

**Coffee Machine**

**LA TIFALENO**

**Instruction Manual**



## PREFACE

Thank you for purchasing **La Tifaleno**, a coffee machine product from Tifatech.

This manual contains instructions for the mounting, functions, operations, and notes when operating the **La Tifaleno** coffee machine. To ensure safe and correct use, thoroughly read and understand this manual before using this product.

To prevent accidents arising from the misuse of this product, please ensure the operator receives this manual.

## HAZARD INTENSITY LEVELS

The level of risk and importance of the notification is determined by the following definitions. Always observe the warnings to ensure safety and prevent potential injury and product damage.



### *Important:*

Alerts against unsafe practices. Observe *Important* notifications to prevent possible minor personal injury or damage to the board.



### *Warning:*

Indicates a potentially hazardous situation that, if the *Warning* is ignored, could result in injury or death.



### *Note:*

Gives additional information that may be helpful for the proper operation of the board.

**WARNINGS:**

*Note: TIFATECH Co., Ltd* declines all responsibility for damage to persons or property resulting from failure to follow the instructions and warning listed below when installing and using this machine.

- The installation of the machine must be completed by Tifatech's personnel.
- This product needs to be wrapped appropriately before transport. A user manual, accessories, and a La Tifaleno coffee maker should all be included in the delivery. Please get in touch with us right away for assistance if any listed items are missing.
- Mount the machine 110cm above the ground on a solid, water-resistant surface
- Ensure that the power supply voltage does not fluctuate by more than 6%.
- The main water supply must satisfy safety and stability requirements for a perfect machine operation
- Before mounting or removing the machine, disconnect it from the power supply and wait a while for it to cool down.
- Do not remove any original electrical part of the machine.
- To protect the machine from electrical trouble, keep it away from the sink, water faucets, or wet places to ensure water is not splashed into the machine.
- Repairing, or parts replacement should only be performed by **TIFATECH** or other qualified service personnel.
- Children should never be allowed to play with the machine.
- This machine is intended to only be used for coffee dispensing, steaming, and frothing milk. Do not use it for any other purpose.

**PRECAUTIONS****➤ Installation precautions**

Read thoroughly the following conditions before installing the **La Tifaleno** coffee machine.

The mounting location must be:

- No flammable, explosive gases
- No exposure to water.
- An ambient temperature of 0 to 70°C that does not change rapidly, and no icing.
- An ambient non-condensing humidity of 35 to 85 %RH.

➤ **Operation and Maintenance Precautions**

- Do not touch live terminals. This may cause an electrical shock or problems in operation.
- Ensure the board surface is completely dry before powering.
- Periodic cleaning will reduce the risk of damaging the board.

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## I. GENERAL

### 1. Introduction

The **La Tifaleno** coffee machine by Tifatech is a one-group coffee machine with cutting-edge features including pre-infusion, automatic group cleaning, and many more innovative functions.

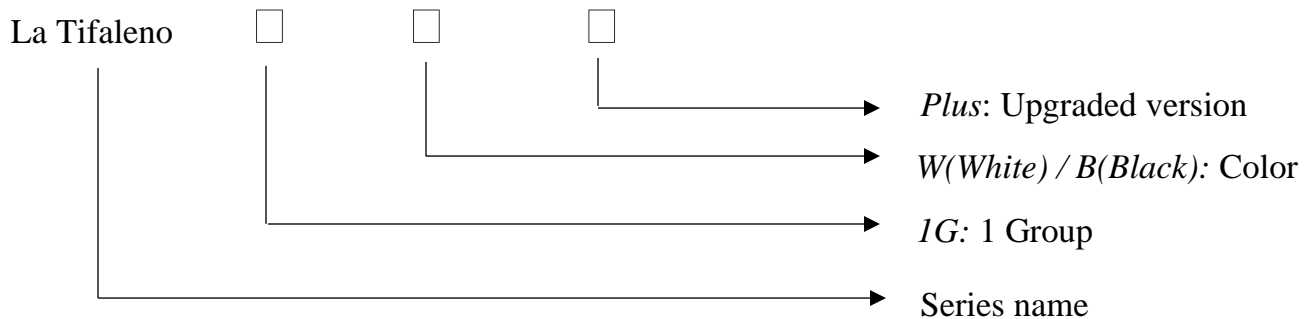


*Note:*

- This manual contains important instructions regarding the safe intended use of the machine.
- If any damage or loss to this manual, request a copy from the **TIFATECH** manufacturer.

