Manual

coffee machines

For Models:
Fracino Heavenly, Cherub & Little Gem
Fracino Bambino, Classic & Contempo
Fracino Romano
Fracino Retro



Fracino®

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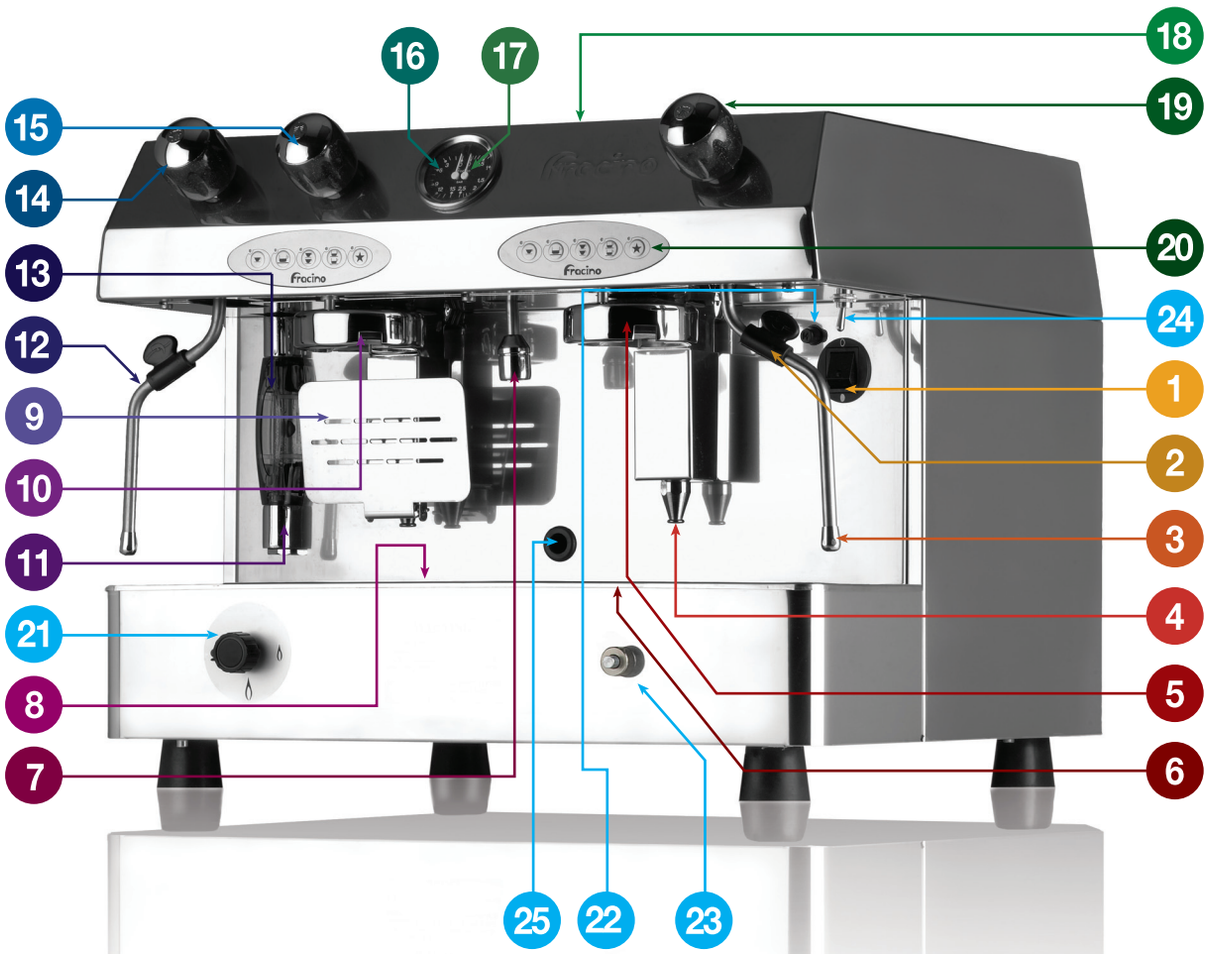
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Machine Overview



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 Classic, 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 Classic, Bambino and Little Gem it is the Hot Water Tube)

15 Hot Water Valve Handle
(Contempo & Romano model only)

16 Pump Pressure Gauge

17 Steam Pressure Gauge

18 Cup Tray

19 R/H Steam Valve Handle

20 Touch Pad
(Electronic models only) Contempo, Romano, Bambino and Little Gem Semi-Automatic models have push button. Classic Semi-Automatic model has rocker switch.

Gas & LPG

21 Main Gas Valve Isolator

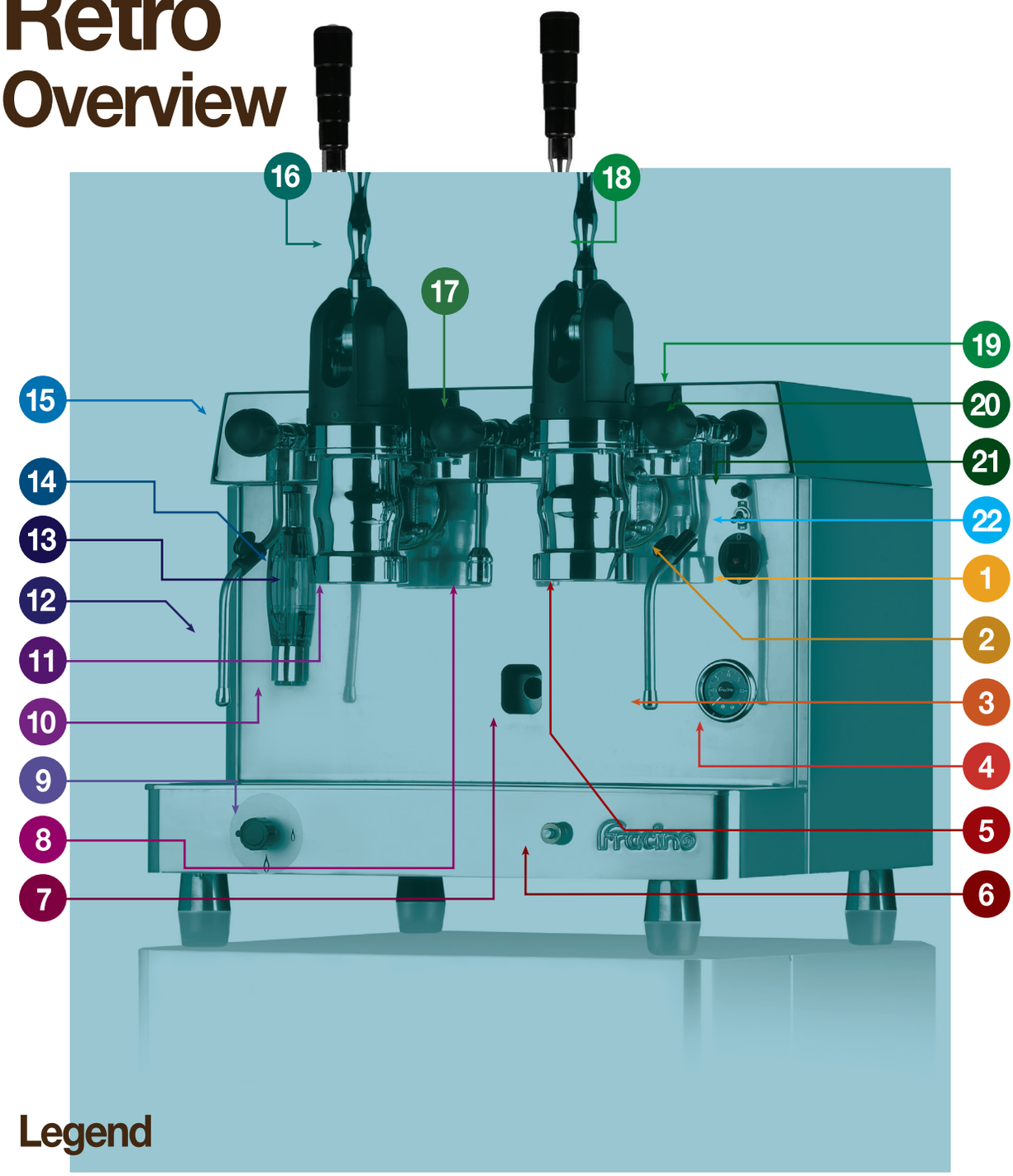
22 Piezo Igniter

23 Main Gas Control Valve Including Flame Failure Safety Device

24 Fuel Selector Switch

25 Gas Burner Sight Hole

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	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 Piezo Igniter	22 Fuel Selector Switch			

Heavenly
Cherub & Little Gem







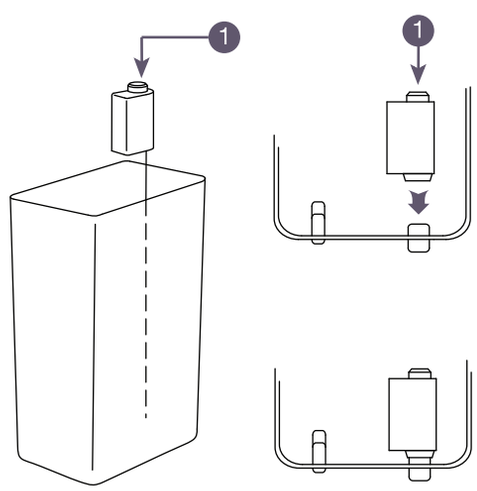
Water Filter

Ⓐ Inserting Water Filter

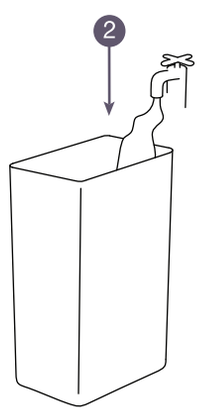
✱ **Note:** For machine fitted with a removable water tank a water filter is supplied with the machine - this must be used to soften water. It is recommended that only Fracino approved filters are used.

1) Follow the instructions supplied with the filter then fit to the bottom of the water tank as shown. Gently push the filter on to the fitting in 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.

