

Bellucci **BISTRO**™



Fully automatic coffee machine user manual

Please read the instructions carefully.

There may be differences between pictures and products, because of the upgrading of products. Please refer to the actual products.

Contents

1	Introductions	4
1. 1	Greetings	4
1. 2	About the manual	4
1. 3	Machine description	4
2	Machine description	5
2. 1	Machine introductions	5
2. 2	Technical parameters	6
2. 2. 1	Output capacity	6
2. 2. 2	Specification parameters	6
2. 3	Accessories	7
2. 3. 1	Accessories supplied	7
2. 3. 2	Accessories and device options	7
3	Security matters	8
3. 1	Application	8
3. 2	Safety warning	8
3. 2. 1	User risks	8
3. 2. 2	Hazards to Machine	10
3. 2. 3	Dangers of cleaning agents	11
3. 2. 4	Health rules	12

4	Installation and testing	14
4. 1	Placement Requirements	14
4. 1. 1	Location	15
4. 1. 2	Climate conditions	15
4. 1. 3	Power conditions	16
4. 1. 4	Water conditions	16
4. 2	First run	17
4. 3	Machine On/Off	18
5	Beverage making	20
5. 1	Coffee	20
5. 2	Milk Beverage	21
5. 3	Hot water	23
6	Cleaning and maintenance	23
6. 1	Daily cleaning	23
6. 1. 1	Brewer rinse	23
6. 1. 2	Milk rinse	24
6. 1. 3	Milk frother disassembly and cleaning	25
6. 2	Regular maintenance	27
6. 2. 1	Brewer deep clean	27
6. 2. 2	Milk deep clean	28
6. 2. 3	Descaling	29
6. 2. 4	Grinding adjustment	30

7	Precautions for daily use and maintenance ..	31
8	Trouble shooting and Handling	32
9	Liability and Warranty	35
9. 1	User responsibility	35
9. 2	Warranty and Liability	35

1 Introductions

1.1 Greetings

- This coffee machine is the latest generation of fully automatic coffee machines we have developed. Its design fully reflects our latest technology.
- The manual introduces the coffee machine and how to use it. Make sure to follow our Terms of Use and Precautions. For more information, please contact our customer service.
(info@bellucci.ca)
- The performance of this coffee machine depends on proper maintenance and use. Please read the instruction manual carefully before using the coffee machine for the first time.

1.2 About the manual

- Always keep this manual near your coffee machine.
- This manual applies to the model: Bellucci Bistro

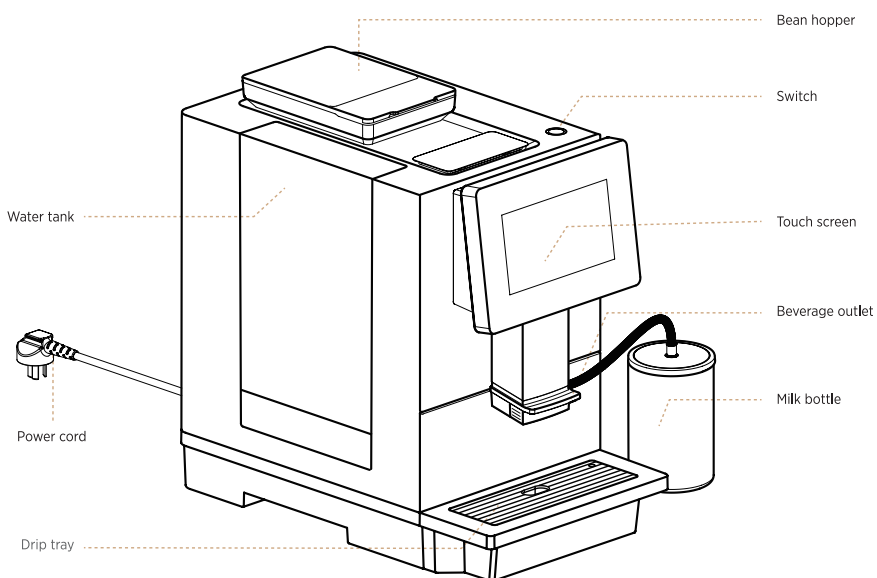
1.3 Machine description

- Only use to make coffee, hot water and milk; do not use for any other purposes.
- Depending on the machine configuration, the following products can be made: coffee, milk and hot water.
- The housing is made of high-grade plastic and front glass panel. This machine and all auxiliary equipment are designed to comply with the following operator obligations:
 - HACCP Sanitation Guidelines;
 - Accident prevention regulations for electrical safety in the commercial sector;

- The operation of this machine is performed via a touch-sensitive screen (touch screen).

