

**LA Cimbali**

# **M39 GT R2**

USO E INSTALLAZIONE

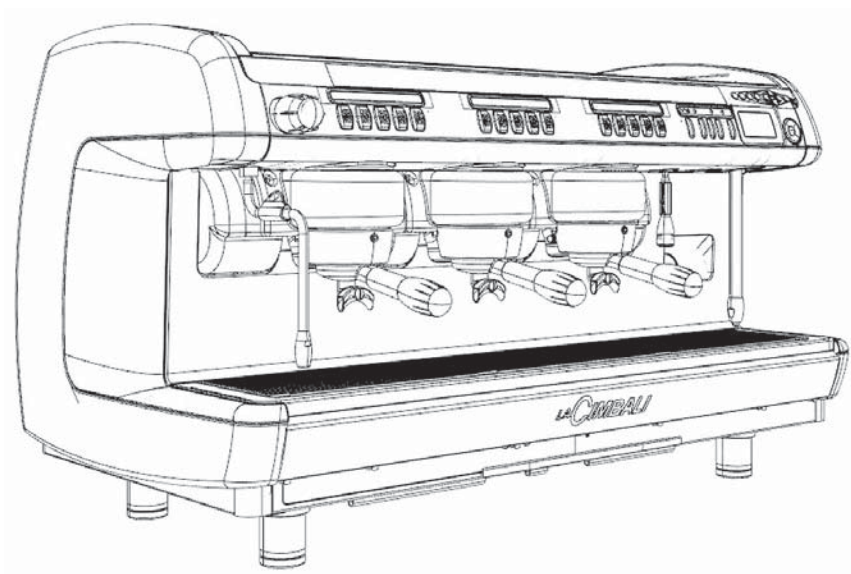
USE AND INSTALLATION

UTILISATION ET INSTALLATION

GEBRAUCH UND INSTALLATION

USO E INSTALACIÓN

USO E INSTALAÇÃO









**Italiano**

Istruzioni originali

**English**

Translation of the original instructions

**Français**

Traduction du manuel d'origine

**Deutsch**

Übersetzung der Originalanleitung

**Español**

Traducción de las instrucciones originales

**Português**

Tradução das instruções originais

Italiano

English

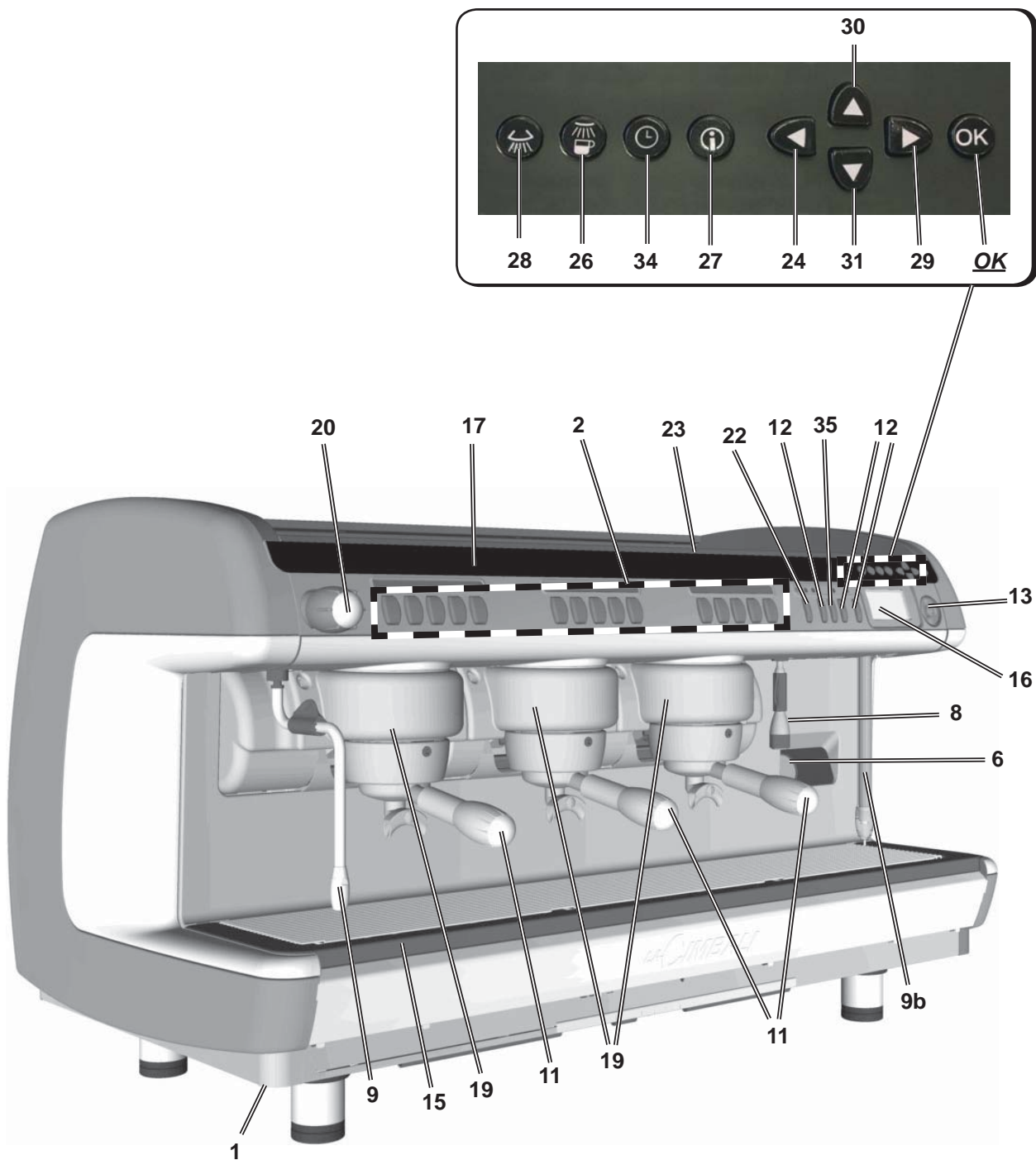
Français

Deutsch

Español

Português

# M39 Dosatron GT R2



## IT LEGENDA

- 1 Interruttore generale
- 2 Tastiera di selezione
- 6 Manometro pompa
- 8 Erogatore acqua calda
- 9 Tubo (lancia) vapore
- 9b Tubo (lancia) Turbosteam Cold Touch (\*)
- 11 Portafiltro
- 12 Pulsante acqua calda
- 13 Selettore Turbosteam
- 15 Bacinella appoggiatezze
- 16 Display grafico
- 17 Display pubblicitario (\*)
- 20 Manopola erogazione vapore
- 22 Pulsante scaldatasse elettrico (\*)
- 23 Piano scaldatasse (\*)
- 24 Tasto  (uscire dalla programmazione / invalidazione dati immessi)
- 26 Tasto lavaggio circuito caffè
- 27 Tasto "i" (visualizzazione numero cicli)
- 29 Tasto  (entrare in programmazione / menù)
- 30 Tasto  (modificare parametri / orologio)
- 31 Tasto  (modificare parametri / orologio)
- 34 Tasto "PARAMETRI CLIENTE"
- 35 Tasto "STOP-CONTINUO" acqua calda
-  Pulsante attivazione / disattivazione resistenza caldaia - conferma dati immessi






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

## DE LEGENDE

- 1 Hauptschalter
- 2 Wahlkosten
- 6 Manometer Pumpe
- 8 Heißwasserausgabe
- 9 Dampfausgaberohr
- 9b Dampfausgaberohr Turbosteam Cold Touch (\*)
- 11 Filterhalter
- 12 Heißwasser-Drucktaste
- 13 Wahlschalter Turbosteam
- 15 Auffangschale
- 16 Graphisch Display
- 17 Werbedispla (\*)
- 20 Drehknopf Dampfabgabe
- 22 Elektrischer Tassenwarmer schalter (\*)
- 23 Tassenerwärmer (\*)
- 24 Taste  (Absprung von Programmierung / Löschen der eingegebenen Daten)
- 26 Taste zum Durchspülen des Kaffeekreislaufs
- 27 Taste „i“ (Anzeige der Zyklus-Nr.)
- 29 Taste  (Zugriff zu Programmierung / Menü)
- 30 Taste  (Parameter / Uhrzeit ändern)
- 31 Taste  (Parameter / Uhrzeit ändern)
- 34 Taste „KUNDENPARAMETER“
- 35 Taste "STOP-KONTINUIERLICHE" Heißwasserabgabe
-  Taste zur Aktivierung / Deaktivierung des Heizelements Wasserkessel - Bestätigung der eingegebenen Daten

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

## EN LEGEND

- 1 Main Switch
- 2 Selection panel
- 6 Pump Pressure Gauge
- 8 Hot water outlet
- 9 Steam pipe
- 9b Turbosteam Cold Touch pipe (\*)
- 11 Filter-Holder
- 12 Hot water button
- 13 Turbosteam selector
- 15 Tray
- 16 Graphical display
- 17 Ad display (\*)
- 20 Steam supply knob
- 22 Electrical cup warmer button (\*)
- 23 Cups warmer (\*)
- 24  key (to quit programming mode / cancel entered data)
- 26 Coffee circuit flushing key
- 27 "i" key (displays the number of cycles)
- 29  key (to access programming mode / menu)
- 30  key (to modify parameters / clock)
- 31  key (to modify parameters / clock)
- 34 "CUSTOMER PARAMETERS" key
- 35 Hot water "STOP-CONTINUOUS" key
-  On / Off switch boiler resistance - confirm entered data

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

## ES LEYENDA

- 1 Interruptor general
- 2 Teclado de selección
- 6 Manómetro bomba
- 8 Erogador agua caliente
- 9 Tubo vapor
- 9b Tubo (boquilla) Turbosteam Cold Touch (\*)
- 11 Portafiltro
- 12 Botón erogación agua caliente
- 13 Selector turbosteam
- 15 Bandeja
- 16 Display gráfico
- 17 Display publicitario (\*)
- 20 Empuñadura erogación vapor
- 22 Botón calienta-tazas eléctrico (\*)
- 23 Calientatazas (\*)
- 24 Tecla  (salir de la programación / invalidación datos introducidos)
- 26 Tecla lavado circuito café
- 27 Tecla "i" (visualización número ciclos)
- 29 Tecla  (entrar en programación / menú)
- 30 Tecla  (modificar parámetros / reloj)
- 31 Tecla  (modificar parámetros / reloj)
- 34 Tecla "PARAMETROS USUARIO"
- 35 Tecla "STOP-CONTINUO" agua caliente
-  Botón activación / desactivación resistencia caldera - confirmación datos introducidos






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

## FR LEGENDE

- 1 Interrupteur général
- 2 Plaque à touches sélections
- 6 Manomètre pompe
- 8 Bec débit eau chaude
- 9 Tuyau de la vapeur
- 9b Buse Turbosteam Cold Touch (\*)
- 11 Porte-filtre
- 12 Bouton de l'eau chaude
- 13 Sélecteur Turbosteam
- 15 Bassinelle d'égouttoir
- 16 Ecran graphique
- 17 Ecran publicitaire (\*)
- 20 Robinet de débit du vapeur
- 22 Touche chauffe-tasses électrique (\*)
- 23 Chauffe-tasses (\*)
- 24 Touches  (sortir de la programmation / données introduites non valables)
- 26 Touches de lavage du circuit café
- 27 Touches "i" (affiche nombre des cycles)
- 29 Touche  (entrer en programmation / menu)
- 30 Bouton  (modifier les paramètres / horloge)
- 31 Bouton  (modifier les paramètres / horloge)
- 34 Touche "PARAMÈTRES CLIENT"
- 35 Touche "STOP-CONTINU" eau chaude
-  Bouton poussoir d'activation / désactivation résistance chaudière - confirmation des données introduites

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

## PT LEGENDA

- 1 Interruptor geral
- 2 Teclado de selecção
- 6 Manómetro da bomba
- 8 Distribuidor de água quente
- 9 Tubo do vapor
- 9b Tubo do vapor Turbosteam Cold Touch (\*)
- 11 Porta-filtro
- 12 Botão de erogação água quente
- 13 Selector turbosteam
- 15 Tabuleiro
- 16 Display gráfico
- 17 Mostrador publicitário (\*)
- 20 Manipulo erogação do vapor
- 22 Botão esquentar-chavenas electrico (\*)
- 23 Grelha para esquentar chavenas (\*)
- 24 Tecla  (sair da programação / invalidação dos dados introduzidos)
- 26 Tecla de lavagem de circuito café
- 27 Tecla "i" (visualização do número de ciclos)
- 29 Tecla  (entrar na programação / menu)
- 30 Tecla  (modificar parâmetros / relógio)
- 31 Tecla  (modificar parâmetros / relógio)
- 34 Tecla "PARAMETROS CLIENTE"
- 35 Tecla "STOP-CONTÍNUO" água quente
-  Botão activação / desactivação resistência caldeira - confirmação dos dados introduzidos.

