

LA CIMBALI

M26

USO E INSTALLAZIONE

USE AND INSTALLATION

UTILISATION ET INSTALLATION

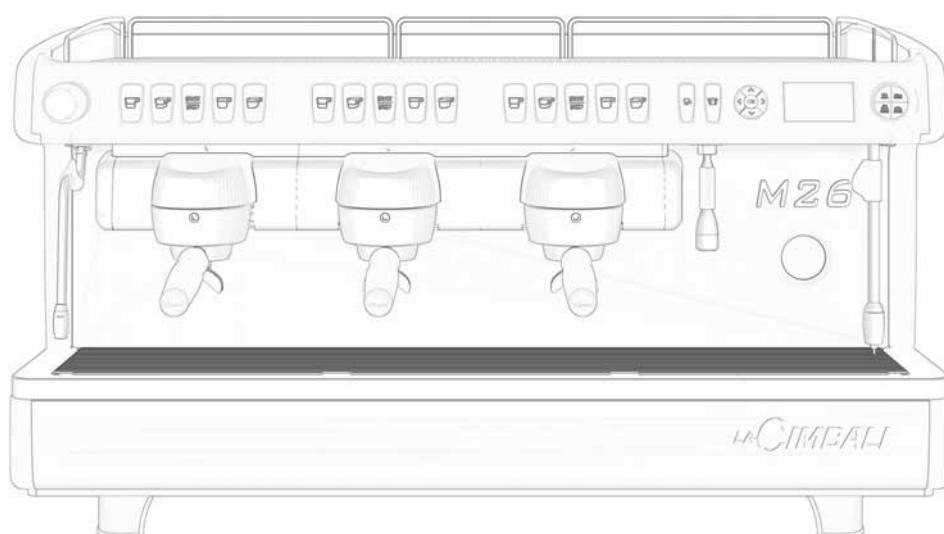
GEBRAUCH UND INSTALLATION

USO E INSTALACIÓN

USO E INSTALAÇÃO

使用与安装

الاستخدام والتركيب





Copia aggiornata in formato elettronico del presente manuale è disponibile accedendo al sito indicato a fondo pagina, utilizzando le credenziali sotto riportate.

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Eine aktuelle elektronische Kopie dieses Handbuchs können Sie auf der am Seitenende aufgeführten Website herunterladen. Bitte nutzen Sie die angegebenen Zugangsdaten.

Autenticándose en el sitio web indicado al final de la página con las credenciales que se ofrecen a continuación es posible acceder a la copia actualizada del presente manual en formato electrónico.

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可以使用以下访问凭证通过此页面底部显示的网站获取更新后的电子版手册。

يمكن الوصول إلى النسخة الإلكترونية المحدثة من الدليل من موقع الويب الموضح أسفل الصفحة، وذلك باستخدام بيانات الاعتماد أدناه.



<https://order.gruppocimbali.com/explorer/spareparts/page/login>

User ID: guest
PW: Entr@nc3



Please sign in

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

中文

原版说明译文

عربي

ترجمة التعليمات الرئيسية

Italiano

English

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Deutsch

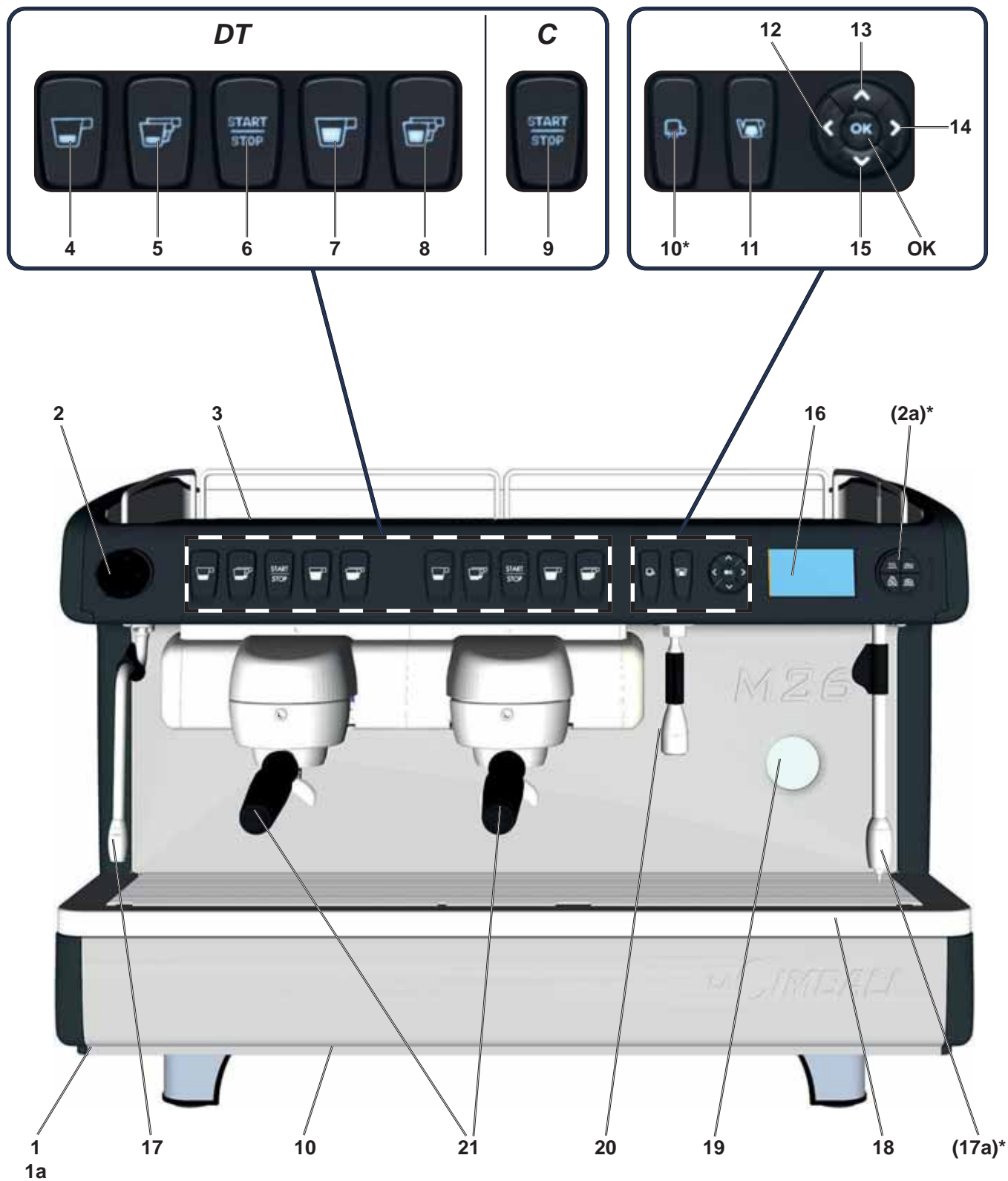
Español

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M26



IT LEGENDA

- 1** Interruttore generale
- 1a** Interruttore inserimento resistenze caldaia (*)
- 2** Manopola regolazione vapore
- 2a** Selettore Turbosteam (*)
- 3** Piano scaldatasse (*)
- 4** Pulsante erogazione 1 caffè corto
- 5** Pulsante erogazione 2 caffè corti
- 6** Pulsante STOP-CONTINUO / Prog
- 7** Pulsante erogazione 1 caffè lungo
- 8** Pulsante erogazione 2 caffè lunghi
- 9** Interruttore erogazione caffè
- 10** Pulsante scaldatasse elettrico (*)
- 11** Pulsante acqua calda
- 12** Tasto "◀" (uscire dalla programmazione / invalidazione dati immessi)
- 13** Tasto "▲" (modificare parametri / orologio)
- 14** Tasto "▶" (entrare in programmazione / menù)
- 15** Tasto "▼" (modificare parametri / orologio)
- 16** Display grafico (*)
- 17** Lancia vapore orientabile
- 17a** Tubo (lancia) Turbosteam (*)
- 18** Bacinella
- 19** Manometro pompa / Manometro caldaia (*)
- 20** Lancia acqua calda
- 21** Portafiltro
- OK** Pulsante attivazione / disattivazione resistenza caldaia - conferma dati immessi

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

EN LEGEND

- 1** Main ON/OFF switch
 - 1a** Boiler heat resistance switch (*)
 - 2** Steam adjustment knob
 - 2a** Turbosteam selector (*)
 - 3** Cups-warmer (*)
 - 4** Dispensing push button - 1 short coffee
 - 5** Dispensing push button - 2 short coffees
 - 6** STOP-continuous / Prog - push button
 - 7** Dispensing push button - 1 long coffee
 - 8** Dispensing push button - 2 long coffees
 - 9** Coffee dispensing switch
 - 10** Electrical cup warmer button (*)
 - 11** Hot water button
 - 12** "◀" key (to quit programming mode / cancel entered data)
 - 13** "▲" key (to modify parameters / clock)
 - 14** "▶" key (to access programming mode / menu)
 - 15** "▼" key (to modify parameters / clock)
 - 16** Graphical display (*)
 - 17** Swivel steam jet pipe
 - 17a** Turbosteam pipe (*)
 - 18** Pan
 - 19** Pump pressure gauge / Boiler pressure gauge (*)
 - 20** Hot water dispensing pipe
 - 21** Filter holder
 - OK** On / Off switch boiler resistance - confirm entered data
- The components - * - are applied only in some product configurations

FR LÉGENDE

- 1** Interrupteur général
- 1a** Interrupteur branchement résistance chaudière (*)
- 2** Poignée de réglage de la vapeur
- 2a** Sélecteur Turbosteam (*)
- 3** Chauffe-tasses (*)
- 4** Touche débit 1 café court
- 5** Touche débit 2 café court
- 6** Touche STOP-CONTINU / Prog
- 7** Touche débit 1 café long
- 8** Touche débit 2 café long
- 9** Interrupteur de débit du café
- 10** Touche chauffe-tasses électrique (*)
- 11** Bouton de l'eau chaude
- 12** Touches "◀" (sortir de la programmation / données introduites non valables)
- 13** Bouton "▲" (modifier les paramètres / horloge)
- 14** Touches "▶" (entrer en programmation / menu)
- 15** Bouton "▼" (modifier les paramètres / horloge)
- 16** Ecran graphique (*)
- 17** Tuyau (lance) orientable de la vapeur
- 17a** Tuyau Turbosteam (*)
- 18** Cuvette
- 19** Manomètre de la pompe / Manomètre de la chaudière (*)
- 20** Tuyau (lance) d'eau chaude
- 21** Porte-filtres
- OK** Bouton poussoir d'activation / désactivation résistance chaudière - confirmation des données introduites

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

DE LEGENDE

- 1** Hauptschalter
 - 1a** Schalter zur Aktivierung der Wasserkesselbeheizung (*)
 - 2** Dampfahh
 - 2a** Wahlschalter Turbosteam (*)
 - 3** Tassenerwärmer (*)
 - 4** Taste Abgabe 1 espressokaffee
 - 5** Taste Abgabe 2 espressokaffees
 - 6** Taste STOP-kontinuierliche / Prog
 - 7** Taste Abgabe 1 normaler Kaffee
 - 8** Taste Abgabe 2 normaler Kaffees
 - 9** Bedienung der Kaffeegruppen
 - 10** Elektrischer Tassenwarmer schalter (*)
 - 11** Heißwasser-Drucktaste
 - 12** Taste „◀“ (Absprung von Programmierung / Löschen der eingegebenen Daten)
 - 13** Taste „▲“ (Parameter / Uhrzeit ändern)
 - 14** Taste „▶“ (Zugriff zu Programmierung / Menü)
 - 15** Taste „▼“ (Parameter / Uhrzeit ändern)
 - 16** Graphisch Display (*)
 - 17** Dampfrohr (beweglich)
 - 17a** Dampfausgaberohr Turbosteam (*)
 - 18** Wanne
 - 19** Manometer Pumpe / Manometer Kessel (*)
 - 20** Teewasserrohr (beweglich)
 - 21** Filterhalter
 - OK** Taste zur Aktivierung / Deaktivierung des Heizelements Wasserkessel - Bestätigung der eingegebenen Daten
- Bauteile - * - sind nur bei einigen Produkt-Konfigurationen angebracht

ES LEYENDA

- 1 Interruptor general
- 1a Interruptor accionamiento resistencias caldera (*)
- 2 Mando regulación vapor
- 2a Selector turbosteam (*)
- 3 Calientatazas (*)
- 4 Botón erogación 1 café fuerte
- 5 Botón erogación 2 cafés fuertes
- 6 Botón STOP-CONTINUO / Prog
- 7 Botón erogación 1 café suave
- 8 Botón erogación 2 cafés suaves
- 9 Interruptor erogación café
- 10 Botón calienta-tazas electrico (*)
- 11 Botón erogación agua caliente
- 12 Tecla "◀" (salir de la programación / invalidación datos introducidos)
- 13 Tecla "▲" (modificar parámetros / reloj)
- 14 Tecla "▶" (entrar en programación / menú)
- 15 Tecla "▼" (modificar parámetros / reloj)
- 16 Display gráfico (*)
- 17 Tubo (lanza) vapor orientable
- 17a Tubo vapor Turbosteam (*)
- 18 Bandeja
- 19 Manómetro bomba / Manómetro caldera (*)
- 20 Tubo (lanza) agua caliente
- 21 Portafiltro
- OK Botón activación / desactivación resistencia caldera - confirmación datos introducidos

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

PT LEGENDA

- 1 Interruptor geral
- 1a Interruptor de inserimento de resistências da caldeira (*)
- 2 Manípulo regulação do vapor
- 2a Selector turbosteam (*)
- 3 Grelha para esquentar chávenas (*)
- 4 Botão distribuição 1 café forte
- 5 Botão distribuição 2 cafés fortes
- 6 Botão STOP-CONTÍNUO / Prog
- 7 Botão distribuição 1 café ligeiro
- 8 Botão distribuição 2 cafés ligeiros
- 9 Interruptor erogação café
- 10 Botão esquentar-chavenas electrico (*)
- 11 Botão de erogação água quente
- 12 Tecla "◀" (sair da programação / invalidação dos dados introduzidos)
- 13 Tecla "▲" (modificar parâmetros / relógio)
- 14 Tecla "▶" (entrar na programação / menu)
- 15 Tecla "▼" (modificar parâmetros / regógio)
- 16 Display gráfico (*)
- 17 Tubo vapor orientável
- 17a Tubo do vapor Turbosteam (*)
- 18 Bandeja
- 19 Manómetro bomba / Manómetro caldeira (*)
- 20 Tubo água quente
- 21 Porta-filtro
- OK Botão activação / desactivação resistência caldeira - confirmação dos dados introduzidos.

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

ZH 图例

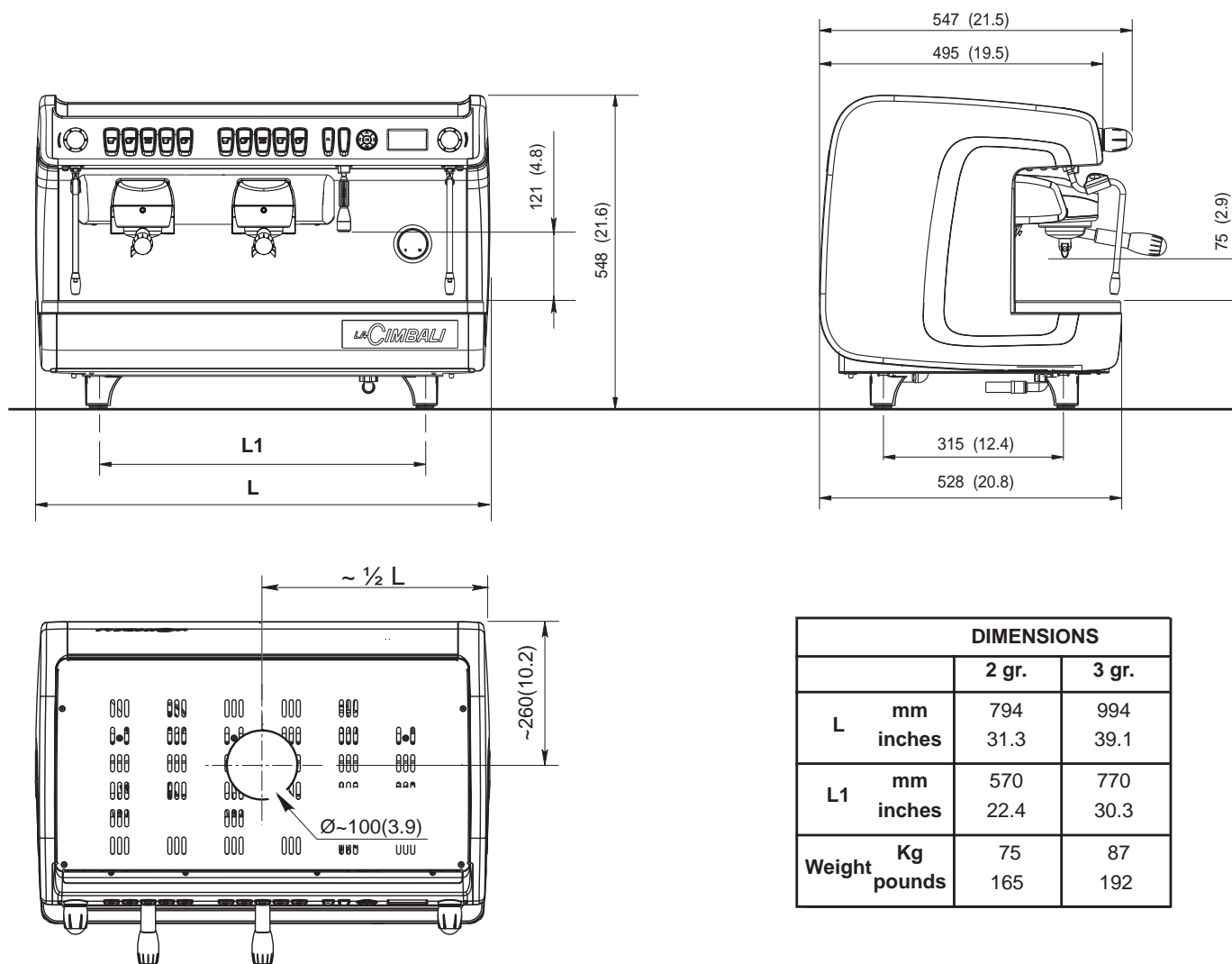
- 1 主开关
 - 1a 锅炉热阻按钮 (*)
 - 2 蒸汽调整旋钮
 - 2a 加压蒸汽选择器
 - 3 咖啡杯托盘
 - 4 分配按钮 - 1 short 咖啡
 - 5 分配按钮 - 2 short 咖啡
 - 6 持续分配/停止/编程 - 按钮
 - 7 分配按钮 - 1 long 咖啡
 - 8 分配按钮 - 2 long 咖啡
 - 9 咖啡分配开关
 - 10 电暖杯器按钮 (*)
 - 11 热水按钮
 - 12 "◀"键 (退出编程模式/取消已输入数据)
 - 13 "▲"键 (修改参数/调整时钟)
 - 14 "▶"键 (进入编程模式/菜单)
 - 15 "▼"键 (修改参数/调整时钟)
 - 16 显示屏 (*)
 - 17 旋转蒸汽喷管
 - 17a 加压蒸汽管
 - 18 盘
 - 19 泵压力计 / 锅炉压力表 (*)
 - 20 热水分配管
 - 21 过滤器架
 - OK 锅炉加热开关 - 确认输入数据
- 元件 - * - 仅在某些产品配置中应用

