

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

USER 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



USER

Person assigned to basic machine operation and cleaning. This manual is an essential component for using the machine. It is intended for the end user and contains instructions and information on how to use the machine safely. However, reading this manual does not exempt the recipients from reading, carefully and in full, all the instructions provided together with the machine and available on the manufacturer's official website <https://elektracoffee.com/> , after registering in the customer area.

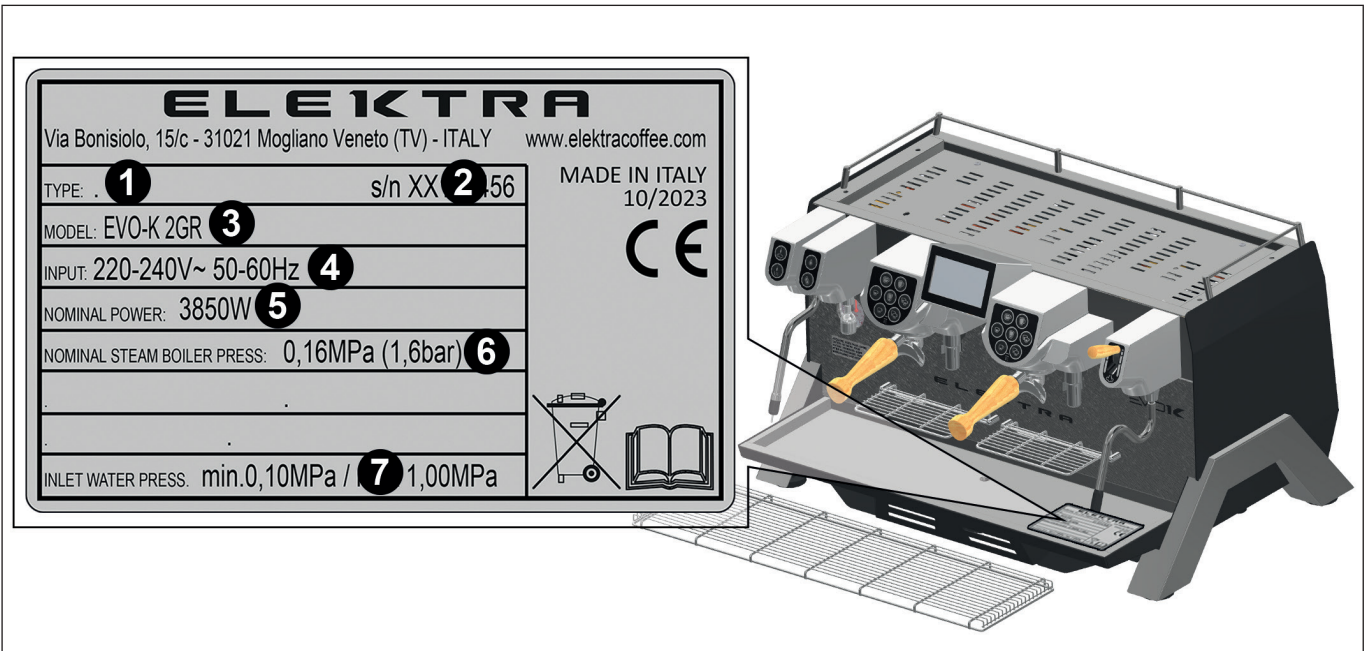
1.4 Machine identification data and nameplates

Each machine is identified by a CE plate placed under the base on which the reference data of the same are indelibly written. These reference data must always be provided when communicating with the manufacturer or service centres.



IMPORTANT:

The nameplate must not be removed for any reason, under penalty of forfeiture of the guarantee and the unavailability of spare parts, which cannot be identified.



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

1.5 Purpose of this manual

The present manual was drafted to provide the user with all the information necessary to use the machine correctly, highlighting the residual risks and also those deriving from an incorrect use. This manual is integral part of the machine it is supplied with and must be carefully stored. As this manual refers to different models, the pictures contained in it are to be considered purely indicative. Some of them may show details or particulars which are slightly different from those of the product in your possession, without however changing the essential information. The manufacturer reserves the right to update this manual without prior notice should it be deemed necessary.

1.6 Safety warnings

To ensure a correct and safe use of the product it is necessary to follow the indications contained in the **Quick Guide** supplied together with the machine.

The manufacturer is not responsible for any damage resulting from failure to observe the warnings contained in this manual.

1.7 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.



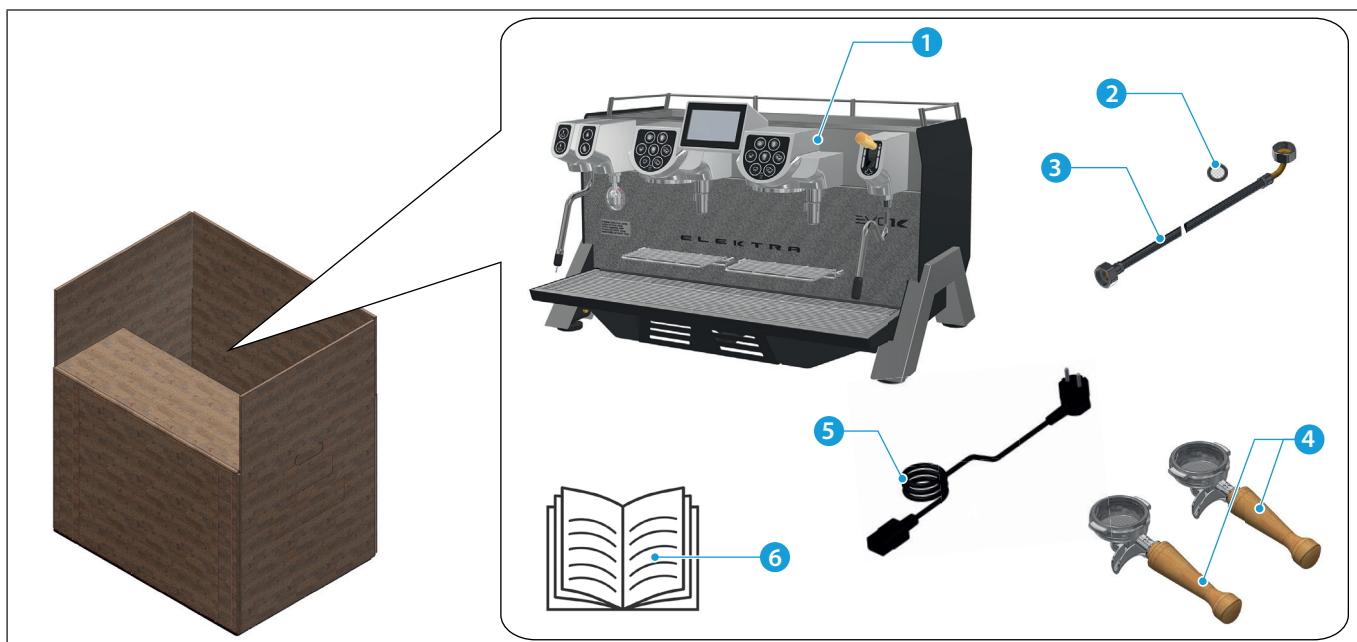
IMPORTANT:

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

1.8 Packaging contents

Check the integrity of:

- External and internal packaging;
- External and internal machine parts;
- Accessories supplied.



1	Machine	4	Filter holder
2	Water supply tube filter	5	Power supply cable
3	Water supply tube	6	Quick Guide

2. INTENDED USE

EVOK is a professional machine designed and built only and exclusively to dispense:

- Coffee
- Cappuccino
- Milk
- Steam
- Hot water

The machine is intended for professional use, such as:

- Refreshment areas in shops
- Refreshment areas in offices
- Refreshment areas in other environments
- Holiday farms
- Hotel / Motels
- Bed & Breakfast



WARNING:

The machine is not intended for outdoor use.



IMPORTANT:

Any liability that may arise from the incorrect use of the machine, or in any case from a use that is different from the instructions given in this manual, shall not be accepted, in particular if the instructions for use, maintenance and cleaning of the machine are not observed, which may lead to poor hygienic conditions.

The use of products/materials other than those specified by the manufacturer, which may result in damage to the machine and in situations of danger for the user and/or persons in the vicinity of the machine, shall be considered incorrect and improper.



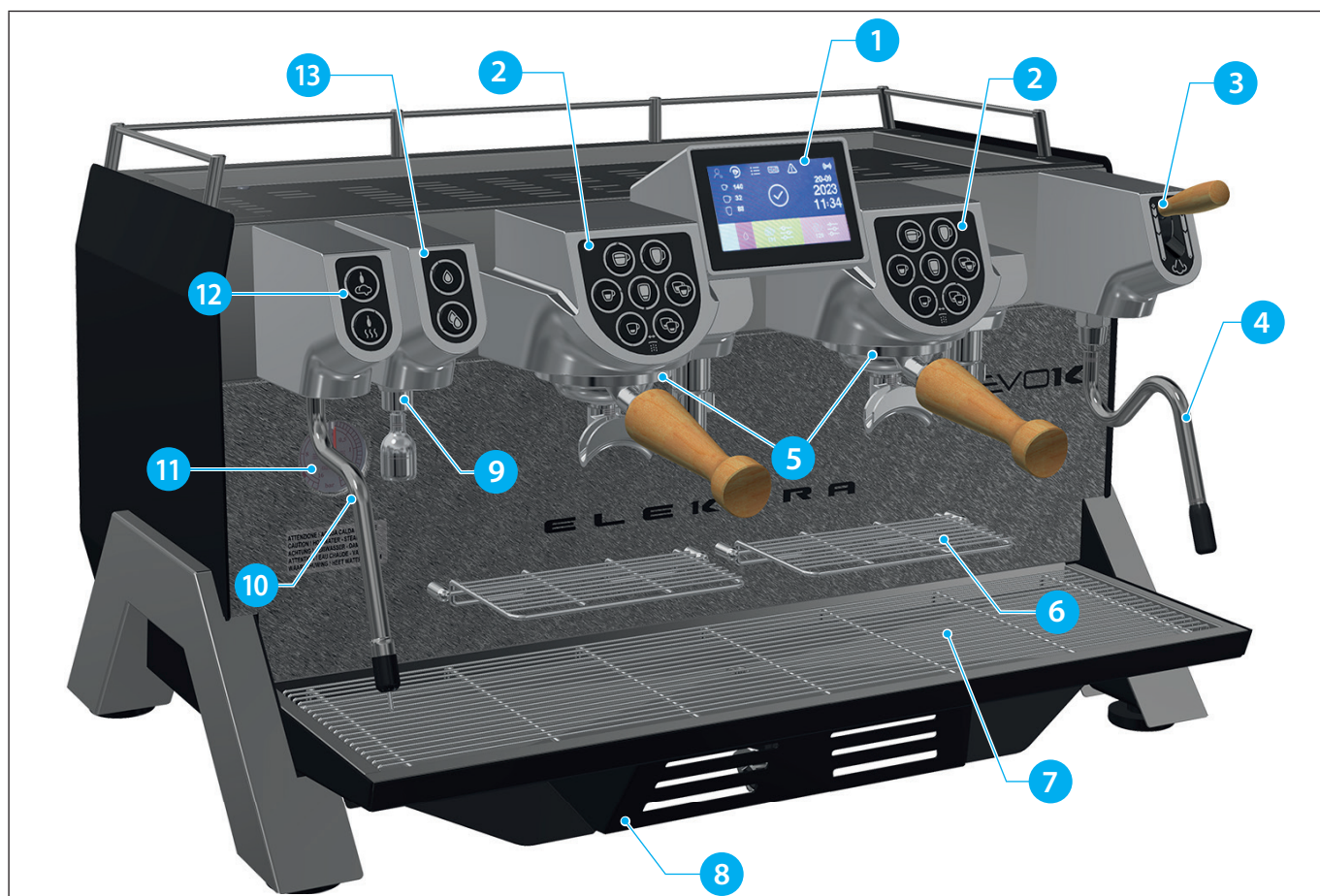
IMPORTANT:

Any improper use automatically invalidates the warranty and exempts the manufacturer from any liability for damage to persons, property or animals.

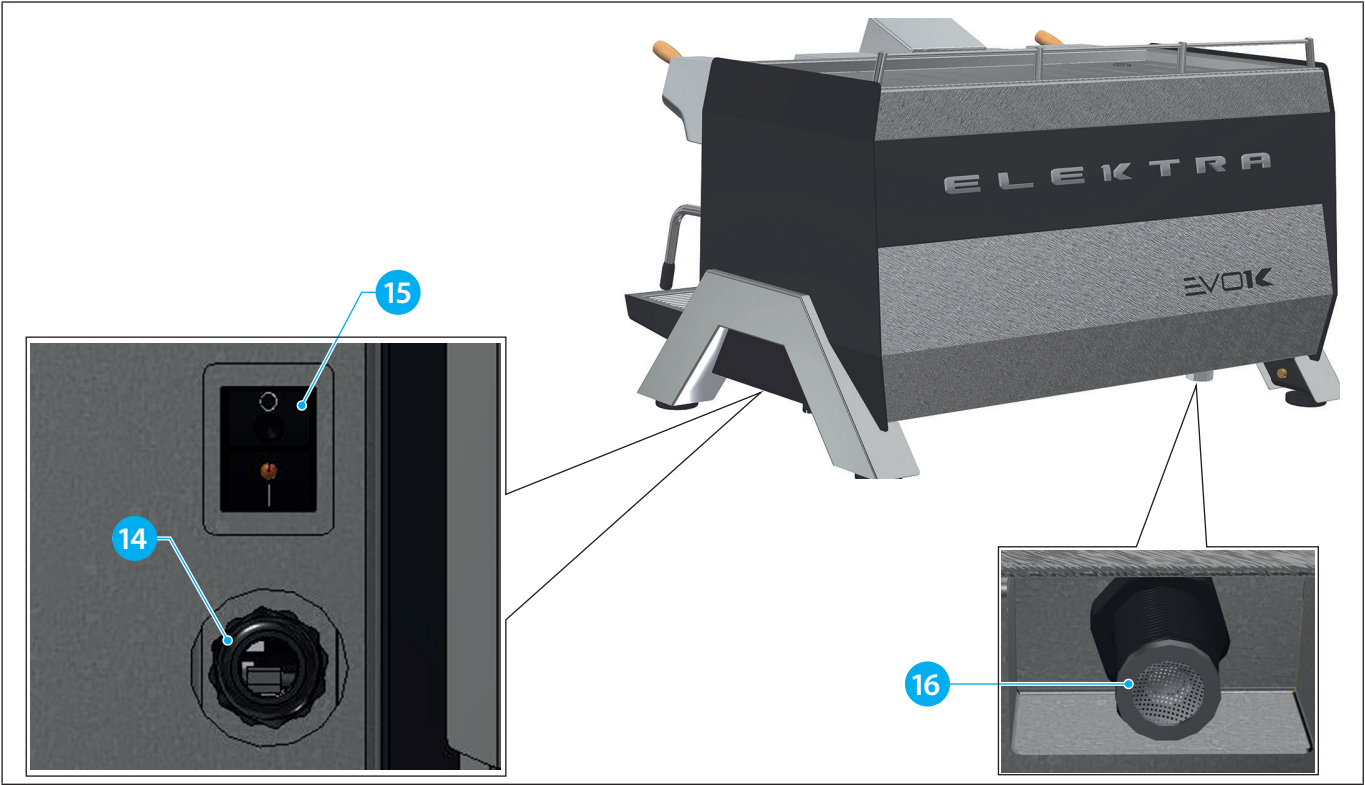
3. DESCRIPTION OF THE MACHINE

The ELEKTRA EVOK machine is a professional machine for the dispensing of coffee, but also of cappuccino, milk and hot water. The main components are listed below.

3.1 Outer components



1	Display	8	Water discharge
2	Dispensing keypad	9	Hot water wand
3	Steam dispensing lever	10	Barista wand
4	Steam wand	11	Water/steam pressure gauge
5	Coffee group head	12	Barista wand dispensing keypad
6	Cup holder	13	Hot water keypad
7	Liquid collection tray		



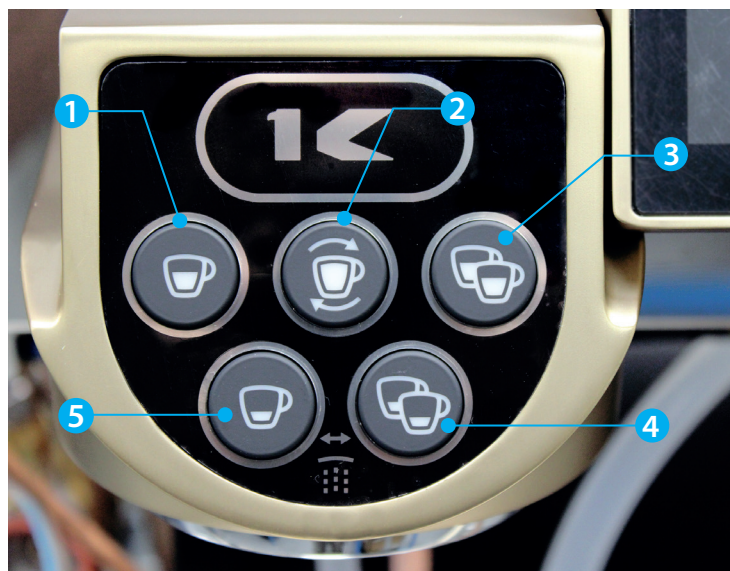
14	Power supply input
15	Machine switch 0/1
16	Water mains

3.2 Function of dispensing buttons

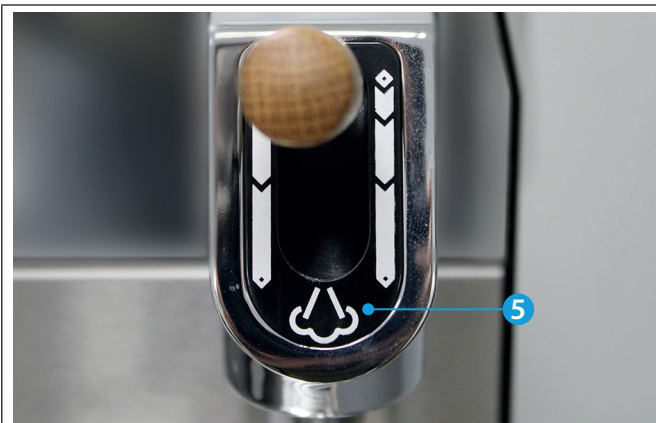
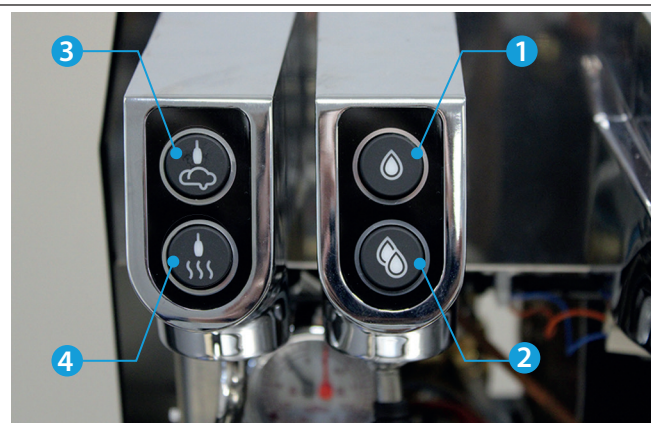
The tables describe the symbols on the keypads and their function

Keypad 2GR High + Milker - 3GR High + Milker (coffee + milk)		
	1	CAPPUCCINO
	2	LATTE MACCHIATO
	3	ESPRESSO - TWO CUPS
	4	SHORT ESPRESSO - TWO CUPS
	5	SHORT ESPRESSO
	6	ESPRESSO
	7	MILK

Keypad 2GR High - 3GR High (coffee only)



1	ESPRESSO
2	CONTINUOUS COFFEE DISPENSING
3	ESPRESSO - TWO CUPS
4	SHORT ESPRESSO
5	SHORT ESPRESSO - TWO CUPS

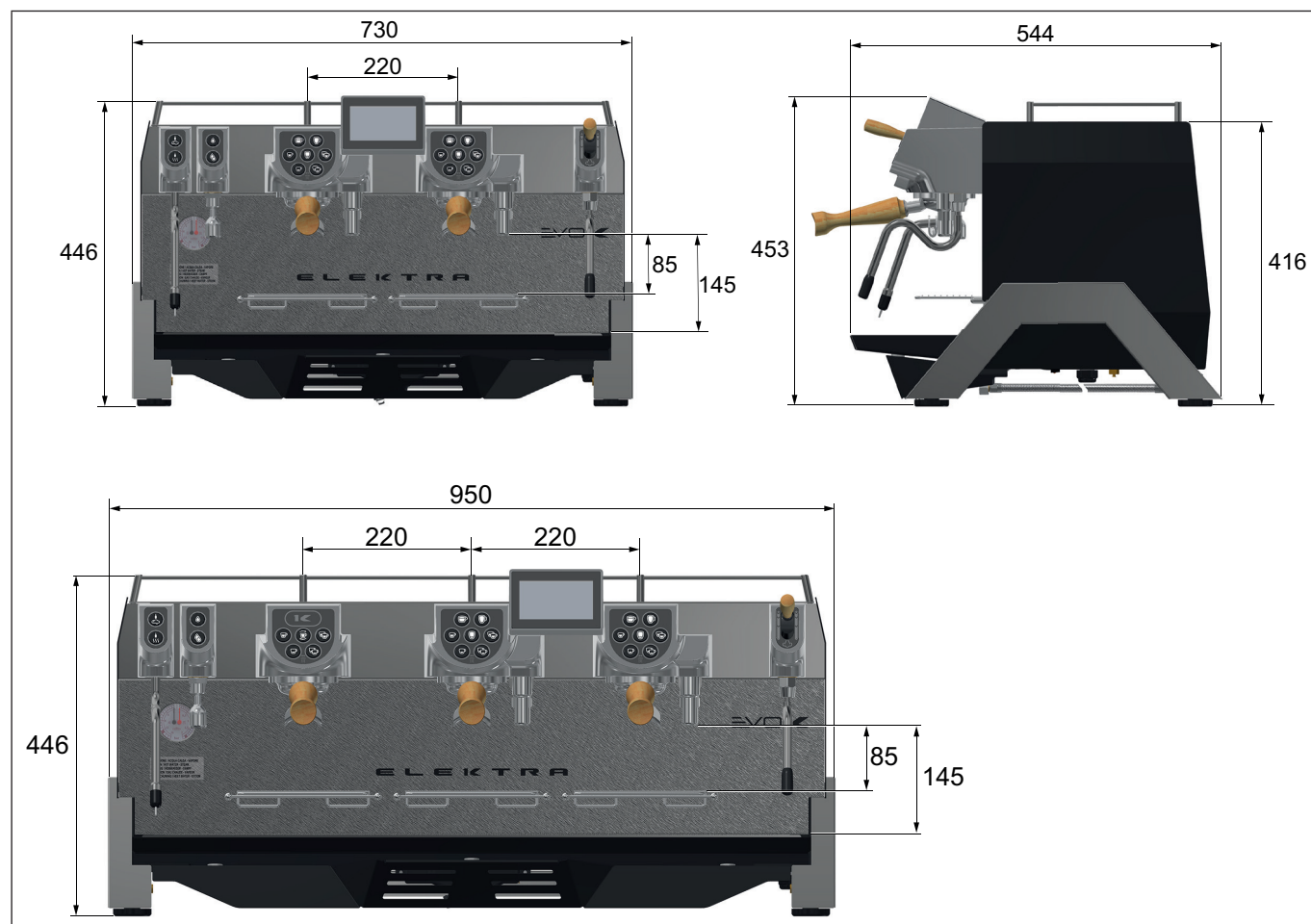


LEVERS AND STEAM DISPENSING BUTTONS

1	HOT WATER	4	STEAM (BARISTA WAND if present)
2	DOUBLE HOT WATER	5	STEAM LEVER
3	STEAM FOR MILK FROTHING (BARISTA WAND if present)		

3.3 Technical Data

3.3.1 Dimensional drawings (in mm)



3.3.2 Table of technical data

Description	2GR HIGH	2GR HIGH + MILK-ER	3GR HIGH	3GR HIGH + MILK-ER
DIMENSIONS	730x450x580 mm (LxHxP)	730x450x580 mm (LxHxP)	950x450x580 (LxHxP)	950x450x580 (LxHxP)
NET WEIGHT	62 Kg	64 Kg	78 Kg	80 Kg
HEIGHT OF THE WORKING AREA	145 mm	145 mm	145 mm	145 mm
GROUP - NO. OF SELECTION BUTTONS	5	7	5	7
PROGRAMMING DISPLAY	Graphic - 4,3"	Graphic - 4,3"	Graphic - 4,3"	Graphic - 4,3"
BOILER CAPACITY	11l	11l	16l	16l
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	1 Double scale	1 Double scale	1 Double scale	1 Double scale
VOLTAGE SUPPLY	Single-phase (200V 1Ph 50/60Hz, 220÷240V 1Ph 50/60HZ)	Single-phase (200V 1Ph 50/60Hz, 220÷240V 1Ph 50/60HZ)	Single-phase (200V 1Ph 50/60Hz, 220÷240V 1Ph 50/60HZ)	Single-phase (200V 1Ph 50/60Hz, 220÷240V 1Ph 50/60HZ)
	Three-phase (400 3Ph+N 50/60 Hz)".	Three-phase (400 3Ph+N 50/60 Hz)".	Three-phase (400 3Ph+N 50/60 Hz)".	Three-phase (400 3Ph+N 50/60 Hz)".
VOLTAGE CONTROL UNITS	24Vdc	24Vdc	24Vdc	24Vdc

4. INSTRUCTIONS FOR USE



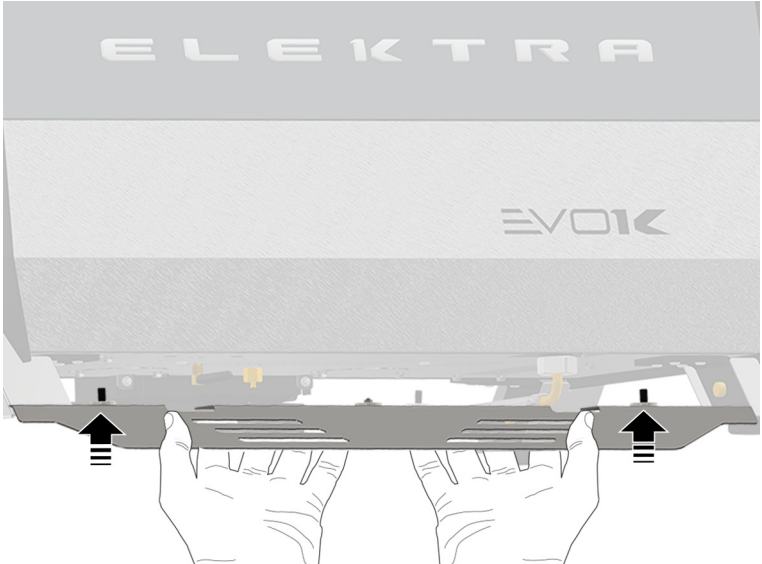
WARNING:

- Make sure that the machine has been installed by qualified technical personnel;
- Make sure that the power supply cable is connected;
- Make sure that the hose is connected and the water tap is open;
- For positioning refer to the Quick Guide supplied with the machine

4.1 Base casing

Before installing the hydraulic/electrical power supply, remove the base covers, if present.
The covers can be removed or added at any time, depending on the user's needs.
Assembly or removal requires no screws or tools. Follow the procedure.

