

# Monaco Food Service      Operational Manual

## Italia Espresso Machine Venezia1-110V, Venezia1-220V, Venezia2-220V, Venezia3-220V



**Model VENEZIA2-220V**



### Table of Contents

|                         |   |                      |    |
|-------------------------|---|----------------------|----|
| Safety Information..... | 2 | Cleaning. ....       | 8  |
| Specifications.....     | 3 | Adjustments.....     | 10 |
| Overview.....           | 4 | Draining .....       | 11 |
| Installation.....       | 6 | Troubleshooting..... | 11 |
| Programming .....       | 6 | Parts Diagram.....   | 12 |
| Operation .....         | 7 | Wiring Diagram. .... | 25 |

Thank you for purchasing this quality espresso machine. For your safety and the safety of others, read all warnings and the operator manual before installing or using the product. Properly instruct all operators. Keep training records. For future reference, record serial number here:

#### Monaco Food Service

10963 Bal Harbor Dr., Boca Raton, FL 33498 USA

Phone:

Toll Free:

Fax: 502.425.4664

Web:

Email:

# Safety Information

## Important Safety Information



This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

For your safety and the safety of others, read all warnings and the operator manual before installing or using the product.

**DANGER:** This term warns the user of imminent hazard that will result in serious injury or death.

**WARNING:** This term refers to a potential hazard or unsafe practice, which could result in serious injury or death.

**CAUTION:** This term refers to a potential hazard or unsafe practice, which could result in minor or moderate injury.

**NOTICE:** This term refers to information that needs special attention or must be fully understood.

### **WARNING**

To reduce risk of electrical shock, do not remove or open cover. No user-serviceable parts inside. Repair should be done by authorized service personnel only.

The appliance is not intended for outdoor use. Do not expose to rain or direct sunlight.

Do not clean with pressurized water or use in an area where pressurized water may be used.

Cleaning and maintenance shall be made only by properly trained persons with supervision.

This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

Do not alter or deform the power cord or plug in any way! Altering or deforming the plug may cause electrical shock, damage unit, and will void warranty.

To reduce risk of explosion or fire, do not use near combustibles.

### **CAUTION**

For safe and proper operation, the appliance must be placed in a stable, vertical position.

To reduce risk of serious burns or scalding, do not place hand or other body parts under dispenser while product is brewing.

Always unplug unit from power supply before servicing.

Surfaces are hot and can cause burns. Use caution especially in the areas of the steam wand, hot water wand, and brewing group.

Packaging material, including plastic bag and Styrofoam, can be dangerous and should be kept out of reach of children.

To reduce risk of electrical shock, do not touch machine with wet hands or feet.

### **NOTICE**

Observe machine voltage configuration. Do not apply improper voltage to machine or damage to machine may

occur. For use on individual dedicated branch circuit only. Do not use extension cord.

Follow national and local electrical codes.

Do not use the machine and turn off the power during water outage.

This equipment must be installed in compliance with applicable Federal, State, and/or Local plumbing codes

having jurisdiction. This product requires an approved back flow prevention water device, such as a double

check valve, to be installed between the machine and the water supply.

Please follow maintenance and cleaning instructions specified in this manual to ensure the best operation

efficiency of machine.

# Specifications

## Identification Label

Every machine has an identification label placed on the front of the machine as illustrated below. The label includes information of model number, voltage, serial number, wattage, and its certificate. Do not remove this label.

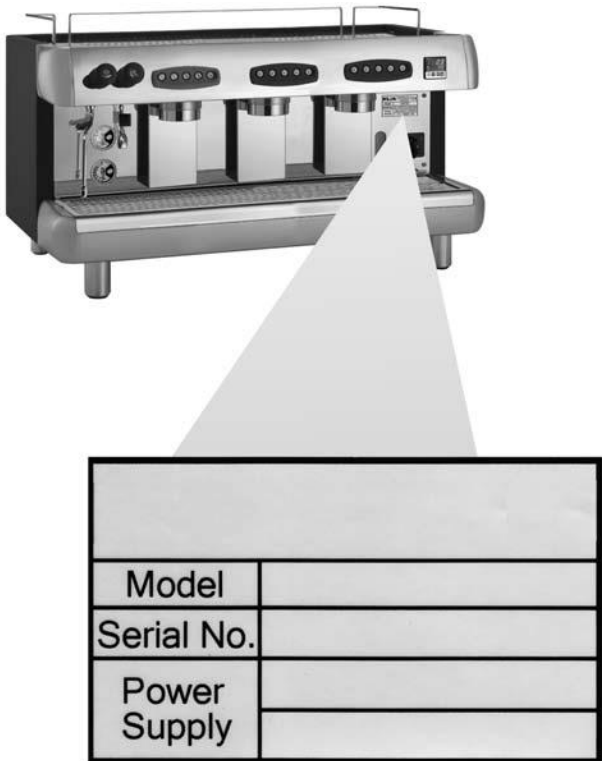


Figure A

## Rough-In Drawing

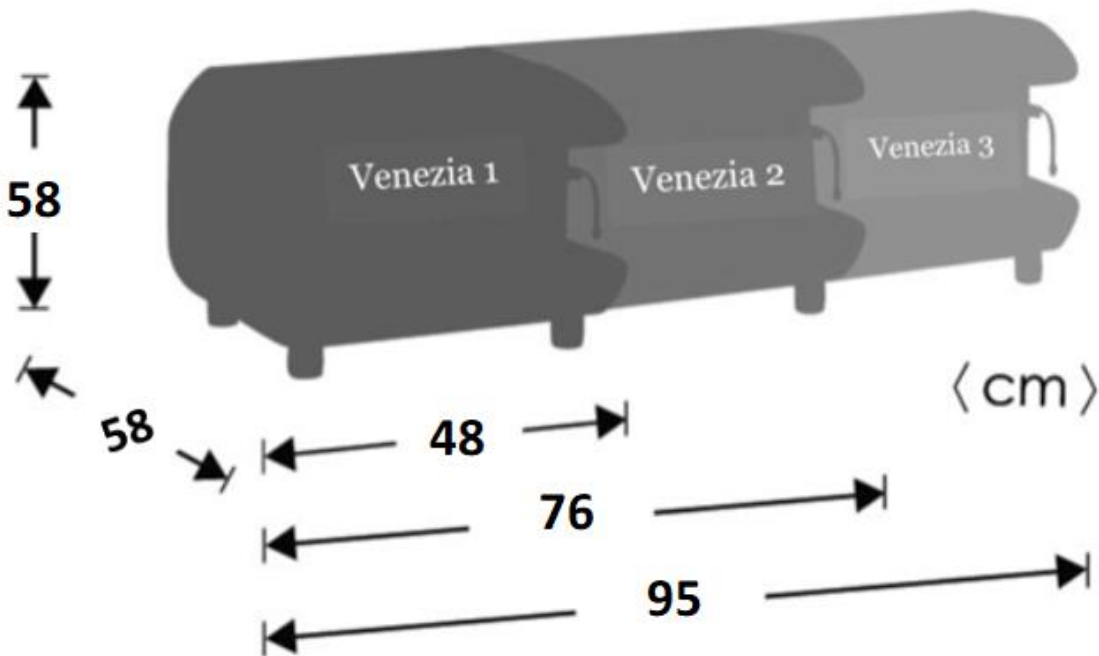


Figure B

# Specifications (continued)

Specification Table

| Model                                                                                   | Group Heads | Boiler Capacity     | Electrical                                |
|-----------------------------------------------------------------------------------------|-------------|---------------------|-------------------------------------------|
| VENEZIA1-110                                                                            | 1 Group     | 6.34 quarts / 6 L   | 110/120V / 1Ph / 50/60 Hz / 18 A / 2,000W |
| VENEZIA1-220                                                                            | 1 Group     | 6.34 quarts / 6 L   | 220/240V / 1Ph / 50/60 Hz / 9 A / 2,500W  |
| VENEZIA2-220                                                                            | 2 Groups    | 13 quarts / 12 L    | 220/240V / 1Ph / 50/60 Hz / 21A / 4700W   |
| VENEZIA3-220                                                                            | 3 Groups    | 19.02 quarts / 18 L | 220/240V / 1Ph / 50/60 Hz / 30 A / 6500W  |
| Side Clearance required - 4" (10.2 cm)                                                  |             |                     |                                           |
| Rear Clearance required - 4" (10.2 cm) for water and electrical connections             |             |                     |                                           |
| Water connection size - 3/4" GHT, 1/2" water line required                              |             |                     |                                           |
| Water pressure between 1.4~9 bar (138 kPa - 827 kPa). Use regulator if higher pressure. |             |                     |                                           |

## Overview

### VENEZIA1

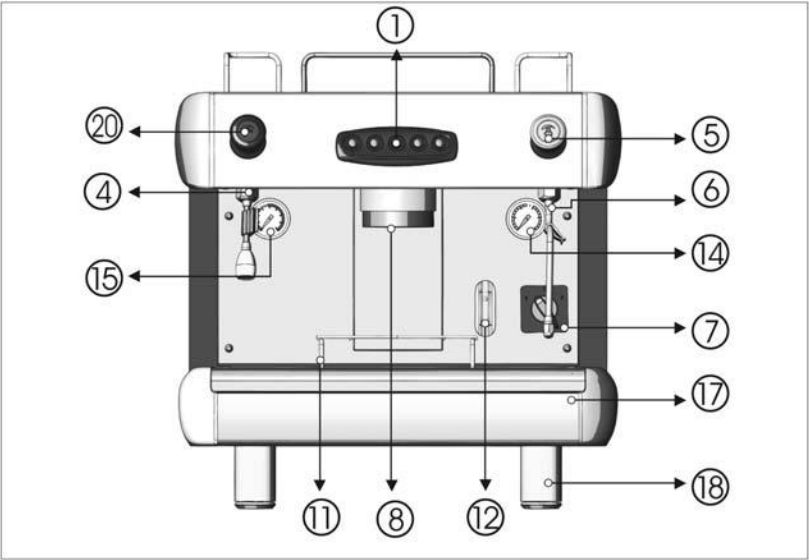


Figure C

### VENEZIA2

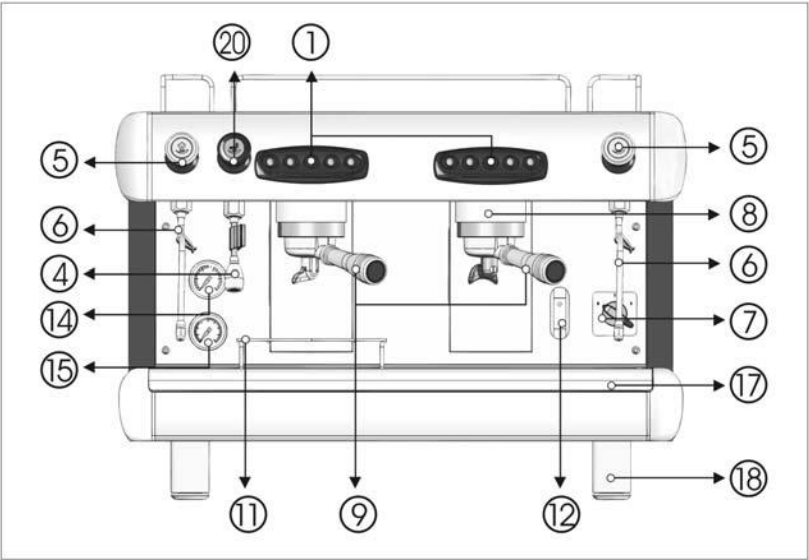
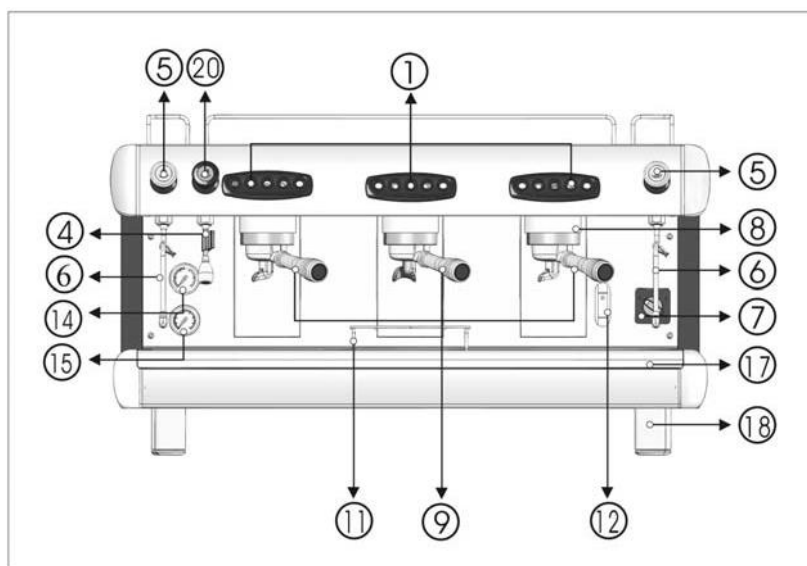


Figure D

## Overview continued

### VENEZIA3

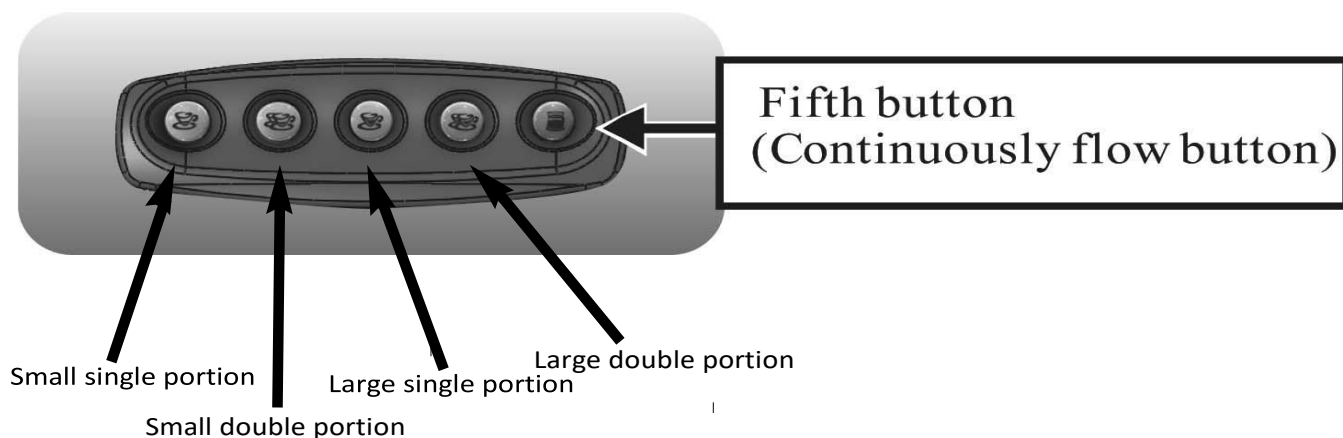


**Figure E**

|                                              |                                                   |
|----------------------------------------------|---------------------------------------------------|
| <b>1 Espresso brewing unit control panel</b> | <b>11 Cup rack</b>                                |
| <b>4 Hot water wand</b>                      | <b>12 Sight glass (Boiler level check window)</b> |
| <b>5 Steam knob</b>                          | <b>14 Steam boiler pressure gauge</b>             |
| <b>6 Steam wand</b>                          | <b>15 Pump pressure gauge</b>                     |
| <b>7 Main switch</b>                         | <b>17 Drain tray</b>                              |
| <b>8 Brewing group</b>                       | <b>18 Leg</b>                                     |
| <b>9 Porta Filter</b>                        | <b>20 Hot water knob</b>                          |

**Figure F**

### Control Panel



**Figure G**

# Installation

**⚠ WARNING: ELECTRIC SHOCK HAZARD!**  
Installation of this appliance should be performed by qualified service personnel only. Improper installation could result in electrocution.

