

**LA CIMBALI**

**M100  
GT - HD - Dosatron**

**USO E INSTALLAZIONE**

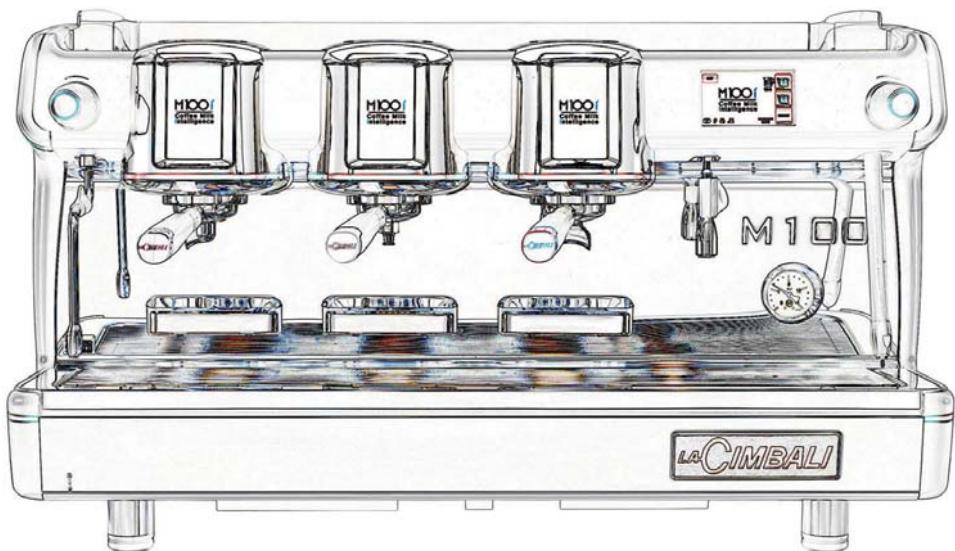
**USE AND INSTALLATION**

**UTILISATION ET INSTALLATION**

**GEBRAUCH UND INSTALLATION**

**USO E INSTALACIÓN**

**USO E INSTALAÇÃO**





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<http://cimbali-explorer.keytech.it/explorer/spareparts/page/login>

User ID: guest  
PW: Entr@nc3

 GRUPPO CIMBALI

Please sign in

Italiano

English

Français

Deutsch

Español

Português

**Italiano**

Istruzioni originali

**English**

Translation of the original instructions

**Français**

Traduction du manuel d'origine

**Deutsch**

Übersetzung der Originalanleitung

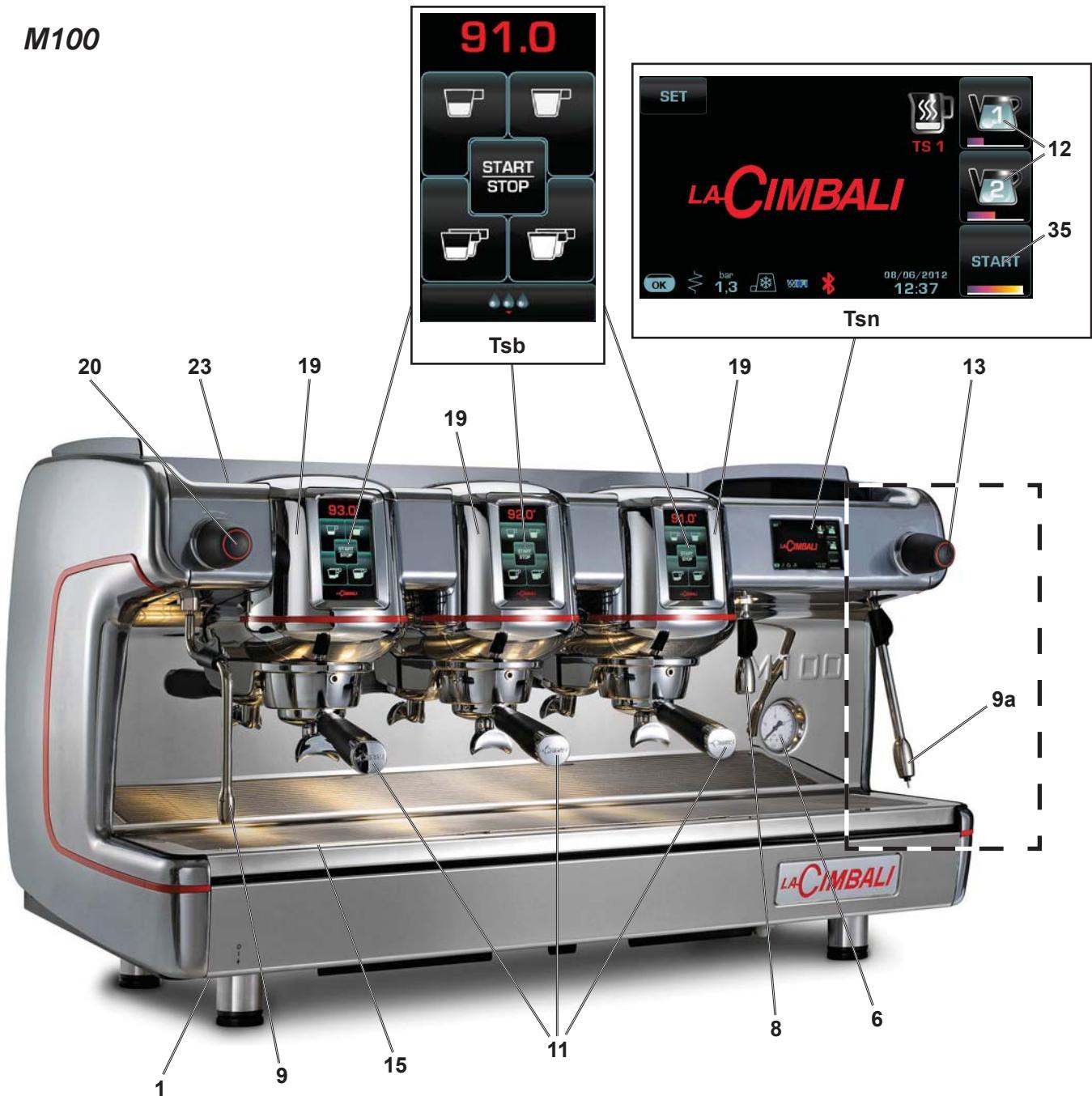
**Español**

Traducción de las instrucciones originales

**Português**

Tradução das instruções originais

M100



Cold Touch



Turbomilk



**IT LEGENDA**

<b>1</b>	Interruttore generale
<b>6</b>	Manometro pompa
<b>8</b>	Erogatore acqua calda
<b>9</b>	Tubo (lancia) vapore
<b>9a</b>	Tubo (lancia) Turbosteam
<b>9b</b>	Tubo (lancia) Turbosteam Cold Touch (*)
<b>9c</b>	Tubo (lancia) Turbo Milk (*)
<b>11</b>	Portafiltro
<b>12</b>	Pulsante acqua calda
<b>13</b>	Selettore Turbosteam / Turbomilk
<b>15</b>	Bacinella appoggiatazze
<b>19</b>	Boiler caffè (*)
<b>20</b>	Manopola erogazione vapore
<b>23</b>	Piano appoggiatazze
<b>35</b>	Tasto "STOP-CONTINUO" acqua calda
<b>SET</b>	Tasto per entrare in programmazione / menu
<b>TSb</b>	Touch screen di selezione
<b>TSn</b>	Touch screen

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

**EN LEGEND**

<b>1</b>	Main switch
<b>6</b>	Pump pressure gauge
<b>8</b>	Hot-water outlet
<b>9</b>	Steam pipe
<b>9a</b>	Turbosteam pipe
<b>9b</b>	Turbosteam Cold Touch pipe (*)
<b>9c</b>	Turbo Milk pipe (*)
<b>11</b>	Filter holder
<b>12</b>	Hot-water button
<b>13</b>	Turbosteam / Turbomilk selector
<b>15</b>	Tray
<b>19</b>	Coffee boiler (*)
<b>20</b>	Steam supply knob
<b>23</b>	Cup warmer
<b>35</b>	Hot-water "STOP-CONTINUOUS" key
<b>SET</b>	Key to access programming mode / menu
<b>TSb</b>	Selection touch screen
<b>TSn</b>	Touch screen

The components - \* - are applied only in some product configurations

**FR LÉGENDE**

<b>1</b>	Interrupteur général
<b>6</b>	Manomètre pompe
<b>8</b>	Sortie eau chaude
<b>9</b>	Buse vapeur
<b>9a</b>	Buse Turbosteam
<b>9b</b>	Buse Turbosteam Cold Touch (*)
<b>9c</b>	Buse Turbo Milk (*)
<b>11</b>	Porte-filtre
<b>12</b>	Bouton eau chaude
<b>13</b>	Sélecteur Turbosteam / Turbomilk
<b>15</b>	Bac d'égouttement
<b>19</b>	Chauffe-eau, café (*)
<b>20</b>	Robinet de débit du vapeur
<b>23</b>	Chauffe-tasses
<b>35</b>	Touche « STOP-CONTINUU » eau chaude
<b>SET</b>	Touche programmation/menus
<b>TSb</b>	Écran tactile de sélection
<b>TSn</b>	Écran tactile

Les composants accompagnés d'un \* ne sont montés que dans certaines configurations de produit.

**DE LEGENDE**

<b>1</b>	Hauptschalter
<b>6</b>	Manometer Pumpe
<b>8</b>	Heißwasserausgabe
<b>9</b>	Dampfausgaberohr
<b>9a</b>	Dampfausgaberohr Turbosteam
<b>9b</b>	Dampfausgaberohr Turbosteam Cold Touch (*)
<b>9c</b>	Milchausgaberohr Turbo Milk (*)
<b>11</b>	Filterhalter
<b>12</b>	Heißwasser-Drucktaste
<b>13</b>	Wahlschalter Turbosteam / Turbomilk
<b>15</b>	Auffangschale
<b>19</b>	Boiler Kaffee (*)
<b>20</b>	Drehknopf Dampfabgabe
<b>23</b>	Tassenerwärmer
<b>35</b>	Taste "STOP-KONTINUIERLICHE"
	Heißwasserabgabe
<b>SET</b>	Taste zur Programmierung / Menü
<b>TSb</b>	Wahl-Touchscreen
<b>TSn</b>	Touchscreen

Bauteile - \* - sind nur bei einigen Produkt-Konfigurationen angebracht.

**ES LEYENDA**

<b>1</b>	Interruptor general
<b>6</b>	Manómetro bomba
<b>8</b>	Erogador agua caliente
<b>9</b>	Tubo (boquilla) vapor
<b>9a</b>	Tubo (boquilla) Turbosteam
<b>9b</b>	Tubo (boquilla) Turbosteam Cold Touch (*)
<b>9c</b>	Tubo (boquilla) Turbo Milk (*)
<b>11</b>	Portafiltro
<b>12</b>	Botón suministro agua caliente
<b>13</b>	Selector Turbosteam / Turbomilk
<b>15</b>	Bandeja
<b>19</b>	Calentador café (*)
<b>20</b>	Botón giratorio erogación vapor
<b>23</b>	Calientatazas
<b>35</b>	Tecla "STOP-CONTINUO" agua caliente
<b>SET</b>	Tecla para entrar en programación / menú
<b>TSb</b>	Pantalla táctil de selección
<b>TSn</b>	Pantalla táctil

Los componentes - \* - se aplican sólo en algunas configuraciones de productos.

**PT LEGENDA**

<b>1</b>	Interruptor geral
<b>6</b>	Manómetro da bomba
<b>8</b>	Distribuidor de água quente
<b>9</b>	Tubo do vapor
<b>9a</b>	Tubo do vapor Turbosteam
<b>9b</b>	Tubo do vapor Turbosteam Cold Touch (*)
<b>9c</b>	Tubo Turbo Milk (*)
<b>11</b>	Porta-filtro
<b>12</b>	Botão de distribuição de água quente
<b>13</b>	Selector Turbosteam / Turbomilk
<b>15</b>	Tabuleiro
<b>19</b>	Boiler café (*)
<b>20</b>	Manípulo de distribuição do vapor
<b>23</b>	Grelha para aquecer chávenas
<b>35</b>	Tecla "STOP-CONTÍNUO" água quente
<b>SET</b>	Tecla para entrar na programação / menu
<b>TSb</b>	Touch screen de seleção
<b>TSn</b>	Touch screen

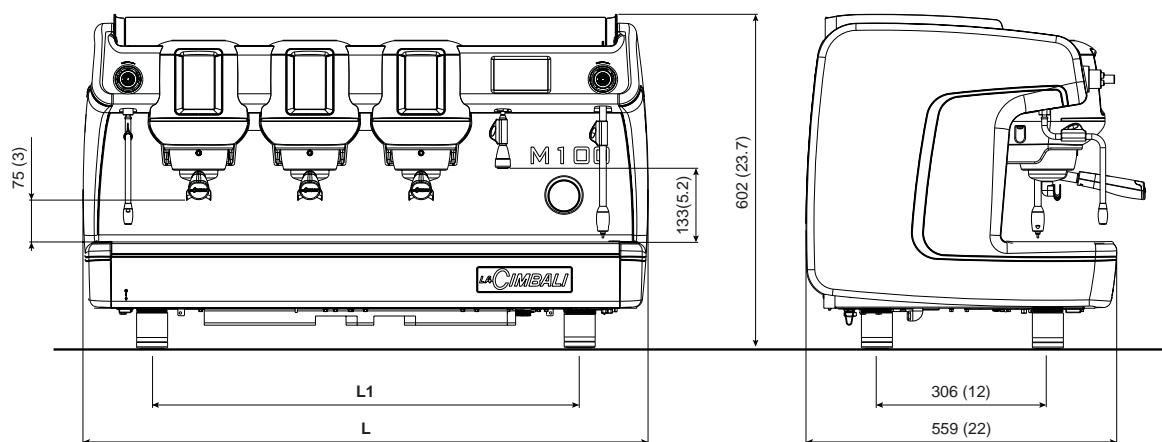
Os componentes - \* - são aplicados só em algumas configurações de produtos.

**M100 GT - M100 HD**

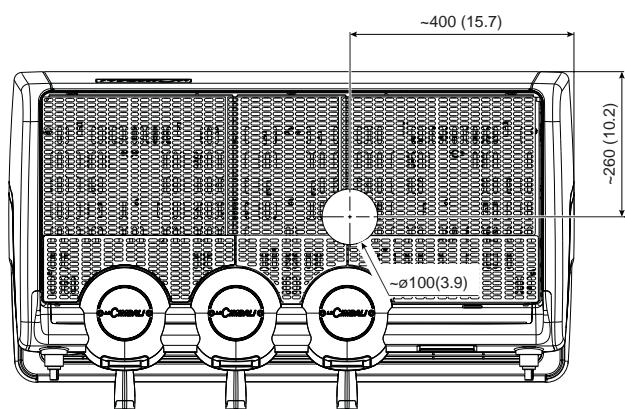
PED / DESP	P <sub>max</sub> [ bar ]	T <sub>max</sub> [ °C ]	tipo di macchina Type of machine type de machine Maschinentypen modelo de la máquina tipo de la máquina	2 gruppi 2 groups 2 groupes 2 Einheiten 2 grupos 2 grupos	3 gruppi 3 groups 3 groupes 3 Einheiten 3 grupos 3 grupos	4 gruppi 4 groups 4 groupes 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	133	acqua/vapore water/steam eau/vapeur wasser/dampf agua/vapor áqua/vapor	10	10	10
Scambiatore Heat exchanger Échangeur de chaleur Wärmeaustauscher Intercambiador de calor Permutador de calor	12 (GT) 15 (HD)	133	acqua water eau Wasser agua áqua	0.22 x 2	0.22 x 2	0.22 x 2
Boiler caffè Coffee boiler Chauffe-eau, café Boiler Kaffee Calentador café Boiler do café	12 (GT) 15 (HD)	160	acqua water eau Wasser agua áqua	0.40 x 2	0.40 x 3	0.40 x 4

**M100 Dosatron**

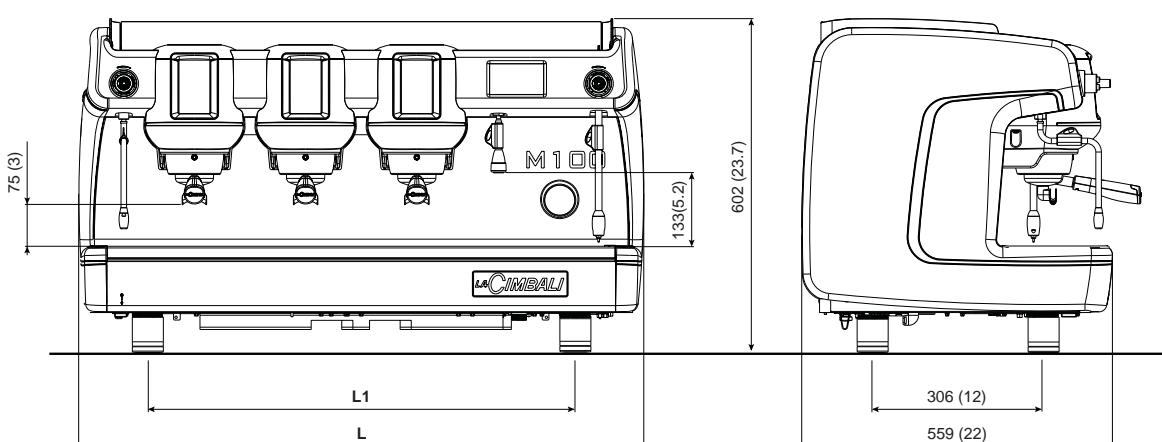
PED / DESP	P <sub>max</sub> [ bar ]	T <sub>max</sub> [ °C ]	tipo di macchina Type of machine type de machine Maschinentypen modelo de la máquina tipo de la máquina	2 gruppi 2 groups 2 groupes 2 Einheiten 2 grupos 2 grupos	3 gruppi 3 groups 3 groupes 3 Einheiten 3 grupos 3 grupos	4 gruppi 4 groups 4 groupes 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	133	acqua/vapore water/steam eau/vapeur wasser/dampf agua/vapor áqua/vapor	10	15	20
Scambiatore Heat exchanger Échangeur de chaleur Wärmeaustauscher Intercambiador de calor Permutador de calor	12	133	acqua water eau Wasser agua áqua	0.18 - 0.25 x 2	0.18 - 0.25 x 3	0.18 - 0.25 x 4



