

# User Manual

unica pro espresso machine



Congratulations on the purchase of your unica pro espresso machine. Certainly the most innovative and one of the best machines available today.

## Contact

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# 1. Warranty

The warranty is in accordance with the currently valid legal regulations.

## 1.1. Manufacturer's Warranty

- The warranty period begins with the date of the proof of purchase and lasts 24 months in principle.
- Warranty services are only provided if the purchase receipt belonging to the machine can be presented.
- Any changes made to the machine without the manufacturer's express permission will invalidate any warranty claim.
- Defects caused by repairs or interventions by unauthorized persons or by improper use also void the warranty claim.
- Warranty claims must include the serial number together with the machine designation and a meaningful description of the defect.
- This warranty covers the compensation of defective machine parts with the exception of normal wear and tear.

In the event of complaints, the machine must be sent to our service department in the original packaging or in suitable packaging.

We cannot assume any transport costs that are incurred for the return of the machine.

Outside Switzerland, please contact your specialized dealer in case of a warranty claim. A direct warranty settlement with our service center is not possible in this case.

## 2. Symbol Explanation



### WARNING!

Indicates a potentially hazardous situation which, if not avoided, may result in damage to health.



### CAUTION!

Indicates a potentially hazardous situation which, if not avoided, may result in property damage.



### NOTE!

Highlights useful information in the user manual.

## 3. General and Safety Information



### 3.1. General Information

1. This user manual provides essential information for the safe operation of your unica pro espresso machine. Therefore, please read the enclosed safety instructions carefully.
2. This concerns in particular safety during installation, operation and cleaning. Please keep these operating instructions in a safe place where they are accessible to all users.

### 3.2. Intended Use

The machine is designed exclusively for the following activities:

- The unica pro has been designed and built in compliance with what is stated in the declaration of conformity.
- This espresso machine may only be used for the preparation of coffee, tea and the extraction of hot water and the generation of steam for heating hot beverages. Any other use is not allowed and may be dangerous. The manufacturer is not responsible for any damage caused by incorrect use.
- There is an area provided for preheating cups. Only for this use it may be used. Any other use is improper and therefore dangerous.
- The machine is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, unless they have been given supervision or instruction concerning use of the machine by a person responsible for their safety.
- Children must be supervised to ensure that they do not play with the machine.





## NOTE!

Unica Coffee GmbH is not responsible or liable for any other use or use beyond the scope of this manual and any damage or injury resulting therefrom.

### 3.3. Improper Use

This chapter lists a number of improper uses. It is recommended that the machine is always operated in compliance with the instructions in this user manual:

- Use by operators who have not read and understood these instructions.
- Filling with liquids other than drinking water. (Follow the water specifications in point 5.2.2).
- Touching hot water or steam outlet with hands.
- Filling the portafilter with ground product that is not coffee or tea.
- Placing objects other than cups on the cup warmer.
- Placing containers with liquid on the cup warmer.
- Heating beverages or other non-food items.
- Covering the cup warmer with kitchen towels.
- Clogging the ventilation slots with kitchen towels or other objects.
- Using the machine when it is wet.
- Transporting the machine without first draining the fluid system.



## WARNING!

Never leave the machine unattended, especially when children are around!

### 3.4. Safety Instructions

1. The electrical data on the type plate of the machine must correspond to those at the installation site of the machine.
2. Installation and repair of the machine must be carried out according to the local electrical and hydraulic regulations.
3. Installations and repairs of Unica Coffee machines may only be carried out by Unica Coffee GmbH authorized, trained and qualified staff.
4. The machine must be connected to a properly grounded electrical line for safety reasons.
5. Before connecting the machine electrically, check that the power supply complies with the electrical specifications on the machine type plate (power consumption, voltage, mains frequency).
6. We strongly advise against the use of adapters, cable extensions, multiple sockets, etc., as they may be a source of hazard.
7. The machine is not allowed to be used if the connection cable, plug or any other part of the machine is damaged or does not function properly. Please send the machine immediately to the nearest authorized technical service point for inspection, repair and maintenance.
8. How to protect yourself from electric shocks when using electrical equipment, which includes your Unica Coffee espresso machine?
  - Do not immerse the machine, cable or plug in water or other liquids. The internal components of the machine must also not come into contact with liquids.
  - Never pull on the connection cable of the machine.
  - A fault current circuit breaker for the electrical system to which the machine will be connected is absolutely necessary.
  - Do not pour any liquids over the machine.
  - Do not insert any objects into existing openings.
9. Use only spare parts and accessories certified and manufactured by Unica Coffee GmbH.

10. Before performing any cleaning operations on the unica pro (except the backflush as well as the descaling routine), please switch off the machine and disconnect the power plug from the socket.
11. This machine is intended for home use, catering or similar uses, such as:
  - Kitchens for employees in stores, offices or other workplaces.
  - Agricultural operations.
  - Use by guests in hotels, motels and other residential situations.
  - Bed & Breakfast activities
12. If the machine does not work properly, has a lower performance or the function is interrupted, switch off the machine and disconnect the machine plug from the socket. Do not attempt to repair the machine. Consult with a technician qualified and authorized by Unica Coffee GmbH. Repair may only be carried out by the manufacturer or authorized dealer. Only original spare parts must be used.
13. If the machine is not used for a longer period of time, the fluid system must be completely drained. The machine must be stored at an ambient temperature above 4 °C. This prevents water from freezing inside the machine and damaging the fluid system and boiler inside.
14. The machine may only be operated with soft, clean drinking water. If the water hardness should be too high, a water softener must be used. The deposit of minerals inside the machine can restrict the water flow, damage the machine and also cause personal injury. On the other hand, if the water hardness is too low, the function of the level control of the boiler and water tank may be affected. Therefore, use suitable filtered water.
15. In the case of a fixed water connection, please note the following:
  - The maximum mains water pressure may not exceed 3 bar.
  - The minimum mains water pressure is 1 bar MPa.
  - Please use only 6 mm PTFE hoses to connect the machine to the mains water supply. Do not use old hoses.

16. The following must be noted for shipping:

- The steam boiler must be completely emptied.
- The tank must be completely emptied.
- The machine must have cooled down (wait >1 h since last use) before it can be packed.

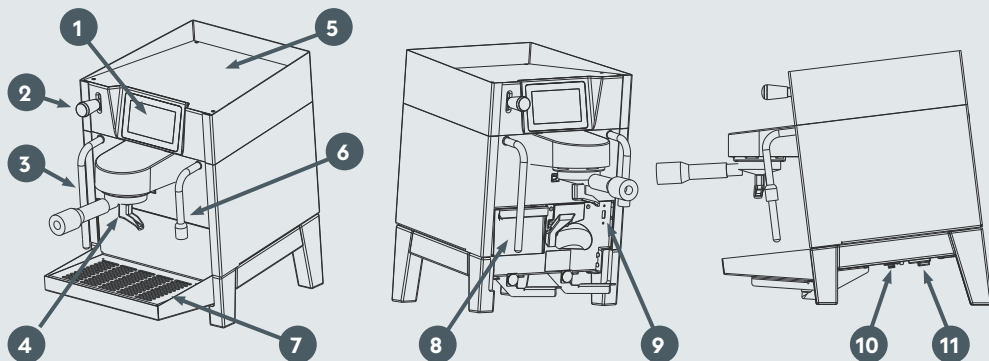
### 3.5. Unpacking the Machine

1. Check that the outer packaging of the machine is undamaged.
2. Due to its heavy weight, the machine must be unpacked and transported to its destination by 2 persons.
3. After you have carefully unpacked the machine, please check whether the machine has any damage on the outside.
4. Please keep the original packaging in case the machine may need to be returned. The packing materials (boxes, packing foam, plastic bags) must never fall into children's hands.
5. If any defects or damage to the machine are found, please immediately inform the dealer from whom you purchased the machine so that the matter can be taken care of.

### 3.6. Shipping the Machine

1. In the event of a return, please return the machine to us in its original packaging.
2. If the original packaging is no longer available, please follow the general packaging guidelines of the relevant courier and logistics company or contact us so that we can take appropriate measures for the return.
3. Before packing and shipping the machine, make sure that the fluid system has been drained when it was previously filled with water and operated.

