ESTD 1956

Conti

MONACO

ACE R – ACE D

TECHNICAL DOCUMENTATION

Edition 03/2024

index **Page**

1 TECHNICAL DOCUMENTS_____ 3

2 DIMENSIONS_____ 3

3 CAUTION DURING THE USE _____ 4

4 INSTALLATION _____ 6

5 TURN “ON” THE MACHINE _____ 8

6 FIRST INSTALLATION _____ 10

7 HOW TO USE THE MACHINE_____ 12

8 DOSES SETTING _____ 15

9 ECO MODE _____ 16

10 PURGE CIRCUIT _____ 17

11 RESET _____ 19

12 TECHNICAL MENU _____ 20

13 ACE DUAL _____ 24

14 BLUETOOTH PAIRING OF YOUR MACHINE & GETTING STARTED WITH THE MY CONTI + APP_____ 25

15 MAINTENANCE OF THE MACHINE _____ 26

16 HYDRAULIC SCHEME _____ 29

17 ELECTRICAL DRAWING_____ 30

18 ALARMS_____ 31

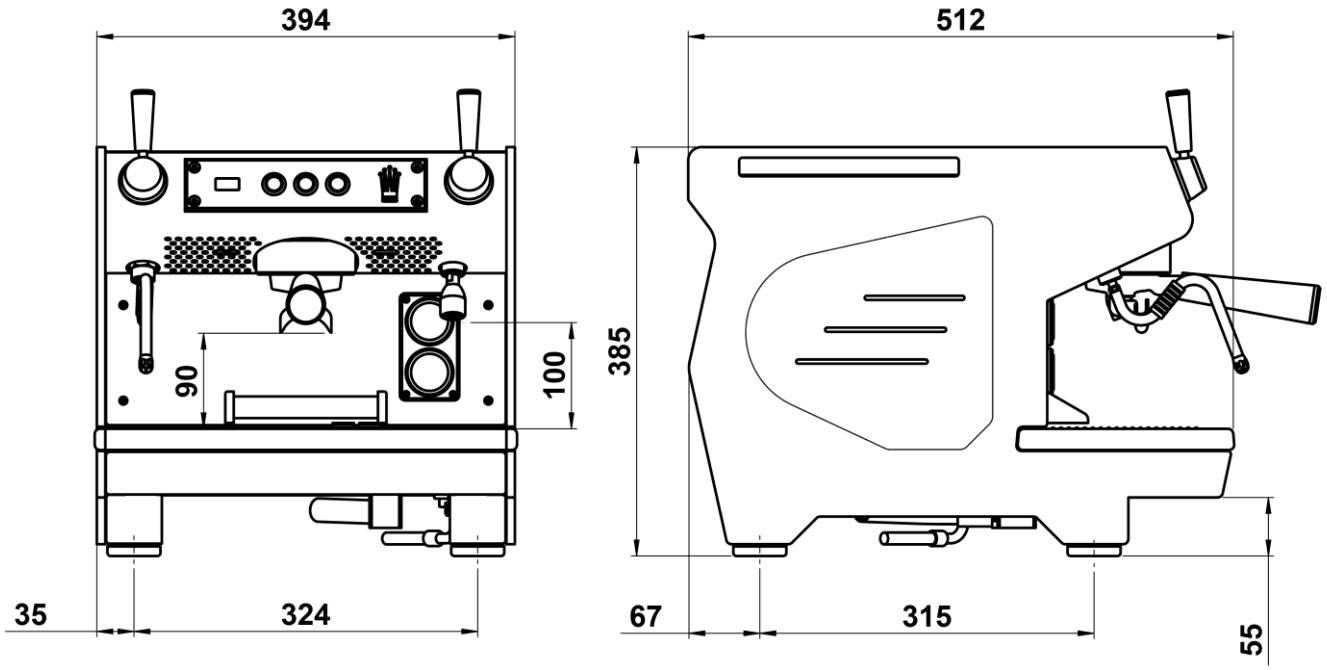
1 TECHNICAL DOCUMENTS

Steam boiler		Coffee boiler			Group		Outlet	Total power
Capacity (liter)	Power (W)	Capacity (liter)	Number	Power (W)	Number	Power (W)	Power (W)	(W)
2,75	1 500	0,90	1	1 000	1	100	300	2 900

BOILER CAPACITY (IN LITERS)	
Hot water volume	2,00
Steam volume	0,75
TOTAL steam boiler	2,75
Coffee boiler volume	0,90

WEIGHT (kg)	
EMPTY (Kg)	Weight in operation (Kg)
45	49

2 DIMENSIONS



3 CAUTION DURING THE USE

☞ USE CONDITIONS

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

- The access to the service area should only be permitted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.
- The A-weighted sound pressure level is below 70 dB.
- The appliance shall be connected to the water mains by the hose provided with the coffee machine, paying attention to any applicable national rules.
- For the installation instructions, check the section 4 of this manual.
- The appliance is not suitable for installation in an area where there are a water jets.
- The appliance has to be placed in a horizontal position.
- The appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel.
- For maintenance, check section **15**.
- The appliance must not be cleaned by a water jet.
- To ensure the hygienic ascpect follow the section **15** “Daily maintenance”.
- The access to the service area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.

- A means for disconnection having a contact separation in all poles that provide full disconnection under overvoltage category III conditions must be incorporated in the fixed wiring in accordance with the wiring rules.
- If the supply cord is damaged, it must be replaced by manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

☞ AMBIENT CONDITIONS

- The ambient temperature around the machine had to be between 5°C and 32°C.
- The ambient humidity must not exceed 70 %

☞ DURING INSTALLATION

- The installation (electrical connections, water supply and drainage) must be carried out by a qualified technician approved by CONTI.
- The machine must be connected to a device conforming to the standards of the country where the machine is installed. Potential costs of equipment compliance are the only responsibility of the customer.

- For any technical intervention, the machines must always have the power disconnected from the mains.
- An effective earth connected to the terminal provided for this purpose on the device is mandatory.
- A screw located under the bottom base machine, allow if necessary, to connect several machines on an equipotential way.
- Devices for disconnection from the main supply, having a contact separation of at least 3mm in all poles, must be provided in the fixed wiring in accordance with the installation rules.

☞ DURING THE USE

- When the machine is not operating, the water cut-off valve must be closed and the electrical power supply cut.
- When the machine is not supervised it must be disconnected from the power and water supply.
- Never disconnect the earthing when the machine is connected to the power supply.
- Machines must always be disconnected from the main power, in case of technical interventions.
- Take care: Do not touch the hot steam nozzle: risk of burning
  Do not touch the hot steam boiler accessible by passing hands under the machine"
- We guarantee our machines subject to a correctly sized water treatment is installed backward and adjusted according to the carbonate hardness of the water network.

☞ RULES RELATING TO THE ENVIRONMENT:

- This device has been designed according to the European Directive No. 2002/95/EC. This refers to the restriction of certain hazardous substances in electrical and electronic equipment (ROHS)
- This device has been designed in compliance with the European Directive No. 2002/96/EC concerning waste electrical equipment (WEEE).
- This picture informs you that this device should not be discarded with household waste.
- At end of life, this product must be returned to a collection point or returned to an authorized dealer. By doing so, you will help to protect the environment and human health.

4 INSTALLATION

☞ STANDBY (STANDBY = 2 MONTHS):

- The first thing to do is to test your machine in a lab.
- If the machine stops running for a long time, you could have sediment in some places.
- More precisely in small area like the spray nozzle.

☞ PROTECTIONS:

- It is necessary to place before the machine:
  - A water shut off valve.
  - An electrical protection standard, suitable for voltage and power consumption.

☞ WATER SUPPLY:

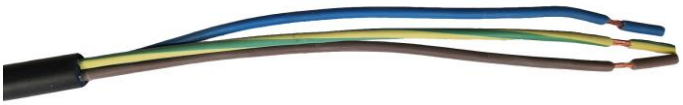
- Recommended operating pressure from 0,15 MPa to 0,6 MPa.
- Water connection pin 3/8"
- The water supply pipes must resist to 145 Psi / 1 MPa.

☞ DRAIN:

- Without pressure.
- A tip on the outlet of the machine and a pipe is supplied with the machine.
- Ensure a connection that causes no risk of fluid return, and ensure good drainage:
  - The drainpipe must be located lower than the machine.
  - Do not create a bend in the exhaust tube.

☞ SUPPLYING VOLTAGE

- 230V – 50/60Hz Single phase



☞ WATER SOFTENERS

- When the mains water has a high hardness (>10°TH or >4 °KH), it is recommended:
  - **To use a water treatment**
  - To regularly regenerate the filters.

- What is the total Hardness of the water?
  - This is the amount of calcium and magnesium ions in the water.
  - These ions are partly responsible for limestone formation.
  - It is measured with the test strip provided with the machine.
  - The unit of measurement is the ° French (° TH) or the ° German (° dH).

