



# M39Classic

USO E INSTALLAZIONE

USE AND INSTALLATION

UTILISATION ET INSTALLATION

GEBRAUCH UND INSTALLATION

USO E INSTALACIÓN

USO E INSTALAÇÃO





	<b>P<sub>max</sub></b> [ bar ]	<b>T<sub>max</sub></b> [ °C ]	<b>tipo di macchina</b> <b>Type of machine</b> <b>type de la machine</b> <b>Maschinentypen</b> <b>modelo de la machina</b> <b>tipo de la màquina</b>		2 gruppi 2 units 2 groupes 2 gruppen 2 grupos 2 grupos	3 gruppi 3 units 3 groupes 3 gruppen 3 grupos 3 grupos	4 gruppi 4 units 4 groupes 4 gruppen 4 grupos 4 grupos	
			<b>Fluido - Fluid - Fluide</b> <b>Flüssig - Fluido - Fluido</b>	<b>Capacità - Capacity - Capacité</b> <b>Kapazität - Capacidad - Capacidade</b> [ L ]				
Caldaia Service boiler Chaudière Heizkessel Caldera Caldeira	2 bar	133° C	acqua/vapore water/steam eau/vapeur wasser/dampf agua/vapor água/vapor		5 - 11	15	20	
Scambiatore Heat exchanger Échangeur Wärmeaustauscher Intercambiador de calor Trocador de calor	12 bar	133° C	acqua water eau wasser agua água		0.18 - 0.25 x 2	0.18 - 0.25 x 3	0.18 - 0.25 x 4	

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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



GRUPPO CIBALI

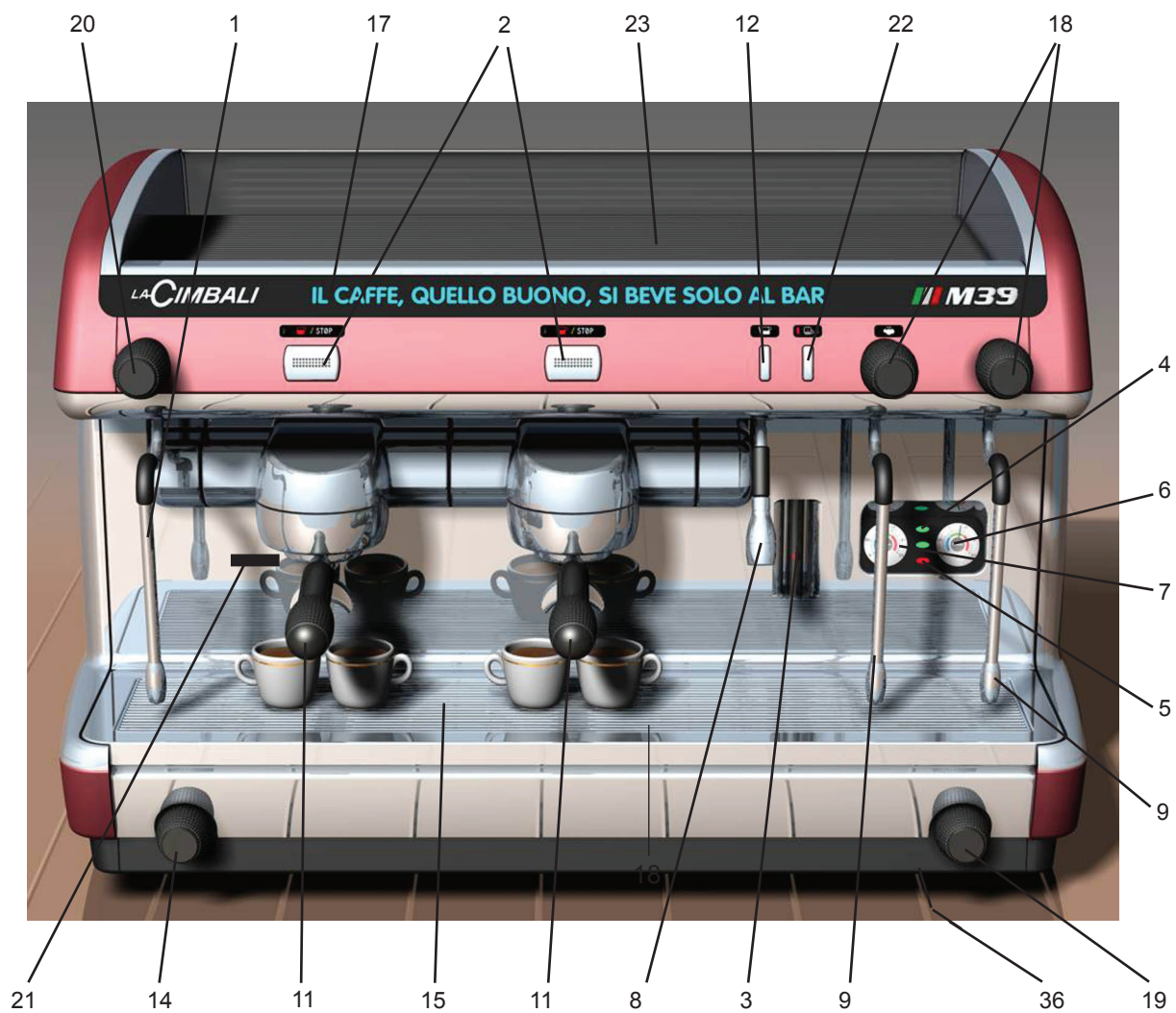


Particolare trattamento di rivestimento a garanzia della sicurezza alimentare.  
Special coating process to ensure food safety.  
Revêtement spécial pour garantir la sécurité alimentaire.  
Spezielle Beschichtung zur Lebensmittelsicherheit.  
Tratamiento especial de recubrimiento para garantizar la seguridad alimentaria.  
Tratamento especial de revestimento para garantir a segurança alimentar.

