

Use And Maintenance

Vostok Lever

Translation of the original instructions



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1. Introduction



Before using the machine, carefully read all of the instructions contained in this machine.

1.1 Using the manual



This manual contains all information required for the installation, use and maintenance of the coffee machine.

This manual is an integral part of the machine; always keep it intact together with the appliance.

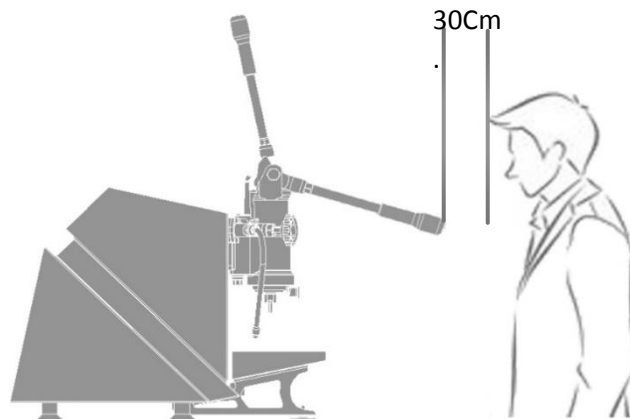
1.2 Warnings



MANDATORY REQUIREMENTS: the operation of the lever for coffee brewing, it is extremely dangerous. In order to avoid the risk of harm to the operator is absolutely necessary, before driving the lever for any reason, make sure that:

1. the filter holder cup is completely filled with the right amount of coffee,
2. the cup is safely and properly coupled to the coffee brewing unit and
3. the coffee machine is regularly and properly connected to the network's national water, with the water shutoff valve fully open.

It 'still strict obligatory for the user of the lever machine keeping the body at a minimum distance of 30 cm from the range of lever's action when the lever is operating, as well as shown in Figure



The manufacturer declines all responsibilities for any damage occurring to persons and/or property due to negligent behavior by the user that does not comply with the mandatory requirements contained in this manual.

Should the cup not properly couple the group brewing unit, is strictly forbidden to continue to use the machine in such conditions and it is imperative to contact your nearest authorized service center or the manufacturer, ACS-M&V S.r.l.

- Do not operate the machine or carry out routine maintenance before reading this manual.
- This machine is designed and built for serving espresso coffee, hot water (for the preparation of beverages and infusions) and steam (used to heat liquids). The use of the machine for any other than its intended purposes is considered to be improper and unauthorized. The manufacturer declines any liability for damage resulting from the improper use of the machine.

- *The user must be a responsible adult, who is expected to comply with local safety rules and accepted common sense procedures. For a proper and safe use of the machine, the operator must always comply with applicable accident prevention and other work safety and health regulations.*
- *This appliance is not designed for use by persons (including children) with limited physical, sensory or mental abilities, or lacking in experience and knowledge, unless they are controlled and taught to use the appliance by a person responsible for their safety. Children must be supervised to make sure they do not play with the appliance.*
- *The use of the appliance and the routine maintenance and cleaning operations may only be carried out by authorized personnel, under the responsibility of the client.*
- *Do not install the espresso coffee machine in places where cleaning is likely to be carried out with jets of water.*
- *The machine must never be switched on before connecting it to the water supply.*
- *The user must make sure that the water supply valve remains open when the machine is switched on. Place only empty cups in the cup holding shelf.*
- *The machine in operation must never be covered, as there must be a proper air circulation around it.*
- *The machine must never be used with the fixed and/or mobile guards removed or with the safety devices cut off. The safety devices must absolutely never be removed or tampered with.*
- *The panels covering the machine must not be removed, as the machine contains live parts (there is the risk of electric shock).*
- *Before carrying out any machine cleaning or maintenance operations, unplug the power cable, if possible, or disconnect the unipolar switch upstream of the machine.*
- *The safety devices must always be in a perfectly efficient state, as regularly maintained by the authorized ACS-M&V S.r.l. service personnel.*
- *The hot parts of the machine (serving units, boiler, piping, etc.) can cause serious burns due to accidental contact with the skin. It is therefore necessary to use safety gloves, aprons, etc., during maintenance or repair operations.*
- *When cleaning the machine, avoid using products such as alcohol, petrol or solvents in general; use water or neutral detergents.*
- *To clean the machine frame, it is sufficient to use a moist cloth or a sponge. Avoid using abrasive products that could damage the elements on the body. To clean the coffee serving units, the filter-holding cups, the grills and the trays, follow the instructions of the Routine Maintenance chapter.*
- *For better product quality, replace the hot water in the boiler and circulate the water in the pipes upon first turning the machine on in the morning. If the machine is expected to remain idle for a few hours during the day, we also recommend changing the water by running it through the hot water tap and the coffee serving units.*
- *Strict compliance with the routine maintenance instructions of this manual is required for a safe and efficient operation of the appliance.*
- *In case of malfunctions or failure of any machine component, contact the authorized service center and request original ACS-M&V S.r.l. spare parts. The use of any other than original spare parts voids the conformity certifications and the warranty that accompany the machine.*
- *Any changes carried out on the machine and/or failure to carry out the scheduled maintenance will release the Manufacturer from any liability for any resulting damages and voids the conformity declaration and the warranty.*
- *Unauthorized operations or operations whose methods of execution are not exactly clear or unauthorized interventions on the machine are strictly prohibited; contact the manufacturer for any information, spare parts or accessories that you may need.*
- *Should the appliance be moved outdoors or to premises where the temperature might drop below 0°C, it is vital that the exchangers circuit be emptied, cutting off the water supply to the appliance and draining all water from the units until they only emit steam. Omitting to perform this procedure could lead to the exchangers breaking, due to the water inside them freezing.*
- *For a proper disposal of the machine when it is to be discarded, contact the supplier or the authorized firms specialized in the collection and disposal of solid urban waste. Do not discard the appliance in the environment.*

