

Gebrauch und Instandhaltung
Use and maintenance
Uso y manutención
Uso e manutenção

SILVIA

Macchina per caffè
Machine à café
Kaffeemaschinen
Coffee machine
Máquina para café
Máquina para café



IT

Gentile cliente,

grazie per averci accordato la Sua fiducia.

Siamo sicuri che il prodotto che Lei ha acquistato risponderà in pieno alle Sue aspettative, come tutti gli altri articoli della produzione RANCILIO. Il prodotto che Lei si accinge ad usare il risultato di approfonditi studi e meticolose sperimentazioni fatte dalla RANCILIO per offrirLe quanto di più funzionale, sicuro ed apprezzabile, anche sotto il profilo del design, si possa trovare sul mercato. Il libretto di istruzioni per il corretto uso e manutenzione della macchina La aiuterà a sfruttare al meglio le sue elevatissime possibilità e prestazioni.

Con l'augurio di poterLa sempre annoverare tra i nostri clienti, Le auguriamo una buona lettura.

FR

Cher Client,

Nous Vous remercions pour Votre confiance.

Nous sommes certains que le produit que Vous avez acheté correspondra entièrement à Vos desirs, comme du reste tous les articles de la production RANCILIO. Le produit que Vous allez employer est le résultat d'études approfondies et de méticuleux essais effectués par RANCILIO afin de pouvoir Vous offrir le produit le plus fonctionnel, le plus sûr et le plus remarquable, également du point de vue design, que l'on puisse trouver sur le marché. Le petit livre d'instructions pour l'emploi correct et l'entretien de la machine Vous aidera à tirer le maximum de ses grandes possibilités et performances. Nous sommes certains que nos explications sont claires et espérances, cher client, mériteront Votre fidélité.

DE

Sehr geehrte Kundin/sehr geehrter Kunde,

Zuerst möchten wir Ihnen für das uns entgegengebrachte Vertrauen danken.

Wir hoffen, dass das von Ihnen gekaufte Produkt Ihren Erwartungen in jeder Hinsicht entsprechen wird wie übrigens auch all unsere anderen Erzeugnisse. Das Produkt das Sie in Gebrauch nehmen werden, ist das Resultat von sorgfältigen von RANCILIO Untersuchungen und Tests, um Ihnen in Bezug auf Funktionalität, Sicherheit, Leistungsfähigkeit sowie Design ein Produkt anbieten zu können, das das Beste auf Markt befindliche ist. Das Buchlein mit den Anweisungen für eine korrekte Bedienung und Wartung der Maschine wird Ihnen behilflich sein, das Beste aus Ihrem Gerät zu machen. Wir hoffen, dass unsere Erklärungen verständlich sind und dass Sie auch in Zukunft zu unseren Kunden zählen dürfen.

Mit freundlichen Grüßen.

EN

Dear Customer

First of all, thank you choosing RANCILIO.

We are confident that the product you have purchased will come up to all your expectations just as all our other products are designed to do. The product that you are about to use is the outcome of painstaking research and tests. The Rancilio's consistency assures quite sure that the equipment we have supplied you with, is the most functional, safe and satisfactory of its kind to be found on the market, as regards both its design and its efficiency. The booklet of instructions for its correct use and maintenance will help you to get the best possible service out of your machine. We trust you will find our explanations clear and we may continue, in the future, to count you among our esteemed customers.

ES

Muy estimado cliente:

muchas gracias por habernos acordado Su confianza.

Estamos seguros que el producto que Ud. ha adquirido responderá seguramente a Sus esperanzas, así como a por todos los demás artículos RANCILIO fabrica. El producto que Ud. se apresta a utilizar es el resultado de particulares estudios y pruebas meticolosas hechas por la firma RANCILIO para ofrecerle un producto funcional, seguro y apreciable, también por lo que se refiere al design, seguramente uno de los mejores que Ud. pueda encontrar en comercio. El manual de instrucciones para utilizar correctamente y efectuar la manutención de la máquina, la ayudará a disfrutar a lo máximo las elevadas posibilidades y prestaciones de la misma. Mientras confiamos que Ud. siga siendo siempre Cliente nuestro, le deseamos una provechosa lectura.

PT

Prezado Cliente

Obrigado por nos ter dado a sua confiança.

Temos certeza que o produto que Voc comprou responderá totalmente as suas expectativas, como todos os outros artigos da produção RANCILIO. O produto que Voc está para usar o resultado de estudos profundos e experiências meticolosas feitas pela RANCILIO, para oferecer-lhe quanto de mais funcional, seguro e considerável, também sob o perfil do design, que se possa encontrar no mercado. O manual de instruções para o uso correto e manutenção da máquina lhe ajudará a desfrutar ao máximo as suas elevadíssimas possibilidades e desempenhos.



coffeeing the World

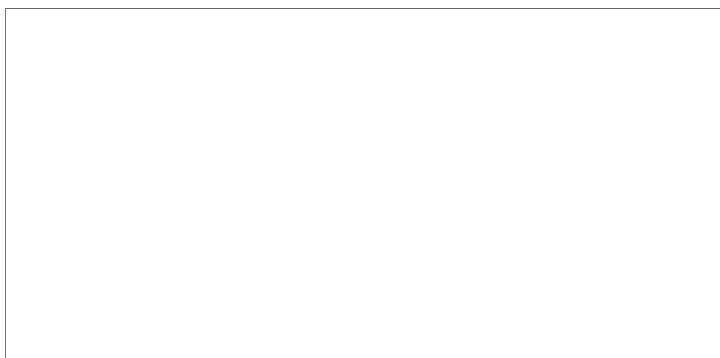
20010 Villastanza di Parabiago (MI)

Viale della Repubblica 40

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EG-KONFORMITÄTSERLÄUTERUNG - E C DECLARATION OF CONFORMITY
DECLARACIÓN DE CONFORMIDAD CE - DECLARAÇÃO DE CONFORMIDADE CE**

Noi **RANCILIO** Macchine per caffè S.p.A.

