

# SPRSO

## TECHNICAL MANUAL (UK)



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The information in this document is based on data that was available at the time the design, the material characteristics and the operating methods were published, meaning that this document is subject to change.

The original instructions for this manual have been written in English. Other language versions of this manual are a translation of the original instructions.




























For this reason, the instructions are merely a guideline for the installation, maintenance and repair of the machine displayed on the front cover.

This document applies to the standard version of this machine.

The manufacturer therefore declines all liability for any damage arising from specifications that deviate from the standard version of the machine delivered to you.

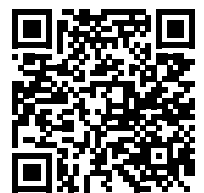
This document has been compiled with the utmost care. However, the manufacturer cannot be held liable for any errors it contains or the consequences thereof.

## *Table of contents*

<b>1. Special functions</b> .....	<b>1</b>
1.1 Water system calibration .....	3
1.2 Grinder calibration .....	6
<b>2. Spare parts replacement</b> .....	<b>10</b>
2.1 Brand name buckle and control panel .....	10
2.2 Outlet .....	11
2.3 Open right side panel .....	12
2.4 Remove back panel .....	13
2.5 Remove fan .....	13
2.6 Remove grinder .....	14
2.7 Remove the water counter/safety switches .....	15
2.8 Remove I/O board .....	16
2.9 Remove power board .....	16
2.10 Remove flash heater .....	17
2.11 Remove pump .....	18
2.12 Remove valve set .....	19
2.13 Remove brewer motor .....	20
2.14 Hose positions .....	21
<b>3. Beverage profiles</b> .....	<b>22</b>
3.1 Profile 1: small volumes / strong coffee .....	22
3.1.1 Selectable volume - small    .....	22
3.1.2 Selectable volume - medium    .....	23
3.1.3 Selectable volume - large    .....	23
3.2 Profile 2: average volumes / regular strength .....	24
3.2.1 Selectable volume - small    .....	24
3.2.2 Selectable volume - medium    .....	24
3.2.3 Selectable volume - large    .....	25
3.3 Profile 3: large volumes / regular strength .....	26
3.3.1 Selectable volume - small    .....	26
3.3.2 Selectable volume - medium    .....	26
3.3.3 Selectable volume - large    .....	27
<b>4. Software update instructions</b> .....	<b>28</b>
<b>5. Troubleshooting</b> .....	<b>30</b>
5.1 Warning messages .....	30
5.2 Error messages .....	32
5.3 Other problems .....	34

## **General**

- ▶ *Always read the safety instructions (700.403.347).  
To avoid possible damage, these safety instructions must be read,  
understood and followed.*
- ▶ *Manuals are subject to change, scan the QR code to retrieve current  
information.*






# 1. Special functions

By using a 'secret key combination' special features can be activated.

1a



Standby mode:

- press and hold the button  for 5 seconds
- necessary flushes will be done
- the "goodbye" screen is turned off and only the start button is flashing slowly


▶ *The standby mode is a function which can be enabled for energy saving.*

▶ *Press the start button to end the standby mode.*

1b



Demo mode on/off:

- press and hold the button combination  and  for 10 seconds



▶ *The demo mode is a function which can be enabled for marketing purposes.*

▶ *Switch off the Sprso to end the demo mode.*

1c



Child lock on/off:


- press and hold the button combination  and  for 5 seconds

▶ *This function is to lock (and unlock) all controls to prevent accidental dosing.*



1d


Reset the cleaning brewer counter:

- press and hold the button  for 10 seconds in this screen until the maintenance menu appears
- ▶ *The counter that triggers the clean brewer message is reset.*



1e

Reset the descaling counter:

- press and hold the button  for 10 seconds in this screen until the maintenance menu appears
- ▶ *The counter that triggers the descale message is reset.*

## 1.1 Water system calibration

In this menu the water system can be calibrated.

With calibration the volume of the water is determined for a defined flow and time.

When finished the measured volume must be filled in.

- ▶ *The water system calibration is used to adjust the differences between the actual water delivery of the Sprso and the indicated amount.*



### Necessities:

- measuring cup (with fine scale)



1.1a

Water system calibration:

- go to the program menu
- press and hold the button combination  and  for 5 seconds



1.1b

Calibration water system:

- press **start** to confirm



1.1c

Step 1: preparation

- make sure that you have all necessities
- press > to go to the next step

Step 2: preparation

- follow the instructions on the screen
- press **start** to begin the calibration



1.1d

Step 3: dosing hot water

- wait for the next screen



1.1e

Step 4: measure

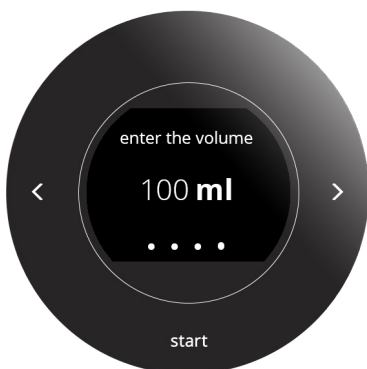
- read the dosed water
- press > to go to the next step



1.1f

Step 5: measure

- press < or > to enter the measured volume
- press **start** to confirm




1.1g



1.1h

New water volume is saved:

- wait for the next screen
- exit the menu by pressing 

## 1.2 Grinder calibration

The grinder calibration will affect every coffee related beverage.



### Necessities:

- coffee beans
- digital kitchen scales

1.2a



Grinder calibration:

- go to the program menu
- press and hold the button combination  and  for 5 seconds

1.2b



Calibration grinder:

- press **start** to confirm

1.2c



Step 1: preparation

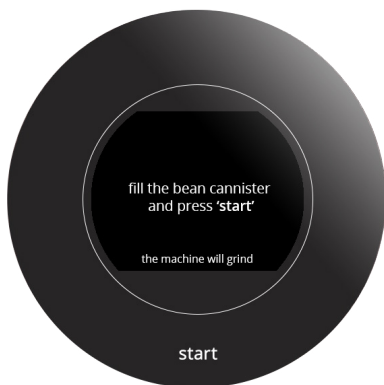
- make sure that you have all necessities
- press > to go to the next step



1.2d

Step 2: preparation

- follow the instructions on the screen
- press > to go to the next step
- ▶ See also section "Adjusting the grinder" in the digital manual.
- ▶ When another position is selected the result of the calibration is incorrect and can lead to malfunctions.



1.2e

Step 3: preparation

- follow the instructions on the screen
- press **start** to confirm



1.2f

Step 4: preparation

- wait for the next screen



1.2g

Step 5: preparation

- follow the instructions on the screen
- ▶ The next screen is displayed automatically when the drip tray is removed.

1.2h



Step 6: preparation

- follow the instructions on the screen
- press > to go to the next step

► *Tare key for scales means that the scale has a key that sets the scale display to zero when an empty container is placed on the weighing platform so that only the weight of the container's contents is then displayed.*

1.2i



Step 7: calibration

- follow the instructions on the screen
- press **start** to confirm

1.2j



Step 8: calibration

- wait for the next screen

1.2k



Step 9: calibration

- follow the instructions on the screen

► *The next screen is displayed automatically when the drip tray is removed.*



1.2l



Step 10: calibration

- follow the instructions on the screen
- press > to go to the next step

1.2m



Step 11: calibration

- follow the instructions on the screen
- press < or > to enter the measured weight
- press **start** to confirm

1.2n




Step 12: information screen

- follow the instructions on the screen
- press > to go to the next step
- press **start** to confirm

1.2o



Step 13: information screen

- empty and clean the waste bin and replace all in it original position
  - the calibration procedure is completed
  - exit the menu by pressing 
- *The next screen is displayed automatically when the drip tray is removed.*

## 2. Spare parts replacement

Because the machine is compact, here are the steps on how to replace a particular part.

### Necessities:

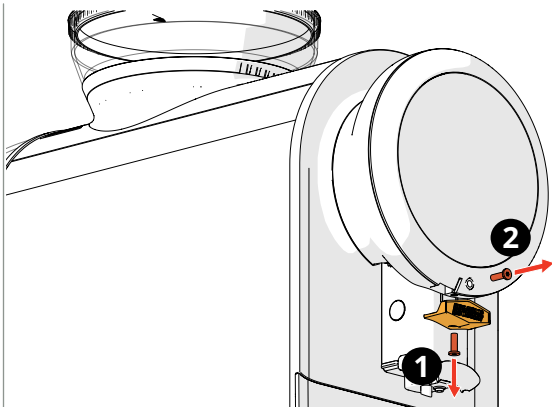
- Philips screwdriver
- screwdrivers torx 10 and 15
- curved nose pliers

### Reassembly remarks:

- see the exploded views for the service part numbers
- see the electric diagram for the connections on the I/O board

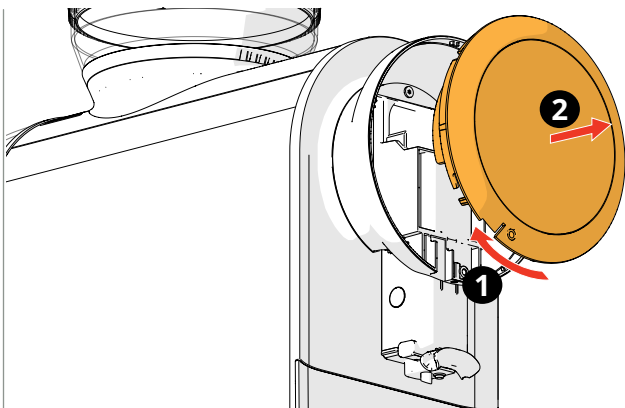
► ***Always unplug the machine to turn off the power before opening it.***