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

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

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

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

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

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

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

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

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

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

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

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

Die durchgeführten Tests zur Abgabe von Blei und Nickel in die zubereitete Flüssigkeit wurden an allen Wasser- bzw. Dampfentnahmen 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



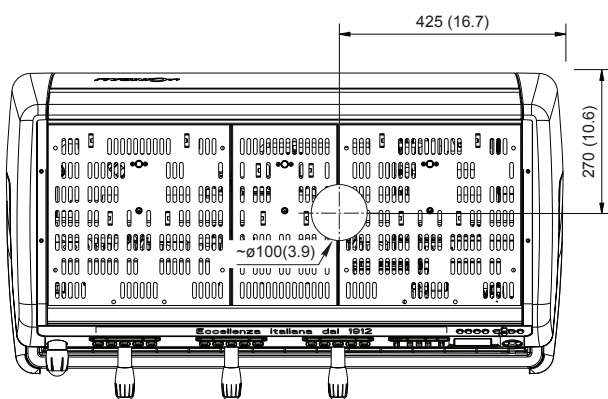
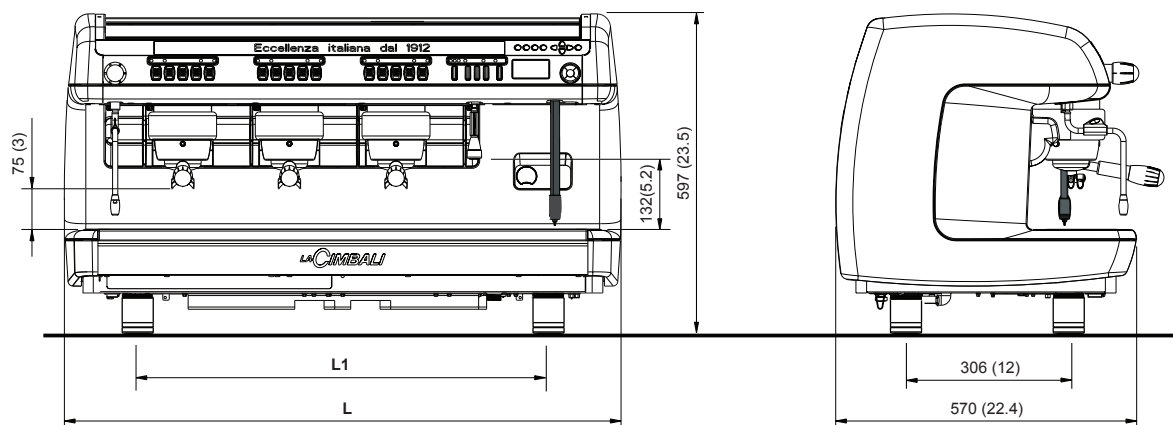
Particolare trattamento di rivestimento a garanzia della sicurezza alimentare.  
Special coating process to ensure food safety.  
Revêtement spécial pour garantir la sécurité alimentaire.  
Spezielle Beschichtung zur Lebensmittelsicherheit.  
Tratamiento especial de recubrimiento para garantizar la seguridad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

in accordance with

**DIN 10531**



	<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
			<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	10	10
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 2
Boiler caffè Coffee boiler Boiler café Boiler Kaffee Boiler café Boiler café	12 bar	160° C	acqua water eau wasser agua água	0.40 x 2	0.40 x 3



DIMENSIONS			
		2 gr.	3 gr.
L	mm	855	1055
	inches	33.7	41.5
L1	mm	568	768
	inches	22.4	30.2
Weight	Kg	84	97
	pounds	185	214

MACHINE	POWER SUPPLY	INSTALLED POWER	LINE POWER	SUPPLY CABLE SECTION
2 GR.	380-415V3N 50/60Hz	6.0-7.0 kW	10A	5x1,5 mm <sup>2</sup> or 5x2,5 mm <sup>2</sup>
	220-240V3 50/60Hz		17A	4x2,5 mm <sup>2</sup>
	220-240V 50/60Hz		30A	3x4 mm <sup>2</sup> or 3x6 mm <sup>2</sup>
3 GR.	380-415V3N 50/60Hz	6.7-8.0 kW	12A	5x1,5 mm <sup>2</sup> or 5x2,5 mm <sup>2</sup>
	220-240V3 50/60Hz		20A	4x2,5 mm <sup>2</sup>
	220-240V 50/60Hz		34A	3x4 mm <sup>2</sup> or 3x6 mm <sup>2</sup>

**SWITCH**

- Omnipolar, 3mm opening contact distance
- Protection from leakage current with a value equal to 30mA

**GROUNDING**

- Required

**HYDRAULIC CONNECTION**

- $\varnothing$  3/8 gas

**HYDRAULIC FEEDING PRESSURE**

- 0 ÷ 6 bar (0.6 MPa)

**WATER DISCHARGE**

- $\varnothing$  min. 50mm

**Simbologia - Symbols - Symboles - Symbole - Simbología - Símbolos**



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



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



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



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



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



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



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

Dear Madam, Dear Sir

Congratulations on your new Cimballi!

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

Wishing you all the best.

GRUPPO CIBALI S.p.A.

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## 1. General Rules



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

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 know the risks attached to using the machine.
- The machine is for professional use only.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised or given instruction concerning the safe use of the appliance and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be made by children without supervision.
- The appliance must not be left unattended.
- The appliance must not be used outdoors.
- If the appliance is stored in rooms where the temperature can drop below the freezing point, empty the boiler and water circuit tubes.
- Do not expose the appliance to atmospheric agents (rain, sun, and cold).
- Do not clean the appliance with jets of water.
- Noise: assessed acoustic pressure level 79 dB(A) (+/- 1dB).
- If the power-supply cord is damaged, it can only be replaced by qualified and authorized technicians.
- If the machine is used improperly or for purposes other than those described above, it can be a source of danger. The manufacturer will not be held responsible for damages caused by improper use of the appliance.





### WARNING

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

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

Keep this booklet handy for easy reference.

## 2.1 Transport and handling

### Packaging

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

### Checks on receipt

- On receipt of the appliance, carefully check all transport documentation is correct (against label on package).
- Check that the original packaging is not damaged.
- After removing the appliance from its packing materials, make sure that the appliance and its safety devices are intact.
- Packing materials (plastic bags, polystyrene foam, staples, etc.) must be kept out of the reach of children because they are potentially hazardous.

### Advice for disposal of packaging



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



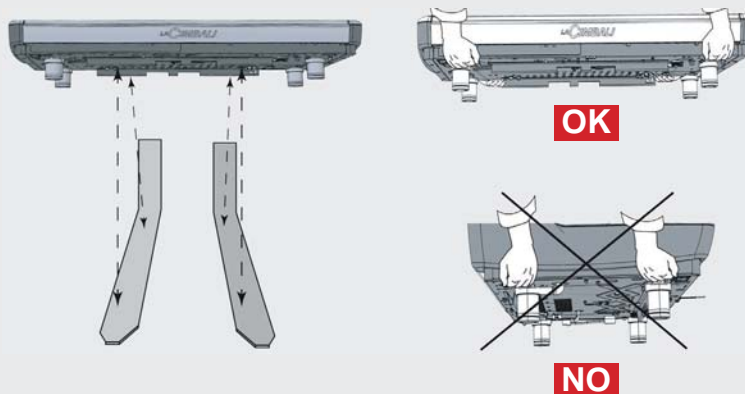
## Handling



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

If moving the appliance by hand, make sure:

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



## 2.2 Installation Rules

- Before plugging in the appliance, make sure that the information on the nameplate (voltage, etc.) matches that of the electrical and water systems.
- Check the condition of the power-supply cord; if it is damaged it must be replaced.
- Completely unwind the power-supply cable.
- The coffee machine should sit on a flat, stable surface at least 20 mm from walls and from the counter. Keep in mind that the highest surface on the machine (the cup-warmer tray) sits at a height of at least 1.2 meters. Make sure there is a shelf nearby for accessories.
- Room temperature must range between 10° and 32°C (50°F and 90°F).
- An electrical outlet, water connections, and a drain with siphon must be in the immediate vicinity.
- Do not install in rooms (kitchens) that are cleaned with jets of water.
- Do not obstruct openings or ventilation and heat vents.
- Do not install the appliance outdoors.





### 3. Electrical Installation Rules

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

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

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

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

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

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

For machines with a  $\Delta$  connection: see *illustrations chapter, Figure 3*.

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

### 4. Water Installation Rules

#### WATER REQUIREMENTS

Water used in coffee machines must be suitable for human consumption (see laws and regulations in force).

Check on the machine's water inlet that the pH and chloride values comply with current law.

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

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

#### WARNING

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

#### WATER CONNECTIONS

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

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

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

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

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





## 5. Installation Check-up



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

### WATER CONNECTIONS

- No leaks from the connections or tubes

### FUNCTIONING

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



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

### GROUPS

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

### HOT WATER

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

### STEAM (also with Turbosteam)

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



## 6. Rules for the worker operating the machine

### BEFORE YOU START



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

#### Groups

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

#### Hot Water

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

#### Steam (also with Autosteam)

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

### DURING OPERATION

#### Steam dispensing (also with Turbosteam)

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

#### Coffee dispensing

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

#### Hot water dispensing

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

#### Cleaning the coffee circuits

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



## 7. Caution



### Danger of burns

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



WARNING: Hot surface

ACHTUNG: Heisse Oberfläche

ATTENTION: Surface chaude

ATTENZIONE: Superficie calda

## GENERAL

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

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

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

### Danger of Burns

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

### Cup-warmer tray

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

Ensure that the coffee cups are completely drained before placing them on the cup-warmer tray. No other objects shall be placed on the cup-warmer tray.



### MACHINE CLOSE-DOWN

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

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

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

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

## 8. Maintenance and Repairs

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

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



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

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



### WARNING

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

Only use qualified, authorized technicians for repairs.

### WARNING

Only use original spare parts guaranteed by the manufacturer.

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

### WARNING

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



## 9. Dismantling the machine

*Pursuant to European Directive 2012/19/UE on electrical waste (WEEE), users in the European community are advised of the following.*

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



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

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

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



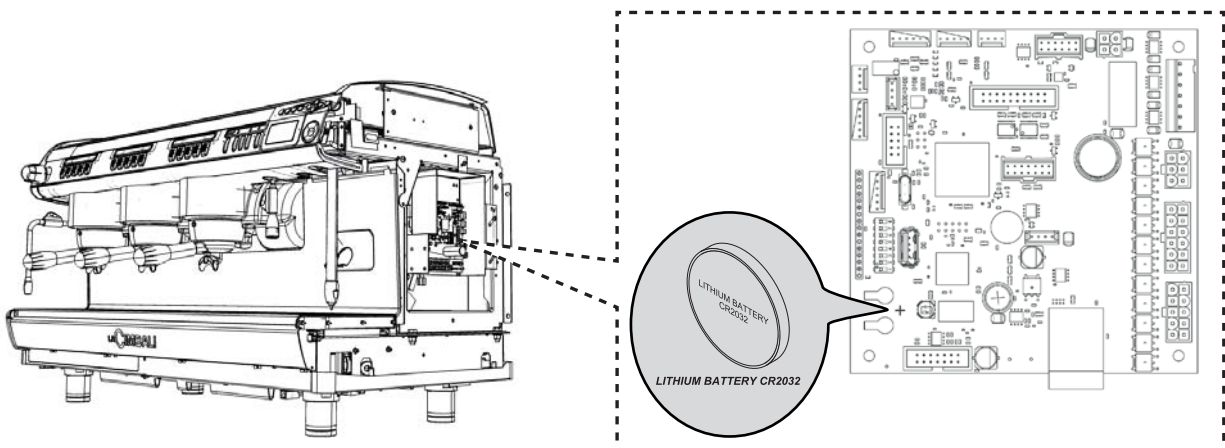
**DISMANTLING THE MACHINE**  
To protect the environment,  
please proceed in compliance  
with the local laws in force.

## ENVIRONMENTAL INFORMATION

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

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

### Location of the battery



# USE

## 10. Daily operation

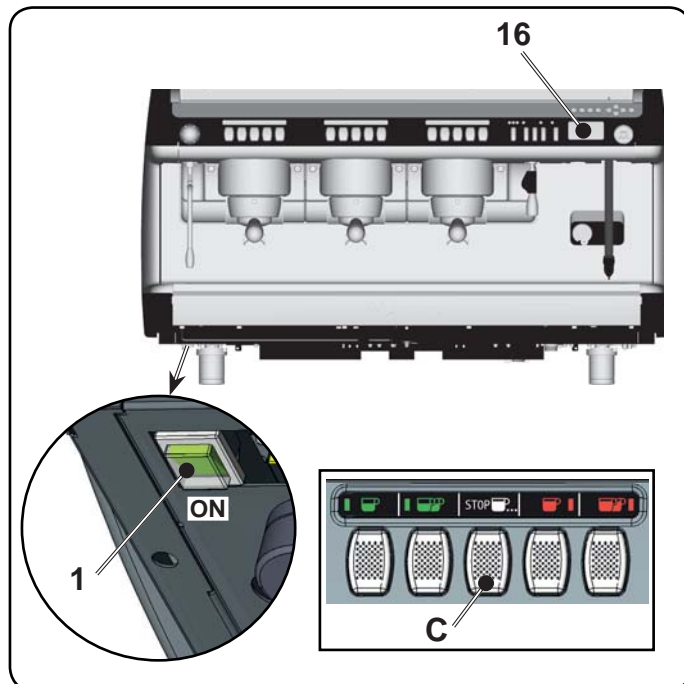


“Before setting the machine to work, make sure that:

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

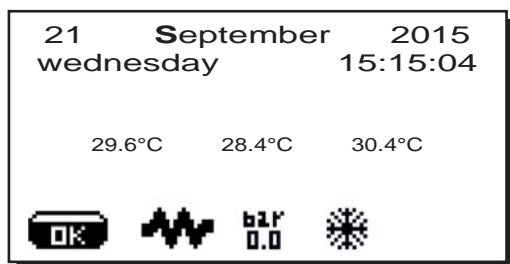
### MANUAL POWERING

Press the luminous main switch (1) to turn on the machine. The the key LEDs light up and the following message will appear on the display (16):

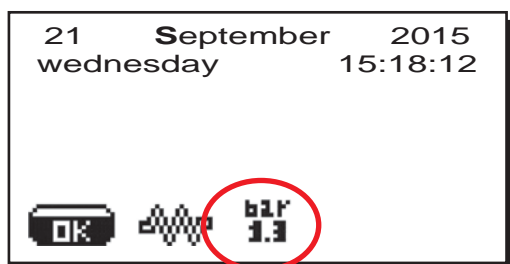


The entire time that the message remains on the display screen, the volumetric pump continues to function, which permits water to fill the boiler. That way, the resistances are not activated when there is no water in the boiler.

