

Manual

coffee machines

For Models:

Fracino Heavenly, Cherub, Classico & Little Gem
Fracino Bambino, Contempo & Romano
Fracino Retro



"World class espresso coffee machines"

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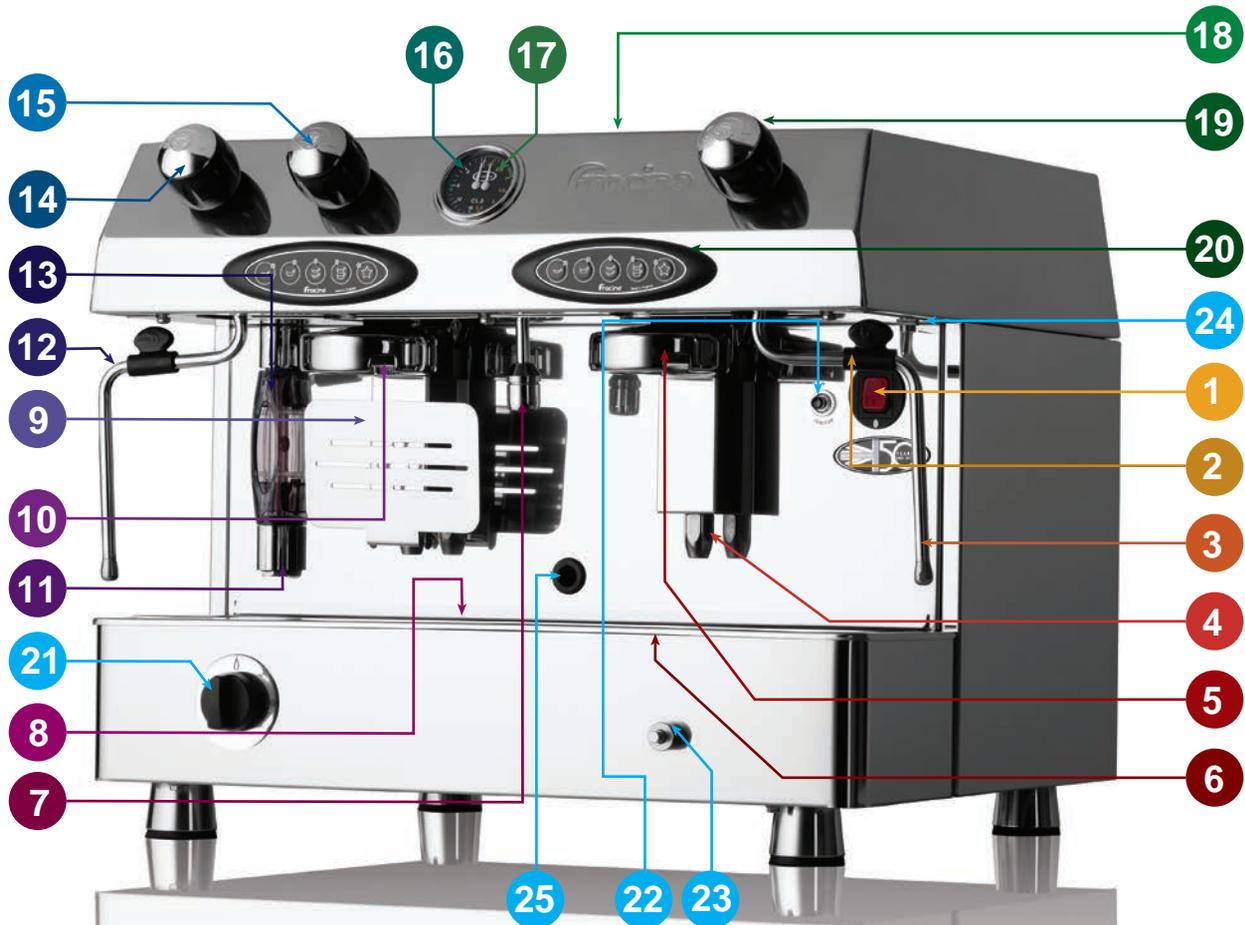
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Warnings

Ensure you read, understand and follow all instructions in this manual before using your machine, taking note of any warnings.

- 1) Machines contain high voltage parts, at no time should body panels be removed while the machine is on.
- 2) Before removing any body panels, ensure the mains power and water supply has been turned off and the machine has been allowed to cool and depressurised.
- 3) Always treat the machine with respect, do not use if the machine has been dropped, vandalised or otherwise damaged, if in doubt contact 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.**
- 9) If the supply cord or plug is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 10) Coffee machines are heavy, take care when lifting or moving.
- 11) Children should be supervised to ensure they do not use or play with the coffee machine or grinder.
- 12) This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 13) The appliance must not be cleaned with a water jet, or located in an area where a water jet could be used.
- 14) Disconnecting, by-passing, tampering with or otherwise interfering with safety valves, high limit thermostats, pressure switches or other safety or control devices may cause serious injury and/or damage to the appliance.
- 15) If the steam pressure gauge reads more than 1.5Bar, do not use the machine - isolate the machine from the mains power supply and mains water supply. Contact Fracino or a Fracino approved service centre for advice, inspection and repair.
- 16) If the water/pump pressure gauge reads more than 12Bar, do not use the machine - isolate the machine from the mains power supply and mains water supply. Contact Fracino or a Fracino approved service centre for advice, inspection and repair.
- 17) The following models require a mains water supply: Bambino, Contempo and Romano, it is extremely important that these machine have a constant water supply while they are on, operating these machines without a water supply may void the warranty and may cause damage to the machine.
- 18) When using Heavenly, Cherub, Classico and Little Gem ensure the water tank has sufficient fresh cold water in it, do not run the machine without water in the tank, doing so will damage the pump.

Machine Overview

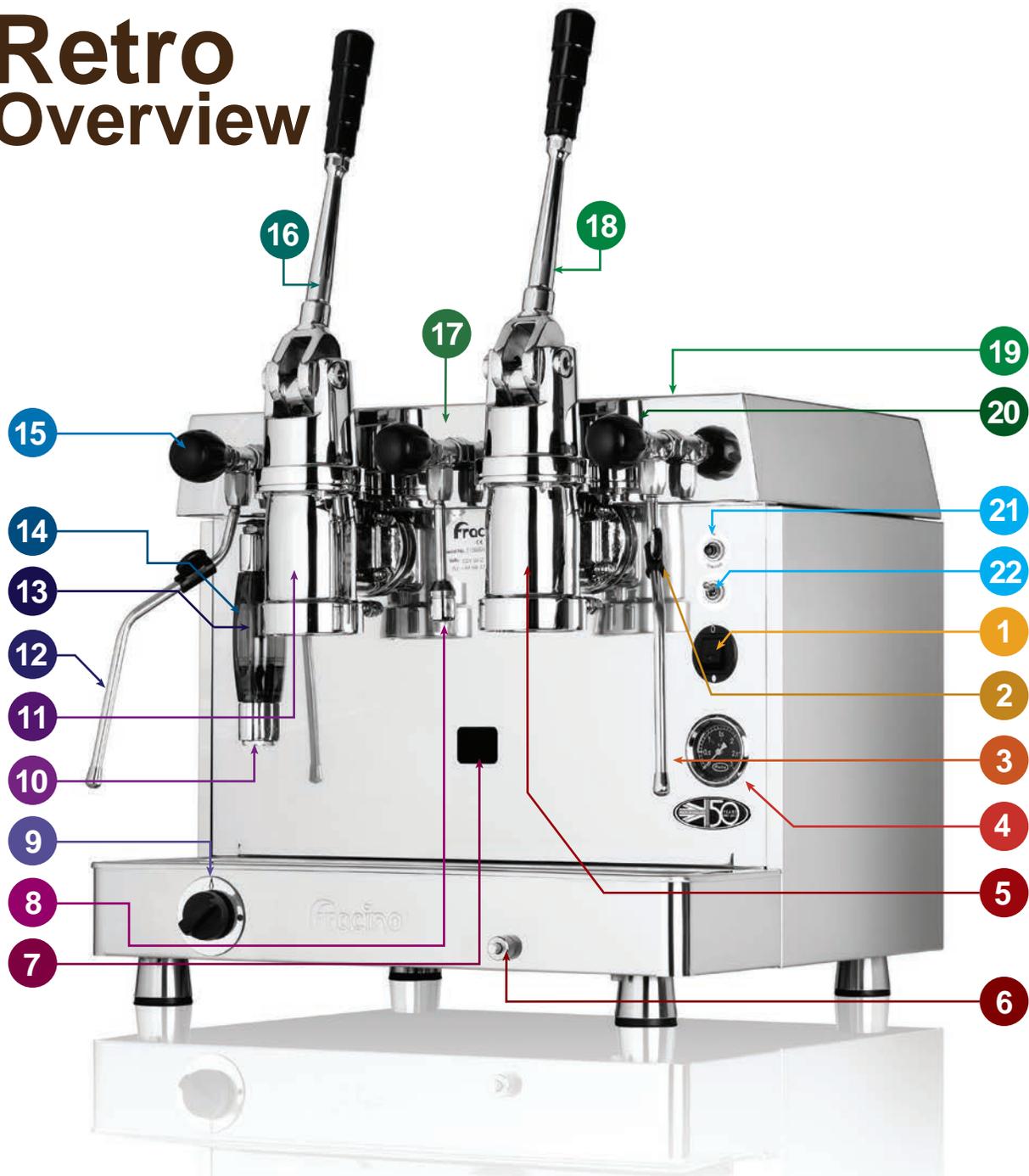


Legend

- | | | | | |
|--|---|--|---|---|
| 1 Mains On/Off Switch | 2 Steam/Water Tube Safety Clip | 3 Steam Tube | 4 Group Exhaust | 5 Right Hand Group |
| 6 Drip Tray | 7 Hot Water Tube | 8 Inner Drip Tray | 9 Espresso Tray | 10 Left Hand Group |
| 11 Boiler Drain | 12 Steam Tube
(on Contempo and Romano only, on Bambino and Little Gem it is the Hot Water Tube) | 13 Sight Glass for Boiler Water Level | 14 L/H Steam Valve Handle
(on Contempo and Romano only, on Bambino and Little Gem it is the Hot Water Valve Handle) | 15 Hot Water Valve Handle
(Contempo & Romano model only) |
| 16 Pump Pressure Gauge
(Bambino, Contempo and Romano only) | 17 Steam Pressure Gauge | 18 Cup Tray | 19 R/H Steam Valve Handle | 20 Touch Pad
(Electronic models only) Contempo and Romano Semi-automatics have a push button, Bambino and Little Gem Semi-Automatic models have a rocker switch |
| 21 Main Gas Valve Isolator | 22 Ignition Switch | 23 Main Gas Control Valve Including Flame Failure Safety Device | 24 Fuel Selector Switch | 25 Gas Burner Sight Hole |

Gas & LPG

Retro Overview



Legend

- | | | | | |
|---|---------------------------------------|------------------------------|-------------------------------|----------------------------------|
| 1 Mains On/Off Switch | 2 Steam/Water Tube Safety Clip | 3 R/H Steam Tube | 4 Steam Pressure Gauge | 5 R/H Group |
| 6 Main Gas Control Valve Including Flame Failure Safety Device | 7 Gas Burner Sight Hole | 8 Hot Water Tube | 9 Main Gas Isolator | 10 Boiler Drain |
| 11 L/H Group | 12 L/H Steam Tube | 13 Water Filling Neon | 14 Sight Glass | 15 L/H Steam Valve Handle |
| 16 L/H Group Handle | 17 Hot Water Valve Handle | 18 R/H Group Handle | 19 Cup Tray | 20 R/H Steam Valve Handle |
| 21 Ignition Switch | 22 Fuel Selector Switch | | | |

Heavenly, Cherub, Classico & Little Gem

Warnings

Machine
OverviewLittle Gem, Classico
Heavenly & CherubBambino,
Contempo, Romano

Gas Machines

Making Coffee

Frothing Milk
and Hot WaterCleaning and
Storage

Warranty

Technical
and Spares

Model	Voltage	Power rating	Current Rating	Boiler Capacity	Expansion Valve Set Pressure	Safety Valve Set Pressure	Boiler Max Working Pres.
HEA1, CHE1 CLAS1	230Vac 50Hz	2.85kW	13Amp	3L	12Bar	1.6 - 1.8Bar	1.3Bar
LG1, LG1E	230Vac 50Hz	2.7kW	13Amp	4L	12Bar	1.6 - 1.8Bar	1.3Bar

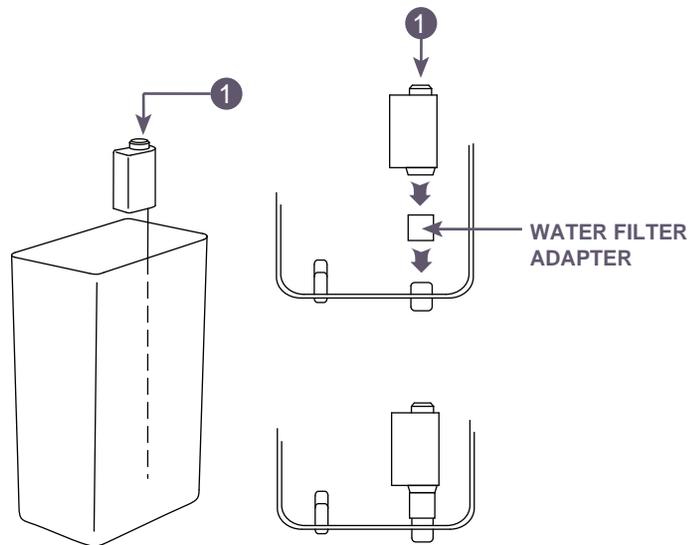
Start Up/ Fitting Water Filter

(A) Fitting water filter

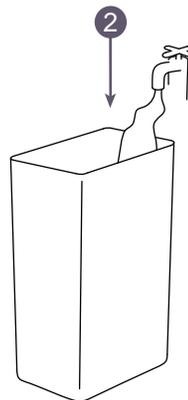
* **Note:** For machines fitted with a removable water tank a water filter is supplied with the machine - this must be used to soften water. It is recommended that only Fracino approved filters are used.

1) Follow the instructions supplied with the filter, press filter adapter to the water filter then gently push the filter on to the fitting on the bottom of the tank. The filter will hold itself in place.

* **Note:** The filter must be replaced regularly, every 2 months is recommended, even if the machine has not been used constantly. It should be replaced more frequently with heavy use, refer to the instructions supplied with the filter for more information.



2) Fill the water tank with fresh cold water, this can be done with a jug. Alternatively the tank can be removed and filled at a sink.

