**AGUILA AG440 COFFEE MACHINE INSTALLATION GUIDE**

1. **Dimensions and placement of the machine**



* + A free space of at least 50 mm is required around all sides of the machine's casing to ensure proper heat dissipation and service access.
	+ The surface on which the coffee machine will stand must have a centrally located hole for the drainage hose.



* + The placement of the machine must be level, stable, horizontal, and sufficiently robust to support the weight of the machine – 100 kg (max 120 kg).
	+ The installation site should provide good ventilation. Ambient temperature should be between 16ºC - 32°C. Installation inside buildings only. Use in open spaces is not permitted.
	+ The machine must not be placed on hot or heated surfaces.
	+ Space must be provided near the machine for an external water filter (cylinder 530 mm high and 130 mm in diameter).

**NOTE!** For preparing milk-based beverages, the machine uses cold milk at a temperature of 5 ºC. The refrigerator in the machine only maintains the milk temperature at this level. Therefore, it is required that the customer has a refrigerator that can cool the milk to 5 ºC.

1. **Electrical Supply**

|  |  |  |  |
| --- | --- | --- | --- |
| **Model** | **Required Voltage** | **Maximum Power Consumption** | **Maximum Supply Current** |
| AG420/1 | 220V | 3300W | 13,6 A |
| AG420/3 | 380V | 9400W | 14,5 A |

* + The power connection must be equipped with a detachable socket or, if hardwired, a switch on all phases to allow for complete disconnection of power.
	+ The power source should be independent, dedicated only to this machine, with the current capacity specified above to avoid voltage drops under full load.
	+ The primary supply voltage is three-phase 380V. Then the machine is fully efficient and meets all requirements.
	+ In cases where only single-phase 220-240V power is available, one must account for performance limitations during simultaneous operation on both sections, especially with milk-based beverages. To avoid complete blockage of the machine, one should:
		- Use the left (master) module for serving milk beverages and lungo coffee.
		- Prepare "short" coffees, such as ristretto and espresso, in the right (slave) module.
		- It is not recommended to install the machine with single-phase power in places requiring high efficiency, especially for milk beverages. Detailed information about the limitations is available upon request.
1. **Water Supply**
	* The Aguila machine is designed for direct water connection.
	* Cold water supply with a 3/8” connection, a cut-off water tap required.
	* The distance from the machine to the water connection should not exceed 1m.
	* Water pressure from 2 to 4 bars. If higher, a pressure reducer installation is necessary.



1. **Water Drainage (wastewater)**
	* The machine during operation discharges water and wastewater associated with the cleaning and rinsing process.
	* Provision must be made for the disposal of this water and wastewater centrally, under the machine, through the drainage hose via a hole in the countertop, into the sewer system.

**On behalf of the Client, I confirm,** That the installation site meets the above conditions.

**[Place, Date]** **[Name]** **[Signature]**