

Manual

water and steam boiler

For Model(s):
Fracino Vesuvius



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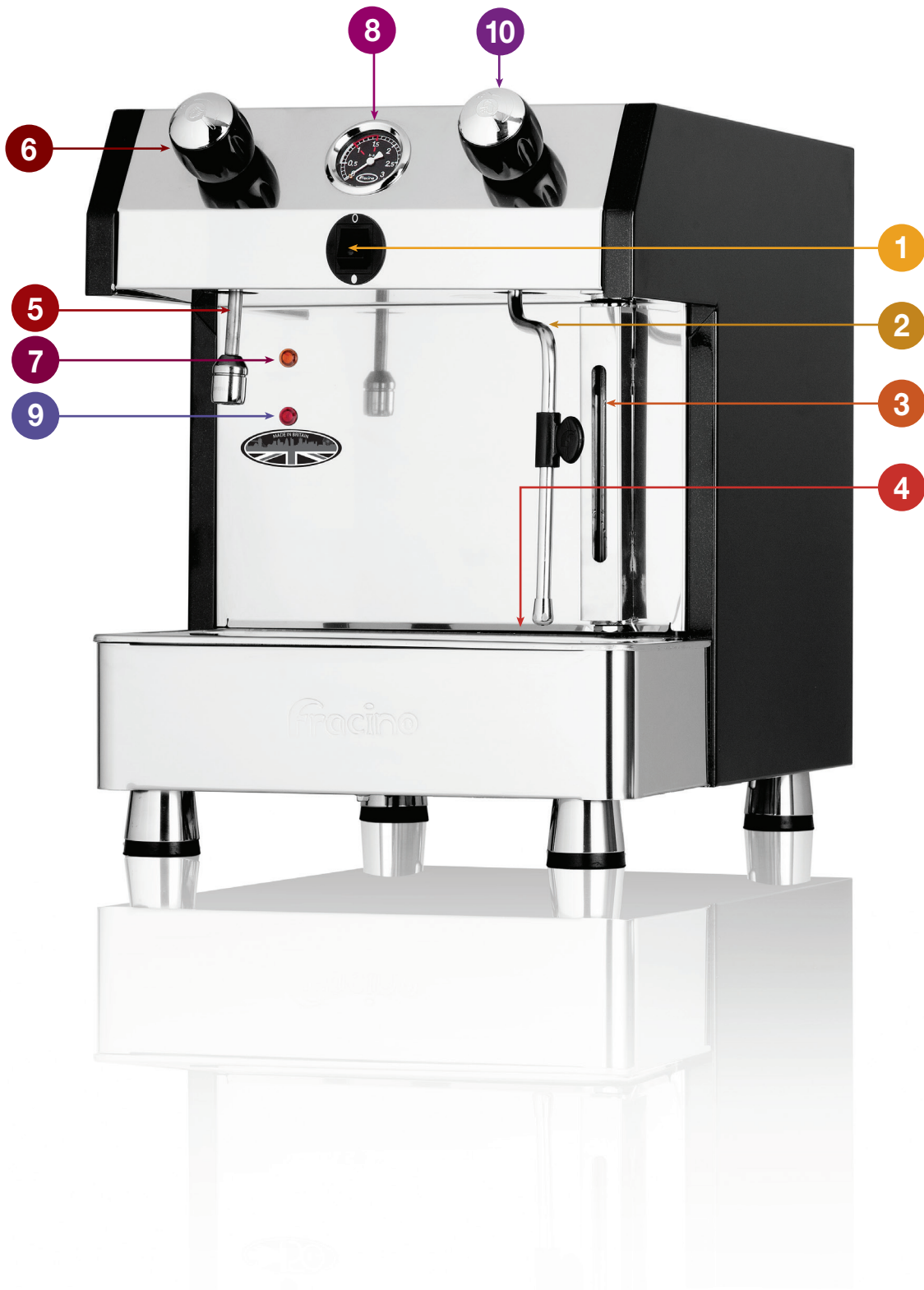
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Machine Overview

