RANCILIO

macchine per caffè

epoca

- S
- CD
- DE

USE AND MAINTENANCE

version 2.0

EPOCA
Use & Maintenance

The operations marked by this symbol are to be undertaken exclusively by an authorized technician.

The operations marked by this symbol are to be undertaken by the user.

CONTENTS

NAME: **EPOCA series espresso machine**

MODEL: **DE - S - CD**

VERSIONS: **2 GROUPS**

The label illustrated below corresponds to the identification label placed on the machine(Fig. 2 - pos. A).

Label identification:

1			
2		3	
5		6	
7		8	9
10	11		12
13			14

1	Manufacturer
2	Model and version
3	Voltage
4	EC conformity mark(if required)
5	Serial number
6	Boiler data
7	Wattage
8	Protection level
9	Motor power
10	Heating element power
11	Frequency
12	Conformity marks
13	Year of manufacture

Fig. 1

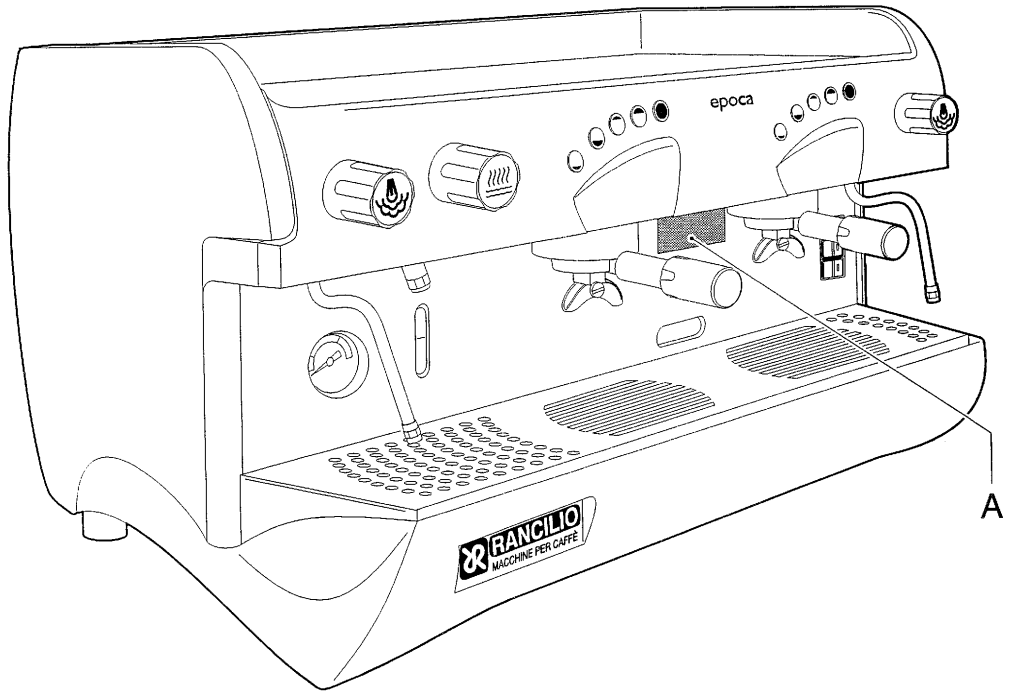


Fig. 2

Symbols

Warning symbol. The instructions marked by this symbol must be followed with great care in order to avoid accidents or damage to the machine.

1. GENERAL SAFETY RULES

Do not leave the packing materials(plastic bags, expanded polystyrene, nails, cardboard, etc.) within reach of children, as these items are potential sources of danger.

Verify that the data on the machine corresponds to that of the electrical supply network before connecting the equipment.

Electrical adaptors, multiple sockets, and/or extensions must not be used.

Request an accurate update of the available power by an electrician. The electrical outlet must have the following safety features:
- efficient grounding connection
- wiring suitable for wattage capacity
- efficient grounding protection circuit breaker

Install the machine on a water repellent surface (laminate, steel, ceramic, etc.) away from heat sources(oven, stove, fireplace, etc.) and where the temperature will not fall below 41º F. KEEP WARM.

Do not leave the machine exposed to harmful atmospheric agents or place it in damp rooms, such as bathrooms.

Do not obstruct the suction or dispersion grilles and do not cover with cloths, etc.

Store the packed machine in a dry place. Do not expose to harmful atmospheric agents. Do not store where temperatures may fall below 41º F. Do not stack more than three items of the same kind. Do not place heavy items on the packaging.

In an emergency - such as the machine catching on fire, unusual noises coming from the machine, overheating, etc.---IMMEDIATELY disconnect the power and close water taps(and gas taps, if applicable).

Use only authorized spare parts in order to avoid compromising the safety and proper functioning of the machine.

Equipment installed incorrectly can cause damage to people and items for which the manufacturer cannot be considered responsible.

2. DESCRIPTION

The machines in the EPOCA series have been designed to prepare espresso coffee and hot beverages.

A positive-displacement pump inside the machine powers the heater in which the water is heated. By pressing the appropriate buttons, water is supplied to the spouts in the form of hot water or steam, according to choice.

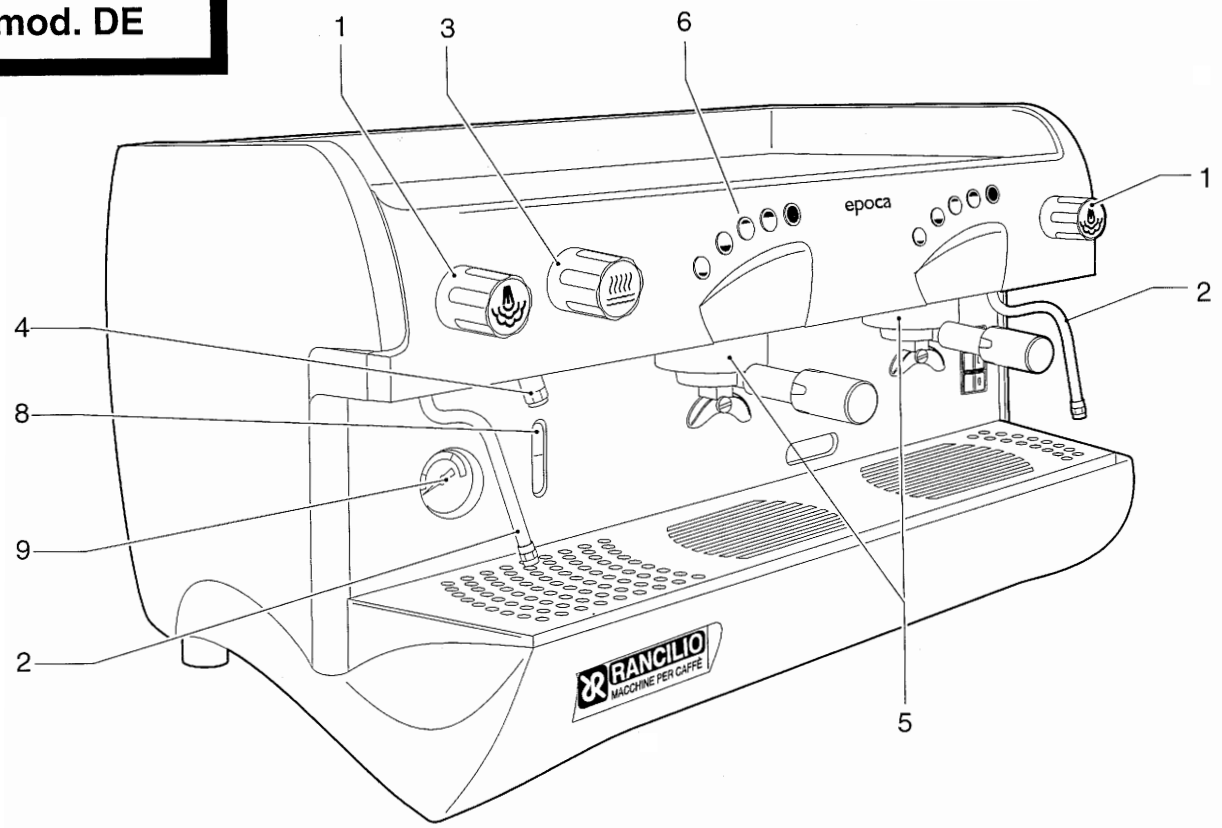
The water to be used for beverages is supplied directly from the water supply, pressurized by the pump, and immediately heated by the steam produced in the boiler.

The machine is composed of a steel structure onto which the mechanical and electrical components are fitted. These are completely covered with panels made of painted polyurethane and stainless steel.

The beverages are dispensed at the front of the machine, where all the buttons, control devices, and dispensers are located.

There is a cup-warming plate on top of the machine.

mod. DE



mod. CD **mod. S**

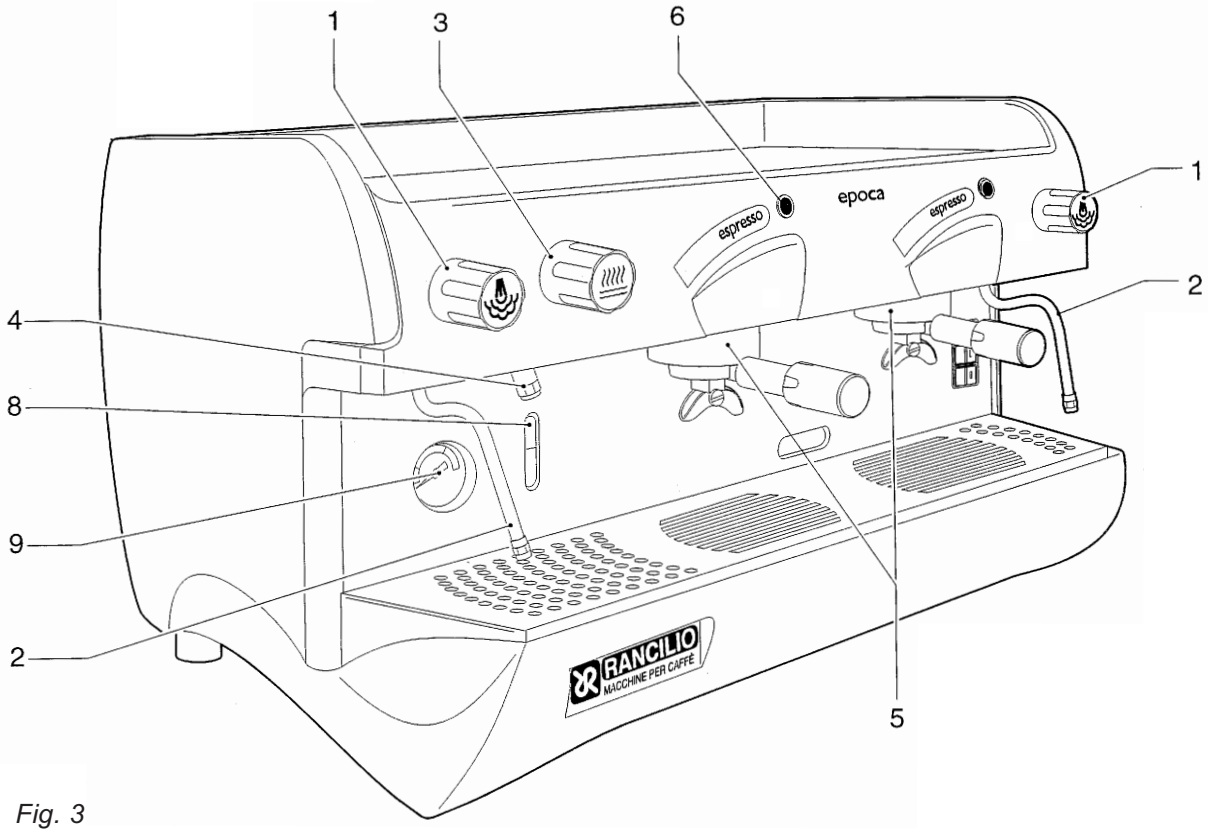


Fig. 3

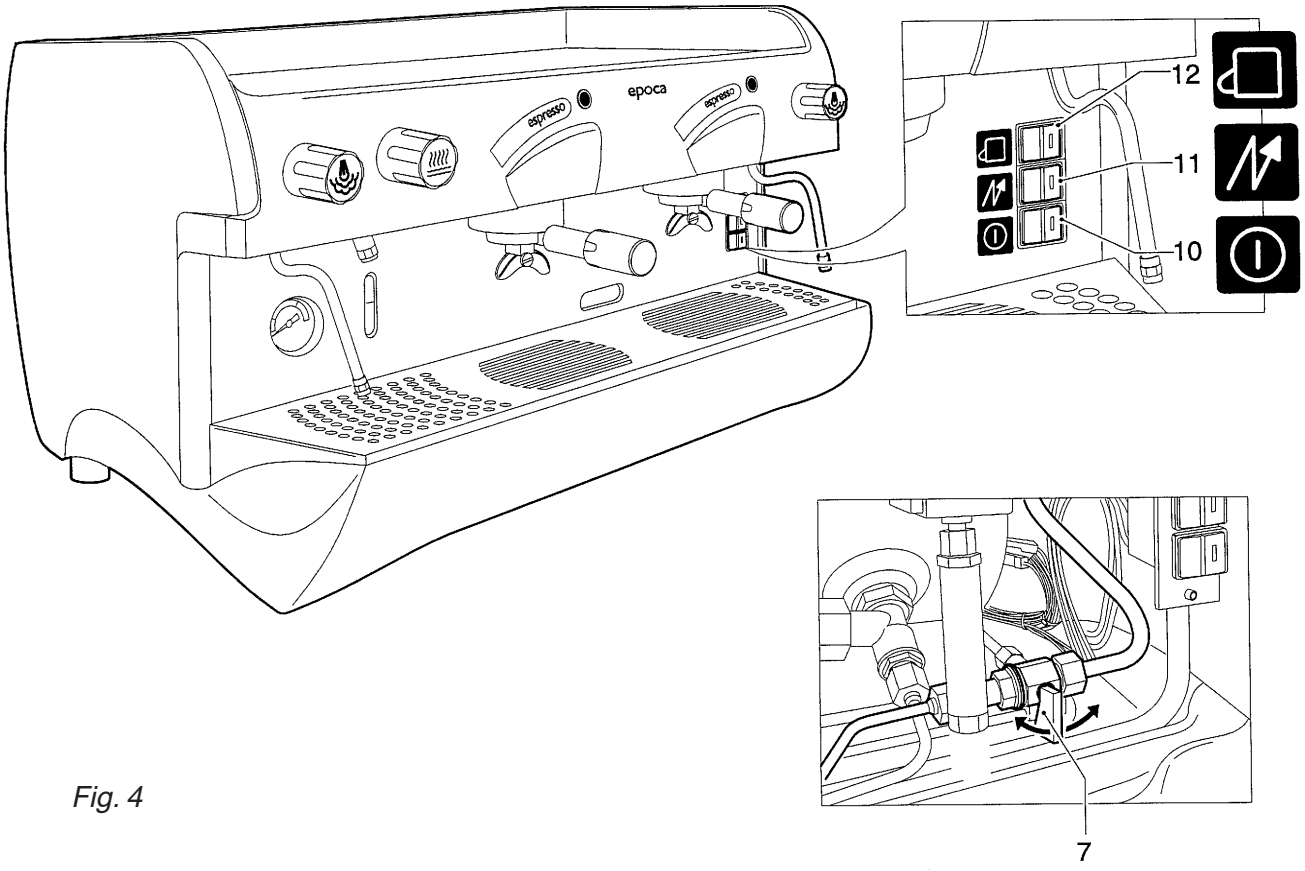


Fig. 4

Model	A	B	C	D	E
DE	no	yes	2	2	1
CD/S	yes	no	2	2	1

Legend:

A Semiautomatic system; manual dispensing start and stop.
B Automatic system; electronic control of coffee and hot water doses dispensed.
C Number of coffee dispensing units(groups).
D Number of steam spouts.
E Number of hot water spouts.

Cup warmer available upon request.

1 Steam knob
2 Steam spout
3 Hot water knob
4 Hot water spout
5 Coffee dispensing unit(group)
6 Coffee dispensing touchpad
7 Manual water fill valve
8 Level indicator
9 Gauge(boiler pressure)
10 Power on-off switch and LED
11 Element switch and LED
12 Cup warmer switch and LED

2.2. Machine equipment

	2 GROUP
1 dose filter holder	1
2 dose filter holder	2
Filters	3
Blind filter for backflushing	1
1 mt. supply pipe	1
1,5 mt. supply pipe	1
1,5 mt. drainage pipe	1
Supply pipe adapters	1
Blind disks for cleaning	2
Doser and tamper	1
Instruction manual	1
Wiring diagram	1

2.3. Mechanical protective devices

The machine is equipped with the following protective devices:

· Complete paneling protection of all the parts subject to heat; and of the steam and hot water supplier.
· Cup-warmer plate supplied with a tray to collect drips of water from freshly washed cups.
· Work surface with grill and tray to collect spilled liquids.
· Expansion valve in the hydraulic system and valve on to boiler to avoid overpressure.
· Anti-siphon valve on the hydraulic system to avoid backflow to the main supply.

2.4. Power safety devices

The safety devices provided are:

· 5V low tension push buttons on the DE control key panel.
· Thermal protection on the pump motor.
· High limit for element protection.

2.5. Aerial noise

Noise level in the working place does not usually exceed 70dB(A).

2.6. Vibrations

The machine is supplied with rubber vibration dampening feet. In normal working conditions, the machine does not produce vibrations harmful to the operator or the equipment.

3. TECHNICAL DATA

3.1. Dimensions and weights

	2 GROUP
A	31"
B	30"
C	22"
D	16"
H	19"
Boiler capacity in liters	11
Machine weight lbs	121
Water inlet (BSPT)	3/8"
Ømm drainage	14
Packaging	
Volume	13
Dimensions W x D x H	35x27x28
Gross weight lbs	148

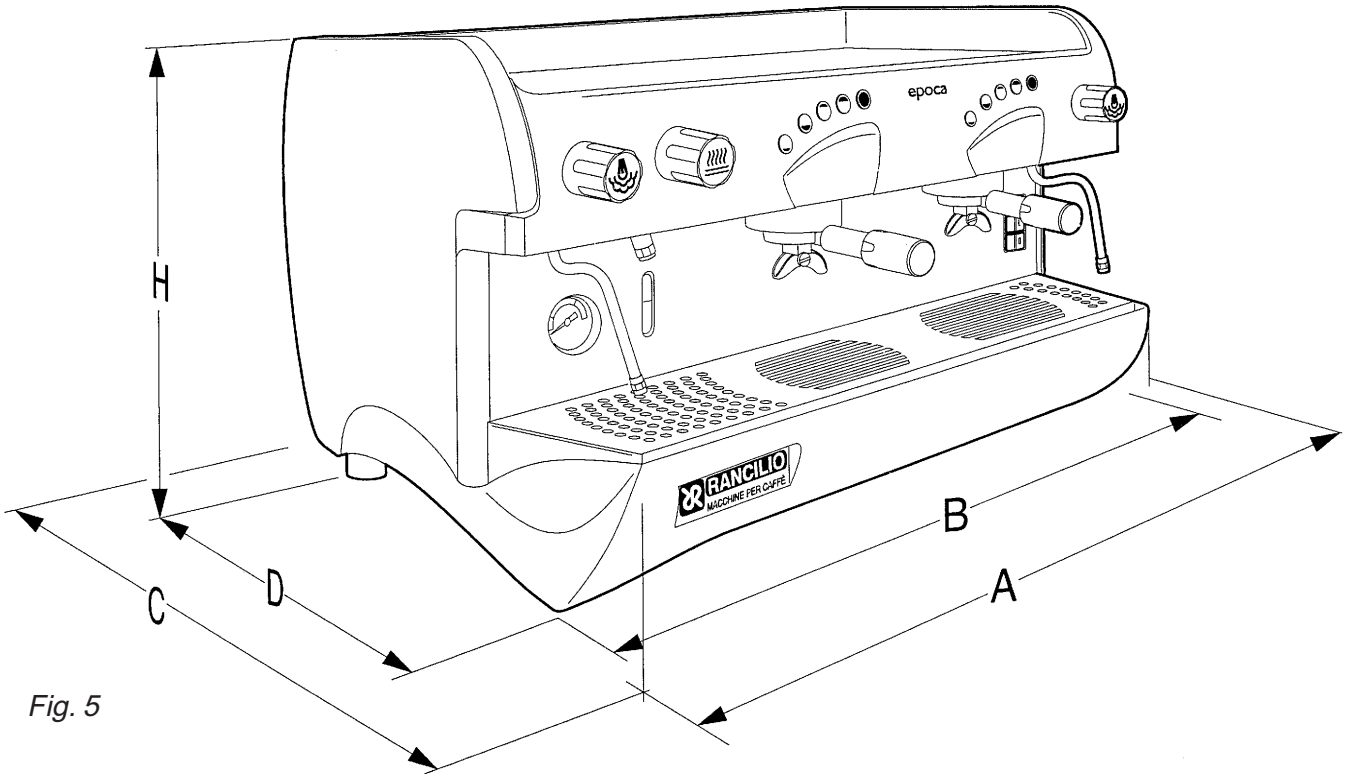


Fig. 5

You will find all the technical data for power usage on the machine ID label (See Fig.1)

Machines provided with gas heating have a standard connection kit to carry out the following connections with:
- direct solid pipe
- copper and double cone pipe
- rubber support

Gas connections must be made in compliance with local safety regulations.

4. USE

The machine has been designed, manufactured, and protected to be used to make espresso coffee and hot beverages(tea, cappuccino, etc.). Any other use is considered unsuitable and therefore dangerous.

The manufacturer cannot be held responsible for any damages caused to people or things due to unsuitable, incorrect, or irriational use of the machine.

The operator must always follow the instructions contained in this manual. In the case of a failure or if the machine is not working properly, switch it off and do not attempt any direct repair. Call an authorized service center.

The user must NOT:
- touch the hot surfaces and dispensing areas;
- pour or spill liquids on the cup warmer shelf;
- put his hands under the spouts during use;
- transport the machine or perform maintainence operations while the plug is connected or while the machine is hot;
- wash the machine with water or steam jet;
- completely or partially immerse the machine in water;
- use the machine if the power cord is damaged;
- touch the machine while hands or feet are are wet or damp;
- use the machine when there are children in close proximity;
- allow the machine to be used by children or untrained persons;
- obstruct the suction or dispersal grilles with cloth or any other thing;
- use the machine if it is wet or very damp.

4.1. Precautionary measures

This machine may only be used with foodstuffs. It cannot be used for heating liquids or cooking any other kind of product that could damage and or pollute it.

The manufacturer cannot be held responsible for damage to people or things caused by unsuitable, incorrect, or irrational use.

5. TRANSPORT

5.1 Packaging

The machine is delivered in a strong cardboard box with internal protection.

The packaging bears symbols which must be observed during handling and stocking of the item.

Always keep the package in a vertical position during transport. Do not turn it over or lay it on its side. Avoid bumping and exposure to harmful atmospheric agents.

5.2. Inspection on receipt

Verify that the machine received corresponds to the one indicated on the delivery receipt, including any accessories.
Examine it for any damage during transport. If damaged, inform the forwarder and our customer service office immediately.

The packing elements(plastic bags, expanded polystyrene, nails, cardboard, etc.) must not be left within reach of children, as they are potential sources of danger. Dispose of the packing elements properly in accord with local ordinances and regulations.

6. INSTALLATION

The machine is fitted with height adjustable rear feet.

The surface must be level, dry, smooth, strong, and stable; and at a height of approximately 44" from the floor.

It does not need to be anchored to the surface and it does not require and technical operations to dampen vibrations in order to operate properly.

It is recommended to leave enough free space around the machine to facilitate its use and to perform any necessary maintenance.

If the machine is wet or very damp, wait until it is completely dry before installing or using it. Before performing such work, the qualified service technician should examine the unit for any possible damage to the electrical components.
Reserve an area near the machine for the installation of the coffee grinders and dosing machines(see relevant instructions).
The machine is usually equipped with a water softener, which must be connected by the user in compliance with local laws. When installing the softener, refer to its user manual for instructions.
A knock box or dreg drawer should be obtained and conveniently placed for use.

6.1 Connections to be made by the user

Hook-up must be carried out by qualified personnel in full accordance with federal, state, and local regulations.

6.1.1 Water supply *(Fig. 6)*

Connections must be installed close to the machine.

- Water drainage pipe 1, having a minimun internal diameter of 2", equipped with a water-trap accessible for inspection.

- Water supply pipe 2, with a 3/8"G cut-off trap.

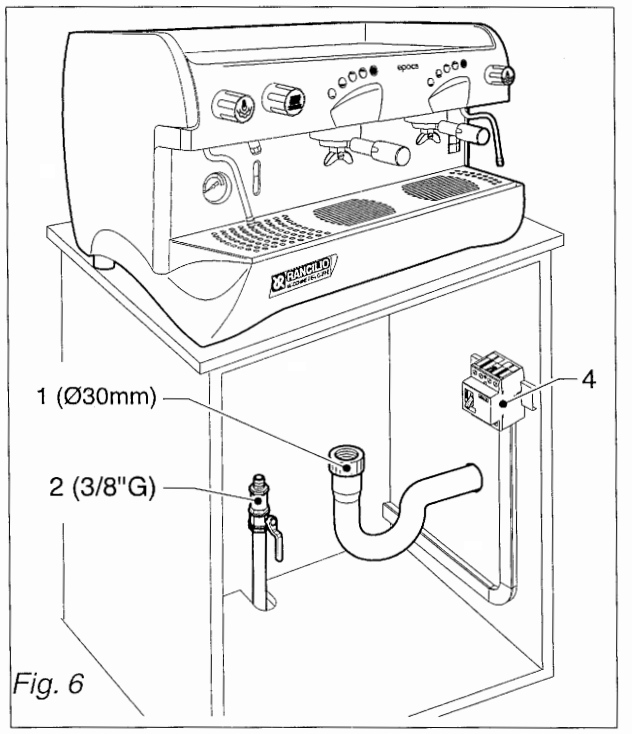


Fig. 6

6.1.2. Electrical supply

The machine is supplied ready for connection according to the required electrical specifications.
Before connecting the machine, make sure that the plate details(Fig.1) comply with the electrical distribution network.
The electrical power cord must be directly plugged into the outlet in compliance with local regulations.
Verify that the grounding system is efficient and in compliance with current legal requirements and codes.
Also, the surge protection system and circuit breakers must be in accordance with the current, local regulations.
Use a power cable that complies with local standards with a grounding wire.
For three-phase power use a cable with:
5 conductors(3 phases + neutral + ground)
For single-phase power use a cable with:
3 conductors(phase + neutral + ground)
In both cases it is necessary to provide an automatic differential switch (Fig.6) at the start of the power cable, complete with the magnetic release elements in accordance with the ID plate details(Fig.1). The contacts must have an opening of at least 3mm, and a dispersed current protection of 30 mA.
Remember that each machine must be fitted with its own safety elements.

WARNING:
If the supply cable is damaged, it must be replaced by the manufacturer or by an authorized technician /electrician to prevent any risks to the user.

6.2. Preliminary operations ANTI-SIPHON VALVE CLIP REMOVAL

On top of the boiler there is an anti-siphon valve.
When installing the machine, make sure to remove the plastic fork (Fig.8 - A) and check that the pin (Fig.8 - B) is not blocked.
This operation is **VERY** important to ensure the proper performance of the machine.

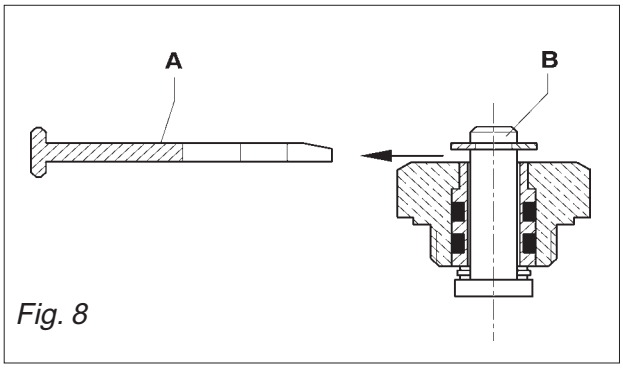


Fig. 8

6.3. CONNECTIONS

·Place the machine on the horizontal surface previously prepared.

Before connecting, thoroughly flush the main water pipes:
· Leave the water supply taps running at full pressure for several minutes.
· Connect to the main water supply.
· Connect the machine to the socket.
· Connect the gas pipe(SYSTEM model).

Thoroughly flush all the water pipes of the machine:
·Leave the water supply taps running at full pressure for several minutes.
·Switch on main switch 1: wait until the boiler fills up to the set level.
·Switch on main switch 2 to begin heating the water in the boiler.
·Operate each group in order to allow the water to flow for about one minute; repeat the operation twice.
·Dispense steam from the steam jets for about one minute.
·Dispense hot water for about one minute; repeat the operation twice.
·Switch off switches 1 and 2.
·Empty the water from the boiler(see point 10.3).

IMPORTANT
If water is not dispensed from the machine for over 24 hours, flush the internal components before beginning work, repeating the operations as described above.

ATTENTION
If, during the installation, the machine goes into security mode(the on/off selection on the touch pad is flashing), reset the machine using the main power switch.

7. OPERATION

7.1 Controls Fig.8

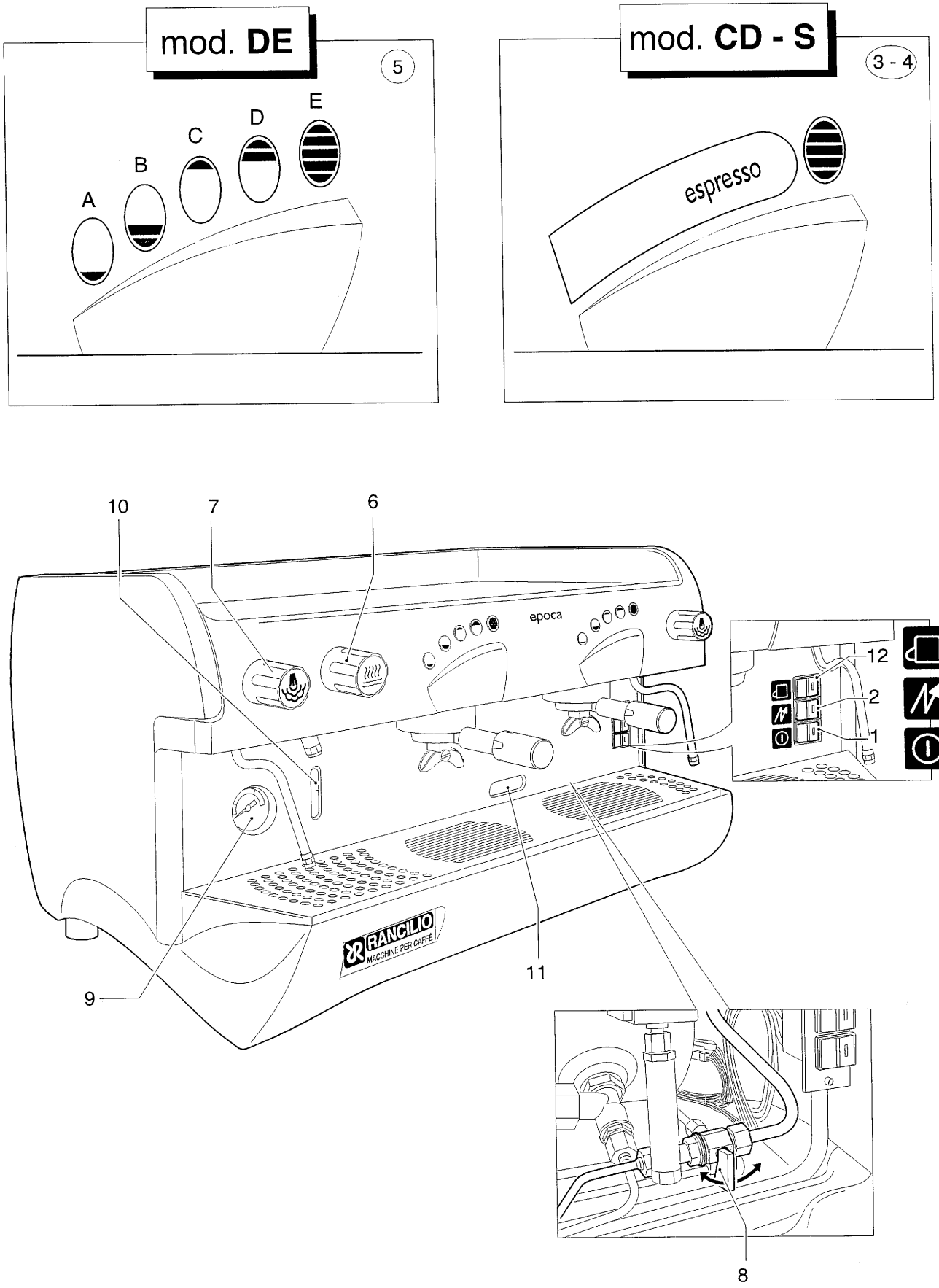


Fig. 8

1. Main switch
Two-position switch with LED.
Push the switch(LED on), the machine is powered(except for the element), and the pump is turned on to fill the boiler.

