

Instructions for use

B.F.C. Srl – Vittorio Veneto – TV

ITALY

Safety recommendations

- **Remove the plug from the mains before carrying out any maintenance.**
- **Never put your hands or any object into the machine when it is connected to the mains.**
- **Contact our Repair Service for any maintenance that is not described in this leaflet.**

Contents Chapter

Introduction	1
Maintenance	2
Installation	3
Connection to the water line	4
Internal reservoir	5
Push-button operation	6
Electronic dosing	7

“LA VITTORIA” 1 gr

Introduction Ch. 1

These “Instructions for USE” are a guide to the rapid and easy use and maintenance of coffee machines “LA VITTORIA”.

Please read these instructions carefully.

B.F.C. guarantees that should any defect or problem occur, it will provide its support through its Repair Service points.

Have your coffee machine inspected by qualified personnel at least once a year. This constant care will make your machine safer and more efficient.

Our coffee machines have been designed and manufactured in compliance with all specifications that distinguish traditional café espresso coffee machines : noble materials such as copper and steel and reliable components make all machines made by B.F.C. of Vittorio Veneto safe, reliable and functional. No liability can be accepted by BFC Srl for any damage to persons or things caused by non-compliance with these instructions.



Devised, designed and produced by us.

●CE

DAILY MAINTENANCE

Ch. 2

@ Always disconnect the coffee machine from the mains or press the main switch to **0** before any cleaning or maintenance.

@ Empty and clean the coffee filters every evening ; remove the filter and brush the inside with a suitable brush; soak the filters in hot water in order to dissolve coffee greases.

@ Remove coffee residues from the drip tray, otherwise it could get clogged.

@ Clean the external parts of the machine with a damp cloth. Never use detergents or

abrasive substances.

@ Clean the steam wand after every use, so as to prevent scale deposits from obstructing the steam outlet points.

@ Use the relevant blind filter supplied with the machine to wash the coffee spout with a special detergent (obtainable from our repair centre points) .

INSTALLATION

Ch. 3

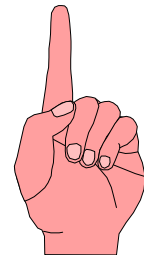
1. Remove the coffee machine from its packing and check that it has not been damaged. Level the coffee machine by adjusting its feet. Check that the voltage of your mains supply corresponds to that indicated in the technical specifications .

2. Place the appliance on a firm level counter, close to the mains sockets and water line connections (for direct water connection refer to note no. **3** below).

3. Connect the drinking water delivery pipe (3/8") . Only use a certified pipe suitable for **drinking water** complying with D.M. 21.03.73 . Connect the drainpipe to the plastic container (if fitted).

(Comply with the regulations set by the relevant institutes of each state, region or county).

4. Connect certified wire H05VV-F 3G 1,5 mm with plug SCHUCO (Europe) - SJTO 3x14AWG (USA & CANADA) to the mains . Before starting the coffee machine, check that the mains socket is fitted with an **EFFICIENT AND SAFE GROUND CLAMP**: check ground system efficiency.



Carefully read the instructions opposite.

CONNECTION TO THE WATER LINE:

Ch. 4

1. Turn off the water delivery tap and check for leaks.

2. Press forward to I the switch marked "I/O" .

3. The coffee machine will automatically be filled with water until the pre-set level (level probe inside the boiler) .

NB : Electronic models are fitted with a safety level indicator. If the machine switches off during filling and the LEDs on the console blink, follow the instructions under **ELECTRONIC**

DOSING (refer to chapter 6 A)

4. Once the machine has been filled to the pre-set level, wait approximately 15 minutes to allow the machine to reach its operating temperature. The coffee machine is ready for use when the green neon indicator goes off.

The coffee machine is automatically filled with water until the set level.

INTERNAL RESERVOIR

Ch. 5

1. Fill the water reservoir below the top grid with approx. 4 litres of water.

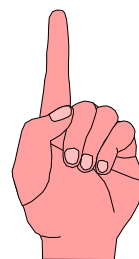
2. Press forward to I the switch marked "I/O" .

3. The coffee machine will automatically be gradually filled with water until the pre-set level (level probe inside the boiler) .

Wait approximately 15 minutes to allow the machine to reach its operating temperature. The coffee machine is ready for use when the green

neon indicator goes off.

4. It is recommended that the back reservoir is filled with water before turning on the main switch.



Steam and water are under pressure.
SCALD HAZARD

- 1.** Steam is delivered by turning the side knob with a steam cloud sign on it.
- 2.** Hot water is delivered by pressing the push button with the hot water dispenser sign.
- 3.** To deliver coffee from the coffee spouts, fill the filter holder with the correct quantity of coffee, put it back above the coffee spout and press the relevant push-button on the steel front (if the machine is fitted with an electronic console, refer to chapter 7)
- 3.** The double-range pressure gauge on the front constantly measures boiler pressure (0,9 – 1,1 BAR) as well as coffee delivery

pressure (8 – 10 BAR) .

- 4.** Adjust pressure inside the boiler to the usual specifications by means of the relevant screw on the pressure gauge.
- 5.** Adjust coffee delivery pressure to the usual specifications by means of the relevant screw of the internal pump.
- 6.** Frequently check the double-range pressure gauge to check boiler pressure. Any faulty functioning of the pump indicator will not affect the coffee machine's overall functioning.



The coffee machine is ready to make perfect coffees anywhere and at any time.

