

Manual

fracino

PID

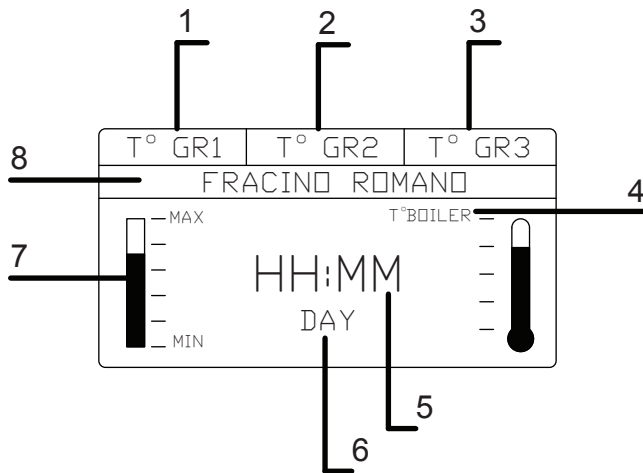


TO BE USED WITH FRACINO USER MANUAL AND INSTALLATION MANUAL

V2.0

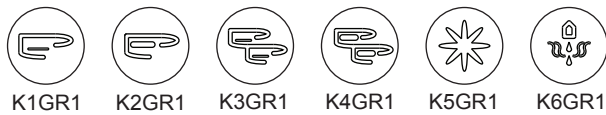
DISPLAY AND KEYPAD OVERVIEW

Display Normal Operation



1. Group 1 Temperature °C
2. Group 2 Temperature °C
3. Group 3 Temperature °C
4. Steam Boiler Temperature °C
5. Time
6. Day
7. Steam boiler water level indicator
8. Scrolling menu bar

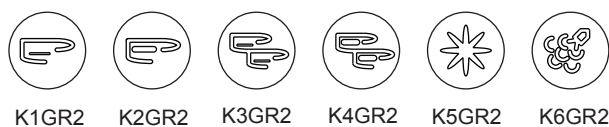
Keypad Group 1



	PRIMARY FUNCTION	SECONDARY FUNCTION
K1GR1	Single Espresso	Scroll up when in program menu or technical menu
K2GR1	Single Cappuccino	Scroll down when in program menu or technical menu
K3GR1	Double Espresso	Select/enter when in program menu or technical menu
K4GR1	Double Cappuccino	
K5GR1	Manual Override	Enter program menu or technical menu
K6GR1	Hot Water Dispense	

DISPLAY AND KEYPAD OVERVIEW

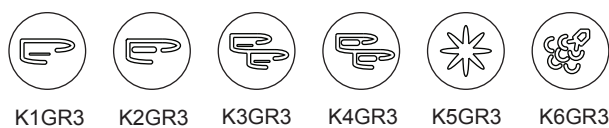
Keypad Group 2



	PRIMARY FUNCTION	SECONDARY FUNCTION
K1GR2	Single Espresso	Scroll up when in program menu
K2GR2	Single Cappuccino	Scroll down when in program menu
K3GR2	Double Espresso	Select/enter when in program menu
K4GR2	Double Cappuccino	
K5GR2	Manual Override	Enter program menu
K6GR2	Steam Dispense*	

*2 Group only, on a 3 group machines this is for hot water

Keypad Group 3



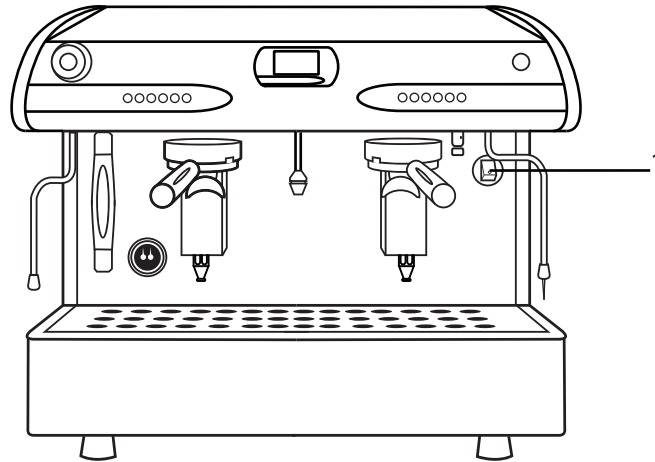
	PRIMARY FUNCTION	SECONDARY FUNCTION
K1GR3	Single Espresso	Scroll up when in program menu
K2GR3	Single Cappuccino	Scroll down when in program menu
K3GR3	Double Espresso	Select/enter when in program menu
K4GR3	Double Cappuccino	
K5GR3	Manual Override	Enter program menu
K6GR3	Steam Dispense	

START UP

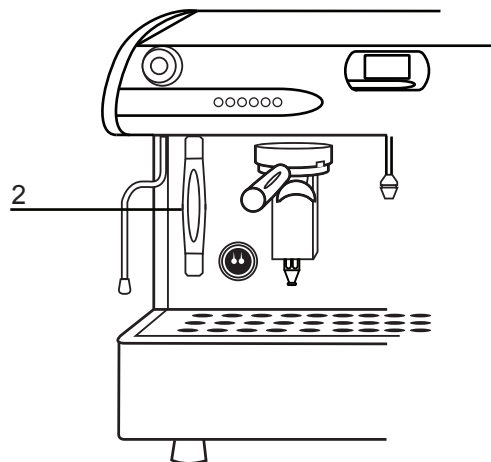
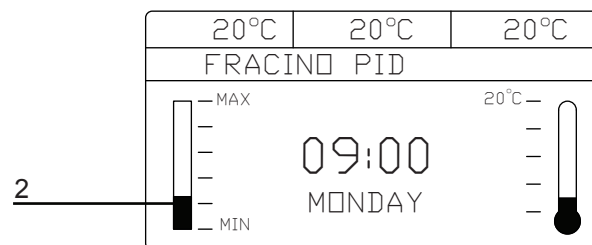
NOTE: For installation instructions, refer to the Installation Manual supplied with the machine

Initial start up

1. On the initial start-up, immediately after installation, turn the machine on using the black rocker switch on the front panel behind the right hand steam tube, the blue light should illuminate indicating the power is on. The display and keypads should illuminate.

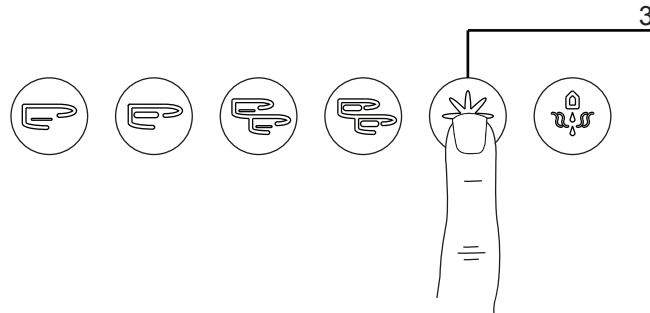


2. After a second or two the boiler will begin to fill, this is indicated on the boiler water level indicator on the display, the water level can also be observed on the sight glass on the left hand side of the machine, it may take several minutes for the boiler to fill.

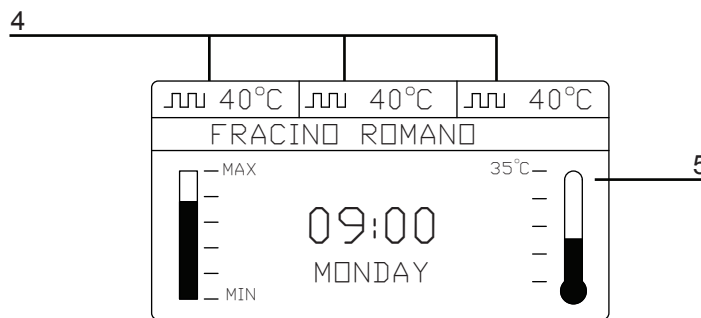


NOTE: The machine may time out during the filling, this will be indicated by a buzzer and a "!" symbol on the display, turn the machine off using the mains on/off rocker switch, wait 5seconds and turn on again - the machine will continue of fill.

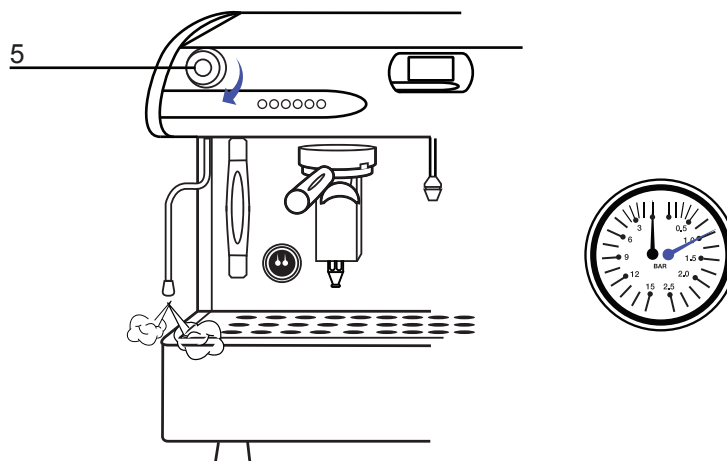
3. Immediately after the boiler has filled press the star button on each group until water appears from the bottom of the groups - this is to ensure the heat exchangers and group boilers are full of water.