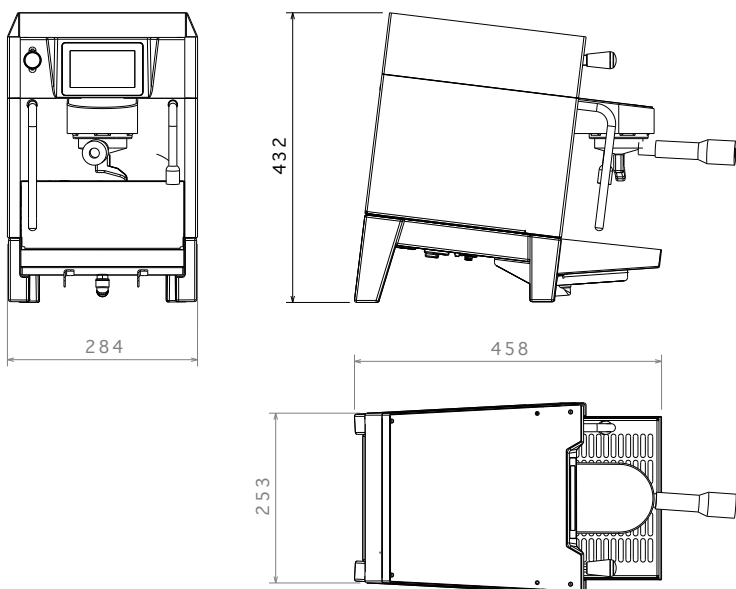
## 4. Description of the Machine



- |   |                     |    |                        |
|---|---------------------|----|------------------------|
| 1 | Display             | 7  | Drip tray              |
| 2 | Lever steam wand    | 8  | Water tank             |
| 3 | Steam wand          | 9  | USB port               |
| 4 | Portafilter         | 10 | Fixed water connection |
| 5 | Heated cup tray     | 11 | Main switch            |
| 6 | Hot water dispenser |    |                        |

## 4.1. Technical Data

- Height: 432 mm
- Width: 284 mm
- Depth: 448 mm
- Weight: 25 kg
- Electrical data: nominal 240 V, 50 Hz, 2300 W
- Steam boiler capacity: 0.5 l
- Water tank capacity: 1.8 l
- Fixed water connection option: Yes
- IP protection class: IP20



## 4.2. Environmental Conditions

- Ambient temperature for operation: 4 - 30 °C
- Ambient humidity: max. 80 % relative humidity

### 4.3. Accessories And Parts

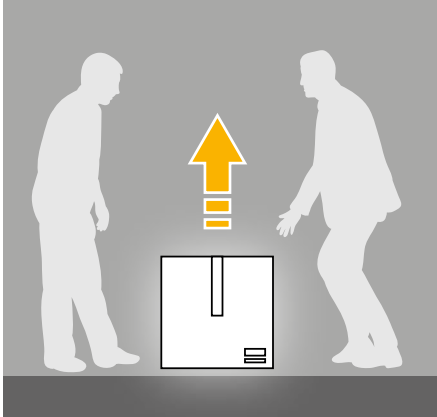
| Quantity | Part no. | Description  | Illustration   |
|----------|----------|--|--|
| 1        | 1144     | Bottomless stainless steel portafilter, plastic handle   |     |
| 1        | 1145     | Double spout stainless steel portafilter, plastic handle |     |
| 1        | 1146     | Tamper 58.5mm, beech wood handle                         |     |
| 1        | 1147     | Filter basket 20 g, IMS Competition                      |  |
| 1        | 1148     | Filter basket 16 g, IMS Competition                      |  |



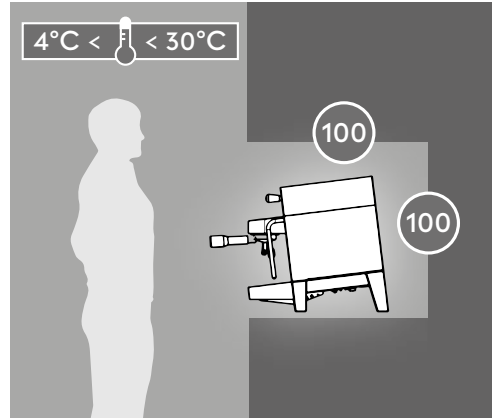
| Quantity | Part no. | Description   | Illustration   |
|----------|----------|---|--|
| 1        | 1149     | Filter basket 8 g,<br>IMS Competition   |  |
| 1        | 1203     | Blind filter basket   |   |
| 1        | 1151     | Cleaning brush<br>brew group  |   |
| 1        | 1196     | Country-specific<br>power cable<br>(The illustration corre-<br>sponds to a power cable<br>for use in Switzerland) |  |

## 5. Installation

### 5.1. Positioning



Lift the machine with two people.



Distance at least 100 mm

Before installing the machine, check that the area where the machine will be installed is suitable for the size and weight of the machine:

- The machine must be installed horizontally.
- Keep a distance of at least 100 mm around the machine to ensure good ventilation.
- Provide enough clearance above the machine so that cups can be safely placed and removed from the heated cup tray.
- The ideal working height should be based on the main users of this machine.



#### CAUTION!

- The machine is not suitable for outdoor use.
- The machine is not suitable for installation in an area where a water jet could be used.

## 5.2. Fixed Water Connection

Depending on the order, your unica pro comes preset in fixed water operation or in tank operation. If the latter is the case, you have the option of subsequently reconfiguring your unica pro to fixed water operation in terms of hardware and software at any time. For this purpose, we recommend that this work is carried out by a Unica Coffee GmbH authorized, trained and qualified technician.



### NOTE!

Any warranty claim will be void if the machine is opened by a service technician not qualified by Unica Coffee GmbH, and this results in damage to the machine.

### 5.2.1. Change From Tank Operation To Fixed Water Connection

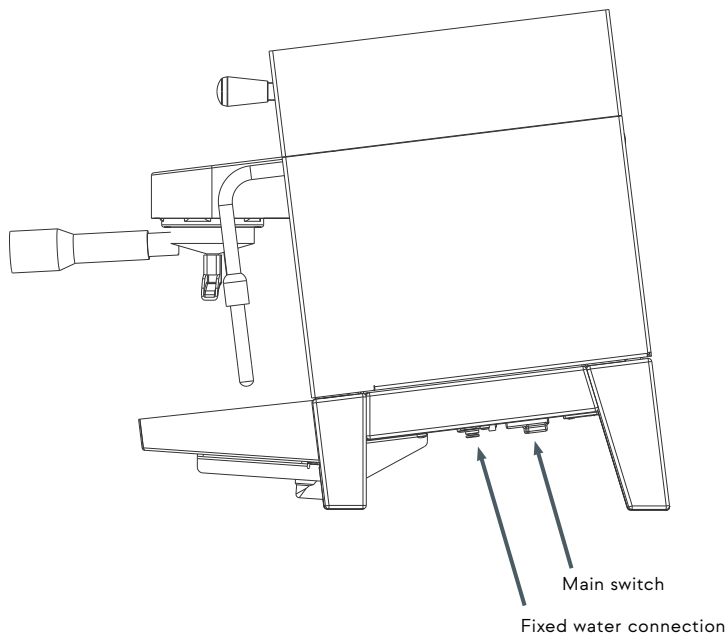


### CAUTION!

- Only use accessories that have been certified and manufactured by Unica Coffee GmbH.
- The machine may only be connected to the fixed water if it has been reconfigured in advance (tubing and firmware)! Otherwise there is a risk of damage to the machine.
- The firmware reconfiguration from tank operation to fixed water connection is only possible in the service mode.

To operate the machine with the fixed water connection follow the steps below:

1. If not already prepared by the dealer: Have the machine reconfigured to use the fixed water connection.  
(You will find a manual for this on our website)
2. Connect the water hose to the machine and open the water tap.  
(Hose specification: PTFE hose with outer diameter 6mm and inner diameter 4mm)
3. Switch on the machine. Now the machine starts to fill up the fluid system. If no water comes from the fixed water connection, an error message will appear on the user interface.



### 5.2.2. Water Specification

- Total hardness of water: 50-60 ppm (Parts per Million)
- Minimum water line pressure: 1 bar (0,1 MPa)
- Water temperature: cold
- Maximum allowable water line pressure: 3 bar (0,3 MPa)
- Minimum flow rate: 200 l/hour
- Filtration efficiency:  $\leq 1.0$  micron
- TDS content:  
(Total Dissolved Solids) 50 - 250 ppm (Parts per Million)
- Alkalinity: 10 - 150 ppm
- Chlorine content:  $\leq 0.50$  mg/l
- pH value: 6.0 - 8.0



#### CAUTION!

Failure to comply with the specifications described above may result in damage to the machine.



#### NOTE!

Any warranty claim will be void if water treatment is not properly maintained.