ع الشرح

- 1 المفتاح الرئيسي
- 1a مفتاح غلاية مقاوم للحرارة (*)
- 2 مقبض لتنظيم البخار
- 2a مفتاح اختيار البخار التبريد
- 3 لوحة الفنجانين
- 4 زر انضغاطي للتوزيع - 1 للقهوة القليلة
- 5 زر انضغاطي للتوزيع - 2 للقهوة القليلة
- 6 زر انضغاطي للإيقاف والاستمرار/البرمجة
- 7 زر انضغاطي للتوزيع - 1 للقهوة الكثيرة
- 8 زر انضغاطي للتوزيع - 2 للقهوة الكثيرة
- 9 مفتاح توزيع القهوة
- 10 زر أداة تدفئة الأكواب الكهربائية (*)
- 11 زر الماء الساخن
- 12 مفتاح "◀" (لإنهاء طريقة البرمجة / إلغاء البيانات المدخلة)
- 13 مفتاح "▲" (لضبط المتغيرات / الساعة)
- 14 مفتاح "▶" (للوصول إلى طريقة / قائمة البرمجة)
- 15 مفتاح "▼" (لضبط المتغيرات / الساعة)
- 16 وحدة عرض رسومية (*)
- 17 أنبوب نفث بخار قابل للدوران
- 17a أنبوب البخار التبريد
- 18 حوض
- 19 عداد ضغط المضخة / عداد ضغط الغلاية (*)
- 20 أنبوب توزيع الماء الساخن
- 21 حامل مصفاة
- OK مفتاح تشغيل / إيقاف مقاومة الغلاية - تأكيد البيانات المدخلة

تسري الأجزاء - * - فقط على بعض موديلات المنتج

	P_{max} [bar]	T_{max} [°C]	tipo di macchina Type of machine type de machine Maschinentypen modelo de la máquina tipo de la màquina 咖啡机型号 نوع الماكينة	2 gruppi 2 groups 2 groupes 2 Einheiten 2 grupos 2 grupos 2 个冲泡头 مجموعتين	3 gruppi 3 groups 3 groupes 3 Einheiten 3 grupos 3 grupos 3 个冲泡头 3 مجموععات
			Fluido - Fluid - Fluide Flüssig - Fluido - Fluido 液体 - السائل	Capacità - Capacity - Capacité [L] Fassungsvermögen - Capacidad - Capacidade 容量 - السعة	
Caldaia Service boiler Chaudière Heizkessel Caldera Caldeira 锅炉 غلاية الخدمة	2	133	acqua/vapore water/steam eau/vapeur wasser/dampf agua/vapor água/vapor 水/蒸汽 الماء/البخار	10	15
Scambiatore Heat exchanger Échangeur de chaleur Wärmeaustauscher Intercambiador de calor Permutador de calor 热交换器 جهاز توزيع الحرارة	12	133	acqua water eau Wasser agua água 水 الماء	0.18 x 2	0.18 x 3



DIMENSIONS		
	2 gr.	3 gr.
L mm	794	994
L inches	31.3	39.1
L1 mm	570	770
L1 inches	22.4	30.3
Weight Kg	75	87
Weight pounds	165	192

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 *EN 16889:2016* (Igiene degli alimenti - Produzione ed erogazione di bevande calde da apparecchi per bevande calde – Requisiti di igiene, prova di migrazione).

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 *EN 16889:2016*.

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 *EN 16889:2016* (Food hygiene – Production and dispense of hot beverages from hot beverage appliance – Hygiene requirements, migration tests).

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 *EN 16889:2016*.

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 *EN 16889:2016* (Igiene degli alimenti - Produzione ed erogazione di bevande calde da apparecchi per bevande calde – Requisiti di igiene, prova di migrazione).

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 *EN 16889:2016*.

DE Die GRUPPO CIBALI hat sich entschieden, aussagekräftige Stichproben der in diesem Handbuch beschriebenen Produktlinie der strengen Zertifizierung nach der *EN-Norm 16889:2016* (Food hygiene – Production and dispense of hot beverages from hot beverage appliance – Hygiene requirements, migration tests) zu unterziehen.

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

Die durchgeführten Tests zur Abgabe von Blei und Nickel in die zubereitete Flüssigkeit wurden an allen Wasser- bzw. Dampfabnahmen der getesteten Kaffeemaschinen durchgeführt. Die durch diese Tests festgestellten Werte liegen bei allen getesteten Kaffeemaschinen unterhalb der in der *EN-Norm 16889:2016* 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 *EN 16889:2016* (Igiene degli alimenti - Produzione ed erogazione di bevande calde da apparecchi per bevande calde – Requisiti di igiene, prova di migrazione).

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 *EN 16889:2016*.

PT O GRUPPO CIBALI decidiu de própria vontade submeter amostras representativas, relativas à linha de produtos documentada neste manual, aos testes rigorosos da *EN 16889:2016* (Igiene degli alimenti - Produzione ed erogazione di bevande calde da apparecchi per bevande calde – Requisiti di igiene, prova di migrazione).

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 *EN 16889:2016*.



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

EN 16889:2016

Simbologia - Symbols - Symboles - Symbole - Símbolos - Símbolo - 符号 - الرموز



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



ATTENZIONE: pericolo elettricità - WARNING: Electrical Hazard - ATTENTION: danger électrique
ACHTUNG: Elektrische Gefährdung - ATENCIÓN: peligro de electricidad - ATENÇÃO: perigo eletricidade
警告: 电气危险 - تحذير: مخاطر كهربائية



ATTENZIONE: pericolo di schiacciamento mani - WARNING: Trapping Hazard, Take Care with Hands
ATTENTION: danger d'écrasement des mains - ACHTUNG: Gefährdung durch Quetschung der Hände
ATENCIÓN: peligro de aplastamiento de manos - ATENÇÃO: perigo de esmagamento das mãos
警告: 被夹危险, 小心手 - تحذير: مخاطر التصيد, كن حذرًا عند استخدام الأيدي



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



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



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.

手册中的这一部分供咖啡机的操作人员使用。

هذه الصفحات الماثلة بالدليل مخصصة للاستخدام بواسطة العامل الذي يقوم بتشغيل الماكينة.



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

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

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

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

Estas páginas del manual están reservadas al personal técnico cualificado y autorizado.

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

手册中的这一部分供具备合格资质并获得授权的技术人员使用。

هذه الصفحات الماثلة بالدليل مخصصة فقط للطواقم الفني المؤهل والمعتمد.

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1. General Rules



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

- The machine was designed solely for preparing espresso coffee and hot beverages using hot water or steam, and for warming cups. Any other use is considered irregular.
- The machine must be installed in a place where it is only used by carefully trained staff that know the risks attached to using the machine.
- The machine is for professional use only.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised or given instruction concerning the safe use of the appliance and understand the hazards involved. Children must not play with the appliance.
Cleaning and user maintenance must not be made by children without supervision.
Use by minors, with or without adult supervision, must not contravene local employment laws.
- Never leave the appliance unattended while it is in use.
- 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 77 dB(A) (+/- 2.5dB).
- If the power-supply cord is damaged, it can only be replaced by qualified and authorized technicians.
- If the machine is used improperly or for purposes other than those described above, it can be a source of danger. The manufacturer will not be held responsible for damages caused by improper use of the 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.



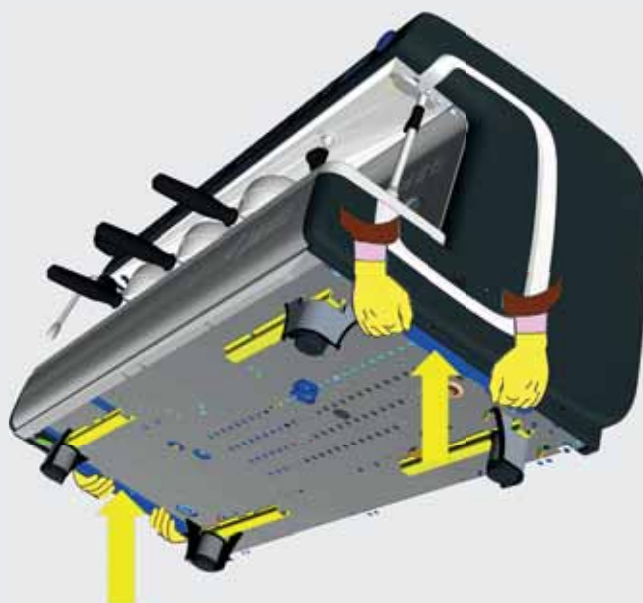
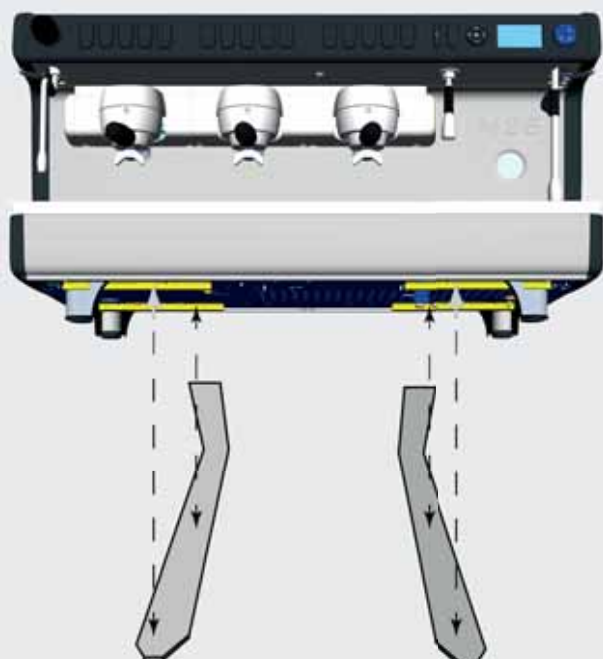
Handling



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.
- Do not install or use the appliance in potentially explosive environments.
- Do not install the appliance in the presence of flammable substances.



3. Electrical Installation Rules

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

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

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

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

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

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

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

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

4. Water Installation Rules

WATER REQUIREMENTS

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

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

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

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

WARNING

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

WATER CONNECTIONS

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

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

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

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

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



5. Installation Check-up



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

WATER CONNECTIONS

- No leaks from the connections or tubes

FUNCTIONING

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



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

GROUPS

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

HOT WATER

- Continuously dispense hot water (pressing the appropriate button) until at least 5 liters of water have been used for a machine with 2 groups, and 8 liters for a machine with 3 groups.
See the "Hot water dispensing" chapter in the User's Manual.

STEAM (also with Turbosteam)

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



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

- **DT version with display.** Run the water replacement as indicated in the section "*Changing the water in the boiler*".
- **C version / DT version without display.** Continuously dispense hot water (pressing the appropriate button) until at least 5 liters of water have been used for a machine with 2 groups, and 8 liters for a machine with 3 groups.

See the "Hot water dispensing" chapter in the User's Manual.

Steam (also with Turbosteam)

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

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

- 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.

Do not operate the coffee machine with wet hands or bare 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:

- Clean as indicated in the dedicated chapter;
- 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 and/or animals.

8. Maintenance and Repairs

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

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



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

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



WARNING

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

Only use qualified, authorized technicians for repairs.

WARNING

Only use original spare parts guaranteed by the manufacturer.

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

WARNING

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



9. Dismantling the machine (Only for products with the marking)

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

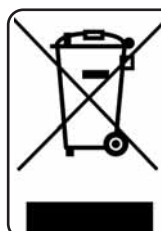
Electrical equipment cannot be disposed of as ordinary urban waste: it must be disposed of according to the special EU directive for the recycling of electric and electronic equipment.



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 CIBALI 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.



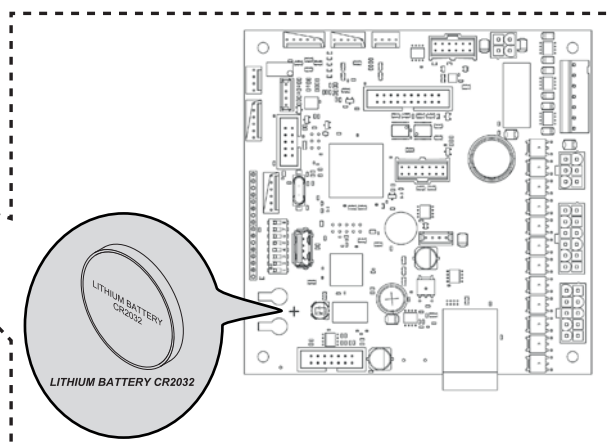
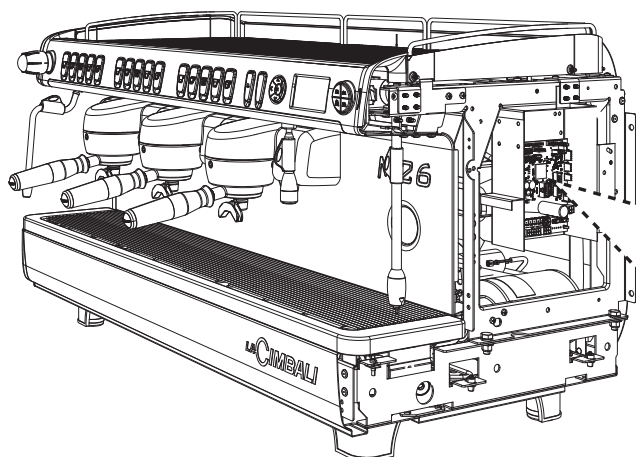
DISMANTLING THE MACHINE
To protect the environment,
please proceed in compliance
with the local laws in force.

ENVIRONMENTAL INFORMATION (only DT version with display)

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

DT version with display

1



Press the luminous main switch.

The keys light up and the following message will appear on the display:



2

If the water level in the boiler is lower than the minimum limit, the boiler will be filled to the right level. At the end of this phase, the **OK** icon will appear in the lower left hand corner of the display.

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

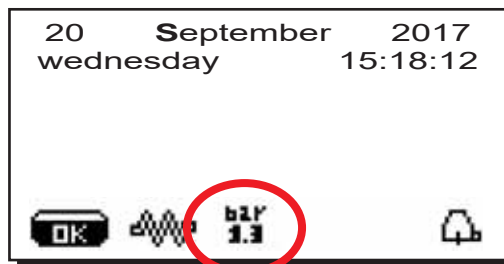
If one of the **START STOP** keys is pressed during this phase, coffee will be served at the temperature reached at that moment. If any dispensing key is pressed, the following message will appear on the display:



3

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

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



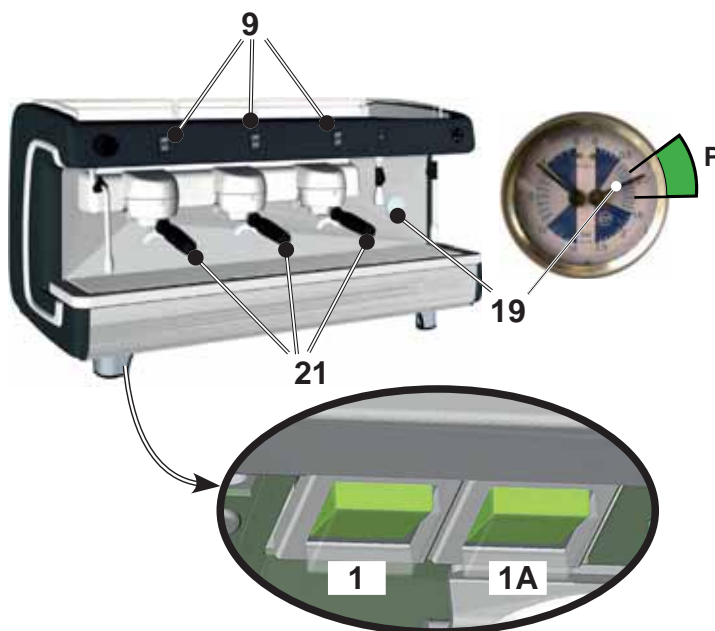


CAREFULLY PAY ATTENTION TO THE SEQUENCE FOR ACTIVATING THE SWITCHES (1) AND (1A).

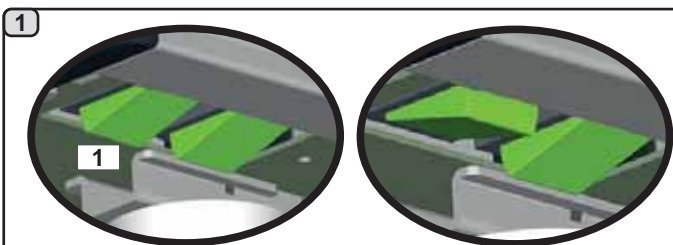



OFF

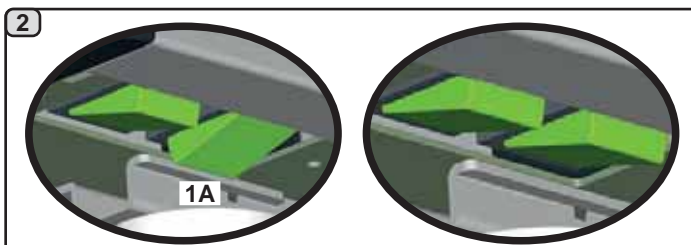
ON




English



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



ONLY AFTER the boiler filling process has been completed should you press the light switch that **activates the resistance (1A) into position **; the related indicate light switches on and the heating phase begins. Wait until the operating pressure (approx. 1.2 bar) appears on the manometer (19). At this point, the machine is ready for use.

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

Heating is completed when the boiler gauge indicator (19) remains stable in the **P** green area.

