

# Installation

## Instructions

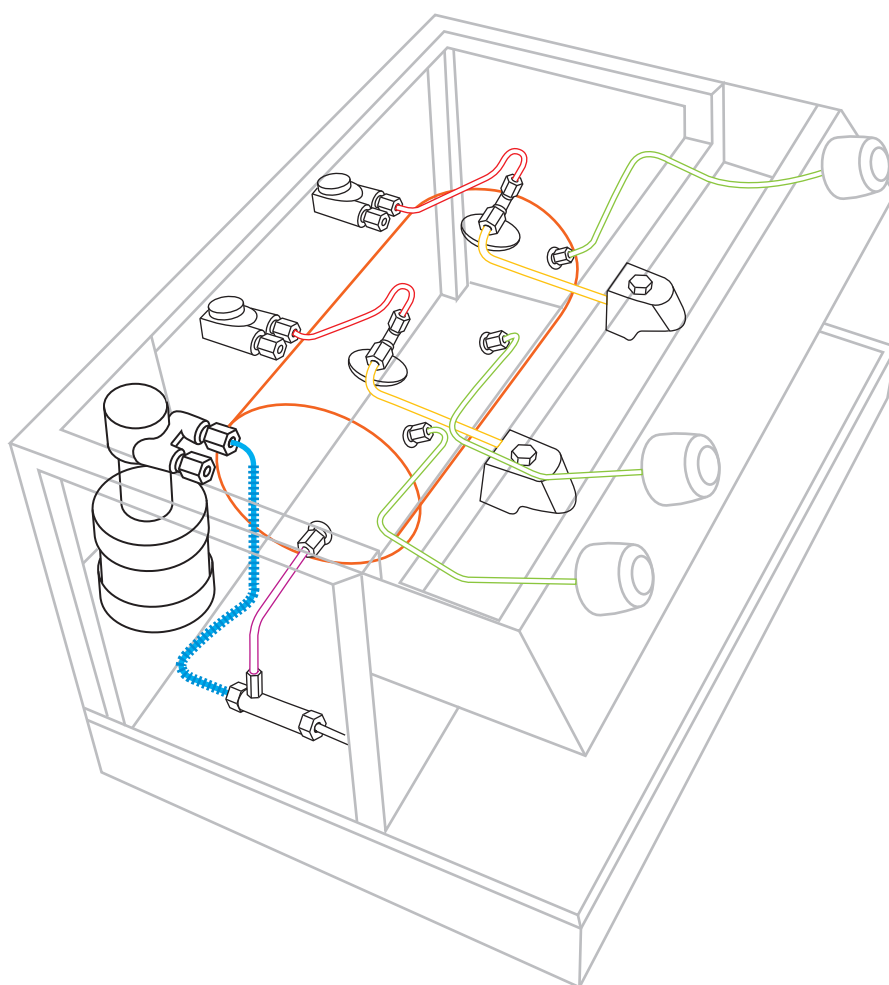
Only to be carried out  
by qualified engineers.

For Model(s):

Fracino Bambino

Fracino Classic & Contempo

Fracino Romano



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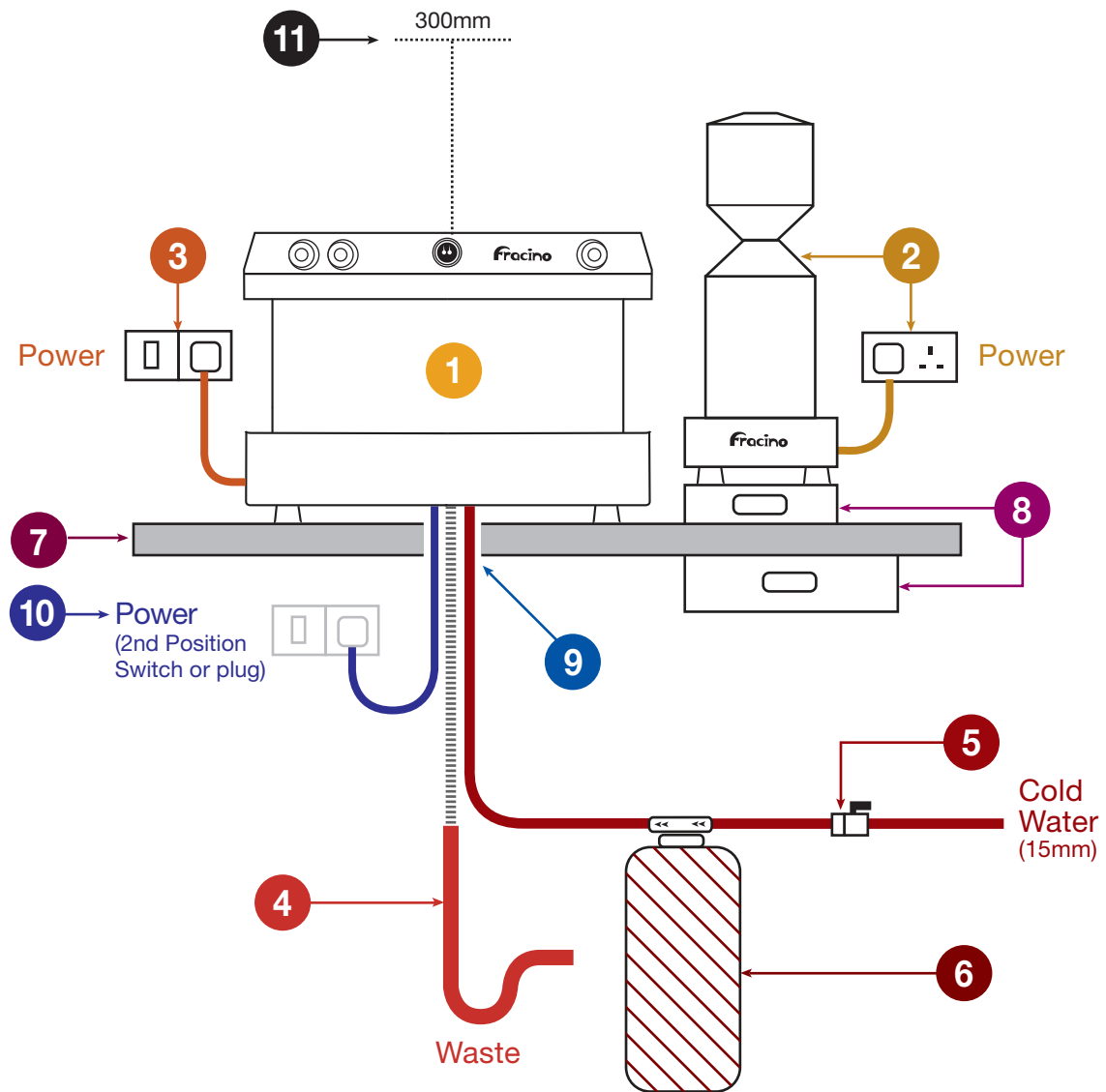
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# Installation Overview



- 1** Coffee Machine.
- 2** Grinder – 13 amp socket required.
- 3** Power connection for coffee machine (must be within 1 metre). Switch or plug.
- 4** 1.5" (Minimum Diameter) Stand pipe for waste as for washing machine.
- 5** ¾" B.S.P Washing machine type valve for mains cold water with isolator handle.

- 6** Water Softener (DSU) / inline filter if required.
- 7** Counter.
- 8** Under counter or under grinder Knock-out drawer.
- 9** Hole in counter: 2" Diameter.
- 10** Alternative position for power supply (must be within 1 metre). Switch or plug.
- 11** Please ensure a gap of 300mm is maintained above the top tray of the machine to allow for cup storage and service access.

# Preparing for Installation

## Ⓐ Services and equipment required for installation

All machines require a mains water & power supply as specified below. It is highly recommended that a mains waste outlet is provided but a bucket is sufficient if not available. All services must be in place prior to installation. **ALL CALLS TO UNPREPARED SITES ARE FULLY CHARGEABLE.**

### Mains water:

15mm mains cold water supply with 3/4" BSP standard washing machine stop cock.