After this phase, all heating elements start to heat. The boiler temperatures are shown at the center of the display:



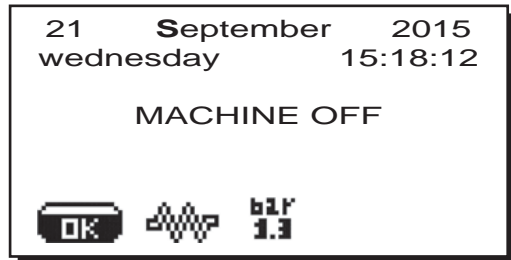
The machine is ready to work when the display (16) indicates the working pressure:



## AUTOMATIC SWITCH OFF / SWITCH ON

The machine can be set to switch off and switch on at programmed times. Consult the “**Service time menu**” chapter to set the “**ON Time**” switch-on time and the “**OFF Time**” switch-off time.

When a service time is set, the machine automatically switches off at the programmed time. During the automatic switch-off phase, the following message will appear on the display:



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

The machine switches on automatically at the programmed time. The messages displayed and the operations performed by the machine are the same as those described in the paragraph “**MANUAL POWERING**”.


## ENERGY SAVING STANDBY

When the machine is switched off, it can be set to the ENERGY SAVING mode.

When this function is enabled, the machine resistance is not completely disabled and keeps the boiler pressure at 0.2 bar.

Please consult the chapter “**Service time menu**” for setting this function.

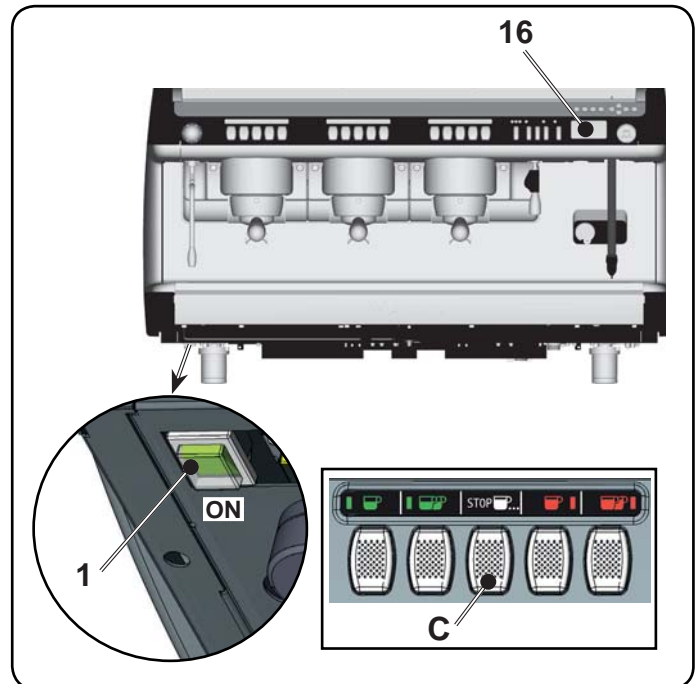
## ENERGY SAVING MODE

The ENERGY SAVING function can also be enabled manually if you press the key and hold it for several seconds .

During this phase:

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

Press any dispensing key to exit the ENERGY SAVING mode and return to the machine work phase.



## FORCED SWITCH ON

Press the “STOP/Coffee continue” (C) key to force the machine on again.

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

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


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





## 11. Description display symbols



This symbol indicates the boiler water level. During the loading phase, the dark bottom part of the icon blinks. When the optimum level is reached, the symbol looks like this: 



This symbol (dark inside) indicates that the resistance is activated and functioning.

When the boiler pressure reaches the set value, the icon looks like this



(light inside).

When the machine is in operation, the two icons



alternate on the display, indicating the presence of the electric heating.

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


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

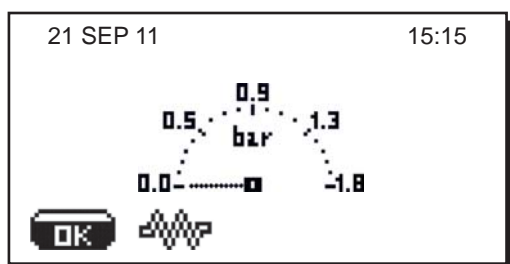



This indicates that the heating resistance has been disabled.



This symbol indicates the boiler pressure value.

If the  key (24) is pressed for about 3", the pressure gauge will be displayed analogically. This will be shown on the display:



Press and hold down the  key (24) for about 3 seconds to return to the regular display mode.




This symbol indicates that the machine is pre-heating or the boiler pressure has dropped below 0.5 bar. This also indicates the boiler heating situation, meaning that it appears if one or more boilers are still in the first heating phase or if their temperature has fallen below 55°C.

If one of the STOP/continuous coffee" (C) keys is pressed, coffee will be served at the temperature reached at that moment.

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

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

The machine has reached the set work pressure and temperature when the icon  disappears from the display.

Press a coffee selection key for each keypad to adjust the temperature between the group and filter holder.



## 12. Changing the water in the boiler



**"Before operating the machine change the water in the boiler."**

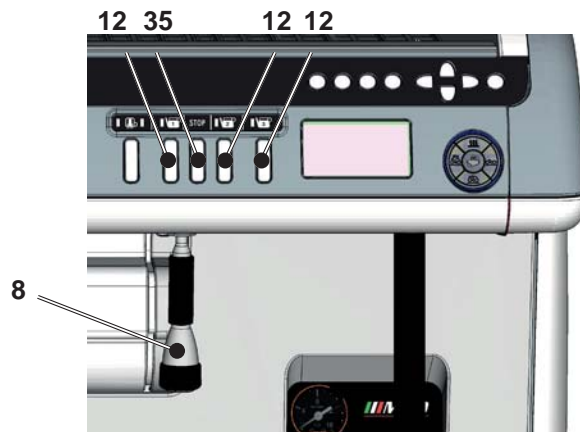
Ensure that the indication on the display corresponds to the working pressure value.

Keep a hot water distributor key (12) pressed down for approximately 5 seconds.

The following message will be displayed: "WATER CHANGE". The water from the boiler will drain from the hot water nozzle (8) (60 - 70% ca. of the total capacity).

The boiler resistance and all dispensing keys will be disabled. Dispensing will stop automatically (Note. The delivery can be interrupted at any time by means of the push button STOP 35).

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



English

## 13. Cup Warmer (if provided)



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

The machines have a cup tray (23) for stocking the cups.

Only place cups and glasses used with the coffee machine on the cup tray. **No other objects must be placed on the tray.** Thoroughly drain the cups before placing them on the tray. To activate the resistance of the cup warmer tray (23) press button (22); to change the cup-warmer power, press the (22) key a number of times.

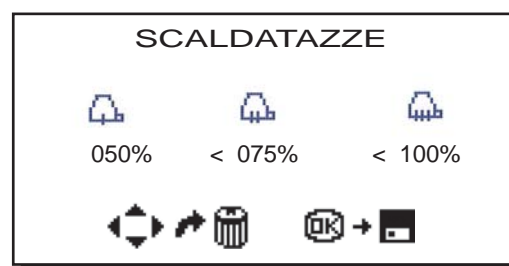
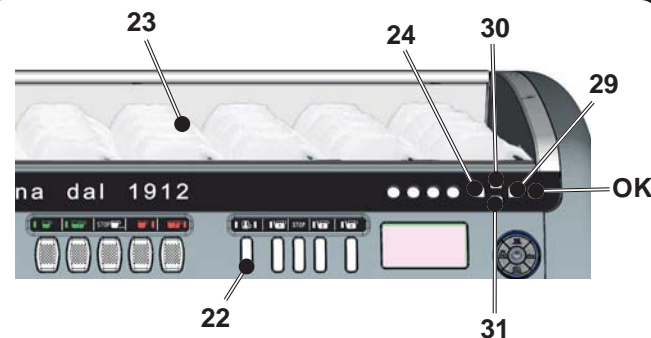
- All LEDS on = full power
- All LEDS off = OFF

To desactivated the heating of tray (23) press more times the key (22) until all the leds are off.

**N.B. The heating of the cup warmer tray (23) is deactivated during the automatic switch off phase.**

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

To access settings for cup-warmer power levels, hold the cup-warmer button (22) down for longer than 5 seconds.



Select the heating level pressing the ► button (29).

Additional changes are possible using the ▲ (30) and ▼ (31) keys.

1) confirm the changes made by pressing the OK key

2) exit the menu and leave the settings unchanged by pressing the ◀ key (24).





## 14. Coffee dispensing

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

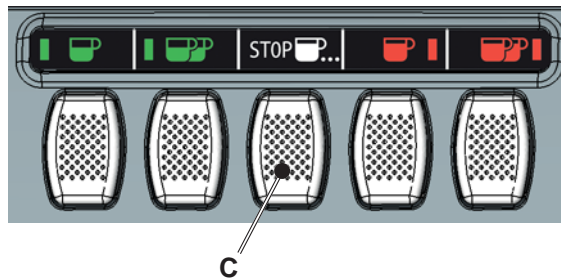
Fill the filter with one dose of ground coffee in the case of the 1-cup filterholder with conical filter or with two doses of ground coffee in the case of a 2-cup filterholder with cylindrical filter.

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

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

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

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



Press the push button (C) 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 (C).

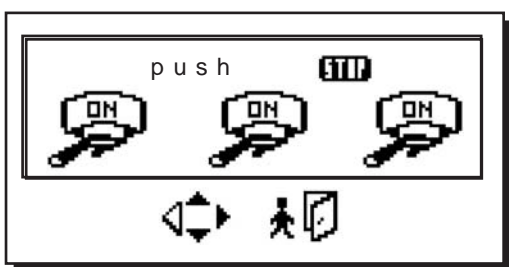


Do not remove the coffee filter before the coffee dispensing has completed.

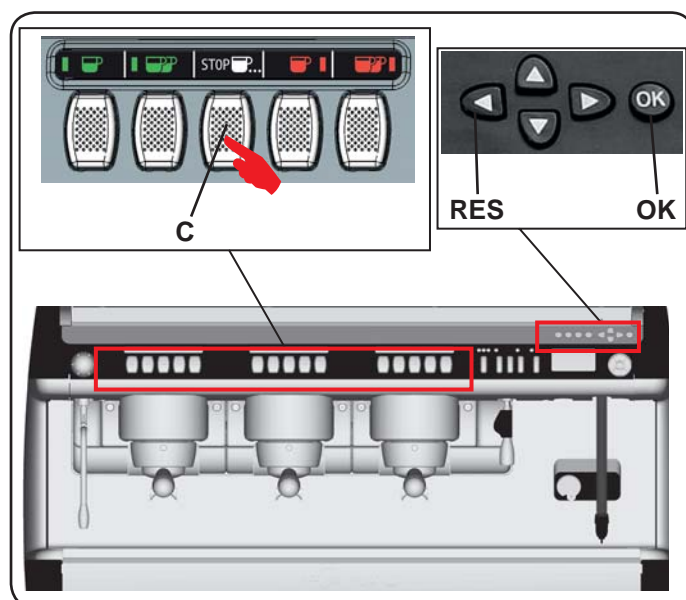
## 15. Switching off the boiler


Follow these steps to disable the boiler resistance:

Press the "OK" key. This message will appear on the screen:

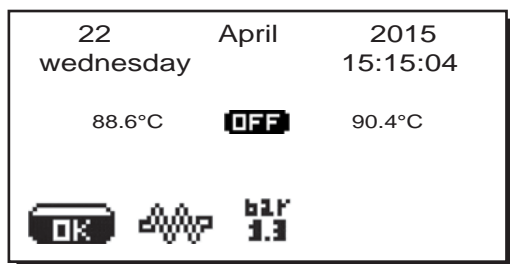


Press the "STOP/continue coffee" key (C) of the group for which you want to switch off the boiler. The word **OFF** will appear in the icon for that group:

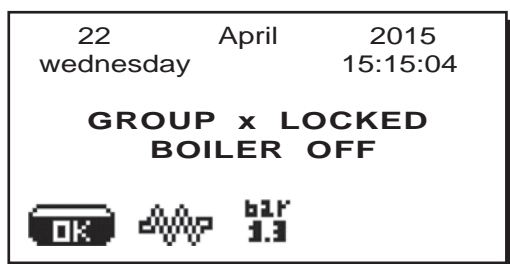


Press the  key to confirm.



The switched off boiler is identified with the word **OFF** on the display:



If any dispensing key is pressed of the group with the disabled boiler, this message appears on the display screen:



Switching on the boiler takes place in the same way:

- Press the  key;
- Press the “STOP/continue coffee” key (**C**) of the group for which you want to switch on the boiler. The word **ON** will appear in the icon for that group;
- Press the  key to confirm.

## 16. Hot water dispensing



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

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.