in accordance with  
**DIN 10531**



M39 C



**Legenda - Legend - Legende - Legende - Leyenda - Legenda**

**IT DESCRIZIONE DEI COMPONENTI**

- 1 Tubo (lancia) vapore/  
Montalatte (\*)
- 2 Pulsante erogazione continua/  
STOP
- 3 Indicatore di livello
- 4 Spia macchina accesa
- 5 Spia autolivello
- 6 Manometro pompa
- 7 Manometro caldaia
- 8 Erogatore acqua calda
- 9 Tubo (lancia) vapore
- 11 Portafiltro
- 12 Pulsante acqua calda
- 14 Manopola interruttore generale
- 15 Bacinella appoggiatezze
- 17 Display pubblicitario (\*)
- 18 Manopola erogazione vapore
- 19 Manopola rubinetto gas
- 20 Manopola erogazione latte/vapore (\*)
- 21 Finestrella controllo fiamma
- 22 Pulsante scaldatezze elettrico
- 23 Piano appoggiatezze
- 36 Leva riempimento manuale acqua  
in caldaia

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

**GB DESCRIPTION OF THE COMPONENTS**

- 1 Steam pipe/Milk frother (\*)
  - 2 Continue / STOP key
  - 3 Level Indicator
  - 4 Machine ON indicator light
  - 5 Automatic level indicator light
  - 6 Pump Pressure Gauge
  - 7 Boiler manometer
  - 8 Hot water outlet
  - 9 Steam pipe
  - 11 Filter-Holder
  - 12 Hot water button
  - 14 Main Switch Knob
  - 15 Tray
  - 17 Ad display (\*)
  - 18 Steam dispensing knob
  - 19 Gas tap knob (\*)
  - 20 Milk/steam supply knob (\*)
  - 21 Flame check window
  - 22 Electrical cup warmer button
  - 23 Cups warmer
  - 36 Manual refill water lever in boiler
- The components - \* - are applied only in some produit configurations

**FR DESCRIPTION DES COMPOSANTS**

- 1 Tuyau de la vapeur/Fouette-lait (\*)
- 2 Touche de débit continu / STOP
- 3 Indicateur de niveau
- 4 Voyant alimentation
- 5 Voyant lumineux auto-niveau
- 6 Manomètre pompe
- 7 Manomètre chaudière
- 8 Bec débit eau chaude
- 9 Tuyau de la vapeur
- 11 Porte-filtre
- 12 Bouton de l'eau chaude
- 14 Interrupteur général
- 15 Bassinelle d'égouttoir
- 17 Ecran publicitaire (\*)
- 18 Robinet de la vapeur
- 19 Robinet alimentation du gaz
- 20 Robinet de débit du lait/vapeur (\*)
- 21 Petite fenêtré de contrôle de la flamme
- 22 Touche chauffe-tasses électrique
- 23 Chauffe-tasses
- 36 Levier remplissage manuel eau dans chaudière

Les composants - \* - sont montés seulement dans quelques configurations de produits

**DE BESCHREIBUNG DER KOMPONENTEN**

- 1 Dampfausgaberohr/  
Milchaufschäumer (\*)
- 2 Taste Kaffeeausgabe kontinuierlich und STOP
- 3 Standanzeige
- 4 Warnlampe Maschine ein
- 5 Kontrollampe Wasserniveauregler
- 6 Manometer Pumpe
- 7 Manometer Heizkessel
- 8 Heißwasserausgabe
- 9 Dampfausgaberohr
- 11 Filterhalter
- 12 Heißwasser-Drucktaste
- 14 Drehknopf Hauptschalter
- 15 Auffangschale
- 17 Werbedispla (\*)
- 18 Dampfhahn
- 19 Gasventil
- 20 Drehknopf Milchabgabe/  
Dampfabgabe (\*)
- 21 Kontrollöffnung für Gasflamme
- 22 Elektrischer Tassenwärmer schalter
- 23 Tassenerwärmer
- 36 Hebel manuelle füllung Wasser in Kessel

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

**ES DESCRIPCIÓN DE LOS COMPONENTES**

- 1 Tubo vapor/"Montaleche" (\*)
- 2 Botón erogación continua/STOP
- 3 Indicador de nivel
- 4 Indicador luminoso máquina encendida
- 5 Indicador luminoso autonivel
- 6 Manómetro bomba
- 7 Manómetro caldera
- 8 Erogador agua caliente
- 9 Tubo vapor
- 11 Portafiltro
- 12 Botón erogación agua caliente
- 14 Empuñadura interruptor general
- 15 Bandeja
- 17 Display publicitario (\*)
- 18 Grifo vapor
- 19 Manopla grifo del gas
- 20 Empuñadura erogación leche/vapor (\*)
- 21 Ventanilla para control llama
- 22 Botón calienta-tazas eléctrico
- 23 Calientatazas
- 36 Palanca llenado manual agua en la caldera

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

**PT DESCRIÇÃO DOS COMPONENTES**

- 1 Tubo do vapor/Montaleite (cappuccino) (\*)
- 2 Botão de distribuição contínua / STOP
- 3 Indicador de nível
- 4 Lâmpada piloto máquina acesa
- 5 Lâmpada piloto de nível automático
- 6 Manómetro da bomba
- 7 Manómetro da caldeira
- 8 Distribuidor de água quente
- 9 Tubo do vapor
- 11 Porta-filtro
- 12 Botão de erogação água quente
- 14 Manípulo interruptor geral
- 15 Tabuleiro
- 17 Mostrador publicitário (\*)
- 18 Torneira do vapor
- 19 Manipulo torneira do gás
- 20 Manipulo erogação do leite/vapor (\*)
- 21 Janela de controle chama
- 22 Botão esquentar-chavenas eléctrico
- 23 Grelha para esquentar chavenas
- 36 Alavanca de enchimento manual da água na caldeira

