



M24

USO E INSTALLAZIONE

USE AND INSTALLATION

UTILISATION ET INSTALLATION

GEBRAUCH UND INSTALLATION

USO E INSTALACIÓN

USO E INSTALAÇÃO



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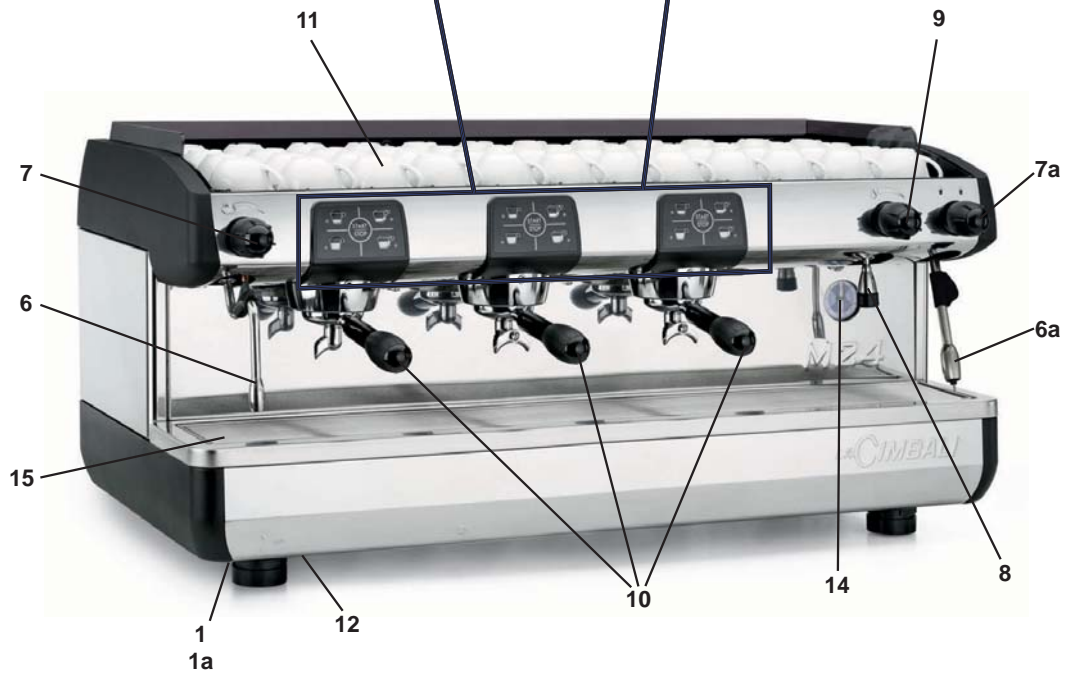
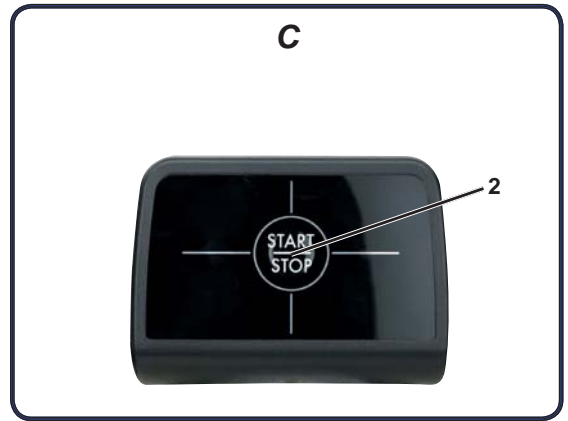
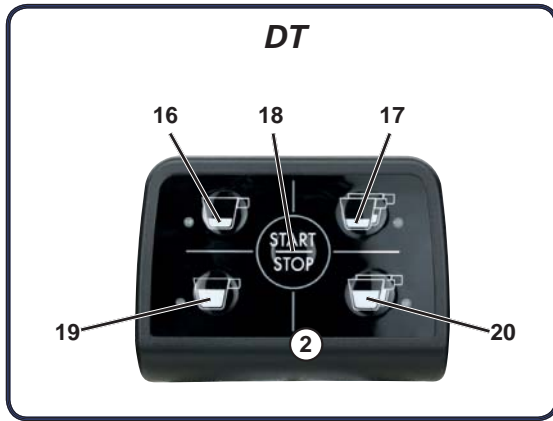
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IT LEGENDA

- 1** Interruttore generale
- 1a** Interruttore inserimento resistenze caldaia
- 2** Pulsantiera / Interruttore erogazione caffè
- 6** Lancia vapore orientabile
- 6a** Tubo (lancia) Turbosteam (*)
- 7** Manopola regolazione vapore
- 7a** Selettore Turbosteam (*)
- 8** Lancia acqua calda
- 9** Manopola erogazione acqua calda
- 10** Portafiltro
- 11** Piano scaldatazze (*)
- 12** Interruttore scaldatazze (*)
- 14** Manometro caldaia / pompa
- 15** Bacinella
- 16** Pulsante erogazione 1 caffè corto
- 17** Pulsante erogazione 2 caffè corti
- 18** Pulsante STOP-CONTINUO / Prog
- 19** Pulsante erogazione 1 caffè lungo
- 20** Pulsante erogazione 2 caffè lunghi

I componenti - (*) - sono applicati solo in alcune configurazioni di prodotti.

EN LEGEND

- 1** Main ON/OFF switch
- 1a** Boiler heat resistance switch
- 2** Pushbutton Panel / Coffee dispensing switch
- 6** Swivel steam jet pipe
- 6a** Turbosteam pipe (*)
- 7** Steam adjustment knob
- 7a** Turbosteam selector (*)
- 8** Hot water dispensing pipe
- 9** Hot water dispensing knob
- 10** Filter holder
- 11** Cups-warmer (*)
- 12** Cup heating switch (*)
- 14** Boiler / pump pressure gauge
- 15** Pan
- 16** Dispensing push button - 1 short coffee
- 17** Dispensing push button - 2 short coffees
- 18** STOP-continuous / Prog - push button
- 19** Dispensing push button - 1 long coffee
- 20** Dispensing push button - 2 long coffees

Items marked - (*) - are fitted in some product configurations only.

FR LEGENDE

- 1** Interrupteur général
- 1a** Interrupteur branchement résistance chaudière
- 2** Clavier / Interrupteur de débit du café
- 6** Tuyau (lance) orientable de la vapeur
- 6a** Tuyau Turbosteam (*)
- 7** Poignée de réglage de la vapeur
- 7a** Sélecteur Turbosteam (*)
- 8** Tuyau (lance) d'eau chaude
- 9** Poignée de débit de l'eau chaude
- 10** Porte-filtres
- 11** Chauffe-tasses (*)
- 12** Touche plateau chauffant (*)
- 14** Manomètre de la chaudière / pompe
- 15** Cuvette
- 16** Touche débit 1 café court
- 17** Touche débit 2 café court
- 18** Touche STOP-CONTINU / Prog
- 19** Touche débit 1 café long
- 20** Touche débit 2 café long

Les détails - (*) - ne sont appliqués qu'à certaines configurations de produits.

DE LEGENDE

- 1** Hauptschalter
- 1a** Schalter zur Aktivierung der Wasserkesselbeheizung
- 2** Druckknopftafeln / Bedienung der Kaffeegruppen
- 6** Dampfrohr (beweglich)
- 6a** Dampfausgaberohr turbosteam (*)
- 7** Dampfhahn
- 7a** Wahlschalter Turbosteam (*)
- 8** Teewasserrohr (beweglich)
- 9** Teewasserhahn
- 10** Filterhalter
- 11** Tassenerwärmer (*)
- 12** Einschalter Tassenwärmeplatte (*)
- 14** Manometer Kessel / Pumpe
- 15** Wanne
- 16** Taste Abgabe 1 EspressoKaffee
- 17** Taste Abgabe 2 EspressoKaffees
- 18** Taste STOP-kontinuierliche / Prog
- 19** Taste Abgabe 1 normaler Kaffee
- 20** Taste Abgabe 2 normaler Kaffees

Die mit - (*) - gekennzeichneten Komponenten sind nur in bestimmten Modellen installiert.

ES LEYENDA

- 1** Interruptor general
- 1a** Interruptor accionamiento resistencias caldera
- 2** Botoneras / Interruptor erogación café
- 6** Tubo (lanza) vapor orientable
- 6a** Tubo vapor turbosteam (*)
- 7** Mando regulación vapor
- 7a** Selector turbosteam (*)
- 8** Tubo (lanza) agua caliente
- 9** Mando erogación agua caliente
- 10** Portafiltro
- 11** Calientatazas (*)
- 12** Botón calienta-tazas (*)
- 14** Manómetro caldera / bomba
- 15** Bandeja
- 16** Botón erogación 1 café fuerte
- 17** Botón erogación 2 cafés fuertes
- 18** Botón STOP-CONTINUO / Prog
- 19** Botón erogación 1 café suave
- 20** Botón erogación 2 cafés suaves

Los detalles - (*) - se pueden aplicar sólo en algunas configuraciones del producto.

PT LEGENDA

- 1** Interruptor geral
- 1a** Interruptor de inserimento de resistências da caldeira
- 2** Quadro de botões / Interruptor erogação café
- 6** Tubo vapor orientável
- 6a** Tubo do vapor turbosteam (*)
- 7** Manipulo regulação do vapor
- 7a** Selector turbosteam (*)
- 8** Tubo água quente
- 9** Manipulo distribuição água quente
- 10** Porta-filtro
- 11** Grelha para esquentar chávenas (*)
- 12** Interruptor para aquecer as chávenas (*)
- 14** Manómetro caldeira / bomba
- 15** Bandeja
- 16** Botão distribuição 1 café forte
- 17** Botão distribuição 2 cafés fortes
- 18** Botão STOP-CONTÍNUO / Prog
- 19** Botão distribuição 1 café ligeiro
- 20** Botão distribuição 2 cafés ligeiros

Os detalhes - (*) - são aplicados só em algumas configurações de produtos

IT GRUPPO CIBALI ha volontariamente deciso di sottoporre dei campioni rappresentativi, relativi alla linea di prodotti documentata in questo manuale, alle prove severe della norma *DIN 10531* (Igiene alimentare – Produzione ed erogazione di bevande calde da macchine – requisiti igienici, prova di migrazione di sostanze).

I test di analisi sono stati condotti da Laboratori accreditati per verificare la sicurezza, la configurazione, la purezza, la composizione, l'autenticità e l'origine dei prodotti e delle sostanze biologiche.