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

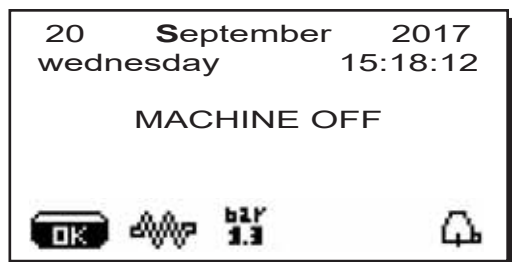
To make sure that the dispenser unit and the filter holder (21) are at similar temperatures, press the coffee dispensing push button (9) and let the machine dispense coffee for a few seconds. Then press again the push button (9) to stop dispensing.



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**”.

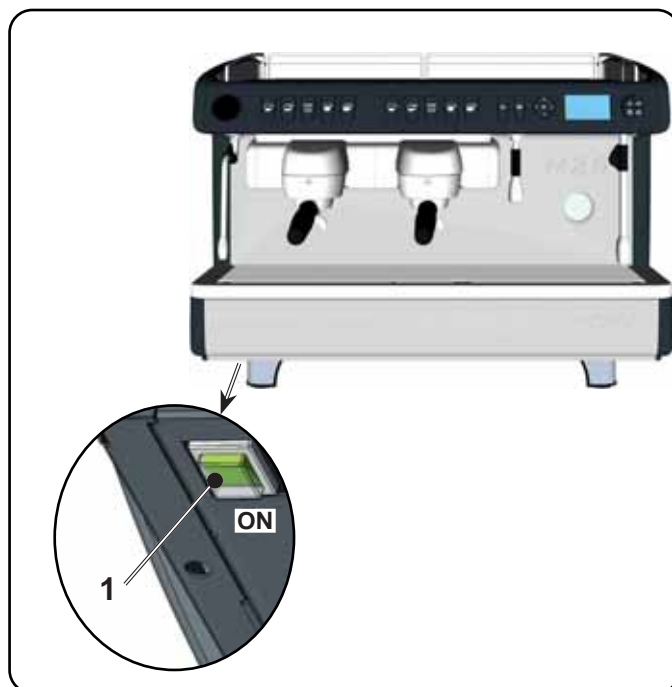
ENERGY SAVING STANDBY

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.

NOTE. If the day after turning off in energy saving mode is set as “day closed”, the machine turns off completely for 24 hours, and returns to maintaining 0.2 bar pressure in the boiler at the end of the closed day.

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 **OK**.

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 any dispensing 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 (only DT version with display)

WATER LEVEL



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

When the optimum level is reached, the symbol looks like this:

RESISTANCE



This symbol (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.



This indicates that the heating resistance has been disabled.



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

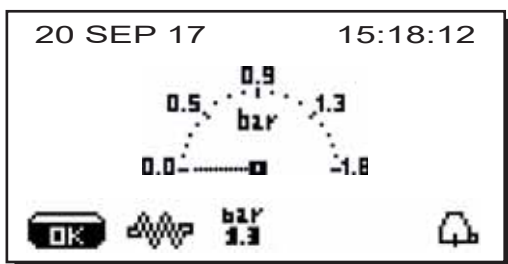
When the on/off function is programmed, the electric heating takes place automatically.

SERVICE BOILER PRESSURE



This symbol indicates the boiler pressure value.

If the ◀ key 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 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.

For the duration of this phase, the display alternates this symbol with the one indicating the boiler pressure.

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

CUP-WARMER (*)



These symbols indicate the power currently selected by the cup warmer. no symbol = OFF

= maximum power symbol

WIFI (*)

WIFI connection symbols:



- network present but not connected;



- connected to the network.

BLUETOOTH (*)

These symbols refer to Bluetooth communication:



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



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

USB



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

SD (*)



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

CONTROL OF THE FLOW (ONLY IF IN USE)

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

The icons that are shown are:



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



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

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

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

TECHNICAL PROGRAMMING MENU



This symbol indicates that the technical programming menu can be accessed.

(*) The components - * - are applied only in some product configurations



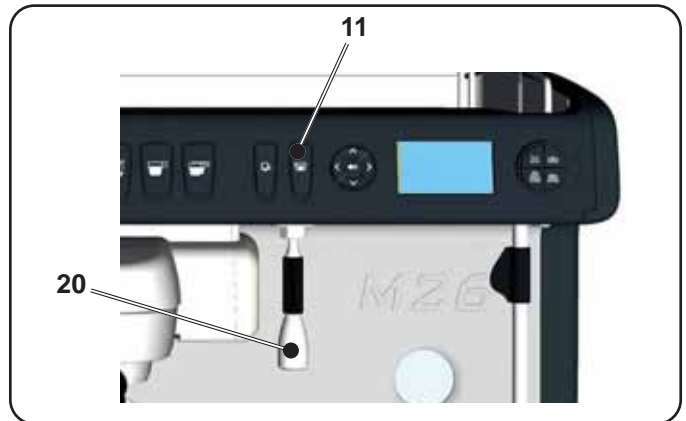
12. Changing the water in the boiler (only DT version with display)



The water in the boiler must be changed at least once a day.

NOTE: the "WATER CHANGE" function can be programmed by the technical personnel: in this case, the request message appears at the time set and the water change cycle cannot be interrupted.

Ensure that the indication on the display (where present) corresponds to the working pressure value. Keep the hot water distributor key (11) 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 (20) (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 in whichever moment by means of the push button 11).

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

13. Cup Warmer (where applicable)



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

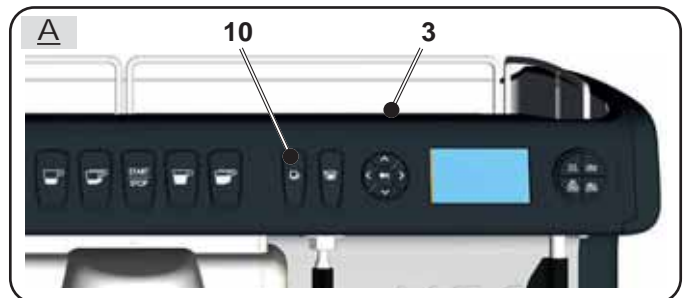
The machines have a cup tray (3) for stocking the cups. Only place cups and glasses used with the coffee machine on the cup tray. **No other objects must be placed on the tray.**

Thoroughly drain the cups before placing them on the tray.

A version. Note. The heating of the cup-warmer tray (3) is deactivated during the automatic switch-off phase. The condition in effect at the time when the machine was switched off will be restored the next time the machine automatically switches on.

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

To activate the resistance of the cup warmer tray (23) press button (22); to change the cup-warmer power, press the

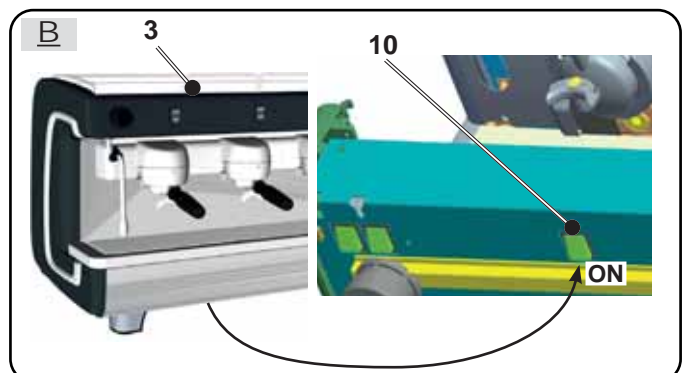


(22) key a number of times.

- = maximum power symbol
- = medium power symbol
- = minimum power symbol
- no symbol = OFF

Therefore, to disable tray heating (23), press the key (22) several times until no symbol is visible on the display.

B version. Press the button (10) and check to see that the light turns on.





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.


DT version. 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  for continuous dispensing.

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



C version. Press the coffee dispensing button  and dispense.

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



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

15. Hot water dispensing



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

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.

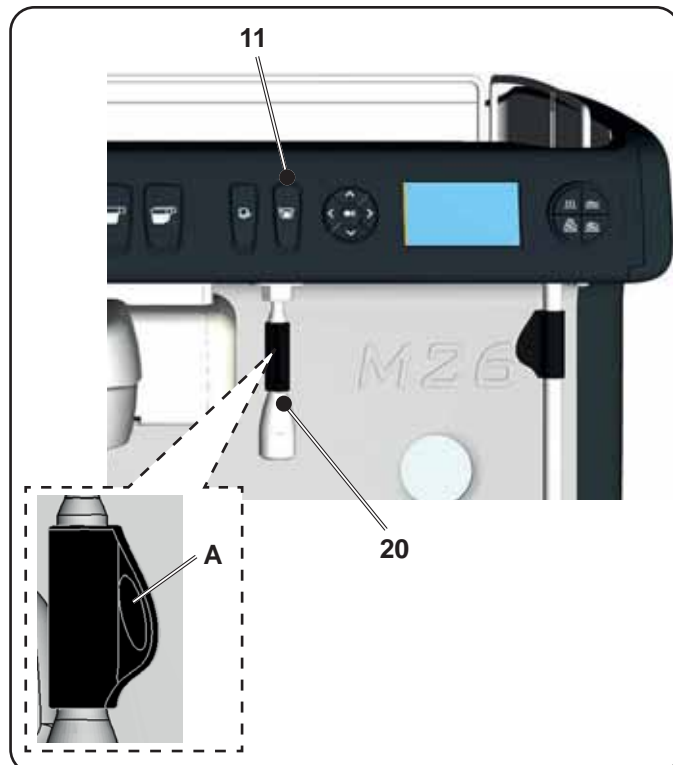
Place the appropriate container under the hot water dispenser **(20)**.

Press the hot water dispensing key **(11)**.

The programmed dose of hot water will pour from the dispenser **(20)** and will stop automatically.

NOTE:

- Dispensing can be interrupted at any time by pressing the key **(11)**.
- The adjustment of the economizer for regulating the delivered water temperature is made by the installing service technician.





Programming measures using the "SELF-LEARNING" function (DT Version without display)

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



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.



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

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

press and hold the START/STOP button for at least 8 seconds or until you hear a buzzer sound that will keep sounding throughout the programming.

Hot water measures

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



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

16. Steam dispensing



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

Heating milk for frothy coffee (cappuccino)

General indications

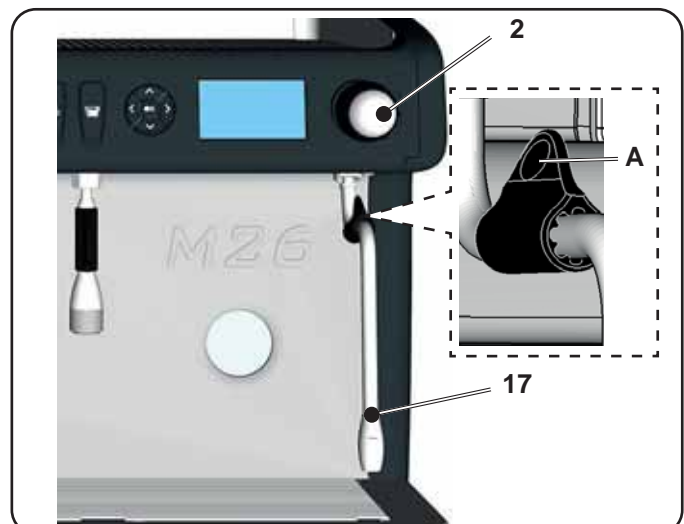
Milk is a delicate biological product and can easily deteriorate. Heat modifies its structure. Milk must be kept at a storage temperature **no higher than 5°C (41°F)** from the moment the container is opened and throughout its entire period of use. Our storage appliances are suitable for this purpose.

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

Steam dispensing with knob control

The steam frother system (2) is suitable for beverages that need to be mixed because the steam flow can be gradually opened.

Insert the steam dispensing wand (17) in a suitable container. Open the steam and close it when the beverage is heated.



Cleaning of steam dispensing pipes

At the conclusion of each steam dispensing phase:

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



16.1 Dispensing with the Turbosteam selector (2a) (where applicable)



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

Heating milk for frothy coffee (cappuccino)

General indications

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







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

Dispensing with the Turbosteam selector (2a)

(where applicable)

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.

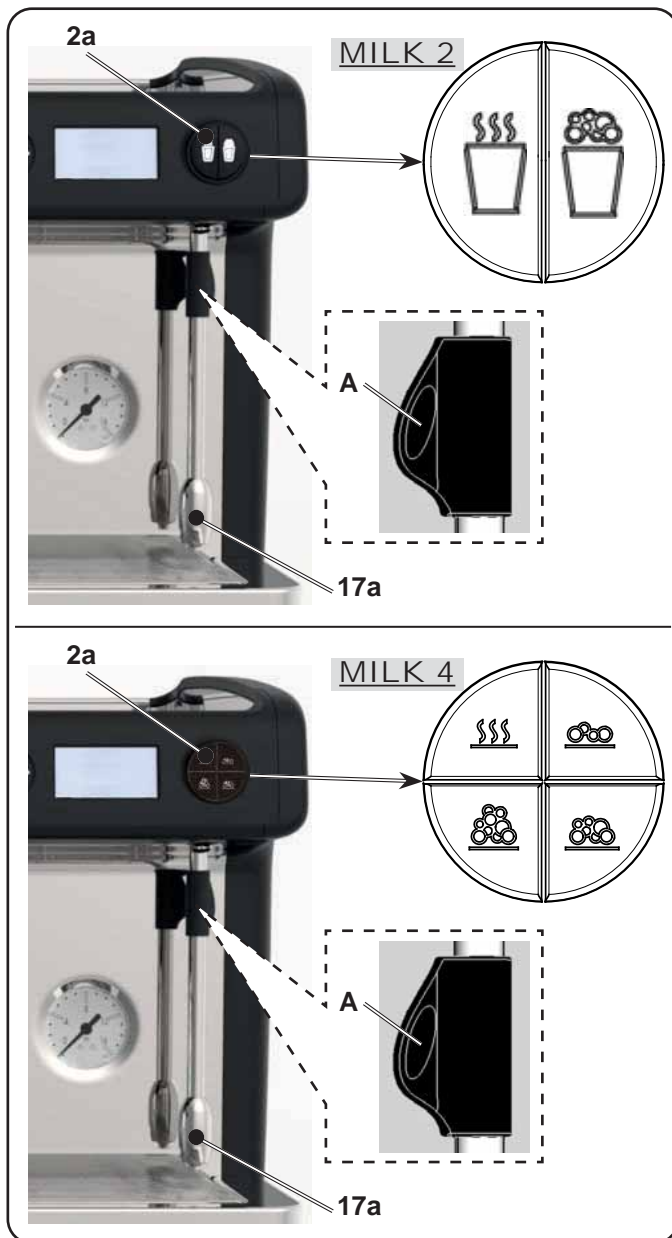
The Turbosteam selector keys have different functions according to the following configuration:

MILK 2	MILK 4
 frothed milk;	 heated milk;
 heated milk.	 frothed milk (low froth);
	 frothed milk (medium froth);
	 frothed milk (high froth);

Insert the steam nozzle (17a) 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 (2a).



Cleaning of steam dispensing pipes

At the conclusion of each steam dispensing phase:

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

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

In some product configurations only.

Control of the flow

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

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

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

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

The icons that are shown are:



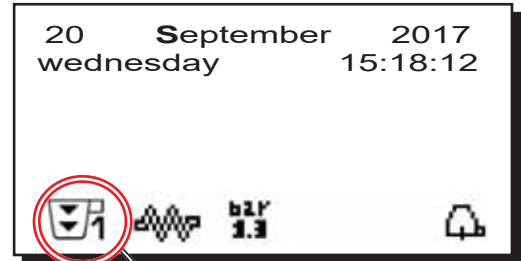
means that the grinder needs to be loosened.
(flow of coffee is lower than the reference).



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

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

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



BDS - Barista Drive System

The BDS System is composed of a coffee machine and by one or two motorised grinder-dispensers connected via Bluetooth.

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

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

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



OPERATING LOGIC

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

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

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





18. 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.

GENERAL OVERVIEW OF CLEANING INTERVALS

	EVERY USE	DAILY	WEEKLY	WHEN NECESSARY OR REQUESTED VIA SW	TOOLS TO USE
COFFEE CIRCUIT		√		√	• brush (1) • rubber disk (2) • detergent powder (3)
COFFEE GROUPS		√			• brush (1)
BOILER WATER CHANGE		√		√	
FILTER HOLDER		√			• container (4) • detergent powder (3) • sponge (5)
STEAM PIPE	√	√			• sponge (5)
AUTOMATIC STEAM PIPE	√	√			• sponge (5)
WATER PIPE		√			• sponge (5)
GRILLE AND BASIN		√			• sponge (5)
DRAINING TRAY			√		• container (4) • sponge (5)
BODYWORK		√		√	• soft cloth (6)
CUP TRAY SURFACE		√			• sponge (5)



(1)



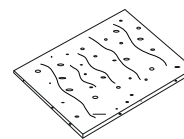
(2)



(3)



(4)



(5)



(6)

See the relevant sections on the following pages for details about cleaning.



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.

Groups of DT version with display

COFFEE CIRCUIT

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

If the machine sends the warning message, "EXECUTE COFFEE WASHING" will appear on the display. This request will continue to appear for one hour or until the wash cycle is performed.

The coffee circuit can be washed in different ways:

- **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;

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

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

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

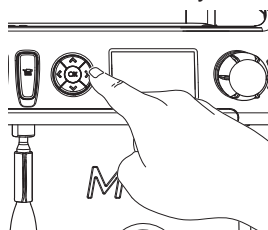
Note: The single washing cycle cannot be carried out if the machine launches a warning message.

Note. 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.

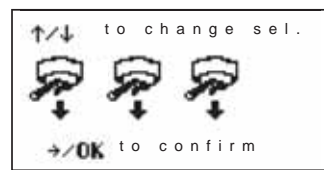
Note: If no wash-cycle messages appear and the machine is used frequently, a wash cycle can be

performed at any time:

Press the ► key:



Use the ▲ and ▼ keys to position the cursor (black line) on the desired line, then press the ► key.



It is possible to exit the washing selection panel by pressing the key ◀.

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

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

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

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

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



SIMULTANEOUS WASHING



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

1

Remove the filter holder from the coffee group.

2

Using a brush, clean the cover gasket.

3

Press the ► key.

4

Use the ▲ and ▼ keys to position the cursor (black line) on the desired line, then press the ► key.

5

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

6

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

7

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

8

Pour in 5 g of detergent powder, equal to about one teaspoon.

9

Hook all the filter holders to the groups.

10

Press the ► key.

11

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

Do not remove the filter holder during coffee dispensing.

12

At the end of wash cycle, the message "REMOVE GROUPFILTERHOLDER" will appear.