2. Boiler resistance switch
Two-position switch with LED.
Push the switch(LED on), and power is supplied to the element for heating the boiler water.

3-4. Coffee dispensing switch (mod. CD)
Press and release the button(LED on), coffee is continuously dispensed. Press and release the button again and coffee stops.

5. Coffee dispensing electronic panel (mod. DE)
This panel features 5 buttons for each dispenser:

Four buttons for dispensing the programmed coffee dose.

One button for:
- Stopping coffee dispensing
- Starting continuous coffee dispensing
- Initializing dose programming(hold button for 8-10 seconds)

Each time coffee is dispensed, the LED of the relative button lights up.
During dose programming, the LED of the 5th button flashes rapidly

6. Hot water supply knob
Turn in a counter-clockwise direction to open; and clockwise to close the tap.

7. Steam supply knob
Turn in a counter-clockwise direction to open; and clockwise to close the tap.

8. Supplemental manual water supply valve
Positioned under the drip-tray. Press down to fill the boiler manually.

Safety Devices
Dispensing cannot begin until the machine has reached the operating pressure or temperature. Dispensing will stop each time the boiler pressure drops too low.

7.2. Control Instruments *(Fig. 8)*

9 Gauge with mobile needle on a fixed dial with a scale and color indicators.
Visual control of the boiler pressure.

10 Minimum and maximum water **level indicator**.
Visual control of water level in boiler(green LED).

12 Cup warmer switch (optional).

7.3. Starting up

Turn on the water supply tap 2 (Fig. 6).

Push the main switch 1; the pump is activated to fill the boiler.

When the water reaches the correct level, the pump stops. Then push the main switch 2 to begin heating the water in the boiler.

Wait for the machine to reach its working pressure, (gauge needle 9 in green area), and for the machine to reach its correct thermal balance.

8. USE

The machine's top shelf is a cup warming plate on which cups are kept heated and ready for use.
This feature is very important to obtain good coffee as the pre-warmed cups prevent the coffee from cooling too quickly.

8.1. Preparing coffee

· Unclamp the filter-holder from the dispensing unit and knock out any grounds into the receptacle provided for purpose, making sure not to damage rim of the filter.

· Use the filter for 1 or 2 coffees, according to need.

· Fill the filter with coffee, level it off, and press down gently with the tamper.

· Remove any ground coffee that clings to the rim of the filter after tamping.

If ground coffee is left on the rim of the filter, a leak tight seal is not ensured, and water or coffee grounds may leak out of the filter.

Lock the filter-holder into the dispensing group firmly to obtain a leak tight seal.
Place the cups under the spouts; begin dispensing using control 3 or button panel 4 according to model (Fig. 8).

When the coffee has been poured, leave the filter holder attached to the dispensing group until the next coffee is required.

When pouring, beware of the hot parts of the machine, especially the coffee dispensing units and the steam and hot water spouts. Do not put your hands under the spouts or the groups while they are operating.

Proper grinding of coffee beans is of fundamental importance to producing good coffee. The granular texture of the fresh grounds should be such that it takes 25-30 seconds to produce the beverage. If the coffee grounds are too coarse, the coffee will be pale in color and weak in flavor, with only a very small amount of white crema. If the grounds are too fine, the coffee will be dark with no crema. Good coffee can only be made if the beans are freshly and uniformly ground by sharp grinding burrs. Then the coffee must be measured out into uniform doses of approximately 6 grams each.

Freshly ground coffee beans are very important because they quickly lose their aromatic qualities once they've been ground, and the fats present in the beans become rancid.

8.2. Preparing cappuccino *(Fig. 9)*

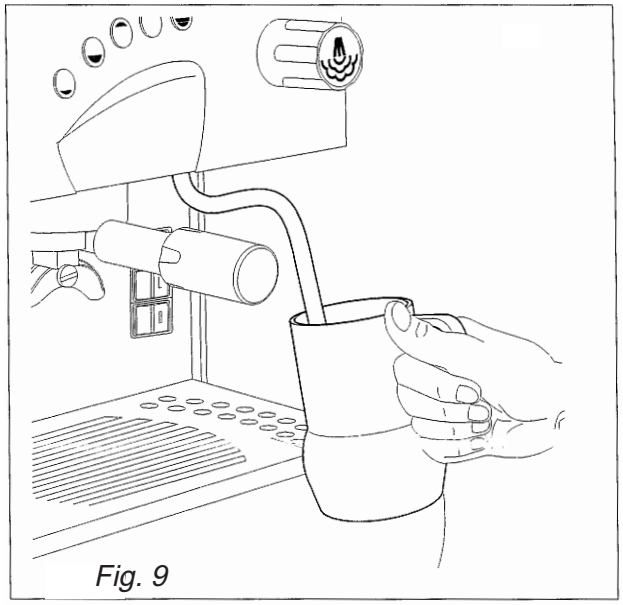


Fig. 9

· Make a cup of cappuccino with the espresso coffee.

· Use a tall, narrow frothing pitcher, half-filled with milk.

· Place the pitcher under the spout so that the nozzle touches the bottom.

· Turn the steam knob and lower the pitcher so that the nozzle is just under the surface of the milk.

· Now slowly lower the pitcher as the foam rises, always keeping the nozzle slightly immersed in the milk until you have sufficient froth.

· Turn off the steam knob and pour the frothed milk into the waiting cappuccino cup.

Immediately after carrying out this operation, clean the spout with a sponge or a clean cloth so that the milk does not dry on it. Be careful - the spout is hot and may burn your hand.

8.3. Heating a beverage

Immerse the steam spout into the liquid to be heated.

Gradually turn the steam knob(Fig.8 - 7); the steam that disperses into the liquid heats it to the desired temperature.

Turn off the steam knob when the desired temperature has been reached.

Immediately after carrying out this operation, clean the spout with a sponge or a clean cloth so that the milk does not dry on it. Be careful - the spout is hot and may burn your hand.

8.4 Preparing tea, camomile, etc.

Place the receptacle under the hot water spout and use the dispensing control according to the model (Fig.9). When the desired quantity has been obtained turn off the switch.

Add the beverage desired.

When purified water is used, these beverages often assume a darker color.
If you would prefer a lighter colored drink, draw fresh water from an ordinary tap and proceed with the heating phase as described in point 8.3.

9. ADJUSTMENT AND SETTING OF THE DOSE (DE model)

It is possible to adjust the dose of coffee and hot water dispensed by electronically controlled models.

9.1. Adjusting the dose

The quantity of coffee and hot water dispensed can be adjusted using the button panel or the hot water controls.

1. Press the E button on any button panel and hold it down for 8-10 seconds until water stops flowing from the dispensing unit and the LED of the continuous flow button on the first button panel on the left begins flashing.
2. It is necessary to make 1 or 2 trial cups in order to make adjustments to dispense the correct amount of coffee in the cup.
3. Put the filter-holder(with ground coffee) on the left unit and the cup under the spout.
4. Operate the selected button(i.e. button A for one small cup).
5. Once the required coffee amount in the cup has been reached, press the stop button A. Coffee will stop pouring and the microprocessor will store the dose.
6. Press the continuous button E again. The LED will go out and the machine will store the new quantity.
7. Make the coffee and check the cup amount in order to check that programming is correct.

If some doses have to be changed(A-B-C-D), once at point 5 repeat the instructions in points 3-4-5 for each dose, remembering to use the filter-holder with the appropriate dose filter and freshly ground coffee. Then carry out point 6 and repeat point 7 to check all changed doses.

If all units are to be programmed with the same doses, you are finished. If the dosage of another group is to be changed, proceed as indicated in the above mentioned points 1-7, using only the button panel of the selected group.

10. MAINTENANCE

Maintenance operations have to be carried out when the machine is off and cold and the plug is disconnected. Some weekly cleaning operations must be performed while the machine is operating.
Do not clean the machine by using metal or abrasive devices, such as steel wool, metal brushes, needles, etc., or general detergents (alcohol, solvents, etc.).
When necessary, use special detergents for coffee machines that can be bought in specialized service centers.

10.1. Daily

Use a clean sponge or cloth that does not leave lint or fluff(preferably cotton or linen).

Carefully clean the outside surface, following the grain of the satin finish on the parts in stainless steel.

Clean the steam and hot waterspouts. Check that the nozzles are not encrusted. If they become encrusted, be careful not to scratch or damage them by scraping too hard while cleaning.

Clean the spray units and the seals under the casing of the group heads using the special brush supplied.

Remove the filter-holders of the machine and remove the filters and the clamp which secures the filter. Use a brush to remove any coffee deposits and rinse with hot water in order to dissolve any oily deposits.

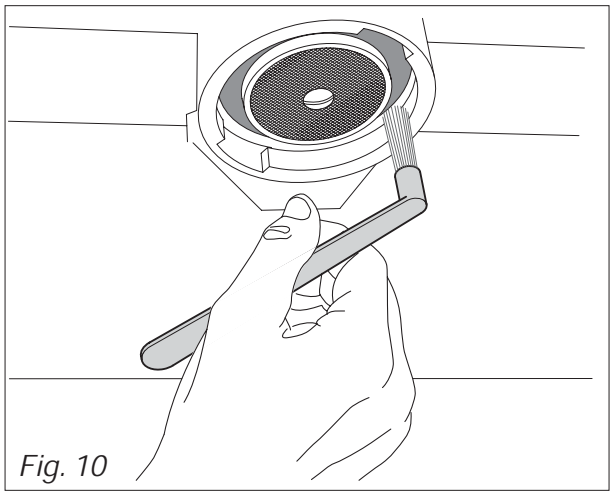


Fig. 10

10.2. Weekly

Operations to be carried out with the machine operating and under pressure.

Place the supplied blind filter in the filter-holder, put a spoonfill of powder detergent specifically manufactured for coffee machines, and fit the filter-holder in the group to be cleaned.

Press the coffee dispensing button and draw water for approximately 30 seconds.

Stop and start dispensing several times until clean water comes out of the discharge unit tube.

Remove the filter-holder, take out the blind filter, and insert a normal filter. Replace the filter-holder on the group and rinse by dispensing water several times.

Make a coffee to eliminate any unpleasant taste.

CLEANING THE AIR FILTER AND DELIVERY HEADS
This operation must be carried out when the machine is off and cold:

- Prepare a solution of 4 sachets of detergent powder, Code 69000124, dissolved in a liter of boiling water in a stainless steel, plastic, or glass container(NOT ALUMINUM OR IRON).
- Remove the filters and immerse them with the filter holders in the prepared solution, leaving them for at least 10-20 minutes(all night is recommended).
- Remove them from the container and rinse them thoroughly in running water.
- Remove the cup rack(Fig.11 - 1), slide out the drip tray and clean them both.

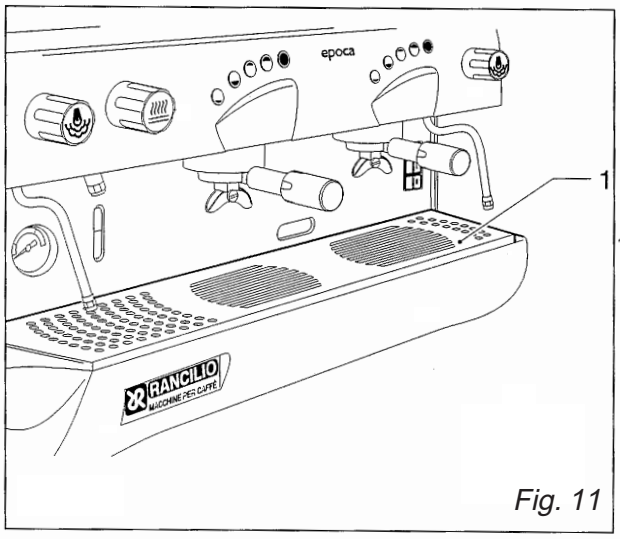


Fig. 11

- Check and clean the drainage sump of Fig.12 - 3, removing any sludge with a spoon.

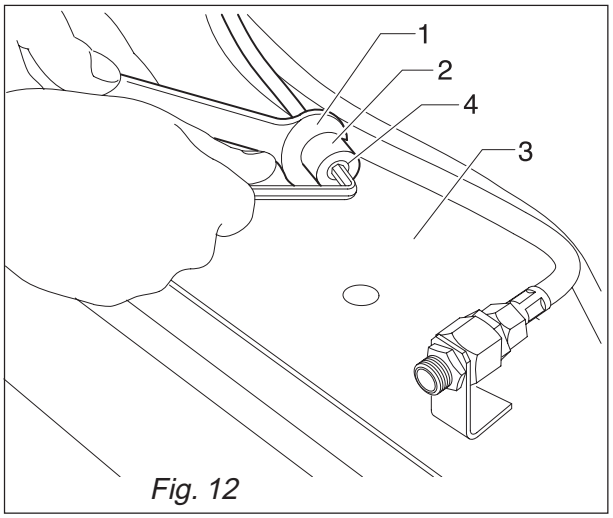


Fig. 12

10.3. Periodic maintainance

Operation to be carried out with machine under pressure.

·Discharge the water from the boiler (about 4 litres) with hot water delivery switch 6.

·Wait until the machine has re-heated before use.

10.3.1. Replenishing water in the boiler (To be carried out by qualified personnel)

- Turn off the machine and wait for the pressure in the boiler to diminish(gauge needle on "0").
- Using a wrench(Fig.12 -1), firmly hold the outlet pipe (Fig.12 -2) situated near the drainage sump while loosening the hexagonal sealing screw(Fig.12 - 4) by three turns at the most.
- Drain off the water and tighten the screw.
- Refill the boiler(see paragraph 7.3.)

10.3.2. Softener Regeneration

For Rancilio Softener Model DP-2 & DP-4

Regenerate the water softener within the time limits specified for the softener as follows:

DP2
1 regeneration per month for 500 coffees/day;
2 regenerations per month(once a fortnight) for 1000 coffees/day.

DP4
1 regeneration per month for 1000 coffees/day;
2 regenerations per month(once a fortnight) for 2000 coffees/day.

This table has been drawn up according to a water hardness of 25 degrees calculated on the French scale.
See the documentation included with the softener for instructions on how to use your softener.

11. STORAGE OF THE MACHINE

A - Temporary storage

· Perform cleaning and maintenance operations.

· Wind up the cable and fasten it to the machine with duct tape.

· Cover the machine and place it in a dry room. Do not leave it exposed to harmful atmospheric agents. Do not allow it to be touched by children or any other untrained persons.

To disconnect from the main power supply, consult qualified personnel.

B - Permanent disposal

· In addition to carrying out the above steps for temporary storage; cut off the cord, pack the machine in cardboard, polystyrene, or other packing material, and consign it to a firm authorized for its disposal or to a second-hand goods dealer.

12. PROBLEMS AND REMEDIES

Check operations to be carried out by the user with the plug disconnected.
For any type of problem or inconvenience not specifically indicated, disconnect the plug and contact our service center without attempting any direct repairs.

A) The machine does not start:
- Check that the plug is connected.
- In case of power failure, wait for the power to return. Then check to see if the fuse is blown; if the circuit breaker need to be reset; and if the main power is on.
- Check the condition of the plug and the power cord. If damaged, have them replaced by qualified personnel.

B) There is water under the machine:
- Check that the drainage tray is not obstructed.

C) Slow dispensing:
- Check that the filters and group heads are clean.
- Check that the coffee is not too finely ground.

D) Irregular steam delivery:
- Check that the nozzles are not obstructed.

RANCILIO

macchine per caffè

epoca

- CD
- DE

PARTS BREAKDOWN

version 1.01

rancilio services

TAV. 02200		CARROZZERIA	CARROSSERIE	BODY	CARROCERIA	KARROSSERIE
01	10705265	KIT SCALDATAZZE EPOCA 2GR.	KIT CHAUFFE-TASSES EPOCA 2GR.	KIT HEAT-CUP EPOCA 2GR.	KIT CALIENTA TAZAS EPOCA 2GR..	KIT TASSENWAERMER EPOCA 2GR.
02	32330953	TETTOIA EPOCA 2GR. -AI-	AVVENT EPOCA 2GR. -AI-	EPOCA 2GR.-AI-TOP	CUBIERTAEPOCA 2GR. -AI-	DACHEPOCA 2GR. -AI-
03	38123754	FIANCHETTO SX EPOCA-PL-	FLANC SX EPOCA-PL-	SX EPOCA-PL- PANEL	LATERAL SX EPOCA-PL-	SEITENTEIL SX EPOCA-PL-
05	10705501	PANNELLO EPOCA/DE 2 COMPLETO	PANNEAU EPOCA/DE 2	EPOCA/DE 2 PANEL	PANELEPOCA/DE 2	TAFEL EPOCA/DE 2
06	37900908	GRIFFA TONDA ART.41910-33	AGRAFE	FIXER	GANCHO	SPANNKLAMMER
07	21300741	COPRIGRUPPO EPOCA -ZM-	CARTER GROUPE EPOCA -ZM-	ASSEMBLY HOUSING ESPOCA -ZM-	CARTER GRUPO EPOCA-ZM-	GEHAUSE GRUPE EPOCA-ZM-
08	32330957	MASCHERINA EPOCA 2GR. -AI-	PLAQUETTE EPOCA 2GR. -AI-	EPOCA 2GR.-AI- PANNEL	REJA EPOCA 2GR. -AI-	MASKE EPOCA 2GR. -AI-
09	32330955	GRIGLIA POSAT.EPOCA 2GR.-AI-	GRILLE POSE-TASSE EPOCA 2GR.-A	GRATE EPOCA 2GR.-AI-	PARRILLA EPOCA 2GR.-AI-	TASSENABSTELLGITT.EPOCA 2GR.-A
10	38123751	BASAMENTO EPOCA 2 GR -PL-	BASE EPOCA 2 GR -PL-	EPOCA 2 GR-PL-BASE	BASE EPOCA 2 GR -PL-	BASISEPOCA 2 GR -PL-
11	42100059	TARGH.ADESIVA RANCILIO EPOCA	PLAQUETTE RANCILIO EPOCA	RANCILIO EPOCAPLATE	TARJETA RANCILIO EPOCA	SCHILD RANCILIO EPOCA
12	36310011	PIEDINO ANTISCIVOLAM. EPOCA	PIED EPOCA	EPOCA SUPPORT	PIE EPOCA	STUTZFUSS EPOCA
13	10781304	ASSIEME PIEDINO REGOLA. EPOCA	GROUPE PIED EPOCA	EPOCA SUPPORT ASSEMBLY	GRUPOPIE EPOCA	STUTZFUSS GRUPPE EPOCA
14	10880313	PIASTRA SOSTCALDAIA EPOCA 2GR. -FE-	PLAQUETTE EPOCA 2GR. -FE-	PLATE EPOCA 2GR. -FE-	PLACA EPOCA 2GR. -FE-	PLATTE EPOCA 2GR. -FE-
15	32550757	SQUADRETTA SX EPOCA-FE.ZN	ETRIER SX EPOCA-FE.ZN	SUPPORT SX EPOCA-FE.ZN	ANGULAR SX EPOCA-FE.ZN	WINKEL SX EPOCA-FE.ZN
16	32550758	SQUADRETTA X MAS. EPOCA-FE.ZN	ETRIER PLAQUETTE EPOCA-FE.ZN	SUPPORT PANEL EPOCA-FE.ZN	ANGULAR REJA EPOCA-FE.ZN	WINKEL MASKE EPOCA-FE.ZN
17	34030970	INTERR.BIP.LUM.VERDE EPOCA	INTERRUPTEUR VERT EPOCA	GREEN SWITCH EPOCA	INTERRUPTOR VERDE EPOCA	SCHALTER GRÜN EPOCA
18	32550756	SQUADRETTA DX EPOCA-FE.ZN	ETRIER DX EPOCA-FE.ZN	SUPPORT DX EPOCA-FE.ZN	ANGULAR DX EPOCA-FE.ZN	WINKEL DX EPOCA-FE.ZN
19	10880311	TELAIO EPOCA 2GR. -FE-	CHÂSSIS EPOCA 2GR. -FE-	EPOCA 2GR.-FE-CHASSIS	CHASIS EPOCA 2GR. -FE-	FAHRGESTELL EPOCA 2GR. -FE
20	32330951	FRONTALE SATINATO EPOCA 2GR. -AI-	FRONTAL POCA 2GR. -AI-	POCA 2GR. -AI- FACE	FRONTAL POCA 2GR. -AI-	FRONTPLAT.POCA 2GR. -AI-
21	38123753	FIANCHETTO DX EPOCA-PL-	FLANC DX EPOCA-PL-	DX EPOCA-PL- PANEL	LATERAL DX EPOCA-PL-	SEITENTEIL DX EPOCA-PL-
22	36322004	GOMMINO FIANCHETTO EPOCA	GOMME FLANC EPOCA	PANEL GUM EPOCA	GOMA LATERAL EPOCA	GUMMI SEITENTEIL EPOCA
24	32550753	FASCIA SUPERIORE EPOCA 2GR. -FE.ZN	COLIER SUP.EPOCA 2GR-FE	UPPER CLAMP EPOCA 2GR.-FE-	ABRAZADERA SUP.EPOCA 2GR.-FE-	SCHLAUCHKLEMME EPOCA GR.2-FE
26	10111032	SCHEDA+TASTIERA CAFFE'EPOCA/CD	CARTE+CLAVIER CAFE'EPOCA/CD	CARD+KEYBOARD COFFEE EPOCA/CD	CEDULA+TECLADO CAFE'EPOCA/CD	KARTE+TASTATUR KAFFEE EPOCA/CD
26	10111031	SCHEDA+TASTIERA CAFFE'EPOCA/DE	CARTE+CLAVIER CAFE'EPOCA/DE	CARD+KEYBOARD COFFEE EPOCA/DE	CEDULA+TECLADO CAFE'EPOCA/DE	KARTE+TASTATUR KAFFEE EPOCA/DE

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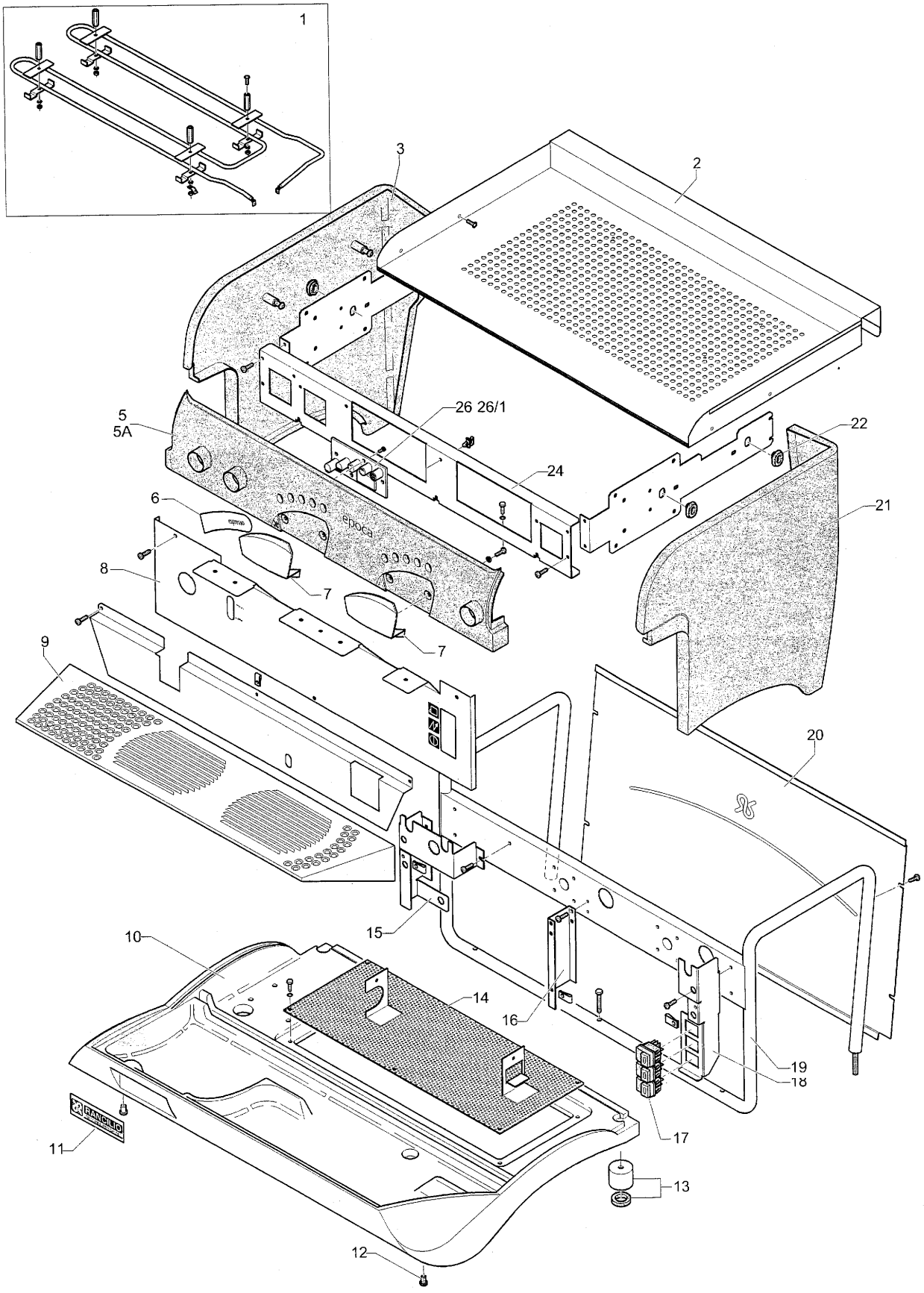
EPOCA
TAV. 02200



RANCILIO
MACCHINE PER CAFFE'