Dichiariamo sotto la nostra responsabilità che il prodotto: **Macchina per caffè per uso familiare**
 Déclarons, sous notre responsabilité, que le produit : **Machine à café d'utilisation domestique**
 Wir erklären auf unsere Verantwortung, daß das Produkt: **Kaffeemaschine für Hausgebrauch**
 Declare under our responsibility that the product: **Espresso coffee maker for household use**
 Declaramos bajo nuestra responsabilidad que el producto: **Máquina para café de uso familiar**
 Declaramos sob a nossa responsabilidade que o produto: **Máquina para café para uso familiar**



al quale si riferita questa Dichiarazione, secondo quanto prescritto dalle direttive specifiche:
 à laquelle se réfère cette déclaration, selon les prescriptions des directives spécifiques.
 auf das sich diese Erklärung bezieht, Entsprechend der Vorschriften der spezifischen Richtlinien.
 to which this declaration relates is, according to the provisions of the specific directives:
 al cual se refiere esta Declaración, de acuerdo con lo prescrito por las específicas directivas:
 ao qual se refere esta Declaração, segundo quanto prescrito pelas específicas diretrizes:

73/23/CEE, 93/68/CEE

Direttiva Bassa Tensione - Directiva Basse Tension - Niederspannungsrichtlinie - Low Voltage Directive - Directiva Baja Tensión - Diretriz Baixa Tensão:

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conforme alle seguenti norme:
 conforme aux normes suivantes :
 In Übereinstimmung mit den folgenden Normen:
 it complies with the following norms:
 es conforme a las siguientes normas:
 É conforme as seguintes normas:

EN 60335-1, EN 60335-2-1, EN 55014-1, EN 55014-2, EN 61000-3-2, EN 61000-3-3, EN 50366

Norme EN armonizzate - Normes EN harmonisées - Harmonisierte EN-Normen - Harmonized EN norms -
 Normas EN armonizadas - Normas EN Harmonia

Il presidente

La presente dichiarazione perde la sua validità se la macchina viene modificata senza la nostra espressa autorizzazione.
 La présente déclaration perd sa validité dès lors que la machine est modifiée sans notre expresse autorisation.
 Die vorliegende Erklärung verliert ihre Gültigkeit, wenn die Maschine ohne unsere ausdrückliche Genehmigung verändert wird.
 The present declaration will become invalid should the machine be modified without our specific authorization.
 La presente declaración pierde su validez si la máquina es modificada sin nuestra expresa autorización.
 A presente declaração perde a validade se a máquina é modificada sem a nossa expressa autorização.

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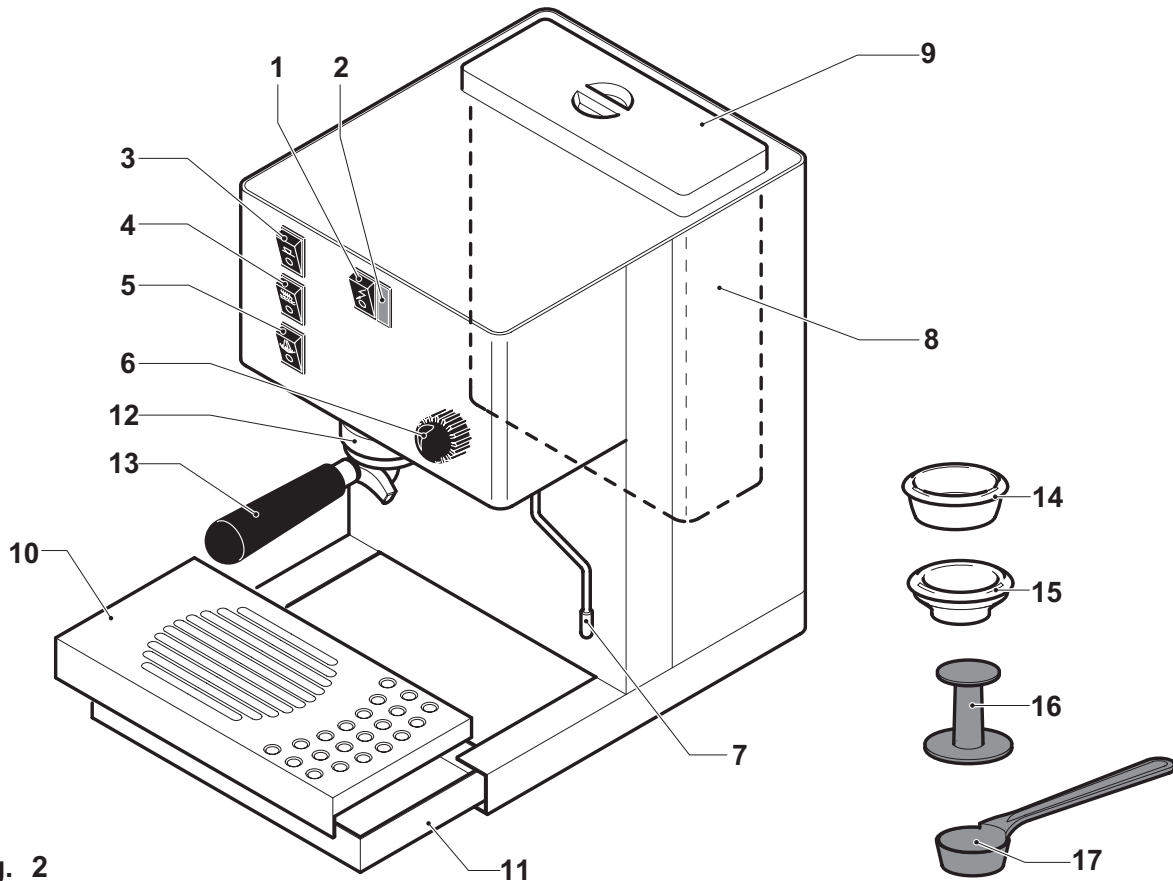