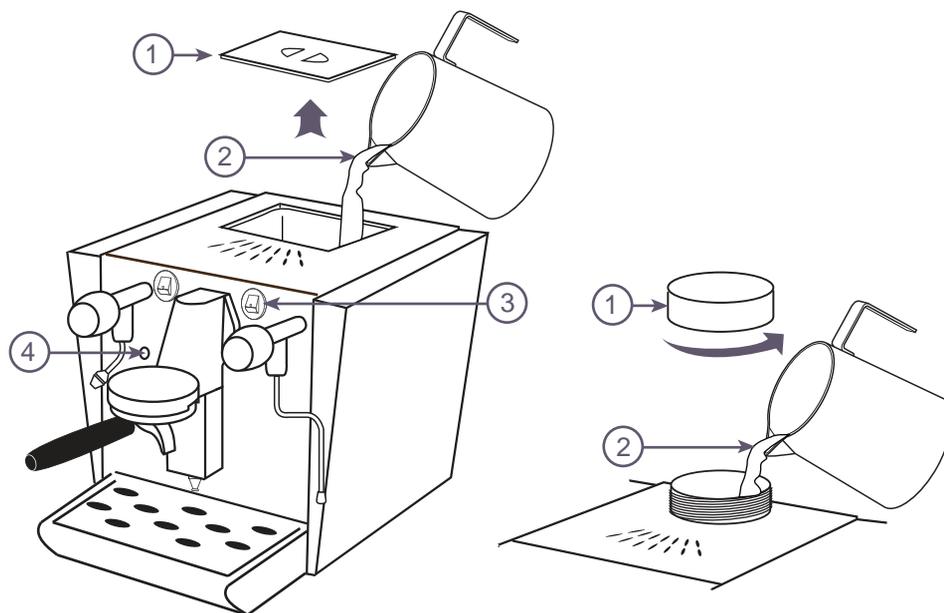


* **Note:** The water tank must be cleaned regularly, remove the tank from the machine and clean using a mild detergent and warm water.

Warning: Do not clean the water tank in a dish washer, doing so may damage the tank.

Start Up/ Daily Procedure

A Turning the machine on



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

- 1) Depending on the year of the model either lift the black lid or unscrew the silver lid on top of the machine.
- 2) Fill the tank with fresh, cold water.

* **Note:** Ensure water filter has been fitted correctly

Plug the machine in and switch it on at the mains.

- 3) Turn the machine on via the black rocker on/off switch below the top of the machine on the right hand side. A red or blue dot on the switch will illuminate.

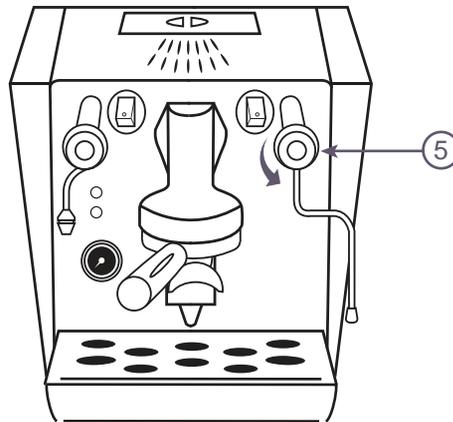
- 4) An amber light will illuminate and the machine will start to fill the boiler with water from the water tank.

* **Note: For Heavenly, Cherub, and Classico models only:** When the water level reaches the probe in the boiler it will stop filling and the amber light will go off. There is a time out feature in the electronics to protect the element which may stop the boiler filling before it is full. If this occurs, switch the machine OFF and then back ON again to re-set, the boiler will begin to fill until it reaches the probe, then the amber or blue light will go off and the red light will come on to indicate the machine is heating.

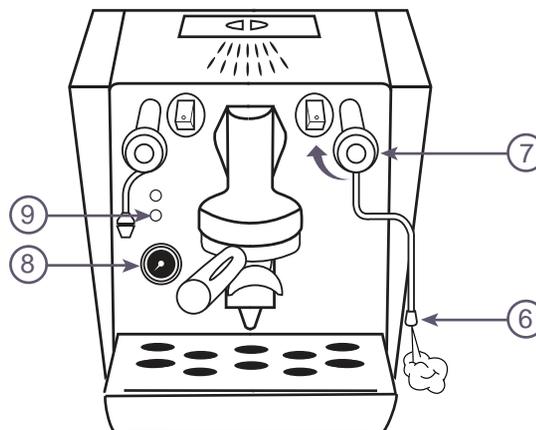
* **Note: For Little Gem models only:** When the water level reaches the middle of the sight glass the amber light will go out and the machine will cut out. Refill the tank and then turn the on/off switch to the OFF position. Wait 5 seconds and then turn the on/off switch back on, the machine will continue to fill. When the water level reaches half way on the sight glass the red light will go out. The amber light will remain on until the water reaches the correct level and will then go out.

Warning: Do not operate the machine without water in the tank, doing so may cause damage to the machine.

* **Note:** The machines are fitted with a warning alarm that will sound if the tank runs empty, if this alarm sounds when the tank is full, carefully remove and re-insert the tank and carefully press it down to ensure it is correctly positioned.



5) Open the steam valve by turning the black handle anti-clockwise.



6) Wait for steam to vent from the steam tube (which will take between approximately three and four minutes).

7) Then close the steam valve by turning the black handle clockwise until it stops.

Warning: Do not over-tighten or you will damage the seals.

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

8) Wait for the pressure to come up to 1.00 – 1.2 BAR.

9) Once up to pressure the red light will go off.

The machine is now ready to use.

*** Note:** It is advisable to leave the machine to stand for about 15 minutes before making coffee. This will enable it to warm up thoroughly and to produce coffee at the correct temperature. You can also flush water through the filter holder and group to pre-heat these parts to speed up the process.

Bambino, Contempo & Romano

Warnings

Machine
Overview

Little Gem, Classico
Heavenly & Cherub

Bambino,
Contempo, Romano

Gas Machines

Making Coffee

Frothing Milk
and Hot Water

Cleaning and
Storage

Warranty

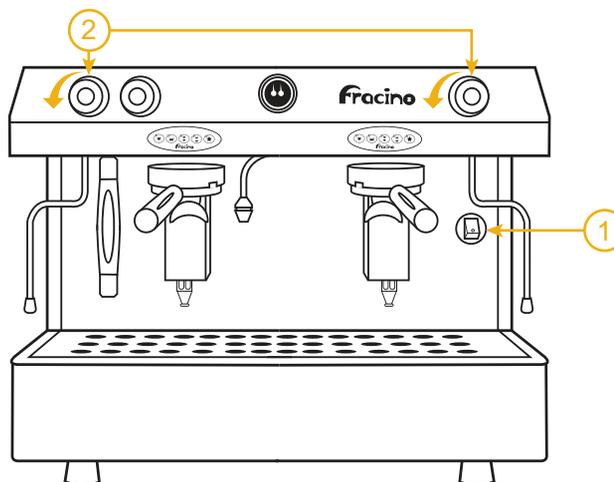
Technical
and Spares



Refer to the supplied Fracino Installation manual for detailed installation instructions and technical specifications

Start Up/ Daily Procedure

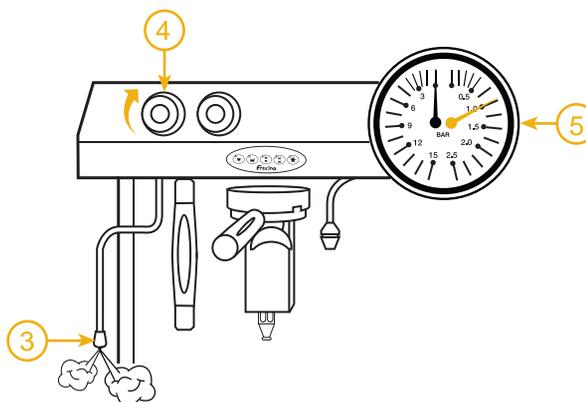
A Turning the machine on



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

- 1) Switch the machine on, using the black rocker switch.
- 2) Open the steam valve to allow the air to vent.

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



3) Once steam starts to pass through the steam tube (approximately 15 minutes from switching machine on).

4) Close the valve(s).

5) The pressure will then build up to between 1.0 and 1.2Bar.

The machine is now ready to use.

* **Note:** It is advisable to leave the machine to stand for about 15 minutes before making coffee. This will enable the group to warm up thoroughly and to produce coffee at the correct temperature. You can also flush water through the filter holder and group to pre-heat these parts and speed up the process.

Warning: If the gauge reads above 1.5Bar, turn the machine off and isolate the mains electrical and water supply, contact Fracino or a suitably trained engineer to inspect, repair and test the machine.

Gas Machines

Start Up/Daily Procedure (excluding Retro)

A Warnings

Warning: Ensure whoever is operating the appliance is fully conversant with its operation and aware of dangers involved in incorrect operation and cleaning, especially the dangers of burns or scalds from hot water, steam and from hot surfaces of working area.

Warning: Fully isolate the gas supply at the gas bottle when the machine is not in use.

Warning: It is recommended that the machine should not be left unattended when switched on.

Warning: Clearance around appliance must be:

Ceiling shelf:	600 mm
Rear:	75 mm
Sides:	75 mm

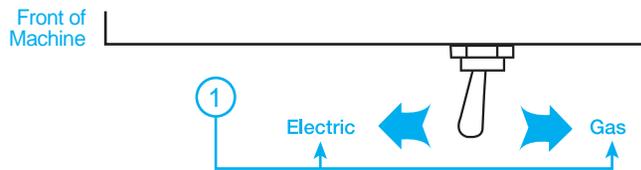
Warning: This air supply must not be blocked at any time.

Warning: Appliance must not be installed on or against any combustable surface.

Note: Remove all protective film before use.

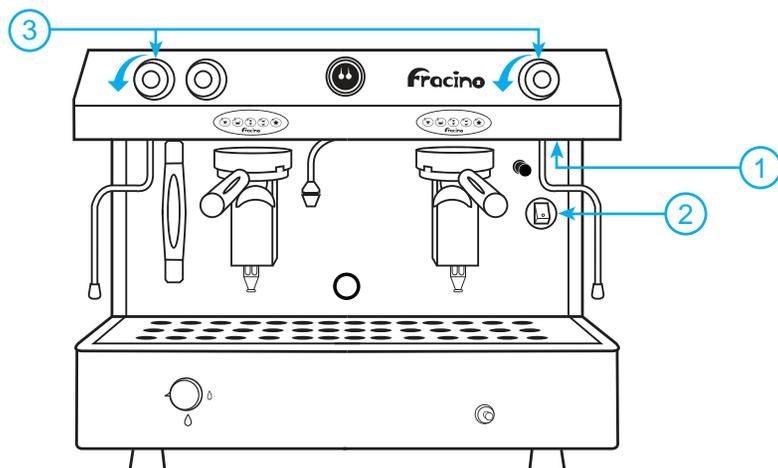
Note: See Installation Manual for full installation instructions. Installation is only to be carried out by fully qualified engineers.

B Turning the machine on



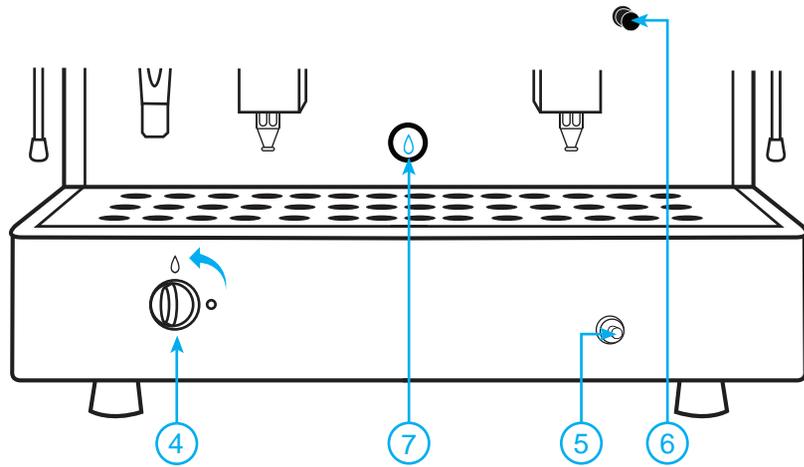
1) Before turning on the machine please select which fuel you would like to use via the switch to the right of the right hand group. Click the switch towards you for Electric and away from you for Gas.

Warning: If using an inverter, ensure the switch is on "GAS", otherwise the unit will overload.



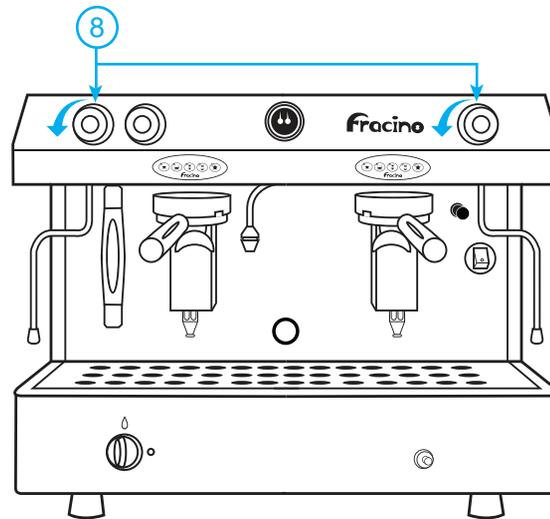
2) Switch the machine on via the on/off switch.

3) Open the steam valve to allow the air to vent.



- 4) To ignite the burner turn the main gas regulator/isolation valve on.
- 5) Press the silver gas flow control valve button in and hold.
- 6) Press the black electronic ignitor button until a blue flame appears.
- 7) This can be viewed through round hole in front panel. Keep the silver gas flow button depressed for 20 seconds to allow thermocouple to reach temperature then release slowly.

* **Note:** To heat the machine on gas only the fuel selector switch must be in the GAS position (see item 1). The machine will now control the steam pressure automatically.



- 8) Once steam starts to pass through the steam tube (approximately 15 minutes using electricity or 30 minutes using gas from switching machine on) close the valve. The pressure will then build up to 1.0 – 1.2 BAR.

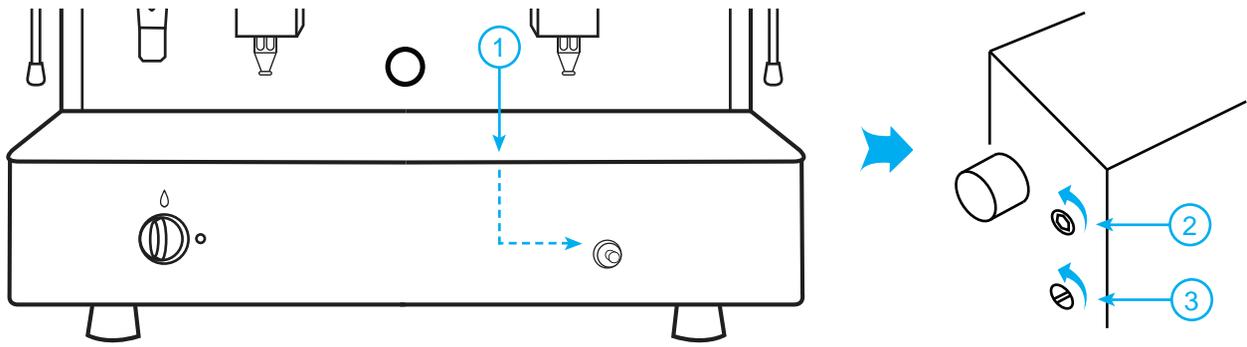
The machine is now ready to use.

© Adjustment

Warning: The following procedure can only be done by qualified personnel.

Adjustments can only be made to increase or decrease steam pressure or to regulate low flame height.