- What is the Karbonat Hardness of the water?
  - This is the amount of Carbonate Calcium ions and Carbonate Magnesium ions in the water.
  - These ions are completely responsible for limestone formation.
  - It is measured with chemical dropper testers.
  - The unit of measurement is ° Carbonate (°KH)

There are 2 types of water treatments:

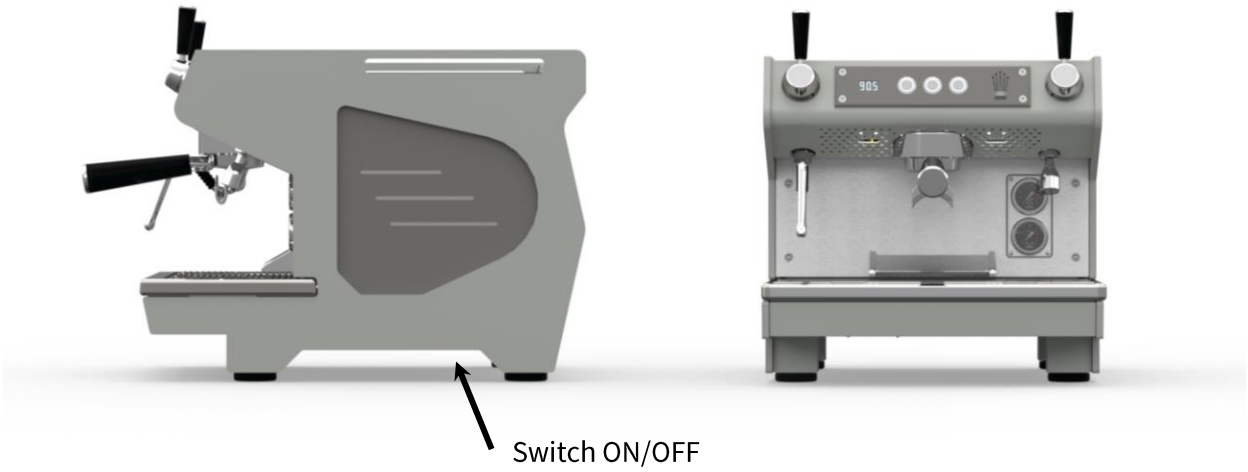
- Saltwater softeners
  - They treat the total water hardness (°TH)
  - By an exchange of sodium ions with calcium and magnesium ions.
  - They require periodic regeneration of the resins by the user.
  - To use when the water hardness is > à 10°TH or > 5 °GH.

- Resins filters:
  - They treat the Carbonat hardness water (°KH)
  - By fixing carbonate ions on the resins.
  - Often fitted with microfiltration and carbon filtration.
  - To use when the Carbonat Hardness is > à 6°KH.
  - Highly recommended by the manufacturer:
    - The machines are equipped with suitable protection in accordance with flowrate and the water encountered.
    - The changing cartridges is carried out by the technical service, at intervals to be determined.

5 TURN "ON" THE MACHINE

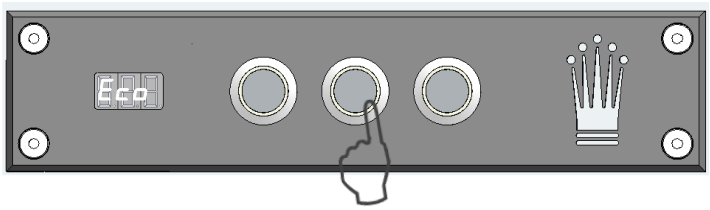
After having connected the water inlet pipe, the drain, and the supplying voltage cable.

1. Open the water supply tap.
   Check on the manometer M2, that the network pressure is between 2 and 6 Bar.
2. Power on the machine using the **on/off switch** under the machine.



3. The machine **Turn On**, and for 3 seconds:
   The 3 digits display shows the software version (example 0.09)
   And the led button turn **On**.

4. If the display show "*Eco*", press **B2 Button** to start the machine.



5. Otherwise, the machine starts to fill up the steam boiler.
   The pump goes **On** and the filling valve is Opened.
   The leds are **Off** and the display shows **90.0**

6. **For the 1st time you need to do the 1st installation process:**
   (Please see next chapter for the "1st installation" before continuing this chapter)

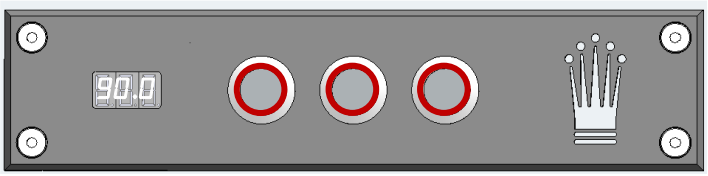
7. When the machine has finished to fill up the boiler, it starts to heat up both boilers.
   The led button came blinking.
   The Display shows the setting temperature of the coffee boiler.

8. When the coffee temperature is reached (after 5 minute), the display shows the coffee boiler setting T° (For example: **90 .0** for 90 °C). And the leds came **On**

9. The machine continues to heat up the stem boiler.
   When the steam boiler reach 100°C, the manometer M2 start to raise.

10. When the steam temperature is reached.
    The manometer M2 show the pressure steam boiler (around 1,2 Bars)
    The manometer M1 show the network pressure.

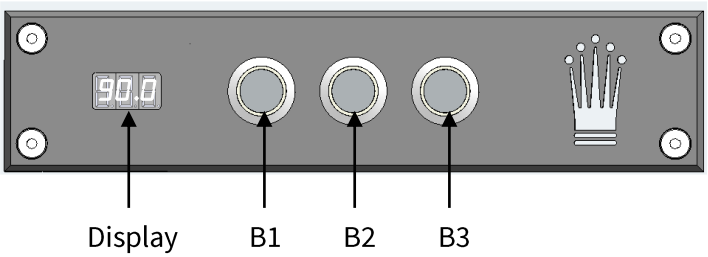
11. **The machine is ready to be used.**
    The leds buttons are **On**
    The display shows the setting T° of the coffee boiler.



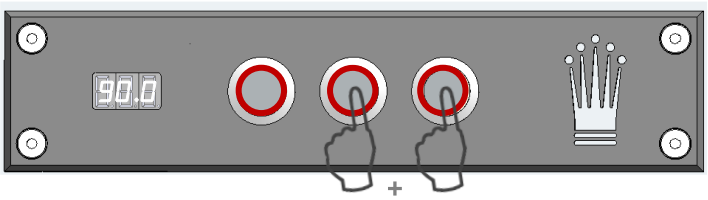
6 FIRST INSTALLATION

1. The 1st installation process needs to be launched **as soon as the machine is filling up the steam boiler.**

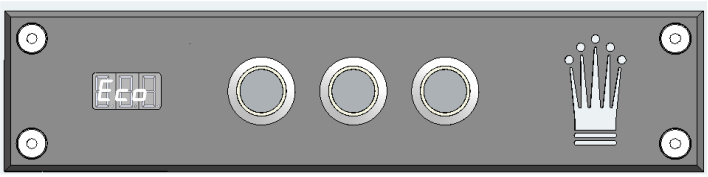
2. Here is the control panel.



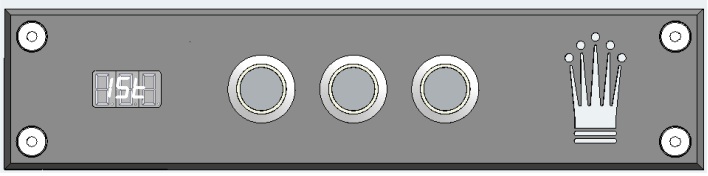
3. Keep **Button B3 pushed** and then **press B2** to turn into ECO mode.



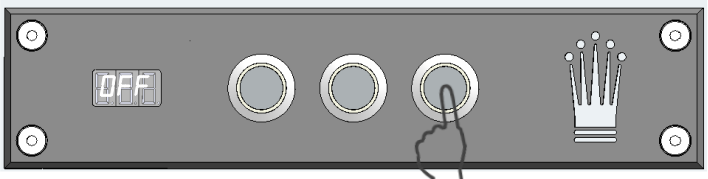
4. The Display shows "ECO": The led are **Off**.



