



INSTRUCTION MANUAL, INDEX.



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1, GENERAL INFORMATION.

Vibiemme S.r.l. has taken every possible precaution to ensure safe operation and efficient equipments. The safety devices built in are designed to protect operators and authorized technicians.

- Please read this manual before installing, starting and using the machine. Failure to do so may result in equipment damage, poor machine performance, health hazards, or personal injury.
- This manual is an integral part of the machine and must be available to the user and / or maintenance performer. In case of loss or request for more information, contact your local dealer or the manufacturer. The manual reflects the state of technology at the present time and can not be considered inadequate for any subsequent updates: the manufacturer reserves the right to modify the manual without the obligation to update previous versions, except in exceptional cases.
- The device can be used by children aged not under 14 years and persons with reduced physical, sensory or mental capabilities, or lack of experience or the necessary knowledge, provided under surveillance or after that they have received instructions to ensure safe operation and to the understanding of the dangers inherent in it. Children should not play with the appliance. Cleaning and maintenance meant to be performed by the user does not have to be made by children without supervision.

IT IS FORBIDDEN:

- Operate the machine without observing safety rules in force in the country of installation;
- operate the machine in the absence of connection of grounding. Failure to do so may result in electric shock;
- replace or remove the safety decals and nameplate affixed directly on the machine and on the packaging, for installation and use proper and safe;
- touch groups or nozzles during operation of the machine. The lances must be handled only by the grips. The beverages dispensed and some parts of the machine are hot and can cause burns;
- remove or tamper with any part of the machinery and NOT make unauthorized modifications. Contact authorized and specialized technical in the area;
- pull the power cord to disconnect the plug;
- let the machine to be used by children or unsuitable staff;
- expose the machine to the weathering (sun, rain etc ...);
- leave the machine in places where the ambient temperature is at or below 0°C, as the residue of water in the boiler could freeze and cause damage;
- install the machine in places where are used water jets that could reach the machine;
- operate the machine if any door or panel is not properly closed;
- insert spoons, forks or other utensils into the inner parts of the machine;
- operate the machine in the absence of water;
- fill the tank with hot or boiling water;
- obstruct ventilation openings: Leave at least 10 cm. of space between the machine and any walls, and at least 5 cm on both sides, to allow proper ventilation.

**FOR CORRECT OPERATION, USE:**

- Only ground coffee.
- Only fresh network water , suitably softened (~ 7 French degrees).
- Only original spare parts Vibiemme S.r.l.

FAILURE TO COMPLY WITH THESE INSTRUCTIONS EXCLUDES THE POSSIBILITY OF BENEFIT OF THE GUARANTEE AND THE MANUFACTURER OR MAINTENANCE TECHNICIAN DECLINES ANY LIABILITY.

VIBIEMME S.R.L.DISCLAIMS ANY RESPONSIBILITY IN THE FOLLOWING CASES:

- If the machine is used in different ways than those described in this manual;
- if you do not conform to the requirements of safety and maintenance;
- if you do not use original spare parts Vibiemme;
- if **INSTALLER** or **MAINTENANCE TECHNICIAN**, is not authorized and specialized;
- **THE INSTALLER** or **MAINTENANCE TECHNICIAN** must inform the manufacturer of **POSSIBLE MALFUNCTION** or misuse that could affect the safety of the original system.
- **CHECK** conditions of the components and, if defective, stop the installation and ask for their replacement.
- **If the machine is to remain unused for a long time you need to disconnect the power and water supply if connected.**



1.1, DESCRIPTION OF SYMBOLS.

Information regarding the operations at risk in this manual are marked with the following symbols which indicate:



Danger due to **electricity**.



ATTENTION!

General danger or miscellaneous information.



Thermal hazard (burns).



WARNING

Danger to machine damage.



1.2,

INTENDED USE.

The coffee machine has been created and designed solely for dispensing espresso coffee and for the preparation of hot drinks (The, cappuccino, etc) by means of hot water or steam supply.

Only for this application it is to be used, any other use is considered improper and therefore dangerous.

1.3,

IMPROPER USE.

The coffee machine was built and designed for a food use only and so it is forbidden to:

- introduce liquids other than water;
- heat drinks or other non-food substances;
- introduce, in the filter holder, other than ground coffee;
- place on the holding surface other objects other than cups and mugs;
- place containers with liquids on the holding surface;
- block the air vents with cloth or other materials;
- cover the holding surface with a cloth;
- touch the dispensing area with the hands;
- use the machine if it is heavily wet.

IMPORTANT

IN THIS SECTION WE HAVE LISTED SOME SITUATIONS OF REASONABLY FORESEEABLE MISUSE. HOWEVER, THE USE OF THE MACHINE MUST COMPLY WITH THE INFORMATION IN THE SECTION "INTENDED USE".

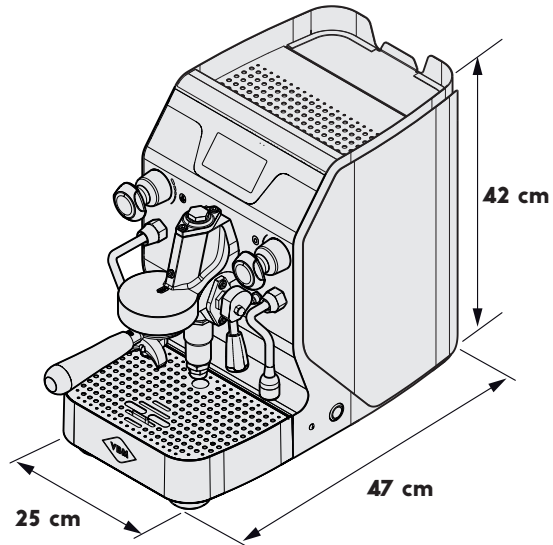
2.1, DESCRIPTION OF THE MACHINE.

The following are the main features of the semi-automatic espresso machine with lever controlled dispensing.

- Copper boiler in reservoir for the production of hot water and steam.
- Boiler load by vibration pump activated by coffee dispensing lever.
- Pre-calibrated thermostat for control of the correct pressure in the boiler.
- The heating element is constituted by an electrical resistor immersed in the boiler; it allows the heating of the water and the steam production.
- Dispensing unit in chrome-plated brass.
- Vibration pump.
- Chrome-plated copper water and steam lance with ergonomic knobs.
- Water tanks in plastic for food use having a capacity of 2.5 lt.
- Control of water level of the reservoir through the sensor.
- Display for coffee delivery, steam delivery, hot water delivery and alarm signalling.



2.2, TECHNICAL DATA.



ENG

Boiler capacity - Coffee boiler	0,5 liters
Boiler capacity - Steam Boiler	2 liters
Electrical connection	240V - 50/60Hz
Power	600 + 1200 W

Noise	< 70 db
Temperature of operation	+5° to +30°C
Storage temperature	+5° to +40°C
Net weight	33 kg

2.3,

SAFETY.

- Panels of protection of the inner parts fastened with screws.
- Water level sensor.

