

# NEW ELEGANCE

## SERVICE MANUAL



SM\_EN

Date.: 150507

**EXPOBAR®**

Original Instructions

|                                                  |    |
|--------------------------------------------------|----|
| CONTENTS .....                                   | 2  |
| SYMBOL DESCRIPTION .....                         | 5  |
| Hazard intensity levels .....                    | 5  |
| GENERAL .....                                    | 6  |
| Introduction .....                               | 6  |
| General instructions .....                       | 6  |
| Warnings .....                                   | 6  |
| Precautions .....                                | 7  |
| Intended use .....                               | 7  |
| TECHNICAL SPECIFICATIONS .....                   | 8  |
| New Elegance 1GR .....                           | 8  |
| New Elegance Control 2GR .....                   | 9  |
| New Elegance Display Control .....               | 10 |
| OVERVIEW OF COMPONENTS .....                     | 11 |
| New Elegance MINI Control 1GR .....              | 11 |
| New Elegance MINI Pulser 2GR .....               | 12 |
| New Elegance MINI Control 1GR with grinder ..... | 13 |
| New Elegance Control 2GR .....                   | 14 |
| New Elegance Control 2GR with grinder .....      | 15 |
| New Elegance Control 3GR .....                   | 16 |
| DIMENSION SKETCH .....                           | 17 |
| New Elegance MINI 1GR .....                      | 17 |
| New Elegance MINI 2GR .....                      | 17 |
| New Elegance MINI 1GR with grinder .....         | 18 |
| New Elegance Control 2GR .....                   | 18 |
| New Elegance 2GR with grinder .....              | 19 |
| New Elegance 3GR .....                           | 19 |
| TRANSPORT .....                                  | 20 |
| Packaging .....                                  | 20 |
| Delivery inspection .....                        | 20 |
| INSTALLATION AND START UP .....                  | 20 |
| Positioning .....                                | 20 |
| Electrical connection .....                      | 21 |
| Connection types .....                           | 21 |
| Water connection .....                           | 22 |
| Pressure and temperature .....                   | 22 |
| Starting the machine .....                       | 22 |
| Regular maintenance .....                        | 23 |
| Changing the group gasket .....                  | 23 |
| STORAGE AND DISPOSAL OF MACHINE .....            | 24 |
| How to store the machine .....                   | 24 |
| Disposal of machine .....                        | 24 |

|                                                              |    |
|--------------------------------------------------------------|----|
| PROGRAMMING .....                                            | 25 |
| Electronic control panel .....                               | 25 |
| Button functions .....                                       | 25 |
| Machines with display .....                                  | 25 |
| Machines without display .....                               | 25 |
| Additional button functions .....                            | 25 |
| Additional functions accessible from the display .....       | 26 |
| User functions .....                                         | 26 |
| Counters .....                                               | 26 |
| Accessing the counters .....                                 | 27 |
| Litre counter .....                                          | 27 |
| Service: service alert .....                                 | 28 |
| Total coffees dispensed .....                                | 28 |
| Number of coffees dispensed per button .....                 | 28 |
| SERVICE PROGRAMMING .....                                    | 29 |
| Reset parameters to factory default .....                    | 29 |
| Accessing service programming .....                          | 29 |
| Language selection .....                                     | 29 |
| Name 1: Programming the publicity display (upper line) ..... | 30 |
| Name 2: Programming the publicity display (lower line) ..... | 30 |
| Helpline .....                                               | 30 |
| Dose programming .....                                       | 31 |
| Continuous Dispensing button .....                           | 31 |
| Hot water button .....                                       | 31 |
| Electronic steam wand .....                                  | 32 |
| Level sensor sensitivity .....                               | 32 |
| Pre-infusion .....                                           | 32 |
| Grinding alert .....                                         | 33 |
| Grinding alert parameter settings .....                      | 33 |
| LED flashing sequence .....                                  | 33 |
| Maintenance cycles .....                                     | 34 |
| Temperature unit (°C or °F) .....                            | 34 |
| Set boiler temperature .....                                 | 34 |
| Water filter: softener regeneration .....                    | 34 |
| MULTI-BOILER PROGRAMMING .....                               | 35 |
| Digital thermostat functions .....                           | 35 |
| Connecting/disconnecting each thermostat .....               | 35 |
| Setting group temperature .....                              | 36 |
| Reset parameters to factory default .....                    | 36 |
| Thermostat alarms .....                                      | 36 |
| MESSAGES AND ALARMS .....                                    | 37 |
| TROUBLESHOOTING .....                                        | 38 |
| ELECTRICAL DIAGRAMS .....                                    | 39 |

|                                                                            |           |
|----------------------------------------------------------------------------|-----------|
| Mini Pulser 1Gr (220-240V, 1N~ 50-60Hz 2770W) .....                        | 39        |
| Mini Pulser 2Gr (220-240V, 1N~ 50-60 Hz) .....                             | 40        |
| Mini Control 1Gr (220-240V, 1N~ 50-60 Hz 2770W) .....                      | 41        |
| Mini Control 2Gr (220-240V, 1N~ 50-60 Hz 3350W) .....                      | 42        |
| Mini Control 1Gr with Grinder (220-240V, 1N~ 50-60 Hz 3125W) .....         | 43        |
| New Elegance 2Gr Display Control (220-240V, 1N~ 50-60 Hz 3200W) .....      | 44        |
| New Elegance 2Gr Control (220-240V, 1N~ 50-60 Hz 3200W) .....              | 45        |
| New Elegance 2Gr Pulser (220-240V, 1N~ 50-60 Hz) .....                     | 46        |
| New Elegance 2Gr Pulser (380-415V 2N~ 50-60 Hz) .....                      | 47        |
| Secondary High Current Schematics - 2GR .....                              | 48        |
| <b>ELECTRICAL COMPONENTS</b> .....                                         | <b>49</b> |
| New Elegance Mini 2Gr .....                                                | 49        |
| Components common to all models .....                                      | 49        |
| New Elegance 2GR / 3GR .....                                               | 50        |
| <b>EXPLODED VIEWS</b> .....                                                | <b>51</b> |
| Housing - MINI 1Gr with Grinder .....                                      | 51        |
| Housing - MINI 1 & 2 Gr .....                                              | 53        |
| Housing - 2GR with Grinder .....                                           | 55        |
| Housing - 2GR .....                                                        | 57        |
| Housing - 3GR .....                                                        | 59        |
| Water System - MINI 1Gr Pulser & Control, Standard & Take Away .....       | 61        |
| Water System - MINI 2Gr Pulser & Control, Standard & Take Away .....       | 63        |
| Water System - MINI 2 Gr Pulser & Control, Standard & Take Away .....      | 65        |
| Water system - 2Gr Pulser & Control, Standard & Take Away .....            | 67        |
| Water system - 2Gr Display, Standard & Take Away .....                     | 69        |
| Water system - 2Gr Pulser & Control, Standard models with Manual Tap ..... | 71        |
| Water system - 2Gr, 3 boilers .....                                        | 73        |
| New Elegance Mini: boiler assembly .....                                   | 75        |
| New Elegance 2Gr: boiler assembly .....                                    | 77        |
| New Elegance: Rotary pumps .....                                           | 79        |
| Group head .....                                                           | 81        |
| Portafilters .....                                                         | 83        |
| New Elegance Mini 1Gr : water supply and drainage set .....                | 85        |
| New Elegance 2Gr: water supply and drainage set .....                      | 87        |
| Tap Valves - Pulser and Control .....                                      | 89        |
| Steam tap .....                                                            | 91        |
| Hot water taps .....                                                       | 93        |
| <b>SERVICE INTERVALS</b> .....                                             | <b>95</b> |
| New Elegance Mini Control 1Gr & 2Gr .....                                  | 95        |
| New Elegance Display Control 2Gr & 3Gr .....                               | 96        |

## Hazard intensity levels

There are three different levels of hazard intensity, identified by signal words DANGER, WARNING and IMPORTANT. The level of hazard is determined by the following definitions.

Observe the statements to ensure safety, performance, prevent injury and machine damage.



*Important:*

Alerts against unsafe practices. Observe to ensure drink quality, machine performance, food safety, to prevent minor personal injury or damage to the machine.



**WARNING!**

Indicates a potentially hazardous situation which, if not avoided, could result in scalding, serious injury and even death.



**DANGER!**

**INDICATES AN IMMINENTLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN SERIOUS INJURY AND EVEN DEATH.**



*Note:*

Gives additional information which may be helpful during the cleaning procedure or operation of the machine.

## Introduction

Thank you for choosing the New Elegance espresso machine.  
We hope you enjoy it !

- Read the user manual before using the machine.
- This manual contains important instructions on intended and safe use of the coffee machine.
- Keep this manual close to hand for future reference. If damaged or lost, request a copy from the manufacturer.

## General instructions

- Machine installation and certain maintenance operations should only be performed by qualified service personnel.
- All safety instructions and warnings contained in this manual should be observed to ensure safe installation, use and maintenance.
- Do not attempt to open or repair the machine or access the interior. Repair should be performed by an authorised workshop, by a service centre, or by qualified service staff.
- Do not remove operational or protective parts requiring use of tools for removal.
- Purchasers are liable for ensuring that users have been trained to operate the machine and have been informed of the potential risks involved.
- The installer will be held liable for all non-authorised modification of the machine.
- Non-authorised alteration or modification of the machine will exempt the manufacturer of all liability for damages and will invalidate the warranty.
- This manual refers to the machine as at the time of sale. The commercial availability of subsequent versions featuring modifications, upgrades or adaptations does not oblige the manufacturer to apply the same to this machine, nor does it oblige it to update the documentation supplied.
- The manufacturer reserves the right to withdraw currently available manuals whenever it considers appropriate and reasonable.

## Warnings

The manufacturer will not be held liable for damage to persons or property attributable to failure to follow the instructions and warnings listed below when installing and using the coffee machine.

- Place the machine in a location accessible only to personnel trained to operate it.
- Keep all hazardous packaging materials, such as plastic bags, expanded polystyrene and staples, out of reach of children.
- Plug the machine into a properly installed, earthed safety socket, whose line voltage matches the technical data for the machine.
- Make sure that the power supply voltage does not fluctuate by more than 6%.
- Position the power cable so that users cannot trip over it. Keep the power cable away from sharp edges and heat sources.
- Children should be supervised to ensure they do not play with the appliance.
- Install this appliance in a horizontal position in a water-resistant location. Install the machine away from heat sources and flammable objects.
- This appliance is not suitable for installation in an area where a pressure washer may be used.
- Do not use the machine outdoors, where it would be exposed to adverse weather (rain, snow, frost). This will cause material damage to the machine.
- If the mains cable is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

- Do not remove or disable any of the mechanical, electrical or thermal protection mechanisms.
- In case of emergency, (e.g. the machine catches fire or becomes unusually hot or noisy), disconnect the power immediately and close the water inlet tap.
- If the machine is not going to be used for a prolonged period of time, disconnect the power. When disconnecting the power, pull the plug rather than the cable.
- When packed for storage, keep the machine in a dry place with an ambient temperature of over 5°C. Boxes may be stacked in piles of up to three units of the same model. Do not place other heavier packages on top of the box.
- The machine is likely to be exposed to temperatures below 0 °C during handling and transport, make sure that service personnel empty the boiler and water system. The machine's boiler and water system is empty when delivered from the factory.
- To ensure fault-free machine operation, only use replacement parts and accessories authorised by the manufacturer.

## Precautions

- Before performing maintenance and/or moving the machine, disconnect the machine from the power supply and wait for it to cool.
- Do not place vessels containing liquid on the machine.
- This appliance must not be cleaned with a pressure washer.
- Never immerse the machine, plug or mains cable in water, as there is a danger of electric shock.
- Do not touch the machine's hot surfaces or dispensing equipment.
- Do not touch the machine if your hands or feet are wet.
- Do not operate the machine if any part except the dispensing equipment is wet.
- Place the machine out of reach of children.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance shall not be made by children.
- Do not use the machine if the machine, its mains cable or the plug is damaged or the machine has been dropped.
- Do not obstruct the vents with cloths or other objects. Do not insert foreign objects into the vents.
- Check the drain regularly to make sure that water is emptied properly.

## Intended use

- This coffee machine has been designed and manufactured to make espresso coffee and other hot drinks, e.g. steaming and frothing milk. Do not use it for any other purpose.
- The machine is intended to be used by trained personnel for preparing foodstuffs.
- This machine is not intended for use in industrial kitchens, domestic kitchens or similar locations.
- The manufacturer will not be held liable for damage to persons or property due to incorrect, improper or negligent use by non-professional personnel.
- To ensure optimal performance, install the machine in a location where these parameters will not be exceeded:
  - Maximum permissible inlet water pressure: 600 KPa (6 Bar)
  - Minimum permissible inlet water pressure: 200 KPa (2 Bar)
  - Maximum inlet water temperature: 40°C
  - Ambient temperature is between +10 °C (min and +40 °C (max.).

### New Elegance IGR

| SPECIFICATIONS                         | New Elegance IGR                                 |                                |                               |
|----------------------------------------|--------------------------------------------------|--------------------------------|-------------------------------|
|                                        | MINI Control                                     | MINI Pulser                    | MINI with grinder             |
| <b>Machine model, Standard</b>         | EAED-C32B-12AB<br>220-240V IN~<br>50-60 Hz 2770W | -                              | -                             |
| <b>Machine model, Take Away</b>        | EAED-C32B-22AB<br>220-240V IN~<br>50-60 Hz 2770W | -                              | -                             |
| <b>Steam wand</b>                      | 1 unit                                           |                                |                               |
| <b>Hot water outlet</b>                | 1 unit                                           |                                |                               |
| <b>Temperature control</b>             | Regulated by pressure switch                     |                                |                               |
| <b>Temperature control by group</b>    | No                                               |                                |                               |
| <b>Programmed via display</b>          | No                                               |                                |                               |
| <b>Dispensing system for tall cups</b> | Optional                                         |                                |                               |
| <b>Energy saving mode</b>              | No                                               |                                |                               |
| <b>Height, width, depth (mm)</b>       | 520, 470, 610                                    |                                | 630, 470, 610                 |
| <b>Boiler volume (L)</b>               | 6                                                |                                |                               |
| <b>Power supply</b>                    | see machine model info                           | 220-240V IN~<br>50-60 Hz 2770W | 220-240V IN~<br>50-60Hz 3125W |
| <b>Power supply (optional)</b>         | 110V IN~                                         |                                |                               |
| <b>Water connection</b>                | Female 3/8" thread                               |                                |                               |
| <b>Machine weight (kg)</b>             | 35.45                                            | 47.00                          | 40.45                         |
| <b>Steam boiler operating pressure</b> | Between 0.8 and 1.2 bar                          |                                |                               |
| <b>Ambient noise</b>                   | < 70 db                                          |                                |                               |

### New Elegance Control 2GR

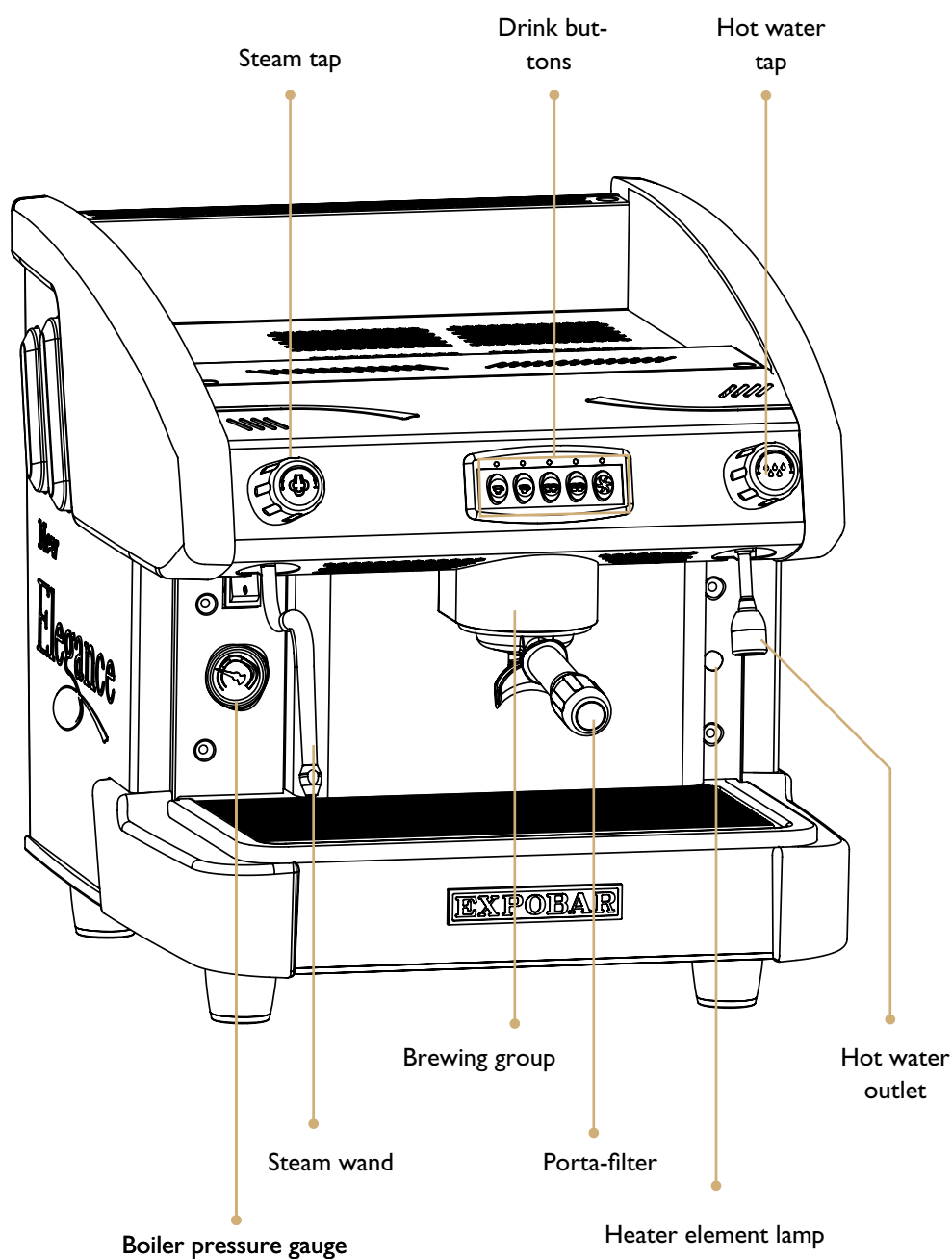
| SPECIFICATIONS                  | New Elegance 2GR                                 |                                                  |                                                  |                                 |
|---------------------------------|--------------------------------------------------|--------------------------------------------------|--------------------------------------------------|---------------------------------|
|                                 | MINI Control                                     | Pulser                                           | Control                                          | Control with grinder            |
| Machine model, Standard         | EBED-C32B-12AB<br>220-240V 1N~<br>50-60 Hz 2650W | EBFE-D13B-12AB<br>380-415V 2N~<br>50-60 Hz 3350W | EBEE-D32B-12AB<br>220-240V 1N~<br>50-60 Hz 3350W | -                               |
| Machine model, Take Away        | EBED-C32B-22AB<br>220-240V 1N~<br>50-60 Hz 2650W | EBEE-D12B-22AB<br>220-240V 1N~<br>50-60 Hz 3350W | EBEE-D41B-22AB<br>220-240V 1N~<br>50-60 Hz 3350W | -                               |
| Steam wand                      | 1 units                                          |                                                  |                                                  |                                 |
| Hot water outlet                | 1 unit                                           |                                                  |                                                  |                                 |
| Temperature control             | PID regulation                                   |                                                  |                                                  |                                 |
| Temperature control by group    | Yes                                              |                                                  |                                                  |                                 |
| Programmed via display          | No                                               |                                                  |                                                  |                                 |
| Dispensing system for tall cups | Optional                                         |                                                  |                                                  |                                 |
| Energy saving mode              | Yes                                              |                                                  |                                                  |                                 |
| Height, width, depth (mm)       | 520, 470, 610                                    | 520, 710, 610                                    |                                                  | 670, 710, 600                   |
| Boiler volume (l)               | 6                                                | 11.5                                             |                                                  |                                 |
| Power supply                    | see machine<br>model info                        | see machine<br>model info                        | see machine<br>model info                        | 220-240V 1N~<br>50-60 Hz 3600 W |
| Power supply (optional)         | 110V 1N~                                         | 380V 3N~ 4500 W 50-60 Hz                         |                                                  |                                 |
| Water connection                | Female 3/8" thread                               |                                                  |                                                  |                                 |
| Machine weight (kg)             | 40.45                                            | 55.50                                            | 55.50                                            | 53.35                           |
| Steam boiler operating pressure | Between 0.8 and 1.2 bar                          |                                                  |                                                  |                                 |
| Ambient noise                   | < 70 db                                          |                                                  |                                                  |                                 |

### New Elegance Display Control

| SPECIFICATIONS                         | New Elegance Display Control                     |                               |
|----------------------------------------|--------------------------------------------------|-------------------------------|
|                                        | 2GR                                              | 3-4GR                         |
| <b>Machine model, Standard</b>         | EBEE-D41B-12AB<br>220-240V 1N~<br>50-60 Hz 3200W | -                             |
| <b>Machine model, Take Away</b>        | EBEE-D41B-22AB<br>220-240V 1N~<br>50-60 Hz 3200W | -                             |
| <b>Steam wand</b>                      | 2 units                                          |                               |
| <b>Hot water outlet</b>                | 1 unit                                           |                               |
| <b>Temperature control</b>             | PID regulation                                   |                               |
| <b>Temperature control by group</b>    | Yes                                              |                               |
| <b>Programmed via display</b>          | Yes                                              |                               |
| <b>Dispensing system for tall cups</b> | Optional                                         |                               |
| <b>Energy saving mode</b>              | Yes                                              |                               |
| <b>Height, width, depth (mm)</b>       | 520, 710, 610                                    | 510, 990, 600                 |
| <b>Boiler volume (l)</b>               | 17.5                                             | 17.5                          |
| <b>Power supply</b>                    | see machine<br>model info                        | 380V 2F+N~ 4000 W<br>50-60 Hz |
| <b>Power supply (optional)</b>         | 380V 3N~ 4500 W 50-60 Hz                         | 380V 3F+N~ 6000 W<br>50-60 Hz |
| <b>Water connection</b>                | Female 3/8" thread                               |                               |
| <b>Machine weight (kg)</b>             | 73.45                                            | 81.40                         |
| <b>Steam boiler operating pressure</b> | Between 0.8 and 1.2 bar                          |                               |
| <b>Ambient noise</b>                   | < 70 db                                          |                               |

