Congratulations,

By purchasing the **APPIA II** you have made an excellent choice.

The purchase of a professional espresso coffee-maker involves various elements of selection: the name of the manufacturing firm, the machine’s specific functions, its technical reliability, the option of immediate and suitable servicing, its price. You certainly evaluated all these factors and then made your choice: the **APPIA II** model.

We think you have made the best choice and after every coffee and cappuccino you will be able to assess this.

You will see how practical, convenient and efficient working with **APPIA II** is.

If this is the first time you have bought a **Nuova Simonelli** coffee machine, welcome to high quality coffee-making; if you are already a customer of ours, we feel flattered by the trust you have shown us.

Thanks of the preference.

With best wishes,

**Nuova Simonelli S.p.a.**
TECHNICAL CHARACTERISTICS

<table>
<thead>
<tr>
<th></th>
<th>1 Group 110V</th>
<th>1 Group 220V</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>NET WEIGHT</strong></td>
<td>35 kg</td>
<td>35 kg</td>
</tr>
<tr>
<td></td>
<td>77 lb</td>
<td>77 lb</td>
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<tr>
<td><strong>GROS WEIGHT</strong></td>
<td>43 kg</td>
<td>43 kg</td>
</tr>
<tr>
<td></td>
<td>94.8 lb</td>
<td>106 lb</td>
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<tr>
<td><strong>POWER</strong></td>
<td>1700 W</td>
<td>1700 W</td>
</tr>
<tr>
<td></td>
<td>2000 W</td>
<td>2000 W</td>
</tr>
<tr>
<td><strong>DIMENSIONS</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>A 400 mm</td>
<td>A 400 mm</td>
<td>A 400 mm</td>
</tr>
<tr>
<td></td>
<td>A 15.74&quot;</td>
<td>A 15.74&quot;</td>
</tr>
<tr>
<td>B 310 mm</td>
<td>B 310 mm</td>
<td>B 310 mm</td>
</tr>
<tr>
<td></td>
<td>B 12.2&quot;</td>
<td>B 12.2&quot;</td>
</tr>
<tr>
<td>C 545 mm</td>
<td>C 545 mm</td>
<td>C 545 mm</td>
</tr>
<tr>
<td></td>
<td>C 21.46&quot;</td>
<td>C 21.46&quot;</td>
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<tr>
<td>D 360 mm</td>
<td>D 360 mm</td>
<td>D 370 mm</td>
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<td></td>
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<td>E 530 mm</td>
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<tr>
<td></td>
<td>E 20.86&quot;</td>
<td>E 20.86&quot;</td>
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<tr>
<td>F 180 mm</td>
<td>F 180 mm</td>
<td>F 180 mm</td>
</tr>
<tr>
<td></td>
<td>F 7 1/4&quot;</td>
<td>F 7 1/4&quot;</td>
</tr>
</tbody>
</table>

APPRIA II
APPIA II
1. **DESCRIPTION APPIA II V - S**

![Diagram of the coffee machine with labels](image)

**KEY**

1. Select buttons
2. Delivery buttons
3. Steam lever
4. Steam nozzle
5. Filter holder
6. Optical level
7. Adjustable foot
8. Pressure gauge
9. Hot water nozzle
10. Rating plate

**Fig. 1**
# 1.1 ACCESSORIES LIST

<table>
<thead>
<tr>
<th>CODE</th>
<th>DESCRIPTION</th>
<th>QUANTITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>A01</td>
<td>Filling tube ½”</td>
<td>1</td>
</tr>
<tr>
<td>A02</td>
<td>Waste pipe Ø 25 mm - L 150 cm + sleeve</td>
<td>1</td>
</tr>
<tr>
<td>A03</td>
<td>Filter-holder</td>
<td>2</td>
</tr>
<tr>
<td>A04</td>
<td>Double filter</td>
<td>1</td>
</tr>
<tr>
<td>A05</td>
<td>Single filter</td>
<td>1</td>
</tr>
<tr>
<td>A06</td>
<td>Blind filter</td>
<td>1</td>
</tr>
<tr>
<td>A07</td>
<td>Spring</td>
<td>1</td>
</tr>
<tr>
<td>A08</td>
<td>Double delivery spout</td>
<td>1</td>
</tr>
<tr>
<td>A09</td>
<td>Single delivery spout</td>
<td>1</td>
</tr>
<tr>
<td>A10</td>
<td>Coffee presser</td>
<td>1</td>
</tr>
</tbody>
</table>
2.  **SAFETY PRESCRIPTION**

This book is an integral and essential part of the product and must be given to the user. Read this book carefully. It provides important information concerning safety of installation, use and maintenance. Save it carefully for future reference.

