This instruction booklet contains all the necessary information and advice for best possible use and storage of your coffee machine. This booklet refers to the following models:

**Model – CAPRI SAP**
Semiautomatic with continuous dispensing and solenoid valve controlled by rocker switch located on the control panel. Available in 1, 2 group versions.

**Model – CAPRI SED**
Microprocessor-controlled electronic model with programmable dosing through a keypad with indicator lights. Available in 1, 2 group versions.

### SPECIFICATIONS

<table>
<thead>
<tr>
<th>GROUPS</th>
<th>1</th>
<th>2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width mm</td>
<td>430</td>
<td>600</td>
</tr>
<tr>
<td>Depth mm</td>
<td>485</td>
<td>485</td>
</tr>
<tr>
<td>Height mm</td>
<td>505</td>
<td>505</td>
</tr>
<tr>
<td>Capacity litres</td>
<td>4.5</td>
<td>8.6</td>
</tr>
<tr>
<td>Voltage V</td>
<td>120/230/400</td>
<td>120/230/400</td>
</tr>
<tr>
<td>Heating element input kW</td>
<td>1.95/2.4</td>
<td>2.7/4.5</td>
</tr>
<tr>
<td>Electric pump input kW</td>
<td>0.3</td>
<td>0.3</td>
</tr>
<tr>
<td>Solenoid valve input kW</td>
<td>0.0135</td>
<td>0.0225</td>
</tr>
<tr>
<td>Automatic level controller input kW</td>
<td>0.01</td>
<td>0.01</td>
</tr>
<tr>
<td>Boiler design pressure (2 Bar) MPa</td>
<td>0.2</td>
<td>0.2</td>
</tr>
<tr>
<td>Boiler working pressure (0.8-1 Bar) MPa</td>
<td>0.08-0.1</td>
<td>0.08-0.1</td>
</tr>
<tr>
<td>Safety valve calibration pressure (1.8 Bar) MPa</td>
<td>0.18</td>
<td>0.18</td>
</tr>
<tr>
<td>Exchanger design pressure (20 Bar) MPa</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Exchanger safety valve calibration pressure (12 Bar) MPa</td>
<td>1.2</td>
<td>1.2</td>
</tr>
<tr>
<td>Mains water pressure (max) (6 Bar) MPa</td>
<td>0.6</td>
<td>0.6</td>
</tr>
<tr>
<td>Coffee dispensing pressure (8-9 Bar) MPa</td>
<td>0.8/0.9</td>
<td>0.8/0.9</td>
</tr>
</tbody>
</table>

The weighted sound pressure level A of the coffee machine is less than 70dB.

For correct appliance operation and trouble-free maintenance, please read this booklet carefully and comply with the instructions and rules, also referring to the diagrams given in it.

### INSTALLATION

Before installing the appliance ensure that the mains voltage and power correspond to the data given in the specifications table. Take the appliance out of the packaging and put it in its final place of installation ensuring that it is stable and safe and that there is the necessary space for using it.

#### Electrical connection

Connect the power cable to the mains supply through a circuit breaker with suitable capacity. The appliance must also be efficiently earthed.

**N.B. CHECK THAT THE DATA ON THE RATING PLATE CORRESPOND TO YOUR MAINS ELECTRICITY SUPPLY.**

#### Water connection

1) Only cold water must be supplied to the appliances.
2) If the mains water pressure exceeds 6 bar, a pressure reducer must be installed to regulate the outlet pressure to a maximum of 6 bar.
3) Connect the drain hose to the tray, avoiding sharp bends and keeping a sufficient slope for regular flow of the drain water.
4) Connect the 3/8" hose to the mains outlet and then to the water softener and to the appliance.

N.B. A water softener is indispensable for correct appliance operation, best coffee in the cup and long life of the components, since it removes scale and residues from the water that would otherwise shorten their life.

The company is relieved of all and any liability in the event of failure to comply with the above instructions.

USE

Preliminary check

Before using the appliance, check that:
- the plug is inserted properly into the mains power outlet;
- the water filling hose is correctly connected to the mains water outlet, check for leaks and that the water tap is open;
- the drain pipe is positioned in accordance with the preceding instructions.