- ACS-M&V S.r.l. reserves the right to make any technical changes on the machine considered necessary without advance notice.

1.3 Starting the coffee machine

Ambient temperature: 5 ÷ 45°C (drain the water system in case of frost)

Water pressure: 80 ÷ 800 kPa (0.8 ÷ 8.0 bar)

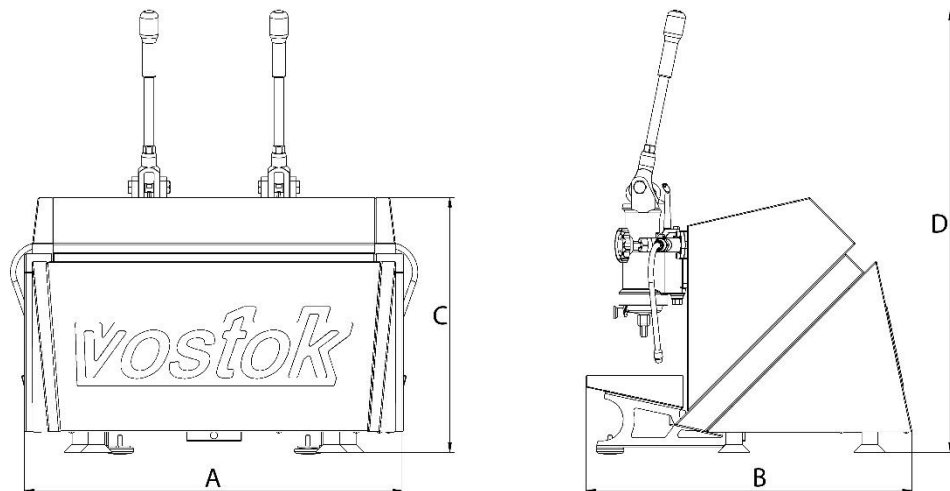
Noise level emitted by the machine: The weighted sound pressure level A is below 70 db(A), under normal conditions of use of the machine.

2. Technical characteristics

MODEL	N° GR.	BOILER CAPACITY (L)	POWER INPUT (W)			WEIGHT (kg)	A (mm)	B (mm)	C (mm)	D (mm)
			BOILER HEATING ELEMENT		MOTOR PUMP					
			MONOPHASE	THREEPHASE						
Vostok 1	1									
Vostok 2	2	4+7	4000	4000	115	0	698	602	470	815
Vostok 3	3	4+7	4600	4600	115	0	960	543	470	815
Vostok 4	4	4+7	4800	4800	115	0	1200	543	470	815

Standard:

Voltages: 400 V - 3N threephase; 230 V - 3 threephase; 230 V monophas



Optional accessories:

Automatic level control (automatic charging of water in boiler).

Gas firing.

Electrical cup heater.