<p>1</p>	<p>Assembly of the casings.</p> <p>Using the magnets with two centring pins, correctly position the casings in the three holes on the base.</p>	
<p>2</p>	<p>Place the front casing in the holes on the base.</p>	

<p>3</p>	<p>Place the rear cover in the holes on the base.</p> <p>To remove the covers, simply detach them from their seats.</p>	
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4.2 Connection to the water mains

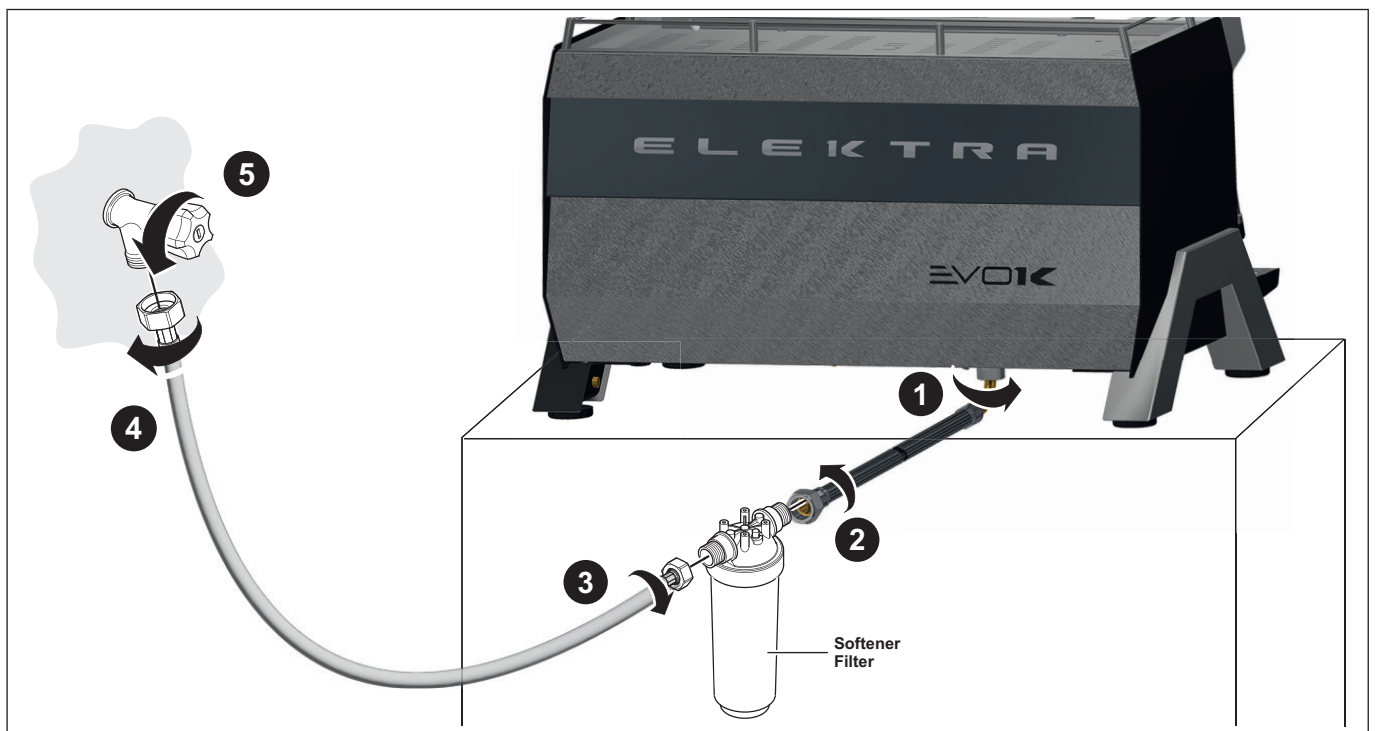


IMPORTANT:

The mains water pressure must be between 0.1 Mpa (1 Bar) and 1.0 Mpa (10 Bar); 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).

- 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 tube 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 tube.
- Connect the softener filter to the water tap.



4.3 Connection to the power mains

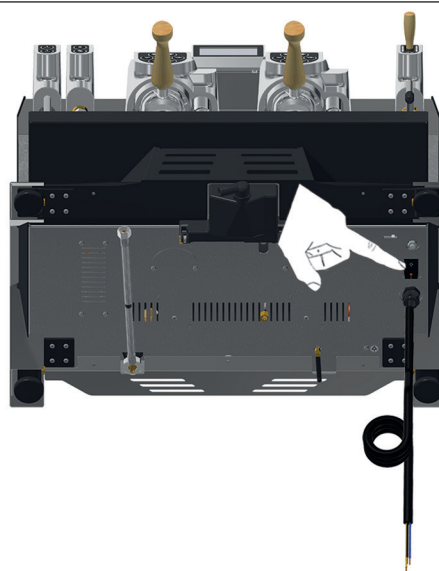


WARNING:

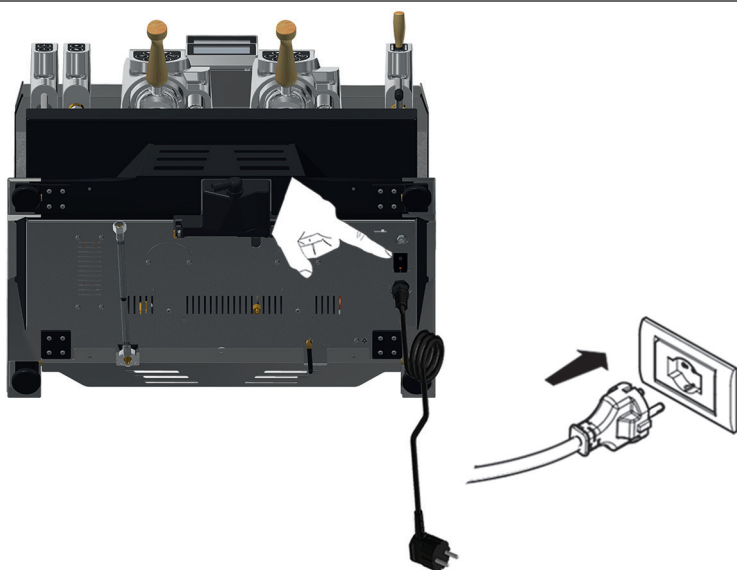
The connection to the electricity mains must be made by a qualified technician in compliance with current regulations. The technician must make sure that the electrical system is properly connected to the earthing system and that the line voltage and frequency correspond to the data shown on the identification 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:

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).



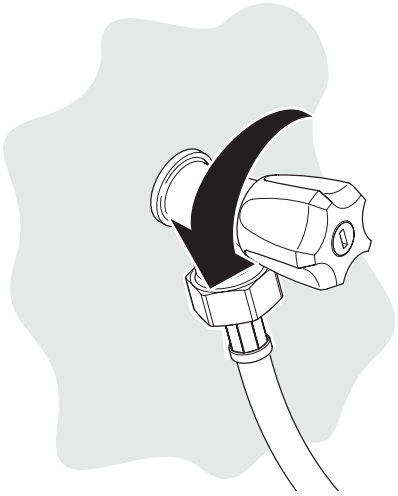
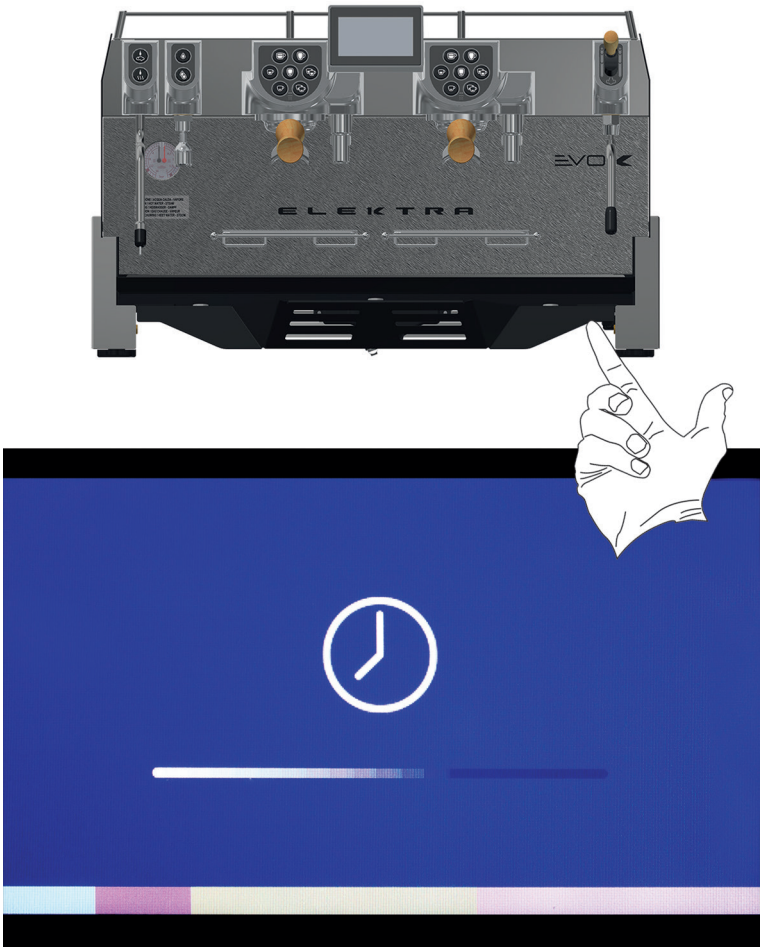
An output cable with a Schuko-type socket to be connected directly to the user's power supply.


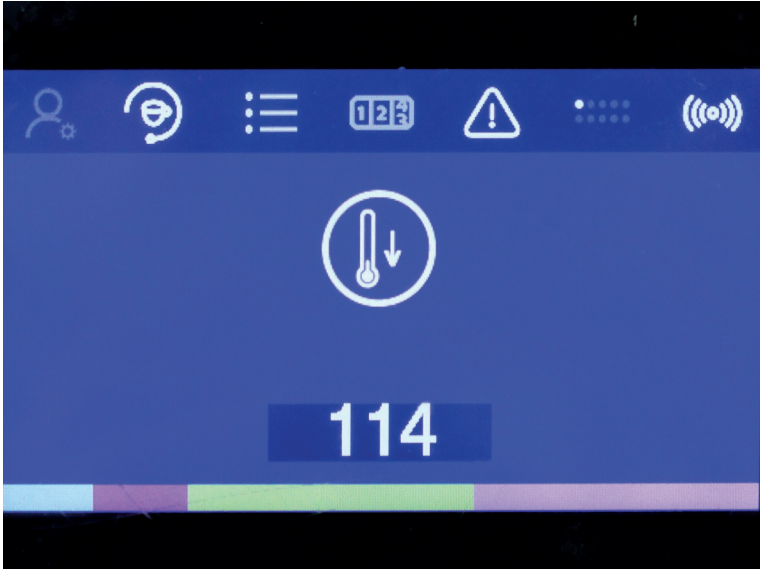


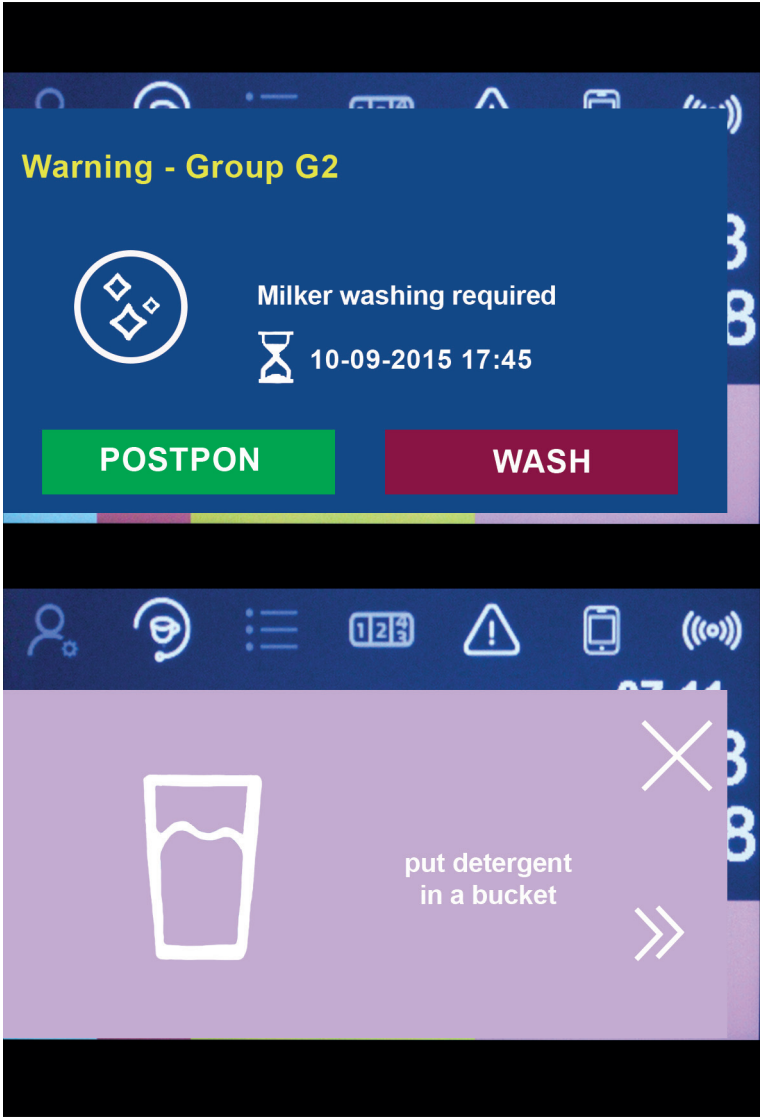
ATTENTION:

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

4.4 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.	

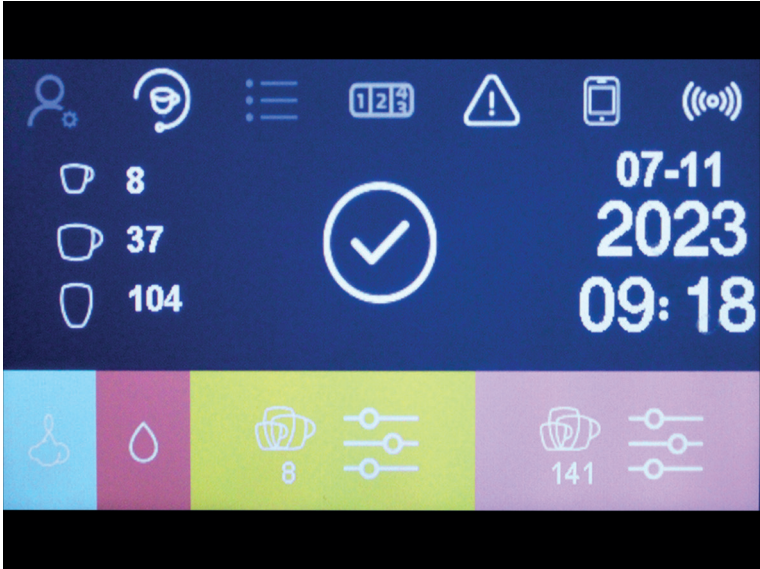
3	<p>After a few seconds, the stand-by screen appears.</p> <p>Press the symbol in the centre to continue and to allow the boiler to heat up.</p> <p>The three central buttons on the keypad flash intermittently.</p>	 The image shows the stand-by screen of the ELEKTRA coffee machine. It has a dark blue background. At the top, the word "ELEKTRA" is written in a stylized, pink, blocky font. 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 background is dark blue. 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 a large white font. At the bottom of the screen, there is a horizontal bar with four colored segments: light blue, purple, green, and light purple.

<p>5</p>	<p>Once the boiler has finished heating, a mandatory warning about cleaning the milker circuit is displayed.</p> <p>Press 'WASH' and enter the technical password to execute the cleaning process.</p> <p>If you delay the warning three times, the milk recipe will remain off until the cleaning process is performed.</p>	
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IMPORTANT:

It is recommended to carry out the wash at the first start-up.

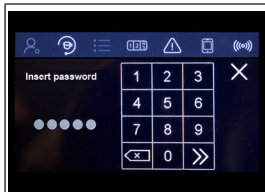
6	When completed, the Home screen appears. The machine is ready for dispensing.	
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4.4.1 Description of symbols on Home page

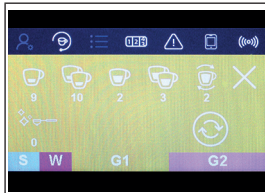
The Touch display allows the user to enter some machine modification menus by pressing the icons displayed. The example shows the one with the maximum display (Expert), interchangeable with the Basic version. The selection can be made only after entering a technician level password.



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:

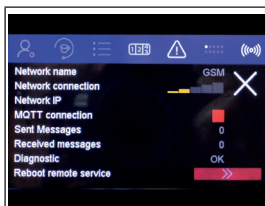
- White: error returned
- Yellow: warning
- Red: critical error

**QR codes for WiFi connection**

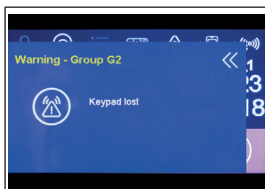
This form allows you to quickly acquire the connection address and browser address for remote access on your Smartphone or another device with a WiFi connection; see also paragraph "4.11 Remote control" on page 61.

**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 "4.7 Temporary change in drink dispensing" on page 34.

**Telemetry connection status**

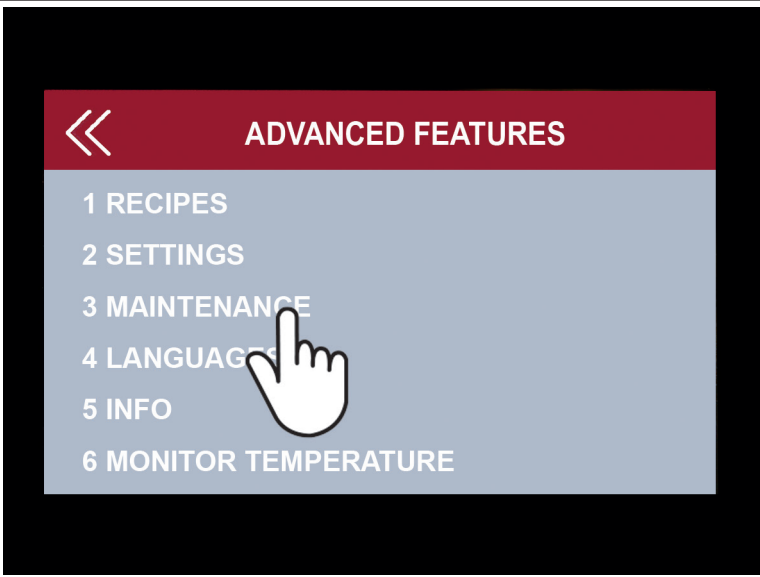
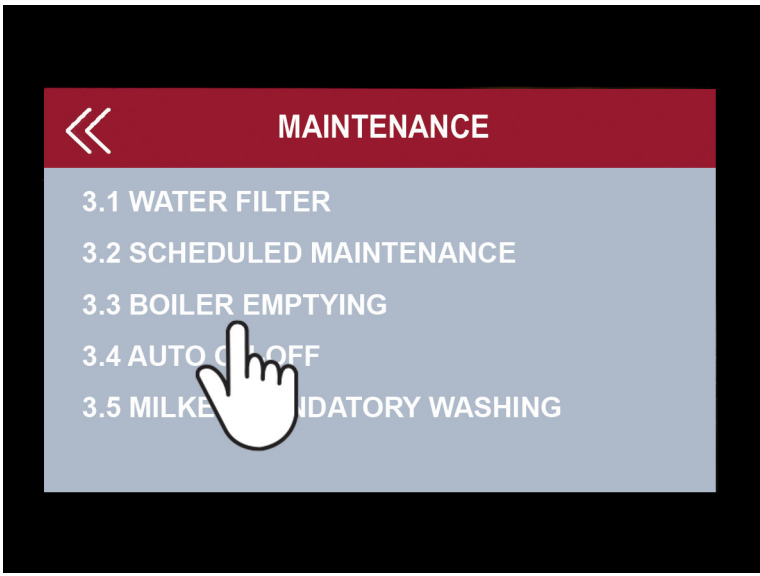
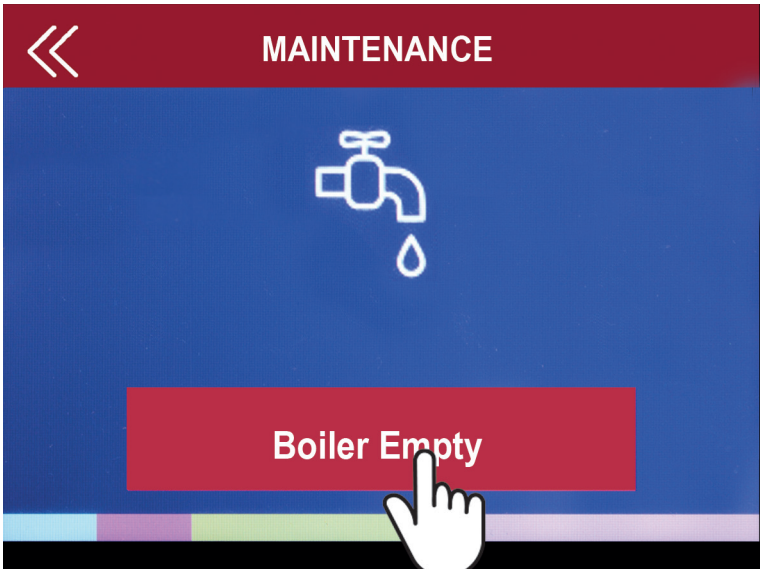
Telemetry data, the network name, connection status etc. can be seen.