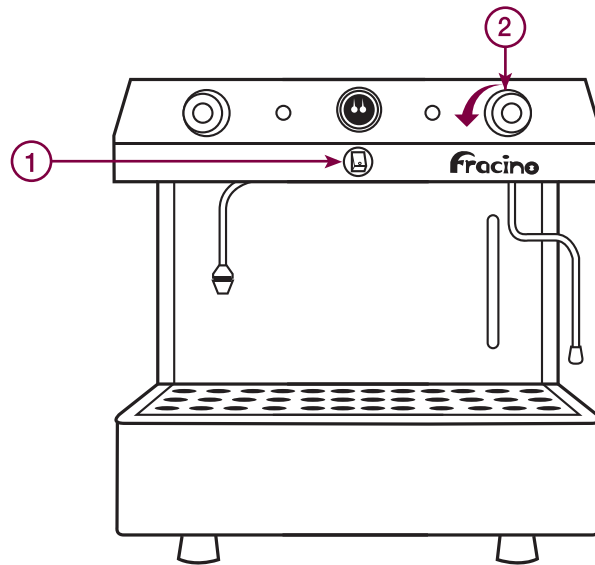


Legend

- 1 Mains On/Off Switch
- 2 Steam Tube
- 3 Sight Glass For Water Level
- 4 Drip Tray
- 5 Hot Water Nozzle
- 6 Hot Water Valve Handle
- 7 Boiler Fill Light
- 8 Steam Pressure Guage
- 9 Water Heating indicator Light
- 10 Steam Valve Handle

Start Up/ Daily Procedure

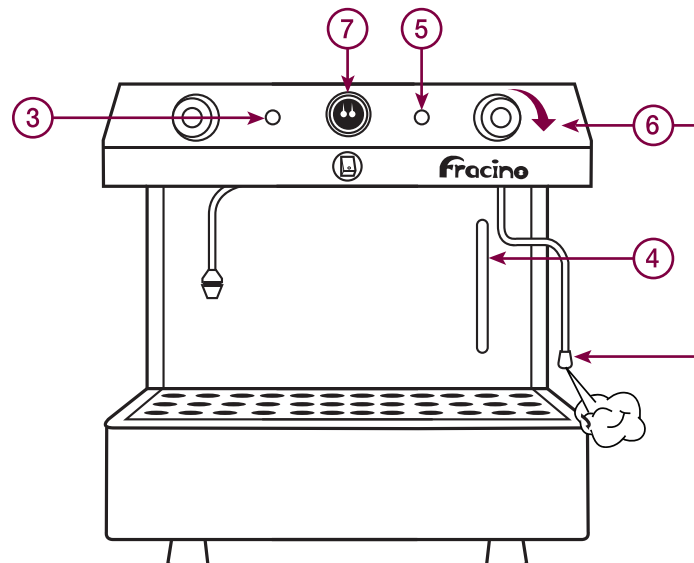
A Turning The Machine On



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

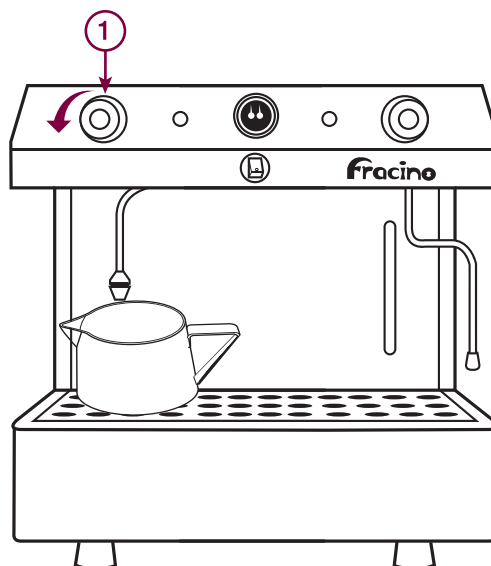
1) Turn on mains water tap and switch on the red neon rocker switch on the centre top panel. **2)** Open the steam valve to allow the air to vent. (milk steamer on the right hand side of the machine).