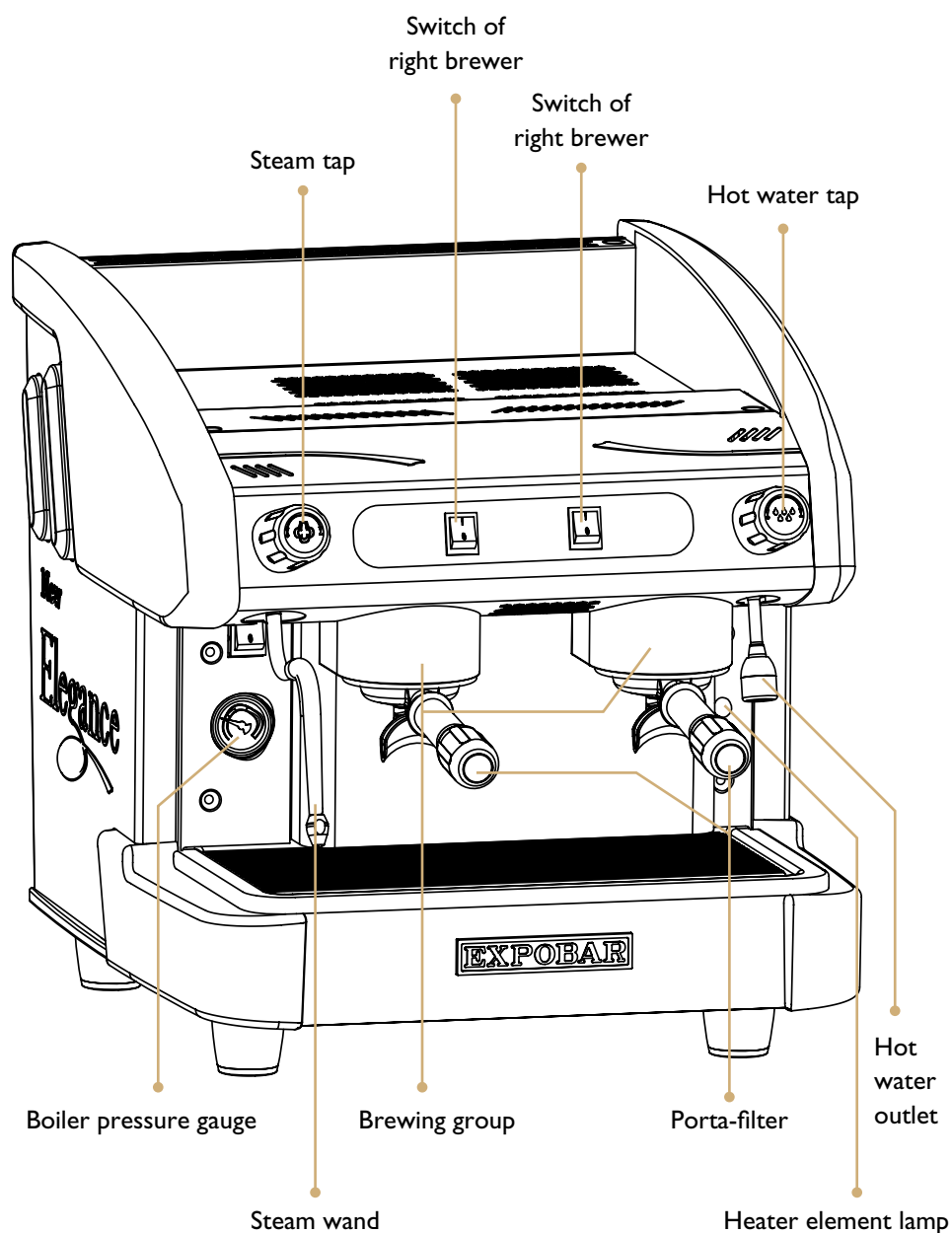
## Front View

### New Elegance MINI Control IGR



## Front View

### New Elegance MINI Pulser 2GR

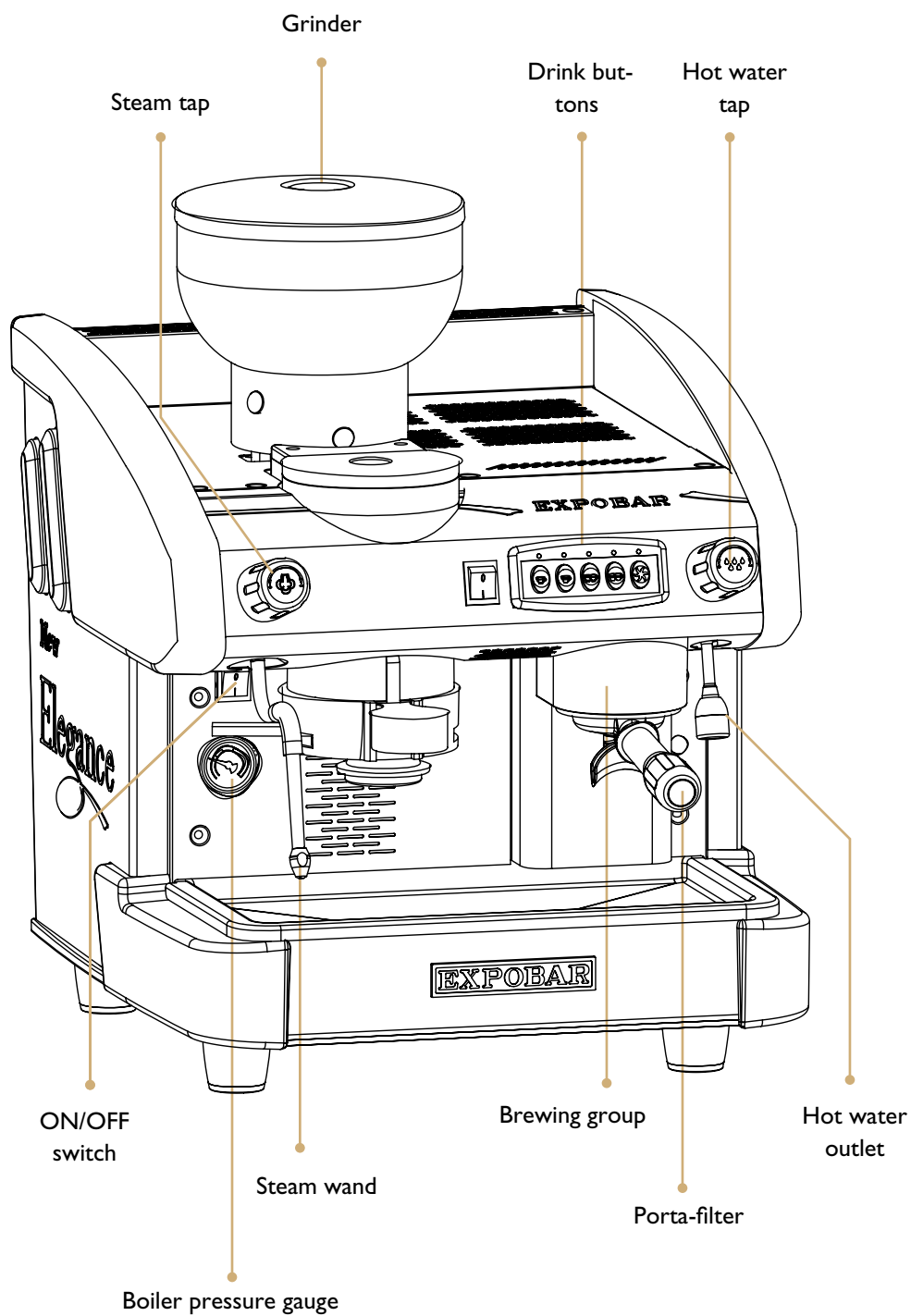


# OVERVIEW OF COMPONENTS

New Elegance

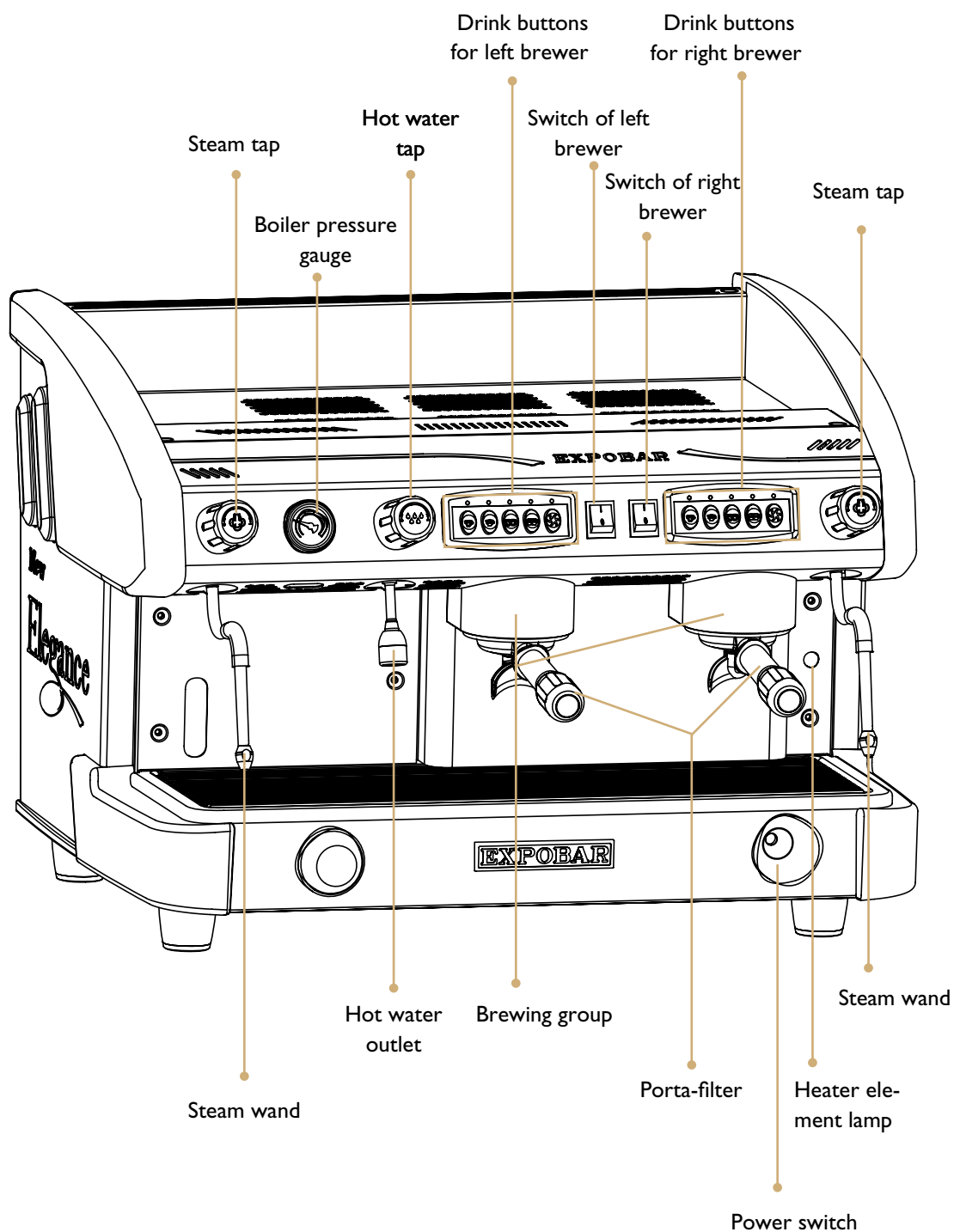
## Front View

New Elegance MINI Control IGR with grinder



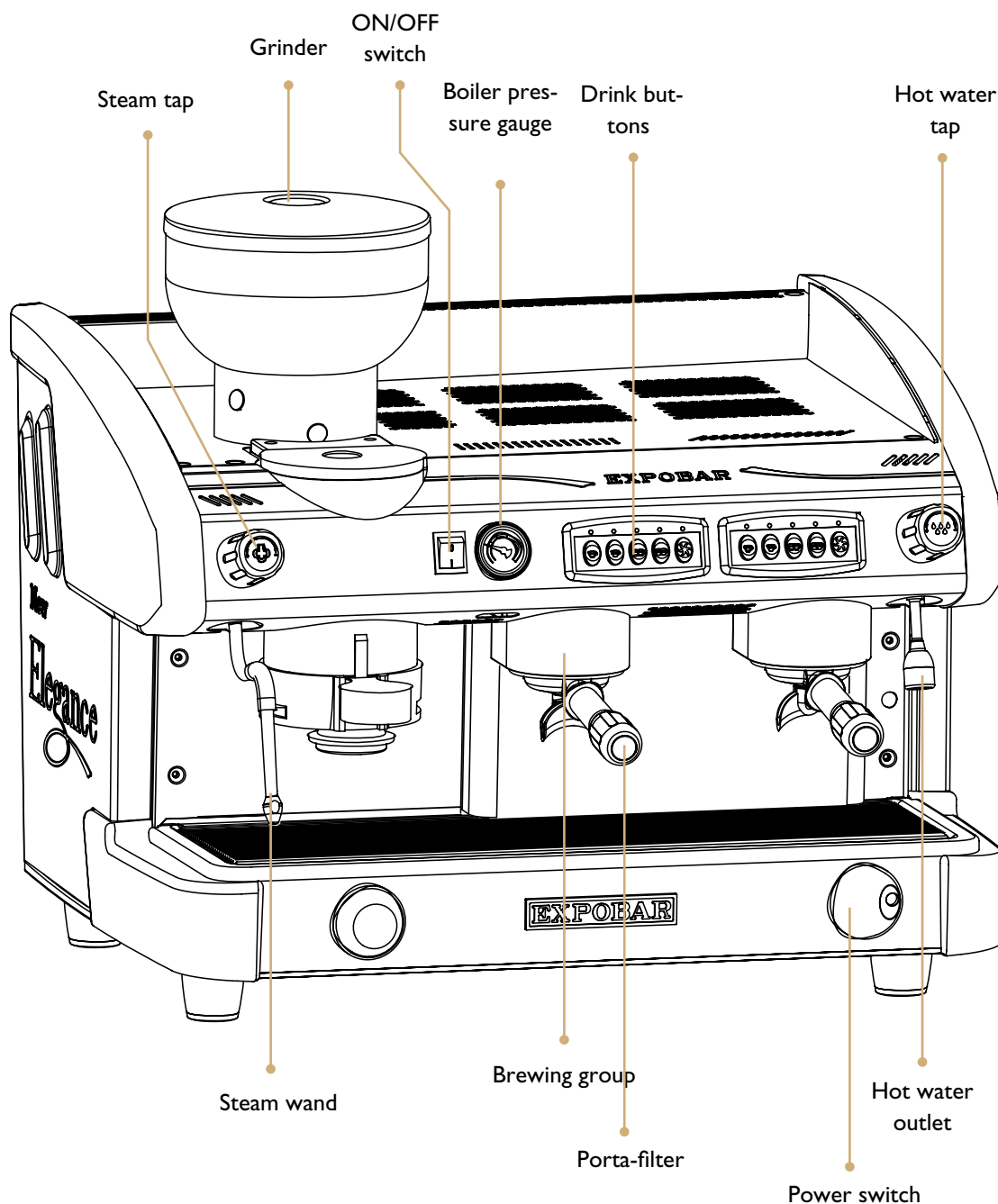
## Front View

### New Elegance Control 2GR



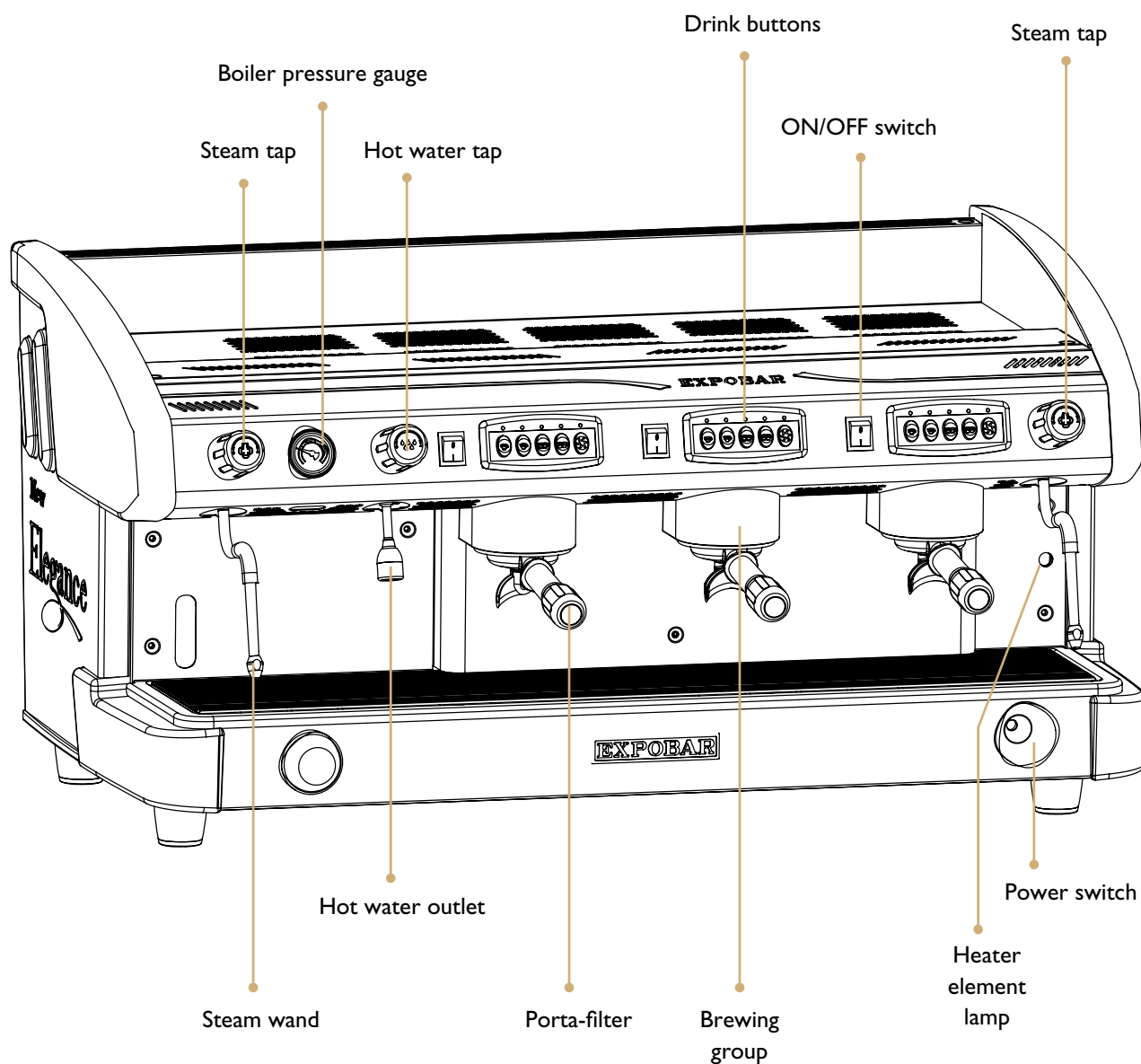
## Front View

### New Elegance Control 2GR with grinder

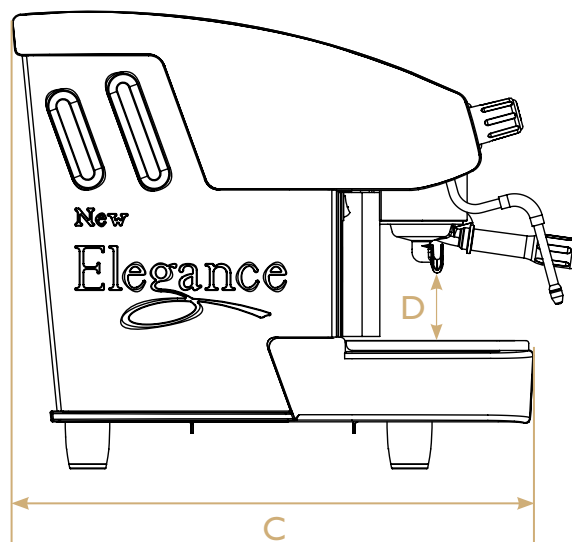
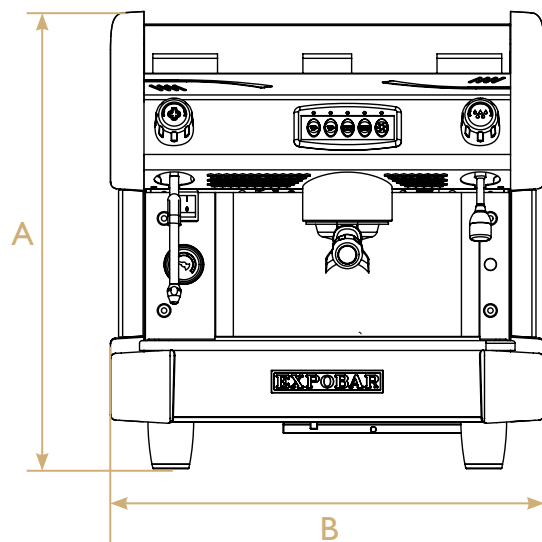


## Front view of the machine

### New Elegance Control 3GR

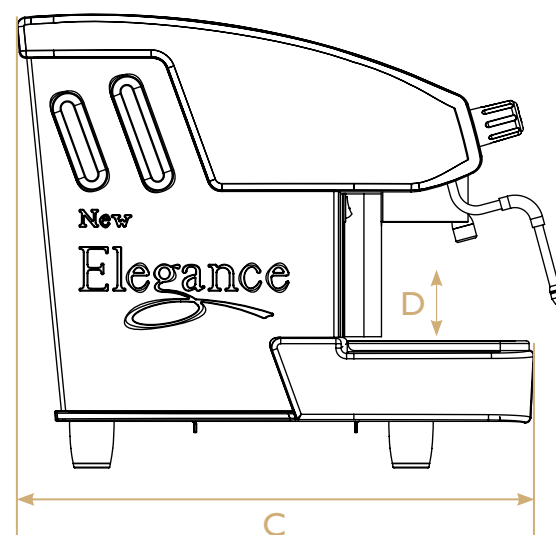
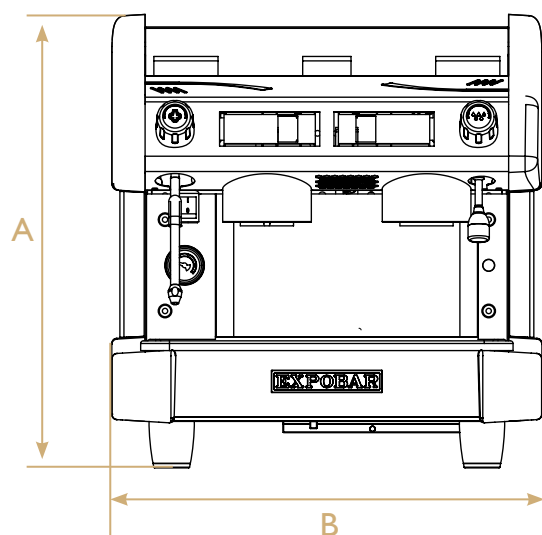


### New Elegance MINI IGR



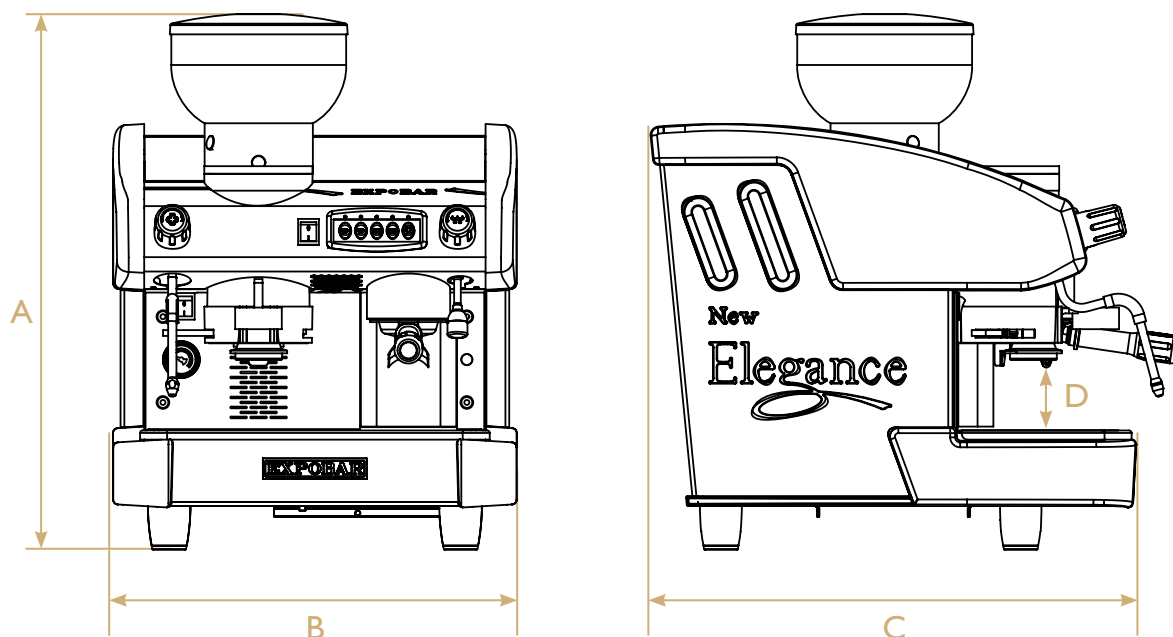
| Model            | A      | B      | C      | D     |
|------------------|--------|--------|--------|-------|
| Mini control IGR | 510 mm | 500 mm | 600 mm | 74 mm |
| Mini pulser IGR  | 510 mm | 500 mm | 600 mm | 74 mm |

### New Elegance MINI 2GR



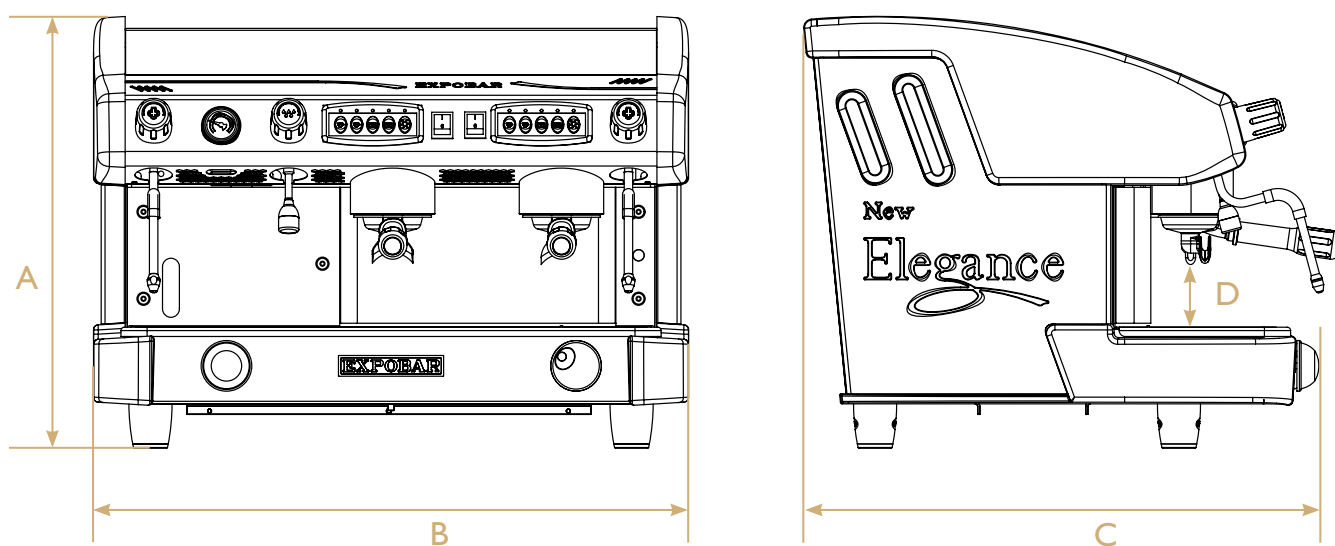
| Model            | A      | B      | C      | D     |
|------------------|--------|--------|--------|-------|
| Mini control 2GR | 510 mm | 500 mm | 600 mm | 74 mm |
| Mini pulser 2GR  | 510 mm | 500 mm | 600 mm | 74 mm |

### New Elegance MINI IGR with grinder



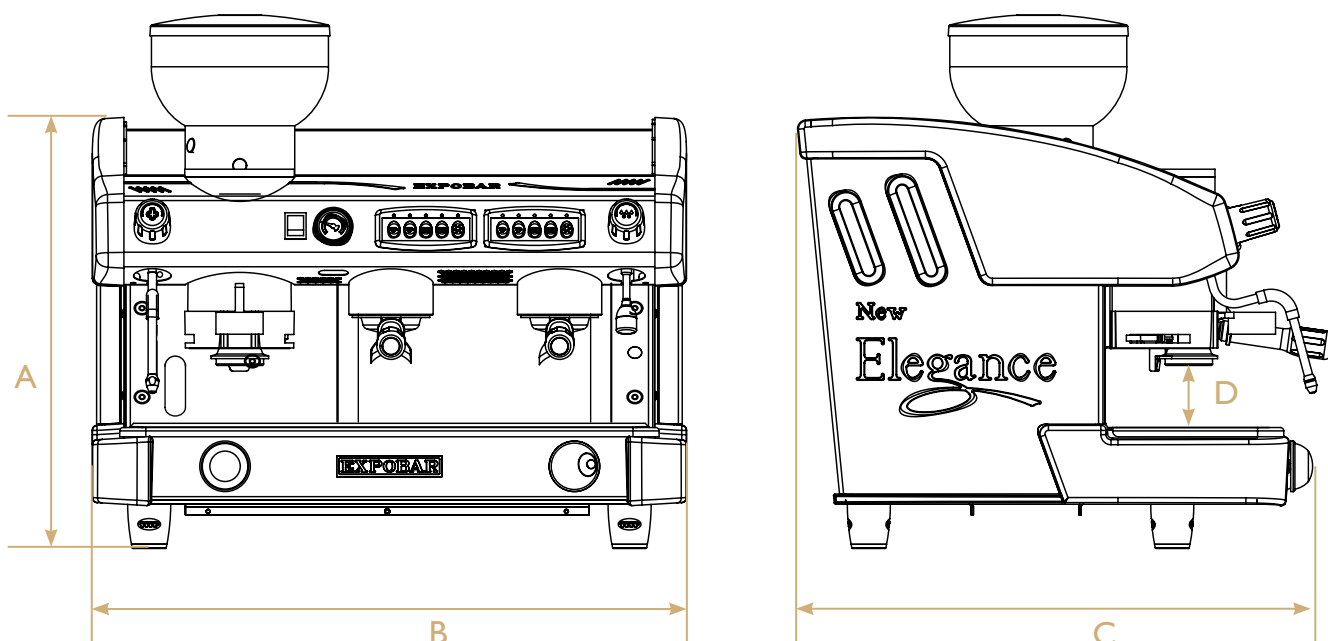
| Model                         | A      | B      | C      | D     |
|-------------------------------|--------|--------|--------|-------|
| Mini control IGR with grinder | 690 mm | 500 mm | 600 mm | 74 mm |
| Mini pulser IGR with grinder  | 690 mm | 500 mm | 600 mm | 74 mm |

### New Elegance Control 2GR



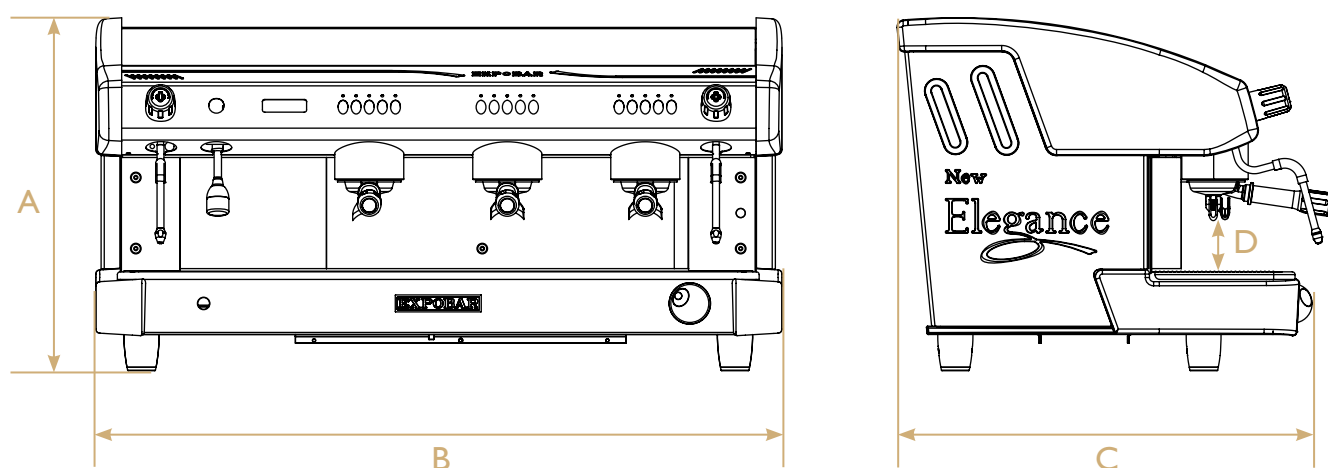
| Model               | A      | B      | C      | D      |
|---------------------|--------|--------|--------|--------|
| Control 2Gr         | 510 mm | 710 mm | 600 mm | 124 mm |
| Display control 2Gr | 510 mm | 710 mm | 600 mm | 124 mm |

### New Elegance 2GR with grinder



| Model                            | A      | B      | C      | D      |
|----------------------------------|--------|--------|--------|--------|
| Pulser 2Gr with grinder          | 670 mm | 710 mm | 600 mm | 124 mm |
| Control 2Gr with grinder         | 670 mm | 710 mm | 600 mm | 124 mm |
| Display control 2Gr with grinder | 670 mm | 710 mm | 600 mm | 124 mm |

### New Elegance 3GR



| Model                 | A      | B      | C      | D      |
|-----------------------|--------|--------|--------|--------|
| Control 3/4Gr         | 670 mm | 990 mm | 600 mm | 124 mm |
| Display control 3/4Gr | 670 mm | 990 mm | 600 mm | 124 mm |

### Packaging

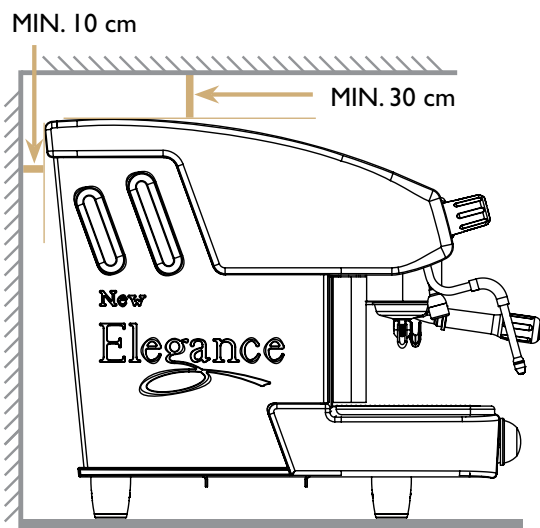
- The machine is shipped in a unique carton box which uses expanded polystyrene paddings.
- The machine box is provided with conventional symbols that can be perfectly visible during the handling and storage tasks.
- The machine box must stay in a vertical position during the transport. Do not tip or try to place the box tilted sideways in any way.
- During transportation the box must be protected from hits, impacts, shocks and exposure of bad weather elements.

### Delivery inspection

- After the delivery, check that the machine is in the exact condition described in the documentation of the transport, accessories included.
- Check that the machine does not have any damage caused by transportation. If this happens, inform to the shipper and the distributor of the machine.
- The packaging materials are potentially dangerous and should be kept away from children.
- Make sure to leave the materials of the box and packaging at a suitable recycling center.

## INSTALLATION AND START UP

### Positioning



- Install the machine on a level surface. Adjust the feet to ensure that it dispenses coffee evenly in all of the cups.
- Select a level, dry, strong and stable installation surface at least 110 cm off the floor.
- Leave enough space above and behind the machine to ensure easy cleaning and maintenance.
- Do not install the machine whilst wet or damp. If wet or damp, leave the machine until completely dry then ask service personnel to check that none of the electrical components are affected.



#### Note:

Leave an air gap of approximately 30 cm above the machine and 10 cm behind it to ensure ventilation.

## Electrical connection



The coffee machine should only be connected to the power supply by qualified personnel. The following safety instructions should be followed at all times:

- Check that the electrical specifications on the ratings plate match the specifications of the power supply at the point of installation.
- The coffee machine must be connected to an earthed socket that complies with the regulations in force in the country of installation.
- You should protect the electric line of the installation with a circuit breaker switch appropriated for the power consumption of the machine, specified on its ratings plate.
- A residual current circuit breaker must be installed in accordance with the characteristics of the area of the installation.
- Check the characteristics, power rating of the system and that the diameter of the cables are suitable for the power used by the machine.
- Do not connect the coffee machine to the power supply via extension boards, adapters or shared sockets.

The manufacturer will not be held liable for damage to persons, animals or property resulting from incorrect installation of the coffee machine.

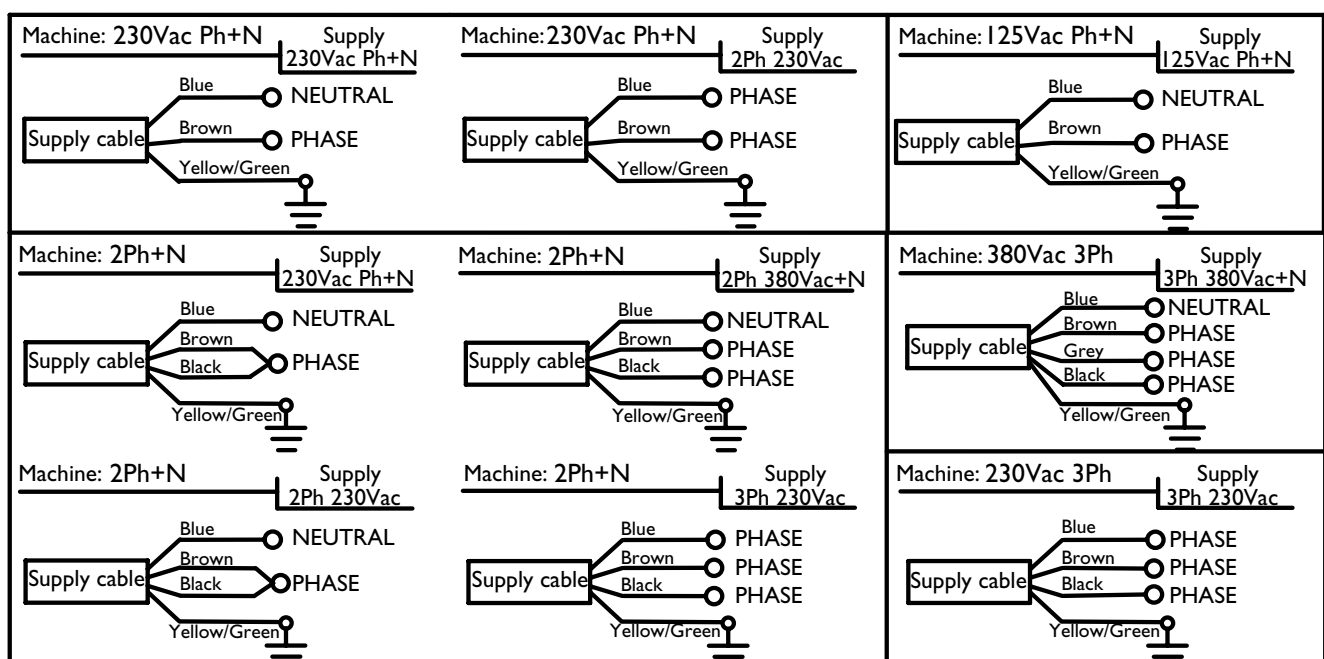


## DANGER!

If the mains cable or plug is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid **SERIOUS INJURY OR DEATH!**

## Connection types

- Connect the machine as per the instructions on the ratings plate.



## Water connection

- Connecting the machine to the domestic water supply must be performed by a qualified person.
- Purge at least 20 liters of water from the domestic water supply before connecting the machine to it to flush out any debris that may be in the plumbing system that would otherwise accumulate inside the boilers.
- The domestic plumbing system should be fitted with a brass 3/8" NPT male pipe fitting and an in-line shut-off valve. Connect the 180cm water inlet hose included with the machine to the domestic water supply and tighten the line fittings with a wrench to 15 ft. lbs. / 20N-m.
- Only use safe drinking water with a hardness rating between 5°FH and 8°FH (French hardness degrees) or 20 to 32 ppm (parts per million as calcium). If the hardness value is below this limit, corrosion of hydraulic components is likely. If the value is higher, lime-scaling inside the boiler will occur. In both cases, the proper function of the machine and quality and taste of the coffee will be negatively affected.
- If necessary, connect the machine to a water softener to reduce water hardness using the flexible 55cm hose included in the accessory box.
- Connect one end of the corrugated drain tube to the drain cup in the machine, connect the other end to the plumbing drainage system in the installation area.



### Important:

- Only use the hoses supplied with the machine. Never reuse hoses.
- Make sure that the drainage tube is not twisted and ensure that the entire tube is below the level of the drain cup.

## Pressure and temperature

- Boiler pressure is directly controlled by water temperature (fig. 01).
- This machine is fitted with a pressure gauge that displays the boiler pressure, if the machine is equipped with a digital display it will also indicate water temperature.

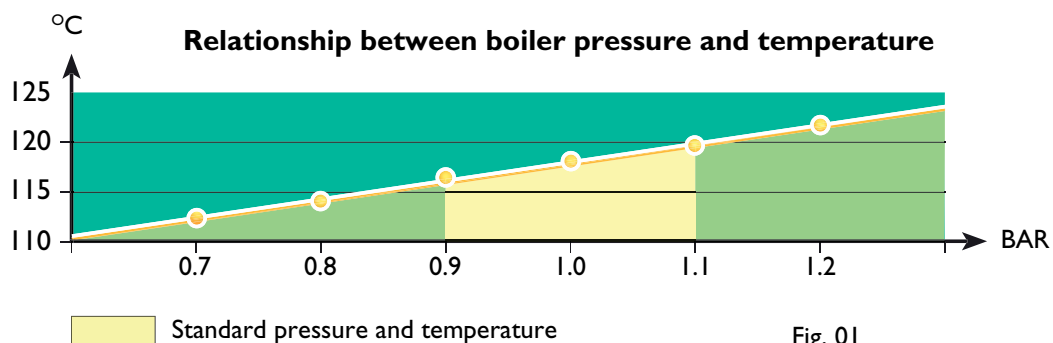
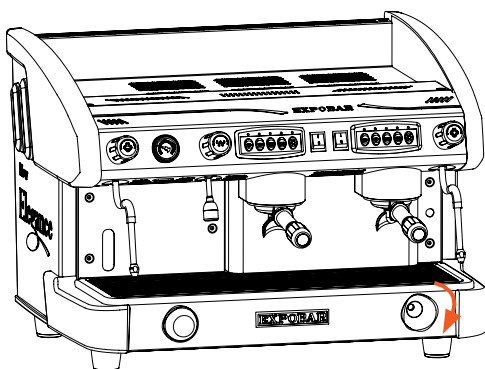


Fig. 01

## Starting the machine



- Open the machine's water supply valve.
- Turn on the main power switch.
- Press a drink button at the control panel on each group, wait until water comes out continuously from each of them. This ensures that the heat exchangers in the machine are being correctly filled.
- Open the steam lever to release the air trapped in the boiler.
- The red lamp indicates that the boiler is heating. The lamp switches off automatically when the machine reaches operating temperature.
- The machine is now ready to use.

## Regular maintenance

### Refilling the boiler

This operation should be performed by service personnel following the steps listed below:

- Switch off the machine and wait until the boiler has depressurised (leave the steam tap open until no more steam emerges) and the water has cooled.
- Open the boiler drain tap and wait until the boiler is completely empty.  
To empty machines not fitted with a boiler drain tap, remove the anti-depression valve, pump the water out of the boiler and then replace the anti-depression valve.
- Switch on the machine to refill the boiler automatically.



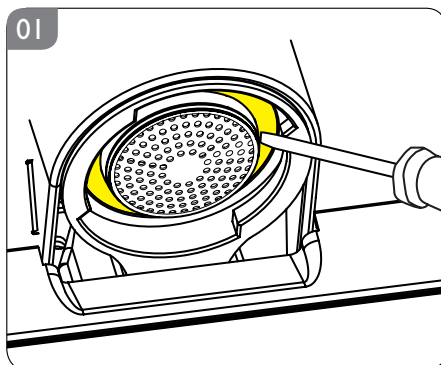
#### Important:

Make sure that the drainage tube is firmly connected to the drain, as the water in the boiler may be extremely hot.

