SANREMO

MACCHINE PER CAFFE' ESPRESSO







mod. CAPRI SAP - SED

Instruction Booklet

Bedienungsanleitung

Livret D'Instructions

Libro De Instrucciones

CE

Libretto Istruzioni

mod. Capri SAP - SED

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

	GROUPS	1	2
Width	mm	430	600
Depth	mm	485	485
Height	mm	505	505
Capacity	litres	4,5	8,6
Voltage	V	120/230/400	120/230/400
Heating element input	kW	1,95/2,4	2,7/4,5
Electric pump input	kW	0,3	0,3
Solenoid valve input	kW	0,0135	0,0225
Automatic level controller input	kW	0,01	0,01
Boiler design pressure	(2 Bar) MPa	0,2	0,2
Boiler working pressure	(0,8-1 Bar) MPa	0,08:0,1	0,08:0,1
Safety valve calibration pressure	(1,8 Bar) MPa	0,18	0,18
Exchanger design pressure	(20 Bar) MPa	2	2
Exchanger safety valve calibration pressure	(12 Bar) MPa	1,2	1,2
Mains water pressure (max)	(6 Bar) MPa	0,6	0,6
Coffee dispensing pressure	(8-9 Bar) MPa	0,8/0,9	0,8/0,9

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

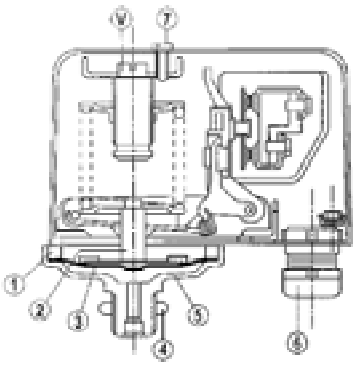
Preliminary check

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:
1 - Ring
2 – Membrane unit
3 – Teflon membrane
4 - Nut
5 – Disk with pipe tap
6 - Grommet
7 - 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.

c) The CAPRI SED electronics also offers the possibility of reproducing the pre-brewing effect by wetting the coffee for 0.6 seconds and then stopping the subsequent brewing from starting for 1.2 seconds. This option is only applicable for single shots of coffee.

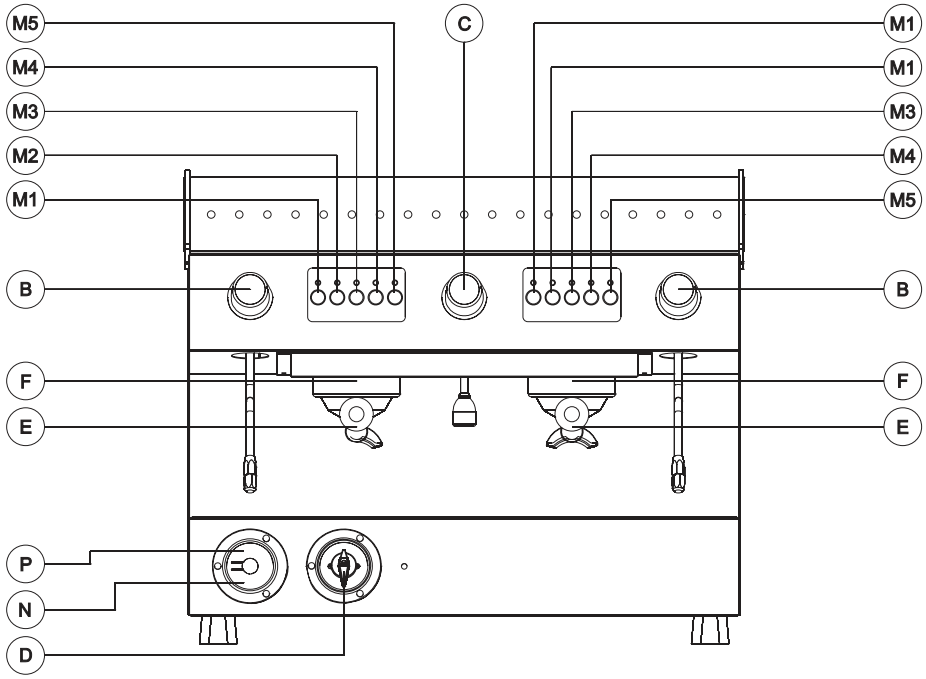
To enable pre-brewing

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.