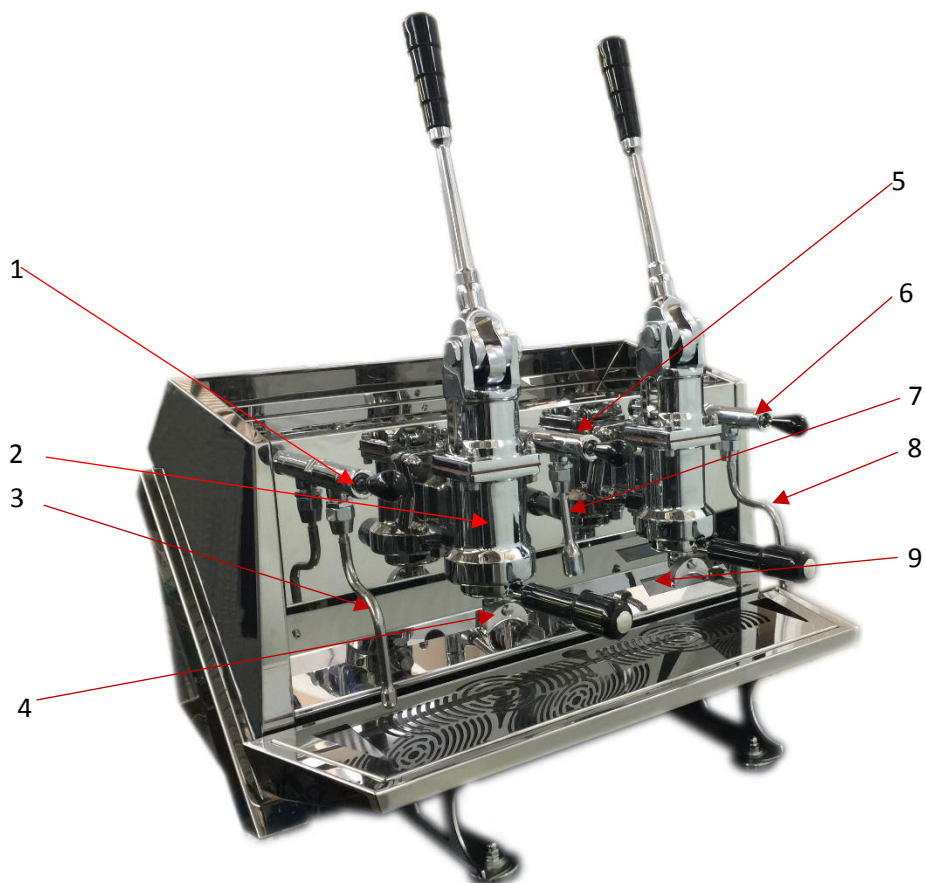
Water softener (manual or automatic).

External pump (300 W).

3. Description of the machine

Note: The terms used in this description will commonly be used throughout the following pages.

3.1 Legend



1. Steam valve lever
2. Espresso coffee serving
3. Steam spout
4. Filter holding cup with handle
5. Hot water valve lever
6. Steam valve lever
7. Water spout
8. Steam spout
9. Display touch multifunction

4. installation



MANDATORY REQUIREMENTS : *the operation of the lever for coffee brewing , it is extremely dangerous. In order to avoid the risk of harm to the operator is absolutely necessary, before driving the lever for any reason, make sure that:*

the filter holder cup is completely filled with the right amount of coffee, the cup is safely and properly coupled to the coffee brewing unit and the coffee machine is regularly and properly connected to the network's national water, with the water shutoff valve fully open.

It 'still strict obligatory for the user of the lever machine keeping the body at a minimum distance of 30 cm from the range of lever's action when the lever is operating. The manufacturer declines all responsibilities for any damage occurring to persons and / or property due to negligent behavior by the user that does not comply with the mandatory requirements contained in this manual. Should the cup not properly couple the group brewing unit, is strictly forbidden to continue to use the machine in such conditions.