**Note:** Min inlet water pressure : 100kPa (1 Bar)  
Max inlet water pressure : 600kPa (6 Bar)  
If water pressure in excess of 600kPa (6 Bar) a Pressure Reducing Valve must be fitted.

### Mains waste:

1 1/2" (minimum diameter) stand pipe for flexi hose.  
Water and waste connections to be directly beneath the location of the machine

### Power supply: As below



**Note:** Socket to be located on the same side of the coffee machine that the grinder will stand. (Recommended right hand side - see installation overview).

Grinders - All models 13amp

### Coffee Machines - Standard Power Ratings

Group	kw	amp
1 Group	2.7kw	13amp
2 Group*	4.0kw	20amp single phase
3 Group	7.5kw	32amp single phase
4 Group	7.5kw	32amp single phase

\* Except Bambino which is 2.85KW / 13amp. 4kw available as an alternative power rating on 20amp single phase supply

### Coffee Machines - Alternative Power Ratings

Group	kw	amp
2 Group	2.85kw	13amp
2 Group*	4.0kw	20amp single phase
2 Group	7.5kw	32amp single phase
3 Group	9.0kw	45amp single or three phase
4 Group	9.0kw	45amp single or three phase

\* Bambino model only

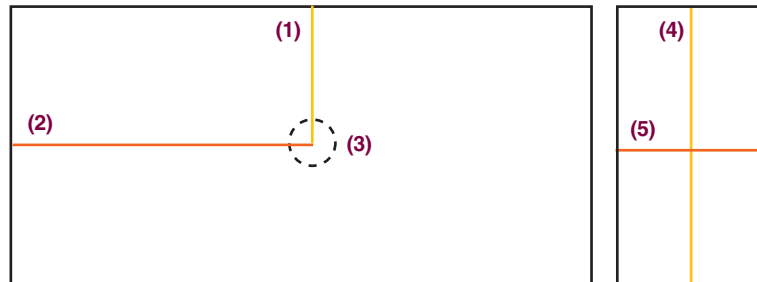


**Note:** Alternative power ratings must be specified on order if required.

Ⓑ **Preparing the area  
for installation  
(All except  
Romano)**

Plan view for drilling counter for Coffee Machine

Area for Grinder



- (1) Depth from the back of the machine to the hole.
- (2) Length from the side of the machine to the hole.
- (3) Hole in counter: 2" Diameter
- (4) Depth needed for grinder
- (5) Width needed for grinder

Work out the location of the coffee machine on the bar or counter and find the position. Drill a 2" hole using the measurements below as a guide. All the coffee machines power and waste connections feed from the bottom at the centre of the coffee machine. These connections then feed down through the 2" hole in the bar or counter.

Group	Depth	Length
1 Group	(1) 110mm	(2) 235mm
2 Group	(1) 110mm	(2) 300mm
3 Group	(1) 110mm	(2) 400mm
4 Group	(1) 110mm	(2) 500mm
Grinder	(4) 450mm	(5) 240mm

**\* Note:** The power connections for the coffee machine and grinder must be within 1 metre behind or beneath the machine. The power point must be easily accessible at all times.

The water and waste connections for the coffee machine must be directly beneath it.

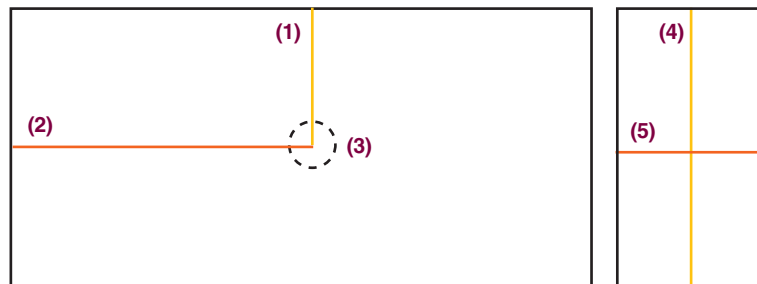
All services, including hole in bar counter, must be in place prior to engineer arriving to install the coffee machine.

Ensure that the surface the coffee machine is to be placed on is sufficiently strong and stable enough to carry the weight of the coffee machine.

## © Preparing the area for installation (Romano)

Plan view for drilling counter for Coffee Machine

Area for Grinder



- (1) Depth from the back of the machine to the hole.
- (2) Length from the side of the machine to the hole.
- (3) Hole in counter: 2" Diameter
- (4) Depth needed for grinder
- (5) Width needed for grinder

Work out the location of the coffee machine on the bar or counter and find the position. Drill a 2" hole using the measurements below as a guide. All the coffee machines power and waste connections feed from the bottom at the centre of the coffee machine. These connections then feed down through the 2" hole in the bar or counter.

Group	Depth	Length
1 Group	(1) 110mm	(2) 240mm
2 Group	(1) 110mm	(2) 360mm
3 Group	(1) 110mm	(2) 480mm
Grinder	(4) 110mm	(5) 240mm

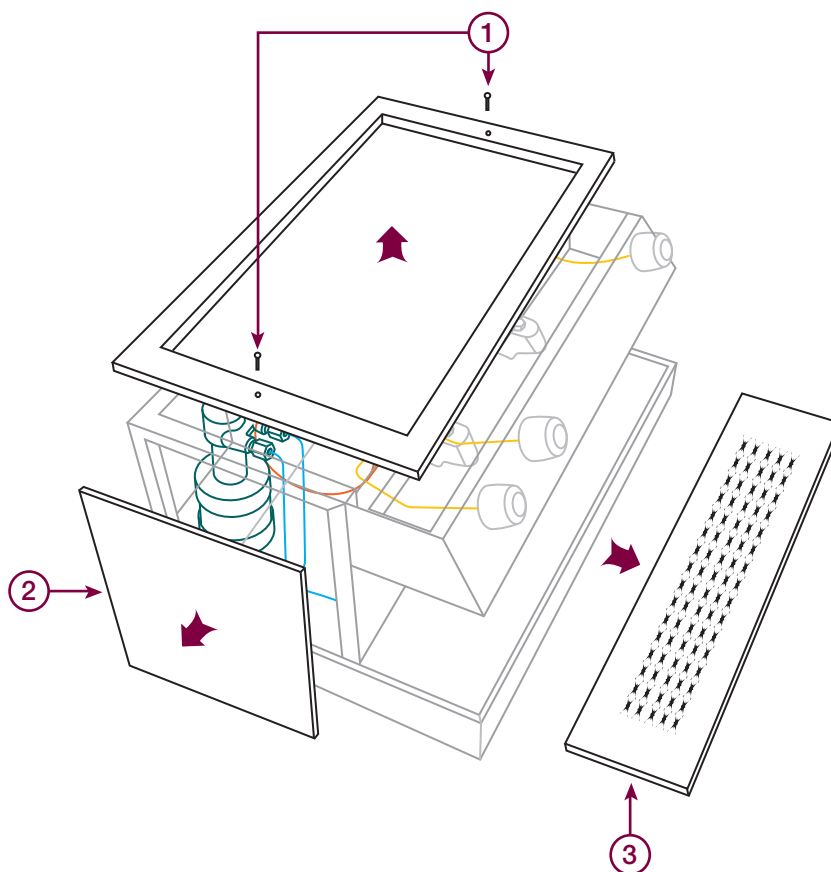
**\* Note:** The power connections for the coffee machine and grinder must be within 1 metre behind or beneath the machine. The power point must be easily accessible at all times.

The water and waste connections for the coffee machine must be directly beneath it.

All services, including hole in bar counter, must be in place prior to engineer arriving to install the coffee machine.

Ensure that the surface the coffee machine is to be placed on is sufficiently strong and stable enough to carry the weight of the coffee machine.

## Ⓓ Preparing the machine for installation



**\* Note:** Remove all packaging before working on / installing the machine and remove plastic protective coating from stainless steel.