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



## 17. Messa fuori servizio definitiva

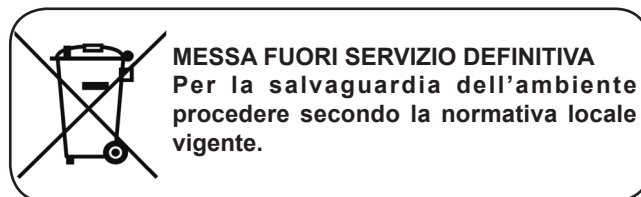
Ai sensi dell'art. 13 del Decreto legislativo 25 luglio 2005, n. 151 "Attuazione delle Direttive 2002/95/CE, 2002/96/CE e 2003/108/CE, relative alla riduzione dell'uso di sostanze pericolose nelle apparecchiature elettriche ed elettroniche, nonché allo smaltimento dei rifiuti"

*Il simbolo del cassonetto barrato riportato sull'apparecchiatura o sulla sua confezione indica che il prodotto alla fine della propria vita utile deve essere raccolto separatamente dagli altri rifiuti.*

*La raccolta differenziata della presente apparecchiatura giunta a fine vita è organizzata e gestita dal produttore. L'utente che vorrà disfarsi della presente apparecchiatura dovrà quindi contattare il produttore e seguire il sistema che questo ha adottato per consentire la raccolta separata dell'apparecchiatura giunta a fine vita.*

*L'adeguata raccolta differenziata per l'avvio successivo dell'apparecchiatura dismessa al riciclaggio, al trattamento e allo smaltimento ambientalmente compatibile contribuisce ad evitare possibili effetti negativi sull'ambiente e sulla salute e favorisce il reimpiego e/o riciclo dei materiali di cui è composta l'apparecchiatura.*

*Lo smaltimento abusivo del prodotto da parte del detentore comporta l'applicazione delle sanzioni amministrative previste dalla normativa vigente.*



## 18. Anomalie - Guasti

### Interventi diretti da parte del cliente

Prima di chiamare il servizio assistenza tecnica, allo scopo di evitare inutili spese, verificare se il problema presentato dalla macchina rientra nella casistica di seguito riportata.

ANOMALIA	CAUSA	RIMEDIO
Perdita dal bordo del portafiltro (11).	Guarnizione sottocoppa sporca di caffè.	Pulire con lo spazzolino in dotazione.
Tempo d'erogazione caffè troppo breve.	Caffè macinato troppo grosso. Caffè troppo vecchio.	Restringere la macinatura. Sostituire il caffè.
Caffè scende goccia a goccia.	Fori filtro otturati o foro uscita portafiltro (11) sporco. Macinatura troppo fine.	Pulire. Allargare la macinatura.
Perdita di acqua sotto la macchina.	Pozzetto di scarico intasato. Foro bacinella di scarico otturato.	Pulire. Pulire.
Macchina calda, non eroga caffè.	Rubinetto di rete o rubinetto addolcitore chiusi. Mancanza di acqua in rete.	Aprire i rubinetti. Attendere il ritorno o chiamare un idraulico.
L'autolivello rimane in funzione.	Stesse cause del punto precedente.	Stessi rimedi del punto precedente.



Dear Madam, Dear Sir

Congratulations on your new Cimbali!

With this purchase, you have chosen an advanced espresso coffee machine built with the most modern technologies. 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 only be used by suitably trained employees who are well aware of the possible risks that can occur when operating the machine.
- The machine is for professional use only.
- The machine must not be used by children or by people with physical, sensorial, or mental impairments: if such people use the machine, they must be supervised during operation.
- 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).
- Noise: the equipment does not exceed 70dB.
- 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.



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

## **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.
- If the power supply cord is damaged, it can only be replaced by qualified and authorized technicians.
- Packing materials (plastic bags, polystyrene foam, staples, etc.) must be kept out of the reach of children because they are potentially hazardous.
- Before plugging in the machine, make sure that the information on the nameplate (voltage, etc.) matches that of the electrical and water systems.
- 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 clean the machine with jets of water.
- Do not obstruct openings or ventilation and heat vents.
- Do not install the machine outdoors.



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

### 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.

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.

It is inadvisable to use adaptors, multiple plugs, and/or extension cords. If their use is indispensable, only use simple or multiple adaptor plugs and extension cords that are in compliance with safety laws. Make sure these devices do not exceed the voltage capacity marked on the simple adaptor and on extension cords, and the maximum voltage marked on the multiple adaptor.

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 three-phase connection: see *illustrations chapter figure 3*.

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

### 4. Equipotential Connection

This type of connection, required by some laws, prevents differences in the electric potential level between the earthing connections of equipment installed in the same room.

This machine is provided with a clamp underneath the base for connection to an external equipotential cable.

After installation, this type of connection MUST be made:

- Use a cable with a nominal section in compliance with the laws in force.
- Connect one end of the cable to the clamp (see *illustrations chapter figure 5*) and the other end to the earthing of adjacent equipment.

Failure to follow this safety norm releases the manufacturer from any responsibility for machine breakdowns or damage to people or property.

**NOTE: DO NOT CONNECT TO THE POWER SUPPLY EARTHING BECAUSE IT IS NOT CONSIDERED AN EQUIPOTENTIAL CABLE CONNECTION.**



Bear in mind that Gruppo Cimbali S.p.A. is not responsible for damage caused by improper electrical connections, and that the installer is responsible for any damage.



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

## 5. 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 level complies with the laws in force
- the chloride value is less than 100 mg/l

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 (not used) 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 6*, 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 7*.