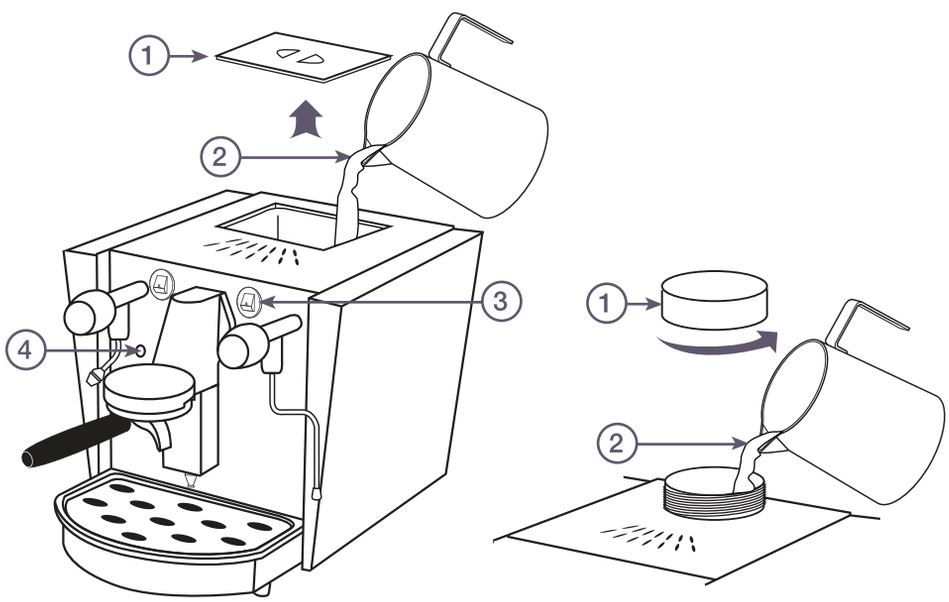


2) Fill the water tank with fresh cold water, this can be done with a jug. Alternatively the tank can be removed and filled at a sink.



Start Up/ Daily Procedure

Ⓐ Turning The Machine On



Note: Remove all protective coverings and film before use.

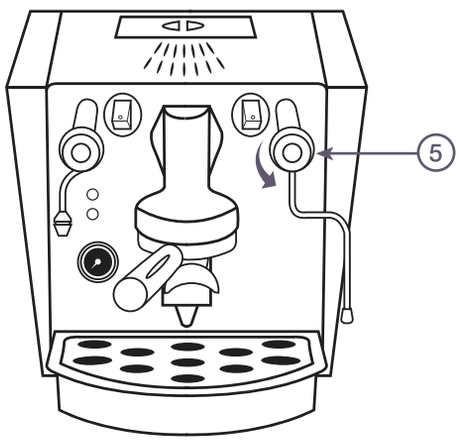
1) Depending on the year of the model either lift the black lid or unscrew the silver lid on top of the machine. **2)** Fill the tank with cold water.

Note: Water should be softened to prevent build up of scale.

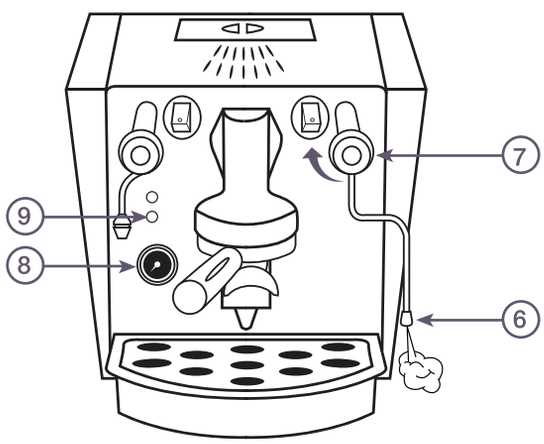
Plug the machine in and switch it on at the mains. **3)** Turn the machine on via the black rocker on/off switch below the top of the machine on the right hand side. A red dot on the switch will illuminate. **4)** An amber light will illuminate and the machine will start to fill the boiler with the water from the water tank.

Note: For Heavenly and Cherub models only: When the water level reaches the probe in the boiler it will stop filling and the amber light will go off. Because there is a time out switch to protect the element the machine may stop filling before the boiler is full. If this occurs, please switch the machine OFF and then switch it ON again to re-set. The boiler fill will continue until it reaches the probe, then the amber 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 off 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 and 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.



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 & group to pre-heat these parts and speed up the process.

Bambino, Classic
Contempo & Romano



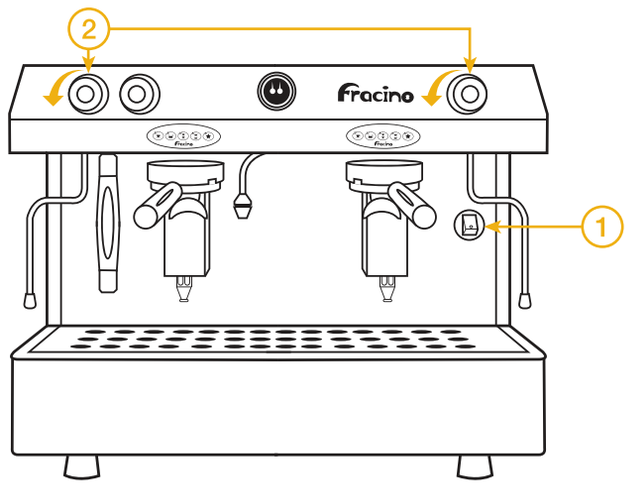






Start Up/
Daily Procedure

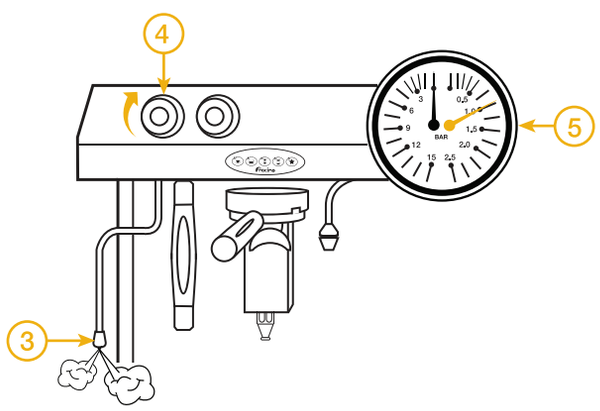
Ⓐ Turning The Machine On



Note: Remove all protective coverings and film before use.

1) Switch the machine on. 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 1.0 Bar.

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 & group to pre-heat these parts and speed up the process.

Gas Machines
Start Up/Daily Procedure (excluding Retro)

Ⓐ 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: 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**

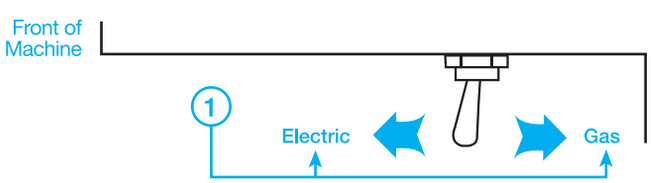
Warning: This air supply must not be blocked at any time.

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

Note: Remove all protective film before use.

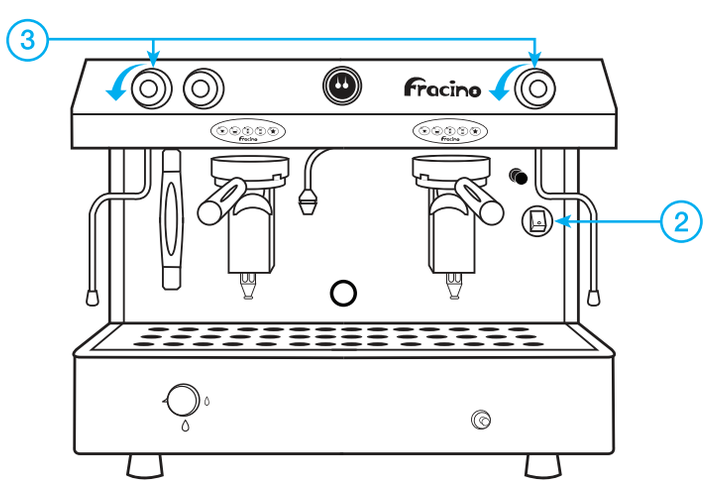
Note: See Installation Manual for full installation instructions. Installation is only to be carried out by fully qualified engineers.

Ⓑ Turning The Machine On

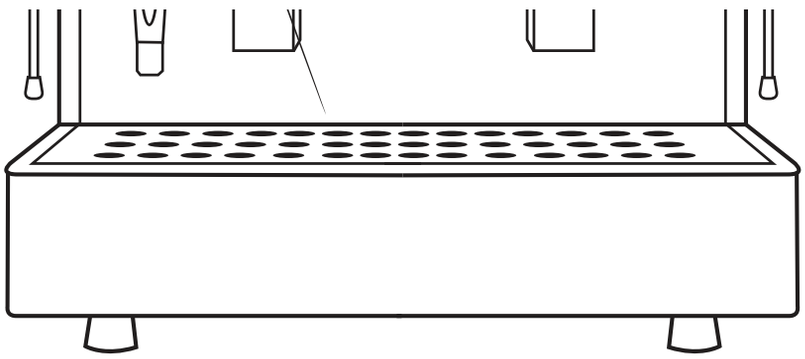


1) Before turning on the machine please select which fuel you would like to use via the switch to the right of the right hand group. Click the switch towards you for Electric and away from you for Gas.

Note: If using an inverter, ensure the switch is on “GAS”, otherwise the unit will overload.

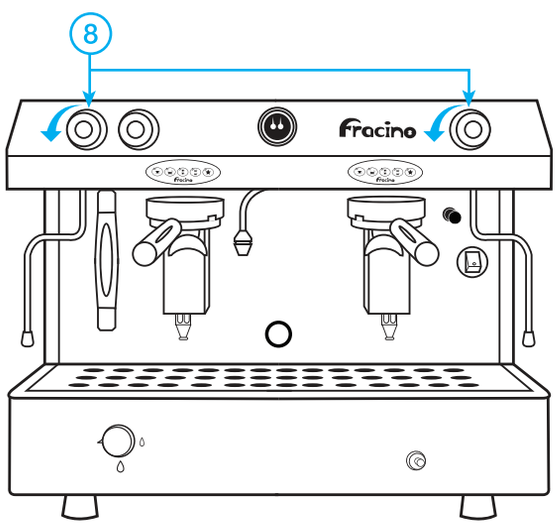


2) Switch the machine on via the on/off switch. **3)** Open the steam valve to allow the air to vent.



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 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 be 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.

Steam pressure should be set at 1.0 – 1.2 BAR as shown on right hand side of the pressure gauge. Adjustment is done via the top screw on the control valve.

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.

Ⓓ Technical Data

Gas operating pressure at appliance test point

Gas	Operating Pressure	Heat Input
Butane G30	28mbar/11.2” WG	5.0 KW
Propane G31	37mbar/14.8” WG	5.0 KW

Injector sizes

Gas	Injector Sizes 1 Group	Injector Sizes 2 Group
Butane G30	0.7mm	57
Propane G31	0.7mm	57

Ⓔ Servicing Parts

Description	Part Number
Burner	FCL305
Gas Cock/FFD 8mm	FCL306
Thermal-couple M8 x 450mm	FCL304
Spark Generator	FCL308
H T lead	FCL308H
Electrode	FCL302
Pilot Assembly	FCL303
Injector	FCL301
Gas Valve Knob	FCL307
Control Valve (complete)	FCL169COM
Electronic Ignition	FCL308ELECTRONIC

* **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
Start Up/Daily Procedure

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

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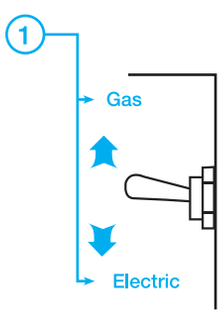
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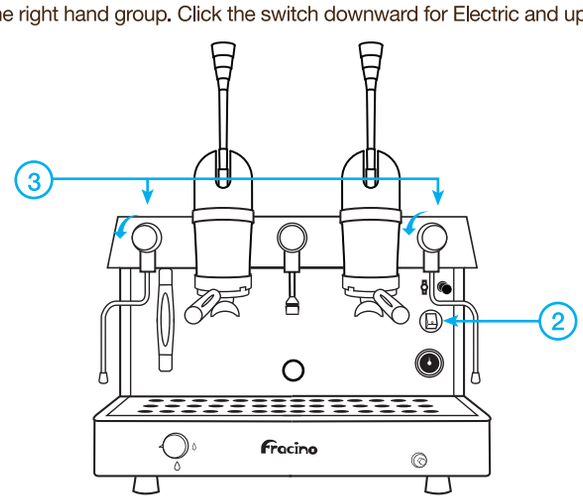
Note: Remove all protective film before use.

