



***“THE  
PLEASURE  
OF A  
GOOD  
COFEE  
100%  
MADE IN  
ITALY.”***

Instructions for use  
and maintenance





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### ATTENTION:

Before starting the coffee machine or its parts, read this manual carefully.

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## 1.1 WARRANTY

Warranty on parts of machine regards defects construction, labor and/or materials.

This warranty begins on the date indicated on a delivery note and it has a duration of 24 months from date of purchase, accepted unless otherwise stated during the signing of the contract which should be consulted for further details.

The DIDIESSÉ Society will replace any part of the machine sent to us, if proven to be defective after inspections at the DIDIESSÉ plant and by authorized DIDIESSÉ staff.

It is precisely in this sense that, for purposes of compliance with the terms of the warranty, the customer, in case of failure, will have to send and collect the equipment at the headquarters of DIDIESSÉ.

No other warranty (written or oral) will be applied to the coffee machine in question.

The supplies and therefore subject to normal wear and tear during normal operation of the machine, in terms of this manual are not covered by this guarantee

### The warranty is not valid for damage caused by:

- ☐ transport and/or handing (if such interventions are charged to the customer);
- ☐ customer errors caused by an incorrect use of the coffee machine;
- ☐ lack of maintenance provided in this manual;
- ☐ failures attributable to the obstruction caused by accumulation of limestone;
- ☐ failures caused by electrical surges and short circuits;
- ☐ failure and / or breakage not attributable to the malfunction of the same;
- ☐ through no fault by the manufacturer.

In addition, tampering, modifications not expressly approved by the manufacturer, the use in extreme environmental conditions, improper use than as provided in this manual (eg, the machine should be operated only with waffles, according to the specifications given in this manual), failure to follow the instructions in this manual will also be considered cause for immediate revocation of the warranty.

This warranty is valid only when the coffee machine has become the property of the purchaser / user agrees to use it according to the recommendations of DIDIESSÉ.

The DIDIESSÉ S.r.l. can not in any way be held liable for any damages and / or commercial image, or for property damage and personal injuries caused by improper use or connection of the coffee machine.

Any dispute between the buyer and DIDIESSÉ will be settled by arbitration or will be made before the courts of Naples.

These points are extracted from the general conditions of sale which are integral and essential part of the following paragraph. Therefore you must refer to the additional considerations not listed there.

## 1.2 HOW TO READ AND USE THE MANUAL

### 1.2.1 Purpose of the manual

The purpose of this manual is mainly intended to provide users with a guide as complete as possible, educating them on the operation of coffee and a detailed plan of what and how many posts are needed for a better and long lasting operation.



**NOTE:** Therefore it's necessary to consider the instruction manual as an integral part of the machine, and then keep it for the duration of its working life, requiring additional copies if they lost.

This manual must be intact and readable in its entirety and must be consulted whenever necessary.

The description and images in this document are not binding.

The company DIDIESSÉ S.r.l. reserves the right to make any changes it deems necessary.



### 1.2.2 Safety symbols

In the present document will be used the following symbols to put in evidence indications and WARNING important for the correct use of the machine:



**ATTENTION:**

*This symbol indicates safety rules for the operator.*



**WARNING:**

*This symbol indicates that there is a possibility of damage to the machine and / or its components.*



**CAUTION:**

*This symbol indicates that the description provides information about the current operation.*



**DANGER:**

*This symbol indicates that there is a serious risk that has a high chance of causing death or serious injury if proper precautions were not taken.*



**NOTE:**

*This symbol provides useful information*

### 1.3 MACHINE MAINTENANCE SERVICE INFORMATION

It's listed below useful information on companies and employees, authorized and recommended by DIDIESSE s.r.l. technical assistance to carry out the warranty and maintenance of the machine:

- **PERSONNEL DIDIESSE S.r.l.**
- **COMPANIES INDICATED AND AUTHORIZED BY DIDIESSE S.r.l.**



### 2.1 GENERAL INFORMATION

The coffee machine FROG model is suitable for the preparation of 1 cup of coffee and has, if foreseen, an adjustable spear to supply the steam. The control buttons on the front of the device are marked with symbols easily understandable.

The machine is designed for domestic use and is not suitable for continuous professional use.



**ATTENTION:**

*No liability is held for damages caused in case of:*

- Incorrect use and / or not in accordance with the intended purposes;
- Repairs not carried out by authorized service center;
- Tampering with the power cord;
- Tampering with any parts of the machine;
- Use of not original spare parts and accessories;
- Failure to descale;
- Storage at temperatures below 0 °C;
- Using pods different from those indicated.

