

## DESCRIPTION OF THE PRODUCT

**TechUp® 3.0** looks like a standard portafilter for coffee but instead inside there are technical and functional features coming from more than 55 years of our experience in the professional coffee machines world.

TechUp™ 3.0 is made of:

- A** - T thermocouple with 1mm sensor and response time of 0,15"
- B** - Bluetooth transducer with thermal resolution of 0,1°C and pressure range from -1 to +15bar
- D** - Quick connection for mount/dismount the transducer
- E** - Techno polymer adaptor with sealing o-ring
- F** - 0,3mm calibrated hole gicleur
- G** - Mechanical filters

Complete kit is supplied in a practical box along with a graduated beaker, a cleaning product for group head, a blind filter, a nylon brush and a wrench for mount/dismount the gicleur.

## OPERATIVE MODE

### Pre-setting

Before starting to use TechUp™ 3.0 you must be sure that your coffee machine group head is perfectly clean, without any trace of coffee powder. It is necessary to carry out a complete washing cycle with a suitable detergent product (in case of need replace the shower). At the end of the washing procedure, wait 10 minutes in stand-by to allow the thermal recovery of the machine.

### Complete operating procedure

- 1 Make a "flash" delivery of 2 seconds on the brewing group
- 2 Hook TechUp™ 3.0 onto the brewing group (make sure the transducer is powered on and connected to the App on your smartphone, and the thermocouple connected correctly)
- 3 Execute 3 cycles of 30 seconds each with a 30 second interval of pause, performing the "flash" delivery before each cycle (this procedure allows the body of the instrument to be warmed up to avoid that the temperature of the instrument influences the data that will be detected)
- 4 Verify, at the end of the 30 seconds of delivery, that about 60ml +/- 5% of water have been dispensed (use the graduated beaker supplied. Alternatively, check with a coffee scale the delivery of 60g +/- 5% of water)
- 5 Execute other 3 cycles with the same way (30"ON/30"OFF)
- 6 Through the data logger present in the App, we will have detected all the data of the deliveries made, at intervals of 1"
- 7 Use this data to calculate a precise average of the temperature value over a specific interval time
- 8 The resulting average value must be between 90°C and 96°C (temperature range suitable for the delivery of Made in Italy espresso coffee)

### Simple operating procedure

- 1 Repeat the complete procedure until point 4
- 2 Starting from the 4th cycle, check the temperature on the App graph after 15"/20" of dispensing (stabilized temperature)
- 3 The resulting value must be between 90°C and 96°C (temperature range suitable for the delivery of Made in Italy espresso coffee)

## MAINTENANCE

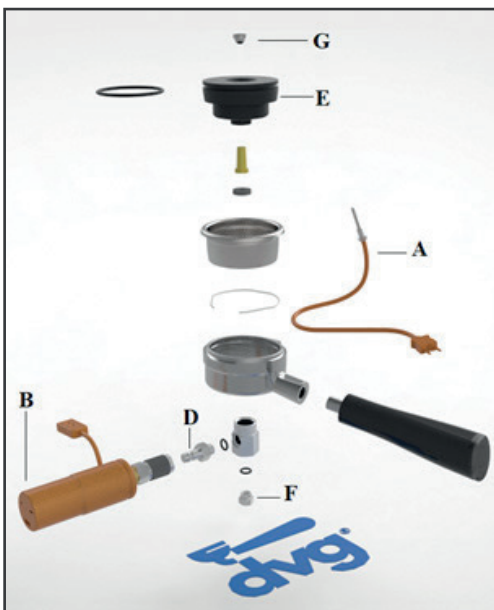
**TechUp® 3.0** is designed so that it can be disassembled (in some of its parts) to allow for its replacement and / or cleaning. Use compressed air to clean the gicleur (F). It is recommended to clean at the end of each use to avoid limescale formation. Do not use metal tips that could alter the size of the calibrated hole.

Do not allow the pressure gauge (C) to suffer shocks that could compromise the calibration.

Remove the stainless steel filter (G) in case it is clogged with impurities. Wash it with cold running water. Pay attention to the probe terminal (A) when removing the stainless steel filter. Avoid excessive bends that would compromise the integrity of the probe itself. The techno polymer adaptor (E) is equipped with a sealing o-ring which allows easy disassembly (not necessary for cleaning).

For more info and for more details visit [www.dvg.coffee](http://www.dvg.coffee)

Made in Italy



by  
**techUp**

**TechUp™ 3.0**

Made in Italy





**9V65100**

Trasduttore di pressione e temperatura Bluetooth  
Bluetooth temperature and pressure transducer



**9V9897TP**

Kit completo / Complete kit

Costruttore / Manufacturer	Strumento / Instrument	Kit completo / Complete kit
Astoria	DVGPFTP3I-A	9V9897TP-A
Astoria Gloria	DVGPFTP3I-AG	9V9897TP-AG
Brasilia BE	DVGPFTP3I-BE	9V9897TP-BE
Cimbali	DVGPFTP3I-C	9V9897TP-C
Conti Sacome	DVGPFTP3I-CO	9V9897TP-CO
Dalla Corte	DVGPFTP3I-DC	9V9897TP-DC
  Faema, Wega e compatibili	DVGPFTP3I	9V9897TP
La Pavoni	DVGPFTP3I-P	9V9897TP-P
Nuova Simonelli	DVGPFTP3I-NS	9V9897TP-NS
Rancilio	DVGPFTP3I-R	9V9897TP-R
La San Marco	DVGPFTP3I-SM	9V9897TP-SM
La Spaziale	DVGPFTP3I-SP	9V9897TP-SP

\* Smartphone non fornito, App fornita / Smartphone not supplied, App supplied



**COMPATIBILITA' WEGA WEGA COMPATIBILITY**

Astra - Bfc - Bianchi - Cbc royal - Cogeco - Crem Expobar - Ducale - Ecm - Elektra - Fiorenzato - Fracino - Futura - Grimalt - Gruppo Argenti - La Marzocco - La Nuova Era - La Scala - Sanremo - Sab/Sv Italia - Symphony - Vbm - Xlvi



**COMPATIBILITA' FAEMA FAEMA COMPATIBILITY**

Aurora Brugnetti - Casadio - Brasilia B61 - Faema - Fiamma - Futurmat