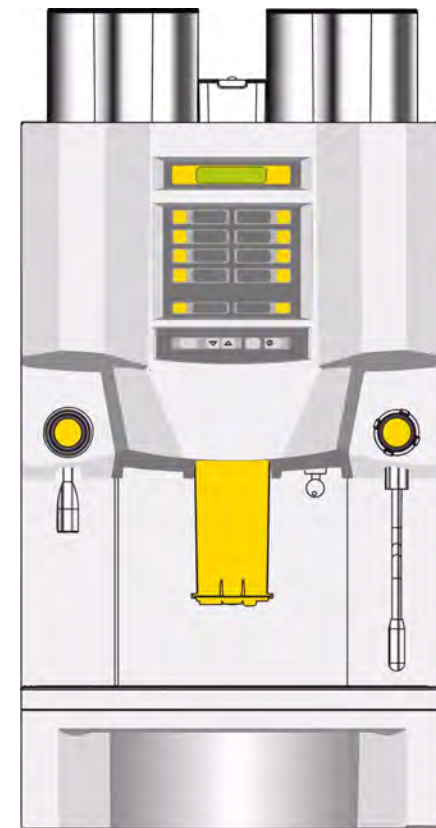


INSTALLATION, STARTING-UP AND OPERATION MANUAL



COFFEE MACHINES

**«Xpression/Spression»**



## 12.5 “EC” Declaration of Conformity.

### EC DECLARATION OF CONFORMITY

THE SIGNATORY                    **AZKOYEN INDUSTRIAL S.A.**

Avda. San Silvestre S/N

31350 PERALTA (NAVARRA)-ESPAÑA

AS THE MANUFACTURER

DECLARES, UNDER ITS OWN RESPONSIBILITY, THAT THE PRODUCT **AUTOMATIC COFFEE MACHINE Models: Xpression 1C, 2C, 1CV, 2CV, 1CI, 2CI, 1CVI, 2CVI, 1CL, 2CL, 1CVL, 2CVL, 1CIL, 2CIL, 1CVIL, 2CVIL and Spression , I, L, LI**, AS CONTAINED IN THIS DECLARATION, COMPLY TO STANDARDS:

EN 60 335-1(88)+A2(88)+A5(89)+A6(89)+A51(91)+A52(92)+A53(92)+A54(92)+A55(93)

EN 60 335-2-63:93

EN 55014 (1993)

EN 61000-3-2 (1996)

EN 61000-3-3 (1995)

**EN 55014-2 (1995)**

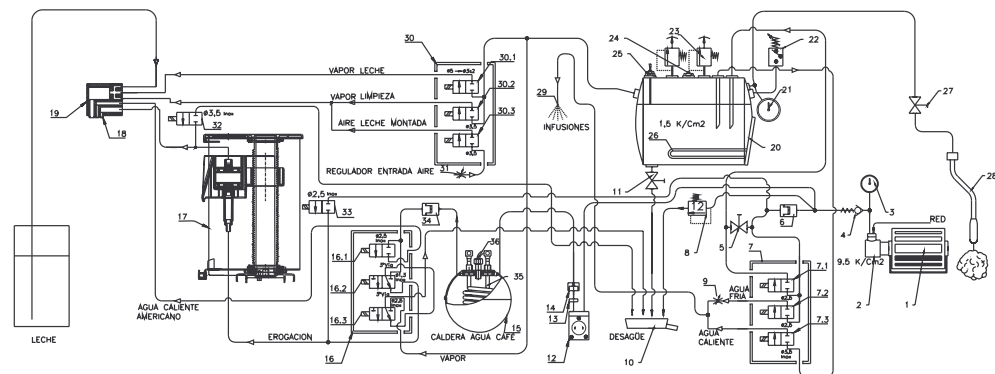
THIS DECLARATION IS ISSUED IN COMPLIANCE WITH THAT SET OUT IN EC BOARD DIRECTIVE 93/68, OF 27th JULY 1993, WHICH MODIFIES DIRECTIVES 73/23/EEC (ELECTRICAL MATERIAL DESTINED FOR USE WITH SPECIFIC VOLTAGE LIMITS) AND 89/336/EEC (ELECTROMAGNETIC COMPATIBILITY).

YEAR OF “EC” MARK: **04**

AZKOYEN Industrial, S.A. reserves the right to introduce in these models, without prior notice, any technical improvements deriving from its ongoing research.

## 12.4 Hydraulic Outline.

Fig. 19. Hydraulic outline



- |                                       |                                |
|---------------------------------------|--------------------------------|
| 1. Engine                             | 18. Coffee Dispenser           |
| 2. Pump                               | 19. Milk Dispenser             |
| 3. Grid Gauge                         | 20. Steam Generator            |
| 4. Device Preventing Reverse Rotation | 21. Steam Gauge                |
| 5. Fill Steam Generator Cock          | 22. Presostat                  |
| 6. Steam Generator Filling Filter     | 23. Boiler Safety Valve        |
| 7. Block Steam Generator Fill         | 24. Anti-depression Valve      |
| 7.1. Ev Steam Generator Filling       | 25. Boiler Level Gauges        |
| 7.2. Ev Cold Water Infusions          | 26. Steam Generator Resistor   |
| 7.3. Ev Infusions                     | 27. Steam Cock                 |
| 8. Boiler Safety Valve                | 28. Steam Arm                  |
| 9. Infusions Cold Water Regulator     | 29. Infusions Dispenser        |
| 10. Waste Water Tray                  | 30. Block Ev Milk              |
| 11. Empty Steam Generator Cock        | 30.1. Ev Steam Milk            |
| 12. Volume Counter                    | 30.2. Ev Steam Cleaning        |
| 13. Gigueur Mesh Filter               | 30.3. Ev Air Whipped Milk      |
| 14. Pre-preparation Gigueur           | 31. Whipped Milk Air Regulator |
| 15. Coffee Water Boiler               | 32. Ev Drying Tab And Non-drip |
| 16. Block Ev Preparation              | 33. Ev Self-cleaning           |
| 16.1. Ev American Water               | 34. Dispenser Filter           |
| 16.2. Ev 3/2 Filtering                | 35. Coffee Boiler Resistor     |
| 16.3. Ev 3/2 Head Warmer              | 36. Temperature Gauge          |
| 17. Coffee Head                       |                                |

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### 12.3 Characteristics Chart.

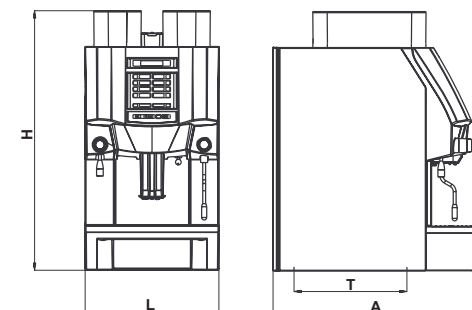
1C = 1 Grinder                      V = Steam                      L = Milk  
 2C = 2 Grinders                    I = Hot water (infusion)

Machine Model	Power (W)				Coffee Capacity (g)	Weight (kg)
	Eur	USA	AU	JP		
Xpression 1C	1600	1500	1735	1235	1200	70
Xpression 2C	1600	1500	1735	1235	2400	75
Xpression 1CV	4000	3700	4350	3050	1200	75
Xpression 2CV	4000	3700	4350	3050	2400	80
Xpression 1CI	4000	3700	4350	3050	1200	75
Xpression 2CI	4000	3700	4350	3050	2400	80
Xpression 1CVI	4000	3700	4350	3050	1200	75
Xpression 2CVI	4000	3700	4350	3050	2400	80
Xpression 1CL	4000	3700	4350	3050	1200	75
Xpression 2CL	4000	3700	4350	3050	2400	80
Xpression 1CVL	4000	3700	4350	3050	1200	75
Xpression 2CVL	4000	3700	4350	3050	2400	80
Xpression 1CIL	4000	3700	4350	3050	1200	75
Xpression 2CIL	4000	3700	4350	3050	2400	80
Xpression 1CVIL	4000	3700	4350	3050	1200	75
Xpression 2CVIL	4000	3700	4350	3050	2400	80
Spression	4000	3700	4350	3050	1200	75
Spression I	4000	3700	4350	3050	1200	75
Spression L	4000	3700	4350	3050	1200	75
Spression LI	4000	3700	4350	3050	1200	75

