

**Macchina per caffè**  
**Coffee machine**  
**Machine à café**  
**Kaffeemaschine**  
**Máquina para café**  
**Máquina de café**  
**咖啡机**  
**ماكينة القهوة**

USO E INSTALLAZIONE  
USE AND INSTALLATION  
UTILISATION ET INSTALLATION  
GEBRAUCH UND INSTALLATION  
USO E INSTALACIÓN  
USO E INSTALAÇÃO  
使用与安装  
الاستخدام والتركيب



## Dichiarazione di conformità CE

Con la presente il **GRUPPO CIMBALI S.P.A.** dichiara sotto la propria responsabilità che:

## EC Declaration of conformity

**GRUPPO CIMBALI S.P.A.**, hereby declares, under its own responsibility, that:

## Déclaration de conformité CE

Par la présente, **GRUPPO CIMBALI S.P.A.** déclare sous sa propre responsabilité que:

## EG-Konformitätserklärung

Die **GRUPPO CIMBALI S.P.A.** erklärt hiermit eigenverantwortlich, dass das:

## Declaración de conformidad CE

Con la presente el **GRUPPO CIMBALI S.P.A.** declara bajo su propia responsabilidad que:

## Declaração de conformidade

Com a presente o **GRUPPO CIMBALI S.P.A.** declara, sob a própria responsabilidade, que:

- Apparecchio - Appliance - Appareil - Gerät - Aparato - Aparelho
- Marca - Brand - Marque - Marke - Marca - Tipo
- Fabbricante - Manufacturer - Fabricant  
Hersteller - Fabricante - Fabricante
- Tipo di macchina - Type of machine - Type de machine  
Maschinentyp - Tipo de la máquina - Tipo de la máquina
- N° della macchina - Serial number - N° de la machine  
Maschinen-Nummer - N° de la máquina - No de la máquina



- vedere targa dati
- refer to machine data plate
- plaque signalétique de la machine
- siehe Angaben auf dem Typenschild
- ver la placa de la características
- ver a placa das características

è conforme alle seguenti direttive:

is in compliance with the following directives:

est conforme aux normes suivantes:

entspricht den folgenden Gesetzesbestimmungen:

es conforme a las siguientes directivas:

está conforme às seguintes directrizes:

- 2006/42/EC** Direttiva macchine - EC Machinery Directive - Directive Machines  
EG-Maschinenrichtlinie - Directiva de la maquinaria CE - Directiva sobre as máquinas CE
- 2006/95/EC** Direttiva bassa tensione - EC Low Voltage Directive - Directive Basse tension  
EG-Niederspannungsrichtlinie - Directiva de la maquinaria CE - Directiva sobre a baixa tensão CE
- 97/23/EC** Direttiva attrezzature a pressione (PED) (Vedere art. 1, § 3.6. - Vedere tabella nelle pagine successive)  
Pressure Equipment Directive (PED) (See art. 1, § 3.6. - See chart on the following pages)  
Directive Équipements sous pression (DESP) (Voir art. 1, § 3.6 et le tableau à les pages suivantes)  
Richtlinie über Druckgeräte (PED) (Siehe Art. 1, § 3.6. - Siehe Tabelle auf den nächsten Seiten)  
Directiva equipos a presión (PED) (Véase art. 1, § 3.6. - Véase cuadro en las páginas siguientes)  
Directiva equipamentos sob pressão (PED) (Veja art. 1, § 3.6. - Veja quadro nas páginas seguintes)
- 2004/108/EC** EMC - EC Electromagnetic Compatibility directive - Directive Compatibilité électromagnétique  
EG-Richtlinie über die elektromagnetische Verträglichkeit - Directiva de la maquinaria CE  
Directiva sobre a compatibilidade el. magn. CE
- 2011/65/UE** Direttiva RoHS2 - RoHS2 directive - Directive RoHS2 - RoHS2-Richtlinie - Directiva RoHS2 - Directiva RoHS2

e successive modifiche ed integrazioni.

and later modifications and integrations.

ainsi que les modifications et intégrations ultérieures.

sowie den nachfolgenden Änderungen und Ergänzungen.

y siguientes modificaciones e integraciones.

e alterações e integrações subsequentes.

La presente dichiarazione perde la sua validità nel caso in cui l'apparecchio venga modificato senza espressa autorizzazione del costruttore oppure se installato o utilizzato in modo non conforme a quanto indicato nel manuale d'uso e nelle istruzioni. Il fascicolo tecnico è archiviato da "R&D Manager" presso la sede legale.

This declaration is null and void if the machine is modified without the express authorization of the manufacturer or if improperly installed and used in a way that does not comply with indications in the users' manual and the instructions.

The technical booklet is archived by the "R&D Manager" at the company's legal headquarters.

La présente déclaration sera considérée comme nulle et non avenue si l'appareil est modifié sans l'autorisation du fabricant ou si l'appareil est installé ou utilisé de façon non conforme à ce qui est indiqué dans le manuel d'utilisation et d'installation. Le livret technique est archivé par « R&D Manager » auprès du siège juridique.

Die vorliegende Konformitätserklärung verliert ihre Gültigkeit, falls das Gerät ohne ausdrückliche Genehmigung des Herstellers modifiziert werden sollte oder falls es nicht gemäß den im Bedienungs- und Wartungshandbuch aufgeführten Anleitungen installiert oder benutzt werden sollte.

Die technischen Unterlagen wurden vom "R&D Manager" am Geschäftssitz archiviert.

La presente declaración pierde su validez en el caso de que el aparato sea modificado sin expresa autorización del constructor, o bien si ha sido instalado o utilizado de forma no conforme a lo indicado en el manual de uso y en las instrucciones. El fascículo técnico está archivado por "R&D Manager" en la sede legal.

A presente declaração deixa de ter validade no caso em que o aparelho seja modificado sem autorização do construtor ou se instalado ou utilizado de maneira não conforme ao indicado no manual de uso e nas instruções.

O manual técnico foi arquivado pela "R&D Manager" junto da sede legal.

Sede legale - Legal headquarters - Siège social

Geschäftssitz - Domicilio social - Sede legal:

Via A. Manzoni 17, Binasco (Mi), ITALY

Data - Date - Date

Datum - Fecha - Data 10.04.2014

.....  
R&D Manager

.....  
Operations Manager

**Dichiarazione per i materiali in contatto con alimenti nei prodotti del GRUPPO CIMBALI**

Con la presente il GRUPPO CIMBALI S.P.A. dichiara che i materiali impiegati nei suoi prodotti sono conformi a quanto richiesto da Reg. CE n°1935/2004.

**Declaration for materials in contact with food used in GRUPPO CIMBALI products**

We, GRUPPO CIMBALI S.P.A. hereby declare that the materials used in our products in contact with food are in compliance with law CE n°1935/2004.

**Déclaration pour les matériaux en contact avec des aliments utilisés dans les produits GRUPPO CIMBALI**

Par la présente, nous GRUPPO CIMBALI S.P.A., déclarons que tous les matériaux utilisés dans nos produits sont aptés au contact avec des aliments conformément à ce qui est requis dans la directive CE n°1935/2004.

