

QUICK MILL

VETRANO 2B EVO

INSTRUCTION MANUAL

CHRIS' COFFEE SERVICE | For support email support@chriscoffee.com or call 518.452.5995.





01. Reservoir hinged door

02. Cup warmer tray

03. Steam Knob

04. PID

05. Hot Water Knob
(Do not remove more than 6oz. Of water at 1 time, this could cause damage to the heating element and will not be covered under warranty)

06. Steam Tip

07. E61 Group

08. Hot Water Aerator

09. Drip Tray

10. Portafilter

11. Brew/Cam Lever

12. Steam Pressure Gauge

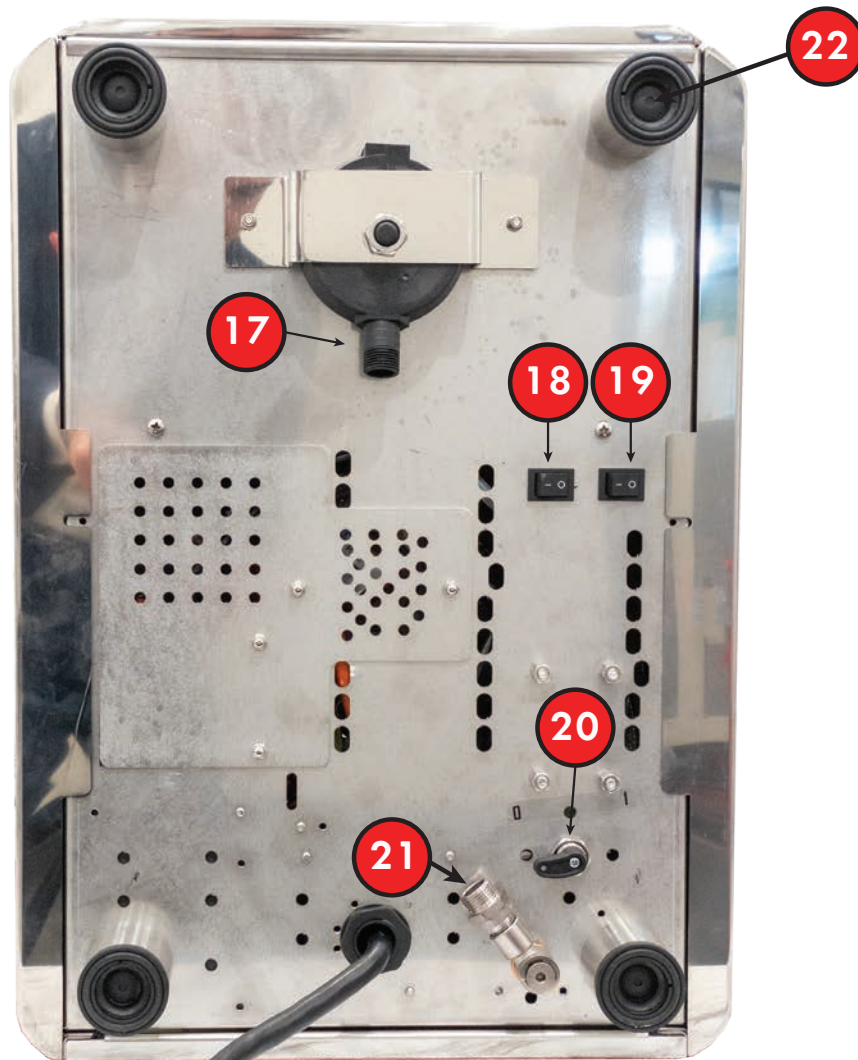
13. Brew Pressure Gauge

14. Power Switches
(Top - Coffee Boiler, Bottom - Steam Boiler)

15. Green Power Indicator Lights
(Top - Coffee Boiler, Bottom - Steam Boiler)

16. Red Heating Indicator Lights
(Top - Coffee Boiler, Bottom - Steam Boiler)

Do not wash any items in the dishwasher.



17. Drip Tray (09) Drain

18. Water Source Switch

This switch is for low-water alarm & solenoid power. (0 = Tank, 1 = Plumbed)

19. LED Lights (0 = Off, 1 = On)

20. Water Source Ball Valve Switch

(0 = Tank, 1 = Plumbed)

21. Braided Water Line Inlet

****NEW 2022 MODELS****

SWITCH 18 & 19 ARE FLIP FLOPPED

DIRECT PLUMBING THE VETRANO 2B EVO

01. Switch 18 & 20 to '1'

02. Attach the included braided water line's angled end to 21

03. Attach the other end to your water source using the provided John Guest fitting. The tubing needs to have a clean rounded cut using a tubing cutter or a sharp razor blade. Then insert the tubing into the John Guest fitting until it is secured. (Not using John Guest? Click here to purchase 3/8" Male BSPP fitting.)

04. After connecting both to 21 & your water source, turn the water source on and inspect for leaks before turning the machine on.

05. Turn the machine on and check that the pump does not fill for longer than 60-seconds. If it does - turn the machine off again and see if the water source is supplying the machine with water.