4. After filling the boilers will start to heat, this is indicated on the groups by the heating element symbol, which appears on the group temperature readout this symbol will appear when the group heating element is on, as the group approaches its set temperature it will begin to pulse until the set point is reached, it will then pulse to maintain the set point temperature.



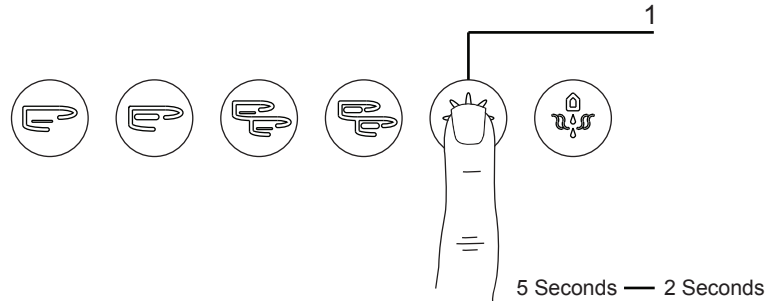
5. The steam boiler temperature is indicated on the right hand side of the display. It is good practice to open the steam valve by turning clockwise when the steam boiler is heating, this can be closed when steam starts to appear from the steam tube. The steam pressure will build until it reaches 1-1.2Bar.



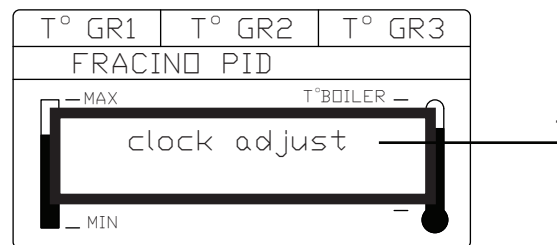
6. It is advisable to leave the machine with the filter holders inserted in the groups for 10-15 minutes to allow the groups to get hot and stabilize their temperature.

CLOCK AND AUTO ON/OFF

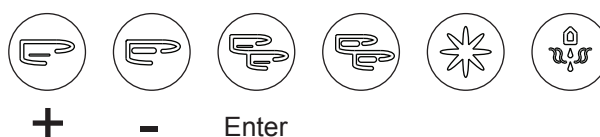
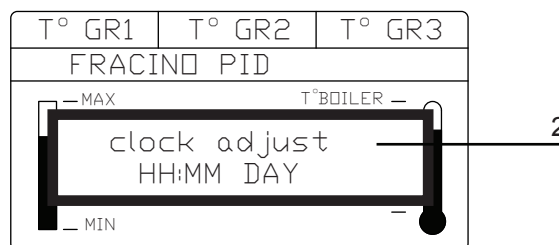
Changing Clock



1. To change the time on the clock, press and hold the star button for 5 seconds to enter the programming mode, remove finger from star button then press the star button for a further 2 seconds, to enter the secondary programming mode, the display will show "clock adjust", as shown below



2. Press the double espresso button to edit the time, the time and day should appear with the hour flashing, use the single espresso (+) or single cappuccino (-) to increase/decrease the hour respectively, press the double espresso button to scroll to the minute adjust as required, press the double espresso button to scroll to the day, adjust as required

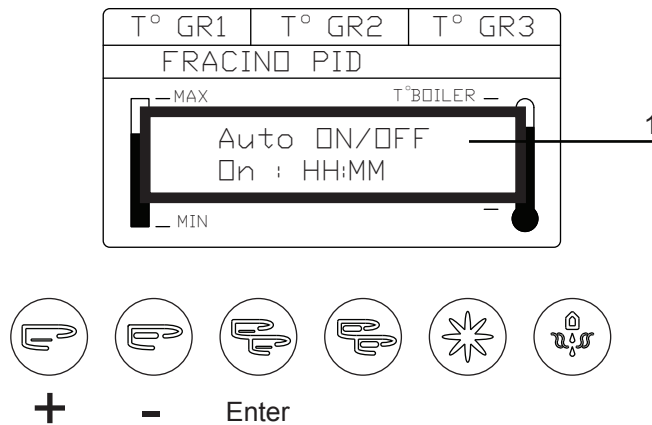


3. Press the double espresso button to move to the Auto ON/OFF setting menu

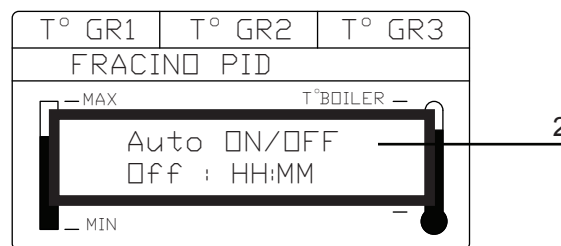
CLOCK AND AUTO ON/OFF

Auto ON/OFF

1. Press the double espresso button the hour should be flashing, use the espresso (+) and Cappuccino (-) button to change to the require time, press the double espresso button to scroll to the minute and adjust as required.

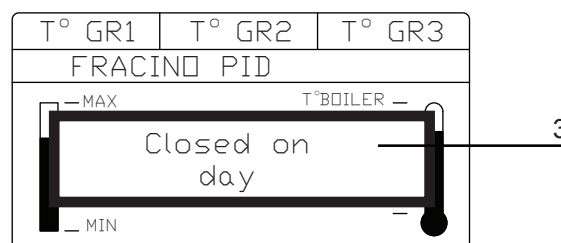


2. Press the double espresso to move to the OFF set time, set time as required using the same procedure as above.



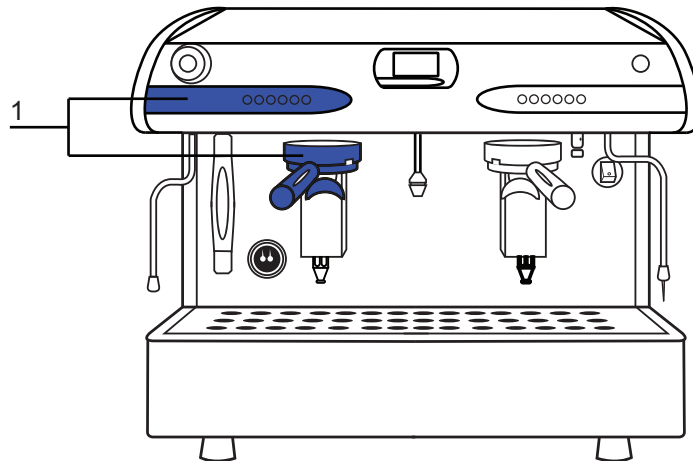
NOTE: When using the Auto on/off the machine will go into stand-by mode and will not isolate power from the machine.

3. The auto on/off can be programmed to skip a day in the week, i.e if Sunday is selected the machine will turn off on Saturday, stay off on Sunday and turn back on Monday. Use the single espresso and single Cappuccino to cycle through the days, "-----" denotes that no day is selected.



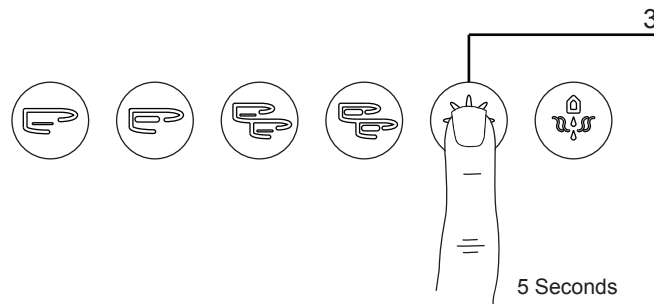
PROGRAMMING COFFEE MEASURES

Programming Coffee Measures

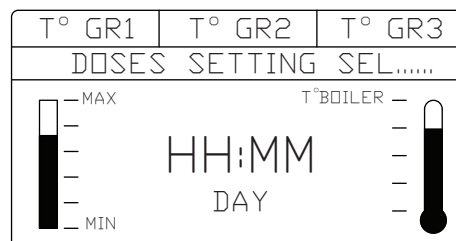


1. The coffee measures are programmed from the left hand keypad, when complete the settings are stored on all groups. If required each group can be programmed individually by using the same procedure using the corresponding group and keypad.

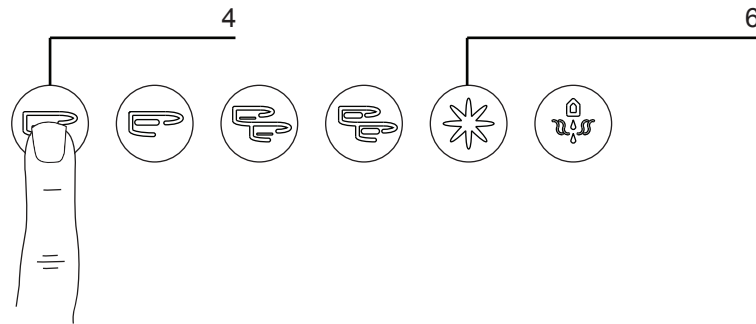
2. Put a single shot of coffee (7-8grams) in to a single filter, insert filter in to the the left hand group and place a shot pot or espresso cup under the group.