## II. TECHNICAL SPECIFICATIONS

### 1. Model



## 2. Specifications

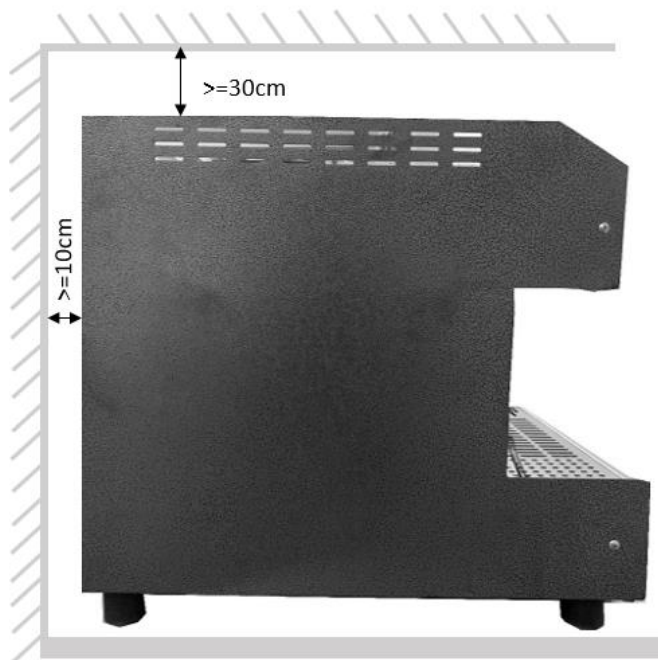
Specifications	La Tifaleno			
	1GW	1GB	1GW Plus	1GB Plus
Steam wand	1 unit			
Heating element control	Temperature control			
LED display	1 unit			
Color	White	Black	White	Black
Width, Height, Depth (cm)	25, 35, 41		36, 41, 53	
Boiler volume (lit)	2		2.5	
Power supply	230V AC 50/60Hz			
Heating element power	1200W		2000W	
Daily coffee capacity (cups/day)	150		200	
Weight(kg)	25		30	
Steam boiler operating pressure(bar)	0.8 - 1.2			
Ambient noise(dB)	< 70			
Ambient temperature (°C)	0 - 70 C			
Ambient humidity (%)	< 70			



### III. INSTALLATION

#### 1. Position

- Put the machine in place on a level surface. Make sure the feet are adjusted so that the coffee is distributed equally among the cups.
- The machine should be placed in a location that meets the minimum requirements described below.



#### 2. Electrical connection

- Ensure that the electrical specifications of the main supply match the specifications of the power supply required of the machine.
- The power supply should be equipped with a circuit breaker to protect against unexpected system failure.

#### 3. Water connection

- Water supply pressure needs to be between 1.5 and 6 Bar.

- Use drinking water with a hardness of between 20 and 30 ppm for the greatest coffee quality and avoid damaging the machine's components.

## IV. USE

### 1. Start the machine



Set the rotary power switch to position 2 to turn on the machine.

### 2. Re-filling the boiler

The filling operation will start automatically when the water level falls below the minimum threshold and stop when the level probe is reached.



*Note:* The water source should always be available for filling operation.

### 3. Heating the boiler

- The heating element will kick on to heat the boiler when its temperature drops below the preset value for heating (page 8).
- The heating element will be shut off if the actual boiler temperature exceeds the set point.



*Note:* Open the steam tap briefly when the machine starts up for the first time after being off for a day or more to let the old steam out of the boiler.

### 4. Coffee dispensing



*Note:*

- Keep the portafilter inserted into the brewing group to keep it warm. This will ensure that the coffee is served at the optimal temperature.
- Place the portafilter face down and tap the metal side at the top of the filter basket to remove any extra coffee.

Follow these procedures before starting to dispense coffee:



1



2



3



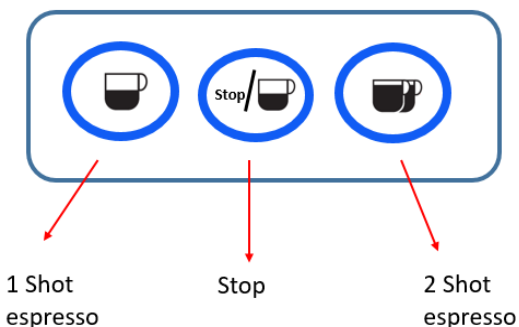
4




**Step 1:** Unlock and remove the portafilter from the group head, and fill the filter base with a proper amount of ground coffee.

