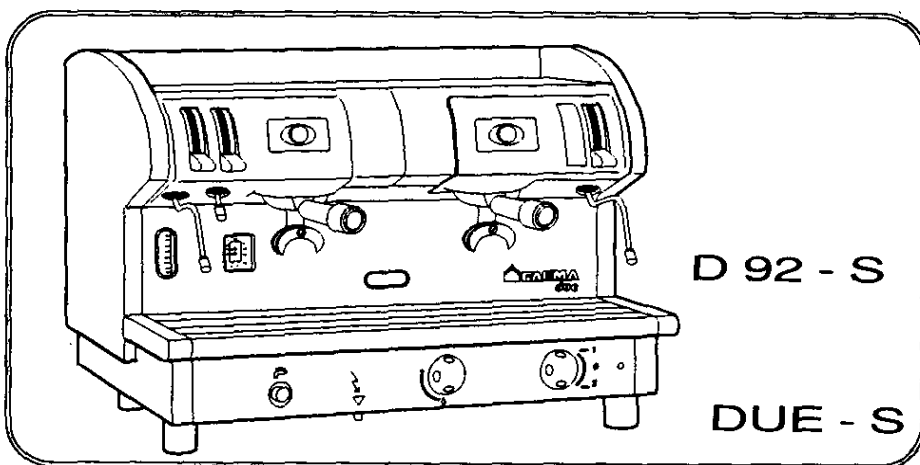
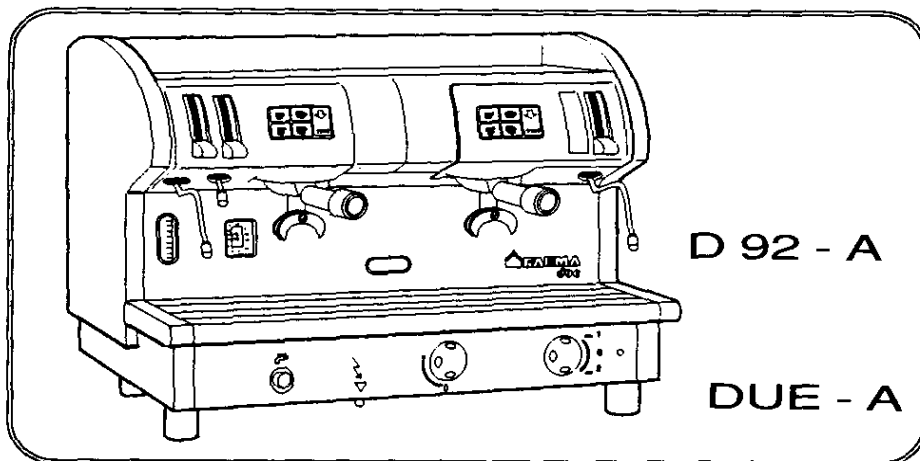




Manuale per l'utilizzatore
Instruction manual
Manuel pour l'utilisateur

Bedienungshandbuch
Manual para el usuario

1 - 2
Gruppi
Dispenser
Groupes
Gruppen
Grupos



Italiano - English - Français - Deutsch - Español

D 92 - A / D 92 - S

Caro cliente, ci congratuliamo con Lei per aver acquistato un prodotto di elevata qualità. Questo manuale include le istruzioni per l'uso nella lingua del suo Paese. Se Le interessasse una versione delle istruzioni d'uso in una lingua non contenuta in questo manuale, può richiederla all'indirizzo riportato, specificando il codice di una delle versioni sottoindicate.

*Dear customer,
congratulations on having purchased a high-quality product. This manual contains the use instructions in your language. If you wish to receive a version of the use instructions in a language not included in this manual, you can request it by writing to the address shown herein, specifying the code number of one the versions listed below.*

*Liebe Kundin, lieber Kunde,
wir danken Ihnen für die Wahl unseres Produktes und möchten Ihnen versichern daß Sie ein Erzeugnis von bester Qualität erworben haben. In diesem Handbuch finden Sie die Gebrauchsanweisungen in Ihrer Sprache. Sollten Sie daran interessiert sein eine Ausführung in einer Sprache zu erhalten, die nicht in diesem Handbuch enthalten ist, können Sie diese bei der unten angegebenen Adresse bestellen. Bitte geben Sie die Bestell-Nummer einer der nachstehenden Ausführungen.*

*Cher Client,
nous vous remercions car vous venez d'acheter un produit haut de gamme. Ce manuel comprend les instructions d'utilisation dans votre langue. Si vous désirez recevoir une version des instructions d'utilisation dans une autre langue, vous pouvez en faire la demande à l'adresse indiquée en spécifiant le code de l'une des versions sous-mentionnées.*

*Geachte klant,
wij feliciteren u met de aankoop van een uitstekend kwaliteitsproduct. Dit handboek bevat de gebruiksinstructies in de taal van uw land. Indien u een gebruiksaanwijzing wenst in een die niet in dit handboek is opgenomen, kunt u deze aanvragen bij het aangegeven adres, met opgave van de code van één van de hieronder vermelde uitvoeringen.*

*Estimado cliente:
le felicitamos por haber adquirido un producto de alta calidad. Este manual incluye las instrucciones de uso en su idioma. Si estuviera interesado en recibir el manual en un idioma que no estuviera incluido, puede pedirlo a su proveedor, especificando el código de una de las versiones indicadas más abajo.*

*Prezado Cliente,
Apresentamos-Lhe os nossos cumprimentos por ter escolhido um produto de alta qualidade. O presente manual inclui as instruções para o uso no idioma de Seu País. No caso de estar interessado numa versao das instruções num idioma não incluído no presente manual, rogamos que a solicite ao endereço acima, especificando o código de uma das versões abaixo indicadas.*

Αγαπητέ πελάτη, συγχαρητήρια για το προϊόν υψηλής ποιότητας που αγόρασες. Αυτό το εγχειρίδιο περιλαμβάνει τις οδηγίες χρήσης στη γλώσσα της χώρας σου. Αν σ'ενδιέφερον οι οδηγίες σε μια γλώσσα που δεν περιλαμβάνεται σ'αυτό το εγχειρίδιο, μπορείς να τις ζητήσεις στην παρακάτω διεύθυνση αναφέροντας τον κωδικό της έκδοσης που αναγράφεται παρακάτω.

*Kære Kunde,
tillykke med Deres køb af et produkt med høj kvalitet. Denne vejledning indeholder instruktioner om brug af produktet, og er skrevet på dit nationale sprog. Hvis du ønsker en vejledning på et andet sprog, kan du få denne ved at skrive til adressen, der vises i denne vejledning. Ved anmodning om en vejledning, bedes du oplyse serienummeret på den version, der har din interesse. Nummeret er angivet nedenfor.*

*Bästa kund,
gratulerar till ditt val av en förstklassig produkt. Bruksanvisningen innehåller instruktioner för produktens användning och är skriven på det språk som talas där du bor. Bruksanvisningar på andra språk kan beställas skriftligt från den adress som anges här. Vid beställningen bör du även ange serienumret för den version du vill ha. Se nedan.*

*Arvoisa Asiakas!
Onnittelut korkealaatuisten tuotteen ostosta. Tämä käyttöopas sisältää ohjeet tuotteen käytöstä ja se on kirjoitettu omalla äidinkielelläsi. Jos haluat saada käyttöoppaan jollakin muulla kielellä, voit pyytää sitä kirjoittamalla tässä annettuun osoitteeseen. Käyttöopasta pyydetäessä ilmoitetaan sen alla luetellun version sarjanumero, joka kiinnostaa.*

FAEMA S.p.A.
Assistenza Tecnica
Via XXV Aprile 15
20097 San Donato milanese
Milano Italy
Fax ..39 .2 .516 203 76

cod. 3990 - 134 132

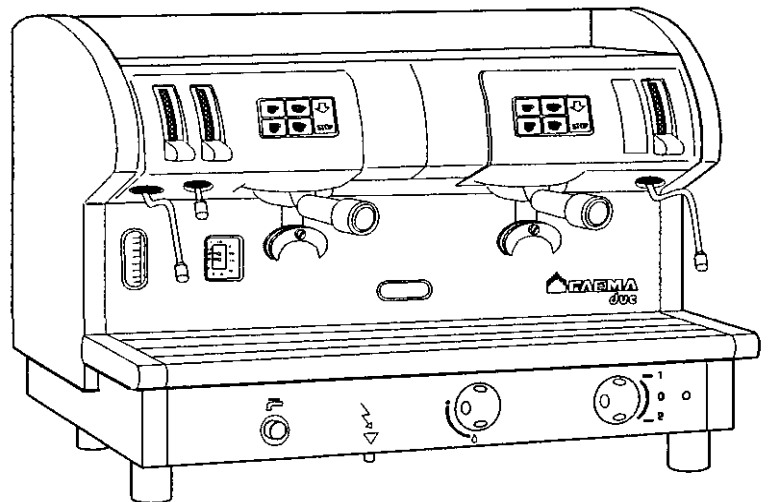
I - GB - F - D - E

(Italia) - (Inghilterra) - (Francia) - (Germania) - (Spagna)
cod. 3990 - 134 132

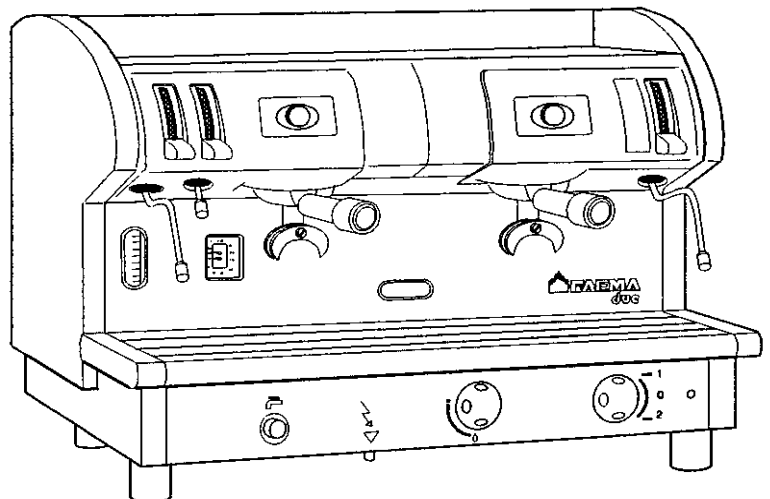
NL	(Olanda)	_____	cod. 3990 - 134 347
DK	(Danimarca)	_____	cod. 3990 - 134 348
S	(Svezia)	_____	cod. 3990 - 134 349
FL	(Finlandia)	_____	cod. 3990 - 134 350
P	(Portogallo)	_____	cod. 3990 - 134 351
GR	(Grecia)	_____	cod. 3990 - 134 352

Espresso Coffee Machine

1 - 2 Disp.



DUE - A



DUE - S

Before using this machine or manipulating it in any way, read these instructions carefully, especially the precautions regarding its safe use.

Identification

The following technical data is shown on the machine's data plate:

- model or version
- serial number
- voltage, frequency, power

This data is very important when contacting the FAEMA service and assistance department.

The amount of noise given off by the machine was determined by measurements carried out on an identical machine.

The equivalent, continual acoustical pressure at the work position, as measured by an "A" filter, amounts to 78 dB (A).

Type of machine
see on page 5

Electrical data

Heat exchanger
technical data

Type of machine
see on page 5

Boiler
technical data

FAEMA Spa

S. Donato Milanese
Milano Italy

TYPE Nr
3NPE AC 220 - 240/380-415V
50/60Hz W

WASSERINHALT je Gruppe : 0,65 l
ZUL.VORLAUFTEMPERATUR : 133 C
ZUL.BETRIEBSUEBERDRUCK : 12 bar

Serial number

TYPE Nr
WASSERINHALT BEI NW : l
ZUL.BETRIEBSUEBERDRUCK : 2,0 bar
ZUL.DAMPFERZEUGUNG : kg/h
ZUL.WAERMELEISTUNG : W
PRUEFUEBERDRUCK UND AUSFUEHRUNG
ENTSPRECHEN DER DAMPFKESSEL -
VERORDNUNG

Serial number

made in EC

Manufacturer

FAEMA S.p.A.Via XXV Aprile,
15
20097 San Donato Milanese
(MI) Italy
Tel. ..39 2 51.601-1
Fax ..39 2 55.700.420
Telex 311573

Manual

Espresso coffee machine
DUE - A / DUE - S
Operating Instructions

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be used, copied or published
without written permission
from Faema S.p.A.