When the water reaches the minimum level (1,5 cm from the bottom) automatically all the functions of the machine are disabled, the line led remains illuminated indicating voltage on. Turn off the machine by placing the main switch on "OFF" and fill the water tank as described in the relevant paragraph.

SAFETY THERMOSTAT

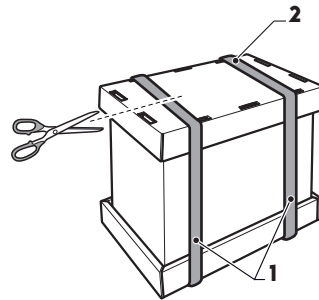
- It turns on when the temperature in the boiler reaches 150°C by disconnecting the voltage to the resistance in order to prevent the burn.



3, UNPACKING AND POSITIONING.

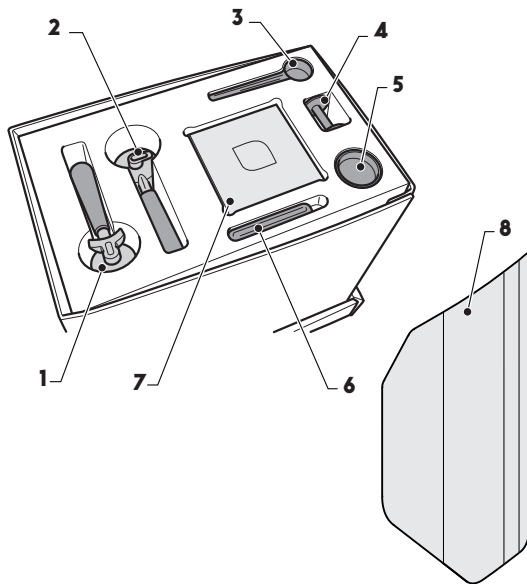
3.1, UNPACKING THE MACHINE.

- Always check the integrity of the packaging: inform the carrier of any damage.
- Cut the straps (1) and open the upper part (2) of the package.
- Take out the accessories: equipment and technical documentation (manuals).
Open the cellophane and lift the machine by FROM BASE.
- The elements (cardboard, cellophane, metal staples etc.) Can cut or injure if not handled carefully or if used incorrectly; keep away from the reach of the children or unauthorized people.



3.2, EQUIPMENT.

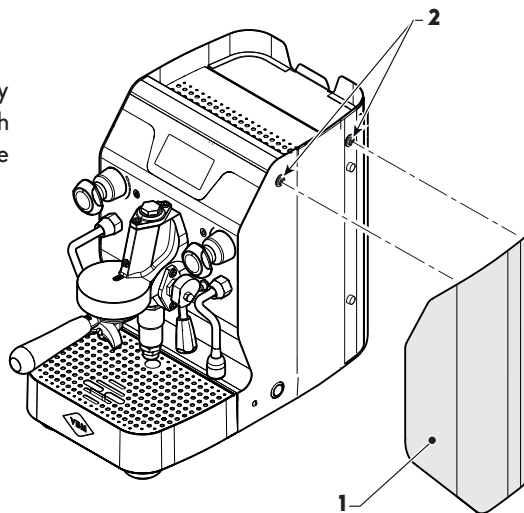
- 1 2 coffee filter holder.
- 2 1 coffee filter holder.
- 3 Measure.
- 4 Presser.
- 5 Blind filter.
- 6 Brush.
- 7 Instruction manual.
- 8 Wings.



3.3,

WINGS ASSEMBLY.

Assemble the wings (1) supplied by hooking the buttons on the wings with the relative matching points (2) on the machine body.



ENG

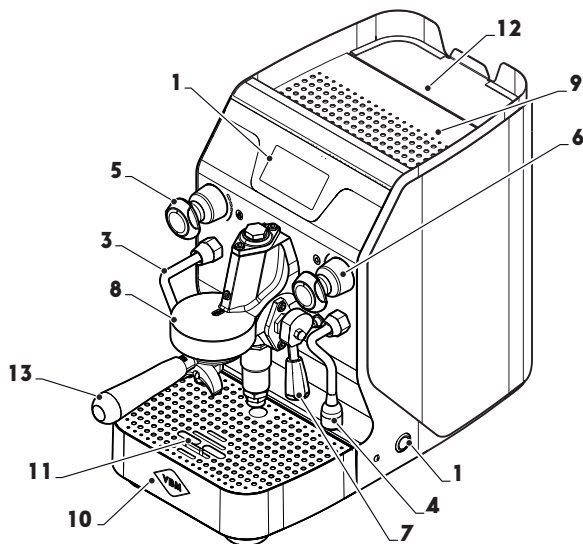
3.4,

POSITIONING THE MACHINE.

Place the machine in its final location, making sure that:

- the movable support is sufficiently strong and stable, taking into account the weight of the machine, and that is not tilted;
- there are at least 10 cm. between the wall and rear and side walls of the machine and any walls, to allow proper ventilation;
- the upper floor of the machine (holding surface) should not exceed 150 cm from the floor.

4, COMPONENT IDENTIFICATION.



- | | | | |
|----------|---|-----------|--------------------------|
| 1 | Luminous main switch "ON/OFF". | 9 | Shelf holding surface. |
| 2 | Display. | 10 | Removable drip tray. |
| 3 | Steam spout. | 11 | Bowl liquid level float. |
| 4 | Hot water spout. | 12 | Water tank cover. |
| 5 | Steam supply control handle. | 13 | Filter holder. |
| 6 | Hot water supply control handle. | | |
| 7 | Coffee dispensing lever (only for digital version). | | |
| 8 | Coffee dispensing group. | | |



5, CONNECTIONS.

5.1, WATER SUPPLY.

This model does not require connection to the water supply, the water for brewing coffee, suitably softened, it is taken from the rear tank.

5.2, ELECTRICAL CONNECTION.

The machine is connected to the mains with the power cord of equipment, with plug.



Check that all switches are in the "OFF" position.

- It is absolutely mandatory connection of grounding, and the correspondence of the system with applicable regulations in the country of installation.
- Check the power supply (see data plate); It must match the local power supply.
- You may not use extension cords and jumper cables; the workplace is inevitably exposed to water and humidity that affect the conditions of isolation system.
- **If the power cord is damaged**, it must be replaced with one having the same characteristics, only by the installer / maintainer authorized and specialized. Failure to do so may cause damage and result in electric shock.

6,

DESCRIPTION OF BUTTONS AND LIGHTS.

MAIN SWITCH ON/OFF (1):

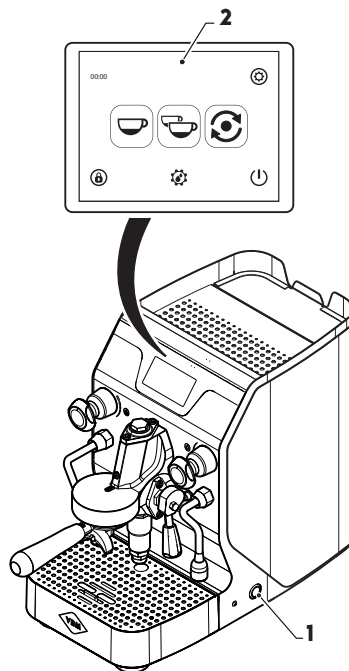
- The machine is equipped with a power switch with two positions:

OFF position: no power to internal components of the switch line LED off.