### All except Romano

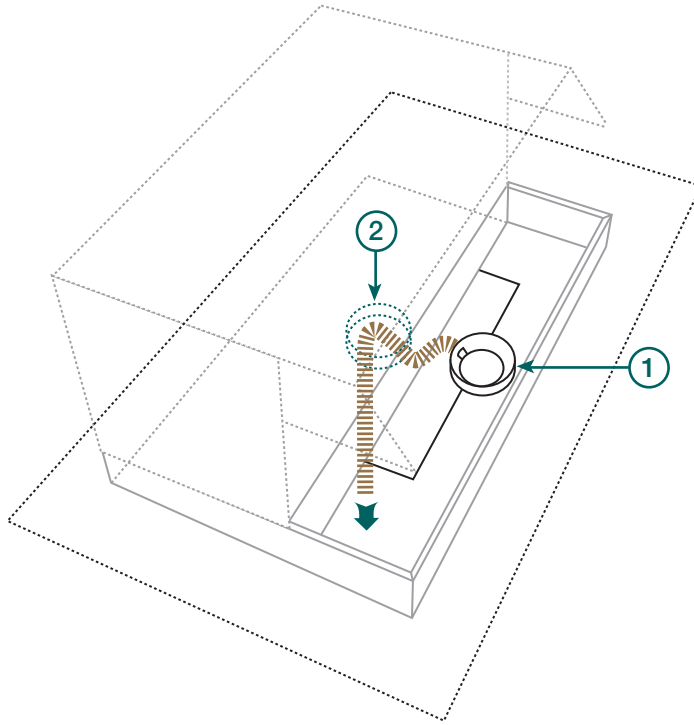
- 1) Remove the top tray of the machine by locating and unscrewing the two M4 screws at either end of the tray. Carefully lift off the top tray and place somewhere flat.
- 2) The sides of the machine just need a gentle tug to remove. They are fixed using ball studs for quick and easy access.
- 3) Remove the drip tray to reveal the waste funnel. This is done by lifting it upwards at the front as it simply rests in place again for easy access and cleaning.

### Romano only

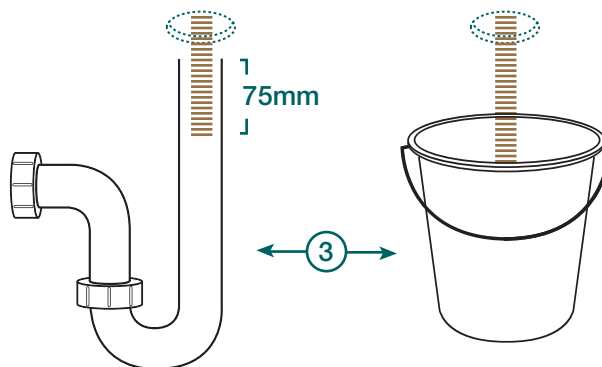
- 1) Remove the top tray of the machine by locating and unscrewing the 2 x M5 screws from each side of the top tray which hold the side panels and the 2 x M4 screws at either end. Carefully lift off the top tray and place somewhere flat.
- 2) The sides of the machine just need a gentle tug to remove. They are fixed using ball studs for quick and easy access.
- 3) Remove the drip tray to reveal the waste funnel. This is done by lifting it upwards at the front as it simply rests in place again for easy access and cleaning.

# Installing the coffee machine

## A Connecting the waste pipe



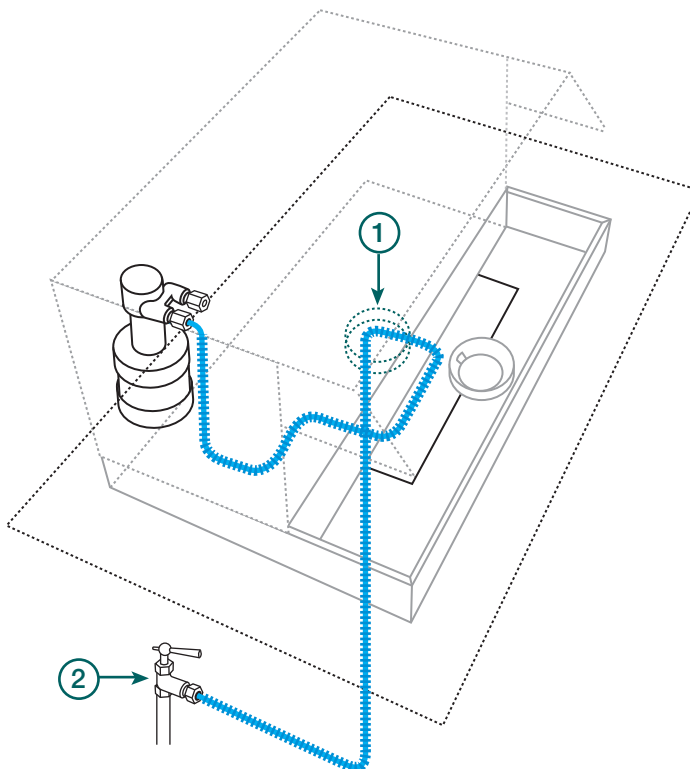
**1)** Fit the grey push-on flexible waste hose onto the round waste funnel located in the centre of the machine and tighten with the wormdrive clip provided. **2)** Then feed the waste hose under the machine and down through the 2" hole already cut out. Pull taut and ensure no kinks are present in pipe.



**3)** Place the waste pipe into a bucket below the machine or into the stand pipe with a 'P' or 'S' trap to prevent smell. Ensure waste pipe is cut to length and is only 75mm into the bucket or stand pipe. It must not touch the bottom as this will block and cause floods under the machine. Clip or cable tie the pipe into position to prevent it from moving.



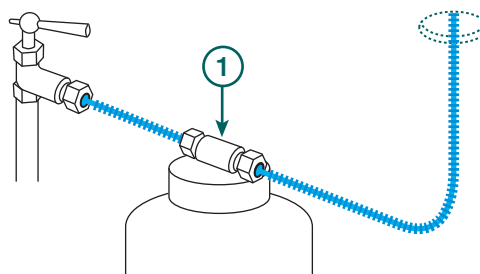
## Ⓑ Connecting the water pipe



**1)** Take the long flexi stainless steel braided water hose from the coffee machine and feed the water hose under the machine and down through the 2" hole already cut out. **2)** Connect this to a washing machine tap (Cold water supply) with  $\frac{3}{4}$ " BSP male thread or to the water softener by removing red plastic blank cap. Ensure the hose filter is in place to prevent debris entering the machine.

**\* Note:** It is highly recommended that the new hose sets supplied with the coffee machine are used. Old hose sets should not be re-used.

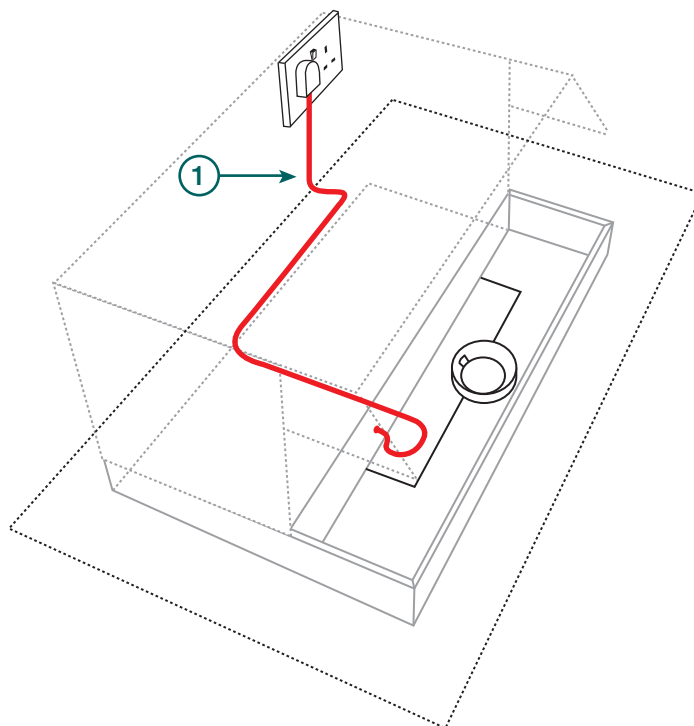
## Ⓒ Connecting the water Softener (if required)



**⚠ Warning:** The water softener should be flushed through prior to connection with 5 x 5 gallon buckets or until the water runs clear.

