

QUICK MILL

ACHILLE

INSTRUCTION MANUAL



QUICK MILL thanks you for having purchased one of our products. Before using the machine we suggest you carefully read this manual to obtain the necessary information for correct use and servicing of the product. Keep this instruction manual in a safe place. For any information or problems not comprehensively dealt with, contact qualified personnel.

1. SYMBOLS



The warning triangle identifies all explanations of importance for human safety. Follow these indications to prevent accidents!

The numerical symbol, numbers or letters indicates references to illustrations and parts of the machine like keys, luminous indicators, etc.



The manufacturer assumes no responsibility for possible damage/injury in case of:

- Uses not in conformity with the intended purposes;
- Alteration to the power cord;
- Alteration to any machine part;
- Use of non-original components or accessories;
- Repairs made at unauthorized service centers;



This product complies with the label requirements established in the WEEE Directive (2002/96/EC). The affixed symbol indicates that this electrical or electronic product should not be thrown in a container for household waste. PRODUCT CATEGORY with references to the types of appliances listed in Annex 1 of the WEEE Directive; this product falls into category 2 "Small household appliances".

DO NOT THROW INTO A CONTAINER FOR HOUSEHOLD WASTE.

Lack of compliance with the above points render the warranty invalid.

2. WARNINGS

- Do not leave packaging items (plastic bags, expanded polystyrene, nails, cardboard boxes, etc.) within the reach of children as they are potentially hazardous.
- Store the packed machine in a place that is dry, moisture free, and sheltered from inclement weather. Storeroom temperature should not be below 41°F (5°C).
- Do not set heavy packages on top of the machine.
- Before connecting the machine make sure that the electrical rating complies with that of the power distribution circuit.
- The power cord should be completely extended (do not roll up or overlap) and positioned where it is not exposed to bumps or minor tampering; do not place near water or other liquids or near heat sources; make sure it is not damaged (otherwise have it replaced by qualified personnel).
- The use of adapters, multiple outlets and/or extension cords is not recommended.
- In case of doubt or uncertainty, have the power supply system checked by qualified personnel; it must comply with the requirements set out by the current safety standards, including: effective grounding, cross section of conductors sufficient for the absorption power; efficient cut-out device.
- Place the machine on a water-resistant surface (laminated, steel, ceramic, etc.) away from heat sources (ovens, burners, fireplaces or chimneys, etc.) and in locations where the temperature does not go below 5°C. G
- Do not expose the machine to inclement weather or install it in rooms with high humidity like bathrooms.
- If you have to replace parts, contact a dealer or authorized reseller and only use original spare parts.

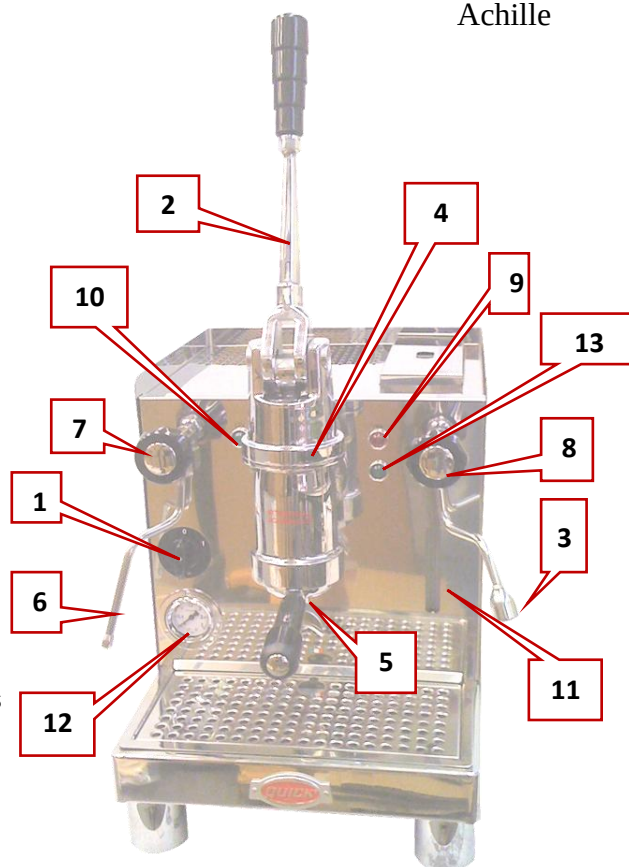


The manufacturer cannot be held responsible for any damage/injuries to objects or persons caused by incorrect installation or use.



3 – MACHINE DESCRIPTION

1. Machine on/off switch
2. Group lever
3. Hot water dispenser
4. Dispensing group
5. Filter holder
6. Steam nozzle
7. Steam valve
8. Hot Water valve
9. Red heating indicator light (heating element ON)
10. Green indicator light (machine ON)
11. Boiler water level indicator
12. Pressure gauge
13. Green indicator light – minimum level



3.1 Technical Data

The espresso machine is manufactured in 1 group versions

Power supply	V/Hz	110-120V/50-60 Hz
Heating element	Volts	110
Heating element	Watts	1400
Power supply	V/Hz	220-230V/50-60 Hz
Heating element	Volts	230
Heating element	Watts	1400
Boiler	l	4.5
Filling connector		3/8" inches
Drain diameter	Mm	17
Tank capacity	liters.	3

4 - MACHINE INSTALLATION

4.1 Warnings

Installation must be performed by qualified personnel, following the manufacturer's instructions and in conformity with the laws in force.

