Monaco Food Service Operational Manual

Italia EspressoMachine
Venezia1-110V, Venezia1-220V,
Venezia2-220V, Venezia3-220V

Model VENEZIA2-220V

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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:

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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.

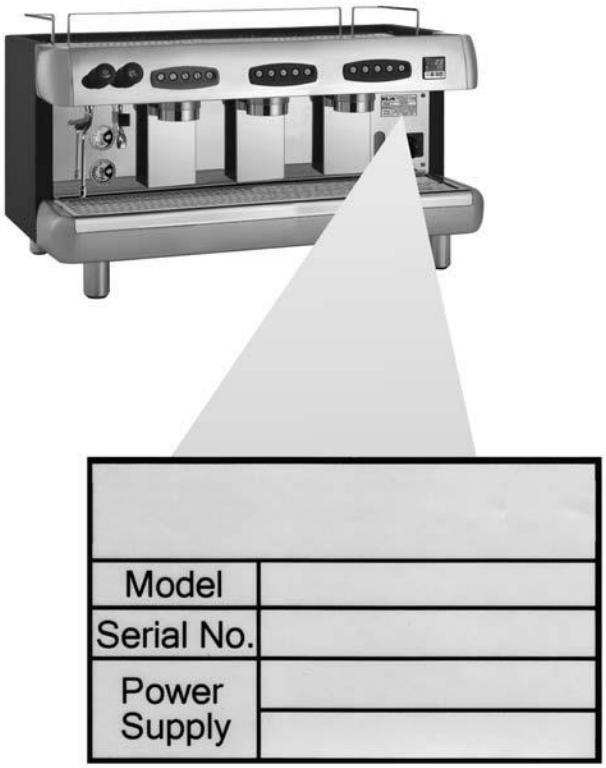


Figure A

Rough-In Drawing

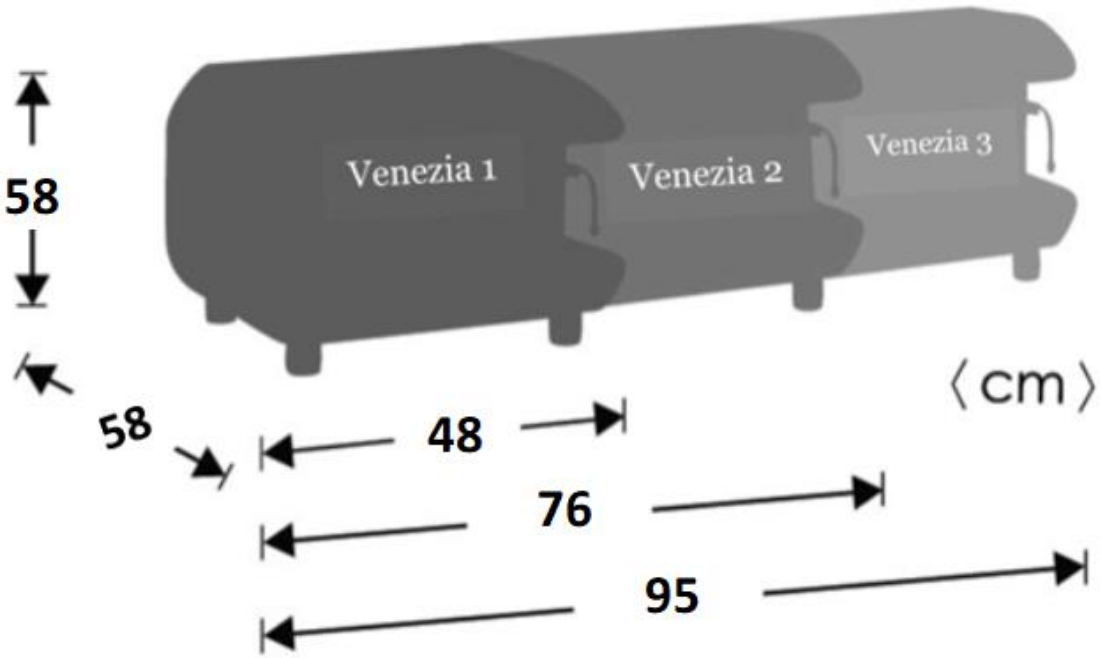


Figure B

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

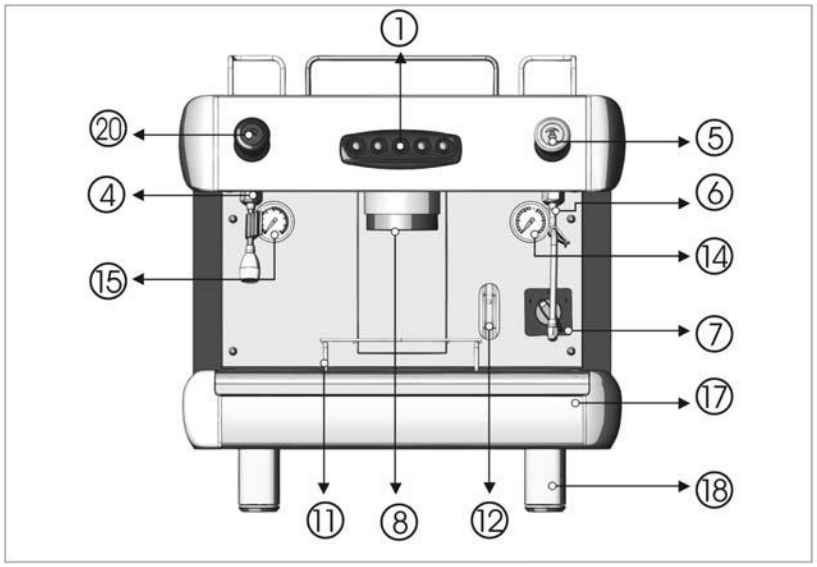


Figure C

VENEZIA2

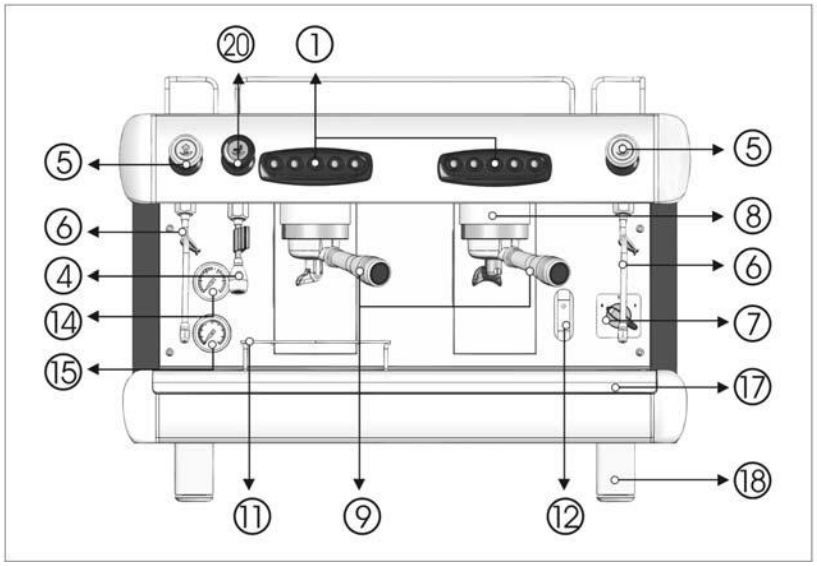


Figure D

Overview continued

VENEZIA3

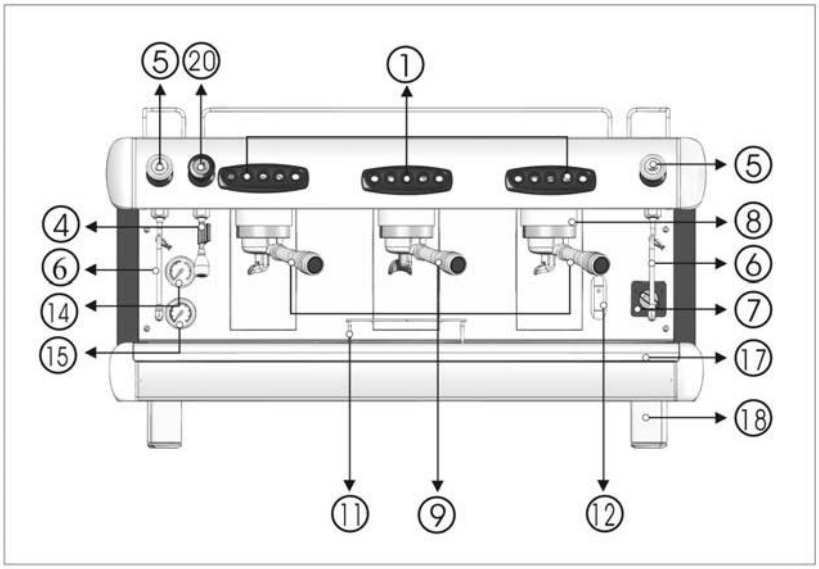


Figure E

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

Figure F

Control Panel

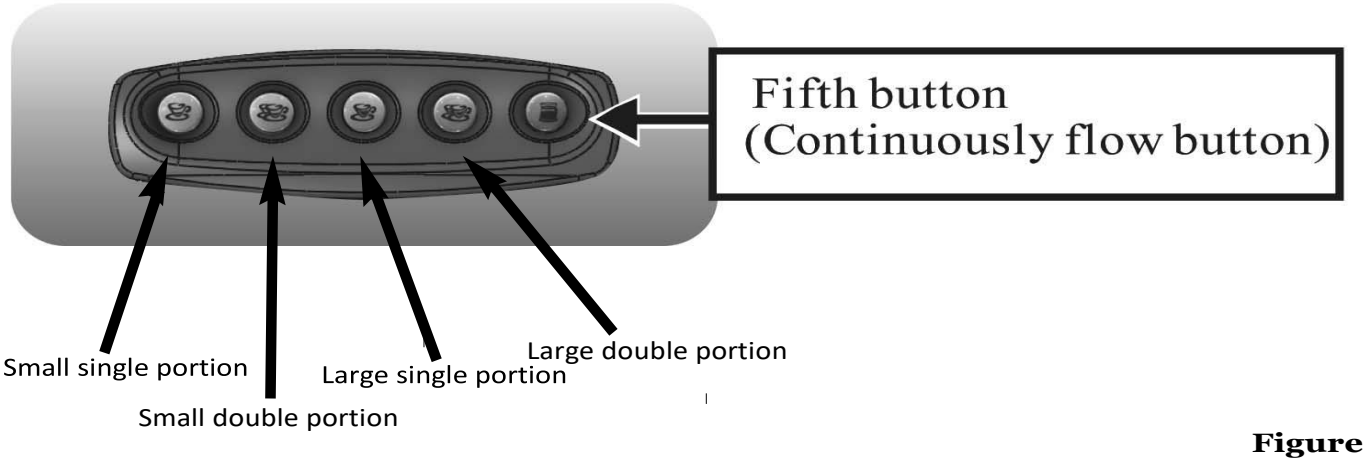


Figure G

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.