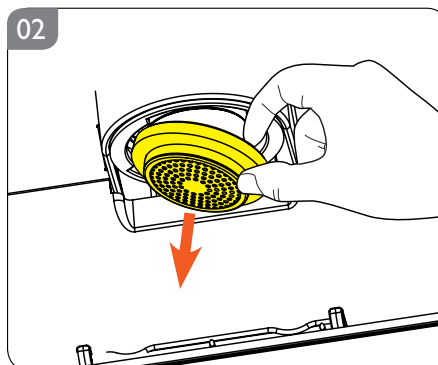
### Regenerating the water softener

To regenerate the water softener, follow the instructions in the user manual.

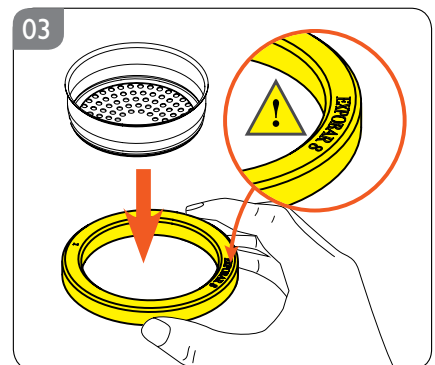
## Changing the group gasket



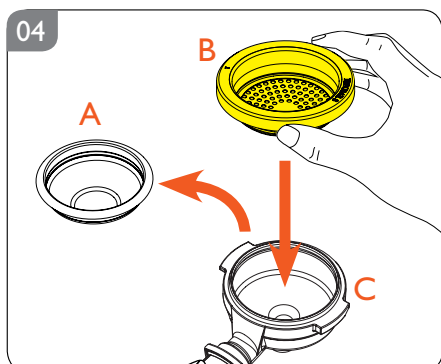
- To remove the porta-filter, use a straight-blade screwdriver to release the shower by prying down with medium force.



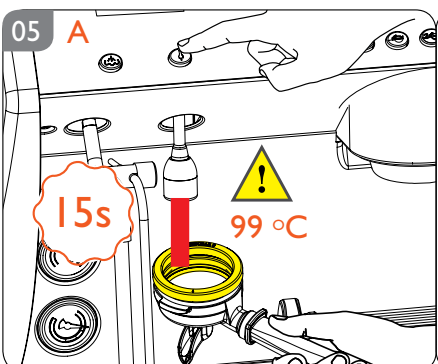
- Remove the shower and gasket.



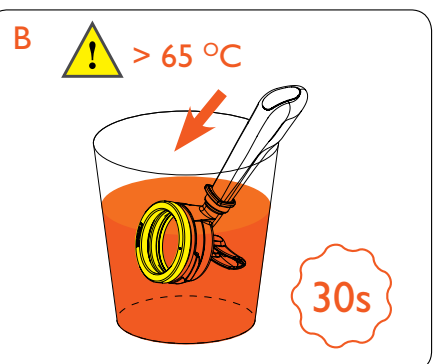
- Remove and discard the old gasket. Insert the new gasket (chamfer and EXPOBAR logo facing up) into the shower.

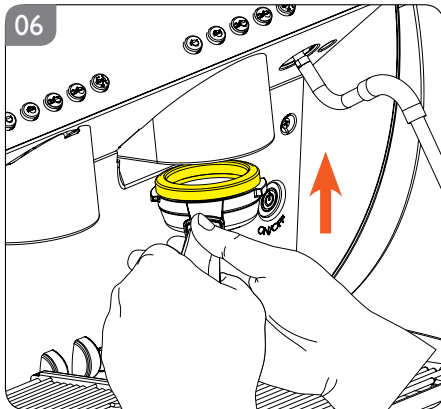


- Remove the filter basket(A), then place the new gasket and shower(B) into the porta-filter(C).

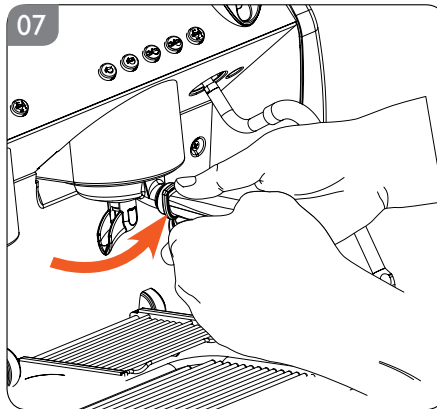


- Preheat the gasket to soften the rubber. A - heat the gasket for 15 seconds using the water from the hot water outlet, or B - place the gasket, shower, and porta-filter in hot water for 30 seconds.

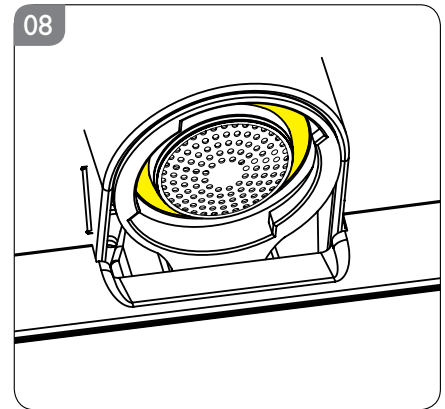




- Insert the preheated gasket and shower into the head group using the porta-filter. Use both hands.



- Rotate the porta-filter into its locked position using medium force. Use both hands.



- Remove the porta-filter. The new gasket and shower will remain inside the head group. (Do not forget to replace the filter basket inside the porta-filter.)

## STORAGE AND DISPOSAL OF MACHINE

### How to store the machine

- Make all the cleaning procedures described in this manual.
- Disconnect and roll up the power cord. (this should be performed by a qualified person).
- Disconnect the inlet hose from the machine to the water mains and empty the boiler. (this should be performed by a qualified person).
- Clean the drip tray and exterior of the machine.
- Cover / pack the machine and store it in a dry place where it isn't exposed to bad weather conditions.
- If the machine should be used after a long period of storage, make sure to run all cleaning procedures before using the machine again.

### Disposal of machine

- Make all the cleaning procedures described in this manual.
- Disconnect and roll up the power cord. (this should be performed by a qualified person).
- Disconnect the inlet hose from the machine to the water mains and empty the boiler. (this should be performed by a qualified person).
- Clean the drip tray and exterior of the machine.
- Pack and send the machine to a certified recycling center.



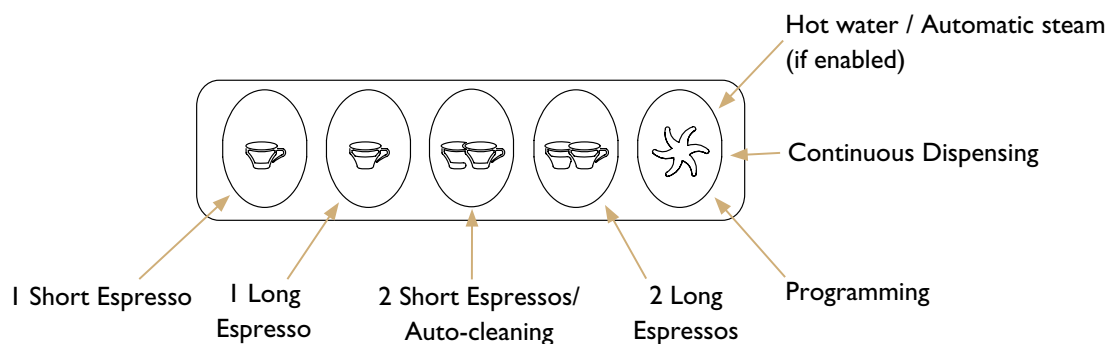
## Electronic control panel

### Button functions

The electronic keypad controls the following functions:

- Volume control of four different espresso drinks per brewing group.
- Time-controlled hot water dispensing. (if available)
- Automatic filling and level control of the boiler.
- Automatic switch off of the heating element if not enough water.
- System supervision through alarms.
- RS-232 serial interface with reader for connecting control panel and computer.
- Automatic cleaning of the brew groups.

The control panel is by default programmed with 4 standard drinks (these can be reprogrammed as you wish) and a continuous selection. The first four keys (1 short espresso, 1 long espresso, 2 short espresso, 2 long espresso) brew the programmed volume and then stop automatically, the fifth key brews continuously until user stops it by pressing button again.



The Continuous Dispensing button performs 3 different functions (depending on length of time pressed):

### Machines with display

- Under 1 second: Enables automatic water- or steam-dosing (only on machines without manual taps).
- Between 1 and 8 seconds: Enables Continuous Dispensing (press again to disable).
- Over 8 seconds: Access coffee-dose programming menu (see below).

### Machines without display

- Under 4 seconds: Enables Continuous Dispensing (press again to disable).
- Over 4 seconds: Access coffee-dose programming menu (see below).

### Additional button functions

To activate these functions, turn off the machine at the power switch then, while holding down the required button on the left-hand Drink buttons, turn the machine back on.

-  1 Short Espresso.      Enable electronic pre-infusion.
-  1 Long Espresso.      Disable electronic pre-infusion.
-  2 Short Espresso.      Perform auto-cleaning.



### Note:

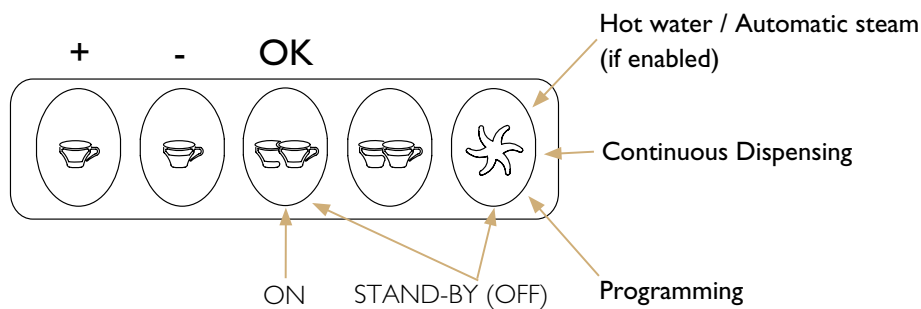
In machines equipped with a display, electronic pre-infusion may have to be enabled/disabled from the service programming menu.

## Additional functions accessible from the display



Machines equipped with a display include the following additional functions:

- Automatic daily on/off timer (stand-by).
- Clock settings (current time and date).
- Publicity display.
- Number of coffees/infusions dispensed.
- Digital boiler-temperature display and control.
- PID-technology boiler-temperature control.
- Programming and settings help system.
- Visual water-softener regeneration alarm.
- Display language selector.



## User functions

- The Dose Programming, Clock Settings, Auto On/Off and Day Off functions are explained in the user manual.

## Counters

The machine has the following 4 counters:

- Litres: Water volume dispensed by the machine (indicator used for descaling).
- Service: Number of coffees dispensed (indicator used for servicing).
- Number of coffees/infusions dispensed.
- Number of coffees dispensed per button.

## Accessing the counters

Dose programming  
Select 30 s

Fig. 02

- With the machine switched ON, hold down the Continuous Dispensing button  for over 8 seconds (until the "Dose programming" menu is displayed, see fig. 02).

Set clock

Fig. 03

- Hold down the Continuous Dispensing button  until the "Set clock" menu is displayed (see fig. 03).

Counters

Fig. 04

- Briefly press the Continuous Dispensing button . The display will show the "Counters" option (see fig. 04).

## Litre counter

Litres  
NN

Fig. 05

This counter displays the water volume in litres dispensed by the machine. It is principally used to monitor water-softener regeneration cycles.

How to access it: When "Counters" is displayed, press the 2 Short Espressos button . The display will show the number of litres of water dispensed by the machine (see fig. 05).

To exit and access the next menu, press the Continuous Dispensing button .

Use the *Water filter: water-softener regeneration* option in service programming mode to program the number of litres of water after which the machine displays the water-softener regeneration alert. The counter tops up the litres of water dispensed by the machine and alerts the user when it is time to regenerate the water softener.

To reset the litre counter:

- Switch off the machine at the power switch.
- Simultaneously press and hold down the 2 Short Espressos  and 2 Long Espressos  buttons then turn on the machine.

## Service: service alert

Service  
NNNN

Fig. 06

This counter displays the number of coffees/infusions (individual servings) dispensed by the machine (see fig. 06).

How to access it: Press the Continuous Dispensing button  when the litre counter is displayed.

To exit and access the next menu, press the Continuous Dispensing button  again.

Use the *Maintenance cycles* option in service programming mode to program the number of servings after which the machine alerts the user of the need to service the machine.

To reset the servings counter:

- Switch off the machine at the power switch.
- Simultaneously press and hold down the 1 Short Espresso  and 1 Long Espresso  buttons then turn on the machine.

## Total coffees dispensed

Coffees Hot Water  
NNNNN NNNNN

Fig. 07

This counter displays the total number of drinks dispensed by the machine (see fig. 07). It cannot be reset. The left-hand side of the display shows the total number of coffees dispensed while the right-hand side shows the total number of cups of hot water dispensed.

How to access it: Press the Continuous Dispensing button  when the Service counter is displayed.

To exit and access the next menu, press the Continuous Dispensing button  again.

## Number of coffees dispensed per button

Dose type Gr:N  
NNNNN

Fig. 08

This counter displays the total number of coffees/infusions dispensed per option (see fig. 08).

The upper left-hand part of the display shows the dose type dispensed (espresso, coffee, 2 espressos, 2 coffees, continuous dispensing, or hot water), while the right-hand side shows the dispensing group. The lower part of the display shows the counter.

To reset the counters:

- When the display shows the *Total coffees/infusions dispensed*, simultaneously hold down the 2 Short Espressos  and 2 Long Espressos  buttons for 4 seconds. The display will show the message "Totals reset" (see fig. 09).

Coffees Hot Water  
Totals reset

Fig. 09

## Reset parameters to factory default

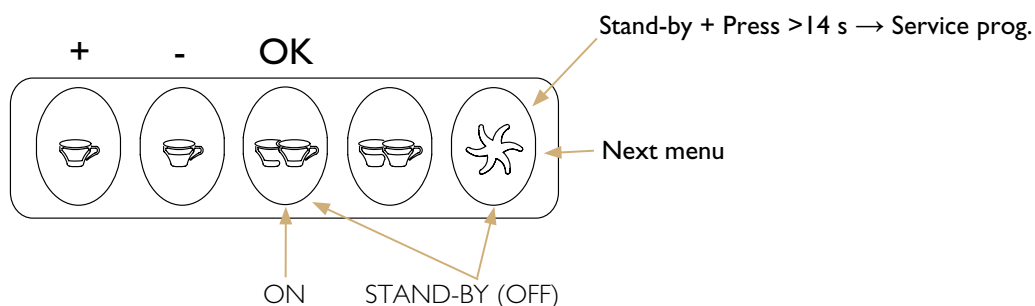
Data reset  
completed

Fig. 10

To reset the control panel settings to the factory default:

- Switch off the machine at the power switch.
- Press and hold down the '1 Short Espresso' , 2 Short Espressos  and Continuous Dispensing buttons  then turn on the machine. Hold down the buttons until the message shown in fig. 10 is displayed.
- Turn the machine off and then on again. The machine will now be in stand-by mode.

## Accessing service programming



OFF hh:mm

Fig. 11

Accessing these settings menus is only possible via the left-hand button panel (when the machine is viewed from the front).

To access the settings menus:

- Turn the machine OFF (stand-by) by pressing and holding down the Continuous Dispensing button  whilst the machine is ON then pressing the 2 Short Espressos button  (see fig. 11).
- Hold down the Continuous Dispensing button  for 15 seconds (until the display shows the "Language" option, see fig. 12).

## Language selection

Language  
Language

Fig. 12

When "Language" is displayed, select the desired language.

To change language:

- Press the 1 Short Espresso button  (+) to cycle forward through the languages and the 1 Long Espresso button  (-) to cycle backward through them.
- Languages available: Spanish, English, French, Italian, German and Portuguese.

To accept the language selected and access the next menu, press the Continuous Dispensing button .

## Name 1: Programming the publicity display (upper line)

Name 1

xxxxxxxxxxxxxxxxxxxx

Fig. 13

The display comprises two rows of 16 characters. The publicity messages displayed on these two lines can be edited in this menu (see fig. 13) and the next one.

To edit "Name 1" (line 1):

- To change the flashing character, press the 1 Short Espresso  (+) and 1 Long Espresso  (-) buttons.
- To accept the character and move on to the next one, press "OK" (2 Short Espressos button ).

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

## Name 2: Programming the publicity display (lower line)

Name 2

xxxxxxxxxxxxxxxxxxxx

Fig. 14

This menu (see fig. 14) is used to edit the publicity message shown on the display's bottom line.

- To change the flashing character, press the 1 Short Espresso  (+) and 1 Long Espresso  (-) buttons.
- To accept the character and move on to the next one, press "OK" (2 Short Espressos button ).

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

## Helpline

Helpline

Telephone number

Fig. 15

This menu (see fig. 15) is used to edit the telephone number displayed when the service alert counter reaches the value set for the maintenance cycle.

- To edit the flashing number, press the 1 Short Espresso  (+) and 1 Long Espresso  (-) buttons.
- To accept the number and move on to the next one, press "OK" (2 Short Espressos button ).

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

## Dose programming

### Dose programming Enabled/Disabled

Fig. 16

This menu is used to enable/disable coffee-dose programming (see fig. 16).

When disabled, users are not able to modify the doses (as described in the user manual). This mode is intended to prevent users setting inappropriate doses.

- To enable coffee-dose programming, press the 1 Short Espresso button .
- To disable coffee-dose programming, press the 1 Long Espresso button .

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

## Continuous Dispensing button

### Continuous Dispensing button Enabled/Disabled

Fig. 17

This menu is used to enable the Continuous Dispensing button's  continuous dispensing function (see fig. 17).

- To enable it, press the 1 Short Espresso button .
- To disable it, press the 1 Long Espresso button .

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

## Hot water button

### Hot water button Yes/No

Fig. 18

**If the infusion hot-water spout is controlled by a manual tap:**

- The function can be disabled by pressing the 1 Long Espresso button .

**If the infusion hot-water spout is controlled by an electrovalve (the machine has a water spout but no tap):**

- The function can be enabled by pressing the 1 Short Espresso button .

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

## Electronic steam wand

Steam tap Gr.  
N

Fig. 19

If the machine has an electronic steam wand (no manual steam tap), this menu is used to select (via the Continuous Dispensing button) which button panel will control the wand.

- Select which button panel (numbered from left to right) will control the steam wand using the I Short Espresso  (+) and I Long Espresso  (-) buttons.
- If the machine does not have a steam wand, set this option to 0.

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

After selecting which button panel will control the electronic steam wand, set the steam dispensing time (set in the same way as described for similar functions in the user manual).

If the steam wand is equipped with a temperature gauge, the parameter set will not be the steam dispensing time but the target liquid temperature.

In this mode, the steam wand will stop dispensing steam when the target temperature is reached.

## Level sensor sensitivity

Sensitivity  
Low/Medium/High

Fig. 20

This menu sets the level sensor's sensitivity (see fig. 20). By default, sensitivity is set at "Medium" and will not normally require modification. However, it may be necessary to set the sensitivity to "High" if using very pure water with very low dissolved salt levels (or to set it to "Low" in the opposite case).

- To increase sensitivity, press the I Short Espresso button .
- To reduce it, press the I Long Espresso button .

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

## Pre-infusion

Pre-infusion  
Enabled/Disabled

Fig. 21

This function enables/disables electronic pre-infusion (see fig. 21). By default, this option is disabled as the dispensing group includes a mechanical pre-infusion chamber.

- To enable this function, press the I Short Espresso button .
- To disable this function, press the I Long Espresso button .

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

## Grinding alert

Grinding alert  
Enabled/Disabled

Fig. 22

This setting is used to enable/disable the coffee-dispensing monitor (see fig. 22). This analyses dispensing speed and, depending on this value, indicates if the coffee is too finely or too coarsely ground. If the dispensing speed is between the pre-established values, the "OK" message is displayed.

- To enable the grinding alert, press the I Short Espresso button .
- To disable the grinding alert, press the I Long Espresso button .

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

## Grinding alert parameter settings

Grinding alert  
Min. X.X cc/s

Fig. 23

If the grinding alert was enabled in the previous menu, this menu is used to set the alert parameters. If the grinding alert was disabled in the previous menu, this menu will not be displayed.

Grinding alert  
Max. X.X cc/s

Fig. 24

- When the grinding alert is enabled, "Min." sets the minimum accepted dispensing speed (see fig. 23). To increase the value, press the I Short Espresso button  (+) and to decrease it press the I Long Espresso button  (-).
- When the grinding alert is enabled, "Max." sets the maximum accepted dispensing speed (see fig. 24). To increase the value, press the I Short Espresso button  (+) and to decrease it press the I Long Espresso button  (-).

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

## LED flashing sequence

Flashing lights  
Enabled/Disabled

Fig. 25

- To enable the button panels' flashing function, press the I Short Espresso button .
- To disable the button panels' flashing function, press the I Long Espresso button .

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

## Maintenance cycles

Maintenance cycles  
N000

Fig. 26

This menu sets the number of coffees dispensed per maintenance cycle (before replacing shower plates, gaskets, etc.). When the dispensing counter reaches the number set (see fig. 26), the "Service" message will be displayed.

- To increase the number, press the I Short Espresso button  (+). To decrease it, press the I Long Espresso button  (-).

The *Service: alert* menu displays the number of coffees dispensed.

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

## Temperature unit (°C or °F)

Temperature  
°C / °F

Fig. 27

- To display the temperature in °F (Fahrenheit), press the I Short Espresso button .
- To display the temperature in °C (Celsius/centigrade), press the I Long Espresso button .

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

## Set boiler temperature

Boiler temperature  
XXX °C

Fig. 28

This menu sets the boiler temperature.

- To increase the temperature, press the I Short Espresso button  (+). To decrease it, press the I Long Espresso button  (-).

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

## Water filter: softener regeneration

Water filter  
No. of litres

Fig. 29

This menu sets the volume of water in litres at which the control panel generates the water-softener regeneration alert.

- To increase the number, press the I Short Espresso button  (+). To decrease it, press the I Long Espresso button  (-).

The *Litre counter* menu displays the volume of water used by the machine.

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

| Water-softener model | Quantity of water softened, by hardness (expressed in French degrees) |      |      |      |     | Salt |
|----------------------|-----------------------------------------------------------------------|------|------|------|-----|------|
|                      | 20°                                                                   | 30°  | 40°  | 60°  | 80° |      |
| L 8                  | 1200                                                                  | 1000 | 900  | 700  | 500 | 1    |
| L 12                 | 1900                                                                  | 1500 | 1350 | 1050 | 750 | 1.5  |

Approximate number of litres of water softened per regeneration.

## Digital thermostat functions

In multi-boiler models, each dispensing group has an independent digital boiler-temperature adjustment system.

The following multi-boiler New Elegance models are available:

- 2 dispensing groups and 3 boilers.
- 3 dispensing groups and 4 boilers.

Temperature is controlled by a digital thermostat to ensure optimal temperature stability at each group spout.



- Each group has a numerical display and two buttons:  and .
- During operation, the displays show the groups' current temperature.
- The dot indicates when the heater elements are active.

## Connecting/disconnecting each thermostat



Fig. 30

- To disconnect the thermostat:  
Press the  button for 2 seconds. The thermostat selected will be disconnected, "OFF" (see fig. 30) will be displayed and the group will start to cool down.
- To connect the thermostat:  
If the thermostat is "OFF", press either the  or  button. The thermostat will be connected, the group's current temperature will be displayed and the group will start to heat up.

## Setting group temperature



Fig. 31

To adjust the group temperature maintained by the thermostat, follow the instructions below with the machine turned on and the thermostat connected:

- Briefly press the  button. The thermostat will display the "PrG" message (see fig. 31).
- Immediately and briefly press the  button. The programmed temperature will be displayed (see fig. 32).
- Raise or lower the temperature value using the  and  buttons.



Fig. 32



### Note:

The digital thermostat will exit automatic programming mode 3 seconds after the last button press.

## Reset parameters to factory default



Fig. 33

If the thermostat's operating parameters are lost, or in the case of abnormal group temperature, reset the system to the factory defaults.

To reset the parameters:

- Turn off the machine, press and hold down the  button, then turn on the machine at the power switch.
- Release the button when the system displays the "PrS" message (see fig. 33).
- Turn the machine off and on again at the power switch to restart the thermostat.

## Thermostat alarms



Fig. 34

- If the temperature gauge in the group's boiler has short-circuited, the system will display the "A1" error message (see fig. 34).



Fig. 35

- If the temperature gauge cable is disconnected, the system will display the "A2" error message (see fig. 35).

Alarm  
Counter Vol. Gr. N

Fault in volumetric counter N /  
Flow fault detected in counter N

Time-out alarm  
Boiler filling

Check that the machine is receiving water.

Sensor fault

Temperature gauge fault

Service  
999999999

**Service the machine.**

To disable the alarm and reset the counter:

Turn off the machine. Simultaneously press and hold down the  
1 Short Espresso  and 1 Long Espresso  buttons.  
Turn on the machine.

Change the filter  
999999999

**Regenerate the filter.**

To disable the alarm and reset the counter:

Turn off the machine. Simultaneously press and hold down the  
2 Short Espressos  and 2 Long Espressos  buttons.  
Turn on the machine.

- If boiler filling time exceeds the programmed time (2 minutes), all of the button panel lights will flash and the machine will be disabled. To re-enable it, turn the machine off and on again at the power switch.
- If the electronic control panel does not receive a pulse from the volumetric counter (coffee too fine or volumetric counter fault) within 5 seconds of pressing one of the espresso buttons, the light for the dose selected will start to flash. To turn it off, press the dose button again.
- Maximum dispensing time. As a safeguard, all dose settings have a maximum dispensing time of 5 minutes.

The following checks can be carried out by users once the machine has been turned off and disconnected from the power supply. For all other non-specified machine faults, disconnect the machine from the power supply and immediately contact authorised and qualified service personnel.

| Problem                                | Possible cause                                            | Solution                                                                                 |
|----------------------------------------|-----------------------------------------------------------|------------------------------------------------------------------------------------------|
| The machine does not start up          | The plug is not correctly inserted into the power socket  | Check that the plug is correctly inserted and that the power socket is operational.      |
|                                        | The circuit breaker and/or differential are disconnected. | Check that they are connected.                                                           |
|                                        | The cable and/or plug are damaged.                        | Call service personnel to replace them.                                                  |
| The steam wand does not dispense steam | The steam wand is clogged by milk                         | Clean the wand and, if necessary, remove the nozzle and unclog it using a pin or needle. |
| Water is found underneath the machine  | The drainage tube is blocked.                             | Clean the drainage tube.                                                                 |

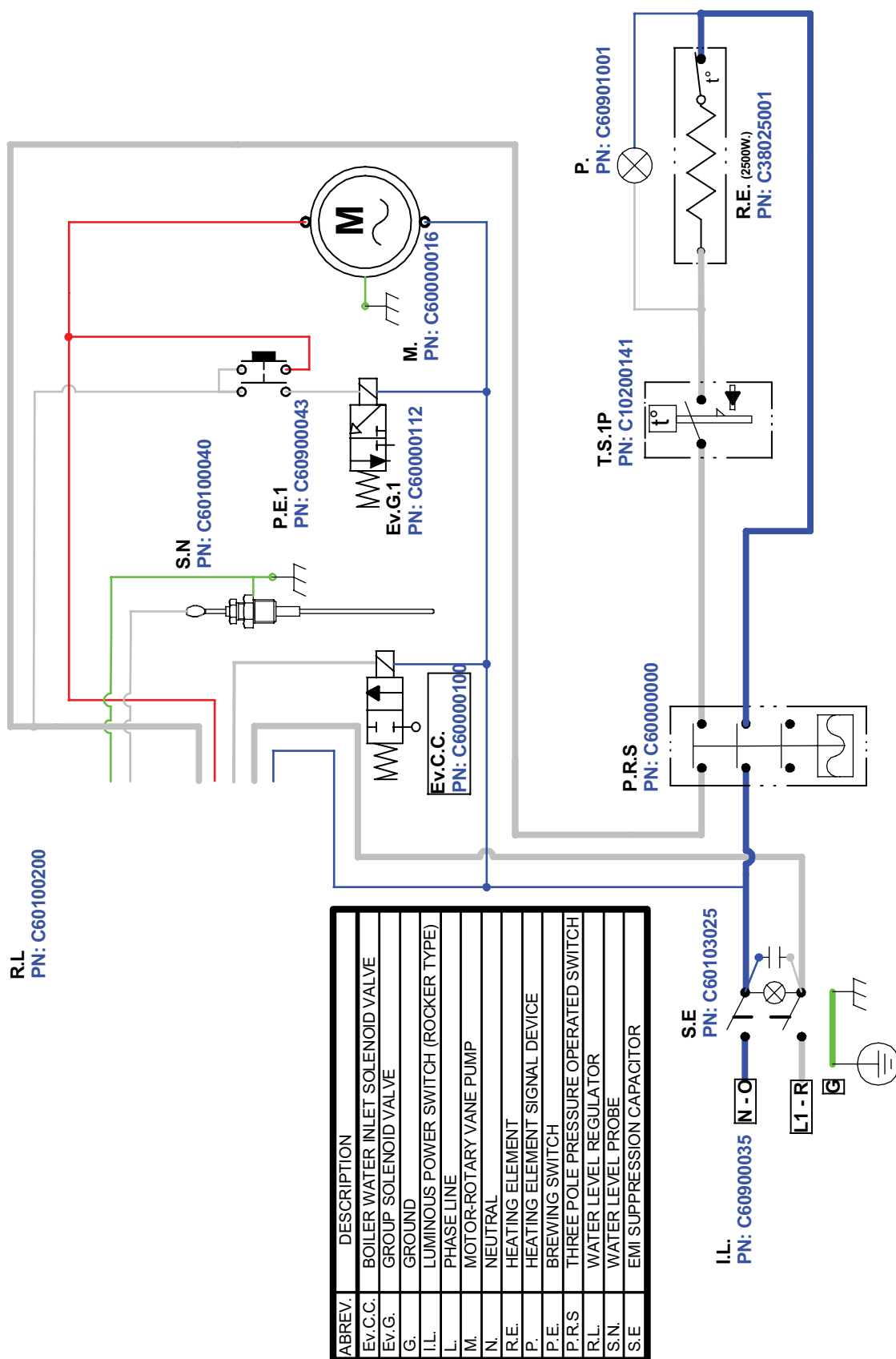
### Faults produced by limescale

|                                                                                                                                                                |                                                   |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------|
| Coffee not dispensed at right temperature:                                                                                                                     | Heat-exchanger outlet pipes clogged by limescale. |
| Brewing groups do not dispense water:                                                                                                                          | Water system is clogged by limescale.             |
| 90% of faults are due to limescaling inside the coffee machine (due to not softening the water). To avoid these faults, maintain the water softener regularly. |                                                   |

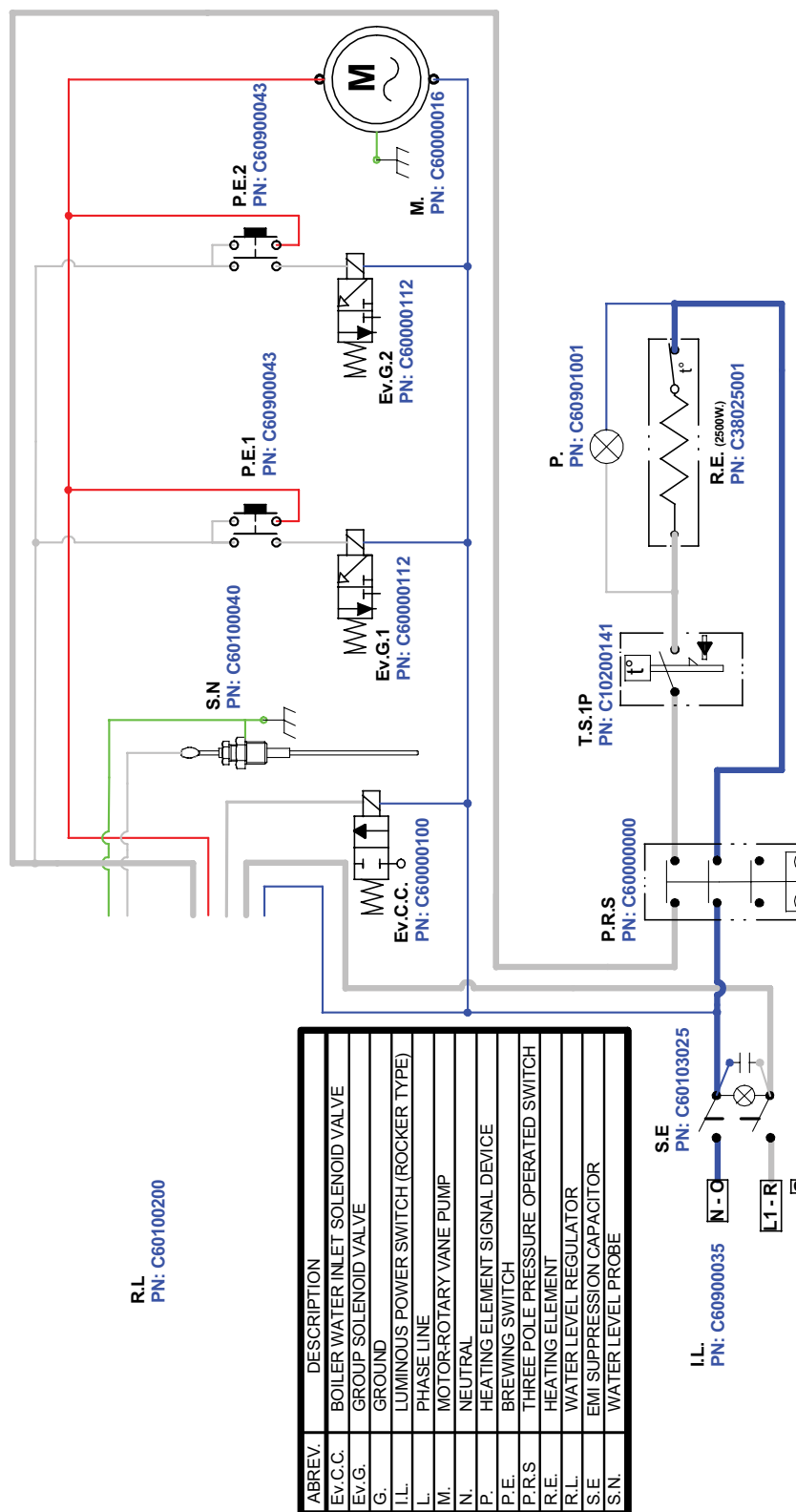
### Coffee-grinding problems

|                                 |                                                                        |
|---------------------------------|------------------------------------------------------------------------|
| Coffee dispensing is very fast: | The coffee grinding is too coarse. Adjust the coffee-grinding setting. |
| Coffee dispensing is very slow: | The coffee grinding is too fine. Adjust the coffee-grinding setting.   |