### 2.1 Brand name buckle and control panel



#### Step 1

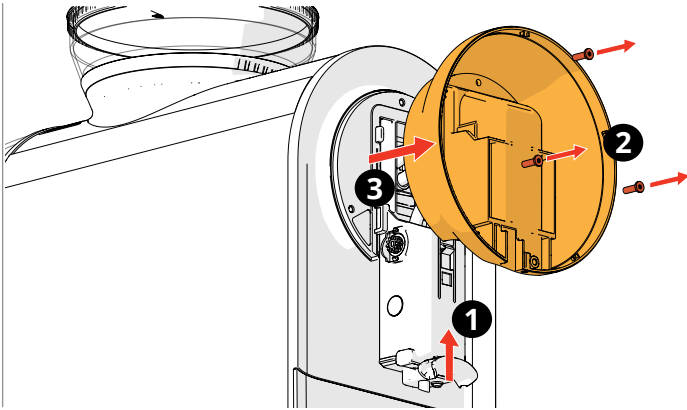
- remove the screw from the brand name buckle
- remove the screw from the control panel



#### Step 2

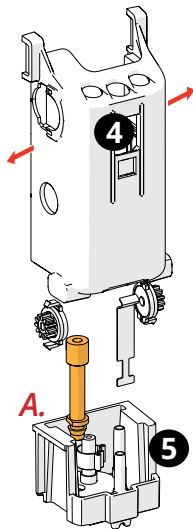
- turn the control panel slightly clockwise to unlock it
- carefully disconnect the flat cable from the control panel

## 2.2 Outlet



### Step 1

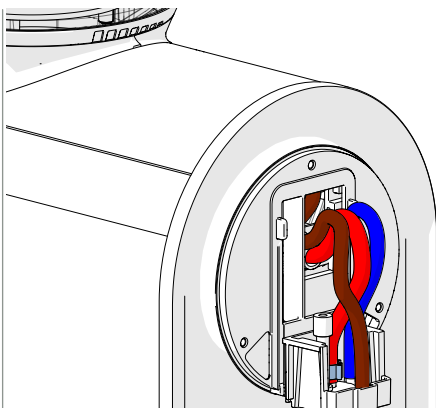
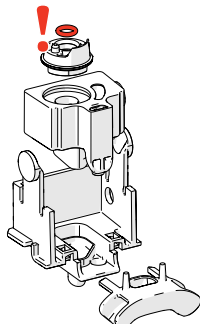
- remove the control panel
- slide the outlet upwards
- remove 3 screws from the control panel holder
- remove the control panel holder
- remove the beverage outlet



### Step 2

- carefully disassemble the outlet
  - bend part 4 slightly outward to remove part 5
- *consider to exchange the O-ring*

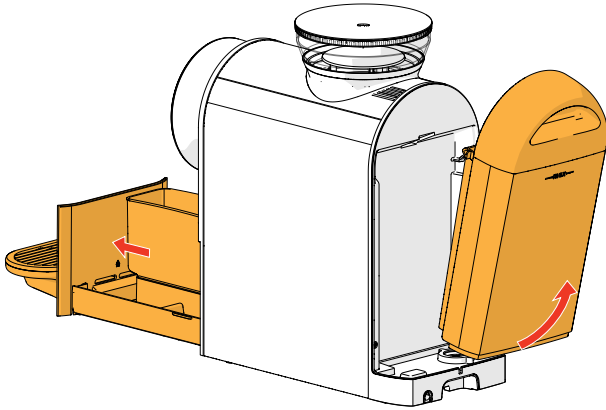
(A. air restrictor)



### Hose order:

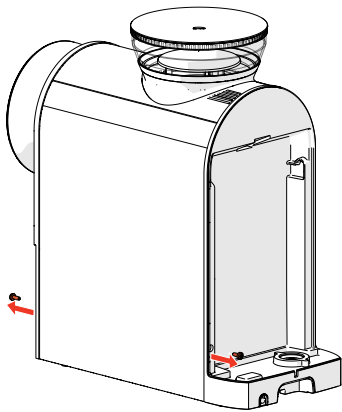
- » brown - coffee
- » red - steam (for milk)
- » blue - hot water

## 2.3 Open right side panel



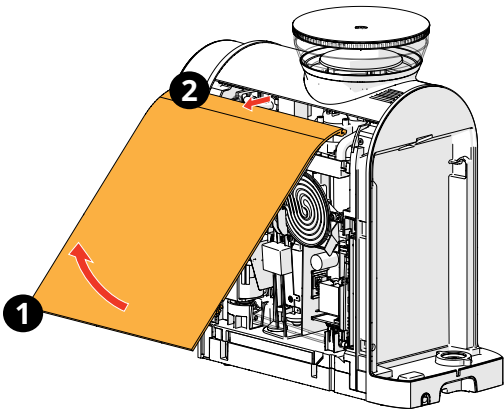
### Step 1

- ▶ *Unplug the machine to turn off the power before opening it.*
- remove the drip tray and the water tank



### Step 2

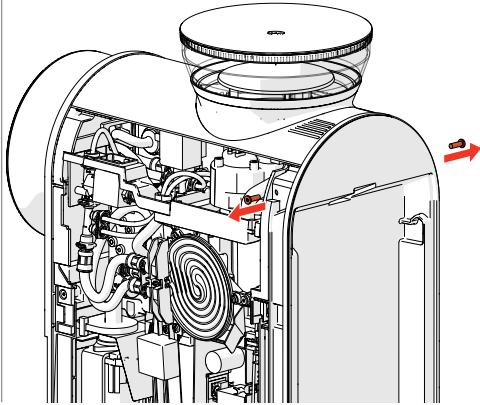
- remove 2 screws



### Step 3

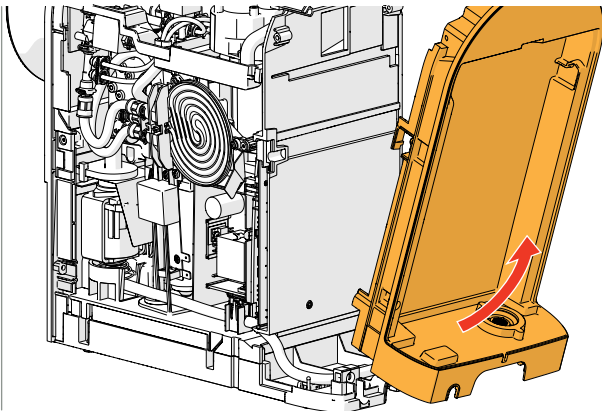
- remove the side panel

## 2.4 Remove back panel



### Step 1

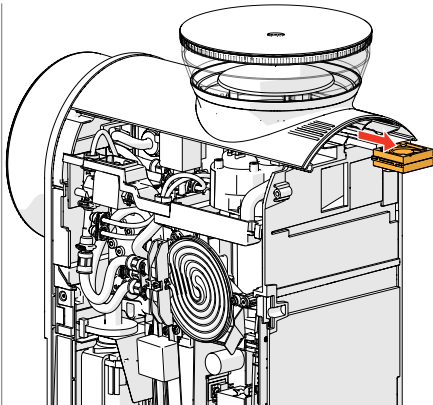
- remove both side panels
- remove 2 screws



### Step 2

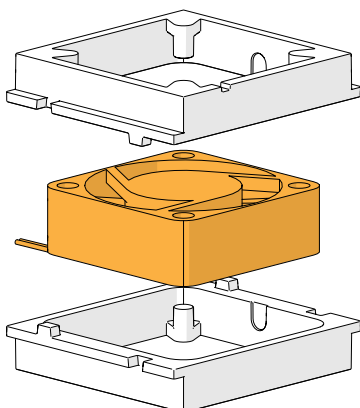
- lift the back panel
- disconnect the hose to remove the back panel

## 2.5 Remove fan



### Step 1

- disconnect the wiring
- take out the fan



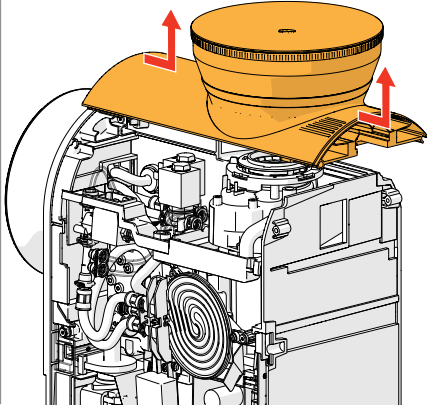
### Step 2

- remove the fan suspension

#### ► *Blade rotation:*

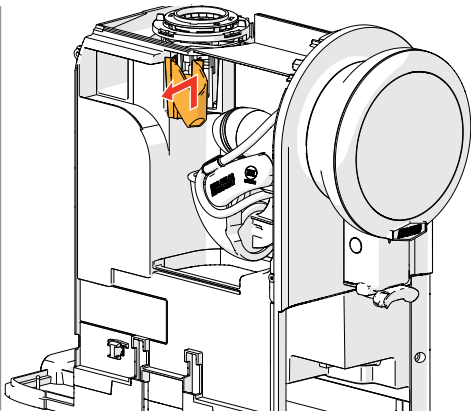
- » clockwise, as seen from the above (label side)
- » the air must be blown out of the Sprso

