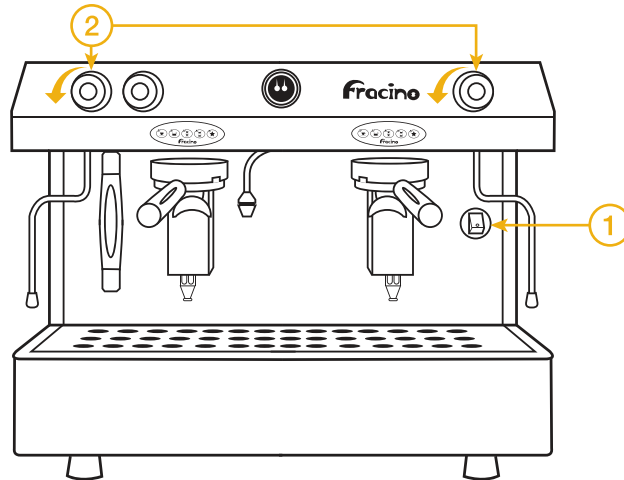


# Bambino

## Start Up/ Daily Procedure

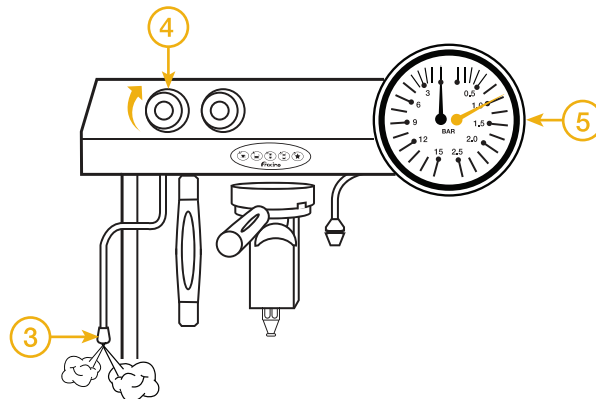
### Turning The Machine On



**\* Note:** Remove all protective coverings and film before use.

1) Switch the machine on. 2) Open the steam valve to allow the air to vent.

**⚠ Warning:** Failure to vent the steam tube before steaming milk could result in the milk being sucked into the boiler, which then becomes sour and turns brown giving an obnoxious smell and taste to new milk being heated.



3) Once steam starts to pass through the steam tube (approximately 15 minutes from switching machine on). 4) Close the valve(s). 5) The pressure will then build up to 1.0 Bar.

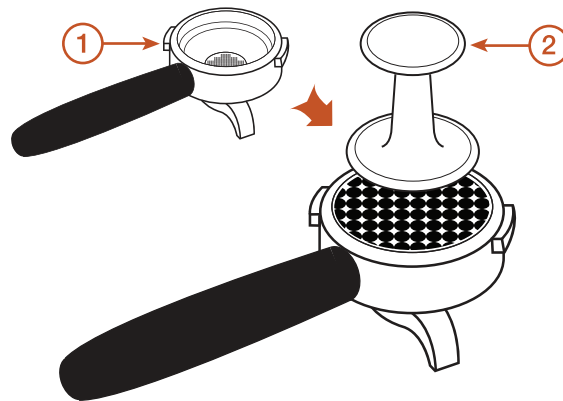
The machine is now ready to use.

**\* Note:** It is advisable to leave the machine to stand for about 15 minutes before making coffee. This will enable the group to warm up thoroughly and to produce coffee at the correct temperature. You can also flush water through the filter holder & group to pre-heat these parts and speed up the process.