- *The installation must be carried out by authorized ACS-M&V S.r.l. technical personnel.*
- *The coffee machine is delivered in a suitable packing. The packing contains the machine and its accessories, the user manual and the conformity declaration. After opening the packing, check the proper condition of the coffee machine and its components. In case of doubt, do not use the appliance, and contact ACS-M&V S.r.l.*
- *All of the packaging must be carefully conserved in case the machine needs to be transported in the future.*
- *The machine should be placed on a perfectly horizontal plane sufficiently sturdy to support the weight of the machine, with a sufficient clearance around it to dissipate the heat generated during its operation.*
- *Do not install the espresso coffee machine in places where cleaning is likely to be carried out with jets of water. Do not immerse the unit in water to clean it.*
- *For safety against hazards related to electrical currents, keep the machine away from sinks, tubs, aquariums, taps, and areas that are wet or where water may splash.*
- *The machine creates heat. Therefore it needs to be placed in a room that is sufficiently ventilated to ensure heat dissipation. Keep the machine away from sources of direct heat.*
- *Make sure that the voltage of the power socket does not differ from that indicated on the technical data and on the identification tag on the machine. If the voltage is different, do not connect the machine. This may be dangerous and may damage the unit.*

4.1 Equipment provided

The machine packing contains the equipment kit, which includes the following items:

- filter cups with filter restraint ring
- filters for filter cups (single and double doses)
- spouts for filter cups (single and double doses)
- press for ground coffee
- rubber tube with stainless steel mesh for water connection (water circuit - water softener)
- cleaning brush for serving units

4.2 Water mains set-up

FEEDING LINE

Bring the water feeding tube (of at least 3/8" diameter) up to the machine and install an on-off valve (preferably of 3/8" ball type) that allows a rapid opening and closing operation. The machine should be connected to the water mains using the tube supplied with it. Do not connect the machine with used tubes.

DRAIN LINE

Provide an inspect able drainage pit on the floor connected with the sink drainage line, suitable for receiving the machine gravity drainage tube. The drain tube must be positioned so that the water flows out freely, without possibility for the pipe to clog up during the operation.

4.3 Water softener (optional)



The water softener for softening the mains water can be manual or automatic, depending on customer's request.



Before connecting the water softener to the coffee machine, the resins contained in it should be washed off as described in the user's manual supplied with the appliance.

Note:

The water softener is considered an essential device to guarantee a proper operation of the espresso coffee machine. A water softening system should be provided in order to guarantee the efficiency, performance and duration of the components in the machine.

4.4 Installation of water system

- 1) Use the pipe 2000 mm, provided with the machine to connect the cut-off valve of the mains to the tap for water inlet to the bottom of the machine.



4.5 Installation of water system with motor pump (optional)

- 1) Use the pipe 2000 mm, provided with the machine to connect the machine to the pump.

4.6 Drain line

Connect the drainage tube to the grounds collecting tray and to the water drainage system.

4.7 Electrical connection



Instructions for a proper electrical connection of the espresso coffee machine:

- *Before connecting the unit to the electrical mains, make sure that the data on the data plate corresponds to the electrical mains.*
- *The tag is located on the left side of the machine (and can be accessed by removing the lower tray).*
- *The electrical system provided by the client must comply with current standards. The power socket must be equipped with a working earth connection. ACS-M&V S.r.l. will not in any way be held liable if legal requirements are not met. An improper installation can cause injury or damage for which the manufacturer cannot be held liable.*
- *For the electrical connection, it is necessary to install an unipolar main switch upstream of the power supply; this switch should be rated according to the electrical characteristics (power and voltage) shown on the rating tag. The unipolar switch must disconnect the power supply with a contact gap of at least 3 mm.*
- *If it is necessary to use adapters, multiple plugs and extensions, only products meeting applicable safety standards must be used.*
- *To avoid any overheating of the power cable, unwind it completely.*

Connect the power cord to the electrical mains as shown in the attached diagram:

5. start-up



The coffee machine must be started by qualified technical personnel approved by ACS-M&V S.r.l.

Once the electric and hydraulic connections are completed, the user is urged to start the espresso coffee machine with the following procedure in order to avoid damaging the appliance.

5.1 Charging the water in the boiler

- 1) Open the water supply on-off valve and make sure that the mains pressure is enough.
- 2) Switch on the machine just pressing the on/off button on the display Fig.A
- 3) Pull down the group lever **2** and one of the steam tap to remove the exceeded air during the filling time.
- 4) Lift the lever (pay attention at the spring pressure) once the water comes out from the group. The filling of the steam boiler will end automatically when the level will met. If the level will not met for some reasons, an error "**AL10**" will pop up on the display, please make sure that the mains tap is open and the water line pressure is sufficient. Shut down the machine and turn on again, if the problem will not disappear contact an authorized service center.