2 Machine description

2.1 Machine introduction



2. 2 Technical Parameters

2. 2. 1 Output capacity

CUPS PER HOUR

Daily output	30 Cups
Cups per hour	
Espresso (Volume 50ml)	70 Cups
Americano (240 ml)	50 Cups
Cappuccino (180 ml)	50 Cups
Hot water output per hour	15 L
Water tank capacity	2 L
Coffee bean hopper capacity	350 g
Grounds container capacity	About 15 pcs (10g/piece)

2. 2. 2 Specification parameters

Rated voltage	120V~
Rated frequency	60Hz
Rated power	1440W
Machine W*D*H	26* 46* 42 cm
Net weight	14 kg
Gross weight	17 kg

2. 3 Accessories

2. 3. 1 Accesories supplied

This model supplies the spare parts as follows:

NAME	PICTURE	QTY
Machine		x1
Quick start guide		x1
Milk bottle		x1

2. 3. 2 Accesories and device options

NAME	DESCRIPTION
Espresso machine cleaner	Deep clean of the brewing system: eliminates the coffee grease inside the brewer; non-toxic and tasteless
Milk system coffee machine cleaner	For deep cleaning of milk bottle and milk system, eliminate the residue of milk scale inside the milk froth; non-toxic and tasteless
Descaling powder	For descaling, remove limescale from the coffee machine container to ensure pure taste of coffee

3 Security Matters

Optimal safety is one of Bellucci Bistro machine's most important product features. The effectiveness of the safety device can only be guaranteed if the instructions for use in the following chapters are followed.

3. 1 Application

This machine and all auxiliary equipment are suitable for use in the following working states:

- Under supervision, self-service operation runs (standby mode);
- Filtered municipal water;
- Fixed location in a dry, closed room.

This machine and all auxiliary equipment must not be used in the following ways:

- In areas with high air humidity (e.g. cloud steaming areas) or outdoor areas;
- On transport or in movable space (consult manufacturer).

3. 2 Safety warning

3. 2. 1 User risks



When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all Instructions;
- Do not touch hot surfaces. Use handles or knobs;
- To protect against fire, electric shock and injuries, do not immerse cord, plugs in water or any other liquid;
- Close supervision is necessary when any appliance is used by or near children.;
- Unplug from outlet when not in use and before cleaning. Allow the machine to cool before putting on or taking off parts, and before cleaning the appliance;

- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Please contact your authorized service facility for examination, repair or adjustment (1-877-819-4443).
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries;
- Do not use outdoors;
- Do not let cord hang over edge of table or counter, or touch hot surfaces;
- Do not place on or near a hot gas or electric burner, or in a heated oven;
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off,” then remove plug from wall outlet;
- Do not use appliance for other than intended use;
- Risk of scalding in areas where beverages, hot water and steam are made. Do not put your hands under the spout during preparation or cleaning.
- High temperature may be present at the spout and the brewing unit. Only allow access to handles pre-designed for production. Clean the brewing unit only after the machine has cooled down.
- There is a risk of injuries by touching any moving parts. Do not reach into the coffee bean hopper, powder hopper or opening of the brewing unit when the machine is switched on.
- Save these Instructions.

Short Cord Instruction:

- A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- If extension cord is used:
 - The marked electrical rating of extension cord should be as great as the electrical rating of the coffee machine;

- The extension cord should be a grounding type 3-wire cord;
- The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

3. 2. 2 Hazards to Machines



WARNING: *Incorrect use of the coffee machine may result in damage or contamination of the machine. Please observe the following points:*

- Damage to the coffee machine due to calcification if the water hardness in the water exceeds 5°dKH;
- Please abide by the relevant low voltage directives and/or national and local safety rules and regulations; do not turn on the machine if there is no water. Otherwise the boiler will not be refilled and the pump will run “dry”;
- The coffee machine must be cleaned and restarted after a prolonged shutdown (such as a corporate vacation);
- Protect the coffee machine from weather (frost, humidity, etc.)
- Troubleshooting can only be done by professional technicians;
- Please use original accessories from Bellucci company;
- For external visible damage or leakage, please contact customer service immediately for a check-up;
- Do not rinse the machine with water or use steam cleaners;
- Do not place the machine on surfaces that may be sprayed with water;
- Only coffee beans can be placed in the coffee container, and only grounded coffee can be placed in the powder bypass;
- Freeze-dried coffee must not be used, as this will cause the brewing unit to stick;
- If the coffee machine and its accessories are transported at a temperature below 10°C, the coffee machine and its accessories must be left at room temperature for three hours after transport before they are plugged in and turned on. Failure to observe this may result in a risk of short circuits due to condensation or damage to electrical components;
- This product cannot be immersed in water for cleaning.