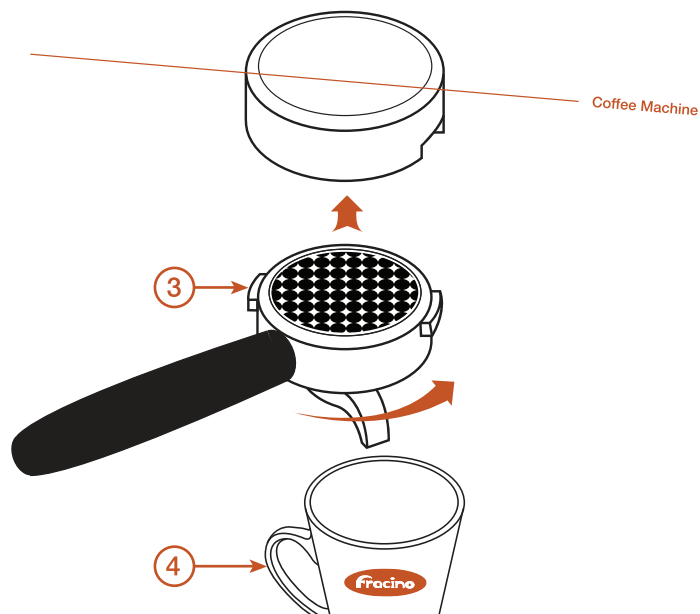
**Any questions? Contact us at [www.eventservicesgroup.co.uk](http://www.eventservicesgroup.co.uk)  
Telephone: 03333 442062**

# Making Coffee & Programming Coffee Measures

## Loading the Filter Holder and Making Coffee



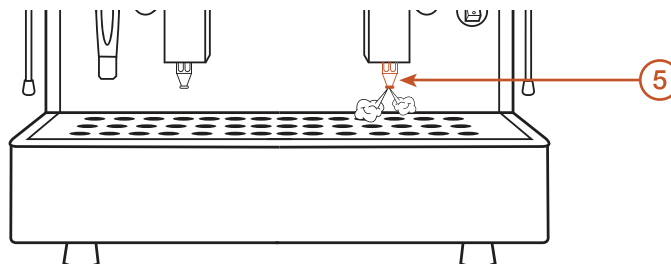
**1)** Put ground coffee into the filter holder. One shot of coffee for single, two shots for double. Each machine comes with filter holders which have interchangeable filters (single, double and blank) which clip inside the holder. The single filter makes one coffee, the double makes two. The blank filter (solid bottom with no holes) is used for cleaning your group (see cleaning section). **2)** Also supplied is a tamper to level out and compress the coffee granules in the filter holder or use the tamper on your grinder for this purpose.



**3)** Put the filter holder into group. It will fit into the group from the left and turns to the right until the handle is facing forwards towards you. **4)** Place the warmed cup(s) under the filter holders and in line with the beak(s).

**\* Note:** It is important if you have a machine with more than one group that all groups are used equally rather than just one of the groups otherwise the groups not used will stop working.

**Warning:** Water and coffee coming from the group is hot. Take care to avoid scalding.



5) Press the button to start the coffee flow as shown below. Once the coffee flow stops any excess pressure that is left in the filter holder is discharged through the exhaust valve below the group. Remove the filter holder from the group, empty used coffee grounds into drawer or receptacle and place empty filter holder back in the group to keep it warm.

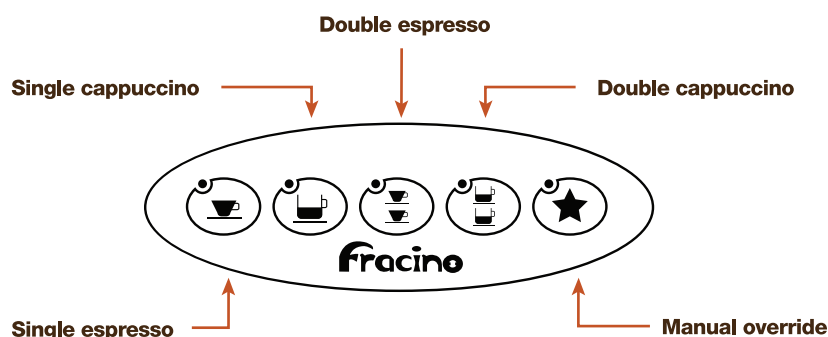
### Semi-Automatic Model Coffee Control



1) For the semi-automatic model press either the silver button or black rocker switch to start the coffee flow.

\* **Note:** On the semi-automatic models the user is in control of the amount of coffee that is dispensed into the cup – the button is pressed to start the flow and needs to be pressed again to stop it once the required amount of coffee is in the cup.

### Electronic/Auto Model Coffee Control



**Single espresso:** use the single filter holder, one shot of coffee, one espresso cup and press the single espresso button.