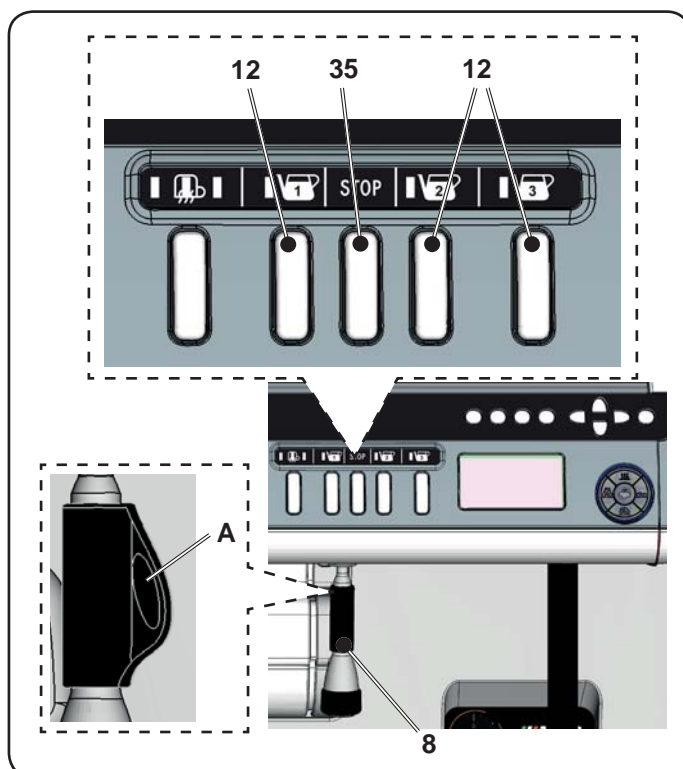
After having placed an appropriate container under the dispenser (8), proceed in either of the following two ways:

- Press the DOSING BUTTON (12) that has the appropriate memorization.
- For CONTINUOUS dispensing, press the STOP push button (35).

Dispensing, whether for dosed servings or in the continuous dispensing mode, can be interrupted at any time by pressing the START-STOP push button (35).

### NOTE:

- When using any of the dosing buttons, dispensing can be interrupted by pressing the STOP button (35); the memorized data will not be affected.
- The adjustment of the economizer for regulating the delivered water temperature is made by the installing service technician.



## 17. Steam dispensing



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

### Dispensing with the Turbosteam selector (13)

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

The Turbosteam selector keys have different functions according to the following configuration:

**TS4** frothed milk (high froth);

**TS3** frothed milk (medium froth);

**TS2** frothed milk (low froth);

**TS1** heated milk;  
 steam.

**NOTE:** During the programming phase, the Turbosteam selector keys (TS1 ÷ TS4) can be configured differently according to different needs.

Insert the steam nozzle (9b) into a suitable container, making sure the bulb is completely immersed in the milk.

Choose the type of milk you prefer and press the related key.

Once the set temperature has been reached, steam dispensing will stop automatically.

Dispensing can be interrupted at any time by pressing any Turbosteam selector key (13).

### Steam dispensing with knob control

The steam frother system (20) is suitable for beverages that need to be mixed because the steam flow can be gradually opened.

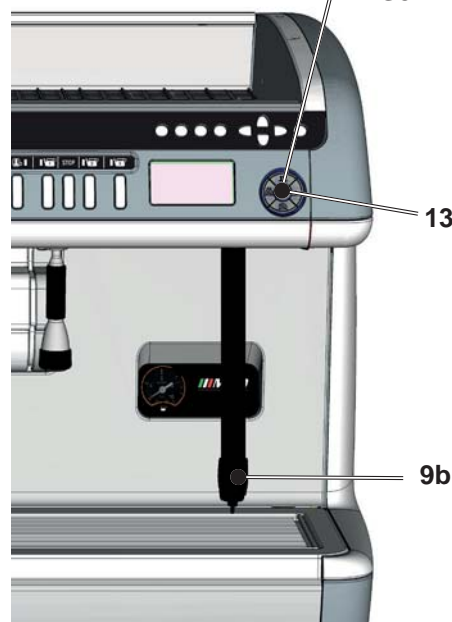
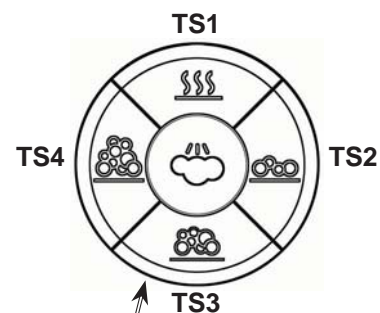
Insert the steam dispensing wand (9) in a suitable container. Open the steam and close it when the beverage is heated.



#### Cleaning of steam nozzles

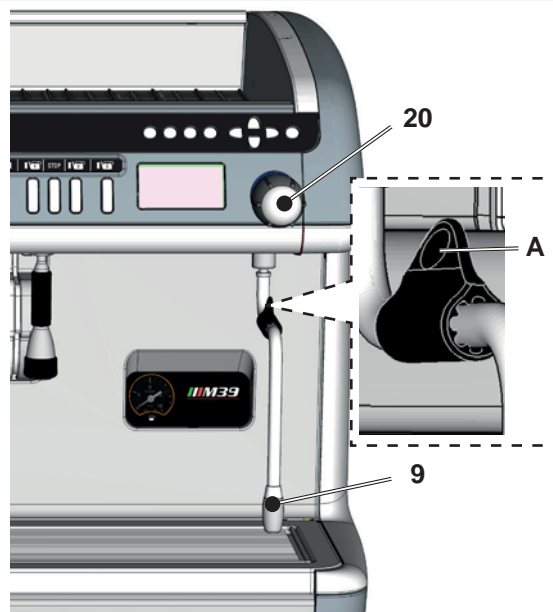
At the conclusion of each steam dispensing phase:

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



### COLD TOUCH

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

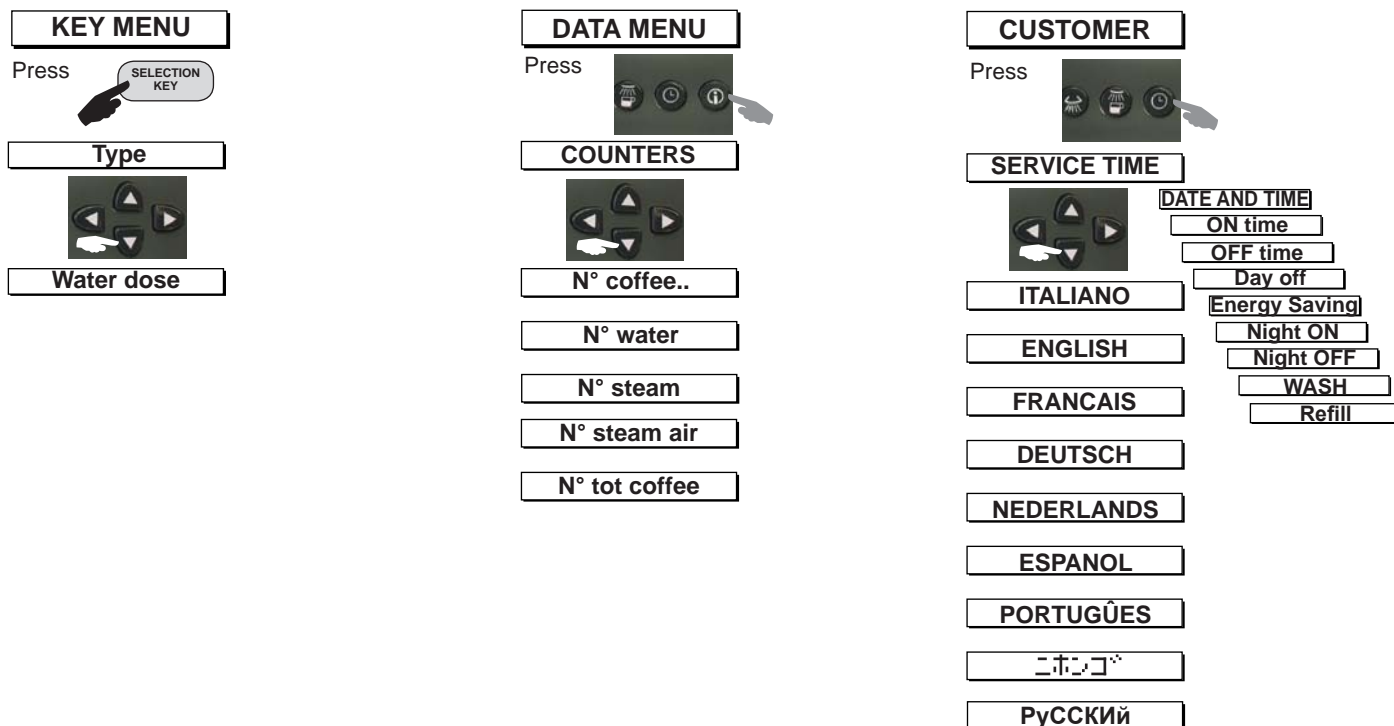


# CUSTOMER PROGRAMMING

## 18. Data flow chart





Only if "Prog. cliente" is YES and "Program. block" is NO

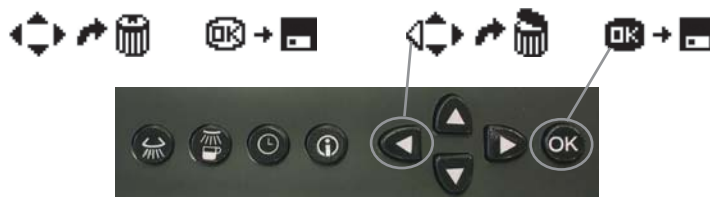


### EXITING THE PROGRAMMING MENUS

*Before exiting the menus:*

- Press the  key to confirm any changes made to settings;
- Press the  key (24) to leave settings unchanged

The icons below will appear alternating on the lower part of the display:



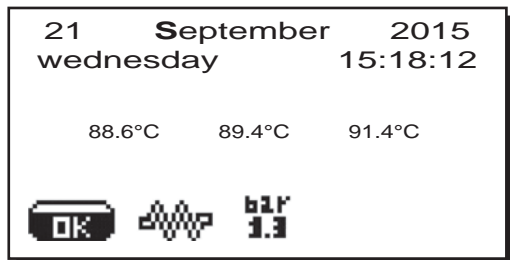
## 19. Clock adjustment

Use the ▲ (30) and ▼ (31) keys to adjust the clock.

The time increases (or decreases) one minute each time the key is pressed.

If one of the keys (▲ 30 or ▼ 31) is pressed and held down for more than 10 seconds, the minutes setting stops and the hours setting increases (or decreases).

During the time setting phase, the seconds remain at "00".



## 20. Customer parameters menu

To access "Customer parameters" press ⏻ key (34); the following message will appear on the display:




### Language selection

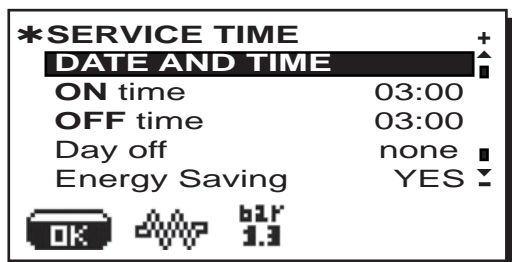
To display the messages in a different language from that set, after entering into Programming mode, position the cursor on the desired language by pressing the ▲ (30) and ▼ (31) keys and then pressing the ▶ key (29). The machine will restart with the messages provided in the selected language.

The display (16) provides a choice of the following languages.: Italian, English, French, German, Dutch, Spanish, Portuguese, Japanese and Russian.



## Service time menu

Pressing the  key (29), the following message will appear on the display:



The following service time parameters can be modified:

- **ON time** (time the machine switches on);
- **OFF time** (time the machine switches off);
- **day off** (day on which the enterprise is closed);
- **Energy Saving** (enable/disable the Energy Saving function: YES/NO);
- **Night ON** (start time for evening beverage price: only when payment system is connected);
- **Night OFF** (end time for evening beverage price: only when payment system is connected);
- **Wash** (the time that washing must take place);
- **Replacement** water replacement can be set by time (activated by technician);





### General indications

If there is no day off (i.e. the enterprise never closes), enter "none" for the "day off" item.

Enter the same time for the "ON time" and "OFF time" parameters (for example:

ON time 22:00  
OFF time 22:00)

if the automatic switch on/switch off function is not required and you wish to manually switch the machine on and off.

- Press the  key (29);
- Change the time, using the  (30) and  (31) keys;
- Press the (24)  key to confirm the setting.

Repeat the steps previously indicated to modify the washing times.

### NOTES

**Wash:** wash cannot be disabled. It is requested daily at the programmed hour, and always within 24 hours.

Set OFF against the time so as to not activate these wash cycles.

OFF is displayed press the  (31) key the indicated time is "00:00".

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


### NOTES

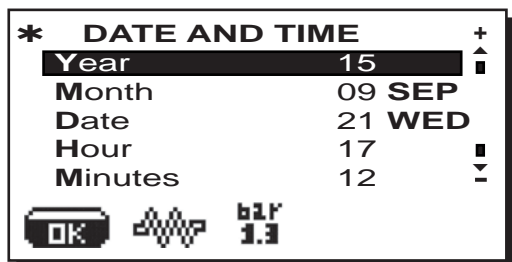
The "**WATER CHANGE**" function with time request is set by the technical personnel who can also enable or disable the "block" function.







With "block" enabled, if the water change is not done within an hour, the machine prevents beverages from being dispensed.

With request scheduled the user can only change the time the request appears.

## Date and time

To modify the date and hour, press the  key (29) on the corresponding line. The following message will appear:



Use the  (30) and  (31) keys to move the cursor (black line) to the entry to be modified, then press the  key (29). The cursor will turn into an arrow  and it becomes possible to change the number for the selected entry by using the  (30) and  (31) keys.

Once the operation is completed, press the  key (24) to confirm the data.


**Note:** the cursor changes back to black line.

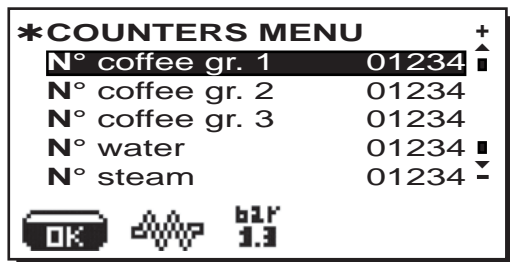
Repeat the operation described above to modify other parameters.








## 21. DATA menu - Counter display and zeroing


Counters are displayed by pressing the  (27) key. The following message appears on the display (5):



Parameters calculated are:


- **N. coffee** (number of coffee beverages)
- **N. water** (number of times water is dispensed)
- **N. steam** (number of times steam is dispensed using the steam button)
- **N. steam air TS** (number of times steam and air are dispensed using the turbosteam function)
- **N. tot coffee** (total number of coffee beverages).

Counters can be zeroed by aligning the cursor on the selected entry, pressing the  key (29), and then pressing the  (30) or  (31) key.

Press the  key (24) to confirm zeroing.


The "N. coffee" entry appears for as many times as there are machine groups.

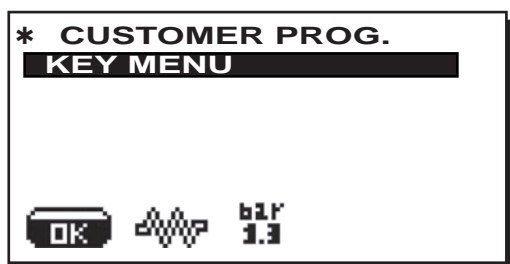
**Note: Parameters that cannot be zeroed are:**  
- N. tot coffee

Press the  key (24) to return to the main menu.






## 22. How to access the programming mode



**N.B. ONLY if the item "Customer Progr." is set on "YES" and the item "Program. block" is set on "NO".**

To access programming press the  key (29); the following message will appear on the display:

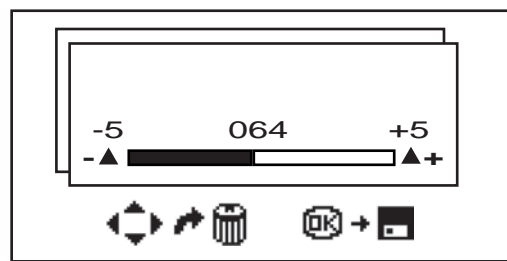


Press one of the dispensing keys on the selection panel (2); the relative led will remain on.

Use the  (30) and  (31) keys to position the cursor (black line) on the desired line, then press the  key (29). Always use the  (30) and  (31) keys to change the setting; at this point there are two possibilities:

- 1) confirm the changes made by pressing the  key
- 2) exit the menu and leave the settings unchanged by pressing the  key (24).

**Note: When modifying data, the cursor changes to "→", or a slide bar with maximum and minimum settings will appear:**

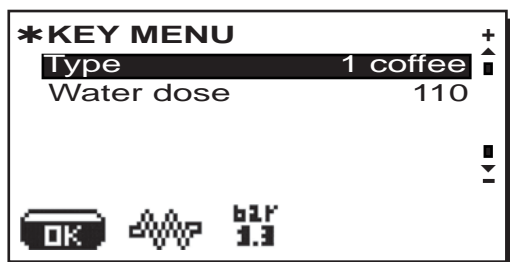


If the "Customer Progr." is set to "NO", the following message will appear on the display:



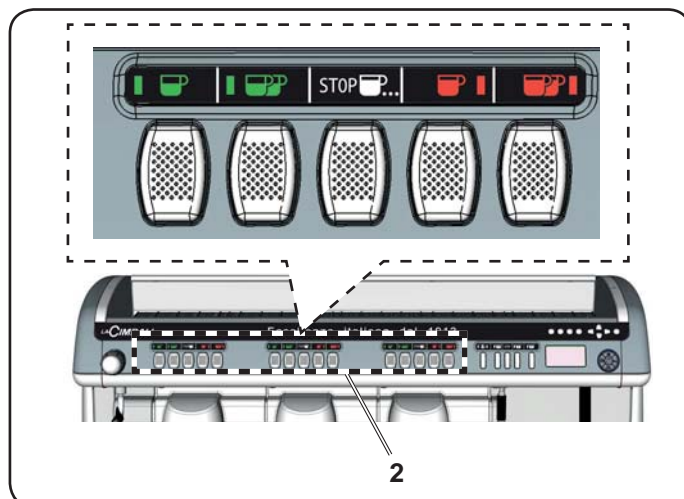
## 23. Key menu - Coffee selection

Press one of the coffee dispensing keys on the selection panel (2) (the relative led will remain on, not flashing). The following message will appear on the display:



Each dispensing unit is controlled by a panel that permits programing the amount of desired dispensing for each button. The following coffee selection parameters can be modified:

- **water dose** (volumetric dosage pulses)



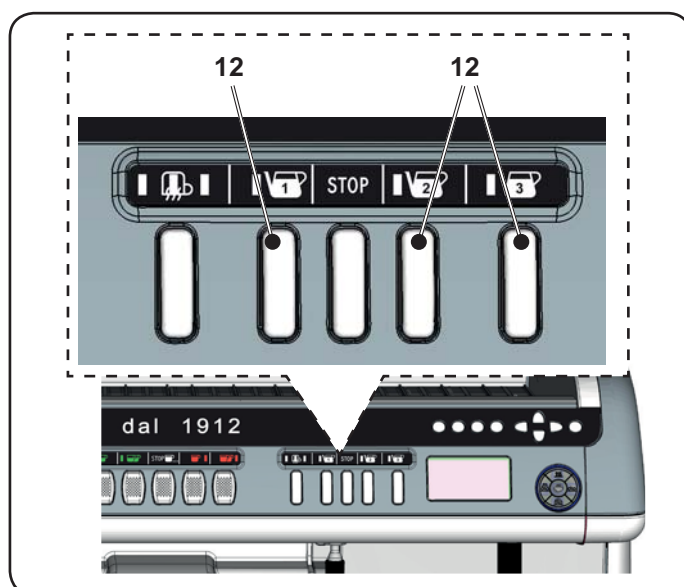
## 24. Key menu - Hot water selection

Press the hot water dispensing key (12). The following message will appear on the display:



The following hot water selection parameters can be modified:

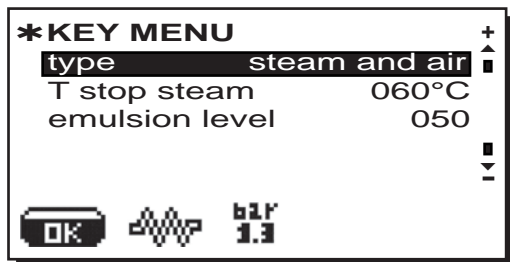
- **water dispensing time** (dispensing time in seconds.).





## 25. Key menu - Steam and air selection

Press one of the Turbosteam (13) selector keys (TS1 ÷ TS4).  
The following will appear on the display:



The following parameters can be modified:

- **T stop steam** ("xxx°C" temperature for hot milk or frothed milk).

Setting options:

**"0" setting:**

- manual steam stop

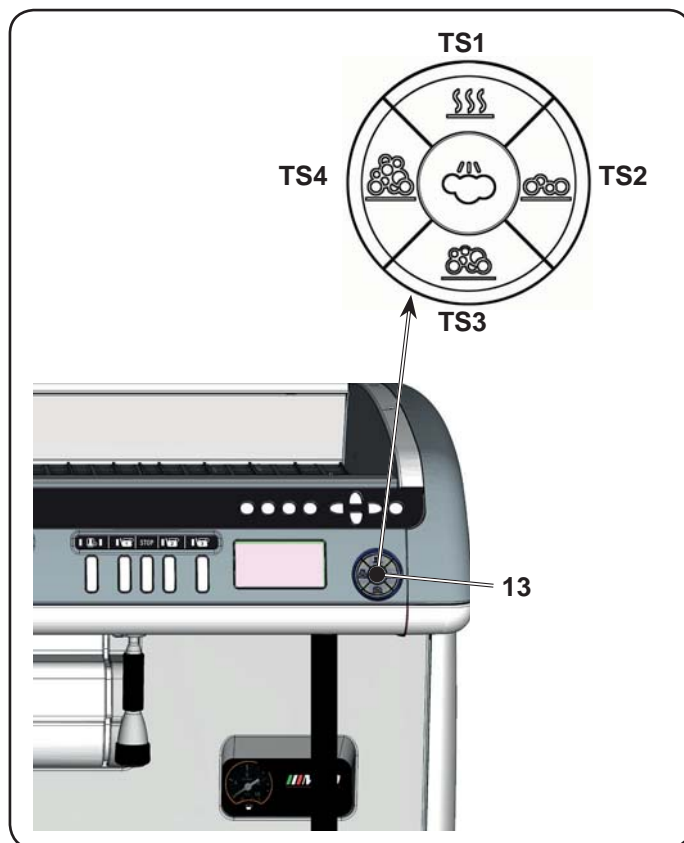
**Any number between "40°C ÷ 85°C" (104°F ÷ 185°F)**

- automatic steam stop

**"OFF" setting:**

- steam stop disabled

- **emulsion level** (a different emulsion level can be chosen for frothed milk: the value can be set between "10 ÷ 100", where 0 indicates no emulsion and 100 indicates continuous emulsion).

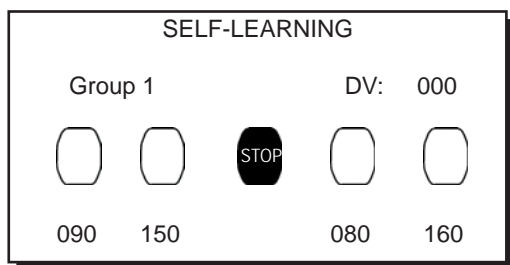


## 26. Programming measures using the "SELF-LEARNING" function

The water doses for coffee and the hot water doses can also be set using the "SELF-SETTING" function:

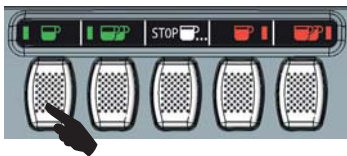


press and hold the STOP button for at least 8 seconds or until you hear a buzzer sound that will keep sounding throughout the programming. The menu below will appear on the display, showing the keys with the relative quantities for water for the coffee.



### Coffee measures

- 1 - Fill the filter-holder with the required dosage of ground coffee and insert it in the dispenser unit.
- 2 - Put the cup or container under the filter-holder spouts and press the button to be programmed. Keep it pressed until the desired level is reached in the cup or container.



During this phase, the setting for the volumetric dosage pulses (top right of display) is increased. When the key is released, the setting reached is memorized and appears under the programmed key.

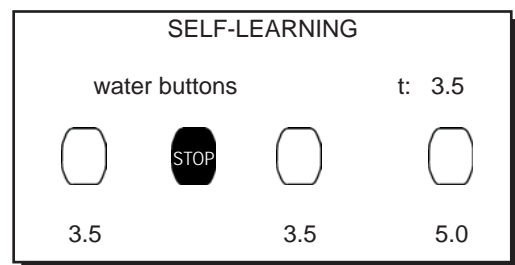
- 3 - Starting from step 1, continue programming, as desired, on all the coffee buttons.

### Hot water measures

- 1 - Press the button to be programmed and keep it pressed until the desired level is reached in the cup.



During this phase the time in seconds (top right of display) is increased; when the key is released, the setting reached is memorized and appears below the programmed key.



- 2 - Starting from step 1, continue programming, as desired, on all the water buttons.

When finished, press the STOP button. The buzzer will turn off, thus confirming that the programming has been completed.



## 27. Cleaning and maintenance



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

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

### COFFEE CIRCUIT CLEANING CYCLES

The purpose of the flushing cycle is to remove all traces of grease and scaling deposited when the coffee is dispensed. Failure to flush out the circuit will allow these deposits to solidify. This will impair the qualitative performance of the coffee circuit.

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

**ATTENTION, RISK OF SCALDING:** During the wash cycles, hot water and steam will exit from the groups. Keep the hands and all other parts of the body well away until the cleaning cycle has terminated.

*If the machine sends the warning message, “EXECUTE COFFEE WASHING” will appear on the display.*

This message will continue to appear until the wash cycle is performed.

The coffee circuit can be washed in different ways:

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

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

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

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

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

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

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

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

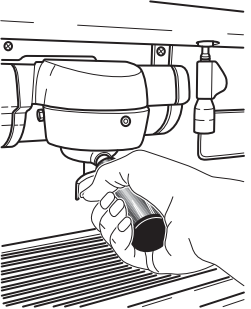
Programmed wash cycles that are not carried out will be memorized by the machine.

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



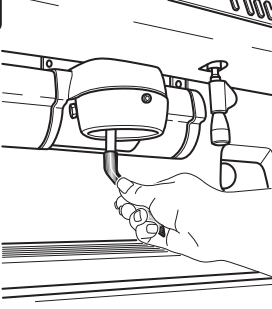
## SIMULTANEOUS WASHING

**1**



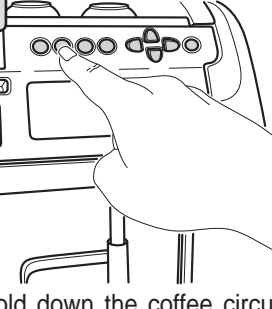
Remove the filter holder from the coffee group.


**2**



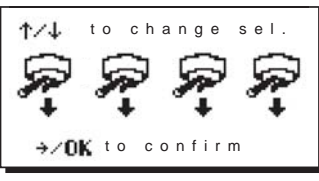
Using a brush, clean the cover gasket.

**3**



Hold down the coffee circuit washing key and the  (26) key for a few seconds.

**4**



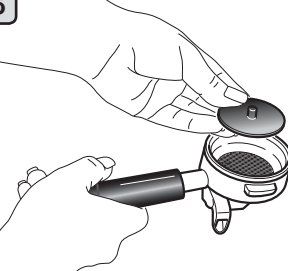
The simultaneous washing screen (preset mode) will appear on the display.