**Bescheinigung hinsichtlich der Eignung für Lebensmittel der in den GRUPPO CIMBALI-Produkten eingesetzten Materialien**

Hiermit bescheinigt die Fa. GRUPPO CIMBALI S.P.A., dass alle zur Herstellung unserer Produkte eingesetzten Materialien der Vorschriften lt. Norm CE n°1935/2004 entsprechen.

**Declaración para los materiales usados en los productos GRUPPO CIMBALI en contacto con alimentos**

Con la presente GRUPPO CIMBALI S.P.A. declara que todos los materiales usados en su productos son idóneos para el contacto con alimentos, en conformidad con todo lo requerido por la directiva CE n°1935/2004.

**Declaração para os materiais em contacto com os alimentos utilizados nos produtos GRUPPO CIMBALI**

Com a presente, o GRUPPO CIMBALI S.P.A., declara que todos os materiais utilizados nos seus produtos são aptos ao contacto com alimentos, de acordo com o exigido pela directriz CE n°1935/2004.

**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 traduções originais

中文

原版说明译文

عربي

ترجمة التعليمات الرئيسية

Italiano

English

Français

Deutsch

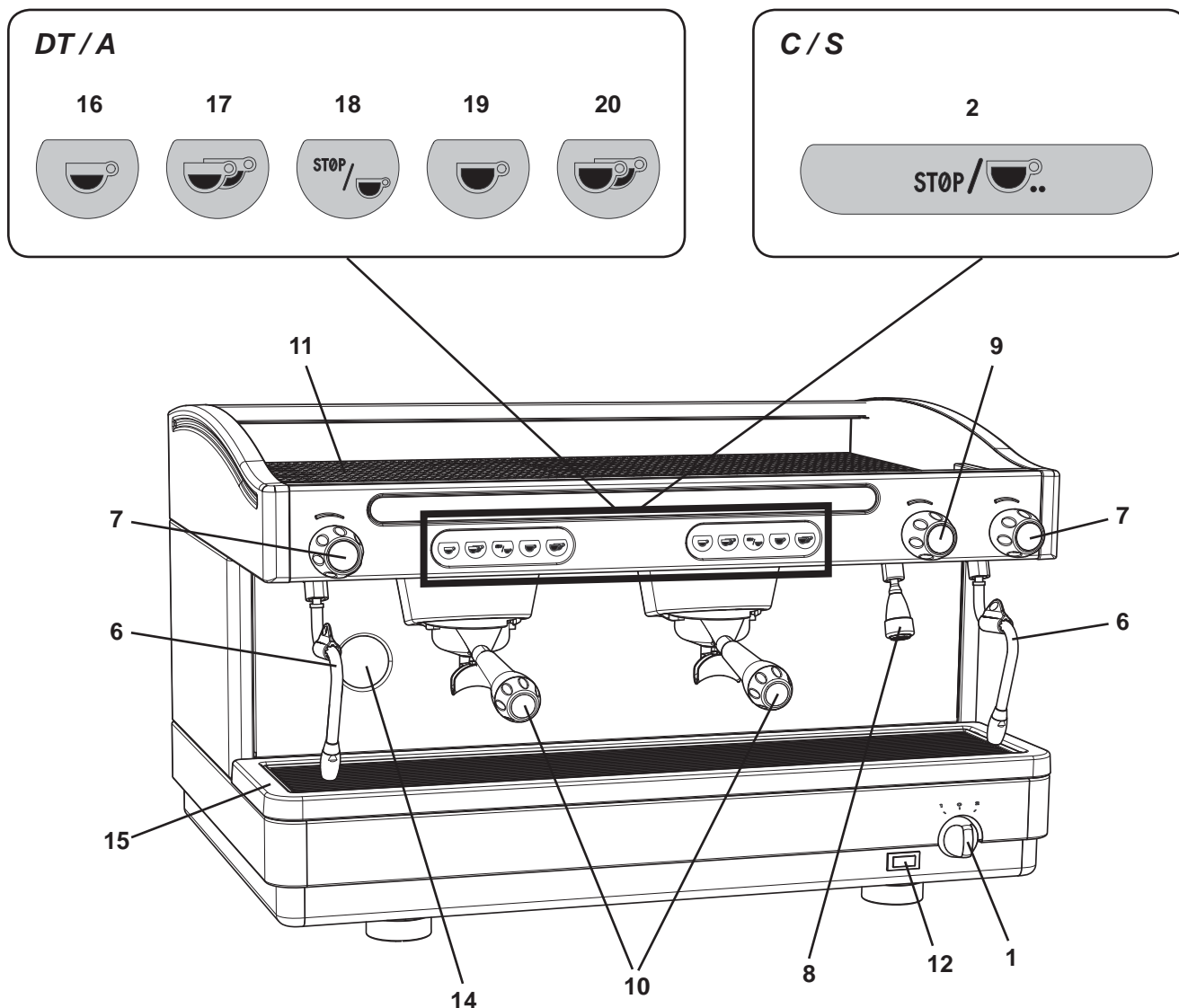
Español

Português

中文

عربي

## DT/A - C/S



### IT LEGENDA

- 1 Interruttore generale
- 2 Pulsantiera / Interruttore erogazione caffè
- 6 Lancia vapore orientabile
- 7 Manopola regolazione vapore
- 8 Lancia acqua calda
- 9 Manopola erogazione acqua calda
- 10 Portafiltro
- 11 Piano appoggiatazze
- 12 Spia luminosa macchina accesa (verde)
- 14 Manometro caldaia
- 15 Bacinella
- 16 Pulsante erogazione 1 caffè corto
- 17 Pulsante erogazione 2 caffè corti
- 18 Pulsante erogazione continua / STOP / Prog
- 19 Pulsante erogazione 1 caffè lungo
- 20 Pulsante erogazione 2 caffè lunghi

### EN LEGEND

- 1 Main ON/OFF switch
- 2 Pushbutton Panel / Coffee dispensing switch
- 6 Swivel steam jet pipe
- 7 Steam adjustment knob
- 8 Hot water dispensing pipe
- 9 Hot water dispensing knob
- 10 Filter holder
- 11 Cup tray
- 12 Machine "ON" indicator light (green)
- 14 Boiler pressure gauge
- 15 Pan
- 16 Dispensing push button - 1 short coffee
- 17 Dispensing push button - 2 short coffees
- 18 Continual dispensing /STOP / Prog - push button
- 19 Dispensing push button - 1 long coffee
- 20 Dispensing push button - 2 long coffees

### FR LEGENDE

- 1 Interrupteur général.
- 2 Clavier / Interrupteur de débit du café
- 6 Tuyau (lance) orientable de la vapeur.
- 7 Poignée de réglage de la vapeur.
- 8 Tuyau (lance) d'eau chaude.
- 9 Poignée de débit de l'eau chaude.
- 10 Porte-filtres.
- 11 Plateau appuie-tasses
- 12 Témoin lumineux de la machine en marche (verte)
- 14 Manomètre de la chaudière.
- 15 Cuvette.
- 16 Touche débit 1 café court
- 17 Touche débit 2 café court
- 18 Touche distribution continue / STOP / Prog
- 19 Touche débit 1 café long
- 20 Touche débit 2 café long