ON position: power supply for electrical operating components. The switch LED lights up.

DISPLAY (2):

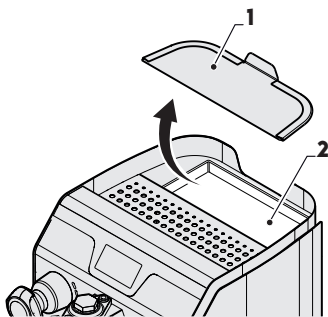
- By turning the main switch to the ON position, the display lights up, on it the user has the possibility to access the programming and control of all the parameters of the machine.





7, OPERATION.

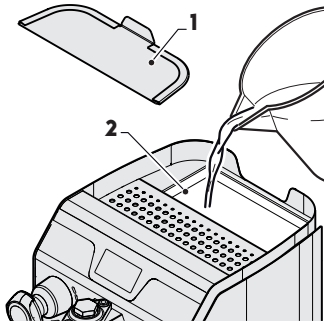
7.1, WATER SUPPLY.



- Lift the cover (1), remove and fill the tank (2) with softened cold water (2,5 litres) (or natural mineral water).
- Replace the cover (1).



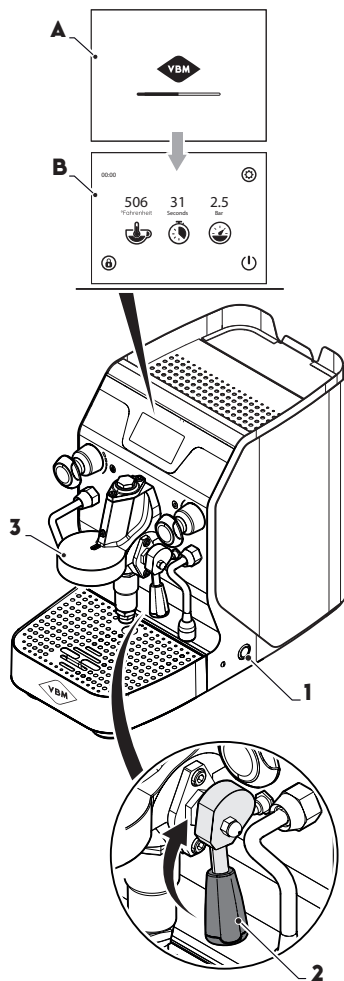
The lack of water in the tank (the minimum level) inhibits the functioning of the resistance and the water supply to the coffee.

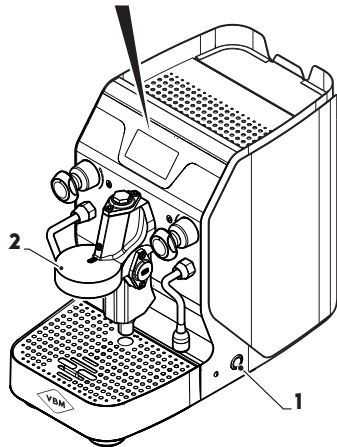
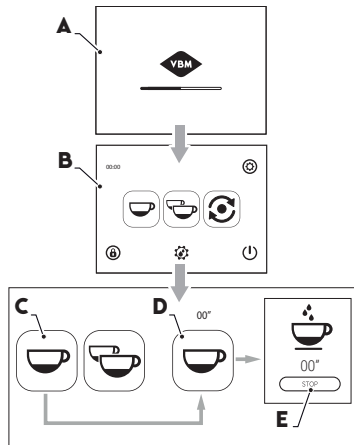


7.2, FIRST START.

DOMOBAR SUPER DIGITAL

- Load water as described in paragraph "Water load".
- Press the line switch (1) which lights up and the water heating is activated, the logo (A) appears on the display.
- Set the language, unit of measurement, time and date as indicated in paragraph 8.
- Wait for the boiler water temperature to be reached, indicated by the screen (B) appearing on the display.
- Lift the lever (2) and hold it up until of the group (3) comes water, indicating that the boiler is full of water, and then lower the lever (2).
- Turn off the machine by pressing the main switch (1) again.



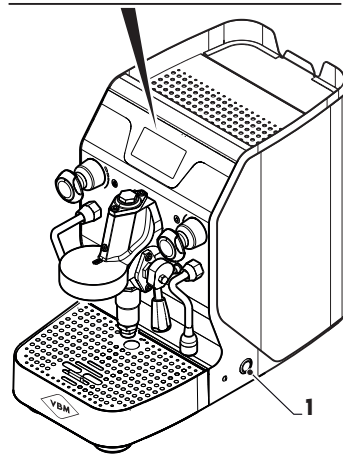
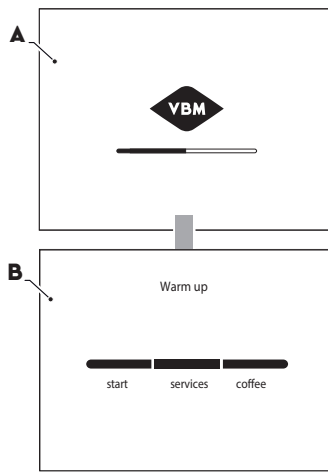


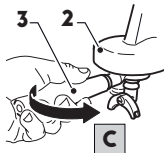
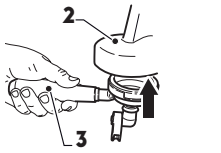
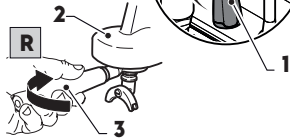
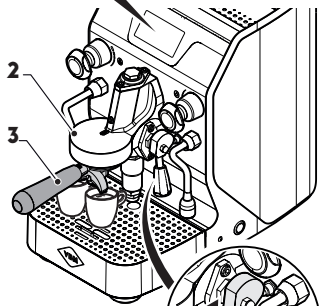
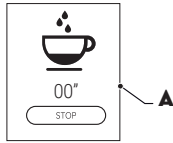
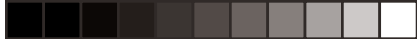
DOMOBAR SUPER ELECTRONIC

- Load water as described in paragraph "Water load".
- Press the line switch (1) which lights up and the water heating is activated, the logo (A) appears on the display.
- Set the language, unit of measurement, time and date as indicated in paragraph 8.
- Wait for the boiler water temperature to be reached, indicated by the appearance of screen (B) on the display.
- On the display select one of the two coffee dispensing icons (C) and then start dispensing by selecting the icon (D) on the next screen.
- When water comes out of the group (2) it means that the boiler is full of water, at this point stop the delivery by pressing the "STOP" key (E).
- Turn off the machine by pressing the main switch (1) again.

7.3, START.

- Press the line switch (1) which lights up and the water heating is activated, the logo (A) appears on the display.
- Wait for the preparation of the machine to complete, screen (B) on the display, at this point the machine is ready for use.