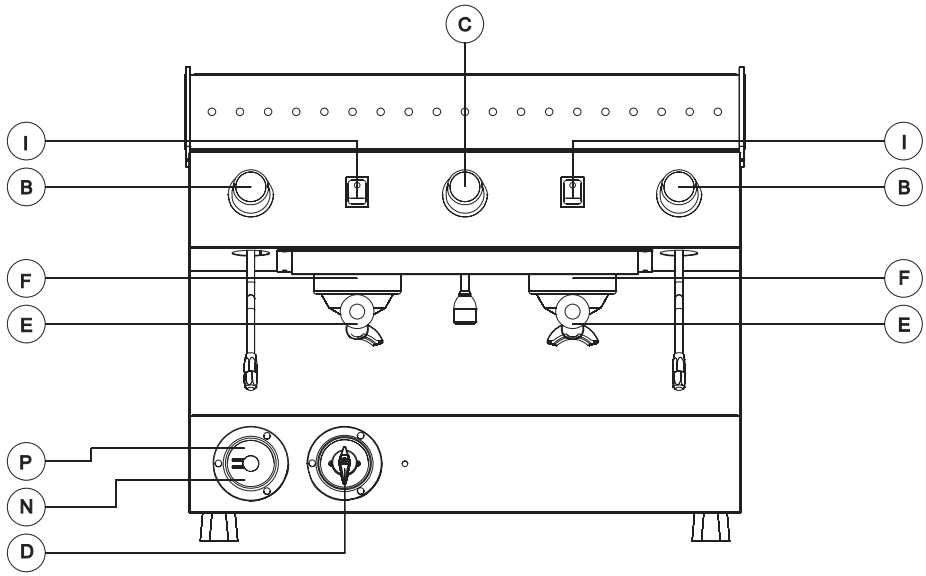
To disable pre-brewing

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

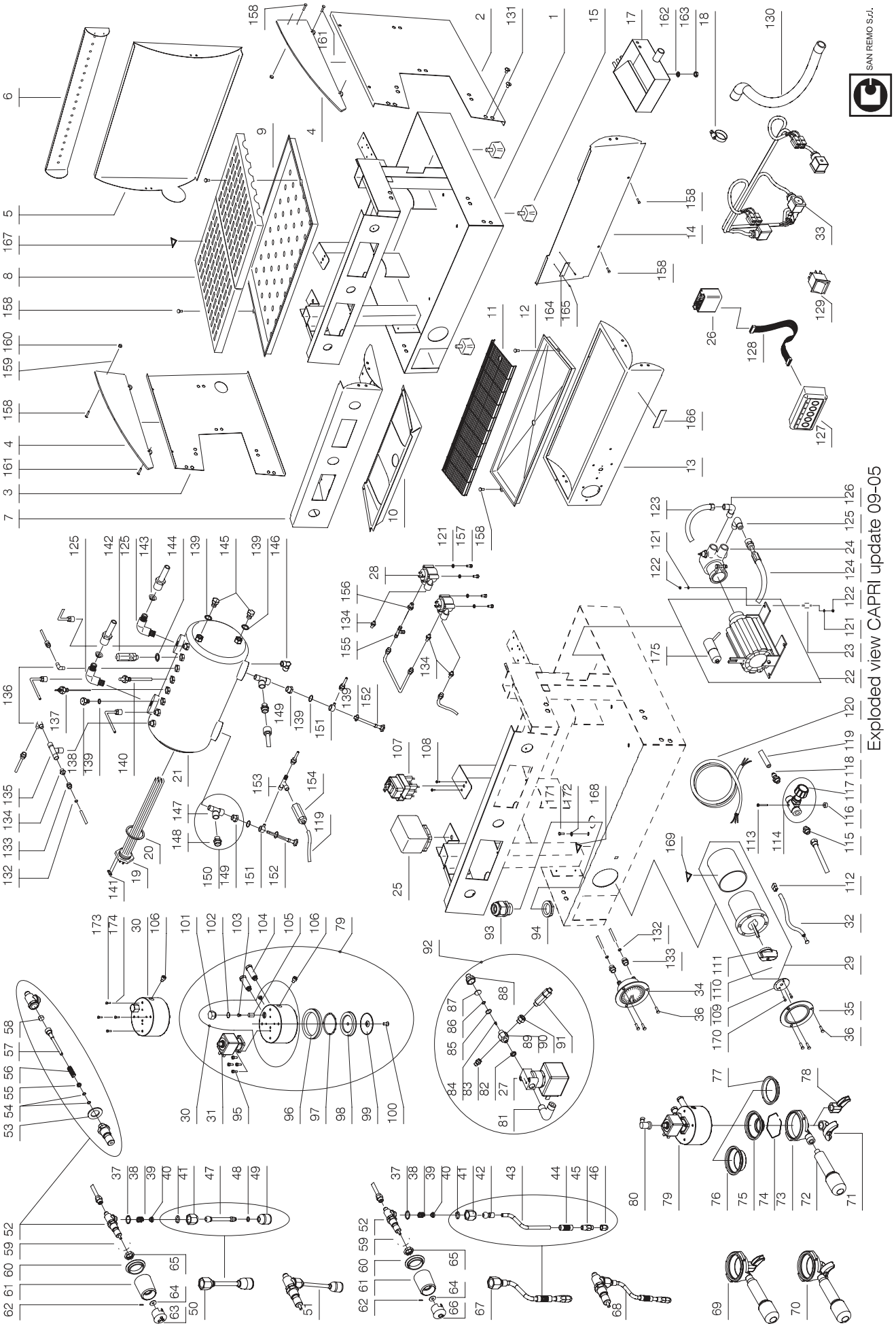


Mod. CAPRI 2GR SED



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

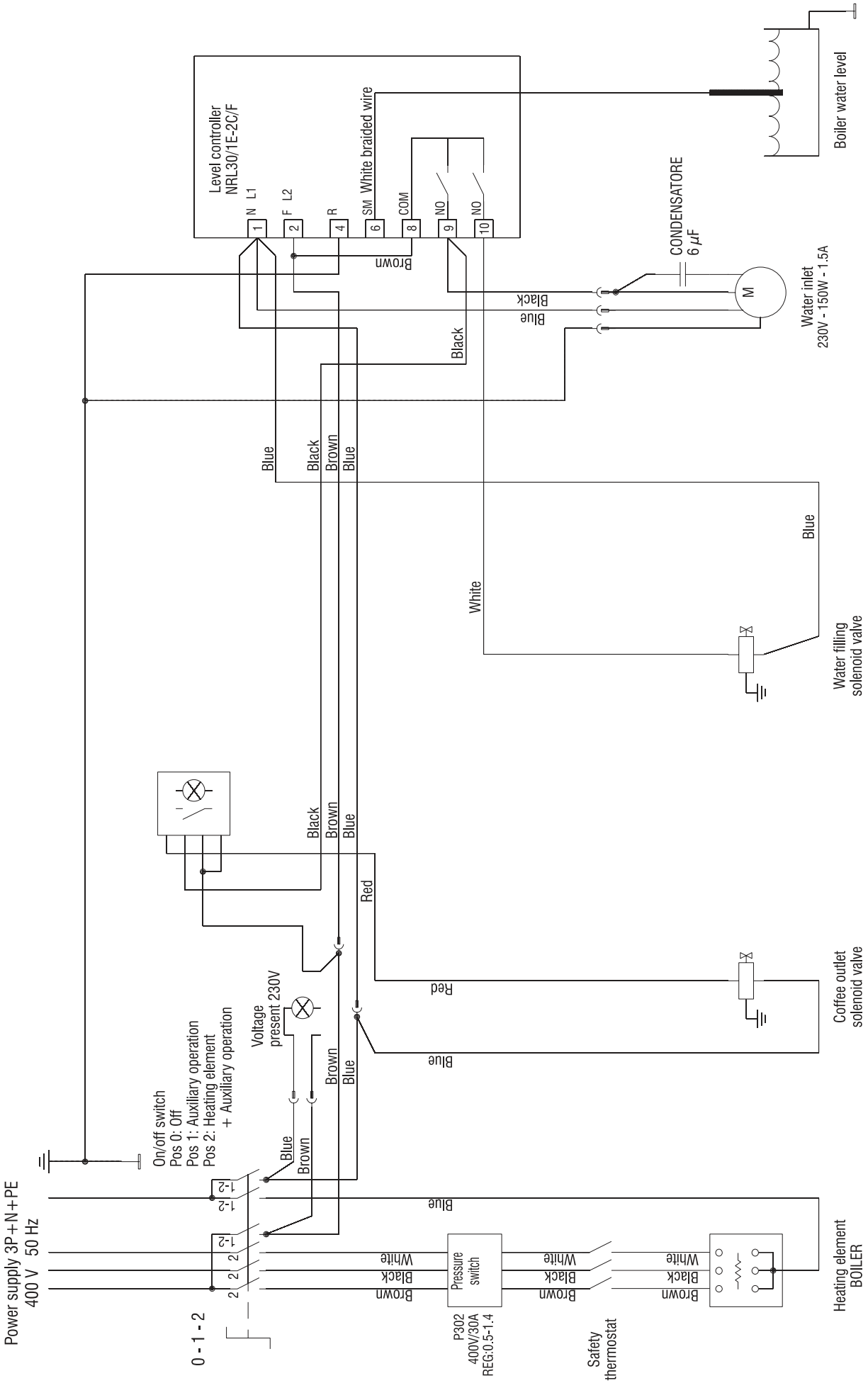
I - Dispense stop button
M1 - Dispense one short shot of coffee
M2 - Dispense one long shot of coffee
M3 - Dispense two short shots of coffee
M4 - Dispense two long shots of coffee
M5 - Continuous dispensing and programming key
M - Pump pressure gauge
P - Boiler pressure gauge


