



## Serie Globus





## **1. Introduction**

The espresso makers described in this manual were specifically designed to fit in rooms with any type of décor and were created for users who have special requirements as regards space.

They ensure an excellent coffee yield thanks to one of the most tested dispenser units, which permits excellent quality from the first to the last coffee, thanks to its thermosyphonic circulation.

They are supplied in manual, semiautomatic and electronic versions and are guaranteed by quality components produced by leading Italian companies in this industry. They are equipped with copper boilers in order to maintain the tradition of great-tasting coffee!

## **2. Warnings**

This manual provides important information for the installation and trouble free maintenance of the machine.

Therefore It must be carefully stored for future reference and the instructions contained in it must be thoroughly read.

The machine must only be used for its intended purpose, i.e. for making coffee.

Any other use is incorrect and therefore dangerous.

After removing the machine from its package, make sure that it has not been damaged during transport and that all of the parts have been included as stated on the order.

If in doubt, do not use it and immediately contact an after-sales service center or the sales outlet.

The packaging must not be left within children's reach since it is a potential source of danger. Dispose of it according to all applicable regulations in force.

Before connecting the machine, make sure that the mains voltage is the same as the one shown on the rating plate.

The machine must be installed, tested, and serviced in compliance with all applicable regulations in force by qualified personnel who fulfill the legal requirements.

An incorrect installation could cause damage to property or injury to people or animals, for which the manufacturer cannot be held responsible.

In the event of a breakdown and/or malfunctioning, turn the espresso maker off and do not tamper with it.

Contact specialized personnel, the manufacturer or authorized after-sales service centers only.

