



Q10

USO E INSTALLAZIONE

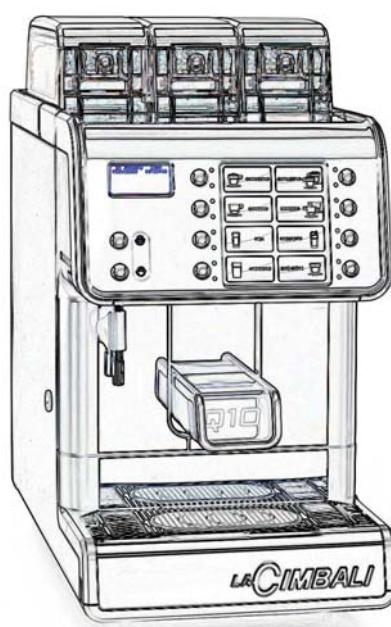
USE AND INSTALLATION

UTILISATION ET INSTALLATION

GEBRAUCH UND INSTALLATION

USO E INSTALACIÓN

USO E INSTALAÇÃO



Code 940-351-050 (rev. 1745)



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 GRUPPO CIMBALI

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Italiano

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Istruzioni originali

English

Translation of the original instructions

Français

Traduction du manuel d'origine

Deutsch

Übersetzung der Originalanleitung

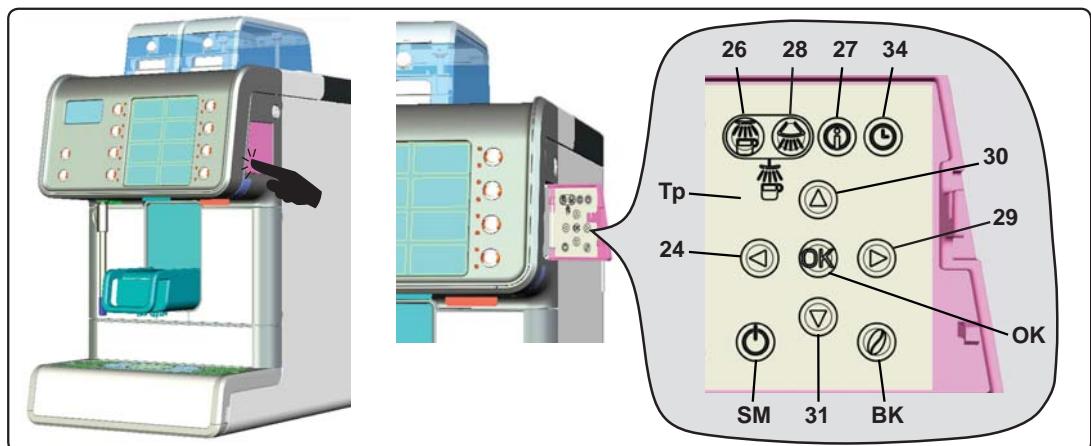
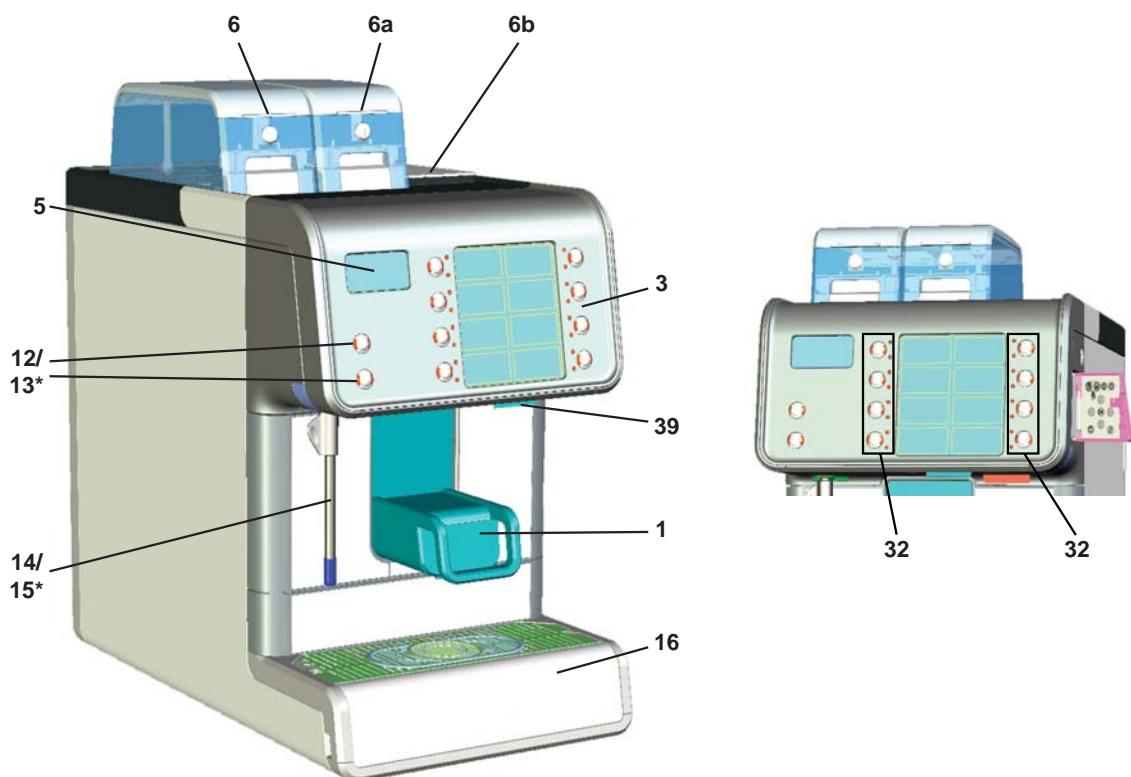
Español

Traducción de las instrucciones originales

Português

Tradução das traduções originais

Q10



IT LEGENDA

- 1 Erogatore caffè/cappuccino
 - 3 Tastiera di selezione
 - 5 Display grafico
 - 6 Tramoggia caffè 1
 - 6a Tramoggia caffè 2
 - 6b Tramoggia solubile *
 - 12 Tasto acqua calda
 - 13 Tasto vapore *
 - 14 Erogatore acqua calda
 - 15 Tubo (lancia) vapore *
 - 16 Bacinella appoggiatezze
 - 23 Interruttore generale
 - 24 Tasto "RES" (uscire dalla programmazione)
 - 26 Tasto lavaggio circuito caffè / breve
 - 27 Tasto "i" (visualizzazione numero cicli)
 - 28 Tasto lavaggio circuito latte - lavaggio automatico
 - 29 Tasto "PRG" (entrare in programmazione/menù)
 - 30 Tasto "+" (modificare parametri/ orologio)
 - 31 Tasto "-" (modificare parametri/ orologio)
 - 32 Tasti selezione bevande
 - 34 Tasto "PARAMETRI CLIENTE"
 - 39 Feritoia carta servizi (programmazione tecnico *)
 - BK Tasto "chicco" (coffee dose variation)
 - OK Tasto "OK" (arresta le erogazioni) / Tasto conferma dati immessi
 - SM Tasto "Sleep mode"
 - Tp Tastiera programmazione
- I componenti - * - sono applicati solo in alcune configurazioni di prodotti.