SAN REMO S.r.l.
Exploded view CAPRI update 09-05

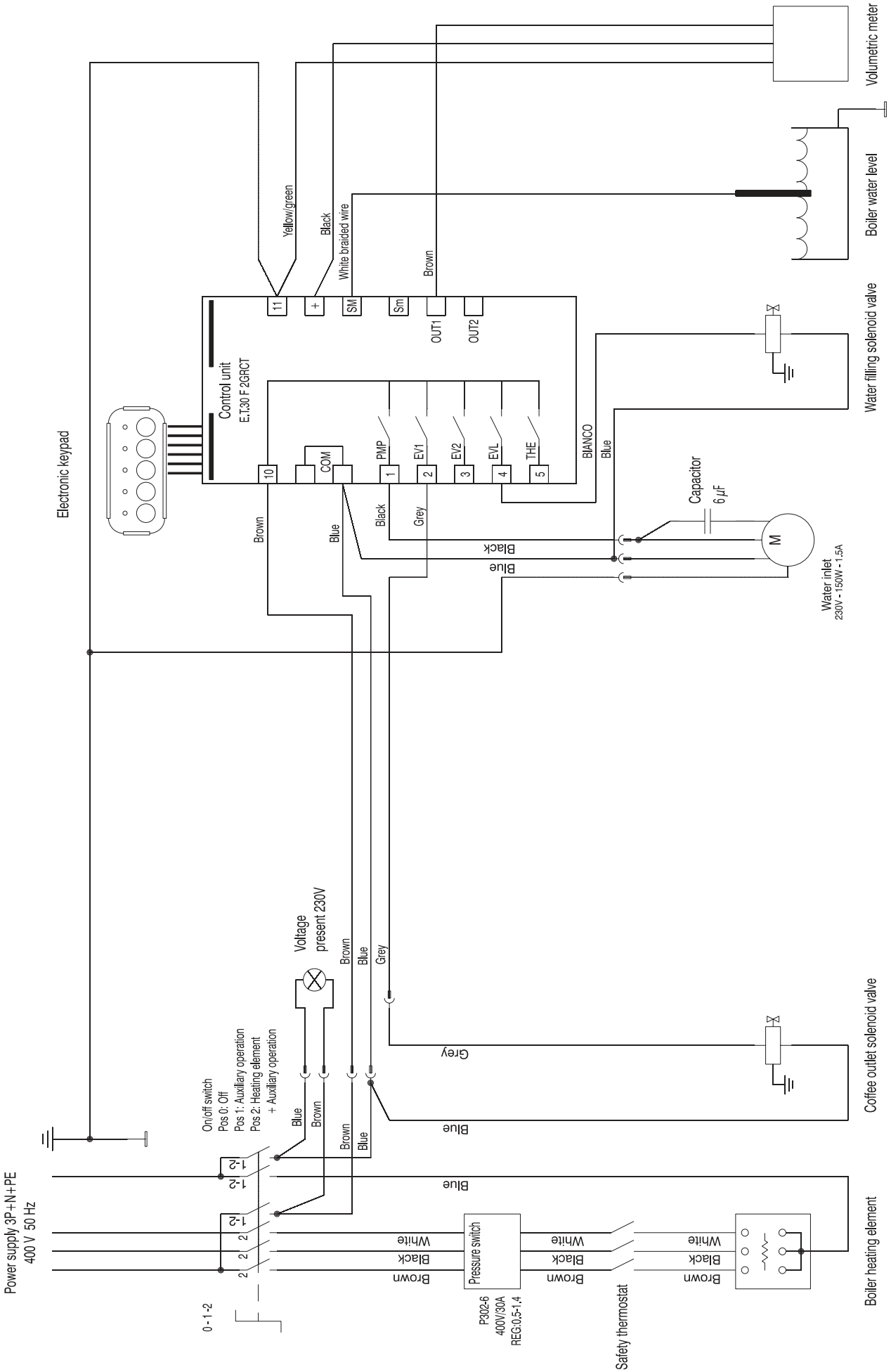
PARTS OF EXPLODED VIEW CAPRI UPDATE 09-05