I test di analisi eseguiti circa la cessione di piombo e nichel nel liquido erogato, sono stati eseguiti su tutte le utenze di ogni macchina sottoposta a prove. A conclusione delle prove, è stato verificato che i valori campionati sono risultati tutti al di sotto dei limiti previsti dalla *DIN 10531*.

EN GRUPPO CIBALI has voluntarily agreed to submit representative samples of the product line documented in this manual to the stringent tests of the standard *DIN 10531* (Food Hygiene - Production and supply of ho- beverage appliances - hygiene requirements, migration test).

The analyses were performed by accredited laboratories to assess the safety, configuration, purity, composition, authenticity and origin of products and biological substances.

The analyses carried out on the release of lead and nickel in liquid dispensed were performed on all the utilities of each coffee machine tested. At the conclusion of testing, it was verified that the sampled values were all below the limits set by *DIN 10531*.

FR GRUPPO CIBALI a décidé de son plein gré de soumettre des échantillons représentatifs de la gamme de produits illustrée dans ce manuel, aux tests exigeants de la réglementation *DIN 10531* (Hygiène alimentaire – Production et distribution de boissons chaudes par l'intermédiaire de machines – conditions requises d'hygiène, test de migration de substances).

Les tests d'analyse ont été conduits par des Laboratoires accrédités afin de vérifier la sécurité, la configuration, la pureté, la composition, l'authenticité et l'origine des produits et des substances biologiques.

Les tests d'analyse menés relatifs au rejet de plomb et de nickel dans le liquide distribué ont été effectués pour toutes les fonctions des machines soumises aux tests. Les contrôles effectués à la fin des tests ont relevé que les valeurs des échantillons se situaient bien en dessous des limites prévues par la réglementation *DIN 10531*.

DE Die GRUPPO CIBALI hat sich entschieden, aussagekräftige Stichproben der in diesem Handbuch beschriebenen Produktlinie der strengen Zertifizierung nach der *DIN-Norm 10531* (Lebensmittelhygiene - Herstellung und Abgabe von Heißgetränken aus Heißgetränkebereitern - Hygieneanforderungen, Migrationsprüfung) zu unterziehen.

Die entsprechenden Tests und Kontrollen wurden in akkreditierten Labors zur Kontrolle der Sicherheit, der Konfiguration, der Reinheit, der Zusammensetzung, der Authentizität und des Ursprungs der Produkte und biologischen Substanzen ausgeführt.

Die durchgeführten Tests zur Abgabe von Blei und Nickel in die zubereitete Flüssigkeit wurden an allen Wasser- bzw. Dampfabnahmen der getesteten Kaffeemaschinen durchgeführt. Die durch diese Tests festgestellten Werte liegen bei allen getesteten Kaffeemaschinen unterhalb der in der *DIN-Norm 10531* vorgesehenen Grenzwerte.

ES GRUPPO CIBALI ha decidido voluntariamente someter algunas muestras representativas, relativas a la línea de productos documentada en este manual, a las severas pruebas de la norma *DIN 10531* (Higiene alimentaria – Producción y erogación de bebidas calientes de máquinas – requisitos higiénicos, prueba de migración de sustancias).

Los tests de análisis han sido realizados por Laboratorios independientes acreditados para verificar la seguridad, la configuración, la pureza, la composición, la autenticidad y el origen de los productos y de las sustancias biológicas.

Los tests de análisis efectuados respecto a la cesión de plomo y níquel en el líquido suministrado, han sido realizados en todas las funciones de cada máquina sometida a las pruebas. Para terminar las pruebas, se ha verificado que todos los valores obtenidos de los tests realizados en las muestras han resultado por debajo de los límites previstos por la norma *DIN 10531*.

PT O GRUPPO CIBALI decidiu de própria vontade submeter amostras representativas, relativas à linha de produtos documentada neste manual, aos testes rigorosos da *DIN 10531* (Higiene alimentar – Produção e distribuição de bebidas quentes de máquinas – requisitos higiénicos, prova de migração de substâncias).

Os testes de análises foram realizados Laboratórios acreditados para verificar a segurança, a configuração, a pureza, a composição, a autenticidade e a origem dos produtos e das substâncias biológicas.

Os testes de análises executados, relativos à cessão de chumbo e níquel no líquido distribuído, foram executados em todos os pontos de utilização de cada máquina submetida a testes. Como conclusão dos testes, foi verificado que os valores tomados como amostra resultaram todos abaixo dos limites previstos pela *DIN 10531*.



GRUPPO CIBALI



Particolare trattamento di rivestimento a garanzia della sicurezza alimentare.

Special coating process to ensure food safety.

Revêtement spécial pour garantir la sécurité alimentaire.

Spezielle Beschichtung zur Lebensmittelsicherheit.

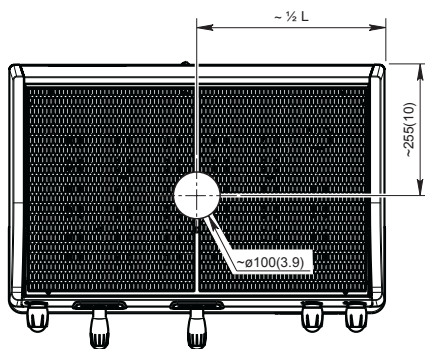
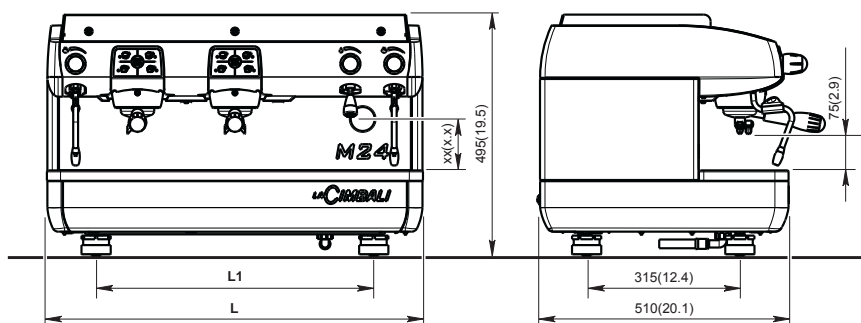
Tratamiento especial de recubrimiento para garantizar la seguridad alimentaria.

Tratamento especial de revestimento para garantir a segurança alimentar.

in accordance with

DIN 10531

	P_{max} [bar]	T_{max} [°C]	tipo di macchina type of machine type de la machine Maschinentyp modelo de la máquina tipo de la máquina	2 gruppi 2 groups 2 groupes 2 Einheiten 2 grupos 2 grupos	3 gruppi 3 groups 3 groupes 3 Einheiten 3 grupos 3 grupos	4 gruppi 4 groups 4 groupes 4 Einheiten 4 grupos 4 grupos
			Fluido - Fluid - Fluide Flüssig - Fluido - Fluido	Capacità - Capacity - Capacité [L] Fassungsvermögen - Capacidad - Capacidade		
Caldaia Service boiler Chaudière Heizkessel Caldera Caldeira	2 bar	133° C	acqua/vapore water/steam eau/vapeur Wasser/Dampf agua/vapor água/vapor	10	15	20
Scambiatore Heat exchanger Échangeur de chaleur Wärmeaustauscher Intercambiador de calor Permutador de calor	12 bar	133° C	acqua water eau Wasser agua água	0.18 - 0.25 x 2	0.18 - 0.25 x 3	0.18 - 0.25 x 4



DIMENSIONS				
		2 gr.	3 gr.	4 gr.
L	mm	770	970	1170
	inches	30.3	38.2	46.1
L1	mm	570	770	970
	inches	22.4	30.3	38.2
Weight	Kg	68	84	94
	pounds	150	185	207

MACHINE	POWER SUPPLY	INSTALLED POWER	LINE POWER	SUPPLY CABLE SECTION
2 GR.	380-415V3N 50/60Hz	4.2-4.9 kW	9A	5x1,5 mm² or 5x2,5 mm²
	220-240V3 50/60Hz		13A	4x2,5 mm²
	220-240V 50/60Hz	4.2-4.9 kW or 3.0-3.4 kW	21A (power reduced 13A)	3x4 mm² or 3x6 mm²
3 GR.	380-415V3N 50/60Hz	6.2-7.3 kW	12A	5x1,5 mm² or 5x2,5 mm²
	220-240V3 50/60Hz		18A	4x2,5 mm²
	220-240V 50/60Hz		30A	3x4 mm² or 3x6 mm²
4 GR.	380-415V3N 50/60Hz	6.2-7.3 kW	12A	5x1,5 mm² or 5x2,5 mm²
	220-240V3 50/60Hz		18A	4x2,5 mm²
	220-240V 50/60Hz		30A	3x4 mm² or 3x6 mm²

Simbologia - Symbols - Symboles - Symbole - Simbología - Símbolos

**Avviso generico - Generic warning - Avertissement générique
Allgemeiner Warnhinweis - Aviso general - Aviso geral**



**ATTENZIONE: pericolo elettricità - WARNING: Electrical Hazard - ATTENTION: danger électrique
ACHTUNG: Elektrische Gefährdung - ATENCIÓN: peligro de electricidad - ATENÇÃO: perigo eletricidade**



**ATTENZIONE: pericolo di schiacciamento mani - WARNING: Trapping Hazard, Take Care with Hands
ATTENTION: danger d'écrasement des mains - ACHTUNG: Gefährdung durch Quetschung der Hände
ATENCIÓN: peligro de aplastamiento de manos - ATENÇÃO: perigo de esmagamento das mãos**



**ATTENZIONE: Superficie calda - WARNING: Hot surface - ATTENTION: Surface chaude
ACHTUNG: Heisse Oberfläche - ATENCIÓN: Peligro de quemaduras - ATENÇÃO: Perigo de queimaduras**



**Queste pagine del manuale sono dedicate all'operatore.
These pages of the manual are for the use of the worker operating the machine.
Ces pages du manuel sont destinées à l'opérateur.
Diese Seiten des Handbuchs sind für den Bediener bestimmt.
Estas páginas del manual están dedicadas al operador.
Essas páginas do manual são dedicadas ao operador.**



**Queste pagine del manuale sono ad uso del personale tecnico qualificato e autorizzato.
These pages in the manual are to be used by qualified, authorized technical staff.
Ces pages du manuel sont à l'usage du personnel technique qualifié et autorisé.
Diese Seiten des Handbuchs wenden sich an qualifizierte und offiziell befugte Fachtechniker.
Estas páginas del manual son para su uso por parte del personal técnico cualificado y autorizado.
Estes páginas do manual são para serem utilizados pelo pessoal técnico qualificado e autorizado.**

Dear Madam, Dear Sir,

Congratulations on your new Cimbali!