With a steam tap (B) open, put the on/off switch (D) to position 1 and wait for the water in the boiler to reach the maximum level set by the electronic control. If the boiler does not fill within the set time-out (90 sec.), the pump stops and the indicator lights on the keypad start to blink. In this case put the on/off switch (D) to position 0 and then to position 1 to finish filling the boiler.

Now put the on/off switch (D) to position 2 so that the heating elements are powered and therefore start to heat the water.

Wait for steam to come out the steam nozzle (B), then close the tap and, using the Boiler pressure gauge, check that the pressure has reached and maintains a value of 0.8:1 bar. If it is not on this value, turn the adjusting screw on the pressure switch (+ increase, - decrease, see figure below).

Pressure switch parts:
- Ring
- Membrane unit
- Teflon membrane
- Nut
- Disk with pipe tap
- Grommet
- Screw

Hot water

Ensure that the boiler pressure gauge indicates a pressure of 0.5:1 bar. Turn the tap knob (C) counter-clockwise.

Pay the utmost attention in order to prevent scald burns.

Steam

Except for the 1-group machine that has just one steam nozzle, all the other models have 2 located at the sides. These steam nozzles are recessed but can swivel out thanks to an articulated joint. To dispense steam, just turn the knobs (B) counter-clockwise.

Pay the utmost attention in order to prevent scald burns.

Coffee with Mod. CAPRI SAP

Insert the filter holder (E) into the group head (F) turning the filter holder counter-clockwise. Press button (I), wait for the required quantity of coffee to be dispensed and then put it back to its original position.
Coffee with Mod. CAPRI SED

Insert the filter holder (E) into the group head (F) turning the filter holder counter-clockwise. Select the type of dispensing required on the keypad (M):
M1=One strong/normal coffee.
M2=One normal/weak coffee.
M3=Two strong/normal coffees.
M4=Two normal/weak coffees.
M5=Electronic programming key or continuous manual dispensing.

CLEANING

Filter: after having dispensed the last cup of coffee, the filter and filter holder must be washed with water. If they are damaged, worn or clogged, they should be replaced.
Drip tray and grid: the drip tray and grid should be removed frequently and coffee residues cleaned away.
Water softener: the softener should be periodically regenerated according to the manufacturer’s directions given in the instruction booklet.
External housing: the external housing and the steel parts should be cleaned with sponges and soft cloths to avoid scratching. Only use detergents that do not contain abrasive powders or solvents and do not use steel wool.
 WARNINGS: when using the appliance it is recommended that the various instruments be kept under control, checking that they are in the previously indicated normal working conditions.

APPLIANCE FAILURE

The user must check that this is not due to:
- power failure or blackout.
- lack of mains water supply or no water inside the boiler.
For any other causes, contact a qualified SANREMO After-Sales Service Centre.

BEFORE CARRYING OUT ANY WORK INSIDE THE APPLIANCE OR REMOVING ANY PART OF THE HOUSING, ALWAYS DISCONNECT FROM THE ELECTRICITY SUPPLY.

WARRANTY

Every purchased appliance (keep the receipt, invoice and delivery note) is covered by a statutory guarantee. This warranty envisages the replacement free of charge of parts that are shown to the service centre or manufacturer’s satisfaction to be defective due to faulty materials or workmanship and providing that the appliance has not been misused or tampered with by unauthorised persons or persons using incorrect components or techniques.
Any defective part shall be returned to the manufacturer.

WARNINGS

The appliance must not be cleaned using a water jet.
Do not put the appliance in water.
The appliance must not be positioned near to any source of heat.
The appliance is unsuitable for outdoor installation.
To ensure safe use the appliance must be in a level position.
If the power cable is damaged, have it replaced by a SANREMO After-Sales Service Centre, since a special tool is required for this purpose.
The appliance must be used in rooms with a temperature between 5°C and 35°C.
IN THE EVENT OF FAILURE OR MALFUNCTION, REQUEST SERVICE ONLY FROM QUALIFIED PERSONNEL AT THE AFTER-SALES SERVICE CENTRE.

The data and features indicated in this booklet are not binding on the manufacturer, which reserves the right to make changes to its models at any time.
The manufacturer shall not be under any liability for injury to persons or damage to property arising from failure to comply with the instructions given in this booklet.

MICROPROCESSOR DISPENSING

The volumetric dispensing by microprocessor is a technologically highly sophisticated system that allows many programmable functions and extreme reliability to be obtained while keeping dimensions to a minimum.

