



**User, installation and
servicing instructions**

**English
(original instructions)**

X-ONE

**Professional coffee
grinder**



SANREMO

C O F F E E M A C H I N E S

Congratulations for having purchased a SANREMO product: each of our products is the result of careful research, in constant collaboration with coffee lovers from all over the world. That's why your opinion is extremely important to us: thanks to your experience and collaboration we will be able to improve every day, to always get the best in every SANREMO creation.

SANREMO, think about it.

MANUFACTURER



SANREMO
COFFEEMACHINES

SANREMO coffe machines s.r.l.
Via Giacomo Bortolan, 52
31050 Vascon di Carbonera (Treviso) ITALY
Tel. +39.0422.498900 - Fax. +39.0422.448935
www.sanremomachines.com - E-mail: info@sanremomachines.com

Identification data

The machine is provided with a nameplate showing its data. Ensure that the product is provided with it and if not, immediately inform the manufacturer and/or dealer. Machines without a nameplate must not be used. Failure to respect this point will lead to the forfeiture of all liability of the manufacturer.

It is advisable to write down the machine data in the table below, in order to facilitate any reports to the sales network.

SANREMO		MADE IN ITALY	
COFFEEMACHINES		Via G. Bortolan, 52	
		31050 VASCON (TV)	
		ITALY	
mod	①	type	②
③	W	④	V
		⑤	Hz
S.N.	⑥		
IP X	⑦		
⑧	ON	⑨	OFF
		⑩	
			

- 1) Model
- 2) Machine configuration identification
- 3) Power
- 4) Power supply voltage
- 5) Frequency
- 6) Serial number
- 7) Electrical protection degree
- 8) Test work cycles in ON
- 9) Test work cycles in OFF
- 10) Identification of certifications

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GENERAL RULES AND WARNINGS

1 GENERAL RULES AND WARNINGS

1.1 GENERAL WARNINGS

- This manual is an integral part of the machine and must be kept carefully for any further consultation. The manual can be downloaded from the website at "<https://www.sanremomachines.com>".
- In case of loss or if you require further information, please contact the local dealership or the manufacturer.
- Before operating the machine, the operator must read this manual thoroughly and must acquire deep knowledge of technical specifications and controls.
- Before installing the machine, check that the area is suitable for the overall dimensions and weight of the machine, and that the bearing surface is completely horizontal.
- The machine is not suitable for installation outdoors or in places where water jets may be used or where the temperature may drop below 5°C.
- Keep the machine and the power supply cable/plug away from heat sources, open flames and/or sinks.
- Children must not play with the device.
- Children cannot clean nor service the machine without the supervision by trained personnel.
- This device can be used by children older than 8 years and by people with diminished physical, sensory or mental capacities, or without experience or required knowledge, provided that they are supervised or have received instructions on safe use of the device and understanding its risks.
- Do not allow children to play with the packaging or small parts of the machine.
- Do not use the device with wet hands or when barefoot.
- Do not allow unauthorised and unqualified personnel to start, adjust or repair the machine.
- It is forbidden to use water jets to clean the machine.
- The operating temperature of the machine ranges between 5 and 32°C.
- Authorised and qualified technical personnel must have the necessary knowledge of hygiene and safety for the correct use of the appliance.
- Refer to this manual for all necessary operations.
- Before cleaning and/or servicing the machine and before removing any guard, **make sure that the main switch is on "OFF" (O) and remove the machine plug from the socket**, so

- that power supply is disconnected from the machine during the operation.
- Clean the machine daily. For an in-depth explanation refer to the "cleaning" paragraph.
 - The power supply grid to which the machine is connected must be fitted with an automatic breaker upstream of the machine main switch with a contact opening distance according to the disconnection specifications for overvoltage class III, as well as a suitable grounding system meeting all the requirements of the injury prevention standards.
 - Do not pull the power cable or the machine itself to disconnect the plug from the socket.
 - Do not use adaptors, multiple plugs and/or extensions.
 - Do not use the machine if the power cable or plug is frayed or damaged. For replacement, contact your local dealer or the manufacturer.
 - If operations are required on or near the main switch, disconnect power from the line to which the main switch is connected.
 - Check that all safety devices (guards, cases, microswitches, etc.) have not been tampered with and are perfectly operating. Otherwise, service them.
 - **DO NOT REMOVE SAFETY DEVICES.**
 - **DO NOT MAKE ANY MODIFICATIONS TO THE MACHINE.**
 - To avoid personal risks, only use suitable tools compliant with national safety standards.
 - **PAY UTMOST ATTENTION TO THE WARNING LABELS ON THE MACHINE EVERY TIME YOU OPERATE ON OR NEAR IT.**
 - Furthermore, the user must replace all warning labels that are worn or not clearly readable for any reason, requesting spare ones from the Spare Parts Service.
 - If the machine is malfunctioning or components are damaged, contact the local dealership or the manufacturer.
 - It is strictly forbidden to use the machine for a purpose other than the expected and documented purpose. Use of the machine must always take place with the methods, timing and location set out by good technical practice, in accordance with current regulations and complying with workplace health and safety standards as set out by the current laws of the country where the machine is used.
 - **THE MANUFACTURER WILL NOT BE HELD LIABLE FOR ANY ACCIDENT TO PERSONS OR DAMAGE TO PROPERTY ARISING FROM FAILURE TO OBSERVE SAFETY STANDARDS AND THE INSTRUCTIONS OF THIS MANUAL. ANY USE OTHER THAN THE USE DESCRIBED IN THIS MANUAL MUST BE CONSIDERED AS MISUSE. IF THIS MANUAL IS NOT SUFFICIENTLY SUITABLE TO YOUR NEEDS, ALWAYS CONTACT THE LOCAL DEALERSHIP OR THE MANUFACTURER TO RECEIVE FURTHER INSTRUCTIONS AND**

SOLUTIONS.

- **THESE SAFETY STANDARDS COMPLETE OR INTEGRATE THE CURRENT LOCAL SAFETY REGULATIONS.**
- **IN CASE OF DOUBT, ALWAYS REQUEST THE INTERVENTION OF SPECIALISED PERSONNEL.**
- **ANY TAMPERING, WHETHER ELECTRICAL/ELECTRONIC OR MECHANICAL, WITH THE MACHINE BY THE USER AND ANY NEGLIGENT USE OF THE MACHINE WILL VOID THE WARRANTY AND RELEASE THE MANUFACTURER FROM ALL LIABILITY, MAKING THE USER THE ONLY ONE RESPONSIBLE BEFORE INJURY PREVENTION AUTHORITIES.**

1.2 REFERENCES TO THE LEGISLATION

- The machine and its safety devices have been manufactured in compliance with the standards listed in the declaration of conformity.

1.3 DESCRIPTION OF SYMBOLS

- Many accidents are caused by insufficient knowledge and failure to apply safety rules during operation and maintenance of the machine.
- In order to avoid accidents, read, understand and follow all cautions and warnings contained in this manual and those shown on the labels applied to the machine.
- To identify the safety messages included in this manual, the following symbols have been used:



ELECTRICITY HAZARD



GENERAL HAZARD OR IMPORTANT INFORMATION



MISCELLANEOUS INFORMATION



HEAT HAZARD (BURNS)



DANGER OF DAMAGING THE MACHINE



SHORT-CUTS TO USE, QUICK TIPS

- To identify operations that must be performed exclusively by a specialised technician, we used the following symbol:



1.4 PREPARATION BY THE PURCHASER

A PREPARATION OF THE INSTALLATION AREA

- The purchaser must prepare a support floor for the machine as described in the installation chapter.

B ELECTRICAL PREPARATION

- The power supply system must comply with current national regulations of the area and must be fitted with an efficient grounding system.

- Before using the machine, check that the mains voltage corresponds to the voltage indicated on the technical data plate of the machine.
- Position an omni-polar disconnecting device on the power supply line, upstream of the machine.



THE POWER SUPPLY CABLES MUST BE SIZED ACCORDING TO THE MAXIMUM CURRENT REQUIRED BY THE MACHINE SO THAT THE TOTAL VOLTAGE DROP UNDER FULL LOAD IS LESS THAN 2%.

1.5 EMERGENCY OPERATIONS IN CASE OF FIRE

- In case of fire, cut out power supply to the machine by disconnecting the main switch.



IT IS STRICTLY FORBIDDEN TO EXTINGUISH THE FIRE WITH WATER WHEN THE MACHINE IS LIVE.

- Extinguish the fire with suitable extinguishers.

1.6 RISK OF EXPLOSION

- The machine is not suitable for use in environments at risk of explosion.

1.7 SOUND PRESSURE LEVEL

- **THE MACHINE HAS BEEN MANUFACTURED TO MAINTAIN A CONTINUOUS EQUIVALENT WEIGHTED SOUND PRESSURE LEVEL OF LESS THAN 83 DB, UNCERTAINTY 2.5 DB.**

1.8 VIBRATION

- **THE MACHINE IS FITTED WITH VIBRATION DAMPENING RUBBER FEET. DURING NORMAL OPERATION, IT DOES NOT GENERATE VIBRATION THAT IS HARMFUL TO THE OPERATOR AND THE ENVIRONMENT.**

1.9 INTENDED USE

- The machine was developed and designed solely to grind roasted coffee beans.
- Use of the machine is reserved to professional operators with adequate knowledge of the hygiene and safety standards.



THE MANUFACTURER WILL NOT BE HELD LIABLE FOR ANY INJURY TO PERSONS OR DAMAGE TO PROPERTY DUE TO MISUSE OF THE MACHINE.

1.10 MISUSE

The machine is designed and manufactured only for food preparation purposes, therefore the following is prohibited:

- use of the machine by non-professional operators;
- introducing foodstuffs other than roasted coffee beans, or objects of any kind, into the coffee container;
- introducing spoons, forks or other utensils into the spout for withdrawal or intervention;
- using the machine with empty coffee containers;

- obstructing the air grills with cloths or other materials, or pouring in water or liquids of any kind;
- immersing the machine in water or other liquids;
- using the machine if it is very wet.



THIS PARAGRAPH LISTS SOME MISUSES THAT CAN BE REASONABLY EXPECTED, BUT IN ANY CASE THE MACHINE MUST BE USED IN COMPLIANCE WITH THE INSTRUCTIONS CONTAINED IN THE PARAGRAPH "INTENDED USE".

1.11 DECLARATION FOR MATERIALS COMING INTO CONTACT WITH FOOD

The manufacturer SANREMO S.r.l. hereby declares that the materials used in its products comply with EC regulation no. 1935/2004, Reg. no. 2023/2006/EC (GMP), Reg. no. 10/2011/EC for plastic materials, Ministerial Decree of 21 March 1973 and subsequent amendments and supplements.

SAFETY DEVICES

2 SAFETY DEVICES

2.1 SAFETY LABELS

Warning labels with descriptive pictograms are present in all areas that are dangerous for the operator or technician.



Labels showing safety instructions are applied to the machine; they must be followed carefully by anyone operating on the machine. Failure to comply with the instructions on the label waives any liability of the manufacturer for damage to property or injury to persons that may arise.

Danger: voltage on



Nameplate located on all live areas. Do not work while the voltage is on.

2.2 AREAS WITH RESIDUAL RISKS

Areas with residual risks are areas that cannot be protected due to the specific type of operation they are used for. The coffee grinder has no residual danger areas.

2.3 DANGEROUS AREAS



Dangerous areas are all areas inside the machine, under the safety guards, where the technician can operate when repairing the machine. These areas are accessible only by the technician.

2.4 SAFETY DEVICES



The coffee grinder is equipped with appropriate mechanical and electro-mechanical devices to safeguard the safety of the user and the integrity/functionality of the machine during use.

The following safety devices are provided on the machine:

- ON/OFF main switch;
- sensors on the lids of the coffee containers that ensure that all moving parts are blocked if the lids are not perfectly closed;
- shape of coffee container lids designed to make them unique and non-reversible;
- motor thermal cut-out.

MACHINE DESCRIPTION - TECHNICAL DATA

3 MACHINE DESCRIPTION

Below are the main features of the coffee grinder and dosing device.

- Coffee grinder with double bean container and additional inlet for direct grinding of an additional blend.
- Electronic dosing device of the ground blend.
- Touch screen display.

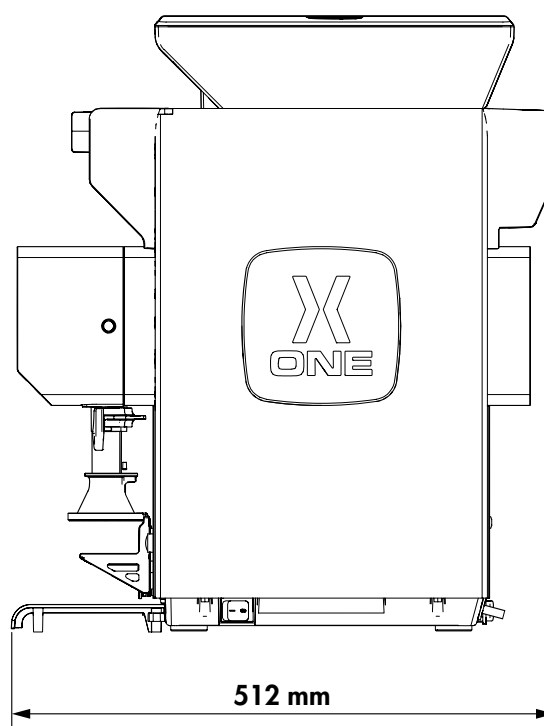
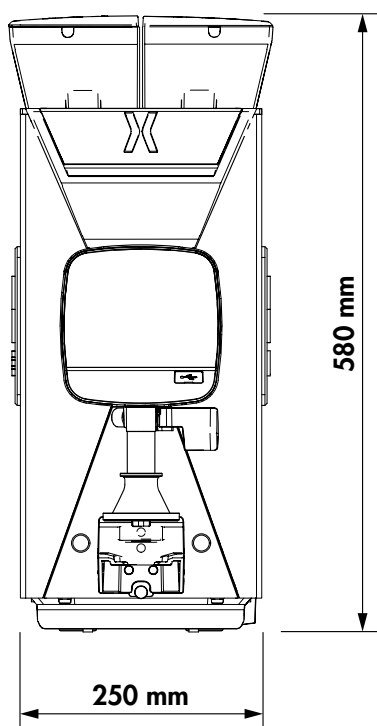
The machine was designed for commercial applications such as kitchens, restaurants, canteens, hospitals or commercial enterprises such as bakeries or butchers etc., but not for continuous mass production of food.

The machine is designed for grinding coffee beans and dosing the ground blend.


It is equipped with two separate containers for the coffee beans. The two containers can be operated independently with different types of coffee. There is also an additional frontal inlet for grinding an additional blend.

Using the touch screen display, you can set the different features of the coffee beans as well as the desired ground coffee blend.

The machine consists of a frame on which all components are installed, enclosed with cover panels fixed by screws.