With this purchase, you have chosen an advanced espresso coffee machine built using the most cutting edge technology. This machine not only offers you a perfect combination of efficiency and functionality, but also provides you with all the tools you need to do your job in the best possible way. We recommend that you take some time to read this Use and Maintenance Booklet. It will help you become more familiar with your new espresso machine, which we're sure you are looking forward to using.

Wishing you all the best.

GRUPPO CIBALI S.p.A.

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1. General Rules



Please read the warnings and rules in this User's Manual carefully before using or handling the machine in any way because they provide important information regarding safety and hygiene when operating the machine. Keep this booklet handy for easy reference.

- The machine was designed solely for preparing espresso coffee and hot beverages using hot water or steam, and for warming cups.
- The machine must be installed in a place where it is only used by carefully trained staff that knows the risks tied to using the machine.
- The machine is for professional use only.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
Children shall not play with the appliance.
Cleaning and user maintenance shall not be made by children without supervision.
- The machine must not be left unattended.
- The machine must not be used outdoors.
- If the machine is stored in rooms where the temperature can drop below freezing, empty the boiler and water circuit tubes.
- Do not expose the machine to atmospheric agents (rain, sun, and cold).
- Do not clean the machine with jets of water.
- Noise: assessed acoustic pressure level 76 dB(A) (+/- 1dB);
Turbosteam version 83 dB(A) (+/- 1dB).
- If the power supply cord is damaged, it can only be replaced by qualified and authorized technicians.
- If the machine is used improperly or for purposes other than those described above, it can be a source of danger. The manufacturer will not be held responsible for damages caused by improper use of the machine.



2. Installation Rules



WARNING

Installation, dismantling, and adjustments must only be performed by qualified and authorized technicians.

Carefully read the warnings and rules in this manual because they provide important information regarding safe installation, use and maintenance of the machine.

Keep this booklet handy for easy reference.



- Staff responsible for moving the machine must realize the risks in moving heavy loads. Move the machine carefully, using the correct lifting equipment (fork lift, for example). If moving the machine by hand, make sure:
 - enough people are available for the task, depending on the machine weight and difficult handling;
 - to always use the necessary safety gear (shoes/gloves).
- After removing the machine from its packing materials, make sure that the machine and its safety devices are intact.
- Packing materials (plastic bags, polystyrene foam, staples, etc.) must be kept out of the reach of children because they are potentially hazardous. They must not be released into the environment, but sent to special waste-disposal centres.
- Before plugging in the machine, make sure that the information on the nameplate (voltage, etc.) matches that of the electrical and water systems.
- Check the condition of the power supply cord; if it is damaged it must be replaced.
- Completely unwind the power supply cable.
- The coffee machine should sit on a flat, stable surface at least 20 mm from walls and from the counter. Keep in mind that the highest surface on the machine (the cup warmer tray) sits at a height of at least 1.2 meters. Make sure there is a shelf nearby for accessories.
- Room temperature must range between 10° and 32°C (50°F and 90°F).
- An electrical outlet, water connections, and a drain with siphon must be in the immediate vicinity.
- Do not install in rooms (kitchens) that are cleaned with jets of water.
- Do not obstruct openings or ventilation and heat vents.
- Do not install the machine outdoors.





3. Electrical Installation Rules

Prior to installation, make sure there is a circuit breaker installed with a distance between the contacts that allows for complete disconnection when there is a category III overload and that provides protection against current leakage equal to 30 mA. The circuit breaker must be installed on the power supply in compliance with installation rules.

If the power supply is not working properly, the machine can cause transitory voltage drops.

The electrical safety of this machine is only ensured when it is correctly connected to an efficient earthing system in compliance with the electrical safety laws in force. This fundamental safety requirement must be verified. If in doubt, request that a qualified electrician inspect the system. The manufacturer cannot be held responsible for any damage caused by the lack of an earthing system on the electrical supply.

Do not use adaptors, multiple plugs, and/or extension cords.

Check that the type of connection and voltage correspond with the information on the nameplate: see *illustrations chapter, Figure 1*.

For machines with a Y connection: see *illustrations chapter, Figure 2*.

For machines with a Δ connection: see *illustrations chapter, Figure 3*.

For machines with a single-phase connection: see *illustrations chapter, Figure 4*.

4. Water Installation Rules

WATER REQUIREMENTS

Water used in coffee machines must be potable and suitable for human consumption (see laws and regulations in force). Check on the machine's water inlet that the pH and chloride values comply with current law.

If the values do not fall within the limits, an appropriate water-treatment device must be inserted (respecting the local laws and compatible with the machine).

If the machine uses water with a hardness exceeding 8°F (4.5 °D), a specific maintenance plan must be implemented according to the hardness detected and machine usage.

WARNING

Only use the supplied parts for installation. If other parts are installed, they must be new (unused pipes and gaskets for the water connection) and they must be able to come in contact with potable water suitable for human consumption (according to local laws in force).

WATER CONNECTIONS

Place the machine on a flat surface and stabilize it by adjusting and securing the feet.

Hook up the water connections as shown in the *Illustrations chapter, Figure 5*, respecting the hygiene, water safety, and anti-pollution laws in the country of installation.

Note: If the water pressure can rise above six bar, install a pressure reducer set at 2-3 bar. See *Illustrations chapter, Figure 6*.

Water draining tube: place the end of the water draining tube in a drain with a siphon for inspection and cleaning.

IMPORTANT: The curves of the draining tube must NOT bend as shown in *Illustrations chapter, Figure 7*.



5. Installation Check-up



WARNING: AFTER INSTALLATION, CHECK TO SEE IF THE MACHINE IS WORKING PROPERLY (see the Installation Module C).

WATER CONNECTIONS

- No leaks from the connections or tubes

FUNCTIONING

- Boiler and operating pressures are normal.
- The pressure gauge is working properly.
- The self-leveling device is working properly.
- The expansion valves are working properly



WARNING: ONCE THE MACHINE HAS BEEN INSTALLED AND IS READY FOR USE, BEFORE ALLOWING THE WORKER TO START USING THE MACHINE, WASH THE INTERNAL COMPONENTS ACCORDING TO THE INSTRUCTIONS BELOW:

GROUPS

- Hook up the filter holders to the groups (without coffee).
- Let each group dispense water for about a minute.

HOT WATER

- Continuously dispense hot water (pressing the appropriate button) until at least 5 liters of water have been used for a machine with 2 groups, 8 liters for a machine with 3 groups and 10 liters for a machine with 4 groups (see the "Cleaning and Maintenance" Chapter in the User's Manual).

STEAM

- Dispense steam from the nozzles for about a minute, using the appropriate buttons.



6. Rules for the worker operating the machine

BEFORE YOU START



WARNING: BEFORE YOU START OPERATING THE MACHINE, WASH THE INTERNAL COMPONENTS FOLLOWING THE INSTRUCTIONS INDICATED BELOW. THESE STEPS MUST BE REPEATED AT LEAST ONCE A DAY AND WHEN THE MACHINE HAS NOT BEEN OPERATED FOR MORE THAN 8 HOURS.

Groups

- Hook up the filter holders to the groups (without coffee).
- Let each group dispense water for about a minute.

Hot Water

- Continuously dispense hot water (pressing the appropriate button) until at least 5 liters of water have been used for a machine with 2 groups, 8 liters for a machine with 3 groups and 10 liters for a machine with 4 groups (see the “Cleaning and Maintenance” Chapter in the User’s Manual).

Steam

- Dispense steam from the nozzles for about a minute, using the appropriate buttons.

DURING OPERATION

Steam dispensing

- Before heating the beverage (water, milk, etc.), open the steam nozzle for at least 3 seconds and let the steam escape so that condensation is eliminated.

Coffee dispensing

- If the machine has not been used for more than an hour, before making coffee, dispense about 100 cc and discard the liquid.

Hot water dispensing

- If the machine has not been used for more than an hour, before using the hot water, dispense about 200 cc and discard the liquid.

Cleaning the coffee circuits

- Please read the specific section in the user’s manual to learn how to clean these circuits.



7. Caution



Danger of burns

The areas marked with this sign become hot. **Great care should be taken when in the vicinity of these areas.**



WARNING: Hot surface

ACHTUNG: Heisse Oberfläche

ATTENTION: Surface chaude

ATTENZIONE: Superficie calda

GENERAL

The manufacturer disclaims all liability for damages to items or persons due to improper use or due to the coffee machine being used for purposes other than its intended use.

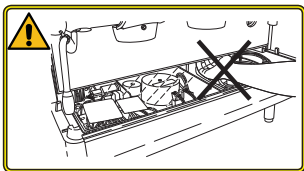
Never operate the coffee machine with wet hands or naked feet.

Danger of Burns

Do not place the hands or other parts of the body close to the coffee distribution points, or near to the steam and hot water nozzles.

If the cup heating tray is missing, **DO NOT** insert your hands beneath the front panel.

Ensure that the appliance is not used by children or persons who have not been instructed in its correct use.



MACHINE CLOSE-DOWN

When the machine is left unattended for a prolonged period (for example out of hours), carry out the following steps:

- Remove the plug or turn off the main switch;
- Close the water tap.

Non-compliance with these safety measures exonerates the manufacturer from all liability for malfunctions, damage to property and/or injury to persons.

8. Maintenance and Repairs

If the machine is not working properly, turn off the machine, turn off the main off-on switch, and call the service centre.

If the power-supply cord is damaged, switch off the machine and request a replacement from the service center.



To ensure safety during operation, it is absolutely necessary to:

- follow all the manufacturer's instructions;
- have qualified and authorized technicians periodically check that all safety devices are intact and functioning properly (the first inspection within three years of purchase and every year after that).



WARNING

Maintenance by unqualified people can jeopardize the safety and conformity of the machine.

Only use qualified, authorized technicians for repairs.

WARNING

Only use original spare parts guaranteed by the manufacturer.

If original spare parts are not used, the manufacturer warranty will no longer be valid.

WARNING

After maintenance, perform the installation CHECK-UP as indicated in the specific section of the user's manual.



9. Dismantling the machine

Pursuant to European Directive 2002/96/EC on electrical waste (WEEE), users in the Europe-an community are advised of the following.

Electrical equipment cannot be disposed of as ordinary urban waste: it must be disposed of according to the special EU directive (2002/96/EC) for the recycling of electric and electronic equipment.

GRUPPO CIMBALI electrical equipment is marked with a pictogram of a garbage. This symbol means that the equipment was sold on the market after August 13, 2005, and must be disposed of accordingly.

Due to the substances and materials it contains, inappropriate or illegal disposal of this equipment, or improper use of the same, can be harmful to humans and the environment.