#### Size (mm)

H (Height)	722
L (Width)	372
A- (Depth)	595
T (between feet)	320

Fig. 18. Size of the coffee machine





## 12.2 General Interior View.

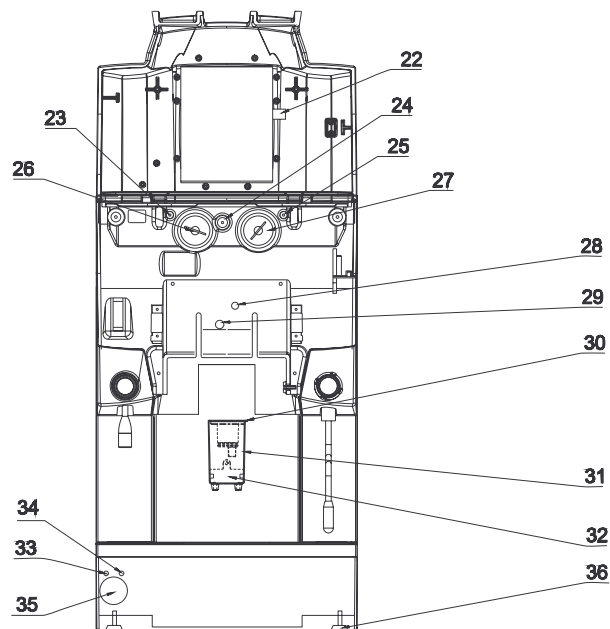


Fig. 17. General interior view

- 22. Serving Label
- 23. Left Hopper Blocking Screw.
- 24. Pre-ground Coffee Conduct Blocking Screw
- 25. Right Hopper Blocking Screw
- 26. Grinding Regulator Handle, Left Grinder.
- 27. Grinding Regulator Handle, Right Grinder.
- 28. Cold Water Infusionsregulator Screw
- 29. Whipped Milk Air Regulator
- 30. Milk Device Cover
- 31. Milk Dispenser (REMOVABLE)
- 32. Coffee Dispenser (UNALTERABLE)
- 33. Working Pilot Level Steam Generator
- 34. Minimum Pilot Level Steam Generator
- 35. Steam Gauge
- 36. Adjustable Foot



## 3. GENERAL INFORMATION.

- 3.1.- The reading of this manual is essential for the correct installation, use and maintenance of the machine, and in order to obtain the maximum performance of the system. This should be kept safe for future reference.



**THE MANUFACTURER SHALL NOT BE HELD RESPONSIBLE FOR ANY FAILURES BROUGHT ABOUT THROUGH FAILURE TO OBSERVE THE RULES INDICATED IN THIS MANUAL**

- 3.2.- The installation and starting up of the machine should always be carried out by our Technical Service.
- 3.3.- After checking that the packaging has not been damaged, remove the machine and inspect it to make sure it is in perfect condition for use and contains all the necessary elements.  
The packaging items must be collected immediately and set apart from the components (nails, strips, etc) where they cannot cause any damage.
- 3.4.- The power supply requires a plug or other means to power off the machine. The contact separation for the said plug or other means shall be at least 3mm in all the poles, and shall guarantee that the poles remain disconnected.
- 3.5.- If the flexible power cable for the machine is damaged, replace it with another one, Reference AZKOYEN: 43215140-0 in Europe and Japan, 43215200-0 in the USA and similar, 43215780-0 in Australia, its after sales service or similarly qualified staff.
- 3.6.- The use of any electrical equipment shall require that fundamental safety rules be observed.
- a) Do not touch the mechanisms with wet hands or feet.
  - b) Do not connect or operate machine whilst barefoot.
  - c) Do not pull on the power cable in order to unplug the machine.
  - d) Do not leave the machine exposed to atmospheric agents such as the sun, rain, etc.
  - e) Do not allow the machine to be used by children or people not sufficiently trained.
  - f) Remove the power supply before carrying out any repair.
  - g) In order to avoid overheating, make sure the service cables are completely uncoiled.
  - h) Contact our Technical Service immediately should you detect any kind of anomaly.
  - i) If the length of the power cord supplied is insufficient, another one, of similar characteristics to the original, shall be connected.



### 4.1 Failures.

In the event of failure, do not try to solve the problem yourself:



### 4.2 Quality of Coffee.

In order to obtain good quality coffee, it is important to pay attention to the grinding, which will depend on the type of coffee used, the type of mix used and the sharpness of the blades in the grinder.

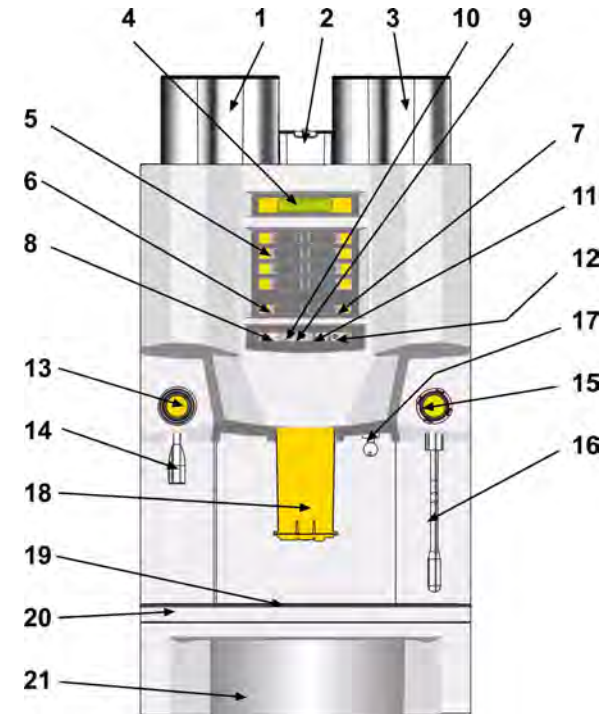
Coffee preparation should take around 15 to 20 seconds for 1 weak coffee.

Coarse grinding will bring about quick preparation and clear coffee, with little cream and poor consistence.

On the other hand, excessively fine grinding will cause the preparation to be too slow, resulting in dark coffee with hardly any cream.



### 12.1 General Exterior View.



**Fig. 16. General exterior view**

- |                                      |                          |
|--------------------------------------|--------------------------|
| 1. Left Hopper                       | 12. On/Off Key           |
| 2. Pre-ground Coffee Conduct         | 13. Hot Water Key        |
| 3. Right Hopper                      | 14. Hot Water Dispenser  |
| 4. Display                           | 15. Steam Handle         |
| 5. Serving Keys (8 In Xp), (6 In Sp) | 16. Steam Arm            |
| 6. Hopper Selection Key (Only In Xp) | 17. Doorlock             |
| 7. Stop Key                          | 18. Dispenser Cover      |
| 8. Programming Key                   | 19. Cup Tray             |
| 9. More Key (Forward)                | 20. Water Collector Tray |
| 10. Less Key (Back)                  | 21. Dregs Tray           |
| 11. Cleaning Key                     |                          |

## 11. Warning messages.



### **SERVING CANCELLED, NO COFFEE**

This message appears when the coffee head detects that there is no coffee. For single coffee, it appears before the serving is prepared. For double coffee, it appears once the serving is prepared.

### **EMPTY DREGS TRAY**

This message appears after 400 grams of coffee. 50 grams more are permitted as of this moment. If the dregs tray has not been emptied after these 50 grams, the display alternates between "DREGS TRAY FULL" and "EMPTY IN ORDER TO CONTINUE", and no more coffee is allowed until the tray is emptied.

### **INTRODUCE DREGS TRAY**

This message appears when the dregs tray has been out of the machine for over 2 seconds. No coffee can be served.

### **INTRODUCE OUTPUT COLLECTOR**

This message appears when the milk device has been removed from the machine. No milk can be served.

### **SET GRINDER 1 FINER**

This message appears when the coffee from the left grinder is being prepared too quickly. It suggests turning the grinding regulation knob for the left grinder clockwise.

### **SET GRINDER 1 COARSER**

This message appears when the coffee from the left grinder is being prepared too slowly. It suggests turning the grinding regulation knob for the left grinder anti-clockwise.

### **SET GRINDER 2 FINER**

This message appears when the coffee from the right grinder is being prepared too quickly. It suggests turning the grinding regulation knob for the right grinder clockwise.

### **SET GRINDER 2 COARSER**

This message appears when the coffee from the right grinder is being prepared too slowly. It suggests turning the grinding regulation knob for the right grinder anti-clockwise.

### **OUT OF SERVICE**

This message appears when the incident detected disconnects the machine and leaves it out of service.

### **NO COFFEE SERVING**

This message appears when the coffee head cannot make coffee. No coffee can be served.

### **COLD WATER**

This message appears when it is detected that the water boiler for the coffee is not working and hence the water is cold.

The machine carries out an internal diagnosis in order to communicate any incident detected. The warning message shows the letters SP followed by two codes. The first code indicates the command which the machine was carrying out at the moment of the incident and the second code indicates the incident.

## 5. SAFETY MECHANISMS.



The coffee machines comply to that set out in European Community Directives: Directive 97/23/CEE on steam generators for coffee machines (Category 1, Module A), Directive 73/23/CEE on low voltage electrical material and Directive 89/336/CEE on electromagnetic compatibility.

