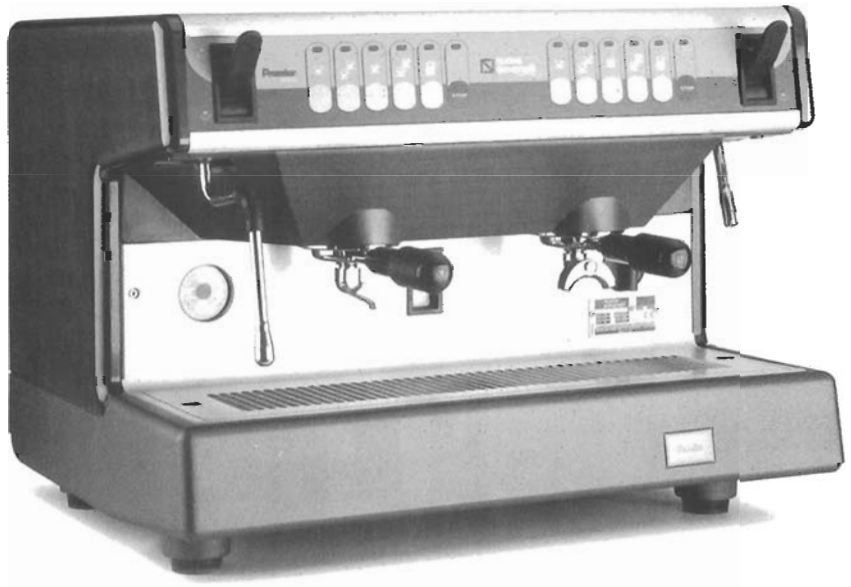


 **nuova  
simonelli**

**Premiera**  
*maxi*

**Premiera**  
*maxi*



## INSTALLAZIONE ED USO

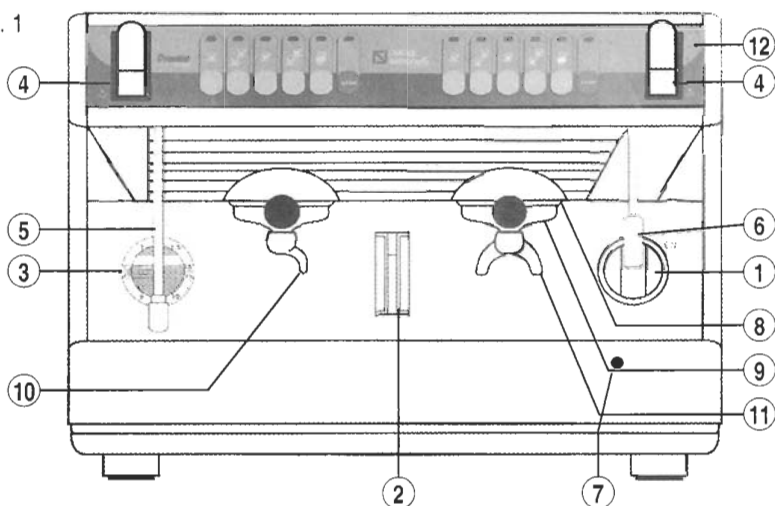
INSTALLATION AND USE

INSTALLATION ET USAGE

AUFSTELLUNG UND VERWENDUNG

INSTALACION Y USO

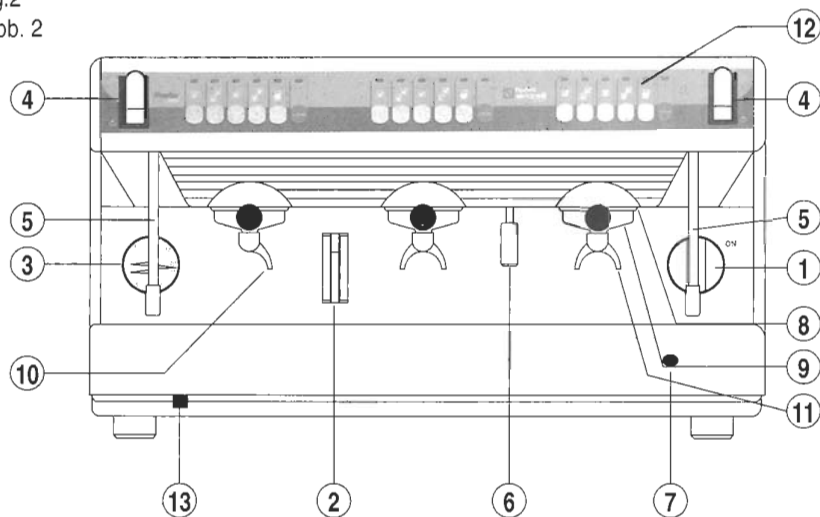
fig.1  
Abb. 1



## Legenda

- 1) Interruttore generale / Main switch  
Interrupteur général / Hauptschalter  
Interruptor general
- 2) Livello ottico / Sight level / Niveau optique  
Optischer Wasserstand / Nivel optico
- 3) Manometro doppia scala / Double manometre  
Manomètre double échelle  
Doppelmanometer / Manometro doble escala
- 4) Leva rubinetto vapore - acqua calda  
Steam tap lever - hot water  
Lever du robinet vapeur - eau chaude  
Dampfhahn Hebel  
Palanca grifo de vapor - agua caliente
- 5) Lancia vapore / Steam pipe / Tuyau vapeur  
Dampfauslaufrohr / Tubo salida vapor
- 6) Lancia acqua calda / Hot water pipe  
Tuyau eau chaude / Heisswasserauslaufrohr  
Tuubo salida agua caliente
- 7) Rubinetto per il riempimento manuale della  
caldaia / Faucet for filling the boiler manually  
Robinet pour le remplissage manuel de la  
chaudiere / Hahn für das manuelle füllen des  
kessels und / Grifo para el llenado manual  
del deposito

fig.2  
Abb. 2



- 8) Gruppo erogazione caffè / Coffee delivery  
group / Groupe débit café /  
Kaffeeabgabegruppe / Grupo erogación café
- 9) Portafiltro / Filter Holder / Porte-filtre  
Filterträger / Portacacillo
- 10) Becco un getto / Distribution nozzle for 1 coffee /  
Bec de débit 1 café / Ausgabe-Ausguß  
1 Kaffee / Pico erogador 1 café
- 11) Becco due getti / Distribution nozzle for 2 coffees /  
Ausgabe-Ausguß 2 Kaffee / Pico erogador  
2 cafés
- 12) Pannello comandi / Control panel / Tableau  
de commande / Schaltbrett / Panel controles
- 13) Leva rubinetto acqua calda / Hot water tap  
lever / Lever du robinet eau chaude / Hahn  
Hebel für heisses wasser / Palanca grifo  
agua caliente