## Unpacking Instructions

Carefully unpack the machine and inspect immediately for shipping damage. The packaging may contain unattached parts. Your machine was shipped in a carton designed to give it maximum protection in normal handling. It was thoroughly inspected before leaving the factory. In case of damage, contact the shipper, not Monaco Food Service.

**NOTICE:** This equipment must be installed in compliance with applicable Federal, State, and/or Local plumbing codes having jurisdiction. This product requires an approved back flow prevention water device, such as a double check valve, to be installed between the appliance and the water supply. If a check valve type backflow preventer is used for water supply protection, a screen of at least 100 mesh (100 strands per 1.0 in [25 mm]) shall be installed immediately upstream. The screen shall be accessible and removable for cleaning or replacement. (Required for NSF approved water hook- up.) Incoming pressure should be greater than 20 psi and not more than 90 psi.

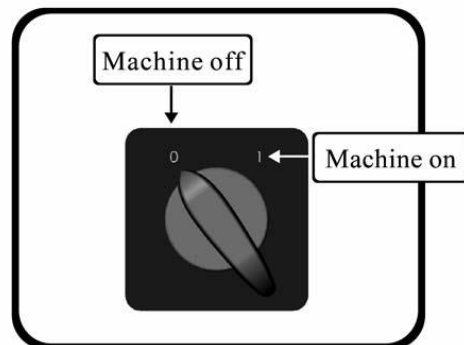
- A filtering system is recommended to remove odors and inhibit lime and scale build up in the unit.
- In areas with extremely hard water, a water softener must be installed in order to prevent a malfunctioning of the equipment and in order not to void the warranty. Unsoftened water will decompose dissolvable minerals and turn to limescale after boiling. The limescale will reduce the machine's thermal efficiency and machine's lifetime.

**NOTICE:** Do not use extension cords. Make sure that the outlet the unit plugs into is grounded. Check rating marking on nameplate to be sure electric lines match voltage, phase, and amperage requirements of appliance.

## Connections

1. When operating the machine for the first time or replacing water softener and filtration system, remove the water inlet tube and allow it to drain for about one minute in order to get rid of impurities from the water.
2. Connect a 1/2" diameter water line to the water supply connection.
3. Open the water shut-off valve and check connections for leaks. DO NOT over-tighten. Verify water supply.

4. Connect 18mm diameter drain line to bottom, center of machine.
5. Attach appropriate plug to cord. Power source corresponds to the electrical rating shown on the serial tag on unit. Plug the CS Espresso machine into a dedicated power supply outlet.
6. Activate the Power Switch on front of unit (see Figure H). The tank will fill in approximately 3-4 minutes.



**Figure H**

7. Press continuous flow button on each control panel (right button) to verify water flow.
8. After installing the machine, verify that during water intake the steam boiler pressure gauge indicator is within the green zone (1~1.4bar) and the pump pressure gauge indicator, when using the continuous flow button, is also within the green zone (8~10bar). In case of need to adjust the pressure, refer to Adjustments section.

## CAUTION: BURN HAZARD

Steam wand, hot water wand, and brewing unit are very hot. Use caution when operating unit to prevent burns.

# Programming

## Control Panel

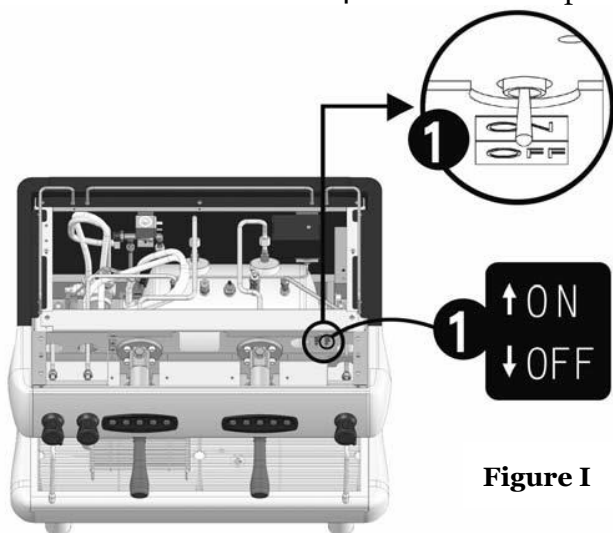
There are two identical control panels on two-cup models and three identical control panels on 3-cup models. No default coffee output setting is provided. Settings must be made manually during set-up. If you are using a multi-cup machine, settings made on the farthest right hand side control panel will serve as the default for the others. Therefore, to set different values for different cup compartments, begin set up from the right and work your way to the left, to prevent the previous setting from being overwritten.

## CAUTION: BURN HAZARD

Unit is very hot. Use caution when turning on programming switch to prevent burns.

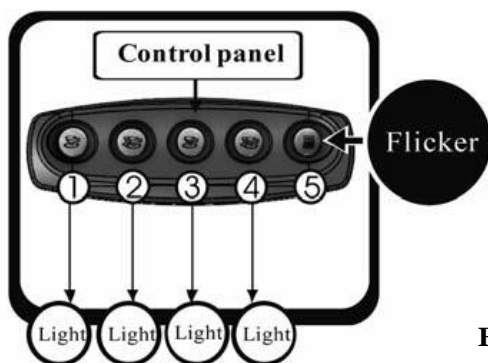
## Programming (continued)

1. Turn on the programming switch. (see **Figure I**)
2. The LED of buttons 1 - 4 on the control panel



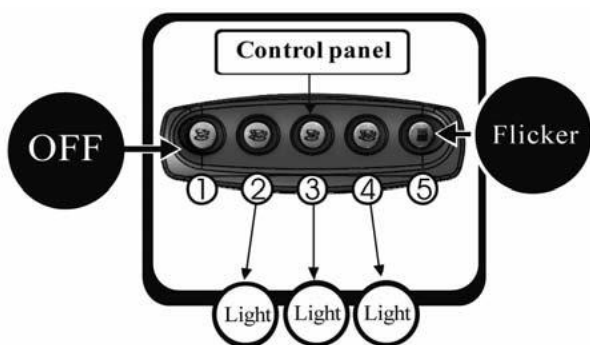
**Figure I**

will be lit, and the fifth LED will flicker. This indicates programming mode for setting up the amount of continuous output. (See **Figure J**)



**Figure J**

3. Place measuring cup under the brewing group. Hold down the first button until reaching the required amount of water. Do not otherwise touch the panel. Meanwhile the first button's light will be off, the other three buttons still lit, and the fifth button flickers (see **Figure K**). It means the first button is programmed. Continue programming other buttons. Turn programming switch to OFF when completed. Each time the programming switch is turned ON, it will reset the buttons.



**Figure K**

## Operation

**NOTICE:** To avoid overheating, electric wires should be kept untangled and free of obstructions. Don't block air intake or outlet vents on the machine. Never cover or otherwise prevent the free flow of air across the cup warmer.

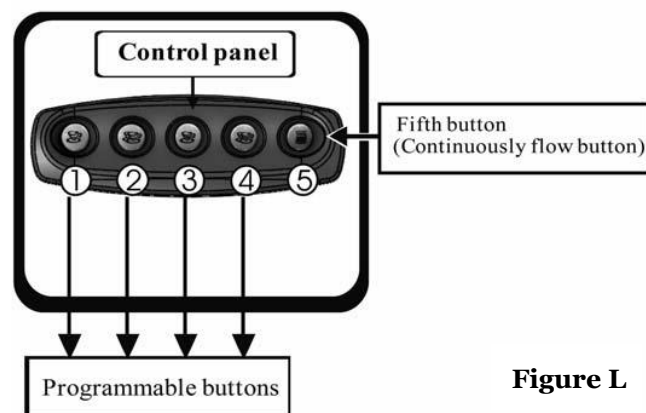
**NOTICE:** Do not use cleansers, bleach liquids, powders or any other substance containing chlorine. These products promote corrosion and will pit the stainless steel. USE OF THESE PRODUCTS WILL VOID THE WARRANTY.

1. Place an appropriate quantity of ground coffee in the portafilter and tamp the ground coffee firmly. Clean all residual coffee from the rim and sides of the filter. This is to ensure a good seal and full pressure when brewing coffee, and prolong the lifetime of the gasket. Attach the portafilter to the machine by rotating until it locks in place.

### **CAUTION: BURN HAZARD**

Steam wand, hot water wand, and brewing unit are very hot. Use caution when operating unit to prevent burns.

2. Place cup(s) or glass(es) under spout(s).
3. Either press desired portion button or press and hold the continuous flow button until desired portion is dispensed. To stop flow at any time, press and release continuous flow button. (See **Figure L**)



**Figure L**

4. Move cup(s) or glass(es) to side and remove portafilter. Dump grinds. Carefully hold portafilter near group head and rinse using the continuous flow button water. Use extreme caution to avoid burns. Then, fit empty Porta Filter to the brewing group to store and keep warm.

### **Steam Wand:**

This can be used by turning the knob counterclockwise, which allows for a varied amount of steam or by pulling out the handle which will dispense the maximum amount of steam.

## Operation (continued)

### ⚠CAUTION: BURN HAZARD

Steam wand, hot water wand, and brewing unit are very hot. Use caution when operating unit to prevent burns.

### Steam Wand (continued)

1. To drain condensate, ensure steam wand is pointed toward the drain grid and pull handle out briefly to dispense a small amount of steam.
2. Pour cold milk in a pitcher and place steam arm into pitcher. Hold pitcher with one hand and turn on steam, either by twisting to add a controlled amount or pulling knob out to add steam at full pressure.
3. Remove pitcher.
4. Wipe arm and nipple clean with soft cloth moistened with sanitizer solution after each use. After wiping, pull steam knob to release a steam burst through the tube to remove any residual milk remaining in the nozzle.

**NOTICE:** Remove the pitcher from the steam tube after foaming milk. Failure to do so may draw liquid from the pitcher into the steam tube, risking machine **component contamination**.

### Hot Water

1. Turn the hot water knob counterclockwise to obtain hot water through hot water wand. Hot water output will increase the further the hot water knob is turned. Turn the knob clockwise to reduce/stop hot water output.
2. You can also pull the knob straight out in order to obtain hot water.

## Cleaning

**NOTICE:** All sanitizing agents in the food zone must comply with 21 CFR 178.1010. Sanitize all food dispensing units periodically. All parts to be sanitized must be cleaned first. Cleaning and sanitizing frequency must follow state and local health department regulations.

**NOTICE:** Wipe the accessories with a soft cloth or specific detergent powder. Don't use scrub sponge or wire brushes.

### After each brewing

1. Carefully hold Porta Filter near group head and rinse Porta Filter using the continuous flow button water. Water is hot - use extreme caution.
2. Wipe arm and nipple clean with soft cloth moistened with sanitizer solution after each use.
3. After wiping, pull steam knob to release a steam burst through the tube to remove any residual milk remaining in the nozzle.

### Daily Exterior:

Wipe the machine exterior with soft, slight dampened cloth daily before starting operations. If necessary, a mild, non-corrosive cleaning agent may be applied to the cloth.

### Back flushing:

1. Remove screw (E), shower screen (D), and plate (C) from the group head (be careful, metal components may be hot). (see **Figure M**)

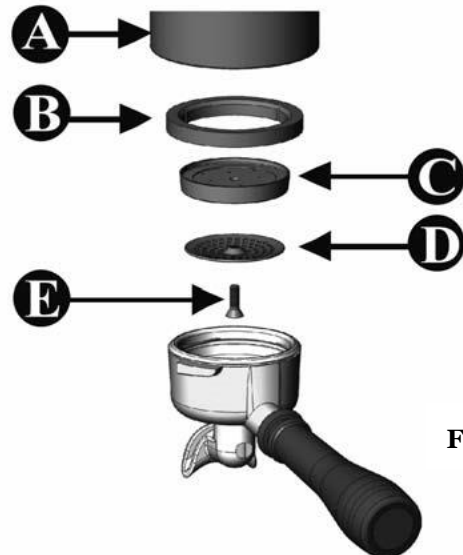


Figure M

2. Place the rubber disc in Porta Filter (see **Figure N**), and apply about 2-3 grams of espresso machine detergent/sanitizer on top of rubber disc. Attach the portafilter to the group head and check for tightness.

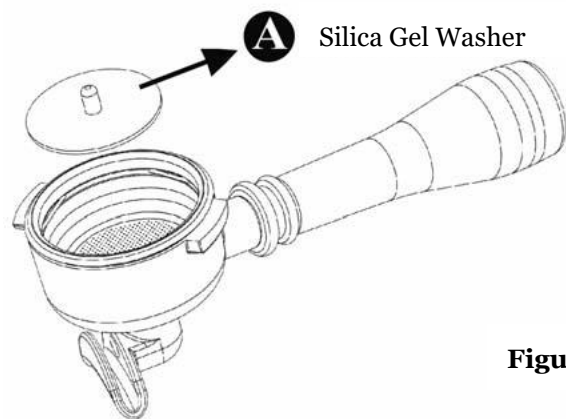


Figure N

3. Press first and fifth buttons simultaneously to start automatic back flushing function. The first and fifth button will be off, and middle three buttons will be lit. This auto back flushing system will complete 10 cleaning cycles. (see **Figure O**)

**NOTE:** If you want to discontinue the cleaning, press 3<sup>rd</sup> button to stop.

## Cleaning (continued)

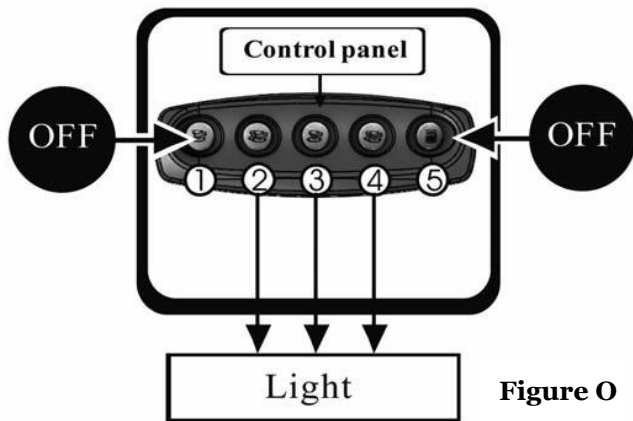


Figure O

4. After automatic back flushing cycle is complete, rinse Porta Filter and rubber disc with water from the continuous flow button until water in portafilter appears clean.

5. Replace rubber disc on Porta Filter, then place portafilter on the group head and press first and fifth buttons simultaneously to start automatic back flushing function to rinse. The first and fifth button will be off, and middle three buttons will be lit. This auto back flushing system will complete 10 cleaning cycles.

NOTE: If you want to discontinue the cleaning, press 3<sup>rd</sup> button to stop.

6. Screw (E), shower screen (D), and plate (C) should be cleaned and sanitized with the Porta Filter, steam wand nipple and hot water wand sprayer.

### Cleaning and sanitizing portafilter:

#### ⚠CAUTION: BURN HAZARD

Steam wand, hot water wand, and brewing unit are very hot. Use caution when operating unit to prevent burns.

