

# Manual

## Piccino



# Introduction

Congratulations on becoming the proud owner of your new Piccino espresso coffee machine, we are sure it will give you many years of pleasure and excellent coffee!

Fracino is a family run business, based in Birmingham, UK. Priding ourselves on quality and innovation, we have been successfully manufacturing award winning espresso coffee machines since the early 1990's. All of Fracino products are hand built in Britain using the highest quality materials and components. Piccino has been developed using the company's ethos of quality and innovation, together with our knowledge of manufacturing commercial espresso coffee machines - allowing you to "come home to real coffee".

For full enjoyment of your new espresso coffee machine, please ensure you read, understand and follow the instructions in this manual.

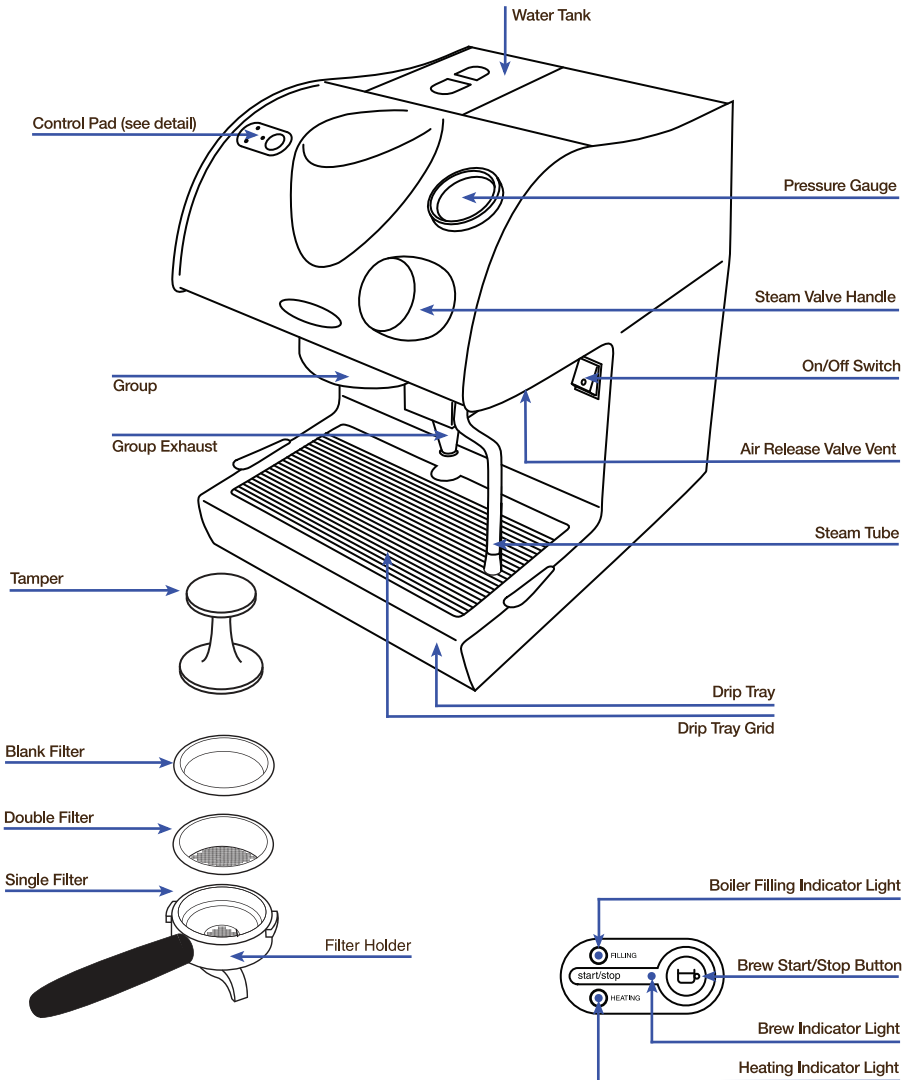
## **Models covered by this Manual:**

**Piccino Semi-Auto**

**Piccino Electronic**

**Piccino PID**

# Machine Overview



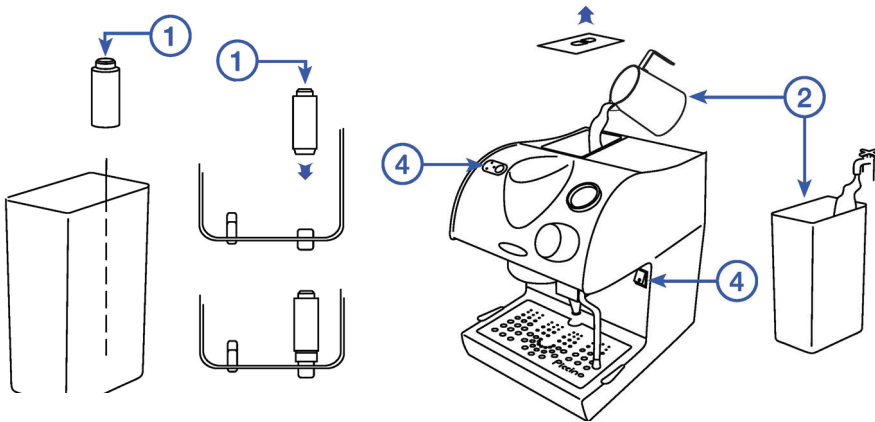
# Start up

## Initial start up

- ★ **NOTE:** Remove all protective covering and film before use (if applicable)
- ★ **NOTE:** Place on a stable and level surface.
- ★ **NOTE:** A water filter is supplied with the machine - this must be used, it is recommended that only the filter supplied with are used, these are available from Fracino. Part No: PICWATER FILTER.

1. Follow the instructions supplied with the filter then gently push the filter on to the connection inside the water tank. The filter will hold itself in place.