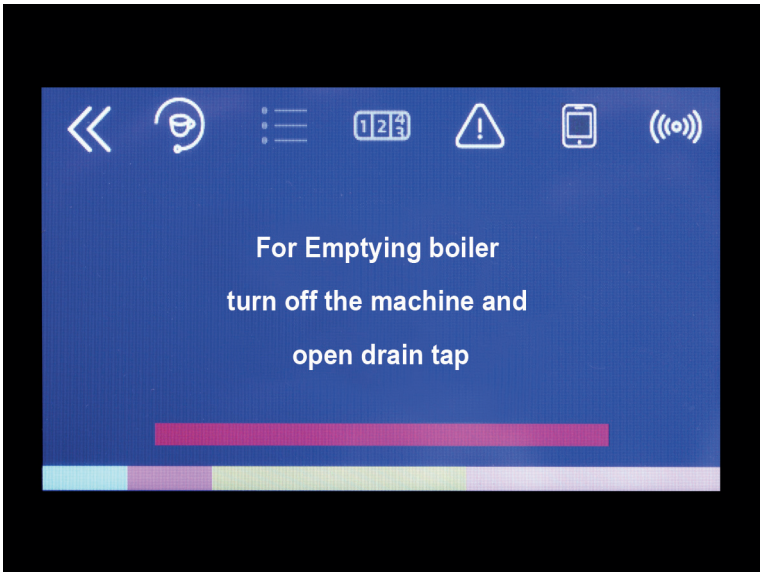
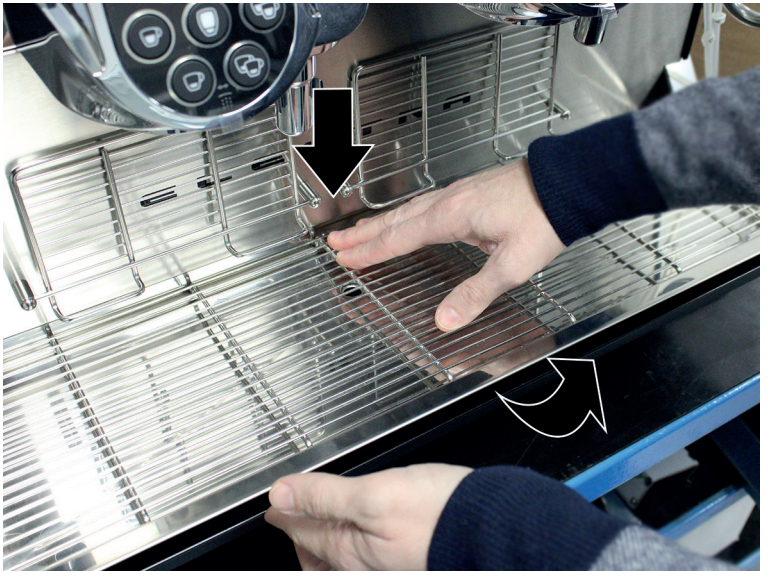
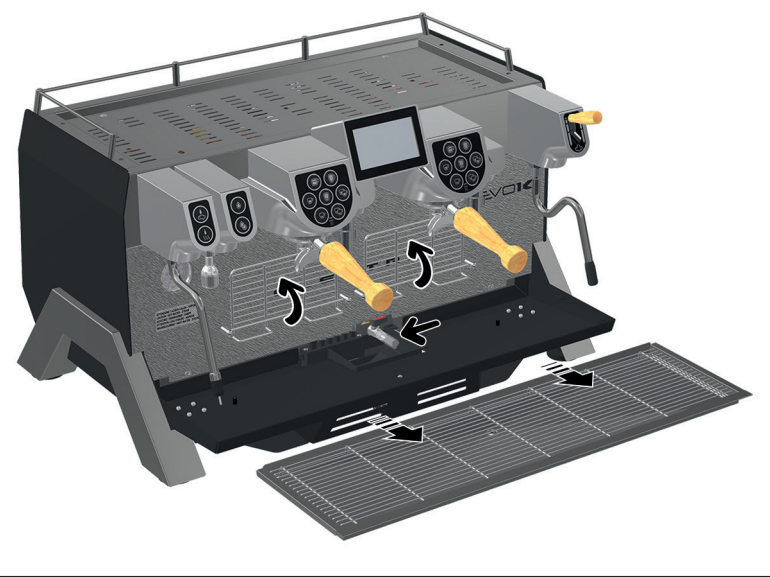
**Error detail**

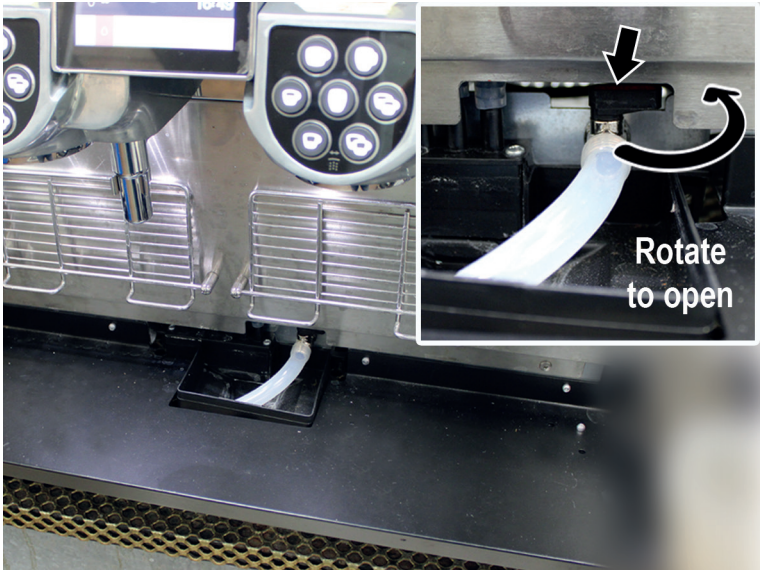
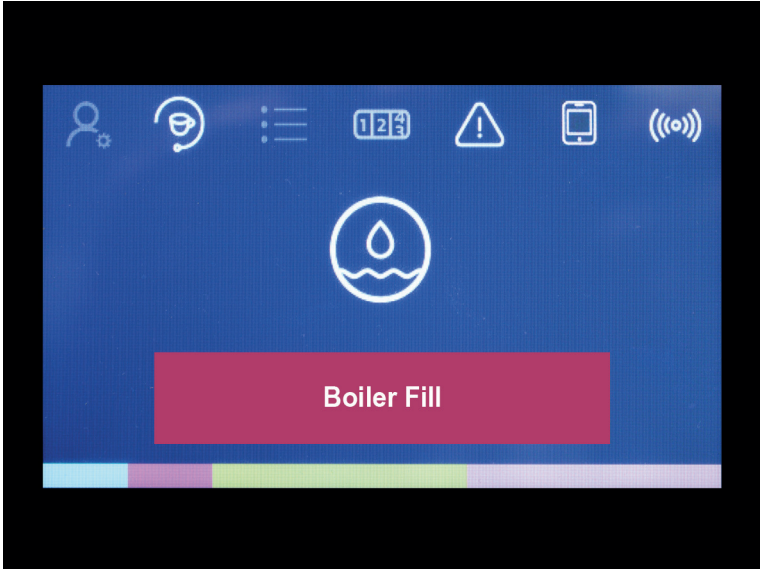
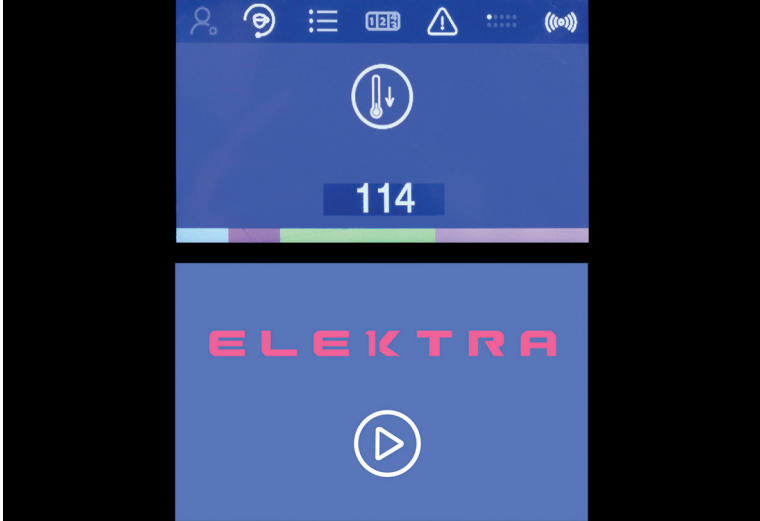
By accessing to this form, you can view the error in progress.

4.4.2 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 "5. CLEANING OPERATIONS" on page 82.</p> <p>On the Home page of the display, press the icon in the top left corner.</p>	
2	<p>Log in using the access password, which by default is 22222, reserved for the Owner level user.</p>	
3	<p>Press on the ADVANCED FEATURES icon</p>	

4	Press on 3 MAINTENANCE	 <p>Navigation screen showing the 'ADVANCED FEATURES' menu. The menu options are: 1 RECIPES, 2 SETTINGS, 3 MAINTENANCE, 4 LANGUAGES, 5 INFO, and 6 MONITOR TEMPERATURE. A hand icon is pointing to the '3 MAINTENANCE' option.</p>
5	In the menu, press on 3.3 BOILER EMPTYING	 <p>Navigation screen showing the 'MAINTENANCE' menu. The menu options are: 3.1 WATER FILTER, 3.2 SCHEDULED MAINTENANCE, 3.3 BOILER EMPTYING, 3.4 AUTO CUTOFF, and 3.5 MILK CONDENSATORY WASHING. A hand icon is pointing to the '3.3 BOILER EMPTYING' option.</p>
6	Press to confirm.	 <p>Confirmation screen for 'Boiler Empty'. The screen displays a faucet icon with a drop of water. A red button labeled 'Boiler Empty' is at the bottom, and a hand icon is pointing to it.</p>

7	Switch off the machine as indicated.	 <p>For Emptying boiler turn off the machine and open drain tap</p>
8	To remove the drip tray, press in the middle on the grid.	
9	Once removed, access the drain tap.	




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 "4.4 Power on" on page 21.</p>	

4.4.3 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.



4.5 Coffee dispensing

1	<p>Proceed with preparation of the first cups of coffee: Fill the filter with the correct quantity of ground coffee and press it lightly the special presser.</p>	
2	<p>Insert the filter holder into the seat on the coffee group. Dosage and grinding must be set according to the machine and strength of coffee desired.</p> <p>If too much coffee is used, the filter holder cannot be inserted into the unit; if too little coffee is used, the coffee grounds get too wet.</p> <p>For a perfect cup of coffee, it is advisable to have a self-dosing coffee grinder beside the machine.</p> <p>This will give improved quality of the coffee, and ensure it is kept constant because it is freshly ground.</p> <p>Fit the filter holder into the unit with the knob facing to the left, then turn in to the right until it locks.</p>	
3	<p>Place the cup under the spout. Press a button relating to the drink to be dispensed; refer to paragraph "3.2 Function of dispensing buttons" on page 13 for the meaning of the symbols. During dispensing the button flashes intermittently.</p> <p>Wait for dispensing to finish. To interrupt the operation in advance, press the button again.</p> <p>Each button dispenses according to a preset recipe; to change it, refer to paragraph "4.10.1 Changes to recipes" on page 39 concerning recipe settings.</p>	



WARNING:

The physical state of the ground coffee is fundamental for a good beverage.

When the coffee grounds have to be emptied out, knock the filters against a wooden surface and not a metal one as this could damage the edge of the filter and jeopardize its tightness.


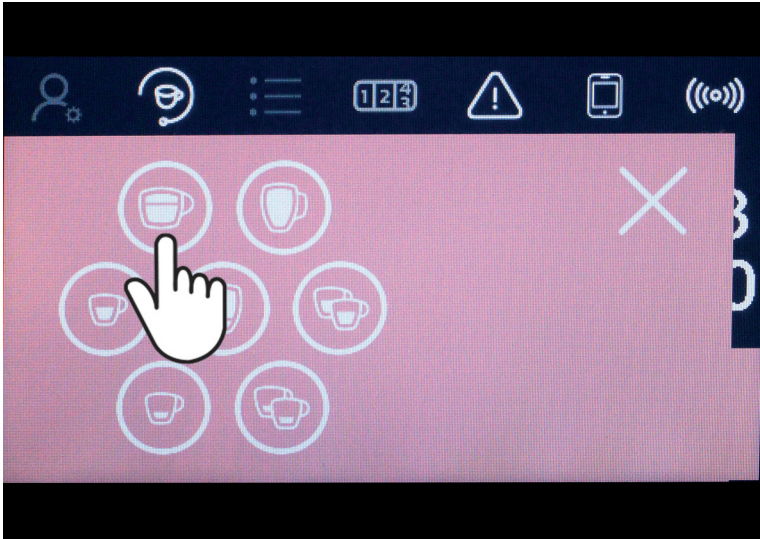
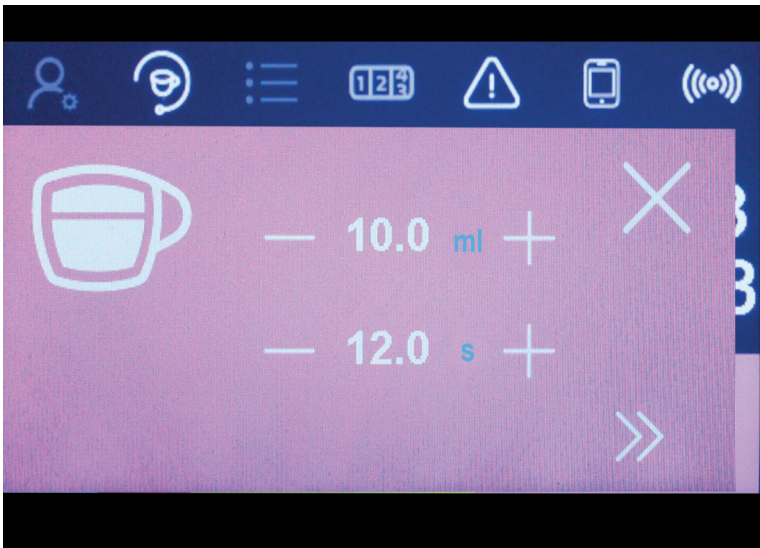
Condition of the coffee	It comes out slowly	It comes out rapidly
Dose of ground coffee	Excessive	Insufficient
Pressure on ground coffee	Excessive	Insufficient
Atmospheric humidity	Too damp	Too dry
Degree of grinder	Too fine	Too coarse
Filter condition	Partly clogged, dirty	Holes enlarged by wear

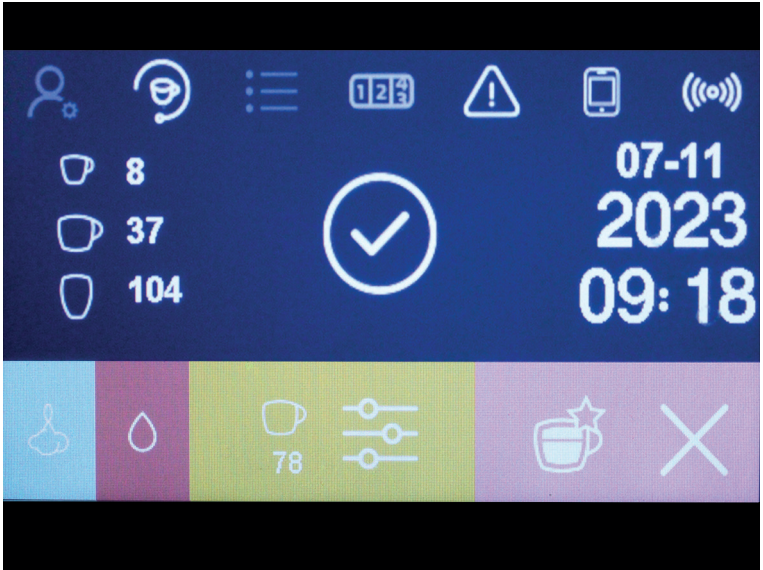

4.6 Milk dispensing (if the milker is present)

1	<p>Immerse the tube into the milk container with the float coming out of the hole on the side of the machine. Machines with two Milkers will have two tubes; machines with only one Milker will have one tube. If there are two tubes, they will be marked with the letter A-B. In the case of a single tube, there will be no marking. The tubes supplied have a predefined standard length.</p> <p>An additional hose kit is supplied to reach the maximum length of 1500 mm; if they are too long for the user's needs, they can be cut as required and the floats inserted at the end.</p>	
2	<p>Place the cup under the spout.</p> <p>Press the button relating to the milk-based drink to be dispensed; refer to paragraph "3.2 Function of dispensing buttons" on page 13 for the meaning of the symbols.</p> <p>During dispensing the button flashes intermittently.</p> <p>Wait for dispensing to finish. To interrupt the operation in advance, press the button again.</p> <p>Setting the recipe it is possible to obtain cold milk, hot milk or hot frothed milk.</p>	

4.7 Temporary change in drink dispensing

From the Home Page, it is possible to make a temporary change to the drink without saving it.

1	Enter the modification menu by pressing on the icon of a group head.	
2	A screen appears showing the drinks icons as on the group head keypad. Select, for example, a drink consisting of coffee + milk, in this case a cappuccino.	
3	A menu is accessed where it is possible to increase or decrease the quantity of water in ml for the coffee, whereas the quantity of milk can be changed in seconds during dispensing. If the drink contains coffee only, the change only involves the quantity of water. Confirm with >> or cancel by pressing X.	

<p>4</p>	<p>Once the change has been confirmed, the button will appear with a star above the drinks icon.</p> <p>It is possible to cancel by pressing the X symbol.</p>	
<p>5</p>	<p>To dispense, press the only lit button corresponding to the drink.</p> <p>At the end, the dispensing mode will go back to normal.</p>	

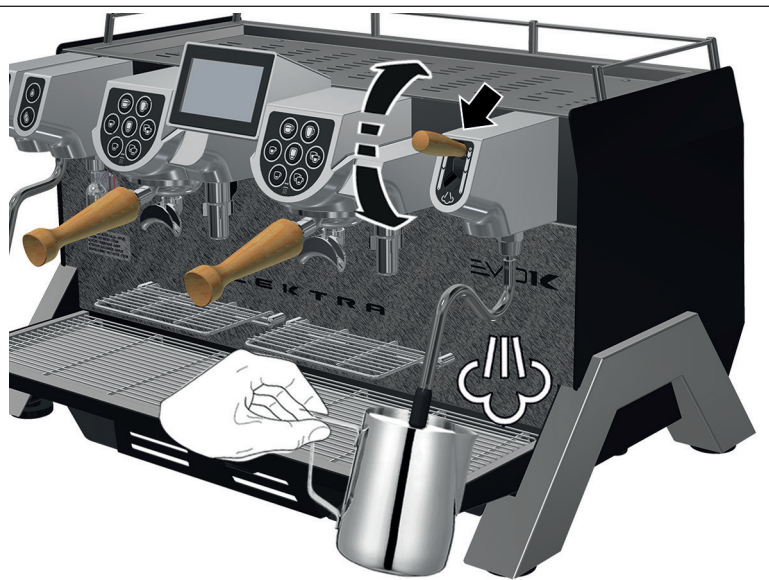
4.8 Steam Dispensing

The steam dispensing is used to manually heat and froth the milk and is performed using the wand lever on the side of the machine, right or left, depending on the configuration.

Place a container with milk under the wand and lower the lever.

The more the lever is lowered, the greater the steam power delivered.

At the end, lower the steam lever for a few seconds to flush out any liquids trapped inside the nozzle; this is an important operation because it prevents milk or other liquids from being sucked into the boiler.



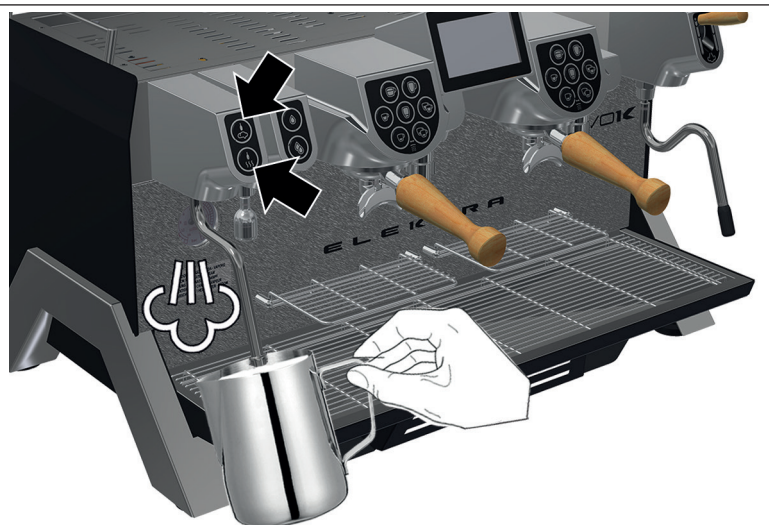
4.8.1 Barman Steam Wand (if present)

The barman wand is used to obtain hot milk and hot foamed milk automatically.

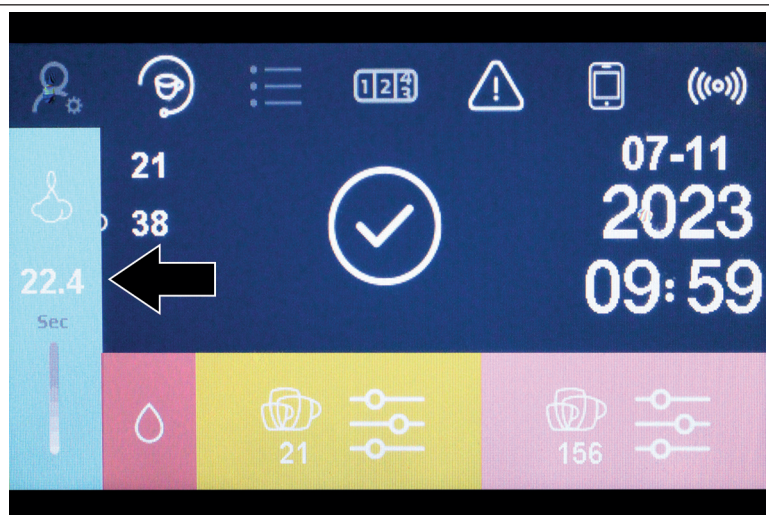
Place a container with milk under the barista wand. By pressing the lower button steam is dispensed and hot milk is obtained.

By pressing the button above, steam is dispensed and hot milk with frothing is obtained.

In both cases, dispensing stops when the milk reaches the pre-set temperature or after a pre-set time.



In display mode **Expert**, when using the barista wand, a pop-up window appears with a dispensing TIMER.



4.9 Hot Water

A wand at the side of the machine dispenses only hot water for infused drinks.

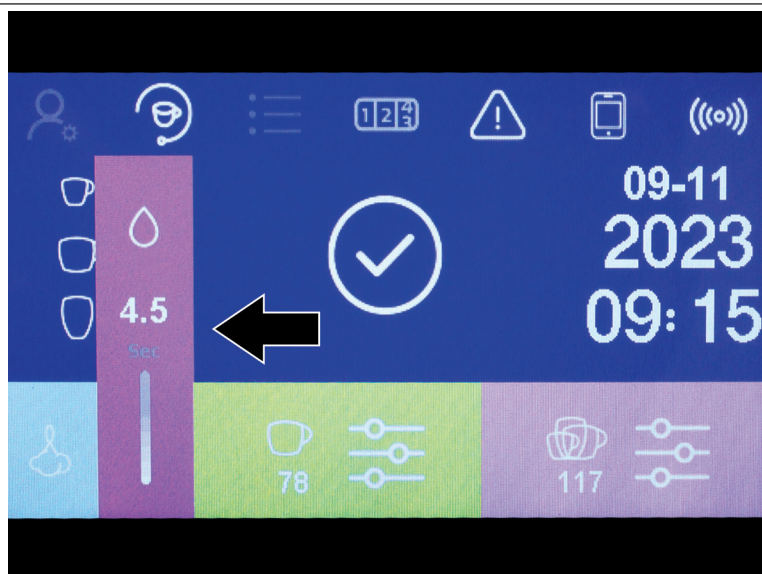
There are two pre-set dispensings with two different flow lengths.

Press the top button for shorter dispensing and the one below to produce a greater quantity of water.

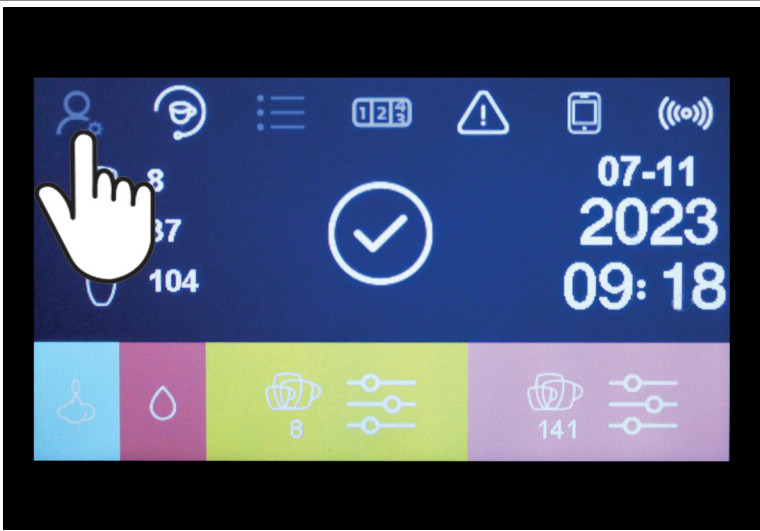
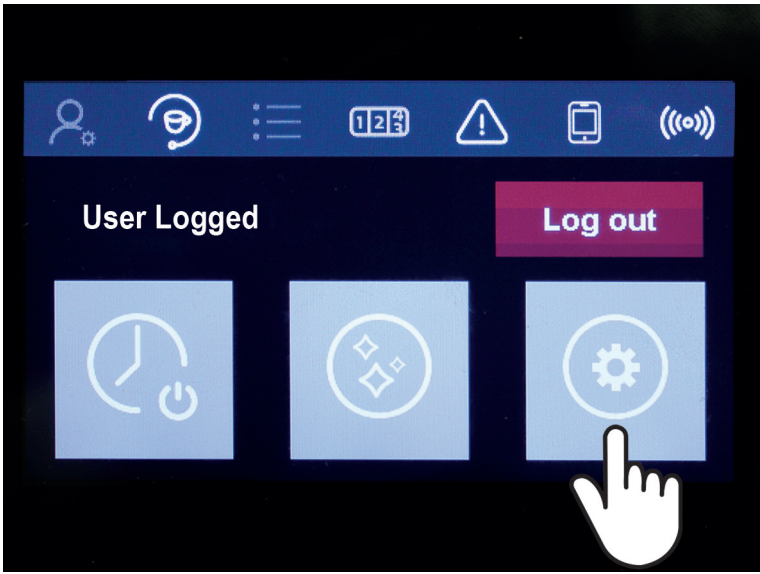
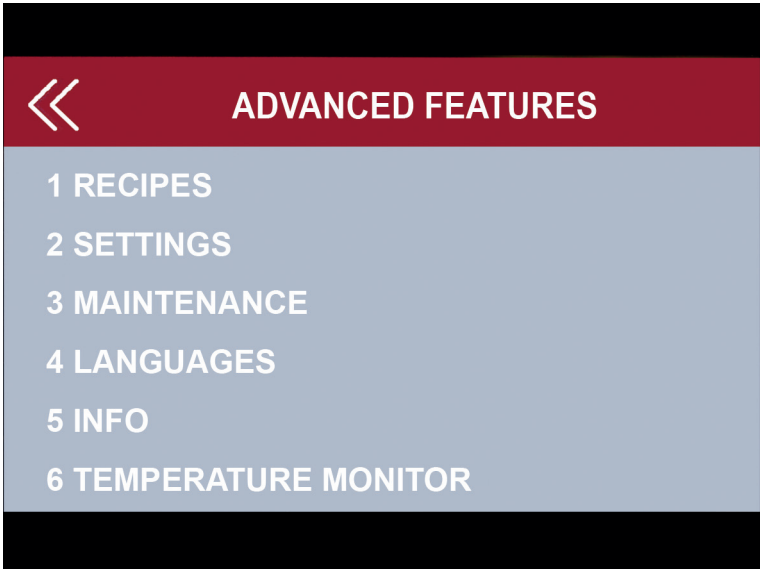
To interrupt the flow, press again the button.