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

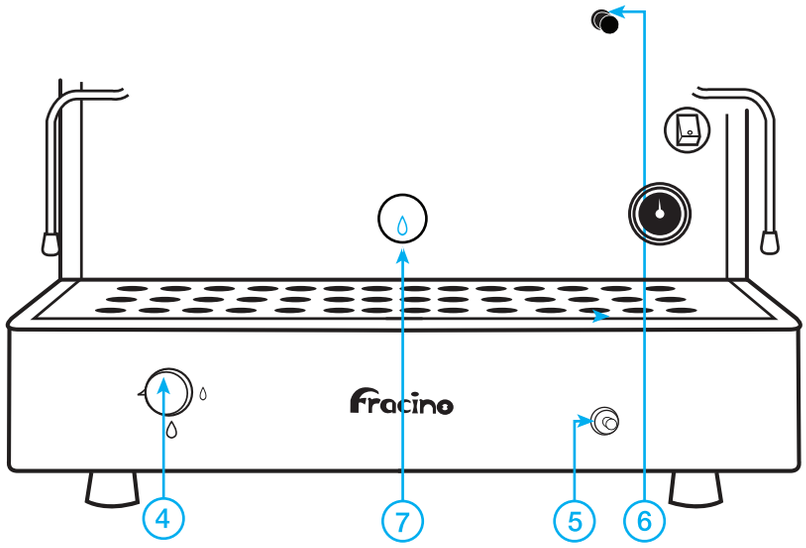
Ⓑ Turning The Machine On



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 downward for Electric and upward for Gas.

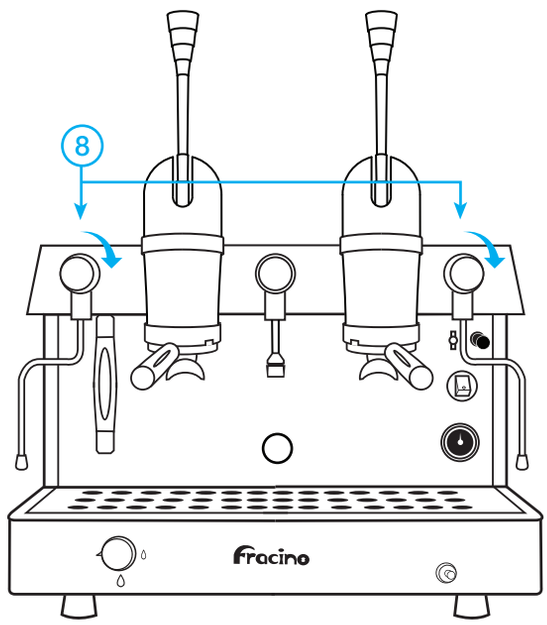


2) Switch the machine on via the on/off switch.
3) Open the steam valve to allow the air to vent.



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 ignition button until a blue flame appears.
7) This can be viewed through the round hole in the 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 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 be 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.

Steam pressure should be set at 1.0 – 1.2 BAR as shown on the pressure gauge. Adjustment is done via the top screw on the control valve.

When the machine is up to pressure the low flame height should be set to burn just 6mm off the top of the burner tube. Adjustment is via the bottom screw on the control valve.

Ⓓ Technical Data

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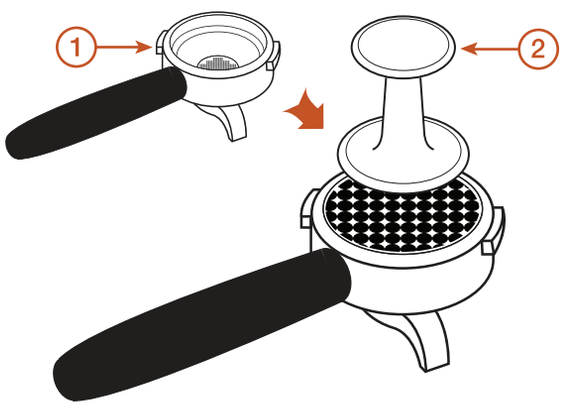
Ⓔ Servicing Parts

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Control Valve (complete)	FCL169COM
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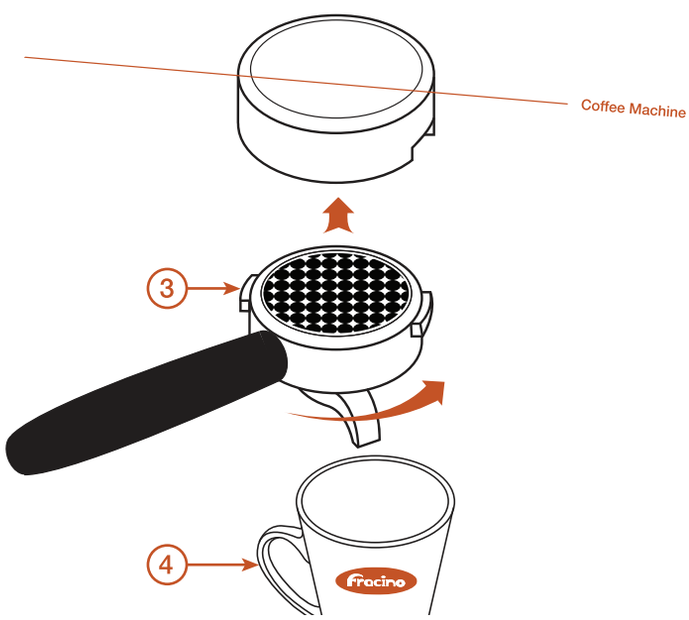
Note: The recommended service interval is 12 months. Service must only be carried out by qualified personnel, who are Gas Safe registered with a COMCAT 2 certificate.

Making Coffee & Programming Coffee Measures

Ⓐ Loading the Filter Holder and Making Coffee



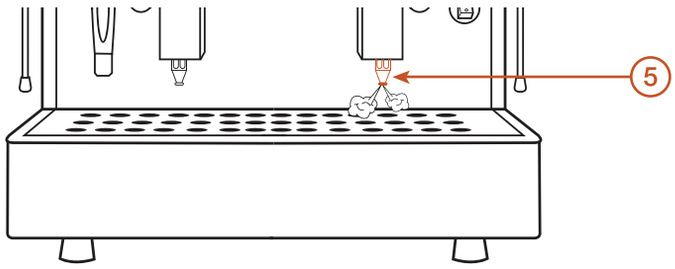
1) Put ground coffee into the filter holder. One shot of coffee for single, two shots for double. Each machine comes with filter holders which have interchangeable filters (single, double and blank) which clip inside the holder. The single filter makes one coffee, the double makes two. The blank filter (solid bottom with no holes) is used for cleaning your group (see cleaning section). **2)** Also supplied is a tamper to level out and compress the coffee granules in the filter holder or use the tamper 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).

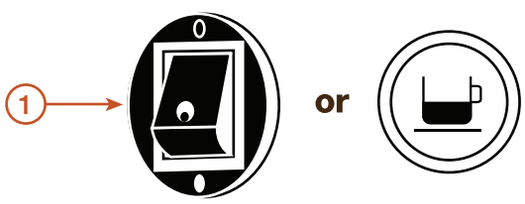
Note: It is important if you have a machine with more than one group that all groups are used equally rather than just one of the groups otherwise the groups not used will stop working.

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.

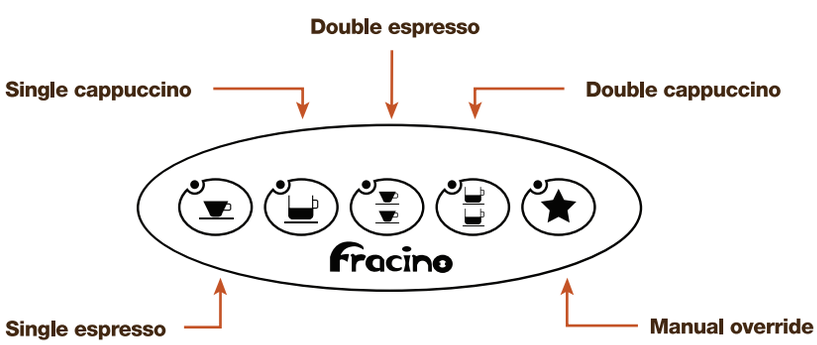
Ⓑ Semi-Automatic Model Coffee Control



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

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.

Ⓒ Electronic/Auto Model Coffee Control



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

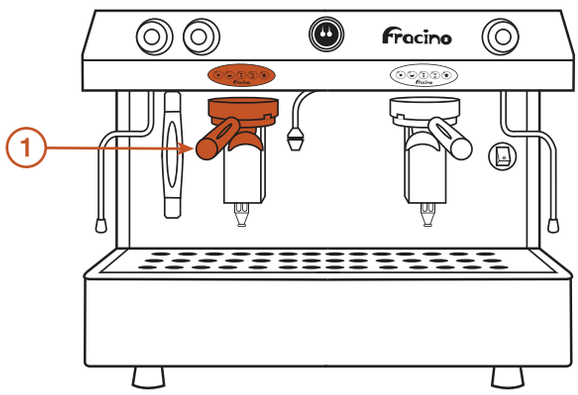
Single cappuccino: use the single filter holder, one shot of coffee, a cappuccino cup and press the single cappuccino button.

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

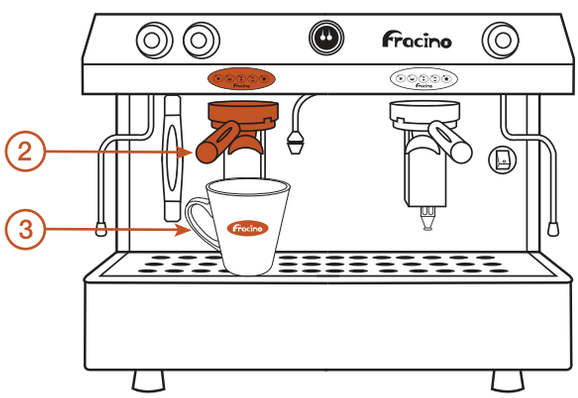
Double cappuccino: use the double filter holder, two shots of coffee, two cappuccino cups and press the double cappuccino button.