Fig.A

5.2 Heating the water in the boiler

- 1) When the boilers are filled with the right quantity of water, automatically the elements will turn on.
- 2) This machine is equipped with an automatic vacuum breaker valve, so it's not necessary to open a steam tap during the warm up.

6. Operating instructions



During the flow of espresso coffee, tea or steam, these substances can cause burns due to accidental skin contact.

6.1 Serving of espresso coffee

- 1) Remove the filter-holding cup from the serving unit and fill it with a dose of ground coffee. Press the ground coffee using the relative coffee presser and then insert the filter cup into the serving unit.
- 2) Place one or two cups under the serving spouts.
- 3) Pull down the lever and then let it return to its original position. The coffee will begin to flow after a short time. To obtain a greater quantity of coffee repeat this operation.

ATTENTION: follows the instruction 1.1 pag. 3

Note: Make sure that serving into the cup has taken place correctly. If serving has not occurred correctly, see the chapter "PROBLEMS AND SOLUTIONS".

6.2 Drawing steam

A jet of steam, which can be used to foam milk or to heat other liquids, comes out of the steam drawing spout as follows: by raising or lowering the lever you attain the maximum flow (the lever stops in the maximum position. To stop the flow of steam, place the lever back in its original position).



The steamer must be used with care: the contact of the skin with the steam spout or with the jet of steam itself can cause serious burns. Grip the anti-burn sheath to change the position of the steam drawing spout. Never aim the jet of steam at persons or at objects which do not have to do with the use as described in this manual.

Note: Before using the spout for drawing steam, drain out into the tub any condensation which may have formed in it. After using the spout, clean it properly with a moist cloth, and if necessary discharge any residue remaining inside it into the tray.

6.3 Drawing hot water

Hot water is drawn by the appropriate spout **5** and can be used to prepare infusions, tea, camomile tea, to heat cups, to add water to an espresso and to obtain American-style coffee, and so on. Use the hot water lever **7** to draw hot water (lower, raise or move sideways the lever).

6.4 Cup heater (optional)

The cup heater is used to increase heating of the upper cup support surface. Switch on to activate or deactivate the cup heater by the rocker switch positioned on the top of the cup heater.

6.5 Setting temperatures

1. This machine is equipped with groups with elements built in and two boilers, one brew boiler and another service boiler for steam and hot water. Every single temperature can be set up individually, so you can personalize your machine as much as you can.
2. When the machine is on the display you will read some information Fig.B. Starting from the left to the right you will read the temperature of each group 1,2,3 and 4, and pressing the button Fig.B you will enter in the second page Fig.C where you can change the measure units F/C°, switch on and off the machine. If the machine is equipped with 2 groups all the temperatures will be shown in the first page, for the 3 groups in this page you can set also the steam temp and if it's 4 groups also the brew boiler.
3. To set up a temperature, press a correspondent icon to select one of the groups or one of the two boilers, once pressed a page like Fig.D will appear, with +/- you will increase or decrease the temperature, with green button on the right you will save and exit. It's also possible to exclude one or more elements just pressing the left icon.

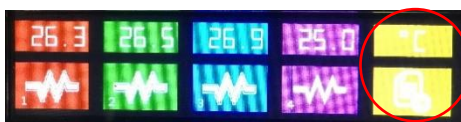


Fig. B



Fig. C



Fig. D

7. Routine maintenance



No panel or fixed guard of the frame may be removed from the machine to carry out the routine maintenance.

Do not use harsh or harmful detergents such as alcohol, petrol or solvents to clean the coffee machine; use water and neutral detergents.

Note:

The daily cleaning operations must be carried out in order to maintain the efficiency of the machine and to guarantee the safety of the user and of the persons around it.

7.1 Cleaning the serving units and the filter holder

- 1) Using the brush, clean the seat in the unit in which the filter cup is inserted.
- 2) Insert the cup in the unit and, without latching it completely, drawn water by the coffee serving unit.
- 3) Let water overflow from the filter holder. This will clean the serving group.



The continuous flow of water from the unit can cause burns due to accidental skin contacts.

- 4) Stop the water flow and insert the filter cup in the unit.
- 5) Clean the perforated filter and place it back into the cup. Let the water flow for a couple of seconds to clean the filter, the cup and the spouts.
- 6) Repeat these operations on all the serving units.