13

Remove the filter holders.

14

Press the ► key.

15

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

16

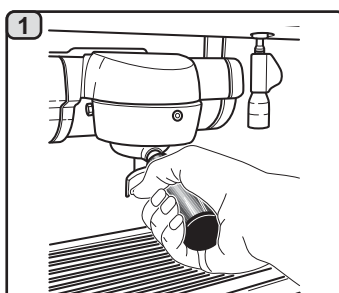
The washing cycle is complete after the rinsing phase.



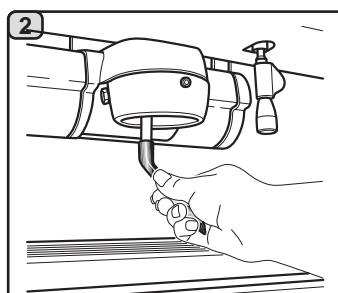
SEQUENTIAL WASHING



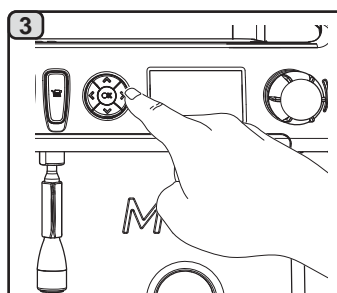
Procedure to follow at the end of the working day on all groups or when signalled by the machine.



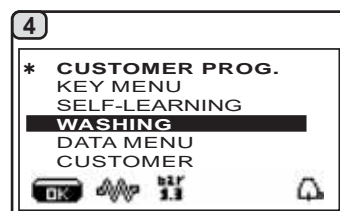
Remove the filter holder from the coffee group.



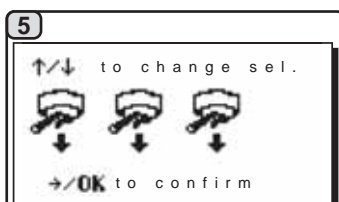
Using a brush, clean the cover gasket.



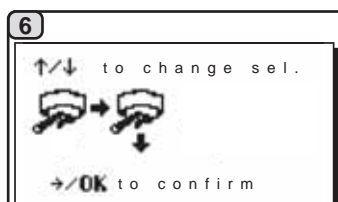
Press the ► key.



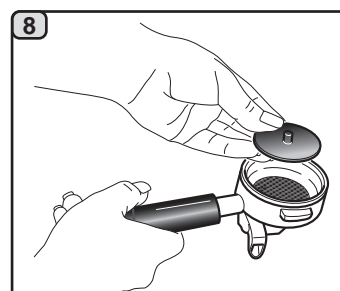
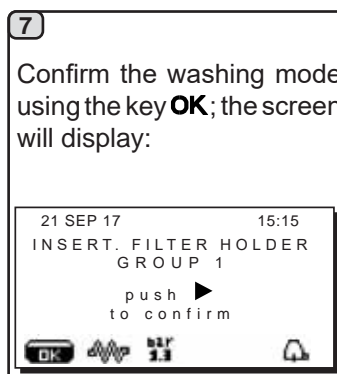
Use the ▲ and ▼ keys to position the cursor (black line) on the desired line, then press the ► key.



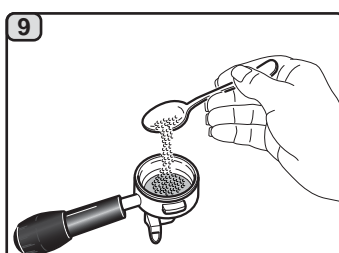
The simultaneous washing screen (preset mode) will appear on the display.



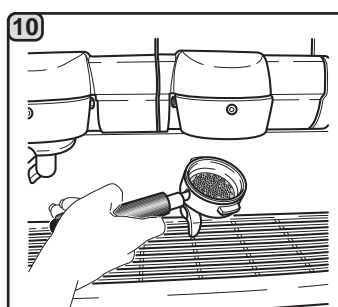
Use the ▲ and ▼ keys to pass to the *Sequential Washing* cycle. The scrolling icons of the machine groups will appear on the display.



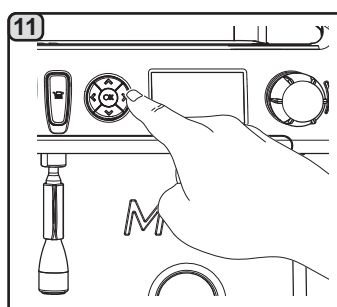
Insert the rubber disk into the filter-holder with its filter.



Pour in 5 g of detergent powder, equal to about one teaspoon.



Hook the filter holder to Group 1.

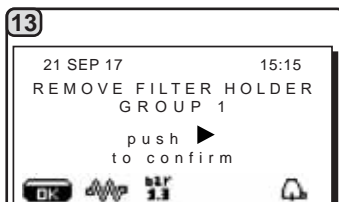


Press the ► key.

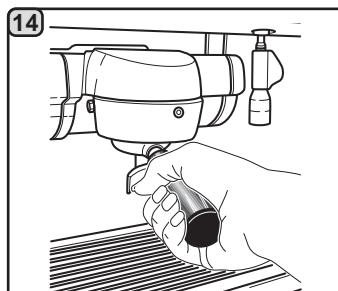


The Group 1 wash cycle will start and the "GR1 WASH" message will appear on the display.

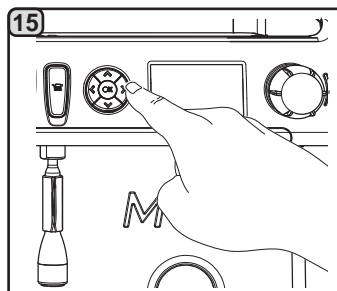
Do not remove the filter holder during coffee dispensing.



At the end of the group 1 wash cycle, the message "REMOVEFILTERHOLDER GROUP 1" will appear.



Remove the filter holder.



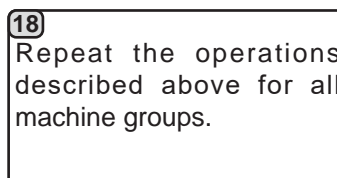
Press the ► key.



The message "GR1 RINSE" will appear.



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



Repeat the operations described above for all machine groups.

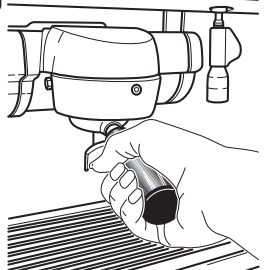


SINGLE WASHING: Cannot be carried out if the machine launches a warning message.



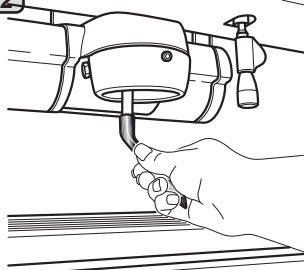
Operation to be carried out on all groups at the end of each working day.

1



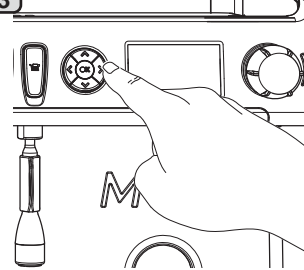
Remove the filter holder from the coffee group.

2



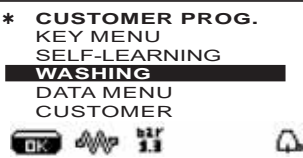
Using a brush, clean the cover gasket.

3



Press the ► key.

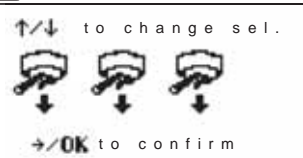
4



* CUSTOMER PROG.
KEY MENU
SELF-LEARNING
WASHING
DATA MENU
CUSTOMER

Use the ▲ and ▼ keys to position the cursor (black line) on the desired line, then press the ► key.

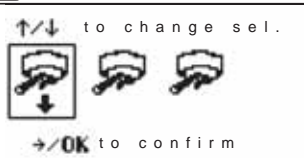
5



↑/↓ to change sel.
→/OK to confirm

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

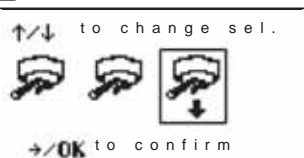
6



↑/↓ to change sel.
→/OK to confirm

Use the ▲ and ▼ keys to pass to the *Single Wash*. A rectangle will highlight the group that will be washed.


7



↑/↓ to change sel.
→/OK to confirm

Use the ▲ and ▼ keys to choose the group to be washed.

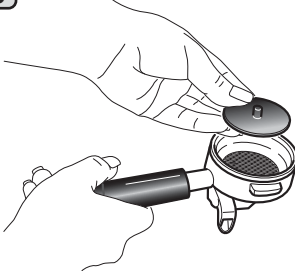
8



21 SEP 17 15:15
INSERT. FILTER HOLDER
GROUP 3
push ►
to confirm


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

9



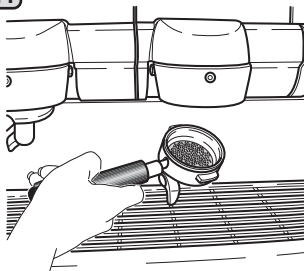
Insert the rubber disk into the filter-holder with its filter.

10



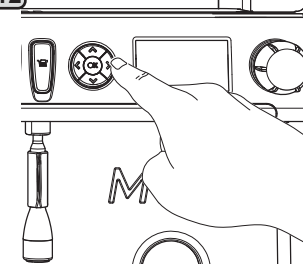
Pour in 5 g of detergent powder, equal to about one teaspoon.

11




Hook the filter holder to Group 3.

12




Press the ► key.

13



21 SEP 17 15:15
GR3 WASH

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

 Do not remove the filter holder during coffee dispensing.

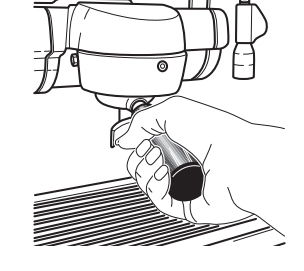
14



21 SEP 17 15:15
REMOVE FILTER HOLDER
GROUP 3
push ►
to confirm

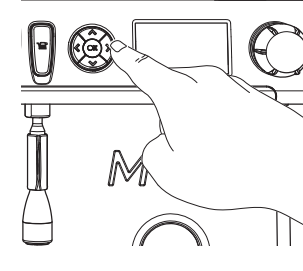
At the end of the group 3 wash cycle, the message "REMOVEFILTERHOLDER GROUP 3" will appear.

15



Remove the filter holder.

16



Press the ► key.


17



21 SEP 17 15:15
GR3 RINSE

The message "GR3 RINSE" will appear.

18



21 SEP 17 15:15

The washing cycle is complete after the rinsing phase.

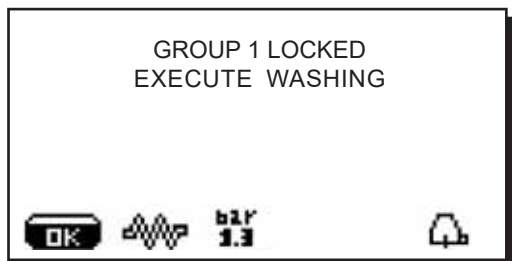
19 Repeat these steps for the groups you want to wash.



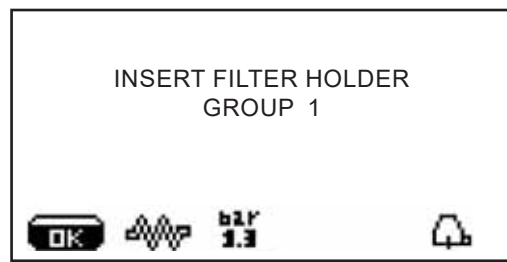
BLOCK FUNCTION

When the machine is blocked, a warning message appears on the display: if the key ► is pressed 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 ► key 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

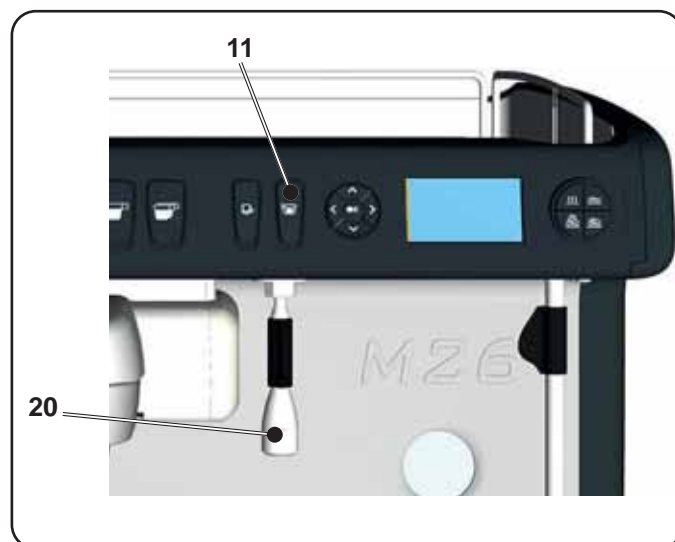
DT version with display. Keep a hot water distributor key (11) pressed down for approximately 5 seconds.

The following message will be displayed: "WATERCHANGE ... %". The water from the boiler will drain from the hot water nozzle (20) (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.

C version / DT version without display. Continuously dispense hot water (pressing the appropriate button) until at least 5 liters of water have been used for a machine with 2 groups, and 8 liters for a machine with 3 groups.



Groups of DT Version without display



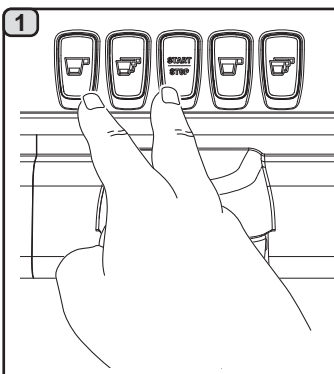
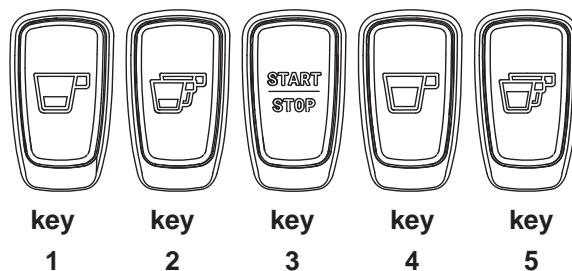
Operation to be carried out on all groups at the end of each working day.

Guided procedure for simultaneously washing coffee groups in machines without displays or settings keyboards.

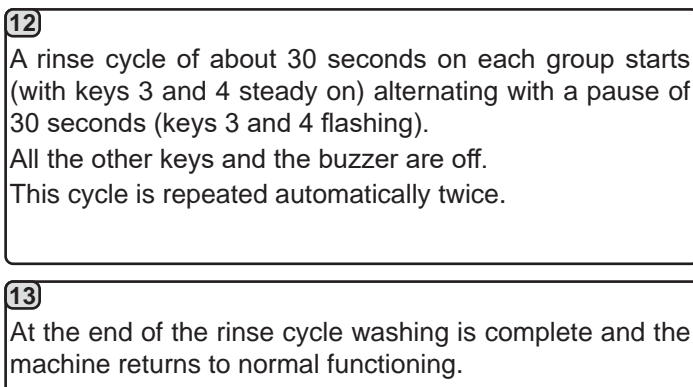
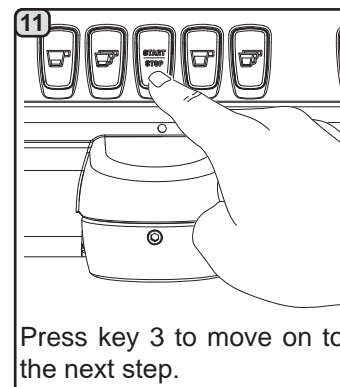
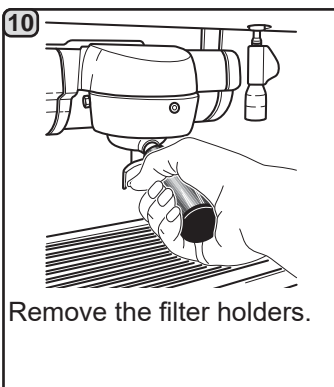
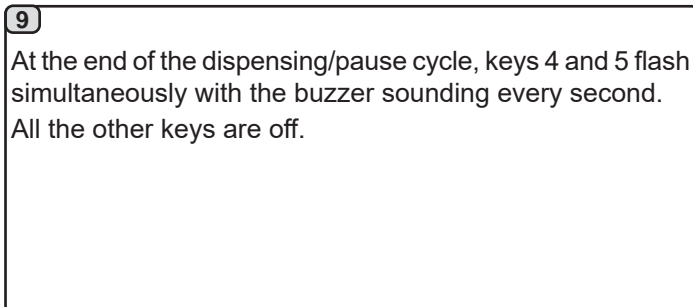
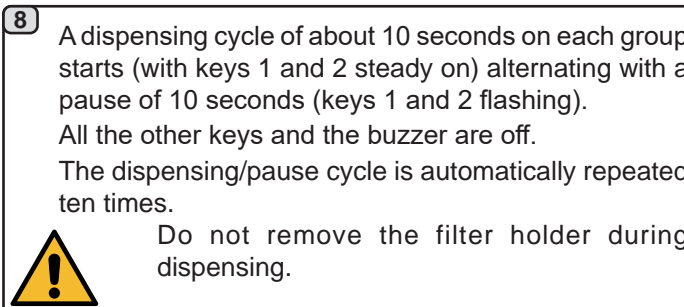
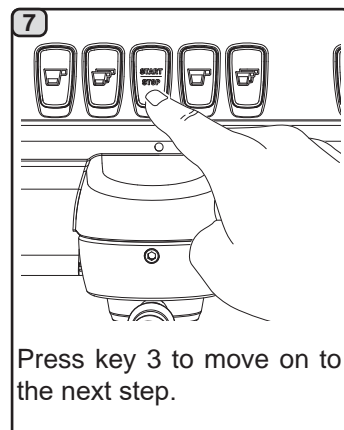
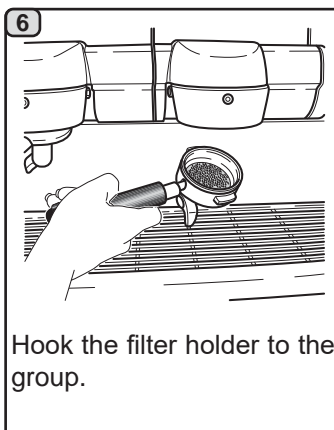
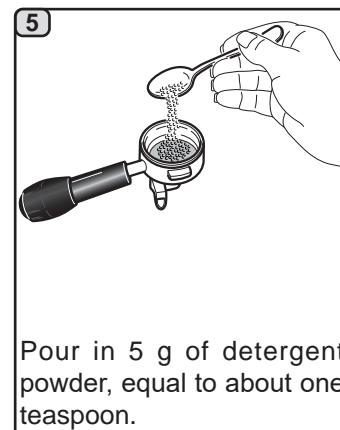
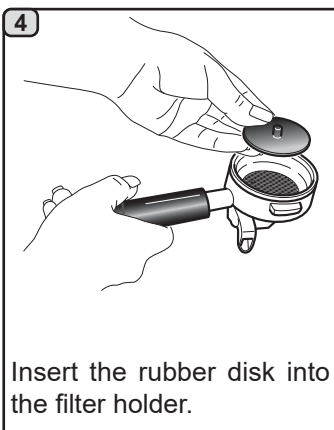
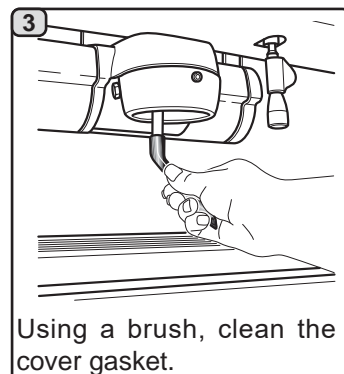
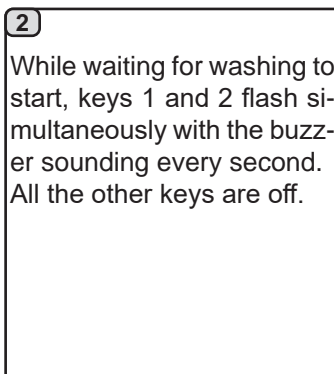


The function is available only if, on switching on the machine, a sequence of 5 "beeps" can be heard coming from the buzzer on the electronic board.

