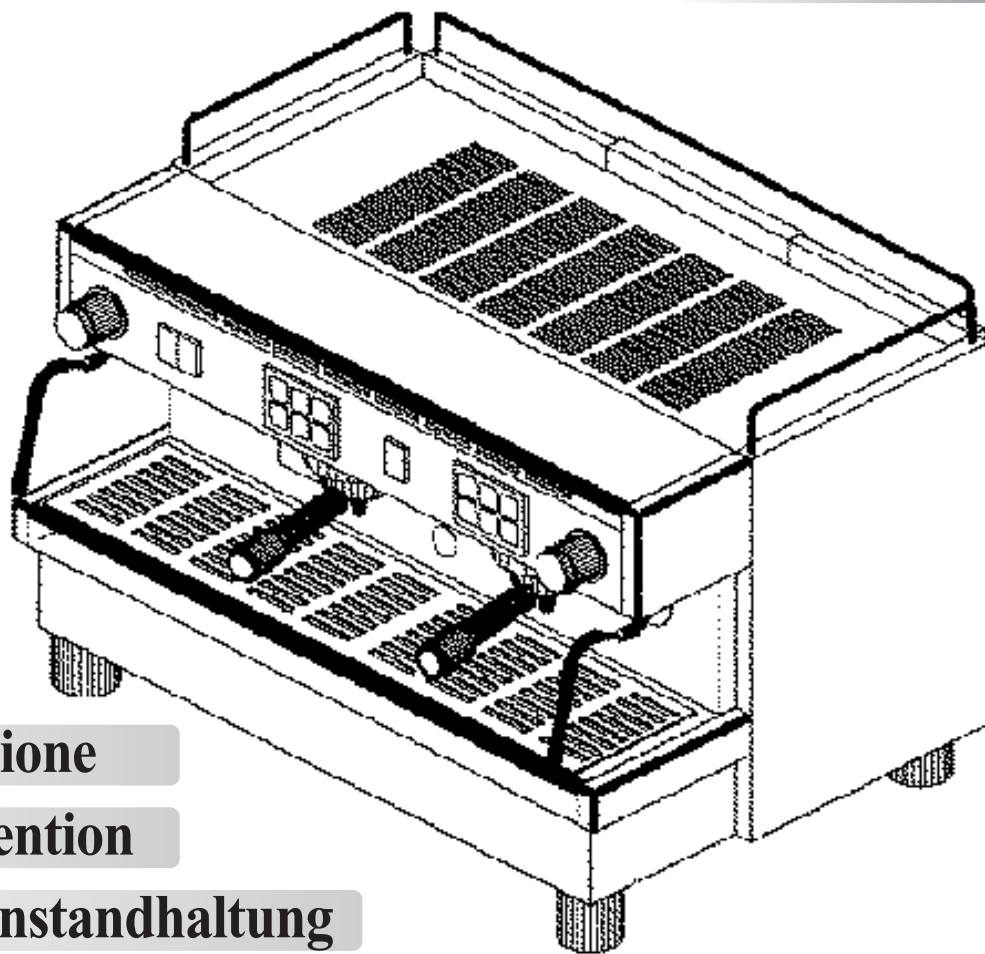


Magister

Sistema Caffè

MACCHINE SEMIAUTOMATICHE MS MACCHINE ELETTRONICHE ES



- Uso e manutenzione
- Usage et manutention
- Gebrauch und instandhaltung
- Utilisation and maintenanca
- Utilizo y manutención

Magister Sistema Caffè		Via San Cristoforo 31/33 20010 Casorezzo - MI T. 02-9010833 Made in Italy	
Mod.		~	CE
F.n.			
		Hz	☐
(M)	~	W	IP

- I Targa di identificazione macchina
- F Plaque d'identification de la machine
- D Maschinenidentifizierung
- GB Machine identification data
- E Placa de caracteristicas màquina

**I *Gentile Cliente,
grazie per averci accordato la Sua fiducia.***

Siamo sicuri che il prodotto che Lei ha acquistato risponderà in pieno alle Sue aspettative, come tutti gli altri articoli della produzione MAGISTER. Il prodotto che Lei si accinge ad usare è il risultato di approfonditi studi e meticolose sperimentazioni fatte dalla MAGISTER per offrirLe quanto di più funzionale, sicuro ed apprezzabile, anche sotto il profilo del design, si possa trovare sul mercato. Il libretto di istruzioni per il corretto uso e manutenzione della macchina la aiuterà a sfruttare al meglio le sue elevatissime possibilità e prestazioni. Con l'augurio di averLa sempre come nostro Cliente, Le auguriamo una buona lettura.

**F *Cher Client,
Nous Vous remercions pour Votre confiance.***

Nous sommes certains que le produit que Vous avez acheté correspondra entièrement à Vos désirs, comme du reste tous les articles de la production MAGISTER afin de pouvoir Vous offrir le produit le plus fonctionnel, le plus sûr et le plus remarquable, également du point de vue design, que l'on puisse trouver sur le marché. Le petit livre d'instructions pour l'emploi correct et l'entretien de la machine Vous aidera à tirer le maximum de ses grandes possibilités et performances. Nous sommes certains que nos explications sont claires et espérons, cher client, mériter Votre fidélité.