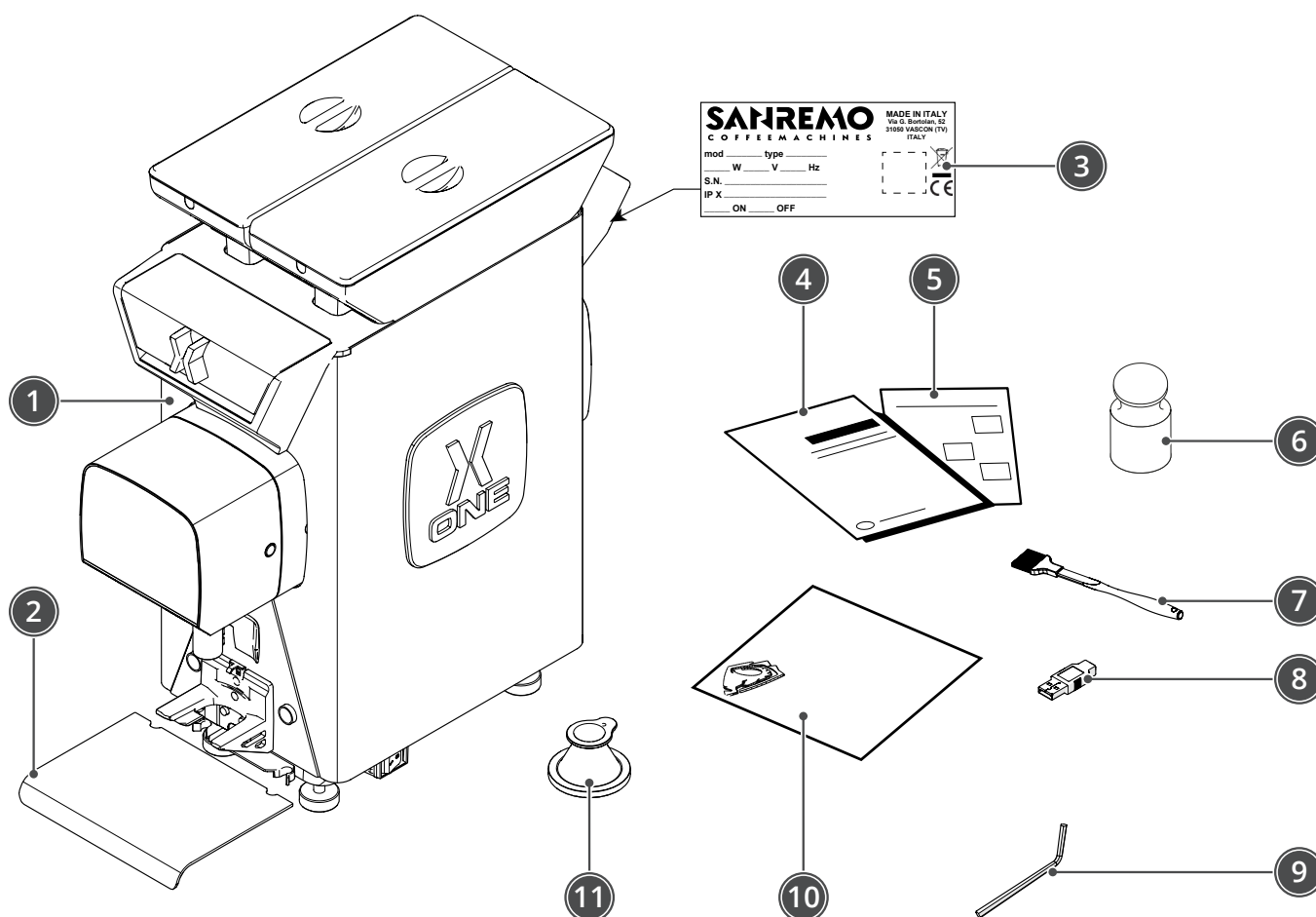
4 TECHNICAL DATA

Description	U.o.M.	X-ONE
Voltage / frequency - version 1	V	200-240
	Hz	50-60
	W	1650
Voltage / frequency - version 2	V	100-127
	Hz	50-60
	W	1550
Type of protection	-	IPX1
Protection class	I	
No-load speed (selectable)	rpm	1000-1200-1400
Grinding capacity*	grams/se- cond (1400 rpm)	3,33
Work cycle	seconds	30 ON 60 OFF
Dimensions	mm	230x510x580H
Weight	kg	35,8
Hopper capacity	kg	1.2 x 2
Bypass capacity (maximum)	g	250
Noise	dB(A)	<70
Operating temperature	°C	5÷32
Relative humidity	-	<70%

*Data variable based on the density of the coffee used at the set grain size.

TRANSPORT, UNPACKING AND COMPONENTS

5 SCOPE OF SUPPLY



KEY

- 1) Coffee grinder
- 2) Dust-proof plate
- 3) Nameplate (check its presence)
- 4) User manual
- 5) Test report
- 6) 100 g reference weight
- 7) Cleaning brush
- 8) USB device containing the user manual and usable for saving recipes
- 9) Hexagonal spanner for removing the display and opening the head part
- 10) Cleaning cloth
- 11) Coffee containment cone

6 UNPACKING AND POSITIONING



IMPORTANT: unpacking and positioning operations must be performed by a specialised and authorised technician.

In order to prevent risks of contamination, we recommend unpacking the equipment only when it is installed.

6.1 UNPACKING THE MACHINE

- Always check the conditions of the package: inform the carrier if damaged.
- Open the top of the package and lower the tabs.
- Pull out the accessories: supplies and technical documentation (manuals).
- Open the cellophane and lift the machine **HOLDING IT BY ITS BASE**.
- The elements of the package (box, cellophane, metal staples, etc.) can cut or injure if not handled with care or used improperly; keep away from the reach of children or unsuitable persons.



ATTENTION: packaging elements (plastic bags, cardboard, nails, etc.) must **NOT** be left within the reach of children as they may be source of danger.



Any damage, malfunction or non-conformity must be timely communicated, in any case within 8 days from receipt of the machine. Otherwise the goods are deemed accepted.

6.2 MACHINE POSITIONING

Position the machine in its final location, ensuring that:

1. the support cabinet is sufficiently sturdy and stable, considering the machine weight, well levelled, dry and smooth and positioned at a height of more than 90 cm above the ground;
2. the machine is levelled and stable by adjusting the adjustable feet if necessary;
3. there are at least 20 cm of free space in the rear side of the machine to allow proper ventilation;
4. there is an electric panel near the machine;
5. it is not operated or installed in locations where water jets are used;
6. it is installed in places where the temperature is between + 5°C and + 32°C and the humidity does not exceed 70%, in order to guarantee the machine normal operation. If the machine is exposed to temperatures below + 0°C, proceed as follows: make sure that the machine has been stored for 24 hours in a place where the temperature is above + 15°C before switching on. The machine is electrically powered.



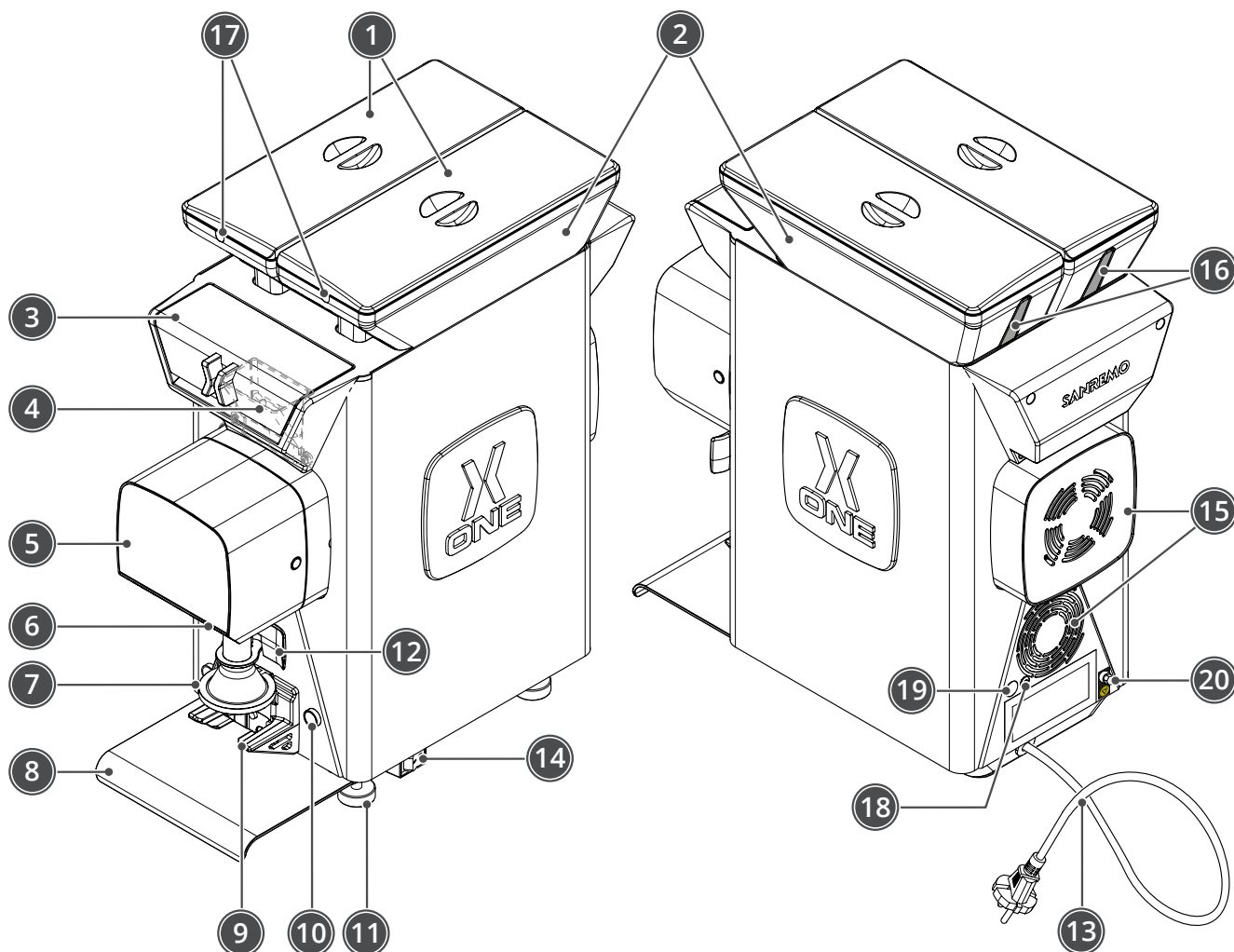
Considering the coffee grinder weight, manual handling always requires 2 operators.



The running motor causes micro-vibrations that can affect the weighing process. It is recommended to use a heavy and stable support surface to limit micro-vibrations.

CONNECTIONS

7 DESCRIPTION OF COMPONENTS



KEY

- | | |
|---|---|
| 1) Coffee bean container lids | 12) Spring lever |
| 2) Coffee bean containers | 13) Power supply cable |
| 3) Auxiliary inlet cover for manual grinding (bypass) | 14) On/Off switch |
| 4) Auxiliary inlet for manual grinding | 15) Ventilation slits |
| 5) Touch screen display | 16) Safety sensors - coffee container lid detection |
| 6) USB socket | 17) Metal plate for magnetic label with coffee name |
| 7) Ground dose outlet | 18) Room temperature detection sensor |
| 8) Dust-proof plate | 19) Protection fuse, 5x20 mm, 16AT/250V |
| 9) Filter holder fork | 20) Equipotential connection |
| 10) Manual forced dispensing commands | |
| 11) Non-slip feet | |



8 CONNECTIONS



IMPORTANT: first connection operations must be performed by a specialised and authorised technician.

8.1 ELECTRICAL CONNECTION

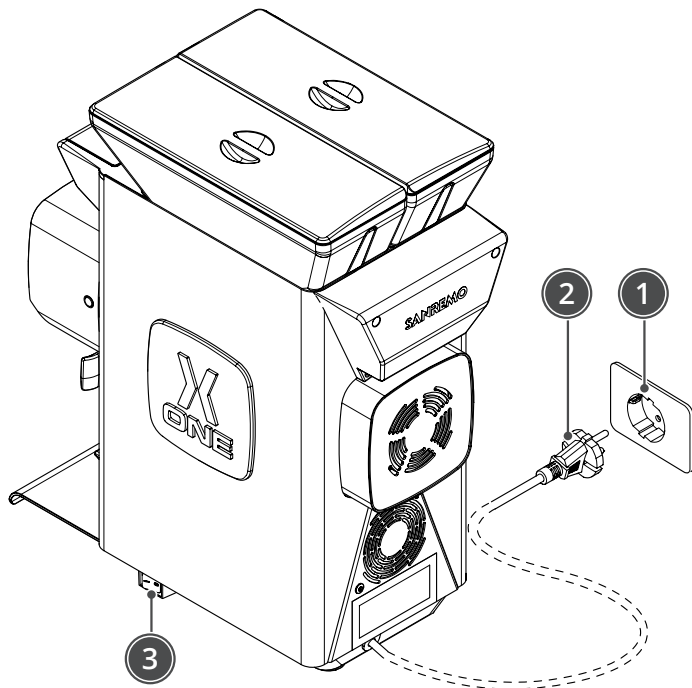


Check that all switches are in OFF position before electrically connecting the machine.
 Grounding connection is absolutely compulsory and the system must meet the current regulations in the country of installation.
 Check the power supply voltage (see the indication label); it must match the voltage of the local grid.

The machine is equipped with a power plug suitable for the country of destination.

Ensure that the capacity of the electrical system available is suitable for the maximum power consumption indicated on the product nameplate.

After checking that the power socket (1) is of a suitable type for the machine plug (2), insert the latter into the socket.



The machine is equipped with an appropriate switch-on switch (3) on the rear side.

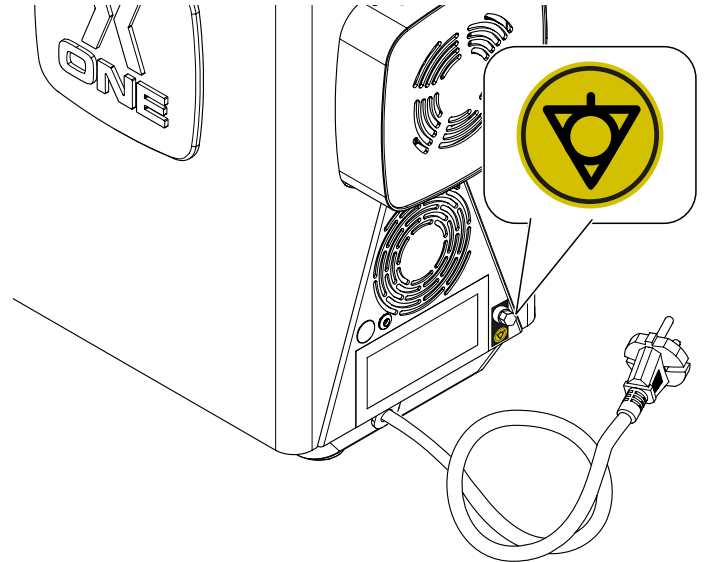
The switch in position OFF = 0 is not lit.

The switch in position ON = 1 lights up red.

8.2 EQUIPOTENTIAL CONNECTION

This connection (1) avoids electrical potential differences between ground connections relevant to the devices installed in the same room.

The electrical connection and the electronic function check must be performed by an authorised electrician.



IMPORTANT: Connect an external equipotential cable (suitably sized to comply with regulations in force) to the corresponding terminal.

Dimension:

- minimum 2.5 mm²
- maximum 10 mm²

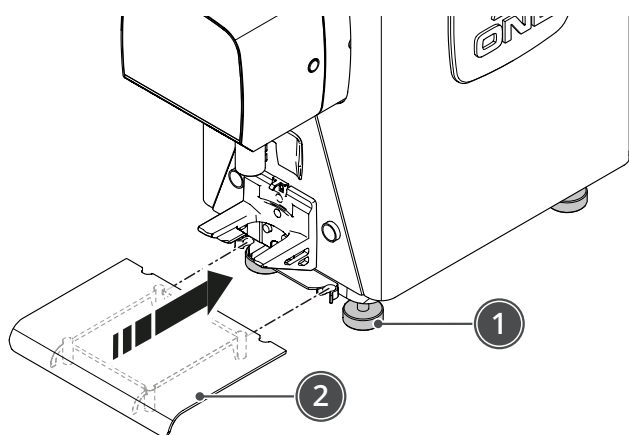
FIRST INSTALLATION

9 COMMISSIONING

9.1 PRELIMINARY CHECKS

Before commissioning the machine:

- check that the coffee grinder is positioned correctly (see paragraph "6.2 Machine positioning");
- **check that the working position is stable and the machine is well levelled by acting, if necessary, on the adjustment feet (1); this operation is essential for correct calibration of the scale;**
- position the dust-proof plate (2).