Group keyboards



To activate the washing function, turn on the machine while pressing keys 1 and 3 of the coffee groups. This must be done within the first 5 seconds of the beep sequence.



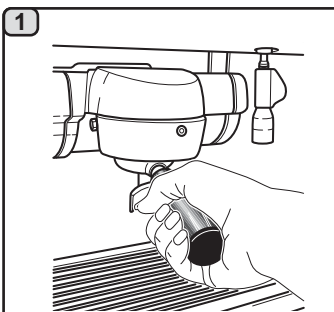
NOTE: To interrupt the wash cycle the machine must be turned off: when re-started it will return to automatic functioning.



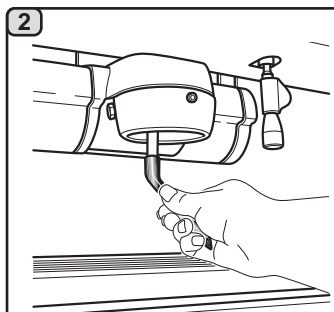
Groups of C version



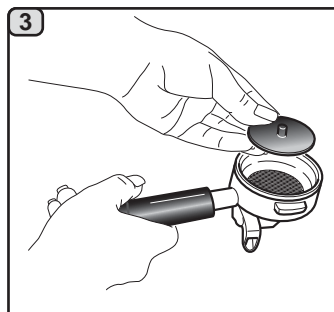
Operation to be carried out on all groups at the end of each working day.



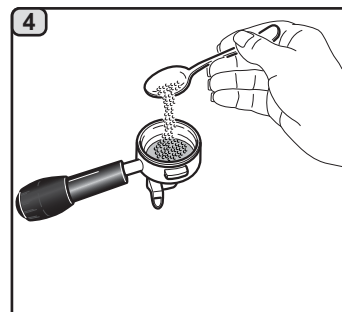
Remove the filter holder from the coffee group.



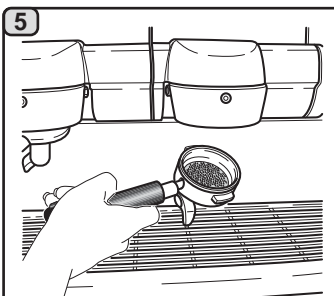
Using a brush, clean the cover gasket.



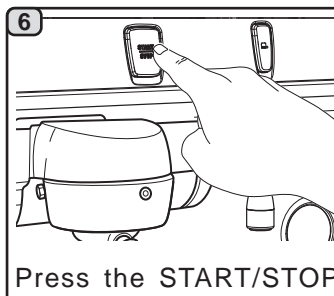
Insert the rubber disk into the filter-holder with its filter.



Pour in a packet or dosing cupful of detergent powder.



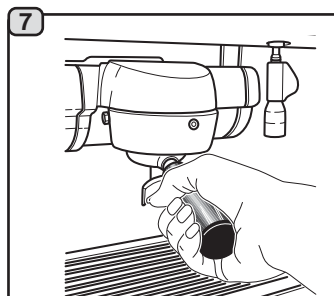
Attach the filter-holder to the dispenser unit.



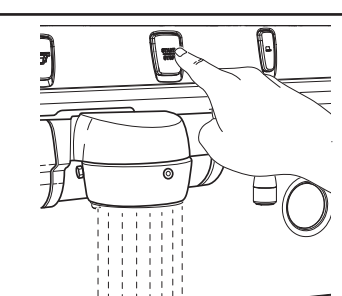
Press the START/STOP button and press it again after 10 seconds. Repeat this step 10 times.



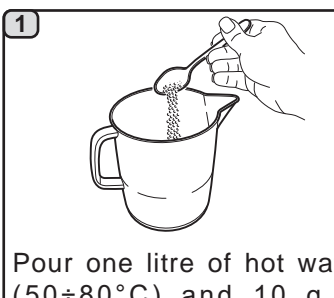
Do not remove the filter holder during coffee dispensing.



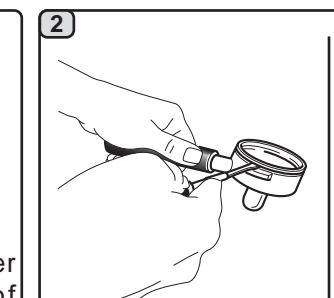
Remove the filter holder; Press the START/STOP button and execute the rinse cycle with water for about 30".



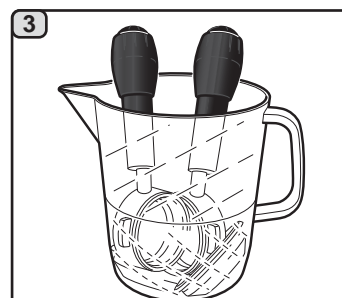
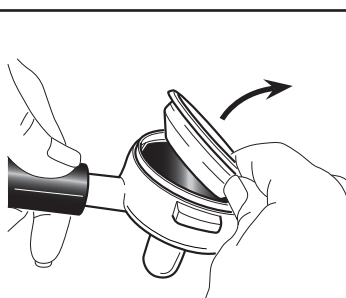
FILTER-HOLDERS - This operation must be made on all the filter-holders at the end of each working day



Pour one litre of hot water (50÷80°C) and 10 g of detergent powder, equal to two teaspoons, in a suitable container that is neither aluminium nor iron.

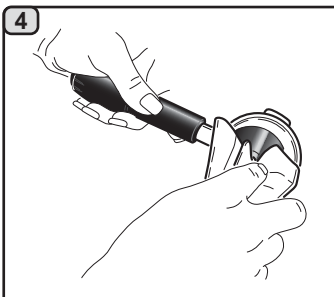


Remove the filters from the filter holders.

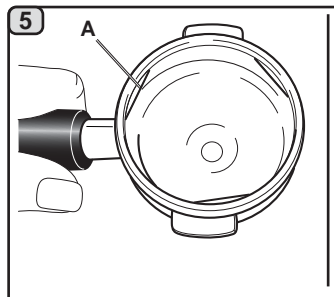
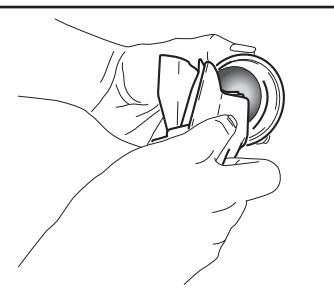


Soak the filters and the filter holders in this solution for about 15 minutes.

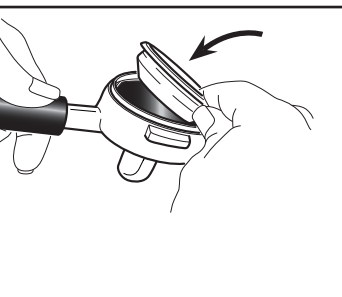
NOTE! Only immerse the metal parts.



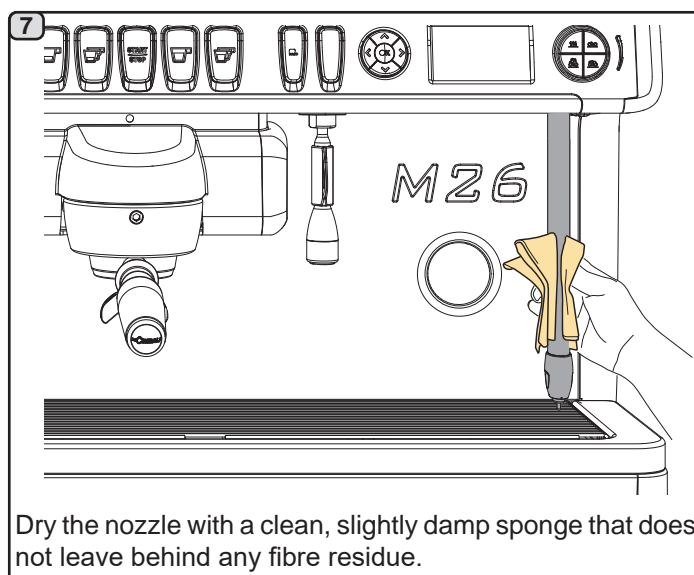
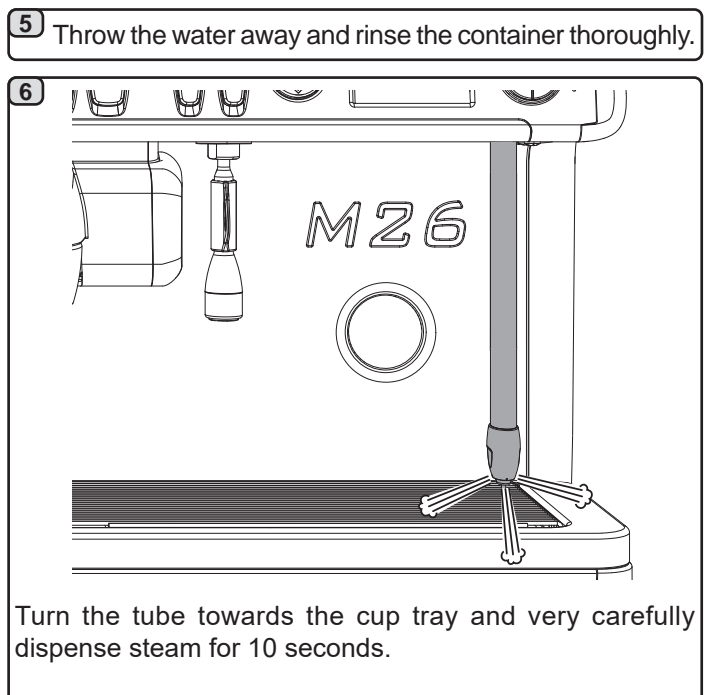
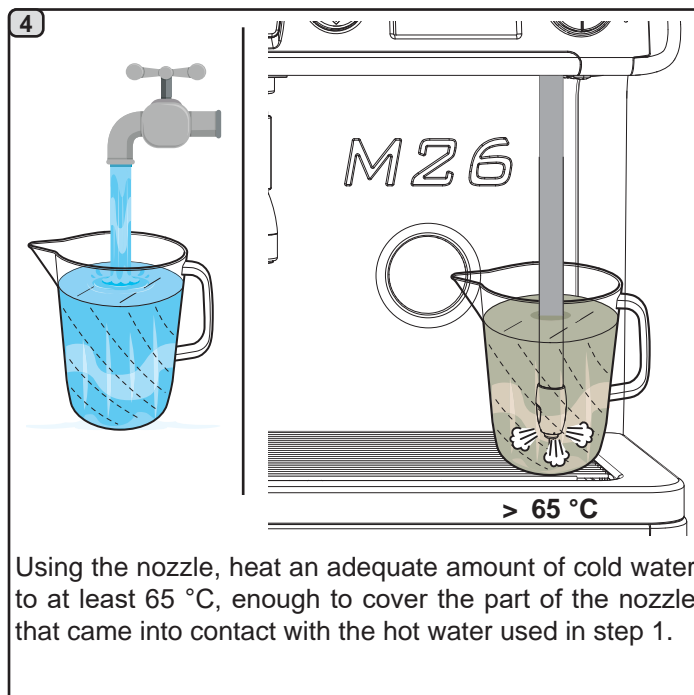
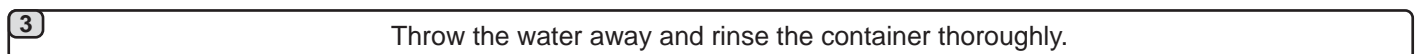
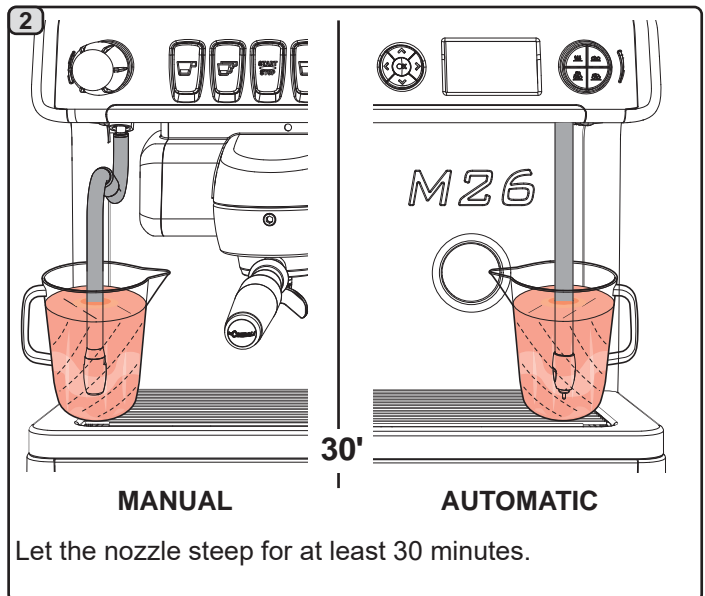
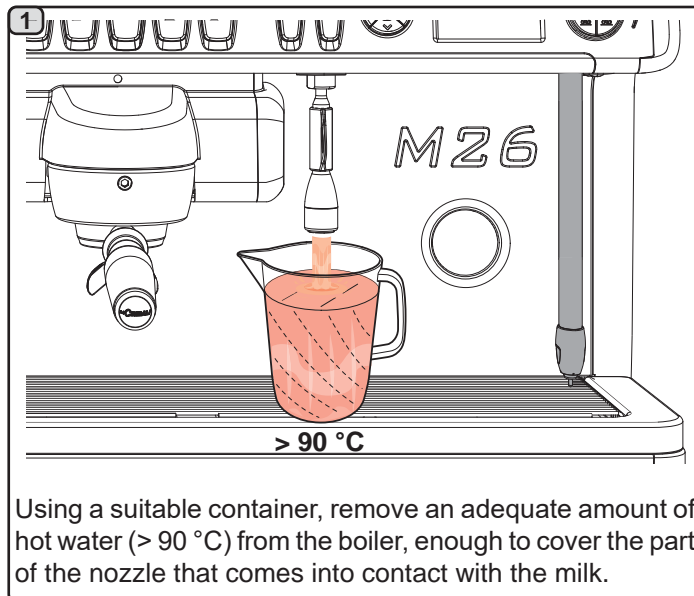
Remove any residue with a non-abrasive sponge and rinse well with running cold water.



Place the filters back in the filter holder, making sure that the anchoring spring (A) of the filter is in its slot.



MANUAL/AUTOMATIC CLEANING OF STEAM NOZZLES - Procedure to follow at the end of a working day



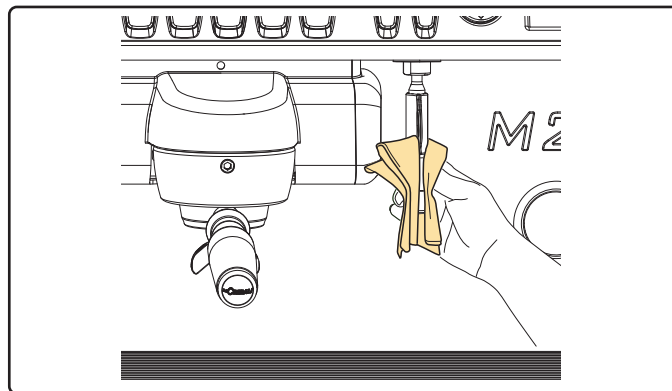
DO NOT use abrasive products.

**HOT-WATER NOZZLE - 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.



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

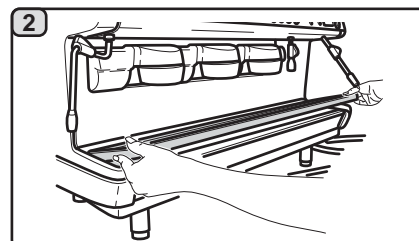
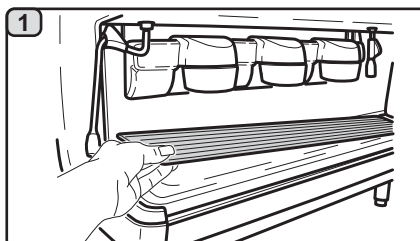
GRILLE AND DRIP BASIN - This operation must be carried out at the end of each working day

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



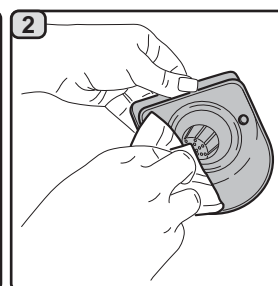
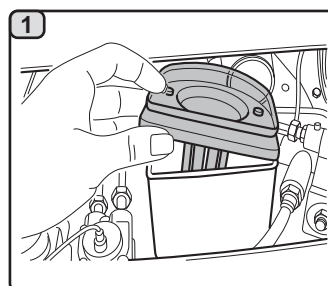
Danger of burns

DO NOT insert your hands beneath the front panel.