### 3. Description

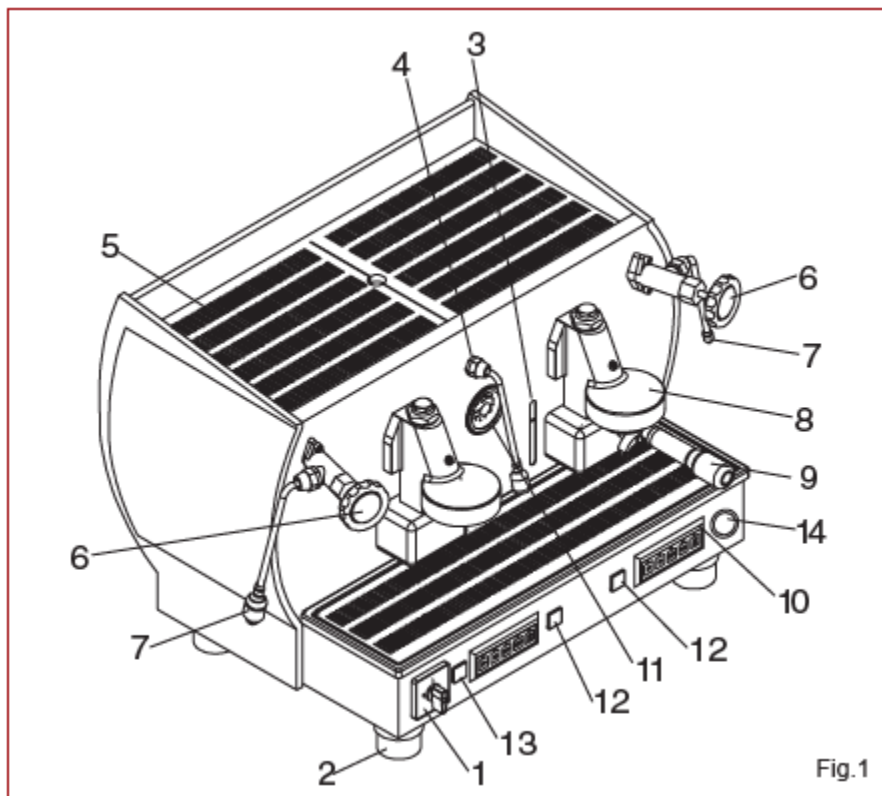


Fig.1

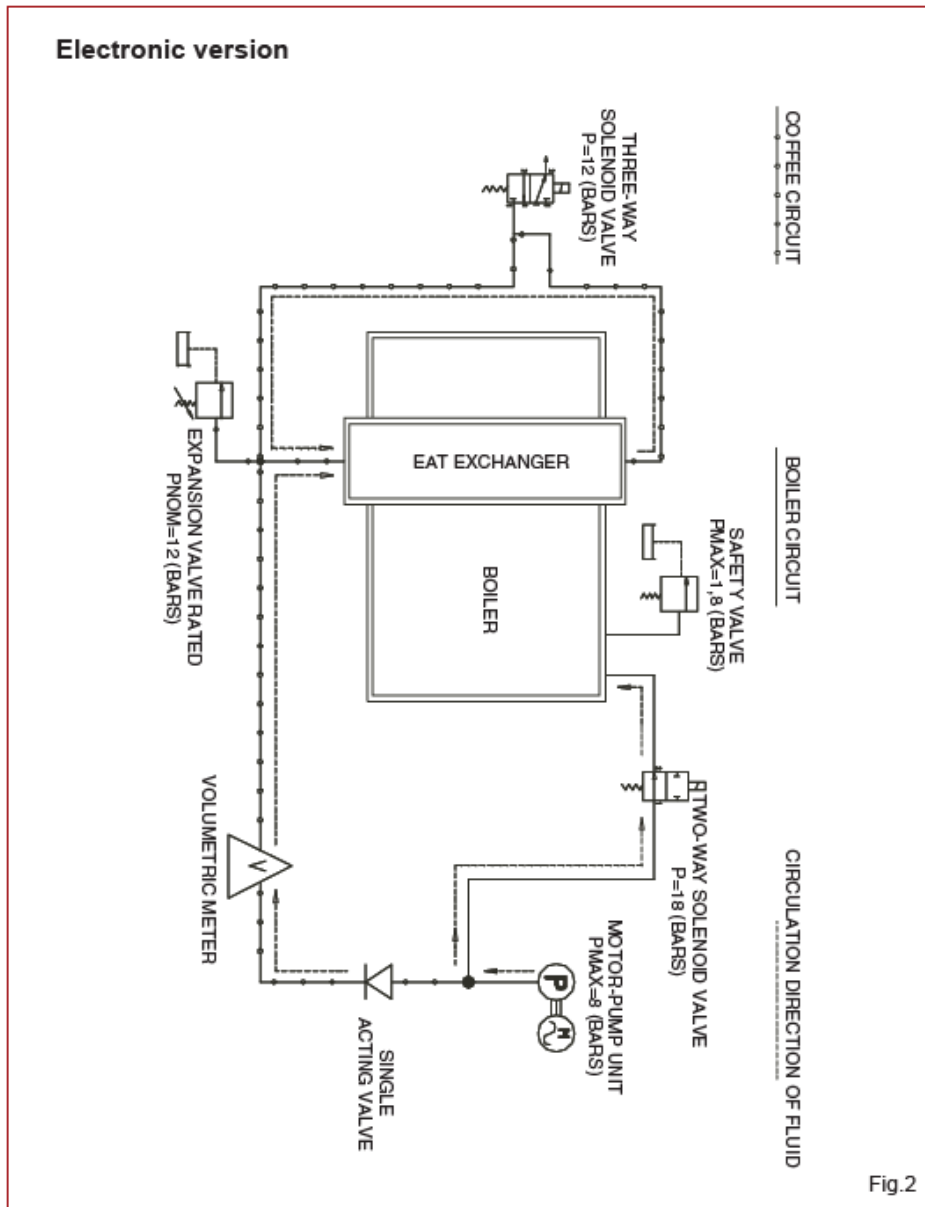
- |                          |   |
|--------------------------|---|
| 1 Coffee switch          | 8 Group   |
| 2 Height-adjustable foot | 9 Filter holder                                 |
| 3 Level indicator        | 10 Touch button panel (only electronic version) |
| 4 Water tap              | 11 Pressure gauge                               |
| 5 Cup tray               | 12 0/1 switch                                   |
| 6 Steam Knob             | 13 Hot water switch                             |
| 7 Steam Wand             | 14 Manual filling                               |