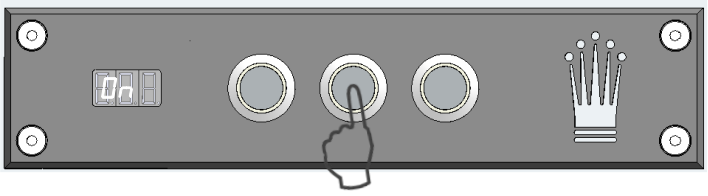
5. Press B2 Button to reach the following steps:
   The display shows: " 1SE "



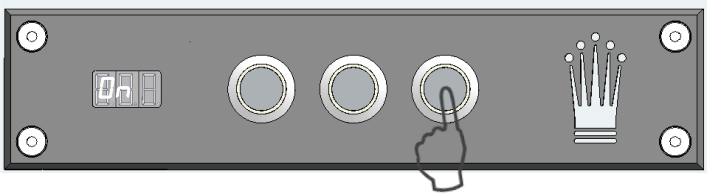
6. Press B3 Button: the display Shows



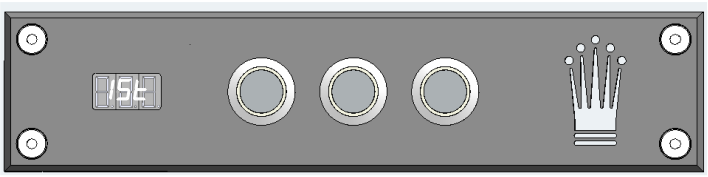
7. Press B2 Button to select On



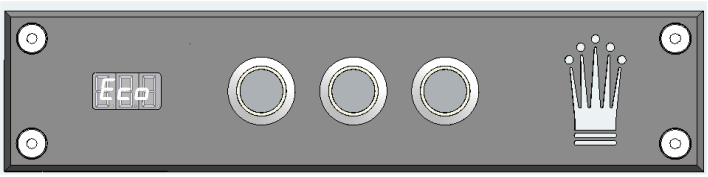
8. Press B3 to launch the “automatic **first** installation process.



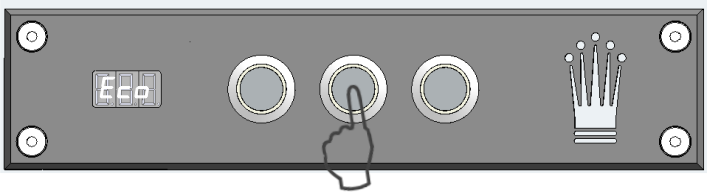
The cycle takes around 5 minutes, opening and closing valves and pump.
The leds are **Off**
The display shows **“1st” blinking**:



9. When the process is finished, the machine turn into ECO mode.
The display shows “*Eco*” and the leds are **Off:**

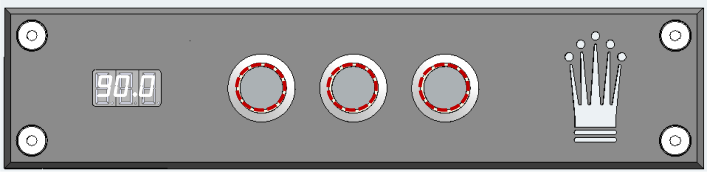


10. Turn back to the normal mode pressing B2 button:



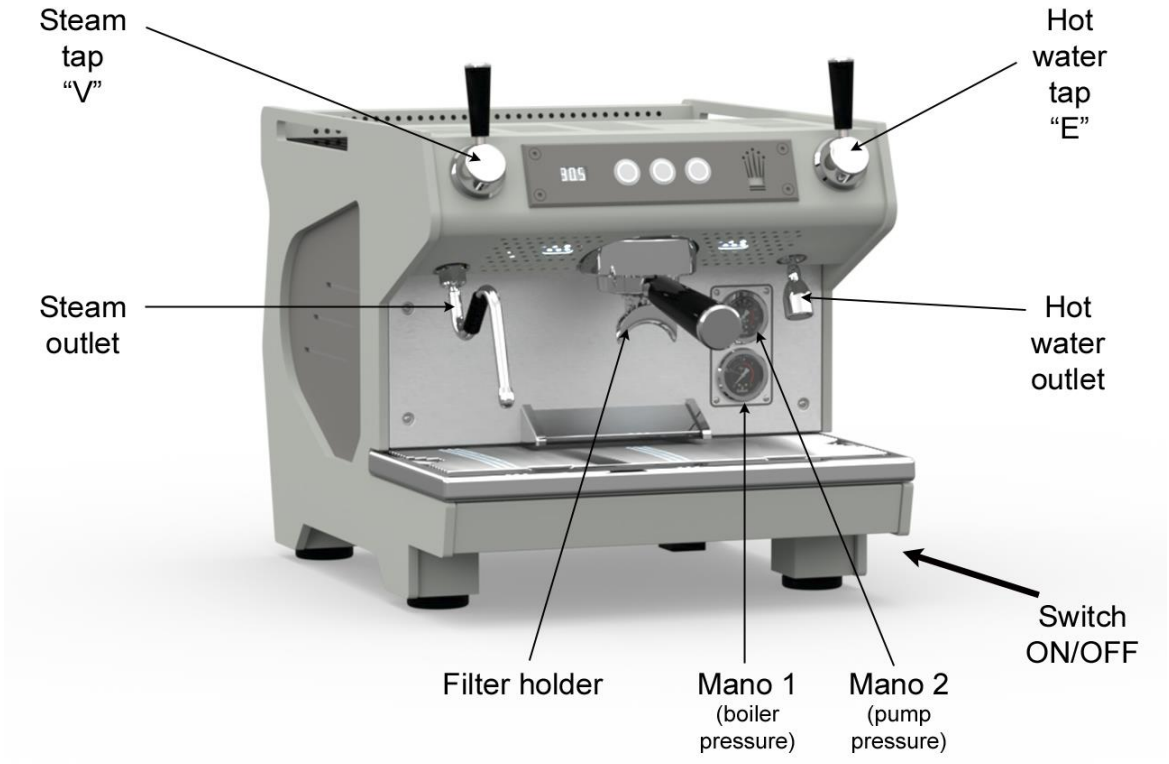
11. The machine turns in “**Normal mode**”:

If the machine is filling or heating up the boiler, the 3 leds are blinking:



12. Before the 1st use, purge 1L of water per group as well as the hot water.

7 HOW TO USE THE MACHINE



☞ OPERATING ELEMENTS

➢ STEAM FUNCTION

One steam lever « V » located on the left side of the panel is provided to allow:

The heating of liquids by spraying steam.

The milk foam production to create Cappuccino or Macchiato.

Turn the lever anti-clockwise: The steam goes-out from the steam outlet.
To stop the steam delivery = Turn the lever "clockwise"

Advises:
The liquid to be heated should preferably be placed in a deep container.
The tip of the steam wand outlet must be immersed in the liquid, without touching the bottom of the container.
The steam may also be used to sterilize and warm glasses.

After each use and absolutely after heating milk, always clean the stainless-steel steam nozzle and the outlet nozzles with a damp cloth, removing all traces present.

A rinsing of the steam lance inner holes is to be done by a short pulse on the lever downwards to release a jet of steam.

- **HOT WATER FUNCTION**

One Hot water lever « E » located on the right side of the panel is provided for preparing tea, grog, etc.

Turn the lever clockwise:

The Hot water goes-out from the hot water outlet.
The Hot water goes out while the lever is not removed on the left.

To stop the Hot water delivery = Turn the lever “anticlockwise”

Be careful, not to be burnt by the pressure water spray.
For that, the valve is coupled to a cold-water mixing valve to adjust water T° for tea and avoids spitting hot water.

- **FILTERS**

The machine is equipped with two types of filters: 1 cup (9 G) and 2 cups (18 G)
Each filter is operating with its own holder-filter to produce respectively 1 cup or 2 cups of coffee.
Filters need to be unclogged and clean, so they need to be cleaned almost once a day with hot water, by being removed from the holder filters.
Take care to remove all residual traces of coffee and ensure proper cleanliness of perforations in the bottom of the filter.

- **FILTER-HOLDER**

Never remove the filter-holder during operation of the group. The shutdown is controllable with coffee spouts: they no longer eject liquid.
Be careful to always keep the filter-holder engaged in the group, emptied of coffee cake, to keep them warm.
In case of an extended stopping period, remove the filter-holder from the group, taking care to eject the used grounds remain in the filter-holder.
Tighten the filter-holder until to be in contact with the seal, exceeding a little bit. The sealing is guaranteed. Do not unnecessarily try to crush the seal by tightening the filter at the maximum of your possibilities. It may damage the seal prematurely.
To empty the coffee filters used, turn the filter holder upside-down and lightly tap it on the edge of a wooden box. Never strike it against metal or other hard objects.

- **DIGITAL MANOMETER M1 : BOILER PRESSURE**

The boiler pressure is adjusted in factory between to 0,12 MPa. This value varies slightly around its nominal temperature, due to the PID system which controls the heating.

NOTE: An over-heating thermostat cut the power on the heating element. In case of an abnormal high temperature. The heating element is not anymore supplied.

- **DIGITAL MANOMETER M2: PUMP PRESSURE**

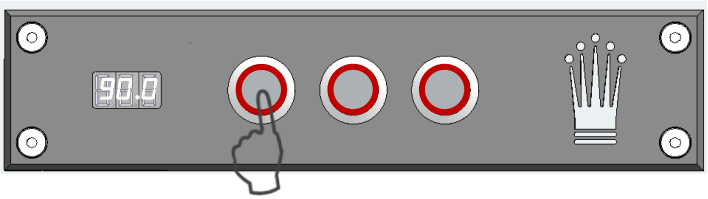
The pump pressure is adjusted at 0,9 MPa in the factory. Value which allows the best extraction of coffee flavors. A bypass system evacuates over-pressure on the pump.