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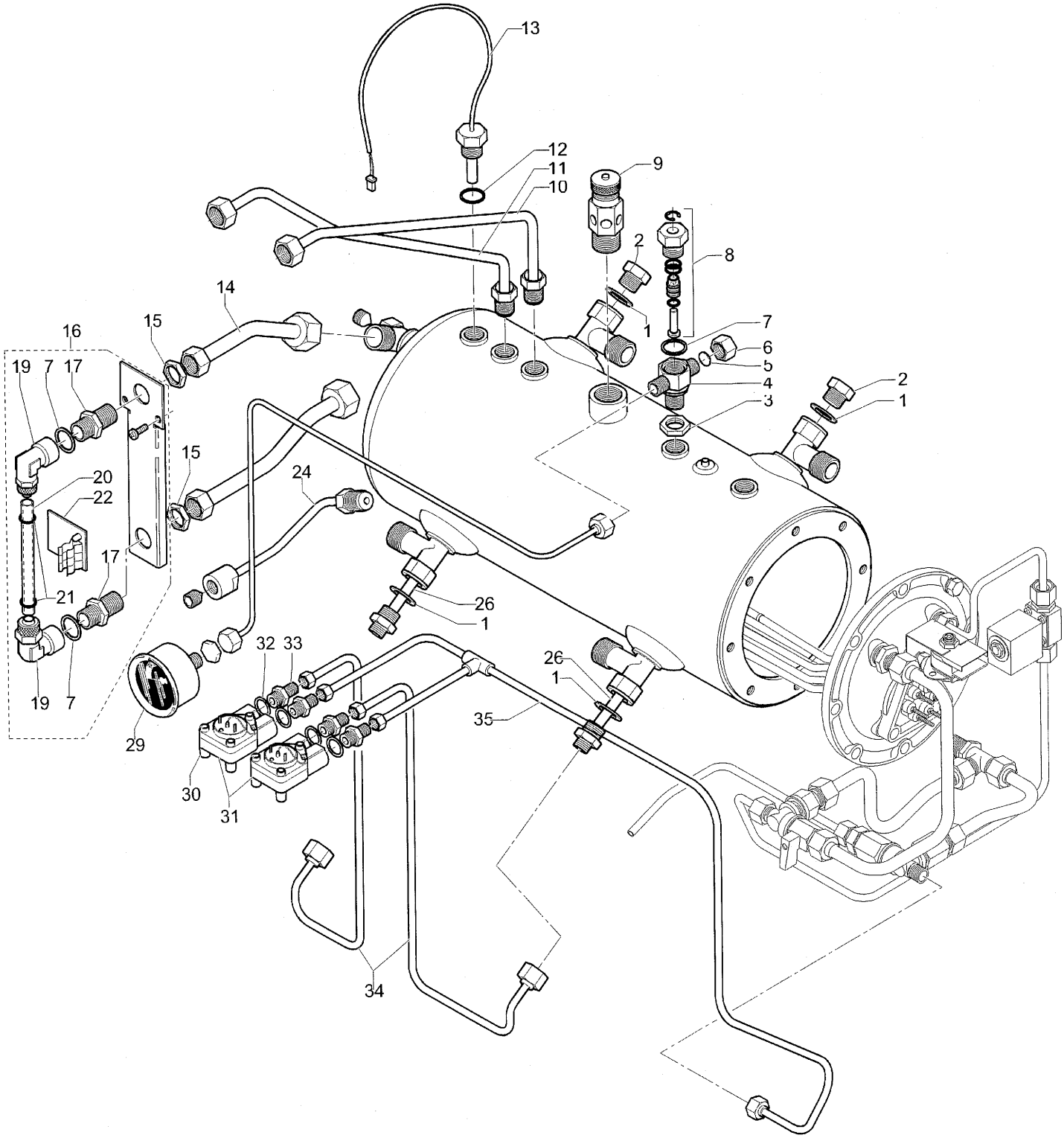
TAV. 02205		CALDAIA	CHAUDIERE	BOYLER	CALDERA	KESSEL
01	27350001	GUARNIZIONE 3/8 GAS -CU- SP.1	JOINT 3/8 GAS	GASKET 3/8 GAS	JUNTA 3/8 GAS	DICHTUNG 3/8 GAS
02	23220017	TAPPO 3/8 X GR.RE/E -OT-	BOUCHON 3/8	3/8 CAP	TAPON 3/8	VERSCHLUSS 3/8
03	23222002	DADO BASSO 3/8 -OT-	ECROU BAS 3/8	LOW NUT 3/8	TUERCA BAJA 3/8	NIEDR.SCHRAUBENMUTTER 3/8
04	20122202	SOST.20900101	RACCORD SOUPAPE V.A.	VALVE JUNCTION V.A.	UNION VALVULA V.A.	ANSCHLUSS VENTIL V.A.
05	31530001	GUARNIZIONE RAME D.11	JOINT D.11	GASKET DIAM. 11	JUNTA D.11	DICHTUNG D.11
06	23217012	DADO CIECO 1/4 GAS -OT-	ECROU BOUCHE 1/4	BLIND NUT 1/4	TUERCA CIEGA 1/4	HUTMUTTER 1/4
07	27350002	GUARNIZIONE RAME 3/8 SP.1,5	JOINT 3/8 GAS	GASKET 3/8 GAS	JUNTA 3/8 GAS	DICHTUNG 3/8 GAS
08	10060050	VALVOLA ANTIRISUCCHIO	SOUPAPE V.A.	V.A. VALVE	VALVULA V.A.	VENTIL V.A.
09	10060511	VALVOLA SICUR.ISPESL MR10E/B 1/2"	SOUPAPE SURETE ISPESL MR10EB	SAFETY VALVE ISPESL MR10EB	VALVULA SEGURIDAD ISPESL MR10E	SICHERHEITSVENTIL ISPESL MR10E
10	10043044	TUBO 8X6X320 F3/8-M3/8 -CU-	TUBE 8X6X320 F3/8-M3/8	PIPE 8X6X320 F3/8-M3/8	TUBO 8X6X320 F3/8-M3/8	ROHR 8X6X320 F3/8-M3/8
11	81330111	T. RUBIN. VAPORE SINISTRA	TUBE ROBINET VAPEUR SX	PIPE STEAM COCK SX	TUBO GRIFO VAPOR SX	ROHR DAMPFHAHN SX
12	36401002	GUARNIZ. OR 2043 GOMMA DUTRAL	OR 2043	OR 2043	OR 2043	OR 2043
13	34070174	SONDA TEMP. 3/8 GAS EPOCA	SONDE 3/8 GAS EPOCA	3/8 GAS EPOCA BORE	SONDA 3/8 GAS EPOCA	SONDE 3/8 GAS EPOCA
14	10044091	TUBO 10X8X90 F3/8-F1/2 -CU-	TUBE 10X8X90 F3/8-F1/2 -CU-	PIPE 10X8X90 F3/8-F1/2 -CU-	TUBO 10X8X90 F3/8-F1/2 -CU-	ROHR10X8X90 F3/8-F1/2 -CU-
15	26220005	DADO BASSO 3/8 GAS -FE-DB 17	ECROU BAS 3/8	LOW NUT 3/8	TUERCA BAJA 3/8	NIEDR. MUTTER 3/8
16	10060380	INDICATORE LIVELLO EPOCA	INDICATEUR NIVEAU EPOCA	EPOCA LEVEL INDICATOR	INDICADOR NIVEL EPOCA	PEGELANZEIGER EPOCA
17	23222035	RACCORDO 3/8 LUNGO -OT-	RACCORD 3/8 LONG	LONG JUNCTION 3/8	UNION 3/8 LARGO	ANSCHLUSS 3/8 LANG
19	69200016	GOMITO LIVELLO EPOCA GF10838	COURBE EPOCA GF10838	EPOCA GF10838 KNEE BEND	CODO EPOCA GF10838	KNIE EPOCA GF10838
20	38228066	TUBO TEFLON FEP140 D.10X8X107,5	TUBE TEFLON FEP140 D.10X8X107,	TEFLON PIPE FEP140 D.10X8X107,	TUBO TEFLON FEP140 D.10X8X107,	ROHR TEFLON FEP140 D.10X8X107,
21	36402003	GUARN.OR 2037 -GM-VIT.P.T	JOINT OR 2037	OR 2037 GASKET	JUNTA OR 2037	OR 2037 DICHTUNG
22	34070171	SCHEDA AUTOLIV.CAPACITIVO EPOCA	CARTE EPOCA	CARD EPOCA	CEDULA EPOCA	KARTE EPOCA
24	10043002	TUBO 8X6X300 M3/8-RACC. -CU-	TUBE 8X6X300 M3/8-RACC. -CU	PIPE 8X6X300 M3/8-RACC. -CU	TUBO 8X6X300 M3/8-RACC. -CU	ROHR 8X6X300 M3/8-RACC. -CU
26	10042171	TUBO INIEZIONE RE/T MLN -OT-	TUBE INJECTION MLN	MLN INJECTION PIPE	TUBO INYECCION MLN	INJEKTORROHR MLN
29	35002504	MANOMETRO 0-2,5 D.52 S10	MANOMETRE 0-2,5	MANOMETER 0-2,5	MANOMETRO 0-2,5	DRUKMESSER 0-2,5
30	34070050	VENTOLINO CONTATORE X DE	HELICE VENT DE	FAN DE	CONTADOR DE	NOCKENWINKEL DE
31	10705238	ASSIEME 2 VENTOLINI EPOCA	GROUPE 2 HELICE VENT EPOCA	2 EPOCA FAN ASSEMBLY	GRUPO 2 CONTADOR EPOCA	GRUPPE 2 NOCKENWINKEL EPOCA
32	27270001	GUARNIZIONE 1/4 GAS RAME ATA 2	JOINT 1/4 CUIVRE	COPPER GASKET 1/4	JUNTA 1/4 COBRE	KUPFERDICHTUNG 1/4
33	23214025	RACCORDO M1/4-M1/8 GAS -OT-	RACCORD	JUNCTION	UNION	ANSCHLUSSTUECK
34	10042081	TUBO 6X4X450 F1/4-F1/4 -CU-	TUBE 6X4X450 F1/4-F1/4	PIPE 6X4X450 F1/4-F1/4	TUBO 6X4X450 F1/4-F1/4	ROHR 6X4X450 F1/4-F1/4
35	10046002	TUBO COLLETT-VENTOL. MLN/SDE 2	TUBE BRANCKER MLN/SDE 2	PIPE CONNECTION MLN/SDE 2	TUBO ENCHUFAR MLN/SDE 2	ANSCHLIESSEN ROHR MLN/SDE 2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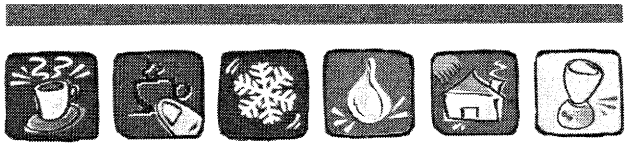

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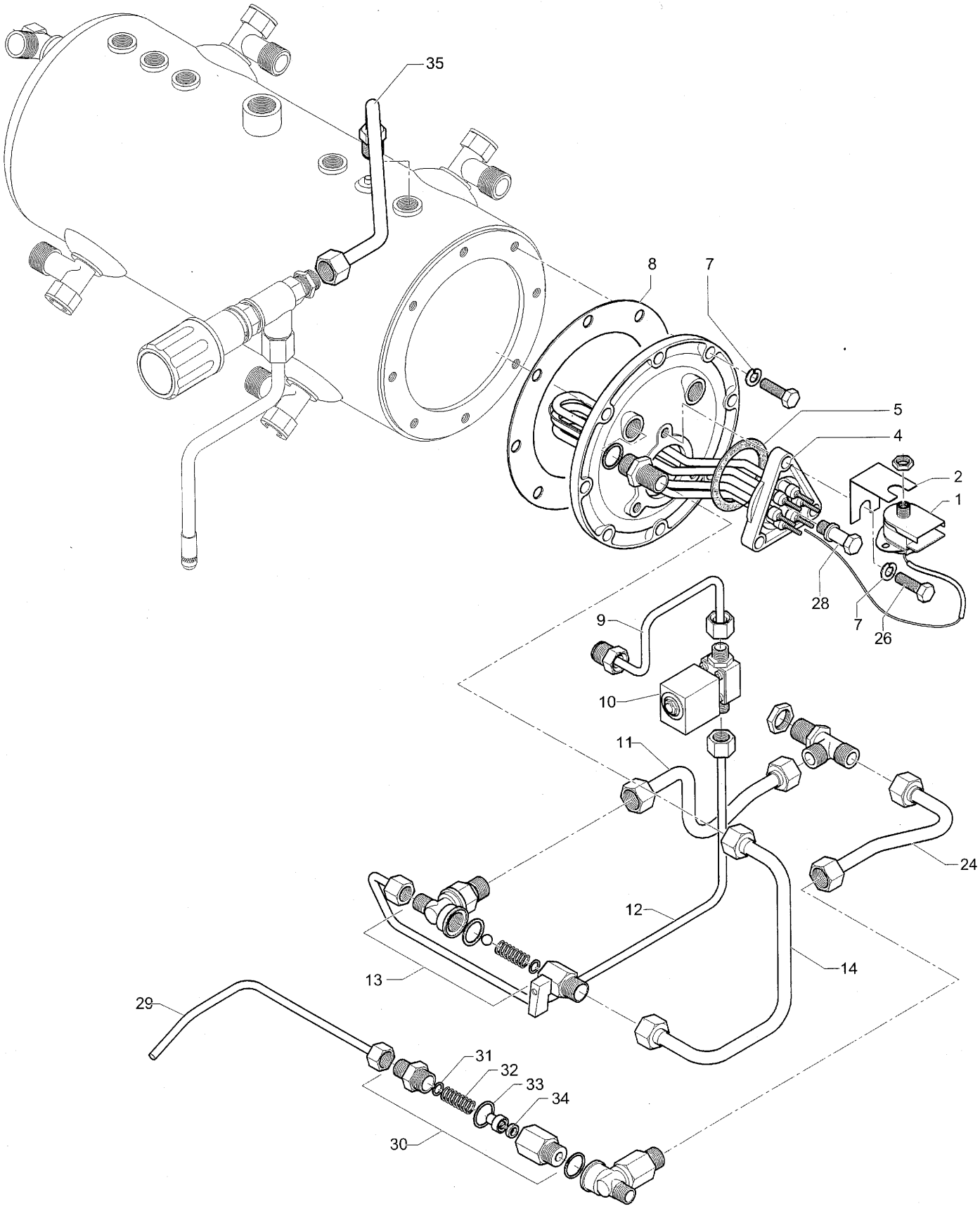
TAV. 02210		ALIMENTAZIONE	ALIMENTATION	FEED	ALIMENTACION	SPEISUNG
01	34200093	SALVAR.LM8P1041000 VDE	SAUVE-RESISTANCES LM8P1041000	SAVE-RESISTANCES LM8P1041000 V	SALVA RESISTENCIAS LM8P1041000	WIDERSTANDSSICHERUNG LM8P10410
02	32330605	SQUADR.SALVARES.MIDI UL -AI-	PALIER SAUVERESIST.MIDI-A	SUPPORT SAFE-RESISTANCES	SOPORTE SALVARESIST. MIDI	HALT.BERG.WIDERSTAND MIDI
04	33323430	RESIST+CAPILL.V230/W4300 EPOCA	RESISTANCE V230/W4300 EPOCA	HEATING ELEM.V230/W4300 EPOCA	RESISTENCIA V230/W4300 EPOCA	WIDERSTANDV230/W4300 EPOCA
05	36930012	GUARNIZ.RESISTENZA IN TEFLON	JOINT RESIST.	RESIST.GASKET	JUNTA RESISTENCIA	DICHTUNG WIDERSTAND
07	37420800	ROND.EL.D.8 GROWER INOX U1751	RONDELLE ELASTIQUE D.8	ELASTIC WASHER DIAM.8	ARANDELA ELASTICA D.8	FEDERSCHEIBE D.8
08	36930011	GUARNIZ.COP.CALDAIA IN TEFLON	JOINT COUVERCLE CHAUDIERE	GASKET BOILER COVER	JUNTA TAPA CALDERA	KESSELDECKEL DICHTUNG
09	10042022	TUBO 6X4X200 F1/4-M3/8 -CU-	TUBE 6X4X200 F1/4-M3/8	PIPE 6X4X200 F1/4-M3/8	TUBO 6X4X200 F1/4-M3/8	ROHR 6X4X200 F1/4-M3/8
10	10060466	ELETTR.CON RACCORDI 24V EPOCA	ELECTROVANNE 24V EPOCA	ELECTROVALVE 24V EPOCA	ELECTROVALVULA 24V EPOCA	ELEKTROVENTIL 24V EPOCA
11	10044083	TUBO 10X8X190 F3/8-F3/8 -CU-	TUBE 10X8X190 F3/8-F3/8	PIPE 10X8X190 F3/8-F3/8	TUBO 10X8X190 F3/8-F3/8	ROHR 10X8X190 F3/8-F3/8
12	10042047	TUBO 6X4X570 F1/4-F1/4 -CU-	TUBE 6X4X570 F1/4-F1/4	PIPE 6X4X570 F1/4-F1/4	TUBO 6X4X570 F1/4-F1/4	ROHR 6X4X570 F1/4-F1/4
13	10706082	ASSIEME CARICO+RITEGNO EPOCA	ENSEMBLE CHARGEMENT + RETENUE	EPOCA LOAD + CHECK UNIT	CONJUNTO CARGA+SOSTÉN EPOCA	BAUGRUPPE BESTÜCKUNG+RÜCKSCHLA
14	10044075	TUBO 10X8X270 F3/8-F3/8 -CU-	TUBE ALIMENT.CHAUDIERE	FEED BOILER PIPE	TUBO ALIMENTACION CALDERA	KESSELZUFUEHRUNGSROHR
24	10043102	TUBO 8X6X130 F3/8-F3/8 -CU-	TUBE 8X6X130 F3/8-F3/8	PIPE 8X6X130 F3/8-F3/8	TUBO 8X6X130 F3/8-F3/8	ROHR 8X6X130 F3/8-F3/8
26	37040821	VITE INOX M 8 X 22 TE U5739	VIS M 8 X 22 INOX	SCREW M 8 X 22 INOX	TORNILLO M 8 X 22 INOX	SCHRAUBE M 8 X 22 INOX
28	23210004	TAPPO FORO RESIST.EPOCA	BOUCHON TROU RESIST.EPOCA	HEATING HOLE CAP EPOCA	TAPON ORIFICIO RESIST.EPOCA	KUPFERLOCH WINDER.EPOCA
29	10040210	TUBO SC.V.E. 6X4X260	TUBE 6X4X260	PIPE 6X4X260	TUBO 6X4X260	ROHR 6X4X260
30	10060473	VALVOLA RIT.ESP.1GR. OMICRON	SOUPAPE RET-EXP.SYST. DE3	SYST. DE3 CHECK-EXPAN.VAL	VALVULA RET.EXP.SYST. DE3	UEBERL.RUEC.VEN.SYST. DE3
31	36407001	GUARN.OR 2031 KW 75-GOMMA	OR 2031 SOUPAPE RETENUE	OR 2031 FOR CHECK VALVE	OR 2031 JUNTA VALVULA RET	OR 2031 RUECKSCHL.VENTIL
32	39110040	MOLLA REGOLATORE GAS RG	RESSORT	SPRING	RESORTE	FEDER
33	27350001	GUARNIZIONE 3/8 GAS -CU- SP.1	JOINT 3/8 GAS	GASKET 3/8 GAS	JUNTA 3/8 GAS	DICHTUNG 3/8 GAS
34	36302001	GUARN.PAST.VALV.DZ-GOMMA DZ 47	JOINT	GASKET	PASTILLA	DICHTUNG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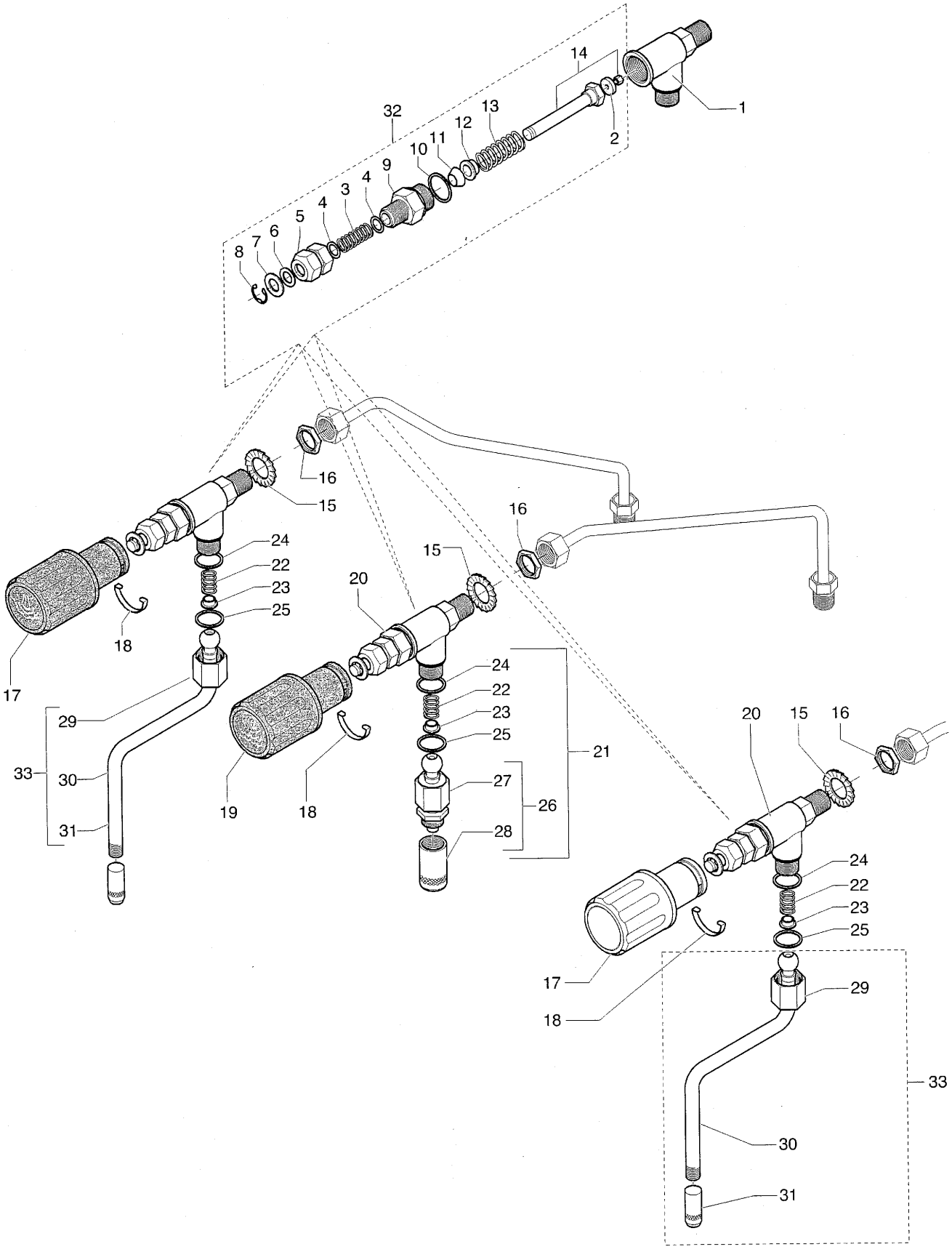
TAV. 02215		VAPORE-ACQUA	EAU-VAPEUR	WATER-STEAM	VAPOR-AGUA	WASSER-DAMPF
01	20200101	CORPO RUBIN.VAPORE NSF -OTN	CORPS ROBINET VAPEUR NSF	NSF STEAM COCK BODY	CUERPO GRIFO VAPOR NSF	DAMPFROHRKOERPER NSF
02	36301008	GUARN.PAST.RUB.VZ -GOMMA-	JOINT ROBINET	COCK GASKET	JUNTA GRIFO	HAHNDICHTUNG
03	39110030	MOLLA TAPPO	RESSORT BOUCHON	CAP SPRING	RESORTE TAPON	VESCHLUSSFEDER
04	23123003	RONDELLINA RUBIN.VAP.-OT-	RONDELLE	WASHER	ARANDELA GRIFO	HAHNSCHEIBE
05	26220015	BUSSOLA REGOLATR.VZ -FE.ZINC.	ECROU	NUT	BUJE	REGLERHUELSE
06	36230001	RONDELLA TEFLON X VZ	RONDELLE TEFLON	TEFLON WASHER	ARANDELA TEFLON	SCHEIBE TEFLON
07	32239002	RONDELLA RUBINET.VAP.-AI-	RONDELLE ROBINET	COCK WASKER	ARANDELA GRIFO	SCHEIBE DAMPFHAHN
08	37510700	ANEL.EL.D.7 D6799 AC.BR BENZIN	RONDELLE ELASTIQUE D.7	ELASTIC RING DIAM.7	ANILLO ELASTICO D.7	SPRENGRING D.7
09	25224001	BUSSOLA GUIDA ASTA NSF -AI-	GUIDE TIGE ROBINET	COCK ROD SOCKET	BUIE VARILLA GRIFO	HAHNBUCHSENSTAB
10	27400001	GUARN.BUSSOLA GR.RE RAME RE116	JOINT CUIVRE	COPPER GASKET	JUNTA COBRE	KUPFERDICHTUNG
11	36130001	GUARN.CONO TEFLON D.9	CONE TEFLON D.9	CONE TEFLON DIAM. 9	CONO TEFLON D.9	TEFLONKEGEL D.9
12	23123010	GUIDAMOLLA RUBIN.VAP.-OT-	GUIDE-RESSORT ROBINET	COCK SPRING-GUIDE	GUIA MUELLE GRIFO	HAHNFEDERFUEHRUNG
13	39110010	MOLLA VALVOLA RE RE 20	RESSORT SOUPAPE	SPRING	RESORTE	FEDER
14	10706073	STELO RUB.VAPORE COMPLETO	TIGE COMPLETTE	ROD COMPLETE	VARILLA COMPLETA	STANGE KOMPLETT
15	37431600	ROS.DENT.EST.D.16ACC.BR.D6798A	RONDELLE DENTELEE D.16	THUMB WASHER DIAM.16	ARANDELA DENTADA D.16	ZAHNSCHEIBE D.16
16	26220005	DADO BASSO 3/8 GAS -FE-DB 17	ECROU BAS 3/8	LOW NUT 3/8	TUERCA BAJA 3/8	NIEDR. MUTTER 3/8
17	10060175	VOLANTINO VAPORE EPOCA COMP.	VOLANT VAPEUR EPOCA	EPOCA STEAM STEEERING WHEEL	VOLANTE VAPOR EPOCA	STEUERRAD DAMPF EPOCA
18	32210001	MOLLA MANOPOLA VAPORE-FE-VZ 13	RESSORT POIGNEE	HANDLE SPRING	RESORTE MANECILLA	GRIFFEDER
19	10060176	VOLANTINO ACQUA EPOCA COMP.	VOLANT EAU EPOCA	EPOCA WATER STEEERING WHEEL	VOLANTE AGUA EPOCA	STEUERRAD WASSER EPOCA
20	10060114	RUBINETTO VAPORE MLN	ROBINET VAPEUR MLN	MLN STEAM COCK	GRIFO VAPOR MLN	DAMPFHAHN MLN
21	10705152	RUBINETTO+SNODO ACQUA EPOCA	ROBINET+FLEX.EAU EPOCA	COCK+WATER FLEXID EPOCA	GRIFO+ARTICUL.AGUA	DAMPF+GELENK WASSER EPOCA
22	39110025	MOLLA X SNODO VAPORE VZ VZ 15	RESSORT FLEX. VAPEUR	STEAM PIPE SPRING	RESORTE ARTICULACION VAP.	GELENKFEDER DAMPF
23	25119005	GUIDAMOLLA SNODO VAPORE -INOX-	GUIDE-RESSORT NSF	NSF COCK SPRING-GUIDE	GUIA MUELLE NSF	FEDERFUEHRUNG NSF
24	36404001	GUARN.OR 115 SNODO -GM-VITON90	OR 115 JOINT	OR 115 GASKET	OR 115 JUNTA ANULAR	OR 115 DICHTUNG
25	36220009	GUARN.DADO SNODO TEFLON	JOINT FLEXIBLE	GASKET	JUNTA ARTICULACION SNODO	GELENKDICHTUNG
26	10705079	ROMPISPRUZZO+SPRUZZATORE CROM.	BRISE+VAPORISATEUR	BREAKER+SPRAYER	ROMPECHORRO+SURTIDOR	BRECHER+SPRITZDUESE
27	23135014	SPRUZZATORE ACQUA -OT-	VAPORISATEUR EAU	WATER SPRAY	SURTIDOR AGUA	WASSERSPRITZDUESE
28	23135013	ROMPISPRUZZO ACQUA -OT-	BRISE-VAPORISATEUR EAU	WATER SPRAY-BREAKER	ROMPECHORRO AGUA	WASSERSTRAHLBRECHER
29	23222025	DADO SNODO TUBO VAP. -OT-CROM.	ECROU FLEX.VAPEUR	STEAM PIPE NUT	TUERCA ARTICULACION VAPOR	GELENKMUTTER DAMPFROHR
30	10049047	TUBO VAPORE EPOCA	TUBE VAPEUR EPOCA	EPOCA STEAM PIPE	TUBO VAPOR EPOCA	DAMPFRHOR EPOCA
31	23119028	SPRUZZ.VAPORE CROMATO -OT-	VAPORISATEUR	SPRAY	CHORRO	STRAHL
32	10706002	MOVIMENTO RUBIN.VAP.COMPL.	MOUVEM.ROBINET VAPEUR	STEAM COCK MOVEMENT	MOVIMIENTO GRIFO VAPOR	BEWEGUNG DAMPFROHR
33	10706003	TUBO VAPORE + SNODO COMPL.	TUBE VAPEUR + FLEX.COMP.	STEAM PIPE + WHOLE FLEXIB	TUBO VAPOR+ARTICUL.COMPL.	DAMPFROHR + GELENK KOMPL.

rancilio services

EPOCA
TAV. 02215



RANCILIO
MACCHINE PER CAFFE'

rancilio services

TAV. 02220		GRUPPO	GROUP	GROUP	GRUPO	GRUPPE
01	37040830	VITE M 8 X 30 TE FE.ZN. U5739	VIS M 8 X 30	SCREW M 8 X 30	TORNILLO M 8 X 30	SCHRAUBE M 8 X 30
02	27400001	GUARN.BUSSOLA GR.RE RAME RE116	JOINT CUIVRE	COPPER GASKET	JUNTA COBRE	KUPFERDICHTUNG
03	20122651	TAPPO GIGLEUR GR.NE -OT-	BOUCHON GIGLEUR	JET CAP	TAPON SURTIDOR	DUESENVERSCHLUSS
04	10044073	TUBO 10X8X270 F1/2-F1/2 -CU-	TUBE 10X8X270 F1/2-F1/2	PIPE 10X8X270 F1/2-F1/2	TUBO 10X8X270 F1/2-F1/2	ROHR 10X8X270XF1/2-F1/2
05	37060608	VITE M 6 X 8 TCEI INOX -BRUG-	VIS M 6 X 8	SCREW M 6 X 8	TORNILLO M 6 X 8 ALEN	SCHRAUBE M 6 X 8
06	36240001	GUARN.X VITE 6 MA -CU-	JOINT	GASKET	JUNTA	DICHTUNG
07	20101804	CORPO GRUPPO DE-CD Z11-OT-	CORPS GROUPE DE-CD Z11	Z11 DE-CD GROUP BODY	CUERPO DE-CD Z11	KOERPER DE-CD Z11
08	36301001	GUARN.SOTTOCOP.LE -GOMMA LE 7	SOUS-COUPE	FILTER HOLDER GASKET	JUNTA PORTAFILTRO	FILTERTR.DICHTUNG
09	23139004	SOST.25139001	BRISE-JET GROUPE	WATER JETBREAKER GROUP	ROMPECHORRO GRUPO	STRAHLBRECHERGRUPPE
10	40200005	DOCCETTA RETE -INOX RE 25	DOUCHE	SHOWER	DUCHA	FILTERDUSCHE
11	37030513	VITE INOX M5X12 T 1/2T T.CACC.	VIS M5X12 T 1/2T T.	SCREW M5X12 T 1/2T T.	TORNILLO M5X12 T 1/2T T.	SCHRAUBE M5X12 T 1/2T T.
12	32339004	FASCETTA COPRIGRUPPO -AI-BRILLANT.	FAISCEAU POUR GROUPE RE	RE GROUP COVER BAND	ABRAZADERA GRUPO RE	GRUPPENSCHELLE RE
13	40100001	FILTRO 1 DOSE BASSO-INOX	FILTRE 1 TASSE	1 CUP FILTER	FILTRO 1 DOSIS	FILTER FUER 1 TASSE
14	40100010	FILTRO LE 2 DOSI -INOX LE6/2	FILTRE 2 DOSES	2 DOSE FILTER	FILTRO 2 DOSIS	FILTER 2 PORTION
15	37320800	DADO FLAN.DENT.M8 FE.ZN. D6923	ECROU M 8	NUT M 8	TUERCA M 8	MUTTER M 8
16	38121032	TAPPO MANOPOLA PORTAF.Z11 -PL-	BOUCHON POIGNEE Z11	CAP HANDLE Z11	TAPON MANECILLA Z11	GRIFFVERSCHLUSS Z11
17	38121018	MANOPOLA X PORTAFILTRO-PL-	POIGNEE X PORTE-FILTRE	FILTER-HOLDER HANDLE	MANECILLA PORTAFILTRO	FILTEHALTERGRIFF
18	10071110	PORTAF.LE X Z9 1 DOSE MONTATO	PORTE-FILTRE 1 DOSE	1 DOSE FILTER-HOLDER	PORTAFILTRO 1 DOSIS	FILTERHALTER 1 PORTION
19	21102511	BECCUCCIO 1 DOSE LAT.-OT-CROM.	BEC 1 DOSE	1 DOSE BEAK	PICO 1 DOSIS	AUSGIESSER 1 PORTION
20	21100701	BECCUCCIO BILANC.CROM-OT-	BEC CALIBRE	BALANCED BEAK	PICO BALANCEADO	AUSGIESSER AUSGEGL.
21	21103301	COPRIBECCUCCIO -AI-BRILLANT.	COUVRE-BEC	COVER BEAK	CUBREPICO	AUSGIESSERVERSCHLUSS
22	23123015	VITE FISS.COPRIBECC.CROM -OT-	VIS POUR BEC	SCREW FOR BEAK	TORNILLO PICO	SCHRAUBE AUSGIESSER
23	10707001	BECCUCCIO 2 DOSI COMPLETO	BEC 2 DOSES COMPLET	WHOLE 2 DOSE BEAK	PICO 2 DOSIS COMPLETO	AUSGIESSER 2 PORT. KOMPL.
24	10071120	PORTAF.LE X Z9 2 DOSI MONTATO	PORTE-FILTRE 2 DOSES	2 DOSE FILTER-HOLDER	PORTAFILTRO 2 DOSIS	FILTERHALTER 2 PORTION
25	25105005	MOLLA FISS.FILTRO -AI-	RESSORT FILTRE	FILTER SPRING	RESORTE FILTRO	FILTERBLOCKIERFEDER
26	10051350	GRUPPO EPOCA 24V	GROUPE EPOCA 24V	EPOCA 24V ASSEMBLY	GRUPO EPOCA 24V	GRUPPE EPOCA 24V
27	38123077	ROMPIGETTO+COPRIR.GR.MISS -PL-	BRISE-JET GR. MISS	JETBREAKER GR. MISS	ROMPECHORRO GR. MISS	TRAHLBRECHER GR. MISS
28	34040024	ELV 3 VIE 24VDC= X EPOCA	ELECTROVANNE 24V EPOCA	ELECTROVALVE 24V EPOCA	ELECTROVALVU.24V EPOCA	ELEKTROVENTI.24V EPOCA
29	37030412	VITE M 4 X 12 TC INOX U6107	VIS M 4 X 12	SCREW M 4 X 12	TORNILLO M 4 X 12	SCHRAUBE M 4 X 12
30	36402001	GUARN.OR 105 ELETTR.GM-VIT.P.T	JOINT OR 105	OR 105 GASKET	JUNTA OR 105	OR 105 DICHTUNG
31	10044068	TUBO 10X8X350 F1/2-F1/2 -CU-	TUBE 10X8X340 F1/2-F1/2	PIPE 10X8X340 F1/2-F1/2	TUBO 10X8X340 F1/2-F1/2	ROHR 10X8X340XF1/2-F1/2
32	21300700	DISTANZIALE X GR.NE -ZM-	ENTRETOISE	SPACE SLEEVE	SEPARADOR	DISTANZSTUECK