**D *Sehr geehrte Kundin/sehr geehrter Kunde,
Zuerst möchten wir Ihnen für das uns entgegengebrachte Vertrauen danken.***

Wir hoffen, dass das von Ihnen gekaufte Produkt Ihren Erwartungen in jeder Hinsicht entsprechen wird-wie übrigens auch all unsere anderen Erzeugnisse. Das Produkt das Sie in Gebrauch nehmen werden, ist das Resultat von sorgfältigen von MAGISTER Untersuchungen und Tests, um Ihnen in Bezug auf Funktionalität, Sicherheit, Leistungsfähigkeit sowie Design ein Produkt anbieten zu können, das Beste auf Markt befindliche ist. Das Büchlein mit den Anweisungen für eine korrekte Bedienung und Wartung der Maschine wird Ihnen behilflich sein, das Beste aus Ihrem Gerät zu machen. Wir hoffen, dass unsere Erklärungen verständlich sind und dass Sie auch in Zukunft zu unseren Kunden zählen dürfen. Mit freundlichen Grüßen.

**GB *Dear Customer,
First of all, thank you choosing.***

We are confident that the product you have purchased will come up to all your expectations-just as all our other products are designed to do. The products that you are about to use is the outcome of painstaking research and tests, carried out by MAGISTER to make quite sure that the equipment we have supplied you with is the most functional, safe, and satisfactory of its kind to be found on the market, as regards both its design and its efficiency. The booklet of instructions for its correct use and maintenance will help you to get best possible service out of your machine. We trust you will find our explanations clear and we may continue, in the future, to count you among our esteemed customers.

**E *Muy estimado cliente:
muchas gracias por habernos acordado Su confianza.***

Estamos seguros que el producto que Ud ha adquirido responderá seguramente a Sus esperanzas, así como es por todos los demás artículos MAGISTER fabrica. El producto que Ud. se apresta a utilizar es el resultado de particulares estudios y pruebas meticolosas hechas por la firma Rancilio para ofrecerle un producto funcional, seguro y apreciable, también por lo que se refiere al design, seguramente uno de los mayores que Ud. pueda encontrar en comercio. El manual de instrucciones para utilizar correctamente y efectuar la manutención de la máquina, la ayudará a disfrutar a lo máximo las elevadas posibilidades y prestaciones de la misma. Mientras confiamos que Ud. siga siendo siempre Cliente nuestro, le deseamos una provechosa lectura.

GB ENGLISH

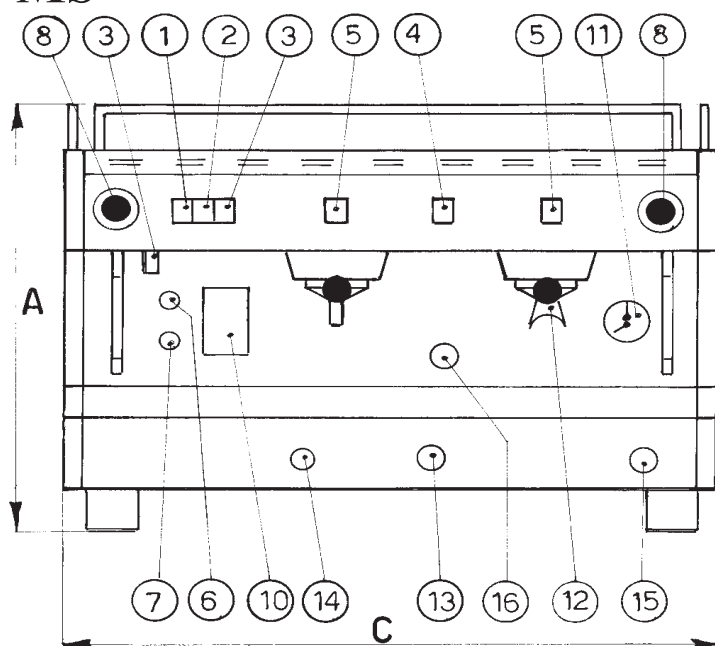
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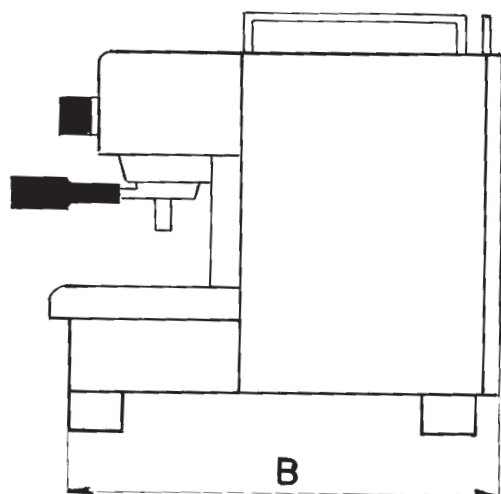
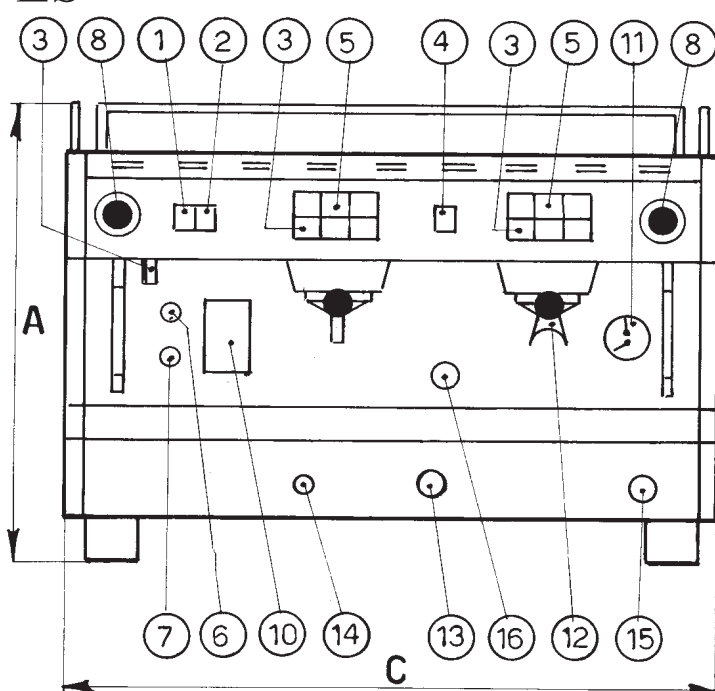
CONTROL AND INDICATORS