9.2 FIRST START-UP



IMPORTANT: first start-up operations must be performed by a specialised and authorised technician.

- Power on the machine by turning the circuit breaker upstream of the machine to position 1-ON.
- Turn the switch-on switch at the rear of the machine to position 1-ON.
- The coffee grinder is now powered and ready to be used.

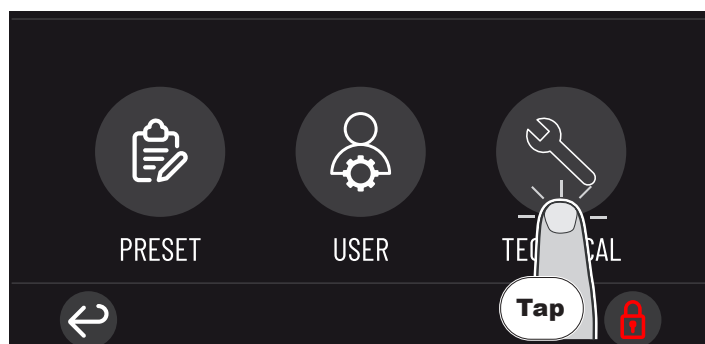
10 ADJUSTING THE FUNCTIONS



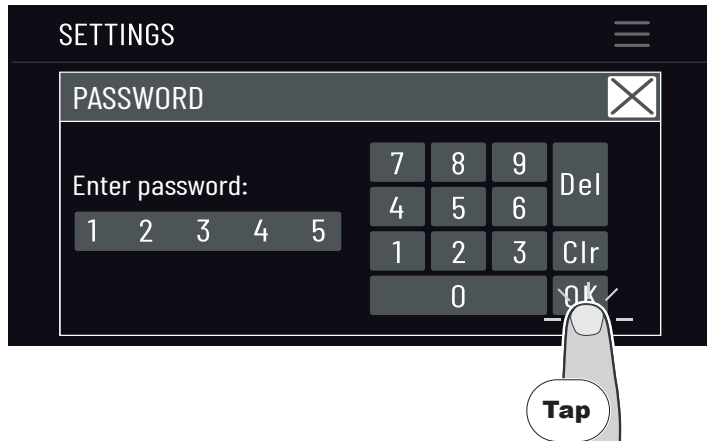
ATTENTION: some machine functions (calibrations, language, etc.) must be adjusted by a specialised and authorised technician, while the machine is operating and with the utmost care; these operations are described in the relevant technical manual.

10.1 ACCESS TO TECHNICAL MENU

From the main screen, access the sub-menus as shown below.



Enter the technician password using the keypad and press "OK" for confirmation.



If the password entered is incorrect or not recognised, the password numbers are highlighted in red for 1 second when the confirmation flag is pressed.

10.2 SCALE CALIBRATION

The **CALIBRATION** must be performed during the first installation.

No further calibration procedures are required except in case of failures or coffee doses different from the setpoint.

Always set the scale to zero (tare) before weighing in order to eliminate any errors/offsets.



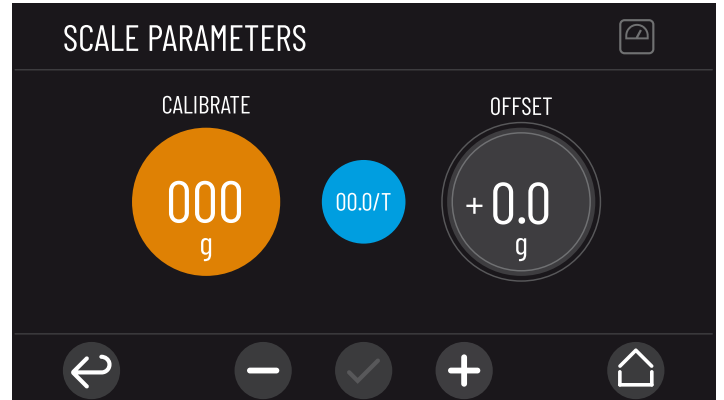
The coffee grinder uses a self-learning algorithm that can, for each recipe, calculate the setpoint error and automatically correct the subsequent dosing process.

This procedure allows the calibration of the weighing scale of the doses to be dispensed and is carried out by using a reference weight and setting an offset on the measurement taken.

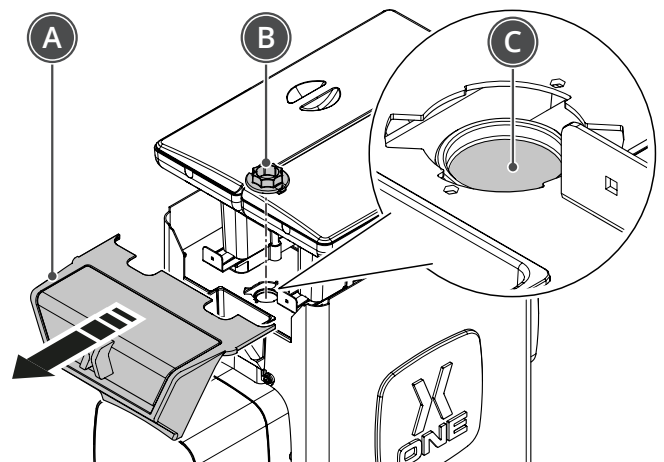
- Access the "TECHNICAL MENU" (see paragraph "10.1 Access to technical menu");
- press "SCALE".

The screen shows:

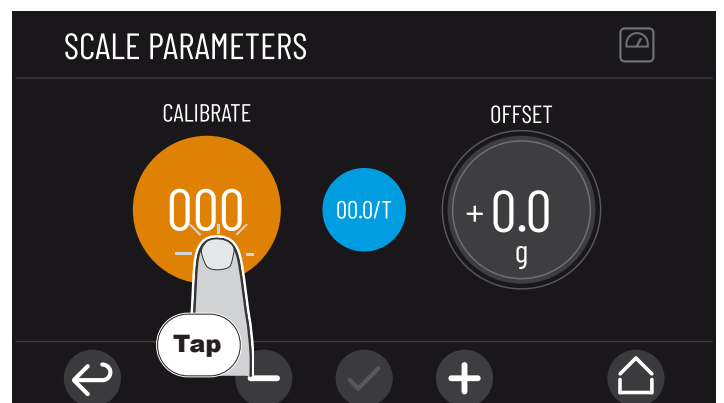
- in orange the current weight value read by the scale (always in grams) WITHOUT offset;
- on the right indicator the offset value that can be changed using the buttons + or -; the offset range is ±2.0 grams with a variation of 0.1 grams at a time (default 0.0 g).



Remove the cover (A) by pulling it back. Remove the plug (B) by pulling it upwards while rotating it. Check that the weighing basket (C) is empty and clean.

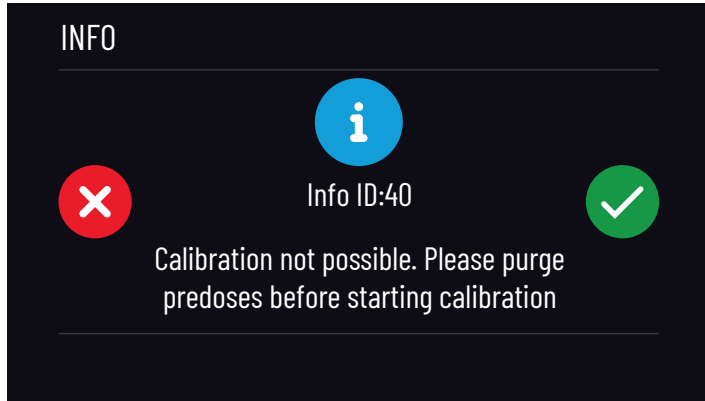



Start the calibration procedure.

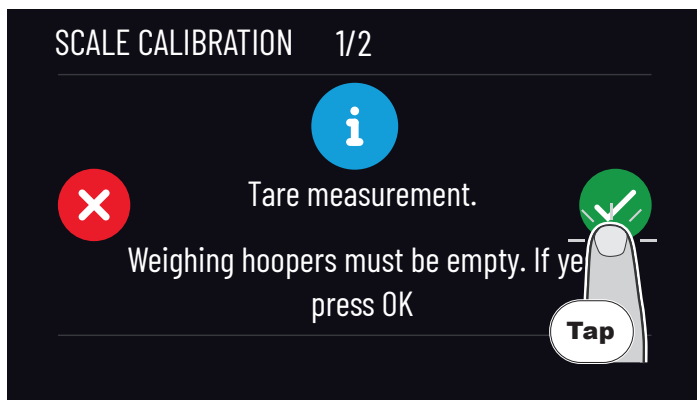




Calibration is only possible if the weighing hoppers are empty. If the user presses "CALIBRATE" with predoes ready, the command is rejected and the dedicated message is displayed.

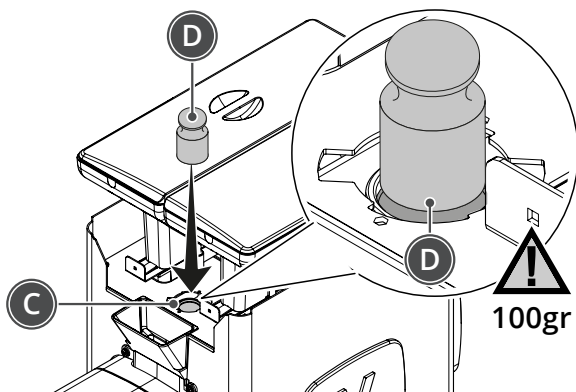


When the confirmation flag  is pressed, the tare measurement process is started. Ensure that the dosing baskets are completely empty and clean.




During this phase, the symbol "i" flashes and there must be no vibrations or movements that could make the reading unstable.

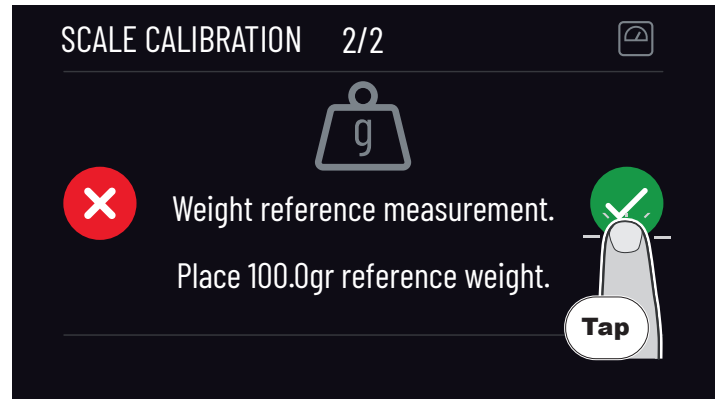
Place the **100 grams** reference weight (D) in the weighing basket (C).




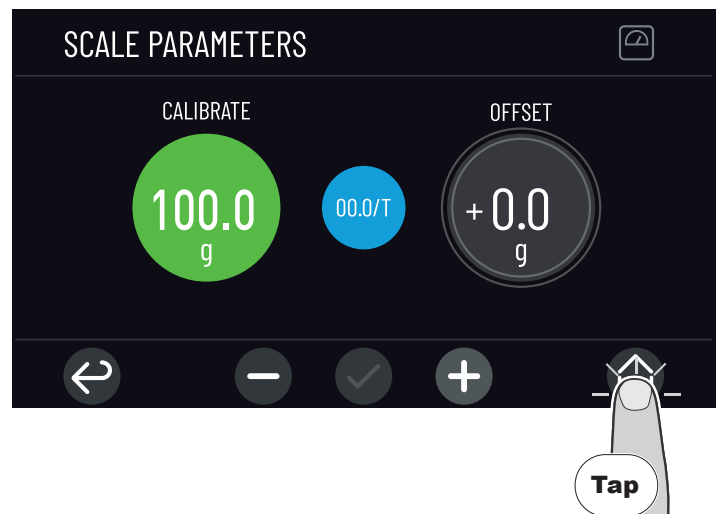
Press the confirmation flag .



During this phase, the symbol "" flashes and there must be no vibrations or movements that could make the reading unstable.



If the procedure was successful, the 99.99/100.0 g weight will be displayed inside the round green icon. To repeat the procedure, press "CALIBRATE" or press the symbol  to return to the main screen. Remove the previously placed weight from the weighing basket.



In case of incorrect calibration, repeat the procedure.

Scale check

To check whether the cell calibration is correct, press the light blue button; two beeps will be heard and the indicated value becomes 0.0 g.

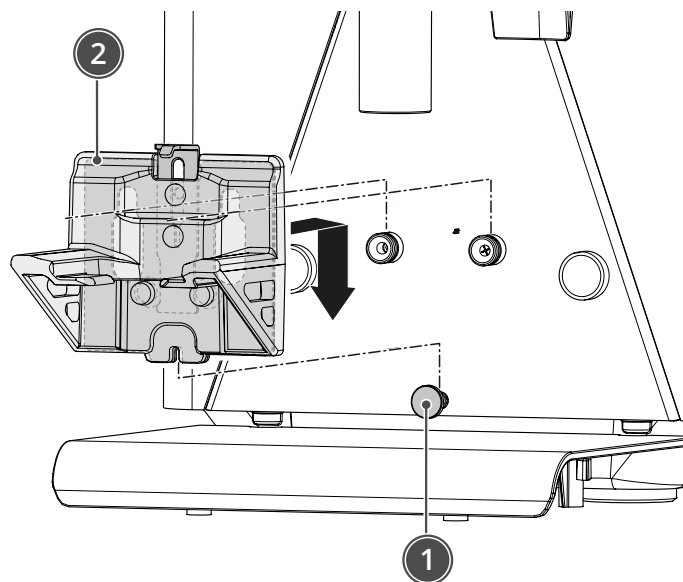
Place the **100 grams** reference weight (D) in the weighing basket.

If the 99.99/100.0 gram weight is displayed inside the round green icon, the calibration is correct, otherwise proceed with the scale calibration.

10.3 FILTER HOLDER FORK

To position the filter holder fork:

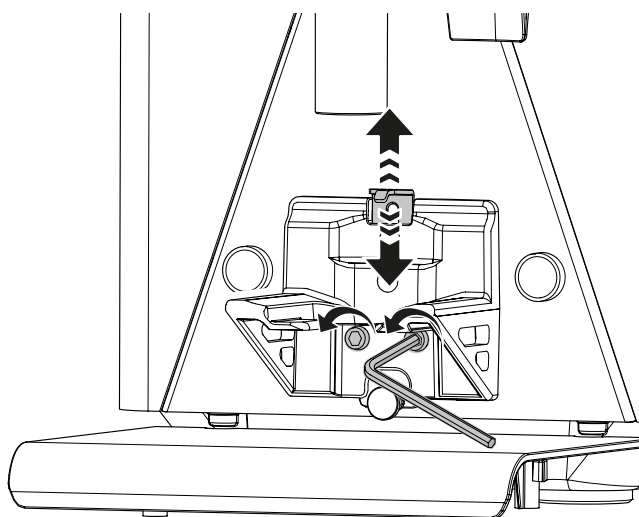
- loosen the screw (1);
- insert the fork (2) until it is fully against the screw (1);
- tighten the screw (1).