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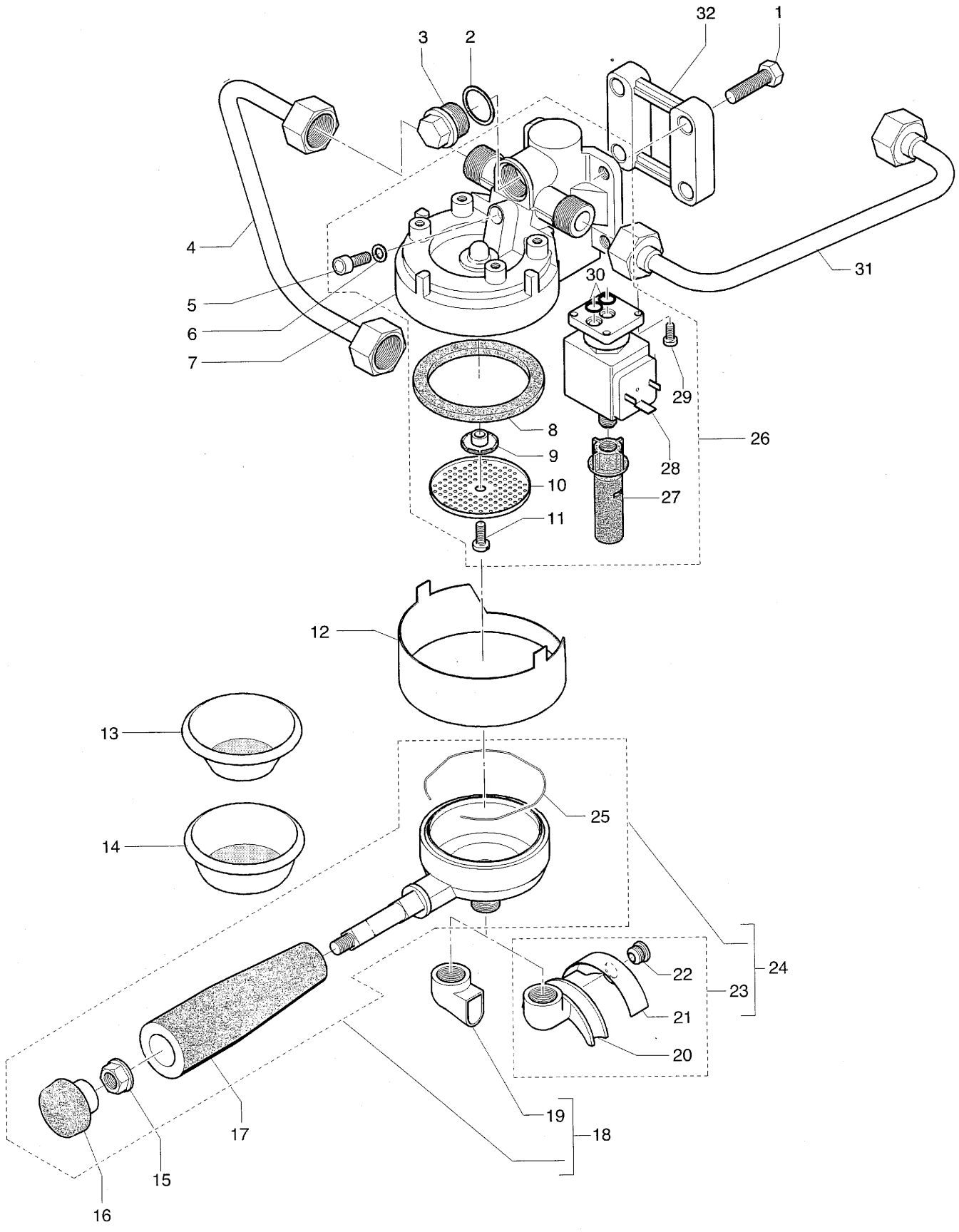
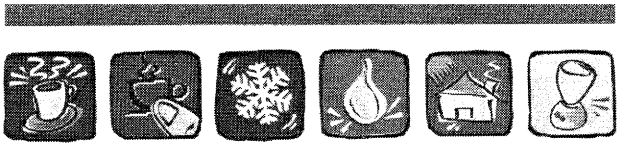
EPOCA
TAV. 02220





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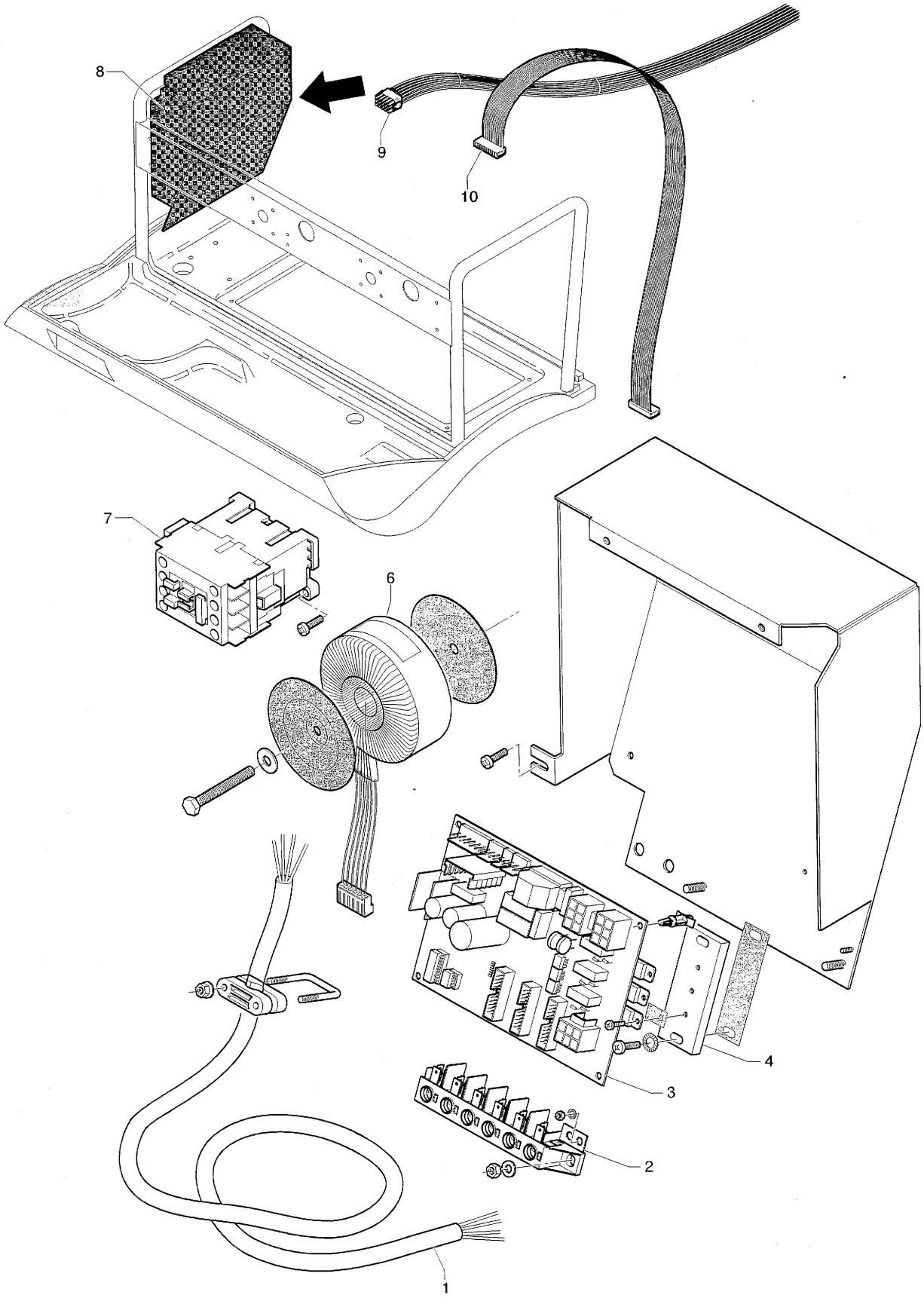
TAV. 02225		PARTI ELETTR.	ELECTRONIQUE	ELECTRONIC	ELECTRONICA	ELEKTRONISCE
01	34300078	CAVO H07RN-F 5C.SEZ.2,5 L=2300	CABLE H07RN-F 5C.SEZ.2,5 L=230	CABLE H07RN-F 5C.WIRES.2,5 L=2	CABLE H07RN-F 5C.SEZ.2,5 L=230	KABEL H07RN-F 5C.SEZ.2,5 L=230
02	34150024	MORSETTIERA 6 POLI TIP. FV122/874 MLN	BORNE	CLAMP	BORNE	KLEMME
03	34070173	SCHEDA B.T. CD-DE EPOCA	CARTE B.T. CD-DE EPOCA	CARD B.T. CD-DE EPOCA	CEDULA B.T. CD-DE EPOCA	KARTE B.T. CD-DE EPOCA
04	34209085	ISOLAT. IN GOMMA SIL. TO-220 23X18 EP.	ISOLAT. EN CAOUTCHOUC SIL. TO-	INSULANT MADE OF SILIC. RUBBER	AISLA. EN GOMA SIL. TO-220 23X	ISOLIERUNG AUS SILIKONGUMMI. T
06	34200258	TRASF.TOR.75VA230V/20/12 EPOCA	TRANSF. TOR. 75VA230V/20/12 EP	EPOCA TRANSFORMER 75VA230V/20/	TRANSF.TOR.75VA230V/20/12 EPOC	TRANSFORMATOR 75VA230V/20/12 E
07	34200260	CONTATTORE 4P 230/50/60 EPOCA	CONTACTEUR 4P 230/50/60 EPOCA	4P 230/50/60 EPOCA CONTACTOR	CONTACTOR 4P 230/50/60 EPOCA	KONTACTGEBER 4P 230/50/60 EPOC
08	10110312	SCATOLA CABLATA EPOCA 230V ALIM.400V	BOÎTE EPOCA	EPOCA BOX	CAJA EPOCA	SCHACHTEL EPOCA
09	10700966	KIT CABLAGGI B/TENSIONE EPOCA	KIT CABLAGE TIMER	KIT WIRING TIMER	KIT CABLE TIMER	KIT KABELVERBINDUNG TIMER
10	10110400	CABLAGGIO AT.EPOCA 2/3GR	CABLAGE TIMER	WIRING TIMER	CABLE TIMER	KABELVERBINDUNG TIMER

rancilio services

EPOCA
TAV. 02225



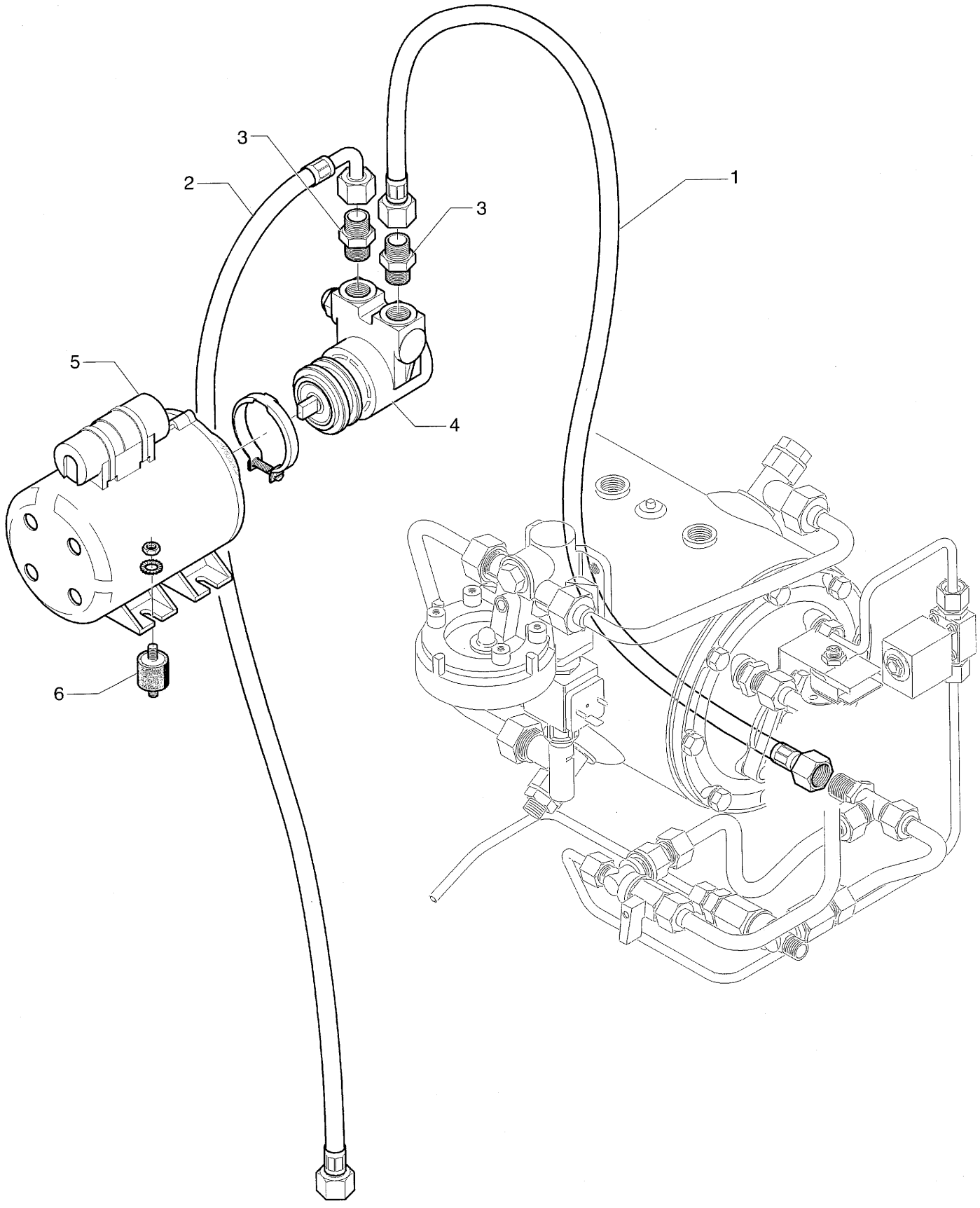
RANCILIO
MACCHINE PER CAFFE'

rancilio services

TAV. 02230		POMPA	POMPES	PUMP	BOMBA	PUMPE
01	69000707	TUBO FLEX MM. 800 F3/8-F3/8	TUBE FLEX MM.800	PIPE FLEX MM.800	TUBO FLEX MM.800	ROHR FLEX MM.800
02	69000718	TUBO FLEX MM.1500 CON CURVA	TUBE FLEX MM.1500/CUR	PIPE FLEX MM.1500/CUR	TUBO FLEX MM.1500/CUR	ROHR FLEX MM.1500/CUR
03	23217019	RACC.3/8 NPT-3/8 GAS -OT- X VM	RACCORD POUR VM	JUNCTION FOR VM	UNION	VERBINDUNGSSTUECK
04	69000039	POMPANTE VM A COLLARE S20 NSF	POMPE VM S20 NSF	PUMP VM S20 NSF	BOMBEADOR VM S20 NSF	PUMPE VM S20 NSF
05	34011006	MOTORE VM EPOCA 230-50/60 HZ.	MOTEUR VM EPOCA 230-50/60 HZ.	VM EPOCA 230-50/60 HZ. MOTOR	MOTOR VM EPOCA 230-50/60 HZ.	MOTOR VM EPOCA 230-50/60 HZ.
06	36322003	ANTIVIB.EPOCA 20X20E-M6X10-SH45	ANTIVIB. EPOCA 20X20E-M6X10-SH	EPOCA ANTI-VIBR. 20X20E-M6X10-	ANTIVIB.EPOCA 20X20E-M6X10-SH4	VIBRATIONSSCHUTZ EPOCA 20X20E-

rancilio services

EPOCA
TAV. 02230



RANCILIO

macchine per caffè

epoca

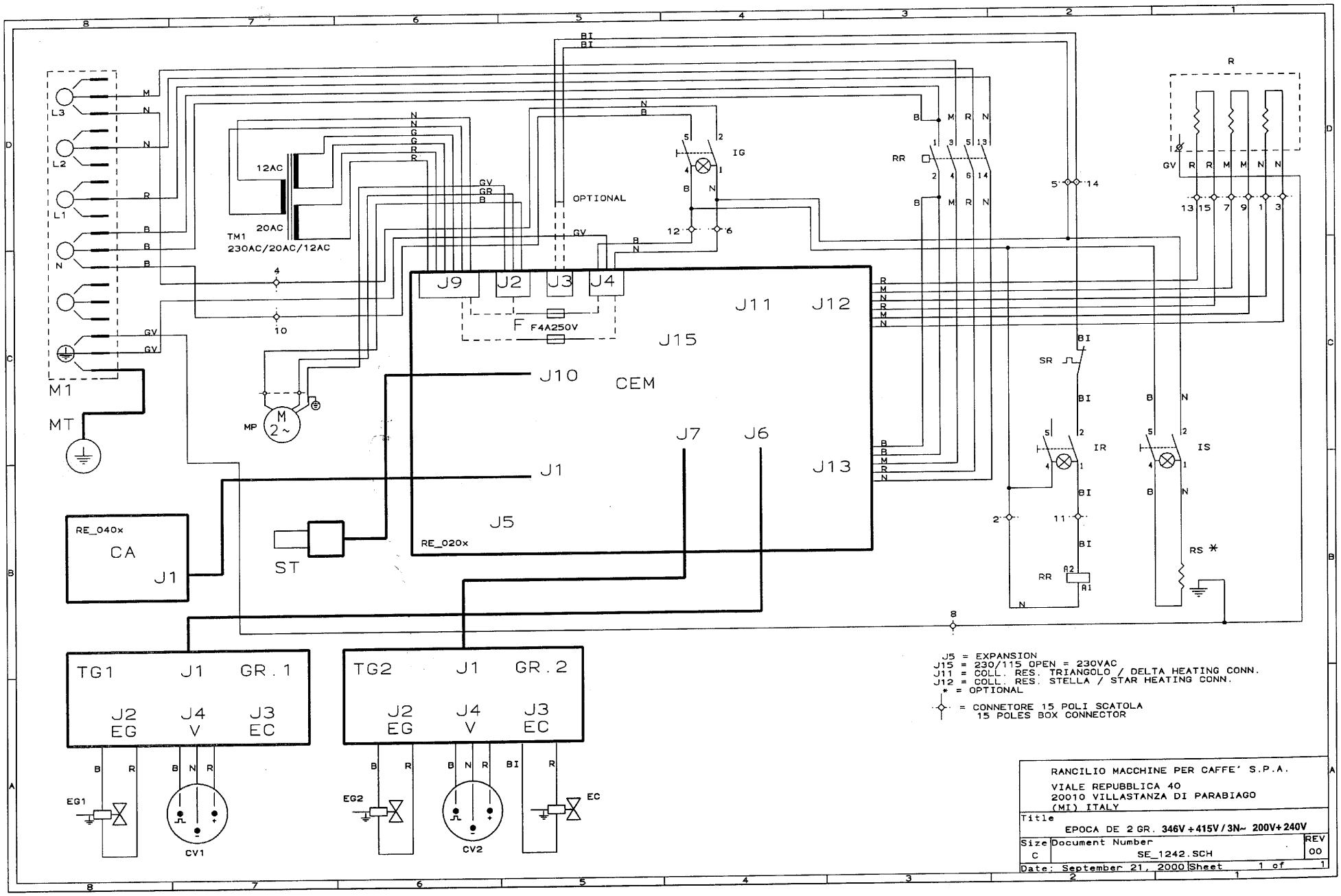
- S
- CD
- DE

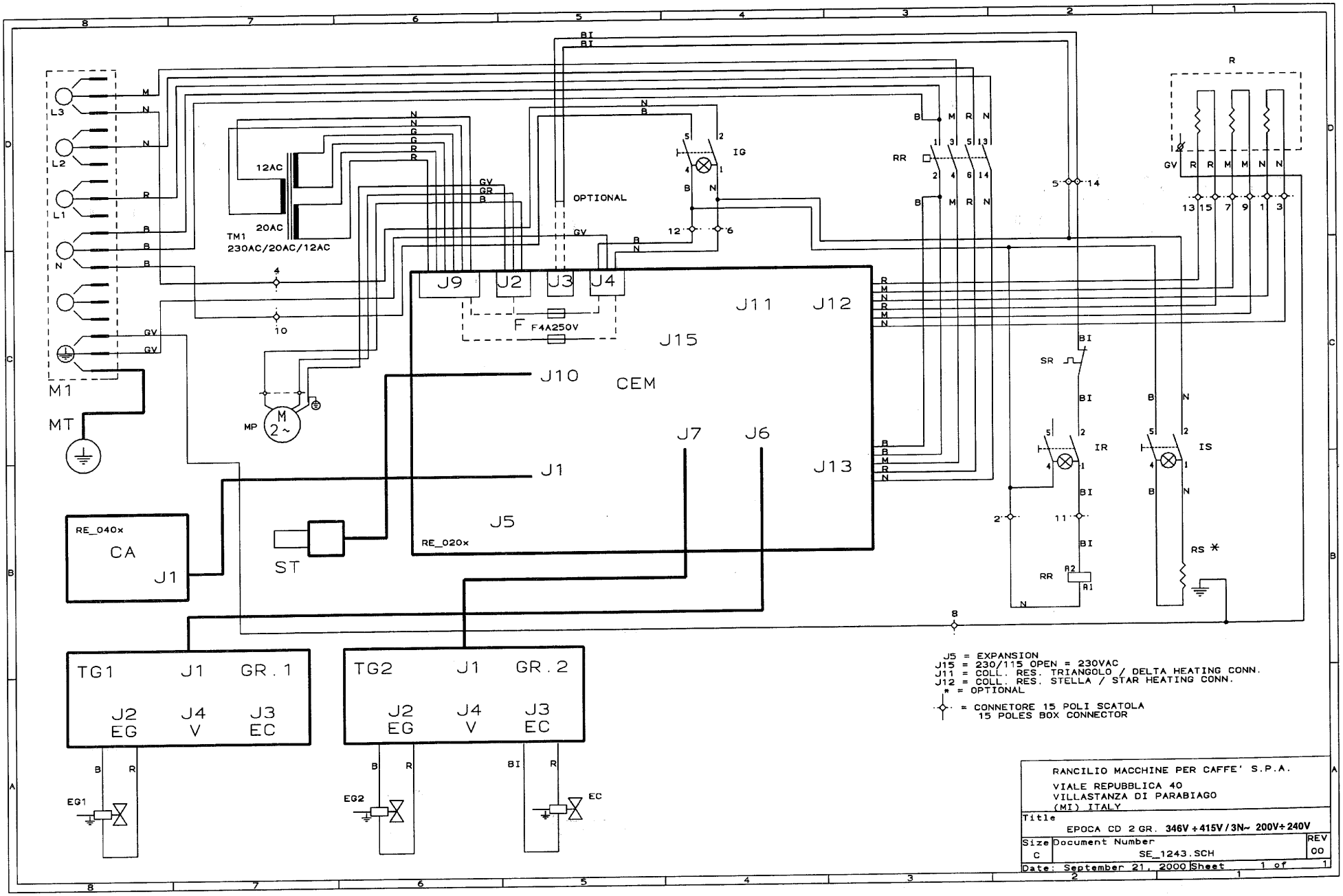
DIAGRAMS

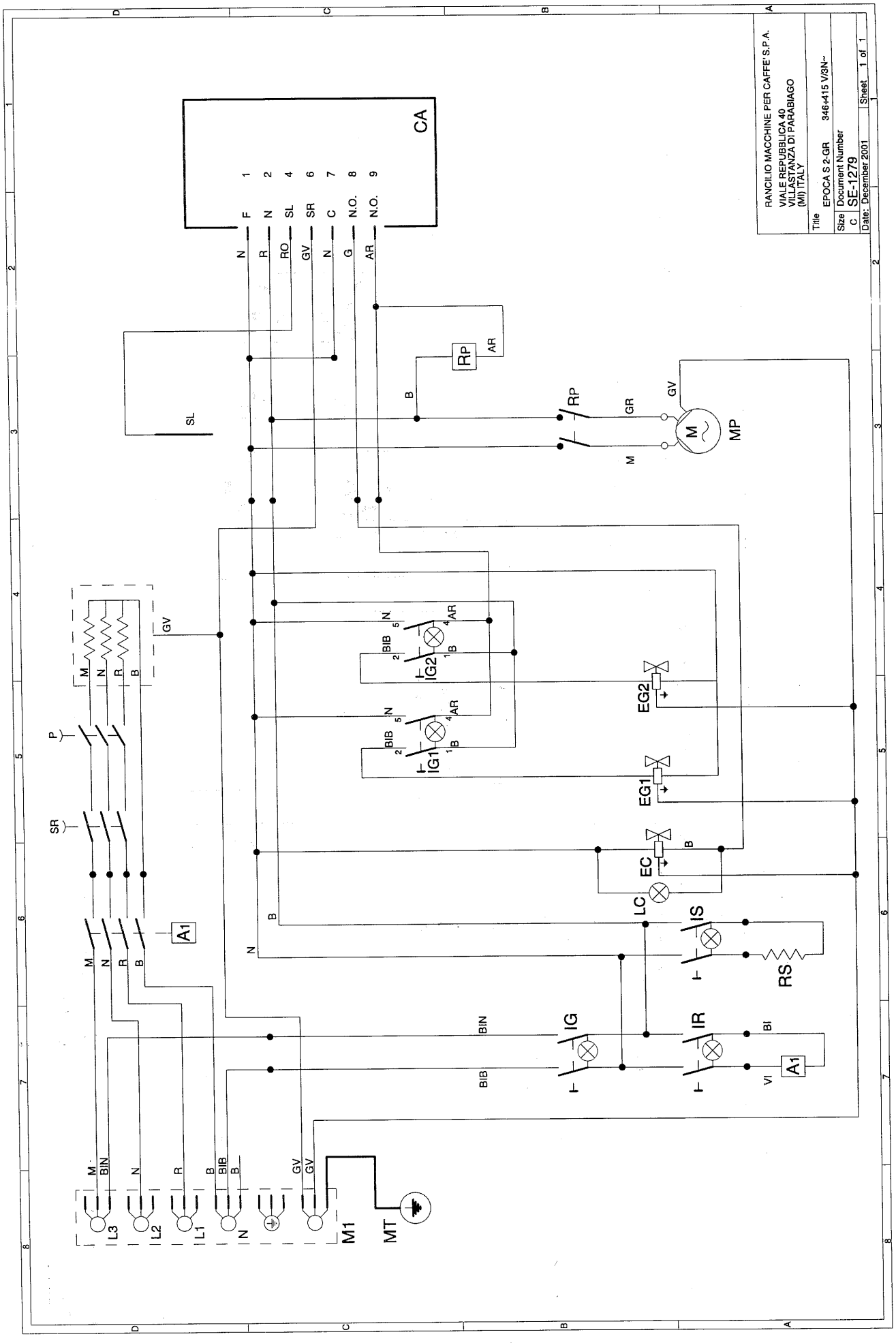
version 1.01

SCHEMI ELETTRICI
SCHEMAS ELECTRIQUES
SCHALTPLANE
WIRING DIAGRAMS
ESQUEMAS ELECTRICOS

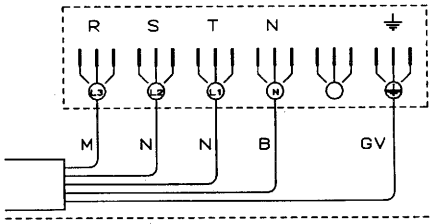
	I	F	D	GB	E
CA	= Centralina autolivello	*Controle de niveau de l'eau*	Wasserniveaukontrolle	*Water level control*	Transductor autonivel
CEM	= Centralina microprocessore	*Boite electr. du microprocesseur*	Elektronische schactel des mikroprozessor	*Microprocessor Card*	Cedula electronica microprocessor
CV	= Contatore volumetrico	*Compteur volumetrique*	Volumenzaehler	*Flow Meter*	Contador volumetrico
EC	= Elettrovalvola carico	*Electr. de chargement*	Speisungselektroventil	*Feeding electrovalve*	Electrovalvula carga
EG	= Elettrovalvola gruppo	*Electr. du groupe*	Gruppeelektroventil	*Group Electrovalve*	Electrovalvula grupo
TG	= Tastiera gruppo	*Clavier groupe*	Gruppedruckknoepfe	*Group Keyboard*	Botonera grupo
IG	= Interruttore generale	*Interrupteur general*	Hauptschalter	*Main switch*	Interruptor general
IR	= Interruttore Resistenza	*Interrupteur resistance*	Heizelementschalter	*Heating Switch*	Interruptor resistencia
IS	= Interruttore Scaldatazze	*Interrupt. chaffe tasse*	Tassenwaermerschalter	*Cups heater switch*	Interruptor calienta tazas
MP	= Motore pompa	*Moteur pompe*	Pumpen motor	*Motor Pump*	Motor bomba
TM	= Trasformatore	*transformateur*	Transformator	*Transformer*	Transformador
M1	= Morsettiera allacciamento	*Boit a bornes pour branchement*	Anschhlussklemmleiste	*Mains Power Connection*	Bloque de terminales
R	= Resistenza caldaia	*Resistance chaudiere*	Kesselheizung	*Boiler Heating Resistance*	Resistencia caldera
RS	= Resistenza scaldatazze	*Resistance chauffe tasse*	Tassen warmerheizung	*Cups Heating Resistance*	Resistencia calienta tazas
RR	= Rele' di Potenza	*Relais pouissance*	leistungsrelais	*Power Conctactor*	Contactor de potencia
SR	= Salvaresistenza	*Sauve resistance*	Widerstandsicherung	*Heating Cut-off Device*	Salvaresistencias
F	= Fusibile	*Fusible*	Sicherung	*Fuse*	Fusible
ST	= Sonda temperatura	*Sonde Temperature*	Temperatur Sonde	*Temperature Probe*	Sonda de temperatura
MT	= Morsetto di terra	*Borne du sol*	Erdklammer	*Earth connection*	Conexion de tierra
P	= Pressostato	*Pressostat*	Pressostat	*Pressure*	Presostato
LC	= Lampada carico	Lampe chargement	*Lnadunglampe*	*Cargo lamp*	*Làmpara carga*
N	= Nero	*Noir*	Schwarz	*Black*	Negro
M	= Marrone	*Marron*	Braun	*Brown*	Marron
R	= Rosso	*Rouge*	Rot	*Red*	Rojo
AR	= Arancio	*Orange*	Orange-farbig	*Orange*	naranja
G	= Giallo	*Jaune*	Gelb	*Yellow*	Amarillo
V	= Verde	*Vert*	Gruen	*Green*	Verde
B	= Blu	*Bleu*	Blau	*Blue*	Azul
GR	= Grigio	*Gris*	Grau	*Gray*	gris
BI	= Bianco	*Blanc*	Weiss	*White*	Blanco
BIB	= Bianco-Blu	*Blanc-Bleu*	Weiss-Blau	*White-Blue*	Blanco-Azul
BIN	= Bianco-Nero	*Blanc-Noir*	Weiss-Schwarz	*White-Black*	Blanco-Negro
RO	= Rosa	Rose	Rose	Pink	Rosado


