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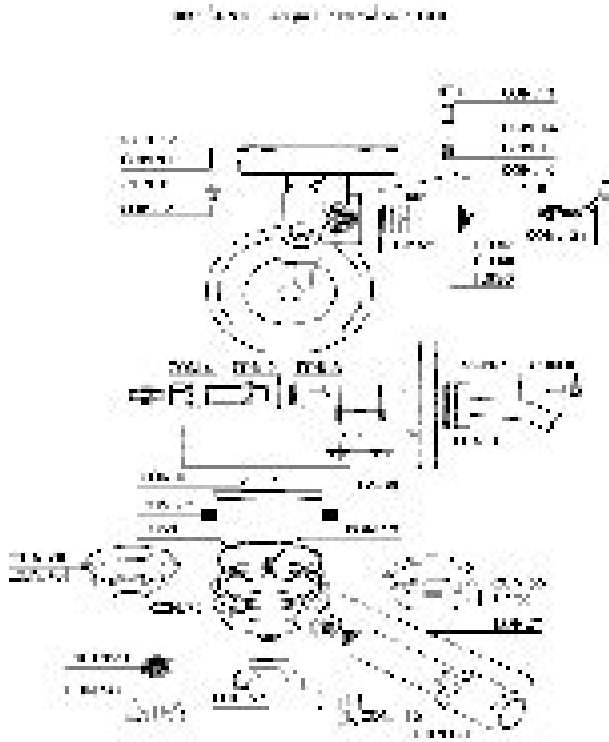
Conti twinstar manual



By reinforcing quality standards and the industrial aspect of its manufacturing process, Conti innovates with a powerful qualityprice ratio. Focusing on the after sales and customer services as well as developing internationally, Conti is experiencing a significant growth of activity. Focus on our workforce commitment in order to ensure progress and reliability. Step by step, a new and complete range of products appears allowing to comply with various market needs and provide a coffee solution adapted to each type of customers roasters, catering equipment suppliers, chains, etc and their expectations. The range now includes the CC100, XOne, Monte Carlo, TT LYO, grinders, etc. After Catronic, Conti Bar and Conti Club, the Xeos stands out with its look fitting perfectly the expectations of new outlets. Twin Star shows its new shape to highlight a very innovative twin boiler technology. Fully automatic Monte Carlo surprises by its expressive lines and its original colors to emphasize a highly innovative technology. Fully automatic machines follow their evolution with the fully automatic range 290, 291 and 292 Improvement on the fully automatic machines with two new members of our range the Toutauto Modulaire and TT 288 models First fully automatic machines Toutauto 440, TTS and TT DN Creation of the first hydraulic machine Dynamic. Coffee Facts Advanced Search Forum Coffee Addicts Coffee and Espresso Machines Conti Twinstar 2 I have a Twinstar 2 from 2004, and also a problem. I bought it used, and when i turn it on, the leds on the coffee groups does not turn on. The Tea water tav is lit and working. The groups are not disabled. Does any og u guys have an idea of what to do. Tore From Denmark. I need the owners manual for a 3 group as some of the stuff is a little different then the 2 group that I have been able to find. If anyone knows of a link for manuals and some parts I would much appreciate that. Thanks Charlie If you need more help, ask

here. <http://vwtint.com/userData/board/federal-sentencing-guidelines-manual-2011.xml>

