

ESSENTIAL COFFEE



Life 2/3

USER MANUAL

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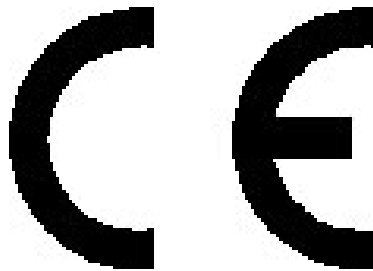
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Certificat de conformité CE EC
– Declaration of conformity EG
– Konformitätserklärung
Certificado de conformidad CE



Certifie que le produit
Certifies that the product
Erklärt dass das Produkt
Certifica que el producto

Machine à café expresso
Espresso coffee machine
Espressokaffeemaschine
Cafetera exprés

MOSAIC 1, MOSAIC BISTRO, MOSAIC BARISTA
HP

Avec la désignation
With the type designation
Mit der Typbezeichnung
Con designacion

LIFE 1, LIFE 2, LIFE 3
STREAMLINE 2, STREAMLINE 3

Objet ce cette déclaration, est conforme aux directives européennes ci-dessous :
This declaration refers to corresponds with the following EC-directives:
Auf das sich diese Erklärung bezieht, mit den nachfolgenden EG-Richtlinien übereinstimmt:
Objetode la presente declaracion, cumple con las siguientes directivas europeas:

73/23/CEE
98/37/CE
89/336/CEE

Normes appliquées
Applied standards
Angewandte Normen
Normas aplicadas

EN61000-3-2; EN61000-3-3
EN 55 014
EN 55 014-2
EN 60 335-2-63

Rosheim 01/01/2009

Gérant
Managing Director
Geschäftsführer
Gerente

ESSENTIAL COFFEE

**CONTRÔLE PRESSION CHAUDIERE
WATER PRESSURE TEST
WASSERDRUCKPRUEFUNGSBESCHEINIGUNG**

Nous certifions que la chaudière de cette machine a été testée en pression d'eau à 2.6 bar, conformément aux prescriptions du paragraphe 9.4 du TDR 801.

We certify that the boiler of this machine has been subjected to water pressure of 2.6 Bar complying with the paragraph 9.4 of TDR 801.

Hiermit bestätigen wir, dass der Kessel mit Erfolg einer Wasserdruckprüfung von 2.6 Bar entsprechend den Vorschriften von Paragraph 9.4 der TRD 801 unterzogen worden ist.

Rosheim, 1 Januar 2009

Gérant
Managing Director
Geschäftsführer

INTRODUCTION

Thank you for choosing a Essential Coffee coffee machine! We are sure that your new machine will meet with your satisfaction. The Life machines are designed and manufactured to the most up-to-date processes in compliance with stringent quality standards in order to provide reliable and durable service. Please read the instructions for use contained in this brochure very carefully. By following them, you will be able to take advantage of all the capacities of your machine, and ensure that it has a long and trouble-free working life. Lastly, we would like to remind you that the reneka network is at your disposal for any information you might need and for the maintenance of your reneka coffee machine.

TECHNOLOGY

Our aim

We have used the best materials and processes to ensure customer's satisfaction.

Heat exchange system

The system for instant heating of the cold water with which the coffee is made uses a special process which guarantees quality and reliability.

Internal design

The machine is continuously ventilated, regardless of the number of cups on the cup tray. It provides thermal protection to the electronic system and the pump unit.

Electronic

The electronic system performs most of the controls.

RECOMMENDATIONS

Only IEssential Coffee After Sales Service or its distributor are authorized to carry out the servicing of Life coffee machines.

Please post this notice next to your machine. It will thus be readily available for consultation by users as need be.

Reneka International declines all responsibility for any damage that may arise as a result of failure to maintain the machines as need be, of inappropriate operations on the machine, or from the use of non-Essential Coffee parts

Essential Coffee reserves the right to carry out any desirable modification without notice so as to update the product to meet market requirements or make technical improvements.

SECURITY

- △ During installation of the machine, check that the cup holder is at a minimum height of 1,20 meter above the ground
- △ The machine should be placed on a horizontal surface, enough stable and sturdy to bear its weight, in a sufficiently ventilated atmosphere, so that there is no danger from the humidity caused by the machine.
- △ Leave enough space around the machine so that air circulates around it.
- △ Air admission louvers of the machine should not be obstructed by towels etc.
- △ The supply cable should not be in contact with the source of heat nor should it be hanging from the surface on which the machine is placed nor be crushed by the machine.
- △ Do not immerse all or even part of the machine.
- △ Do not place the machine in an area where there may be projections.
- △ Set the ON/OFF machine on "O" (Off) before moving the machine and before plugging it out.
- △ Leave the machine to cool down and plug it out before taking on any repairs on the machine.
- △ Do not use the machine for any other use except for that for which it is meant.

⚠ If the power cord is damaged, it must be replaced by our after-sales service or persons with similar qualifications, to avoid a potential danger.