Visualization of the presence of water network is done by consulting the gauge on M2 manometer.

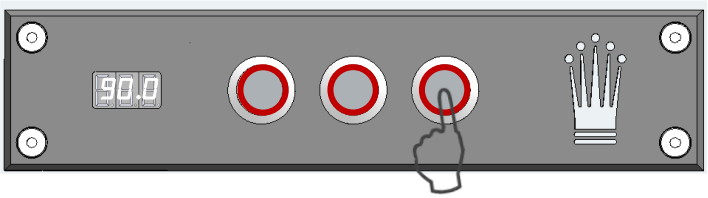
☞ HOW TO USE THE COFFEE BUTTON

1. Simply select one of the 3 buttons available on the panel to obtain the coffee doses.

    a. With the 2 first button:
    The coffee stops after having reached the programmed doses.



    b. The **3rd button** is the **continuous key**.
    The coffee is delivered for 3 minutes.



2. When the coffee button is pressed, the associated led stay **On** while the other one turn **Off.**

3. The flow can be stopped by repressing one of the 3 buttons.

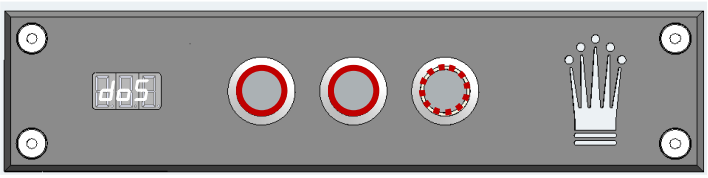
8 DOSES SETTING

Note: On the factory, each machine undergoes a test protocol on which a program has already been completed, according to the following settings:

1ST button = **35 ml**
2nd Button = **55 ml**
3rd button = **Continuous** (not programmable)

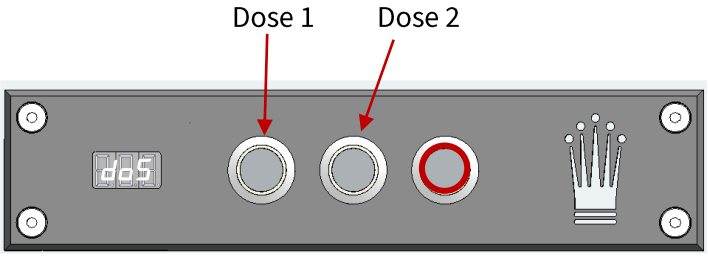
It is possible for the user to change the programmed value of the 2 first button:

Put the ground coffee (1 dose or 2 doses), in the suitable filter holder.
Keep **B3 button pressed** until the display indicate "dos",.
The machine is in “programming doses” mode. The display shows:



The doses programming is allowed within 30". During this time, the 3rd button is blinking

Then Press on **Dose 1** or **Dose 2** button to start the registration.



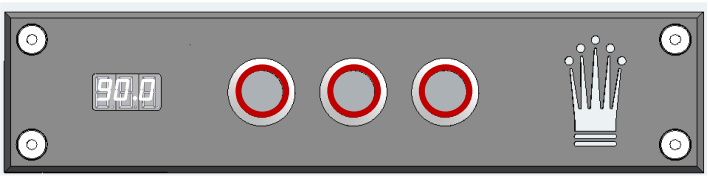
The coffee product is extracted.
When the desired volume is reached, pressed again on the coffee button to stop the extraction.
The programmed value is memorized.
The programmed button lights Off.
The Button n°3 keeps blinking.

Do the same with the 2nd button.

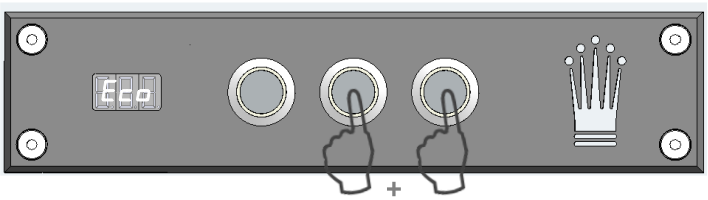
To escape from the “programming doses” mode:
Press on B3 Button.
Or wait for 30 seconds.

9 ECO MODE

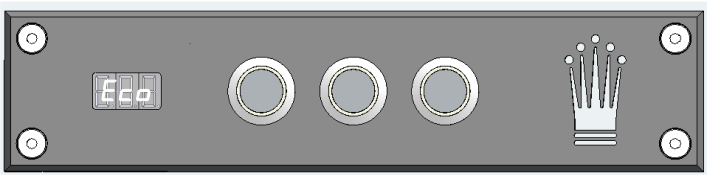
1. In normal mode the display shows:



2. To go in "Eco" mode:
   Keep **Button B3 pushed** and then **press B2** to turn in Eco mode.

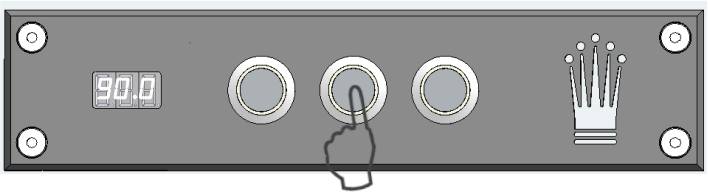


3. The machine is in "**Eco**" mode.
   The display shows: "Eco"
   The leds turns OFF

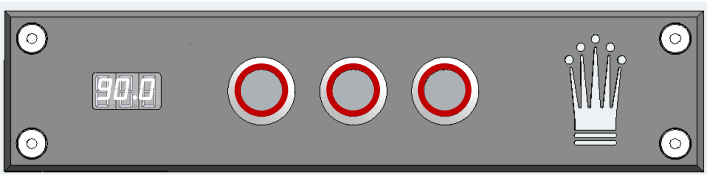


   All the coffee buttons are blocked.
   The coffee boiler is not heating any more.
   The steam boiler is managed to 60 °C.

4. To turn back from "**Eco**" mode to "**Normal**" mode.
   Press **B2** to turn on "Normal" mode.



5. The machine turns back to "**Normal**" mode:



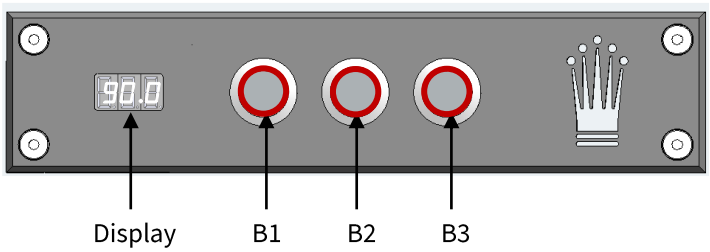
10 PURGE CIRCUIT

A “running-in” must be done on the machine to guarantee an **optimum soft-infusion.**
This process consists of an automatic cycle on pump and valves, expelling the air from the coffee circuit.

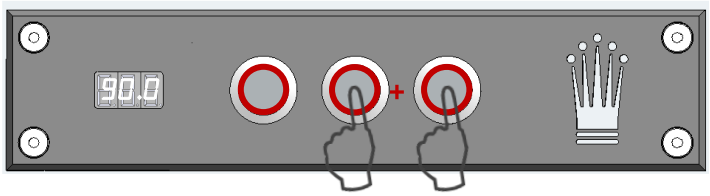
It is to be launched once the **machine is warm and stabilized**.

How to proceed:

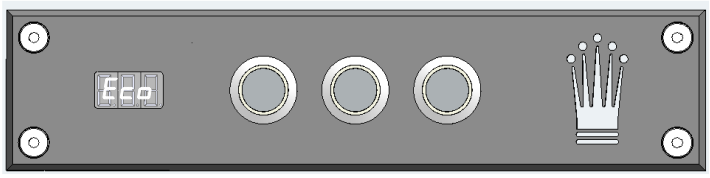
1. Here is the control panel.



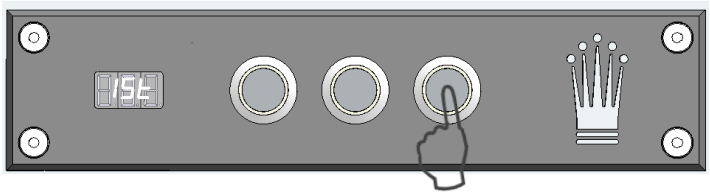
2. Keep **Button B3 pushed** and then **press B2** to turn into ECO mode.



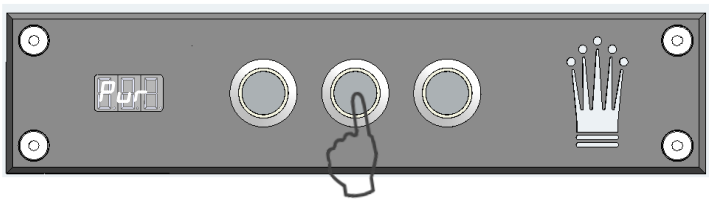
3. The Display shows “Eco”: The led are **Off**.