- **conti twin star manual, 1.0, conti twin star manual.**



al Post by Morning Rush Hello, I am rebuilding a Conti Twin II 3Group machine. I need the owners manual for a 3 group as some of the stuff is a little different then the 2 group that I have been able to find. If anyone knows of a link for manuals and some parts I would much appreciate that. Thanks Charlie. You must have JavaScript enabled in your browser to utilize the functionality of this website. Want to be a Coffee Parts Wholesaler Once approved you will be notified via email. Once approved you will be notified via email and you will then gain access to new price points, access to credit, allow you access to a greater product ranges, and work towards that perfect caffeine filled buzz together! Once the order has been placed, it will then be packed and dispatched to the delivery address provided, with orders placed before 3pm aest being despatched same working day aest. Delivery times will depend on detention and freight level chosen. Your order will be shipped when it is complete. Wide choice of original parts CONTI. Wide range of parts and products of stock in stock and available in 24H. Wide range of parts and products of stock in stock and available in 24H. Wide range of parts and products of stock in stock and available in 24H. Wide range of parts and products of stock in stock and available in 24H. Wide range of parts and products of stock in stock and available in 24H. Wide range of parts and products of stock in stock and available in 24H. Wide range of parts and products of stock in stock and available in 24H. Wide range of parts and products of stock in stock and available in 24H. Wide range of parts and products of stock in stock and available in 24H. Wide range of parts and products of stock in stock and available in 24H. Its best feature was the separate steam and grouphead boilers much like an LM, only cheaper.http://ahreco.com/uploads/news_file/federal-sentencing-manual.xml

CC100 DISPLAY



NOTICE TECHNIQUE

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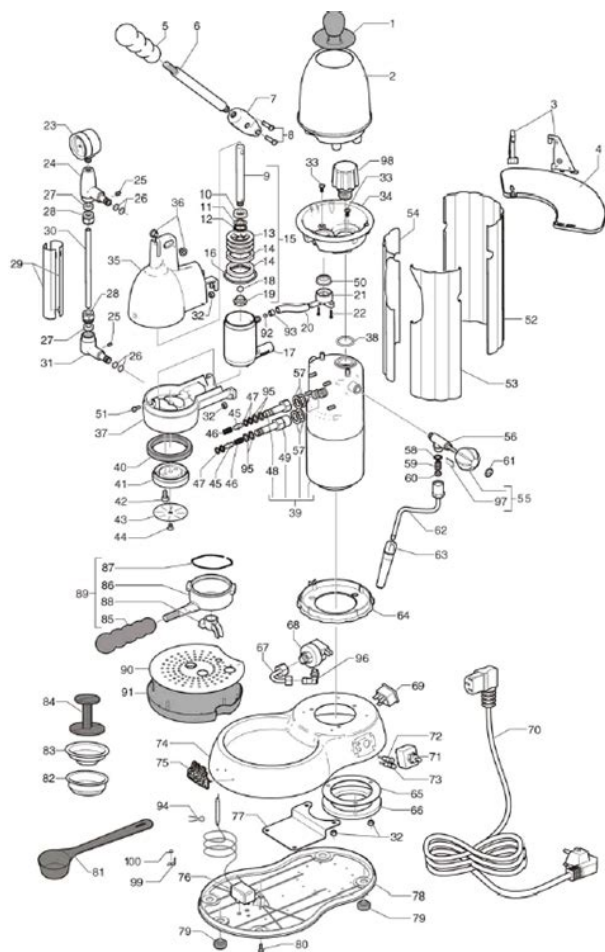
BENTI - Edition 07/2010

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I am curious to find out what users think of the grouphead boiler size. I noticed that it was only the size of tennis ball can, and was just wondering how the temperature stability would be during a period of constant use. I think the design is a little too Buck Rodgersesque for me, but that wouldn't stop me from using it if the hardware is great. Is there anyone out there who has used or owned one of these. I'd love to hear about the standard issues: reliability, consistency, etc. Click for larger image I have used the older twin star in a cafe here and it was solid with a 2 very large boilers. Apparently they have now changed to an individual boiler on each head. I am sure the temperature changes somewhat but I doubt it is anymore than a degree or so a lot better than a traditional machine. Remember you will also be using two groups and each has its own boiler so it should be pretty good. The key is that it is the same regardless of your volume during high or low periods. My old boss wanted one because he had such different roasts with his regular and decaf it would allow him to perfect the extraction. Although unlike you he thought it was too expensive especially when his current machine was working fine. Maintenance wise I can't say because again I haven't used the new machine, I would think it would be as good as the original, although with more boilers there is more to go wrong in theory but at least if something does go wrong you are probably going to remain up and running unless it's the steam boiler. But let's face it all machines are basically the same at that high end if you treat them well. GET A WATER SOFTENER and a good filter. They ARE different in looks, not a classical machine. Ours looked like it could take off with all the stainless steel. So if that's not what you are looking for and the look is important I would stay away and stick with the LM. Hope it was helpful. I would assume that if your older model proved reliable that the new one would be as well.