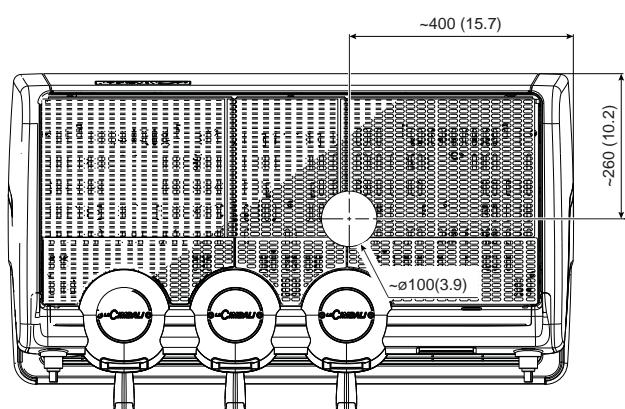
**M100 GT  
M100 HD**



DIMENSIONS			
	2 gr.	3 gr.	4 gr.
L mm	817	1017	1217
L inches	32.2	40	47.9
L1 mm	568	768	968
L1 inches	22.4	30.2	38.1
Weight Kg	89	105	120
Weight pounds	196	232	265



**M100 DT**



DIMENSIONS			
	2 gr.	3 gr.	4 gr.
L mm	817	1017	1217
L inches	32.2	40	47.9
L1 mm	568	768	968
L1 inches	22.4	30.2	38.1
Weight Kg	87	100	123
Weight pounds	187	221	271

**IT** GRUPPO CIMBALI 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 CIMBALI 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 hot-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 CIMBALI 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'autenticité 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 CIMBALI 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 durchgeföhrten 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 CIMBALI 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 CIMBALI 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.



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**

## 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



Salvaguardia dell'ambiente - Environmental protection - Sauvegarde de l'environnement  
Umweltschutz - Salvaguardia del ambiente - Proteção do ambiente



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.  
Estas páginas do manual são destinadas 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 réservés au 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.  
Estas páginas do manual são para serem utilizadas por pessoal técnico qualificado e autorizado.

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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 CIMBALI 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 know the risks attached 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 are supervised or given instruction concerning the safe use of the appliance and understand the hazards involved. Children must not play with the appliance.  
Cleaning and user maintenance must not be made by children without supervision.  
Use by minors, with or without adult supervision, must not contravene local employment laws.
- The appliance must not be left unattended.
- The appliance must not be used outdoors.
- If the appliance is stored in rooms where the temperature can drop below the freezing point, empty the boiler and water circuit tubes.
- Do not expose the appliance to atmospheric agents (rain, sun, and cold).
- Do not clean the appliance with jets of water.
- Noise: assessed acoustic pressure level 79 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 appliance.



**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.**

## 2.1 Transport and handling

### Packaging

- The machine is delivered in a robust cardboard package, with appropriate internal protection. The package features the standard symbols indicating rules to be followed when handling and storing the appliance.
- Transport must be carried out according to the instructions on the package, handling with appropriate caution and avoiding impact of any type.
- Do not expose the appliance to atmospheric agents (rain, sun, and cold).

### Checks on receipt

- On receipt of the appliance, carefully check all transport documentation is correct (against label on package).
- Check that the original packaging is not damaged.
- After removing the appliance from its packing materials, make sure that the appliance 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.

### Advice for disposal of packaging



The packaging materials are eco-compatible and recyclable. For the protection of the environment they must not be dumped, but taken to a recovery / waste-disposal centre, according to local regulations.

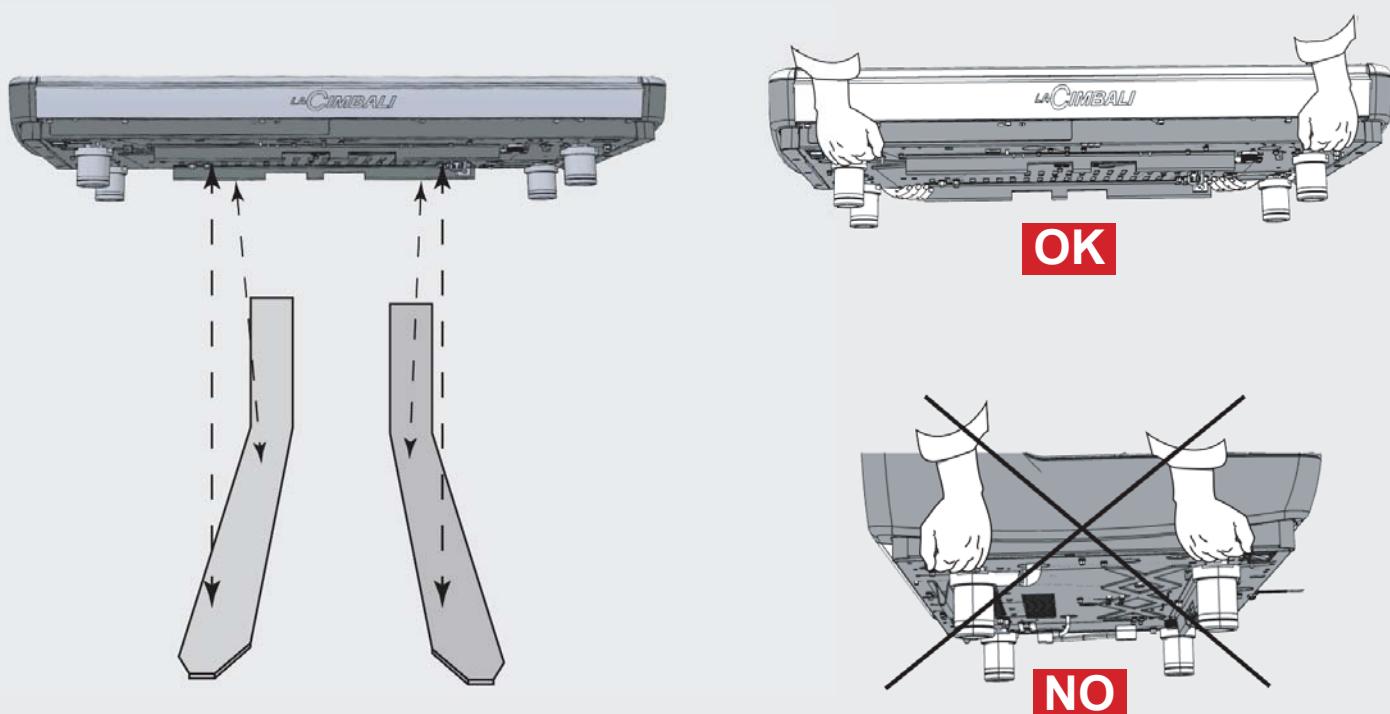


**Handling**

Staff responsible for moving the appliance must be aware of the risks in moving heavy loads.  
Move the appliance carefully, using, where possible, the correct lifting equipment (fork lift, for example).

If moving the appliance by hand, make sure:

- enough people are available for the task, depending on the appliance weight and how difficult it is to handle;
- to always use the necessary safety equipment (shoes/gloves).



## 2.2 Installation Rules

- Before plugging in the appliance, 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 appliance 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 appliance can cause transitory voltage drops.

The electrical safety of this appliance 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 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 permitted for contact with water suitable for human consumption (according to local laws in force).

#### WATER CONNECTIONS

Place the appliance 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 water-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-levelling 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

- **GT - HD:** continuously dispense hot water (pressing the appropriate button) until at least 5 litres of water have been used.  
**DT:** continuously dispense hot water (pressing the appropriate button) until at least 5 litres of water have been dispensed for a machine with 2 groups, 8 litres for a machine with 3 groups and 10 litres for a machine with 4 groups. See the "Hot water dispensing" chapter in the User's Manual.

### STEAM (also with Turbosteam)

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

### TURBO MILK (where applicable)

- After removing the intake tube from the milk container, carry out a few test cycles.



## 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

- Run the water replacement as indicated in the section "*Changing the water in the boiler*".

#### Steam (also with Turbosteam)

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

#### Turbo Milk (where applicable)

- After removing the intake tube from the milk container, carry out a few test cycles.

### DURING OPERATION

#### Steam dispensing (also with Turbosteam)

- 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 using the hot water, 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/milk 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.

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

### Danger of Burns

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

### Cup-warmer tray

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

Ensure that the coffee cups are completely

drained before placing them on the cup-warmer tray.

No other objects shall be placed on the cup-warmer tray.



### 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 off-on switch;
- Close the water tap.

**NOTE: for machines which can be programmed to switch on and off automatically, the power must be left on only if this function is active.**

**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 centre.



**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 individuals 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's 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 (Only in products with the CE marking)

Pursuant to European Directive 2012/19/UE on electrical waste (WEEE), users in the European 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 for the recycling of electric and electronic equipment.

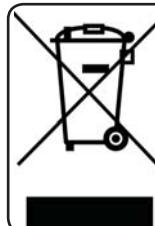


Suitable differentiated waste disposal so that the machine can then be recycled, treated and disposed of in an environmentally friendly manner contributes to avoiding possible negative effects on the environment and health, and encourages the reuse and/or recycling of the materials from which the machine is made.

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

English

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.



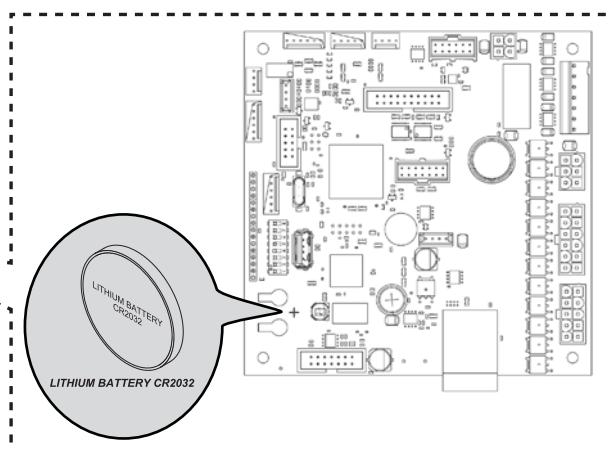
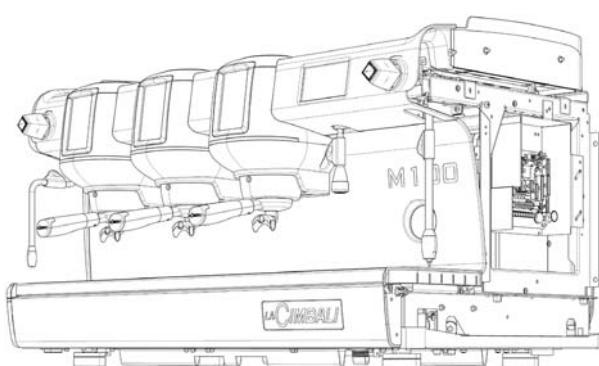
**DISMANTLING THE MACHINE**  
To protect the environment,  
please proceed in compliance  
with the local laws in force.

## ENVIRONMENTAL INFORMATION

This product contains a non-rechargeable lithium (chemical components: lithium manganese dioxide) button cell battery fully encapsulated in the final product.

Recycle or dispose of batteries in accordance with the battery manufacturer's instructions and local/national disposal and recycling regulations.

### Location of the battery



## USE

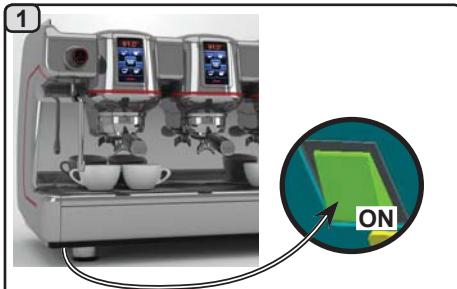
## 10. Daily operation



**"Before setting the machine to work, make sure that:**

- the main electric power switch is on;
- the mains water tap has been turned on".

English



Press the backlit main switch to turn on the machine.



During this phase, the boilers (*only on "HD / GT" machines*) are loaded and the heating phase begins.

**START  
STOP**

If one of the **START** or **STOP** buttons is pressed, coffee will be served at the temperature reached at that moment.

All of the other buttons are disabled because the working pressure has not been reached.

While waiting for the machine to be ready for use, insert the filter holders in the units.



The preset working pressure must be reached before the machine is ready for use.



## 11. Description display symbols

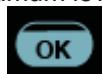
### WATER LEVEL



This symbol indicates the boiler water level. During the loading phase, the bottom part of the icon blinks.



When the optimum level is reached, the symbol



looks like this:

### RESISTANCE



This symbol indicates that the resistance is activated and functioning; a thicker luminous flow passing through the resistance shows the electric heating is on.

When the boiler pressure reaches the set value,



the icon looks like this:



This indicates that the heating resistance has been disabled.



**Note: the customer cannot switch on or switch off the electric heating.**

When the on/off function is programmed, the electric heating takes place automatically.

### SEVICE BOILER PRESSURE



This symbol indicates the boiler pressure value.



If the icon is pressed, the pressure gauge will be displayed analogically. This will be shown on the display:



Press again the icon to return to the regular display mode.

### CUP-WARMER



These symbols indicate the power currently selected by the cup warmer.

### WI-FI



This symbol appears on the display when the Wi-Fi module is in the machine.

### BLUETOOTH

These symbols refer to Bluetooth communication:



- the red icon indicates the presence of the Bluetooth module on the machine;



- the blue icon indicates that the machine is communicating with a Bluetooth grinder-dispenser.

### USB



This symbol appears on the display when a USB pen drive is connected.

### SD



This icon indicates the presence of an SD micro chip in the CPU board of the machine.

### PAYMENT SYSTEMS

This icon indicates that the machine is connected to a payment systems interface and is configured to work with it. Dispensing is therefore possible subject to approval by the payment system.



- the red icon indicates that the cash system has denied the transaction;



- the blue icon indicates that the cash system has approved the transaction.

### CONTROL OF THE FLOW (ONLY IF IN USE)

When this icon lights up it means that it is necessary to adjust the grinder-dispenser to tighten or loosen the grinding, in order to return the coffee dose to the correct parameters.

The icons that are shown are:



means that the grinding needs to be loosened.  
(flow of coffee is lower than the reference).



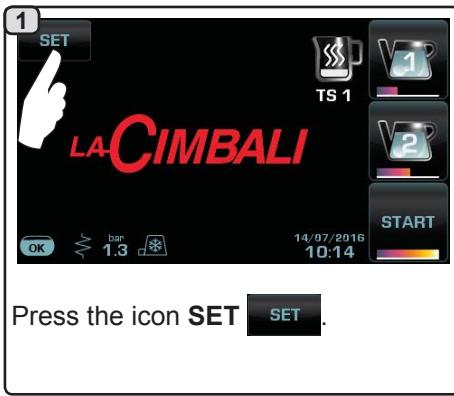
means that the grinding needs to be tightened.  
(flow of coffee is greater than the reference).

Note. The number next to the icon (1 or 2) indicates the grinder-dispenser that must be used.

The icon appears on the display instead of the level symbol.

## 12. Changing the water in the boiler

English

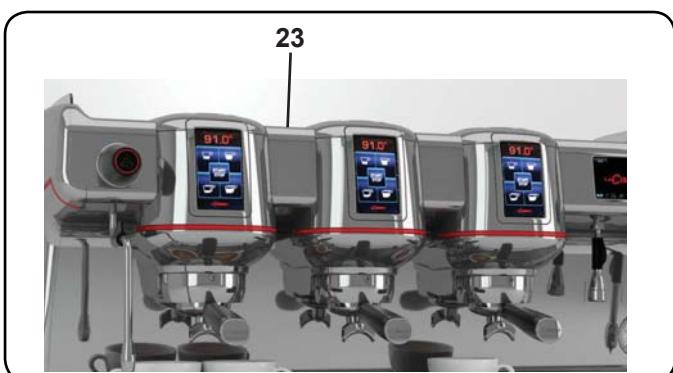


The following message will be displayed: "WATER CHANGE". The water from the boiler will drain from the hot water nozzle (60 - 70% ca. of the total capacity).

Dispensing will stop automatically. After the procedure, the machine will return to its normal functions and the boiler will be refilled with fresh water.

**NOTE:** the "WATER CHANGE" function can be programmed by the technical personnel: in this case, the request message appears at the time set. More information on the function are provided in the chapter "**CUSTOMER PROGRAMMING / Wash**".

