

Usò e manutenzione
Emploi et entretien
Gebrauch und Instandhaltung
Use and maintenance
Usò y manutención
Usò e manutenção

SILVIA

courtesy of
espressotec
Sales & Service

Macchina per caffè
Machine à café
Kaffeemaschinen
Coffee machine
Máquina para café
Máquina para café



R RANCILIO

coffeeing the World



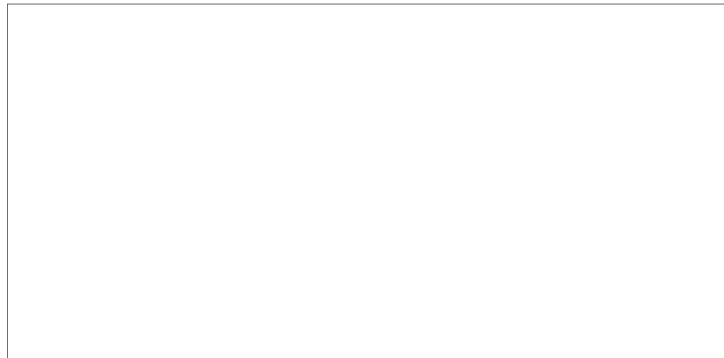
coffeeing the World

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Viale della Repubblica 40

**DICHIARAZIONE DI CONFORMITA' CE - DECLARATION DE CONFORMITE CE
EG-KONFORMITÄTSEKTLÄRUNG - EC DECLARATION OF CONFORMITY
DECLARACIÓN DE CONFORMIDAD CE - DECLARAÇÃO DE CONFORMIDADE CE**

Noi **RANCILIO** Macchine per caffè S.p.A.

Dichiariamo sotto la nostra responsabilità che il prodotto: **Macchina per caffè per uso familiare**
Déclarons, sous notre responsabilité, que le produit : **Machine à café d'utilisation domestique**
Wir erklären auf unsere Verantwortung, daß das Produkt: **Kaffeemaschine für Hausgebrauch**
Declare under our responsibility that the product: **Espresso coffee makers for household use**
Declaramos bajo nuestra responsabilidad que el producto: **Máquina para café de uso familiar**
Declaramos sob a nossa responsabilidade que o produto: **Máquina para café para uso familiar**



al quale è riferita questa Dichiarazione, secondo quanto prescritto dalle direttive specifiche:
à laquelle se réfère cette déclaration, selon les prescriptions des directives spécifiques.
auf das sich diese Erklärung bezieht, Entsprechend der Vorschriften der spezifischen Richtlinien.
to which this declaration relates is, according to the provisions of the specific directives:
al cual se refiere esta Declaración, de acuerdo con lo prescrito por las específicas directivas:
ao qual se refere esta Declaração, segundo quanto prescrito pelas específicas diretrizes:

73/23/CEE, 93/68/CEE

Direttiva Bassa Tensione - Direttiva Basse Tension - Niederspannungsrichtlinie - Low Voltage Directive - Directiva Baja Tensión - Diretriz Baixa Tensão:

89/336/CEE, 93/68/CEE, 92/31/CEE

Direttiva EMC - Directiva EMC - Richtlinie EMC - EMC Directive - Directiva EMC - Diretriz EMC

è conforme alle seguenti norme:
conforme aux normes suivantes :
In Übereinstimmung mit den folgenden Normen:
it complies with the following norms:
es conforme a las siguientes normas:
É conforme as seguintes normas:

EN 60335-1, EN 60335-2-15, EN 55014-1, EN 55014-2, EN61000-3-2, EN 61000-3-3, EN50366
*Norme EN armonizzate - Normes EN harmonisées - Harmonisierte EN-Norme - Harmonized EN norms -
Normas EN armonizadas - Normes EN Harmonia*

Il presidente

The president

Sig. Giorgio Rancilio

*La presente dichiarazione perde la sua validità se la macchina viene modificata senza la nostra espressa autorizzazione.
La présente déclaration perd sa validité dès lors que la machine est modifiée sans notre expresse autorisation.
Die vorliegende Erklärung verliert ihre Gültigkeit, wenn die Maschine ohne unsere ausdrückliche Genehmigung verändert wird.
The present declaration will become invalid should the machine be modified without our specific authorization.
La presente declaración pierde su validez si la máquina es modificada sin nuestra expresa autorización.
A presente declaração perde a validade se a máquina é modificada sem a nossa expressa autorização.*