## Mini Pulser I Gr (220-240V, IN~ 50-60Hz 2770W)



## 40 EXPOBAR®

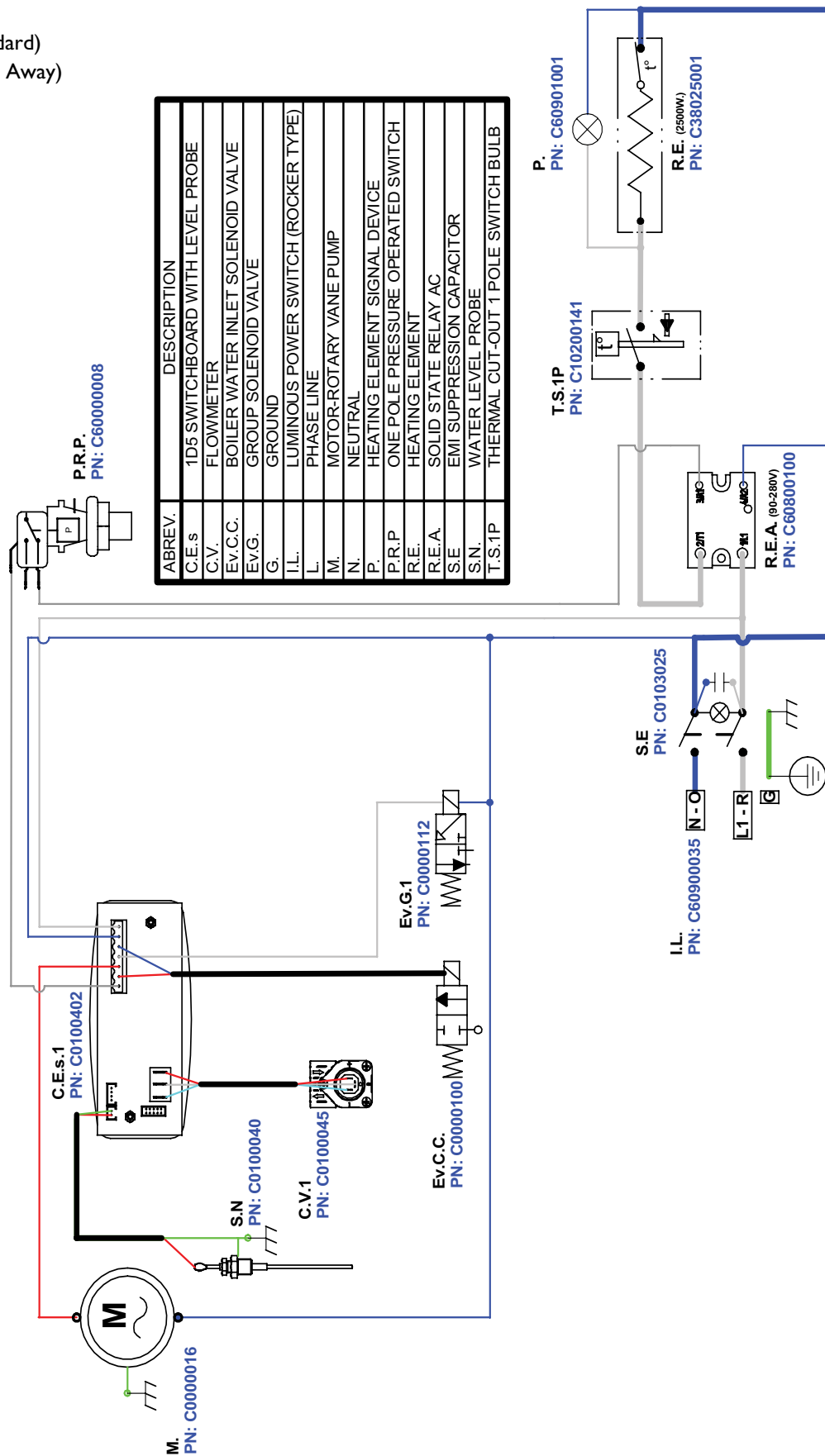


## Mini Control IGr (220-240V, IN~ 50-60 Hz 2770W)

Machine code:

EAED-C32B-12AB (Standard)

EAED-C32B-22AB (Take Away)

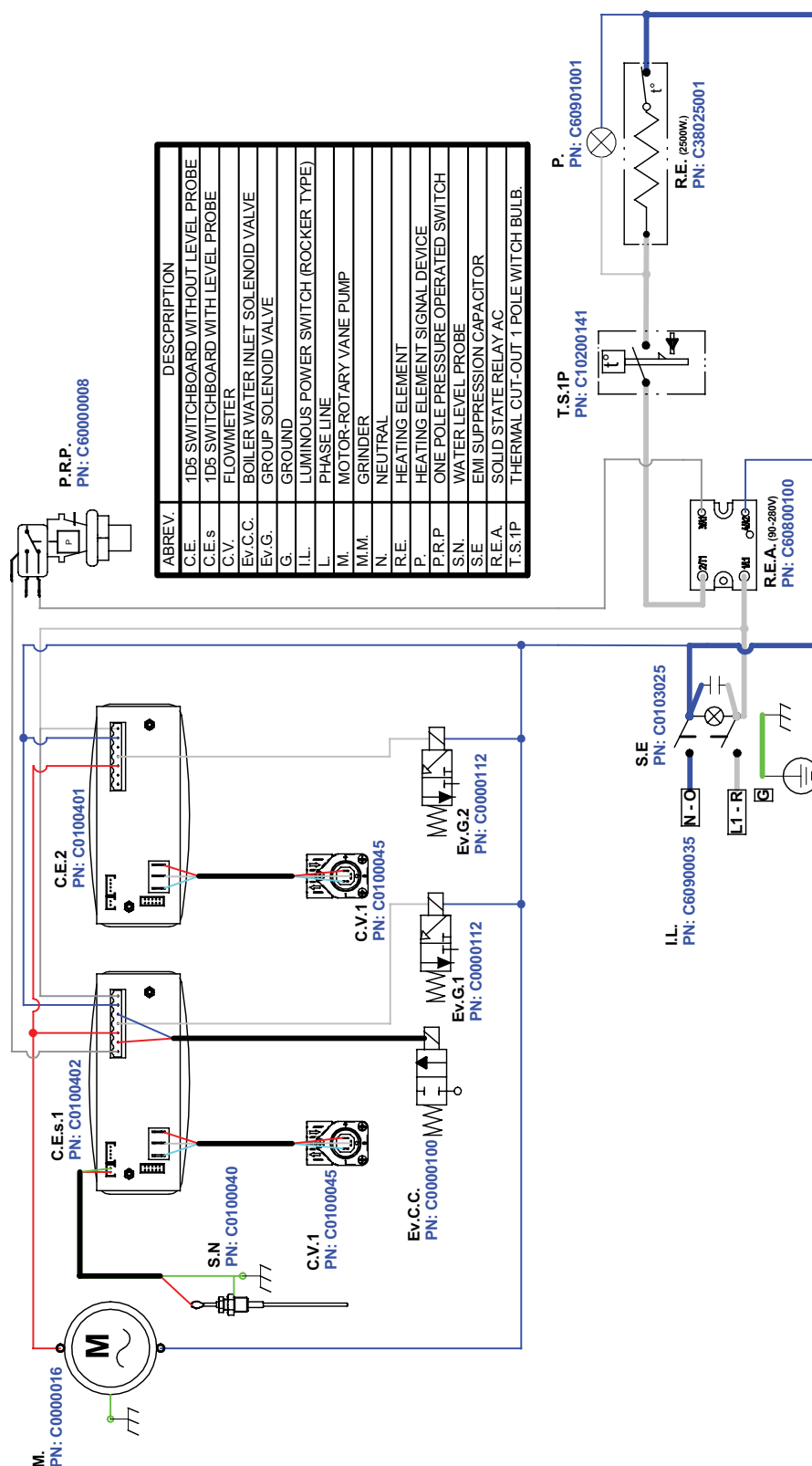


## Mini Control 2Gr (220-240V, IN~ 50-60 Hz 3350W)

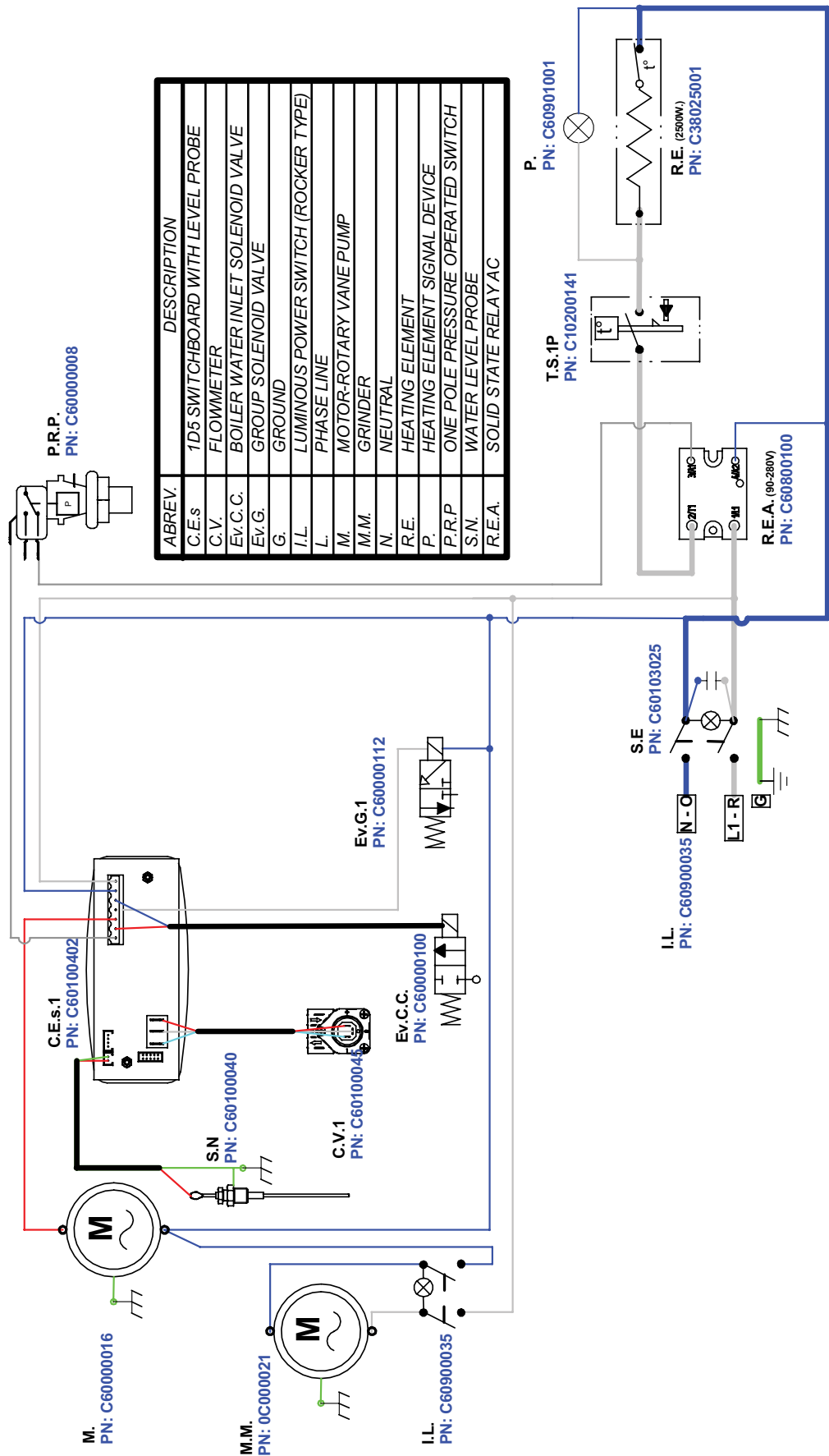
Machine code:

EBFE-DI3B-12AB (Standard, 380-415V 2N~ 50-60 Hz 3350W)

EBEE-DI2B-22AB (Take Away, 220-240V, IN~ 50-60 Hz 3350W)



Mini Control IGr with Grinder (220-240V, IN~ 50-60 Hz 3125W)

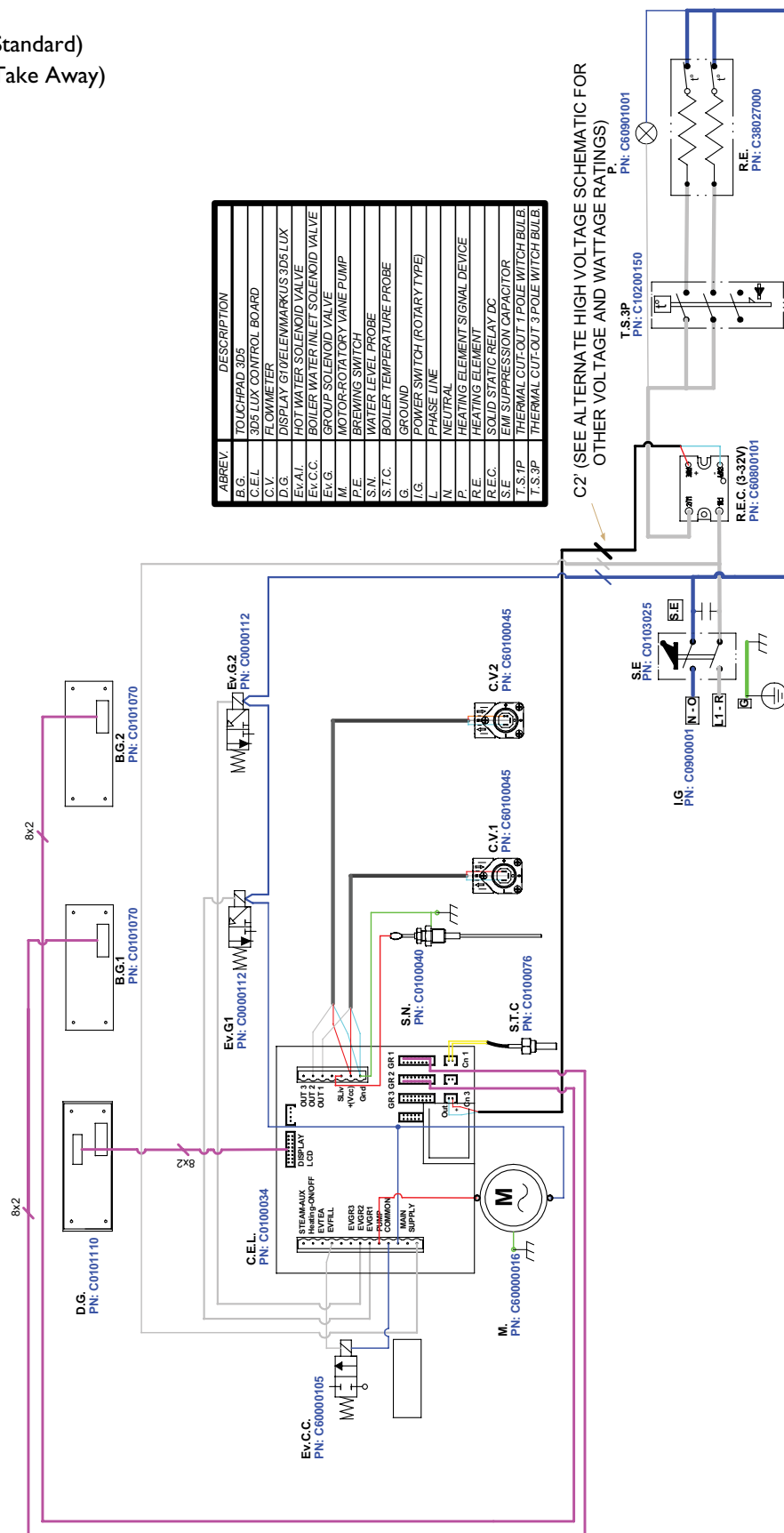


## New Elegance 2Gr Display Control (220-240V, IN~ 50-60 Hz 3200W)

Machine code:

EBEE-D41B-12AB (Standard)

EBEE-D41B-22AB (Take Away)



## Machine code:

EBEE-D4IB-12AB (Standard)

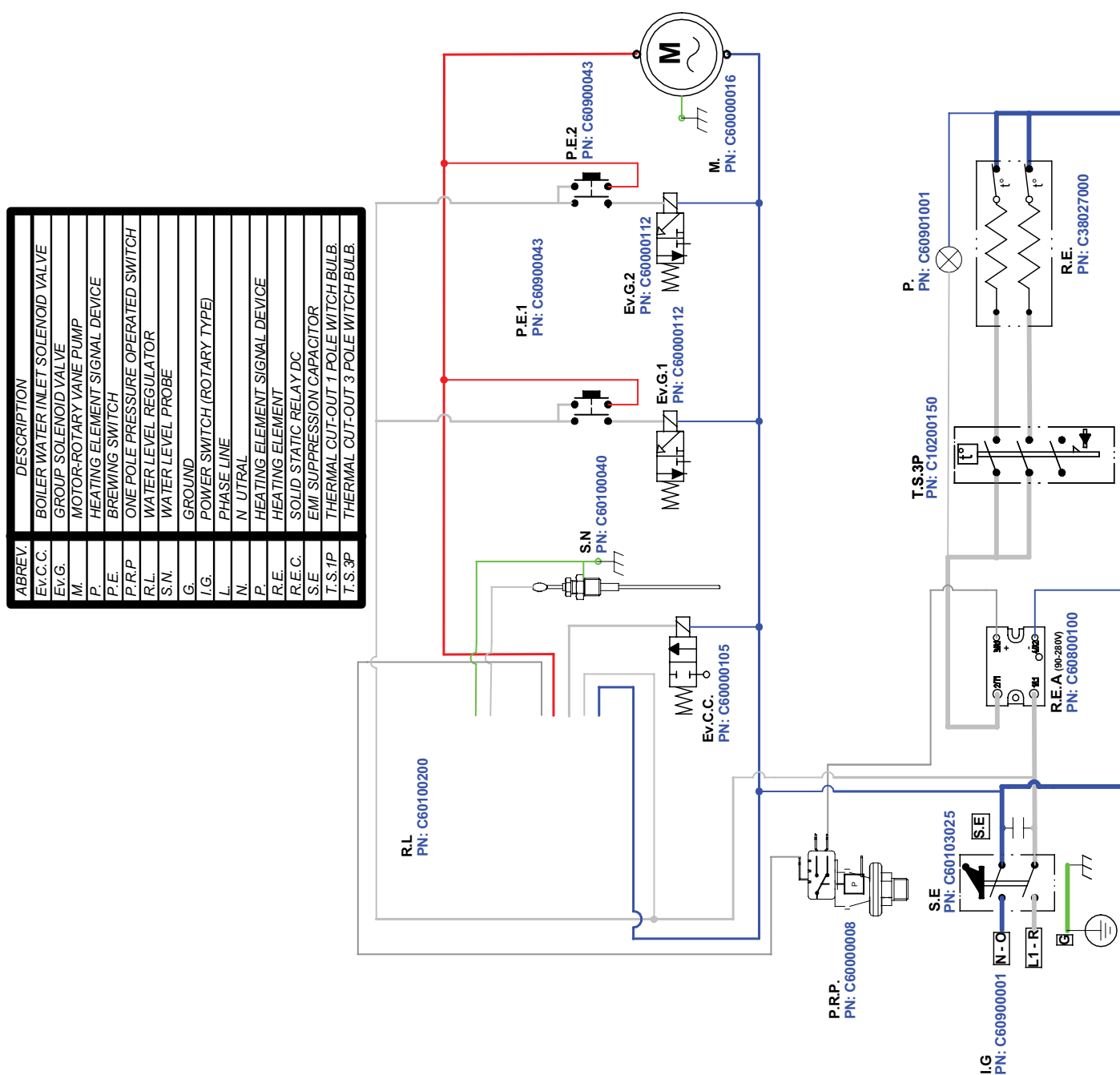
EBEE-D4IB-22AB (Take Away)



## New Elegance 2Gr Pulser (220-240V, IN~ 50-60 Hz)

Machine code:

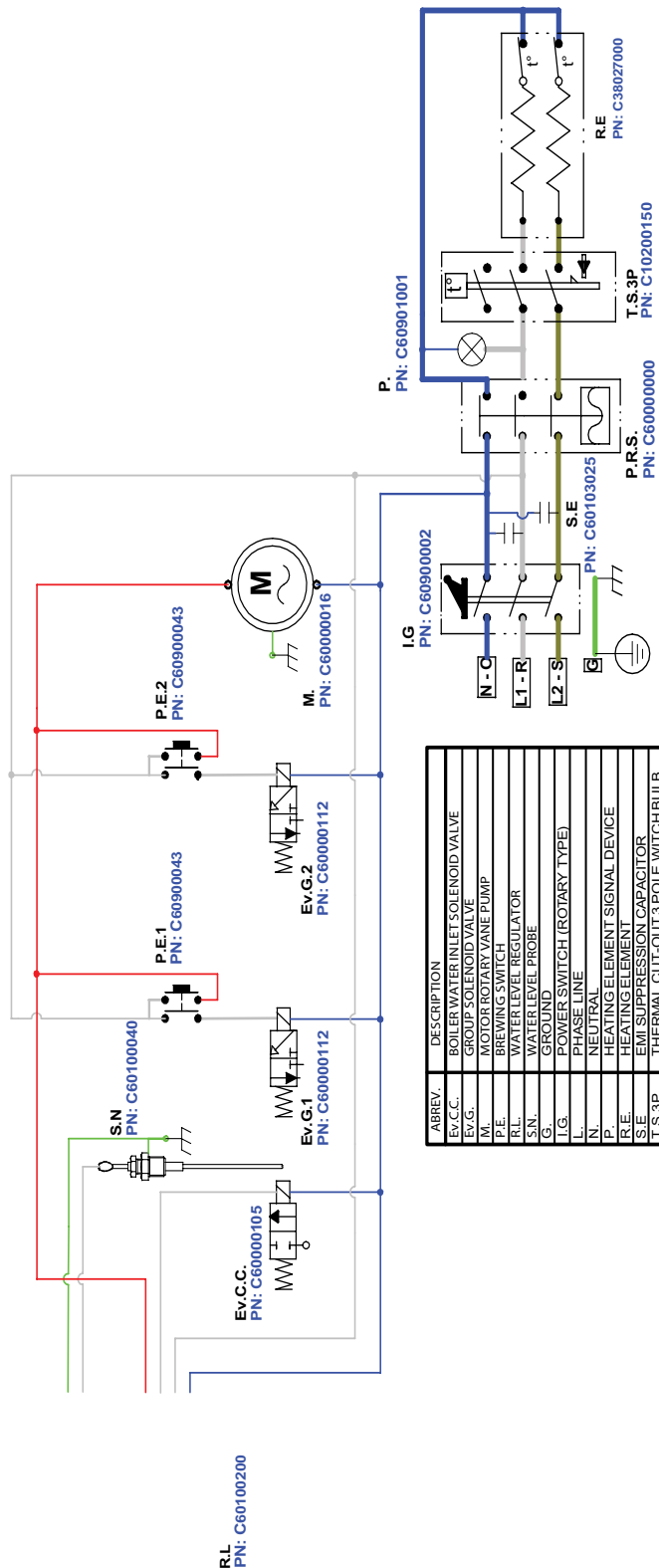
EBEE-D12B-22AB (Take Away, 220-240V, IN~ 50-60 Hz 3350W)



## New Elegance 2Gr Pulser (380-415V 2N~ 50-60 Hz)

Machine code:

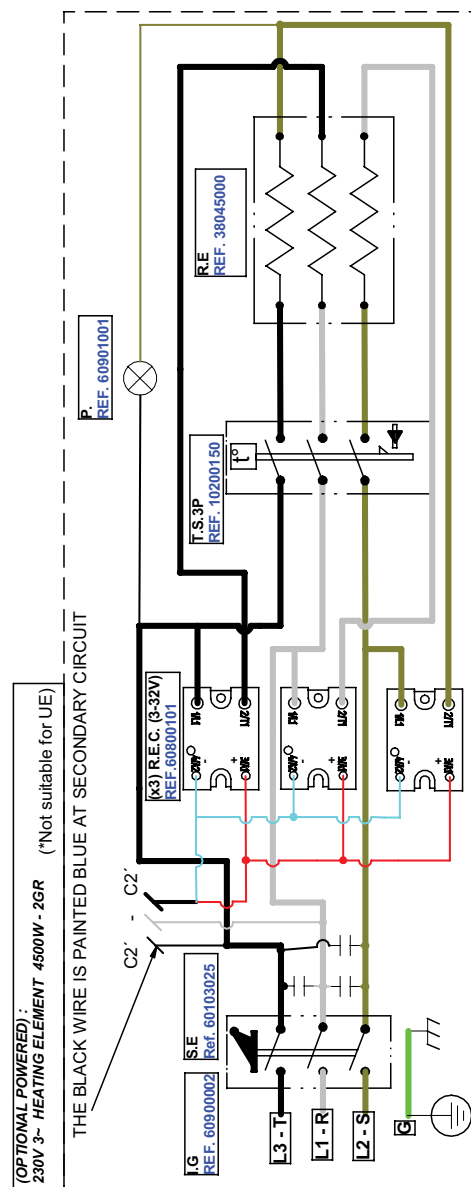
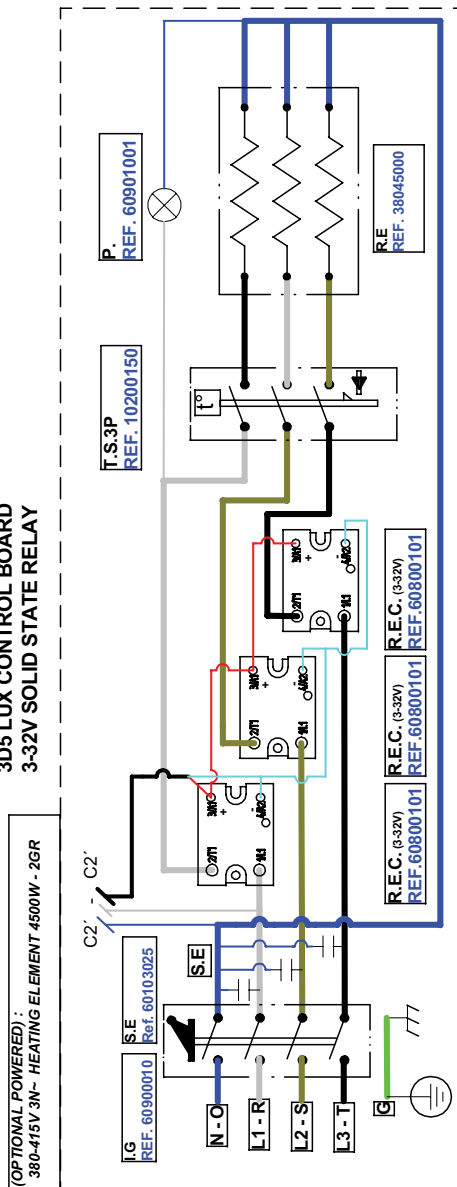
EBFE-D13B-12AB (Standard, 380-415V 2N~ 50-60 Hz 3350W)



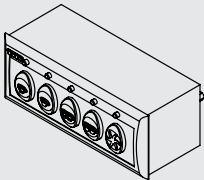
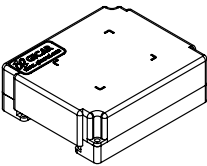
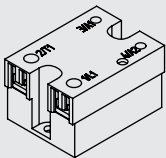
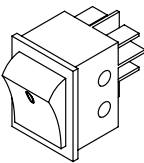
## Secondary High Current Schematics - 2GR

(380-415V 3N~ & 230V 3N~)

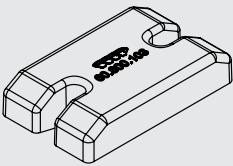
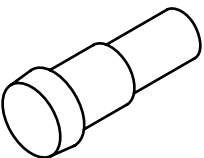
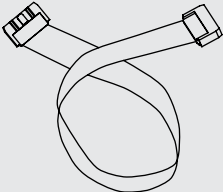
ALTERNATE HIGH VOLTAGE SCHEMATICS:  
CONTROL WITH PIRIS PRESSURE SWITCH  
3D5 LUX CONTROL BOARD  
3-32V SOLID STATE RELAY



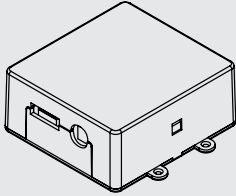
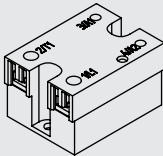
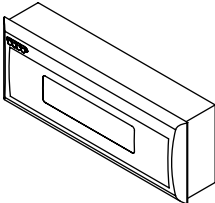
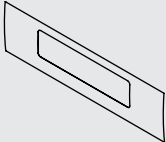
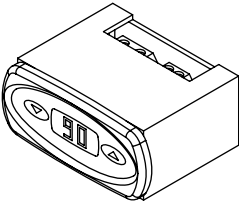
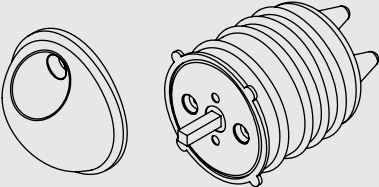
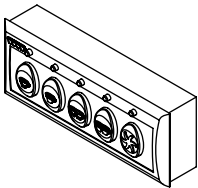
## New Elegance Mini 2Gr

| View                                                                                | Part No.  | Description                             |
|-------------------------------------------------------------------------------------|-----------|-----------------------------------------|
|    | C60100310 | Switchboard ID5 New Elegance 220V Probe |
|    | C60100410 | Control Board 3D5 Xlc                   |
|    | C60800100 | Static Relay                            |
|  | C60900035 | Switch Red                              |

## Components common to all models

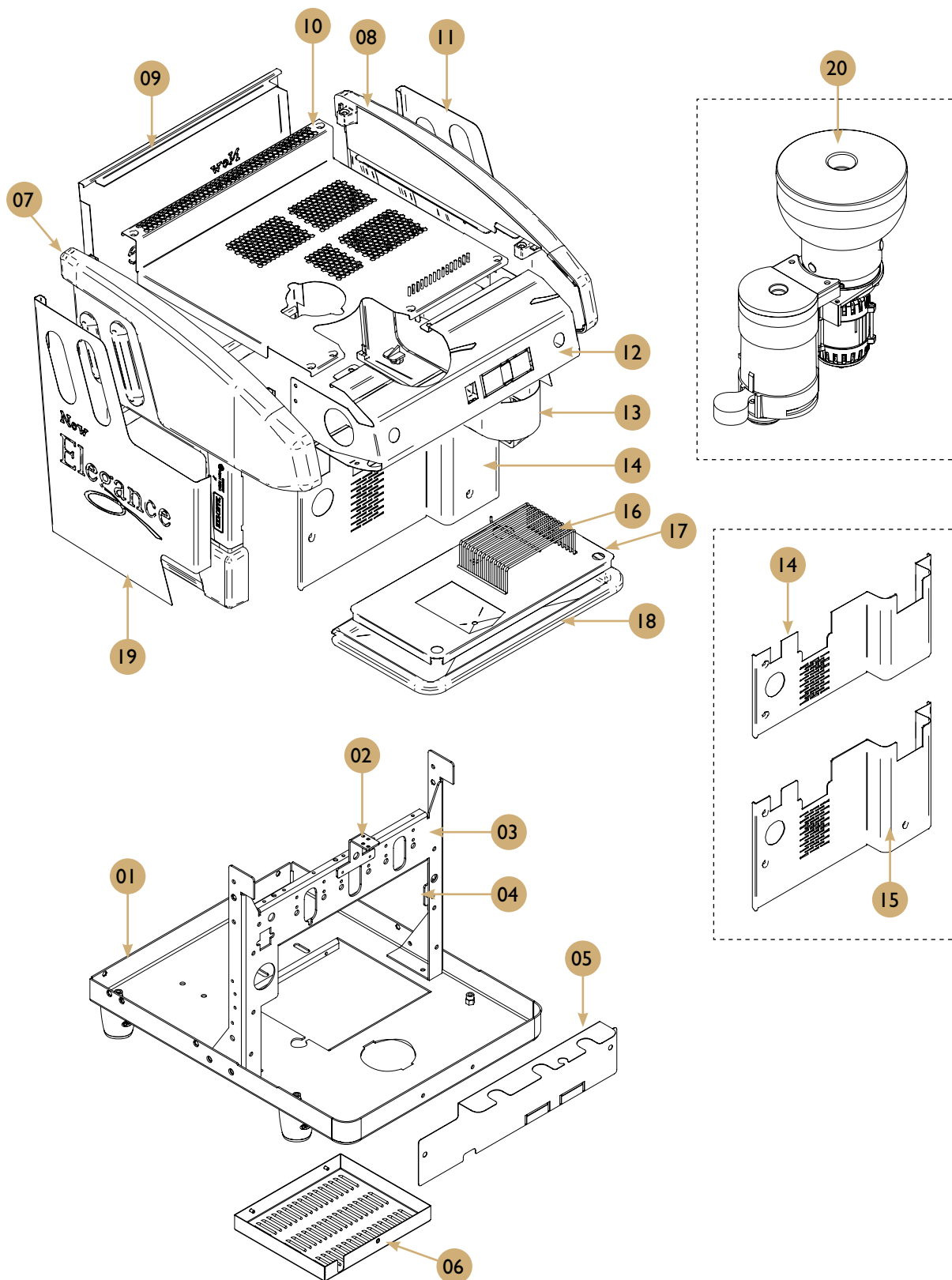
| View                                                                                | Part No.  | Description                    |
|-------------------------------------------------------------------------------------|-----------|--------------------------------|
|  | C60800103 | Relay Protection Cover         |
|  | C60901001 | Pilot Light 60 Cm              |
|  | C60100038 | L.600Mm Monroc Touch Pad Box   |
|                                                                                     | C60100039 | L.800Mm Monroc Touch Pad Cable |
|                                                                                     | C60100036 | Wire 1100 M.M. Touchpad        |