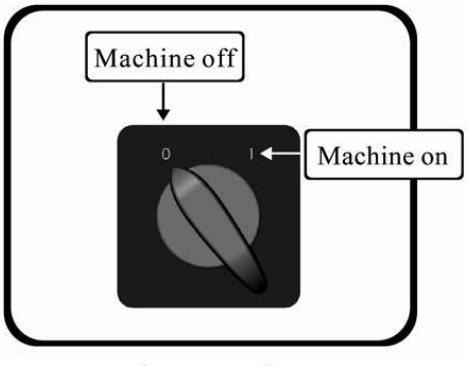


Figure H

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

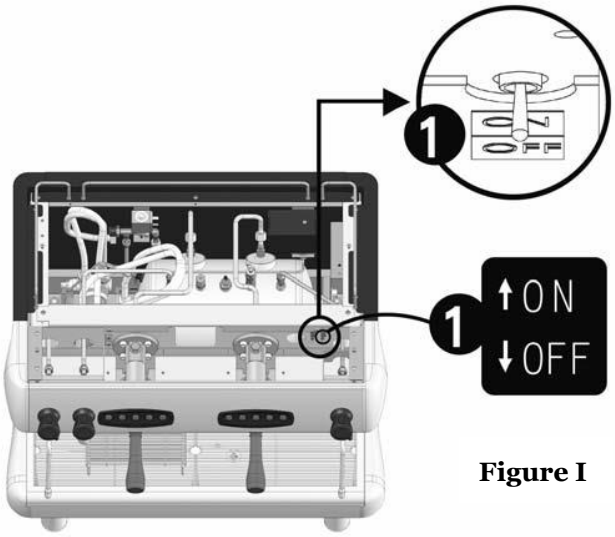


Figure I

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

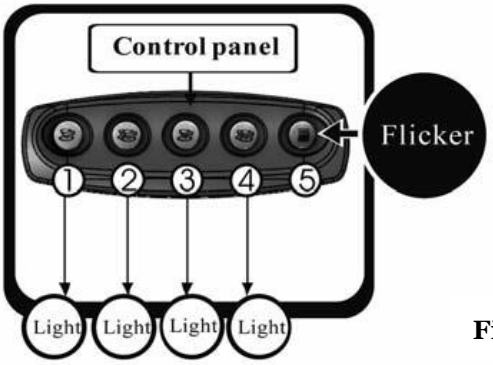


Figure J

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.

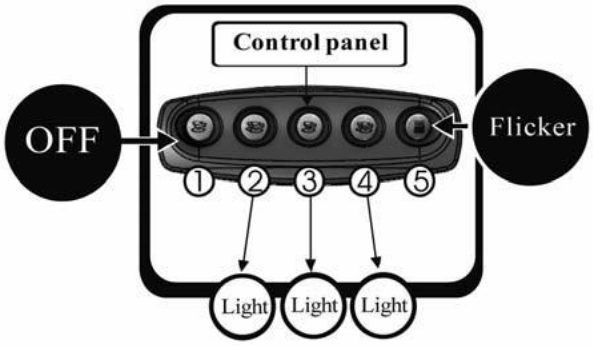


Figure K

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**)

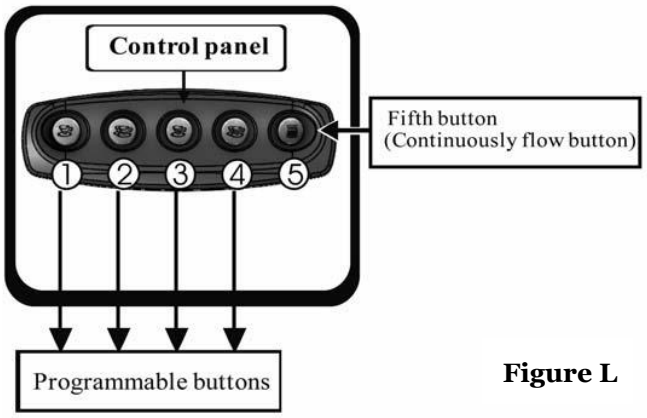


Figure L

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.

<u>Steam Wand:</u>
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**)

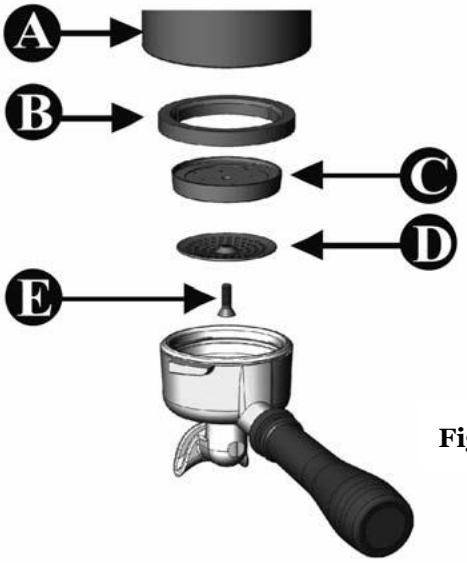


Figure M

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.

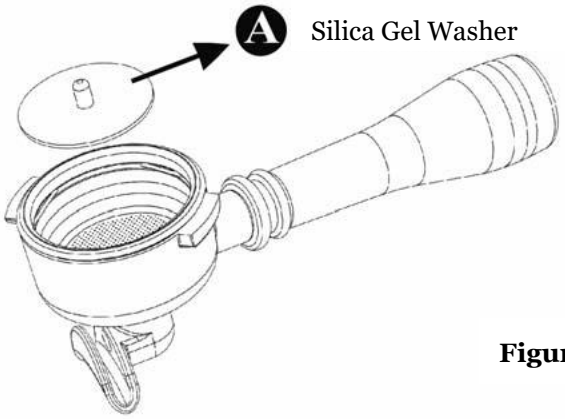


Figure N

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 3rd button to stop.

Cleaning (continued)

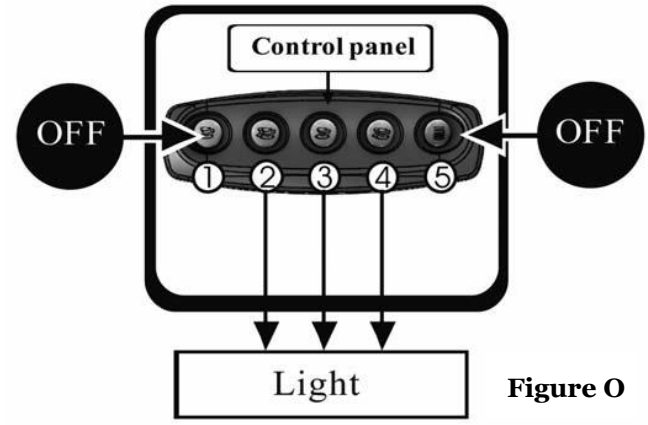


Figure O

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 3rd 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**)

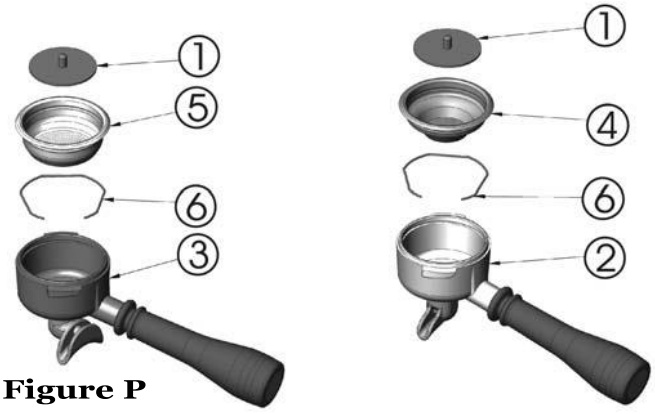


Figure P

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**)

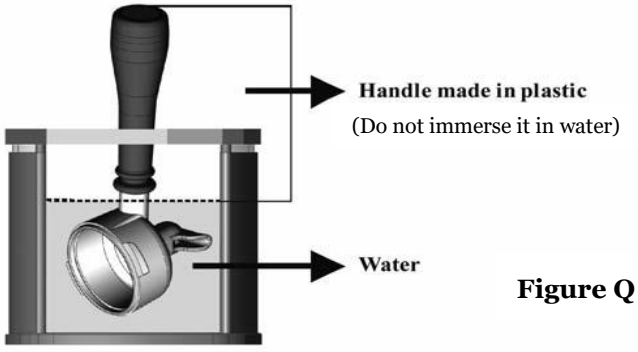


Figure Q

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.

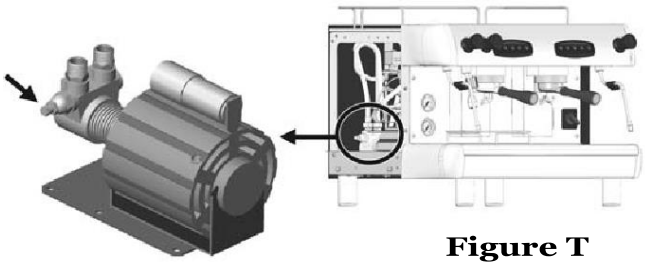


Figure T

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.

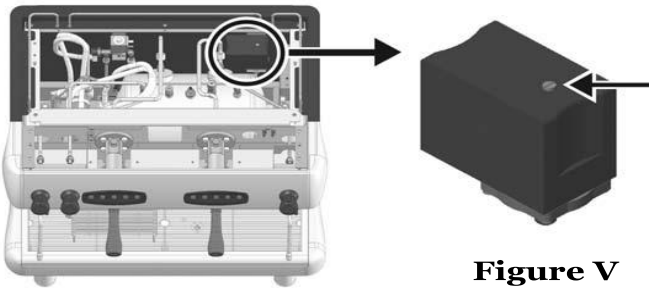


Figure V

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.	● Water level probe not functioning properly. ● Water intake solenoid is out of order. ● Input water flow has been interrupted.	● Make sure that the water valve is turned on and there is water flowing into machine. ● Turn off machine. ● Restart after 3 seconds. ● Turn water supply on.
All lights on ONE control panel flash	● No water output from brewing group. ● Brewing for a long time without reaching setup value.	● Coffee grounds are too fine. ● Water intake solenoid is out of order. ● Flow meter is out of order.	● Adjust fineness of coffee grinds. ● Turn off machine. Restart after 3 seconds. ● Press any key to eliminate the breakdown signal, and notify qualified service technician.