- ★ **NOTE:** The filter must be replaced regularly, every 2 months is recommended, even if the machine has not been used constantly. It should be replaced more frequently with heavy use. Refer to the instructions supplied with the filter for more information; it is recommended that the filter is kept wet when not in use.



2. Fill fill the water tank with fresh cold water, this can be done with a jug, alternatively the tank can be removed and filled at a sink.

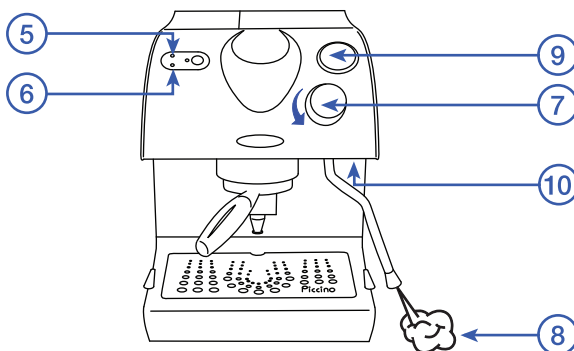
3. Plug the machine in and turn on at the mains

4. Turn the machine on via the black rocker switch on the front, the blue light on the control pad will illuminate



**WARNING:** Immediately after turning the machine on for the first time, turn on the brew switch, when water appears from the group turn the brew switch off.

5. The water filling light will illuminate to indicate the boilers are filling.
6. When the boilers have filled, the water will start to heat, this is indicated by the heating indicator light.
7. Open the steam valve, by turning the black handle anti clock-wise



8. Wait for the steam to start venting from the steam tube this should take 2 or 3 minutes, then close the steam valve by turning the handle clockwise.



**WARNING:** Do not over tighten as this will damage the seals.



**WARNING:** Failure to vent the steam may cause milk to be sucked up in to the boiler, which then becomes sour and turns the water brown giving an obnoxious smell and taste to new milk being heated.

9. Wait for the pressure to come up to 1.0 - 1.2 Bar, once up to pressure the heating indicator light will go off.

10. When heating and after the machine has been turned off a small amount of steam and a few drops of water may come out of the air release valve vent, this is normal.