DE	LEGENDE	ES	LEYENDA	PT	LEGENDA
1	Hauptschalter	1	Interruptor general	1	Interruptor geral
2	Druckknopftafeln / Bedienung der Kaffeegruppen	2	Botoneras / Interruptor erogación café	2	Quadro de botões / Interruptor erogação café
6	Dampfrohr (beweglich)	6	Tubo (lanza) vapor orientable	6	Tubo vapor orientável
7	Dampfhahn	7	Mando regulación vapor	7	Manípulo regulação do vapor
8	Teewasserrohr (beweglich)	8	Tubo (lanza) agua caliente	8	Tubo água quente
9	Teewasserhahn	9	Mando erogación agua caliente	9	Manípulo distribuição água quente
10	Filterhalter	10	Portafiltro	10	Porta-filtro
11	Tassen-einsatzschale	11	Bandeja apoya-tazas	11	Grelha apoya-chávenas
12	Kontrolleuchte 'Maschine eingeschaltet' (grün)	12	Indicador luminoso máquina encendida (verde)	12	Indicador luminoso da máquina acesa (verde)
14	Manometer Kessel	14	Manómetro caldera	14	Manómetro caldeira
15	Wanne	15	Bandeja	15	Bandeja
16	Taste Abgabe 1 EspressoKaffee	16	Botón erogación 1 café fuerte	16	Botão distribuição 1 café forte
17	Taste Abgabe 2 EspressoKaffees	17	Botón erogación 2 cafés fuertes	17	Botão distribuição 2 cafés fortes
18	Taste kontinuierliche Abgabe / STOP / Prog	18	Botón erogación continua / STOP / Prog	18	Botão distribuição continua / STOP / Prog
19	Taste Abgabe 1 normaler Kaffee	19	Botón erogación 1 café suave	19	Botão distribuição 1 café ligeiro
20	Taste Abgabe 2 normaler Kaffees	20	Botón erogación 2 cafés suaves	20	Botão distribuição 2 cafés ligeiros

ZH	LEGEND	ع الشرح
1	ON/OFF 主开关	1 مفتاح رئيسي للتشغيل/الإيقاف
2	按钮面板 / 咖啡分配开关	2 لوحة مفاتيح بالضغط/مفتاح توزيع القهوة
6	旋转蒸汽喷管	6 أنبوب نفث بخار قابل للدوران
7	蒸汽调整旋钮	7 مقبض لتنظيم البخار
8	热水分配管	8 أنبوب توزيع الماء الساخن
9	热水分配旋钮	9 مقبض تدفق الماء الساخن
10	过滤器架	10 حامل مصفاة
11	咖啡杯托盘	11 لوحة الفنجانين
12	咖啡机“ON”指示灯（绿色）	12 مصباح مبین "تشغيل" الماكينة (أخضر)
14	锅炉压力表	14 عداد ضغط الغلاية
15	盘	15 حوض
16	分配按钮 - 1 short 咖啡	16 زر انضغاطي للتوزيع - 1 للقهوة القليلة
17	分配按钮 - 2 short 咖啡	17 زر انضغاطي للتوزيع - 2 للقهوة القليلة
18	持续分配/停止/编程 - 按钮	18 زر انضغاطي للإيقاف والاستمرار/البرمجة
19	分配按钮 - 1 long 咖啡	19 زر انضغاطي للتوزيع - 1 للقهوة الكثيرة
20	分配按钮 - 2 long 咖啡	20 زر انضغاطي للتوزيع - 2 للقهوة الكثيرة

PED / DESP	P <sub>max</sub> [ bar ]	T <sub>max</sub> [ °C ]	tipo di macchina Type of machine type de la machine Maschinentypen modelo de la machina tipo de la màquina 咖啡机型号 نوع الماكينة	2 gruppi 2 groups 2 groupes 2 Einheiten 2 grupos 2 grupos 2个冲泡头 مجموعتين	3 gruppi 3 groups 3 groupes 3 Einheiten 3 grupos 3 grupos 3个冲泡头 3 مجموعات
			Fluido - Fluid - Fluide Flüssig - Fluido - Fluido 液体 - السائل	Capacità - Capacity - Capacité Kapazität - Capacidad - Capacidade [ L ] السعة - السعة	
Caldaia Service boiler Chaudière Heizkessel Caldera Caldeira 锅炉 غلاية الخدمة	2 bar	133° C	acqua/vapore water/steam eau/vapeur wasser/dampf agua/vapor água/vapor 水/蒸汽 الماء/البخار	11	17.5
Scambiatore Heat exchanger Échangeur de chaleur Wärmeaustauscher Intercambiador de calor Permutador de calor 热交换器 جهاز توزيع الحرارة	12 bar	133° C	acqua water eau wasser agua água 水 الماء	0.65 x 2	0.65 x 3



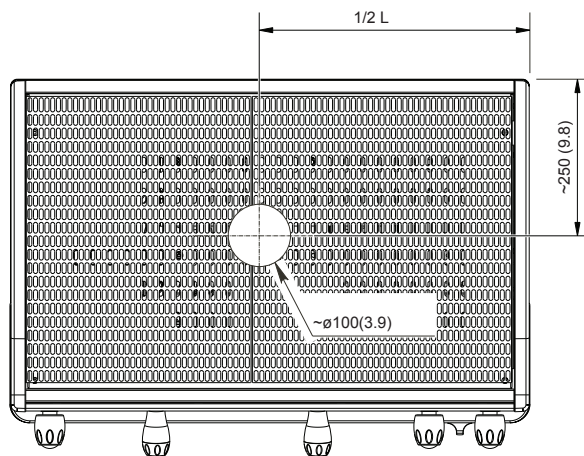
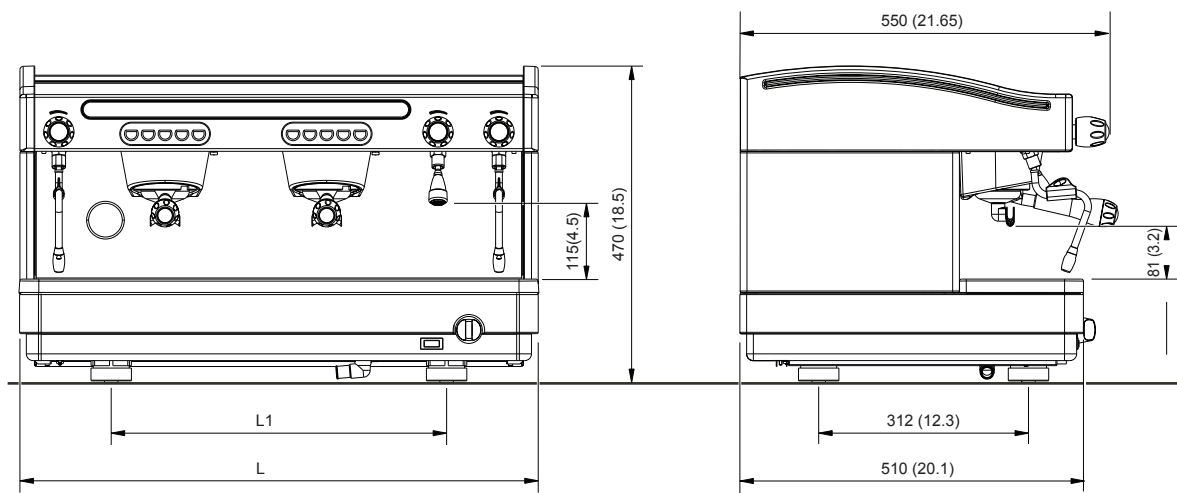