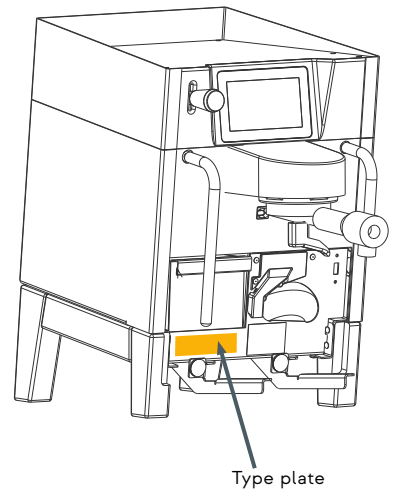
### 5.3. Waste Water Connection

The drip tray of the unica pro comes by default without a waste water connection and must be ordered additionally if you want to use it. You will find operating instructions for installing the waste water connection on our website as well.

### 5.4. Electrical Connections

Before connecting the machine to the electrical grid, please check whether the voltage indicated on the machine's type plate corresponds to that of your grid. The type plate is located on the machine behind the drip tray.

To connect the machine to the electrical grid, use the enclosed power cable. Insert the C14 plug into the socket provided on the underside of the machine. Then plug the remaining end of the cable into your electrical outlet.



#### 5.4.1. Electrical Specifications

- nominal 240 V, 50 Hz, 2300 W



#### NOTE!

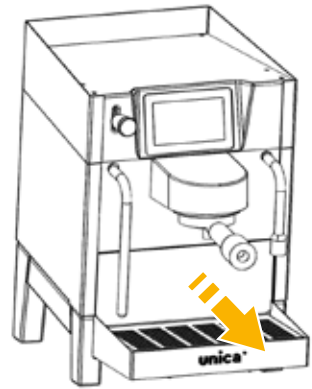
Any warranty claim will be void if the machine is not connected to the correct electrical grid.

## 5.5. Initial Commissioning

### 5.5.1. Preparation

If you operate the machine with the water tank:

Remove the water tank and clean it with water and detergent. To access the water tank, first remove the drip tray at the front and then remove the water tank. After cleaning, fill the tank with water and reinsert the water tank into the machine.



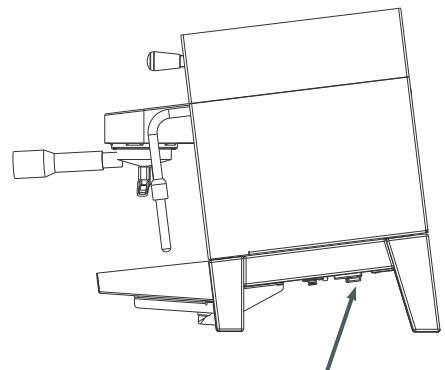
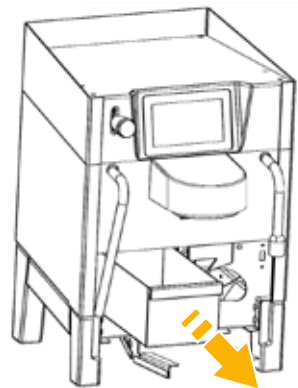
### 5.5.2. Start of the Machine

Connect your machine to the electrical grid. Then press the ON/OFF switch on the right rear underside of the machine.

During the very first commissioning, the steam boiler is still empty. In the next step, it will be filled up until the required amount of water has been reached.

You may have to refill the tank with water during this time. After the steam boiler has been filled with water, the machine starts to heat up.

Once the machine is heated up, you can start brewing coffee.

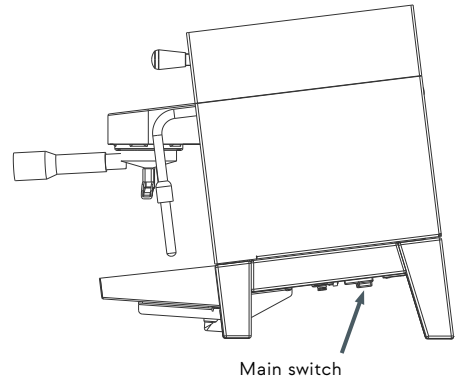


Main switch

## 6. Operation

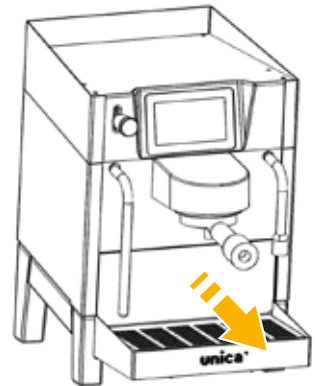
### 6.1. Switching the Machine On and Off

Press the ON/OFF switch on the right rear underside of the machine.



### 6.2. Waking the Machine from Standby

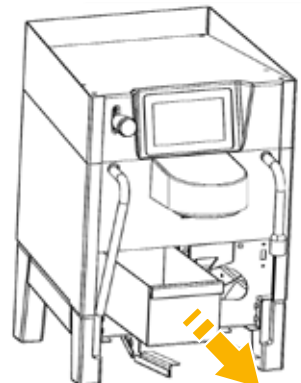
By default, the machine is in ECO mode. This means that in this mode the machine goes into standby mode after 5 minutes without use to save energy. To wake up the machine from standby mode, it is enough to touch the screen.



### 6.3. Filling the Water Tank

To access the water tank, first pull out the drip tray to the front and remove it. The tank can then be removed to the front and the tank lid removed.

The tank capacity is 1.8 l. A marking inside the tank shows you the maximum amount of water. After the tank has been filled, the lid can be replaced and the tank reinserted. Make sure that the tank is inserted as far as it will go so that the drip tray can be completely reinserted. The water tank should be inserted slowly to prevent water from spilling over.





## 6.4. Home Screen

After turning on the machine, the following screen appears.



- 1 The top right button takes you to the general settings.
- 2 The various recipes are displayed in the middle part of the screen.
- 3 The arrows below the recipes take you quickly to the beginning or end of the recipe selection. This is especially helpful if you have saved many recipes.
- 4 Whether the steam boiler or the brewing group has reached its preset target temperature is displayed at the bottom of the screen. If the target temperature has not been reached, this will be displayed in red. A green indicator, on the other hand, tells you that the target temperature has now been reached.

- 5 If the steam boiler is switched off, this is also indicated in color and in writing.
- 6 In the event that the tank is not full enough, you will see an indicator at the top of the screen.



### 6.5. Selection of a Recipe

The following standard recipes are available by default:

- Hot Water
- Espresso
- Americano
- Lungo

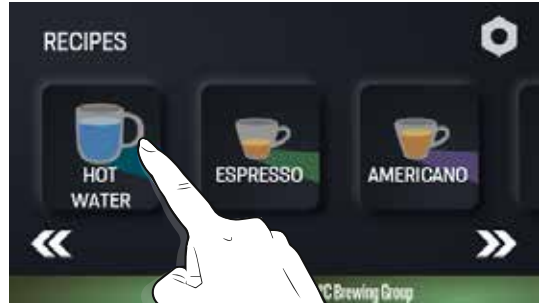


To scroll the screen and the different recipes, simply swipe the screen. To quickly get to the end of the recipe selection or back to the beginning, simply use the arrows on the left and right below the recipes.

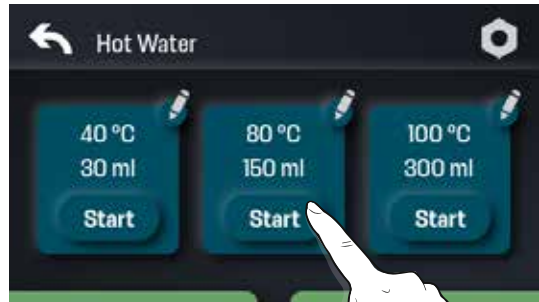


## 6.6. Dispensing Hot Water

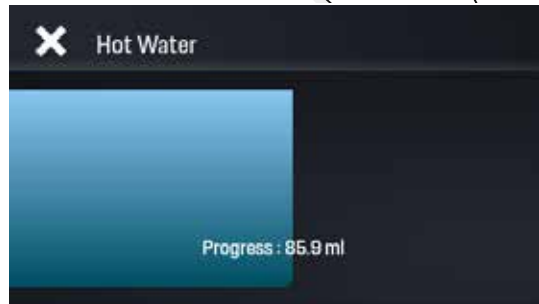
To dispense hot water, first place a cup under the hot water dispenser. The hot water dispenser is movable for easy operation. Then press the “Hot Water” button on the display.



Then press one of the “Start” buttons from the preset recipes, depending on the desired temperature and volume choice.



A status bar appears in the display to indicate the status of the hot water output.

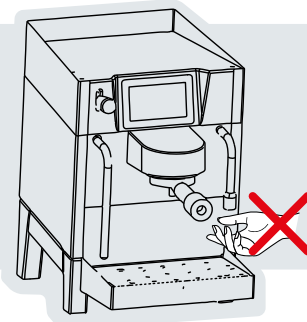


To cancel the hot water dispensing before it has finished, press the cancel button at the top left.