3. Press and hold the star button for 5seconds until the scroll menu reads: "doses setting select with in 30sec"



PROGRAMING COFFEE MEASURES



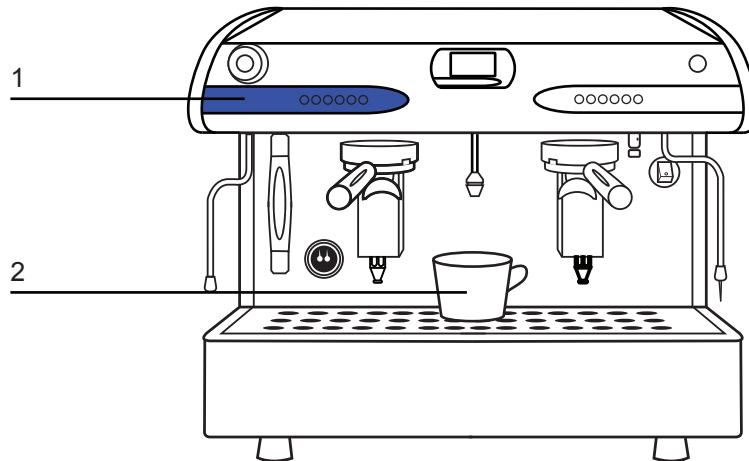
4. Press the single espresso button to start the brewing cycle, when the required volume (approx. 30mL for a single espresso) has been dispensed press the single espresso button to stop the brewing cycle.

5. Repeat the process to program the other buttons, using a single or double filter as required, the programming must be done with in 30sec of each other, otherwise it will timeout, if this happens press and hold the star button for 5 seconds as before and continue from where you left off.

6. To exit the program you can either wait 30sec for the timeout or press and hold the star button for 5seconds then press the star button to scroll through the menu until the main display appears.


PROGRAMMING HOT WATER MEASURES

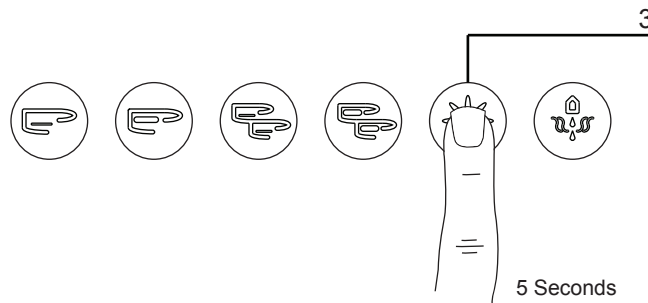
Programming Hot Water Measures



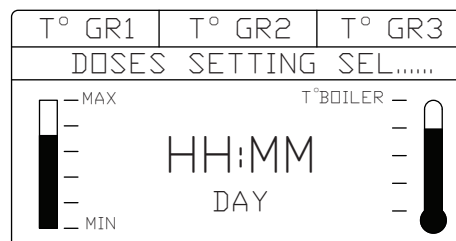
1. The duration of the hot water dispensing can be adjusted using the left hand key pad

2. Place a cup, teapot or measuring jug on the drip tray grid under the hot water nozzle

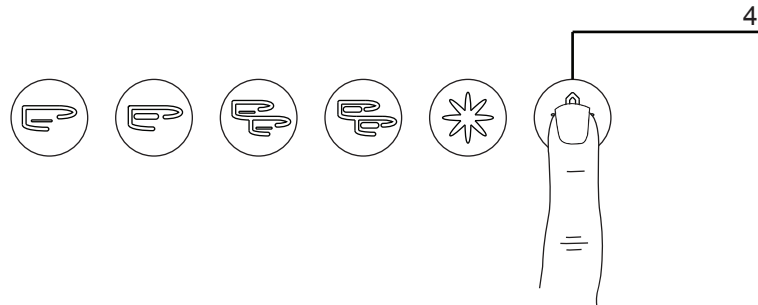
 **WARNING:** Do not hold the cup, teapot or measuring jug, the water from the hot water nozzle is extremely hot which presents a risk of scalding.




3. Press and hold the star button for 5seconds until the scroll menu reads:
"doses setting select with in 30sec"

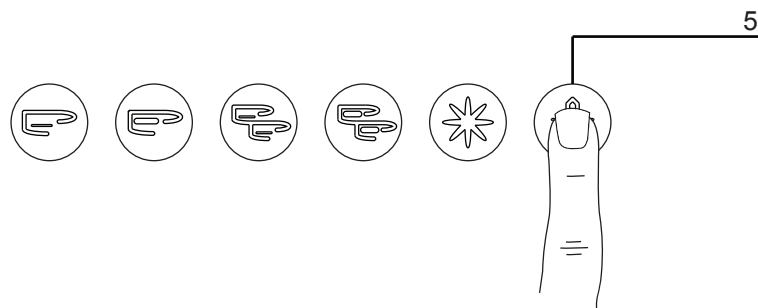


PROGRAMING HOT WATER MEASURES



4. Press the Hot water button, Hot water will be dispensed from the nozzle

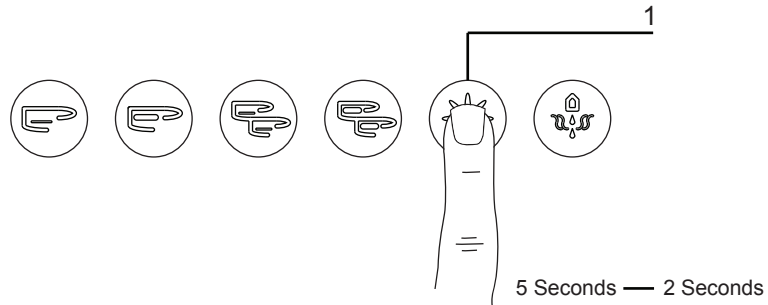
 **WARNING:** Do not hold the cup, teapot or measuring jug, the water from the hot water nozzle is extremely hot which presents a risk of scalding.



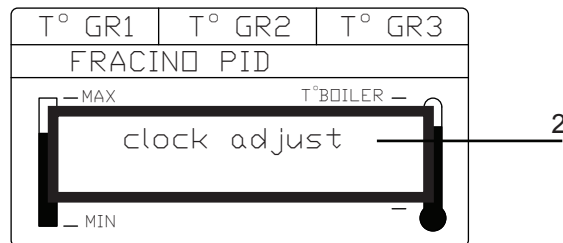
5. When the required amount of water has been dispensed press the hot water button again to stop, the measure is now programmed press and hold the star button for 5seconds then press the star button to cycle through the menu options until you are out of the programing mode, alternitively wait 30seconds.

SECONDARY PROGRAMMING MENU OVERVIEW

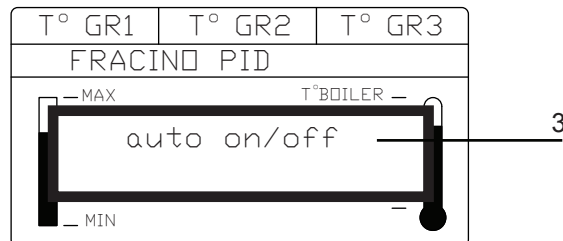
Entering Secondary Program menu



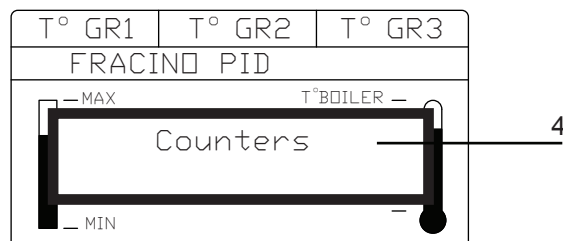
1. To enter the secondary programming mode press and hold the star button on group 1 for 5seconds to enter the programming measures mode, remove finger from star button then press the star button for a further 2 seconds, to enter the secondary programming mode, the display will show “clock adjust”, as shown below, pressing the star button will scroll through the menus, pressing the double espresso will allow you to enter the menu and adjust if available.



2. Clock Adjust, allows the user to adjust the time and day that is shown on the display, see “Clock and Auto on/off” section for more details



3. Auto on/off, the machine can be programmed to go in to stand-by mode and come back on at predetermined times, the times can be adjusted with this menu, see “Clock and Auto on/off” section for more details.



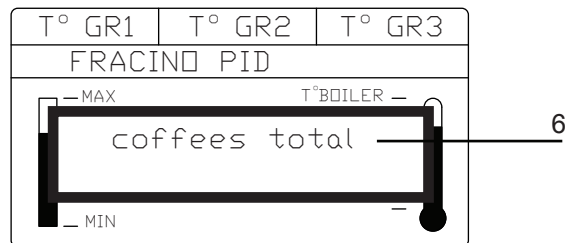
4. Counters, pressing the double espresso button will allow the user to scroll through the various counters, such as the volume of water used, number of espressos dispensed etc... see below for more details.

SECONDARY PROGRAMMING MENU OVERVIEW

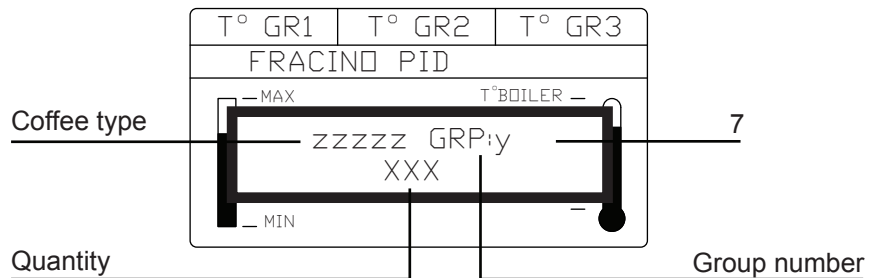
5. Litres, allows the user to see the volume of water that has passed through the machine.