## New Elegance 2GR / 3GR

| View                                                                                | Part No.                                         | Description                                                                                                 |
|-------------------------------------------------------------------------------------|--------------------------------------------------|-------------------------------------------------------------------------------------------------------------|
|    | C60100034                                        | Switchboard 3D5 Disp Lux                                                                                    |
|    | C60101046                                        | Button Battery D20 Cr2032                                                                                   |
|    | C60800101                                        | Static Relay 4-32                                                                                           |
|   | C60100301                                        | Display Control Mega/G10 New Elegan                                                                         |
|  | C60100305                                        | Black New Elegance Display Membrane                                                                         |
|  | CI0200125                                        | Digital Thermostat 230V                                                                                     |
|  | C40000050<br>C60900001<br>C60900002<br>C60900010 | Main Switch Knob<br>Switch Position I Poles 2 16A<br>Switch Position I 3/4Gr 20A<br>Switch Position 4 Poles |
|  | C60100300                                        | New Elegance Touchpad                                                                                       |

## Housing - MINI I Gr with Grinder

Drawing



## Housing - MINI I Gr with Grinder

## Spare parts list

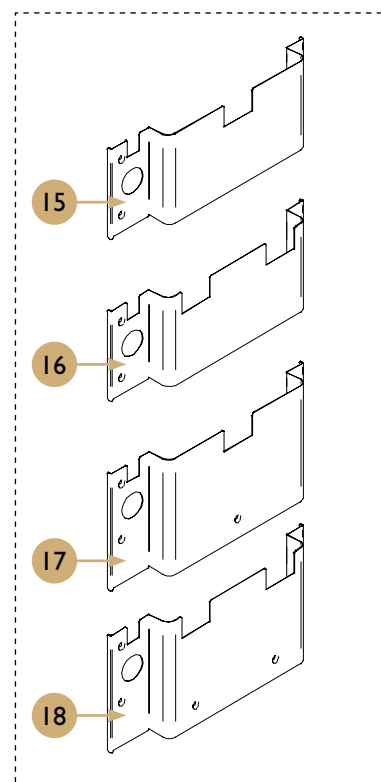
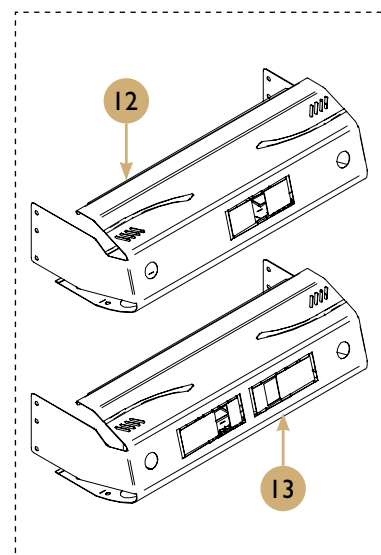
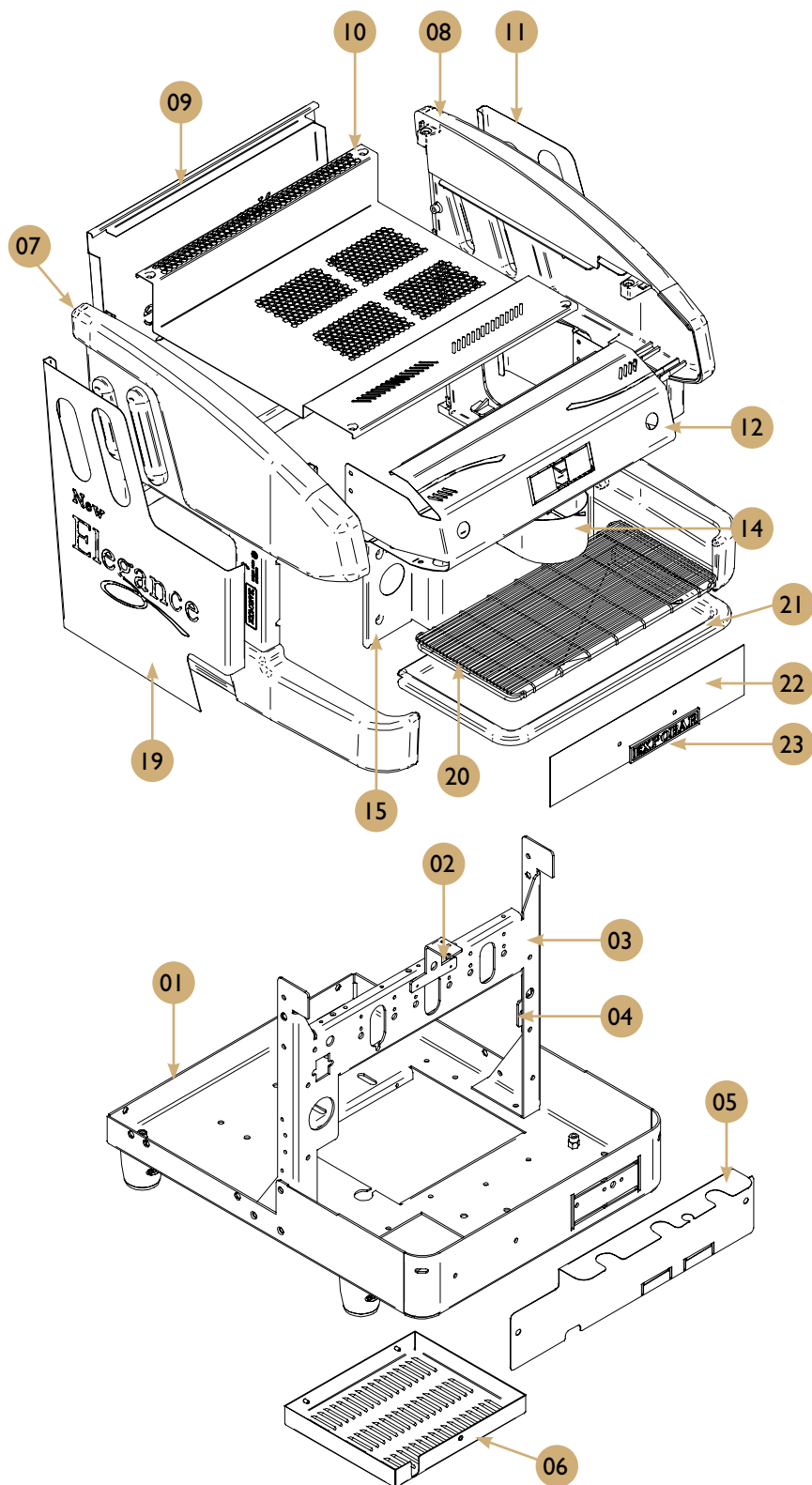
| POS. | PCS | Part No.   | Description                              |
|------|-----|------------|------------------------------------------|
| 01   | I   | 20000005   | Base Chassis Mini H/Group (High Group)   |
| 02   | I   | 17100053   | Electrovalve Support To Panel            |
| 03   | I   | 20000007   | Chasis Panel Mini                        |
| 04   | I   | 20010051   | Support Of Panel-Safety Thermostat       |
| 05   | I   | 20010079   | Protector Flowmeter - Mini I & 2 Gr      |
| 06   | I   | 20010065   | Lower Box Mini                           |
| 07   | I   | 13109100BH | Nw Eleg. Left Side Panel Black H/G       |
| 08   | I   | 13109000BH | New Eleg. Right Side Panel Black H/G     |
| 09   | I   | 13110200   | Central Bodywork Mini Inox New Elegance  |
| 10   | I   | 13020041   | Cup Tray Mini Elegance W/Grinder         |
| 11   | I   | 13100000   | Right Trim Inox New Elegance             |
| 12   | I   | 13110010   | Top Fr Panel Minicon-Puls I Gr W/G N.Ele |
| 13   | I   | 17000100   | Group Cover Support G-10/ N. Eleg        |
| 14*  | I   | 20000105   | Frontal Mini W/Grinder High Group        |
| 15*  | I   | 20000103   | Frontal Mini W/Grinder                   |
| 16   | I   | 20000240   | Grill High Group                         |
| 17   | I   | 20000207   | Grill For Mini W/Grinder                 |
| 18   | I   | 20000145   | Inox Drip Tray Mini                      |
| 19   | I   | 13100100   | Left Trim Inox New Elegance              |
| 20*  | I   | 0C000021   | Grinder Kit 220V                         |
| 20*  | I   | 0C000025   | Kit Grinder 110V                         |

**Note:**

Multiple identical position numbers with \* indicate differing parts which correspond to specific models (i.e.: Display, Control, Pulser, Standard, Take Away, etc.).

## Housing - MINI I &amp; 2 Gr

Drawing



## Housing - MINI I &amp; 2 Gr

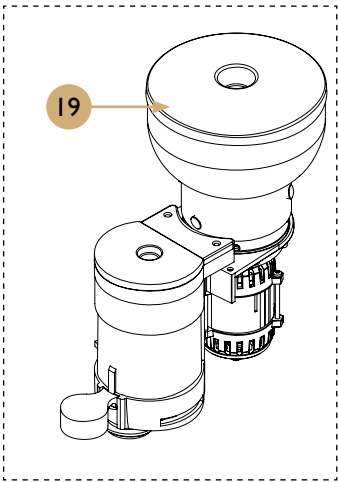
## Spare parts list

| POS. | PCS | Part No.  | Description                              |
|------|-----|-----------|------------------------------------------|
| 01   | I   | 20000002  | Base Chassis Mini Elegance (Standard)    |
| 02   | I   | 17100053  | Electrovalve Support To Panel            |
| 03   | I   | 20000007  | Chasis Panel Mini                        |
| 04   | I   | 20010051  | Support Of Panel-Safety Thermostat       |
| 05   | I   | 20010079  | Protector Flowmeter - Mini I & 2 Gr      |
| 06   | I   | 20010065  | Lower Box Mini                           |
| 07   | I   | 13109100B | Nw Eleg. Left Side Panel Black           |
| 08   | I   | 13109100B | Nw Eleg. Left Side Panel Black           |
| 09   | I   | 13110200  | Central Bodywork Mini Inox New Elegance  |
| 10   | I   | 13020041  | Cup Tray Mini Elegance W/Grinder         |
| 11   | I   | 13100000  | Right Trim Inox New Elegance             |
| 12*  | I   | 13110000  | Top Front Panel Minicon-Puls 1Gr New Ele |
| 13*  | I   | 13110020  | Top Front Panel Minicontrol 2Gr New Eleg |
| 14   | I   | 17000100  | Group Cover Support G-10/ N. Eleg        |
| 15*  | I   | 20000102  | Frontal Mini 1Gr                         |
| 16*  | I   | 20000101  | Frontal Mini 2Gr                         |
| 17*  | I   | 20000106  | Frontal Mini 1Gr High Group              |
| 18*  | I   | 20000104  | Frontal Mini 2Gr High Group              |
| 19   | I   | 13100100  | Left Trim Inox New Elegance              |
| 20   | I   | 20000201  | Grill For Mini                           |
| 21   | I   | 20000145  | Inox Drip Tray Mini                      |
| 22   | I   | 13020200  | Lower Trim Mini Elegance                 |
| 23   | I   | 70300010A | Anagram Expobar Nickel                   |

**Note:**

Multiple identical position numbers with \* indicate differing parts which correspond to specific models (i.e.: Display, Control, Pulser, Standard, Take Away, etc.).

## Drawing



## Housing - 2GR with Grinder

## Spare parts list

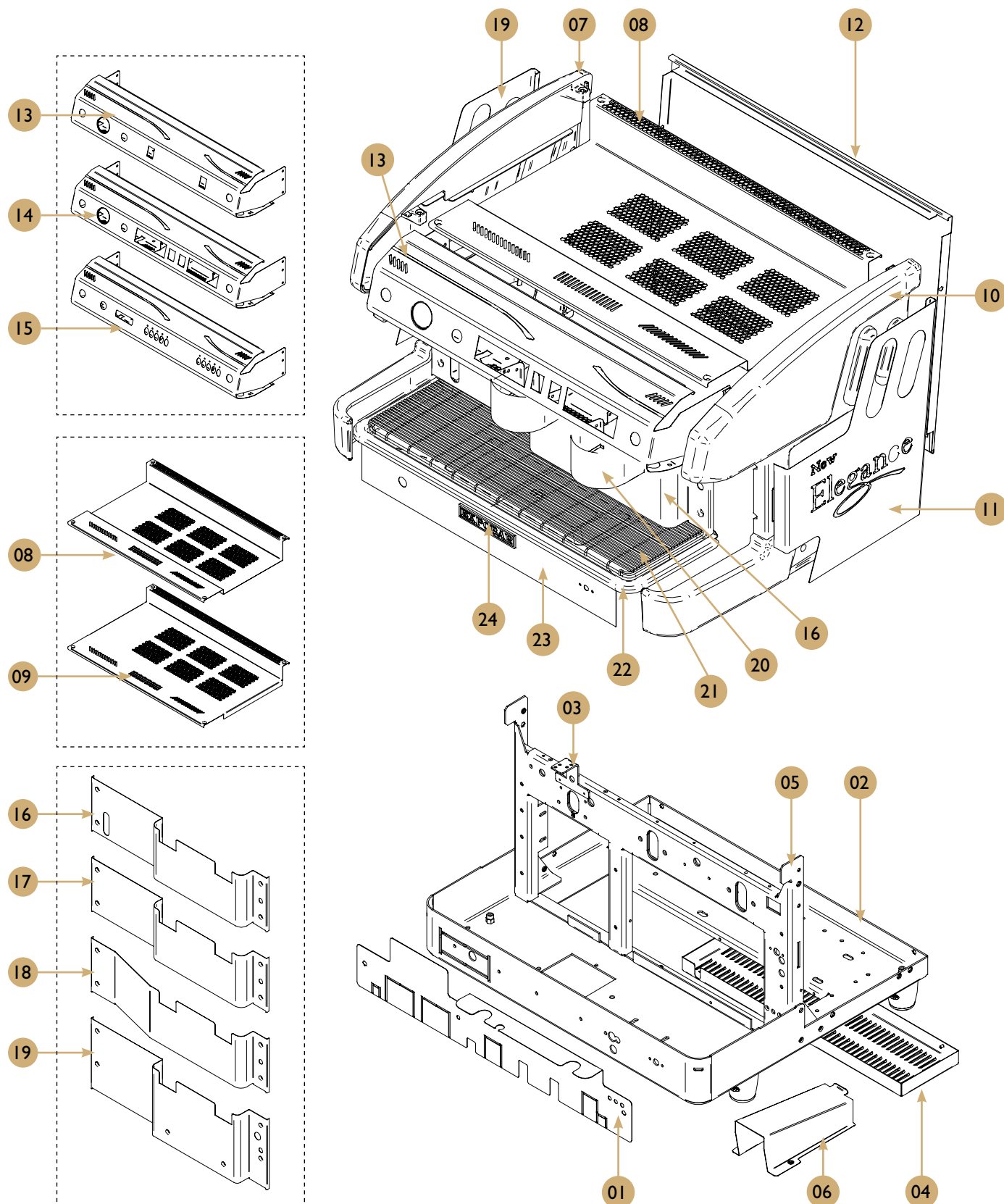
| POS. | PCS | Part No.   | Description                          |
|------|-----|------------|--------------------------------------|
| 01   | 1   | 20010082   | SS Flowmeter Protector 2Gr Int.      |
| 02   | 1   | 20000015   | Chassis Panel 2Gr                    |
| 03   | 1   | 17100053   | Electrovalve Support To Panel        |
| 04   | 1   | 20010060   | Lower Box 2-3-4Gr                    |
| 05*  | 1   | 20000012   | Base Chassis 2Gr H/Gr (High Group)   |
| 05*  | 1   | 20000010   | Base Chassis 2Gr Elegance (Standard) |
| 06   | 1   | 13100100   | Left Trim Inox New Elegance          |
| 07   | 1   | 13109100BH | Nw Eleg. Left Side Panel Black H/G   |
| 08   | 1   | 11100045   | Cup Tray Eleg 2Gr Grinder Ec         |
| 09   | 1   | 13120200   | Central Bodywork 2Gr N. Elegance     |
| 10   | 1   | 13109000BH | New Eleg. Right Side Panel Black H/G |
| 11   | 1   | 13100000   | Right Trim Inox New Elegance         |
| 12   | 1   | 13120030   | Top Fr Panel Control 2Gr W/Grinder   |
| 13*  | 1   | 11100120   | Frontal 2Gr Ec Grinder High/Gr       |
| 13*  | 1   | 11100115   | Frontal 2Gr Grinder                  |
| 14   | 2   | 17000100   | Group Cover Support G-10/ N. Eleg    |
| 15   | 1   | 11100045   | Cup Tray Eleg 2Gr Grinder Ec         |
| 16   | 1   | 11100100   | Drip Tray Grill 2Gr Grinder Ec Shine |
| 17   | 1   | 20000166   | Stainless Steel Drip Tray 2Gr        |
| 18   | 1   | 20000240   | Grill High Group                     |
| 19*  | 1   | 0C000021   | Grinder Kit 220V                     |
| 19*  | 1   | 0C000025   | Kit Grinder 110V                     |

**Note:**

Multiple identical position numbers with \* indicate differing parts which correspond to specific models (i.e.: Display, Control, Pulser, Standard, Take Away, etc.).

## Housing - 2GR

Drawing



## Housing - 2GR

## Spare parts list

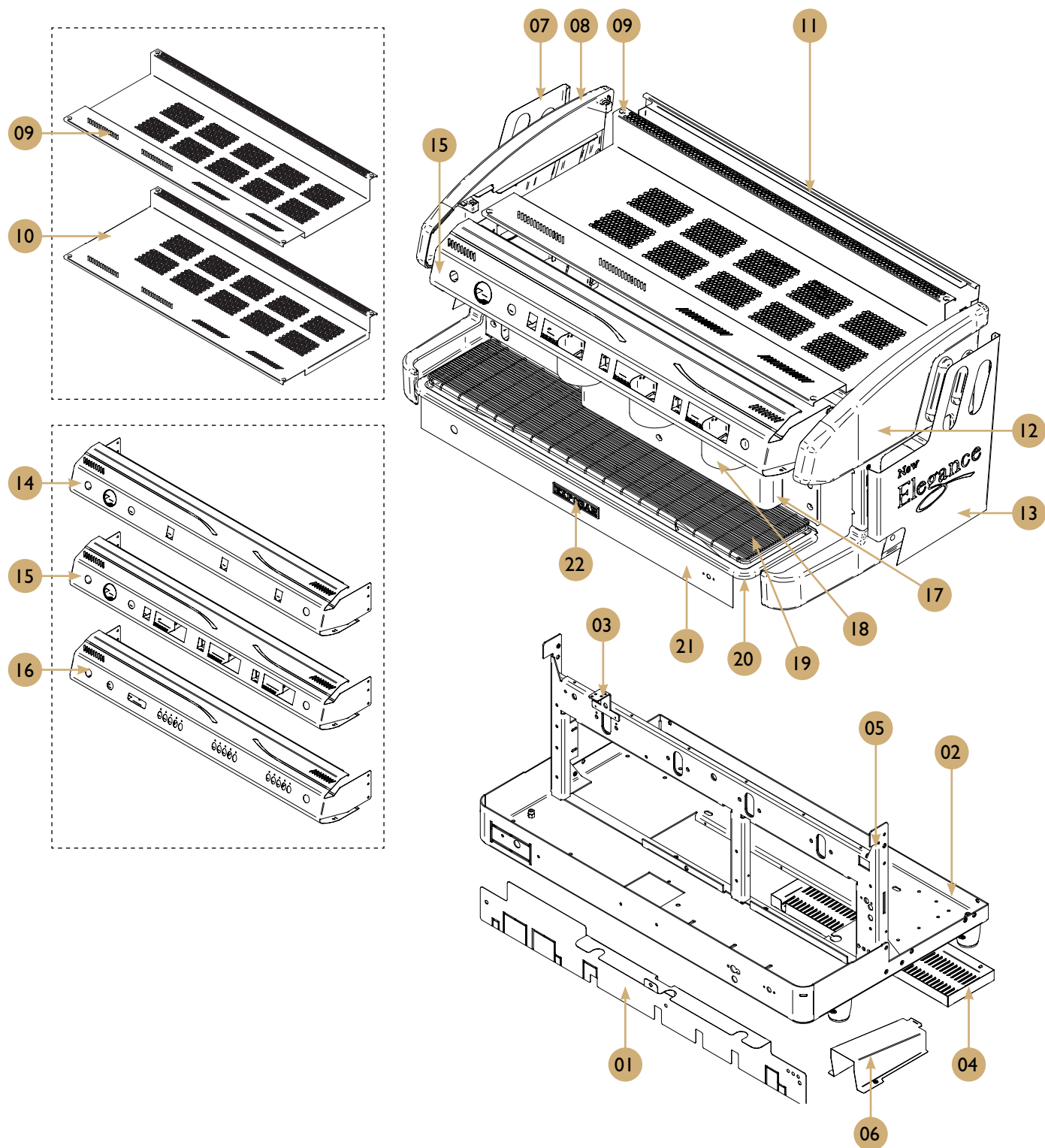
| POS. | PCS | Part No.  | Description                              |
|------|-----|-----------|------------------------------------------|
| 01   | I   | 20010082  | SS Flowmeter Protector 2Gr Int.          |
| 02*  | I   | 20000010  | Base Chassis 2Gr Elegance (Standard)     |
| 02*  | I   | 20000012  | Base Chassis 2Gr H/Gr (High Group)       |
| 03   | I   | 17100053  | Electrovalve Support To Panel            |
| 04   | I   | 20010060  | Lower Box 2-3-4Gr                        |
| 05   | I   | 20000015  | Chassis Panel 2Gr                        |
| 06   | I   | 20010090  | Ss Main Switch Protector                 |
| 07   | I   | 13109100B | Nw Eleg. Left Side Panel Black           |
| 08*  | I   | 13000040  | Cup Tray 2Gr Elegance                    |
| 09*  | I   | 13000043  | Cup Tray 2Gr Elegance (Bou)              |
| 10   | I   | 13109000B | Nw Eleg. Right Side Panel Black          |
| 11   | I   | 13100000  | Right Trim Inox New Elegance             |
| 12   | I   | 13120200  | Central Bodywork 2Gr N. Elegance         |
| 13*  | I   | 13120110  | Top Front Panel Control 2Gr+Tap N. Eleg  |
| 14*  | I   | 13120010  | Top Front Panel Control 2Gr+Tap N. Eleg  |
| 15*  | I   | 13120020  | Top Front Panel Display 2Gr New Elegance |
| 16   | I   | 20000110  | Frontal 2Gr Inter/Elegance               |
| 17   | I   | 11000110  | Frontal 2Gr Ec/Monroc                    |
| 18   | I   | 19000110  | Frontal 2 Gr Mega-Markus                 |
| 19   | I   | 12030115  | Frontal 2Gr High Group Inter/Elegance    |
| 20   | 2   | 17000100  | Group Cover Support G-10/ N. Eleg        |
| 21   | I   | 20000216  | Grill For 2Gr                            |
| 22   | I   | 20000166  | Stainless Steel Drip Tray 2Gr            |
| 23*  | I   | 13000200  | Lower Trim 2Gr Inox Elegance (Standard)  |
| 24   | I   | 70300010A | Anagram Expobar Nickel                   |

**Note:**

Multiple identical position numbers with \* indicate differing parts which correspond to specific models (i.e.: Display, Control, Pulser, Standard, Take Away, etc.).

## Housing - 3GR

Drawing



## Housing - 3GR

## Spare parts list

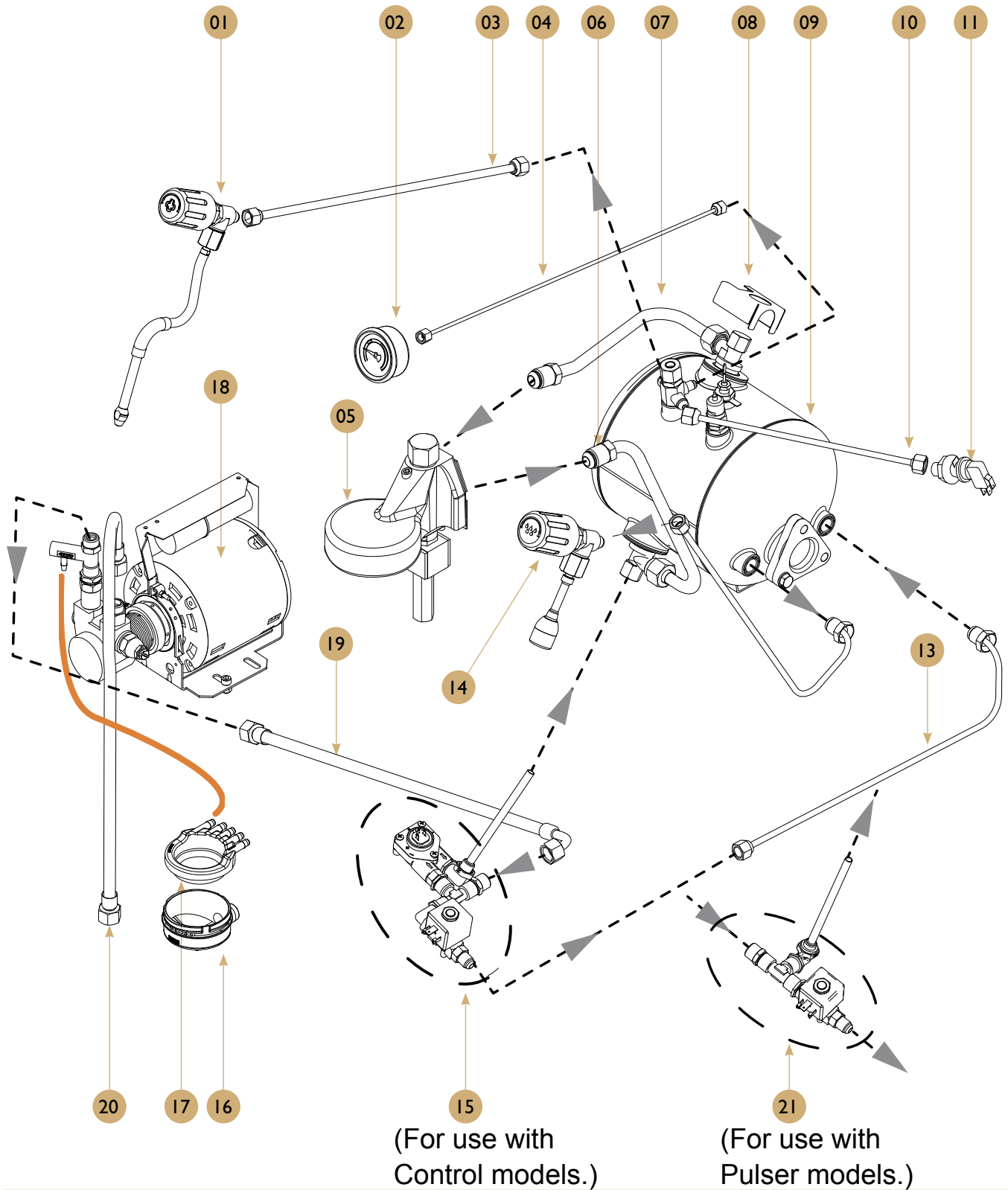
| POS. | PCS | Part No.  | Description                               |
|------|-----|-----------|-------------------------------------------|
| 01   | I   | 20010087  | SS Flowmeter Protector 3Gr Int.           |
| 02*  | I   | 20000022  | Base Chasis 3/4 Gr Vaso Alto (High Group) |
| 02*  | I   | 20000020  | Base Chassis 3-4 Gr Elegance (Standard)   |
| 03   | I   | 17100053  | Electrovalve Support To Panel             |
| 04   | I   | 20010060  | Lower Box 2-3-4Gr                         |
| 05   | I   | 20000025  | Chassis Panel 3-4 Gr                      |
| 06   | I   | 20010090  | Ss Main Switch Protector                  |
| 07   | I   | 13100100  | Left Trim Inox New Elegance               |
| 08   | I   | 13109100B | Nw Eleg. Left Side Panel Black            |
| 09   | I   | 13010040  | Cup Tray 3Gr Elegance                     |
| 10   | I   | 13010043  | Cup Tray 3 Gr Elegance (Bou)              |
| 11   | I   | 13130200  | Central Bodywork 3Gr Inox New Elegance    |
| 12   | I   | 13109000B | Nw Eleg. Right Side Panel Black           |
| 13   | I   | 13100000  | Right Trim Inox New Elegance              |
| 14*  | I   | 13130100  | Top Front Panel Cont Display.3Gr New Ele  |
| 15*  | I   | 13130000  | Top Front Panel Cont.3Gr New Elegance     |
| 16*  | I   | 13130010  | Top Front Panel Cont Display.3Gr New Ele  |
| 17   | I   | 20000120  | Frontal 3Gr Inter/Elegance                |
| 18   | 3   | 17000100  | Group Cover Support G-10/ N. Eleg         |
| 19   | I   | 20000220  | Grill For 3Gr                             |
| 20   | I   | 20000170  | Inox Drip Tray 3-4 Gr                     |
| 21*  | I   | 13010200  | Lower Trim 3Gr Inox Elegance (Standard)   |
| 22   | I   | 70300010A | Anagram Expobar Nickel                    |

**Note:**

Multiple identical position numbers with \* indicate differing parts which correspond to specific models (i.e.: Display, Control, Pulser, Standard, Take Away, etc.).