In display mode **Expert**, when using the hot water wand, a pop-up window appears with a dispensing TIMER.

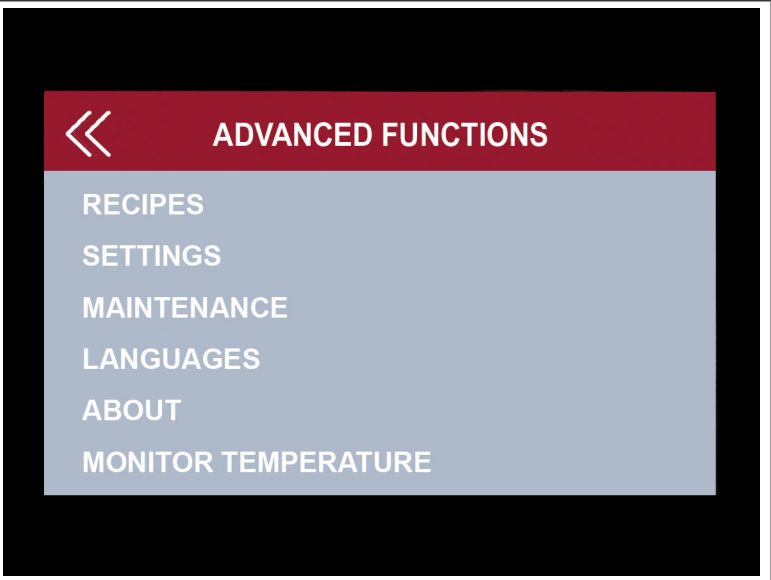



4.10 Access to the machine's advanced menu

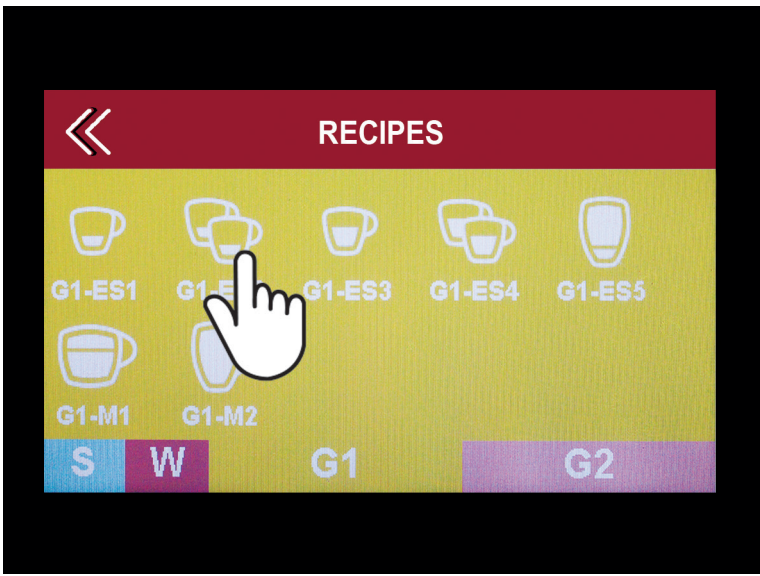


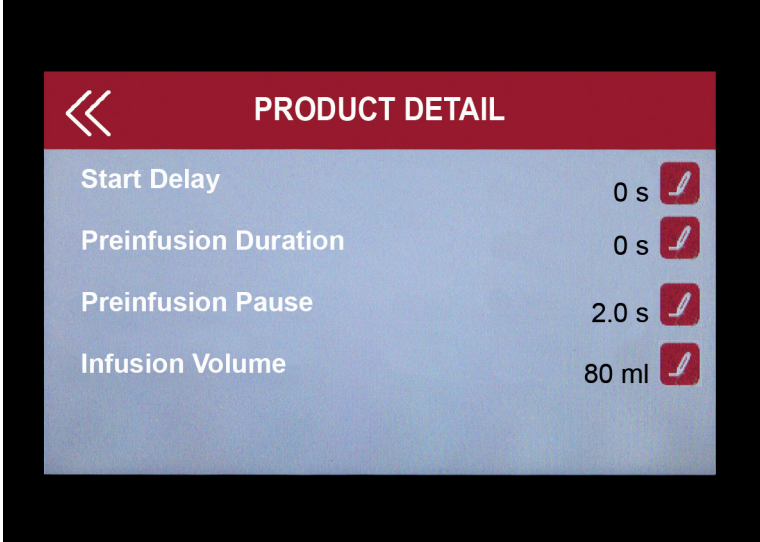
1	<p>From the Home page, press the icon in the top left corner to enter the Login page and authenticate with your password.</p> <p>These examples show the forms reserved for the Owner level user with the default password 22222.</p>	
2	<p>Access by pressing the icon on the right.</p>	
3	<p>The ADVANCED FEATURES form features some modification items that allow you to customise the machine.</p>	



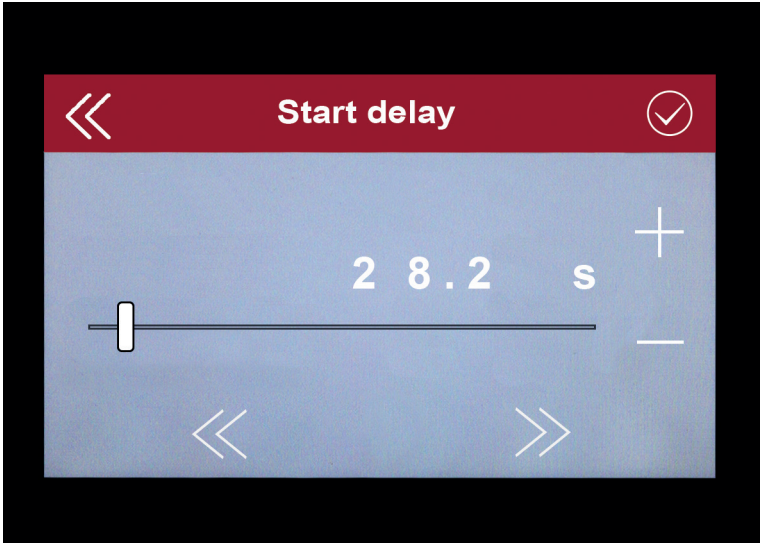
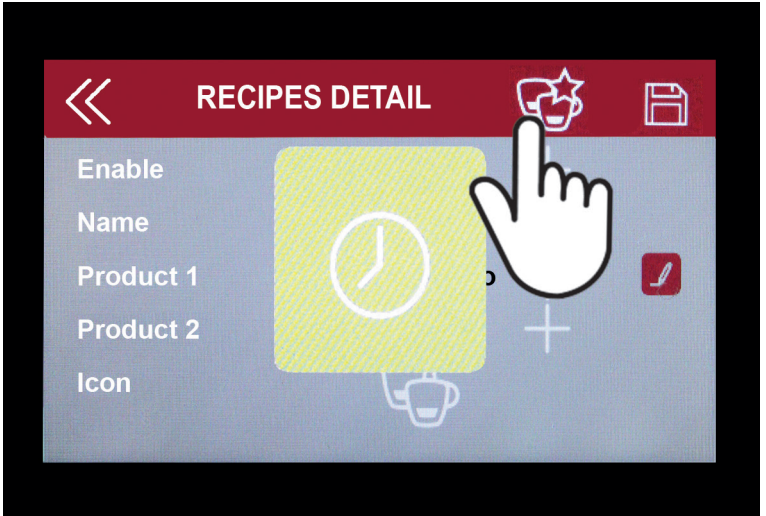

4.10.1 Changes to recipes


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 ADVANCED FEATURES, press 1 RECIPES.</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>	



• CHANGES TO COFFEE RECIPES


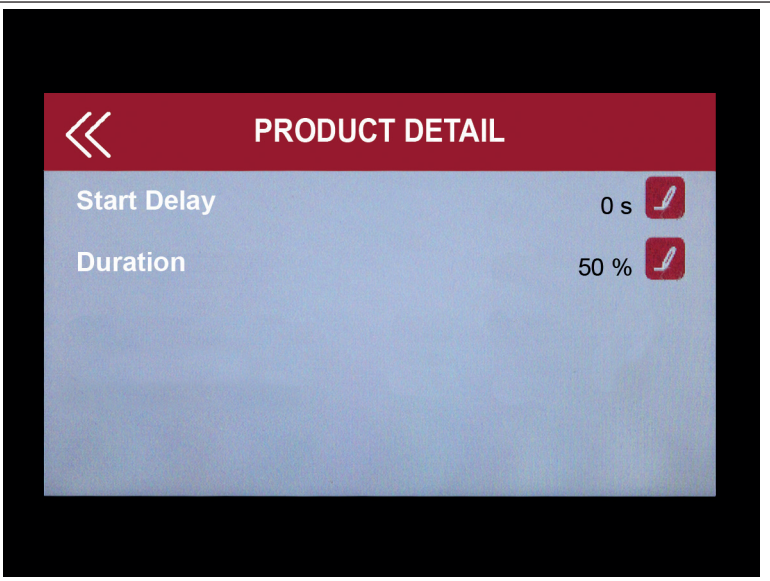


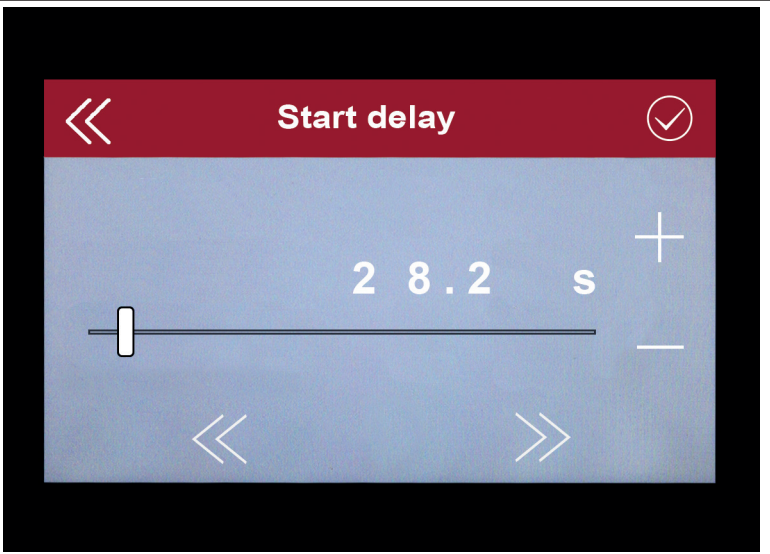

1	<p>The example describes the modification of a recipe that uses coffee (e.g. Short espresso 2 cups), in this case on Group head 1. The procedure can be extended to each button of each group head.</p>	
2	<p>Press the icon to enter the RECIPES DETAIL menu, featuring the following items:</p> <p>Enable: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

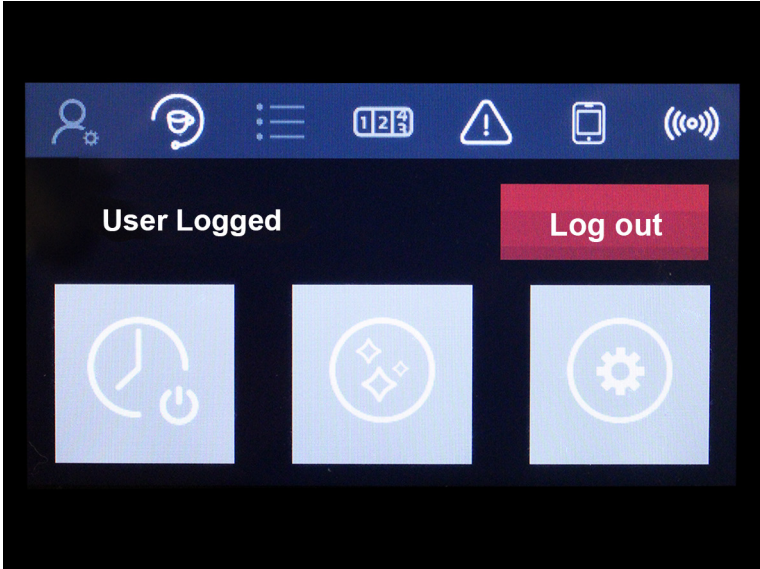
4	<p>Values are edited in the form by pressing the  symbol on the right.</p> <p>Press << >> to scroll within the value, + and - to set the time.</p> <p>When finished, confirm with </p>	
5	<p>To exit the modification menu, press << until you reach the Login page and go back to the Home page.</p> <p>However, 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 HOT WATER RECIPES

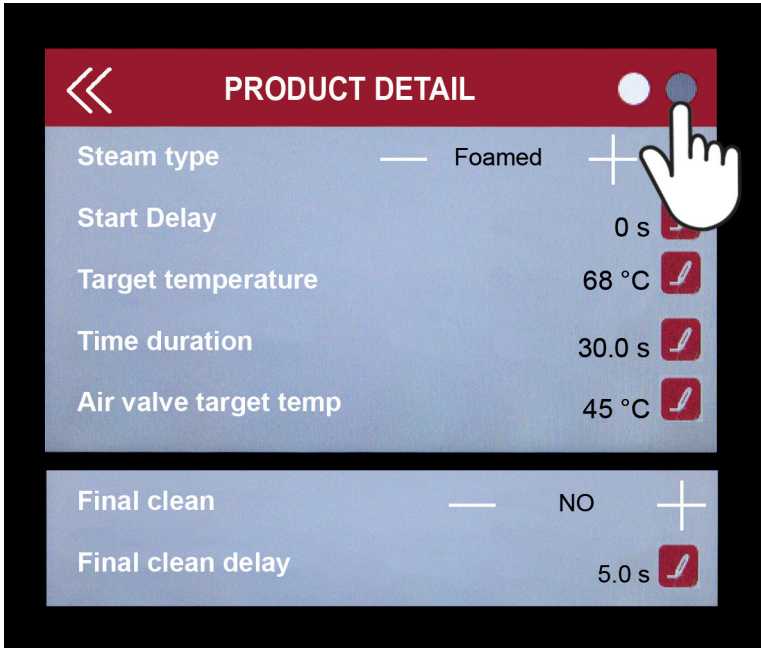


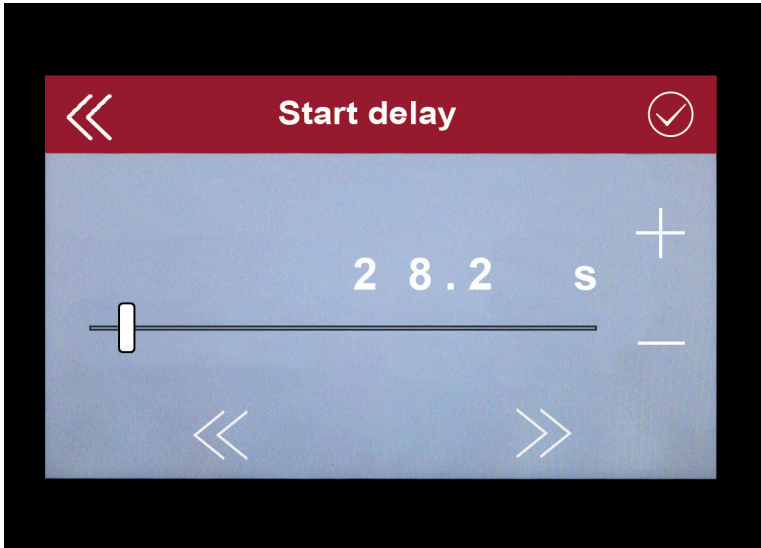
1	Changes to hot water recipes concern the two single and double dose buttons which have the same adjustment menu. The example shows how to change the single dose one.	
2	<p>Press the icon to enter the RECIPES DETAIL menu, featuring the following items:</p> <p>Enable: Yes-No - + to enable the dispensing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


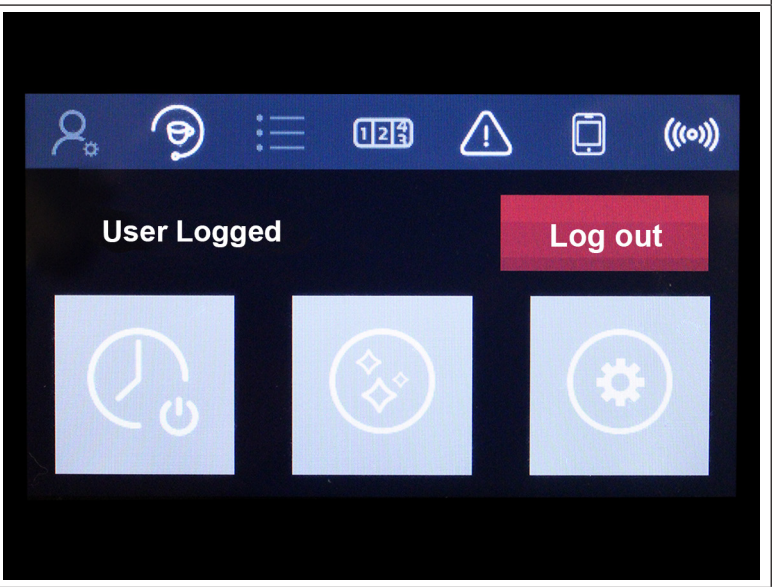
3	<p>In PRODUCT DETAIL, it is possible to modify the values that will affect dispensing by pressing the symbol </p>	
4	<p>Values are edited in the form by pressing the  symbol on the right.</p> <p>Press << >> to scroll within the value, + and - to set the time.</p> <p>When finished, confirm with </p>	
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 << until you reach the Login page and go back to the Home page.</p>	
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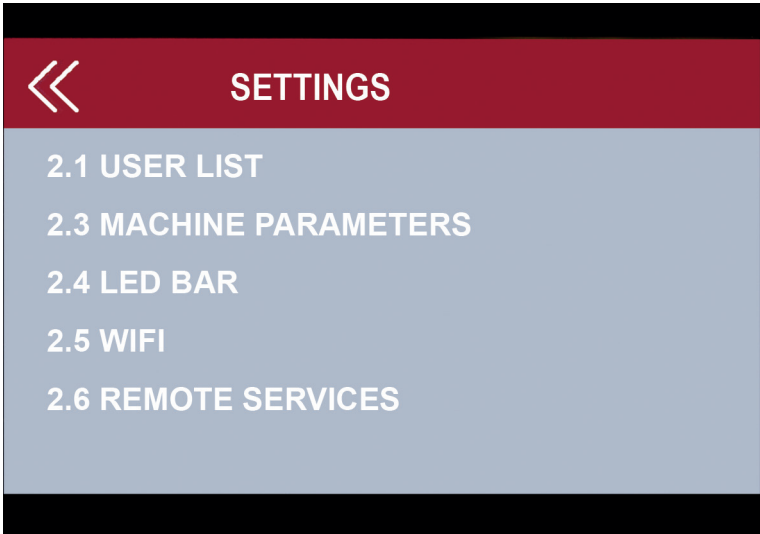
• CHANGES TO THE BARISTA WAND RECIPES

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 "4.8 Steam Dispensing" on page 36.</p> <p>As shown in the example, enter the frothed milk settings menu.</p>	
2	<p>Press the icon to enter the RECIPES DETAIL menu, featuring the following items:</p> <p>Enable: Yes-No - + to enable the dispensing button</p> <p>Name: name of the button</p> <p>Product 1-2: select Steam</p> <p>Icon: Picture of the button</p> <p>To enter the Espresso modification menu, press the icon on the right.</p>	

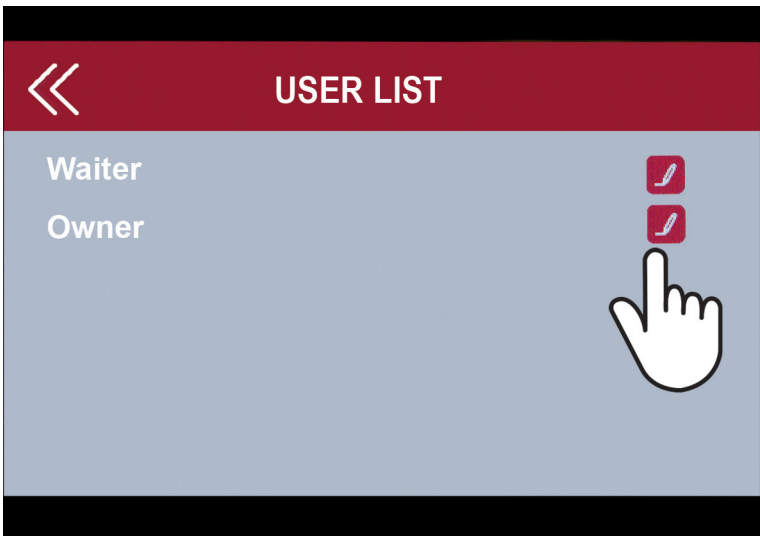
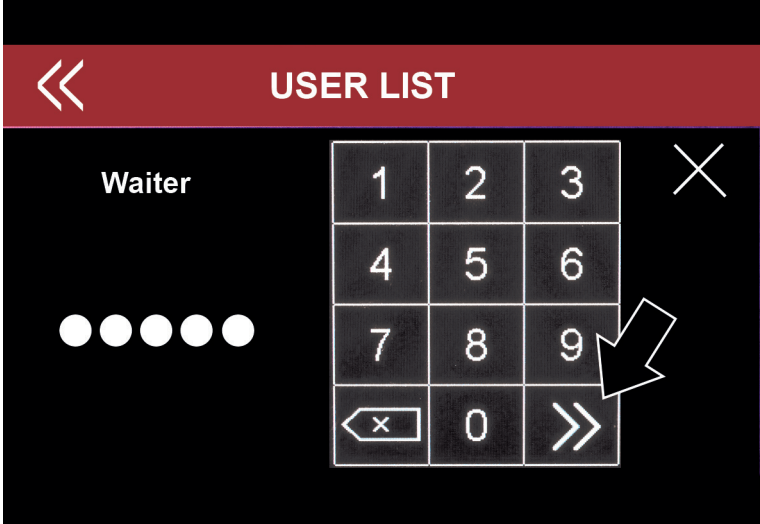
3	<p>In PRODUCT DETAIL, it is possible to modify the values of the barista wand.</p> <p>Steam type: select the type of steam to obtain milk with or without froth by pressing - +.</p> <p>Start Delay: to adjust the steam dispensing start delay</p> <p>Target temperature: here it is possible to change the temperature of the steam, which determines the heat of the milk</p> <p>Time duration: maximum steam dispensing time</p> <p>Air valve target temp: air valve opening delay.</p> <p>Final clean: to enable automatic wand cleaning once dispensing is complete</p> <p>Final clean delay: 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 << >> 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.	