**In these cases, the warranty is not valid.**



**Key machine parts**

- A - on / off coffee button
- B - temperature indicator / coffee brewing button
- C\* - on / off steam button
- D\* - temperature indicator / steam brewing button
- E - closure lever of extraction room
- F - bottle compartment top
- G - collecting tank - dregdrawer
- H - extraction room

\*ONLY ON MODELS WITH STEAM FUNCTIONS



## 2.2 TECHNICAL DATA

Rated voltage	See rating plate located on the machine
Rated power	See rating plate located on the machine
Body material	Metal and thermoplastic
Box Dimension	220 / 400 / 350
Coffee Machine Dimension	220 / 400 / 340
Power	650 W
Weight	6,5 kg
Cable length	1,2 m
Control panel	Frontal
Supply	See rating plate located on the machine
Pump pressure	15 bar
Safety devices	Safety thermostat
Power cord	At least H05VV-F 3G 1 mm <sup>2</sup>
Water tank capacity	1,5 litri

Subject to change due to the execution of construction and technological progress.

Machine according to European Directive 2014/30/UE (EMC Directive) and 2014/35/UE (Low Voltage Directive), concerning electromagnetic compatibility.

## OPTIONAL ACCESSORIES

The coffee machine FROG may have the following configuration options:

- ❑ **ELECTRONIC VERSION:** in this case the machine, as well as described below, is equipped with an electronic key, provided by the operator of the pods packages with which the user must have an active subscription contract. The key must be inserted into the proper seat on the front of the coffee machine FROG, down below on the left.
- ❑ **VAPOR FROG VERSION:** in this case, it is installed on the FROG coffee machine a spear steam.



## 3.1 SAFETY RULES



### DANGER:

*It's not allowed to make into contact water with any of the electrical parts of the machine: danger of short circuit! Hot steam and/or hot water could cause scalding! Never aim the steam or hot water flow towards parts of your body, use caution when touching the steam/hot water nozzle: danger of scalding!*



### ATTENTION: Intended use of the machine

*The coffee machine is intended for domestic use only.*

*It is prohibited to make any technical changes on the machine. The coffee machine must be used only by adults*



### DANGER: Power supply

*Only connect the coffee machine to a suitable socket. The supply voltage must correspond to that indicated on the machine's label.*

*You should have any defective cords or plugs immediately replaced by an Authorized Service Centre.*

*Do not use the machine if the power cord is defective.*

*Do not pass the supply power cord round corners, over sharp edges or over hot objects and keep it away from oil.*

*Do not use the supply power cord to carry or pull the coffee machine.*

*Do not pull out the plug by pulling on the power cord or touch it with wet hands.*

*Do not let the power cord hang freely from tables or shelves.*



### WARNING: Protection for other persons

*Make sure that children are not allowed to play with the coffee machine.*

*Children are not aware of the dangers connected with household appliances.*

*Do not leave the materials used to pack the appliance within children's reach.*



### ATTENTION: Danger of burns

*Never direct the jet of hot steam and/or hot water towards yourself or others. Brewing may be preceded by small jets of hot water. The steam/hot water wand can reach very high temperatures: never touch it with bare hands. Use the appropriate handle only.*

*Never attempt to remove the pod holder while dispensing coffee.*

*While the machine is heating up, drops of hot water may be discharged from the brewing head.*



### NOTE: Siting

*Place the coffee machine in a safe place where no one can tip it over or be injured by it.*

*Hot water or steam could be discharged: danger of scalding!*

*Do not keep the machine at a temperature below 0°C; frost may damage the machine.*

*Do not use the coffee machine outdoors.*

*To prevent the casing from melting or being damaged, avoid resting the machine on very hot surfaces or near open flames.*



### WARNING: Cleaning

*Before cleaning the machine, it is essential to turn off all the controls and remove the plug from the socket.*

*Then wait for the machine to cool down. Never immerse the machine in water! It is strictly forbidden to attempt to access internal machine parts.*



### WARNING: Space for use and maintenance

*To ensure that coffee machine works properly and efficiently, it is strongly recommended to:*

*Rest it on a perfectly level surface;*

*Place it in an adequately lit, hygienic location within easy reach of an electric socket;*

*Ensure a minimum clearance between the machine and walls.*



### NOTE: Storing the machine

*If the machine is to remain out of use for a long time, it should be switched off and unplugged.*

*Store it in a dry place out of children's reach.*

*Keep it protected from dust and dirt.*





**WARNING: Servicing/maintenance**

In case of breakdowns, faults or suspected damage after a fall, immediately unplug the machine.  
Never attempt to operate a faulty machine.  
Maintenance and repairs are too be carried out exclusively by Authorized Service Centres.  
The manufacturer will accept no liability for any damage caused by improper or unauthorized servicing.