**DRAINING TRAY**

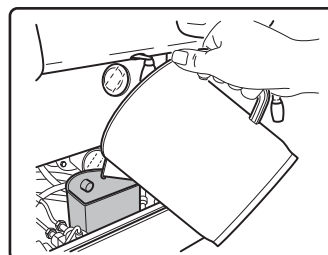
- This operation must be carried out every 7 days

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.



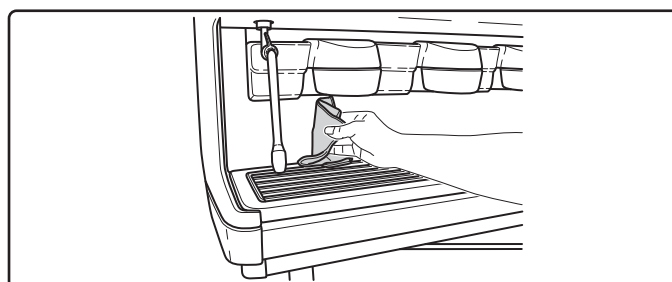
- This operation must be carried out at the end of each working day

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.





19. 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 (21).	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 (21) outlet hole dirty. Coffee ground too fine.	Clean. Use a coarser grind.
Loss of water under the machine.	Discharge well clogged up. Discharge basin hole blocked.	Clean. Clean.
Machine heated up, but it does not dispense coffee.	Water supply or water softener tap closed. No water in system.	Open the taps Wait until water is available or call a plumber.
The automatic level-control devices remain in operation.	Same causes as above.	Same solution as above.

Messages in explicit mode

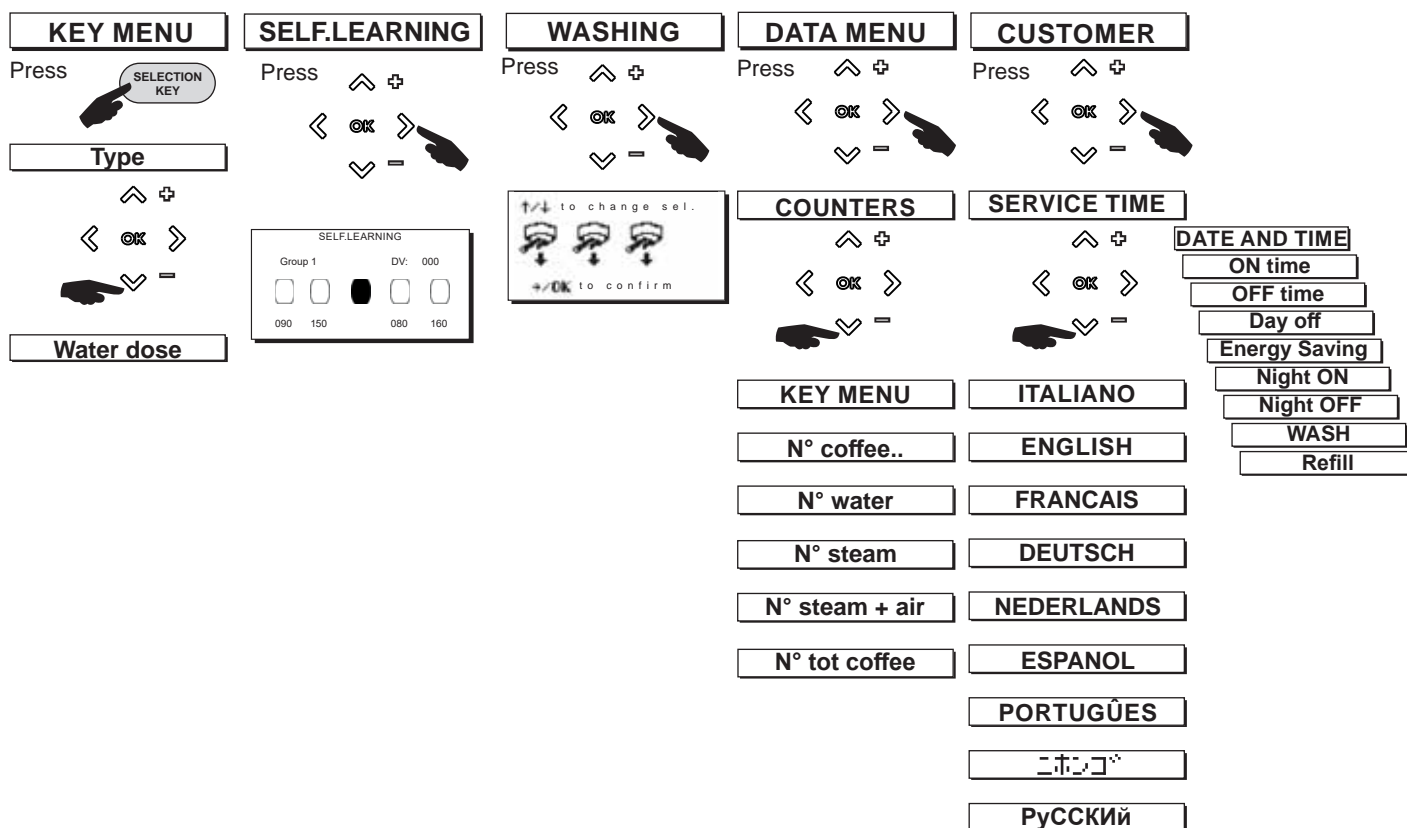
MESSAGE	POSSIBLE CAUSES: when the message is visualized	VERIFICATIONS
Machine cold Please wait	This message will appear on the display if any dispensing icon is pressed every time the machine is turned on until the service boiler pressure falls below the pre-set working pressure.	When the service boiler reaches the pre-set pressure, the message automatically disappears.
Service needed	This message is displayed when the machine requires the periodic maintenance intervention. In order to eliminate temporary the message, keep pressed ◀ key for approximately 8 seconds. The message will reappears in the successive relighting of the machine with the main switch.	Contact the authorized technical department. The message will be displayed until the service will be carried out.
Softener	This message is displayed when the softener resins need to be regenerated. (Follow the instructions on softener maintenance).	Once regeneration has been completed, keep the ◀ key pressed for approximately 8 seconds to cancel out the message.
Change water filter	This message is displayed when the machine requires the substitution of the water filter. In order to eliminate temporary the message, keep pressed ◀ key for approximately 8 seconds. The message will appear again at regular intervals.	Contact an authorised technician. The message will be displayed until the filter has been replaced. Note: the need to to replace the filter is recorded by the machine.
Machine in stand-by	This message is displayed when the machine switch ON/OFF has been programmed. The message indicates that the machine is switch-off and is in stand-by status.	Refer to the Technician's Manual to see how to program the switch ON/OFF of the machine. Press any dispensing button to force the machine on.
Energy saving mode	This message is displayed when the machine is in ECONOMY mode.	Press any dispensing button to exit the ECONOMY mode and return to the machine work phase.
Messages about washings		Please consult this manual at the "Cleaning operations ".

CUSTOMER PROGRAMMING (only DT version with display)

20. Data flow chart



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



EXITING THE PROGRAMMING MENUS

Before exiting the menus:

- Press the **OK** key to confirm any changes made to settings;
- Press the **◀** key to leave settings unchanged



21. Clock adjustment

Use the ▲ and ▼ keys to adjust the clock.

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

If one of the keys (▲ or ▼) 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".

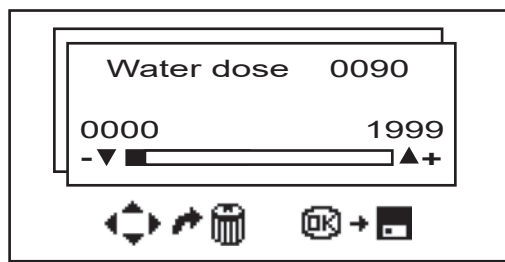


22. How to access the programming mode

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

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

To access programming press the ► key; the following message will appear on the display:



Use the ▲ and ▼ keys to position the cursor (black line) on the desired line, then press the ► key.

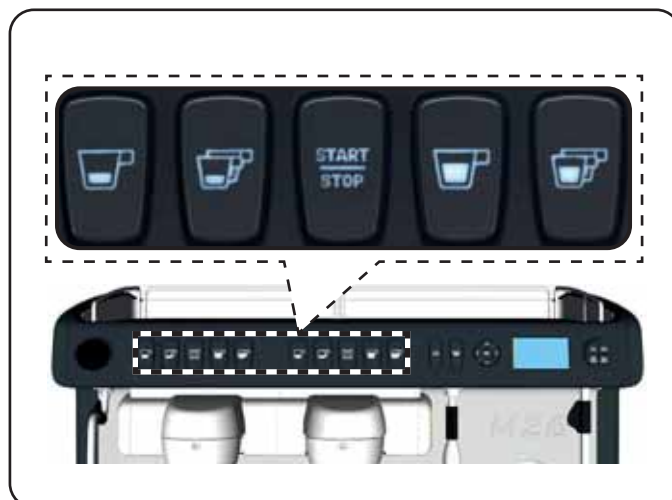
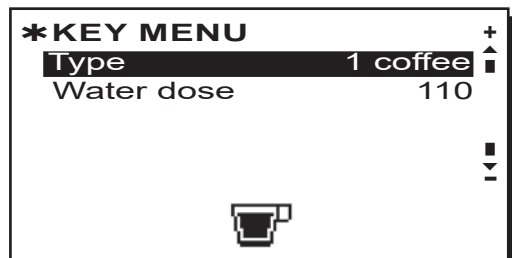
Always use the ▲ and ▼ keys to change the setting; at this point there are two possibilities:

- 1) confirm the changes made by pressing the **OK** key
- 2) exit the menu and leave the settings unchanged by pressing the ◀ key.



23. Key menu - Coffee selection

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



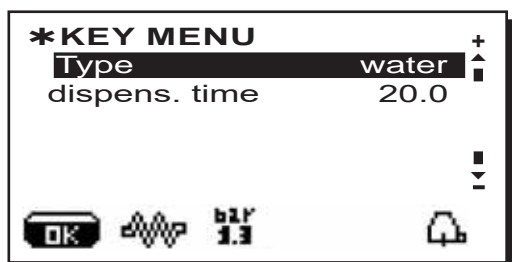
Each dispensing unit is controlled by a panel that permits programming the amount of desired dispensing for each button.

The following coffee selection parameters can be modified:

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

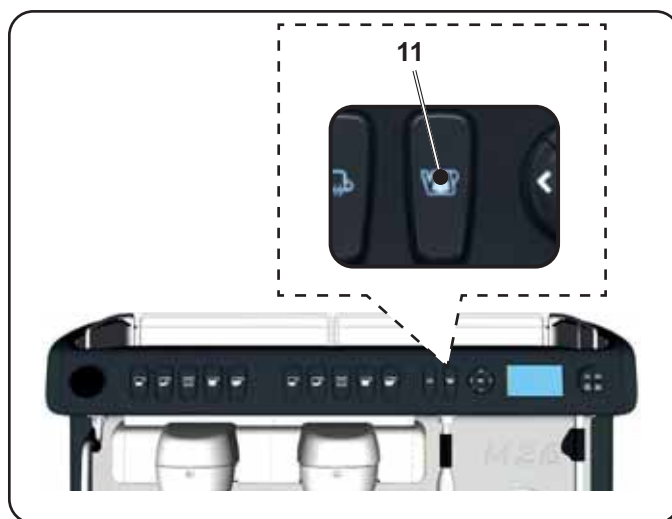
24. Key menu - Hot water selection

Press the hot water dispensing key (11). The following message will appear on the display:



The following hot water selection parameters can be modified:

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

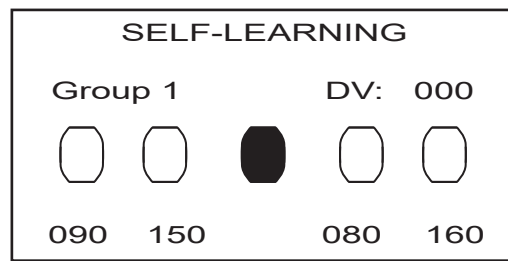


25. Programming measures using the “SELF-LEARNING” function

The doses of water for coffee and the hot water doses can also be programmed using the “SELF-LEARNING” function.



Use the ▲ and ▼ keys to position the cursor (black line) on the desired line and then press the ► key. The following message will appear on the display:



Coffee doses

- 1 - Hook the filter holder with the dose of ground coffee to the unit.
- 2 - Place the cup or cups underneath the filter holder nozzles and press the button to be programmed. Keep the button pressed until the desired level is reached in the cup or cups.



During this phase, the value of the pulses of the volumetric dispensing device (at the top right of the display) increases. On releasing the button, the value reached is stored and appears under the key programmed.

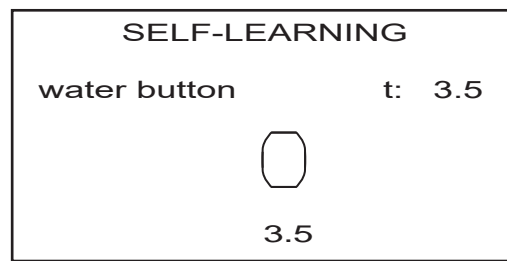
- 3 - Continue to program all the coffee buttons, repeating the steps starting with number 1.

Hot water doses

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



During this phase, the time in seconds (at the top right of the display) increases. On releasing the button, the value reached is stored and appears under the key programmed.

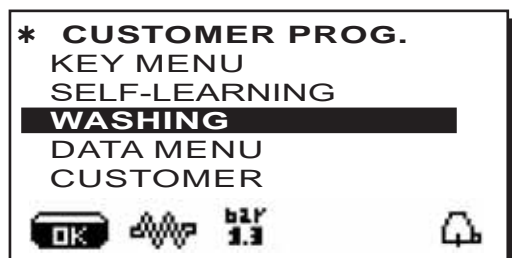


- 2 - Continue to program all the water buttons, repeating the steps starting with number 1.

At the end, confirm the changes made by pressing the **OK** key or exit the menu, leaving the data unchanged, by pressing the ◀ key.

26. Washing

Press the ► key and use the ▲ and ▼ keys to position the cursor (black line) on the desired line; the following message will appear on the display:



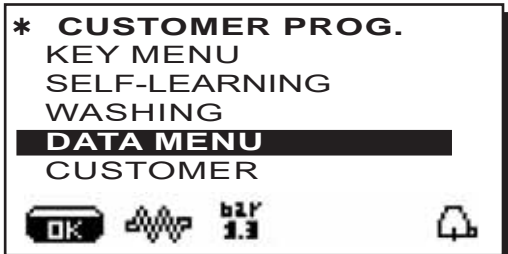
Please consult the chapter “*Cleaning and maintenance*” for this function.



27. DATA menu - Counter display and zeroing

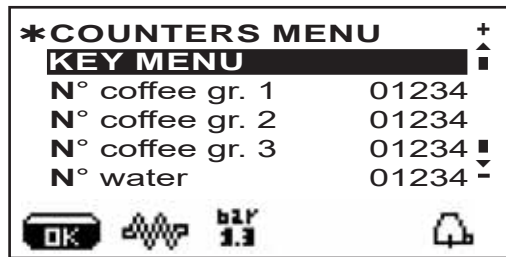
1

Press the ► key and use the ▲ and ▼ keys to position the cursor (black line) on the desired line; the following message will appear on the display:



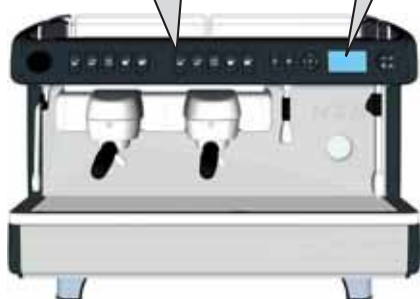
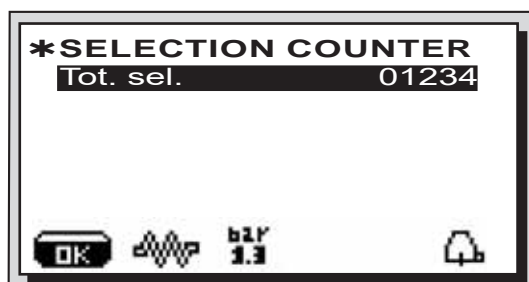
2

Counters are displayed by pressing the ► key. The following message appears on the display:



3

By pressing any dispensing key, the associated LED remains lit and the display shows the number of times coffee has been dispensed with that key:



Selection counters can be zeroed pressing the ► key, and then pressing the ▲ or ▼ key.

Press the OK key to confirm zeroing; press the ◀ key to return to the main menu.

4

Parameters calculated are:

- **N. coffee** (number of coffee beverages)
- **N. water** (number of times water is dispensed)
- **N. tot coffee** (total number of coffee beverages).

Counters can be zeroed by aligning the cursor on the selected entry, pressing the ► key, and then pressing the ▲ or ▼ key.

Press the OK key 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 to return to the main menu.



28. Customer parameters menu

Press the ► key and use the ▲ and ▼ keys to position the cursor (black line) on the desired line; the following message will appear on the display:



To access "Customer parameters" press ► key; the following message will appear on the display:



English

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 ▲ and ▼ keys and then pressing the ► key. The machine will restart with the messages provided in the selected language.





SERVICE TIME MENU

Pressing the ► key, 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);

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.

- **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** (hour of scheduled wash);
Washing cycle can be performed at pre-set time. At the set time, the display will show: this message "EXECUTE COFFEE WASHING".

When requested, a washing cycle (simultaneous or sequential) will be performed as described in the "Cleaning Operations" paragraph.

Follow these steps to set the time for the washing cycle:

- Position the cursor on the line **WASH**;
- Press the ► key;
- Change the time, using the ▲ and ▼ keys;
- Press the **OK** key to confirm the setting.

Set OFF against the time so as to not activate these wash cycles. OFF is displayed press the ▼ key the indicated time is "00:00".

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

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

- **Water Change** water replacement can be set by time
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.

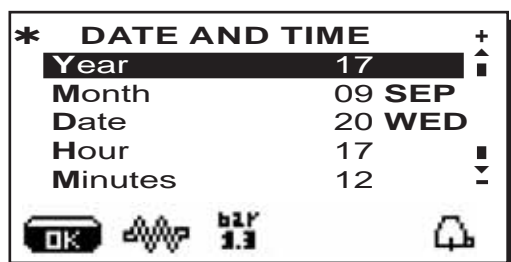
With request scheduled the user can only change the time the request appears.

Follow these steps to set the time:

- Position the cursor on the line **Water Change**;
- Press the ► key;
- Change the time, using the ▲ and ▼ keys;
- Press the **OK** key to confirm the setting.