### WARNING!

To avoid burns from hot water, hands should not be under the hot water dispenser.



## 6.7. Extract Coffee

Insert the desired filter basket (e.g. 8 g, 16 g or 20 g) into the portafilter.

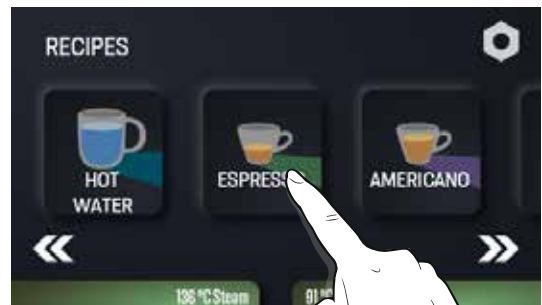
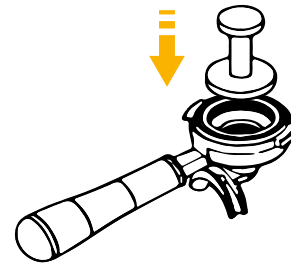
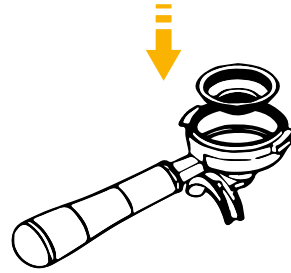
Fill the filter basket with the desired amount of freshly ground coffee.

Distribute the ground coffee as evenly as possible in the filter basket.

Press the coffee evenly into the filter basket using the tamper provided.

Remove the coffee ground residues from the edge of the portafilter.

Select the desired recipe on the screen and press the button on the display.

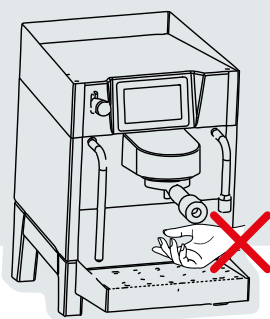


To guarantee optimal taste and temperature, the brew group should be rinsed once before the portafilter is inserted. This refreshes any water present in the system. To do this, press the “Flushing” button on the screen.



### WARNING!

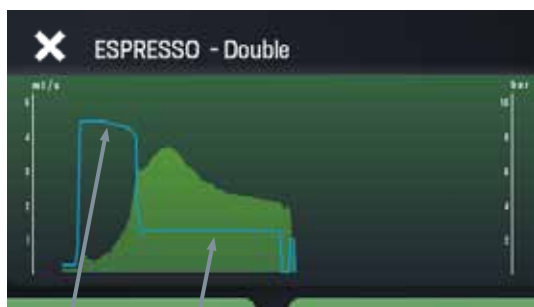
To avoid burns from hot water, hands should not be under the brew group.



Now insert the prepared portafilter into the new brew group. Position the cup(s) below the spout(s) respectively portafilter and press the desired “Start” button (SINGLE or DOUBLE).

A status bar appears in the display to show the status of the coffee extraction.

To cancel the coffee extraction prematurely, press the cancel key at the top left.

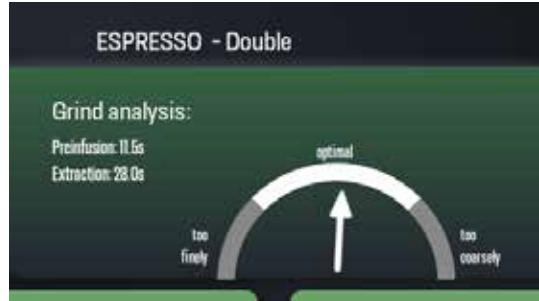


Flow rate

Pressure

## 6.7.1. Grind Size-Analysis

After extraction, the unica pro gives you feedback about the grind size. This is a very helpful feature and tells you how to adjust the grind size so that the set parameters for extraction time and extraction volume can be maintained.



With conventional portafilter machines, you would check this with a coffee scale with timer function and correct the grind size if necessary. However, due to the exact volumetric dosing system of the unica pro, this is no longer necessary and the scale becomes unnecessary!

## 6.8. Start and Stop Steam



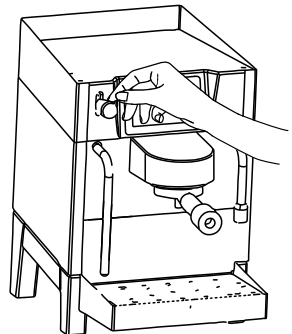
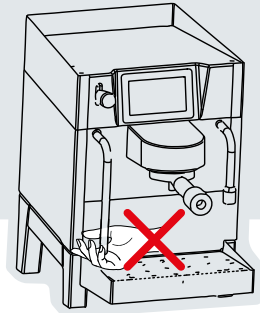
### WARNING!

To avoid burns, please make sure that you do not reach under the steam wand with your hands while using it or touch it immediately after use.

The steam wand is movable for easy operation. To start steam delivery, simply pull or push the lever down or up. By fully pulling or pushing, the lever engages in one position and steam is delivered.

To stop the steam output, move the lever back to the middle position.

It is recommended to release the condensed water in the steam wand out of the machine for at least 2 seconds before starting to froth the milk.

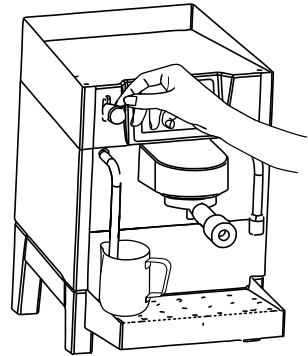


### 6.8.1. Timer Function

With the unica pro you also have the possibility to activate and set a timer function for the steam delivery. You will find a more detailed description of this in Chapter 7.8.

### 6.8.2. Milk Frothing

1. Release the condensation water out of the steam wand.
2. Fill the milk jug halfway with milk.
3. Place the filled milk jug on the drip tray.
4. Position the steam wand so that the end of the steam wand just touches the surface of the milk.
5. Now activate the steam.
6. Stop the steam when the milk has reached the desired temperature. (The ideal temperature is between 65 - 69°C).
7. Clean the steam wand and blow it out.



#### **!** NOTE!

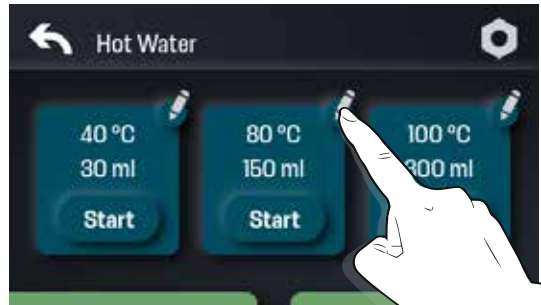
After each use, the steam wand must be cleaned with a soft cloth and briefly blown out (approx. 2 sec.). This is important to prevent milk residues from penetrating into the steam wand.

## 6.9. Parameter Changes

### 6.9.1. Change Hot Water Parameters

The temperature and volume can be set in the hot water recipe. To do this, first press the “Hot Water” button.

Once the hot water options are visible, you can view and change the settings using the “Pen” button.





## 6.9.2. Change Coffee Recipe Parameters

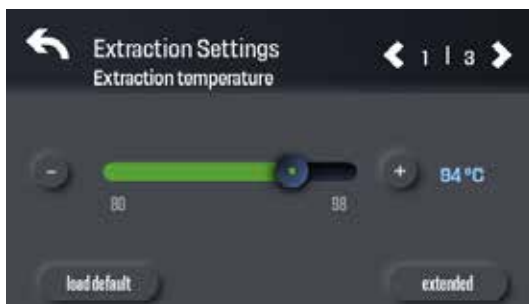
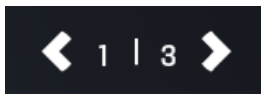
In the individual coffee recipes you have the possibility to set the following parameters:

- Extraction temperature
- Coffee ground quantity (Extended parameters)
- Preinfusion flow rate (Extended parameters)
- Preinfusion pressure factor (Extended parameters)
- Preinfusion pressure threshold (Extended parameters)
- Extraction volume
- Extraction time

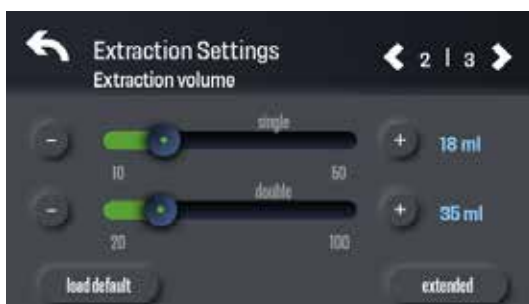
To enter the settings, select the desired coffee recipe and press the “Pen” button.