**5**

Confirm the washing mode using the key ; the screen will display:

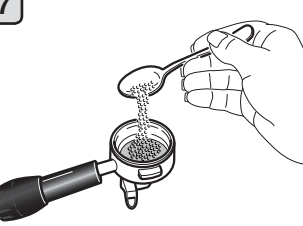


**6**



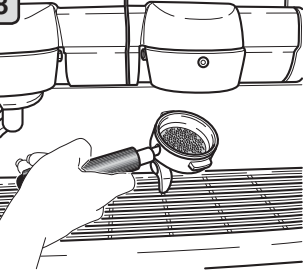
Insert the rubber disk into the filter-holder with its filter.

**7**



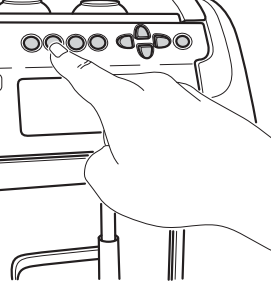
Pour in a packet or dosing cupful of detergent powder.


**8**




Hook all the filter holders to the groups.

**9**



Press the coffee circuit wash key  (26).

**10**



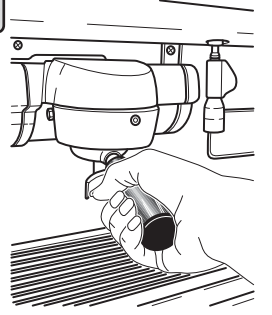
The wash cycle will start and the "GR... WASH" message will appear in alternated way on the display.

**11**



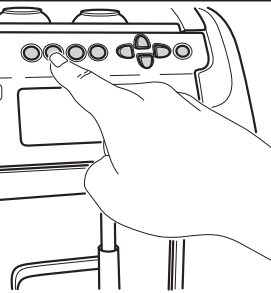
At the end of wash cycle, the message "REMOVE GROUP FILTER HOLDER" will appear.


**12**



Remove the filter holders.

**13**



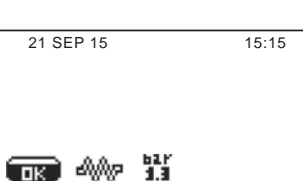
Press the coffee circuit wash key  (26).

**14**




The message "GR... RINSE" will appear in alternated way on the display.

**15**



The washing cycle is complete after the rinsing phase.

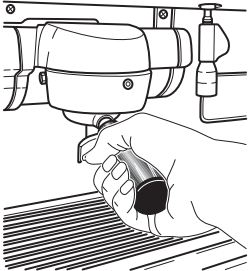
 Do not remove the filter holder during coffee dispensing.



# SEQUENTIAL WASHING

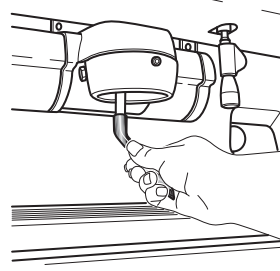
English

1



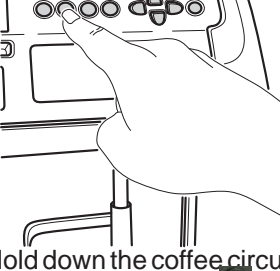
Remove the filter holder from the coffee group.


2



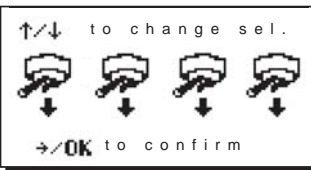
Using a brush, clean the cover gasket.

3



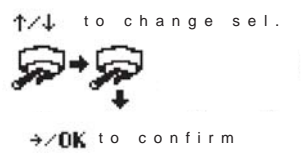
Hold down the coffee circuit washing key and the  key (26) for a few seconds.



4



The simultaneous washing mode (preset mode) will appear on the display.

5



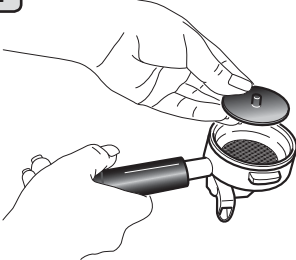
Use the  (30) and  (31) keys to pass to the *Sequential Washing* cycle. The scrolling icons of the machine groups will appear on the display.

6

Confirm the washing modes using the key . The screen will display:

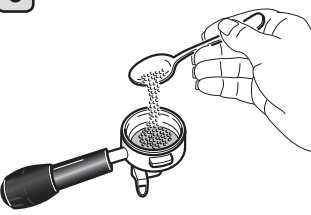


7



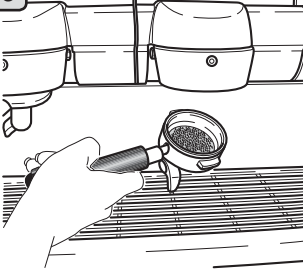
Insert the rubber disk into the filter-holder with its filter.

8



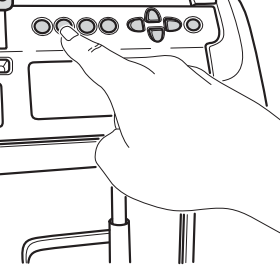
Pour in a packet or dosing cupful of detergent powder.


9




Hook the filter holder to Group 1.

10




Press the coffee circuit wash key  (26).

11



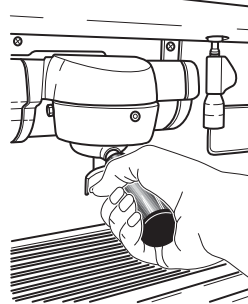
The Group 1 wash cycle will start and the "GR1 WASH" message will appear on the display.

12



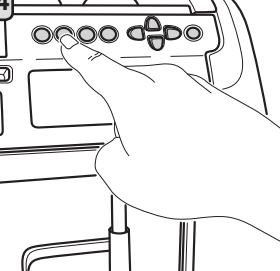
At the end of the group 1 wash cycle, the message "REMOVE FILTER HOLDER GROUP 1" will appear.


13



Remove the filter holder.

14



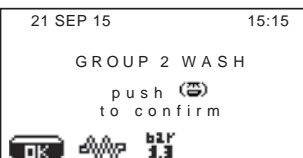
Press the coffee circuit wash key  (26).

15



The message "GR1 RINSE" will appear.

16



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

17

Repeat the operations described above for all machine groups.

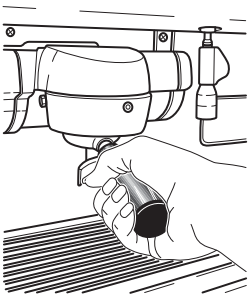


Do not remove the filter holder during coffee dispensing.



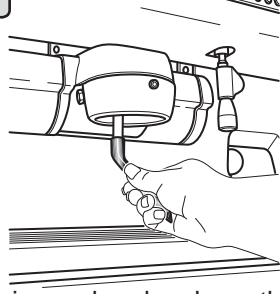
**SINGLE WASHING:** Cannot be carried out if the machine launches a warning message.

1



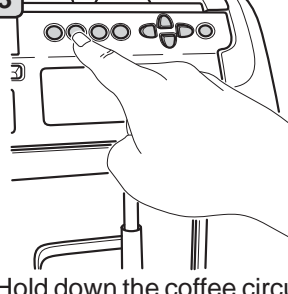
Remove the filter holder from the coffee group.


2



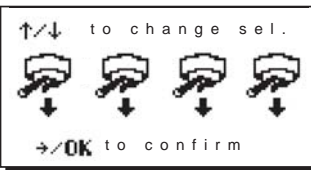
Using a brush, clean the cover gasket.

3



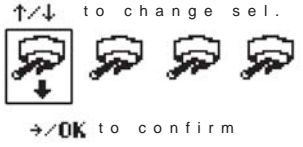
Hold down the coffee circuit washing key and the  key (26) for a few seconds.



4



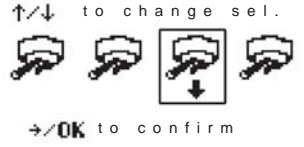
The simultaneous washing mode (preset mode) will appear on the display.



5



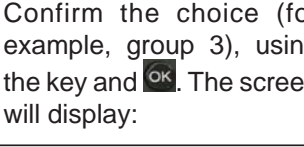
Use the  (30) and  (31) keys to pass to the *Single Wash*. A rectangle will highlight the group that will be washed.


6




Use the  (30) and  (31) keys to choose the group to be washed.

7



Confirm the choice (for example, group 3), using the key and . The screen will display:




8



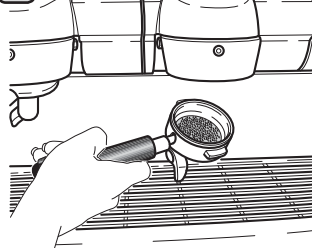
Insert the rubber disk into the filter-holder with its filter.

9



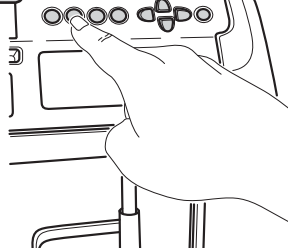
Pour in a packet or dosing cupful of detergent powder.


10




Hook the filter holder to Group 3.

11



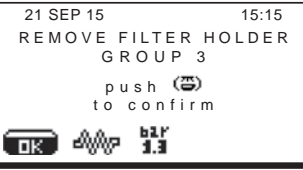
Press the coffee circuit wash key  (26).

12



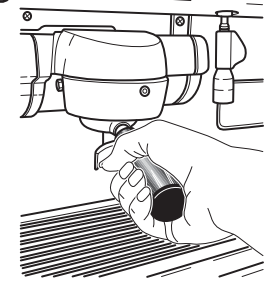
The Group 3 wash cycle will start and the "GR3 WASH" message will appear on the display.

13



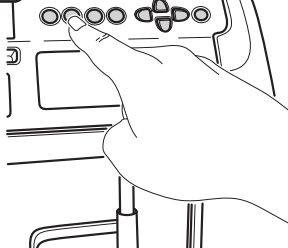
At the end of the group 3 wash cycle, the message "REMOVE FILTER HOLDER GROUP 3" will appear.


14



Remove the filter holder.

15




Press the coffee circuit wash key  (26).

16



The message "GR3 RINSE" will appear.




The washing cycle is complete after the rinsing phase.

17

18


Repeat these steps for the groups you want to wash.




Do not remove the filter holder during coffee dispensing.

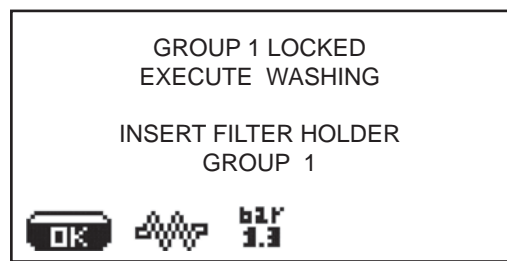


## Block function

When the machine is blocked, a warning message appears on the display: if the key corresponding to the requested wash cycle is pressed (key  (26) or key (28)) and the instructions on the display are followed, the wash cycle is performed and the machine is no longer blocked. For example, if there is a "coffee block", the following message appears on the display:



If the coffee wash circuit key  (26) is pressed, the previous message will be integrated as shown:



When the "INSERT FILTER HOLDER - GROUP 1" message appears, the block message for Group 1 disappears. The block messages for groups still to be washed appear in alternation.

At this point, follow the steps on the previous pages for the wash cycle.

The number of the "blocked group" blinks on the display and depends upon the number of machine groups.

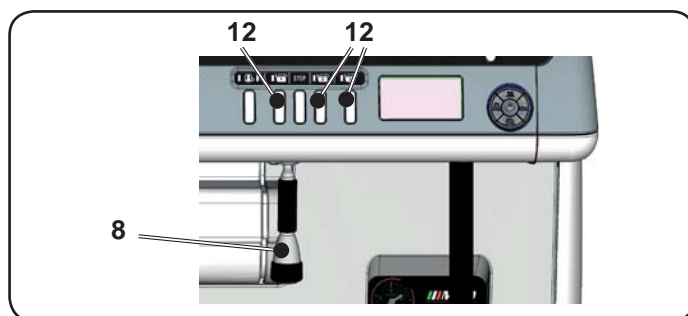
## CHANGING THE WATER IN THE BOILER - Procedure to carry out at least once a day

Keep a hot water distributor key (12) pressed down for approximately 5 seconds.