Take the long flexi hose from the washing machine tap (Cold water supply) with  $\frac{3}{4}$ " BSP male thread and connect to the inlet side of the water softener. **1)** This is indicated on the top label of the water softener. Ensure the water pressure does not exceed 6 BAR. If it is higher than 6 BAR then fit a pressure reducing valve (available from Fracino). Connect the flexi hose from the coffee machine to the outlet side of the water softener. Turn on the water supply and check for leaks.

## ④ Connecting The Power Supply



**1)** Run the mains cable through the hole in the bottom of the machine or underneath to the nearest power supply. Make sure your mains supply is within 1 metre of the machine and has easy access for power isolation.

Single phase  
13amp / 20amp / 32amp



Brown = live  
Blue = neutral  
Green-Yellow = earth

3 phase

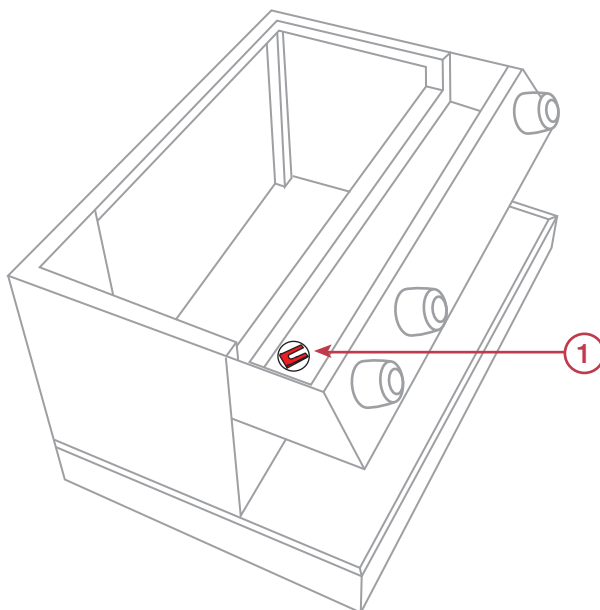


Grey = live  
Black = live  
Brown = live  
Blue = neutral  
Green-Yellow = earth

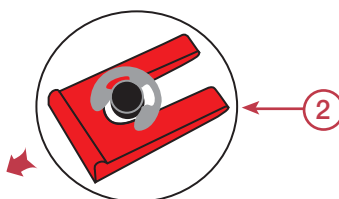
**2)** Connect the machine cable to a double pole isolator mains supply or 13 amp plug. The power supply will depend on the size of the machine and the rating plate. The use of commando plugs is good for ease of total isolation.

## Before turning the machine on

- Ⓐ Remove the red air release valve clip.

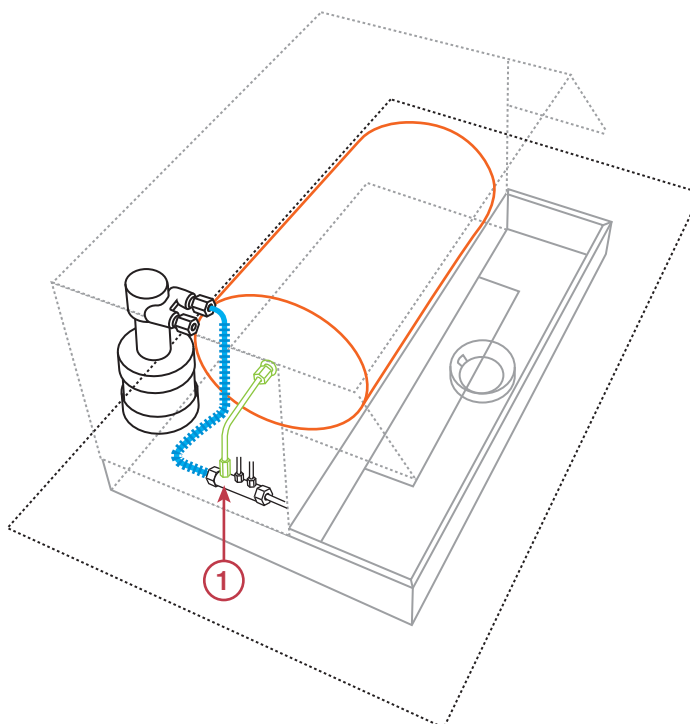


1) Remove the RED plastic clip from the air release valve on top of the sight glass. Failure to do so will cause air locks and milk to be sucked back into the boiler.

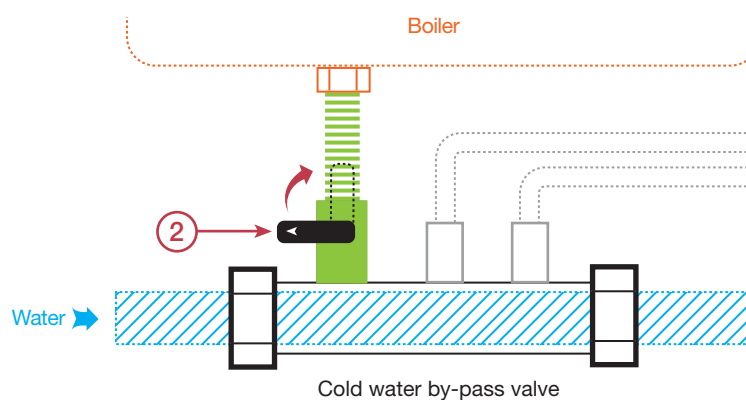


2) Slide the red clip out from under the E-clip. Do not remove the E-clip as this is needed for the machine to function correctly and will cause the air release valve to come apart if removed.

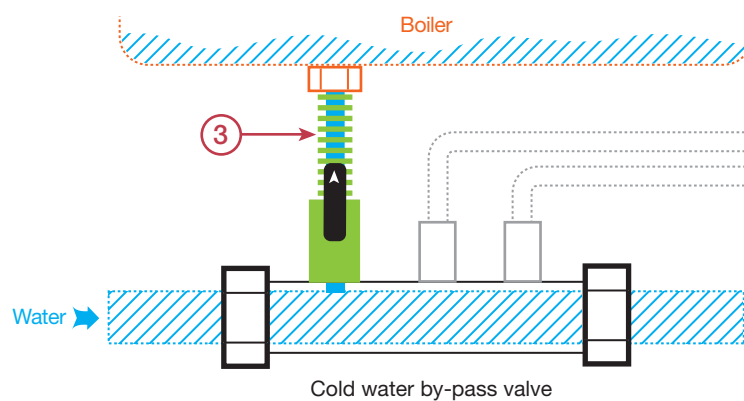
Ⓑ **Manually Filling  
The Machine  
(except Romano)**



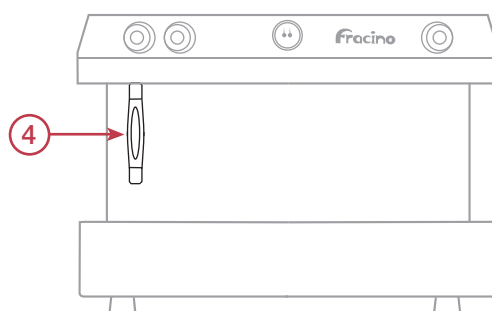
**1)** Before turning the power on, manually fill the machine using the cold water by-pass valve situated inside the left hand side panel (looking at the machine from the operators side). It is a chrome valve with a black lever.



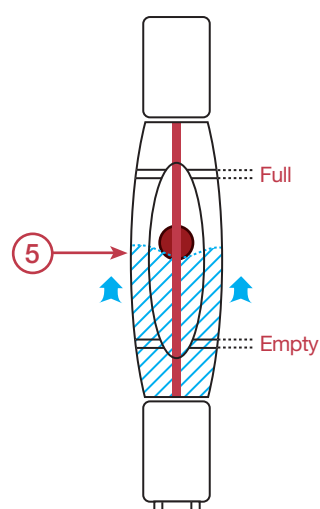
**2)** The lever is moved to the vertical position to fill and the horizontal position to close.