L3
L2
L1
N
M1
MT
12AC
20AC
TM1
230AC/20AC/12AC
OPTIONAL
IG
RR
R
GV
J9
J2
J3
J4
J11
J12
J15
J10
CEM
J7
J6
J1
J13
J5
F F4A250V
RE_020x
MP
M
2~
ST
RE_040x
CA
J1
SR
IR
IS
RS *
TG1 J1 GR.1
J2 EG
J4 V
J3 EC
TG2 J1 GR.2
J2 EG
J4 V
J3 EC
EG1
CV1
EG2
CV2
EC
J5 = EXPANSION
J15 = 230/115 OPEN = 230VAC
J11 = COLL. RES. TRIANGOLO / DELTA HEATING CONN.
J12 = COLL. RES. STELLA / STAR HEATING CONN.
* = OPTIONAL
= CONNETORE 15 POLI SCATOLA
15 POLES BOX CONNECTOR
RANCILIO MACCHINE PER CAFFE' S.P.A.
VIALE REPUBBLICA 40
20010 VILLASTANZA DI PARABIAGO
(MI) ITALY
Title
EPOCA DE 2 GR. 346V÷415V/3N~ 200V÷240V
Size C
Document Number SE_1242.SCH
REV 00
Date: September 21, 2000
Sheet 1 of 1


L3
L2
L1
N
M1
MT
12AC
20AC
TM1
230AC/20AC/12AC
OPTIONAL
IG
RR
J9
J2
J3
J4
F F4A250V
J11
J12
J15
J10
CEM
J7
J6
J1
J13
J5
RE_020x
RE_040x
CA
J1
ST
MP
M
2~
SR
IR
IS
RS *
R
GV R R M M N N
13 15 7 9 1 3
TG1 J1 GR.1
J2 EG
J4 V
J3 EC
TG2 J1 GR.2
J2 EG
J4 V
J3 EC
EG1
EG2
EC
J5 = EXPANSION
J15 = 230/115 OPEN = 230VAC
J11 = COLL. RES. TRIANGOLO / DELTA HEATING CONN.
J12 = COLL. RES. STELLA / STAR HEATING CONN.
* = OPTIONAL
= CONNETORE 15 POLI SCATOLA
15 POLES BOX CONNECTOR
RANCILIO MACCHINE PER CAFFE' S.P.A.
VIALE REPUBBLICA 40
VILLASTANZA DI PARABIAGO
(MI) ITALY
Title
EPOCA CD 2 GR. 346V ÷ 415V / 3N~ 200V ÷ 240V
Size C
Document Number SE_1243.SCH
REV 00
Date: September 21, 2000
Sheet 1 of 1


RANCILIO MACCHINE PER CAFFE' S.P.A.
VIALE REPUBBLICA 40
VILLASTANZA DI PARABIAGO
(MI) ITALY
Title EPOCA S 2-GR 346-415 V/3N~
Size C Document Number SE-1279
Date: December 2001 Sheet 1 of 1
CA
SL
RP
MP
M1
MT
L3
L2
L1
N
IG1
IG2
EG1
EG2
EC
LC
IS
RS
IG
IR
A1
GV
SR
P

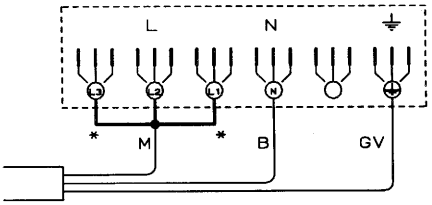
COLLEGAMENTO ELETTRICO
BRANCHEMENT ELECTRIQUE
STROMANSCHLUSS
ELECTRONIC CONNECTION
CONEXION ELECTRICA



346V÷ 415V / 3N~

COLLEGAMENTO TRIFASE A STELLA CON NEUTRO
BRANCHEMENT TRIPHASE EN ETOILE AVEC NEUTRE
DREIPHASIGER STERN ANSCHLUSS MIT MITTELLEITER
THREE-PHASE STAR CONNECTION WITH NEUTRAL
CONEXION TRIFASICA A ESTRELLA CON NEUTRO

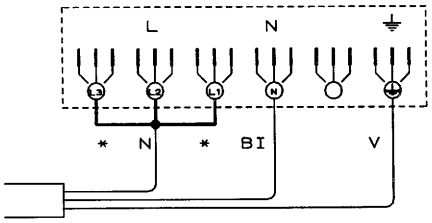
2 GR. H07RN-F 5x2.5mm2



200V÷ 240V

COLLEGAMENTO MONOFASE
BRANCHEMENT MONOPHASE
EINPHASINGER ANSCHLUSS
SINGLE-PHASE CONNECTION
CONEXION MONOFASICA

2 GR. H07RN-F 3x2.5mm2



115/220V~ U.S.A.

COLLEGAMENTO MONOFASE
BRANCHEMENT MONOPHASE
EINPHASINGER ANSCHLUSS
SINGLE-PHASE CONNECTION
CONEXION MONOFASICA

2 GR. 100V÷ 120V
SO, SJO, SJTO 3x10 AWG

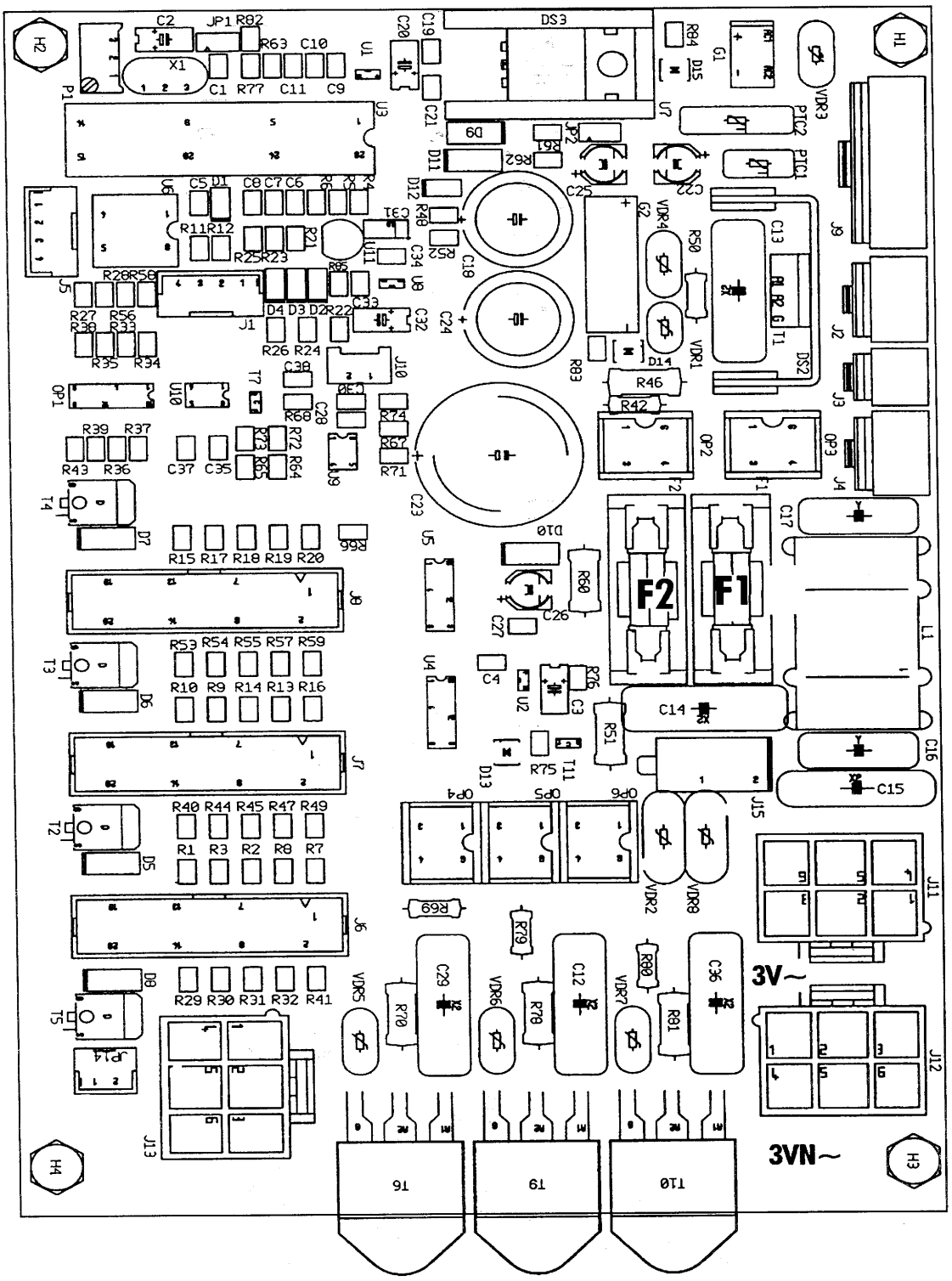
2 GR. 200V÷ 240V
SO, SJO, SJTO 3x12 AWG

* PONTICELLI FORNITI IN DOTAZIONE
JUMPERS ARE WITH THE EQUIPMENT SUPPLIED
ZUSATZBRUCKEN SIND IN AUSSTATTUNG
PONTETS INSERES DANS LA DOTATION
PUENTES ESTAN INCLUIDOS EN EL MATERIAL DE DOTACION

IL CONDUTTORE DI TERRA (GV) DEVE ESSERE PIU' LUNGO DI 9 cm RISPETTO AI RIMANENTI
THE EARTH CONDUCTOR (GV) MUST BE LONGER THAN THE OTHERS OF 9 cm
DER ERD STROMLEITER MUSS LAENGER ALS 9 cm IN BEZUG AUF DEN RESTLICHEN STROMLEITER SEIN.
LE CONDUCTEUR DE TERRE DOIT ETRE PLUS LONG DE 9 cm PAR RAPPORT A LES AUTRES.
LA LONGITUD DE LA TOMA DE TIERRA TIEN ESSER SUPERIOR A 9 cm RESPECTO AL RESTO.

M = MARRONE, MARRON, BRAUN, BROWN, MARRON
N = NERO, NOIR, SCHWARZ, BLACK, NEGRO
B = BLU, BLEU, BLAU, BLUE, AZUL
BI = BIANCO, BLANC, WEISS, WHITE, BLANCO
V = VERDE, VERT, GRUEN, GREEN, VERDE
GV = GIALLO-VERDE, JAUNE-VERT, GELB-GRUEN, YELLOW-GREEN, AMARILLO-VERDE
BN = BIANCO-NERO, BLANC-NOIR, WEISS-SCHWARZ, WHITE-BLACK, BLANCO-NEGRO
BB = BIANCO-BLU, BLANC-BLEU, WEISS-BLAU, WHITE-BLUE, BLANCO-AZUL
VI = VIOLA, VIOLET , VIOLET , VIOLETT, VIOLETA
R = ROSSO, ROUGE, ROT, RED, ROJO

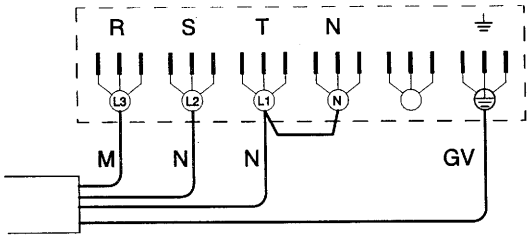
SCHEDA ELETTRONICA - CARTE ÉLECTRONIQUE - ELEKTRONIKKARTE - ELECTRIC BOARD - TARJETA ELECTRÓNICA (DE - CD)



F1 = 4 A

F2 = 4 A

200-240 3V~ mod. DE - CD
COLLEGAMENTO - RACCORDEMENT - VERBINDUNG - CONNECTION - CONEXIÓN



1) Collegare il cavo alimentazione come indicato in figura.
2) Spostare il collegamento delle resistenze dal connettore siglato 3VN~ in quello 3V~ sulla scheda di potenza

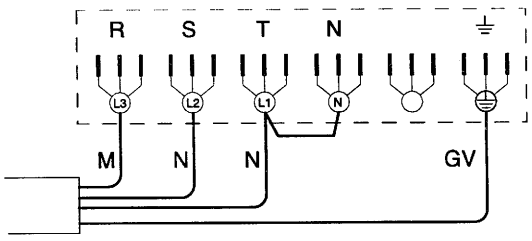
1) Raccorder le câble d'alimentation comme indiqué dans la figure.
2) Déplacer le raccordement des résistances du connecteur avec sigle 3VN~ dans celui 3V~ sur la carte de puissance

1) Das Versorgungskabel anbringen, wie es auf der Abbildung angegeben ist.
2) Die Verbindung der Widerstände von Verbinder 3VN~ auf Verbinder 3V~ auf der Leistungskarte umstecken.

1)Connect cable as shown in the picture.
2) On the power board, move resistance connection from connector marked 3VN~ to connector marked 3V~

1) Conectar el cable de alimentación como se ilustra en la figura.
2) Cambiar la conexión de las resistencias del conector con la sigla 3VN~ a 3V~ en la tarjeta de potencia.

200-240 3V~ mod. S
COLLEGAMENTO - RACCORDEMENT - VERBINDUNG - CONNECTION - CONEXIÓN



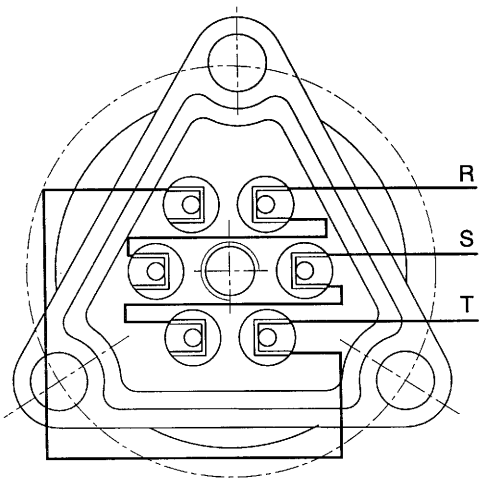
1) Collegare il cavo alimentazione come indicato in figura.

1) Raccorder le câble d'alimentation comme indiqué dans la figure.

1) Das Versorgungskabel anbringen, wie es auf der Abbildung angegeben ist.

1)Connect cable as shown in the picture.

1) Conectar el cable de alimentación como se ilustra en la figura.



2) Collegare la resistenza elettrica della caldaia secondo lo schema sopra riportato.

2) Raccorder la résistance électrique de la chaudière selon le schéma reporté ci-dessus.

2)Den elektrischen Widerstand des Kessels anschließen, wie es weiter oben abgebildet ist.

2) Connect boiler electric resistance according to the diagram below.

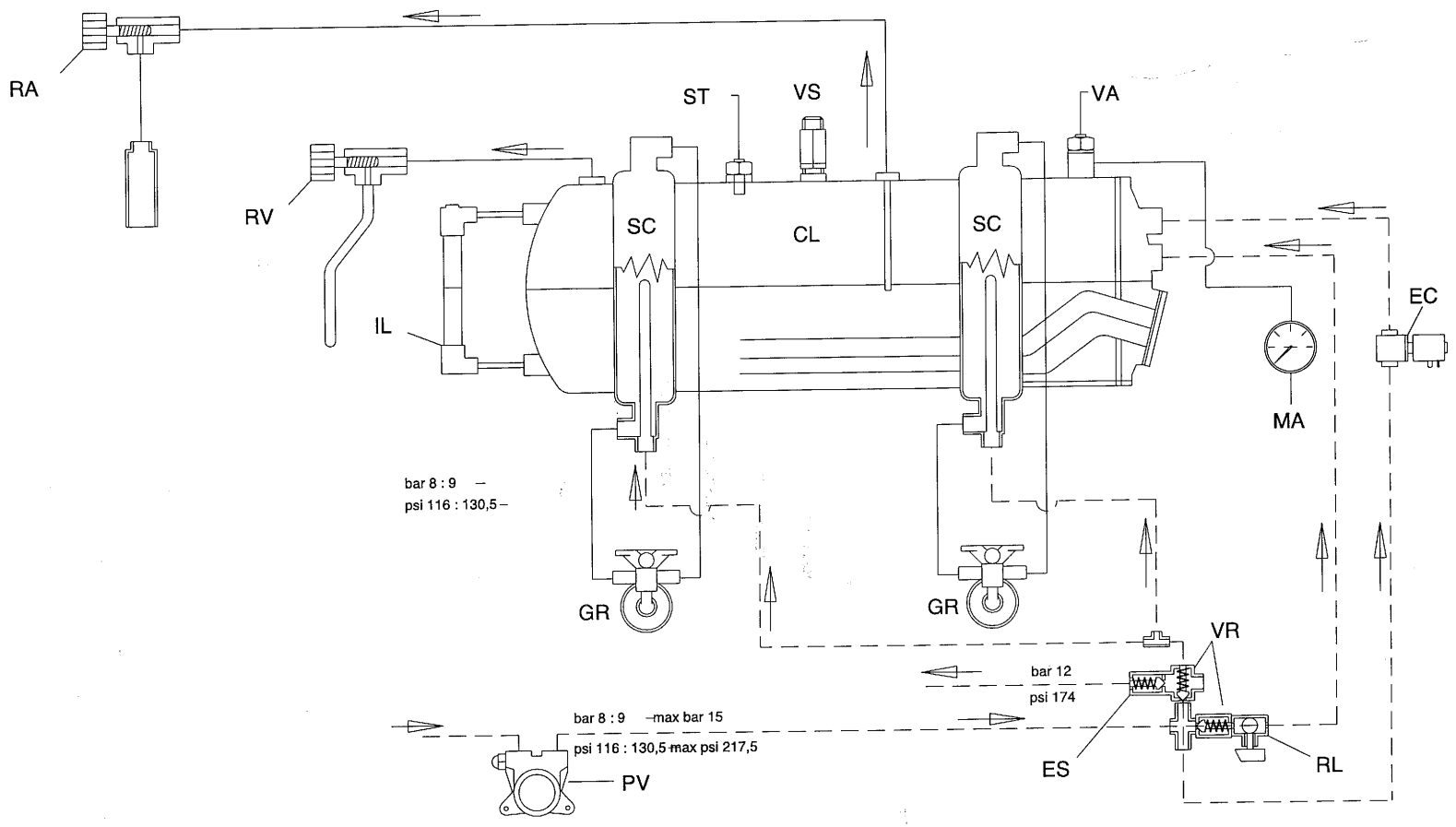
2) Conectar la resistencia eléctrica de la caldera según el esquema que se ilustra arriba.

SCHEMI IDRAULICI
SCHÉMAS HYDRAULIQUES
HYDRAULIKPLÄNE
HYDRAULIC DIAGRAMS
ESQUEMAS HIDRÁULICOS

	I	F	D	GB	E
CA	= sonda livello	sonde niveau	Wasserstandsonde	water level control	sonda de nivel
CL	= caldaia	chaudière	Kessel	boiler	caldera
CV	= contatore volumetrico	compteur volumétrique	volumetrischer Zähler	flow meter	contador volumétrico
EA	= elettrovalvola acqua	électrovanne eau	Elektroventil Wasser	water electrovalve	electroválvula de agua
EC	= elettrovalvola carico	électrovanne d'arrivée	Elektroventil Aufladen	inlet water valve	electroválvula de carga
EE	= miscelatore	mélangeur	Mixer	mixer	mezclador
ES	= valvola di espansione	valve d'expansion	Expansionsventil	exspansion valve	válvula de expansión
EGx	= elettrovalvola gruppo	électrovanne groupe	Elektroventil Gruppe	solenoid group valve	electroválvula grupo
GR	= gruppo erogatore	groupe de distribution	Brühgruppe	group	grupo erogador
IL	= indicatore di livello	indicateur de niveau	Pegelanzeiger	level indicator	indicador de nivel
MA	= manometro	manomètre	Manometer	manometer	manómetro
MA1	= manometro pompa	manomètre pompe	Manometer Pumpe	manometer pump	manómetro bomba
MA2	= manometro caldaia	manomètre chaudière	Manometer Kessel	manometer boiler	manómetro caldera
PA	= pulsante alimentazione	touche d'alimentation	Versorgungsknopf	rals feedingpusch button	pulsador alimentación
PR	= pressostato	pressostat	Druckwächter	mechanic pressure switch	presostato
PV	= pompa volumetrica	pompe volumétrique	volumetrische Pumpe	volumetric pump	bomba volumétrica
RA	= rubinetto acqua	robinet eau	Wasserhahn	water tap	grifo de agua
RL	= rubinetto carico	robinet d'arrivée	Auffüllhahn	inlet water tap	grifo de carga
RV	= rubinetto vapore	robinet vapeur	Dampfhahn	steam tap	grifo de vapor
SC	= scambiatore di calore	échangeur de chaleur	Wärmaustauscher	heat-exchanger	intercambiador de calor
SL	= sonda livello	sonde niveau	Pegelsonde	rals bore	sonda de nivel
ST	= sonda di temperatura	sonde de température	Temperatursonde	temperature probe	sonda de temperatura
VA	= valvola antirisucchio	valve anti-remous	Gegensogventil	antivacuum valve	válvula antivacío
VR	= valvola di ritegno	valve de retenue	Rückschlagventil	check-valve	válvula de retención
VS	= valvola di sicurezza	clapet de sûreté	Sicherheitsventil	safety valve	válvula de seguridad

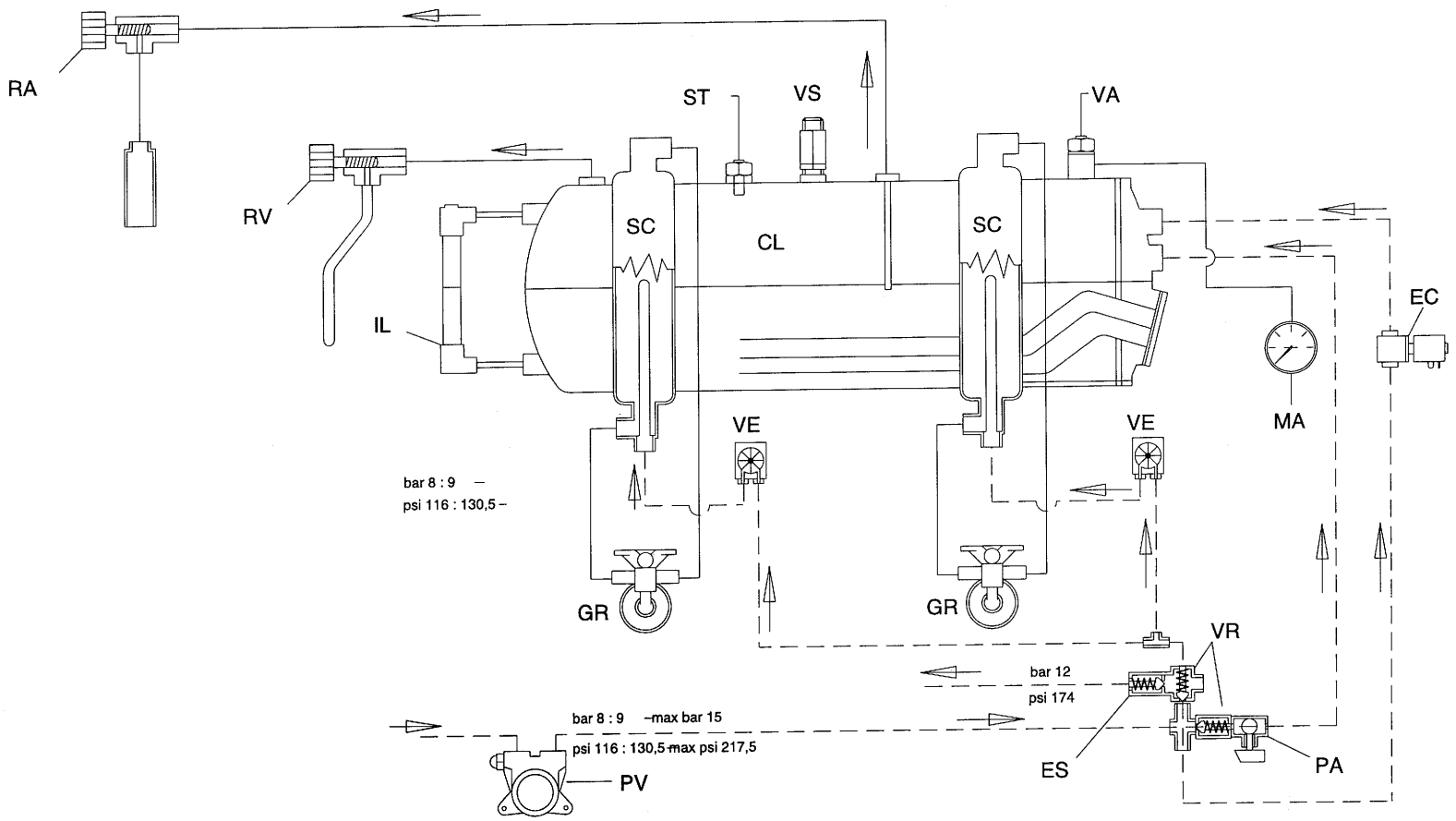
SCHEMA IDRAULICO EPOCA CD 2gr.
HYDRAULIC DIAGRAM EPOCA CD 2gr.

RANCILIO
macchine per caffè



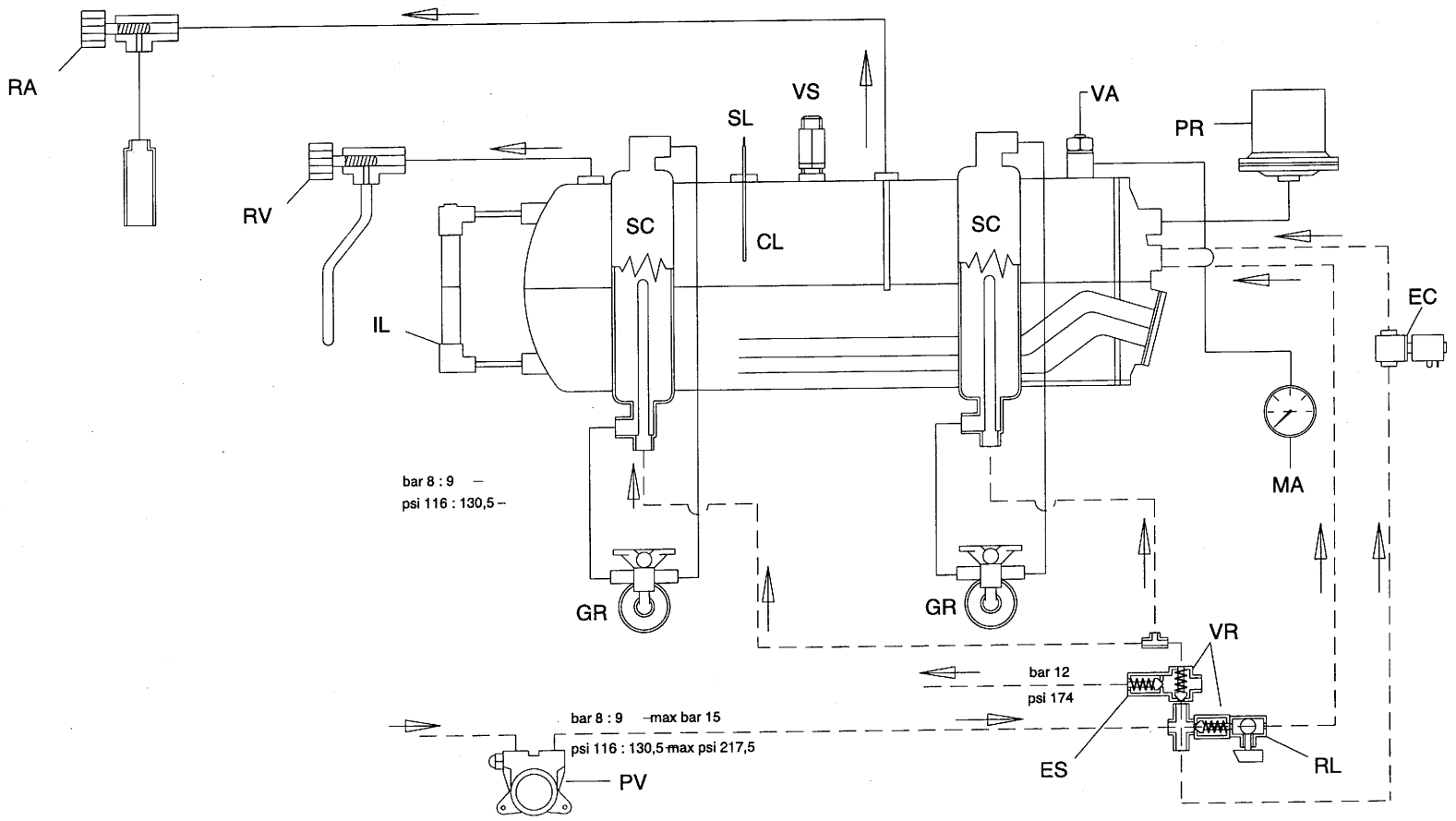
SCHEMA IDRAULICO EPOCA 2gr. DE
HYDRAULIC DIAGRAM EPOCA 2gr. DE

RANCILIO
macchine per caffè



SCHEMA IDRAULICO EPOCA S 2gr.
HYDRAULIC DIAGRAM EPOCA S 2gr.

RANCILIO
macchine per caffè



Uso e manutenzione
Emploi et entretien
Gebrauch und Instandhaltung
Use and maintenance
Uso y manutención

epoca

Macchina per caffè
Machine à café
Kaffeemaschinen
Coffee machine
Máquina para café

- **E1**
- **S1**
- **S1 TANK**

RANCILIO
macchine per caffè

I

Gentile cliente,
grazie per averci accordato la Sua fiducia.
Siamo sicuri che il prodotto che Lei ha acquistato risponderà in pieno alle Sue aspettative, come tutti gli altri articoli della produzione RANCILIO. Il prodotto che Lei si accinge ad usare è il risultato di approfonditi studi e meticolose sperimentazioni fatte dalla RANCILIO per offrirLe quanto di più funzionale, sicuro ed apprezzabile, anche sotto il profilo del design, si possa trovare sul mercato. Il libretto di istruzioni per il corretto uso e manutenzione della macchina La aiuterà a sfruttare al meglio le sue elevatissime possibilità e prestazioni.
Con l'augurio di poterLa sempre annoverare tra i nostri clienti, Le auguriamo una buona lettura.

F

Cher Client,
Nous Vous remercions pour Votre confiance.
Nous sommes certains que le produit que Vous avez acheté correspondra entièrement à Vos désirs, comme du reste tous les articles de la production RANCILIO. Le produit que Vous allez employer est le résultat d'études approfondies et de méticuleux essais effectués par RANCILIO afin de pouvoir Vous offrir le produit le plus fonctionnel, le plus sûr et le plus remarquable, également du point de vue design, que l'on puisse trouver sur le marché. Le petit livre d'instructions pour l'emploi correct et l'entretien de la machine Vous aidera à tirer le maximum de ses grandes possibilités et performances. Nous sommes certains que nos explications sont claires et espérons, cher client, mériter Votre fidélité.

