

# ELEKTRA

ITALIAN ESPRESSO COFFEE MACHINES SINCE 1947

ELEKTRA is a brand of VEA GROUP S.P.A.

## EVOK

Professional coffee machines  
2GR HIGH/MILKER - 3GR HIGH/MILKER



**EN**

**SERVICE MANUAL**



*Translation of the original instructions*





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## 1. INTRODUCTION

### 1.1 Manufacturer identification data

#### THE MANUFACTURER:

VEA GROUP S.P.A.

#### OPERATIONAL FACILITIES:

VEA GROUP S.P.A.

Via Industriale, 1 - 24040 Chignolo d'Isola (BG) Italy

Tel: +39 035 4949555

info@veagroup.com

veagroup.com



#### **WARNING:**

**It is necessary for the user to read first the Quick Guide supplied with the machine**

### 1.2 Other addresses:

#### CARIMALI SERVICES

All machine manuals are available for download in the reserved area in:

<https://service.vea.ventures/it>

service@carimali.com

#### CARIMALI ITALIA

Via De Gasperi 17/19, 20020 Lainate (MI) Italy

Tel: +39 02 9374740

italia@carimali.com

carimalitalia.com

#### CARIMALI CHINA

1801 Pangjin RD, Building T2, Wujiang Suzhou China 215200

Tel: +86 0512-63199566

suzhou.catering@carimali.com

carimalichina.com



#### **WARNING:**

**It is necessary for the user to read first the Quick Guide supplied with the machine**

### 1.3 Recipients



#### **SKILLED TECHNICIAN:**

Qualified person that, due to a deep technical knowledge of the machine and all the kinds of intervention concerning safety, is in charge of the installation, adjustment, advanced use and maintenance.

### 1.4 Symbols



#### **HAZARD:**

Indicates situations of severe danger that can seriously endanger the health and safety of individuals.



#### **WARNING:**

Indicates the need to take appropriate action so as not to endanger the health and safety of individuals and not to cause damage to the machine or the environment.

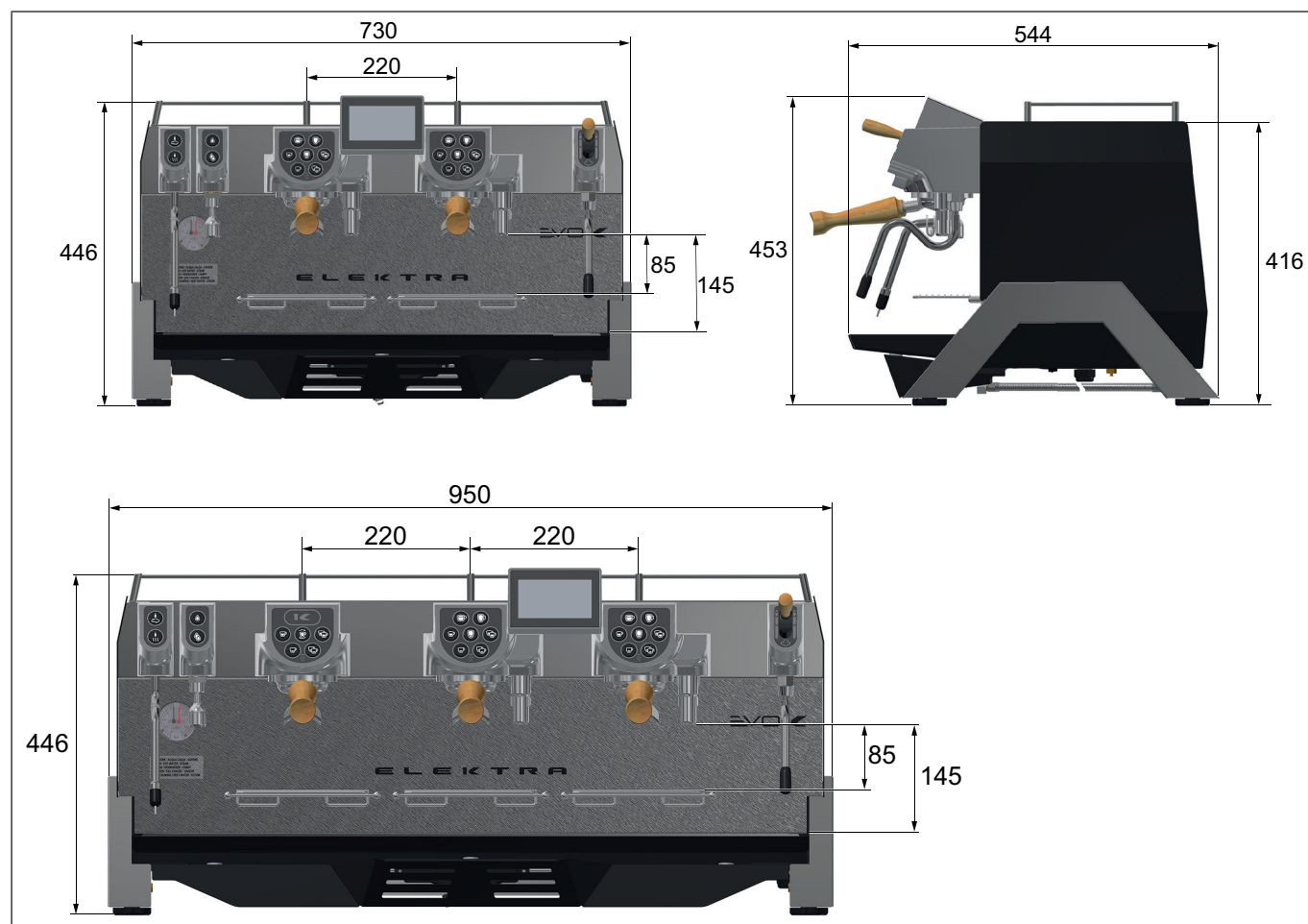


#### **IMPORTANT:**

Indicates technical information of particular importance that should not be ignored.

## 2. TECHNICAL DATA

### 2.1 Dimensional drawings (in mm)

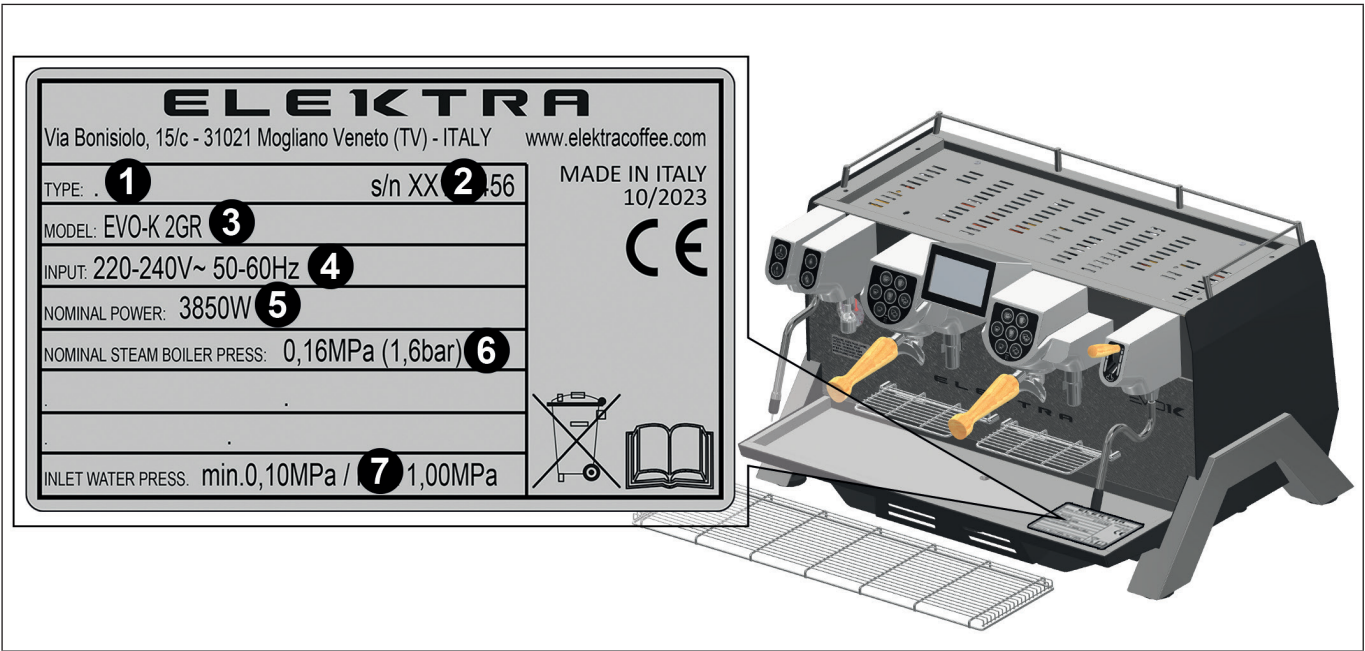


Description	2GR HIGH	2GR HIGH + MILK-ER	3GR HIGH	3GR HIGH + MILK-ER
<b>DIMENSIONS</b>	730x450x580 mm (LxHxP)	730x450x580 mm (LxHxP)	950x450x580 (LxHxP)	950x450x580 (LxHxP)
<b>NET WEIGHT</b>	62 Kg	64 Kg	78 Kg	80 Kg
<b>HEIGHT OF THE WORKING AREA</b>	145 mm	145 mm	145 mm	145 mm
<b>GROUP - NO. OF SELECTION BUTTONS</b>	5	7	5	7
<b>PROGRAMMING DISPLAY</b>	Touch 4.3" - Col-our graphic	Touch 4.3" - Col-our graphic	Touch 4.3" - Col-our graphic	Touch 4.3" - Col-our graphic
<b>BOILER CAPACITY</b>	11l	11l	16l	16l



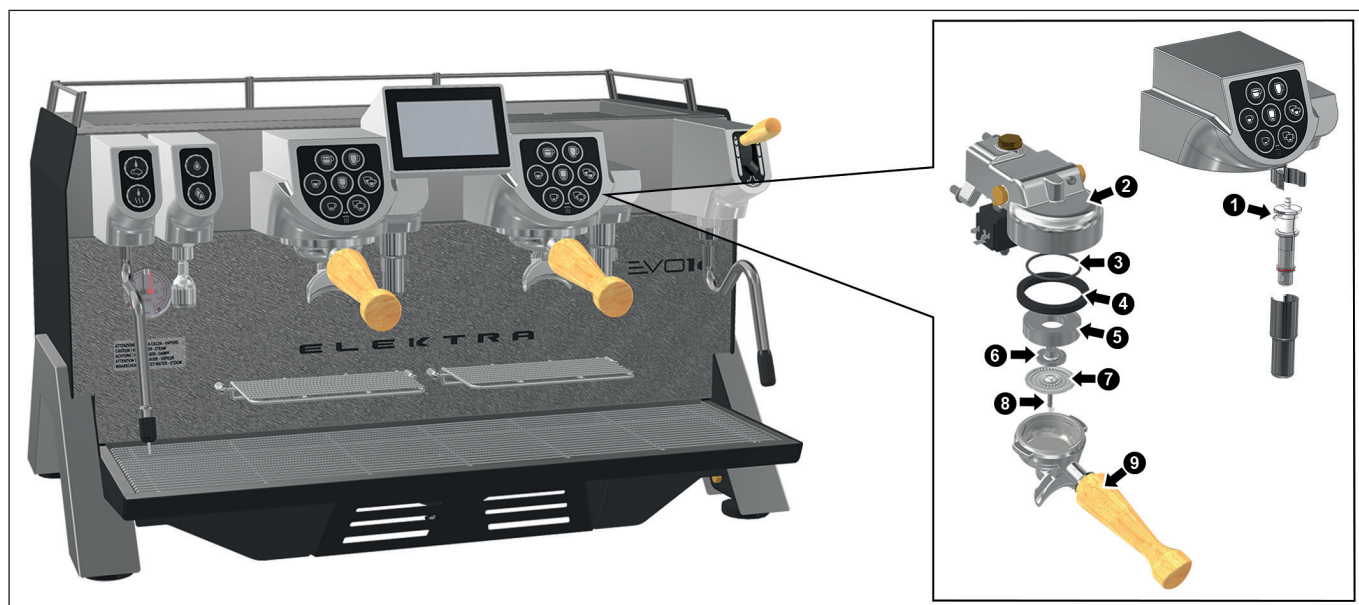
Description	2GR HIGH	2GR HIGH + MILK-ER	3GR HIGH	3GR HIGH + MILK-ER
BOILER POWER RESISTANCE	2800 o 3500W (MONO), 4500W (TRI)	2800 o 3500W (MONO), 4500W (TRI)	4000W (MONO), 6000W (TRI)	4000W (MONO), 6000W (TRI)
PROTECTION OF BOILER RESISTANCE	Resettable bulb thermostat	Resettable bulb thermostat	Resettable bulb thermostat	Resettable bulb thermostat
GAUGE	Double scale from 0 to 2 bar - from 0 to 16 bar	Double scale from 0 to 2 bar - from 0 to 16 bar	Double scale from 0 to 2 bar - from 0 to 16 bar	Double scale from 0 to 2 bar - from 0 to 16 bar
VOLTAGE SUPPLY	Single-phase 220/240 1Ph 50/60Hz	Single-phase 220/240 1Ph 50/60Hz	Single-phase 220/240 1Ph 50/60Hz	Single-phase 220/240 1Ph 50/60Hz
	Three-phase 380/400V 3Ph+N 50/60Hz	Three-phase 380/400V 3Ph+N 50/60Hz	Three-phase 380/400V 3Ph+N 50/60Hz	Three-phase 380/400V 3Ph+N 50/60Hz
CONTROL VOLTAGE UNITS	24Vdc	24Vdc	24Vdc	24Vdc

2.2 Machine identification data and nameplates



1	Type	5	Nominal power
2	Serial number	6	Nominal steam boiler press
3	Model	7	Inlet water press
4	Input		

## 2.3 Coffee group/milker



1	Milker	6	Shower screen distributor
2	Coffee unit	7	Rounded shower screen
3	OR gasket	8	Screw
4	Filter holder gasket	9	Filter holder
5	Shower screen holder		

## 2.4 Fresh milk system

### 2.4.1 Default values

The default values must be considered as only general orientation. Not all systems work in the same way and therefore it is possible that they are modified. The values are set for a milk temperature of 4°C.



#### IMPORTANT:

To ensure high quality dispensing, the milk must be kept at a temperature of around 4°C. The higher the temperature, the poorer the result in the cup.

It is essential that the milk circuit is cleaned constantly to avoid poor dispensing quality, machine faults and bacterial growth.

### 3. INSTALLATION

#### 3.1 Water mains connection

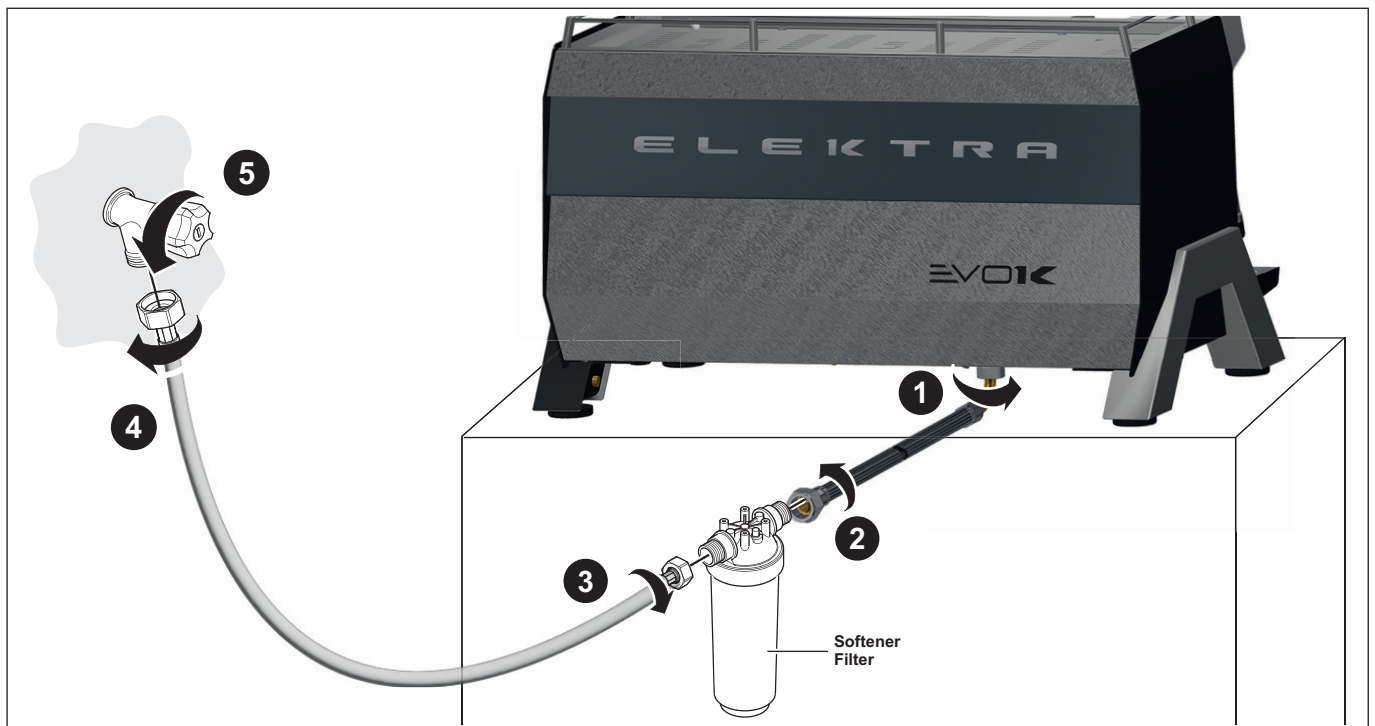


##### IMPORTANT:

The mains water pressure must never exceed 10 bar (1.0 MPa); if this is not the case a qualified technician must fit a pressure reducer.

To prevent damages to the hydraulic system, the optimal range of the water hardness supplied to the machine by the water mains must be between 7 and 10 French Degrees (4 and 6 German Degrees).

- Before connecting to the water mains, flush the hose with approximately 5 litres of water from the tap.
- For the correct use of the machine, it is essential for the customer to install an external Softener Filter with a water check valve system.
- **Use only** the supply hose supplied with the machine, connecting one end to the machine inlet solenoid valve and the other to the softener filter outlet. Take care not to crush the hose.
- Connect the softener filter to the water tap.
- Make sure the tap is open after connecting the machine to the water mains.

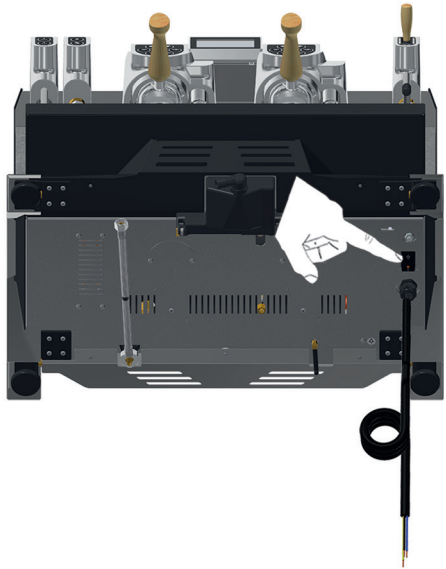
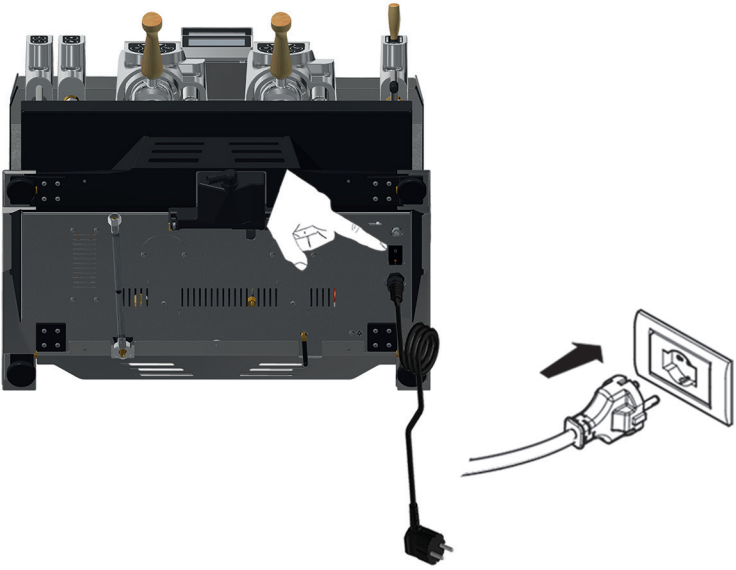


### 3.2 Connection to the power mains

**WARNING:**

The connection to the electricity mains must be made by a qualified technician in compliance with current regulations. The technician must make sure that the electrical system is properly connected to the earthing system and that the line voltage and frequency correspond to the data shown on the identification plate. Incorrect power supply voltages can cause serious damage to the system and to the machine. The Manufacturer shall not be held responsible for any damage caused if the above instructions are not followed or if the system is not connected to the earthing system.

Depending on the configuration, the machine features:

<p>An output cable without a socket to be connected directly to the electrical panel, making sure that the connection point incorporates an appropriately sized omnipolar disconnecting device (see plate data).</p>	
<p>An output cable with a Schuko-type socket to be connected directly to the user's power supply.</p>	

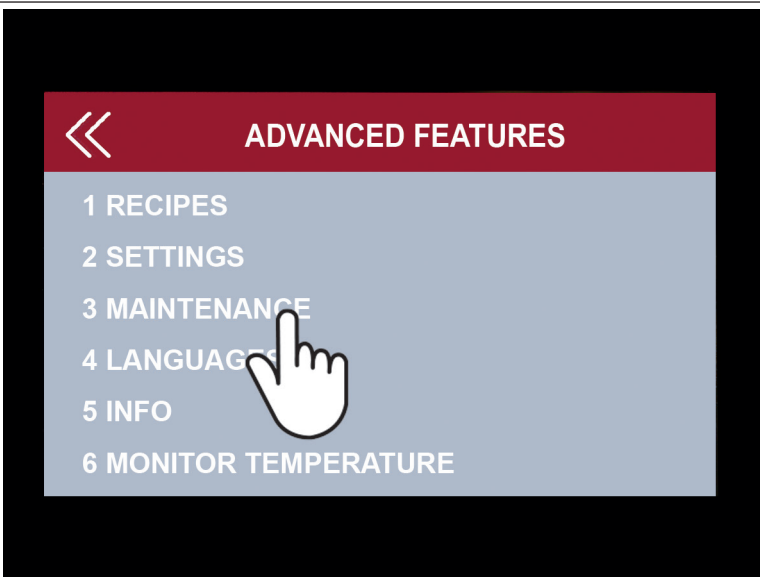
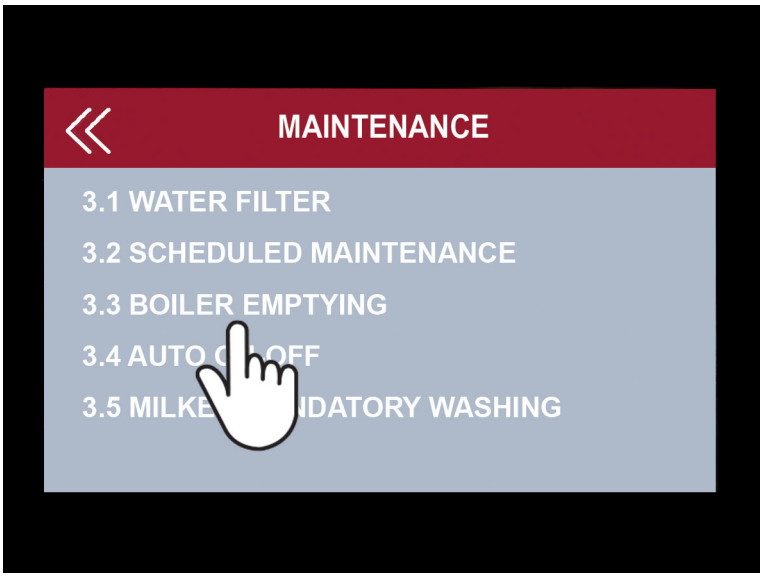
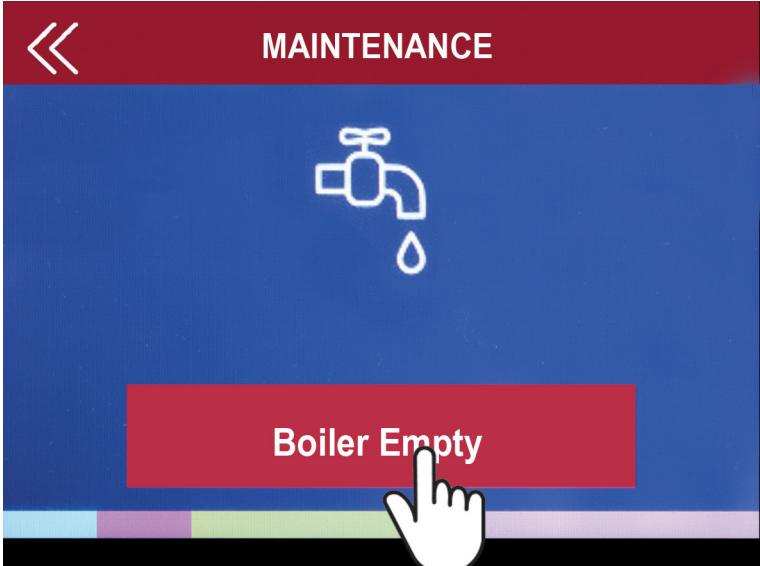
**WARNING:**

For both types, always remember to turn off the machine via the main switch before making the connection.