3) Ensure the water is turned on then move the lever to the vertical position to commence filling the boiler.



4) Locate the sight glass on the front of the machine on the left hand side as illustrated. Watch the sight glass as you fill the boiler with water.



5) The water level should be filled half way up the sight glass between the two markers. Once the correct water level has been reached close the water by-pass valve by turning to the horizontal position again.

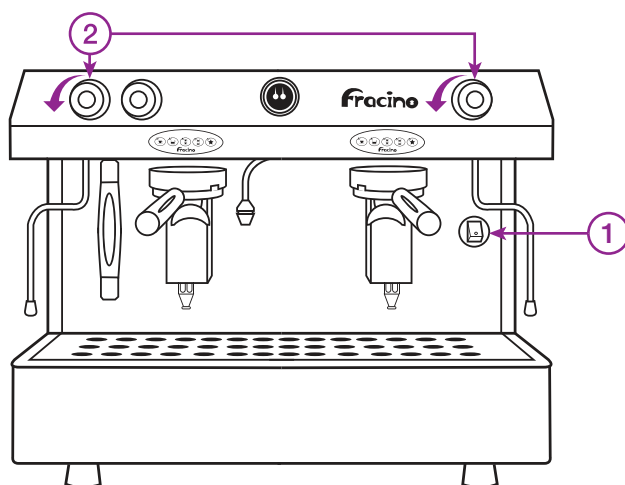
\* **Note:** Romano models have automatic fill and do not require the above procedure to be followed.

# Turning the Machine on

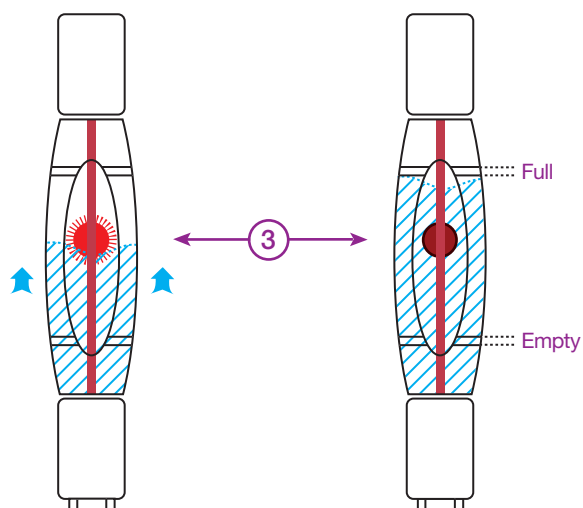
## A Turning the power on for the first time



**Warning:** To avoid serious damage to the elements or pump never turn on power before the water level has been reached in the sight glass (except Romano).

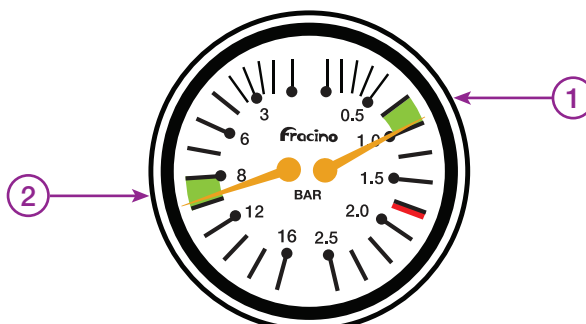


**1)** Switch the machine on. **2)** Open the steam valve to allow the air to vent. An air release valve is fitted but opening the steam valve guarantees that the expanding water will not create a false pressure.



**3)** The machine will cut in to fill automatically, thereby testing the water filling mechanism. The water should fill and turn off automatically when it reaches the probe fitted in the boiler (i.e: the neon light illuminates when filling and extinguishes when full). The level when full should show between the empty and full marks as indicated above.

## Ⓑ Pressure Gauge



The heat exchanger, mains water pressure, coffee brew pressure and expanded pressure is shown on the left hand scale of the pressure gauge **2**.

**1)** The steam pressure is shown on the right hand side gauge and should be about **1 BAR** when the coffee machine is hot and up to pressure.

**2)** The pump pressure on the left hand side gauge should be **9 BAR** when the pump is in operation i.e:- when making coffee.



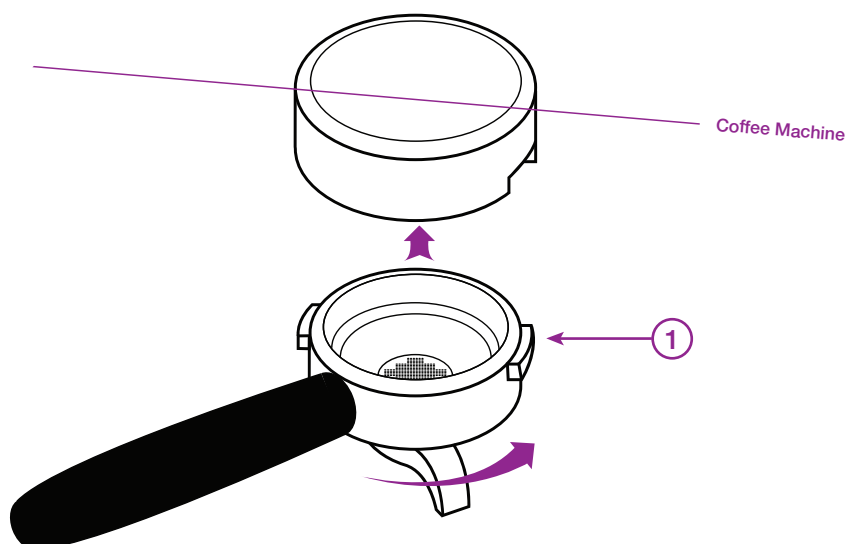
**Warning:** When the coffee machine is up to pressure at **1 BAR** it is imperative that the steam tube(s) are opened and vented to ensure a true steam pressure and prevent milk being sucked into the boiler.

## Ⓒ Adjusting the pump pressure

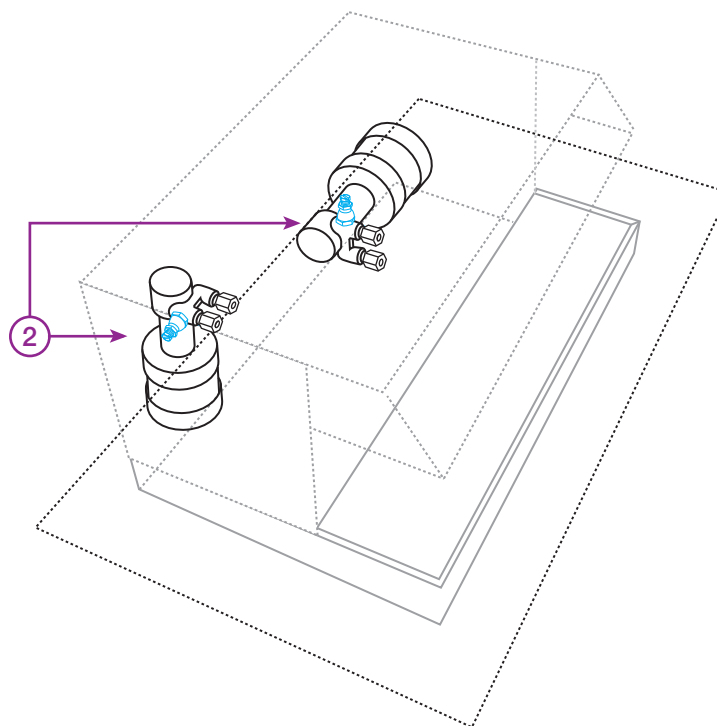
The pump pressure for the following machines are set at the factory and **cannot** be adjusted:

1. Little Gem - both semi-automatic and electronic versions
2. Heavenly
3. Cherub

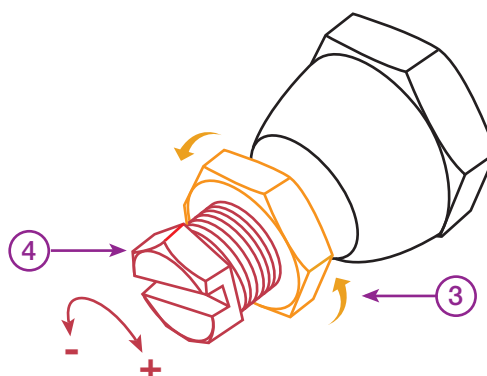
For **all other** coffee machines please follow the instructions below.