A single control unit controls both the water level in the boiler and the various coffee quantities. The electronic system comprises:
- power pack with high insulation transformer resistant to short circuit in compliance with the standards UL940VO, VDE 0551 and EEC 15;
- boiler water level control through maximum level sensor;
- data transmission;
- programmable pushbutton panel with four coffee quantities, a button for programming or continual dispensing and a programmable button for the dispensing of hot water;
- relays in compliance with the standard VDE 0551, UL940VO and with 4kW insulation;
- printed circuits in FR4 to UL940VO.

DIRECTIONS FOR USE

Dispenser programming

a) To access this phase keep the button M5 on the first pushbutton panel on the left pressed for over 5 seconds. The indicator lights of the buttons M5 start to blink continuously. Select the caption corresponding to the amount required and press to dispense. The indicator light of button M5 and that of the selected caption remain lit. When the required amount has been dispensed, press the selected dispensing button again so that the control unit stores the data. Repeat the above procedure for all 4 dispensing buttons on the pushbutton panel. A dispensed quantity may also be set for the hot water button (M6) by repeating the above procedure. Upon completion of the procedure, the remaining groups will automatically use the stored quantity. The other groups may, however, be programmed independently by repeating the same procedure as above after having programmed the first group on the left.

b) There are 2 safety systems inside the control unit designed to protect the electronic system and the various parts of the appliance. If, upon pressing a dispensing button, the corresponding indicator light starts blinking, this indicates a malfunction in the electronic system or lack of water. For safety reasons, the dispensing of water stops after 4 minutes and in any case after 4 litres of water.

To enable pre-brewing

With the appliance switched off, put the on/off switch (D) to position 1 and at the same time keep the button (M1) on the left-hand group pressed until the indicator light corresponding to the button (M5) remains lit; then release the button (M1). Now put the on/off switch (D) to position 0 and then to position 2 in order to store the operation.

To disable pre-brewing

With the appliance switched off, put the on/off switch (D) to position 1 and at the same time keep the button (M2) on the left-hand group pressed until the indicator light corresponding to the button (M5) remains lit; then release the button (M2). Now switch the appliance off and then on again using the on/off switch (D) in order to store the operation.
Mod. CAPRI 2GR SAP

Parts:
B - Steam tap knob
C - Water tap knob
D - On/off switch
O - Off
1 - Pump and automatisms on
2 - Pump, automatisms and electric heating on
E - Filter-holder
F - Filter-holder head unit

Mod. CAPRI 2GR SED

Parts:
I - Dispense stop button
M1 - Dispense one short shot of coffee
M2 - Dispense one long shot of coffee
M3 - Dispense two short shots of coffee
M4 - Dispense two long shots of coffee
M5 - Continuous dispensing and programming key
M - Pump pressure gauge
P - Boiler pressure gauge
<table>
<thead>
<tr>
<th>PARTS OF EXPLODED VIEW CAPRI UPDATE 09-05</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>POS.</strong></td>
</tr>
<tr>
<td>1A</td>
</tr>
<tr>
<td>1B</td>
</tr>
<tr>
<td>2A</td>
</tr>
<tr>
<td>2B</td>
</tr>
<tr>
<td>2C</td>
</tr>
<tr>
<td>3A</td>
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<td>3B</td>
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<tr>
<td>3C</td>
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<td>4</td>
</tr>
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<td>5A</td>
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<td>5B</td>
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<td>7A</td>
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<tr>
<td>7B</td>
</tr>
<tr>
<td>7C</td>
</tr>
<tr>
<td>7D</td>
</tr>
</tbody>
</table>

