

FRACINO

coffee machines

Manual – Australia & New Zealand Supplement

For Models:

Fracino Retro

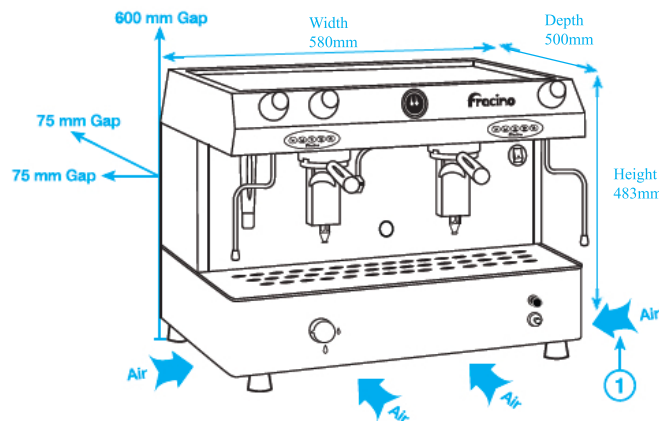
Fracino Contempo

Fracino Classic

Connection & Installation

The machines are designed to be run on Universal Liquid Petroleum Gas (ULPG) via fixed pressure regulator set at 2.75 kPa.

All appliances must not be installed on or against any combustible surface.



1) During installation provision must be made for combustion air supply that enters the appliance through the right and left hand sides, underneath and at the rear of the appliance.



Warning: Clearance around appliance must be:

Ceiling Shelf:	600 mm
Rear:	75 mm
Sides:	75 mm

Warning: This air supply must not be blocked at any time.



Warning: A suitably qualified electrical technician is required to fit the electrical plug supplied with the machine and to hard-wire the high-pressure pump.



Warning: To be installed on a fire-proof base



Warning: DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.



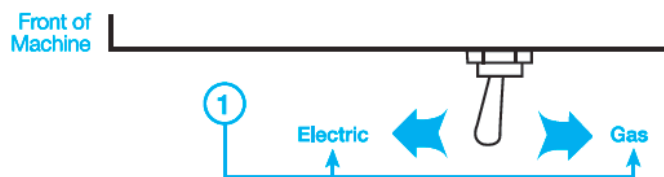
Warning: Gas regulators must be fitted by a qualified gas fitter to comply with standard AS/NZS 5601.

The machine is supplied with a stainless steel braided hose with ¼” BSP nut for easy connection. This must be securely connected to the gas supply and be leak tight. All lines must be purged before ignition. Pressure test point is built into the connecting pipe between the gas isolation valve and gas control valve under the drip tray. Fitted to comply with AS/NZS 5601 standard.

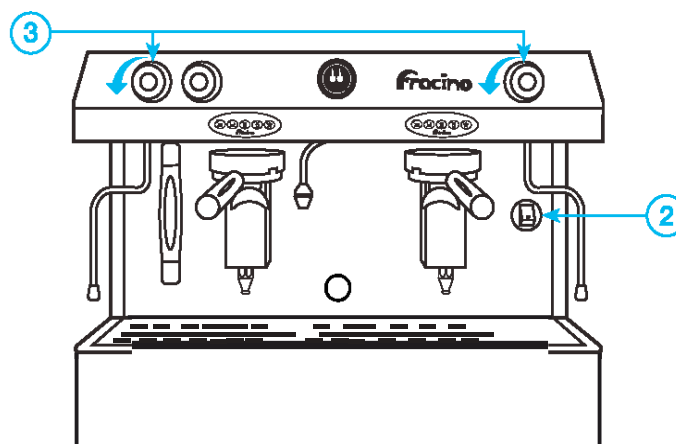
Note: Remove all protective film from machine before use.

Ensure whoever is operating the appliance is fully conversant with its operation and is aware of dangers involved in incorrect operation and cleaning, especially the danger of burns or scalds from hot water, steam and from hot surfaces or working area.