It is not as if the company has changed hands or anything, so it would seem that quality would be the same. I didn't realize that the grouphead boilers were a full 1.5 liters. With all the insulated padding and such, it looked a bit smaller than that. To the machine's credit, it is set up so that if any one of the heads goes down, it can be completely removed and repaired without affecting the other heads. Like you said, unless the steam boiler goes down, it should prove pretty reliable. Its best feature was the separate steam and grouphead boilers much like an LM, only cheaper. I am curious

to find out what users think of the grouphead boiler size. I noticed that it was only the size of tennis ball can, and was just wondering how the temperature stability would be during a period of constant use. I think the design is a little too Buck Rodgersesque for me, but that wouldnt stop me from using it if the hardware is great. Is there anyone out there who has used or owned one of these. Id love to hear about the standard issuesreliability, consistancy, etc. Posted October 3, 2004 link I was waiting to see if anyone had an authoritative answer to your question. I played around with one, but unfortunately it was for less than an hour. Here are some impressions Sorry I cant tell you more. I believe the Twin Star 2, with electrically heated brewheads, is a significant improvement. P.S. The brew boiler upper one in the photo sure looked like an awfully BIG tennis ball can to me! Click for larger image We asked the same thing of our service tech and I guess they just took it for granted and never told us but the temperature reading is of course that in the boiler, not the temerature as it is leaving the grounds or even entering the grounds. He looked at me like I was crazy for not realizing this but said there is a significant difference between the boiler temperature and the brew temp, but that is irrelevant.