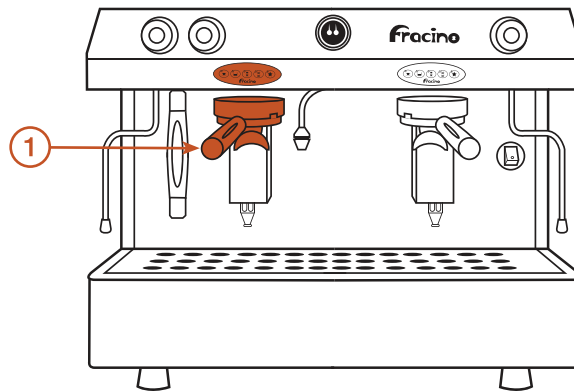
**Single cappuccino:** use the single filter holder, one shot of coffee, a cappuccino cup and press the single cappuccino button.

**Double espresso:** use the double filter holder, two shots of coffee, two espresso cups and press the double espresso button.

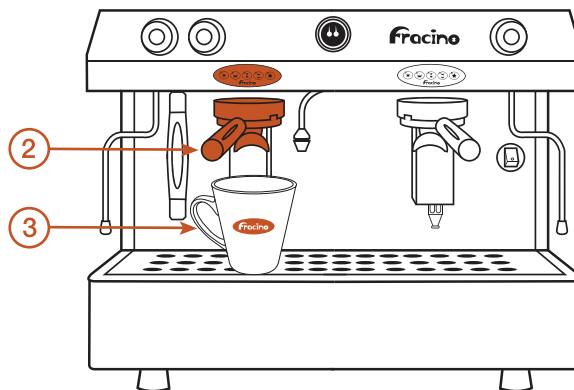
**Double cappuccino:** use the double filter holder, two shots of coffee, two cappuccino cups and press the double cappuccino button.

**Manual Override:** can be used as an on/off button for the group or for programming coffee volumes for the buttons above.

## Electronic Programming Coffee Measures



1) Machines with two or more groups are programmed on the left hand group/touch pad. When the process is completed the settings will be stored for all groups. Any groups to the right can be programmed independently by following the same procedure.



2) Put one shot of coffee into a single filter holder and fit the holder into the left hand group as shown at the start of this section. 3) Put the espresso cup under the beak.

4) Press the star button on the left hand touch pad and hold for 5 seconds until the lights above the symbols start to flash. The machine is now in program mode.

5) Press the single espresso button within 5 seconds and allow the coffee to fill the cup to the required level. Press the button again to stop and store the setting.

**\* Note:** If the button is not pressed within 5 seconds the machine will revert back to the previous settings and you will need to repeat the programming again.

Repeat the process for:

**Single cappuccino:** use the single filter holder, one shot of coffee, a cappuccino cup and press the single cappuccino button.

**Double espresso:** use the double filter holder, two shots of coffee, two espresso cups and press the double espresso button.

**Double cappuccino:** use the double filter holder, two shots of coffee, two cappuccino cups and press the double cappuccino button.

## Hot water valve

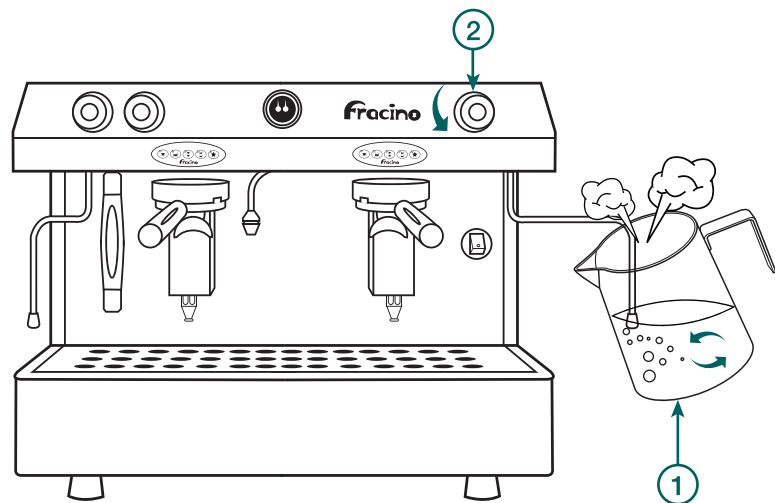
Place cup under drip tray, under the hot water nozzle which is located on the left hand side of the machine.