3. 2. 3 Dangers of Cleaning Agents



Use: *Danger if ingesting cleaning agents! Please observe the following points:*

- Cleaner storage should be kept away from children and unauthorized persons.
- Cleaning agents should not be ingested.
- Do not mix cleaners with any other chemicals or acids.
- Never add cleaning agents to the drinking water tank.
- Cleaners and decalcifiers should only be used for their intended purpose (see label).
- Do not eat or drink while using the cleaner.
- Good ventilation and exhaust must be ensured when using cleaning agents.
- Wear protective gloves when working with cleaning agents.
- Wash hands thoroughly and immediately after using cleanser.



Storage: *Be sure to observe the following points:*

- Store out of the reach of children and unauthorized persons.
- When storing, pay attention to heat, light and moisture.
- Separated from acidic substances.
- Store only in original packaging.
- Keep cleaning agents separate.
- Do not store with food or drink.
- Applicable local laws and regulations on the storage of chemicals (cleaners).



Exhaust Disposal: *The cleaning agent and its receptacle must be disposed of in accordance with local laws.*



Emergency Advice: *Ask the cleaning agent manufacturer (see detergent label) for the telephone number of the Emergency Advice (Toxicology Advice Center).*

3. 2. 4 Health Rules



Water: *Improper use of water can be a health hazard!*
Please observe the following points:

- The water must be clean and free from contamination.
- Do not add corrosive water to the coffee machine.
- The water hardness must not exceed 5-6 °dKH (German carbonate hardness) or 8.9-10.7 °fKH (French carbonate hardness).
- The total hardness value must always be higher than the water hardness.
- Ph value 6.5-7 (pH neutral).
- Machines with drinking water tanks (internal & external):
 - Fill the drinking water tank with clean water every day;
 - The drinking water tank must be thoroughly cleaned before adding water.



Coffee: *Incorrect use of coffee can be detrimental to your health! Be sure to observe the following points:*

- Check for damage before unpacking.
- Do not add more than one day's worth of coffee beans.
- Close the coffee bean compartment cover immediately after adding coffee beans.
- Coffee should be stored in a dry, cool and dark place.
- Coffee should be stored separately from detergents.
- The oldest product purchased should be used first ("first in, first out" principle).
- The package should be well sealed after opening to keep the product in the package fresh and prevent it from contamination.



Milk: *Please observe the following points:*

- Don't use raw milk.
- Only pasteurized and heat treated milk.
- Only homogenize milk.
- Only 3-5°C cold milk.
- Wear gloves during milk treatment.
- Only milk from original package.
- Thoroughly clean the milk bottle before filling.
- The filling capacity of milk is no more than the daily usage.
- Close the cover of milk container and cooler after filling (Inside/Outside).
- Keep the milk in dry, cold and enclosed room. (Highest temperature 7°C)
- Keep milk separate away from cleaners.
- The oldest purchased product should be used first ("first in, first out" principle).

4 Installation and Testing

4.1 Placement requirements

4.1.1 Location

- ! The following conditions are suitable for the placement of the coffee machine. Failure to guarantee these conditions could damage the machine. Be sure to abide by the following:
 - The installation surface must be stable and flat, and will not deform under the condition of bearing the weight of the coffee machine;
 - Do not place it near a hot surface or heat source;
 - The coffee machine is located so that trained personnel can look after it at all times;
 - Reserve some space for maintenance work and operation:
 - Leave enough space above to fill the coffee beans;
 - Keep a minimum distance of 5cm between the back of the device and the wall (air circulation);
 - Observe valid regulations on sanitary techniques.

4.1.2 Climate conditions

- ! The following climatic conditions are suitable for placing the coffee machine. Failure to guarantee these conditions may damage the machine. Be sure to abide by the following:
 - Ambient temperature maintained at +10° C to +40° C (50° F to 104 °F)
 - Relative air humidity up to 80 % rF;
 - The coffee machine is designed for indoor use only. Do not use outdoors, protected from weather (rain, snow, frost)!
 - If the ambient temperature of the coffee machine is below 0° C, the machine will not start.

