



Elba Gentile Espresso Machine - English Manual

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INTRODUCTION

Please read this instruction manual carefully before using the espresso machine. It will advise how to get the best out of your machine, correct maintenance, and troubleshooting.

GENERAL WARNINGS

Ensure the power cord is correctly grounded. The use of extension cords or multi-socket adaptors is not advised. If necessary, only use adaptors that correspond to current safety regulations. Only use extensions or power adaptors rated to match the power input of the machine.

The espresso machine is designed for the perfect extraction of espresso and heating milk. This device should be used for the above-mentioned purpose only. The manufacturer cannot accept any liability for any damages caused by improper use of the machine.





Completely power down the machine and unplug it from its power source before carrying out any maintenance. It is important to follow the maintenance steps outlined by this manual to keep the machine in good working order.

In case of breakdown or malfunction, turn off the machine. Do not attempt repairs. Instead, call the authorized repair technician. Repairs should only be carried out by authorized technicians who will use original spare parts for the repair. Failure to comply with these regulations will compromise the machine's safety and void the warranty.

IMPORTANT SAFETY PRECAUTIONS

- Do not leave the machine exposed to weather conditions (rain, sun, etc.)
- Do not allow children or unqualified users to operate the machine.
- Never put your hands under the steam nozzle or the group head while water or steam is flowing; otherwise, you put yourself at risk of scalding and burns.
- The group head and/or steam wand will be hot during machine operation. Take care when using the machine to avoid burns.

ATTENTION: WHEN WORKING, THE BOILER CONTAINS PRESSURISED HOT WATER AND STEAM.

INSTALLATION

Water Tank

Before switching on the machine, fill the provided water tank with water. It is advisable to remove the tank once a week and rinse it and fill it with fresh cold water.

COFFEE PREPARATION

Remove the portafilter from the group head by moving the handle to the left in clockwise fashion. Fill the portafilter with ground coffee; use one 7-gram dose in the single-shot basket in the portafilter with the single pouring spout. Use one 14-gram dose in the double shot basket in the portafilter with the double pouring spouts. Tamp the coffee and pay attention that no grounds remain on the filter's rim. Lock the portafilter back into the group head.





Place your cup(s) under the portafilter spouts and lift the lever on the right upwards to a 90-degree angle to begin brewing. Push the lever on the right back down to stop the extraction.

A single shot of espresso should result in about 1 fluid oz and extract in 20-25 seconds. A double shot of espresso should result in about 2-2.5 fluid oz and take about 20-25 seconds to extract. If your extraction is too fast, adjust for a finer grind size. If your extraction is too slow, adjust for a coarser grind. Always tamp with consistent pressure.

CLEANING

Portafilters

- Clean the portafilters and filter baskets each evening. Immerse the filters in hot water so that the coffee oils dissolve. Do not use any chemical products other than specific coffee cleaning products in order to avoid damaging the group head and valves.

Backflushing

- Back flush the machine each week to remove oils and coffee build-up from the machine's internals, and keep coffee tasting fresh. To back flush, use a blind filter basket or back flush disc in your portafilter. Then add back flushing detergent to the portafilter and lock it into place in the group head. Pull a shot as you normally would for about 10 seconds. Repeat this 5 times. Then, repeat this process 5 times without detergent in the portafilter to rinse the system. To finish, run water through the group head without the portafilter locked into place for 10 seconds or until the water is clear.

Drip Tray

- Cleaning the drip tray each evening is also recommended.

Steam Wand

- The steam spouts must be cleaned after each use in order to avoid milk build-up blocking the openings of the steam spout.





BOILER DRAINING

NOTE: The machine must be cold when draining or you may get burned! When storing the machine for extended periods of time or shipping the machine, make sure to drain the boiler to prevent damage to the machine.

To do this, locate the black valve visible beneath your machine, closer to the left side. Opening this valve will drain the boiler downward from the adjacent spout. You can position the machine such that this spout will drain into your sink, or a large container before opening the valve. Make sure to keep hold of the machine to prevent it from tipping over.

PID FUNCTION + SHOT-TIMER:

Every machine has a front display which indicates the set temperature and shot-timer. Under the sliding cover there are a trimmer to regulate and set the temperature, and a switch where to set ON or OFF the ECO modus. With the function ON, on the display you will see an “E” if turned OFF you will see a crossed “E”.

In case of function ON, as long as the machine isn't used for at least 30 minutes, the heating element is switched OFF until the water in the boiler has a temperature of 30°C. To re-activate the heating of the water, just lift up/down the lever, or switch the machine OFF and ON again.