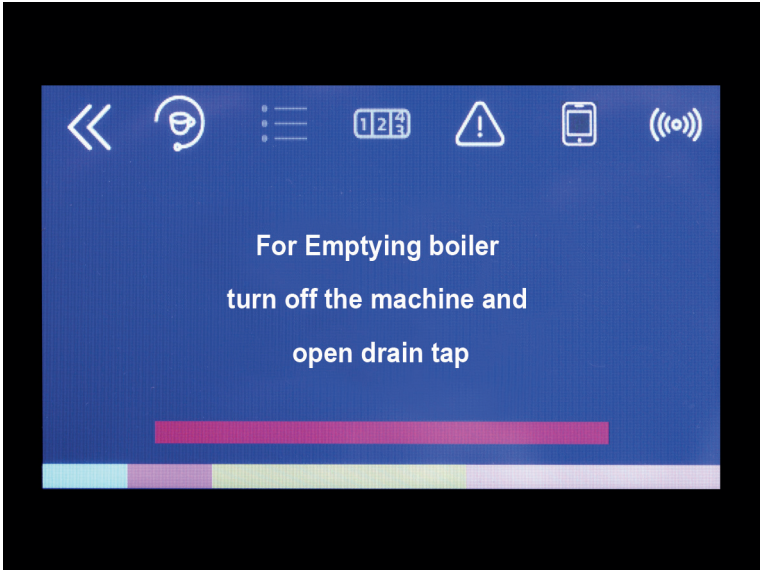

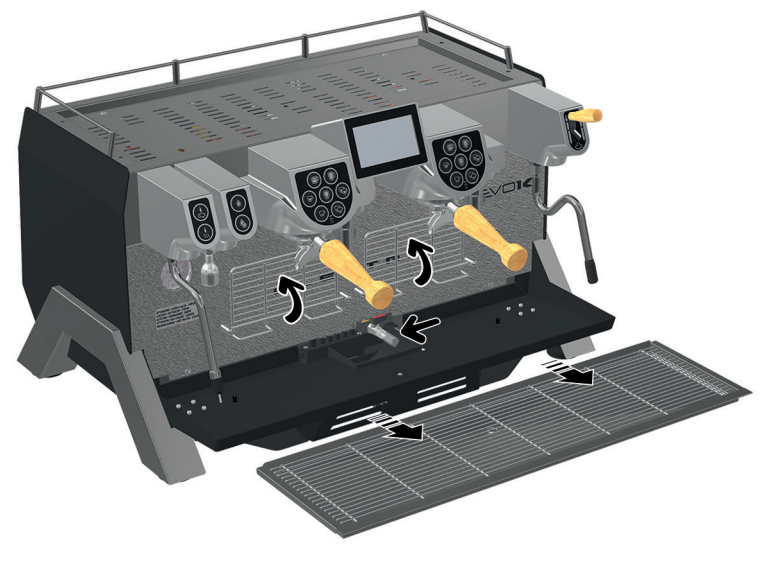


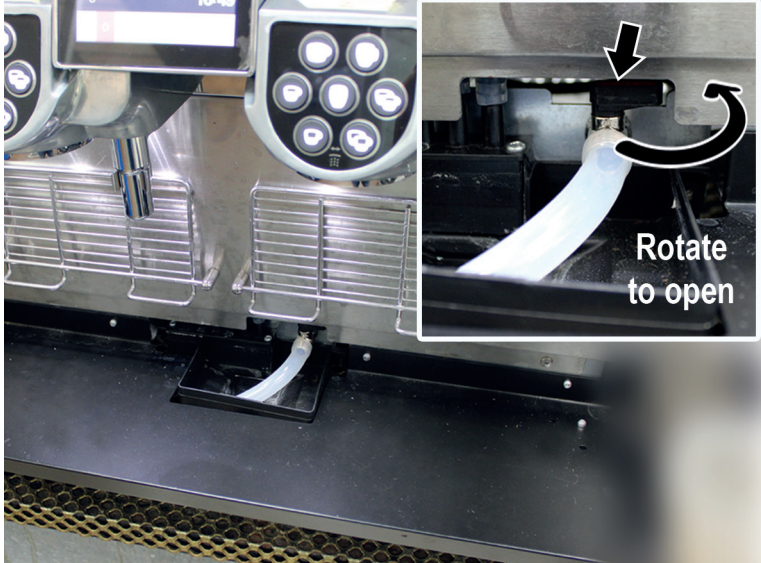
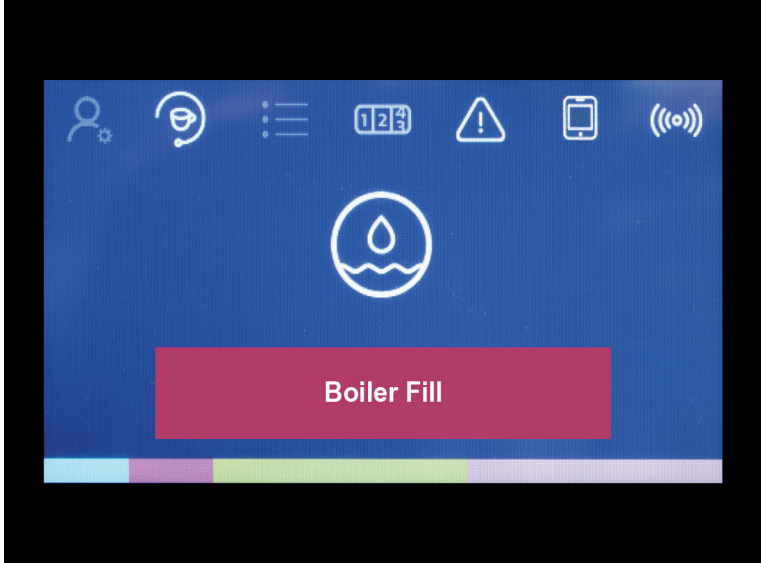
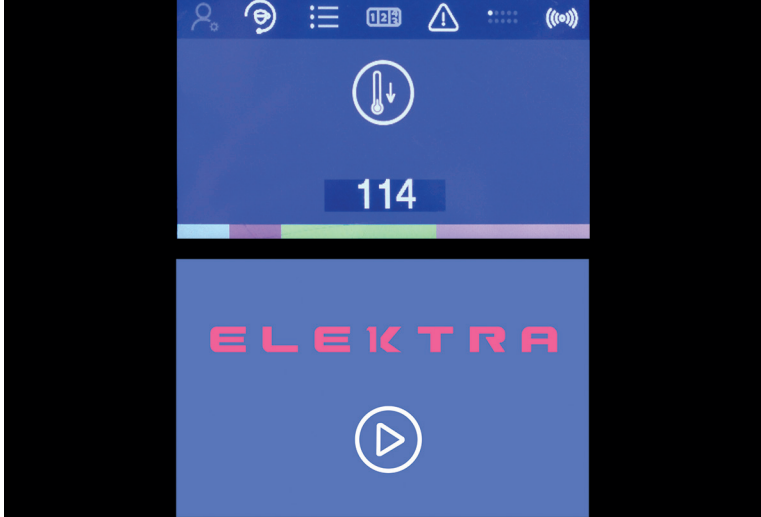
3.3 Boiler emptying at first start-up

1	<p>After switching on the machine for the first time, it is necessary to empty the boiler to eliminate any residues.</p> <p>This operation must be repeated once a week so that the water is periodically replaced; see the maintenance chapter .</p> <p>On the Home page of the display, press the icon in the top left corner.</p>	
2	<p>Log in using your access password.</p>	
3	<p>Press on the <b>ADVANCED FUNCTIONS</b> icon</p>	

4	Press on <b>SETTINGS</b>	 <p>« ADVANCED FEATURES</p> <ul style="list-style-type: none"><li>1 RECIPES</li><li>2 SETTINGS</li><li>3 MAINTENANCE</li><li>4 LANGUAGES</li><li>5 INFO</li><li>6 MONITOR TEMPERATURE</li></ul>
5	In the menu, press on <b>BOILER EMPTY</b>	 <p>« MAINTENANCE</p> <ul style="list-style-type: none"><li>3.1 WATER FILTER</li><li>3.2 SCHEDULED MAINTENANCE</li><li>3.3 BOILER EMPTYING</li><li>3.4 AUTO CUTOFF</li><li>3.5 MILK CONDENSATORY WASHING</li></ul>
6	Press to confirm.	 <p>« MAINTENANCE</p> <p>Boiler Empty</p>



<p>7</p>	<p>Switch off the machine as indicated.</p>	 <p>The screenshot shows a blue control panel with several icons at the top: a back arrow, a power button, a menu icon, a display showing '12.3', a warning triangle, a smartphone icon, and a Wi-Fi symbol. The main text on the screen reads: "For Emptying boiler turn off the machine and open drain tap". Below the text is a horizontal bar with a color gradient from blue to red.</p>
<p>8</p>	<p>To remove the drip tray, press in the middle on the grid.</p>	 <p>A close-up photograph showing a person's hand pressing down on the middle of a metal grid. A large black arrow points down to the point of contact. A curved white arrow indicates the grid is being pushed forward.</p>
<p>9</p>	<p>Once removed, access the drain tap.</p>	 <p>A 3D perspective diagram of the coffee machine. The drip tray is shown detached from the front. Arrows indicate the removal of the tray and the location of the drain tap at the bottom of the machine's base.</p>

10	<p>Turn the tap counter-clockwise to let the water flow from the boiler into the direct drain.</p>	
11	<p>After emptying the boiler, close the tap, put the grid and bowl back in place and switch on the machine.</p> <p>When the machine is started, the following screen appears. Wait a few minutes for the filling procedure to end. During this time, no function is available on the display.</p>	
12	<p>At the end of the procedure, the heating screens and then the stand-by screen are displayed, before the machine is switched on; see also paragraph .</p>	

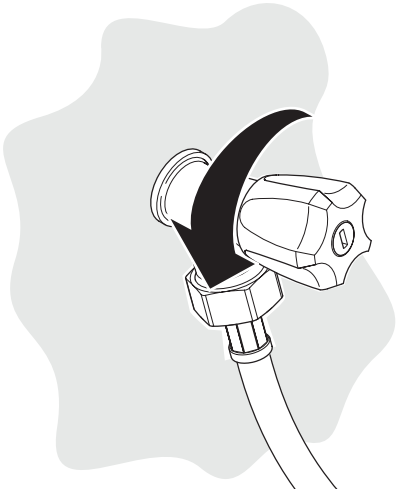
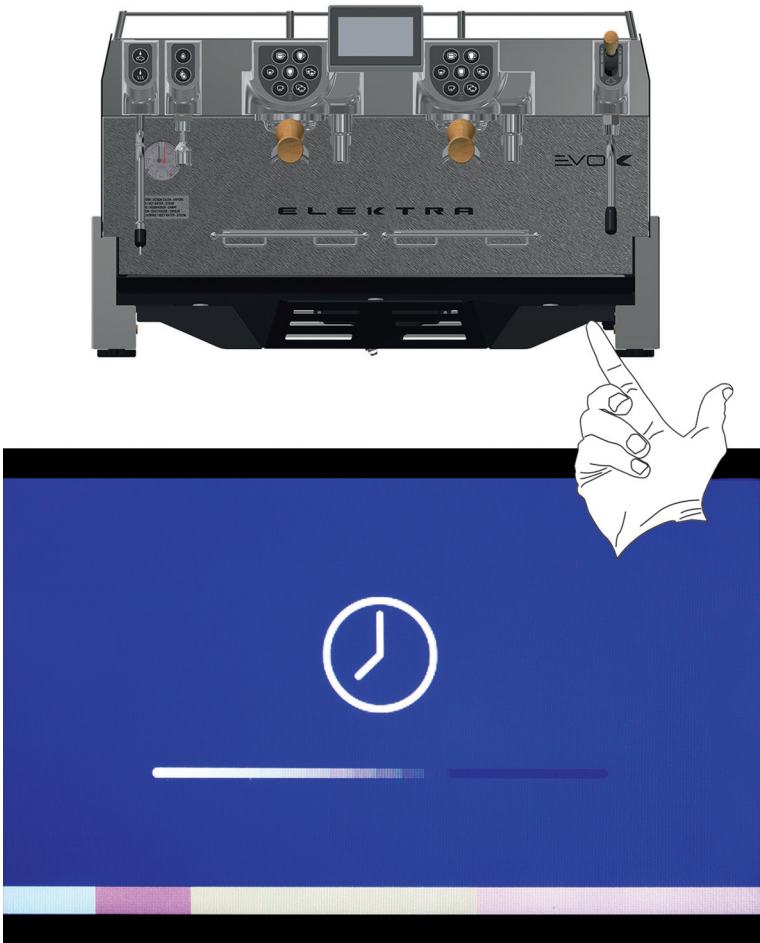
### 3.4 Circuit flushing at first start-up



When installed for the first time, dispense 1.5 litres of water from each delivery point by pressing the coffee group head dispensing buttons, those of the hot water wand, and lowering the levers so that steam comes out for 1 minute.

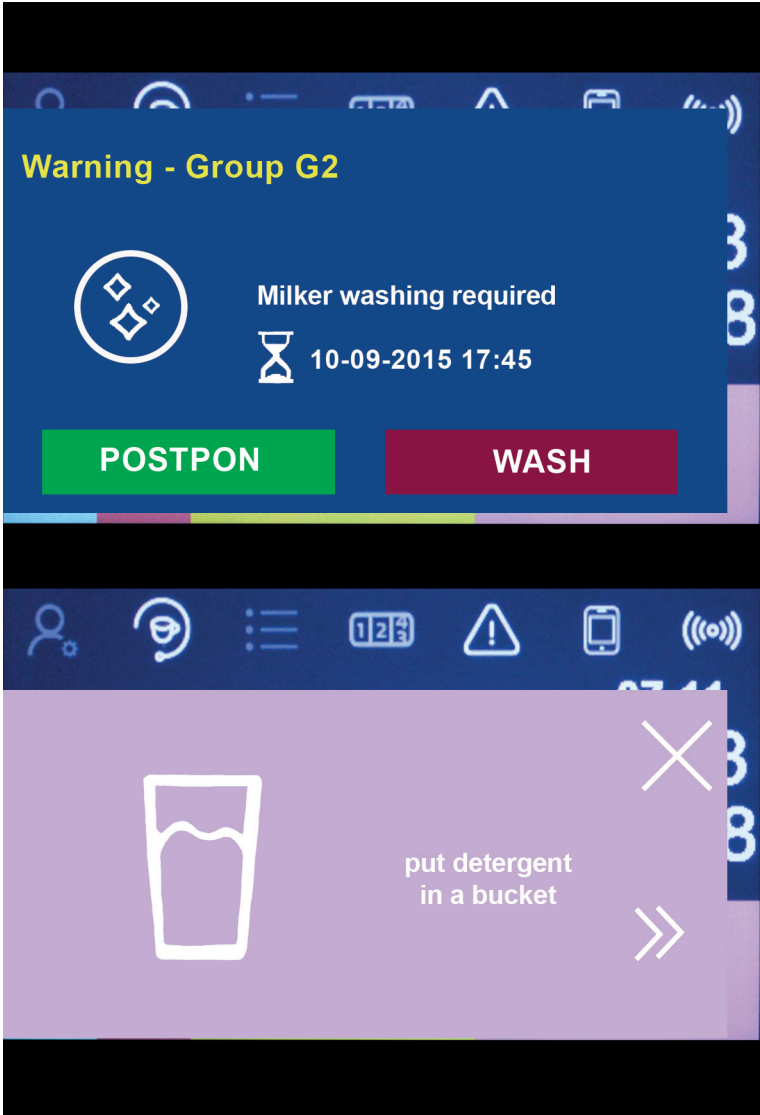




### 3.5 Power on

1	After connecting the machine to the water supply, make sure that the tap is open.	
2	Turn the power button to the "I" position to switch on the machine; wait for the firmware to load.	

3	<p>After a few seconds, the stand-by screen appears.</p> <p>Press the symbol in the centre to continue and to allow the boiler to heat up.</p> <p>The three central buttons on the keypad flash intermittently.</p>	 The image shows the stand-by screen of the ELEKTRA machine. It has a dark blue background. At the top, the word "ELEKTRA" is written in large, red, stylized capital letters. In the center, there is a white circular icon containing a right-pointing triangle, resembling a play button.
4	<p>The boiler heating screen appears; the boiler must reach the preset temperature before the machine activates.</p>	 The image shows the boiler heating screen. At the top, there is a status bar with several icons: a person with a gear, a circular arrow, a list icon, a digital display showing "123", a warning triangle, a signal strength indicator, and a Wi-Fi symbol. Below this bar, the main area has a dark blue background. In the center, there is a white circular icon containing a thermometer with a downward arrow. Below the icon, the number "114" is displayed in large white digits. At the bottom of the screen, there is a horizontal bar with four colored segments: light blue, purple, green, and light purple.

5	<p>When the boiler has finished heating up, the warning for obligatory washing of the milker circuit appears.</p> <p>Press <b>WASH</b>, enter the technical password and execute the washing.</p> <p>If the warning is postponed, milk recipes will remain disabled until washing.</p>	
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**IMPORTANT:**

It is recommended to perform the washing at the first start.

6	When completed, the Home screen appears. The machine is ready for dispensing.	
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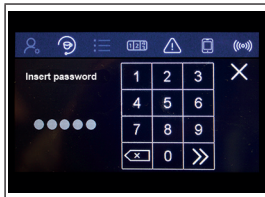
### 3.5.1 Description of symbols on Home page

The Touch display allows the user to enter some machine modification menus by pressing the icons displayed.

The example shows the one with the maximum display (Expert), interchangeable with the Basic version. The selection can be made only after entering a technician level password.

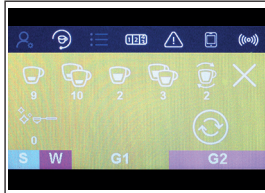


1	User settings	7	Group head 2 temporary modification
2	Current dispensing status	8	Group head 1 temporary modification
3	Drink counters	9	Barista wand and water indicators
4	Alarm history	10	Grouped Coffee - Coffee+Milk - Milk counters
5	QR codes for WiFi connection	11	Date/time
6	Telemetry connection status	12	Error icon



### User settings

Access to machine setting modifications with password.



### Drink counters

In this form, scroll through the group heads to read the number of times each drink has been dispensed.

To reset the counters, a technician level password is required.



### Alarms history

In this form it is possible to view the list of all alarms that have appeared on the display.

These errors appear in three colorations:

- White: error returned
- Yellow: warning
- Red: critical error



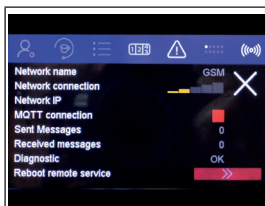
### QR codes for WiFi connection

This form allows you to quickly acquire the connection address and browser address for remote access on your Smartphone or another device with a WiFi connection; see also paragraph .



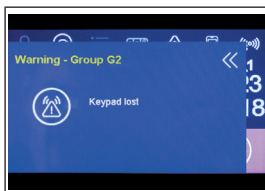
### Group head 1-2 temporary modification

By accessing these forms, it is possible to change the recipe without saving the change, which is only used for the current dispensing operation; see also paragraph .



### Telemetry connection status

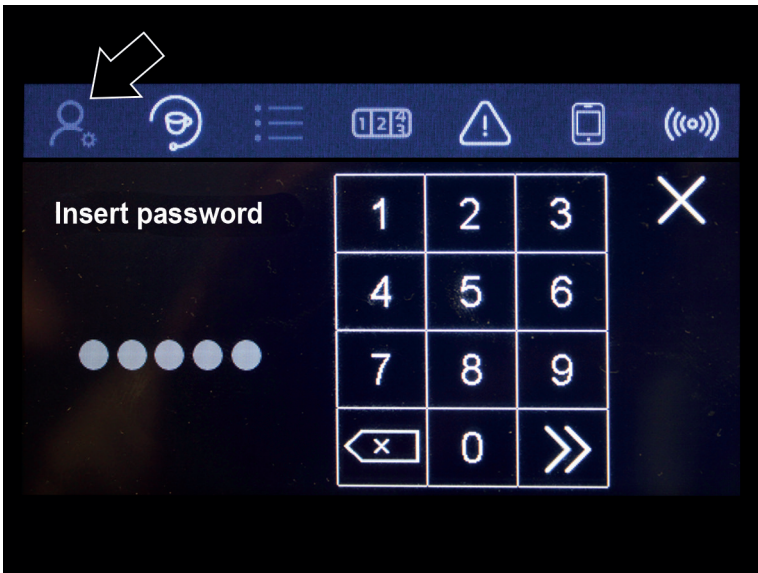
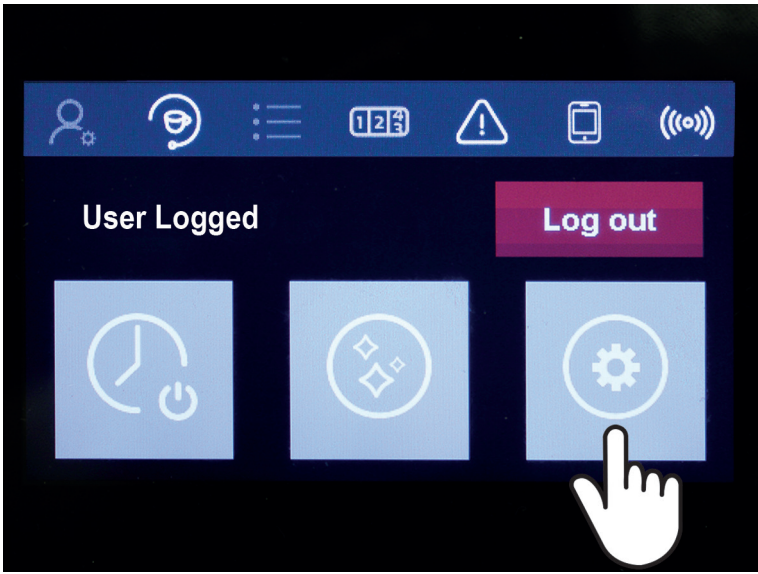
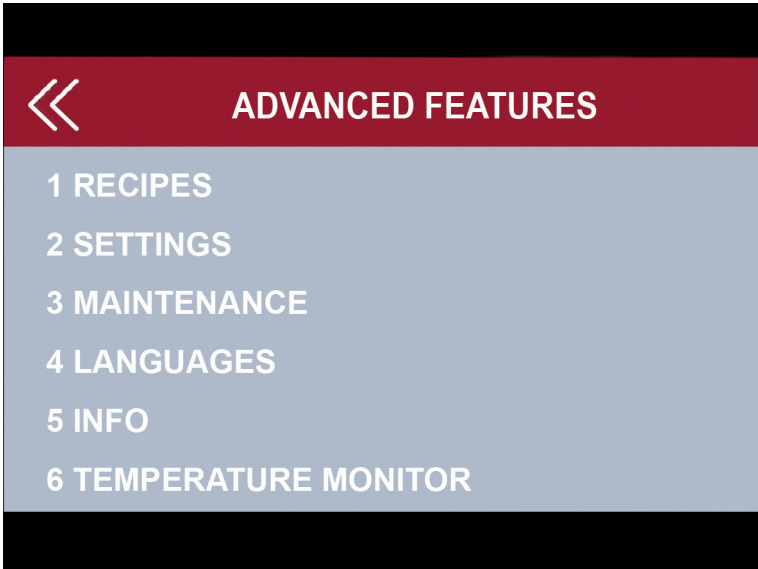
Telemetry data, the network name, connection status etc. can be seen.



### Error detail

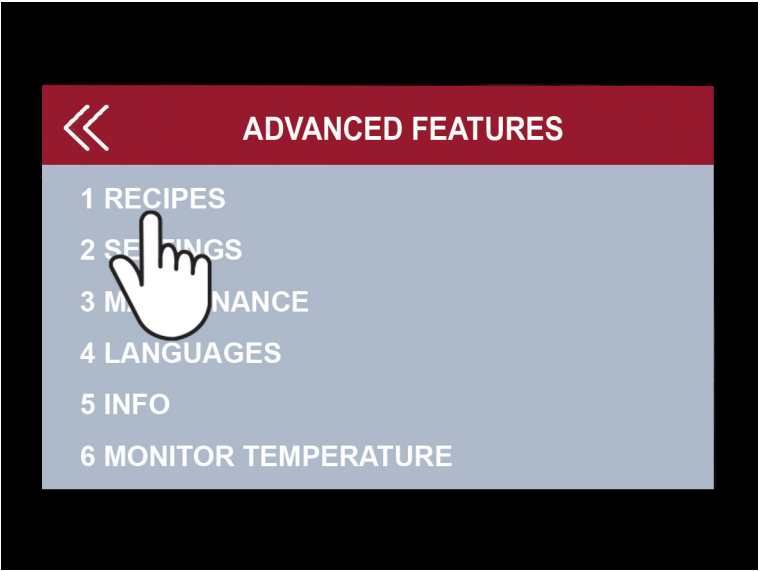

By accessing to this form, you can view the error in progress.

### 3.6 Access to the machine's advanced menu

1	<p>From the Home page, press the icon in the top left corner to enter the Login page and authenticate with your password.</p> <p>These examples show the forms reserved for the Technician level user with the default password 44444.</p>	
2	<p>Access by pressing the icon on the right.</p>	
3	<p>The <b>ADVANCED FUNCTIONS</b> form features some modification items that allow you to customise the machine.</p>	




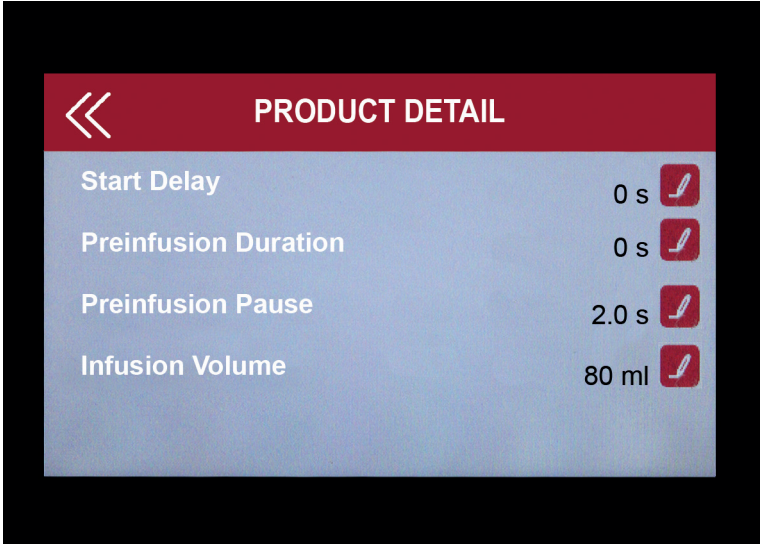
3.6.1 Changes to recipes



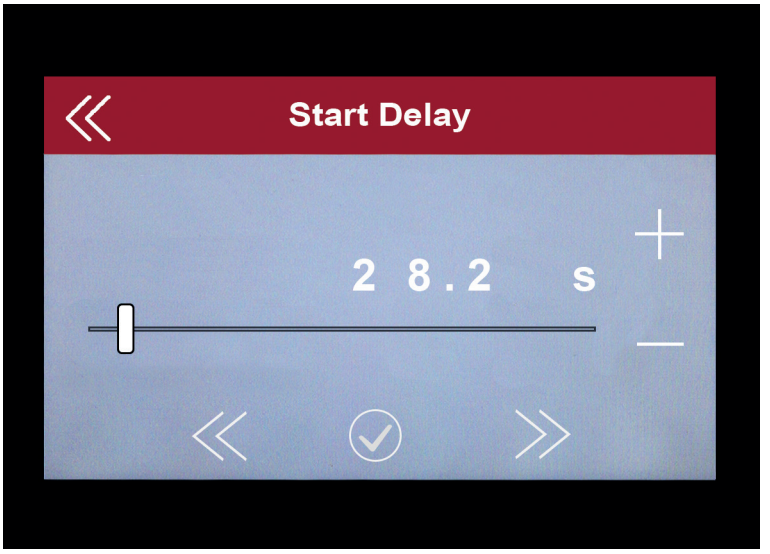
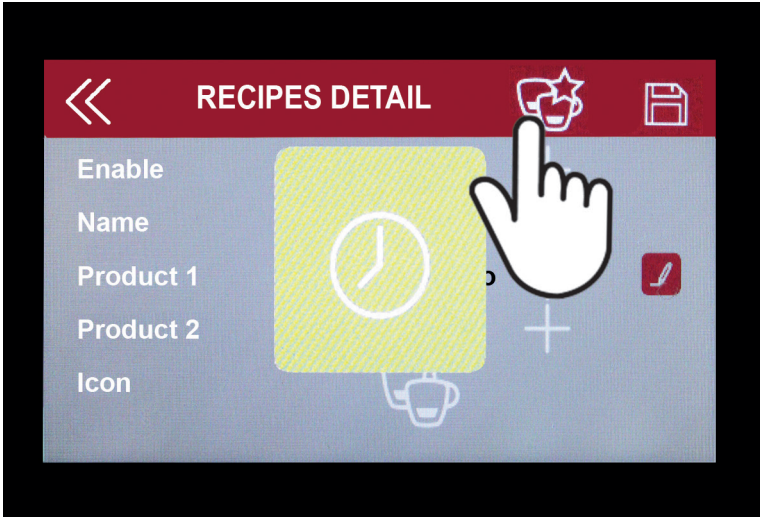
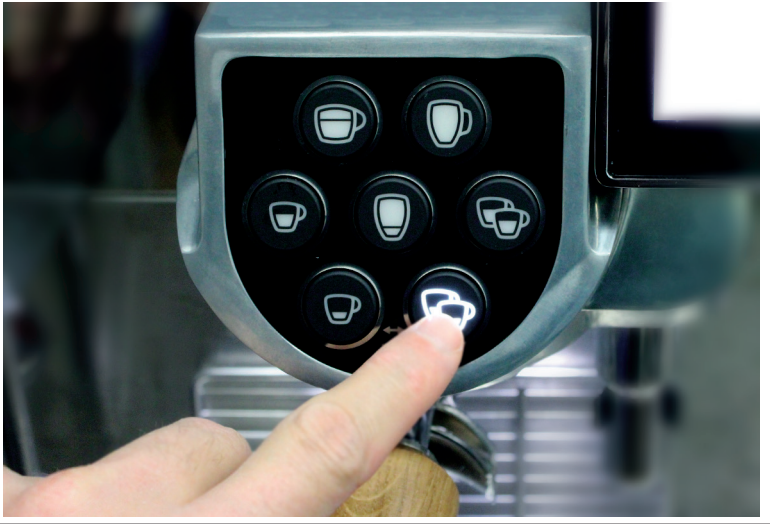
The following steps describe how to modify a preset coffee or milk recipe as well as the hot water recipe and the barista wand (if present).