**Notice:** To avoid damage, do not immerse espresso Porta Filter handle in water. Do not put group gasket (item B from **Figure M**) in water or any liquid detergent.

1. Disassemble Porta Filter. (see **Figure P**)

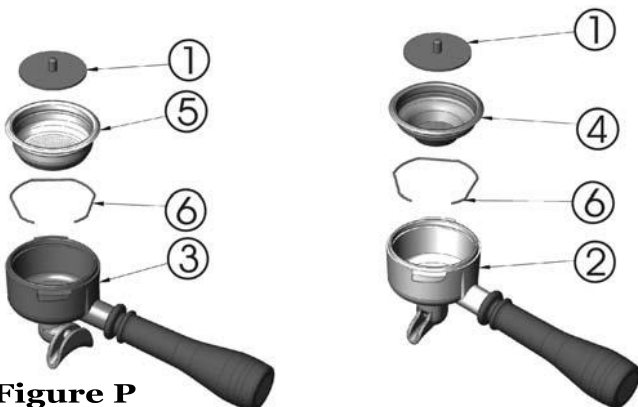


Figure P

2. Remove sprayer from hot water wand.
3. Remove nipple from steam arm.
4. Add loose group head parts [screw (E), shower screen (D), and plate (C) from **Figure M**].
5. Use brush to clean and wash parts in detergent or espresso urn cleaner/sanitiser. DO NOT immerse Porta Filter handle. (see **Figure Q**)

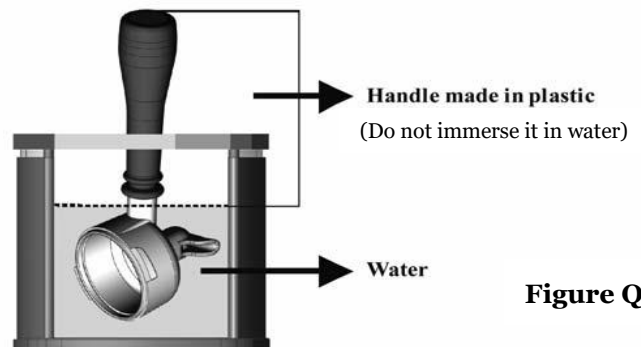


Figure Q

6. Rinse parts.
7. Prepare a sanitizing solution in accordance with local health department regulations. You may also refer to the US Food and Drug Administration regulation 21 CFR 178.1010 "Sanitizing Solutions" and US Environmental Protection Agency 40 CFR 18.940 "Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-contact surface sanitizing solutions)".
8. Follow the instructions provided with the sanitizing agent.
9. Let all sanitized parts drain and dry naturally. DO NOT WIPE THEM DRY.
10. Reassemble parts.

### Drain Tray and Discharge Trough:

1. Remove and wash the drain tray after stopping use. (see **Figure R**)
2. Wipe and remove sediments in the discharge trough with a wet cloth and wash with hot water to clear the discharge tube.
3. If water does not discharge properly, place a teaspoon of detergent into the discharge trough and flush with hot water to dissolve residual oils in the tube.
4. Reassemble after the water tray has dried.



Figure R

## Adjustments

### **⚠ CAUTION: BURN HAZARD**

Steam wand, hot water wand, and brewing unit are very hot. Use caution when operating unit to prevent burns.

**NOTICE:** Please contact your authorized service representative to undertake these procedures.

The rest of this manual contains information to aid the service technician who is maintaining this equipment. This section has information on performing common service tasks.

### Pump Pressure Adjustment

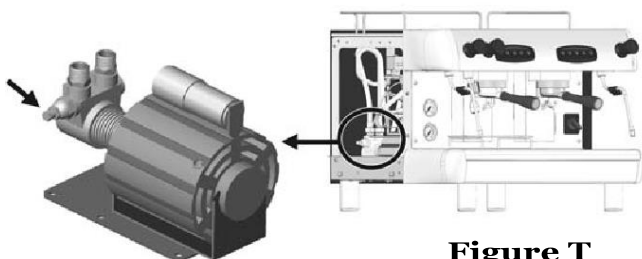


**Figure S**

The pump pressure has been factory adjusted to 9 bar (the recommended pressure). After machine starts up and water refills, press continuous flow button and read pressure on pressure gauge if the indicator is on green zone (8-10 bar) as shown in **Figure S**.

If the pressure is not in the green zone, adjust pressure as shown below:

1. Remove left side panel
2. Attach Porta Filter into the brewing group with filled ground coffee.
3. Press continuous flow button. Turn screw clockwise as shown in **Figure T** to increase pressure; turn counterclockwise to reduce pressure.



**Figure T**

## Steam Boiler Pressure Calibration

Steam boiler pressure is controlled by pressure switch. The pressure inside the boiler continues to rise as the water is heated by the heating elements. Reducing pressure will reduce temperature, while increasing pressure will increase temperature. The steam boiler has been factory adjusted to 1.2bar, (the recommended pressure).



**Figure U**

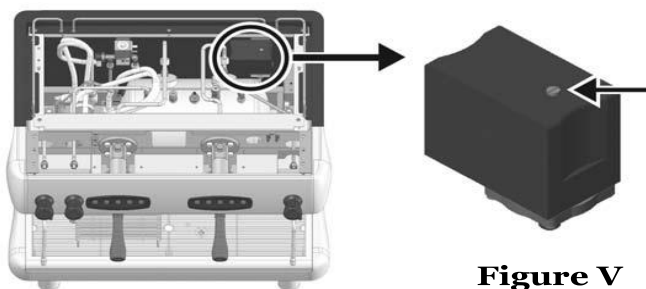
### **⚠ WARNING: SHOCK HAZARD**

Disconnect power before adjusting steam boiler pressure.

Please check if your pressure on the pressure switch is 1.2bar or on the green zone (1-1.4bar) (see Figure U). If so, you don't need to adjust the pressure. In case there is a need to calibrate the pressure, please follow below procedure for calibration:

**NOTE:** Please turn off the machine before undertaking this operation.

1. Turn off machine.
2. Remove top cover of machine, and locate the pressure switch on the upper right size.
3. Remove the yellow case from the pressure switch. Use screw to adjust the pressure as shown in **Figure V**. Turn screw clockwise to decrease pressure, or counterclockwise to increase pressure. A complete screw turn results in 0.1 bar variation.



**Figure V**

## Draining

### ▲CAUTION: BURN HAZARD

Dispenser surfaces and water inside dispenser are very hot. Use caution when draining unit to prevent burns.

### ▲CAUTION: BURN HAZARD

Never turn on drain valve when there is pressure in the boiler.

If espresso machine will not be used for an extended period, will be stored, or transported, drain tank to prolong life and prevent damage from freezing.

1. Turn off the machine, and release all the pressure from boiler by turning on the steam knob(s).

2. After the steam is completely released and the pressure on steam boiler pressure gauge reads “0”, remove drain tray and locate drain valve under drain tray. Turn on drain valve to drain water out of boiler. Drain valve is on when it is parallel to pipe.

NOTE: Please DO NOT turn off the steam knob after the steam is released for storage. Keep the steam knob on. When you re-start the machine, do not turn off the steam knob until you see water drop from the steam wand. This is to balance the boiler pressure.

3. Turn off drain valve when water stops flowing into waste cup. Drain valve is off when it is perpendicular to pipe.

## Troubleshooting

**WARNING:** To reduce the risk of electrical shock, unplug the dispenser power cord before repairing or replacing any internal components of the unit. Before any attempt to replace a component, be sure to check all electrical connections for proper contact. Only a qualified service technician should perform electrical and mechanical adjustments or repairs.

Before you call for help, please read the following:

|                                       | INDICATION                                                                                                                                                                                        | PROBABLE CAUSE                                                                                                                                                                                      | SOLUTION                                                                                                                                                                                                                                         |
|---------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| All lights on control panel turn on   | After two minutes of water input, indicator still does not show a rise in machine water level. It will take more than two minutes to replenish water when the machine is used for the first time. | <ul style="list-style-type: none"> <li>● Water level probe not functioning properly.</li> <li>● Water intake solenoid is out of order.</li> <li>● Input water flow has been interrupted.</li> </ul> | <ul style="list-style-type: none"> <li>● Make sure that the water valve is turned on and there is water flowing into machine.</li> <li>● Turn off machine.</li> <li>● Restart after 3 seconds.</li> <li>● Turn water supply on.</li> </ul>       |
| All lights on ONE control panel flash | <ul style="list-style-type: none"> <li>● No water output from brewing group.</li> <li>● Brewing for a long time without reaching setup value.</li> </ul>                                          | <ul style="list-style-type: none"> <li>● Coffee grounds are too fine.</li> <li>● Water intake solenoid is out of order.</li> <li>● Flow meter is out of order.</li> </ul>                           | <ul style="list-style-type: none"> <li>● Adjust fineness of coffee grinds.</li> <li>● Turn off machine. Restart after 3 seconds.</li> <li>● Press any key to eliminate the breakdown signal, and notify qualified service technician.</li> </ul> |

Note: Wait at least 3 seconds to restart the machine after turning it off to ensure previous error stored in memory is cleared.

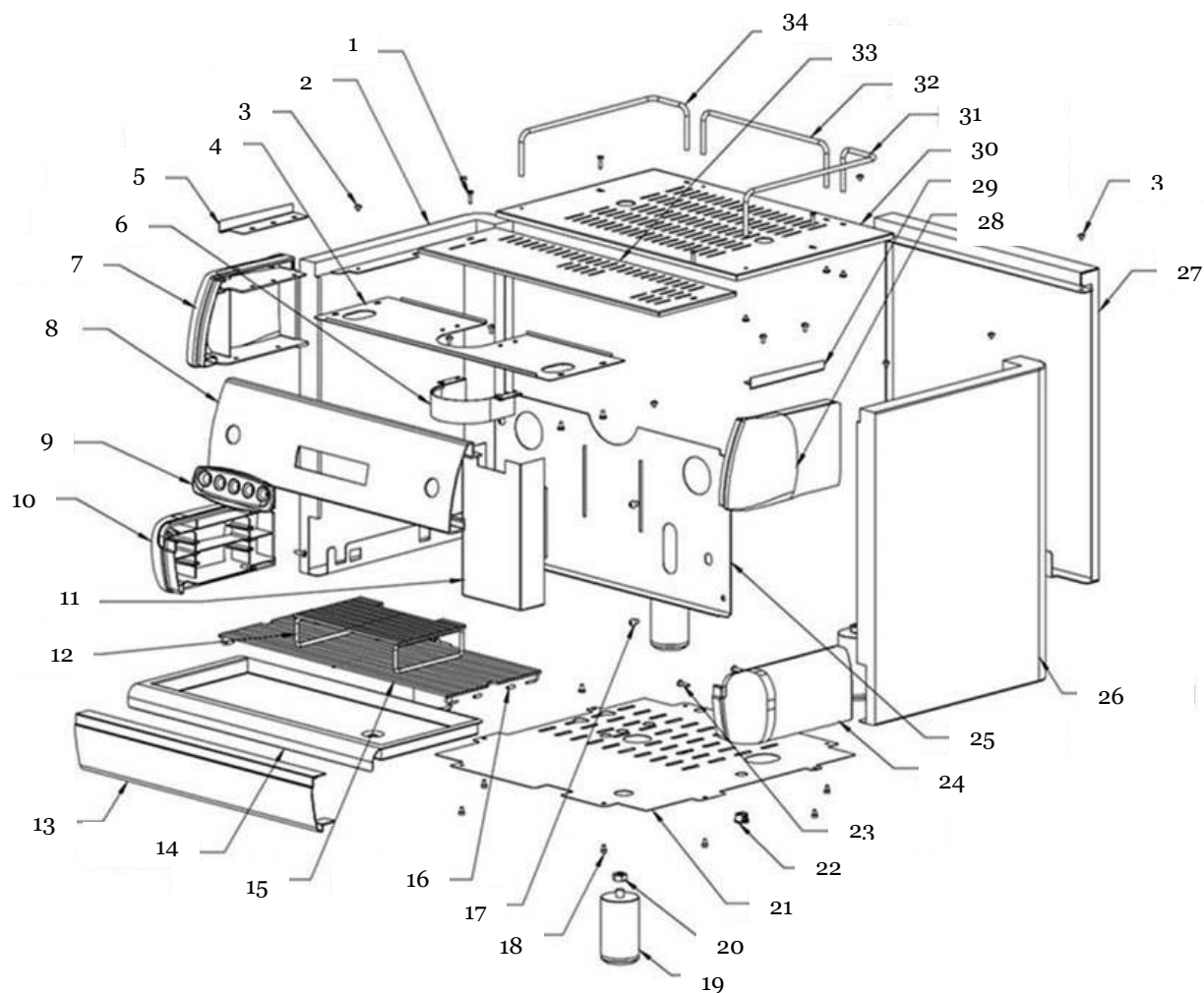
If you need help, call Monaco Food Services Technical Service Department, **Phone call&time**. Please have the model and serial number ready so that accurate information can be given.

Prior authorization must be obtained from Monaco Food Services for all warranty claims.

Monaco Food Services provides the industry's BEST warranty. Visit our website at **?** for warranty terms and conditions.