Open the valve by turning the knob anti clockwise

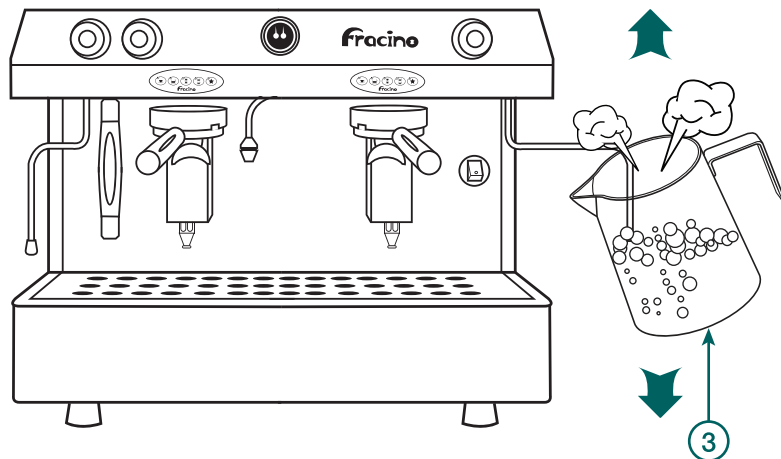
**Warning:** Do not hold the cup/ pot when dispensing hot water, the water is extremely hot which presents a risk of scalding.

# Steaming & Frothing Milk

## Steaming/Frothing Technique



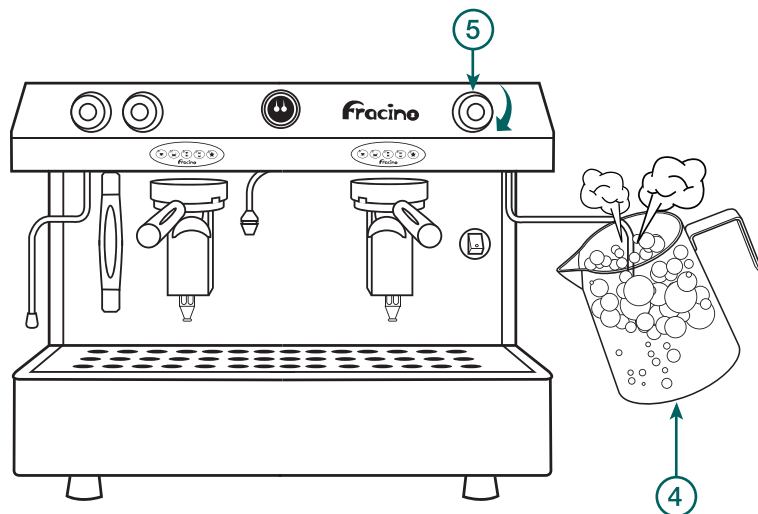
**1)** Fill 1/3 of a jug with fresh cold milk. Then insert the steam tube into the milk with the nozzle below the surface of milk. **2)** Fully open the steam valve. Place the steam tube to the front of the jug to help the milk circulate and froth.



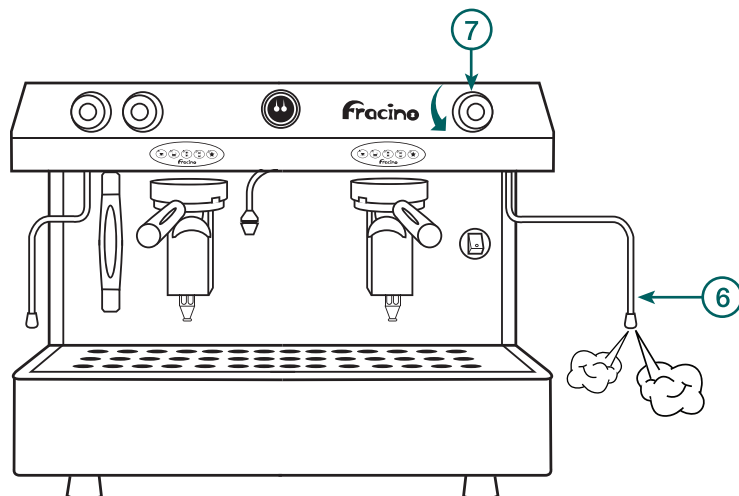
**3)** Move the jug gently up and down so that the tip of the steam nozzle is in the top 25mm of the milk to incorporate air into the milk and to create a froth. As the milk foams move the jug up to heat the milk.