<p>In <b>ADVANCED FUNCTIONS</b>, press <b>1 RECIPES</b>.</p>	 <p>The screenshot shows a dark screen with a red header bar containing a back arrow and the text 'ADVANCED FEATURES'. Below the header is a light blue menu with the following options: '1 RECIPES', '2 SETTINGS', '3 MAINTENANCE', '4 LANGUAGES', '5 INFO', and '6 MONITOR TEMPERATURE'. A hand icon is pointing at the '1 RECIPES' option.</p>
<p>The page displayed may be different from the one shown here, depending on the machine configuration.</p> <p>In this case, an Evok with two group heads is shown, recognisable by the initials G1 and G2.</p> <p>The changes are the same for both group heads.</p>	 <p>The screenshot shows a dark screen with a red header bar containing a back arrow and the text 'RECIPES'. Below the header is a yellow menu with two rows of options. The first row has five options: 'G1-ES1', 'G1-ES2', 'G1-ES3', 'G1-ES4', and 'G1-ES5'. The second row has two options: 'G1-M1' and 'G1-M2'. Below these options are two large black arrows pointing to the right. At the bottom of the screen, there are two colored bars: a blue bar with the letter 'S' and a purple bar with the letter 'W'. Below these bars are the labels 'G1' and 'G2'.</p>






## • CHANGES TO COFFEE RECIPES

1	<p>The example describes the modification of a recipe that uses coffee (e.g. Short espresso 2 cups), in this case on Group head 1. The procedure can be extended to each button of each group head.</p>	
2	<p>Press the icon to enter the <b>RECIPES DETAIL</b> menu, featuring the following items:</p> <p><b>Enable:</b> Yes-No - + to enable the dispensing button</p> <p><b>Name:</b> name of the button</p> <p><b>Product 1-2:</b> select Espresso</p> <p><b>Icon:</b> Picture of the button</p> <p>To enter the Espresso modification menu, press the icon on the right.</p>	
3	<p>In <b>PRODUCT DETAIL</b>, it is possible to modify the values by pressing the symbol .</p>	


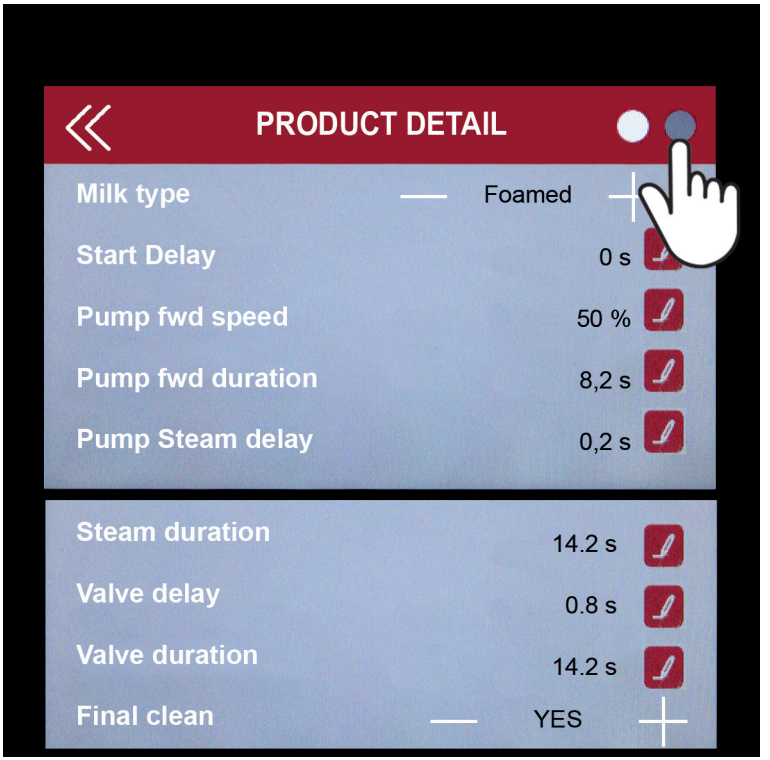
4	<p>Values are edited in the form by pressing the  symbol on the right.</p> <p>Press &lt;&lt; &gt;&gt; to scroll within the value, + and - to set the time.</p> <p>When finished, confirm with </p>	
5	<p>To exit the modification menu, press &lt;&lt; until you reach the Login page and go back to the Home page.</p> <p>However, it is possible to perform one or more test dispensing operations to check the changes.</p> <p>To perform the test, press the button to the side, representing the drink icon with a star.</p>	
6	<p>Then press the only lit button on the keypad that corresponds to the selected drink.</p> <p>A test dispensing operation is performed with the changes applied.</p> <p>To make more changes, repeat the same operations described in the previous steps.</p>	

7	When you are satisfied with the changes, press the icon in the top right corner to save the recipe, which otherwise will not be saved.	
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### • CHANGES TO MILK RECIPES

1	The example describes the modification of a recipe that uses milk (e.g. Milk), in this case on Group head 2. The procedure can be extended to each button of each group head.	
2	Press the icon to enter the <b>RECIPES DETAIL</b> menu, featuring the following items: <b>Enable:</b> Yes-No - + to enable the dispensing button <b>Name:</b> name of the button <b>Product 1-2:</b> select Milk <b>Icon:</b> Picture of the button By pressing the symbol 	



3	<p>In <b>PRODUCT DETAIL</b>, it is possible to modify the values that will affect dispensing by pressing the symbol </p>	
---	---	---



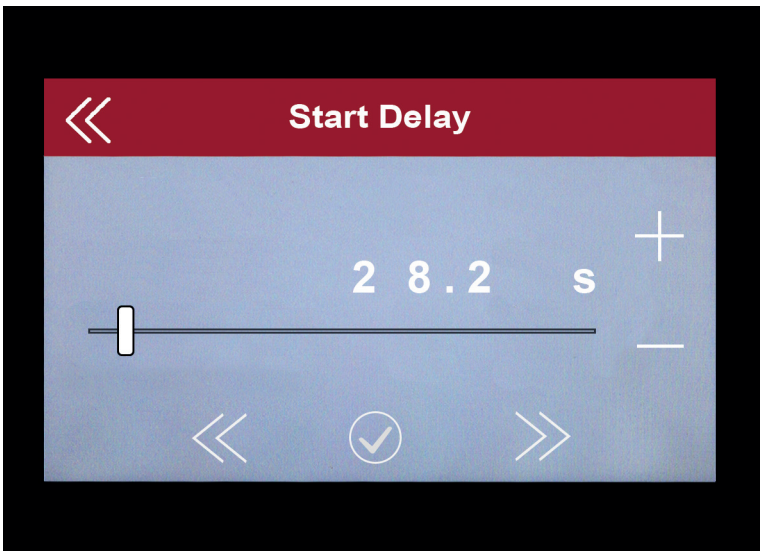



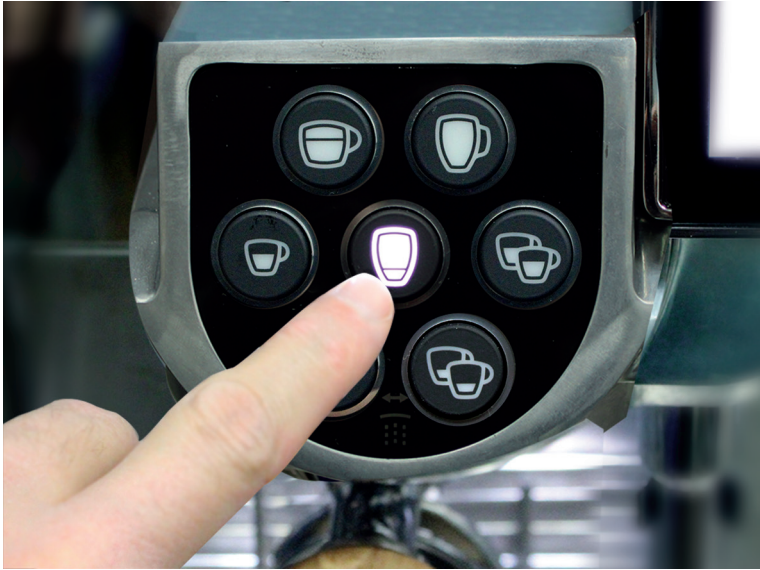

**IMPORTANT:]**

Depending on the length of the milk suction pipes, the parameters related to the delay on valves opening could be different from standard ones. These parameters are also affected by the speed of the pump.




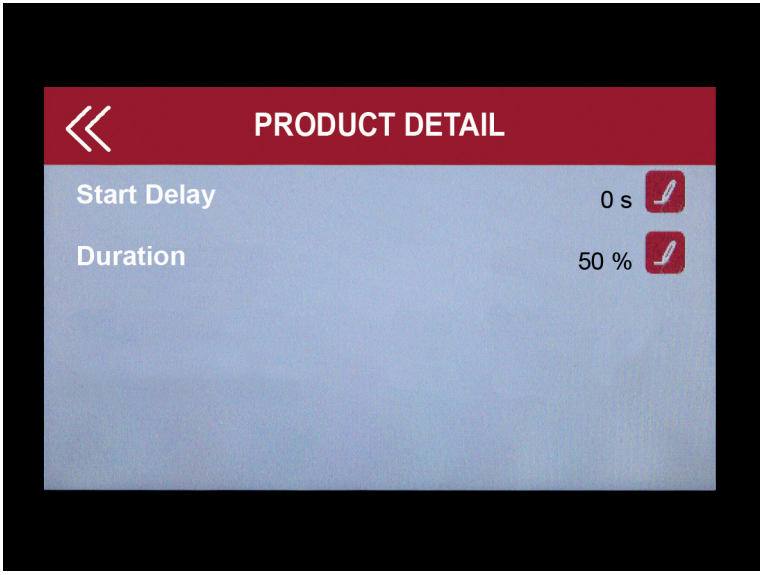
If the pipes are longer than standard, you have to increase the delay parameters related to steam and air valve sopen.

If the pump runs faster than standard, you have to decrease the delay parameters related to steam and air valves open.



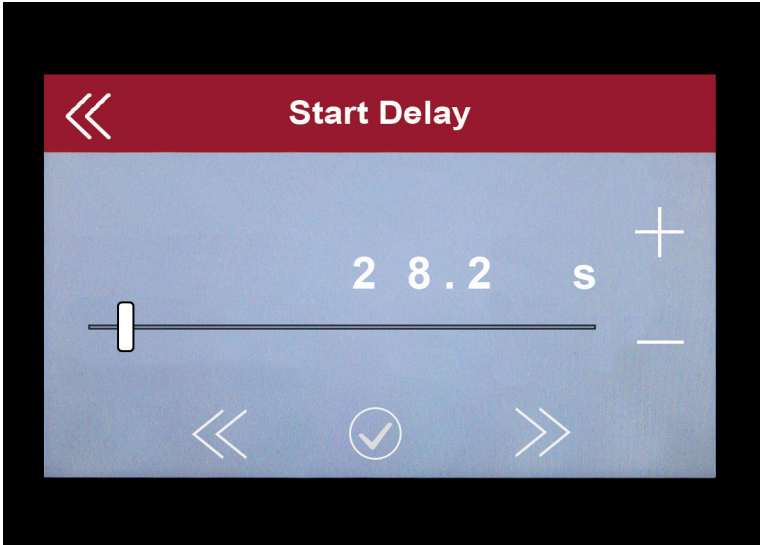

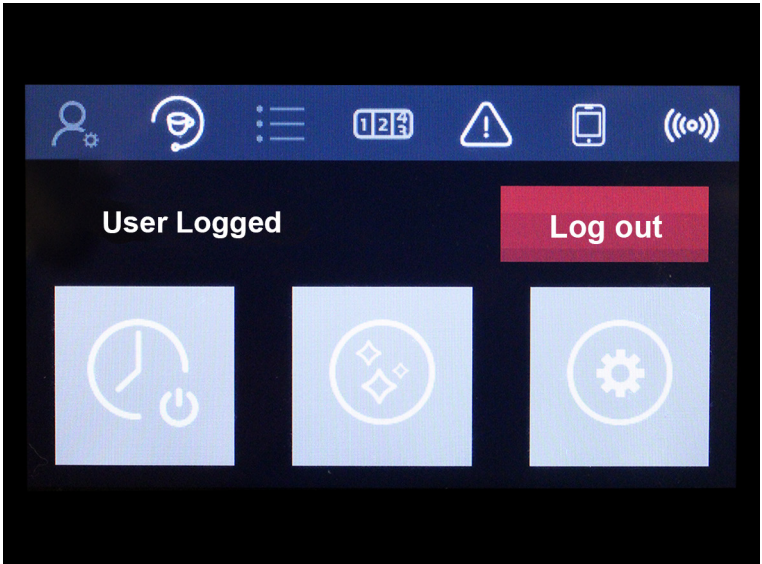
4	<p>Values are edited in the form by pressing the  symbol on the right.</p> <p>Press &lt;&lt; &gt;&gt; to scroll within the value, + and - to set the time.</p> <p>When finished, confirm with </p>	
---	--	--

5	<p>To exit the modification menu, press &lt;&lt; until you reach the Login page and go back to the Home page.</p> <p>However, it is possible to perform one or more test dispensing operations to check the changes.</p> <p>To perform the test, press the button to the side, representing the drink icon with a star.</p>	
6	<p>Then press the only lit button on the keypad that corresponds to the selected drink.</p> <p>A test dispensing operation is performed with the changes applied.</p> <p>To make more changes, repeat the same operations described in the previous steps.</p>	
7	<p>When you are satisfied with the changes, press the icon in the top right corner to save the recipe, which otherwise will not be saved.</p>	



• CHANGES TO HOT WATER RECIPES

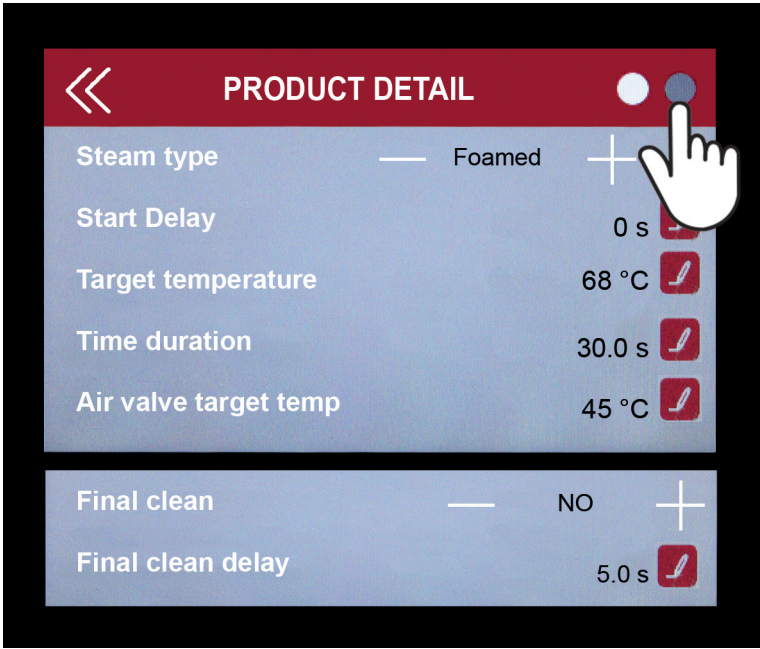


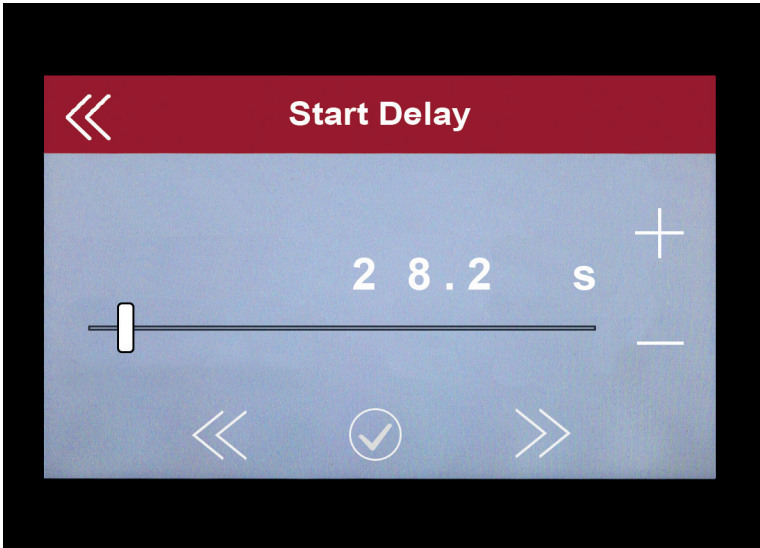
1	<p>Changes to hot water recipes concern the two single and double dose buttons which have the same adjustment menu. The example shows how to change the single dose one.</p>	
2	<p>Press the icon to enter the <b>RECIPES DETAIL</b> menu, featuring the following items:</p> <p><b>Enable:</b> Yes-No - + to enable the dispensing button</p> <p><b>Name:</b> name of the button</p> <p><b>Product 1-2:</b> select Water</p> <p><b>Icon:</b> Picture of the button</p> <p>To enter the Water modification menu, press the icon on the right.</p>	
3	<p>In <b>PRODUCT DETAIL</b>, it is possible to modify the values that will affect dispensing by pressing the symbol .</p>	




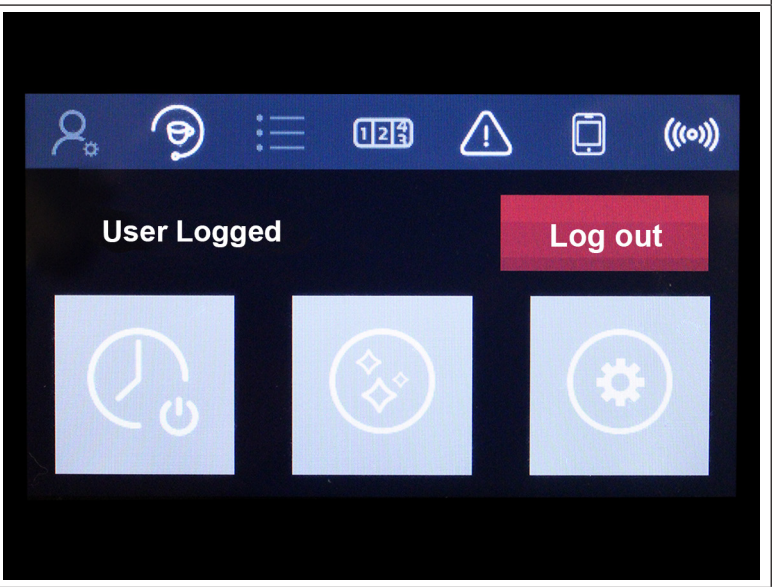
4	<p>Values are edited in the form by pressing the  symbol on the right.</p> <p>Press &lt;&lt; &gt;&gt; to scroll within the value, + and - to set the time.</p> <p>When finished, confirm with .</p>	
5	<p>Press the icon in the top right corner to save the recipe, which otherwise will not be saved.</p>	
6	<p>To exit the modification menu, press &lt;&lt; until you reach the Login page and go back to the Home page.</p>	

• CHANGES TO THE BARISTA WAND RECIPES

1	<p>The barista wand provides for the adjustment of the two buttons: the top one that creates frothy milk with air, and the bottom one for hot milk only.</p> <p>The items to be modified for both menus are the same and they allow you to customise the recipe.</p> <p>For the operation of the barista wand, refer to paragraph .</p> <p>As shown in the example, enter the frothed milk settings menu.</p>	
2	<p>Press the icon to enter the <b>RECIPES DETAIL</b> menu, featuring the following items:</p> <p><b>Enable:</b> Yes-No - + to enable the dispensing button</p> <p><b>Name:</b> name of the button</p> <p><b>Product 1-2:</b> select Steam</p> <p><b>Icon:</b> Picture of the button</p> <p>To enter the Espresso modification menu, press the icon on the right.</p>	

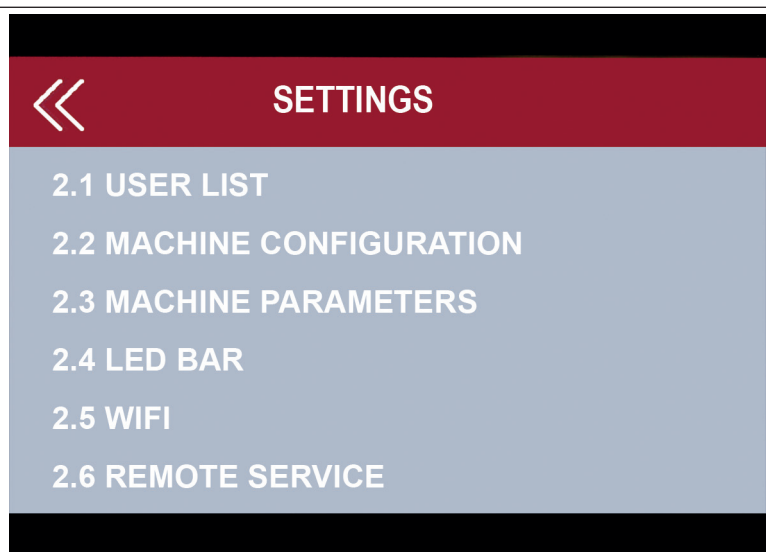
3	<p>In <b>PRODUCT DETAIL</b>, it is possible to modify the values of the barista wand.</p> <p><b>Steam type</b>: select the type of steam to obtain milk with or without froth by pressing - +.</p> <p><b>Start Delay</b>: to adjust the steam dispensing start delay</p> <p><b>Target temperature</b>: here it is possible to change the temperature of the steam, which determines the heat of the milk</p> <p><b>Time duration</b>: maximum steam dispensing time</p> <p><b>Air valve target temp</b>: air valve opening delay.</p> <p><b>Final clean</b>: to enable automatic wand cleaning once dispensing is complete</p> <p><b>Final clean delay</b>: to set the start time for automatic wand cleaning</p>	
4	<p>Values are edited in the form by pressing the  symbol on the right.</p> <p>Press &lt;&lt; &gt;&gt; to scroll within the value, + and - to set the time.</p> <p>When finished, confirm with </p>	



5	When you are satisfied with the changes, press the icon in the top right corner to save the recipe, which otherwise will not be saved.	
6	To exit the modification menu, press << until you reach the Login page and go back to the Home page.	

### 3.6.2 Settings

From **ADVANCED FUNCTIONS**, you can access the **2 SETTINGS** menu.

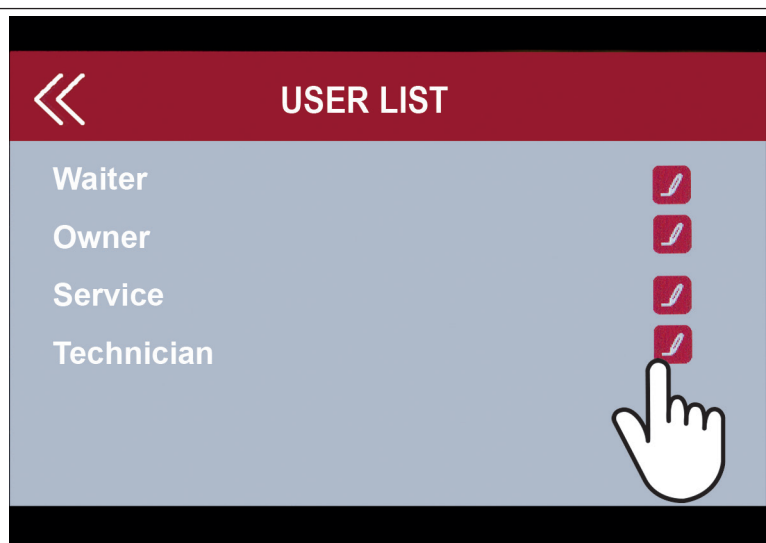


#### • USER LIST

1

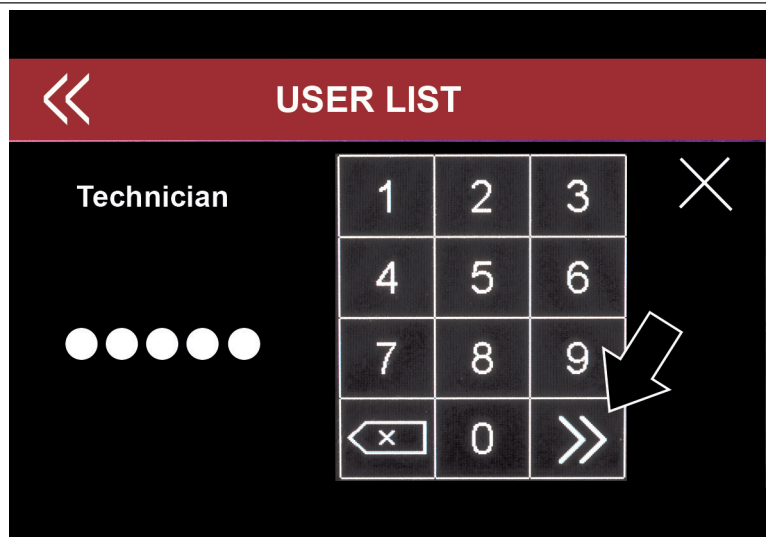
**USER LIST** shows the users enabled to use the machine, identified as **Waiter, Owner, Service, Technician**.

To make changes, click on the icon on the right.



2

A Login screen appears, where it is possible to enter a new numeric password. Once finished, press the symbol in the bottom right corner.





• MACHINE CONFIGURATION

This form allows you to configure the machine. Items that can be modified with + - are the following:

**Machine model:** Machine model number

**Type of machine:** Number of units available (1GR-2GR-3GR)

**Power:** Wattage setting (see electrical data plate)

**Config. unit 1:** (Espresso - Espresso+Milker - Espresso+Milker+Pump)

**Config. unit 2:** (Espresso - Espresso+Milker - Espresso+Milker+Pump)

**Config. unit 3:** (Espresso - Espresso+Milker - Espresso+Milker+Pump)

**Steam wand:** Barista - Standard - No (not present)

**Serial number:** Machine serial number

The screenshot shows a 'MACHINE CONFIGURATION' interface. At the top, there's a red header with a back arrow, the title 'MACHINE CONFIGURATION', and icons for save, light, and a blue circle. Below this is a list of settings. 'Machine model' is set to 'Evok'. 'Machine type' is set to '2 GR'. 'Power type' is '4000W (Mono)' with a '+' icon. 'Group 1 config' is 'Espresso +Milker+Pump' with a '+' icon. 'Group 2 config' is 'Espresso' with a '+' icon. 'Group 3 config' is 'No' with a '+' icon. 'Steam wand' is 'Barista' with a '+' icon. 'Serial Number' is '123456789'. A hand icon is pointing at the blue circle icon in the top right.

MACHINE CONFIGURATION		Evok
Machine model		2 GR
Machine type		4000W (Mono) +
Power type		Espresso +Milker+Pump +
Group 1 config		Espresso +
Group 2 config		No +
Group 3 config		Barista +
Steam wand		123456789
Serial Number		

## • MACHINE PARAMETERS

**User interface type:** choose between the two modes viewable EXPERT and BASE

**Colours Pattern:** choose among display graphics modes

**Timezone:** choose between the various time zones available

**Edit date and time:** to set the current date and time (If the machine is connected to CARIBOX, it will not be possible to set the date and time manually.)

