

nuova simonelli

Macchine per caffè espresso
Espresso coffee machines
Machines à café espresso
Espresso-Kaffee Maschinen
Máquinas para café espresso

MOD. **OPTIMA**

INSTALLAZIONE ED USO
INSTALLATION AND USE
INSTALLATION ET USAGE
AUFSTELLUNG UND VERWENDUNG
INSTALACION Y USO

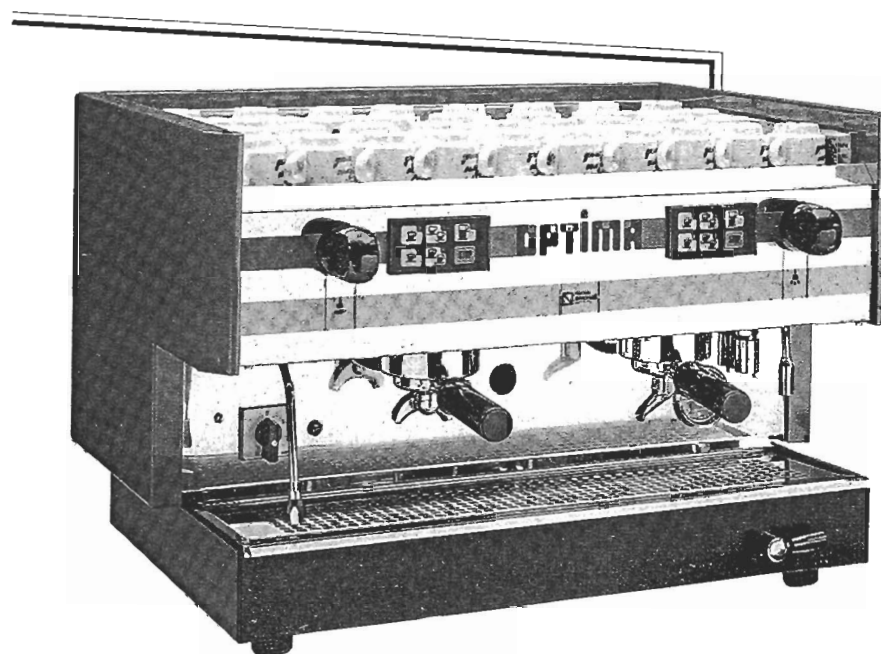
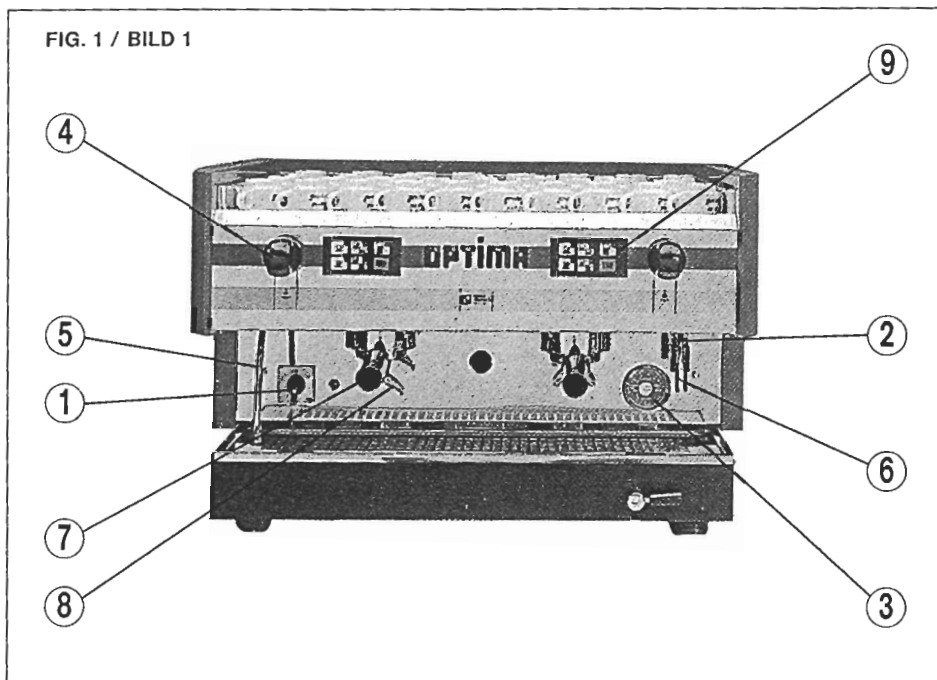