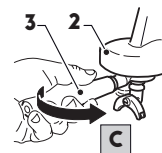
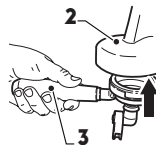
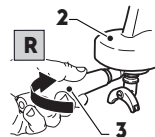
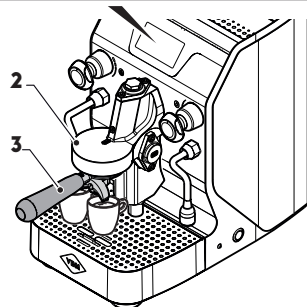
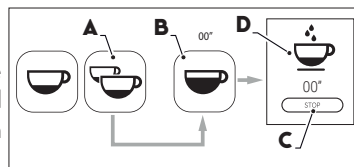
7.4, PREPARING COFFEE.

DOMOBAR SUPER DIGITAL

- With filter holder mounted lift the lever (1) and make a dispensing so as to bring the temperature in the group (2), and then lower the lever (1).
- Remove the filter holder (3) from the group (2) by turning it as indicated by the arrow "R".
- Discard any funds present.
- Fill the filter with the dose of coffee (one coffee a single dose, two doses for two cups of coffee).
- Clean the edge of the filter to eliminate traces of coffee and be sure there is perfect seal between the filter and the group.
- Fit the filter holder (3) on the group (2) lifting it so as to insert the tabs into the seat of the group (2) and turn the filter holder (3) to switch in the direction of the arrow "C".
- Place one or two hot cups under the filter holder according to the type of filter holder used.
- Lift the lever (1) to brew the coffee, screen (A) appears on the display indicating the brewing time; once the desired quantity is reached, lower the lever (1) to stop dispensing.
- It is recommended to remove the filter holder from the machine to perform a short dispensing to clean the shower and then reassembling the filter holder.

DOMOBAR SUPER ELECTRONIC

- With the filter holder mounted, press the icon (A) on the main screen and then the icon (B) to carry out a no-load delivery so as to bring the group (2) to temperature, then press the "STOP" key (C).
- Remove the filter holder (3) from the group (2) by turning it as indicated by the arrow "R".
- Discard any funds present.
- Fill the filter with the dose of coffee (one coffee a single dose, two doses for two cups of coffee).
- Clean the edge of the filter to eliminate traces of coffee and be sure there is perfect seal between the filter and the group.
- Fit the filter holder (3) on the group (2) lifting it so as to insert the tabs into the seat of the group (2) and turn the filter holder (3) to switch in the direction of the arrow "C".
- Place one or two hot cups under the filter holder according to the type of filter holder used.
- To brew the coffee, press the icon (A) on the display and then the icon (B) to choose the quantity of coffee (the image shows the delivery of two long coffees).
- Then, screen (D) appears indicating the dispensing time, at the end of which it automatically stops; if it is necessary to stop the coffee delivery before the end of the time, press the "STOP" key (C).
- It is recommended to remove the filter holder from the machine to perform a short dispensing to clean the shower and then reassembling the filter holder.





NOTE: Immediately make coffee dispensing once the filter holder IS in the group; leaving the coffee in the filter holder without making an immediate dispensing will result in burnout of the coffee powder and the brewed coffee is bitter.



ATTENTION: Be careful not to touch the group (2) danger of scalding.

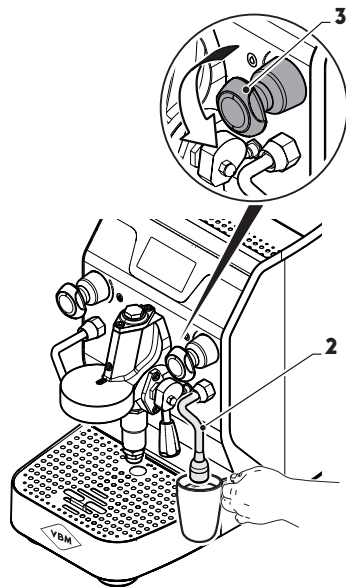
7.5, HOT WATER SUPPLY.

- Remove the lance (1) from the machine.



ATTENTION: The lance (1) is very hot. Move the lance only with proper rubber protection; Danger of scalding.

- Place a cup under the lance (1).
- Open the tap slowly turning the knob (2) counterclockwise.
- Once you reach the desired amount, close the tap (2).

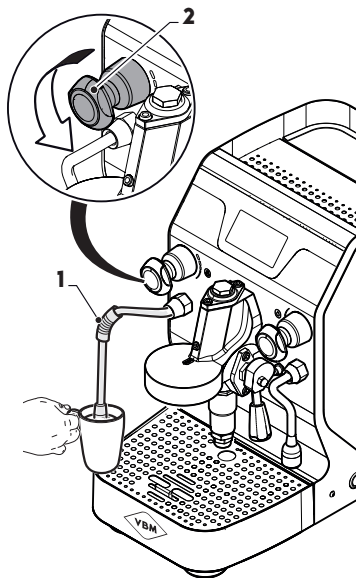


7.6, STEAM DISPENSING.

- Turn the steam lance (1) to the bowl and then make a short supply dispense of steam by slowly turning the knob (2) counterclockwise to remove any residual water present in the circuit.



**ATTENTION: The lance (1) is very hot.
Move the lance only with proper rubber
protection; Danger of scalding.**



- Remove the steam lance (1) to the outside then put a cup or a pot full of liquid to be heated under the lance (1).
- Fully immerse the nozzle of the steam lance into the liquid and slowly open the valve (2) by turning it counterclockwise.
- Once reached the desired temperature close the tap (2).
- Turn the steam lance (1) to the bowl and then make a short dispensing to clean the inside of the jet and clean the nozzle (1) with a damp cloth to prevent the fouling difficult to remove.



8,

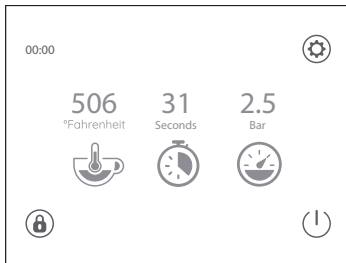
DISPLAY DESCRIPTION.

This paragraph contains the description of the touch-screen display for programming and controlling all the parameters of the Domobar Super Digital and Domobar Super Analogic machine.

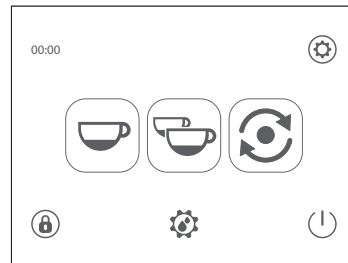
8.1,

FIRST IGNITION.

- The first time you turn on the machine, the basic parameter configuration wizard will start. Specifically, the user will select the program language, the temperature measurement unit (°C or °F), set the time, set the date and choose the machine on/off mode (manual or automatic).
- In all the screens use the right arrows (⤴ ⤵) to scroll through the options, press the keys (⊖ ⊕) to set the times and press the button (✔) to confirm the choice.
- Once the guided configuration procedure is finished, machine preparation starts and the main "HOME" screen will appear.