- ⚠ Use the machine for the purpose it is intended.
- ⚠ Room temperature should be between 5°C and 45°C to allow proper operation of the machine.
- ⚠ Avoid all contact with the hot zones (cup tray, brewheads, hot water and heating outlets).
- ⚠ The machine should not be exposed to freezing, in case of danger of frost, place the machine away from freezing area.
- ⚠ The sound pressure level is less than 70 dB.
- ⚠ Avoid exposure to steam and hot water projections.
- ⚠ The machine is not suitable for outdoor use.
- ⚠ The machine should not be cleaned by water jet.
- ⚠ Do not use the machine if there are children nearby.
- ⚠ The machine should not be used by children.

USE OF SOFTENED WATER

Whatever water treatment method is used, it is important that the coffee machine operates on a permanent basis with water at a maximum of 7 °TH (resin softener) or 3° KH (Water and More).

Lime scaling, whether due to poor functioning or bad maintenance of the water treatment systems, gradually limits the performance of the machine and the quality of the coffee obtained while increasing the exploitation costs and the technical risks.

Important: Problems connected with scaling are not covered by the guarantee and/or the maintenance contracts. It is therefore important to regenerate your softener every 2 weeks, in the case of a resin softener. In the case of Water & More water treatments, refer to the instructions of your installer.

LIFE

GENERAL LAYOUT

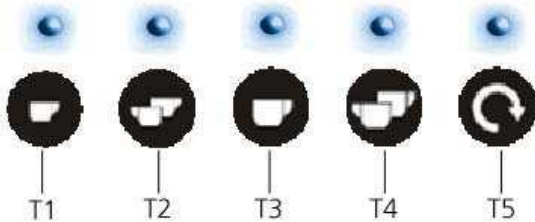


- 1 Adjustable feet
- 2 Steam arm and nozzle
- 3 Hot water nozzle
- 4 Steam button
- 5 Coffee outlet
- 6 Filter holder
- 7 Double gauge: boiler (up) and pump (down) pressure
- 8 General main switch
- 9 Drip tray
- 10 Keyboards
- 11 Barista Steam
- 12 LCD Screen

		VIVA		
		1 group	2 groups	3 groups
Electrical features	Voltage	230V / 50Hz	230V / 50Hz 400V / 50Hz	230V / 50Hz 400V / 50Hz
	Heating element power (230 V mono)	2100W	3100W	4000W
	Heating element power (400 V 3 phases)	X	3800W	6000W
	Max installed power (230 V mono) 10,5 Amp	2300W	3300W 14,5 Amp	4200W 18,5 Amp
	Max installed power (400 V tri)	X	4000W 6,5 Amp / phase	6200W 10 Amp / phase
Volumes	Total boiler volume	5,8 L	10 L	16,5 L
	Hot water volume	4,8 L	7,5 L	12 L
Dimensions	Length (mm)	430	710	940
	Depth (mm)	510	510	510
	Height (mm)	510	510	510
	Weight (kg)	42	60	80
Special functions	Barista Steam	OPTION	OPTION	OPTION
	Hot water mixed and automatic purge	YES	YES	YES
	Economic mode	YES	YES	YES
	<u>Timer fonction</u> Start-up and programmed economic mode	YES	YES	YES

GENERAL FEATURES

1. Keyboards



- T1 = 1 short coffee button
- T2 = 2 short coffees button
- T3 = 1 long coffee button
- T4 = 2 long coffees button
- T5 = 'Continuous' button

2. Producing coffee

HOW TO MAKE A GOOD ESPRESSO

The coffee

Two types of coffee :

- Arabica : beans are flat, elongated. It has a subtle aroma and a sweet flavor, tasty and perfumed. It is the most common coffee and has a low caffeine rate.
- Robusta : beans are rather convex, rounded. It contains more caffeine, which gives a full-bodied taste to the coffee and provides a thick cream. It contains about twice more caffeine.

To make a good espresso, you need:

- A fresh ground coffee.
- A well-adjusted grinder:
 - If the ground coffee is too fine, the cream is thin and uneven.
 - If the coffee is too coarsely ground, the espresso is too « light ».
- Have the right dose of coffee: 7 grams for 1 cup.

The temperature

- The cups must be hot (40° C). Serve the coffee quickly once it has been made.

1



Put the appropriate dose of coffee into the filter. Press the ground coffee and remove any possible traces of coffee powder from the edge of the filter with the palm of the hand.

2



Connect the filter holder to the brewhead and Place the cup(s) under the pouring spouts.

Select the desired dose.

The cycle can be interrupted at any time by pressing the selected button.

It is advisable to leave the filter holder connected to the brewhead (after emptying it) until the next preparation, in order to retain the heat.

Remark : In the morning, or after a period of prolonged disuse, switch on the heating and hot water taps then perform a cycle while empty on each brewhead in order to stabilize the temperatures and purge the machine.

3. Hot water preparation



Put the cup or the pot under the hot water outlet. Press the button hot water to start the cycle.
It stops automatically.