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

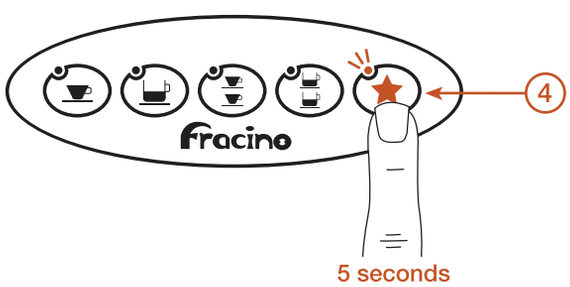
Ⓓ Electronic Programming Coffee Measures



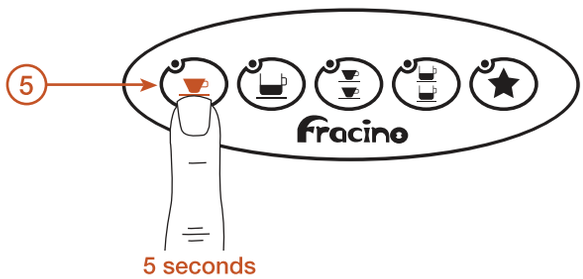
1) Machines with two or more groups are programmed on the left hand group/touch pad. When the process is completed the settings will be stored for all groups. Any groups to the right can be programmed independently by following the same procedure.



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 5 seconds the machine will revert back to the previous settings and you will need to repeat the programming again.

Repeat the process for:

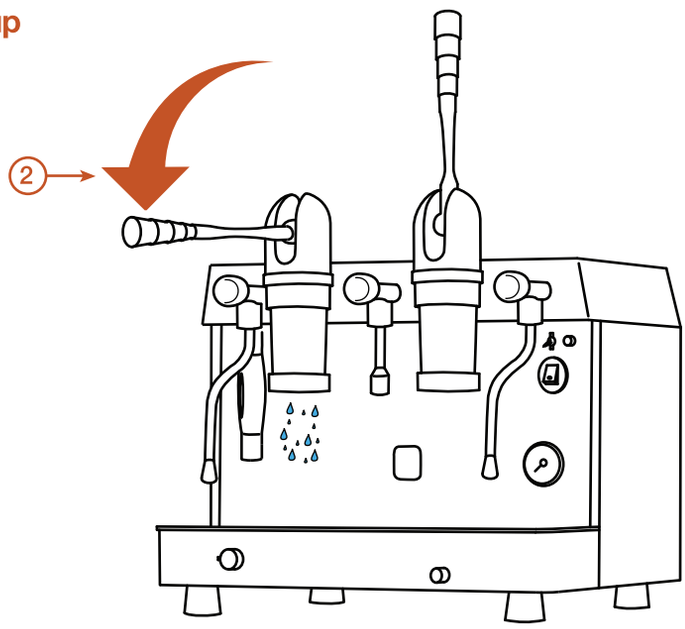
Single cappuccino: use the single filter holder, one shot of coffee, a cappuccino cup and press the single cappuccino button.

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

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

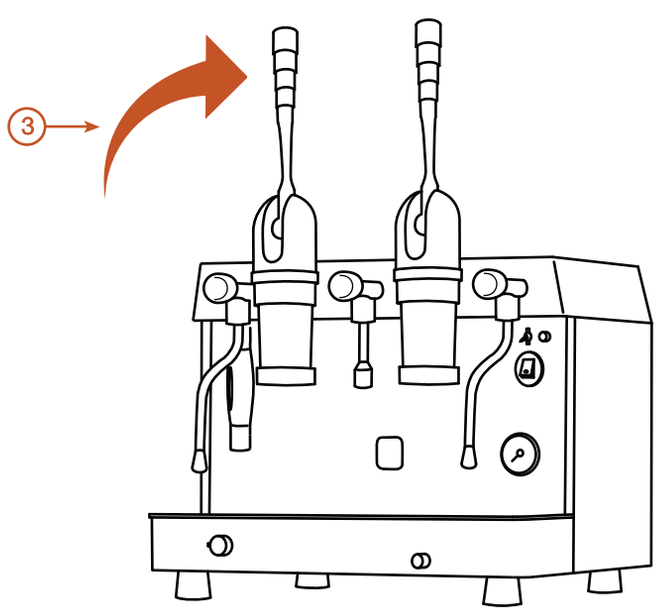
Retro
Making Coffee

Ⓐ Heating the group



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.

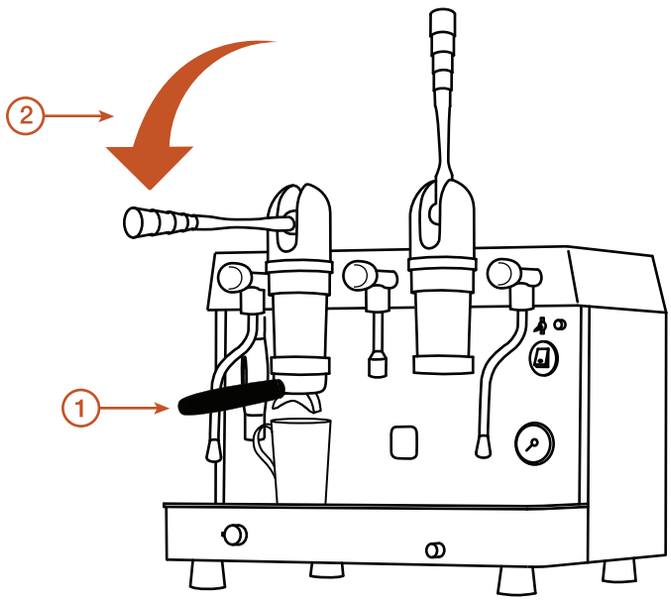


3) Ease the lever back to the upright position.

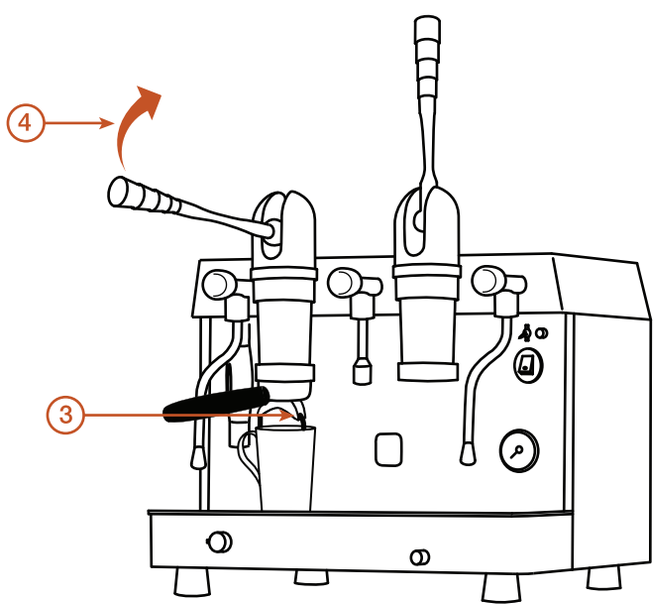
Note: It is important if you have a machine with more than one group that all groups are used equally rather than just one of the groups otherwise the groups not used will stop working.

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

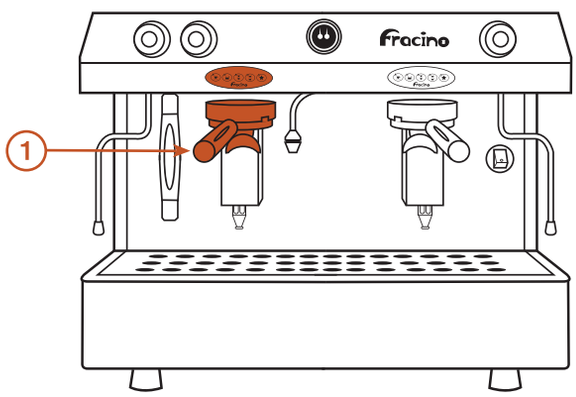


3) Wait for coffee to start to perculate from the filter holder beak for a few seconds.
4) Push the group handle back slightly to unlock from the lower position, let the handle go, the handle will then return slowly to the upright position extracting a single espresso shot.
5) Repeat steps 3 and 4 to extract a second shot/making two cups.

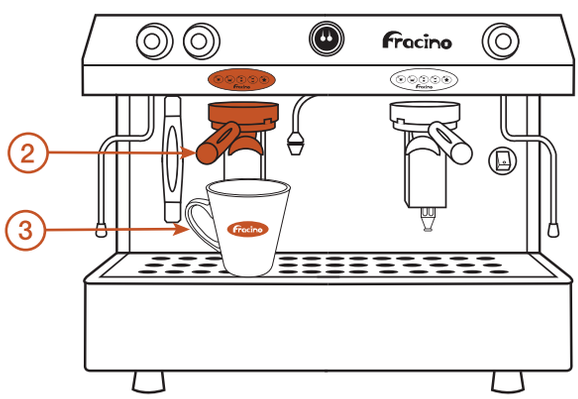
NOTE: Ensure the group handle is back up to its upright position before removing the filter holder.

Romano
Making Coffee

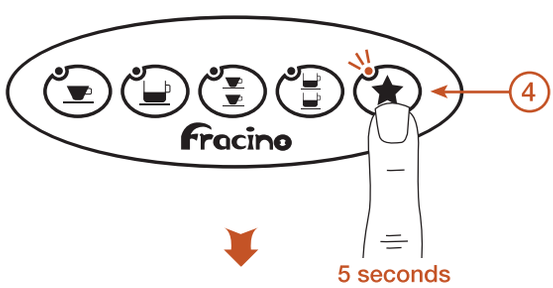
Ⓓ Programming Coffee Measures/ Information Control



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.

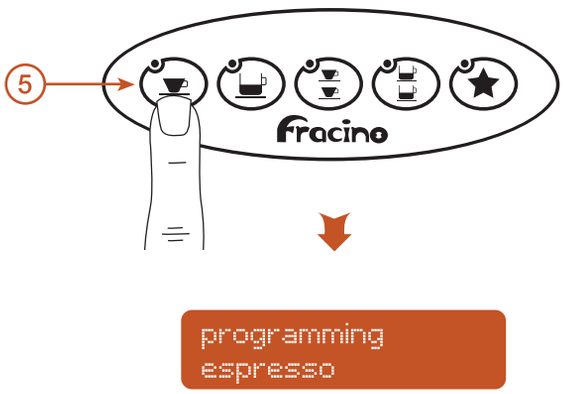


2) Put one shot of coffee into a single filter holder and fit the holder into the left hand group as shown at the start of this section. **3)** Put the espresso cup under the beak.