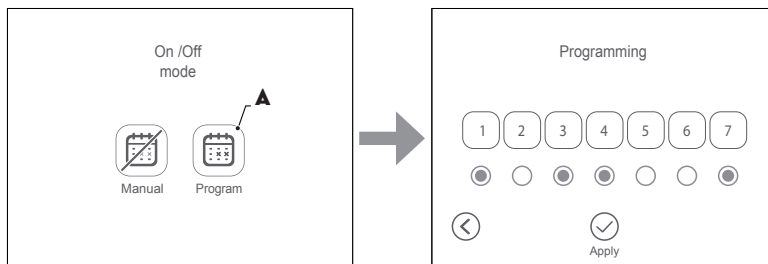
HOME Domobar Super Digital



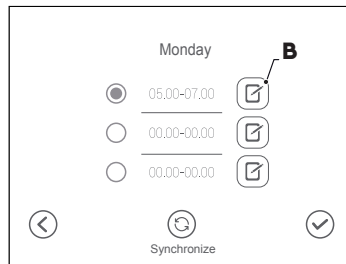
HOME Domobar Super Electronic

MACHINE SWITCHING ON/OFF PROGRAMMING

- Thanks to this function, the user is able to program the automatic turning on and off of the machine by deciding the days and time slots.
- Press the icon (A) to access the automatic on/off programming menu.
- Select the days of the week in which you want the machine to turn on automatically; the numbers 1 to 7 correspond to the days of a week, 1=Monday 7=Sunday.

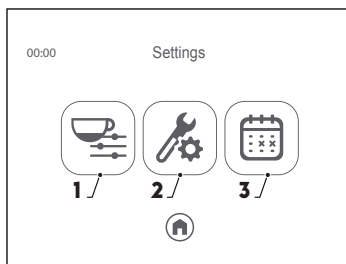


- For each day it is possible to set up to 3 different time bands, on the days when a time band is not enabled, the standby of that day is kept. If a time slot is enabled, the day is automatically enabled.
- Set all the desired time bands by pressing the icon (B), once programming is complete, the symbol (🕒) appears on the "HOME" screen at the bottom right to indicate that automatic on and off of the machine is active.



8.2, SETTINGS.

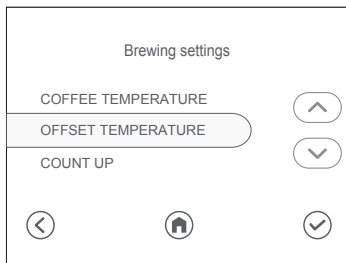
- From the "HOME" page, press the icon (⚙️) to access the machine settings. At this point you can access the following pages by pressing the respective icons:
 - 1 Set coffee brewing values and parameters.
 - 2 Access to system setup pages.
 - 3 Change the automatic on/off programming (present only if the function was set the first time it was turned on).



- To navigate and set all the items in the submenu, use the right arrows (⏪ ⏩) and confirm your choice by pressing the (✓) key.
To increase the value use the keys (⏪ ⏩) while to cancel an operation and/or return to the main menu press the arrow at the bottom left (⏪).

COFFEE BREWING PARAMETERS

In this screen the user has the possibility to access the following configuration pages:



- **DISPENSING TEMPERATURE** - screen where you can set the coffee dispensing temperature;
- **TEMPERATURE OFFSET** - screen where you can set the compensation parameters of the environmental values.
- **Count up** - screen where you can set the coffee brewing time. In the Domobar Super Electronic version, in this screen it is possible to set the brewing times for single short or long coffee and for two short or long coffees.

**Only for
Domobar Super Electronic**

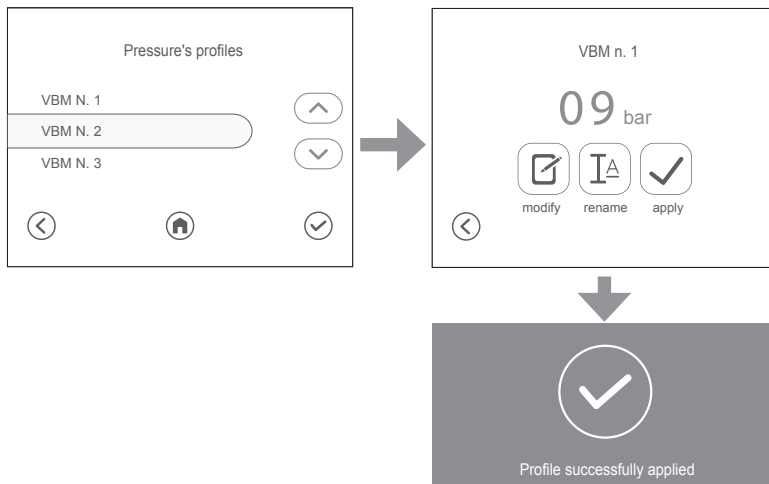


- **Boiler pressure** - screen where you can set the boiler pressure.
- **Enable/disable pressure profiles** - screen in which "Enable pressure profiles" will be displayed in the case of disabled profiles and vice versa.
- **Pressure profiles** - The "Pressure profiles" function allows you to program up to ten different coffee dispensing profiles.

In practice, the pump operates at maximum pressure and through the software it is possible to set the pressure and the duration time in seven different segments within a profile; for example in the first segment you can set a pressure of 5 bar for 6 seconds, in the second segment a pressure of 7 bar for 4 seconds, etc. up to the seventh segment.

Select profile

Select the desired profile by pressing the arrows (⤴ ⤵) then press (⊙) on the next two screens to apply it.

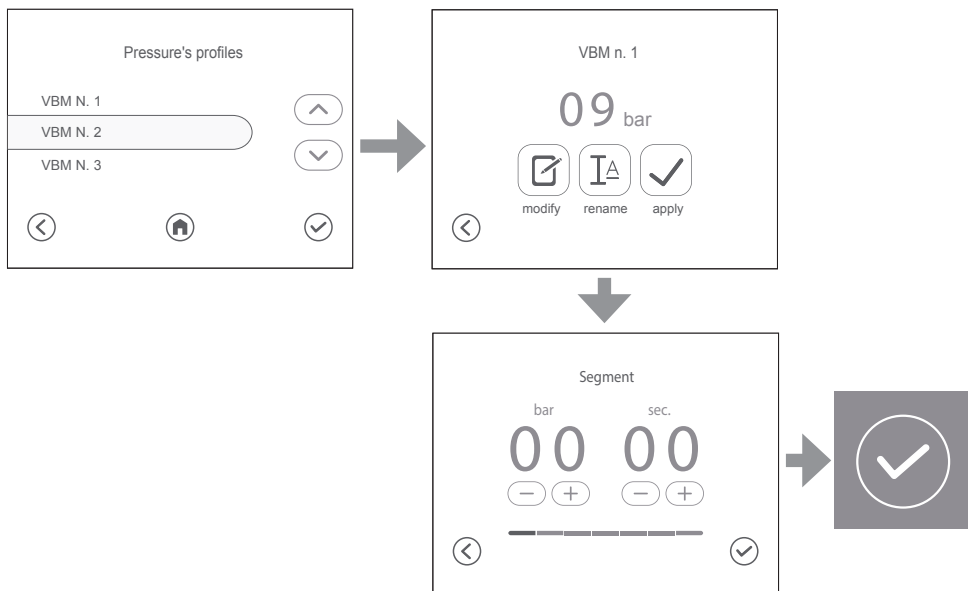


Edit current profile

Select the desired profile from the list and press the key (✓), when the next screen is displayed press the key (✎) to access the modification of the seven segments that make up the profile.

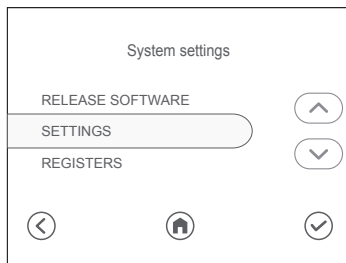
Set the pressure and time value using the keys (− +) then press the key (✓) to go from segment 1 to segment 2 and repeat the operations up to segment seven.

At the end of the seven segment setting, the screen where you can enter the profile name will appear; after typing the name, press the (✓) key to confirm the setting.

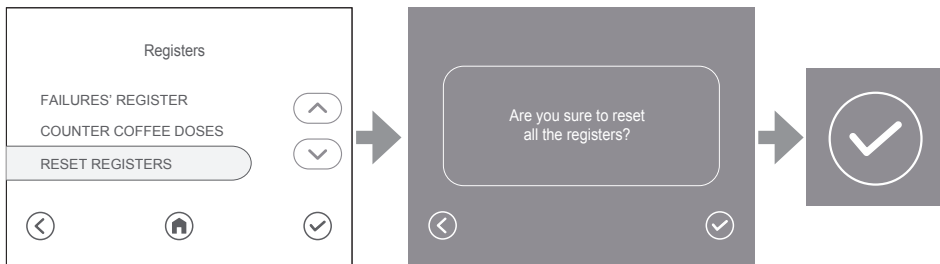


SYSTEM SETTINGS

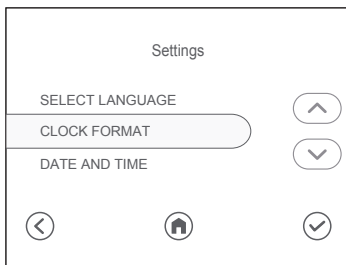
In this screen, the user has the possibility to access the following system pages:



- **Release software** - screen where the software version is displayed.
- **Registers** - screens in which it is possible to consult the fault register and the counters of the brewed coffees.
To reset the registers, select the "REGISTER RESET" item, press the keys (⬆️⬇️) then press the key (✅) to go to the confirmation screen, press again to reset the registers (✅).



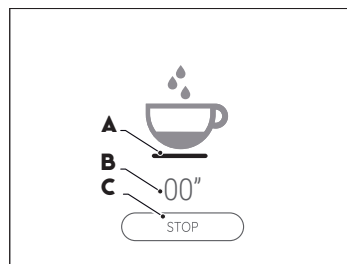
- **Settings** - screens where you can change the following system settings:
 - Language selection allows you to change the language among those present in the software.
 - Clock format allows you to select the clock display format (12 hours - 24 hours).
 - Date and time allows you to configure the date and time.
 - Key lock allows you to set the time after which the key lock is activated.
 - Copyright (display only).
 - Reset basic settings allows you to reset the settings back to the factory settings.
 - Machine data (display only).
 - Unit of measurement allows you to change the unit of measurement of temperature between Fahrenheit and Celsius.
 - Use mode allows you to set the automatic on/off function.



8.3,

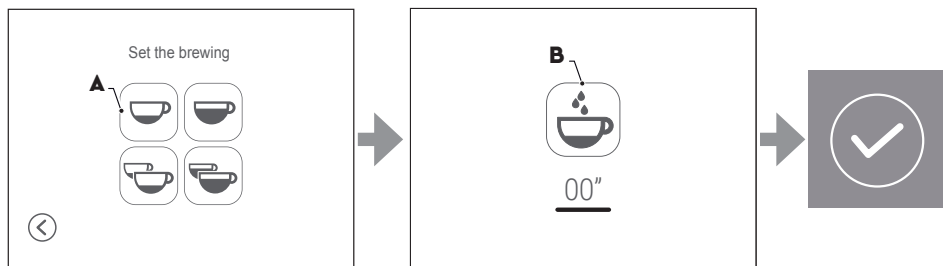
DURING COFFEE DISPENSING

- If the pressure profiles are enabled and a pressure profile is applied during coffee brewing, the extraction graph will be displayed.
- The lines that make up the graph will be of 3 different colours.
 - **YELLOW** - **indicates underextraction**
 - **GREEN** - **indicates correct extraction**
 - **RED** - **indicates overextraction**
- Furthermore, the colours of the graph (yellow, green, red) are also present on the coloured bar (A) indicating the same meaning.
- The counter (B) indicates the coffee brewing time, while with the "STOP" key (C) it is possible to stop the brewing.



COFFEE BREWING TIMES (ONLY FOR DOMOBAR SUPER ELECTRONIC)

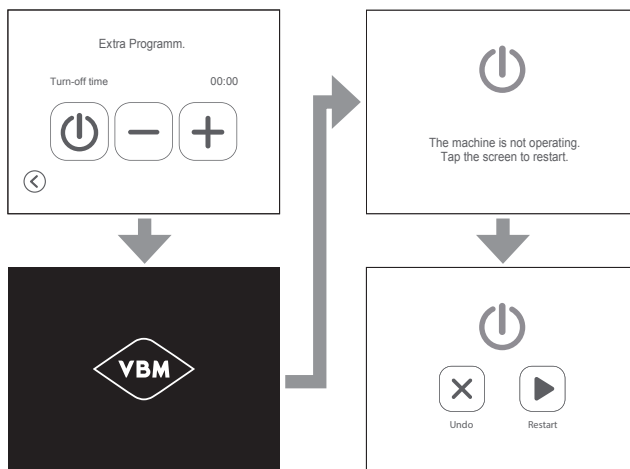
- With the Domobar Super Electronic, the user has the possibility to set the desired quantity of coffee for each type of dispensing.
- By pressing the icon (⚙️) on the "HOME" screen, you access the dispensing setting pages where the user has the option to choose what to change between a single short or long coffee brewing and two short or long coffees brewing.
- The following example describes the procedure for changing the quantity of brewing for a short single coffee, the procedure is also valid for changing the other types of brewing.
 - Place a cup under the filter holder and press the icon (A) to start the coffee quantity variation procedure.
 - You move to the next screen and the machine starts dispensing coffee; once the desired quantity is reached, press the icon (B) to stop dispensing and confirm the change.



8.4,

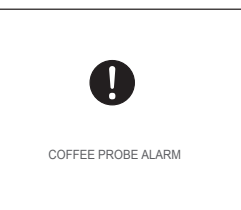
STAND-BY

- On the "HOME" page press the icon (⏻) to enter stand-by mode, the machine is disabled and the display turns off.
- To reactivate the machine, touch the display for 3 seconds.
- If the automatic on/off mode has been activated, the icon (🌙) will be present on the "HOME" page.
- Press the icon (🌙) to anticipate or postpone the programmed shutdown (each press of the keys (⊖ ⊕) corresponds to an increase or decrease of 10 minutes).
- To immediately deactivate the machine, press the icon (⏻).
- To reactivate the machine, touch the display and follow the indications on it.