4.10.2 Settings

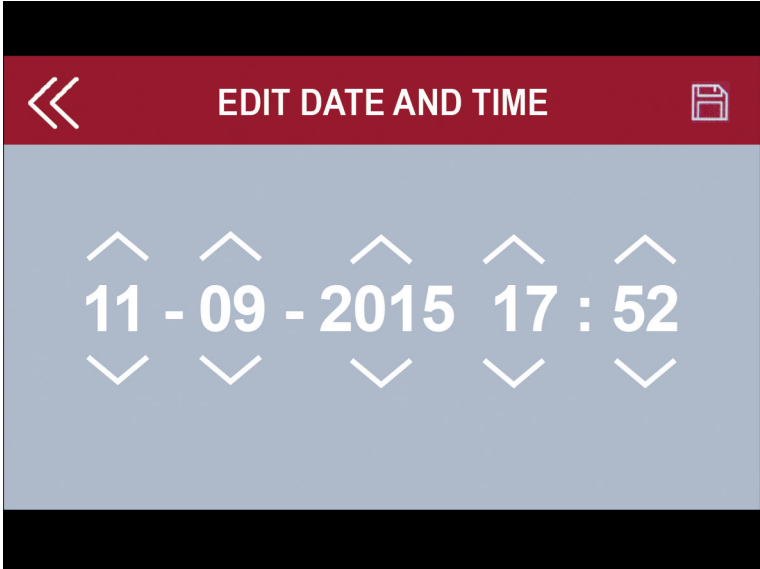
<p>From ADVANCED FEATURES, you can access the 2 SETTINGS menu.</p>	
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• USER LIST

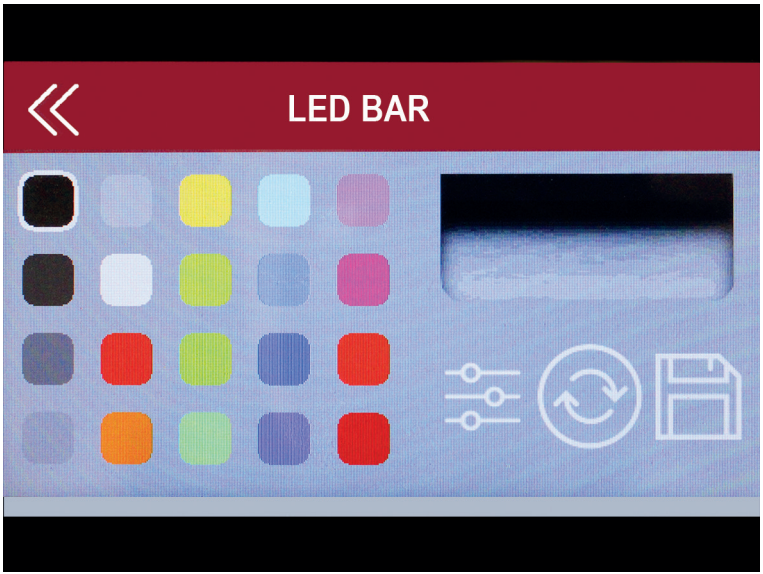


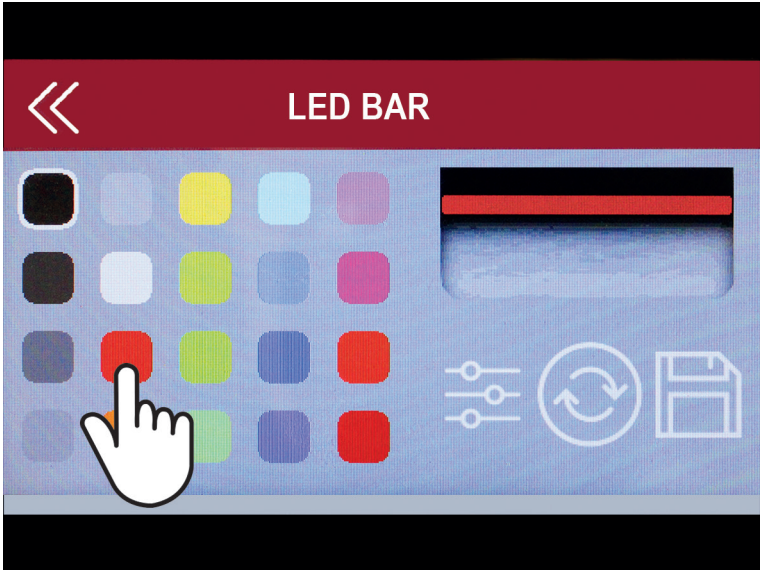


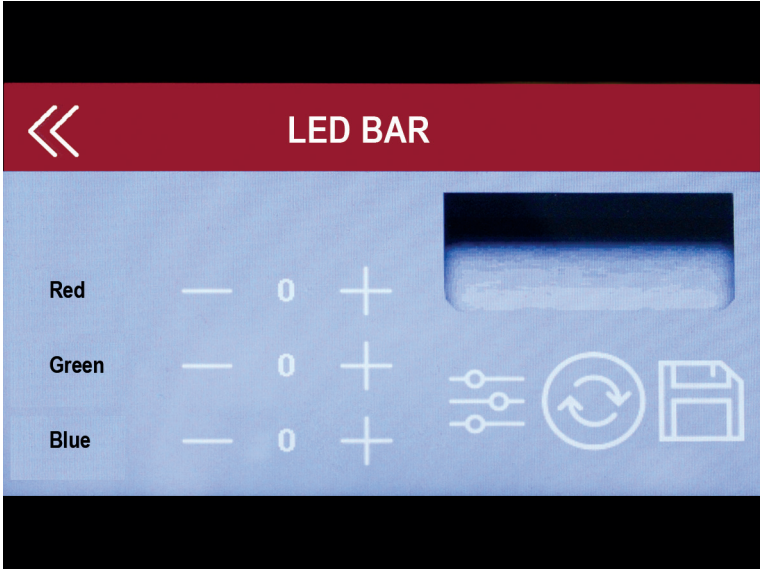
1	<p>USER LIST shows the users enabled to use the machine, identified as Waiter and Owner.</p> <p>To make changes, click on the icon on the right.</p>	
2	<p>A Login screen appears, where it is possible to enter a new numeric password. Once finished, press the symbol in the bottom right corner.</p>	

• MACHINE PARAMETERS

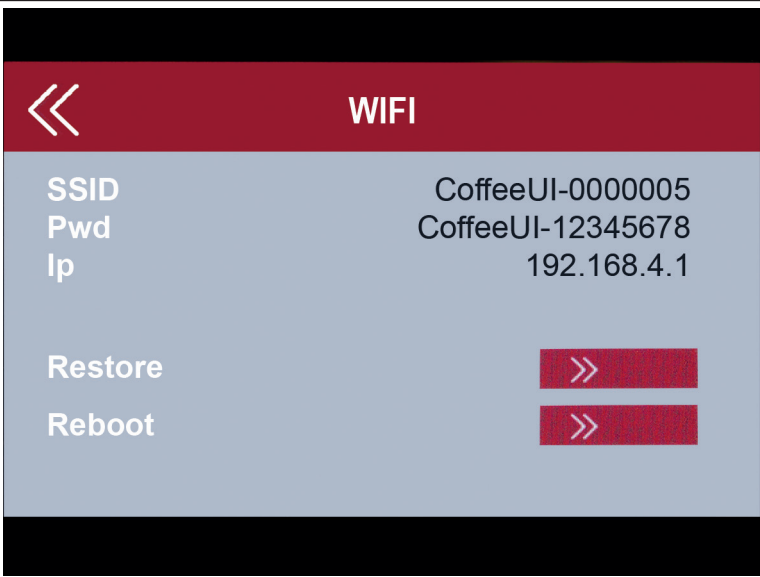
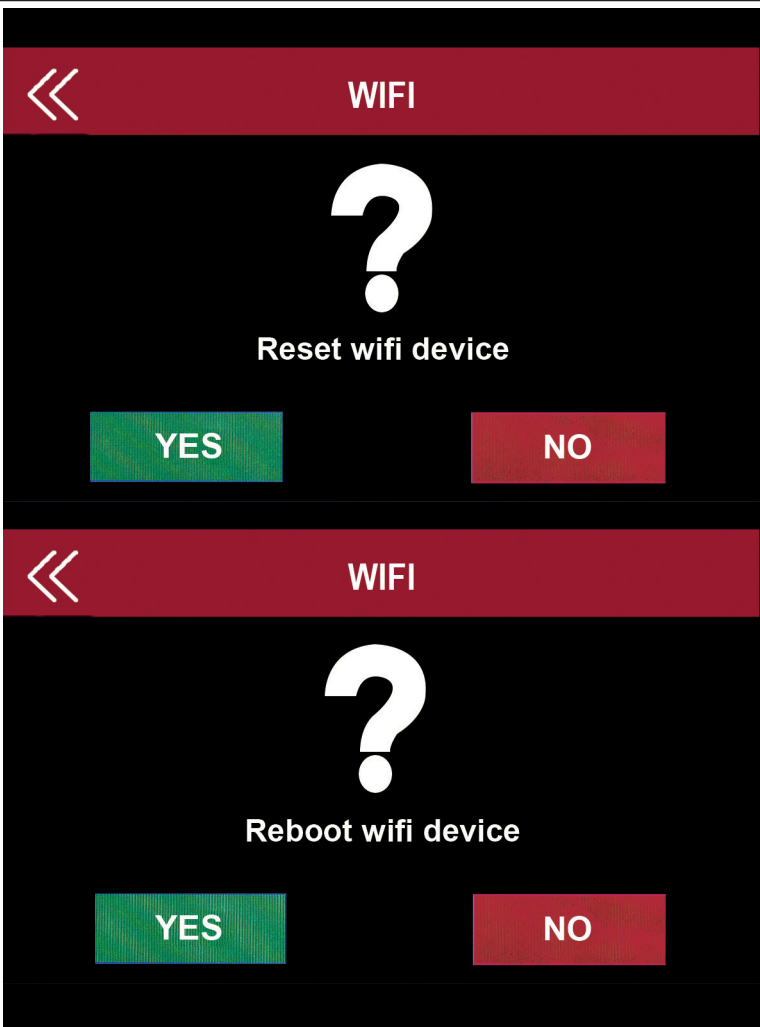
1	<p>This form, in four display-only screens, allows all machine parameters to be visualised.</p>	<div><div><div><div><<MACHINE PARAMETERS</div><div><div>User interface typeExpert</div><div>Colours PatternStandard</div><div>TimezoneEurope/Riga</div><div>Edit date and time11-09-2015 17.50</div></div></div></div><div><div><div><<MACHINE PARAMETERS</div><div><div>Steam target temperature124°C</div><div>Energy save temperature75°C</div><div>Energy save timeout---</div><div>Milk rinse startup delay60 s</div><div>Milk rinse interval120 s</div></div></div></div><div><div><div><<MACHINE PARAMETERS</div><div><div>Remote ServiceYES</div><div>Align Internet timeUTC</div></div></div></div><div><div><div><<MACHINE PARAMETERS</div><div><div>Espresso pulses/liter conv.2003 pls/l</div><div>Milker washing: brick fill duration50 s</div><div>Milker washing: flush repetitions20</div></div></div></div></div>
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2	<p>The only editable parameter is: Edit date and time.</p> <p>If the machine is connected to CARIBOX, it will not be possible to set the date and time manually.</p>	
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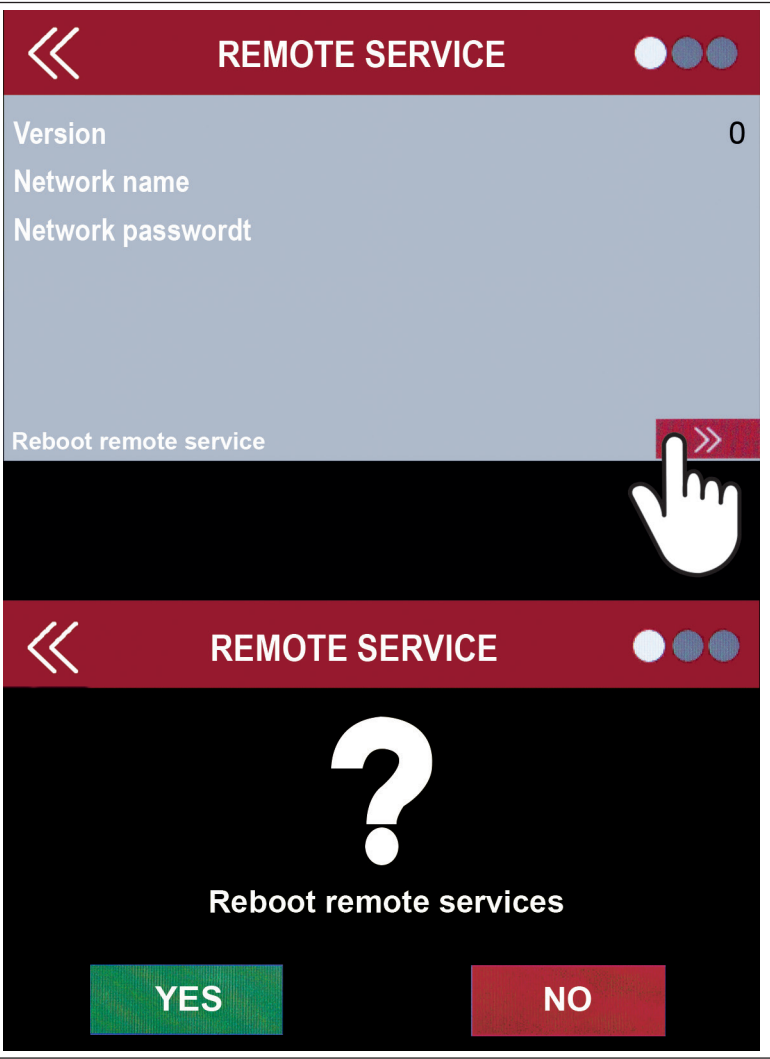
• LED BAR

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>	

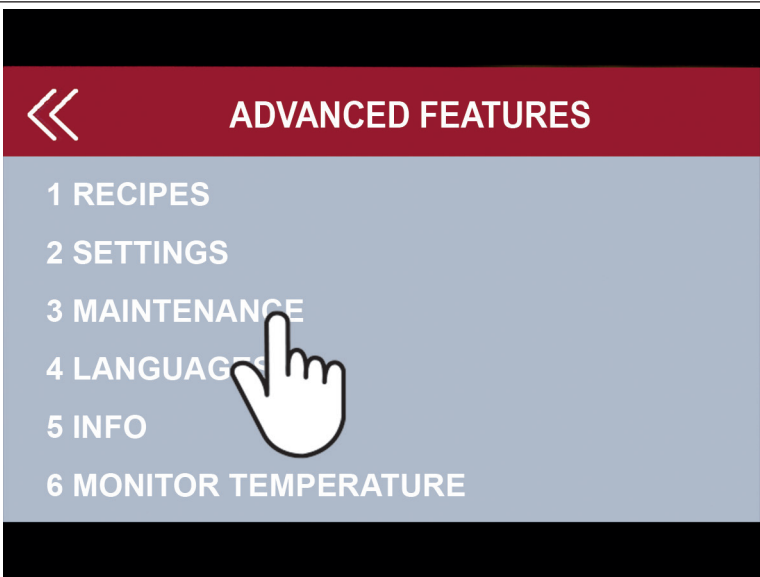

• WIFI

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 Reset command is used to reset the WiFi password.</p> <p>Reboot is recommended to apply the changes or in case of connection anomalies.</p>	

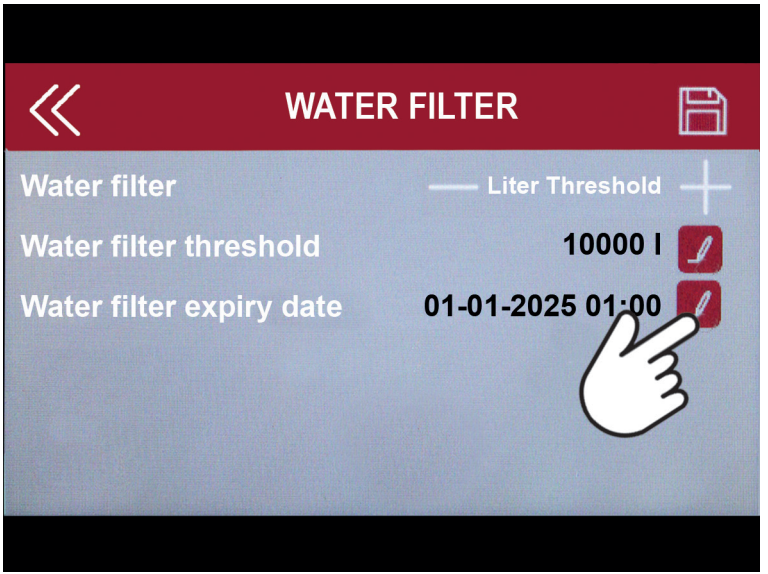

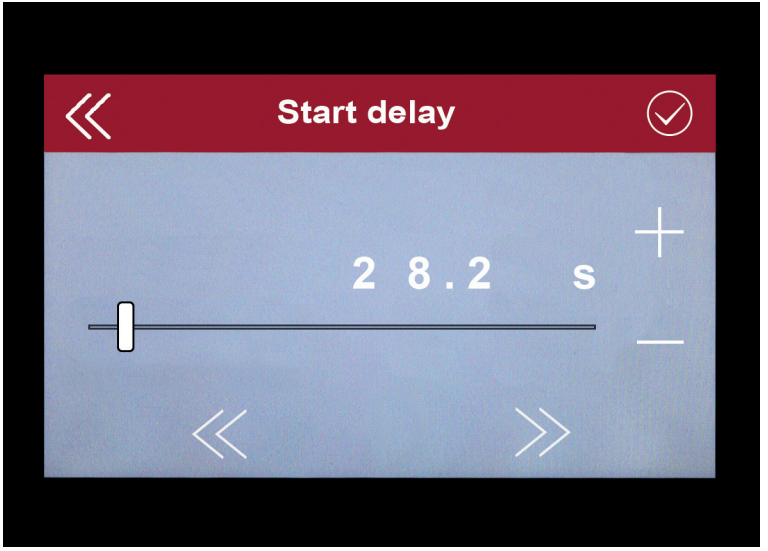


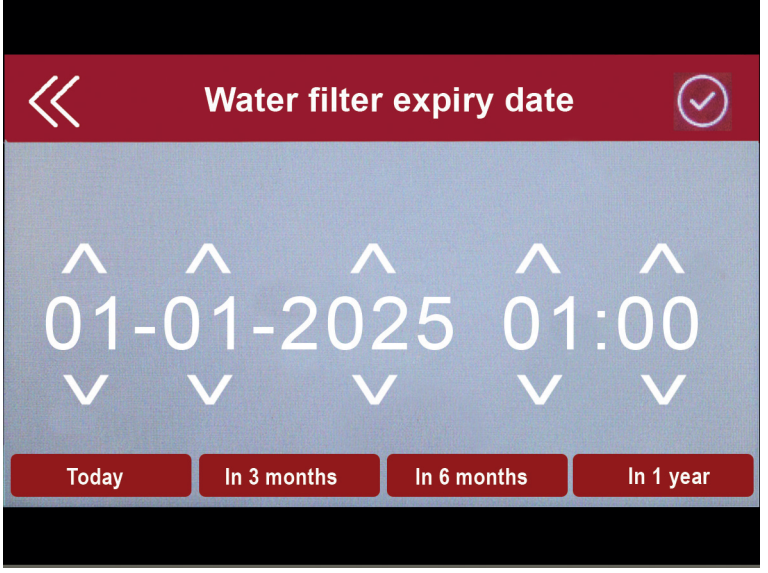
• REMOTE SERVICES

1	<p>This menu, in three display pages, allows you to read the connection settings and software information of the telemetry module.</p> <p>If necessary, the module can be restarted by pressing the button.</p>	
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4.10.3 Maintenance

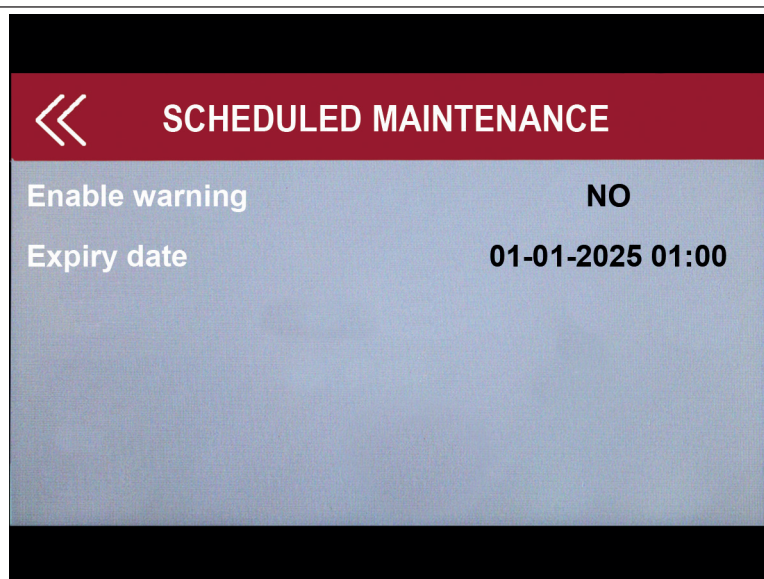
1	From ADVANCED FEATURES , you can access the 3 MAINTENANCE menu.	
2	Within the menu, the settings described below.	

• 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>Water filter: press + to enable the filter, selecting the type of alarm, by date or by litre threshold.</p> <p>Water filter threshold: to set the limit of litres after which the machine signals the need to replace the filter.</p> <p>Water filter expiry date: 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 Water filter expiry date 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**

This view-only window shows if the scheduled maintenance alert is enabled and the maintenance expiry date.

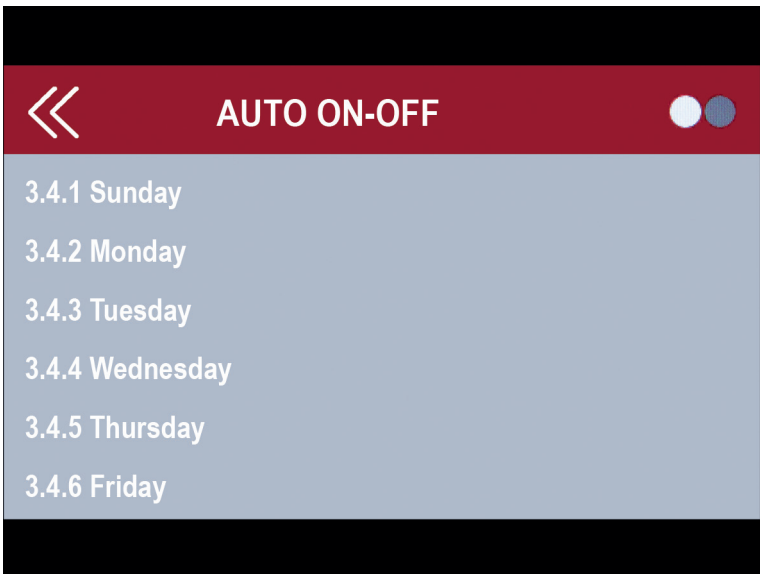
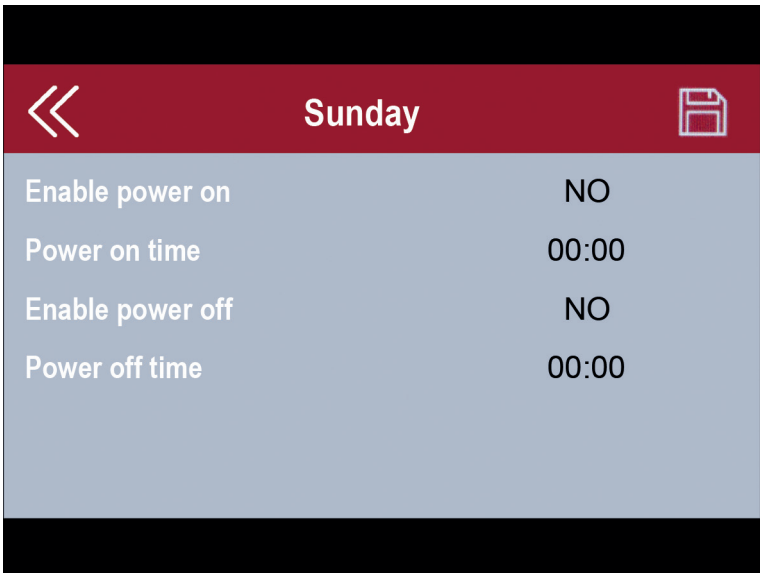


- **BOILER EMPTYING**


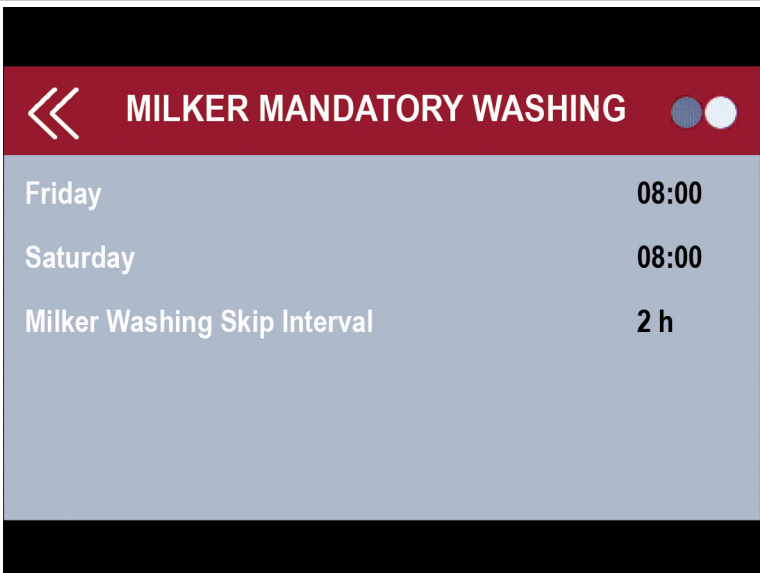
This procedure must be carried out when the machine is started-up for the first time and it is described in detail in the machine switch-on procedure; see paragraph "4.4.2 Boiler emptying at first start-up" on page 27.