Fig. 2

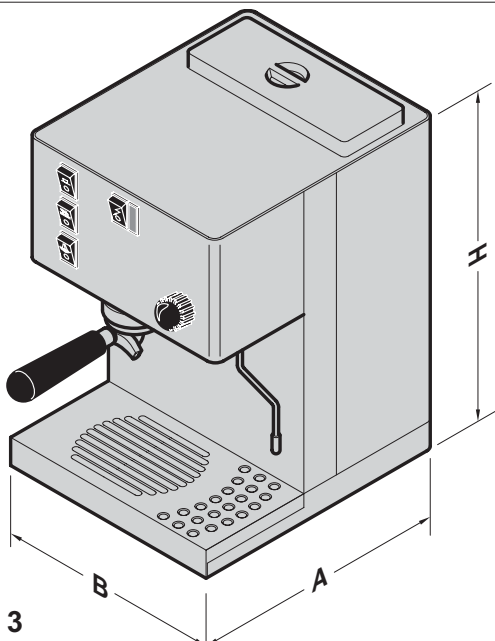


Fig. 3

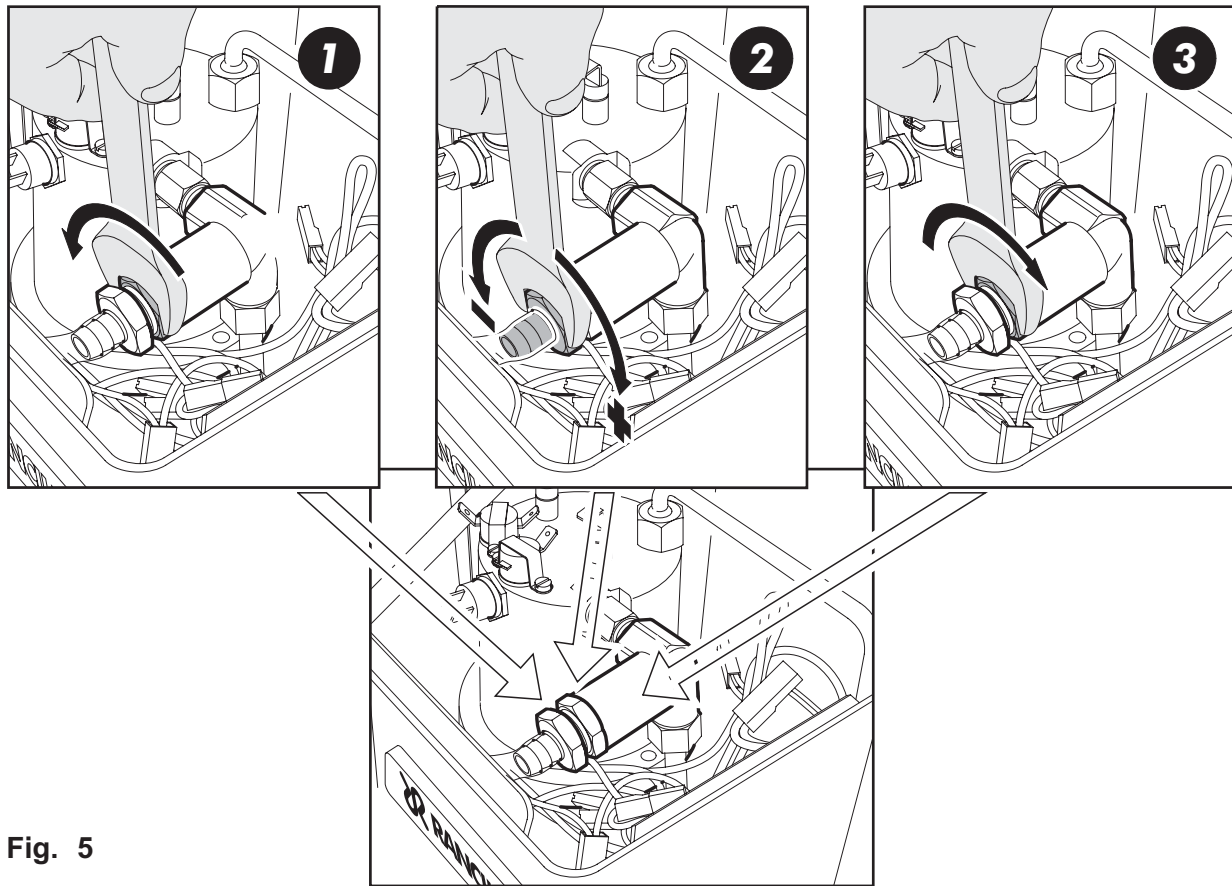
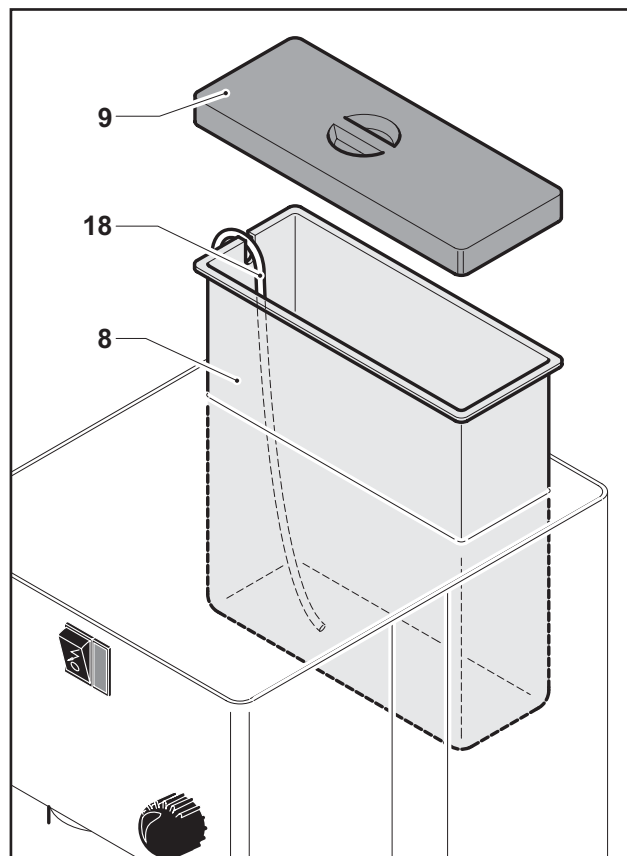
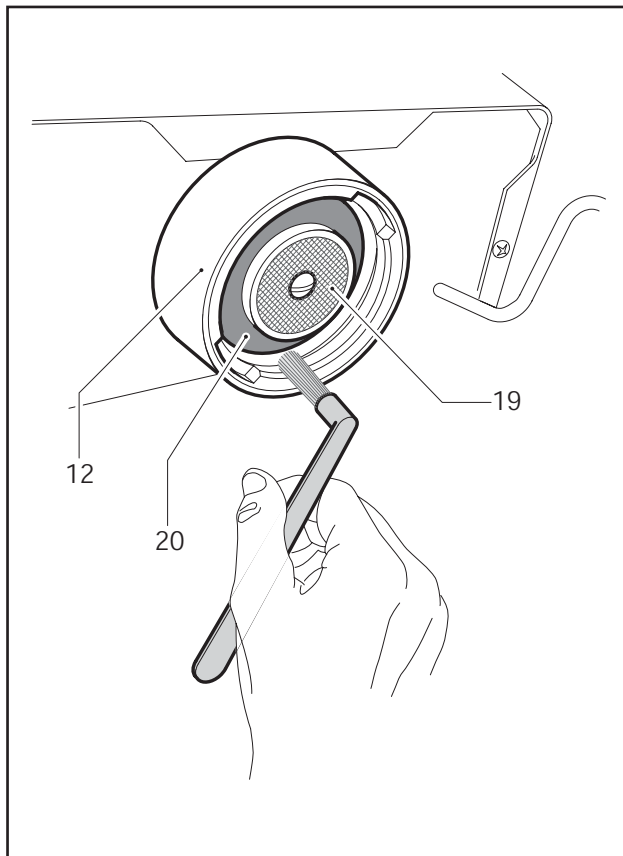