**Step 2:** Press the coffee with a moderate force and use the coffee tamper.

**Step 3:** Insert the portafilter into the unit with the knob facing to the left, then turn to the right until it locks to the correct position.

**Step 4:** Place the cup beneath the portafilter outlet, then use the buttons to operate the machine as directed below



- Press the Stop button  once to start the coffee brewing process, then press it again to stop.
- Press the 1 shot espresso  button or 2 short espresso  button to dispense a preset coffee dose that is previously programmed (page 7).



**Important:**

- Ensure that the portafilter is correctly locked into the brewing group before beginning any dispensing operation.
- Never take out the portafilter while dispensing.

➤ **Tips for a good cup of coffee:**

Conditions	Coffee extract slowly	Coffee extract rapidly
Amount of ground coffee	Excessive	Insufficient
Coffee pressure	Excessive	Insufficient
Ambient humidity	Too damp	Too dry

Grinder temperature	Too fine	Too coarse
Filter state	Clogged or dirty	The hole enlarged due to wear

## 5. Steaming and frothing milk

- Place the steam wand into the beverage and rotate the steam tap in an anticlockwise direction.
- Close the steam tap and take the pitcher away when the beverage archives the expected temperature.





*Note:* Open the steam tap briefly both before and after steaming to let any leftover condensed water out.

## V. PROGRAMMING

### 1. Programming standard dose

Follow the instructions below for programming coffee dosage for drink buttons.

**Step 1:** Press and hold the Stop  button for 3 seconds to start to program. A siren sounds and the selected button begins flashing.


**Step 2:** Press the 1 short espresso button  or 2 short espresso  button to dispense coffee and press it again when reaching the desired coffee dose. The Stop button light is also on along with the programming one while dispensing.



**Step 3:** Wait for 10 seconds to save the new doses and exit the setting process.

### 2. Programming the tea function




*Note:* The machine will now switch to the tea brewing mode until the user enters the coffee settings mode (*section V.1*)

**Step 1:** Press and hold the Stop  button for 8 seconds until the siren sounds and all the buttons begin flashing.

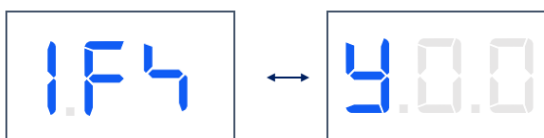
**Step 2:** Choose the desired settings by pressing either the  or  button, the machine starts to discharge water. Press again to stop the water discharge. If it reaches the expected sleep time, press the button again for the next brewing cycle. This process can be repeated a maximum of 8 times. Press and hold the selected button for 3 seconds to save the settings. All lights return to the flashing state.

**Step 3:** Wait for 10 seconds to exit the setting process.

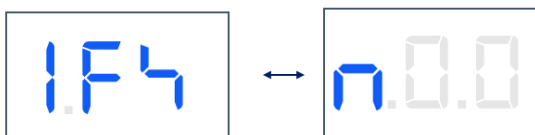
### 3. Pre-infusion

Press and hold the  button for 3 seconds until the display indicates:

- The pre-infusion mode is enabled:



- The pre-infusion mode is disabled:






The siren sounds and the lights flash for 3 seconds after function access.





*Note:* The coffee dose on buttons needs to be reprogrammed for it to work correctly.

#### 4. The setting of operational parameters

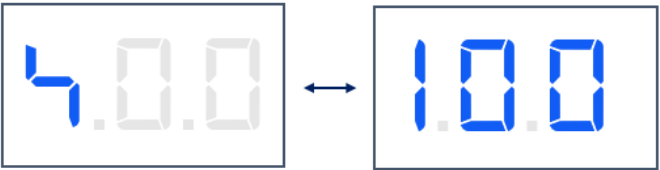
In addition to the core functions, a machine's operational parameters can be changed to improve the user experience.