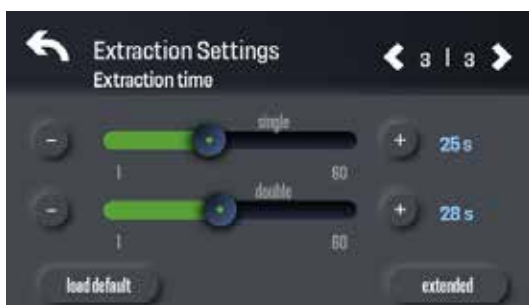
You now have the option of accessing the individual parameters using the “Arrow” buttons or setting them immediately using the sliders.



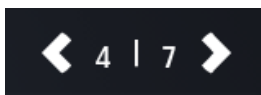
To restore the factory settings, simply press the “load standard” button.



To access the extended settings, simply press the “extended” button.



In the extended settings you can adjust additional parameters.



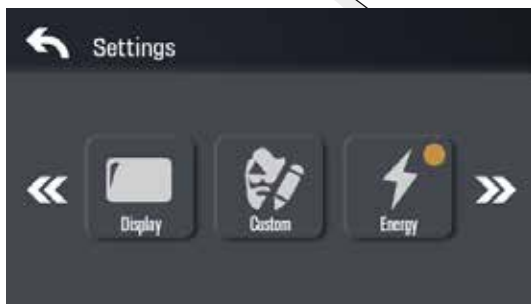
## 7. Settings

To access the settings, press the “Settings” button.

The button is always located in the upper right corner of the recipe selection page or in the individual recipes.

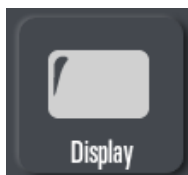


In the settings you have the possibility to make further changes, which are described in more detail in the following pages.



### 7.1. Display

Under “Display” you can change the display brightness of the screen. To do this, press the “Display” button.

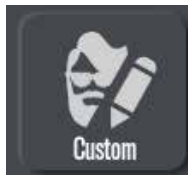


By swiping your finger along the slider, you can make a quick and rough adjustment to the display brightness. You can then use the (-) and (+) buttons to the left and right of the slider to make fine adjustments.



## 7.2. Custom Settings

Under “Custom”, you can make adjustments to the recipe selection page and create new recipes. To enter the custom settings, press the “Custom” button.



The left arrow above the recipe gives you the option to move your favorite recipe further forward so you have to scroll less to get to your favorite recipe.

The arrows below the recipes take you quickly to the beginning or end of the recipe selection. This is especially helpful if you have saved many recipes.



### 7.2.1 Create Recipes

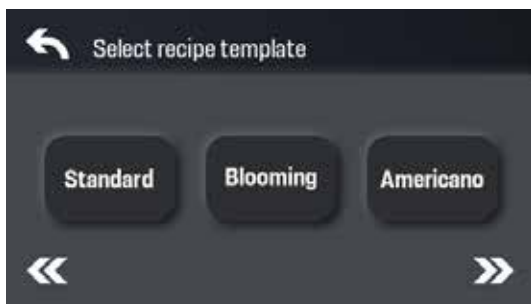
At the very end in the custom settings you have the possibility to create your own recipe.

When creating a recipe, you can either load existing recipes from the database or create your own. You have several recipes to choose from for this purpose:

- Standard espresso recipe with flow profiling
- Blooming espresso recipe
- Americano recipe
- Pressure profiling recipe
- Lungo recipe



After pressing one of the buttons, ....



... you can give a name to your new recipe and choose an icon for it.

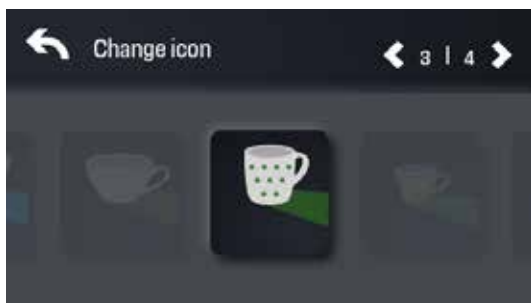


Scrolling is done with the arrows in the upper right corner.



When you reach the fourth page, exit your new recipe by pressing the "Back" button.

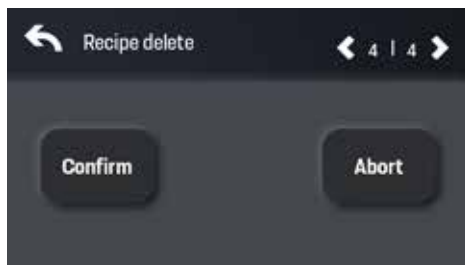
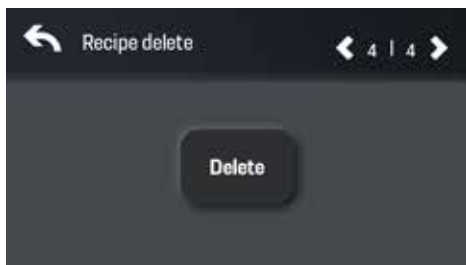
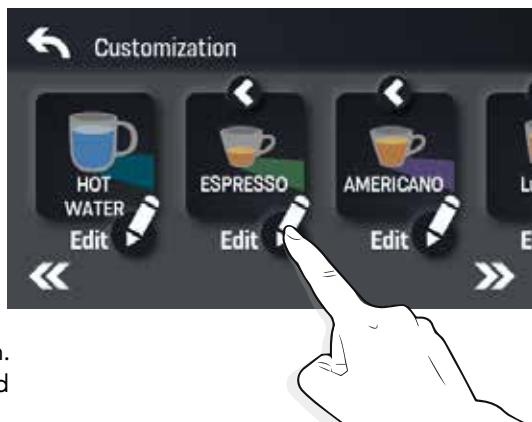
You will then find your newly created recipe on the home screen. You can then set the desired parameters there.



## 7.2.2. Delete Recipes

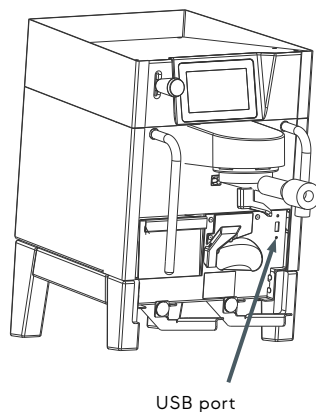
Under the custom settings, you can also delete the recipes that you no longer need. To do this, press the “Edit” button below the recipe to be deleted and scroll to the last page.

When you reach the last page, press the “Delete” button and confirm with the “Confirm” button. You have now successfully deleted the recipe.



## 7.2.3. Export Recipes

To export recipes, you need a commercially available USB stick, formatted in the FAT32 file system. You must first insert it into the USB slot provided on the machine. The USB slot is located behind the drip tray, which must be removed for this purpose.



The machine automatically detects when a USB stick is inserted and now allows you the export function.

You now have two options to export recipes:

1. Export individual recipes or
2. export all recipes.

To export individual recipes, simply select a recipe on the home screen.

In the recipe you will then find an “Export” button. If you press this button, this recipe will be saved to the inserted USB stick.



To export all recipes at once, go to the custom settings.

Button sequence:  
Settings > Custom.

Once there, you will see the “Export” button at the top right. If you now press this button, all recipes that are on the machine will be saved on the inserted USB stick.



## 7.2.4. Import Recipes

To import recipes, you need a commercially available USB stick with at least one recipe on it.

### ! NOTE!

Please make sure that the recipe on the USB stick has been saved in a separate folder with the name “RECIPES“. Otherwise the machine will not recognize the recipe.

To import recipes, first insert the USB stick into the USB slot provided on the machine. The USB slot is behind the drip tray, which must be removed for this purpose.

Now go to the custom settings.

Button sequence:  
Settings > Custom.

Once there, select the “Create your own recipe” button at the very end of the screen.

Select the “Import” button from the recipe templates.

Now to import the desired recipe you have to place it with your finger over the “Import” button and press the “Import” button.

You have now successfully imported a recipe to your unica pro. You will then find it on the home screen.





### 7.3. Energy Settings

To access the energy settings, press the “Energy” button in the settings menu.