POS.	CODE	DESCRIPTION
1A	10019011C	FRAME CA 1GR BLACK
1B	10022825C	FRAME CA 2GR BLACK
2A	10022765	R.H. SIDE PANEL CA BLUE
2B	10022766	R.H. SIDE PANEL CA BLACK
2C	10022802	R.H. SIDE PANEL CA RED
3A	10022768	L.H. SIDE PANEL CA BLUE
3B	10022769	L.H. SIDE PANEL CA BLACK
3C	10022803	L.H. SIDE PANEL CA RED
4	10352031	R.H./L.H. CUP GUARD CA
5A	10022760	SS REAR PANEL CA 2GR
5B	10022786	SS REAR PANEL CA 1GR
6A	10022778	REAR CUP GUARD BLACK CA 2GR
6B	10022779	REAR CUP GUARD BLUE CA 2GR
6C	10022795	REAR CUP GUARD. BLUE CA 1GR
6D	10022807	REAR CUP GUARD RED CA 2GR
6E	10022809	REAR CUP GUARD BLACK CA 1GR
6F	10022811	REAR CUP GUARD RED CA 1GR
7A	10022772	UPPER FRONT PANEL CA 2GR SED
7B	10022774	UPPER FRONT PANEL CA 2GR SAP
7C	10022791	UPPER FRONT PANEL CA 1GR SED
7D	10029773	UPPER FRONT PANEL CA 1GR SAP
8A	10022763	UPPER GRID CA 2GR
8B	10022789	UPPER GRID CA 1GR
9A	10022785	UPPER DRIP TRAY CA 2GR
9B	10022799	UPPER DRIP TRAY CA 1GR
10A	10022758A	LOW GROUP HEAD PROTECTION CA 1GR
10B	10022759B	LOW GROUP HEAD PROTECTION CA 2GR
11A	10015311	DRAIN GRID CA 1GR FILINOX
11B	10015312	DRAIN GRID CA 2GR FILINOX
12A	10022761	DRAIN PLATE CA 2GR
12B	10022787	DRAIN PLATE CA 1GR
13A	10022875	LOWER FRONT PANEL CA 2GR SCREEN-PRINTED
13B	10022892	LOWER FRONT PANEL CA 1GR SCREEN-PRINTED
14A	10022764	FRONT PROTECTION CA 2GR
14B	10022821	FRONT PROTECTION CA 1GR
15	10352050	FOOT 40X40 10MA
17A	10022428A	DRAIN TRAY CA 1GR
17B	10022459	DRAIN TRAY CA 2GR
18	10806099	SS HOSE CLAMP
19A	10455050	HEAT. ELEM 1950W 230V 1GR
19B	10455051	HEAT. ELEM 1950W 120V 1GR
19C	10455052	HEAT. ELEM 2700W 230V 2GR
19D	10455053	HEAT. ELEM 2700W 120V 2GR
19E	10455060	HEAT. ELEM 2400W 230V 2GR
19F	10455065	HEAT. ELEM 2400W 120V 2GR
19G	10455080	HEAT. ELEM 4500W 230V 2GR
20	10502020	PTFE WASHER D56X41X2mm
21A	10002635	COPPER BOILER 1GR D.180
21B	10002636	COPPER BOILER 2GR D.180
22A	10252079A	EL. MOTOR150W 120V W/CONNECTOR
22B	10252080A	EL. MOTOR 150W 230V W/CONNECTOR
23	10255022	VIBRATION DAMPING BUFFER
24	10252070	ROTARY PUMP 150L/H W/CLAMP
25	10602010	PRESSURE SWITCH
26A	10112010	LEVEL CONTROLLER 230V
26B	10112011	LEVEL CONTROLLER 120V
26C	10112074A	CONTROL UNIT ET-30CT SED 120V
26D	10112091A	CONTROL UNIT ET-30CT SED 230V
27A	10303088	2-WAY SOL. V. 230V 0-10B
27B	10303090	2-WAY SOL. V.120V 0-10B
28	10112130	VOLUMETRIC METER
29A	10122016	SINGLE-PHASE JUMPER SWITCH
29B	10122018	THREE-PHASE JUMPER SWITCH
30	10052012	RING GROUP HEAD ASSY.
31A	10302066	LOW 3-WAY SOL. V. 32X32 230V
31B	10305555	LOW 3-WAY SOL. V. 32X32 120V
32A	10553021	ORANGE IND. LIGHT D6 230V WIRED
32B	10553024	ORANGE IND. LIGHT D6 120V WIRED
33A	10102155	WIRING CA 2GR SAP
33B	10109103	WIRING CA 1GR SED
33C	10109104	WIRING CA 2GR SED
33D	10109110	WIRING CA 1GR SAP
34	10552021A	PRESSURE GAUGE
35	10552022A	FLANGE FOR SELECT. SWITCH
36	10805069	SCREW (HEX.CONV.SO) M3X10 A2
37	10402056	O RING 2062 VITON
38	10402043	ARTIC. JOINT SPRING
39	10402054	ARTIC. JOINT CAP
40	10402063	O RING 115 EPDM
41	10402022B	ARTIC. JOINT NUT
42	10858589	ARTICULATED JOINT
43	10422136	STEAM NOZZLE CAPRI
44	10753050	ANTI-SCALD RUBBER PROTECTION
45	10402195	UPPER NOZZLE JET
46A	10402196	LOWER NOZZLE JET 4 HOLES
46B	10402198	LOWER NOZZLE JET 2 HOLES
47	10022140	WATER DISPENSING TUBE
48	10502041	O RING 2025 EPDM
49	10402140	DISPENSING HEAD
50	10402145	COMPLETE WATER NOZZLE CA
51	10402010	COMPLETE WATER TAP CA
52	10402120A	TAP BODY
53	10505561	TAP COPPER BUSHING
54	10505121	O RING NBR TAP ROD
55	10402015	TAP ROD BUSHING
56	10402014	TAP ROD SPRING
57	10402061	CENTRAL TAP ROD
58	10505558	TAP ROD SEAL
59	10803547	PLAIN WASHER D20 ZN
60	10402070	KNOB RING NUT
61	10402074	TAP KNOB
62	10806370A	TAP SPLIT PIN
63	10351105	WATER TAP KNOB CAP
64	10402040	TAP BRASS WASHER
65	10402028	CHROMED RAISED HALF NUT 1/2”
66	10351104	STEAM TAP KNOB CAP
67	10402260	COMPLETE STEAM NOZZLE CA
68	10402230	COMPLETE STEAM TAP CA
69	10402121A	1-CUP FILTER HOLDER ASSY
70	10402122A	2-CUP FILTER HOLDER ASSY
71A	10052088	SMALL 2-WAY SPOUT, OPEN
71B	10052090	2-WAY SPOUT
72	10052040	FILTER-HOLDER HANDLE
73	10052030	FILTER-HOLDER BODY
74	10052050	FILTER RETAINING SPRING
75	10052100	1-CUP FILTER
76	10052110	2-CUP FILTER
77	10052220	SOLID FILTER
78A	10052078	SMALL 1-WAY SPOUT, OPEN
78B	10052080	1-WAY SPOUT, OPEN
79A	10052126	RING GROUP HEAD ASSY CA 230V
79B	10052128	RING GROUP HEAD ASSY CA 120V
80	10255028A	SWIVEL ELBOW F1/8