Button	Name	Replace function
	1 shot espresso	Increase (+)
	Stop	Change/Confirm (Enter)
	2 shot espresso	Decrease (-)

##### a. Temperature setting

Press and hold the Stop button  and 1 shot espresso button  simultaneously for 3 seconds until the siren sounds.

The display starts to alternate between two states like the image below.





Use the increase/decrease button to adjust the threshold temperature of the boiler heating process.


- **Temperature range:** 80 -120°C
- **Step:** 1

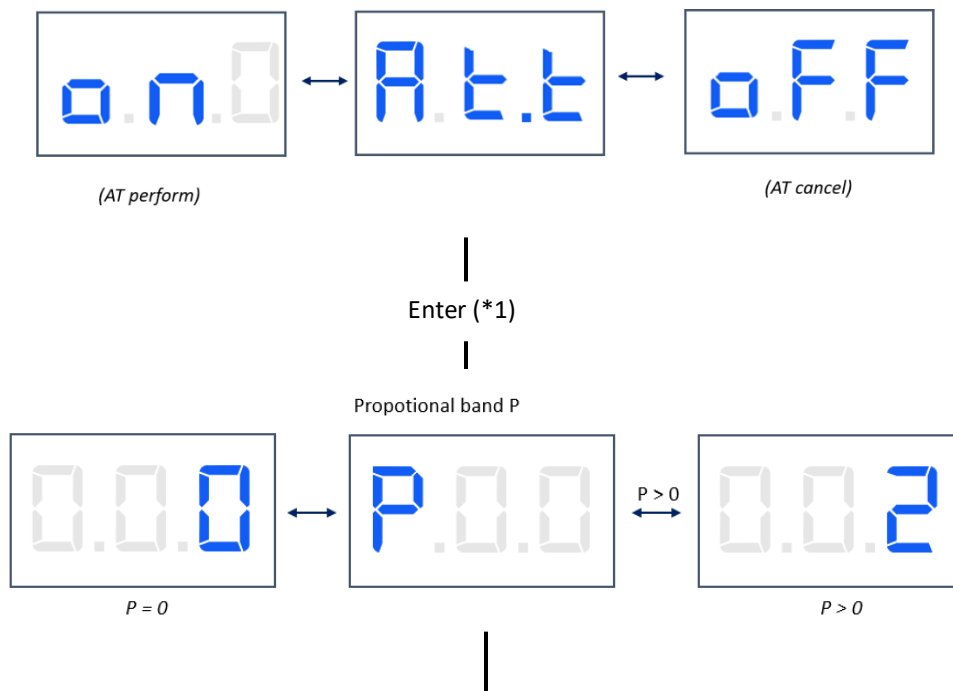
- **Default:** 116°C

Press and hold the Confirm button  for 3 seconds to exit the setting process.