DE LEGENDE

- 1 Ausgabemündung
 - 3 Wahlstellen
 - 5 Graphisch Display
 - 6 Kaffebohnentrichter 1
 - 6a Kaffebohnentrichter 2
 - 6b Löslich trichter *
 - 12 Heißwasser-Drucktaste
 - 13 Dampf-Drucktaste *
 - 14 Heißwasserausgabe
 - 15 Dampfausgaberohr *
 - 16 Auffangschale
 - 23 Hauptschalter
 - 24 Taste „RES“ (Absprung von Programmierung)
 - 26 Taste zum Durchspülen des Kaffeekreislaufs / Kurz Reinigung
 - 27 Taste „i“ (Anzeige der Zyklus-Nr.)
 - 28 Taste Spülung Milchkreis – Automatische Schnellspülung
 - 29 Taste „PRG“ (Zugriff zu Programmierung/Menü)
 - 30 Taste „+“ (Parameter/Uhrzeit ändern)
 - 31 Taste „-“ (Parameter/Uhrzeit ändern)
 - 32 Tasten zur Getränkewahl
 - 34 Taste „KUNDENPARAMETER“
 - 39 Kartenservice-Schlitz (technische Programmierung *)
 - BK Taste „Kaffebohne“ (Modifikation der Kaffeedosierung)
 - OK Taste „OK“ (Ende der Getränkeabgabe) / Taste Bestätigung der eingegebenen Daten
 - SM Taste „Sleep mode“
 - Tp Programmierungstastatur
- Bauteile - * - sind nur bei einigen Produkt-Konfigurationen angebracht

EN LEGEND

- 1 Delivery spout
 - 3 Selection panel
 - 5 Graphical display
 - 6 Coffee hoppers 1
 - 6a Coffee hoppers 2
 - 6b Soluble hoppers *
 - 12 Hot water button
 - 13 Steam dispensing button *
 - 14 Hot water outlet
 - 15 Steam pipe *
 - 16 Tray
 - 23 Main switch
 - 24 "RES" key (to quit programming mode)
 - 26 Coffee circuit flushing key / short washing
 - 27 "i" key (displays the number of cycles)
 - 28 Milk circuit wash key - automatic wash
 - 29 "PRG" key (to access programming mode/ menu)
 - 30 "+" key (to modify parameters/clock)
 - 31 "-" key (to modify parameters/clock)
 - 32 Beverage selector key
 - 34 "CUSTOMER PARAMETERS" key
 - 39 Card services slit (technical programming *)
 - BK "bean" key (coffee dose variation)
 - OK "OK" key (stops products from being dispensed) / Input data confirmation key
 - SM "Sleep mode" button
 - Tp Programing keyboard
- The components - * - are applied only in some produit configurations

FR LEGENDE

- 1 Bec débit café
- 3 Plaque à touches sélections
- 5 Ecran graphique
- 6 Trémies café 1
- 6a Trémies café 2
- 6b Trémies soluble *
- 12 Bouton de l'eau chaude
- 13 Bouton de la vapeur *
- 14 Bec débit eau chaude
- 15 Tuyau de la vapeur *
- 16 Bassinelle d'égouttoir
- 23 Interrupteur général
- 24 Touches "RES"(sortir de la programmation)
- 26 Touches de lavage du circuit café / lavage court
- 27 Touches "i" (affiche nombre des cycles)
- 28 Touche lavage circuit lait - lavage automatique
- 29 Touches "PRG" (entrer en programation / menu)
- 30 Bouton "+" (modifier les paramètres/horloge)
- 31 Bouton "-"(modifier les paramètres/horloge)
- 32 Boutons de sélection des boissons
- 34 Touche "PARAMÉTRES CLIENT"
- 39 Fente de carte services (programmation technique *)
- BK Touche "grain" (variation de la dose de café)
- OK Bouton"OK"(fin débit) / Bouton confirmation des données introduites
- SM Touche "Sleep mode"
- Tp Clavier de programmation

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

ES LEYENDA

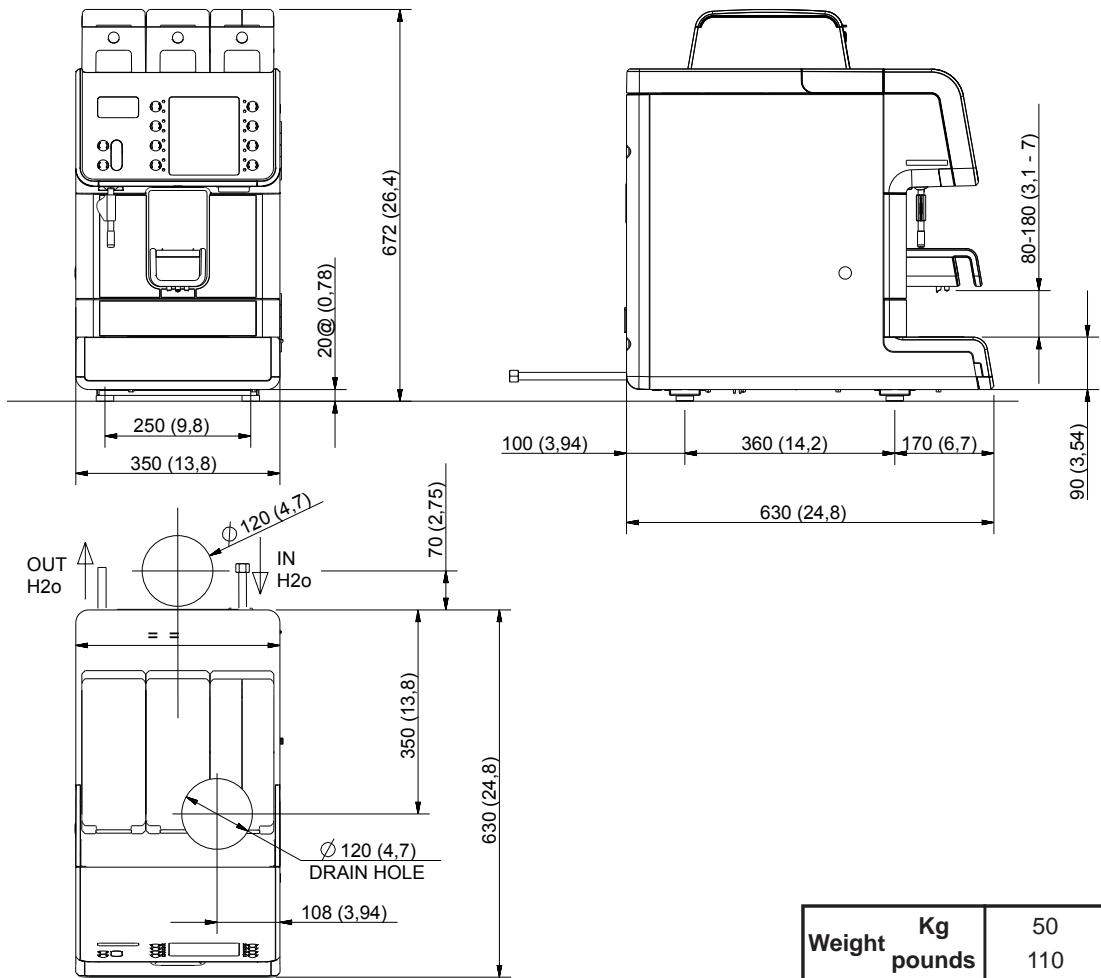
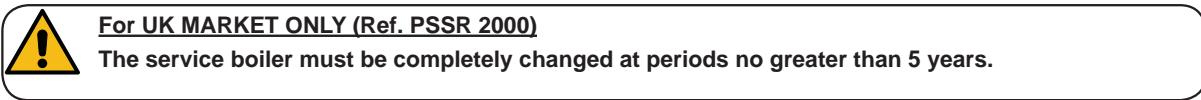
- 1 Erogador café
 - 3 Teclado de selección
 - 5 Display gráfico
 - 6 Tolvas café 1
 - 6a Tolvas café 2
 - 6b Tolvas soluble *
 - 12 Botón erogación agua caliente
 - 13 Botón vapor *
 - 14 Erogador agua caliente
 - 15 Tubo vapor *
 - 16 Bandeja
 - 23 Interruptor general
 - 24 Tecla "RES" (salir de la programación)
 - 26 Tecla lavado circuito café / lavado breve
 - 27 Tecla "i" (visualización número ciclos)
 - 28 Tecla lavado circuito leche - lavado rápido automático
 - 29 Tecla "PRG" (entrar en programación / menú)
 - 30 Tecla "+" (modificar parámetros/reloj)
 - 31 Tecla "-" (modificar parámetros/reloj)
 - 32 Teclas selección bebidas
 - 34 Tecla "PARAMETROS USUARIO"
 - 39 Raja de la tarjeta servicios (programación técnica *)
 - BK Botón "chicco" (coffee dosis variation)
 - OK Tecla "OK" (interrumpe las erogaciones) / Botón confirmación datos introducidos
 - SM Botón "Sleep mode"
 - Tp Teclado de programación
- Los componentes - * - se aplican sólo en algunas configuraciones de productos