Fig. 5



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EN ENGLISH

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PRODUCT RANGE: **Coffee machine**

MODEL: **SILVIA**

The label illustrated on the cover of this instruction manual corresponds to the identification label placed on the machine.

Label data (Fig.1)

1	Manufacturer
2	Model and version
3	Voltage
4	EC conformity mark (if required)
5	Serial number
6	Boiler data
7	Machine total absorption
8	Protection level
9	Motor power
10	Heating element power
11	Frequency
12	Conformity marks
13	Year of manufacture

Symbols



Warning symbols. The instructions which refer to this symbol must be followed with great care in order to avoid accidents or damage to the machine.

This manual is an integral and essential part of the product and must be delivered to the user. The warnings contained in it must be read carefully, as they supply important indications related to the safety of installation, use and maintenance. Keep this manual for future reference.

1. GENERAL SAFETY RULES

- Any traces of coffee are due to testing of the machine
- The packing elements (plastic bags, expanded polystyrene, nails, cardboard, etc.) must not be left within the reach of children, as they are potential sources of danger.
- Check that the data on the machine corresponds to those of the electrical supply network, before connecting the equipment.
- It is advisable to unwind the supply cable for the whole length to avoid twisting or damages. Do not place the cable near water, liquids or heat sources. The cable must not be damaged (should the cable be damaged, contact qualified personnel to replace it).
- It is inadvisable to use adapters, multiple sockets and/or extensions. When their use is indispensable, only products with certificate of quality (e.g. UL, etc.) may be used. Check that the voltage capacity limit indicated on the adapters exceeds the absorption capacity (A = ampere) of the equipment.
- When in doubt, request an accurate check of the connections by qualified personnel. The wiring system must comply with the following safety regulations:
 - efficient grounding
 - section of conductors suitable for absorption capacity
 - efficient earth leakage protection circuit breaker.
- Do not install the machine near heat sources (oven, cooking stove, fireplace, etc.) or in conditions in which the temperature may not go below 41°F. **IT MUST BE PROTECTED AGAINST FREEZING CONDITIONS.**
- Do not leave the machine exposed to atmospheric agents (rain, sun, etc.) and do not install in damp rooms such as bathrooms.
- In the event of parts replacement, request original spares from an authorized retailer or dealer.
- Keep the packed machine in a dry place, not exposed to atmospheric agents and in conditions in which the temperature will fall below 41°F. Do not stack more than three items of the same kind. Do not place heavy items on the packaging.

Erroneous installation may cause damage to people and things for which the manufacturer cannot be considered responsible.

2. DESCRIPTION

2.1 Assembling information

The machine is composed of a central structure for obtaining espresso and steam/hot water.

The body is made up of a supporting structure in painted iron, suitably covered with stainless-steel panels.