UNBOXING

STEP 01

Do not plug in the machine.

Remove the drip tray grate (09) and locate the feet. Place a soft towel on your counter and tip the machine gently backwards exposing the underside of the machine.

Put the four feet on the Vetrano 2B.

While the machine is resting on the soft towel on it's back, while installing the feet, make sure the water source switch (18) is in the intended position (right/0 = reservoir, left/1 = plumb) This is also where your LED light switch (19) lives (closest to the outside of the machine).

STEP 02

Test your water. Condition if needed with appropriate measures i.e.: 3rd wave water (following manufacturers specifications), bottled, or an in-tank softening pouch (reservoir only).

Do not use distilled water or reverse osmosis systems.

STEP 03

RESERVOIR

If using reservoir: Access the reservoir by lifting the hinged door (01) on the back of the machine. Rinse the reservoir with warm water, and make sure it's securely seated in place.

You'll know the reservoir has been seated appropriately when the low water alarm stops sounding.

DIRECT PLUMB

Make sure the two switches (18, 20) on bottom of machine are in the '1' position and follow the instructions on the previous page.

STEP 04

Before plugging your Vetrano 2B Evo in, make sure the steam knob (03) and the hot water knob (05) are completely closed and the brew lever is in the down position pushed as closely to the front panel as possible.

STEP 05

If your machine was requested in 15A instead of 20A, please attach the included convertor cord to the built-in cord on the Vetrano 2B Evo. This converter cord can be found in your separate accessory box. **Only use the converter cord in 15A mode, failure to adhere to this voids warranty and could cause fire.**

FIRST TIME SET-UP

STEP 01

Make sure your Vetrano 2B Evo's power switches (14) are both in the off/left position. The indicator lights (15) will be unlit.

STEP 02

RESERVOIR

If using reservoir: Access the reservoir by lifting the hinged door (01) on the back of the machine. Fill to the max fill line in the reservoir and reseal until the low water alarm ceases sounding.

DIRECT PLUMB

If you haven't already, follow the directions on page 03.

STEP 03

With your Vetrano 2B Evo plugged in and your water source prepared plug the machine into a GFI outlet (recommended but not required). Turn the coffee boiler switch (14, Top) on, if you plan on using the steam wand (03) or the hot water wand (05) turn on the steam boiler switch (14, bottom) on. You should see a green light illuminate (15) next to each switch in the on position.

STEP 04

Install your portafilter of choice, either the double or single-spouted portafilter (10), into the group (07). At this point you should see that the heating indicator light(s) (16) for each boiler should be illuminated. The machine should reach the appropriate temperature in about 15 minutes, but to make delicious espresso it's necessary to allow the machine to fully heat for 30 minutes with the portafilter (10) engaged in the group (07).

NORMAL OPERATION

GAUGES

The Vetrano 2B Evo has a dual manometer. There is one gauge that displays the brew and steam boiler pressure.

STEAM PRESSURE

The top needle (12) reflects the steam boiler pressure. After turning the machine on it will take approximately 15 minutes before the gauge will show any pressure.

Once up to pressure, the needle will cycle back and forth roughly between 1-1.5 bar. You will see a drop in steam pressure if there is use of the steam wand (03) or hot water wand (05).

BREW PRESSURE

The lower needle (13) reflects the brew pressure. In order to get an accurate read of the pump pressure, do not do so with coffee in your portafilter. Install your backflush disk into the portafilter and lock it into your group. Raise the brew lever. In a few seconds, the pressure should rise to around 9-10 bars.

WATER RESERVOIR

When the water level in the water reservoir is low a low-water alarm will sound. This alarm will sound when the reservoir is removed as well. When the reservoir alarm has alerted you, the heating circuit will also cease operation protecting the heating element. This will be reflected on the face of the machine by the two heating indicator lights turning off (16).

HOT WATER WAND

The use of this hot water wand is exclusively for heating cups, as is traditionally customary. It is not recommended to remove more than 6 oz. of water at any given time. The machine must be up to temperature before it is able to dispense hot water from the steam boiler. Failure to allow for recovery and adequate temperature may cause damage to the heating element.

If you want to make an americano we recommend using a hot water kettle, for the reasons mentioned above, along with the fact that the water coming from the steam boiler is much too hot to drink (250 degrees Fahrenheit).

ADJUSTING PUMP BREW PRESSURE

STEP 01

The Vetrano 2B Evo has a dual manometer (12/13). There is one gauge that displays the brew and steam boiler pressure. We will be referring to the bottom needle (13) for your brew pressure. For an accurate reading, insert the backflush disk in place of the insert basket into the portafilter. Always check pump pressure with the backflush disk in place of the insert basket prior to making any adjustments.

STEP 02

Remove the rubber grommet/plug on the right-hand side of your Vetrano 2B Evo. This will expose the rotary pump's adjustment screw, as shown.



STEP 03

Raise the brew/cam lever (11). If the desired pressure is not reached in a couple of seconds with the brew/cam lever (11) raised and the backflush disk in place of the insert basket within the portafilter (10) adjust accordingly.