## 13. Cup Warmer (where applicable)



**CAUTION: do not cover the cup warmer tray with any type of cloth.**

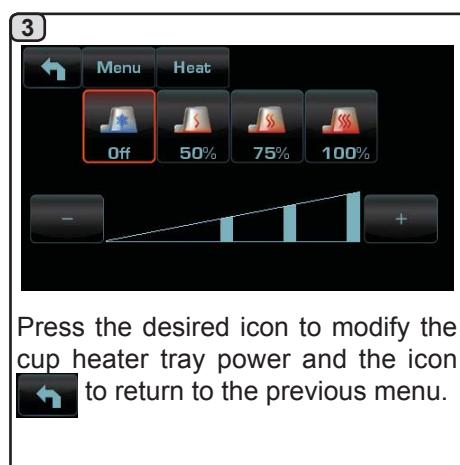
The machines have a cup tray (23) for stocking the cups. Only place cups and glasses used with the coffee machine on the cup tray. **No other objects must be placed on the tray.**

Thoroughly drain the cups before placing them on the tray.

Note. The heating of the cup-warmer tray (23) is deactivated during the automatic switch-off phase.

The condition in effect at the time when the machine was switched off will be restored the next time the machine automatically switches on.

By activating the ECONOMY, mode the cup-warmer is automatically set to Level 1.



## 14. Coffee dispensing

Unhook filter holder and empty the coffee grounds of the previous coffee in the dregs drawer.

Fill the filter with one dose of ground coffee in the case of the 1-cup filterholder with conical filter or with two doses of ground coffee in the case of a 2-cup filterholder with cylindrical filter.

Uniformly press the ground coffee in the filter holder by means of the pressing disc of the grinder.

Clean the filter rim in order to eliminate the eventual ground coffee.

Hook filterholder to the group and put one or two cups underneath of the delivery spouts of filter holder.

Press the coffee dispensing button corresponding to the preferred dose. The selected button will remain lit and the coffee will be dispensed. It will stop automatically.



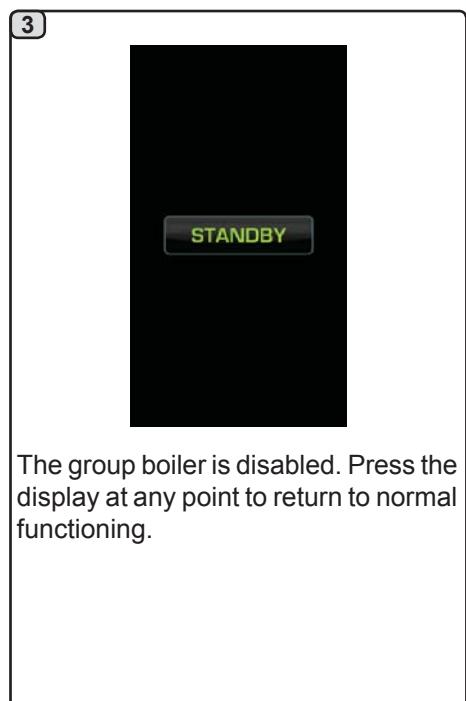
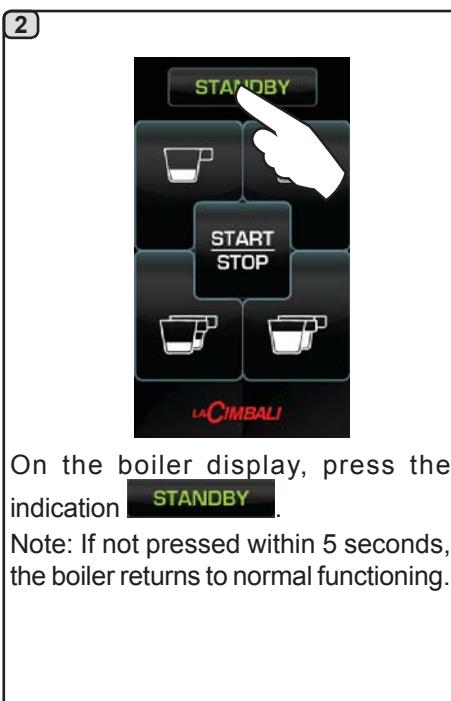
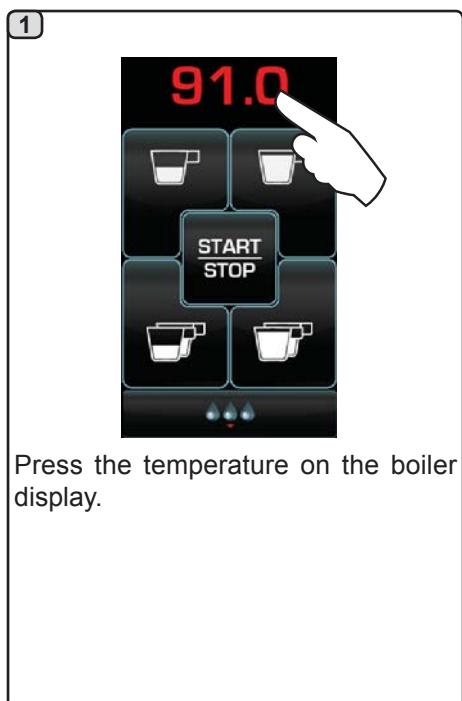
Press the push button **START STOP** for continuous dispensing.

Dispensing, whether for dosed servings or in the continuous dispensing mode, can be interrupted at any time by pressing any dispensing button.



**Do not remove the coffee filter before the coffee dispensing has completed.**

## 15. Switching off the boiler (only on "HD / GT" machines)



## 16. Machine customisation (can be activated by the TECHNICAL staff)

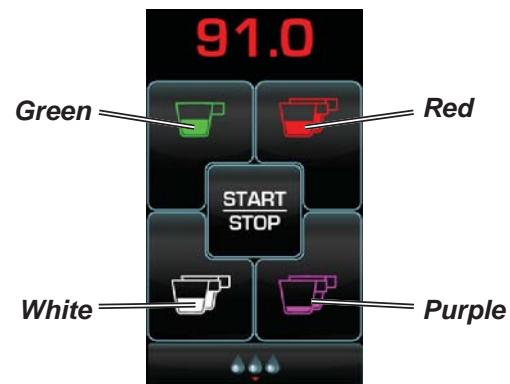
### Number button groups

The machine can be set by the technical staff with 3 configurations:

- 1 button;
- 5 buttons;
- 7 buttons.



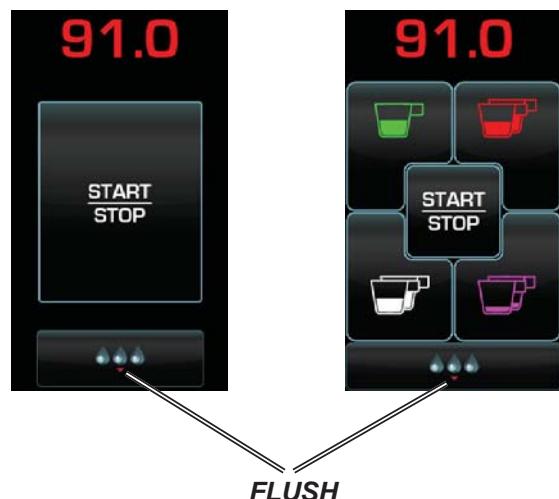
In addition, the buttons of each dispenser group can be represented with different colours:



An additional functionality, which can be activated by the technical staff, is the FLUSH button in the lower part of the display of every dispenser group.

The FLUSH button makes it possible to briefly operate the "group rinse" (between 1 and 5 seconds) before hooking up the filter holder.

NOTE: when the machine is configured with 7 dispensing buttons, the FLUSH button cannot also be present.



## Control of the flow

The control of the flow monitors the flow of coffee compared to the corresponding reference flow set by the technician.

When this system is active, should it be necessary, the machine notifies the user that adjustment needs to be made to the grinder-dispenser to tighten or loosen the grinding, in order to return the coffee dose to the correct parameters.

The user is notified by a lit icon which appears on the services display instead of the level symbol.

When the icon appears for the first time, a buzzer will sound.

The icons that are shown are:



means that the grinding needs to be loosened.  
(flow of coffee is lower than the reference).



means that the grinding needs to be tightened.  
(flow of coffee is greater than the reference).

Note. The number next to the icon (1 or 2) indicates the grinder-dispenser that must be used.

After adjusting the grinder-dispenser, the icon disappears automatically when the flow returns within the set limits. It may be necessary to dispense a few times to achieve this.



## BDS - Barista Drive System

The BDS System is composed of a coffee machine (**M100 GT**) and by one or two motorised Magnum measure grinders connected via Bluetooth.

The purpose of the BDS System is to guide the user in coffee grinding and dispensing operations.

Every dispensing button on the machine can be configured based on the type of recipe and the relative measure grinder.

**OPERATING LOGIC**

The grinder-dispenser recognises the filter holder and sends a signal to the machine that enables the coffee buttons making the operations easy and user-friendly.

The barman positions the filter holder associated with a mixture. The grinder-dispenser recognises the type of filter holder dispensing the correct quantity of ground coffee and at the same time signals the machine which selection to enable for the preparation of the beverage.

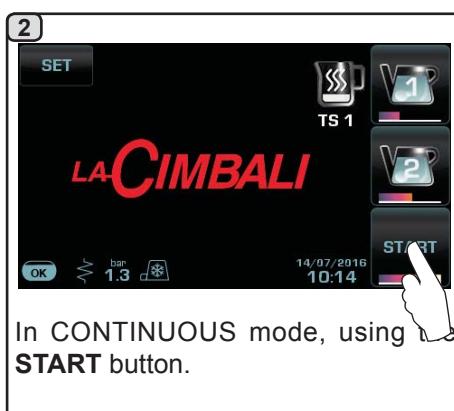
The barman at this point only needs to attach the filter holder and press the button enabled to dispense.

Activation and configuration of the system is carried out by technical staff.

**17. Hot water dispensing**

**Scalding hazard!** Use the appropriate insulating devices to move the water and steam nozzles.

After positioning a container under the dispensing nozzle, the water can be dispensed in two ways:



The bar below the water buttons indicates the temperature of the water: longer bar = higher temperature.



## 18. Steam dispensing



**Scalding hazard!** Use the appropriate insulating devices to move the water and steam nozzles.

### Dispensing with the Turbosteam selector (13)



Use the selector (13) knob to select the type of frothed milk from the four available settings (TS1 ÷ TS4).



The type of frothing is displayed on the touch screen.



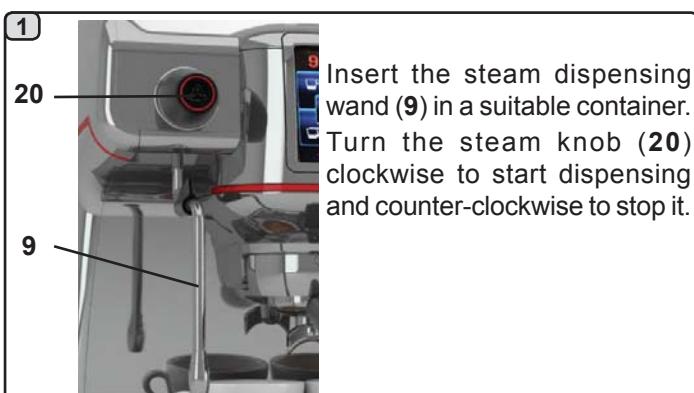
Press the selector (13) to start dispensing. Once the set temperature is reached, the steam will stop automatically.

### COLD TOUCH (only in some product configurations)

The new **Turbosteam Cold Touch (9b)** improves the ease of use of the steam wand, thanks to an insulating and non-stick coating that keeps it cold before, during and after dispensing the steam, thus making it easy to handle and clean.



### Steam dispensing with knob control (20)



Insert the steam dispensing wand (9) in a suitable container. Turn the steam knob (20) clockwise to start dispensing and counter-clockwise to stop it.

### Cleaning of steam nozzles



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.



## 19. Milk dispensing (where applicable)

### TURBO MILK

The "Turbo Milk" is an automated system for managing hot milk - only heated or whipped - and whipped cold milk, which is meant to improve the quality and range of milk-based beverages.

### 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.

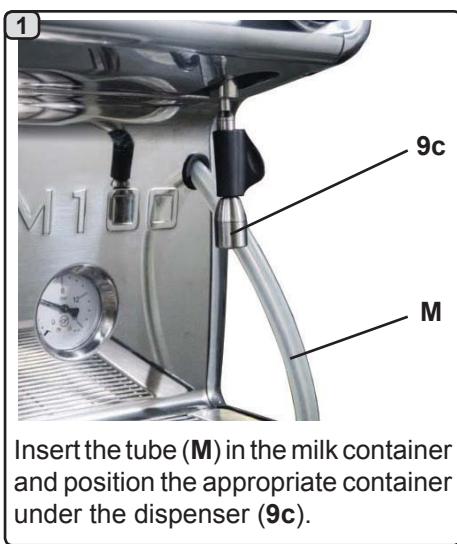


**At the end of the work day (or not more than 24 hours from the time the container is opened), any remaining milk must be discarded.**

**CAUTION:** After a long inactivity, the hygienic norms relevant to milk conservation shall be followed.



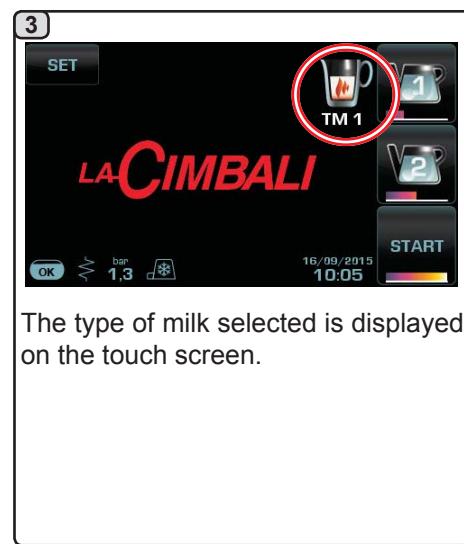
**Scalding hazard!** Use the appropriate insulating devices to move the milk dispenser.



Insert the tube (**M**) in the milk container and position the appropriate container under the dispenser (**9c**).



Use the selector (**13**) knob to select the type of frothing and heating of the milk from the 4 available settings (**TM1** ÷ **TM4**).



The type of milk selected is displayed on the touch screen.



Press the selector (**13**) to start dispensing. Once the set temperature is reached, the steam will stop automatically.



# CUSTOMER PROGRAMMING

## 20. Data flow chart

Access the programming menu by pressing the icon

**SET**



Return to the previous menu or exit the programming menu by pressing the icon



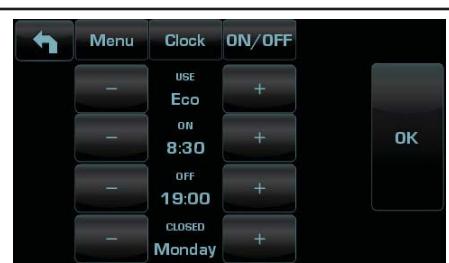
### Service time menu



Press the icon .



Access the service hours menu by pressing the icon .



These parameters can be configured:  
**USE** - timed switch-on/switch-off:  
 YES, NO, Eco (during the switch-off phase, the machine resistance is not completely disabled and allows the boiler pressure to remain at 0.2 bar).  
**ON** - (switch-on time);  
**OFF** - (switch-off time);  
**CLOSED** - (day of closure).

### AUTOMATIC SWITCH OFF / SWITCH ON

The machine can be set to switch off and switch on at programmed times.

During the machine off phase, the display light is dimmed.

**Note.** When the machine is working in the automatic on/off function do not use the general switch (1) to switch off the machine. If this happens, the machine will not be able to switch on again automatically.

### FORCED SWITCH ON

Push any dispensing button to turn it on.

**Note.** Forcing the machine on does not change the programmed on/off times.

**Note.** At this point the machine will remain on until the next switch off time is reached.

To immediately return the machine to "off" as originally programmed, switch it off and on again using the general on-off switch (1).



Press the icon to set the time.



These parameters can be configured:  
**HOUR, MINUTES, STYLE** - (24:00 or AM/PM).



Press the icon to set the date.



These parameters can be configured:  
**DAY, MONTH, YEAR**.

## Language selection

English



Press the icon .



Press the icon to choose the desired language.

## Counters



Press the icon



Select the type of meter to display:

**Counters** **Selection Counters**

3a

In the **Counters** menu the listed parameters are:  
**Coffee Group...** - (number of coffee-based beverages);  
**Water** - (number of times that water was dispensed);  
**Steam** - (number of times that steam was dispensed using the Turbosteam selector on position TS 1);  
**Steam + Air** - (number of times that steam and air were dispensed using the Turbosteam selector, positions TS 2÷4);  
**Hot milk** - (number of times hot milk was dispensed);  
**Cold milk** - (number of times cold milk was dispensed);  
**Total Coffee** - (total number of coffee-based beverages).

Menu	Info	Counters
Coffees Group 1	15	Reset
Coffees Group 2	22	Reset
Coffees Group 3	13	Reset
Coffees Group 4		Reset

Scroll through the entries using the and arrows.

3b

In the **Selection Counters** menu, the parameters relative to the individual buttons are the ones that are counted.