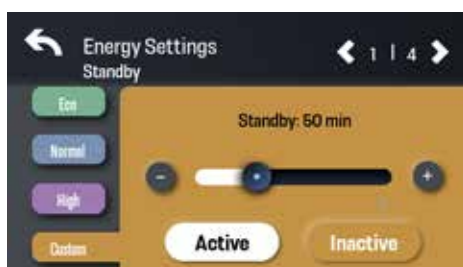
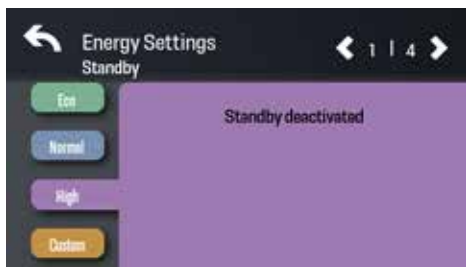
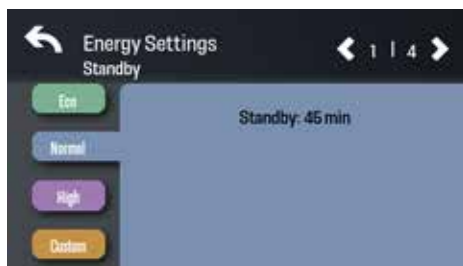
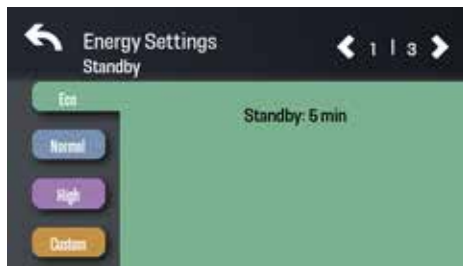


The colored dot in the upper right corner of the button indicates you in which mode your machine is currently set.

Once in the energy settings, you have 4 different modes to choose from:

- Eco
- Normal
- High
- Custom

Use the “Arrow” buttons at the top right to scroll through the individual settings and make changes if necessary.



### 7.3.1. Eco Mode

The machine will be delivered by default in the Eco mode. This mode has the lowest energy consumption.

The following feature is not available in Eco mode:

- Heated cup tray

The following parameter cannot be adjusted in Eco mode:

- Time to standby: After 5 min

You can change the following parameters in Eco mode:

- Steam boiler temperature
- Brew group temperature



#### NOTE!

In Eco mode, the steam function is deactivated by default! If you want to activate the steam boiler, this can be done in the energy settings under “Eco“. After you have made the setting changes, you must then press the steam lever after each restart of the machine so that the heating process of the steam boiler starts. This takes approx. 2 minutes until it is ready for operation. This enables the most energy-saving operation possible if you do not want to prepare frothed milk beverages.

### 7.3.2. Normal Mode

The following parameters cannot be adjusted in Normal mode: :

- Heated cup tray temperature: 60 °C
- Time to standby: After 45 min

You can change the following parameters in Normal mode:

- Steam boiler temperature
- Brew group temperature

### 7.3.3. High Mode

The following parameter cannot be adjusted in High mode:

- Time to standby: None
- Heated cup tray temperature: 70 °C

You can change the following parameters in High mode:

- Steam boiler temperature
- Brew group temperature

### 7.3.4. Custom Mode

You can change the following parameters in Custom mode:

- Time to standby
- Steam boiler temperature
- Heated cup tray temperature
- Brew group temperature

## 7.4 System

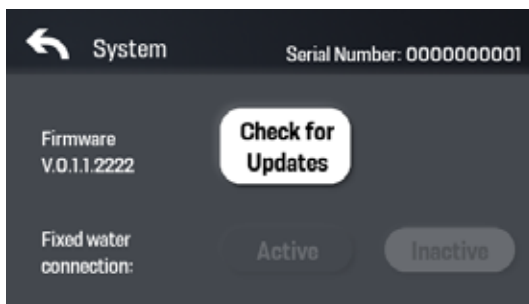
To enter the system settings, press the “System” button in the settings menu.



In the system settings you can view the following information of the machine:

- Serial number of your unica pro
- Currently used firmware version

If the “Fixed water connection” buttons for activation and in-activation are faded, then your machine is not in service mode.



### CAUTION!

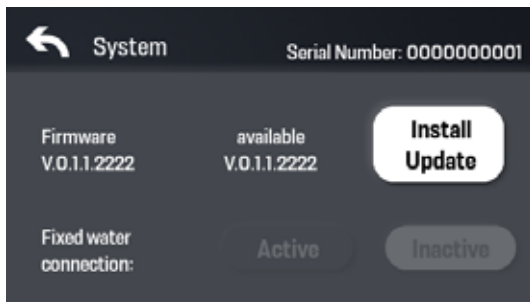
- Only use accessories that have been certified and manufactured by Unica Coffee GmbH.
- The machine may only be connected to the fixed water if it has been reconfigured in advance (tubing and firmware)! Otherwise there is a risk of damage to the machine.
- The firmware reconfiguration from tank to fixed water connection operation is only possible in the service mode.



### NOTE!

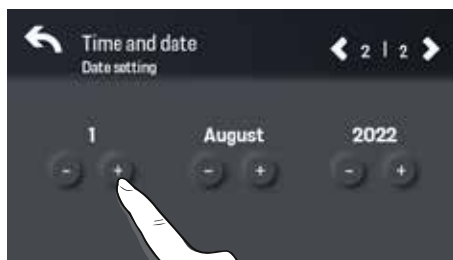
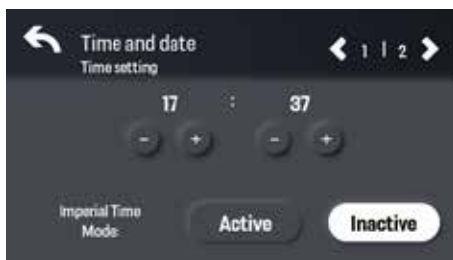
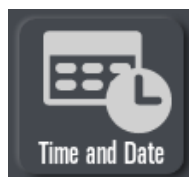
Any warranty claim will be void if the machine is opened by a service technician not qualified by Unica Coffee GmbH, and this results in damage to the machine.

You can also access the system settings directly by inserting a USB stick into the machine that contains an update package. The unica pro will automatically detect this and show you the system settings page on the screen. You can then directly compare which current firm-ware version is on the machine and which is on the USB stick. You can then update the firmware if you wish.



## 7.5. Time und Date

When you press the “Time and Date” button you have the possibility to change the time and date of your machine.



## 7.6. Maintenance



### CAUTION!

Not performing regular cleaning and maintenance may result in damage to the machine. It is therefore recommended to follow the instructions in this manual and to maintain and clean the machine in regular intervals.



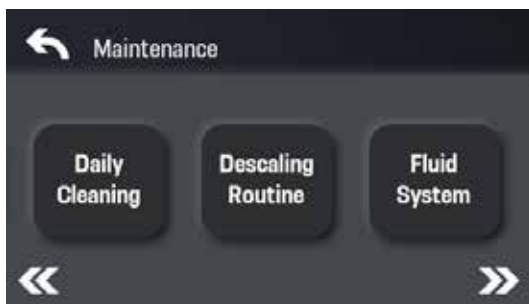
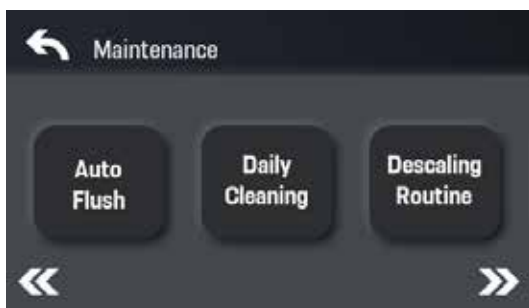
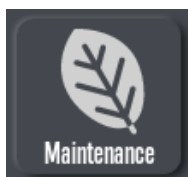
### NOTE!

The warranty is void if the machine is damaged due to lack of maintenance.

By pressing the “Maintenance” button, the various maintenance options will be displayed.

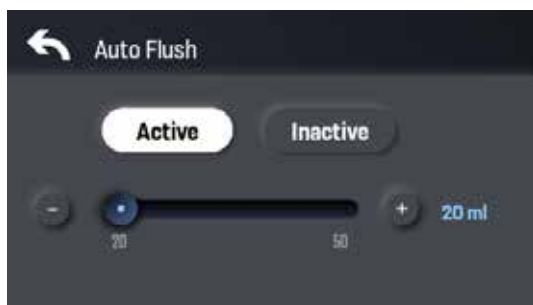
You have the following maintenance options available:

- Auto Flush
- Daily Cleaning
- Descaling
- Fluid System



### 7.6.1. Auto Flush

Under “Auto Flush” you can determine whether you want to activate or deactivate this function. Furthermore, you can set how much water is rinsed through the brew group after removing the portafilter.