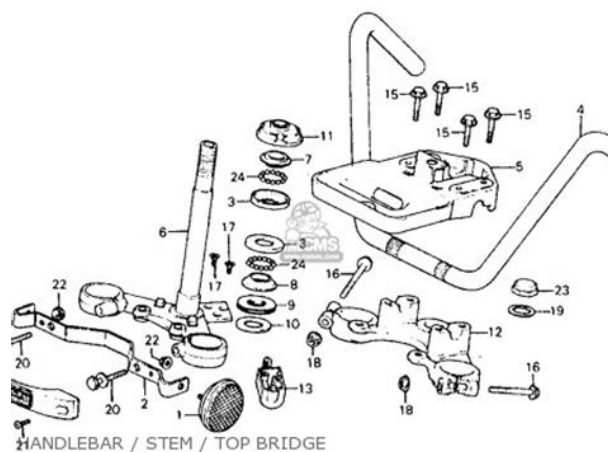


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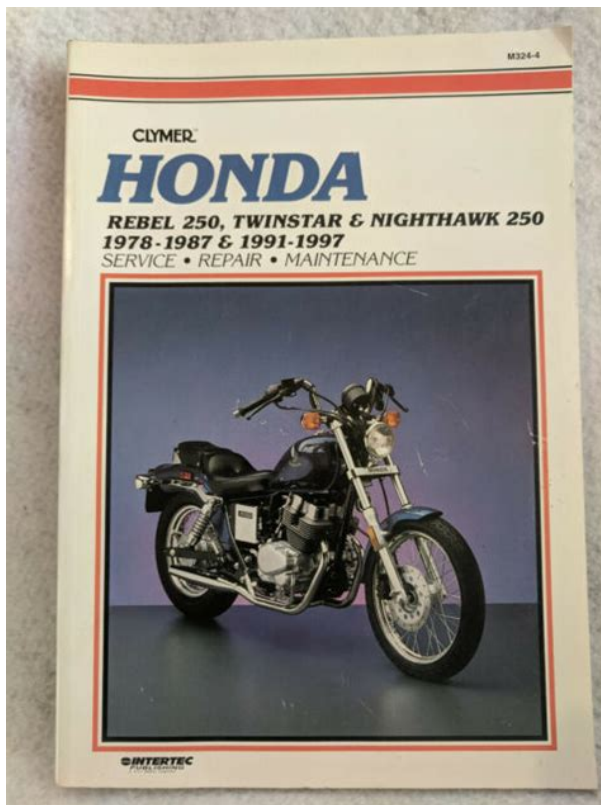
One is only trying to find a consistent temp and one at which they like the taste. What it started at is of no consequence sp as long as the boiler can hold it stable. This makes perfect sence since the temperature drop should be very consistent. Hell our mechanical engineering profs would have field day with this since there is going to be a temperature drop across the espresso. With regards to the electrically heated brewheads I would think this would be much better. Our machine was a bear when heating up. Basically when its cold it wants to stay cold and when its hot it wants to stay hot. Probably why they picked it since it should add to the temperature stability. However when starting

up in the mornings it was a terrible. I recommend leaving it on if you are going to be opening up early since it took to long to get up to speed. I wish the front pannel had a continuous temperature display of the water entering the grouphead and a display telling the extraction time. But this is wishful thinking as no machine has that. Looking around after reading your message it at least looks like the new machine has preinfusion so that should solve that issue. I cant imagine a conti tech making the comments they said like not tamping. Hell they are european and have been around for a long while. I am sure they know their espresso. Why did they tell them not to tamp. Perhaps they just had really bad espresso. As long as machine is decent temperature wise and has adequate pressure it should be able to make at least a fair shot. There isnt much to change so I wonder why they were worried about the settings. Our machine was simple but it was only the original model, maybe the new one is a lot more complicated. Dinner time for me. How much are the LM and TS2 going for anyways Our machine was about 8celcius between the the boiler and the grouphead, which would be about the same as you found.

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If you had a dark roasted coffee this would have been way too low of a temperature for your espresso adn would have tasted terrible. Maybe that is what happened. The original was pretty easy to change the temperature how does the new one do it. There is a programming key required to make changes. You can program each group boiler individually, allowing for the use of different beans and different water temperatures. Other features are the counters and automatic, selfcleaning group heads. There is also an optional cupputinatore, which will give you steamed or frothed milk at the push of a button, constant barista attention not requiredthe milk is siphoned from a cold picture, mixed with the steam and either delivered frothed or steam to perfect temperature. Honestly, the froth is pretty good and invaluable if your in a busy shop, but nothing beats the wand for purists. This is especially important when you use demitasse or similar to transfer a shots, as good portion of precious creme is lost in the process, along with its rich flavor. The taller height of the TS2 eliminates this problem and really provides a fast, flavorful extraction. cafejay If so how much did it cost. Can you stick a 20oz cup under the outlet for the frothed or steamed milk. Are you happy with the performance. You guys have me curious about the new one now. There is a programming key required to make changes. You can program each group boiler individually, allowing for the use of different beans and different water temperatures. Other features are the counters and automatic, selfcleaning group heads. There is also an optional cupputinatore, which will give you steamed or frothed milk at the push of a button, constant barista attention not requiredthe milk is siphoned from a cold picture, mixed with the steam and either delivered frothed or steam to perfect temperature. Honestly, the froth is pretty good and invaluable if your in a busy shop, but nothing beats the wand for purists.