TABELLA DIMENSIONI			
L	m m	2 gr.	3 gr.
	inches	770	970
L1	m m	498	698
	inches	19.6	27.5
Peso	Kg	60	78
	pounds	132	172

Tall cup

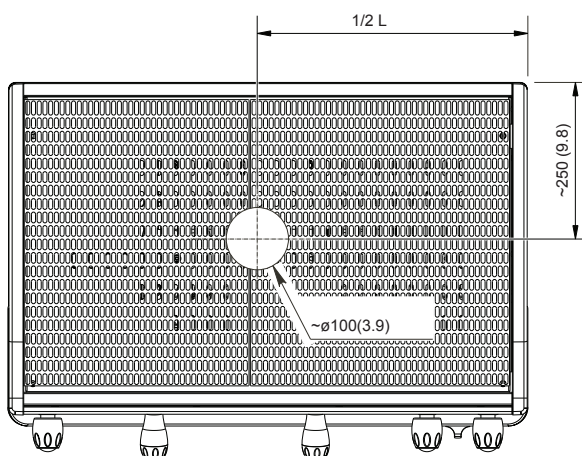
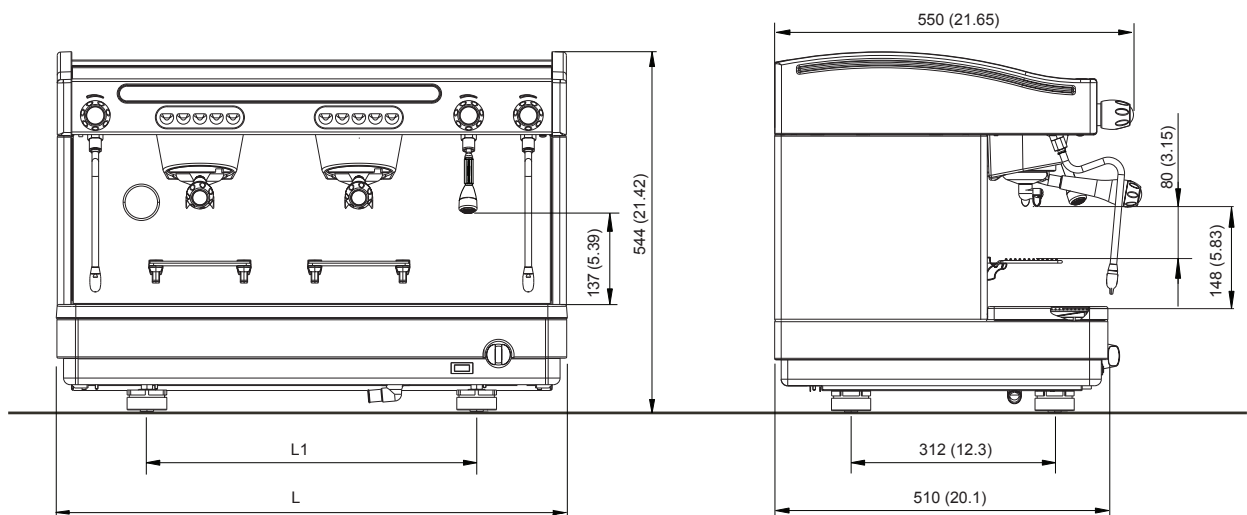


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## Simbologia - Symbols - Symboles - Symbole - Simbología - Símbolos - الرمز - 标识



Avviso generico - Generic warning - Avertissement générique - Allgemeiner Warnhinweis  
Aviso general - Aviso geral - 一般警告 - تحذير عام



ATTENZIONE: pericolo elettricità - WARNING: Electrical Hazard - ATTENTION: danger électrique  
ACHTUNG: Elektrische Gefährdung - ATENCIÓN: peligro de electricidad - ATENÇÃO: perigo eletricidade  
- 警告: 当心触电 - تحذير: خطر كهربائي



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 - 警告: 注意手部, 当心被夹住 - تحذير: خطر التصيد، احذر أثناء الملامسة بالأيدي



ATTENZIONE: Superficie calda - WARNING: Hot surface - ATTENTION: Surface chaude  
ACHTUNG: Heisse Oberfläche - ATENCIÓN: Peligro de quemaduras - ATENÇÃO: Perigo de queimaduras  
- 警告: 高温表面 - تحذير: سطح ساخن



Queste pagine del manuale sono dedicate all'operatore.

These pages of the manual are for the use of the worker operating the machine.

Ces pages du manuel sont destinées à l'opérateur.

Diese Seiten des Handbuchs sind für den Bediener bestimmt.

Estas páginas del manual están dedicadas al operador.

Essas páginas do manual são dedicadas ao operador.

本手册中的内容专供设备操作人员使用。

الصفحات التي يتضمنها الكتيب مخصصة للاستخدام من قبل العامل الذي يقوم بتشغيل الماكينة.



Queste pagine del manuale sono ad uso del personale tecnico qualificato e autorizzato.

These pages in the manual are to be used by qualified, authorized technical staff.

Ces pages du manuel sont à l'usage du personnel technique qualifié et autorisé.

Diese Seiten des Handbuchs wenden sich an qualifizierte und offiziell befugte Fachtechniker.

Estas páginas del manual son para su uso por parte del personal técnico cualificado y autorizado.

Estes páginas do manual são para serem utilizados pelo pessoal técnico qualificado e autorizado.

这些内容仅供具有合格资质并获得授权的技术人员使用。

هذه الصفحات التي يتضمنها الكتيب يجب أن تُستخدم من قبل طاقم تقني مؤهل ومعتمد.

Dear Madam, Dear Sir,

Congratulations on your new machine!

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

Wishing you all the best.

GRUPPO CIBALI S.p.A.

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## USE

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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.**

English

- The machine was designed solely for preparing espresso coffee and hot beverages using hot water or steam, and for warming cups.
- The machine must be installed in a place where it is only used by carefully trained staff that knows the risks tied to using the machine.
- The machine is for professional use only.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.  
Children shall not play with the appliance.  
Cleaning and user maintenance shall not be made by children without supervision.
- The machine must not be left unattended.
- The machine must not be used outdoors.
- If the machine is stored in rooms where the temperature can drop below freezing, empty the boiler and water circuit tubes.
- Do not expose the machine to atmospheric agents (rain, sun, and cold).
- Do not clean the machine with jets of water.
- Noise: assessed acoustic pressure level 76 dB(A) (+/- 2.5dB).
- If the power supply cord is damaged, it can only be replaced by qualified and authorized technicians.
- If the machine is used improperly or for purposes other than those described above, it can be a source of danger. The manufacturer will not be held responsible for damages caused by improper use of the machine.