2.2 Protections

Water boiler equipped with spring mechanical valves for over-pressures.

Electro-magnetic pump equipped with thermal protection.

All the moving and heating parts are inside the machine.

2.3 Aerial noise

The noise level does not generally exceed 70dB(A) when the machine is in operation.

2.4 Vibrations

The machine is supplied with rubber vibration-suppressing feet. In normal working conditions, the machine does not produce vibrations harmful to the operator and/or the environment.

Key (Fig.2) :

- 1 Main power switch
- 2 Boiler resistance light
- 3 Coffee delivery switch
- 4 Hot water delivery switch
- 5 Steam delivery switch
- 6 Steam/water knob
- 7 Steam wand
- 8 Water tank
- 9 Lid
- 10 Drip tray
- 11 Discharge drawer
- 12 Coffee dispensing unit (group head)
- 13 Portafilter

Accessories:

- 14 One two-cup portafilter with double spout
- 15 One one-cup filter basket
- 16 Coffee tamper
- 17 Coffee measuring scoop

3. TECHNICAL DATA (Fig.3)

Machine dimensions	A-290 B-325 H-340mm
Packing dimensions	A-430 B-340 H-450
Packing volume	0,06m ³
Net weight	14 kg
Gross weight with packing	15 kg
No. of items	1
Electromagnetic pump	48W
Electricity supply	plate data
Resistance	plate data
Water tank capacity	~ 2 l
Working place temperature	+5° +45° C

4. INTENDED USE

- The machine has been designed and manufactured to obtain espresso and other hot beverages (tea, cappuccino, etc.).
- This machine is only intended for the purposes for which it was designed. Any other use is to be considered unsuitable and therefore dangerous.
- The user must always follow the indications contained in this manual. If the machine is not working properly, switch it off and do not attempt any direct repair. For service, contact the retailer.

The user must not:

- Touch the hot surfaces of the machine with his hands, but use only proper the controls;
- Transport the machine or carry out maintenance operations with the plug connected and when the machine is warm;
- Use the machine if the supply cable is damaged
Touch the machine with wet or damp hands or feet
- Overturn or place the packaging on one side
- Wash the machine with water or vapour jet
- Dip the machine in water or other liquid
- Use the machine when there are children in close proximity
- Allow the machine to be used by children or incapable persons
- Obstruct the aspirations or heat dissipation grills
Place containers with liquids on the machine



It is forbidden to install or use the machine if it is wet or damp.

It is always necessary to request an accurate check by qualified personnel in order to find any possible damages to the electric components.

This machine may be used only for the purposes for which it was designed. It cannot be used to dispense products other than coffee or any non food products.



The manufacturer cannot be held responsible for any damage caused by unsuitable, erroneous or irrational use of the machine.

5. TRANSPORT

5.1. Packaging

The machine must always be transported in the correct position following the instructions on the cardboard box.



Do not turn over the machine or lay it down on its side.

The box also contains separate accessories and technical documentation which must be saved for further consultation.

- Open the top part of the packaging, remove the accessories and then remove the machine from its packaging.
- Check if the machine, the accessories, the electric cable and the plug are in perfect condition. Should one of these parts be damaged, immediately contact the retailer.



The packing elements (plastic bags, expanded polystyrene, nails, cardboard, etc.) must not be left within reach of children as they are potential sources of danger.

Do not dispose of the packing elements in the environment; consign them to firms authorized for their disposal.

6. INSTALLATION

The machine is delivered ready to be installed in accordance to the label data.



Ensure that the electrical supply system has the same features as the machine.

The electrical supply system must be equipped with a GFI (ground-fault interrupt) or a general automatic switch with an efficient grounding system. Should there be no electrical protection element, have a single-pole switch installed by qualified personnel, as outlined by the current safety regulations with a contact opening distance of either equivalent or over 3 mm.

The grounding of the appliance is mandatory.

The manufacturer declines all responsibility in the event of failure to respect the accident prevention norms.

Take care not to damage the supply cable by placing undue weight upon it.

Do not disconnect the machine by pulling the cable, but instead by gripping the plug.

supply and maintenance, the machine is not to be positioned in any recesses or similar difficult positions.

- The machine must be placed on a completely level surface, that is both dry and sufficiently stable and at a height of 80 cm from the ground.
- Position the machine and connect the plug to the power outlet.

6.1. Control description (Fig.4)

1. Main power switch with orange on/off indicator light:
On pressing this switch, when orange light is on, the machine is powered.
2. Boiler resistance light:
This light comes on when the boiler water is being heated.
3. Coffee delivery switch with orange on/off indicator light:
On pressing this switch, when orange light is on, coffee is delivered.
4. Hot water delivery switch with orange on/off indicator light:
On pressing this switch, when orange light is on, the machine is ready to deliver hot water through the steam wand.
5. Steam delivery switch with orange on/off indicator light:
On pressing this switch, when the orange light is on, the machine is ready to deliver steam.
6. Hot water/steam delivery knob:
With switch (4) engaged, on turning the knob hot water comes out of the steam wand.
With switch (5) engaged, on turning the knob, steam comes out of the steam wand.



Note: Switches 4 and 5 must be used separately (water cannot be taken at the same time as steam or vice versa).

7. STARTING UP

7.1. Filling (Fig. 2)

Fill the water tank before using the machine and when it is necessary (always switch off the machine)

- Open the lid (9) and pour about 2 litres of water into the tank (use drinking water, softened if possible).
- Close the lid (9) making sure that the rubber water delivery tube (18) is at the bottom of the tank.

Fill the water tank before using the machine, after a long period of inactivity or when the tank is empty.