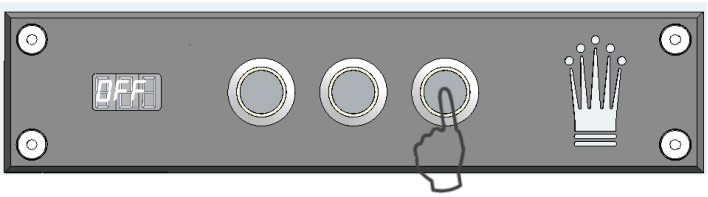
4. Press **B3 Button** for 5 sec to enter in technical menu: The display shows “ 1SE ”



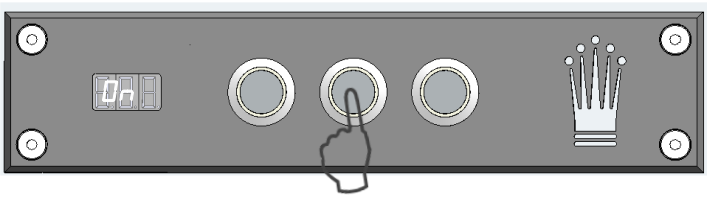
5. Press **B2 Button** to reach the following steps:
   The display shows: “Pur ”



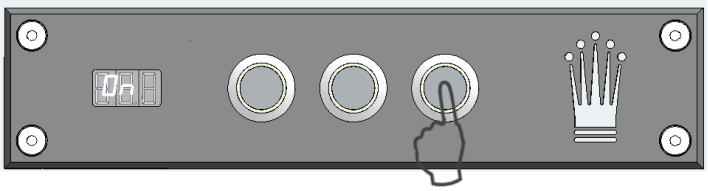
6. Press **B3 Button**: the display Shows



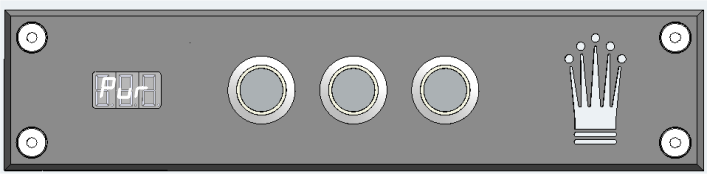
7. Press B2 Button to select On



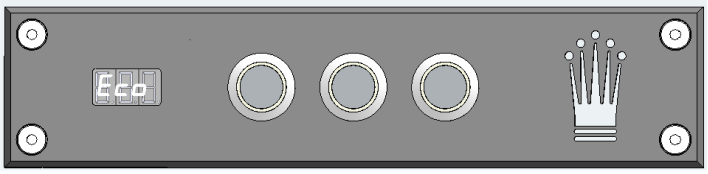
8. Press **B3 Button** to launch the “automatic **Purge”** process.



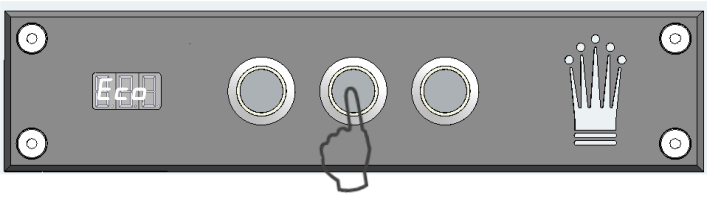
The cycle takes around 8 minutes, opening and closing valves and pump.
The LEDs are **Off**
The display shows **“Pur” blinking**:



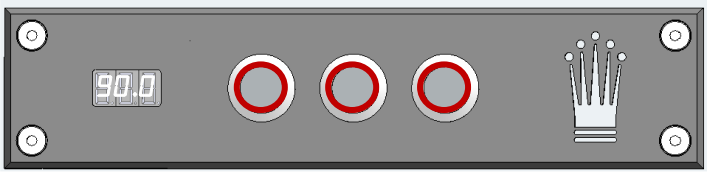
9. When the process is finished, the machine turns into “**Eco”** mode.
The display shows “Eco” and the LEDs are **Off:**



10. Turn back to the normal mode pressing B2 button:



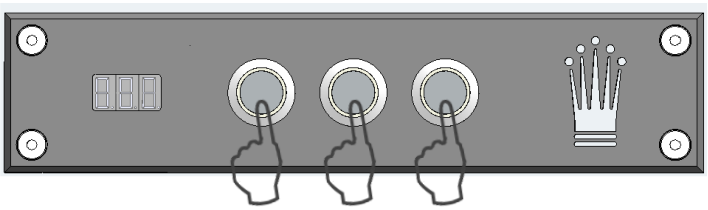
11. The machine turns in “Normal mode”:



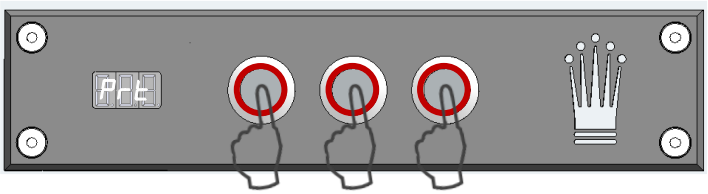
11 RESET

It is possible to reset the machine in case of unexpected troubles.

Switch OFF the machine by activating **Switch ON/OFF** button under the machine.
Keep pressed key **B1 +B2 + B3** together.

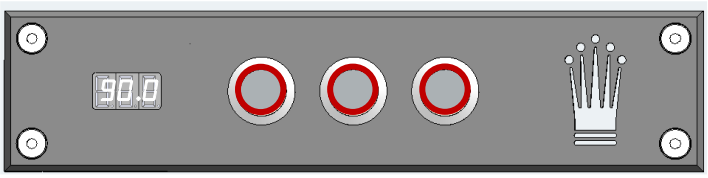


And then **Switch On** the machine by activating **Switch ON/OFF** button under the machine.
Keep B1+B2+B3 pressed together until the display shows "PrE" on the display.



Release the **B1+B2+B3** button.
Switch **Off** and Switch **On** the machine by activating **Switch ON/OFF** button under the machine.

The machine is reset. The leds are **On** and the display shows:

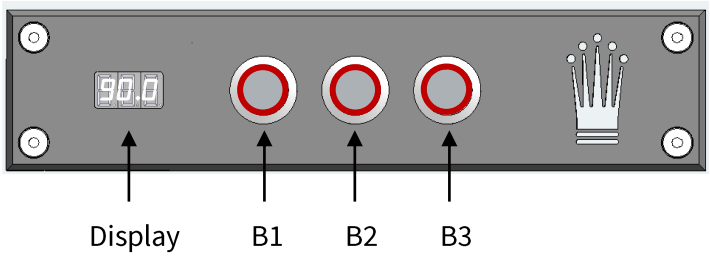


The machine is set with the factory parameters:
Steam T° = 123 °C
Coffee T° = 90 °C
Group T° = 90 °C
Filling Up = with pump

12 TECHNICAL MENU

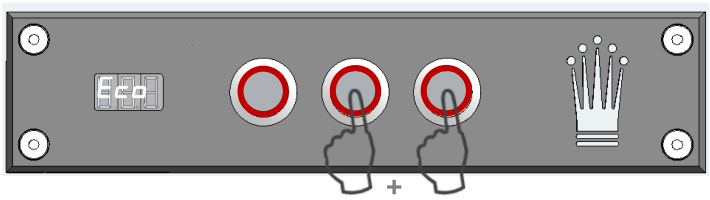
☞ **WHEN THE MACHINE IS READY THE CONTROL PANEL IS AS FOLLOW:**

The leds of the 3 buttons are **On**
The display shows the **setting temperature** of the coffee boiler.

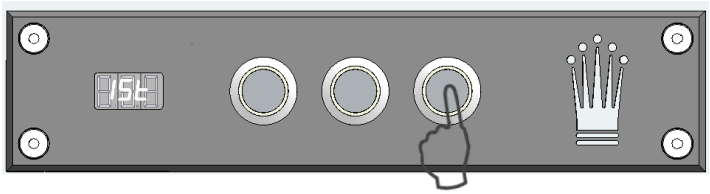


☞ **ACCESS TO TECHNICAL MENU:**

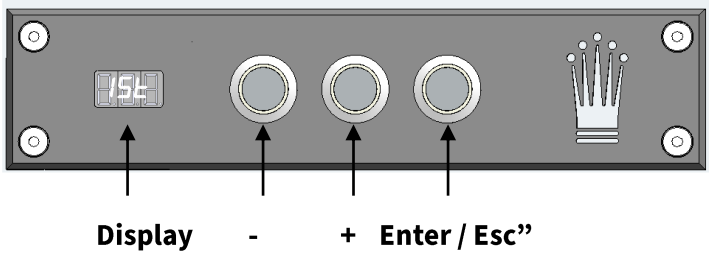
1. Keep **Button B3 pushed** and then **press B2** to turn in ECO mode.