- 5.1.- The electrical connection cable incorporates a protective connector (earth) to avoid branching, as set out in electrical safety regulations.
- 5.2.- The steam generator is tested at 2.25 kg/cm<sup>2</sup> (220 kPa), the maximum working temperature being 1.7 kg/cm<sup>2</sup> (166 kPa).
- 5.3.- The steam generator incorporates a security valve which comes into operation when the maximum working temperature is exceeded, in accordance with Directive 97/23/CEE on steam generators for coffee machines (Category 1, Module A).
- 5.4.- The steam generator is connected to an automat, PRESOSTATO, which disconnects the heater resistors whenever the boiler pressure exceeds 1.5 kg/cm<sup>2</sup> (147 kPa), and maintains them in this manner until the pressure comes down 0.2 kg/cm<sup>2</sup> (19 kPa), at which point it connects them again.
- 5.5.- The water enters the steam boiler through a stopcock during manual filling, and through an electrovalve during automatic filling.
- 5.6.- The steam generator has two water level detectors to control the filling up of the boiler. In the event of any failure in the filling circuit, the machine is electronically powered off (heating and water supply circuits), and a warning message is given to the user.
- 5.7.- The steam generator incorporates an anti-depression valve in order to prevent liquids being sucked inwards through the steam arm.
- 5.8.- The coffee boiler has a temperature sensor which can be used to electronically control the connection and disconnection of the heater resistor.
- 5.9.- The coffee boiler has a temperature sensor which disconnects the heater resistor if the temperature reaches 120 °C.
- 5.10.- The machine includes an expansion valve, calibrated at 12 kg/cm<sup>2</sup> (1176 kPa) of pressure, in contact via a tube with the wastewater tray.
- 5.11.- The hydraulic circuit incorporates a device preventing reverse rotation, hence preventing hot water being passed to the pump/general water grid.

## 6. INSTALLATION



### 6.1 Levelling.

Once the machine has been positioned in the chosen location, level it by turning the adjustable feet.

If the machine is positioned on a slippery surface, meaning the machine tends to move about, attach the rubber discs to the front feet (the discs are supplied with the machine).

### 6.2 Water and Wastewater Installation.

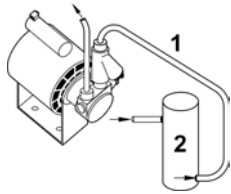


Fig. 1. Water softener

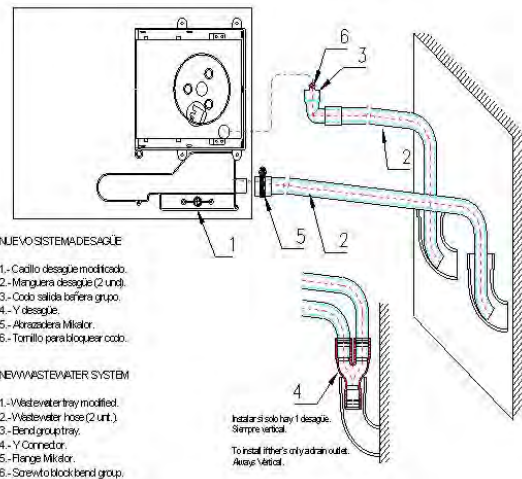
1.- Install a stopcock on the pipe giving access to the general grid. The water pressure of the general grid must be between 2 and 8 kg/cm<sup>2</sup> (200-800 kPa).

2.- Locate the stopcock and attach the flexible tube (minimum interior diameter 8mm), which is installed in the motor pump (Fig. 1, number 1). Be careful not to bend the cable, and do not allow it to come into contact with the boiler.

3.- If the water in the general grid has a hardness in excess of 10°Fr, a water softener needs to be initially installed and subsequently maintained in line with the manufacturer's instructions. Install the water softener as shown in figure 1, number 2.



Fig. 2. Wastewater



4.- Remove the right-hand machine cover to install the wastewater hoses.

Remove the screw from the hose-with-bend assembly and connect the assembly to the group tray drain. Put the screw back.

Connect the other wastewater hose to the wastewater tray located at the bottom on the right. Secure the hose using the ring supplied with the machine.

If there are two drains, connect each hose to a drain, cutting any excess.



### 10.6 Cleaning the Steam Arm.

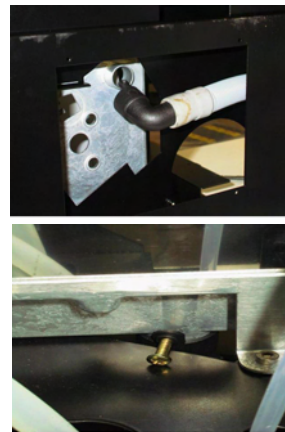
The steam arm must be cleaned with a damp cloth after each serving in order to remove any remains and to stop the orifices from becoming obstructed.



**AS A PRECAUTIONARY MEASURE, NEVER LEAVE THE STEAM ARM IN THE MILK JUG WHEN THE MACHINE IS TURNED OFF, SINCE MILK COULD BE SUCKED INTO THE BOILER.**

### 10.7 Cleaning the Water Softener Filter.

Follow the instructions for the regeneration of the water softener.





### 10.3 Cleaning the Dregs Tray.

The dregs tray should be cleaned every day after cleaning the head and coffee loading tube.

The coffee machine will display the message "EMPTY DERGS TRAY" every 400 grams of coffee. If this operation is not carried out, it allows a further 50 grams to be supplied, as of which moment no more coffees will be allowed until the dregs tray is emptied. The display will alternate between showing "DREGS TRAY FULL" and "EMPTY IN ORDER TO CONTINUE". Once the tray has been removed, empty any coffee and rinse with water before putting it back in place. The tray must remain outside of the machine for at least 2 seconds, after which time the display shows the message "INTRODUCE DREGS TRAY". Once the tray has been returned to its position, the machine is ready for another 400 grams. If the tray is not returned to its position, the machine will not allow any more coffees. If the dregs tray is removed whilst a serving is in progress or the coffee head is moving, the machine powers itself off for safety reasons, so preventing the user from touching any moving pieces. If the machine is programmed to not have a tray, no warning will be given to empty the tray. In this case the tray must be removed and a special tray introduced along with the waste funnel to remove any coffee which may be found underneath the machine.



Fig. 13. Cleaning the dregs tray and trays

### 10.4 Cleaning the Trays.

The cup tray and water collector must be cleaned every day.

### 10.5 Cleaning the Milk Device.

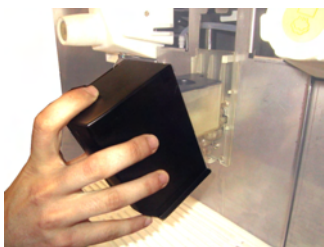


Fig. 14. Removal of the dispenser cover

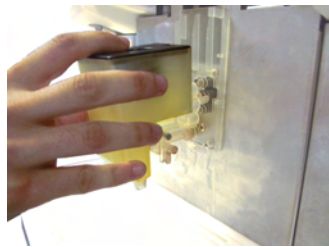


Fig. 15. Cleaning the milk device

The device which supplies milk to the servings should be cleaned daily. Firstly, remove the dispenser cover by pulling its top section outwards (to unhook it) and then down. Next withdraw the milk device, pulling it outwards to remove it from the machine. Then remove the cover and clean throughout. Finally assemble everything in reverse order.



If there is only one drain, insert the Y connector supplied as indicated on the drawing and then connect the hoses to the Y, cutting any excess.

5.- In order for the wastewater hoses to empty the water properly, they must be installed in such a way that flow is always downwards, free of drain traps. Do not submerge the ends of the hoses in the water: cut any excess hosing once installed.

6.- Install the coffee machine near to the drain outlets so that the wastewater hoses supplied can reach them. Do not use longer hoses or join hoses together as this will impede correct drainage.

### 6.3 Electrical Installation.

	Voltage (V)	Frec. (Hz)	Power (W)
Europe	230/400	50	4000, (1600 in Xp 1C and 2C models)
USA and Similar	220	60	3700, (1500 in Xp 1C and 2C models)
Australia	240	50	4350, (1600 in Xp 1C and 2C models)
Japan	200	50/60	3050, (1600 in Xp 1C and 2C models)

Continue in the following way:

1.- Install an electrical fuse box, with fuses appropriate for the power required, as near as possible to the machine and in an easily accessible place.

2.- in Europe proceed to make the connections in line with the electrical outlines in figures 3, 4 and 5.

