



MYTHOS **1**



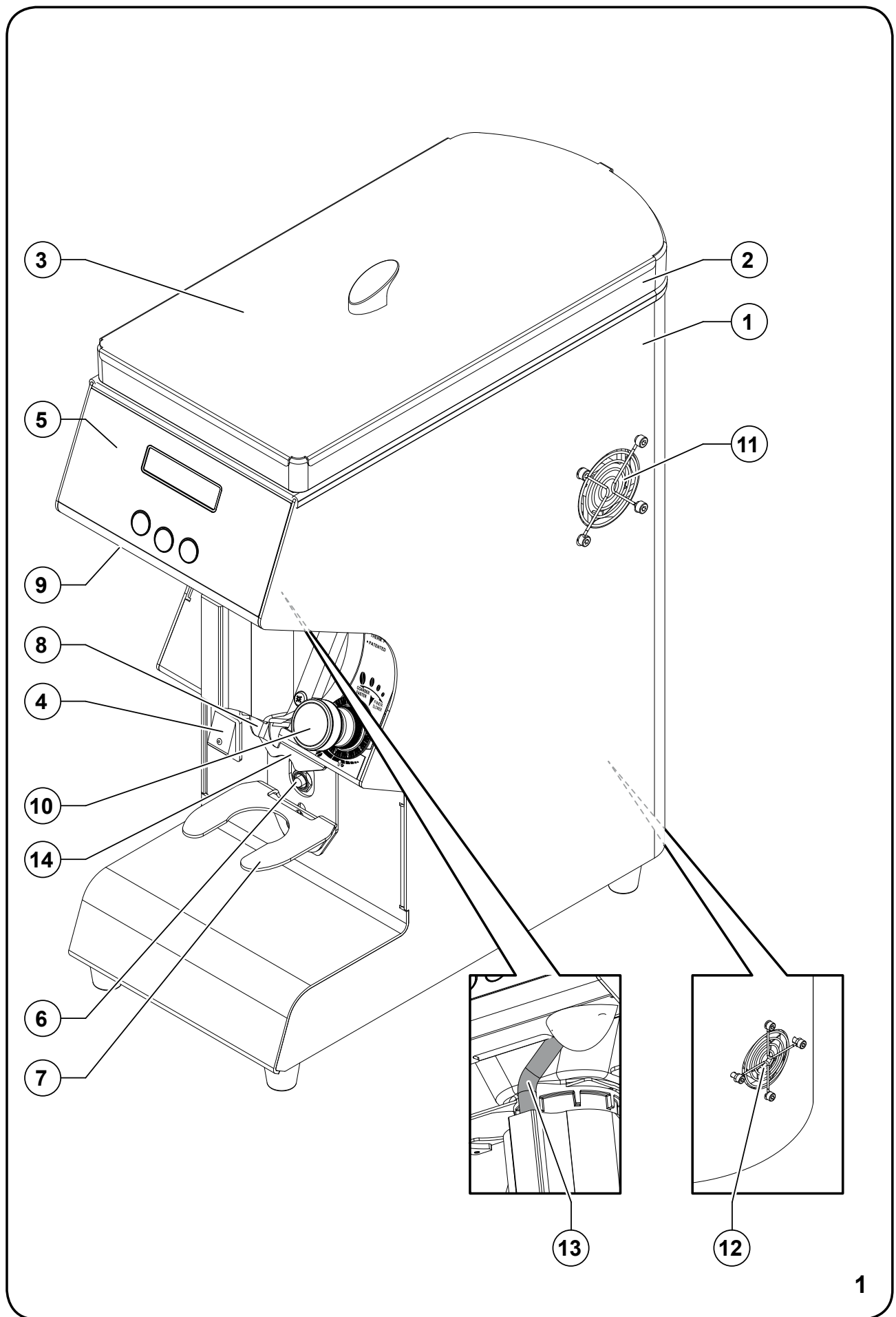
LIBRETTO ISTRUZIONI (Istruzioni Originali)

USER HANDBOOK (Translation of the Original Instructions)

MANUEL D'INSTRUCTIONS (Traduction des Instructions Originales)

GEBRAUCHANWEISUNGEN (Übersetzung der Originalanleitungen)

INSTRUCCIONES DE MANEJO (Traducción de las Instrucciones Originales)



1. GENERAL INFORMATION

MANUFACTURER:

VICTORIA ARDUINO - Via M. D'Antegiano, 6 - Belforte del Chienti, Macerata (MC) - Italy

MODELS:

MYTHOS **1** - Elettronic-instantaneous coffee grinder system

2. TECHNICAL DATA

DESCRIPTION	MODEL		
	MYTHOS 1 220		MYTHOS 1 110
Volts (V)	220	220/240	110
Frequency (Hz)	60	50	60
Power (W)	570	450	960
Revolution per min. (rpm)	900	900	1090
Production rate (Kg/h)	15	15	15
Empty weight (Kg)	22	22	22
Height (mm)	510	510	510
Width (mm)	185	185	185
Depth (mm)	400	400	400
Noise factor (dBA)	65	65	65

3. APPLIANCE DESCRIPTION (Fig. 1)

- | | |
|---|--|
| <ul style="list-style-type: none"> 1 Body machines 2 Coffee bean holder 3 Holder lid 4 Switch 5 Control panel 6 Start-up micro-switch 7 Fork portafilter | <ul style="list-style-type: none"> 8 Pouring lip 9 Open/closer holder tab 10 Grinding adjustment knob 11 Extractor fan 12 Intake fan 13 Heating element 14 Filter holder retaining device |
|---|--|

4. CONTROL PANEL (Fig. 2)

- 1 Liquid crystal display
- 2 In operating mode, this decreases a selected dose
- 3 In operating mode, this increases a selected dose
- 4 In operating mode, this selects one of the three doses
- 3+4 Together:** access to programming

5. IMPORTANT INFORMATION

This manual is designed for use by the user of the machine and/or by those performing maintenance on the machine and must be considered an integral part of the machine itself.

This manual provides information concerning correct use and appropriate maintenance of the machine, as well as useful indications for ensuring user safety. This manual must be preserved for the entire working life of the machine and must be transferred, together with the machine, to future users or owners. The information contained in this manual must not be construed as substituting the safety prescriptions and the technical data regarding installation and operation carried on the machine itself and on the packing materials. This manual reflects the current state of machine technology and shall not be considered obsolete solely because updated at a later date on the basis of acquired experience. The manufacturer reserves the right to make modifications to this manual with no obligation to update previous versions except in exceptional cases. Improper use of the machine or use in manners other than those described in this manual shall invalidate the guarantee conditions and shall release the manufacturer from all responsibility, the machine must be used only by adult, responsible persons. This manual must be preserved with care: the manufacturer declines all responsibility for damages to persons or things or to the machine itself deriving from improper use or use in manners other than those described herein or in the case the maintenance and safety precautions described herein are not respected.

5.1 PRESERVATION OF THE MANUAL

This manual must at all times be available to the machine user and/or the persons performing maintenance on the machine, who must be provided with full information regarding correct machine use and residual risks.

This manual must be preserved in a clean, dry place away from sources of heat. This manual must be used in a manner such as not to damage any part of its contents.

Do not remove, tear out or re-write any part of this manual for any reason. In case of loss of this manual or for further information, please contact your area retailer or the manufacturer.

6. INSTRUCTIONS FOR USE

6.1 PREMISE

This machine is capable of producing very precise doses, since it bases itself on the time of the grind. It is however necessary to fine tune the machine before starting to work, above all deciding the blend of coffee (lighter or darker roast) and the grade of grind. You then proceed to programming the time of grind for each dosage, weighing the ground product.

- Carry out the electrical connections during the installation process.
- After connecting to the electrical outlet, close the flap (9) (see Fig. 1) at the base of the whole bean coffee container (2).
- Remove the lid (3) from the container (2) and fill with whole bean coffee.
- Bring the switch (4) to the "ON" position. The red led on the switch itself will come on.
- Open the flap (9).
- Place the portafilter bowl on the fork (7) (see Fig. 4) and push it forwards until it comes into contact with the microswitch (6) to pour out the ground coffee through the nozzle (8) (see Fig. 5).



WARNING

Keep the portafilter bowl on the rods (7) to prevent the nozzle (8) from becoming clogged.

6.2 REGULATION OF THE GRIND

To adjust grinding fineness, it is necessary to use the knob **(10)** (see fig. 3), turning it clockwise for finer grinding or anti-clockwise for a coarser grind. This adjustment does not have any stop points and each turn of the knob corresponds to a movement of 0.4 mm of the grinders. The adjustment is carried out freely and, at every turn of the knob, the grinders move of approximately 0.4 mm.

Grinding fineness is factory set, with the grinders first adjusted so that they touch each other (0) and then moving the grinders so that they are at a distance to provide an average grinding fineness for espresso coffee. Grinders with re-settable adjustment knob can be set to zero at an established grinding point by holding the top part of the knob in position and using the ring nut on the base of the knob itself. Caution: grinding fineness adjustment needs to be performed gradually, grinding a little coffee each time that the knob is turned by two numbers (notches). The machine may seize up if the knob is moved by one turn while the motor is switched off.