- 1)** Insert the filter holder into the group and switch the group on.



**2)** To adjust the pressure of the coffee machine locate the pressure adjusting screw on the side of the high pressure pump head which is located at the back of the machine. On all models except Romano access is via a hole in the base panel. Tip the machine up at the front to adjust. Location for the Romano is inside the left-hand side panel which needs to be removed for adjustment.



**3)** Slacken the lock nut using a 14mm spanner. **4)** Turn the adjusting screw to adjust the pressure as required.

**Anticlockwise** to reduce the pressure.

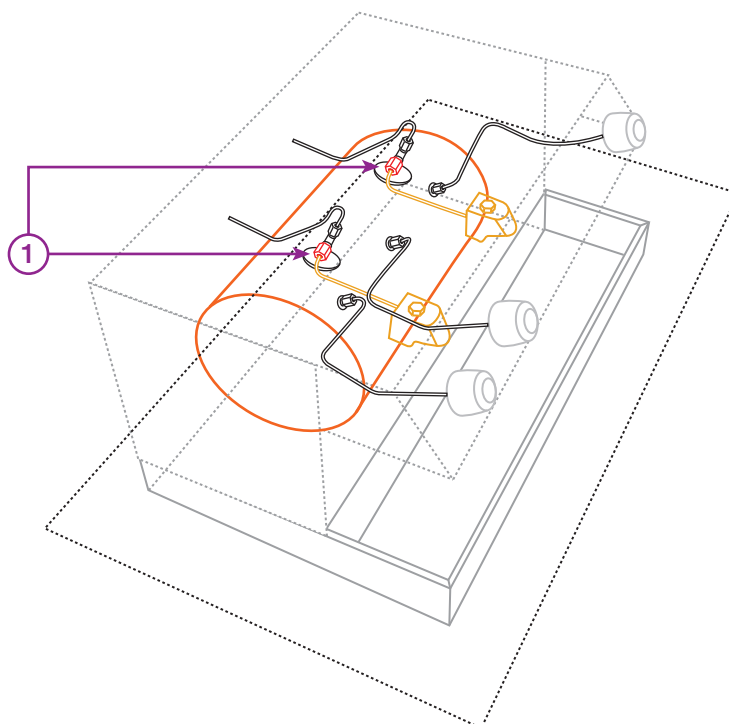
**Clockwise** to increase the pressure.

**5)** When the pressure is at **9 BAR WHILST THE PUMP IS IN OPERATION**, tighten the lock-nut.



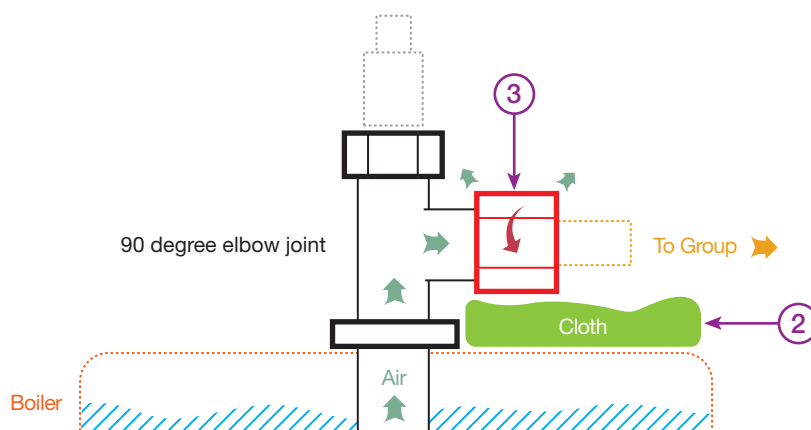
## D Bleeding and Removing Airlocks

Turn both groups on and allow water to flow for approx 2 minutes whilst the machine is heating. This will expel all the air. Leave the machine to come up to pressure and touch the groups to ensure they are hot being careful not to burn yourself. If they are still only warm follow the procedure below. (Normally only required on machines prior to 2004).



**THIS PROCEDURE IS ONLY REQUIRED IF THE GROUPS DO NOT HEAT UP PROPERLY.**

**1)** Bleed the group(s) to ensure no airlocks. To do this locate the elbow joint at the top of the heat exchanger as shown above under the top tray.

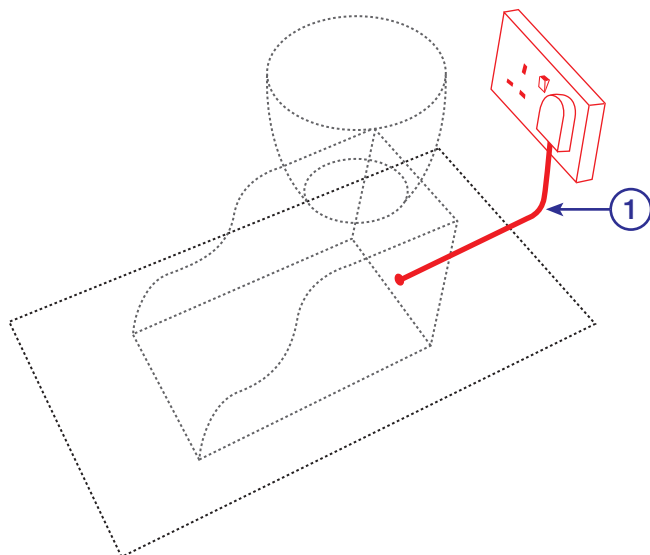


**2)** Place a cloth under the 90 degree elbow. Slacken the tube nut about a quarter of a turn. Allow the air/steam to escape until it turns to water. As soon as the water comes out re-tighten the nut.

**3)** Ensure the groups are hot. When the machine reaches full pressure (1 BAR) draw several jugs of hot water to flush the machine. Check that full pressure is obtained from the steam valve(s). Make coffee to test.

# Installing the coffee grinder

## Ⓐ Connecting the power supply

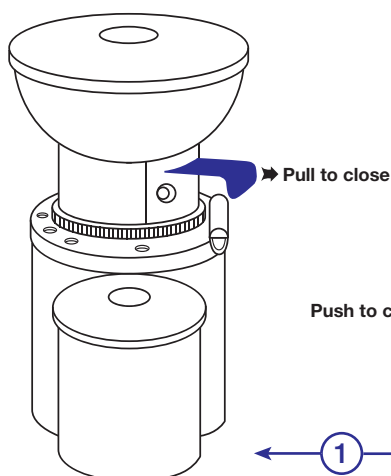


Extract from the box and remove all the packaging. Fit the hopper to the grinder (C6 fit magnet to mushroom with screw and push mushroom into the hopper (Locating the 3 legs into the holes in the hopper bottom)).

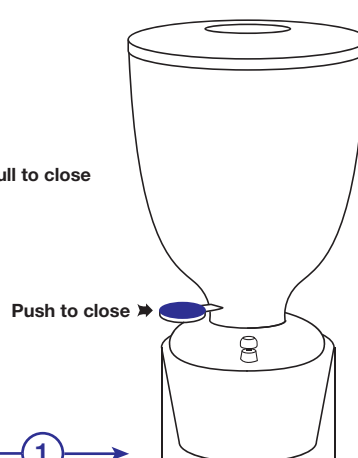
**1)** Run the mains cable from the back of the grinder to the nearest power supply. Make sure your mains supply is within 1 metre of the machine and has easy access. Plug in and switch on.