6. Coffees total, allows the user to see the total number of coffees dispensed.



7. Detailed drinks counter, allows the user to view the type and quantity of coffees dispensed from each group, press the double espresso button to cycle through each type and group.



To re-set the counters, see Service Alarm section.

SECONDARY PROGRAMMING MENU OVERVIEW

8. Service, allows the user to see the recommended number of drinks that can be dispensed until the next service.



⚠ WARNING: The service counter is only an indication of when the next service is due, services may be required more often depending on usage, water hardness etc. It is also a legal requirement under the HSE PSSR Act of 2000 to have the boiler inspected and tested annually, contact Fracino or authorised service agent for further information or to have your boiler tested, a Written Scheme of Examination is available in the supplied installation manual. **THIS SERVICE COUNTER IS NOT AN INDICATION OF WHEN THE BOILER IS DUE FOR INSPECTION OR TESTING**

SECONDARY PROGRAMMING MENU OVERVIEW

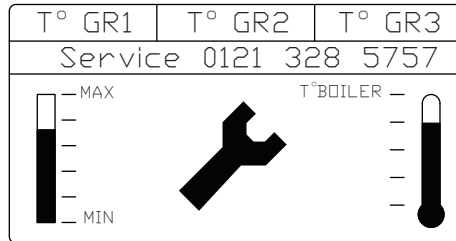
8. Service, allows the user to see the recommended number of drinks that can be dispensed until the next service.



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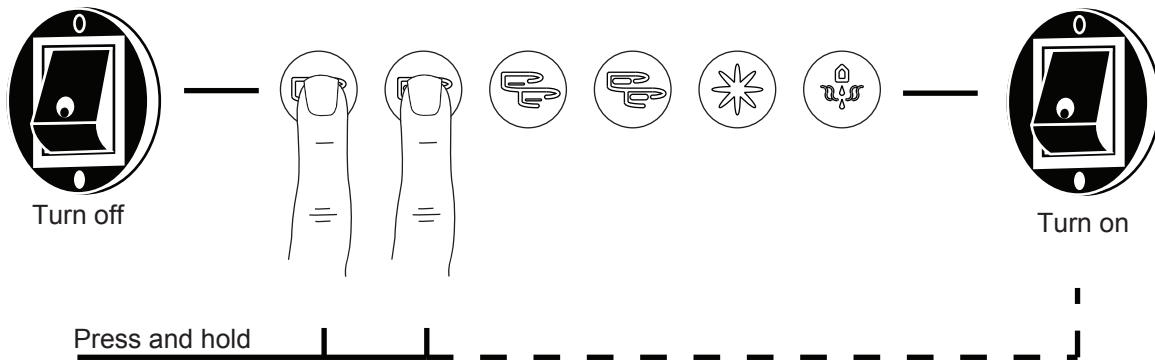
SERVICE ALARMS

Service Alarm



If the spanner symbol appears with the “Service” in the Scroll menu the machine requires a routine service, contact Fracino or a local service agent to have the machine serviced.

To change the number of cycles required before the service alarm sounds, see section 25 in the Technical section.

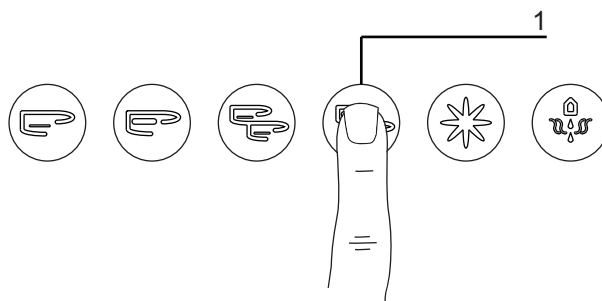


The service counter alarm is re-set by turning the machine off using the mains on/off switch pressing and holding the espresso and coffee buttons, then turning the machine on again using the mains on/off switch whilst keeping the espresso and coffee buttons pressed for 2 seconds - the alarm and counter should be re-set

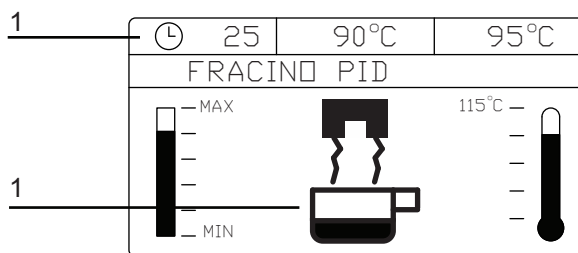
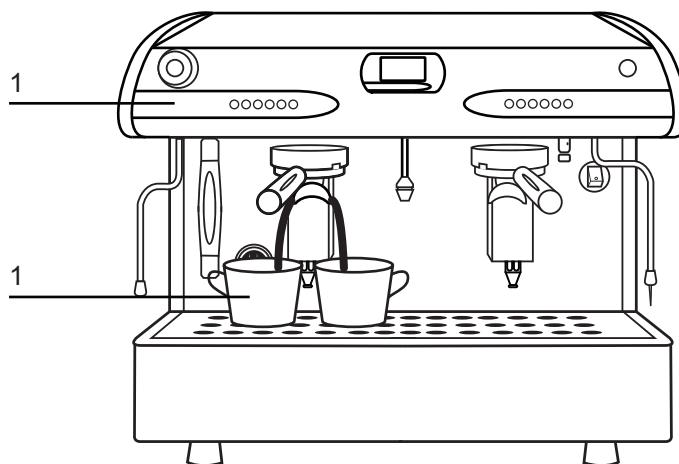


WARNING: The service counter should only be re-set when the machine has been serviced.

SHOT TIMER



1. When dispensing coffee the group temperature readout will show a shot timer, shown in seconds, and dispensing symbol.



The shot timer can be used as a guide to the coarseness of the grind and tamping pressure, ideally a double shot (60mL) should take between 20-30seconds.

TECHNICAL MENU

Entering Technical Menu

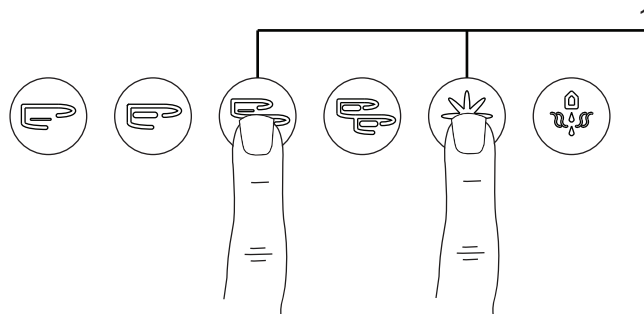


WARNING: Modifying the settings in the Technical Menu can may cause temperature instability in the groups and/or cause the machine to function incorrectly, settings must only be modified by trained persons. Service callouts to reset/reprogram settings maybe fully charge-able.

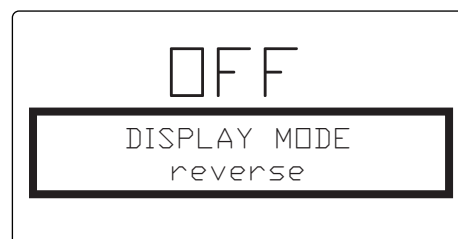
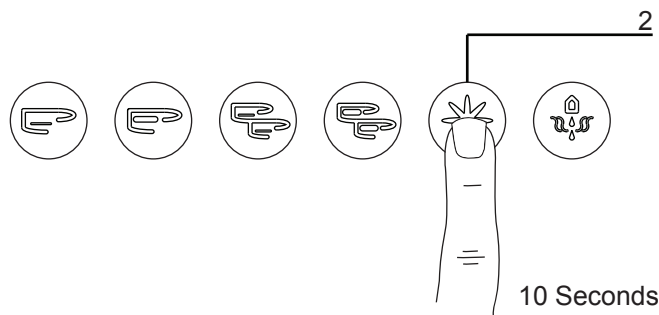
The “USER” symbol in this section denotes the features/settings that can be changed by the user.

USER

1. To enter the technical menu, first turn the machine to stand-by mode, by pressing the star and double espresso buttons on group 1 simultaneously.

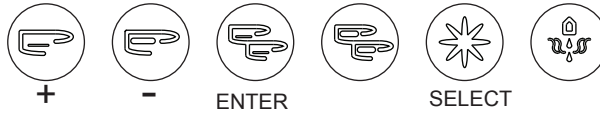


2. Press and hold the star button for 10 seconds until the Technical Menu appears.



TECHNICAL MENU

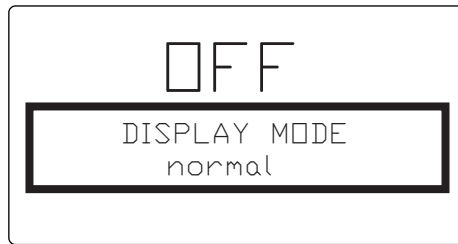
- 3. When in the Technical Menu the following secondary button functions are used.
 - “+” and “-” used to change settings
 - “SELECT” used to save setting and move to the next menu option
 - “ENTER” used to select a value



NOTE: The values shown in this chapter are the recommended values that should be used for optimum performance.