10.4 FILTER HOLDER TAB HEIGHT ADJUSTMENT

For optimal grip of the filter holder there is a tab (1) that can be adjusted in height.

To adjust the height of the tab (1), simply press it down or up.



11 FINAL DELIVERY

At the end of machine installation, it is necessary to:

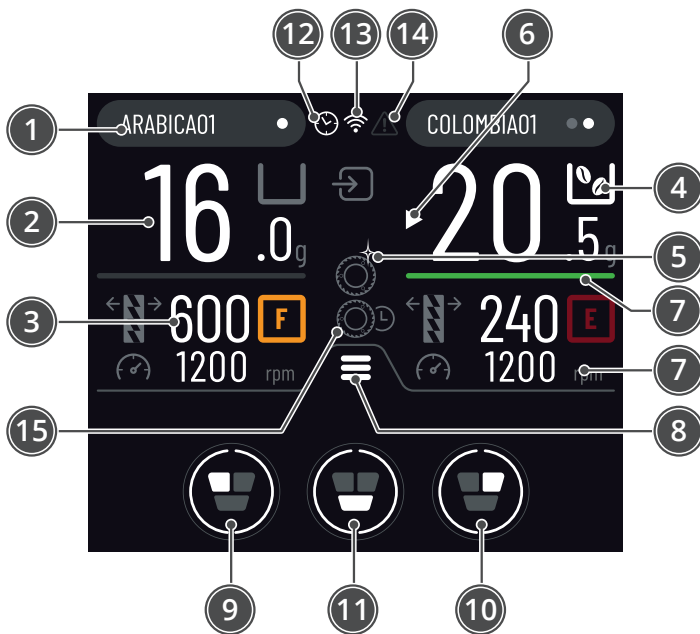
- train the personnel who will use the machine, preparing some coffee grinding tests;
- explain how to perform maintenance and cleaning operations to ensure correct care of the machine.
- At the end of installation, fill in the installation report.

USING THE MACHINE

12 CONTROL PANEL

Home page

For the management of the product and all its functions, there is a single Home page that provides an overview of the single functions available for each of the two hoppers.



KEY

- 1) Selection of dose to grind: single/double/cream coffee.
- 2) Set grinding weight (or time).
- 3) Set coffee grinder gap for each hopper and type of ground coffee (Espresso - E, Moka - M, Filter - F).
- 4) Enabling/disabling of pre-dosing function for single/double/cream coffee.
- 5) Activation of (coffee grinder) PURGE function and access to "User functions" screen.
- 6) Indicator of last hopper used.
- 7) Process bar that displays the status of the current dosing and whether predose is available.
- 8) Access to the SETTINGS menu (press and hold for one second).
- 9) Button to start the dosing+grinding process (or just grinding if the predose is ready) from the left hopper.
- 10) Button to start the dosing+grinding process (or just grinding if the predose is ready) from the right hopper.
- 11) Button for starting the grinding process from the bypass door.
- 12) Clock icon (white), visible when working in TIME mode.
- 13) WiFi icon (white), visible when the WiFi device is active and connected.
- 14) Alarm icon/button (red) or warning (yellow). Touching this icon opens the page displaying up to the last 5 current alarms.
- 15) Indication of coffee grinder change (white) when the set countdown is over.



The coffee doses are independent for each hopper. Each dose uses its own grinder gap, which is always independent for each hopper.

12.1 BARTENDER MENU



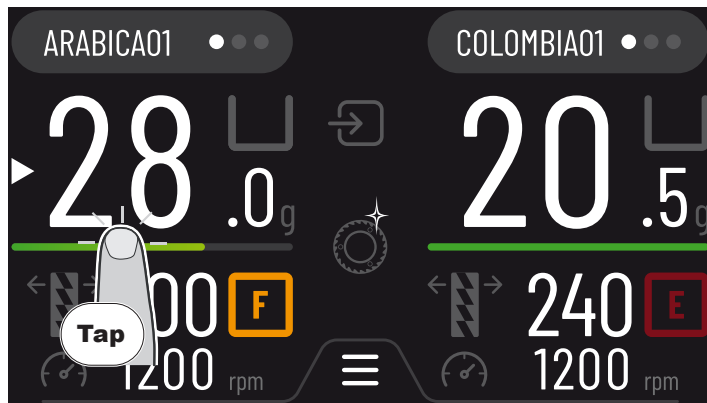
The coffee grinder works with one dose at a time (one hopper at a time) as it is equipped with ONE scale and ONE grinder.



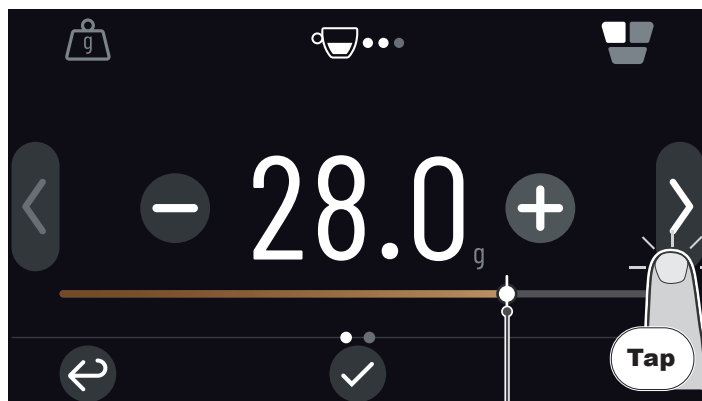
The grinder works with "empty chamber". A new grinding process only starts after the previous one is completed and the grinding chamber is empty.

Current dose and preset change

From the main screen (Home page) choose the desired hopper and press on the numerical value of the dose to change.



The screen dedicated to the direct setting of the current dose time/weight is displayed.



A



D

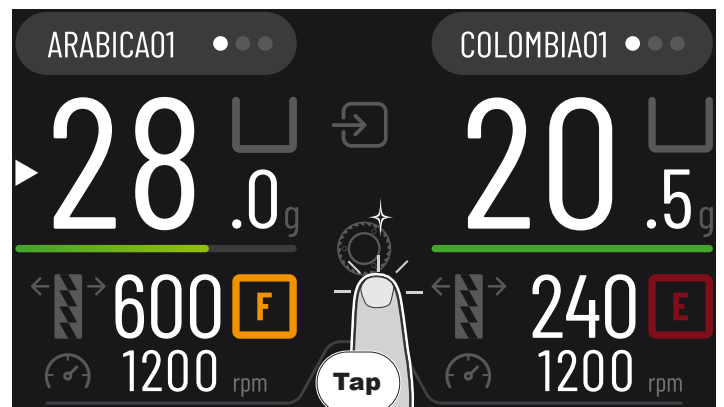


Pressing in the area (B) for more than one second takes you directly to the **PRESET** value page (see paragraph "14.1 Edit existing preset").

PURGE function

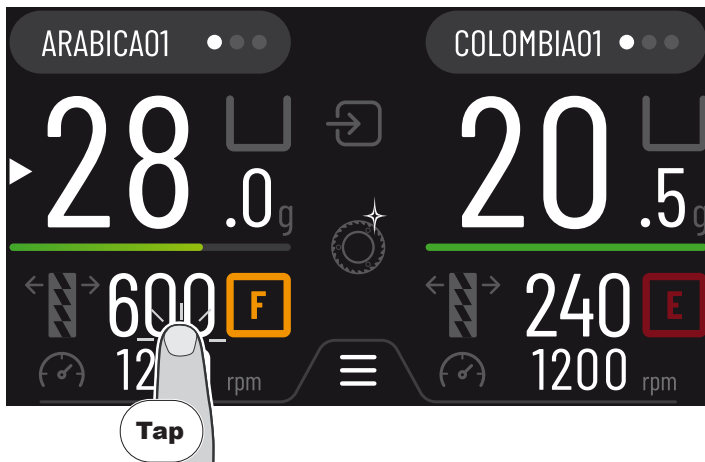
Press the icon to start the grinding motor for cleaning.

A long press of the icon allows accessing the menu "13.1 User functions MENU" PAGE 33



Grinder gap change

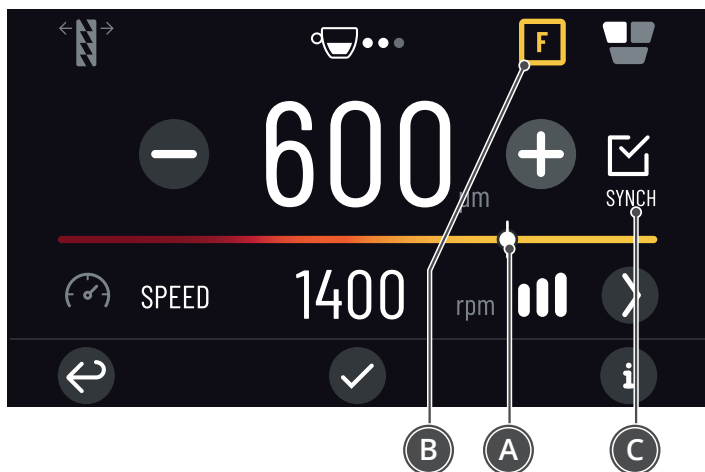
From the main screen (Home page) choose the desired hopper and press on the numerical value of the grinder gap to change.



The screen dedicated to the direct setting of the current dose grinder gap is displayed.

Press the buttons **+** / **-** to change the value of the grinder gap. By pressing on the cursor **(A)**, a quick change of the value can be made. In the area **(B)**, the chosen type of grinding is displayed:

- **E** = Espresso (50 ÷ 299 microns)
- **M** = Moka (300 ÷ 499 microns)
- **F** = Filter (500 ÷ 950 microns).



i Disable the **SYNCH (C)** flag to make the grinder gap independent for each dose.

QUICK TIPS!

A first simple rule to try, for a medium to dark roast coffee, is to make the first extraction at the default value of 180 µm and check the extraction time.

A first simple rule to try (*) is to tighten/widen the grinding by 2 µm for every second of extraction difference from your target (typically valid for light roast coffee, try 3-4 µm for dark roast coffee).

Example: at 180 µm the extraction will occur in 20s instead of 25s, therefore with a 5s difference.

Try tightening the grinders by 10 µm (5 x 2 µm) by setting them at 170 µm.

(*) The rule is not absolute; different coffee densities as well as processing processes influence this behaviour.

TIPS

Press the confirmation button **✓** to save changes and return to the main screen (Home page).

Uploading recipe from the Home page

Keep the recipe name pressed to upload a new recipe directly from the Home page.




When the UPLOAD PRESET page is displayed, tap on the name of the recipe to be uploaded.

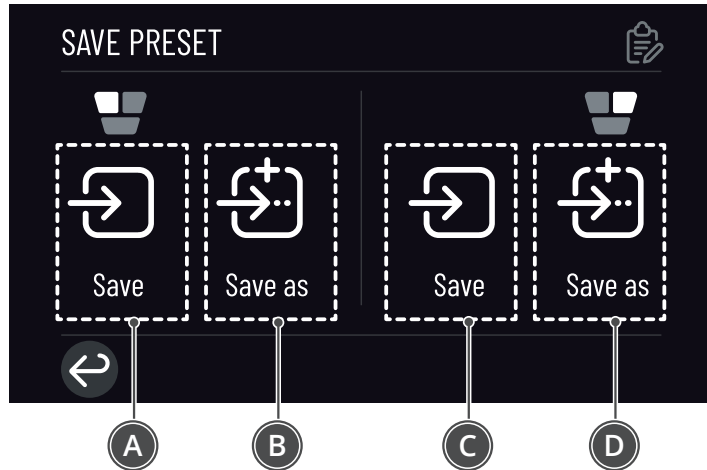


The coloured round icon indicates the type of grinding:

- **RED** = Espresso (50 ÷ 299 microns)
- **ORANGE** = Moka (300 ÷ 499 microns)
- **YELLOW** = Filter (500 ÷ 950 microns).


Dose and preset saving

From the main screen, touch the icon  to open the **SAVE PRESET** page.



Data can be saved independently for each of the hoppers.

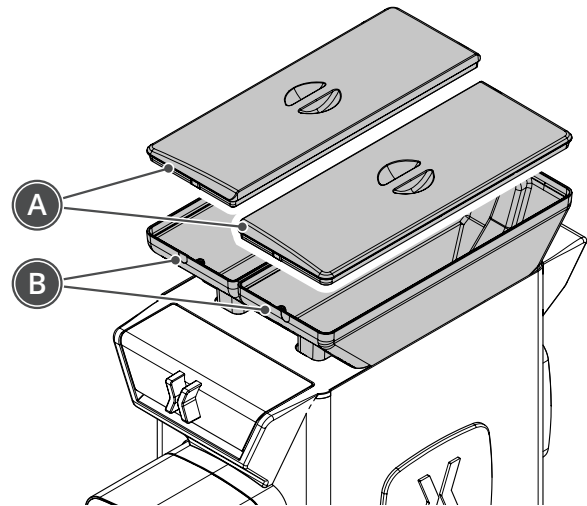
To save the new data:

- touch the icon **(A)** or **(C)** to save the current data; saving overwrites the data of the set **PRESET**.
- Tap the icon **(B)** or **(D)** to save the current data by creating a new **PRESET**. Enter the name, choose the save location and confirm with .

12.2 DOSE DISPENSING

Filling the coffee bean containers

- Check that the coffee bean containers **(B)** are correctly positioned on the machine.
- Remove the lids **(A)** and fill the containers **(B)** with the desired bean blends.
- Close the lids **(A)**.



A sensor detects whether lids **(A)** or containers **(B)** are open or misplaced. The symbol **(C)** indicates a fault of the left container while the symbol **(D)** indicates a fault of the right container. If either lid is removed during the dosing operation, the latter is suspended and will be resumed when the lid is repositioned.



When the lid of the dosing hopper is removed, the hopper operation is "suspended". The touch button **(A)** or **(B)** turns red and must be pressed again to restart dosing once the lid has been repositioned.

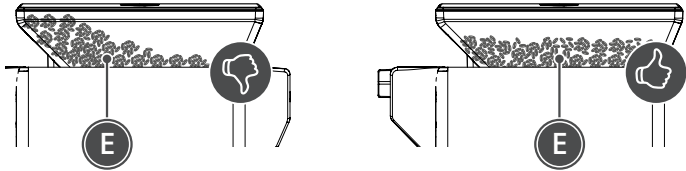
The same applies when coffee is missing; once the hopper is refilled, press buttons **(A)** or **(B)** to restart or PURGE to stop and grind.



Empty hopper or missing coffee

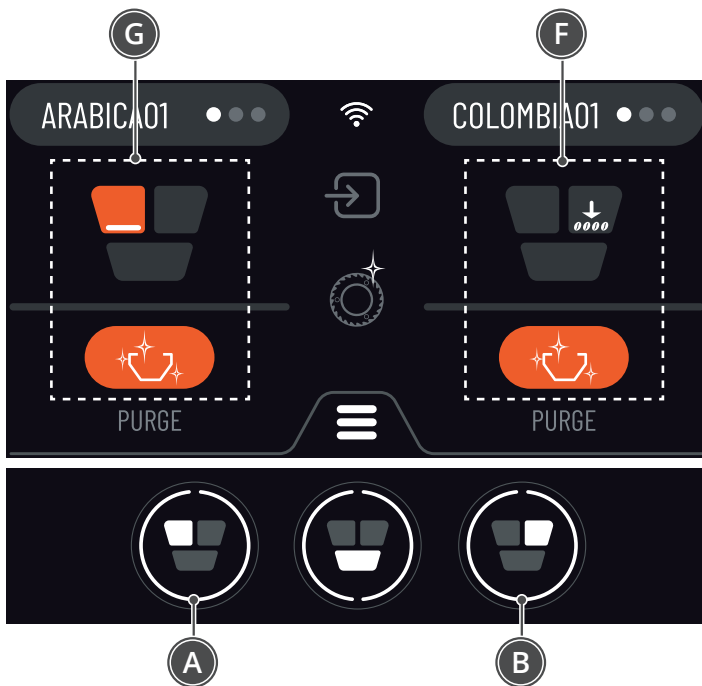
Due to the shape of the containers, coffee tends to run out at the back while it builds up in the front, causing a warning message and an increase in the dosing time.