6.3 PROGRAMMING OF THE MACHINE




The first time you turn on the machine, it will be on the mode programmed at the factory. Every time you turn on the machine it will set itself to the last settings prior to disconnecting.

6.3.1 OPERATION



At switch-on, at the end of the lamp-test, after showing the software release of the control unit, the display will show the last dose poured.

The top line of the display will read DOSE X (with X being the number of the selected dose and this varies from 1 to 3) while the line underneath shows the time, in seconds, set for the selected dose.




To change the dose, press the  key and the top line of the display will show the new selected dose, while the bottom line shows the relevant setting.

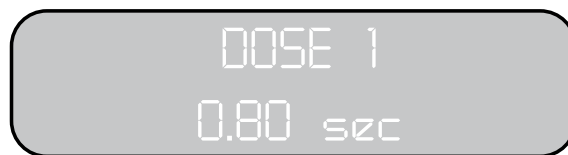


To change the setting for the selected dose quickly it is possible to use the increase  and decrease  keys.

At this point it is possible to operate in two ways:

1. Change the dose using the  DOSE key and passing on to the next dose. Any change to the dose will be saved;
2. Start a pouring operation. If there has been any change to the dose, this will be saved.

To start pouring, it is necessary to insert the portafilter: the bottom line will show the amount of time passing.



In the case that splitting has been deactivated (see the following paragraph), the pouring operation will continue until its end, with or without the portafilter.

6.3.2 DOSE SPLITTING

This function is enabled or disabled from a page in the menu.



Doses can be split so as to be able to stop dosing and to resume it as required, at a later moment. This function is controlled by whether or not the portafilter cup is present. If the function is enabled and the portafilter is inserted, then the dosing will proceed according to the selected mode; if not it is interrupted.

Once dosing has been suspended, the user can choose one of two things:




1. To continue dosing by re-inserting the portafilter cup until the end of the set time (or interrupting it again);
2. To end dosing by pressing one of the three buttons.

While dosing is paused, the LEDs of the three buttons will flash to show that it is possible to interrupt dosing with any of the three buttons.




6.3.3 DOSE PROGRAMMING

As well as by using the method described above, it is also possible to edit dose values by entering the dose programming mode. To do this, without the portafilter inserted, it is necessary to press the buttons  and  at the same time. The top line of the display will read PROGRAMMAZIONE X (where X is the selected dose being edited) while the second line shows the dose setting in seconds.



To edit the value of the dose, it is necessary to use the increase  or decrease  buttons. To quit, saving any changes made, press the  button.

6.3.4 SETTINGS MENU

To enter the menu, without the portafilter inserted, it is necessary to  and  together. Pressing the , button, shown on the display as ">" will scroll through all of the menu pages.


These are the pages in detail:


PAGE 1 -ENABLE SPLITTING.

Pressing the  increase button will enable or disable splitting.

Pressing the , button will pass onto the next menu page.

PAGE 2 - LANGUAGE SELECT

Using the  increase button will select one of the languages available for the control unit: ITALIAN, ENGLISH, FRENCH, SPANISH and GERMAN.

Using the , button will quit the menu function.

7. CLEANING AND MAINTENANCE

WARNING

Unplug the appliance from power supply before carrying out any cleaning and maintenance intervention and leave the hot parts to cool down (see chapter “WARNINGS AND SAFETY”).

WARNING

Wait for the cooling of the hot parts before carrying out any cleaning or maintenance.

WARNING

Do not pull on the electric cable nor the machine itself, to remove the plug from the electrical outlet.

7.1 CLEANING

At least once a week it is necessary to remove the coffee bean container (2) which simply rests on the machine body (1). This is to remove the oily layer left by the coffee beans using a clean cloth.

WARNING

Before removing the container (2) always remember to close the tab (9), otherwise it will not come away.

If this operation is not performed, there is a risk that the grease will become rancid, with negative effects on the flavour of subsequent cups of coffee.

For the cleaning of the base use a damp cloth.

WARNING

To clean the nozzle (8) from any coffee blockage, use a vacuum cleaner and a small brush, taking great care not to fold or bend the PET flap. This flap is extremely flexible, but a sharp fold could prevent it from functioning properly to the point that it needs to be replaced.

7.2 MAINTENANCE

WARNING

Unplug the appliance from power supply before carrying out any cleaning and maintenance intervention and leave the hot parts to cool down (see chapter “WARNINGS AND SAFETY”).

**WARNING**

Maintenance operations must be carried out by specialized personnel authorized by the manufacturer.

**WARNING**

Do not carry out unprofessional or dangerous repairs, do not use non-original spare parts.

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8. IDENTIFYING BREAKDOWNS

Contact specialized personnel.