1) 230V GRID - II (L+N): ~



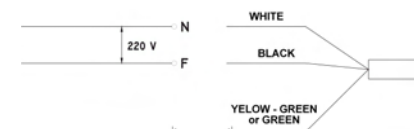
2) 230V GRID - III (3 PHASES): 3~



3) 400V GRID - III (2 PHASES+NEUTRAL): 2N~



4) USA





THE INSTALLATION MUST BE EARTHED WITH CONNECTION TO THE MACHINE USING THE GREEN/YELLOW SERVICE CABLE. **THE MACHINE CANNOT BE INSTALLED UNLESS CONNECTED TO AN EARTHED CONNECTION.**

**THE MANUFACTURER SHALL NOT BE HELD RESPONSIBLE FOR ANY FAILURES OR DAMAGES BROUGHT ABOUT THROUGH FAILURE TO OBSERVE SAFETY REGULATIONS.**



Fig. 7. Spression keyboard (Sp)

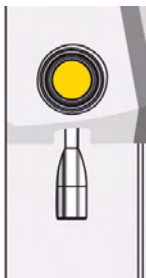


Fig. 8. Hot water key



Fig. 6. Spression keyboard (Xp)



## 10.2.- Cleaning the coffee group and the coffee supply tube.

Daily cleaning: The coffee circuit (distribution group and coffee supply tube) must be cleaned every day.

For daily cleaning (without detergent tab), turn the machine off by pressing ON/OFF or wait for the machine to turn itself off automatically by set time. The machine automatically performs self-cleaning operations while turning itself off. The message «Turning off» is displayed while these are in progress.

Weekly cleaning: The cleaning of this circuit with detergent is recommended on a weekly basis to remove any residues left by the coffee in the form of grease, which may lead to blockage and unpleasant tastes. The machine informs as to the need for this cleaning procedure by displaying the message «CLEAN MACHINE WITH TAB» once a week or every 2000 coffees (whichever comes first).

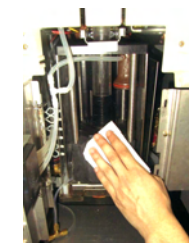
To perform weekly cleaning with detergent tabs, press the CLEANING button. When the «Both» (milk and coffee) option is selected, the milk-cleaning cycle described previously is performed first and, when this cycle is finished, the coffee-cleaning cycle begins. When the «Coffee» option is selected and confirmed, the group-cleaning cycle begins.



**Cleaning supply tube, insert brush to the bottom.**



**Insert detergent tab.**



**Cleaning the group**

The coffee-cleaning cycle begins with the display showing «WAIT» while the coffee group goes to the coffee-supply position. When the message «INSERT BRUSH AND PRESS BUTTON» is displayed, insert brush ref. 09716130-0 to the bottom of the ground-coffee supply hopper and remove. Then press the cleaning button again to continue the cycle.

Another message is displayed: «INSERT TAB AND PRESS BUTTON». Insert a cleaning tab into the upper pre-ground coffee duct and press the CLEANING button again. The display reads «Cleaning». The machine turns itself off automatically when the cleaning cycle finishes.

If you do not have the recommended detergent, then it is preferable to clean the circuit with just water rather than using a non-approved product.

**Azkojen recommends Neo disher KMR coffee-machine detergent tabs by Dr Weigert.**

**The manufacturer does not accept any responsibility for damage caused as result of using non-approved cleaning products.**

When weekly or daily cleaning is complete and the display has gone out, remove the cup-support and wastewater-collection trays. Open the upper and lower flaps to access the group. Clean the group with a cloth. Close the doors and put the trays back into position.

## 10. CLEANING INSTRUCTIONS.



The milk and coffee circuits must be cleaned on a daily basis in order to ensure proper coffee-machine operation.

In order to avoid blockage and unpleasant taste, the coffee group must be cleaned once a week or every 2000 servings using a special coffee-machine detergent tab.

The metal parts on the machine must be cleaned with a damp cloth. Do not use detergent, abrasive products, alcohol or solvents.

**DO NOT SUBMERGE THE MACHINE IN WATER.**

**DO NOT CLEAN THE MACHINE WITH PRESSURISED WATER.**

### 10.1.- Cleaning the milk circuit.

The circuit which serves milk must be cleaned on a daily basis. In order to do this, press the cleaning button. The Milk circuit, the Coffee circuit or Both can be cleaned. The plus and minus buttons are used to choose the desired option and the relevant operation begins when the selection is confirmed.

When the Milk cleaning option is selected, the machine requests «REPLACE MILK WITH SOLUTION and PRESS BUTTON». Remove the milk reservoir and replace it with a jar containing a solution of cold water + detergent, inserting the silicon milk-suction tube into the solution. Press the cleaning button again. The coffee machine sucks up the solution and it flows through the milk circuit, cleaning it as it goes. The machine then requests «FILL WITH 1L OF COLD WATER AND PRESS BUTTON». Replace the water/detergent jar with 1 litre of cold water. Press the cleaning button again. The machine sucks up the water to rinse the circuit and remove any potential detergent residue. If you do not have the recommended detergent, then it is preferable to clean the circuit with just cold water rather than using a non-approved product. The solution is prepared by dissolving **30 cm<sup>3</sup>** of **Neo disher Alka 500** milk detergent by Dr Weigert into a jar containing 1 litre of cold water.



Detergent.



Mix detergent



Clean milk circuit

**The manufacturer does not accept any responsibility for damage caused as a result of using non-approved cleaning products.**

## 7. STARTING UP.



- 7.1.- Open the general stopcock to allow water into the machine.
- 7.2.- Start up the general electrical box to allow the machine to be powered. At this moment the ON/OFF key LED will begin to blink on and off.
- 7.3.- Press the ON/OFF key to turn the machine on. (In Sp models, remove the programme keypad cover in order to access the ON/OFF key).  
The ON/OFF key LED will go off and the first line of the display will show the message "Heating", whilst the coffee head starts up and the working temperature is reached. The second line of the display shows a progress bar which indicates the time remaining in order to reach the said working temperature for the water in the coffee boiler (around 4 minutes).  
If necessary, the pond will automatically fill the steam generator until the working water level is reached, and the pilots indicating the minimum water and steam generator working levels will go off. If filling is not complete after 25 seconds, the machine will power off and the incident will be displayed. In this case, open and close the machine door and press the ON/OFF key in order to fill again during 25 seconds.  
When the working temperature is reached, the display shows "Machine ready" until a serving is requested. When the serving is complete, the defect message will appear, for example: "AZKOYEN Xp" ("AZKOYEN Sp" in the Sp models), the time or a text programmed by the user.
- 7.4.- Fill the coffee bean hoppers with the types of coffee to be used. **Never introduce ground coffee or foreign bodies in the hoppers, as this may result in deterioration..**
- 7.5.- Press a coffee key to discharge any air chambers which may be found in the circuit.
- 7.6.- Once 15 minutes have passed, the steam gauge indicates a pressure of between 1.3 and 1.5 kg/cm<sup>2</sup> (127-147kPa). This indicates that there is sufficient steam for milk servings, and hence the machine is ready to work.
- 7.7.- Configure the serving keys to the customer's preferences.
- 7.8.- Programme the number of grams, should the customer require an amount different to 8.5 grams.
- 7.9.- Regulate the grinding in line with the customer's preferences
- 7.10.- Check that the amounts of water/milk programmed for each serving are the ones the customer wants. Re-programme them if necessary.

## 8. INSTRUCTIONS FOR USE



### 8.1 Turning on the Machine.

The machine comes on and can be turned off by pressing the ON/OFF key. If on and off times have been programmed into the machine, it will turn on and off automatically at the programmed times. The machine can be turned on during the programmed off period by pressing the ON/OFF key.

When the machine starts up, the ON/OFF key LED will go off and the first line of the display will show the message "Heating", whilst the coffee head starts up and the working temperature is reached. The second line of the display shows a progress bar which indicates the time remaining in order to reach the said working temperature for the water in the coffee boiler.

If the steam generator is cold, the steam gauge will, after 15 minutes, show a pressure of between 1.3 and 1.5 kg/cm<sup>2</sup> (127-147kPa). This indicates that there is sufficient steam for milk servings, and hence the machine is ready to work.

### 8.2 Hopper Selection Key.

This key selects the hopper to receive the coffee: Hopper 1 (left), Hopper 2 (right) or Pre-ground coffee conduct (centre). (This key does not exist in Sp models since they only have Hopper 1). If the key is pressed once, the LED comes on and the display shows "Hopper 2"; if the key is pressed again, the LED blinks on and off and the display shows "Pre-ground"; if the key is pressed once again, the LED goes off and the display shows "Hopper 1". These three messages can be programmed, for example: NATURAL, DECAFFEINATED and GUATEMALA.

If the LED is off, the coffee in Hopper 1 is ground. If the LED is on, the coffee in Hopper 2 is ground. If the LED is blinking on and off, wait for pre-ground coffee to come through the Pre-ground coffee conduct.

Only coffee beans can be introduced in Hopper 1 and Hopper 2. Only ground coffee can be introduced in the Pre-ground coffee conduct.

Once the serving is complete, three things can happen: the LED continues to indicate the current hopper, it changes automatically to Hopper 1, or it changes automatically to Hopper 2. These three options can all be programmed. The option by defect is to return automatically to Hopper 1.

### 8.3 Serving Keys.

The machine has 8 keys for servings of coffee and/or milk and/or hot water (6 keys in Sp models). Each of these 8 keys has an LED and an associated display to indicate the serving available in this key.