- 1 Power on-off switch and lamp
- 2 Resistor activated pilot light
- 3 Hot water switch
- 4 Cups warmer control
- 5 Coffee dispensing button
- 6 Water level lamp
- 7 Orange water supply lamp
- 8 Steam tap
- 10 Level indicator
- 11 Gauge
- 12 Coffee dispensing unit
- 13 Valved gas tap (on specific models)
- 14 Gas lighter (on specific models)
- 15 Manual water supply button
- 16 Flame control

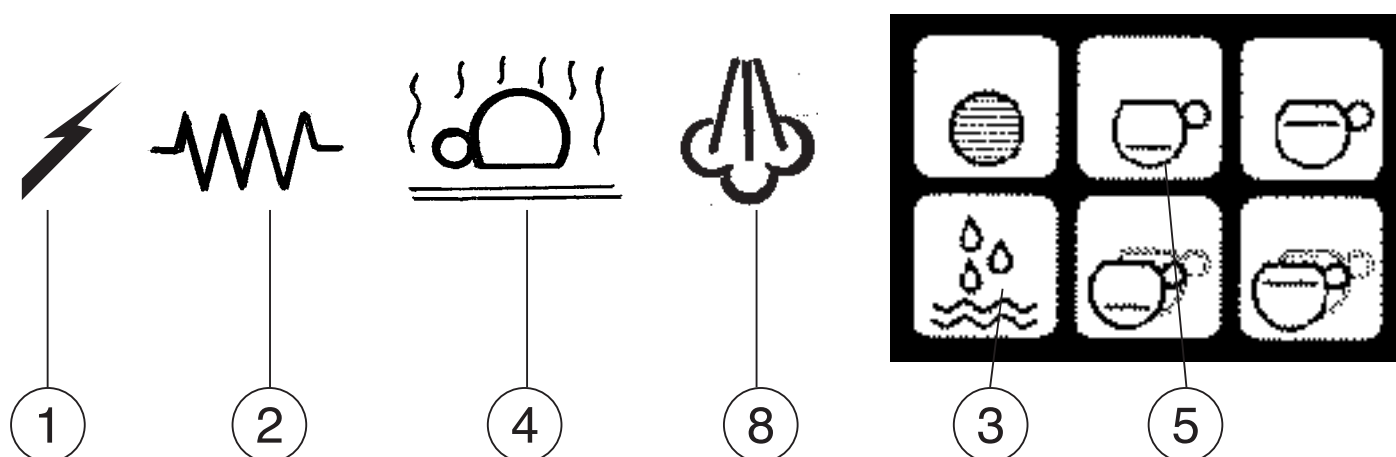
MS



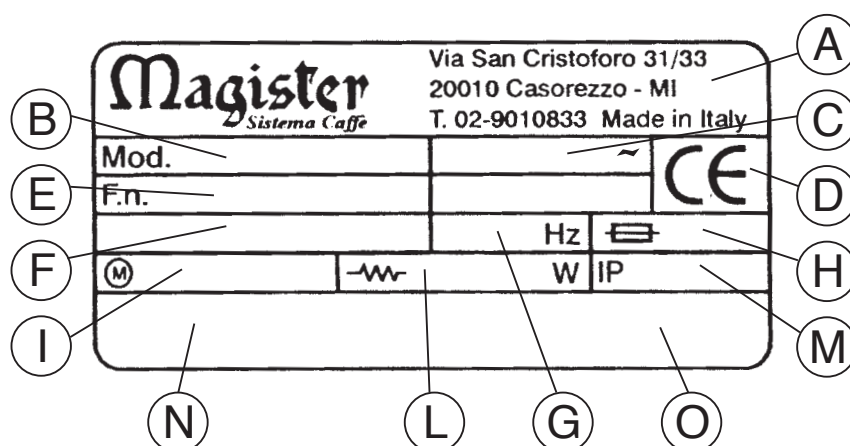
ES



MODELS	GROUPS	A	B	C	BOILER CAPACITY
ES 60 MS 60	1	500	500	365	4 litri
ES 70 MS 70	2	500	500	545	4,9 litri
MS 90	2	500	500	745	11 litri
ES 100 MS 100	2	500	500	745	11 litri
ES 100 MS 100	3	500	500	985	17 litri




LABEL IDENTIFICATION



A	Manufacturer	H	Omnipole switch fuse data
B	Model and version	I	Motor power
C	Voltage	L	Heating element power
D	EC conformity mark (if required)	M	Protection level
E	Serial number	N	Conformity marks
F	Boiler data	O	Year of manufacture
G	Frequency		

Symbols

 **Warning signal.** The instructions which refer to this signal 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 relative to the safety of installation, use and maintenance. Keep this manual for future reference.

1. GENERAL SAFETY RULES

Keep the packed machine in a dry place, not exposed to atmospheric agents and in conditions in which the temperature does not go below 5°C.

Do not stack more than three items of the same kind. Do not place heavy items on the packaging.

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.

Before connecting the equipment, check that the data on the machine corresponds to that of the electrical supply network.

Adaptors, multiple sockets and/or extensions must not be used.

In doubt, request an accurate control of the plant by qualified personnel. The electric plant must be preprovided with the following safety devices:

- efficient earth connection;
- section of conductors suitable for absorption capacity
- efficient earth leakage protection circuit breaker.

Install the machine on a water repellent surface (laminate, steel, ceramic, etc.) away from heat sources (oven, cooking stove, fireplace, etc.) and in conditions in which the temperature may not go below 5°C. **KEEP WARM.**

In an emergency, such as the breaking out of a fire, unusual noise, overheating, etc., take immediate action, disconnecting the power and closing gas and water taps.

Only use original spare parts in order to avoid compromising the safety and proper functioning of the machine.