FIG. 1 / BILD 1



-
- 1) Interruttore generale
Main switch
Interrupteur général
Hauptschalter
Interruptor general
-
- 2) Livello ottico
Sight level
Niveau optique
Optischer Wasserstand
Nivel optico
-
- 3) Manometro doppia scala
Double manometre
Manomètre double échelle
Doppelmanometer
Manometro doble escala
-
- 4) Leva rubinetto vapore/acqua calda
Steam tap lever
Levier du robinet vapeur
Dampfahn Hebel
Palanca grifo de vapor
-
- 5) Lancia vapore
Steam pipe
Tuyau vapeur
Dampfauslaufrohr
Tubo salida vapor
-
- 6) Lancia acqua calda
Hot water pipe
Tuyau eau chaude
Heisswasserauslaufrohr
Tuibo sallida agua caliente
-
- 7) Portafiltro
Filter Holder
Porte-filtre
Filterträger
Portacacillo
-
- 8) Becco un getto
Distribution nozzle for 1 coffee
Bec de débit 1 café
Ausgabe-Ausguß 1 Kaffee
Pico erogador 1café
-
- 9) Pannello comandi
Control panel
Tableau de commande
Schaltbrett
Panel controles
-

FIG. 3 - BILD 3

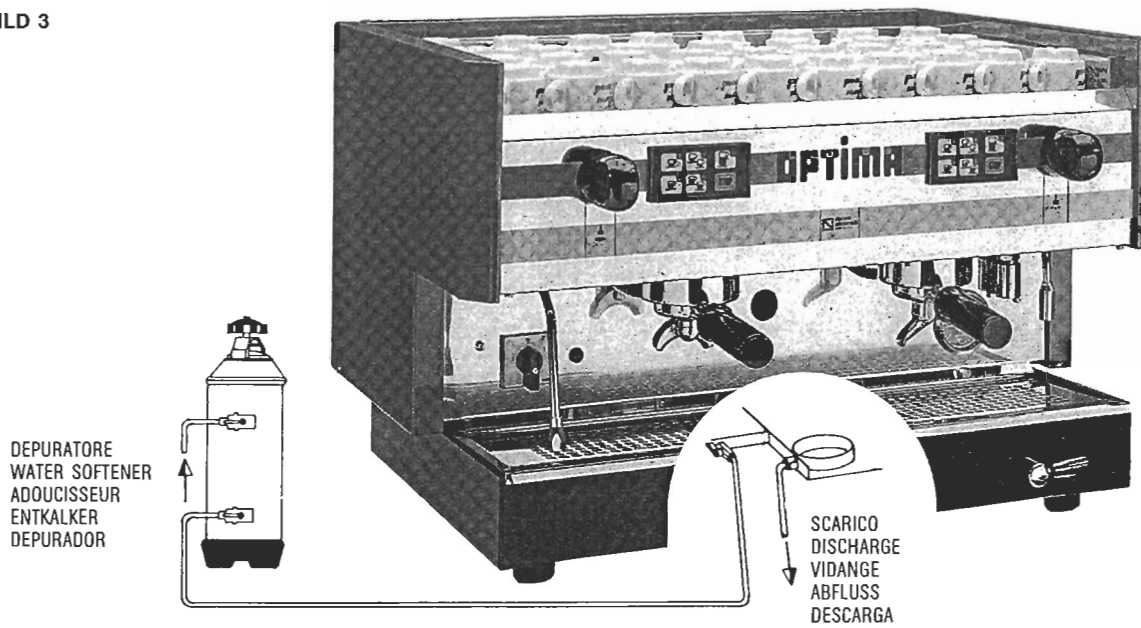


FIG. 4 - BILD 4

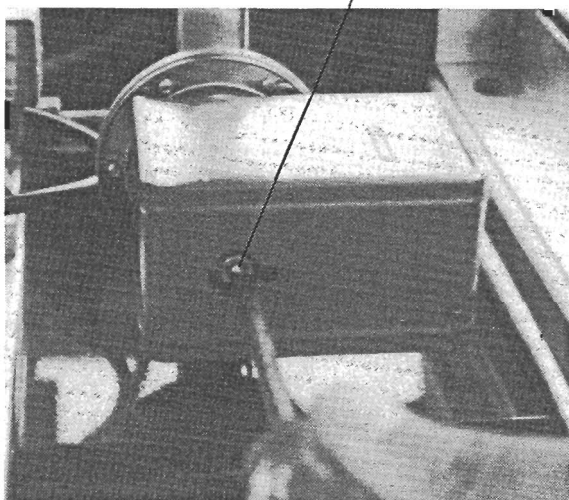
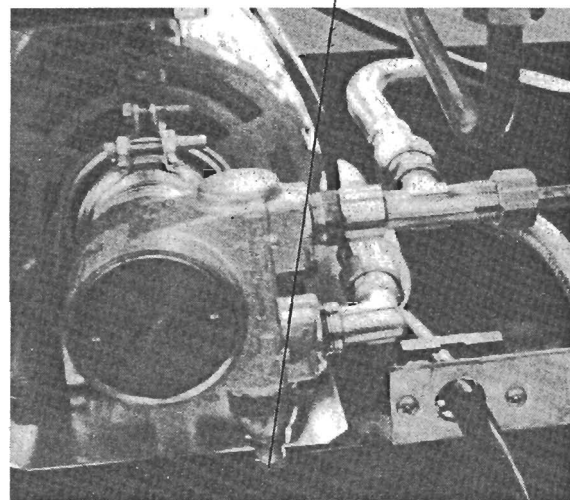
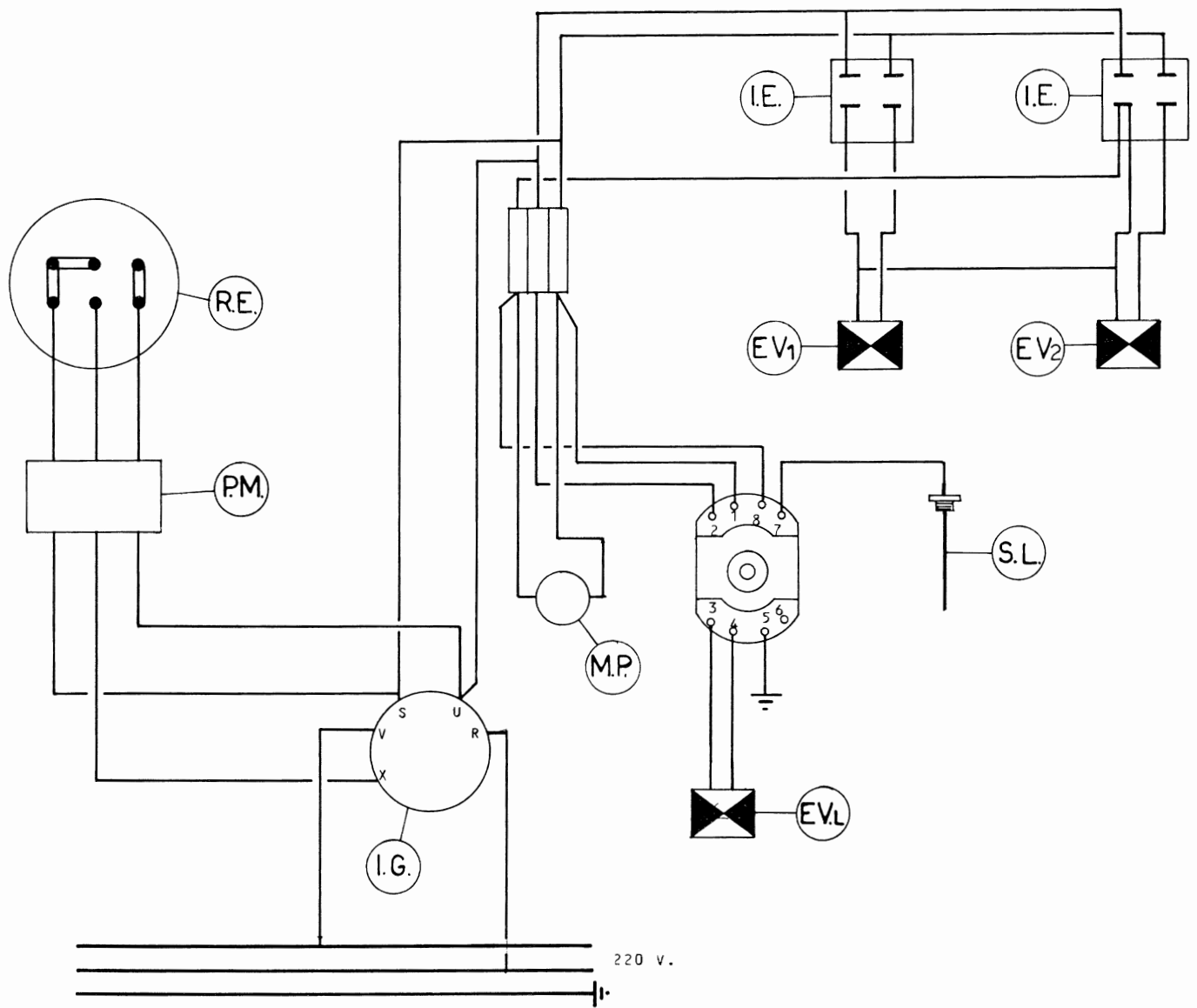