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:

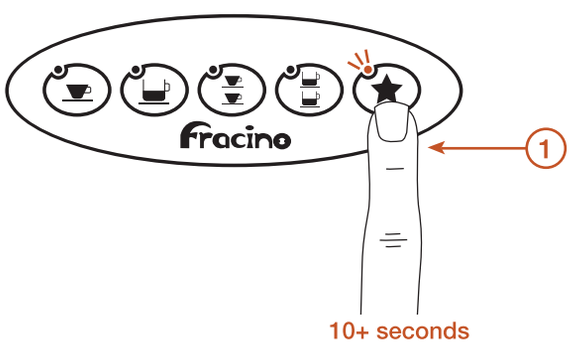
Single cappuccino: use the single filter holder, one shot of coffee, a cappuccino cup and press the single cappuccino button.

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

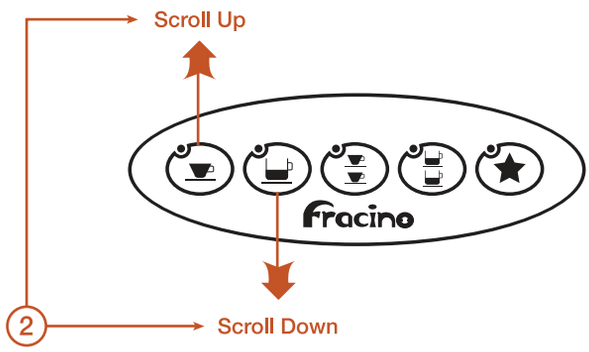
Double cappuccino: use the double filter holder, two shots of coffee, two cappuccino cups and press the double cappuccino button.

Ⓔ 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.

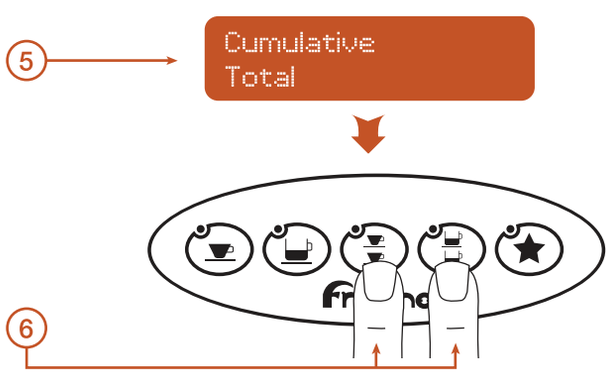


3) The "**CUMULATIVE TOTAL**" will be displayed for each button on the LCD display.

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.

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

e possible causes of this are as follows:
- Blank filter left in filter holder whilst programming.
- Wire/s pulled off flow meter or not making a good connection.
- Flow meter turbine jammed with debris and will not rotate.
- No water flowing i.e. blocked group jet, group solenoid not operating, or water turned off.
- Flow meter wires on the incorrect terminals i.e. input and output crossed.
- Flow meter output wires for each group mixed up/crossed on PCB connection.

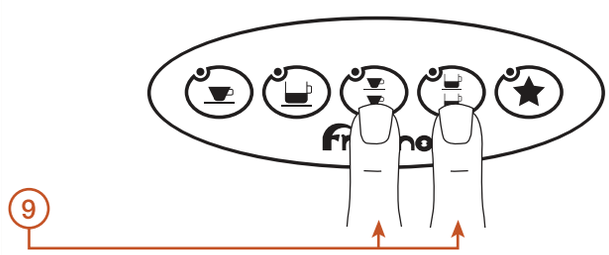
omanos have a low level water probe fitted. This means that the machine can be switched without the need to manually prime the boiler with water as with other models. All achines are fitted with high temperature thermostats to prevent element failure in case of sufficient water level in the boiler and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



Each time the machine takes in water the displays reads “FILLING UP”.



If the display reads “**H2O FILTER**” you need to contact your local service agent or acino on 00 44 (0) 121 328 5757 to have the unit replaced. The technician will then reset e counter.



Re-setting the counter can be done by pressing the double espresso and double ppuccino buttons simultaneously. The display will read “**RESET H2O FILTER OUNTER…WAIT**”. The display will return to “**SELECT DRINK FRACINO**”.

Ⓓ Boiler refilling time out



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.

Ⓔ The Flow Meter Alarm



11) 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.

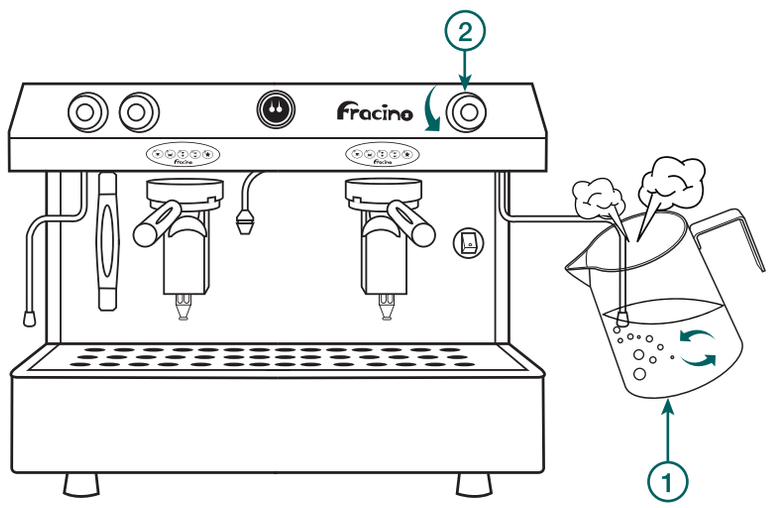
Possible causes are:

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.

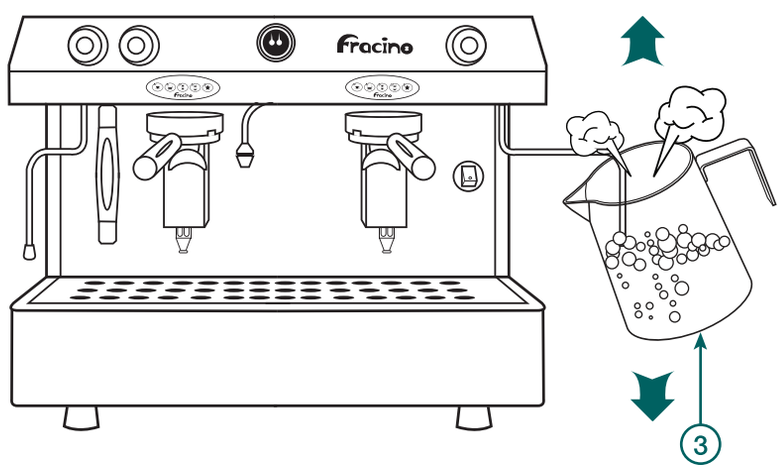
If after one minute the signal does not return the machine will automatically turn the group off.

Steaming & Frothing Milk

Ⓐ Steaming/Frothing Technique



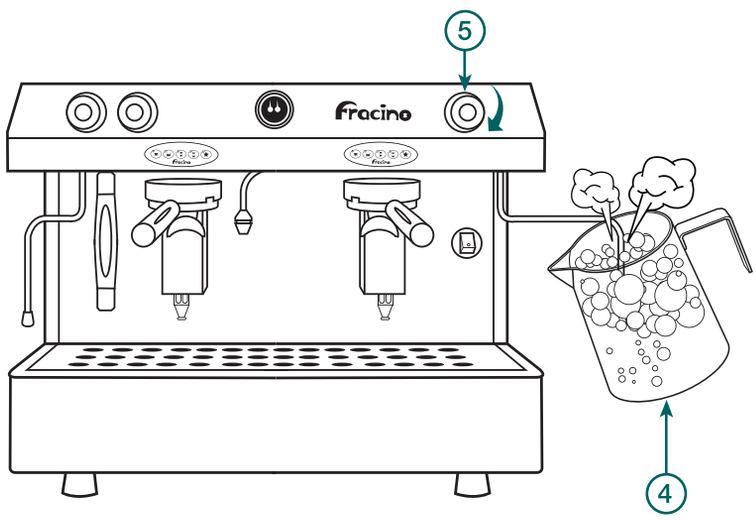
1) Fill 1/3 of a jug with fresh cold milk. Then insert the steam tube into the milk with the nozzle below the surface of milk. **2)** Fully open the steam valve. Place the steam tube to the front of the jug to help the milk circulate and froth.



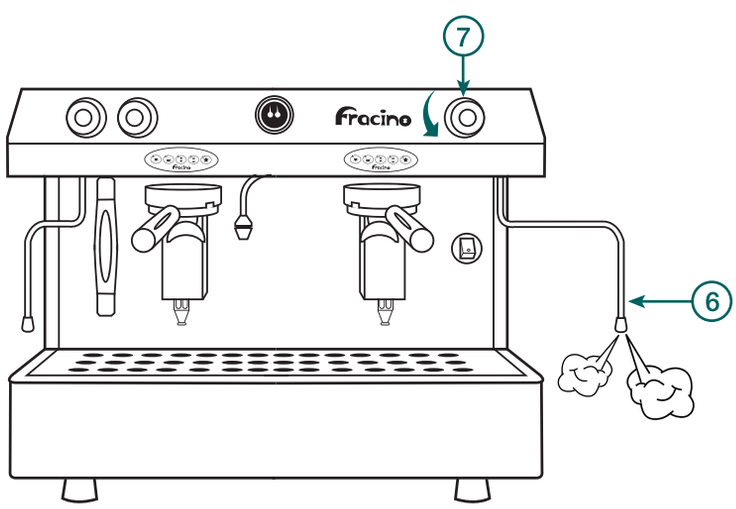
3) Move the jug gently up and down so that the tip of the steam nozzle is in the top 25mm of the milk to incorporate air into the milk and to create a froth. As the milk foams move the jug up to heat the milk.

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

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.



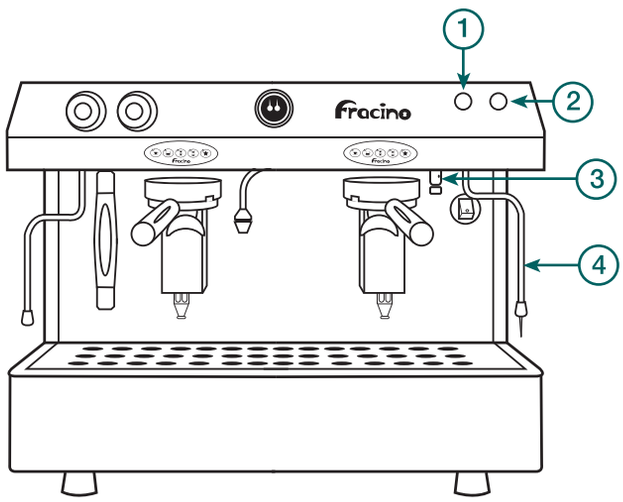
4) When the ‘tone’ changes it is an indication that the milk is about to boil. Alternatively you can use a jug thermometer and heat to the required temperature of 70-75°C **5)** At this point turn off the steam. DO NOT ALLOW THE MILK TO BOIL AS IT WILL GO FLAT. The milk should have risen to almost fill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

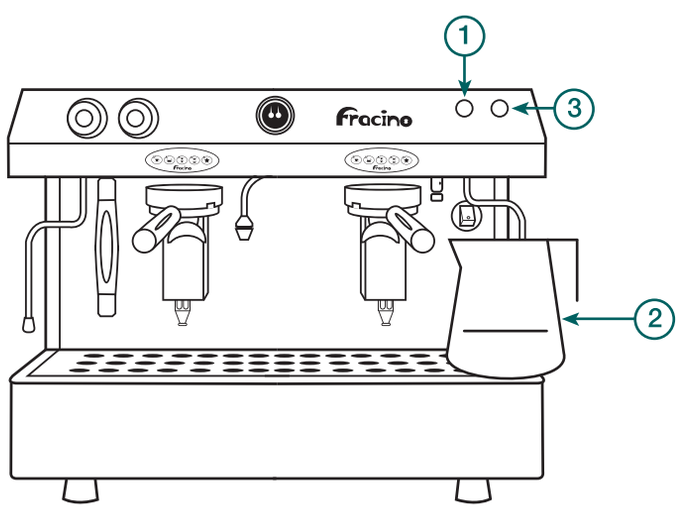
Steaming/
F.A.S.T. - Fracino Automatic Steam Temperature

Ⓐ FAST Steam Overview



1) Cappuccino/Latte selector switch
2) Start cycle switch
3) Air intake adjustment valve
4) FAST Steam tube

Ⓑ 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.