- 1) Remove the drip tray, the gas regulator can be found on the right hand side of the machine. The adjustment screws are located on the left hand side of the regulator, next to the gas inlet pipe.
- 2) Steam pressure should be set at 1.0 – 1.2 BAR as shown on right hand side of the pressure gauge. Adjustment is done using a 4mm Allen key to adjust the top screw
- 3) When the machine is up to pressure the low flame height should be set to just burn 6mm off the top of the burner tube. Adjustment is via the bottom screw on the control valve.



D Technical data

Gas operating pressure at appliance test point

Gas	Operating Pressure	Heat Input 2 Group
Butane G30	28mbar/11.2" WG	5.0 kW
Propane G31	37mbar/14.8" WG	5.0 kW

Injector sizes

Gas	Injector Size 1 Group	Injector Size 2 Group
Butane G30	0.7mm	57 (1.1mm)
Propane G31	0.7mm	57 (1.1mm)

E Service parts

Description	Part Number
Burner 1 group	FCL305-1
Burner 2 group	FCL305
Burner 3 group	FCL305-3
Main gas isolation valve 2 position	FCL306/13
Thermo-couple M8 x 450mm	FCL304
Spark generator	FCL308
HT lead	FCL308H
Electrode	FCL302
Pilot assembly	FCL303
Injector 1 group	FCL301-1
Injector 2 group	FCL301
Injector 3 group	FCL301-3
Gas valve Knob	FCL307A
Control valve (complete)	FCL169COM-14
Electronic ignition	FCL308ELECTRONIC
Gas valve Label for gas valve	LABEL-GASVALVEFCL306-13

* **Note:** The recommended service interval is 12 months. Service must only be carried out by qualified personnel, who are Gas Safe registered with a COMCAT 2 certificate.

Retro - Gas

Start Up/Daily Procedure

A Warnings

Warning: Ensure whoever is operating the appliance is fully conversant with its operation and aware of dangers involved in incorrect operation and cleaning, especially the dangers of burns or scalds from hot water, steam and from hot surfaces of working area.

Warning: Fully isolate the gas supply at the gas bottle when the machine is not in use.

Warning: It is recommended that the machine should not be left unattended when switched on.

Warning: Clearance around appliance must be:

Ceiling shelf: 600 mm
Rear: 75 mm
Sides: 75 mm

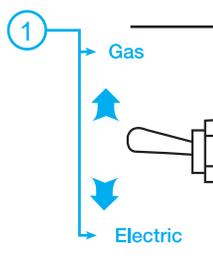
Warning: This air supply must not be blocked at any time.

Warning: Appliance must not be installed on or against any combustable surface.

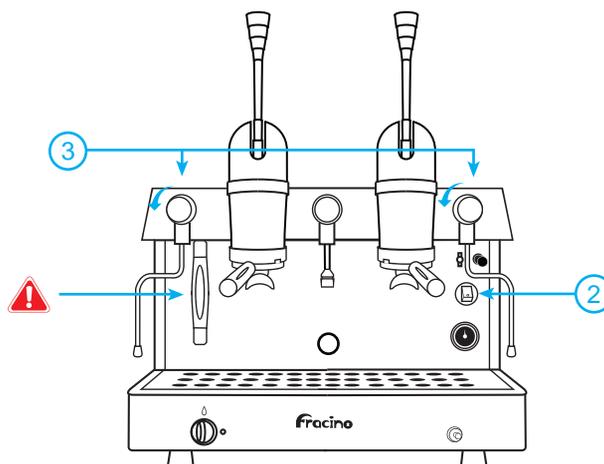
* **Note:** Remove all protective film before use.

Note: See Installation Manual for full installation instructions. Installation is only to be carried out by fully qualified engineers

B Turning the machine on



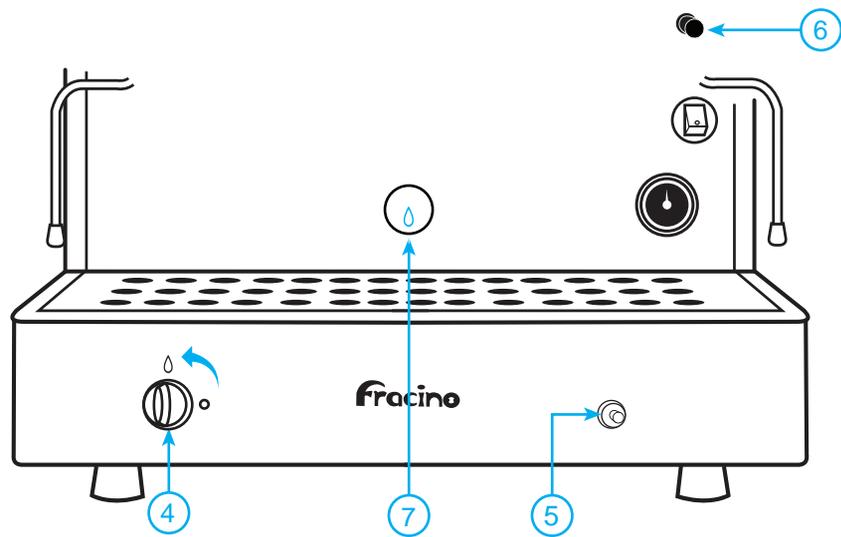
1) Before turning on the machine select which fuel you would like to use via the switch to the right of the right hand group, click the switch downward for Electricity and upward for Gas.



Warning: Check the sight glass to ensure there is water in the boiler, the water lever should be at least half way up the sight glass

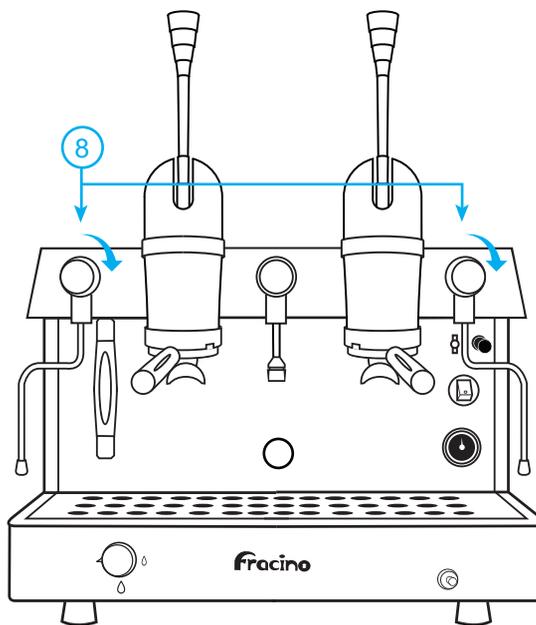
2) Switch the machine on via the on/off switch.

3) Open the steam valve to allow air to vent



- 4) To ignite the burner turn the main gas regulator/isolation valve on.
- 5) Press the silver gas flow control valve button in and hold
- 6) Press the black electronic ignition button until a blue flame appears
- 7) This can be viewed through the round hole in the front panel. Keep the gas flow button depressed for 20seconds to allow the thermocouple to reach temperature then release slowly.

* **Note:** To heat the machine on gas only the fuel selector switch must be in the GAS position (see item 1). The machine will now control the steam pressure automatically.



- 8) Once steam starts to pass through the steam tube (approximately 15 minutes using electricity or 30 minutes using gas from switching machine on) close the valve. The pressure will then build up to 1.0 – 1.2 BAR.

The machine is now ready to use.

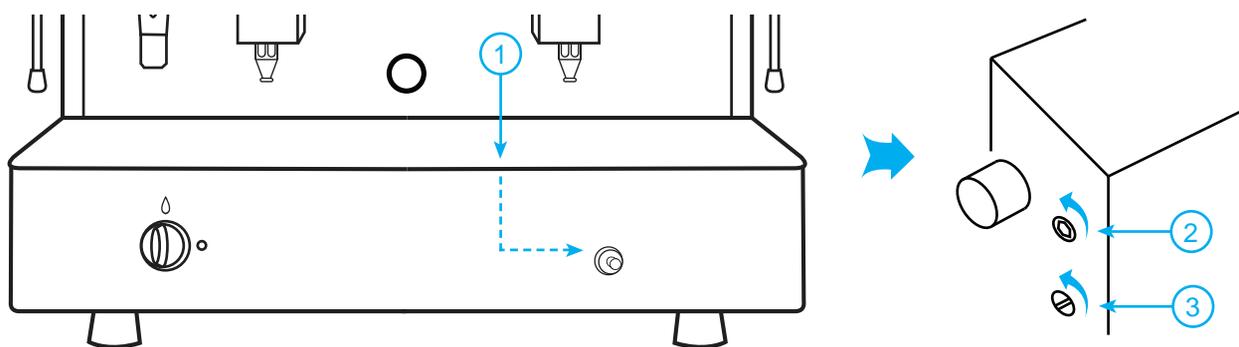
© Adjustment



Warning: The following procedure can only be done by qualified personnel.

Adjustments can only be made to increase or decrease steam pressure or to regulate low flame height.

- 1) Remove the drip tray, the gas regulator can be found on the right hand side of the machine. The adjustment screws are located on the left hand side of the regulator, next to the gas inlet pipe.
- 2) Steam pressure should be set at 1.0 – 1.2 BAR as shown on right hand side of the pressure gauge. Adjustment is done using a 4mm Allen key to adjust the top screw.
- 3) When the machine is up to pressure the low flame height should be set to just burn 6mm off the top of the burner tube. Adjustment is via the bottom screw on the control valve.



D Technical data

Gas operating pressure at appliance test point

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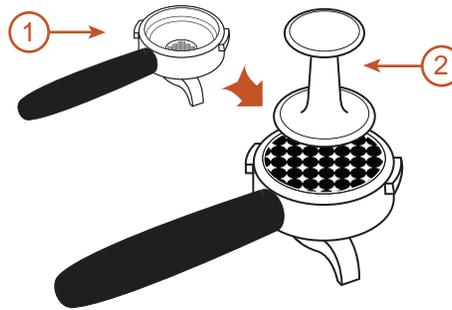
E Service parts

Description	Part Number
Burner 1 group	FCL305-1
Burner 2 group	FCL305
Burner 3 group	FCL305-3
Main gas isolation valve 2 position	FCL306/13
Thermo-couple M8 x 450mm	FCL304
Spark generator	FCL308
H T lead	FCL308H
Electrode	FCL302
Pilot assembly	FCL303
Injector 1 group	FCL301-1
Injector 2 group	FCL301
Injector 3 group	FCL301-3
Gas valve Knob	FCL307A
Control valve (complete)	FCL169COM-14
Electronic ignition	FCL308ELECTRONIC
Gas valve Label for gas valve	LABEL-GASVALVEFCL306-13

*** Note:** The recommended service interval is 12 months. Service must only be carried out by qualified personnel, who are Gas Safe registered with a COMCAT 2 certificate.

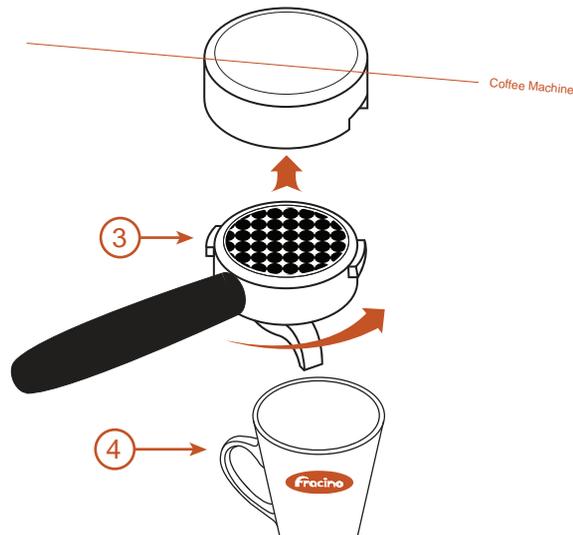
Making Coffee & Programming Coffee Measures

A Loading the filter holder and making coffee



1) Put ground coffee into the filter holder. One shot of coffee for single, two shots for double. Each machine comes with filter holders which have interchangeable filters (single, double and blank) which clip inside the holder. The single filter makes one coffee, the double makes two. The blank filter (solid bottom with no holes) is used for cleaning your group (see cleaning section).

2) Use tamper to level out and compress the coffee granules in the filter holder or, if fitted used the tamp on your grinder for this purpose.



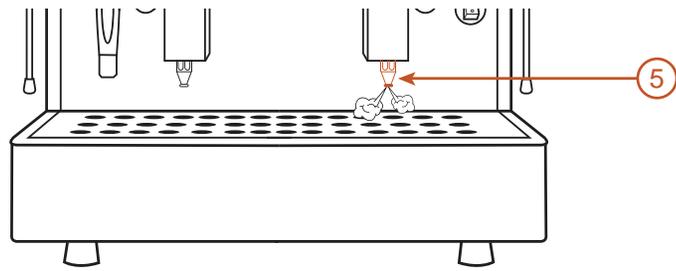
3) Put the filter holder into group. It will fit into the group from the left and turns to the right until the handle is facing forwards towards you.

4) Place the warmed cup(s) under the filter holders and in line with the beak(s).

* **Note:** The quality of the espresso shot depends on a number of factors, including the coarseness of the grind, freshness of coffee, amount of coffee used and tamping pressure, it is the users responsibility to adjust these factors as required.

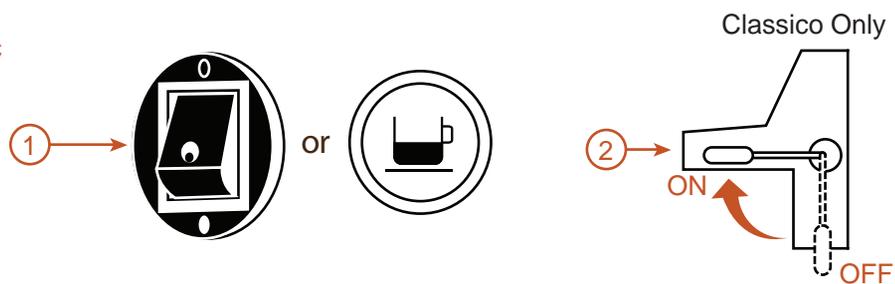
* **Note:** It is important if you have a machine with more than one group that all groups are used equally rather than just one of the groups otherwise the groups not used will stop working.

Warning: Water and coffee coming from the group is hot. Take care to avoid scalding.



5) Press the button to start the coffee flow as shown below. Once the coffee flow stops any excess pressure that is left in the filter holder is discharged through the exhaust valve below the group. Remove the filter holder from the group, empty used coffee grounds into drawer or receptacle and place empty filter holder back in the group to keep it warm.

B) Semi-automatic model coffee control

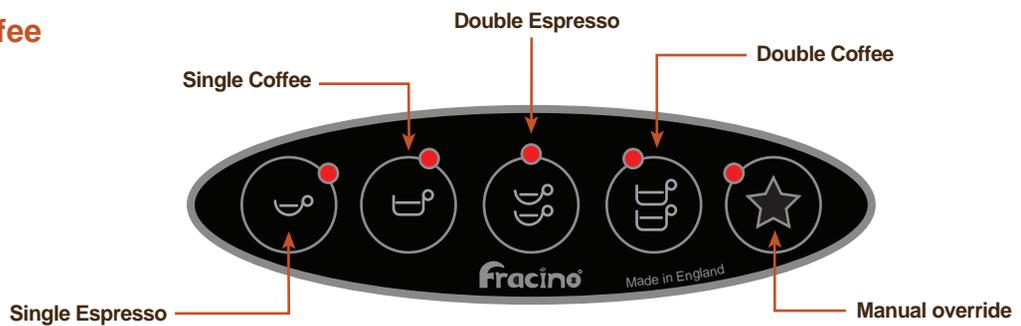


1) For the semi-automatic model press either the silver button or black rocker switch to start the coffee flow.