| 8A  | 10015311 | DRAIN GRID CA 1GR FILINOX |
| 8B  | 10015312 | DRAIN GRID CA 2GR FILINOX |
| 9A  | 10022761 | DRAIN PLATE CA 2GR |
| 9B  | 10022762 | DRAIN PLATE CA 1GR |
| 10A | 10022758A | LOW GROUP HEAD PROTECTION CA 1GR |
| 10B | 10022759B | LOW GROUP HEAD PROTECTION CA 2GR |
| 11A | 10015313 | DRAIN GRID CA 1GR FILINOX |
| 11B | 10015314 | DRAIN GRID CA 2GR FILINOX |
| 12A | 10022763 | DRAIN PLATE CA 2GR |
| 12B | 10022764 | DRAIN PLATE CA 1GR |
| 13A | 10022765 | LOWER FRONT PANEL CA 2GR SCREEN-PRINTED |
| 13B | 10022766 | LOWER FRONT PANEL CA 1GR SCREEN-PRINTED |
| 14A | 10022767 | FRONT PROTECTION CA 2GR |
| 14B | 10022768 | FRONT PROTECTION CA 1GR |
| 15  | 10352050 | FOOT 40X40 10MA |
| 17A | 10022428A | DRAIN TRAY CA 1GR |
| 17B | 10022429A | DRAIN TRAY CA 2GR |
| 18  | 10806099 | SS HOSE CLAMP |
| 19A | 10455050 | HEAT. ELEM 1950W 230V 1GR |
| 19B | 10455051 | HEAT. ELEM 1950W 230V 1GR |
| 19C | 10455052 | HEAT. ELEM 2700W 230V 2GR |
| 19D | 10455053 | HEAT. ELEM 2700W 230V 2GR |
| 19E | 10455054 | HEAT. ELEM 2400W 230V 2GR |
| 19F | 10455055 | HEAT. ELEM 2400W 230V 2GR |
| 20  | 10502020 | TAP BODY |
| 21A | 10022435 | COPPER BOILER 1GR D.180 |
| 21B | 10022436 | COPPER BOILER 1GR D.180 |
| 22A | 10052088 | SMALL 2-WAY SPOUT |
| 22B | 10052090 | 2-WAY SPOUT |
| 23  | 10052040 | FILTER-HOLDER HANDLE |
| 24  | 10052030 | FILTER-HOLDER BODY |
| 25  | 10052020 | FILTER-HOLDER CAP |
| 26A | 10112010 | LEVEL CONTROLLER 230V |
| 26B | 10112011 | LEVEL CONTROLLER 230V |
| 26C | 10112074A | CONTROL UNIT ET-30CT SED 120V |
| 26D | 10112075A | CONTROL UNIT ET-30CT SED 230V |
| 27A | 10030210 | 2-WAY SOL. V. 230V 0-10B |
| 27B | 10030209 | 2-WAY SOL. V.120V 0-10B |
| 28  | 10112130 | VOLUMETRIC METER |
Power supply 3P+N+PE
400 V 50 Hz

0 - 1.2

On/Off switch
Pos 0: Off
Pos 1: Auxiliary operation
Pos 2: Heating element + Auxiliary operation

Voltage present 230V

Electric keypads

Control unit

Electronic

Boiler heating element

Safety thermostat

Pressure switch
P3/6.4
400V/380A
REG 0.5-1.4

Capacitor 6µF

Water inlet
230V - 150W - 1.5A

Left coffee outlet solenoid valve

Right coffee outlet solenoid valve

Water filling solenoid valve

Boiler water level

Volumetric meter

Volumetric meter

WIRING DIAGRAM CAPRI 2GR SED Update 09-05
1. Feed pump
2. Water dispenser with filter
3. Solenoid valve for automatic filling
4. Check valve
5. Pump pressure gauge (scale end 16 bar)
6. Heating element
7b. Dispensing button
8. Hot water tap
9. Steam tap
10. Operating pressure switch
11. Boiler pressure gauge (scale end 5.5 bar)
12. Safety valve
13. Dispensing solenoid valve
14. Dispensing group head
15. Boiler
16. Exchanger
17. Dispensing valve drain
18. Level controller
19. Mains water connection
20. Expansion valve
21. Boiler drain tap

WATER CIRCUIT DIAGRAM CAPRI SAP Update 09-05
1. Feed pump
2. Water dispenser with filter
3. Solenoid valve for automatic filling
4. Check valve
5. Pump pressure gauge (scale end 16 bar)
6. Heating element
7a. Volumetric meter
8. Hot water tap
9. Steam tap
10. Operating pressure switch
11. Boiler pressure gauge (scale end 5.5 bar)
12. Safety valve
13. Dispensing solenoid valve
14. Dispensing group head
15. Boiler
16. Exchanger
17. Dispensing valve drain
18. Automatic dispensing control unit
19. Mains water connection
20. Expansion valve
21. Boiler drain tap
22. Keypad

WATER CIRCUIT DIAGRAM CAPRI SED Update 09-05
SANREMO PASSION / PERFORMANCE / STYLE