PT LEGENDA

- 1 Distribuidor de café
- 3 Teclado de seleção
- 5 Display gráfico
- 6 Tremoras para café em grão 1
- 6a Tremoras para café em grão 2
- 6b Tremoras para solúvel *
- 12 Botão de erogação água quente
- 13 Botão do vapor *
- 14 Distribuidor de água quente
- 15 Tubo do vapor *
- 16 Tabuleiro
- 23 Interruptor geral
- 24 Tecla "RES" (sair da programação)
- 26 Tecla de lavagem de circuito café / lavagem rápida
- 27 Tecla "i" (visualização do número de ciclos)
- 28 Tecla lavagem circuito leite – lavagem rápida automática
- 29 Tecla "PRG" (entrar na programação / menu)
- 30 Tecla "+" (modificar parâmetros / relógio)
- 31 Tecla "-" (modificar parâmetros / regógio)
- 32 Teclas de seleção bebidas
- 34 Tecla "PARAMETROS CLIENTE"
- 39 Régu do cartão serviços (programação técnica *)
- BK Tecla "grão" (variação da dose do café)
- OK Tecla "OK" (pára as distribuições) / Botão confirmação dos dados introduzidos
- SM Tecla "Sleep mode"
- Tp Teclado de programação

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

PED / DESP	P _{max} [bar]	T _{max} [°C]	tipo di macchina Type of machine type de la machine Maschinentypen modelo de la máquina tipo de la máquina	Q10
			Fluido - Fluid - Fluide Flüssig - Fluido - Fluido	Capacità - Capacity - Capacitè Kapazität - Capacidad - Capacidade [L]
Caldaia Service boiler Chaudière Heizkessel Caldera Caldeira	2,5 bar	140°C	acqua/vapore water/steam eau/vapeur wasser/dampf agua/vapor áqua/vapor	1.1
Boiler caffè Coffee boiler Boiler café Boiler Kaffee Boiler café Boiler café	12 bar	145°C	acqua water eau wasser agua áqua	0.8



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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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



GRUPPO CIMBALI

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.

Tratamiento especial de revestimiento para garantir a segurança alimentar.

in accordance with

DIN 10531



Simbologia - Symbols - Symboles - Symbole - Simbología - Símbolos



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



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



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



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



Salvaguardia dell'ambiente - Environmental protection - Sauvegarde de l'environnement
Umweltschutze - Salvaguardia del ambiente - Protecção do ambiente



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



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

Dear Madam, Dear Sir

Congratulations on your new Cimbali!

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

Wishing you all the best.

GRUPPO CIMBALI S.p.A.

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1. General Rules



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

Keep this booklet handy for easy reference.

- The machine was designed solely for preparing espresso coffee and hot beverages using hot water or steam, and for warming cups.
- The machine must be installed in a place where it is only used by carefully trained staff that knows the risks tied to using the machine.
- The machine is for professional use only.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
Children shall not play with the appliance.
Cleaning and user maintenance shall not be made by children without supervision.
- The machine must not be left unattended.
- The machine must not be used outdoors.
- If the machine is stored in rooms where the temperature can drop below freezing, empty the boiler and water circuit tubes.
- Do not expose the machine to atmospheric agents (rain, sun, and cold).
- Do not clean the machine with jets of water.
- Noise: the equipment does not exceed 70dB.
- If the power supply cord is damaged, it can only be replaced by qualified and authorized technicians.
- If the machine is used improperly or for purposes other than those described above, it can be a source of danger. The manufacturer will not be held responsible for damages caused by improper use of the machine.

**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 machine.
- 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 machine to atmospheric agents (rain, sun, and cold).

Checks on receipt

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

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 machine must realize the risks in moving heavy loads. Move the machine carefully, using, where possible, the correct lifting equipment (fork lift, for example).

If moving the machine by hand, make sure:

- enough people are available for the task, depending on the machine weight and difficult handling;
- to always use the necessary safety gear (shoes/gloves).



2.2 Installation Rules

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



3. Electrical Installation Rules

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

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

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

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

Check that the type of connection and voltage correspond with the information on the nameplate: see [Illustrations chapter figure 1](#).

For machines with a single-phase connection: see [Illustrations chapter figure 2](#).

4. Water Installation Rules

WATER REQUIREMENTS

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

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

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

WARNING

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

WATER CONNECTIONS

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

Hook up the water connections as shown in the [Illustrations chapter Figure 3](#), 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 4](#).

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

IMPORTANT: The curves of the draining tube must NOT bend as shown in [Illustrations chapter Figure 5](#).





EMPTYING THE HYDRAULIC CIRCUIT

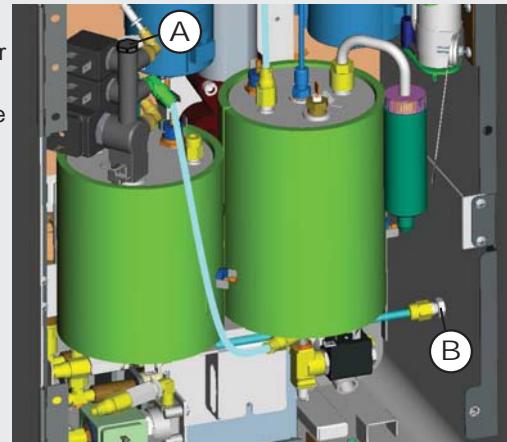
When the machine is stored or during transportation from one location to another, the services boiler, coffee boiler, and the tubes of the hydraulic circuit must be emptied.

For this procedure, open the rear panel to access the tubes. For more information, please consult the technical manual.

MACHINE EMPTYING PROCESS: MACHINE SWITCHED ON AND IN NORMAL OPERATING CONDITIONS

- access to the TESTING menu;
 - set YES at the parameter "EMPTY BOILER";
 - access the manual controls and operate the "Esc" discharge solenoid valve until the pressure on the display is 0.2 bar;
 - switch off the machine;
 - open the rear panel;
 - manually empty the coffee boiler:
- Unscrew the cap (A) first and then the cap (B);
Wait until all the water empties before screwing back on the caps (A) and (B).*
- remove the water feed tube;
 - switch on the machine and wait for the "timeout boiler filling" error message to appear;
 - after the error message appears, zero the error log, switch off the machine, and close the rear panel;
 - now the machine can be packed and transported.