Periodically check that the coffee beans are well distributed inside the containers (E).



When there is no coffee in the hopper, the dosing is "suspended". The touch button (A) or (B) turns red and the missing coffee warning appears:

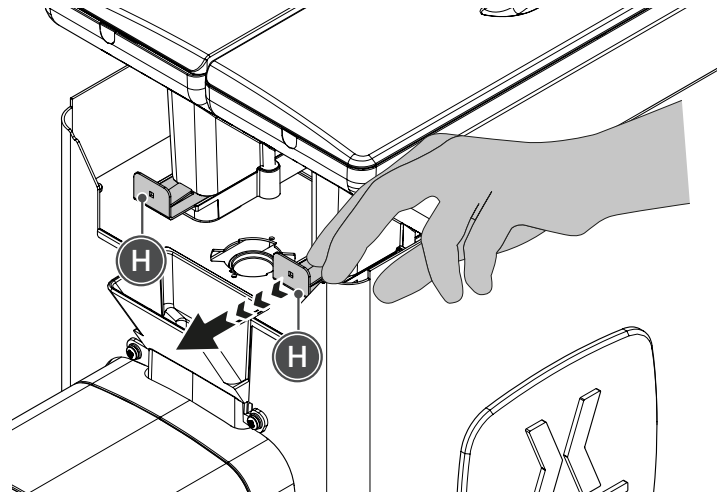
- warning of running out coffee (F);
- warning of missing coffee (F).



In both cases, press **PURGE** to stop the current process, or press button (A) or (B) to restart the current dosing process.

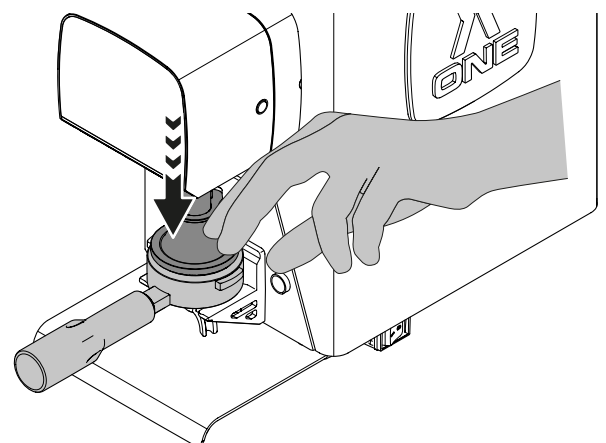
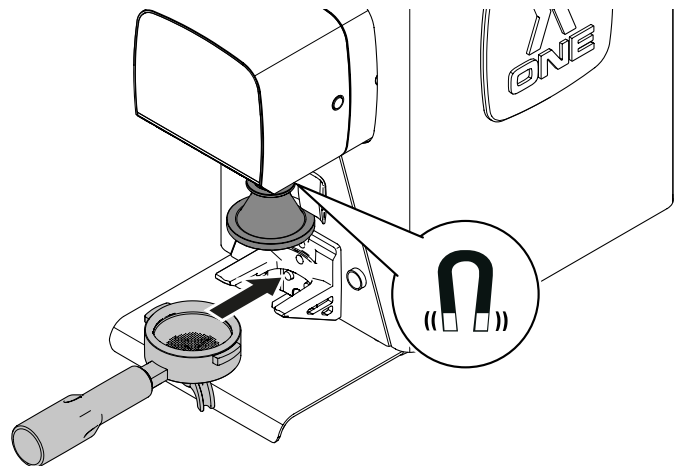


Make sure that the hopper tab (H) is in the "open" position.



Dose dispensing

- Place the filter cup on the fork.
- Bring the coffee containment cone against the filter cup.



- Press button (A) or button (B) to activate the blend dispensing in the left or right hopper, respectively.

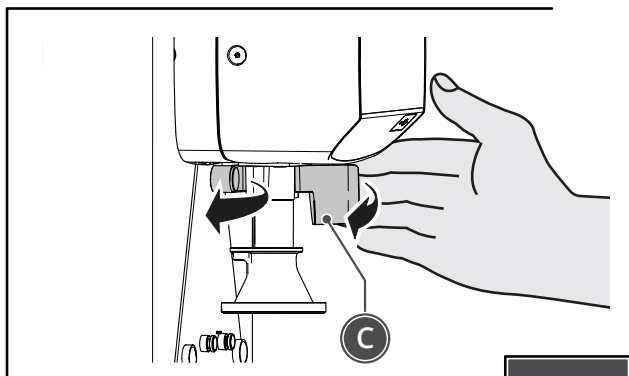


- During the dosing and grinding process, button (A) or (B) flashes; once grinding is complete, the button stops flashing.

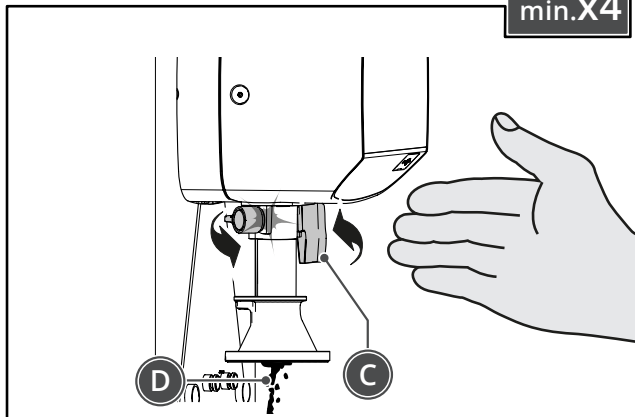
QUICK TIPS! Before lifting the cone, pull the spring lever (C) firmly to the end of its stroke and release it.

Repeat at least 4 times to remove the coffee built up in the spout.

TIPS



min.X4



Dosing PAUSE function

If a dosing cycle of the wrong coffee is started or if it is necessary to change the set values, it is possible to suspend the process.



Press the dosing hopper button (A) for 2 seconds. From white flashing it turns into red steady-on.

It is now possible to:

- STOP and clean the system by pressing the **PURGE** button (B);
- CHANGE the dose weight, the grinder gap and the grinding speed;
- USE the other hopper;
- USE the bypass.



Press the ON/OFF button (A) to resume the dosing process.

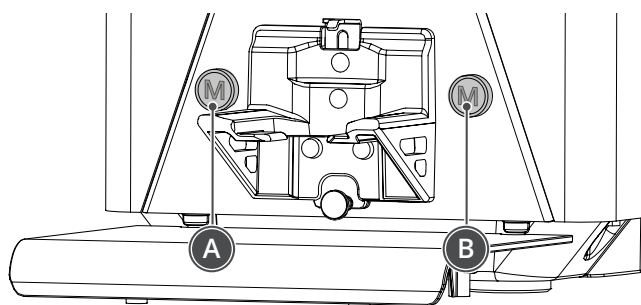


The **PAUSE** function does not work during grinding.

Manual filling

It is used to add a small amount of coffee to a freshly brewed dose or for a simple purge cycle.

On the coffee grinder there are two buttons (A) (B), one for each hopper, located on the edge of the filter holder, which allow the coffee to be dosed manually.



For manual dosing:

- press and hold the button, the coffee dosing device starts to operate with a duty cycle of 2 seconds ON and 1 second OFF (this is to avoid spilling too much coffee);
- the weighing cell lid remains open and the grinding motor starts;
- when the button is released, the coffee dosing device stops and the grinding motor finishes grinding all the coffee.

If the buttons do not work and the acoustic signal is activated, check that:

- no grinding processes are in progress;
- a pre dosing is not present (indicated by the green bar);
- the machine is not active;
- the buttons are enabled, refer to paragraph "Manual filling".

12.3 AUTOMATIC PREDOSE FUNCTION

The **PREDOSE** function allows automatic weighing of the selected dose and reduces preparation time.

The new dose is prepared during the previous dose grinding ("fast charge" function enabled by default).



In case of unstable tables or excessive shaking of the coffee grinder when moving the lever on the spout, the reading of dose weight could be wrong because of the excessive vibrations.

In such cases, it is suggested to disable the "fast charge" function, see "14.4 DOSING menu" PAGE 36.

TIPS

Press in the area (A) to enable or disable the **PREDOSE** function.

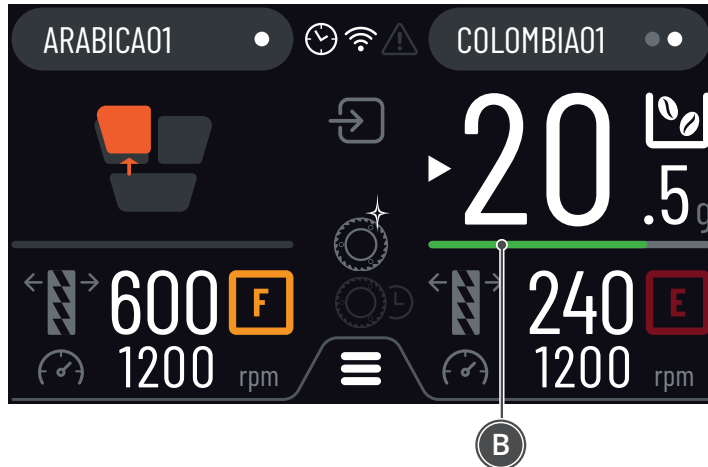


The running motor causes micro-vibrations that can affect the weighing process. It is recommended to use a heavy and stable support surface to limit micro-vibrations.

This function can be enabled independently for each of the hoppers.

The bar (B) indicates the dose preparation status according to the following colours:

- **GREY** = no dose available
- **YELLOW/GREEN** = dose in preparation
- **GREEN** = dose ready
- **RED** = dose incomplete



i Once the predose function is disabled, the bar (B) remains green to indicate the presence of a ready dose. Once the dose has been ground, the bar turns grey (no dose available).



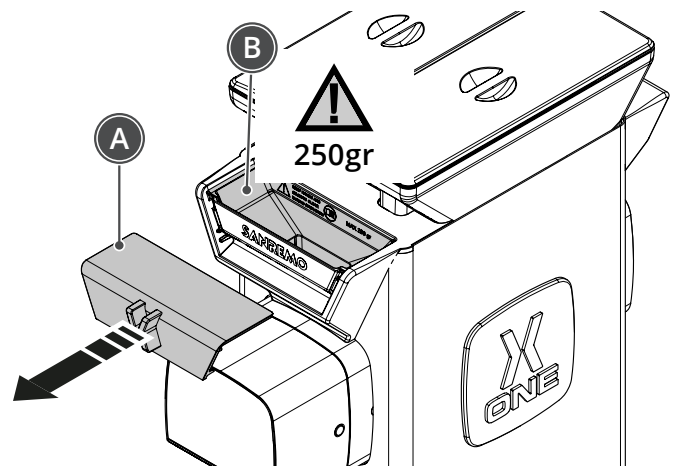
12.4 BYPASS FUNCTION (MANUAL GRINDING)

The coffee grinder is equipped with a front door that allows direct access to the feeding screw and using it in this way both as a "single-serve" or to grind up to **250 g** of a third coffee different from the one in the two hoppers.

For bypass use, coffee must be weighed externally.

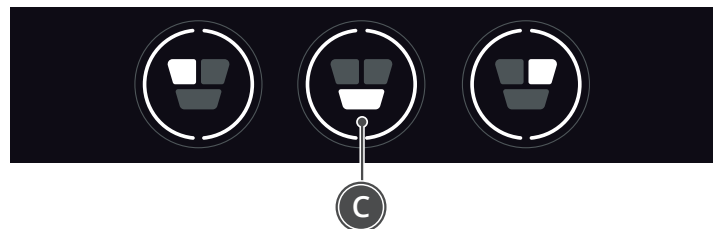
The sequence of use is the following:

- Remove the door (A) by pulling it back.
- Set the grinder gap and grinding speed on the display and press button (C) to start grinder repositioning and grinding.
- Pour the previously weighed coffee into the conveyor (B) **while the motor is running**.

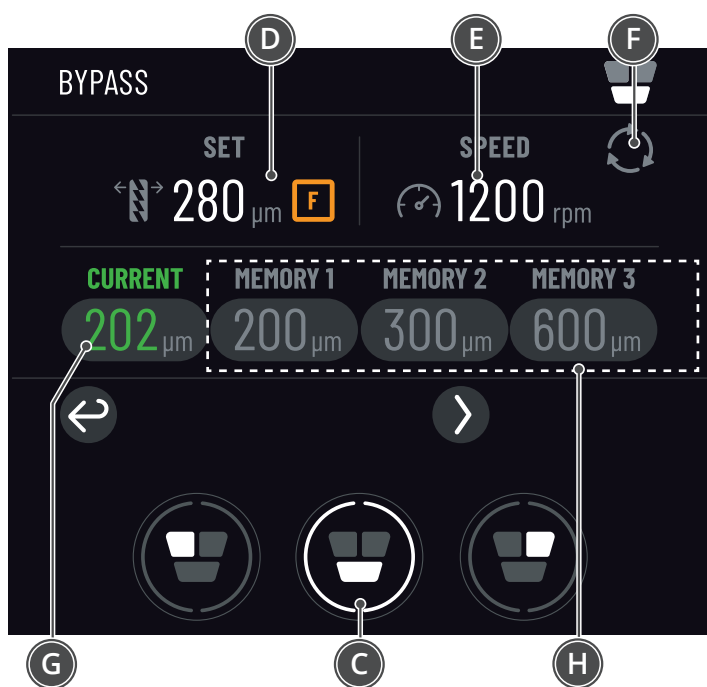


During grinding, button (C) flashes.

The motor stops automatically when grinding is complete or after 15s if there is no coffee.



Bypass mode



- Grinder working gap (D).
- Bypass current grinding speed (E).
- Continuous grinding mode (F). OFF grey, ON orange.
- Button (G) is used to set/maintain the current grinder gap.
- Grinding/dosing ON/OFF (C).



The bypass screen is only activated if no grinding or preparation of other doses is in progress and no abnormal situations have occurred.

Grinder gap setting in Bypass mode

- Tap in the area (H) to choose the grinder gap from one of 3 proposed values. To set a value other than those saved:
 - tap in the area (D), the indicated value turns orange;
 - change the value with the buttons + / -;
 - tap in the area (D), the new set value turns grey;
 - you can save the new grinder gap in the memory values (H), keep the value you wish to change pressed for more than 1.5 s. An acoustic signal confirms correct saving.
- Press button (C) to bring the grinders to the new set gap and start grinding. The new value is saved in green in the "CURRENT" field.

Bypass speed setting

- Tap in the area (E) to confirm the current motor speed or change its value between **MIN/MED/MAX** using the > button. The default speed is 1400 rpm or the one set as fixed in the "Utilities" user menu.
- Once the change has been made, start grinding with button (C).

Continuous grinding mode in Bypass

It is used when it is necessary to grind a large quantity of coffee (e.g. 250 grams for a packet of coffee) or to emulate a traditional coffee grinder.