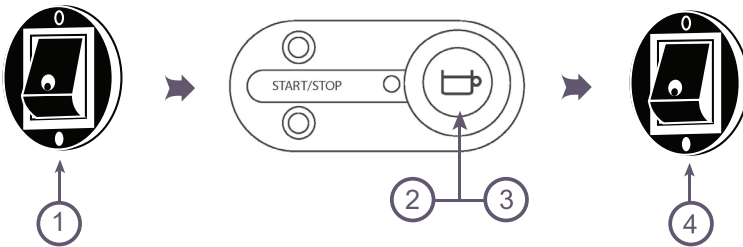
**\* NOTE:** Excessive amounts of water coming from the air release valve vent is a sign that the boiler has over filled, often caused by failure to use or incorrect use of a water filter to soften the water.

**\* NOTE:** On the very first start up, or when the water filter has just been replaced, or if the filter has not been used for a few days turn the brew button on and allow approximately 1/2 litre of water to flow from the group, this is to flush the water filter.

11. The machine is now ready to use, for best results, allow the group and filter holder to heat up for 10-15 minutes.

**TIP:** To heat the group and filter holder faster, turn the brew switch on and allow hot water to flow through the group and filter holder for around 1 minute.

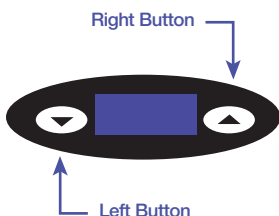
## Programming the Piccino Electronic Model



The machine is fitted with a set volume control, allowing the user to set single and double shot volumes.

- 1) Ensure the machine is turned off at the on/off rocker switch.
- 2) Press and hold the start/stop button on the left keypad, then simultaneously turn the machine on via the on/off switch, until the light on the keypad flashes. Release the start/stop button.
- 3) Press the start/stop button to start the drink and again when required volume is achieved. Once the drink is set, the LEDs will stop flashing.
- 4) Turn the machine off and on again and the volume will be set. Push the start/stop button once for a single shot, and twice quickly (double click) for a double shot.

# Piccino PID Temperature Settings



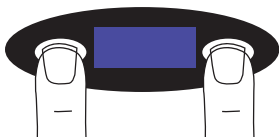
- 1) Switch machine on to heat up and let the control settle.
- 2) Press the DOWN key arrow until PROG/PRG appears.
- 3) When PROG appears press the UP key arrow.

A number should then appear. This is the set temperature.

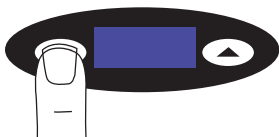
The default is 90°C– quickly press up/down to set the temperature you want.

Once you have required temperature eg.:- 92°C – release buttons for 3 secs to store setting.

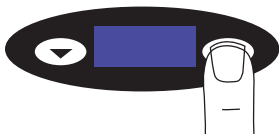
## Piccino Pid Controller Settings.



Hold both buttons together when powering up the machine to enter programming mode.



The display will now show F.03. Use the left button to scroll through the different settings, P-I-D-B



Use the right button to scroll through and adjust each setting.

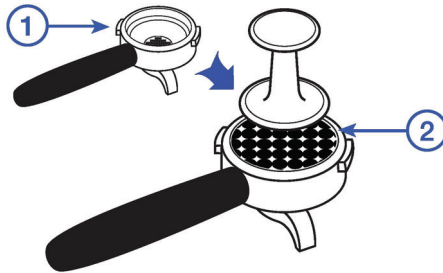


The default settings on the PID are.  
P- 1.2  
I-0.03  
D-6.0  
b-15



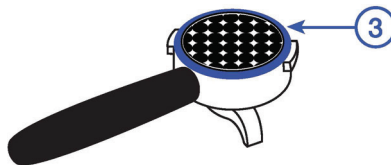
After the settings have been modified simply turn off the machine and turn back on.

# Making Coffee



1. Each machine comes with a single, double and blank filter (the blank is used for cleaning, see cleaning section for more details). The filter are interchangeable and clip inside the filter holder, a single will make one shot of espresso and a double will make two

2. Put ground coffee into the filter, using the spoon supplied, level out and compress the coffee granules in the filter holder with tamper. When the coffee has been tamped it should be level with the embossed rim on the inside of the filter (approx 5mm from the top edge).