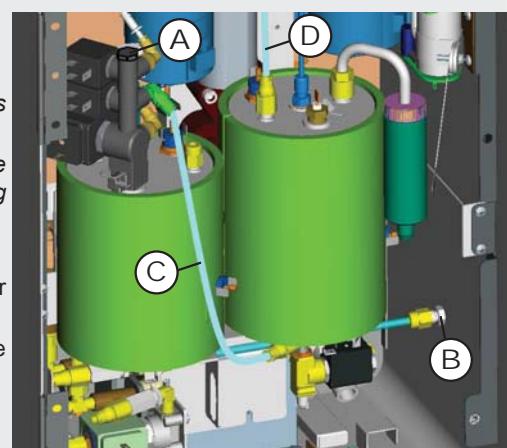
NC11 MC21 ML1
M1 000 M2 000 EM 000
LIV OK F1 1 Bs 0
Evc OFF F2 1 DV 132
RC ON F3 1 Rc 1
P 0.2bar 27.4RB OFF
Ti 025.2C TP 095.6C
± → RES → Esc OFF



MACHINE EMPTYING PROCESS: MACHINE COLD AND NOT FUNCTIONING

- open the rear panel;
- Manually empty the coffee boiler and services boiler:
*BOILER: Unscrew the cap (A) first and then the cap (B);
Wait until all the water empties before screwing back on the caps (A) and (B).*
- SERVICES BOILER: Detach the feed tube (C) first and then the feed tube (D); Wait until all the water empties before reattaching the tubes (C) and (D).*

 - remove the water feed tube;
 - switch on the machine and wait for the "timeout boiler filling" error message to appear;
 - after the error message appears, zero the error log, switch off the machine, and close the rear panel;
 - now the machine can be packed and transported.



5. Installation Check-up



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

WATER CONNECTIONS

- No leaks from the connections or tubes

FUNCTIONING

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



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

COFFEE CIRCUIT

- Keep the coffee circuit wash key (26)  pressed for a few seconds and follow the steps indicated on the display.

HOT WATER

- Continuously dispense hot water until at least 0.5 liters of water have been dispensed.

STEAM (where present)

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

MILK CIRCUIT

- Keep the milk circuit wash key (28)  pressed for a few seconds and follow the steps indicated on the display (for more information, please consult the "Cleaning and Maintenance" chapter).

SOLUBLE CIRCUIT *(only for machines with solubles)*

- Keep the coffee circuit wash key (26)  and the milk circuit wash key (28)  pressed for a few seconds (for more information, please consult the "Cleaning and Maintenance" chapter).



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.

Coffee circuit

- Keep the coffee circuit wash key (26) pressed for a few seconds.

Hot water

- Continuously dispense hot water until at least 0.5 liters of water have been dispensed.

Steam (where present)

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

Milk circuit

- Keep the milk circuit washing key (28) pressed for a few seconds and follow the instructions indicated on the display (for more information, please consult the "Cleaning and Maintenance" chapter).

Solubles circuit (*only for machines with solubles*)

- Keep the coffee circuit washing (26) and milk circuit washing (28) keys pressed for a few seconds (for more information, please consult the "Cleaning and Maintenance" chapter).

ON THE JOB

Coffee / Cappuccino / Milk dispensing

- If the machine has remained inactive for more than an hour, before dispensing a beverage, perform a wash cycle following the instructions in this manual (see "Cleaning" paragraph).

Hot water dispensing

- If the machine has remained inactive for more than an hour, before dispensing hot water for consumption, dispense hot water for 2-3 seconds and discard.

Steam dispensing (where present)

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

Milk circuit and coffee circuit cleaning cycles / solubles circuit (*only for machines with solubles*)

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



7. Caution



Danger of burns

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



WARNING: Hot surface

ACHTUNG: Heisse Oberfläche

ATTENTION: Surface chaude

ATTENZIONE: Superficie calda

GENERAL

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

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

Danger of Burns

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

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



MACHINE CLOSE-DOWN

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

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

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

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

8. Maintenance and Repairs

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

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



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

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



WARNING

Maintenance by unqualified people 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 warranty will no longer be valid.

WARNING

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



9. Dismantling the machine

Pursuant to European Directive 2012/19/UE on electrical waste (WEEE), users in the 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 CIMBALI electrical equipment is marked with a pictogram of a garbage can inside a barred circle. This symbol means that the equipment was sold on the market after August 13, 2005, and must be disposed of accordingly.



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

ENVIRONMENTAL INFORMATION

This product contains a non-rechargeable lithium (lithium manganese dioxide chemistry) 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 powering



- "Before setting the machine at work, make sure that:
 • the main electric power switch is on;
 • the mains water cock has been turned on".

MANUAL POWERING

Set in action the main switch (23) to turn on the machine.
 The following message will appear on the display (5):



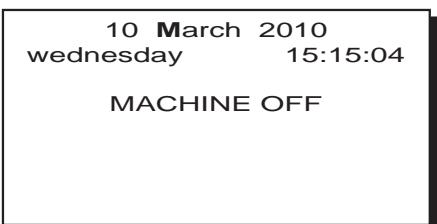
The preset working pressure must be reached before the machine is ready for use.
 If any dispensing key is pressed during this phase, the following message will appear on the display:



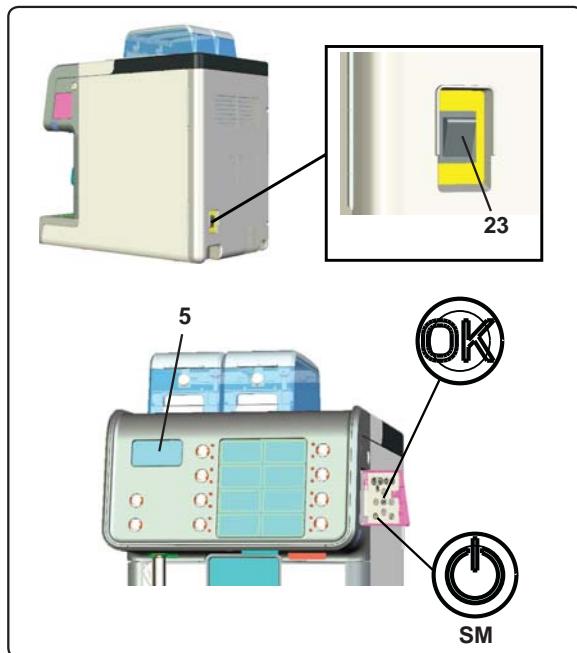
AUTOMATIC SWITCH OFF

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 (23) to switch off the machine. If this happens, the machine will **not** be able to switch on again automatically.



AUTOMATIC SWITCH ON

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

FORCED SWITCH ON

Press the key for a few seconds 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 (23).

SLEEP MODE

ON and OFF functions can also be activated by manually pressing the Sleep mode key (SM).

Keep the key (SM) pressed for a few seconds to enter the Sleep mode. During this phase, the LED above the dispensing nozzle remains lit and the dispensing keys alternately blink.

Keep the key (SM) pressed again for a few seconds to exit the Sleep mode Mode and to return to the machine's work phase.





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



When the resistance (services boiler and coffee boiler) is activated and functioning, the icon looks like this



(dark inside).

When the services boiler pressure and the temperature of the coffee boiler reach the set values, the icon appears as shown below



(light inside).

While the machine is working, the two icons



will alternate on the display, indicating activation of electrical heating.



This symbol indicates the boiler pressure value.



This symbol indicates that:

- the machine is in the first heating phase;
- the boiler pressure has dropped below 0.5 bar;
- the boiler temperature is less than 60°C.

Note: when the services boiler and boiler have still not reached operating parameters and dispensing keys are pressed, the message "MACHINE COLD - WAIT" appears and the symbols and alternate on the display screen.

The machine has reached the set work pressure and temperature when the icon



disappears from the display.



This symbol indicates the coffee boiler temperature.



This symbol indicates that a services card has been inserted in the slot (39) and, therefore, the technical programming menu can be accessed.