After unpacking, make sure the appliance is complete. In case of doubts, do not use the appliance, but consult a qualified technician. Packaging items which are potentially dangerous (plastic bags, polystyrene foam, nails, etc.) must be kept out of children's reach and must not be disposed of in the environment.

**RISK OF POLLUTION**

The device needs to be supplied with water that is suitable for human consumption and compliant with the regulations in force in the place of installation. The installation engineer needs confirmation from the owner/manager of the system that the water complies with the requirements and standards stated above.

In particular you must ensure that the size of the wiring cables is sufficient to absorb power input. The use of adapters, multiple sockets or extensions is strictly forbidden. If they prove necessary, call a fully qualified electrician.

Before connecting the appliance make sure the rating plate data correspond with the mains. This plate is on the front panel at the top right hand side of the appliance. The appliance must be installed by qualified technicians in accordance with current standards and manufacturer's instructions. The manufacturer is not liable for any damage caused due to failure to ground the system. For the electrical safety of the appliance, it is necessary to equip the system with the proper grounding. This must be carried out by a qualified electrician who must ensure that the electric power of the system is sufficient to absorb the maximum power input stated on the plate.

When installing the device, it is necessary to use the parts and materials supplied with the device itself. Should it be necessary to use other parts, the installation engineer needs to check their suitability for use in contact with water for human consumption.

The machine must be installed in compliance with the local health standards in force for plumbing systems. Therefore, contact an authorized plumber.

The device needs to be supplied with water that is suitable for human consumption and compliant with the regulations in force in the place of installation. The installation engineer needs confirmation from the owner/manager of the system that the water complies with the requirements and standards stated above.

This appliance must only be used as described in this handbook. The manufacturer shall not be liable for any damage caused due to improper, incorrect and unreasonable use.

This appliance is not suitable for use by children or persons with reduced physical, sensory or mental capabilities, or by persons with a lack of experience or knowledge, unless supervised or given instructions.
At the end of installation, the device is switched on and taken to rated operating conditions, leaving it in a state in which it is “ready for operation”. The device is then switched off and the whole hydraulic circuit is bled of the first lot of water in order to remove any initial impurities. The device is then refilled and taken to rated operating conditions.

reaching the “ready for operation” condition, the following dispensing operations are carried out:
- 100% of the coffee circuit through the coffee dispenser (for more than one dispenser, this is divided equally);
- 100% of the hot water circuit through the water dispenser (for more than one dispenser, this is divided equally);
- opening of each steam outlet for 1 minute.

At the end of installation, it is good practice to draw up a report of the operations.

The maximum and minimum storage temperatures must fall within a range of [-5, +50]°C.

The operating temperature must be within the range of [+5, +35]°C.

Basic rules must be observed when using any electric appliance. In particular:
- do not touch the appliance when hands or feet are wet;
- do not use the appliance when barefoot;
- do not use extensions in bath or shower rooms;
- do not pull the supply cord out of the socket to disconnect it from the mains;
- do not leave the appliance exposed to atmospheric agents (rain, sun, etc.);
- do not let the appliance be used by children, unauthorised staff or staff who have not read and fully understood the contents of this handbook.

Before servicing the appliance, the authorised technician must first switch off the appliance and remove the plug.

For all cleaning operations comply exclusively with the instructions given in this booklet.

If the appliance breaks down or fails to work properly, switch it off. Any intervention is strictly forbidden. Contact qualified experts only. Repairs should only be made by the manufacturer or authorized service centres. Only original spare parts must be used. Failure to observe the above, could make the appliance unsafe.
Do not dispose of the machine in the environment: to dispose of the machine, use an authorised centre, or contact the manufacturer for relative information.