If the key is pressed once, the LED comes on and the machine begins this serving.

If the key is pressed twice (only in Xp models with Twice function operative), the LED blinks on and off and the machine makes this serving for two (e.g. if the weak coffee key was pressed, a serving is made of two weak coffees in one single cycle).

When pressing a serving, the first line of the display shows the name of the serving, adding "x2" if it is double. The second line of the display shows a progress bar indicating the time remaining to conclude the serving. The said serving names are programmable.

Each of these 8 serving keys can be set as the key for:



### 9.32 Intensive Test.

This allows us to test the coffee head by carrying out movement cycles. These cycles involve moving down, going to the coffee loading position and moving up.

When the display shows "INTENSIVE TEST", simply press the PROG key. The display will show "Carrying Out Intensive Test" and the LED for the Stop key will light up. By pressing the Stop key, these movements stop and we move on to the next programming function.

### 9.33 Exit.

This allows us to exit programming and return to the normal mode of operation of the coffee machine.



### 9.29 Programming the milk servings.

This allows programming whether the machine has milk service or not. If it is programmed that there is no milk, the message "INTRODUCE MILK OUTLET" will not appear when the milk device is removed from the machine, nor will it give services with milk.

To do this, when the display shows "MILK SERVINGS", press the PROG key. Then press the MORE key in order to bring up "Activate Yes". Finally press the PROG key to register the said value and move on to the next programme function.

### 9.30 Programming the hot water serving.

This allows programming whether the machine has an infusion service or not. If it is programmed without infusion, when turning off the machine it will send the water from the steam boiler to the drain in order to renew the water in the boiler.

To do this, when the display shows "HOT WATER SERVING", press the PROG key. Then press the MORE key in order to bring up "Activate Yes". Finally press the PROG key to register the said value and move on to the next programme function.

### 9.31 Automat Parameters.

This allows us to carry out the following functions:

- Save parameters: This allows the automat EEPROM parameters to be recorded in the console RAM (EEPROM à RAM). These parameters are automatically saved when the machine is turned off.
- Restore parameters: This allows the automat parameters to be recorded in the EEPROM automat from the console RAM (RAM à EEPROM).
- View parameters: This displays the following automat parameters, as stored in the console RAM:
  - Boiler temperature.
  - Grinding time for grinder 1.
  - Grinding time for grinder 2 (only in Xp models).

When the display shows "AUTOMAT PARAMETERS", simply press the PROG key. The display will show "Save Parameters". Use the MORE/LESS keys to choose between Save Parameters, Restore Parameters, View Parameters and Back. Then press the PROG key:

- If you have selected Save Parameters, the display will show "Confirm No". Then press the MORE key in order to bring up "Confirm Yes". Finally press the PROG key to save the automat parameters and move on to the next function.
- If you have Selected Restore Parameters, the display will show "Confirm No". Then press the MORE key in order to bring up "Confirm Yes". Finally press the PROG key to restore the automat parameters and move on to the next function.
- If Display Parameters is selected, the display will show, for example, "Temp. Boiler 0095". After pressing the MORE key, the display will show, for example, "Grinding time M1 002760". After pressing the MORE key, the display will show, for example, "Grinding time M2 002400". Press the MORE key again and the display will show "Back". Finally press the PROG key to display the automat parameters and move on to the next function.
- If you have selected Back, this programme function is exited and we move on to the next one.



- Coffee.
- Warm Milk.
- Whipped Milk.
- White coffee.
- Milk with Coffee.
- Cappuccino = Coffee + Whipped Milk.
- Cappuccino Coffee = Whipped Milk + Coffee.
- Jar (only in Xp models).
- American.
- Latte Macchiato = Warm Milk + Waiting Time + Whipped Milk + Waiting Time + Coffee.
- Infusion

2. If the Press Twice is not operative, in addition to the above services, their corresponding doubles can be programmed in.

The settings by defect in the Xp models is:

Press Twice operative		Press Twice not operative	
Espresso	Cappuccino	Espresso (Tolva1)	Espresso (Tolva2)
Lungo	Americano	Espresso x2 (Tolva1)	Espresso x2 (Tolva2)
Macchiato	Hot Milk	Lungo (Tolva1)	Lungo (Tolva2)
Caffé Latte	Steamed Milk	Lungo x2 (Tolva1)	Lungo x2 (Tolva2)

The settings by defect in the Sp models is:

Models with milk		Models without milk	
Espresso	Cappuccino	Espresso	Espresso
Lungo	Hot Milk	Lungo	Lungo
Caffé Latte	Tea	Americano	Tea

Should it be detected that there is no coffee during coffee servings, the serving is cancelled and the display shows "SERVING CANCELLED, NO COFFEE".

### 8.3.1 Espresso Coffee Servings.

- **Coffee beans from Hopper 1 or Hopper 2.** Press the required key in order to start the serving. The serving will terminate automatically when the programmed volume is reached. Press the STOP key if you wish to cancel the serving.

- **Pre-ground coffee (only in Xp models).** Press the required key in order to start the serving. The message "WAIT" will be displayed whilst the coffee head is positioned at the coffee load point. The display will then show "INTRODUCE COFFEE AND PRESS KEY". Introduce a dose of ground coffee in the upper part of the pre-ground coffee conduct using the scoop supplied. Press the required key again in order to start the serving. The serving will terminate automatically when the programmed volume is reached. Press the STOP key if you wish to cancel the serving.



Should 30 seconds pass without the serving key being pressed again, the serving is carried out automatically since the machine understands that the ground coffee has been introduced.

### 8.3.2 Servings with Milk.

A device for milk (carton, bottle, jar, etc) must be available in the refrigeration module or in the left-hand side of the machine. Introduce the silicon milk-supply tube in the said receptacle. Do not use any tube other than the one supplied with the machine.

Press the required key in order to start the serving. The serving will terminate automatically when the programmed volumes are reached. Press the STOP key if you wish to cancel the serving.

### 8.3.3 Jar Servings.

(Only in Xp models). Press the required key in order to start the serving and obtain in a continuous manner the number of programmed double coffees. Press the STOP key if you wish to cancel the serving.

### 8.3.4 American Servings.

Press the required key in order to start the serving. It will first serve the hot water and then the coffee. The serving will terminate automatically when the programmed volumes are reached. Press the STOP key if you wish to cancel the serving.

### 8.3.5 Infusion Servings.

Press the required key in order to start the serving. It supplies hot water from the coffee boiler. The serving will terminate automatically when the programmed volume is reached. Press the STOP key if you wish to cancel the serving.

### 8.4 STOP/Continuous Preparation key.

- STOP. Press this key to terminate a serving which is in process.
- Continuous preparation (only in Xp models). When no serving is in progress, you can press this key to start a continuous coffee serving. Press the STOP key again to stop it.

### 8.5 Hot Water Key (optional).

This is positioned above the hot water arm, and has its own LED. It supplies hot water from the steam generator.

If the key is pressed once, the LED comes on and the machine supplies a dose of programmed hot water.

If the key is pressed twice (only in Xp models), the LED blinks on and off and the machine supplies a second dose of programmed hot water.

Press the STOP key if you wish to cancel the serving.

### 8.6 Steam Serving (only in Xp models, optional).

Turn the steam knob anti-clockwise to begin the steam serving, and anticlockwise to interrupt it.

When the knob is turned, some water drops will appear due to condensation inside the arm,



## 9.24 Programming of Hopper Operation.

This allows us to programme one of these three options for the hoppers:

- **Return to Hopper 1:** This means that when a coffee is finished, it returns automatically to Hopper 1.
- **Return to Hopper 2:** This means that when a coffee is finished, it returns automatically to Hopper 2.
- **Use the last one:** This means that when a coffee is finished, it remains in its hopper.

When the display shows "OPERATION HOPPERS", simply press the PROG key. The display will show, for example, "Return to Hopper 1". Use the MORE/LESS keys to choose between Return to Hopper 1, Return to Hopper 2 and Use the last one. Finally press the PROG key to register the said value and move on to the next programme function.

The option by defect, as established at the factory, is to return automatically to Hopper 1.

## 9.25 Acoustic Signal Control.

This allows you to activate/deactivate the control, in order to sound a beep every time a key is pressed.

When the display shows "ACOUSTIC SIGNAL", simply press the PROG key. Then press the MORE key in order to bring up "Activate Yes". Finally press the PROG key to register the said value and move on to the next programme function.

The factory value for the said control of the acoustic signal is deactivated.

## 9.26 Programming the Number of Grinders.

This allows us to programme whether the machine has 1 grinder or 2 grinders.

When the display shows "NUMBER OF GRINDERS", simply press the PROG key. The display will show, for example, "Number of Grinders 02". Use the MORE/LESS keys to choose between 1 grinder and 2 grinders. Finally press the PROG key to register the said value and move on to the next programme function.

The factory value by defect is with 2 grinders.