**WARNING: Water bottle**

Introduce in the coffee machine circuits only fresh, non sparkling, drinking water.



**WARNING: Pod compartment**

This machine can only be used with specific pods, with the characteristics described in the present document and, in every case, authorized by DIDIESSE S.r.l.; do not put your fingers or any other object in the pod compartment. The pods can be used only once.



**NOTE: Fire safety**

In the event of a fire, use carbon dioxide (CO<sub>2</sub>) extinguishers. Do not use water or powder extinguishers.



**MACHINE DISPOSAL AT THE END OF ITS OPERATIONAL LIFE:**

**INFORMATION FOR THE USER:** in compliance with art. 13 of the Italian Legislative Decree dated 25 July 2005, no. 151 "Implementation of the Directives 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, as well as waste disposal". The symbol of the crossed-out wheeled bin on the appliance or its packaging indicates that the product must be disposed of separately from other waste at the end of its operational life. The user must therefore take the appliance to be disposed of to an appropriate separate collection centre for electronic and electrotechnical equipment or take it to the dealer when buying a new appliance of the equivalent kind (one by one). Appropriate separate collection for the dismantled appliance being subsequently sent out to recycling, treatment and for environmentally friendly disposal, contribute to the prevention of possible negative effects on the environment and on human health, and encourage recycling of the materials the appliance is made of. Specific administrative sanctions provided for by current regulations will be applied for illicit disposal of the product by the user.



## 4.1 INSTALLATION

For your own safety and the safety of others, you must strictly comply with the "Safety Rules" described in Chapter 3

### 4.1.1 Packaging

The original packaging was designed and made to protect the machine during shipping. We recommend keeping it for future transport purposes.

## 4.2 INSTALLATION PRECAUTIONS



**CAUTION:**

Before installing the machine, make sure to follow these safety precautions:

- Put the machine in a safe place;
- Make sure that children are not allowed to touch the machine;
- Avoid placing the machine on very hot surfaces or near open flames.



**WARNING:**

Place the machine on a flat and stable surface, away from water and heat sources. Disconnect the power if connected. Lift the machine using both the hands.

The coffee machine now is ready to be connected to the mains power supply.

## 4.3 CONNECTION TO ELECTRICAL SUPPLY



**WARNING:**

Electricity can be dangerous! Therefore, always strictly abide with the safety rules in chapter 3 of the present manual.  
Never use defective cords! Defective cords and plugs must be immediately replaced by Authorized Service Centre.

The machine voltage has been set in the factory. Check that the mains voltage matches the rating specified on the identification plate on the bottom of the appliance.

Before connecting machine to the electrical power, check that general switch is not pressed.

Insert the plug into a suitable electric socket.

## 4.4 WATER LOADING AND MACHINE STARTING

With reference to fig. 2.1-A, remove the knob on the bottle compartment top, such to unblock and lift the top itself.

Insert a bottle of natural, fresh drinking water in the bottle compartment and insert manually the water aspiration tube in the bottle.

Re-insert therefore the bottle compartment top and block the knob.



**WARNING:**

Always insert in the coffee machine only fresh, drinking and not sparkling water. Hot water and/or other liquids may damage the tank. Always make sure that there is sufficient water in the bottle before starting the machine.



After this simple operation and after you have checked that the coffee machine FROG is in accordance with power parameters, foreseen from local electrical network (220 V – 50 Hz), insert the power plug in an adequate socket, press therefore the switch button A to start the coffee dispensing group (see also fig. 5.1-A), or, otherwise, the switch button C to start the steam group.  
To start therefore the coffee/steam dispensing, it is necessary to wait that the light on buttons B (for coffee dispensing) and D (for steam dispensing) switch off. Now the coffee machine is ready for coffee/steam dispensing.