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 8*.



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

## 6. Installation Check-up



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

### WATER CONNECTIONS

- No leaks from the connections or tubes

### FUNCTIONING

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



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

### GROUPS

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

### HOT WATER

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

### STEAM

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

### CAPPUCCINO MAKER (automatic cappuccino maker device)

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



## USE

### 7. Setting at work



"Before using the machine make sure that:  
the main electricity supply ON/OFF switch is ON;  
the water supply and water softener taps are open."

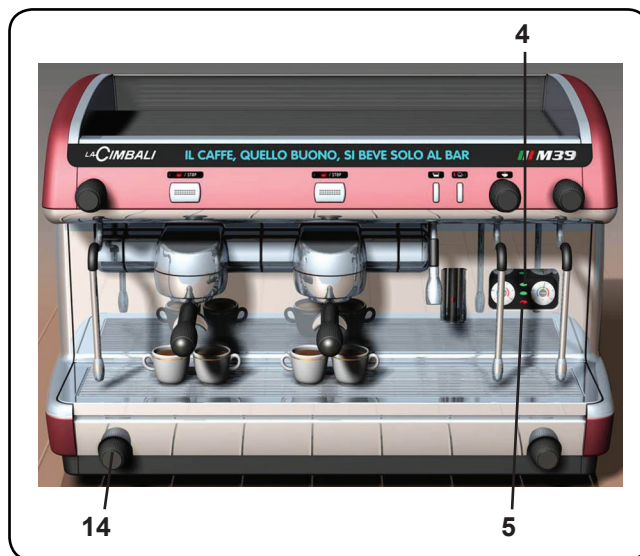
Turn the main switch (14) to position 1. The "machine ON" indicator light (4) lights up.

If the water level in the boiler is below the minimum level, the automatic level indicator light (5) lights up, and the boiler is filled up to the optimal level (indicator light 5 OFF).

Turn the main ON/OFF switch (14) to position 2.

"Heating" now begins.

At the end of the day, turn the machine OFF by turning the main ON/OFF switch (14) to position 0.



### 8. Gas installation switch-on (for + GAS machines only)



"Don't switch on the gas installation when the boiler is under pressure".

Before using the machine check that:

- the main electricity supply ON/OFF switch is ON;
- the main water supply tap is open .
- the gas supply tap is open.

Turn the main switch ON/OFF (14) to position 1.

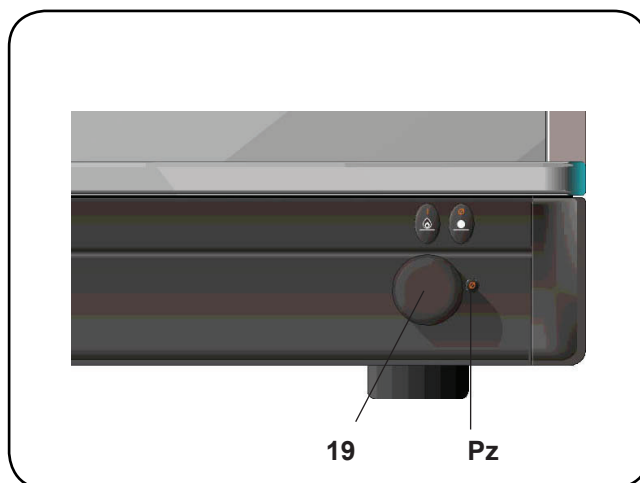
The machine completes the operations described under "**Daily Switch-On**".

Press and turn the gas tap knob (19) counter-clockwise and repeatedly press the piezoelectric switch-on push-button (Pz) until the burner under the boiler lights up.

Check through the observation window that the burner is lit and, after a few seconds, release the knob (19).

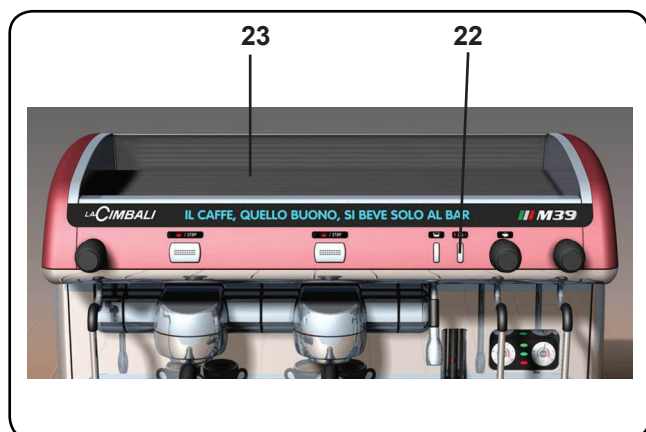
"Heating" now begins.

At the end of the day, switch off the machine by turning the ON/OFF switch (14) to the "0" position and close the gas tap (19) by turning it to the "0" position.





## 9. Cup-Warmer



The machines have a cup warmer tray (23) for stocking and pre-heating 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.

Press the button (22) and check to see that the light turns on.



**CAUTION:** do not put any cloth on the cup-warmer.

## 10. Heating phase

Put a sufficient number of cups on the cup-warmer grid.

While the machines is heating up, hook the filterholders to the groups.

Heating is completed when the boiler gauge indicator (7) remains stable in the **A** area.