## 2.6 Remove grinder



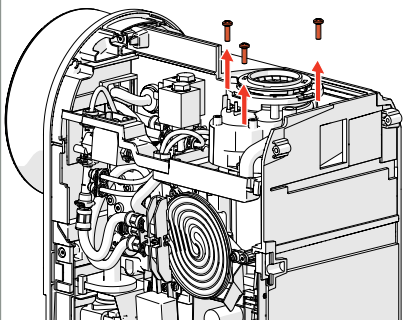
### Step 1

- remove both side panels and the back panel
- remove the top of the machine



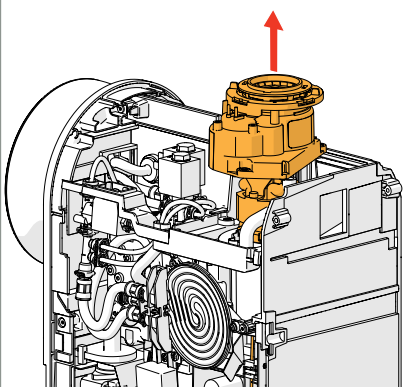
### Step 2

- remove the outlet grinder



### Step 3

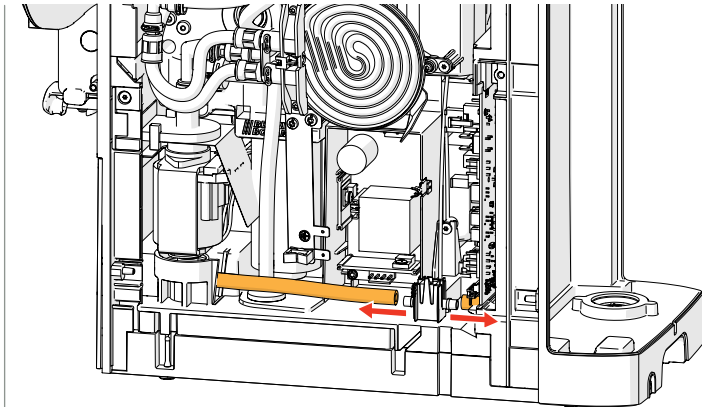
- remove 3 screws



### Step 4

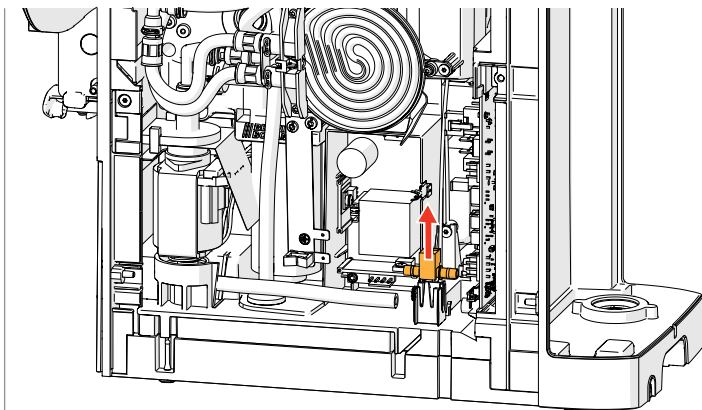
- detach the connector of the grinder from the I/O board
  - ▶ *The grinder can only be removed by cutting the wire, once this is done the grinder can no longer be used.*
- cut the wire nearby the connector
- remove the grinder

## 2.7 Remove the water counter/safety switches



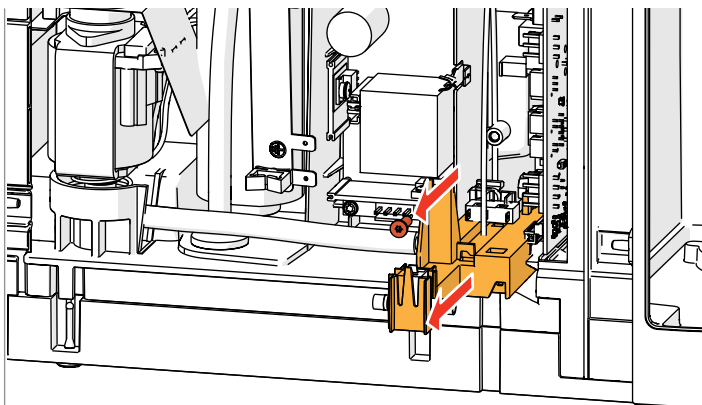
### Step 1

- disconnect the hoses from the water counter



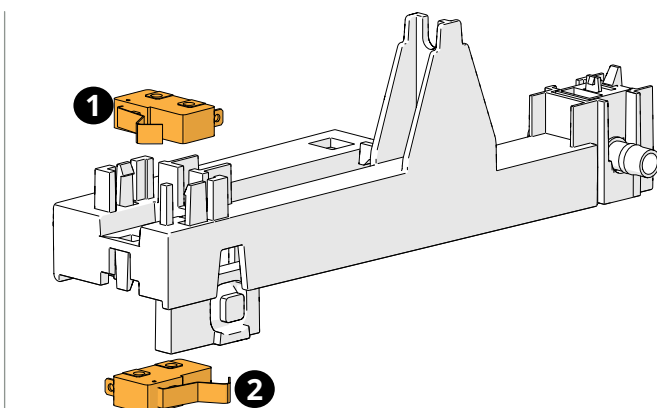
### Step 2

- disconnect the wiring
- remove the water counter



### Step 3

- disconnect the wiring of the water counter and the safety switches
- remove the screw from the bracket and pull out the bracket

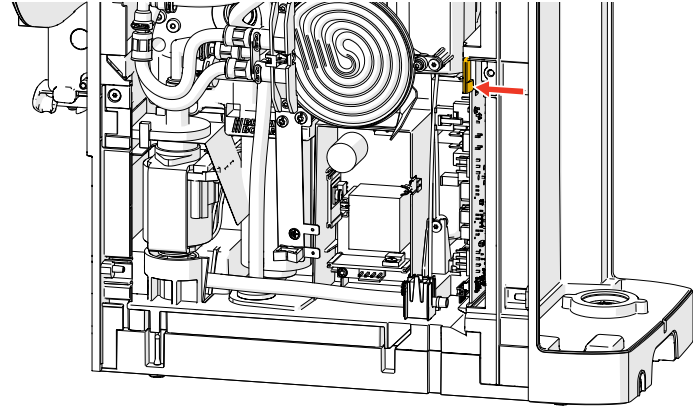


### Step 4

- remove the defective switches
  1. side panel safety switch
  2. drip tray safety switch

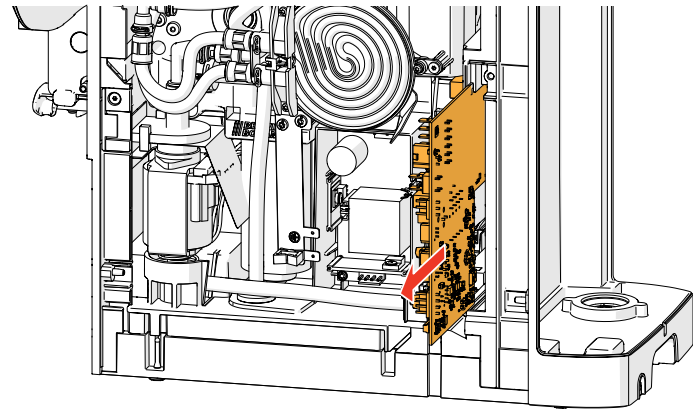


## 2.8 Remove I/O board



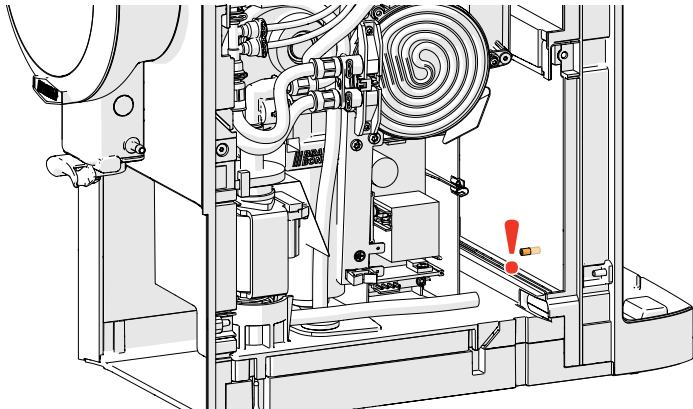
### Step 1

- push the click-finger and pull out the I/O board slightly



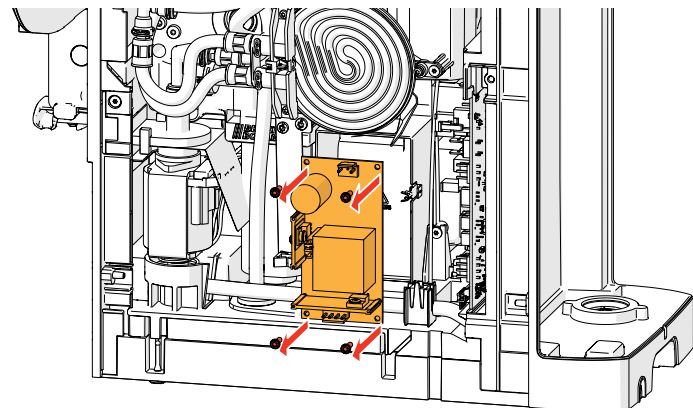
### Step 2

- disconnect the wiring
- remove the I/O board



► *Position of the ferrite rod.*

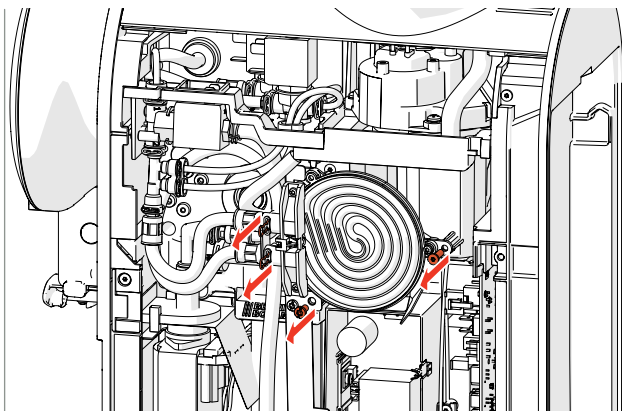
## 2.9 Remove power board



- remove the screws
- disconnect the wiring
- remove the power board

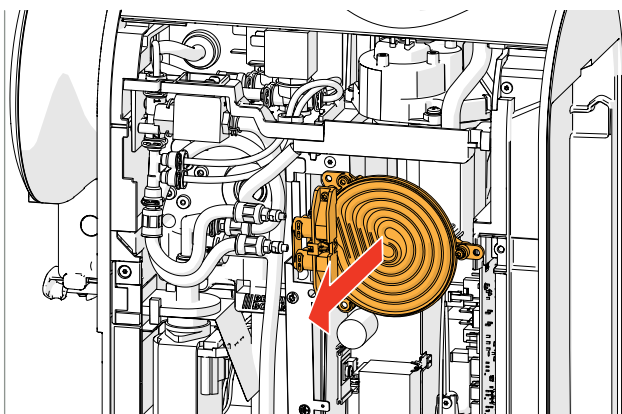


## 2.10 Remove flash heater



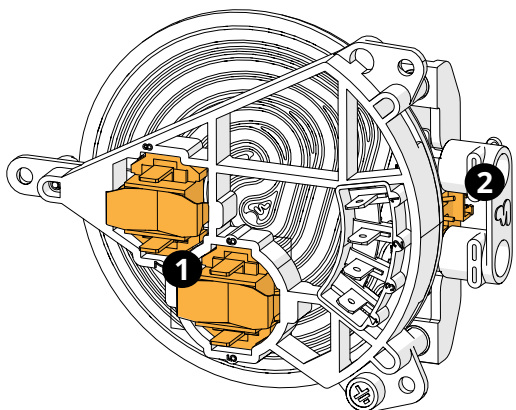
### Step 1

- remove the 2 screws
- remove the 2 locking clips to disconnect the hoses (consider to exchange the O-rings)
  - ▶ *The lower connection is the cold water input.*
  - ▶ *The upper connection is the hot water output.*



### Step 2

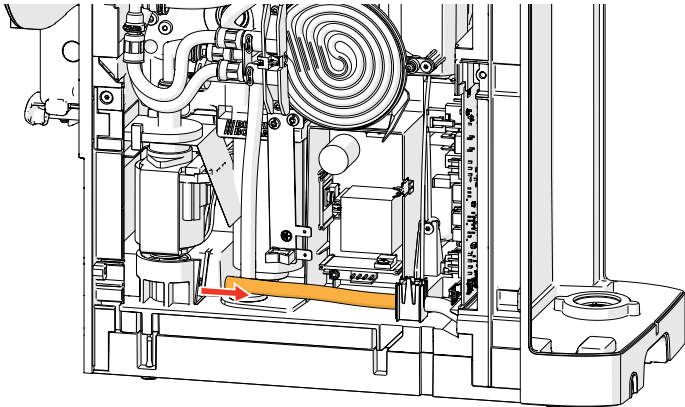
- disconnect the wiring
- remove the flash heater
  - ▶ *Consider to exchange the O-rings.*



1. high temperature safety switches (non reset-able)
2. temperature sensor

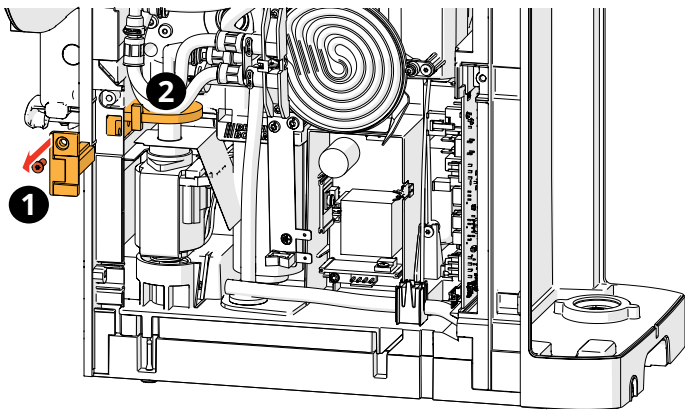
- ▶ *Make sure that the hoses of the flash heater are installed correctly, see section "2.14 Hose positions" on page 21.  
If the hoses are swapped, the Sprso will steam instead of giving hot water when the flash heater is switched on.*

## 2.11 Remove pump



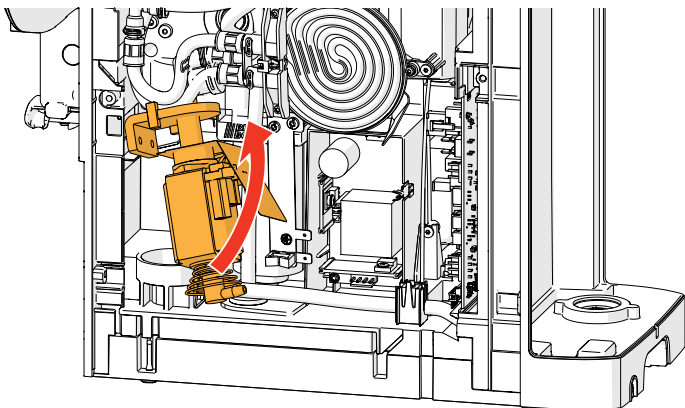
### Step 1

- disconnect the hose from the pump



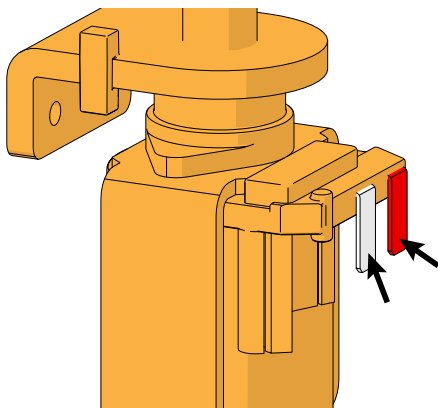
### Step 2

1. remove the pump bracket
2. loosen the mounting bracket



### Step 3

- disconnect the wiring
- remove the pump

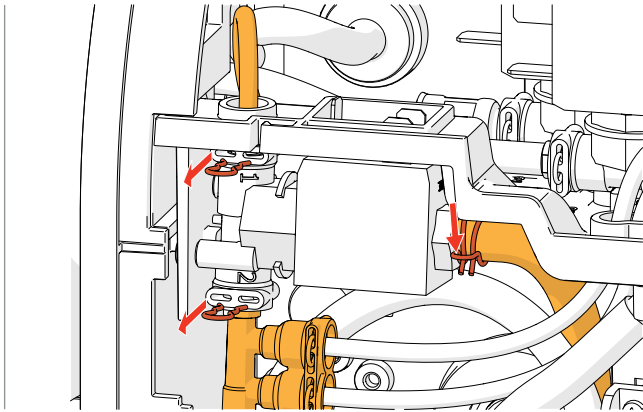


### Pump wiring:

- red wire rear
- white wire in front

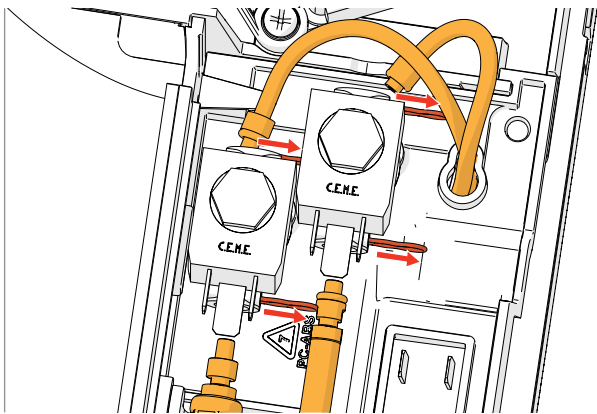
► *Connect the wires of the pump as shown, reversing the wires may result in error 00201.*

## 2.12 Remove valve set



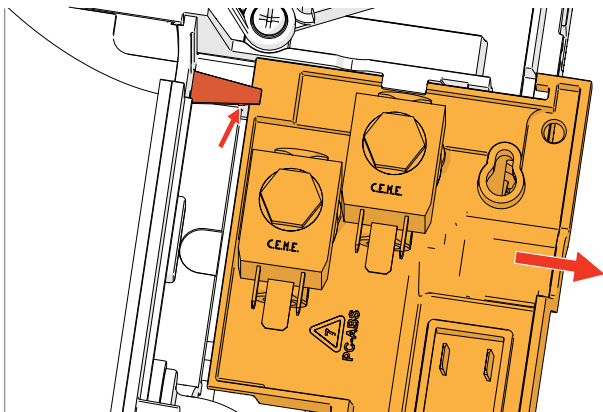
### Step 1

- remove the 2 locking clips and the clamp to disconnect the hoses from water valve of the brewer
- ▶ Consider to exchange the O-rings.



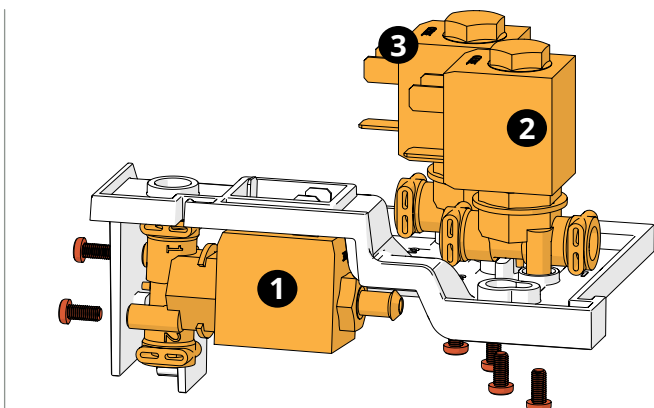
### Step 2

- remove the 4 locking clips to disconnect the hoses from the other water valves
- disconnect the wiring



### Step 3

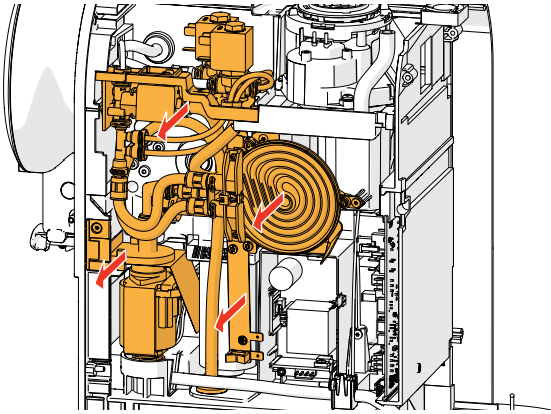
- lift the click finger slightly to remove the mounting plate with the valves



### Step 4

- remove the defective valve
  1. brewer valve
  2. hot water valve
  3. steam valve
- ▶ Consider to exchange the O-rings.

## 2.13 Remove brewer motor

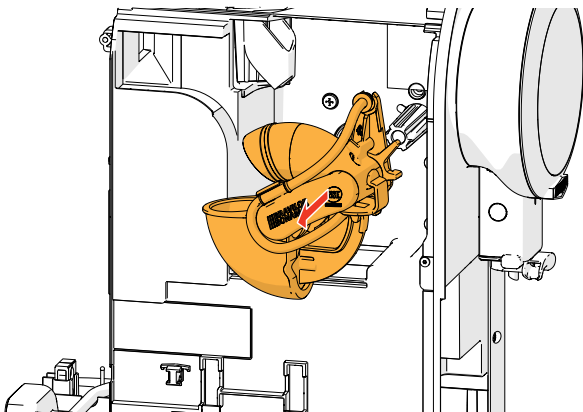


### Step 1

- remove all coloured parts

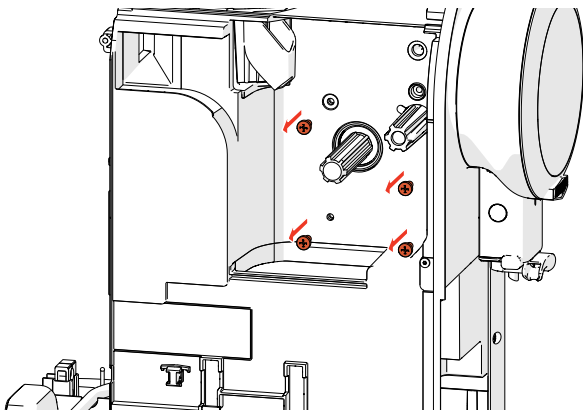
order of removal:

1. pump bracket, see section "2.11 Remove pump" on page 18
  - » no need to disconnect the hoses
2. remove the 2 screws to disconnect the heater, see section "2.10 Remove flash heater" on page 17
  - » no need to disconnect the hoses
3. remove the heater bracket (2 screws)
4. remove the bracket with valves, see section "2.12 Remove valve set" on page 19
  - » only disconnect the hoses to the outlet and inlet of the brewer



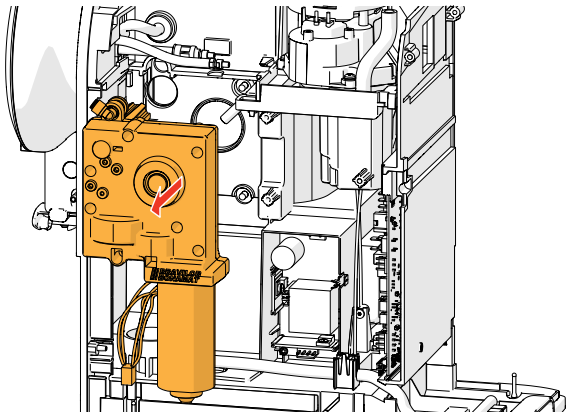
### Step 2

- remove the complete CIRCO brewer



### Step 3

- remove 4 screws

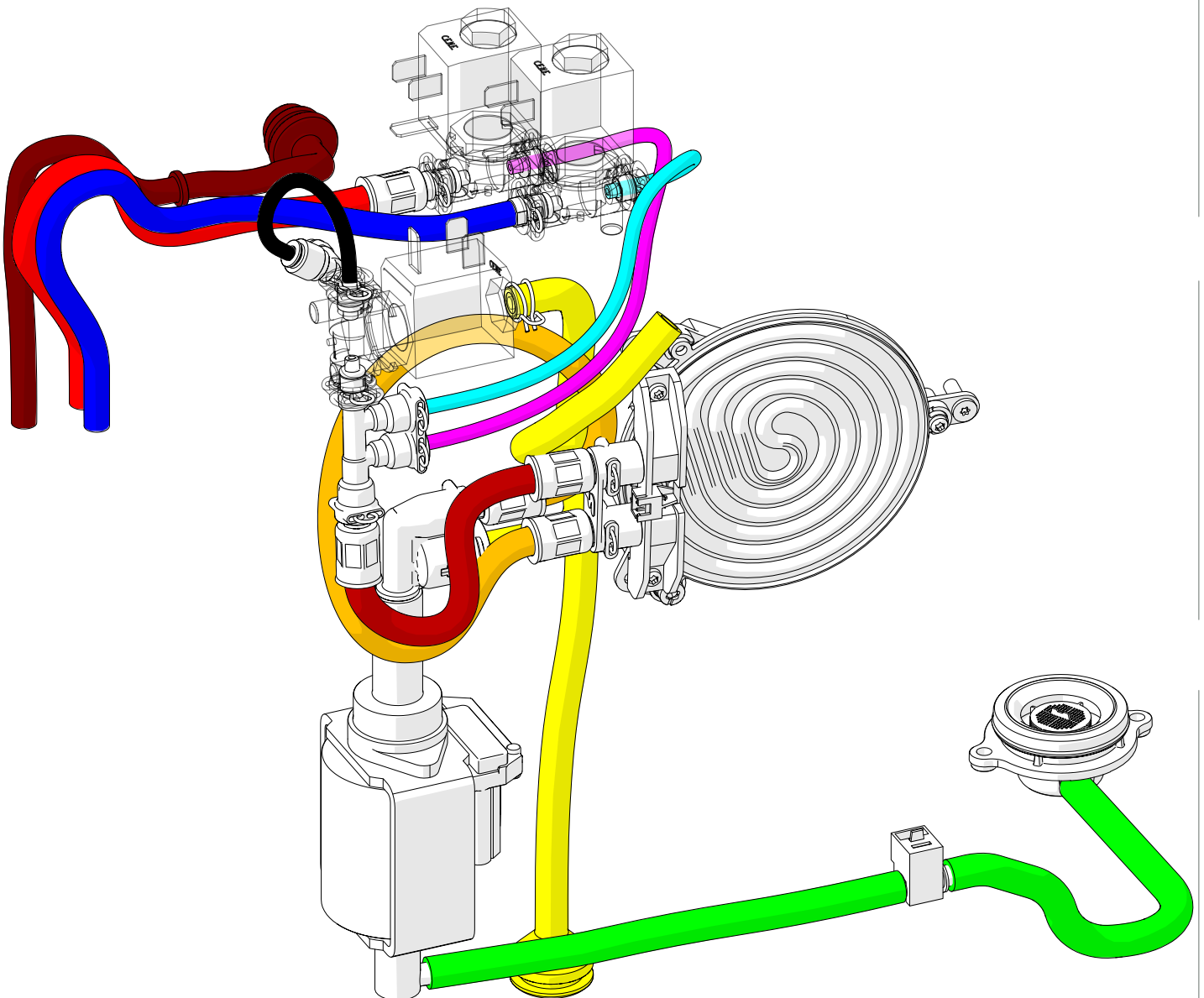


Step 4

- disconnect the wiring
- remove the brewer motor

## 2.14 Hose positions

► *The hoses may not touch the housing, this may cause resonance!*



### 3. Beverage profiles

Below is an overview of the small, medium and large volume of beverage profiles 1, 2 and 3.

- ▶ Variations may occur as grinders can react different to different types of coffee beans (e.g. dry beans vs. greasy beans).
- ▶ The gram weight is based on the middle position of the coffee grinder.

strength

	1 bean	standard -1 gr.
	2 beans	= standard
	3 beans	standard +1 gr.

selectable volume

	small
	medium
	large




#### 3.1 Profile 1: small volumes / strong coffee

##### 3.1.1 Selectable volume - small

Beverage	Total beverage volume (ml)	1. Coffee volume (ml)	2. Milk volume (ml)	3. Hot water volume (ml)	(g)	(g)	(g)	Dosing order
Ristretto	15	15.0	x	x	7.5	<b>8.5</b>	9.5	x
Ristretto x2	30	30.0	x	x	14.0	<b>15.0</b>	16.0	x
Espresso	20	20.0	x	x	7.5	<b>8.5</b>	9.5	x
Espresso x2	40	40.0	x	x	14.0	<b>15.0</b>	16.0	x
Flat white	140	20.0	120.0	x	9.0	<b>10.0</b>	11.0	1.-2.
Americano	80	20.0	x	60.0	7.0	<b>8.0</b>	9.0	1.-3.
Cappuccino	140	20.0	120.0	x	8.0	<b>9.0</b>	10.0	1.-2.
Espresso macchiato	35	20.0	15.0	x	7.0	<b>8.0</b>	9.0	1.-2.
Latte macchiato	160	20.0	140.0	x	7.0	<b>8.0</b>	9.0	2.-1.
White Coffee	160	40.0	120.0	x	7.0	<b>8.0</b>	9.0	1.-2.
Hot water	80	x	x	80.0	x	<b>x</b>	x	x
Hot milk foam	80	x	80.0	x	x	<b>x</b>	x	x




### 3.1.2 Selectable volume - medium



Beverage	Total beverage volume (ml)	1. Coffee volume (ml)	2. Milk volume (ml)	3. Hot water volume (ml)	 (g)	 (g)	 (g)	Dosing order
<i>Ristretto</i>	20	20.0	x	x	9.5	<b>10.5</b>	11.5	x
<i>Ristretto x2</i>	40	40.0	x	x	14.0	<b>15.0</b>	16.0	x
<i>Espresso</i>	30	30.0	x	x	9.5	<b>10.5</b>	11.5	x
<i>Espresso x2</i>	60	60.0	x	x	14.0	<b>15.0</b>	16.0	x
<i>Flat white</i>	160	30.0	130.0	x	10.0	<b>11.0</b>	12.0	1.-2.
<i>Americano</i>	100	30.0	x	70.0	9.0	<b>10.0</b>	11.0	1.-3.
<i>Cappuccino</i>	160	30.0	130.0	x	9.0	<b>10.0</b>	11.0	1.-2.
<i>Espresso macchiato</i>	55	30.0	25.0	x	9.0	<b>10.0</b>	11.0	1.-2.
<i>Latte macchiato</i>	180	30.0	150.0	x	9.0	<b>10.0</b>	11.0	2.-1.
<i>White Coffee</i>	180	50.0	130.0	x	9.0	<b>10.0</b>	11.0	1.-2.
<i>Hot water</i>	100	x	x	100.0	x	<b>x</b>	x	x
<i>Hot milk foam</i>	100	x	100.0	x	x	<b>x</b>	x	x

### 3.1.3 Selectable volume - large



Beverage	Total beverage volume (ml)	1. Coffee volume (ml)	2. Milk volume (ml)	3. Hot water volume (ml)	 (g)	 (g)	 (g)	Dosing order
<i>Ristretto</i>	25	25.0	x	x	11.5	<b>12.5</b>	13.5	x
<i>Ristretto x2</i>	50	50.0	x	x	14.0	<b>15.0</b>	16.0	x
<i>Espresso</i>	40	40.0	x	x	11.5	<b>12.5</b>	13.5	x
<i>Espresso x2</i>	80	80.0	x	x	14.0	<b>15.0</b>	16.0	x
<i>Flat white</i>	180	40.0	140.0	x	12.0	<b>13.0</b>	14.0	1.-2.
<i>Americano</i>	120	40.0	x	80.0	11.0	<b>12.0</b>	13.0	1.-3.
<i>Cappuccino</i>	180	40.0	140.0	x	11.0	<b>12.0</b>	13.0	1.-2.
<i>Espresso macchiato</i>	75	40.0	35.0	x	11.0	<b>12.0</b>	13.0	1.-2.
<i>Latte macchiato</i>	200	40.0	160.0	x	11.0	<b>12.0</b>	13.0	2.-1.
<i>White Coffee</i>	200	60.0	140.0	x	11.0	<b>12.0</b>	13.0	1.-2.
<i>Hot water</i>	120	x	x	120.0	x	<b>x</b>	x	x
<i>Hot milk foam</i>	120	x	120.0	x	x	<b>x</b>	x	x



## 3.2 Profile 2: average volumes / regular strength

### 3.2.1 Selectable volume - small










Beverage	Total beverage volume (ml)	1. Coffee volume (ml)	2. Milk volume (ml)	3. Hot water volume (ml)	(g)	(g)	(g)	Dosing order
<i>Ristretto</i>	20	20.0	x	x	6.0	<b>7.0</b>	8.0	x
<i>Ristretto x2</i>	40	40.0	x	x	11.0	<b>13.0</b>	15.0	x
<i>Espresso</i>	30	30.0	x	x	6.0	<b>7.0</b>	8.0	x
<i>Espresso x2</i>	60	60.0	x	x	11.0	<b>13.0</b>	15.0	x
<i>Flat white</i>	160	30.0	130.0	x	9.0	<b>10.0</b>	11.0	1.-2.
<i>Americano</i>	100	30.0	x	70.0	6.5	<b>7.5</b>	8.5	1.-3.
<i>Cappuccino</i>	160	30.0	130.0	x	6.0	<b>7.0</b>	8.0	1.-2.
<i>Espresso macchiato</i>	45	30.0	15.0	x	6.0	<b>7.0</b>	8.0	1.-2.
<i>Latte macchiato</i>	180	30.0	150.0	x	6.0	<b>7.0</b>	8.0	2.-1.
<i>White Coffee</i>	180	50.0	130.0	x	6.0	<b>7.0</b>	8.0	1.-2.
<i>Hot water</i>	100	x	x	100.0	x	<b>x</b>	x	x
<i>Hot milk foam</i>	100	x	100.0	x	x	<b>x</b>	x	x

### 3.2.2 Selectable volume - medium

Beverage	Total beverage volume (ml)	1. Coffee volume (ml)	2. Milk volume (ml)	3. Hot water volume (ml)	(g)	(g)	(g)	Dosing order
<i>Ristretto</i>	25	25.0	x	x	7.0	<b>8.0</b>	9.0	x
<i>Ristretto x2</i>	50	50.0	x	x	13.0	<b>15.0</b>	16.0	x
<i>Espresso</i>	40	40.0	x	x	7.0	<b>8.0</b>	9.0	x
<i>Espresso x2</i>	80	80.0	x	x	13.0	<b>15.0</b>	16.0	x
<i>Flat white</i>	180	40.0	140.0	x	9.5	<b>10.5</b>	11.5	1.-2.
<i>Americano</i>	120	40.0	x	80.0	7.0	<b>8.0</b>	9.0	1.-3.
<i>Cappuccino</i>	180	40.0	140.0	x	7.0	<b>8.0</b>	9.0	1.-2.
<i>Espresso macchiato</i>	65	40.0	25.0	x	7.0	<b>8.0</b>	9.0	1.-2.
<i>Latte macchiato</i>	200	40.0	160.0	x	7.0	<b>8.0</b>	9.0	2.-1.
<i>White Coffee</i>	200	60.0	140.0	x	7.0	<b>8.0</b>	9.0	1.-2.
<i>Hot water</i>	120	x	x	120.0	x	<b>x</b>	x	x
<i>Hot milk foam</i>	120	x	120.0	x	x	<b>x</b>	x	x



### 3.2.3 Selectable volume - large

Beverage	Total beverage volume (ml)	1. Coffee volume (ml)	2. Milk volume (ml)	3. Hot water volume (ml)	   (g)	   (g)	   (g)	Dosing order
<i>Ristretto</i>	30	30.0	x	x	8.0	<b>9.0</b>	10.0	x
<i>Ristretto x2</i>	60	60.0	x	x	15.0	<b>16.0</b>	16.0	x
<i>Espresso</i>	50	50.0	x	x	8.0	<b>9.0</b>	10.0	x
<i>Espresso x2</i>	100	100.0	x	x	15.0	<b>16.0</b>	16.0	x
<i>Flat white</i>	200	50.0	150.0	x	10.0	<b>11.0</b>	12.0	1.-2.
<i>Americano</i>	140	50.0	x	90.0	8.0	<b>9.0</b>	10.0	1.-3.
<i>Cappuccino</i>	200	50.0	150.0	x	8.0	<b>9.0</b>	10.0	1.-2.
<i>Espresso macchiato</i>	85	50.0	35.0	x	8.0	<b>9.0</b>	10.0	1.-2.
<i>Latte macchiato</i>	220	50.0	170.0	x	8.0	<b>9.0</b>	10.0	2.-1.
<i>White Coffee</i>	220	70.0	150.0	x	8.0	<b>9.0</b>	10.0	1.-2.
<i>Hot water</i>	140	x	x	140.0	x	<b>x</b>	x	x
<i>Hot milk foam</i>	140	x	140.0	x	x	<b>x</b>	x	x

### 3.3 Profile 3: large volumes / regular strength

► Double beverages are dispensed in 2 brew cycles.




#### 3.3.1 Selectable volume - small

Beverage	Total beverage volume (ml)	1. Coffee volume (ml)	2. Milk volume (ml)	3. Hot water volume (ml)	(g)	(g)	(g)	Dosing order
Ristretto	30	30.0	x	x	8.0	<b>9.0</b>	10.0	x
Ristretto x2								
Espresso	50	50.0	x	x	8.0	<b>9.0</b>	10.0	x
Espresso x2								
Flat white	200	50.0	150.0	x	9.0	<b>10.0</b>	11.0	1.-2.
Americano	140	50.0	x	90.0	8.0	<b>9.0</b>	10.0	1.-3.
Cappuccino	200	50.0	150.0	x	8.0	<b>9.0</b>	10.0	1.-2.
Espresso macchiato	85	55.0	30.0	x	8.0	<b>9.0</b>	10.0	1.-2.
Latte macchiato	220	50.0	170.0	x	8.0	<b>9.0</b>	10.0	2.-1.
White coffee	220	70.0	150.0	x	8.0	<b>9.0</b>	10.0	1.-2.
Hot water	140	x	x	140.0	x	<b>x</b>	x	x
Hot milk foam	140	x	140.0	x	x	<b>x</b>	x	x

#### 3.3.2 Selectable volume - medium

Beverage	Total beverage volume (ml)	1. Coffee volume (ml)	2. Milk volume (ml)	3. Hot water volume (ml)	(g)	(g)	(g)	Dosing order
Ristretto	40	40.0	x	x	9.0	<b>10.0</b>	11.0	x
Ristretto x2								
Espresso	60	60.0	x	x	9.0	<b>10.0</b>	11.0	x
Espresso x2								
Flat white	220	60.0	160.0	x	10.0	<b>11.0</b>	12.0	1.-2.
Americano	160	60.0	x	100.0	9.0	<b>10.0</b>	11.0	1.-3.
Cappuccino	220	60.0	160.0	x	9.0	<b>10.0</b>	11.0	1.-2.
Espresso macchiato	105	65.0	40.0	x	9.0	<b>10.0</b>	11.0	1.-2.
Latte macchiato	240	60.0	180.0	x	9.0	<b>10.0</b>	11.0	2.-1.
White coffee	240	80.0	160.0	x	9.0	<b>10.0</b>	11.0	1.-2.
Hot water	160	x	x	160.0	x	<b>x</b>	x	x
Hot milk foam	160	x	160.0	x	x	<b>x</b>	x	x

### 3.3.3 Selectable volume - large

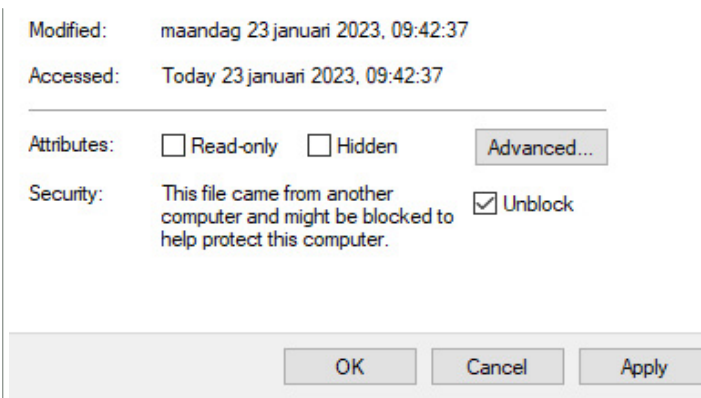
Beverage	Total beverage volume (ml)	1. Coffee volume (ml)	2. Milk volume (ml)	3. Hot water volume (ml)	 (g)	 (g)	 (g)	Dosing order
<i>Ristretto</i>	50	50.0	x	x	10.0	<b>11.0</b>	12.0	x
<i>Ristretto x2</i>								
<i>Espresso</i>	70	70.0	x	x	10.0	<b>11.0</b>	12.0	x
<i>Espresso x2</i>								
<i>Flat white</i>	240	70.0	170.0	x	11.0	<b>12.0</b>	13.0	1.-2.
<i>Americano</i>	180	70.0	x	110.0	10.0	<b>11.0</b>	12.0	1.-3.
<i>Cappuccino</i>	240	70.0	170.0	x	10.0	<b>11.0</b>	12.0	2.-1.
<i>Espresso macchiato</i>	125	75.0	50.0	x	10.0	<b>11.0</b>	12.0	1.-2.
<i>Latte macchiato</i>	260	70.0	190.0	x	10.0	<b>11.0</b>	12.0	2.-1.
<i>White coffee</i>	260	90.0	170.0	x	10.0	<b>11.0</b>	12.0	1.-2.
<i>Hot water</i>	180	x	x	180.0	x	<b>x</b>	x	x
<i>Hot milk foam</i>	180	x	180.0	x	x	<b>x</b>	x	x

## 4. Software update instructions

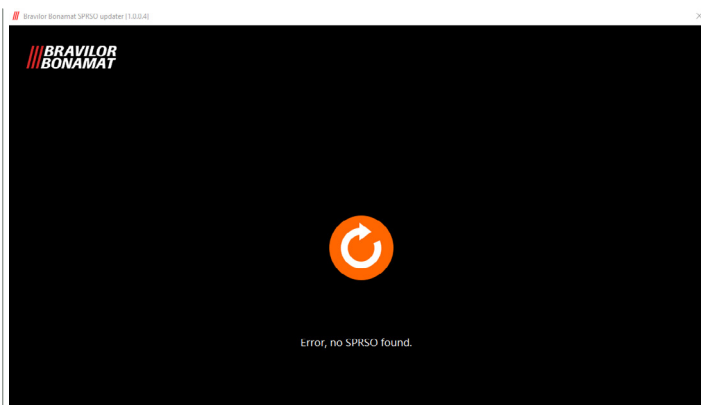
- ▶ The update will overwrite all software, including all personal settings (the water and grinder calibration values remain unchanged).

### Necessities:

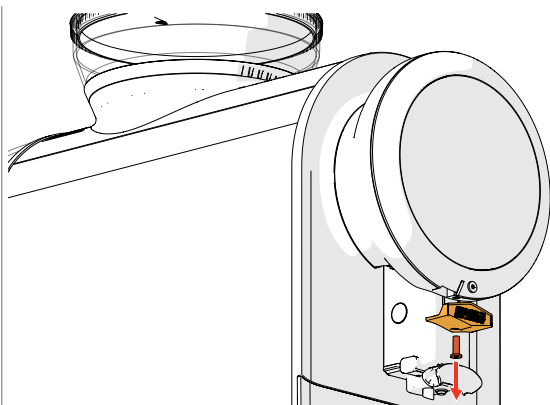
- Windows device (windows 7 or later)
- USB cable (USB-A to USB-C)
- torx 10 screwdriver
- ▶ *USB-C to USB-C does not work.*



- download the zip-file from our website
- extract the file to a folder
- right-click on the file to open its properties
- check the “**unblock**” box
- click 'OK' to confirm



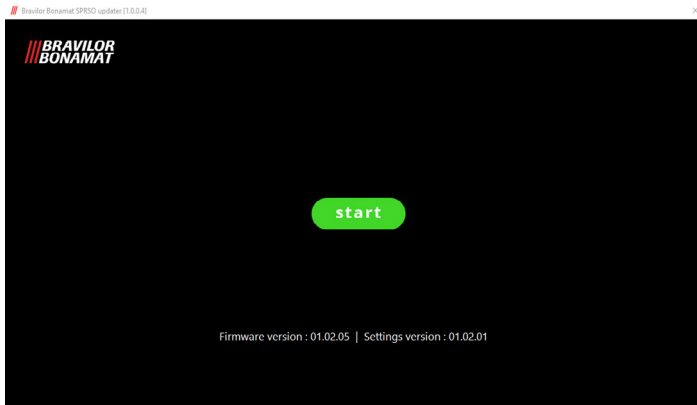
- ▶ *The Sprso must be connected to the mains.*
- start the application, the screen on the left will appear followed by the next screen



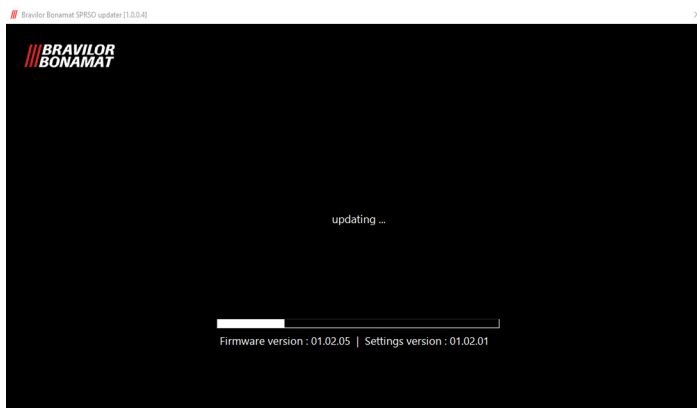
### Preparation of the Sprso:

- remove the screw from the brand name buckle
- remove the brand name buckle (the USB-C connection becomes available)
- plug in the USB-C cable on the Sprso
- plug in the USB-A cable on the windows device

- ▶ The update will overwrite all personal settings
- press **“start”** to overwrite the software



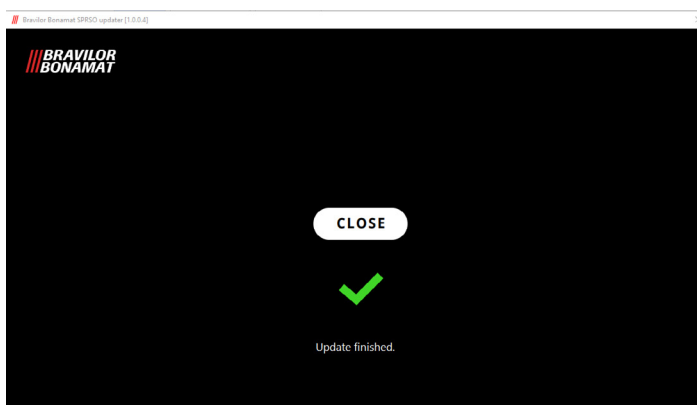
- Progress screen:
- wait until the process is finished



## Progress screen Sprso






- the procedure is completed and the Sprso will automatically restarts
- press **“close”** to exit the application
- unplug the USB cable
- reattach the brand name buckle
- re-enter your personal settings



## 5. Troubleshooting

### 5.1 Warning messages

Nr	Message	Description	Reset condition
ME01	fill or place water tank	no water detected in water tank	• fill water tank and place water tank in correct position
		water tank not present	• place water tank in correct position
		float not in upper position due to:	• check free movement float
		» pollution	• clean
		» leak in the float	• replace float
		» poor conductivity	• clean the float
			• check the ferrite rod, see section 2.8 on page 16
» I/O board	• replace I/O board		
ME02	not applicable		
ME03	close side panel	side/service panel not in correct position	• close side/service panel (in correct position)
		panel switch not activated	• replace switch • replace I/O board
ME04	place drip tray + waste bin	waste bin not in place	• place drip tray with waste bin (in correct position)
		waste bin switch not activated	• replace switch • replace I/O board
ME05	empty waste bin The icon below is visible on the 'beverage selection screen'. 	waste bin counter exceeded	• remove the drip tray, empty the waste bin inclusive the drip tray, put the parts back in the correct position and confirm the operation on the screen
ME06	not applicable		
ME07	clean milk system	will be displayed when machine flush or start-up flush is active and a milk unit is activated in the software	• only a reminder

Nr	Message	Description	Reset condition
ME08	clean CIRCO brewer The icon below is visible on the <i>'beverage selection screen'</i> . 	the counter for the cleaning procedure of the CIRCO brewer is reached (the first message is displayed after 125 brewing cycles - the message is repeated after every coffee-related beverage until the CIRCO brewer is cleaned)	<ul style="list-style-type: none"> <li>perform the procedure described in section "7.1.3 Clean coffee system" in the digital user manual 700.470.010</li> </ul>
ME09	replace water filter The icon below is visible on the <i>'beverage selection screen'</i> . 	the water filter counter has been reached (the message appears after "XX" litres have passed through the water counter and is repeated after every 11 beverages)	<ul style="list-style-type: none"> <li>replace the water filter and confirm this in section "7.1.6 Water filter" in the digital user manual 700.470.010</li> </ul>
ME10	descale machine	the counter for the descaling is reached (the message is repeated after every 9 beverages)	<ul style="list-style-type: none"> <li>descale the Sprso as described in section "7.1.5 Descale" in the digital user manual 700.470.010</li> </ul>
ME11	not applicable		
ME12	CIRCO brewer jammed by grinding or obstruction	CIRCO brewer is blocked. too much coffee ground in the CIRCO brewer or an obstruction	<ul style="list-style-type: none"> <li>remove the obstruction</li> </ul>

## 5.2 Error messages

Nr	Error	Description	Reset condition
00000	communication failed	communication between HMI- and I/O-board defect	<ul style="list-style-type: none"> <li>• press start button, machine will be restarted</li> <li>• check the wiring</li> </ul>
00201	no water flow detected	no water flow detected in system	<ul style="list-style-type: none"> <li>• clean water tank</li> <li>• fill water tank and place water tank in correct position</li> <li>• press start button, machine will be restarted</li> <li>• check the following parts:               <ul style="list-style-type: none"> <li>» water counter</li> <li>» pump</li> <li>» pump connected incorrectly, see <a href="#">§2.11</a></li> <li>» hoses</li> <li>» float water tank</li> <li>» heating element</li> <li>» high temperature safety switches (non-reset-able)</li> <li>» I/O board</li> <li>» all associated wiring</li> <li>» leakage water system</li> </ul> </li> </ul>
00401	grinder blocked	grinder is blocked or broken	<ul style="list-style-type: none"> <li>• remove all the beans from the grinder with a vacuum cleaner and remove any obstructions in the grinder</li> <li>• press start button, machine will be restarted</li> <li>• check the following parts:               <ul style="list-style-type: none"> <li>» grinder motor</li> <li>» I/O board</li> <li>» all associated wiring</li> </ul> </li> </ul>
02101	temperature sensor not connected	temperature sensor is not connected or reading invalid	<ul style="list-style-type: none"> <li>• press start button, machine will be restarted</li> <li>• check the temperature sensor</li> </ul>



Nr	Error	Description	Reset condition
02102	temperature sensor reading	temperature sensor reading invalid	<ul style="list-style-type: none"> <li>• press start button, machine will be restarted</li> <li>• check the following parts:               <ul style="list-style-type: none"> <li>» temperature sensor</li> <li>» I/O board</li> <li>» all associated wiring</li> </ul> </li> </ul>
02203	heating element protection	heating element is overheated or defect	<ul style="list-style-type: none"> <li>• press start button, machine will be restarted</li> <li>• check the following parts: heating element               <ul style="list-style-type: none"> <li>» high temperature safety switches (non-reset-able)</li> <li>» I/O board</li> <li>» all associated wiring</li> </ul> </li> </ul>
04104	brewer malfunction	CIRCO brewer is blocked or defect	<ul style="list-style-type: none"> <li>• press start button, machine will be restarted</li> <li>• follow procedure of section "CIRCO brewer malfunction (Error 04104)" in the digital user manual 700.470.010</li> <li>• check the following parts:               <ul style="list-style-type: none"> <li>» CIRCO brewer</li> <li>» brewer motor</li> <li>» all associated wiring</li> </ul> </li> </ul>
10001	I/O-error	I/O safety control fails	<ul style="list-style-type: none"> <li>• press start button, machine will be restarted</li> <li>• check the following parts:               <ul style="list-style-type: none"> <li>» I/O board</li> <li>» all associated wiring</li> </ul> </li> </ul>
10011	heater not responding	dosage not within a reasonable time	<ul style="list-style-type: none"> <li>• press start button, machine will be restarted</li> <li>• check the following parts:               <ul style="list-style-type: none"> <li>» temperature sensor</li> <li>» I/O board</li> <li>» all associated wiring</li> </ul> </li> </ul>
10015	brewer partially mounted	the machine cannot determine the starting position of the CIRCO brewer	<ul style="list-style-type: none"> <li>• press start button, machine will be restarted</li> <li>• follow procedure of section "CIRCO brewer partially mounted (Error 10015)" in the digital user manual 700.470.010</li> </ul>

### 5.3 Other problems

In addition to the messages and errors present in the machine, a number of other problems may occur; these problems are described below.

<b>Problem description</b>	<b>Possible cause</b>	<b>Check the following</b>
after coffee is selected, neither coffee nor hot water is dispensed	brewer valve not opening	<ul style="list-style-type: none"> <li>• brewer valve</li> <li>• all associated wiring</li> </ul>
	obstruction in the water system	<ul style="list-style-type: none"> <li>• all associated hoses</li> </ul>
	safety valve overpressure opened	<ul style="list-style-type: none"> <li>• safety valve overpressure</li> </ul>
	brewer leaking	<ul style="list-style-type: none"> <li>• brewer</li> </ul>
after coffee is selected, there is less coffee in the cup than normal	obstruction in the water system	<ul style="list-style-type: none"> <li>• all associated hoses</li> </ul>
	brewer leaking	<ul style="list-style-type: none"> <li>• brewer</li> </ul>
after coffee is selected, no coffee is dispensed, only hot water	bean canister empty	<ul style="list-style-type: none"> <li>• fill bean canister</li> </ul>
	grinder not working	<ul style="list-style-type: none"> <li>• grinder</li> <li>• grinder motor</li> </ul>
		<ul style="list-style-type: none"> <li>• all associated wiring</li> </ul>
	grinder outlet missing	<ul style="list-style-type: none"> <li>• grinder outlet</li> </ul>
display doesn't turn on	no power on wall socket	<ul style="list-style-type: none"> <li>• power supply on the wall socket</li> </ul>
	fuse broken	<ul style="list-style-type: none"> <li>• fuse (10A T)</li> </ul>
	power supply board failure	<ul style="list-style-type: none"> <li>• power supply board</li> </ul>
	wiring error	<ul style="list-style-type: none"> <li>• all associated wiring</li> <li>• flat-cable</li> </ul>
buttons surrounding the screen don't work	buttons need to be cleaned	<ul style="list-style-type: none"> <li>• clean buttons</li> </ul>
	bad flat-cable connection or rupture	<ul style="list-style-type: none"> <li>• flat-cable</li> </ul>
no crema on coffee beverages	brewer not cleaned	<ul style="list-style-type: none"> <li>• perform the brewer cleaning procedure</li> </ul>
	brewer defect	<ul style="list-style-type: none"> <li>• brewer components</li> </ul>
no milk dosed	milk reservoir or packaging empty	<ul style="list-style-type: none"> <li>• refill milk</li> </ul>
	milk connector and hose not correctly in place	<ul style="list-style-type: none"> <li>• place the milk connector and hose in correct position</li> </ul>
	steam valve not opening	<ul style="list-style-type: none"> <li>• steam valve</li> <li>• all associated wiring</li> </ul>

<b>Problem description</b>	<b>Possible cause</b>	<b>Check the following</b>
bad milk foam	outlet not properly in place	• outlet
	outlet not clean	• perform milk cleaning cycle
	milk connector not properly in place	• place milk connector in correct position
	air restriction blocked	• clean air restriction manually, see section 2.2 on page 11
milk sputters very much	milk temperature	• the optimum milk temperature is 5°C; <i>the warmer the milk, the poorer the quality of foam produced</i>
	milk connector not properly in place	• place the milk connector in correct position
water under the machine	water tank not placed correct	• water tank
	drip tray and waste bin not emptied on time	• drip tray and waste bin
	leakage somewhere in the water system	• water system
when the flash heating is switched on, only steam is produced instead of hot water	the flash heater hoses are swapped	• make sure that the hoses of the flash heater are correctly installed, see section 2.14 on page 21