Example of counter selection of a coffee group

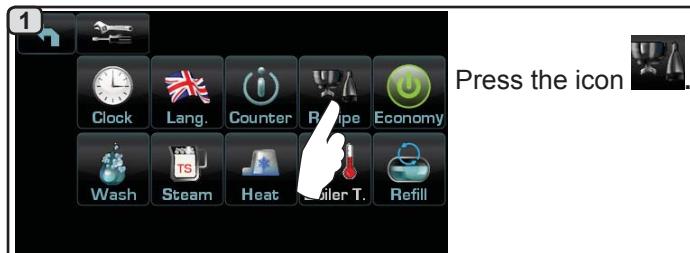
Menu	Info	Counters
1	23	Reset
2	15	Reset
3	20	Reset
4	18	Reset

Example of counter selection of water doses

Menu	Info	Counters
V1	12	Reset
V2	5	Reset
START	20	Reset



## Programming measures function

**COFFEE**

Press the icon



Press one of the coffee buttons (ex. Group 3).



The icons of the programmable buttons are shown on the services display; the numbers relative to each button appear on the group display.

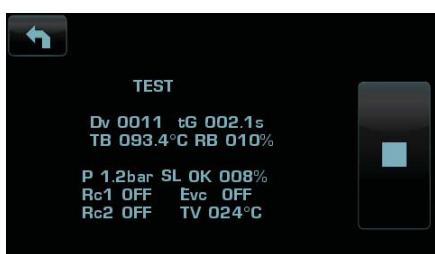
The button makes it possible to program water doses with the SELF-LEARNING function (see specific paragraph).



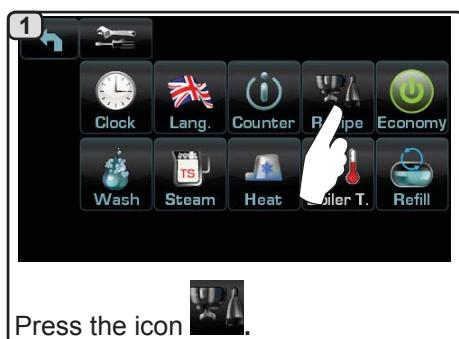
By pressing one of the coffee buttons (e.g. button 1), the relative water dose is shown on the services display and the icon of the button in question remains highlighted on the group display.

**5**

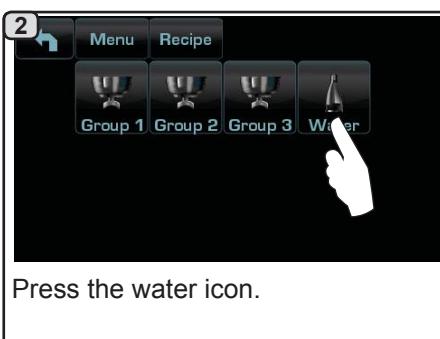
By pressing the icon, the dispensing starts and the following screen appears on the services display:



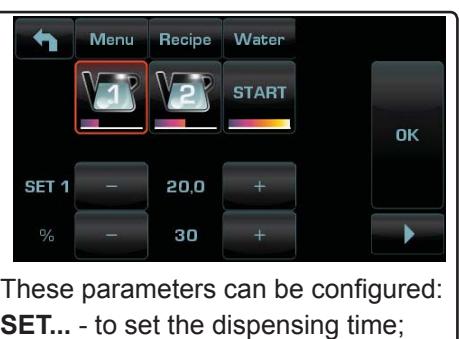
The parameters displayed are:

**Dv:** Volumetric meter incremental counter**tG:** dispensing time**TB:** instant coffee boiler temperature**RB:** % activation coffee boiler resistance**P:** service boiler pressure**Liv:** service boiler water level; % level signal**Rc:** service boiler resistance**Evc:** service boiler load solenoid valve**TV:** Turbosteam wand steam temperature**WATER**

Press the icon



Press the water icon.

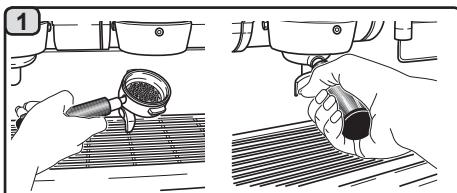


These parameters can be configured:  
**SET...** - to set the dispensing time;  
**%** - to set the water temperature.



## Programming measures using the "SELF-LEARNING" function

English



Hook the filter holder with the dose of ground coffee to the group.



Press one of the coffee icons (e.g. Group 3).



Press the icon ; a red outline and the buzzer indicate the SELF-LEARNING phase.



Place the cup or cups underneath the filter holder nozzles.  
The numbers relative to each button appear on the group display.



Push the button to be programmed (e.g. button 1): the icon of the button in question remains selected on the display.

When the desired level is reached in the cup or cups, press the button again.

Continue to program all the coffee buttons.



By pushing the coffee buttons on the services display, the doses entered can be viewed, with the values of the impulses of the volumetric dosing devices.

The doses entered with the self-learning function can be corrected manually using the +/- icons.



Afterwards, confirm the values by pressing the icon.





Press the icon .



A message will appear on the display.

During this phase:

- If the boiler pressure is set at a value exceeding 1.2 bar, the pressure is lowered to 0.8 bar;
- If the boiler pressure is set at a value below 1.2 bar, the pressure is lowered by 0.4 bar below the set value.

Press any dispensing button to exit the ECONOMY mode and return to the machine work phase.

## Wash



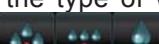
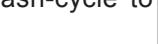
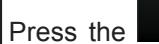
Press the icon .



Select from the following wash settings:

- Coffee** 
- Milk** 
- Time** 

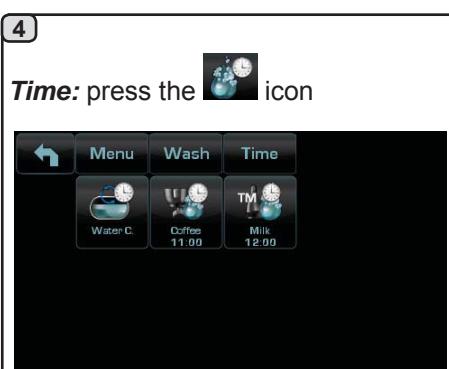


- Choose the type of wash-cycle to perform   .
- Confirm by pressing the icon .
- Follow the instructions on the display.



**NOTE:** More information on the wash cycle can be found in the "Cleaning and Maintenance" chapter.

Press the  icon and follow the instructions on the display.



This menu makes it possible to set the times requests appear for the water change in the boiler, the coffee circuit wash, and the milk circuit wash.

Select which of the following times to set:

- Change** 
- Coffee** 
- Milk** 



4a

**Change:** press the  icon

Change the time depending on your requirements.

Confirm by pressing the  icon.The new time appears under the  icon.

**NOTES.** The "WATER CHANGE" function with time request is set by the technical personnel who can also enable or disable the "block" function.

With "block" enabled, if the water change is not done within an hour, the machine prevents beverages from being dispensed. With request scheduled the user can only change the time the request appears.

4b

**Coffee:** press the  iconSelect which type of coffee wash you want to perform. For example .Change the time depending on your requirements and confirm with the  icon.The time appears under the  icon.

**NOTES.** It is possible to cancel the scheduled wash request by pressing the  icon; in this case no time appears under the  icon.

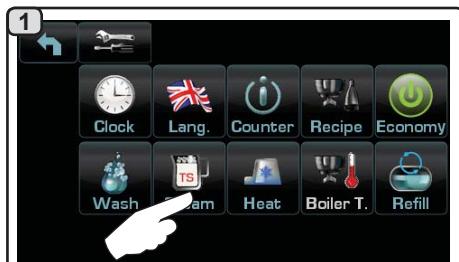
4c

**Milk:** press the  iconChange the time depending on your requirements and confirm with the  icon.

**NOTE.** It is NOT possible to cancel the scheduled wash request.

The new time appears under the  icon.

## Turbosteam



Press the icon .



Press one of the Turbosteam icons.



Press the parameter to be modified



Set the values using the "+" and "-" icons.  
Confirm the data inserted using the icon or exit and leave the previous data using the icon .

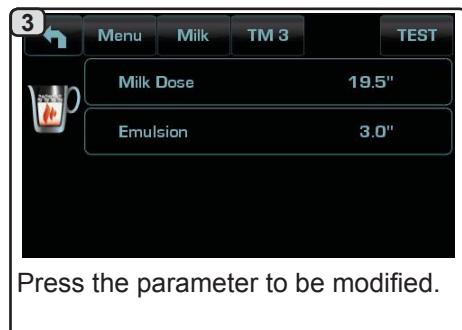
## Milk (versions with Turbo Milk)



Press the icon .



Press one of the Turbo Milk icons.



Press the parameter to be modified

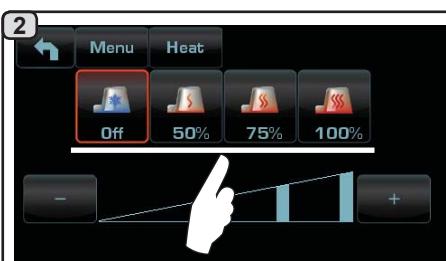


Set the values using the "+" and "-" icons.  
Confirm the data inserted using the icon or exit and leave the previous data using the icon .

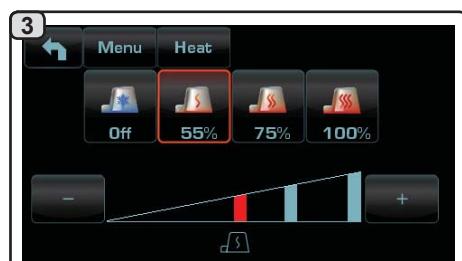
## Cup Warmer



Press the icon .



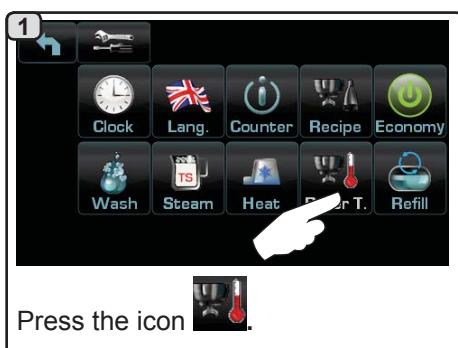
Select the heating level.



Additional changes are possible using the "+" and "-" icons.



## Coffee boiler temperature



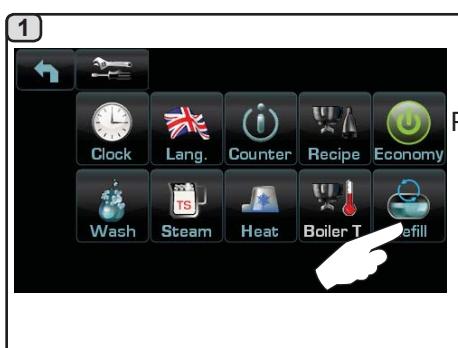
Press the icon



Set the values using the "+" and "-" icons.  
NOTE: the temperature is variable within a range of  $\pm 2^{\circ}\text{C}$  from the last setting made by the technician.

Confirm the data inserted using the icon or exit and leave the previous data using the icon .

## Changing the water in the boiler



Press the icon



The following message will be displayed: "WATER CHANGE". The water from the boiler will drain from the hot water nozzle (10) (60 - 70% ca. of the total capacity).



## 21. Logo

The Cimbali standard logos are shown on all the machine displays, after a period of inactivity set for the "Screensaver" menu by the technician.



Technical staff can activate the parameter that allows to show on the services display or even on the groups display a further logo customized by the user.

The machine is supplied with the logo shown in the image.



The user can replace it with another of the same size that will appear on all displays (groups and services), creating the file ***custlogo.bmp*** (maximum size 270 x 170 pixels).

Alternatively, the user can realize a larger image for the groups display (file ***logogrp.bmp*** - 272 x 480 pixels) and one for the services display (file ***logosrv.bmp*** - 270 x 170 pixels).

To create a customised logo, proceed as follows:

**1** Using any graphics program (e.g. Paint), create a file that meets certain characteristics; the prerequisites for a *bitmap* image to be used as a custom logo are:

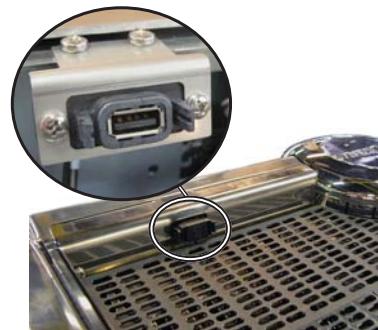
<b><i>custlogo.bmp</i></b>	<b><i>logogrp.bmp</i></b>
<ul style="list-style-type: none"> <li>width less than or equal to <b>270 pixels</b>;</li> <li>length less than or equal to <b>170 pixels</b>.</li> <li><b>24-bit bmp</b> colour.</li> </ul>	<ul style="list-style-type: none"> <li>width less than or equal to <b>272 pixels</b>;</li> <li>length less than or equal to <b>480 pixels</b>.</li> <li><b>24-bit bmp</b> colour.</li> </ul>

Copy into a USB pen drive files "***logogrp.bmp***" and / or "***logosrv.bmp***" if the user wants to display a logo for the groups display and one for the services display.

Copy the file "***custlogo.bmp***" if the user wants to display the same logo on all displays.

NOTE: If in the USB pen drive there are all files logo, will be displayed the image of the file "***custlogo.bmp***".

**2** Insert the USB pen drive in the dedicated slot on the machine:



the icon will appear on the services display:



**3** Turn the machine off and back on again; when it comes back on the following will appear on the services display:



If in the USB pen drive there is the file ***logogrp.bmp*** and / or ***logosrv.bmp***

If in the USB pen drive there is the file ***custlogo.bmp***

**4** Press OK and wait for the file to load:



**5**

Once loading is complete, remove the USB pen drive from the machine.

At this point, the custom logo will be displayed according to the settings programmed by the technical staff.

Note: If the screensaver is active, it is possible immediately see the logos, without waiting for idle time, every time the user turns off the analogically gauge.

## 22. 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 compromise the suitability of the materials which come into contact with food products.

**Procedure to follow at the end of the working day on all groups or when signalled by the machine.**

English

### MILK CIRCUIT AND COFFEE CIRCUIT CLEANING

The purpose of the flushing cycle is to remove all traces of grease and limescale deposit, which occur during the transfer and emulsion of the milk, and when the coffee is dispensed.

Failure to flush out the circuit will cause these deposits to solidify. This will impair the quality of the machine's performance.

**NOTE: the following operations must be carried out when the machine is on and pressurized.**

#### COFFEE CIRCUIT

**ATTENTION, RISK OF SCALDING:** During the wash cycles, hot water and steam will exit from the groups.

If the machine sends the warning message, "EXECUTE COFFEE WASHING" will appear on the display.

This request will continue to appear for one hour or until the wash cycle is performed.

The coffee circuit can be washed in different ways:

- **sequential:** each group is washed separately and in sequence. It is therefore possible to continue using the groups not involved in the washing process;
- **simultaneous:** all groups are washed at the same time.

**Note:** The simultaneous washing mode lasts 7 minutes. The single washing mode lasts 7 minutes for each coffee dispenser group.

A third type of washing cycle can also be carried out:

- **single:** The washing cycle can be made on a specific group without having to wash the remaining ones. Groups not involved in the washing cycle can still be used during that time.

**Note:** The single washing cycle cannot be carried out if the machine launches a warning message.

**Note:** If no wash-cycle messages appear and the machine is used frequently, a wash cycle can be performed at any time:



**Note.** Once the wash cycle is underway, it CANNOT be stopped, even if the machine is switched off. If there is a power failure, when power is returned the message "EXECUTE WASHING" will be displayed. Complete the cleaning operations as described previously.

The wash cycles performed without request by the machine can be interrupted by switching off and switching back on the machine.

Programmed wash cycles that are not carried out will be memorized by the machine.

**NOTES.** The technical personnel has the ability to enable or disable the "block" function.

With "block" enabled, if the washing cycle is not performed within an hour, the machine prevents beverages from being dispensed.

To perform the washing cycles, follow the steps on the next pages.

#### Milk CIRCUIT (if provided)



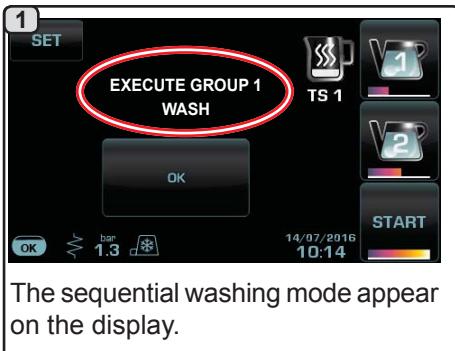
**MILK IS A FOOD PRODUCT THAT REQUIRES MAXIMUM HYGIENE! NOT PERFORMING REGULAR AND DAILY WASHING CYCLES CAUSES OCCLUSIONS, WHICH CAN MAKE THE CIRCUIT BREAK AND CAUSE LEAKS.**

**NOTE:** a buzzer reminds the user of the wash cycles that require attention.

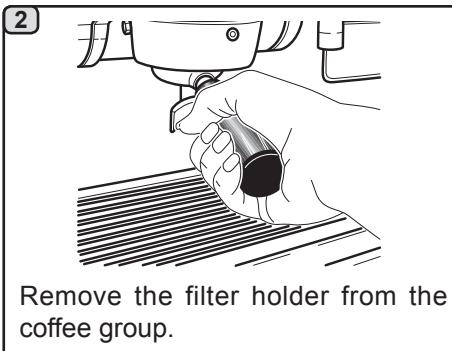
**NOTE:** the washing time of the milk circuit cannot be disabled; the user only has the ability to change the time the request appears.