This is especially important when you use demitasse or similar to transfer a shots, as good portion of precious creme is lost in the process, along with its rich flavor. The taller height of the TS2 eliminates this problem and really provides a fast, flavorful extraction. cafejay Posted October 4, 2004 link hey Jay, I too would be interested to know if you are using one now it sounds like it I liked the thought of being able to put the large 22oz. I thought he said.maybe it was 20oz becuae of the taller height. In fact, I liked about everything I have seen and heard.the price is a no brainer, if it does all it is supposed to do. I would like some independent feedback from a user, I am going to ask the dealer for a list of customers with both good and bad exoeriences, or I wont buy.I wanna hear it all.; any feedback on my upcoming purchase is welcomed.Now that its a bit later and weve had a lot more experience on the machine, I can say the following my first major experiences with espresso machines have been rancilio, bezerra, faema, and last but not least, san marinos to give a reference for what I am used to Ill put the bad points first, but let it be known that I have nothing but love for the machine but there are some definite improvements to be made. There was a very steep learning curve when first getting accustomed to the machine when moving from the sanmarino. The portafilters are FREAKIN HEAVY.Too much, and you can forget putting it into the group. Too little, and well you should work on your technique anyways The buttons for the machine arent touchpad buttons, and the design is such that you have to push in fairly hard to be sure that it registers.

This took me about half a day to get used to but it was an issue on first use albeit a minor usability one If you are used to machines where there is an overhang and you cant see the group you wont have this problem eg la venezias but Ive always been able to see the groups and I have always locked the pfs in by sight and feel combined. With the conti2s I need to duck quickly to look, or go by feel alone. Both I can do and Im quite used to it now but before I had major troubles took about 36 days to get used to. Weve only got 1, were going to get 2 of the same proper height but in the end laziness took over and we just found winged itD Im personally not a fan of the tray on tray deal, since it moves and hence is not as stable as just the 1 drip tray itself. Now, onto the good points.

Weve never ever had a problem with steam pressure it flies and flies and flies and its still in the blue on the gauge Im doing milk in a 600mL jug and milk for a 12oz takeaway cup is done in 1216sec depending on the temp your customer wants from proper temp to scalding hot Once you get used to the machine, and the shots come out.I was kinda fearful at first but now Im so used to it I love it. What used to be burned away in the beans is now right there in your face The heavy portafilters stay damned hot when left in the groups.The machine is awesome. Last week the 3phase power supply blew up next to the cart, and we couldnt serve coffee from 6.45am8.15am. Most of our customers waited and then they all came flooding back once we got back online. Emails flying around offices around us and I swear to god we got swarmed. 1.5hrs and more of straight rushes and the conti ts2 never failed in giving us a good shot or good milk I say good cos we dont dose super coffeegEEK properly when in rush periods we collapse to get a fairly even dosage level and then tamp.

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After that day, I cant even begin to describe how happy I felt with the customers being so loyal to us and of course, to our machine that made it possible for us to have such great consistency and quality. The roaster who sold this to my boss said to me earlier yesterday that its like a high performance sports car once you get used to it the results are much greater. I absolutely have to agree. They are also hard packers, and have given us a flat tamper that also weighs in excess of 1kg I think. Its taken us probably about 23 weeks to get used to it, but were not even at 3 months with it and its a sensational machine. I really do think that its a machine that forces you to improve, it sounds super nutty but I could feel it from the first day that it sat there on the counter. Im slowly responding and the shots are coming out nicer, the milk nice and silky and we have a lot of satisfied customers even after the first day. I had a look at my friendly competitors la venezia 3 group temp stable machine, and i wasnt too impressed by how compact it was between the pf spouts and the drip tray and they had to use stainless steel mini jugs to transfer shots even for mugs. That looked to be a real drawback since crema was lost in the transfer and it seemed to negate the point of having a temp stable machineS Id really like to take a look at the rancilio that someone else mentioned in the other thread that I linked above as well as the LM. My friendly competitor met and talked to Sammy Piccolo at a coffee and tea expo recently and told me earlier today that Sammys weapon of choice was the LM, and my friend would like to have somem type of Astoria to play with the type that illy sell edit2 The machine is used in the context of a takeaway coffee cart and we have 8, 12 and 16oz cups. Our standard wait time is around about 3 minutes when we flow, 46 minutes when we get jammed here and there with wrong orders or miscommunication etc.