The hot water button is now placed above the hot water nozzle.

Specific button with 2 programmable volumes :

- short press (<1sec) ® First dose
- long press (>1sec) ® Second dose

4. How to use the steam arm

Manipulation

- Press the key slightly to allow the condensation to escape.
- Plunge the steam tube into the contents and press on the key machine.

After each use, clean the spout by rubbing a wet cloth over it. The nozzle is purged automatically (after 30 seconds).

5. How to use the Barista Steam (emulsion/heating milk)

For an optimal system Barista Steam use, it is advisable to use fresh milk at the ideal

temperature of 5 ° C. How to adjust the density of the foam

It is possible to adjust the density of the foam by acting on the adjusting screw (see photo). If you turn the adjustment screw clockwise : finer foam.

If you turn the adjustment screw counterclockwise : thicker foam.



Remark : Barista Steam nozzle is purged automatically after each use (after 30 seconds).

Emulsion mode

- Fill a stainless steel jug of half of fresh milk and place the Barista Steam into the jug and start the cycle by pressing the Barista Steam button (short press).
- It stops automatically when the milk reaches the required temperature.

Heating milk mode

- Place the liquid to be heated in the Barista Steam arm and start the cycle by pressing the Barista Steam button (long press).
- It stops automatically when the milk reaches the required temperature.

6. Economic mode (ECO mode)

Your coffee machine reneka is equipped with a power button in ECO mode (right under the drip tray). This permits to set the coffee machine in sleep mode by turning the boiler temperature of 122°C to 80°C. **Note** : Setting the coffee machine in economic mode can be automatic if you program it during the installation of the machine.



ECO mode setting

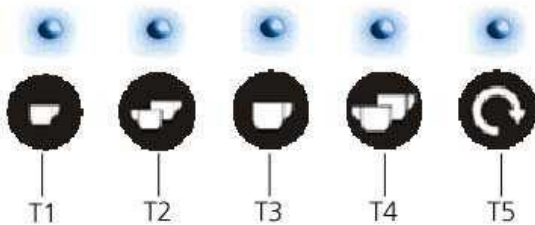
Press the ECO button (square button under the drip tray) during 3 seconds then release. The ECO mode is clearly indicated on the screen and LEDS of the keyboards are turning off. In ECO mode, the boiler temperature is returned to 80°C to reduce the energy consumption and to permit a 122°C temperature back as soon as possible.

Exit of the ECO mode

Press the ECO button, then release.

ESSENTIAL COFFEE

PROGRAMMING THE DOSES



T1 = 1 short coffee button
T2 = 2 short coffees button
T3 = 1 long coffee button
T4 = 2 long coffees button
T5 = 'Continuous' button

If you exceed 30 seconds (in programming mode) before starting a dosing cycle, you leave the programming mode. Then repeat all the operations. You can also leave the programming mode by pressing again button T5.

1. Procedure for coffee

Principle

The left-hand brewhead is the master brewhead. In other words, every coffee dose programmed on the left-hand keyboard will automatically be programmed on the right one. After that, it is always possible to re-programme- and alter the doses on the right-hand brewhead(s) by repeating the procedure described below in this respect.

The programming operation requires the use of coffee to be precise.



- Prepare the suitable coffee dose and connect the filter holder to the left-hand brewhead. Put the cup(s) under the spout of the filter holder.
- Press the continuous button **T5** (about 5 sec).
- Press the button corresponding to the dose you want to programme (for example dose of a little cup **T1**). As soon as the desired dose is complete, press the selected button to stop the coffee cycle and memorise the dose.

△ Repeat operations **1.** to **3.** to memorise the other coffee doses.

2. Procedure for hot water (H. W.) : 2 programmable doses



- Place a cup under the hot water exit. Press the button **T5** (about 5 seconds) until the LED T5 flashes.
 - Press on the « Hot water » (**H. W.**) button corresponding to the requested dose.
 - Once the requested dose is reached, press the selected button again to stop the cycle and
- △ Caution, the 2 hot water doses have to be programmed separately.

3. Programming of temperature of Barista Steam (B. S.) (emulsion/heating milk)

Emulsion mode



- Place a container with fresh milk (or water) under the Barista Steam nozzle.
- Press the button **T5** (about 5 seconds) until the LED T5 flashes.
- Press the **B. S.** button to start the programming.
- When the liquid reaches the desired temperature (maxi. 65°C), press again the Barista Steam to stop the cycle and memorize the scheduled temperature.

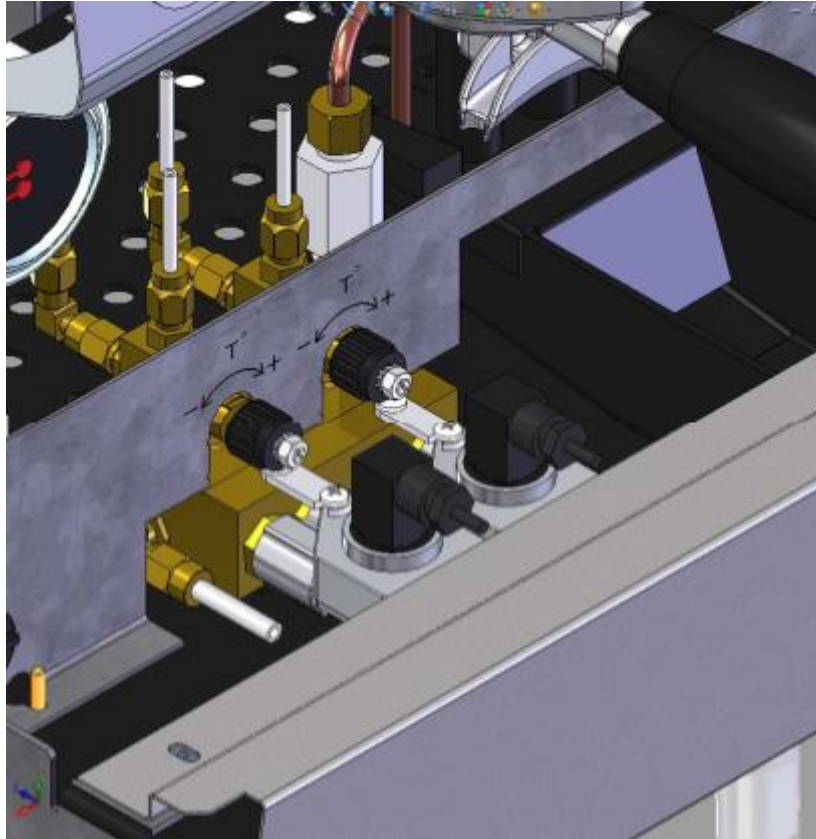
Heating mode

Repeat the previous operations (emulsion mode) by pressing the **B. S.** button (long press) in order to switch to the heating mode and start up the cycle.

When you use heating milk mode, the desired temperature can be higher than 65°C.

« SENSITIVE BREWING » GROUPS REGULATION

This exclusive device enables boiler operation to 125 ° C for better steam performance, while accurately controlling the coffee extraction temperature of coffee extraction (located under the drip tray).



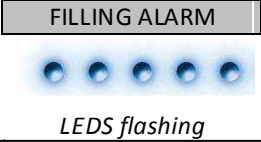

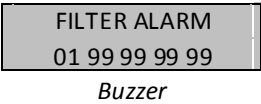
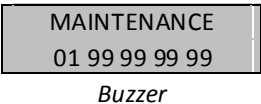
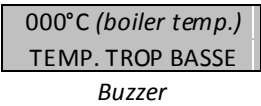
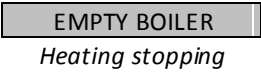
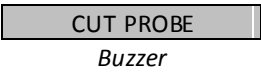
Procedure

- To increase the coffee extraction temperature: Close the “SENSITIVE BREWING” adjusting wheel (clockwise) by ¼ turn stages.
- To decrease the coffee extraction temperature: Open the “SENSITIVE BREWING” adjusting wheel (anticlockwise) by ¼ turn stages.

Factory setting : The factory setting is set on 1/4 turn open (0 point + 1/4) – Boiler 122°C

Finding the zero point : Turn the Sensitive Brewing control knob clockwise until it stops and re-open it in the anticlockwise direction of 1/4 turn.

ALARMS AND DESCRIPTION

Type	Signaling	Description	Solution
Filling alarm	 <p>FILLING ALARM LEDS flashing</p>	The display shows "FILLING ALARM" and all the LEDs are flashing.	Turn off the machine (5s). Then turn it on again.
Flowmeter alarm	 <p>FLOWMETER ALARM This LED flashing</p>	The display shows "FLOWMETER ALARM" and the LED of the concerned button is flashing.	The use of the machine is still possible in manual operation on the concerned group. Inquire to the after-sales service.
Filter alarm	 <p>FILTER ALARM 01 99 99 99 99 Buzzer</p>	The filter arrives at a remaining capacity of 100 L. Start-up of a buzzer. The display shows "FILTER ALARM" and the after-sales service telephone number.	Inquire to the after-sales service.
Maintenance alarm	 <p>MAINTENANCE 01 99 99 99 99 Buzzer</p>	Start-up of a buzzer during one coffee cycle every 250 cycles. The display shows "MAINTENANCE" and the after-sales service telephone number.	Inquire to the after-sales service.
Boiler temperature alarm	 <p>000°C (boiler temp.) TEMP. TROP BASSE Buzzer</p>	The boiler is less than 108°C. The display shows "TEMP. TOO LOW". Start-up of a buzzer (5 "beeps" of 1 second each).	The temperature is automatically regulated. Otherwise, inquire to the after-sales service.
Alarm of the water level of the boiler	 <p>EMPTY BOILER Heating stopping</p>	Water level in the boiler goes under the security probe. The display shows "EMPTY BOILER".	Filling is automatic. Otherwise, inquire to the after-sales service.
Alarm temperature probe cut	 <p>CUT PROBE Buzzer</p>	An audible alarm is turning on and the display shows "CUT PROBE".	Inquire to the after-sales service.

ADVISES

Coffee flowing too slowly

- Too much ground coffee. Comply with recommended quantities.
- Coffee too tightly packed.
- Check if the coffee is not grounded too fine.
- Ensure that the showers and filters are clean.

Coffee flowing too quickly

- Not enough ground coffee. Comply with recommended quantities.
- Coffee not packed down enough.
- Check if the coffee is not ground too coarse.

Espresso too light

- Temperature too low (insufficient pre-heating, scale).
- Not enough coffee or old or coarse coffee.

Espresso bitter

- Too much coffee, temperature too high, dirty filters.

Cream too light

- Machine too cold, coffee too coarse, cold cups.

Cream too dark

- Machine too hot, coffee too fine, overheated cups (mind any cloths which may block the machine ventilation outlets).

Coffee grounds in the cup

- Clean the brewhead and the bayonet.

Wet grounds

- Not enough coffee. Comply with recommended quantities.
- Check if the coffee is not ground too fine.

Call the after-sales service department for all other problems.

CLEANING AND MAINTENANCE

CAUTION : THE MACHINE SHOULD NOT BE CLEANED BY WATER JET

1. Cleaning schedule

	Steam Tube	Barista Steam	Brewheads	Filter holder	Drip tray	Evacuation dish	Bodywork
After each use	X (automatic purge)	X (automatic purge)					
Daily on completion of service		X	X	X	X	X	
Once a week							X

2. Cleaning procedures

Coffee brewhead

Reneka cleaning kit, *ref 9003479*:

Designed to ease and improve the daily upkeep of your reneka machine to enable you to make better coffees. The cleaning kit comes with the following accessories:

- A rubber obturator.
- A box of 100 reneka tablets (*reference 1011014*).
- A cleaning brush

1



Place the obturator in the two-cup filter-holder and add a reneka detergent tablet.

2



Connect the filter-holder. Hold down both buttons simultaneously on the ends to start the cleaning cycle. The LEDs flash from left to right.

3



After a few minutes LEDs flash and you need to remove the obturator.

4



After switching the filter holder, press any button for the program rinses. The cleaning cycle is automatically canceled.

Comment :

- *The cleaning cycle can be run independently in each group or on all the groups simultaneously.
- *The cleaning cycle, once started, continues to completion

Filter holder

- Clean the whole filter unit and the filter holder by soaking overnight in hot water with two tablets of reneka detergent (*ref. 1011014*). Do not soak the handles.
- Rinse afterwards with warm water.

Shower



With a screwdriver, remove the shower and the shower holder. Put these two elements in a container which contains water and two detergent tablets (*ref 9003479*). Leave it overnight and clean these parts with a brush to remove all grease of coffee and assemble them back on the brewhead.



CAUTION : Assemble the shower back properly by placing the hole's shower in the notch of the holder shower (positioned towards the back of the group).

Steam tube

After each use

- Rub a wet cloth over the spout and open the steam tube for 5 seconds to purge.
- *If the tube becomes blocked (more steam on opening the tap), despite taking meticulous care with cleaning, dismantle the diffuser and then clean it.*

Barista Steam

The nozzle is purged **automatically** after each use. **At the end of service:** start a

cleaning cycle

- Cleaning the Barista Steam (about 3 minutes) at the end of the service and before turning off the machine.
- The cleaning solution must be cold (maximum temperature: 25 ° C)
- Once started, the only way out of the cleaning cycle is to turn off then on the machine.
- Follow directions on the display during the cleaning phase.





1 Put the cleaner (for milk) in a pitcher. Place the pitcher under the B.S. with the arm submerged in the cleaning solution.



2 Start the cleaning cycle by pressing and holding the button T5 right of the keyboard and the button on the B.S. (push button T5 first). The cycle starts automatically after 3 seconds.



3 After about 2 minutes the cleaning cycle stops (indicated by the buzzer). Fill the pitcher and rinse it with water (maximum temperature: 25 ° C) Place the pitcher under the B.S. with the lance submerged in water.



4 Start again the cleaning cycle by pressing the B. S. button. Wait the end of the cycle (about 1 minute). The end is indicated by the buzzer and the indication on the display.



5 Remove by unscrewing the stainless steel part and clean the arm with a damp cloth.

Draining rack

- Dismount and clean the grill and draining rack with clear water (do not use abrasive products, to avoid scratching the metal).
- Clean the collector under the draining rack with a sponge (verify the absence of foreign bodies in the evacuation bend (there is a risk of spillage from the dish)).

Bodywork

- Clean the machine with a wet sponge then wipe carefully with a dry cloth.

CAUTION : Use of abrasive products damages body surface. Never plunge the machine under water and never spray to wash it.

GENERAL CONDITIONS

1. Guarantee:

Essential Brands Group, guarantees all machines and equipment from manufacturing defects for a period of 12 months from the date of its delivery to the User.

2. Exclusions:

The general conditions of the guarantee will not apply to parts subject to normal wear and tear such as tape seals, control pads and o-rings and in general way, against ***breakdowns related to the presence of lime scale in the machine***, as well as the losses and accessories thefts.

3. The Distributor's Obligations:

For the guarantee to be valid the DISTRIBUTOR will return the duly completed guarantee form signed by hand by both the USER and the DISTRIBUTOR within fifteen days of its installation.

4. Limitations to the Guarantee:

The General Conditions will no longer apply in event of:

- Damage to the equipment due to failure to respect the User and/or Standard Maintenance Instructions set out in the Manual;
- Damage following the intervention of persons or organizations not members of or duly authorized by the reneka network;
- The use of non-reneka replacement parts;
- Damage due to the formation of scale;
- Damage due to external factors such as excess voltage, lightning, flood or fire.

5. Limitations to Liability:

Essential Brands Group will not be held liable in any way, and will have no further obligation in event of any accident of whatever kind that may occur for whatever reason during the preparation or use of the products supplied, or which may occur subsequently but be due to the same cause.

The Buyer will not be entitled to claim any damages or operating expenses whatsoever as a consequence of any defect or delay in repairing the equipment. Expert's fees will be paid by the Buyer.

The provisions set out in this Guarantee are in addition to the legally required guarantee covering latent defects or faults under Australian consumer law set out in Schedule 2 to the *Competition and Consumer Act 201*, the *New Zealand Consumer Guarantees Act 1993*.

ESSENTIAL COFFEE

**1 Year
Limited
Warranty**

ESSENTIAL COFFEE

I Luv Coffee 1 Year Limited Warranty

WARRANTY PERIOD

This is a genuine Essential Coffee Warranty. If you have purchased a separate warranty from a third party, please refer to that particular warranty for terms and conditions, as these warranties are sold independently from I Luv Coffee.

This warranty is for a period of 1 year from the date of installation on all original parts and limited to 90 days for labour costs.

WARRANTY CONDITIONS FOR I LUV COFFEE EQUIPMENT

1. I Luv Coffee warrants that the product you have purchased is free from manufacturing defects in materials and workmanship when dispatched from our warehouse. The attached Warranty Registration is to be completed noting all requirements and forwarded to: Customers Service, I Luv Coffee, PO Box 2661, Burleigh BC, QLD, 4220, this will be registered as your proof of installation. This warranty extends only to you, the original purchaser, and is non-transferable.
2. During the Warranty period as indicated above, I Luv Coffee will, at no additional charge, replace defective parts with new parts or serviceable parts that are equivalent to new parts in performance. All replaced or exchanged parts which are taken out under this warranty become the property of I Luv Coffee.
3. This warranty does not extend to any product purchased from other than an I Luv Coffee dealer or agent. This warranty automatically comes void if the product has been physically damaged or rendered defective: (a) as a result of an accident, misuse, abuse, non compliance of cleaning maintenance or other circumstances beyond I Luv Coffee's control; (b) by the use of parts or product not manufactured or supplied by I Luv Coffee; (c) as a result of normal wear and tear; (d) by use within an improper operating environment; (e) by modification of the product; (f) the serial numbers have been removed or defaced; (g) as a result of service rendered by anyone other than an Authorised Service Provider; (h) as a result of the product being operated otherwise than in accordance with I Luv Coffee's instructions or; (i) non replacement of required water filters (recommended every 5000 cups).

This warranty does not cover equipment if-

- (a) the Equipment has been altered, modified or otherwise interfered with;
- (b) the failure is due to normal wear and tear;
- (c) the Equipment has been negligently used, abused, misused or neglected;
- (d) the Equipment has been subjected to unusual physical, environment, plumbing or electrical stress where specifications are not adhered to;
- (e) the Equipment is installed or operated otherwise than in accordance with any instructions specified by I Luv Coffee;
- (f) any serial numbers have been removed or defaced;
- (g) the Equipment has been serviced by anyone other than an I Luv Coffee Authorised Service Agent;
- (h) any I Luv Coffee product purchased from any unauthorised reseller or sourced through any unauthorised channel;
- (i) the defect or failure is due to parts or products other than those manufactured or supplied by I Luv Coffee;
- (j) the defect or failure is due to any act, default or omission by any person other than I Luv Coffee, its employees or agents or to events outside the control of I Luv Coffee including vermin infestation, faulty/fluctuation in mains power or water supply, fire, flood, accident, terrorist attack or any other act of God;
- (k) the Equipment water filters are not replaced when recommended;
- (l) the Equipment is not serviced as recommended;
- (m) the failure is due to operator error;
- (n) the failure is due to cleaning procedures not being completed as recommended or;
- (o) user adjustments are made.
- (p) Any damage relating to water quality.

LIMITATION OF LIABILITY (AUSTRALIA)

Provisions of the Trade Practices Act 1974 (Commonwealth) as amended and other State legislation may imply warranties or conditions or imposed obligations under I Luv Coffee which cannot, in whole or in part, be excluded, restricted or modified. To the extent permitted by law, I Luv Coffee's liability (if any) arising out of or in relation to the products or services supplied by I Luv Coffee shall be limited, as its option, to:

- (a) in case of products, the replacement or repair of the products or the supply of equivalent products, or the payment of the cost of replacing the products or having the products repaired or of acquiring equivalent products; and
- (b) in the case of services, the supply of the services again or the payment of the cost of having the services supplied again.

LIMITATION OF LIABILITY (NEW ZEALAND)

Where the Consumer Guarantees Act 1993 does not apply to the supply of the Product, I Luv Coffee will not be liable for any direct, indirect or consequential loss or damage of any kind arising from the Product or the consumer's use of the Product including any loss or damage arising from the negligence of I Luv Coffee's employees, agents or subcontractors.

STATUTORY RIGHTS AND EXCLUSIONS

Certain legislation including the Trade Practices Act (1972), the Consumer Guarantees Act 1993 and other Commonwealth, State and Territory legislation implies warranties and conditions into consumer contracts. These warranties and conditions exist separately from and are not affected by the warranties referred to in the product warrant.

Subject to such legislation and to the warranties contained in this warranty, all warranties, conditions and liability implied by law are hereby excluded and I Luv Coffee shall not be liable for any direct or indirect loss or damage of any kind arising from the products or your use of them (including but not limited to loss of profits and incidental or consequential loss or damage).

SERVICE

If service is required on your I Luv Coffee Equipment, please contact an Authorised Service Provider. If you experience difficulty in obtaining satisfactory service, contact Customer Service at I Luv Coffee on toll free 1300 458 826 (Australia) and 0800 458 826 (New Zealand) For Technical Support, please contact your agent in the first instance or if unavailable our Customer Service at I Luv Coffee on toll free 1300 458 826 between the hours of 8:00am to 5:00pm AEST Monday to Friday and 8:00am to 5:00pm Monday to Friday New Zealand

I LUV COFFEE'S PRIVACY POLICY

The information you provide will be kept confidential and used to support your customer relationship with I Luv Coffee. I Luv Coffee will not share you personal information to anyone outside the organisation for its use in marketing or solicitation without your consent. Your information may be shared with agents or contractors of I Luv Coffee for the purpose of performing services for I Luv Coffee. For example, if we need to ship something to you, we must share your name and address with a shipping company. We also provide third party agents with the minimum amount of information needed to complete the requested service or transaction.

WARRANTY DETAILS TO BE COMPLETED ON INSTALLATION OF EQUIPMENT. Original Warranty Card Sent to Service Centre.

PURCHASER'S COPY (Retained with your proof of purchased for your records)

COMPANY DETAILS

_____ ABN _____

ADDRESS DETAILS

INSTALLATION – SITE DETAILS

CONTACT DETAILS _____ PHONE _____

DATE OF PURCHASE/INSTALLATION _____ / _____ / _____

MODEL TYPE _____ CABINET SERIAL No. _____

MOTHERBOARD SERIAL No. _____ GRINDER SERIAL No. _____

AGENT DETAILS

CONTACT NAME _____ PHONE _____

AGENT'S SIGNATURE _____ DATE / / _____

CUSTOMER'S SIGNATURE _____ DATE / / _____

(The customer, by signing above agrees with and understands the warranty terms and conditions.)

Has the customer purchased a third party warranty: No Yes (Company _____)

CLEANING & MAINTENANCE OF YOUR COFFEE MACHINE

IT IS YOUR RESPONSIBILITY TO CLEAN & MAINTAIN YOUR MACHINE TO AVOID VOIDING YOUR WARRANTY

- Empty and wash the Drip Tray daily and wipe up any spillage with a dampened cloth.

NEVER USE ABRASIVES OR SCRATCH THE SHINY SURFACES

PLEASE SEE FOLLOWING PAGES FOR ILLUSTRATED INSTRUCTIONS

Cleaning and Maintenance

	Steam Wand	Barista Steam Wand	Group Heads	Filter Holder	Draining Rack	Evacuation dish	Bodywork
After each use	X	X					
Daily, on completion of service		X	X	X	X	X	
Once a week							X

Cleaning Procedures

Steam Wand

After each use:



If the wand becomes blocked (no steam when you open the tap), despite taking meticulous care with cleaning. Dismount the diffuser and then clean it.

Filter Holders:

- Clean the whole filter unit and the filter holder by soaking in hot water with coffee cleaner. Do not soak handles.
- Rinse afterwards with warm water.