# Parts Diagram

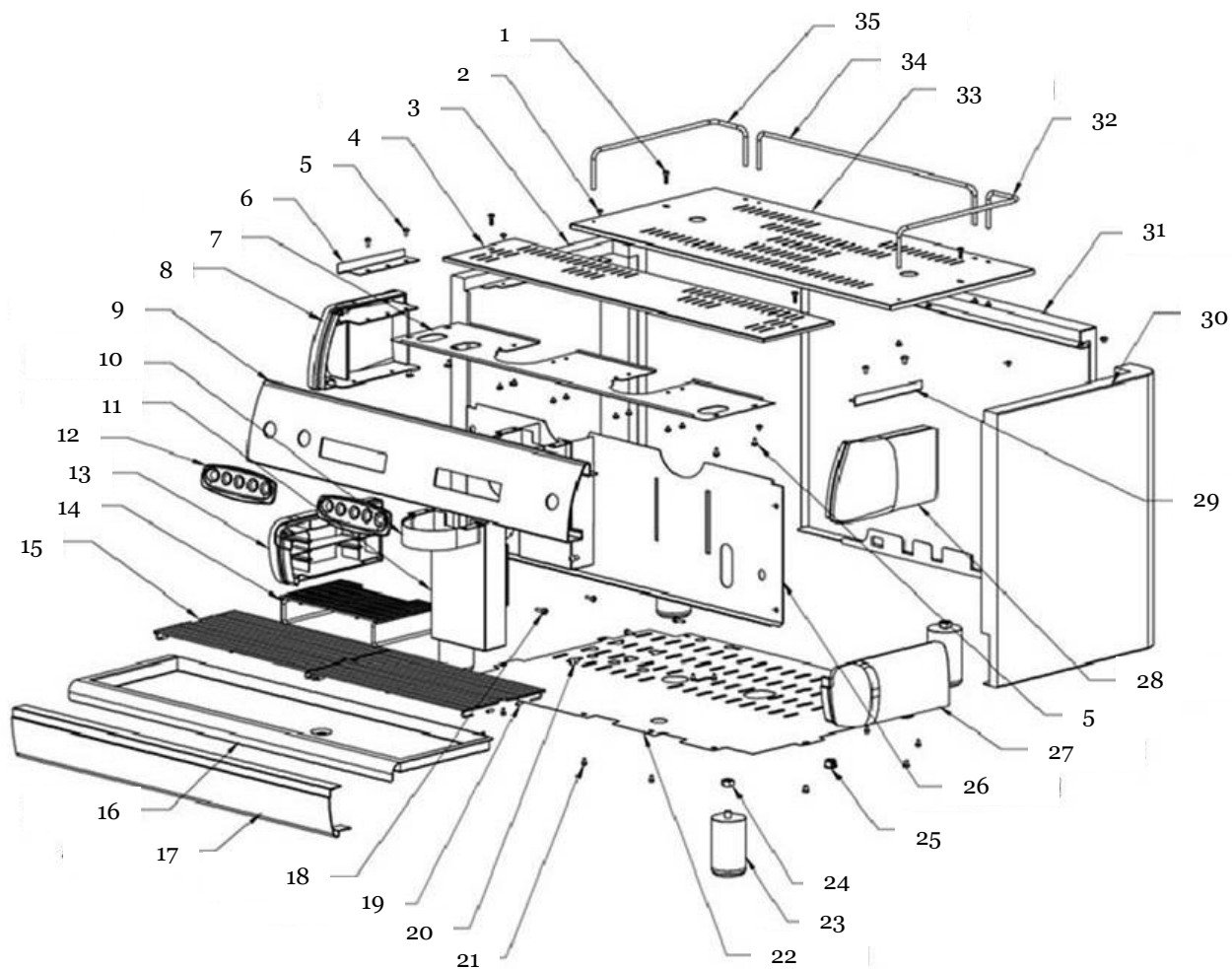
Body Parts VENEZIA1-110, VENEZIA1-220



| Item | Part # | Description                  | Item | Part # | Description                 |
|------|--------|------------------------------|------|--------|-----------------------------|
| 1    |        | SCREW M4*16                  | 18   |        | SCREW M4*5 (SUS)            |
| 2    |        | LEFT SIDE PANEL(BLACK)       | 19   |        | FOOT                        |
| 3    |        | SCREW M4*5                   | 20   |        | NUT M10                     |
| 4    |        | CABLE COVER                  | 21   |        | BOTTOM METAL COVER (ETL)    |
| 5    |        | TOP RIGHT SIDE PANEL SUPPORT | 22   |        | CABLE PROTECTION RING (ETL) |
| 6    |        | SURROUND STEEL               | 23   |        | SCREW ( 4mm*15 )            |
| 7    |        | TOP LEFT SIDE PANEL          | 24   |        | DOWN RIGHT SIDE PANEL       |
| 8    |        | BASE FRONT PANEL             | 25   |        | S.STEEL BOILER COVER        |
| 9    |        | OPERATE FACEPLATE            | 26   |        | RIGHT SIDE PANEL (BLACK)    |
| 10   |        | DOWN LEFT SIDE PANEL         | 27   |        | BACK PANEL(BLACK)           |
| 11   |        | VALVE COVER                  | 28   |        | TOP RIGHT SIDE PANEL        |
| 12   |        | CUP RACK                     | 29   |        | TOP LEFT SIDE PANEL SUPPORT |
| 13   |        | BASE FRONT PANEL             | 30   |        | UPPER STAINLESS STEEL GRILL |
| 14   |        | DRAIN PAN                    | 31   |        | CUP FENCE-RIGHT             |
| 15   |        | LOWER DRAIN PAN              | 32   |        | CUP FENCE -REAR             |
| 16   |        | DRAIN TUBE 5/8" HIGH TEMP    | 33   |        | GROUP COVER                 |
| 17   |        | SCREW M6*8                   | 34   |        | CUP FENCE-LEFT              |

# Parts Diagram

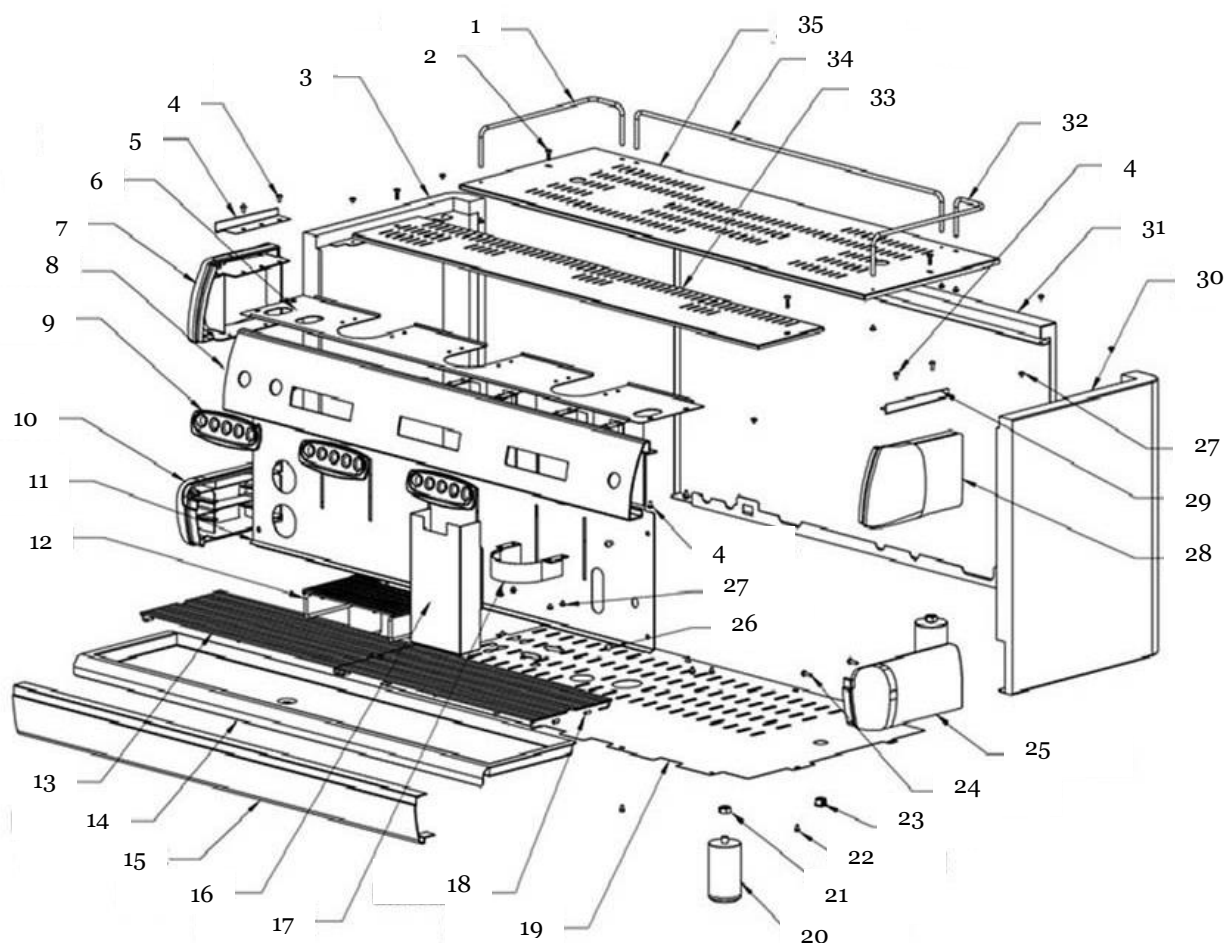
Body Parts VENEZIA2-220



| Item | Part # | Description                  | Item | Part # | Description                 |
|------|--------|------------------------------|------|--------|-----------------------------|
| 1    |        | SCREW M4*16                  | 19   |        | DRAIN TUBE 5/8" HIGH TEMP   |
| 2    |        | SCREW M4*5                   | 20   |        | SCREW M6*8                  |
| 3    |        | LEFT SIDE PANEL(BLACK)       | 21   |        | SCREW M4*6                  |
| 4    |        | GROUP COVER                  | 22   |        | BOTTOM METAL COVER (ETL)    |
| 5    |        | SCREW M4*8 (SUS)             | 23   |        | FOOT                        |
| 6    |        | TOP RIGHT SIDE PANEL SUPPORT | 24   |        | NUT M10                     |
| 7    |        | CABLE COVER                  | 25   |        | CABLE PROTECTION RING (ETL) |
| 8    |        | TOP LEFT SIDE PANEL          | 26   |        | S.STEEL BOILER COVER        |
| 9    |        | OPERATION PANEL              | 27   |        | DOWN RIGHT SIDE PANEL       |
| 10   |        | SURROUND STEEL               | 28   |        | TOP RIGHT SIDE PANEL        |
| 11   |        | VALVE COVER                  | 29   |        | TOP LEFT SIDE PANEL SUPPORT |
| 12   |        | OPERATE FACEPLATE            | 30   |        | RIGHT SIDE PANEL (BLACK)    |
| 13   |        | DOWN LEFT SIDE PANEL         | 31   |        | BACK PANEL(BLACK)           |
| 14   |        | CUP RACK                     | 32   |        | CUP FENCE-RIGHT             |
| 15   |        | LOWER DRAIN PAN              | 33   |        | UPPER STAINLESS STEEL GRILL |
| 16   |        | DRAIN PAN                    | 34   |        | CUP FENCE-REAR              |
| 17   |        | BASE SURROUND FRONT          | 35   |        | CUP FENCE-LEFT              |
| 18   |        | SCREW ( 4mm*15 )             |      |        |                             |

# Parts Diagram

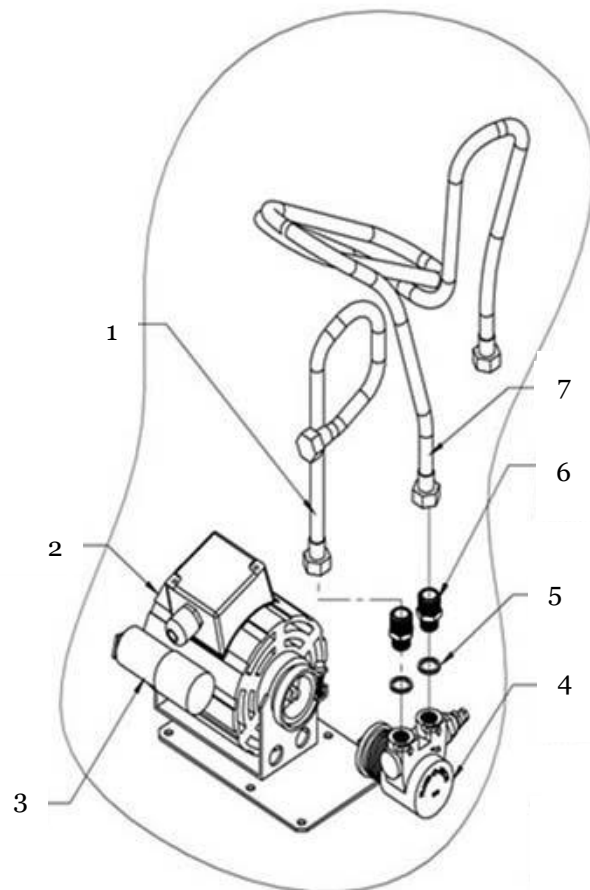
Body Parts VENEZIA3-220



| Item | Part # | Description                  | Item | Part # | Description                 |
|------|--------|------------------------------|------|--------|-----------------------------|
| 1    |        | CUP FENCE-LEFT               | 19   |        | BOTTOM METAL COVER (ETL)    |
| 2    |        | SCREW M4*16                  | 20   |        | FOOT                        |
| 3    |        | LEFT SIDE PANEL(BLACK)       | 21   |        | NUT M10                     |
| 4    |        | SCREW M4*8 (SUS)             | 22   |        | SCREW M4*6                  |
| 5    |        | TOP RIGHT SIDE PANEL SUPPORT | 23   |        | CABLE PROTECTION RING (ETL) |
| 6    |        | CABLE COVER                  | 24   |        | SCREW ( 4mm*15 )            |
| 7    |        | TOP LEFT SIDE PANEL          | 25   |        | DOWN RIGHT SIDE PANEL       |
| 8    |        | OPERATION PANEL              | 26   |        | SCREW M6*8                  |
| 9    |        | OPERATE FACEPLATE            | 27   |        | SCREW M4*5                  |
| 10   |        | DOWN LEFT SIDE PANEL         | 29   |        | TOP RIGHT SIDE PANEL        |
| 11   |        | S.STEEL BOILER COVER         | 30   |        | TOP LEFT SIDE PANEL SUPPORT |
| 12   |        | CUP RACK                     | 30   |        | RIGHT SIDE PANEL (BLACK)    |
| 13   |        | LOWER DRAIN PAN              | 31   |        | BACK PANEL(BLACK)           |
| 14   |        | DRAIN PAN                    | 32   |        | CUP FENCE-RIGHT             |
| 15   |        | BASE SURROUND FRONT          | 33   |        | GROUP COVER                 |
| 16   |        | VALVE COVER                  | 34   |        | CUP FENCE-REAR              |
| 17   |        | SURROUND STEEL               | 35   |        | UPPER STAINLESS STEEL GRILL |
| 18   |        | DRAIN TUBE 5/8" HIGH TEMP    |      |        |                             |

## Parts Diagram

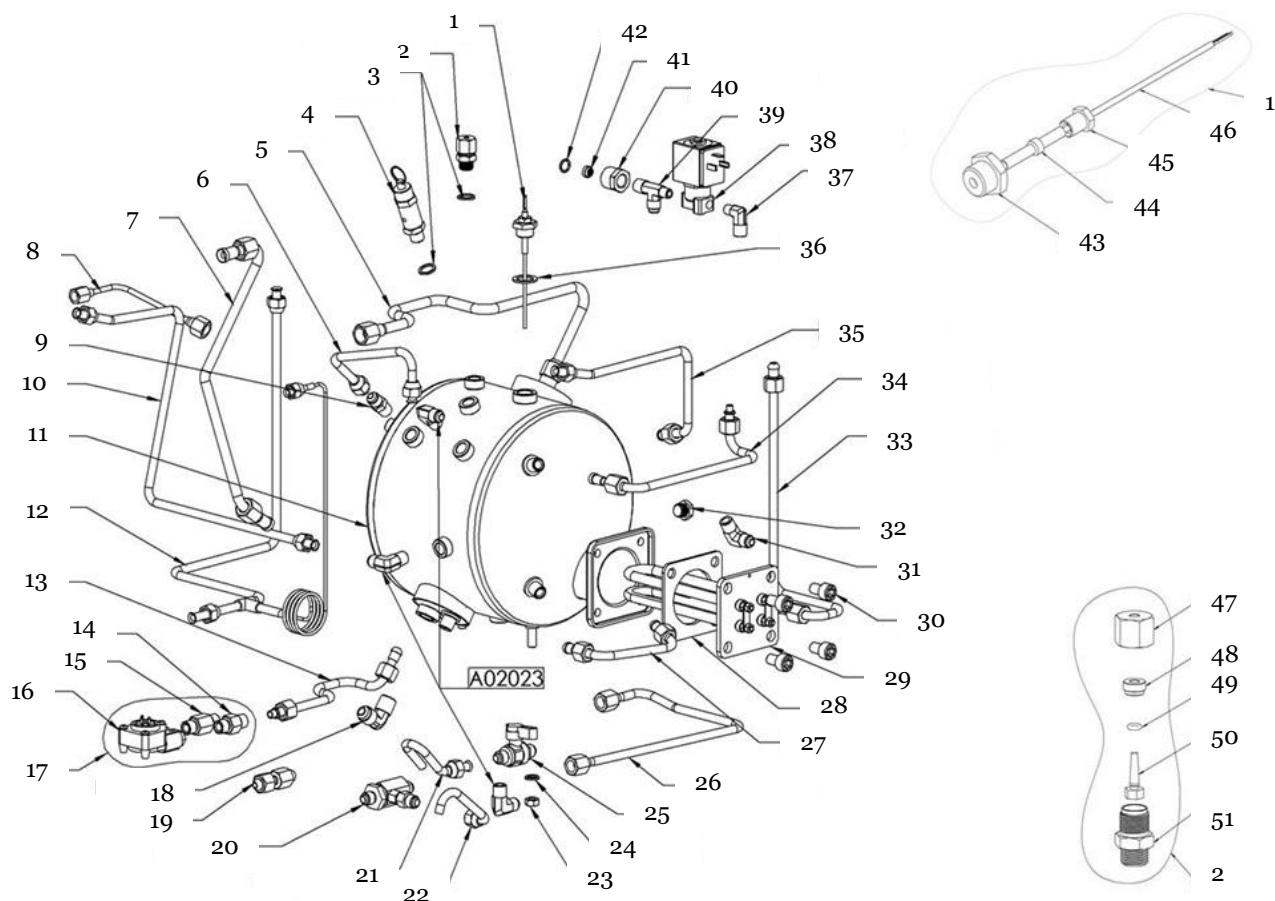
### Motor Part Assembly



| Item | Part # | Description                      |
|------|--------|----------------------------------|
| 1    |        | S.T. STEEL WIRE PIPE (600mm)     |
| 2    |        | MOTOR 220-240V 50/60Hz 1.6A (UL) |
| 3    |        | CAPACITOR 10μF                   |
| 4    |        | PUMP FOR VENEZIA1-220            |
| 4    |        | PUMP FOR VENEZIA2 & VENEZIA3     |
| 4    |        | PUMP FOR VENEZIA1-110            |
| 5    |        | PIPE GASKET TEFLON               |
| 6    |        | NPT FITTING NPT3/8"*NPT1/2"      |
| 7    |        | S.T. STEEL WIRE PIPE (2400mm)    |