REDUCE BREW PRESSURE

Turn the pump's adjustment screw clockwise to decrease the brew pressure.

INCREASE BREW PRESSURE

Turn the pump's adjustment screw counter-clockwise to increase the brew pressure.

STEP 06

Once the desired pressure is reached and determined with the backflush disk installed in place of the insert basket in your portafilter.

After adjusting the pressure on your machine, you may notice that an adjustment on your grinder will also be required.

ENERGY SAVINGS

The new feature economy has the ability to place the steam boiler in stand-by mode after a 50 minute inactive period to and in energy consumption. The steam boiler can be reactivated by lifting the brew lever at any time. This will allow the steam boiler to reheat to full pressure. Another new feature is a set on/off timer. If the machine is left on by accident, when leaving the house or going on vacation, the machine will completely turn off after 120 minutes of Inactivity. The machine can be turned on/ reactivated by lifting the brew lever or after cycling the main power switch on or off. You can change modes and turn on and off the features through the PID and cycling on and off the main power switch.

SETTING ECONOMY MODE

01. Turn off your Vetrano 2B Evo off (14).
02. Hold both PID (04) buttons in and simultaneously turn the Vetrano 2B Evo on (14) until F.01 appears on the LCD screen.
03. Release the right PID button. Now, click the left PID button until nrG appears on the screen.
04. Click the right PID button to display the current setting. With the current setting displayed, 60 for example, immediately push the left button to change to no. This will turn off the 60-minute timer for economy mode. If the current setting is reading 'no' - immediately push the right button to changed to 60. This will turn on the 60-minute timer for economy mode, sending your steam boiler in a stand-by mode after 60-minutes of inactivity.

SETTING AUTO ON/OFF

01. Turn off your Vetrano 2b Evo (14)
02. Lift the brew/Cam lever (11) and leave it in the up position.
03. Turn on your Vetrano 2B Evo (14)
04. The Blue LED will Flash if you see:
 - 2 Flashes, stand-by mode is off.
 - 3 Flashes, stand-by mode is on.
05. Lower the Brew/Cam Lever (11) and turn the machine off.

PID CONTROLLER (04)

The PID controller's display (04) will cycle back-and-forth to show the current temperature of each boiler. The position of the decimal point (2+3) indicates which boiler the temperature is being shown for at that time i.e. 25.5 is displaying the steam boiler temperature (by default) and 200. (by default) is displaying the coffee boiler temperature.

SETTING TEMPERATURE OF THE COFFEE BOILER

01. Turn on your Vetrano 2B Evo and press both the left and right PID buttons simultaneously until the display reads T1, then release both the left and right PID buttons.

02. Press the right button of the PID to display the current temperature setting of the coffee boiler. While the current temperature (set by default to 200) is being displayed press either the left (down) or right (up) PID buttons to change the temperature of your coffee boiler.

03. After a couple of seconds the display will revert back to T1 and your new temperature has been saved.

SETTING TEMPERATURE OF THE STEAM BOILER

01. Turn on your Vetrano 2B Evo and press both the left and right PID buttons simultaneously until the display reads T1, then release both the left and right PID buttons.

02. Press the right button of the PID until T2 is displayed. Press the right (up) PID button, the current steam boiler temperature (set by default to 255) is displayed. While the current temperature is being displayed press either the left (down) or right (up) PID buttons to change the temperature of your steam boiler.

03. After a couple of seconds the display will revert back to T2 and your new temperature has been saved.

REGULAR MAINTENANCE

E61 EXPLODED VIEW

[CLICK HERE TO VIEW](#)

If you need to take your E61 group apart to lubricate it or replace a part, here is an excellent exploded view of all of its parts, how it comes apart and how it goes back together.

Regular backflushing is a vital part of any machine's maintenance schedule. Not only will it prolong the life of your machine, but it will also prevent the buildup of rancid coffee oils that will make your espresso taste bitter and acrid.

BACKFLUSHING 101

[CLICK HERE TO VIEW](#)

E61 GROUP HEAD MAINTENANCE

[CLICK HERE TO VIEW](#)

In the sixty years since Ernesto Valente had the idea for this groundbreaking design, the E61 group head and its features have become ubiquitous on espresso machines the world over. As tough as it is, it still has a number of moving parts that can wear down over time.

Quick Mill Water Reservoir

Quick Mill's new reservoir features a bottom feed, no more silicone tubing. The new reservoir is to help eliminate pinched or misplaced silicone lines. More importantly by eliminating the silicone tubing the pump will no longer be used as a syphon. Allowing the pump to now be gravity fed, this supplies constant line pressure to the pump alleviating stress. The water reservoir use's a magnetic float/check valve installed in the base of the reservoir that seats directly into the water manifold magnetic switch. The Water reservoir needs to be filled and seated properly for the machines heating circuit to function. When unaligned, breaking contact with the float and switch an audible alarm will sound turning off the heating circuit to protect the boiler elements from damage.