To be repeated once a week, see chapter "5.9 Periodic boiler emptying" on page 91.

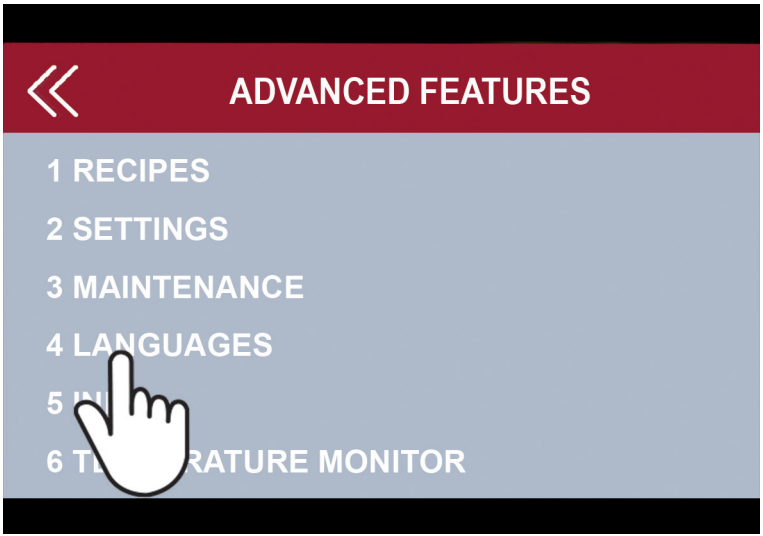

• **AUTO ON-OFF**

1	In this form, in display only, it is possible to read the programming of the switching on and off of the machine.	
2	Pressing on the day of the week displays the set programming.	

• MILKER MANDATORY WASHING

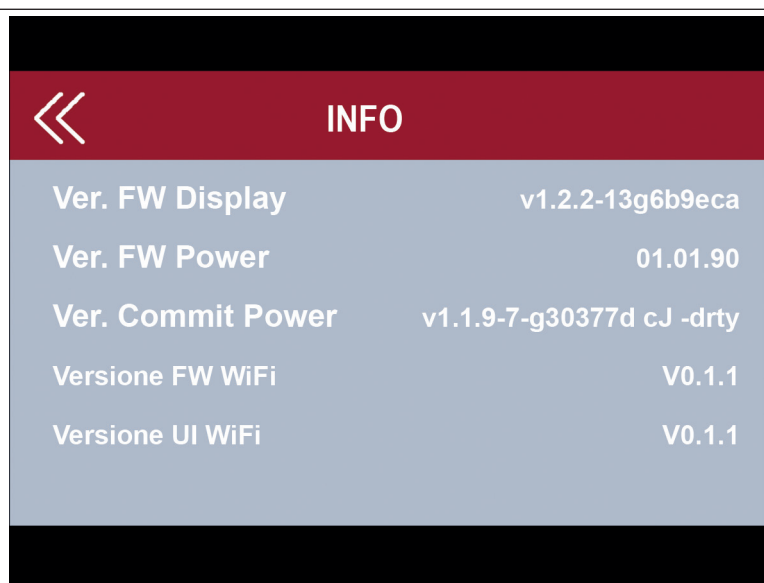
1	In this display-only form, there is the possibility to read the time programming of the milker wash.	
2	On the second display page, you can see the duration if you postpone the wash.	

4.10.4 Change language

<p>In the 4 LANGUAGES menu, it is possible to change the language of the display messages, choosing from those available.</p>	
<p>Select the desired language to use it.</p>	

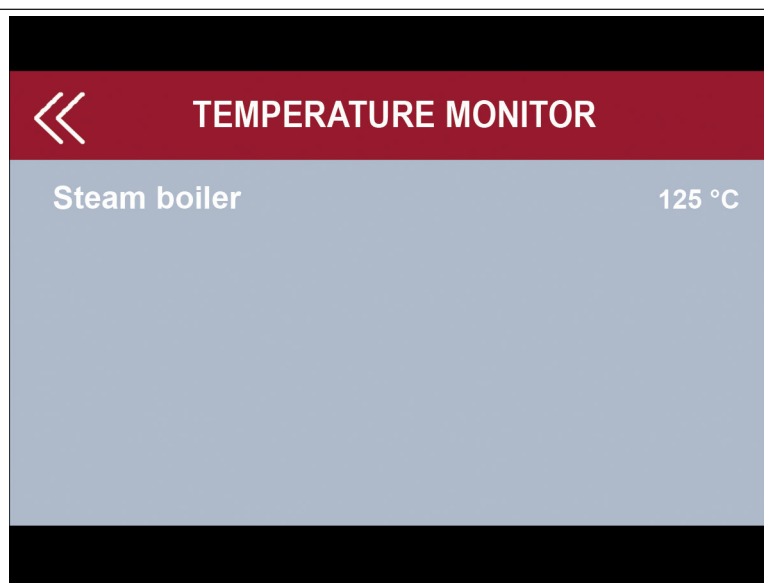
4.10.5 Info

Press **5 INFO** to view the machine software information.



4.10.6 Temperature monitor

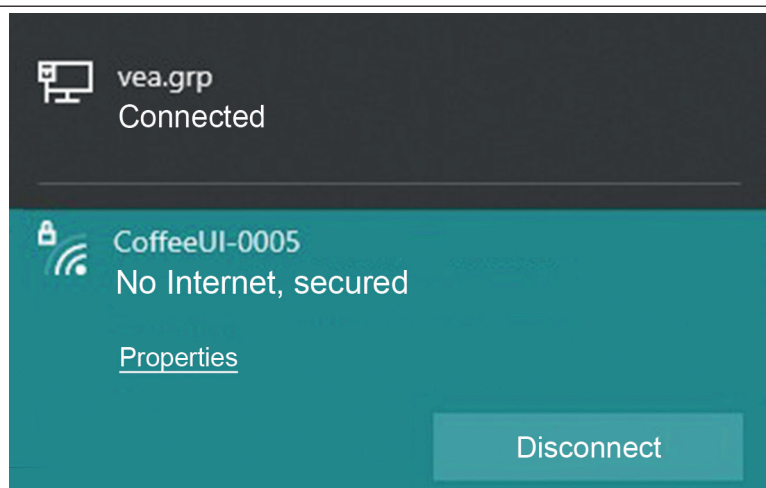
Press **6 TEMPERATURE MONITOR**, the temperature of the steam boiler can be displayed.



4.11 Remote control

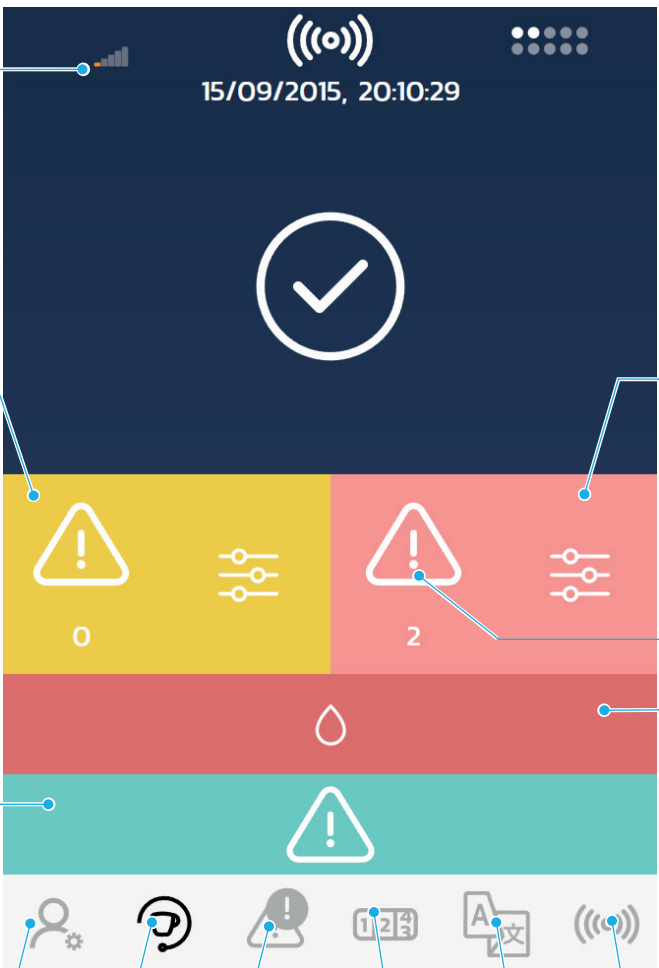
The machine features a WiFi module that allows you to remotely manage, e.g. from your Smartphone or another device with a WiFi connection, some machine functions.

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.

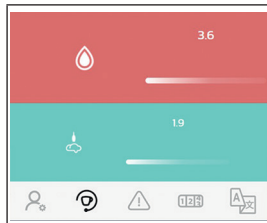
WiFi device Home Page		
	1	Caribox WiFi/GSM telemetry status
	2	Group head 1 temporary modification
	3	Group head 2 temporary modification
	4	Hot water dispensing indicators
	5	Steam dispensing indicators
	6	User settings
	7	Current Home Page status
	8	Alarm history
	9	Drink counters
	10	WiFi interface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

**Group head 1-2 temporary modification**

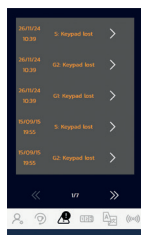
From this form, it is possible to make a change that is not saved in the recipe but is applied only for the current dispensing operation.

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 "4.7 Temporary change in drink dispensing" on page 34.

**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:

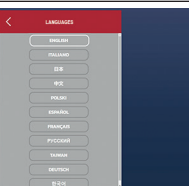
- WHITE: error returned
- YELLOW: warning
- RED: critical error



Counter menu

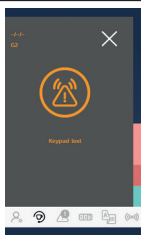
The user can access the drinks counter menu, including water and steam dispensing, for consultation only.

By pressing on the X, a reset is possible.



LANGUAGES menu

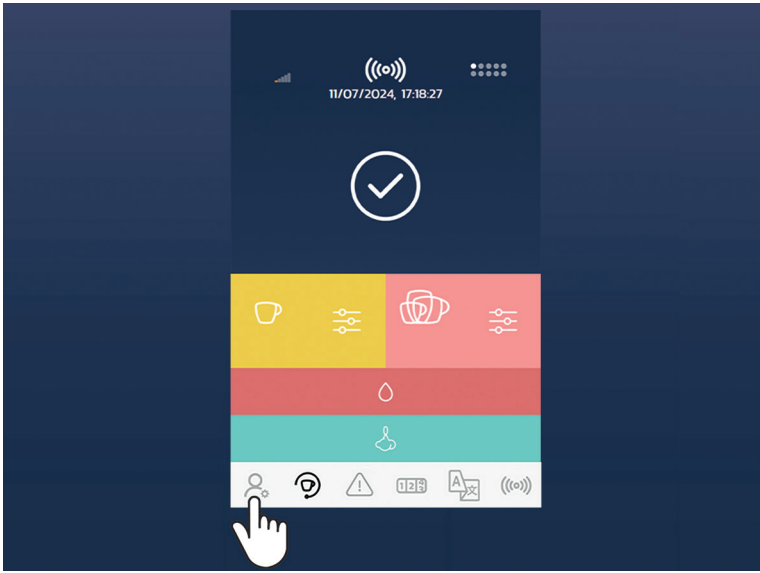
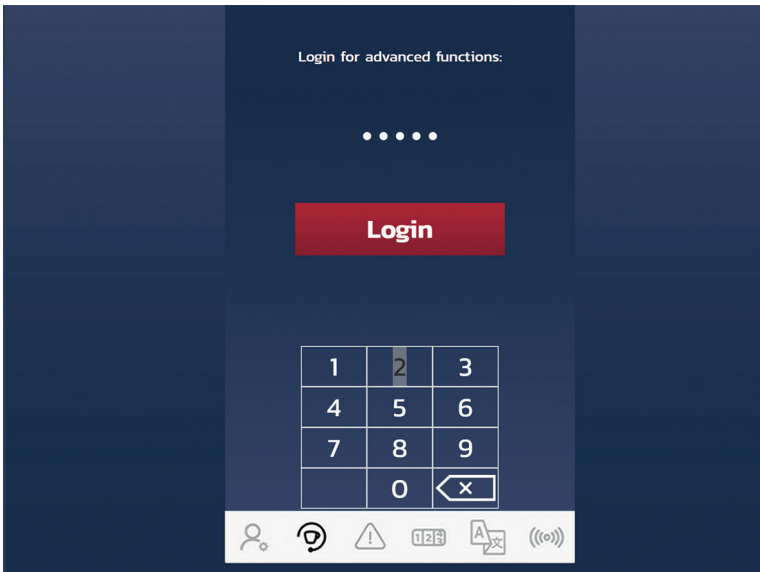
In this form, it is possible to change the language of the WiFi interface, choosing from those available.

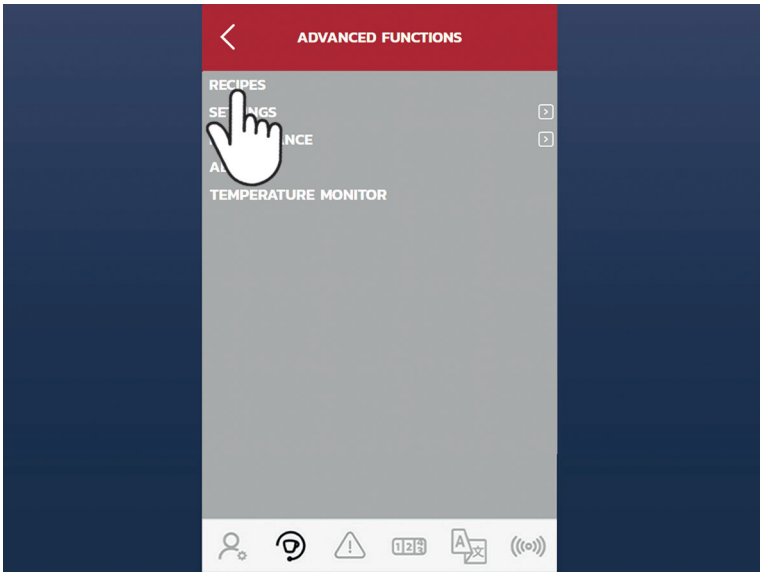
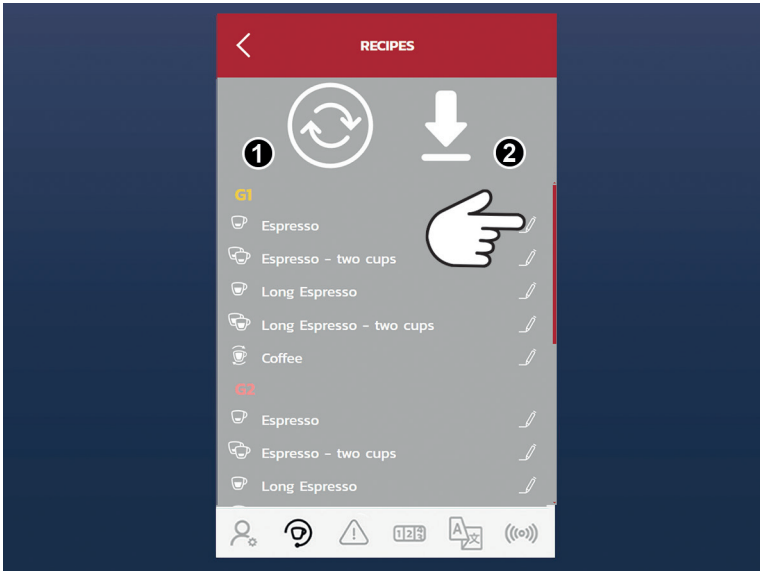


Error detail

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

4.11.1 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	In ADVANCED FEATURES , select RECIPES .	
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 1 to refresh the page.</p> <p>Press the icon indicated in 2 to download the recipe backup.</p> <p>To enter the modification panel, click on the icon to the right of the name.</p>	

• 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

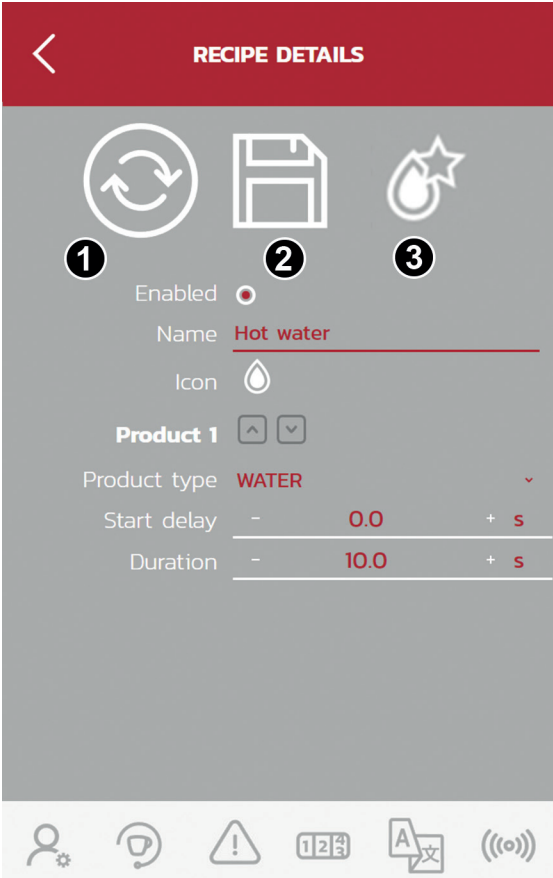
• **CHANGE MILK**

	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

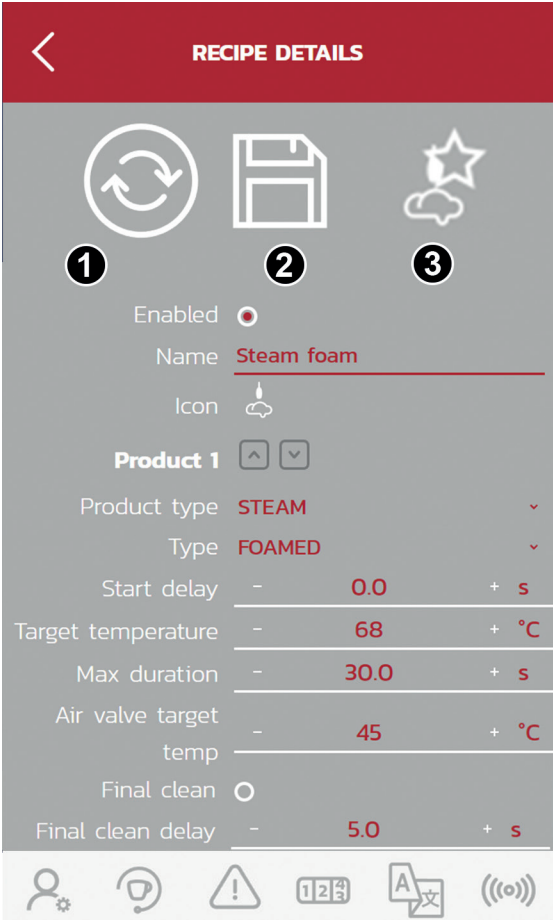
3	Beverage test	Press to perform a test dispensing with the modified beverage. Press the X to stop
---	---------------	---

• 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

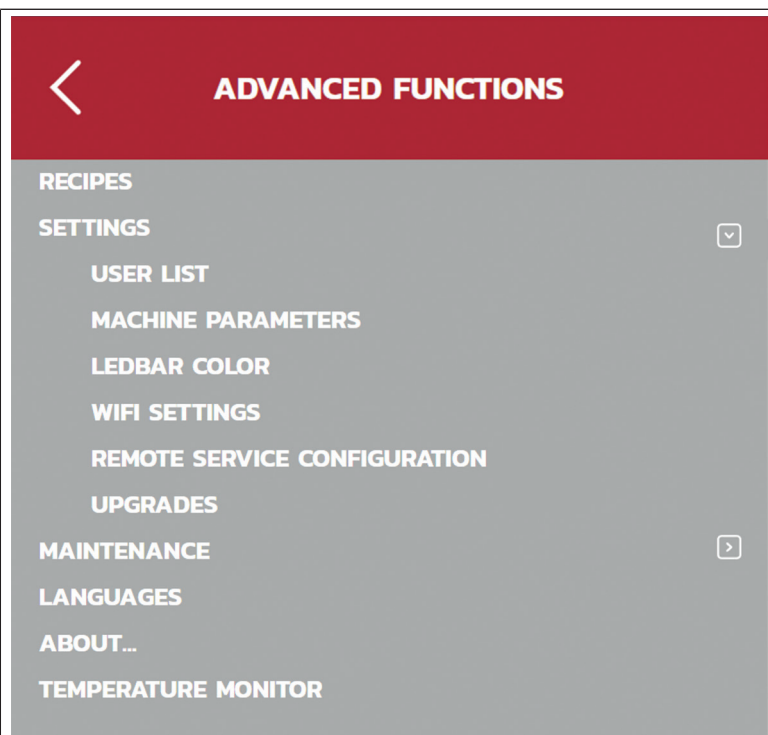
• CHANGE BARISTA WAND

	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

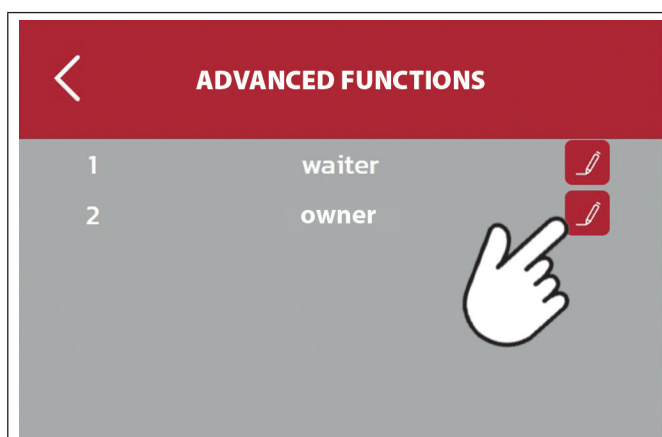
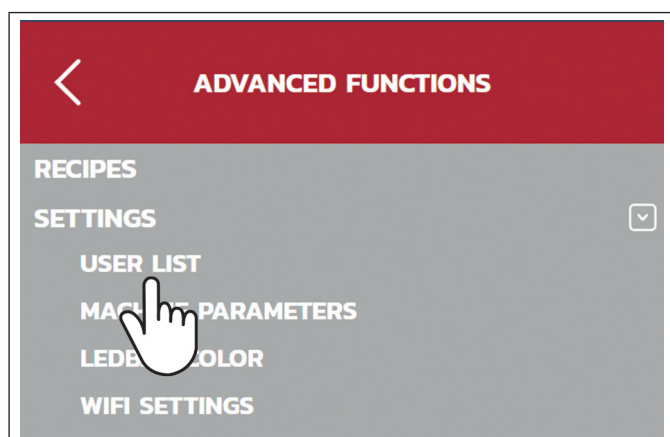
4.11.2 Settings


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



• USER LIST

- Click on **USER LIST** to display the enabled users identified as **Waiter** and **Owner**.
- The Password **22222** 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.






USER EDIT

Insert new password for user owner

SAVE

1	2	3
4	5	6
7	8	9
	0	

- MACHINE PARAMETERS

This form, in four display-only screens, allows all machine parameters to be visualised.

MACHINE PARAMETERS

User interface mode: **EXPERT**

Colors Pattern: **STANDARD**

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**

Navigation icons: User, Settings, Info, Status, Chat

<

MACHINE PARAMETERS

Align internet time UTC

Milker washing; brick fill duration	50	s
Milker washing; flush repetitions	20	
Espresso pulses/liter	2003	

TIMEZONE

Timezone

EUROPE/RIGA (+2:00/+3:K)

Use my timezone

EUROPE/ROME

Update clock

26/11/2024, 09:59:30

((en))

- LED BAR COLOR

This form allows you to customise the colours of the led bars on the machine.

By pressing the **settings** button, it will be possible to change the colour input mode between colour palettes or RGB values.

To reset the setting, press the symbol; to save the change, press .

LEDBAR COLOR

Red - 0 +

Green - 0 +

Blue - 0 +

• WIFI SETTINGS

This form displays the transmission data of the WiFi module built into the machine board.

It is possible to change the password, perform a Re-set and reboot the WiFi module if necessary.

WIFI SETTINGS

WIFI HOTSPOT SETTINGS

SSID CoffeeUI-cd54886e694

Password

IP 192.168.4.1

SAVE

RESTORE

WIFI RESTART

RESET

• REMOTE SERVICE CONFIGURATION

Remote connection view-only window, restart permitted.