4. 1. 3 Power conditions

>> *The electrical connection must be made in accordance with the relevant regulations of the country in which it is used. The voltage at the installation site must match the voltage given on the nameplate.*



WARNING: Danger of electric shock. Be sure to observe the following points:

- It must be protected by a fuse with the amperage value stated on the nameplate.
- All phases of the equipment must be able to be disconnected from the power grid, and the lines connected to the power line must be reliably grounded;
- Do not operate the machine with a damaged power cord. Immediately replace damaged power cords or plugs by professional technical service personnel;
- Bellucci recommends that you do not use extension cables! If an extension cable must be used (minimum cross-section: 1.5 mm²), please observe the manufacturer's data (instruction manual) for the power cord and local regulations;
- Install the power cord so that people cannot trip over it. Do not let the power cord pass through sharp corners or hang in the air, and do not pinch cables. In addition, the cables must not be placed over high temperature objects and must be protected from oils and aggressive cleaning agents;
- Do not lift or pull on the device by the power cord. Do not pull the plug out of the socket by pulling on the power cord. Never touch the power cord or plug with wet hands! Never insert wet plugs into sockets!

4. 2 First Run

Power connection: Take out the power cord and plug in the power.

Filling coffee beans: Open the coffee bean container lid, add coffee beans and install the lid.



Fill water: Open the lid, take out the water tank, and clean the inside of the water tank. Then add pure water to the water tank until it is 80% full, and finally put it back and close the lid.



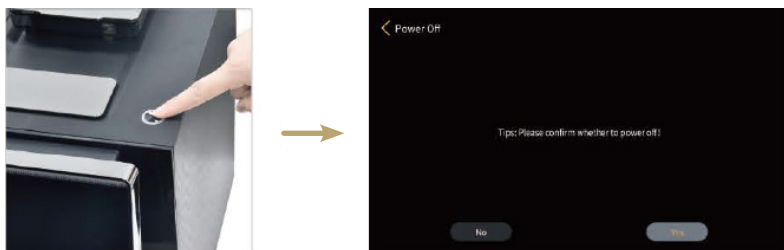
Turn on the coffee machine: Press the power switch on the back of the machine as shown, and connect the coffee machine to the power supply. Once the machine starts and the screen displays the boot interface, it is ready to make drinks.



4. 3 Machine On/Off

METHOD ONE

Step 1: In the standby state, press and hold the circular button on top of the coffee machine for 3 seconds; then operate according to the prompts on the coffee machine interface, and enter the soft-off state after the shutdown is completed. (In soft-off state, press and hold the circular button for 3 seconds to restart the coffee machine).

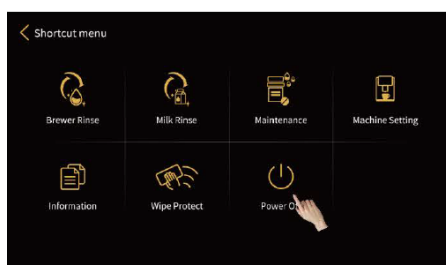


METHOD TWO

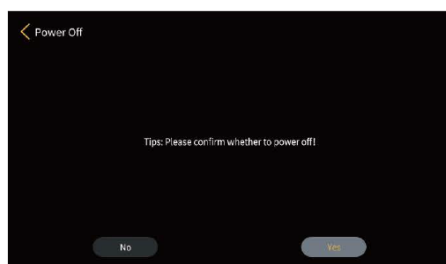
Step 1: Click the shortcut icon at the top of the screen to bring up the drop-down menu interface.



Step 2: Click the “Power off” option in the drop-down menu.



Step 3: Operate according to the prompts on the coffee machine interface, and enter the soft-off state after the shutdown is completed. (in soft-off state, press and hold the circular button for 3 seconds to restart the coffee machine).



Step 4: In soft-off state, press the power switch on the back of the coffee machine to completely cut off the power of the coffee machine. (Note: Do not directly cut off the power in the power-on state, so as not to cause damage to the machine.)



5 Beverage making

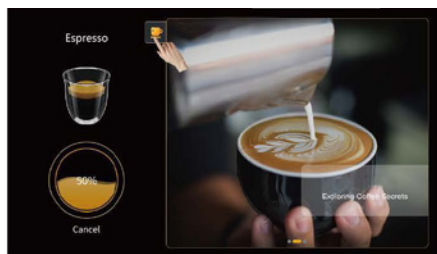
5.1 Coffee

>> For example: make a cup of espresso

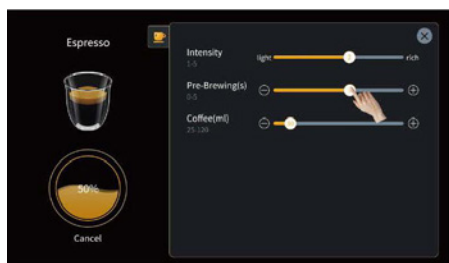
Step 1: Click “Espresso” then start.