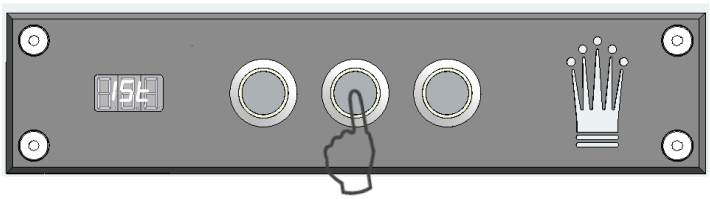
2. Keep **B3 pushed for 5'** until the machine enters in the technical programming mode.
The 3 digits display shows " 15E ".



3. Navigate in Technical Menu
Here is the control panel with the dedicated button for the navigation:



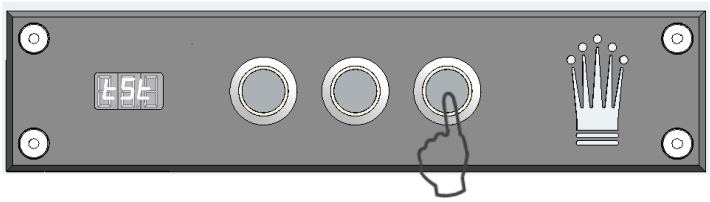
4. Press **B2 ("+" button)** several time **to scroll** all the available menu:



5. The available menus are as follow:
   The title of each menu is written on the 3 digits display.
   Below the description of each menu:

1ST	First installation
Pur	Circuit purge
F0b	Machine version nEt = nEtworK / tnK = tAnK
tSt	Steam boiler temperature
tcb	Coffee boiler temperature
tcG	Coffee group temperature
P 1	Soft-infusion time B1
P2	Soft-infusion time B2
P3	Soft-infusion time B3
F03	Power management 1=60% / 2=100%
F05	Machine lighting
F07	Flush mode
F08	Exhibition mode
F09	Diagnostic (coming soon)
ESC	Save and exit

6. Access to each technical menu:
   The access is done by pressing **B3 ("Enter" button)**



   Once **B3 ("Enter" button)** is pressed, the display shows the **value.**
   Change this value by pressing **B1 ("-" Button)** or **B2 ("+" Button)**
   Once the value is changed, press **B3 ("Esc" Button)** to validate and back to general menu

☞ **1ST INSTALLATION**

See Chapter 6.

☞ **PUR PURGE CIRCUIT**

See Chapter 10.

☞ **F0b MACHINE VERSION nEt = nEtworK / tnK = TAnK**

This parameter allows you to see whether the machine is in a network version or in a stand-alone version (water tank)
nEt = nEtworK
TnK = TAnK

☞ **tSt STEAM BOILER TEMPERATURE**

This value is the setting temperature of the Steam boiler.
The value can be set from 100 °c to 125 °C
Recommended value: 123 °C

☞ **tcb COFFEE BOILER TEMPERATURE**

This value is the setting temperature of the Coffee boiler.
The value can be set from 80 °C to 95 °C
Recommended value: 90 °C

☞ **tcG TEMPÉRATURE COFFEE GROUP TEMPERATURE**

This value is the setting temperature of the Group boiler.
The value can be set from 80 °C to 95 °C
Recommended value: 90 °C

☞ **P1 P2 P3 SOFT INFUSION TIME ON B1 / B2 / OR B3**

For each Button B1 / B2 / B3 the soft-infusion time can be programmed.
This value can be set from **0 to 20 seconds**.

The soft infusion consists of closing the Pre-Brewing valve for X sec during the biggening of the extraction. During this time, the pressure on the coffee cake s around 1 Bar,

☞ **F03 = POWER MANAGEMENT**

His parameter defines the power consumption of the machine.

1: Partial power = 60%
2: Full Power = 100%

☞ **F05 = EXTERNAL LIGHTING**

This parameter defines the state of the leds for both cup lighting and Crown logo

OFF**:** Lighting **Disactivated** = the lighting is "**Off**" during the use of the machine
On**:** Lighting **Activated** = the lighting is "**On**" during the use of the machine

When the machine turns in "**Eco**" mode the leds comes «**Off**"

☞ **F07 = FLUSHING MODE : (ONLY B1)**

Flushing mode is active: the 1st espresso key becomes a "Flush Key"
= it opens for 1 second when pressed

Flushing mode is disabled

☞ **F08 = EXHIBITION MODE**

This function allows you to expose a machine without the need for water or electrical power

Exhibition mode is active ON
Exhibition mode is disabled OFF

☞ F09 DIAGNOSTIC (COMING SOON)

This parameter is used to test the outputs (SV, lighting, and relays)

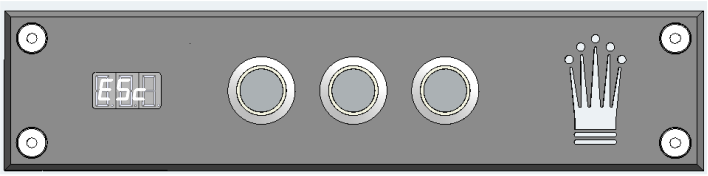
Appuyez sur **B2 (bouton « + ») pour faire défiler**

A0	Lighting (CN8)
A1	Motor pump
A2	Water inlet
A3	Soft infusion
A4	Purge
A5	Coffee
A6	Hot water
A7	Coffee relay (CN3)
A8	Steam relay (CN10)
A9	Cartridge relay (CN12)

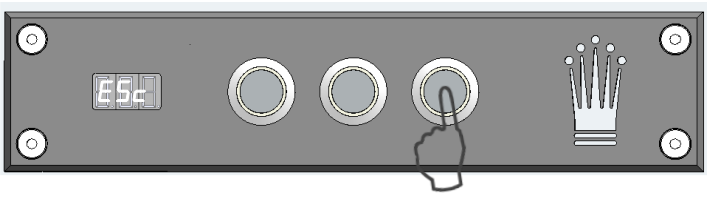
Pushing "**enter**" activates the outputs 5 seconds
Pushing again "**enter**" disables the outputs
During the activation, 3 buttons **blink**

☞ ESC SAVE AND EXIT

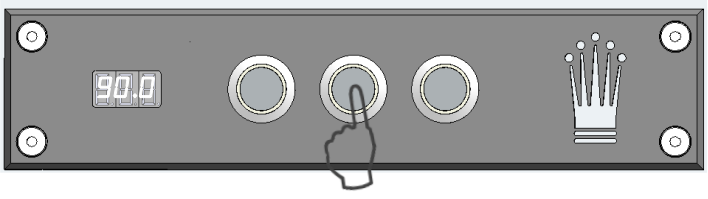
The display shows: "ESc"



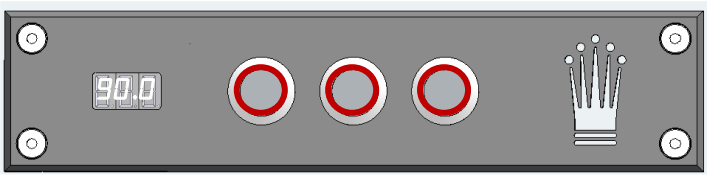
Press **B3 (Esc Button)**, to save the data and come back to the "**Eco**" mode.



Press **B2 ("+" button)**, to turn to "Normal" mode.



The machine turns in "**Normal mode**":



13 ACE DUAL

Before use please follow the following instructions,
or you may damage the machine

☞ INSTRUCTIONS

1. Fill the tank and check that the non-return valve is immersed at the bottom of the tank
   Start a 1st Installation (see Chapter 5 - 1st Installation), fill the tank as soon as it is half empty
2. Set the boiler temperature to 123°C* and wait for the machine to stop flashing
3. Check that the tank is full
4. Start two cycles of pressure(see Chapter 9 - purge circuit), check the level of the tank during this operation

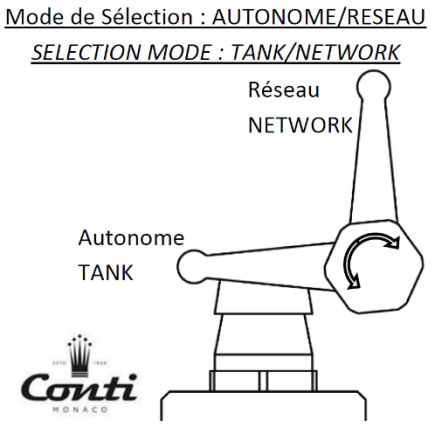
The machine is ready.

When emptying the machine's water circuits or when air is drawn into the tank, repeat the above instructions.

☞ NETWORK OR TANK MODE

The view opposite is a view of the inside of the machine.

The three-way valve lever is located below close to the right side of the machine.
If you change the mode of the machine, you must follow the instructions above.