- Detach the portafilter (13), turn the steam knob counter-clockwise to open the steam tap (6), then press the main switch (1) together with the coffee delivery switch (3).
- When the water comes out of the steam wand (7), turn the steam knob clockwise to close the steam tap (6) and allow water to escape from group head (12) for a few seconds, then switch off the coffee delivery switch (3).
If water fails to come out after 30 seconds repeat the operation.
- Insert the portafilter (13) and wait until the machine heats up and reaches the correct temperature.



On using the machine for the first time, allow about ½ a litre of water to go through the machine in order to rinse the unit.

8. FUNCTION

8.1. Machine heating

To be undertaken on starting up (machine cold)

- Ensure you have water in the tank.
- Press main power switch (1); indicator light (2) comes on



Never deliver steam longer than 4-5 minutes without filling the boiler water

- Wait until the machine reaches working temperature (when indicator light (2) goes off)

8.2. Coffee preparation

- Detach the portafilter (13) from its slot by turning it in a clockwise direction and pulling in a downward motion.
- Using the measurement scoop (17) supplied, fill the filter with either one or two measurements of coffee according to the inserted filter (14/15).
- Press the coffee using tamper (16).
- Re-connect and tighten the portafilter (13) in its slot by turning it in a counter-clockwise direction.
- Position your espresso cup(s) under the exit outlets of the portafilter (13).
- Press the coffee delivery switch (3); delivery will begin after a few seconds. On obtaining the required amount turn off switch (3).



Check frequently the water level in tank (8) in order to avoid causing the pump to pull in air during coffee delivery (which is noisy). If this should happen, immediately switch off the coffee delivery switch (3), fill the water tank and repeat the "starting up" operations.

It is recommended to pay attention to the hot parts of the machine, especially the delivery group and the steam outlet steam wand. Never put your hands under the group or under the steam outlet while the machine is working.



Silvia is designed for installation of our coffee pod kit. For further information, please contact your dealer accordingly.

- Press the steam switch (5), wait a few seconds and then open the steam tap (6) to allow any condensed water to be expelled from the steam wand (7). Close the tap (6) again.
- Wait about 30 seconds, then immerse the steam wand (7) in the liquid to be heated. Open the steam tap (6), the steam will come out and heat the liquid to the desired temperature.



Never deliver steam longer than 4-5 minutes without filling the boiler water

- Once the heating of the liquid is complete, discharge a little steam to clean out the sprayer hole in steam wand (7).
- Turn off the steam switch (5) and clean the steam wand (7) with a damp cloth.
- Fill up the water in the tank (see relative paragraph 8.6)

Fill a steam pitcher approximately half-full with milk

- Immerse about half of the steam wand (7) in the liquid, open steam tap (6) and heat the milk to the desired temperature.
- Close steam tap (6), remove steam wand (7) from container.
- Restore the water level in the boiler (see relative paragraph 8.6).

8.5. Hot water delivery

- Position a container under the steam wand (7).
- Open the steam tap (6) and discharge any steam present in the boiler.
- Press water delivery switch (4) and take the necessary amount of water.
- Close steam tap (6) and turn off water delivery switch (4) .

8.6. Refilling water in the boiler

- Check that switches (4) and (5) are off and that the portafilter (13) is disconnected;
- Press coffee delivery switch (3) and wait for the water to come out of group head (12)
- Turn off coffee delivery switch (3).
- In the event of a dangerous situation immediately turn off all the switches including main power and unplug the machine from the power source.

8.7. P ump pressure adjustment (Fig.5)

Warning! *This operation must strictly be conducted only by qualified technical personnel.*

To adjust the water pump pressure, unplug the machine so that it powers down completely. Wait until it has completely cooled down, then remove the top cover element by screwing out the relative lock screws. Once machine is open, proceed as follows:

- 1 Loosen the lock nut.
- 2 Act on the flexible hose connector fitting as illustrated i.e. screw it in to increase pressure or screw it out to decrease pressure. Take care to screw the connector fitting either in or out by maximum one turn.
- 3 Once the adjustment operation is complete, screw the lock nut back on again to close the connecting nozzle into position. Place the top cover element back on and lock the relative screws back in again.

9. MAINTENANCE

*All maintenance operations must be carried out with the machine off and cold and with the power plug disconnected.
Use a damp cloth or sponge for cleaning. Do not use any metallic or abrasive materials for cleaning (such as scourers, metal brushes, needles or detergents).*

9.1. Daily (Fig.5)

- Clean the bodywork, the steam wand* (7), the diffuser (19) and the cup-base seal (20) of group head (12).
- Check and clean the discharge drawer (11) as required.
- Rinse filters (14/15) and the portafilter (13) using hot water and a cloth or sponge.

It is very important to clean the steam wand (7) with a damp cloth or sponge after each use, as well as discharging any milk residue from the wand by opening the steam tap (6) briefly, then closing again.

9.2. Periodically or after a period of intensive machine use

Do the following in addition to the "Daily" operations:

- Immerse filters (14/15) and the portafilter (13) in boiling water for a few minutes to allow the coffee grease to dissolve, then remove using a sponge or a cloth.
- Periodically use a special espresso machine-cleaning product.



Carefully follow the instructions on the cleaning products' packaging. For information concerning the choice of the cleaning product, contact the retailer.

- Clean water tank (8), carefully immerse water-delivery tube (18) (Fig.6) as far as possible into the water tank.

10. PLACING OUT OF ACTION

10.1. Temporary

- Empty the water tank (8) and the remaining water in the boiler.
- Turn off all the switches and disconnect the power plug.
- Carry out the necessary maintenance operations.
- Place the machine in a dry place, away from atmospheric agents and of exclusive access (avoid leaving it in the reach of minors or untrained persons).