REMOTE SERVICE CONFIGURATION

Version 0

REBOOT REMOTE SERVICE

NETWORK CONFIGURATION

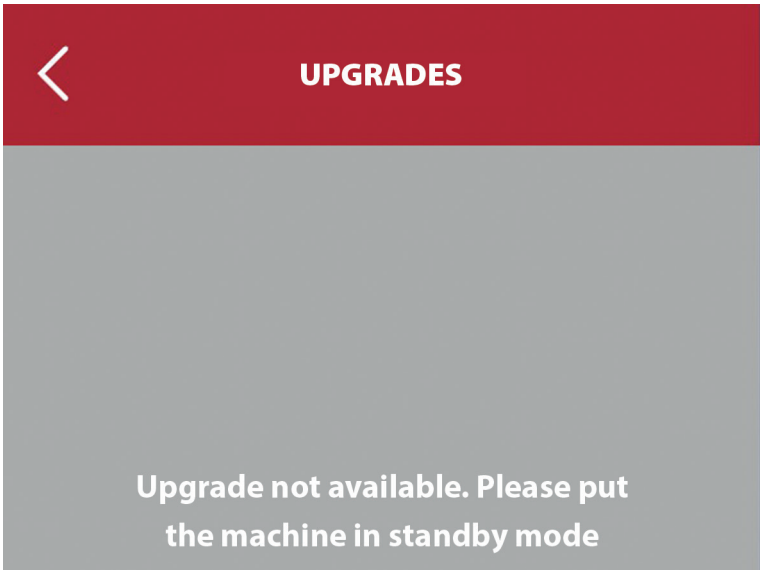
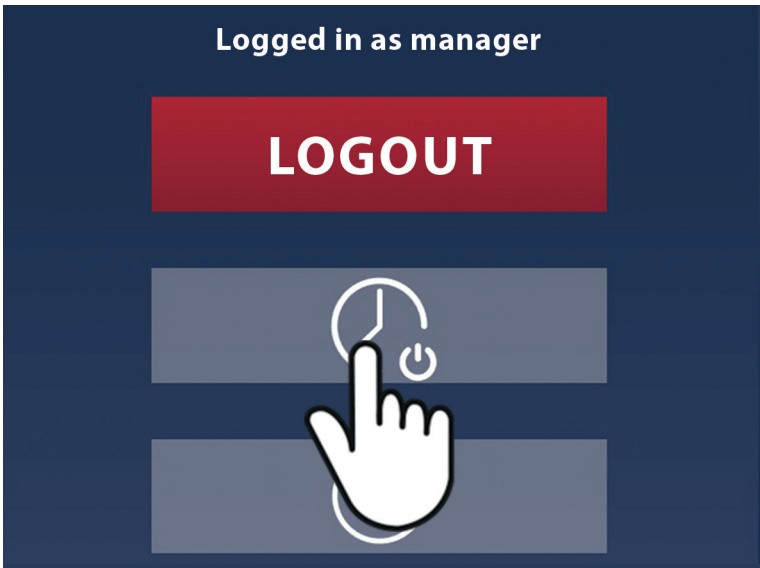
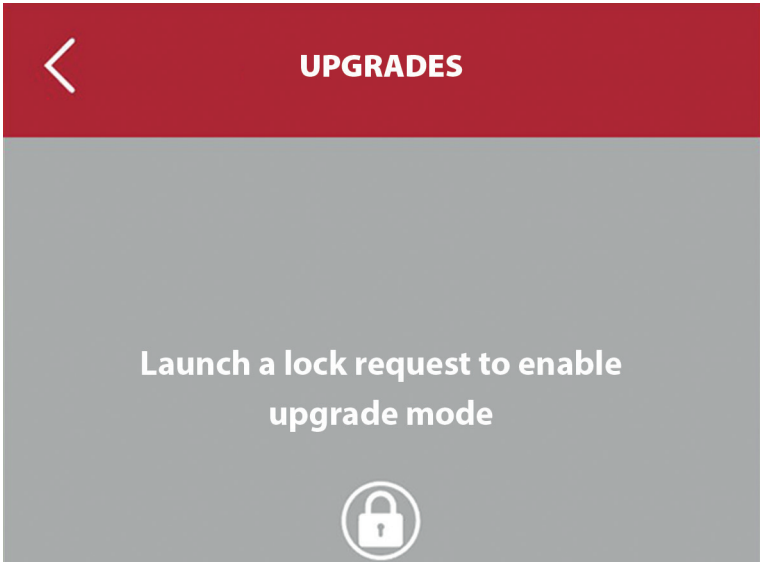
Network name

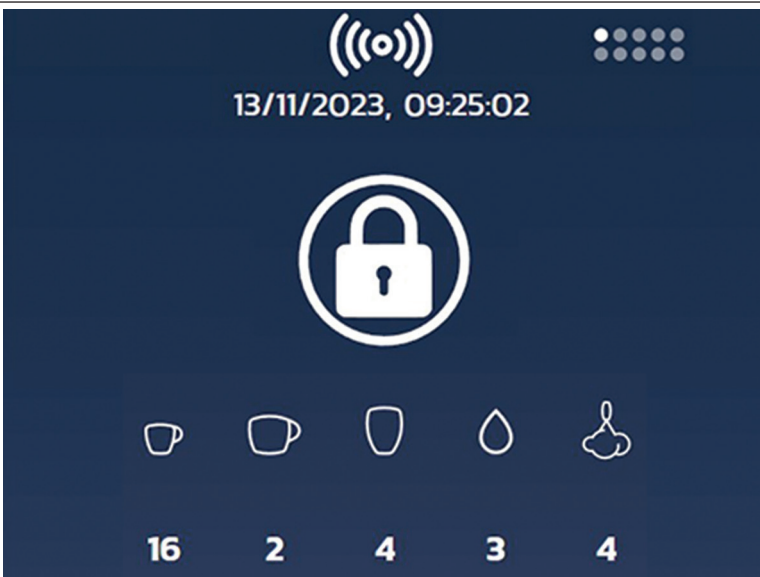
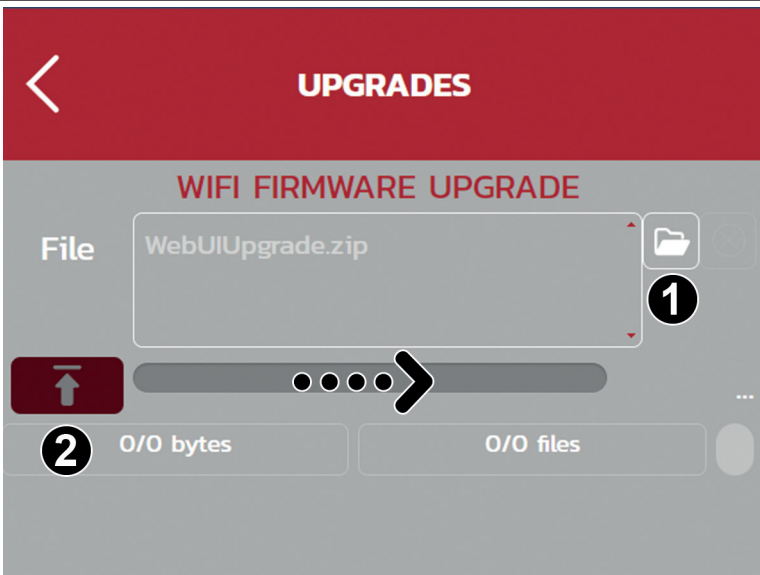
Network password

Network security OPEN

Address type DHCP


• UPGRADES

<p>1</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>2</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>3</p>	<p>Go back to the UPGRADES 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>	

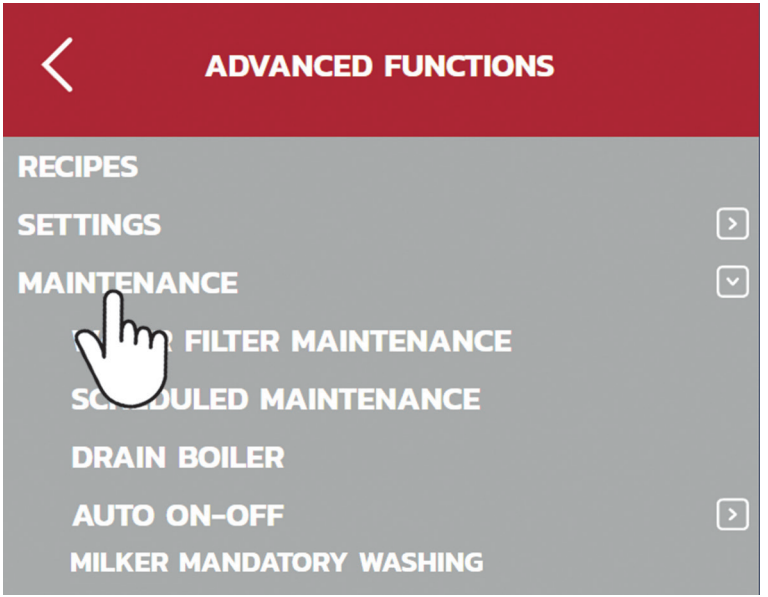
4	<p>After exiting the settings page, the pad-lock icon will be visible on the Home Page, together with a dispensing counter.</p>	 The screenshot shows the Home Page of the machine's interface. At the top, there is a Wi-Fi signal icon and a date/time display showing '13/11/2023, 09:25:02'. Below this is a large pad-lock icon inside a circle. At the bottom, there are five icons representing different coffee drinks: a small cup, a mug, a tall cup, a drop, and a heart. Below these icons are the numbers '16', '2', '4', '3', and '4' respectively, indicating the dispensing counter for each drink.
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 1 in the top right corner to be able to upload the file from your device and send it to the machine by pressing symbol 2.</p>	 The screenshot shows the 'UPGRADES' page. At the top, there is a red header with a back arrow and the word 'UPGRADES'. Below this is a section titled 'WIFI FIRMWARE UPGRADE'. In this section, there is a 'File' field containing 'WebUIUpgrade.zip'. To the right of the file field is a folder icon with a circled '1' next to it. Below the file field is a progress bar with a red button containing an upward arrow and a circled '2' next to it. The progress bar has four dots in the middle and a large right arrow. Below the progress bar are two fields: '0/0 bytes' and '0/0 files', both with a circled '2' next to them.

**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 "4.12 Switching off the machine" on page 81.</p> <p>To resume normal activity, press the stand-by icon on the machine display and wait for start-up; see also paragraph "4.4 Power on" on page 21.</p>	
---	---	--

4.11.3 Maintenance

<p>From ADVANCED FEATURES, you can access the MAINTENANCE form.</p>	
---	---

• 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 

**WATER FILTER MAINTENANCE**



Water filter

Liter Threshold

▼

Water filter threshold

-


10002

+

l

Expiry date

01/01/1970 01:00



TODAY

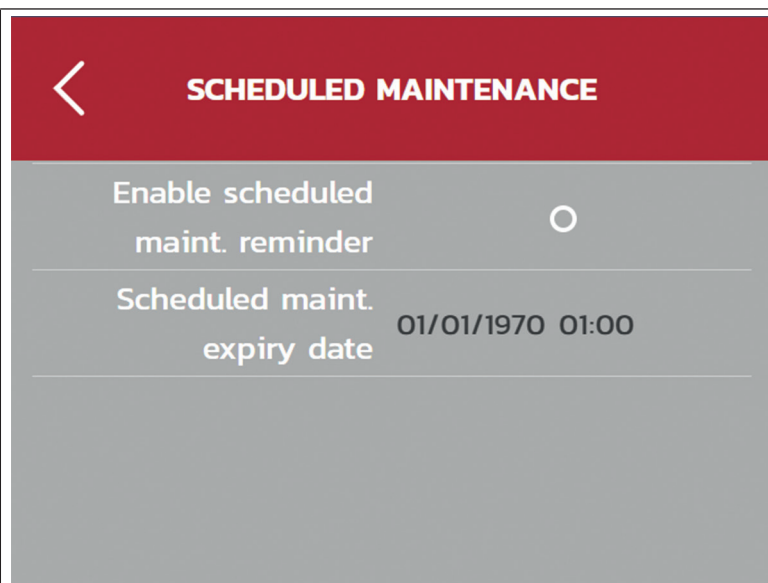
IN 3 MONTHS

IN 6 MONTHS

IN 1 YEAR

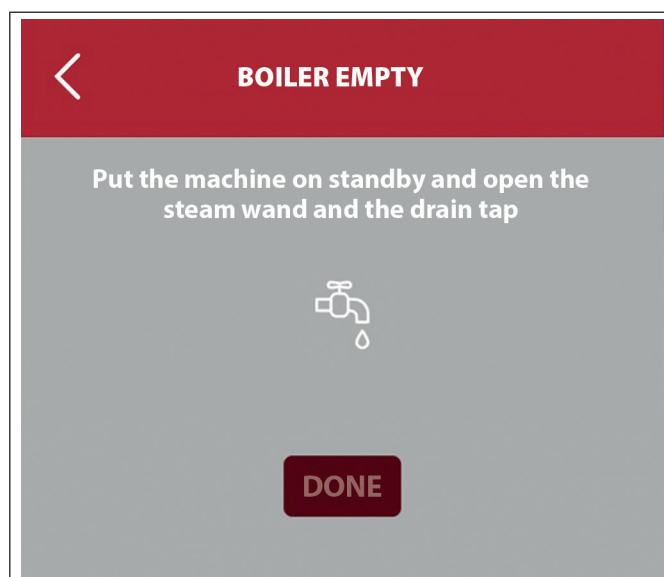
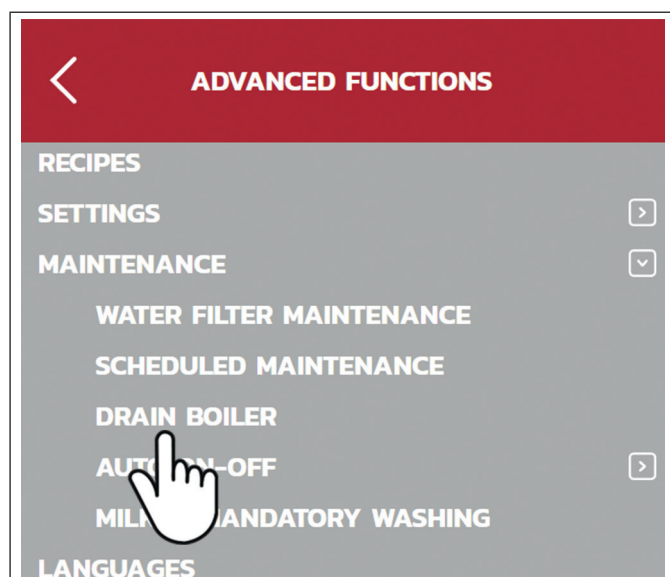
• SCHEDULED MAINTENANCE

This window, which is for view only, shows if the scheduled maintenance alert is enabled and the maintenance expiry date.



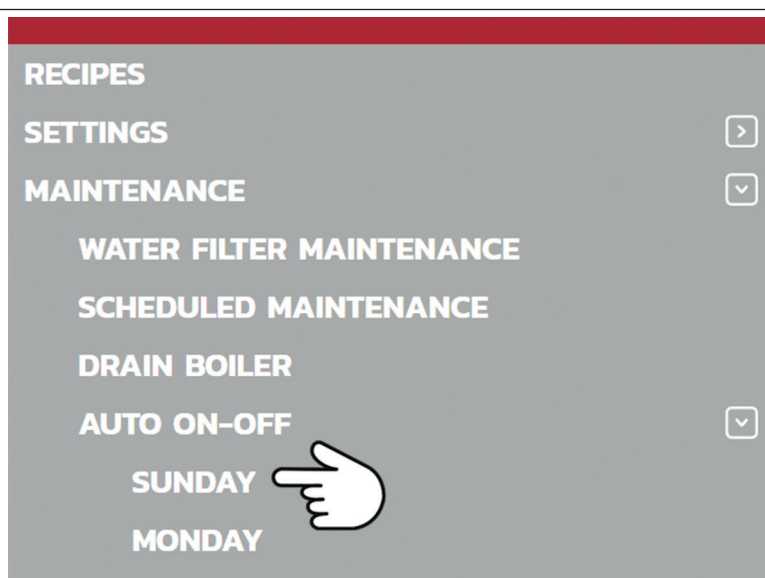
• DRAIN BOILER

- 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 "4.4.2 Boiler emptying at first start-up" on page 27.
- 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.




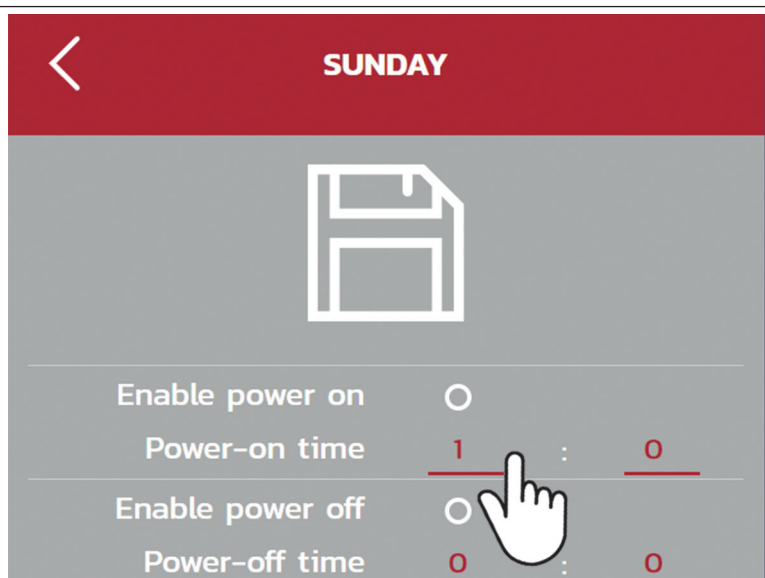
• AUTO ON-OFF

In this form it is possible to set the programming of the switching on and off of the machine.



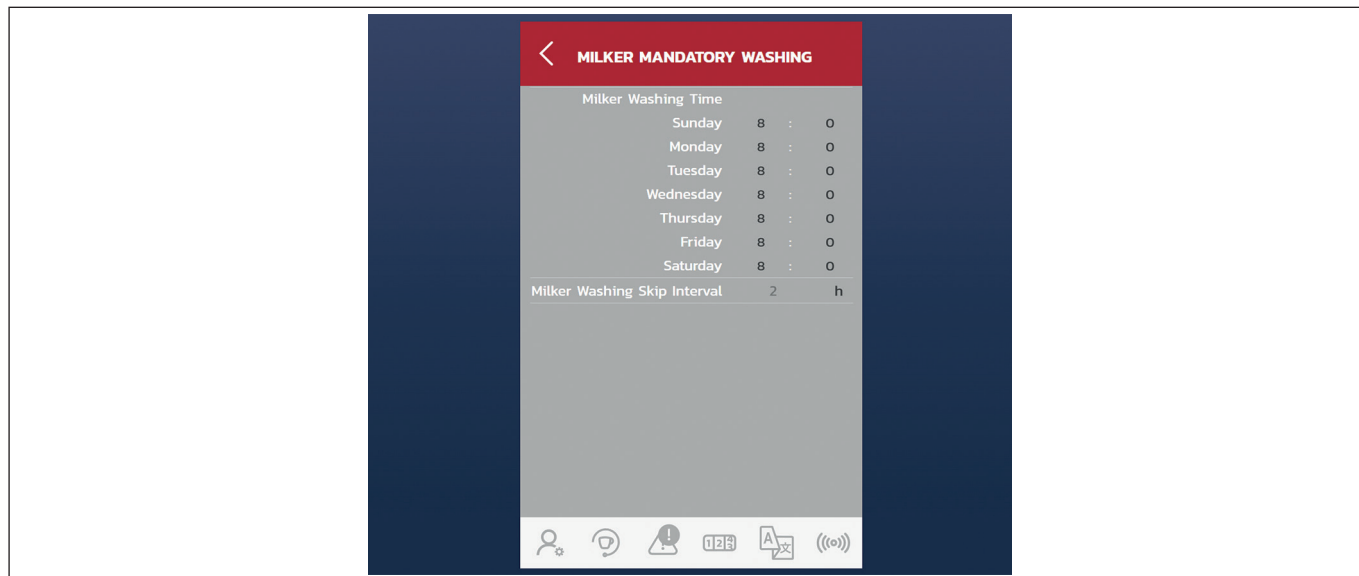
Press on the day to be programmed and use the arrows to adjust the on and/or off time and minutes. It is possible to program only the power on or only the power off.

To save the changes press 

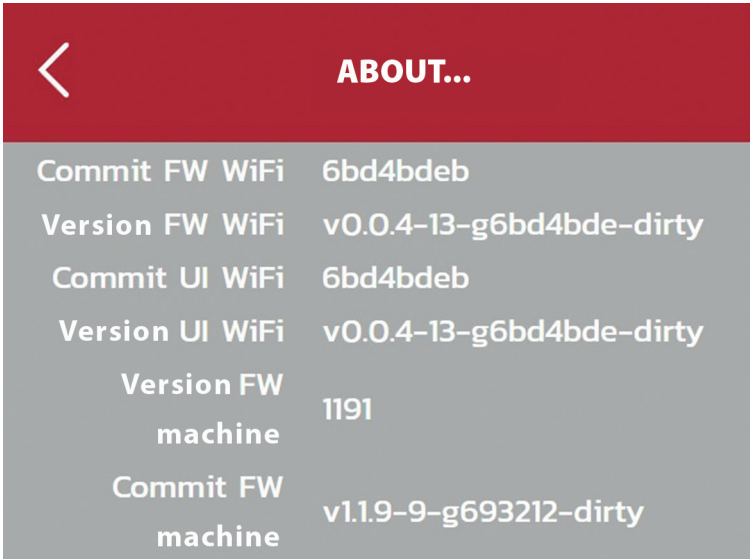


- **MILKER MANDATORY WASHING**

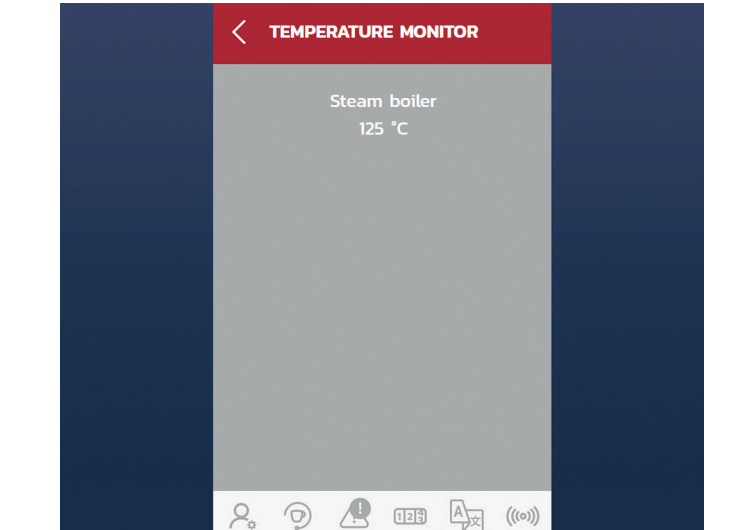
In this display-only form, there is the possibility of reading the hourly schedule of the milker wash.



4.11.4 About ...

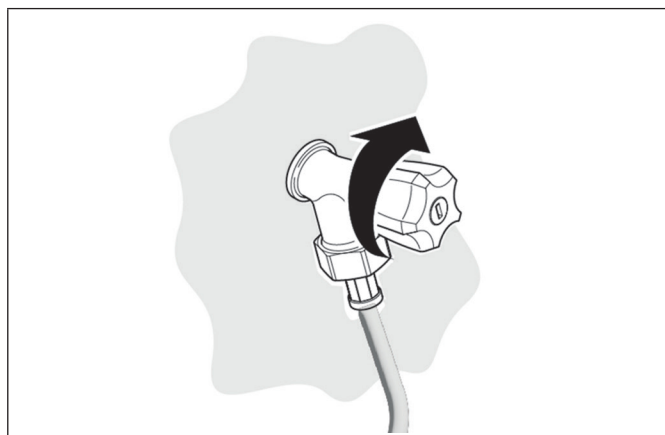
<p>This page contains information on the machine software version.</p>	
--	--

4.11.5 Temperature monitor

<p>On this page you can view the temperature of the steam boiler.</p>	
---	--

4.12 Switching off the machine

- To switch off the machine from the Home page, with the machine not performing any dispensing operation, turn the main switch to the "0" position.
- Close the water supply.



5. CLEANING OPERATIONS



IMPORTANT:

Read and strictly respect the safety instructions before performing any type of intervention on the machine. See the Quick Guide supplied with the machine.



WARNING:

Do not use solvents, chlorine-based products or abrasive agents to carry cleaning operations. Do not clean the machine with direct water jets and never immerse the machine in water or other liquids.

Only suitable products should be used to clean and sanitize the various circuits.

5.1 Non-ordinary maintenance and service operation



QUALIFIED TECHNICIAN

Non-routine maintenance and service operations must only be carried out by professionally qualified personnel. Extraordinary interventions are only permitted to trained and experienced personnel.



5.2 Cleaning frequency table

To ensure the perfect preservation of the hygiene requirements envisaged by the manufacturer, carry out all the cleaning and sanitation operations set forth in the following plan by referring to the procedures indicated.