**Steam target temperature:** temperature regulation of the boiler

**Energy save temperature:** boiler temperature regulation in power save

**Energy save timeout:** time of reaching power save activation. If set to 0, the power save is deactivated.

**Milk rinse startup delay:** delay in seconds of the first automatic rinsing after the execution of the recipe

**Milk rinse interval:** adjustment of rinsing repeat intervals

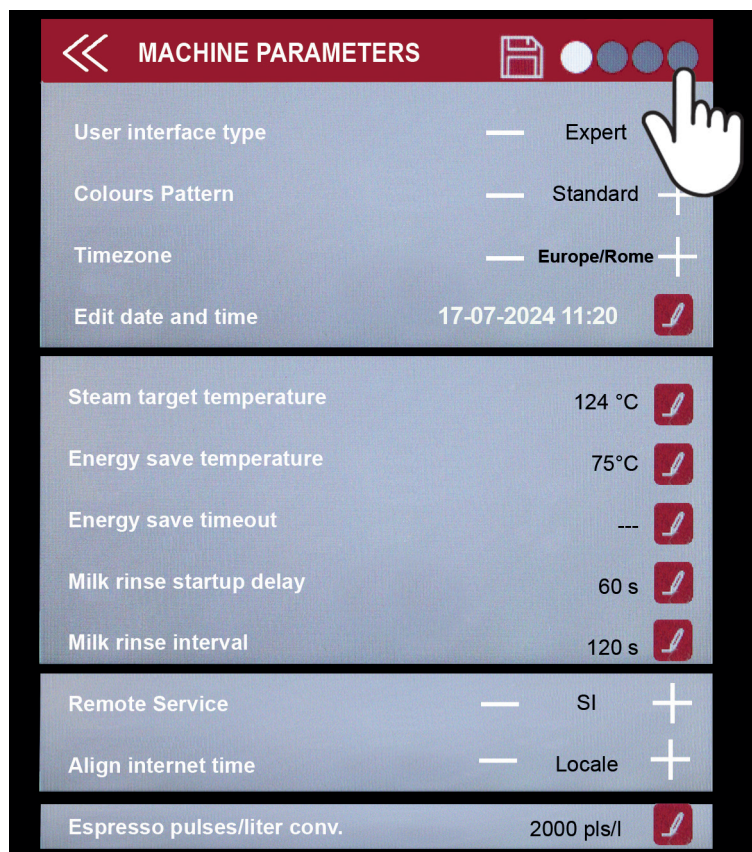
**Remote Service:** enables or disables telemetry

**Align internet time:** set the time alignment mode from the Internet

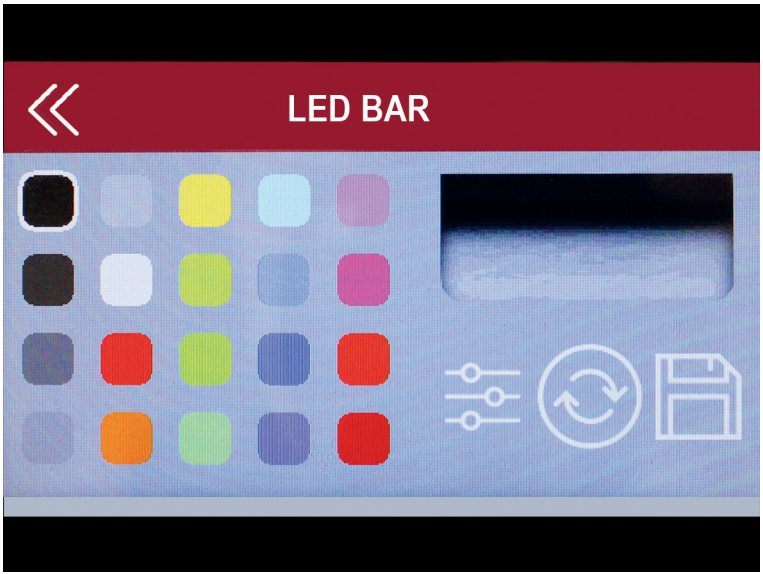


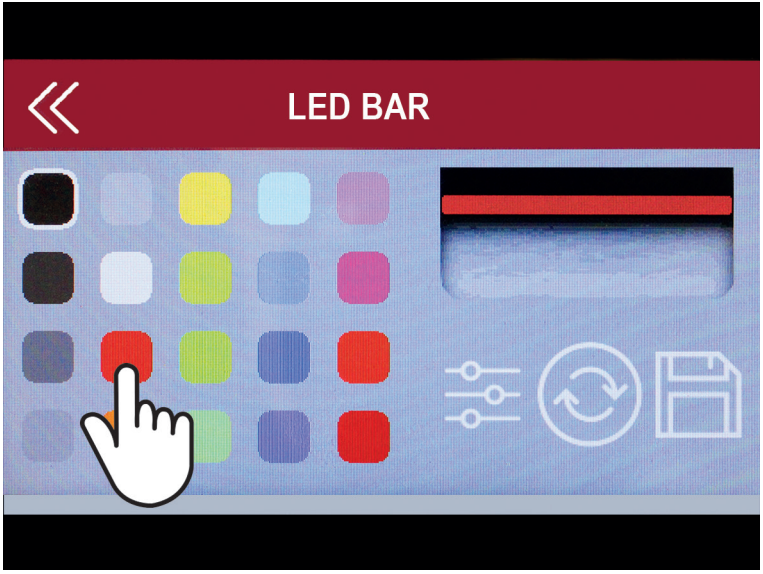


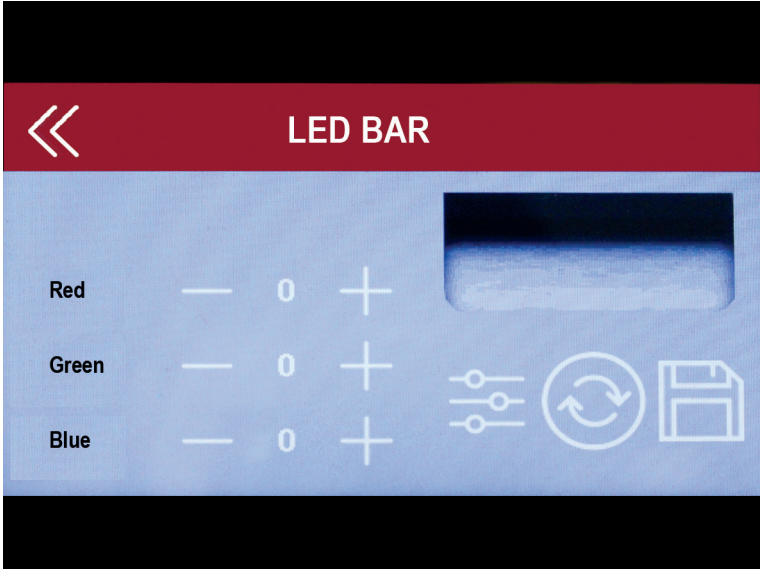
**Espresso pulses/litre conv.:** number of pulses/litre of volumetric sensor

**Lavaggio milker: durata rimepimento:** determinare tempo riempimento recipiente con detergente.

**Lavaggio milker: numero risciacqui:** imposta numero totale di risciacqui per terminare la procedura di lavaggio.

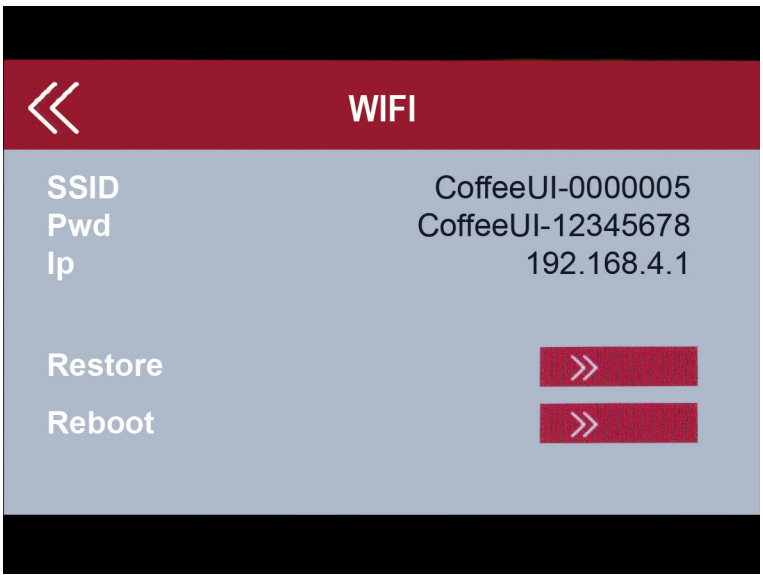
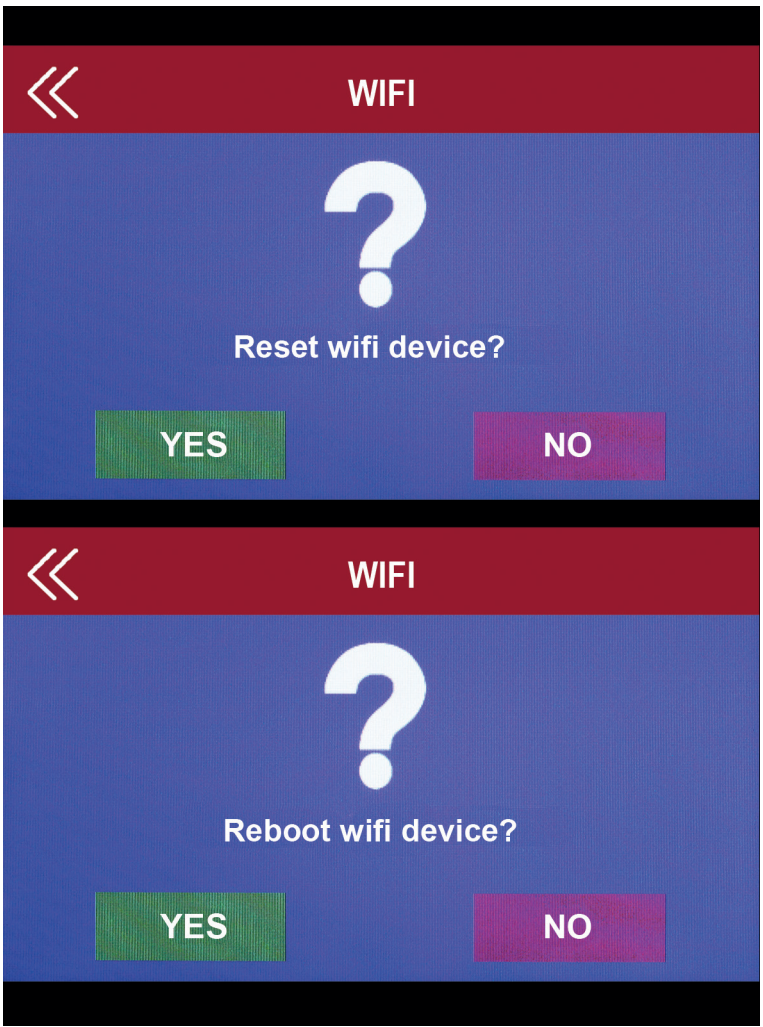


• LED BAR

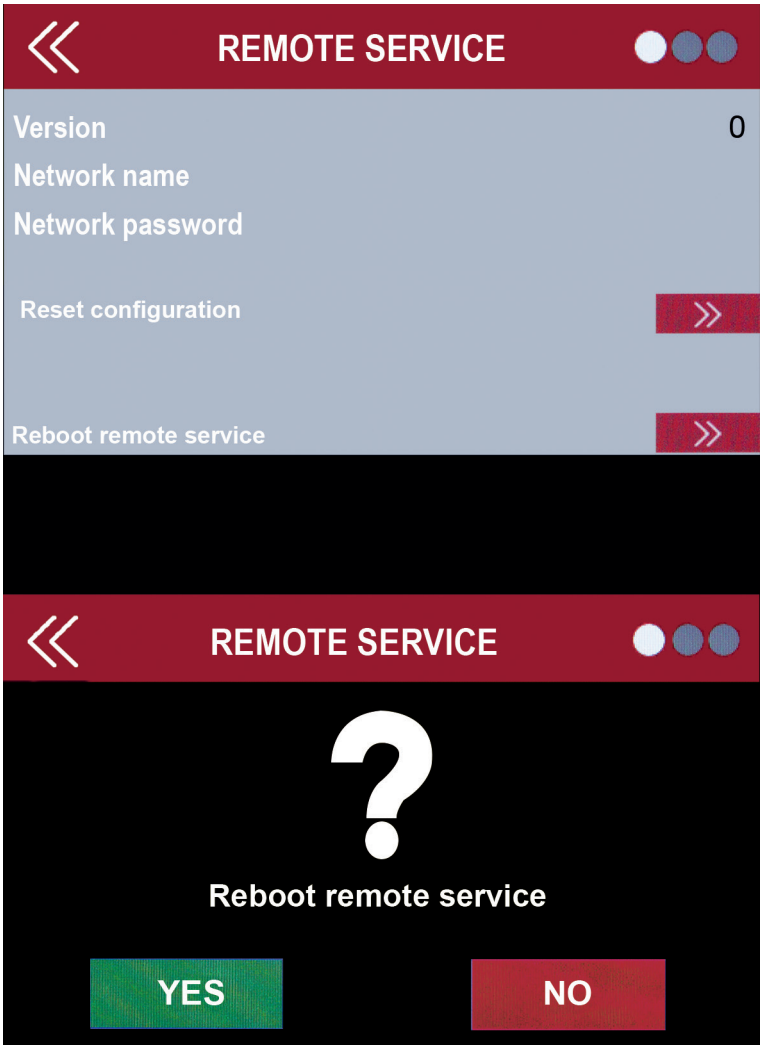
1	<p>This form allows you to customise the colours of the led bars on the machine.</p>	
2	<p>Choose a colour, which is previewed in the figure.</p> <p>To reset the setting, press the  symbol; to save the change, press </p>	
3	<p>By pressing the 'settings' button, it will be possible to change the colour input mode between colour palettes or RGB values.</p> <p>To reset the setting, press the  symbol; to save the change, press </p>	



• WIFI

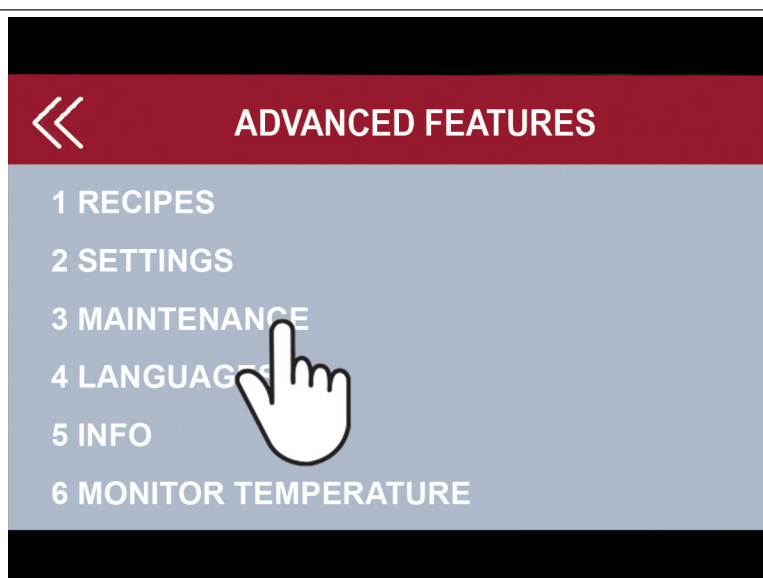
1	<p>This form displays the transmission data of the WiFi module built into the machine board.</p> <p>It is possible to Reset and, if necessary, reboot the WiFi module by pressing the buttons on the right next to the items.</p>	
2	<p>To proceed, confirmation is required for both operations.</p> <p>The <b>Reset</b> command is used to reset the WiFi password.</p> <p><b>Reboot</b> is recommended to apply the changes or in case of connection anomalies.</p>	

• REMOTE SERVICES

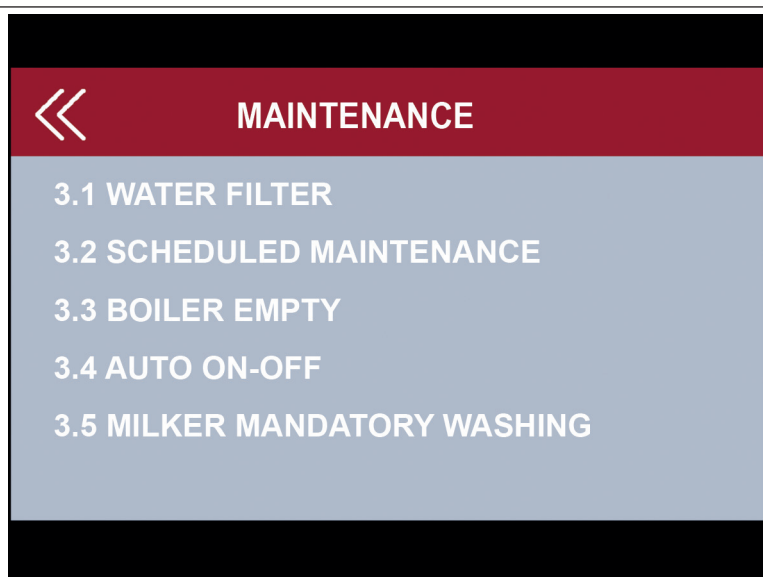
<p>1</p>	<p>This menu, in three display screens, is used to read the connection settings and software information of the telemetry module.</p> <p>If necessary, it is possible to reset the configuration and restart the module.</p> <p>Refer to the telemetry module manual for the correct configurations.</p>	
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### 3.6.3 Maintenance

From **ADVANCED FEATURES**, you can access the **3 MAINTENANCE** menu.

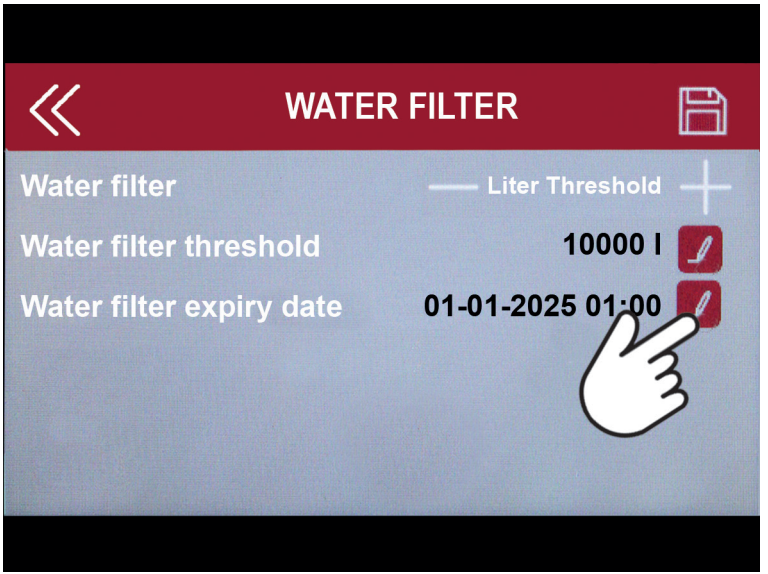

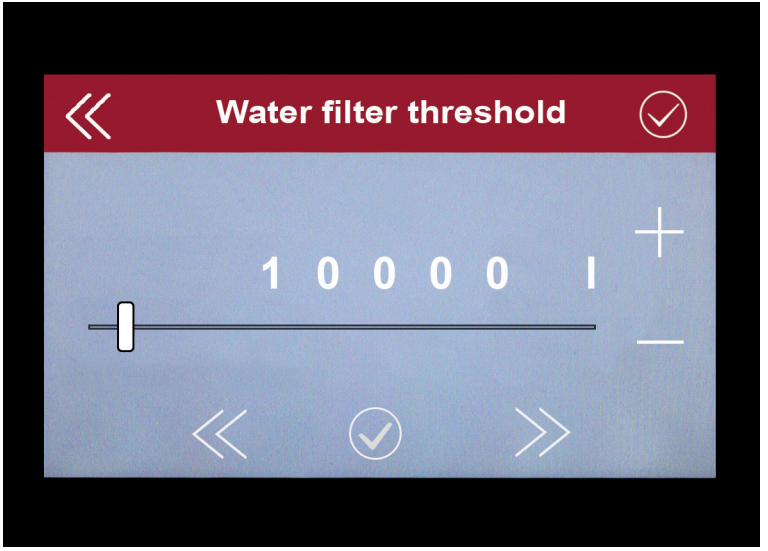


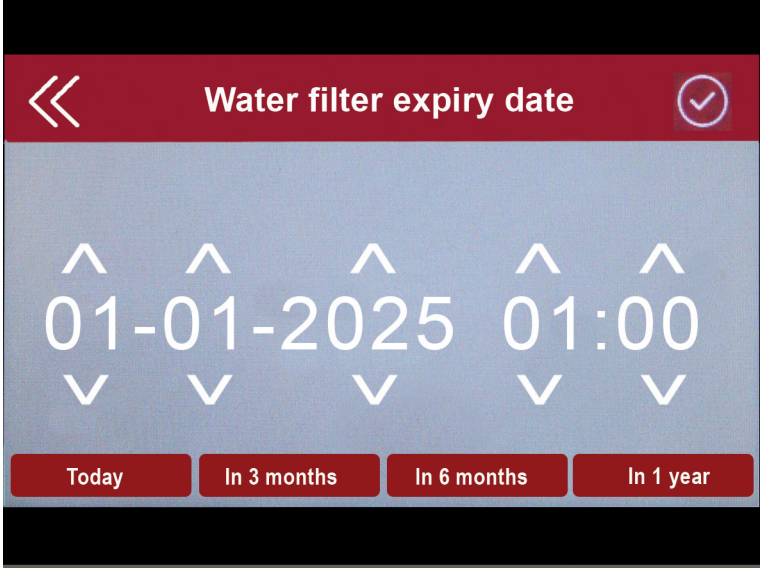


Within the menu, the settings described below.





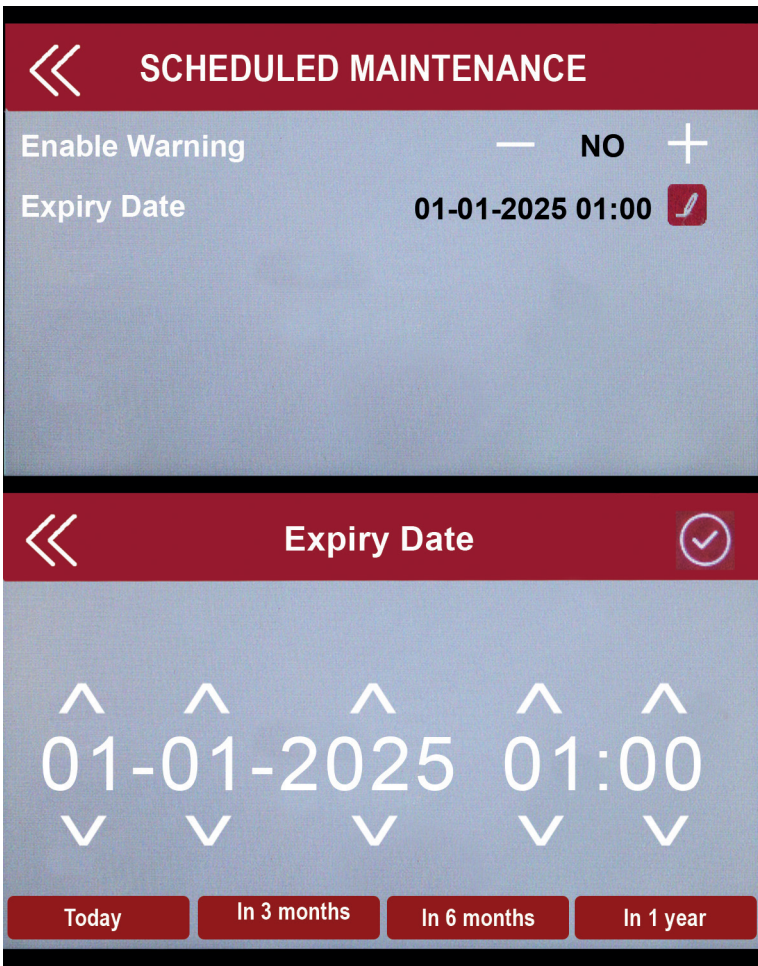
• WATER FILTER

1	<p>Window to change the settings of the water decalcifier filter depletion alarms.</p> <p>The alarms do not interrupt the operation of the machine.</p> <p><b>Water filter:</b> press - + to enable the filter, selecting the type of alarm, by date or by litre threshold.</p> <p><b>Water filter threshold:</b> to set the limit of litres after which the machine signals the need to replace the filter.</p> <p><b>Water filter expiry date:</b> to set the date by which the machine signals the need to replace the filter.</p>	
2	<p>Values are edited in the form by pressing the </p>	
3	<p>When changing the <b>Water filter expiry date</b> it is possible to set a precise date/time for the filter expiry message or alternatively predefined expiry dates via the quick buttons.</p> <p>To confirm press </p> <p>To save the changes to the window output press </p>	

## • SCHEDULED MAINTENANCE

**Enable warning:** enables the scheduled maintenance warning and the option to set the maintenance expiry date.

**Expiry Date:** it is possible to set a precise date/time for the next scheduled maintenance warning, or with predefined deadlines via the quick buttons.

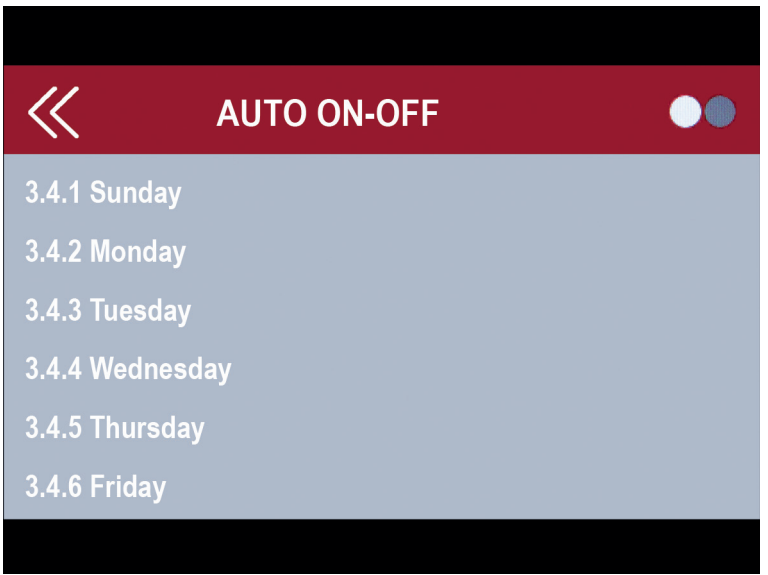

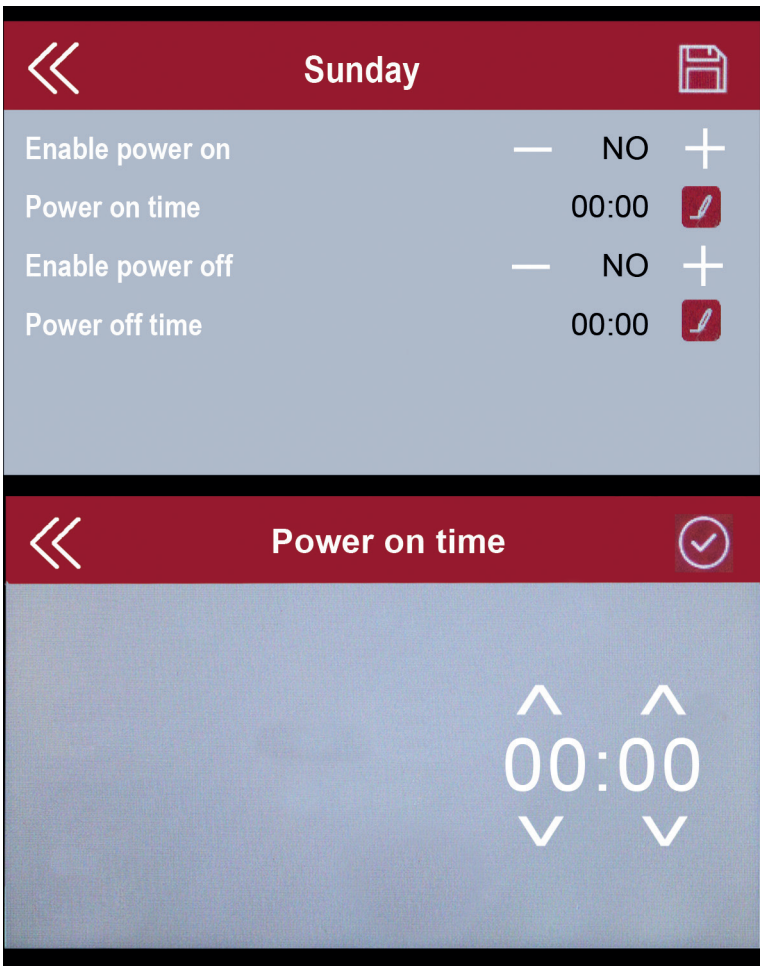


## • BOILER EMPTYING


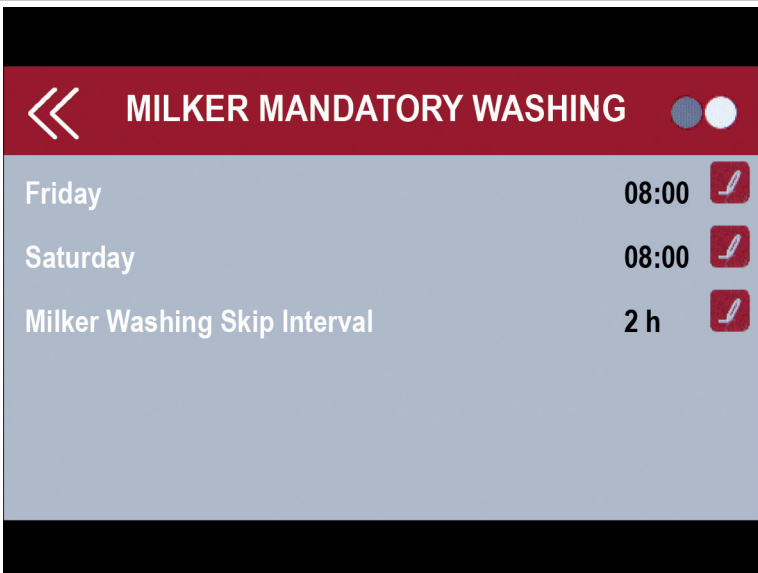
This procedure must be carried out when the machine is started-up for the first time and it is described in detail in the machine switch-on procedure; see paragraph "3.3 Boiler emptying at first start-up" on page 15.