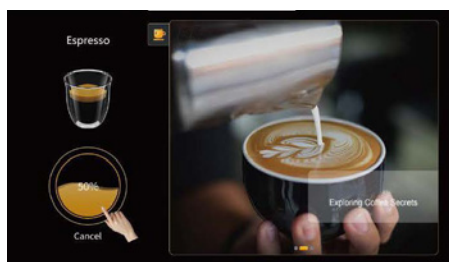
Step 2: During beverage making process, click  on the screen, beverage parameter adjustment interface appears.



Step 3: Drag the adjustment lever on the right interface to temporarily adjust the amount; (only available in adjustable mode).



Step 4: During the process of making the drink, click “Cancel” if you want to stop the process immediately.



5. 2 Milk Beverage

>> For example: make a cup of cappuccino

Step 1: Click “Cappuccino” then start the processing.



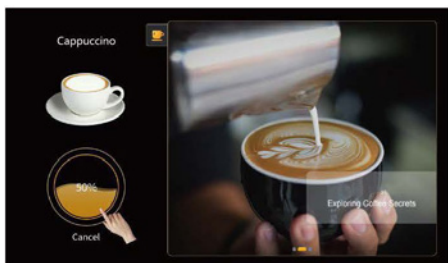
Step 2: During beverage making process, click  on the screen, beverage parameter adjustment interface appears.



Step 3: Drag the adjustment lever on the right interface to temporarily adjust the different amount; (only available in adjustable mode).



Step 4: During the process of making the drink, click “Cancel” if you want to stop the process immediately.



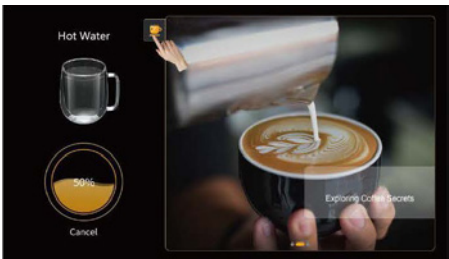
5. 3 Hot Water

>> For example: make a cup of hot water

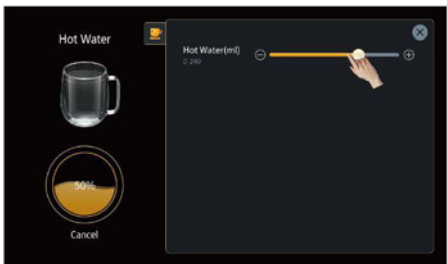
Step 1: Click “Hot water” then start.



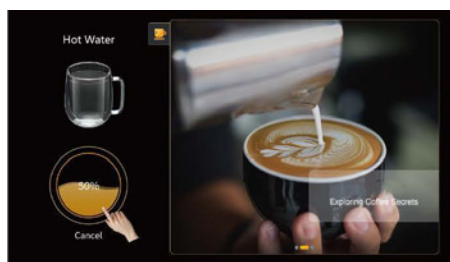
Step 2: During beverage making process, click  on the screen, beverage parameter adjustment interface appears.



Step 3: Drag the adjustment lever on the right interface to temporarily adjust the different amount; (only available in adjustable mode).



Step 4: During the process of making the drink, click “Cancel” if you want to stop the process immediately.



6 Cleaning and Maintenance

6.1 Daily Cleaning

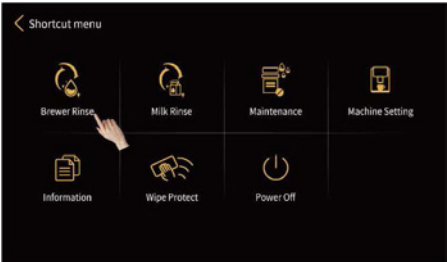
>> *Regular cleaning operations need to be performed daily.*

6.1.1 Brewer rinse

Step 1: Click the shortcut menu icon at the top of the screen to enter the interface.



Step 2: Click on the “Brewer Rinse” option on the screen to proceed to the next step.



Step 3: Follow the instructions on the screen to rinse the brewing system.



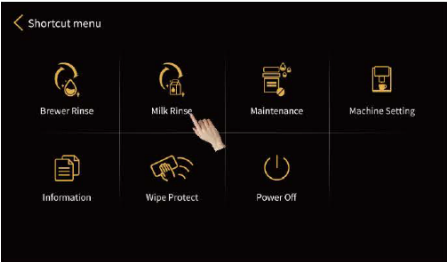
* The Brewer Rinse is complete and automatically returns to the main interface.

6. 1. 2 Milk rinse

Step 1: Click the shortcut menu icon at the top of the screen.



Step 2: Click on the “Milk Rinse” option on the screen to proceed to the next step.



Step 3: Follow the instructions on the screen to rinse the milk system.



* The Milk Rinse is complete and automatically returns to the main interface.

6. 1. 3 Milk frother disassembly and cleaning

Step 1: Remove the milk tube as shown.



Step 2: Pinch the clips on both sides of the milk frother with your fingers, and then pull down firmly.



Step 3: Disassemble the coffee outlet, milk frother, connector and other components, and take them under the faucet for cleaning.



Step 4: Put the rinsed milk frother back into the coffee machine as shown in the picture.



6. 2 Regular maintenance

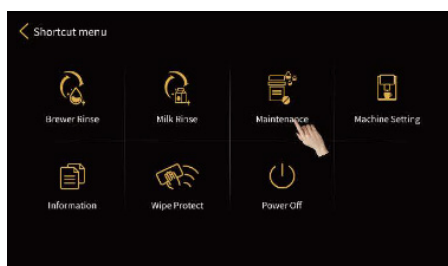
>> *Regular maintenance items that require the operator to follow the steps in the coffee machine cleaning instructions.*

6. 2. 1 Brewer deep clean

Step 1: Click the shortcut menu icon at the top of the screen to enter the shortcut menu interface.



Step 2: Click “Maintenance” in the screen.



Step 3: Click “Brewer Deep Clean” and follow the instructions on the screen step by step to perform deep cleaning of the brewing system.

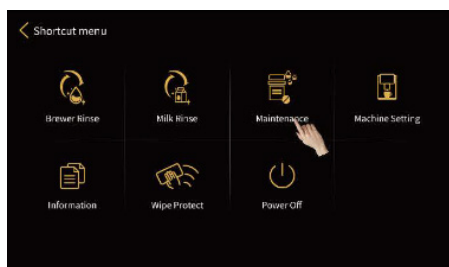


6. 2. 2 Milk deep clean

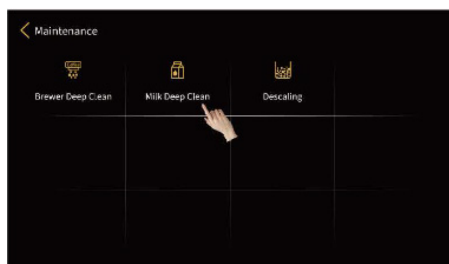
Step 1: Click the shortcut menu icon at the top of the screen to enter the shortcut menu interface.



Step 2: Click “Maintenance” in the screen.



Step 3: Click “Milk Deep Clean” and follow the instructions on the screen step by step to perform deep cleaning of the milk system.

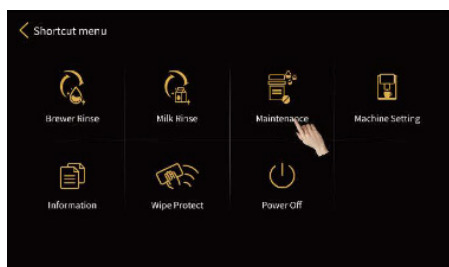


6. 2. 3 Descaling

Step 1: Click the shortcut menu icon at the top of the screen to enter the shortcut menu interface.



Step 2: Click “Maintenance” in the screen.



Step 3: Click “Descaling” and follow the instructions on the screen step by step to perform descaling.



6. 2. 4 Grinding adjustment

Step 1: Open the lid of the bean hopper, you will see the thickness adjustment knob inside (the value of the dial: the larger the value, the coarser the beans).



Step 2: Click any drink on the screen for the grinder to start and then turn the knob appropriately to adjust the thickness to a suitable level. Always try one step or setting at a time, then make one coffee to see the changes.



** Please be sure to adjust the knob when the grinder is turning, otherwise it may cause damage to the machine.*

7 Precautions for daily use and maintenance

- Please do not add water in the coffee bean hopper;
- During the operation of the coffee machine, please do not remove the coffee grounds box, drip tray, water tank or any other components;
- The external water tank can only be filled with pure water at room temperature, please do not add hot water or ice water;
- It is recommended to use coffee beans with medium roast or medium dark roast and not too oily. It is not recommended to use dark roasted or charcoal roasted and very oily coffee beans;
- When the beverage flows out, please do not put your hand under the outlet of the coffee machine to avoid burns;
- Do not use any brushes or cleaning agents that will damage the appearance of the coffee machine, please wipe it with a soft cloth dampened with water;
- When filling beans or water, please do not exceed the MAX line.
- During the coffee making process, self-checking and resetting process, and automatic cleaning process, please do not cut off the power supply;
- According to the height of the coffee cup, adjust the height of the coffee outlet appropriately to avoid the splashing of beverages such as coffee and hot water;
- When shutting down, please follow the correct steps: please enter the shutdown interface of the screen, click "Power off", and follow the instructions on the screen. After the screen is off, press the power switch of the coffee machine to turn off the power, in the back of the machine. Do not directly press the power switch or pull out the power plug;
- Every day before the machine is turned off and stopped for use, please empty the coffee grounds and waste water in the machine and clean it;
- In order to ensure the quality of coffee, it is recommended to clean the water tank and replace the water in the water tank every day.
- This product cannot be immersed in water for cleaning.

8 Troubleshooting and Handling

ERROR	SOLUTIONS
Water tank is empty	1. The water in the tank is already below the detection level; The water tank is not installed correctly and too far from the sensor; Water level sensor is broken; 2. Take out the tank and add water, make sure the water is not higher than the "Max" line marked on the tank; Check and reinstall the water tank; Replace a new sensor.
Grounds container is full	1. The grounds count in the grounds container reached 15 pieces or is already full; 2. Pull out the drip tray, take out the grounds container, and empty the container.
Bean hopper is empty	1. Coffee bean hopper is empty or beans are stuck together; 2. Fill coffee beans to the bean box; Stir the beans in the hopper until they are loose.
Drip tray is not in place	1. Not well fixed; Sensor broken; Magnet loose or broken; 2. Replace the drip tray; Replace new sensor; Replace new magnet.
Drip tray is full	1. The waste water in the tray is full; Sensor is dirty; 2. Pull out and empty the tray; Check and clean up the sensor.
Coffee thermo-block overheated	1. Temperature is over 160°C; 2. Wait for the tip in the screen to say "The hot water thermo-block is cooling down, please wait.." While the thermo-block is cooling down, no beverage can be made.
Steam thermo-block heating over time	1. Temperature is over 160°C; 2. While the steam thermo-block is cooling down, no beverage can be made.
Diverted valve checking	1. The valve is in the wrong position after multiple self-tests; 2. Tap "checking" to do self-checking; Switch off, 5 seconds later reboot the machine.
Environment temperature is too low	1. The temperature of the environment is 0°C or lower; 2. Please power on the machine when the temperature of environment is 10°C - 40°C.
Lack of water	1. The inlet of tank water is blocked. The tank is unfixed; The strainer of Brewer is blocked; The Flowmeter is damaged; 2. Check the way of water supply and tap "Fill Water"; Check the tank outlet and reinstall it in place. Clean the strainer, reinstall and push the tank to the end. Clean the strainer by Brewer Deep Clean with tablets or by disassembling. Replace a new Flowmeter. Switch off and restart the machine;

Pressure overloaded	1. The pipe or strainer of Brewer is blocked; Coffee Grounds from Grinder are too fine; The amount Coffee Grounds from Grinder are over the max capacity of Brewer; Air is coming into the Pump while coffee making; 2. Tap "Rinse" to rinse Brewer; Adjust the gear position of the coffee machine to clockwise. The bigger number represents coarser. Clean the Inlet of tank.
Grinder calibration	1. After a certain cups of coffee made, it will alarm; It will alarm at the 2000th cup, 7000th cup, 1700th cup, 27000th cup ... and so on. (every 10 thousand cups); 2. Follow the tips or contact the service center to finish calibration; Follow the instruction of service manual.
Brewer check up	1. The Brewer is not in a right position; The Brewer damaged; The drive motor of brewer damaged; 2. Tap "Check Up"; Replace a new Brewer; Replace new drive motor.
Brewer unit deep clean required	1. Please follow instructions. 2. Follow the tips and enter service manual to do deep clean; Follow the instructions of service manual.
Milk system deep clean required	1. Reach the set value, it will alarm. Set in manual; The settled valve can be changed in the service manual; 2. Follow the tips and enter service manual to do deep clean; Follow the instructions of service manual.
Descaling required	1. Reach the set value, it will alarm. Set in manual; The settled valve can be changed in the service manual; 2. Follow the tips and enter service manual to do the descaling; Follow the instructions of service manual.
Water leakage	1. Water leaking inside the machine; 2. Disassemble the appearance of the machine and check the specific leaking location; replace the accessories at the leaking location.
No coffee	1. The coffee grounds are too fine; The amount coffee grounds from grinder are over the max capacity of brewer; The pipe or strainer of Brewer is blocked; The Brewer damages; The Strainer of inlet valve is blocked; 2. Adjust the gear position of the coffee machine to clockwise. The bigger number represents coarser; Do grounds calibration; Do brewer deep rinse with tablets; Re-fix the Brewer, or replace a new Brewer; Clean Strainer or replace a new one;
Brewer system error	1. Tap three times "brewer self-checking", prompts brewer system error; The brewer is blocked is stuck; The motor doesn't work; The brewer damages; Control Board damages; 2. Switch off the machine and restart; Disassemble the brewer, check and clean; Replace a new motor; Replace a new Brewer; Replace a new Control Board;