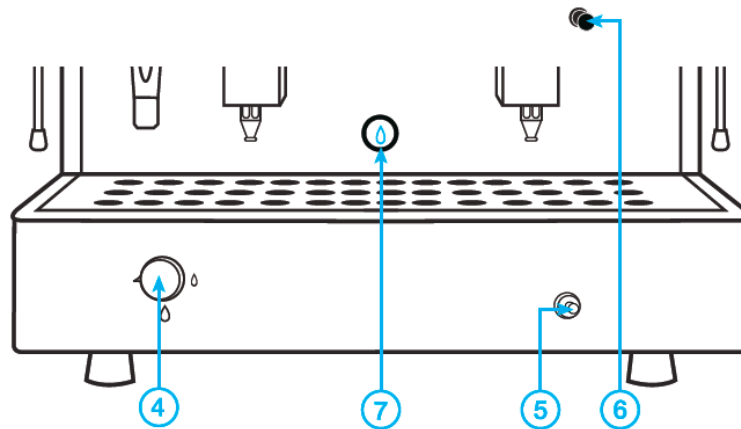
Turning the machine on



1) Before turning on the machine please select which fuel you would like to use via the selection switch to the right of the right hand group. Click the switch towards you for Electric and away from you for Gas.

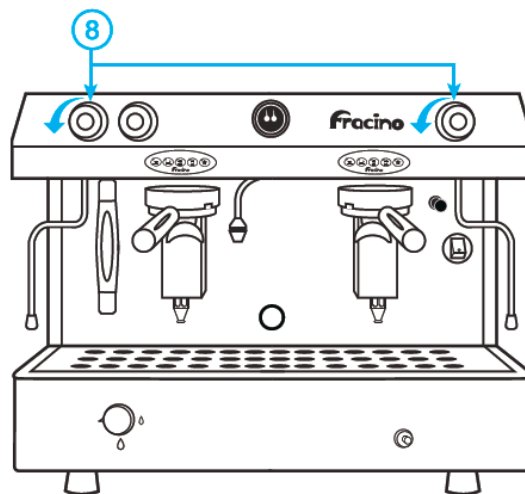


2) Switch the machine on via the on/off switch. 3) Open the steam valves to allow the air to vent.



4) To ignite the burner turn the main gas regulator/isolation valve on to full flame position. 5) Press the silver gas flow control valve button in and hold in. 6) Press the igniter button until a blue flame appears. 7) This can be viewed through the round hole in the front panel. Keep the silver gas flow button depressed for 20 seconds to allow thermocouple to reach temperature then release slowly.

Note: To heat the machine on gas only the fuel selector switch must have “GAS” option selected (see item 1). The machine will now control the steam pressure automatically.



8) Once steam starts to pass through the steam tube close the steam valve. This will take approximately 15 minutes using electricity or 30 minutes using gas from switching machine on.

Adjustment



Warning: The following procedure can only be carried out by qualified personnel.

Adjustments can only be made to increase or decrease steam pressure or to regulate low flame height.

Steam pressure should be set at one bar as shown on right hand side of the pressure gauge. Adjustment is done via the top screw on the control valve.

When the machine is up to pressure the low flame height should be set to just burn 6 mm off the top of the burner tube. Adjustment is via the bottom screw on the control valve.

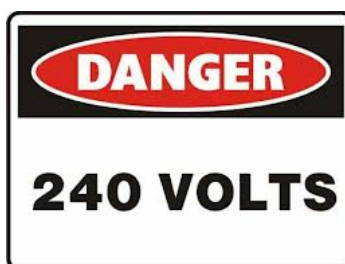
Technical Data

Gas operating pressure / consumption ratings

Machine Size:	One Group	Two Group
Burner: Main	ULPG	ULPG
Injector Size: mm	0.85	1.1
Test Point Pressure: kPa	2.75	2.75
Nominal GC: Mj/h	6.5	18

Servicing

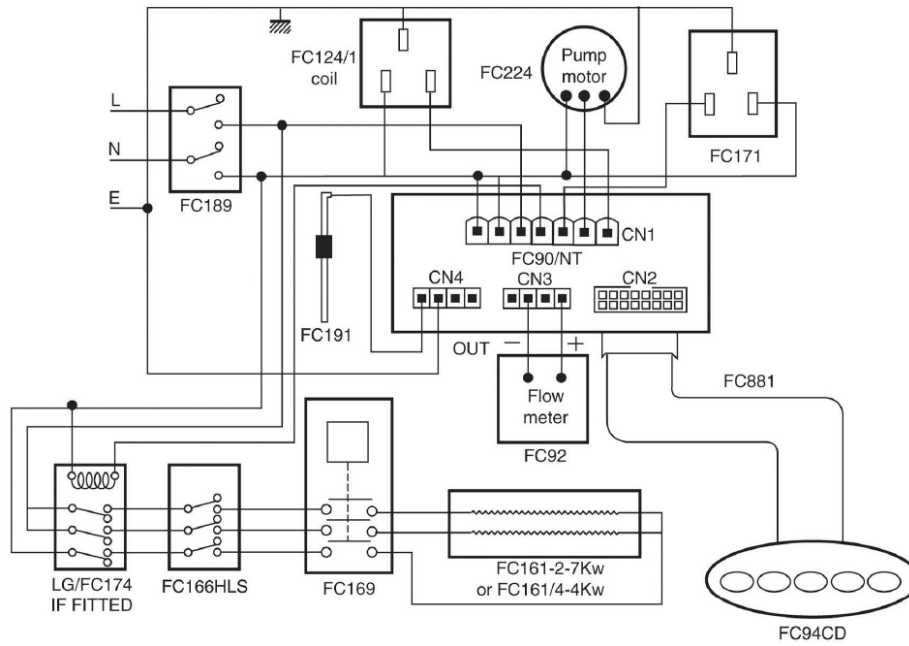
Recommended service interval is 12 months maximum interval. Servicing must only be carried out by qualified personnel.



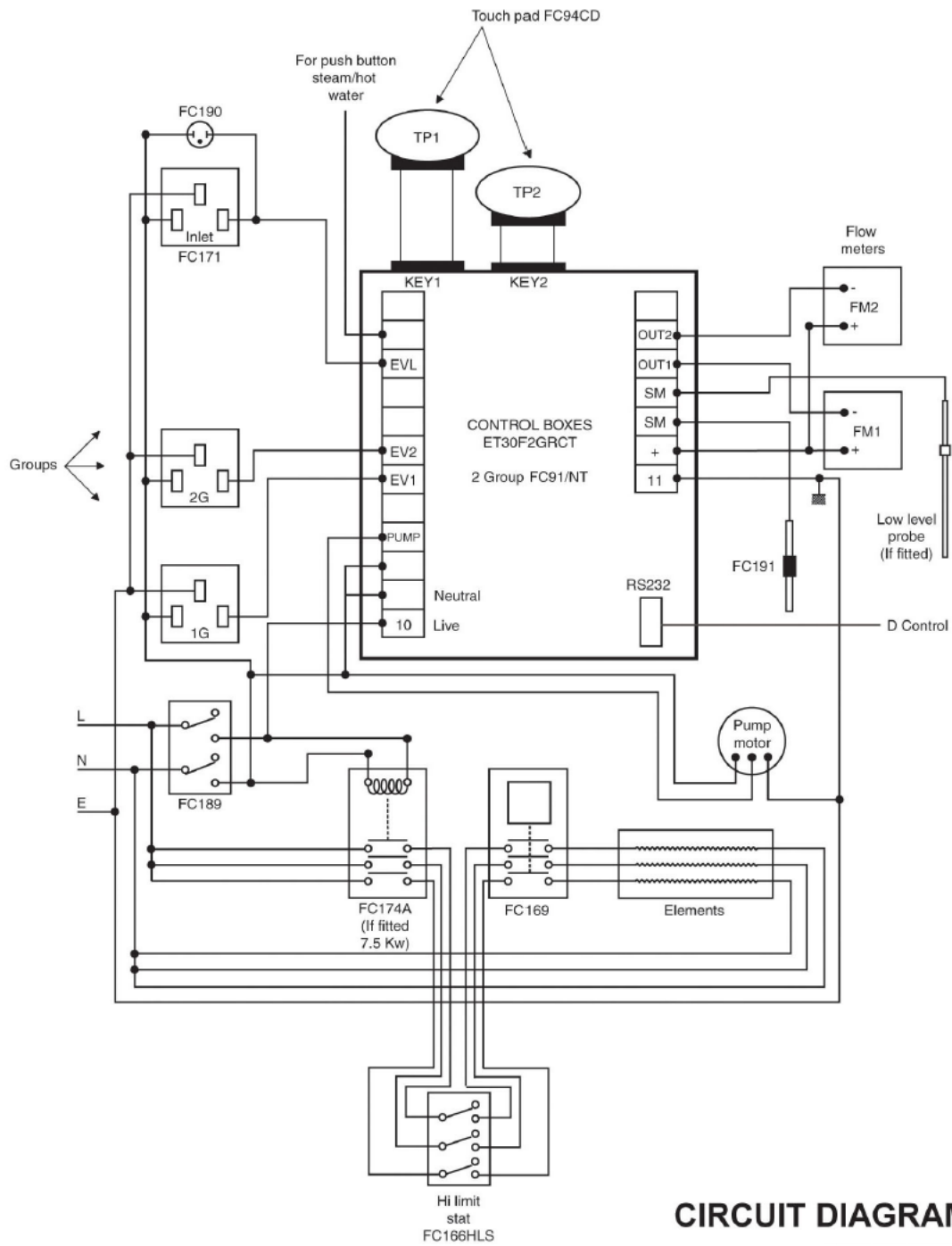
**DISCONNECT POWER BEFORE SERVICING
UNIT**

Circuit Diagrams

Fracino One Group Machines

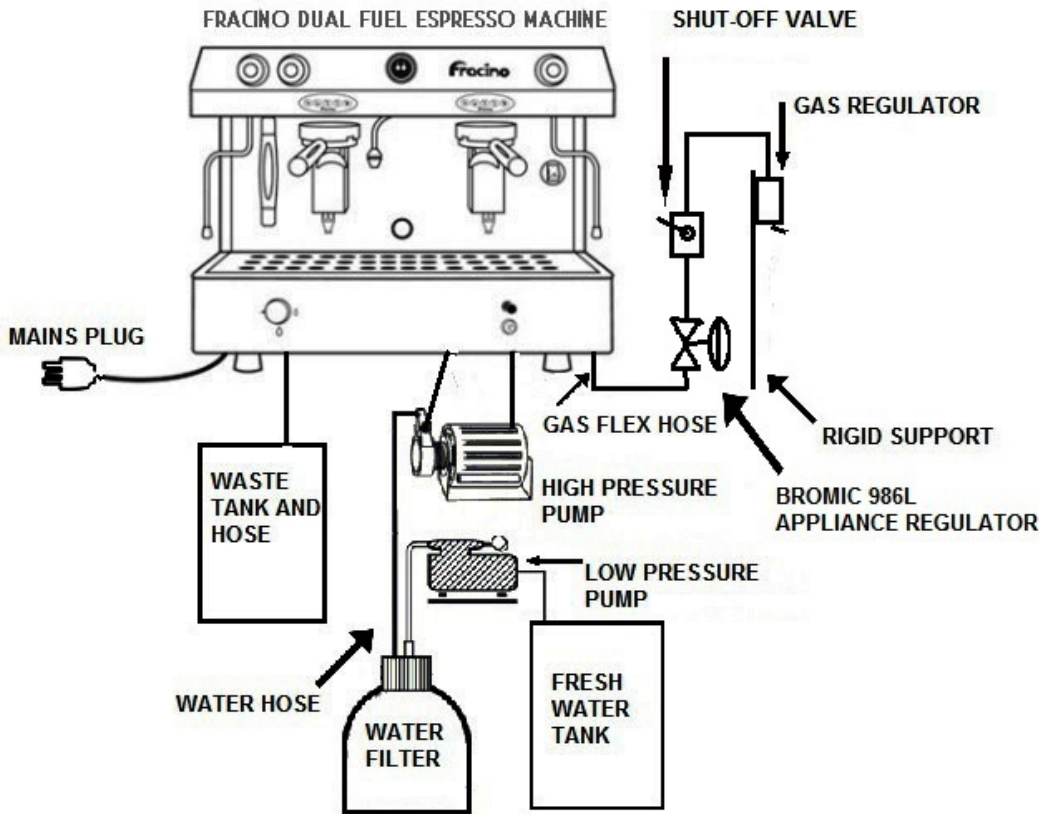


Fracino Two Group Machines



CIRCUIT DIAGRAM

GENERAL INSTALLATION GUIDE



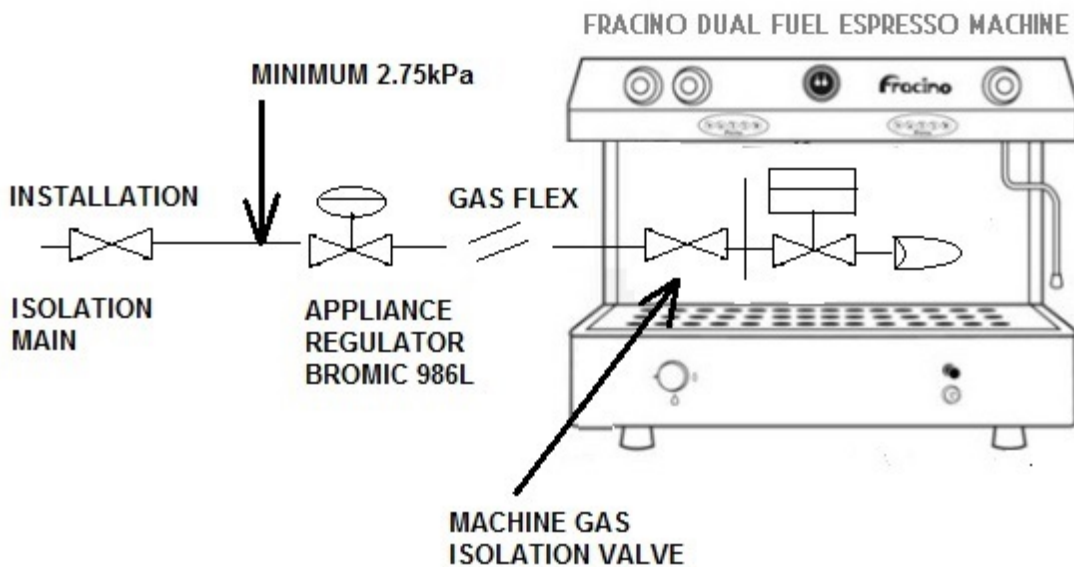
Supplied:

- Fracino Dual Fuel Espresso Machine
- Mains Plug
- Waste Hose
- High Pressure Pump
- Gas Flex Hose
- Bromic 986L Appliance Regulator

Not Supplied:

- Waste Tank
- Fresh Water Tank
- Fresh Water Hose
- Water Filter
- Low Pressure Pump
- Gas Shut-off Valve
- Gas Regulator

GAS CONNECTION INSTALLATION DIAGRAM



Installation Procedures:

The gas supply and connection of the machine must be completed by a Licensed Gas fitter.

- A compact gas regulator is supplied with the machine, which has OPP and is to be connected to the gas cylinder and set for a working pressure/ burner pressure to the machine of no less than 2.75 kPa – Maximum static pressure 3.00 kPa
- The gas flex must be connected to a Gas Isolator valve external and near the machine as per AS/NZS 5601-1 or AS/NZS 5601-2 and any local regulatory requirements.
- The machine must be installed with the correct ventilation and gas requirements as per AS/NZS 5601- Part 1 or Part 2
- The gas coffee machine must be commissioned by a competent and licensed person.

It is recommended the machine be serviced minimum annually to check for gas leaks and the correct operation of the burner and gas systems.
Clean and maintain the aeration systems for the burner and check the electrical and gas safety systems.

DO NOT CONNECT THE MACHINE DIRECTLY TO A GAS CYLINDER.

Conditions To Be Avoided:



Warning: Must not be installed in a confined space.



Warning: Must not be operated or used in temperatures below 0°C



Warning: For external use, protect from water ingress, (rain)