Note:

Special commercially available detergents can be used to effectively clean the serving units.

7.2 Cleaning the tray and the cup support grill

The lower cup support grill 5 must be kept clean at all times; during the normal use of the machine, it is sufficient to clean it with a sponge or a moist cloth. At the end of the working day, clean the tray and the grill also in the internal areas using warm water and neutral detergent.

7.3 Cleaning the steam spout

Clean the steam spout with a sponge or a moist cloth at the end of the working day to remove all traces of milk or other substances that inevitably form during the normal operation of the machine. Open the steam tap, placing the spout in the tub, to remove any residues which may have accumulated in the spout.

8. Idle periods

If the machine is to remain idle for long periods (weekly closing days, holidays, etc.), take the following precautions:

- 1) Turn off the machine pressing the icon Fig.A and as necessary disconnect the power cord or the main switch of the electrical mains.
- 2) Close the cut-off valve of the water mains.
- 3) If you think the temperature might drop below 5 °C, completely drain the water system of the machine.

- 4) Wash the components of the machine as described in the paragraph on routine maintenance.
- 5) Cover the machine if necessary.

9. safety devices

9.1 Manual reset safety thermostat

Every boiler is equipped with a safety thermostat and is located next to the element unit and can be accessed by removing the top side panel from the machine. The thermostat probes are placed on the upper part of the boilers and on each group inside of the machine. If one or more probes will not work properly an error will pop up on the display on the icon of the group/boiler interested. The alarms could be two AL01 or AL02 in the first case the probe is disconnected and in the second case is broken. The heating elements will no longer heat the water in the boilers/groups and it will not be possible to use the machine correctly. Contact a technician from the ACS-M&V S.r.l. technical service center.

9.2 Safety valve

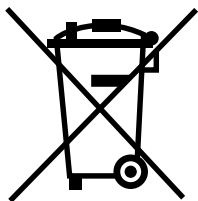
The safety valve is installed on the upper part of the boiler, in the part corresponding to the area occupied by the steam. The valve is activated if there is a considerable pressure increase inside the boiler. The valve rapidly lowers the pressure by expelling the steam in the atmosphere (the valve trips in at 2.5 bar). If the safety valve trips in, the steam is held and dissipated inside the machine frame, so as to avoid hazards for the persons around the machine.



In case of activation of the safety valve, switch off the machine and immediately contact the tact the authorized ACS-M&V S.r.l. technician.

9 information for users in the european community

Pursuant to European Directive 2002/96/EC on electrical waste (WEEE), users in the European community are advised of the following.



9.2 *The symbol with the crossed-out dustbin on the appliance or its packaging indicates that at the end of the product's life cycle, it must be collected separately from other waste.*

9.3 *Suitable separate collection of the equipment for subsequent recycling, treatment and disposal contributes to preventing possible negative consequences for the environment and health, and favours the recycling of materials that the unit is made of.*

9.4 *In accordance with European Directive 2002/96/EC, abusive disposal of the product by the user will result in application of penalties as set forth by local law.*

10 guarantee

The warranty becomes void if:

- The instructions in this manual are not complied with.
- The scheduled maintenance and repairs are carried out by unauthorized personnel.
- The machine is used for any other than its intended purposes.
- The original parts are replaced with parts from different manufacturers.
- The warranty does not cover damage caused by neglect, use and installation not in compliance with the recommendations of this manual, improper operation, abuse, lightning and atmospheric phenomena, overvoltage, overcurrent, or insufficient or irregular power supply.

12. Declaration of conformity CE

The manufacturer:
M&V S.r.l.



80040 Cercola (NA) Italy – Via Learco Guerra, 9

phone/Fax (+39) 081 5552428 – (+39) 081 0152417 – <http://www.mevsrl.net>

declares under its own responsibility that the espresso coffee machine described in this manual and identified by the data on the tag located on the machine, is compliant with directives 2004/108/EC, 2006/95/EC, 2011/65/UE, Regulation (EC) No 1935/2004, Reg. (CE) n°1275/2008. For verification of compliance with said directives, the following harmonized standards have been applied: EN ISO 12100, EN 60335-1, EN 60335-2-75