In this mode, the motor continues to run for up to 5 minutes without stopping, even when the system detects no coffee in the grinding chamber.

- Tap in the area (F) to set the grinding mode to continuous, the icon turns orange.
- Press button (C) to start grinding.
- Pour in the coffee.

The system can be stopped at any time by pressing button (C); if there is still coffee inside, the system goes into "pause" (see next section).

QUICK TIPS!

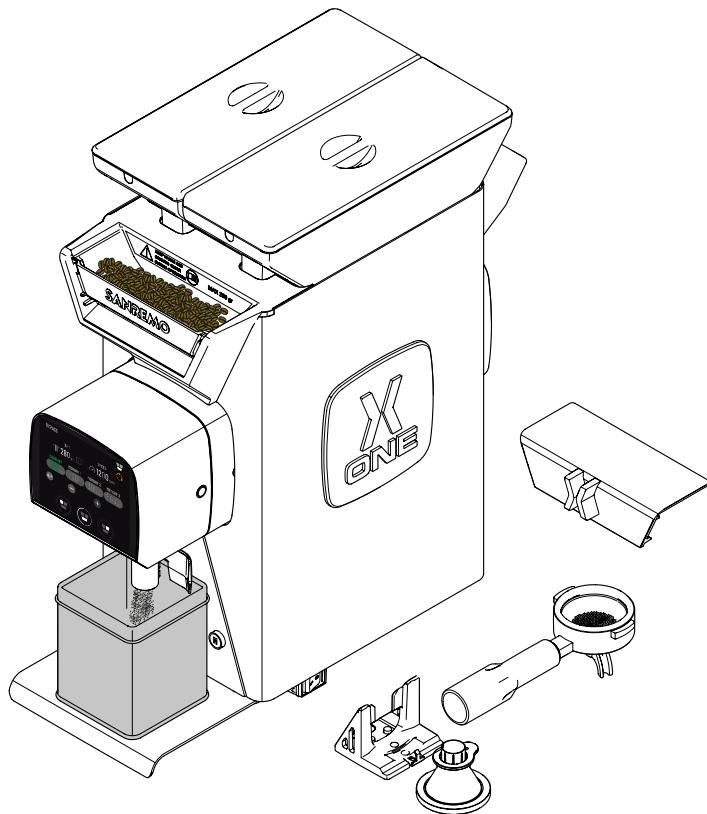
It is possible to remove the cone, filter holder and plate to have more space to grind in a container.

When grinding, it is recommended to pull the spout lever to facilitate the coffee drainage.



The spout must have ample space to drain the coffee in order to prevent it from clogging entirely.

TIPS



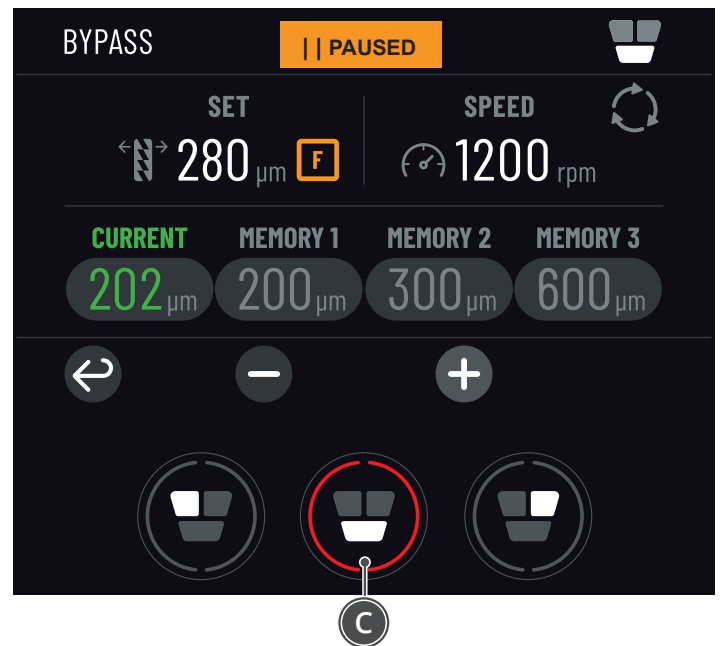
Bypass PAUSE function

The PAUSE function is available in continuous BYPASS operation.

It is useful when during a grinding process of a bag of coffee (250 grams) you need to stop the process momentarily (e.g. to change the bag).

In this condition, the "back" button is disabled until the process is completed:


- to suspend grinding, even with full BYPASS, press button (C) for at least 2 seconds; the button turns red and the message "PAUSE" is displayed;
- to resume grinding, press button (C) again.

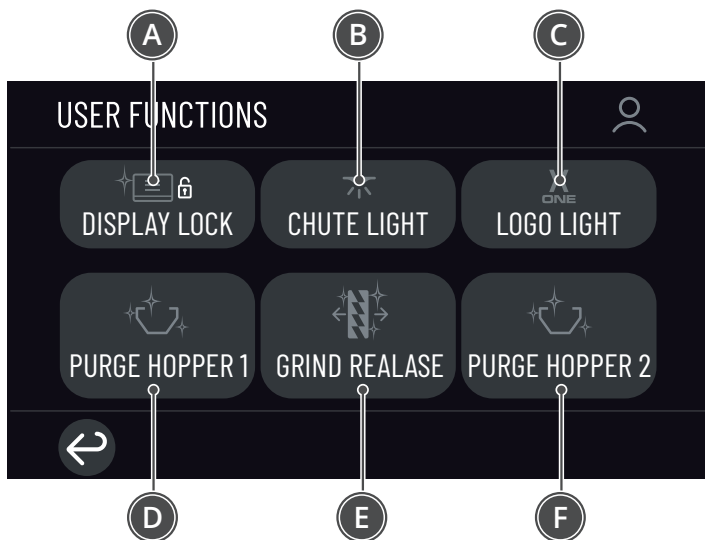
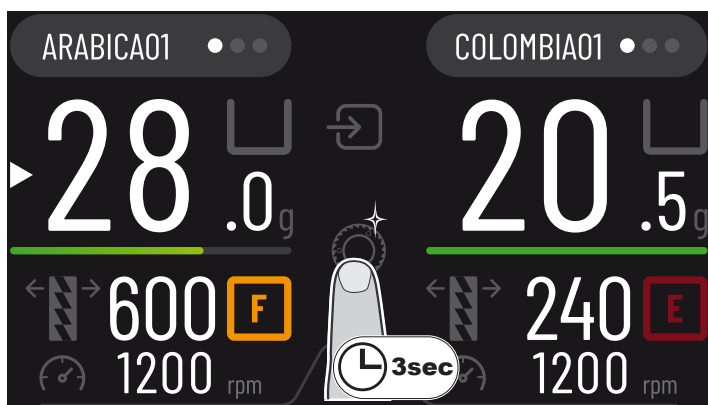


PROGRAMMING

13 ACCESS TO MENUS

13.1 USER FUNCTIONS MENU

Press button  (only active if no grinding or dosing is in progress and the bypass door is not open) to access the "USER FUNCTIONS" menu.



LCD lock

It allows locking the display to proceed with glass cleaning without switching off the machine:

- **LOCK:** press button (A), it turns red and the display locks;
- **UNLOCK:** press button (A) for 3 seconds.

Coffee light

Not enabled.

Logo light

Not enabled.

Cleaning no. 1

It starts the emptying and grinding process of any dose in the weighing hopper no. 1.

Press button (D) to start the procedure.

Unlock

Grinder release: it moves the grinders to 900 um (maximum distance) and starts the motor. Useful for cleaning or if the coffee grinder is clogged (E).

Cleaning no. 2

It starts the emptying and grinding process of any dose in the weighing hopper no. 2.

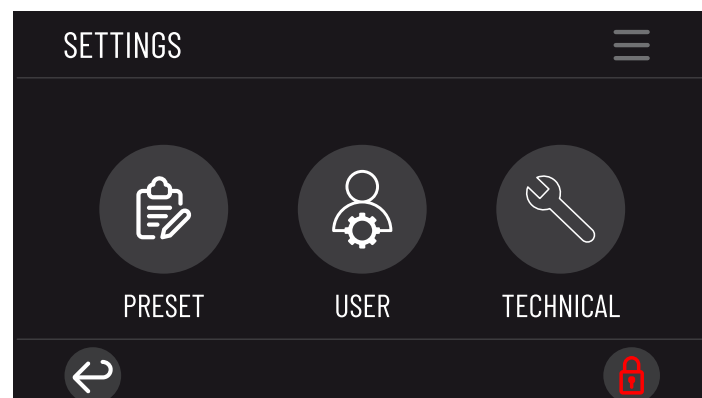
Press button (F) to start the procedure.

13.2 SETTINGS MENU

From the main screen, press the button to "Access the SETTINGS menu" to access the various sub-menus.



Accessing the technical menu requires entering the password: 12345



13.3 SETTINGS MENU STRUCTURE

Preset

- ↳ General page with choice of up to 12 presets
 - Page to set values/name preset selected

User

- ↳ Display
 - Brightness
 - Buzzer
 - Set date/time
 - Enable room temperature display
- ↳ Statistics
 - Daily
 - Weekly
 - Monthly dose
 - Total consumption of hopper 1
 - Total consumption of hopper 2
 - Total ground coffee
 - Kg residue for grinder change
- ↳ Grinding
 - Work mode weight/time
 - Set number of programmable doses
 - Enable use of manual dosing buttons
 - Enable grinding weighing (FastCharge function)
- ↳ WiFi

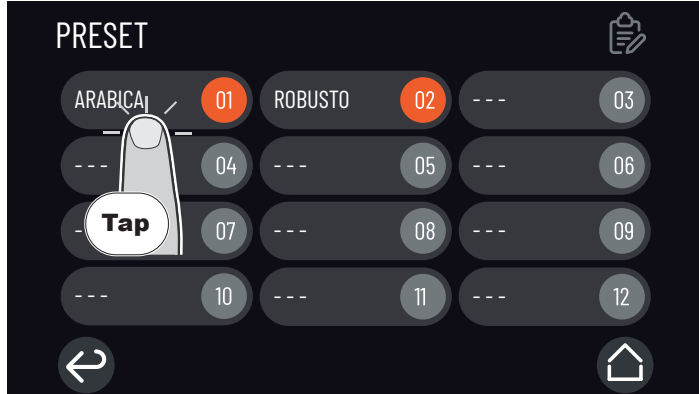
Technical

- ↳ Password request page
 - ↳ General
 - Language (ITA/ENG/DEU/SPA/FRA)
 - Temperature unit of measurement °C/°F
 - Weight unit of measurement g/Oz
 - HiFi/Normal weight measurement mode
 - Enable coffee dose change from Home page
 - Enable grinder motor speed change from Home page
 - Screen stand-by mode
 - Stand-by intervention time
 - Ventilation
 - Filter holder LED intensity
 - LED intensity on bypass door
 - Set bypass door LED lighting RGB colour
 - Password change/reset
 - ↳ Grinders
 - ↳ Grinder wear
 - Date/kg view screen
 - ↳ Grinder calibration
 - Screen to start "Zeroseeting" process
 - ↳ Scale
 - Hopper cell calibration start button
 - Sending "tare" commands to the scale for weight check.
 - Hopper cell weight offset entry
 - ↳ USB
 - Import recipe presets
 - Export recipe presets
 - Parameter import
 - Parameter export
 - DISPLAY firmware update
 - POWER firmware update
 - ↳ Alarms
 - Log page of last 16 alarms, alarm code/date

14 PRESET

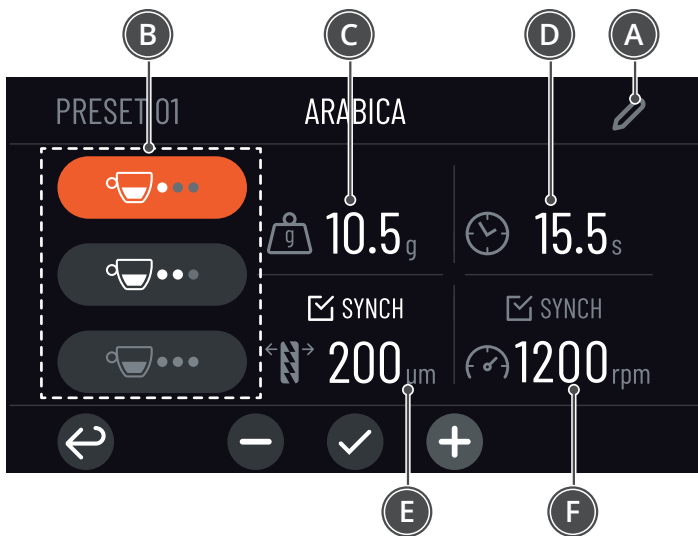
Press the button to “Access to the user menu” and select “PRESET” to access the PRESET (recipes) management page.

It is now possible to edit an existing PRESET or create a new one.



14.1 EDIT EXISTING PRESET

Tap on the name of the PRESET to edit to access the data page.



Edit PRESET name

- Tap on the “PENCIL” icon (A) to access the keyboard screen. It is now possible to change the name of the PRESET.
- Tap on ✓ to confirm.

Change PRESET settings

Tap on DOSE (B) (single/double/cream coffee) to change. When selected it turns orange.

It is now possible to set the new parameters:

- **coffee dosing by WEIGHT**
 - Touch the value shown in “WEIGHT” (C), when selected it turns orange.
 - Change the WEIGHT value using the buttons +

/ -.

- Coffee dosing by TIME

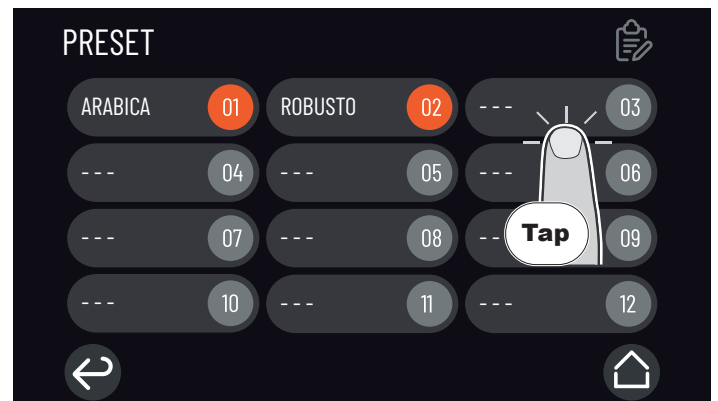
- Touch the value shown in “TIME” (D), when selected it turns orange.
- Change the dose charge TIME value using the buttons + / -.



The TIMED working mode is recommended when the weighing system is not working. For a correct setting, consider that the coffee grinder delivers 3÷3.5 g of coffee per second.

14.2 NEW PRESET

Tap on one of the available PRESETS to access the data page.



To set the data for a new PRESET proceed as indicated in “14.1 Edit existing preset”.

14.3 DELETE OR DUPLICATE PRESET

Press the PRESET you wish to delete or duplicate.



- Tap on the “SAVE AS” icon (A) to save the PRESET. Enter the name, choose the save location and confirm with ✓.
- Tap on “DELETE” to delete the selected PRESET. Confirmation is requested:
 - tap on ✓ to confirm the deletion;
 - tap on ✕ to cancel the operation.

Change coffee doses

Disable the possibility of editing or creating new **PRESETS** (recipes). In this mode it is only possible to upload existing **PRESETS** (recipes).

- **ON**: the user can edit and create **PRESETS**
- **OFF**: the user **CANNOT** edit existing **PRESETS** nor create a new **PRESET**.

Tap  to save the new data.

Change grinding speed

Disable the possibility of changing the grinding speed by the user.