11. Dispensing of beverages - coffee

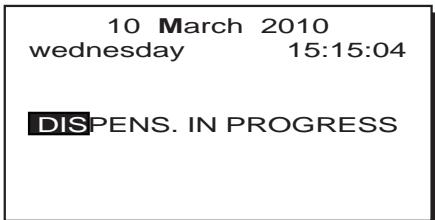
GENERAL INFORMATION

Place the cup (or cups) under dispenser (1) of the required group.

Adjust the height of the dispenser (1) if necessary.

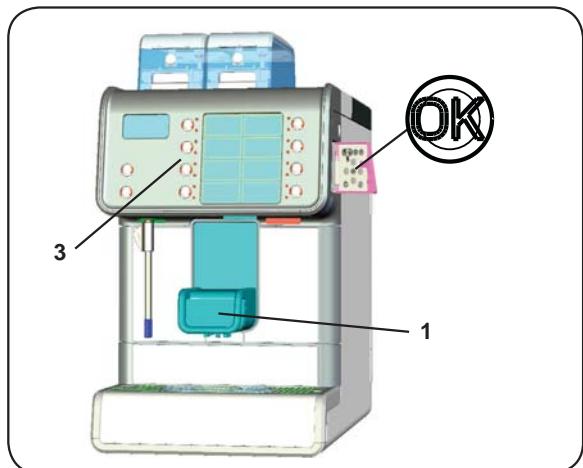
On the selection keypad (3), press the coffee dispensing key corresponding to the chosen dose: only the LED of the selected key remains lit and the dispensing process begins.

The following message will appear on the display:



Dispensing stops automatically.

Note: Coffee cannot be dispensed while hot water is dispensed.



Pressing the selection key again stops beverage dispensing before it reaches the programmed dose.

Note: Pressing the key does not change program settings.

Otherwise, if the "Technical Programming/configuration/stop dispensing" function has NOT been enabled by the installer, dispensing can be stopped by pressing the key .



SELECTION REPETITION Function

This function can be activated in various ways:

- 1) setting the desired number at the repeats entry in the beverage recipe (see CLIENT PROGRAMMING and paragraphs referring to *Key Menu*) ..

Note: To have access to customer programming, the function must have been previously enabled by the installer "Technician programming/Configuration/Customer prog. YES".

- 2) Press any one of the selection keys and after about 3 seconds press the same key again for the number of

dispensed drinks required.

Note: This second mode can be used only if the "Technician programming/Configuration/Dispensing Stop: NO" WAS NOT enabled by the installer.

The number of dispensed drinks programmed is indicated on the top left of the display. Press the  key and keep pressed for about 3 sec. to reset.

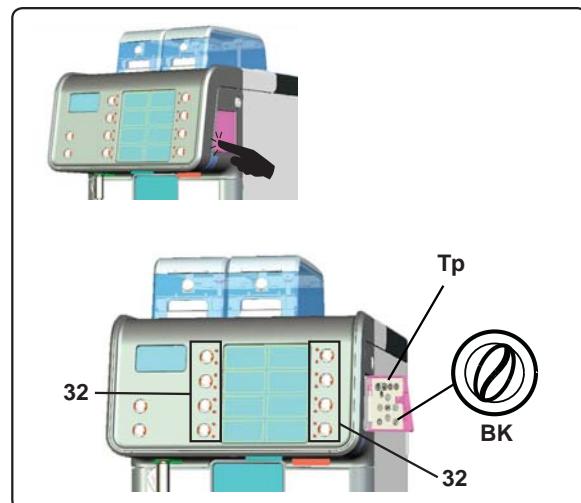
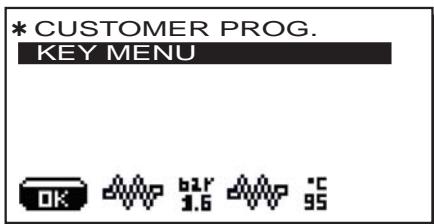
NOTE. These functions are deactivated when error messages and/or codes are displayed and the item "Technician programming/Configuration/Program. block" is set on "YES".

Coffee dose variation

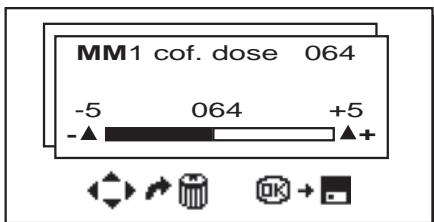
The machine is equipped with a software program that makes it possible to quickly change the coffee dose without needing the technician's assistance.

Note: This function is possible **ONLY** if the entry "bean key", in the technical configuration menu, has been set to "YES" by the installer.

To modify the coffee dose, access the programming key (**Tp**) and press the "bean" key  (**BK**). The following will appear on the display:



Press the key (32) for which you want to vary the coffee dose. The following will appear on the display:



Use the "+"  (30) and "-"  (31) keys to set the number.

The dose set for both grinders in the technician programming menu can vary by ±5.

Example

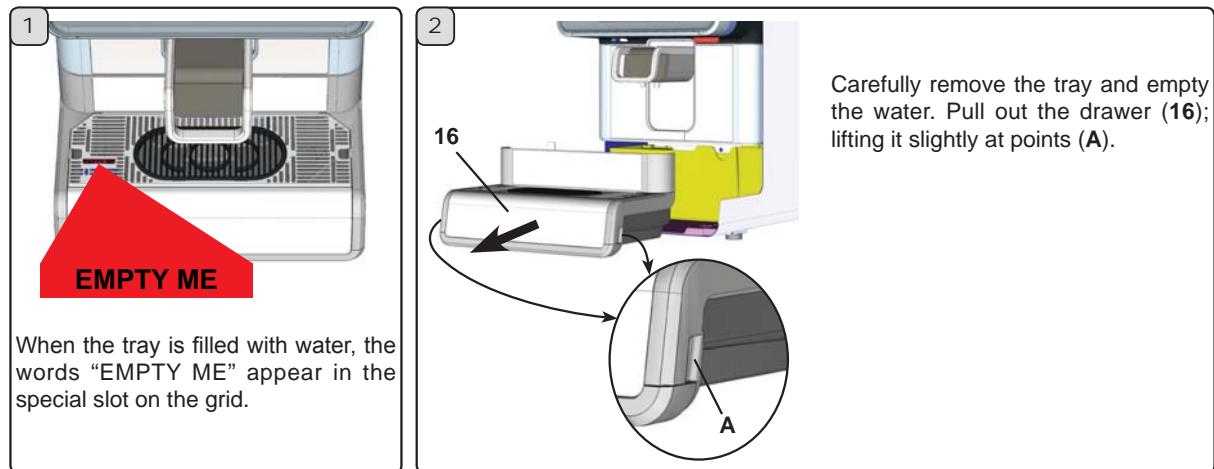
Technician programming	Customer programming
Coffee dose MM1 045	Coffee dose MM1 040÷050
Coffee dose MM2 020	Coffee dose MM2 015÷025

To exit the panel, press the key  to confirm any changes made to the numbers or press the **RES** (24) key  to leave the settings as is.