**Warning:** It is important to regulate the steam power to avoid splashing the milk over the top of the jug.

**Warning:** Milk and the steam tube will become hot during use, take care to avoid scalding. Please use the plastic clip-on grip to move the steam tube.



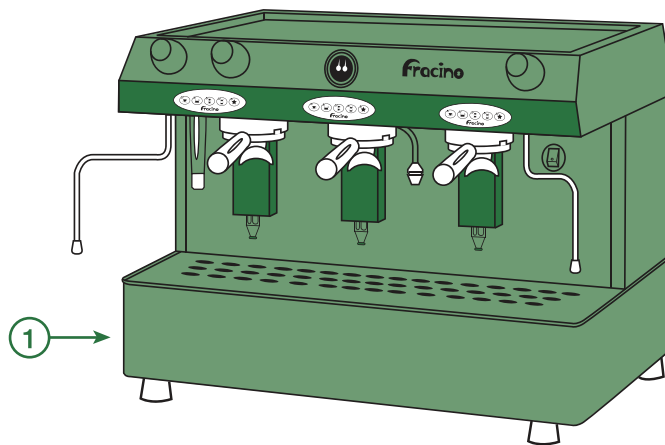
4) When the 'tone' changes it is an indication that the milk is about to boil. Alternatively you can use a jug thermometer and heat to the required temperature of 70-75°C 5) At this point turn off the steam. **DO NOT ALLOW THE MILK TO BOIL AS IT WILL GO FLAT.** The milk should have risen to almost fill the jug and be of a creamy/foamy consistency.



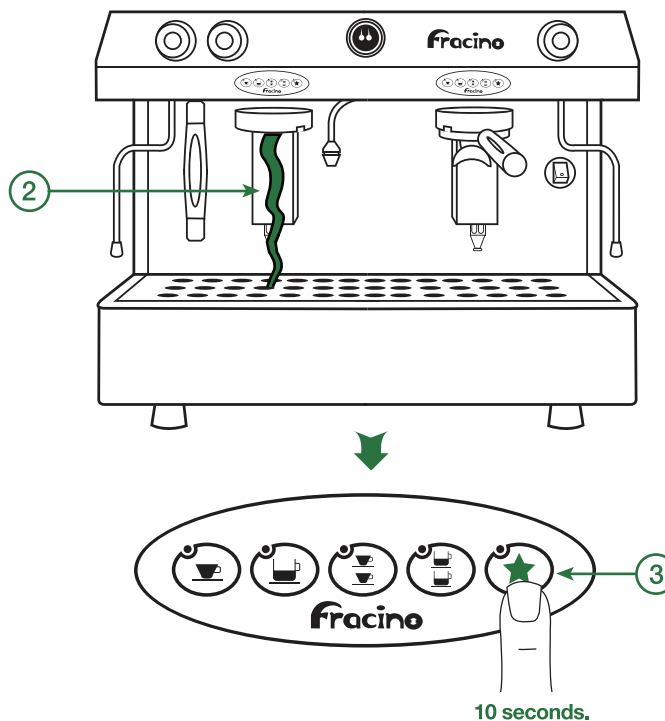
6) Wipe the steam tube with a damp cloth to remove milk residue. 7) Open the steam valve to clear any remaining milk from the tube/nozzle. Periodically remove the nozzle and clean with warm water ensuring the holes are clear (this can be done with a bent paper clip).