## 9.27 Stop Clock and Factory Settings.

This allows us to programme all the machine variables with the factory values, with the exception of the number of grinders. It also deactivates the real-time clock so it does not consume battery life during the storage of the machine. This clock is automatically activated when the machine is turned on again.

When the display shows "STOP CLOCK", simply press the PROG key. Then press the MORE key in order to bring up "Confirm Yes". Finally press the PROG key to register the said variables with the factory values and move on to the next programme function.

## 9.28 Programming the press twice.

This allows programming whether the keys accept the press twice to give double service.

To do this, when the display shows "PRESS TWICE", press the PROG key. Then press the MORE key in order to bring up "Activate Yes". Finally press the PROG key to register the said value and move on to the next programme function.



### 9.21 Programming of the Preparation Time for the Coffee.

In Xp models, the optimum preparation time for single and double coffees from each of the grinders can be programmed, so tailoring the machine to the customer's preferences. It allows single time to be programmed between 10 and 30 seconds and double time between 15 and 40 seconds, second by second, for each of the grinders.

In Sp models, the optimum preparation time for a single coffee can be programmed, so tailoring the machine to the customer's preferences. It allows single time to be programmed between 10 and 30 seconds, second by second.

These times are used by the grinding control algorithm in order to suggest the regulation of the grinding to the user. The display will allow a choice between using fine and coarse grinding from grinder 1 or grinder 2, provided the grinding control is activated.

When the display shows "PREPARATION TIME", simply press the PROG key. The display will show, for example, "Double time M1 20". Use the MORE/LESS keys to select the value required and then press the PROG key. The display will show, for example, "Double time M1 25". Use the MORE/LESS keys to select the value required and then press the PROG. key. The display will show, for example, "Double time M2 20". Use the MORE/LESS keys to select the value required and then press the PROG. key. The display will show, for example, "Double time M2 25". Use the MORE/LESS keys to select the value required and then press the PROG. key to register these values and move on to the next programme function.

The factory values for coffee preparation times are as follows:

Single = 20 seconds.

Double = 25 seconds.

### 9.22 Ground Coffee Control.

This allows you to activate/deactivate the control, in order to suggest the regulation of the grinding to the user. If it is activated, the display will ask us to introduce fine or coarse grinding for grinder 1 or grinder 2 whenever the coffee preparation time for several consecutive coffees differs by a specific amount from the optimum time programmed in the foregoing section (see 9.20).

When the display shows "GRINDING CONTROL", simply press the PROG key. Then press the MORE key in order to bring up "Activate Yes". Finally press the PROG key to register the said value and move on to the next programme function.

The factory value for the said control of the grinding is deactivated.

### 9.23 Presence of Dregs Tray.

This allows us to configure the machine to work without the dregs tray. In this case no notice will be given when emptying the dregs tray, for which reason the dregs tray should be removed and a waste funnel to remove any coffee from under the machine should be placed in position.

When the display shows "DREGS TRAY PRESENT", simply press the PROG key. Then press the LESS key in order to bring up "Dregs Tray No". Finally press the PROG key to register the said value and move on to the next programme function.

The factory value by defect is with the dregs tray.



with the steam then following. For this reason it is best to wait for a few seconds before applying the steam to the desired serving.

In order to obtain cream when warming the milk, submerge the tip of the arm in the bottom of the receptacle. When the milk is about to boil, move the receptacle downwards, keeping it there for a few seconds with the tip of the arm almost above the milk.

Finally, close the knob and clean the arm with a damp cloth in order to remove anything left behind.



**DO NOT HANDLE ALCOHOL OR USE A NAKED FLAME IN THIS MACHINE.  
FIRE HAZARD.**

## 9. PROGRAMMING INSTRUCTIONS.



There are three programming keys with the following functions:

- PROG key. This allows you to enter the programming. Simply keep it pressed down for 2 seconds. It also allows you to select a programming function and confirm the items programmed.
- MORE/LESS keys. These allow us to move forward/back from one programme function to another, to introduce YES/NO and to increase and decrease numbers.

Whilst in programming, the LEDs for the keys activated at each moment will come on.

If you keep the PROG key pressed for two seconds, the first line of the display will show "Access code". The second line shows 4 hyphens, with the one on the left blinking on and off.

In Xp models, a number is assigned to each of the top 10 keys: the top left key is 1, the bottom left key is 5, the top right key is 6 and the bottom right key is 0. In Sp models, a number is assigned to each of the 6 serving keys: the top left key is 1, the bottom left key is 3, the top right key is 4 and the bottom right key is 6. By pressing one of these keys, an asterisk appears in this position and the next hyphen begins to blink on and off. Once the four numbers have been pressed, the first programme function assigned to this code automatically appears, provided the code is correct. You can move around the different programming functions by pressing the MORE and LESS keys. If the code is not correct, the message "Incorrect code" appears for five seconds, and programming is exited.

Up to 20 access codes (of 4 digits each) can be programmed, and each of these can be assigned specific programming functions.

The programme functions are as follows:

- q Programming with factory details.
- q Programming of the grams of coffee.
- q Common programming of the water/milk volumes for the servings.
- q Programming per hopper of the water/milk volumes for the servings (only in Xp models).
- q Programming the clock.
- q Programming of on/off times for the machine.
- q Programming of hopper name (only in Xp models).
- q Programming the name of the servings.
- q Programming of defect message.
- q Programming of access codes.
- q Modification of the access code in use.
- q Cost accounting or per hopper.
- q Sales accounting or per key.
- q Reset accounting.
- q View incidents.
- q Delete incidents.
- q Programme versions.
- q Configuration of the serving keys.
- q Programming of the boiler temperature.
- q Programming of the preparation time for the coffee.
- q Ground coffee control.
- q Presence of dregs tray.



will show, for example, "V. AXp 07/07/03 33206280-0". If you press the MORE key, the display will show "Back", whilst if you press the PROG key, this programming function will be exited in order to move onto the next one.

### 9.19 Configuration of the Serving Keys.

This allows us to assign the required serving to the 8 servings keys (6 servings keys in Sp models). Each of these 8 serving keys (6 serving keys in Sp models) can be set as the key for:

- Coffee.
- Warm Milk.
- Whipped Milk.
- White coffee.
- Milk with Coffee.
- Cappuccino = Coffee + Whipped Milk.
- Cappuccino Coffee = Whipped Milk + Coffee.
- Jar (only in Xp models).
- American.
- Latte Macchiato = Warm Milk + Waiting Time + Whipped Milk + Waiting Time + Coffee.
- Infusion

If the key has coffee, Xp models can program whether to set this key to a hopper or leave it free. The options which can be programmed are as follows:

- **Free:** This means that the hopper selection key can be used to select the hopper to receive the coffee.
- **Hopper 1:** This means that this coffee is always ground from Hopper 1, regardless of the hopper selection key.
- **Hopper 2:** This means that this coffee is always ground from Hopper 2, regardless of the hopper selection key.
- **Pre-ground:** This means that this coffee is always received through the Pre-ground coffee conduct, regardless of the hopper selection key.

When the display shows "CONFIGURE KEYS", simply press the PROG key. The display will show "Select key to change". Press the PROG key to move onto the next programme function. If one of the 8 serving keys is pressed, the display will show "Coffee". Use the MORE/LESS keys to select the type of serving required for this key, and then press the PROG. key. If the serving chosen does not have any coffee, "Select key to change" will be displayed again. If the serving chosen has coffee, the display will show "Available". Use the MORE/LESS keys to choose between Free, Hopper 1, Hopper 2 and Pre-ground. Then press PROG to return to "Select key to change".

### 9.20 Programming of the Boiler Temperature.

This allows the temperature of the water in the coffee boiler to be programmed. It allows programming of the said temperature between 88°C and 107°C, 1°C by 1°C.

When the display shows "BOILER TEMPERATURE", simply press the PROG key. The display will show, for example, "Temp. Boiler 0095". Use the MORE/LESS keys to select the value required and then press the PROG key. Then press the MORE key to bring up "Confirm Yes". Finally press the PROG key to register the said value and move on to the next programme function.

The factory value for the said temperature is 95°C.



this hopper. Then press PROG/MORE/LESS to return to “Select Key”.

- b) If you have selected Partial Accounting, the display will show “Select key”. Press the PROG key to move onto the next function. If you press a serving key which has no coffee, the display will show, for example, “Partial 00078 20/10/03 20:59”. If the key has coffee, the display will show “Hopper 1”. Use the MORE/LESS keys to choose between Hopper 1, Hopper 2 and Pre-ground. Pressing PROG will bring up the partial counts for this key and this hopper. Then press PROG/MORE/LESS to return to “Select Key”.
- c) If you have selected Reset Partial Accounting, press the MORE key in order to bring up “Confirm Yes”. Finally press the PROG key to register the current time and date and reset all the counters at zero.
- d) If you have selected Back, this programme function is exited and we move on to the next one.