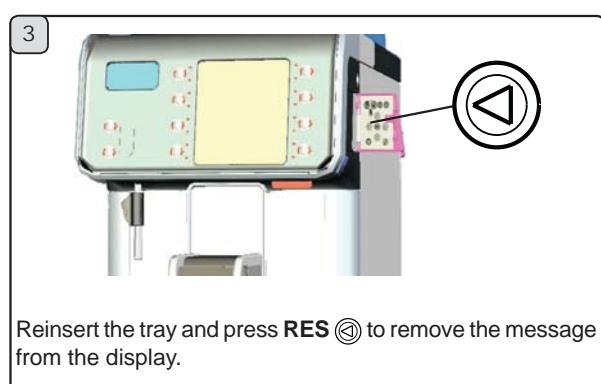
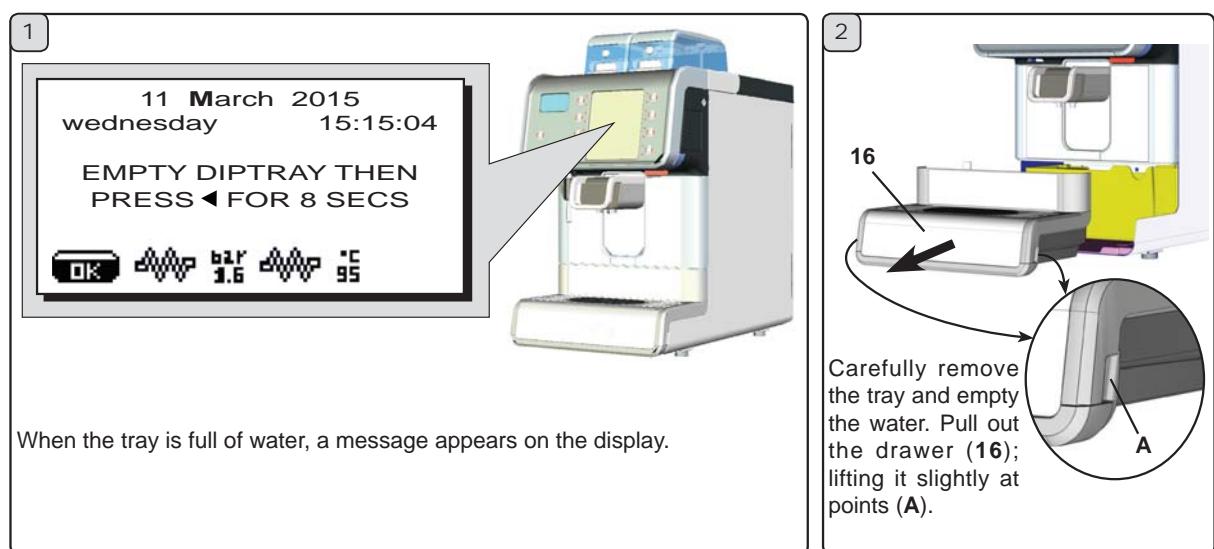


Checking the water level in the tray (where contemplated)

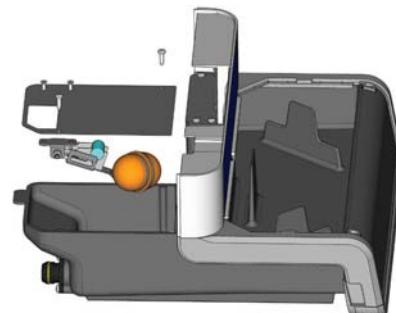
Message via optical device (EMPTY ME)



Message via display (only for machines with filling sensor)



FILLING SENSOR

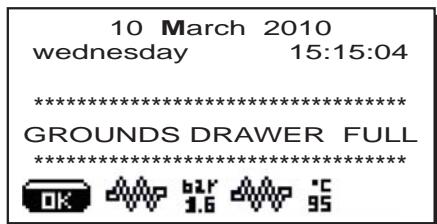


Note: It is advisable to periodically empty the water that collects in the tray and not wait for it to completely fill with water.

Emptying the coffee grounds drawer

English

When the machine has reached the amount of coffee grounds set by the installer, the following warning message will appear on the display:



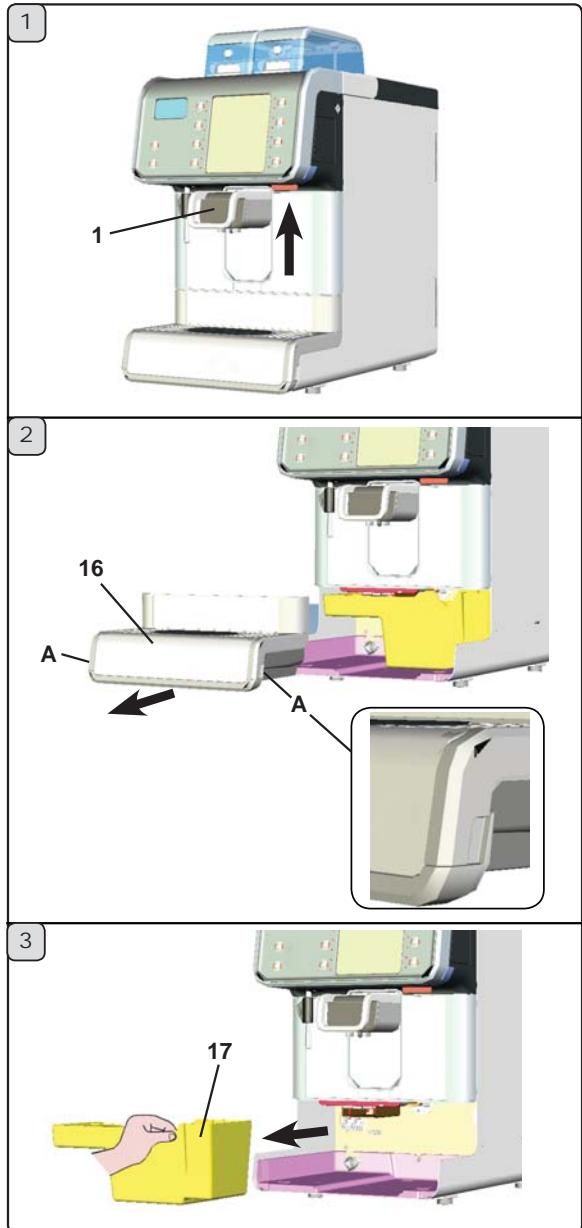
This message warns the user that the coffee grounds drawer is full. It is still possible to dispense ten coffee-based beverages (10 singles or 5 doubles) before the machine is blocked.

Immediately empty the drawer to reset the counter.

Otherwise, it will be possible to work until the message "EMPTY DRAWER" appears. At this point, the machine is blocked and stops any coffee dispensing. Activities are restored only after the coffee grounds drawer is emptied.

To empty the coffee grounds drawer, please follow these steps:

- 1) Raise the dispensing nozzle (1);
- 2) Pull out the drawer (16); lifting it slightly at points (A);
- 3) Remove the coffee grounds drawer (17) and empty it;
- 4) Insert the coffee grounds drawer (17); reposition the tray (16); and place the dispensing nozzle (1) in the original position.



11.1 Dispensing of beverages - cappuccino / milk

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 (**MODULO MILK + CUP**) 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.

Preliminary operations

Insert the tube (40) of the dispenser (1) into the milk container.

Place the cup (or cups) under the dispenser (1).

If necessary, adjust the dispenser height.

Cappuccino dispenser

Press the cappuccino dispensing button corresponding to the required dose. The led in the selected button will come on and dispensing will begin. Dispensing will stop automatically.

Beverage dispensing can be stopped before the set time by pressing the same key again.

Milk dispenser

Press the milk dispensing button corresponding to the required dose. The led in the selected button will come on and dispensing will begin. Dispensing will stop automatically.

Beverage dispensing can be stopped before the set time by pressing the same key again.

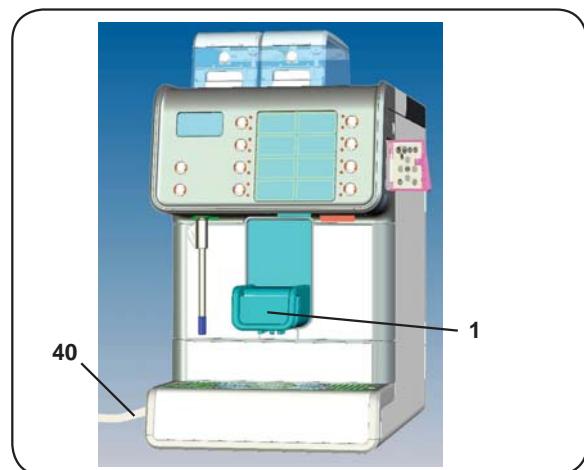
OPTIONS

The options indicated in section "**Coffee dispensing**" are available.