To be repeated once a week.

• AUTO ON-OFF

<p>In this form it is possible to program the switching on and off of the machine for each day of the week.</p>	
<p>Press on the day to be modified to enter the programming window.</p> <p>It is possible to program a switch on and/or a switch off.</p> <p>To save the changes press </p>	

## • MILKER MANDATORY WASHING

1	This form allows you to schedule warning times for milker washing.	
2	On the second page, you can choose the time interval at which you want the cleaning process to be postponed.	

**3.6.4 Temperature monitor**

By pressing **6 TEMPERATURE MONITOR**, the temperature of the steam boiler and the Barista lance can be displayed.

<<

TEMPERATURE MONITOR

Steam boiler

125 °C

Barista wand

45 °C

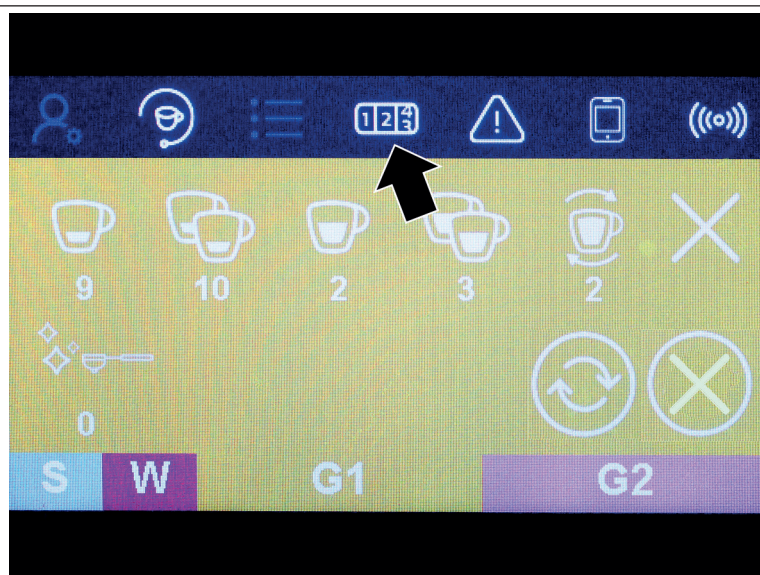


### 3.7 Counter reset

For a check and a reset of the beverage count, use the form in the Home Page dedicated to counters.

In this example, the numbers below the beverage icons correspond to the beverage dispensed.

To refresh the page press , to reset the counters press .



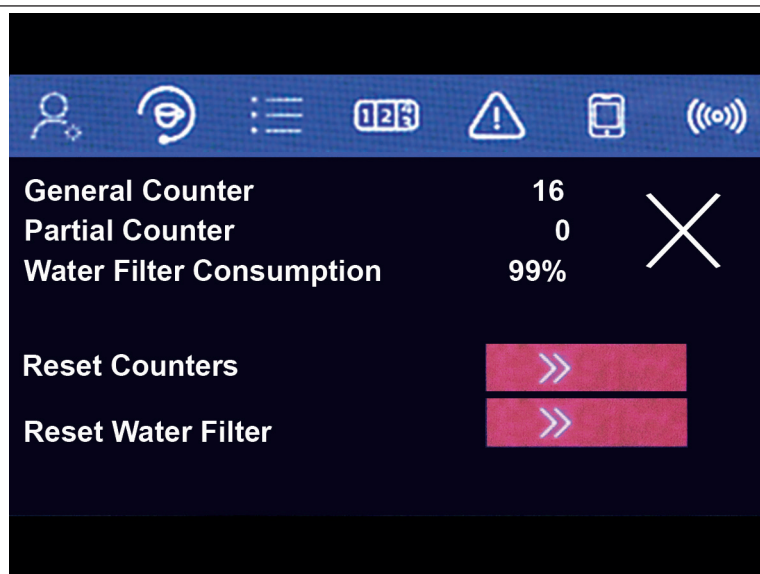
Pressing . This screen appears.

**General counter:** indicate the total number of beverages dispensed. This count cannot be reset.

**Partial counter:** this counter can be reset by pressing the button below **Reset counter**.

**Water filter counter:** indicates in percentage the consumption of the external decalcification filter. When the percentage is close to 0, an alarm (not blocking) appears that requires the filter to be replaced with a new one. Once the filter has been changed, re-enter this form and press the button **Reset water filter** to confirm the replacement.

For both resets you are required to enter your password.

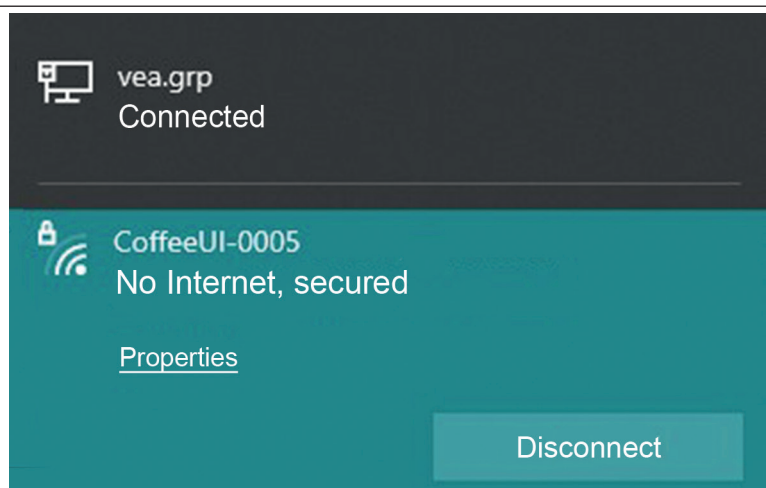




### 3.8 Remote control

The machine features a WiFi module that allows you to remotely manage, e.g. from your Smartphone or another device with a WiFi connection, some machine functions.

The procedure is very simple; to access, check the connection and log in to the **CoffeUI-0005** network with the password provided.



#### IMPORTANT:

From the remote control, it is not possible to dispense drinks or perform cleaning operations that could compromise the user's safety in any way.

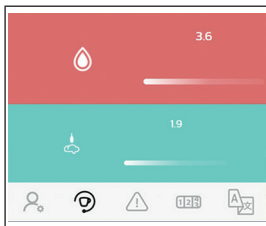
WiFi device Home Page		
	1	Caribox WiFi/GSM telemetry status
	2	Group head 1 temporary modification
	3	Group head 2 temporary modification
	4	Hot water dispensing indicators
	5	Steam dispensing indicators
	6	User settings
	7	Current Home Page status
	8	Alarm history
	9	Drink counters
	10	WiFi interface language selection
	11	Remote service status
	12	Error details

**Group head 1-2 temporary modification**

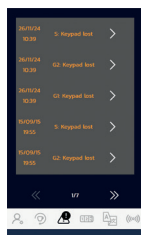
From this form, it is possible to make a change that is not saved in the recipe but is applied only for the current dispensing operation.

During operation, a pop-up window with the duration is activated from these icons.

For operating instructions, refer to the same function on the display in paragraph .

**Barista wand (if present) - hot water dispensing indicators**

From these icons, a pop-up window is activated which shows the TIMER for hot water dispensing and also steam, if the barista wand is present.



### Alarms history

In this form it is possible to view the list of all alarms that have appeared on the display.

These errors appear in three colorations:

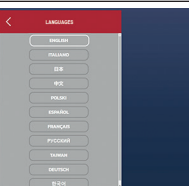
- WHITE: error returned
- YELLOW: warning
- RED: critical error



### Counter menu

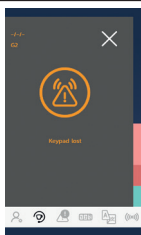
The user can access the drinks counter menu, including water and steam dispensing, for consultation only.

By pressing on the X, a reset is possible.



### LANGUAGES menu

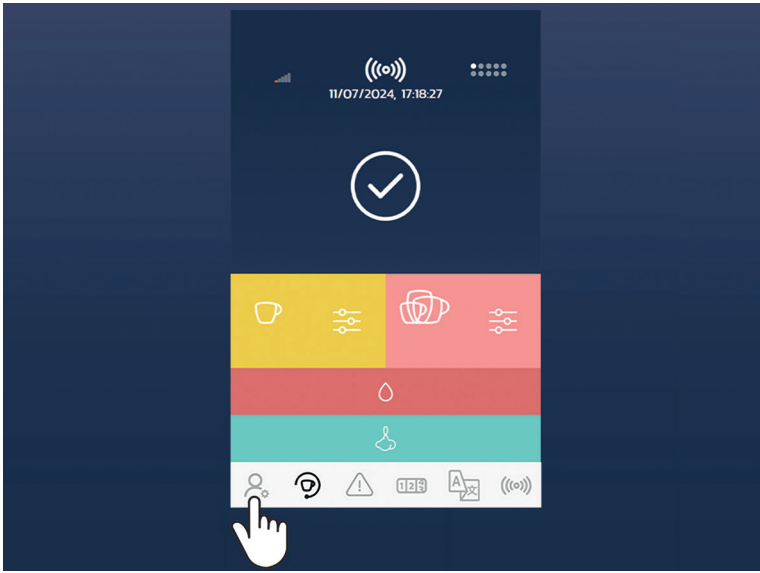
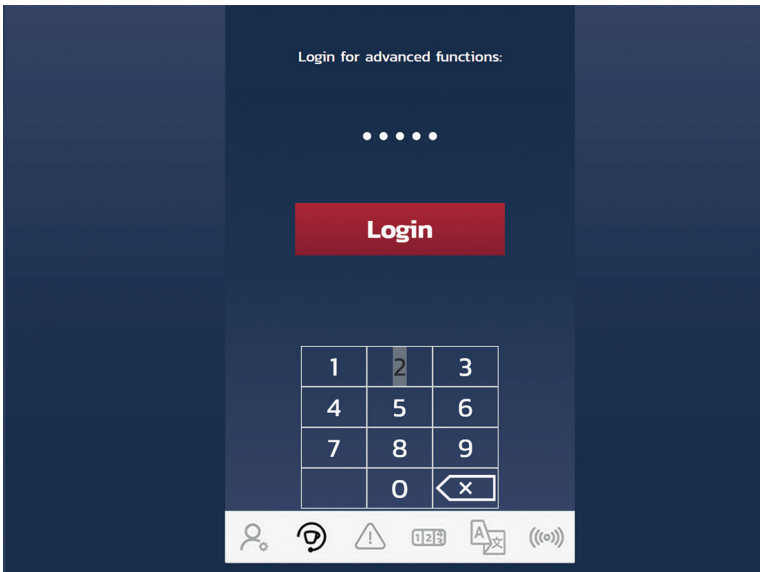
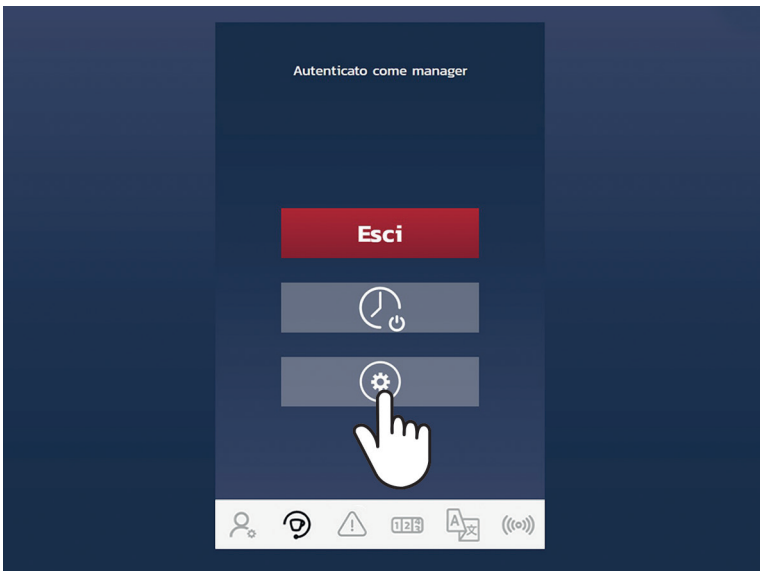
In this form, it is possible to change the language of the WiFi interface, choosing from those available.

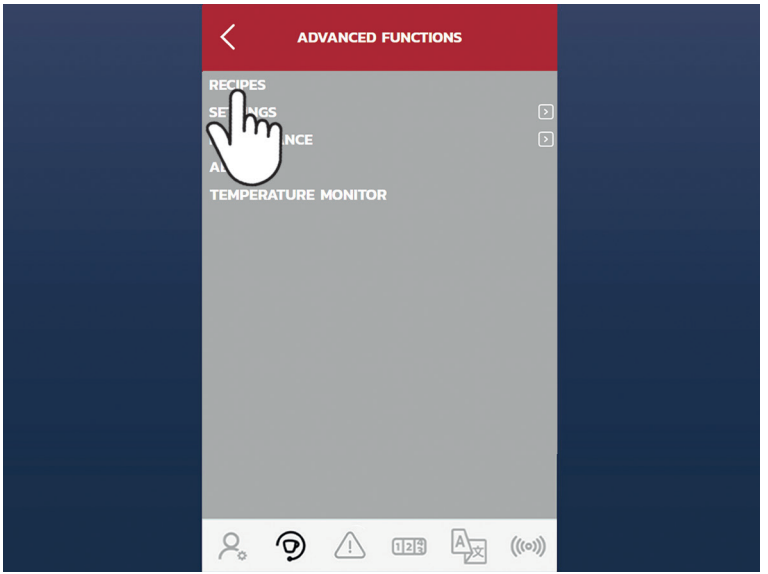
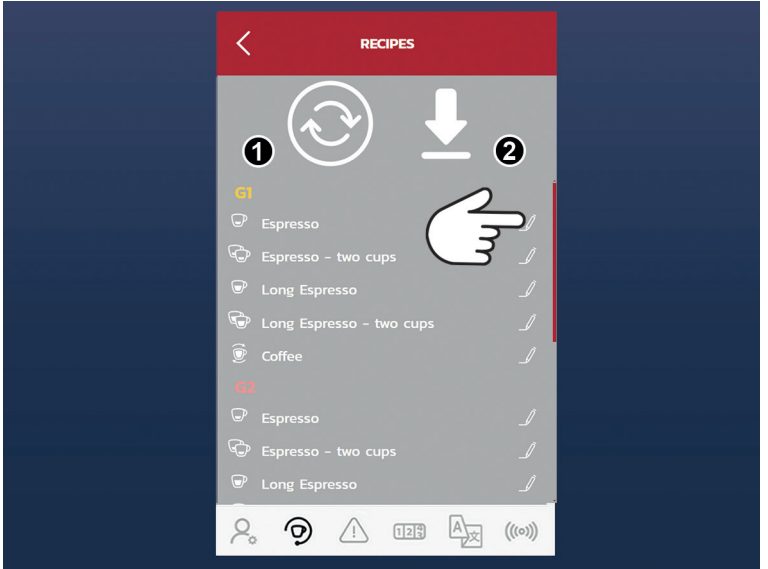


### Error detail

By accessing to this form, you can view the error in progress.

### 3.8.1 Changes to recipes

1	<p>The following steps describe how to change the drinks recipes.</p> <p>To access the ADVANCED FEATURES, press the icon in the bottom left corner.</p>	
2	<p>Enter your password to continue.</p>	
3	<p>Press the highlighted symbol to access.</p>	

4	<p>In <b>ADVANCED FEATURES</b>, select <b>RECIPES</b>.</p>	 A screenshot of a mobile application interface. At the top, there is a red header bar with a white back arrow on the left and the text 'ADVANCED FUNCTIONS' in white. Below the header, there is a list of menu items: 'RECIPES', 'SETTINGS', 'ADVANCE', and 'TEMPERATURE MONITOR'. A white hand icon is pointing at the 'RECIPES' item. On the right side of the list, there are two small square icons with arrows pointing right. At the bottom of the screen, there is a white navigation bar with several icons: a person, a circular arrow, a warning triangle, a calendar, a document with an 'x', and a speaker.
5	<p>You will enter the modification form for all recipes based on coffee, milk, steam and water.</p> <p>Press the icon indicated in <b>1</b> to refresh the page.</p> <p>Press the icon indicated in <b>2</b> to download the recipe backup.</p> <p>To enter the modification panel, click on the icon to the right of the name.</p>	 A screenshot of a mobile application interface showing a list of recipes. At the top, there is a red header bar with a white back arrow on the left and the text 'RECIPES' in white. Below the header, there are two icons: a circular arrow with a '1' in a black circle, and a download arrow with a '2' in a black circle. The list of recipes is divided into two sections: 'G1' (yellow header) and 'G2' (red header). Each section contains three items: 'Espresso', 'Espresso - two cups', and 'Long Espresso'. To the right of each item is a small edit icon (a pencil). A white hand icon is pointing at the edit icon next to the 'Espresso - two cups' item in the 'G2' section. At the bottom of the screen, there is a white navigation bar with several icons: a person, a circular arrow, a warning triangle, a calendar, a document with an 'x', and a speaker.



## • CHANGE ESPRESSO

	Name	Unit of measurement	Description
	Enable		Enable/disable the recipe
	Name		Customisable name of the drink
	Icon		Graphic symbol of the drink
	Product 1-2		Swappable by pressing the arrows
	Product type		ESPRESSO or NONE to disable
	Start delay	s	Determines the dispensing start delay
	Preinfusion Duration	s	Quantity of water, measured in seconds, sent to the coffee before dispensing
	Preinfusion pause	s	Adjusts the pre-infusion water pause on the coffee in seconds
	Infusion volume	ml	Quantity of water used for dispensing
Press + and - to change the values			

1	Refresh data	To return to the initial settings
2	Save changes	To save the changes made
3	Beverage test	Press to perform a test dispensing with the modified beverage. Press the X to stop

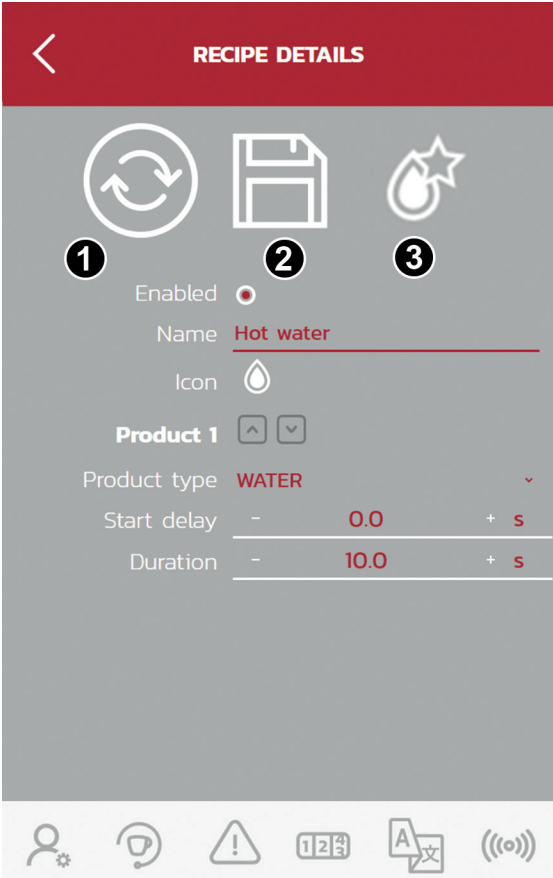
• CHANGE MILK

	Name	Unit of measurement	Description
	Enable		Enable/disable the recipe
	Name		Customisable name of the drink
	Icon		Graphic symbol of the drink
	Product 1-2		Swappable by pressing the arrows
	Product type		MILK, ESPRESSO or NONE to disable
	Type		Choose a type of milk COLD - HOT - FROTHED
	Start delay	s	Determines the dispensing start delay
	Pump Fwd Speed	%	Adjust the pump speed as a percentage
	Pump Fwd duration	s	Duration of pump operation
	Steam delay	s	Determines the steam supply start delay
	Steam duration	s	Steam supply time which determines the heat of the milk
	Air valve delay	s	Air valve opening delay
	Air valve duration	s	Air valve opening time
	Final clean		To enable a short automatic rinse after dispensing
Press + and - to change the values			

1	Refresh data	To return to the initial settings
2	Save changes	To save the changes made

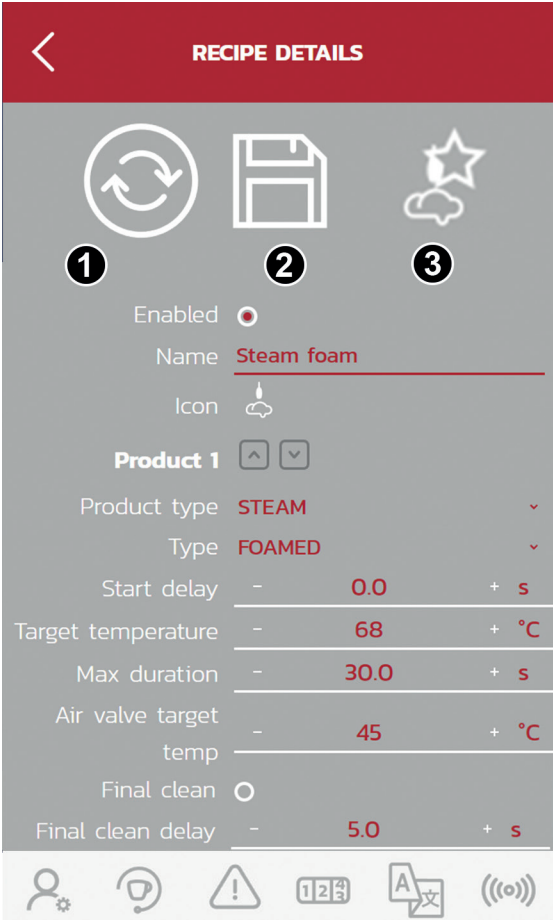
3	Beverage test	Press to perform a test dispensing with the modified beverage. Press the X to stop
---	---------------	---

## • CHANGE HOT WATER

	Name	Unit of measurement	Description
	Enable		Enable/disable the recipe
	Name		Customisable name of the drink
	Icon		Graphic symbol of the drink
	Product 1		Swappable by pressing the arrows
	Product type		WATER or NONE to disable
	Start delay	s	Determines the dispensing start delay
	Duration	s	Water supply duration
Press + and - to change the values			

1	Refresh data	To return to the initial settings
2	Save changes	To save the changes made
3	Beverage test	Press to perform a test dispensing with the modified beverage. Press the X to stop

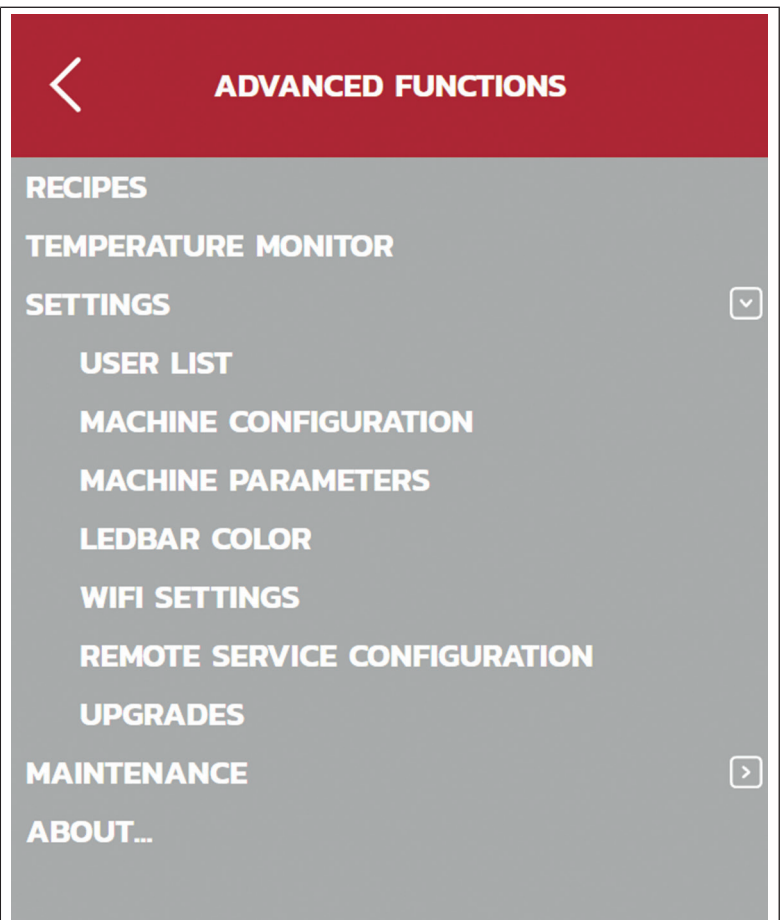
• CHANGE BARISTA WAND

	Name	Unit of measurement	Description
	Enable		Enable/disable the recipe
	Name		Customisable name of the drink
	Icon		Graphic symbol of the drink
	Product 1		Swappable by pressing the arrows
	Product type		STEAM or NONE to disable
	Type		Choose a type of milk FLAT - FROTHED
	Start delay	s	Determines the dispensing start delay
	Temperature	°	Possibility of changing the temperature of the steam
	Max duration	s	Steam dispensing time
	Air valve target temp	s	Air valve opening delay
	Final clean		to enable automatic wand cleaning once dispensing is complete
	Final clean delay	s	to set the start time for automatic wand cleaning
Press + and - to change the values			

1	Refresh data	To return to the initial settings
2	Save changes	To save the changes made
3	Beverage test	Press to perform a test dispensing with the modified beverage. Press the X to stop

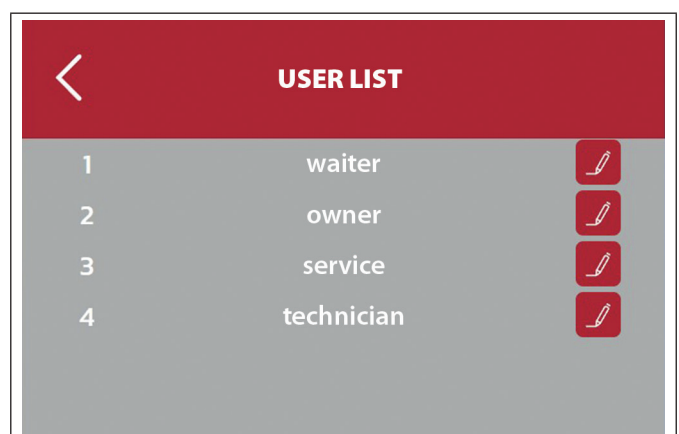
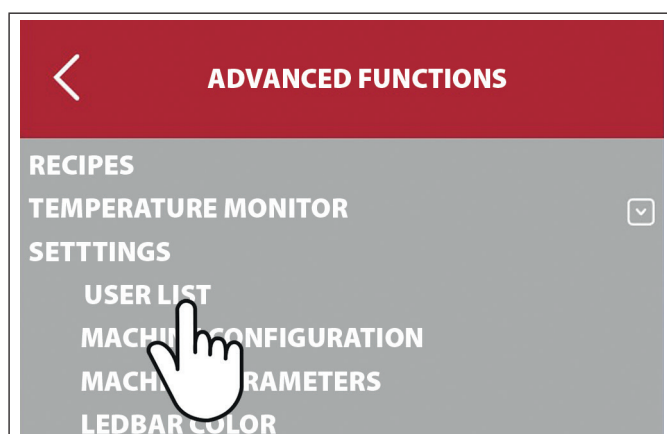
### 3.8.2 Settings

From **ADVANCED FUNCTIONS**, you can access the **SETTINGS** form.



#### • USER LIST

- Click on **USER LIST** to display the enabled users identified as **Waiter, Owner, Service, Technician**.
- The Password 44444 is provided by default.
- To make changes, click on the icon on the right.
- A screen appears, where it is possible to enter a new password.
- After entering the new numerical password, confirm and exit the form.







• MACHINE CONFIGURATION

This form is of the read-only type.  
The parameters can only be changed by a technician qualified for the installation.  
It's possible to download the configuration by pressing the symbol in the top right-hand corner.