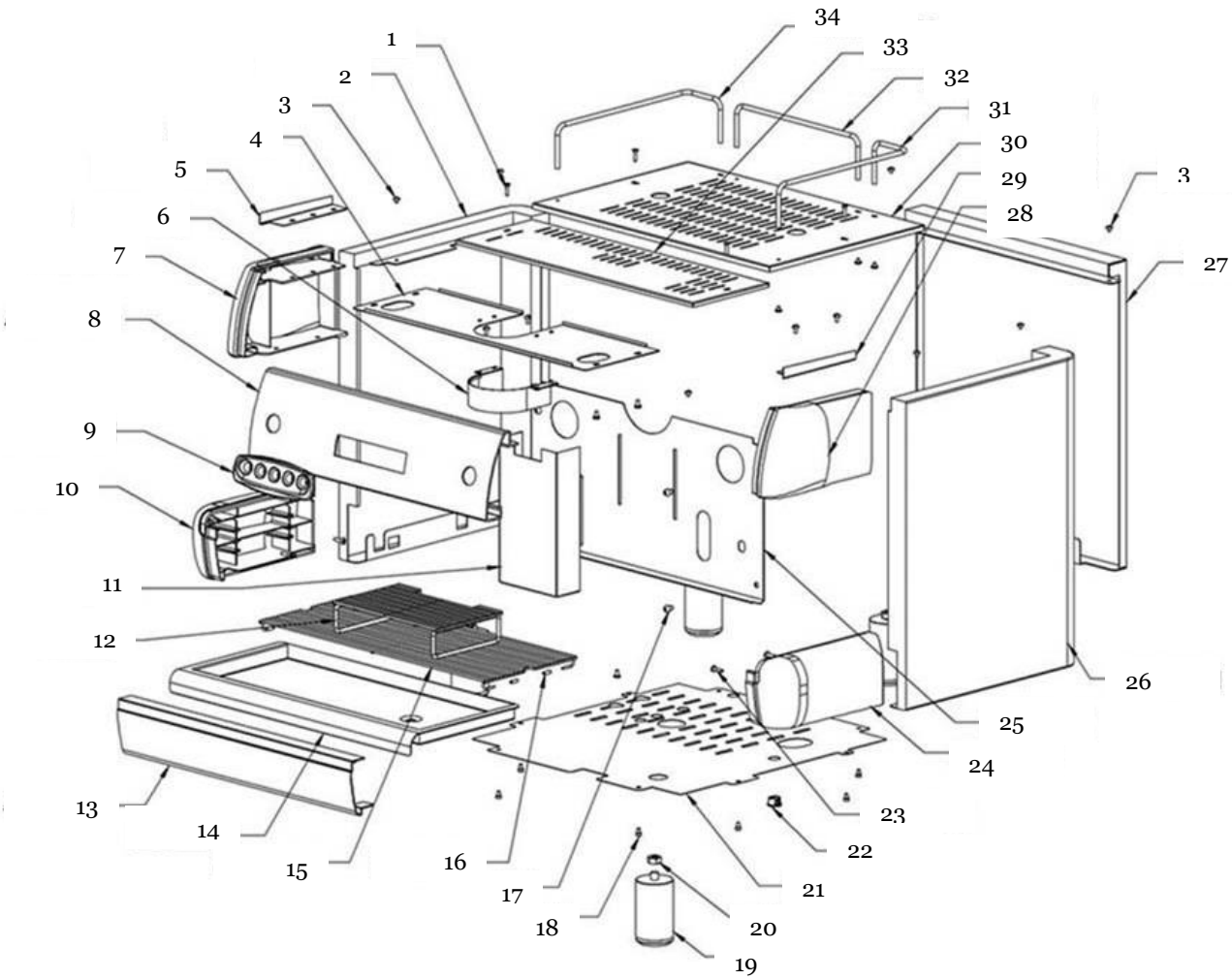
Note: Wait at least 3 seconds to restart the machine after turning it off to ensure previous error stored in memory is cleared.