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Its fast, efficient, super reliable so far but I think were only at the 8week period with it. No SEO style postings will be tolerated. SEO related posts will result in immediate ban from CoffeeGeek. No cross posting allowed do not post your topic to more than one forum, nor repost a topic to the same forum. Who Can Read The Forum. Anyone can read posts in these discussion boards. Who Can Post New Topics. Any registered CoffeeGeek member can post new topics. Who Can Post Replies. Any registered CoffeeGeek member can post replies. Can Photos be posted. Anyone can post photos in their new topics or replies. Who can change or delete posts. Any CoffeeGeek member can edit their own posts. Only moderators can delete posts. Probationary Period If you are a new signup for CoffeeGeek, you cannot promote, endorse, criticise or otherwise post an unsolicited endorsement for any company, product or service in your first five postings. Usage of this website signifies agreement with our Terms and Conditions. 0.942763805389. Bersama rekan Adi W. Taroepratjeka dan Mirza Luqman, kami bertiga diundang oleh Franky Angkawijaya untuk menyaksikan saat2 mesin ini sejak dibuka dari kardusnya hingga dicoba untuk pertama kali yang bertempat di sekolah Esperto Barista Course, STC Senayan, Jakarta. Conti, unboxed. Selain mesin espresso semi automatic, mereka juga

memproduksi peralatan kopi super otomatis pada model Toutauto dan mem branding grinder mazzner Super Joll y. Satu lagi, mereka punya blend espresso sendiri yang sayangnya tidak didatangkan oleh PT Harvest. Tapi untuk tipe teratas Twin Star, mesin ini bisa melahap listrik hingga 11 ribu watt, daya terbesar yang pernah saya tahu untuk sebuah mesin espresso 2 group. Satu group head bisa di non aktifkan apabila sedang tidak digunakan untuk menghemat listrik selain berbagai fitur elektronis seperti automatic timer, volumetric dosing, dan waktu preinfusion yang bisa diatur secara manual.

Please do not get surprise for the 11000 watt consumption for twin star 2, since it is multi boiler machines thus it has many heating element inside the machines. This will help the machines to work in maximum capacity for a very very very busy coffee shop but if they are not too busy then they can adjust the electricity to 5000watt without affecting the quality of the espresso and steam. I prefer action instead of talking. You are welcome to play with every machines that we have in class. Garut August 14, 2020 0110 Mesin espresso Anti Ribet Saeco Lirika Plus Advertorial July 6, 2020 1713 Rekomendasi Mesin Espresso Untuk di rumah Tahun 2020 June 12, 2020 2136 CEADO E37SD May 8, 2020 2240 Niche Zero Coffee Grinder March 21, 2020 0414 Legacy of Java Nutrisi Visual Kopi March 5, 2020 2124 Recent Comments Findy YK on Novita Mutiara Jelita Prosesor Pasca Panen kopi gunung gelap Kab. Garut toniwahid on Cafelat Robot Sthevanus on Cafelat Robot Moku Coffee on Legacy of Java Nutrisi Visual Kopi Randi Satria on Niche Zero Coffee Grinder Brewing coffee is truly a combination of art and science. It takes knowledge, skills, and most importantly, passion for a perfection. The contents of this coffeelicious blog is created by me, who effortlessly cool and adorable by nature. Trusting me at your own risks. Logging In 1. Dial the TUI access number supplied by your Administrator. 2. At the appropriate prompts, enter your desktop extension number and numeric password. Use I have a Twin Star electric fireplace model 23E05. I replaced the switches to get it to turn on, so the light works now, and the it. The switch is burned out how can I get a replacement switch I do not see my brand in the brands section. I have a 23EF003GAA with the same problem. I. I need to know how the wires attache to the two switches we have. One for the flames and one for the heater. I am looking for an electrical diagram. Any Help I have a. Can I use ordinary foam instead.