MD-CER.02 rev.0.0 del 16/06/05

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Fig. 1

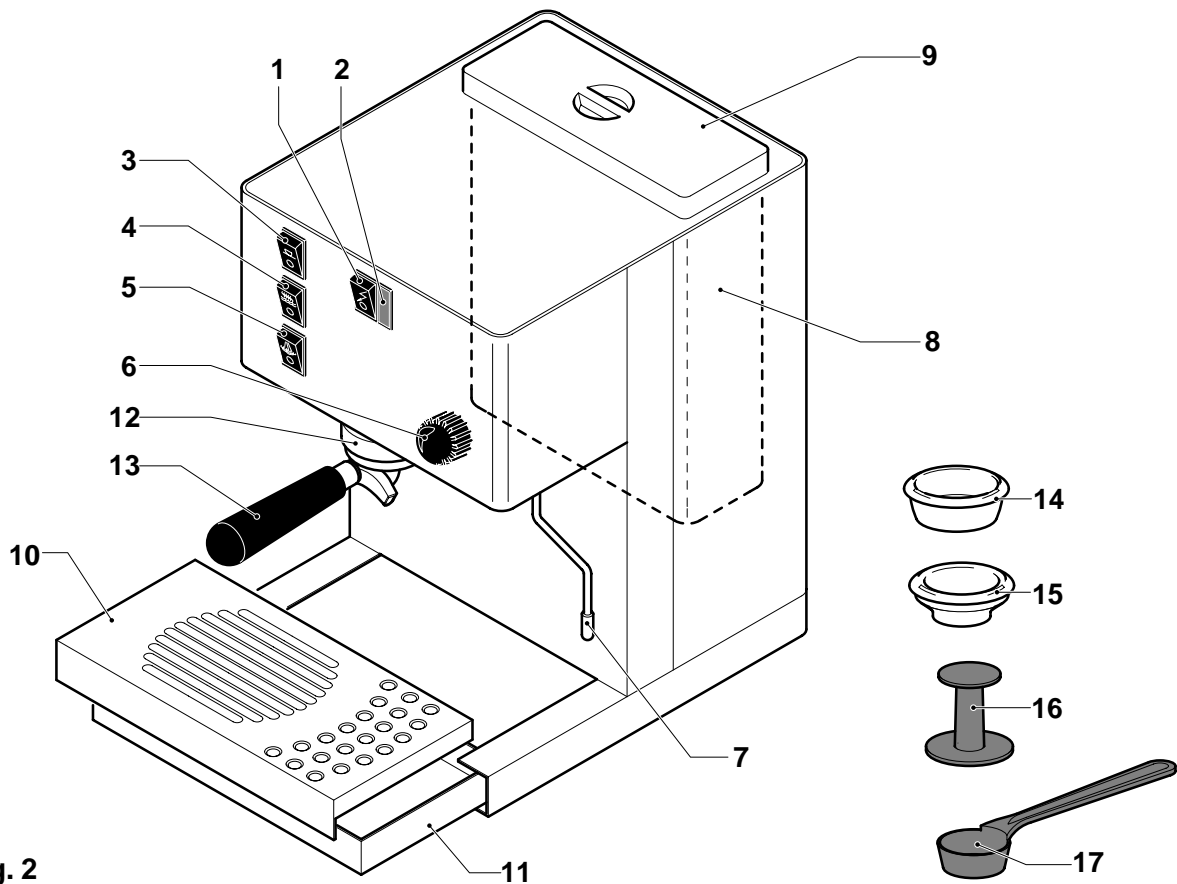


Fig. 2

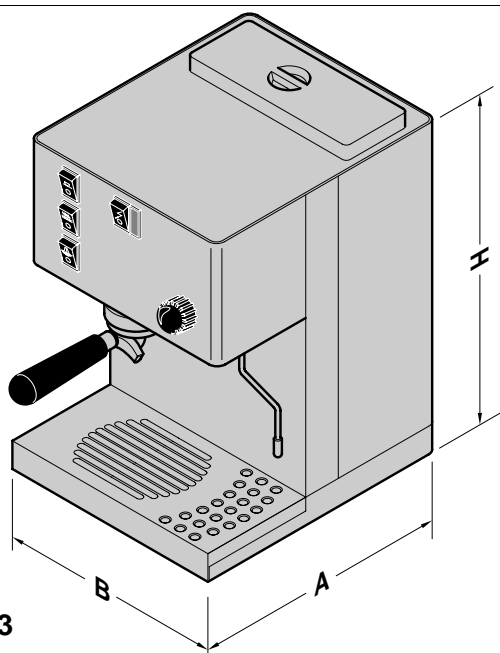


Fig. 3

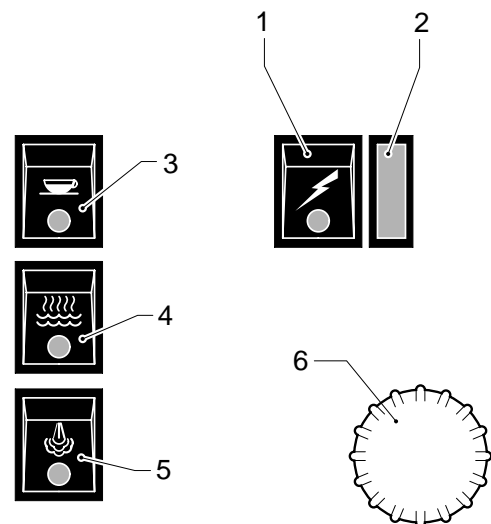
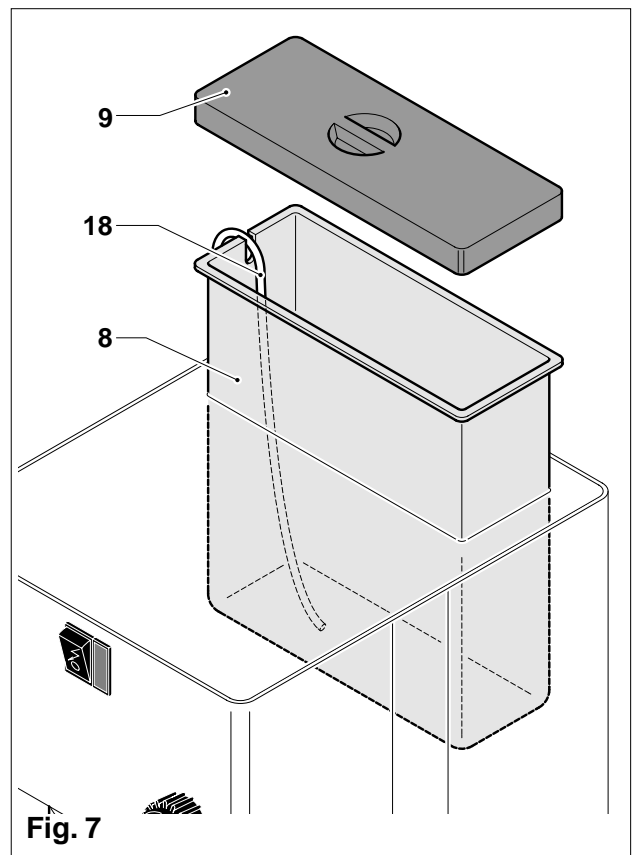
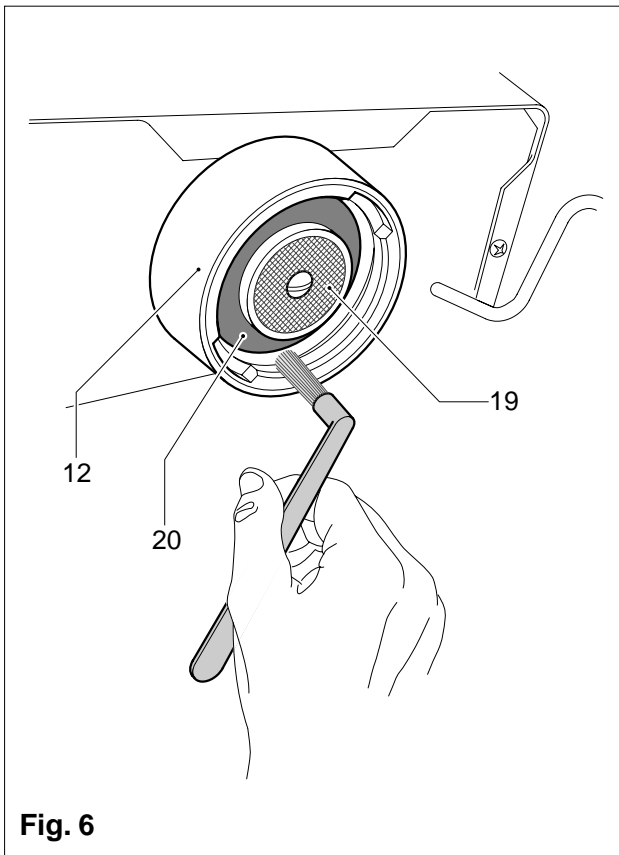
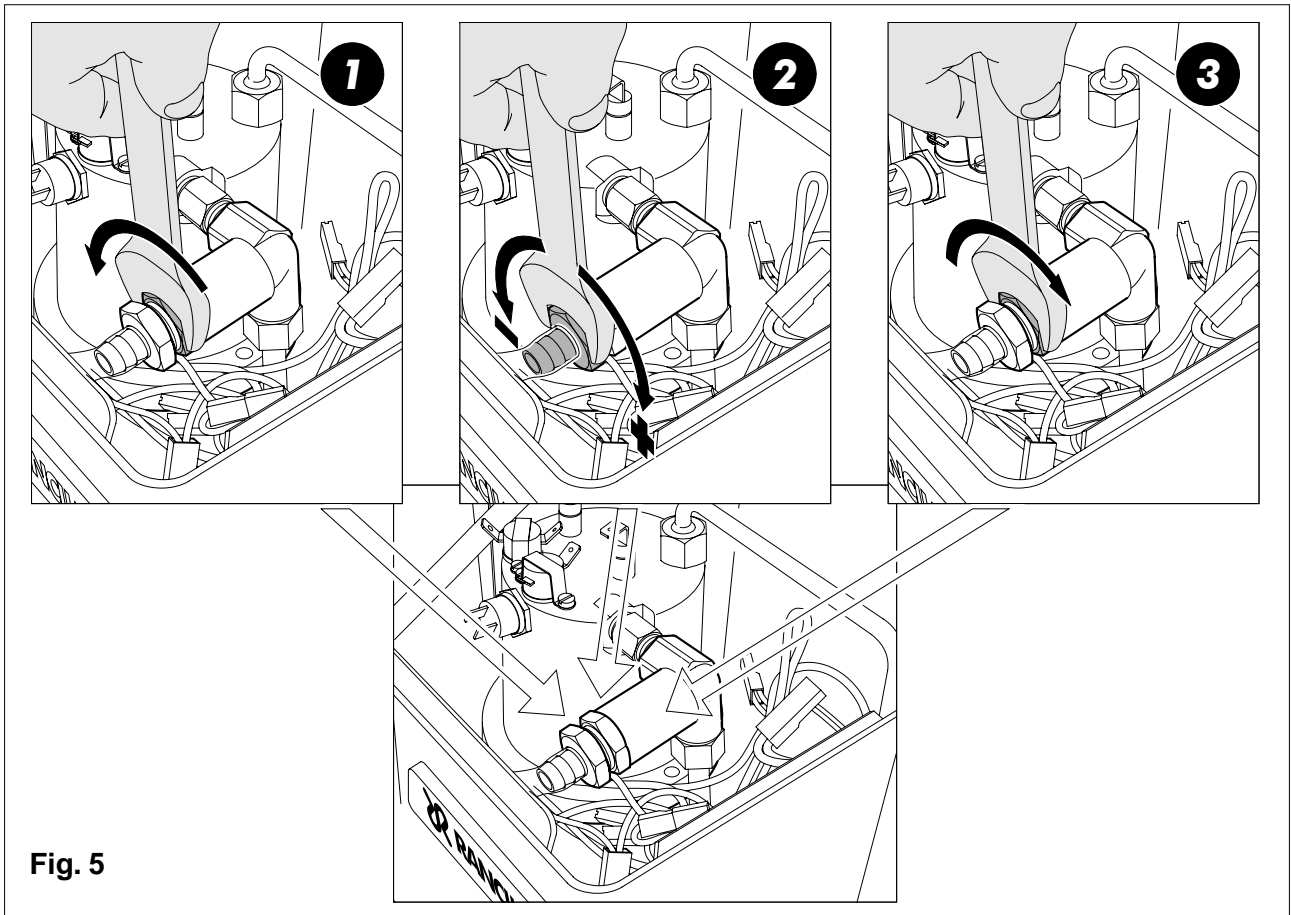