## 2. Installation Rules



### WARNING

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

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

**Keep this booklet handy for easy reference.**



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





### 3. Electrical Installation Rules

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

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

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

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

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



**The machines are fitted with power-supply cables in the factory, specific to the type of connection required: three-phase Y connection (5 wires) or three-phase Δ connection (4 wires), or single-phase connection (3 wires).**

**IT IS NOT PERMITTED TO CHANGE THE ELECTRICAL SUPPLY.**

### 4. Water Installation Rules

#### WATER REQUIREMENTS

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

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

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

#### WARNING

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

#### WATER CONNECTIONS

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

Hook up the water connections as shown in the Illustrations chapter Figure 2, 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 3.

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

**IMPORTANT:** The curves of the draining tube must NOT bend as shown in Illustrations chapter Figure 4.



## 5. Installation Check-up



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

### *WATER CONNECTIONS*

- No leaks from the connections or tubes

### *FUNCTIONING*

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



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

### **GROUPS**

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

### **HOT WATER**

- Continuously dispense hot water (pressing the appropriate button) until at least 6 liters of water have been used for a machine with 2 groups and 9 liters for a machine with 3 groups (see the “Hot water dispensing” chapter in the User’s Manual).

### **STEAM**

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



## 6. Rules for the worker operating the machine

### BEFORE YOU START



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

English

#### Groups

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

#### Hot Water

- Continuously dispense hot water (pressing the appropriate button) until at least 6 liters of water have been used for a machine with 2 groups and 9 liters for a machine with 3 groups (see the “Hot water dispensing” chapter in the User’s Manual).

#### Steam

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

### ON THE JOB

#### Steam dispensing

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

#### Coffee dispensing

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

#### Hot water dispensing

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

#### Cleaning the coffee circuits

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





## 7. Caution



### Danger of burns

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



WARNING: Hot surface  
ACHTUNG: Heisse Oberfläche  
ATTENTION: Surface chaude  
ATTENZIONE: Superficie calda

### GENERAL

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

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

### Danger of Burns

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

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

### Cup-warming plate

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

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

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



### MACHINE CLOSE-DOWN

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

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

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

## 8. Maintenance and Repairs

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

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



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

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



### WARNING

Maintenance by unqualified 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

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

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

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

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

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



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

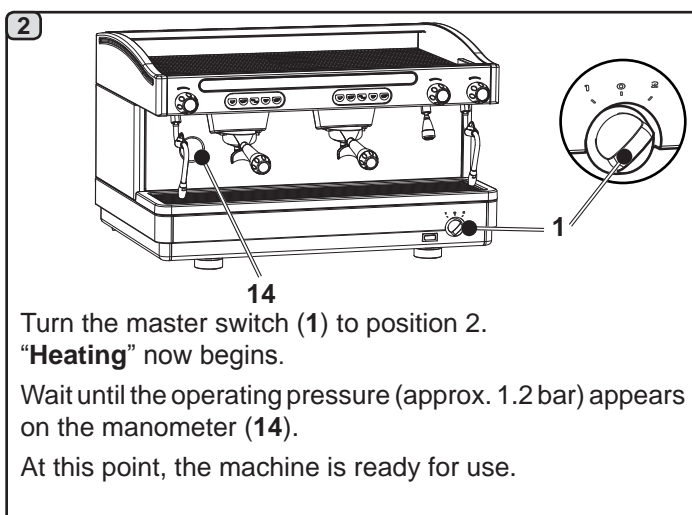
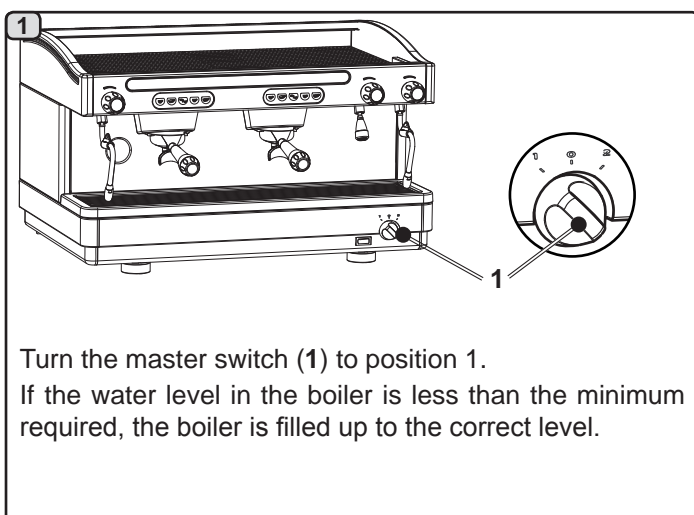
## USE

### 10. Day-to-day operation



“Before setting the machine at work, make sure that:

- the main electric power switch is on;
- the mains water cock has been turned on”.



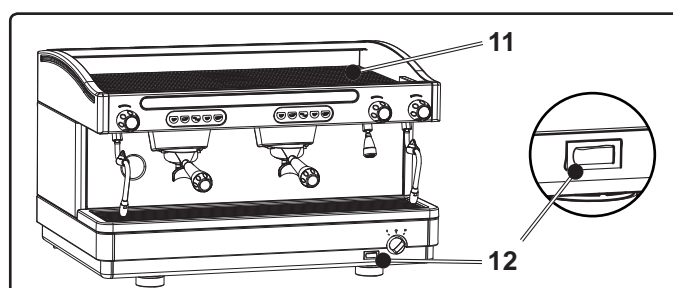
### 11. Cup-Warmer (when provided)

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

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

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

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



## 12. Delivery of the coffee

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

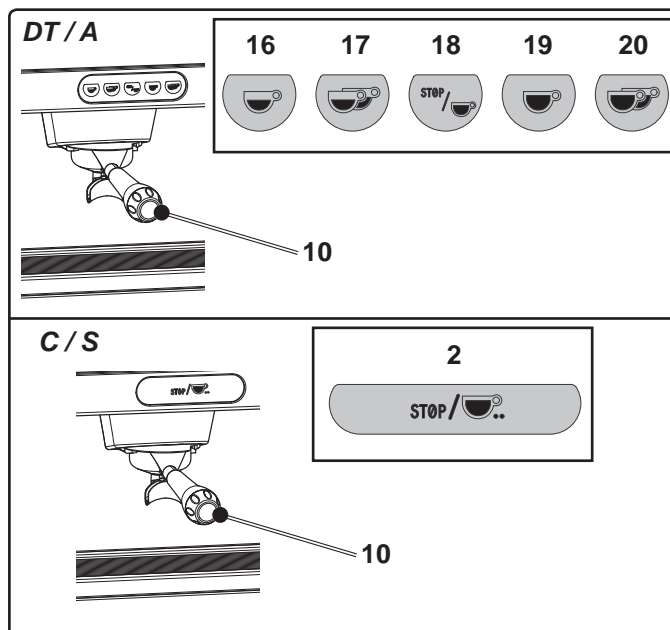
**DT/A version.** Press the coffee dispensing push button (16, 17, 19, 20) for the required serving; the machine will stop automatically.

Press the push button (18) for continuous dispensing.