#### 4.5 ELECTRONIC KEY FOR CUPS MANAGEMENT

**WARNING:**  
In the machine coffee type electronic FROG and FROG VAPOR, it's important to carry out carefully the machine initialization. Due to safety measures. This operation is not repeatable, therefore it's necessary to use, with great attention, the "operator" key, with assigned company code.  
With machine initialized, if you insert the operator key, with machine in switch off state, and then you switch on the machine, all the allocations will be deleted.  
With machine initialized, at every switch on, the orange light will flash many times, as the number of about ten allocations, memorized in the machine.

In such case, the coffee machine AURA BAR manager (or the person that periodically restocks the user with pods packaging) must carry out the following operations:

- ❑ With machine in switch off state, insert the electronic key in the foreseen allocation on the machine;
- ❑ Switch on the machine, pressing the A button (see fig. 2.1-A).
- ❑ The orange light B will flash quickly, then the machine is initialized with its code and it's waiting for the load of the number of possible allocations.
- ❑ With machine in switch on state, every insert of "operator" key adds 50 allocations to those just memorized.
- ❑ With the ultimate 20 memorized allocations, the orange light B will be permanently activated and flash.
- ❑ At the end of memorized allocations, it will be deactivate the pump and the heating resistance of the coffee dispensing group and the light B will be permanently activated and flash;
- ❑ It's user responsibility to contact the machine manager to carry out the update/re-initialization of electronic counter, trough key-operator insert, and subsequent purchasing of pods packaging.



#### 5.1 COFFEE BREWING

**ATTENTION:**  
The coffee machine is ready when the closure lever (E in fig. 2.1-A) is in the rest position, set by the free rotation at the top of the lever and the switch off of the orange light associated to the coffee dispensing button (B in fig. 2.1-A)

**ATTENTION:**  
In the pods compartment, it's recommended to insert only pods with 44 mm diameter or, in every case, expressly authorized by DIDIESSÉ S.r.l., provided in packages.  
The pods monodose are prepared to provide only one coffee/product.  
It's expressly forbidden to use again the pod after their use. The insert of 2 or more pods causes the bad functioning of the machine.



Fig. 5.1-A Pod

In order, the following operations have to be done:

1. Position a mug/small cup under the dispensing spout;
2. Rotate from down to the top the closure level E and insert the pod in the pod compartment door.
3. Rotate towards down the closure level, until its block in fixed position, perceived by a click (see fig. 5.1-B).
4. In every case, verify that the light on the B button is switch off.
5. Press the brew coffee dispensing button and wait for the brewing of the desired quantity (see fig. 5.1-C)
6. At the end of the desired quantity coffee brewing, deactivate the B button of coffee brewing and bring the lever again on the top position, such to remove the pod from its compartment.

**ATTENTION:**  
Do not move the E lever to the off position, while coffee is brewing.



Fig. 5.1-A Switch on



Fig. 5.1-B Preparation



Fig. 5.1-C Brewing



## 5.2 STEAM BREWING



### NOTE:

Before carrying out any operation correlated to steam dispensing, verify that the steam spear is oriented over the dregdrawer G.



### ATTENTION:

*Danger of scalding!*  
Dispensing may be preceded by short spurts of hot water and scalding is possible.  
The dispensing tube may reach high temperatures: avoid to touch it with hands.  
The steam spear must not be oriented towards people and animals. Make sure that there is always a sufficient water quantity in the bottle loaded in the relative compartment.

In order, the following operations have to be done:

- Switch on the machine, with the steam button C (see fig. 5.2-A) and wait that the indicator light on dispensing steam button D turn off, such as to reach the functioning temperature fixed by the manufacturer. At this point, the machine is ready for steam dispensing.
- Place an empty container under the steam spear and press for a few seconds the C button, so the residual hot water comes out, until only steam comes out.
- Remove the container.
- Immerse the steam spear in a cup/container filled for about 2/3 with the liquid to heat (es. milk).
- Press the steam dispensing button D and keep it pressed (see fig. 5.2-B), moving down slowly the cup/container, to obtain a compact milk foam, until to obtain the desired temperature.
- Release the D button and remove the cup/container, waiting 2-3 seconds before removing the cup, such to allow the complete leakage of steam and to avoid the spreading of water drops all around the machine.
- After this operation, clean the steam spear with a damp cloth.



### NOTA:

We suggest the use of skimmed or partially skimmed milk, at refrigerator temperature, in the desired quantity to obtain a thick froth.