### 7.6.2. Daily Cleaning

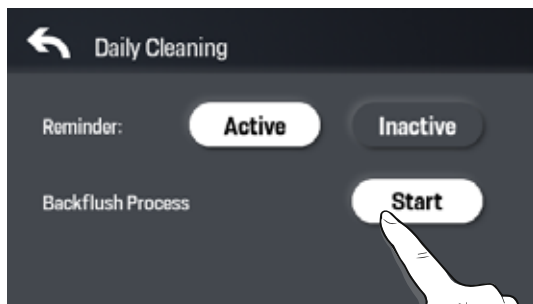
Under “Daily cleaning” you have the option to activate or deactivate a reminder to clean your machine.

Furthermore, you can start a backflush process to clean your machine. To do this, you will need the blind filter basket included in the accessories and a commercially available espresso machine cleaner (see also section 8.2.2).

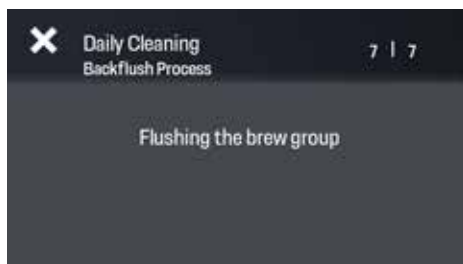
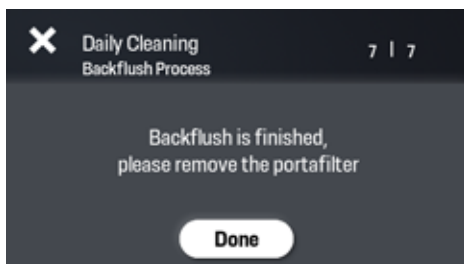
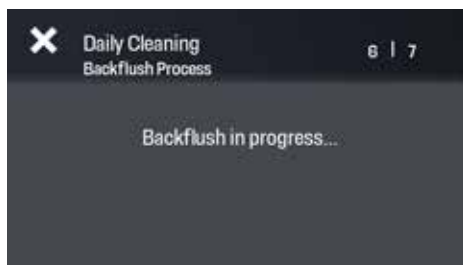
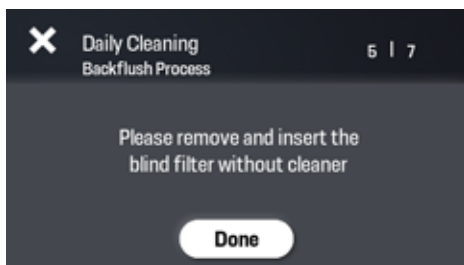
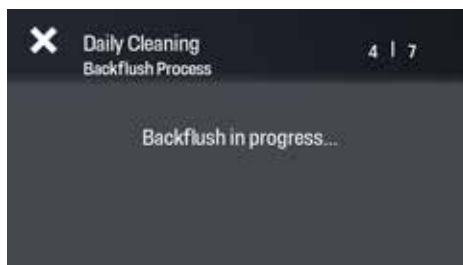
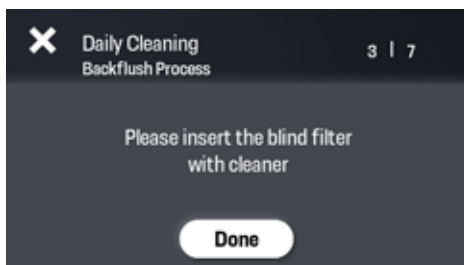
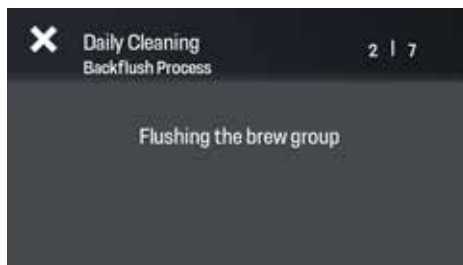
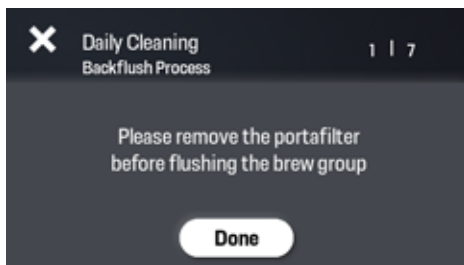
#### NOTE!

Lack of hygiene can severely affect the quality of your coffee! It is therefore recommended to perform this backflushing routine daily or at least once a week.

Press the “Start” button to start the backflush routine.



Then follow the instructions on the display and confirm each time you have executed the individual steps.

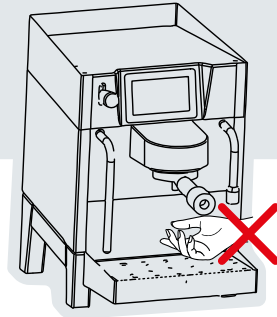






## WARNING!

- Not following the instructions on the display can lead to injuries and must be strictly followed.
- To avoid burns from hot water, hands should not be under the brew group.



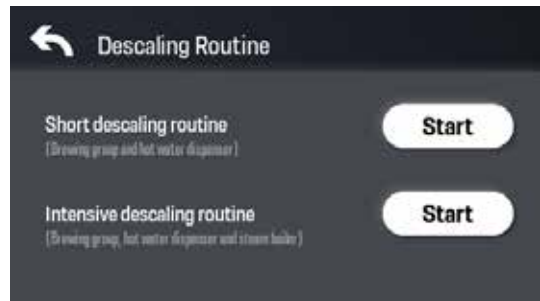
### 7.6.3. Decalcifying

Under “Decalcing” you have the choice between a short or intensive descaling routine.

The short descaling routine only descales the brew group and the hot water dispenser.

The intensive descaling routine descales not only the brew group and the hot water dispenser but also the steam boiler.

By pressing the ‘Start’ buttons, you start the descaling routines.



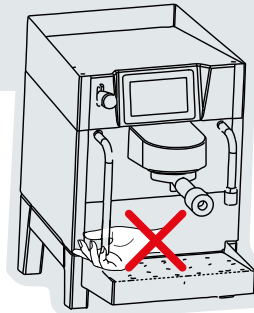
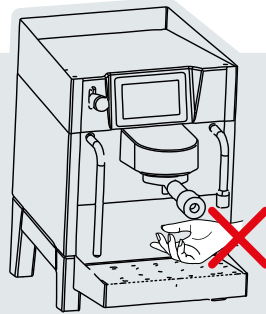
Then follow the instructions on the display and confirm each time you have executed the individual steps.

**!** NOTE!

- The unica pro is able to detect when the machine needs to be descaled. If this is shown on the display, then you are recommended to descale the machine! This can be done with commercially available decalcifiers for espresso machines.
- Depending on the water hardness, it is also recommended to perform the descaling routine at least once a month.
- The warranty will be void if the machine is damaged due to lack of maintenance!

**!** WARNING!

- It is essential to follow the instructions on the display. Otherwise, it may lead to injuries.
- To avoid burns from hot water, hands should not be under the brewing group and steam wand.



## 7.6.4. Fluid System

Under “Fluid System” you have the option to drain only the pump or the whole fluid system via the hot water dispenser. This function is very useful when the water in the system needs to be renewed after a long period of non-use. Furthermore, this function should be performed before each transport or shipment of the machine.



### CAUTION!

The draining of the fluid system is absolutely necessary for the shipping and transport of the machine. Otherwise it can lead to damage to the machine!

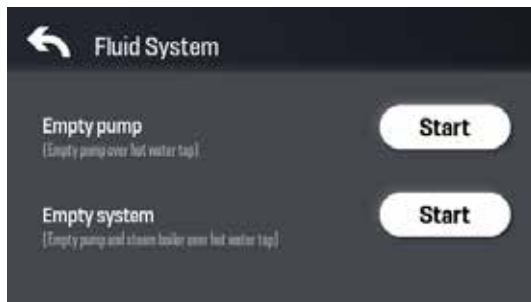


### NOTE!

The warranty is void if the machine is damaged due to lack of maintenance!

By pressing the “Start“ buttons you start the draining routines.

Then follow the instructions on the display and confirm each time you have executed the individual steps.



## 7.7. Language

When you press the “Language” button in the settings menu, you have the possibility to change the language settings of the machine.

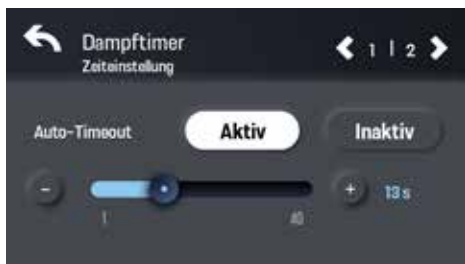


## 7.8. Steam Timer

To enter the steam timer settings, press the “Steam timer” button in the settings menu.

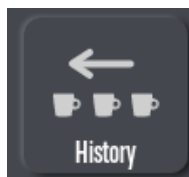


Now you have the possibility to activate the steam timer function, to set the duration of the Auto-Timeout and to determine on which lever position the steam timer should be triggered.