# Cleaning and Storage

## Daily Cleaning



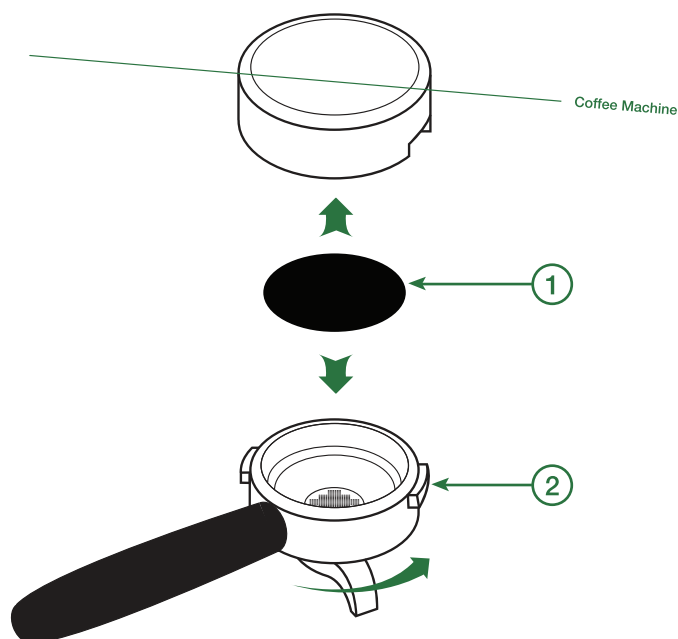
1) Wipe the outer casing of the machine with a soft damp cloth (do not use a scouring pad). Use a shower plate brush to dislodge dried coffee particles in the group and around the filter holder washer to prevent a build up of coffee. (brushes can be obtained from Fracino, part no. FC54).



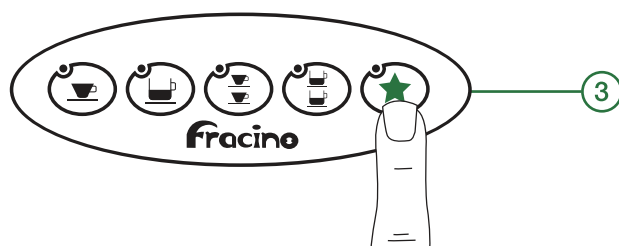
2) Remove the filter holders from the groups. 3) Press the star button to allow water to flow freely for approximately 10 seconds.



## Backwash Cleaning Procedure With & Without Detergent



Now the groups must be backwashed. **1)** This is done by inserting the blank filter into one of the filter holders. **2)** Then put the filter holder into one of the groups as if making coffee.




**3)** Press the star button on the touch pad (auto models) or the group switch (semi-automatic models) and allow to run for approximately 30 seconds. Press the button/switch again to stop the water flow. Repeat this process several times.

**4)** Remove the filter holder and empty out the dirty water. Put the filter holder back into the group and repeat the process until the water is clean and free of coffee particles from the group exhaust. When the filter holder is removed the water must run clear.

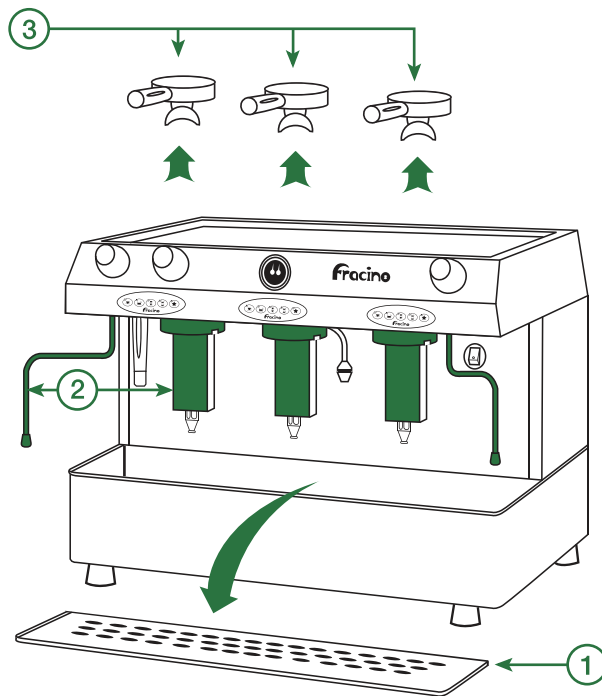
On a daily basis the back washing process should be done using Fracino Liquid Quartz detergent to reduce the build up of coffee in the groups and solenoid valves. This can be purchased through your dealer or from Fracino direct (part no. DET/LIQUID) Put half a cap of detergent into the blank insert and follow backwash procedure.