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



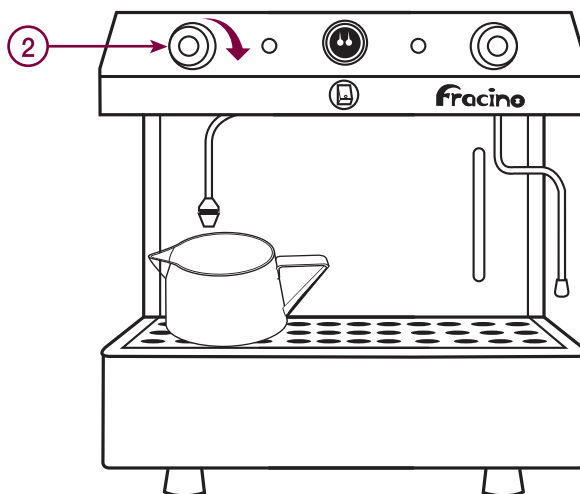
3) The amber neon just above to the left of the rocker switch will illuminate, indicating that the boiler is filling with water. **4)** The sight glass in the back panel on the right hand side shows the level of water in the boiler, this should be about $\frac{3}{4}$ full, the amber light goes out when the boiler is full. **5)** The red water heating indicator light will come on to indicate the water is being heated. Heat up time will be 10 minutes for 7kw / 20 minutes for 3kw. **6)** Once steam starts to pass through the steam tube close the valve. **7)** The pressure will then build up to 1.0 Bar and the red water heating indicator light will extinguish.

Ⓑ Hot Water



1) The left hand valve is turned anticlockwise to fill a teapot with water.

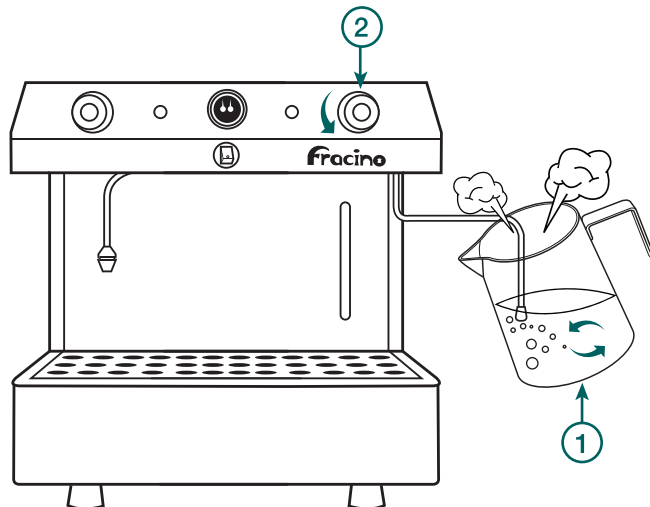
⚠ Warning: It is a powerful water spout and great care must be taken to ensure that water is directed into the pot and that hands are kept well away from the water jet.



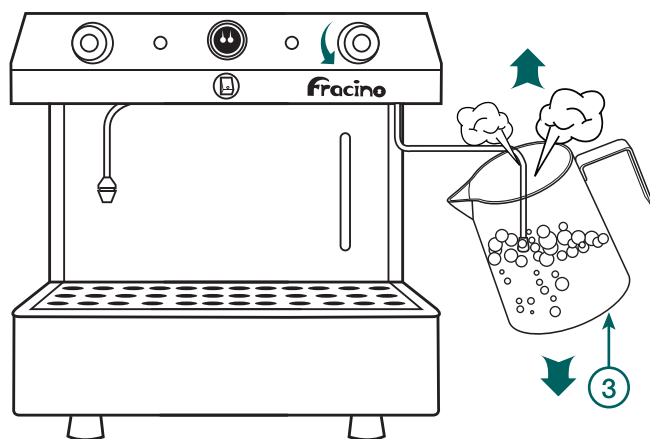
2) To close the valve turn clockwise in good time to avoid over filling and spillage. Do not over tighten the valve handles as this causes damage. The valves are controlled by spring tension preventing the need to over-tighten the handle. Broken handles from over-tightening are not covered under warranty.

Steaming/ Frothing Milk

Ⓐ Steaming/Frothing Technique



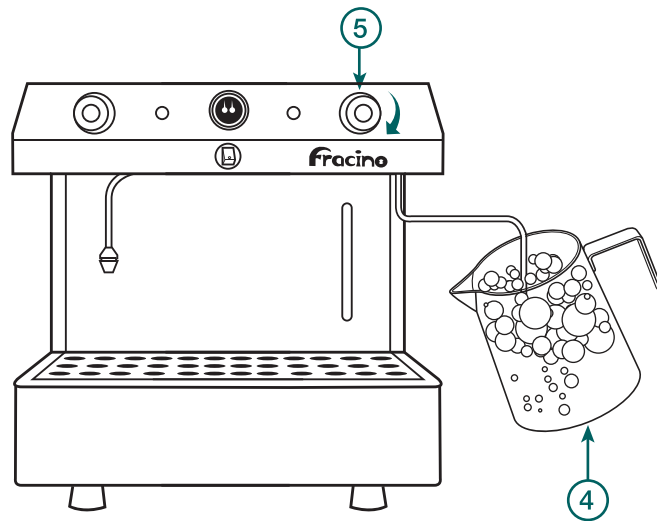
1) Fill 1/3 of a jug with fresh cold milk. Then insert the steam tube into the milk with the nozzle below the surface of milk. 2) Fully open the steam valve. Place the steam tube to the front of the jug to help the milk circulate and froth.