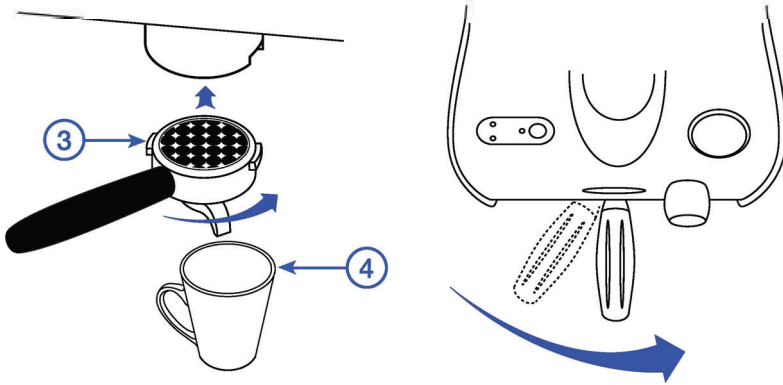
3. Ensure you wipe away any excess coffee from the rim of the filter.

★ **NOTE:** Failure to wipe away excess coffee grinds from the rim of the filter holder will lead to premature wear of the filter holder washer.



**WARNING:** The group and filter holder will become hot during use - take care when using.

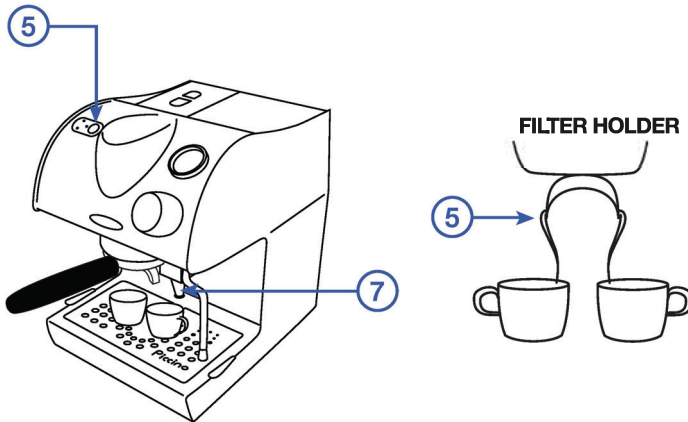




**3.** Locate the filter holder into group, by offering it up from the left and turning to the right until the handle is pointing forwards towards you.

**4.** Place the warmed cup(s) under the filter holder and in line with the beak(s).

**TIP:** It is important to warm the cup(s) and filter holder before brewing coffee, putting hot coffee into a cold cup/filter holder will significantly reduce the temperature of the coffee. The top of the machine is designed to heat up - this can be used to store and warm cups.



**5.** Press the brew start/stop button to start the coffee flow, the blue indicator light will start to flash, coffee should flow in a steady stream from the filter.

**TIP:** The coffee should flow in a slow steady stream from the beak, leaving a rich creamy crema on the top of the coffee. If the coffee flows too fast/slow or there is a thin crema try adjusting the coarseness of the coffee grind.

**6.** After about 18-30 seconds or until the required amount of coffee has been brewed press the brew start/stop button to stop the flow of coffee.

**7.** Once the coffee flow stops any excess pressure that is left in the filter holder is discharged into the drip tray through the exhaust valve below the group - remember to empty the waste water from the drip tray regularly. Remove the filter holder from the group, empty used coffee grounds into drawer or waste receptacle.

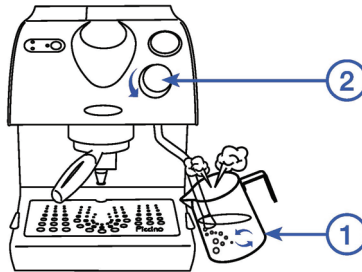
**TIP:** Place empty filter holder back in the group to keep it warm.

**! WARNING:** The water and coffee coming from the group/filter holder is hot - take care to avoid scalding.

**! WARNING:** Do not attempt to remove the filter holder from the group when the brew switch is on - doing so may cause an injury.