Group side

SAV :
Tank ACEs cannot be converted into DUAL ACEs

14 BLUETOOTH PAIRING OF YOUR MACHINE & GETTING STARTED WITH THE MY CONTI + APP

My Conti +, is your app-controlled machine dedicated to Ace range. This mobile app allows to connect the Ace espresso machines range to the final user. Through this app, you can adjust your espresso machines parameters (temperatures, soft-infusion, auto on/off…) in an easy and smart way.

GETTING STARTED

1. Turn on your Ace machine.
2. Enable Bluetooth on your phone and select the Ace machine (CONTIXXXX) to pair it.
3. Download the My Conti + app from Google Play or the Apple Store on your tablet or mobile phone.

INSTRUCTIONS

1. Once the download is complete, please launch the “My Conti +” app.
2. Select the Ace machine you wish to control by clicking on the box (CONTIXXXX). If it does not appear, scroll down your screen to update the visible machines.
3. Upon the first connection, enter the default PIN code: **123**. We advise you to personalize the PIN code.
4. Click on the "Unlock" button.
5. A pop-up message will appear indicating the mandatory procedures to follow (First Installation & Circuit Purge). Please follow the instructions given by My Conti +.

After completing these two mandatory procedures, you will be able to navigate freely and adjust the settings of your machine and your coffee preferences.

FORGOTTEN PIN CODE

By default and after a reset, the machine's PIN code is: **123**.
If you change the code and later forget it, these steps will allow you to display the code on the machine's screen.

- Hold B3 and press B2 until "Eco" is displayed.
- Hold B1 for 3 seconds.
- The machine's PIN code will appear on the display.

15 MAINTENANCE OF THE MACHINE

➢ DAILY MAINTENANCE

☞ Clean the hot water outlet and the steam outlets with a scouring pad:
- Use a needle to keep the diffuser outlets unclogged.
- Then purge by opening the tap a few seconds.

☞ Clean the drip tray and the basin, removing them from the machine.

☞ Remove the filter-holder and clean the seal injection filter-holder with the brush.

☞ Execute a manual cleaning cycle on the coffee group:
- Put the blind filter on a hold filter?
- Use one CONTI cleaning pill code n° 466662 and put it in the blind filter.
- Supply the coffee valve executing several “On” and “Off” with one of the 3 coffee buttons.
- It is recommended to do 10 cycles of 3 seconds **“On”** and 3 seconds **“Off”**.
- Repeat this procedure without the filter holder into the group to clean the group head.

☞ Brush the filters in water containing detergent:
- To unclog the holes
- Never use a needle or a flame.

☞ For sanitary reasons, be sure to consume at least 1 litters of hot water per day.

➢ HALF YEAR MAINTENANCE:

☞ A kit for the following operation is available for sale.

☞ On the coffee group:
- Remove the sprinkler, diffuser, and seal gasket.
- Scrub the gasket groove and the supplying hole on the group head.
- Clean the two parts of the diffuser. Clear all the holes with a needle.
- Reassemble the 2 parts of the diffuser on the group head.
- Place NEW Filter gasket (No. 002713), and NEW sprinkler (No. 415684)

☞ Remove and clean the level sensor and the safety sensor (limestone deposit).

➢ ANNUAL MAINTENANCE:

☞ A kit n°450201 suitable for the following operations, is available for sale.

☞ Change the pump inlet filter (No. 411861)

☞ On the Steam boiler:
- Change vacuum valve (No. 408898)
- Change the safety valve (No. 404326)

☞ On the coffee boiler:
- Clean the draining valve core.

☞ On the inlet bloc valves:
- Change the filter (No. 470199)
- Replace the gasket (No. 219000) of 2 non-return valves.
- Remove and clean the gasket limiter 12 Bars (1,2 MPa)
- Clean the nucleus of the solenoid inlet water boiler.

☞ On the mixer cold-water valve:
- Clean both cold water valves cores

☞ On the pre-brewing valve:
- Clean the pre-brewing valve core.

☞ On the coffee group:
- Change the O-ring nozzle (No. 403457) and the filter nozzle (No. 403458)
- Clean the 3rd way and the nucleus of the solenoid coffee valve.

☞ On the hot water valve:
- Clean the nucleus of the solenoid "hot water" valve.

☞ On the Steam tap:
- Change the 2 O-rings (No. 403457)
- Change the 1 gasket (No. 407502)

☞ On the "steam" output and on the "hot water" output
- Change the O-ring (No. 061200)
- Change the O-ring (No. 055300)

☞ For water quality issues, it is recommended to fully drain the boiler.

- “**2 YEARS” MAINTENANCE :**

  - A kit n°450201 suitable for the following operations, is available for sale.

  - Change the pump inlet filter (No. 411861)

  - On the Steam boiler:
    - Change vacuum valve (No. 408898)
    - Change the safety valve (No. 404326)
    - Dismantle and clean the injectors.

  - On the coffee boiler:
    - Change the draining valve (No. 430046)

  - On the inlet bloc valves:
    - Change the filter (No. 470199)
    - Replace the gasket (No. 219000) of 2 non-return valves.
    - Change the limiter 12 Bars (1,2 MPa) (No. 409774)
    - Change the inlet boiler valve (No. 470161) + 2 PTFE gasket (No. 407500)

  - On the mixer cold-water valve:
    - Change cold water valve (No. 411476)

  - On the pre-brewing valve:
    - Change the pre-brewing valve (No. 450033)

  - On the coffee group:
    - **Remove all the parts and uncork all the holes in the group head.**
    - Change the O-ring nozzle (No. 403457)
    - Change the filter nozzle (No. 403458)
    - Change the solenoid coffee (No. 407239) + 2 PTFE gasket (No. 407500)

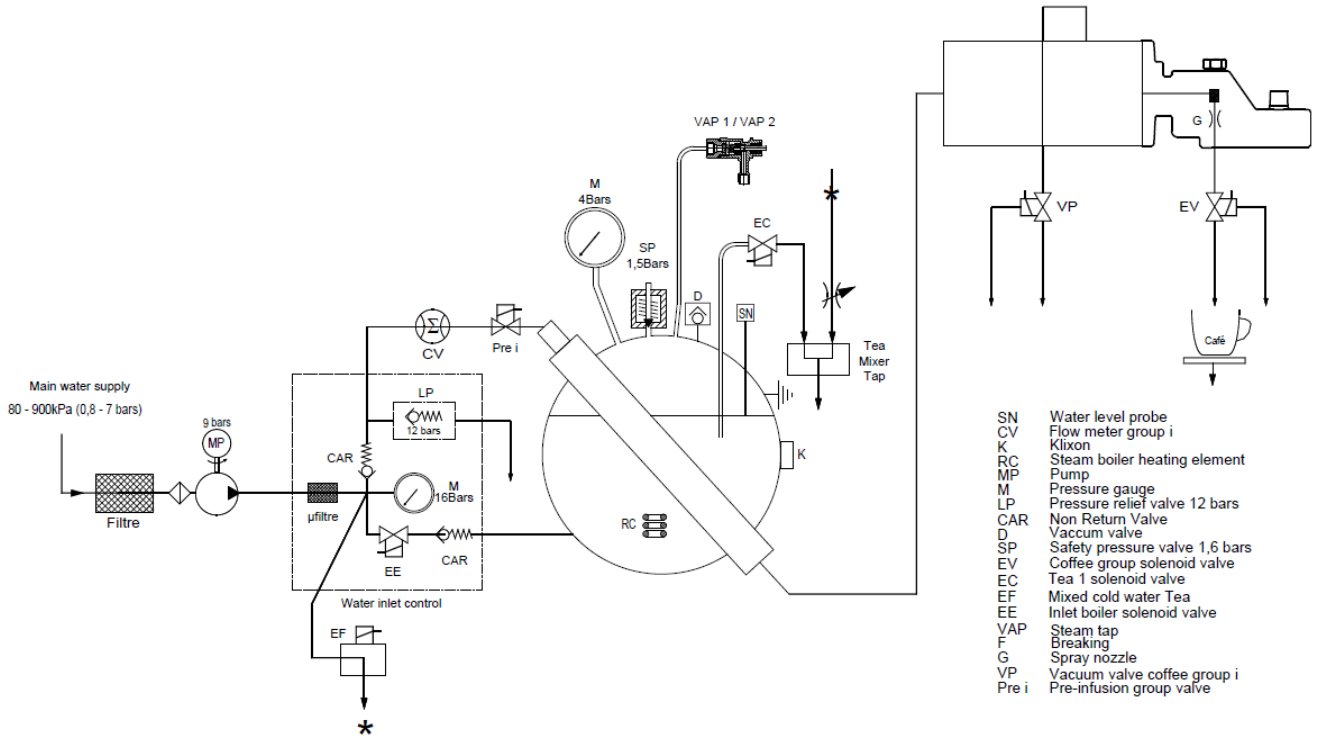
  - On the Steam tap:
    - Change the 2 O-rings (No. 403457)
    - Change the 1 gasket (No. 407502)
    - Change the O-ring (No. 356500)