fig. 3  
Abb. 3

DEPURATORE  
WATER SOFTENER  
ADDUCISSEUR  
ENTKALKER  
DEPURADOR

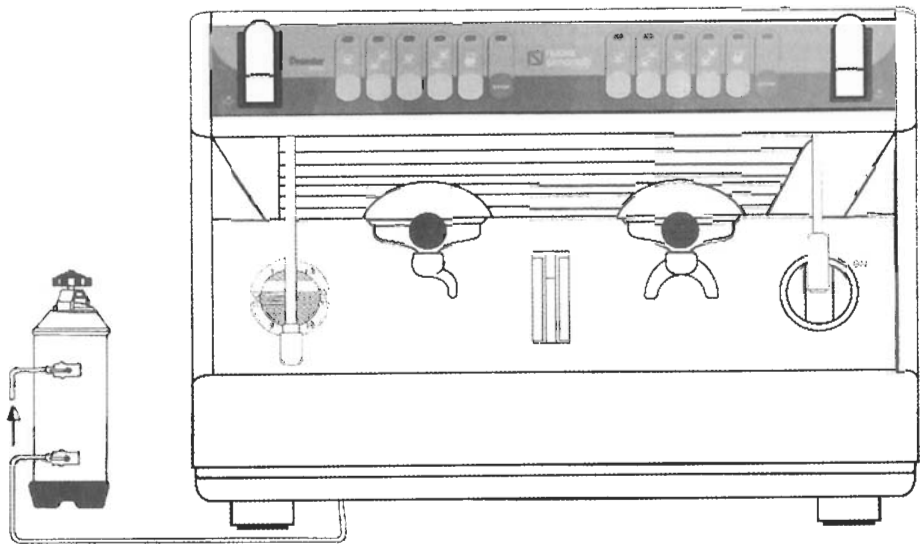


fig. 4  
Abb. 4

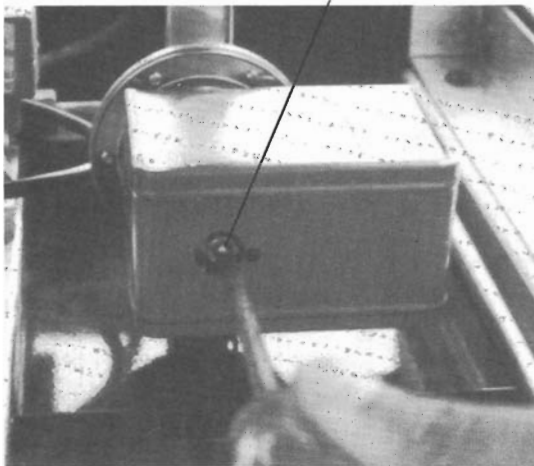


fig. 5  
Abb. 5

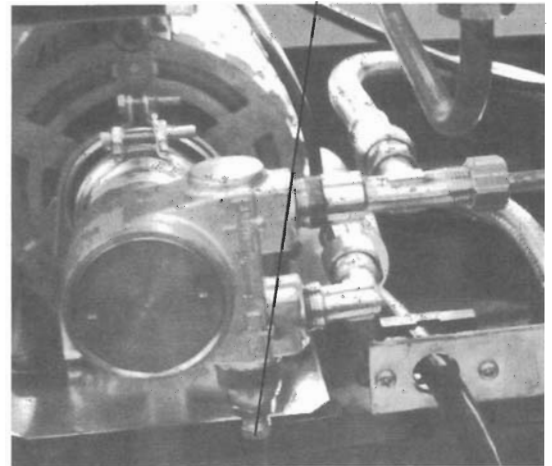
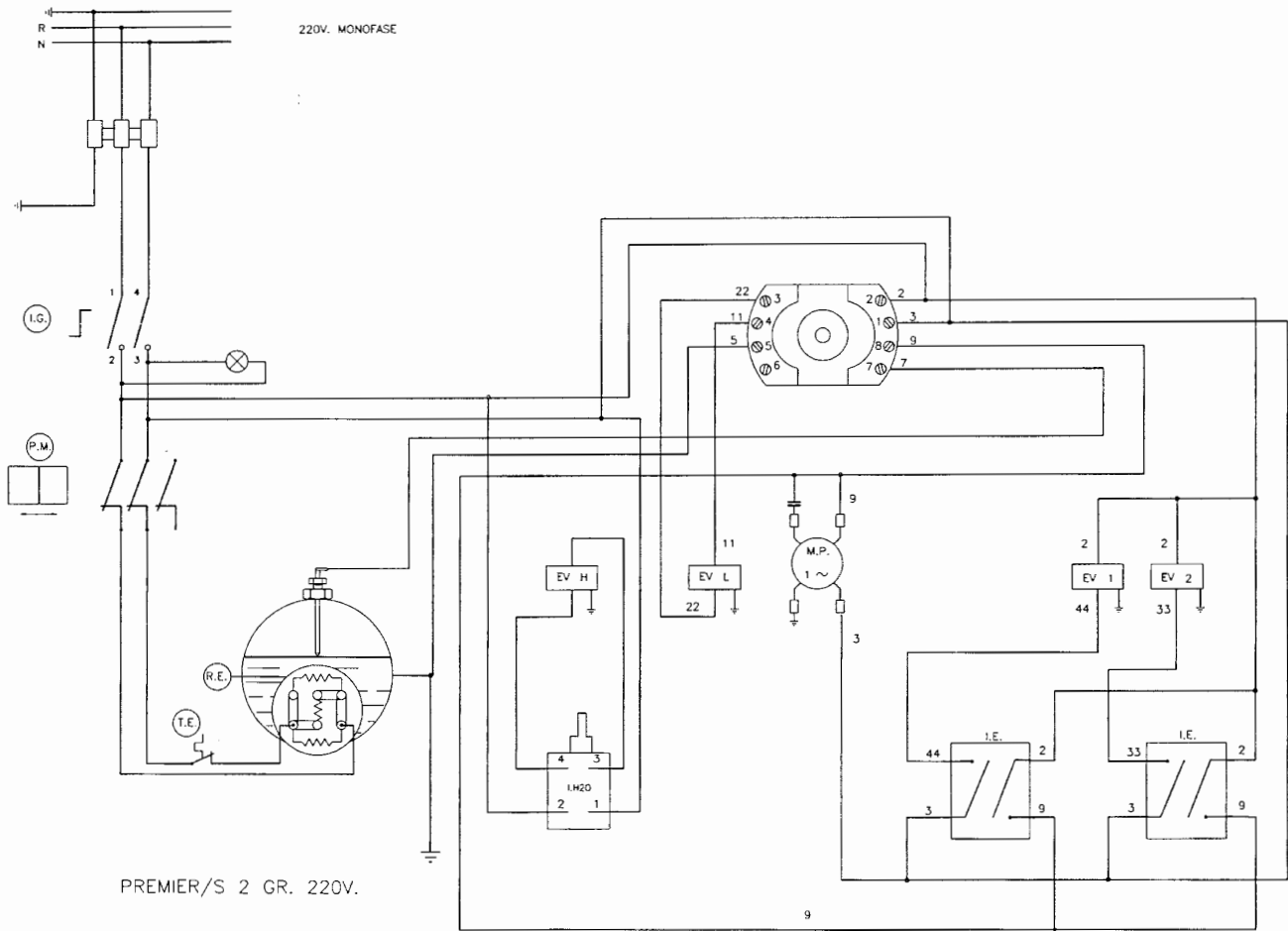


fig. 6  
Abb. 6

SCHEMA ELETTRICO **Premiera** 2 GR. 220 V. MONOFASE  
*maxi*



PREMIER/S 2 GR. 220V.