Improper disposal of electric equipment that fails to respect the laws in force will be subject to administrative fines and penal sanctions.



DISMANTLING THE MACHINE
To protect the environment,
please proceed in compliance
with the local laws in force.



USE

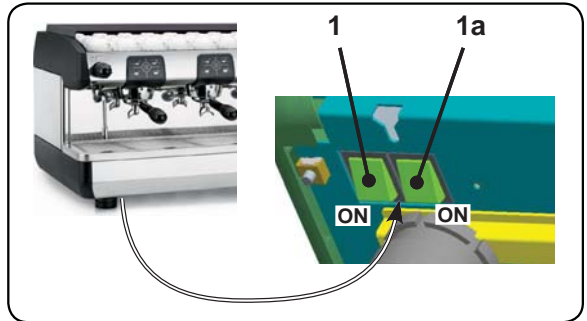
10. Setting at work



**“Before switching on the machine, ensure the following:
The mains switch is on.
The water mains tap is open”.**



Carefully pay attention to the sequence for activating the switches (1) and (1a).



Press the luminous main switch (1); the related indicator light switches on. For **DT** versions, the key LEDs also light up. If the water level in the boiler is lower than the minimum limit, the boiler will be filled to the right level, indicated by restored pressure in the manometer-pump.

Wait until the operating pressure (approx. 1.2 bar) appears on the manometer (14).
At this point, the machine is ready for use.

ONLY AFTER the boiler filling process has been completed should you press the light switch that activates the resistance (1A); the related indicate light switches on and the heating phase begins.

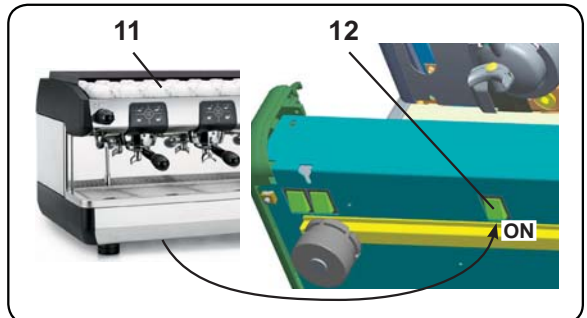
11. Cup-Warmer (when provided)

Place only coffee cups, cups and glasses to be used in conjunction with the coffee machine on the cup-warming plate.

Ensure that the coffee cups are completely drained before placing them on the cup-warming plate.

No other objects shall be placed on the cup-warming plate (11).

Press the button (12) and check to see that the light turns on.



12. Heating phase

DT version. During heating, if one of the coffee dispensing push buttons is pressed, the machine dispenses a coffee at the temperature reached at the time.

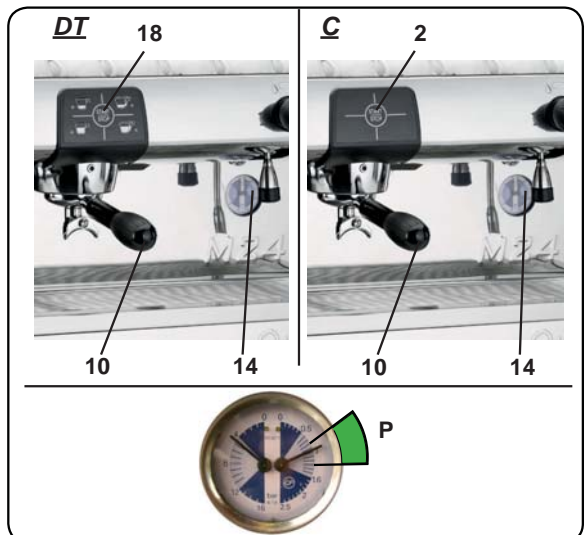
C version. During heating, if one of the coffee dispensing button (2) is pressed, the machine dispenses a coffee at the temperature reached at the time.

Heating is completed when the boiler gauge indicator (14) remains stable in the **P** green area.

The machine is now ready to dispense coffee, steam and hot water.

DT version. To make sure that the dispenser unit and the filter holder (10) are at similar temperatures, press the coffee dispensing push button (18) and let the machine dispense coffee for a few seconds. Then press again the push button (18) to stop dispensing.

C version. To make sure that the dispenser unit and the filter holder (10) are at similar temperatures, press the coffee dispensing switches (2) and let the machine dispense coffee for a few seconds. Then press the switch (2) to stop dispensing.



13. Delivery of the coffee

Remove the filter holder (10), empty out any coffee grouts and fill it up with 1 or 2 servings of ground coffee, depending on the filter holder used.

Press the ground coffee in filter down uniformly, using the grinder/doser presser.

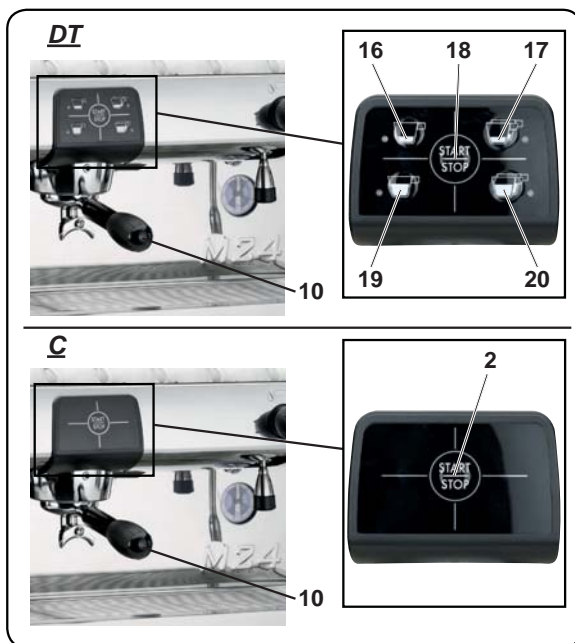
Remove any residues of ground coffee from the filter rim. Fit and tighten the filter holder (10) on the coffee dispenser unit, positioning the cup (or cups) under the nozzle (or nozzles) of the filter holder (10).

DT version. Press the coffee dispensing push button (16, 17, 19, 20) for the required serving; the machine will stop automatically.

Press the push button (18) for continuous dispensing. Dispensing, whether for dosed servings or in the continuous dispensing mode, can be interrupted at any time by pressing the STOP push button (18).

C version. Press the coffee dispensing button (2) and dispense.

When the desired dose is obtained, press button (2) again to stop dispensing.



14. Other hot beverage



Scalding hazard! Use the appropriate insulating devices (A) to move the water and steam wands.

Steam dispensing

Complete immerse the left or right steam nozzle (6) (if supplied) in the container with the beverage to be heated. Turn the steam adjustment knob (7) counter-clockwise. Wait until the beverage has reached the desired temperature. Afterwards, turn the knob (7) clockwise to stop the steam from exiting.

Cleaning of steam dispensing pipes



At the conclusion of each steam dispensing phase:

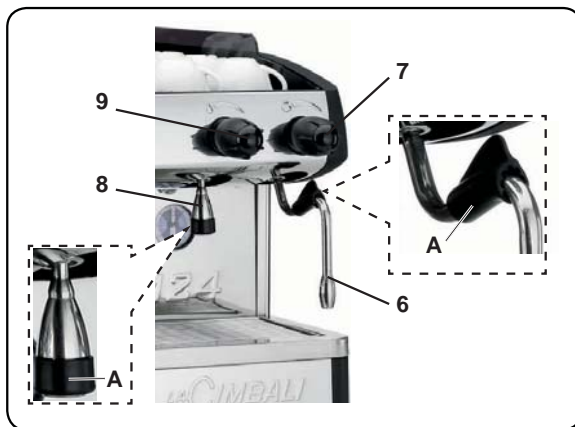
- Using a clean sponge, wash with hot water removing any organic residue present. Rinse carefully.
- clean the inside of the steam nozzle as follows:
Turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.

Heating milk for frothy coffee (cappuccino)

General indications

Milk is a delicate biological product and can easily deteriorate. Heat modifies its structure. Milk must be kept at a storage temperature **no higher than 5°C (41°F)** from the moment the container is opened and throughout its entire period of use. Our storage appliances are suitable for this purpose.

NOTE: at the end of the work day (or not more than 24 hours from the time the container is opened),



any remaining milk must be discarded.

Use a tall narrow jug and fill it up to about the half-way mark. Then plunge the steam jet pipe (6) into the milk.

Gradually open up the steam tap (7) and heat the milk for a few seconds.

When the amount of foam and sufficiently warm temperature are reached, stop the steam by turning the knob (7) in the opposite direction.

When the steam jet pipe (6) is no longer required, clean it thoroughly with a sponge and a clean cloth.

Dispensing hot water

Place a container beneath the hot water tube (8) and turn the hot water dispensing knob (9) counter-clockwise.

When the desired amount is reached, stop the hot water by turning the knob (9) clockwise.

15. Other hot beverage

Dispensing with the Turbosteam selector (7a) (when provided)

Machines equipped with the TURBOSTEAM (STOP STEAM) dispensing system have the "stop steam dispensing when set temperature is reached" function, and can rapidly heat and froth milk.

Select the type of milk you desire:

- using the knob (7a), clockwise (frothed) or counter-clockwise (hot).

When the set temperature is reached, steam dispensing can be stopped:

- automatically;
- manually, turning the knob (7a) in in any direction.

Temperature setting

The temperature setting for the "Stop Steam" function is factory set at 72°C (161°F) and is therefore not set by the user.

Nevertheless, the standard setting can be changed within the range of 45 and 85°C (113÷185°F).

To make this change:

- switch off the machine;
- remove the cups-warmer;
- remove the cap (C);
- adjust the setting (R) on the Turbosteam card, keeping in mind the corresponding number of notches and temperature:

notch 0 = ~45°C (113°F)

notch 10 = ~85°C (185°F)

increment between the 2 notches = ~4°C (39.2°F)

The indication of intermediate temperatures is approximate; after each adjustment, please use a thermometer to determine the actual set temperature.