<

MACHINE CONFIGURATION



Config version

19

Model

ELEKTRA EVOK

Type

2 GROUPS

Power

MONO\_1600W

Group 1

☒ Enabled

☐ Milker

☐ Milk pump

Group 2

☒ Enabled

☒ Milker

☒ Milk pump

Hot water

☐







Steam wand

BARISTA

SERIAL NUMBER

Serial number

999010



LB.05216.EN.03 - 12/2024

61

## • MACHINE PARAMETERS

This form allows you to change the parameters. Items that can be modified with + - are the following:

**Espresso pulses/liter:** number of pulses/litre of volumetric sensor

**Steam target temperature:** temperature regulation of the boiler

**Steam energy saving temperature:** boiler temperature regulation in power save

**Energy saving timeout:** boiler temperature regulation

**Milk rinse startup delay:** delay in seconds of the first automatic rinsing after the execution of the recipe

**Milk rinse interval:** adjustment of rinsing repeat intervals

**Telemetry enabled:** enables or disables telemetry

**Align internet time:** set the time alignment mode from the Internet

**User interface mode:** choose between the two modes viewable EXPERT and BASE

**Colors Pattern:** choose among display graphics modes

**Languages:** To choose the machine's display language

**Timezone:** select from the main time zones.

**Use my timezone:** select current time zone.

**Update clock:** to synchronise date and time.

MACHINE PARAMETERS

Espresso pulses/liter

-

2003

+

Steam target temperature

-

124

+

°C

Steam energy saving temperature

-

75

+

°C

Energy saving timeout

-

0

+

s

Milk rinse startup delay

-

1

+

min

Milk rinse interval

-

2

+

min

Telemetry enabled

☒

Align internet time

UTC

▼

User interface mode

EXPERT

▼

Colors Pattern

STANDARD

▼

Languages

GER

▼

TIMEZONE

Timezone

EUROPE/RIGA (+2:00/+3:00)▼

Use my timezone:

EUROPE/ROME

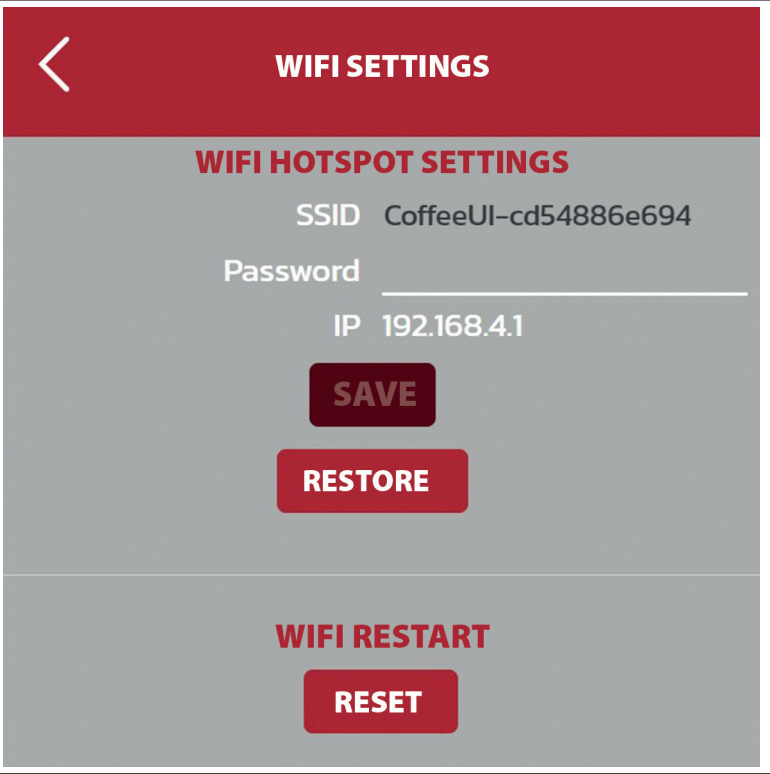
Update clock:

31/07/2024, 14:39:23

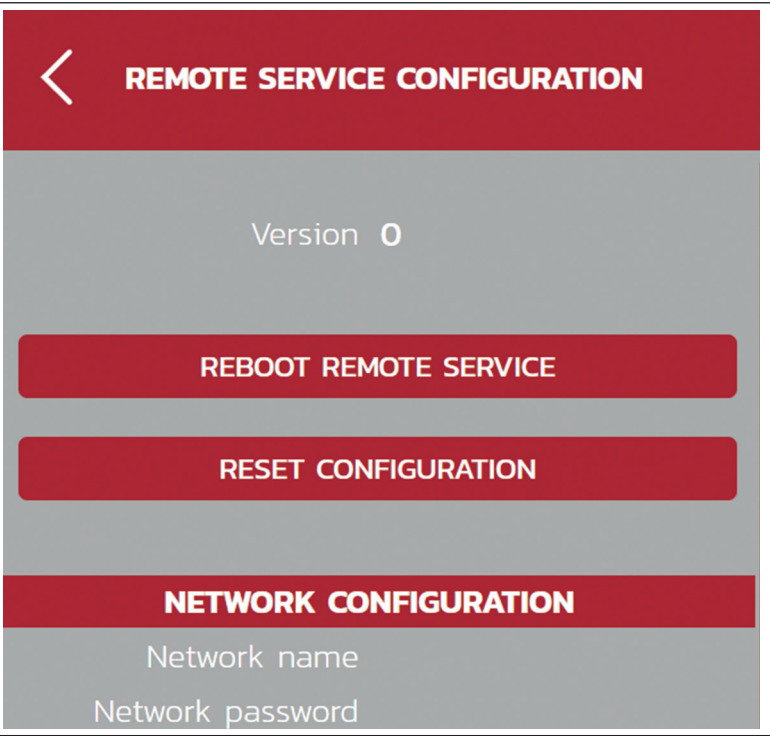
1234


A文

• **WIFI SETTINGS**

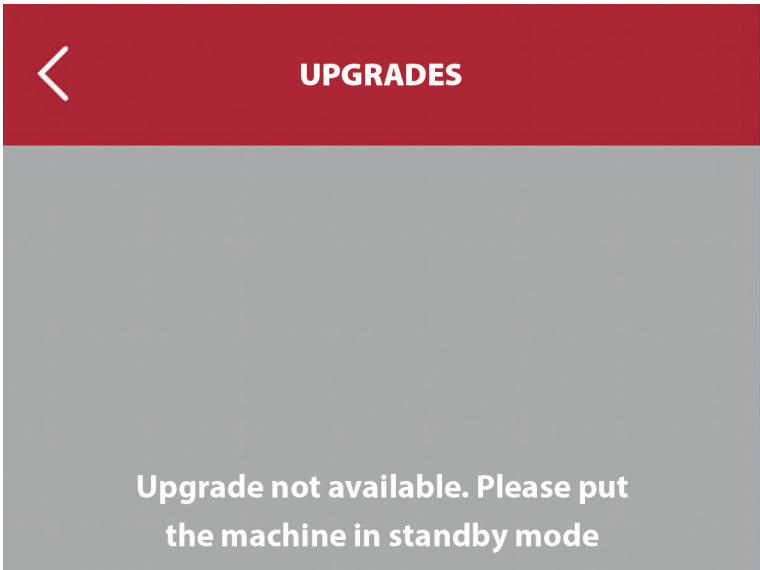
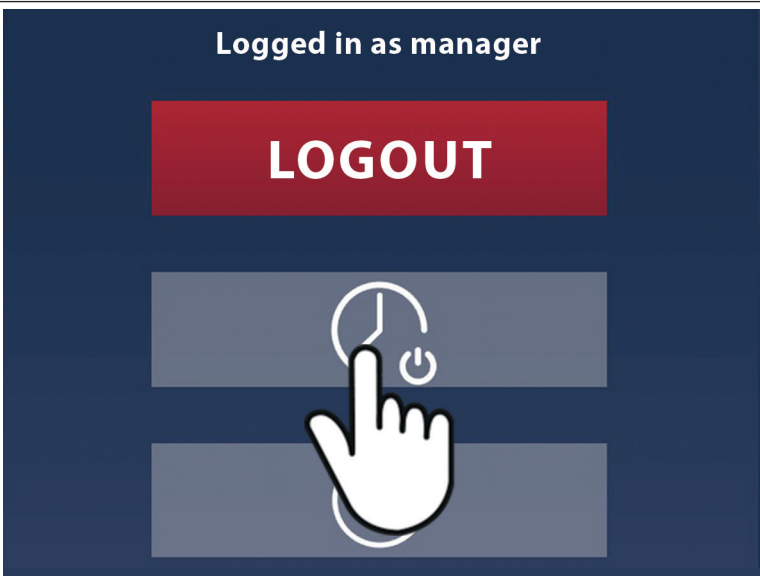
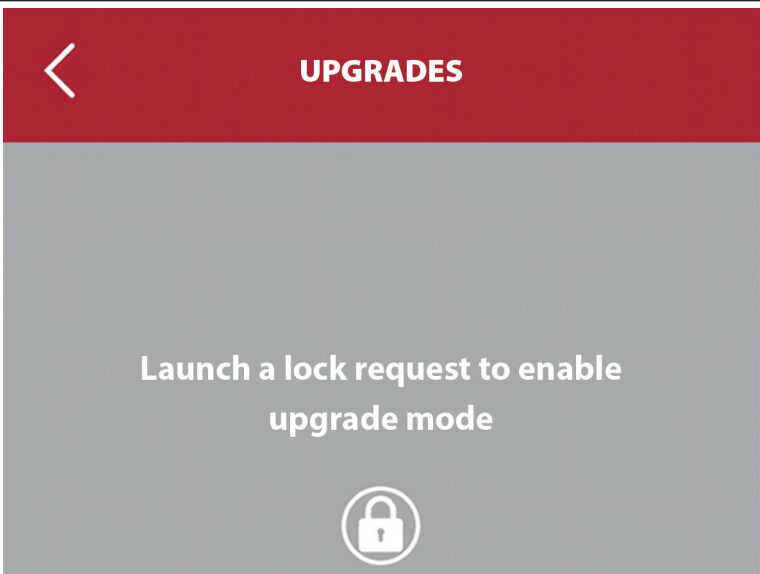
<p>This form displays the transmission data of the WiFi module built into the machine board.</p> <p>It is possible to change the password, perform a Re-set and reboot the WiFi module if necessary.</p>	
--	---

• **REMOTE SERVICE CONFIGURATION**

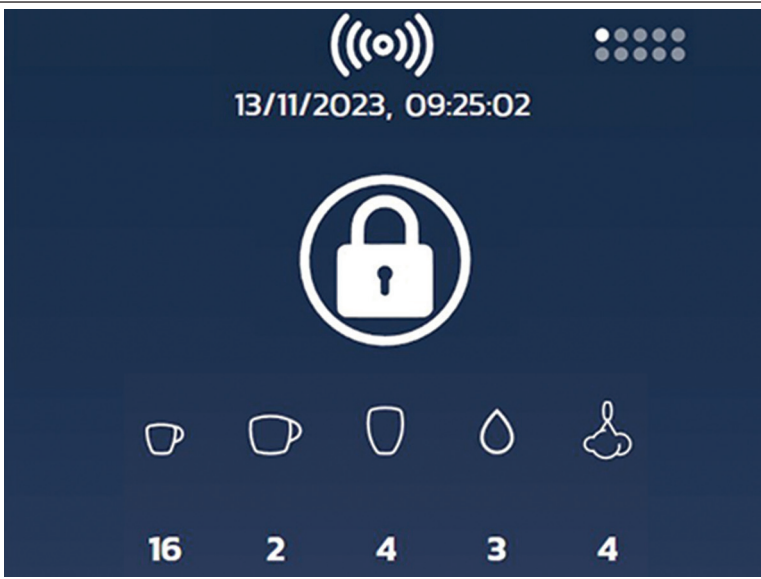
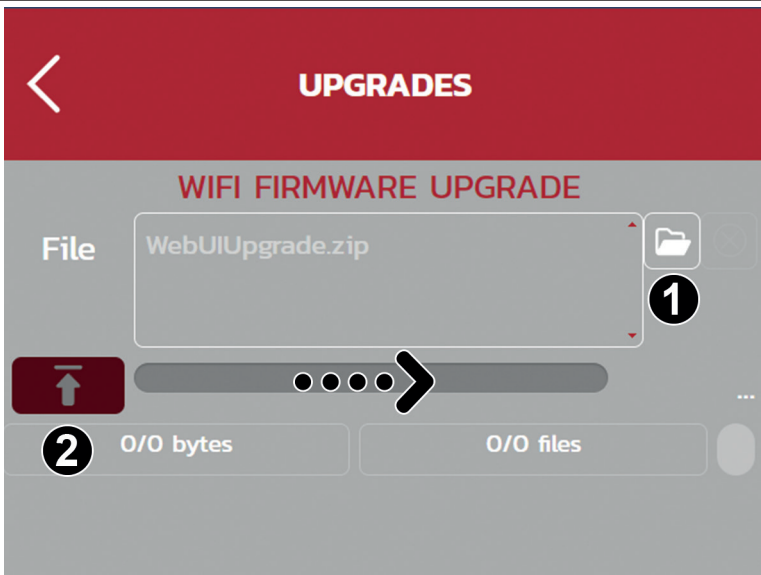
<p><b>1</b></p>	<p>This menu is used to read the connection settings and software information of the telemetry module.</p> <p>If necessary it is possible to restart the module and reset the configuration.</p>	
-----------------	--	--

2	Pressing on the edit icon will open the password change page, then save.	
---	--	---

## • UPGRADES


<p><b>1</b></p>	<p>In this form, it is possible to load updates for the machine software.</p> <p>Click on the item to open this page; as stated by the message, the machine must be put in stand-by mode.</p>	
<p><b>2</b></p>	<p>Exit the upgrades form and go back to the page that comes after the Login page.</p> <p>Press on the stand-by icon.</p> <p>After one second, the icon turns grey, indicating that the machine has gone into stand-by.</p>	
<p><b>3</b></p>	<p>Go back to the <b>UPGRADES</b> form, where the following figure will be displayed. Click on the padlock to put the machine in the locked condition.</p> <p>Once the padlock icon has been pressed, no one other than the user will be able to perform any operation on the machine.</p>	



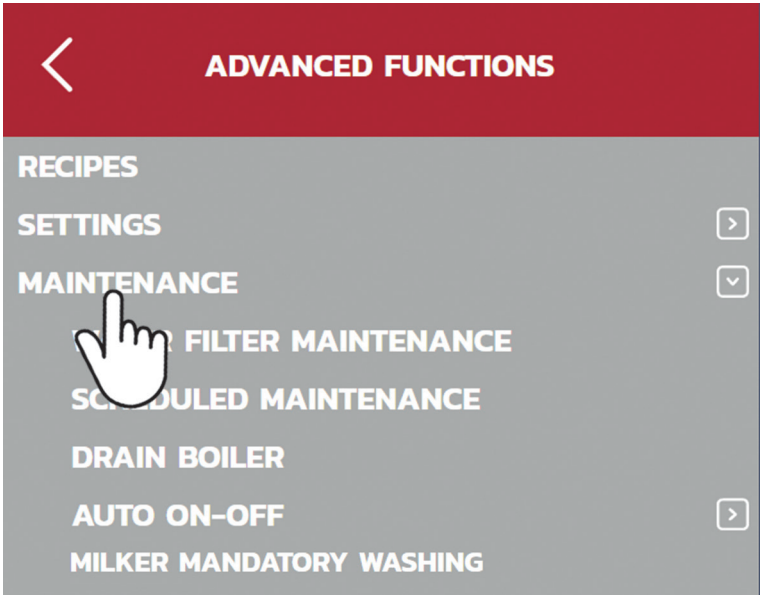
4	After exiting the settings page, the pad-lock icon will be visible on the Home Page, together with a dispensing counter.	
5	<p>Enter the settings page using your password and go back to the upgrades form. The page displayed prompts you to upload files as well as any preset recipes. Upload them from your device into the machine software.</p> <p>Press icon <b>1</b> in the top right corner to be able to upload the file from your device and send it to the machine by pressing symbol <b>2</b>.</p>	

**WARNING**

Wait for the scroll bar to finish uploading before closing this form, otherwise the upload will fail.

6	<p>When finished, to make the changes effective, switch the machine off and on again; see also paragraph .</p> <p>To resume normal activity, press the stand-by icon on the machine display and wait for start-up; see also paragraph .</p>	 A screenshot of the ELEKTRA machine display. It features the brand name 'ELEKTRA' in large, pink, stylized capital letters at the top. Below the name is a white play button icon (a right-pointing triangle inside a circle) centered on a blue rectangular background. The entire display is framed by a black border.
---	---	---

3.8.3 Maintenance

<p>From <b>ADVANCED FEATURES</b>, you can access the <b>MAINTENANCE</b> form.</p>	 A screenshot of the 'ADVANCED FUNCTIONS' menu on the machine's touch screen. The menu has a red header bar with a white left-pointing arrow icon and the text 'ADVANCED FUNCTIONS' in white. Below the header, on a grey background, are several menu items in white capital letters: 'RECIPES', 'SETTINGS', 'MAINTENANCE', 'COFFEE FILTER MAINTENANCE', 'SCHEDULED MAINTENANCE', 'DRAIN BOILER', 'AUTO ON-OFF', and 'MILKER MANDATORY WASHING'. To the right of 'SETTINGS', 'MAINTENANCE', and 'AUTO ON-OFF' are small white square icons containing a right-pointing arrow. A white hand icon with the index finger pointing is positioned over the 'MAINTENANCE' option.
---	---

## • WATER FILTER MAINTENANCE

Window to change the settings regarding the water descaling filter.

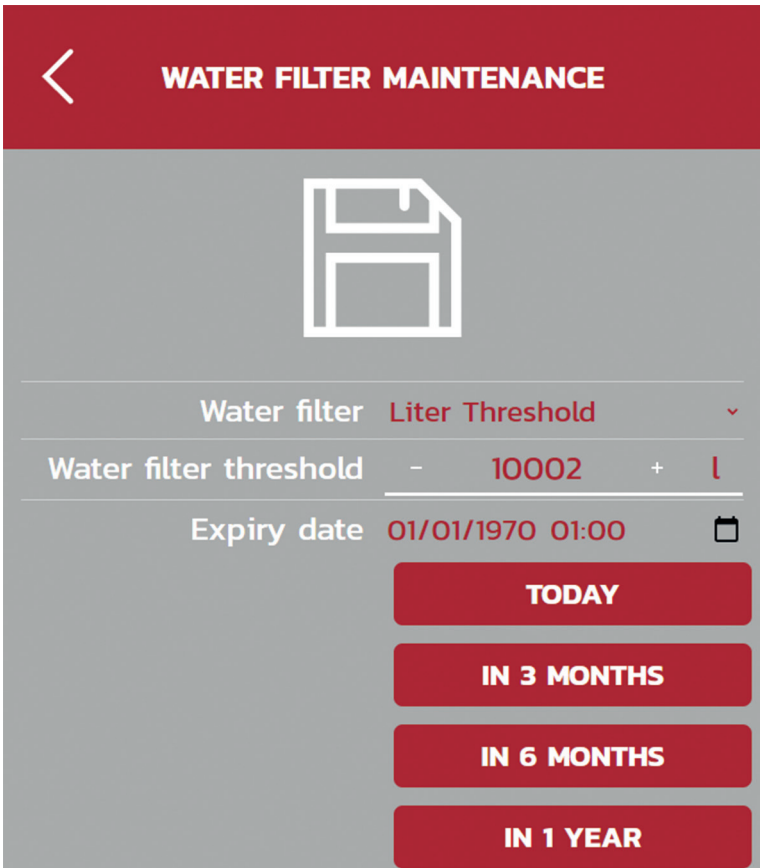
**Water filter:** open the drop-down menu to enable the filter, selecting the type of alarm, by date or by litre threshold.

**Water filter threshold:** to set the limit of litres after which the machine signals the need to replace the filter.

**Expiry date:** to set the date by which the machine signals the need to replace the filter.

When changing the **Expiry date** it is possible to set a precise date/time for the filter expiry message or alternatively with predefined expiry dates via the quick buttons.

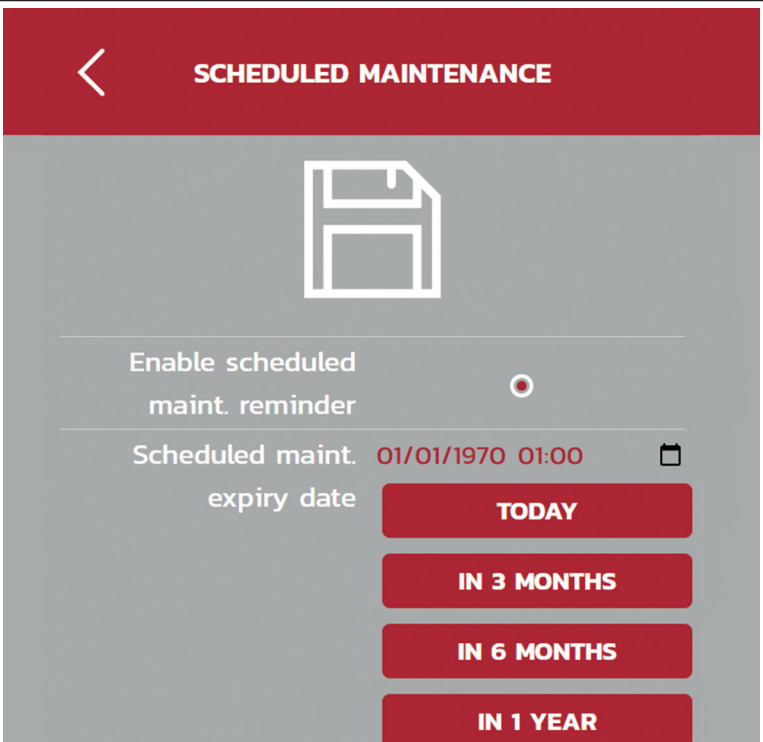
To save the changes press 



## • SCHEDULED MAINTENANCE

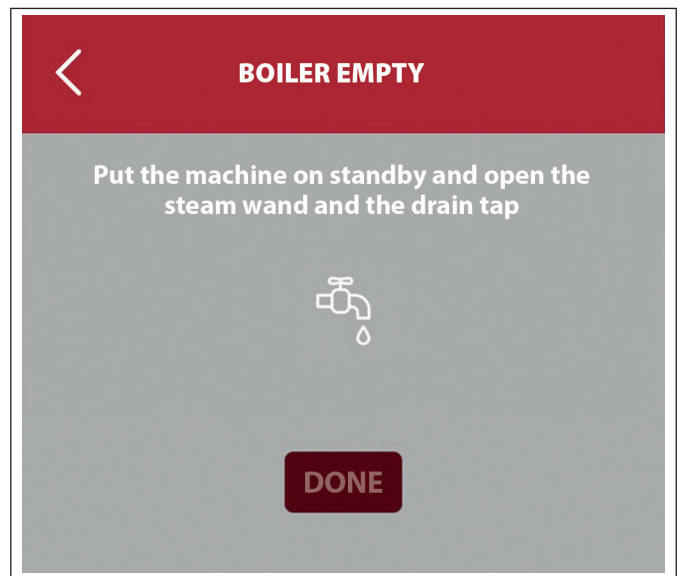
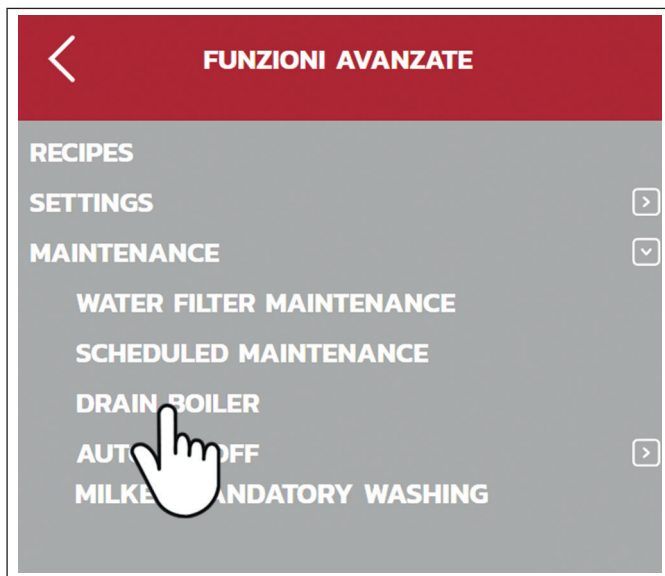
**Enable scheduled maint. reminder:** enables the scheduled maintenance warning and the option to set the maintenance expiry date.

**Scheduled maint. expiry date:** it is possible to set a precise date/time for the next scheduled maintenance warning, or with predefined deadlines via the quick buttons.



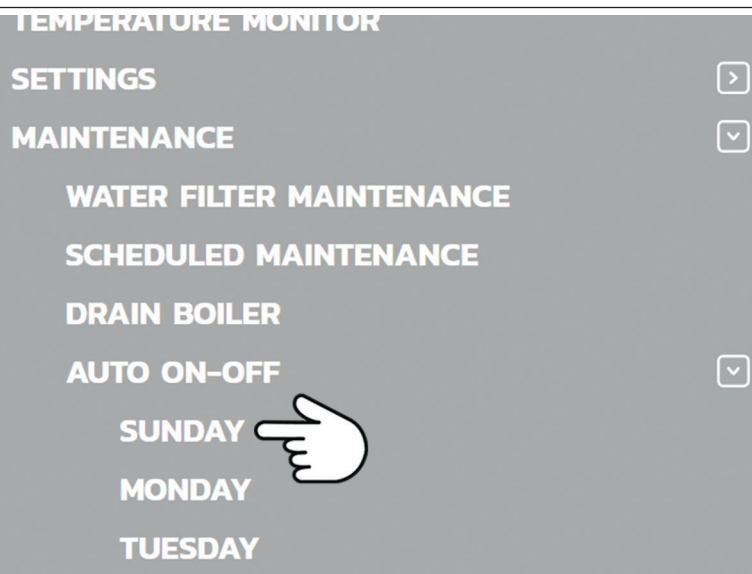
- **DRAIN BOILER**

- From this menu, it is possible to set up the machine in such a way that, when it is restarted, the boiler can be filled correctly.
- The entire procedure, which can also be carried out from the display menu, is explained in paragraph "3.3 Boiler emptying at first start-up" on page 15.
- From the WiFi device, a screen appears prompting the operator to put the machine in stand-by mode to empty it, by means of the tap and wands.
- When finished, press **DONE** and switch off the machine. When the machine is restarted, the filling procedure begins.




## • AUTO ON-OFF

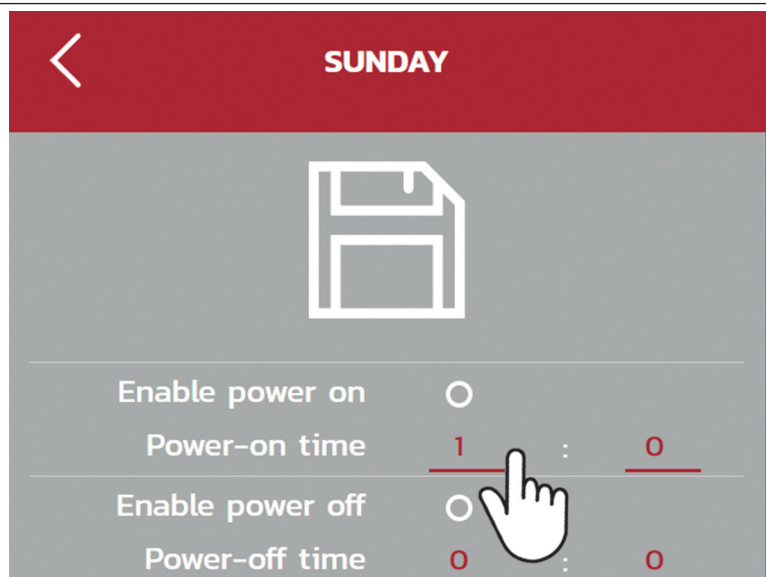
In questo form c'è la possibilità di programmare l'accensione e lo spegnimento della macchina per ogni giorno della settimana.



Premere sul giorno che si desidera programmare, con le frecce regolare l'ora e i minuti di accensione e/o spegnimento.

E possibile programmare solo l'accensione o solo lo spegnimento.