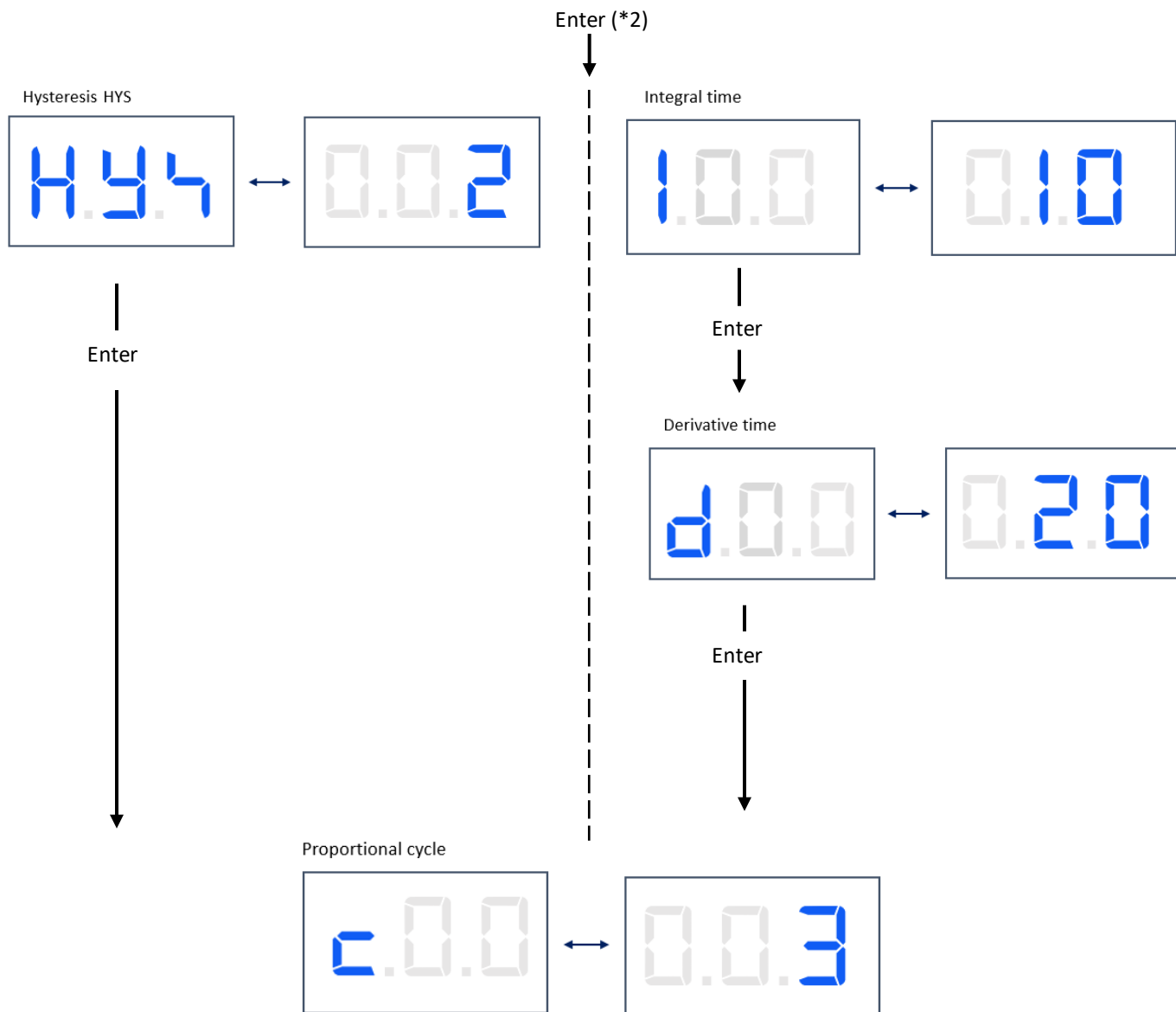
#### b. Other parameters setting

Press and hold the Stop button  and the 2-shot espresso button  simultaneously for 3 seconds until the siren sounds. The 2 short espresso button light begins to flash.

- Use the Increase/Decrease button to adjust the parameter value.
- Use the Confirm/Change button to save your changes and move on to set a new parameter.
- Press and hold the Confirm button  for 3 seconds to leave the setup mode. All lights return to the off-state.







❖ **Note :**

(\*1): When the user performs Auto Tuning, the PID parameter settings including P, I, D, and HYS are ignored.


(\*2): Integral time and Derivative time will be hidden and replaced with Hysteresis if the user programs the proportional band to 0. If the P coefficient is greater than 0, the opposite display scenario will occur.