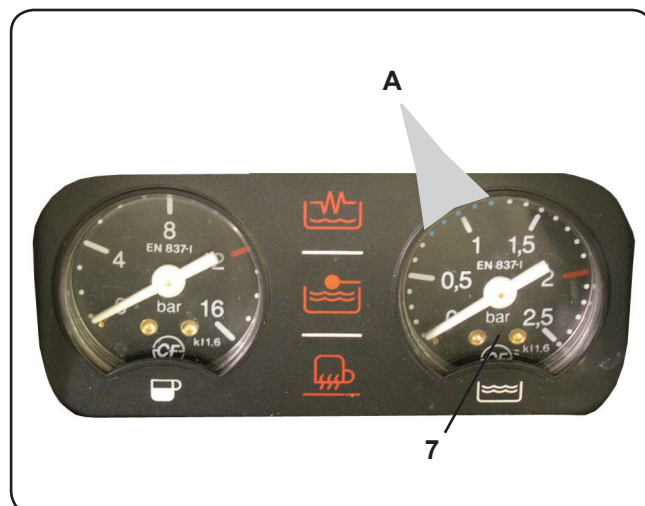
The machine is now ready to dispense coffee, steam and hot water.

To make sure that the dispenser unit and the filter holder (11) are at similar temperatures, press the START-STOP push-button (2) and let the machine dispense coffee for a few seconds. Then press the START-STOP push-button (2) to stop dispensing.

During the heating phase of the machine it is quite normal that some steam escapes from the vacuum release valve.



**CAUTION:** do not put any cloth on the cup-warmer.



## 11. Delivery of the coffee

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

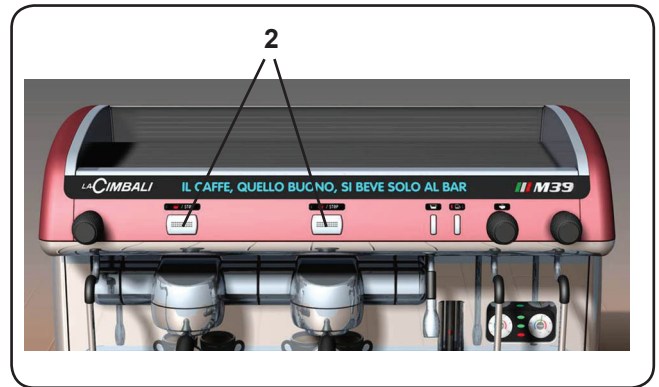
Fill the filter with one dose of ground coffee in the case of the 1-cup filterholder with conical filter or with two doses of ground coffee in the case of a 2-cup filterholder with cylindrical filter. Uniformly press the ground coffee in the filter by means of the pressing disc of the grinder.

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 (2) and dispense.

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



### 11.1 Steam dispensing

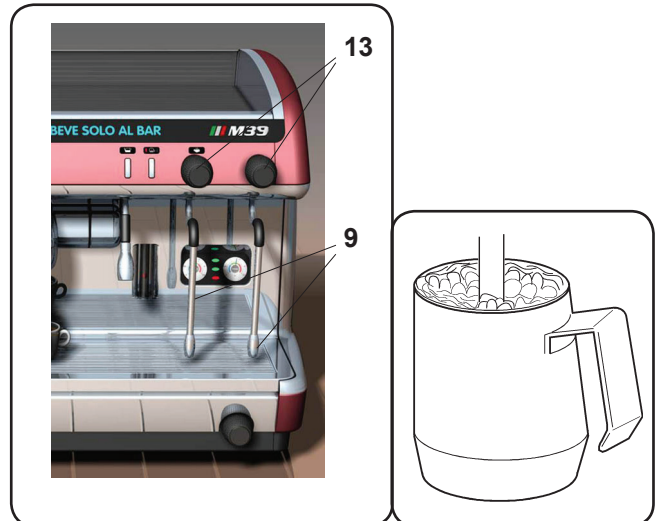
The machine has two steam spout.

A knob (13) control permits the gradual delivery of steam, which is required for making emulsified beverages.

When heating a beverage, insert the steam spout (9) into the beverage and then turn the knob.

When finished, turn off the steam.

**Note: At the conclusion of each steam dispensing phase, clean the inside of the steam nozzle as follows: Turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.**

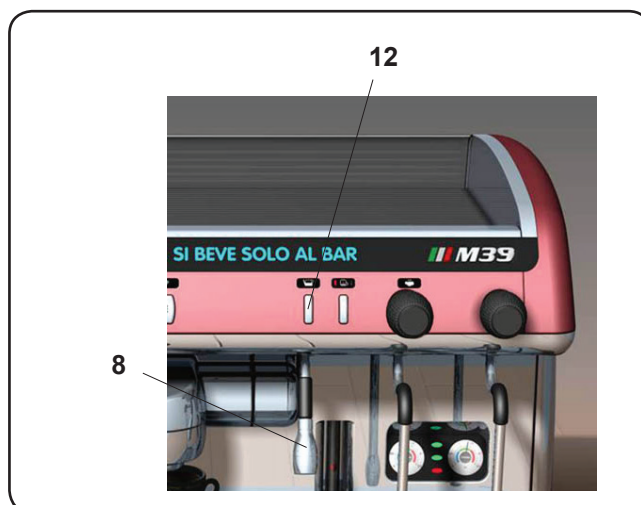




## 11.2 Hot water dispensing

The dispensing of hot water is controlled by the economizer which permits mixing hot water from the boiler with fresh cold water from the mains and controls its temperature. With this system, water quality is improved and assures the best results for the operator.

After having placed a container under the hot water nozzle (8), press the hot water dispensing key (12). Hot water will be continuously dispensed until the hot water key (12) is pressed again.