## Water System - MINI IGr Pulser &amp; Control, Standard &amp; Take Away

Drawing



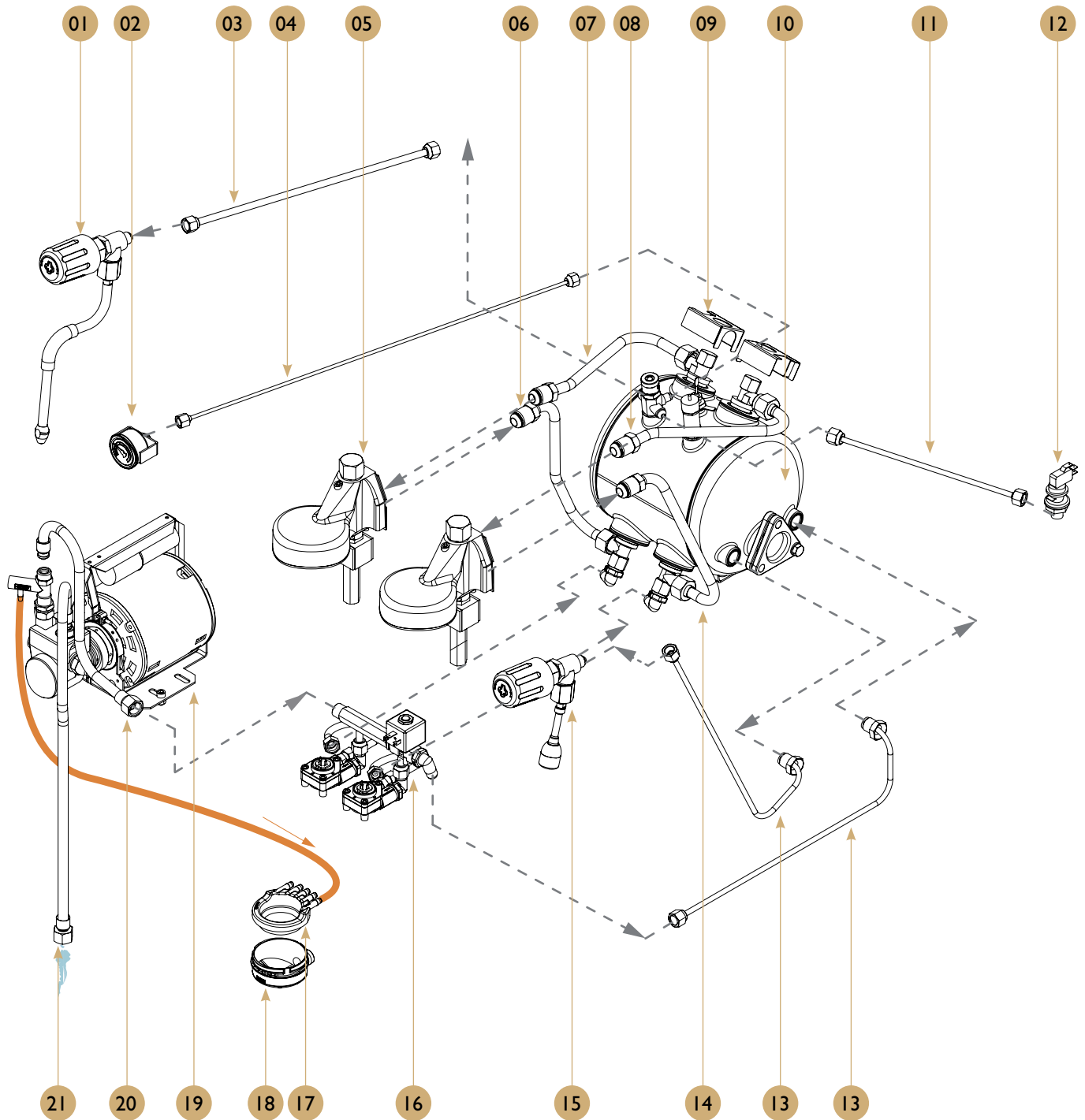
## Water System - MINI I Gr Pulser &amp; Control, Standard &amp; Take Away

## Spare parts list

| POS. | PCS | Part No.  | Description                           |
|------|-----|-----------|---------------------------------------|
| 01   | 1   | C15000370 | Tap Steam Eleg./Mega Comp 4H Bf       |
| 02   | 1   | C60000062 | D-40 One Reading Manometer Orman      |
| 03   | 1   | C35040117 | 4Ltrs Grinder's Steam Pipe            |
| 04   | 1   | C35110530 | Pipe Manometer                        |
| 05   | 2   | C15000050 | Group Espresso Preass                 |
| 06   | 1   | C35040006 | Pipe Group Left Return Mini           |
| 07   | 1   | C35110002 | Pipe Group Right Inlet                |
| 08   | 3   | CESC00100 | Magnets Set                           |
| 09   | 1   | -----     | Boiler Assembly G-10 Mini             |
| 10   | 1   | C35040106 | Pipe Pressure Sensor Mini             |
| 11   | 1   | C60000008 | Pressostat Piris Ce                   |
| 12   | 2   | C35040118 | Pipe Water Filling Mini               |
| 13   | 1   | C35040105 | Pipe Group Right Return Mini          |
| 14   | 1   | C15000330 | Tap Hot Water Complete                |
| 15   | 1   | CESC00090 | Piping Mini Control I (Standard & TA) |
| 16   | 1   | C70001005 | Drain Cup Cover                       |
| 17   | 1   | C70001001 | Drain Cup With Thread                 |
| 18   | 1   | CESCMPE00 | Motor&Pump Ass Eco                    |
| 19   | 1   | C35900040 | 55Cm Hose                             |
| 20   | 1   | C35900180 | 180Cm Hose                            |
| 21   | 1   | CESC00094 | Piping Mini Pulser I (Standard & TA)  |

## Water System - MINI 2Gr Pulser & Control, Standard & Take Away

Drawing



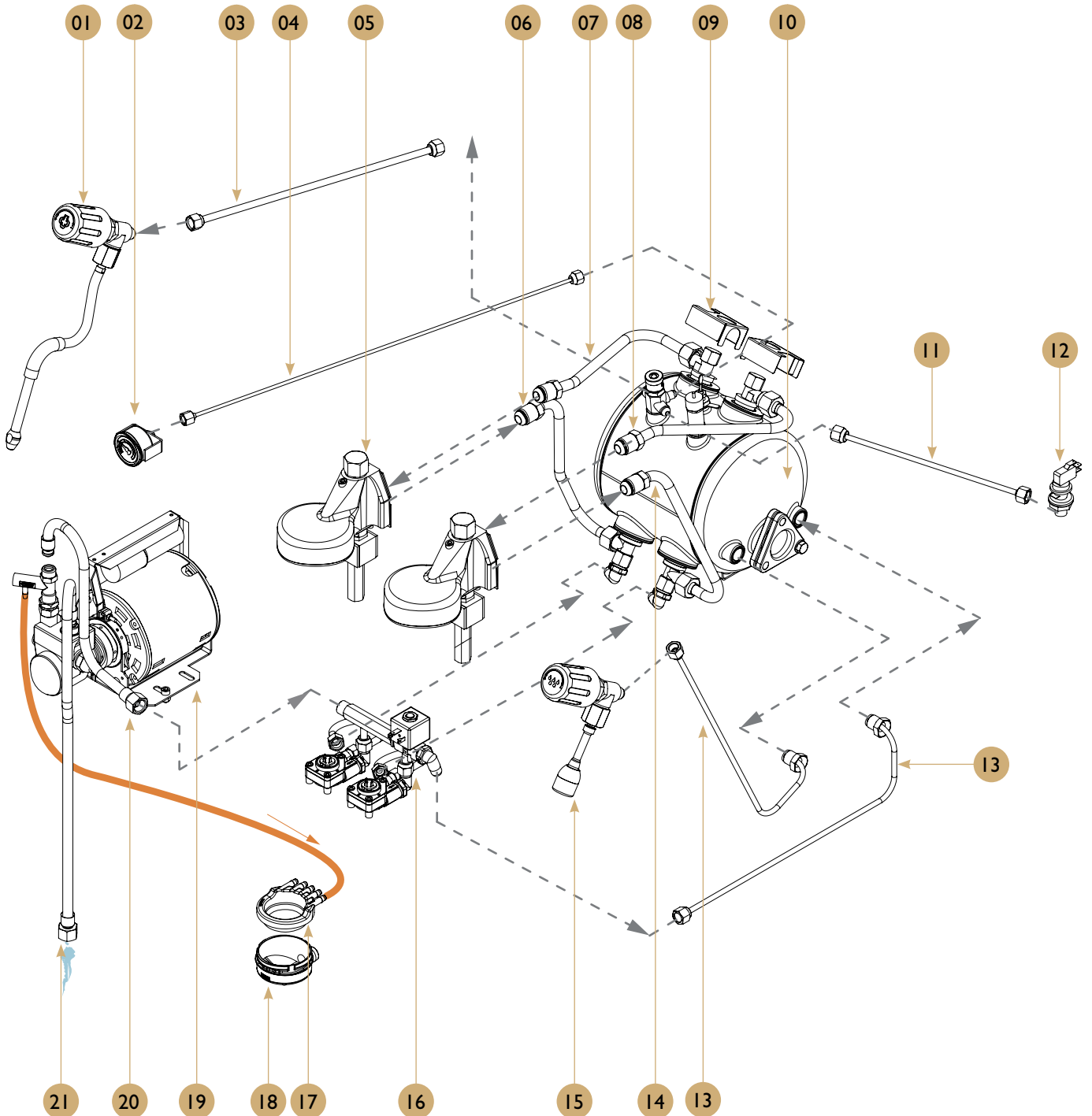
## Water System - MINI 2Gr Pulser &amp; Control, Standard &amp; Take Away

## Spare parts list

| POS. | PCS | Part No.  | Description                       |
|------|-----|-----------|-----------------------------------|
| 01   | 1   | C15000370 | Tap Steam Eleg./Mega Comp 4H Bf   |
| 02   | 1   | C60000062 | D-40 One Reading Manometer Orman  |
| 03   | 1   | C35040117 | 4Ltrs Grinder's Steam Pipe        |
| 04   | 1   | C35110530 | Pipe Manometer                    |
| 05   | 2   | C15000050 | Group Espresso Preass             |
| 06   | 1   | C35040006 | Pipe Group Left Return Mini       |
| 07   | 1   | C35110002 | Pipe Group Right Inlet            |
| 08   | 1   | C35110003 | Pipe Group Left Inlet             |
| 09   | 3   | CESC00100 | Magnets Set                       |
| 10   | 1   | -----     | Boiler Assembly New Elegance Mini |
| 11   | 1   | C35040106 | Pipe Pressure Sensor Mini         |
| 12   | 1   | C60000008 | Pressostat Piris Ce               |
| 13   | 2   | C35040118 | Pipe Water Filling Mini           |
| 14   | 1   | C35040105 | Pipe Group Right Return Mini      |
| 15   | 1   | C15000330 | Tap Hot Water Complete            |
| 16   | 1   | CESC00098 | Piping Mini Control 2 Std&Ta      |
| 17   | 1   | C70001005 | Drain Cup Cover                   |
| 18   | 1   | C70001001 | Drain Cup With Thread             |
| 19   | 1   | CESCMPE00 | Motor&Pump Ass Eco                |
| 20   | 1   | C35900040 | 55Cm Hose                         |
| 21   | 1   | C35900180 | 180Cm Hose                        |

## Water System - MINI 2 Gr Pulser & Control, Standard & Take Away

### Drawing



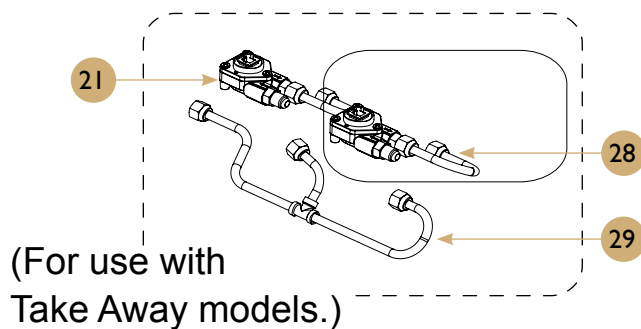
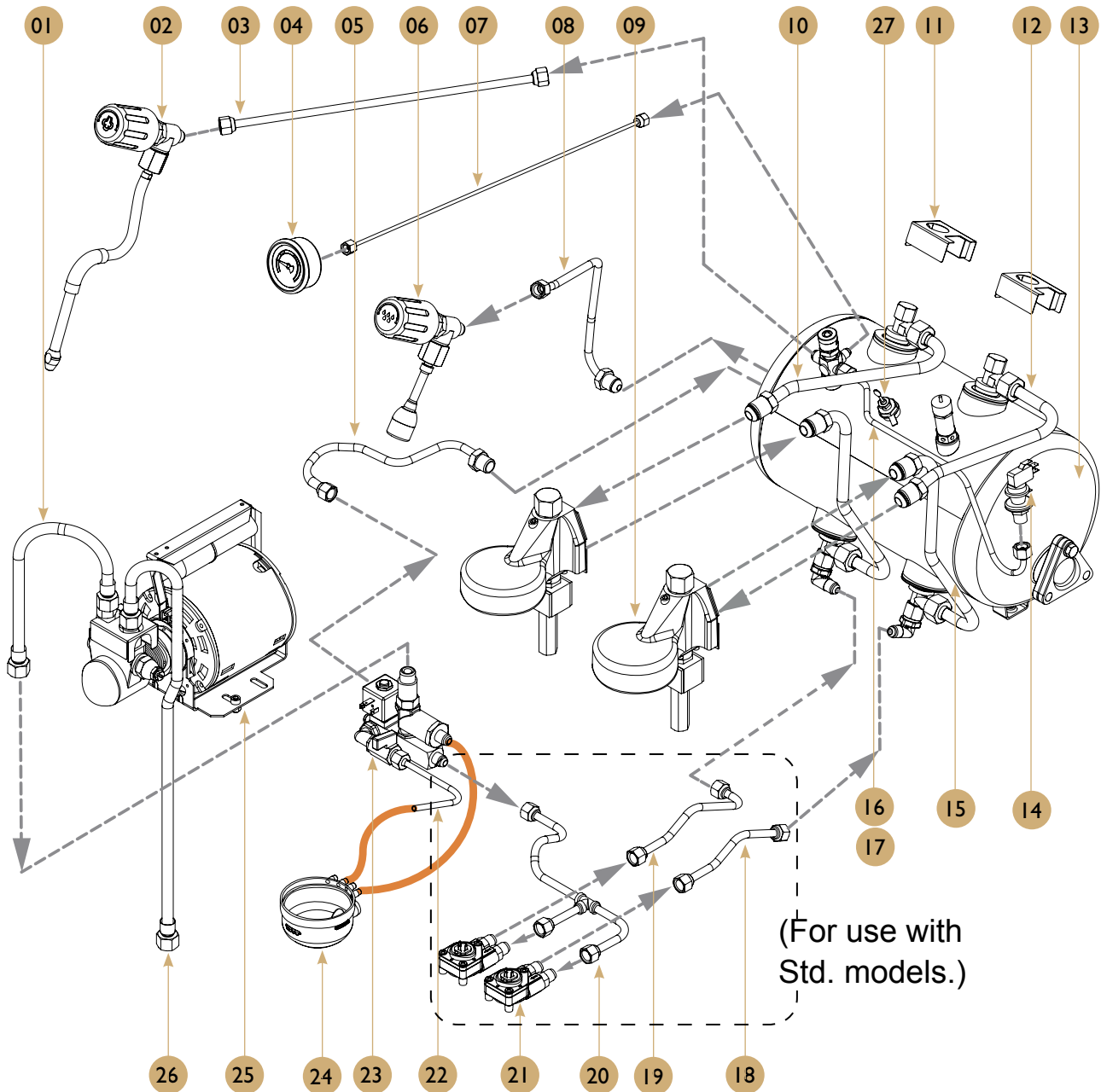
## Water system - 2 GR MINI Pulser &amp; Control, Standard &amp; Take Away

## Spare parts list

| POS. | PCS | Part No.  | Description                                  |
|------|-----|-----------|----------------------------------------------|
| 01   | 1   | C15000370 | Tap Steam Eleg./Mega Comp 4H Bf              |
| 02   | 1   | C60000062 | D-40 One Reading Manometer Orman             |
| 03   | 1   | C35040117 | 4Ltrs Grinder's Steam Pipe                   |
| 04   | 1   | C35110530 | Pipe Manometer                               |
| 05   | 2   | C15000050 | Group Espresso Preass                        |
| 06   | 1   | C35040006 | Pipe Group Left Return Mini                  |
| 07   | 1   | C35110002 | Pipe Group Right Inlet                       |
| 08   | 1   | C35110003 | Pipe Group Left Inlet                        |
| 09   | 3   | CESC00100 | Magnets Set                                  |
| 10   | 1   | -----     | Boiler Assembly G-10 Mini                    |
| 11   | 1   | C35040106 | Pipe Pressure Sensor Mini                    |
| 12   | 1   | C60000008 | Pressostat Piris Ce                          |
| 13   | 2   | C35040118 | Pipe Water Filling Mini                      |
| 14   | 1   | C35040105 | Pipe Group Right Return Mini                 |
| 15   | 1   | C15000330 | Tap Hot Water Complete                       |
| 16   | 1   | CESC00098 | Piping Mini Control 2 (Standard & Take Away) |
| 17   | 1   | C70001005 | Drain Cup Cover                              |
| 18   | 1   | C70001001 | Drain Cup With Thread                        |
| 19   | 1   | CESCMPE00 | Motor&Pump Ass Eco                           |
| 20   | 1   | C35900040 | 55Cm Hose                                    |
| 21   | 1   | C35900180 | 180Cm Hose                                   |
| 22   | 2   | C60100045 | Flowmeter UI/Netw. Brass Tef+Led             |

## Water system - 2Gr Pulser &amp; Control, Standard &amp; Take Away

## Drawing



## Water system - 2Gr Pulser &amp; Control, Standard &amp; Take Away

## Spare parts list

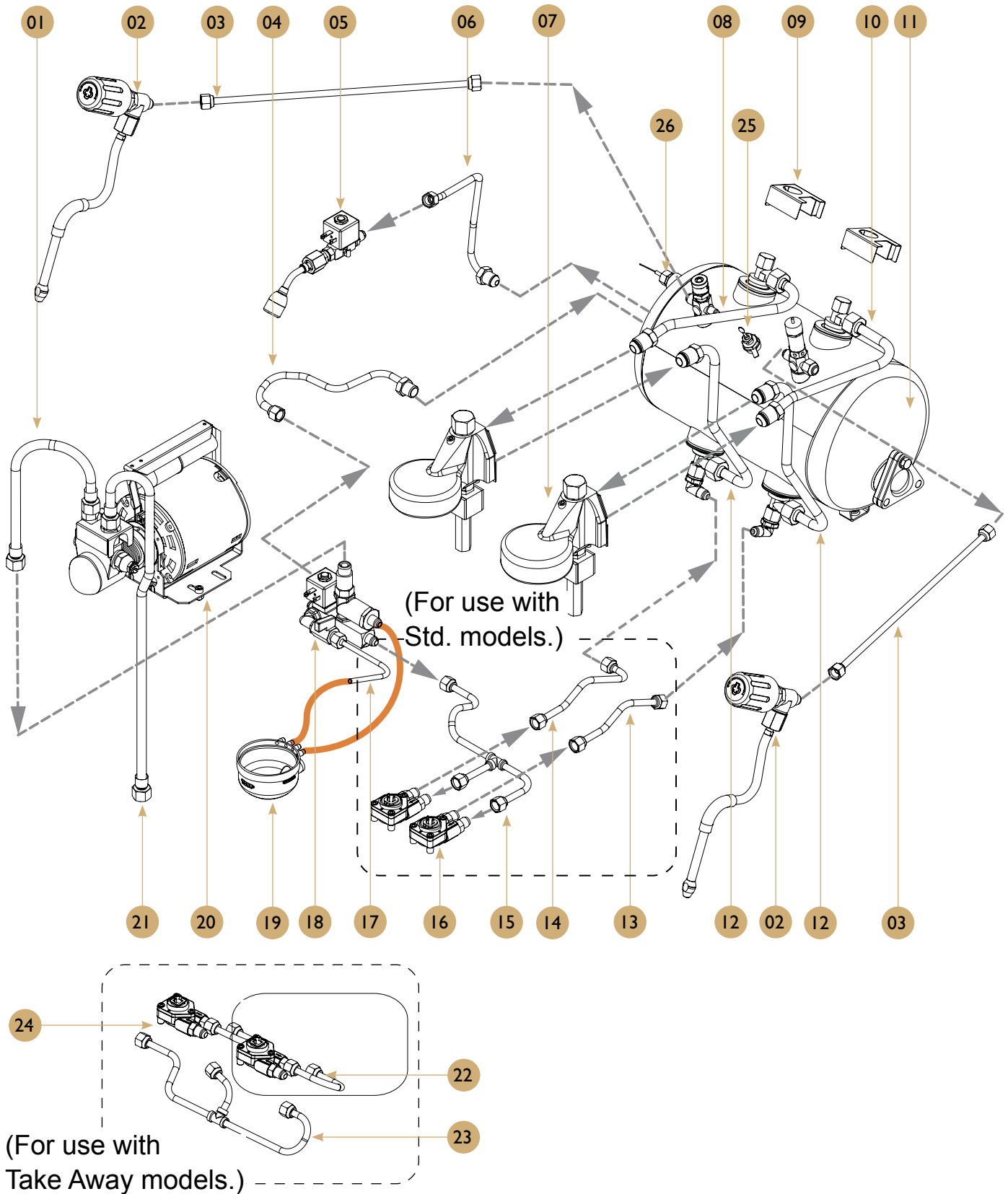
| POS. | PCS | Part No.  | Description                                     |
|------|-----|-----------|-------------------------------------------------|
| 01   | 1   | C35900020 | 30Cm Hose                                       |
| 02   | 2   | C15000370 | Tap Steam Eleg./Mega Comp 4H Bf                 |
| 03   | 1   | C35040117 | 4Ltrs Grinder's Steam Pipe                      |
| 04   | 1   | C60000065 | 1 Gauge Reading D-60                            |
| 05   | 1   | C35110465 | Pipe Water Filling 2Gr Mc                       |
| 06   | 1   | C15000330 | Tap Hot Water Complete                          |
| 07   | 1   | C35110530 | Tube pressure gauge                             |
| 08   | 1   | C35110005 | Pipe Water Tap                                  |
| 09   | 2   | C15000050 | Group Espresso Preass                           |
| 10   | 1   | C35110003 | Pipe Group Left Inlet                           |
| 11   | 2   | CESC00100 | Magnets Set                                     |
| 12   | 1   | C35110002 | Pipe Group Right Inlet                          |
| 13   | 1   | -----     | Boiler Assembly G-10 2Gr                        |
| 14   | 1   | C35110113 | Pipe Steam Tap                                  |
| 15   | 2   | C35110000 | Pipe Group Right Return 2Gr                     |
| 16   | 1   | C35110114 | Pressure Pipe 11 LT                             |
| 17   | -   | C35110163 | Supplement steam pipe (large diameter)          |
| 18   | 1   | C35040007 | Flowmeteroutlet Piping (Standard models)        |
| 19   | 1   | C35040104 | Volumetric Tube Laberinth Mc (Standard models)  |
| 20   | 1   | C35110461 | Manifold Tube Distributor 2Gr (Standard models) |
| 21   | 2   | C60100045 | Flowmeter UI/Netw. Brass Tef+Led                |
| 22   | 1   | C35110012 | Pipe Drainage Boiler 2Gr                        |
| 23   | 1   | CESC00093 | Water Splitter                                  |
| 24   | 1   | C70001000 | Drain Filter + High Group                       |
| 25   | 1   | CESCMP500 | Motor&Pump Ass Std                              |
| 26   | 1   | C35900180 | 180Cm Hose                                      |
| 27   |     | C60100040 | Water Level Probe 1/4"                          |
| 28   | 2   | C35040103 | Volumetric Tube (Take Away models)              |
| 29   | 1   | C35110464 | Pipe Distribution 2Gr Mc (Take Away models)     |

**Note:**

- For Take Away models, parts 18, 19 and 20 are replaced by parts 28 (x2), 29 (x1).
- Part 17 replaces part 16 for Supplemental Steam models.

## Water system - 2Gr Display, Standard &amp; Take Away

Drawing



## Water system - 2Gr Display, Standard &amp; Take Away

## Spare parts list

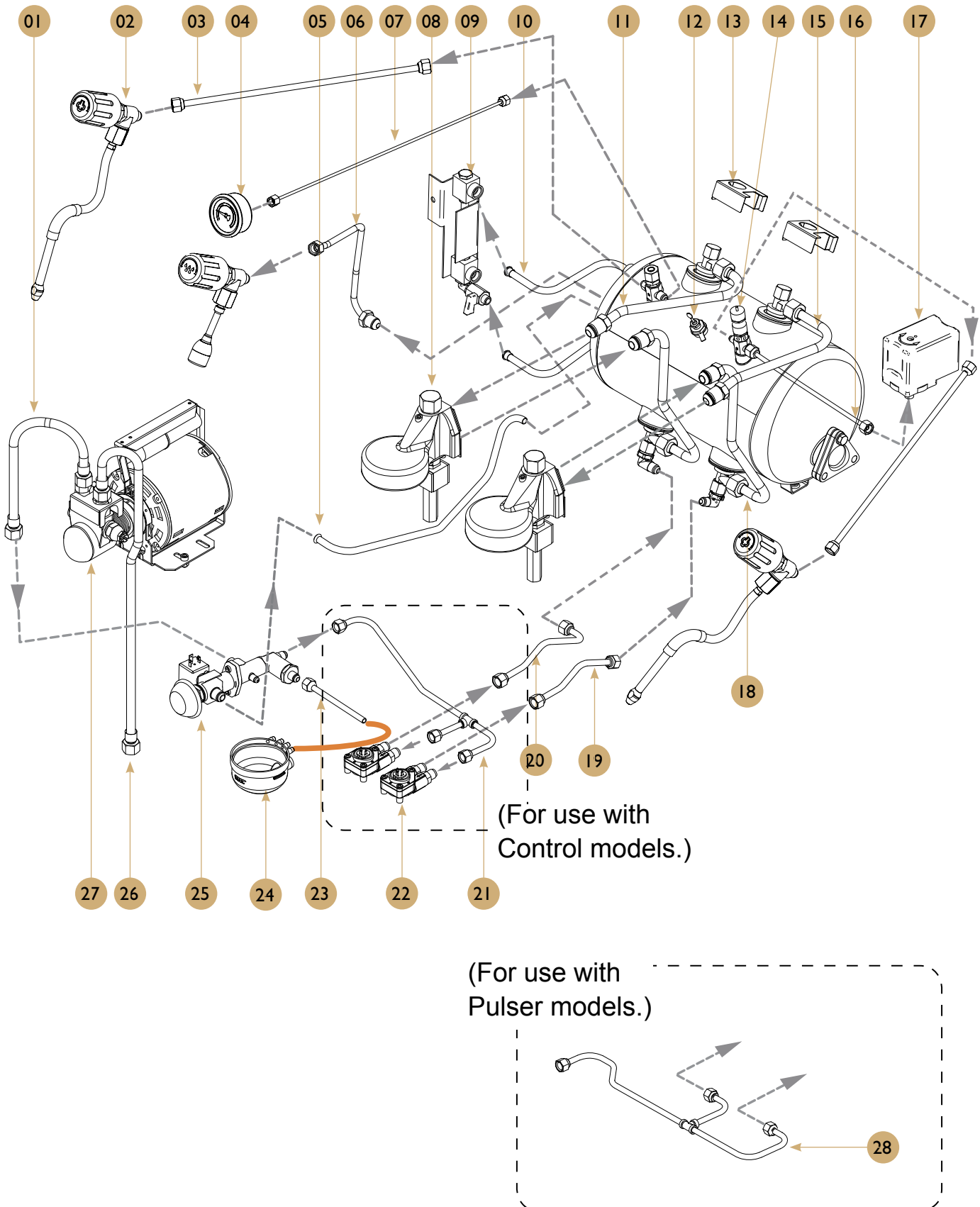
| POS. | PCS | Part No.  | Description                                        |
|------|-----|-----------|----------------------------------------------------|
| 01   | 1   | C35900020 | 30Cm Hose                                          |
| 02   | 2   | -----     | Steam tap                                          |
| 03   | 1   | C35110113 | Pipe Steam Tap                                     |
| 04   | 1   | C35110465 | Pipe Water Filling 2Gr Mc                          |
| 05   | 1   | -----     | Water throws + E.V. 2-way 1 / 4G                   |
| 06   | 1   | C35110005 | Pipe Water Tap                                     |
| 07   | 2   | C15000050 | Group Espresso Preass                              |
| 08   | 1   | C35110003 | Pipe Group Left Inlet                              |
| 09   | 3   | CESC00100 | Magnets Set                                        |
| 10   | 1   | C35110002 | Pipe Group Right Inlet                             |
| 11   | 1   | -----     | Boiler Assembly Megacrem 2GR                       |
| 12   | 2   | C35110000 | Pipe Group Right Return 2Gr                        |
| 13   | 1   | C35040007 | Flowmeter Outlet Piping (Standard models)          |
| 14   | 1   | C35040104 | Volumetric Tube Laberinth Mc (Standard models)     |
| 15   | 1   | C35110461 | Manifold Tube Distributor 2Gr (Standard models)    |
| 16   | 2   | C60100045 | Flowmeter UI/Netw. Brass Tef+Led (Standard models) |
| 17   | 1   | C35110012 | Pipe Drainage Boiler 2Gr                           |
| 18   | 1   | CESC00093 | Water Spliter                                      |
| 19   | 1   | C70001000 | Drain Filter + High Group                          |
| 20   | 1   | ESC00010  | CREM motobomba 220V                                |
| 21   | 1   | C35900180 | 180Cm Hose                                         |
| 22   | 2   | C35040103 | Volumetric Tube (Take Away models)                 |
| 23   | 1   | C35110464 | Pipe Distribution 2Gr Mc (Take Away models)        |
| 24   | 2   | CESC00060 | Flowmeter Ass. (Take Away models)                  |
| 25   | 1   | C60100040 | Water Level Probe 1/4"                             |
| 26   | 1   | C60100076 | Temp. Probe + Susp. Pipe ISP                       |

**Note:**

- For Take Away models, parts 13, 14, and 15 are replaced by parts 22 (x2) and 23 (x1).

## Water system - 2Gr Pulser &amp; Control, Standard models with Manual Tap

Drawing



## Water system - 2Gr Pulser &amp; Control, Standard models with Manual Tap

## Spare parts list

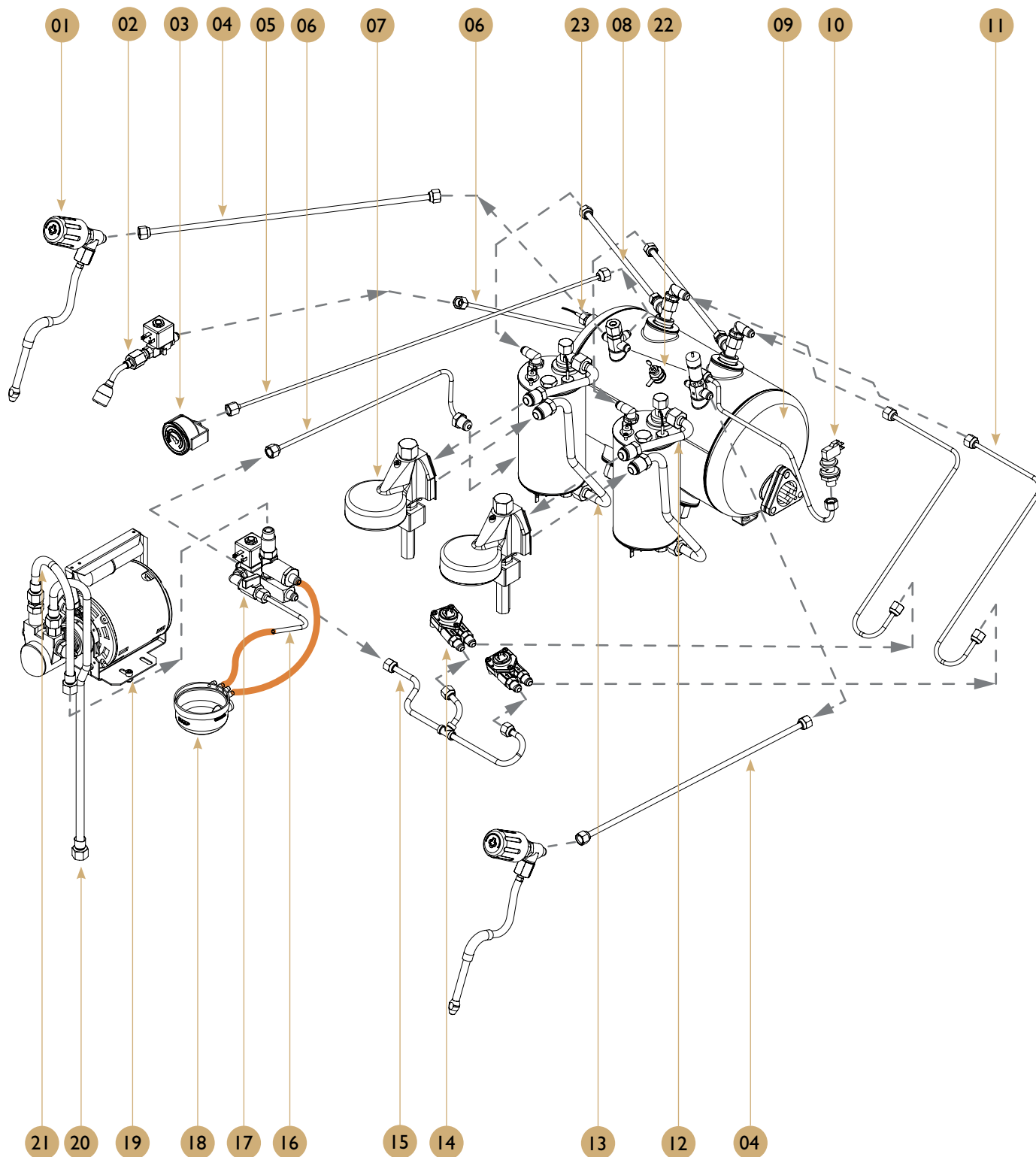
| POS. | PCS | Part No.  | Description                                        |
|------|-----|-----------|----------------------------------------------------|
| 01   | 1   | C35900020 | 30Cm Hose                                          |
| 02   | 2   | C15000370 | Tap Steam Eleg./Mega Comp 4H Bf                    |
| 03   | 1   | C35040117 | 4Ltrs Grinder's Steam Pipe                         |
| 04   | 1   | C60000065 | 1 Gauge Reading D-60                               |
| 05   | 1   | C35110465 | Pipe Water Filling 2Gr Mc                          |
| 06   | 1   | C15000330 | Tap Hot Water Complete                             |
| 07   | 1   | C35110530 | Tube pressure gauge                                |
| 08   | 2   | C15000050 | Group Espresso Preass                              |
| 09   | 1   | CESC00070 | Optical Water Level Ass.                           |
| 10   | 2   | C35110063 | Pipe Water Level                                   |
| 11   | 1   | C35110003 | Pipe Group Left Inlet                              |
| 13   | 2   | CESC00100 | Magnets Set                                        |
| 12   |     | C60100040 | Water Level Probe 1/4"                             |
| 15   | 1   | C35110002 | Pipe Group Right Inlet                             |
| 13   | 1   | -----     | Boiler Assembly G-10 2Gr                           |
| 14   | 1   | C35110113 | Pipe Steam Tap                                     |
| 15   | 1   | C35110002 | Pipe Group Right Inlet                             |
| 16   | 1   | C35110114 | Pipe Pressure Sensor                               |
| 17   | 1   | C60000008 | Pressostat Piris CE                                |
| 18   | 2   | C35110000 | Pipe Group Right Return 2Gr                        |
| 19   | 1   | C35040007 | Flowmeteroutlet Piping (Standard models)           |
| 20   | 1   | C35040104 | Volumetric Tube Laberinth Mc (Standard models)     |
| 21   | 1   | C35110461 | Manifold Tube Distributor 2Gr (Standard models)    |
| 22   | 2   | C60100045 | Flowmeter UI/Netw. Brass Tef+Led (Standard models) |
| 23   | 1   | C35110116 | Pipe Dripping Level                                |
| 24   | 1   | C70001000 | Drain Filter + High Group                          |
| 25   | 1   | ESC00020  | Complete Charging Tap Control                      |
| 26   | 1   | C35900180 | 180Cm Hose                                         |
| 27   | 1   | CESCMP500 | Motor&Pump Ass Std                                 |
| 28   | 1   | C35110006 | Pipe Distribution 2Gr Level                        |

**Note:**

- For Pulser models, parts 21 and 22 are replaced by part 28 (x1).