fig. 7  
Abb. 7

SCHEMA ELETTRICO **Premiera** 3 GR. 220 V. MONOFASE  
*maxi*

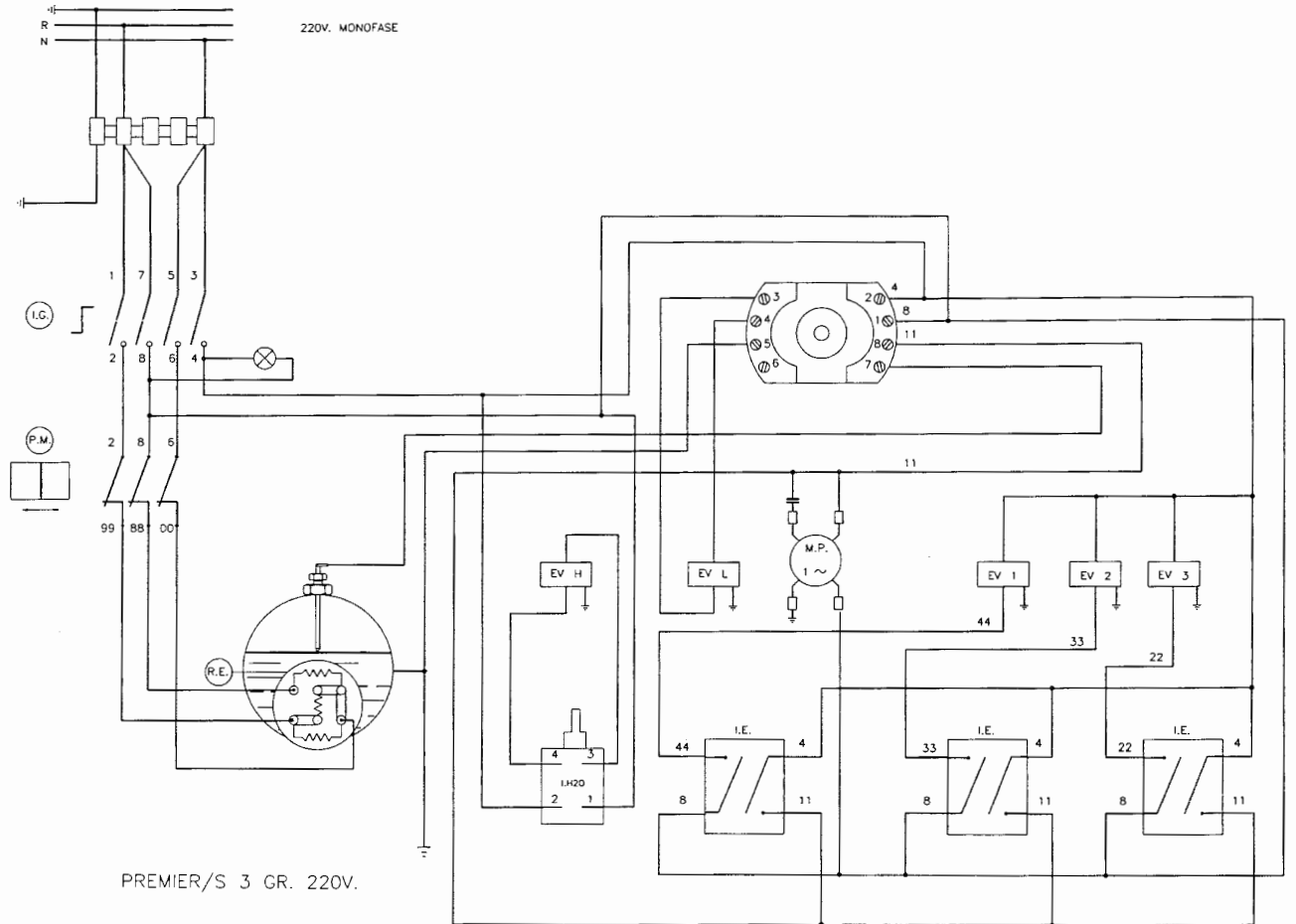


fig. 8  
Abb. 8

SCHEMA ELETTRICO **Premiera** 3 GR. 220 V. TRIFASE  