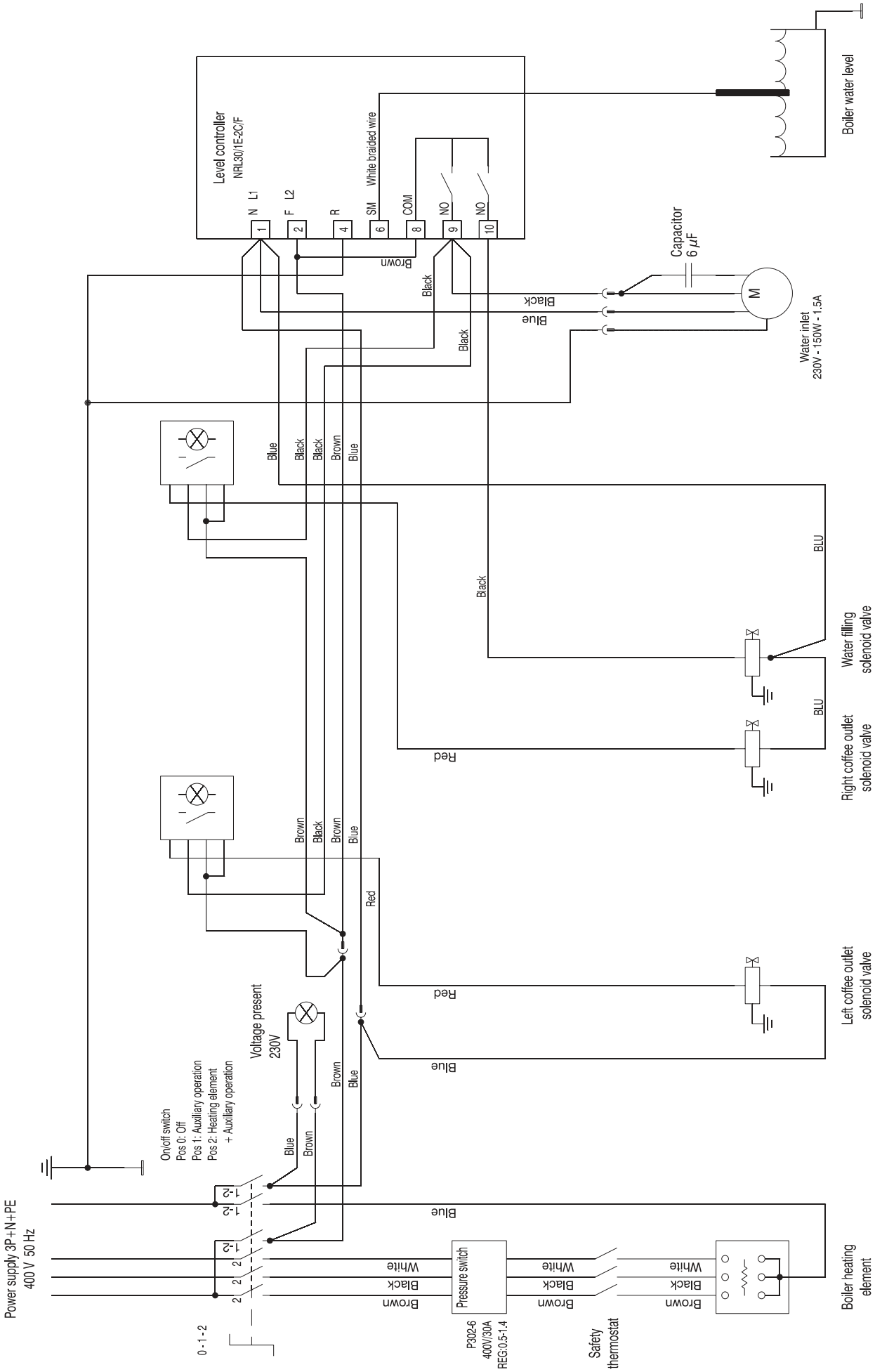
81	10852030A	1020 6-1/8"M ELBOW
82	10853085	HEX NUT 1/8"
83	10852080A	1050 6-1/8"M STRAIGHT COUPLER
84	10052144	FILLING BLOCK JET HOLE D.1.5
85	10402063	O RING 115 EPDM
86	10502028	O RING 3037 VITON
87	10052139	SS MESH FILTER
88	10852672	STRAIGHT REDUCER NI CH22X23 3/8F-1/4M
89	10852682	CONNECTOR NI CH.22X38 1/8"MFM
90	10852901	2520 1/8"F-1/4"M STRAIGHT REDUCER
91	10652020	CHECK VALVE
92A	10056061	FILLING BLOCK ASSY CA 230V
92B	10056062	FILLING BLOCK ASSY CA 120V
93	10102250	CABLE GLAND PG 21
94	10102249	CHECK NUT PG.21
95	10805071	SCREW (HEX.CH.SOCK.) M4X10 A2
96	10502038	UNDER-CUP SEAL W/SLITS
97	10502070	O RING 3187 EPDM
98	10052230	RING GROUP HEAD MAZZOCCO
99	10052170	PROFESS. FILTER HEAD D.53
100	10801032	SCREW (HEX FLAT SOCK) M5X12 ZN
101	10052142	RING GROUP HEAD JET CLOSING CAP
102	10052143	RING GROUP UPPER CAP GASKET
103	10052135	GROUP HEAD JET HOLE D.0.8
104	10852033	EXTENSION NI CA RING GROUP HEAD
105	10052136	GROUP HEAD FILTER E-61/RING
106	10805078	SCREW (HEX CH SOCK) M6X8 A2
107	10111015	THERMOSTAT W/ MANUAL RESET
108	10805872	CHEESEHEAD SCREW + M4X6 ZN
109	50302018	SELECTOR SWITCH LABEL SER.012
110	10122011	SWITCH KNOB SCREW
111	10122012	SWITCH KNOB
112	10105190	2-WAY BLOCK F.
113	10803010	CHEESEHEAD SCREW - M4X40 ZN
114	10402059	DRAIN TAP W/KNOB
115	10852050A	1050 8-1/8"M STRAIGHT COUPLING
117	10402060	BOILER DRAIN TAP KNOB
118	10853058	1510 STRAIGHT OUTLET CONNECTOR 6-1/8"M
119	10905010	TRANSP. SILICONE TUBE
120A	10102190	POWER CABLE 3X2.5 M3 N5 SINGLE-PHASE
120B	10102191	POWER CABLE 5X2.5 M3 N4 THREE-PHASE
120C	10102193	POWER CABLE 3X4 M3 N7
120D	10102196	POWER CABLE 3x12AWG SJOOW 3MT
120E	10102197	POWER CABLE 3x14AWG SJOOW
121	10803519	SERRATED WASHER D4.2.ZN
122	10805512	MEDIUM-HEIGHT NUT 4MA ZN
123	10852450	STAY PIPE L=2000
124	10852470	STAY PIPE L=450
125	10852530A	1020 10-3/8"M ELBOW
126	10852280A	1020 8-3/8"M ELBOW
127	10112066	PUSHBUTTON STRIP FOR DISP. 3D5
128A	10112078	PIN TO PIN CABLE 600mm