### 4. Technical Features

#### GLOBUS

GROUPS	1	2 compact	2	3
WIDTH	500	580	700	900
DEPTH	520	520	520	520
HEIGHT	500	500	500	500
WEIGHT KG	40	50	60	70
POWER SUPPLY VOLT	115/230	115/230	230	230
HEATING ELEMENT WATT	2000	3300	4500	6000
BOILER LT.	4	8	14	21

Hydraulic circuit



Electrical features

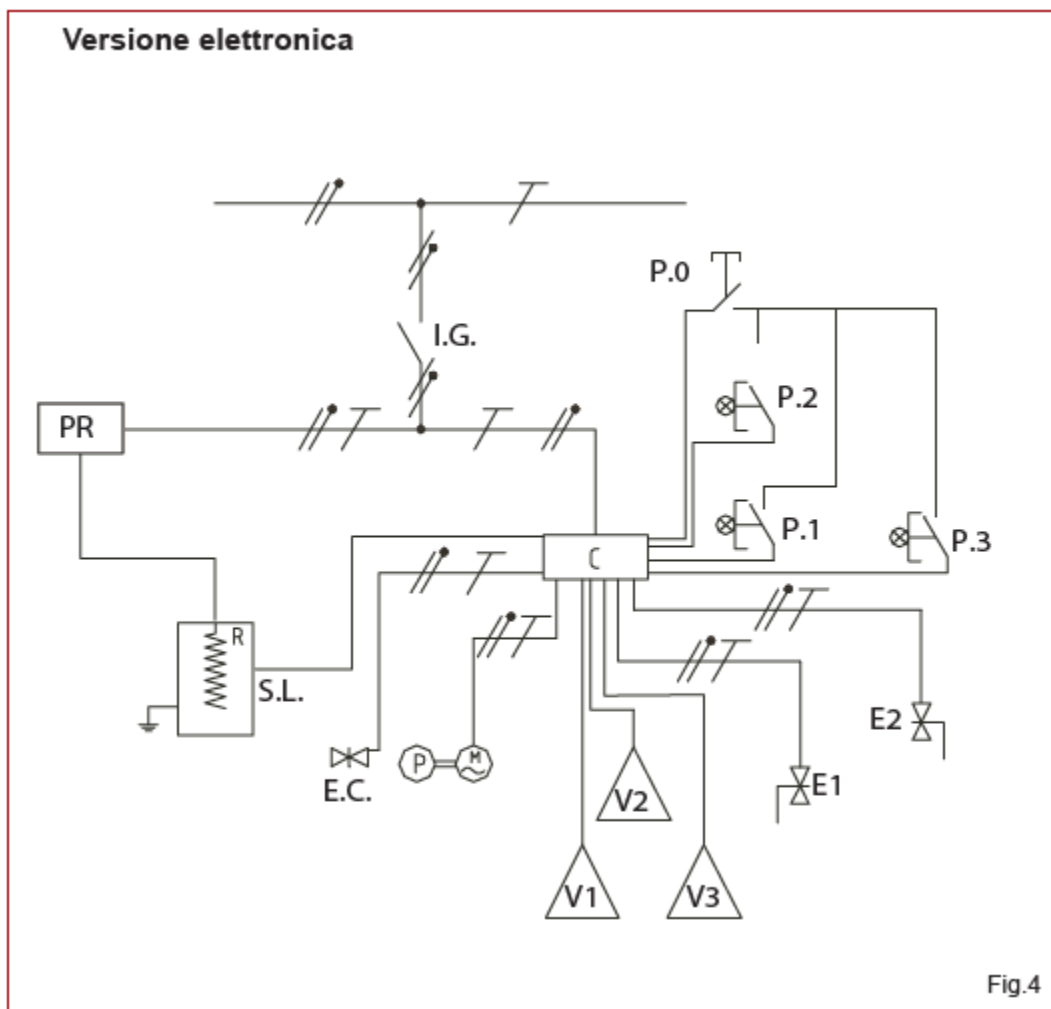
The pump is controlled by a relay with a 10-Amp contact, whereas the solenoid valve is controlled by a relay with an 8 amp contact.