D

Sehr geehrte Kundin/sehr geehrter Kunde,
Zuerst möchten wir Innen für das uns entgegengebrachte Vertrauen danken.
Wir hoffen, dass das von Ihnen gekaufte Produkt Ihren Erwartungen in jeder Hinsicht entsprechen wird-wie übrigens auch all unsere anderen Erzeugnisse. Das Produkt das Sie in Gebrauch nehmen werden, ist das Resultat von sorgfältigen von RANCILIO Untersuchungen und Tests, um Ihnen in Bezug auf Funktionalität, Sicherheit, Leitungsfähigkeit sowie Design ein Produkt anbieten zu können, das das Beste auf Markt befindliche ist. Das Büchlein mit den Anwiesungen für eine korrekte Bedienung und Wartung der Maschine wird Ihnen behilflich sein, das Beste aus Ihnem Gerät zu machen. Wir hoffen, dass unsere Erklärungen verständlich sind und dass Sie auch in Zukunft zu unseren Kunden zählen dürfen.
Mit freundlichen Grüssen.

GB

Dear Customer,
First of all, thank you choosing RANCILIO.
We are confident that the product you have purchased will come up to all your expectations-just as all our other products are designed to do. The product that you are about to use is the outcome of painstaking research and tests. The Rancilio's consistency assures quite sure that the equipment we have supplied you with, is the most functional, safe and satisfactory of its kind to be found on the market, as regards both its design and its efficency. The booklet of instructions for its correct use and maintenance will help you to get the best possible service out of your machine. We trust you will find our explanations clear and we may continue, in the future, to count you among our esteemed customers.

E

Muy estimado cliente:
muchas gracias por habernos acordado Su confianza.
Estamos seguros que el producto que Ud. ha adquirido responderà seguramente a Sus esperanzas, asi como és por todos los demás articulos RANCILIO fabrica. El producto que Ud. se apresta a utilzar és el resultado de particulares estudios y pruebas meticulosas hechas por la firma RANCILIO para ofrecerle un producto funcional, seguro y apreciable, tambien por lo que se refiere al design, seguramente uno de los mejores que Ud. pueda encontrar en comercio. El manual de instrucciones para utilizar correctamente y efectuar la manutención de la máquina, la ayudará a disfrutar a lo máximo las elevadas posibilidades y prestaciones de la misma. Mientras confiamos que Ud. siga siendo siempre Cliente nuetro, le deseamo una provechosa lectura.

CE

RANCILIO
macchine per caffè

20010 Villastanza di Parabiago (MI)
Viale della Repubblica 40

DICHIARAZIONE DI CONFORMITA' CE - *DECLARATION DE CONFORMITE CE*
EG-KONFORMITÄTSERKLÄRUNG - EC DECLARATION OF CONFORMITY
DECLARACIÓN DE CONFORMIDAD CE

Noi **RANCILIO** Macchine per caffè S.p.A.

Dichiariamo sotto la nostra responsabilità che il prodotto: **Macchina per caffè per uso professionale**
Déclarons, sous notre responsabilité, que le produit : **Machine à café d'utilisation professionnel**
Wir erklären auf unsere Verantwortung, daß das Produkt: **Kaffeemaschine für Beruflichgebrauch**
Declare under our responsibility that the product: **Espresso coffee makers for commercial use**
Declaramos bajo nuestra responsabilidad que el producto: **Máquina para café de uso profesional**

al quale è riferita questa Dichiarazione, secondo quanto prescritto dalle direttive specifiche:
à laquelle se réfère cette déclaration, selon les prescriptions des directives spécifiques.
auf das sich diese Erklärung bezieht, Entsprechend der Vorschriften der spezifischen Richtlinien.
to which this declaration relates is, according to the provisions of the specific directives:
al cual se refiere esta Declaración, de acuerdo con lo prescrito por las específicas directivas:

98/37/CE
Direttiva macchina - Direttiva machine - Richtlinie Maschine - Makers directive - Directiva máquina
73/23/CEE, 93/68/CEE
Direttiva Bassa Tensione - Direttiva Basse Tension - Niederspannungsrichtline - Low Voltage Directive - Directiva Baja Tensiòn
89/336/CEE, 93/68/CEE, 92/31/CEE
Direttiva EMC - Direttiva EMC - Richtlinie EMC - EMC Directive - Directiva EMC
97/23/CE
Direttiva attrezzatura a pressione (PED)-Directive sur les appareillages sous pression (PED)-Richtlinie für unter Druck stehende Geräte (PED)
Pressure device directive (PED) - Directiva equipos de presión (PED)

è conforme alle seguenti norme:
conforme aux normes suivantes :
In Übereinstimmung mit den folgenden Normen:
it complies with the following norms:
es conforme a las siguientes normas:

EN 292-1, EN 292-2, EN 60335-1, EN 60335-2-15, EN 55014, EN 61000-3, EN 61000-4, ENV 50141, EN 55104
Norme EN armonizzate - Normes EN harmonisées - Harmonisierte EN-Norme - Harmonized EN norms - Normas EN armonizadas
VSR, S, M ed. '78 e '95
Norme applicate - Normes appliquées - Angewandte Vorschriften - Applied standards - Normas aplicadas

Descrizione attrezzatura a pressione-Description de l'appareillage sous pression-Beschreibung der unter Druck stehenden Geräte-
Pressure device description-Descripción de los equipos de presión

	Pressione Max.Mpa/bar Pression - Druck Pressure - Presión	Temp.max C° Température - Temperatur Temperature - Temperatura	Fluido Fluide - Flüssig Fluid - Fluido	Capacità lt-Capacité lt-Fähigkeit lt-Capacity lt Potencia lt
				1 gr.
Caldaia Chaudière - Kessel Boiler - Caldera	0,165/1,65	129	Acqua/Vapore Eau/Vapeur - Wasser/Dampf Water/Steam - Agua/Vapor	3,9

	Pressione Max.Mpa/bar Pression - Druck Pressure - Presión	Temp.max C° Température - Temperatur Temperature - Temperatura	Fluido Fluide - Flüssig Fluid - Fluido	Capacità lt Capacité - Fähigkeit Capacity - Potencia	Numero scambiatore -Numéro de l'échangeur Nummer des Austauschers-Exehanger number Número intercambiador
					1 gr.
Scambiatore Echangeur - Austauscher Exchanger -Intercambiador	0,12/12	129	Acqua Eau - Wasser Water - Agua	0,35	1

Le macchine a leva non sono dotate di scambiatore- Les machines à levier ne sont pas équipées d'un échangeur-
Die mit einem Hebel versehenen Maschinen verfügen nicht über einen Austauscher.- The machines with lever are not fitted with exchanger-
Las máquinas de palanca no están dotadas de intercambiador

Villastanza di Parabiago
Data: *date:* **10-09-2003**

Il presidente - The president
Sig. Giorgio Rancilio

La presente dichiarazione perde la sua validità se la macchina viene modificata senza la nostra espressa autorizzazione.
La présente déclaration perd sa validité dès lors que la machine est modifiée sans notre expresse autorisation.
Die vorliegende Erklärung verliert ihre Gültigkeit, wenn die Maschine ohne unsere ausdrückliche Genehmigung verändert wird.
The present declaration will become invalid should the machine be modified without our specific authorization.
La presente declaración pierde su validez si la máquina es modificada sin nuestra expresa autorización.

The operations marked with this symbol are to be undertaken exclusively by an installation technician

The operations marked with this symbol are to be undertaken by the user.

GB ENGLISH

CONTENTS

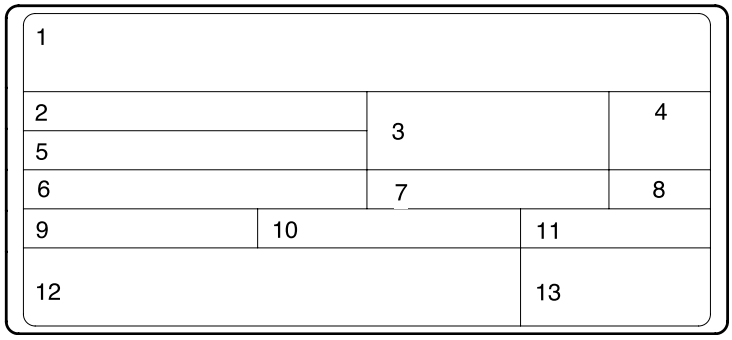
NAME: **Coffee machine, EPOCA series**

MODEL: **E1 - S1 - S1 TANK**

VERSIONS: **1 GROUP**

The label illustrated on the EC Declaration of Conformity of this instruction manual corresponds to the identification label placed on the machine.

Label identification:



1 Manufacturer
2 Model and version
3 Voltage
4 EC conformity mark (if required)
5 Serial number
6 Boiler data
7 Machine total absorption
8 Protection level
9 Motor power
10 Heating element power
11 Frequency
12 Conformity marks
13 Year of manufacture

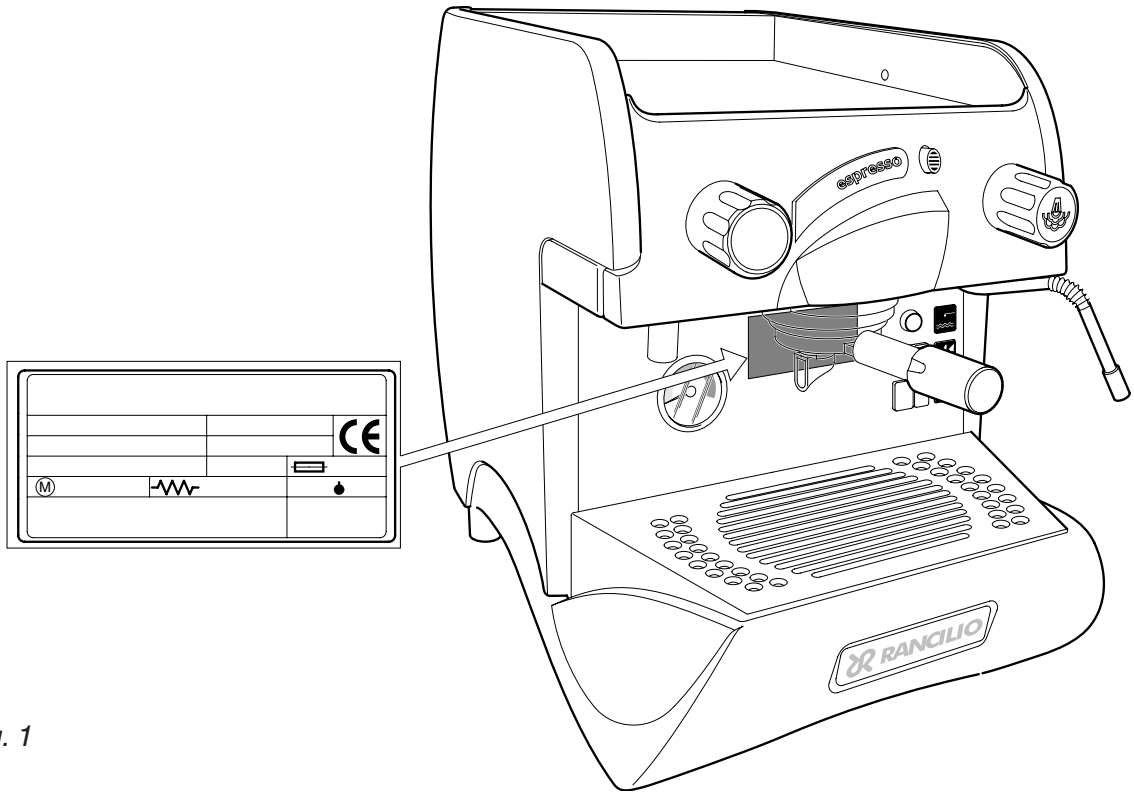


Fig. 1

Symbols

Warning signal. The instructions which refer to this signal must be followed with great care in order to avoid accidents or damage to the machine.

This manual is an integral and essential part of the product and must be delivered to the user. The warnings contained in it must be read carefully, as they supply important indications relating to the safety of installation, use and maintenance. Keep this manual for future reference.

1. GENERAL SAFETY RULES

- Don't leave the packing elements (plastic bags, expanded polystyrene, nails, cardboard, etc.) within the reach of children, as these elements are potential sources or danger.

- Check that the data on the machine corresponds to that of the electrical supply network, before connecting the equipment.

- Adaptors, multiple sockets and /or extensions must not be used.

- In doubt, request an accurate control of the plant by qualified personnel. The electric plant must be provided with the following safety devices:
  - efficient earth connection;
  - section of conductors suitable for absorption capacity
  - efficient earth leakage protection circuit breaker.

- Install the machine on a water repellent surface (laminate, steel, ceramic, etc.) away from heat sources (oven, cooking stove, fireplace, etc.) and in conditions in which the temperature may not go below 5°C. KEEP WARM.

- Do not leave the machine exposed to atmospheric agents or place them in damp rooms such as bathrooms.

- Do not obstruct the suction or dispersion grilles and do not cover with cloths, etc.

- Keep the packed machine in a dry place, not exposed to atmospheric agents and in conditions in which the temperature does not go below 5°C. Do not stack more than three items of the same kind. Do not place heavy items on the packaging.

- In an emergency, such as the breaking out of a fire, unusual noise, overheating, etc., take immediate action, disconnecting the power and closing gas and water taps.

- Only use original spare parts in order to avoid compromising the safety and proper functioning of the machine.

Erroneous installation can cause damage to people, animals and things for which the manufacturer cannot be considered responsible

2. DESCRIPTION

The machines in the EPOCA series have been designed to prepare express coffee and hot beverages.
A positive-displacement pump inside the machine powers the heater in which the water is heated. By pressing the appropriate buttons, water is supplied to the spouts in the form of hot water or steam, according to needs.

The water to be used for the beverages is supplied directly by the water supply, pressurized by the pump and immediately heated by the steam produced by the boiler or from an incorporated tank containing a softener for softening the water by trapping calcium salts.

The machine is composed of a steel carrying structure on which the mechanical and electrical components are fitted. These are completely covered with panels made of painted polyurethane and stainless steel.

The beverages are dispensed at the front of the machine, where all the buttons, control devices and dispensers are to be found.
There is a cup-warming plate on the top of the machine.

2.1. Specifications and composition

mod. E1

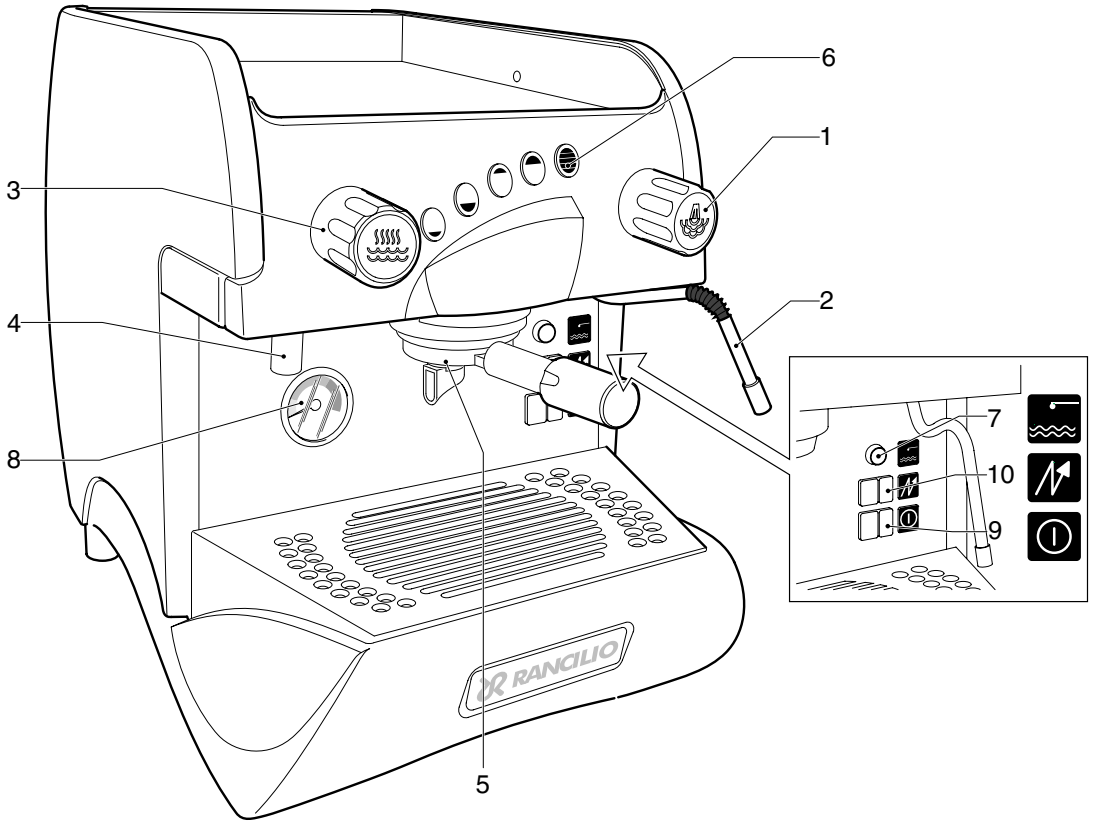


Fig. 2

mod. S1

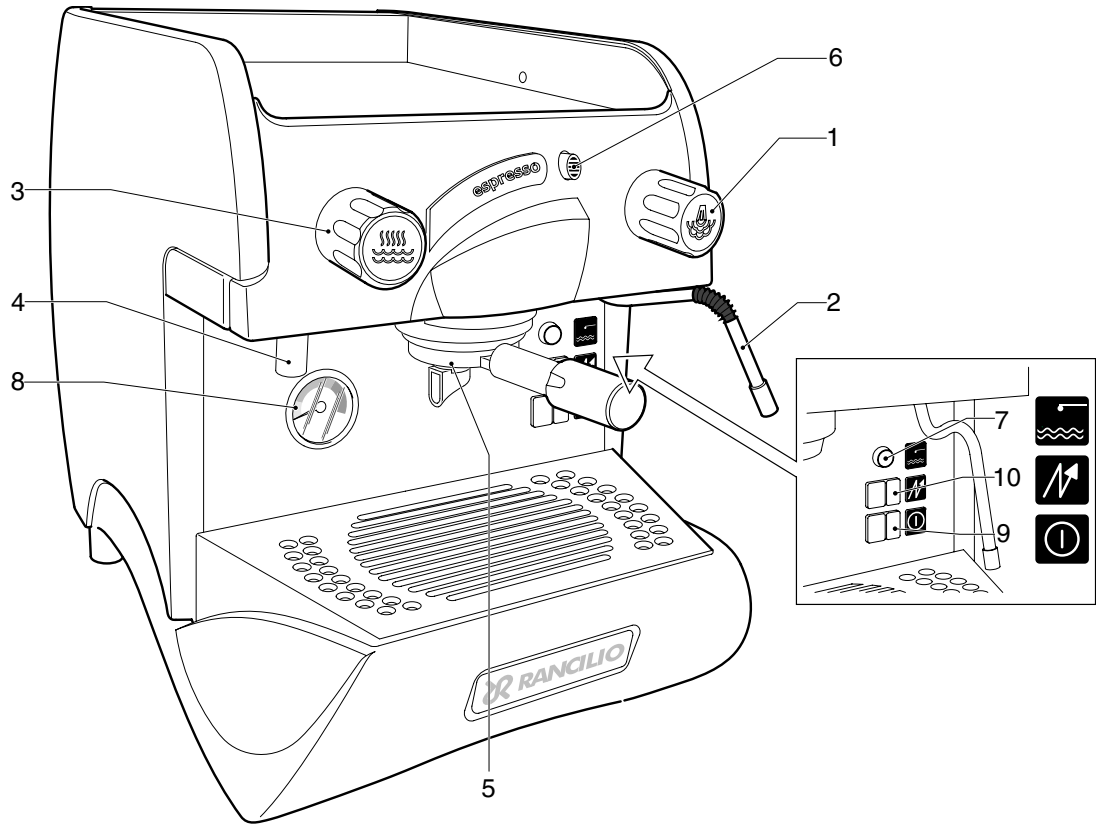


Fig. 3

mod. S1 TANK

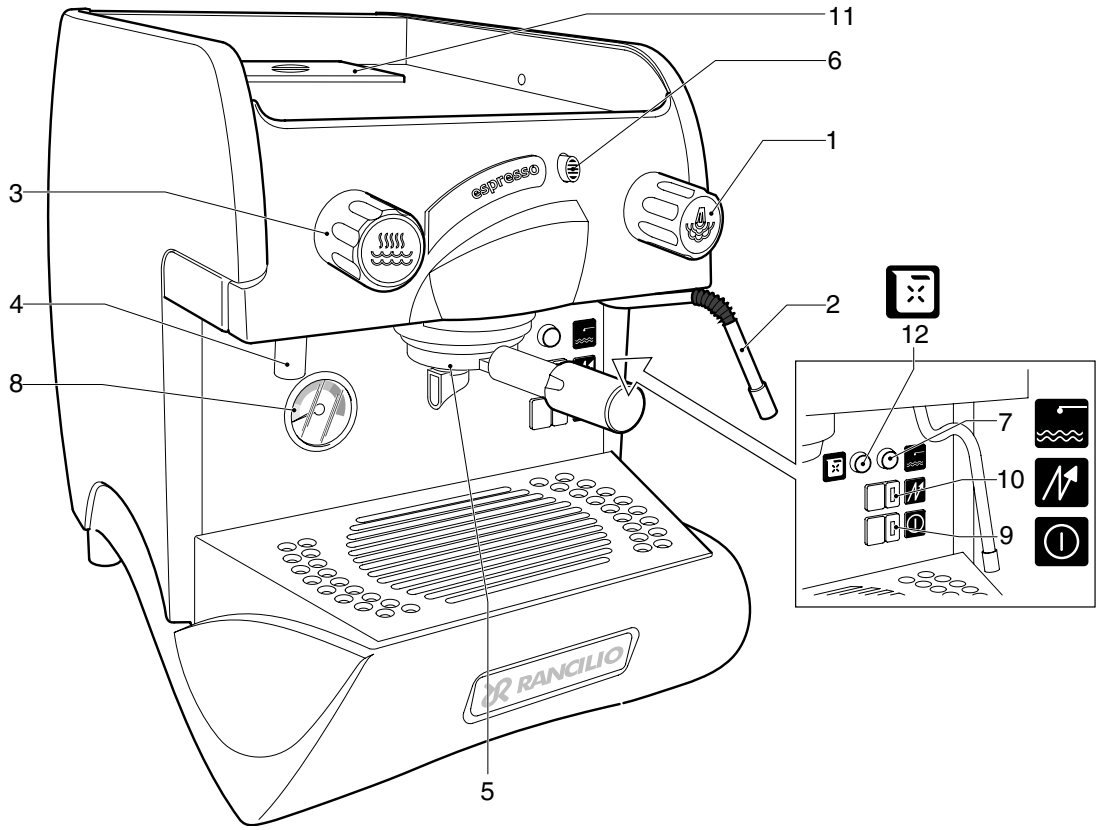


Fig. 4

	A	B	C	D	E
E1	-	ok	1	1	1
S1	ok	-	1	1	1
S1 TANK	ok	-	1	1	1

Legend:

A Semiautomatic system; manual dispensing start and stop.
B Automatic system; electronic control of coffee doses dispensed.
C N. of coffee dispensing units.
D N. of steam spouts.
E N. of hot water spouts.

1 Steam tap
2 Steam spout
3 Hot water tap
4 Hot water spout
5 Coffee dispensing unit
6 Coffee dispensing button
7 Boiler water level indicator
8 Gauge
9 Power on-off switch and led
10 Switch and boiler resistance engagement light.
11 Water-tank
12 Water shortage pilot light

2.2. Machine equipment

	MOD. E1-S1	MOD. S1 TANK
1 dose filter holder	1	1
2 dose filter holder	1	1
Filters	2	2
Disk for cleaning	1	1
1 mt. supply pipe	1	-
1,5 mt. supply pipe	1	-
1,5 mt. drainage pipe	1	-
Pipe connections	1	1
Doser and presser	1	1
Instruction manual	1	1
Brush	1	1

2.3. Mechanical protective devices

The machine is equipped with the following protective devices:

- complete panelling protection of all the parts subject to heat and of the steam and hot water supplier;
- work surface provided with grill and tray to collect spilt liquids;
- expansion valve in the hydraulic system and valve on the boiler to avoid overpressure;
- nonreturn valve on the hydraulic system to avoid flowing back to the main supply.

2.4. Electric safety devices

The safety devices provided are:

- 5V low tension push buttons an the E1 control key panel;
- thermal protection on the pump motor;
- safe resistance thermal.

2.5. Aerial noise

Noise level in the working place does not usually exceed 70dB(A).

2.6. Vibrations

The machine is supplied with rubber vibration damping feet. In normal working conditions, the machine does not produce vibrations harmful to the operator and the environment.

3. TECHNICAL DATA

3.1. Dimensions and weights

	MOD. E1-S1	MOD. S1 TANK
A mm	385	385
B mm	355	355
C mm	565	565
D mm	400	400
H mm	485	485
Boiler capacity in litr.	3,9	3,9
Litres water in tankt	-	2
Machine weight kg	35	28
Water inlet	3/8"	-
Ømm drainage	30	-
Packaging		
Volume m³	0,196	0,196
Dimension LxPxH mm	495x690x575	495x690x575
Gross weight kg	40	33

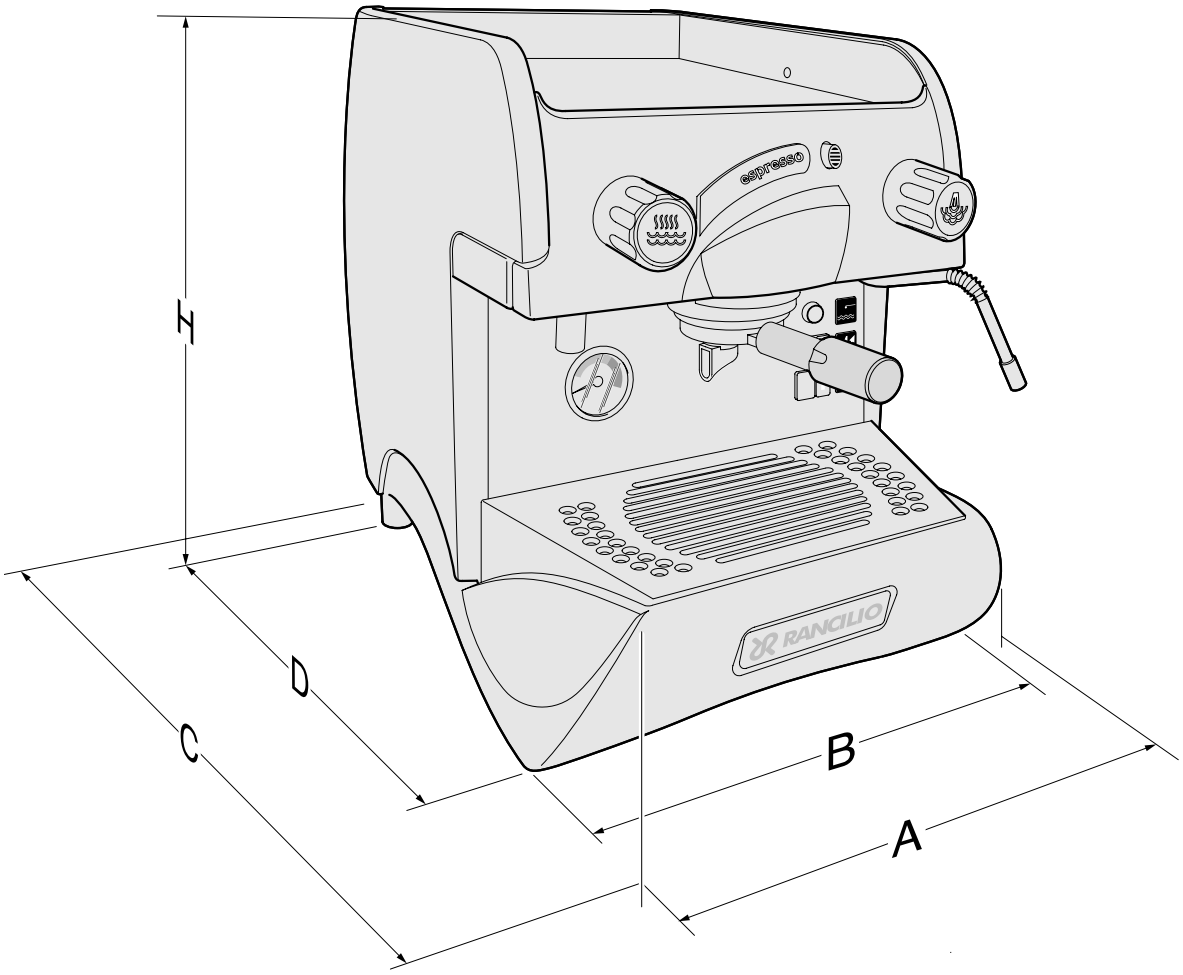


Fig. 5

You'll find all the technical data on electric connection, on the machine identification label Fig. 1.

4. USE

The machine have been designed, manufactured and protected to be used to make express coffee and hot beverages (tea, cappuccino, etc.). Any other use is to be considered unsuitable and therefore dangerous.

The manufacturer cannot be held responsible for any damage caused to people or things due to unsuitable, erroneous or irrational use of the machine.

The operator must always follow the indications contained in this manual. In the case of a failure or if the machine is not working properly, switch it off and do not attempt any direct repair. Refer exclusively to a service centre.

The user must not:

- touch the hot surfaces and dispensing areas;
- place liquids containers on the machine;
- put his hands under the spouts during use;
- transport the machine or carry out maintenance operations when the plug is connected or when the machine is hot;
- wash the machine with water or steam jet;
- dip completely or partially the machine in water;
- use the machine if the cable is damaged;
- touch the machine when his hands or feet are wet or damp;
- use the machine when there are children in its proximity;
- allow the machine to be used by children or unfit people;
- obstruct the suction or dispersal grilles with cloth or any other thing;
- do not use the machine when wet or very damp.

4.1. precautionary measures

This machine may only be used with foodstuffs. It cannot be used for heating liquids or grinding any other kind of product that could damage and pollute it.

The manufacturer cannot be held responsible for damage to people or things caused by unsuitable, erroneous or irrational use.

5. TRANSPORT

5.1. Packaging

The machine is delivered in a strong cardboard box with internal protection.

The packaging bears symbols which must be observed during handling and stocking of the item.

Always keep the package in a vertical position during transport. Do not turn it over or lay it on its side and avoid bumping and exposure to atmospheric agents.

5.2. Inspection on receipt

Check that the machine received corresponds to the one indicated on the delivery note, including any accessories.
Check that it has not been damaged during transport and, if so, inform the forwarder and our customer service office immediately.

The packing elements (plastic bags, expanded polystyrene, nails, cardboard, etc.) must not be left within reach of children as they are potential sources of danger. Do not dispose of the packing elements in the environment; consign them to firms authorized for their disposal.

6. INSTALLATION

The machines are fitted with height adjustable feet (only rear).

The support surface shall be levelled, dry, smooth, steady and stable and at such a height that the cup-warming surface is at over 150 cm from ground. Do not use water jets or install where water jets are used.

In order to guarantee normal operation, the machine must be installed in areas that the environmental temperature is between a minimum of -1°C and a maximum of +32°C end humidity of not over 70%.

It does not need to be anchored to the surface and it does not require any technical operations to dampen vibrations in order to operate properly.

It is recommended to leave the area around the machine free to facilitate its use and the performance of any maintenance operations.

If the machine is wet or very damp, wait until it is completely dry before installing or using it. It is always necessary to request an accurate control to qualified service people in order to find any possible damage to the electric components.

Reserve an area near the machine for the installation of the coffee grinding and dosage machine (see relevant documentation).
The machine is usually equipped with a water softener, type DP2 or DP4, which must be connected by the user in compliance with the laws in force. Should a different softener be installed, refer to the documentation of the relevant product.
A dreg drawer should be fitted by the installer.

6.1. Connections to be made by the user.

Hook-up must be carried out by qualified personnel in full accordance with federal, state and local regulations.