## 11.3 Cappuccino dispensing (Milk frother machines)

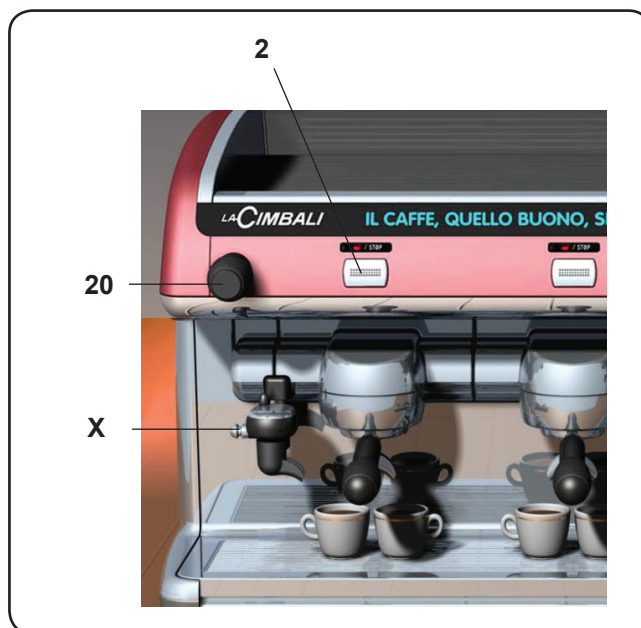
### MILK

Being a biological product, milk is subject to alteration and heating changes its structure.

Therefore, as soon as a container of milk is opened, it should be kept at a low temperature to preserve it. Cimballi's "Frigomilk" unit is especially designed for this purpose.

### PREPARATION OF CAPPUCCINO

- **Just use the filter-holder that has a single spout.**
- Remove the filter-holder from the dispenser unit and remove all the used coffee grounds; then fill with fresh ground coffee and press firmly.
- Insert the filter-holder into the dispenser unit and secure firmly.
- Place a cappuccino cup or other appropriate container under the spout; with the special spout of the cappuccino-maker (X), the cappuccino cup or other container must not be moved between the dispensing of the coffee and milk.
- Press the coffee dispensing button (2) and dispense. When the desired dose is obtained, press button (2) again to stop dispensing.
- Turn the milk supply switch (20). Once the desired amount of milk is obtained, turn the switch (20) to "0" to stop.



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

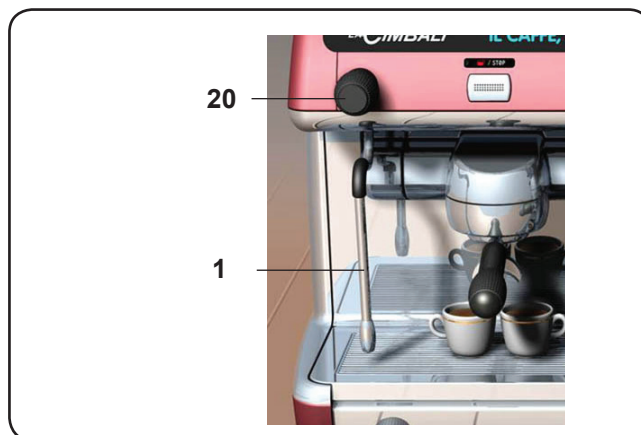
## Heating milk for frothy coffee (cappuccino)

Use a tall narrow jug and fill it up to about the half-way mark. Then plunge the steam jet pipe (1) into the milk.

Gradually open up the steam tap (20) and heat the milk for a few seconds.

When the required amount of froth has been made and the temperature is sufficiently high, stop the flow of steam by turning knob (20) the other way (towards "0").

When the steam jet pipe (1) is no longer required, clean it thoroughly with a sponge and a clean cloth.



## 12. Water level control of boiler - Filling the boiler with water through manual

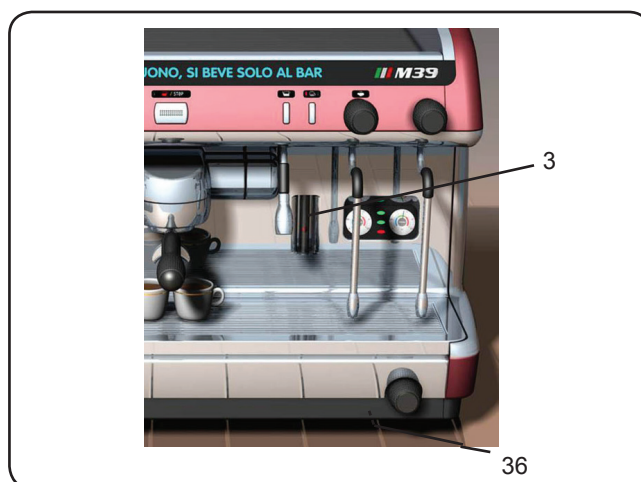
**Level control** - An automatic water level lever built in series in all machines, maintains the prestabilised water level inside the boiler.

**Filling the boiler** - This function should be used **only** if the electronic level control devices are not working correctly.

Press the filling button (36), taking care not to exceed the MAX. level on the boiler water level indicator (3).



**NOTE: the MAX level MUST NOT be exceeded.**







### 13. Cleaning and maintenance



**For correct application of the HACCP system, please follow the instructions in this paragraph.**

#### Cleaning dispensing unit

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

- 1) Using a brush, clean the cover gasket.
- 2) Insert the rubber disk into the filter-holder with its filter.
- 3) Pour in a packet or dosing cupful of detergent powder
- 4) Attach the filter-holder to the dispenser unit and make a few coffee cycles.
- 5) Remove the filter-holder and clean the shower with a sponge.
- 6) Flush each dispenser unit with water for about 30 seconds.

#### Filter-holders

- 1) Put a liter of cold water in a suitable container and add detergent.
- 2) Soak the filter-holders in this solution for about 2 hours.
- 3) Remove the filters from the filter-holders and wash the parts in the same detergent solution, using a small sponge.
- 4) Flush thoroughly with cold water.
- 5) Reinstall the filters in the filter-holders, making sure that filter-retainer spring seats properly.