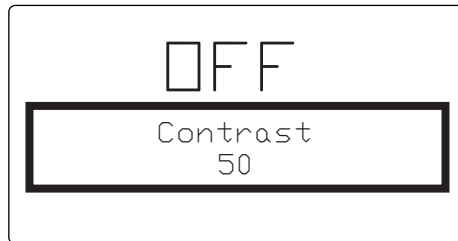
- 4. DISPLAY MODE: Changes the display from dark lettering on a light background to light lettering on a dark background. Use the + and - to switch between “reverse” and “normal”.

USER



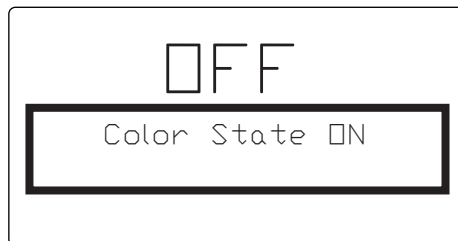
- 5. CONTRAST: Increases or Decreases the contrast between the lettering and background, use + and - to increase decrease value.

USER



- 6. COLOUR STATE ON: Changes the colour of the display, use + and - to cycle through options.

USER



TECHNICAL MENU

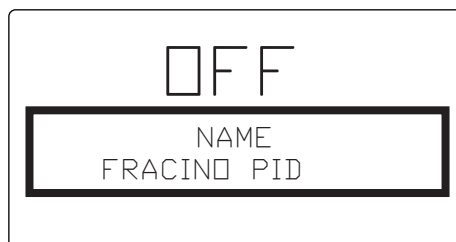
7. LANGUAGE: Changes the language of the display and menus, options are English, Italian, German and Spanish, use + and - to cycle through.



USER

8. NAME: Allows the scroll menu on the main display to be customized, use + and - to change character and Enter to select character, press Select to cycle to next menu. Up to 14 Characters can be selected.

BLANK ! " # \$ % & ' () * + , - . / 0 1 2 3 4 5 6 7 8 9 ; : < = > ? @ A B C
D E F G H I J K L M N O P Q R S T U V W X Y Z [] ^ _ ` a b c d e f
g h i j k l m n o p q r s t u v w x y z



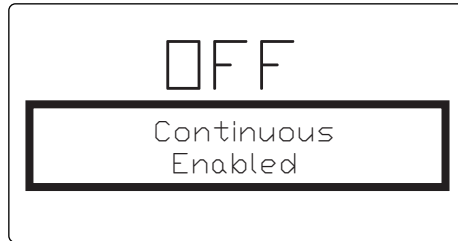
9. SERVICE PHONE: Gives the phone number of Fracino or Fracino Service Agent, use + and - to change numbers and Enter to select number, Press Select to cycle to next menu.



10. KEYBOARD TYPE: Selects the type and layout of the keypad.



11. CONTINUOUS KEY: Allows the Star button to operate as a semi-automatic override, i.e. when the star button is pressed dispensing will start and will continue until it is pressed again.



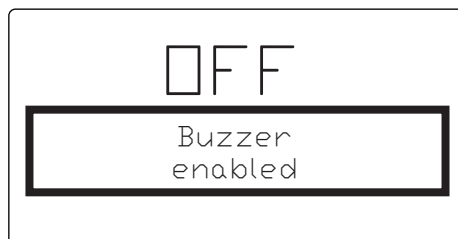
12. FIFTH TEA KEY: Allows the Star button to be used to turn the hot water valve on and off, this MUST be kept "Disabled"



13. MIX TEA WATER: Allows cold water to be pumped in to the hot water system, when dispensing hot water, to reduce the temperature of the water.

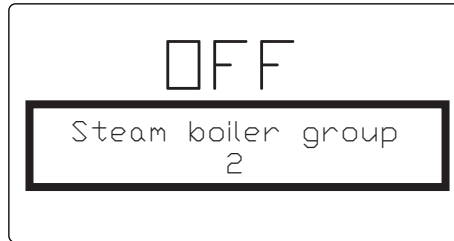


14. BUZZER: Enables or disables the buzzer to sound when pressing buttons or when an alarm is detected.



TECHNICAL MENU

15. STEAM BOILER GROUP: Selects which keypad controls the FAST Steam wand. for a 2 group machine "2" should be selected, for a 3 group "3" should be selected, "0" will disable the system.



USER

16. PRE-BREW: Enables or Disables the Pre-brew system. The Pre-brew will close the group solenoid after a pre-determined amount of time then stay closed for a pre-determined amount of time before commencing with the main programmed measure.



USER

17. PRE-BREW ON: The following will only appear if the pre-brew is selected, see above. Use + and - to increase or decrease the time when the group solenoid will close after starting the brewing process. Each type of coffee can have it's own pre-brew times. Use the Select button to scroll to the next type of coffee, the Pre-brew times will apply to all of the groups.



USER

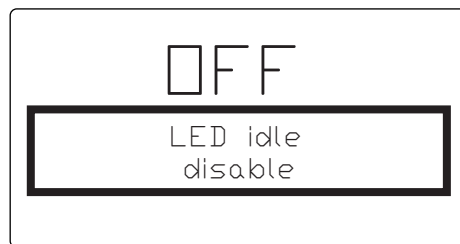
17. PRE-BREW OFF: The following will only appear if the pre-brew is selected, see above. Use + and - to increase or decrease the time when the group solenoid will open. Use the Select button to scroll to the next type of coffee.



19. PROBE SENSITIVITY: Selects the sensitivity of the level probes use the + and - buttons to select between "LOW", "MED" and "HIGH"



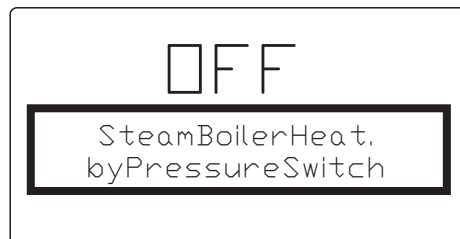
20. LED IDLE: When Enabled the buttons will not be illuminated until selected, when disabled all the buttons will be illuminated until selected, when selected the selected button will flash.



21. NUMBER OF GROUPS: Selects the number of groups are on the machine, selecting "0" will disable all of the groups.



22. STEAM BOILER HEAT.: Selects the method of controlling the steam boiler pressure, selecting "Disabled" will prevent the steam boiler heating, "byPressureSwitch" MUST be selected to function correctly



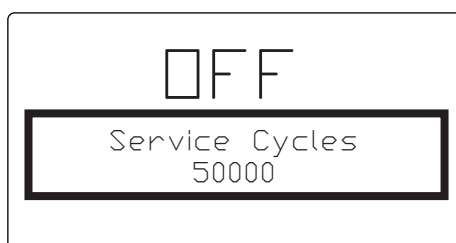
TECHNICAL MENU

24. SEQUENTIAL HEATING: Must be kept disabled



USER

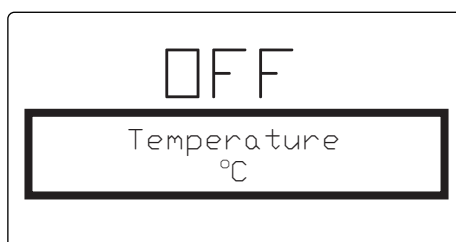
25. SERVICE CYCLES: Selects the number of dispensing cycles before the machine should be serviced.



WARNING: The service counter is only an indication of when the next service is due, services may be required more often depending on usage, water hardness etc. It is also a legal requirement under the HSE PSSR Act of 2002 to have the boiler inspected and tested annually, contact Fracino or authorised service agent for further information or to have your boiler tested, a Written Scheme of Examination is available in the supplied installation manual. THIS SERVICE COUNTER IS NOT AN INDICATION OF WHEN THE BOILER IS DUE FOR INSPECTION OR TESTING

USER

26. TEMPERATURE: Changes the temperature mode to Centigrade of Fahrenheit.

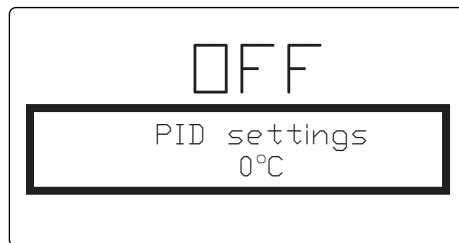


27. BOILER TEMP.: This feature is disabled on the Fracino Romano PID

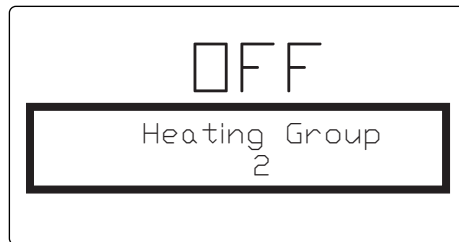
28. STEAM BOILER PID PARAMETERS: These settings are redundant on the Fracino Romano PID.



29. STEAM BOILER PID SETTING: This setting is redundant on the Romano PID.



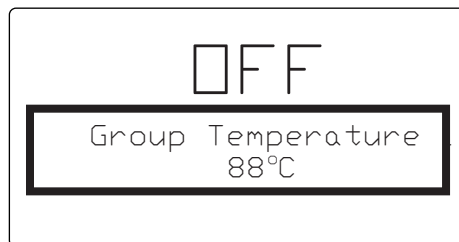
30. HEATING GROUP: This is to allow the same temperature to be set on all groups, for example setting to 1 on a 2 group machine will only allow one group temperature to be set.