*maxi*

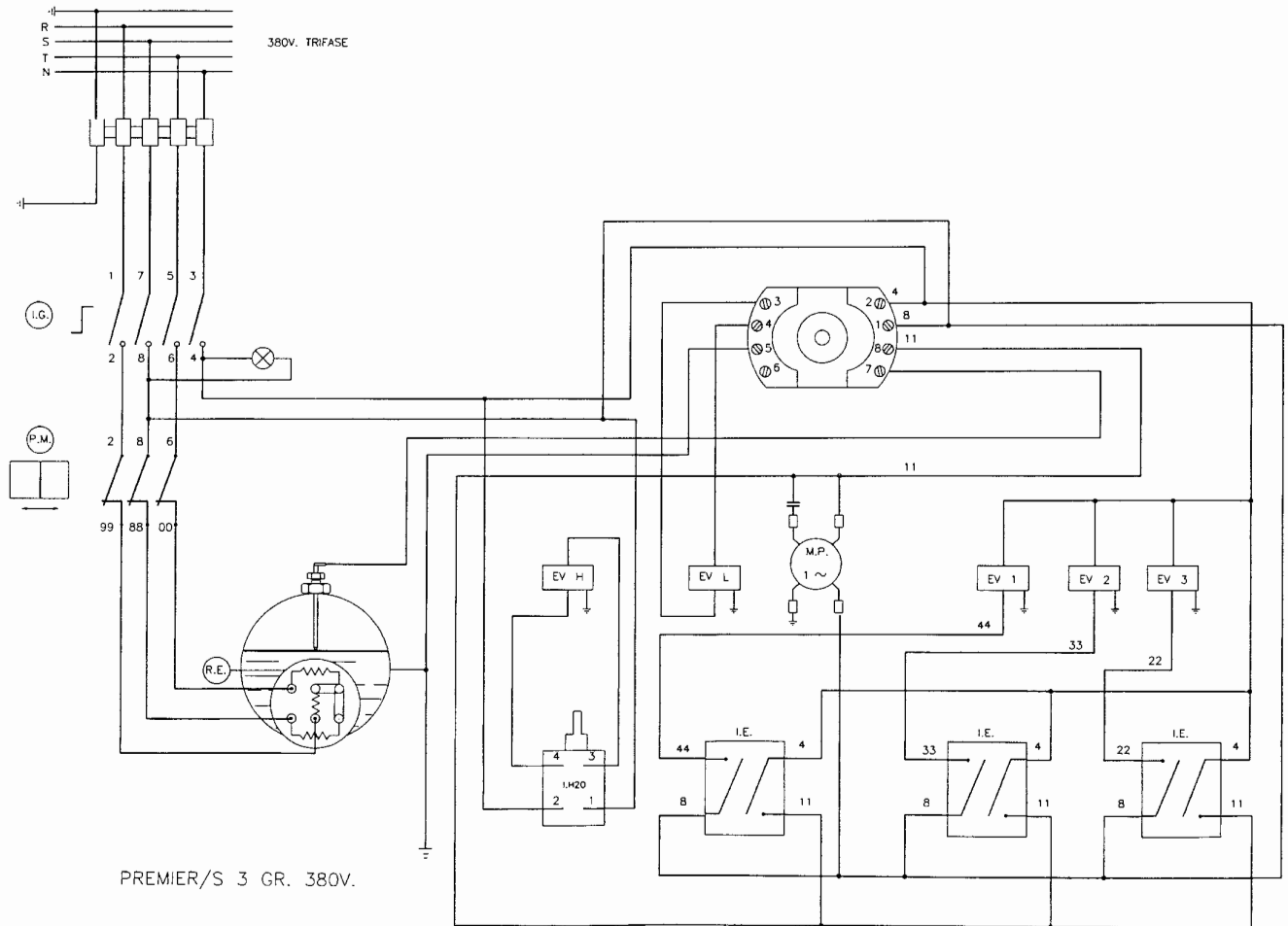


fig. 9  
Abb. 9

SCHEMA ELETTRICO *Premier* 2 GR. 220 V. MONOFASE  
*maxi*

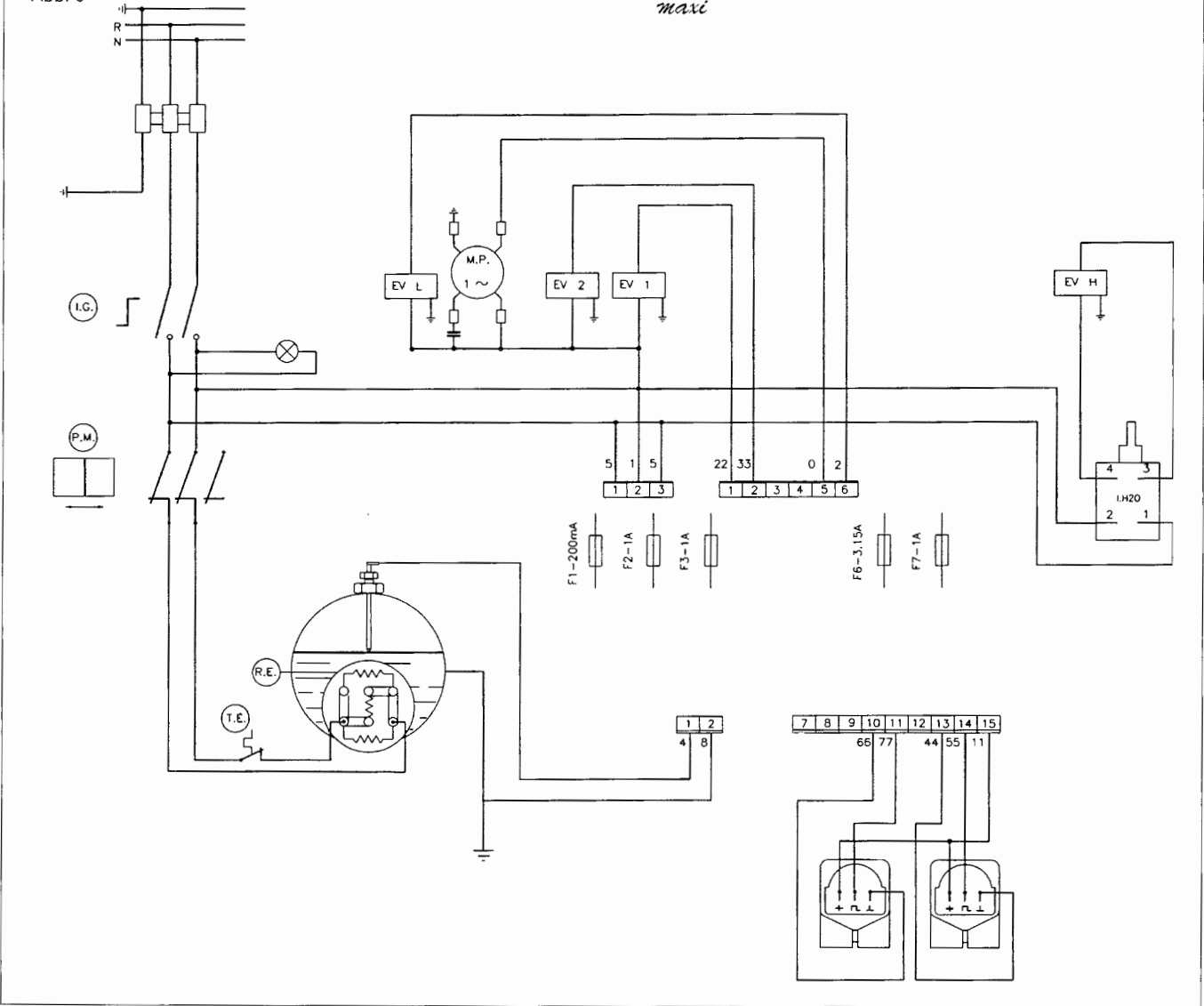