Fig. 4



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EN ENGLISH

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PRODUCT RANGE: **Coffee machine**

MODEL: **SILVIA**

The label illustrated on the cover of this instruction manual corresponds to the identification label placed on the machine.

Label data (Fig.1)

1	Manufacturer
2	Model and version
3	Voltage
4	EC conformity mark (if required)
5	Serial number
6	Boiler data
7	Machine total absorption
8	Protection level
9	Motor power
10	Heating element power
11	Frequency
12	Conformity marks
13	Year of manufacture

Symbols



Warning symbols. The instructions which refer to this symbol must be followed with great care in order to avoid accidents or damage to the machine.

This manual is an integral and essential part of the product and must be delivered to the user. The warnings contained in it must be read carefully, as they supply important indications related to the safety of installation, use and maintenance. Keep this manual for future reference.

1. GENERAL SAFETY RULES

- Any traces of coffee are due to testing of the machine
- The packing elements (plastic bags, expanded polystyrene, nails, cardboard, etc.) must not be left within the reach of children, as they are potential sources of danger.
- Check that the data on the machine corresponds to those of the electrical supply network, before connecting the equipment.
- It is advisable to unwind the supply cable for the whole length to avoid twisting or damages. Do not place the cable near water, liquids or heat sources. The cable must not be damaged (should the cable be damaged, contact qualified personnel to replace it).
- It is inadvisable to use adapters, multiple sockets and/or extensions. When their use is indispensable, only products with certificate of quality (e.g. UL, etc.) may be used. Check that the voltage capacity limit indicated on the adapters exceeds the absorption capacity (A = ampere) of the equipment.
- When in doubt, request an accurate check of the connections by qualified personnel. The wiring system must comply with the following safety regulations:
 - efficient grounding
 - section of conductors suitable for absorption capacity
 - efficient earth leakage protection circuit breaker.
- Do not install the machine near heat sources (oven, cooking stove, fireplace, etc.) or in conditions in which the temperature may not go below 41°F. **IT MUST BE PROTECTED AGAINST FREEZING CONDITIONS.**
- Do not leave the machine exposed to atmospheric agents (rain, sun, etc.) and do not install in damp rooms such as bathrooms.
- In the event of parts replacement, request original spares from an authorized retailer or dealer.
- Keep the packed machine in a dry place, not exposed to atmospheric agents and in conditions in which the temperature will fall below 41°F.
- Do not stack more than three items of the same kind. Do not place heavy items on the packaging.



Erroneous installation may cause damage to people and things for which the manufacturer cannot be considered responsible.

2. DESCRIPTION

2.1 Assembling information

The machine is composed of a central structure for obtaining espresso and steam/hot water.

The body is made up of a supporting structure in painted iron, suitably covered with stainless-steel panels.

2.2 Protections

Water boiler equipped with spring mechanical valves for over-pressures.

Electro-magnetic pump equipped with thermal protection.

All the moving and heating parts are inside the machine.

2.3 Aerial noise

The noise level does not generally exceed 70dB(A) when the machine is in operation.

2.4 Vibrations

The machine is supplied with rubber vibration-suppressing feet. In normal working conditions, the machine does not produce vibrations harmful to the operator and/or the environment.

Key (Fig.2) :

- 1 Main power switch
- 2 Boiler resistance light
- 3 Coffee delivery switch
- 4 Hot water delivery switch
- 5 Steam delivery switch
- 6 Steam/water knob
- 7 Steam wand
- 8 Water tank
- 9 Lid
- 10 Drip tray
- 11 Discharge drawer
- 12 Coffee dispensing unit (group head)
- 13 Portafilter

Accessories:

- 14 One two-cup portafilter with double spout
- 15 One one-cup filter basket
- 16 Coffee tamper
- 17 Coffee measuring scoop

3. TECHNICAL DATA (Fig.3)

Machine dimensions	A-290 B-325 H-340mm
Packing dimensions	A-430 B-340 H-450
Packing volume	0,06m ³
Net weight	14 kg
Gross weight with packing	15 kg
No. of items	1
Electromagnetic pump	48W
Electricity supply	plate data
Resistance	plate data
Water tank capacity	~ 2 l
Working place temperature	+5° +45° C

4. INTENDED USE

- The machine has been designed and manufactured to obtain espresso and other hot beverages (tea, cappuccino, etc.).
- This machine is only intended for the purposes for which it was designed. Any other use is to be considered unsuitable and therefore dangerous.
- The user must always follow the indications contained in this manual. If the machine is not working properly, switch it off and do not attempt any direct repair. For service, contact the retailer.

The user must not:

- Touch the hot surfaces of the machine with his hands, but use only proper the controls;
- Transport the machine or carry out maintenance operations with the plug connected and when the machine is warm;
- Use the machine if the supply cable is damaged
- Touch the machine with wet or damp hands or feet
- Overturn or place the packaging on one side
- Wash the machine with water or vapour jet
- Dip the machine in water or other liquid
- Use the machine when there are children in close proximity
- Allow the machine to be used by children or incapable persons
- Obstruct the aspirations or heat dissipation grills
- Place containers with liquids on the machine



It is forbidden to install or use the machine if it is wet or damp.

It is always necessary to request an accurate check by qualified personnel in order to find any possible damages to the electric components.

This machine may be used only for the purposes for which it was designed. It cannot be used to dispense products other than coffee or any non food products.



The manufacturer cannot be held responsible for any damage caused by unsuitable, erroneous or irrational use of the machine.

5. TRANSPORT

5.1. Packaging

The machine must always be transported in the correct position following the instructions on the cardboard box.



Do not turn over the machine or lay it down on its side.

The box also contains separate accessories and technical documentation which must be saved for further consultation.

- Open the top part of the packaging, remove the accessories and then remove the machine from its packaging.
- Check if the machine, the accessories, the electric cable and the plug are in perfect condition. Should one of these parts be damaged, immediately contact the retailer.



The packing elements (plastic bags, expanded polystyrene, nails, cardboard, etc.) must not be left within reach of children as they are potential sources of danger.

Do not dispose of the packing elements in the environment; consign them to firms authorized for their disposal.

6. INSTALLATION

The machine is delivered ready to be installed in accordance to the label data.



Ensure that the electrical supply system has the same features as the machine.

The electrical supply system must be equipped with a GFI (ground-fault interrupt) or a general automatic switch with an efficient grounding system. Should there be no electrical protection element, have a single-pole switch installed by qualified personnel, as outlined by the current safety regulations with a contact opening distance of either equivalent or over 3 mm.

The grounding of the appliance is mandatory.

The manufacturer declines all responsibility in the event of failure to respect the accident prevention norms.

Take care not to damage the supply cable by placing undue weight upon it.

Do not disconnect the machine by pulling the cable, but instead by gripping the plug.

In order to prevent problems relating to operation, supply and maintenance, the machine is not to be positioned in any recesses or similar difficult positions.

- The machine must be placed on a completely level surface, that is both dry and sufficiently stable and at a height of 80 cm from the ground.
- Position the machine and connect the plug to the power outlet.

6.1. Control description (Fig.4)

1. Main power switch with orange on/off indicator light:

On pressing this switch, when orange light is on, the machine is powered.

2. Boiler resistance light:

This light comes on when the boiler water is being heated.

3. Coffee delivery switch with orange on/off indicator light:

On pressing this switch, when orange light is on, coffee is delivered.

4. Hot water delivery switch with orange on/off indicator light:

On pressing this switch, when orange light is on, the machine is ready to deliver hot water through the steam wand.

5. Steam delivery switch with orange on/off indicator light:

On pressing this switch, when the orange light is on, the machine is ready to deliver steam.

6. Hot water/steam delivery knob:

With switch (4) engaged, on turning the knob hot water comes out of the steam wand.

With switch (5) engaged, on turning the knob, steam comes out of the steam wand.



Note: Switches 4 and 5 must be used separately (water cannot be taken at the same time as steam or vice versa).

7. STARTING UP

7.1. Filling (Fig. 2)

Fill the water tank before using the machine and when it is necessary (always switch off the machine)

- Open the lid (9) and pour about 2 litres of water into the tank (use drinking water, softened if possible).
- Close the lid (9) making sure that the rubber water delivery tube (18) is at the bottom of the tank.

Fill the water tank before using the machine, after a long period of inactivity or when the tank is empty.

- Detach the portafilter (13), turn the steam knob counter-clockwise to open the steam tap (6), then press the main switch (1) together with the coffee delivery switch (3).

- When the water comes out of the steam wand (7), turn the steam knob clockwise to close the steam tap (6) and allow water to escape from group head (12) for a few seconds, then switch off the coffee delivery switch (3).

If water fails to come out after 30 seconds repeat the operation.

- Insert the portafilter (13) and wait until the machine heats up and reaches the correct temperature.



On using the machine for the first time, allow about ½ a litre of water to go through the machine in order to rinse the unit.

8. FUNCTION

8.1. Machine heating

To be undertaken on starting up (machine cold)

- Ensure you have water in the tank.
- Press main power switch (1); indicator light (2) comes on



Never deliver steam longer than 4-5 minutes without filling the boiler water

- Wait until the machine reaches working temperature (when indicator light (2) goes off)

8.2. Coffee preparation

- Detach the portafilter (13) from its slot by turning it in a clockwise direction and pulling in a downward motion.
- Using the measurement scoop (17) supplied, fill the filter with either one or two measurements of coffee according to the inserted filter (14/15).
- Press the coffee using tamper (16).
- Re-connect and tighten the portafilter (13) in its slot by turning it in a counter-clockwise direction.
- Position your espresso cup(s) under the exit outlets of the portafilter (13).
- Press the coffee delivery switch (3); delivery will begin after a few seconds. On obtaining the required amount turn off switch (3).



Check frequently the water level in tank (8) in order to avoid causing the pump to pull in air during coffee delivery (which is noisy). If this should happen, immediately switch off the coffee delivery switch (3), fill the water tank and repeat the "starting up" operations.

It is recommended to pay attention to the hot parts of the machine, especially the delivery group and the steam outlet steam wand. Never put your hands under the group or under the steam outlet while the machine is working.



Silvia is designed for installation of our coffee pod kit. For further information, please contact your dealer accordingly.

8.3. Steam delivery

- Press the steam switch (5), wait a few seconds and then open the steam tap (6) to allow any condensed water to be expelled from the steam wand (7). Close the tap (6) again.
- Wait about 30 seconds, then immerse the steam wand (7) in the liquid to be heated. Open the steam tap (6), the steam will come out and heat the liquid to the desired temperature.



Never deliver steam longer than 4-5 minutes without filling the boiler water

- Once the heating of the liquid is complete, discharge a little steam to clean out the sprayer hole in steam wand (7).
- Turn off the steam switch (5) and clean the steam wand (7) with a damp cloth.
- Fill up the water in the tank (see relative paragraph 8.6)

8.4. To steam milk

Fill a steam pitcher approximately half-full with milk

- Immerse about half of the steam wand (7) in the liquid, open steam tap (6) and heat the milk to the desired temperature.
- Close steam tap (6), remove steam wand (7) from container.
- Restore the water level in the boiler (see relative paragraph 8.6).

8.5. Hot water delivery

- Position a container under the steam wand (7).
- Open the steam tap (6) and discharge any steam present in the boiler.
- Press water delivery switch (4) and take the necessary amount of water.
- Close steam tap (6) and turn off water delivery switch (4) .

8.6. Refilling water in the boiler

- Check that switches (4) and (5) are off and that the portafilter (13) is disconnected;
- Press coffee delivery switch (3) and wait for the water to come out of group head (12)
- Turn off coffee delivery switch (3).
- In the event of a dangerous situation immediately turn off all the switches including main power and unplug the machine from the power source.

8.7. Pump pressure adjustment (Fig.5)



Warning! *This operation must strictly be conducted only by qualified technical personnel.*

To adjust the water pump pressure, unplug the machine so that it powers down completely. Wait until it has completely cooled down, then remove the top cover element by screwing out the relative lock screws. Once machine is open, proceed as follows:

- 1 Loosen the lock nut.
- 2 Act on the flexible hose connector fitting as illustrated i.e. screw it in to increase pressure or screw it out to decrease pressure. Take care to screw the connector fitting either in or out by maximum one turn.
- 3 Once the adjustment operation is complete, screw the lock nut back on again to close the connecting nozzle into position. Place the top cover element back on and lock the relative screws back in again.

9. MAINTENANCE



All maintenance operations must be carried out with the machine off and cold and with the power plug disconnected.

Use a damp cloth or sponge for cleaning. Do not use any metallic or abrasive materials for cleaning (such as scourers, metal brushes, needles or detergents).

9.1. Daily (Fig.5)

- Clean the bodywork, the steam wand* (7), the diffuser (19) and the cup-base seal (20) of group head (12).
- Check and clean the discharge drawer (11) as required.
- Rinse filters (14/15) and the portafilter (13) using hot water and a cloth or sponge.



It is very important to clean the steam wand (7) with a damp cloth or sponge after each use, as well as discharging any milk residue from the wand by opening the steam tap (6) briefly, then closing again.

9.2. Periodically or after a period of intensive machine use

Do the following in addition to the "Daily" operations:

- Immerse filters (14/15) and the portafilter (13) in boiling water for a few minutes to allow the coffee grease to dissolve, then remove using a sponge or a cloth.
- Periodically use a special espresso machine-cleaning product.



Carefully follow the instructions on the cleaning products' packaging. For information concerning the choice of the cleaning product, contact the retailer.

- Clean water tank (8), carefully immerse water-delivery tube (18) (Fig.6) as far as possible into the water tank.

10. PLACING OUT OF ACTION

10.1. Temporary

- Empty the water tank (8) and the remaining water in the boiler.
- Turn off all the switches and disconnect the power plug.
- Carry out the necessary maintenance operations.
- Place the machine in a dry place, away from atmospheric agents and of exclusive access (avoid leaving it in the reach of minors or untrained persons).

10.2. Definitive

Do the following in addition to the "Temporarily placing out of service" actions:

- Cut the power cable,
- Wrap cardboard or other material around the machine and consign to the authorized personnel (authorized refuse disposal center or used material collection center).

11. POSSIBLE PROBLEMS



In the event of damage to the power supply cable, contact an authorized service company for replacement as a special tool is required.

The scrap materials used for processing or maintenance should be placed in containers and sent to special collection centers, unless they are biodegradable or non-polluting.

Operations to be carried out by the user after having disconnected the electrical supply:

- A) The machine fails to start:
- Check whether the power plug is connected
 - Check that the power is on and that the GFI (ground-fault interrupt) or the main switch is engaged
 - Check the conditions of the plug and the power cable, should they be damaged have them replaced by authorized personnel
- B) Machine fails to deliver coffee
- The water tank is empty; fill it
 - The boiler has not refilled after using the steam element
- C) Machine fails to deliver hot water and/or steam:
- The water tank is empty; fill it
 - The boiler has not been refilled after using the steam element
 - Clogged nozzle: clean the steam delivery nozzle
- D) Irregular coffee delivery:
- Rinse the portafilter
 - Rinse the dispersion screen by running water through the group head (12) – to do so, press the coffee delivery switch (3)
 - Check that your grind is neither too coarse nor too fine.

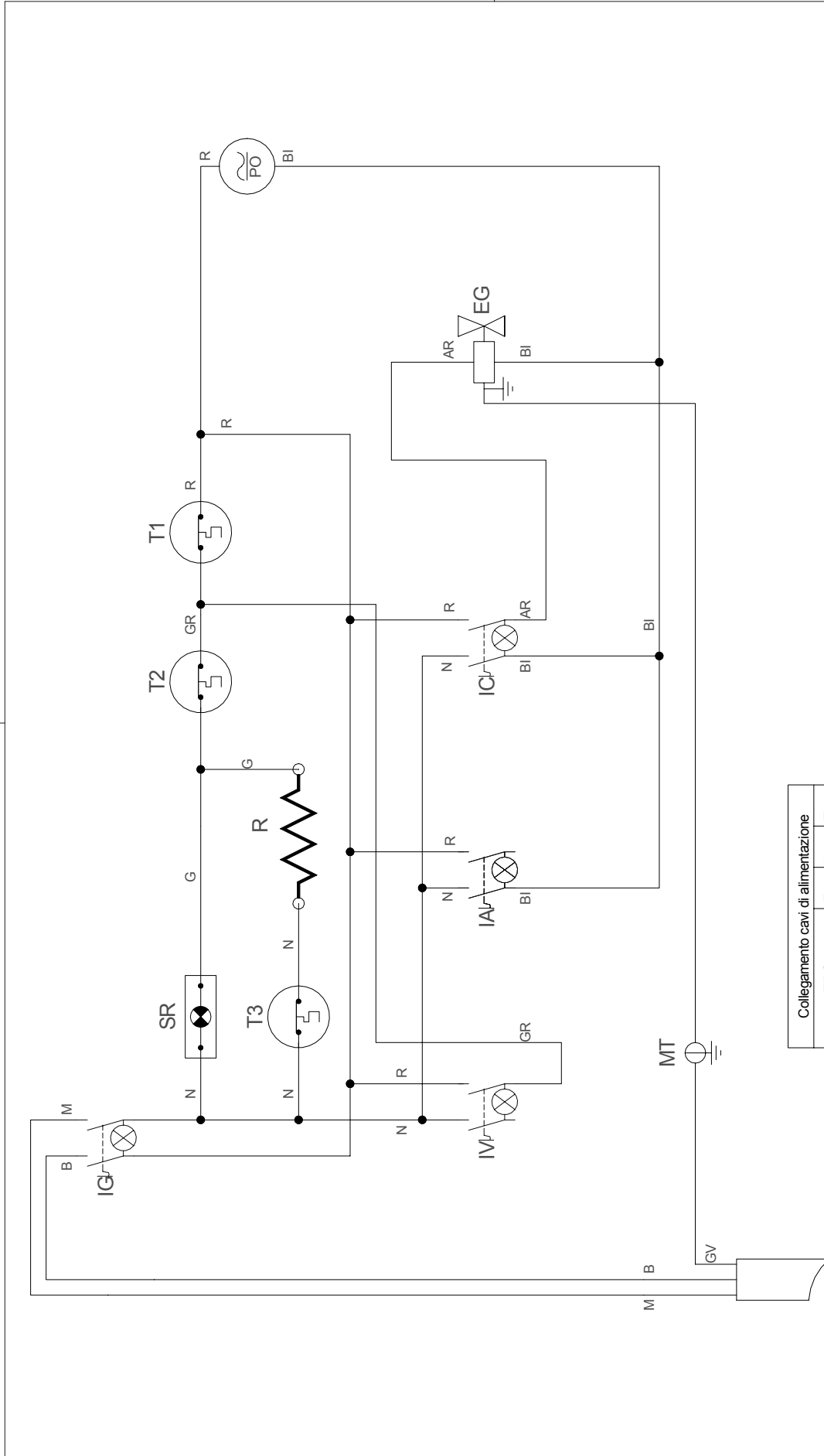


In the event of all problems not specified always detach the power cable, avoid undertaking any further diagnostic operations or direct repair, and contact the retailer or a qualified service company.