### 9.15 Reset Accounting.

This allows you to reset the total and partial counters for the different kinds of servings in cost accounting or counts per hopper.

This allows you to reset the total and partial counters for all the keys for servings in sales accounting or counts per key.

All these counters are deleted at the same time.

When the display shows “RESET COUNTER”, simply press the PROG key. Then press the MORE key in order to bring up “Confirm Yes” Finally press the PROG key to reset all these counters at zero and move on to the next programme function.

### 9.16 View Incidents.

This allows us to view the last 20 incidents in the machine, with their time and date, in chronological order, from the first incident to the most recent. The warning message shows the letters SP followed by two codes. The first code indicates the command which the machine was carrying out at the moment of the incident and the second code indicates the incident.

When the display shows “INCIDENTS”, simply press the PROG key. The display will show, for example, “SP 32 20 20/10/03 14:01”. If you press the LESS key, the previous incident will be displayed, and so on in a successive manner. Finally press the PROG key to exit this programme function and move on to the next one.

### 9.17 Delete Incidents.

This can be used to delete all the machine incidents described in the previous section.

When the display shows “DELETE INCIDENT”, simply press the PROG key. Then press the MORE key in order to bring up “Confirm Yes”. Finally press the PROG key to delete the incidents and move on to the next programme function.

### 9.18 Programme Versions.

It can be used to view the Console program version and the Automat programme version. The console programme is called CXp (in the Sp models it is called CSp), and the automat programme is called AXp. The display will show the date and the programme reference.

When the display shows “PROGRAMME VERSION”, simply press the PROG key. The display will show, for example, “V. CXp 07/07/03 33206290-0”. If you press the MORE key, the display



- q Programming of hopper operation (except in Xp models).
- q Acoustic signal control.
- q Programming the number of grinders (only in Xp models).
- q Stop clock and factory settings.
- q Automat parameters.
- q Intensive test.
- q Exit.

By defect the access code 1111 is programmed, which allows access to the following programming functions:

- q Programming of the grams of coffee.
- q Common programming of the water/milk volumes for the servings.
- q Cost accounting or per hopper.

The programming functions are displayed in the uppercase, whilst the different submenus within each function are displayed in the lowercase.

### 9.1 Programming the language.

This allows programming so that the messages shown on the display are in one of the following languages: Spanish, English, French, German, Portuguese, Italian, Dutch.

To do this, when the display shows “LANGUAGE”, press the PROG key. The display will show, for example, “Spanish”. Using the PLUS/MINUS keys select the desired language. Then press the PROG key to record this language and move on to the next programming function.

### 9.2 Programmed Factory Details.

This option can be used to reset the grams of coffee, the grinding times and the volumes of water/milk established in the factory for all possible servings.

When the display shows “FACTORY DETAILS”, simply press the PROG key. Then press the MORE key in order to bring up “Confirm Yes”. Finally press the PROG key to register the said factory values and move on to the next programme function.

The factory values for coffee grams (average consumption) are as follows:

- Hopper 1 = 8.5 grams.
- Hopper 2 = 8.5 grams.

The factory values for the volumes of water/milk are as follows:

- Coffee = 40 cm<sup>3</sup>.
- Warm Milk = 9.5 seconds
- Whipped Milk = 9.5 seconds
- White coffee = 60 cm<sup>3</sup> + 4.4 seconds.
- Milk with Coffee = 4.4 seconds + 60 cm<sup>3</sup>.
- Cappuccino = 60 cm<sup>3</sup> + 4.4 seconds.
- Cappuccino Coffee = 4.4 seconds + 60 cm<sup>3</sup>.
- Jar = 5 double coffees of 120 cm<sup>3</sup>.
- American = 80 cm<sup>3</sup> of water + 40 cm<sup>3</sup> of coffee.



Latte Macchiato = 4.4 seconds of warm milk + 5 seconds of waiting time + 4.4 seconds of whipped milk + 5 seconds of waiting time + 40 cm<sup>3</sup> of coffee.

Infusion = 120 cm<sup>3</sup>.

Continuous Preparation = 1000 cm<sup>3</sup>.

Weak infusion = 5 seconds.

Strong infusion = 10 seconds.

### 9.3 Programming of the Grams of Coffee.

This allows the grams of coffee for hopper 1 and Hopper 2 to be programmed, It allows between 6 and 16 grams to be programmed in Xp models (between 6 and 20 grams in SP models), at intervals of 0.5 grams.

When the display shows "COFFEE GRAMS", simply press the PROG key. The display will show, for example, "Hopper 1 8.5 gr". Use the MORE/LESS keys to select the value required. After pressing the PROG key, the display will show, for example, "Hopper 2 8.5 gr". Use the MORE/LESS keys to select the value required. Finally press the PROG key to register the said values and move on to the next programme function.

### 9.4 Common Programming of the Water/Milk Volumes for the Servings.

It allows programming the dose of water/milk for each single service being the dose for the double service twice the dose programmed for the single if the Press Twice is operative. If the Press Twice is not operative, it is still possible to program the double service dose, so that the double service dose is not linked to the single service dose.

When the display shows "COMMON SERVING VOLUME", simply press the PROG key. The display will show "Select serving" and the LEDs for the keys which can be programmed will light up. Press the serving you wish to programme and the machine will start to do it. The display will show "Register dosage by pressing STOP". When you have decided on the dose required, interrupt the filtering with the STOP key and the value of the dose served is recorded. The display will then once again show "Select serving". If no more doses are to be programmed, press the PROG key to leave this programming function and move on to the next one.

If the jar key is pressed in order to programme the water dose, the machine will prepare a double coffee until the filtering is interrupted using the STOP key, and the value for the dose served will be recorded. The display will then show, for example, "Coffees per jar 05". Use the MORE/LESS keys to select the number of double coffees for the jar. Allows between 2 and 50 coffees as programmed to make up the jar. Finally press the PROG key to register the said value. In this case, the water dose and the number of coffees programmed for the jar are extrapolated for the other coffee bean hopper.

Coffee preparation is interrupted whenever it lasts for more than 5 minutes.

### 9.5 Programming per Hopper of the Water/Milk Volumes for the Servings.

It allows programming the dose of water/milk for each single service being the dose for the double service twice the dose programmed for the single if the Press Twice is operative. If the Press Twice is not operative, it is still possible to program the double service dose, so that the double service dose is not linked to the single service dose.

When the display shows "SERVING VOLUME PER HOPPER", simply press the PROG key. The display will show "Select hopper and serving" and the LEDs for the keys which can be programmed will light up. Use the HOPPER key to select the required hopper, and then press



### 9.13.3 Reset the Partial Counters.

This allows you to reset these partial counters and record the time and date of resetting.

When the display shows "COST ACCOUNTING", simply press the PROG key. The display will show "Total counts". Use the MORE/LESS keys to choose between Total counts, Partial counts, Reset partial counts and Back. Then press the PROG key.

- a) If you have selected Total Accounting, the display will show, for example, "Hopper 1 0000125". Use the MORE/LESS keys to see the other counters. When "Back" appears, press PROG to move onto the next function.
- b) If you have selected Partial Accounting, the display will show, for example, "Hopper 1 00120 20/10/03 12:29". Use the MORE/LESS keys to see the other counters. When "Back" appears, press PROG to move onto the next function.
- c) If you have selected Reset partial accounting, press the MORE key in order to bring up "Confirm Yes". Finally press the PROG key to register the current time and date and reset all the counters at zero.
- d) If you have selected Back, this programme function is exited and we move on to the next one.

### 9.14 Sales Accounting or per key.

This allows you to see the total and partial accounting for each serving key, and to reset the partial counters for these keys.

#### 9.14.1 Total counters.

This allows you to see the total accounting for each serving key. If the key has coffee, Xp models can display the accounting for the said key depending on whether the hopper has received the coffee: Hopper 1, Hopper 2 or Pre-ground coffee conduct.

Totals counters have 7 digits.

#### 9.14.2 Partial Counters.

This allows you to see the partial accounting for each serving key, along with the date and time that this partial accounting began. If the key has coffee, Xp models can display the accounting for the said key depending on whether the hopper has received the coffee: Hopper 1, Hopper 2 or Pre-ground coffee conduct.

Partial counters have 5 digits.

#### 9.14.3 Reset the Partial Counters.

This allows you to reset these partial counters and record the time and date of resetting.