fig. 10  
Abb. 10

SCHEMA ELETTRICO **Premiera** 3 GR. 220 V. MONOFASE  
*maxi*

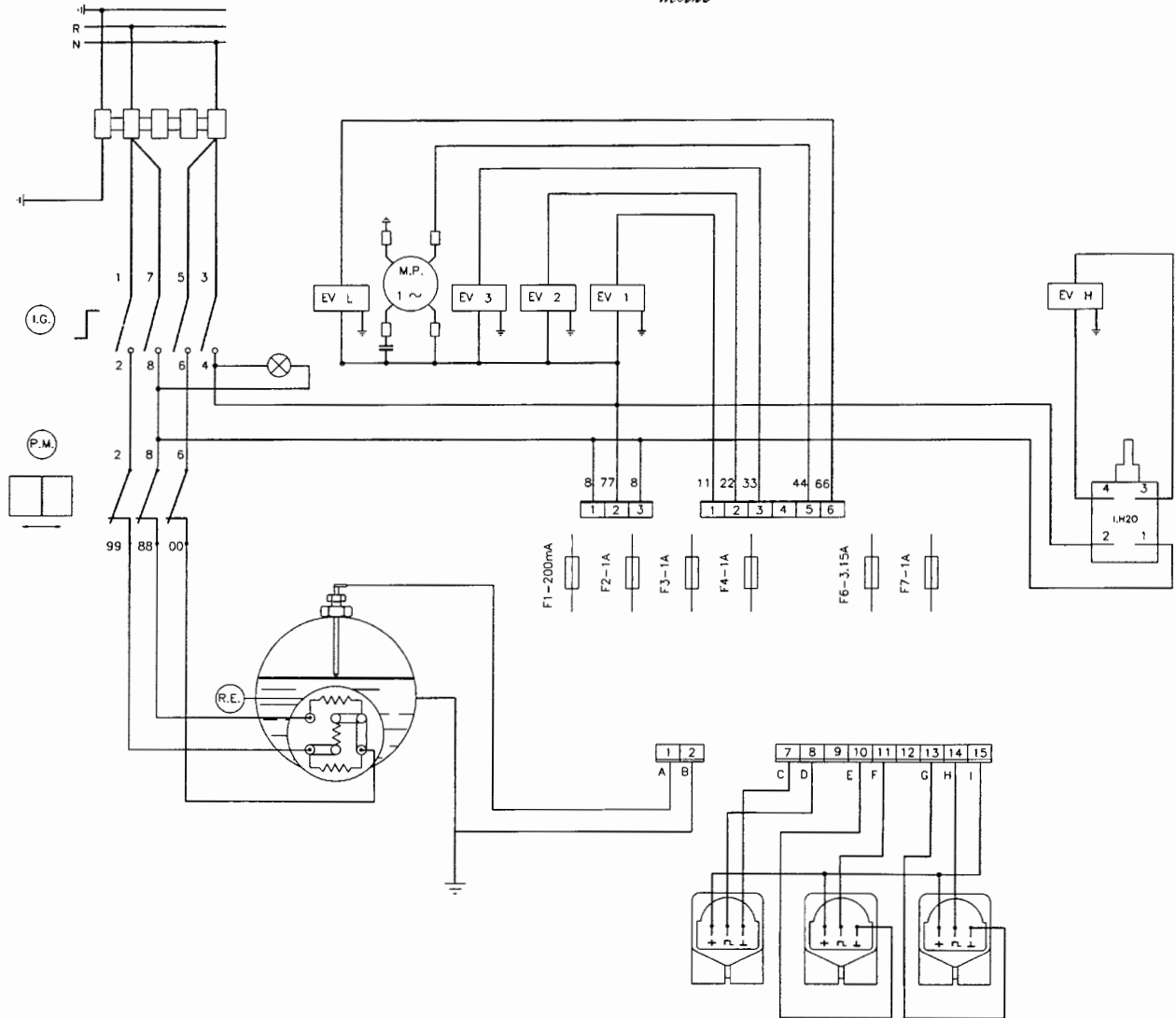
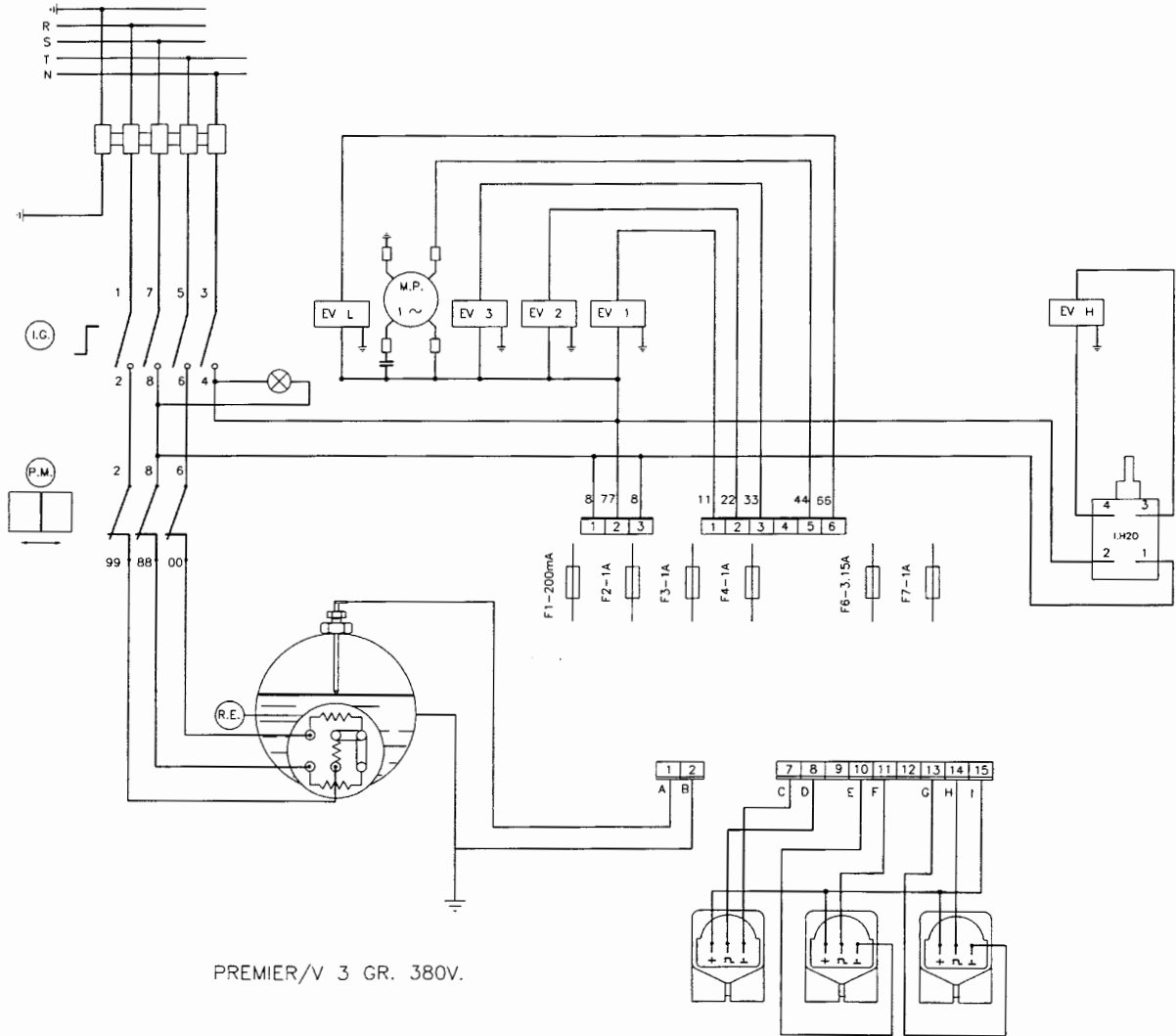