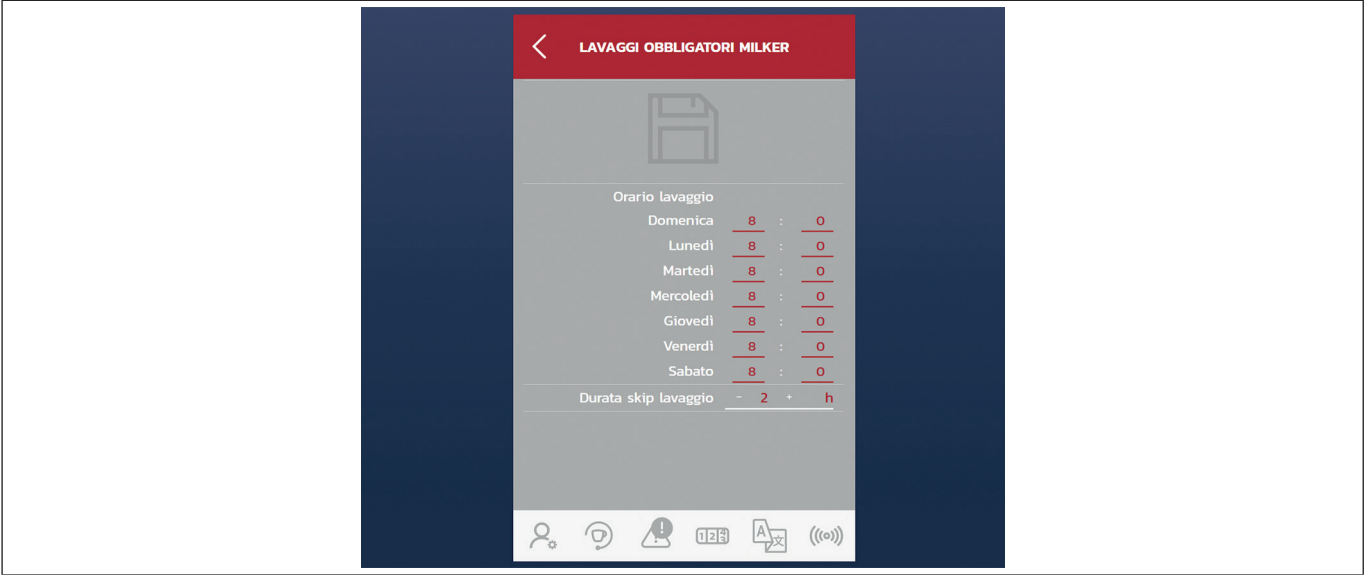
Per salvare le modifiche premere 



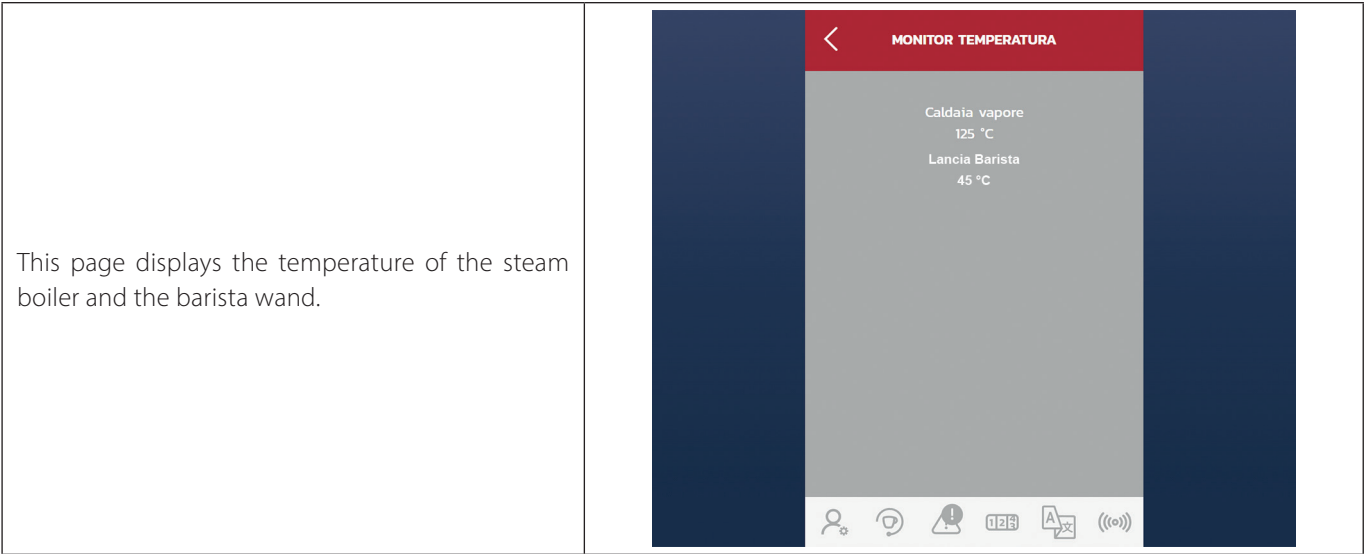


• MILKER MANDATORY WASHING

In this display-only form, there is the possibility of reading the hourly schedule of the milker wash.



3.8.4 Temperature monitor



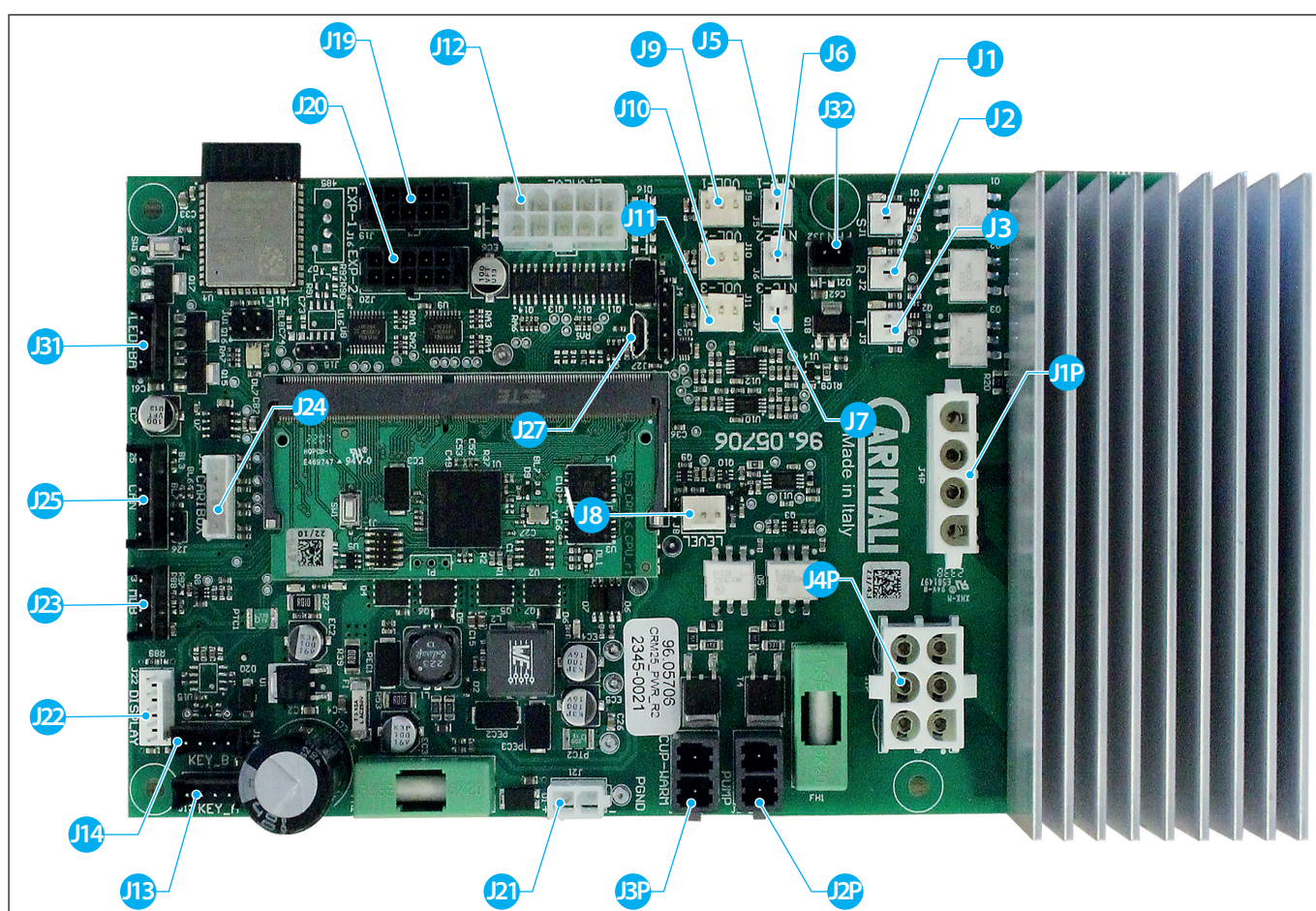
## 4. BOARD - SOFTWARE

The machines are supplied according to the data indicated on the plate; however they accept different possible electrical connections. A manual for the first installation (**Quick Guide**) in paper format are supplied together with each machine. To consult the electrical and hydraulic diagrams, please refer to the **Document Set** in electronic format (PDF) downloadable from the reserved area (<https://aftersales.carimali.com>) together with the **User Manual** for the user and spare parts drawings.

### 4.1 Electronic cards - fuses

#### 4.1.1 Power card (Codice 96.05706)

The power card receives electrical power at 27V dc from the switching supply that by its turn supplies the main functions of the machine and the other power cards.

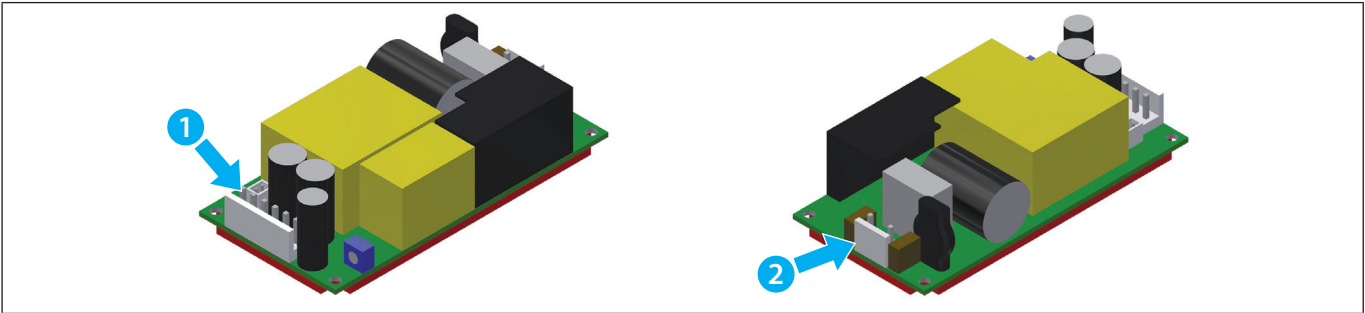


No.	Description	No.	Description
J1P	Input vac	J12	Solenoid valves
J2P	Pump	J13	Branch a keypad
J3P	Cup warmer	J14	Branch b keypad
J4P	Steam boiler	J16	RS 485
J1	Ssr exit	J19	Milker expansion module "A"
J2	Ssr exit	J20	Milker expansion module "B"

No.	Description	No.	Description
J3	Ssr exit	J21	24VDC Inlet
J5	Boiler temperature probe	J22	Display 4.3"
J6	Barista temperature probe	J23	MDB
J7	Cup warmer extra probe	J24	Caribox
J8	Boiler level probe	J25	Can bus
J9	Volumetric GR1	J27	Usb 2.0
J10	Volumetric GR2	J31	Led bars
J11	Volumetric GR3	J32	Fan

4.1.2 Mornsun supply 225W 27VDC 100-240VAC

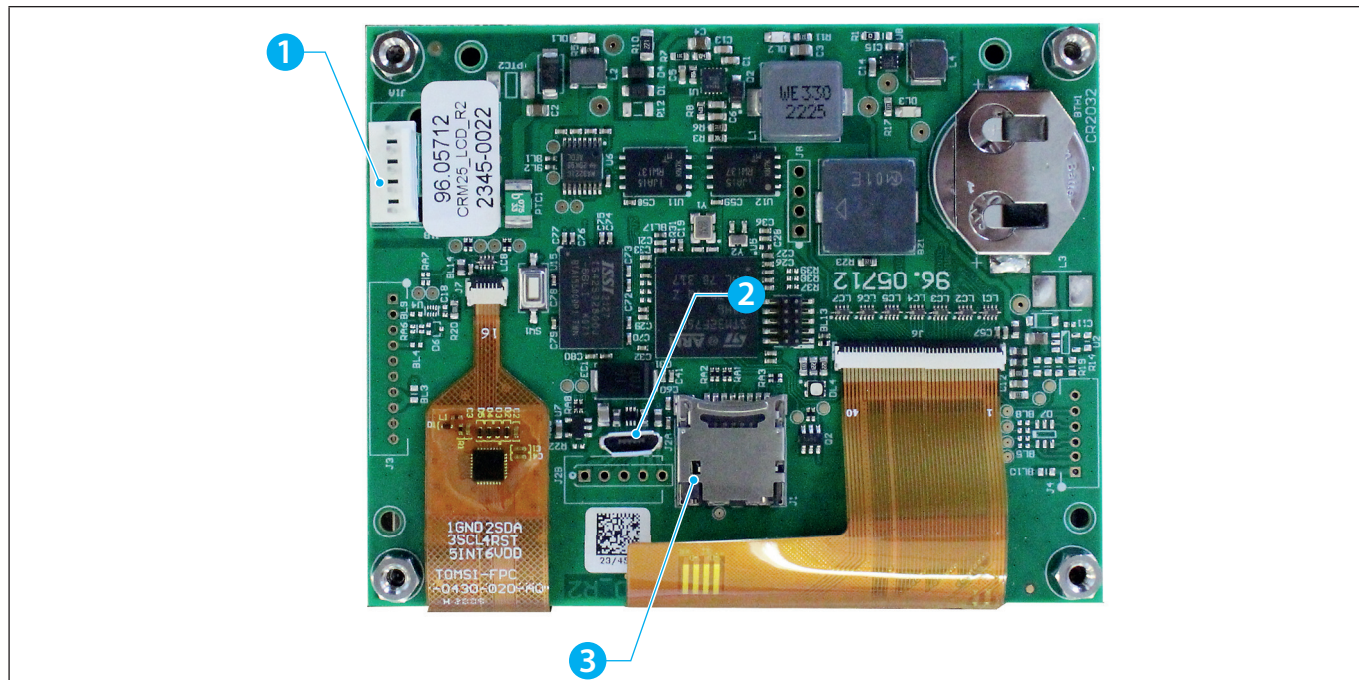
The switching supply receives the electrical power from the network (220/240V - 50/60 Hz) and supplies the power card at 27V dc.



1	Output connector 27V dc
2	Input connector IN 200/240 VAC

## 4.2 User terminal (Code 96.05712)

The user terminal is composed by the service logic card.



1	Power board connection - 27vdc input
2	USB port
3	SD micro card



4.2.1 Fuses



**WARNING:**

Replace only with original fuses. See the following table for more details.

REFERENCE	PROTECTED ELEMENT	TYPE OF FUSE	MODEL	SPARE PART CODE
1	Pump and cup warmer	SPT 5X20mm 250V 6.3A	Schurter cartridge Fuses	
2	Part 24VDC	SPT 5X20mm 250V 6.3A	Schurter cartridge Fuses	
3	Milk pump	SPT 5X20mm 250V 4A	Schurter cartridge Fuses	96.05434

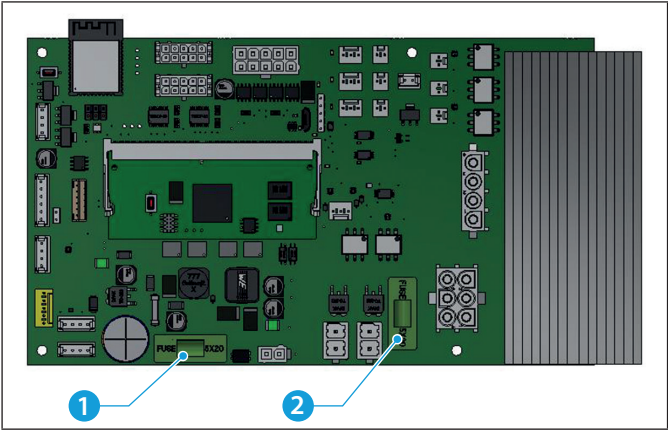


Fig. 01 Master card

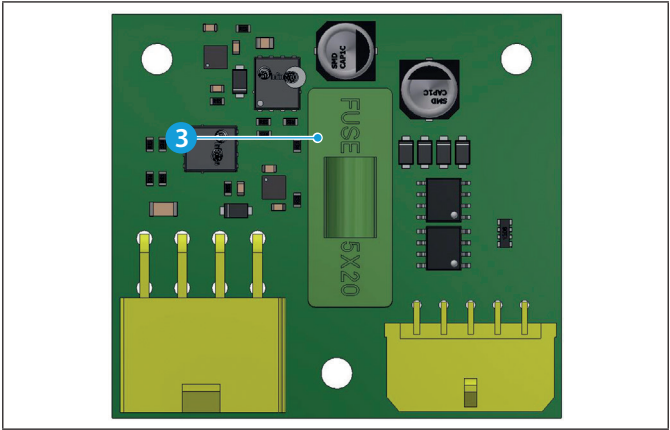


Fig. 02 Milker expansion card module



### 4.3 Valve layout



#### IMPORTANT:

The valve layout may be different according to the version of the machine.

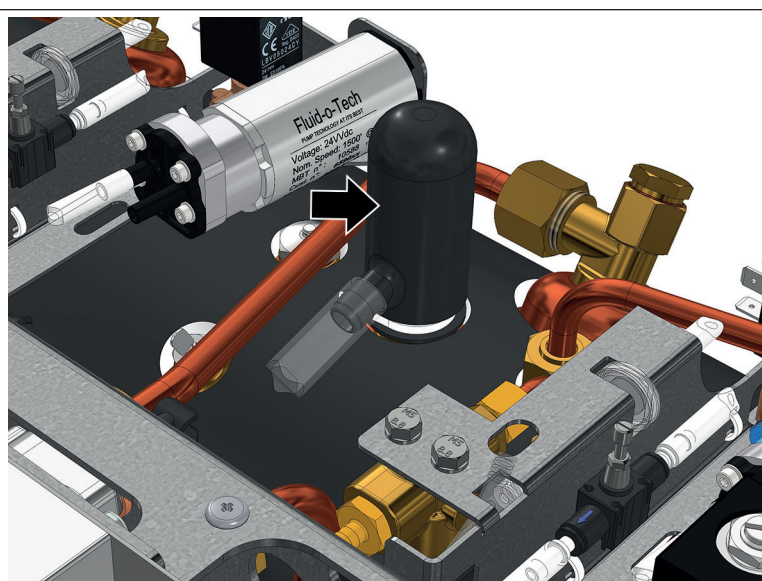


Code	Description	Code	Description
<b>Y1.1</b>	AIR WAND BARISTA SOLENOID VALVE	<b>Y2.5</b>	HOT WATER SOLENOID VALVE
<b>Y1.2</b>	AIR MILKER SOLENOID VALVE	<b>Y2.6</b>	HOT WATER MIXER SOLENOID VALVE
<b>Y2.1</b>	STEAM MILKER SOLENOID VALVE	<b>Y2.7</b>	COFFEE UNIT SOLENOID VALVE
<b>Y2.3</b>	WATER INLET SOLENOID VALVE	<b>Y2.8</b>	WASHING SOLENOID VALVE
<b>Y2.4</b>	BARISTA WAND SOLENOID VALVE	<b>Y2.16</b>	CLAMP SOLENOID VALVE

#### 4.3.1 Other valves

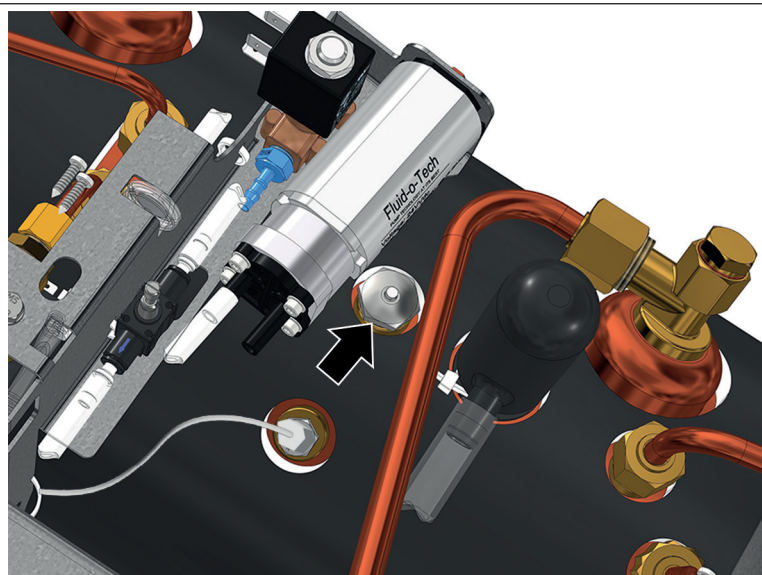
##### Safety valve

In the case of an overpressure in the boiler due to a fault, the 1.9 bar safety valve opens and discharges steam into the drain.



##### Anti-vacuum valve

The 10" anti-vacuum valve (see hydraulic diagram) is installed on the boiler and prevents any air remaining during the loading phase and a depression being created during the heating phase.



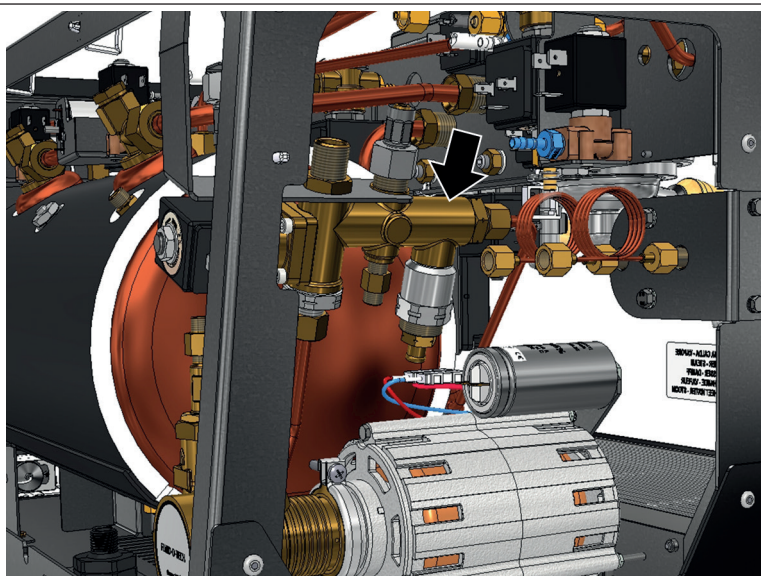


**Non-return valve**

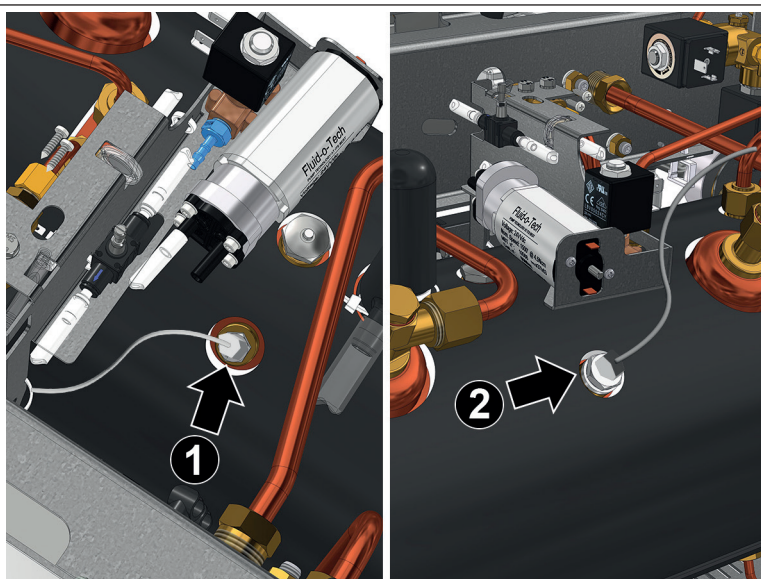
The non-return valve (see hydraulic diagram) has the following function.

During the loading phase it opens by means of the water pressure, letting the water enter into the boiler.

Once the loading phase is over, it closes preventing the water in the steam boiler from returning to the water supply network.

**4.3.2 Main probes**

Located above the boiler there are the main probes for detecting the water level in the boiler (1) and the boiler temperature (2).



**5. MAINTENANCE**

**5.1 Preventive maintenance**

The preventive maintenance guarantees a constant quality of the products and reduces the faults of the machine for the coffee. Within the scope of preventive maintenance, the recommended works are performed and the parts subject to wear and spare parts are replaced.

Preventive maintenance is scheduled by number of dispensing cycles and/or time intervals.



**5.2 Lubricants**

Use the white petroleum jelly to lubricate the components.

This is normally not necessary because all parts are prepared in the machine assembly phase.

**5.3 Products for ordinary cleaning**

For a correct maintenance and proper machine operation, use the products described here recommended by Elektra and available for purchase in the reserved area.

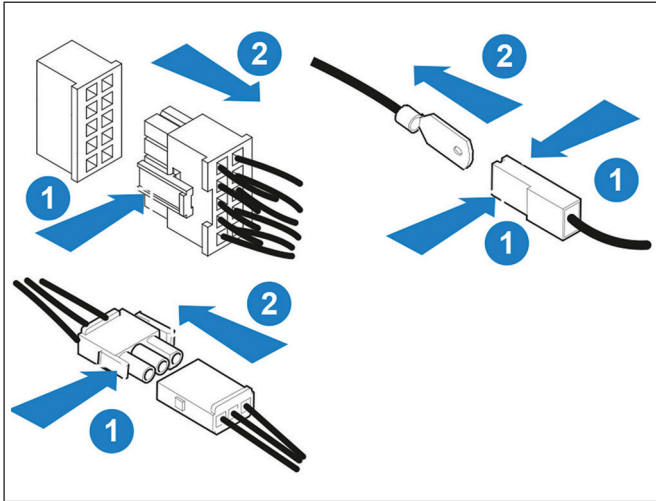
	Cleaning tablets (100 pieces). To be used for the periodic cleaning of the coffee group
	Milker liquid cleaning detergent

## 5.4 Disconnection of electric wiring



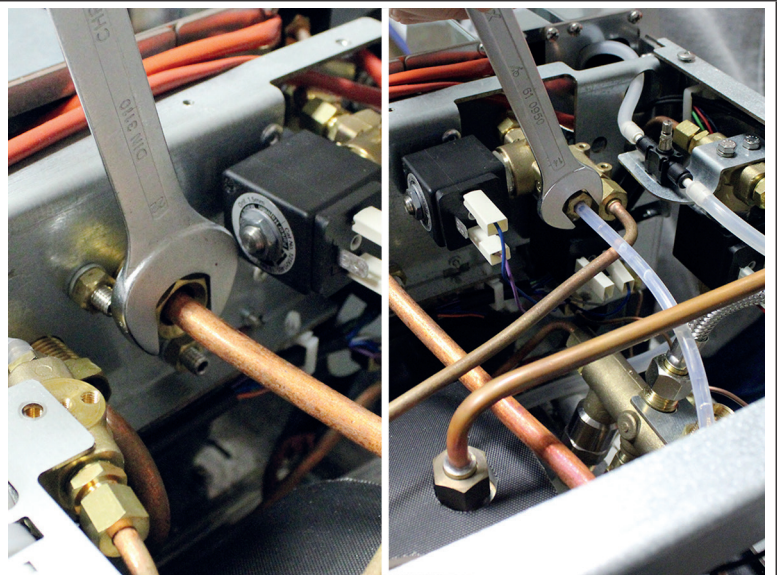
### WARNING:

Do not damage the electric connections. Press the locking flap before removing the connector to prevent it being damaged.