Do not leave the machine exposed to atmospheric agents or place them in damp rooms such as bathrooms.

Do not obstruct the suction or dispersion grilles and do not cover with cloths, etc.

WHEN THE COFFEE MACHINE REMAINS UNATTENDED, IT IS NECESSARY TO MAKE SURE THAT WATER FEED IS INTERRUPTED (CLOSE WATER TAP).

2. DESCRIPTION

The machines in the ES/MS series have been designed to prepare express coffee and hot beverages.

A positive-displacement pump inside the machine powers the heater in which the water is heated. By pressing the appropriate buttons, water is supplied to the spouts in the form of hot water or steam, according to needs.

The machine is composed of a steel carrying structure on which the mechanical and electrical components are fitted. These are completely covered with panels in stainless steel.

The beverages are dispensed at the front of the machine, where all the buttons, control devices and dispensers are to be found. There is a cup-warming plate on the top of the machine.

Electric safety devices

The safety devices included are:

- low 5V buttons on the ES button panel;
- thermal protection on the pump motor;
- gas failure thermocouple and thermocouple thermostat automatically closing gas tap;
- thermal resistance.

Mechanical protective devices

The machine is equipped with the following protective devices:

- panelling complete with protection of the parts subject to heat and of the steam and hot water supplier;
- cup-warmer plate with a tray for collecting spilt liquids;
- work surface with grill and tray for collecting spilt liquids;
- buttons in a safe place above the dispensing area; expansion valve on the hydraulic system and valve on the boiler to avoid overpressure;
- nonreturn valve on the hydraulic system to avoid reflowing to the power supply.

Vibrations

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

Aerial noise

Noise level in the working place does not usually exceed 70dB(A).

3. USE

The machine has been designed, manufactured and protected to be used for making ewpress coffee and hot beverages (tea, cappuccino, etc.). Any other use is to be considered unsuitable and therefore dangerous.

- ***The manufacturer cannot be held responsible for any damage caused to people or things due to unsuitable, erroneous or irrational use of the machine.***

The operator must always follow the indications contained in this manual. In the case of a failure or if the machine is not working properly, switch it off and do not attempt any direct repairs. Refer exclusively to a service centre.