Faema reserves the right to
make any changes in the
machine's equipment
according the requirements of
each particular country, and to
make changes on the machine
due to advancements in
technical progress.

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Keep this manual in a safe place for ready referencing.

Preface

The purpose of this manual is to furnish the final user (barman) with all the necessary information for properly using and maintaining the espresso coffee machine.

Read and follow all the instructions and precautions given in this manual very carefully.

How To Read This Manual

All the titles in this manual are in bold print.

The number shown after a term indicates the position of the item in the drawing shown on the side.

For example,
Button (15) indicates the button marked 15 on the drawing.

Symbols

Important note.



Special instruction of very important information.

Attention



Precautions regarding danger to health or machine damage.

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Chapter 20	Initial flushing	page	21
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1. Accessories

1.1

Supplied accessories

Filter-holders and filters.

DUE - A / DUE - S

1 dispensers

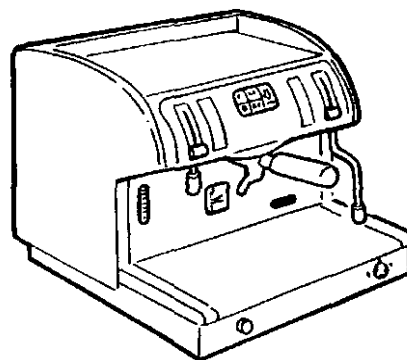
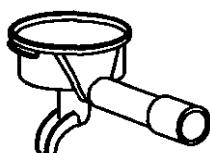
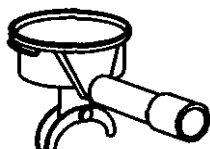
- 1 filter-holder for 2 cups

- 1 filter-holder for 1 cup

- 1 filters for 2 cups

- 1 filter for 1 cup

- 1 blind filter



DUE - A / DUE - S

2 dispensers

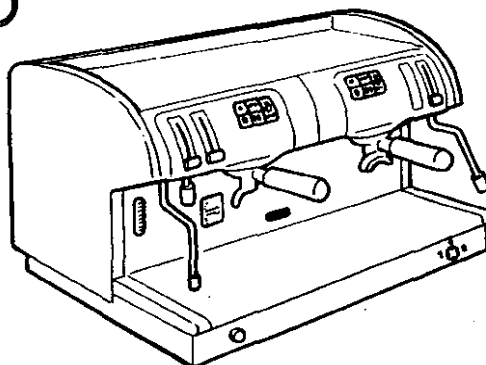
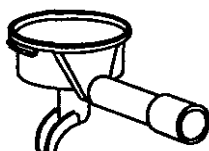
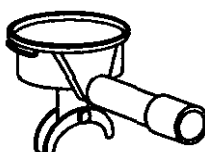
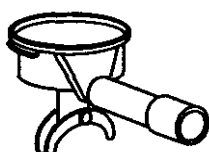
- 2 filter-holders for 2 cups

- 1 filter-holder for 1 cup

- 2 filters for 2 cups

- 1 filter for 1 cup

- 1 blind filter



2. Use

2.1

Use

The FAEMA coffee machine is designed for making espresso coffee and hot beverages using hot water or steam.

If the machine is used for any other purpose, persons may be injured and/or the machine can be damaged.

The manufacturer cannot assume any responsibility for damage and injury resulting from the improper use of the coffee machine.



DUE - A / DUE - S

3. Description

3.1

Versions

The FAEMA DUE coffee machine comes in two versions.

DUE - A

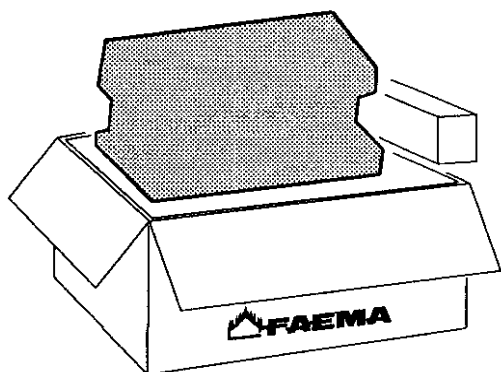
is an automatic espresso coffee making machine. It is electronically controlled and can be programmed for memorizing the number of dispensing operations.

DUE - S

is an espresso coffee machine with manual dispensing control.

Each version is available with either one, two dispenser units.

5. Packing



5.1

The following information is shown on the packing:

- TYPE
- MODEL
- COLOR

5.2

Take the machine and accessories out of the packing and carefully inspect them for shipping damage.

If any damage is found, immediately inform the forwarding company.

Check the contents of the shipment to see that everything that was ordered was delivered.

If any parts or accessories are missing, immediately inform the manufacturing in writing.

If you have any doubt about the machine or any of its parts being in proper operating condition, do NOT use the machine and contact a professional FAEMA-authorized service technician.

Before performing any operation whatsoever on the machine, carefully clean it and remove any residual packing material and other foreign material.



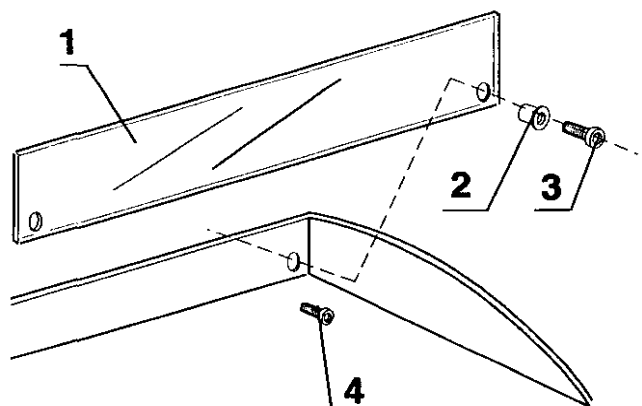
5.3

Do not leave such packing items as plastic bags, Styrofoam, nails, etc. around, because children could get hurt if they play with them.

1 dispenser
packing dim.:
mm 545 x mm 520 x mm 465 h
packed wt.: 76

2 dispensers
packing dim.:
mm 650 x mm 520 x mm 465 h
packed wt.: 99

6. Instructions for plexiglass kit installation



6.1

Plexiglass kit installation

The installation has to be performed by authorized technicians.

6.2

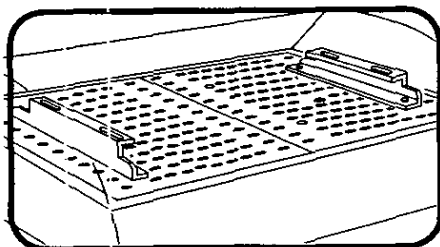
Instructions

Assembling has to be carried out with machine in position OFF .
(Main switch to position 0).

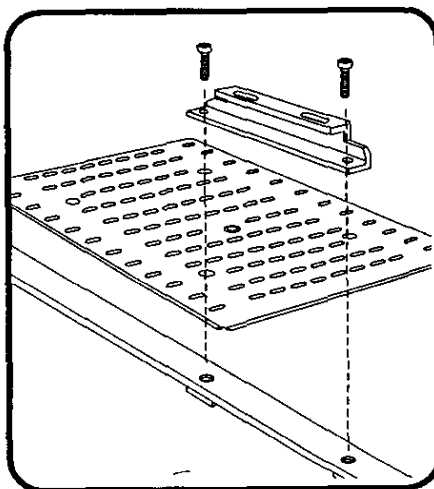
Unscrew the two fixing screws from panel (4) install the plexiglass (1) using the bushes (2) and screws (3) provided for.

7. Handles

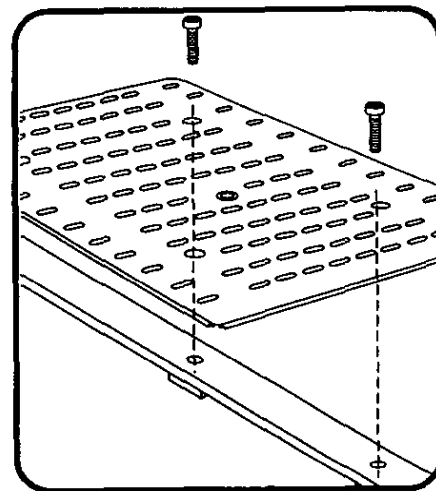
7.1 Handles



These handles are attached to facilitate removing the machine from the shipping pack. Once the machine is unpacked, the handles can be removed.



7.2
To remove the handles, remove the two screws.



7.3
Replace the cup-support shelf, and replace the screws.

8. General safety precautions



Danger of burns

The areas indicated with the marking label are hot parts, so you have to get closer and handle carefully.



WARNING: Hot surface
ACHTUNG: Heisse Oberfläche
ATTENTION: Surface chaude
ATTENZIONE: Superficie calda

Heating with the use of gas is not permitted in any room whose volume is less than 12 cubic meters.

If you have a gas-heated installation, make sure the flexible gas hose is replaced at the prescribed intervals.

The manufacturer cannot assume any responsibility for personal injury and/or property damage resulting from the improper use of the coffee machine.

Never operate the machine if your hands are wet or if you are barefoot.

You should only place small cups, large cups and drinking glasses on the coffee machine's cup-heating shelf. You must never place anything

else on this shelf.

If the machine is to be shut down for a long period of time:

- disconnect it from the mains or turn off the main switch;
- turn off the water tap;
- turn off the gas tap.

Danger of burns

Never put your hands or any other part of your body near the coffee dispensers or near the steam and hot-water nozzles.

Never let children use the machine or anybody who is not well acquainted with how to use the machine.

Make sure the cups are free of any dripping water before putting them on the cup-heating shelf.

Maintenance and repairs
If any malfunction should occur, turn off the machine, disconnect it from the

mains and call your FAEMA service representative. Never ask for any technical help from anyone else except

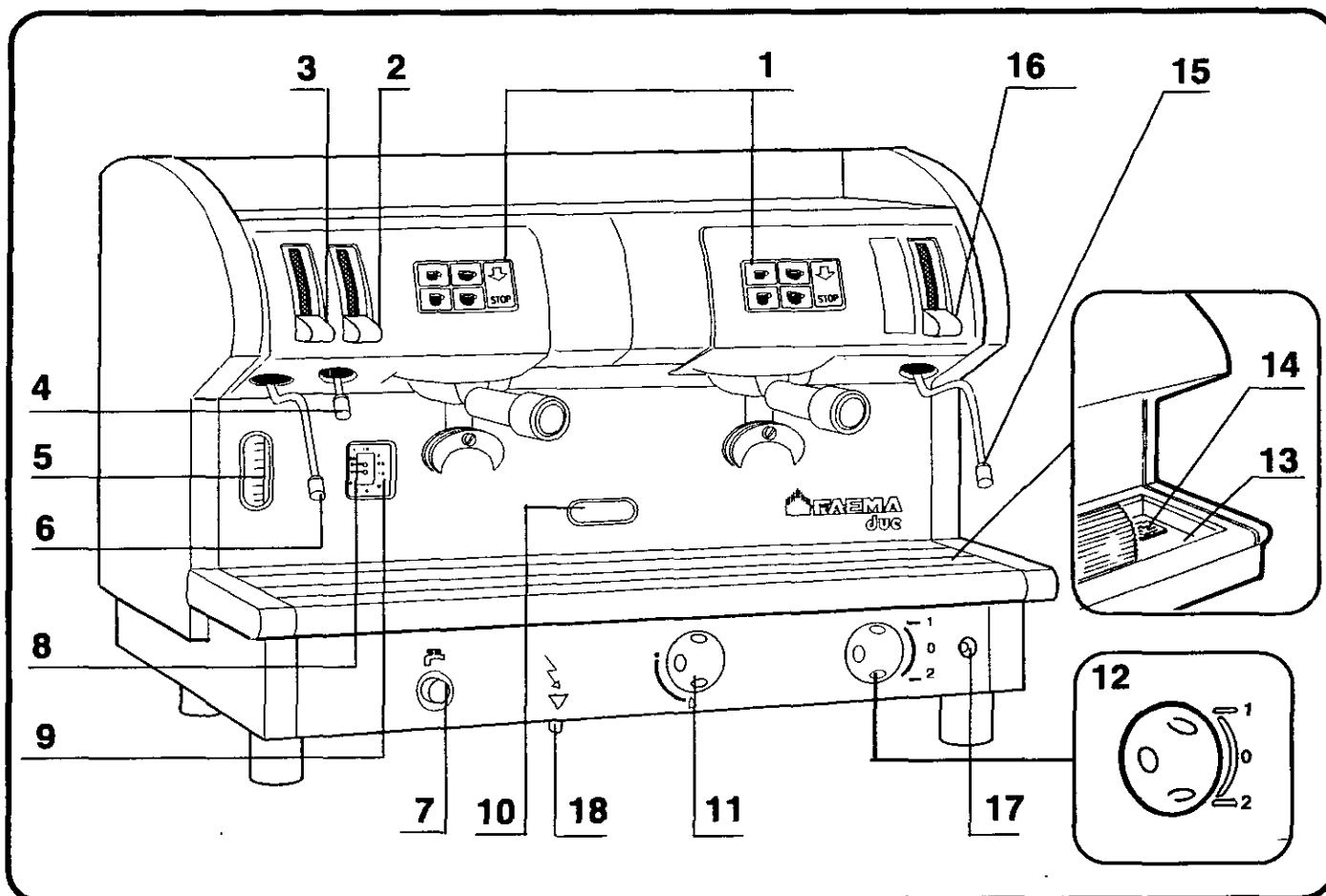
from a qualified FAEMA-authorized technician. Never use anything but original FAEMA spare parts.