## SEQUENTIAL WASHING

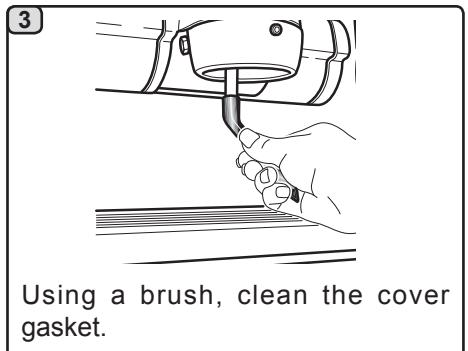
Procedure to follow at the end of the working day on all groups or when signalled by the machine.



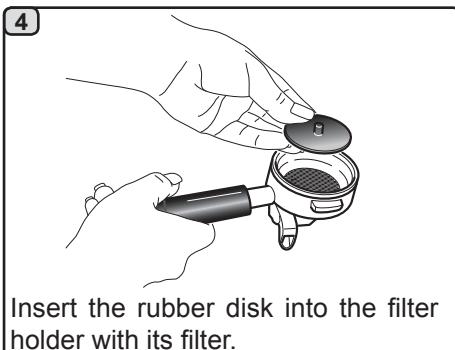
The sequential washing mode appear on the display.



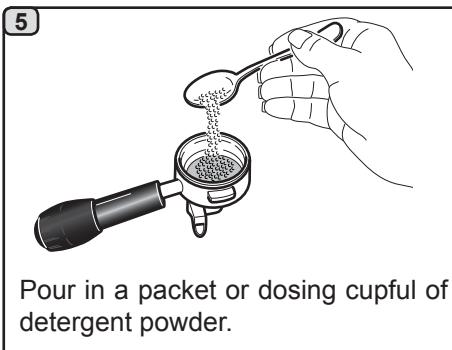
Remove the filter holder from the coffee group.



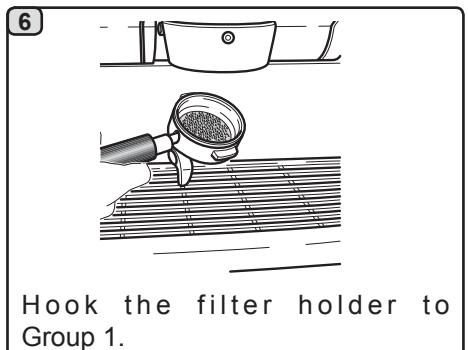
Using a brush, clean the cover gasket.



Insert the rubber disk into the filter holder with its filter.



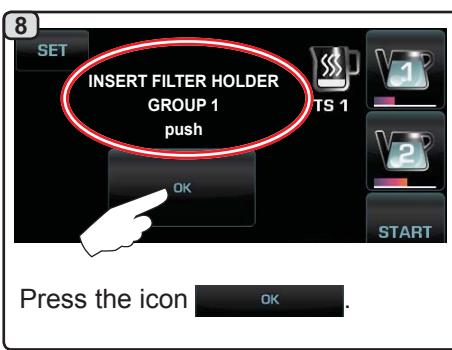
Pour in a packet or dosing cupful of detergent powder.



Hook the filter holder to Group 1.



Press the icon **OK**.



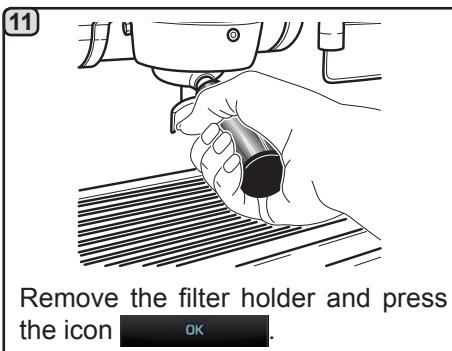
Press the icon **OK**.



The Group 1 wash cycle will start and the "GR1 WASH" message will appear on the display.



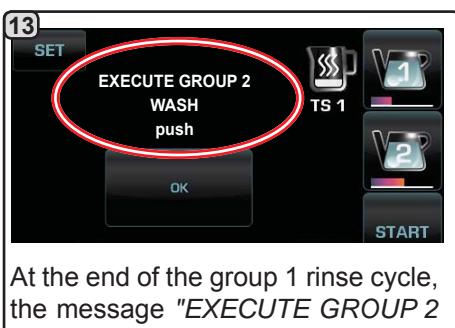
At the end of the group 1 wash cycle, the message "REMOVE FILTER HOLDER GROUP 1" will appear.



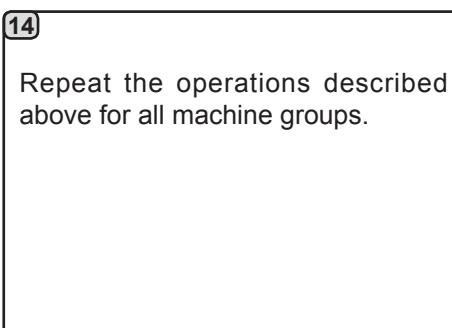
Remove the filter holder and press the icon **OK**.



The message "GR1 RINSE" will appear.



At the end of the group 1 rinse cycle, the message "EXECUTE GROUP 2 WASH" will appear.



Do not remove the filter holder during coffee dispensing.



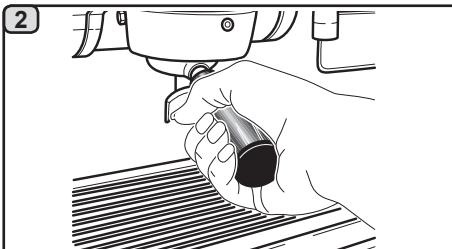
## SIMULTANEOUS WASHING

Procedure to follow at the end of the working day on all groups or when signalled by the machine.

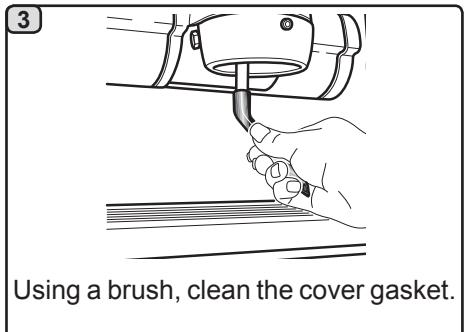
English



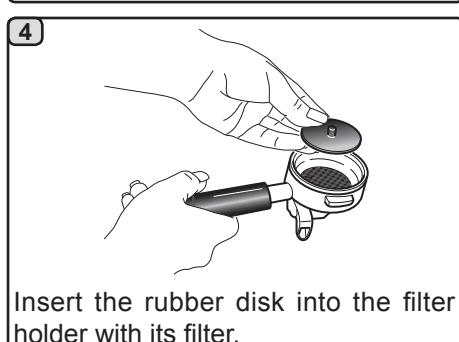
The simultaneous washing mode appears on the display.



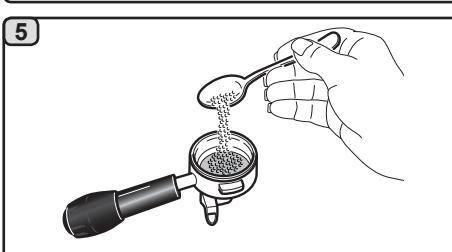
Remove the filter holder from the coffee group.



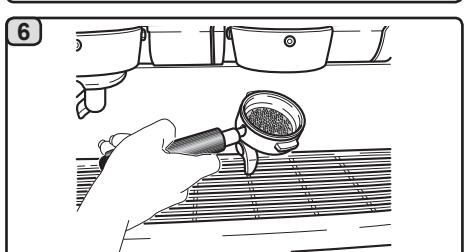
Using a brush, clean the cover gasket.



Insert the rubber disk into the filter holder with its filter.



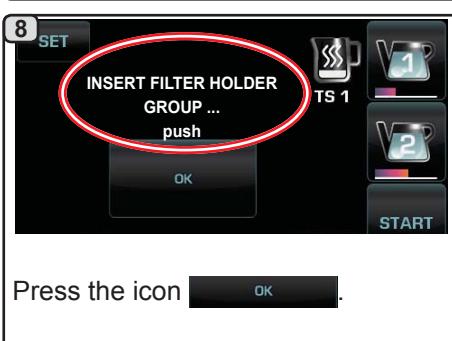
Pour in a packet or dosing cupful of detergent powder.



Hook all the filter holders to the groups.



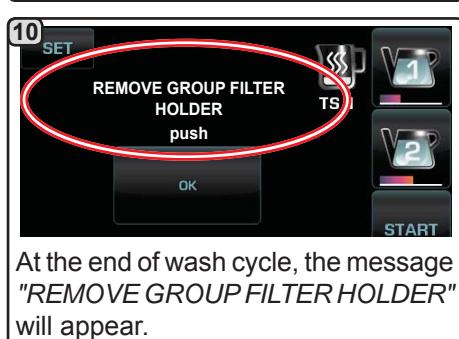
Press the icon .



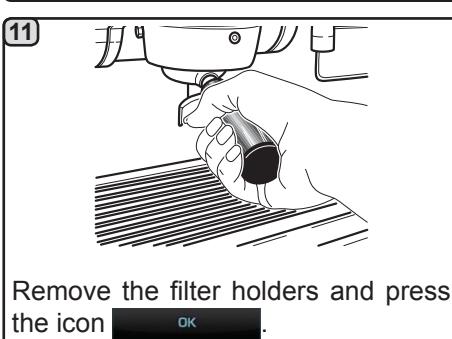
Press the icon .



The wash cycle will start and the "GR... WASH" messages will appear alternating on the display.



At the end of wash cycle, the message "REMOVE GROUP FILTER HOLDER" will appear.



Remove the filter holders and press the icon .



The messages "GR... RINSE" will appear alternating way on the display.



The washing cycle is complete after the rinsing phase.



Do not remove the filter holder during coffee dispensing.



**SINGLE WASHING:** Cannot be carried out if the machine launches a warning message.

Procedure to follow at the end of the working day on all groups or when signalled by the machine.

Press the icon **SET**.

Press the icon **Wash**.

Press the icon **Wash**.

Press the icon **Single**.

Choose the group to be washed.

Remove the filter holder from the coffee group.

Using a brush, clean the cover gasket.

Insert the rubber disk into the filter holder with its filter.

Pour in a packet or dosing cupful of detergent powder.

Hook the filter holder to the group.

Press the icon **OK**.

The group wash cycle will start and the "GR... WASH" message will appear on the display.

At the end of the group wash cycle, the message "REMOVE FILTER HOLDER GROUP ..." will appear.

Remove the filter holders and press the icon **OK**.

The message "GR... RINSE" will appear.

The washing cycle is complete after the rinsing phase.

Repeat these steps for the groups you want to wash.

**! Do not remove the filter holder during coffee dispensing.**

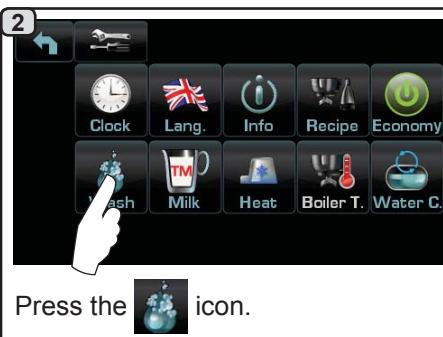
**MILK WASH:** only machines with Turbo Milk (milk holder located next to the machine)

**Procedure to follow at the end of the working day or when signalled by the machine.**

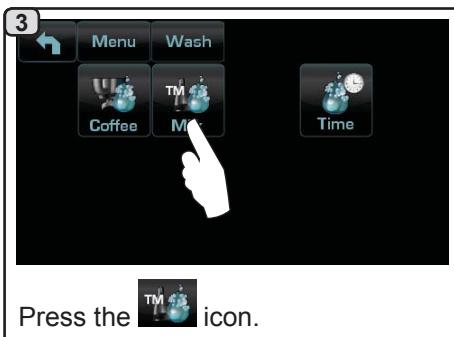
English



Press the **SET** icon.



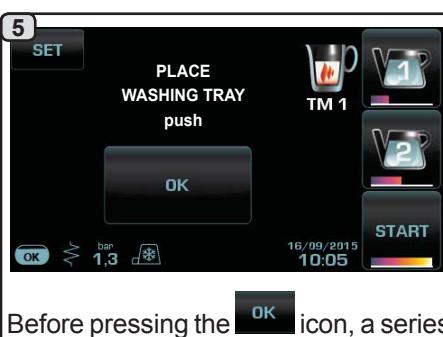
Press the **Wash** icon.



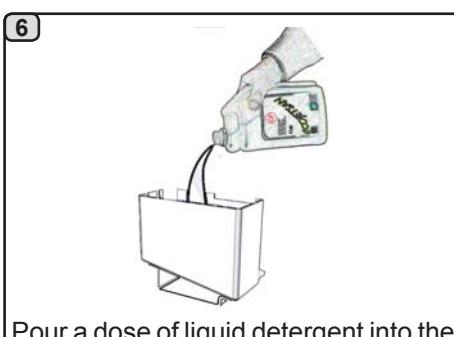
Press the **TM 1** icon.



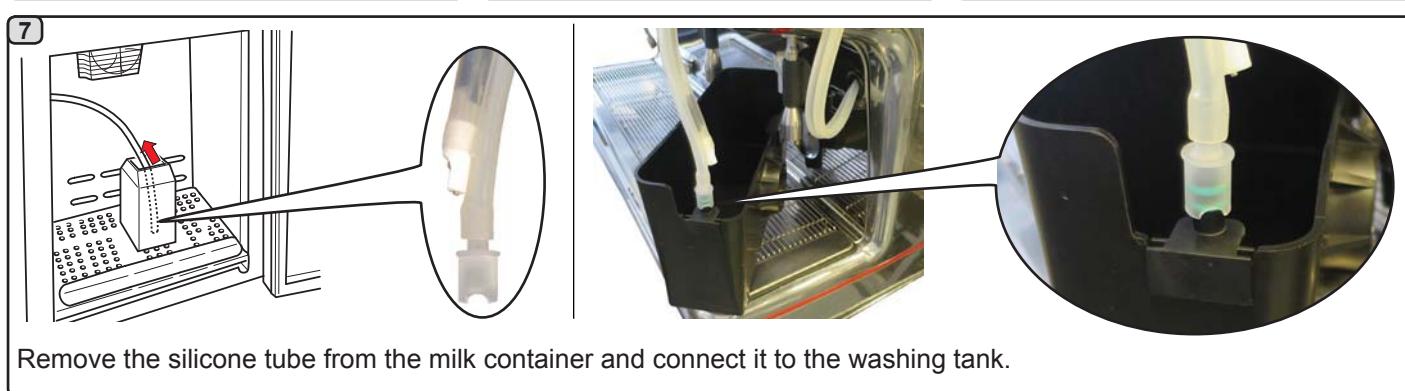
Press the **OK** icon.



Before pressing the **OK** icon, a series of preliminary operations must be performed



Pour a dose of liquid detergent into the washing tank (see product instructions).



Remove the silicone tube from the milk container and connect it to the washing tank.



Position the washing tank as shown:

**!** the highlighted circular part of the tank must line up with the pressure gauge seat.



Press the **OK** icon to start the washing cycle.



**MILK WASH:** only machines with Turbo Milk (milk holder located within the machine)

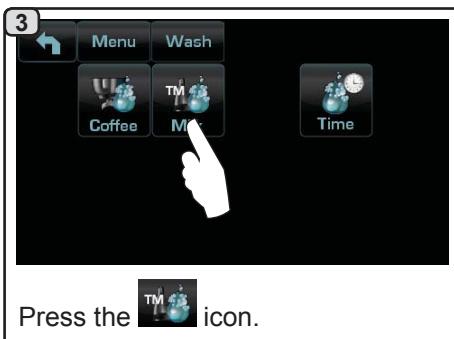
**Procedure to follow at the end of the working day or when signalled by the machine.**



Press the **SET** icon.



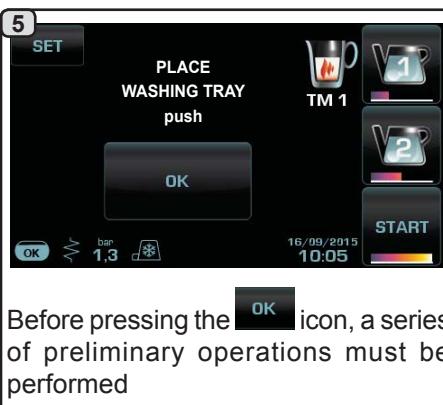
Press the **Wash** icon.



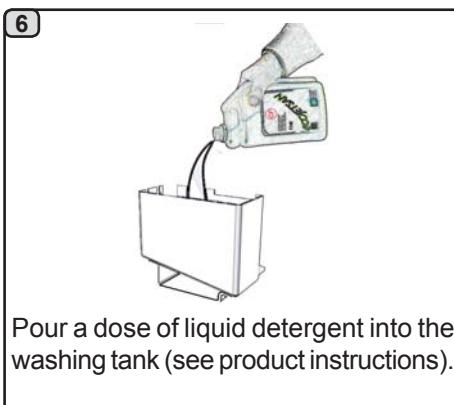
Press the **TM** icon.