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

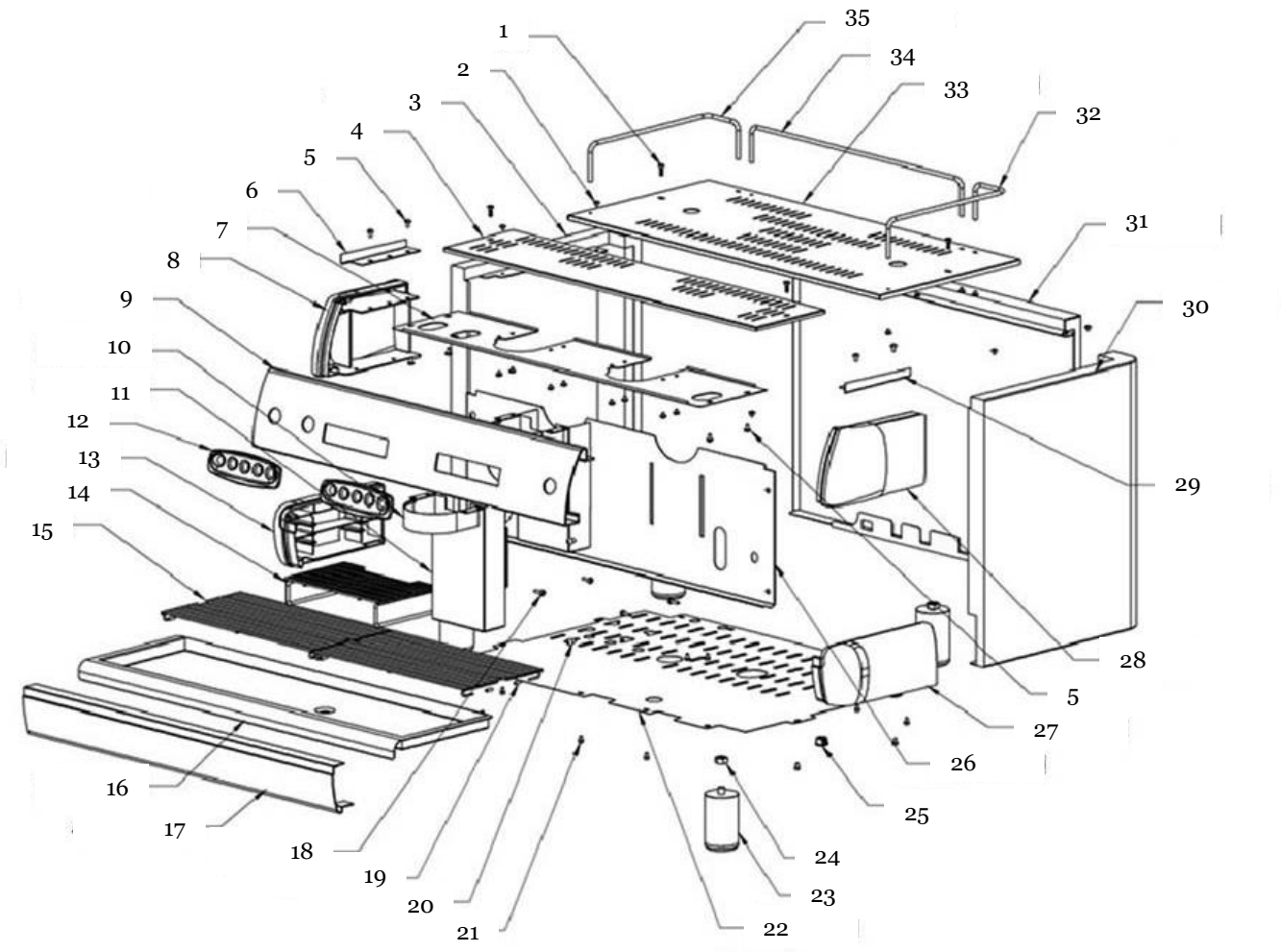
Body Parts VENEZIA1-110, VENEZIA1-220



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

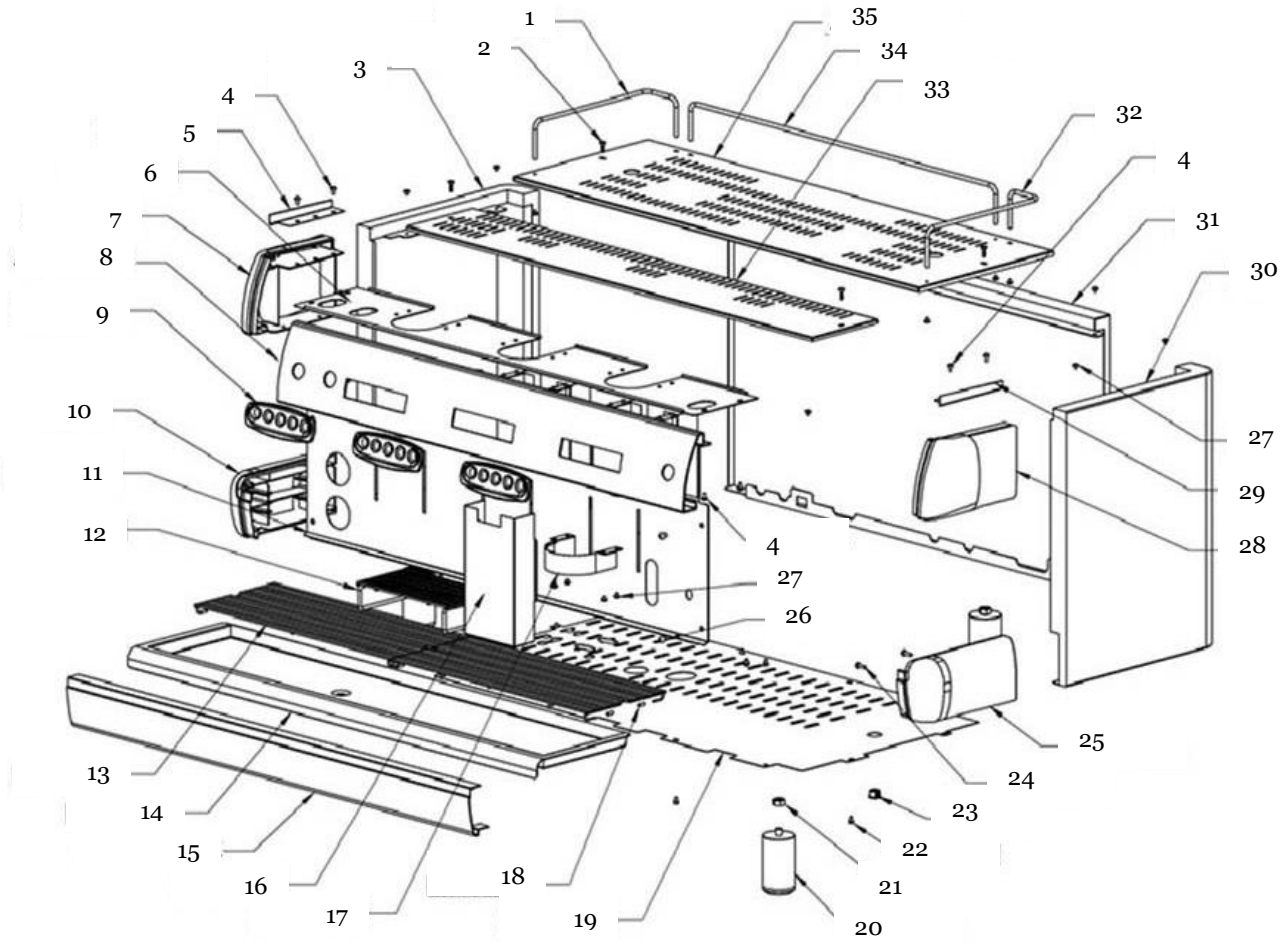
Body Parts VENEZIA2-220



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

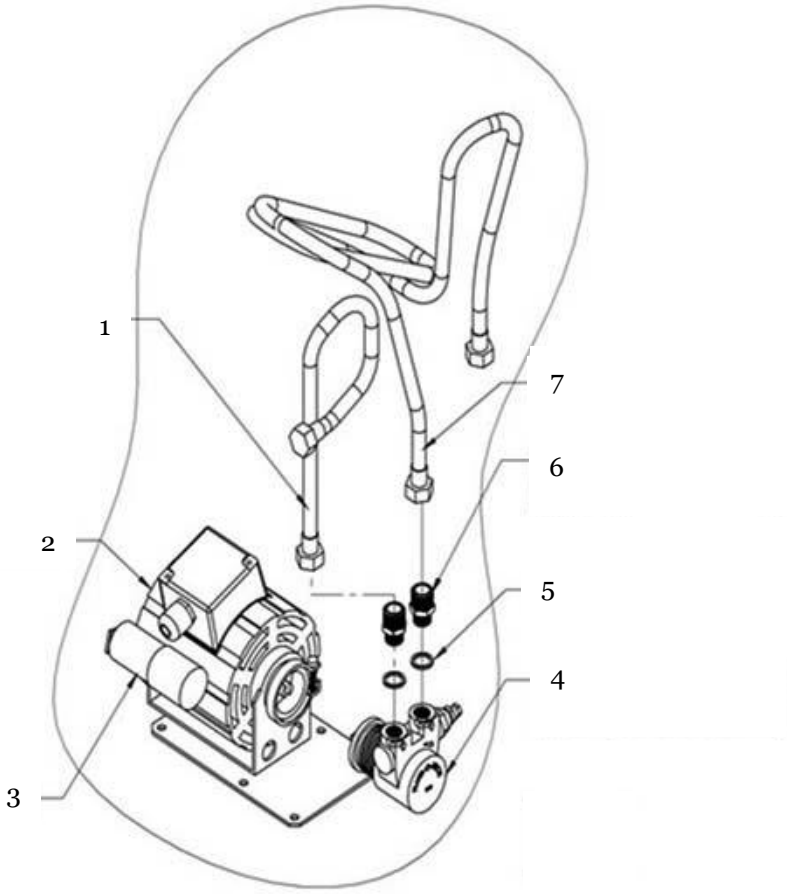
Body Parts VENEZIA3-220



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

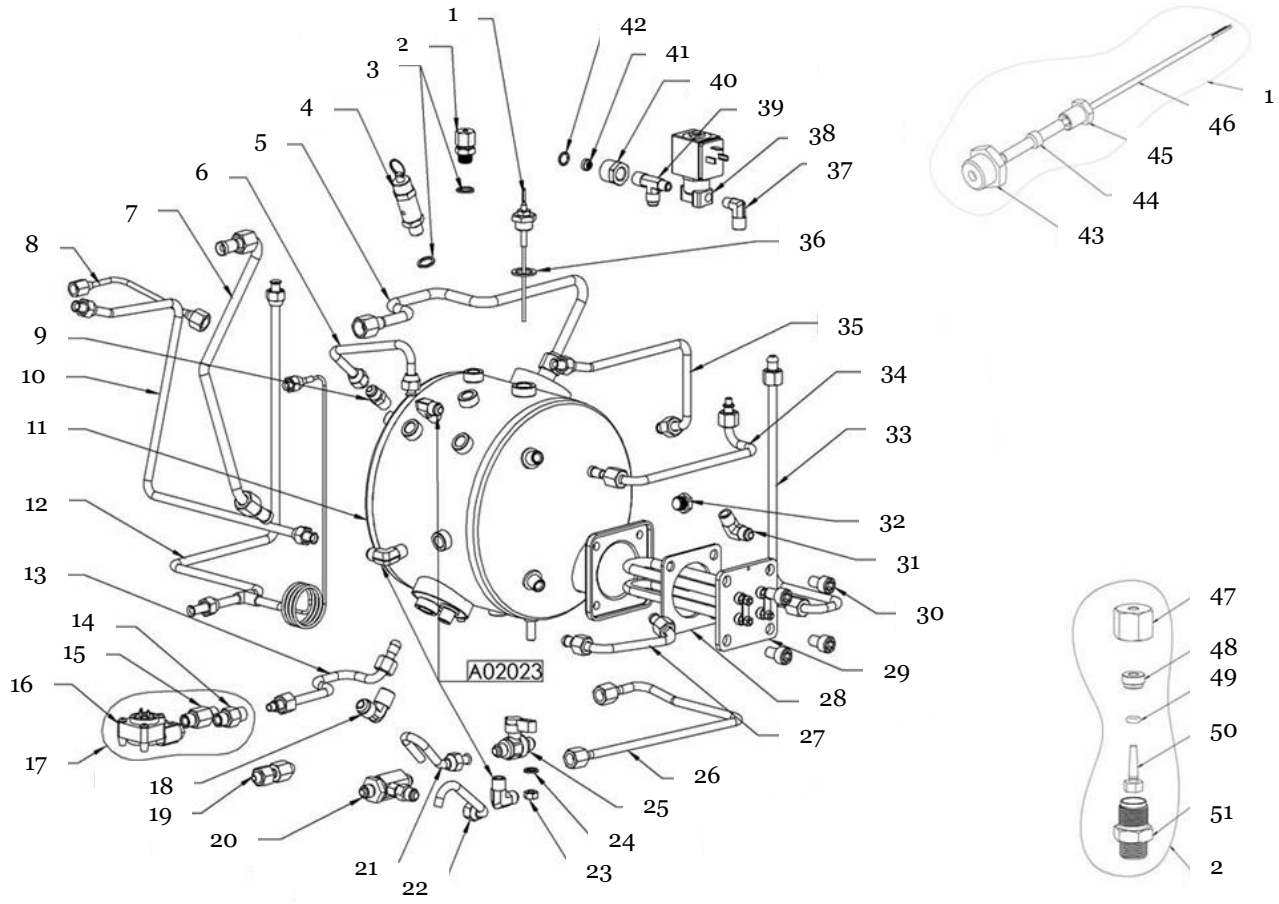
Motor Part Assembly



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

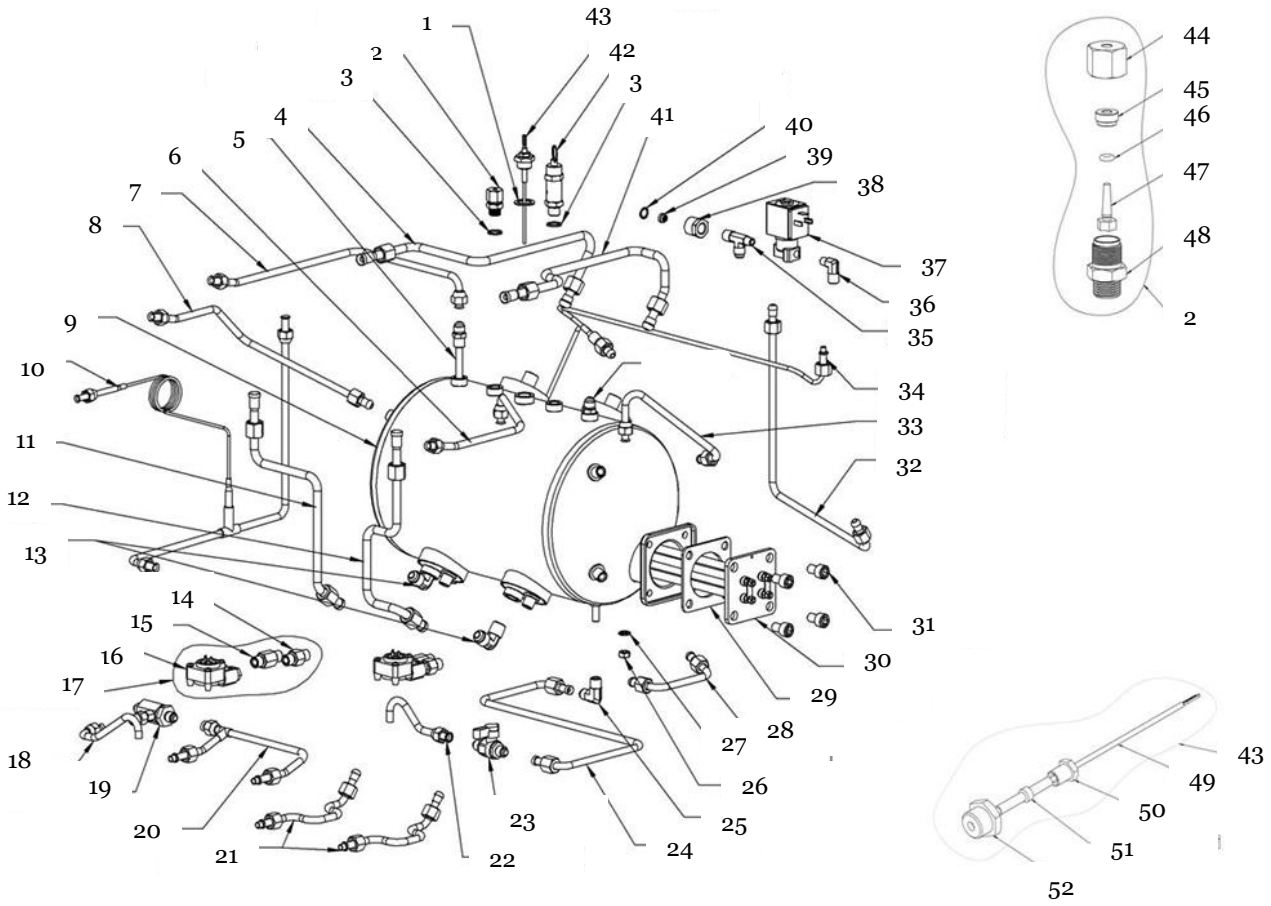
Boiler Hydraulic Circuit Venezia1



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 PS/1/4*PS1/4*L33.5	39		BRASS CONNECTOR PT1/4*1/2-20UNF*1/2-20UNF
15		BRASS FITTING PS/1/4*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

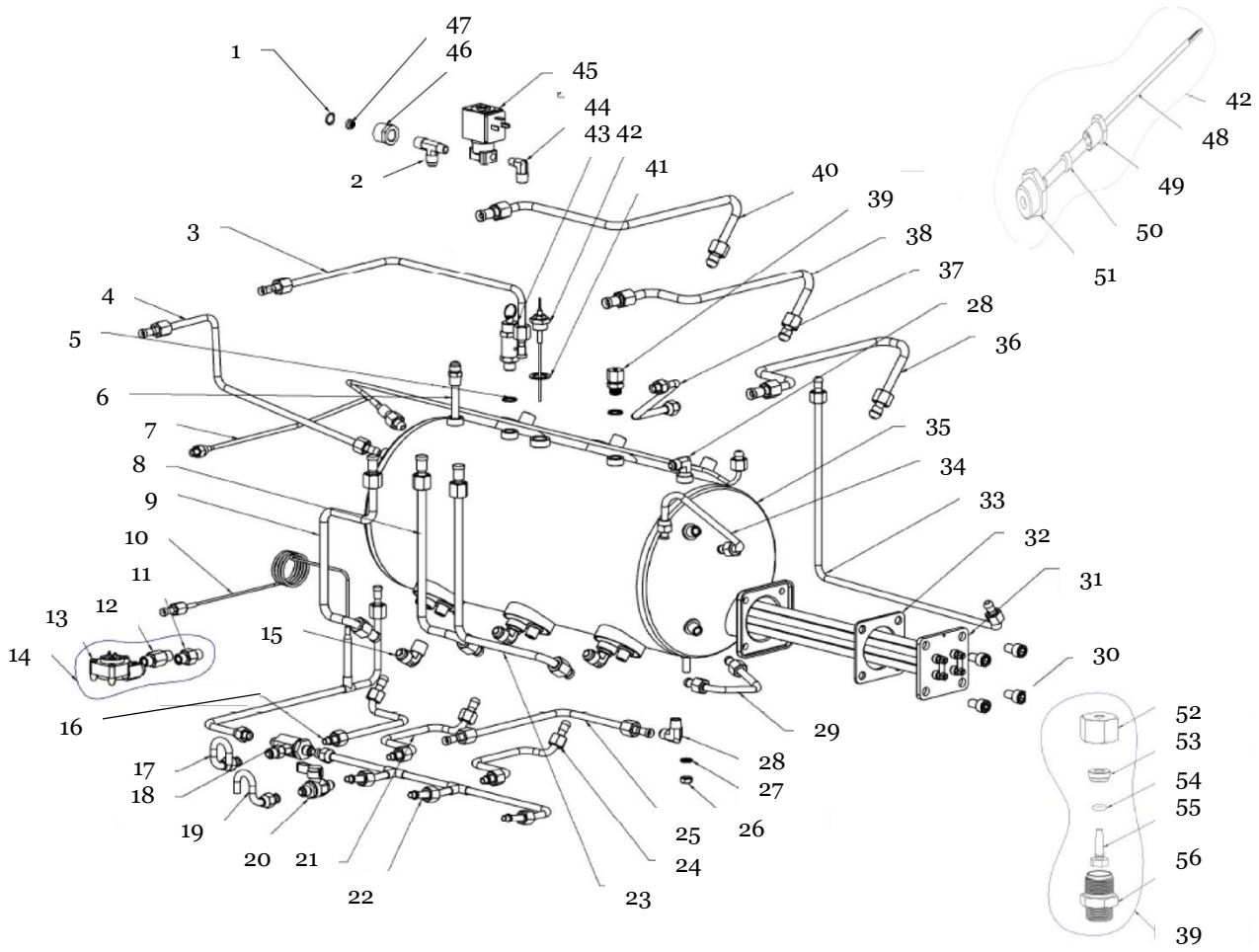
Boiler Hydraulic Circuit Venezia2



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 PS/1/4*PS1/4*L33.5	40		NBR O RING
15		BRASS FITTING PS/1/4*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

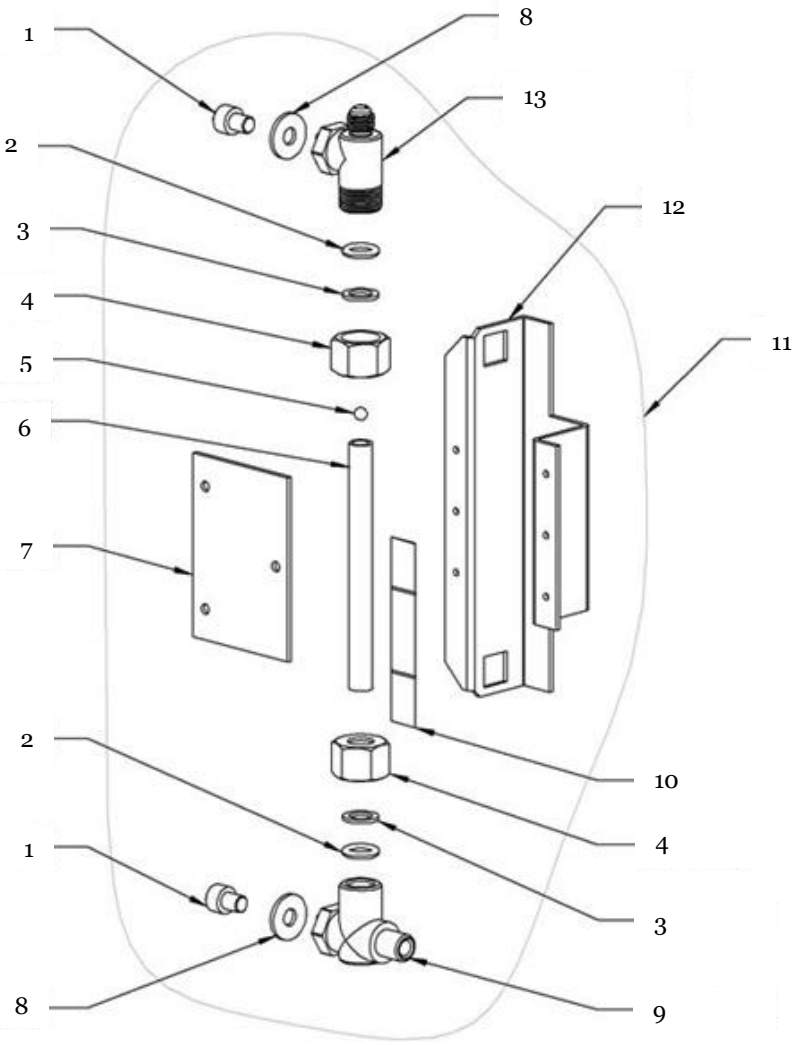
Boiler Hydraulic Circuit Venezia3



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 PS/1/4*PS1/4*L33.5	39		ANTI-EDDY VALVE V.A.R.
12		BRASS FITTING PS/1/4*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

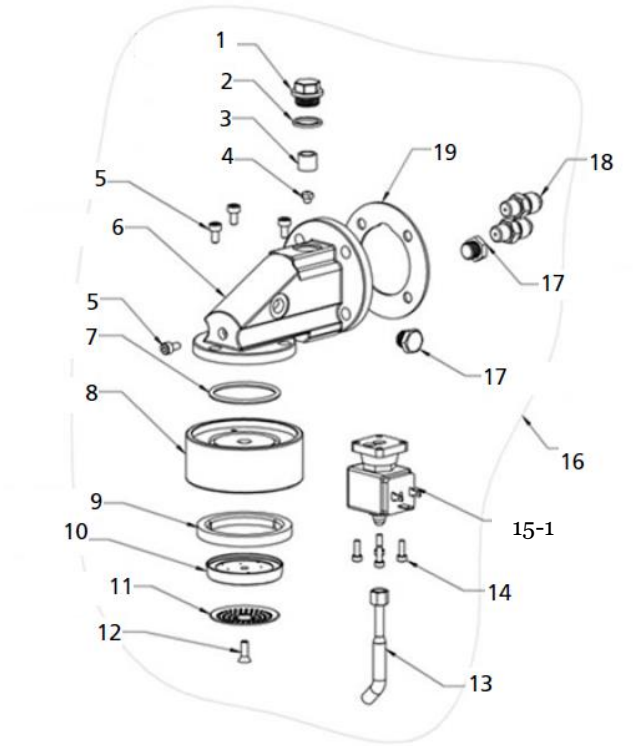
Water Level Assembly



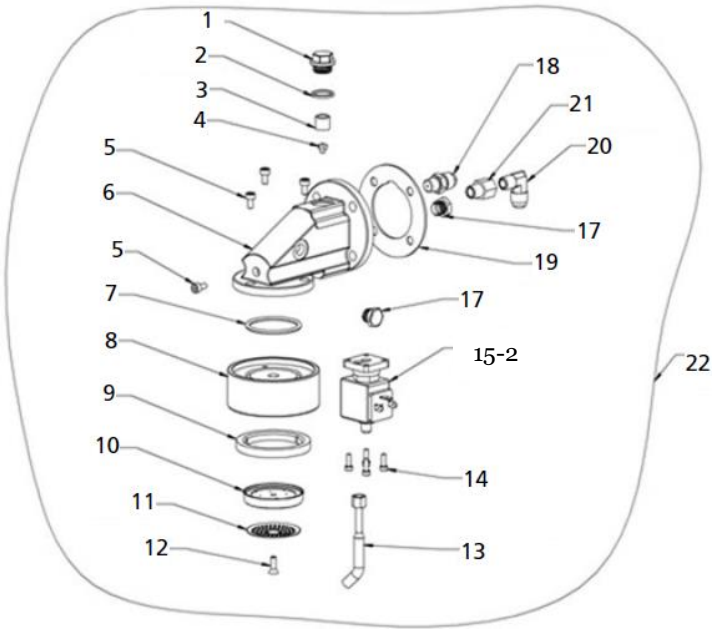
Item	Part #	Description
1		HEX SCREW (M8*10)
2		SIGHT GLASS RUBBER GASKET 10.69*ψ 3.5
3		COPPER SEAL
4		BRASS NUT
5		LEVEL-INDICATING BALL
6		SIGHT GLASS
7		PC PANNEL
8		WASHER (M8*3t)
9		LAVEL CONNECTOR (LOWER)
11		WATER LEVEL ASSEMBLY
12		SIGHT GLASS REAR COVER
13		LEVEL CONNECTOR (UPPER)

Parts Diagram

Distribution Group Assembly



Venezia 1-110V/220V

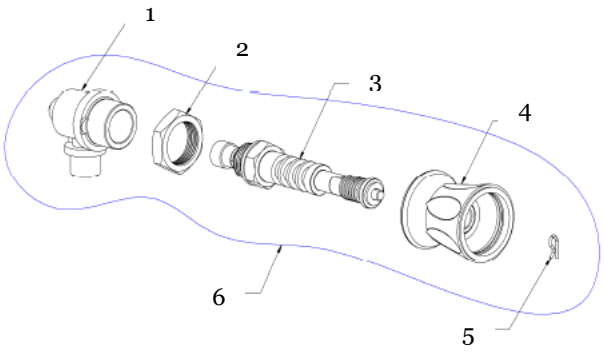


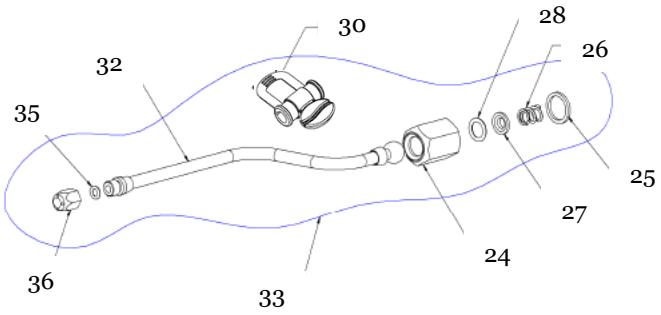
Venezia 2, Venezia 3

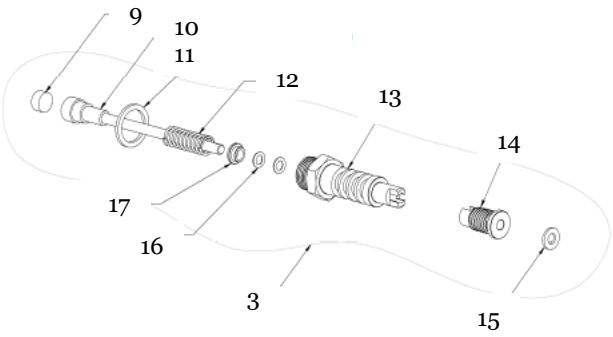
Item	Part #	Description	Item	Part #	Description
1		DISTRIBUTION GROUP CAP	13		PRESSURE RELEASE DRAIN TUBE
2		TEFLON GASKET D22*d18*2.0	14		HEX SCREW M4*12
3		GROUP FILTER ST.STEEL D13.8*d10.5*11.5	15-1		ODE GROUP SOLENOID VALVE COIL 110V
4		HEX NOZZLE	15-2		ODE GROUP SOLENOID VALVE COIL 208~240V
5		STAINLESS 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 M5*15			

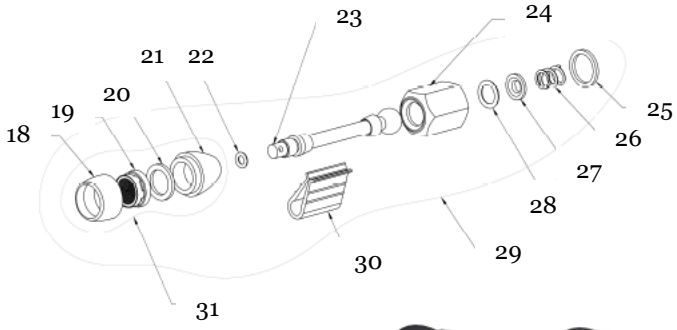
Parts Diagram

Water and Steam Assembly





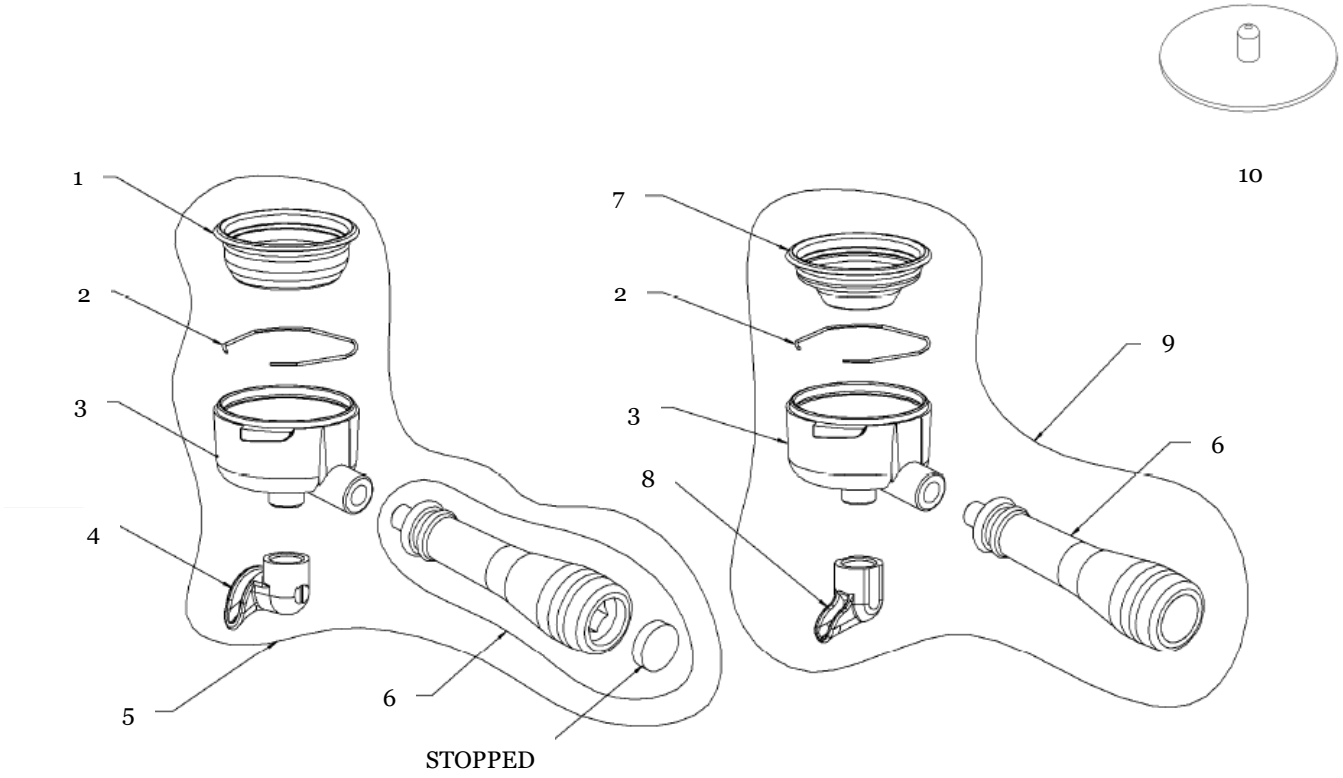




Item	Part #	Description	Item	Part #	Description
1		TAP BODY	19		EXTERNAL SPRAYER
2		BRASS NUT	20		SILICON GASKET
3		WATER/STEAM TAP UNIT	21		HOT WATER SPRINKLE-NOZZLE (UPPER)
4		AS KNOB	22		SI-O-RING
5		R STEEL CIRCLIP	23		HOT WATER TUBE KIT
6		WATER STEAM TAP ASSEMBLY	24		NUT PIPE STEAM FOR SPRING
7		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

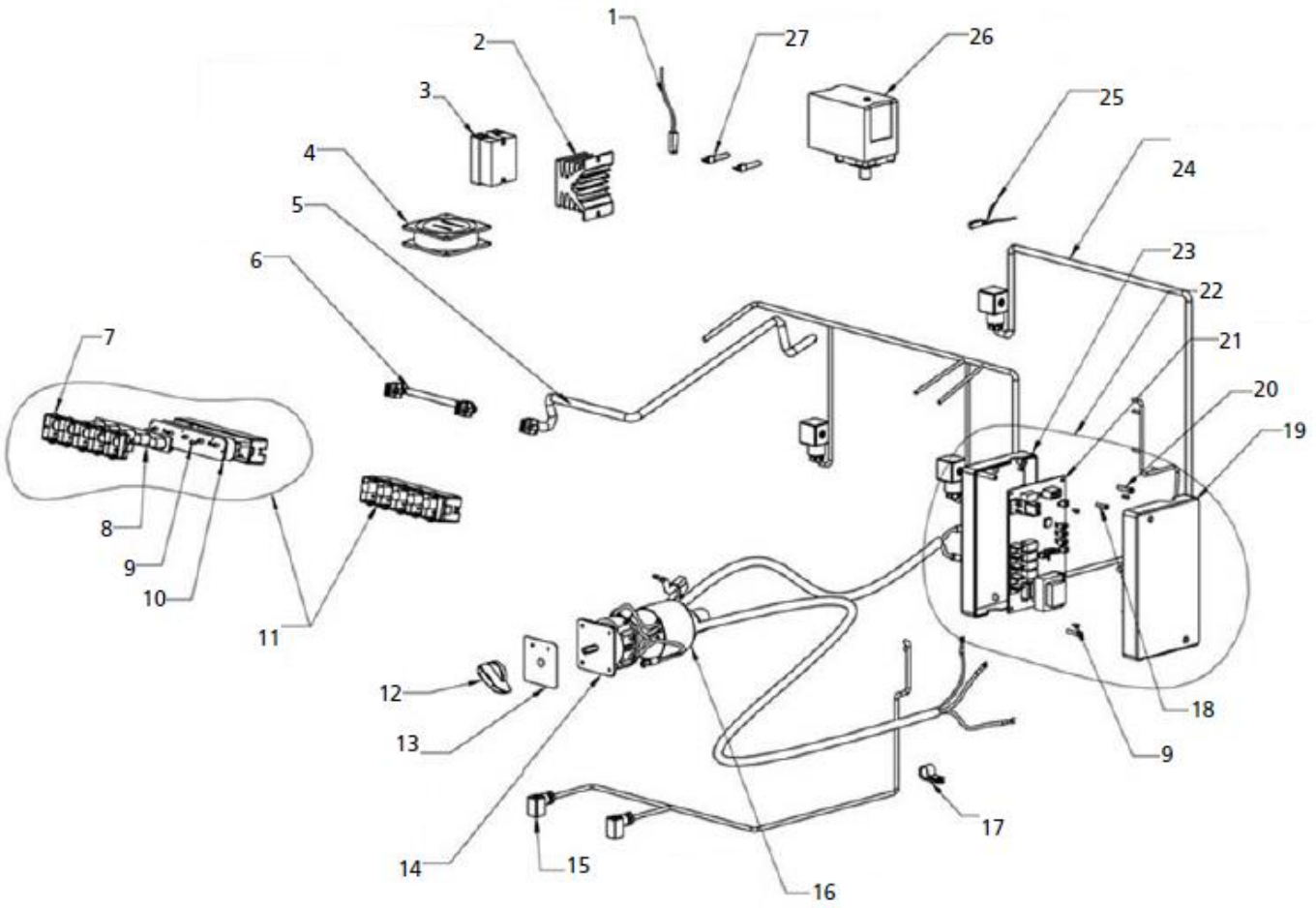
Portafilter Assembly



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

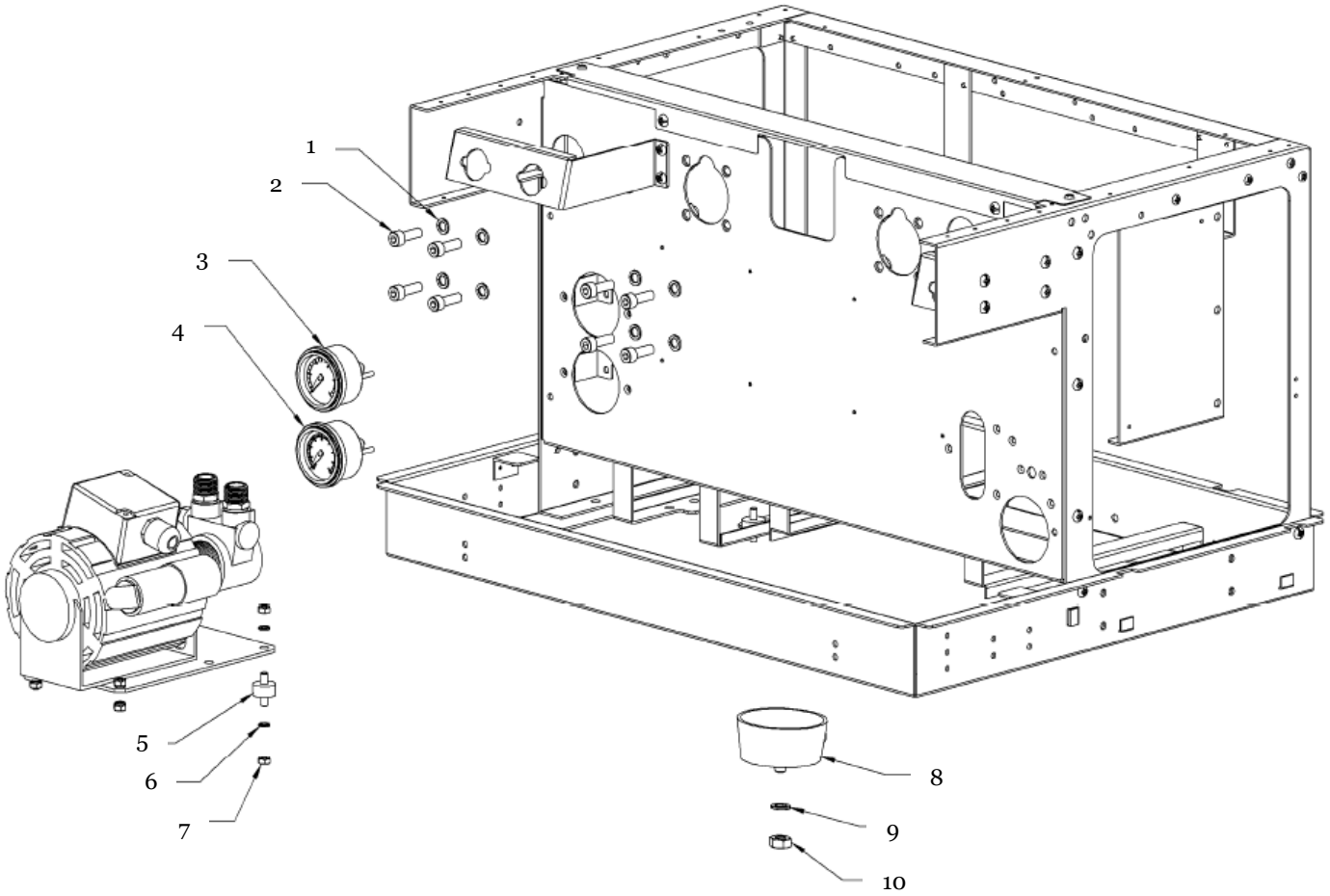
Electrical System Assembly



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

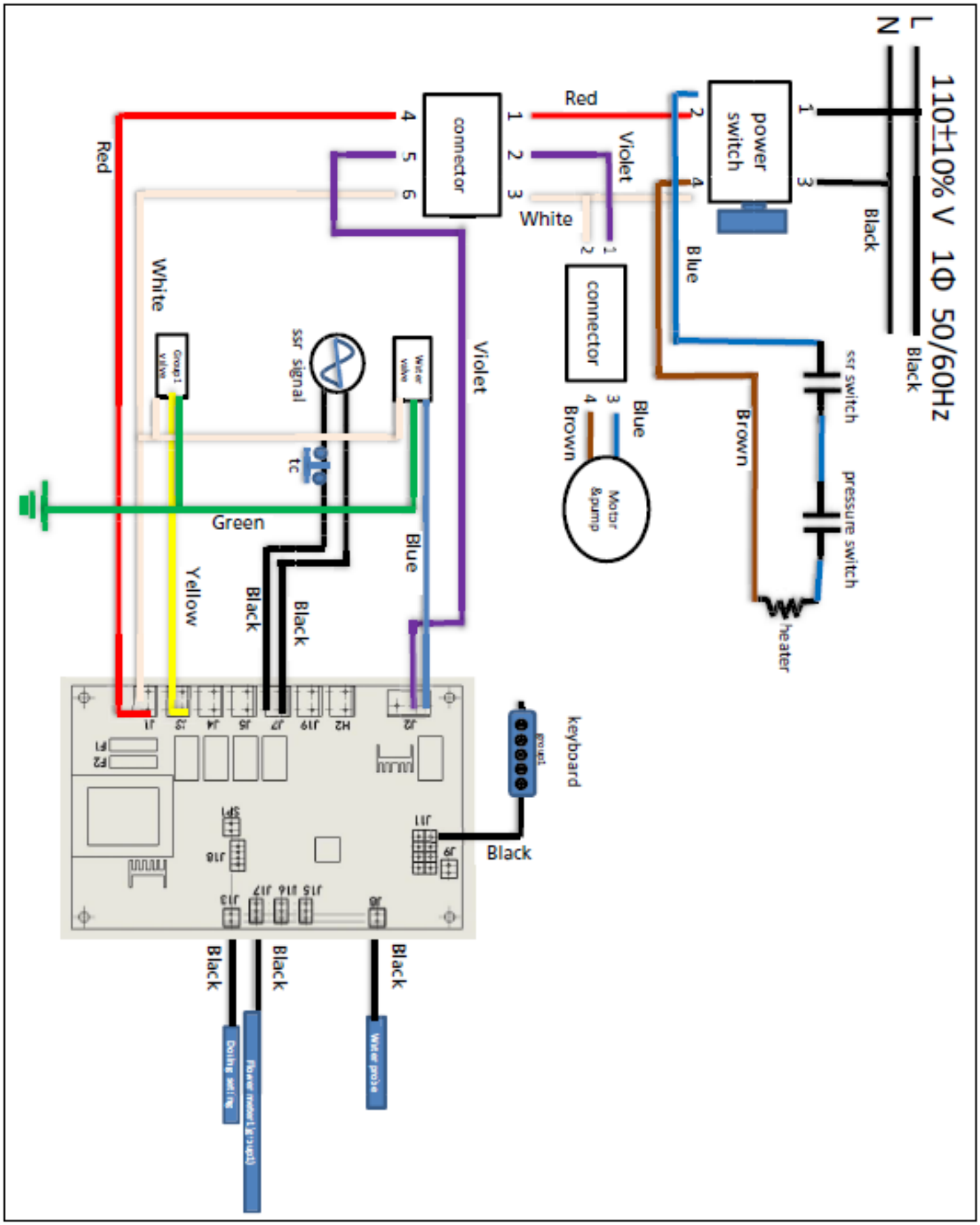
Other Components



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

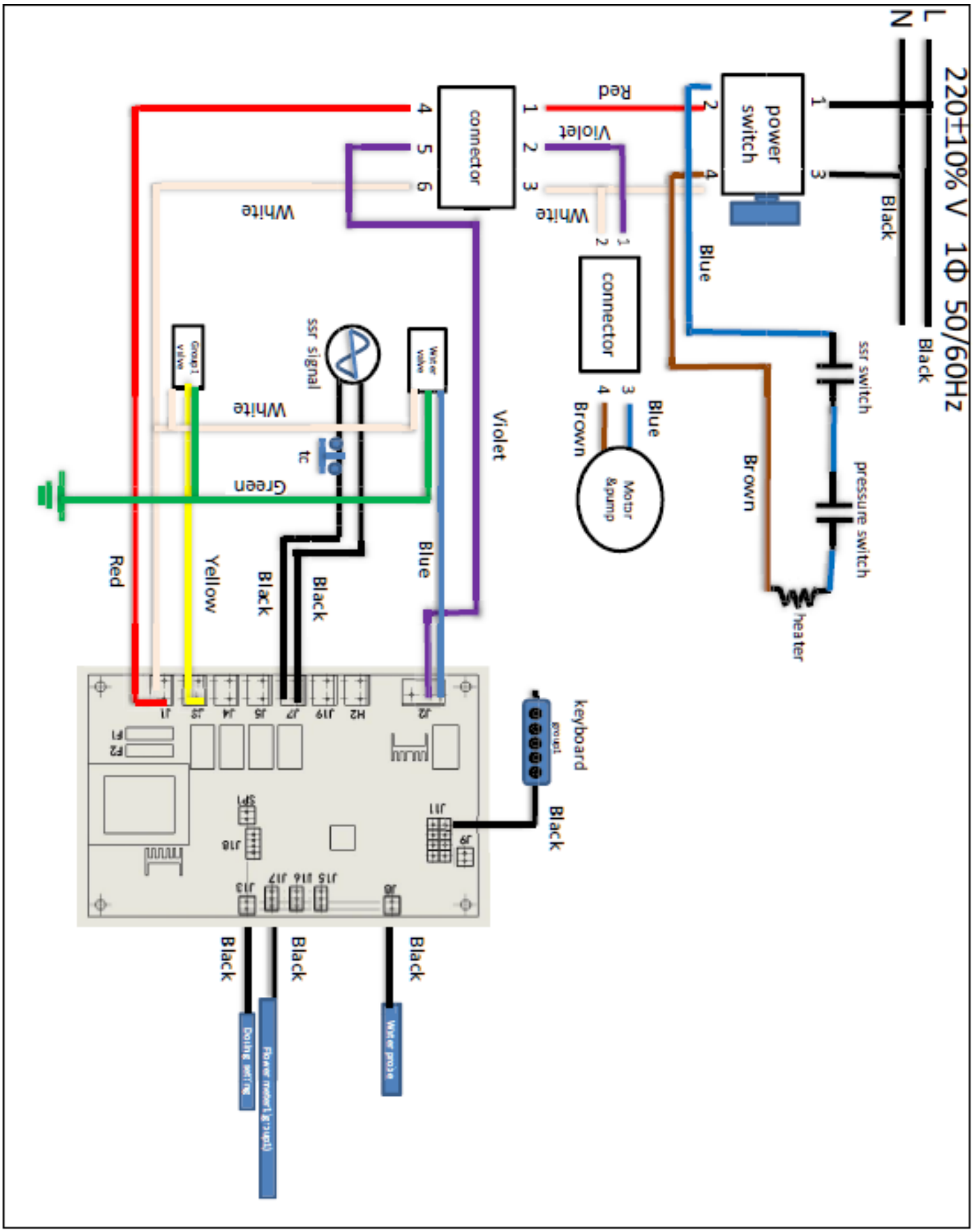
Wiring Diagram

Venezia1 110V



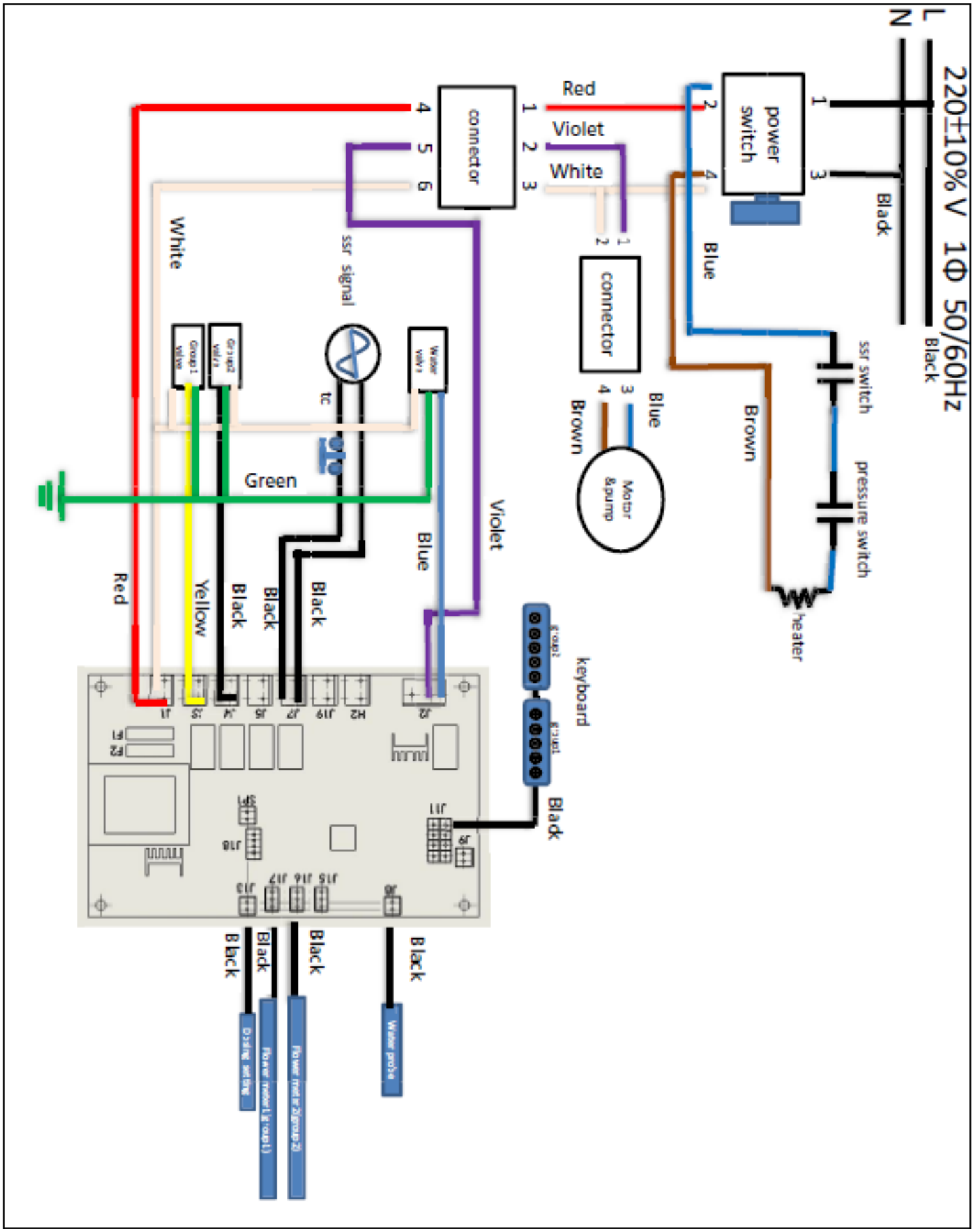
Wiring Diagram

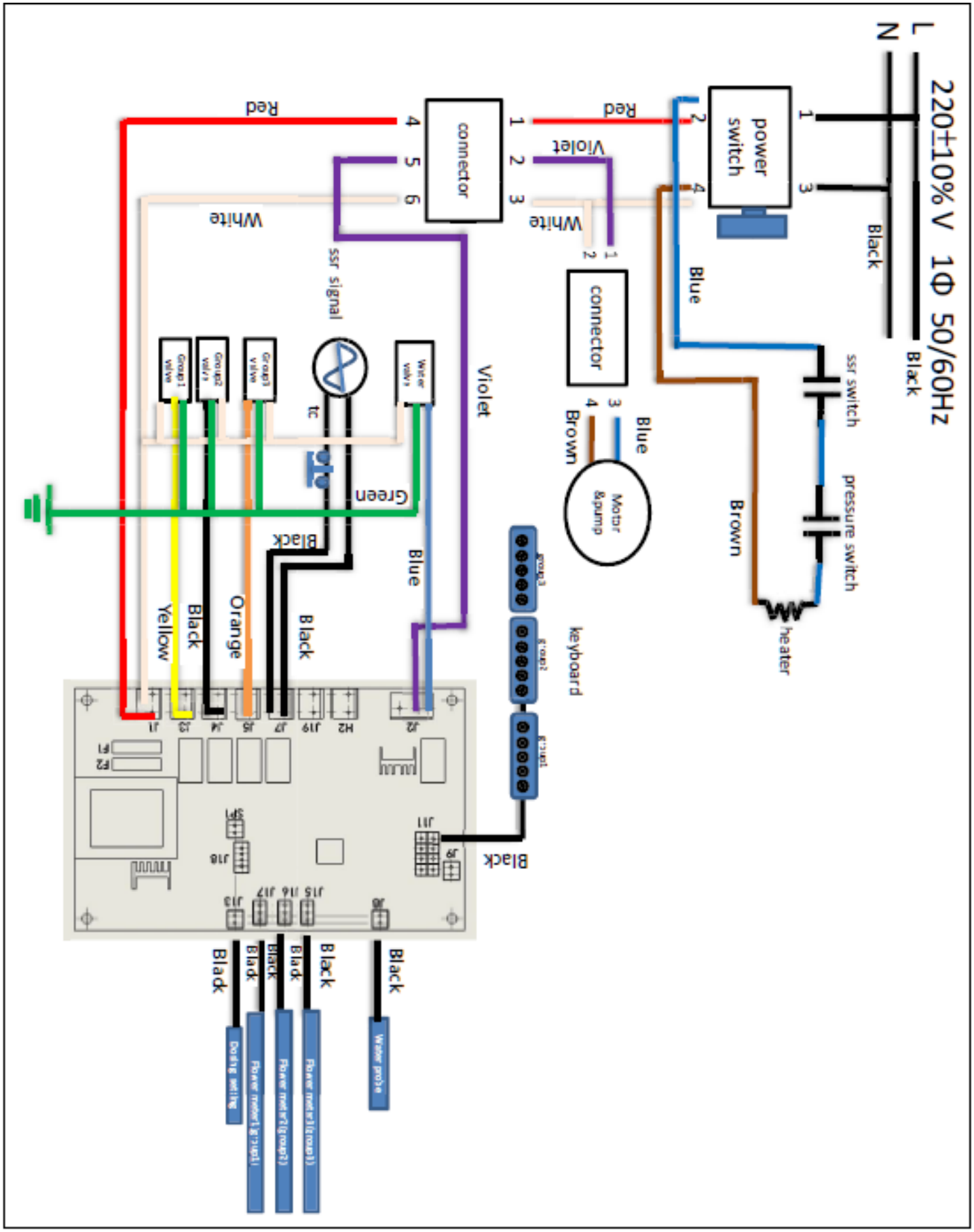
Venezia1 220V



Wiring Diagram

Venezia2 220V



Wiring Diagram

Venezia3 220V