DATE AND TIME

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



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

Once the operation is completed, press the **OK** key to confirm the data.

Note: the cursor changes back to black line.

Repeat the operation described above to modify other parameters.

Immagini - Illustrations - Illustrations - Abbildungen - Imágenes - Imagens

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



Fig. 1
Abb. 1

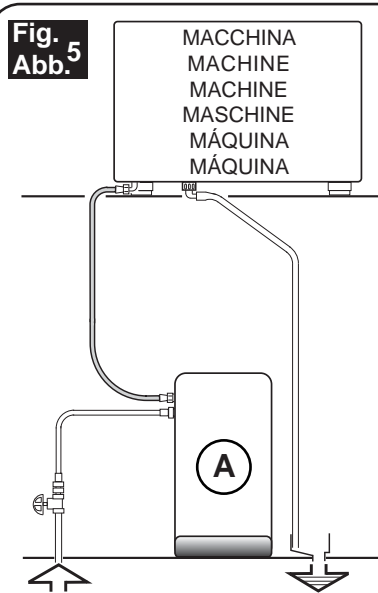


Fig. 5
Abb. 5

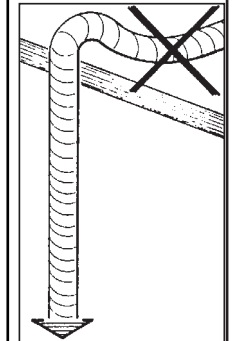


Fig. 7
Abb. 7

- 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

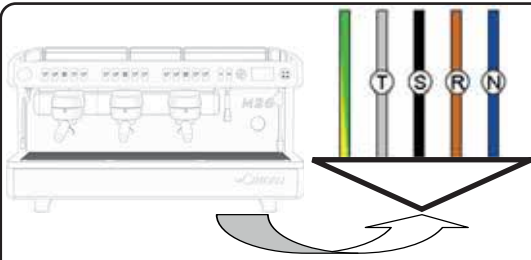


Fig. 2
Abb. 2

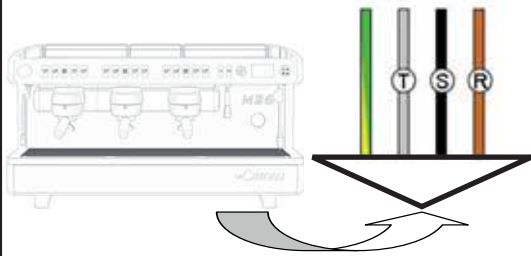


Fig. 3
Abb. 3

**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 - Ligaçãotrifásica

- 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 - Ligaçãomono-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

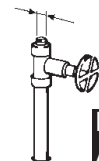
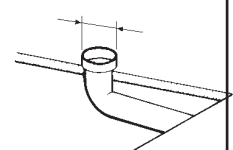


Fig. 6
Abb. 6

SCARICO A
PAVIMENTO
DRAIN
DRAIN
BODENABFLUSS
ALIVIADERO
DESCARGA

Min.
Ø 50 mm.



插图

- 请参见安装规则一章

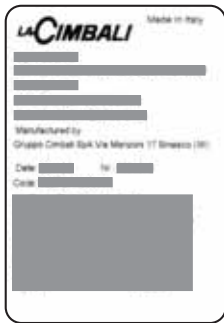
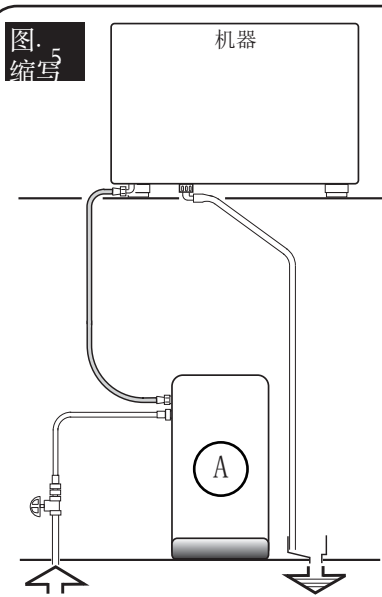


图. 1
缩写



A) 可能的水处理装置

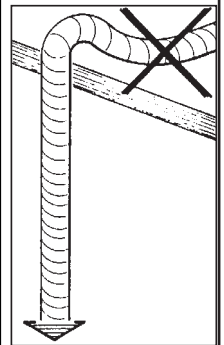


图. 7
缩写

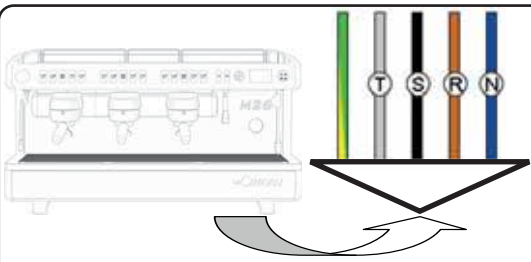


图. 2
缩写

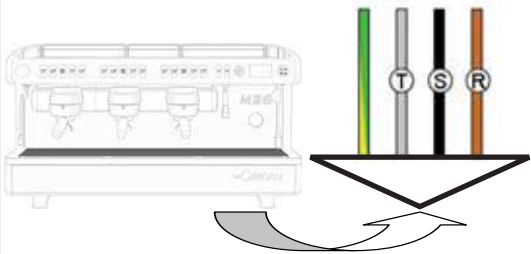


图. 3
缩写

线缆颜色
三相接线
T 灰
S 黑
R 棕
N 蓝

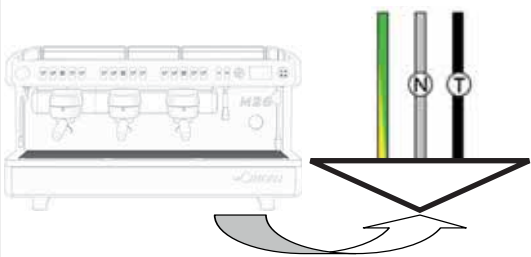


图. 4
缩写

线缆颜色
单相接线

N 白 -
T 黑 -

1

N 蓝
T 棕

2

安装供水龙头

Ø 3/8 GAS

总水管最大压力

6 bar - 0.6 MPa
(对于超过该值的压力,
安装减压装置)

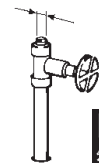
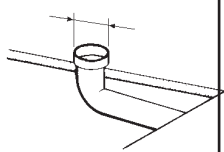


图. 6
缩写

排水

最小
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
تغيير مصدر الإمداد بالكهرباء - 更换电源

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

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

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

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

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

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

手册中的这些章节供具备合格资质并获得授权的技术人员使用。

الفصول الماثلة بالدليل مخصصة فقط للطاقم الفني المؤهل والمعتمد.



ATTENZIONE! Cambio alimentazione elettrica: solo versioni DT con display.

WARNING! Changing the electric power supply: only DT version with display.

ATTENTION ! Changement de l'alimentation électrique: versions DT avec l'écran uniquement.

ACHTUNG! Austausch des Netzteils: nur DT-Ausführungen mit Display.

¡ATENCIÓN! Cambio alimentación eléctrica: sólo para versión DT con visualizador.

ATENÇÃO! Mudança de alimentação eléctrica: só nas versões DT com visor.

警告！更换电源 仅限 DT 版本 与显示

تحذير! تغيير مصدر الإمداد بالكهرباء: الموديل DT فقط.



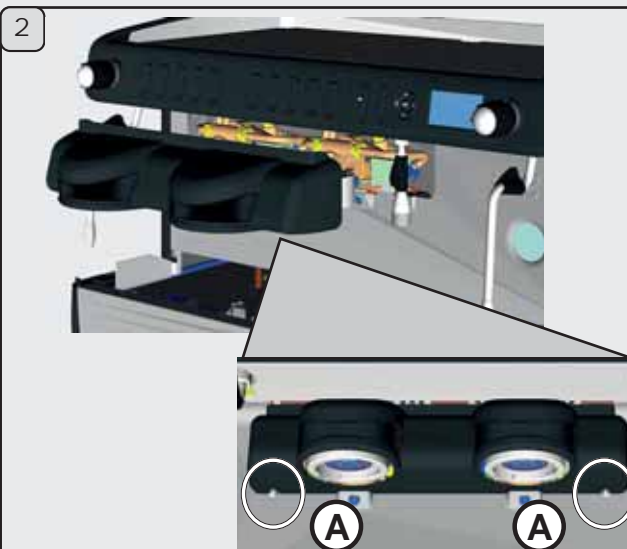
Rimuovere la bacinella - Remove the tray

Retirer le bac - Die Wanne abnehmen

Quitar la bandeja - Remover o tabuleiro

拆下托盘

انزع الصينية



Allentare le due viti (A) e rimuovere il coprigruppi.

Loosen the two screws (A) and remove the cover group.

Désserrer les deux vis (A) et Retirer le panneau clavier.

Lösen Sie die beiden Schrauben (A), und Die abdeckung gruppe abnehmen.

Aflojar los dos tornillos (A) y quitar el cobreggrupo.

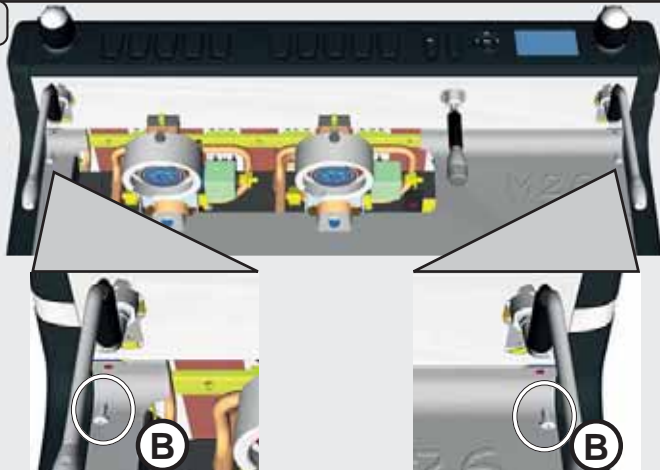
Afrouxar os dois parafusos (A) e remover o coprigruppo.

拧下两个螺钉 (A) 并拆下冲泡头盖。

قم بفك البرغيين (A) وانزع غطاء المجموعة.



3



Svitare le due viti di fissaggio (B) e rimuovere il pannello frontale inox. - Loosen the two fixing screws (B) and remove the stainless steel front panel.
Dévisser les deux vis (B) de fixation et démonter le panneau frontal en inox. - Lösen Sie die beiden Schrauben (B), und nehmen Sie das vordere Edelstahlpaneel ab.
Destornillar los dos tornillos de fijación (B) y quitar el panel frontal inoxidable. - Afrouxare os dois parafusos de aperto (B) e tirar o painel dianteiro inoxidável.
松开两个固定螺丝 (B) 并将不锈钢前面板拆下。

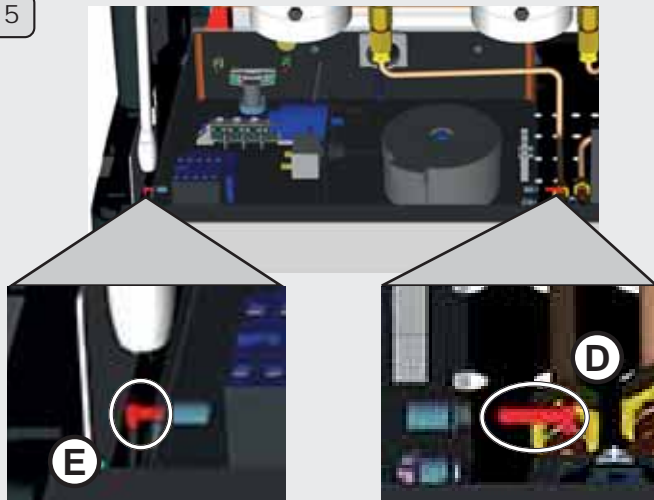
قم بفك برغيي التثبيت (B) وانزع اللوحة الأمامية من الفولاذ المقاوم للصدأ.

4



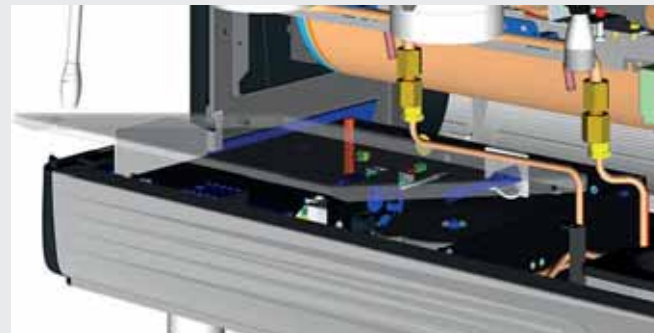
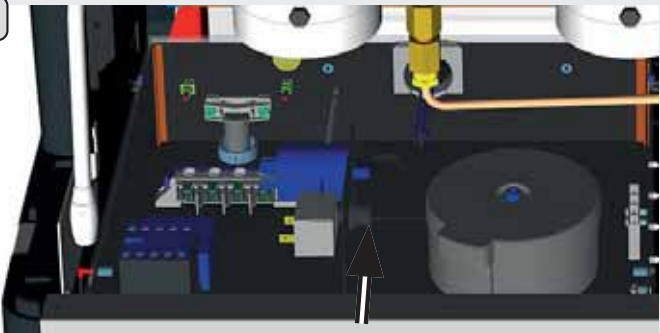
Svitare le due viti di fissaggio e rimuovere il coperchio (C).
Loosen the two fixing screws and remove the lid (C).
Dévisser les deux vis de fixation et démonter le couvercle (C).
Lösen Sie die beiden Schrauben, und nehmen Sie Die Abdeckung (C) ab.
Destornillar los dos tornillos de fijación y quitar la tapadera (C).
Afrouxare os dois parafusos de aperto e tirar a tampa (C).
松开两个固定螺钉并将盖 (C) 拆下。
قم بفك برغيي التثبيت وانزع الغطاء (C).

5



Svitare la vite (D) e allentare la vite (E).
Unscrew the screw (D) and loosen the screw (E).
Dévisser la vis (D) et desserrer la vis (E).
Die Schraube (D) losschrauben und die Schraube (E) lockern
Destornillar el tornillo (D) y aflojar el tornillo (E).
Desapertar o parafuso (D) e afrouxar o parafuso (E).
旋开螺钉 (D) 并松开螺钉 (E).
فك البرغي (D) وانزع البرغي (E).

6

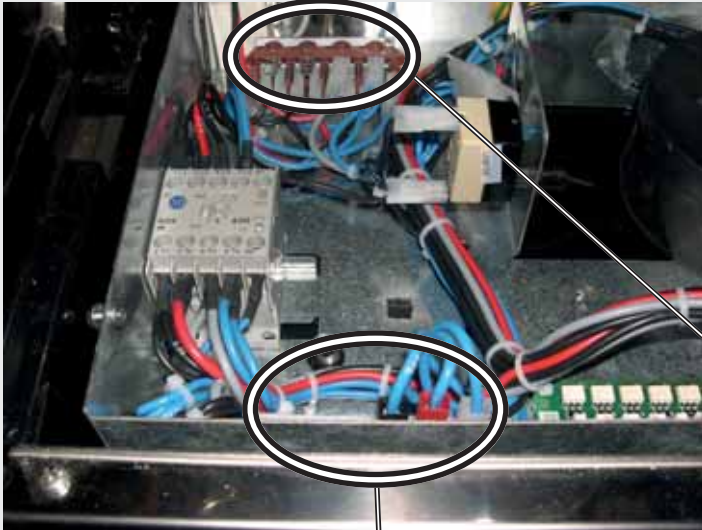


Spingere il coperchio della scatola elettrica verso l'interno macchina, sollevarlo e rimuoverlo.
Push the lid of the electric box toward the inside of the machine. Lift and remove it.
Pousser le couvercle du boîtier électrique vers l'intérieur de la machine, le soulever et le retirer.
Die Abdeckung des 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.

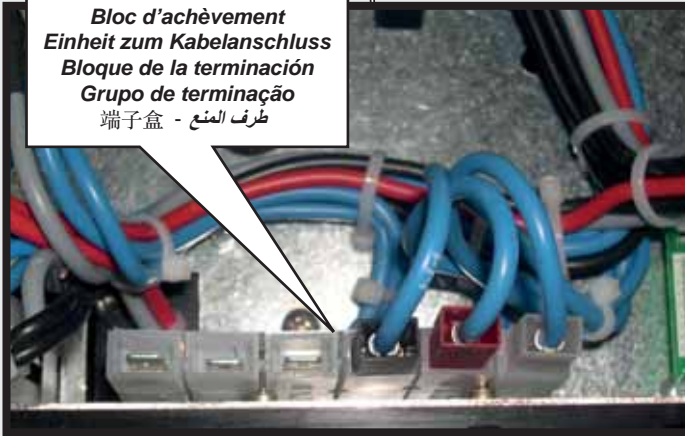
将电气盒的盖子朝向咖啡机的内部推。抬起并将其拆下。
ادفع غطاء علبة الكهرباء نحو الداخل من الماكينة. ارفعه وقم بإزالته.



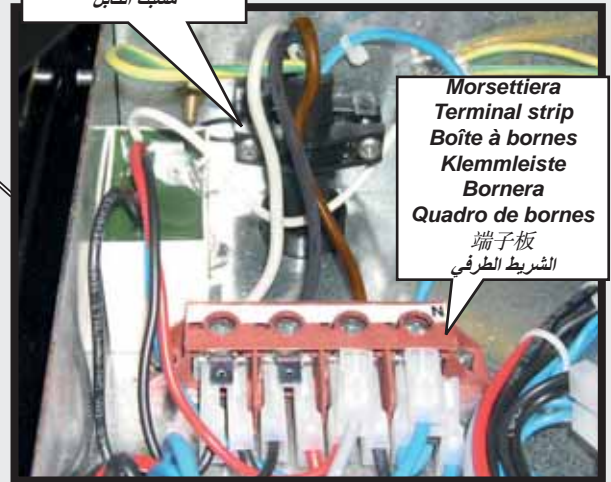
7



Blocco terminazione
Terminal block
Bloc d'achèvement
Einheit zum Kabelanschluss
Bloque de la terminación
Grupo de terminação
端子盒 - طرف المنع



Fissacavo
Cable clamp
Câble de fixation
Kabelklemme
Sujetacable
Fixador de cabo
电缆夹
مشبك الكابل



Morsettiera
Terminal strip
Boîte à bornes
Klemmleiste
Bornera
Quadro de bornes
端子板
الشريط الطرفي

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 elétrica.