Ensure when backwashing with quartz that you do a final backwash without any detergent in the blank filter to avoid blockages and detergent tainting the coffee.

The water in the blank filter and the water dispensed through the group exhaust must be clear when the process has been completed. Failure to do this will cause the solenoid valves to seize and not function.


 **Warning:** Remember to remove the blank filter and replace with the normal filter before using the filter holder to make coffee ensuring the single filter is in the single filter holder and the double filter is in the double filter holder.

### Other Daily Cleaning Procedures



**1)** Lift out the inner drip tray. Clean both sides in the sink with warm soapy water. **2)** Steam tubes and nozzles should be also cleaned using warm soapy water and a cloth. If heavily congealed soak the tubes in a jug of warm water for 10 minutes to soften and then clean normally. Repeat if necessary. DO NOT use a scouring pad to clean the steam tubes otherwise you will spoil the stainless finish.

**3)** Remove filter holders. Wipe the inside of the filter holders and run clean hot water through to clear coffee residue.

 **Note:** Filter holders can be soaked in Fracino quartz detergent to prevent build up in the beaks and ensure they are spotlessly clean. Carry this procedure out weekly. Old coffee will spoil the taste of new coffee being made.

## Precautions for using liquid quartz

 **Note:** Read instructions on the bottle.

Wear protective clothing, gloves and eye protection, avoid contact with skin and eyes. In case of contact with eyes, rinse immediately with plenty of water and seek medical advice. If product is spilt on skin, remove contaminated clothing and wash off with plenty of water. If swallowed, remove product from mouth, give casualty lots of water to drink and seek medical advice – do not induce vomiting.



### **Warnings :**

- 1) Do not mix with other chemicals.
- 2) Keep out of reach of children.

## Special precautions for storage

The appliance must be located and/or stored at a temperature above 5°C, to prevent water in the appliance freezing and causing damage.



**Note:** If the appliance has frozen the following procedures must be followed:

- 1) The appliance must be fully isolated from the mains, electricity and water supply
- 2) The appliance must be allowed to fully de-frost.
- 3) All pipes, boiler, flow meter, manifold, group, solenoids and mains water inlet hose must be inspected for damage/leaks, if any parts are found to be damaged or leaking they must be replaced with new parts.
- 4) If in doubt, contact Fracino direct to arrange to have a trained service engineer inspect the appliance.

## Special precautions for maintenance



### **Warnings :**

- 1) Maintenance, other than regular cleaning, should only be performed by trained personnel/service engineers. Failure to use untrained engineers may invalidate warranty
- 2) Ensure the appliance has been fully isolated from the mains power supply before removing any body panels.
- 3) Allow the appliance to cool for at least an hour before removing any body panels.
- 4) Ensure the boiler is de-pressurised by opening the steam valve(s).

# Warning

- 1) At no time should anything be removed to expose wires.
- 2) Remember to turn off power and water supply before removing the trays.
- 3) Always treat the machine with respect, do not use if the machine has been dropped, vandalised or otherwise damaged
- 4) Do not allow unqualified personnel to tamper with your machine.
- 5) Your machine should have regular service. The usage and hardness of water in your area will determine regularity (minimum once a year). It is essential that a water treatment unit be fitted in hard water areas to minimise the build up of scale.
- 6) Care should be taken when making drinks. Water is hot and can scald.
- 7) Do not operate the machine without adequate training.
- 8) **It is your responsibility to have a boiler test certificate carried out annually. This is a requirement of the HSE under the PSSR Act of 2000. Contact Fracino or an authorised service agent for further information or to have your boiler tested.**
- 9) If the supply cord or plug is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 10) Coffee machines are heavy, take care when lifting or moving.
- 11) Children should be supervised to ensure they do not use or play with the coffee machine or grinder.
- 12) This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 13) The appliance must not be cleaned with a water jet, or located in an area where a water jet could be used.
- 14) Disconnecting, by-passing, tampering with or otherwise interfering with safety valves, high limit thermostats and pressure switches or other safety devices may cause serious injury and/or damage to the appliance.