Maintenance performed by an unqualified person can prejudice machine operating safety. If the electric cord is damaged, turn off the machine and call your FAEMA service representative to obtain a replacement.

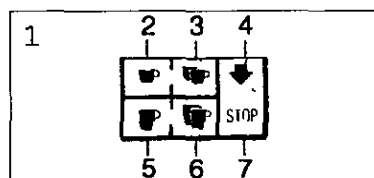
To assure safe and proper machine operation:

- follow all of the manufacturer's instructions;
- have a specialized technician perform periodic maintenance on the machine.

9. External components (DUE -A)



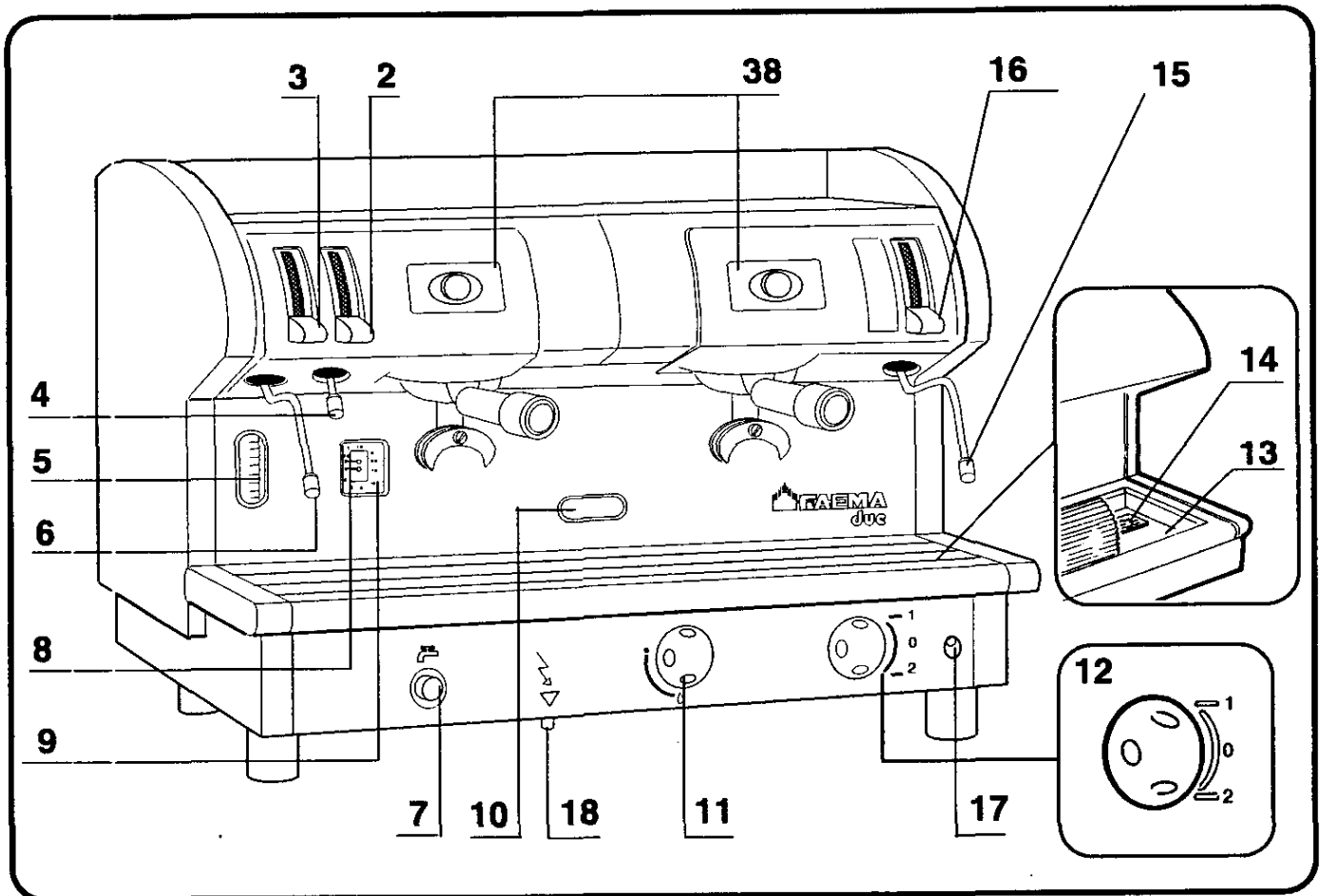
- 1 Pushbutton Panel
- 2 Hot Water Lever
- 3 Left Steam Lever
- 4 Hot Water Spout
- 5 Optical Level
- 6 Left Steam Spout
- 7 Manual Water-Loading Button
- 8 Boiler Pressure Gage
- 9 Pump Pressure Gage
- 10 Gas Ignition Inspection Slot
- 11 Gas Ignition Knob
- 12 Three-Position Ignition Knob
- 13 Tray
- 14 Data Plate
- 15 Right Steam Spout
- 16 Right Steam Lever
- 17 Machine On Light
- 18 Gas Piezoelectric Igniter



- 2 - For Dispensing One Short Coffee
- 3 - For Dispensing Two Short Coffees
- 4 - For Continual Dispensing
- 5 - For Dispensing One Long Coffee
- 6 - For Dispensing Two Long Coffees
- 7 - For Stopping Coffee Dispensing

- 0 - Machine Off
- 1 - Services Turned On
- 2 - Resistances Turned On

9. External components (DUE - S)



- 2 Hot Water Lever
- 3 Left Steam Lever
- 4 Hot Water Spout
- 5 Optical Level
- 6 Left Steam Spout
- 7 Manual Water-Loading Button
- 8 Boiler Pressure Gage
- 9 Pump Pressure Gage
- 10 Gas Ignition Inspection Slot
- 11 Gas Ignition Knob
- 12 Three-Position Ignition Knob
- 13 Tray
- 14 Data Plate
- 15 Right Steam Spout
- 16 Right Steam Lever
- 17 Machine On Light
- 18 Gas Piezoelectric Igniter
- 38 Manual Coffee-Dispensing START / STOP Button

0 - Machine Off
 1 - Services Turned On
 2 - Resistances Turned On



10. Installation



10.1

Installation

Installation must only be done by a qualified technician who must abide by the existing safety norms and the instructions provided by the manufacturer.

10.2

Installation location

The espresso coffee machine must be installed on a flat, stable support surface.

All the connections - electrical, gas, water - and the water discharge (siphon type) must be located close to the machine.

A support surface must also be available upon which to rest the accessories (coffee-grinder, etc.).

The minimum amounts of installation space required for assuring proper machine operating conditions are as follows:

For the 1 - dispenser machine:

- 800 mm of width
- 600 mm of depth
- 550 mm of height

For the 2 - dispenser machine

- 1000 mm of width
- 600 mm of depth
- 550 mm of height

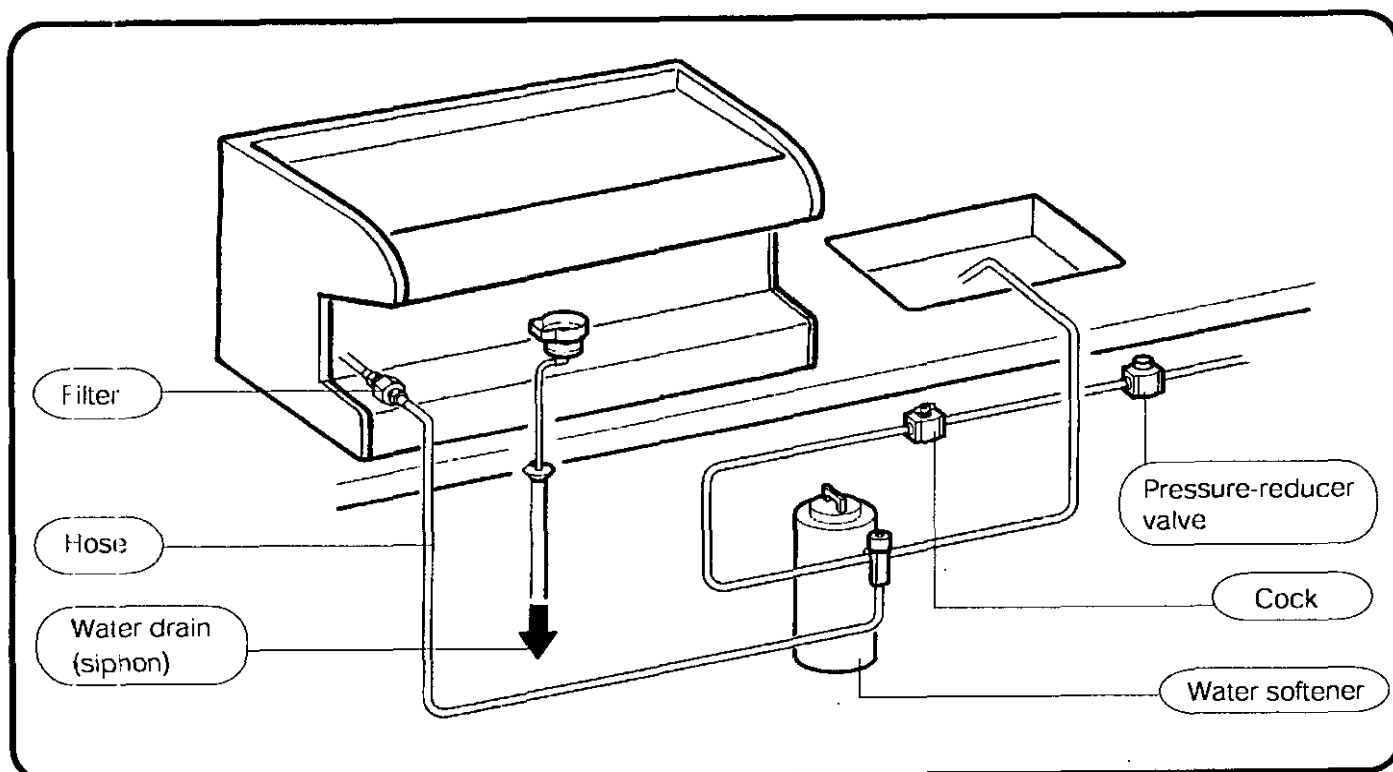
The range of ambient temperature within which the coffee machine can operate properly is 0° to 42°C.

Moreover, to ensure safe and proper machine operation, never allow it to be exposed to the weather (rain, direct sunlight, frost).

If the machine is to be stored in an unheated building or area where it can be exposed to freezing temperatures, drain out all the water from the boiler and the water-circulation lines.



Never install the machine in places where jets of water are used for cleaning, such as in a kitchen.

11. Water connections
11.1
Connection to the water mains
Maximum feed-water pressure: 6 bar


With higher pressures, or with a mains system subject to peak pressures, you must install a pressure-reducer valve in the line going to the water softener.