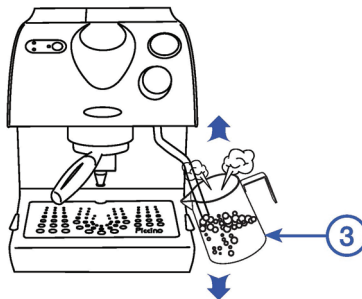
# Steaming and Frothing

**TIP:** Steaming and frothing milk can be a bit of an art form and may take some practice to get the right consistency, note it is easier to froth full fat or semi skimmed milk.



1. Firstly, open the steam valve and vent steam for a few seconds, then fill 1/3 of a jug with fresh cold milk. Then insert the steam tube into the milk with the nozzle just 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.

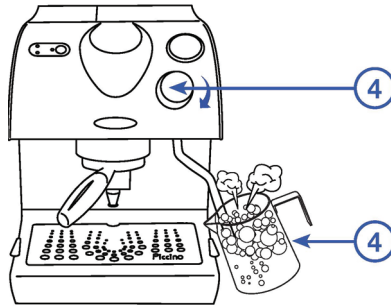


3. Move the jug gently up and down so that the tip of the steam nozzle is in the top 25mm of the milk to incorporate air into the milk and to create a froth. As the milk foams move the jug up to heat the milk.

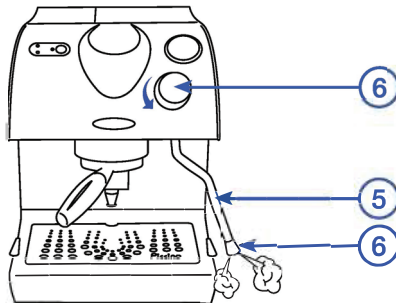
\* **NOTE:** It is important to regulate the steam power to avoid splashing the milk over the top of the jug.



**WARNING:** The steam tube will get hot - use the rubber protector to move the tube.



4. When the “tone” changes turn the steam off, as this is an indication that the milk is beginning to boil. If using a thermometer turn the steam off when the temperature is approaching 65-70°C. Taking the milk above this temperature will affect the texture and taste of the milk.



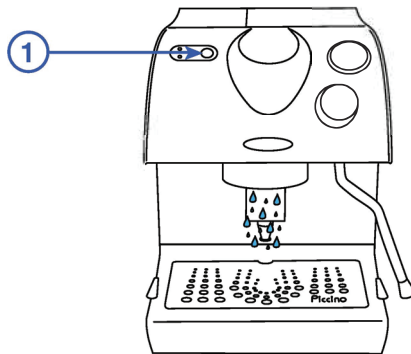
**TIP:** To improve the consistency and texture of the milk, tap the jug on a hard surface, to remove large air bubbles and swirl the milk around the inside of the jug

5. Wipe the steam tube with a damp cloth to remove milk residue.

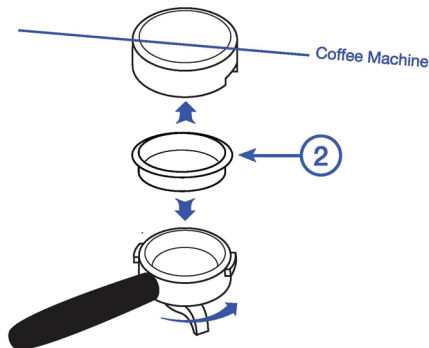
6. Open the steam valve to clear any remaining milk from the tube/nozzle. Periodically remove the nozzle and clean with warm water ensuring the holes are clear (this can be done with a bent paper clip).

**WARNING:** Do not over tighten the steam valve handle, doing so will damage the seals in the valve.

# Cleaning



1. Remove the filter holder from the group and press the brew start/stop button and allow water to flow from the group for about 10seconds, press the brew start/stop button to stop the flow. Use a shower plate brush (Fracino part no. FC54) to dislodge dried coffee particles in the group and around the filter holder washer to prevent a build up of coffee.