31. GROUP TEMPERATURE: Used to set the set point temperature for each individual group. The temperature range for the set point temperature is 85 - 125°C in steps of 1°C.

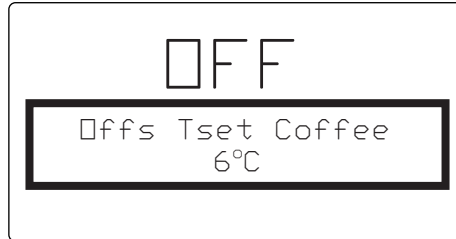


WARNING: The maximum set point temperature for the groups must **never** be above 115°C - The Romano PID groups are fitted with high limit safety thermostats(HLS) which can trip if the temperature is set too high, requiring the thermostats to be reset, service callouts to re-set HLS, where the temperature has been set too high, may be fully charge-able.



TECHNICAL MENU

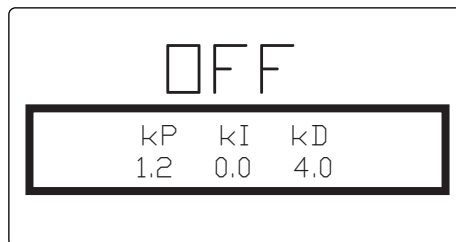
32. OFFSET TEMPERATURE: The group temperature is measured by a temperature probe in the group boiler, this temperature is displayed in the main display and corresponds to the group temperature set point. When dispensing the water flows from the group boiler, through the group solenoid which can reduce the temperature of the coffee in the filter, the Off Set temperature compensates for this cooling effect.



33. GROUP BOILER PID SETTINGS: Changes the kP, kI and kD parameters on the PID system



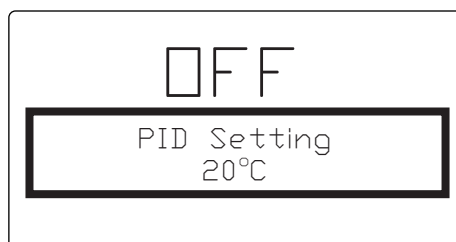
WARNING: These settings have been optimised for the Fracino PID, changing the values, from the values below may cause temperature instability in the groups



34. PID SETTING: Adjusts the temperature range for the PID system



WARNING: These settings have been optimised for the Fracino PID, changing the values, from the values below may cause temperature instability in the groups



TECHNICAL MENU

27

35. FILLING TIME OUT: Sets the time, in minutes, before the time out alarm will sound when the steam boiler is filling, the time out can be set between 10-250 seconds.

USER

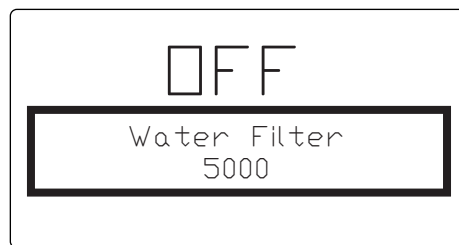


36. WATER FILTER: Sets the volume of water in Litres before the water filter needs replaced, the volume can be set between 0 and 5000 Litres.

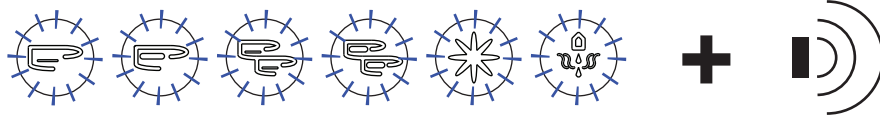
USER



WARNING: The hardness of the water supply and usage of the machine will determine frequency of replacing the water filter, failure to replace the water filter at the correct time may void the warranty.



TROUBLESHOOTING

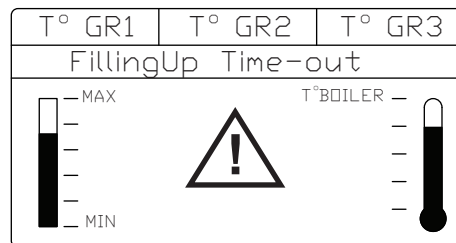


If a fault is detected then all the keypads will flash, the alarm will sound and the display will give an error code in the scrolling menu and an error icon.



WARNING: The alarm will not sound if the buzzer has been disabled in the technical menu, see section 14 of the Technical section

Steam Boiler Filling Time-Out



CAUSE: The water in the steam boiler has not reached the level probe in the set refilling time, after this will occur during initial start up, when the boiler is filling up from empty.

SOLUTION: Turn the machine off using the main on/off switch, wait 2 seconds then turn back on the machine should resume filling.

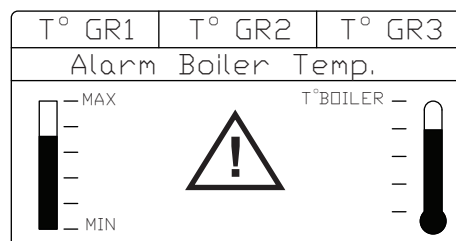
OTHER POSSIBLE CAUSES: The water supply to the machine has been turned off

SOLUTION: Check the water supply has been turned on.



WARNING: Failure to ensure the water supply is on will damage the high pressure pump and will invalidate the warranty on the pump.

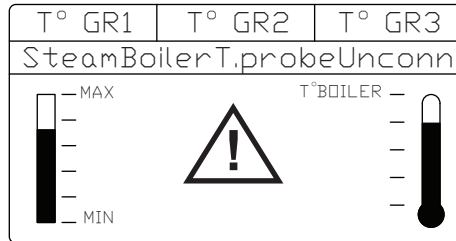
Boiler Over Temperature



CAUSE: The temperature in the steam boiler has reached 140°C, and the heating element has been deactivated. To get to this temperature there is likely to be a fault with the Pressure switch and high limit thermostat.

SOLUTION: Contact Fracino or local service agent.

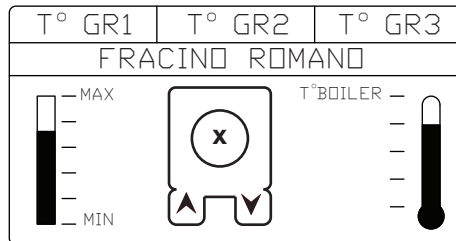
Steam Boiler Temperature Probe Disconnected



CAUSE: The steam boiler temperature probe has been disconnected or has developed a fault.

SOLUTION: Ensure all connections on the temperature probe wire are correctly connected and the probe is correctly connecting to the control box, if the fault still remains contact Fracino or local service agent.

Flow Meter Alarm



“x” Denotes group number

CAUSE: Blank filter left in filter group handle
SOLUTION: Check filter handles and remove blank filter.

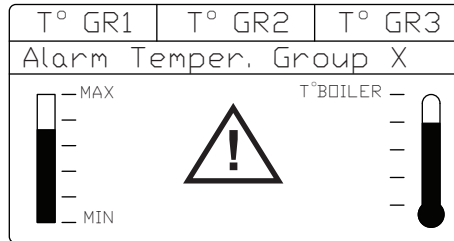
CAUSE: Coffee ground too finely
SOLUTION: Adjust grinder to increase the coarseness of the grinds

CAUSE: Groups blocked or group solenoid not working.
SOLUTION: Remove, inspect and clean group jet if required, inspect and replace group solenoid if required.

CAUSE: Wire off or poor connection to the flowmeter.
SOLUTION: Check connections on the flowmeter, check polarity on flowmeters, check connections on PCB.

TROUBLESHOOTING

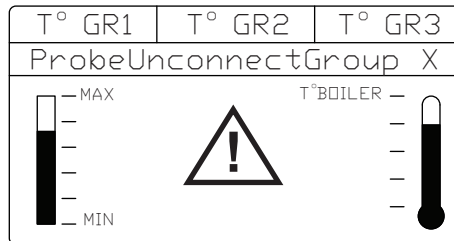
Over Temperature on a Group Boiler



CAUSE: The temperature in group “X” has risen above 140° C, possibly caused by a fault in the group temperature probe and/or a fault with the group high limit thermostat.

SOLUTION: Contact Fracino or a local service agent.

Temperature Probe on Group Boiler Disconnected

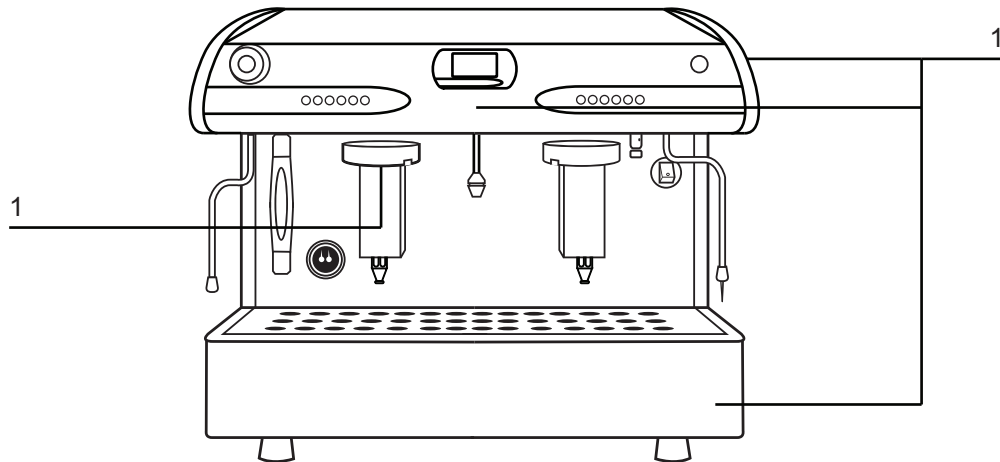


CAUSE: The temperature probe on group “X” has been disconnected or has developed a fault.