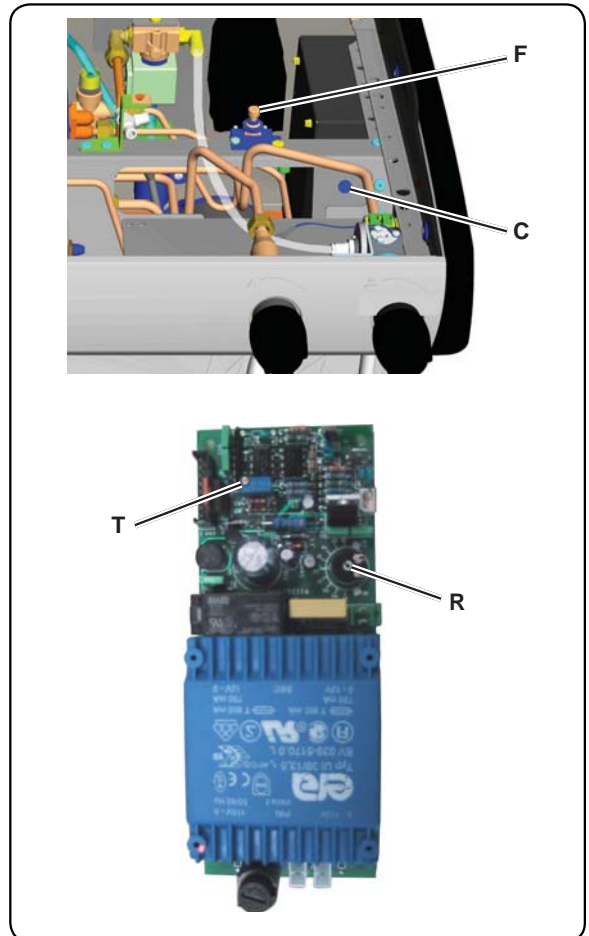
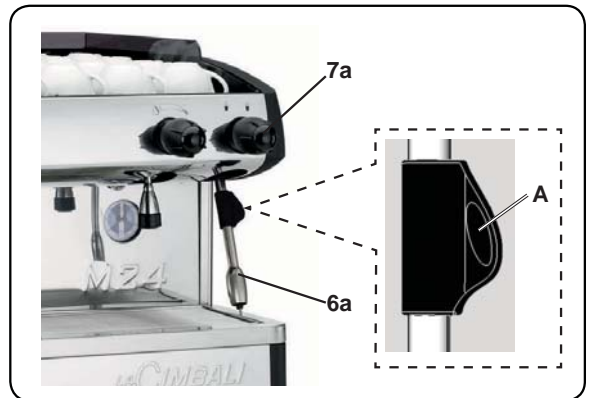
The ideal setting for milk frothing is set in the factory. If additional adjustments must be made, turn the flow adjustment valve (F):

- counterclockwise: more air > more frothy milk
- clockwise: less air > less frothy milk

Note: even slight turns of the valve (A) can make a great difference in how the milk is frothed.



Correct alignment of the steam thermocouple is performed in the factory: for this reason, do not turn the adjusting screw (T).



16. Programming the coffee measures (only DT version)

How to access the programming function

To enter the programming mode, press push button (18) and keep it pressed for about 8 seconds; the blinking LED light sequence above the keys and the intermittent buzzer indicates that the machine is in the programming phase. To exit the programming mode, after programming the various drinks, press push button (18) again.



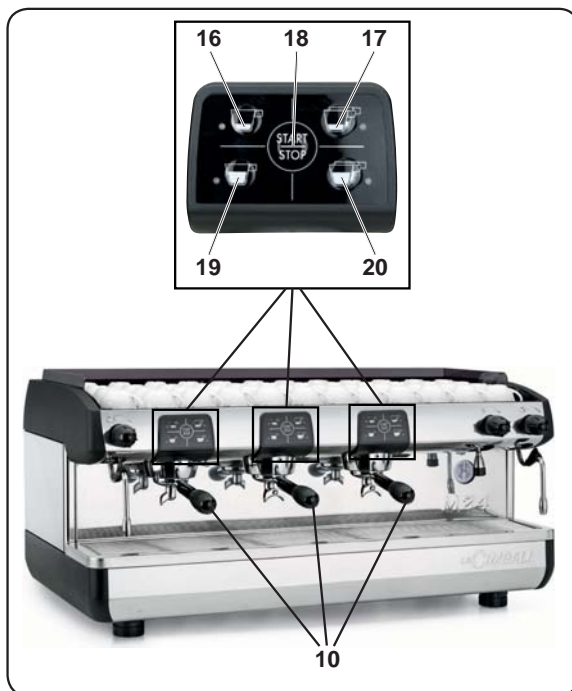
“Before programming the coffee dispensing push buttons fill the filter holder with the correct serving of ground coffee. Don’t use coffee grouts for programming servings.”

Fit and tighten the filter holder (10) on the coffee dispenser unit, positioning the cup (or cups) under the nozzle (or nozzles) of the filter holder (10).

Press (and keep momentarily pressed) the coffee dispensing push button (16, 17, 19 or 20) corresponding to the required serving to be programmed; the LED of the key to be programmed stays on and does not blink.

When the amount of coffee in the cup reaches the required level, release the coffee dispensing push button. Repeat the above operations for the other coffee push buttons.

Note: if you make a programming mistake, use a new dose of ground coffee and repeat the operation.



16.1 Programming the Drying time (when provided)

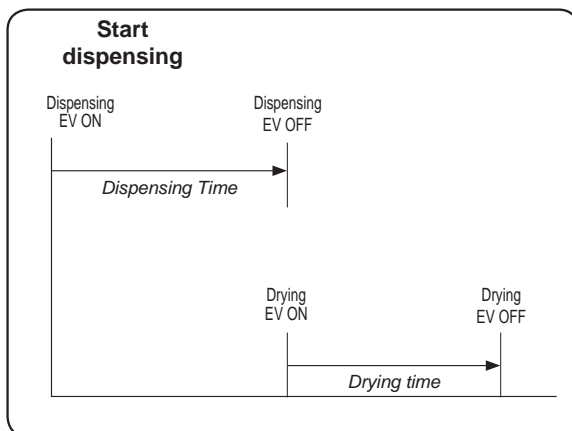
The drying phase allows the coffee dispensing panel to dry and sends water inside of it to the drain tube.

At the end of each dispensing cycle, the drying time counter starts (the factory setting is 5 seconds for all keys).

To program a longer or shorter drying time, please follow these steps:

- Press and hold down any STOP/prog (18) key for about 8 seconds. The sequenced blinking LED lights above the keys and the intermittent buzzer indicate that the machine is in the “coffee dose” programming phase;
- Press and hold down the STOP/prog (18) key for the left dispensing group: a different buzzer sound indicates that the machine is in the *drying* time programming phase;
- Press any dispensing key (16, 17, 19 or 20) and hold it down for the seconds you want to assign for the drying time. Afterwards, release the key;
- At the end of the “*drying time*” programming procedure, press a STOP/prog (18) key to return to the *coffee dose* programming level;
- Press a STOP/prog (18) key again to exit the programming menu.

Note: Accessing the Drying Time programming screen zeros the 5 second factory setting for all keys.



17. Cleaning and maintenance



For correct application of the food safety system (HACCP), please follow the instructions in this paragraph. Washing must be carried out using original "Service Line" products, see details on the last page. Any other product could make the materials in contact with food unsuitable.

CLEANING DISPENSING UNIT - *This operation must be made on all the groups at the end of each working day*

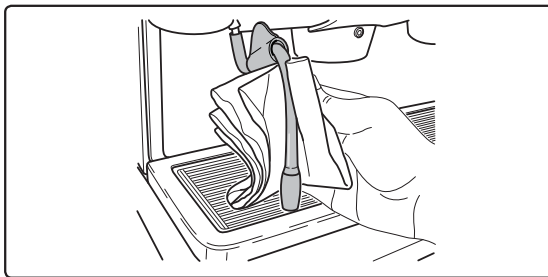
<p>1</p> <p>Remove the filter holder from the coffee group.</p>	<p>2</p> <p>Using a brush, clean the cover gasket.</p>	<p>3</p> <p>Insert the rubber disk into the filter-holder with its filter.</p>	<p>4</p> <p>Pour in a packet or dosing cupful of detergent powder.</p>
<p>5</p> <p>Attach the filter-holder to the dispenser unit.</p>	<p>6</p> <p>Press the stop button and press it again after 10 seconds. Repeat this step 10 times.</p>	<p>7</p> <p>Remove the filter holder; Press the stop button and execute the rinse cycle with water for about 30".</p>	

FILTER-HOLDERS - *This operation must be made on all the filter-holders at the end of each working day*

<p>1</p> <p>Put a liter of cold water in a suitable container and add detergent.</p>	<p>2</p> <p>Remove the filters from the filter-holders.</p>	<p>3</p> <p>Soak the filters and the filter-holders in this solution for about 15 minutes.</p>
<p>4</p> <p>Remove any residue with a sponge and rinse well with cold water.</p>	<p>5</p> <p>Place the filters back in the filter holder, making sure that the anchoring spring (A) of the filter is in its slot.</p>	

STEAM AND HOT WATER DISPENSING PIPES - This operation must be made at the end of each working day

Using a clean sponge, wash with hot water removing any organic residue present. Rinse carefully.
To clean the inside of the steam nozzle, follow these steps:
Turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.

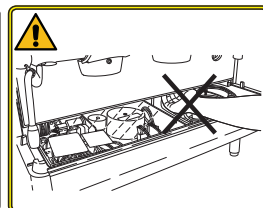
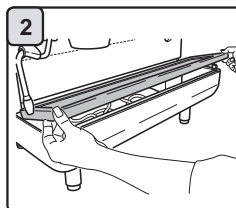
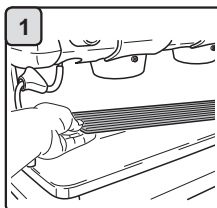


GRILLE AND DRIP BASIN - This operation must be made at the end of each working day

1. Remove the grille from the basin.
2. Extract the basin.
3. Rinse the grid and tray under running water.

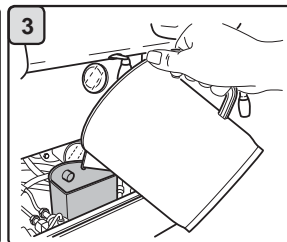
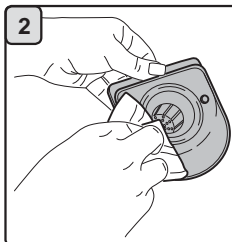
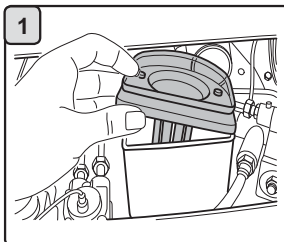


Danger of burns
DO NOT insert your hands
beneath the front panel.



DISCHARGE BASIN - This operation must be made at the end of each working day

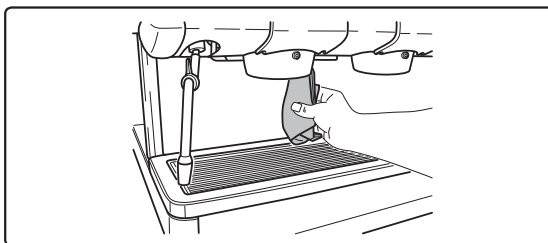
1. After removing the tray, remove the lid to the draining tray.
2. Remove any residues with a sponge and rinse well with cold water.
3. Pour about a liter of hot water into the discharge basin to remove any discharge residues.