128B	10112079	PIN TO PIN CABLE 800mm
129	10555060A	COFFEE SWITCH W/SCREEN PRINT
130	10852460	HELICALLY WOUND DRAIN PIPE L.2 M
131	10805028	TRUSS HEAD SCREW - M6X10 A2
132	10855556	1310 NOSE FITTING D4
133	10855557	1303 NUT 4-1/8"F
134	10852580A	1050 6-1/4"M STRAIGHT COUPLING
135	10855031	2003 TEE F/F/F 1/4"
136	10852250A	1020 6-1/4"M ELBOW
137	10112064	LEVEL SENSOR 120mm
138	10652040	BOILER RELIEF VALVE
139	10852180	COPPER WASHER 1/4"
140	10853053	STRAIGHT SUCTION PIPE 1/4"M
141	10106060	BRASS RESISTOR CONNECTION JUMPER
142	10652010	SAFETY VALVE
143A	10052156	JET HOLE D2.5
143B	10052157	JET HOLE D3
143C	10052158	JET HOLE D3.5
143D	10052159	JET WITHOUT HOLE
144	10806324	COPPER WASHER 3/8"
145	10852540	2611 1/4"M PLUG
146	10852060A	1020 8-1/4"M ELBOW
147	10855030	2070 TEE M/F/F 3/8" +
148	10852290A	1050 10-3/8"M STRAIGHT COUPLING
149	10852092	2530 STRAIGHT REDUCER 3/8M-1/4F
150	10402124	EXCHANGER FITTINGS ASSEMBLY
151	10852240A	1170 6-1/4" JOINT CONNECTION
152	10042017	UNIVERSAL INJECTOR
153	10853215	TEE 1/8 M/F/F
154	10655555	EXPANSION VALVE
155	10852028A	1010 6-6-1/8"M TEE
156	10852520	2530 STRAIGHT REDUCER 1/4M-1/8F
157	10805074	HEX-HEAD SCREW M4X8 ZN
158	10805027	TRUSS HEAD SCREW - M4x10 A2
159	10803546	PLAIN WASHER D4 A2
160	10805584	CAP NUT 4MA A2
161	10805018	TRUSS HEAD SCREW - M4X12 A2
162	10803538	SERRATED WASHER D8.2 ZN
163	10802500	MEDIUM-HEIGHT NUT M8 ZN CL8PG
164A	10952051A	AL RATING PLATE SAN REMO 230V
164B	10952052A	AL RATING PLATE SAN REMO 400V
164C	10952053A	AL RATING PLATE SAN REMO 120V
165	10805950	TEAR-OFF RIVET D3x6
166A	10955018	SAN REMO LABEL 70X11.3
166B	10955020	SAN REMO LABEL 101X16.5
167	10955013	HOT SURFACE TRIANG. LABEL
168	10955025	EARTH TRIANG. LABEL
169	10955015	VOLTAGE TRIANG. LABEL
170	10809019	BURNISHED SCREW (HEX CONV SOCK) M3X8
171	10805105	HEX-HEAD SCREW M6X12 ZN
172	10803536	SERRATED WASHER D6.2 ZN
173	10805075	HEX-HEAD SCREW M5X8 ZN
174	10803520	SERRATED WASHER D5.3 ZN
175	10252038	MOTOR CAPACITOR 150W