6.1.1. Water supply (Mod.E1 - S1) *(Fig.6)*

Connections must be installed close to the machine.

- Water drainage pipe 1, having a minimum internal diameter of 30 mm, equipped with a water-trap accessible for inspection.
- Water supply pipe 2, with a 3/8"G cut-off tap.

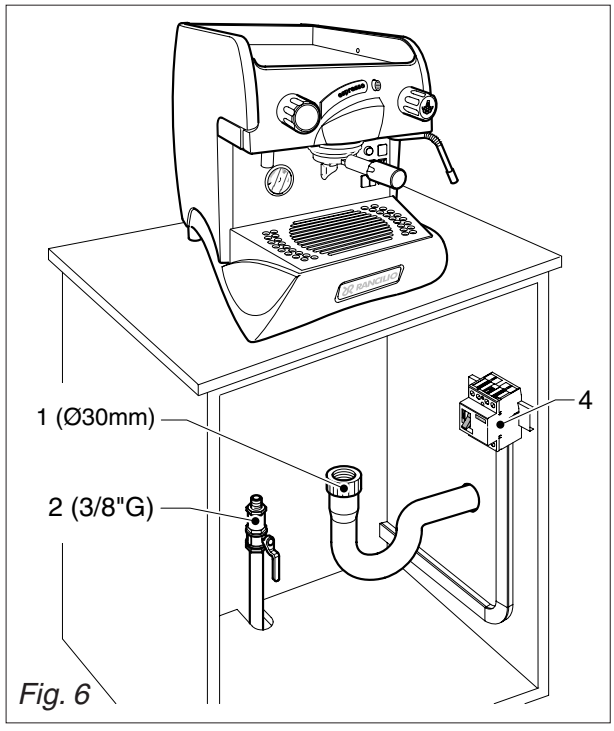


Fig. 6

6.1.2. Electric supply

The machine is supplied ready for connection according to the required electrical specifications.

Before connecting the machine ensure that the plate details (*fig. 1*) comply with those of the electric distribution network.

The electrical connection cable must be directly connected to the connection provided according to current legislation. Ensure that the earthing system is efficient and in compliance with current legal requirements.

The earthing system and the lightening protection system must be realized in accordance with the provisions of current legislation.

For the supply network use a cable in compliance with standards with protective conductor (earthing wire).

For three-phase power use a cable with 5 conductors (3 phases + neutral + earth).

For single phase power supply use a cable with 3 conductors (phase + neutral + earth).

In both cases it is necessary to provide an automatic differential switch (*Fig. 6*) at the start of the power cable, complete with magnetic release elements in accordance with the identification plate details (*Fig. 1*). The contacts must have an opening of equal or over 3 mm and with dispersed current protection of 30 mA.
Remember that each machine must be fitted with its own safety elements.

WARNING:

Should the power supply cable be damaged it is to be replaced by the manufacturer or by its technical assistance service or by person with equivalent qualification, in order to prevent any risks.

6.2. Preliminary operations

ANTISUCTION VALVE INSTALLATION

NOTE TO THE INSTALLER
On the top of the boiler there is the antisuction valve.
When installing the machine make sure to remove the plastic fork "A" and check that the pin "B" is not blocked.
This operation is very important for the correct working of the machine.

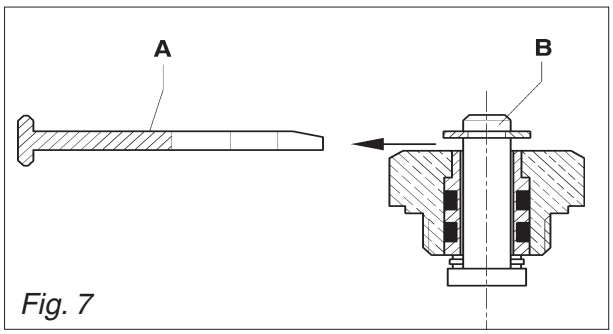


Fig. 7

6.3. Connections

- Place the machine on the horizontal surface previously prepared.

Before connecting, thoroughly wash the mains water pipes:
- Leave the water supply taps running at full pressure for several minutes.
- Connect to the mains water supply.
- Connect the machine to the socket.

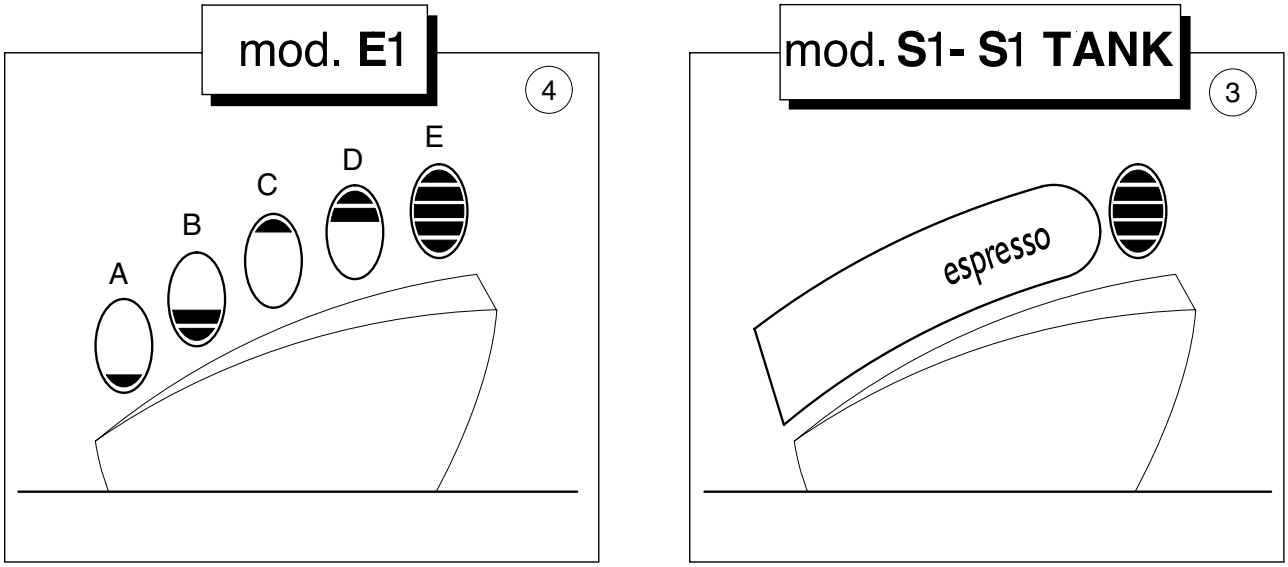
Thoroughly wash all the water pipes of the machine:
- Leave the water supply taps running at full pressure.
- Switch on main switch 1: wait until the boiler fills up to the level set.
- Switch on main switch 2 to begin heating the water in the boiler.
- Operate each unit in order to allow the water to escape for about one minute; repeat the operation twice.
- Deliver steam from the steam jets for about one minute.
- Deliver hot water for about one minute; repeat the operation twice.
- Switch off switches 1 and 2.
- Empty the water from the boiler: see point 10.3

IMPORTANT
Should the machine not deliver water for over 24 hours, wash the internal components before beginning work, repeating the operations as described above

ATTENTION
Please be informed that in order to avoid pressure falls during the boiler filling we fitted into the filling solenoid valve a restription Ø 1.25 mm.
If, during the installation, the machino get in security mode (the on/off selection on the touch pad will flash) reset the machine using the main switch.

7. OPERATION

7.1. Controls Fig.8



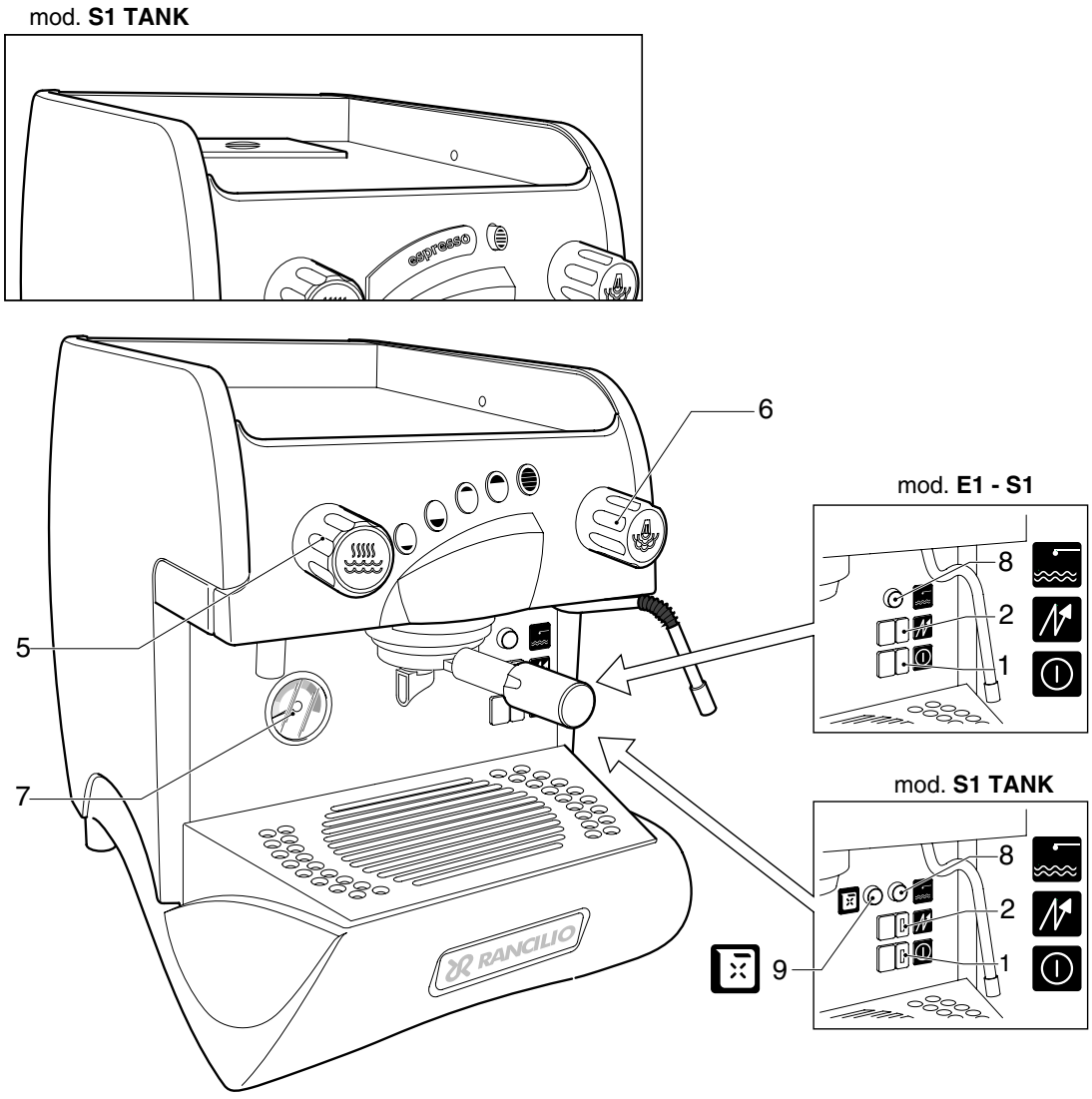


Fig. 8

1 Main switch.
Two-position switch with led.
Turn on the switch, led on, the machine is turned (apart from the boiler) and the pump is turned on to fill the boiler;

2 Boiler resistance switch.
Two-position switch with led.
On activating the switch, the led comes on, and power is supplied to the resistance for the boiler water.

3 Coffee dispenser switch (mod. S1 - S1 TANK)
On pressing the button, continuous coffee dispensing begins and the led comes on.
On re-pressing the switch, the coffee delivery stops and the led goes out.

4 Electronic coffee delivery button panel.(mod. E1). Five buttons with relative led:

A Press the button for a second, led on, release button; a small coffee is dispensed.
The led turns off and dispensing ceases.

B Press the button for a second, led on, release the button; a big cup of coffee is dispensed.
The led turns off and dispensing ceases.

C Press the button for a second, led on, release the button; two small coffees ar dispensed from the same unit.
The led turns off and dispensing ceases.

D Press the button for a second, led on, release the button; two big cups of coffee are dispensed from the same unit.
The led turns off and dispensing ceases.

E Press the button for a second, led on, release the button; coffee is continuously dispensed.
Press the button for a second, led off, release button; continuous dispensing of coffee ceases.

To interrupt dispensing taking place by pressing A-B-C-D, hold button E down until the relative led turns off.

5 Hot water supply tap
Tap: turn in an anticlockwise direction to open and clockwise to close.

6 Steam supply handwheel.
Tap: turn in an anticlockwise direction to open and clockwise to close.

7.2. Control instruments *(Fig.8)*

7 Gauge with mobile needle on a fixed dial with a scale and colour indicator areas.
Visual control of the boiler pressure.

8 Boiler water level indicator

9 Tank water level indicator (Mod.S1 TANK)


7.3. Starting up

Model S1

- Turn on the water supply tap 2 Fig.6.
- Turn on main switch 1.
  The pump for boiler filling will activate .
  Orange LED (8) ON
- When the level is reached, the pump stops, the LED switches OFF, turn the esistance switch 2; water is heated in the boiler; then, operate the unit until the water is dispensed.
- Wait for the machine to reach its working pressure, gauge needle 7 on green area, and to reach the correct thermal balance.

Model E1

- Turn on the water supply tap 2 Fig.6.
- Turn on main switch 1 and resistance switch 2.
  The pump for boiler filling will activate
  Orange LED (8) ON
- Only after reaching the level (orange LED (8) ON) the resistances for water heating in the boiler are powered,then activate the group until water comes out.
- During the heating phase the leds of the keys switch on in sequence from left to right until the working pressure is reached.

  Only when the rated pressure is reached it is possible to adjust the dosesl.

Model S1 TANK with autonomous tan

- Open the lid on the water-tank and check that the softener **A** has been inserted in the dip pipe **B**;

- Ensure that the air trap **C** has been inserted in the appropriate housing;

If the air trap is not properly positioned, the machine may not heat or properly indicate the lack of water in the tank.

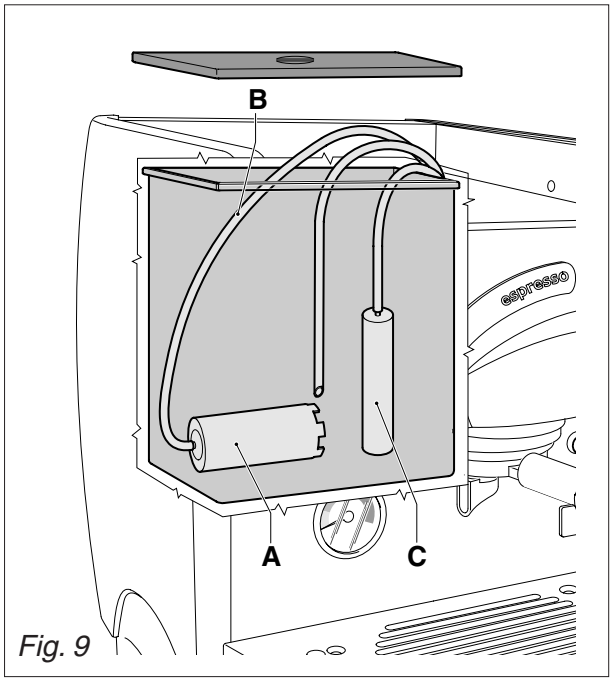


Fig. 9

- Fill the tank with 2 litres of water and close the lid; Check the LED (9 - Fig.8)

- Turn on main switch 1; the boiler is filled and is activated.
  Once the boiler is filled,turn resistance switch 2; the water is heated; then, operate the unit until the water is dispensed.

- Wait for the machine to reach its working pressure, gauge needle 7 Fig.8 on green area, and to reach the correct thermal balance.

8. USE

The machine has a top shelf on which the cups are kept and heated, ready for use.
This is very important to obtain good coffee as the pre-warmed cup stops the coffee from growing cold too quickly.

8.1. Preparing coffee

- Unclamp the filter-holder from the dispensing unit and knock any grouts out into the drawer especially provided for this purpose, taking care not to damage the rim of the filter.

- Use the filter for 1 or 2 coffees, according to need.

- Fill the filter with the measure of coffee, level it off and press it down gently with the presser.

- Remove any ground coffee that has stuck to the rim of the filter while pressing.

I*f ground coffee is left on the rim of the filter, a leaktight seal is not ensured, with consequent leaking of water and coffee grounds.*

- Lock the filter-holder into the dispensing unit firmly to obtain a leaktight seal.

- Place the cups under the spouts and start pouring using control 3 or button panel 4 according to model (Fig.8).

- When the coffee has been poured, leave the filter-holder attached to the dispensing unit until the next coffee is required.

When pouring, beware of the hot parts of the machine, especially the coffee dispensing units, the steam and hot water spouts. Do not put your hands for any reason under the units and the spouts when they are operating.

The grinding of the coffee beans is of fundamental importance to the making of good coffee, and the granular texture of the resulting grounds should be such that it takes 25-30 seconds to produce the beverage. If the coffee is ground too coardsely the coffee will be pale in colour and weak in flavour, with only a very small amount of white cream, and if the grounds are too fine, the coffee will be dark with no cream. Good coffee can only be made if the beans are freshly and uniformly ground (only possible when the blades of the coffee grinder are sharp) and are then measured out into the correct quantities (roughly 6 grams per measure).
The importance of freshly ground coffee beans is due to the fact that once ground, they rapidly lose their aromatic qualities, and fats present in the beans go rancid.

8.2. Preparing cappuccino *(Fig.10)*

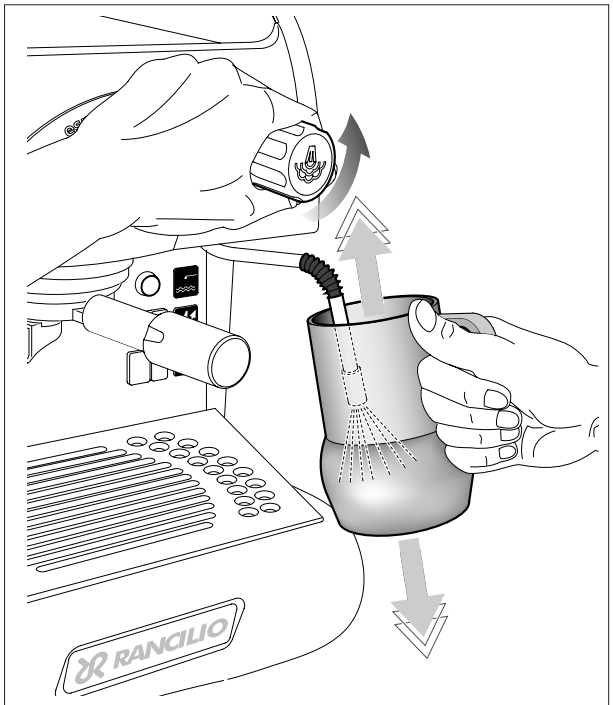


Fig.10

- Make cup of cappuccino with the express coffee.
- Use a high and narrow jug, half-filled with milk.
- Place the jug under the spout so that the nozzle touches the bottom.
- Turn on the steam tap (6 - Fig.8) and lower the jug so that the nozzle is almost at the surface of the milk.
- Continuously move the jug up and down so that the nozzle moves in and out of the milk, causing it to froth.
- Turn off the steam tap and pour the milk into the cup.

Immediately after carrying out this operation, clean the spout with a sponge or a clean cloth so that the milk does not dry on it. Be careful as the spout is hot and may burn your hand.

8.3. Heating a beverage

- Immerse the steam spout into the liquid to be heated.
- Gradually turn on the steam tap 6 Fig.8; the steam that bursts in the liquid heats it to the desired temperature.
- Turn off the steam tap when the desired temperature has been reached.

Immediately after carrying out this operation, clean the spout with a sponge or clean cloth. Be careful as the spout is hot and may burn your hand.

8.4. Preparing tea, camomile, etc.

- Place the jug under the hot water spout and turn the water tap 5. When the desired quantity has been obtained, turn off the tap.
- Add the beverage desired.

When purified water is used, these beverages often assume a darker colour.
Should the user prefer a lighter coloured drink, draw fresh water from an ordinary tap and proceed with the heating phase as described in point 8.3.

9. ADJUSTMENT AND SETTING OF THE DOSE (where available)

9.1. Models E1

It is possible to adjust the dose of coffee dispensed E1 models.

9.1.1. Adjusting the dose

The coffee dose adjustments are made by acting on the group keyboads with machine at rated pressure.

1 Press the button E on the panel and hold it down for 8-10 seconds until water stops flowing from the dispensing unit and the led of the continuons button begins flashing.

2 It is necessary to act as to make 1 or 2 cups in order to reach the correct coffee amount adjustment in the cup.

3 Put the filter-holder (with ground coffee) on the left unit and the cup under the spout.

4 Operate the selected button (i.e. button A for one small cup).

5 One the required coffee amount in the cup has been reached, press the stop button E. Coffe will stop pouring and the microprocessor will store the dose.

6 Press the continuous button E again; the led will go out and the machine will store the new quantity.

7 Make the coffee and check the cup amount in order to check that programming is correct.

If some doses have to be changed (B-C-D), once at point 5 repeat the instructions in points 3-4-5 for each dose, remembering to use the filter-holder with relevant filter and freshly ground coffee.
Then carry out point 6 and repeat point 7 to check all changed doses.

If all units are to be programmed with the same doses, the selection of coffee doses is finished. If the dosage of another unit is to be changed (1-2-3-4 doses), proceed as indicated in the above-mentioned point 1-7, using only the button panel of the selected unit.

10. MAINTENANCE

Maintenance operations have to be carried out when the machine is off and cold and the plug is disconnected. Some particular operations have to be effected when the machine is operating.
Do not clean the machine by using metal or abrasive devices, such as steel wool, metal brushes, needles, etc. or general detergents (alcohol, solvents, etc.)
When necessary, use special detergents for coffee machines that can be bought in specialized service centres.

10.1. Daily

Use a clean cloth or sponge that does not leave hairs or fluff (preferably cotton or linen).

- Carefully clean the outside surface, following the grain of the satin finish on the parts in stainless steel.

- Clean the steam and hot water spouts, check that the nozzles are not encrusted (if they become encrusted, be careful not to deform or damage them).

- Clean the spray units and the seals under the casing of the delivery units using the special brush supplied

- Remove the filter-holders of the machine and remove the filters and the clamp which secures the filter, use a brush to remove any coffee deposits and rinse with hot water in order to dissolve any grease deposits.

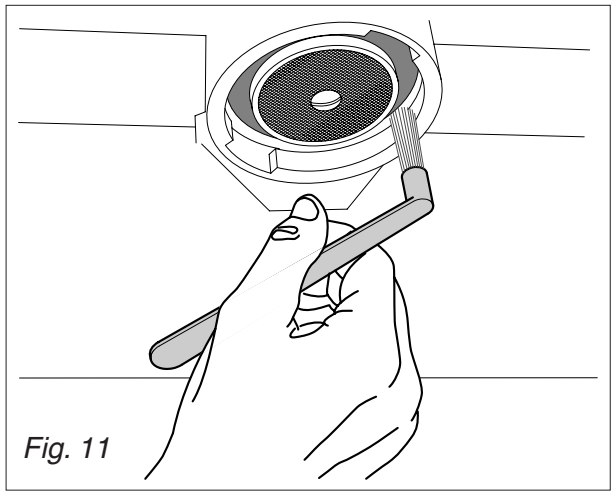


Fig. 11

Model S1 TANK

Operation to be carried out when the machine is off and cold and the plug is disconnected.

- Remove the lid on the water-tank;
- Remove the air trap **C** and softener **A** (Fig.9);
- Take out the water-tank, empty and clean it;
- Thoroughly rinse the water-tank and replace it in the machine;
- Place the air trap in its guide and the softener horizontally on the bottom of the water-tank;
- Fill the tank with clean water and close the lid.

If the air trap is not in the correct position, the machine cannot heat or indicate a lack of water in the tank.

10.2. Weekly

Operations to be carried out with the machine operative and under pressure.

- Place the supplied blind filter in the filter-holder, put in a spoonful of detergent in powder for coffee machines and fit the filter-holder in the unit to be cleaned.
- Press the coffee dispensing button and draw water for approx. 30 seconds.
- Stop and start dispensing several times until clean water comes out of the discharge unit tube.
- Remove the filter-holder, take out the blind filter and insert a normal one.Replace the filter-holder on the unit and rinse by drawing water several times.
- Make a coffee to eliminate any unpleasant taste.

Cleaning the filters and delivery heads

Operation to be carried out when the machine is off and cold.

- Prepare a solution of 4 sachets of detergent powder Code **69000124** dissolved in a litre of boiling water in a stainless steel, plastic or glass recipient (**NOT ALUMINIUM OR IRON**).
- Remove the filters and immerse them with the filter holders in the prepared solution, leaving them for at least 10/20 minutes (all night is better).
- Remove them from the container and rinse them thoroughly in running water.

Tank cleaning

- Remove the cup-stand grille 1 *(Fig.12)* and clean.

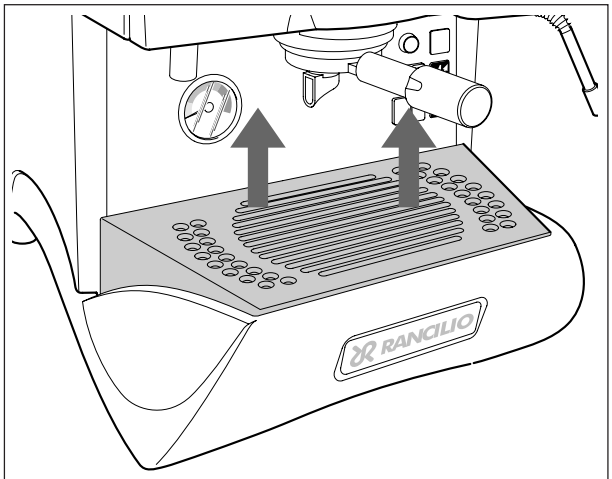


Fig. 12

- Check and clean the drainage sump (Fig.13), removing any sludge with the help of a spoon.

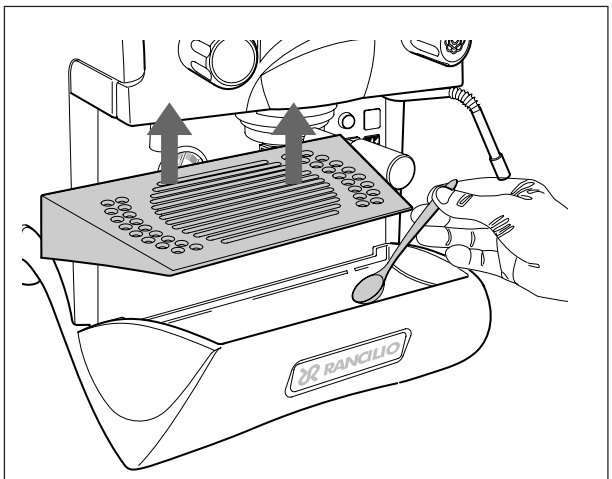


Fig. 13

10.3. Periodical maintenance

Operation to be carried out with the machine under pressure.

- Discharge the water from the boiler (about four litres) with hot water delivery switch 5
- Wait until the machine has returned to heat equilibrium before reuse.

10.3.1. Renewal of water in the boiler

To be carried out only by qualified personnel.

- Turn off the machine and wait for the pressure in the boiler to diminish (gauge needl on “0”).
- Insert a rubber hose (1) into the hose-end fitting (2) (Fig.14)
- Loosen the hose-end fitting (2).
- Allow the water to flow out completely; then, close the fitting (2) and remove the rubber hose (1).
- Refill the boiler (paragraph 7.3.).

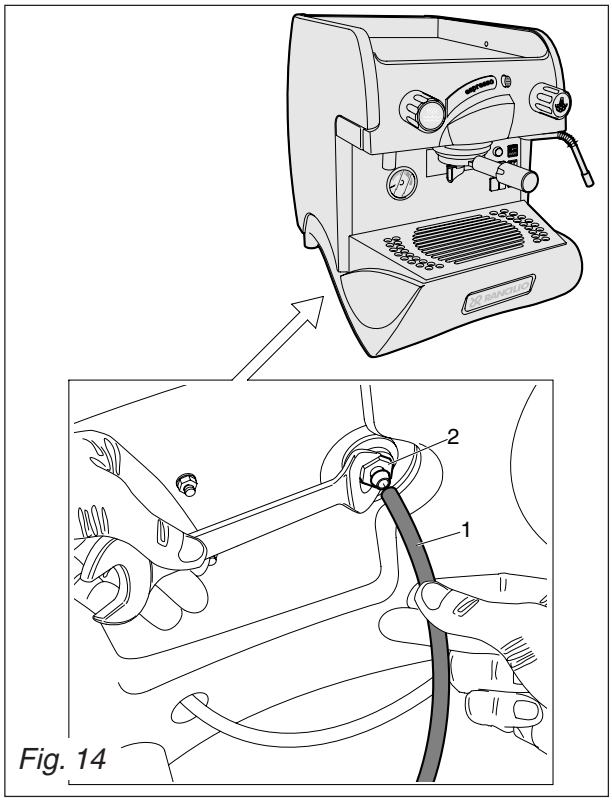


Fig. 14

10.3.2. Regeneration

Softener DP2 - DP4

Regenerate the water softener within the time-limits specified for the softener as follows:

DP2
nr.1 regeneration per month for 500 coffees/day;
nr.2 regenerations per month (once a fortnight) for 1000 coffees/day.
DP4
nr.1 regeneration per month for 1000 coffees/day;
nr.2 regenerations per month (once a fortnight) for 2000 coffees/day.
This table has been drawn up according to a water hardness of 25 degress calculated on the French scale.

See the documentation included with the softener for the instructions for use.

Model S1 TANK

Operation to be carried out when the machine is off and cold and with the plug disconnected.

To be effected after the consumption of approx.15 litres of water (average hardness calculated as 35 degress on the French scale) or at least once a month.

- Prepare a solution in a glass of water adding three teaspoons of fine salt (the salt must be properly dissolved).
- Drain the water-tank, see point 10.2.
- Slide the softener 1 Fig.15 off the rubber tubing 2 and turn it over.

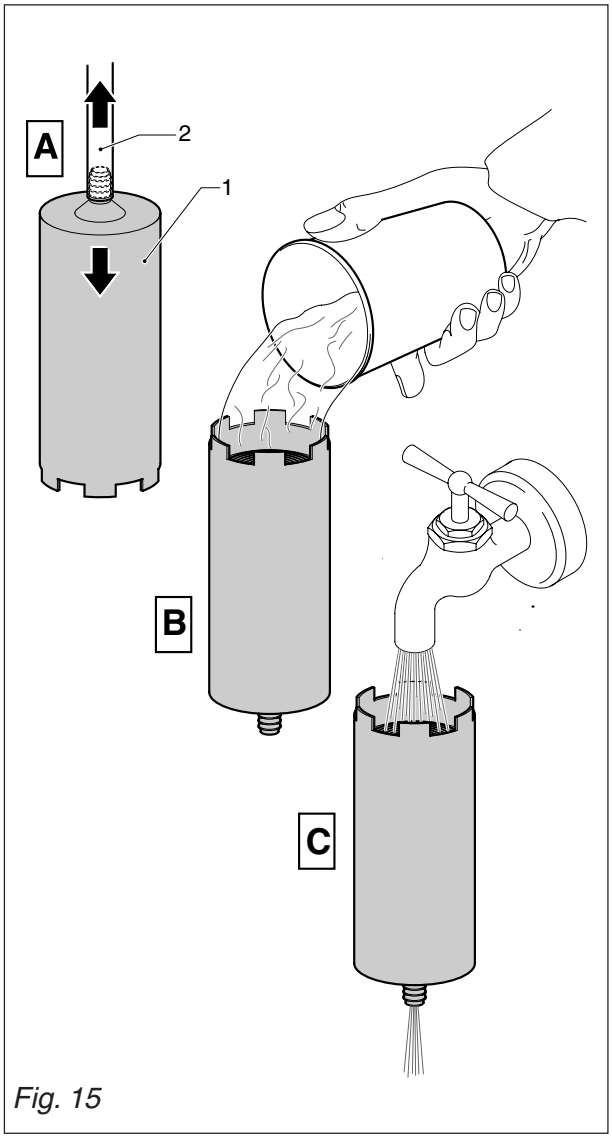


Fig. 15

- Pour the solution through the filter and the resin, letting it flow down freely.