4.2 Preparing the system for installation

Set the machine base on a well leveled surface that is dry, smooth, strong and stable and that must be at a height such that the cup warmer surface is 4.5 feet from the ground. Do not use jets of water or install in places where jets of water are used. To guarantee normal operation, the appliance must be installed in locations where the temperature is between 41°F and 90°F and the humidity does not exceed 70%.

The machine is powered and set up to operate with tank or with water supply system.



5. CONNECTION TO THE MAIN POWER NETWORK



- **The connection to the main power network must be done by qualified personnel.**
- **The system must be installed in conformity with the current laws and it must be grounded.**

The machine comes with a power cord with plug; the ends of the cord must be connected to a double pole breaker with minimum contact opening 3 mm with leakage current protection of 30mA.

Make sure that the water supply line is connected to a drinking water supply system with operating pressure between 14 and 87 psi. If the water supply system has pressures over 87 psi, use a pressure regulator. Install a water shut-off valve upstream of the machine connection.

5.1 Drain connection

Connect the rubber discharge tube, with inner diameter of 1/2" to the connector set up on the machine's overflow and to a siphon discharge that is open or that can be inspected set up beforehand.

5.2 WATER SUPPLY

The machine is set up to be connected to the water supply system. A softening system is recommended. Once the machine has been connected, use the water supply selection switch (Figure 2) to select the type of supply. **Tanica**= Tank **Rete**= Water Line or "Network"

Figure 2



6 – USING THE MACHINE

6.1 Turning on the machine and filling the boiler with water

Move the two position switch to the ON position. Turn the machine power-on (Fig. 1 ref. 1) switch to position 1 and make sure that the indicator light comes on. Wait until the boiler is filled and then wait until the boiler pressure gauge indicates a pressure between 1 and 1.2 bar before using the machine.

6.2 Heating

To bring the machine to the correct temperature, and ensure properly operating, open the steam and water valve and discharge 2 or 3 times into the drain tray. If the red indicator light is on it means that the heating element is on. The pressure indicated by the boiler pressure gauge should be between 1 and 1.2 bar. (Fig. 1 ref. 12)

6.3 Preparing the coffee

Remove the portafilter from the dispensing group. Fill the portafilter with ground coffee; tamp the coffee being sure not to dirty the edge of the portafilter.

1. Re-hook the portafilter in its seat.
2. Lower the group lever to start dispensing.
3. Release the group lever, re-accompanying it to the rest position, to stop dispensing when the desired dose has been reached.



Warning: to avoid possible damage, the group lever, being subjected to water pressure and to the force exercised by the return springs, must always be re-accompanied to the rest position.

6.4 Steam dispensing

1. To avoid liquid backwashing into the boiler, discharge the steam using the valve knob.
2. Put the steam nozzle into the container of liquid to be heated.
3. Turn the steam valve knob. The amount of steam dispensed is proportional to the opening of the valve; the greater the opening of the valve, the greater the amount of dispensed steam.
4. When you have finished dispensing steam, close the valve, remove the pitcher of liquid and immediately clean residues of heated liquid off the steam nozzle with a damp cloth and discharge a small amount of steam into the drain tray.

6.5 Drawing of hot water

1. Place the water container under the dispenser.
2. Use the valve to draw the required amount of water.
3. When you have finished dispensing the water, close the valve.

6.6 Turning off the machine

1. Close the water shutoff valve.
2. Move the two position switch to the off position.

7 - MAINTENANCE

To allow the machine to operate properly, follow the maintenance instructions given below.

7.1 Safety rules

Do not use jets of water on the machine. Disconnect the machine from the electric line by moving the lever of the double position switch to the off position. We recommend unplugging the unit from the wall. Close the water shutoff valve before performing maintenance and/or cleaning operations.

If the machine malfunctions, do not attempt to repair by yourself but contact the technical support service right away. If the power cord is damaged, turn off the machine right away, turn off the water and contact the technical support service. Do not replace it by yourself. Perform cleaning/maintenance operations with the machine cooled down, preferably wearing gloves to protect hands.

7.2 Cleaning the machine

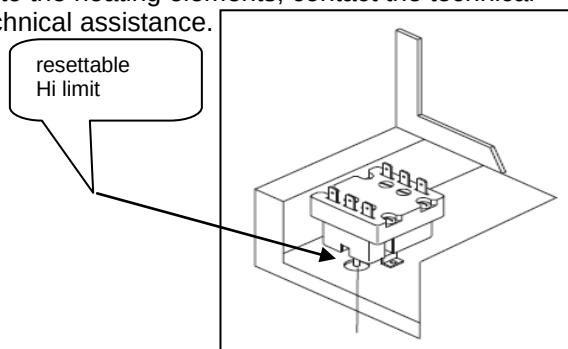
Clean the steam nozzle and the hot water dispenser after each use. Clean portafilter and baskets. Clean cup warmer grid and drain tray grid.

7.3 Scheduled checks

Check the tray located under the drain tray every two weeks. Clean the group gasket and screens weekly using the brush provided.

7.4 Resetting the thermostat

If the red indicator light indicating operation of the boiler heating element does not light up when the machine is turned on or goes off during operation, reset the safety thermostat by pressing the button found under the machine. The button must be pressed using the special hole located under the machine (Figure 3). If resetting the thermostat does not allow the boiler heating element operation indicator light to go on and/or the thermostat repeatedly cuts off power to the heating elements, contact the technical support service. Contact the dealer in your area for technical assistance.



8. Decommissioning Machine

8.1 Temporarily

- Clean the coffee group, the screen and the gasket.
- Empty the water tank and the drip tray and wash them, or shut off water supply.
- Turn off the main switch and remove the plug from the wall.
- Do the daily maintenance operations.

Store the machine in a dry place, protected from inclement weather and where only qualified people have access (do not leave it within the reach of minors or incapacitated adults).

8.2 Permanently

If you intend to put the machine out of operation or scrap it, do the following as well as the operations for putting it temporarily out of operation:

- Cut the power cord.
- Pack the machine in a box and deliver it to an authorized waste disposal or used appliance pick-up service.

9. POSSIBLE PROBLEMS



If the power cord is damaged, contact an authorized service centre to have it replaced since it requires the use of a special tool. Waste materials used for processing or maintenance, if they are not biodegradable or are polluting, should be put in separate containers and delivered to the appropriate waste collection center.

Problem	Diagnostics / Solution	Recommendations
<i>No steam is dispensed</i>	The steam pipe nozzle is clogged; unclog it using a pin. This problem is caused by putting the nozzle in milk and not cleaned well after use.	Clean the steam nozzle after each use.
<i>Leaks from portafilter</i>	Possible causes: 1- The group gasket is worn or encrusted. 2- The portafilter is positioned incorrectly on the group. 3- The basket in the portafilter is damaged.	In all cited cases it is necessary to call a specialized technician.
Difficulty in positioning the portafilter in the group head	The portafilter does not hook	The problem is caused by an excessive amount of coffee in the portafilter.
<i>Poor coffee flow</i>	The coffee is dispensed drop by drop, the dispensing time is too long and the quality of the same is not good; the froth on top is dark. Possible causes: 1- The coffee grind is too fine. 2- The coffee in the portafilter is tamped too much. 3- The amount put in the portafilter is excessive. 4- The group head screen is clogged. 5- The basket in the portafilter is clogged.	In cases 1-2-3 the problem can be resolved by correctly adjusting the coffee grind. In case 4, clean screen with brush if this doesn't rectify issue than the intervention of a technician is necessary. In case 5 clean or replace the basket.
<i>The coffee flow is too fast</i>	The coffee is dispensed too quickly and the froth is a lighter color than usual. Possible causes: 1- The coffee grind is too coarse. 2- The coffee in the portafilter is not tamped hard enough 3- There is not enough coffee in the portafilter	In cases 1-2-3 it is possible to adjust the coffee grind.



<i>The dispensed coffee is too cold</i>	Possible causes: 1- The cups are cold. 2- The portafilter or the group is cold. 3- The coffee grind is too fine. 4- The machine's hydraulic circuit is dirty (lime scale). 5- The boiler pressure is below 0.8 bar	In case 1 use hot cups. In case 2 keep the portafilter assembled on the group or pull the group lever, discharging hot water. In case 3 change the coffee grind. In cases 4-5 call a specialized technician.
<i>The dispensed coffee is warm</i>	The dispensed coffee is warm even if the measured pressure is normal between 1 and 1.2 bar. In this case the pressure reading is false.	Call a specialized technician to check the pressure-release valve. In the meantime, in order to be able to use the machine, open the steam valve; the boiler pressure will go down to zero, which will power on the heating element and cause the temperature to rise. Perform this operation daily when turning on the machine.
<i>The dispensed coffee is too hot</i>	Possible causes: 1- The boiler pressure is above 1.3 bar 2- The machine is covered by something that prevents it from cooling down. 3- The machine was installed in a position that does not allow air circulation.	In case 1 call a specialized technician. In cases 2-3 remove anything covering machine or adjust machine to a position for maximums ventilation.
<i>Coffee grounds on the bottom of the cup</i>	A coffee powder residue remains on the bottom of the cups. Possible causes: 1- The coffee grind is too fine. 2- The portafilter is dirty on the inside or the basket is damaged. 3- The grinder burrs are worn; have them replaced by a technician.	Case 1 can be resolved by adjusting the grinder properly. For case 2 clean the portafilter or replace the basket. Case 3 requires the intervention of a technician.