The user must not:

touch the hot surfaces and dispensing areas;
place containers with liquids on the machine;
put his hands under the spouts during use;
transport the machine or carry out maintenance operations if the plug is connected or if the machine is hot;
wash the machine with water or vapour jet;
completely or partially immerse the machine in water;
pleave the machine exposed to heat sources;
use the machine if the cable is damaged;
touch the machine if his hands or feet are wet or damp;
use the machine when there are children in its proximity;
allow the machine to be used by children or unfit persons;
obstruct the suction or dispersal grilles;
use the machine if it is wet or very damp:

Counterinstructions

This machine may only be used with foodstuffs. It cannot be used for heating liquids or grinding any other types of product that could damage and pollute it.

- ***The manufacturer cannot be held responsible for damage to people or things caused by unsuitable, effoneous or irrational use.***

4. TRANSPORT

Packaging

The machine is delivered in a strong cardboard box with internal protection.

The packaging bears symbols which must be observed during handling and stocking of the item.

- ***Always keep the package in a vertical position during transport. Do not turn it over or lay it on its side and avoid bumping and exposure to atmospheric agents.***

Inspection on receipt

Check that the machine received corresponds to the one indicated in the delivery note, including any accessories.

Check that it has not suffered any damage during transport and, if so, promptly inform the forwarder and our costomer servicing office thereof.

- ***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.***

5. INSTALLATION

- ***If the machine is wet or very damp, wait until it is completely dry before installing or using it. It is always necessary to request an accurate control by qualified personnel in order to discover any damage to the electric components.***

The surface must be well levelled, dry, smooth, strong, stable and at a height of approximately 85 cm from the floor. The machine has feet that are adjustable.

It does not need to be anchored to the surface or require any technical operations to dampen vibrations in order to operate properly.

It is recommended to leave the area around the machine free to facilitate its use and the performance of any maintenance operations.

6. CONNECTIONS TO BE MADE BY THE USER

- *Operations that must be carried out by qualified personnel in compliance with the laws in force.*

Water and gas supply

Connections must be installed close to the machine.

Water drainage pipe, having a minimum internal diameter of 30 mm, equipped with a water-trap accessible for inspection. 3

Water supply pipe, with a 3/8" G cut-off tap. 4

Gas supply pipe with a cutoff tap. 2

- *The machine with gas heating must be installed in compliance with current local laws.*

Electric supply

The machine is delivered ready for connection according to the electrical specifications requested.

Before connecting the machine, ensure that the data on the label corresponds to that of the electrical supply network.

The cable must be connected to the connections previously prepared in compliance with the laws in force.

Ensure that the earth connection is efficient and corresponds to current laws.

The earth leakage protection circuit breaker must be installed in compliance with the law.

For the power supply, use a regulation cable with a ground wire.

For three-phase power supply, use a 5 wire cable (3 phases + NEUTRAL + ground).

The mains supply should include an automatic power switch 1 complete with magnetic breakers dimensioned according to the data on the machine identification label.

The contacts must have an opening equal or superior to 3 mm.

The machine itself must be earthed.

- *The manufacturer declines any responsibility in cases where these accident prevention measures have not been respected.*

7. POSITIONING

Place the machine on the horizontal surface previously prepared.

Before connecting, thoroughly wash the mains water pipes:

Leave the water supply taps running at full pressure for several minutes.

Connect to the mains water supply.

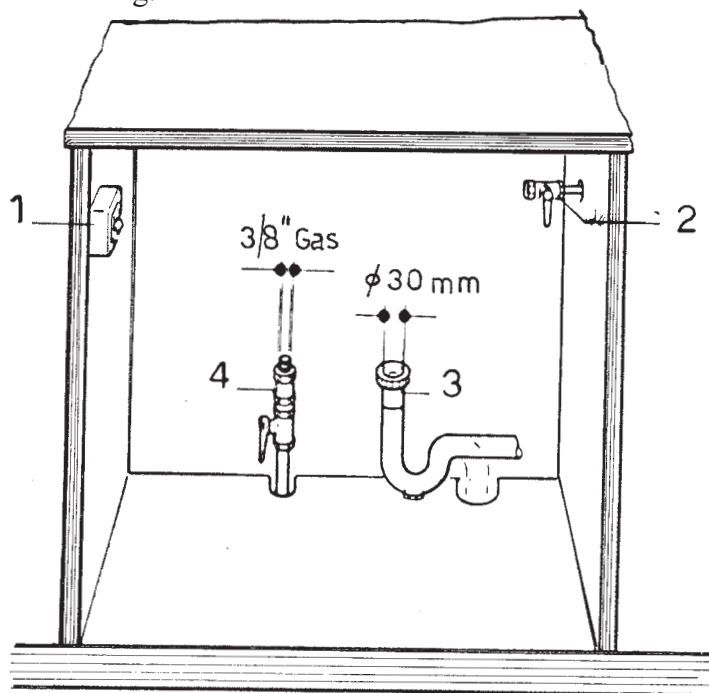
Connect the machine to the socket.

Connect the gas pipe.

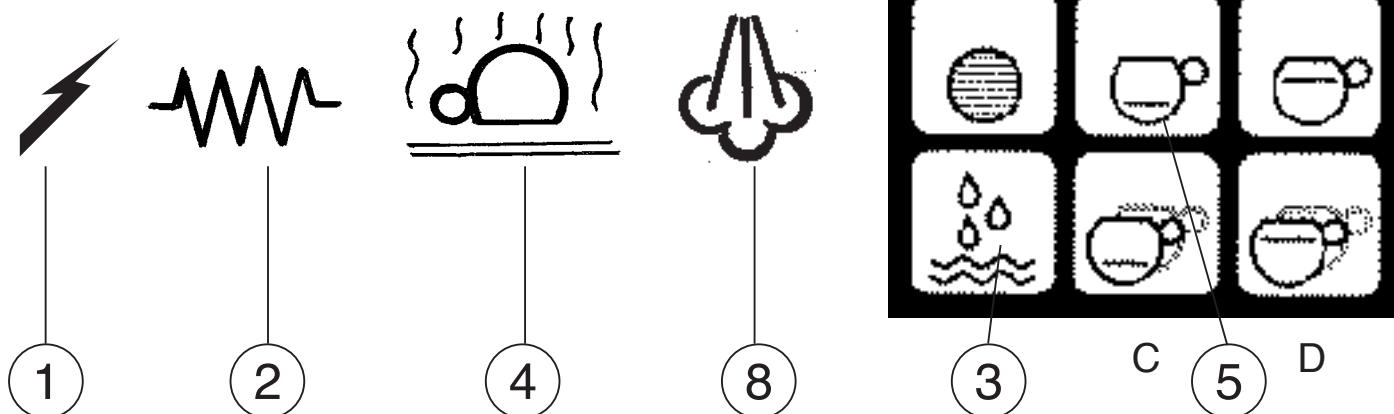
Thoroughly wash all the water pipes of the machine:

Leave the water supply taps running at full pressure.

Fig. 1



8. SETTING UP



CONTROLS (pag. 4)

- 1 POWER ON-OFF SWITCH AND LAMP.** Two-position switch with led turn on the switch, led on, the machine is turned on and the pump is activated, filling the boiler with water.
- 2 RESISTOR ACTIVATED PILOT LIGHT.** Turns on the electric power supply to the boiler heating elements.
- 3 HOT WATER SUPPLY SWITCH (MS MODELS).** Two-position switch with led: turn on the switch, led on, hot water is dispensed; turn off the switch, led off, dispensing of hot water is interrupted. Dose of hot water supply switch (ES Models). Press for a second the led light up and a dose of hot water is obtained.
- 4 CUPS WARMER CONTROL.** Turns on the electric power supply to the cups warmer heating elements.
- 5 COFFEE DISPENSING SWITCH. (MS MODELS).** Two-position switch with led: turn on the switch, led on, coffee is dispensed; turn off the switch, led off, dispensing of coffee is interrupted. Electronic coffee delivery button panel. Five buttons with relative led. **Buttons A-B-C-D:** Press the button for a second, led on, release button; coffee is dispensed. The led turns off and dispensing ceases.
Button E: Press the button for a second, led on, release the button; coffee is continuously dispensed. Press the button for a second, led off, release button; continuous dispensing of coffee ceases.
- 6 WATER LEVEL LAMP.** Green lamp. Lamp on indicates that the water level is above minimum.
- 7 ORANGE WATER SUPPLY LAMP.** Orange lamp. Lamp on indicates that the water level is below minimum and that the autolevel has been activated.
If the lamp stays on, this means that the autolevel has not been activated. Ensure that the water supply tap is open, otherwise the machine must be switched off and authorized personnel must be consulted.
- 8 STEAM TAP.** Tap: turn in an anticlockwise direction to open and clockwise to close.
- 10 LEVEL INDICATOR.** Minimum and maximum water level indicator. Visual control of water level in boiler.
- 11 GAUGE WITH MOBILE NEEDLE ON A FIXED DIAL WITH A DOUBLE SCALE AND COLOUR INDICATOR AREAS.** Visual control of the pump and of the boiler pressure.
- 12 COFFEE DISPENSING UNIT.**
- 13 VALVED GAS TAP (ON SPECIFIC MODELS).** Valved gas power tap (models with gas heating). Open: vertical position; Closed: turn 90° in clockwise direction.
- 14 Gas lighter (on specific models).** Piezoelectric button (models with gas heating). Firing button: press down firmly to give off the spark to light the gas for the burner.
- 15 Manual water supply button.** Manual filling button. Press down to fill the boiler.
- 16 Flame control.** Control window (models with gas heating). Visual control of lighting and functioning of the flame of the gas burner.

8.1 STARTING UP

- 1 Turn on the water supply tap.
- 2 Turn on the switch, led on, the machine is turned on and the pump is activated, filling the boiler with water.
- 3 Turn on the electric power supply to the boiler heating elements.
- 4 Wait for the machine to reach its working pressure, correct thermal balance.