The technician who installs the machine can also be asked to personalize the cappuccino buttons in the following ways:

- milk dispensing before the coffee or vice versa (only when cappuccino is dispensed);

Proceed as explained in section "**CUSTOMER PROGRAMMING**" to obtain hot or tepid milk.



Connecting the Machine – Modulo Milk + Cup

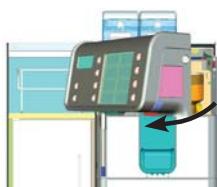
English

Please follow these steps to connect the **MODULO MILK + CUP** to the machine:

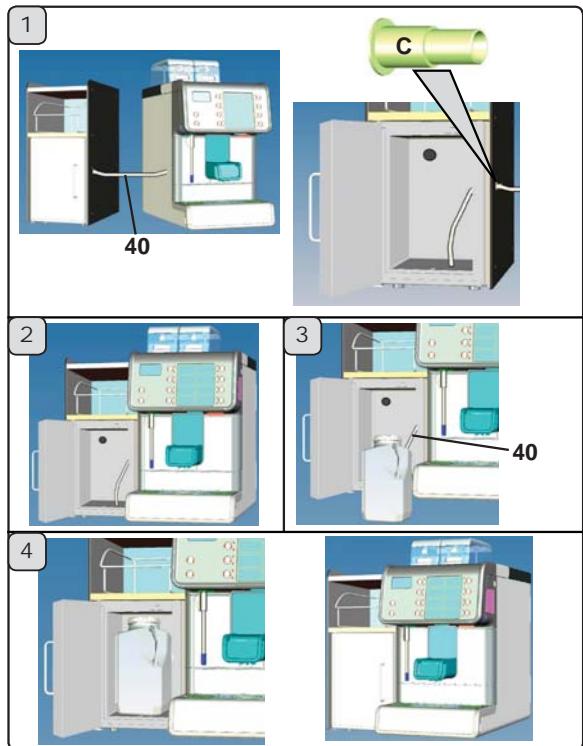
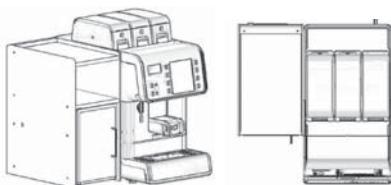
- 1) insert the milk intake tube (**40**), from the machine, in the manifold (**C**) positioned in the specific hole of the **MODULO MILK + CUP**;
- 2) Place the module next to the machine as shown in the figure. Make sure the manifold (**C**) is inserted in the side hole of the machine;
- 3) Insert the intake tube (**40**) into the milk container;
- 4) Insert the milk container in the **MODULO MILK + CUP** and close the door.



When placing the **MODULO MILK + CUP** next to the machine, make sure the control panel can be opened.



The correct position is show below:

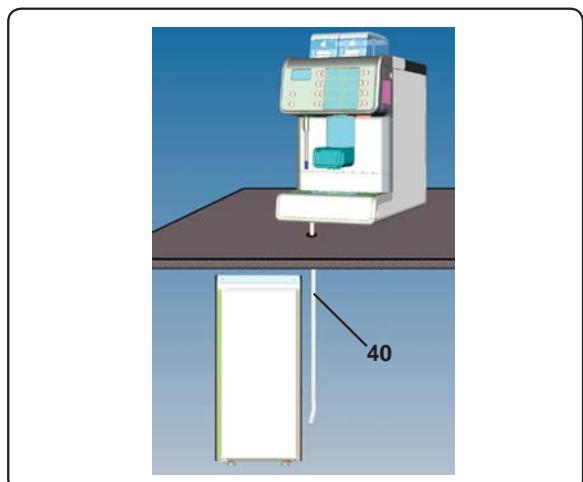


Connecting the machine to a generic fridge module

Besides being able to connect the machine to the **MODULO MILK + CUP**, it can also be used with a generic milk cooler.

The position of the generic milk cooler is different from the position of the **MODULO MILK + CUP**. For example, the illustration here shows how to connect the machine to the milk cooler positioned underneath the machine counter. Note: In this case, the milk intake tube (**40**) comes from the machine base and not from the side as with the **MODULO MILK + CUP**.

The installer connects the milk tube.



11.2 Dispensing of beverages - Chocolate / Solubles (where contemplated)

Preliminary operations

Place the cup (or cups) under dispenser (1) of the required group.

Soluble beverage dispenser

Press the chocolate (or other soluble beverage) dispensing button corresponding to the required dose. The led in the selected button will come on and dispensing will begin. Dispensing will stop automatically.

Beverage dispensing can be stopped before the set time by pressing the same key again.

Mixed Soluble dispenser

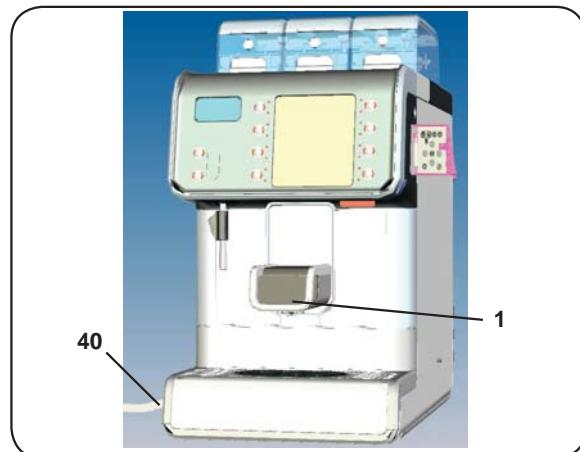
Combined dispensing that can include coffee, milk and solubles beverages.

Selection customization, with the sequence and duration of the dispensing cycles for each beverage, is done by the installer.

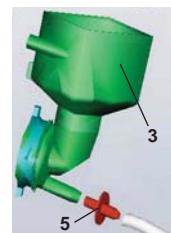
Insert the tube (40) into the milk container.

Press the mixed soluble dispensing button corresponding to the required dose. The led in the selected button will come on and dispensing will begin. Dispensing will stop automatically.

Beverage dispensing can be stopped before the set time by pressing the same key again.



NOTE: for dispensing very thick chocolate, it is recommended to remove the nozzle (5) and place the tube directly on the mixer conveyor (3).



11.3 Dispensing of beverages - hot water



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

HOT WATER: GENERAL INSTRUCTIONS

Place the appropriate container under the hot water dispenser (14). Dispensing can be dosed automatically or occur in continuous mode (manually).

Note: hot water dispensing cannot take place during coffee dispensing.

Dispensing with automatic dosing

Press one of the hot water dispensing keys (12dt) corresponding to the desired dose.

The programmed dose of hot water will pour from the dispenser (14) and will stop automatically.