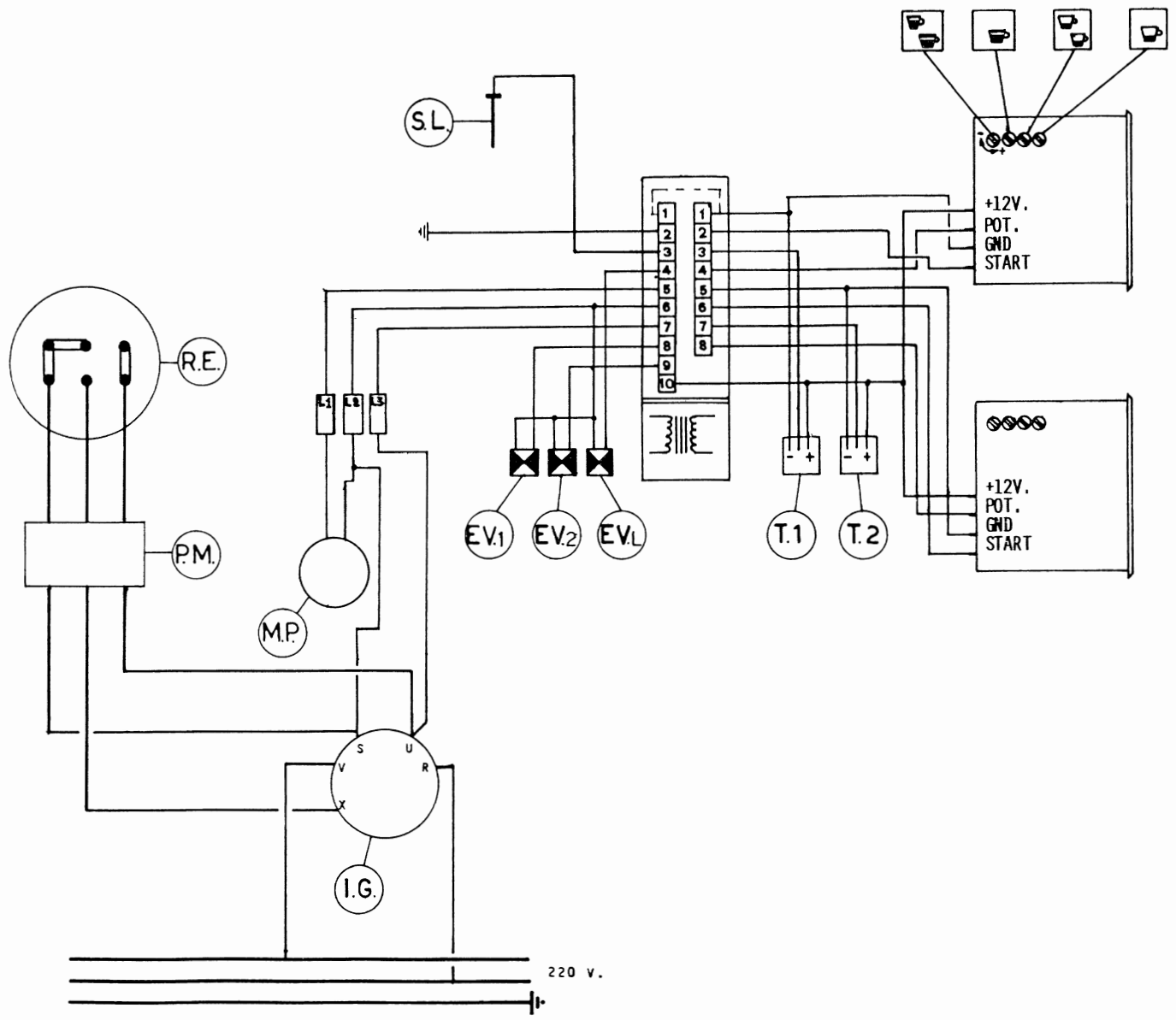
FIG. 5 - BILD 5



SCHEMA ELETTRICO "OPTIMA/S"



SCHEMA ELETTRICO "OPTIMA/V"



LEGENDA SCHEMI ELETTRICI

- T.1 - T.2** = TURBINA / TRASDUTTORE - TURBINE / TRANSDUCTEUR - TURBINE / TRANSDUCER - WASSER ZAEHL RAD / TURBINE - TRANSDUCTOR / TURBINA.
- R.E.** = RESISTENZA ELETTRICA - HEATING ELEMENT - RESISTENCE ELECTRIQUE - ELEKTRISCHER HEIZKORPER - RESISTENCIA ELETTRICA
- P.M.** = PRESSOSTATO CALDAIA - PRESSURESTAT SWITCH - PRESSOSTAT - DRUCKWAECHTER - PRESOSTATO
- I.G.** = INTERRUTTORE GENERALE - MAIN SWITCH - INTERRUPTEUR GENERAL - HAUPTSCHALTER - INTERRUPTOR GENERAL
- EV.1 - EV.2** = ELETTROVALVOLA EROGAZIONE - DISTRIBUTION SOLENOID VALVE - SOUPAPE ELECTRIQUE DE DEBIT - AUSGABE-ELEKTROVENTIL - ELECTROVALVULA DE EROGACION
- MP** = MOTORE POMPA - PUMP - POMPE - PUMPE - BOMBA
- EV.L** = ELETTROVALVOLA LIVELLO AUTOMATICO - AUTOMATIC LEVEL SOLENOIDS VALVE - SOUPAPE ELECTRIQUE NIVEAU AUTOMATIQUE - NIVEAUREGLER ELEKTROVENTIL - VALVULA PARA NIVEL AUTOMATICO
- I.E.** = INTERRUTTORE EROGAZIONE CAFFÈ - COFFEE DELIVERY SWITCH - INTERRUPTEUR EROGATION CAFÈ - SCHALTER FÜR KAFFEEAUSGABE - INTERRUPTOR EROGACION