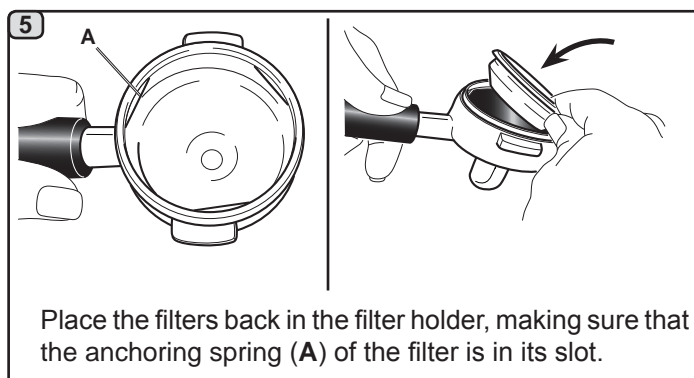
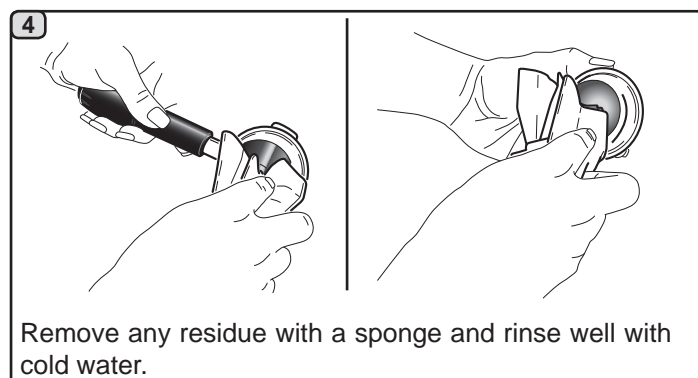
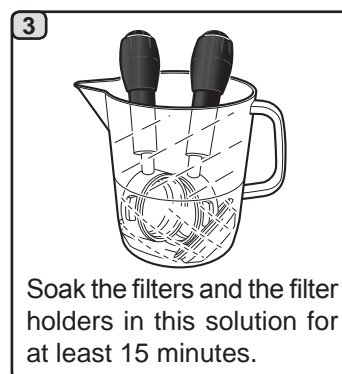
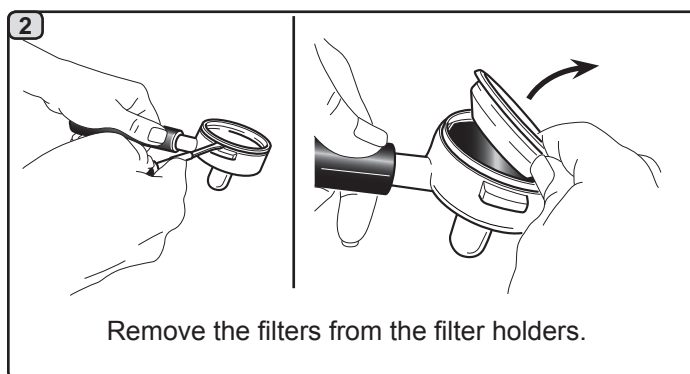
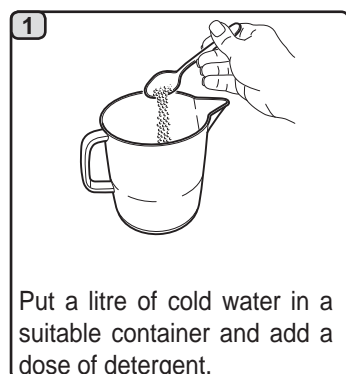
The following message will be displayed: "WATER CHANGE". The water from the boiler will drain from the hot water nozzle (8) (60 - 70% ca. of the total capacity).

Dispensing will stop automatically.

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



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



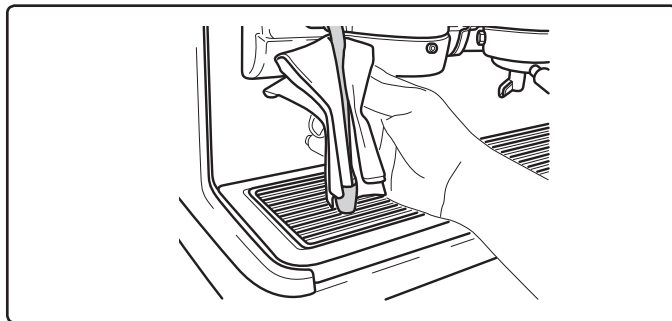
**STEAM NOZZLES AND HOT-WATER DISPENSING PIPES - This operation must be carried out at the end of each working day**

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



**DO NOT** use abrasive products.

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



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

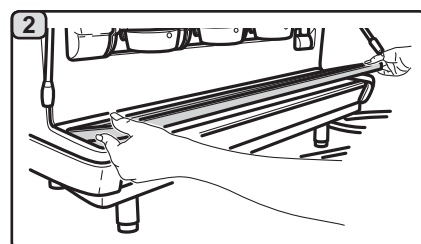
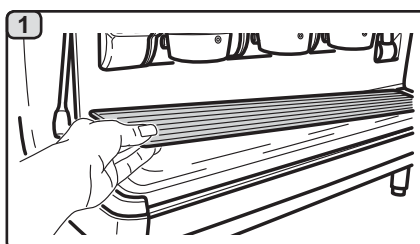
**GRILLE AND DRIP BASIN - This operation must be carried out at the end of each working day**

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



**Danger of burns**

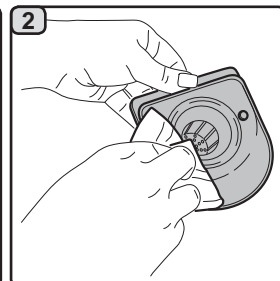
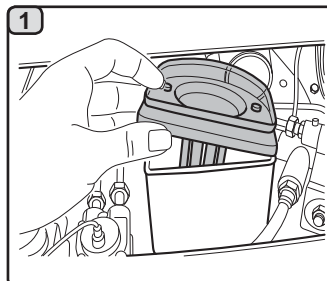
**DO NOT** insert your hands beneath the front panel.



**DRAINING TRAY**

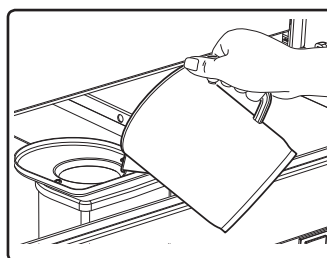
**- This operation must be carried out every 7 days**

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



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

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

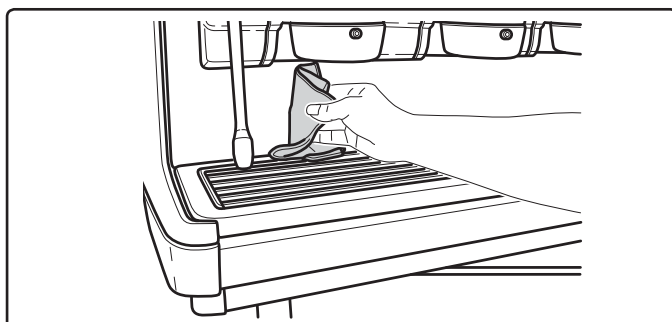


**BODYWORK - This operation must be carried out at the end of each working day**

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

Note: Do not spray liquids into the panel slots.

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





## 28. Defects – Malfunctions

### Direct action by the customer

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

PROBLEM	CAUSE	SOLUTION
The coffee machine does not work and the display (16) is blank.	No electricity supply.	Check the electricity supply. Check the position of the main switch (1).
Leaking from the filter holder rim (11).	Underpan gasket dirty with coffee.	Clean using the special brush provided.
Coffee dispensing time too short.	Coffee ground too coarse. Coffee too old.	Use a finer grind. Use new coffee.
Coffee drips out of machine.	Filter holes blocked or filter holder (11) outlet hole dirty. Coffee ground too fine.	Clean. Use a coarser grind.
Loss of water under the machine.	Discharge well clogged up. Discharge basin hole blocked.	Clean. Clean.
Machine heated up, but it does not dispense coffee.	Water supply or water softener tap closed. No water in system.	Open the taps. Wait until water is available or call a plumber.
The automatic level-control devices remain in operation.	Same causes as above.	Same solution as above.



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

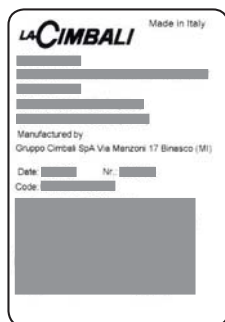


Fig. 1  
Abb. 1

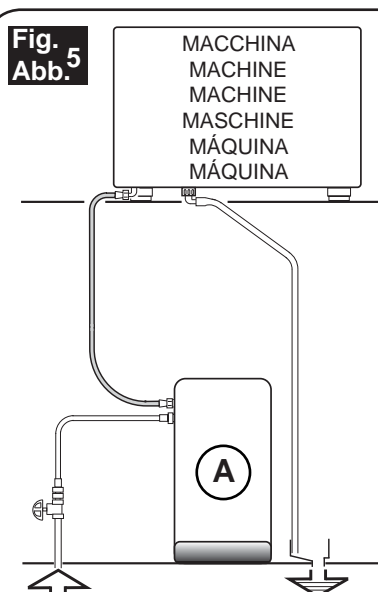


Fig. 5  
Abb. 5

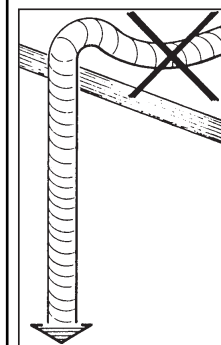


Fig. 7  
Abb. 7

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

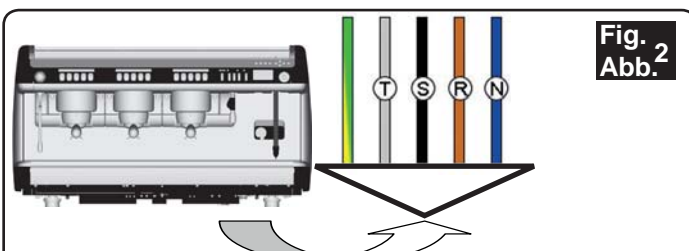


Fig. 2  
Abb. 2

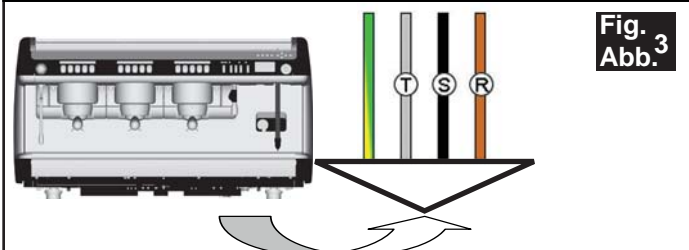


Fig. 3  
Abb. 3

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

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

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

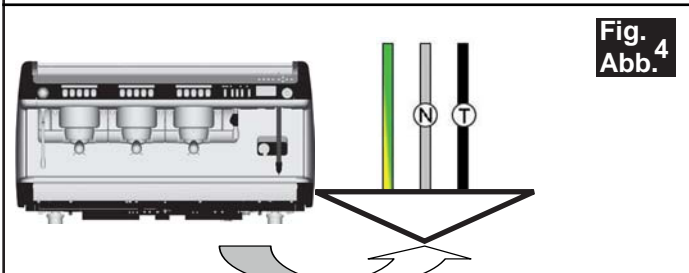


Fig. 4  
Abb. 4

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

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

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

1

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

2

**Installare un rubinetto  
 alimentazione acqua  
 Install a water feeding tap  
 Installer un robinet d'eau  
 Wasserversorgungshahn  
 erforderlich  
 Instalar un grifo  
 alimentación agua  
 Instalar uma torneira  
 alimentação água**

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

**6 bar - 0,6 MPa**

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

Ø 3/8 GAS - GAZ  
 GÁS

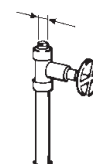
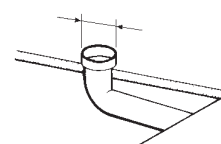


Fig. 6  
Abb. 6

SCARICO A  
 PAVIMENTO  
 DRAIN  
 DRAIN  
 BODENABFLUSS  
 ALIVIADERO  
 DESCARGA

Min.  
 Ø 50 mm.



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

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

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

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

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

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

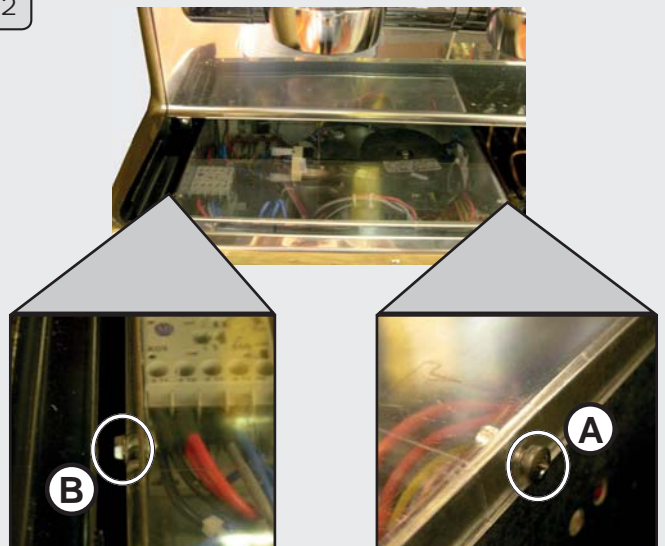
Estes capítulos do manual devem ser utilizados pelo pessoal técnico qualificado e autorizado.

1



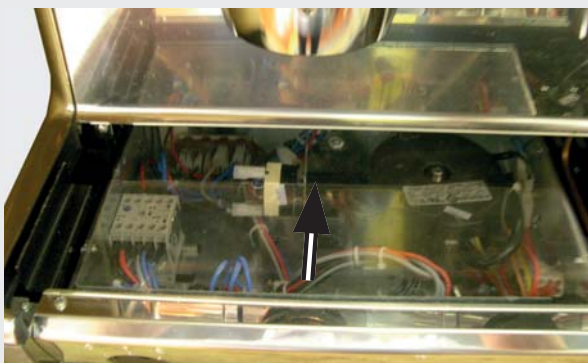
Rimuovere la bacinella - Remove the tray  
Retirer le bac - Die Wanne abnehmen  
Quitar la bandeja - Remover o tabuleiro

2



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

3

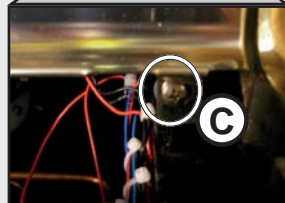


Spingere il coperchio della scatola elettrica verso l'interno macchina, sollevarlo e rimuoverlo.  
Push the lid of the electric box toward the inside of the machine. Lift and remove it.  
Pousser le couvercle du boîtier électrique vers l'intérieur de la machine, le soulever et le retirer.  
Die Abdeckung des Netzteilgehäuses zur Maschine hin schieben, anheben und abnehmen.  
Empujar la tapadera de la caja eléctrica hacia el interior de la máquina, levantarla y quitarla.  
Empurrar a tampa da caixa eléctrica para o interior da máquina, levantá-la e removê-la.