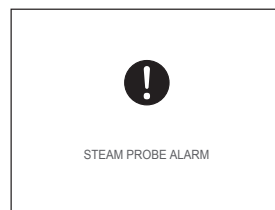


8.5, ALARMS

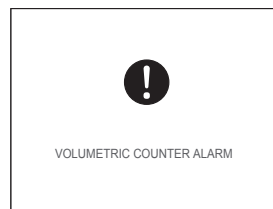
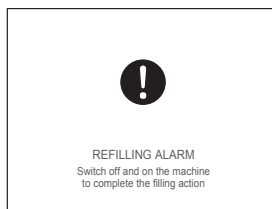
- In the event of an alarm, a warning pop-out appears, touch the display to clear the message.
- In all the screens there will be an icon (!), press on the icon to access the fault log where you can consult the list of all detected faults sorted by number, date and type of fault.
- To resolve the fault, follow the instructions on the display; while in case of coffee probe alarm, steam probe alarm or volumetric meter alarm contact the technical assistance centre.



Contact the technical
assistance centre



Contact the technical
assistance centre



Contact the technical
assistance centre



9, CLEANING.



The cleaning must be carried out with the machine off and cold and with the main switch off in "OFF" position and the power cord unplugged, positioning the plug visible.



WARNING: An improper maintenance and cleaning, with the use of untreated water, or damage to the internal parts can cause sudden interruptions of water flow and unexpected jets of liquid or steam, with serious consequences. Be careful when cleaning and using the machine!

ENG

9.1, GENERAL CLEANING INFORMATION.

- It is forbidden:
 - use water jets for cleaning the machine;
 - use cleaners containing alcohol, ammonia or scouring pads to clean the machine. USE only specific detergents for cleaning coffee machines or tableware.
 - Chemical cleaners used for cleaning of the machine and / or system should be used with care not to damage the components and the environment (degradability of more than 90%).
 - Clean all the parts and components of the machine.
 - Regularly clean the grinder and check the wear of the grinders.

9.2.

DAILY CLEANING.

CLEANING LANCES

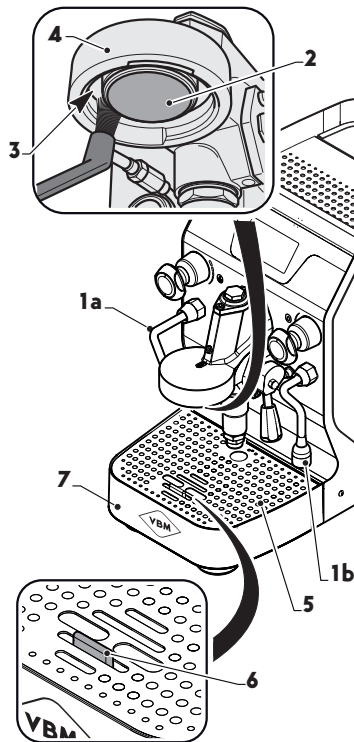
- Thoroughly clean the nozzle (1a) and (1b) at the end of the day (and immediately after every use as described in "water supply" and "steam dispensing") in order to prevent the formation of bacteria or deposits that may block the holes in the speaker and prevent from that drinks of different nature previously heated can alter the flavor of the drinks in heating.

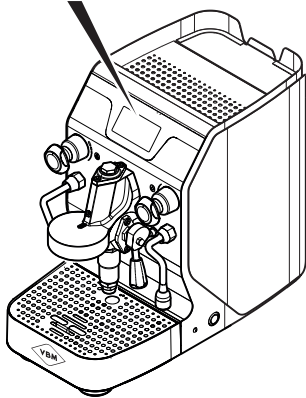
CLEANING DISPENSING UNIT

- Clean shower head (2), sub-cup seal (3), and guide holder in the dispensing unit (4) with a cloth / sponge and cleaning brush.
- Rinse filters and filter holder in hot water with the addition of specific detergent, to dissolve the fatty deposits of coffee.

CLEANING TRAY AND GRILL FOR CUPS

- When the red float (6) comes out of the grid (5), it indicates that the liquid level inside the bowl has reached the maximum level.
- Remove the grille (5) for supporting the cups, pull out the tray (7) for collecting the water discharge and arrange for its cleaning with running water.





AT THE END OF EACH SESSION OF USE

- Remove the filter from the filter holder and mount the blind filter (1) provided.
- Pour into the blind filter (1) special detergent for coffee machines (for quantities see manufacturer's instructions).
- Start the machine as described in the relevant paragraphs
- Fit the filter holder with the blind filter on the group.
- Start the delivery and after 15 seconds stop it, the dispensing time is indicated on the display (A); perform this fake dispensing operation 4 times.
- Remove the filter holder from the machine and empty the product.
- Replace the filter holder with the blind filter in the machine and repeat for 4 times the false dispense as described above.
- Remove the filter holder from the machine and remove the blind filter.
- Lift the lever (2) and make a water supply from the group, cleaning the shower head with the brush supplied.



ATTENTION: During the water supply and cleaning the shower head, be very careful, danger of scalding.

CLEANING THE BODY

- Use a damp, non-abrasive cloth on all surfaces. Do not use products that contain alcohol or ammonia that could damage components of the machine.

9.3. CONTROLS AND REPLACEMENTS.

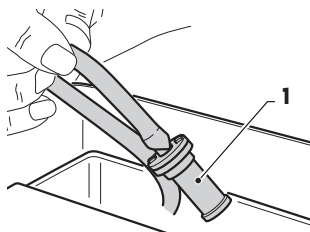
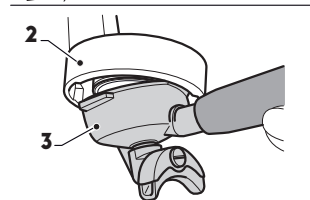
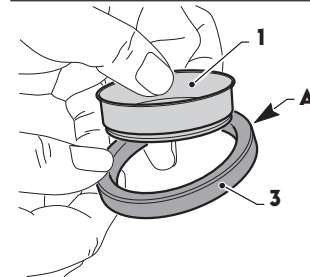
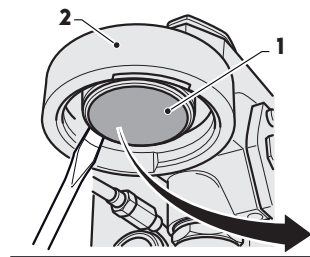
REPLACING SHOWER HEAD

At least every month you need to replace the shower head (1) for the replacement act as follows:

- Use a screwdriver to pry the shower head (1) and remove it from the group (2) with the gasket.
- Replace the shower head (1) and the gasket (3).
- Replace the seal on the shower, making sure that the notch "A" seal is positioned upward.
- Place the shower head on the holder.
- Fit the filter holder (3) on the group (2) first on the left flap switching it to the end, then on the right flap.
- Fit the filter holder into the machine, as if making coffee and bring it to switch to lock in place the hand shower with the gasket.