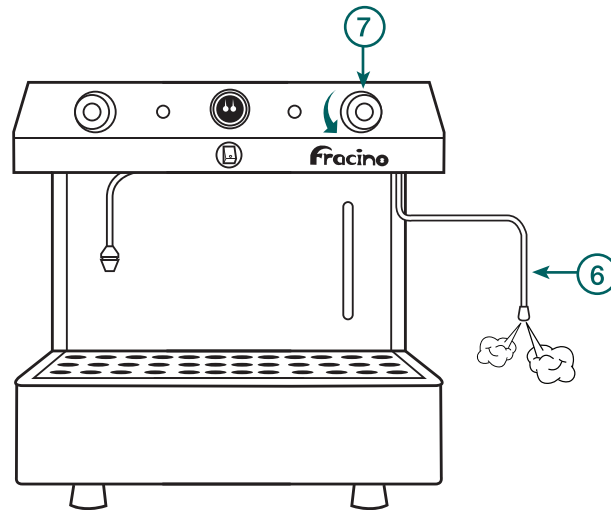
3) Move the jug gently up and down so that the tip of the steam nozzle is in the top 25mm of the milk to incorporate air into the milk and to create a froth. As the milk foams move the jug up to heat the milk.



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



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



6) Wipe the steam tube with a damp cloth to remove milk residue. **DO NOT USE** a scouring pad to clean the steam tubes otherwise you will spoil the finish. **7)** Open the steam valve to clear any remaining milk from the tube/nozzle. Periodically remove the nozzle and clean with warm water ensuring the holes are clear (this can be done with a bent paper clip).