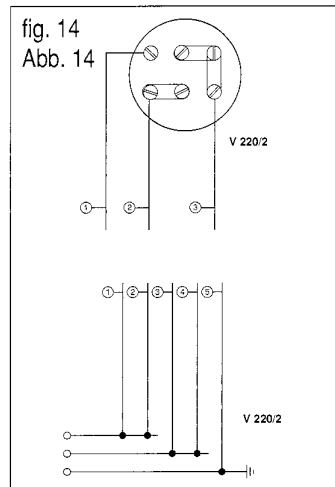
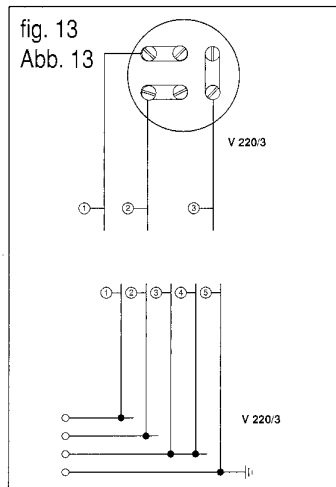
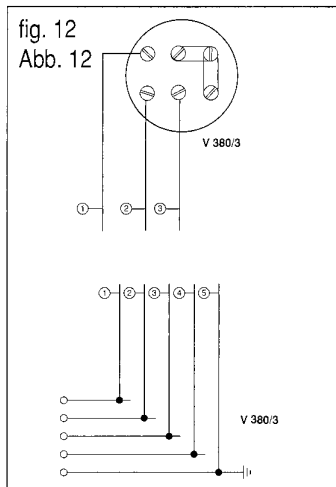


fig. 11  
Abb. 11

SCHEMA ELETTRICO **Premier** 3 GR. 380 V. TRIFASE  
*maxi*



PREMIER/V 3 GR. 380V.



## Legenda

- 1) Nero / Black / Noir  
Schwarz / Negro
- 2) Nero / Black / Noir  
Schwarz / Negro
- 3) Marrone / Brown  
Marron / Braun / Castano
- 4) Blu / Bleu / Blue  
Blau / Azul
- 5) Giallo-Verde / Yellow-Green  
Jaune-Vert / Gelb-Grün  
Amarillo-Verde

## Legenda schemi elettrici

T.1 - T.2 - T.3

Turbina-Trasduttore / Turbine-Trasducteur /  
Turbine-Trasducer / Wasser zaehl rad-Turbine /  
Transductor-Turbina

R.E.

Resistenza elettrica / Heating element /  
Resistence électrique / Elektrischer Heizkörper /  
Resistencia eléctrica

P.M.

Pressostato caldaia / Pressurestat switch /  
Pressostat / Druckschalter / Presostato

I.G.

Interruttore generale / Main switch / Interrupter /  
general / Hauptschalter / Interruptor general

EV.1 - EV.2 - EV.3

Elettrovalvola erogazione / Distribution solenoid  
valve / Soupape électrique de débit / Ausgabe-  
elektroventil / Electrovalvula de erogacion

MP

Motore pompa / Pump / Pompe / Pumpe / Bomba

EV.L

Elettrovalvola livello automatico / Automatic level  
solenoids valve / Soupape électrique niveau auto-  
matique / Niveaugler elektroventil / Valvula para  
nivel automatico

EV.H

Elettrovalvola acqua calda / Hot water solenoids  
valve / Soupape électrique eau chaude /  
Heisswasser elektroventil / Electrovalvula agua  
caliente

EV.S

Elettrovalvola scaldatazze / Cupwarma solenoid  
valve / Soupape électrique chauffe-tasses /  
Tassenwarmer elektroventil / Electrovalvula  
calenta tazas

F.1

Fusibile alimentazione centralina 200 mA / 200  
mA fuse electronic box / Fusible 200 mA boîte  
électronique / Sicherung 200 mA zentral steuerung  
/ Fusible 200 mA centralita

F.2 - F.3 - F.4

Fusibile 1A elettrovalvola erogazione / 1A distribu-  
tion solenoids valve fuse / Fusible 1A soupape  
électrique de débit / Sicherung 1A für ausgabe-  
elektroventil / Fusible 1A elettrovalvula de erogacion

F.6

Fusibile 3,15A motore pompa / 3,15A pump fuse /  
Fusible 3,15A pompe / Sicherung 3,15A pumpe /  
Fusible 3,15A bomba

F.7

Fusibile 1A ev.l / 1A ev.l fuse / Fusible 1A ev.l /  
Sicherung 1A ev.l / Fusible 1A ev.l

T.E.

Termostato di sicurezza / Safety thermostat /  
Thermostat sécurité / Sicherheitsthermostat /  
Termostato seguridad

I.E.

Interruttore erogazione / Distribution switch /  
Interrupter de débit / Ausgabeshalter / Interruptor  
de erogacion

## Modello Premier 2 gr.

### OPZIONE DOPPIO VAPORE

#### NOTA TECNICA:

Sulle macchine equipaggiate di doppia lancia vapore, l'erogazione dell'acqua calda avviene tramite l'apposito tasto posto sul frontale inferiore della macchina (fig.1, pos.7).

### OPTION DOUBLE LANCE VAPEUR

#### NOTE TECHNIQUE:

Sur les machines equipées par double lance vapeur, le débit de l'eau chaude se fait par le poussoir qui est placé sur le panneau frontal inférieur de la machine (fig.1, pos.7).

### OPCION DOUBLE VAPOR

#### NOTA TECNICA:

En las máquinas con double lanza vapor, la erogación de agua caliente ocurre por medio de la tecla puesta en el frontal inferior de las máquinas (fig.1, pos.7).

### DOUBLE STEAM OPTION

#### TECHNICAL NOTE:

On the machines provided of double steam pipe, the hot water comes out through the button on the inferior frontal panel (fig.1, pos.7).

### TECHNISCHE ANWEISUNG:

#### TECHNISCHE ANWEISUNG:

Die mit 2 Dampfauslaufrohre gebaute Maschinen sind mit einer Taste für Heißwassererzeugung versehen, die sich im unteren Tafel befindet (abb.1, pos.7).

**1** This book is an integral and essential part of the product and must be given to the user. Read this book carefully. It provides important information concerning safety of installation, use and maintenance. Save it for future reference.

**2** After un packing, make sure the appliance is complete. In case of doubts, do not use the appliance, but consult a qualified technician. The packing items which are potentially dangerous (plast-bags, polystyrene foam, nails, etc.) must be kept out of children's reach.

**3** Before connecting the appliance make the rating plate data correspond with the mains. This plate is on the front panel of the appliance at the top and to the right. The appliance must be installed by qualified technicians in accordance with current standards and manufacturer's instructions. Incorrect installation could harm or injure persons, animals, or things for which the manufacturer cannot be considered liable. Electric safety of the appliance is assured only when an efficient ground connection is made as required by existing safety regulations. This safety requirement must be verified and in case of doubt a professional skilled expert must be called on to check the wiring.