## Water system - 2Gr, 3 boilers

### Drawing



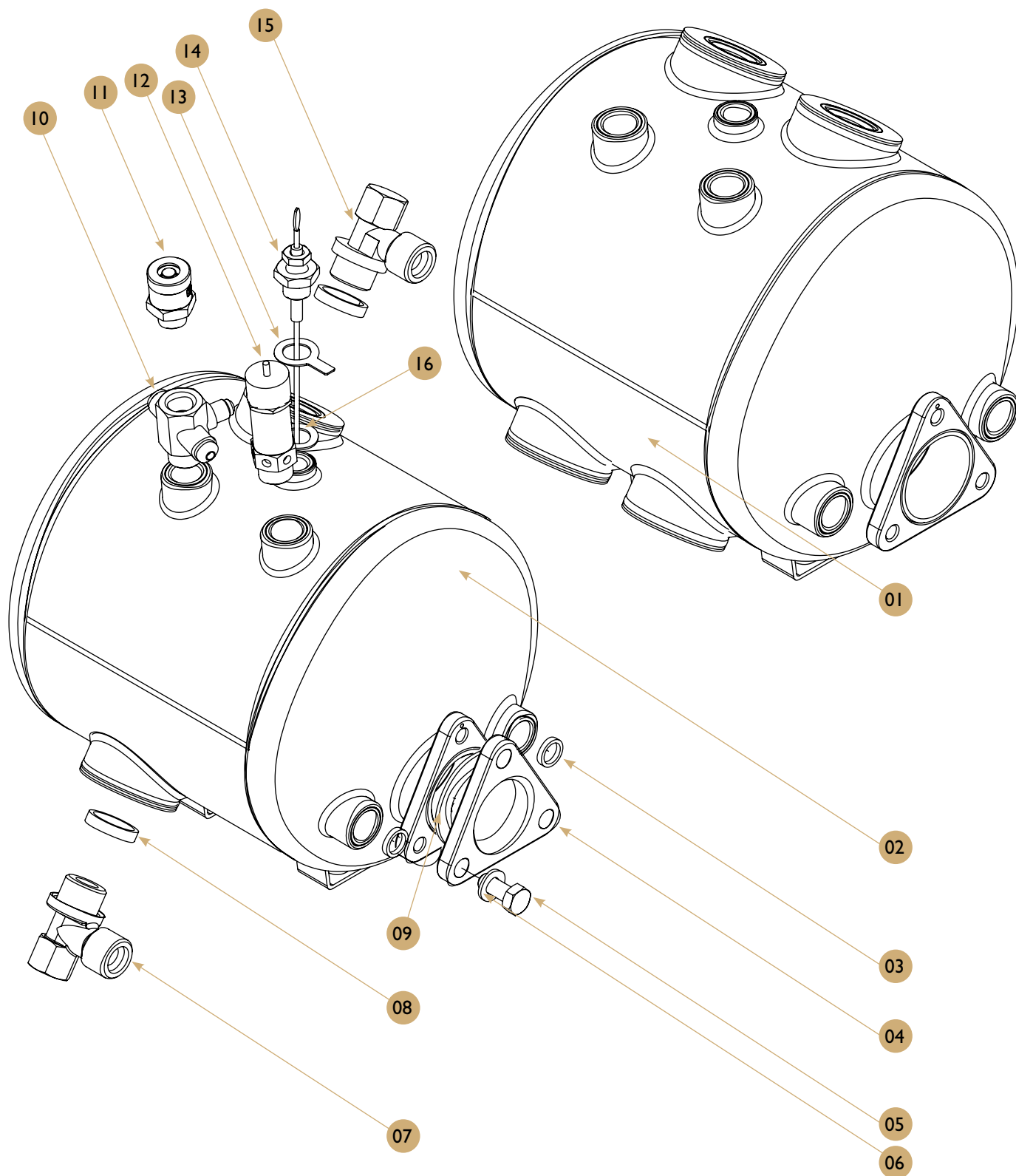
## Water system - 2Gr, 3 boilers

## Spare parts list

| POS. | PCS | Part No.  | Description                      |
|------|-----|-----------|----------------------------------|
| 01   | 2   | C15000370 | Tap Steam Eleg./Mega ComP 4H BF  |
| 02   | 1   | -----     | Water throws + E.V. 2-way 1/4G   |
| 03   | 1   | C60000062 | D-40 One Reading Manometer Orman |
| 04   | 2   | C35040117 | 4Ltrs Grinder's Steam Pipe       |
| 05   | 1   | C35110530 | Pipe Manometer                   |
| 06   | 2   | C35040118 | Pipe Water Filling Mini          |
| 07   | 2   | C15000050 | Group Espresso Preass            |
| 08   | 2   | C35110113 | Pipe Steam Tap                   |
| 09   | 1   | -----     | Boiler Assembly 2GR 3 boilers    |
| 10   | 1   | C60000008 | Pressostat Piris Ce              |
| 11   | 2   | C35020010 | Office Water Tube                |
| 12   | 2   | C35040476 | Entry Tube D12 Office Grinder    |
| 13   | 2   | C35110000 | Pipe Group Right Return 2Gr      |
| 14   | 2   | C60100045 | Flowmeter UI/Netw. Brass Tef+Led |
| 15   | 1   | C35110464 | Pipe Distribution 2Gr Mc         |
| 16   | 1   | C35110012 | Pipe Drainage Boiler 2Gr         |
| 17   | 1   | CESC00093 | Water Splitter                   |
| 18   | 1   | C70001000 | Drain Filter + High Group        |
| 19   | 1   | ESC00010  | CREM motobomba 220V              |
| 20   | 1   | C35900180 | 180cm Hose                       |
| 21   | 1   | C35900020 | 30cm Hose                        |
| 22   | 1   | C60100040 | Water Level Probe 1/4"           |
| 23   | 1   | C60100076 | Temp. Probe + Susp. Pipe ISP     |

## New Elegance Mini: boiler assembly

Drawing



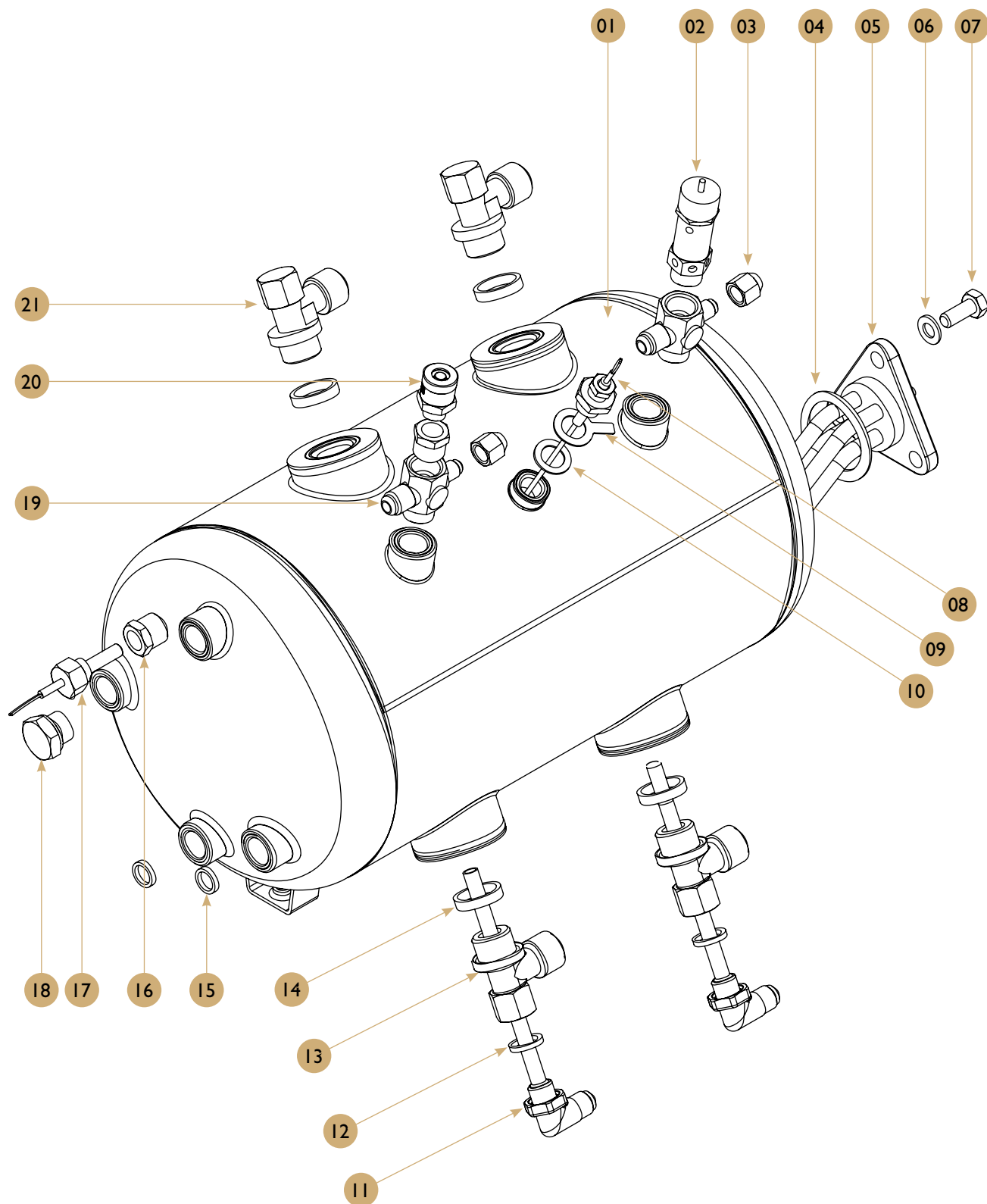
## New Elegance Mini: boiler assembly

## Spare parts list

| POS. | PCS | Part No.  | Description                         |
|------|-----|-----------|-------------------------------------|
| 01   | 1   | C15100016 | Copper Boiler 2Gr 6Lt               |
| 02   | 1   | C15100018 | Boiler Copper 1Gr 6L                |
| 03   | 2   | C50010050 | 3/8 Boiler's Connector Teflon Gaske |
| 04   | 1   | C38025001 | 2500W-230V- 6LTRS.COPPER ELEMENT    |
| 05   | 1   | C25093320 | Hexagonal Head Screew 8X20 Din 933  |
| 06   | 1   | C25012530 | Flat Washer M-8 Din-125             |
| 07   | 1   | C30000210 | Thermics Inf. Adaptor-1/2X1/2X1/4   |
| 08   | 2   | C50010010 | 21.1*25.7* 1/2 Teflon Gasket        |
| 09   | 1   | C50010030 | 40*52*2 Element Teflon Gasket       |
| 10   | 1   | C30000110 | 3 Tracks Adaptor 1/4 * 1/4 * 1/8    |
| 11   | 1   | C65000200 | Non Suction Valve                   |
| 12   | 1   | C65000110 | Cn10 Ptfе Ce Safety Valve           |
| 13   | 1   | C25000003 | Inox Ground Washer                  |
| 14   | 1   | C60100040 | Water Level Probe 1/4               |
| 15   | 1   | C30000200 | Thermics Sup. Adaptor 1/2 X 1/2     |
| 16   | 1   | C25679812 | M12 Washer Form A                   |

## New Elegance 2Gr: boiler assembly

Drawing



## New Elegance 2Gr: boiler assembly

## Spare parts list

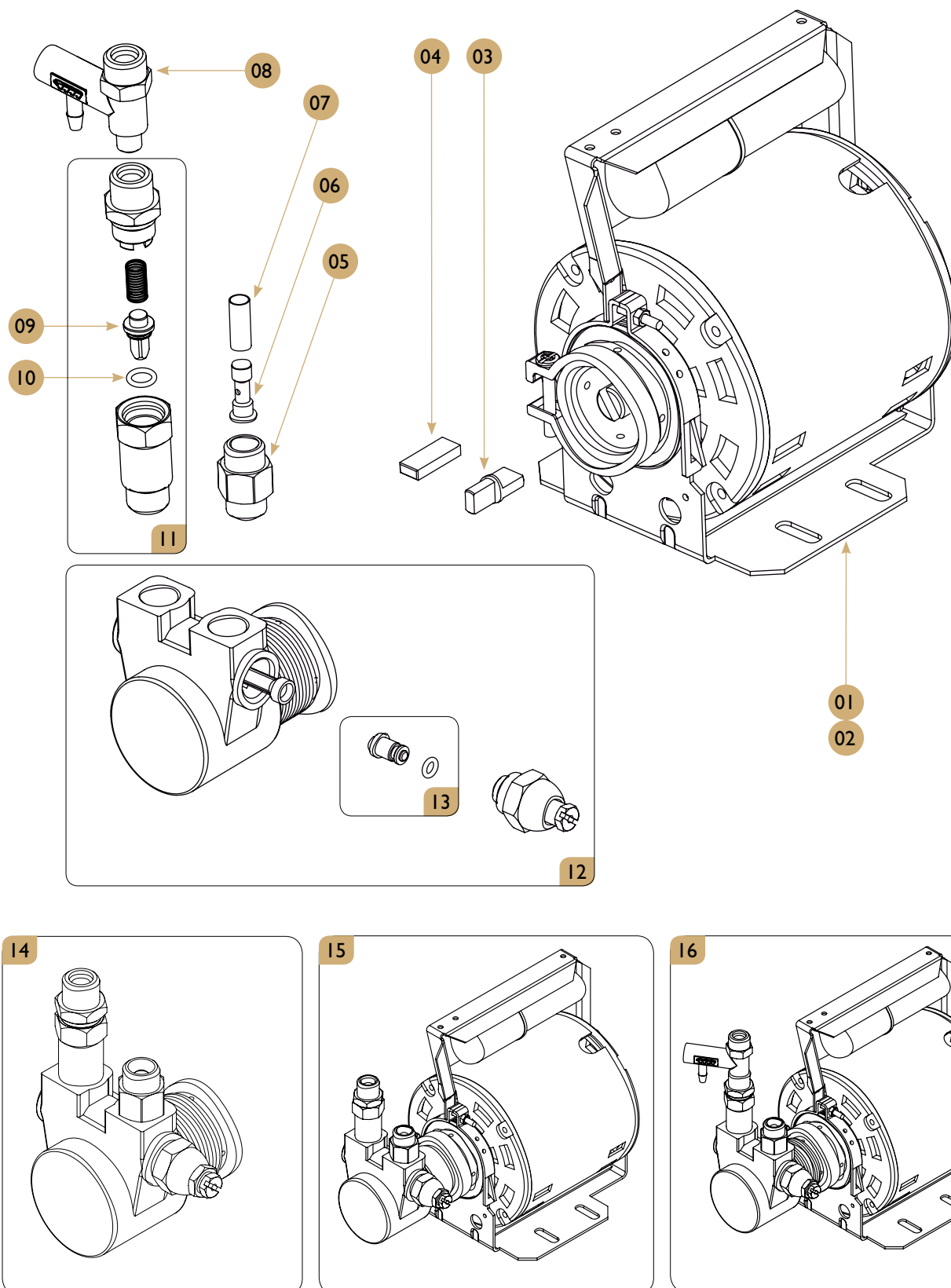
| POS. | PCS | Part No.  | Description                         |
|------|-----|-----------|-------------------------------------|
| 01   | 1   | C15100020 | Boiler 2Gr 11Lts.                   |
| 02   | 1   | C65000110 | Cn10 Ptfе Ce Safety Valve           |
| 03   | 2   | C30000315 | Bling Plug 1/8 Female               |
| 04   | 1   | C50010030 | 40*52*2 Element Teflon Gasket       |
| 05   | 1   | C38027000 | 3050W.230V- 2Gr Element             |
| *05  | 1   | C30834503 | 3450 W 230 V 2 GR ELEMENT           |
| *05  | 1   | C38045000 | 4500W-230V 2GR ELEMENT              |
| *05  | 1   | C38040000 | 4000 W- 230V 3GR ELEMENT            |
| *05  | 1   | C38060000 | 6000W.230V-3GR ELEMENT              |
| 06   | 1   | C25012530 | Flat Washer M-8 Din-125             |
| 07   | 1   | C25093320 | Hexagonal Head Screew 8X20 Din 933  |
| 08   | 1   | C60100040 | Water Level Probe 1/4               |
| 09   | 1   | C25000003 | Inox Ground Washer                  |
| 10   | 1   | C25679812 | M12 Washer Form A                   |
| 11   | 2   | C30000220 | Cone Injector 1/4                   |
| 12   | 2   | C50010020 | 13.2*18.2*2.5 1/4 Teflon Gasket     |
| 13   | 2   | C30000210 | Thermics Inf. Adaptor-1/2X1/2X1/4   |
| 14   | 4   | C50010010 | 21.1*25.7* 1/2 Teflon Gasket        |
| 15   | 2   | C50010050 | 3/8 Boiler's Connector Teflon Gaske |
| 16   | 2   | C30000003 | Reducer Male-Female-3/8 - 1/4       |
| 17   | 1   | C60100076 | Temp. Probe + Susp. Steam Pipe Icd  |
| 18   | 1   | C30000290 | Plug M 3/8                          |
| 19   | 2   | C30000100 | 2 Tracks Adaptor- 1/4 X 1/8         |
| 20   | 1   | C65000200 | Non Suction Valve                   |
| 21   | 2   | C30000200 | Thermics Sup. Adaptor 1/2 X 1/2     |

**Note:**

Parts 05 marked with \* are options on three-phase models.

## New Elegance: Rotary pumps

### Drawing



## New Elegance: Rotary pumps

## Spare parts list

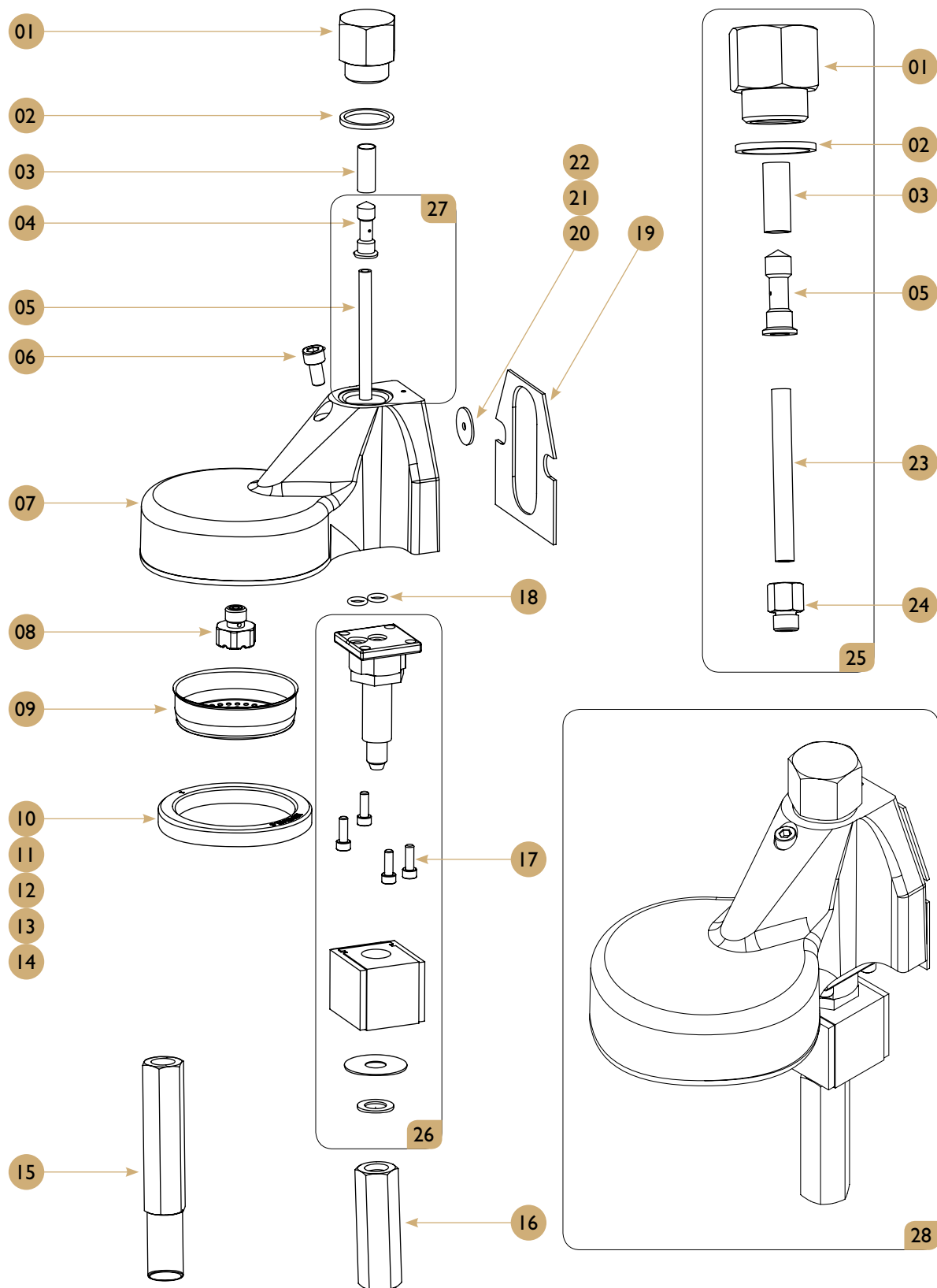
| POS. | PCS | Part No.  | Description                   |
|------|-----|-----------|-------------------------------|
| 01   | I   | C60000016 | Motor Crem 230V/50Hz          |
| 02   | I   | C60000028 | Motor Crem 120V               |
| 03   | I   | C30000019 | Cardan Joint Pump             |
| 04   | I   | C30000022 | Cardan Joint Pump Flat        |
| 05   | I   | C30000240 | PUMP ADAPTOR 3/8 X 3/8        |
| 06   | I   | C30100100 | Inlet Water Filter Holder     |
| 07   | I   | C70000009 | Tubular Group Filter          |
| *08  | I   | C30400055 | Pump Bypass Condor            |
| 09   | I   | C30369110 | Restrictor pin                |
| 10   | I   | C50000130 | O-Ring 8 X 1.9                |
| 11   | I   | C65000010 | Retention Valve               |
| 12   | I   | C60000030 | Pump (Crem Special Treatment) |
| 13   | I   | C60000031 | Piston Bypass Pump (Tec)      |
| 14   | -   | C60000033 | Pump Rotary Compact           |
| 15   | -   | CESCMPS00 | Motor&Pump Ass Std            |
| 16*  | -   | CESCMPE00 | MOTOR&PUMP ASS ECO            |

**Note:**

Part No. C30400055 and CESCMPE00 apply to the New Elegance Mini models.

## Group head

## Drawing



## Group head

## Spare parts list

| POS. | PCS | Part No.  | Description                         |
|------|-----|-----------|-------------------------------------|
| 01   | 1   | C30200035 | Long Plug 1/2 Group                 |
| 02   | 1   | C50010040 | 21.7*25.7*2 G/C-G Teflon Gasket     |
| 03   | 1   | C70000009 | Group Teflon Injector Rev3          |
| 04   | 1   | C30200061 | Group Teflon Injector Rev3          |
| 05   | 1   | C30200026 | Tefl Water Reduc. Holder 4X6x65     |
| 06   | 1   | C25091250 | Allen Screw 6*10 Din-912 Group      |
| 07   | 1   | C30200010 | Crem Brewing Group Body             |
| 08   | 1   | C30200040 | Diffuser                            |
| 09   | 1   | C75000010 | SHOWER                              |
| 10   | 1   | C75000081 | 8mm Group Head Gasket               |
| 11   | -   | C75000083 | FILTER 8.5MM                        |
| 12   | -   | C75000085 | Filter 9Mm                          |
| 13   | -   | C75000090 | EXTRA SEAL FOR GASKET 0,5 MM        |
| 14   | -   | C75000095 | EXTRA SEAL FOR GASKET 1 MM          |
| 15   | -   | C30000043 | High Group Brewing Group Thread     |
| 16   | 1   | C30000040 | Brewing Group Thread                |
| 17   | 4   | C25091210 | ALLEN SCREW 4X12 DIN-912            |
| 18   | 2   | C50000100 | O-Ring 6.07X1.78 Fkm Fda            |
| 19   | 1   | C50000010 | Green Body Flat Group Joint         |
| 20   | 1   | C50020000 | 3.5*18.2*2 Teflon Hot Water Reducto |
| 21   | -   | C50020020 | Chicle Teflon 2'5 (2'5X18'2X2)      |
| 22   | -   | C50020010 | CHICLE TEFLON 2 (2X18'2X1)          |
| 23   | 1   | C30200026 | Teflon Tube 4X6x55                  |
| 24   | 1   | C30200070 | Acople Tubo Portachicle             |
| 25   | -   | CESC50000 | Injector Kit Complete               |
| 26   | 1   | C60000112 | Gro Head Electrov. Parker 220V      |
| 27   | 1   | C60000115 | Gro Head Electrov. Parker 120V      |
| 28   | -   | C15000050 | Group Espresso Preass               |

**Note:**

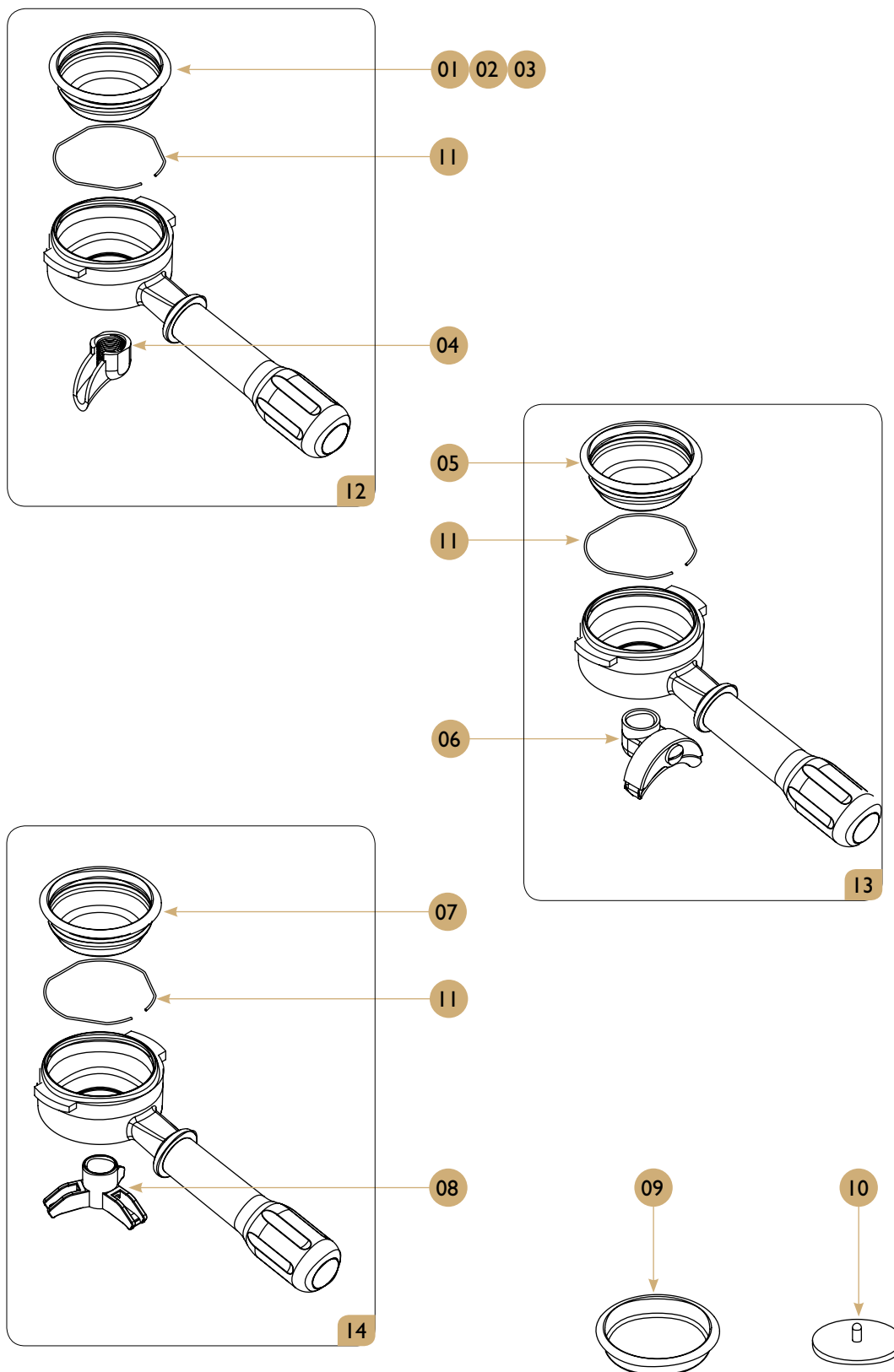
Sets C60000112 and C60000115 do not include no. 17 screws.

The CESC50000 set is designed for threaded group bodies (models prior to 2004).

Pos. 13/14 can be used for old and worn out seals/group heads to ensure proper sealing.