11.2
Installation of water softener

To keep the lines free of mineral deposits, a water softener has to be installed which can handle at least 250 liters per hour.

Follow the instructions that come with the softener to connect it to the machine.

11.3
Water drain

Install the drain siphon in the water-drain line so that it is easily accessible and will thus facilitate periodic cleaning.

12. Electrical connections

12.1

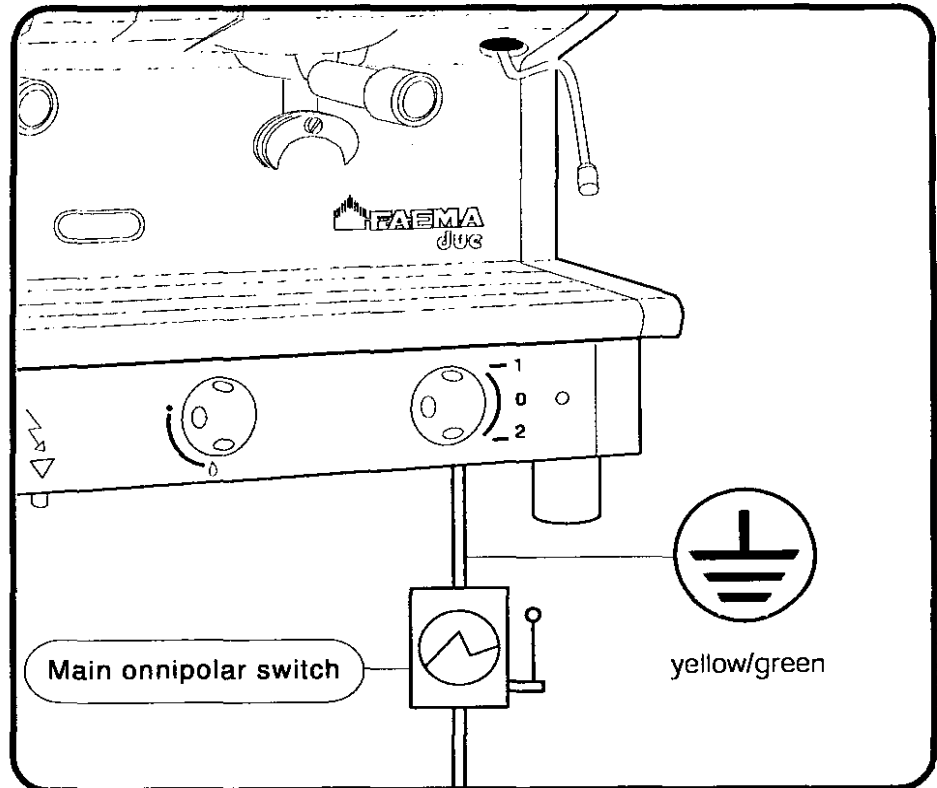
Electrical connections

Before connecting the coffee machine to the electrical mains, make sure the data on the data plate corresponds to the mains characteristics.

Also make sure the mains can provide the required **machine power**, as indicated on the data plate.

In making the connection, use an onnipolar switch whose contact apertures measure at least 3 mm.

Protection against leakage current with value equivalent to 30 mA.



12.2

The point where the machine is connected to the electrical mains must be provided with adequate fuses.



12.3

Grounding

In order to provide proper operating safety, the machine must be correctly connected to a good ground, as specified by the existing electrical safety regulations.

It is very important from the point of view of safety to check to see that this proper ground exists.

If you have any doubts, have a qualified electrician inspect the system to make sure it is properly grounded.

The manufacturer cannot assume any responsibility for any damage or injury resulting from poor or improper installation and/or the lack of a proper ground.

12.4

When connecting the machine to the electrical mains, do not use adapters, multiple receptacles and/or extension cords.

12. Electrical connections

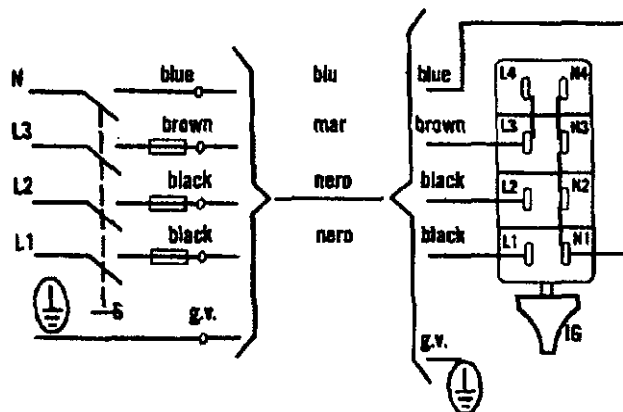
Electric connection

Remember that the Manufacturer is not responsible for damages due to incorrect electrical connections and, furthermore, that the installer is responsible in case of damage.

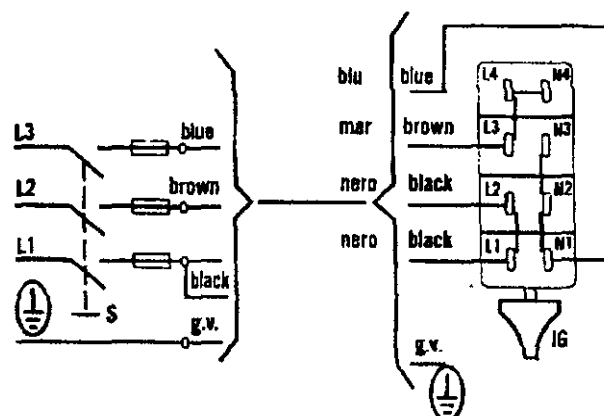
Besides the above, check:

- the type of connection indicated on the power cable.
- that the voltage corresponds to that indicated on the nameplate data found on the box cover.

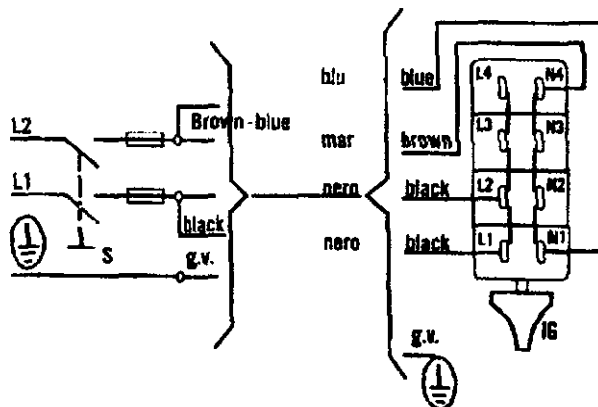
3NPE AC 380-415V 50/60 Hz



3PE AC 220-240V 50/60 Hz



220-240V 50/60 Hz



Legend

- S == Omnipolar switch
- R == Main ON/OFF switch
- blu == blue
- mar == brown
- nero == black

13. Gas connection

13.1

For machines with gas burners.

13.2

Some countries may have additional restrictions. In any case, you should abide by the regulations in force in the particular country where the installation is made.

13.3

Machines with gas burners must not be installed in rooms that are not at least 12 cubic meters in volume.

Install a shut-off valve in the gas line leading to the coffee machine.

If the machine is hooked up by means of a hose, the hose must meet the existing specifications for gas units.

13.4

Connection

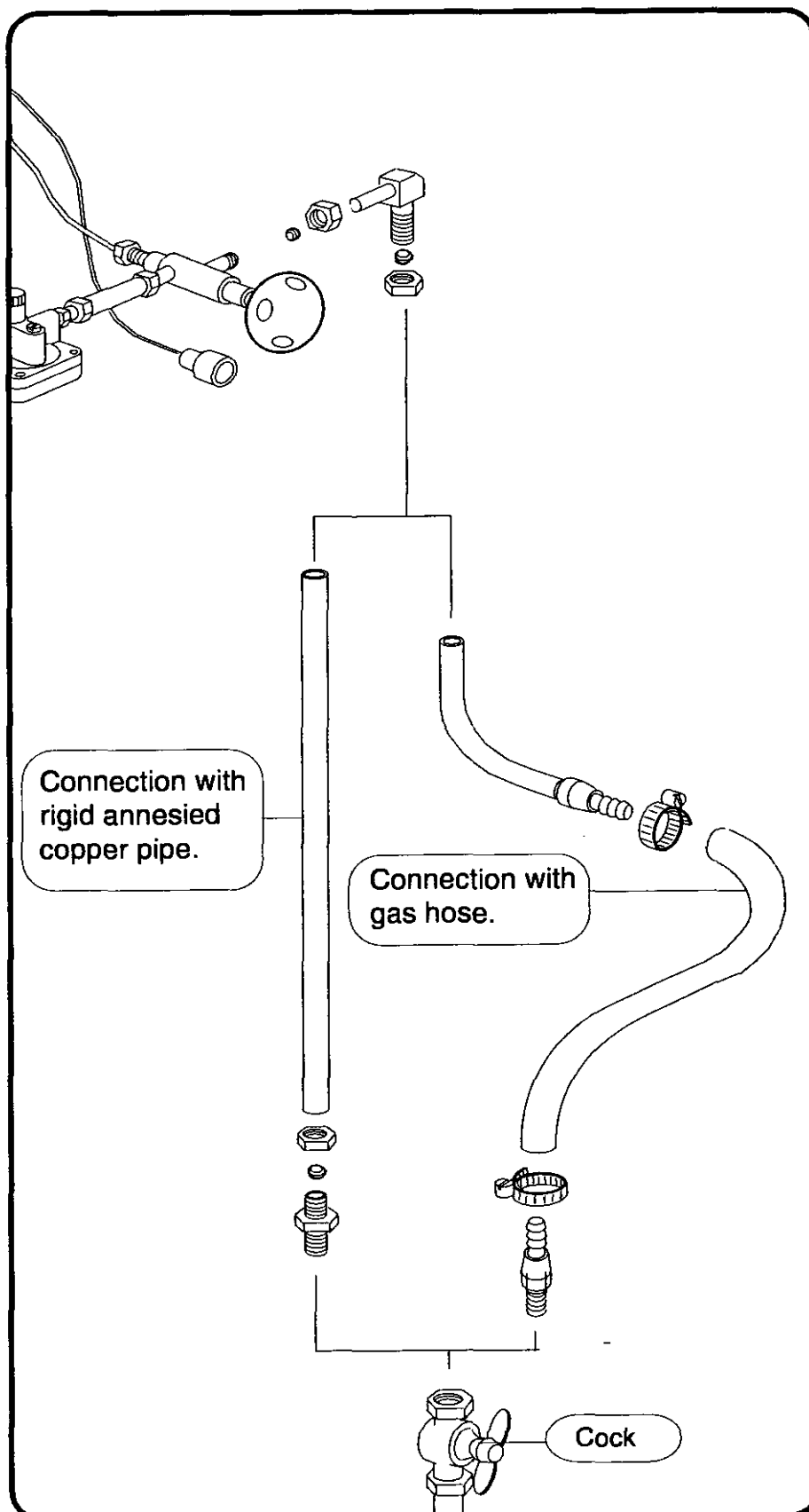
The connection to the coffee machine must be made with a gas hose measuring no more than 1 meter in length.

Connect the machine end of the hose to the hose fitting and secure it with a UNI 7141 hose clamp.

Install the hose so that:

- no part of it can become heated to a temperature exceeding 50 °C;
- it is not under tension or pressure;
- it is not put into a sharp bend;
- it does not come into contact with any sharp or abrasive edges.

The hose must be visible throughout its full length to allow adequate inspection.



13. Gas connection**13.5****Checking the gas lines for leaks.**

After having installed and connected the required gas lines according to the existing regulations, check all the joints for any leakage.

This is done by applying a soapy water solution to the joints and then opening the gas cock.

The forming of bubbles means there is a leak, which must be corrected.

13.6**Choosing the nozzles**

The coffee machine comes with a gas-regulating device closed by a plug in place of the required nozzle.

The nozzles for the various types of gas come with the machine.

Using the table below, select the nozzle most suitable to use with the particular type of gas available.