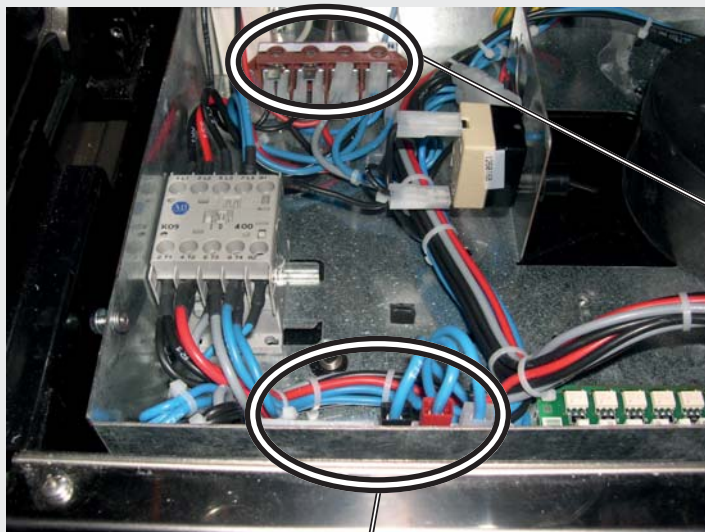


4

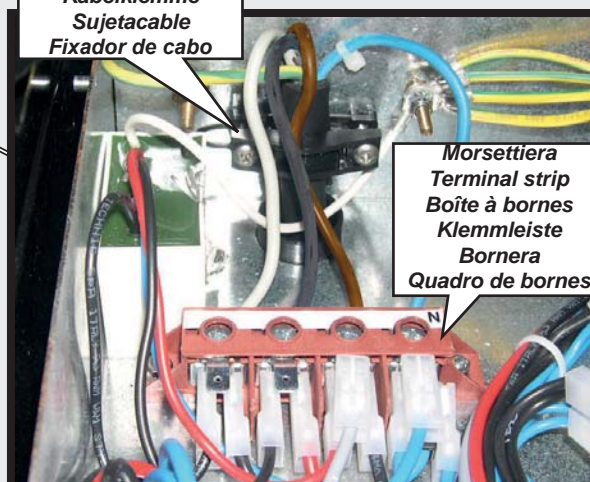


Svitare le due viti di fissaggio (C) e rimuovere il pannello frontale inox. - Loosen the two fixing screws (C) and remove the stainless steel front panel.  
 Dévisser les deux vis (C) de fixation et démonter le panneau frontal en inox. - Lösen Sie die beiden Schrauben (C), und nehmen Sie das vordere Edelstahlpaneel ab.  
 Destornillar los dos tornillos de fijación (C) y quitar el panel frontal inoxidable. - Afrouxare os dois parafusos de aperto (C) e tirar o painel dianteiro inoxidável.

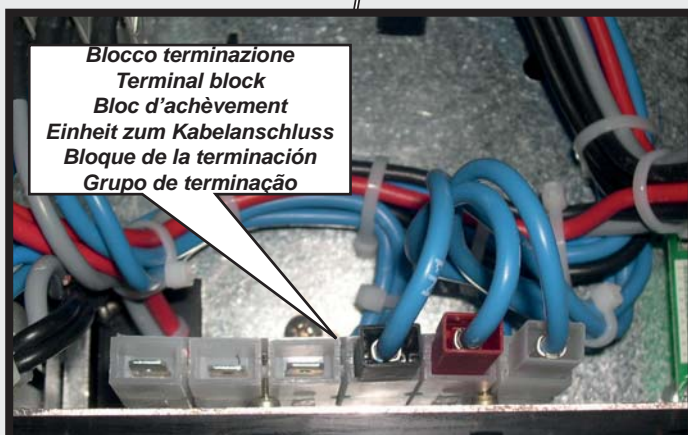
5



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



**Morsettiera**  
**Terminal strip**  
**Boîte à bornes**  
**Klemmleiste**  
**Bornera**  
**Quadro de bornes**



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

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

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

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

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

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

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

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





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

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

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

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

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

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



Sezioni nominali dei cavi da utilizzare:

Nominal sections of cables to use:

Sections nominales des câbles à utiliser:

Nominaler Leiterquerschnitt:

Secciones nominales de los cables que hay que utilizar:

Secções nominais dos cabos a utilizar:

380-415V3N

220-240V3

220-240V

min. H05VV-F o H05RN-F - 5 x 1,5mm<sup>2</sup>

min. H05VV-F o H05RN-F - 4 x 2,5mm<sup>2</sup>

min. H05VV-F o H05RN-F - 3 x 4mm<sup>2</sup>

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

*Collegamento trifase - Three-phase connection*

*Raccordement triphasé - Dreiphasig Anschluß*

*Conexión trifásica - Ligação trifásica*

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

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

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

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

*Collegamento monofase - Single phase connection*

*Raccordement monophasé - Einphasig Anschluß*

*Conexión monofásica - Ligação mono-fásica*

**N** Bianco - White

Blanc - Weiß

Blanco - Branco

①

**T** Nero - Black

Noir - Schwarz

Negro - Preto

**N** Azzurro - Blue

Bleu - Blau

Azùl - Azul

②

**T** Marrone - Brown

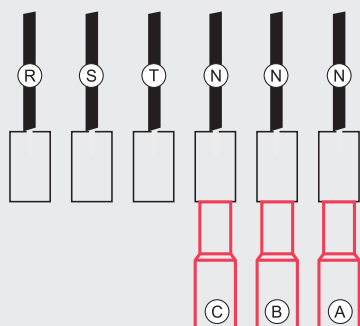
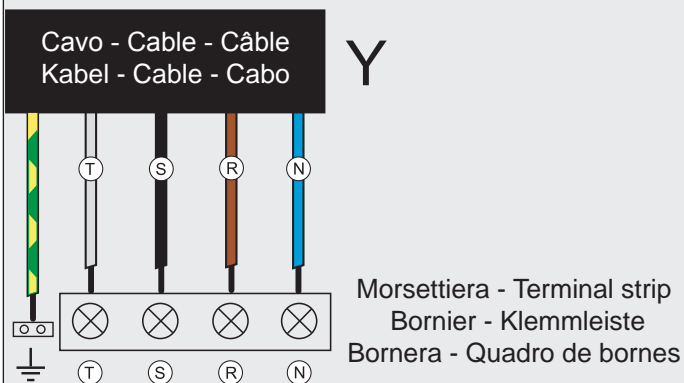
Marron - Braun

Maròn - Marron



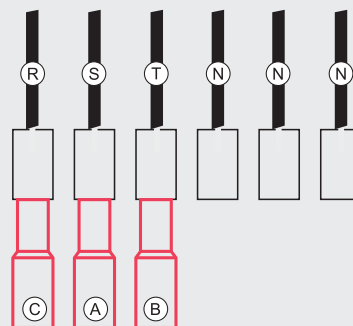
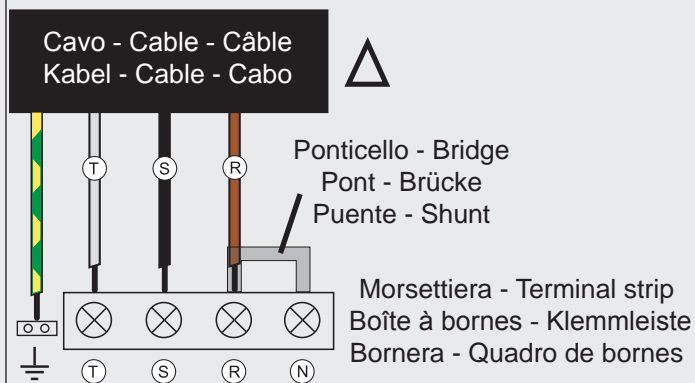
**Collegamento Trifase - Three-phase connection - Branchement triphasé  
Dreiphasig Anschluss - Conexión trifásica - Conexão tri-fásico**

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



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

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

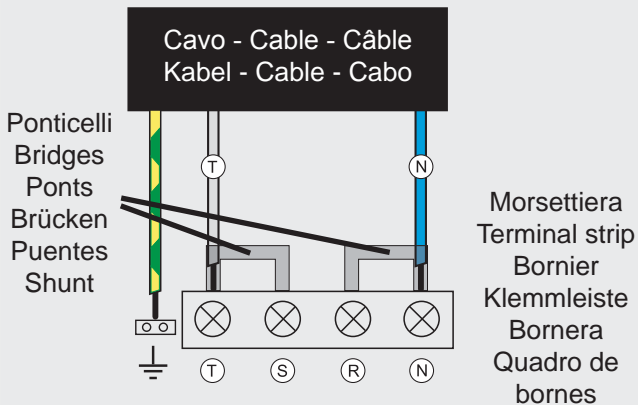


**Blocco terminazione - Terminal block**  
**Sucre - Einheit für den Kabelendanschluss**  
**Bloque terminal - Grupo de terminação**



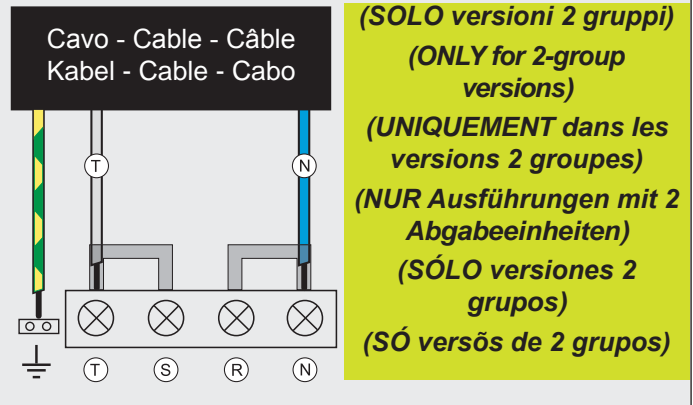
**Collegamento monofase - Single-phase connection - Raccordement monophasé  
Einphasiger Anschluss - Conexión monofásica - Ligação monofásica**

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



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

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



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



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

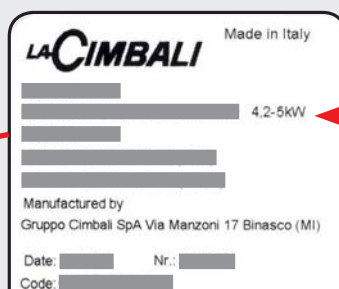
**ONLY FOR A SINGLE-PHASE CONNECTION WITH REDUCED POWER:** Apply the sticker (supplied) with the new power rating over the rating mentioned on the machine's data plate.

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

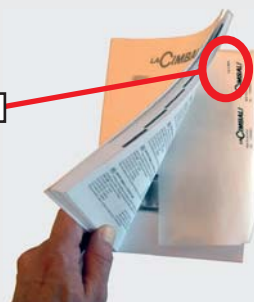
**NUR BEI EINPHASIGEM ANSCHLUSS MIT REDUZIERTER LEISTUNG:** Das (mitgelieferte) Klebeetikett mit der Angabe der neuen Leistung anstelle der Plakette mit den Maschinenkenndaten anbringen.

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

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



**P = 3 - 3,5 kW**





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

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

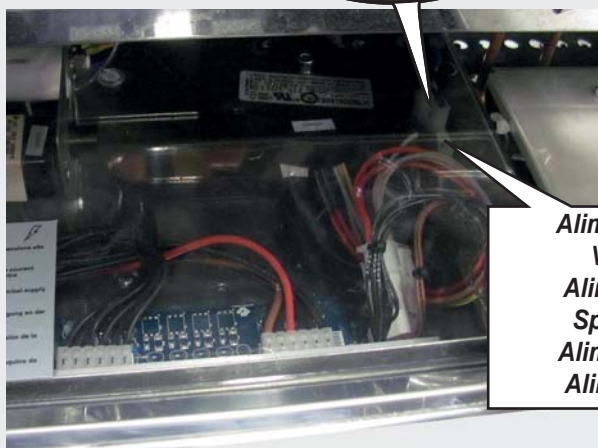
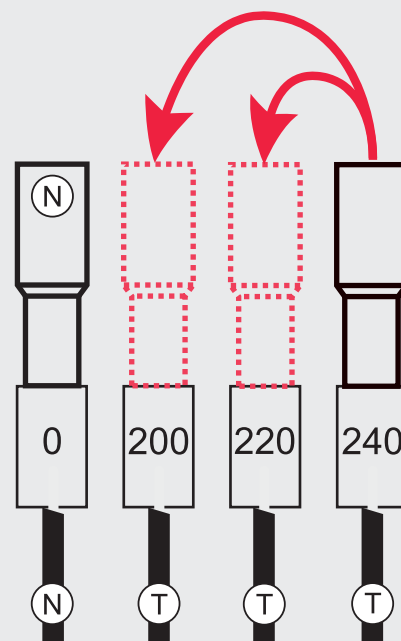
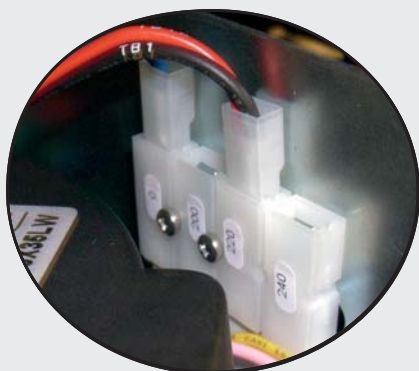
The machine is factory-made for the voltage 240V. If the voltage is different (obviously in the range of the same voltage category, that is V. 200 - 220 - 240), the connections of the phase wire must be changed as shown in the figure.

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

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

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

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



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





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## SERVICE LINE

### IT 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



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