The manufacturer is not liable for any damage caused due to failure to ground the system .

Make sure the electric power of the system is sufficient to absorb the maximum power input stated on the plate. In case of doubt, contact a qualified technician who must also make sure in particular that the size of the wiring cables is sufficient to absorb power input.

We recommend against using adapters, multiple sockets or extensions.

If they prove necessary, only use extensions, single or multiple adapters or plugs that meet safety regulations, making sure, however, not to exceed the rated current limit marked on the single adapter and extension and the maximum input marked on the multiple adapteur.

**4** This appliance must only be used for the designed purpose. Any other usage is considered incorrect and therefore dangerous. The manufacturer shall not be liable for any damage caused due to improper, incorrect and unreasonable use.

**5** The following basic rules must be observed when using any electric appliance:

- do not touch the appliance when hands or feet are wet or damp
- do not use the appliance when barefoot;
- do not use extensions in bath or shower rooms
- do not pull the supply cord out of the socket to disconnect it from the mains
- do not leave the appliance exposed to atmospheric agents (rain, sun, etc.) unless expressly provided for;
- do not let the appliance be used by children or anyone not familiar with it.

**6** Before servicing the appliance, disconnect it from the mains by pulling out the plug or switching off the electricity.

**6/a** To clean the appliance, follow the instructions in this book.

**7** If the appliance breaks down or fails to work properly, switch it off and do not attempt repairs or other operations. Contact qualified experts only.

Repairs should only be made by the manufacturer or authorized service centres. Only original spare parts must be used.

Failure to observed the above, could damage the appliance or make it unsafe.

**8** For installation, an omnipolar switch must be used in accordance with safety regulations with over 3 mm between contacts.

**9** To avoid dangerous overheating, make sure the supply cord is fully uncoiled.

**10** Do not obstruct exhaust or dissipati grids, in particular the cup warmer.

**11** The user must not replace the appliance supply cord. If the cord is damaged, switch off the appliance and have a qualified technician change the cord.

**12** If no longer using the appliance, we recommend making it inoperative by disconnecting the supply cord and cutting it.

# GENERAL INSTRUCTIONS

## Instructions for installing the "PREMIER"

Make sure nothing is missing in the packing. Position the machine in the place provided, make sure it is leveled and adjust the feet if necessary.

Place the water softener in the space provided. Remember that in all the PREMIER models the pump is built into the machine and this simplifies hook-up operations considerably.

**Before hooking up the water to the machine, let the water run from the water softener to eliminate impurities and greasy deposits.**

Then connect the water and electricity as shown in Fig. 3.

Make sure there are no narrowings in the piping and that drainage is efficient. If the electric wire supplied is not sufficient, use one with the same cross section and make sure the system is equipped with efficient earthing and connect it to the machine using the yellow-green wire.

**THE MACHINE MUST ALWAYS BE PROTECTED WITH AN ADEQUATELY POWERED AUTOMATIC SWITCH.**

The Company shall not be liable for any damage to persons or things because of failure to observe safety standards.

For proper operation, the machine requires a water pressure not higher than 4 bar. If higher, install a pressure reducer upstream of the softener.

The water inlet pipe must have an internal diameter of not less than 8 mm.

**N.B.:** Before connecting the machine to the

electric main check that the machine voltage and the net voltage are compatible (Figs. 12-13-14), if not, modify as necessary.

## Setting up the machine for operation

Before supplying electricity to the machine, make sure the water level is sufficient in the boiler by checking the height in the glass sight level (No. 2 - Figs. 1-2).

Even though all the machines are equipped with an automatic level system, during the initial phase it is a good rule to fill the boiler manually to prevent any possible damage to the heating element and to make sure the electronic protection device (in model PREMIER/V only) doesn't switch on which

stops the machine if the automatic level is connected for more than 60 seconds. Should this happen, simply switch the machine off and on so it can start up again normally.

To fill manually the boiler. Pull forward the valve to fill manually the boiler, as for pictures 1-2 n. 7.

At this point the machine can be turned on by working the general switch (No. 1 - Figs. 1-2) and the pilot lamp will light up.

During the heating phase, always leave the steam tap open to normalize the pressure inside the boiler and to keep the liquid to be heated from being sucked into the boiler.

After being on for about 20 minutes, the machine reaches working pressure. This can be read on the two-scale pressure gauge (No. 3 - Figs. 1-2).

To change the working pressure (and consequently the temperature) according to the

various requests or the characteristics of the coffee used, simply raise the top and work the pressure-switch screw (No. 7 Fig. 4), turning it clockwise to lower the pressure and counter clockwise to raise it (normally the standard rested machine is set at about 1.1 - 1.2 bar).

The pump is adjusted during testing to a working pressure of 9 atm. This pressure is shown on the pressure gauge (No. 3 - Figs. 1-2, lower sector) during the delivery phase. Whenever the pressure has to be changed, raise the top as for the other adjustments and turn the pumping element screw (No. 6 - Fig. 5) as necessary to reach the desired pump motor pressure. Should the desired result not be achieved even when turning the adjustment screw all the way, the pumping element must be replaced.

For a new one, contact the nearest authorized service centre.

## To use the steam and the hot water

To use the steam and the hot water simply pull forward the appropriate levers (No. 4, Fig. 1) which are in an extremely practical and accessible position.

These levers make it possible to regulate the steam and the water from the various nozzles gradually and can also stop the steam when steam pressure is at a maximum.

The steam nozzles can be moved in the usual manner.

To froth the milk during heating, push the steam nozzle to the bottom of the container (preferably a conical container) for 3-4 seconds. When the milk begins to heat

move the steam nozzle to the surface, skimming the milk with short vertical movements in order to obtain the creamy texture desired.

Remember to clean the steam nozzle thoroughly with a damp cloth after each operation .

**N.B.** The Premier 3 groups version is equipped with:

- two steam pipes (No. 5 - Pict. 2);
- one hot water pipe (No. 6 - Pict. 2).

Steam can be obtained by acting on lever (No. 4 - Pict. 2), hot water can be obtained by acting on lever (No. 13 - Pict. 2).

### Preparation of espresso coffee

1) Unhook the filter holder from the unit and add one or two measures of coffee depending on the filter used press down the coffee with the tool provided and before connecting the filter holder to the unit, with the palm of your hand clean the filter ring to remove any excess coffee which in the long term could interfere with the perfect seal between the unit and the filter holder.


2) In the PREMIER/S version press the coffee delivery switch and when the desired dose is obtained, press it again.


In the PREMIER/V-version, to have the coffee, press the pushbutton relative to the desired dose as shown on diagram:




There are 4 measure possibilities: 1 normal coffee, 2 normal coffees, 1 long coffee, 2 long coffees. These 4 possibilities for each unit can naturally be preset during the installation phase by programming the amount of coffee for each single cup and for each unit as needed. To programme

these amounts, proceed as follows: Press

the  key of the unit in which the doses are to be programmed and then,


without releasing the STOP, press  key for the same unit.

Entrance into the programming state is

signalled by the flashing of the  LED


and the LEDS for the doses on the pushbutton panel of the unit used.

Now press the key for pouring one measure. Only the LED for the programmed dose will remain on. When the coffee has reached



the desired level in the cup, press  and the dose will be memorized in a protected memory zone.

At this point the LEDs will start flashing again to the exclusion of the LED for the dose that has just been programmed.

Proceed similarly for the other doses of the unit and to return to working condition,

press  twice consecutively.

In addition to the 4 measure possibilities, it is also possible in any case to stop pouring

at any time by pressing the  button or to continue pouring by pressing the  button.

Pouring of the preset dose is completed in any case independently of the fineness of the grind since the amount of coffee and not the pouring time is measured electronically.

3) After pouring the coffee and even if another is not to be poured immediately, leave the filter holder hooked to the unit so it remains warm. The delivery units are thermocompensated with total circulation of hot water so the units remain at constant temperature in every working condition.

### General cleaning instructions

The machine should be cleaned very thoroughly in order to maintain its maximal performance.

All the steel and chromed parts including the steam and hot water nozzles should be cleaned with a damp cloth.

The stainless shower inside the group should be disassembled every week and cleaned carefully so that all the holes are perfectly free. To do this, simply uncrew the central screw of the group with a normal screwdriver.

### To clean the group with the blind filter

Replace the normal filter in the filter-holder with the blind filter provided, place 2 teaspoons of detergent in the filter, reconnect the filter-holder to the group and push the distribution push-button. After approx. 30 seconds stop distribution and repeat this operation three times.

Finally, replace the normal filter and make a coffee which is to be thrown away in order to remove all remaining soap residues.

### To clean the filters and filter-holders

Place 2 teaspoons of specific detergent in half a litre of boiling water and leave the filters and filter-holders to soak for approx. half an hour.

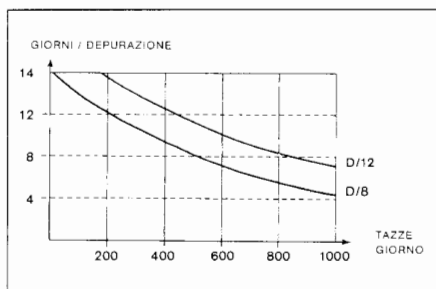
Rinse thoroughly under running water. Remember to use glass or stainless steel containers and keep the handles of the filter-holders out of the soapy liquid.

## Regeneration

In order to prevent the formation of lime deposits inside the boiler and the heat exchangers, the water softener should always be perfectly efficient. The cationic resins should therefore be regularly regenerated at the established dates.

The regenerating times depend on the quantity of coffee distributed daily and the hardness of the water in the area.

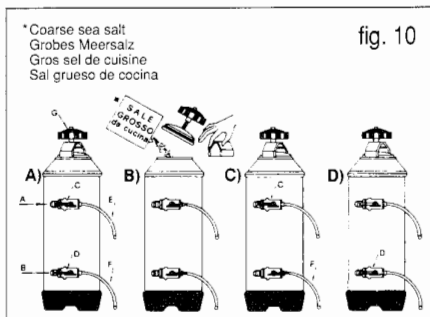
The following graph gives an approximate indication of regeneration times for the type D/8 softener for machines with up to 2 groups and type D/12 for machines with 3 or 4 groups.



Once the generation times have been set proceed as follows: Switch the machine off place a 2 litre container under the pipe E (Fig. 10A). Turn the levers C and D from left to right (Fig. 10B), remove the tap by unscrewing the knob G and fill with coarse salt (2 pounds for the D/8, 3 pounds for the D/12).

Replace the tap and reposition only lever C

to the left (Fig. 10C) - allow the salt water to drain from the pipe F until fresh water is running (1/2 hour), taste to be sure. Return lever D to the left (Fig. 10D).



## Coming into play of trouble diagnosis system

The delivery of each unit has a time limit which if reached causes the unit to stop and the trouble is signalled by the flashing



LED.

To eliminate the blockage, press the



button of the unit involved.

## Testing for regular operation of the flow transducer

If the machine operates irregularly, the trouble



is signalled by the flashing of the on the pushbutton panel of the unit involved.

In this case delivery is not stopped but if the operator does not intervene manually and press the STOP, the appliance is blocked upon reaching the time limit.

## Testing for regular operation of the automatic level gauge

To prevent the machine from flooding, an alarm has been fitted to regulate the maximum time of operation of the automatic level. If the electric valve of the automatic level remains open for more than 60 seconds, it is disconnected automatically and the trouble is signalled by the flashing



LEDs.

The pump is disconnected at the same time. To start up the machine again, voltage must be removed for at least 3 seconds.

Maximum delivery duration 120 seconds (delivery time limit).

Maximum automatic level charge 90 seconds (automatic level time limit).

The automatic level is provided with a manual control to permit charging the boiler.

## Technical characteristics

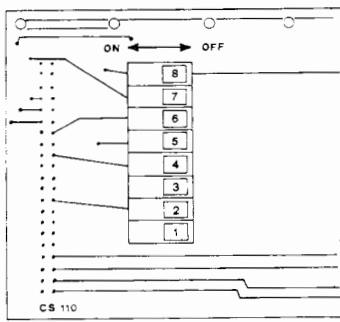
Power supply 220 Vac Input 7 VA

Minimum duration of memory with power electronic box not fed: 60 days.

Maximum time for restoring memory 15 hours with power electronic box fed.

The power box can meter up to a maximum of 2 units with a maximum dose of 9999 impulses for each unit.

The amount of water delivered depends on the type of transducer used (with DIGMESA reed transducer about 8 liters).



The switches are positioned according to the following table:

| GRUPPO   | sw 1 | sw 2 | sw 3 | sw 4 | sw 5 | sw 6 | sw 7 | sw 8 |
|----------|------|------|------|------|------|------|------|------|
| Gruppo 1 | ON   | OFF  | OFF  | OFF  | ON   | OFF  | OFF  | OFF  |
| Gruppo 2 | OFF  | ON   | OFF  | OFF  | OFF  | ON   | OFF  | OFF  |
| Gruppo 3 | OFF  | OFF  | ON   | OFF  | OFF  | OFF  | ON   | OFF  |

## Technical notes

### for correct installation

Protection fuses are connected in the electronic box so that connection of an external protection is not necessary.

## Installation

### of the pushbutton panels

The pushbutton panels are connected to the electronic box by a 20-way cable and they are parallel with each other.

For correct operation, each pushbutton panel on its respective unit must be personalized and operation of the electric valve for delivery of the unit permitted.

This personalization is effected by numbered switches located inside the pushbutton panel.