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

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

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



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

## 13. Other hot beverage



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

### Steam dispensing

Completely immerse the right or left steam nozzle (6) into the container with the liquid to be heated; turn the steam adjustment knob (7) to start dispensing.

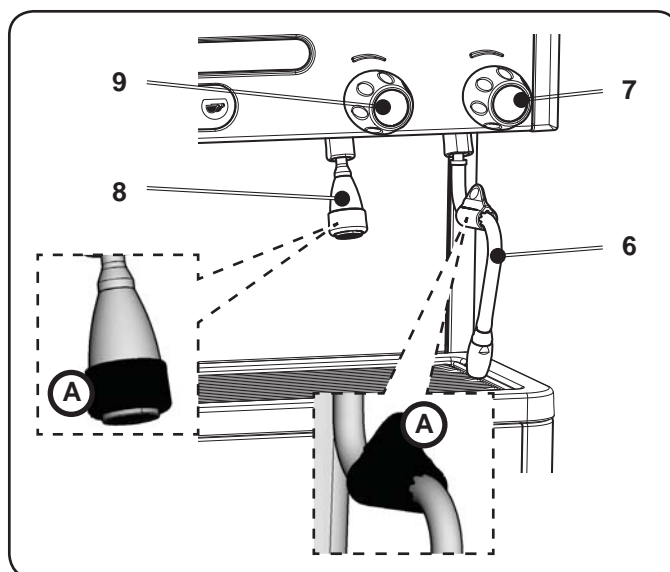
Wait until the beverage has reached the desired temperature. Afterwards, turn the knob (7) clockwise to stop the steam from exiting.



### Cleaning of steam dispensing pipes

At the conclusion of each steam dispensing phase:

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



### Dispensing hot water

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

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



## 14. Cleaning and maintenance

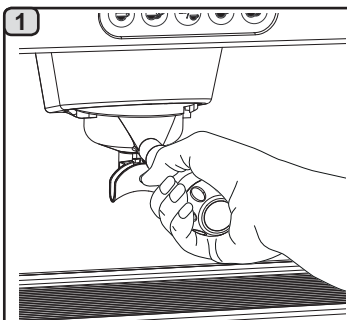


For correct application of the food safety system (HACCP), please follow the instructions in this paragraph. Washing must be carried out using original "Service Line" products, see details on the last page. Any other product could make the materials in contact with food unsuitable.

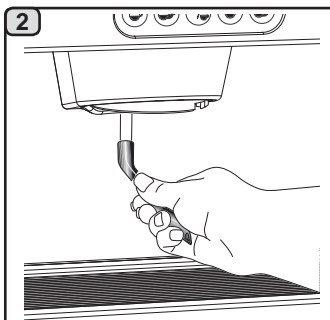


**CLEANING DISPENSING UNIT** - *This operation must be made on all the groups at the end of each working day.*

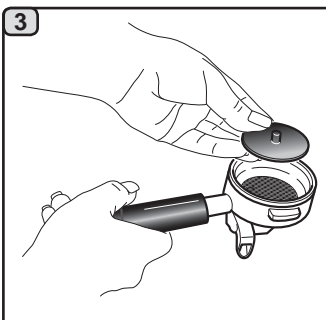
Do not remove the filter holder during coffee dispensing.



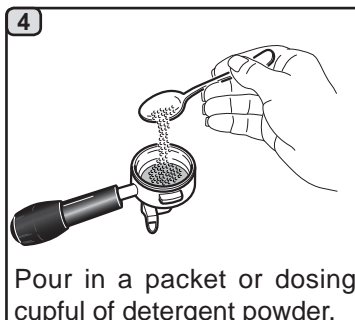
Remove the filter holder from the coffee group.



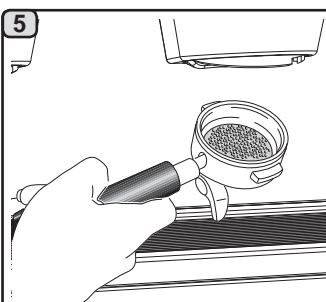
Using a brush, clean the cover gasket.



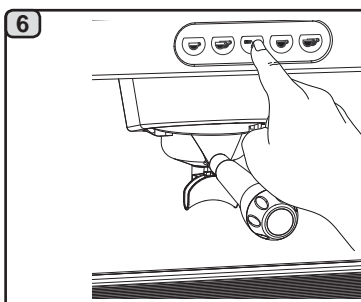
Insert the rubber disk into the filter-holder with its filter.



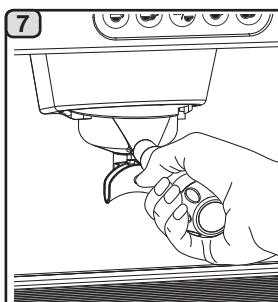
Pour in a packet or dosing cupful of detergent powder.



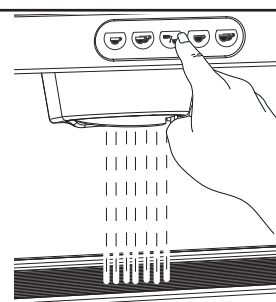
Attach the filter-holder to the dispenser unit.



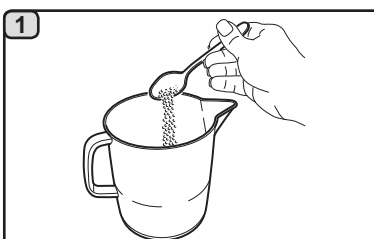
Press the stop button and press it again after 10 seconds. Repeat this step 10 times.



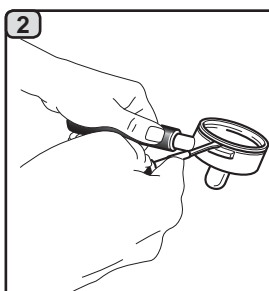
Remove the filter holder; Press the stop button and execute the rinse cycle with water for about 30".



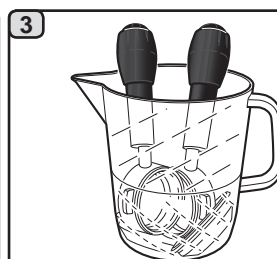
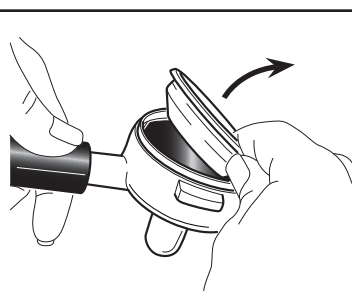
**FILTER-HOLDERS** - *This operation must be made on all the filter-holders at the end of each working day*



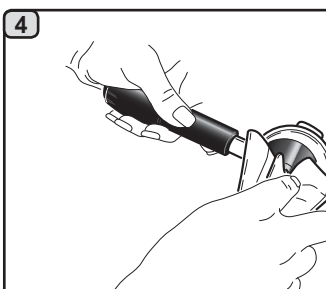
Put a liter of cold water in a suitable container and add detergent.