ENGLISH

Instructions for installing

Mod. "OPTIMA"

Make sure nothing is missing in the packing. Position the machine in the place provided, make sure it is leveled and adjust the feet if necessary.

Place the water softener in the space provided. Remember that in all models the pump is built into the machine and this simplifies hook-up operations considerably.

Before hooking up the water to the machine, let the water run from the water softener to eliminate impurities and greasy deposits.

Then connect the water and electricity as shown in Fig. 3.

Make sure there are no narrowings in the piping and that drainage is efficient. If the electric wire supplied is not sufficient, use one with the same cross section and make sure the system is equipped with efficient earthing and connect it to the machine using the yellow-green wire.

THE MACHINE MUST ALWAYS BE PROTECTED WITH AN ADEQUATELY POWERED AUTOMATIC SWITCH.

The Company shall not be liable for any damage to persons or things because of failure to observe safety standards.

For proper operation, the machine requires a water pressure not higher than 4 bar. If higher, install a pressure reducer upstream of the softener.

The water inlet pipe must have an internal diameter of not less than 8 mm.

N.B. - Before connecting the electricity to the machine, make sure the voltage of the machine and the system corresponds.

SETTING UP THE MACHINE FOR OPERATION

Before supplying electricity to the machine, make sure the water level is sufficient in the boiler by checking its height in the glass sight level.

Even though all the machines are equipped with an automatic level system, during the initial phase it is a good rule to fill the boiler manually to prevent any possible damage to the heating element and to make sure the electronic protection device.

At this point the machine can be turned on by working the general switch (No. 1 - Fig. 1) and the pilot lamp will light up.

During the heating phase, always leave the steam tap open to normalize the pressure inside the boiler and to keep the liquid to be heated from being sucked into the boiler.

After being on for about 20 minutes, the machine reaches working pressure. This can be read on the two-scale pressure gauge (No. 3 - Fig. 1).

To change the working pressure (and consequently the temperature) according to the various requests or the characteristics of the

coffee used, simply raise the top and work the pressure-switch screw (No. 7 - Fig. 4), turning it clockwise to lower the pressure and counter clockwise to raise it (normally the standard tested machine is set at about 1.1-1.2 bar).

The pump is adjusted during testing to a working pressure of 9 atm. This pressure is shown on the pressure gauge (No. 3 - Fig. 1, lower sector) during the delivery phase.

Whenever the pressure has to be changed, raise the top as for the other adjustments and turn the pumping element screw (No. 6 - Fig. 5) as necessary to reach the desired pump motor pressure. Should the desired result not be achieved even when turning the adjustment screw all the way, the pumping element must be replaced.

For a new one, contact the nearest authorized service centre.

USE OF STEAM

For using the steam, turn the knob ④ anticlockwise (fig. 1) in order to get it out from the pipe ⑤.

The steam spout can be oriented in the wanted direction.

In order to obtain the foaming of the full milk (for cappuccino, etc.), introduce the steam outlet nozzle in the milk jug (better if of conical shape) till its bottom.

As soon as the milk is boiling, bring the steam nozzle near to the surface of the milk so that by means of the bubbling the wanted quantity of milk will be emulsified.

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After the use of the steam outlet pipe, clean it by means of a wet cloth.

USE OF THE HOT WATER

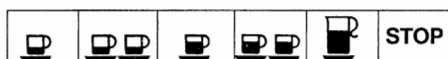
For getting hot water, just turn knob anticlockwise and take it out from the pipe ⑥ (fig. 1).