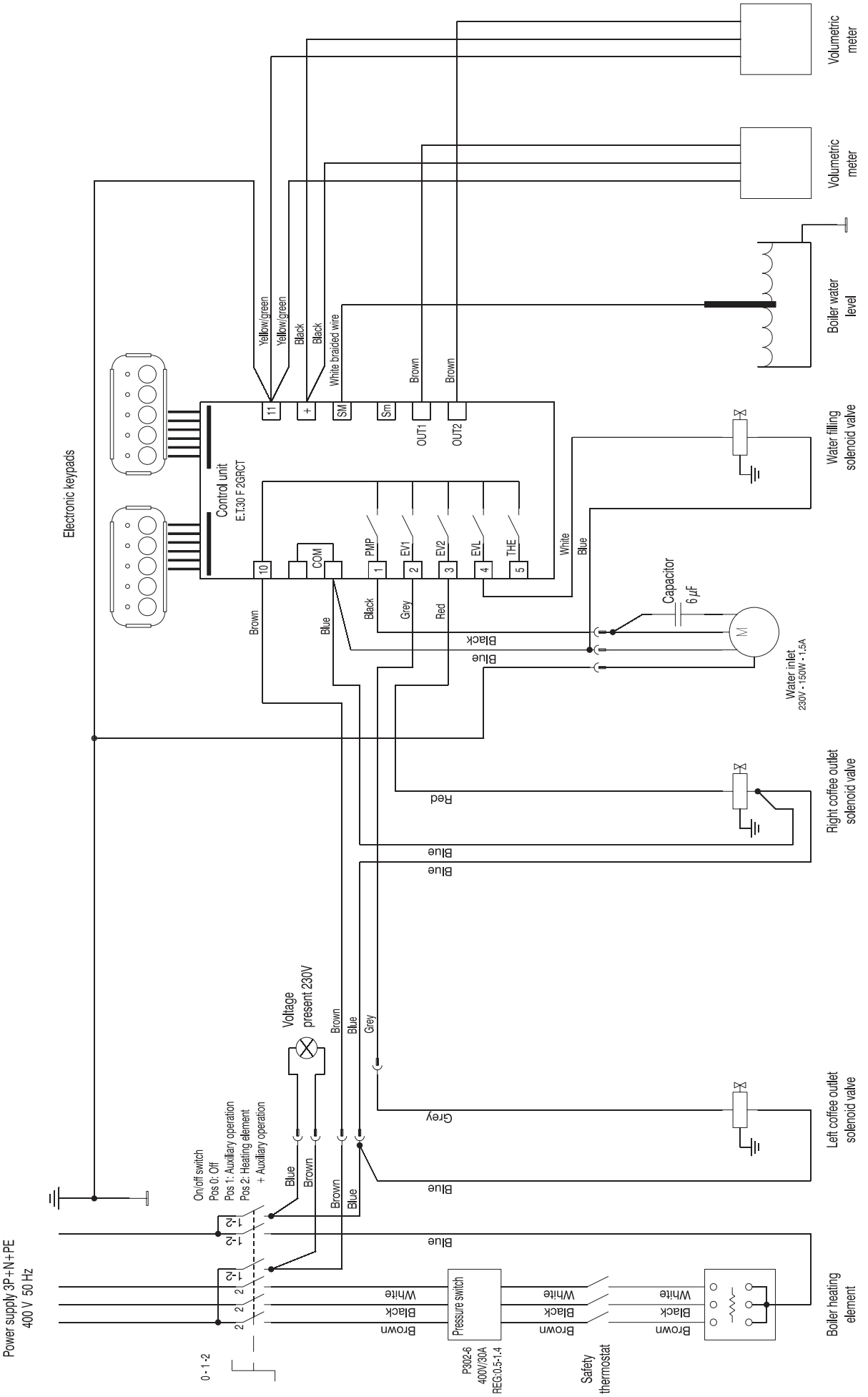
WIRING DIAGRAM CAPRI 1 GR SAP Update 09-05