## Ⓑ Initially setting the grinder blades

**Model B/T/S/Traditional**

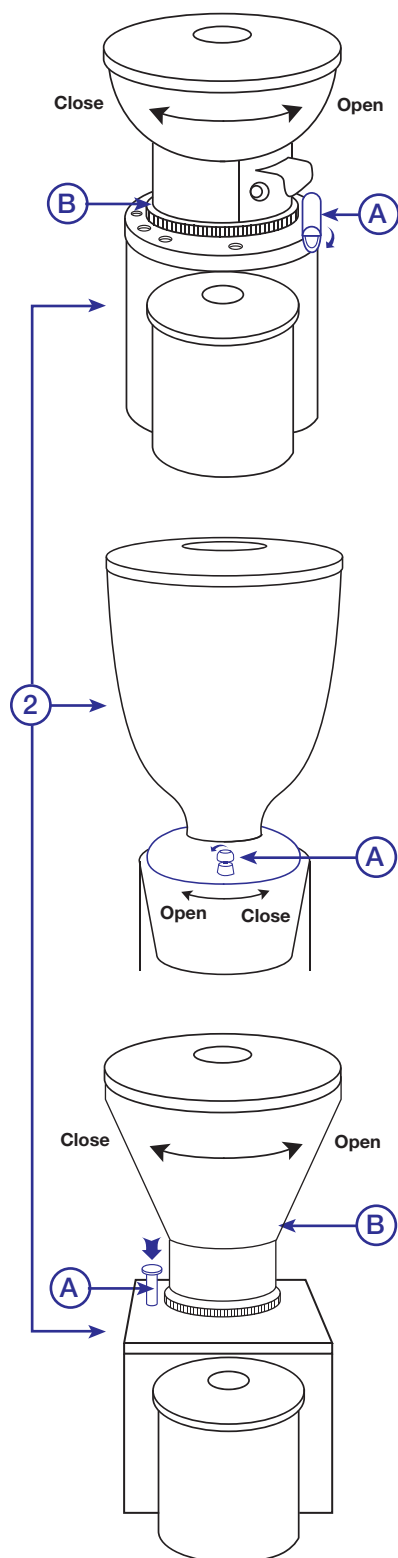


**Model C3/C6/C8**



**1)** Make sure the coffee bean shut off flap is in the closed position. Fill the grinder hopper with coffee beans. Please note there are different size hoppers so check the size when dispensing beans into the hopper.

2) Adjustment of the grinder blade is necessary to give the correct size of coffee granules. Please follow the instructions below for the model of grinder you have to achieve the correct grind.



#### Model: B/T/S 2008 on

Turn the grinder on.

**A)** Close the grinder blades together by turning the thumbscrew clockwise until grinder blades are touching. This will make a screeching sound once the grinder blades touch.

**B)** Envisage the plate is a clock and turn anti-clockwise from 12 o'clock to 10 minutes to 12 by using the thumbscrew and rotating it anti-clockwise several times to gain the correct position.

#### Model: C3/C6/C8

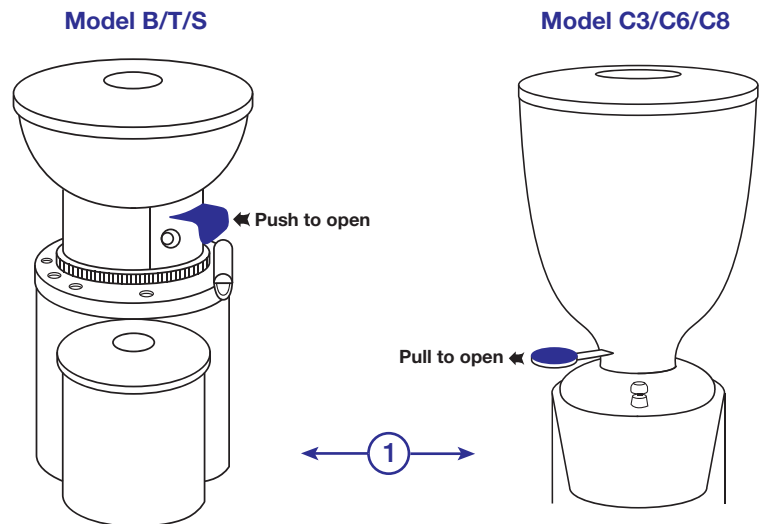
**A)** Close the grinding plates together by unscrewing the security bolt and rotating the top grinding plate. Put both hands on top of the grinder and turn anticlockwise until grinding plates are touching. This will make a screeching sound as the grinder blades touch. Once the grinding plates touch immediately turn off the grinder and move the plate clockwise from 12 o'clock to 10 minutes past 12. Tighten the security bolt before grinding to ensure adjustment plate does not move. Do not over tighten.

#### Model: B/T/S Pre 2008

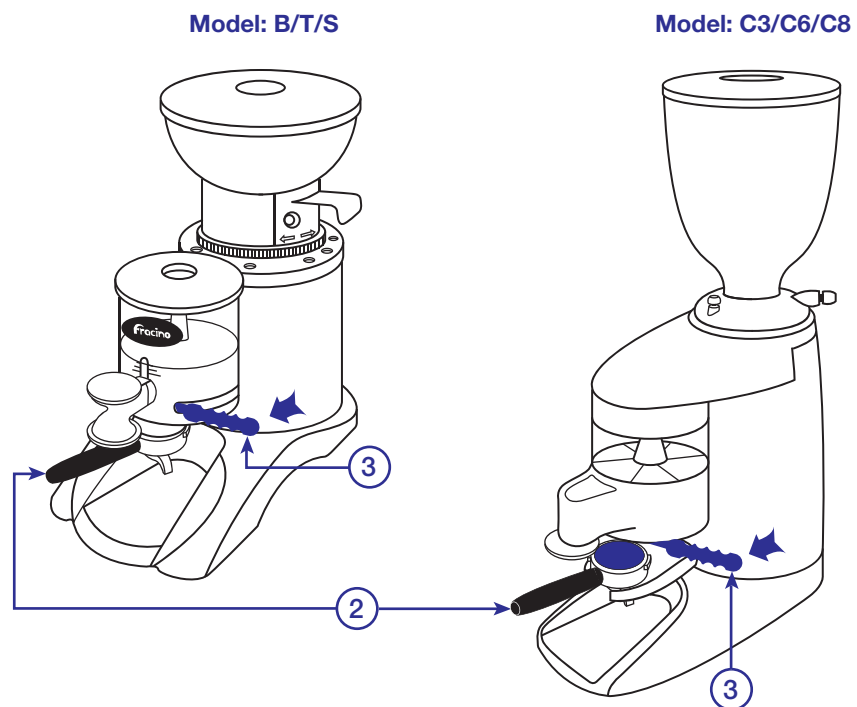
**A)** Close the grinder blades together by pushing the locking pin down. Turn the top of the grinder clockwise until grinder blades are touching. This will make a screeching sound as the grinder blades touch. Once the grinding plates touch immediately turn the plate anticlockwise as below.

**B)** Envisage the plate is a clock and turn anti-clockwise from 12 o'clock to 10 minutes to 12 whilst the locking pin is depressed. Release the locking pin when you are in the correct position and ensure the locking pin is in the locked position so the adjustment plate cannot move.

## © Grinding coffee

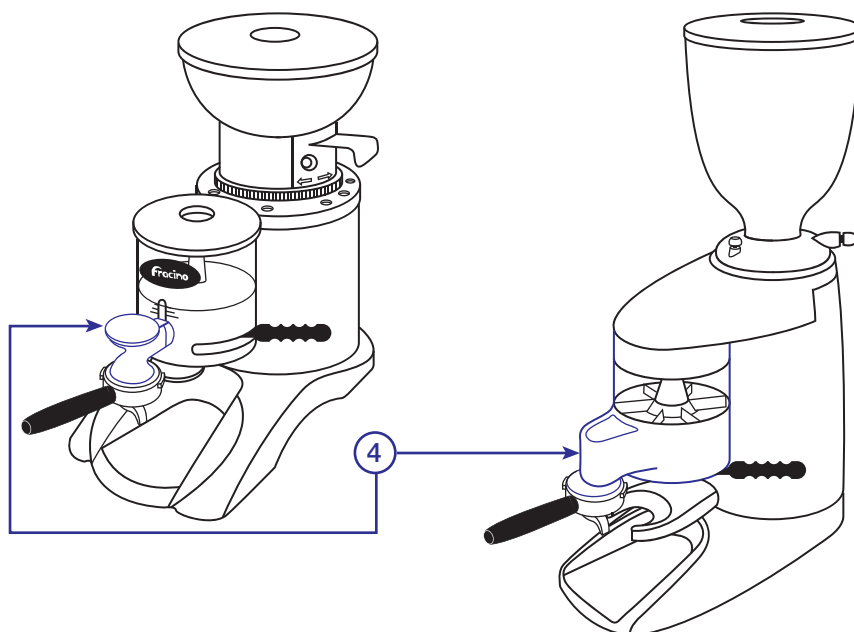


**1)** Turn the machine on and push the coffee bean cutoff flap into the open position to release the coffee beans into the grinder. The coffee beans will then be ground into the dispenser. Grind enough coffee to cover all of the segments in the dispenser. Switch off the grinder. Models Marfil, S, C3, C6 and C8 have an automatic cut off when the dispenser is full so there is no need to turn the grinder off in normal operation.