## Portafilters

Drawing



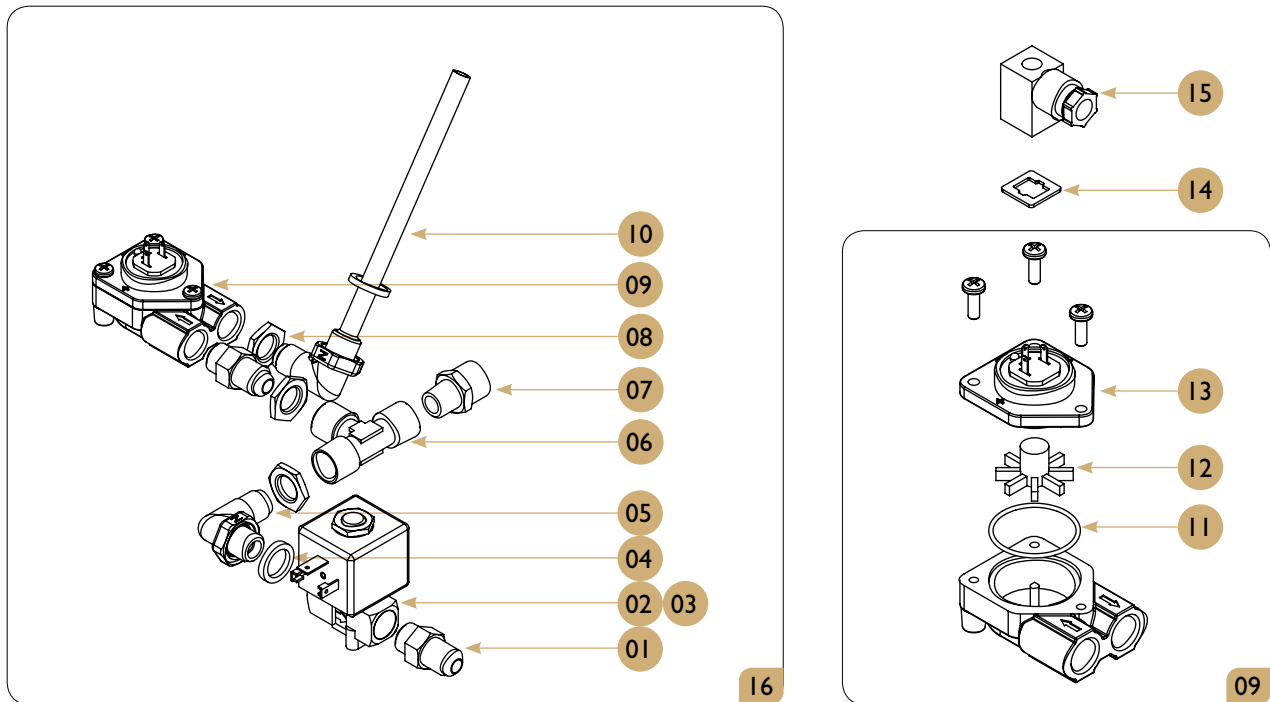
## Portafilters

## Spare parts list

| POS. | PCS | Part No.  | Description                        |
|------|-----|-----------|------------------------------------|
| 01   | -   | C75000059 | 1 Cup Filter 6 Gr                  |
| 02   | -   | C75000037 | 1 Cup Filter 6,5 Gr                |
| 03   | -   | C75000031 | 1 Cup Filter (7Gr)                 |
| 04   | -   | C75000050 | Spout 1 Cup                        |
| 05   | -   | C75000041 | 2 Cup Filter (14Gr)                |
| 06   | -   | C75000060 | Spout 2Cups                        |
| 07   | -   | C75000049 | 3 Cup Filter (21Gr)                |
| 08   | -   | C75000070 | Spout 3 Cups                       |
| 09   | -   | C75000020 | Blind Cup                          |
| 10   | -   | C75000000 | Blind Rubber Filter                |
| 11   | -   | C75000120 | Filter Spring                      |
| 12   | -   | C75001500 | Portafilter 1 Cup Std Incl Filter  |
| 13   | -   | C75002500 | Portafilter 2 Cups Std Incl Filter |
| 14   | -   | C75003000 | Portafilter 3 Cups Std Incl Filter |

## New Elegance Mini I Gr : water supply and drainage set

## Drawing

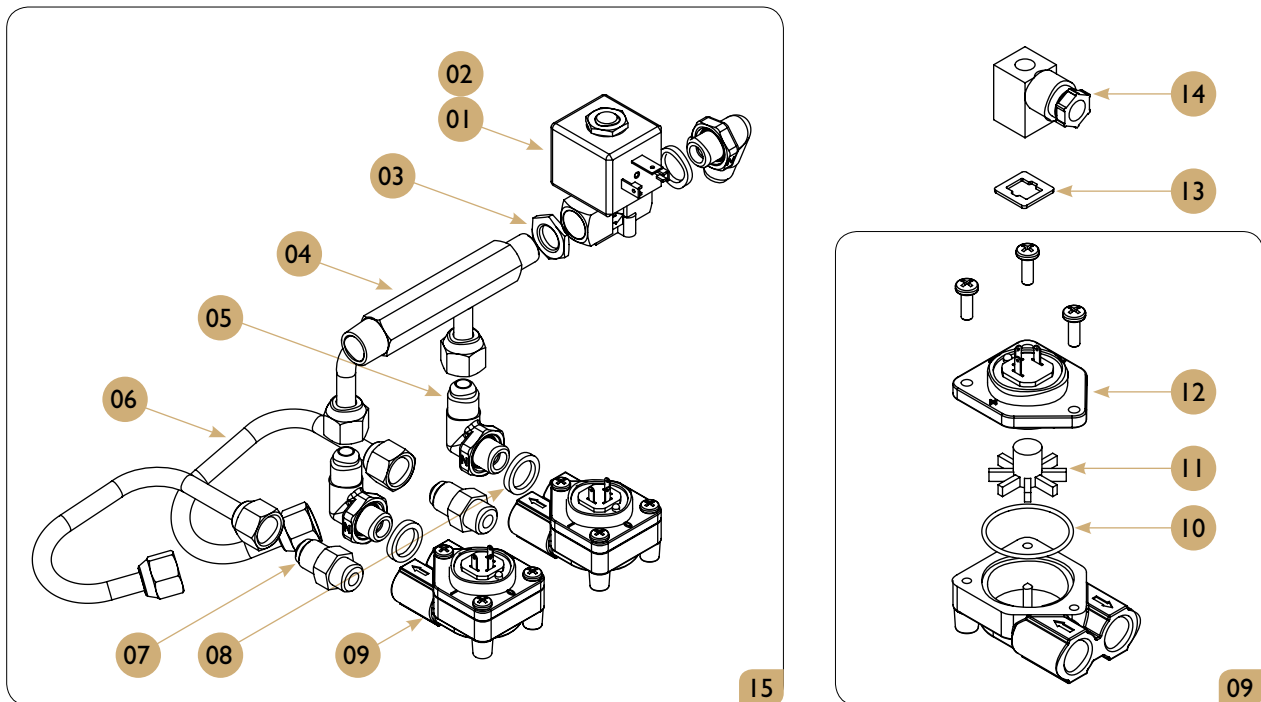


## Spare parts list

| POS. | PCS | Part No.   | Description                        |
|------|-----|------------|------------------------------------|
| 01   | 2   | C30000510  | Conical Adaptor 1/4*1/4 Electron   |
| 02   | 1   | C60000100  | 1/4 X 1/4 Electrovalve Parker 220V |
| 03   | 1   | C60000103  | 1/4 X 1/4 Electrovalve Parker 120V |
| 04   | 2   | C50010020  | 13.2*18.2*2.5 1/4 Teflon Gasket    |
| 05   | 1   | C30000215  | Conical Bend Adaptor 1/4 X 1/4     |
| 06   | 1   | C30000000  | T H-H-H-1/4 Mini                   |
| 07   | 1   | C30000002  | Buttress 1/4-3/8 Mini              |
| 08   | 3   | C30100010  | Hexagonal Nut 1/4 Pressostat       |
| 09   | 1   | C60100045  | Flowmeter UI/Netw. Brass Tef+Led   |
| 10   | 1   | C30000220  | Cone Injector 1/4                  |
| 11   | 1   | C60102020  | O-Ring Flowmeter                   |
| 12   | 1   | C60102010  | Frontal Botonera Elen              |
| 13   | 1   | C60102040  | Flow Meter Lid                     |
| 14   | 1   | C*45000001 | Flow Meter Joint                   |
| 15   | 1   | C60100055  | Flow Meter Connector               |
| 16   | -   | CESC00090  | Piping Mini Control 1 Std&Ta       |

## New Elegance Mini 2Gr : water supply and drainage set

## Drawing

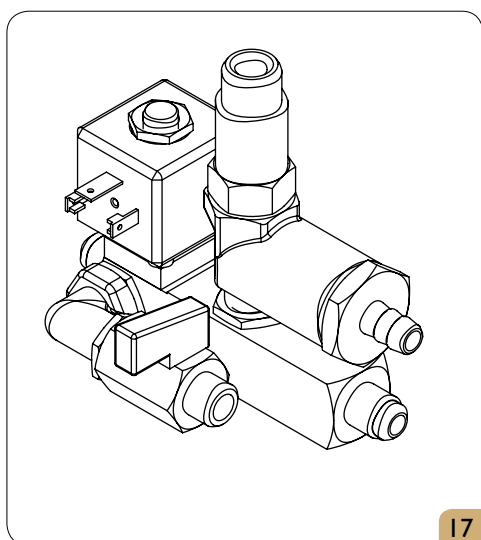
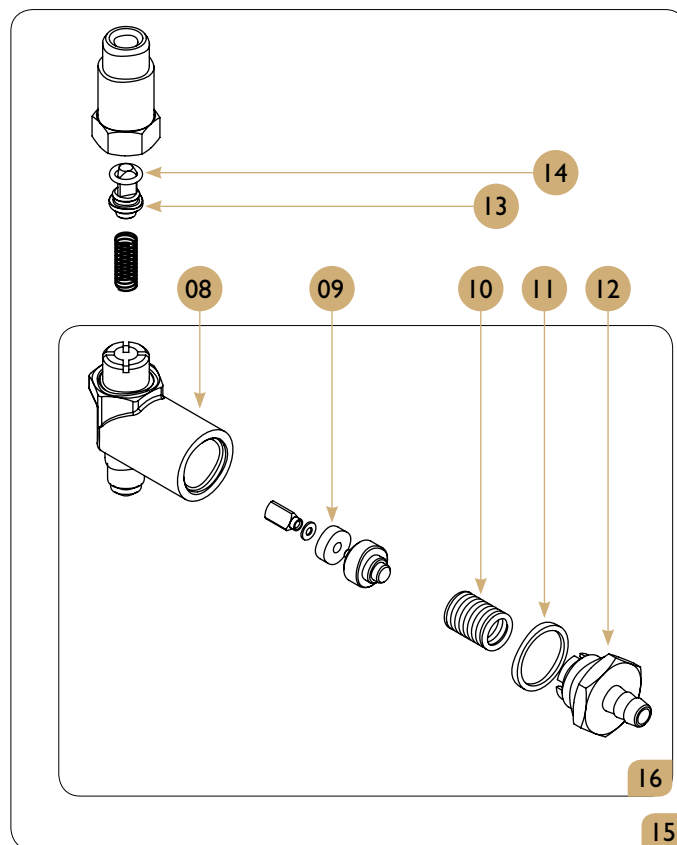
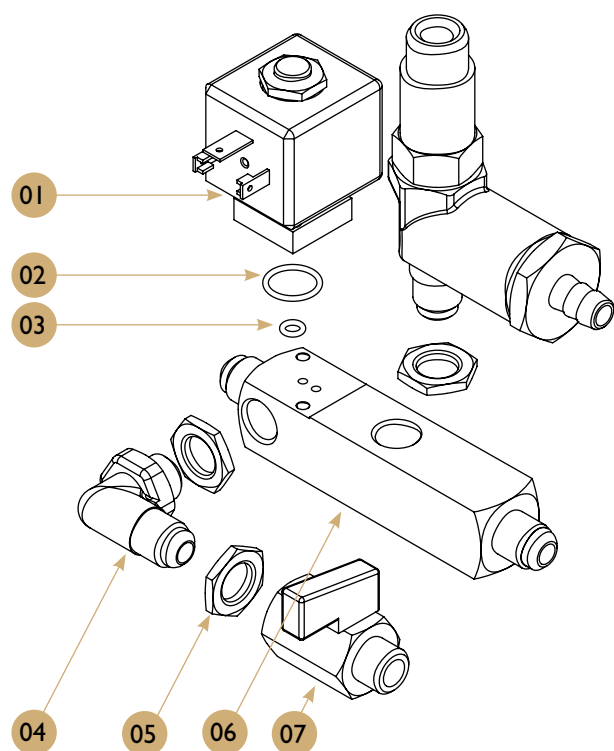


## Spare parts list

| POS. | PCS | Part No.   | Description                        |
|------|-----|------------|------------------------------------|
| 01   | 1   | C60000100  | 1/4 X 1/4 Electrovalve Parker 220V |
| 02   | 1   | C60000103  | 1/4 X 1/4 Electrovalve Parker 120V |
| 03   | 1   | C30100010  | Hexagonal Nut 1/4 Pressostat       |
| 04   | 1   | C35040101  | Mini Brass Tube For Battery        |
| 05   | 3   | C30000215  | Conical Bend Adaptor 1/4 X 1/4     |
| 06   | 2   | C35040102  | 4Ltrs Manifold Tube                |
| 07   | 2   | C30000510  | Conical Adaptor 1/4*1/4 Electron   |
| 08   | 3   | C50010020  | 13.2*18.2*2.5 1/4 Teflon Gasket    |
| 09   | 2   | C60100045  | FLOWMETER UL/NETW. BRASS TEF+LED   |
| 10   | 2   | C60102020  | O-Ring Flowmeter                   |
| 11   | 2   | C60102010  | Frontal Botonera Elen              |
| 12   | 2   | C60102040  | Flow Meter Lid                     |
| 13   | 2   | C*45000001 | Flow Meter Joint                   |
| 14   | 2   | C60100055  | Flow Meter Connector               |
| 15   | -   | CESC00098  | Piping Mini Control 2 Std&Ta       |

## New Elegance 2Gr: water supply and drainage set

## Drawing



## New Elegance 2Gr: water supply and drainage set

## Spare parts list

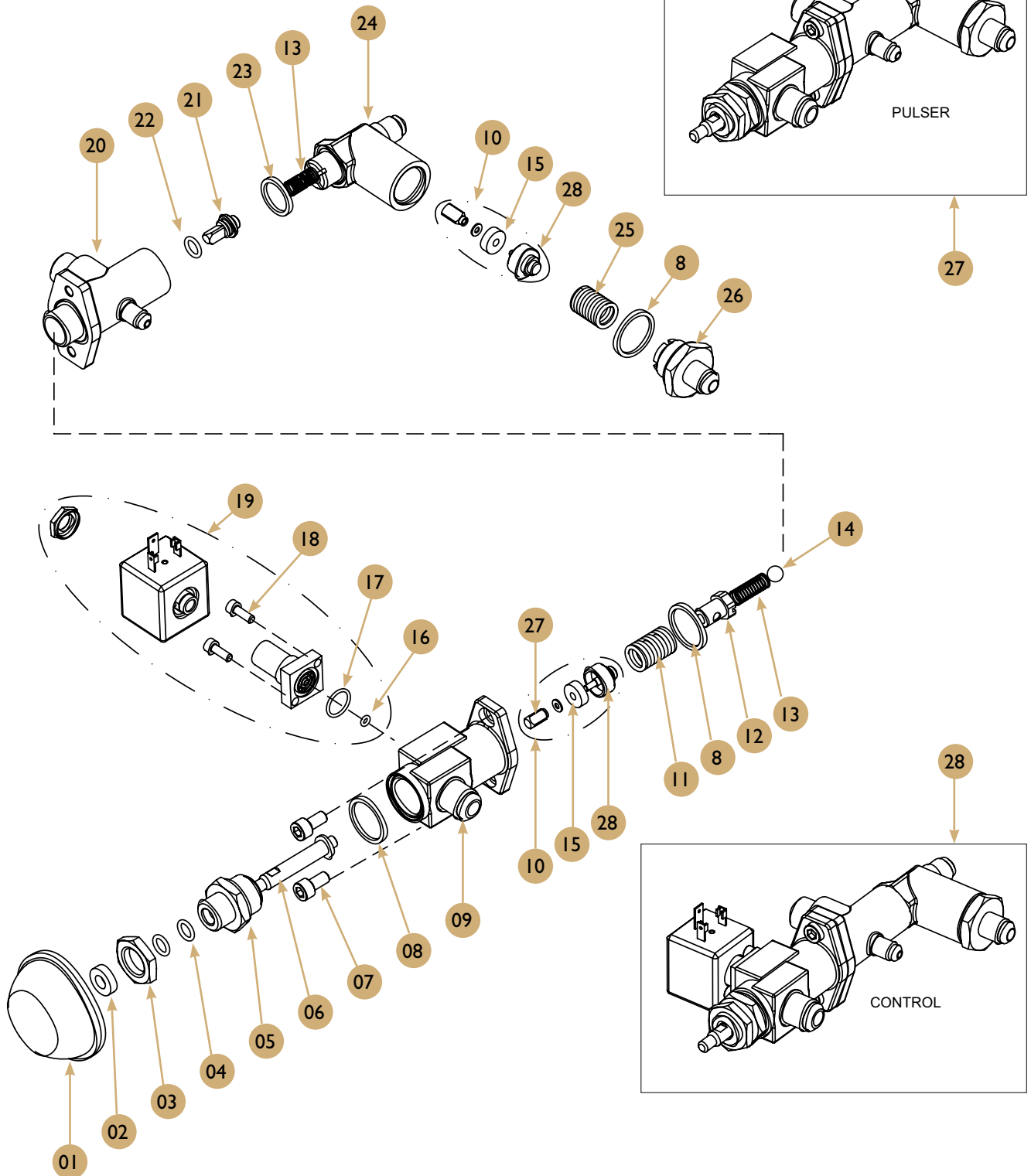
| POS. | PCS | Part No.  | Description                        |
|------|-----|-----------|------------------------------------|
| 01   | I   | C60000105 | 50/60Hz 220V Solenoid Electrovalve |
| 02   | I   | C50000105 | Large Autofill Solenoid Gasket     |
| 03   | I   | C50000110 | Small Autofill Solenoid Gasket     |
| 04   | I   | C30000215 | Conical Bend Adaptor 1/4 X 1/4     |
| 05   | 3   | C30100010 | Hexagonal Nut 1/4 Pressostat       |
| 06   | I   | C30100033 | Distributor Mc                     |
| 07   | I   | I860016   | Tap Drainage GI/4M-GI/4F Right     |
| 08   | I   | C30369100 | Relief Valve Body                  |
| 09   | I   | C50000020 | Gasket For Motor                   |
| 10   | I   | C55000030 | Expansion Valve Spring             |
| 11   | I   | C50010040 | 21.7*25.7*2 G/C-G Teflon Gasket    |
| 12   | I   | C30369135 | Barb Fitting 1/2 * 1/4 G/C         |
| 13   | I   | C30369110 | HOUSING RING                       |
| 14   | I   | C50000130 | O-Ring 8 X 1.9                     |
| 15   | I   | C65000031 | Retent+Expans.Valve Set No Hole    |
| 16   | I   | C65000020 | Expansion Valve Complete           |
| 17   | I   | CESC00093 | Water Splitter                     |

**Important:**

When ordering a replacement for electrovalve no. 1, specify if the machine operates at 230 V or 120 V.

## Tap Valves - Pulser and Control

Drawing



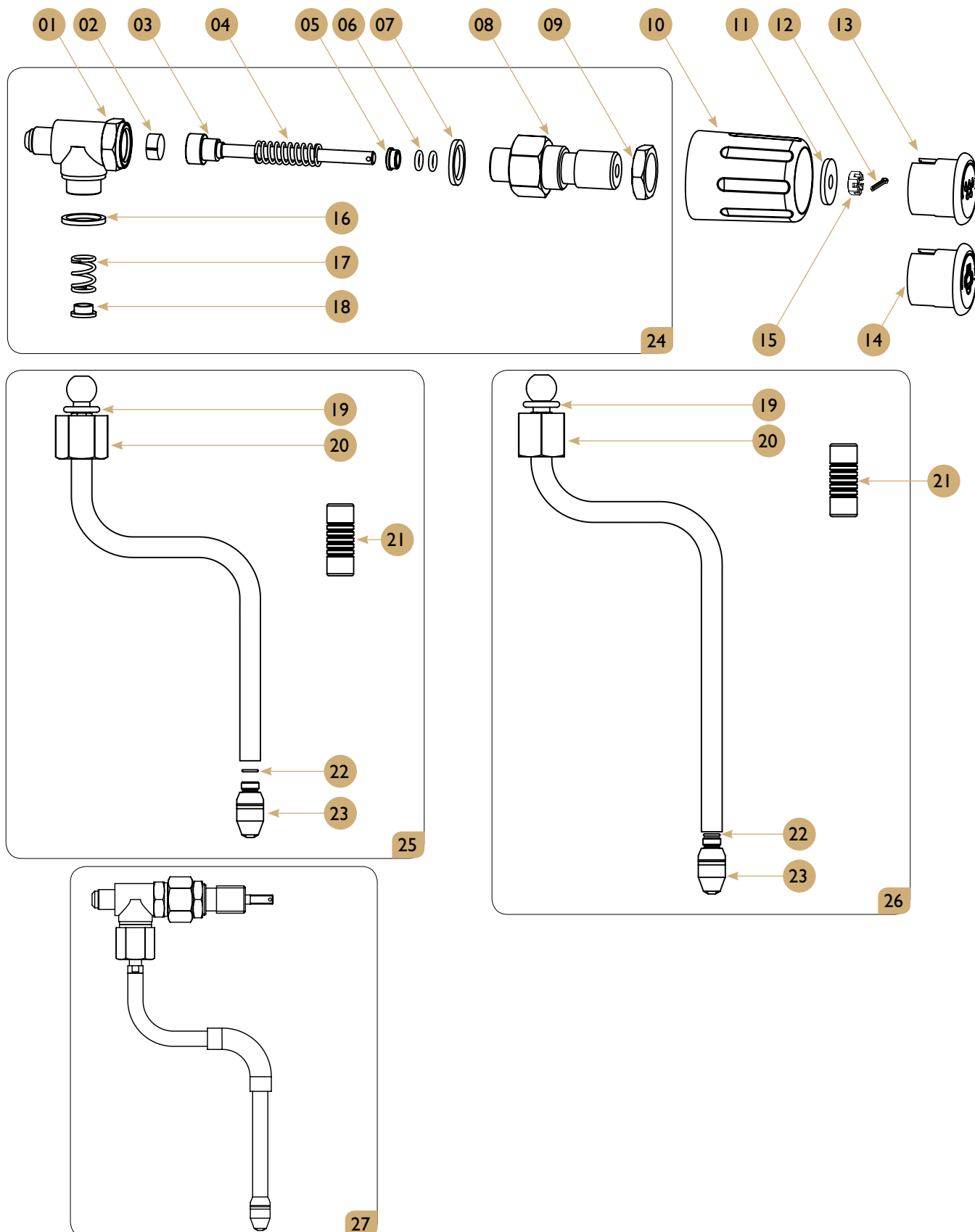
## Valve

## Spare parts list

| POS. | PCS | Part No.  | Description                                  |
|------|-----|-----------|----------------------------------------------|
| 01   | 1   | 40000040  | CHARGING TAP KNOB GASKETLESS                 |
| 02   | 1   | 50000030  | JOINT AXLE FLAT 15.5*7.5*4                   |
| 03   | 1   | C30100025 | Sliding Nut 3/8 Plated                       |
| 04   | 1   | C50000130 | O-RING 7.2 x 1.9                             |
| 05   | 3   | 30369140  | Male Adaptor 1/2 * 3/8 G/C                   |
| 06   | 1   | 30369145  | Valve Pushing Axle G/C                       |
| 07   | 1   | 25091250  | Allen Screw 6X10 Din-912                     |
| 08   | 1   | 50010040  | 21.7*25.7*2 G/C-G TEFLON GASKET              |
| 09a  | 1   | 30369125  | Tap Body (Pulser)                            |
| 09b  | 1   | 30369130  | Tap Body Electrovalve (Control)              |
| 10   | 1   | CTAV7-26  | Tap Valve                                    |
| 11   | 1   | 55000020  | Discharge Valve Spring Leva                  |
| 12   | 1   | 30369155  | Spring Seat                                  |
| 13   | 2   | 55000010  | 8*32*0.4 Retention Valve Spring              |
| 14   | 1   | 25000020  | Muelle Valvula Seta                          |
| 15   | 2   | C50000020 | Gasket for Motor                             |
| 16   | 1   | C50000110 | Small Autofill Solenoid Gasket               |
| 17   | 1   | C50000105 | Large Autofill Solenoid Gasket               |
| 18   | 1   | C25091210 | Allen Screw 4X12 Din 912                     |
| 19   | 1   | C60000105 | 50/60HZ 220V SOLENOID ELECTROVALVE (Control) |
| 20   | 1   | C30369120 | Thermics Valve Body                          |
| 21   | 1   | C30369110 | Housing Ring                                 |
| 22   | 1   | C50000130 | O-Ring 8 X 1.9                               |
| 23   | 1   | C50010000 | O-Ring Teflon 17*21.8*2-3/8"                 |
| 24   | 1   | 30369100  | Relief Valve Body                            |
| 25   | 1   | 55000030  | Expansion Valve Spring                       |
| 26   | 1   | 30369135  | Fitting                                      |
| 27   | 1   | 15000200  | Tap Valve Complete (Pulser)                  |
| 28   | 1   | 15000210  | Tap Valve Complete (Control)                 |

## Steam tap

## Drawing



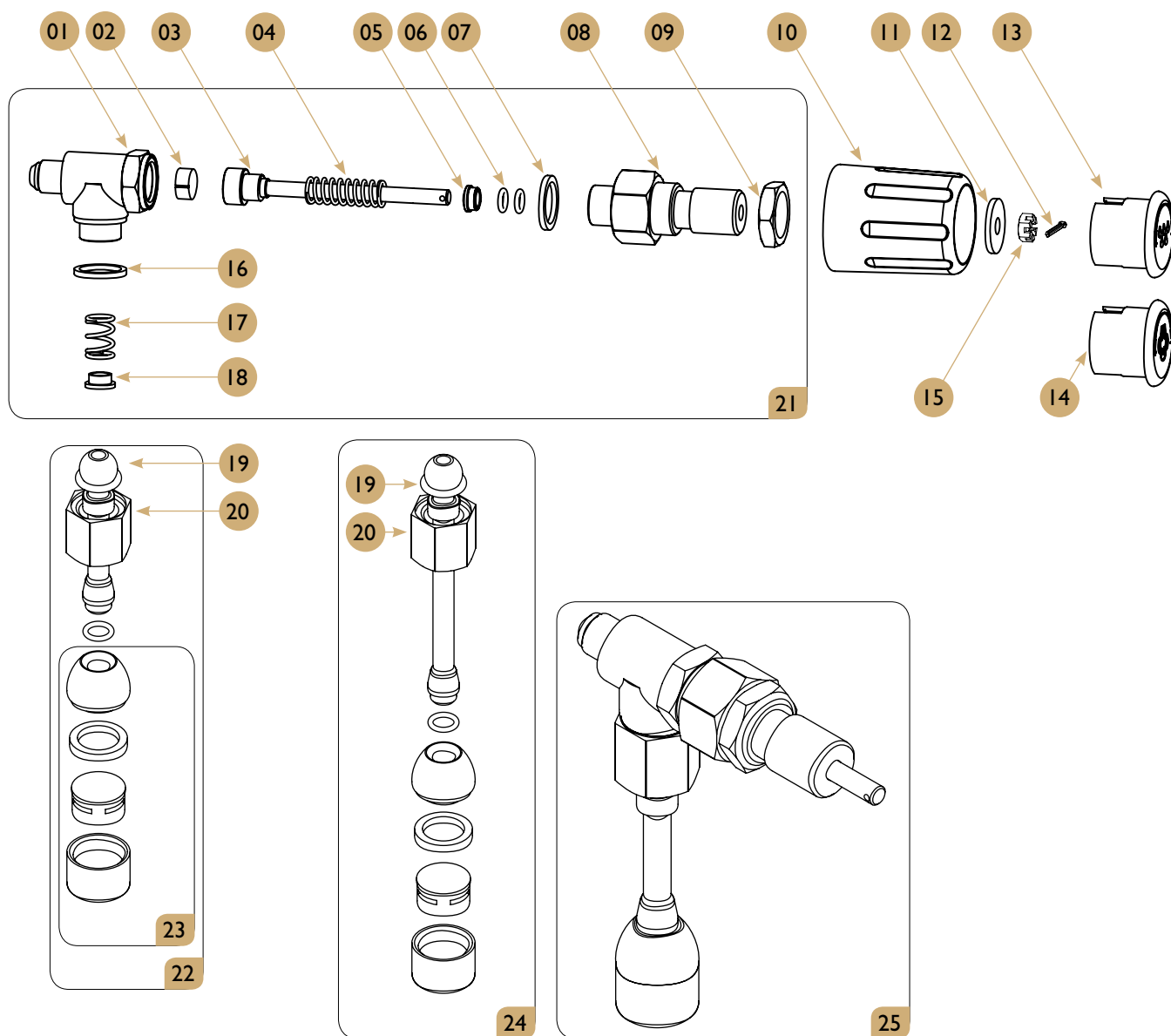
## Steam tap

## Spare parts list

| POS. | PCS | Part No.  | Description                         |
|------|-----|-----------|-------------------------------------|
| 01   | 1   | C30370070 | Tap Body                            |
| 02   | 1   | C30370060 | Close Nut                           |
| 03   | 1   | C30370050 | Closing Shaft M-6                   |
| 04   | 1   | C30370040 | Shaft Spring                        |
| 05   | 1   | C30370065 | Push Cap                            |
| 06   | 2   | C30370020 | Shaft Ring                          |
| 07   | 1   | C30370030 | Gasket                              |
| 08   | 1   | C30370010 | Tap Fitting                         |
| 09   | 1   | C30370140 | Tap Fixing Nut                      |
| 10   | 1   | C40000015 | High Group Tap Knob                 |
| 11   | 1   | C25012521 | Stainless Steel Knob Washer         |
| 12   | 1   | C30370110 | Water/Steam Knob Pin                |
| 13   | 1   | C30370130 | Steam Tap Knob Anagram              |
| 14   | 1   | C30370120 | Water Tap Knob Anagram              |
| 15   | 1   | C25097960 | Steam/Water Tap Nut M6-Din 979      |
| 16   | 1   | C50010080 | Gasket Tap Steam/Water Teflon       |
| 17   | 1   | C30370076 | Spring Steam/Water Tap              |
| 18   | 1   | C30370077 | Gasket Tap Steam/Water Brass        |
| 19   | 1   | C30370075 | O-Ring 12.1X2.7mm                   |
| 20   | 1   | C70000010 | Nut 3/8 For Steamer                 |
| 21   | 1   | C70000035 | Protection Rubber                   |
| 22   | 1   | C50010090 | O-Ring 6*1                          |
| 23   | 1   | C30370195 | Nozzle Steam Tap 3H M8.5 With Gaske |
| 24   | 1   | C15000325 | Tap Steam/Water Body                |
| 25   | -   | C30370095 | Pipe Steam Eleg./Megacrem Wo Nozzle |
| 26   | -   | C35010052 | Pipe Steam Eleg./Mega Ta Wo Nozzle  |
| 27   | -   | C15000370 | Tap Steam Eleg./Mega Comp 4H Bf     |

## Hot water taps

## Drawing



## Hot water taps

## Spare parts list

| POS. | PCS | Part No.  | Description                    |
|------|-----|-----------|--------------------------------|
| 01   | 1   | C30370070 | Tap Body                       |
| 02   | 1   | C30370060 | Close Nut                      |
| 03   | 1   | C30370050 | Closing Shaft M-6              |
| 04   | 1   | C30370040 | Shaft Spring                   |
| 05   | 1   | C30370065 | Push Cap                       |
| 06   | 2   | C30370020 | Shaft Ring                     |
| 07   | 1   | C30370030 | Gasket                         |
| 08   | 1   | C30370010 | Tap Fitting                    |
| 09   | 1   | C30370140 | Tap Fixing Nut                 |
| 10   | 1   | C40000015 | High Group Tap Knob            |
| 11   | 1   | C25012521 | Stainless Steel Knob Washer    |
| 12   | 1   | C30370110 | Water/Steam Knob Pin           |
| 13   | 1   | C30370130 | Steam Tap Knob Anagram         |
| 14   | 1   | C30370120 | Water Tap Knob Anagram         |
| 15   | 1   | C25097960 | Steam/Water Tap Nut M6-Din 979 |
| 16   | 1   | C50010080 | Gasket Tap Steam/Water Teflon  |
| 17   | 1   | C30370076 | Spring Steam/Water Tap         |
| 18   | 1   | C30370077 | Gasket Tap Steam/Water Brass   |
| 19   | 1   | C30370075 | O-Ring 12.1X2.7mm              |
| 20   | 1   | C70000010 | Nut 3/8 For Steamer            |
| 21   | -   | C15000325 | Tap Steam/Water Body           |
| 22   | -   | C30370080 | Lanza Agua Mod Classic         |
| 23   | -   | C30000050 | Nozzle Water Tap Complete      |
| 24   | -   | C35010056 | Hot Water Pipe For High Group  |
| 25   | -   | C15000330 | Tap Hot Water Complete         |

## New Elegance Mini Control 1Gr & 2Gr

| Main components                    | Part No.  | Months (Cycles) |            |            |            |
|------------------------------------|-----------|-----------------|------------|------------|------------|
|                                    |           | 6 (12500)       | 12 (25000) | 18 (37500) | 24 (50000) |
| Boiler                             |           |                 |            |            |            |
| Non suction valve                  | C65000200 |                 | Replace    |            | Replace    |
| 1/4 X 1/4 Electrovalve Parker 220V | C60000100 |                 |            |            | Replace    |
| Thermics Sup. Adaptor 1/2 X 1/2    | C30000200 |                 | Check      |            | Replace    |
| Thermics Inf. Adaptor-1/2X1/2X1/4  | C30000210 |                 | Check      |            | Replace    |
| Cone Injector 1/4                  | C30000220 |                 | Check      |            | Replace    |
| Brewing group                      |           |                 |            |            |            |
| Gro Head Electrov. Parker 220V     | C60000112 |                 |            |            | Replace    |
| Showers                            | C75000010 | Replace         | Replace    | Replace    | Replace    |
| 8mm group head gasket              | C75000081 | Replace         | Replace    | Replace    | Replace    |
| Taps                               |           |                 |            |            |            |
| Steam tap body                     | C15000325 |                 | Clean      | Replace    |            |
| Water tap body                     | C15000325 |                 |            |            | Replace    |
| Motor-pump                         |           |                 |            |            |            |
| Pump head                          | C60000030 |                 |            |            | Replace    |
| Retention Valve                    | C65000010 |                 |            |            | Replace    |
| Pump Bypass Condor                 | C30400055 |                 |            |            | Replace    |



### Important:

6 months service interval for joints and showers of the brewing group is estimated for a machine where cleaning was carried out properly. Never use excessive force to try to close the porta-filter on the brewing group.

## New Elegance Display Control 2Gr & 3Gr

| Main components                    | Part No.  | Months (Cycles) |            |            |            |
|------------------------------------|-----------|-----------------|------------|------------|------------|
|                                    |           | 6 (12500)       | 12 (25000) | 18 (37500) | 24 (50000) |
| Boiler                             |           |                 |            |            |            |
| Non Suction Valve                  | C65000200 |                 | Replace    |            | Replace    |
| Solenoid Electrovalve 50/60Hz 220V | C60000105 |                 |            |            | Replace    |
| Thermics Sup. Adaptor 1/2 X 1/2    | C30000200 |                 | Check      |            | Replace    |
| Thermics Inf. Adaptor-1/2X1/2X1/4  | C30000210 |                 | Check      |            | Replace    |
| Cone Injector 1/4                  | C30000220 |                 | Check      |            | Replace    |
| Brewing group                      |           |                 |            |            |            |
| Gro Head Electrov. Parker 220V     | C60000112 |                 |            |            | Replace    |
| Showers                            | C75000010 | Replace         | Replace    | Replace    | Replace    |
| Group Head Gasket                  | C75000081 | Replace         | Replace    | Replace    | Replace    |
| Taps                               |           |                 |            |            |            |
| Steam tap body                     | C15000325 |                 | Clean      | Replace    |            |
| Water tap body                     | C15000325 |                 |            |            | Replace    |
| Motor-pump                         |           |                 |            |            |            |
| Pump head                          | C60000030 |                 |            |            | Replace    |
| Retention Valve                    | C65000010 |                 |            |            | Replace    |
| Retent+Expans. Valve Set No Hole   | C65000031 |                 |            |            | Replace    |



### Important:

6 months service interval for joints and showers of the brewing group is estimated for a machine where cleaning was carried out properly. Never use excessive force to try to close the porta-filter on the brewing group.

For the warranty to be valid, the conditions for maintenance must have been followed in accordance with our instructions, proper care must have been taken and any claim against the warranty must be sent without delay.

The equipment in question may not be used while awaiting service if there is any risk that the damage or defect would worsen.

The warranty will not cover the consumption of supplies such as glassware, normal maintenance such as the cleaning of filters, water contamination, limescale or problems associated with incorrect voltages, pressure or amounts of water.

The warranty will not cover damages of defects caused by the incorrect handling and operation of the appliance.

## **TECHNICAL SUPPORT**

**Contact your supplier**

**Your Dealer**

---

---

---

---

**crem**<sup>®</sup>  
INTERNATIONAL

[www.creminternational.com](http://www.creminternational.com)

**MADE IN SPAIN**