- **ON**: the user can change the grinding speed, the selectable speeds are 1000/1200/1400 rpm;
- **OFF**: the user **CANNOT** change the grinding speed. The one set in the recipe is kept fixed.
- **CUSTOM**: allows a fourth user-defined grinding speed in the range 800 - 1400 rpm in addition to the three standard speeds.

Tap  to save the new data.

14.4 DOSING MENU

The USER->DOSING menu is accessible from the normal menu.

This menu allows you to:

- set dosing whether by weight (default) or by time (emergency mode in case of weighing system failure). The weighing mode is set by default to HiFi mode (more accurate); it can be set to Standard mode (faster but less accurate) from the menu Technical > Password > General.
- Set the number of doses selectable from the display: 1 to 3.
- Enable/Disable the manual dosing buttons on the sides of the filter holder.
- Enable the **FAST CHARGE** function which starts the predose while grinding the previous dose (ON). If set to OFF, the predose will only be prepared at the end of the previous dose grinding to reduce any effects due to coffee grinder vibration

14.5 GRINDERS

Tap the "**GRINDERS**" button to access the menu for adjusting the **GRINDERS**.

Grinder wear

- **Grinder type**
Indicates the type of grinder installed
- **Max. grinder lifetime**
Indicates the maximum grinder life.
- **Remaining lifetime**
Indicates the grinder residual lifetime.
- **Warning date**
Indicates the date when the warning requesting the grinder change is displayed.
- **Replacement date**
Indicates the replacement date of the grinders.



IMPORTANT: the grinder change operations must be carried out by a technical service centre.

Grinder calibration

The calibration locates the grinder zero point. The calibration process must be performed when the grinders are replaced.

It is NOT necessary to repeat this process when opening the grinding chamber for cleaning if the 4 screws are tightened correctly (see "*Cleaning the grinding chamber*" PAGE 43).

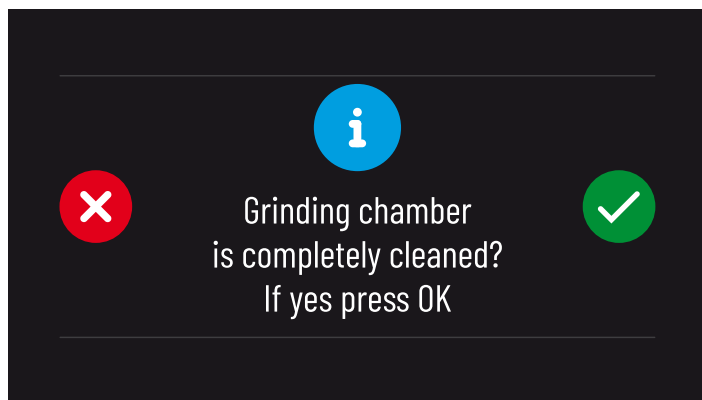




IMPORTANT: The grinding chamber MUST be empty and clean before proceeding with calibration. The presence of dirt changes the value of the zero point.

To start the calibration, touch the round orange icon, the guided procedure starts.



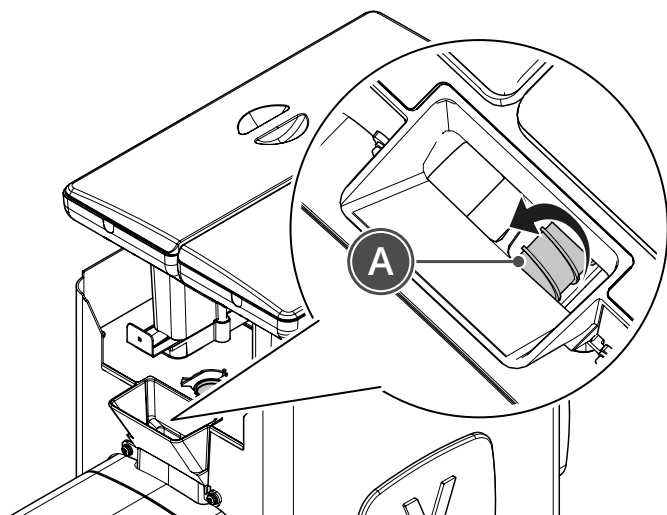
The system asks if the grinding chamber is empty and clean:



- tap  to confirm and start the calibration;
- tap  to exit the process and proceed with cleaning the grinding chamber.

The calibration process takes about 2 minutes.

If you look through the Bypass hole, you will periodically see the dosing screw (A) rotate anti-clockwise each time the grinders touch each other.



At the end of the calibration process, the round icon turns green and indicates the value 150 μ m, the minimum gap between the grinders.

If the calibration fails, alarm AL61 appears in the centre of the round icon.

Press the round icon to repeat the procedure.



IMPORTANT: calibration operations are automatic and compulsory at each grinder change.

14.6 ERROR LIST

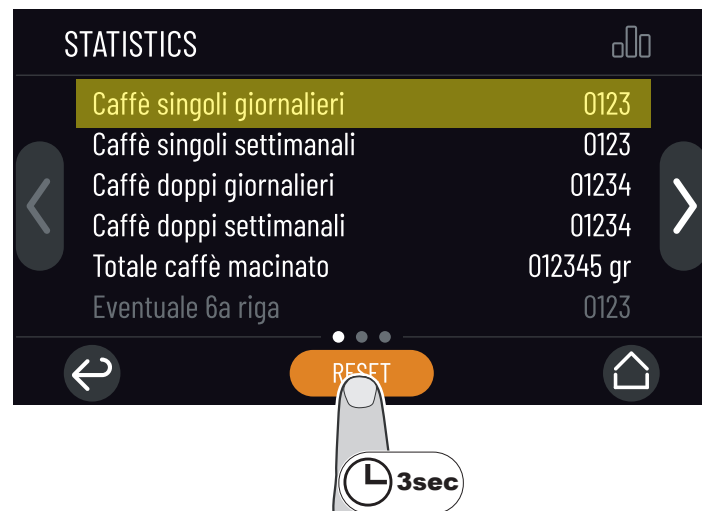
Display of the last 16 alarms indicated by code, a short description and the date

For more information on alarms, please refer to

chapter "15.1 Current alarm display".

14.7 COFFEE COUNTER RESET

Select the line of the single counter to be reset and press the RESET button.



To clear all counters (except the total ground kg), press and hold the button for 3s.

Does the YES/NO confirmation screen appear?

MALFUNCTIONS, CAUSES AND SOLUTIONS

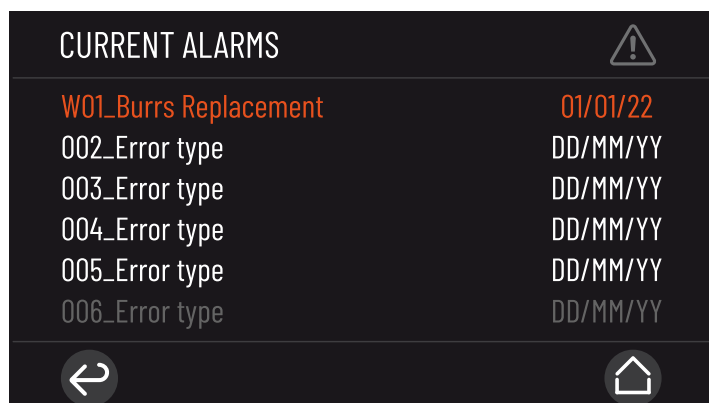
15 ALARM MANAGEMENT AND DISPLAY

15.1 CURRENT ALARM DISPLAY

When an alarm is triggered, a red triangle appears on the display (in the presence of a warning, the triangle is yellow).



Pressing above the triangle allows switching to the list of the last five alarms that have occurred and their code.



By accessing the “**TECHNICAL MENU**” (see paragraph “10.1 Access to technical menu”) it is possible:

- to view the last 15 alarms that have occurred (with **USER** access);
- to reset the alarms (with **TECHNICIAN** access).

15.2 TYPES OF ALARM

Alarms are divided into two categories:

- **NOT BLOCKING**;
- **BLOCKING** (requiring the machine to be restarted to reset).

All alarms, once their cause has been eliminated, reset automatically.

GENERAL ALARM TABLE

X-One checks all the sensors present at all times in order to generate a series of signals/alarms necessary to bypass the problem and give precise indications of the fault.


The main errors are identified here:

Code	Causes/Solutions
AL12 AL13	Load cell calibration error Repeat the procedure.
AL14	Weighing basket not inserted. Open the top cover and check.
AL22	Grinder gap adjustment motor error. Switch off the machine, unplug it and proceed to complete cleaning of the grinding chamber. In case of a persistent error, a technician must be called.
AL61	Grinder calibration failed Restart the procedure. If the problem persists: - turn the machine off - disconnect the plug - proceed to complete cleaning of the grinding chamber.
AL33	Auto-unlocking procedure failed. It is necessary to check whether the grinding chamber and the spout are clogged with coffee: - turn the machine off - disconnect the plug - proceed to complete cleaning of the grinding chamber.
AL91 AL92 AL93	X-One checks that each grinding process is fully completed. If this does not happen (e.g. switching off the grinder during grinding) this alarm signal appears. Press the green flag to start the grinding chamber cleaning; <u>in the meantime, it is recommended to also clean the spout lever to remove any residue.</u>

16 MALFUNCTIONS: CAUSES AND SOLUTIONS

Following is a list of some of the inconveniences that may occur when using the machine.

For all problems not included in this table, please contact the Technical Assistance Service.

PROBLEMS	SOLUTIONS
The coffee grinder does not switch on	Make sure the switch is in the "ON" position
	Ensure that the thermo-magnetic circuit breaker upstream of the socket (if present) is in the ON position
	Ensure that the power supply cable is not damaged and its plug is correctly connected to the socket
The displayed weight does not change during dosing	Check that the hopper closure tab is open
Coffee is not dispensed from the spout	<p>Make sure the grinding is not too fine. Make sure that the spout is not clogged with coffee; this may happen when grinding two consecutive doses in the filter holder without emptying them.</p> <p>Switch off the machine, disconnect the plug, and empty the spout completely.</p> <p>Switch on the machine and press the button  while pulling the spout lever to facilitate emptying.</p>

PROBLEMS	SOLUTIONS
Grinding motor overload; automatic self-unlocking procedure.	<p>In case of motor overload due to a clogged outlet, an interactive "Auto-unlocking" screen is displayed; this can happen if the grinding is too fine or the spout is clogged.</p> <p>In such cases:</p> <ul style="list-style-type: none"> - the machine first reverses the direction of rotation of the motor 4 times to attempt to unlock and free the outlet; - then it automatically widens the grinders to the maximum value and restarts grinding. <p>In both phases, the spout outlet must be kept completely free and it is recommended to pull the lever strongly to facilitate emptying.</p> <p>If the system fails to do so, it triggers alarm AL33. Switch off the machine, disconnect the power plug, and empty both the spout and the grinding chamber completely.</p>
Outlet spout tends to clog	<p>Large volumes of coffee or very oily products can clog the outlet.</p> <p>Try working at lower speeds, such as 1000 or 1200 rpm.</p>
Motor overload with very dense coffee	<p>The high grinder productivity associated with very dense coffees can lead to motor stop due to overload.</p> <p>Try working at lower speeds, such as 1000 or 1200 rpm.</p>

DECOMMISSIONING

17 TEMPORARY DECOMMISSIONING

If the machine is not used for a long period, perform the following operations:

- disconnect the power supply by unplugging the power cable from the power socket;
- perform cleaning operations;
- Cover the machine with a cotton cloth and place it in a room free of dust and humidity.

18 RE-COMMISSIONING THE MACHINE

To re-commission the machine, proceed as follows:

- clean the machine thoroughly;
- perform the commissioning operations as described in chapter "9 Commissioning".

SERVICE AND MAINTENANCE

19 SERVICE AND MAINTENANCE

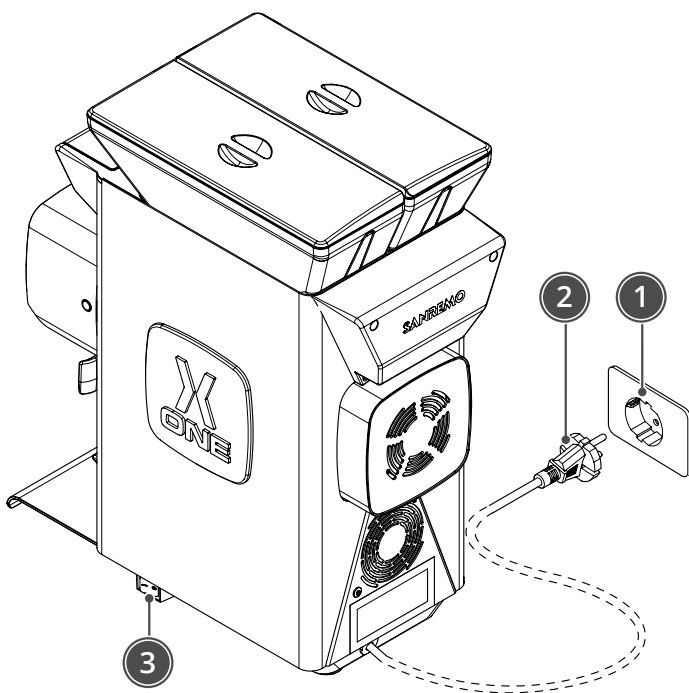
19.1 GENERAL WARNINGS

It is forbidden to:

- use water or vapour jets to clean the machine;
- use sponges and abrasive objects;
- use detergents containing alcohol, ammonia or abrasive sponges to clean the machine; use only specific detergents for coffee machines or dishwashers;
- chemical detergents for machine and/or system cleaning must be used with care to prevent wear of the components and damage to the environment (biodegradability above 90%);
- Cleaning and maintenance to be performed by the user must not be done by children without supervision.



WARNING! Before carrying out any maintenance and cleaning operation, disconnect the grinder from the power supply by setting the switch (3) to "O" (OFF) and disconnect the power plug (1) from its socket (2).



19.2 ROUTINE MAINTENANCE

Ordinary maintenance includes all the interventions that must be carried out on the machine every day at the end of the service.

Outdoor surface cleaning

FREQUENCY: daily.

OPERATIONS: clean all external surfaces with a soft cloth dampened with lukewarm water.

Ground coffee outlet duct cleaning

FREQUENCY: daily.

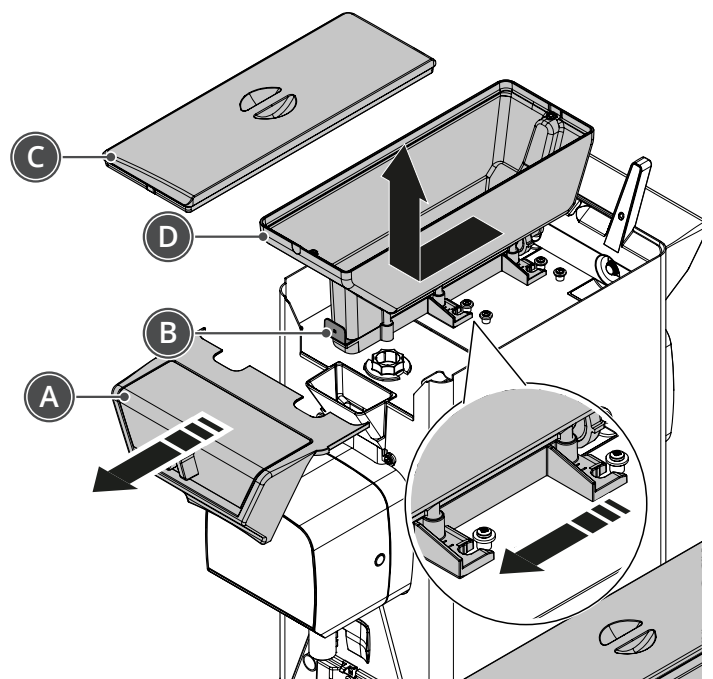
OPERATIONS: clean the external surfaces with a soft cloth dampened with lukewarm water and the internal duct with the brush provided.

