

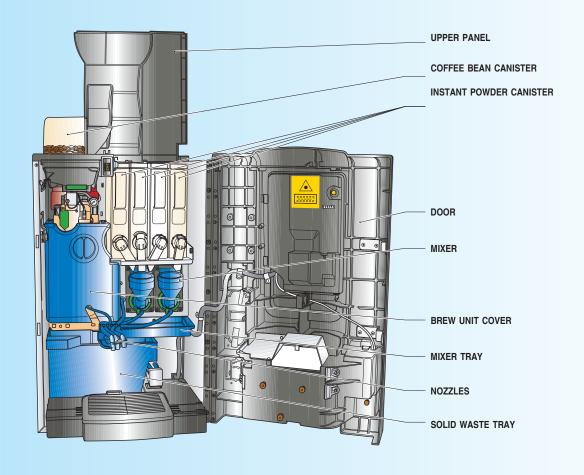
# **KREA ESPRESSO**

SOME SIMPLE INSTRUCTIONS ARE SUPPLIED HERE BELOW TO LOAD AND CLEAN YOUR MACHINE

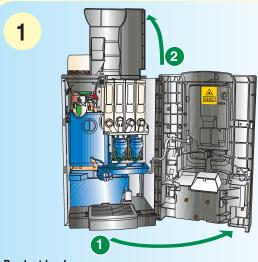


WARNINGS



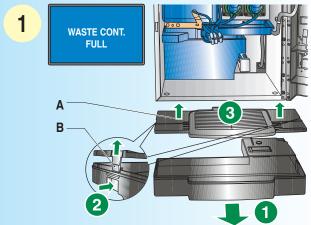






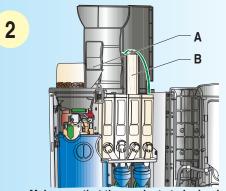
### **Product load**

- Open the machine door
- Lift the upper panel



## Clean the waste trays

- As soon the message "FULL WASTE" appears, open the machine door
- Take the tray by its sizes, lift slightly and pull
- Push on hook B to release cover A of the liquid waste tray
- Empty and wash the tray

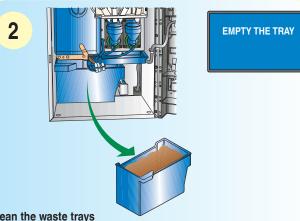




Make sure that the products to be loaded have been properly preserved and used before their expiration

### **Product load**

- Load the coffee beans from the mouth (A)
- Load the instant powder by opening the canister cover (B) and make sure that the loaded powder is not compressed
- Re-close the canisters and lower the upper panel
- Close the door and wash the mixer by means of a password



### Clean the waste trays

- Open the machine door
- Take the liquid waste tray by its sizes, lift slightly and pull
- Remove the solid waste tray, empty and wash it Re-position the trays by following the reverse order
- Close the machine door and reset the waste



# Password and closed-door operations

- The machine is ready to carry out closed-door operations. You can reset the solid waste count and wash the mixer.
- Closed-door operations are automatically carried out after the password entry.
- Press and hold down the last key at the bottom on the right (9) for 5 seconds.
- The machine displays the message "PASSWORD".



# Password entry

Use the machine keyboard to enter the password; each key has the numeric value shown by the figure.

The waste reset or the mixer wash cycle is automatically done after the relative password entry.



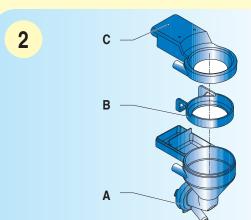
# **COMPLETE CLEANING**

# В Α

# Disassemble the mixer

- Lift the instant powder dispensing mouth (D)
- Detach the tube (A) from the mixer
- Turn the lever (B) counterclockwise
  Take the mixer unit (C) and pull

# **KREA ESPRESSO**



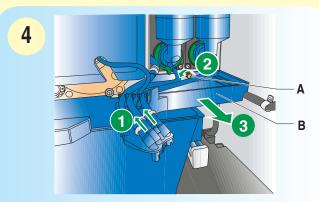
# Disassemble the mixer

Detach all components: funnel (A), mixer ring (B), water conveyor (C)



### Disassemble the mixer impeller

Exercise a light traction to disassemble the mixer impeller



# Disassemble the nozzles and the mixer tray

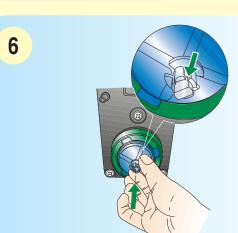
- Detach the tubes from the nozzles
- Detach the nozzles from the support
- Unscrew the knurl (A) from the mixer tray (B)
   Remove the mixer tray



To avoid altering the taste of drinks, never use detergents that are too much flavoured and/or solvents

### Sanitisation of components

- Wash all components with a sanitising solution and make sure that all visible residues and films are mechanically removed by means of pipe cleaners and/or brushes.
- · Rinse and dry the parts carefully



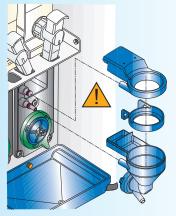
# Assemble the mixer impeller

- Re-position and push the mixer impeller
- Make sure that you have inserted it to the bottom, until you hear a



# **COMPLETE CLEANING**

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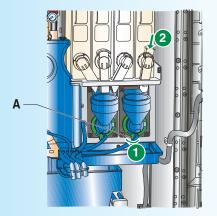
### Assemble the mixer

Re-assemble the components and re-position the mixer

Make sure that couplings are properly inserted into the mixer

# KREA ESPRESSO

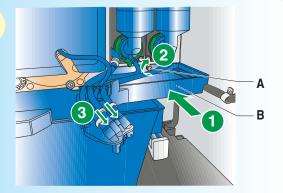
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### Assemble the mixer

- Rotate the lever (A) clockwise to secure the mixer to the machine
- Re-connect the tubes to the mixers
- Lower the instant powder mouths

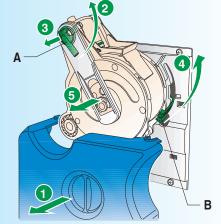
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### Disassemble the nozzles and the mixer tray

- Re- position the mixer tray (B)
- Screw the knurl (A)
- Re-position the nozzles and connect the relative tubes
- Close the door and wash the mixer by means of a password to remove any detergent residue.

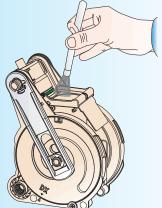
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### Disassemble and clean the brew unit

- · Remove the cover from the brew unit
- Rotate the coffee outlet nozzle (A) by 90° and pull it
- Operate the unit retaining lever (B) and rotate it to arrange it horizontally
- Extract the coffee unit

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### Clean the brew unit

- Whenever you load or at least once a week, clean around the brew unit and remove all coffee residues
- Remove all powder by means of a brush or a small vacuum-cleaner
- Rinse the brew unit beneath a water jet
- Re-position the brew unit by carrying out all operations in the reverse order

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To avoid any risk of chemical oxydation or corrosion in general, use neutral detergents and avoid any solvent

# Clean the dispensing compartment

To clean the dispensing compartment and the cup support, use a soft piece of cloth, dampened with a detergent solution.

For a correct operation of the cup sensor, keep the sensor window and the reflector in the front clean.