- Wait about 5 minutes, then hold the softener under a tap and rinse it with water. When the water coming out of the softener is no longer salty, the resins are regenerated and the softener is ready for use once again.

- Put the softener back on the rubber tube and replace it horizontally on the bottom of the tank.

- On completion of this operation, the machine can be started up again by repeating the procedure described in paragraph 7.3.

11. STOPPING THE MACHINE

A - Temporary stop

- Carry out cleaning and maintenance operations.

- Wind up the cable and fasten it to the machine with sticky tape.

- Cover the machine and place it in a dry room. Do not leave it exposed to atmospheric agents and do not allow it to be touched by children or unift persons.

To disconnect from the main power supply, consult qualified personnel.

B - Definitive stop

- Besides carrying out the operations necessary for a temporary stop, cut off the cable, pack the machine in cardboard, polystyrene or other packing material and consign it to firms authorized for its disposal or to second-hand goods dealers.

12. PROBLEMS AND REMEDIES

Check operations to be carried out by the user with the plug disconnected.
For any type of problem or inconvenience not specifically indicated, disconnect the plug and contact our service centre without attempting any direct repairs.

A) The machine does not start:
- *check that the plug is connected;*
- *In case of power failure wait for the power to return and check if the earth leakage protection circuit breaker or the main switch is on;*
- *check the condition of the plug and the supply cable; if damaged have them replaced by qualified personnel.*

B) There is water under the machine:
- *check that the drainage tray is not obstructed.*

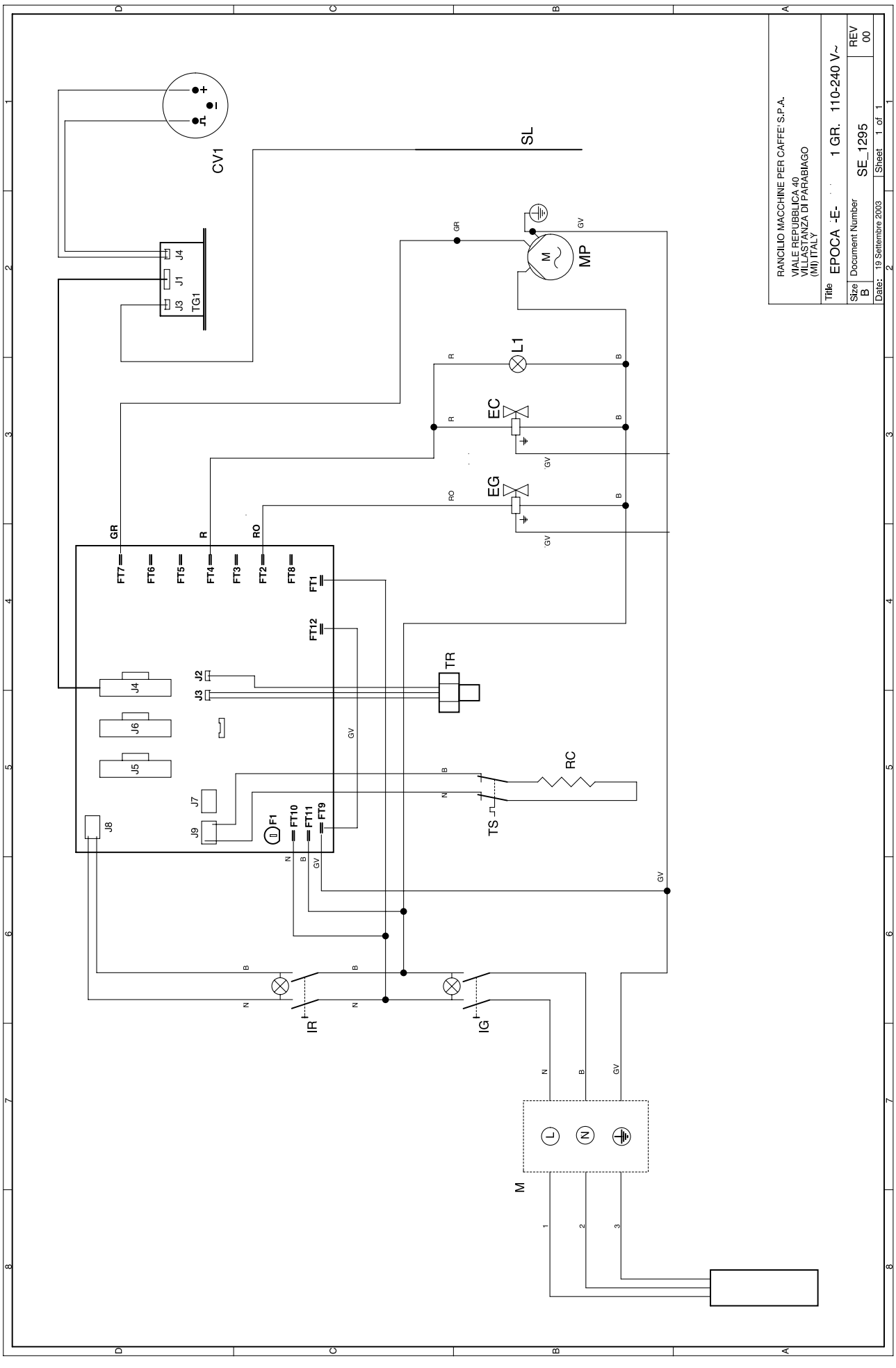
C) Slow dispensing:
- *check that the filters and delivery heads are clean;*
- *check that the coffee is not too finely ground.*

D) Irregular steam delivery:
- *check that the nozzles are not obstructed.*

SCHEMI ELETTRICI
SCHEMAS ELECTRIQUES
SCHALTPLANE
WIRING DIAGRAMS
ESQUEMAS ELECTRICOS

	I	F	D	GB	E
CA	= Centralina autolivello	*Controle de niveau de l'eau*	Wasserniveaukontrolle	*Water level control*	Transductor autonivel
CEM	= Centralina microprocessore	*Boite electr. du microprocesseur*	Elektronische schactel des mikroprozessor	*Microprocessor Card*	Cedula electronica microprocessor
CV	= Contatore volumetrico	*Compteur volumetrique*	Volumenzaehler	*Flow Meter*	Contador volumetrico
EA	= Elettrovalvola acqua	*Electrovanne eau*	Wasserelektroventil	*Water electrovalve*	Electrovalvula agua
EC	= Elettrovalvola carico	*Electr. de chargement*	Speisungselektroventil	*Feeding electrovalve*	Electrovalvula carga
EG	= Elettrovalvola gruppo	*Electr. du groupe*	Gruppeelektroventil	*Group Electrovalve*	Electrovalvula grupo
F1	= Fusibile F2A	*Fusible F2A*	F2A Sicherung	*F2A fuse*	Fusible F2A
IG	= Interruttore generale	*Interrupteur general*	Hauptschalter	*Main switch*	Interruptor general
IR	= Interruttore Resistenza	*Interrupteur resistance*	*Heizelemenschalter*	*Heating Switch*	Interruptor resistencia
L1	= Arancio - carico acqua autolivello	*Orange - remplissage eau autoniveau*	Orange - wasserfullung automatisches standes	*Orange - automatic level water filling*	Naranja - rellenamiento agua nivel automatico
LS	= Spia mancanza acqua	*Voyant de manque d'eau*	Wassermangelanzeiger	*Water lack indicator*	Indicador por falta agua
MO	= Morsettiera	*Bornes*	Klemme	*Clamp*	Borne
MP	= Motore pompa	*Moteur pompe*	Pumpen motor	*Motor Pump*	Motor bomba
MT	= Morsetto di terra	*Borne du sol*	Erdklammer	*Earth connection*	Conexion de tierra
P	= Pressostato	*Pressostat*	Pressostat	*Pressure*	Presostato
PL	= Pressostato livello	*Pressostat niveau*	Niveau pressostat	*Pressure level*	Presostato nivel
PU	= Pulsantiera	*Tableau des boutons*	Kontrollschalter	*Push-button panel*	Botonera
PV	= Pulsante vapore	*Poussoir pour vapeur*	Dampschalter	*Steam push-button*	Pulsante vapor
R	= Resistenza caldaia	*Resistance chaudiere*	Kesselheizung	*Boiler Heating Resistance*	Resistencia caldera
SL	= Sonda livello	*Sonde niveau*	Standfühler	*Level feeler*	Sonda nivel
SR	= Salvaresistenza	*Sauve resistance*	Widerstandsicherung	*Heating Cut-off Device*	Salvaresistencias
TR	= Trasduttore di pressione	*Transducteur de pression*	Druckgeber	*Pressure transducer*	Transductor de presión
VP	= Pompa a vibrazione	*Pompe à vibration*	Vibrationspumpe	*Vibration pump*	Bomba de vibrac

N	= Nero	*Noir*	Schwarz	*Black*	Negro
M	= Marrone	*Marron*	Braun	*Brown*	Marron
R	= Rosso	*Rouge*	Rot	*Red*	Rojo
AR	= Arancio	*Orange*	Orange-farbig	*Orange*	Naranja
G	= Giallo	*Jaune*	Gelb	*Yellow*	Amarillo
B	= Blu	*Bleu*	Blau	*Blue*	Azul
GR	= Grigio	*Gris*	Grau	*Gray*	Gris
BI	= Bianco	*Blanc*	Weiss	*White*	Blanco
GV	= Gialloverde	*Jaune-vert*	Gelb-gruen	*Yellow-green*	Amarillo-verde


RANCILIO MACCHINE PER CAFFE' S.P.A.
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VILLASTANZA DI PARABIAGO
(MI) ITALY
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Size B
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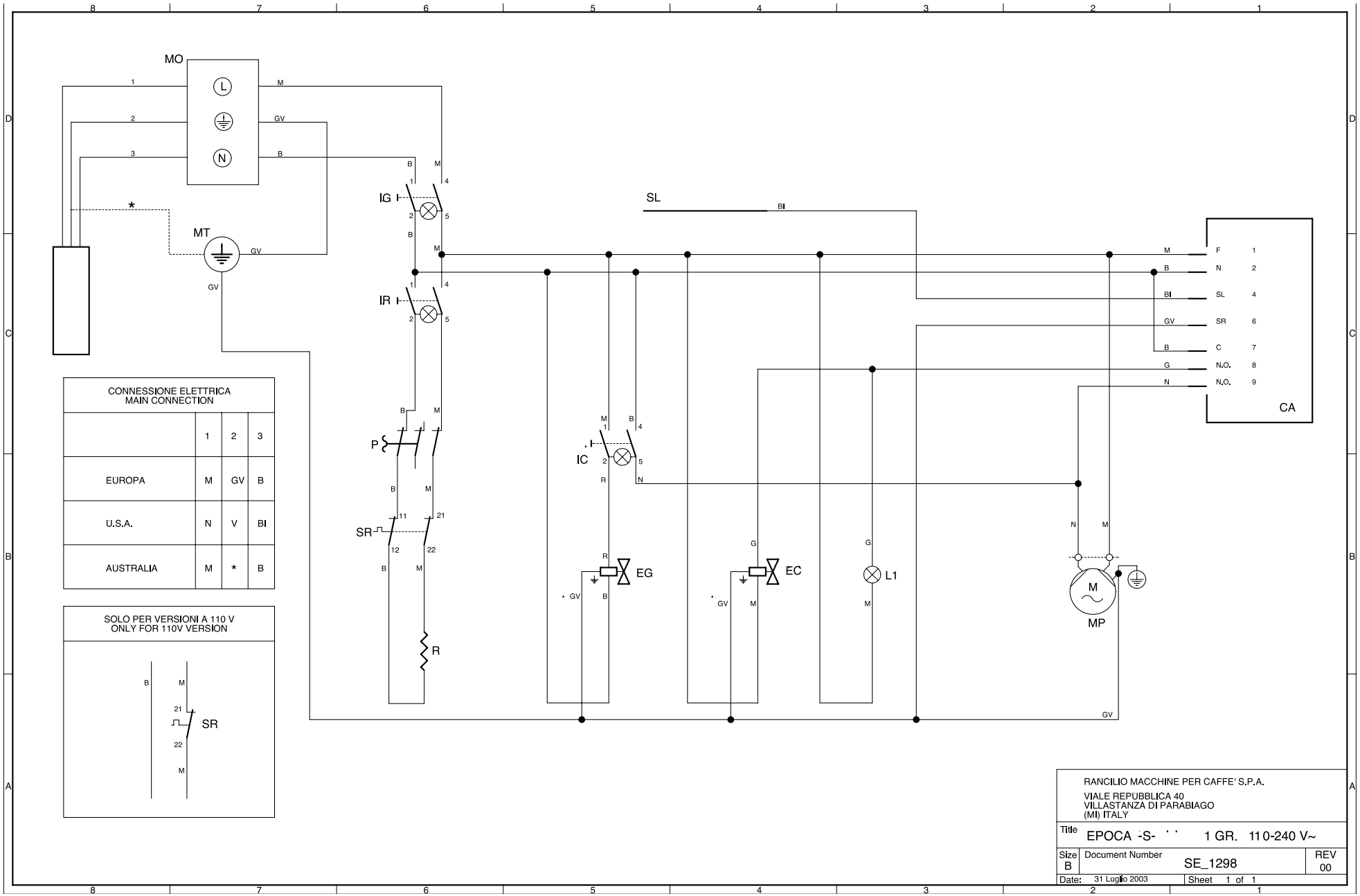


CONNESSIONE ELETTRICA MAIN CONNECTION			
	1	2	3
EUROPA	M	GV	B
U.S.A.	N	V	BI
AUSTRALIA	M	*	B

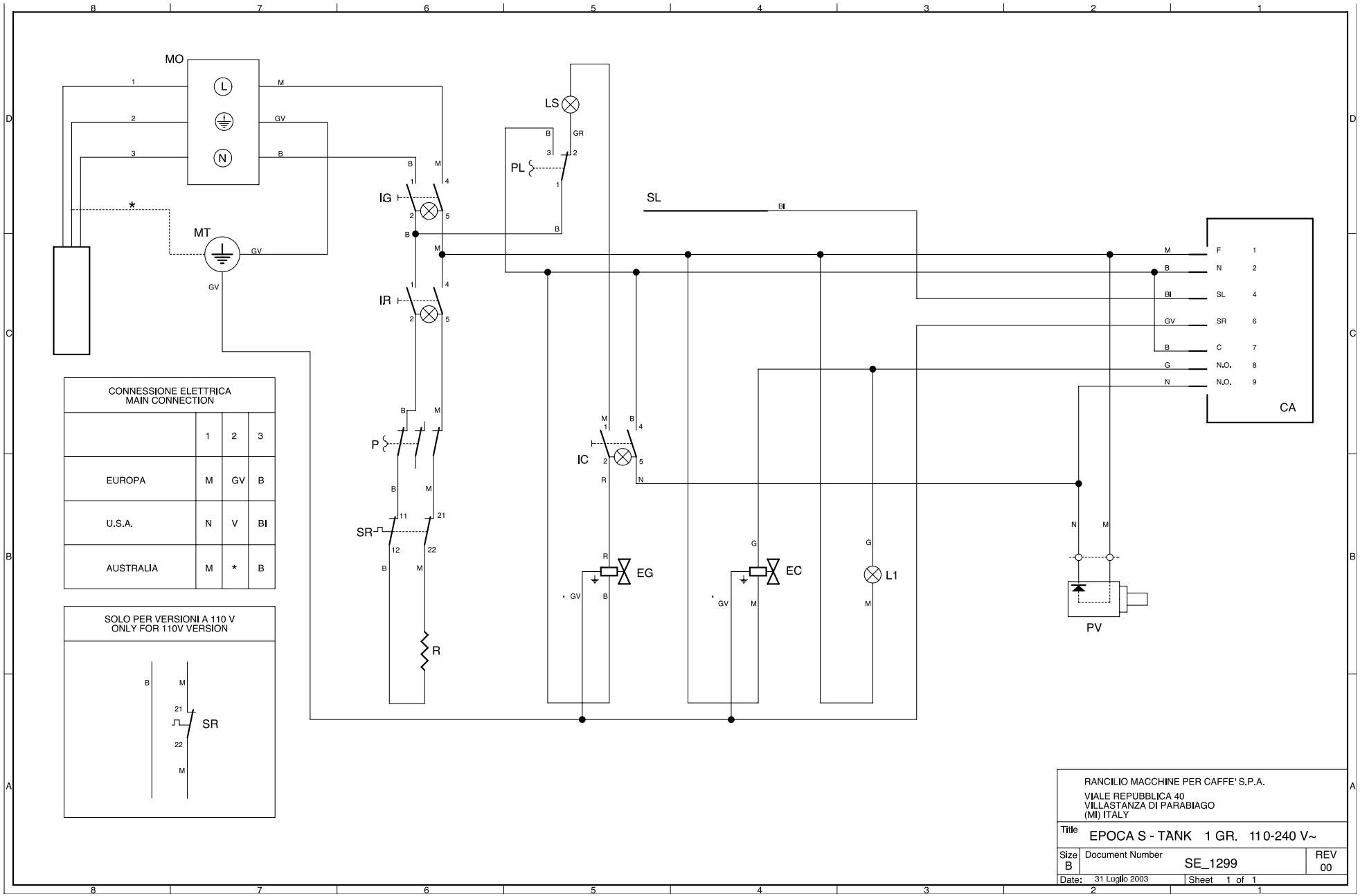
SOLO PER VERSIONI A 110 V
ONLY FOR 110V VERSION

RANCILIO MACCHINE PER CAFFE' S.P.A.
VIALE REPUBBLICA 40
VILLASTANZA DI PARABIAGO
(MI) ITALY

Title: EPOCA -S- ' ' 1 GR. 110-240 V~

Size	Document Number	REV
B	SE_1298	00

Date: 31 Luglio 2003 | Sheet 1 of 1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SOLO PER VERSIONI A 110 V
ONLY FOR 110V VERSION
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RANCILIO MACCHINE PER CAFFE' S.P.A.
VIALE REPUBBLICA 40
VILLASTANZA DI PARABIAGO
(MI) ITALY
Title
EPOCA S - TANK 1 GR. 110-240 V~
Size
B
Document Number
SE_1299
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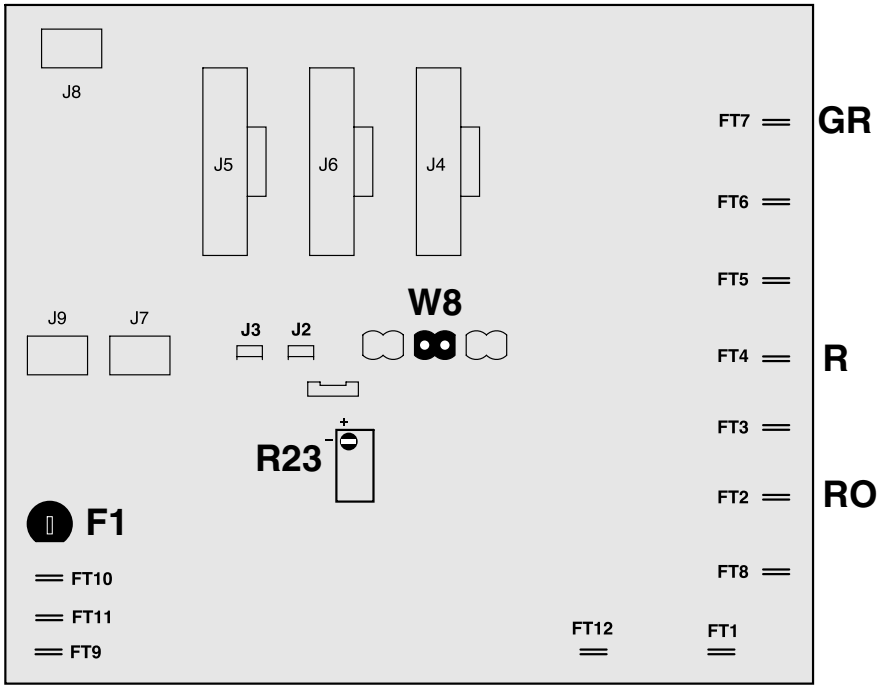
Date: 31 Luglio 2003
Sheet 1 of 1

SCHEDA ELETTRONICA - CARTE ÉLECTRONIQUE - ELEKTRONIKKARTE - ELECTRIC BOARD - TARJETA ELECTRÓNICA
(E 1)



F1 = 2A

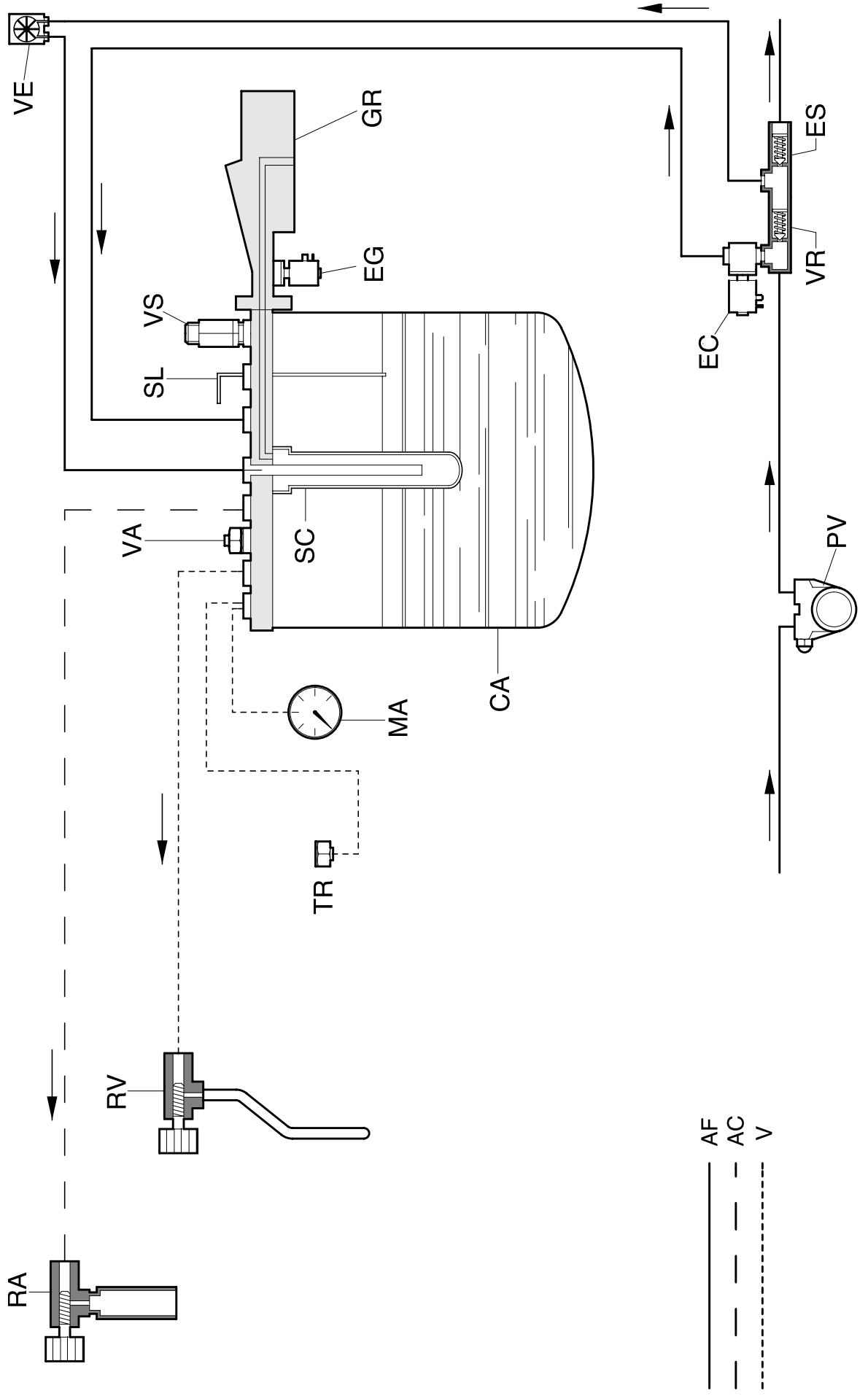
R23= Regolazione pressione - Pressure setting - Réglage pression - Duck einstellung - Regulación presión

W8= Abilitazione programmazione dosi
Dose setting mode
Habilitation réglage des doses
Dosierungs einsetzung betähigung
Habilitación programación dosis

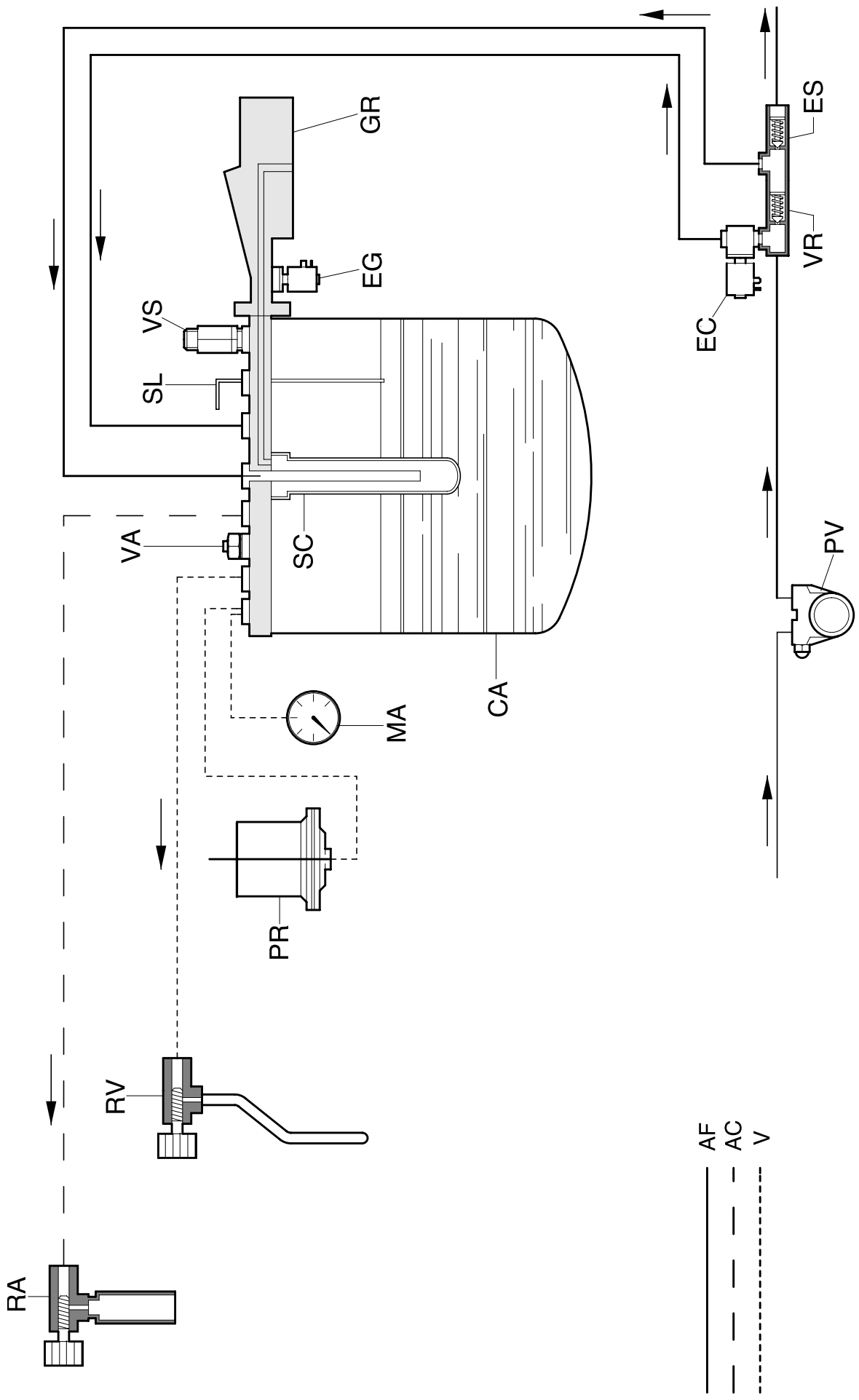
SCHEMI IDRAULICI
SCHÉMAS HYDRAULIQUES
HYDRAULIKPLÄNE
HYDRAULIC DIAGRAMS
ESQUEMAS HIDRÁULICOS

	I	F	D	GB	E
AC	= acqua calda	*eau chaude*	Heißes Wasser	*hot water*	agua caliente
AF	= acqua fredda	*eau froide*	Kaltes Wasser	*cold water*	agua fría
CA	= caldaia	*chaudière*	Kessel	*boiler*	caldera
EC	= elettrovalvola carico	*électrovanne d'arrivée*	Elektroventil Aufladen	*inlet water valve*	electroválvula de carga
EG	= elettrovalvola gruppo	*électrovanne groupe*	Elektroventil Gruppe	*solenoid group valve*	electroválvula grupo
ES	= valvola di espansione	*valve d'expansion*	Expansionsventil	*exspansion valve*	válvula de expansión
GR	= gruppo erogatore	*groupe de distribution*	Brühgruppe	*group*	grupo erogador
MA	= manometro	*manomètre*	Manometer	*manometer*	manómetro
VO	= pompa a vibrazione	*pompe à vibration*	Vibrationspumpe	*vibration pump*	bomba de vibrac
PR	= pressostato	*pressostat*	Druckwächter	*mechanic pressure switch*	presostato
PV	= pompa volumetrica	*pompe volumétrique*	volumetrische Pumpe	*volumetric pump*	bomba volumétrica
RA	= rubinetto acqua	*robinet eau*	Wasserhahn	*water tap*	grifo de agua
RL	= rubinetto carico	*robinet d'arrivée*	Auffüllhahn	*inlet water tap*	grifo de carga
RV	= rubinetto vapore	*robinet vapeur*	Dampfhahn	*steam tap*	grifo de vapor
SC	= scambiatore di calore	*échangeur de chaleur*	Wärmaustauscher	*heat-exchanger*	intercambiador de calor
SL	= sonda livello	*sonde niveau*	Standfühler	*level feeler*	sonda nivel
TR	= trasduttore di pressione	*transducteur de pression*	Druckgeber	*pressure transducer*	transductor de presión
V	= vapore	*vapeur*	Dampf	*steam*	vapor
VA	= valvola antirisucchio	*valve anti-remous*	Gegensogventil	*antivacuum valve*	válvula antivacío
VB	= valvola by-pass	valve by-pass	By-pass ventil	By-pass valve	válvula By pass
VE	= ventolino	*helice*	Lüfterrad	*fan*	helice
VR	= valvola di ritegno	*valve de retenue*	Rückschlagventil	*check-valve*	válvula de retención
VS	= valvola di sicurezza	*clapet de sûreté*	Sicherheitsventil	*safety valve*	válvula de seguridad

EPOCA E1



EPOCA S1



EPOCA S1 TANK