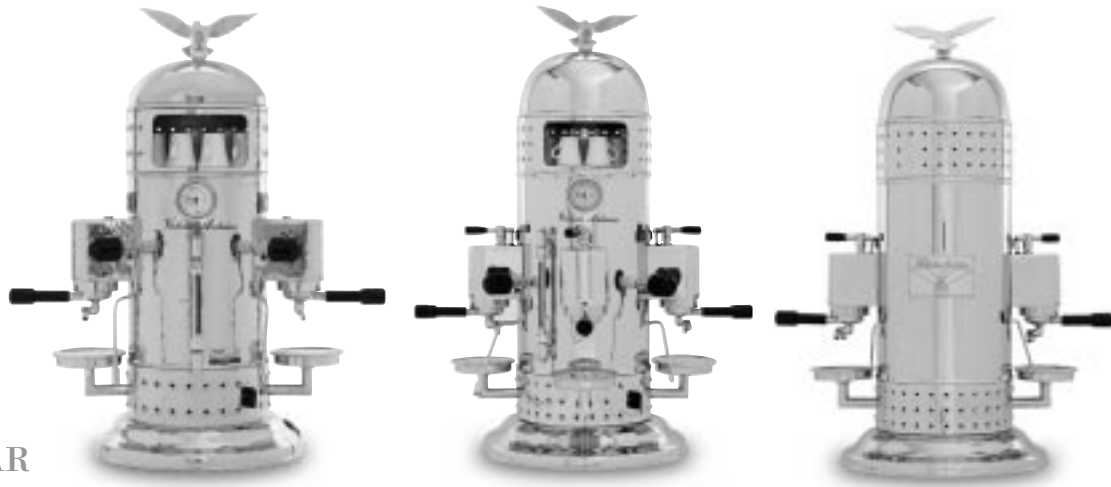


VENUS_{BAR}

Congratulations, you have chosen an unique in its kind machine.
Read carefully what is advised in the instruction manual for “setting-up” of your
“Venus Family”. You will see how easy it is to make delicious coffee and creamy
cappuccinos. With the passing of time, you will also realise how little maintenance is needed.

Victoria Arduino

VENUS BAR



Model: Venus Bar 2 Groups - **Net weight:** 60 Kg - **Gross weight:** 70 Kg - **Thermal power:** 2000 W - **Boiler capacity** 7,6 lt Volts 208-240V 50/60Hz
Dimensions: L 420 mm H 920 mm W 420 mm - **Finishing in beaten sheet metal:** copper, chrome, brass

Model: Venus Bar 3 Gruoups - **Net weight:** 76 Kg - **Gross weight:** 86 Kg - **Thermal power:** 2600 W - **Boiler capacity** 14,8 lt Volts 208-240V 50/60Hz
Dimensions: L 490 mm A 1070 mm W 490 mm - **Finishing in beaten sheet metal:** copper, chrome, brass



The international approval labels certify that all the machines have regularly undergone expert checks and tests

GENERAL REMARKS ON THE CONSIGNMENT

SAFETY REGULATIONS

❶ The present manual is an integral and essential part of the product and will have to be handed over to the user. Read carefully the written warnings in the present manual as they give important suggestions concerning the safety of installation and set-up, use and maintenance. Keep this manual in a safe place for further information.

❷ After removing the packaging, check the integral parts of the machine are intact. If in doubt, do not use the machine and contact the professionally qualified personnel. The elements of the packaging must be kept out of children's reach as they can be potential

sources of danger and they mustn't be disposed of in the environment.

⚠ POLLUTION DANGER

❸ Before connecting the machine, make sure that the data of the plate correspond to those of the electrical distribution network. The plate is located under the machine's base. The installation has to be carried out in compliance with the regulations of the Country where the machine is set-up, according to the instructions by the manufacturer and qualified personnel.

The manufacturer can't be considered responsible for possible damage caused by failure in earthing the plant. For the electrical safety of this machine it is obligatory to arrange the earthing plant, contact an electrician with

proper and certified technical suitability, to check the electrical capacity of the plant is adequate to the maximum power of the machine, stated on the plate. **In particular the electrician will have to make sure that the section of the plants' cables is suitable to the power absorbed by the machine.**

The use of adaptors, multi-sockets and extensions is forbidden. If their use is necessary, it is compulsory to call a licensed electrician.

❹ The machine must be set-up according to the sanitary and health regulations valid for hydraulic plants. For the hydraulic plant contact an authorised technician.

⚠ **THIS EQUIPMENT IS TO BE INSTALLED TO COMPLY WITH THE APPLICABLE FEDERAL, STATE, OR LOCAL PLUMBING CODES.**

5 This machine will have to be used only for the purpose described in this manual.

The manufacturer can't be considered responsible for possible damage caused by improper, wrong, or unreasonable uses.

⚠ **WARNING**

Before using the machine read carefully and completely the instruction manual, safety regulations and the machine tuning/ directions.

6 The use of any electrical device must comply with fundamental regulations. In particular:

- do not touch the machine with wet hands or feet;

⚠ **WARNING DANGER OF ELECTRICAL SHOCK**

Any cleaning operation, the washing or other interventions inside the machine must be carried out when the **"energetic state is zero"**, connecting plug to the net (3) disconnected from the net itself.

- do not use the machine barefoot;
- do not use extensions in places used as a bath or shower;
- do not pull the supply cable, to disconnect the machine from the supplying net;
- do not leave the machine exposed to atmospheric agents (rain, sun, etc);
- do not allow the machine to be used by children or by non-authorized personnel that haven't read and understood this manual.

7 The authorised technician has to, before carrying out any maintenance operation, **unplug the socket after having switched off the machine switch.**

7 **bis** For the cleaning operations bring the machine to energetic state **"O"**, that is to say **"machine is switched off and socket unplugged"** and keep exclusively to what is stated in the present manual.

8 In case of breakdown or wrong functioning of the machine, switch it off. Any intervention is strictly forbidden. Contact exclusively professionally authorised personnel.

The possible repair of the products will have to be made by the manufacturer only or by an authorised service using exclusively original spare parts.

Non-compliance with the above stated can compromise the safety of the machine.

9 When setting it up, the licensed electrician will have to check an omni-polar switch is

provided by the actual safety regulations with opening distance from the contacts the same or bigger than 3 mm.

10 To avoid dangerous overheating, we do recommend you uncoil the supply cable to its full length.

11 The user mustn't replace the supply cable of this machine. In case of damage, switch the machine off and for its replacement contact exclusively professionally qualified personnel.

12 In the event that you decide not to use a machine of this kind anymore, we advise you make it ineffective by unplugging the socket, then cut the supply cable.

⚠ WARNING DANGER OF POLLUTION

Do not dispose of the machine in the environment:

for waste disposal, contact a specialised authorised centre or contact the manufacturer that will give you information about this.

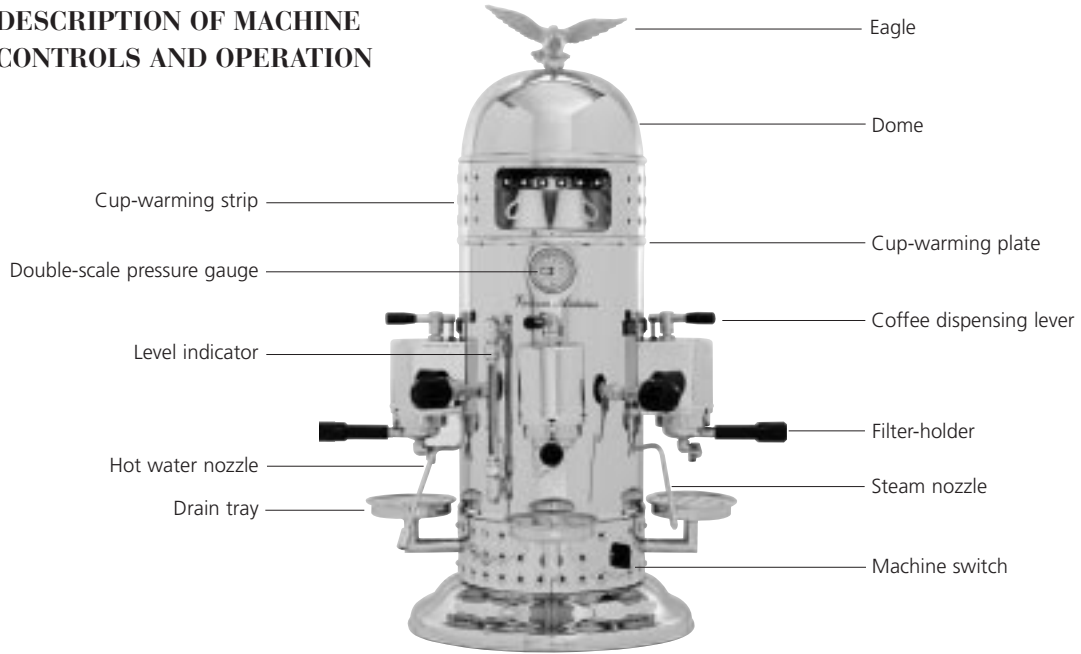
13 To help the aeration of the machine place it 15 cm from the walls or from other machines on the aeration side.

14 When using the vapour spear, pay much attention and do not place hands under it and do not touch it immediately after its use.

⚠ WARNING DANGER OF BURNING

15 Remember that before carrying out any set-up operation, maintenance, download, or tuning, the qualified operator has to wear working gloves and safety shoes.

DESCRIPTION OF MACHINE CONTROLS AND OPERATION



TRANSPORT AND HANDLING

MACHINE IDENTIFICATION

Per qualsiasi comunicazione con il costruttore Victoria Arduino, citare sempre il numero di matricola della macchina.

When contacting the manufacturer, Victoria Arduino for any reason, always quote the machine serial number.

The machine is transported on pallets containing several machines inside boxes secured to the pallet by straps.

Before performing any transport or handling operation, the operator must:

- wear safety gloves and footwear and overalls with elasticised ends.

Pallets must be transported using an adequate lifting mechanism (fork-lift truck type).

⚠ CAUTION: COLLISION OR CRUSHING HAZARD

During the entire handling operation, the operator must make sure no one or nothing is inside the operating area.

Slowly lift the pallet to about 30 cm from the ground and move to the loading area. After making sure there are no obstacles, persons or things, proceed with loading.

Once at destination, always using an adequate lifting mechanism (eg. fork-lift), after making sure there is no one or nothing within the unloading area, lower the pallet to about 30 cm from the ground and transport it to the storage area.

⚠ CAUTION: COLLISION OR CRUSHING HAZARD

Before performing the following operation, make sure the load is in place and is not likely to fall when the straps are cut.

The operator, wearing safety gloves and footwear, must now cut the straps and store the product. To perform this operation, check the technical characteristics of the product to determine the weight of the machine to be stored and take consequent precautions.

⚠ CAUTION: POLLUTION HAZARD

Once the machine has been freed of the pallet or container, do not discard these in the environment - pollution hazard.

INSTALLATION INSTRUCTIONS

After making sure nothing is missing in the packaging, fit the 2 missing feet and position the machine in the housing provided.

Connect the water cleaner inlet up to the water supply point; connect the cleaner outlet pipe b to the pump inlet; next connect the supply pipe c to the pump outlet. Finally fit the drain pipe d provided to the connection point underneath the machine bed and secure the seal using the special clip.

Position the cup-warming plate, the cup-warming strip, the dome, the drain trays and finally the eagle in the housings provided.

Next make sure the machine is level by means of the adjustment feet.

Make sure the power supply system is compatible with the details shown on the machine

identification plate.

Connect the power cable coming from the machine to the pump and the power plug f to a properly earthed power socket.

Avoid any bends and blockages in the pipes. Make sure the drain is free and, if the power cable provided is inadequate, use another with the same cross section.

The machine must always be protected by means of an automatic switch of adequate power.

The company disclaims liability for any damage to things or injury to persons caused by failure to observe the applicable safety regulations.

STARTING UP

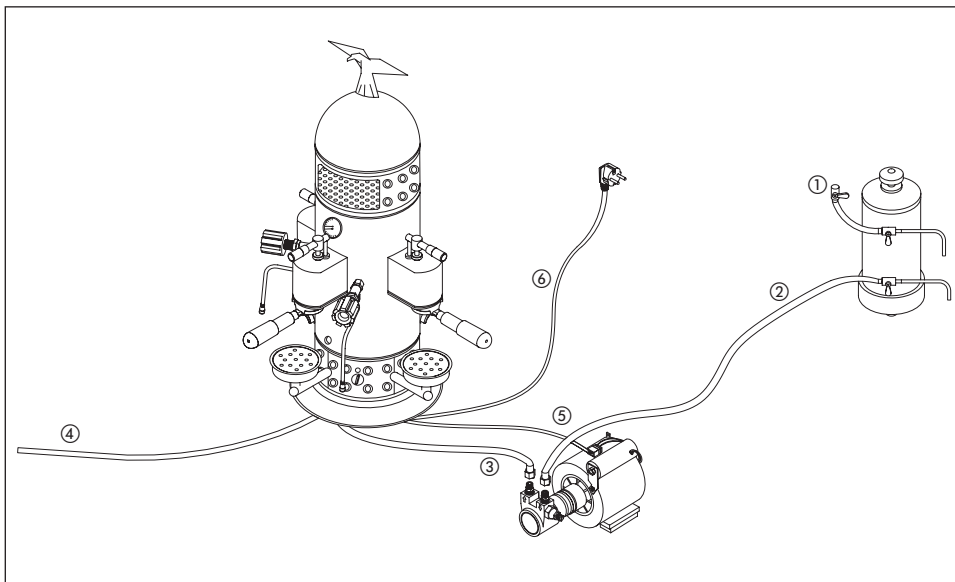
Turn the master switch from position **0** to posi-

tion **1** so the boiler can correctly fill up. To reach suitable filling level, the machine may have to be switched off several times and the master switch returned to position

1. The switch can only be moved to position **2** once maximum level has been reached.

After about 20 minutes, the machine will have reached operating pressure. This is indicated on the double-scale pressure gauge.

To change the operating pressure of the boiler (and consequently the temperature) according to the various requirements or characteristics of the coffee used, simply lift the cup-warming plate and adjust the pressure switch screw; when this is turned clockwise, the pressure drops and vice versa (the tested machine is normally set at about 0.8 - 0.9 bar).



During installation the pump pressure must be set at 9 bar. This pressure is shown on the pressure gauge when the machine is dispensing.

USING THE VAPORISER

To use the steam, simply turn the steam tap anticlockwise. The flow of steam from the nozzle can be adjusted.

During steam dispensing, keep all body parts away from the nozzle and do not put your hands underneath the nozzle - burn hazard.

⚠ WARNING DANGER OF BURNING

To obtain cream when heating milk, push the steam nozzle down to the bottom of the full container by 3/4 (preferably truncated-cone shaped). When the milk starts boiling, move the steam nozzle up and down, so it skims the milk, with small vertical movements to obtain the required cream. At the end of each opera-

tion, remember to carefully clean the steam nozzle with a damp cloth.

USING HOT WATER

To use the hot water, simply turn the hot-water tap anticlockwise.

During the dispensing of hot water, never touch the nozzle with body parts or place your hands underneath the nozzle - burn hazard.

⚠ WARNING DANGER OF BURNING

PREPARING ESPRESSO COFFEE

Release the filter-holder from the unit and fill it with one or two doses of ground coffee depending on the filter used. Press the coffee using the presser provided and, before fitting the filter-holder back on the machine, clean the round edge of the filter so as to remove any coffee residues which, in the long-term, could affect the perfect seal of the unit and filter-holder.

In the case of the Venus/S version, turn the dispenser lever and return this to its initial position once the quantity of dispensed coffee is considered enough.

In the case of the Venus/V version, to dispense the coffee, the required-dose button must be pressed. This is marked by graphics.



4 dose dispensing possibilities exist: 1 strong coffee ☕, 1 weak coffee ☕; 2 strong coffees ☕; 2 weak coffees ☕. The 4 possibilities for each unit can obviously be predetermined during installation by programming the quantity of coffee for each single key and for each single unit depending on the various needs.

After dispensing, if no more coffees have to be

made, leave the filter-holder fitted to the unit so it stays hot. The dispensing units are kept hot by the circulation of hot water and their temperature is kept constant whatever the operating conditions.

PROGRAMMING THE DOSES - VENUS/V

Press the continuous/stop button * for a few seconds. When the unit switches to programming mode, the LED comes on. Release the continuous/stop dispensing button and press the single-dose dispensing key. Once the desired quantity of coffee has been reached, press the same button again. The other unit doses can be programmed by repeating the previous operation for another dose within a few seconds. After about 5 seconds, if no other key is pressed, the LED goes off and programming is terminated. From now on, the machine will always dispense the same quantity of coffee as

that programmed.

Besides the 4 dose dispensing possibilities, dispensing can always be stopped at any time by means of the selected dose button or a special dose can be dispensed by means of the continuous/stop dispensing button *.

CLEANING THE BODYWORK

To ensure the machine maintains its characteristics intact over the years, it must always be kept perfectly clean.

Do not use detergent products, only a soft and clean sponge dipped in water.

Any oxidation of the bodywork is perfectly normal as this is made from natural brass or copper (depending on the version).

CLEANING THE UNIT WITH THE AID OF THE BLIND FILTER

After replacing the standard filter in the filter-

holder with the blind filter provided, pour in two teaspoons of specific detergent and then fit the filter-holder in the unit and press the continuous dispensing button.

After about 30" stop dispensing and repeat this last operation 3 times.

Finally, put the standard filter back in and make a cup of coffee to be thrown away so as to remove any remaining detergent residue.

CLEANING THE FILTER AND FILTER-HOLDER

Mix two teaspoons of specific detergent in half a litre of boiling water and soak the filters and filter-holder in the solution for about half an hour. Afterwards, rinse well under plenty of running water.

Always use glass or stainless-steel containers and keep the handles of the filter-holder out of the detergent liquids.