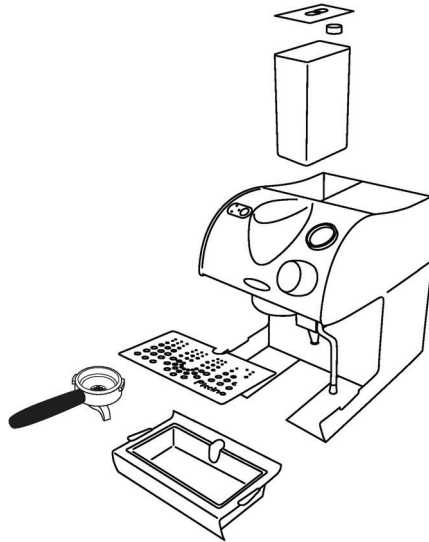


2. The group must be backwashed regularly. This is done by inserting the blank filter in to the filter holder, then locking the filter holder into the group as if making coffee.

3. Press the brew start/stop button and allow the machine to run for about 30 seconds then turn off, then repeat the above several times until the water exhausting from the group exhaust is clear. Remove and empty the filter holder and place to one side, press the brew start/stop button and allow water to flow from the group for about 10 seconds, repeat until the water from the group and exhaust is clean and free from coffee partials.

4. Every month, or more frequently if used heavily, it is recommended that the group is backwashed with liquid quartz (Fracino part no. DET/LIQUID). This is done by repeating step 2 but adding 1/2 a cap of liquid quartz to the filter before repeating step 3.

★ **NOTE:** Repeat steps 2 and 3 without any liquid quartz to flush any remaining liquid quartz or residual coffee grounds away.



5) Remove the water filter from the container. Then remove the water container, lid, drip tray grid, holder and clean in warm soapy water. Do not use a scouring pad.

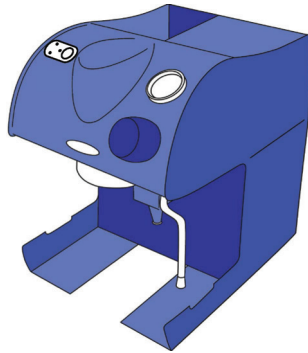
★ **NOTE:** It is recommended that the water tank is cleaned frequently, do not leave water in tank for more than 2 days.

**TIP:** The filter holder can be soaked in a solution of Fracino liquid quartz detergent to help remove coffee build up, which may spoil the taste of new coffee being made. Ensure you rinse the filter holder well in warm water after soaking.



**WARNING:** Do not clean the water tank, lid or drip tray in a dishwasher, doing so will damage the parts.

# Troubleshooting

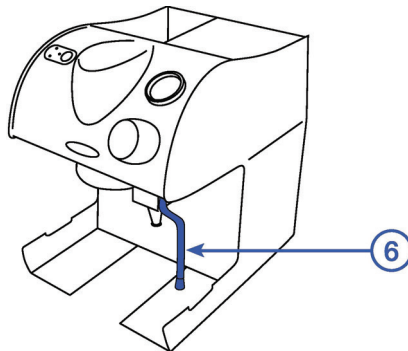


5. Wipe the outer casing of the machine with a soft damp cloth. Do not use a scouring pad as this may damage the finish on the panels

★ **NOTE:** Do not use bleach based cleaners on the machine - doing so may mark the stainless steel panels.



**WARNING:** Do not immerse this appliance in water for cleaning.



6. Clean the steam tube using warm soapy water and a cloth. Do not use a scouring pad, as this will damage the stainless steel finish. If heavily congealed, soak the tube in a jug of warm water for 10 minutes to soften and clean normally, repeat if necessary.

★ **NOTE:** If the water filter has been used correctly and has been replaced regularly the machine should not require descaling, however, Fracino offer a descaling service, contact Fracino for more information and costs.