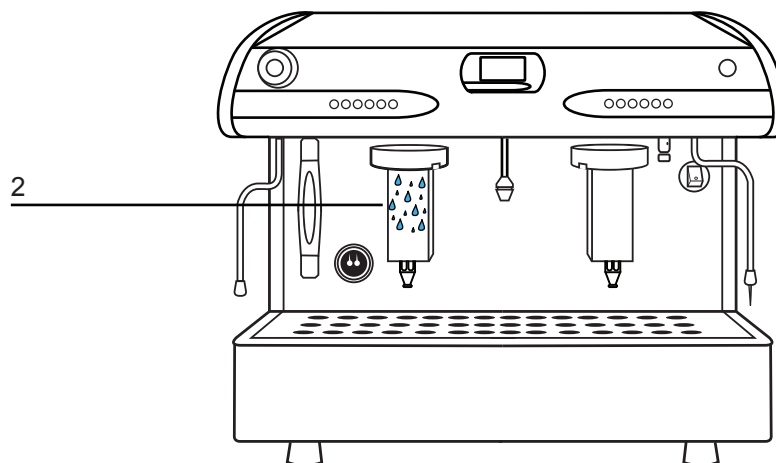
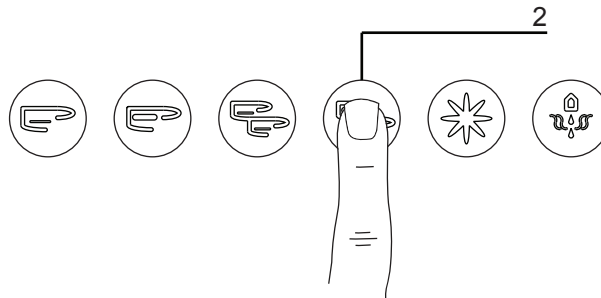
SOLUTION: Ensure all connections on the temperature probe wire are correctly connected and the probe is correctly connecting to the control box, if the fault still remains contact Fracino or local service agent.

Daily Cleaning

1. Wipe the outer case 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 build up of coffee. Brushes can be obtained from Fracino, part no. FC54.



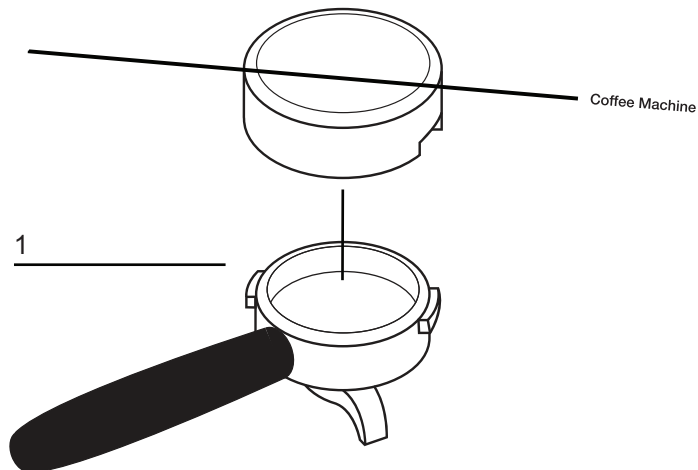
2. Press the star button and allow water to flow from the group for 10 seconds, to rinse away any coffee particles, repeat on each group



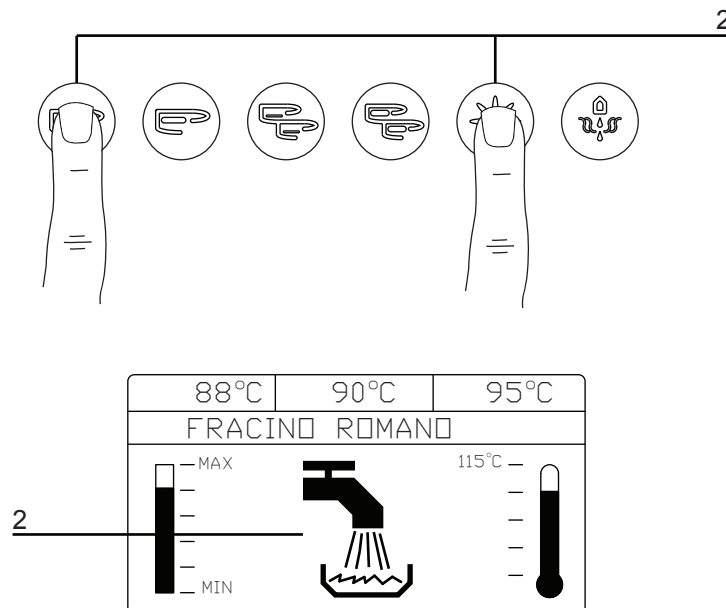
CLEANING

Daily Cleaning Backwashing

1. The group must be backwashed every day to clear the solenoids this is done by doing the following procedure. Insert a blank filter in to the filter and put in to group.



2. Press the single espresso button and the star button simultaneously to start the automatic cleaning cycle. The cleaning cycle will last approximately 60seconds, during which time it will pulse the pump several times after each pulse water will be expelled out the group exhaust. The display will show the cleaning symbol, when this disappears the cleaning cycle is complete and the filter can be removed.



3. Repeat the above in each group

Daily Cleaning Backwashing with liquid quartz

1. Every day the backwashing process must be repeated using Fracino liquid quartz detergent to reduce the build up of coffee in the groups and solenoid valves. Fracino liquid quartz can be purchased through your dealer or from fracino direct, part no. DET/LIQUID.
2. Pour 1/2 a cap full of the liquid quartz in to a blank filter and follow the backwashing procedure as described in the previous section.
3. After the cleaning cycle with the quartz it is vital that the filter is removed from the group and emptied, reinsert the filter and repeat the backwashing procedure without any quartz to rinse the groups and solenoids to prevent blockages and preventing the detergent tainting the taste of the coffee.

NOTE: After performing the backwashing procedures as stated above the water in the filter and the water coming out of the group exhaust should be clear.

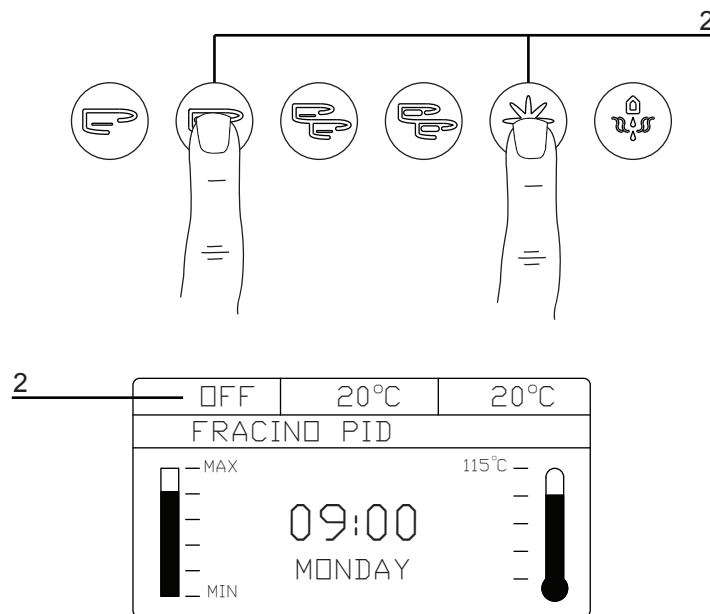
TURNING OFF GROUPS

Turning off individual groups

1. Individual groups can be turned off to save energy and prolong the life of the elements when they are not in use.

Note that the groups will require at least 10 minutes to heat up.

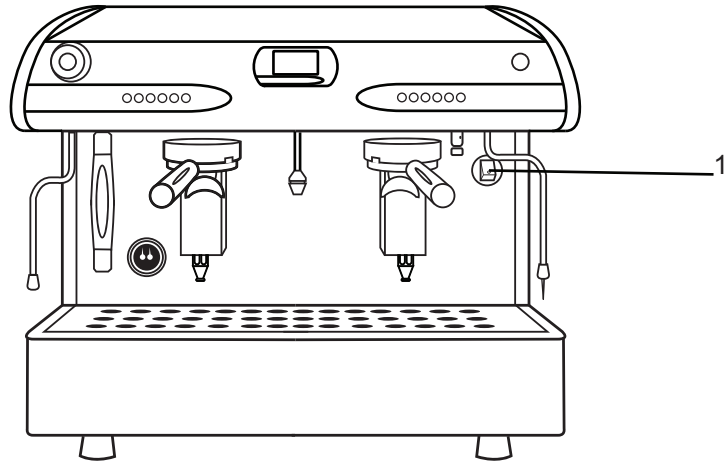
2. To turn a group off use the corresponding keypad, press the star button and cappuccino button simultaneously. The display will show "OFF" in the group temperature readout.