Fig. 5.2-A Switch on



Fig. 5.2-B Dispensing



### NOTE:

We suggest the use of skimmed or partially skimmed milk, at refrigerator temperature, in the desired quantity to obtain a thick froth.



### NOTE:

We suggest rinsing the water dregdrawer every day.  
Never use solvents, alcohol, harsh substances, and never place any machine components in an oven.  
Wash the components (except the electrical ones) with cold/luke-warm water and non - abrasive cloths/sponges.

## FOR A PERFECT CAPPUCCINO:

- It's better to use skimmed milk, in a little container (es. milk container), filled for 1/2 of its capacity.
- Dispens steam, insert a little part of the steam spear in the milk.
- During dispensing, immerse and emerge continuously and quickly the terminal of the steam spear from the top of milk surface.
- Prepare a coffee in the same cup/container.

## 6.1 CLEANING



### ATTENTION:

- Always ensure that the power supply is disconnected and wait for the machine to cool down.
- Do not immerse the machine in water nor place any of its components in a dishwasher.
- Do not use sharp objects or harsh chemical products (solvents) for cleaning.
- Do not dry the machine and/or its components, using a microwave oven and/or a conventional oven.
- For the cleaning, use a soft cloth dampened with water.

After milk heating operation, withdraw a little quantity of hot water for the tube cleaning and clean it externally with a damp cloth.

Daily, empty and wash the dregdrawer.

At every new pod inserting, verify the correct insert of the same in the allocation: an incorrect insert could cause damages on the kinematics of the extraction room.

When you remove the used pod, verify that the pod surface is not damp. In case of negative result of this check, it's necessary to insert a thickness (provided from the manufacturer) in correspondence of the pod compartment. DIDESSE provides, with coffee machine delivery, 2-3 thickness to use in such case (fig. 6.1-A)



Fig. 6.1-A





After this possible maintenance operations, if the machine already shows evident water leakages, it's necessary to substitute the circumferential washer, located in the down below zone of the extraction room. In this case, it's necessary to request the washer to DIDIESSÉ technical service and then proceed according to the operations described as following:

1. Rotate from down to top the closure lever E, such as to unblock the raise/drop down mechanism of the extraction room.
2. With a little knife or other equivalent equipment, extract the washer from its location;
3. Insert a new washer;
4. Close again the extraction room, rotating the closure lever E.



Fig. 6.1-A Washer extraction



Fig. 6.1-B Washer extraction 2



Fig. 6.1-C Washer extraction 3



Fig. 6.1-D Washer extraction 4



## 6.2 DESCALING

Scale normally forms inside the machine with use; descaling is necessary every 3-4 months or whenever you observe a decrease in water flow.



### NOTE:

*If you wish to descale the machine yourself, you can use any commercially available non-toxic, non-harmful descaling product for coffee machines.*

*We recommend using descaler, BOMBA PLUS requesting it directly to DIDIESSÉ technical service, whose instructions for a correct use are directly on the product.*



### ATTENTION:

*Never use vinegar as a descaling agent.*

*The descaling agent must be disposed of, according to manufacturer's instruction and/or to the laws of the specific State/Country.*

- ❑ Remove the water bottle from its relative compartment, sited on the rear of coffee machine.
- ❑ Create a mixture of descaling agent with about 100-150 g/L of water, possibly warm, as specified on the descaling product wrapping and then fill a bottle with this solution.
- ❑ Insert the bottle in the rear compartment, as described in chapter 04.
- ❑ Switch on the machine, pressing the coffee general switch (button A in fig. 2.1-A).
- ❑ Press the coffee dispensing button B, such as to flow the solution in the machine.
- ❑ Gradually take away the mixture water-descaling agent, positioning a container under the dispensing spout.
- ❑ During each interval, let the descaling product take effect for about 15-20 minutes, turning off at the same time the machine by pressing the ON/OFF general switch. Empty out the container.
- ❑ Repeat the previous operations, until the bottle is completely empty.
- ❑ When all the descaling solution has been run through the machine, take out the bottle with the Carry out, at the end, one coffee dispensing (without coffee), to rewashing the group.



### NOTE:

*Should you use a descaling product other than the one recommended, make sure in any case to follow the manufacture's directions on the package.*

## 6.3 REGULAR SERVICING

Having your machine regularly serviced by Authorized Service Centre will extend its life and keep it performing reliably. Keep the original packing container to protect the machine during transport.