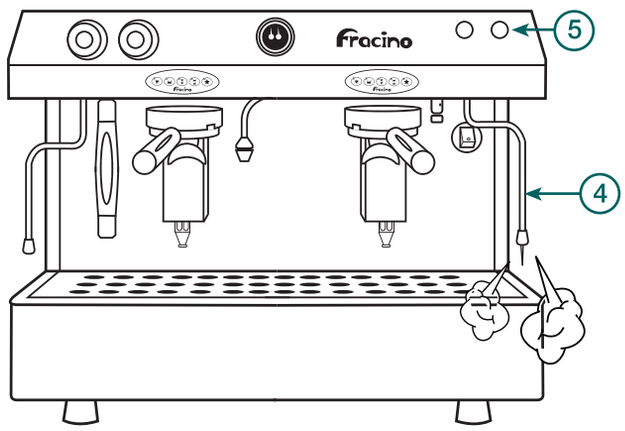


Latte Cappuccino

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.

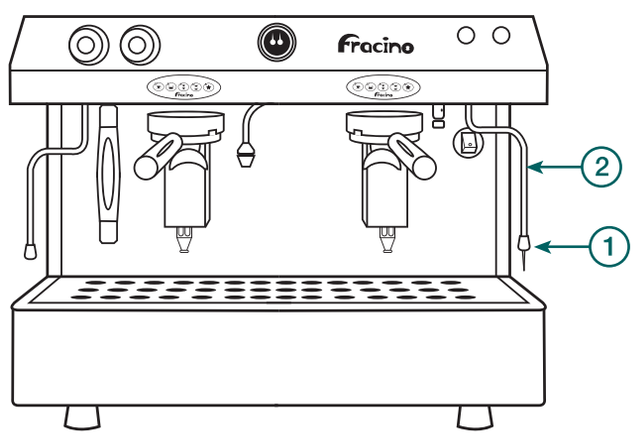
4) Wipe clean the tube with a damp cloth to remove any milk residue

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.

© FAST Steam Daily Cleaning

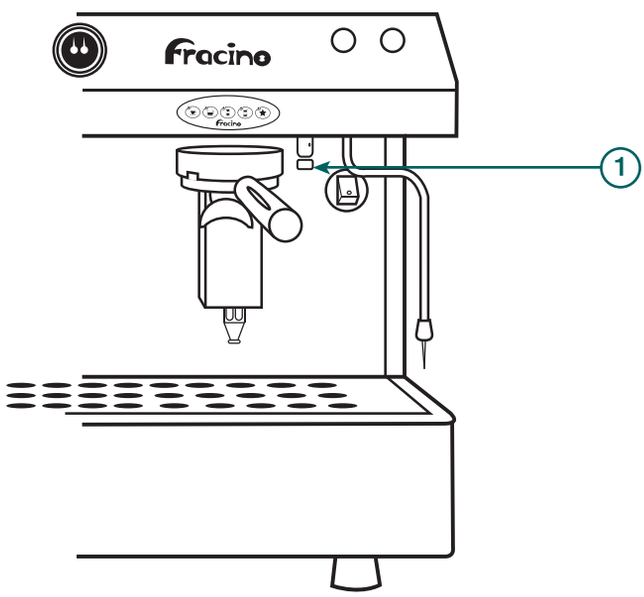


1) Unscrew the nozzle from the tube and clean in warm water - check the holes in the nozzle are clear. If they have become blocked clear them with a paper clip.

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.

3) Soak the tube in Fracino milk frother cleaning solution and follow instructions.

Ⓓ FAST Steam Adjustment



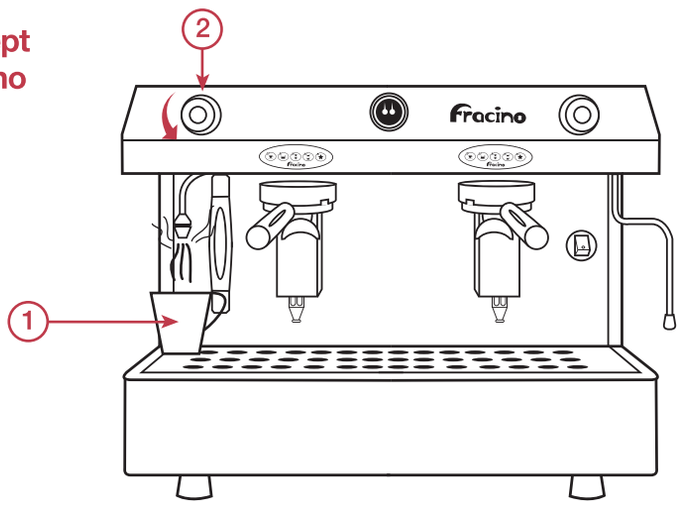
When the Cappuccino mode is selected, the amount of air entering the system can be adjusted. This is so that the consistency of the frothed milk can be adjusted.

1) Turning the valve clock-wise will allow more air in to the system, creating more foam. Turning the valve anti-clockwise will reduce the amount of air entering the system.

Note: turning the valve anti-clockwise until it is tight prevents air entering the system and will have the same effect as having the Latte mode selected.

Hot Water Valve

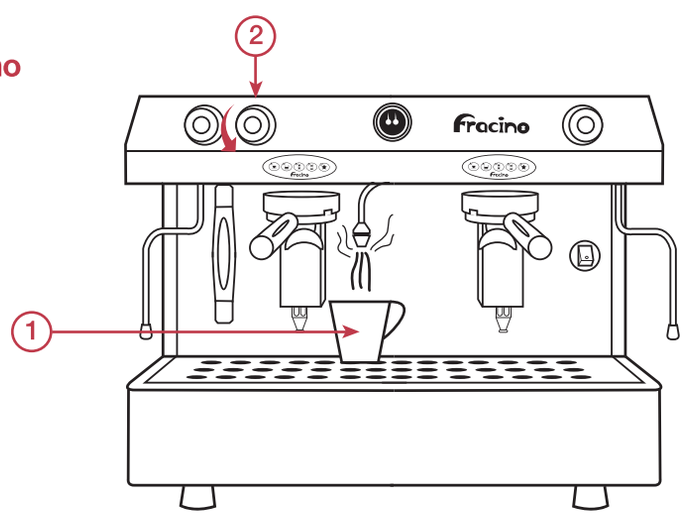
Ⓐ Hot Water All Machines except Contempo/Romano



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.

Ⓑ Hot Water Contempo/Romano

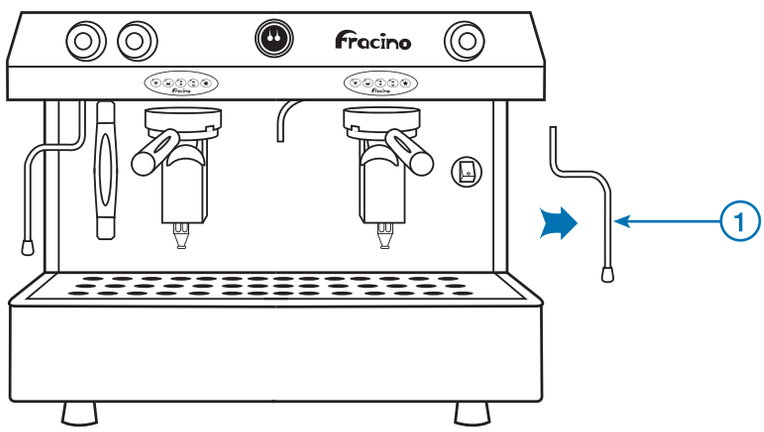


1) Place a cup/pot on the drip tray, under the hot water water nozzle which is located between groups one and two on the Contempo and Romano.
2) Open the Water valve by turning the knob anti-clockwise.

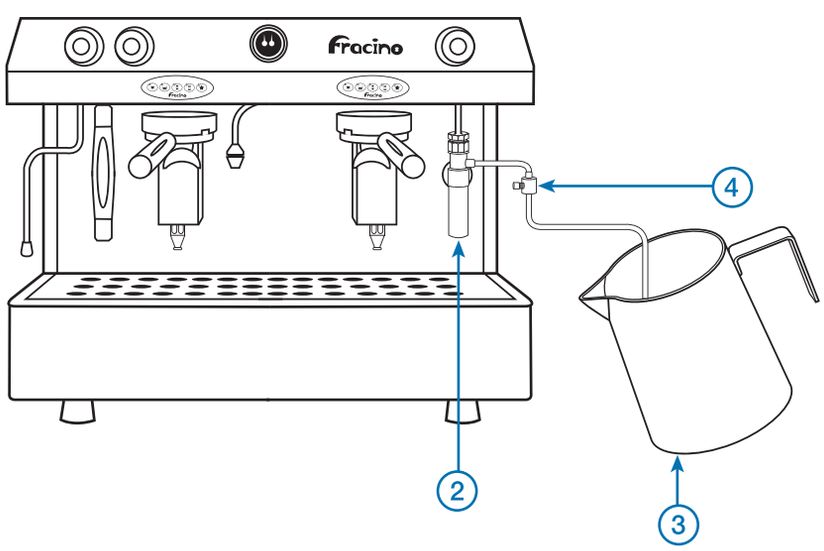
Warning: Do not hold the cup/pot when dispensing hot water, the water is extremely hot which presents a risk of scalding.

Idea Rapido
MilkFrother

Ⓐ Frother Connection



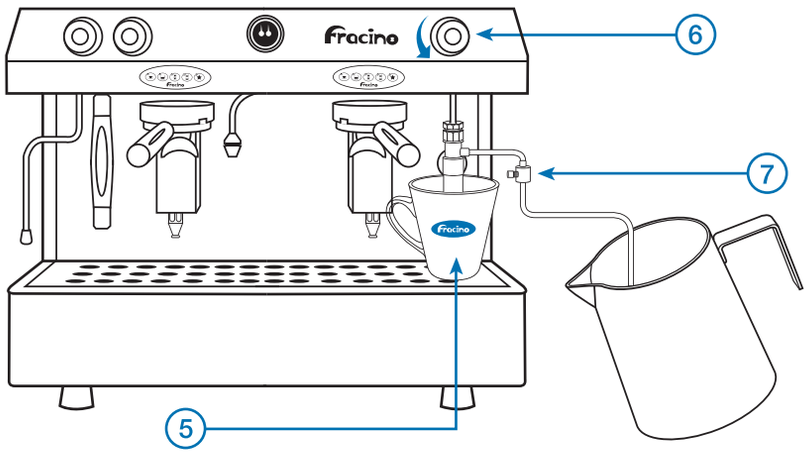
1) Make sure the machine is off and has cooled down sufficiently then remove either the left or right steam tube depending on which side you prefer to attach the Rapido Idea frother and attach the short steam tube in place of the standard tube.



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.

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

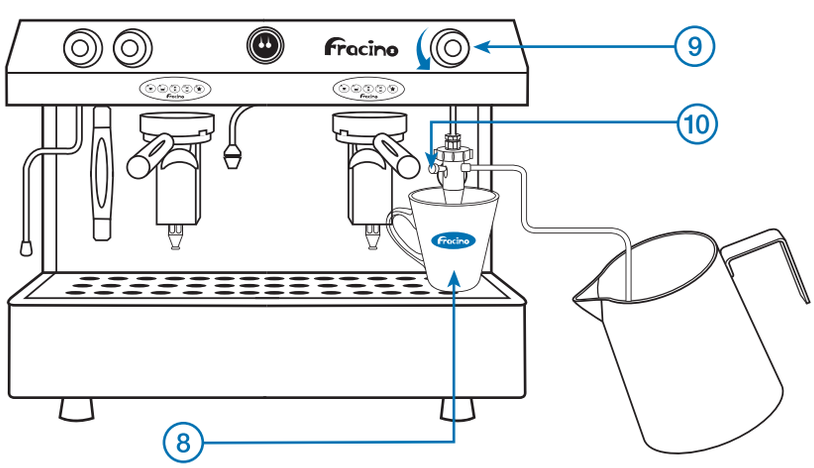
Ⓑ Operating Idea Rapido Frother



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

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

Ⓒ Operating Cappuccino Boy Frother



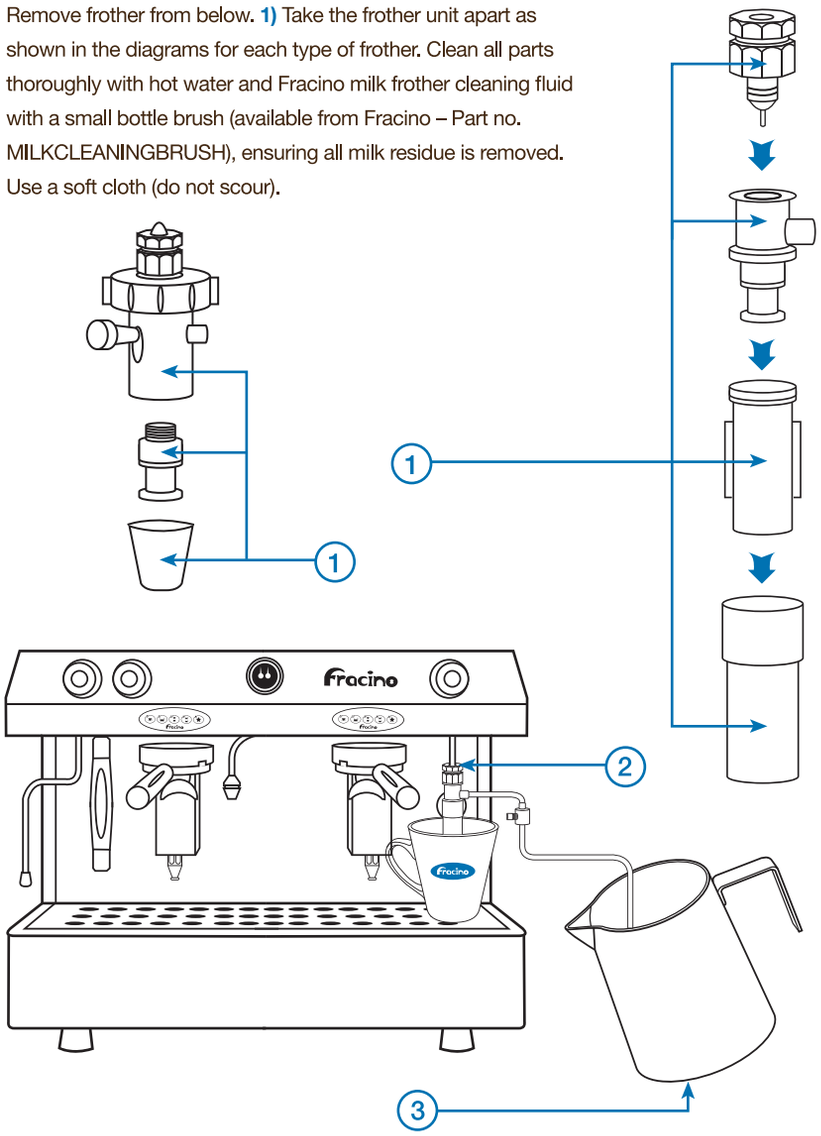
8) Place the cup you are using to make your chosen drink under the frother nozzle. **9)** Open the steam valve to push steam through the frother. **10)** When you have got the required amount of frothed milk close the steam valve.

✱ **Note:** Turning the air adjustment screw **10)** anti-clockwise allows more air in to the system creating more frothy milk, which is ideal for cappuccino. Turning the air adjustment screw clockwise reduces the amount of air in the system creating less froth, which is ideal for latte. Screwing the adjustment screw in completely will give hot milk only.

Cleaning

Ⓐ 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 scour).



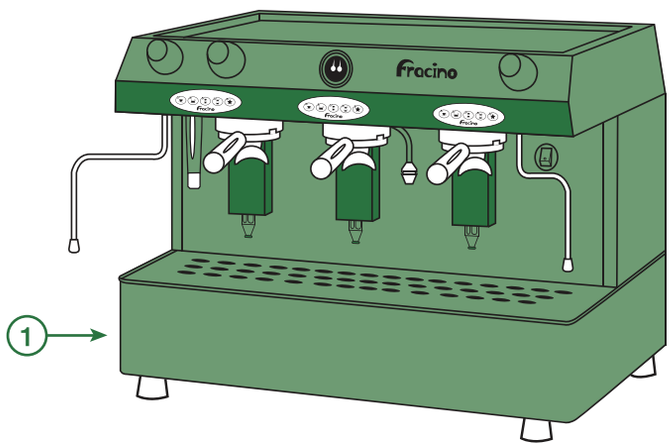
2) Reconnect the frother 3) To clean out the frother mix a solution of Fracino milk frother cleaning fluid with hot water in a 250ml jug. Run the machine as if frothing milk to clear any milk residue. Repeat this process again with hot water to remove any cleaning fluid from the frother. If it blocks or the frother does not work properly strip as shown above and soak the parts in Fracino milk frother cleaning fluid. 4) The cappuccino boy has a self sterilising function to clean the milk feed tube. To do this turn the locking ring clockwise to close, ensure the milk feed tube is not in milk, open the steam valve which will force steam down the milk feed tube.

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

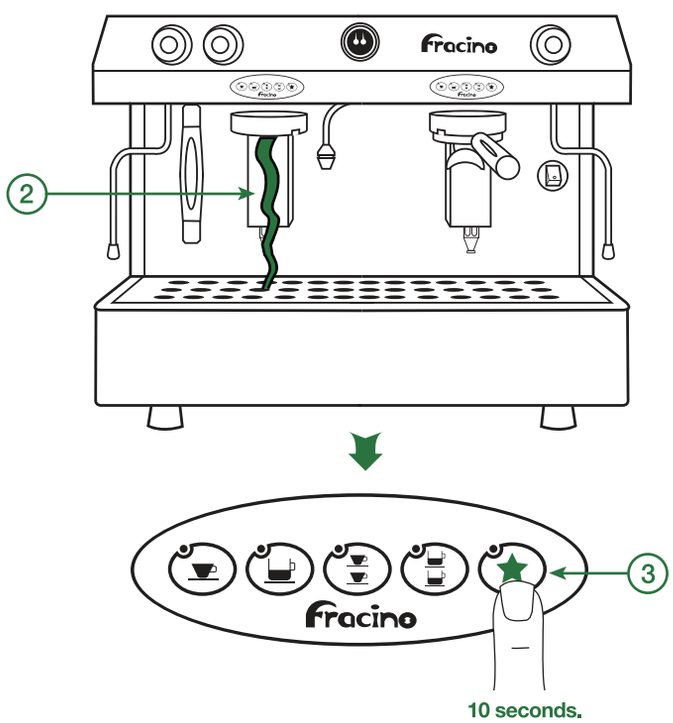
Note: If above procedure has been followed and milk is still not frothing, try a different carton/brand of milk. It is the fat content that affects the froth and, as no two cartons of milk have the same fat content, it is advisable to try at least a different carton and preferably a different brand.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

Cleaning and Storage

Ⓐ Daily Cleaning

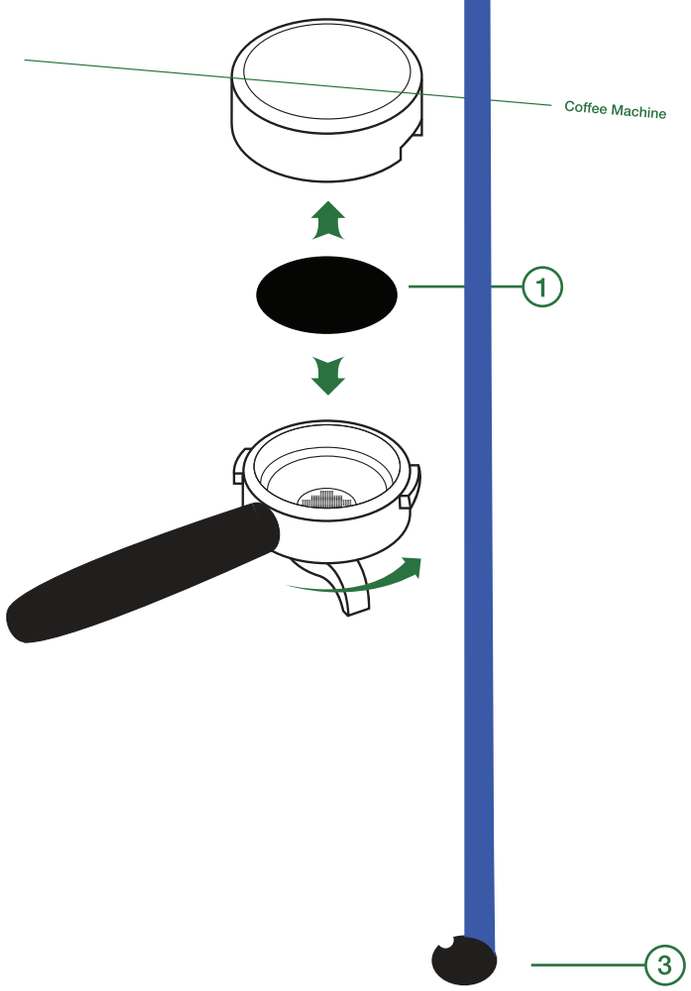


1) Wipe the outer casing of the machine with a soft damp cloth (do not use a scouring pad). Use a shower plate brush to dislodge dried coffee particles in the group and around the filter holder washer to prevent a build up of coffee. (brushes can be obtained from Fracino, part no. FC54).