For more information and detailed online instructions, please visit our website at www.rancilio.com

**SCHEMI ELETTRICI
SCHEMAS ELECTRIQUES
SCHALTPLANE
WIRING DIAGRAMS
ESQUEMAS ELECTRICOS
ESQUEMA ELÉTRICO**

IT	FR	DE	EN	ES	PT
GF = Conessione Faston	<i>Connesion faston</i>	Faston-Verbindung	<i>Faston connection</i>	Conesion Faston	<i>Conexão Faston</i>
MT = Morsetto di terra	<i>Borne du sol</i>	Erdklammer	<i>Earth connection</i>	Conexion de tierra	<i>Borne do terra</i>
EG = Elettrovalvola gruppo	<i>Electr. du groupe</i>	Gruppenelektroventil	<i>Group electrovalve</i>	Electrovalvula grupo	<i>Válvula Elétrica grupo</i>
P = Pressostato	<i>Pressostat</i>	Pressostat	<i>Pressure</i>	Presostato	<i>Pressão</i>
PS = Pulsante Start Macinino	<i>Buton start moulin doseur</i>	Druckknopf	<i>Grinder start pushbutton</i>	Pulsador de funcionamiento	<i>Teclado do começo do moedor</i>
IG = Interruttore generale	<i>Interrupteur general</i>	Hauptschalter	<i>Main switch</i>	Interruptor general	<i>Interruptor geral</i>
IV = Interruttore vapore	<i>Interrupteur vapeur</i>	Dampfschalter	<i>Steam switch</i>	Interruptor vapor	<i>Interruptor vapor</i>
IC = Interruttore caffè	<i>Interrupteur café</i>	Kaffeeschalter	<i>Coffee switch</i>	Interruptor café	<i>Interruptor café</i>
IA = Interruttore carico acqua	<i>Interrupteur charge d'eau</i>	Wasserauffüllschalter	<i>Water fill switch</i>	Interruptor carga agua	<i>Interruptor da água</i>
PO = Pompa a vibrazione	<i>Pompe vibration</i>	Vibrationpumpe	<i>Vibration pump</i>	Bombador vibración	<i>Bomba con vibração</i>
TM = Termico interno motore macinino	<i>Protect.thermique interne au moteur du moulin</i>	Motorthermoschutz Malwerk	<i>Grinder motor thermal protection</i>	Termostato de seguridad molinillo	<i>Termostato interno do motor moedor</i>
TMP = Termico esterno pompa vibrazione	<i>Protect.thermique externe de la pompe de vibrage</i>	Thermoschutz Pumpe	<i>Vibration pump thermal protection</i>	Termostato esterno bomba vibracion	<i>Termostato fora bomba con vibração</i>
MM = Motore macinino	<i>Moteur moulin a café</i>	Kaffeemuhlemotor	<i>Coffe-grinder motor</i>	Motor molinillo café	<i>Motor moedor</i>
MO = Morsettiera allacciamento	<i>Boit a bornes pour branchement</i>	Anschlussklemmleiste	<i>Mains power connection</i>	Bloque de terminales	<i>Conj. bornes ligação</i>
R = Resistenza caldaia	<i>Resistance chaudiere</i>	Kesselheizung	<i>Boiler heating resistance</i>	Resistencia caldera	<i>Resistência da caldeira</i>
T1 = Termostato 100°	<i>Thermostat 100°</i>	Thermostat 100°	<i>Thermostat 100°</i>	Termostato 100°	<i>Termostato 100°</i>
T2 = Termostato 140°	<i>Thermostat 140°</i>	Thermostat 140°	<i>Thermostat 140°</i>	Termostato 140°	<i>Termostato 140°</i>
T3 = Termostato 165°	<i>Thermostat 165°</i>	Thermostat 165°	<i>Thermostat 165°</i>	Termostato 165°	<i>Termostato 165°</i>
SL = Spia livello basso acqua	<i>Voyant manque d'eau</i>	Wassermangel kontrollampe	<i>Low water level indicator</i>	Indicador por falta agua	<i>Indicador nivelado baixo de água</i>
D = Disgiuntore	<i>Disjoncteur</i>	Abschalter	<i>Deysining device</i>	Disyuntor	<i>Disjuntor</i>
C = Condensatore motore	<i>Condesateur</i>	Kondensator	<i>Motor condenser</i>	Motor condensator	<i>Condensador de motor</i>
RE = Resistenza condensatore	<i>Résistance condensateur</i>	Widerstand Kondensator	<i>Capacitor discharge resistor</i>	Resistencia condensator	<i>Resistência condensador</i>
SR = Spia resistenza	<i>Indicateur de résistance</i>	Widerstand anzeige	<i>Resistance indicator</i>	Indicador de resistencia	<i>Indicador resistência</i>
N = Nero	<i>Noir</i>	Schwarz	<i>Black</i>	Negro	<i>Preto</i>
M = Marrone	<i>Marron</i>	Braun	<i>Brown</i>	Marron	<i>Marron</i>
R = Rosso	<i>Rouge</i>	Rot	<i>Red</i>	Rojo	<i>Vermelho</i>
AR = Arancio	<i>Orange</i>	Orange-farbig	<i>Orange</i>	Naranja	<i>Laranja</i>
G = Giallo	<i>Jaune</i>	Gelb	<i>Yellow</i>	Amarillo	<i>Amarelo</i>
V = Verde	<i>Vert</i>	Gruen	<i>Green</i>	Verde	<i>Verde</i>
B = Blu	<i>Bleu</i>	Blau	<i>Blue</i>	Azul	<i>Azul</i>
GR = Grigio	<i>Gris</i>	Grau	<i>Gray</i>	Gris	<i>Cinza</i>
BI = Bianco	<i>Blanc</i>	Weiss	<i>White</i>	Blanco	<i>Branco</i>
GV = Gialloverde	<i>Jaune-vert</i>	Gelb-gruen	<i>Yellow-green</i>	Amarillo-verde	<i>Amarelo-Verde</i>



Collegamento cavi di alimentazione

TIPO	Fase	Neutro	Terra
220V / 240V	M	B	GV
100V / 120V	N	BI	V

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