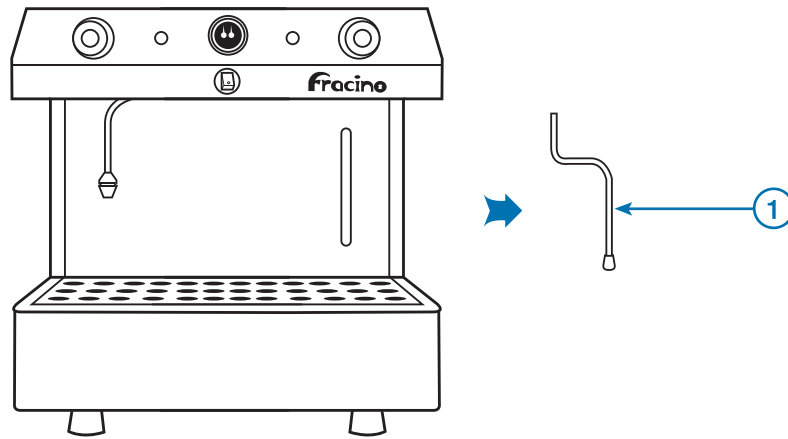
Idea Rapido

Milk Frother

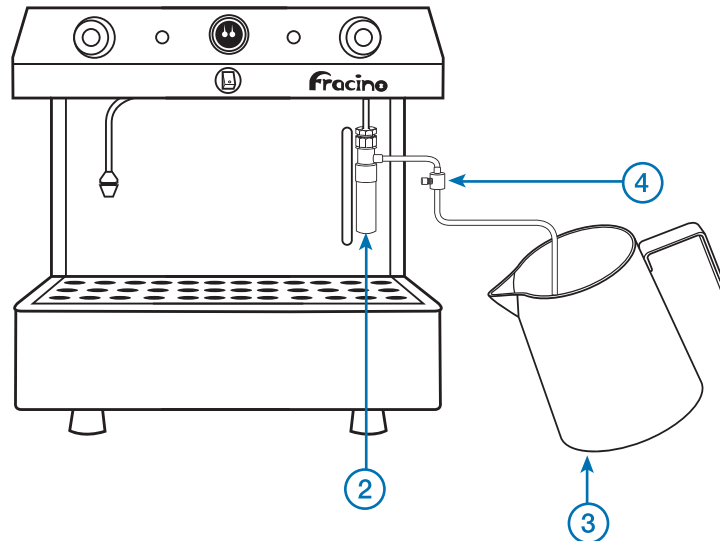


Installation

A Frother Connection



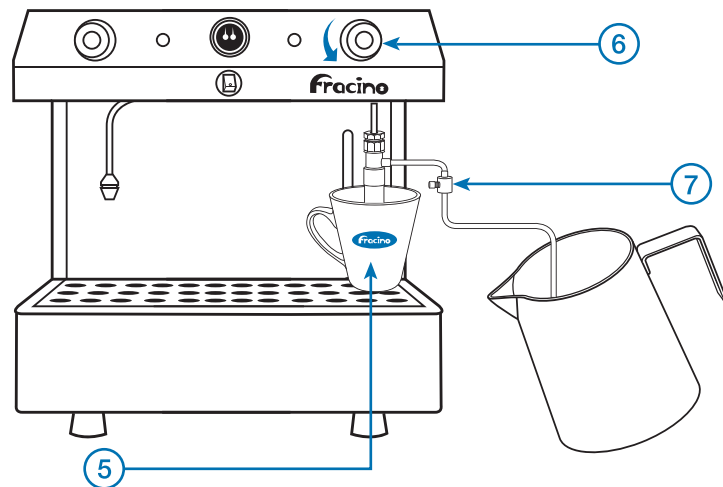
1) Make sure the machine is off and has cooled down sufficiently then remove the steam tube and attach the short steam tube in place of the standard tube.



2) Carefully attach the the Idea Rapido frother in place of the removed steam tube taking care not to overtighten 3) Place the long rubber tube attached to the side of the frother into a jug of your chosen milk. 4) Make sure the screw on the milk regulator is fully screwed in before turning the machine back on. Please then follow the machine start up procedure.

* **Note:** Please also follow these instructions for connecting the Cappucino Boy frother.

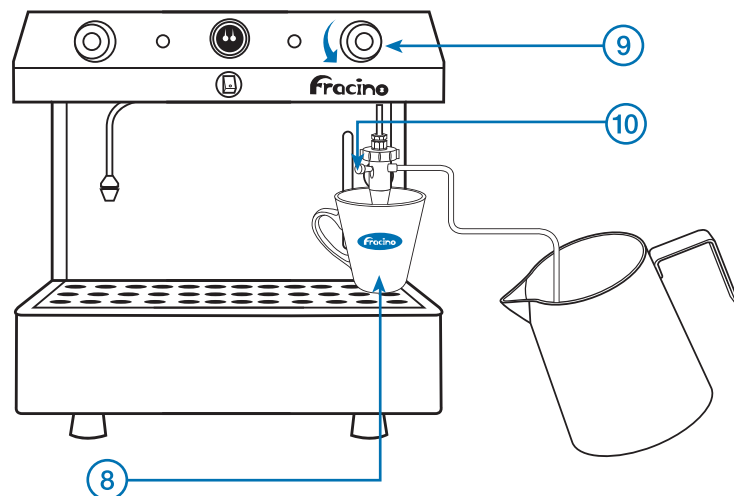
Ⓑ Operating Idea Rapido Frother



5) Place the cup you are using to make your chosen drink under the frother nozzle. 6) Open the steam valve to push steam through the frother. 7) Gently wind the milk regulator screw attached to the rubber tube outwards to draw milk up the tube into the frother which will then froth the milk into the cup. When you have got the required amount of frothed milk turn off the steam valve.

* **Note:** To adjust the temperature of the milk tighten the regulator screw (7) to increase the temperature slowing the flow of milk or undo the screw to reduce the temperature. The temperature can also be adjusted by fitting the alternative size nozzle supplied with the frother to the end of the rubber tube which is placed in the milk. The small holed nozzle increases temperature and the large holed nozzle reduces temperature.