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



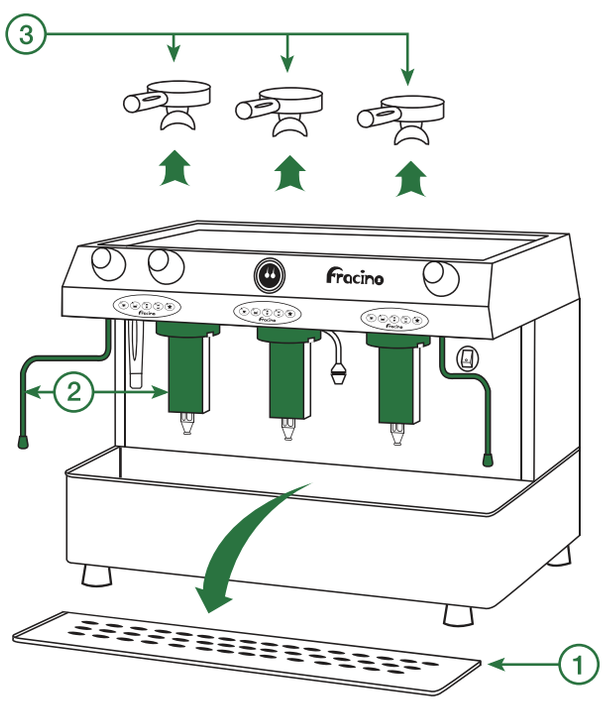
On a daily basis the back washing process should be done using Fracino Liquid Quartz detergent to reduce the build up of coffee in the groups and solenoid valves. This can be purchased through your dealer or from Fracino direct (part no. DET/LIQUID) Put half a cap of detergent into the blank insert and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

Ⓓ 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.

Ⓔ 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, flow meter, 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 replace with new parts.

4) If in doubt, contact Fracino direct to arrange to have a trained service engineer inspect the appliance.

Ⓕ Special precautions for maintenance

Warnings :

1) Maintenance, other than regular cleaning, should only be performed by trained personnel/service engineers. Failure to use untrained engineers may invalidate warranty

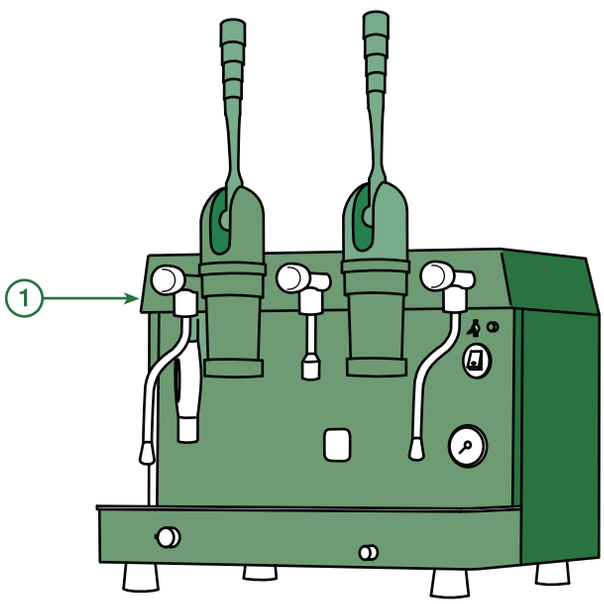
2) Ensure the appliance has been fully isolated from the mains power supply before removing any body panels.

3) Allow the appliance to cool for at least an hour before removing any body panels.

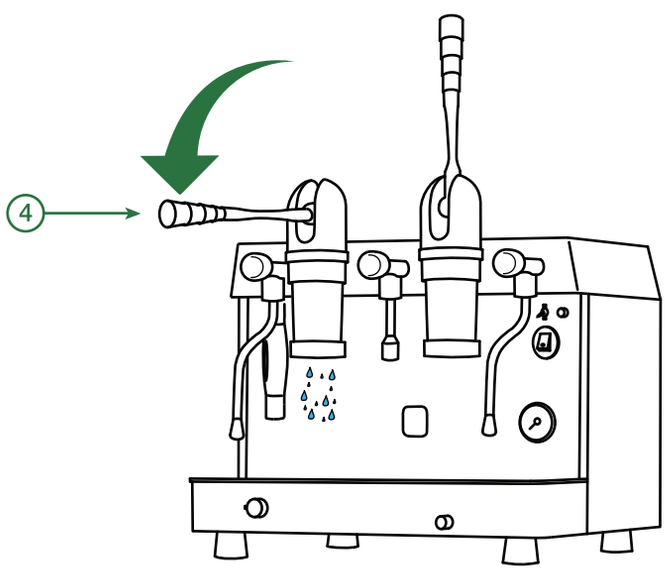
4) Ensure the boiler is de-pressurised by opening the steam valve(s).

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 to 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



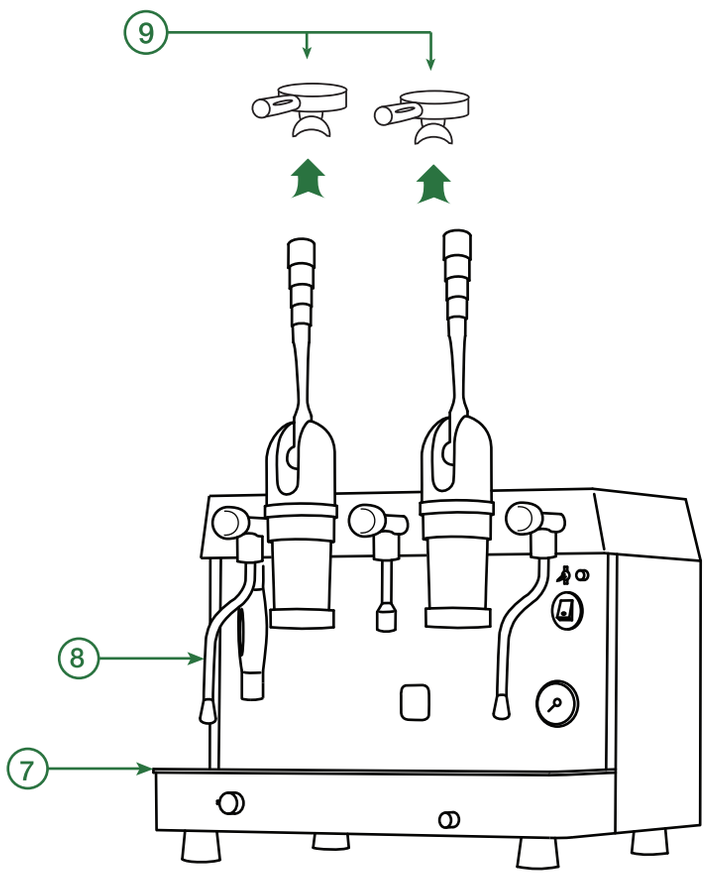
3) Remove the filter holders from the group and clean in liqiud quartz and warm water, then rinse well in warm water.

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.

5) Ease the lever back to the upright position

6) Repeat on both groups.



7) Lift out the outer and inner drip tray. Clean both sides in warm soapy water. Do not use a scouring pad.

8) 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.

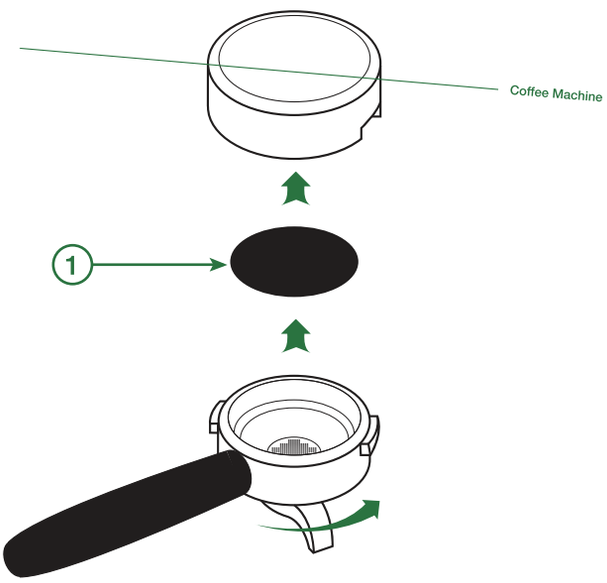
9) Remove filter holders. Wipe the inside of the filter holders and run clean hot water through to clear coffee residue.

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

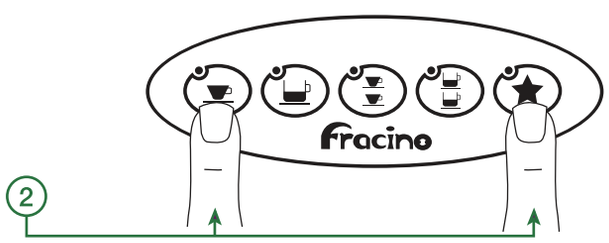
Warning: At no time should you attempt to back wash the group with a blank filter. Unlike a semi-automatic or automatic espresso coffee machine, a blank filter will jam the group handle and may cause damage or injury in trying to free the mechanism.

Romano Cleaning

Ⓐ Automatic Group Cleaning Cycle



1) Romano coffee machines have a unique automatic cleaning cycle programme in the electronics enabling the operator to place the blank filter into each group in turn.



2) The cleaning function is enabled by pressing the star button and holding and simultaneously pressing the espresso button.

This will pulse the group solenoid valve and back wash the group. The use of Fracino Liquid Quartz is highly recommended for this purpose.

When the cycle has finished remove the filter holder and repeat using fresh water until the exhaust at the back of the group vents clear water.



3) The display will read "**WASHING GROUP**". The machine will revert back to normal mode when the cleaning cycle has finished.

Warranty

Ⓐ 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.

Ⓑ 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 grouts 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 or limescale.

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.

Warning

1) At no time should anything be removed to expose wires.

2) Remember to turn off power and water supply before removing the trays.

3) Always treat the machine with respect, 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 and pressure switches or other safety devices may cause serious injury and/or damage to the appliance.

V.2.0



CE

Fracino®

"Frankly the finest for cappuccino"

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