Is the foam filter permanent or. Answer questions, earn points and help others. Size 1010x510x580mm. 4335124 GST Note GST is included in the final bid price of this item. GST is included in the buyers premium. See User Agreement The information below forms part of the Sale terms. Please read prior to bidding. By registering and bidding, you have agreed to GraysOnline terms and conditions of sale. If necessary please familiarise yourself with them prior to bidding on any items in this auction. The terms and conditions of the online auctions may change from time to time. Please ensure you clearly read the special terms and conditions contained in this page and also in the bidder's agreement. The items in this sale have been on lease to corporations, institutions, educational groups, small businesses etc for various periods of time, and may have been used possibly on a daily basis. All units are not tested prior to listing and therefore working order is unknown. Please read product descriptions carefully. No refunds will be offered on any items from this sale. These assets are used therefore inspection is highly recommended prior to bidding. Description and photos should be used as a guide only. To assist in the processing of payments please have funds available. All ORPs are prices supplied by the manufacturer or retailer of the item at the time of the items original sale, and therefore such ORPs may not be current at the time of the online auction of the item. Graysonline takes no responsibility for the display of ORPs on any item it offers for sale at an online auction on its site, and hereby advises all bidders to satisfy themselves as to the value of the item being auctioned. There are some exceptions to this, however, if there are any successful bids on a particular lot within 10 minutes of the close of the online auction the "Going, Going, Gone. There is no limit to the number of times an online auction can be extended.

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The conti twin star 2 guarantees optimum coffee extraction, even during periods of intensive hot water and steam production. user temperature control the intensity of espresso flavour extraction is directly proportional to the brew water temperature. Batchner Nontoxic material for foodstuffs. Coffee bean holder In kostil for foodstuffs. Automatic version Push button for earlier startup. Automatic stopping when groundcoffee holder is full. All of these natural resources are processed in our factory to create the tastiest, nutritional and natural beverages. Updated daily. Updated daily. You can also choose from ecofriendly conti coffee, as well as from sgs conti coffee, and whether conti coffee is coffee bean. There are 25 suppliers who sells conti coffee on Alibaba.com, mainly located in Asia. The top countries of suppliers are China, Taiwan, China, from which the percentage of conti coffee supply is 96%, 4% respectively. This beacon is designed to protect your valuable assets and make their recovery even easier. Bluetooth App. Brizo Firmware. Brizo Hardware recent downloads hitachi 902 b husqvarna royal 47 s siemens wxb2060eu01 blyss dc4wh candy gc1061 d1 kurz becker be 4410 ariston chaa240si ariston cucina c34s g1 roland pcr 1 sauter 4872mp ariston zanella lavavajillas s velta dometic rml 8230 conti xeos technics sx px 207 aristonhotpointdwidea700 scholtesp195l brother dcp 150c korona kfw 8007 Conti Club 1grp COMMERCIAL ESPRESSO MACHINE ON OFF REFURBISHED 110V, CONTI Commercial Espresso Machine TALL CUP 220V, CONTI XEOS ESPRESSO MAXHINE 2 GROUP CONDITION UNKNOWN, Professional Conti Twin Star Espresso Maker used but in beautiful condition nice, Commercial 2 Group Espresso Machine CC100 Conti Made in Monaco 220V, CONTI 2 Group commercial Espresso Machine CC102 standard Made in Monaco Here is a thread to document a project Ive undertaken. I havent used a pump machine since I rebuilt a Pasquini Livietta aka Olympia rebadged Maximatic.

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<https://labroclub.ru/blog/boss-dd-5-service-manual>