13. Problem solving

	Problem	Cause	Solution
1.	The boiler is full of water and the water flows out of the safety valve	<ul style="list-style-type: none"> The level sensor not read the maximum level of the water. 	<ul style="list-style-type: none"> Check the electrical circuit and check the wire between the level sensor and the main board.
2.	The safety valve trips in and vents the steam	<ul style="list-style-type: none"> Malfunction of electrical system (the electrical heating element is always connected) Pressure increase in the boiler (the safety valve trips in at 2.5 bar) 	<ul style="list-style-type: none"> Check the wiring that feeds the heating element and the pressure switch
3.	The machine was started properly but the water in the boiler does not warm up	<ul style="list-style-type: none"> The electric heating element is defective or is not connected 	<ul style="list-style-type: none"> Check if the heating element is connected to the power supply Check if the heating element safety thermostat has tripped in and check its proper operation Check if the water level in the boiler is reached.
4.	There is no water flowing from a serving unit	<ul style="list-style-type: none"> Coffee ground too fine or excessive quantity for type of filter used Malfunctioning of the group valve. Clogged water circuit 	<ul style="list-style-type: none"> Adjust the grinding coarseness and/or the quantity of ground coffee. Adjust the screw on the group valve
5.	The steamer discharges only small quantities of steam or water droplets	<ul style="list-style-type: none"> Worn gasket on tap 	<ul style="list-style-type: none"> Replace the gasket
6.	Small drops flow out of the water tap	<ul style="list-style-type: none"> Worn gasket on tap 	<ul style="list-style-type: none"> Replace gasket
7.	The filter cup comes off the serving unit	<ul style="list-style-type: none"> Worn gasket under the filter cup 	<ul style="list-style-type: none"> Replace basket Clean the serving unit and the filter cup
8.	When coffee is being served, some of it drips out of the edge of the filter cup	<ul style="list-style-type: none"> Gasket under holder is worn 	<ul style="list-style-type: none"> Replace the basket Clean the serving unit and the filter cup

	Problem	Cause	Solution
9.	Light cream (the coffee flows out of the spout rapidly)	<ul style="list-style-type: none"> a. Coarse grinding b. Low pressing pressure c. Small quantity of ground coffee d. Water temperature below 90°C e. Sprinkler filter on unit clogged f. Filter holes widened (filter cup) 	<ul style="list-style-type: none"> a. Finer grinding b. Increase the pressure c. Increase the quantity of ground coffee d. Adjust valve (flow variator) of the group to a higher number or increase boiler pressure e. Decrease the pump pressure f. Check and replace filter
10.	Dark cream (the coffee drips out of the spout)	<ul style="list-style-type: none"> a. Fine grinding b. High pressing pressure c. Large quantity of ground coffee d. Excessive temperature e. Sprinkler filter on unit clogged f. Filter holes clogged (filter cup) 	<ul style="list-style-type: none"> a. Coarser grinding b. Reduce the pressure c. Decrease the quantity of ground coffee d. Adjust valve (flow variator) of the group to a lower number or decrease boiler pressure e. Check and clean the solid filter or replace f. Check and replace filter
11.	Presence of grounds in coffee cup	<ul style="list-style-type: none"> a. Coffee ground too fine b. Worn grinders in grinderdispenser unit c. Sprinkler filter on unit clogged d. Filter holes widened (filter cup) 	<ul style="list-style-type: none"> a. Coarser grinding b. Replace the grinders c. Check and clean with blind filter or replace d. Check and replace filter
12.	Coffee with too little cream in cup (spurts out of spout)	<ul style="list-style-type: none"> • Sprinkler filter on unit clogged 	<ul style="list-style-type: none"> • Check and clean with blind filter or replace
13.	The cream in the cup is too thin (it disappears after a few seconds)	<ul style="list-style-type: none"> • Coffee extraction takes a long time due to clogged filter • Coffee extraction too fast due to clogged sprinkler filter • Water temperature too high 	<ul style="list-style-type: none"> • Clean or replace the filter • Clean or replace the sprinkler filter • Lower the temperature in the boiler
14.	Presence of depressions in the coffee grounds (looking inside the filter cup)	<ul style="list-style-type: none"> • Sprinkler filter partly clogged 	<ul style="list-style-type: none"> • Clean or replace the sprinkler filter

Note:

If it is not possible to solve the problem as described above, or if other malfunctions develop, contact the authorized ACS-M&V S.r.l. service center.