PREPARATION OF ESPRESSO COFFEE

1) Unhook the filter holder from the unit and add one or two measures of coffee depending on the filter used; press down the coffee with the tool provided and before connecting the filter holder to the unit, with the palm of your hand clean the filter edge to remove any excess coffee which in the long term could interfere with the perfect seal between the unit and the filter holder.

2) In the "S" version press the coffee delivery switch and when the desired dose is obtained, press it again.

In the "V" version, to have the coffee, press the pushbutton relative to the desired dose as shown on diagram:



There are 4 measure possibilities: 1 normal coffee, 2 normal coffees, 1 long coffee, 2 long coffees. These 4 possibilities for each unit can naturally be preset during the installation phase by programming the

amount of coffee for each single cup and for each unit as needed.

The amount are preset according to requirements by turning the special adjusting screws (trimmer) situated on the pushbutton box.

To prepare the coffee, after connecting the filter holder to the unit, simply press the button for the desired amount. When the preset quantity has been reached, the appliance stops automatically.

Pouring of the preset dose is completed in any case independently of the fineness of the grind since the amount of coffee and not the pouring time is measured electronically.

3) After pouring the coffee and even if another is not to be poured immediately, leave the filter holder hooked to the unit so it remains warm. The delivery units are thermocompensated with total circulation of hot water so the units remain at constant temperature in every working condition.

GENERAL CLEANING INSTRUCTIONS

The machine should be cleaned very thoroughly in order to maintain its maximal performance.

All the steel and chromed parts including the steam and hot water nozzles should be cleaned with a damp cloth.

The stainless shower inside the group should be disassembled every week and cleaned carefully so that all the holes are perfectly

free. To do this, simply uncrew the central screw of the group with a normal screwdriver.

TO CLEAN THE GROUP WITH THE BLIND FILTER

Replace the normal filter in the filter-holder with the blind filter provided, place 2 teaspoons of detergent in the filter, reconnect the filter-holder to the group and push the distribution push-button. After approx. 30 seconds stop distribution and repeat this operation three times.

Finally, replace the normal filter and make a coffee which is to be thrown away in order to remove all remaining soap residues.

TO CLEAN THE FILTERS AND FILTER-HOLDERS

Place 2 teaspoons of specific detergent in half a litre of boiling water and leave the filters and filter-holders to soak for approx. half an hour.

Rinse thoroughly under running water.

Remember to use glass or stainless steel containers and keep the handles of the filter-holders out of the soapy liquid.

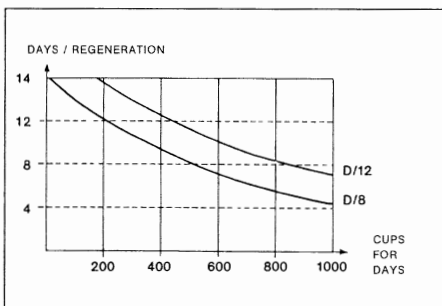
REGENERATION

In order to prevent the formation of lime deposits inside the boiler and the heat exchangers, the water

softener should always be perfectly efficient. The cationic resins should therefore be regularly regenerated at the established dates.

The regenerating times depend on the quantity of coffee distributed daily and the hardness of the water in the area.

The following graph gives an approximate indication of regeneration times for the type D/8 softener for machines with up to 2 groups and type D/12 for machines with 3 or 4 groups.



Once the generation times have been set, proceed as follows: Switch the machine off place a 2 litre container under the pipe E (Fig. 10A). Turn the levers C and D from left to right (Fig. 10B), remove the tap by unscrewing the knob G and fill with coarse salt (2 pounds for the D/8, 3 pounds for the D/12).

Replace the tap and reposition only lever C to the left (Fig. 10C) - allow the salt water to drain from the pipe F until fresh water is running (1/2 hour), taste to be sure.

Return lever D to the left (Fig. 10D).