The high/voltage connections of the volumetric meters and the level probe are made with 6.38mm faston connectors, whereas the connections to the push button panels and the serial transmission are made with model II AMP connectors.

All of the components are UL/VDE/CSA approved.

The control unit is built to standard CEI 61-150 (European Standard EN 60 335-1) on safety of household and similar electrical appliances.

The operating room temperature range is between 0°C (32°F) and 70°C (158°F). La temperatura ambiente di funzionamento è compresa tra 0°C e 70°C.



### Installation

After removing the machine from its package and before the authorized technician arrives to install it:

- Place it in a safe and stable position in its chosen location, making sure that:
  - the worktop is suitable for supporting the machine's weight and is leveled (maximum inclination 3°). If necessary, adjust the mobile part of the feet;
  - there is necessary space to carry out all preliminary and future maintenance operations.
  - Place the water drain and the electrical and hydraulic connections max 1 meter from the worktop

### **WARNING!**

*The machine is designed for indoor installation.*

*Therefore it should not be exposed to rain, strong sources of heat, and/or other atmospheric agents.*

*The machine should be connected to a grounded outlet.*

*Avoid the use of adapters, multiple sockets, and/or extension cords. If necessary, use only materials which comply with the safety regulations in force.*

*If the power cord deteriorates, have it replaced by an authorized aftersales service center.*

*Be careful not to block the air vents.*



### Electrical connections

connect the cable supplied together with the espresso maker to the mains, after fitting a safety circuit breaker with suitable protection fuses in between.

### Hydraulic connections

Make sure the water pressure does not exceed 4 atm (44 psi).

If it does, install a pressure reducer which limits it to the same value or lower.

Connect the steel-coated high pressure pipe supplied with the machine to the hydraulic system or to the water softener (if any) installed upstream.

Fitting a water softener is highly recommended in order to prolong the machine life and to prevent scale deposits. Upon request, the machine can be equipped with a water softener

Connect this steel pipe to the coffee maker water intake located under the lower basin on the right side.

After having completed the water intake connection, connect the rubber drainage tube (supplied with the machine) from the small black plastic basin located under the trays to the drainage pipe positioned under the surface.

Make sure the tube is not clogged in order to prevent damage to the machine from overflowing water. For the same reason, avoid curves that are too sharp and incline it enough to ensure the regular downflow of draining water.

Brewing with a blind filter, make sure the pressure indicated by the pressure gauge does not exceed 9 atm (132 psi). If it does, adjust the pump (fitted on the back of the machine on the right).

### Use

Before each use or if the coffee maker does not work, make sure that:

- the power cord is plugged in and mains power is available to the unit;
  - the coffee switch must be in position 1 for the first use. The machine fills the boiler until the water level reaches the probe (see level indicator, 3 Fig. 1), completely covering the heating element.
- After filling, turn the coffee switch to position 2. The machine starts heating the water;
- the water supply pipe is connected to the hydraulic system and there are no leaks;
  - the water drainage tube is set up according to the previous instructions;
  - there is enough water in the boiler;
  - the boiler is under pressure (0.8 to 1 bar/11.6 to 14.5 psi).

***In case of doubt, have the machine checked by an authorized after-sales service center!***

***Before using the coffee maker for the first time or after a long idle period run the machine at least once using the blind filter.***

### Steam dispensing (to prepare, for example, cappuccino)

Posizionare il recipiente sotto al tubo d'erogazione vapore in modo che la parte terminale sia completamente immersa nella bevanda che si intende scaldare.

Agire sul rubinetto corrispondente in senso antiorario ed attendere alcuni secondi. Per cessare la fuoriuscita del vapore ruotare il rubinetto in senso orario.

### ***Warning!***

***The steam wands, which rotate thanks to a ball joint, are located at the sides of the brew groups. They reach very high temperatures when steam is dispensed.***



### **Hot water dispensing (to prepare hot drinks such as tea, chamomile, etc.)**

Check the level indicator to make sure there is enough water in the boiler.

In case there is not, contact the after-sales service center.