Ⓒ Operating Cappuccino Boy Frother

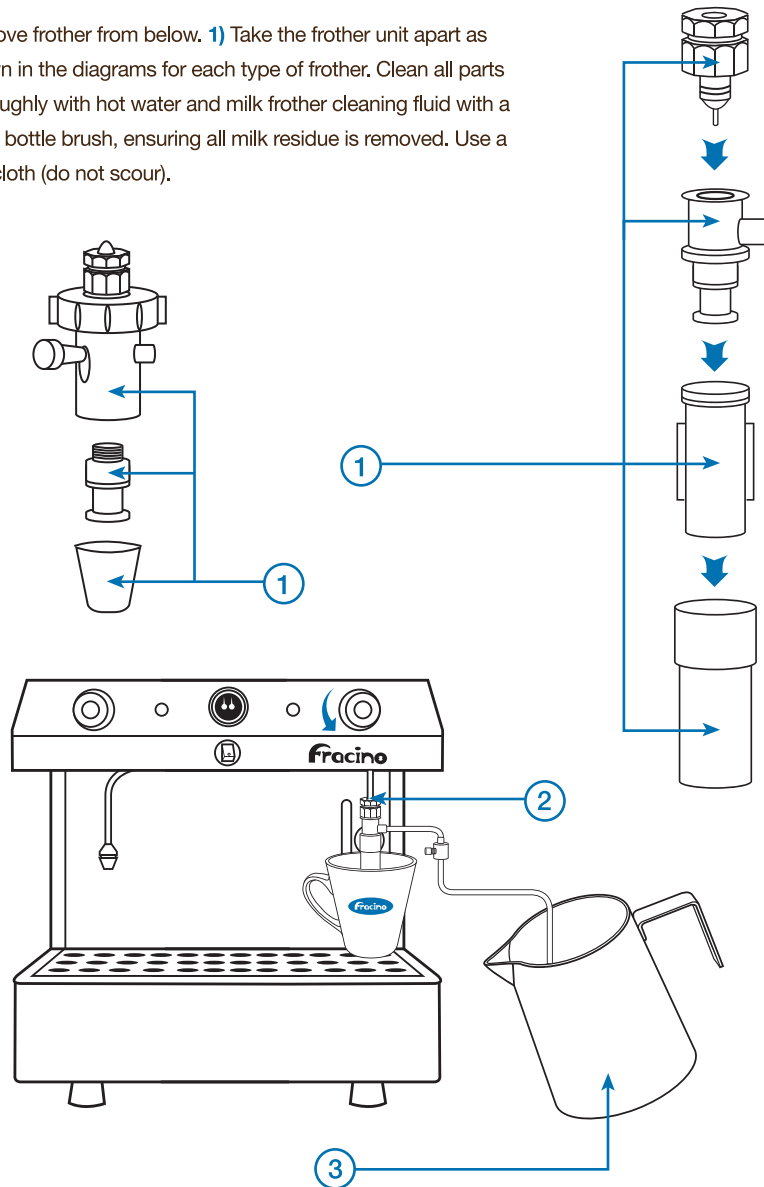


8) Place the cup you are using to make your chosen drink under the frother nozzle. 9) Open the steam valve to push steam through the frother. 10) When you have got the required amount of frothed milk tighten the milk regulator screw and turn off the steam.

Cleaning

Ⓐ Taking Frother Apart

Remove frother from below. **1)** Take the frother unit apart as shown in the diagrams for each type of frother. Clean all parts thoroughly with hot water and milk frother cleaning fluid with a small bottle brush, ensuring all milk residue is removed. Use a soft cloth (do not scour).



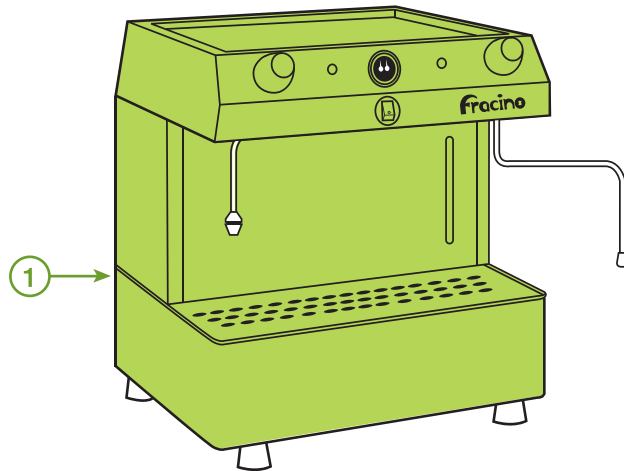
2) Reconnect the frother **3)** To clean out the frother mix a solution of milk frother cleaning fluid with hot water in a 250ml jug. Run the machine as if frothing milk to clear any milk residue. Repeat this process again with hot water to remove any cleaning fluid from the frother. If it blocks or the frother does not work properly strip as shown above and soak the parts in milk frother cleaning fluid.

⚠ Warning: The frother must be cleaned daily and thoroughly on a regular basis or it will affect the frothing of the milk.