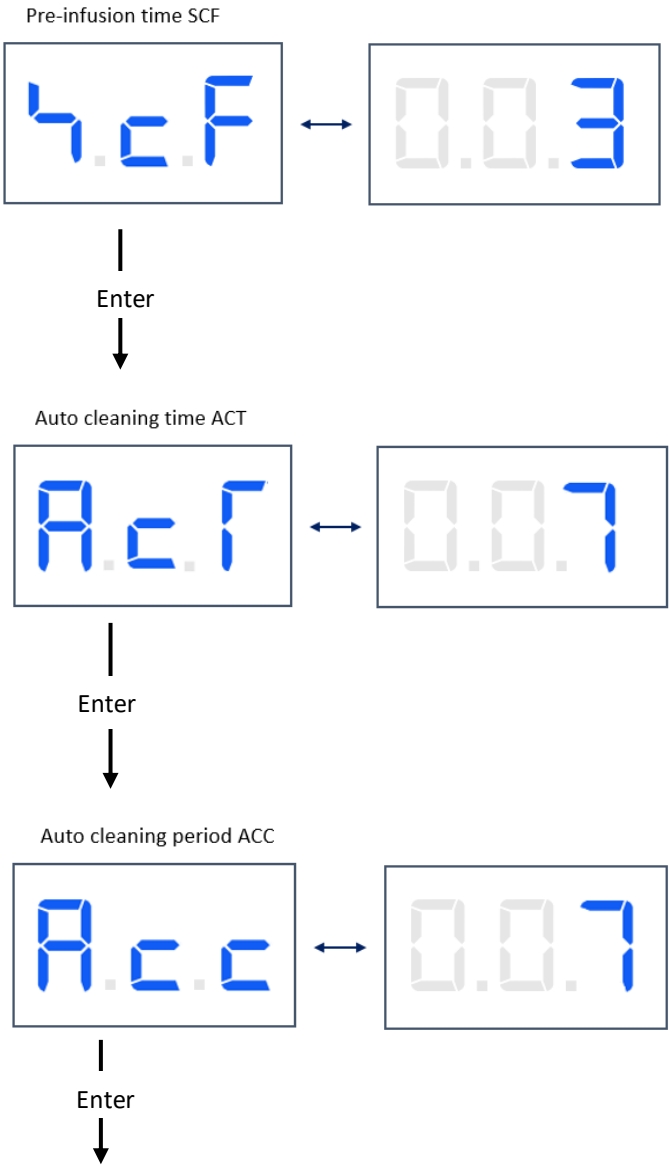
➤ *Table of parameters explanation :*

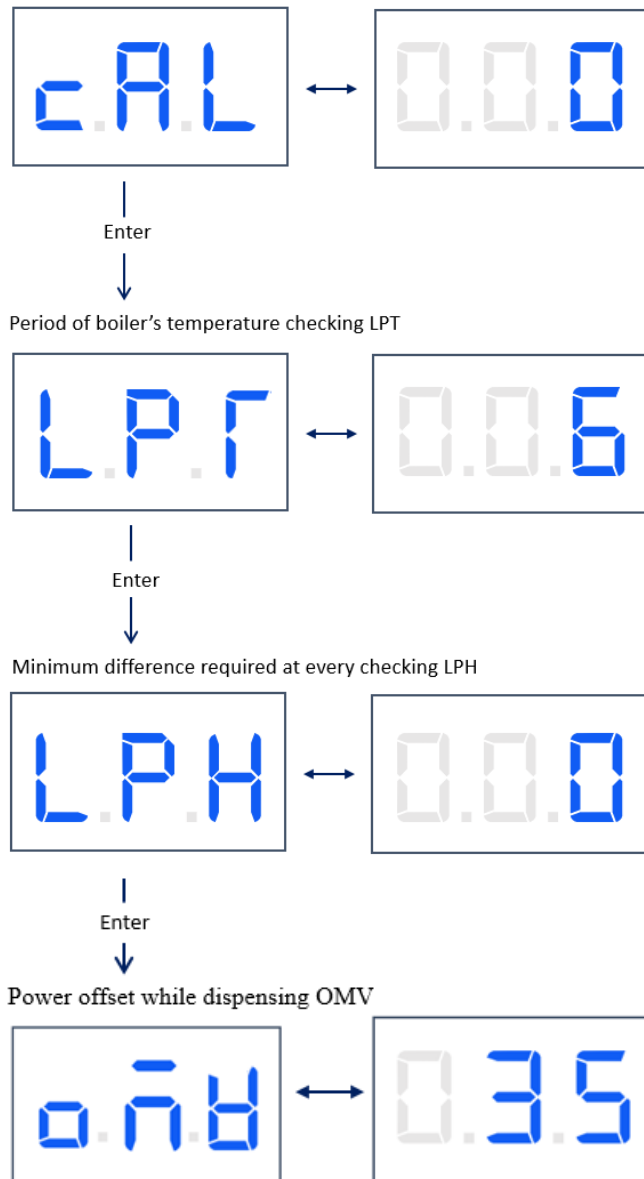
Parameter	Range	Step	Default	Description
<b>AT</b>	AT/_		–	Automatic PID tuning for obtaining the best PID controller parameters
<b>P</b>	0 - 100	1	10	Proportional band
<b>I</b>	0 - 999	1	200	Integral time
<b>D</b>	0 -200	1	50	Derivative time
<b>HYS</b>	1 - 10	1	2	The smallest temperature difference required to activate the heating element
<b>C</b>	3-10	1	3	Proportional cycle

## 5. Advanced setting (*For technician only*)

Press and hold all buttons simultaneously for 3 seconds until the siren sounds. The 2 shot espresso light begins to flash.