10.2. Definitive

Do the following in addition to the "Temporarily placing out of service" actions:

- Cut the power cable,
- Wrap cardboard or other material around the machine and consign to the authorized personnel (authorized refuse disposal center or used material collection center).

11. POSSIBLE PROBLEMS



In the event of damage to the power supply cable, contact an authorized service company for replacement as a special tool is required.

The scrap materials used for processing or maintenance should be placed in containers and sent to special collection centers, unless they are biodegradable or non-polluting.

Operations to be carried out by the user after having disconnected the electrical supply:

A) The machine fails to start:

- Check whether the power plug is connected
- Check that the power is on and that the GFI (ground-fault interrupt) or the main switch is engaged
- Check the conditions of the plug and the power cable, should they be damaged have them replaced by authorized personnel

B) Machine fails to deliver coffee

- The water tank is empty; fill it
- The boiler has not refilled after using the steam element

C) Machine fails to deliver hot water and/or steam:

- The water tank is empty; fill it
- The boiler has not been refilled after using the steam element
- Clogged nozzle: clean the steam delivery nozzle

D) Irregular coffee delivery:

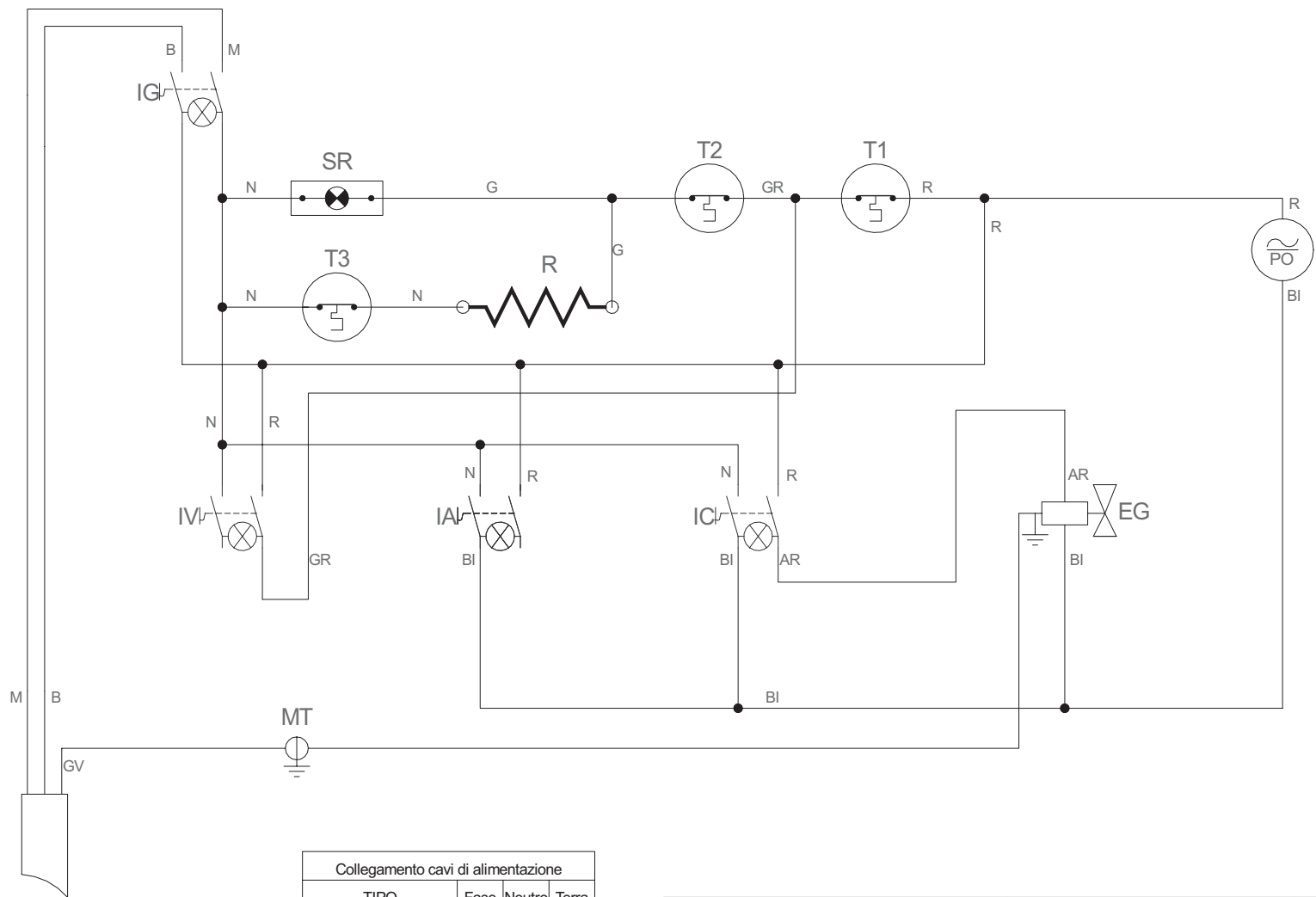
- Rinse the portafilter
- Rinse the dispersion screen by running water through the group head (12) – to do so, press the coffee delivery switch (3)
- Check that your grind is neither too coarse nor too fine.

In the event of all problems not specified always detach the power cable, avoid undertaking any further diagnostic operations or direct repair, and contact the retailer or a qualified service company.