BODYWORK - This operation must be made at the end of each working day

Use a soft cloth and cleaning products **WITHOUT** ammonia or abrasives, removing any organic residue present in the work area.

Note. Do not spray liquids into the panel slots.



18. Defects - Malfunctions

Direct action by the customer

Before calling service personnel, to avoid useless expense, check whether the machine problem corresponds to one of the cases listed below.

PROBLEM	CAUSE	SOLUTION
The coffee machine is not working.	No electricity supply.	Check the electricity supply. Check the position of the ON/OFF switch (1).
The coffee machine is not heating up.	Wrong position of the switch (1a).	Press the switch (1a).
Leaking from the filter holder rim (10).	Underpan gasket dirty with coffee.	Clean using the special brush provided.
Coffee dispensing time too short.	Coffee ground too coarse. Coffee too old.	Use a finer grind. Use new coffee.
Coffee drips out of machine.	Filterholes blocked or filter holder (10) outlet hole dirty. Coffee ground too fine.	Clean. Use a coarser grind.
Loss of water under the machine.	Discharge well clogged up. Discharge pan hole blocked.	Clean. Clean.
Machine heated up, but it does not dispense coffee.	Water supply or water softener tap closed. No water in system.	Open. Wait until water is available or call a plumber.
The automatic level control devices remain in operation.	Same causes as above.	Same solution as above.



- vedere capitoli *Prescrizioni di installazione*
- see *Installation Rules* chapters
- voir chapitres *Consignes d'installation*
- siehe Kapitel *Anschluß*
- véase los capítulos *Instrucciones para la instalación*
- vide capítulos *Prescrições de instalação*

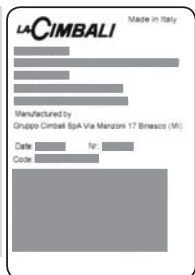
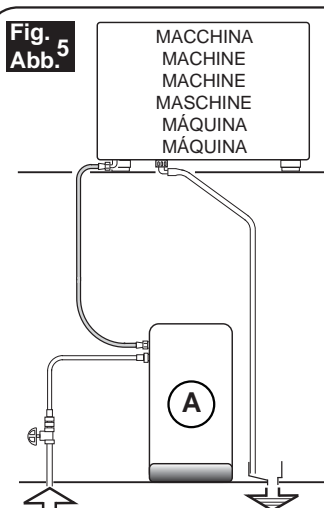


Fig. 1
Abb. 1



A) eventuale dispositivo per il trattamento dell'acqua
A) possible water-treatment device
A) dispositif possible pour le traitement de l'eau
A) Einheit zur Wasseraufbereitung (sofern installiert)
A) posible dispositivo para el tratamiento del agua
A) eventual dispositivo para o tratamento da água

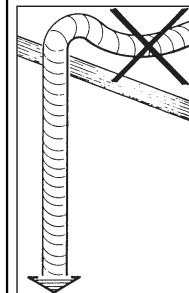


Fig. 7
Abb. 7

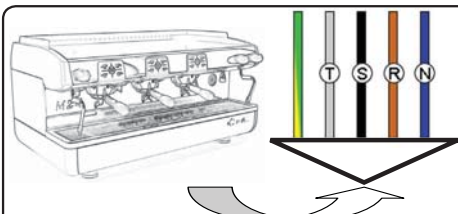


Fig. 2
Abb. 2

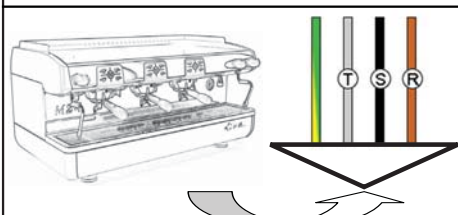


Fig. 3
Abb. 3

**Colore cavi - Wire colours - Couleur des câbles
Farbe der Drähte - Color cables - Cor cabos**

Collegamento trifase - Three-phase connection - Raccordement triphasé - Dreiphasen-Anschluss - Conexión trifásica - Ligação trifásica

T Grigio (Nero) - Grey (Black) - Gris (Noir)
Grau (Schwarz) - Gris (Negro) - Cinza (Preto)
S Nero - Black - Noir - Schwarz - Negro - Preto
R Marrone - Brown - Brun - Braun - Marrón - Castanho
N Azzurro - Blue - Bleu - Blau - Azul - Azul

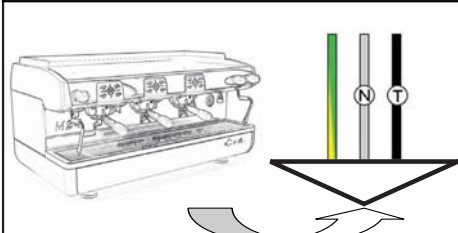


Fig. 4
Abb. 4

**Colore cavi - Wire colours - Couleur des câbles
Farbe der Drähte - Color cables - Cor cabos**

Collegamento monofase - Single-phase connection
Raccordement monophasé - Einphasiger Anschluss
Conexión monofásica - Ligação mono-fásica

N Bianco - White - Blanc
Weiß - Blanco - Branco
T Nero - Black - Noir
Schwarz - Negro - Preto

1

N Azzurro - Blue - Bleu
Blau - Azul - Azul
T Marrone - Brown - Brun
Braun - Marrón - Castanho

2

**Installare un rubinetto
alimentazione acqua**

**Install a water feeding tap
Installer un robinet d'eau
Wasserversorgungshahn
erforderlich**

**Instalar un grifo
alimentación agua
Instalar uma torneira
alimentação água**

PRESSIONE MAX. RETE
WATER MAINS MAX. PRESSURE
PRESSION MAX. EAU DE VILLE
MAX. DRUCK DER
WASSERLEITUNG
PRESIÓN MÁX. RED
PRESSÃO MAX. REDE
6 bar - 0,6 MPa

(per pressioni più alte installare
un riduttore di pressione)
(for pressure beyond this value,
install a pressure reducer)
(pour des pressions plus élevées,
installer un détendeur)
(bei höheren Druckwerten
Druckreduzierer erforderlich)
(para presiones más altas
instalar un reductor de presión)
(para pressões mais elevadas
instalar um redutor de pressão)

Ø 3/8 GAS - GAZ
GÁS

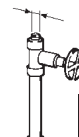
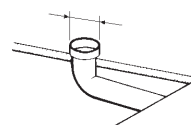


Fig. 6
Abb. 6

SCARICO A
PAVIMENTO
DRAIN
DRAIN
BODENABFLUSS
ALIVIADERO
DESCARGA

Min.
Ø 50 mm.



**Cambio alimentazione elettrica - Changing the electric power supply - Changement de l'alimentation électrique
Austausch des Netzteils - Cambio alimentación eléctrica - Mudança de alimentação eléctrica**

Questi capitoli del manuale sono ad uso del personale tecnico qualificato e autorizzato.

These chapters of the manual are to be used by qualified, authorized technical staff.

Ces chapitres du manuel sont réservés au personnel technique qualifié et autorisé.

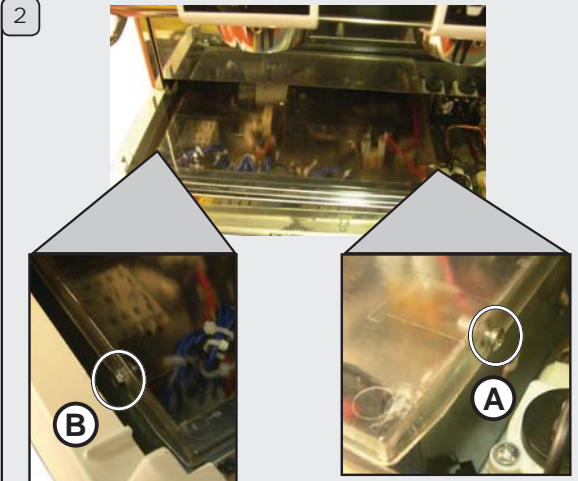
Diese Kapitel des Handbuches sind für qualifizierte und autorisierte Fachtechniker bestimmt.

Estos capítulos del manual son para su uso por parte del personal técnico cualificado y autorizado.

Estes capítulos do manual devem ser utilizados pelo pessoal técnico qualificado e autorizado.



Rimuovere la bacinella - Remove the tray
Retirer le bac - Die Wanne abnehmen
Quitar la bandeja - Remover o tabuleiro



Svitare la vite (A) e allentare la vite (B)
Unscrew the screw (A) and loosen the screw (B).
Dévisser la vis (A) et désserrer la vis (B)
Die Schraube (A) losschrauben und die Schraube (B) lockern
Destornillar el tornillo (A) y aflojar el tornillo (B)
Desapertar o parafuso (A) e afrouxar o parafuso (B)



Spingere il coperchio della scatola elettrica verso l'interno macchina, sollevarlo e rimuoverlo.

Push the lid of the electric box toward the inside of the machine. Lift and remove it.

Pousser le couvercle du boîtier électrique vers l'intérieur de la machine, le soulever et le retirer.

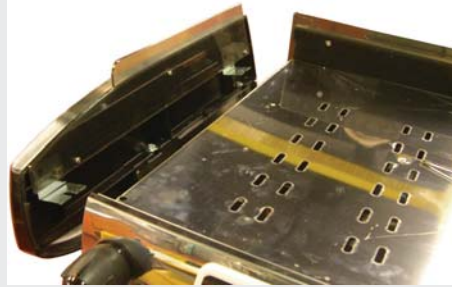
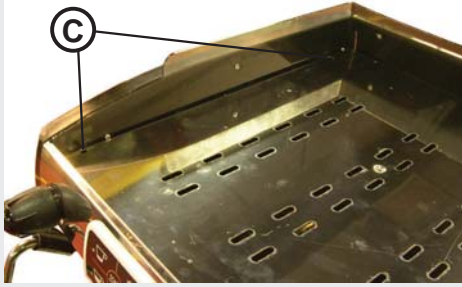
Die Abdeckung des Netzteilgehäuses zur Maschine hin schieben, anheben und abnehmen.

Empujar la tapadera de la caja eléctrica hacia el interior de la máquina, levantarla y quitarla.

Empurrar a tampa da caixa eléctrica para o interior da máquina, levantá-la e removê-la.



4



Allentare le 2 viti di fissaggio (C) e rimuovere la fiancata sinistra.

Loosen the 2 fastening screws (C) and remove the left side.