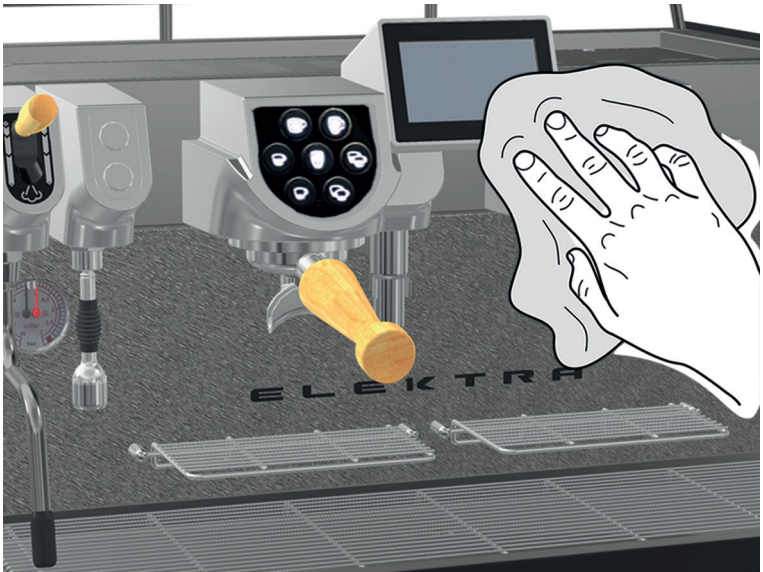
Operation	Type	Frequency
Display cleaning	Manual	Daily
Machine surface cleaning	Manual	Daily
Water/steam spout cleaning	Manual	Daily
Coffee group head cleaning	Semi-automatic	Daily
Milker cleaning (if present)	Semi-automatic	Daily
Manual Milker cleaning (if present)	Manual	Weekly or when required
Boiler emptying	Semi-automatic	Weekly
Shower screen, filter holder and filter cleaning	Manual	Weekly or when required
Tray cleaning	Manual	Weekly or when required

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.

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

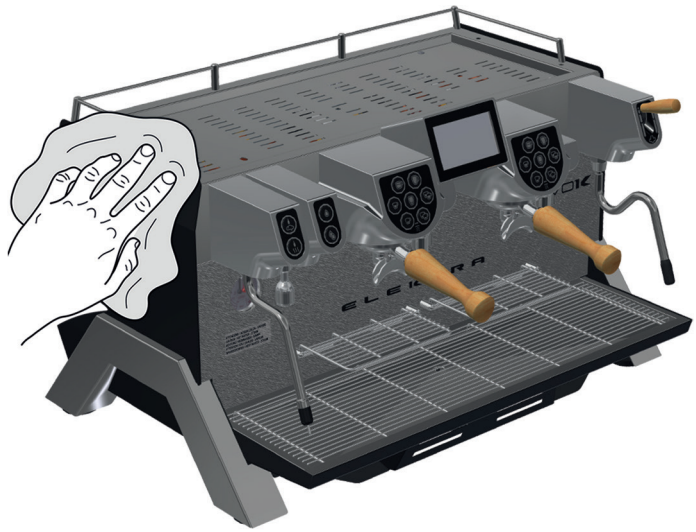
5.4 Display cleaning

<p>Clean the display with a soft, dry cloth.</p>	
--	--

5.5 Cleaning of machine surfaces

Clean the exterior of the machine daily using a non-abrasive sponge moistened with a non-aggressive detergent.

Rinse thoroughly and dry with a soft cloth.



5.6 Wand cleaning

Clean the wands frequently with a damp cloth to prevent residues from encrusting the surface. Perform a few dispensing operations with steam only to remove milk residues from inside the wands. Clean the outside of the Milker tip too.



5.6.1 Wand cleaning

- 1) Take a container with 500ml of cold water and mix with 50 ml of Elektra liquid detergent.
- 2) Put the steam wand in the container and, for a total of 10 times, lower and lift the steam wand (1 second low, 10 seconds high).
- 3) Take out the steam wand and discard the liquid.
- 4) Fill the container again with cold water only and repeat the operation described in step 2.
- 5) Take out the steam wand and discard the liquid.
- 6) Complete the procedure by repeating the operations in step 2.

**IMPORTANT:**

Clean with sanitising liquid every day after the work shift.

5.7 Flushing with the Purge function

The Purge function briefly flushes the coffee group head and the Milker. It is very useful to rinse quickly and roughly between dispensing operations.

- Without the filter holder, simultaneously press the two bottom buttons with the coffee icon to briefly dispense water from the coffee group head.
- Simultaneously press the two top buttons with the milk icon to briefly dispense steam from the Milker.



5.8 Automatic cleaning



IMPORTANT:


Carry out cleaning every day at the end of the work shift.



WARNING:

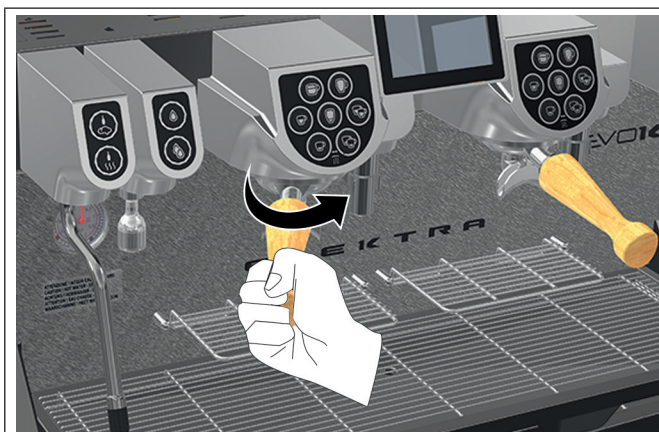
Do not wash the parts and the filter holder in the dishwasher.

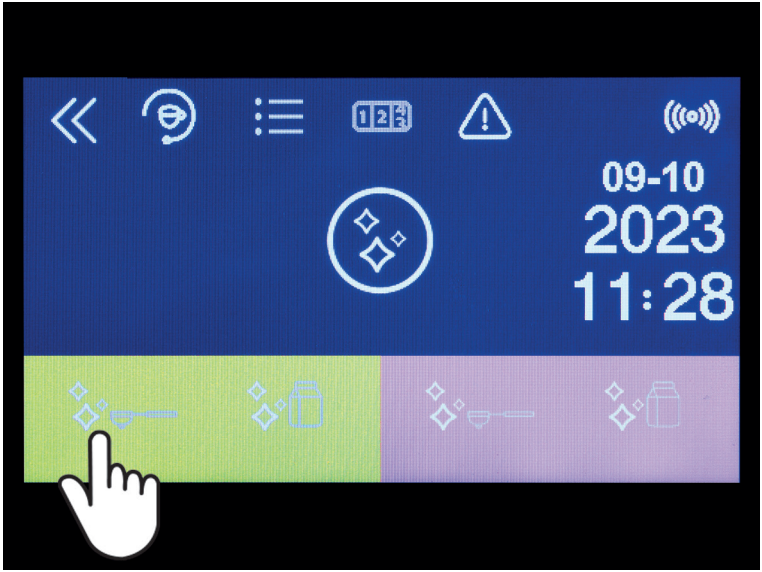
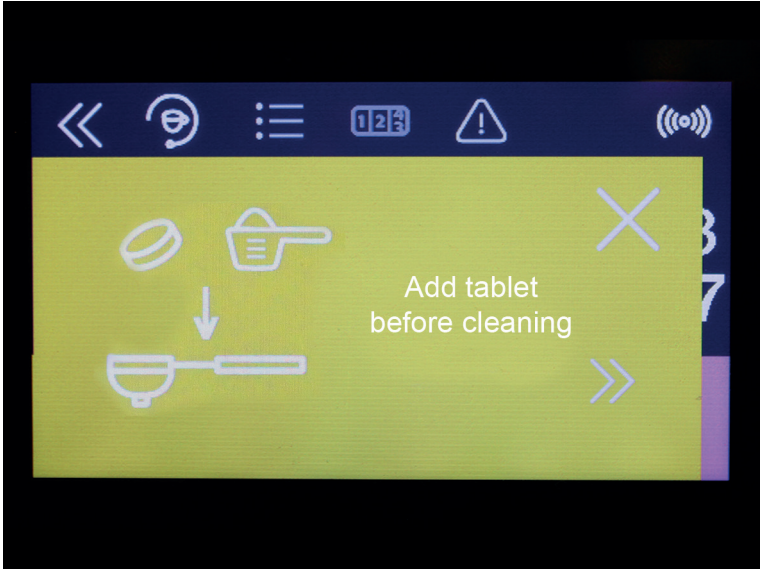

1	From the Home menu, click on the settings icon in the top left corner and log in with your password.	
2	Press the central button with the cleaning symbol.	

3	<p>In this example, two yellow and pink boxes appear for the two machine groups present.</p> <p>The boxes may change according to the machine configuration.</p> <p>Select the icon on the left to start cleaning the coffee group head; select the one on the right to start cleaning the milker.</p>	
---	--	--

5.8.1 Coffee group cleaning



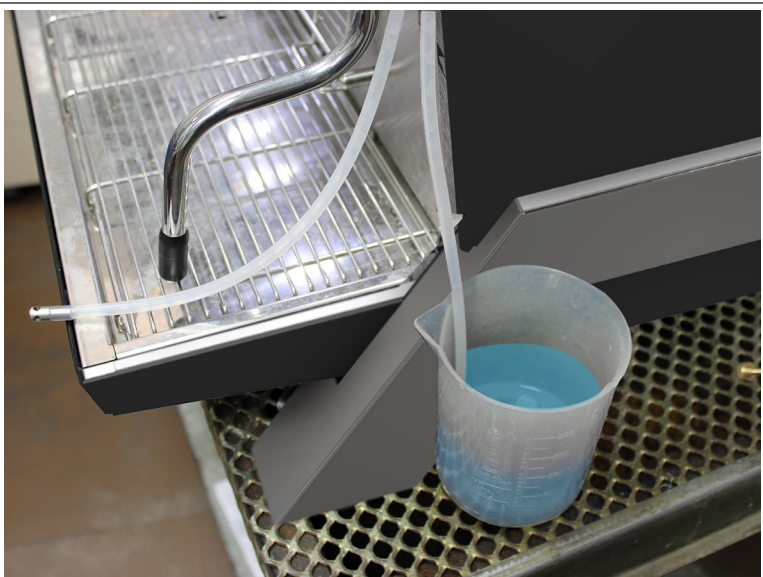
- Remove the filter and insert the blind filter with a cleaning tablet; use the tablets recommended in paragraph "5.3 Products for ordinary cleaning" on page 83.
- Insert the filter holder into its seat.

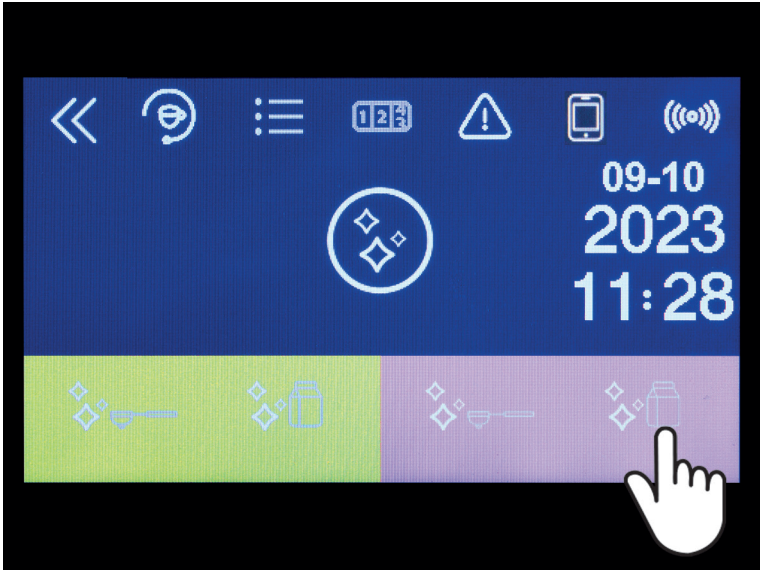
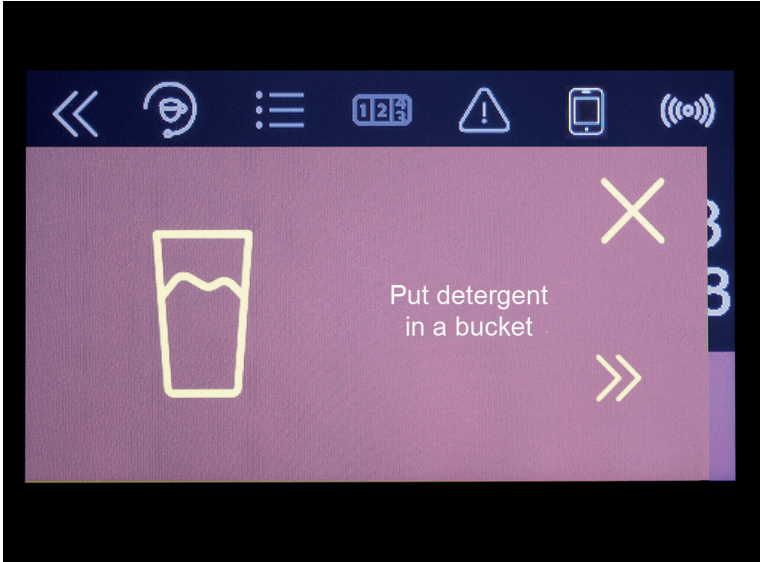


1	<p>Enter the settings to select the flushes, as shown in the previous step.</p> <p>Press the cleaning icon on the group.</p>	
2	<p>After pressing, the tablet insertion message appears.</p> <p>Continue by pressing >>.</p>	
3	<p>Flushing starts and lasts about 4 minutes, during which hot water with detergent is circulated.</p>	

4	<p>When the cleaning operation is finished, a new message appears on the display prompting the removal of the filter holder.</p> <p>Press >> to start a circuit tube rinsing operation; water is dispensed from the group.</p>	
5	<p>Wait for the rinsing to finish, then press << in the top left corner to exit the cleaning menu.</p>	

5.8.2 Milker cleaning

1	<p>Prepare a predefined dose of 50 ml of detergent.</p> <p>If the one recommended by Elektra is used, unscrew the red cap and press the container from the bottom to make the liquid flow into the graduated reservoir at the top.</p>	
2	<p>Open the red cap and pour the dose of detergent into a container of at least 500 ml.</p>	
3	<p>Put the tube with the float in the container (only one for each flush).</p>	

4	<p>Enter the settings to select the flushes, as shown in the previous step.</p> <p>Press the icon on the right for Milker cleaning.</p>	
5	<p>The container preparation message appears.</p> <p>Continue by pressing >>.</p> <p>The cleaning cycle starts and water is dispensed into the container and then into the milk circuit, repeating the operation twice and sanitising the tubes and the Milker.</p> <p>When finished, the container is empty. Proceed in the same way for the other Milkers present.</p>	


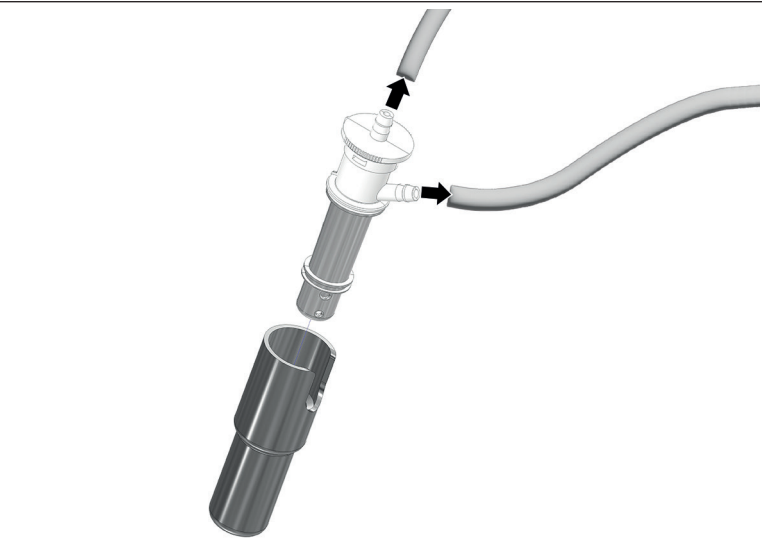
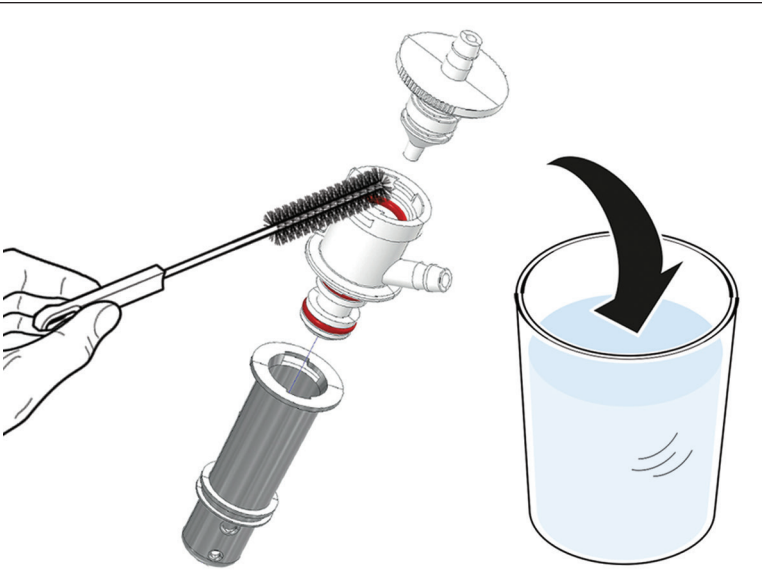
5.9 Periodic boiler emptying

Empty the boiler at least once a week to replace the water.

For this procedure, refer to the Chapter **INSTRUCTIONS FOR USE** concerning the first start-up in paragraph "4.4.2 Boiler emptying at first start-up" on page 27.

5.10 Manual Milker cleaning

Periodically check the Milker for milk residues. To do this, it is necessary to remove the group by following this simple procedure.

1	Detach the Milker from its housing.	
2	Disconnect the milk circuit connection tubes and remove the chrome-plated cover.	
3	Disassemble the Milker components and remove any residues. Immerse them in a solution of hot water with Elektra liquid detergent, using a pipe cleaner if necessary. Rinse thoroughly with hot running water.	

5.11 Cleaning of the sprayhead, filter holder and filter



WARNING:

Carry out this operation when the machine is cold and with the main switch in the "0" position.

To remove other coffee residues, use the brush supplied to wipe the coffee group spray head and the filter holder.

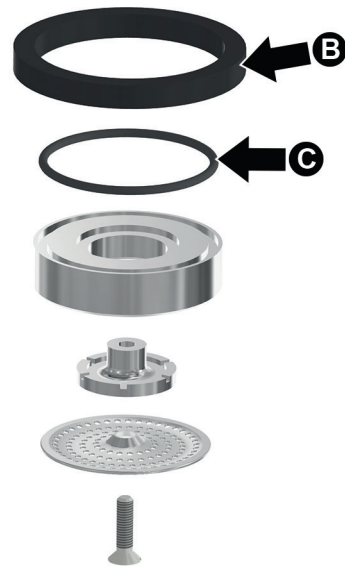


Dismantle the shower screen once a week and clean it thoroughly.

Remove the shower screen by unscrewing the screw (A) at the centre. The block will fall downwards.



Also remove the gasket (B) and detach the o-ring (C) from the block.



Prepare a container with about 500ml of very hot water and insert a cleaning tablet (the kind recommended by Elektra).

Soak all metal components for about 10 minutes.

When finished, remove them from the container and rinse them under hot running water, scrubbing them with the brush supplied.

Reassemble the shower screen by performing the operations in reverse order.

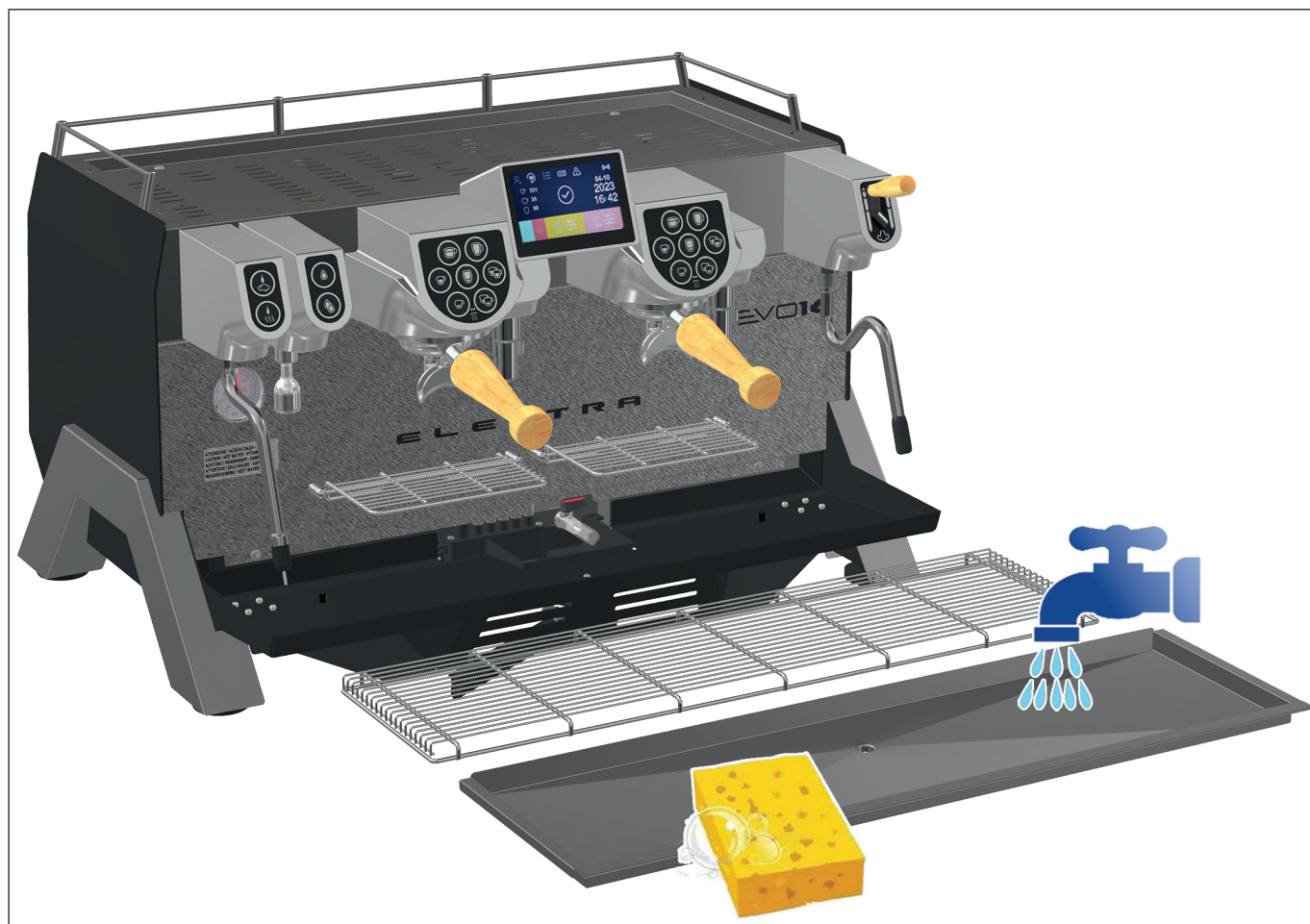
**IMPORTANT:**

To replace the gaskets or other consumable components, refer to the Manufacturer's maintenance plan or to the state of wear of the parts themselves.

5.12 Tray cleaning

- Lift the grill.
- Lift the bowl and remove it, empty it out and wash it well using water and dishwashing detergent. If necessary, remove any residues with a pipe cleaner;

Check that the direct drain is not clogged as this could cause the tank to fill up and stop the machine from working.



IMPORTANT:

Rinse with warm running water and dry carefully to avoid bacterial proliferation.

5.13 Replacing nozzle gaskets

Unscrew the nozzle of the hot water wand to check that there is no dirt and to inspect the seal for wear. If worn or broken, replace them.



6. TROUBLESHOOTING

This summary table lists the main causes of malfunctioning of the machine with possible reasons and solutions. After trying to resolve the problem, if it persists, contact Elektra Assistance.

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
The machine does not turn on (display off).	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.
		Contact Technical Assistance.
Display on but the keypads are off.	Electrical connection of the components / keypads faulty.	Check whether the machine is warming up.
		Contact Technical Assistance.
Machine powered but the display is off.	Electrical connection / display faulty.	Contact Technical Assistance.
Display on and readable but touch controls not responding.	Film / display faulty.	Contact Technical Assistance.
Drinks not dispensed correctly.	Keypad dose set.	Contact Technical Assistance.
	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).
		Contact Technical Assistance.

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
2	Writing configuration error		Contact Technical Support
3	Configuration not completed		Contact Technical Support

DEFINITIONS OF GENERIC ERRORS			
4	Boiler fill error	Filling error, attempt to operate with empty boiler	Restart the machine to perform the filling procedure
5	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
6	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
8	High temperature	Steam boiler operating temperature exceeded	Restart the machine. If the problem persists, contact Technical Support
9	Temp sensor missing	Temperature sensor missing/error	Restart the machine. If the problem persists, contact Technical Support
12	Level sensor missing	Level sensor missing/error	Restart the machine. If the problem persists, contact Technical Support
13	Display missing	No communication with the display	Restart the machine. Check the display connection
14	Web interface missing	No communication with the local Wi-Fi module	Restart the machine. Test the connection with the WebUI interface
18	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.
19	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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