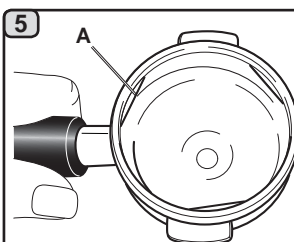
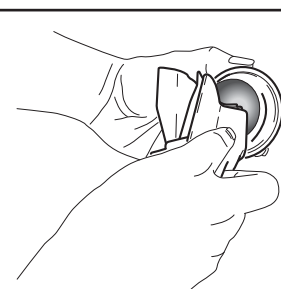
Remove the filters from the filter-holders.



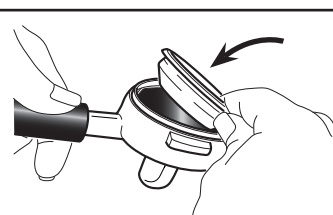
Soak the filters and the filter-holders in this solution for about 15 minutes.



Remove any residue with a sponge and rinse well with cold water.



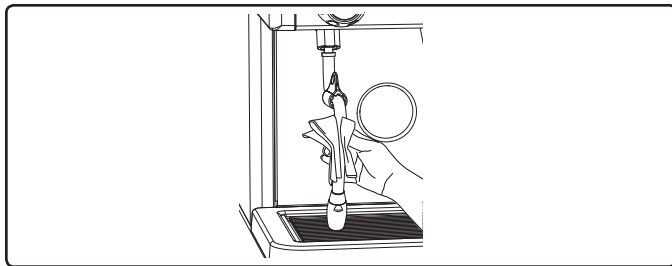
Remove any residue with a sponge and rinse well with cold water.



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

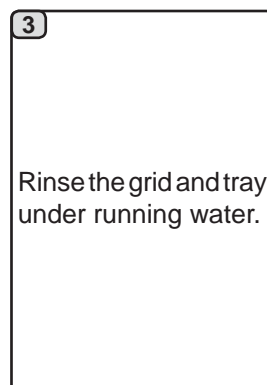
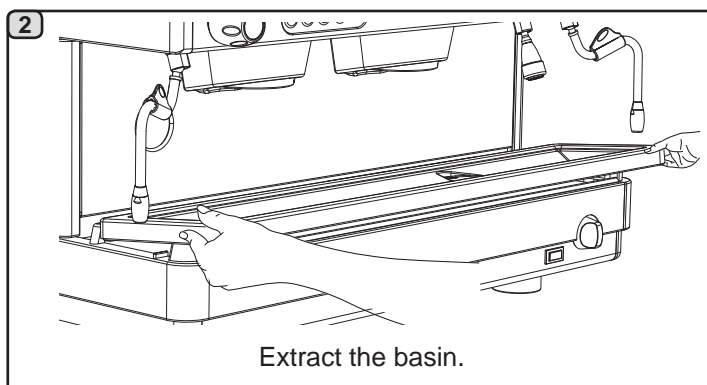
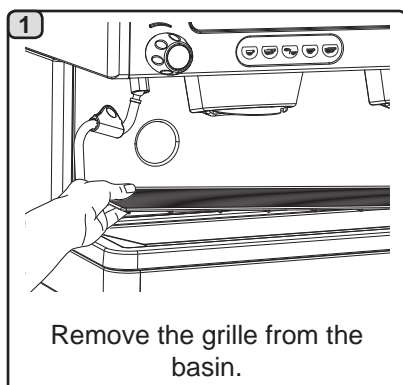
Using a clean sponge, wash with hot water removing any organic residue present. Rinse carefully.

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



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

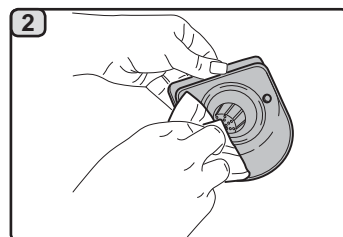
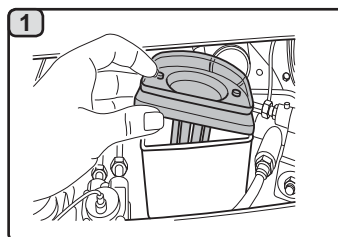
## GRILLE AND DRIP BASIN - *This operation must be made at the end of each working day*



## DISCHARGE BASIN

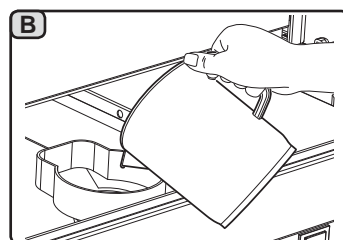
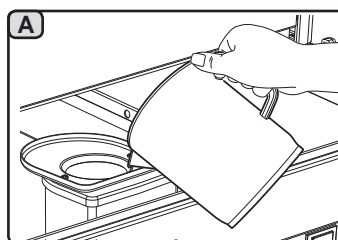
### - *This operation must be made every 7 days*

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



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

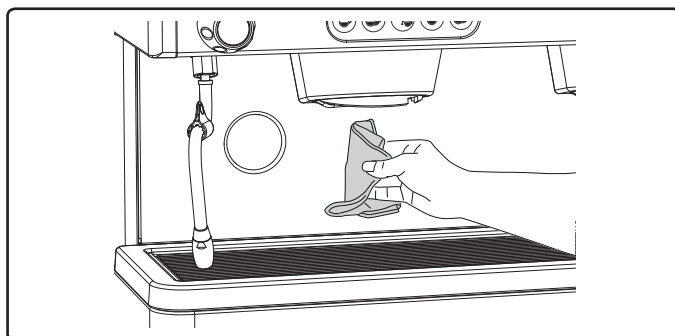
Pour about a liter of hot water into the discharge basin to remove any discharge residues.



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

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

**NOTE.** Do not spray liquids into the panel slots.



## 15. Defects - Malfunctions

### Direct action by the customer

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

PROBLEM	CAUSE	SOLUTION
The coffee machine is not working.	No electricity supply.	Check the electricity supply. Check the position of the ON/OFF switch (1).
The coffee machine is not heating up.	ON/OFF switch (1) position incorrect.	Turn the ON/OFF switch (1) to position 2.
Leaking from the filter holder rim (10).	Underpan gasket dirty with coffee.	Clean using the special brush provided.
Coffee dispensing time too short.	Coffee ground too coarse. Coffee too old.	Use a finer grind. Use new coffee.
Coffee drips out of machine.	Filter holes blocked or filter holder (10) outlet hole dirty. Coffee ground too fine.	Clean. Use a coarser grind.
Loss of water under the machine.	Discharge well clogged up. Discharge pan hole blocked.	Clean. Clean.
Machine heated up, but it does not dispense coffee.	Water supply or water softener tap closed. No water in system.	Open. Wait until water is available or call a plumber.