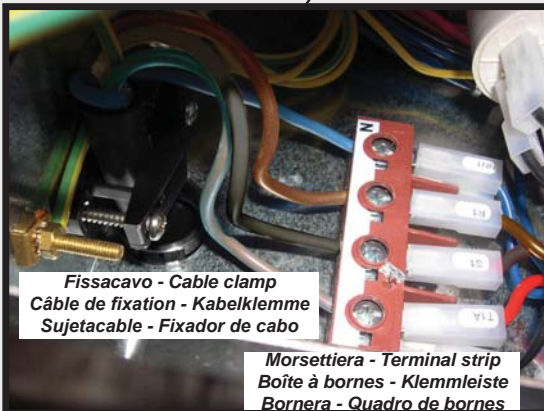
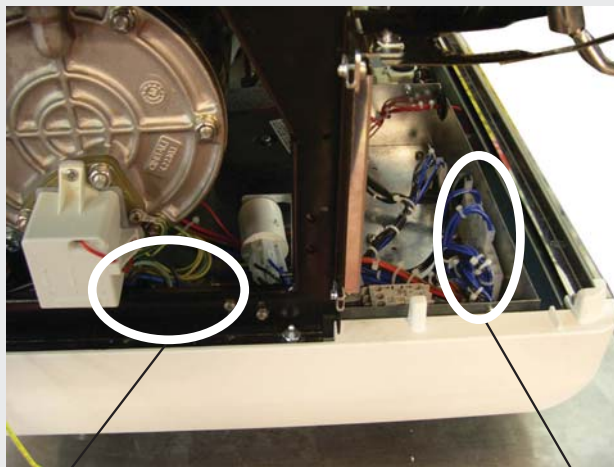
Desserrer les 2 vis de serrage (C) et retirer le côté gauche.

Die beiden Schrauben (C) lockern und das linke Seitenpaneel abnehmen.

Aflojar los 2 tornillos de fijación (C) y quitar el lateral izquierdo.

Afrouxar os 2 parafusos de fixação (C) e remover o lado esquerdo.

5



Blocco terminazione
Terminal block
Bloc d'achèvement
Einheit zum Kabelanschluss
Bloque de la terminación
Grupo de terminação

Fissacavo - Cable clamp
Câble de fixation - Kabelklemme
Sujetacable - Fixador de cabo

Morsettiara - Terminal strip
Boîte à bornes - Klemmleiste
Bornera - Quadro de bornes

Tramite un cacciavite a croce rimuovere i fili dalla morsettiara; quindi allentare le viti del fissacavo e rimuovere il cavo di alimentazione elettrica.
Use a Philips screw to remove the cables from the terminal strip. Loosen the cable clamp screws and remove the electric power supply cable.
Retirer les fils de la boîte à bornes, à l'aide d'un tournevis cruciforme; puis desserrer les vis du fixe-câble.
Mit einem Kreuzschraubenzieher die Leiter von der Klemmleiste abziehen; ausschließlich die Schrauben zur Kabelbefestigung lockern und das Netzkabel abziehen.
Mediante un destornillador de estrella desmontar los cables de la bornera; luego aflojar los tornillos del sujeta cable y quitar el cable de alimentación eléctrica.
Através de uma chave de fendas em cruz remover os fios do quadro de bornes e em seguida afrouxar os parafusos do fixador de cabos. Remover ainda o cabo de alimentação elétrica.

Attenersi alle indicazioni delle pagine seguenti a seconda della tipologia di collegamento.

Follow the instructions on the next pages according to type of connection.

Se conformer aux indications de les pages suivantes selon le type de branchement.

Halten Sie sich je nach Art des Anschlusses an die auf der nächsten Seiten aufgeführten Angaben.

Respetar las indicaciones de las siguientes páginas según la tipología de conexión.

Respeitar as indicações das páginas seguintes segundo a tipologia de conexão.





ATTENZIONE! Nel caso di collegamenti trifase senza neutro o monofase il cavo di alimentazione elettrica deve essere sostituito.

WARNING! In the event of a three-phase connection without a neutral wire or a single-phase connection, the electric cable must be replaced.

ATTENTION! Dans le cas de branchements triphasés sans neutre ou monophasé, le câble d'alimentation électrique doit être remplacé.

ZU BEACHTEN: Bei dreiphasigem Anschluß ohne neutralen Leiter sowie bei einphasigem Anschluß muß das Netzkabel ausgetauscht werden.

¡ATENCIÓN! En el caso de conexiones trifásicas sin neutro o monofásicas, hay que sustituir el cable de alimentación eléctrica.

ATENÇÃO! No caso de conexões trifásicas sem neutro ou monofásico o cabo de alimentação eléctrica tem de ser substituído.



Sezioni nominali dei cavi da utilizzare:

Nominal sections of cables to use:

Sections nominales des câbles à utiliser:

Nominaler Leiterquerschnitt:

Secciones nominales de los cables que hay que utilizar:

Secções nominais dos cabos a utilizar:

380-415V3N

220-240V3

220-240V

min. H05RN-F o H07RN-F - 5 x 1,5mm²

min. H05RN-F o H07RN-F - 4 x 2,5mm²

min. H05RN-F o H07RN-F - 3 x 4mm²

Colore cavi - Wires colour - Couleur cables - Farbe der Drähte - Color cables - Cor cabos

Collegamento trifase - Three-phase connection

Raccordement triphasé - Dreiphasig Anschluß

Conexión trifásica - Ligaçãõ trifásica

T Grigio - Grey - Gris - Grau - Gris - Cinza

S Nero - Black - Noir - Schwarz - Negro - Preto

R Marrone - Brown - Brun - Braun - Maròn - Marron

N Azzurro - Blue - Bleu - Blau - Azùl - Azul

Collegamento monofase - Single phase connection

Raccordement monophasé - Einphasigem Anschluß

Conexión monofásica - Ligaçãõ mono-fásica

N Bianco - White
Blanc - Weiß
Blanco - Branco

①

T Nero - Black
Noir - Schwarz
Negro - Preto

N Azzurro - Blue
Bleu - Blau
Azùl - Azul

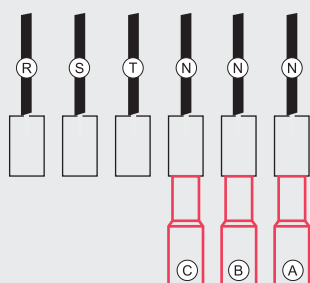
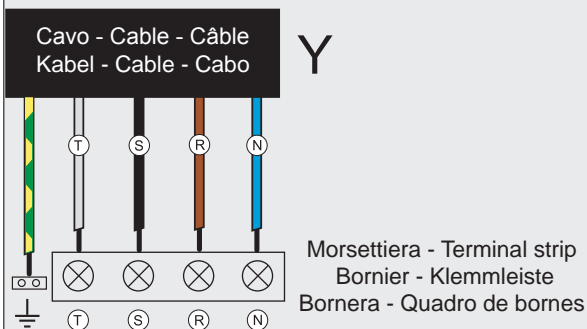
②

T Marrone - Brown
Marron - Braun
Maròn - Marron



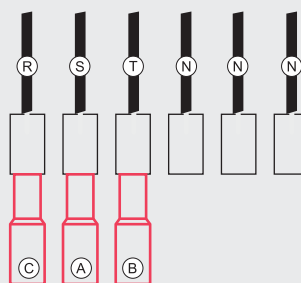
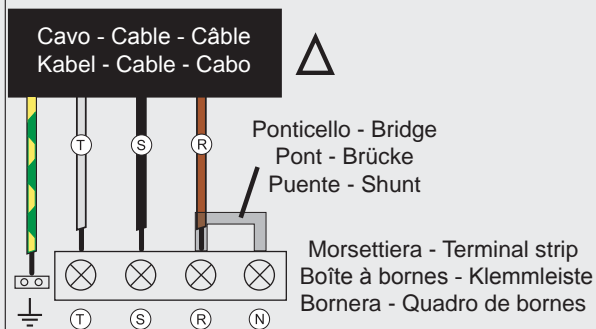
**Collegamento Trifase - Three-phase connection - Branchement triphasé
Dreiphasig Anschluss - Conexión trifásica - Conexão tri-fásico**

Collegamento a stella (trifase con neutro)
Y connection (three-phase with neutral wire)
Couplage étoile (triphase avec neutre)
Sternschaltung (dreiphasig, mit Nullleiter)
Conexión en estrella (trifásica con neutro)
Conexão em estrela (trifásico com neutro)



Blocco terminazione - Terminal block
Sucre - Einheit für den Kabelendanschluss
Bloque terminal - Grupo de terminação

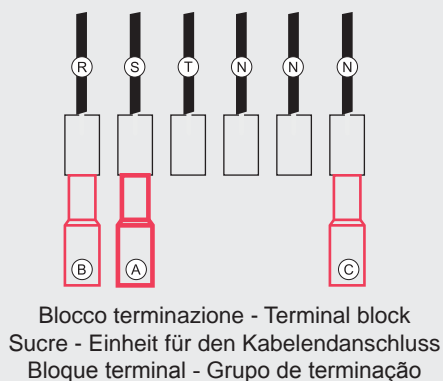
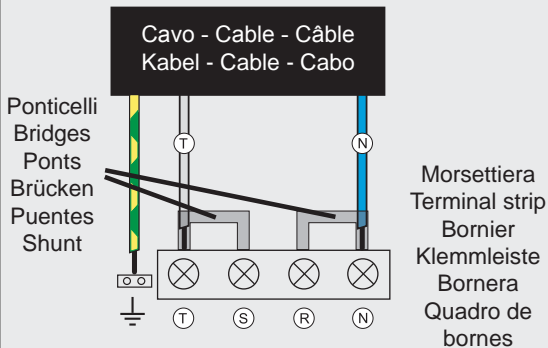
Collegamento a triangolo (trifase senza neutro)
Delta connection (three-phase without neutral wire)
Couplage triangle (triphase sans neutre)
Dreieckschaltung (dreiphasig, ohne Nullleiter)
Conexión en triángulo (trifásica sin neutro)
Conexão em triângulo (trifásico sem neutro)



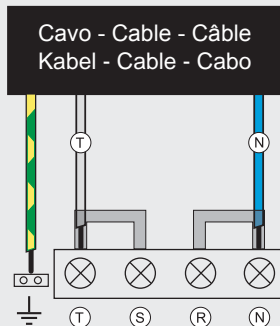
Blocco terminazione - Terminal block
Sucre - Einheit für den Kabelendanschluss
Bloque terminal - Grupo de terminação

**Collegamento monofase - Single-phase connection - Raccordement monophasé
Einphasiger Anschluss - Conexión monofásica - Ligação monofásica**

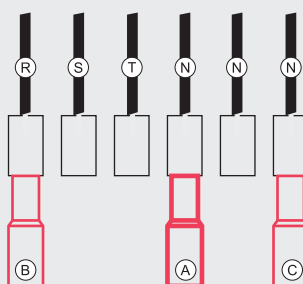
Collegamento monofase con potenza totale
Single-phase connection with full power
Raccordement monophasé à pleine puissance
Einphasiger Anschluss mit Gesamtleistung
Conexión monofásica con plena potencia
Ligação monofásica com potência total



Collegamento monofase con potenza ridotta
Single-phase connection with reduced power
Raccordement monophasé à puissance réduite
Einphasiger Anschluss mit reduzierter Leistung
Conexión monofásica con potencia reducida
Ligação monofásica com potência reduzida



(SOLO versioni 2 gruppi)
(ONLY for 2-group versions)
(UNIQUEMENT dans les versions 2 groupes)
(NUR Ausführungen mit 2 Abgabeeinheiten)
(SÓLO versiones 2 grupos)
(SÓ versões de 2 grupos)



Blocco terminazione - Terminal block
Sucre - Einheit für den Kabelendanschluss
Bloque terminal - Grupo de terminação



SOLO PER COLLEGAMENTO MONOFASE A POTENZA RIDOTTA: applicare l'etichetta adesiva (fornita in dotazione) con il nuovo valore di potenza in luogo del valore citato sulla targa dati della macchina.