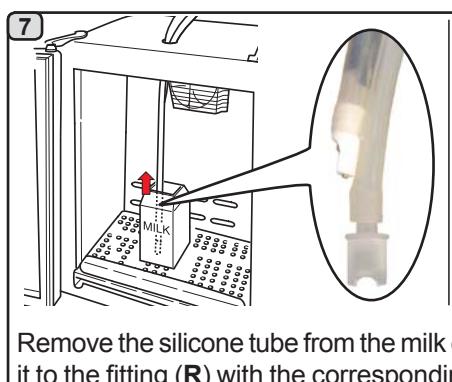
Press the **OK** icon.



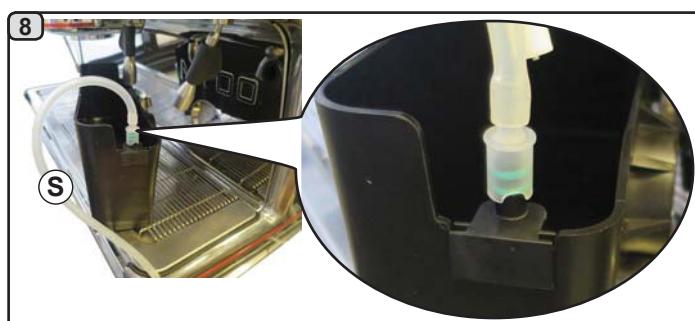
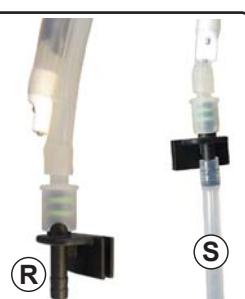
Before pressing the **OK** icon, a series of preliminary operations must be performed



Pour a dose of liquid detergent into the washing tank (see product instructions).



Remove the silicone tube from the milk container and connect it to the fitting (**R**) with the corresponding extension tube(**S**).



Connect the extension tube(**S**) to the washing tank.



Position the washing tank as shown:

the highlighted circular part of the tank must line up with the pressure gauge seat.



Press the **OK** icon to start the washing cycle.



**Milk circuit only****Preset automatic washing cycle (NSF)***only for machines with Turbo Milk*

**Function** - after each milk cycle has terminated, the timer count-down starts (max 210'). At the end, "AUTOMATIC WASHING" appears on the display, with the time remaining before the wash cycle begins.

**Activation** - activation is automatic at the end of the remaining 30" seconds. During this stand-by time:

- if selector (13) is turned, the count stops for 5"; after this interval the 30" count will start again;
- if the milk/cappuccino dispensing button is pressed, the timer count-down will start from the set up time (210').
- If the  icon is pressed, the automatic wash cycle will be performed immediately.

**Selection block** - always inactive. The wash cycle is performed even if the user does not intervene.

**Wash type** - with milk or water, completely automatic.

**Special conditions**

1) with each milk washing cycle:

In this case, the entire circuit is washed. Therefore, during the first milk dispensing procedure, the circuit is considered free of residual milk and the timer (210') countdown is not launched.

2) each time the machine is switched off while the timer countdown (210') is underway:

when the machine is switched on again, if 210' have passed, once the machine reaches its operating temperature, the preset automatic washing cycle is launched and cannot be stopped.

**Automatic wash***only for machines with Turbo Milk*

**Function** - after each milk cycle has terminated, the timer count-down starts (from 2 to 20 minutes). At the end, "AUTOMATIC WASHING" appears on the display, with the time remaining before the wash cycle begins.

**Activation** - activation is automatic at the end of the remaining 30" seconds. During this stand-by time:

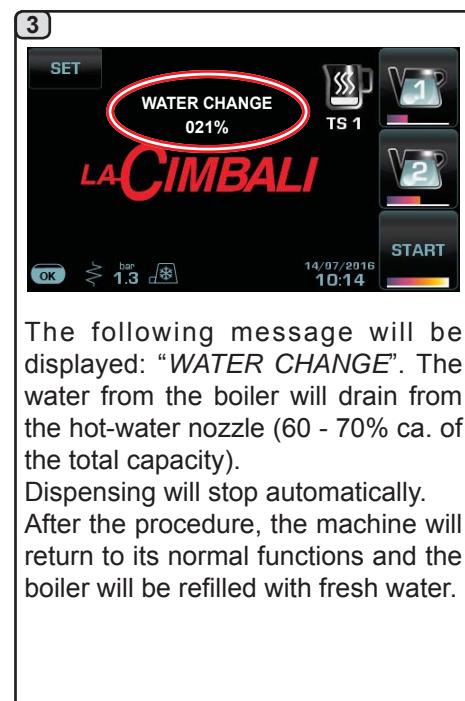
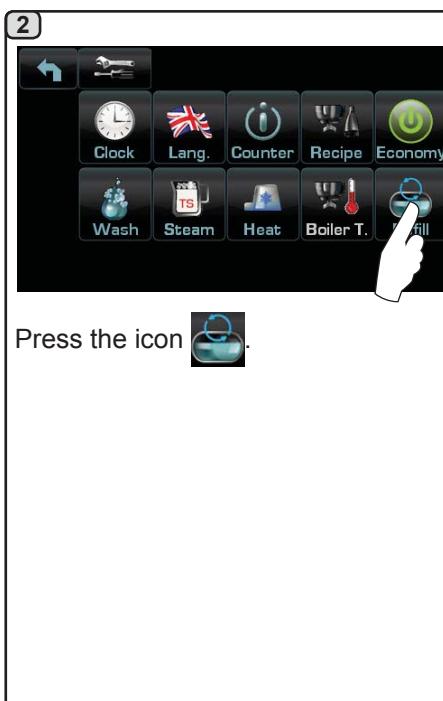
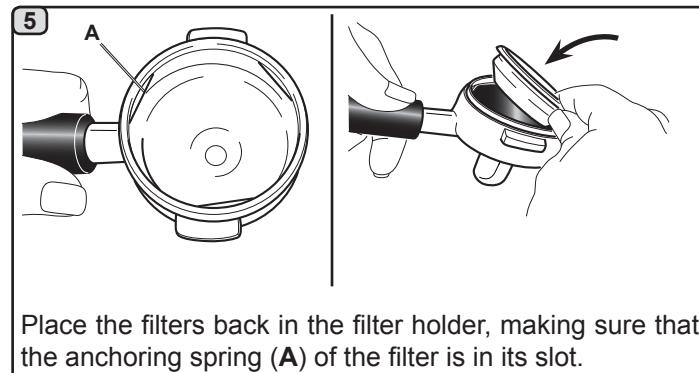
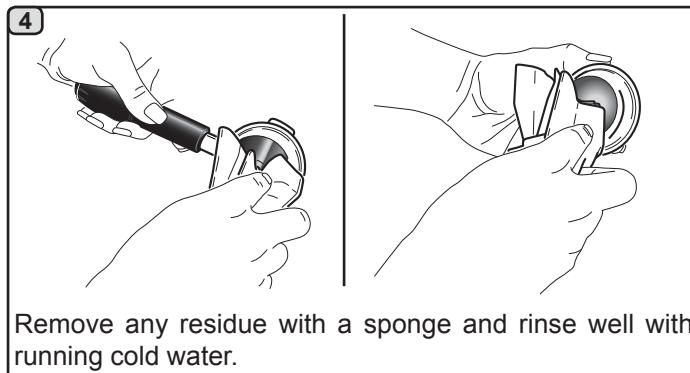
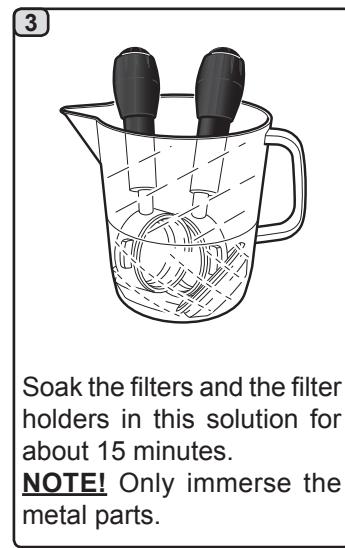
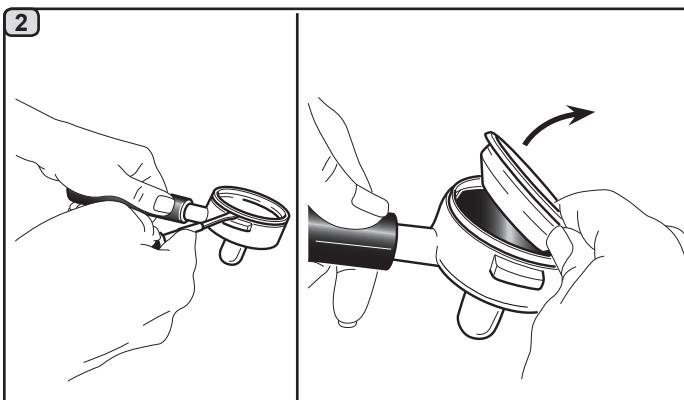
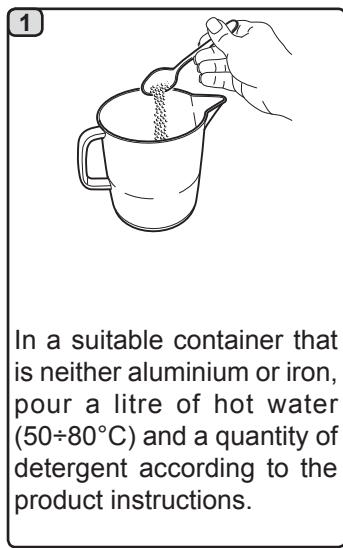
- if selector (13) is turned, the count stops for 5"; after this interval the 30" count will start again;
- if the milk/cappuccino dispensing button is pressed, the timer count-down will start from the set up time (2'÷20').
- If the  icon is pressed, the automatic wash cycle will be performed immediately.

**Selection block** - always inactive. The wash cycle is performed even if the user does not intervene.

**Wash type** - with water, completely automatic.

For more details, please consult the technical manual at the "Configuration menu - wash options" paragraph.



CHANGING THE WATER IN THE BOILER - *Procedure to carry out at least once a day*FILTER HOLDERS - *This operation must be carry out on all the filter holders at the end of each working day*

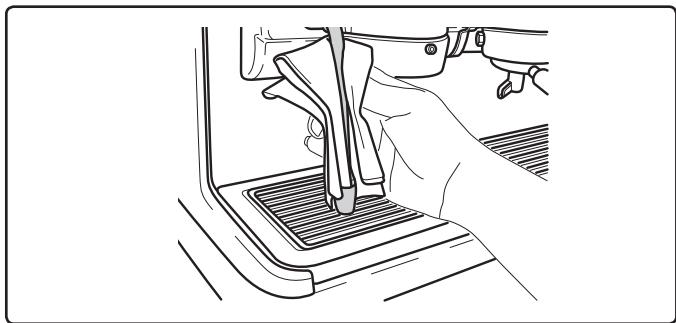
**STEAM AND HOT-WATER DISPENSING PIPES - This operation must be carried out at the end of each working day**

Using a clean sponge, wash with hot water removing any organic residue present. Rinse carefully.



**DO NOT** use abrasives products.

To clean the inside of the steam nozzles, follow these steps:  
Turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.



English

**NOTE:** the procedures described below can also be carried out when the machine is switched off.

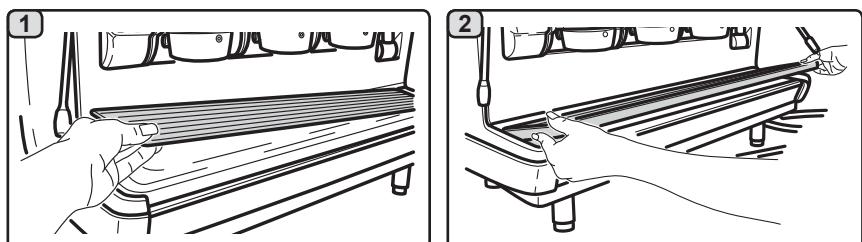
**GRILLE AND DRIP BASIN - This operation must be carried out at the end of each working day**

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

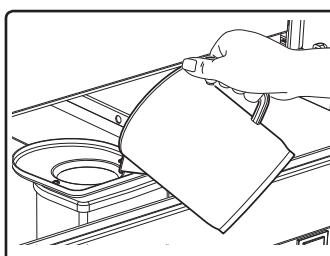
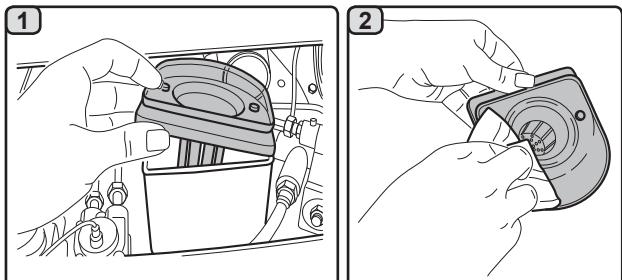


**Danger of burns**

**DO NOT** insert your hands beneath the front panel.

**DRAINING TRAY****- This operation must be carried out every 7 days**

1. After removing the basin, remove the lid of the draining tray.
2. Remove any residue with a sponge and rinse well with cold water.

**- This operation must be carried out at the end of each working day**

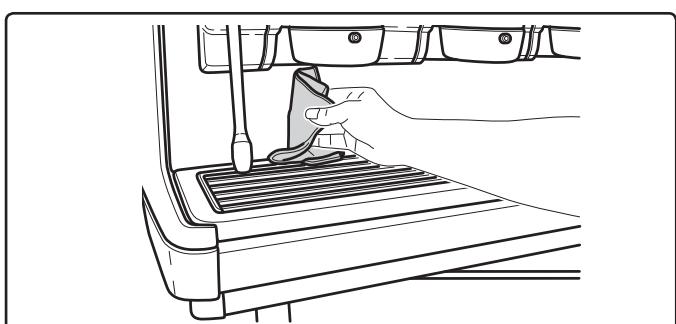
Pour about a litre of hot water into the draining tray to remove any discharge residues.

**BODYWORK - This operation must be carried out 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.

NOTE: Slight variations of colour on the surfaces must not be considered a defect but an exclusive characteristic of this product made of polished cast alloy.



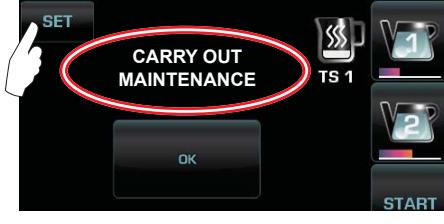
## 23. Defects - Malfunctions

### Direct action by the customer

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

PROBLEM	CAUSE	SOLUTION
The coffee machine does not work and the display ( <b>Ts</b> ) is blank.	No electricity supply.	Check the electricity supply. Check the position of the main switch (1).
Leaking from the filter holder rim (11).	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.	Filter holes blocked or filter holder (11) outlet hole dirty. Coffee ground too fine.	Clean. Use a coarser grind.
Loss of water under the machine.	Discharge well clogged up. Discharge basin 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 the taps  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.

### Messages in explicit mode

MESSAGE	POSSIBLE CAUSES: when the message is visualized	VERIFICATIONS
<b>Machine cold Please wait</b>	This message will appear on the display if any dispensing icon is pressed every time the machine is turned on until the service boiler pressure falls below the pre-set working pressure.	When the service boiler reaches the pre-set pressure, the message automatically disappears.
<b>Service needed</b>	<p>This message is displayed when the machine requires the periodic maintenance intervention. In order to eliminate temporary the message, press the icon  to access the programming menu:</p>  <p>and press the icon  to cancel out the message:</p>  <p>The message will reappears in the successive relighting of the machine with the main switch.</p>	Contact the authorized technical department. The message will be displayed until the service will be carried out. Note: the need to carry out maintenance is recorded by the machine.



<b>Softener</b>	This message is displayed when the softener resins need to be regenerated. (Follow the instructions on softener maintenance).	Once regeneration has been completed, press the icon  to access the programming menu:  and press the icon  to cancel out the message: 
<b>Change water filter</b>	This message is displayed when the machine requires the substitution of the water filter. In order to eliminate temporary the message, press the icon  to access the programming menu:  and press the icon  to cancel out the message: 	Contact an authorised technician. The message will be displayed until the filter has been replaced. Note: the need to replace the filter is recorded by the machine.
<b>Machine in stand-by</b>	This message is displayed when the machine switch ON/OFF has been programmed. The message indicates that the machine is switch-off and is in stand-by status.	Refer to the "Service time menu" chapter to see how to program the switch ON/OFF of the machine. Push any dispensing button to turn it on.
<b>Energy saving mode</b>	This message is displayed when the machine is in ECONOMY mode.	Press any dispensing button to exit the ECONOMY mode and return to the machine work phase.
<b>Messages about washings</b>		Please consult this manual at the "Cleaning and maintenance".