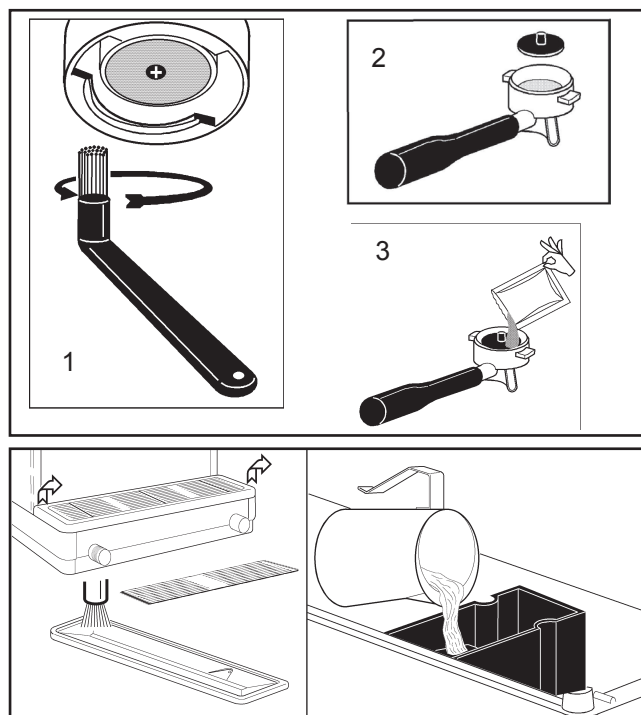
#### Steam and hot water dispensing pipes

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

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

#### Grille and Drip Basin

Remove the grille from the basin, extract the grille section and complete the cleaning operation under running water.



#### Discharge Basin

At the end of the working day, pour about a liter of hot water into it to remove any discharge residues.

#### Bodywork

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

N.B. Do not spray liquids into the panel slots.

#### Cleaning the Cappuccino-Maker (where contemplated)

For "CAPPUCCINO MAKER" cleaning instructions and methods, please consult the specific leaflet.



#### ATTENTION

When the machine has not been used for more than 8 hours, and in any case once a day, the internal components must be washed before use, in accordance to the following instructions:

#### Supply Groups

Insert the filter carriers into the groups (without coffee) and dispense from each group for one minute.

#### Hot water

Dispense hot water repeatedly (using the relative command) until at least 5 liters of water have been dispensed from the 2-group machine, 8 liters of water from the 3-group machine and 10 liters from the 4-group machine.

#### Steam

Allow the steam to flow for approximately one minute, using the appropriate commands.

## 14. Rules for the worker operating the machine

### BEFORE YOU START



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

#### Groups

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

#### Hot Water

- Continuously dispense hot water (pressing the appropriate button) until at least 6 liters of water have been used for a machine with 2 groups, and 9 liters for a machine with 3 groups (see the "Cleaning and Maintenance" Chapter in the User's Manual).

#### Steam

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

#### Cappuccino Maker (automatic cappuccino maker device)

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

### 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.

#### Cappuccino dispensing (with the automatic cappuccino maker)

- If the machine has not been used for more than an hour, before using the cappuccino maker, removed the milk intake tube and do a test cycle.
- On super-automatic machines, perform a quick wash cycle by pressing the appropriate button (see the cleaning paragraph).

#### Cleaning the coffee circuits

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



## 15. 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

**Use of gas operated appliances in premises smaller than 12 m<sup>2</sup> is not permitted.**

**If a gas heated installation is used, change the flexible tube at the due expiry date.**

**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 remains unattended for a long period of time (at night, during the weekly closing day or during holidays) the following operations shall be performed:**



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

**Non-compliance with these safety measures exonerates the manufacturer from all liability for malfunctions or damage to persons or items.**

## 16. 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 center.

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



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

Only use qualified, authorized technicians for repairs.



**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

Only use original spare parts guaranteed by the manufacturer.

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



### WARNING

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



## 17. Dismantling the machine

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.



## 18. Defects - Malfunctions

### Direct action by the customer

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

PROBLEM	CAUSE	SOLUTION
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 pan hole blocked.	Clean. Clean.
Machine heated up, but it does not dispense coffee.	Water supply or water softener tap closed. No water in system.	Open. Wait until water is available or call a plumber.
The automatic level control devices remain in operation.	Same causes as above.	Same solution as above.