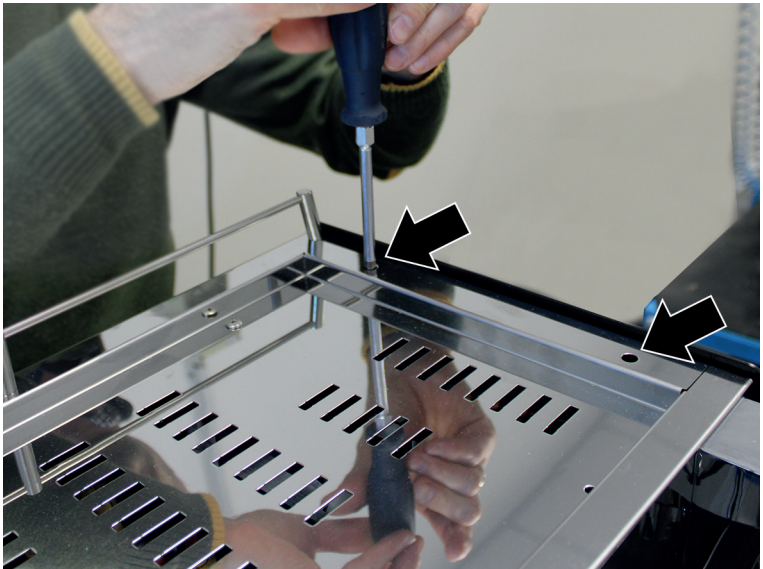
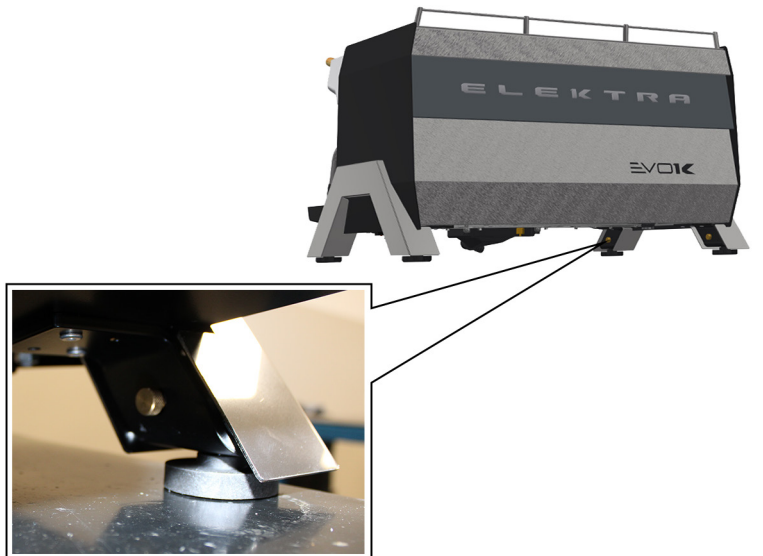

## 5.5 Disconnection of hydraulic pipes

Copper pipes, or in the case of flexible pipes, are detached from the connection nuts with a hexagonal spanner.

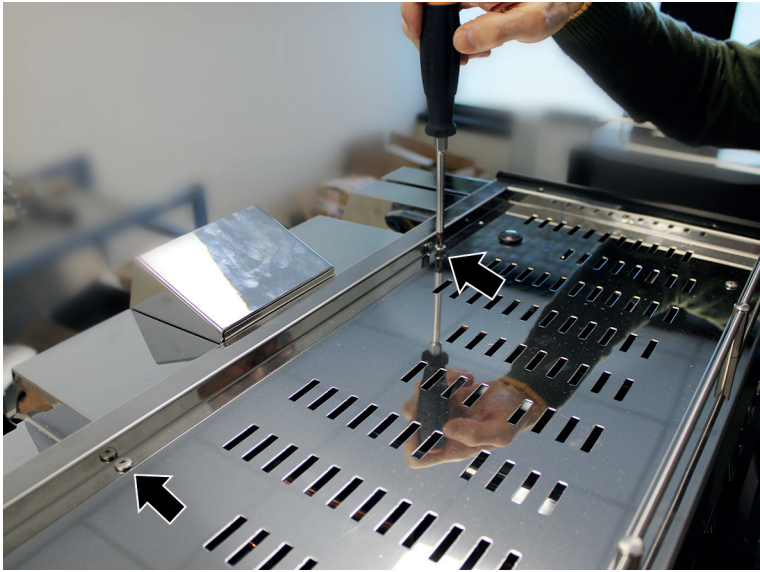
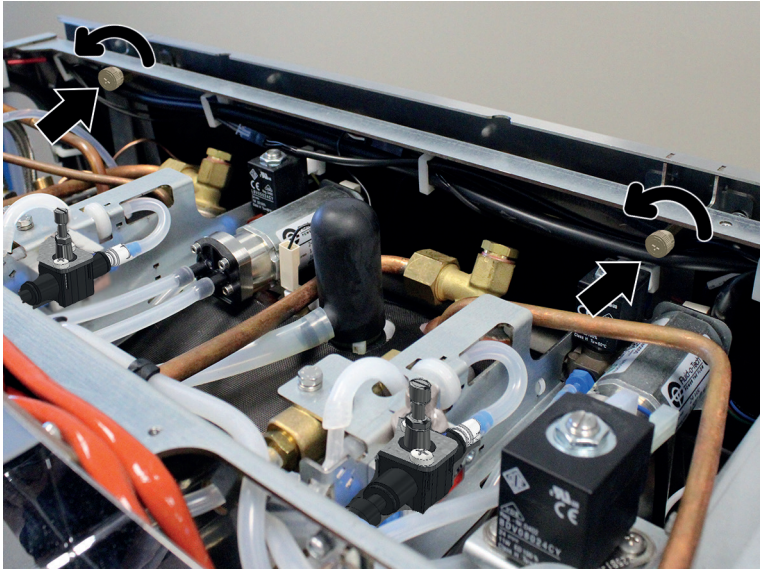
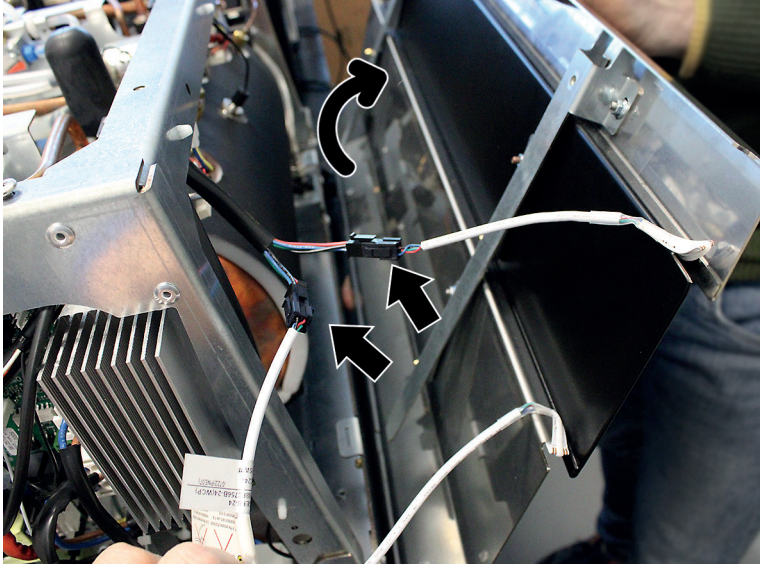



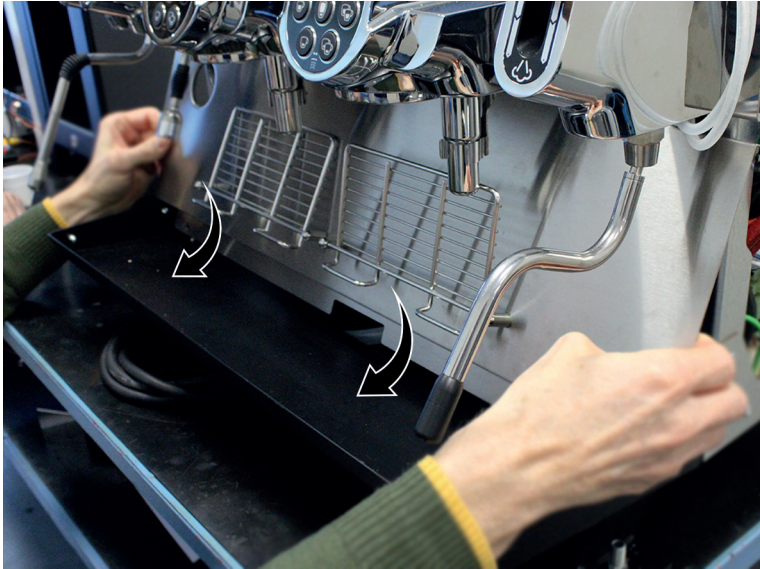


**5.6 Panel removal for accessing the machine**

<p><b>1</b></p>	<p><b>WARNING:</b></p> <p>Be very careful when handling the machine panels to prevent them from being damaged.</p> <p>With a screwdriver, loosen the screws in the slots of the side panels.</p>	
<p><b>2</b></p>	<p>Unscrew the thumbscrew at the bottom of the machine legs that secure the side panels.</p>	
<p><b>3</b></p>	<p>Remove the panels. The master card will be accessible on one side.</p>	



4	Unscrew the screws along the sides on the top cover to remove it.	
5	Unscrew the two columns indicated in the figure to remove the rear panel of the machine.	
6	Take of the back panel. Disconnect the connections of the LEDs on the panel.	

7	<p>To remove the front cover. After removing the grid and the liquid collection tray, unscrew the screws at the base that fix the metal grid to the structure.</p>	
8	<p>Slide down the front cover and remove it.</p>	



## 5.7 Coffee unit gasket

If the filter holder closure goes beyond the middle of the unit, the cause may be the worn gaskets.



To replace it, unscrew the central screw beneath the unit. Remove the shower screen, the shower holder and gaskets.



## 5.8 Dose regulator

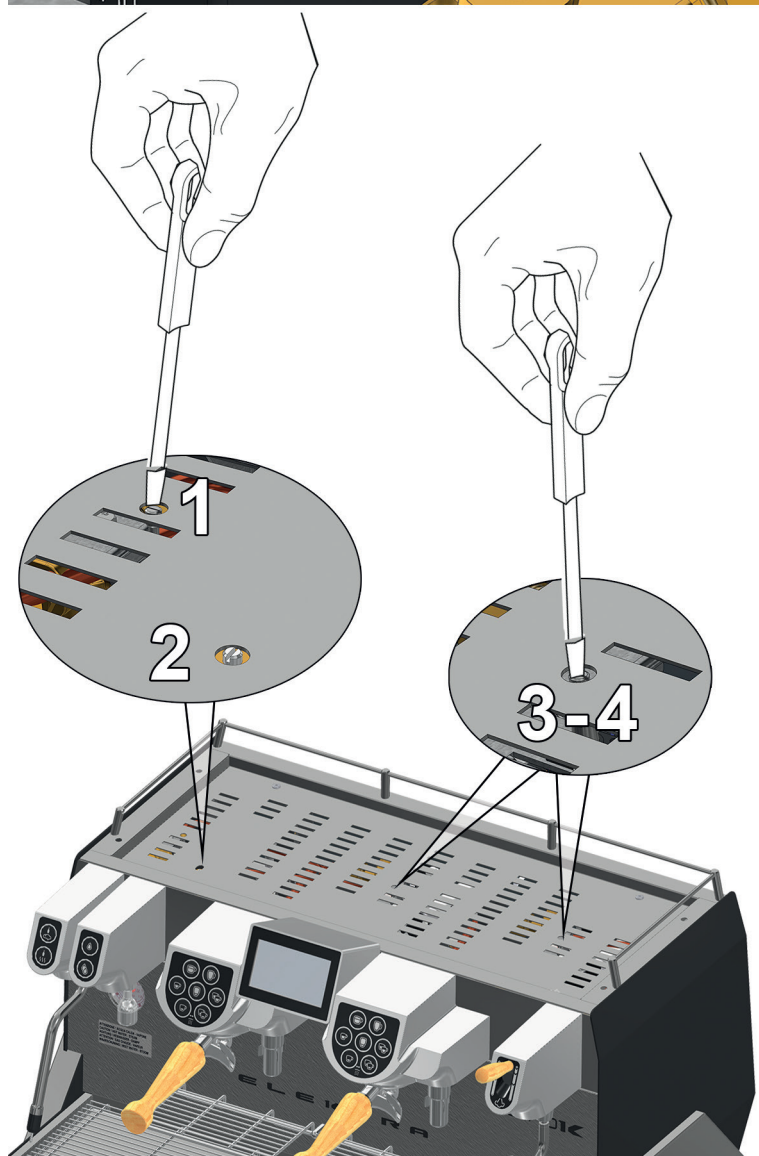
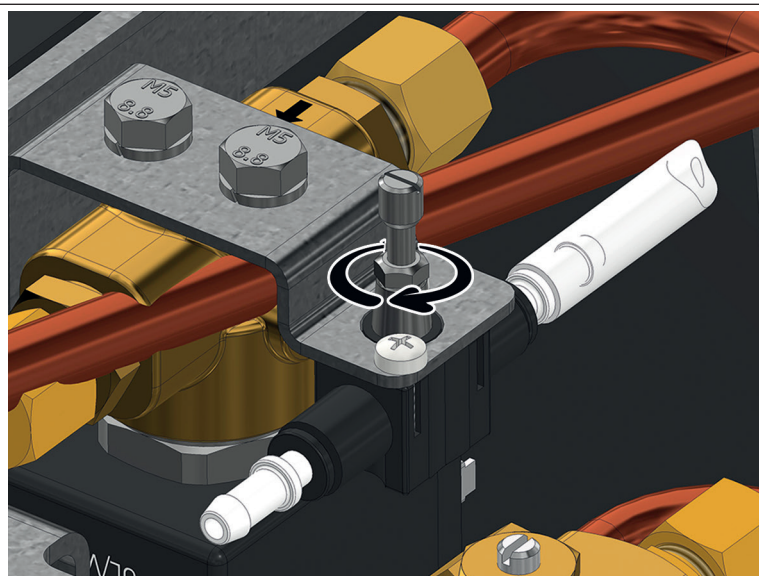
The machine is already adjusted to deliver a predefined amount of air to the units.

If a different emission is needed, intervene on the regulators on the solenoid valves, depending on the configuration of the machine.

Loosen the nut then act on the regulator with a screwdriver.

The examples show the adjusters accessible directly from the holes in the roof (if you decide not to tighten the regulator nuts), without the need to remove the top panel of the machine, which are:

- **1** Barista wand
- **2** Water mixing solenoid valve
- **3-4** Milker A-B



## 5.9 Motor pump adjustment

The machine is already adjusted to dispense at a pre-set pressure.

However, check the pump pressure after installation at high levels or after prolonged storage.

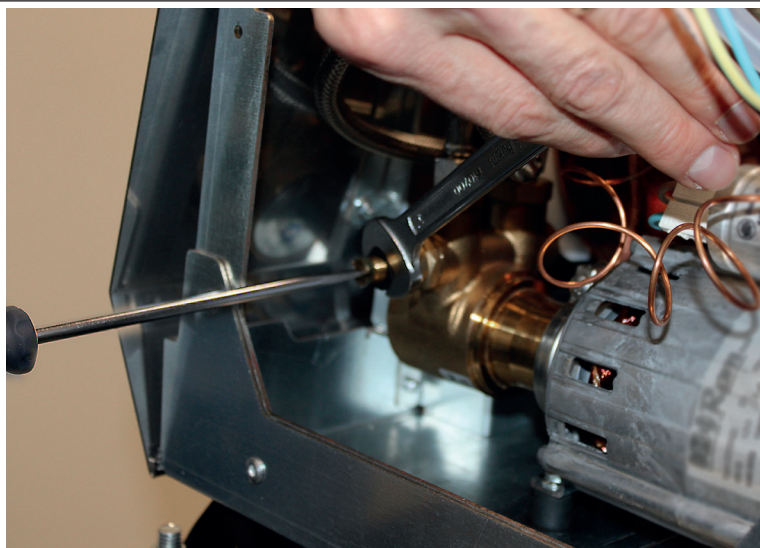
Use a filter holder with pressure gauge to measure the pressure that should normally be between 8-9 bar.

Dispense a coffee.



If the values do not match, loosen the nut with a hex wrench and adjust the pressure of the pump by-pass with a screwdriver.

Dispense again until the correct value is reached.

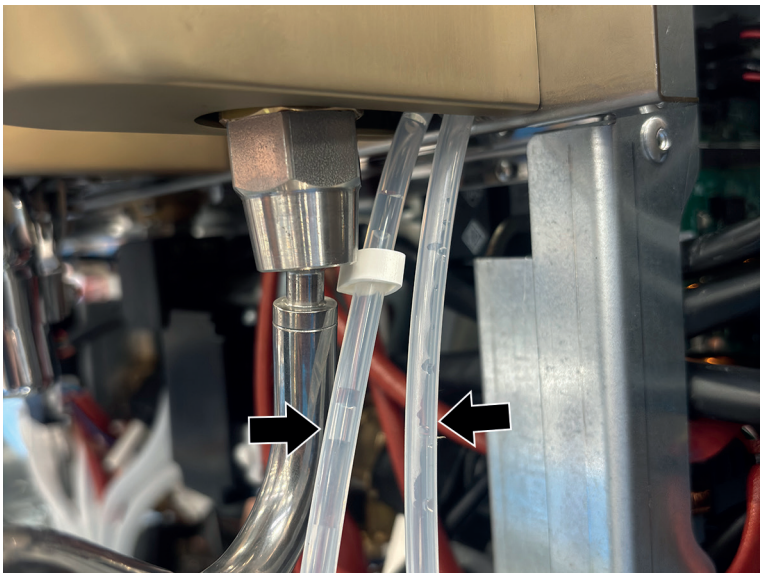
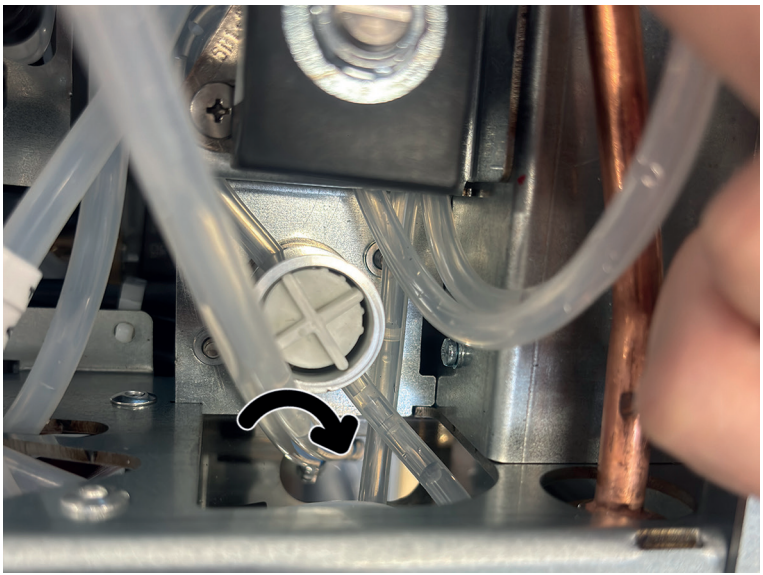




**5.10 Under counter fridge position**

The positioning and length of the tubes can be modified according to the user's requirements, allowing for variation in milk delivery time. This information is detailed in the paragraph below: "Changes to milk recipes" on page 30

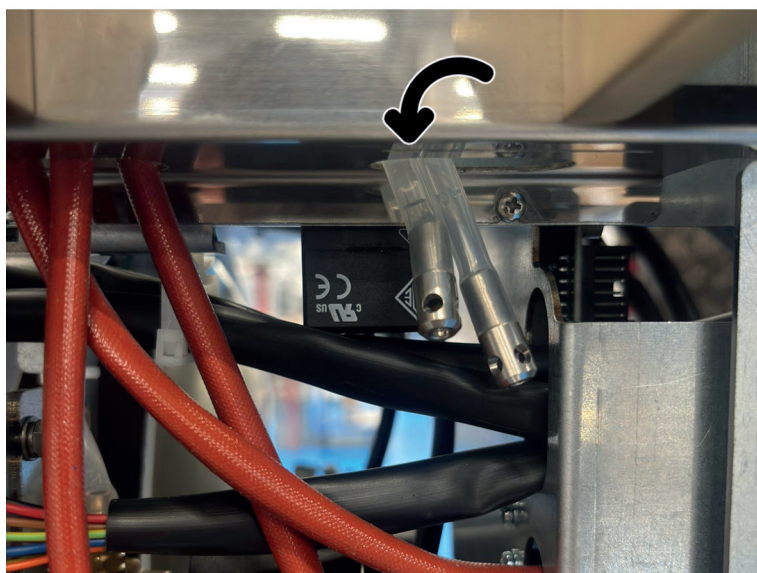
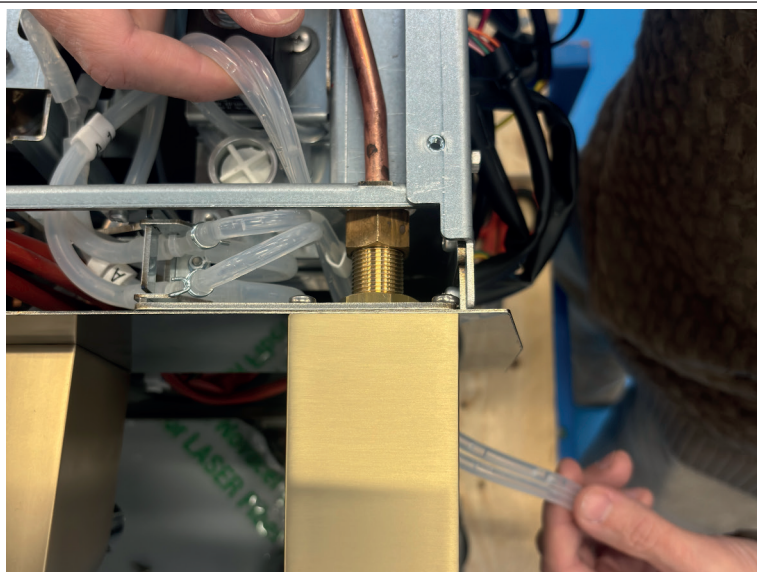
Remove the top and front covers before proceeding. "5.6 Panel removal for accessing the machine" on page 81

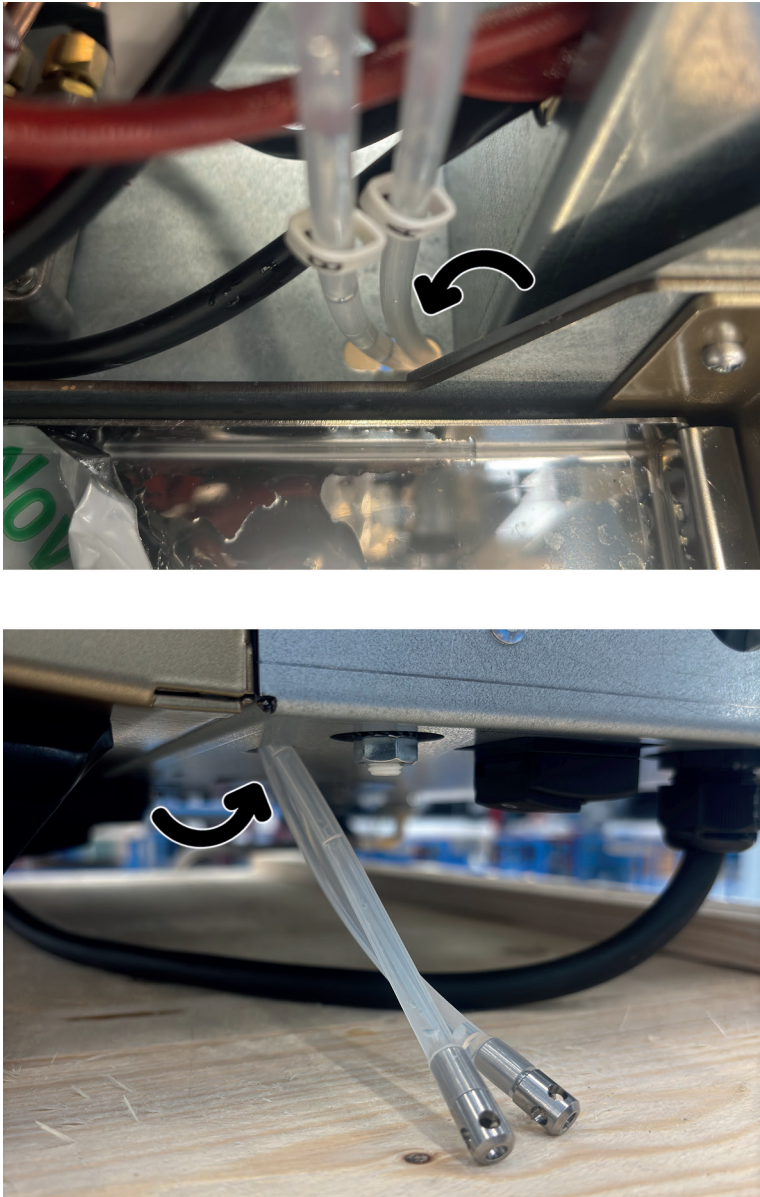

<p><b>1</b></p>	<p>Look at the pipes located near the steam wand on the right group.</p>	
<p><b>2</b></p>	<p>Look at the slot, in the sheet metal, that will house the new positioning of the pipes.</p>	



**3**

Remove the pipes from the top of machine and insert them into the slot.



4	<p>Pass the two pipes through the hole in the base.</p>	
5	<p>To reach the fridge undercounter, it is necessary to extend the two existing suction pipes by using the ones supplied and the related straight hose connector.</p>	

## 6. TROUBLESHOOTING

This summary table lists the main causes of malfunctioning of the machine with possible reasons and solutions.

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
<b>The machine does not turn on (display off).</b>	Incorrect electrical connection.	Make sure that the plug is correctly inserted in the socket.
		Check the main switch in the room.
		Check the position of the switch on the machine.
		Check operation by connecting with interface from the phone and checking the status of the keypad
		Check the display connection wiring.
		If the machine is active and working but the display remains off then it is a component failure, proceed with the replacement
		If the machine is not working and it is not possible to make it function without a display, it must be reported as a general machine fault
<b>Display on but the keypads are off.</b>	Electrical connection of the components / keypads faulty.	Check whether the machine is warming up.
		Detect faults reported on the display and/or by accessing the alarm history.
		Try to start the machine (start by heating)
		Check operation by connecting with interface from the phone.
		Check electrical connections of keypad

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
<b>Voltage in the machine but the display is off.</b>	Electrical connection / display failure.	Check machine operation by connecting with phone interface and checking the status of the keypads.
		Check the display connection wiring.
		If the machine is active and working but the display remains off then it is a component failure, proceed with the replacement.
		If the machine is not working and it is not possible to make it function without a display, it must be reported as a general machine fault
<b>Display is on and readable, but touch commands are not responding.</b>	Film / faulty display.	Check the operation of the machine by connecting with interface from the phone.
		If no faults are reported and the machine is working (keypad) it is a component problem (display)
<b>Drinks not dispensed correctly.</b>	Keypad dose set.	Verify recipe programming by accessing the internal menu from the display or phone.
		Check for volumetric or other alarms from the machine alarm history menu.
	The quality of the drink dispensed is not acceptable.	Check the coffee dose.
		Check the grinding.
		Clean the coffee group head and the Milker (if present).

## 6.1 Meaning of errors.

DEFINITIONS OF GROUP 1/2/3 ERRORS			
No.	Description	Error type	Possible solution
1	Keypad lost	Keypad missing/error	Contact Technical Support
2	Temperature probe lost	Barista wand temperature sensor missing/error	Contact Technical Support

DEFINITIONS OF GENERIC ERRORS			
No.	Description	Error type	Possible solution
1	Reading configuration error		Contact Technical Support

DEFINITIONS OF GENERIC ERRORS			
<b>2</b>	Writing configuration error		Contact Technical Support
<b>3</b>	Configuration not completed		Contact Technical Support
<b>4</b>	Boiler fill error	Filling error, attempt to operate with empty boiler	Restart the machine to perform the filling procedure
<b>5</b>	Boiler fill timeout	Filling timeout, the boiler was not filled within the expected time	Check the water supply. If the problem persists, contact Technical Support
<b>6</b>	Heating error	Heating error, the boiler did not reach the temperature within the expected time	Restart the machine. If the problem persists, contact Technical Support
<b>8</b>	High temperature	Steam boiler operating temperature exceeded	Restart the machine. If the problem persists, contact Technical Support
<b>9</b>	Temp sensor missing	Temperature sensor missing/error	Restart the machine. If the problem persists, contact Technical Support
<b>12</b>	Level sensor missing	Level sensor missing/error	Restart the machine. If the problem persists, contact Technical Support
<b>13</b>	Display missing	No communication with the display	Restart the machine. Check the display connection
<b>14</b>	Web interface missing	No communication with the local Wi-Fi module	Restart the machine. Test the connection with the WebUI interface
<b>18</b>	Water counter high	The water filter counter has exceeded the established threshold or the expiry date has passed	If using an external water filter replace it as soon as possible and reset the counter or update the expiry date set in the parameters.
<b>19</b>	Periodic maintenance	The date set for scheduled maintenance has been exceeded	Perform the scheduled maintenance and enter the date for the next maintenance





**ELEKTRA**


ITALIAN ESPRESSO COFFEE MACHINES SINCE 1947


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