2) On the Classico, lift the lever on the right hand side of the group upwards to start the coffee flow, push the lever back down to stop the flow.

* **Note:** On the semi-automatic models the user is in control of the amount of coffee that is dispensed into the cup – the button is pressed to start the flow and needs to be pressed again to stop it once the required amount of coffee is in the cup.

C) Automatic model coffee control



Single Espresso: use the single filter holder, one shot of coffee, one espresso cup.

Single Coffee: use the single filter holder, one shot of coffee, an espresso, cappuccino or latte cup.

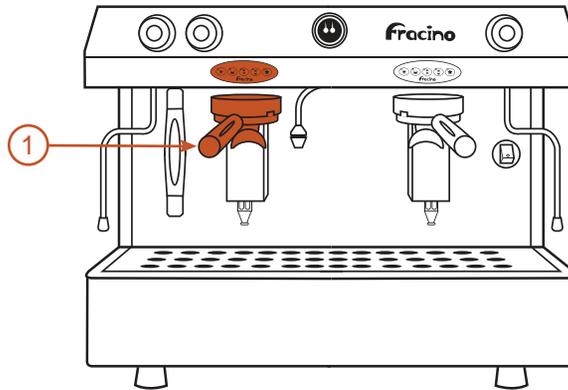
Double Espresso: use the double filter holder, two shots of coffee and two espresso cups.

Double Coffee: use the double filter holder, two shots of coffee, two espresso, cappuccino or latte cups.

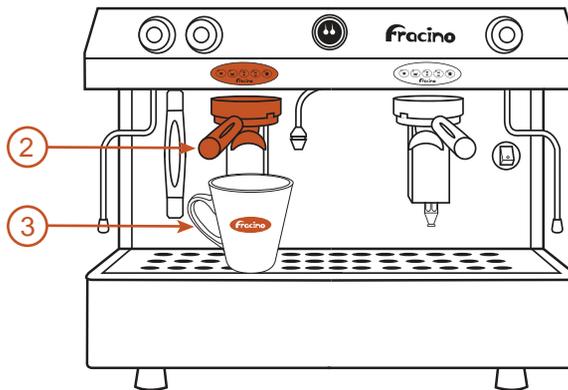
Manual Override: can be used as an on/off button for the group or for programming coffee volumes for the buttons above.

* **Note:** The espresso is usually programmed as a short shot of espresso, the coffee is usually programmed as a longer shot of espresso, used for cappuccino and latte.

D Electronic programming coffee measures



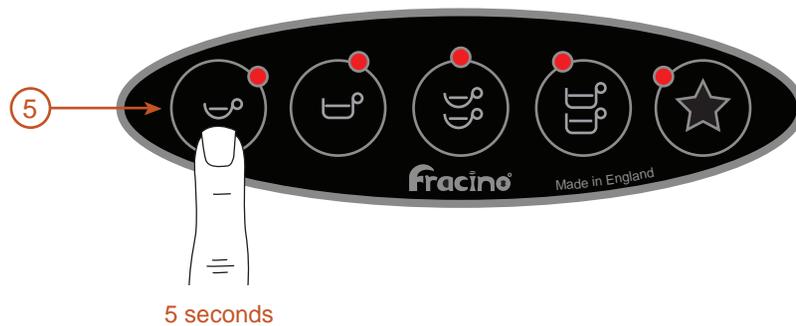
- 1) Machines with two or more groups are programmed on the left hand group/touch pad. When the process is completed the settings will be stored for all groups. Any groups to the right can be programmed independently by following the same procedure.



- 2) Put one shot of coffee into a single filter holder and fit the holder into the left hand group as shown at the start of this section.
3) Put the espresso cup under the beak.



- 4) Press the star button on the left hand touch pad and hold for 5 seconds until the lights above the symbols start to flash. The machine is now in program mode.



5) Press the single espresso button within 5 seconds and allow the coffee to fill the cup to the required level. Press the button again to stop and store the setting.

* **Note:** If the button is not pressed within 30 seconds the machine will revert back to the previous settings and you will need to repeat the programming again.

Repeat steps 1-5 for:

Single Coffee: use the single filter holder, one shot of coffee, an espresso, cappuccino or latte cup.

Double Espresso: use the double filter holder, two shots of coffee and two espresso cups.

Double Coffee: use the double filter holder, two shots of coffee, two espresso, cappuccino or latte cups.

* **Note:** The espresso is usually programmed as a short shot of espresso, the coffee is usually programmed as a longer shot of espresso, used for cappuccino and latte.

E Pre-infusion



The machine is fitted with a pre-infusion feature, which puts a 1second on/off pre-infusion on to the single espresso and single coffee. The pre-infusion is activated in the following procedure:

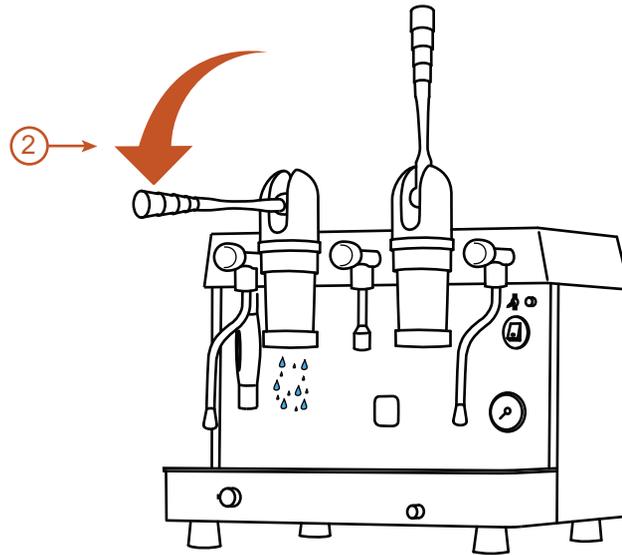
- 1) Turn the machine off at the mains on/off switch.
- 2) Press and hold the first button on the left hand keypad, then turn the machine back on via the mains on/off switch, until the light on the first keypad flashes.
- 3) Turn the machine off at the mains on/off switch, wait 5 seconds then turn the machine back on, the pre-infusion should now be on for the first 2 buttons.
- 4) To turn the pre-infusion back off repeat above but use the second button on the left hand keypad.

* **Note:** The Pre-infusion is only active on the single espresso and coffee buttons.

Retro Making Coffee

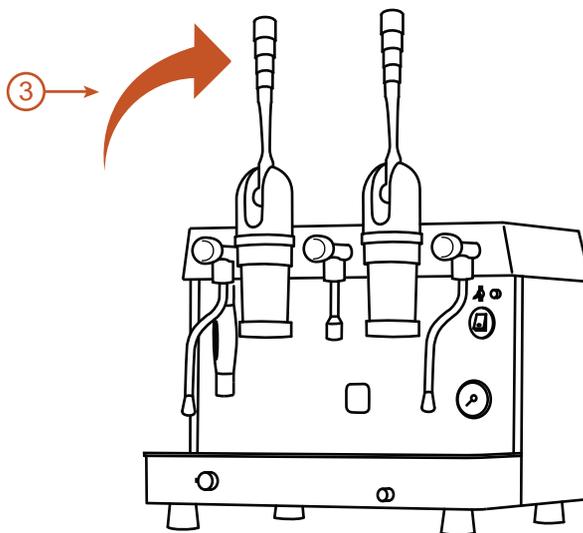
A Heating the group

Warning: By their nature lever machines can be dangerous if used incorrectly ensure you have read and understood all instructions before using the machine, if in doubt contact Fracino for advice.



- 1) Remove the filter holder from the group.
- 2) Pull the lever down until it reaches the stop at the bottom.

Warning: Do not let the lever go at this point as it will return to the upright position in a quick and forceful manner, which may cause injury and/or damage to the machine. **Always stand to the side of the lever**

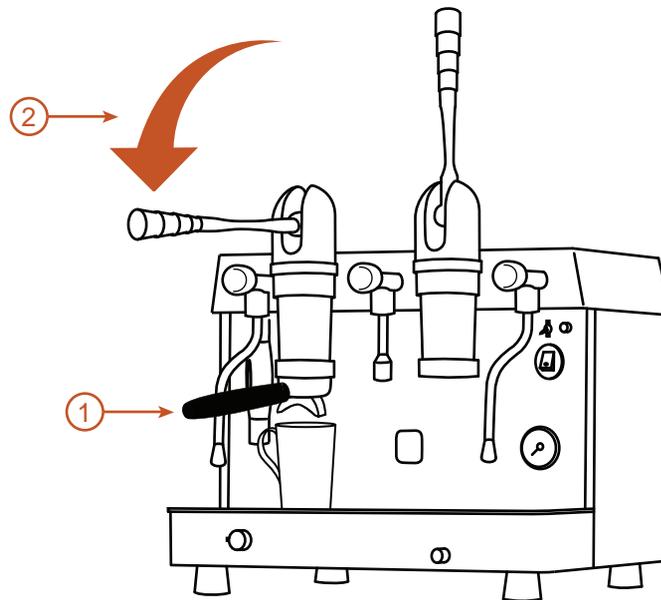


- 3) Ease the lever back to the upright position.

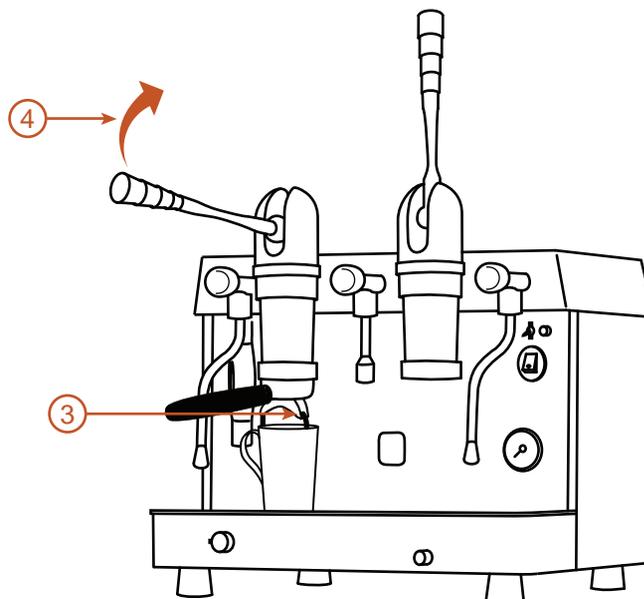
Note: It is important if you have a machine with more than one group that all groups are used equally rather than just one of the groups otherwise the groups not used will stop working.

Warning: Water and coffee coming from the group is hot. Take care to avoid scalding.

Ⓑ Making coffee



- 1) Place a warm filter holder with coffee into the group and lock in to position (see making coffee section). Place a warm cup under the filter.
- 2) Pull the group handle down firmly, until it locks.

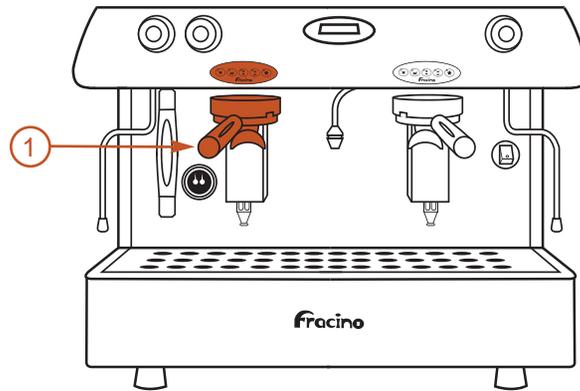


- 3) Wait a few seconds, or until coffee starts to flow from the filter holder beak
- 4) Gently push the group handle back slightly to unlock from the lower position, let the handle go, handle will then return slowly to the upright position extracting a single espresso shot.
- 5) Repeat steps 3 and 4 to extract a second shot if required or if making a second drink.

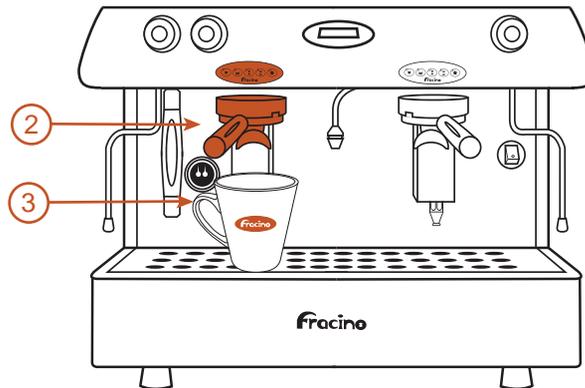
*** Note:** ensure the group handle is back up to its upright position before removing the filter holder.

Romano Making Coffee

A Programming coffee measures/ information control



1) Machines with two or more groups are programmed on the left hand group/touch pad. When the process is completed the settings will be stored for all groups.



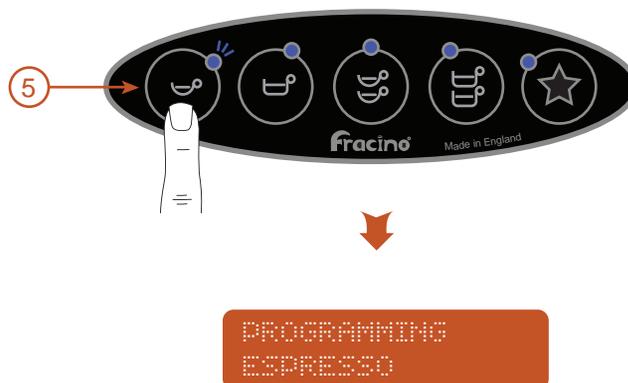
2) Put one shot of coffee into a single filter holder and fit the holder into the left hand group as shown at the start of this section.
3) Put the espresso cup under the beak.



5 seconds

PROGRAM WITHIN
30 SECONDS

4) Press and hold the star button on the left hand keypad for approximately 5 seconds until the LED on the star button flashes on and off. The display will read **“PROGRAMME WITHIN 30 SECONDS”**.



5) Press the button you wish to set i.e. Espresso. The LED for this button will illuminate with the star button and the group will dispense coffee into the cup/mug. The display will read “**PROGRAMMING ESPRESSO**”. When the required volume is reached you must press any button on the left hand key pad to stop the flow.

This volume is now programmed into the memory for the espresso button on all groups. The corresponding LED will now be extinguished with the others still on.

You can now continue to program the other buttons without having to re-enter the programming mode as long as you are within 30 seconds each time. Otherwise you will time out. If this happens repeat from step no. 4.

* **Note:** To exit programming mode and lock volumes at any time press the star button.

Repeat the process for:

Single coffee: use the single filter holder, one shot of coffee, a cappuccino cup and press the single cappuccino button.