# Parts Diagram

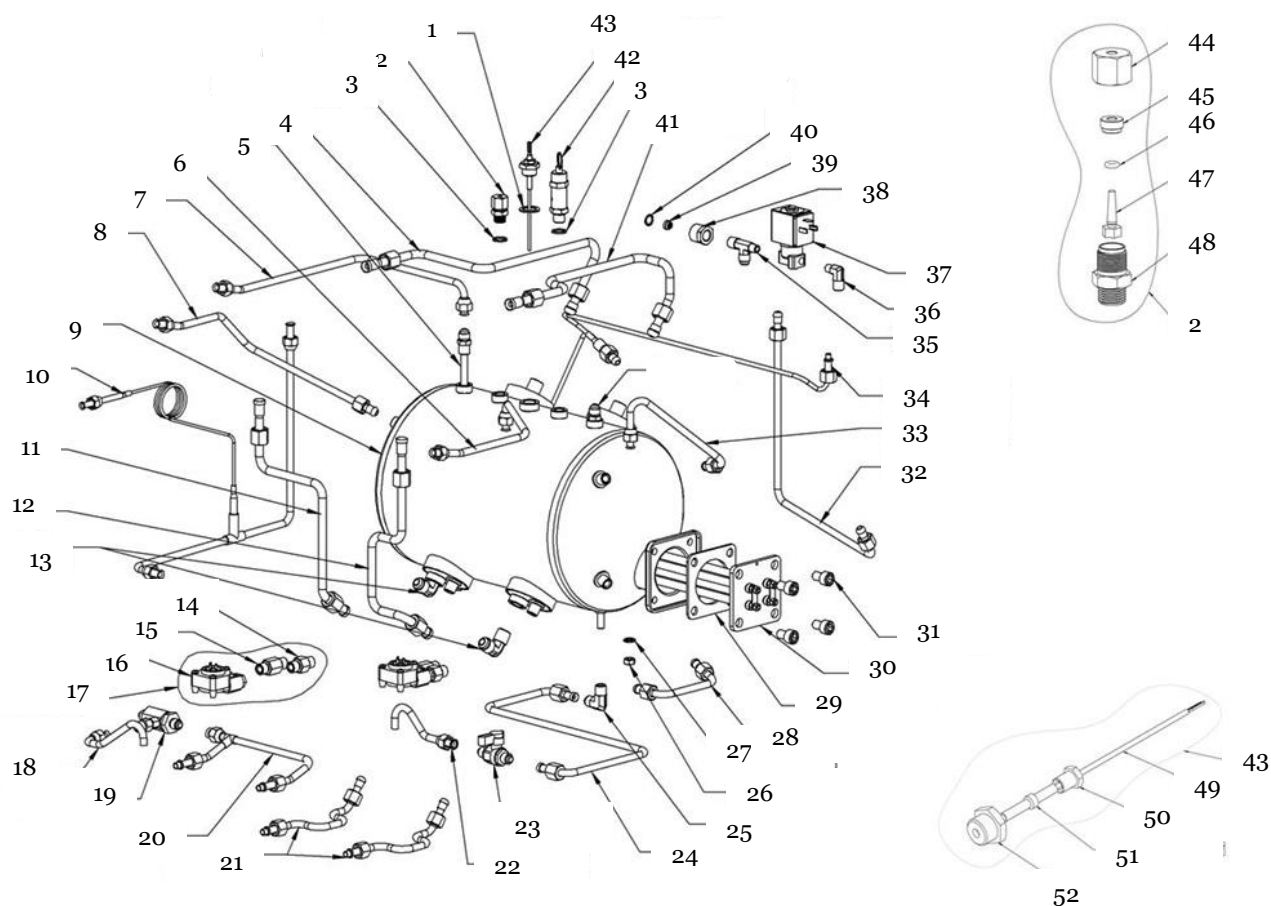
## Boiler Hydraulic Circuit Venezia1



| Item | Part # | Description                           | Item | Part # | Description                                |
|------|--------|---------------------------------------|------|--------|--------------------------------------------|
| 1    |        | LEVEL PROBE ASSEMBLY                  | 27   |        | WATER LEVEL LOWER TUBE                     |
| 2    |        | ANTI-EDDY VALVE V.A.R.                | 28   |        | SI-GASKET ELEMENT                          |
| 3    |        | VALVE GASKET BRASS                    | 29   |        | HEATING ELEMENT 2000W CE                   |
| 4    |        | SAFETY VALVE                          | 29   |        | HEATING ELEMENT 1500W 110V)                |
| 5    |        | HEAT EXCHANGER OUTLET TUBE            | 30   |        | HEX SCREW (M10*16)                         |
| 6    |        | WATER LEVEL UPPER TUBE                | 31   |        | ELBOW BRASS 5/16*1/4                       |
| 7    |        | HEAT EXCHANGER RETURN TUBE            | 32   |        | BRASS PLUG                                 |
| 8    |        | STEAM PRESSURE GAUGE TUBE             | 33   |        | AUT.WATER REFILL TUBE REAR                 |
| 9    |        | BRASS CONNECTOR 1/2-20UNF*PT1/4       | 34   |        | PRESSURE GAUGE COPPER TUBE                 |
| 10   |        | HOT WATER OUTLET TUBE REAR            | 35   |        | STEAM OUTLET TUBE FRONT RIGHT              |
| 11   |        | BOILER                                | 36   |        | VALVE GASKET BRASS                         |
| 12   |        | AUT.WATER REFILL TUBE                 | 37   |        | BRASS CONNECTOR 1/4"X1/8"                  |
| 13   |        | HEAT EXCHANGER INLET TUBE             | 38   |        | SOL. VALVE WATER REFILL ASSY 208~240V 60Hz |
| 14   |        | BRASS FITTING PS1/4*PS1/4*L33.5       | 39   |        | BRASS CONNECTOR PT1/4*1/2-20UNF*1/2-20UNF  |
| 15   |        | BRASS FITTING PS1/4*PS1/4*L42         | 40   |        | BRASS CONNECTOR                            |
| 16   |        | FLOWMETER DOSER                       | 41   |        | SPHERICAL BRONZE CONICAL FILTER            |
| 17   |        | FLOW METER GAUGE                      | 42   |        | NBR O RING                                 |
| 18   |        | ELBOW BRASS PT3/8*3/8                 | 43   |        | LEVEL PROBE BASE                           |
| 19   |        | FLOWMETER INLET TUBE                  | 44   |        | PROBE FIXED SUPPORT                        |
| 20   |        | S.C.N.R.DOSER VALVE 1/2*1/2*1/2       | 45   |        | PROBE FIXED BOLT                           |
| 21   |        | BOILER DRAIN TUBE FRONT               | 46   |        | PROBE ( SUS304 /3mm L132 )                 |
| 22   |        | EXPANSION DRAIN TUBE                  | 47   |        | BRASS NUT                                  |
| 23   |        | NUT M8                                | 48   |        | TEFLON WASHER                              |
| 24   |        | SPRING WASHER M8                      | 49   |        | SI O-RING                                  |
| 25   |        | PRESSURE RELEASE TAP BULK PS1/4xPS1/4 | 50   |        | SHAFT                                      |
| 26   |        | BOILER DRAINTUBE REAR                 | 51   |        | ANTI-EDDY VALVE BASE                       |

# Parts Diagram

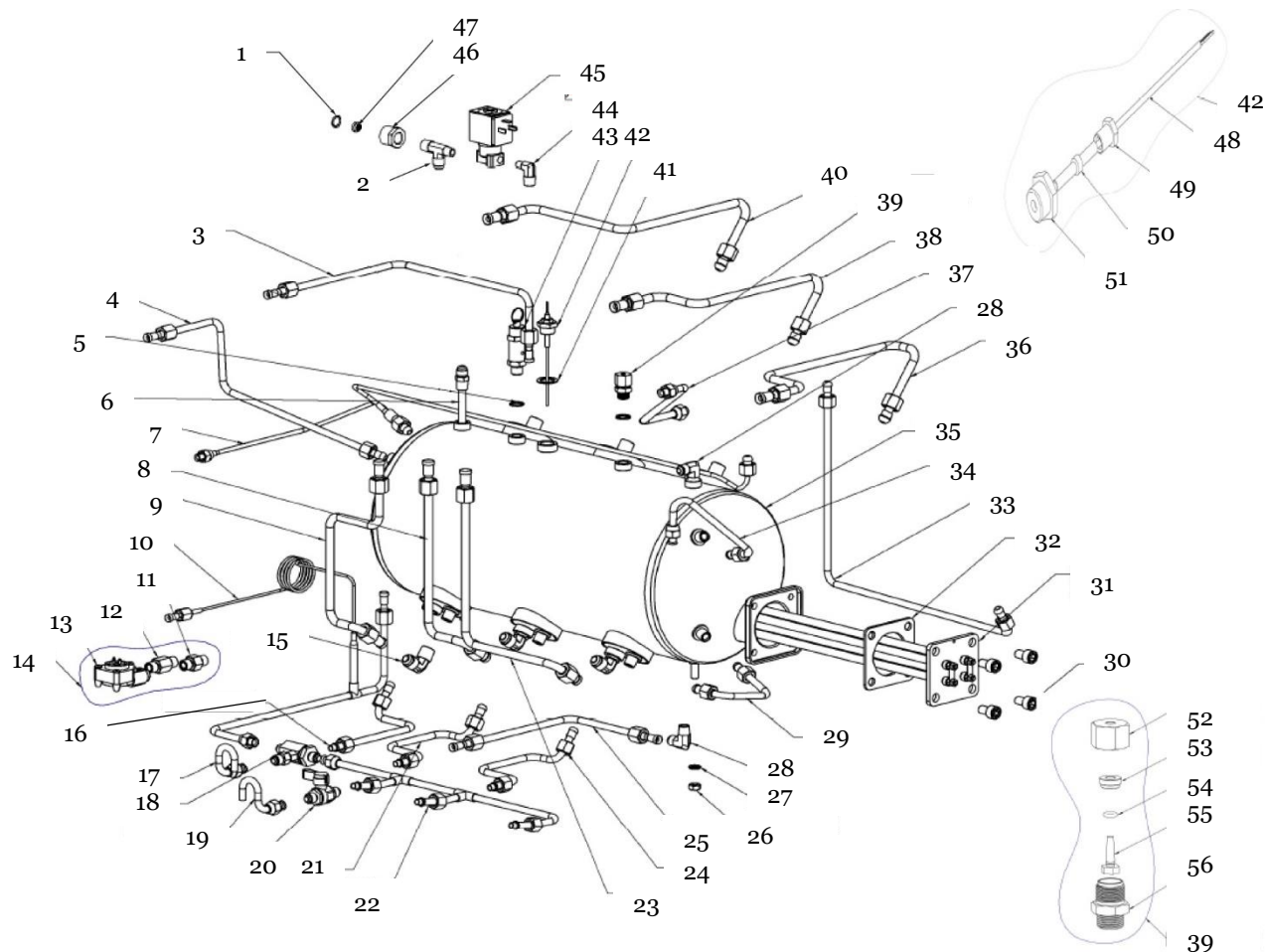
## Boiler Hydraulic Circuit Venezia2



| Item | Part # | Description                                | Item | Part # | Description                                |
|------|--------|--------------------------------------------|------|--------|--------------------------------------------|
| 1    |        | VALVE GASKET BRASS                         | 27   |        | SPRING WASHER M8                           |
| 2    |        | ANTI-EDDY VALVE V.A.R.                     | 28   |        | WATER LEVEL LOWER TUBE                     |
| 3    |        | VALVE GASKET BRASS                         | 29   |        | SI-GASKET ELEMENT                          |
| 4    |        | HEAT EXCHANGER OUTLET TUBE LEFT            | 30   |        | HEATING ELEMENT 4000W (CE)                 |
| 5    |        | HOT WATER CONDUCT TUBE IN BOILER           | 31   |        | HEX SCREW (M10*16)                         |
| 6    |        | STEAM OUTLET TUBE FRONT RIGHT              | 32   |        | AUT.WATER REFILL TUBE REAR                 |
| 7    |        | HOT WATER OUTLET TUBE REAR                 | 33   |        | WATER LEVEL UPPER TUBE                     |
| 8    |        | STEAM OUTLET TUBE FRONT LEFT               | 34   |        | PRESSURE GAUGE COPPER TUBE                 |
| 9    |        | BOILER                                     | 35   |        | BRASS CONNCTR PT1/4*1/2-20UNF*1/2-         |
| 10   |        | AUT.WATER REFILL TUBE                      | 36   |        | BRASS CONNECTOR 1/4"X1/8"                  |
| 11   |        | HEAT EXCHANGER RETURN TUBE LEFT            | 37   |        | SOL. VALVE WATER REFILL ASSY 208~240V 60Hz |
| 12   |        | HEAT EXCHANGER RETURN TUBE RIGHT           | 38   |        | BRASS CONNECTOR                            |
| 13   |        | ELBOW BRASS PT3/8*3/8                      | 39   |        | SPHERICAL BRONZE CONICAL FILTER            |
| 14   |        | BRASS FITTING PS1/4*PS1/4*L33.5            | 40   |        | NBR O RING                                 |
| 15   |        | BRASS FITTING PS1/4*PS1/4*L42              | 41   |        | HEAT EXCHANGER OUTLET TUBE RIGHT           |
| 16   |        | FLOWMETER DOSER                            | 42   |        | SAFETY VALVE                               |
| 17   |        | FLOW METER GAUGE                           | 43   |        | LEVEL PROBE ASSEMBLY                       |
| 18   |        | EXPANSION DRAIN TUBE                       | 44   |        | BRASS NUT                                  |
| 19   |        | S.C.N.R.DOSER VALVE 1/2*1/2*1/2            | 45   |        | TEFLON WASHER                              |
| 20   |        | FLOWMETER INLET TUBE                       | 46   |        | SI O-RING                                  |
| 21   |        | HEAT EXCHANGER INLET TUBE                  | 47   |        | SHAFT                                      |
| 22   |        | BOILER DRAIN TUBE FRONT                    | 48   |        | ANTI-EDDY VALVE BASE                       |
| 23   |        | PRESSURE RELEASE TAP BULK UNIT PS1/4xPS1/4 | 49   |        | PROBE ( SUS304 /3mm L132 )                 |
| 24   |        | BOILER DRAINTUBE REAR                      | 50   |        | PROBE FIXED BOLT                           |
| 25   |        | ELBOW BRASS 5/16*1/4                       | 51   |        | PROBE FIXED SUPPORT                        |
| 26   |        | NUT M8                                     | 52   |        | LEVEL PROBE BASE                           |

# Parts Diagram

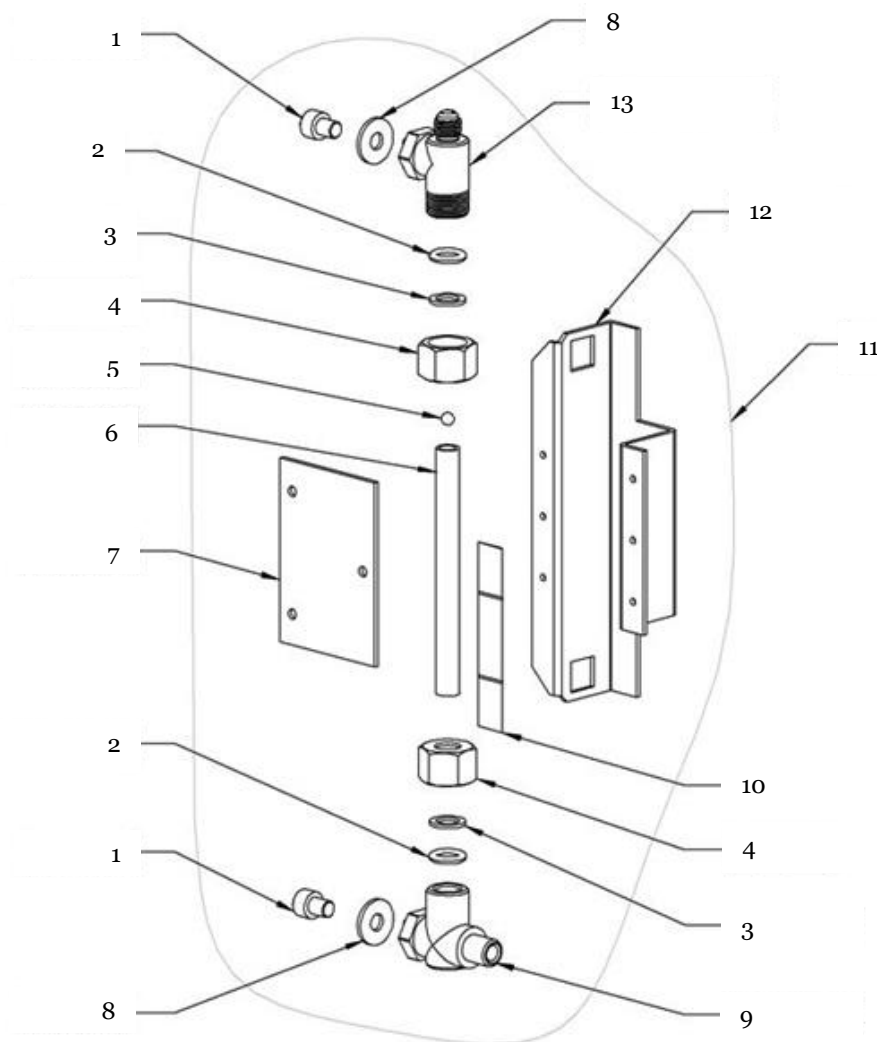
Boiler Hydraulic Circuit Venezia3



| Item | Part # | Description                                | Item | Part # | Description                                |
|------|--------|--------------------------------------------|------|--------|--------------------------------------------|
| 1    |        | NBR O RING                                 | 29   |        | WATER LEVEL LOWER TUBE                     |
| 2    |        | BRASS CONNCTR PT1/4*1/2-20UNF*1/2-         | 30   |        | HEX SCREW (M10*16)                         |
| 3    |        | HOT WATER OUTLET TUBE REAR                 | 31   |        | HEATING ELEMENT 6000W (CE)                 |
| 4    |        | STEAM OUTLET TUBE FRONT LEFT               | 32   |        | SI-GASKET ELEMENT                          |
| 5    |        | VALVE GASKET BRASS                         | 33   |        | AUT.WATER REFILL TUBE REAR                 |
| 6    |        | STEAM OUTLET TUBE FRONT RIGHT              | 34   |        | WATER LEVEL UPPER TUBE                     |
| 7    |        | STEAM PRESSURE GAUGE TUBE                  | 35   |        | BOILER                                     |
| 8    |        | HEAT EXCHANGER RETURN TUBE MIDDLE          | 36   |        | HEAT EXCHANGER OUTLET TUBE RIGHT           |
| 9    |        | HEAT EXCHANGER RETURN TUBE RIGHT           | 37   |        | STEAM OUTLET TUBE FRONT RIGHT              |
| 10   |        | AUT.WATER REFILL TUBE                      | 38   |        | HEAT EXCHANGER OUTLET TUBE MIDDLE          |
| 11   |        | BRASS FITTING PS1/4*PS1/4*L33.5            | 39   |        | ANTI-EDDY VALVE V.A.R.                     |
| 12   |        | BRASS FITTING PS1/4*PS1/4*L42              | 40   |        | HEAT EXCHANGER OUTLET TUBE LEFT            |
| 13   |        | FLOWMETER DOSER                            | 41   |        | VALVE GASKET BRASS                         |
| 14   |        | FLOW METER GAUGE                           | 42   |        | LEVEL PROBE ASSEMBLY                       |
| 15   |        | ELBOW BRASS PT3/8*3/8                      | 43   |        | SAFETY VAVLE                               |
| 16   |        | HEAT EXCHANGER INLET TUBE                  | 44   |        | BRASS CONNECTOR 1/4"X1/8"                  |
| 17   |        | EXPANSION DRAIN TUBE                       | 45   |        | SOL. VALVE WATER REFILL ASSY 208~240V 60Hz |
| 18   |        | S.C.N.R.DOSER VALVE 1/2*1/2*1/2            | 46   |        | BRASS CONNECTOR                            |
| 19   |        | BOILER DRAIN TUBE FRONT                    | 47   |        | SPHERICAL BRONZE CONICAL FILTER            |
| 20   |        | PRESSURE RELEASE TAP BULK UNIT PS1/4xPS1/4 | 48   |        | PROBE ( SUS304 /3mm L132 )                 |
| 21   |        | HEAT EXCHANGER INLET TUBE MIDDLE           | 49   |        | PROBE FIXED BOLT                           |
| 22   |        | FLOWMETER INLET TUBE                       | 50   |        | PROBE FIXED SUPPORT                        |
| 23   |        | HEAT EXCHANGER RETURN TUBE LEFT            | 51   |        | LEVEL PROBE BASE                           |
| 24   |        | HEAT EXCHANGER INLET TUBE RIGHT            | 52   |        | BRASS NUT                                  |
| 25   |        | BOILER DRAIN TUBE REAR                     | 53   |        | TEFLON WASHER                              |
| 26   |        | NUT M8                                     | 54   |        | SI O-RING                                  |
| 27   |        | SPRING WASHER M8                           | 55   |        | SHAFT                                      |
| 28   |        | ELBOW BRASS 5/16*1/4                       | 56   |        | ANTI-EDDY VALVE BASE                       |

## Parts Diagram

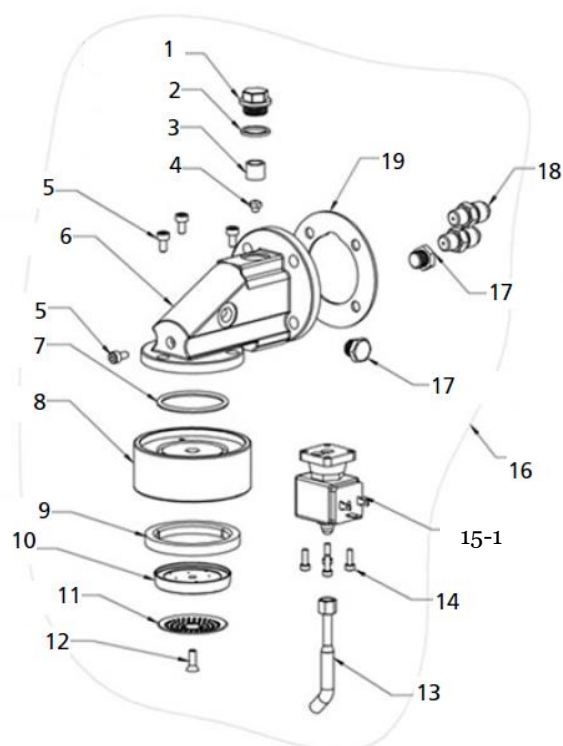
### Water Level Assembly



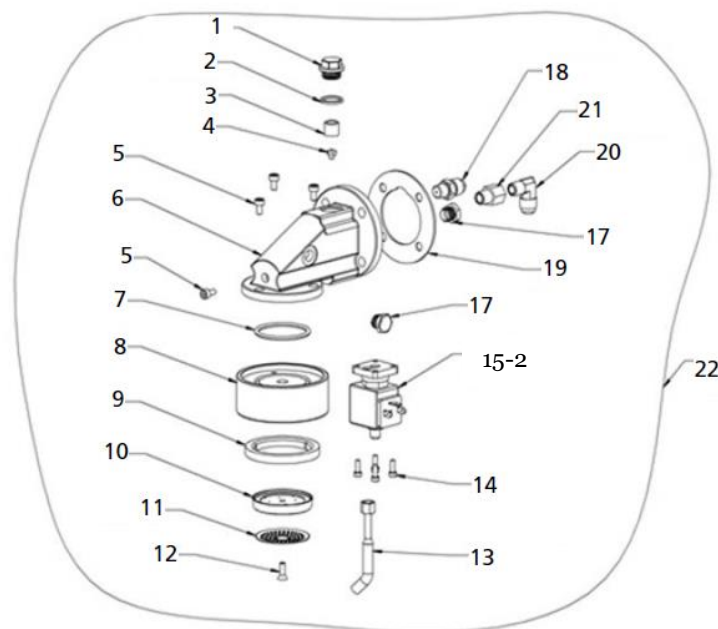
| Item | Part #                                | Description |
|------|---------------------------------------|-------------|
| 1    | HEX SCREW (M8*10)                     |             |
| 2    | SIGHT GLASS RUBBER GASKET 10.69*ψ 3.5 |             |
| 3    | COPPER SEAL                           |             |
| 4    | BRASS NUT                             |             |
| 5    | LEVEL-INDICATING BALL                 |             |
| 6    | SIGHT GLASS                           |             |
| 7    | PC PANNEL                             |             |
| 8    | WASHER (M8*3t)                        |             |
| 9    | LAVEL CONNECTOR (LOWER)               |             |
| 11   | WATER LEVEL ASSEMBLY                  |             |
| 12   | SIGHT GLASS REAR COVER                |             |
| 13   | LEVEL CONNECTOR (UPPER)               |             |

## Parts Diagram

### Distribution Group Assembly



Venezia 1-110V/220V

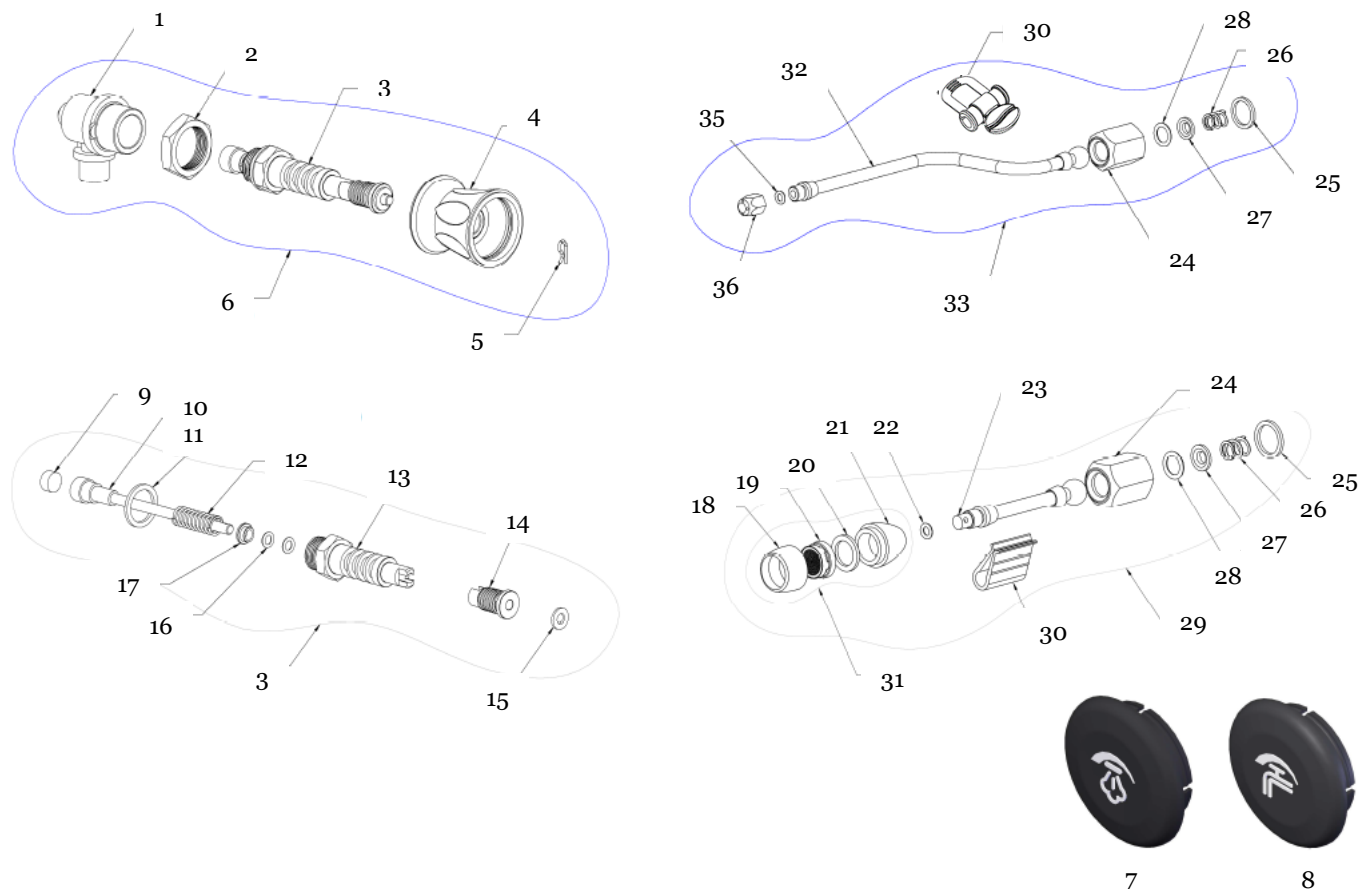


Venezia 2, Venezia 3

| Item | Part # | Description                               | Item | Part # | Description                               |
|------|--------|-------------------------------------------|------|--------|-------------------------------------------|
| 1    |        | DISTRIBUTION GROUP CAP                    | 13   |        | PRESSURE RELEASE DRAINTUBE                |
| 2    |        | TEFLON GASKET D22*d18*2.0                 | 14   |        | HEX SCREW M4*12                           |
| 3    |        | GROUP FILTER ST.STEEL<br>D13.8*d10.5*11.5 | 15-1 |        | ODE GROUP SOLENOID VALVE COIL 110V        |
| 4    |        | HEX NOZZLE                                | 15-2 |        | ODE GROUP SOLENOID VALVE COIL<br>208~240V |
| 5    |        | STAINLESS STEEL SCREW M5*10               | 16   |        | DISTRIBUTION GROUP ASSEMBLY               |
| 6    |        | DISTRIBUTION GROUP BODY                   | 17   |        | BRASS PLUG                                |
| 7    |        | SI_O-RING d47*3.5t                        | 18   |        | WATER INLET CONNECTOR                     |
| 8    |        | CHROMED CLAMPING RING                     | 19   |        | GROUP WASHER                              |
| 9    |        | FILTER GROUP GASKET                       | 20   |        | PT1/4x5/8-18UNF L_FITTING                 |
| 10   |        | GROUP PLATE                               | 21   |        | WATER RECYCLE CONNECTOR                   |
| 11   |        | GROUP SHOWER SCREEN                       | 22   |        | DISTRIBUTION GROUP ASSEMBLY               |
| 12   |        | STAINLESS STEEL FLATHEAD SCREW<br>M5*15   |      |        |                                           |

# Parts Diagram

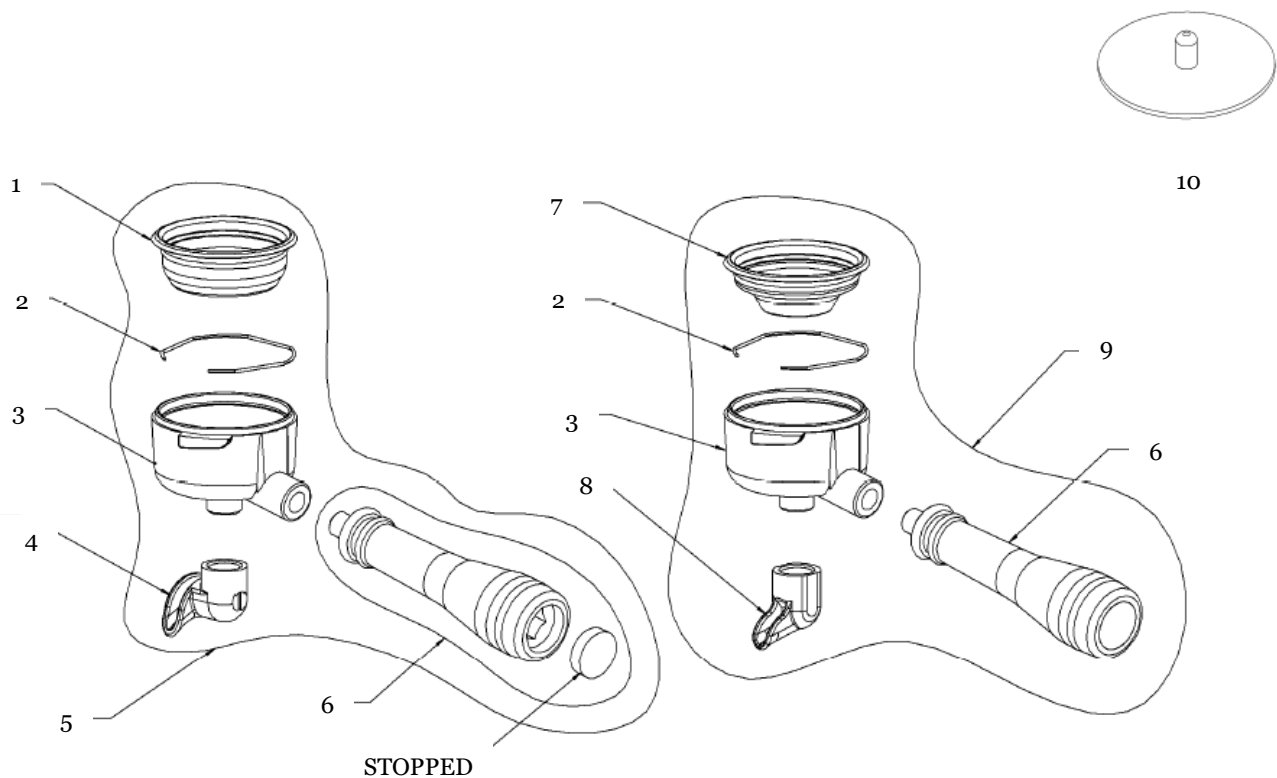
## Water and Steam Assembly



| Item | Part # | Description                       | Item | Part # | Description                       |
|------|--------|-----------------------------------|------|--------|-----------------------------------|
| 1    |        | TAP BODY                          | 19   |        | EXTERNAL SPRAYER                  |
| 2    |        | BRASS NUT                         | 20   |        | SILICON GASKET                    |
| 3    |        | WATER/STEAM TAP UNIT              | 21   |        | HOT WATER SPRINKLE-NOZZLE (UPPER) |
| 4    |        | AS KNOB                           | 22   |        | SI-O-RING                         |
| 5    |        | R STEEL CIRCLIP                   | 23   |        | HOT WATER TUBE KIT                |
| 6    |        | WATER STEAM TAP ASSEMBLY          | 24   |        | NUT PIPE STEAM FOR SPRING         |
| 7    |        | STEAM KNOB CAP                    | 25   |        | PIPE GASKET TEFLON                |
| 8    |        | HOT WATER KNOB CAP                | 26   |        | STEAM TAP SPRING                  |
| 9    |        | SI-GASKET                         | 27   |        | STEAM TAP WASHER                  |
| 10   |        | STEAM HOT WATER A VALVE SHAFT     | 28   |        | O-RING                            |
| 11   |        | COPPER SEAL                       | 29   |        | KIT HOT WATER TUBE                |
| 12   |        | STEAM TAP SPRING                  | 30   |        | ANTISCORCHING CLIP                |
| 13   |        | TAP CONNECTOR                     | 31   |        | EXTERNAL SPRAYER                  |
| 14   |        | CHROMED TAP SHAFT                 | 32   |        | STEAM TUBE                        |
| 15   |        | WASHER (SUS 304)                  | 33   |        | STEAM TUBE KIT                    |
| 16   |        | SI-O-RING                         | 34   |        | ANTISCORCHING CLIP                |
| 17   |        | TIGHTING GASKET                   | 35   |        | O-RING                            |
| 18   |        | HOT WATER SPRINKLE-NOZZLE (UNDER) | 36   |        | STEAM SPRAYER                     |

# Parts Diagram

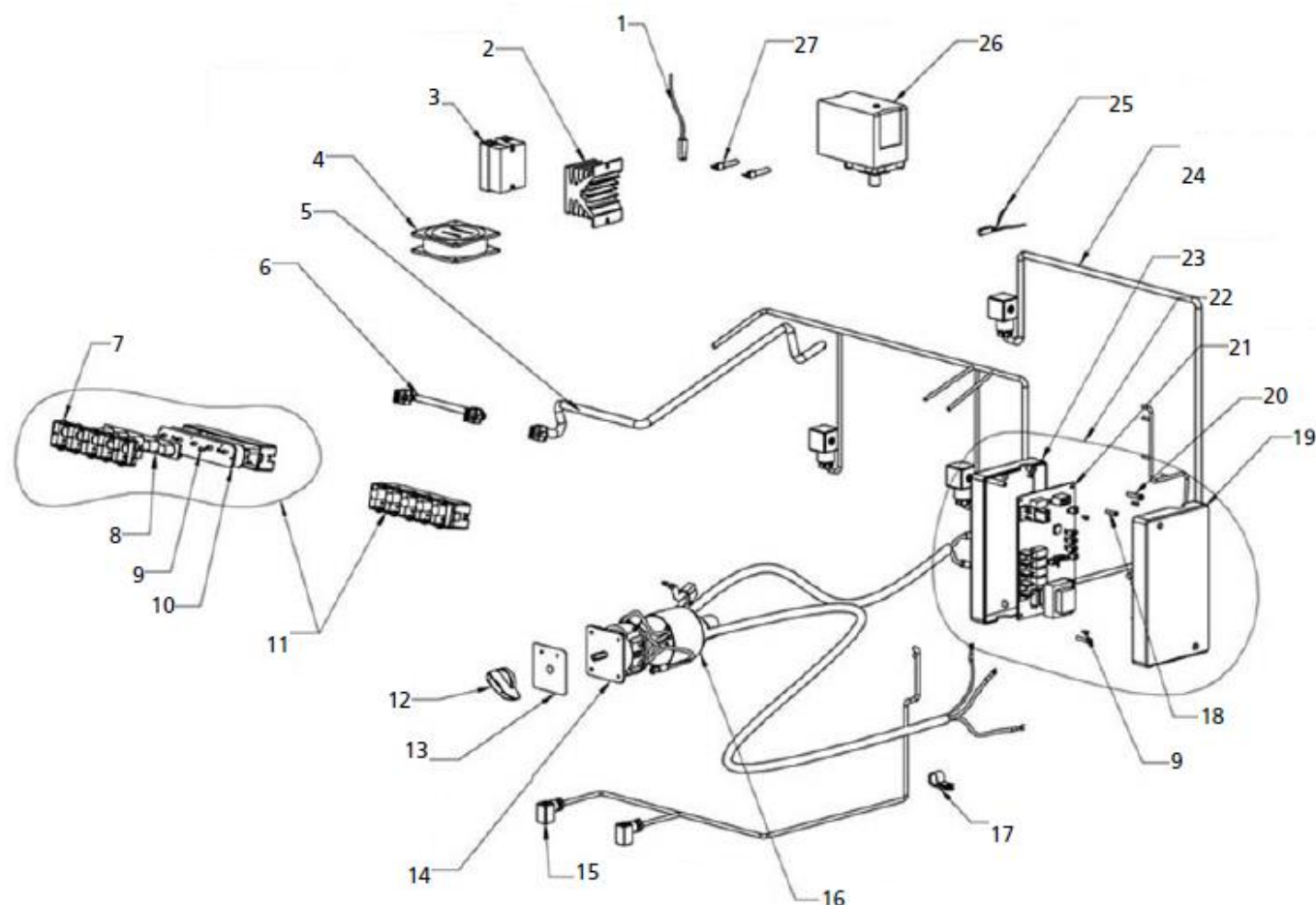
## Portafilter Assembly



| Item | Part#                        | Description |
|------|------------------------------|-------------|
| 1    | 2 CUP STAINLESS STEEL FILTER |             |
| 2    | FILTER CLAMP SPRING D1.4     |             |
| 3    | FILTER SUPPORT               |             |
| 4    | 2 CUP BRASS SPOUT            |             |
| 5    | 2 CUP PORTA FILTER ASSEMBLY  |             |
| 6    | FILTER HOLDER KNOB CAP       |             |
| 7    | 1 CUP STAINLESS STEEL FILTER |             |
| 8    | 1 CUP BRASS SPOUT            |             |
| 9    | 1 CUP PORTA FILTER ASSEMBLY  |             |
| 10   | SILICA GEL WASHER            |             |

# Parts Diagram

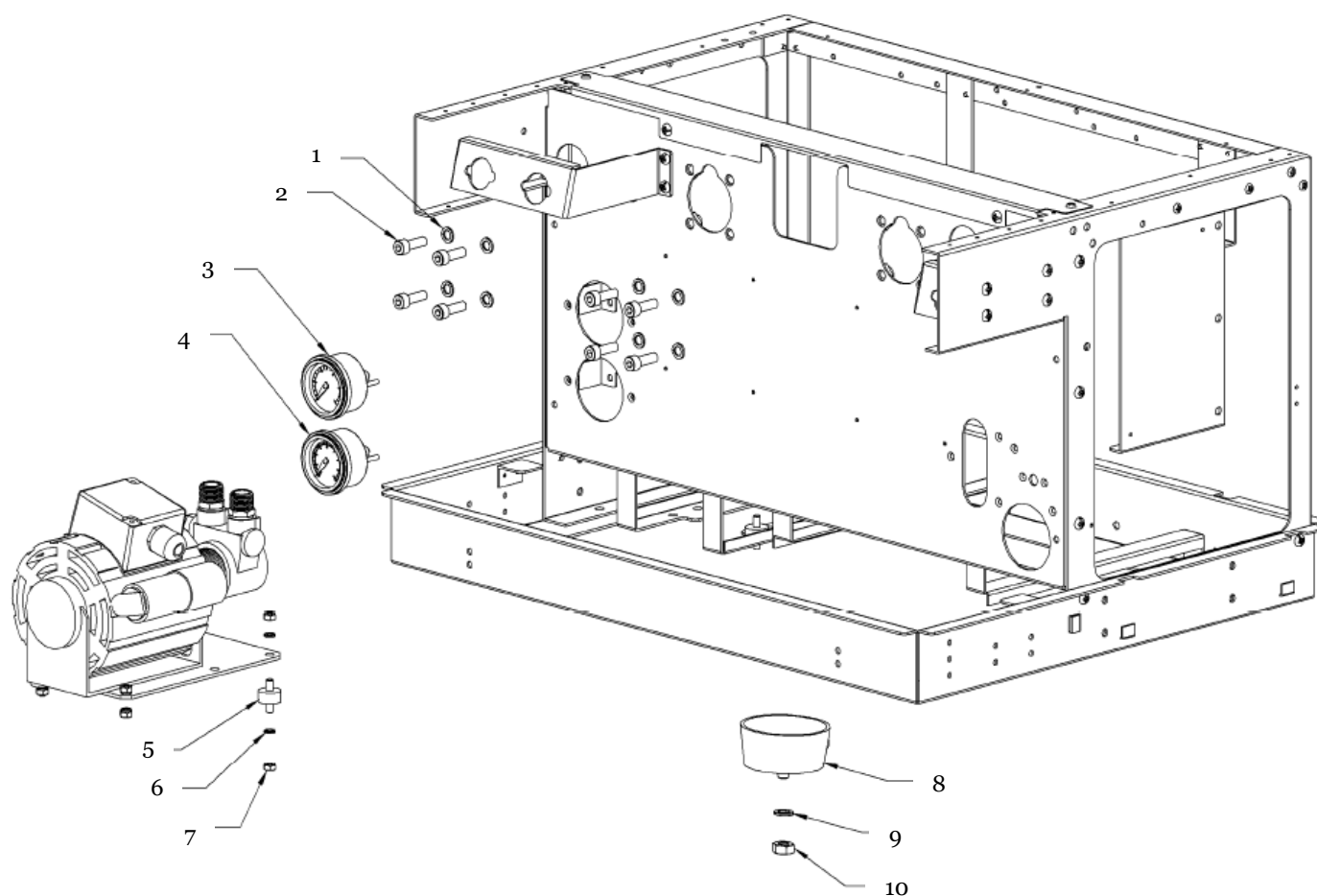
## Electrical System Assembly



| Item | Part # | Description                                         | Item | Part # | Description                                |
|------|--------|-----------------------------------------------------|------|--------|--------------------------------------------|
| 1    |        | LEVEL PROBE CABLE                                   | 15   |        | FLOWMETER GAUGE CABLE FOR VENEZIA2         |
| 2    |        | RADIATOR (ETL)                                      | 15   |        | FLOWMETER GAUGE CABLE FOR VENEZIA3         |
| 3    |        | SOLID STATE RELAY 25A GN84131011 /VENEZIA1          | 15   |        | FLOWMETER GAUGE CABLE FOR VENEZIA1         |
| 3    |        | SOLID STATE RELAY 50A GN84137021 /VENEZIA2 VENEZIA3 | 16   |        | MAIN SWITCH COVER                          |
| 3    |        | SOLID STATE RELAY 25A GN84131011 /N1 110V           | 17   |        | BAND/VENEZIA3                              |
| 4    |        | FAN FOR SSR (ETL)                                   | 17   |        | BAND/VENEZIA1 VENEZIA2                     |
| 5    |        | SERIES CABLE PCB<->PANEL                            | 18   |        | SCREW ST3,5*19                             |
| 6    |        | SERIES CABLE PANEL<->PANEL                          | 19   |        | CONTROL BOX WITHOUT IC BOARD (UP COVER)    |
| 7    |        | OPERATE BOX                                         | 20   |        | SCREW M4*20                                |
| 8    |        | KEY BOARD FOR COFFEE                                | 21   |        | CONTROL PC-MAINBOARD                       |
| 9    |        | SCREW 3*8                                           | 21   |        | 110V CONTROL PC-MAINBOARD                  |
| 10   |        | CONTROL PC-MAINBOARD                                | 22   |        | CONTROL BOX WITH IC BOARD                  |
| 11   |        | TIMER / TOUCH PAD(CONTROL PC-MAINBOARD)             | 23   |        | CONTROL BOX WITHOUT IC BOARD (LOWER COVER) |
| 12   |        | MAIN SWITCH HAND GRIP (CE/AU)                       | 24   |        | CABLE UNIT / VENEZIA1                      |
| 13   |        | MAIN SWITCH HAND GRIP LABEL PLATE 0-1 (ETL)         | 24   |        | CABLE UNIT / VENEZIA3                      |
| 13   |        | MAIN SWITCH HAND GRIP LABEL PLATE 0-1-2 ( CE )      | 24   |        | CABLE UNIT / VENEZIA2                      |
| 14   |        | MAIN SWITCH ASSEMBLY FOR VENEZIA3                   | 25   |        | TEMP. PROTECTION FUSE (ETL)                |
| 14   |        | MAIN SWITCH ASSEMBLY FOR VENEZIA1 VENEZIA2          | 26   |        | SI_501 CE PRESSURE SWITCH 220V AC 7KW 30A  |
|      |        |                                                     | 27   |        | SELECT SWITCH                              |

# Parts Diagram

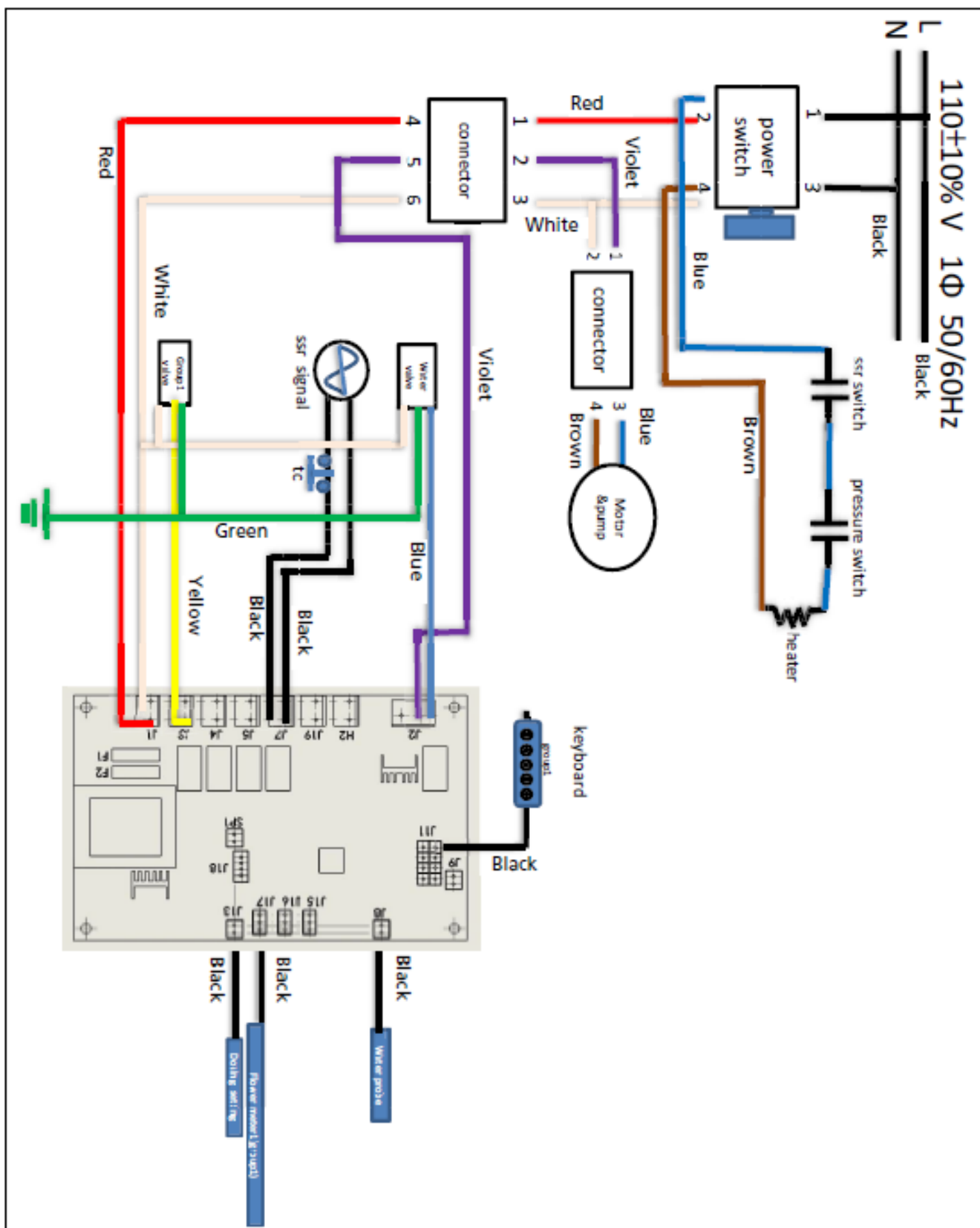
## Other Components



| Item | Part # | Description              |
|------|--------|--------------------------|
| 1    |        | SPRING WASHER M8         |
| 2    |        | SCREW M8*25              |
| 3    |        | PRESSURE GAUGE 0~20 BAR  |
| 4    |        | PRESSURE GAUGE 0 ~ 6 BAR |
| 5    |        | ANTI FOOT VIBRATION      |
| 6    |        | SPRING WASHER M6         |
| 7    |        | NUT M6                   |
| 8    |        | DRAIN BASIN              |
| 9    |        | SPRING WASHER M10        |
| 10   |        | NUT M10                  |

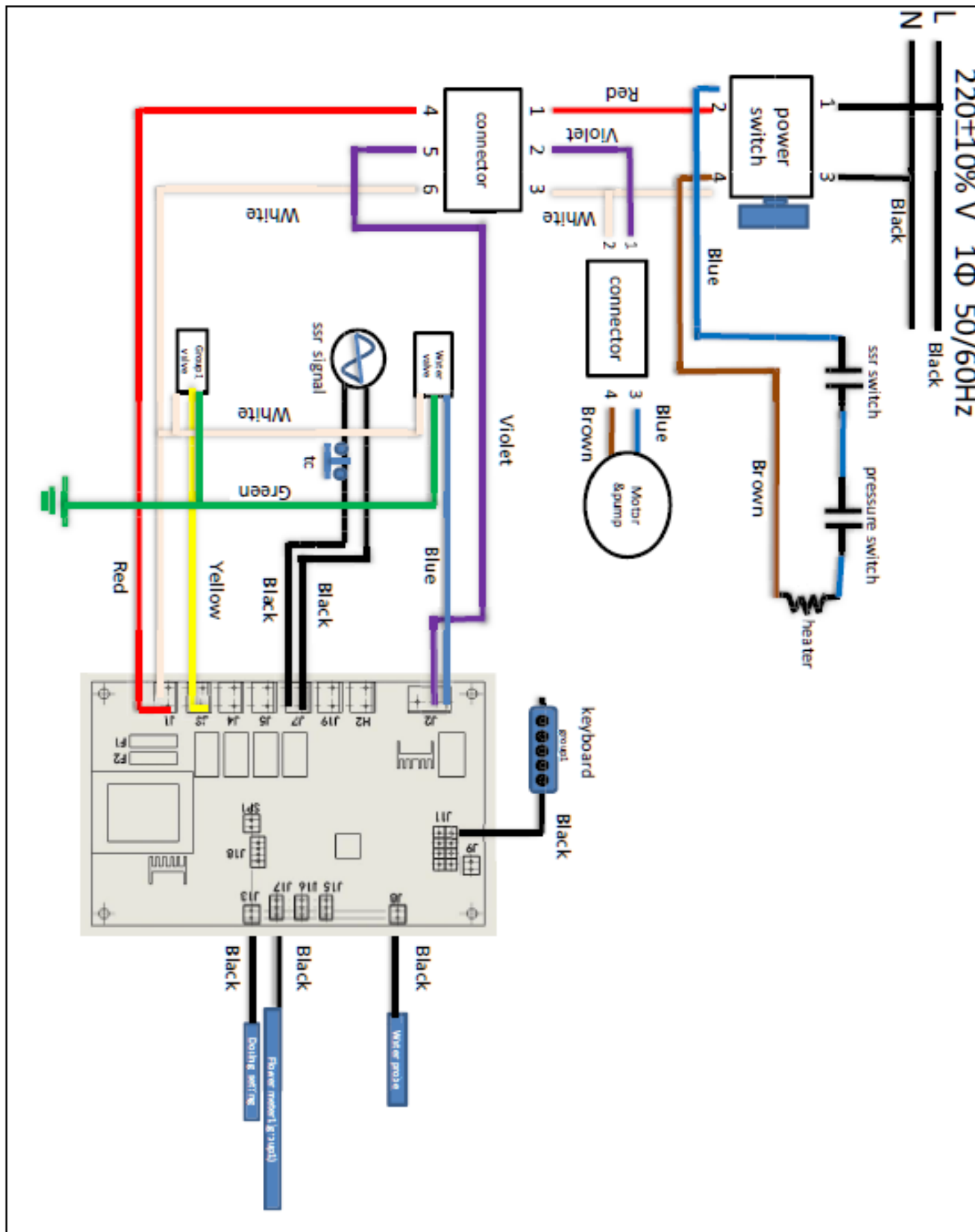
# Wiring Diagram

Venezia1 110V

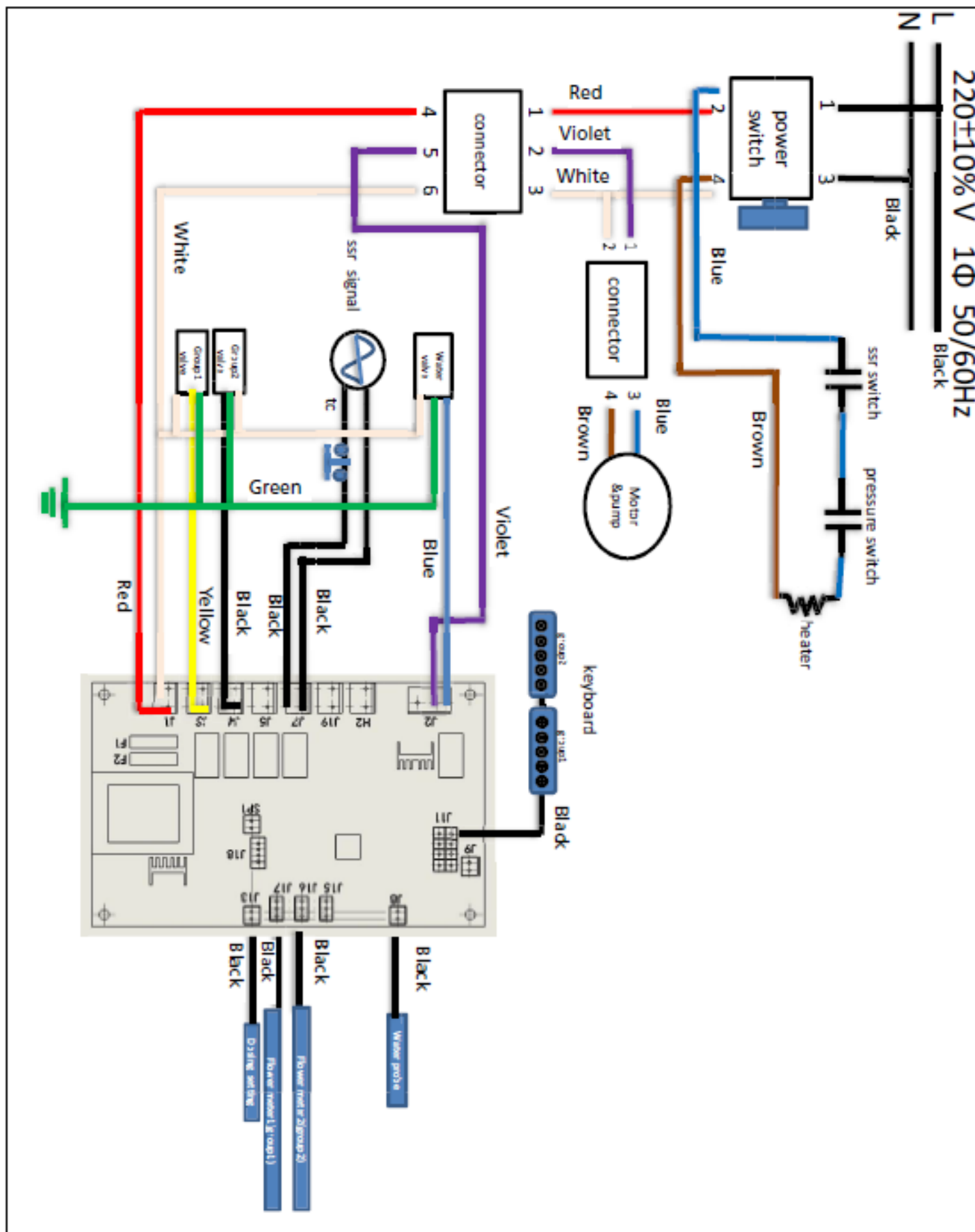


# Wiring Diagram

Venezia1 220V



Venezia2 220V



# Wiring Diagram

Venezia3 220V