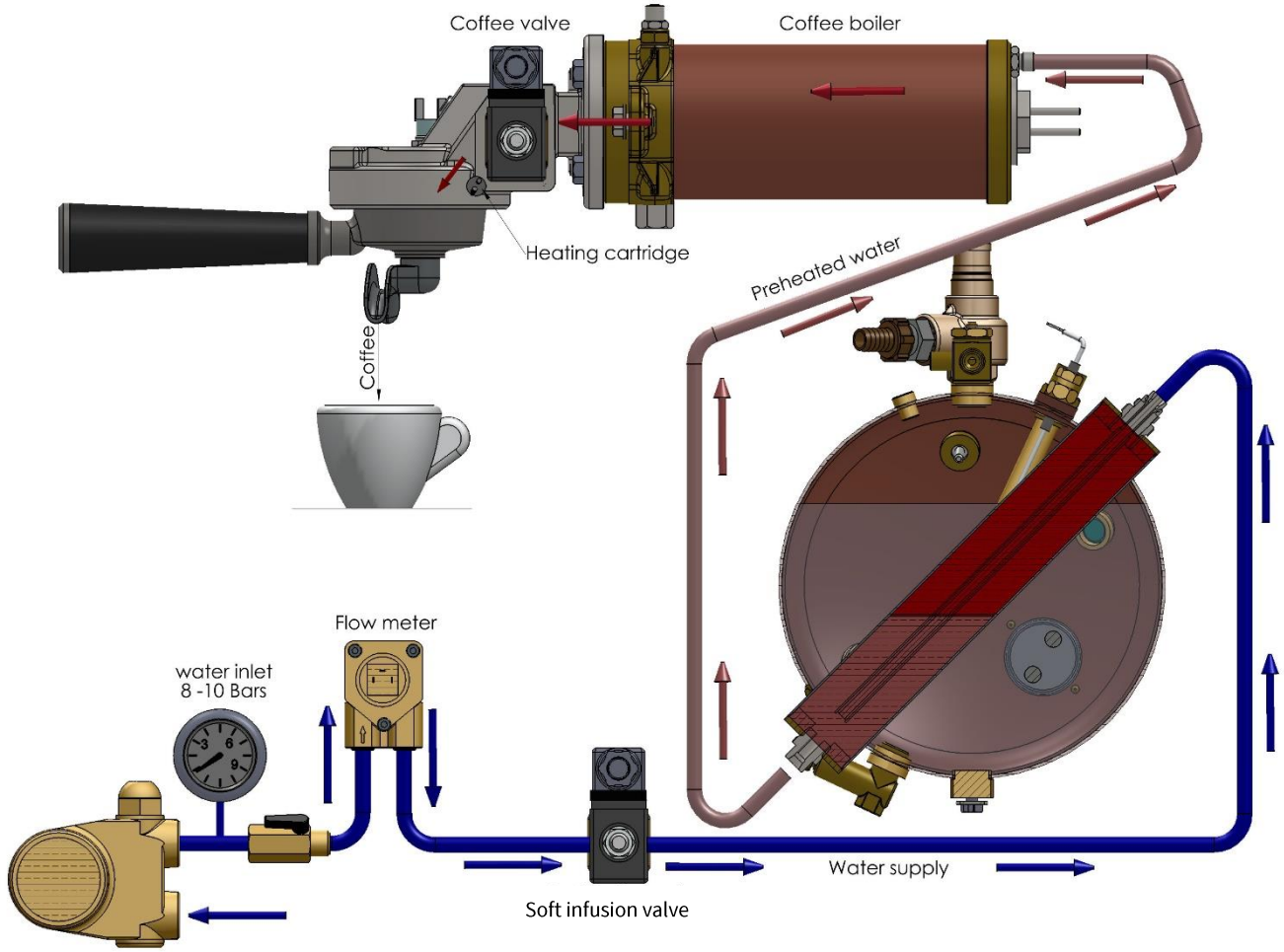
  - On the "steam" output and on the "hot water" output
    - Change the O-ring (No. 061200)
    - Change the O-ring (No. 055300)
    - Change the washer (No. 401320)
    - Change the O-ring of steam nozzles (No. 055400)

  - Change the silicone tubes evacuation 3-way valves cafes (No. 405621)

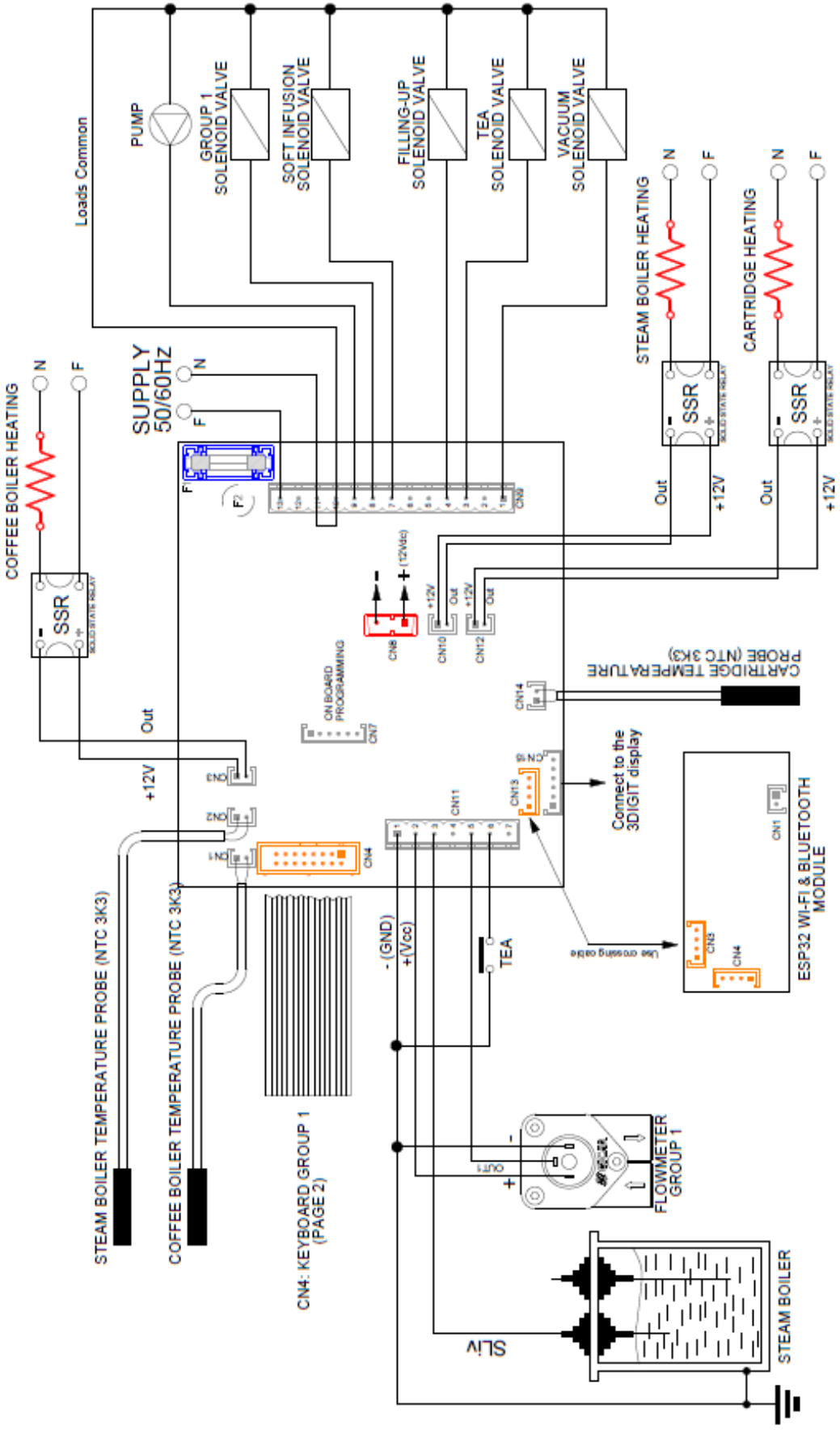
  - For water quality issues, it is recommended to fully drain the boiler.

16 HYDRAULIC SCHEME





17 ELECTRICAL DRAWING



18 ALARMS

AL 1 + 3 button blinking:	**Alarm flowmeter** After 6 seconds and stops the cycle after 45s
AL2 + 3 button blinking:	**Alarm Time Out 1st filling** After 240s
AL3 + 3 button blinking:	**Over temperature** alarm for steam boiler Up to 140°C
AL4 + 3 button blinking	Alarm temperature **sensor disconnected** for coffee boiler.
AL5 + 3 button blinking:	Alarm temperature **sensor disconnected** for steam boiler.
AL6 + 3 button blinking:	**Over temperature** alarm for coffee boiler (140°C)
AL7 + 3 button blinking:	Alarm temperature **sensor disconnected** for group cartridge.
SFc:	**Softener alarm** for cartridge change

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