Double espresso: use the double filter holder, two shots of coffee, two espresso cups and press the double espresso button.

Double coffee: use the double filter holder, two shots of coffee, two cappuccino cups and press the double cappuccino button.

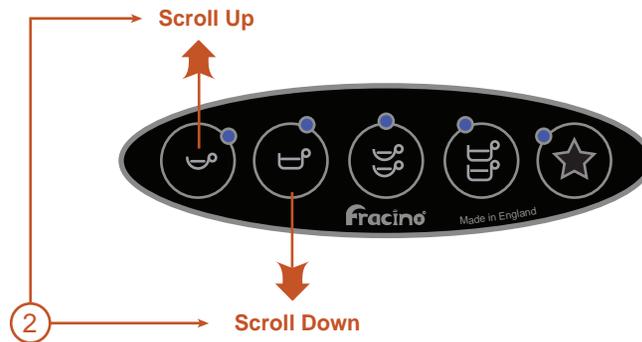
* **Note:** The espresso is usually programmed as a short shot of espresso, the coffee is usually programmed as a longer shot of espresso, used for cappuccino and latte.

B Drinks counter

To view the numbers of drinks made on each button use the following procedure:



1) Press and hold the star button for more than 10 seconds.



2) Press the espresso button to scroll up through the buttons and the cappuccino button to scroll down.



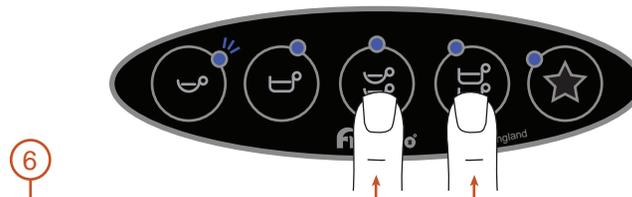
3) The “**CUMULATIVE TOTAL**” will be displayed for each button on the LCD display.

If you press each button individually it will show the number of drinks for each individual button on each group.



After displaying all the number of drinks, the amount of water used will be shown.

4) The display reads “**LITRES**” and the amount.



5) To zero the counters scroll through until the display reads “**CUMULATIVE TOTAL**”.

6) Then press the double espresso and double cappuccino buttons simultaneously for at least 3 seconds.



7) The display will read “**PLEASE WAIT COUNTERS RESETTING**”.

* **Note:** To exit this menu press the star button on the left hand keypad.

Romano & Automatic Machine Troubleshooting

A Button not operating

*** Note:** Only Romano machines have the LCD display.

If after programming a button does not operate this is usually because the PCB (electronic board) has not received any impulses from the flow meter and recorded a 0 (zero) value.

The possible causes of this are as follows:

- 1) Blank filter left in filter holder whilst programming.
- 2) Wires pulled off flow meter or not making a good connection.
- 3) Flow meter turbine jammed with debris and will not rotate.
- 4) No water flowing i.e. blocked group jet, group solenoid not operating, or water turned off.
- 5) Flow meter wires on the incorrect terminals i.e. input and output crossed.
- 6) Flow meter output wires for each group mixed up/crossed on PCB connection.

B Low level water detection

Romanos have a low level water probe fitted. This means that the machine can be switched on without the need to manually prime the boiler with water as with other models. All machines are fitted with high temperature thermostats to prevent element failure in case of insufficient water level in the boiler and the power relay is not activated until the machine has reached the minimum level in the boiler.

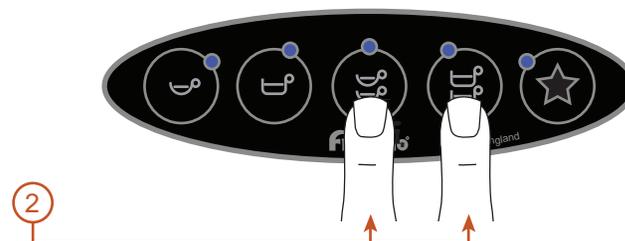


- 1) Each time the machine takes in water the display reads "FILLING UP".

C Water consumption reset



- 1) If the display reads "H2O FILTER" you need to contact your local service agent or Fracino on +44 (0) 121 328 5757 to have the unit replaced. The technician will then reset the counter.



- 2) Re-setting the counter can be done by pressing the double ristretto and double normale/lungo buttons simultaneously. The display will read "RESET H2O FILTER COUNTER...WAIT". The display will return to "SELECT DRINK FRACINO".

D Boiler refilling time out

1 →

ALARM TIME-OUT
BOILER REFILLING

1) If all the LEDs flash on and off on the key pads and the display reads “**ALARM TIME-OUT BOILER REFILLING**” this means that the machine has not reached the level probe in the set refilling time. This can simply be because a large quantity of water has been drawn off in one go.

To reset this, switch the machine off using the on/off switch, wait for 2 seconds and turn back on. The machine will resume its cycle.

If this continues to happen check that the water supply to the machine is turned on. Failure to ensure the water supply is on will damage the high pressure pump fitted inside the machine and render the warranty on the pump invalid.

If the water supply is on and the machine will not reset call your local service agent or Fracino.

E The flow meter alarm

1 →

ALARM FLOW METER
GROUP X

1) The self diagnostics on the PCB will detect if there is a fault from the flow meter or no water. If the display reads “**ALARM FLOW METER GROUP X**” and the LED above the button you have selected flashes on and off then the PCB is not detecting any pulses from the flow meter.

Possible causes are:

1. Blank filter left in the filter holder.
2. Coffee ground too fine.
3. Wire off or bad connection to flow meter.
4. Groups are blocked or group solenoid not working.
5. Wires crossed on PCB connection.

If after one minute the signal does not return the machine will automatically turn the group off.

F Romano technical settings



- 1) To enter the technical settings, turn the machine off at the mains on/off switch.
- 2) Press and hold the 1st and 5th button.
- 3) Turn the machine back on using the mains on/off switch, whilst keeping the 1st and 5th buttons of the keypad pressed, until the LEDs illuminate.
- 4) Turn the machine off, wait 5 seconds then turn the machine back on again, the screen should display “**Language GB-USA**”

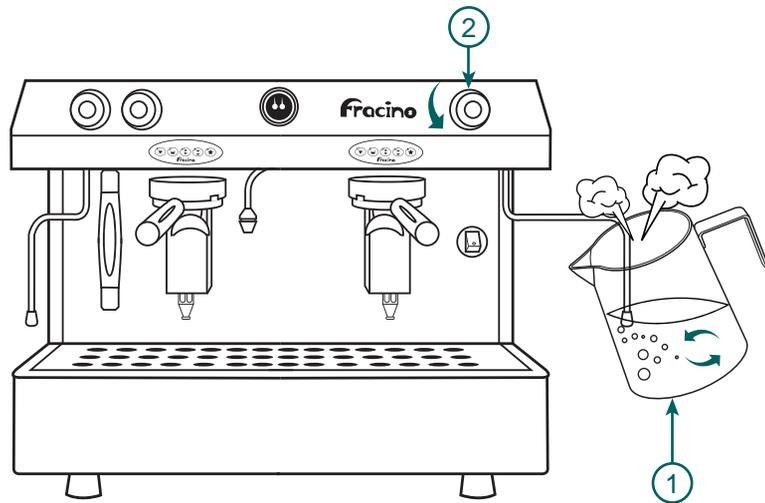
Warning: the settings in the technical menu should only be changed by trained persons, incorrect settings may affect the function and performance of the machine.

Use the star button to cycle through the settings, using the 1st and 2nd buttons to change the parameters. To come out of the technical menu, cycle through using the star button until the display reads “**select drink**”

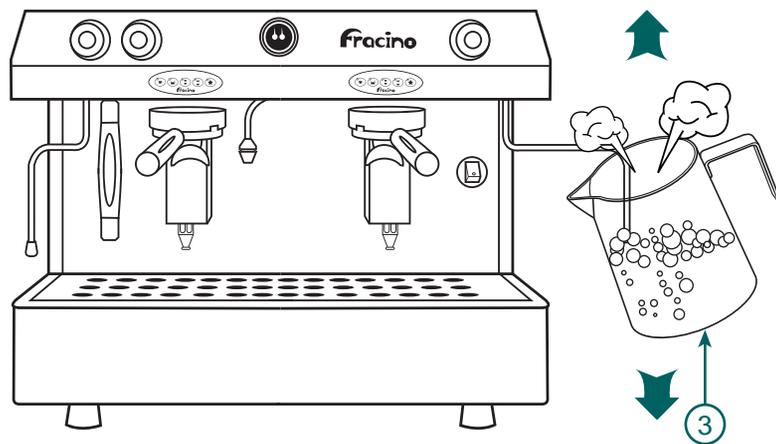
In the technical menu, the following settings can be changed: **language, user name, boiler timeout, water filter volume, pre-brew enable/disable and pre-brew settings.**

Steaming & Frothing Milk

A Steaming/frothing technique



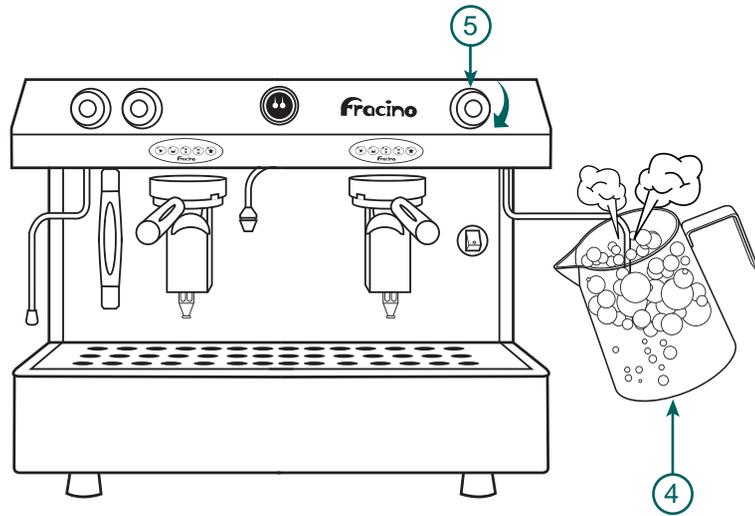
- 1) Fill 1/3 of a jug with fresh cold milk. Then insert the steam tube into the milk with the nozzle below the surface of milk.
- 2) Fully open the steam valve. Place the steam tube to the front of the jug to help the milk circulate and froth.



- 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.

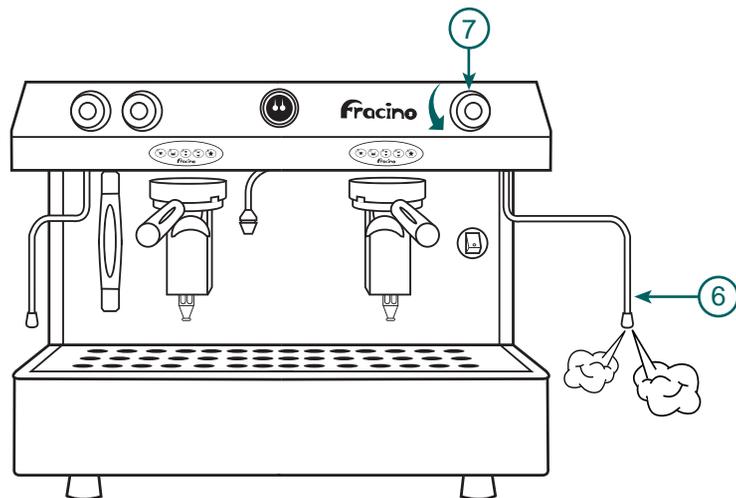
- Warning:** It is important to regulate the steam power to avoid splashing the milk over the top of the jug.
- Warning:** Milk and the steam tube will become hot during use, take care to avoid scalding. Please use the plastic clip-on grip to move the steam tube.
- Warning:** Milk should be kept chilled (0-5°C) and used before its use by date. It is the users responsibility to ensure fresh, chilled milk is used, failure to do so may result in a health hazard.

- Note:** Natural variations and/or stale milk may prevent it from foaming correctly, if this occurs try a fresh milk or a different brand of milk.



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.

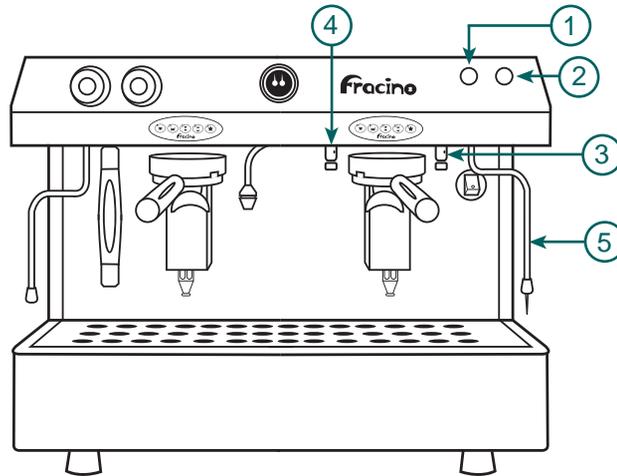


6) Wipe the steam tube with a damp cloth to remove milk residue.

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, alternatively, milk cleaning brushes are available from Fracino.

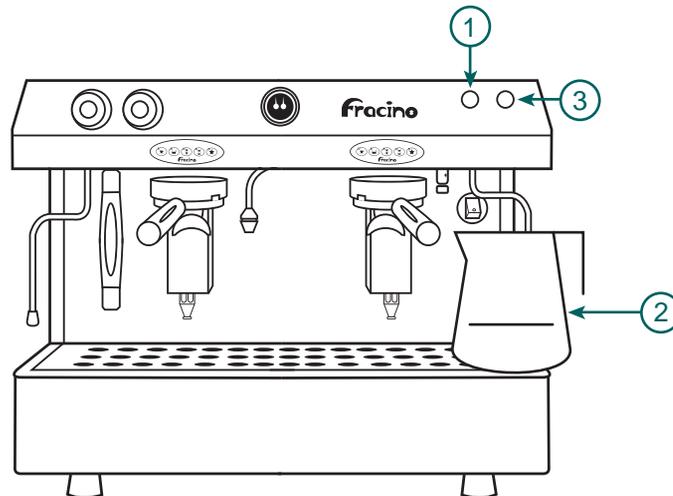
Steaming/ F.A.S.T. - Fracino Automatic Steam Temperature

A FAST steam overview



- 1) **Cappuccino/Latte selector switch:** Selects between cappuccino and latte milk.
- 2) **Start cycle switch:** Starts the milk frothing cycle.
- 3) **Cappuccino air intake adjustment valve:** Adjusts the amount of air entering the system when a cappuccino cycle is selected, see section D for more information.
- 4) **Latte air intake adjustment valve:** Adjusts the amount of air entering the system when a latte cycle is selected, see section D for more information.
- 5) **FAST steam tube**

B FAST steam operation



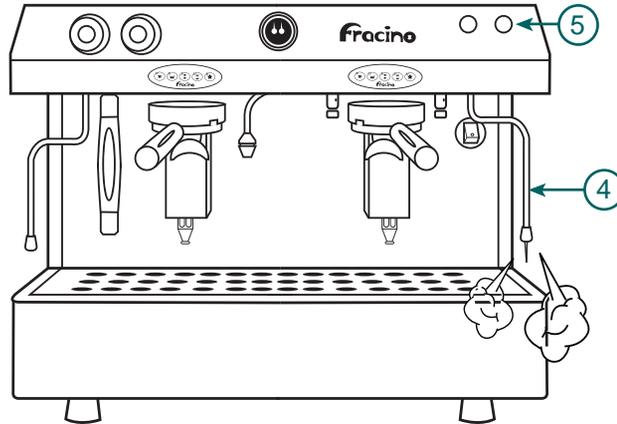
- 1) Fill 1/3 of a jug with fresh cold milk, insert the steam tube and place the jug on the drip tray.
- 2) Select either Cappuccino or Latte, having the button depressed will allow air in to the system, creating more foam which is ideal for Cappuccino's.



- 3) Press the "Start Cycle" button, the milk will start steaming and frothing. When the milk has reached the required temperature the cycle will stop automatically. The cycle can be stopped manually by pressing the "Start Cycle" button again.

4) Wipe clean the tube with a damp cloth to remove any milk residue.

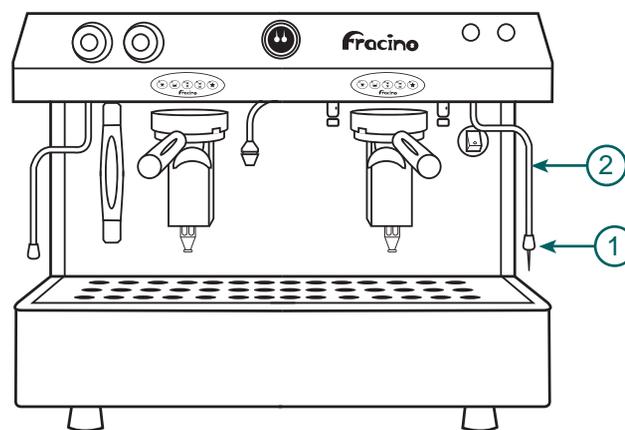
5) Press the “Start Cycle” button to allow steam to vent for a second or two to clear any milk that maybe in the tube, this will help prevent blockages.



Warning: Steam and the steam tube will become hot when in use, take care to avoid scalding.

Warning: Milk should be kept chilled (0-5°C) and used before its use by date. It is the users responsibility to ensure fresh, chilled milk is used, failure to do so may result in a health hazard.

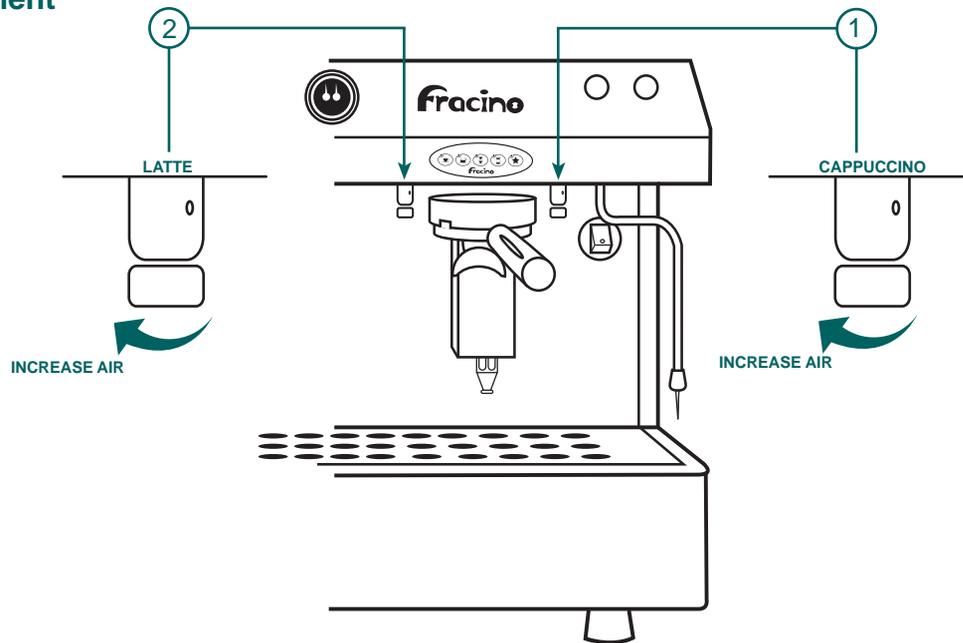
© FAST steam daily cleaning



1) Unscrew the nozzle from the tube and clean in warm water - check the holes in the nozzle are clear. If they have become blocked clear them with a paper clip.

2) Wipe the tube with a damp cloth to remove any milk residue. Do not use a scouring pad as this will damage the finish on the stainless steel.

④ FAST steam adjustment



The volume and texture of the milk foam can be adjusted for the cappuccino and latte by adjusting the cappuccino and latte adjusting valves.

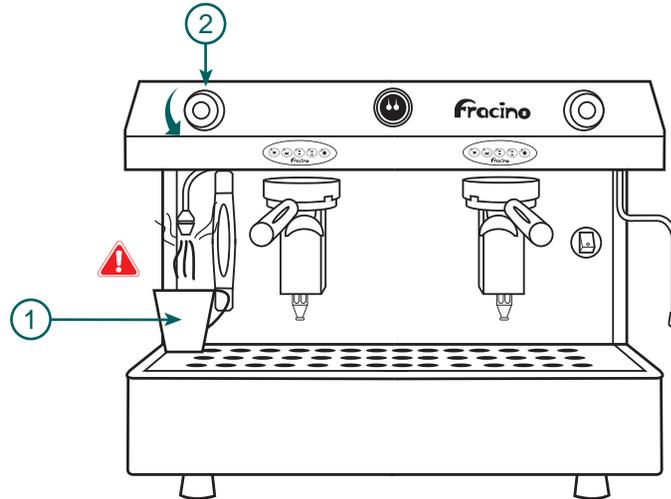
1) Turning the cappuccino valve to the left will allow more air in to the system, creating more foam. Turning the valve to the right will reduce the amount of air entering the system, and reduce the amount of foam in the milk.

*** Note:** Turning the cappuccino valve to the right until it is tight prevents air entering the system and will create only steamed milk.

2) Turning the latte valve left will allow more air into the system, creating more foam. Turning the valve to the right will reduce the amount of air entering the system and reduce the amount of foam in the milk. Turning the valve all the way to the right will prevent air entering the system and create only steamed milk.

Hot Water Valve

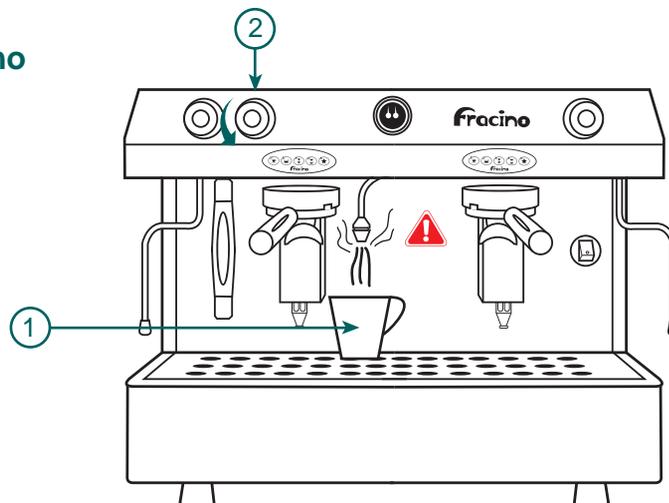
A Hot water Bambino



- 1) Place a cup/pot on the drip tray, under the hot water water nozzle which is located on the left hand side of the machine on all machines except Contempo and Romano.
- 2) Open the Water valve by turning the knob anti-clockwise.

Warning: Do not hold the cup/pot when dispensing hot water, the water is extremely hot which presents a risk of scalding.

B Hot water Contempo/Romano

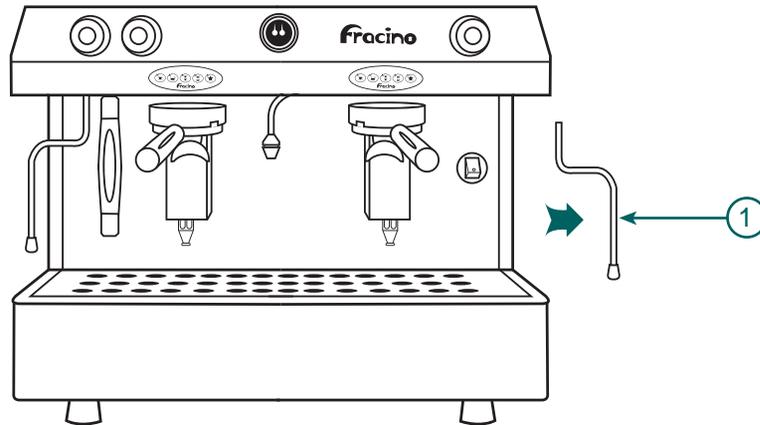


- 1) Place a cup/pot on the drip tray, under the hot water water nozzle which is located between groups one and two on the Contempo and Romano.
- 2) Open the Water valve by turning the knob anti-clockwise.

Warning: Do not hold the cup/pot when dispensing hot water, the water is extremely hot which presents a risk of scalding.

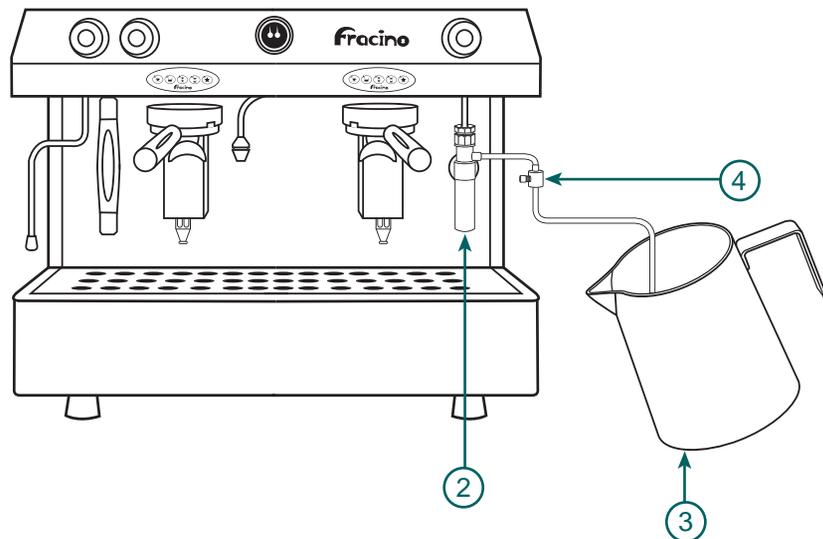
Idea Rapido Milk Frother

A Frother connection



Warning: Fitting the Idea Milk Frother should only be done by trained service engineers.

1) Make sure the machine is off and has cooled down sufficiently then remove either the left or right steam tube depending on which side you prefer to attach the Rapido Idea frother and attach the short steam tube in place of the standard tube.

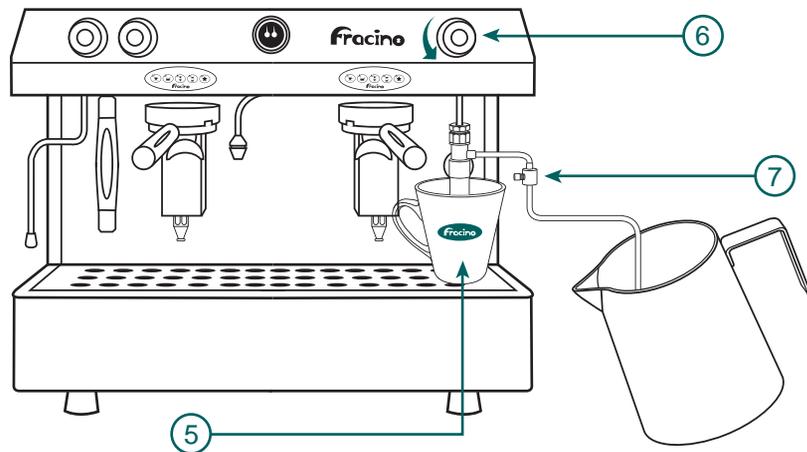


2) Carefully attach the the Idea Rapido frother in place of the removed steam tube taking care not to overtighten.

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.

B 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.

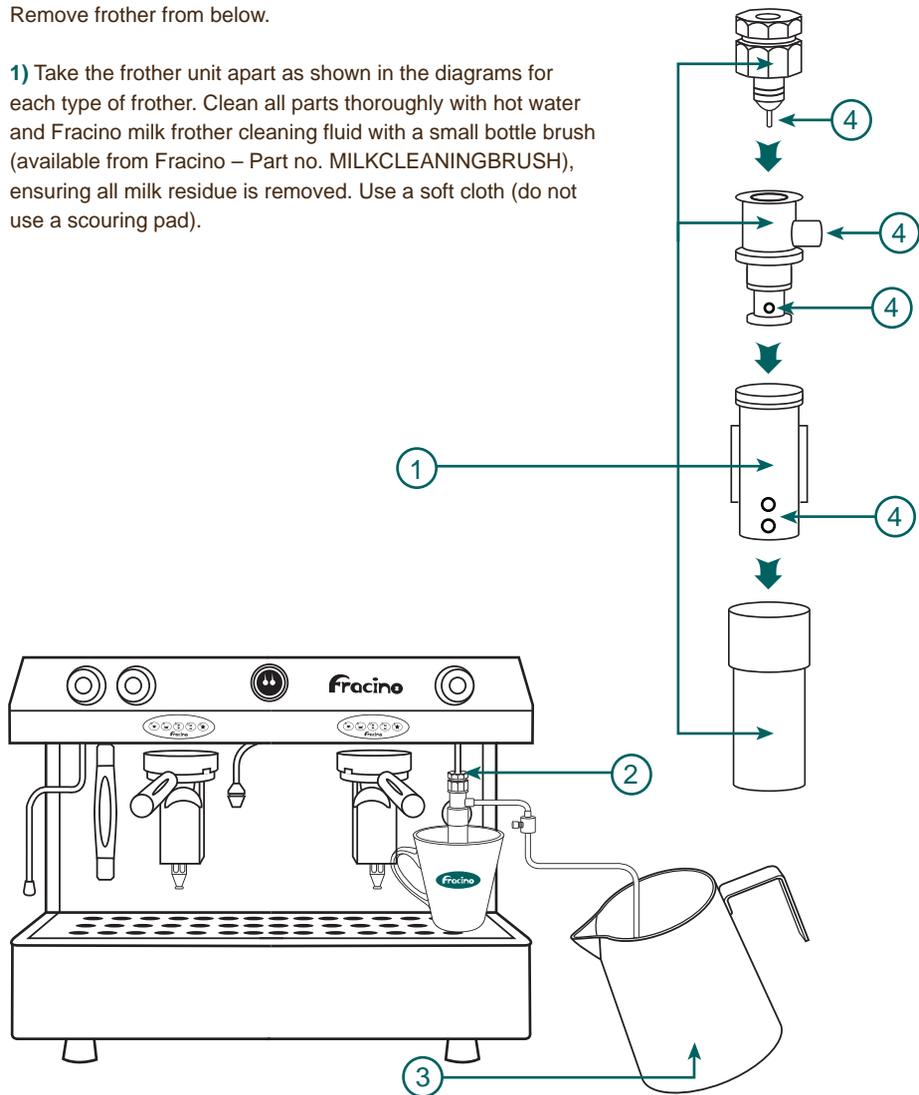
* **Note:** To adjust the temperature of the milk tighten the regulator screw (7) to increase the temperature slowing the flow of milk or undo the screw to reduce the temperature. The temperature can also be adjusted by fitting the alternative size nozzle supplied with the frother to the end of the rubber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

Cleaning

A Taking frother apart and cleaning

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 Fracino milk frother cleaning fluid with a small bottle brush (available from Fracino – Part no. MILKCLEANINGBRUSH), ensuring all milk residue is removed. Use a soft cloth (do not use a scouring pad).