## 7.1 LEGAL INFORMATION

These operating instructions contain all the necessary information for proper use, operation and upkeep of the appliance.

The user must be acquainted with these instructions and observe them carefully in order to operate and maintain the appliance safely and avoid hazards.

If you wish to receive further information or encounter any particular problems you feel have not been explained with sufficient clarity in these operating instructions, please contact your local dealer or the manufacturer directly. Moreover, you should note that the contents herein do not form part of a previous or already existing agreement or legal contract and thus do not affect the substance of the latter.

All the manufacturer's obligations are based on the conditions set forth in the sale contract, which also contains complete and exclusive terms with regard to warranty services.

The warranty terms specified in the contract are neither limited nor extended by the explanations provided herein. These operating instructions contain information protected by copyright.

They may not be photocopied or translated into another language, without Manufacturer's prior written consent.





## 7.2 TROUBLESHOOTING

PROBLEMS	CAUSES	SOLUTIONS
The machine does not turn on	The machine is not connected to the power source	Connect the machine to the power source
The pump is very noisy	No water in the bottle compartment (empty or missed bottle)	Refill the bottle with fresh drinking water or substitute the empty bottle with one full.
The coffee is too cold	The brew light (B) was off when the brew button was pressed (B).	Wait until the indicator light B turns off.
The milk does not froth	Not suitable milk	Check the fat content
	Too hot milk	Use fresh, partially skimmed milk. Use milk at refrigerator temperature.
The closure lever does not reach the dispensing position	Wrong insert of the pod	Repeat the operation, lever in rest position, lever in dispensing position
The coffee is brewed too fast, the brewed coffee is not creamy	Pod already used	Place the lever back in off position and insert a new pod.
	Coffee ground too coarsely	Use a different blend
	Stale or unsuitable coffee	Use a different blend
No coffee flows out or it just drips out slowly	Water level too low in the bottle Dispensing spout is clogged	Refill the water in the bottle (par. 4.4). Washing the dispensing spout (vedi par. 6.1)
Coffee is not brewed and steam comes out from pod compartment.	The closure lever is not set in dispensing position.	Lever in dispensing position.
	Excessive build up of scale	Descale the machine (par. 6.2)
No steam brewing	Steam spear blocked	Clean the spout with a needle
Coffee leaks outside the rim	Filter holder not properly fit into brew unit	Fit the filter holder properly in place (cap. 5).
	Boiler gasket dirty or worn	Clean or replace gasket

Please contact DIDIESSE S.r.l. authorized Service Center for any faults not covered in the above table or when the suggested solutions do not solve the problem.



## 7.3 DECLARATION OF CONFORMITY



### EC DECLARATION OF CONFORMITY

According to Directive 2014/35/UE and 2014/30/UE

The company DIDIESSE S.r.l.  
Zona Industriale ASI - Località Pascarella  
80023 Caivano (NA)  
as Manufacturer  
declare under our responsibility that the product:

**Model:** COFFEE MACHINE  
**Type:** FROG – FROG VAPOR  
**Serial number**  
**Year**

has been designed, manufactured and protected such to respond to safety and health essential requirements, established from applicable European Directives. The present Declaration loses its validity in case of modifies/changes on the coffee machine, carried out without the preventive authorization of the manufacturer, and in case of non respect of the prescriptions provided in the Operating Instructions for Use and Maintenance.

#### Reference Directives:

- "Low Voltage" Directive 2014/35/UE
- Electromagnetic Compatibility Directive 2014/30/UE

#### Harmonized Technical Standards

- EN 60335-1:2002 Safety of household and electrical appliances – General requirements;
- EN 60335-2-15:2002 Safety of household and electrical appliances – Part 2: Particular requirements for appliances for heating liquids;
- EN 55014-1:2006 Electromagnetic compatibility. Requirements of household appliances, electric tools and similar apparatus. Emission
- EN 55014-2:1997 Electromagnetic compatibility - Requirements of household appliances, electric tools and similar apparatus - Part 2: Immunity - Product family standard
- EN 61000-3-2:2006 Electromagnetic compatibility (EMC) -- Part 3-2: Limits - Limits for harmonic current emissions (equipment input current ≤ 16 A per phase)
- EN 61000-3-3:2008 Electromagnetic compatibility (EMC) - Part 3-3: Limits - Limitation of voltage changes, voltage fluctuations and flicker in public low-voltage supply systems, for equipment with rated current ≤ 16 A per phase and not subject to conditional connection