Draining Rack:

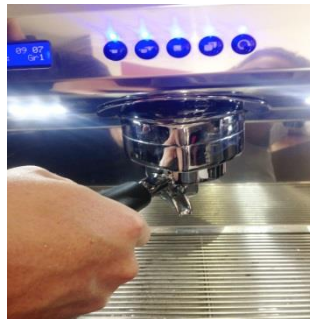
- Dismount and clean the grill and draining rack with clear water (do not use abrasive products to avoid scratching the metal).
- Clean the dish underneath the draining rack with a sponge. Make sure the outlet is clear of all foreign objects.

Bodywork:

- Clean the machine with a wet sponge then wipe carefully with a dry cloth.

Cleaning the brew head:

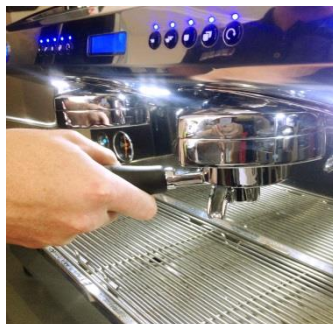
- Remove the brew head filter-holder and empty the remains of the previous preparation.



- Place the rubber blind into the two-cup filter holder and 1 cleaning tablet.



- Connect the filter holder



- Hold down both buttons simultaneously on the ends of the desired group to start the cleaning cycle. The LED's will flash from left to right.



- When the LED's stop flashing from left to right remove the filter holder. Take out the rubber blind and reconnect the filter holder.



- Press any button on desired group, water will clean out residue from shower screen and filter holder. This will stop automatically when finished.

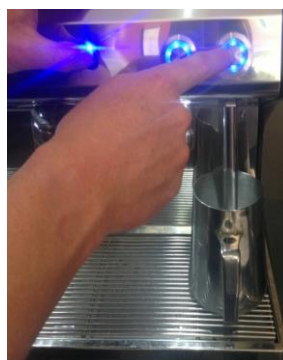


Cleaning Barista Steam Wand:

- Cleaning the barista steam wand takes approx. 3 minutes and should be carried out at the end of each service. The cleaning solution must be cold (max temp 25 C). Once started the only way out of the cleaning cycle is to turn the machine off and then back on.
- Put cleaning solution in a pitcher (minimum height 7cm). Place the pitcher under the BS wand with the arm submerged in the liquid.



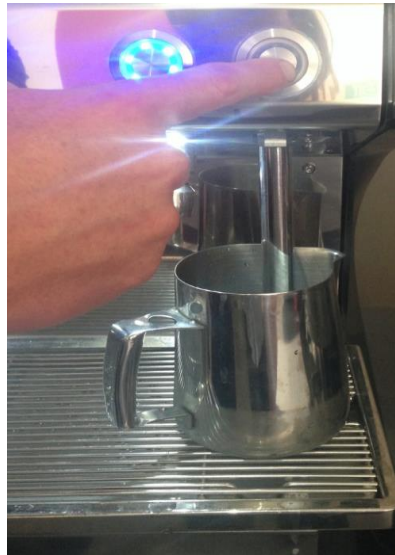
- Start the cleaning cycle by holding down the continuous dose button on the RHS keypad and the barista steam button. The cycle starts automatically after 3 seconds.



- After about 2 minutes the cleaning cycle stops. (Indicated by buzzer). Fill the pitcher and rinse it with water (max temp 25C). Place the pitcher under the barista steam wand with the arm submerged in water.



- Press the barista steam button again, it will automatically go through the cleaning cycle again and stop when finished.



- Unscrew the stainless steel sleeve and wipe a damp sponge on the outlet nozzle. Install sleeve back on wand.



BEFORE CALLING FOR SERVICE

CHECK POWER SUPPLY

- 1 Is Front Panel light on?
- 2 Is LCD Read-out on front panel functioning?

CHECK WATER SUPPLY

- 1 Is Mains Water turned on, or supply Tank full?
- 2 Check Water supply hoses for kinks and blockages.
- 3 Clean Water filters and replace if Water contaminated or pressure reduced.
- 4 Run a cup of Hot Water to check water supply.

CHECK LCD DISPLAY (front panel)

- 1 If Error message showing, explain to Service Technician or Supplier.
- 2 Any un-usual noises – Explain to the Service Technician or Supplier.
- 3 Qualified Electrician Only - Remove Panel & check the Fuses

If the above does not solve the problem and service is required please contact your agent (contact details are in the warranty form) in the first instance.

If your agent is unavailable or can't solve the problem please contact our Customer Service at I Luv Coffee on toll free 1300 458 826 (Australia) and 0800 458 826 (New Zealand) between the hours of 8:00am to 5:00pm EST Monday to Friday.

ESSENTIAL COFFEE

CONTACT INFORMATION:

Please contact your local distributor.

AUSTRALIA 1300 324 111

NZ 0800 324 111

Head Office

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PO Box 2661

Burleigh BC QLD 4220

Ph: +61 7 5507 5111

Fax: +61 7 5568 7171

www.essentialcoffee.com.au

www.essentialcoffee.co.nz

Email: info@ebg.com.au