2) Reconnect the frother.

3) To clean out the frother mix a solution of Fracino 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 Fracino milk frother cleaning fluid.

4) Inspect all holes in the frother, ensuring they are clean and clear, use the milk cleaning brushes if required.

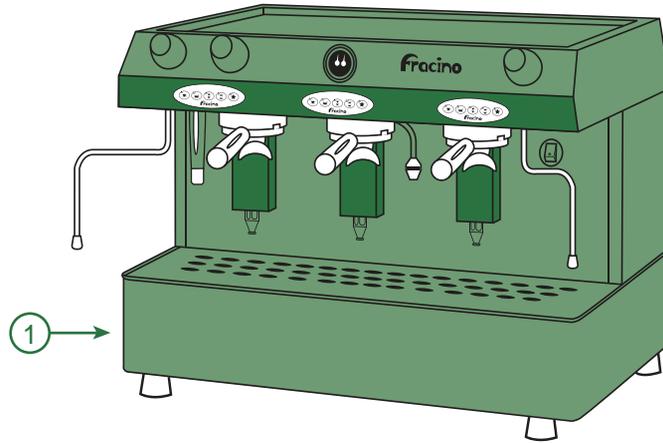
Warning: The frother must be cleaned daily and thoroughly on a regular basis or it will affect the frothing of the milk, and may create a health hazard.

Warning: Milk should be kept chilled (0-5°C) and used before its use by date. It is the users responsibility to ensure fresh, chilled milk is used, failure to do so may result in a health hazard.

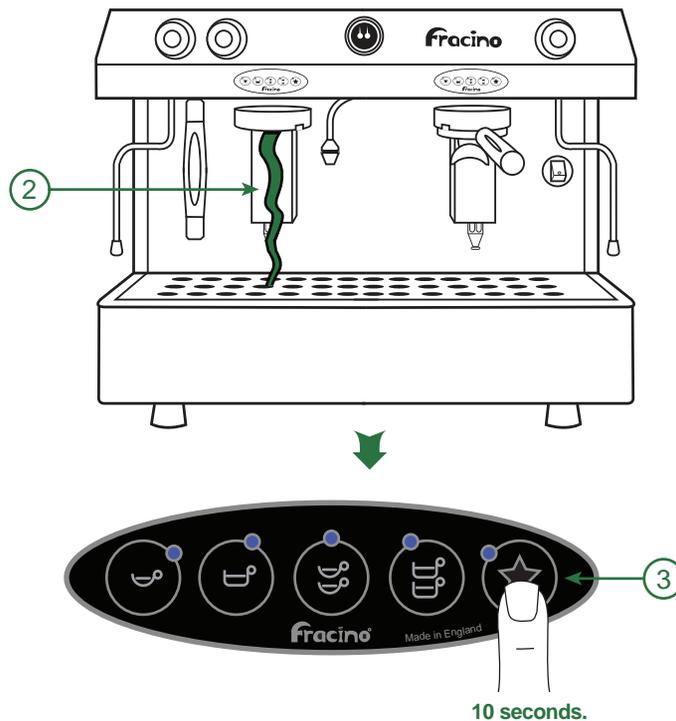
Note: If above procedure has been followed and milk is still not frothing, try a different carton/brand of milk. It is the fat content that affects the froth and, as no two cartons of milk have the same fat content, it is advisable to try at least a different carton and preferably a different brand.

Cleaning and Storage

Ⓐ Daily cleaning



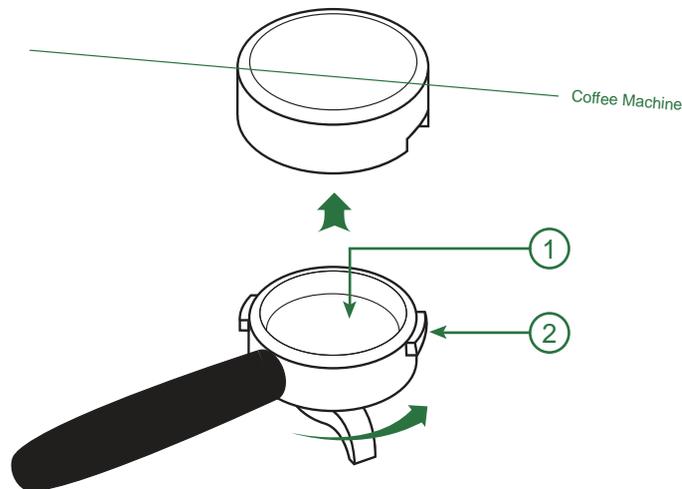
1) Wipe the outer casing of the machine with a soft damp cloth (do not use a scouring pad). Use a shower plate brush to dislodge dried coffee particles in the group and around the filter holder washer to prevent a build up of coffee (brushes can be obtained from Fracino, part no. FC54).



2) Remove the filter holders from the groups.

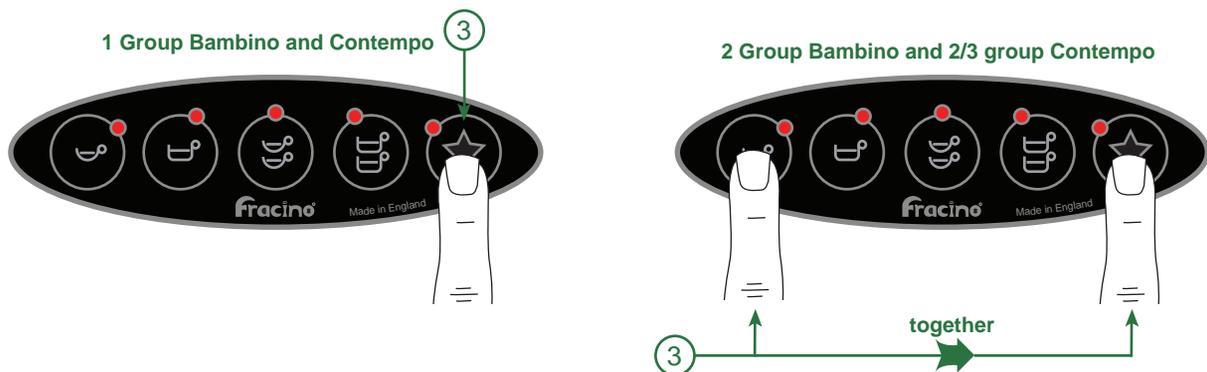
3) Press the star button to allow water to flow freely for approximately 10 seconds.

Ⓑ Backwash cleaning procedure with & without detergent



Now the groups must be backwashed.

- 1) This is done by inserting the blank filter into one of the filter holders.
- 2) Then put the filter holder into one of the groups as if making coffee.



Little Gem and 1 group Bambino and Contempo:

3) Press the star button on the touch pad (auto models) or the group switch (semi-automatic models) and allow to run for approximately 30 seconds. Press the button/switch again to stop the water flow. Repeat this process several times.

2 group Bambino, 2 and 3 group Contempo:

3) The 2 group Bambino and 2/3 Group Contempo are fitted with an automatic cleaning cycle which pulses the group on and off several times to speed up the cleaning process and helps to ensure a more thorough cleaning of the groups. The cleaning cycle is activated by pressing the espresso and star buttons at the same time, the group will pulse on and off then stop, repeat this for the 2nd and 3rd group.

4) Remove the filter holder and empty out the dirty water. Put the filter holder back into the group and repeat the process until the water is clean and free of coffee particles from the group exhaust. When the filter holder is removed the water must run clear.

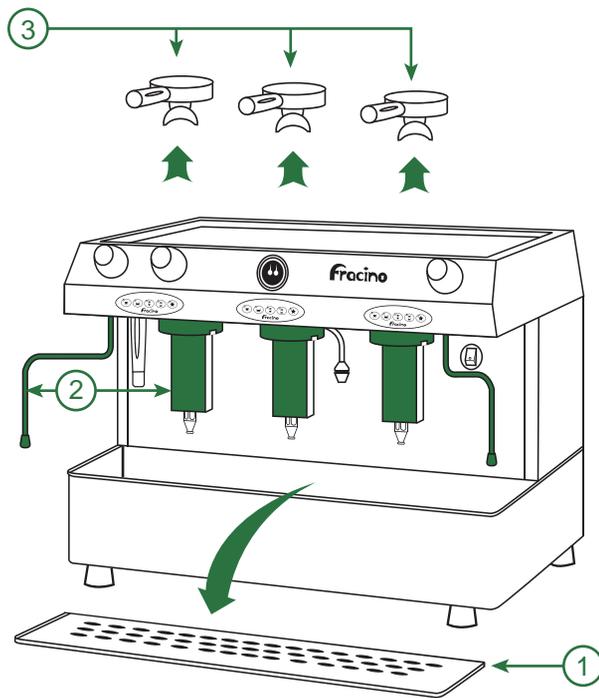
On a daily basis the back washing process should be done using Fracino Liquid Quartz detergent to reduce the build up of coffee in the groups and solenoid valves. This can be purchased through your dealer or from Fracino direct (part no. DET/LIQUID) Put half a cap of detergent into the blank insert and follow backwash procedure.

Ensure when backwashing with quartz that you do a final backwash without any detergent in the blank filter to avoid blockages and detergent tainting the coffee.

The water in the blank filter and the water dispensed through the group exhaust must be clear when the process has been completed. Failure to do this will cause the solenoid valves to seize and not function.

Warning: Remember to remove the blank filter and replace with the normal filter before using the filter holder to make coffee ensuring the single filter is in the single filter holder and the double filter is in the double filter holder.

© Other daily cleaning procedures



1) Lift out the inner drip tray. Clean both sides in the sink with warm soapy water.

2) Steam tubes and nozzles should be also cleaned using warm soapy water and a cloth. If heavily congealed soak the tubes in a jug of warm water for 10 minutes to soften and then clean normally. Repeat if necessary. DO NOT use a scouring pad to clean the steam tubes otherwise you will spoil the stainless finish.

3) Remove filter holders. Wipe the inside of the filter holders and run clean hot water through to clear coffee residue.

* **Note:** Filter holders can be soaked in Fracino quartz detergent to prevent build up in the beaks and ensure they are spotlessly clean. Carry this procedure out weekly. Old coffee will spoil the taste of new coffee being made.

D Precautions for using liquid quartz

*** Note:** Read instructions on the bottle.

Wear protective clothing, gloves and eye protection, avoid contact with skin and eyes. In case of contact with eyes, rinse immediately with plenty of water and seek medical advice. If product is spilt on skin, remove contaminated clothing and wash off with plenty of water. If swallowed, remove product from mouth, give casualty lots of water to drink and seek medical advice – do not induce vomiting.

⚠ Warnings:

- 1) Do not mix with other chemicals.
- 2) Keep out of reach of children.

E Special precautions for storage

The appliance must be located and/or stored at a temperature above 5°C, to prevent water in the appliance freezing and causing damage.

*** Note:** If the appliance has frozen the following procedures must be followed:

- 1) The appliance must be fully isolated from the mains electricity and water supply.
- 2) The appliance must be allowed to fully de-frost.
- 3) All pipes, boiler, flowmeter, manifold, group, solenoids and mains water inlet hose must be inspected for damage/leaks, if any parts are found to be damaged or leaking they must be replaced with new parts, it is recommended that a trained service engineer inspect and test the machine.
- 4) If in doubt, contact Fracino direct to arrange to have a trained service engineer inspect the appliance.

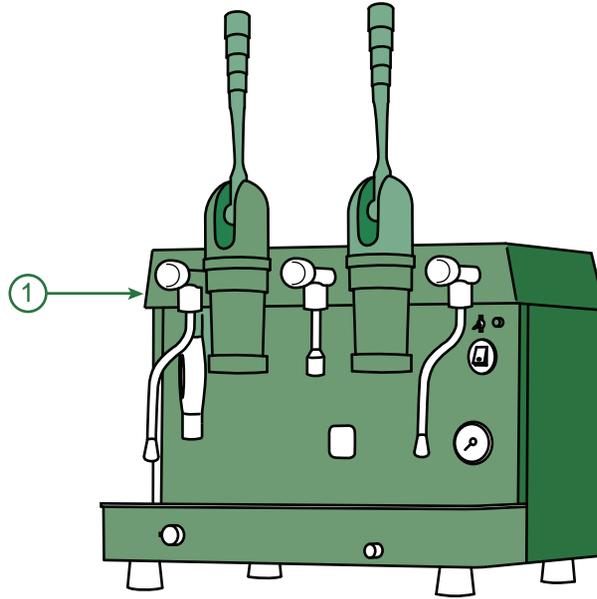
F Special precautions for maintenance

⚠ Warnings:

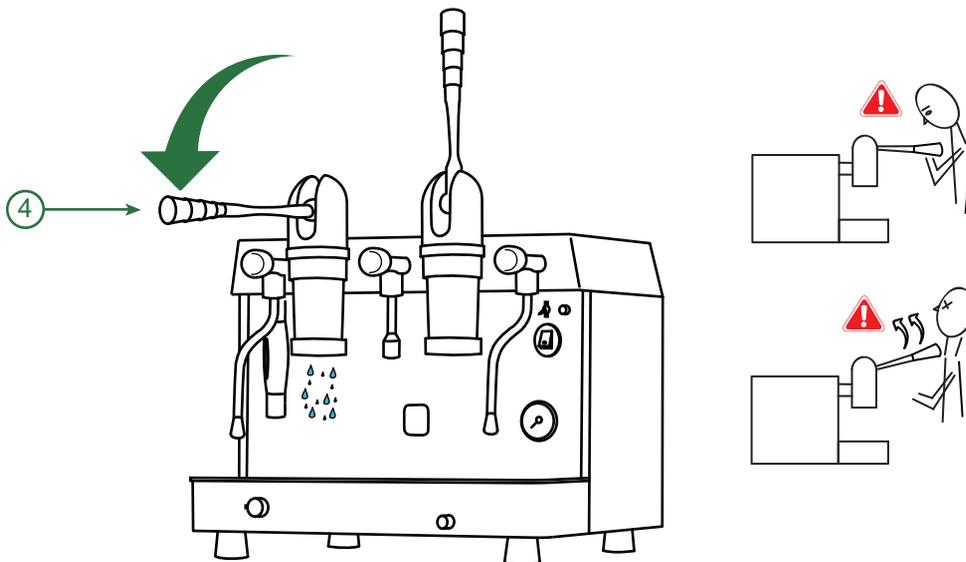
- 1) Maintenance, other than regular cleaning, should only be performed by trained personnel/service engineers. Failure to use trained engineers may invalidate warranty and may cause damage to the machine.
- 2) Ensure the appliance has been fully isolated from the mains power supply before removing any body panels.
- 3) Allow the appliance to cool for at least an hour before removing any body panels.
- 4) Ensure the boiler is de-pressurised by opening the steam valve(s).