# Troubleshooting

---

- 1. PROBLEM** Machine does not start.  
POSSIBLE CAUSE - Machine not plugged in.  
SOLUTION - Check machine is plugged in and power is on.
- 2. PROBLEM** Machine does not start and machine is plugged in with power on  
POSSIBLE CAUSE - Fuse in plug has blown.  
SOLUTION - Replace with 13Amp fuse.
- 3. PROBLEM** Buzzer Sounds.  
POSSIBLE CAUSE - Low water level in tank.  
SOLUTION - Ensure water tank has sufficient water.
- 4. PROBLEM** Buzzer sounds and water tank is full.  
POSSIBLE CAUSE - Water tank not located correctly in machine.  
SOLUTION - Ensure tank is correctly orientated and is fully engaged in to machine by gentle pressing the tank down.
- 5. PROBLEM** Brew switch is on and no water is coming from group.  
POSSIBLE CAUSE - Group boiler not filled with water.  
SOLUTION - Repeat start-up procedure.  
- Ensure water tank has sufficient water.
- 6. PROBLEM** Group Boiler Fails to heat up.  
POSSIBLE CAUSE - Group boiler thermal safety cut-out has tripped.  
SOLUTION - Contact a Fracino representative.
- 7. PROBLEM** Steam boiler fails to generate steam.  
POSSIBLE CAUSE - Steam boiler thermal safety cut-out has tripped.  
SOLUTION - Contact a Fracino representative.
- 8. PROBLEM** Machine is taking longer to heat up.  
POSSIBLE CAUSE - If the machine has been used for long periods of time in a hard water area without a water softener the heating elements may have scaled up.  
SOLUTION - Contact a Fracino representative.
- 9. PROBLEM** When the filter holder is inserted, it can be rotated more then 90 degrees or coffee leaks from the top of the filter holder.  
POSSIBLE CAUSE - Filter holder washer is worn.  
SOLUTION - Replace filter washer (Fracino Part no. FC104).

If you are still having problems please contact Fracino on 0121 328 5757 for further assistance.



# Warnings

---

- 1.** Ensure you fully read and understand the instructions before using the machine.
- 2.** At no time should any of the body panels or other part (with the exception of the water container and drip tray) be removed, exposing internal components and wires which may lead to a dangerous electric shock.
- 3.** Remember to turn the machine off at the mains before cleaning.
- 4.** Always treat the machine with respect, do not use if your machine has been dropped, vandalised or otherwise damaged. If in doubt contact your supplier or Fracino Direct (0121 328 5757).
- 5.** Do not allow unqualified persons to tamper with your machine.
- 6.** It is essential that a water filter is used to minimise the build up of limescale, the filter supplied with the machine is recommended as this is designed to fit in to the tank, replacements are available from Fracino. Failure to use a correct water filter may void the warranty.
- 7.** Care should be taken when making drinks, water and steam is hot and can scald.
- 8.** If the supply cord or plug is damaged, it must be replaced by the manufacturer, service agent or similarly qualified persons.
- 9.** This machine is heavy. Take care when lifting and moving.
- 10.** Ensure the machine is placed on a stable surface.
- 11.** Do not leave children or animals unsupervised when the machine is on or has recently been turned off, parts of the machine will stay hot for some time after the machine has been turned off.
- 12.** Do not allow children to play with the machine.
- 13.** Turn off at mains when not in use.
- 14.** This appliance is intended to be use in a domestic environment or low volume non-domestic environment such as offices, staff rooms - upto a maximum of 10 cups per hour.
- 15.** This appliance must not be immersed in water for cleaning.
- 16.** This appliance is for indoor use only.
- 17.** Store this appliance above 5°C.
- 18.** Do not use the mains cable to lift, carry or move the appliance.