To avoid dangerous overheating, make sure the supply cord is fully uncoiled.

Do not obstruct the extraction and/or dissipator grids, especially of the cup warmer.

The user must not replace the appliance supply cord. If the cord is damaged, switch off the appliance and have a qualified technician change the cord.

If no longer using the appliance, we recommend making it inoperative; after removing the plug from the mains electricity, cut the power supply cable.

For installation, the qualified electrician must fit an omnipolar switch in accordance with the safety regulations in force and with 3 (0,12) or more mm (in) between contacts.

Use the steam nozzle with care and never place hands below the jet of steam. Do not touch the nozzle immediately after use.

Do not touch the nozzle immediately after use.

We remind you that before carrying out any installation, maintenance, unloading or adjustment operations, the qualified operator must put on work gloves and protective footwear.

The maximum noise disturbance level is lower than 70db.

If the pipe connecting to the mains water is replaced the old pipe must never be re-used.

The symbol of the crossed large rubbish container that is present on the machine points out that the product at the end of its life cycle must be collected separately from the other wastes. The user for this reason will have to give the equipment that got to its life cycle to the suitable separate waste collection centres of electronic and electrotechnical wastes, or to give it back to the seller or dealer when buying a new equipment of equivalent type, in terms of one to one. The suitable separate waste collection for the following sending of the disused equipment to recycling, the dealing or handling and compatible environment disposal contributes to avoid possible negative effects on the environment and on the people’s health and helps the recycling of the materials the machine is composed of. The user’s illegal disposal of the product implies the application of administrative fines as stated in Law Decree n.22/1997” (article 50 and followings of the Law Decree n.22/1997).
3. TRANSPORT AND HANDLING

3.1 MACHINE IDENTIFICATION

Always quote the machine serial number in all communications to the manufacturer, Nuova Simonelli.

![Machine Identification Card]

3.2 TRANSPORT

The machine is transported on pallets which also contain other machines - all boxed and secured to the pallet with supports.

Prior to carrying out any transport or handling operation, the operator must:

- put on work gloves and protective footwear, as well as a set of overalls which must be elasticated at the wrists and ankles.
- The pallet must be transported using a suitable means for lifting (e.g., forklift).

3.3 HANDLING

CAUTION

RISK OF IMPACT OR CRASHING

During all handling operations, the operator must ensure that there are no persons, objects or property in the handling area.

The pallet must be slowly raised to a height of 30 cm (11.8 in) and moved to the loading area. After first ensuring that there are no persons, objects or property, loading operations can be carried out.

Upon arrival at the destination and after ensuring that there are no persons, objects or property in the unloading area, the proper lifting equipment (e.g. forklift) should be used to lower the pallet to the ground and then to move it (at approx. 30 cm (11.8 in) from ground level), to the storage area.

CAUTION

RISK OF IMPACT OR CRASHING

Before carrying out the following operation, the load must be checked to ensure that it is in the correct position and that, when the supports are cut, it will not fall.

The operator, who must first put on work gloves and protective footwear, will proceed to cut the supports and to storing the product. To carry out this operation, the technical characteristics of the product must be consulted in order to know the weight of the machine and to store it accordingly.
4. **INSTALLATION AND PRELIMINARY OPERATIONS**

After unpacking, assess that the machine and its accessories unit are complete, then proceed as follows:

- place the machine so that it is level on a flat surface;
- assemble its supporting feet by inserting the insert into the cylindrical unit;
- twist the rubber foot into the screw thread inside the unit;
- screw the whole assembled unit into the allotted setting for the machine’s adjustable feet;
- level the machine by regulating the adjustable feet;

**NOTE:** the unit grooves have to face upwards, as shown in the following illustration.

It is advisable to install a softener (1) and then a mesh filter (2) on the external part of the plumbing system, during preliminaries and after levelling the machine.

In this way impurities like sand, particles of calcium, rust etc will not damage the delicate graphite surfaces and durability will be guaranteed.

Following these operations, connect the plumbing systems as illustrated in the following figure.

**WARNING**

Recommended mains pressure for the water is [2.3] bar.

**WARNING**

Avoid throttling in the connecting tubes. Assess that the drain pipe (3) is able to eliminate waste.

**KEY**
1 Softener  
2 Mesh filter  
3 Drain Ø 50 mm

**NOTE:** For a correct functioning of the machine the water works pressure must not exceed 4 bars. Otherwise install a pressure reducer upstream of the softener; the internal diameter of water entrance tube must not be less than 6mm (3/8").

**NOTE:** It is advisable to install a softener (1) and then a mesh filter (2) on the external part of the plumbing system, during preliminaries and after levelling the machine.

In this way impurities like sand, particles of calcium, rust etc will not damage the delicate graphite surfaces and durability will be guaranteed.

Prior to connecting the machine to the electrical mains, assess that the voltage shown on the machine’s data plate corresponds with that of the mains.

**NOTE:** At the start of the day’s activities and in any case, if there are any pauses of more than 8 hours, then it is necessary to change 100% of the water in the circuits, using the relevant dispensers.

**NOTE:** In case of use where service is continuous, make the above changes at least once a week.

The machine must always be protected by an automatic omnipolar switch of suitable power with contact openings of equal distance or more than 3mm.

Nuova Simonelli is not liable for any damage to people or objects due to not observing current security measures.
5. ADJUSTMENTS TO BE MADE BY A QUALIFIED TECHNICIAN ONLY

5.1 PRESSURE SWITCH ADJUSTMENT

**CAUTION**

The adjustments listed here below must ONLY be performed by a Specialist Technical Engineer.

Nuova Simonelli cannot be held liable for any damage to persons or property arising from failure to observe the safety instructions supplied in this manual.

**CAUTION**

ELECTRIC SHOCK HAZARD

Before performing any operation, the specialist technical engineer must first switch off the main switch off and unplug the machine.

To adjust the service pressure of the boiler, thus regulating the water temperature, according to the various functions and needs of the coffee desired, proceed as follows:

- Remove the cup support grill from the upper part of the machine by removing the central screw “A”.

**PRESSURE SWITCH ADJUSTMENT**

- Turn the pressure switch adjustment screw to INCREASE (clockwise) or REDUCE (anticlockwise) pressure.

Advisable pressure: 1 - 1.4 bar (according to the kind of coffee).

**PUMP ADJUSTMENT**

To change the working pressure of the pump and therefore, the coffee extraction pressure, proceed as follows:

- Remove the worktop grid cover;
- Take off the sheet metal guard by unscrewing the two side screws (B) as illustrated in the following figure.

- Turn the pump registration screw, turning it clockwise to INCREASE and counter clockwise to DECREASE the pressure.

Advisable pressure: 9 bar.

- The set pump pressure is shown on the lower part of the gauge.

Once the adjustments have been completed, refit the sheet metal guard into its seating and fix it into place with the two side screws; refit the work surface grille.
6. USE

Before starting to use the appliance, the operator must be sure to have read and understood the safety prescriptions contained in this booklet.

6.1 SWITCHING THE MACHINE ON/OFF

6.1.1 APPIA V

- Plug the machine into the mains socket; the LED of the on switch  will begin to flash.
- Hold down the on switch for 5 seconds.

At this point, the Flash-test will begin; this is where all LEDs are switched on for three seconds, after which the test is complete and the hot water/steam key will switch off.

The fact that the machine is operating is shown by the LED of the on switch and all delivery keys, which remain lit.

![Figure 18]

NOTE: once the auto diagnosis has been completed all the keys are activated.

6.1.2 APPIA S

The machine is fitted with a main switch (A). The fact that the machine is operating is shown by the fact that this switch is set to on. To switch off the machine, move the switch to the off position.

![Figure 19]

6.2 SELECTION CONFIGURATION

Set the desired function on the available keys placed above the filter-holders (see chapter "DESCRIPTION").

![Buttons Key]

1 small coffee  2 small coffees
1 long coffee  2 long coffees
Continuous
6.3 MAKING COFFEE

Unhitch the filter-holder and fill it with one or two doses of ground coffee depending on the filter used.

Press the coffee with the provided coffee presser, dust off any coffee residue from the rim of the filter (this way the rubber gasket will last longer).

Insert the filter in its unit.

Press the desired coffee button:

- 1 small coffee
- 2 small coffees
- 1 long coffee
- 2 long coffees

By starting up the coffee brewing procedure the unit’s pump is activated and the unit’s solenoid valve is opened.

By pressing it, the button will turn on and signal the operation.

NOTE: when in pause, leave the filter-holder inserted in the unit so that it will keep warm. To guarantee the utmost thermic stability during use, the delivery units are thermo-compensated with complete hot water circulation.

6.4 USING STEAM

While using the steam nozzle, you must pay attention to not place your hands beneath it or touch just after it has been used.

To use steam just pull or push the provided lever (Fig. 22).

By pulling it completely the lever will hold a position of maximum delivery; by pushing it, the lever will automatically give way.

The two steam nozzles are articulated to guarantee their easy use.

NOTE: The utilisation of the steam lance must always be preceded by discharging the condensate for at least 2 seconds.

6.5 MAKING CAPPUCINO

To obtain the typical cappuccino foam, immerse the nozzle all the way into a container 1/3 full of milk (preferably cone-shaped). Turn on the steam. Before the milk starts to boil, pull the nozzle slightly up and lightly move it vertically across the surface of the milk. When you have completed the procedure, clean the nozzle carefully with a soft cloth.
6.6 **HOT WATER SELECTION**

CAUTION
RISK OF BURNS OR SCALDING

While using the hot water nozzle, pay careful attention not to place your hands beneath it or touch it just after it has been used.

This nozzle delivers hot water to make tea or herb teas.
Place a container underneath the hot water nozzle and press the switch (S model) or press the hot water select button (V model).

Make sure the button lights up.
Water will be delivered from the hot water nozzle for as long as the set time indicates.

**NOTE:** Hot water can be delivered at the same time as coffee.

6.7 **AUTOSTEAM STEAM NOZZLE WITH TEMPERATURE PROBE (OPTIONAL ON V MODEL ONLY)**

As an optional extra, the machine can be equipped with an Autosteam steam nozzle in place of the hot water nozzle.
On this version, the hot water nozzle is fitted in place of the manual steam nozzle.

The Autosteam steam nozzle can be used to deliver steam to foam milk or heat other liquids.

Place a suitable container with milk or another beverage inside it beneath the Autosteam steam nozzle.

Press the key and make sure that the key lights up. The Autosteam steam nozzle will dispense steam until the liquid reaches the preset temperature (see chapter 7.4 for programming details).

**NOTE:** Hot water can be delivered at the same time as coffee.
7. PROGRAMMING Appia V

7.1 PROGRAMMING DOSES

To access the programming units, proceed as follows:

NOTE: the procedure can be carried out with the machine on.

• To enter into the dosing programme press the dispensing key continuously for 5 seconds.

• The delivery keys will begin to flash.

7.2 PROGRAMMING COFFEE DOSES

To programme the amount of water for each of the delivery keys, proceed as follows:

• Fill the filter holder with the right amount of coffee (the double or single filter holder can be used, according to the key to be programmed).

• Place the filter holder in the group.

• Press one of the delivery keys:

• The machine will begin to dispense and once the required quantity has been delivered, press the continued key.

• Delivery will cease and the selected dose key will switch off (the other keys will continue to flash).

• Press the continued key to exit the programming function or to continue programming other dose keys.

7.3 PROGRAMMING HOT WATER

• Use the relevant procedure to enter the programming function.

• Press the hot water selection key.

• Hot water delivery will begin.

• Decide the required amount of hot water and then press the key again.

• Press the continued key to exit the programming function or to continue programming other selection keys.

7.4 PROGRAMMING THE AUTOSTEAM STEAM NOZZLE (OPTIONAL)

• Use the relevant procedure to enter the programming function.

• Insert a jug containing milk and press the steam key; this will make steam come out of the nozzle.

• When the steam key is pressed again, the control unit will store the sample temperature reached in its memory (if the milk temperature reaches the maximum temperature, steam delivery will be stopped and the maximum value will remain the setting for the control unit).

• Press the continued key to exit the programming function or to continue programming other selection keys.

7.5 PROGRAMMING STANDARD DOSES

• It is possible to enter pre-set values for the 4 group doses and water (steam).

To do this, it is necessary to press the key and hold it down for at least 10 seconds until the flashing keys switch off.

The doses are:

<table>
<thead>
<tr>
<th>1CN</th>
<th>2CN</th>
<th>1CL</th>
<th>2CL</th>
</tr>
</thead>
<tbody>
<tr>
<td>40 cc</td>
<td>60 cc</td>
<td>50 cc</td>
<td>85 cc</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>WATER</th>
<th>STEAM TEMP</th>
</tr>
</thead>
<tbody>
<tr>
<td>0 sec.</td>
<td>50°C</td>
</tr>
</tbody>
</table>

NOTE: A time setting of 0 seconds for steam and water means this function will work continually.
IMPIANTO ELETTRICO / ELECTRIC SYSTEM / INSTALLATION
ÉLECTRIQUE
### IMPIANTO ELETTRICO / ELECTRIC SYSTEM / INSTALLATION ÉLECTRIQUE

<table>
<thead>
<tr>
<th>LEGENDE</th>
<th>LEGEND</th>
<th>LÉGENDE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Pressostato</td>
<td>1 Pressure switch</td>
<td>1 Pressostat</td>
</tr>
<tr>
<td>2 Termostato sicurezza</td>
<td>2 Safety thermostat</td>
<td>2 Thermostat de sécurité</td>
</tr>
<tr>
<td>3 Resistenza</td>
<td>3 Heating element</td>
<td>3 Résistance</td>
</tr>
<tr>
<td>4 Sonda livello</td>
<td>4 Level probe</td>
<td>4 Sonde niveau</td>
</tr>
<tr>
<td>5 Ventolino gruppo</td>
<td>5 Fan group</td>
<td>5 Ventilateur groupe</td>
</tr>
<tr>
<td>6 Elettrovalvola livello</td>
<td>6 Level solenoid valve</td>
<td>6 Électrovanne de niveau</td>
</tr>
<tr>
<td>7 Elettrovalvola erogazione gruppo</td>
<td>7 Group delivery solenoid valve</td>
<td>7 Électrovanne de distribution groupe</td>
</tr>
<tr>
<td>8 Motore pompa</td>
<td>8 Pump motor</td>
<td>8 Moteur pompe</td>
</tr>
<tr>
<td>9 Elettrovalvola vapore / acqua calda</td>
<td>9 Steam / hot water solenoid valve</td>
<td>9 Électrovanne vapeur / eau chaude</td>
</tr>
</tbody>
</table>
IMPIANTO ELETTRICO / ELECTRIC SYSTEM / INSTALLATION ÉLECTRIQUE

Fig. 32
### IMPIANTO ELETTRICO / ELECTRIC SYSTEM / INSTALLATION ÉLECTRIQUE

<table>
<thead>
<tr>
<th>LEGENDA</th>
<th>LEGEND</th>
<th>LÉGENDE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Pressostato</td>
<td>1 Pressure switch</td>
<td>1 Pressostat</td>
</tr>
<tr>
<td>2 Termostato sicurezza</td>
<td>2 Safety thermostat</td>
<td>2 Thermostat de sécurité</td>
</tr>
<tr>
<td>3 Resistenza</td>
<td>3 Heating element</td>
<td>3 Résistance</td>
</tr>
<tr>
<td>4 Elettrovalvola vapore / acqua calda</td>
<td>4 Steam / hot water solenoid valve</td>
<td>4 Électrovanne vapeur / eau chaude</td>
</tr>
<tr>
<td>5 Elettrovalvola livello</td>
<td>5 Level solenoid valve</td>
<td>5 Électrovanne de niveau</td>
</tr>
<tr>
<td>6 Motore pompa</td>
<td>6 Pump motor</td>
<td>6 Moteur pompe</td>
</tr>
<tr>
<td>7 Elettrovalvola erogazione gruppo</td>
<td>7 Group delivery solenoid valve</td>
<td>7 Électrovanne de distribution groupe</td>
</tr>
<tr>
<td>8 Interruttore erogazione</td>
<td>8 Delivery switch</td>
<td>8 Interrupteur distribution</td>
</tr>
<tr>
<td>9 Centralina</td>
<td>9 Control unit</td>
<td>9 Centrale</td>
</tr>
<tr>
<td>10 Interruttore acqua calda / vapore</td>
<td>10 Hot water / steam switch</td>
<td>10 Interrupteur eau chaude / vapeur</td>
</tr>
<tr>
<td>11 Interruttore generale</td>
<td>11 Main switch</td>
<td>11 Interrupteur général</td>
</tr>
</tbody>
</table>
# IMPIANTO IDRAULICO / PLUMBING SYSTEM / INSTALLATION

## HYDRAULIQUE

<table>
<thead>
<tr>
<th>LEGENDA</th>
<th>LEGEND</th>
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</tr>
</thead>
<tbody>
<tr>
<td>1 Rubinetto ingresso acqua</td>
<td>1 Water inlet valve</td>
<td>1 Robinet arrivée d'eau</td>
</tr>
<tr>
<td>2 Pompa</td>
<td>2 Pump</td>
<td>2 Pompe</td>
</tr>
<tr>
<td>3 Valvola di ritegno</td>
<td>3 Check valve</td>
<td>3 Soupape d'arrêt</td>
</tr>
<tr>
<td>4 Valvola di espansione</td>
<td>4 Expansion valve</td>
<td>4 Soupape d'expansion</td>
</tr>
<tr>
<td>5 Elettrovalvola di livello</td>
<td>5 Level solenoid valve</td>
<td>5 Électrovanne de niveau</td>
</tr>
<tr>
<td>6 Dosatore volumetrico</td>
<td>6 Volumetric doser</td>
<td>6 Doseur volumétrique</td>
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<td>7 Scambiatore di calore</td>
<td>7 Heat exchanger</td>
<td>7 Échangeur de chaleur</td>
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<td>8 Elettrovalvola erogazione</td>
<td>8 Delivery solenoid valve</td>
<td>8 Électrovanne de distribution</td>
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<td>9 Valvola di sicurezza cald.</td>
<td>9 Boiler tank safety valve</td>
<td>9 Soupape de sûreté chaudière</td>
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<tr>
<td>10 Rubinetto vapore</td>
<td>10 Steam valve</td>
<td>10 Robinet vapeur</td>
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<td>11 Pressostato</td>
<td>11 Pressure switch</td>
<td>11 Pressostat</td>
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<td>12 Caldaia</td>
<td>12 Boiler tank</td>
<td>12 Chaudière</td>
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<tr>
<td>13 Resistenza</td>
<td>13 Heating element</td>
<td>13 Résistance</td>
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<tr>
<td>14 Manometro doppia scala</td>
<td>14 Pressure gauge with dual scale</td>
<td>14 Manomètre double échelle</td>
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<td>15 Depuratore</td>
<td>15 Water softener</td>
<td>15 Dépurateur</td>
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<td>16 Gruppo erogatore</td>
<td>16 Delivery group</td>
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### List of Parts

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<tr>
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<th>DESCRIZIONE</th>
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### Project Data for Directive PED 97/23 CE

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<th>VOLUME</th>
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<td>130.5° C</td>
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<tr>
<td>P.V.S.</td>
<td>1.8 Bar</td>
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<tr>
<td>PT</td>
<td>2.7 Bar</td>
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<tr>
<td>FLUIDO</td>
<td>H2O</td>
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</table>

### Technical Details

- **Fluid**: H2O
- **Volume**: 4.4 LT
- **Max Temperature**: 130.5° C
- **Max Pressure**: 1.8 Bar
- **Rated Pressure**: 2.7 Bar

### Components

- **Material**: Copper, Brass
- **Treatment**: Pickling
- **Scale**: 1:4

### Project Information

- **Project Name**: Caldaia Boiler Chaudiere 1 Gr Appia D.180 2 coppe
- **Design**: M.F.
- **Code**: 90014760

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**Note:** Please refer to the diagram for visual representation of parts and connections.
NOTE / NOTES: