



RESTART: IPER ESPRESSO MACHINE

Check that you have all the appropriate supplies; measuring beaker (150ml), 3 liter heat-resistant container, clean towels, Urnex Tabz®, Urnex Rinza® cleaning capsules, Iper Capsules

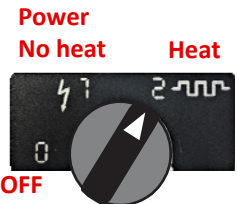
1. If the water source to the machine has been shut off, **turn the water ON** before powering up the espresso machine. **The pressure gauge has 2 scales:**
Water pressure is the high pressure; the range is 0-15/+. The **Steam pressure** is pressure; the range is 0-2.5/+ (Your machine may have 2 separate gauges)
If both needles on the gauge are at 0 the water source is turned off.



Water pressure (0-15/+) Steam Pressure(0-2.5/+)

2. **Once the water source has been turned on**, the needle on the high pressure gauge will indicate water pressure by moving off the 0.
Proceed to turn on the main power on the espresso machine.

Turn the main power from position "0" to position "1" (power)
this will turn on the power to fill the machine with water but will not turn on the heat.



NOTE: If you hear a loud grinding sound during the water refill cycle, this is an indicator the water is off. Turn off the machine and turn on the water before proceeding

3. Once the boiler filling is complete, turn the main power switch to from **position "1" to position "2" (heating). The machine requires 30-40 minutes to heat fully.**
4. After 10 or 15 minutes of machine heating, occasionally open the steam valve to **purge cold pressure from the boiler.**



- 5A **If you have a single handle machine with removable handles**, remove the filter holder(s) from the group(s). Push the manual start/stop control and purge 1 liter of water through each group.

The **high pressure gauge** should read between 9 & 10 while actively purging water



- 5B **If you have a machine with a single or double attached handle**, open the handle(s) and insert the cleaning capsule(s). Close the handle(s) Push the manual start/stop and purge 1 liter of water through the group(s).

The **high pressure gauge** should read between 9 & 10 while actively purging water



NOTE : if no water comes out when you push the manual start/stop with the cleaning capsules inserted, turn off the manual start stop and contact illy Technical Service.

6. If the machine is completely heated, the **steam pressure** (low pressure) gauge should read between **0.9 and 1.1**
7. When the machine is completely heated, **backflush the machine** with Urnex Tabz® and **clean the steam wands** using Urnex Rinza®. (see attached guide for instructions). It may be necessary to remove the steam tips from the steam wands and clean the inside and out.
9. Using a large heat resistant container, **Purge water from the main boiler** by opening the hot water tap. Purge 1/2 liter of water then wait a minute or two for the pressure to recover; Repeat this process until you have collected 3 liters of water total
10. **If the steam pressure, water pressure, and water purged from the boiler and the groups**
Make a test coffee on all groups.



If you experience water flow, pressure problems, need a filter change or other issues with the espresso machine, please contact illy Caffè Technical service at (800) 872-4559 to initiate a service call. One of our team members will contact you to troubleshoot the issue.

CARE AND OPENING IPER CAPSULES

Before opening, the coffee should be stored in a cool dry place; **never in the refrigerator and freezer.**

Unopened, iper Capsules have a shelf life of 18 months.

After opening, the capsules can be used for 10-15 days if stored properly in an airtight container.



IPER CAPSULES



- 1** Cut open bag along dotted line.
- 2** Make sure bag is closed tightly after opening, capsules are susceptible to oxidation.
- 3** If capsules are transferred into another container it **MUST** be airtight.



DO NOT store on top of the machine or any other warm spot

DO NOT Store them where the capsules may be exposed to moisture.

DO NOT mix old and new capsules together. Use all open capsules before Adding more to a dispenser or other storage.



iperEspresso

- Store porcelain cups on top of the machine to keep warm, and do not stack more than 2 high.
- Always preheat the cup.
- After the brew cycle has completed, remove the capsule from the handle and discard.
- Never use a capsule more than once.
- Whenever possible, brew directly into serving cup. However, always brew espresso and cappuccino directly into the cup you are serving in.
- Always use proper tools for measuring ingredients to ensure consistency.
- Do not serve lemon peel with espresso.



IPER ADAPTOR DAILY CLEANING

The espresso machine must be cleaned daily. Coffee oils and grounds build up which destroys the flavor of the coffee.



PROCESS



1 Twist open the iper cleaning capsule. The capsule should NOT have a hole in the bottom. (If it does, order a replacement and discard the old one.)



2 Insert 1 Cafiza tab, reseal and insert into the chamber.



3 Close handle



4 Using the manual start/stop button. Begin the brew cycle and run for 10 seconds.



5 Stop cycle and let stand for 10 seconds.

Repeat the previous step 4 to 5 times.



6 Remove the capsule. Carefully twist it open, rinse out any residue and re-insert it. (Caution water is hot inside.)



7 Close handle and repeat backflush Cycle 5 times without cleaner.



8 Remove capsule and wipe group chamber surfaces with a clean damp cloth.

DAILY EXTERNAL CLEANING



1 Remove drain tray grates and wash thoroughly.



2 Clean out drain tray. Pour hot water in tray to clean drain and clear the drain hose. NEVER USE BLEACH.



3 With a soft cloth and mild glass cleaner, wipe down the panels of the machine. Give special attention to the area around the steam wand.



4 Remove the cups from the top of the machine and wipe Down the top grates completely.

STEAM WAND CLEANING



1 Purge the steam wand.



2 In a mixture of 10 oz hot water and 1oz Rinza® (or 1 Tsp of Cafiza®) Soak the wand for 15 minutes.



3 Wipe down with a non abrasive cloth to remove milk residue.

IPER SINGLE HANDLE DAILY CLEANING

The espresso machine must be cleaned daily. Coffee oils and ground build up which destroys the flavor of the coffee.



PROCESS



1

Twist open the iper cleaning capsule. The capsule should NOT have a hole in the bottom. (If it does, order a replacement and discard the old one.)



2

Insert 1 Cafiza tab, reseal and insert into the handle.



3

Attach Handle to the machine.



4

Using the manual start/stop button. Begin the brew cycle and run for 10 seconds.



5

Stop cycle and let stand for 10 seconds.

Repeat the previous step 3 to 4 times.



6

Remove the capsule. Carefully twist it open, rinse out any residue and re-insert it. (Caution water is hot inside.)



7

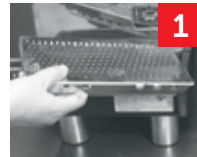
Reinsert handle and repeat backflush cycle 3 to 4 times without cleaner.



8

Remove capsule and rinse handle and replace empty handle back on machine.

DAILY EXTERNAL CLEANING



1

Remove drain tray grates and wash thoroughly.



2

Clean out drain tray. Pour hot water in tray to clean drain and clear the drain hose. NEVER USE BLEACH.



3

With a soft cloth and mild glass cleaner, wipe down the panels of the machine. Give special attention to the area around the steam wand.



4

Remove the cups from the top of the machine and wipe Down the top grates completely.

STEAM WAND CLEANING



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