- Use the Increase/Decrease button to adjust the parameter value.
- Use the Confirm/Change button to save your changes and move on to set a new parameter.
- Press and hold the Confirm button  for 3 seconds to leave the setup mode. All lights return to the off-state.





➤ *Table of parameters explanation :*

Parameter	Range	Step	Default	Description
SCF	1 - 5	1	3	Pre-infusion time <i>Unit: second</i>
ACT	1 - 10	1	5	Automatic cleaning time

				<i>Unit: second</i>
<b>ACC</b>	1 - 10	1	5	Automatic cleaning cycle
<b>CAL</b>	-5 ÷ 5	0.1	0	Calibration value of temperature sensor <i>Unit: °C</i>
<b>LPT</b>	0 ÷ 200	1	6	Checking boiler's temperature with LPT period <i>Unit: minute</i>
<b>LPH</b>	0 ÷ 999	0.1	0	The minimum temperature difference is required at every LPT checking period. <i>Unit: °C</i>
<b>OMV</b>	0	50	35	The power compensation for heating element while dispensing <i>Unit: %</i>

## VI. CLEANING AND MAINTENANCE



*Note:* You should always follow the cleaning instructions provided in this manual to keep the machine running at its highest efficiency and prolong its life.

### 1. Cleaning the group head

**Step 1:** Remove the portafilter from the filter holder and discharge water to wash both the group head and the portafilter.

**Step 2:** Use the brush supplied with the machine to eliminate the coffee residues from the filters and the shower plate. Press Stop again to finish the cleaning process.



## 2. Cleaning the filter basket

- Remove the basket filter from the portafilter, then use the provided brush to get rid of the residual coffee.
- If the filter gets clogged up and you're not able to clean it normally, burn any coffee particles with a bare flame.



*Note:* Abusing this burning solution could harm the filter, thus avoid doing it frequently.



## 3. Cleaning the group gasket

While dispensing coffee, the coffee may gather on the group's sealing surface. Over time, it will make it difficult to open or close the portafilter to the group head and eventually break the group gasket.

Follow the procedure below for cleaning the group gasket:

**Step 1:** Insert the blind basket into the portafilter

**Step 2:** Place the portafilter into the group head and start to discharge water by pressing the Stop button.


**Step 3:** Briefly open and close the portafilter so that the water runs out. Keep your hands and other body parts out of the water to prevent burns.

**Step 4:** Stop discharging water and remove the portafilter from the group head.

#### 4. Automatic group cleaning

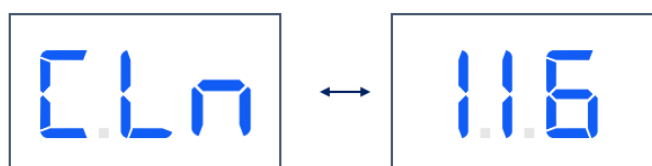
The group cleaning process can be automated to save users time by following the steps below:

**Step 1:** Insert a suitable amount of the provided cleaning powder into the blind basket, then lock the portafilter into the group head.

**Step 2:** Press and hold the 2-shot espresso  button for at least 5 seconds until the siren starts sounding and the machine starts to discharge water.

**Step 3:** After completion of the cleaning process, remove the portafilter and thoroughly clean the group head.






The display while cleaning is illustrated below:



*Note:* The cleaning time and cycle can be modified by the user (Item V.4).



## VII. TROUBLESHOOTING

Error code	Display status	Cause	Purpose	Solution
Er1		The tank is out of water	To protect the pump and heating element	Supplement water for the tank. Check the water source. Check the water level probe
Er2		The pump is opened over 60 seconds	To protect the pump from overworking	Restart the machine If it's not a user mistake, get in touch with us for support.
Er3		Boiler overheating	To avoid harming the components inside	Turn off the machine for at least 5 minutes
Er4		Thermocouple connection error	To protect the heating element	Check the thermocouple connection on board
Er5		Thermocouple is broken	To protect the heating element	Replace the new one or contact us for support



*Note:* The following mistakes will result in the siren sounding continuously and the deactivation of all machine operations. When there is no error, the machine will operate normally.



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