Retro Cleaning

Ⓐ Daily cleaning



1) Wipe the outer casing of the machine with a soft damp cloth (do not use a scouring pad). Use a shower plate brush, soaked in some liquid quartz, to dislodge dried coffee particles in the group and around the filter holder washer to prevent a build-up of coffee (brushes can be obtained from Fracino, part no. FC54).



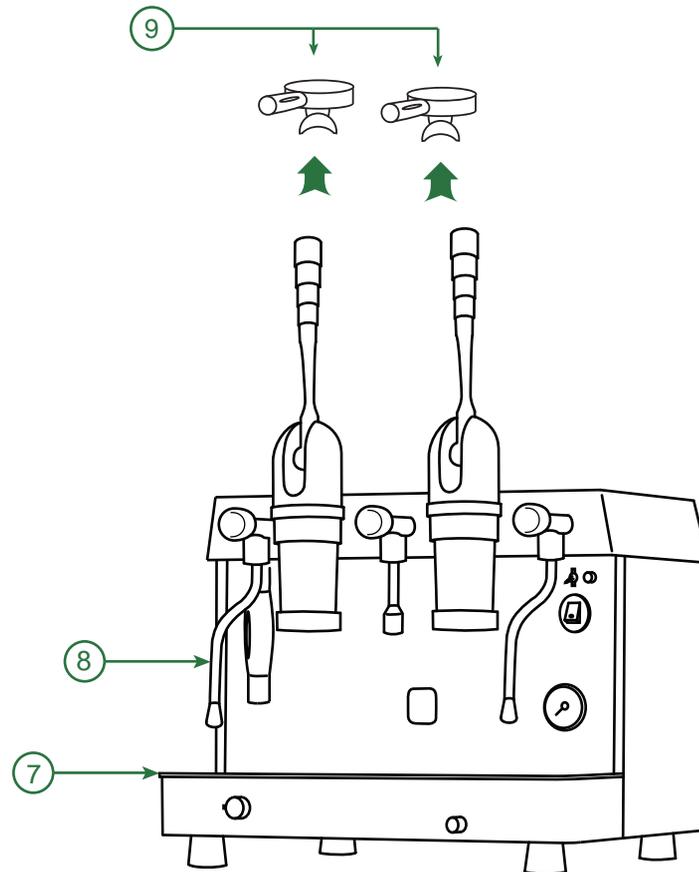
3) Remove the filter holders from the group and clean in warm water, Liquid quartz can be used if heavily soiled with coffee.

4) Pull the lever down until it reaches the stop at the bottom.

Warning: Do not let the lever go at this point as it will return to the upright position in a quick and forceful manner, which may cause injury and/or damage to the machine. **Always stand to the side of the lever.**

5) Ease the lever back to the upright position.

6) Repeat on both groups.



7) Lift out the drip tray and drip tray grid, clean in warm soapy water, do not use a scouring pad as this may damage the surface finish.

8) Steam tubes and nozzles should be cleaned using warm water and a cloth. If heavily congealed soak the tubes in a jug of warm water or a solution of Fracino milk cleaning liquid for 10 minutes to soften, then wipe with a soft damp cloth, repeat if necessary. If using the milk cleaning solution ensure all parts have been rinsed in fresh, clean water before using. Do not use a scouring pad to clean the tubes, doing so will damage the surface finish.

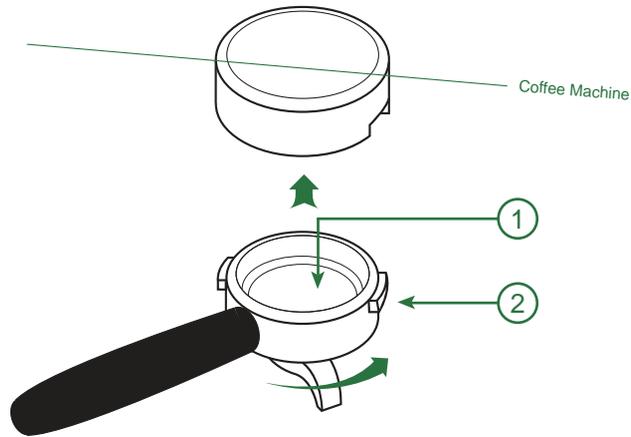
9) Remove the filter holder, clean in warm soapy water and rinse, removing the filter baskets if necessary. If heavily soiled with coffee residue, soak in a solution of Fracino liquid quartz detergent, ensure the filter holders are rinsed in fresh clean water before using.



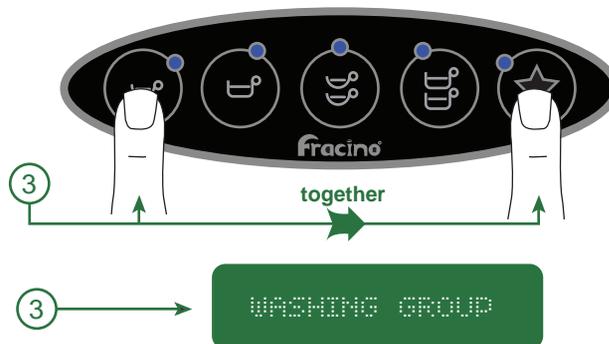
Warning: At no time should you attempt to backwash the group with a blank filter. Unlike a semi-automatic or automatic machine a blank filter will jam the group handle and may cause damage or injury in trying to free the mechanism

Romano Cleaning

Ⓐ Automatic group cleaning cycle



- 1) Insert a blank filter in to the filter holder.
- 2) Insert the filter holder into the group as if making coffee.
- 3) The Romano is fitted with an automatic cleaning cycle which pulses the group on and off several times to speed up the cleaning process and helps to ensure a more thorough cleaning of the groups. The cleaning cycle is activated by pressing the espresso and star buttons at the same time, the group will pulse on and off then stop. The display will read "Washing Group" whilst the cleaning cycle is on, then go back to normal mode when finished.



- 4) Repeat steps 1 to 3 for the 2nd and 3rd groups.
- 5) If using liquid quartz, remove the filter holders and empty the dirty water, then repeat steps 1 to 3 several times using only fresh water to flush any remaining cleaning solution out of the group.

Warranty

A Terms and Conditions

- 1) Fracino Cappuccino Coffee Machines are guaranteed to be free from defects in material and workmanship during manufacture for a period of 12 months from the initial installation.
- 2) Liability under the warranty is limited at the option of the manufacturer to the replacement or repair, free of charge, of such parts as shall be acknowledged after manufacturers inspection to be defective in material or workmanship, provided that any such claims under this warranty are notified to the manufacturer without delay. All parts recognised as defective shall become the property of the manufacturer.
- 3) Except in so far as any injury, damage or loss is caused by the negligence of the manufacturer or its employees and insofar as exclusion is not prohibited or negated by law this warranty is in substitution for any express or implied guarantee, representation warranty or condition and the manufacturer shall not be liable for any injury, damage or loss directly or indirectly attributed to any or done in connection herewith.
- 4) The unexpired part of this warranty may be transferred to another owner providing the machine has been serviced and maintained by the manufacturer or manufacturers authorised service agent as prescribed and remains in the same location.
- 5) The warranty shall cease immediately if:
 - A/ The machine is modified or added to in any way not previously agreed with the manufacturer in writing including fitting of non genuine parts.
 - B/ The instructions contained in the Operator's Manual are not complied with.
 - C/ The machine is installed, serviced, relocated or maintained by anybody other than the manufacturer or manufacturers authorised service agent.
- 6) The warranty does not cover items that require replacement in the course of maintenance or as a result of fair wear and tear. Nor does it cover limescale related faults.
- 7) Kindly observe the following in your best interests:
 - A/ We recommend using only Fracino original parts explicitly approved by the manufacturer. These parts have been selected for their reliability and suitability for Fracino machines.
 - B/ We are unable to make assessments for other product parts and therefore cannot be held responsible for them, even if in individual cases an official approval or authorisation by governmental or approval agencies exist.
 - C/ Fracino original parts as approved can be obtained from the factory. Comprehensive assistance and advice on maintaining your machine at its optimum level can be obtained from Fracino or visit our website - www.fracino.com
- 8) We at Fracino wish you many years of satisfaction with your new cappuccino coffee machine. Please keep this warranty and Operator Instructions in a safe place once you have read the important information contained herein.

B Items not covered by warranty

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

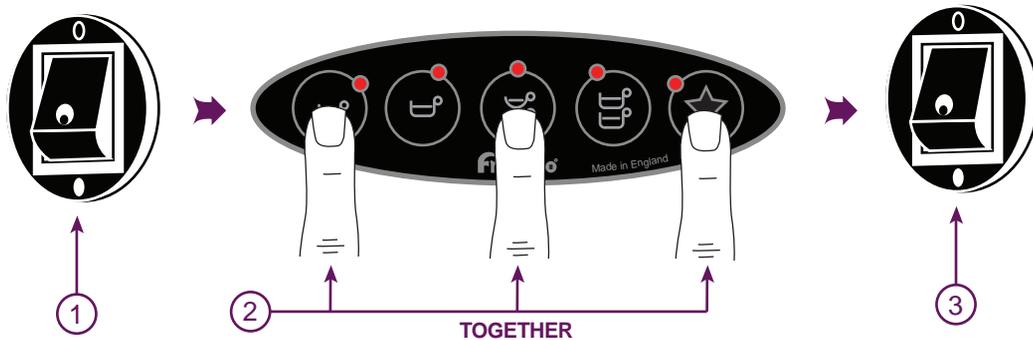
Technical

Ⓐ Electronics factory re-set

The electronics on all automatic machines can be reset to the factory default by performing the following procedure:

- ⚠ Warning:** The full factory re-set should only be done by trained persons.
- ⚠ Warning:** After performing the factory re-set, the drink volumes will need to be re-programmed. It is also possible that the Constant Filling and Boiler Filling Time-out will need to be enabled - see section B and C respectively.

- 1) Turn the machine off at the mains on/off switch.
- 2) Press and hold the 1st, 3rd and 5th buttons.
- 3) Turn the machine back on again whilst holding the 1st, 3rd and 5th buttons, until the LED's illuminate.
- 4) Turn the machine off using the on/off switch, wait 5 seconds then turn back on, the electronics should now be re-set.



Ⓑ Constant fill

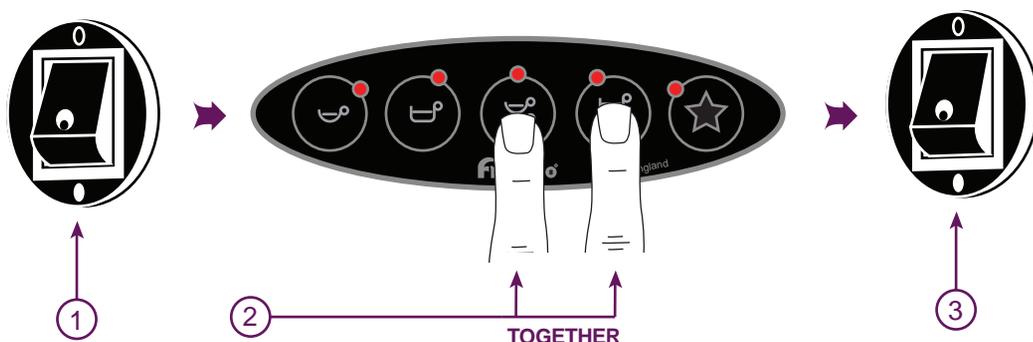
There is a constant fill option on 2 and 3 group Bambino and Contempo automatic machines, when enabled the boiler will be able to fill when making drinks, when disabled the boiler will only fill when drinks are not being made.

- 1) To enable/disable the Constant Fill option repeat steps in section A, **BUT** using the right hand keypad (or centre keypad on 3 group machines).

Ⓒ Boiler time-out

The boiler time-out is a feature to prevent damage to the pump, it can be set to 120 seconds or 240 seconds.

- 1) Using the right hand group, or centre group on 3 group machines.
- 2) Turn the machine off using the mains on/off button, press and hold the 3rd and 4th button.
- 3) Turn the machine back on whilst keeping the 3rd and 4th buttons pressed, until the LEDs illuminate.
- 4) Turn the machine off using the on/off switch, wait 5 seconds then turn back on.



Spare parts

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

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

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

	PART DESCRIPTION	NOTES
FC107	Single filter basket 7gr	
FC108	Double filter basket 14gr	
FC109	Blank filter basket	
FC105CH	Complete filter holder single	
FC105CHA	Complete filter holder double	
FC105LD	Complete filter holder double lever	Retro only
FC104/8.5	Filter holder washer 8.5mm	8.0mm and 9.0mm version also available
FC104B	Filter holder locking plate pre-2011	Can be used on post 2011 groups
FC104B-15	Filter holder locking plate 2011 onwards	Can only be used on post 2011 groups
FC103M	Showerplate	Not Retro
FC103SPOS	M5 x 12mm CSK screw for showerplate	Used to fit shower plate
FC194-1.2-13	Steam nozzle 4 hole easy clean	
PIC194B-13	Steam nozzle 2 hole easy clean	Recommended only for Cherub/Heavenly
FC222SG-14	O-ring for easy clean steam nozzles	
FC194/E	Anti-splash hot water mesh assem.	
DET/LIQUID	Liquid quartz group cleaner 1L	
FC223MILKCLEANER	Milk cleaner 1L	
UNI-1-004	1 group drip tray with hole	Plumbed in machines only
UNI-2-004	2 group drip tray with hole	Bambino, Contempo and Retro only
UNI-3-004	3 group drip tray with hole	Contempo and Retro only
UNI-1-030-W	1 group s/steel wire drip tray grid	Little Gem, Bambino, Contempo, Retro only
UNI-2-030-W	2 group s/steel wire drip tray grid	Bambino, Contempo, Retro only
UNI-3-030-W	3 group s/steel wire drip tray grid	Bambino, Contempo, Retro only
FC187N	Sight glass cover	Must be replaced if damaged
FC54	Group cleaning brush	
FC55	Large thermometer for milk jug	
FC55S	Small thermometer for milk jug	
FC56	Safety clip handle for steam pipe	
MILKJUG0.6	S/Steel milk jug 0.6L	other milk jugs available, inc teflon coated and belly
MILKJUG0.9	S/Steel milk jug 1L	other milk jugs available, inc teflon coated and belly
MILKJUG1.6	S/Steel milk jug 1.5L	other milk jugs available, inc teflon coated and belly
PICWATERFILTER	Piccino water filter for water tank	used on all tank fed machines excluding Heavenly
PICWATERFILTERFITING	Water filter fitting for tank to filter	used on all tank fed machines excluding Heavenly

Warnings

Machine Overview

Little Gem, Classico Heavenly & Cherub

Bambino, Contempo, Romano

Gas Machines

Making Coffee

Frothing Milk and Hot Water

Cleaning and Storage

Warranty

Technical and Spares

V.4.0



“World class espresso coffee machines”

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