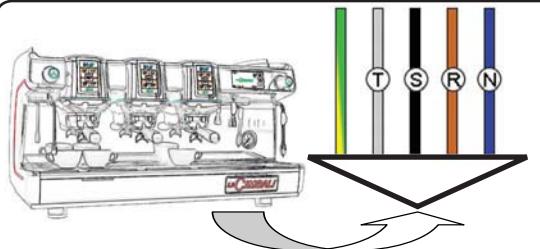


**Immagini - Illustrations - Illustrations - Abbildungen - Imágenes - Imagens**

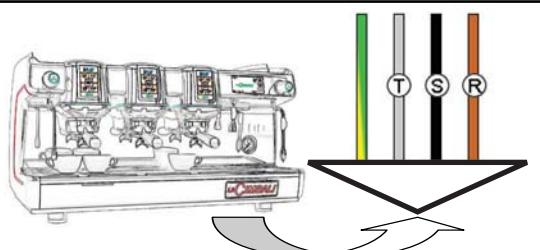
- vedere capitoli *Prescrizioni di installazione*
- see *Installation Rules* chapters
- voir chapitres *Consignes d'installation*
- siehe Kapitel *Anschluß*
- véase los capítulos *Instrucciones para la instalación*
- vide capítulos *Prescrições de instalação*



**Fig. Abb.1**



**Fig. Abb.2**



**Fig. Abb.3**

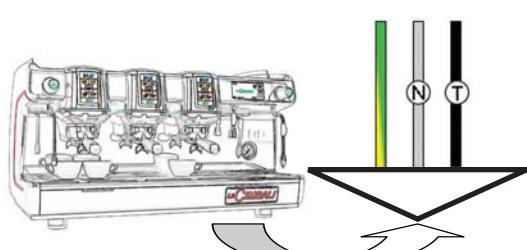
**Colore cavi - Wire colours - Couleur des câbles  
Farbe der Drähte - Color cables - Cor cabos**

Collegamento trifase - Three-phase connection

Raccordement triphasé - Dreiphasen-Anschluss

Conexión trifásica - Ligação trifásica

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



**Fig. 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

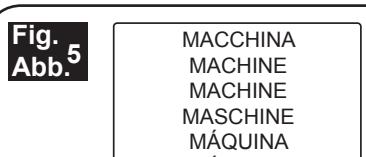
Conexión monofásica - Ligação mono-fásica

- |          |  |
|----------|--|
| <b>N</b> | Bianco - White - Blanc<br>Weiß - Blanco - Branco |
| <b>T</b> | Nero - Black - Noir<br>Schwarz - Negro - Preto   |

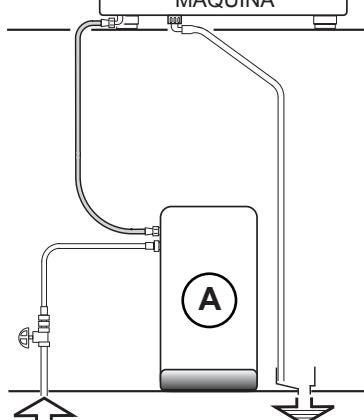
**1**

- |          |   |
|----------|---|
| <b>N</b> | Azzurro - Blue - Bleu<br>Blau - Azul - Azul         |
| <b>T</b> | Marrone - Brown - Brun<br>Braun - Marrón - Castanho |

**2**



**Fig. Abb.5**



**Fig. Abb.7**

- 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

**Installare un rubinetto  
alimentazione acqua**

Ø 3/8 GAS - GAZ  
GÁS



**Fig. Abb.6**

**Install a water feeding tap**

**installer un robinet d'eau**

**Wasserversorgungshahn  
erforderlich**

**Instalar un grifo  
alimentación agua**

**Instalar um Torneira  
alimentação água**

PRESSIONE MAX. RETE

WATER MAINS MAX. PRESSURE

PRESSION MAX. EAU DE VILLE

MAX. DRUCK DER  
WASSERLEITUNG

PRESIÓN MAX. 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)

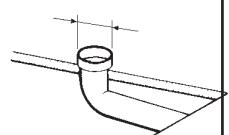
(bei höheren Druckwerten  
Druckreduzierer erforderlich)

(para presiones más altas instalar  
un reductor de presión)

(para pressões mais elevadas  
instalar um redutor de pressão)

SCARICO A  
PAVIMENTO  
DRAIN  
DRAIN  
BODENABFLUSS  
DESCARGA  
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.

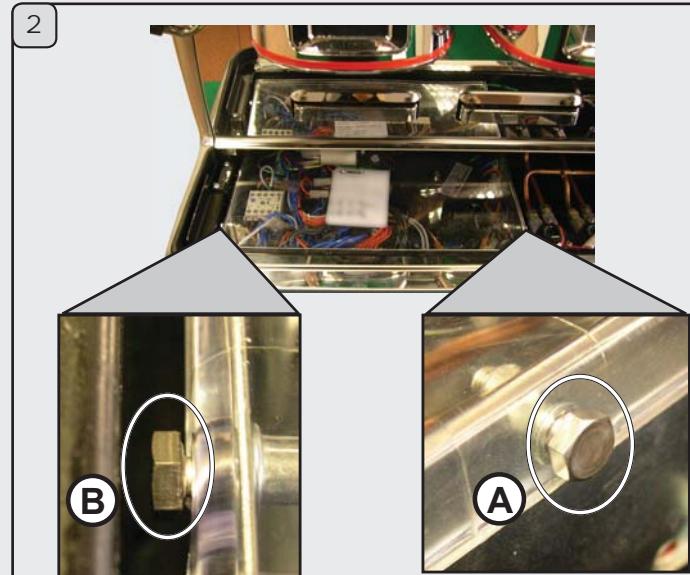
Diese Kapitel des Handbuchs sind für qualifizierte und autorisierte Fachtechniker bestimmt.

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

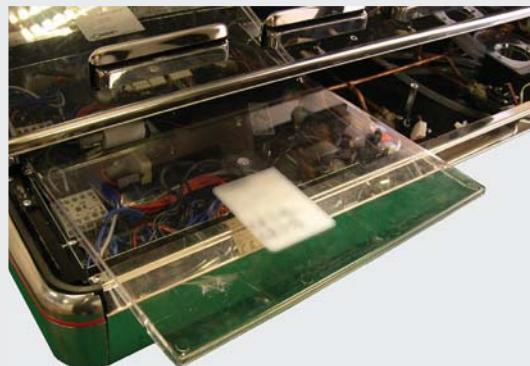
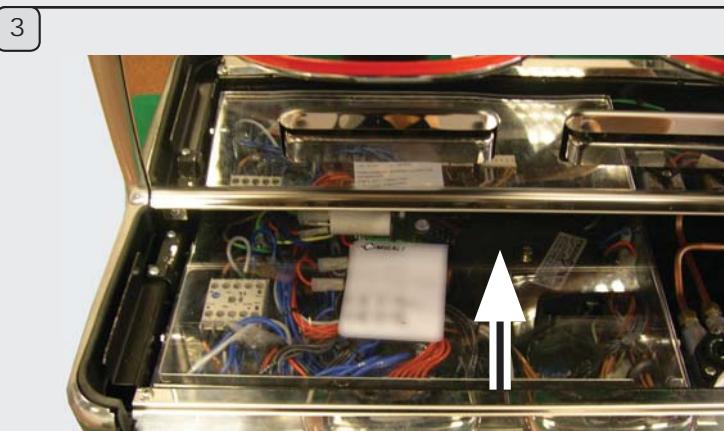
Estes capítulos do manual devem ser utilizados pelo pessoal técnico qualificado e autorizado.



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 desserrer 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.

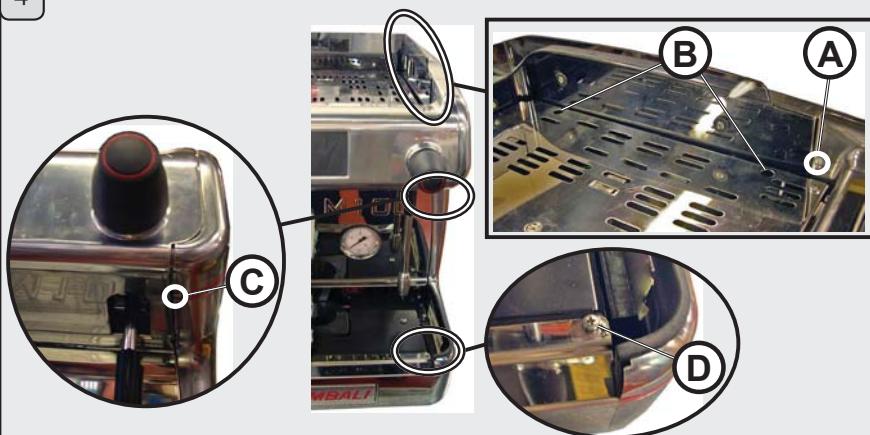
Die Abdeckung des Netzteilgehäuses zur Maschine hin schieben, anheben und abnehmen.

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.

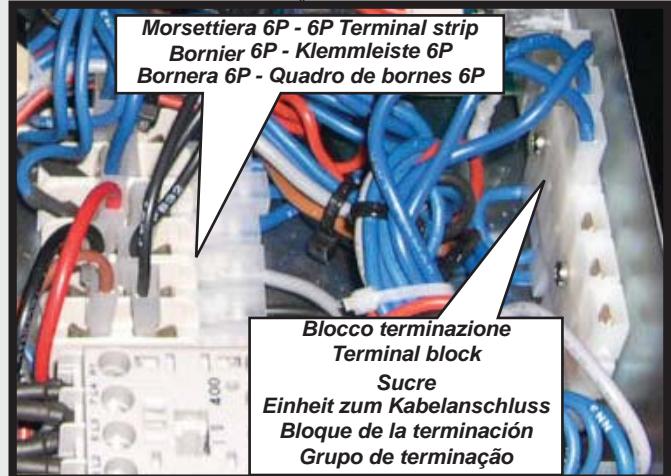
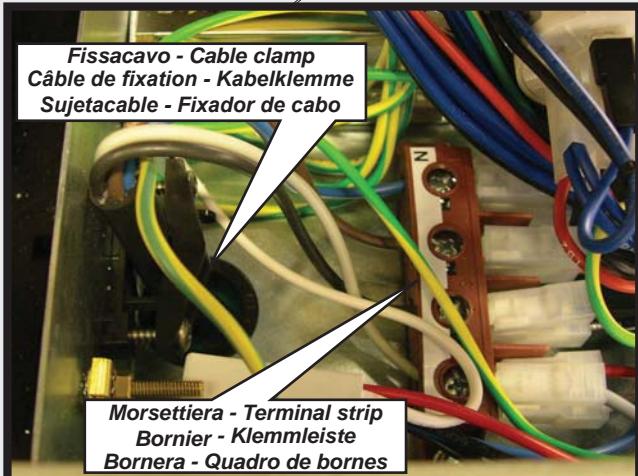
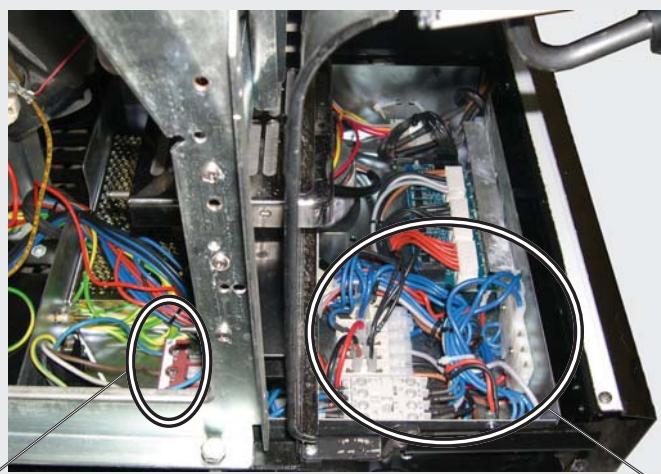


4



- Rimuovere la fiancata destra della macchina svitando la vite di fissaggio (A) e allentando le viti (B), (C) e (D).
- Remove the right side of the machine after unscrewing the fastening screws (A) and loosening the screws (B), (C) and (D).
- Retirer le côté droit de la machine en dévissant les vis de fixation (A) et en relâchant les vis (B), (C) et (D).
- Befestigungsschraube (A) lösen und die Schrauben (B), (C) und (D) lockern, dann das rechte Seitenteil des Geräts abnehmen.
- Quite el panel lateral derecho de la máquina destornillando el tornillo de fijación (A) y aflojando los tornillos (B), (C) y (D).
- Remover o lado direito da máquina, desapertando os parafusos de fixação (A) e afrouxando os parafusos (B), (C) e (D).

5



Tramite un cacciavite a croce rimuovere i fili dalla morsettiera; quindi allentare le viti del fissacavo e rimuovere il cavo di alimentazione elettrica. Attenersi alle indicazioni delle pagine seguenti a seconda della tipologia di collegamento.

Use a Philips driver to remove the cables from the terminal strip. Loosen the cable clamp screws and remove the electric power supply cable. Follow the instructions on the next pages according to type of connection.

Retirer les fils du bornier, à l'aide d'un tournevis cruciforme; puis desserrer les vis du serre-fils et retirer le câble d'alimentation électrique. Respecter les indications des pages suivantes, conformément au type de raccordement.

Mit einem Kreuzschraubendreher die Drähte von der Klemmleiste abziehen; die Schrauben zur Kabelbefestigung lockern und das Netzkabel abziehen. Halten Sie sich je nach Art des Anschlusses an die auf den nächsten Seiten aufgeführten Angaben.

Mediante un destornillador de estrella desmontar los cables de la bornera; luego aflojar los tornillos del sujetacables y quitar el cable de alimentación eléctrica. Respetar las indicaciones de las siguientes páginas según la tipología de conexión.

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. Depois, remover o cabo de alimentação eléctrica. 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 !** Remplacer le câble d'alimentation en cas de branchements triphasés sans neutre ou de branchements monophasés.

**ACHTUNG:** Bei einem Dreiphasen-Anschluss ohne Nullleiter oder bei einphasigem Anschluss muss das Netzkabel ausgetauscht werden.

**¡ATENCIÓN!** En el caso de conexiones trifásicas sin neutro o monofásicas, 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 Kabelquerschnitt:

Secciones nominales de los cables que hay que utilizar:

Secções nominais dos cabos a utilizar:

380-415V3N

min. H05RN-F o H07RN-F - 5 x 1,5mm<sup>2</sup>

220-240V3

min. H05RN-F o H07RN-F - 4 x 2,5mm<sup>2</sup>

220-240V (2-3gr.) min. H05RN-F o H07RN-F - 3 x 4mm<sup>2</sup>

220-240V (4gr.)

min. H05RN-F o H07RN-F - 3 x 6mm<sup>2</sup>

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

Collegamento trifase - Three-phase connection

Raccordement triphasé - Dreiphasen-Anschluss

Conexión trifásica - Ligação trifásica

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

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

**R** Marrone - Brown - Brun - Braun - Marrón - Castanho

**N** Azzurro - Blue - Bleu - Blau

Collegamento monofase - Single phase connection

Raccordement monophasé - Einphasiger Anschluss

Conexión monofásica - Ligação monofásica

**N** Bianco - White

Blanc - Weiß

Blanco - Branco

**T** Nero - Black

Noir - Schwarz

Negro - Preto

**N** Azzurro - Blue

Bleu - Blau

Azul - Azul

**T** Marrone - Brown

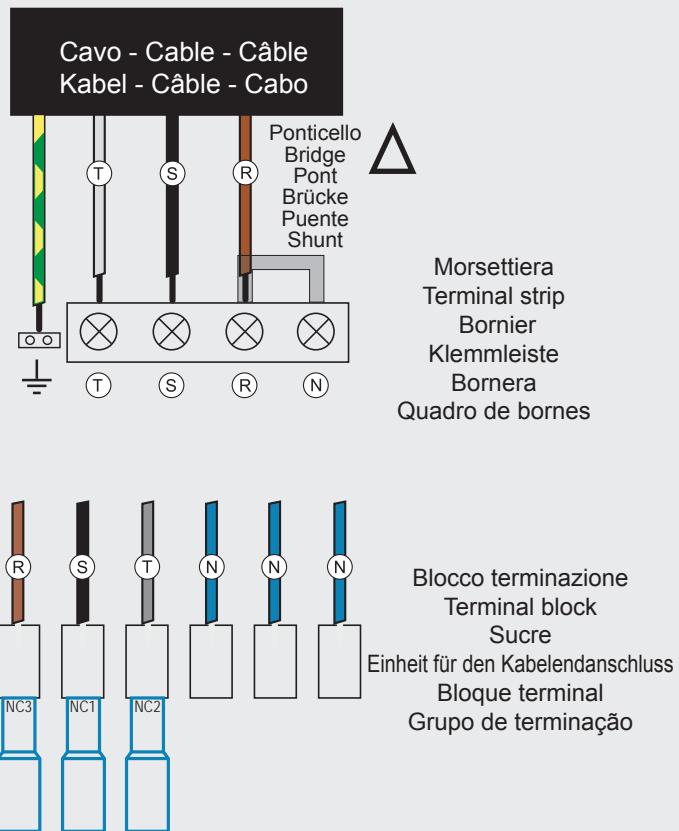
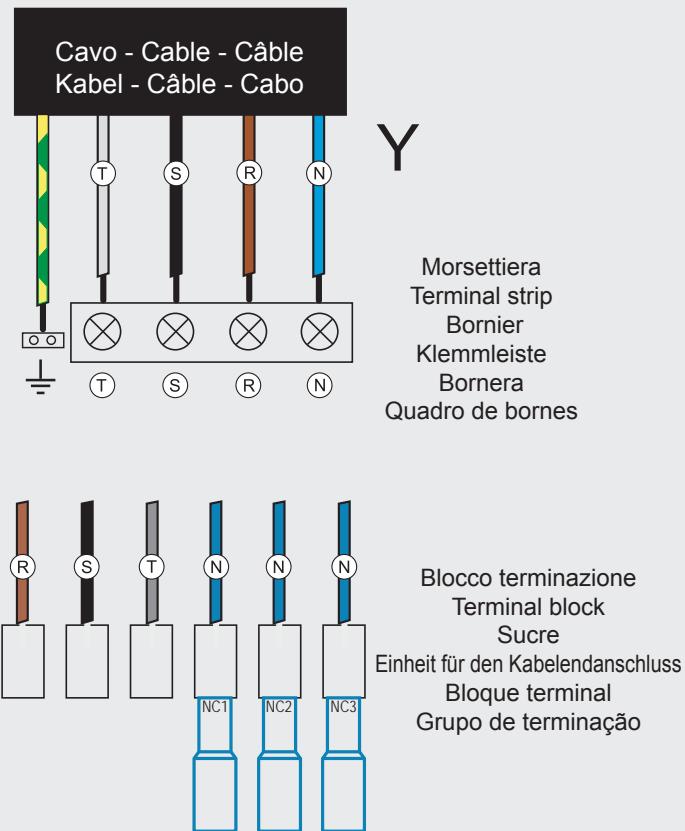
Brun - Braun