13.7**Installing the nozzle**

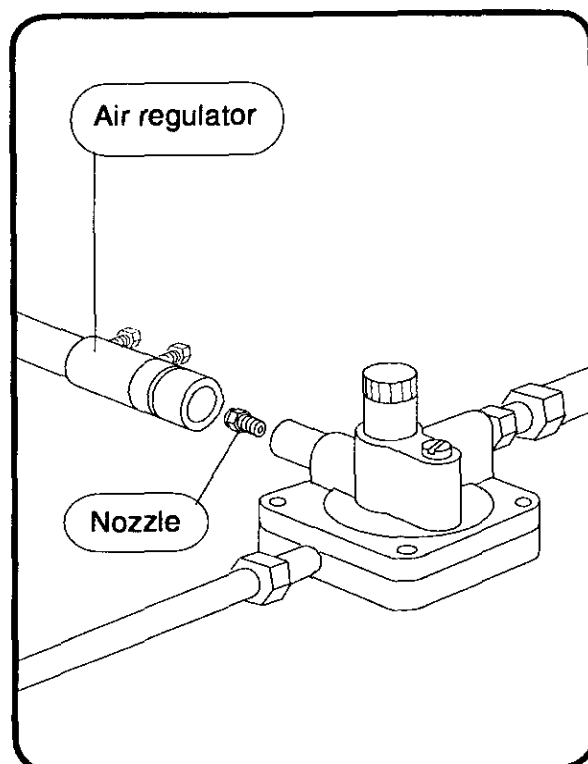
Loosen the screws securing the air regulator and move it up to the burner fitting point.



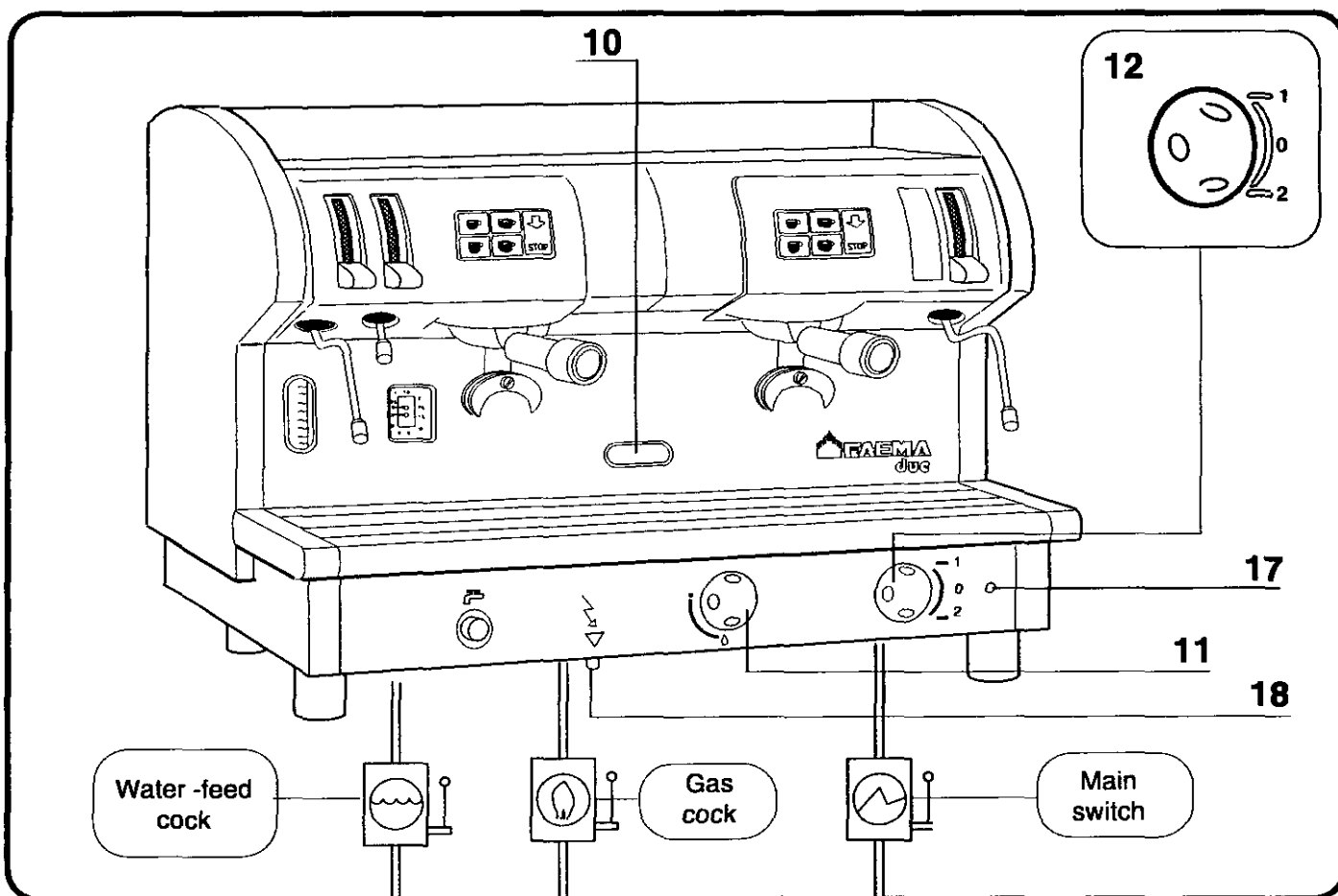
DO NOT IGNITE THE GAS WITHOUT FIRST HAVING INSTALLED THE RIGHT TYPE OF NOZZLE.

Nozzle Table

Gas Type	Nominal Pressure, bar	Nozzle, 2 disp.
Natural Gas (methane) G 20	18	1,00
Liquid Gas (GPL) G 30	30	0,70
City Gas (Producer) G 110	8	1,85



14. Start-up with gas heating



14.1 Start-up with gas heating



Do not turn on the gas when the boiler is under pressure.

Before starting up the machine, check to see:

- that the main power switch is turned on;
- that the main water tap is open;
- that the gas tap is open.

Turn the ignition knob (12) to position 1.

The indicator light (17) will turn on.

The boiler is filled until the set level is reached.

Turn the gas knob (11) counterclockwise, push it inward and keep it pressed while pressing the button (18) several times until the burner under the boiler ignites.

Look through the slot (10) to see if the gas has ignited. If it has, wait a few seconds and then release the knob (11).

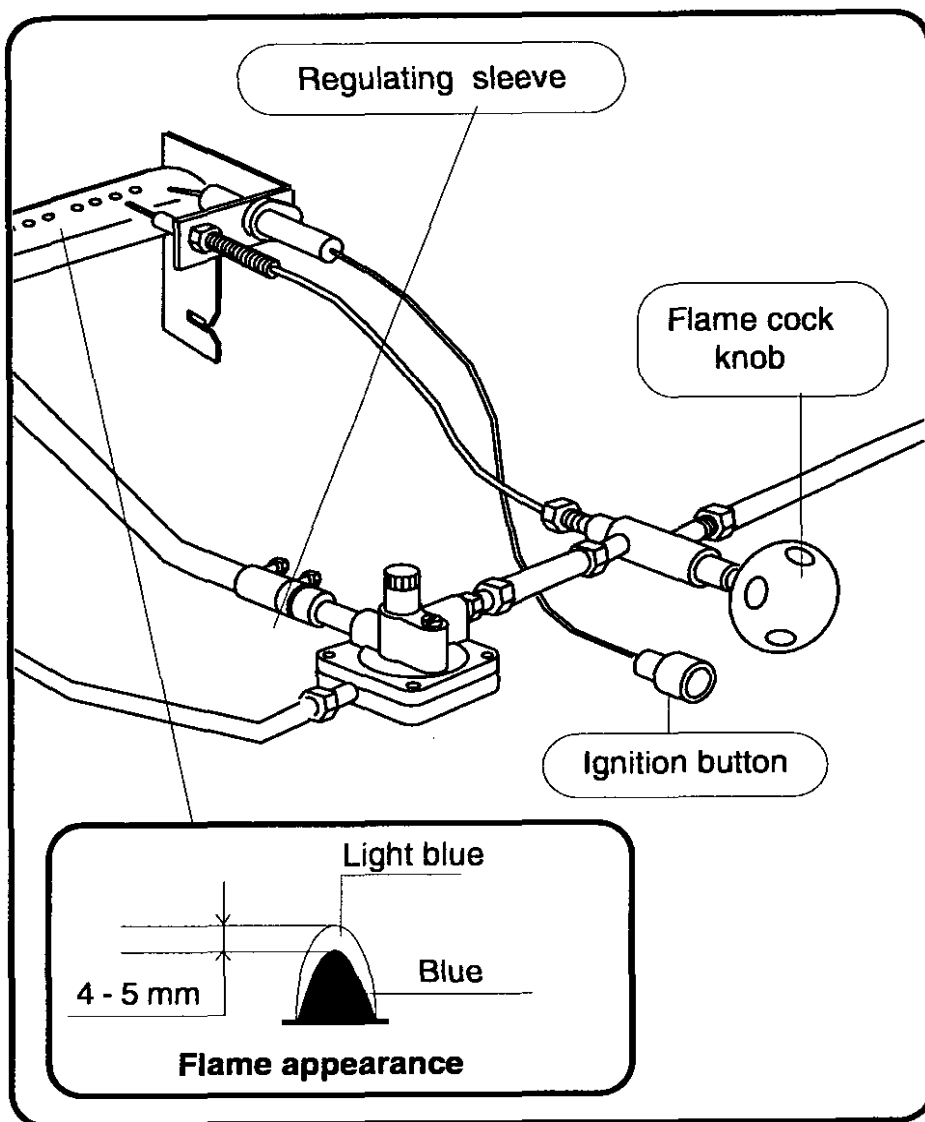
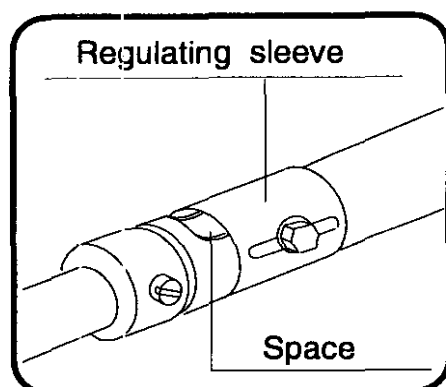
15. Gas self-regulator