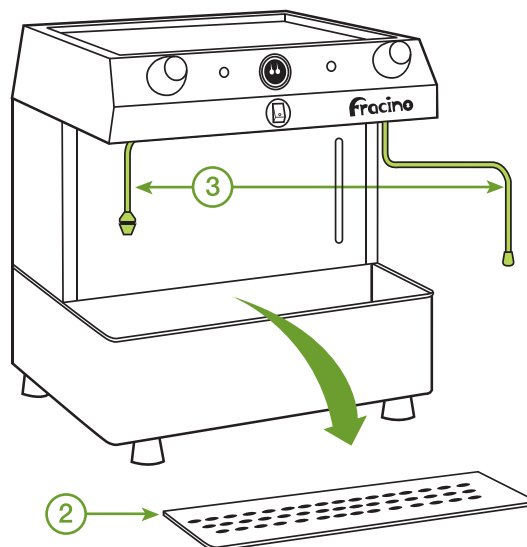
*** Note:** If above procedure has been followed and milk is still not frothing, try a different carton/brand of milk. It is the fat content that affects the froth and, as no two cartons of milk have the same fat content, it is advisable to try at least a different carton and preferably a different brand. UHT semi skimmed milk is 99% certain to produce a good froth.

Cleaning

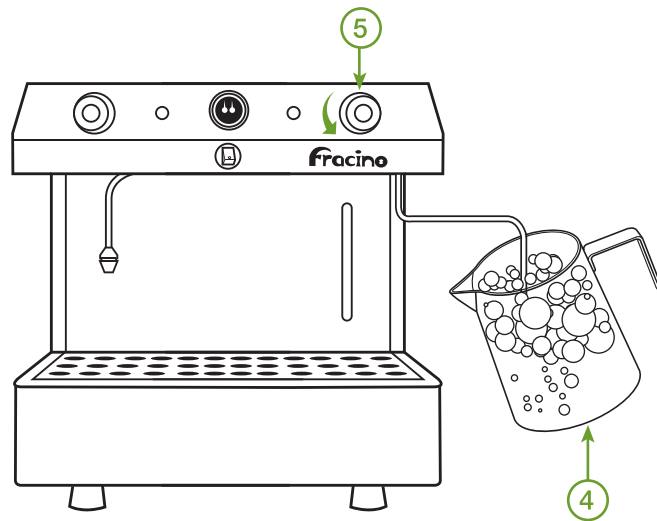
Ⓐ Daily Cleaning



1) Wipe the outer casing of the machine with a soft damp cloth (do not use a scouring pad).



2) Lift out the inner drip trays. Clean both sides in the sink with warm soapy water. 3) Steam tubes should be also cleaned in this way.