CONTROL OF WATER FILTER

Once a month, check the status of the water filter (1) located within the tank; if dirty, replace it.





10.

GUIDE TO THE SOLUTION OF SOME PROBLEMS.

In case of malfunction, turn off the machine immediately, and remove the plug from the outlet. Call the Authorized Service Center.

	Causes	Solutions
The coffee is delivered from the edges of the filter holder.	In the headquarters of the holder there is dirt that prevent the escape of coffee from the spout.	Clean.
	The group seal is consumed.	Replace.
	The shower heads are clogged.	Clean or replace.
The coffee is too cold.	The machine is not ready.	Wait until the temperature is reached, signaled by the pilot light.

	Causes	Solutions
The coffee brewing process does not occur or occurs too slowly.	No water in the tank.	Check that the water level in the tank is correct and in case fill with fresh natural water.
	Tube incorrectly positioned.	Place the tube in the correct way.
	Delivery hole of filter holder clogged.	Clean the filter holder with specific detergent and with the help of a toothpick.
The coffee brewing process does not occur or occurs too slowly.	Ground coffee too fine.	Open the grinding to obtain a powder of coffee less fine.
The machine does not produce steam.	Machine not in temperature.	Wait until the temperature is reached, signaled by the pilot light.
	No water in the tank.	Check that the water level in the tank is correct and in case fill with fresh natural water.
	Holes in the spout of the steam nozzle clogged.	Clean, with a pin, any deposits formed in the hole of the spout.
	It is possible that the delivery ducts are clogged with limescale.	Call the technician to perform the descaling.



	Causes	Solutions
The machine does not dispense hot water.	No water in the tank.	Check that the water level in the tank is correct and in case fill with fresh natural water.
	It is possible that the delivery ducts are clogged with limescale.	Call the technician to perform the descaling.

ENG



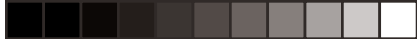
11, DISPOSAL.

- Putting the machine into disuse must be done by authorized personnel. The pressure of the hydraulic system must be lowered completely, the power cord must be disconnected and substances potentially harmful to the environment must be disposed of legally and properly.
- Store the machine out of the reach of children or unsuitable people.
- **For dismantling as refuse, deliver the car to an authorized plant for the recycling of electrical and electronic equipment (*). This is to prevent any damage to the environment or to humans. For more information about recycling contact the offices of the municipality itself, the service for the disposal of household waste or the retailer.**
- **Do not release to the environment.**

(*)

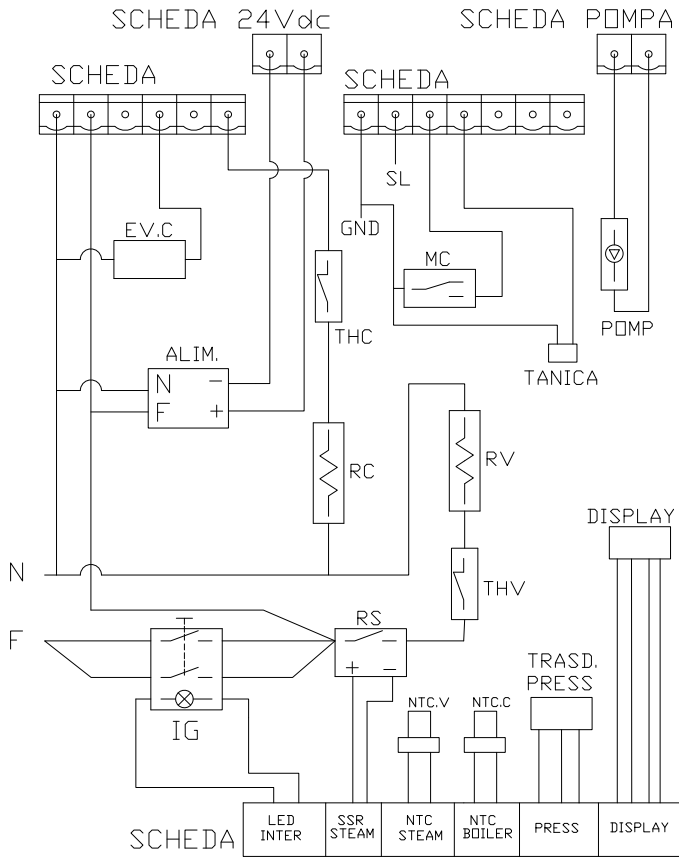


Label on the machine as identification of the WEEE directive / WEEE (2012/19 / EC) on Waste Electrical and Electronic Equipment, destined for the European market.

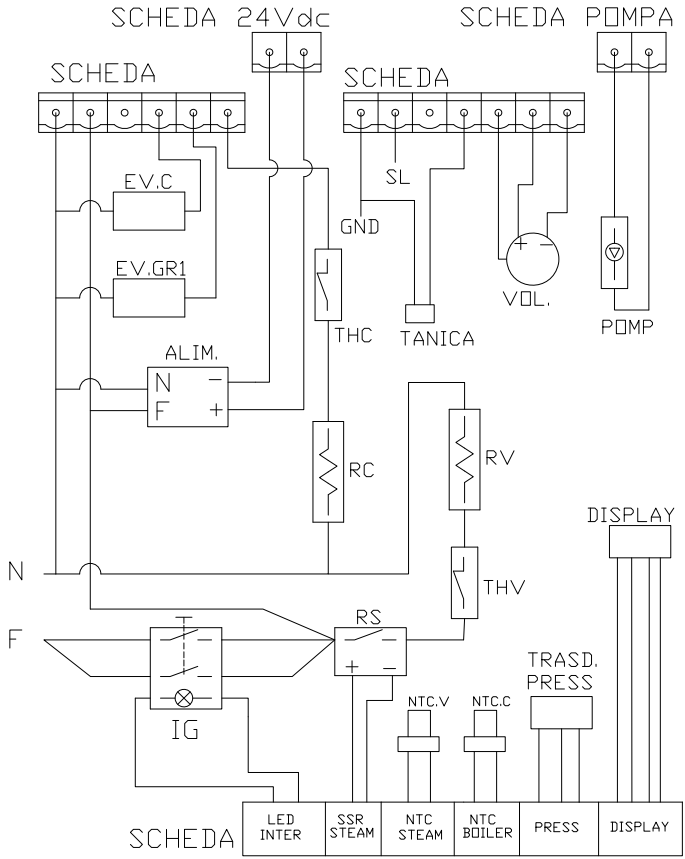


12, ELECTRICAL SCHEME.

DOMOBAR SUPER DIGITAL



DOMOBAR SUPER ELECTRONIC



SCHEDA

- | | | | | | |
|-----------|-----------|-----------|------------|-------|---------|
| LED INTER | SSR STEAM | NTC STEAM | NTC BOILER | PRESS | DISPLAY |
|-----------|-----------|-----------|------------|-------|---------|