15.1

Checking the gas flame

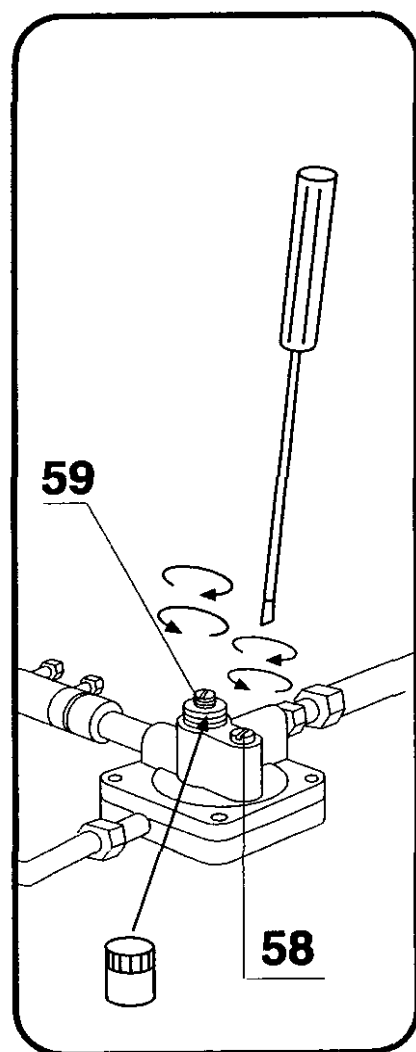
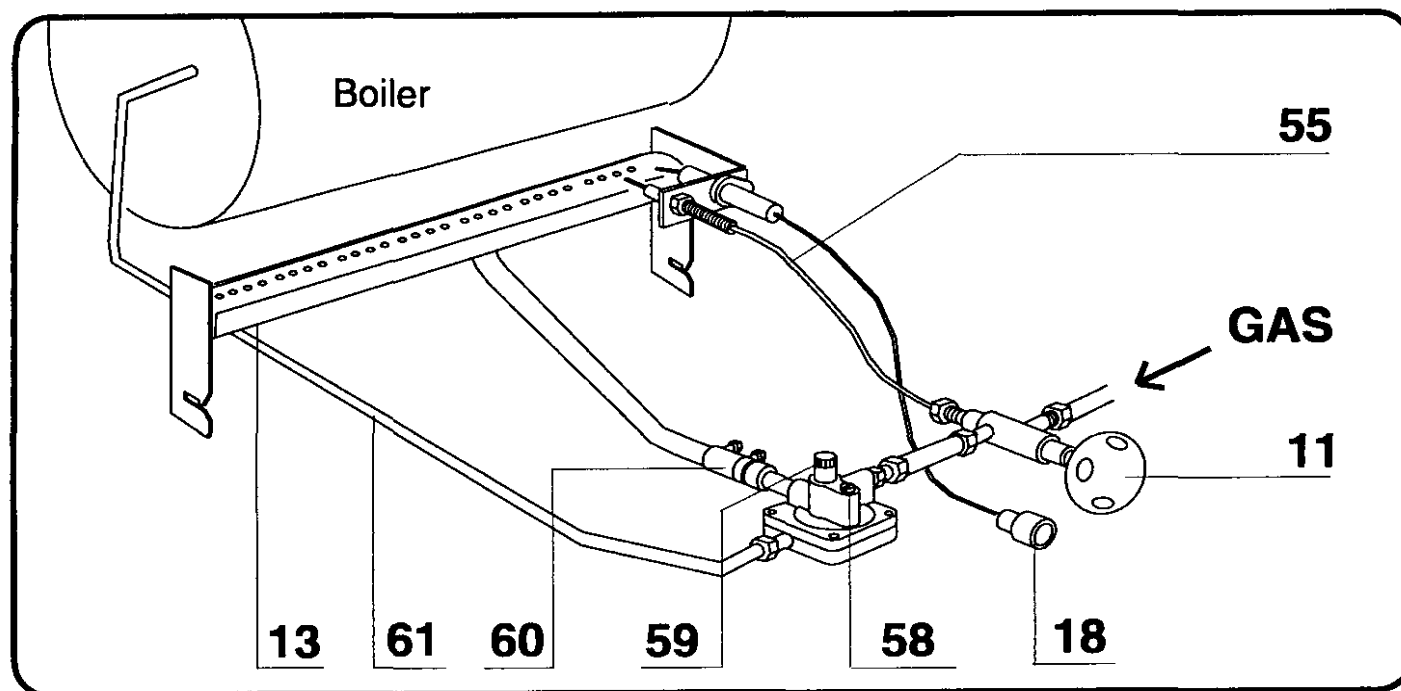
The combustion is adjusted properly when the flame has a blue color and does not detach from the burner.

If the flame has some white spots, or tends to detach from the burner, you have to adjust the amount of combustion air as indicated in the table below.



Flame Appearance	Cause	Required Adjustment
Flame points have a white color	Not enough air	Move the regulating sleeve to increase the aperture until the flame loses the white spots and is blue throughout.
Flame detaches from the burner	Too much air	Move the regulating sleeve to decrease the aperture until the flame no longer detaches from the burner

16. Regulating gas self-regulator



11 Gas cock knob

13 Burner

18 Gas ignition button

55 Thermocouple

58 Minimum gas-setting adjustment screw

59 Boiler pressure adjustment screw

60 Air-regulation sleeve

61 Boiler-modulator connecting tube



16.1

The regulating of the gas self-regulator must only be done by a qualified technician. Wrong self-regulator adjustment could compromise machine safety.

16.2

When the boiler is at the desired pressure (normally 1 - 1.2 bar), unscrew the minimum-setting screw (**58**) 1 turn, and the boiler-pressure adjustment screw (**59**) 2 turns.

The flame you will see is the one provided by the minimum-setting screw (**58**).

Lower the flame by very slowly screwing in the minimum-setting screw (**58**).

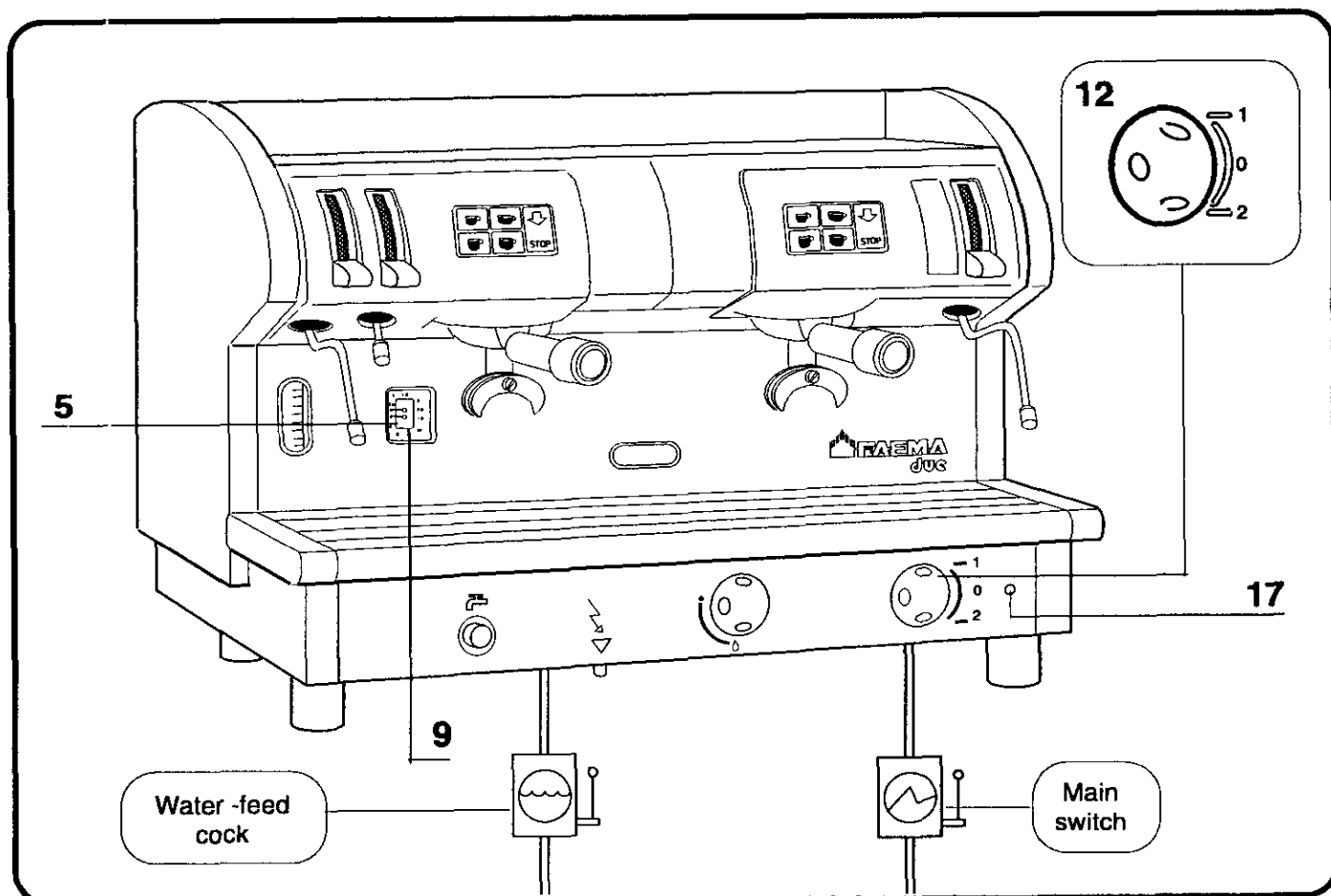


The flame height must be set low so as to not make the boiler pressure rise. But it must be high enough to keep the thermocouple (55**) temperature high.**

Slowly screw in the boiler-pressure adjustment screw (**59**) until you see the flame height increase slightly.

Using a soap solution, check to see that the adjustment screws (**58**) and (**59**) do not leak. If the screws are leak-tight, no bubbles will form.

17. Start-up with electrical heating



17.1 Start-up with electrical heating



Before starting up the machine, check to see:

- that the main power switch is turned on;
- that the main water tap is open;

Turn the ignition knob **(12)** to position **1**.

The indicator light **(17)** will turn on.

The boiler is filled until the set level is reached.

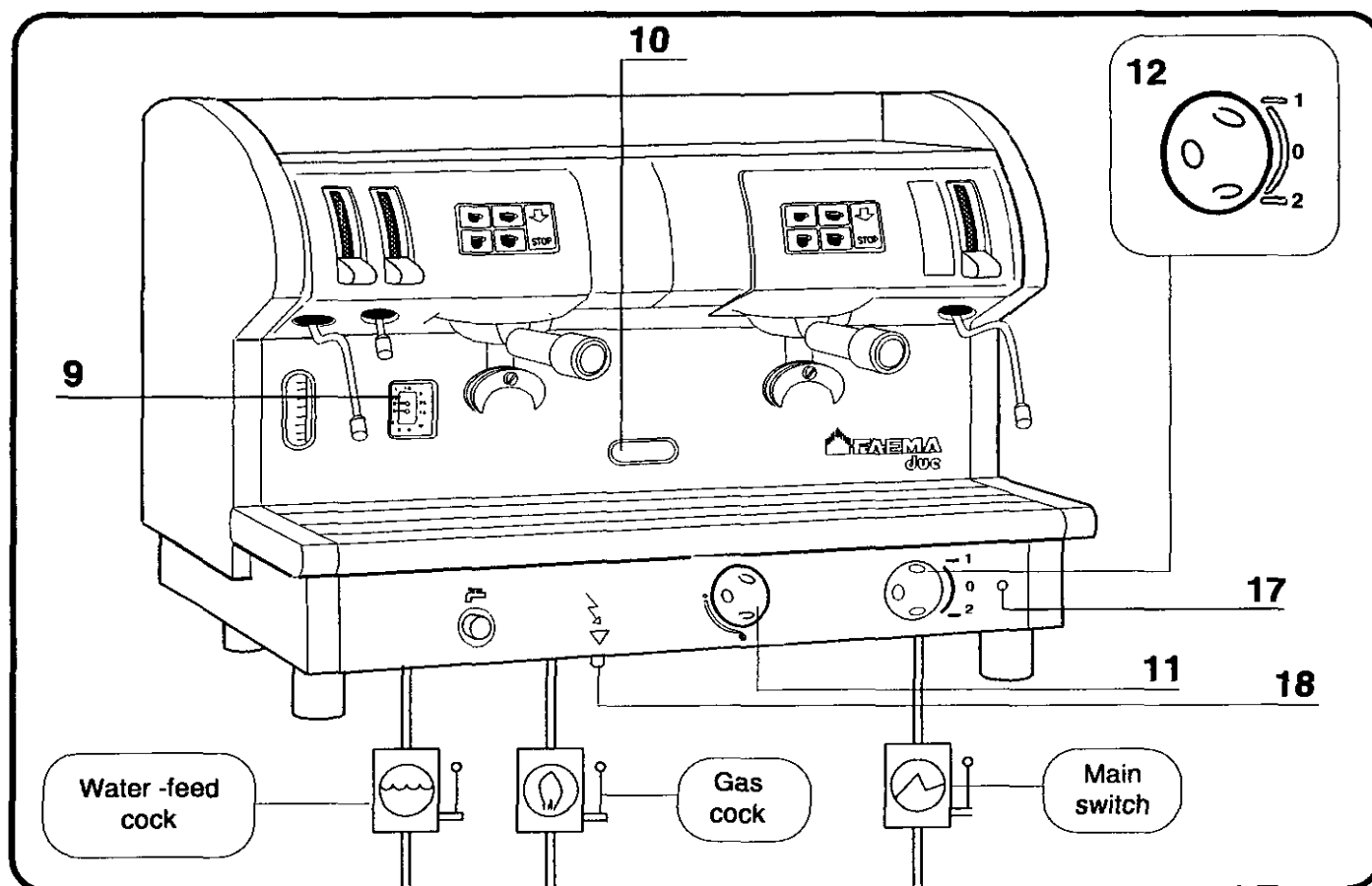
Put the ignition knob **(12)** in position **2**.

The boiler is now being heated.

Wait until the boiler pressure reads **1.2** on the pressure gage **(9)**; this is the set working pressure.

The machine is now ready to be used.