When the display shows "SALES ACCOUNTING", simply press the PROG key. The display will show "Total counts". Use the MORE/LESS keys to choose between Total Counts, Partial Counts, Reset Partial Counts and Back. Then press the PROG key:

- a) If you have selected Total Accounting, the display will show "Select key". Press the PROG key to move onto the next function. If you press a serving key which has no coffee, the display will show, for example, "Total Accounting 0000125". If the key has coffee, the display will show "Hopper 1". Use the MORE/LESS keys to choose between Hopper 1, Hopper 2 and Pre-ground. Pressing PROG will bring up the total counts for this key and



- I) If you have selected Modify, the display will show, for example, “New code 1111” and the left digit will blink on and off. Introduce the required code. Next press the PROG key to bring up all the programme functions, and use the MORE/LESS keys to activate the functions you wish to assign to this access code (by entering “Yes”).
- II) If you have selected Delete, this code disappears and the display shows the first code programmed.
- III) If you have selected Back, the display will show the first programmed code.
- b) If you have selected “Code —”, the display will show “New code —” and the digit on the left will begin to blink on and off. Introduce the required code. Next press the PROG key to bring up all the programme functions, and use the MORE/LESS keys to activate the functions you wish to assign to this new access code (by entering “Yes”).
- c) If you have selected Back, this programme function is exited and we move on to the next one.

## 9.12 Modification of the Access Code in Use.

This allows us to modify the access code in use, since this has been used to access this programming function.

When the display shows “CODE IN USE”, simply press the PROG key. The display will show, for example, “New code 2222” and the left digit will blink on and off. Introduce the required code.

## 9.13 Cost Accounting or per Hopper.

This allows you to see the total and partial accounting for each of the different kinds of servings, and to reset the partial counters.

### 9.13.1 Total Counters.

This allows you to see the total accounting for the machine with the following counters:

- Total counter for coffee servings from Hopper 1.
- Total counter for coffee servings from Hopper 2 (only in Xp models).
- Total counter for Pre-ground coffee servings (only in Xp models).
- Total counter for Milk servings.
- Total counter for Infusion servings.

Totals counters have 7 digits.

### 9.13.2 Partial Counters.

This allows you to see the time and date that the partial accounting began, along with the partial accounting for the machine with the following counters:

- Partial counter for coffee servings from Hopper 1.
- Partial counter for coffee servings from Hopper 1 (only in Xp models).
- Partial counter for Pre-ground coffee servings (only in Xp models).
- Partial counter for Milk servings.
- Partial counter for Infusion servings.

Partial counters have 5 digits.



the serving to be programmed. The machine will then begin the serving. The display will show “Register dosage by pressing STOP”. When you have decided on dose required, interrupt the filtering with the STOP key and the value of the dose served is recorded. The display will then once again show “Select hopper and serving”. If no more doses are to be programmed, press the PROG key to leave this programming function and move on to the next one.

If the jar key is pressed in order to programme the water dose, the machine will prepare a double coffee until the filtering is interrupted using the STOP key, and the value for the dose served will be recorded. The display will then show, for example, “Coffees per jar 05”. Use the MORE/LESS keys to select the number of double coffees for the jar. Allows between 2 and 50 coffees as programmed to make up the jar. Finally press the PROG key to register the said value. In this case, the water dose and the number of coffees programmed for the jar are only registered for the hopper selected. The water doses and the number of coffees for one same jar key may be different, depending on whether the coffee is from hopper 1 or hopper 2.

## 9.6 Programming the clock.

This allows the following options to be programmed:

- Time
- Minute
- Year
- Month
- Day
- Day of the week
- Activation of changes to time in summer/winter.

When the display shows “CLOCK”, simply press the PROG key. The display will show, for example, “Prog. time 00”. Use the MORE/LESS keys to select the value required. Then press the PROG key and go back in the same way to programme the remaining options. Then press the MORE key to bring up “Confirm Yes”. Finally press the PROG key to register the said values and move on to the next programme function.

The factory values for these options are as follows:

Time = 00  
 Minute = 00  
 Year = 03  
 Month = 01  
 Day = 01  
 Day of the week = Wednesday  
 Automatic change from summertime/wintertime = Activated

## 9.7 Programming of On/Off Times for the Machine.

It allows the on and off times for the machine, 7 days a week.

Two programming modes are allowed:

- a) Common. Here you can specify a time for the machine to power on/off, and this will be extrapolated to all the days of the week. Moreover, each day of the week can be individually activated/deactivated, in order for the machine to start up or not at the programmed time.



- b) Daily. Here you can specify a time for the machine to power on/off, with individual settings for each day of the week. Moreover, each day of the week can be individually activated/deactivated, in order for the machine to start up or not at the programmed times.

When the display shows "ON/OFF TIMES", simply press the PROG key. The display will show "Prog. Mode. Common". Use the MORE/LESS keys to choose the Common or Daily programming mode. Then press the PROG key:

- a) If Common mode is selected, the display will show, for example, "Every day T. Start:00:00" with the time digit blinking on and off. Use the MORE/LESS keys to select the value required. After pressing the PROG key, the digit for the minutes will begin to blink on and off. Use the MORE/LESS keys to select the value required. Then press the PROG key to display, for example, "Every day End:00:00" with the digit showing the time blinking on and off. Continue in this manner in order to programme the OFF time. After pressing the PROG key, the display will show, for example, "Monday Not Activated". Use the MORE/LESS keys to choose between Activated and Deactivated. Then press the PROG key and go back in the same way to programme the remaining days of the week. Then press the MORE key to bring up "Confirm Yes". Finally press the PROG key to register the said values and move on to the next programme function.
- b) If you have selected the Daily mode, the display will show, for example, "Monday Not Activated". Use the MORE/LESS keys to choose between Activated and Deactivated. If it is programmed as a Non-Activated day, press the PROG key to program the next day of the week. If it is programmed as an Activated day, the display will show, for example, "Monday T. Start:00:00" with the time digit blinking on and off. Use the MORE/LESS keys to select the value required. After pressing the PROG key, the digit for the minutes will begin to blink on and off. Use the MORE/LESS keys to select the value required. Then press the PROG key to display, for example, "Monday End:00:00" with the digit showing the time blinking on and off. Continue in this manner in order to programme the OFF time. Press the PROG key to program the remaining days of the week and proceed in the same way. Then press the MORE key to bring up "Confirm Yes". Finally press the PROG key to register the said values and move on to the next programme function.

The factory values for these options are as follows:

- Time On = 00.00
- Time Off = 00.00
- Every day of the week deactivated.

## 9.8 Programming of Hopper Name.

This allows us to modify the names of the hoppers: Hopper 1, Hopper 2 and Pre-ground. When the display shows "HOPPER NAME", simply press the PROG key. The display will show, for example, "Hopper 1 -.....". Use the MORE/LESS keys to select the value required in the digit where the hyphen is (begin to write the name from the first digit on the left, since the programme will then align the name in the centre of the display). Then press the PROG key and the hyphen will move onto the next digit. Continue in this manner until the desired name is written. Press the PROG key to reach the end. The text recorded is that written up to the first point, for which reason spaces should be introduced using a blank character and not a point. Press the MORE key to bring up "Confirm Yes". Finally press the PROG key to register the said name. The display will then show the name of Hopper 2. Continue in this manner. The display will then show the name of the Pre-ground coffee conduct. Continue in this manner.



## 9.9 Programming the Name of the Servings.

This allows us to program the name to be displayed when any of the 8 servings keys are pressed in Xp models (6 servings keys in Sp models).

When the display shows "SERVING NAME", simply press the PROG key. The display will show "Select key to change". Press the serving name you wish to programme, and the display will show, for example: "Weak coffee -.....". Continue in the same way as in the previous section (see 9.7).

The names by defect in the Xp models are:

Weak coffee	Cappuccino Coffee
Strong coffee	American
Coffee with splash of milk	Warm Milk
White Coffee	Whipped Milk

The names by defect in the Sp models are:

Weak coffee	Cappuccino Coffee
Strong coffee	Warm Milk
White coffee	Infusion

## 9.10 Programming of Defect Message.

This allows us to program the message which will be displayed by defect when a serving is complete. This message can be: AZKOYEN Xp ("AZKOYEN Sp" in the Sp models), the time or a text programmed by the user.

When the display shows "DEFECT MESSAGE", simply press the PROG key. The display will show "Time". Use the MORE/LESS keys to choose between time, AZKOYEN Xp and User. Then press the PROG key.

- a) If you have selected Time, press the MORE key to bring up "Confirm Yes". Finally press the PROG key to register the said value and move on to the next programme function.
- b) If you have selected AZKOYEN Xp, press the MORE key to bring up "Confirm Yes". Finally press the PROG key to register the said value and move on to the next programme function.
- c) If you have selected a User, the display will show, for example, "DEFECT MESSAGE -.....". Continue in the same way as in the previous section (see 9.7).

The factory value is to display AZKOYEN Xp.

## 9.11 Programming of Access Codes.

This allows us to view, modify and delete the existing access codes, as well as the programming functions assigned to each code. It also allows us to program new access codes and assign programming functions to these codes.

When the display shows "ACCESS CODES", simply press the PROG key. The display will show the first programmed code, for example: "Code 1111". Use the MORE/LESS keys to select the desired code or "Code ——" or Back. Then press the PROG key:

- a) If you have selected one of the existing codes, the display will show "Modify". Use the MORE/LESS keys to choose between Modify, Delete and Back. Then press the PROG key: