

Instruction Manual

Before using this grinder, read the user and connection instructions.



09109100

QUALITY ESPRESSO 
Quality Espresso

Espresso coffee machine manufacturer since 1952




Ver.23-10/2013

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1. Safety recommendations

1.1 Symbols

	WARNING This may cause injury.
	INFORMATION Important or useful information.
	ELECTRICAL HAZARD DANGER This may cause injury.

- Q10 is a fully automatic grinder which grinds coffee beans in programmed instant, pre-grind or manual instant mode. Simply insert the filter holder in the corresponding guide to obtain one or two freshly ground doses of coffee. The grinder's versatility also allows for independently adjusting the amount of coffees we require for serving one or two coffee, accessing the corresponding menu using the touch screen.

1.2 Safety recommendations

Installation	<ul style="list-style-type: none">This machine should only be installed by authorised technical personnel. The manufacturer declines all responsibility for any damage caused due to inadequate installation.
Location	<ul style="list-style-type: none">We recommend the machine is installed in a spacious area, free from airstreams and on a solid base. Avoid installing it on a damp or hot surface.
Electric connection 	<ul style="list-style-type: none">Check that the voltage, frequency and power characteristics of the electric connection coincide with those described on the machine's characteristics plate. The characteristics plate can be found below the hopper. <div data-bbox="486 1211 949 1377"><p>QUALITY ESPRESSO, S.A. n. registro: APF-08/44289-B Tpo: QUALITY marca: QUALITY modelo: AQV008 ref.: QUALITY VISION 2C SIL/CE n. serie: 0510096 semana/info fab.: 23/2010 0510096310 tensión: 400 V 3N ~ /230V 3 ~ /230V ~ 50/60Hz potencia: 4400W p. diseño: 0.18 Mpa vol.: 5 l. presión agua alimentación: máx. 0.5 Mpa - mín. 0.2 bar registro instalador: _____ punzon instalador: _____ fecha instalación: _____</p></div>  <ul style="list-style-type: none">The machine must be installed according to the country's current electric regulation. You must ensure the electric installation has a reliable earthed connection, according to the aforementioned standards. The company declines all responsibility for any possible damage caused by a faulty installation or earth connection.Do not use extension cables or multiple adaptors of any type to connect the machine to the power supply. The power supply cable should never be wound up, it should be as straight as possible in order to avoid it from overheating.
Handling 	<ul style="list-style-type: none">All internal handling of the machine, except for operations specifically described in this manual related to cleaning processes, must be carried out by authorised technical personnel.Preventive cleaning and maintenance tasks must be performed within the intervals indicated by the machine or the technical service. The manufacturer declines all responsibility for any possible damage caused to the machine due to a failure to comply with these obligations, as well as those due to incorrect or inappropriate use.All of the machine's components, including the connection cable, must be replaced with original spare parts, which can be supplied by the authorised technical service or the manufacturer.Before performing any maintenance operation, ensure the machine is disconnected from the electric power supply by using the installation's general switch or disconnecting the power supply cable.

Important advice



- Install the grinder on a solid base



- The machine shall only be used by adults. Children do not acknowledge the hazards involved in machine, due to which they should not be in contact with them and should not be allowed to use them. People with reduced physical, sensory or mental capacities, or inexperienced people, should not use this machine without supervision person qualified for this purpose.

- Do not use this machine outdoors, unless it is protected from external elements (air, rain, fog, etc.)



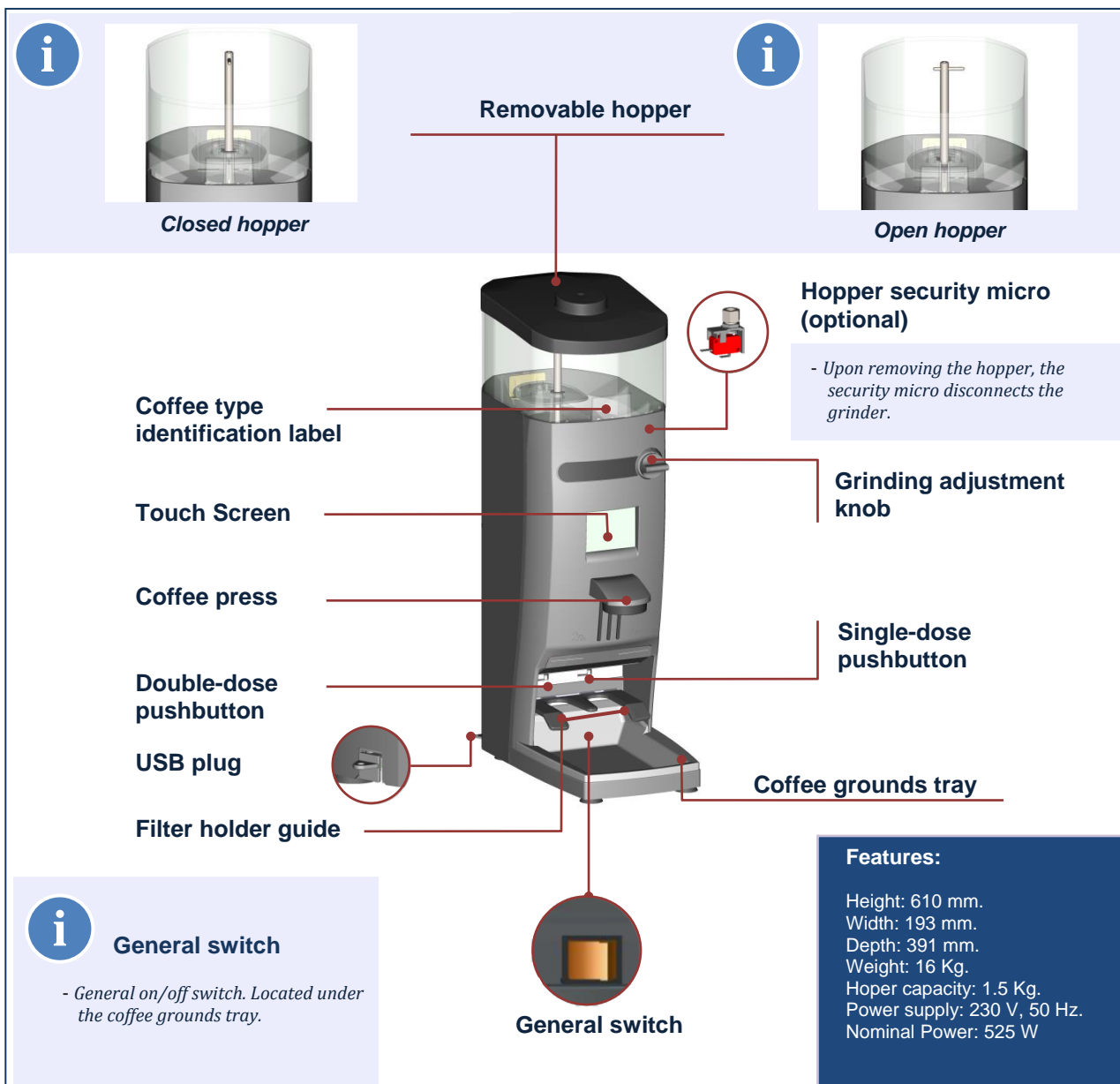
- The machine should not be exposed to water sprays or steam.

- Do not touch the machine with wet, damp or bare feet, or with wet or damp hands.

- The machine should not be used for grinding products other than those described in this manual.

2. General view

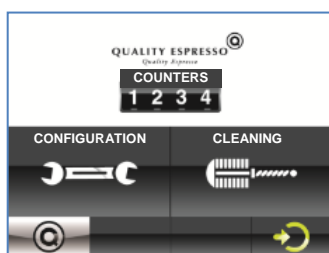
2.1 View



GB

2.2 Touch screen

- The grinder is fitted with a resistant touch screen with which we can access the different menus, which allow for functions such as:

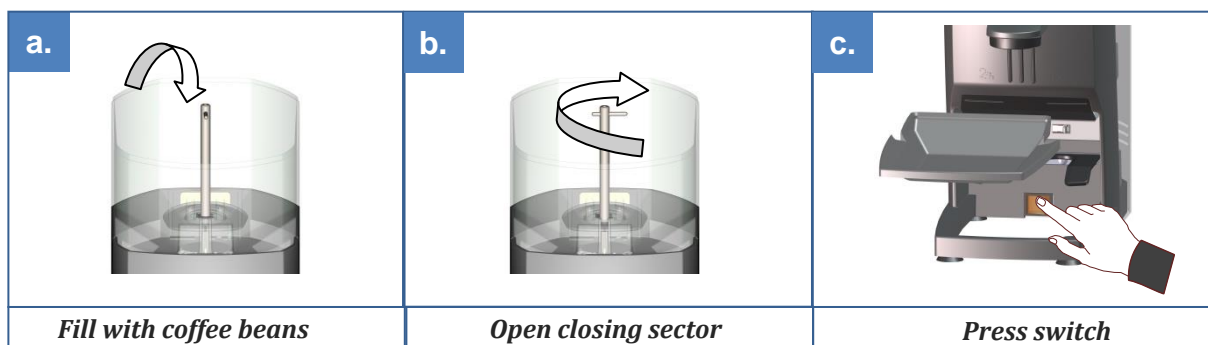


- Check the number of doses used for one and two coffees.
- Check the number of remaining doses until change of blades.
- Check the number of doses remaining before brush cleaning.
- Configure operating mode, "Pre-grind" o "Instant" o "Manual Grind".
- Adjust the coffee dosage
- Other functions.

Note: Refer to Section 8 – programming, for a description on all the menus and functions of the screen.

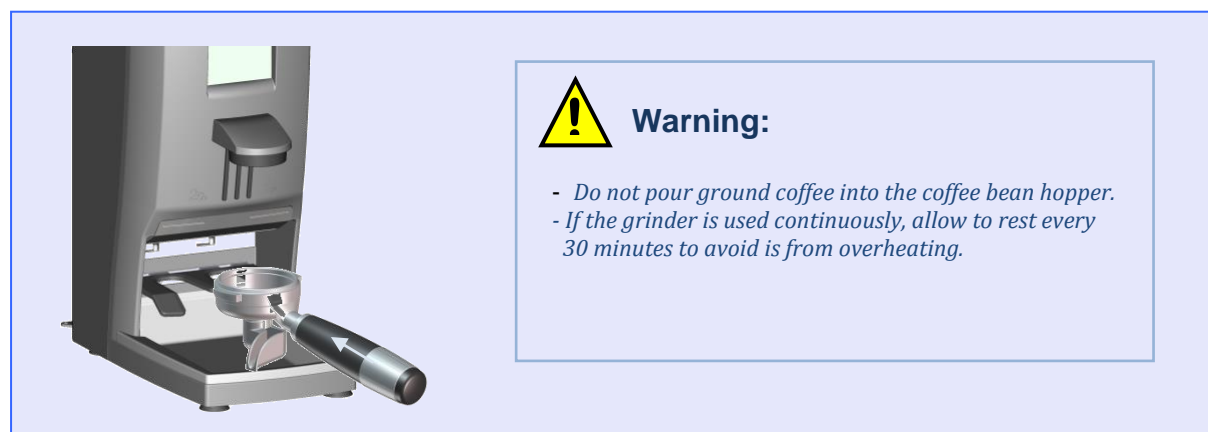
3. Installation and operation

- Once unpackaged, place the machine in the chosen place, for which a plug socket with an efficient grounding will be required. Connect the network cable, place coffee in the hopper, open the closing sector and press the general switch located under the grounds tray. The grinder will now be ready to operate.

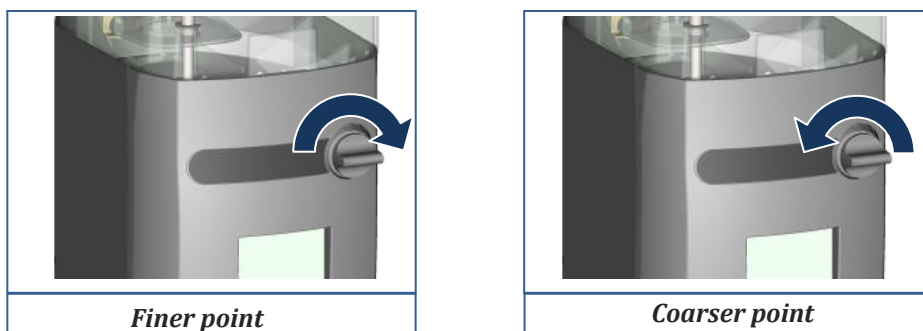


4. First use

- To request the coffee dose, simply insert the filter holder until the end of the guide corresponding to the desired dosage (right-hand guide for single dose and left-hand guide for double dose). When using the grinder for the first time or whenever it has been completely emptied of coffee, press the dosage lever three times so the dispenser is filled appropriately, and obtain the correct dosage.



5. Adjusting the grinding point



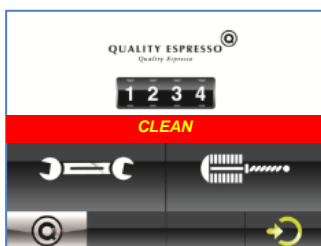
Note: grinding point

- To appreciate a significant change in the grinding point, you must at least fully turn the knob once.
- Never turn the knob to finer (clockwise) more than one full turn without grinding, given that this could cause a blockage of ground coffee.

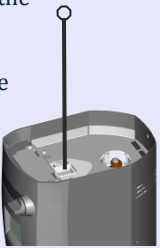
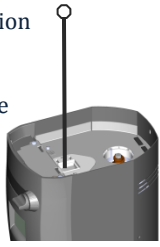
6. External cleaning of the machine

- Before cleaning, disconnect the general switch located underneath the grounds tray. Clean with a damp cloth. Do not use detergent, abrasive products, alcohol or dissolvent. Use a brush to clean the coffee from hidden areas. The machine cannot be cleaned with a water spray.

7. Internal cleaning cycle

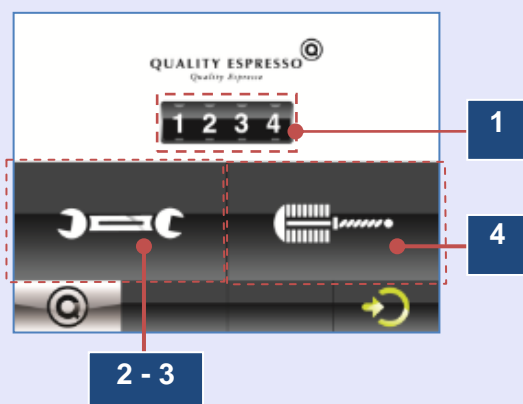


- This cycle consists of cleaning the two pipes within the coffee distributor, using the brush supplied with the grinder. The grinder will show the **"CLEAN"** message on the screen, indicating that the number of programmed coffee doses has been exceeded and the machine must be cleaned.

<p>1</p>	<p>2</p>	<p>1 – Close the closing sector of the hopper and make several doses of coffee to empty the interior of coffee.</p> <p>2 – In models fitted with hopper security micro, remove the hopper. In models without micro, release the screw which holds the hopper in place, remove and open the distributor cover.</p>
<p>3</p>	<p>4</p>	<p>3 – Press the brush icon as seen in the figure.</p> <p>4 – Push the brush through the pipe indicated on the screen.</p> 
<p>5</p>	<p>6</p>	<p>5 – Press the arrow to change the position of the selector to the position indicated in fig. 6.</p> <p>6 – Push the brush through the pipe indicated on the screen.</p> 
<p>7</p>		<p>7 – Push the icon located in the top corner to zero the cleaning counter and exit.</p>

8. Programming

Main menu



Screen symbols

	- EXIT
	- BACK
	- FORWARD
	- INFORMATION
	- CONFIRM

8.1 - COUNTERS

1

- 8.1.1 SERVING TOTALIZER
- 8.1.2 DOUBLE SERVINGS SERVED
- 8.1.3 SINGLE SERVINGS SERVED
- 8.1.4 REMAINING DOSES UNTIL CHANGING
- 8.1.5 REMAINING DOSES UNTIL CLEANING
- 8.1.6 ZERO PARTIAL COUNTERS

8.2 - CONFIGURATION

2

- 8.2.1 ADJUSTING SINGLE DOSE TIME
- 8.2.2 ADJUSTING DOUBLE DOSE TIME
- 8.2.3 PRE-GRINDING, INSTANT. OR MANUAL
- 8.2.4 SELECT LANGUAGE

8.3 - CONFIGURATION: TECHNICAL PERSONNEL

3

- 8.3.1 SERVINGS UNTIL CLEANING WARNING
- 8.3.2 SERVINGS UNTIL BLADE CHANGE
- 8.3.3 TIME BETWEEN MAIN SCREENS.
- 8.3.4 CHANGE PASSWORD
- 8.3.5 BLOCK USER DOSE ADJUSTMENT
- 8.3.6 LOAD FACTORY SETTINGS
- 8.3.7 ZERO TOTAL COUNTER
- 8.3.8 INTENSIVE TEST
- 8.3.9 ZERO BLADE CHANGE COUNTER
- 8.3.10 USB / CONFIGURATION / SCREENSAVER

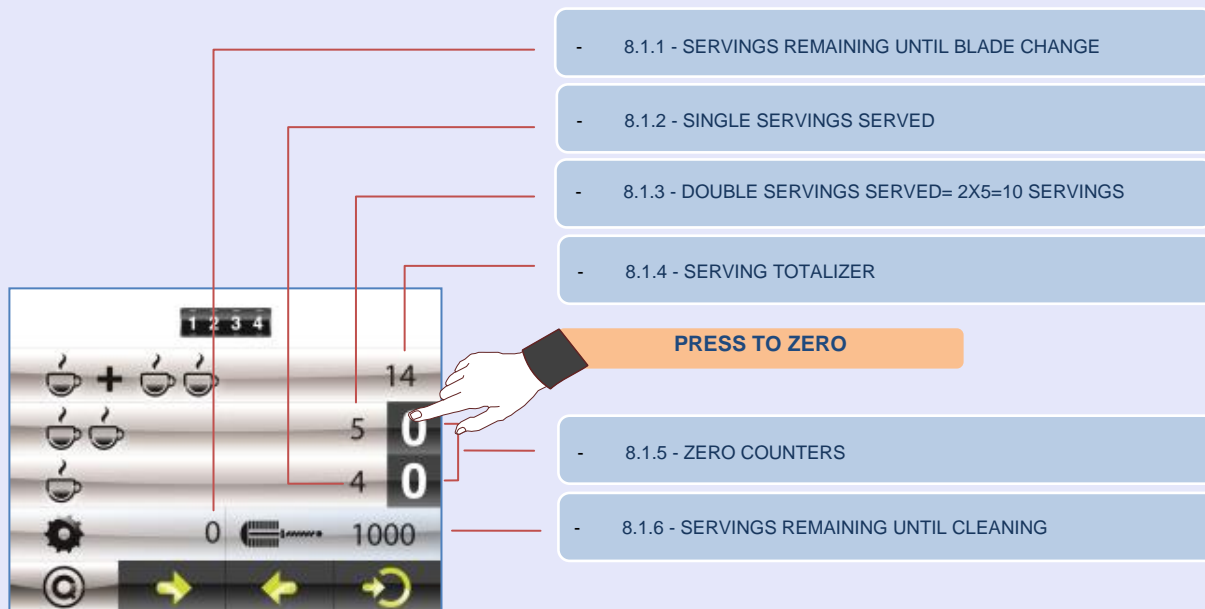
8.4 - CLEANING CYCLE

4

- 8.4.1 CLEANING

8.1 COUNTERS

- Shows the number of servings done, the doses remaining until blade change and the servings remaining until cleaning the grinder. We can also zero the partial counters.



NEXT SCREEN

8.2 CONFIGURATION

ADJUSTING DOSE TIME AND OPERATING MODE

- On this screen, the user can modify to his discretion the time used to grind doses for one or two coffees, and choose the operating mode; Pre-grinding, Instant or manual grinding.

- **Pre-grinding:** dispenses one previous ground dose and grinds for the next demand.
- **Instant:** the coffee is ground just when it is demanded.
- **Manual:** coffee is ground continuously while the micro remains pressed.



NEXT SCREEN

GB

LANGUAGE CONFIGURATION



PROGRAM VERSION

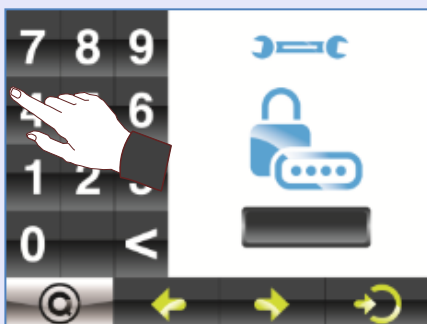
- 8.2.4 - SELECT LANGUAGE



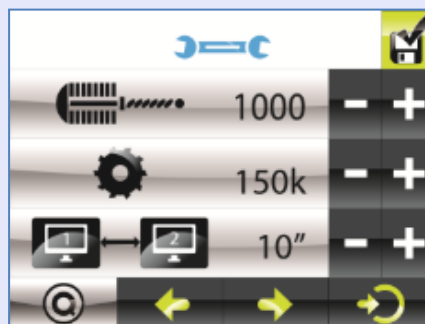
NEXT SCREEN

8.3 CONFIGURATION: TECHNICAL PERSONNEL

CONFIGURING CLEANING CYCLE, BLADE CHANGE AND INTERVAL BETWEEN SCREENS



INSERT PASSWORD "1234"



INCREASE OR REDUCE BY PRESSING +/-

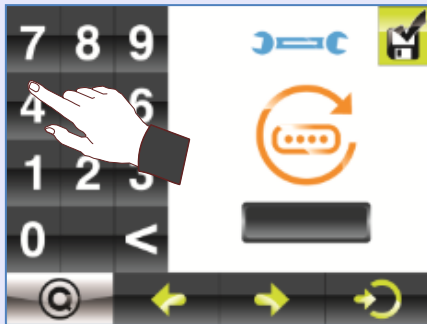
CONFIRM

The two main screens, Quality Espresso icon and screensaver, alternate every 10 seconds.

- 8.3.3 - CHANGE INTERVAL TIME BETWEEN THE TWO MAIN SCREENS
- 8.3.2 - CHANGE SERVINGS, BLADE CHANGE ALARM WARNING
- 8.3.1 - CHANGE SERVINGS, CLEANING ALARM WARNING

NEXT SCREEN

8.3.4 – CHANGE PASSWORD

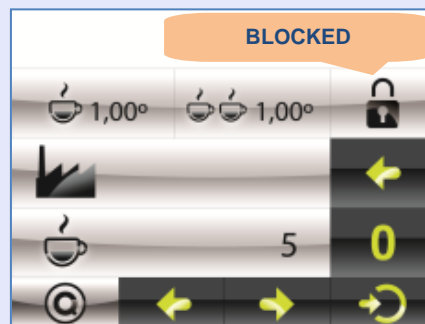


- INSERT NEW PASSWORD

- PRESS CONFIRM

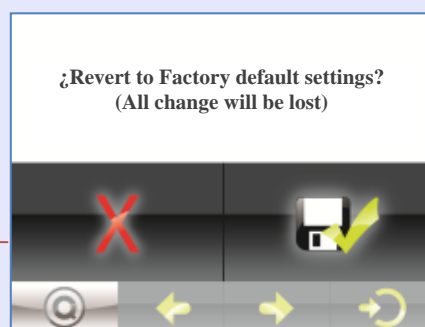
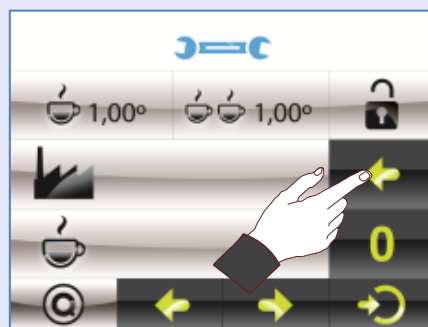
NEXT SCREEN

8.3.5 – BLOCK USER DOSE ADJUSTMENT



NEXT SCREEN

8.3.6 – LOAD FACTORY SETTINGS



- PRESS TO DISCARD

- PRESS TO CONFIRM

NEXT SCREEN

8.3.7 – ZERO TOTAL COUNTER

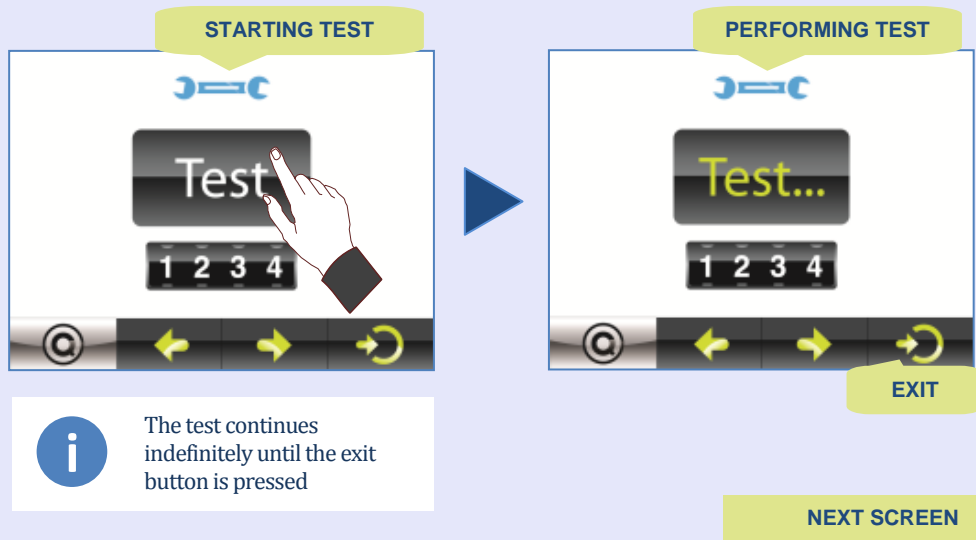
NOT AVAILABLE

NEXT SCREEN

GB

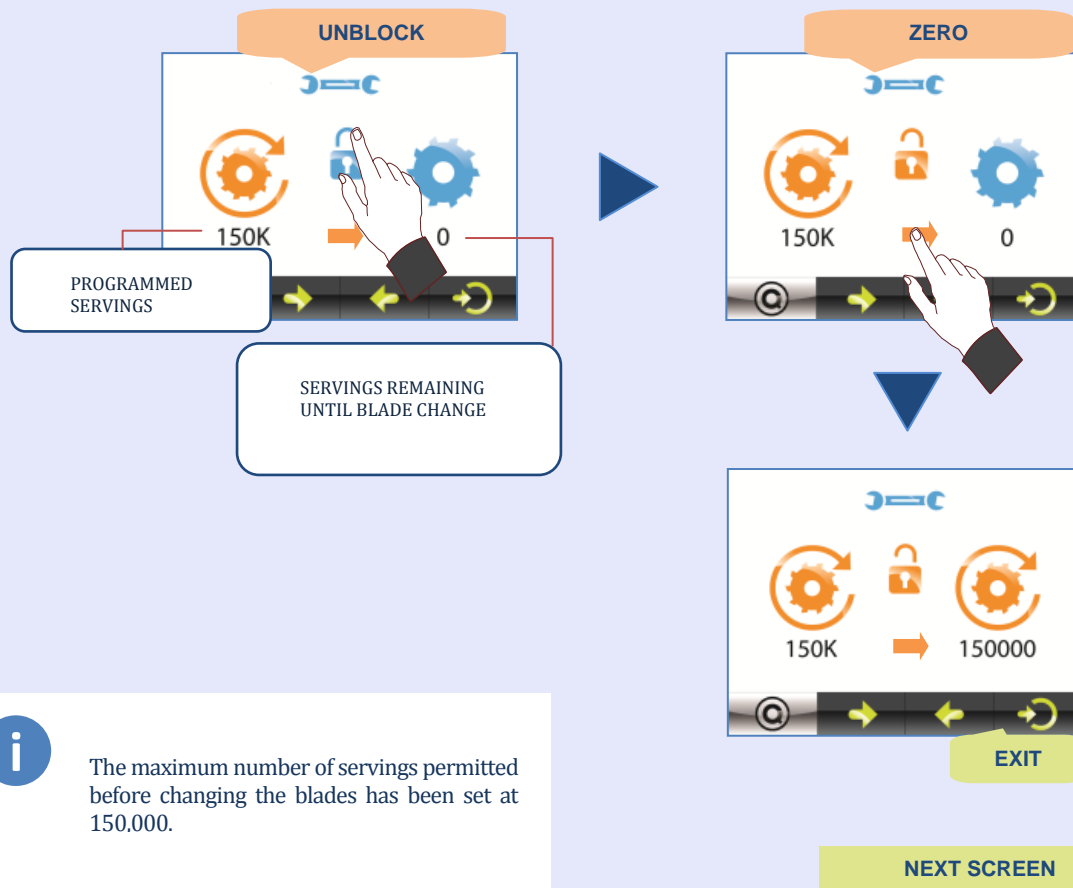
8.3.8 – INTENSIVE TEST

With this menu option, users can activate an intensive verification in the grinder. This test consists on continuously opening each of the traps of the coffee channels every 5 seconds, with the traps closed, grinding coffee for 1 second. This option checks all mobile and visible elements of the grinder.

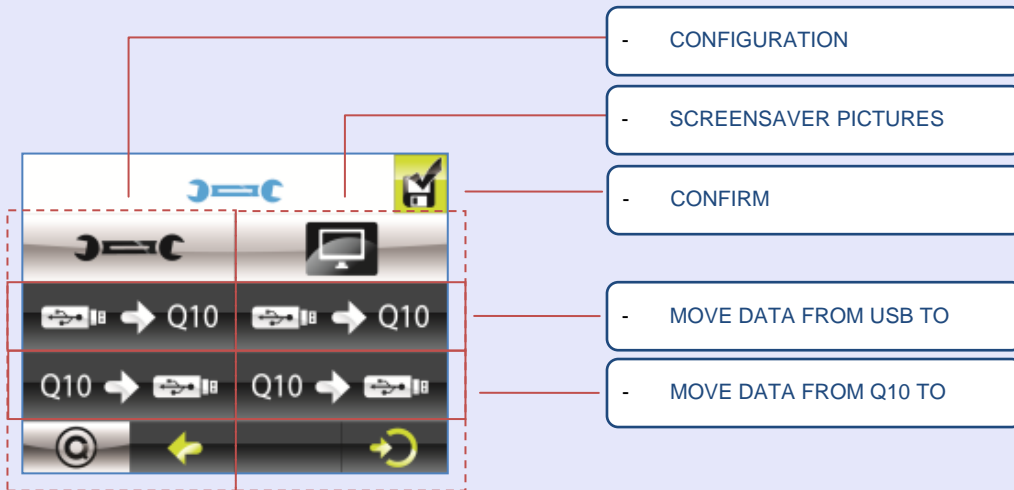


8.3.9 – ZEROING BLADE CHANGE COUNTER


Once the grinder has reached the programmed number of servings for the blade change, proceed as follows to zero the counter.

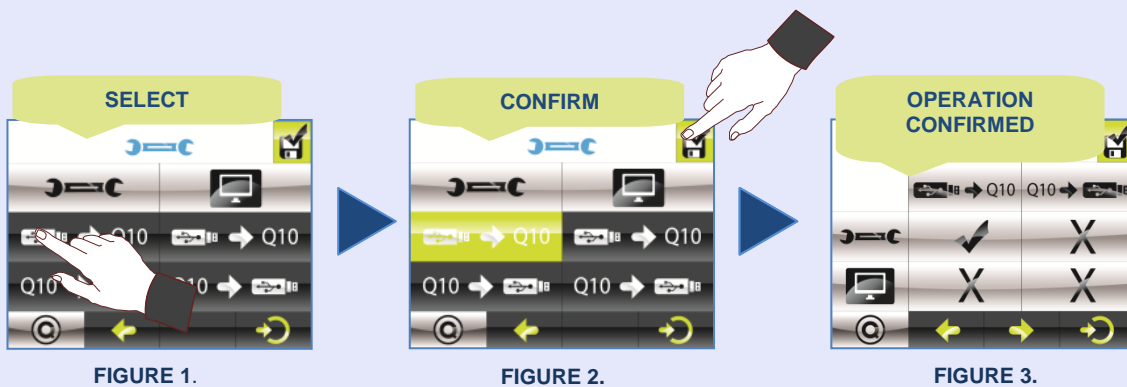


- The Q10 has been fitted with a USB port, with which users can copy the grinder's configuration data to a USB memory stick and then upload this data onto other grinders. We can also change either of the two main images which appear on the screen.



For example: Copy configuration data from a USB memory stick to the Grinder.

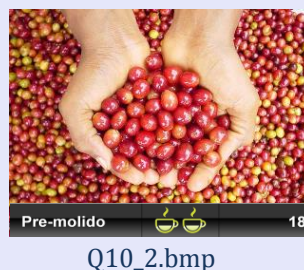
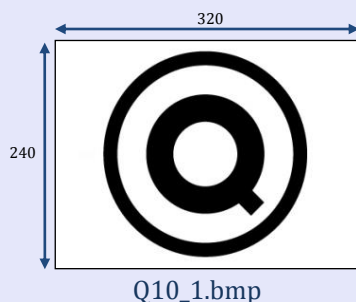
1. Select the operation to be performed (fig.1). In this example, we will copy the configuration data which we have obtained from another grinder and which has been copied onto a USB memory stick, and will be then copied onto our grinder.
2. Confirm the operation (fig. 2) 
3. Lastly, we will view a screen confirming the operation (fig.3)



- If we try to perform any of the described operation and the USB memory stick is not detected, the following screen will appear.



- The Q10 grinder has two images as main screens. These two images alternate every 10 seconds. They are identified with the following file names: **Q10_1.bmp** and **Q10_2.bmp**.
- **Q10_1.bmp**: This image provides no additional information.
- **Q10_2.bmp**: At the bottom left of the image there is a bar that indicates the operating mode which has been selected for the grinder; pre-grinding, instant or manual grinding. At the bottom right users can view the number of partial coffees served until that moment and the icon of the current serving can be seen in the centre.



For example: Copy two images from a USB memory stick to the Q10 Grinder

- 1. Copy the two images or only one, according to the user's request, to a USB memory stick. Make sure that the respective names of the files coincide with those described above, and that they are in the following format:
 - Standard BMP file extension (bitmap format)
 - Dimensions of the image 320x240 pixels
 - Maximum size of 262 kB.
- To change the format of the image we wish to use, follow these instructions:
 - Open the image using Microsoft Office.
 - At the top menu, click on **"Image"** and select the option **"Change Size"**
 - In the boxes on the right side, go to **"Customised Width x Size"** and choose 320x240 pixels.
 - Click on **"Accept"**
 - In the menu option **"File"** choose the option **"Export"**, go to the right side box **"Export in this file format"**, of the two fold-down options, select **"Windows Bitmap" (*.bmp)** and rename the file using Q10_1.bmp or Q10_2.bmp
 - Lastly, click on **"Accept"**
- 2. Copy the Image file into the root of the USB memory stick.
- 3. Insert the USB memory stick and follow the instructions shown below.



8.4 CLEANING CYCLE

9. Data saved when loading factory configuration and settings

DATA SAVED TO Q10_RD.cfg

SETTING		Saves	Does not Save
CONFIGURATION	1 coffee dose time	✓	
	2 coffees dose time	✓	
	Conf.: Pre-Grinding/Instant/Man. Grinding	✓	
	Language	✓	
	No. of coffees until cleaning	✓	
	No. of coffees until blade change	✓	
	Interval between screensavers	✓	
	Change password	✓	
	Block dose timer for 1 and 2 coffees	✓	
COFFEE COUNTER	1 Coffee		✗
	2 Coffees		✗
	Partial totalizer		✗
	Counter until cleaning		✗
	Counter until blade change		✗

FACTORY DATA

SETTING		Refresh	Value
CONFIGURATION	1 coffee dose time	✓	2,50"
	2 coffees dose time	✓	3,80"
	Conf.: Pre-Grinding/Instant/Man. Grinding	✓	INSTANT
	Language	✓	Spanish
	No. of coffees until cleaning	✓	1000
	No. of coffees until blade change	✓	150 K
	Interval between screensavers	✓	0,10"
	Change password	✓	1234
	Block dose timer for 1 and 2 coffees	✓	Without blocking
COFFEE COUNTER	1 Coffee	✗	
	2 Coffees	✗	
	Partial totaliser	✗	
	Counter until cleaning	✗	
	Counter until blade change	✗	

GB

10. Guarantee conditions

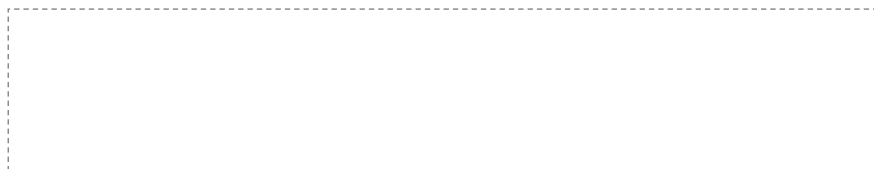
All components of the machine are guaranteed for 12 months (from installation) against any defect that affects correct operation.

The **GUARANTEE** exclusively covers replacement of parts with manufacturing defects. Under no circumstances does it imply complete replacement of the machine.

This guarantee does not cover, rubber or plastic components or electrical parts that cause damage or affect the operation of other components, due to fluctuations in the main voltage supply or parts that are worn out by normal use.

Any machines that may have been manipulated by unauthorized personnel or those with indications of incorrect use, will forfeit all conditions of this **GUARANTEE**.

Only authorized **TECHNICAL SERVICES** are able to offer guaranteed repairs using **ORIGINAL** parts. Any labour, travel and lodging costs for the repair of any product are at the user's expense.



11. Contact information

Contact address

Quality Espresso S.A.

Espresso coffee machine manufacturer since 1952

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The manufacturer reserves the right to introduce, without prior notice, all technical improvements derived from its constant research into this model.