Model with gas

- 1 Turn on the water supply tap.
- 2 Turn on the switch, led on, the machine is turned on and the pump is activated, filling the boiler with water.
- 3 Turns on the electric power supply to the boiler heating elements.
- 4 Turn the gas tap 13 to the vertical open position and hold down the incorporated button, at the same time repeatedly pressing hard on the piezoelectric button 14 until the spark lights the gas flame (carry out this operation looking through window 16). Hold the tap button 13 down for approx. 30 seconds to allow the safety system to keep the flame alight. If the flame goes out, repeat the operation.

● ***Should the flame not light up, avoid insisting and closed the gas tap by turning it 90° in a clockwise direction.***

- 5 Wait for the machine to reach its working pressure, correct thermal balance.

9 USE

The machine has a top shelf on which the cups are kept and heated, ready for use.

This is very important for obtaining good coffee as the pre-warmed cup stops the coffee from growing cold too quickly.

9.1 Preparing coffee

Unclamp the filter-holder from the dispensing unit and knock any grouts out into the drawer especially provided for this purpose, taking care not to damage the rim of the filter. Use the filter for 1 or 2 coffees, according to need.

Fill the filter with the measure of coffee, level it off and press it down gently with the presser. Remove any ground coffee that has stuck to the rim of the filter while pressing.

● ***If ground coffee is left on the rim of the filter, a leaktight seal is not ensured, with consequent leaktight seal is not ensured, with consequent leaking of water and coffee grounds.***

Lock the filter-holder into the dispensing unit firmly to obtain a leaktight seal. Place the cups under the spouts and start pouring. When the coffee has been poured, leave the filterholder attached to the dispensing unit until the next coffee is required.

● ***When pouring, beware of the hot parts of the machine, especially the coffee dispensing units, the steam and hot water spouts. Do not for any reason put your hands under the units and the spouts when they are operating.***

The grinding of the coffee beans is of fundamental importance to the making of good coffee, and the granular texture of the resulting grounds should be such that it takes 25-30 second to produce the beverage. If the coffee is ground too coarsely the coffee will be pale in colour and weak in flavour, with only a very small amount of white cream, and if the grounds are too fine, the coffee will be dark with no cream. Good coffee can only be made if the beans are freshly and uniformly ground (only possible when the blades of the coffee grinder are sharp) and are then measured out into the correct quantities (roughly 6 grams per measure).

The importance of freshly ground coffee beans is due to the fact that once ground, they rapidly lose their aromatic qualities, and fats present in the beans go rancid.

9.2 Preparing cappuccino Fig. 2

Make cup of cappuccino with the express coffee.

Use a high and narrow jug, half-filled with milk.

Place the jug under the spout so that the nozzle touches the bottom.

Turn on the steam tap and lower the jug so that the nozzle is almost at the surface of the milk.

Continuously move the jug up and down so that the nozzle moves in and out of the milk, causing it to froth.

Turn off the steam tap and pour the milk into the cup.

● ***Immediately after carrying out this operation, clean the spout with a sponge or a clean cloth so that the milk does not dry on it. Be careful as the spout is hot and may burn your hand.***

9.3 Heating a beverage

Immerse the steam spout into the liquid to be heated.

Gradually turn on the steam tap & the steam that bursts in the liquid heats it to the desired temperature.

Turn off the steam tap when the desired temperature has been reached.

- *Immediately after carrying out this operation, clean the spout with a sponge or clean cloth. Be careful as the spout is hot and may burn your hand.*

9.4 Preparing tea, camomile, etc.

Place the jug under the hot water spout and use the delivery control 3

When the desired quantity has been obtained, turn off the switch.

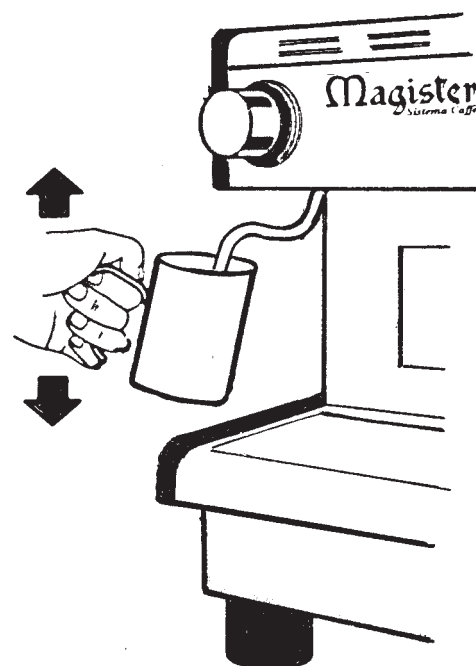
Add the beverage desired.

Models: ES

For these models, hot water is dispensed in specific measures

When purified water is used, these beverages often assume a darker colour.