ONLY FOR A SINGLE-PHASE CONNECTION WITH REDUCED POWER: Apply the sticker (supplied) with the new power rating over the rating mentioned on the machine's data plate.

UNIQUEMENT POUR BRANCHEMENT MONOPHASE A PUISSANCE REDUITE: Appliquer l'étiquette adhésive (prévue à cet effet) avec la nouvelle valeur de puissance à la place de la valeur citée sur la plaque de données de la machine.

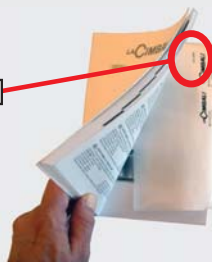
NUR BEI EINPHASIGEM ANSCHLUSS MIT REDUZIERTER LEISTUNG: Das (mitgelieferte) Klebeetikett mit der Angabe der neuen Leistung anstelle der Plakette mit den Maschinenkenndaten anbringen.

SÓLO PARA CONEXIÓN MONOFÁSICA CON POTENCIA REDUCIDA: aplicar la etiqueta adhesiva (suministrada en dotación) con el nuevo valor de potencia en lugar del valor citado en la placa de datos de la máquina.

SÓ PARA CONEXÃO MONOFÁSICA COM POTÊNCIA REDUZIDA: aplicar a etiqueta adesiva (fornecida em dotação) com o novo valor de potência em vez do valor mencionado na placa de dados da máquina.



P = 3 - 3,4 kW



Cambio della Tensione di Alimentazione del Trasformatore - Changing the Voltage of the Transformer
Changement de la tension d'alimentation du transformateur - Änderung der Versorgungsspannung des Transformators
Cambio de Tension de Alimentación del Transformador - Mudança de Tensão de Alimentação do Transformador

La macchina è predisposta in fabbrica per la tensione di alimentazione 240V; se la tensione di rete fosse diversa (ovviamente nell'ambito della stessa categoria di tensione: V. 200 - 220 - 240) è necessario cambiare i collegamenti del filo di fase come indicato in figura.

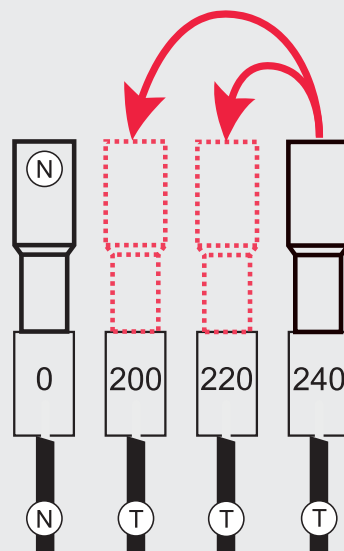
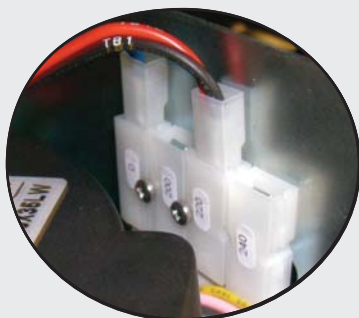
The machine is factory-made for the voltage 240V. If the voltage is different (obviously in the range of the same voltage category, that is V. 200 - 220 - 240), the connections of the phase wire must be changed as shown in the figure.

La machine est équipée en usine pour la tension d'alimentation 240V. Si la tension d'alimentation est différente (dans le cadre de la même catégorie de tension: V. 200 - 220 - 240), il est nécessaire de changer les branchements du fil de phase, comme indiqué sur la figure.

Das Gerät ist im Werk auf die Versorgungsspannung (240V) eingestellt worden. Sollte das Stromnetz einen anderen Spannungswert aufweisen (selbstverständlich innerhalb derselben Spannungs-kategorie: 200 - 220 - 240 V.) müssen die Anschlüsse der Phasenleiter wie in der Abbildung dargestellt geändert werden.

La máquina ya está predispuesta desde su salida de la fábrica para la tensión 240V. En el caso de que la tensión de la red fuese diferente (obviamente en el ámbito de la misma categoría de tensión: V. 200 - 220 - 240) es necesario cambiar las conexiones del cable de fase como indicado en la figura.

A máquina encontra-se foi preparada na fábrica para a tensão de alimentação 240V. No caso em que a tensão de alimentação seja diversa (obviamente no âmbito da mesma categoria de tensão: V. 200 - 220 - 240) é necessário proceder à mudança das ligações do fio de fase tal como indicado na figura.



Alimentazione del Trasformatore
Voltage of the Transformer
Alimentation du transformateur
Speisung des Transformators
Alimentación del Transformador
Alimentação do Transformador

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SERVICE LINE

IT II GRUPPO CIBALI e il "SERVICE LINE"

Il servizio assistenza della società GRUPPO CIBALI, nell'intento di essere vicino ai SIGG. Clienti nella scelta dei prodotti per il miglior utilizzo della macchina da caffè, visualizza la linea:

ECO LINE - Prodotti per la pulizia

- | | | |
|----------------|------------|---|
| A) 610-004-159 | liquido | per i cappuccinatori; |
| B) 610-004-250 | in polvere | per i gruppi, i portafiltri, le tazze da caffè; |
| C) 610-004-244 | bustine | per i gruppi, i portafiltri, le tazze da caffè; |
| D) 610-004-226 | pastiglie | per i gruppi nelle macchine superautomatiche. |

Per ordinare trasmettete il numero di codice al Vs. Concessionario.

EN GRUPPO CIBALI and the "SERVICE LINE"

The GRUPPO CIBALI Company's client service, the aim of which is to assure top coffee-machine performance for its clients at all times, also makes available its ECO LINE, a series of specific cleaning products expressly designed for this purpose.

ECO LINE - Cleaning products

- | | | |
|--|--------------------|--------------|
| A) For cappuccino makers | in liquid form | 610-004-159; |
| B) For dispensers, filter-holders, coffee cups | in powder form | 610-004-250; |
| C) For dispensers, filter-holders, coffee cups | in small envelopes | 610-004-244; |
| D) For superautomatic-machine dispensers | in tablet form | 610-004-226. |

Order directly from your local distributor and refer to the particular item you require by its number, as shown above.

GRUPPO CIBALI et la "SERVICE LINE"

FR La service d'assistance de la société GRUPPO CIBALI, dans l'intention d'être à côté de ses clients, dans le choix des produits et en vue d'une meilleure utilisation de la machine à café, propose la ligne:

ECO LINE - Produits de nettoyage

- | | | |
|----------------|-----------|--|
| A) 610-004-159 | liquide | pour les fouettes-lait; |
| B) 610-004-250 | en poudre | pour les groupes, les porte-filtre, les tasses à café; |
| C) 610-004-244 | sachets | pour les groupes, les porte-filtre, les tasses à café; |
| D) 610-004-226 | pastilles | pour les groupes des machines tout-auto. |

Pour commander, transmettre le numéro de code à votre concessionnaire.

DE GRUPPO CIBALI und die "SERVICE LINE"

Mit der Absicht dem Kunden bei der Produktwahl für den bestmöglichen Gebrauch der Kaffeemaschine beizustehen, weist der Kundendienst der GRUPPO CIBALI Gesellschaft auf folgende Produktlinie hin:

ECO LINE - Produkte für die Säuberung

- | | | |
|----------------|---------------|--|
| A) 610-004-159 | Flüssig | für die Cappuccino-Bereiter; |
| B) 610-004-250 | in Pulverform | für die Gruppen, die Filterhalter, die Kaffeetassen; |
| C) 610-004-244 | Tüten | für die Gruppen, die Filterhalter, die Kaffeetassen; |
| D) 610-004-226 | Tabletten | für die Kaffeegruppen der vollautomat Maschinen. |

Für eine Bestellung bitte dem Vertreter die Katalog-Nr. angeben.

ES GRUPPO CIBALI y el "SERVICE LINE"

Con el deseo de facilitar a los Srs. CLIENTES la selección de los productos para el uso correcto de la máquina de café, el servicio de asistencia de la sociedad GRUPPO CIBALI les muestra la línea:

ECO LINE - Productos para la limpieza

- | | | |
|----------------|--------------|--|
| A) 610-004-159 | líquido | para los cappuccinadores; |
| B) 610-004-250 | en polvos | para los equipos, los portafiltros, las tazas de café; |
| C) 610-004-244 | en sobres | para los equipos, los portafiltros, las tazas de café; |
| D) 610-004-226 | en pastillas | para los equipos de las máquinas superautomáticas. |

Para los pedidos, envíe el número de código a su Concesionario.

PT GRUPPO CIBALI e o "SERVICE LINE"

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ECO LINE - Produtos para a limpeza

- | | | |
|----------------|-----------|---|
| A) 610-004-159 | líquido | para o kit cappuccino; |
| B) 610-004-250 | en pó | para os grupos, manípulo dos filtros, chávenas de café; |
| C) 610-004-244 | carteiras | para os grupos, manípulo dos filtros, chávenas de café; |
| D) 610-004-226 | pastilhas | para os grupos das máquinas superautomáticas. |

Para encomendar, indicar o número de código ao seu Concessionário.

LI SERVICE LINE



A



B



C



D



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