18. Start-up with gas heating



18.1 Start-up with gas heating



Do not light the gas when the boiler is under pressure

Before starting up the machine, check to see:

- that the main power switch is turned on;
- that the main water tap is open;
- that the gas tap is open.

Turn the ignition knob (12) to position 1.

The indicator light (17) will turn on.

The boiler is filled until the set level is reached.

Turn the gas knob (11) counterclockwise and press it inwards while pressing the button (18) several times until the burner under the boiler ignites.

Look through the slot (10) to see if the gas has ignited. If it has, wait a few seconds and then release the knob (11).

Wait until the boiler pressure reads 1.2 on the pressure gage (9); this is the set working pressure.

The machine is now ready to be used.

19. Start-up with electrical/gas heating

19.1

START - UP

The boiler can be heated both electrically and by gas at the same time.

The boiler, which is heated both by the electrical resistances inside the boiler and the gas burner beneath it, reaches working pressure very rapidly.

To start-up the machine, follow the procedures described previously:

17. Start-up with electrical heating

and

18. Start-up with gas heating.

20. Initial flushing



Before starting to use the machine, flush out the internal circuits and change the boiler water.

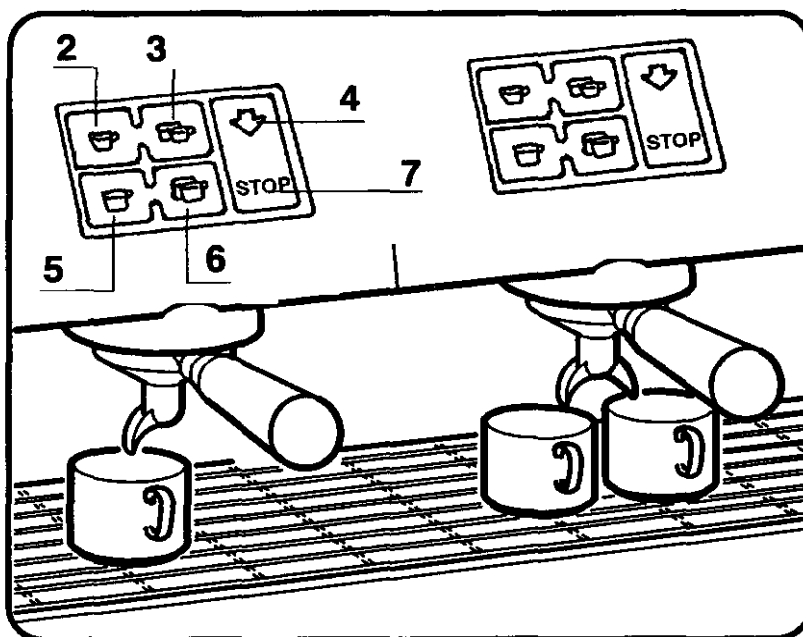
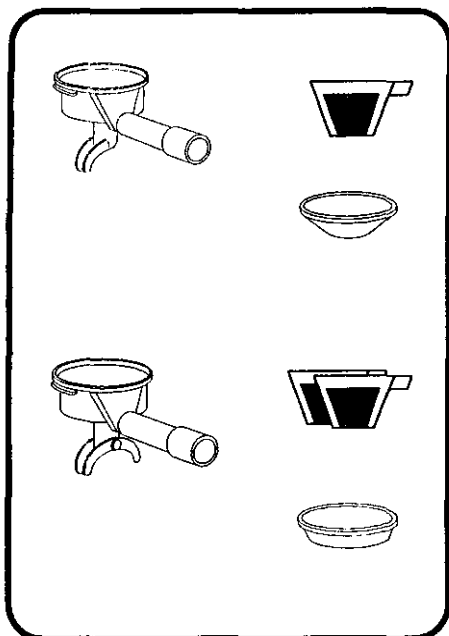
- 1 - Open the main water tap.
- 2 - Put the switch (12) in position 1 and wait for the self-leveler to complete filling the boiler.
- 3 - Put the switch (12) in position 2 and wait for the boiler pressure to reach the working pressure of 1.2 bar.
- 4 - Allow water to discharge through each unit for about 1 minute, repeat this operation two times.
- 5 - Allow steam to issue from the spouts (6) and (15) for about 1 minute.
- 6 - Empty the boiler as follows:
 - Put the switch (12) in position 0.
 - Open the hot water tap (2) and allow the water to discharge until the boiler pressure reaches zero.



WARNING

When the machine keeps more than 24 hours without dispensing, before starting work again, rinse the inside components following the flushing operations.

21. Coffee dosage programing (DUE - A)



21.1 Coffee dosage programing (DUE-A)

Always use freshly ground coffee when programing the coffee dosages for each dispensing unit.

1 - Insert the filter into the filter-holder and fill it with correctly ground coffee (one dose for one coffee, two doses for two coffees).

2 - Insert the filter-holder into the dispensing unit and position the cups under the spouts.

3 - Press the STOP button (7).

4 - Keep the STOP button pressed, wait about 2 seconds and then press the button (2,3,5 or 6) corresponding to the doses you want to program.

5 - Keep both buttons pressed.

After obtaining the desired dose, first release the dose button and then the STOP button.

Note: If you make a programing mistake, use a new dose of ground coffee and repeat the operation.

4 - Continuous Dispensing Button.

When you press this button you can dispense whatever coffee dose you desire, without any time limit.

Press the STOP button to stop dispensing.

After having programed the coffee doses, you can proceed to program the other functions.

22. Coffee dispensing

22.1

Coffee Dispensing

Insert the filter (one or two cups) in the filter-holder (one of two cups). Put the required amount of ground coffee in the filter and press it level with the presser.

Before connecting the filter-holder to the dispensing unit, remove any residual grounds from its edge with your hand.

Connect the filter-holder to the dispenser unit without tightening down excessively, as this will reduce the service life of the gasket.

Now, as regards the **DUE-A** machine, press the button corresponding to the type of dispensing desired.

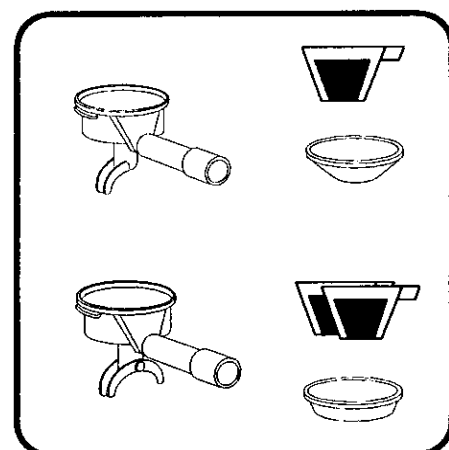
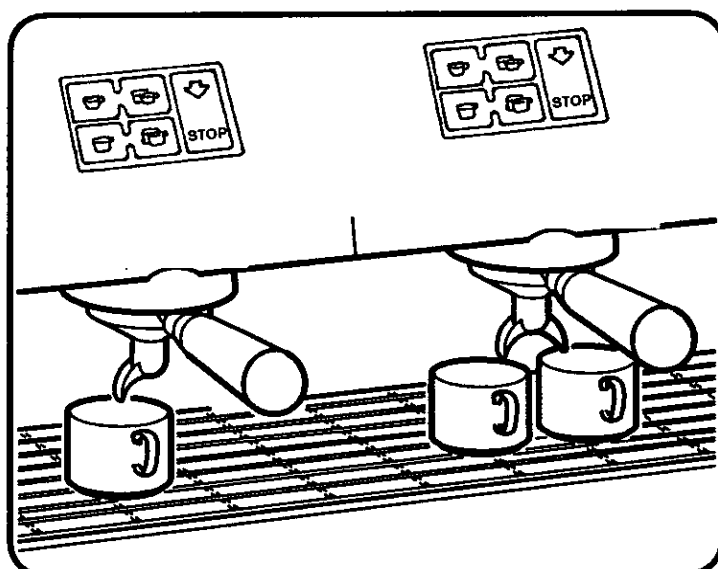
As regards the **DUE-S** machine, press the dispensing button **(38)**.

If you are using the right grind, no coffee will come out for about 5 or 6 seconds because the unit is performing the preliminary infusion operation.

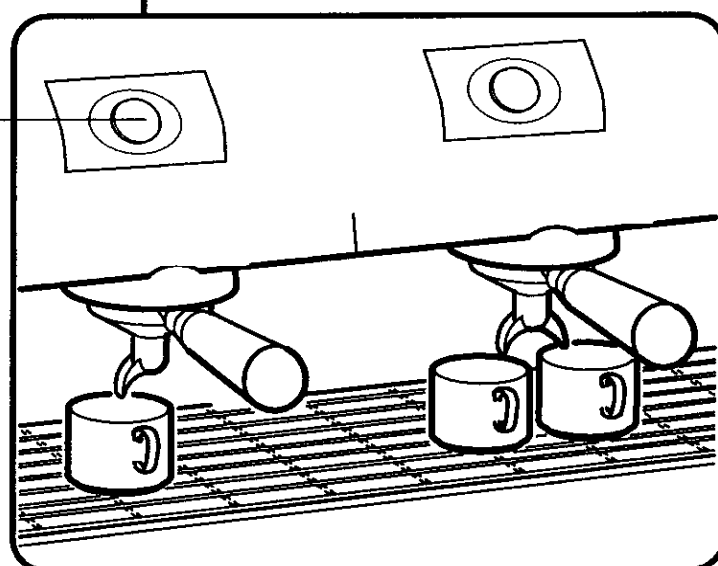
After infusion is completed, dispensing begins and continues until the desired dose has been dispensed.

To stop dispensing with the **DUE-A** machine, press the **STOP** button.

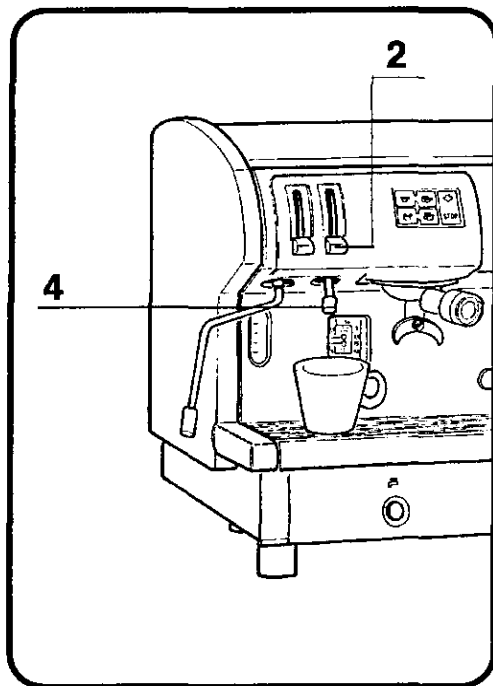
To stop dispensing with the **DUE-S** machine, press button **(38)** again.



38



23. Hot water and steam dispensing; cup-heater shelf

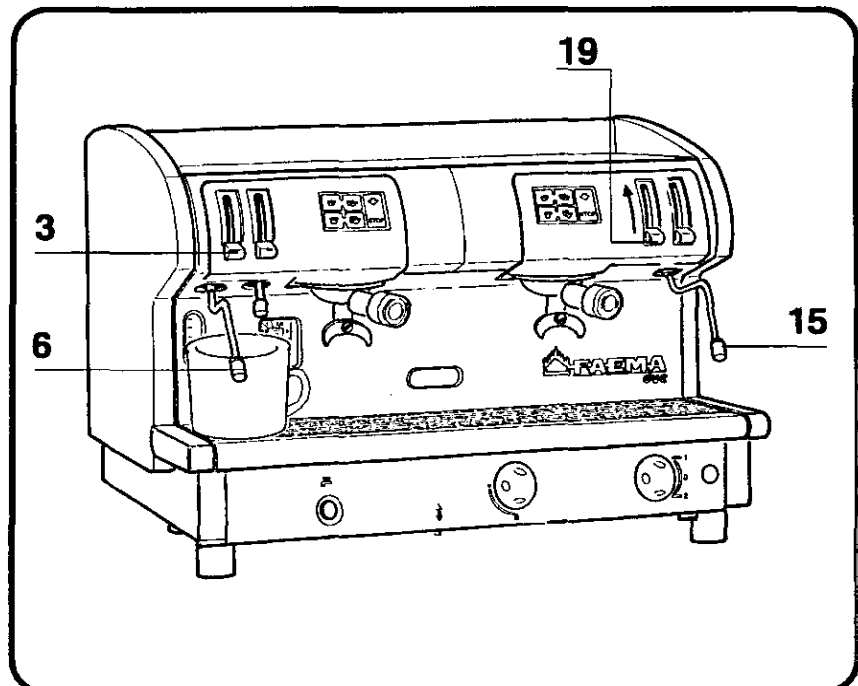


23.1 Dispensing hot water

Put a cup or other container under the hot water spout (4).