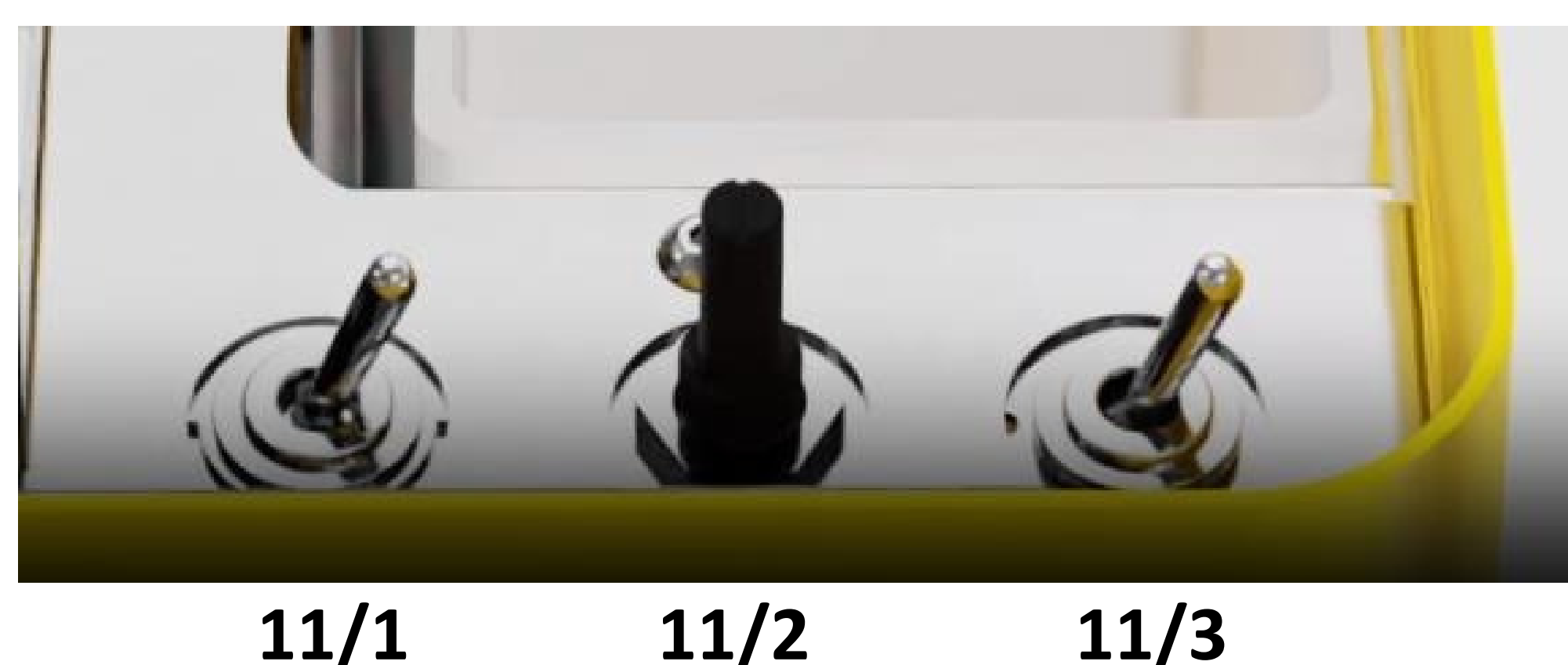
MAIN WATER SUPPLY:

In these types of version (option), inside the watertank support there is a 3-way valve where you can switch from water-tank supply to main water-supply by rotate the handle of 180°. In case of use with main-supply, under the sliding cover there is a second switch that indicates H2O SENSOR. This switch must be turned OFF otherwise the watertank sensor (in case the watertank is empty) will show on the display the symbol of “missing water” and the heating element won't heat-up the water.

DESCRIPTION OF MACHINE AND CONTROLS



1. Display PID + shot-timer
2. Steam wand “cool-touch”
3. Pressure gauge D. 40 pump pressure
4. Portafilter
5. Expansion valve drain
6. Cups grid
7. Sliding cover
8. Hot water wand “cool-touch”
9. Group
10. Pressure gauge D. 50 boiler pressure
11. PID Control + Sensors (Watertank sensor 11/1 + Temperature regulator 11/2 + ECO Modus 11/3)



11/1

11/2

11/3



TROUBLESHOOTING

Problem	Possible Cause	Solution
Little or no crema	The grind is not fine enough. The coffee is too old.	Use a finer grind. Use fresh coffee.
More grounds are needed.	The shower screen is dirty.	Use 7 g. – 9 g. of coffee per cup.
Reduced coffee flow	The grind is too fine. Excess grounds are used.	Use a coarser grind setting.
	The water tank is empty.	Refill the water tank.
Weak coffee	The grind is not fine enough. The coffee is old.	Reduce the grind setting. Use fresh coffee.
	Not enough grounds being used. The shower screen is dirty.	Use 7g-9g of coffee per cup. Clean the shower screen.
Foam instead of crema	The coffee beans are improper. The grind setting is not suitable.	Use another coffee bean. Adjust the grind.
Machine is on, no water	Water is low in the tank. The boiler is empty after steaming.	Refill the tank. Allow the boiler to refill.
No steam	The nozzle is blocked. The boiler is empty.	Clean the nozzle. Allow the boiler to refill.
Coffee Dispensing Irregular	The filter is blocked. The grind is not correct.	Clean the filter. Change the grind.





DECLARATION OF CONFORMITY

Manufacturer: 969.coffee®

Address: Hauptstrasse 38, D-97249 Eisingen, Germany

DECLARES THAT THE ESPRESSO COFFEE MACHINE

Series: Elba Gentile

Complies with the provisions of the following DIRECTIVES:

◆ DIR. 89/336 (Electromagnetic Compatibility Directive) with application of the following harmonized standards (parts/clauses):

- EMISSIONS: EN 55014-1 + EN 61000-3-2 (1995) + EN 61000-3-3 (1995)
- IMMUNITY: EN 55014-2

◆ DIR. 73/23 (Low Voltage Directive) with application of the following harmonized standards (parts/clauses):

- EN 60335 – 1
- EN 60335 – 2 – 75

◆ DIR. 89/392 (Machinery Directive) with application of the following harmonized standards (parts/clauses):

- EN 292/1
- EN 292/2

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