Hopper cleaning

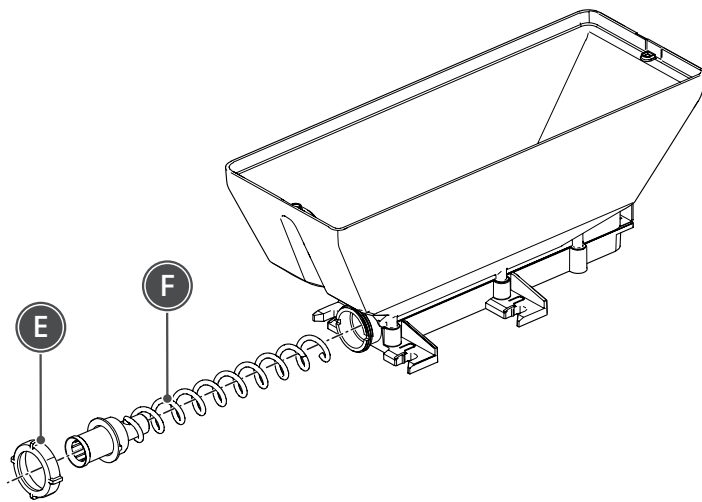
FREQUENCY: at least once a week.

OPERATIONS: removal, cleaning and reassembly.

- 1) Remove the cover (A) by pulling it back.
- 2) Close the coffee outlets by pushing the plates (B) forward.
- 3) Remove the lids (C).
- 4) Remove the hoppers (D) first by pulling them and then lifting them up.



- 5) Loosen the plastic nut (E) and remove the screw (F)



- 6) Clean the components:

- lid (A) and hoppers (D) (E) and (F): soft damp cloth; coffee machine steam/water with maximum temperature of 50°C, in dishwasher with ECO cycle maximum 50°C
- lids (C): soft cloth, in dishwasher with ECO cycle max. 50°C.

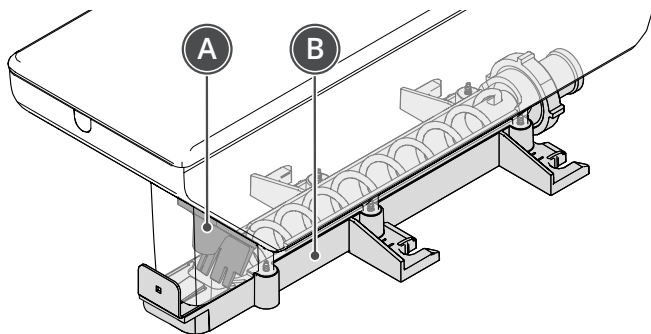


IMPORTANT: the lid (A), hoppers (D) and lids (C) can ONLY be washed in the dishwasher with the ECO cycle at a maximum temperature of 50°C.

- 7) Reassemble the components in reverse order of disassembly.

Silicone seal check on hopper

- 1) Check periodically that the seal (A) is intact, replace if necessary.
- Remove the base (B)
 - Remove the seal (A) and insert the new one.



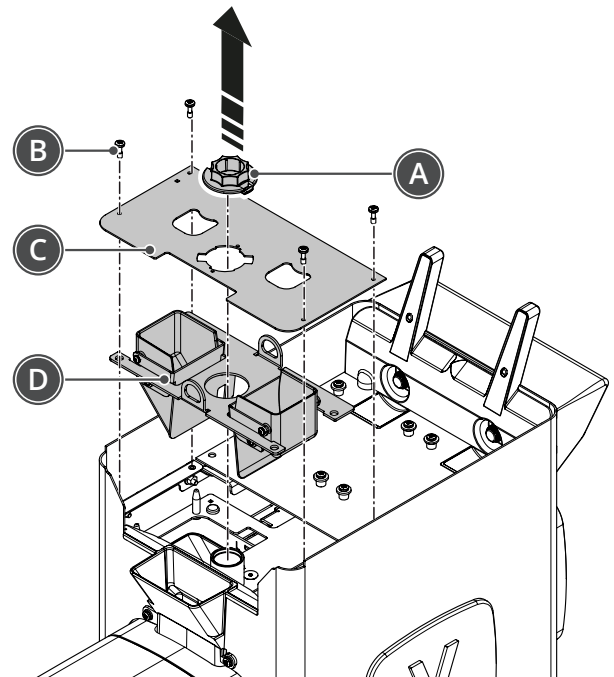
- 2) Reassemble the components in reverse order of disassembly.

Cleaning the weighing basket

FREQUENCY: at least once every six months.

OPERATIONS: removal, cleaning and reassembly.

- 1) Remove the hoppers as described in paragraph "Hopper cleaning".
- 2) Remove the plug (A).
- 3) Loosen the screws (B) and remove the cover (C).
- 4) Pull out the basket (D).



- 5) Clean the components:

- lid (C): soft damp cloth; coffee machine steam/water with maximum temperature of 60°C;
- basket (D): soft cloth and small brush supplied.

- 6) Reassemble the components in reverse order of disassembly.



IMPORTANT: the lid (C) and basket (D) can ONLY be washed in the dishwasher with the ECO cycle at a maximum temperature of 50°C.

Cleaning the grinding chamber

FREQUENCY: once a week.

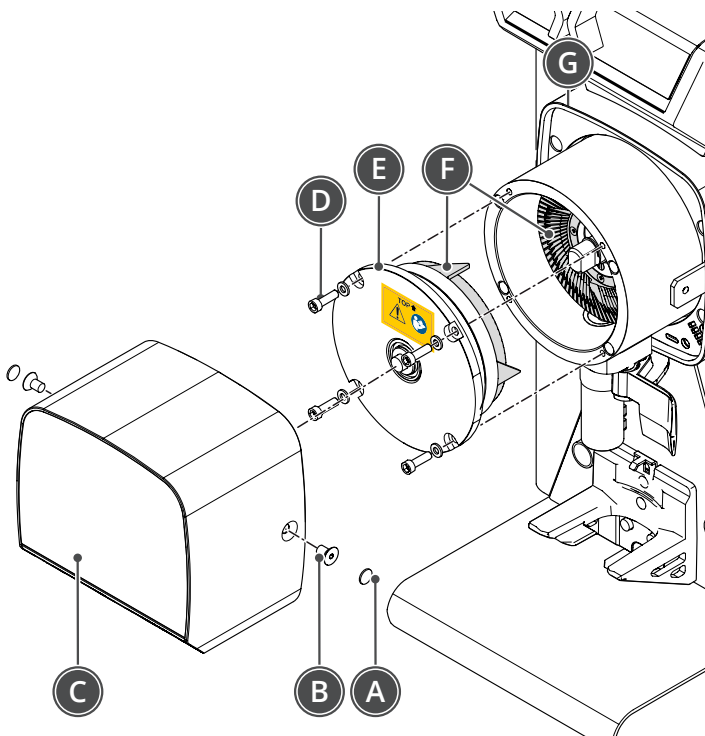
OPERATIONS: removal, cleaning and reassembly.

- 1) Remove the caps (A), loosen the screws (B) and remove the lid (C) by pulling.



Take care not to damage the contact plate used for power supply (24V) and communication with the display.

- 2) Loosen the screws (D) and remove the plate (E) to access the grinders (F).

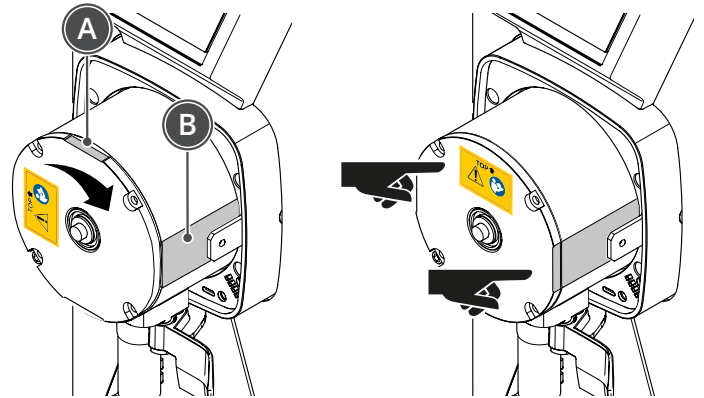


- 3) Clean the components:
 - grinders (F): brush supplied;
 - plate (E) and head (G): soft cloth moistened with lukewarm water.

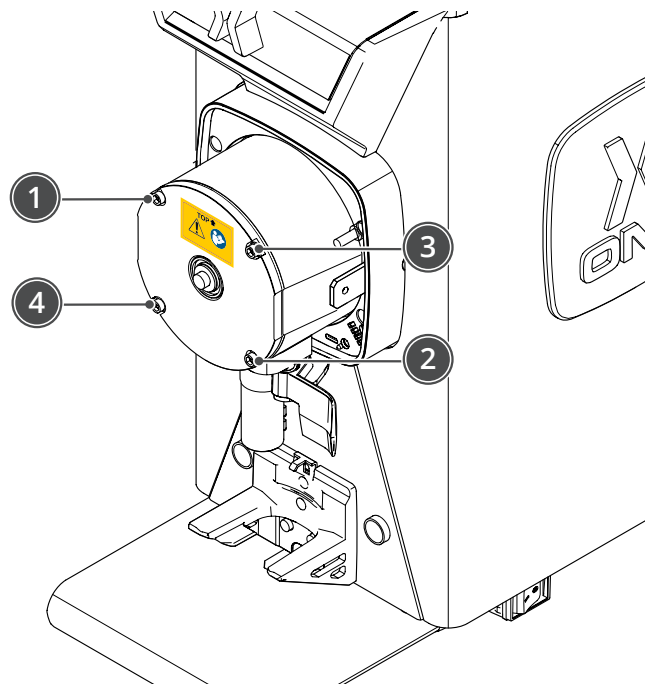


IMPORTANT: do not wash the plate (E) and head (G) with water. Bearings get damaged.

- 4) Reposition the plate (E), rotate it until the area (A) matches area (B)



- 5) Tighten the 4 screws in the sequence (1) (2) (3) (4). Do not over-tighten the screws in one operation, but repeat the whole sequence 2/3 times to tighten all screws firmly and ensure full flatness of the grinder.



If tightening is performed correctly, it is not necessary to re-calibrate the grinders.



When assembling the plate (E) with the head (G) ensure that the contact surfaces between the two components are perfectly clean. The presence of dirt could affect the proper operation of the coffee grinder.

Check of the power supply cable status

FREQUENCY: at least once every six months.

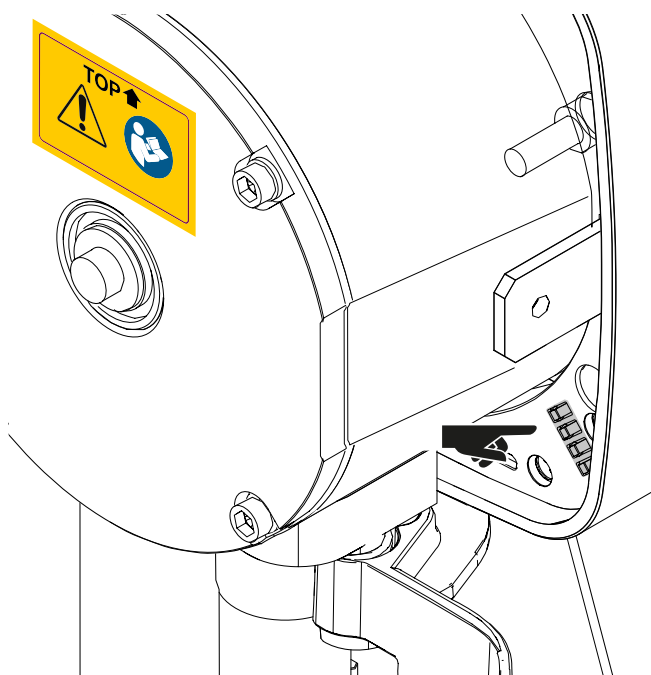
OPERATIONS: visually check the conditions of the power supply cable. If this is worn or damaged, contact technical support for replacement.

Electrical contacts

Electrical contacts should only be cleaned with a dry cloth.



Do not deform the contacts with tools.



Periodic checks Weighing system

Sanremo recommends verifying the calibration of the load cell with a 100 gr calibration weight (in dotation):

- every time coffee weight if +/-0.5 gr different from the setpoint;
- monthly checks (use the "Tare" function first and then, only if necessary, recalibrate it);
- when the grinder is repositioned.



19.3 SCHEDULED MAINTENANCE (TECHNICIAN)

Scheduled maintenance lists all the operations that must be carried out on a fixed schedule to ensure the correct operation of the machine.

Scheduled maintenance includes the GRINDER CHANGE.



IMPORTANT: all scheduled maintenance operations must be carried out by a technical service centre. It is advisable to stipulate a maintenance contract with the local technical assistance centre for any inconvenience that may occur while using the machine.



19.4 MAINTENANCE AS REQUIRED

In case of persistent faults, alarm codes that do not self-reset or reoccur when the machine is restarted, please contact the service support.



IMPORTANT: Any problem not included in chapters 15 and 16 must be referred to the technical assistance centre.

20 TECHNICAL SERVICE AND SPARE PARTS

For spare parts and all problems regarding the machine, contact the authorised sales network only.

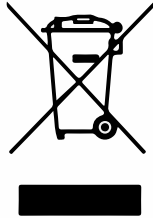
If repairs are required, use only original spare parts to guarantee that the technical features of the machine remain unchanged over time.

To order spare parts, follow the instructions in the spare parts catalogue.

SERVICE AND DISPOSAL



21 DISPOSAL OF THE MACHINE



To protect the environment, proceed in accordance with the local regulations in force.

When the appliance can no longer be used or repaired, the components must be separated for disposal. Machines sent for disposal must be intact.

Electrical equipment cannot be disposed of as urban waste, but must be sorted in compliance with the special regulations on Waste Electrical and Electronic Equipment (Italian Legislative Decree no. 49 of 14/03/2014, Decree 2012/19 EU, Decree 2003/108 EU, Italian Legislative Decree no. 151 of 25/07/2005, Italian Legislative Decree no. 152 of 03/04/2006).

Electrical equipment is marked with a crossed-out wheeled bin symbol. This symbol indicates that the equipment was placed on the market after 13 August 2005 and must be disposed of separately.

Considering the substances and materials contained in the equipment, its inappropriate or illegal disposal of, or its improper use, may cause damage to persons and the environment. Electrical waste disposal which does not comply with the regulations in force is punishable by administrative and penal sanctions.

21.1 DISPOSAL OF HARMFUL SUBSTANCES

To dispose of these substances, refer to the regulations in force in the country of installation and proceed accordingly.



IMPORTANT: any irregularities committed by the Customer before, during or after scrapping and disposal of the machine components, and in interpreting and applying the regulations in force, is the sole responsibility of the Customer.



IMPORTANT: for information on the disposal of harmful substances (lubricants, solvents, painted products, etc.) please refer to the following paragraph.

Think
about
it!

SANREMO s.r.l.
Via Bortolan, 52
31050 Vascon di Carbonera (TV)
ITALIA
tel. +39 0422 448900
fax +39 0422 448935
p.iva /c.f. 03239750262
www.sanremomachines.com
info@sanremomachines.com