Should the user prefer a lighter coloured drink, draw fresh water from an ordinary tap and proceed with the heating phase as described in point 9.3



10. MAINTENANCE

- *Maintenance operations are to be carried out when the machine is off and cold and the plug is disconnected. Some particular operations have to be effected when the machine is operating. Do not clean the machine by using metal or abrasive devices, such as steel wool, metal brushes, needles, etc. or general detergents (alcohol, solvents, etc.). When necessary, use special detergents for coffee machines that can be bought in specialized service centres.*

10.1 Daily

Use a clean cloth or sponge that does not leave hairs or fluff (preferably cotton or linen). Carefully clean the outside surface, following the grain of the satin finish on the parts in stainless steel. Remove the filter-holders and filter and clean off the coffee incrustations. Rinse in hot water to dissolve the greasy coffee deposits. Clean the delivery heads and seals on the dispensing units. Clean the steam and hot water spouts, check that the nozzles are not encrusted (if they become encrusted, be careful not to deform or damage them).

10.2

ATTENTION: WHEN THE MACHINE DOES NOT DO ANY DISPENSING OPERATIONS FOR MORE THAN 8 HOURS, DO NOT PROCEED TO OPERATE THE MACHINE WITHOUT FIRST HAVING WASHED THE INTERNAL COMPONENTS AS DESCRIBED BELOW:

DISPENSING UNITS:

- Connect the (empty) filter-holders to the dispensers.
- Dispense water from each unit for about one minute.

HOT WATER:

- Dispense hot water for about one minute.

STEAM:

- Dispense steam from each nozzle for about one minute.

NOTE: Follow the instructions given in the manual for dispensing water, hot water and steam.

10.3 Weekly

- *Operations to be carried out with the machine operative and under pressure.*

Place the supplied blind filter in the filter-holder, put in a spoonful of detergent in powder for coffee machines and fit the filter-holder in the unit to be cleaned.

Press the coffee dispensing button and draw water for approx. 30 seconds.

Stop and start dispensing several times.

Remove the filter-holder, take out the blind filter and insert a normal one.

Replace the filter-holder on the unit and rinse by drawing water several times.

Make a coffee to eliminate any unpleasant taste.

10.4 Cleaning the filters

Put three or four teaspoonsfuls of detergent in powder for coffee machines in about half a litre of boiling water in a heat-resistance container.

Remove the filters and immerse them with the filter-holders in this solution and leave them to soak for about 20/30 minutes.

Remove them from the container and rinse them thoroughly in running water.

Remove the cup rack slide out the drip tray and clean them both.

Check and clean the drainage sump removing any sludge with the help of a spoon.

10.5 Softener

Regenerate the water softener within the time-limits specified for the softener as follows:

M DP 8: One regeneration per month for 500 coffees/day; two regenerations per month (once a fortnight) for 1000 coffees/day.

M DP 12: One regeneration per month for 1000 coffees/day; two regenerations per month (once a fortnight) for 2000 coffees/day.

This table has been drawn up according to a water hardness of 25 degrees calculated on the French scale.

See the documentation included with the softener for the instructions for use.

11. STOPPING THE MACHINE

- **Temporary stop:** carry out cleaning and maintenance operations. Wind up the cable and fasten it to the machine with sticky tape. Cover the machine and place it in a dry room. Do not leave it exposed to atmospheric agents and do not allow it to be touched by children or unfit persons.



To disconnect from the main power supply, consult qualified personnel.

- **Definitive stop:** Besides carrying out the operations necessary for a temporary stop, cut off the cable, pack the machine in cardboard, polystyrene or other packing material and consign it to firms authorized for its disposal or to second-hand goods dealers.

12. PROBLEMS AND REMEDIES

Check operations to be carried out by the user with the plug disconnected.

For any type of problem or inconvenience not specifically indicated, disconnect the plug and contact our service centre without attempting any direct repairs.

- A) **The machine does not start:** check that the plug is connected;
In case of power failure wait for the power to return and check if the earth leakage protection circuit breaker or the main switch is on; check the condition of the plug and the supply cable; if damaged have them replaced by qualified personnel.
- B) **Machine hot, doesn't deliver coffee.** Water mains tap or softener taps in a wrong position. Bring to working position. No water in the mains. Wait until it returns or call the plumber.
- C) **Pilot lamp 7 remains lit and the automatic water level on.** Same reasons as previous fault.
- D) **The pressure in the boiler is decreasing and the warning lights are on.** Same reasons as previous fault, intervention of the safety thermostate. Ask intervention of the Assistance Service.
- E) **Leak from filterholder rim.** Filterholder gasket dirty with coffee dregs. Clean with brush.
- F) **Coffee delivery very slow.** Filter holes or filterholder hole clogged. Clean. Check that the coffee is not too finely ground.
- G) **Too quick coffee delivery.** Adjust a finer grinding. Too old coffee. Change.
- H) **Water leak below of unit.** Drain bowl clogged. Clean. Drain tray hole clogged. Clean.
- I) **Irregular steam delivery:** check that the nozzles are not obstructed.

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