## 7.9. History

By pressing the “History” button, the data of the last 50 extractions will be displayed.



By using the “Arrow” buttons in the upper right corner you can scroll through the different extraction data.



By swiping from the far right of the screen to the left, you can also view the result of the grind analysis again.



You can also export the various extraction data if you have inserted a USB stick into the machine.

By pressing the “Export” key, the data of the respective extraction is then exported to the USB stick.



## 8. Cleaning / Maintenance of the Machine

### 8.1. Recommended Cleaning Intervals



#### NOTE!

Lack of hygiene can severely affect the quality of your coffee!  
It is therefore recommended to clean your machine regularly according to the manual

#### Daily

- Shower screen
- Brew group
- Portafilter/Filter baskets
- Steam wand and nozzle (and directly after each use!)
- Hot water dispenser
- Drip tray
- Housing

#### Weekly

- Water tank
- Drip tray

#### Monthly

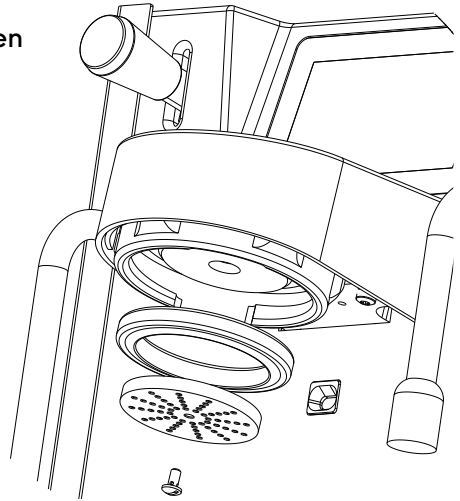
- Cleaning the hot water dispenser
- Descaling

## 8.2. Daily and Weekly Cleaning of the Machine

### 8.2.1. Cleaning Of The Shower Screen

After each coffee extraction, small amounts of ground coffee can accumulate on the shower screen and clog it completely or partially. For this reason, you must clean the shower screen regularly.

To do this, switch off the machine and wait until the brew group has cooled down sufficiently. Then remove the shower screen by loosening the screw.



#### **WARNING!**

Shortly after switching off the machine, the screw holding the shower screen in the brew group and the brew group itself may still be hot. To avoid burns, it is therefore recommended to let the machine cool down sufficiently until the shower screen can be removed.

Now, according to the instructions of the cleaner manufacturer, soak the distributor screen and the screw in a liquid containing espresso machine cleaner.

After soaking, rinse all parts with clean water.  
Reassemble the shower screen.

Afterwards, clean the brewing group (point 8.2.2).



#### **CAUTION!**

When tightening the screw, only tighten it lightly by hand.  
Over-tightening can damage the thread in the brew group!

### **8.2.2. Cleaning The Brewing Group**

To clean the brewing group, insert the blind filter basket into one of the supplied portafilters. Add the correct amount of espresso machine cleaner (according to the manufacturer's instructions) to the blind filter basket and follow the instructions of the daily cleaning routine described in point 7.6.2.

### **8.2.3. Cleaning The Portafilters And The Filter Baskets**

For daily cleaning of the stainless filter baskets and portafilters, it is sufficient to clean them with clean water and a cloth or a suitable brush.

It is also recommended to clean the filter baskets and portafilters once a week with an espresso machine cleaner.

Follow the instructions of the cleaner manufacturer. In a heat-resistant container, add the right amount of cleaner to about 0.5 l of water and heat it up.

Place the filter baskets and the metal parts of the portafilters (except the plastic handles) in the hot solution and leave them immersed for about 30 minutes.

After cleaning, rinse the parts carefully with clean water, re-assemble them and run hot water through the group several times with the filter basket and portafilter inserted.



#### **8.2.4. Cleaning the Steam Wand / Nozzle and Hot Water Dispenser**

The steam wand and nozzle must be cleaned from the outside with a moist cloth immediately after each use. In addition, the steam wand must be blown out briefly after cleaning with the moist cloth (approx. 2 sec.). This is important to prevent milk residues from entering and settling in the steam wand. This could affect the taste of the to be heated beverages.

If milk residue remains on the steam wand and nozzle, immerse it in a vessel of hot water, allow it to soak for a while and then wipe it clean. Repeat this process until there are no more residues.

The hot water dispenser must be cleaned regularly with a moist cloth.

#### **8.2.5. Cleaning The Drip Tray And The Water Tank**

Remove the drip tray and the water tank and rinse all parts with hot soapy water. Then rinse everything with clean water.

Instead of washing the drip tray and water tank by hand, you also have the option of putting them in the dishwasher and having them cleaned in the normal cleaning cycle with rinsing.

Afterwards, you can dry the drip tray and water tank and use them again.

### **8.2.6. Cleaning of the Housing**

Wipe all stainless steel, chrome-plated and powder-coated surfaces/ parts with a soft, non-abrasive cloth. To avoid damage, do not use alcohol or solvents or similar on painted, printed or on plastic parts. Clean the housing only with a soft cloth.

Do not spray any liquids on the steam lever or the display. Clean them with a moist, soft cloth.

## **8.3. Monthly Cleaning Of The Machine**

### **8.3.1. Cleaning The Hot Water Dispenser**

Please follow the instructions in point 7.6.3.

### **8.3.2. Descaling**

Please follow the instructions in point 7.6.3.

## 8.4. Scheduled Maintenance

### 8.4.1 Replacement Of Brewing Group Gasket

To ensure that no water leaks out of the portafilter when extracting espresso, we recommend that you change the brew group gasket once a year.

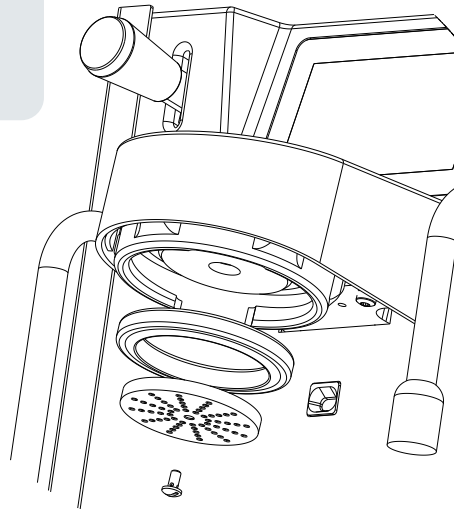
You can order them on our website or purchase them from your dealer of choice.



#### CAUTION!

Only use accessories that have been certified and manufactured by Unica Coffee GmbH.

1. Loosen the screw:  
To remove the gasket, first loosen the screw in the center of the shower screen and remove the screen.
2. Remove the gasket:  
The gasket sits very firmly in a notch. Therefore, do not try to lever it out with a screwdriver or similar.



#### CAUTION!

Levering out the brew group gasket with any sharp object can damage the brew group and is prohibited!

For removal, it is better to use needle-nose pliers and place them directly on the gasket and simply pull it out.

3. Clean the brew group:

After removal, make sure that the area behind and around the gasket is clean. To do this, it is recommended to dissolve espresso machine cleaner in hot water and clean the area with a cotton swab. Wear gloves when doing this, as the cleaner is extremely degreasing to the skin and can be corrosive. Rinse the area with plenty of clean water afterwards.

4. Insert new gasket:

Insert the new gasket in the same way as the removed one was in the machine. Then insert the shower screen and tighten the screws only slightly.



**CAUTION!**

Tighten the screw only lightly by hand. Over-tightening can damage the thread in the brew group!

## 9. Debugging

If a software or hardware error occurs in the machine, an error message will be displayed on the screen. In this case you can try to reboot the machine, if possible on the display or switch it off and restart it. If the error persists, please contact your dealer.

## 10. Annex

### 10.1. EU-Declaration of Conformity

Unica Coffee GmbH, Dattenmattstrasse 16, 6010 Kriens, Switzerland, the manufacturer, hereby declares, in accordance with the guidelines

- 2014/30/EC EMC Directive
- 2006/95/EC Low Voltage Directive

that the following espresso machine models from the manufacturer listed above.

- unica pro 240 V

meet the requirements of the following standards:

- IEC 60335-2-75
- EN 55014
- EN 55014-2
- EN 61000-3-2
- EN 61000-3-3
- EN 62233

I hereby declare that the machines listed above have been developed in accordance with the above specifications. The machines comply with all prescribed essential requirements of the directives.

*Yolanda Sangermano*

Unica Coffee GmbH

Yolanda Sangermano-Steiger - Chief Executive Officer  
Kriens, 25.03.2022





**unica®**