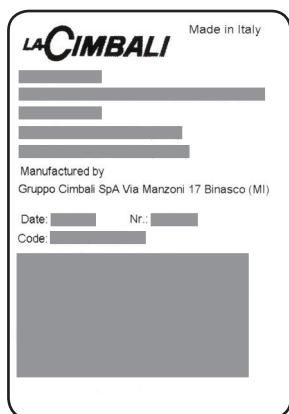


Fig. 1  
Abb. 1

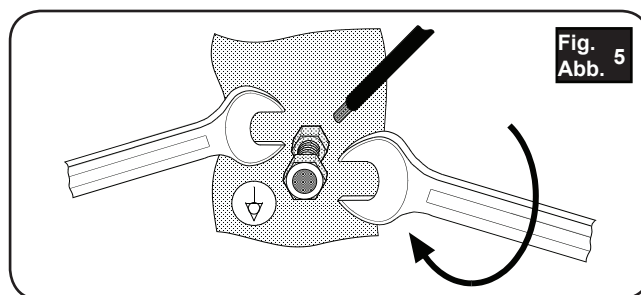


Fig. 5  
Abb. 5

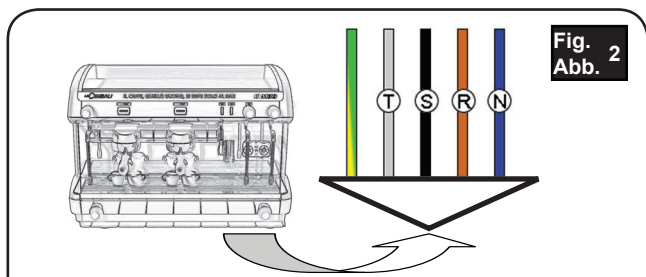


Fig. 2  
Abb. 2

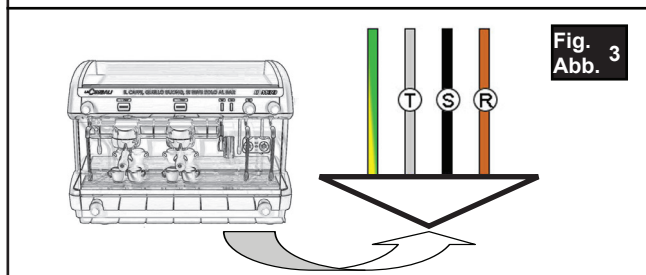


Fig. 3  
Abb. 3

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

Collegamento trifase - Three-phase connection - Raccordement triphasé  
Dreiphasig Anschluß - Conexión trifásica - Ligaçãõ trifásica

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

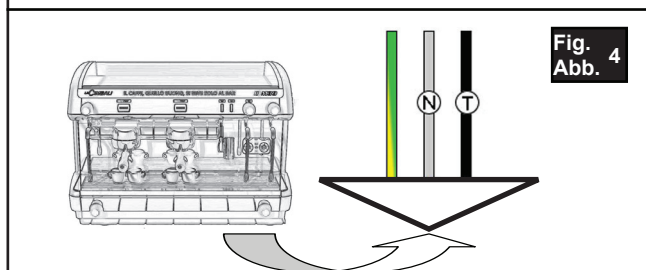


Fig. 4  
Abb. 4

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

Collegamento monofase - Single-phase connection  
Raccordement monophasé - Einphasigem Anschluß  
Conexión monofásica - Ligaçãõ mono-fásica

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

1

**N** Azzurro - Blue - Bleu  
Blau - Azül - Azul  
**T** Marrone - Brown - Marron  
Braun - Maròn - Marron

2

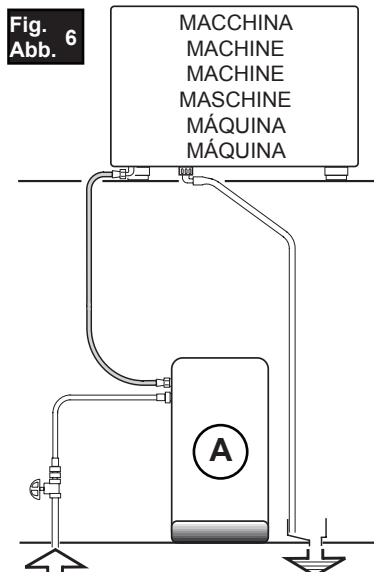


Fig. 6  
Abb. 6

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

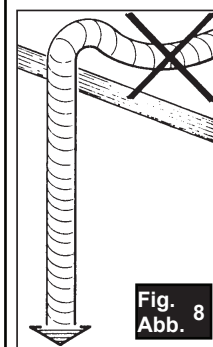


Fig. 8  
Abb. 8

**Installare un rubinetto alimentazione acqua**  
**Install a water feeding tap**  
**installer un Robinet alimentation eau**  
**Wasserversorgungshahn erforderlich**  
**Instalar un grifo alimentación agua**  
**Instalar um Torneira alimentação água**

Ø 3/8 GAS - GAZ - GÁS

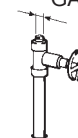


Fig. 7  
Abb. 7

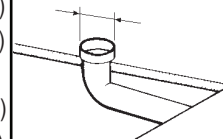
PRESSIONE MAX. RETE  
WATER MAINS MAX. PRESSURE  
PRESSION MAX. EAU DE VILLE  
MAX. DRUCK DER  
WASSERLEITUNG  
PRESION MAX. RED  
PRESSÃO MAX. REDE

**6 bar - 0,6 MPa**

(per pressioni più alte installare un riduttore di pressione)  
(for pressure beyond this value, install a pressure reducer)  
(pour pression plus haute 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  
VIDANGE DU LOCAL  
BODENABFLUSS  
DESCARGA  
DESCARGA

Min. Ø 50 mm.



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## SERVICE LINE

### IT Il GRUPPO CIBALI e il "SERVICE LINE"

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

**ECO LINE** - Prodotti per la pulizia

- |                |            |   |
|----------------|------------|---|
| A) 610-004-149 | 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 CIBALI and the "SERVICE LINE"

The GRUPPO CIBALI Company's client service, the aim of which is to assure top coffee-machine performance for its clients at all times, also 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 CIBALI 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 CIBALI propose la gamme suivante :

**ECO LINE** - Produits de nettoyage

- |                |           |   |
|----------------|-----------|---|
| A) 610-004-149 | liquide   | pour les mousses 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 CIBALI 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 CIBALI 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 Kaffeereinheiten der vollautomatischen Maschinen. |

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

### ES GRUPPO CIBALI y el "SERVICE LINE"

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

**ECO LINE** - Productos para la limpieza

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

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

### PT GRUPPO CIBALI e o "SERVICE LINE"

O Serviço de Assistência de empresa GRUPPO CIBALI, 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 | em 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.

# LI SERVICE LINE



Il Costruttore si riserva il diritto di modificare senza preavviso le caratteristiche delle apparecchiature presentate in questa pubblicazione

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

El fabricante se reserva el derecho de modificar sin preaviso las características de los equipos citados en este manual

O Construtor reserva-se o direito de modificar sem aviso prévio as máquinas tratadas neste manual

GRUPPO CIMBALI SpA - 20082 BINASCO (MILANO) ITALY



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