2. The group can be turned on by pressing the star and double cappuccino single cappuccino button simultaneously, the "OFF" will disappear and show the group temperature.

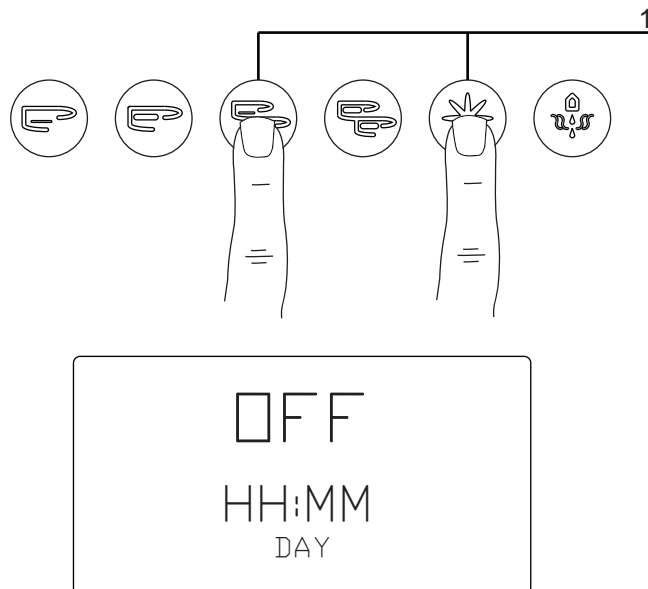
Turning off

1. The machine can be turned off by simply using the black rocker switch on the front panel.



Turning off stand by

1. The machine can be put in to a stand-by mode which will cut power to the heating elements and disable the buttons. To put the machine in stand-by press the star and double espresso buttons on group 1 simultaneously, the display will show "OFF" together with the time and day.



2. To come out of stand-by mode press the double espresso button on group 1



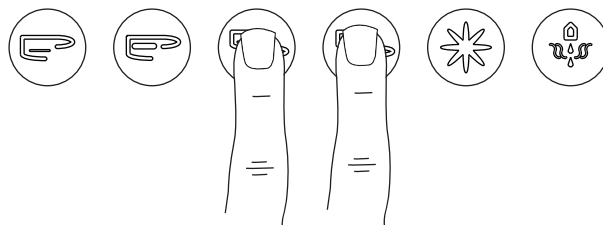
WARNING: The stand-by mode does not fully isolate power from the machine and must not be used for maintenance.

SERVICE ALARMS

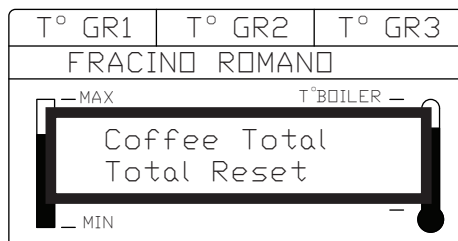
Re-setting Counters

The coffee counter can be re-set if required by performing the following procedures


Enter the secondary programming menu as described in section XXx, and cycle through to Coffee Total section

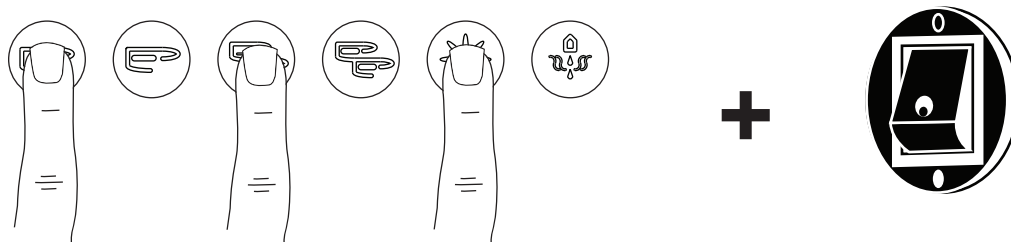


Press and hold the double espresso and cappuccino buttons and hold for 3 seconds, until the display reads:

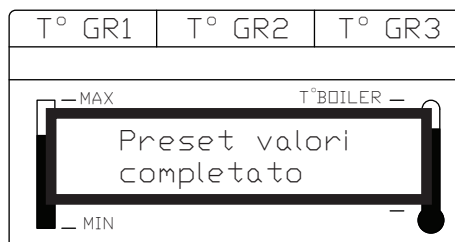


FULL FACTORY RE-SET

 **WARNING:** Performing the procedures below will re-set all settings to a default state, in order for the machine to function correctly after the full re-set, all settings will have to be re-entered which should only be performed by trained personnel.



Ensure the machine is turned off at the mains power switch press and hold the single espresso, double espresso and star button on the group 1 keypad then turn the power switch on whilst still holding the 3 keypad buttons, keep them pressed for 3 seconds until the display read the following



Turn the mains switch off, wait 3 seconds then turn the machine back on, the machine will start up in its default mode, to function correctly all setting will need to be re-entered.

Warranty

A 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 the initial installation.
- 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 and remains in the same location.
- 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 including fitting of non genuine parts.
 - B/ The instructions contained in the Operator's Manual are not complied with.
 - C/ The machine is installed, serviced, relocated 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 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. Comprehensive assistance and advice on maintaining your machine at its optimum level can be obtained from Fracino or visit our website -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.



B Items not covered by warranty

- 1) Lime Scale – Any calls to breakdown caused by scale related faults.
- 2) Misuse/Breakages – Any calls 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 overtightened steam and water valve handles.
- 3) Coffee Volumes – Any calls to alter the programming of coffee volumes after initial installation.
- 4) Blocked Waste – Any calls due to the waste pipe being blocked. This is generally caused by coffee grounds, sugar or milk being flushed through the drip tray or poor plumbing.
- 5) Blocked Steam Tube Nozzle – Any calls for “no steam” caused by the outlet holes on the steam tube nozzle not being cleaned.
- 6) Blocked Groups – Any calls to “no water/coffee coming through group” caused by the groups not being cleaned, incorrectly cleaned, limescale, too much coffee in the filter basket, over tamping or coffee being ground too fine
- 7) Blocked Idea Rapido/Cappuccino Boy – Any calls to Idea Rapido/Cappuccino Boy frother “not frothing” caused by Idea Rapido/Cappuccino Boy not being cleaned.
- 8) Milk Not Frothing – Any calls related to “milk not frothing” caused by stale milk or milk with high protein content.
- 9) Grinders – The replacement of the grinder blades. Any calls to reset portioning or coffee grind or to jammed/obstructed blades.
- 10) Water Treatment – Any calls to replace a water treatment unit (DSU).
- 11) Knockout Drawers – Any calls to repair jammed or broken runners as a result of negligence, malpractice or misuse by the operator.
- 12) Training – Training on use and daily maintenance of the equipment is given at the time of installation. Any calls for further training or for training on a day other than that of installation will be fully chargeable.

Spare parts

The following spare parts and accessories are parts that can be replaced by the user, it is recommended that Fracino service engineers or Fracino trained engineers replace any other parts, if required.

Fracino offer a wide range of spare parts and accessories, the list below is not exhaustive, visit www.fracino.com, email spares@fracino.com or call **0121 328 5757** for more information.

-  **Warning:** Ensure the machine has been fully isolated from the mains electricity and water supply and been allowed to cool for at least an hour before replacing any parts.
-  **Warning:** Ensure the machine has been fully de-pressurised, check by opening the steam valves.

	PART DESCRIPTION	NOTES
FC107	Single filter basket 7gr	
FC108	Double filter basket 14gr	
FC109	Blank filter basket	
FC105CH	Complete filter holder single	
FC105CHA	Complete filter holder double	
FC108	Pod/Double Pod Filter	
FC109	Filter Blank	
FC104B	Filter holder locking plate pre-2011	Can be used on post 2011 groups
FC104B-15	Filter holder locking plate 2011 onwards	Can only be used on post 2011 groups
FC103M	Showerplate	
FC103SPOS	M5 x 12mm CSK screw for showerplate	Used to fit shower plate
FC194-1.2-13	Steam nozzle 4 hole easy clean	
PIC194B-13	Steam nozzle 2 hole easy clean	Recommended only for Cherub/Heavenly
FC222SG-14	O-ring for easy clean steam nozzles	
FC194/E	Anti-splash hot water mesh assem.	
DET/LIQUID	Liquid quartz group cleaner 1L	
FC223MILKCLEANER	Milk cleaner 1L	
ROM237-2	2 group drip tray with hole	Plumbed in machines only
ROM237-3	3 group drip tray with hole	Plumbed in machines only
FC179M	Pressure Gauge	
FC187N	Sight glass cover	Must be replaced if damaged
FC54	Group cleaning brush	
FC55	Large thermometer for milk jug	
FC55S	Small thermometer for milk jug	
FC56	Safety clip handle for steam pipe	
MILKJUG0.6	S/Steel milk jug 0.6L	other milk jugs available, inc teflon coated and belly
MILKJUG0.9	S/Steel milk jug 1L	other milk jugs available, inc teflon coated and belly
MILKJUG1.6	S/Steel milk jug 1.5L	other milk jugs available, inc teflon coated and belly

Manual

fracino

PID



V.2.1

World Class Espresso Machines



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CA CE

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