使用十字槽螺钉将电缆从端子板上拆下。松开电缆夹螺丝并拆下电源电缆。

استخدم مسمار فيليبس لإزالة الكابلات من الشريط الطرفي. قم بتحرير مسامير مشابك الكابلات وقم بإزالة كابل الإمداد بالطاقة الكهربائية.

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.

根据连接类型，遵循以下几页中的说明。

اتباع الإرشادات الموضحة على الصفحات التالية وفقاً لنوع الاتصال.



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

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

ATTENTION ! Remplacer le câble d'alimentation en cas de branchements triphasés sans neutre ou de branchements monophasés.

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

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

ATENÇÃO! No caso de conexões trifásicas sem neutro ou monofásicas, o cabo de alimentação elétrica tem de ser substituído

警告！在使用没有零线或单相接头的三相连接时，必须更换电缆。

تحذير! في حالة إجراء اتصال من ثلاث مراحل دون سلك محايد أو اتصال من مرحلة واحدة، فيجب استبدال الكابل الكهربائي.



Sezioni nominali dei cavi da utilizzare:

Nominal sections of cables to use:

Sections nominales des câbles à utiliser:

Nominaler Kabelquerschnitt:

Secciones nominales de los cables que hay que utilizar:

Seções nominais dos cabos a utilizar:

所用电缆的标称截面:

المقاطع الاسمية للكابلات المطلوب استخدامها:

380-415V3N

min. H05RN-F o H07RN-F - 5 x 1,5mm²

220-240V3

min. H05RN-F o H07RN-F - 4 x 2,5mm²

220-240V

min. H05RN-F o H07RN-F - 3 x 4mm²

**Colore cavi - Wire colours - Couleur des câbles - Farbe der Kabel -
Color cables - Cor cabos - 电缆颜色 - ألوان الأسلاك**

Collegamento trifase - Three-phase connection

Raccordement triphasé - Dreiphasen-Anschluss

Conexión trifásica - Ligação trifásica

三相连接 - التوصيل ثلاثي الأطوار

Collegamento monofase - Single phase connection

Raccordement monophasé - Einphasiger Anschluss

Conexión monofásica - Ligação monofásica

单相连接 - التوصيل أحادي الطور

T Grigio - Grey - Gris - Grau

Gris - Cinza - 灰色 - رمادي

S Nero - Black - Noir - Schwarz

Negro - Preto - 黑色 - أسود

R Marrone - Brown - Brun - Braun

Marrón - Castanho - 棕色 - بني

N Azzurro - Blue - Bleu - Blau

Azul - Azul - 蓝色 - أزرق

N Bianco - White

Blanc - Weiß

Blanco - Branco

白色 - أبيض

1

T Nero - Black

Noir - Schwarz

Negro - Preto

黑色 - أسود

N Azzurro - Blue

Bleu - Blau

Azul - Azul

蓝色 - أزرق

2

T Marrone - Brown

Brun - Braun

Marrón - Castanho

棕色 - بني

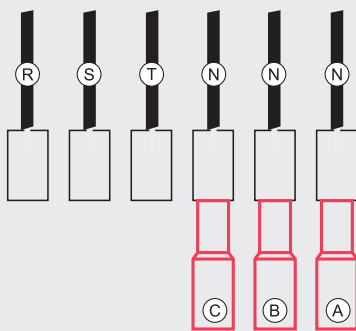
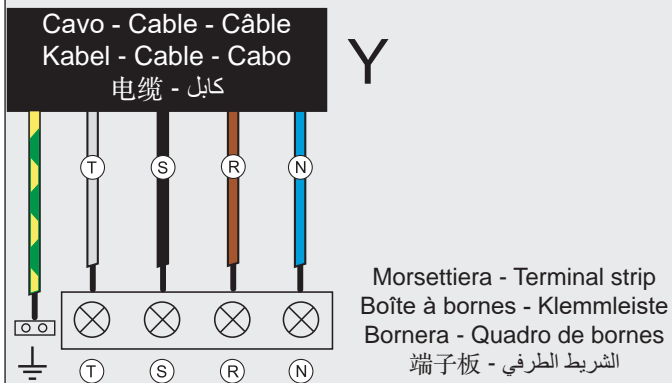


Collegamento Trifase - Three-phase connection - Branchement triphasé - Dreiphasig Anschluss

Conexión trifásica - Conexão tri-fásico - 三相接线 - التوصيل ثلاثي الأطوار

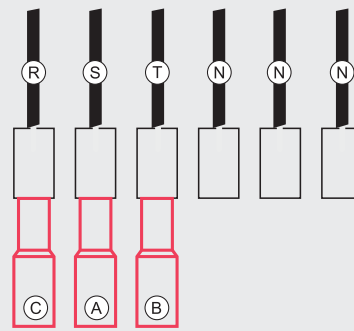
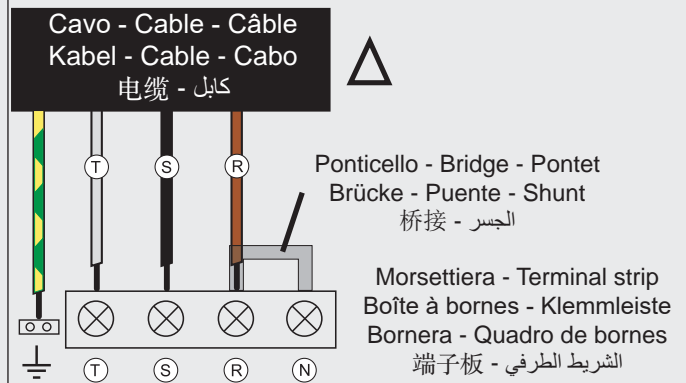
Collegamento a stella (trifase con neutro)
Y connection (three-phase with neutral wire)
Couplage étoile (triphase avec neutre)
Sternschaltung (dreiphasig, mit Nulleiter)
Conexión en estrella (trifásica con neutro)
Conexão em estrela (trifásico com neutro)

星形接线 (含零线, 三相)
اتصال نجمي (ثلاث مراحل بسلك محايد)



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

三角接线 (不含零线, 三相)
اتصال مثلث (ثلاث مراحل دون سلك محايد)





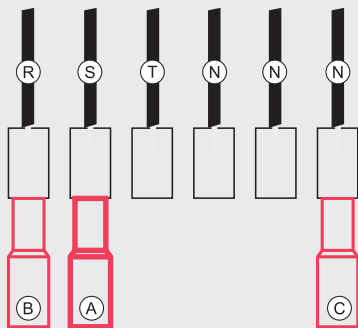
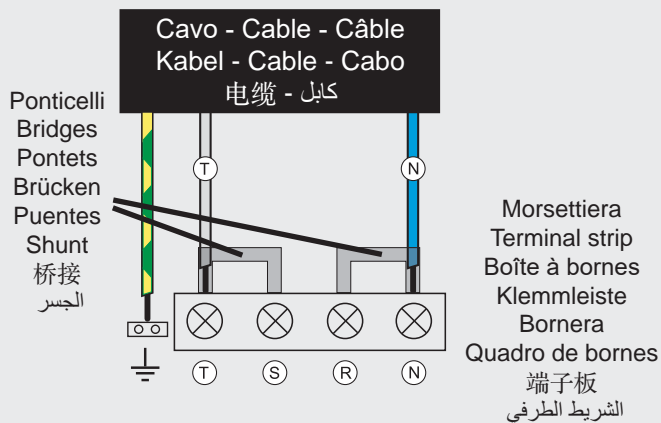
Collegamento monofase - Single-phase connection - Raccordement monophasé - Einphasiger Anschluss

Conexión monofásica - Ligação monofásica - 单相接线 - التوصيل أحادي الطور

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

单相接线，功率全开

توصيل أحادي الطور ذو طاقة منخفضة

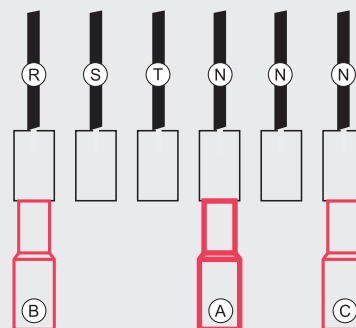
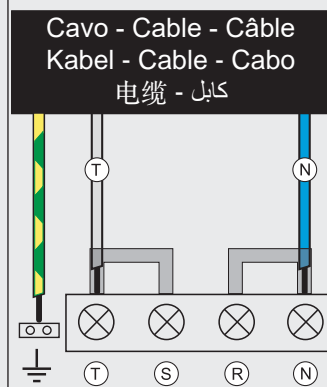


Blocco terminazione - Terminal block
Bloc d'achèvement - Einheit zum Kabelanschluss
Bloque de la terminación - Grupo de terminação
端子盒 - طرف المنع

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

单相接线，功率减小

توصيل أحادي الطور ذو طاقة كاملة



Blocco terminazione - Terminal block
Bloc d'achèvement - Einheit zum Kabelanschluss
Bloque de la terminación - Grupo de terminação
端子盒 - طرف المنع

(SOLO versioni 2 gruppi)
(ONLY for 2-group versions)
(UNIQUEMENT dans les versions 2 groupes)
(NUR Ausführungen mit 2 Abgabeeinheiten)
(SÓLO versiones 2 grupos)
(SÓ versões de 2 grupos)
(仅适合两个冲泡头的机器型号)
(للموديلات ذات المجموعتين فقط)

High P = 4,2 - 4,9 kW

Low P = 3,0 - 3,4 kW



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

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

UNIQUEMENT POUR 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.

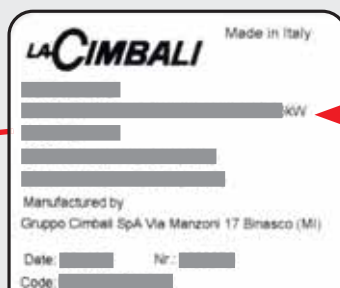
NUR BEI EINPHASIGEM ANSCHLUSS MIT REDUZIERTER LEISTUNG: Das (mitgelieferte) Klebeetikett mit der Angabe der neuen Leistung anstelle der Plakette mit den Maschinenkenndaten anbringen.

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.

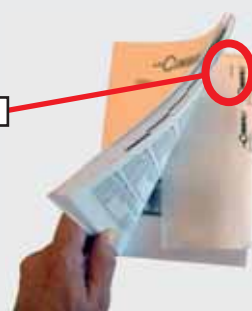
SÓ PARA CONEXÃO MONOFÁSICA COM POTÊNCIA REDUZIDA: aplicar a etiquea adesiva (fornecida em dotação) com o novo valor de potência em vez do valor mencionado na placa de dados da máquina.

仅适合功率减小的单相接线：将写有额定功率的标签（已提供）覆盖在咖啡机铭牌上标示的功率。

فقط لتوصيل أحادي الطور مع طاقة مخفضة: (1) ضع الملصق (مرفق) ذو تصنيف الطاقة الجديد على التصنيف المثبت على لوحة بيانات الماكينة.



P = 3,0 - 3,4 kW



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تامول عم نودب ةغراف ةحفصل هذه كترت آدمع مت



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 Tensión de Alimentación del Transformador - Mudança de Tensão de Alimentação do Transformador
更改变压器的电压 - تغيير فلطية المحول

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

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

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

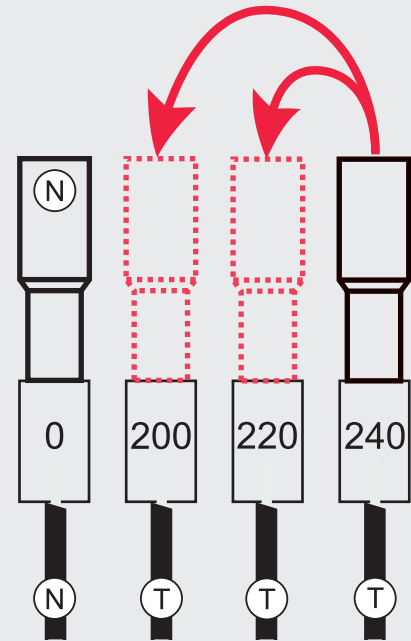
Das Gerät ist im Werk auf die Versorgungsspannung (240V) eingestellt worden. Sollte das Stromnetz einen anderen Spannungswert aufweisen (selbstverständlich innerhalb derselben Spannungs-kategorie: 200 - 220 - 240 V) müssen die Anschlüsse der Phasenleiter wie in der Abbildung dargestellt geändert werden.

La máquina ya está predispuesta desde su salida de la fábrica para la tensión 240 V. 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.

咖啡机的出厂设置为使用 240V 电压。如果电压不同（明显位于同一电压等级范围，即 200 - 220 - 240V），相位线的连接必须按照图示更改。

تم ضبط الماكينة في المصنع على فلطية 240 فولت. إذا كانت الفلطية مختلفة (بشكل واضح في نطاق فئة الفلطية نفسها، أي أن تكون 200 أو 220 أو 240 فولت)، فيجب تغيير اتصالات سلك المرحلة كما هو موضح في الشكل.



Alimentazione del Trasformatore
Voltage of the Transformer
Alimentation du transformateur
Speisung des Transformators
Alimentación del Transformador
Alimentação do Transformador
变压器供电
إمداد المحول

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تامول عم نودب ةغراف ةحفصل هذه كترت آدمع مت

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ع

تحتفظ GRUPPO CIBALI بحق إجراء تغييرات على هذه المكينات طبقاً لاحتياجات كل دولة وعلى أساس التطورات التكنولوجية. ويحظر استخدام أو نسخ أو نشر هذه المطبوعة سواء كلياً أو جزئياً دون تصريح كتابي من شركة GRUPPO CIBALI S.p.A.
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جميع الحقوق محفوظة

SERVICE LINE

IT IL GRUPPO CIBALI e il "SERVICE LINE"

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

ECO LINE - Prodotti per la pulizia

- A) 610-004-159 liquido per i cappuccinatori;
- B) 610-004-280 in polvere per i gruppi, i portafiltri, le tazze da caffè;
- C) 610-004-254 in polvere per i gruppi, i portafiltri, le tazze da caffè;
- D) 610-004-217 pastiglie per i gruppi nelle macchine superautomatiche;
- E) 610-004-251 detergente Eco Cleaner Spray per tramoggia, display.

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

EN GRUPPO CIBALI and the "SERVICE LINE"

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

ECO LINE - Cleaning products

- A) 610-004-159 For cappuccino makers in liquid form
- B) 610-004-280 For dispensers, filter-holders, coffee cups in powder form
- C) 610-004-254 For dispensers, filter-holders, coffee cups in powder form
- D) 610-004-217 For superautomatic-machine dispensers in tablet form
- E) 610-004-251 For hopper, display - professional cleaning Eco Cleaner Spray.

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"

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

- A) 610-004-159 liquide pour les fouettes-lait ;
- B) 610-004-280 en poudre pour les groupes, les porte-filtre, les tasses à café ;
- C) 610-004-254 en poudre pour les groupes, les porte-filtre, les tasses à café ;
- D) 610-004-217 pastilles pour les groupes des machines tout-auto ;
- E) 610-004-251 détergent Eco Cleaner Spray pour les trémies, écran.

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

DE GRUPPO CIBALI und die "SERVICE LINE"

Mit der Absicht dem Kunden bei der Produktwahl für den bestmöglichen Gebrauch der Kaffeemaschine beizustehen, weist der Kundendienst der GRUPPO CIBALI Gesellschaft auf folgende Produktlinie hin: **ECO LINE** - Produkte für die Säuberung

- A) 610-004-159 Flüssig für die Cappuccino-Bereiter;
- B) 610-004-280 in Pulverform für die Gruppen, die Filterhalter, die Kaffeetassen;
- C) 610-004-254 in Pulverform für die Gruppen, die Filterhalter, die Kaffeetassen;
- D) 610-004-217 Tabletten für die Kaffeegruppen der vollautomat Maschinen;
- E) 610-004-251 Reiniger Eco Cleaner Spray für der Trichter, Display.

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

ES GRUPPO CIBALI y el "SERVICE LINE"

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

- A) 610-004-159 líquido para los cappuccinadores;
- B) 610-004-280 en polvos para los equipos, los portafiltras, las tazas de café;
- C) 610-004-254 en polvos para los equipos, los portafiltras, las tazas de café;
- D) 610-004-217 en pastillas para los equipos de las máquinas superautomáticas;
- E) 610-004-251 detergente Eco Cleaner Spray para tolva, pantalla.

Para los pedidos, 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) 610-004-159 líquido para o kit cappuccino;
- B) 610-004-280 en pó para os grupos, manípulo dos filtros, chávenas de café;
- C) 610-004-254 en pó para os grupos, manípulo dos filtros, chávenas de café;
- D) 610-004-217 pastilhas para os grupos das máquinas superautomáticas;
- E) 610-004-251 detergente Eco Cleaner Spray para tremonhas, ecrã.

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

ZH GRUPPO CIBALI 和 "SERVICE LINE"

GRUPPO CIBALI 公司的客户服务旨在保证顶级咖啡机性能, 随时满足客户的需求, 同时提供 ECO LINE, 该系列特定清洁产品专为此目的而设计。

ECO LINE - 清洁产品

- A) 610-004-159 用于制作液态形式的卡布奇诺咖啡;
- B) 610-004-280 用于制备粉末形式的分配器、过滤器架、咖啡杯;
- C) 610-004-254 用于制备粉末形式的分配器、过滤器架、咖啡杯;
- D) 610-004-217 用于制备片剂形式的全自动机器分配器;
- E) 610-004-251 适用于豆槽、咖啡粉斜槽、显示屏 专业清洗环保喷雾清洁剂。

可以直接从当地的经销商订购, 根据如上所示, 根据编号参考您需要的特定产品。

GRUPPO CIBALI 和 "خط الخدمة"

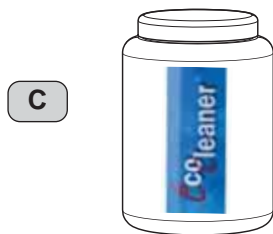
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ECO LINE - منتجات التنظيف

- A) 610-004-159 لماكنات صنع الكابتشينو على هيئة سائل
- B) 610-004-280 للموزعات، وحوامل المصافي، وأكواب القهوة على هيئة مسحوق
- C) 610-004-254 للموزعات، وحوامل المصافي، وأكواب القهوة على هيئة مسحوق
- D) 610-004-217 لموزعات الماكينات الأوتوماتيكية الفانقة على هيئة أقراص
- E) 610-004-251 بالنسبة للقادوس، ومجرى القهوة، وحدة العرض

Eco Cleaner Spray المخصص للتنظيف الاحترافي
اطلب مباشرة من موزعك المحلي وأخبره برقم الصنف الذي تحتاجه كما هو موضح أعلاه.

II SERVICE LINE



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