Make sure the water is hot, checking that the boiler pressure gauge indicates a pressure of approximately 0.8 to 1 bar

Place the empty container under the hot water wand and press the button

### ***Warning!***

***The steam wands, which rotate thanks to a ball joint, are located at the sides of the brew groups.***

***They reach very high temperatures when steam is dispensed.***

### **Preparing coffee**

Pour the desired amount of coffee into the filter basket and press it with the specifically designed tamper.

Insert the filter holder into the group and turn it to the right-

Place one or two cups under the filter holder spout

### **In the lever version**

Move the lever upwards and wait for the desired amount of coffee to be dispensed.

To stop dispensing coffee, return the lever to its original position.

In the manual version

Press the button corresponding to the group selected on the front of the machine and place it in position "1".

Wait for the desired amount of coffee to be dispensed and return the switch to position "0".

### **In the electronic version**

Press the desired selection button (Fig. 13). The corresponding LED turns on.

The machine will automatically stop when the preset amount has been dispensed.

To interrupt the brewing process at any time, press the selection button again. Our machines have a 3-minute dispensing time-out, after which the pump and group solenoid valve will stop.

### **In all the models (lever, manual, electronic)**

When dispensing is finished, leave the filter holder in the group until the next brewing.

Before dispensing again, empty the grounds into the knock out drawer after having unhooked the filter holder from the group.

Make sure the pressure gauge indicates a pressure of approximately 8.5 bars (123 psi) during dispensing. If not, adjust the calibration screw on the pump.

### **Programming**

In order to program the doses, use the push button panel on the right. The push button panel on the left will be automatically set with the same doses.

- Keep the button pressed for at least 5 seconds.
- All of the LED lights turn on.
- Press the selection button to be programmed. The corresponding LED flashes
- The LED of the button remains on.
- The machine pump and group solenoid valve are enabled.
- When the desired amount has been dispensed, press the button again to stop dispensing.
- Repeat these operations to program the other doses.
- Thirty second after programming, the machine automatically saves the set doses

The electronic models are equipped with a control unit.



### **Periodic controls**

On a regular basis, i.e. every 15/20 Kg of coffee, remember to clean the water softener system in order to remove any calcium salts deposited inside (see the related manual)

### **Cleaning**

To ensure both trouble-free operation of this machine and great-tasting coffee, the machine must be cleaned properly. We recommend repeating the operations below at least once a day and/or after long idle periods!

**WARNING!**

Turn off the machine and unplug it before carrying out any cleaning operations!

To clean the machine, do not use water jets or immerse it in water!

Do not use solvents, abrasive powders, or steel wool.

**Outside**

After having dispensed the last coffee, clean the filter baskets and filter holders (Fig. 14) with boiling water, detergent, and the special brush.

Remove the grid and drip tray (Fig. 15) and use hot water and a sponge to eliminate any residue.

Also clean the external body with a sponge or soft cloth and liquid detergent.

**Ducts**

If the filter is clogged or deteriorated, contact the after-sales service center for its replacement.

The group shower heads and wands must also be cleaned by using a sponge and hot water.

### **Troubleshooting**

If all the LEDs flash at the same time, the control unit is signaling a problem.

The most important cases include:

- pump running time has exceeded 2 minutes while filling the boiler. This is usually due to:
  - no water arriving;
  - the level regulator malfunctioning
  
- Water does not flow during dispensing for more than 30 seconds. This is usually due to:
  - no water in the hydraulic circuit
  - clogged jet;
  - faulty volumetric meter
  - unsuitable grinding (too fine)

Turn off the machine. Do not attempt to repair

### **Filling the boiler**

A probe located inside the boiler controls the water level.

Based on the water level, the pump will turn on and off but only after a certain delay in order to prevent continuous operations due to the oscillation of water level.

### **Machine failure**

Contact the technical assistance center.

### **Accessories**

The machine is supplied with a filling tube and drainage tube with relative clamps, blind filter and brush for daily cleaning, together with filter holders and filters.

### **Warranty**

The warranty expired after 12 months from the purchasing date. It covers the mechanical parts and includes the spare parts.

It shall be null and void if the machine is improperly used or unauthorized personnel have tampered with it.