REGULAR USE

Ch. 6A

- 1.** When the machine is switched on, the electronic card checks water level inside the boiler. After approx. 3 seconds, the filling pump and solenoid valve are enabled for filling. When the set level is reached, the card enables the console and its push buttons. Coffee delivery is started by pressing the relevant push button and stopped by pressing the same button again. The above-indicated operations are signalled by the relevant LEDs lighting up and going off.
- 2.** The boiler filling function is disabled while


coffee is being made. If at the end of the coffee-making cycle the boiler level probe is above the water level, the boiler filling function will be enabled to restore water level.


- 2.** 2-minute filling time-out . At the end of this interval, the LEDs will blink and the machine will stop. Switch the machine on again to restart it .
- 3.** Coffee delivery time-out . After 2 minutes, delivery of the current coffee doses is interrupted.

Coffee delivery is started by pressing the relevant push button and stopped by pressing it again.

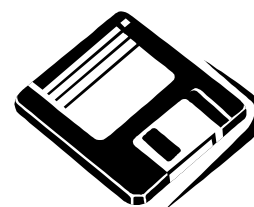
INSTRUCTIONS FOR ELECTRONIC DOSING

Ch. 7

- 1.** Press the button  relating to the coffee spout of the dose to be programmed. Keep it pressed for longer than 5 seconds and check that all programming LEDs on the console light up. This indicates that the programming function has been started correctly.
- 2.** Press any of the buttons corresponding to the 5 doses that can be programmed. The LED

corresponding to the button  and that corresponding to the dose being programmed remain on.

- 3.** When the desired quantity of coffee is achieved (4 doses) , press any of the dose buttons to interrupt product delivery .
- 4.** Proceed as indicated at point 2 for hot water dosing . (push button with the sign of a wand with water drops)



Safe and efficient electronic components

MACCHINE PER CAFFE' ESPRESSO

B.F.C. Srl via Podgora , 46 Vittorio V.
(TV) Italy

Tel.: ++39 438 912220
Fax: ++39 438 912356
E-mail: BFC.MCH @online.it

Devised, designed and produced by us.

The machine's boiler is fitted with a safety probe (in addition to the level probe) that interrupts power supply to the heating element in the absence of water inside the boiler.

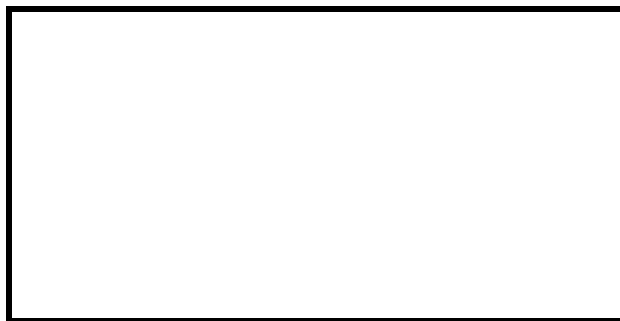
*The **ACCESSORIES** supplied with the machine are contained in a box: draining pipe, filter holders, 1-cup and 2-cup filters, blind filter, 1-cup and 2-cup coffee nozzles , coffee tamper , cleaning brush, measuring spoon, filter clamps.*

OPTIONAL FEATURES :

***Cappuccino maker**, which enables to make delicious creamy cappuccinos hygienically and easily . It is installed on the steam pipe and is operated by means of the knob .*

***Electric cup warmer** , which keeps warm the cups in the compartment above the coffee machine . The set comprises: heating element, support, switch, wires.*

ELECTRIC TESTING



RESIN-BASED SOFTENER

Calcium and magnesium determine the hardness of water and cause the formation of what is known as scale.

Installing an epoxy-resin water softener helps prevent the formation of scale. Regenerate the softener periodically with the appropriate salt or Na Cl (sodium chloride) coarse table salt .

Water is hard between 30° and 40° ; it is considered very hard above 40° . Water hardness is measured by means of simple test kits that can be purchased at any of our repair service centres. Follow their easy instructions for use(**it is recommended on models connected to the water line)**

In models with internal reservoir, replace the cartridge immersed in the water every 600/800 cups of coffee. (always check water hardness, as parameters vary).

PERIODICAL INSPECTIONS

Date of installation

Serial number.....

Model

Operator

Operator's telephone number.....

Inspection performed on

Operator

Inspection performed on

Operator

Inspection performed on.....



Declaration of conformity

B. F. C. S. r. l.

Società a Responsabilità Limitata

Costruzioni e Lavorazioni Meccaniche



DICHIARAZIONE DI CONFORMITA'
DECLARATION OF CONFORMITY
KONFORMITÄTSEKTLARUNG

Costruttore – Manufacturer – Hersteller *B.F.C. S.r.l.*
Via Podgora, 46 – Vittorio Veneto
(TV)
ITALY

Prodotto – Product – Produktart *MACCHINE PER CAFFE' ES-*
PRESSO
ESPRESSO COFFEE MACHINES

Modello – Types – Type *1/2/3 GR- PULSANTE /*
ELETTRONICA

EN 55014 EN 55022 EN 61000-3-2
EN 61000-4-2

B.F.C. srl dichiara sotto la propria responsabilità , che
il prodotto soddisfa per progettazione e costruzione i requi-
siti della direttiva :

B.F.C. srl declares herewith on its own responsibility
that the above –mentioned pro duct meets the require-
ments of Directive :

B.F.C. srl unter elgener verantwortung , daß das o a
produkt in bezug auf Entwurf und Fertigung den Anfor-
derungen der Richtlinie :

KAFFEE ESPRESSOMASCHINE

*Our espresso coffee
machines are
electronically and
hydraulically
inspected and tested
by specialised
personnel.*