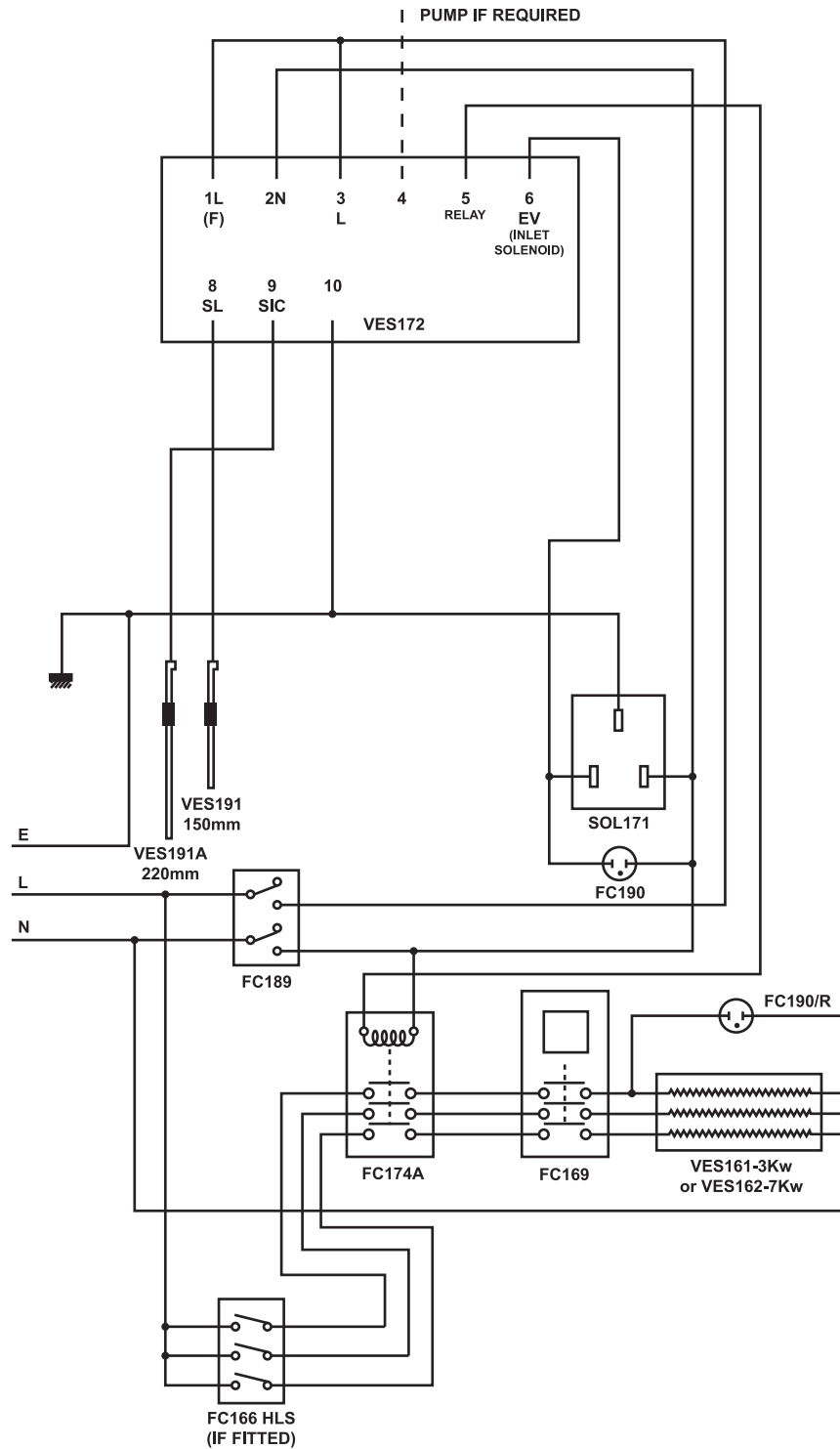


4) The steam tube should be inserted into a jug of hot water for a few minutes and then the jug removed and the tube wiped with a soft wet cloth, removing any milk. The process must be repeated until the tube is thoroughly clean. 5) After cleaning ensure that there is still pressure on the gauge and place the tube in a jug of cold water and bring almost to the boil by opening the valve in the normal way. Turn off as the tone changes. This removes any residual particles of milk.

* **Note:** Do not scrape the tube with a knife or sharp instrument as the stainless finish will be destroyed.

Wiring Diagrams

Ⓐ Vesuvius



Ⓐ Terms and Conditions

- 1) Fracino Vesuvius Water Boilers 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 insofar 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.
 - 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 water and steam boiler. 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) 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) Blocked Waste – Any calls due to the waste pipe being blocked. This is generally caused by grouts being flushed through the drip tray or poor plumbing.
- 4) Blocked Steamer – Any calls for “No Steam” caused by the outlet holes on the steamer not being cleaned.
- 5) Blocked Idea Rapido – Any calls to Idea Rapido frother “Not Frothing” caused by Idea Rapido not being cleaned.
- 6) Milk Not Frothing – Any calls related to “Milk Not Frothing” caused by stale milk or milk with high protein content.
- 7) Water Treatment – Any calls to replace a water treatment unit (DSU).
- 8) 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.

Warning

- 1) At no time should anything be removed to expose wires.
- 2) Remember to turn off power and water supply before removing the trays.
- 3) Always treat the machine with respect – in case of doubt ring your supplier or **Fracino direct (0121 328 5757)**.
- 4) Do not allow unqualified personnel to tamper with your machine.
- 5) Your machine should have regular service. The usage and hardness of water in your area will determine regularity (minimum once a year). It is essential that a water treatment unit be fitted in hard water areas to minimise the build up of scale.
- 6) Care should be taken when making drinks. Water is hot and can scald.
- 7) Do not operate the machine without adequate training.
- 8) It is your responsibility to have a boiler test certificate carried out annually. This is a requirement of the HSE under the PSSR Act of 2000. Contact Fracino or an authorised service agent for further information or to have your boiler tested.

V.2.1



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