ERROR	SOLUTIONS
HMI Communication error	1. Main board and display board connection loose or damaged; Control software doesn't match with the HMI software; HMI PCB damages; Main Board damages; 2. Check the plugs on HMI PCB and reconnect; Upgrade Control software and HMI Software; Replace a new HMI PCB; Replace a new Main Board.
Coffee thermo-block NTC error	1. Electronic fault between sensor and master board. The temperature of the thermo-block exceeds 180°C; 2. Replace the connectors of thermo-block; Replace the NTC sensor; Switch off and restart after 30 minutes; Replace thermo-block group.
Steam thermo-block NTC error	1. Electronic fault between sensor and master; The temperature of the thermo-block exceeds 180°C; 2. Replace the connectors of thermo-block; Replace the NTC sensor; Switch off and restart after 30 minutes; Replace thermo-block group.
Coffee thermo-block heating overtime	1. The temperature of the thermo-block exceeds settled value and fuse burn out sensor damage; Thermo-block damage; 2. Replace the fuse of thermo-block; Replace the NTC sensor; Replace thermo-block group.
Steam thermo-block heating overtime	1. The temperature of the thermo-block exceeds settled value and fuse burn out sensor damage; Thermo-block damage; 2. Replace the fuse of thermo-block; Replace the NTC sensor; Replace thermo-block group.
Diverted valve error	1. The valve is still in the wrong position after multiple self-tests; Valve damage; 2. Switch off, 5 seconds later reboot the machine change valve.
Failure to switch on	1. No power; Voltage isn't high enough; Not Switched on; Power PCB damages; The fuse of Main Power is blown; 2. Check if the machine is connected with power; Connect the machine with acceptable power; Check if the machine is switched on; Replace a new Power PCB; Replace a new fuse.
Crash	1. System stops unexpectedly; 2. Turn off the machine, wait for about 5 seconds, then turn it on again; upgrade the system program of the coffee machine.
No milk	1. The milk box is empty; The pipe or outlet of steam is blocked; The pipe of steam is broken; The number of Air Intake is set too high. The Milk Frother is blocked; 2. Refill milk to the milk box; Perform milk deep rinse; Disassemble the cover of machine, check the pipe of steam; Set the number of Air Intake lower; Disassemble and clean the milk frother; replace a new milk frother.
No milk foam, only warm milk	1. The inlet of Air Intake Valve is blocked; The pipe of Air Intake valve is blocked; The Air Intake Valve damages; 2. Check the inlet and the pipe of Air Intake; Replace a new Air Intake Valve.

9 Liability and Warranty

9.1 User Responsibilities

- The user must ensure that the safety device is regularly maintained and inspected by technical service personnel, its authorized personnel or other authorized personnel.
- Parts involving safety, such as safety valves, safety thermostats, water boilers, etc., are not allowed to be repaired. They must be replaced.
- These measures are carried out by the customer service technicians of the service partner when maintenance is performed.

9.2 Warranty and Liability

>> *If personal injury or property damage is caused by the following reasons, our company will not be liable for warranty and compensation:*

- The machine is not being used correctly as specified.
- Incorrect installation, commissioning, operation, cleaning and maintenance and associated optional equipment.
- Maintenance intervals not respected.
- Continued use of this machine when safety devices and guards are damaged, incorrectly installed, or failed.
- Failure to comply with the instructions in the manual regarding the preservation, installation, operation, use and maintenance of the machine Safety Instructions.
- The machine is not being used under normal conditions.
- Repairs are not performed correctly.
- Not using original parts.
- Not using recommended cleaning agents.
- Damage caused by foreign objects, accident, vandalism or major force.
- Foreign objects are inserted into the machine or the machine casing is opened with foreign objects.

>> *The manufacturer assumes all possible liability for damages only if the prescribed service and maintenance intervals are observed and original spare parts ordered from the manufacturer or authorized suppliers are used.*



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