# Warranty

---

## Terms and Conditions

1. Fracino Cappuccino Coffee Machines are guaranteed to be free from defects in material and workmanship during manufacture for a period of 12 months from purchase.
2. Liability under the warranty is limited at the option of the manufacturer to the replacement or repair, free of charge, of such parts as shall be acknowledged after manufacturers inspection to be defective in material or workmanship, provided that any such claims under this warranty are notified to the manufacturer without delay. All parts recognised as defective shall become the property of the manufacturer.
3. Except in so far as any injury, damage or loss is caused by the negligence of the manufacturer or its employees and insofar as exclusion is not prohibited or negated by law this warranty is in substitution for any express or implied guarantee, representation warranty or condition and the manufacturer shall not be liable for any injury, damage or loss directly or indirectly attributed to any or done in connection herewith.
4. The unexpired part of this warranty may be transferred to another owner providing the machine has been serviced and maintained by the manufacturer or manufacturers authorised service agent as prescribed.
5. The warranty shall cease immediately if:
  - A. The machine is modified or added to in any way not previously agreed with the manufacturer in writing.
  - B. The instructions contained in the Operator's Manual are not complied with.
  - C. The machine is serviced or maintained by anybody other than the manufacturer or manufacturers authorised service agent.
6. The warranty does not cover items that require replacement in the course of maintenance or as a result of fair wear and tear. Nor does it cover limescale cleaning related faults.

7. Kindly observe the following in your best interests:
- A. We recommend using only Fracino original parts explicitly approved by the manufacturer. These parts have been selected for their reliability and suitability for Fracino machines.
  - B. We are unable to make assessments for other product parts and therefore cannot be held responsible for them, even if in individual cases an official approval or authorisation by governmental or approval agencies exist.
  - C. Fracino original parts as approved can be obtained from the factory at [spares@fracino.com](mailto:spares@fracino.com) . Comprehensive assistance and advice on maintaining your machine at its optimum level can be obtained from Fracino or visit our website - [www.fracino.com](http://www.fracino.com)
8. We at Fracino wish you many years of satisfaction with your new cappuccino coffee machine. Please keep this warranty and Operator Instructions in a safe place once you have read the important information contained herein.

#### **Items not covered by warranty**

1. Limescale – Any repairs caused by scale related faults, or by failure to use a recommended water softener.
2. Misuse/breakages – Any repairs being made as a result of accident, neglect or operator malpractice, and any other calls for, or as a result of, equipment relocation. NB: This also applies to overtightening the steam handle.
3. Blocked steam tube nozzle – Any repairs for “no steam” caused by the outlet holes on the steam tube nozzle not being cleaned.
4. Blocked group – Any repairs to “no water/coffee coming through group” caused by the groups not being cleaned, incorrectly cleaned or limescale buildup.
5. Milk not frothing – Any repairs related to “milk not frothing” caused by stale milk or milk with low protein content.
6. Grinders – The replacement of the grinder blades. Any repairs to reset portioning or coffee grind or to jammed/obstructed blades.
7. Knockout drawers – Any calls to repair jammed or broken runners as a result of negligence, malpractice or misuse by the operator.
8. Damage to body panels as a result of using bleach based cleaners or abrasive scouring pads.

## Recommended Extras

---

To further enhance your coffee making experience we have a number of accessories available to buy.

Milk Jug - Part No. MILKJUG0.6

Water filters - Part No. PICWATERFILTER

Stainless steel tamp - Part No. TAMP-50-POLCOM

POD adapter kit - Part No. FCP104

Milk Thermometer - Part No. FC55S

Liquid quartz cleaning solution - Part No. DET/LIQUID

Shower plate brush - Part No. FC54

Filter holder washer 8.5mm- Part No. FC104

Single filter basket - Part No. FC107

Double filter basket - Part No. FC108

To view the range in full and get more details, please visit our website - [www.fracino.com](http://www.fracino.com)

## Technical Information

---

Power rating - 2.2Kw

Supply voltage - 230Vac 50Hz

Weight 15Kg

Dimensions (mm) - 250w x 315D x 370H

Water tank capacity - 3L

## Disposal

---

This appliance must not be disposed of as normal household waste, contact your local authority for suitable Waste Electronic and Electrical Equipment (WEEE) recycling facilities. Alternatively, return the appliance to Fracino where it will be disposed of in a responsible manner.

# Notes

---



# Notes

---

# Manual

## Piccino

V.2.4



**Fracino** Birch Road East, Birmingham, B6 7DB, Great Britain.  
Website / [www.fracino.com](http://www.fracino.com) Email / [sales@fracino.com](mailto:sales@fracino.com)  
Tel / +44 (0)121 328 5757

The Fracino company policy is one of continuous improvement. We retain the right to change specification without prior notice.