**2)** Hold a single filter holder under the dispenser under the front hopper.

**3)** Pull the lever towards the front of the grinder to dispense one portion of ground coffee into the filter holder. Please ensure the lever is pulled completely forward then release it so it springs back to allow a full coffee measure to drop into the filter holder. On B/T/S and marfil models the filter holder is pushed up onto the seal saver system which ensures the coffee falls into the filter holder accurately.

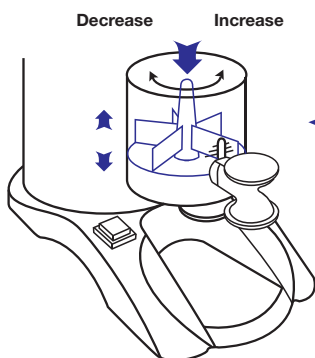


**4)** Use the tamper at the front of the dispenser to compress the coffee in the filter holder. Place your free hand on top of the tamper whilst pushing up with the filter holder to prevent the grinder from being tipped over. Wipe the rim of the filter holder to ensure it is clear of coffee to prevent leaks and damage to the filter holder washers. Place the filter holder into the group of the coffee machine and make a cup of espresso.

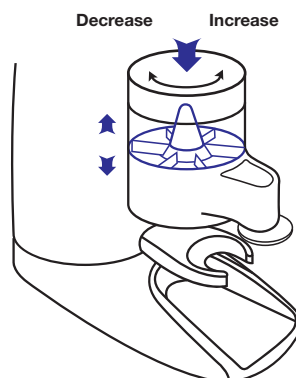
## ④ Adjusting coffee measure

**1)** With the grinder turned OFF adjust the amount of coffee dropped per shot by turning the adjustment screw inside the dispenser hopper. By turning the screw clockwise or anticlockwise you can adjust the plate up or down to give the required amount of coffee. The recommended amount of coffee per shot is between 7 & 8 grams. Turn clockwise for less coffee or anti-clockwise for more coffee. With the B, T and S Models the gram throw is marked on the front of the dispenser hopper. Otherwise scales need to be used to calculate the weight of coffee.

**Model: B/T/S**



**Model: C3/C6/C8**



Ⓔ **Re-adjusting  
the grinder  
blades**

1) The grind of the coffee will dictate how quickly water passes through the filter holder into the espresso cup. The extraction time to make the ideal cup of espresso should be between 20 and 25 seconds. If the extraction time is incorrect further adjustment to the grinding blades is needed.


**Model: B/T/S**

Less Than 20 Seconds	Close the grinder blades half a turn of the thumbscrew or 2 notches by moving clockwise.
More Than 25 Seconds	Open the grinder blades half a turn of the thumbscrew or 2 notches by moving anti-clockwise.

**Model: C3/C6/C8**

Less Than 20 Seconds	Close the grinder blades 2 marks by moving anti-clockwise.
More Than 25 Seconds	Open the grinder blades 2 marks by moving clockwise.

Once you have made the appropriate adjustment empty any coffee granules from the front hopper and start the grinding process from the beginning. Make another espresso to ensure extraction time is correct. Continue this process until perfect extraction is achieved.

 **Note:** Using different blends of beans and humidity can also effect the grind so check continually to ensure your are getting the most from your coffee.

## **A** Terms and Conditions

- 1) Fracino Cappuccino Coffee Machines are guaranteed to be free from defects in material and workmanship during manufacture for a period of 12 months from the initial installation.
- 2) Liability under the warranty is limited at the option of the manufacturer to the replacement or repair, free of charge, of such parts as shall be acknowledged after manufacturers inspection to be defective in material or workmanship, provided that any such claims under this warranty are notified to the manufacturer without delay. All parts recognised as defective shall become the property of the manufacturer.
- 3) Except in so far as any injury, damage or loss is caused by the negligence of the manufacturer or its employees and insofar as exclusion is not prohibited or negated by law this warranty is in substitution for any express or implied guarantee, representation warranty or condition and the manufacturer shall not be liable for any injury, damage or loss directly or indirectly attributed to any or done in connection herewith.
- 4) The unexpired part of this warranty may be transferred to another owner providing the machine has been serviced and maintained by the manufacturer or manufacturers authorised service agent as prescribed and remains in the same location.
- 5) The warranty shall cease immediately if:
  - A/ The machine is modified or added to in any way not previously agreed with the manufacturer in writing.
  - B/ The instructions contained in the Operator's Manual are not complied with.
  - C/ The machine is installed, serviced, relocated or maintained by anybody other than the manufacturer or manufacturers authorised service agent.
- 6) The warranty does not cover items that require replacement in the course of maintenance or as a result of fair wear and tear. Nor does it cover limescale related faults.
- 7) Kindly observe the following in your best interests:
  - A/ We recommend using only Fracino original parts explicitly approved by the manufacturer. These parts have been selected for their reliability and suitability for Fracino machines.
  - B/ We are unable to make assessments for other product parts and therefore cannot be held responsible for them, even if in individual cases an official approval or authorisation by governmental or approval agencies exist.
  - C/ Fracino original parts as approved can be obtained from the factory. Comprehensive assistance and advice on maintaining your machine at its optimum level can be obtained from Fracino or visit our website [www.fracino.com](http://www.fracino.com)
- 8) We at Fracino wish you many years of satisfaction with your new drinks machine. Please keep this warranty and Operator Instructions in a safe place once you have read the important information contained herein.

## **B** Items not covered by warranty

- 1) Lime Scale – Any calls to breakdown caused by scale related faults.
- 2) Misuse/Breakages – Any calls being made as a result of accident, neglect or operator malpractice, and any other calls for, or as a result of equipment relocation.
- 3) Drink Volumes – Any calls to alter the programming of drink volumes after initial installation.
- 4) Training – Training on use and daily maintenance of the equipment is given at the time of installation. Any calls for further training or for training on a day other than that of installation will be fully chargeable.

# Warning

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- 1) At no time should anything be removed to expose wires.
- 2) Remember to turn off power and water supply before removing the trays.
- 3) Always treat the coffee machine with respect. Do not use if the machine has been dropped, vandalised or otherwise damaged. If in doubt contact your supplier or **Fracino direct (0121 328 5757)**.
- 4) Do not allow unqualified personnel to tamper with your machine.
- 5) Your machine should have regular service. The usage and hardness of water in your area will determine regularity (minimum once a year). It is essential that a water treatment unit be fitted in hard water areas to minimise the build up of scale.
- 6) Care should be taken when making drinks. Water is hot and can scald.
- 7) Do not operate the machine without adequate training.
- 8) It is your responsibility to have a boiler test certificate carried out annually. This is a requirement of the HSE under the PSSR Act of 2000. Contact Fracino or an authorised service agent for further information or to have your boiler tested.
- 9) If the supply cord or plug is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
- 10) Coffee machines are heavy. Please take care when lifting or moving.
- 11) Children should be supervised to ensure they do not use or play with the coffee machine or grinder.

V.1.1



“Frankly the finest for cappuccino”

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