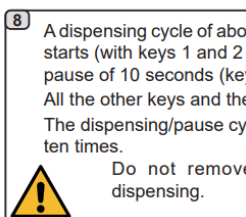
Pour in 5 g of detergent powder, equal to about one teaspoon.



Hook the filter holder to the group.



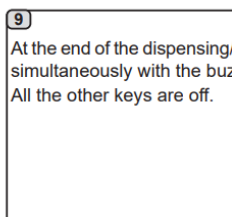
Press key 3 to move on to the next step.



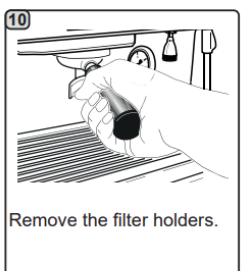
A dispensing cycle of about 10 seconds on each group starts (with keys 1 and 2 steady on) alternating with a pause of 10 seconds (keys 1 and 2 flashing). All the other keys and the buzzer are off. The dispensing/pause cycle is automatically repeated ten times.



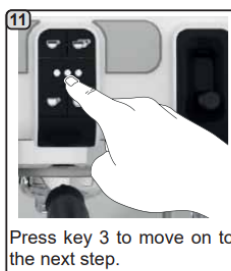
Do not remove the filter holder during dispensing.



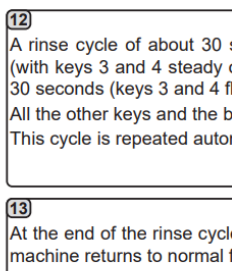
At the end of the dispensing/pause cycle, keys 4 and 5 flash simultaneously with the buzzer sounding every second. All the other keys are off.



Remove the filter holders.



Press key 3 to move on to the next step.



A rinse cycle of about 30 seconds on each group starts (with keys 3 and 4 steady on) alternating with a pause of 30 seconds (keys 3 and 4 flashing). All the other keys and the buzzer are off. This cycle is repeated automatically twice.

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At the end of the rinse cycle washing is complete and the machine returns to normal functioning.

NOTE: To interrupt the wash cycle the machine must be turned off: when re-started it will return to automatic functioning.

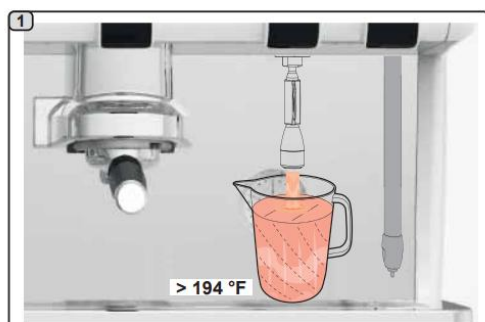


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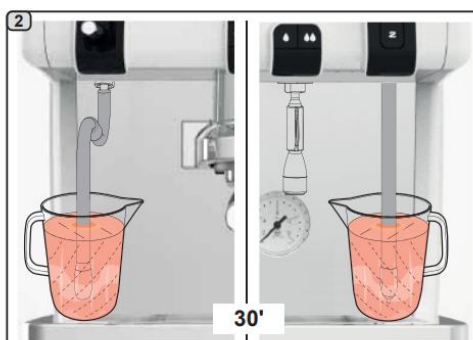


MANUAL/AUTOMATIC CLEANING OF STEAM NOZZLES - Procedure to follow at the end of a working day

English

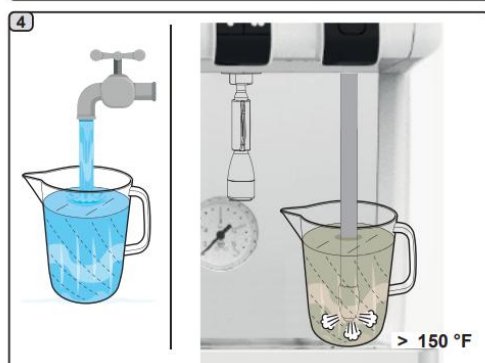


Using a suitable container, remove an adequate amount of hot water (> 194 °F) from the boiler, enough to cover the part of the nozzle that comes into contact with the milk.



Let the nozzle steep for at least 30 minutes.

3 Throw the water away and rinse the container thoroughly.

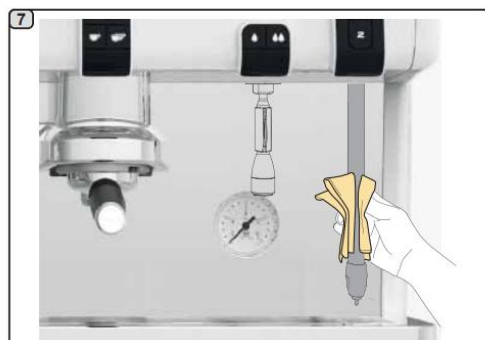


Using the nozzle, heat an adequate amount of cold water to at least 150 °F, enough to cover the part of the nozzle that came into contact with the hot water used in step 1.

5 Throw the water away and rinse the container thoroughly.



Turn the tube towards the cup tray and very carefully dispense steam for 10 seconds.



Dry the nozzle with a clean, slightly damp sponge that does not leave behind any fibre residue.



DO NOT use abrasive products.



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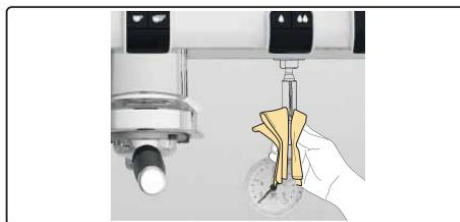


HOT-WATER DISPENSING PIPE - This operation must be carried out at the end of each working day

Using a clean sponge, wash with hot water removing any organic residue present. Rinse carefully.



DO NOT use abrasives products.



English

NOTE: the procedures described below can also be carried out when the machine is switched off.

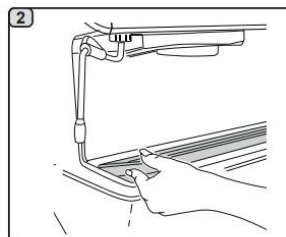
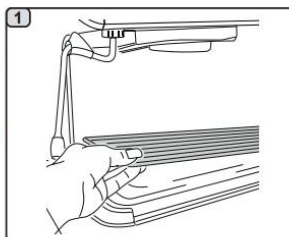
GRILLE AND DRIP BASIN - This operation must be carried out at the end of each working day

1. Remove the grille from the basin.
2. Extract the basin.
3. Rinse the grille and tray under running water.



Danger of burns

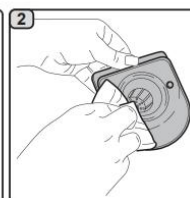
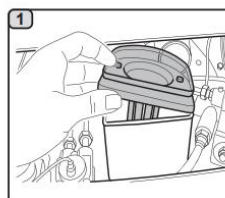
DO NOT insert your hands beneath the front panel.



DRAINING TRAY

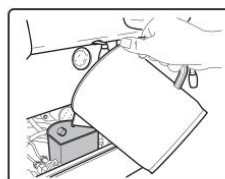
- This operation must be carried out every 7 days

1. After removing the basin, remove the lid of the draining tray.
2. Remove any residue with a sponge and rinse well with cold water.



- This operation must be carried out at the end of each working day

Pour about a litre of hot water into the draining tray to remove any discharge residues.



BODYWORK - This operation must be carried out at the end of each working day

Use a soft cloth and cleaning products **WITHOUT** ammonia or abrasives, removing any organic residue present in the work area.

Note: Do not spray liquids into the panel slots.