# Immagini - Illustrations - Images - Abbildungen Imágenes - Imagens - 插图 - الأشكال التوضيحية

- 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*
- 参见章节 *安装规则*
- لوصف تبيثتلا تاميلعت رظنا

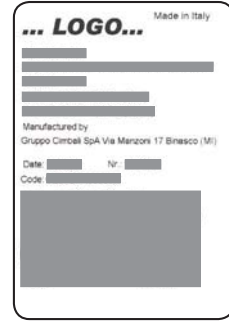


Fig. 1  
Abb. 1

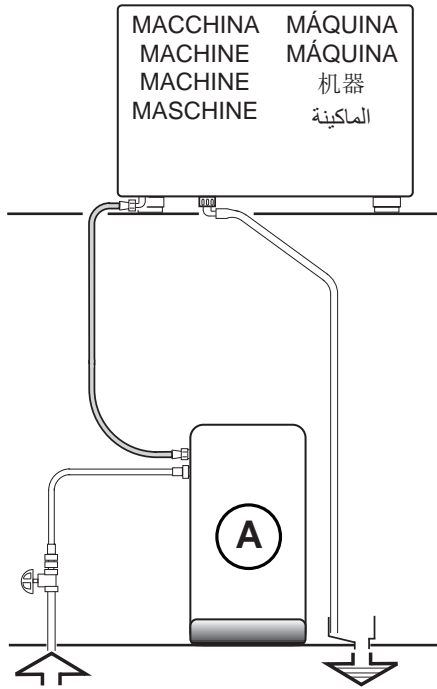
插图 1

شكل 1

Fig. 2  
Abb. 2

插图 2

شكل 2



- 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  
A) 可能会用到的水处理装置  
A) الجهاز المحتمل لمعالجة المياه

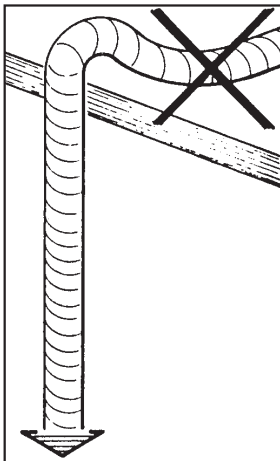


Fig. 4  
Abb. 4

插图 4

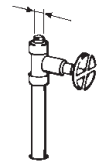
شكل 4

**Installare un rubinetto alimentazione acqua**  
**Install a water feeding tap**  
**Installer un robinet d'eau**  
**Wasserversorgungshahn erforderlich**

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

安裝一个 (供水) 龙头  
ركب صنوبرا لإمداد المياه

Ø 3/8 GAS - GAZ  
GÁS - 气体  
غاز Ø 3/8



PRESSIONE MAX. RETE  
WATER MAINS MAX. PRESSURE  
PRESSION MAX. EAU DE VILLE

MAX. DRUCK DER  
WASSERLEITUNG

PRESIÓN MÁX. RED  
PRESSÃO MAX. REDE

最大水网压力  
أقصى ضغط لتيار الماء

**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)

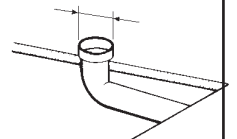
(如有更大的水网压力，装一个减压装置)

**6 بار - 0,6 ميجاباسكال**  
(بالنسبة لقيم الضغط الأعلى من ذلك، قم بتركيب  
مخفض للضغط)

SCARICO A  
PAVIMENTO  
DRAIN  
DRAIN  
BODENABFLUSS  
ALIVIADERO  
DESCARGA

地漏  
تصريف

Min. - 最小  
Ø 50 mm.  
أدنى  
Ø 50 مم.



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Via A. Manzoni, 17  
20082 Binasco  
(MI) Italy

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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) 610-004-129 | liquido    | per i cappuccinatori;                           |
| B) 610-004-220 | in polvere | per i gruppi, i portafiltri, le tazze da caffè; |
| C) 610-004-224 | bustine    | per i gruppi, i portafiltri, le tazze da caffè; |
| D) 610-004-214 | 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 | 610-004-129; |
| B) For dispensers, filter-holders, coffee cups | in powder form | 610-004-220; |
| C) For dispensers, filter-holders, coffee cups | in sachets     | 610-004-224; |
| D) For superautomatic-machine dispensers       | in tablet form | 610-004-214. |

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) 610-004-129 | liquide   | pour les mousses à lait ;                                |
| B) 610-004-220 | en poudre | pour les groupes, les porte-filtres, les tasses à café ; |
| C) 610-004-224 | sachets   | pour les groupes, les porte-filtres, les tasses à café ; |
| D) 610-004-214 | 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) 610-004-129 | Flüssigprodukte | für die Cappuccino-Bereiter;                             |
| B) 610-004-220 | in Pulverform   | für die Einheiten, Filterhalter und Kaffeetassen;        |
| C) 610-004-224 | Tüten           | für die Einheiten, Filterhalter und Kaffeetassen;        |
| D) 610-004-214 | Tabletten       | für die Kaffeeeinheiten der vollautomatischen Maschinen. |

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

## SERVICE LINE

### 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) 610-004-129 líquido para los capuchinadores;  
B) 610-004-220 en polvo para los equipos, los porta-filtros, las tazas de café;  
C) 610-004-224 en sobres para los equipos, los porta-filtros, las tazas de café;  
D) 610-004-214 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) 610-004-129 líquido para o kit cappuccino;  
B) 610-004-220 en pó para os grupos, manípulo dos filtros, chávenas de café;  
C) 610-004-224 carteiras para os grupos, manípulo dos filtros, chávenas de café;  
D) 610-004-214 pastilhas para os grupos das máquinas superautomáticas.  
Para encomendar, indicar o número de código ao seu Concessionário.

### ZH 金百利及服务热线

金百利集团以无时不刻为客户打造高性能咖啡机为客户服务的宗旨，为此集团特推出一系列特定的清洁产品并开通了服务热线：  
ECO 热线 - 咖啡机清洗产品

- A) 610-004-129 牛奶咖啡制作器专用洗涤液；  
B) 610-004-220 分配器，过滤器架，咖啡杯专用洗涤粉；  
C) 610-004-224 分配器，过滤器架，咖啡杯专用袋装清洁剂；  
D) 610-004-214 超自动咖啡机组件专用清洁片。  
可直接从当地分销商处订货，订货时请告知如上所示的产品编号。

### GRUPPO CIMBALI و "خط الخدمة"

ع

تهدف خدمة العملاء بشركة GRUPPO CIMBALI إلى ضمان أفضل أداء لماكينه القهوة لعمالها في جميع الأوقات وأيضا لتوفير سلسلة من منتجات التنظيف المصممة خصيصا لهذا الغرض.

#### ECO LINE - منتجات التنظيف

- A) لماكينات عمل الكابتشينو  
B) للموزعات، وحوامل المصافي، وفناجين القهوة  
C) للموزعات، وحوامل المصافي، وفناجين القهوة  
D) لموزعات الماكينات فوق الأوتوماتيكية  
اطلب مباشرة من موزعك المحلي وأخبره برقم الصنف الذي تحتاجه كما هو موضح أعلاه.
- على هيئة سائل  
على هيئة مسحوق  
في أطرف صغيرة  
على هيئة أقراص
- 610-004-129  
610-004-220  
610-004-224  
610-004-214

# LI SERVICE LINE

## ECO LINE



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The Manufacturer reserves the right to modify the appliances presented in this publication without notice

Le fabricant se réserve le droit de modifier sans préavis les caractéristiques des appareils présentés dans cette publication

Der Hersteller behält sich das Recht vor, die in dieser Veröffentlichung vorgestellten Geräte ohne Vorankündigung zu ändern

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