For more information and detailed online instructions, please visit our website at www.rancilio.com

**SCHEMI ELETT RICHI
SCHEMAS ELE CTRIQUES
SCHALTPLANE
WIRING DIAGRAMS
ESQUEMAS ELE CTRICOS
ESQUEMA EL ÉTRICO**

IT	FR	DE	EN	ES	PT
GF = Connessione Faston	<i>Connexion faston</i>	Faston-Verbindung	<i>Faston connection</i>	Conesion Faston	<i>Conexão Faston</i>
MT = Morsetto di terra	<i>Borne du sol</i>	Erdklammer	<i>Earth connection</i>	Conexion de tierra	<i>Borne do terra</i>
EG = Elettrovalvola gruppo	<i>Electr. du groupe</i>	Gruppenelektroventil	<i>Group electrovalve</i>	Electrovalvula grupo	<i>Válvula Elétrica grupo</i>
P = Pressostato	<i>Pressostat</i>	Pressostat	<i>Pressure</i>	Presostato	<i>Pressão</i>
PS = Pulsante Start Macinino	<i>Buton start moulin doseur</i>	Druckknopf	<i>Grinder start pushbutton</i>	Pulsador de funcionamiento	<i>Teclado do moedor do moedor</i>
IG = Interruttore generale	<i>Interrupteur general</i>	Hauptschalter	<i>Main switch</i>	Interruptor general	<i>Interruptor geral</i>
IV = Interruttore vapore	<i>Interrupteur vapeur</i>	Dampfschalter	<i>Steam switch</i>	Interruptr v apor	<i>Interruptor vapor</i>
IC = Interruttore caffè	<i>Interrupteur caf</i>	Kaffeeschalter	<i>Coffee switch</i>	Interruptr caf	<i>Interruptor caf</i>
IA = Interruttore carico acqua	<i>Interrupteur charge d'eau</i>	Wasserauffllschalter	<i>Water fill switch</i>	Interruptor carga agua	<i>Interruptor da água</i>
PO = Pompa a vibrazione	<i>Pompe vibration</i>	Vibrationpumpe	<i>Vibration pump</i>	Bmbador vibr acin	<i>Bomba con vibração</i>
TM = Termico interno motore macinino	<i>Protect.thermique interne au moteur du moulin</i>	Motorthermoschutz Malwerk	<i>Grinder motor thermal protection</i>	Termostato de seguridad molinillo	<i>Termostato interno do motor moedor</i>
TMP = Termico esterno pompa vibrazione	<i>Protect.thermique externe de la pompe de vibrage</i>	Thermoschutz Pumpe	<i>Vibration pump thermal protection</i>	Termostato esterno bomba vibracion	<i>Termostato fora bomba con vibração</i>
MM = Motore macinino	<i>Moteur moulin a caf</i>	Kaffeemuhlemotor	<i>Coffe-grinder motor</i>	Motor molinillo caf	<i>Motor moedor</i>
MO = Morsettiera allacciamento	<i>Boit a bornes pour branchement</i>	Anschlussklemmleiste	<i>Mains power connection</i>	Bloque de terminales	<i>Conj. bornes ligação</i>
R = Resistenza caldaia	<i>Resistance chaudiere</i>	Kesselheizung	<i>Boiler heating resistance</i>	Resistencia caldera	<i>Resistencia da caldeira</i>
T1 = Termostato 100°	<i>Thermostat 100°</i>	Thermostat 100°	<i>Thermostat 100°</i>	Termostato 100°	<i>Termostato 100°</i>
T2 = Termostato 140°	<i>Thermostat 140°</i>	Thermostat 140°	<i>Thermostat 140°</i>	Termostato 140°	<i>Termostato 140°</i>
T3 = Termostato 165°	<i>Thermostat 165°</i>	Thermostat 165°	<i>Thermostat 165°</i>	Termostato 165°	<i>Termostato 165°</i>
SL = Spia livello basso acqua	<i>Voyant manque d'eau</i>	Wassermangel kontrollampe	<i>Low water level indicator</i>	Indicador por falta agua	<i>Indicador nivelado baixo de água</i>
D = Disgiuntore	<i>Disjoncteur</i>	Abschalter	<i>Deyoining device</i>	Disyuntor	<i>Disjuntor</i>
C = Condensatore motore	<i>Condesateur</i>	Kondensator	<i>Motor condenser</i>	Motor condensator	<i>Condensador de motor</i>
RE = Resistenza condensatore	<i>Rsistance condensateur</i>	Widerstand Kondensator	<i>Capacitor discharge resistor</i>	Resistencia condensator	<i>Resistencia condensador</i>
SR = Spia resistenza	<i>Indicateur de rsistance</i>	Widerstand anzeige	<i>Resistance indicator</i>	Indicador de resistencia	<i>Indicador resist ncia</i>
N = Nero	<i>Noir</i>	Schwarz	<i>Black</i>	Negro	<i>Preto</i>
M = Marrone	<i>Marron</i>	Braun	<i>Brown</i>	Marron	<i>Marron</i>
R = Rosso	<i>Rouge</i>	Rot	<i>Red</i>	Rojo	<i>Vermelho</i>
AR = Arancio	<i>Orange</i>	Orange-farbig	<i>Orange</i>	Naranja	<i>Laranja</i>
G = Giallo	<i>Jaune</i>	Gelb	<i>Yellow</i>	Amarillo	<i>Amarelo</i>
V = Verde	<i>Vert</i>	Gruen	<i>Green</i>	Verde	<i>Verde</i>
B = Blu	<i>Bleu</i>	Blau	<i>Blue</i>	Azul	<i>Azul</i>
GR = Grigio	<i>Gris</i>	Grau	<i>Gray</i>	Gris	<i>Cinza</i>
BI = Bianco	<i>Blanc</i>	Weiss	<i>White</i>	Blanco	<i>Branco</i>
GV = Gialloverde	<i>Jaune-vert</i>	Gelb-gruen	<i>Yellow-green</i>	Amarillo-verde	<i>Amarelo-Verde</i>



Collegamento cavi di alimentazione			
TIPO	Fase	Neutro	Terra
220V / 240V	M	B	GV
100V / 120V	N	Bi	V



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