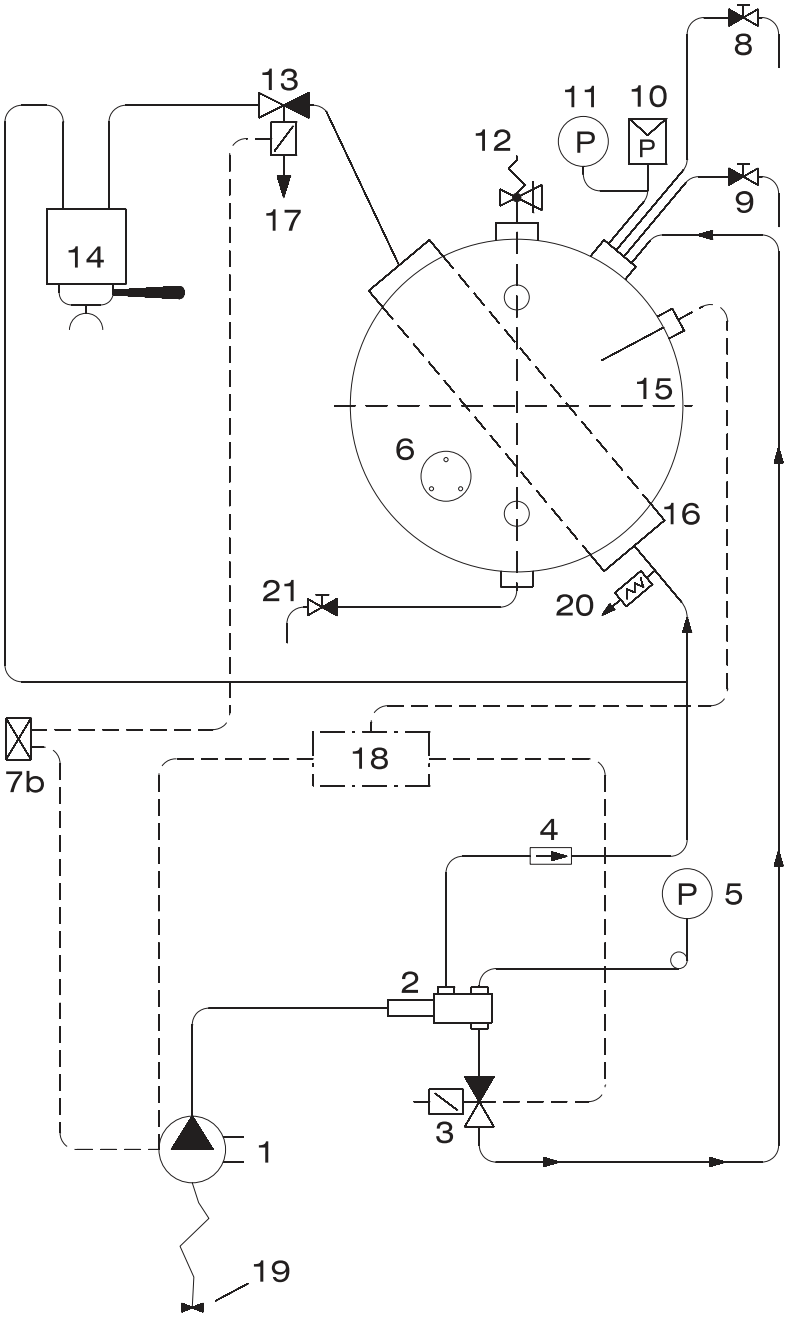


WIRING DIAGRAM CAPRI 1GR SED Update 09-05



WIRING DIAGRAM CAPRI 2GR SAP Update 09-05-05


WIRING DIAGRAM CAPRI 2GR SED Update 09-05
Power supply 3P+N+PE
400 V 50 Hz
On/off switch
Pos 0: Off
Pos 1: Auxiliary operation
Pos 2: Heating element
+ Auxiliary operation
0 - 1 -2
Voltage
present 230V
Electronic keypads
Control unit
E.T30 F 2GRCT
11
+
SM
Sm
OUT1
OUT2
COM
PMP
EV1
EV2
EVL
THE
Yellow/green
Yellow/green
Black
Black
White braided wire
Brown
Brown
White
Blue
Capacitor
6 µF
Water inlet
230V - 150W - 1.5A
Pressure switch
P302-6
400V/30A
REG:0.5-1.4
Safety
thermostat
Boiler heating
element
Left coffee outlet
solenoid valve
Right coffee outlet
solenoid valve
Water filling
solenoid valve
Boiler water
level
Volumetric
meter
Volumetric
meter

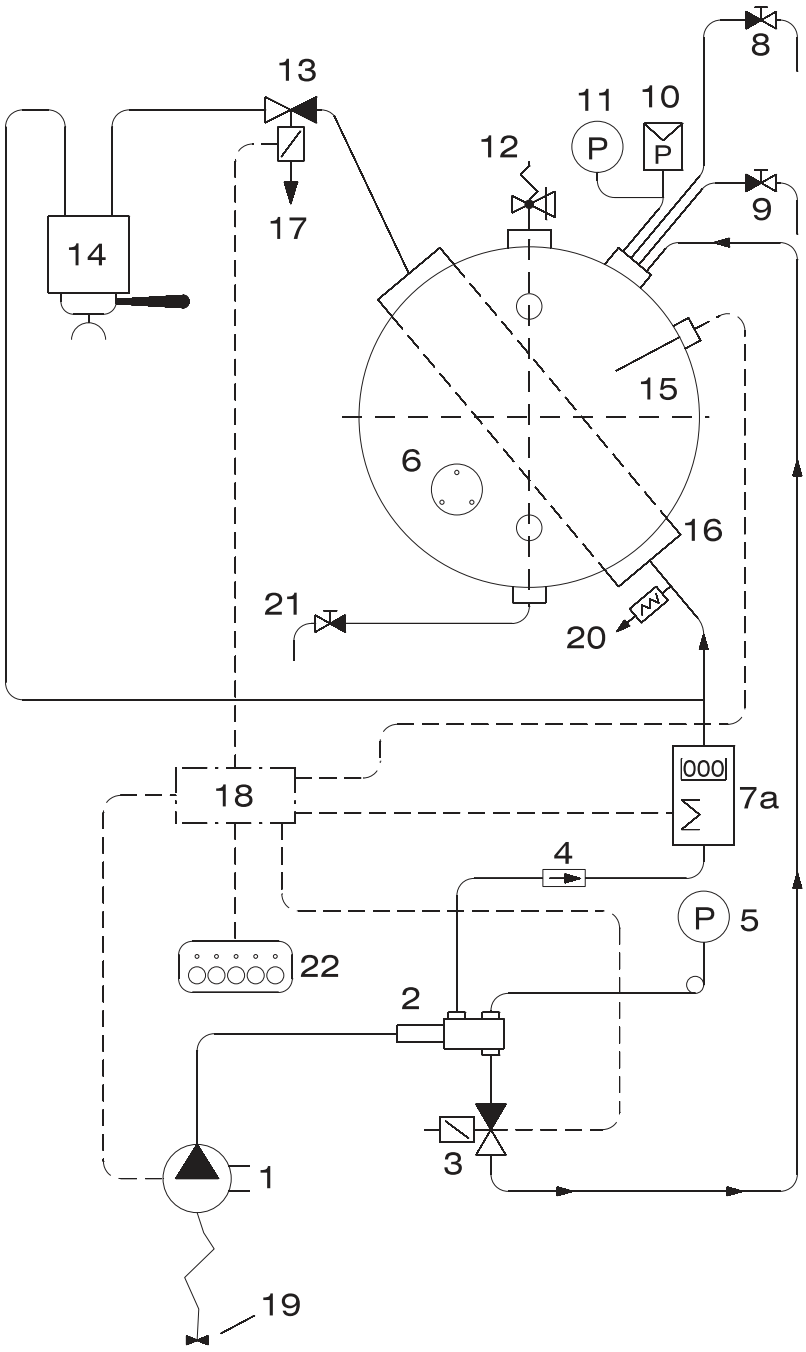


1. Feed pump
2. Water dispenser with filter
3. Solenoid valve for automatic filling
4. Check valve
5. Pump pressure gauge (scale end 16 bar)
6. Heating element

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

AGG. 09/05 - COD. 80011110A

SANREMO PASSION / PERFORMANCE / STYLE

SANREMO
MACCHINE PER CAFFE' ESPRESSO

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