Marrón - Castanho



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

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

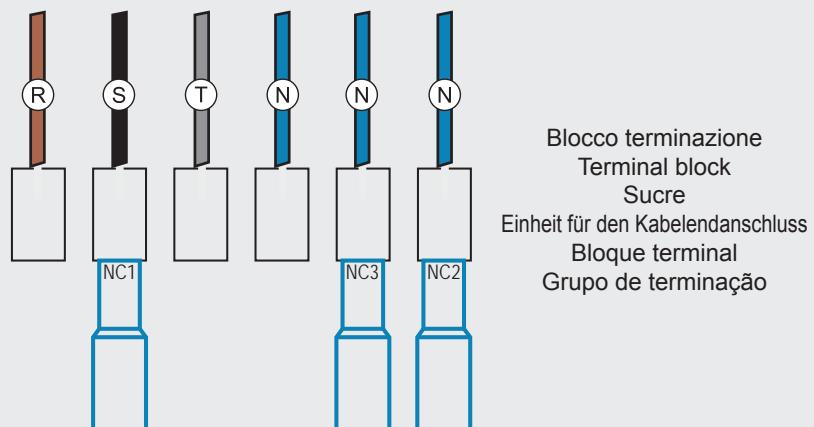
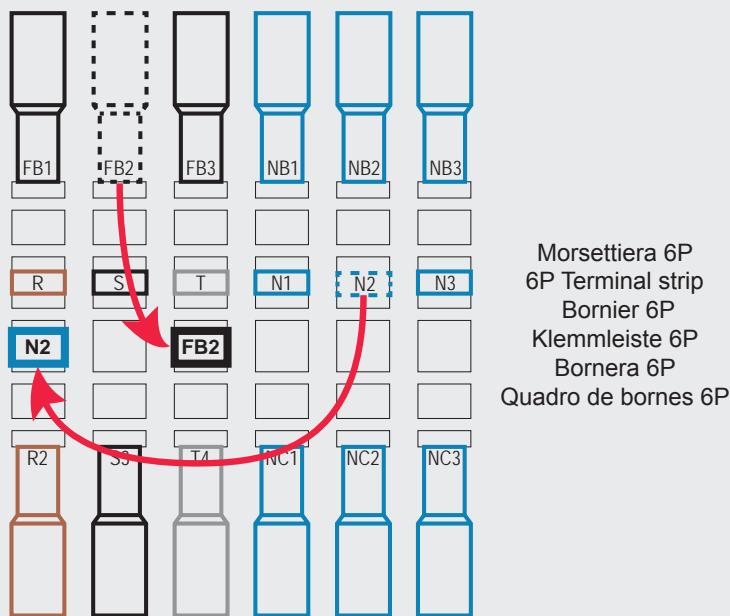
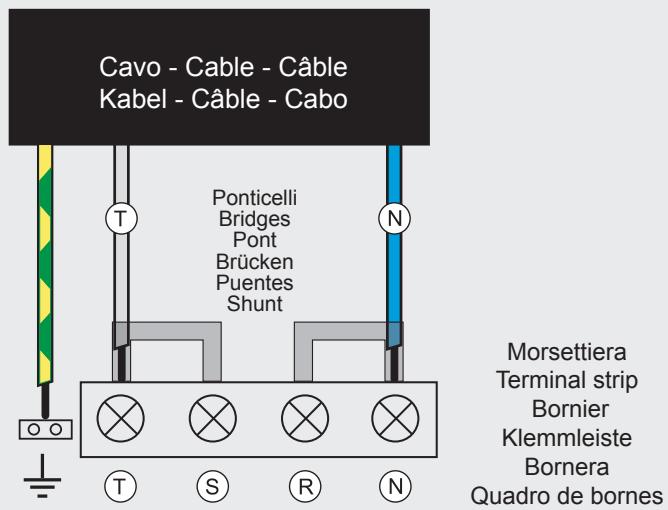


# M100 GT

Collegamento monofase - Single-phase connection - Raccordement monophasé

# M100 HD

Einphasiger Anschluss - Conexión monofásica - Ligação mono-fásica



# M100 DT

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

Collegamento monofase con potenza totale

Single-phase connection with full power

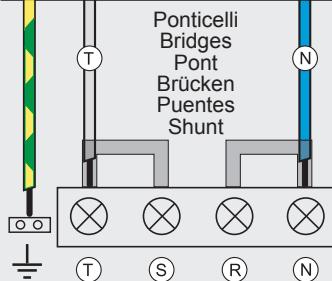
Raccordement monophasé à pleine puissance

Einphasiger Anschluss mit Gesamtleistung

Conexión monofásica con plena potencia

Ligação monofásica com potência total

Cavo - Cable - Câble  
Kabel - Câble - Cabo



Ponticelli  
Bridges  
Pont  
Brücken  
Puentes  
Shunt  
  
Morsettiera  
Terminal strip  
Bornier  
Klemmleiste  
Bornera  
Quadro de bornes

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)

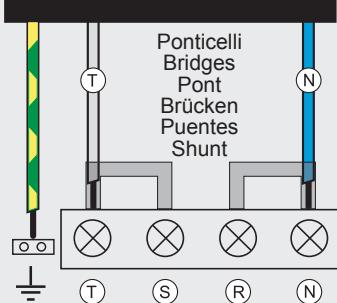
(UNIQUEMENT dans les versions 2 groupes)

(NUR Ausführungen mit 2 Abgabeeinheiten)

(SÓLO versiones 2 grupos)

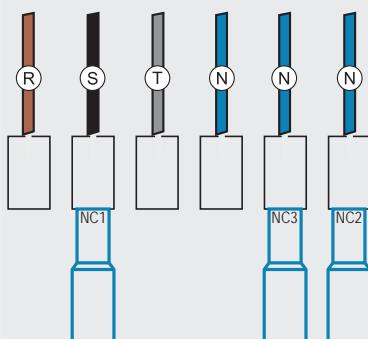
(SÓ versões de 2 grupos)

Cavo - Cable - Câble  
Kabel - Câble - Cabo

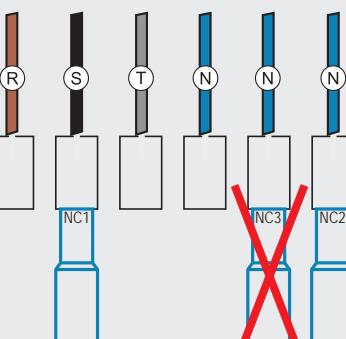


Ponticelli  
Bridges  
Pont  
Brücken  
Puentes  
Shunt

Morsettiera  
Terminal strip  
Bornier  
Klemmleiste  
Bornera  
Quadro de bornes



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



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

High P = 4,2 - 5 kW  
Low P = 3 - 3,5 kW

**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.

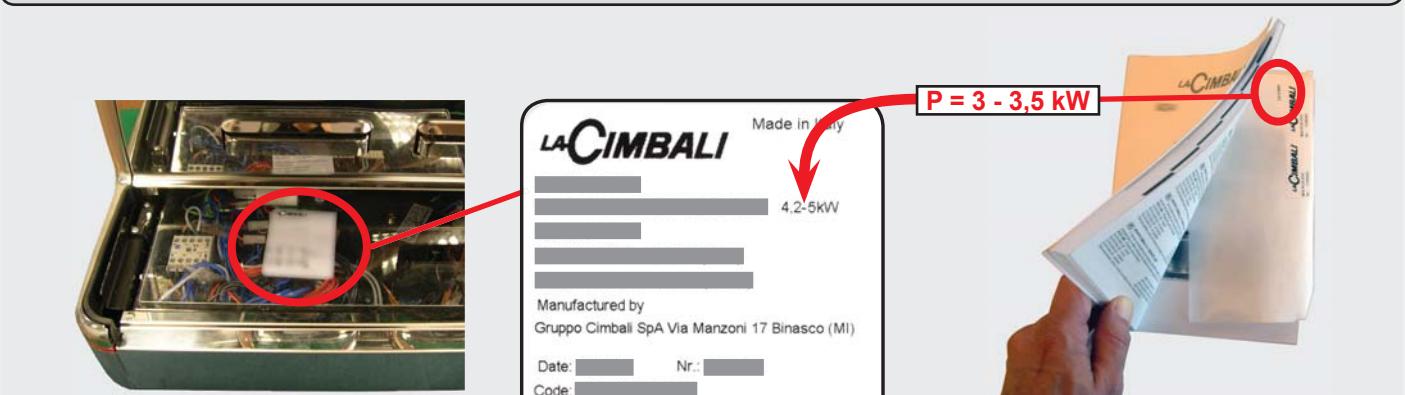
**UNIQUEMENT POUR RACCORDEMENT MONOPHASÉ À PUISSANTÉ RÉDUITE:** Appliquer l'étiquette adhésive (prévue à cet effet) avec la nouvelle valeur de puissance à la place de la valeur citée sur la plaque signalétique de la machine.



**NUR BEI EINPHASIGEM ANSCHLUSS MIT REDUZIERTER LEISTUNG:** Das (mitgelieferte) Klebeetikett mit der Angabe der neuen Leistung über den Leistungswert auf dem Typenschild der Maschine kleben.

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

**SÓ PARA LIGAÇÃO 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.



**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 Alimentacion 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.

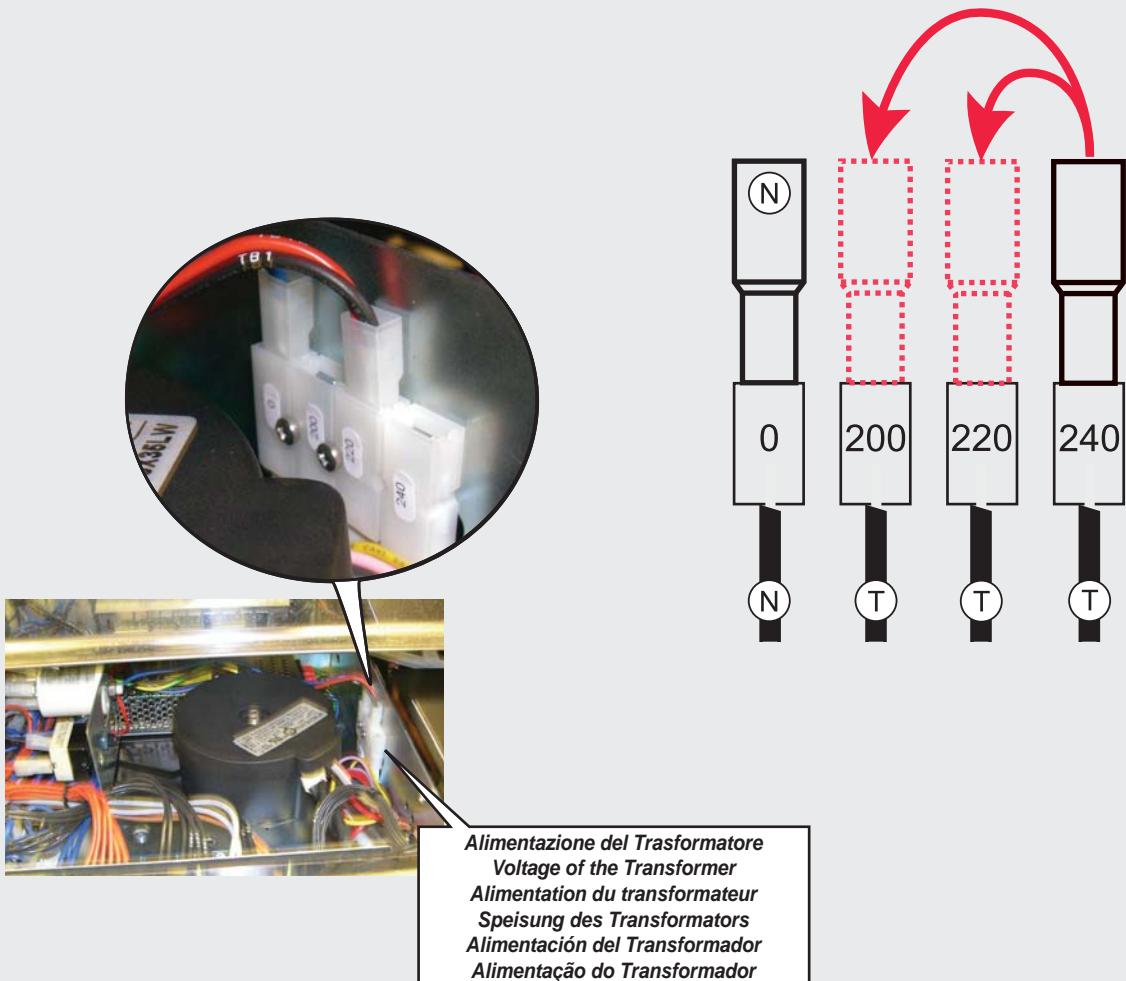
The machine is factory-made for the voltage 240V. If the voltage is different (obviously in the range of the same voltage category, that is V. 200 - 220 - 240), the connections of the phase wire must be changed as shown in the figure.

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 Spannungskategorie: 200 - 220 - 240 V.) müssen die Anschlüsse der Phasenleiter wie in der Abbildung dargestellt geändert werden.

La máquina ya está predisposta 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.



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**SERVICE LINE****[IT] II GRUPPO CIMBALI e il "SERVICE LINE"**

Il servizio assistenza della società GRUPPO CIMBALI, 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) 610-004-149 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) 610-004-216 pastiglie  | per i gruppi nelle macchine superautomatiche.   |

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

**[EN] GRUPPO CIMBALI and the "SERVICE LINE"**

The GRUPPO CIMBALI Company's client service, the aim of which is to assure top coffee-machine performance for its clients at all times, also offers 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 | 610-004-149; |
| B) For dispensers, filter-holders, coffee cups | in powder form | 610-004-250; |
| C) For dispensers, filter-holders, coffee cups | in sachets     | 610-004-244; |
| D) For superautomatic-machine dispensers       | in tablet form | 610-004-216. |

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

**[FR] GRUPPO CIMBALI et la «SERVICE LINE»**

Dans le but d'aider ses clients à choisir le bon produit en vue d'une meilleure utilisation de leur machine à café, Le service d'assistance de GRUPPO CIMBALI propose la gamme suivante :

**ECO LINE - Produits de nettoyage**

- |                          |   |
|--------------------------|---|
| A) 610-004-149 liquide   | pour les mousseurs à lait;                              |
| B) 610-004-250 en poudre | pour les groupes, les porte-filtres, les tasses à café; |
| C) 610-004-244 sachets   | pour les groupes, les porte-filtres, les tasses à café; |
| D) 610-004-216 pastilles | pour les groupes des machines tout-auto.                |

Pour commander, communiquer le numéro de code au concessionnaire.

**[DE] GRUPPO CIMBALI und die "SERVICE LINE"**

Mit der Absicht, dem Kunden bei der Produktwahl für den bestmöglichen Gebrauch der Kaffeemaschine zur Seite zu stehen, weist der Kundendienst der GRUPPO CIMBALI auf folgende Produktlinie hin:

**ECO LINE - Produkte für die Reinigung**

- |                                |  |
|--------------------------------|--|
| A) 610-004-149 Flüssigprodukte | für die Cappuccino-Bereiter;                             |
| B) 610-004-250 in Pulverform   | für die Einheiten, Filterhalter und Kaffeetassen;        |
| C) 610-004-244 Tüten           | für die Einheiten, Filterhalter und Kaffeetassen;        |
| D) 610-004-216 Tabletten       | für die Kaffeeeinheiten der vollautomatischen Maschinen. |

Für eine Bestellung bitte beim Händler die Katalog-Nr. angeben.

**[ES] GRUPPO CIMBALI 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 CIMBALI les muestra la línea:

**ECO LINE - Productos para la limpieza**

- |                             |   |
|-----------------------------|---|
| A) 610-004-149 líquido      | para los capuchinadores;                                |
| B) 610-004-250 en polvo     | para los equipos, los porta-filtros, las tazas de café; |
| C) 610-004-244 en sobres    | para los equipos, los porta-filtros, las tazas de café; |
| D) 610-004-216 en pastillas | para los equipos de las máquinas superautomáticas.      |

Para efectuar un pedido, envíe el número de código a su Concesionario.

**[PT] GRUPPO CIMBALI e o "SERVICE LINE"**

O Serviço de Assistência de empresa GRUPPO CIMBALI, com a finalidade de aconselhar os Clientes na escolha dos produtos para a melhor utilização da máquina de café, apresenta a linha:

**ECO LINE - Produtos para a limpeza**

- |                          |   |
|--------------------------|---|
| A) 610-004-149 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) 610-004-216 pastilhas | para os grupos das máquinas superautomáticas.           |

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



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