Lift lever (2) to dispense the desired amount of hot water.

Stop the dispensing by put lever (2) back into its original position.



23.2 Dispensing steam.

Put the cup containing the beverage to be heated under the right steam spout (15) or left steam spout (6).

Completely immerse the steam spout in the beverage.

Push the steam control lever (16) or (3) upwards and wait for the beverage to reach the desired temperature.

To interrupt steam dispensing, put the lever (16) or (3) back in its original position.

23.3 Cup-heating shelf (optional)

Only put clean, well drip-dried small cups and glasses on the cup-heating shelf.

Lift lever (19) to check to see that there is an emission of steam.

To stop the steam emission, put lever (19) back in its original position.

24. Cappuccino - making

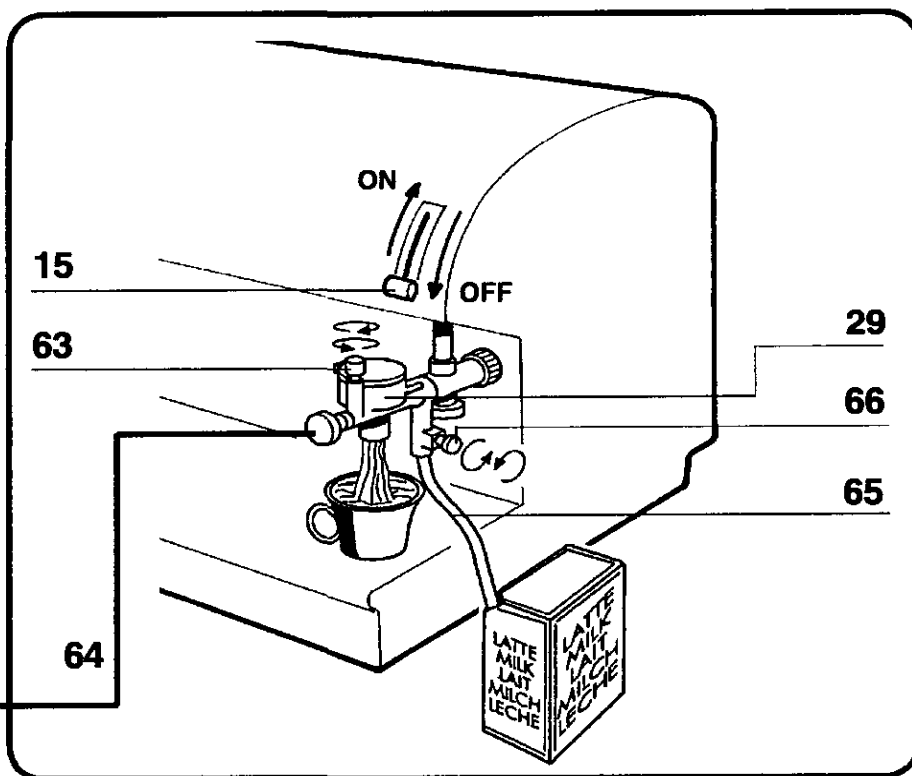
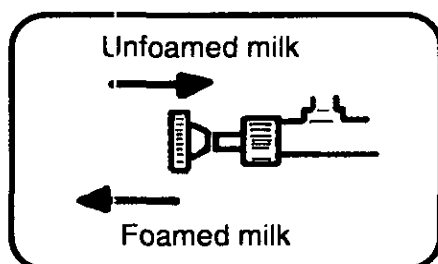


Applies only to machines that have the Magic cappuccino-maker

24.1

Cappuccino-making

- Insert the tube (65) into the container of milk.
- Put a coffee cup containing previously made coffee under the cappuccino-maker (29).
- Check to see that the air-valve knob (64) is pulled outward if you want foamed milk.
- If you do not want foamed milk, make sure the valve is closed.



- Turn the air-regulating screw (65) clockwise all the way. Then turn it back half a turn.
- Turn the temperature-regulating screw (66) clockwise all the way. Then turn it back half a turn.
- Lift lever (15) and dispense the amount of milk desired.
- To stop dispensing milk, put the lever back in its original position.

24.2

Cappuccino foam

If you are getting too much foam:

- slowly turn the air-regulation screw (63) clockwise to reduce the amount.

If you are getting too little foam:

- slowly turn the air-regulation screw (63) counterclockwise to increase the amount.

24.3

Cappuccino temperature

If the cappuccino is too hot:

- slowly turn the temperature-regulating screw (66) counterclockwise to reduce the temperature.

If the cappuccino is not hot enough:

- slowly turn the temperature-regulating screw (66) clockwise to increase the temperature.

24.4

How to heat the milk without creating foam

Press in the knob (64) all the way.

Lift lever (15) to dispense the amount of desired milk. To stop dispensing, put the lever back into its original position.

25. Suggestions

25.1

Ground coffee

To insure making a good cup of coffee, follow these rules:

- Do not buy coffee that is already ground, because it loses flavor in a very short time.
- If this cannot be avoided, buy small vacuum-packed quantities, and only open the packages when you are ready to use the coffee.
- Try to use all the ground coffee before you close down for the day.

25.2

Coffee beans.

Do not keep large quantities of beans on hand.

At most just keep enough for one week's work.

The coffee beans should be kept in air-tight containers away from the machine.

25.3

Grinder-doser.

Use a coffee grinder that also has a doser (for example, the FAEMA MC 90).

Position the grinder-doser near the coffee machine.

Make sure the grinder's teeth are always well sharpened.

Follow the instructions given in the operating manual and the regulations provided with the grinder-doser.

26. Cleaning

26.1

Boiler flushing

Execute the flushing out to the internal components, following operations:

- 1 - Check if the main water tap is open.
- 2 - Put the switch **(12)** in position **1** and wait for the boiler to fill with water.
- 3 - Put the switch **(12)** in position **2** and wait for the boiler pressure to reach the working temperature, which is **1.2** bar.
- 4 - Discharge the water from each of the dispenser units, allowing the water to run for about a minute. Repeat this operation twice.
- 5 - Dispense steam from spouts **(6)** and **(15)** for about 1 minute.
- 6 - Empty the boiler as follows: Put the switch **(12)** in position **0**.
 - Open the hot water tap **(2)** and discharge the water until the boiler pressure reaches zero.

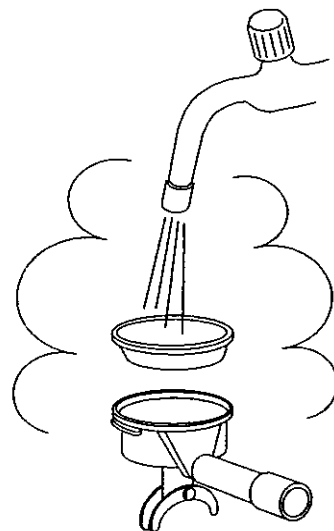


WARNING

When the machine keeps more than 24 hours without dispensing, before starting work again, rinse the inside components following the flushing operations.

26.2

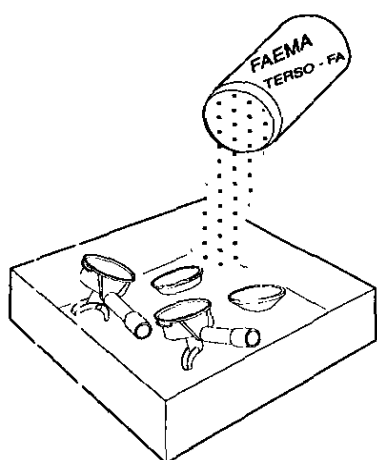
The filters and filter-holders have to be flushed with hot water once a day.



26. Cleaning

26.3

It is also a good idea, at the end of the day, to put the filters and filter-holders in hot water + several doses of TERSO FA FAEMA detergent and leave them soak overnight.



26.4

The machine's housing panels should be cleaned with hot (but not boiling) soapy water, followed by careful rinsing.

Do not use any abrasives as this can damage the finish on the panel surfaces.



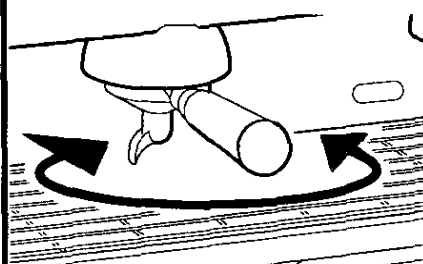
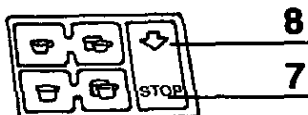
PRECAUTION

The filter-holders, shower nozzles, etc. can be very hot, so be careful when handling them.

26.5

Clean the shower and gaskets as follows:

- Press button **(8)** to obtain continuous dispensing*.
- Insert the blind filter in the filter-holder.
- Insert the filter-holder in the dispensing unit.
- Turn the filter-holder back and forth with short movements to allow the hot water to thoroughly flush the unit.
- Press button **(7)*** to stop dispensing.



Finally, dry all parts very thoroughly with the use of a dry cloth or towel.

* With the DUE-S, press button **(38)**.

26.6 FAEMA TERSO FA



- Insert the blind filter in the filter-holder.
- Put a couple of teaspoonsful of FAEMA TERSO FA detergent in the blind filter.
- Insert the filter-holder in the dispenser unit.
- Press button **(8)*** for continual dispensing and allow the water to run for 15 to 20 seconds.
- While decompression is taking place, the hot water mixing with the detergent cleans out the shower, the infusion chamber and the electrovalve.
- Repeat this operation 3 or 4 times.
- When cleaning is complete, remove the filter-holder and press button **(8)*** and allow the continual dispensing to thoroughly rinse out the unit.

* With the DUE-S, press button **(38)**.

27. Troubleshooting

Anomalia	Cause	Remedy
The coffee machine is inoperative and the indicator light (17) is off.	Power failure.	Check to see if power is available. Check to see if the ignition knob (12) is set right.
The coffee machine does not heat up.	Wrong knob (12) position.	Turn knob (12) to position (2).
	Bad heating element.	Contact service representative.
Dispensing time too short.	Coffee ground too coarse.	Adjust coffee grinder setting for finer grind.
Pump pressure exceeds 9 bar.	Stuck pump by-pass valve.	Contact service representative.
After a normal period of infusion, dispensed coffee is weak and not warm enough.	Air bubble in water-circulation system.	Try eliminating the bubble by pressing the the coffee-dispensing button 2 or 3 times.
The expansion valve discharges water to the sewer.	Expansion valve not set right.	Contact service representative.



GB

CE Declaration of conformity for Coffee Machine

EC Declaration of conformity
according to the EC Directives

We,

**FAEMA S.P.A. Via XXV Aprile 15
20097 San Donato Milanese (Mi), ITALY**

hereby declare that the design and construction of the machines designated below, as marketed FAEMA conform to the relevant safety and health requirements of the EC Directive.
This declaration shall not apply to machines modified without FAEMA approval.

Machine number: refer to machine data given in this book

Relevant EC

EC Machinery Directive

89/392/CEE, 93/44/CEE, 93/68/CEE

Directives:

EC Low Voltage Directive

73/23/CEE, 93/68/CEE

EC Electromagnetic Compatibility Directive

89/336/CEE, 93/31/CEE, 93/68/CEE

Applied harmonized
Standards:

EN 292-1, EN 292-2, EN 60335-1, EN 60335-2-15,
EN 60335-2-50, EN 55014, EN 55104, EN 60555-3

Source of applied standards:

Via XXV Aprile 15, San Donato Milanese (Mi), Italy

Date:

02.01.1996

FAEMA SPA

Daniele Bert

Legale Rappresentante



DUE - A

DUE - S

**Manuale per l'utilizzatore
Instruction manual
Manuel pour l'utilisateur
Bedienungshandbuch
Manual para el usuario**

**Italiano
English
Français
Deutsch
Español**

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