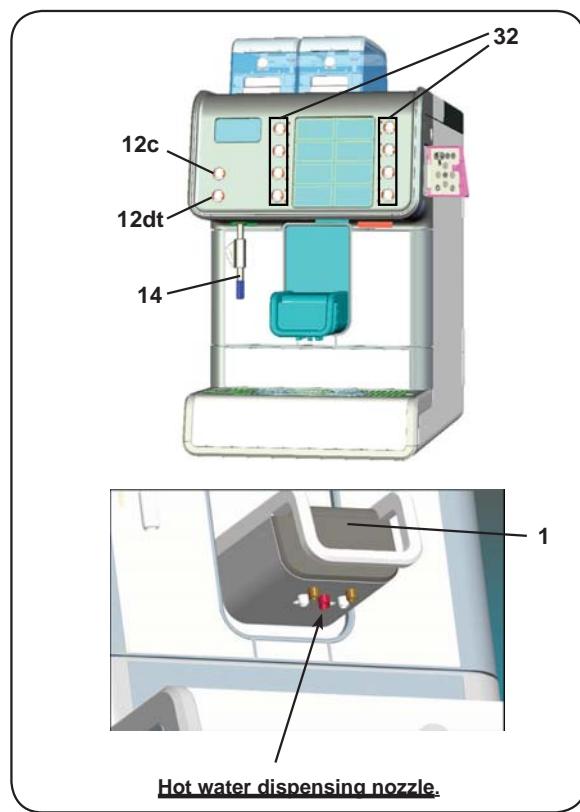
Note Dispensing may be stopped by pressing the (12dt) key. Pressing the (12dt) key does not change the parameters set during the programming phase.

Manual dispensing

Press the hot water dispensing key (12c).

Hot water is dispensed continuously until the water key is pressed again (12c) to stop it.

In some product configurations, hot water dispensing can occur through the dispensing nozzle (1). The special key (32) on the selection pad must be enabled by the installer.



11.4 Dispensing of beverages - steam



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

STEAM: GENERAL INSTRUCTIONS

Completely immerse the steam wand (**15**) in the container with the beverage to be heated. Dispensing can be done automatically or in continuous mode (manually).

Automatic dispensing

Press the steam dispensing key (13dt).

The dispenser (15) will work for a preset time and will stop automatically.

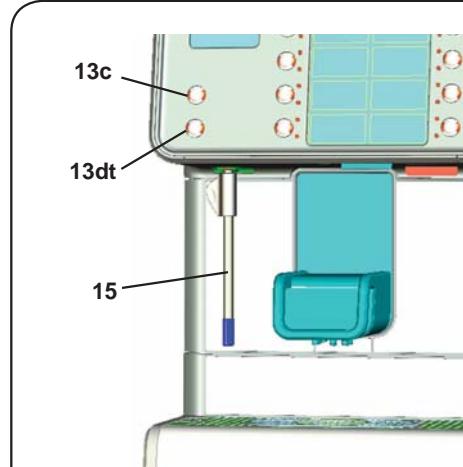
Note: Dispensing can be interrupted by pressing the key (13dt).

Pressing the key (13dt) does not change the settings set through the programming menu.

Manual dispensing

Manual dispensing
Press the steam dispensing key (13c).

Steam is dispensed continuously until the steam key (13c) is pressed again to stop it.



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.

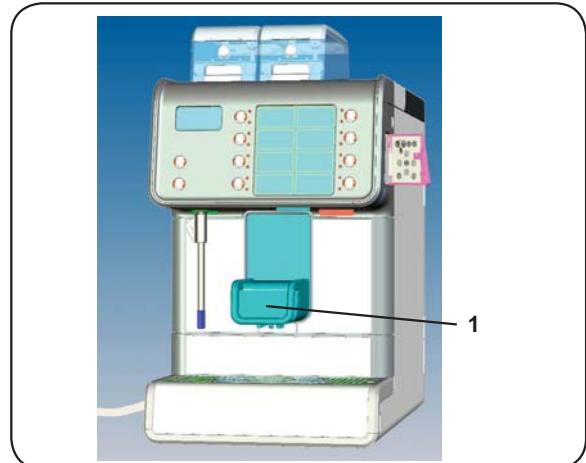


12. Cleaning operations

Level 1



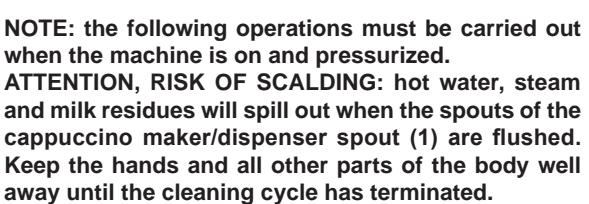
The following cleaning operations can be carried out by a Level 1 worker (barman/user).



MILK CIRCUIT AND COFFEE CIRCUIT CLEANING CYCLES

The purpose of the flushing cycle is to remove all traces of grease and scaling deposited when the milk is conveyed and emulsified and 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 cappuccino maker (1) and of the coffee circuit.



These procedures are to be performed at the end of the work day or when the machine sends a message (see paragraph "Customer programming – Services hour menu"). When the machine sends a message, the screen displays "**EXECUTE WASHING GROUP**", accompanied by an acoustic signal.

The message and signal will continue until the wash cycle is performed or up until the end of the timeout (60').

Please follow these instructions for the washing process:

- 1) After the machine sends the message;
- 2) Open the door to access the programming keypad;
Lower the dispensing nozzle (1);
- 3) Keep the coffee circuit washing key (26) , pressed until the message "START WASHING" appears, as shown below:

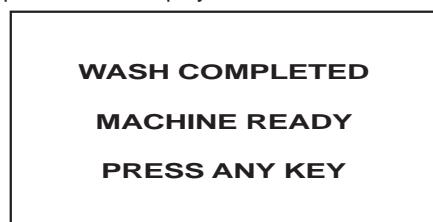


Keep the coffee circuit washing key pressed again (26)  until the message "WASHING IN PROGRESS" appears on the display:

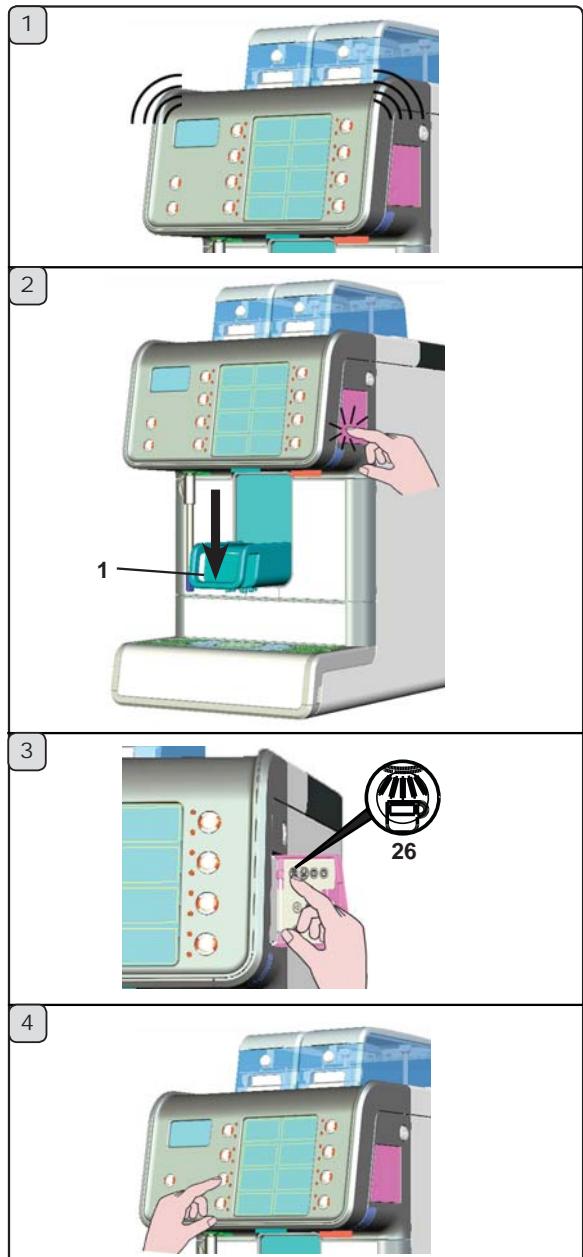


Wait until the machine performs an automatic washing cycle (approximately 2 minutes).

The washing cycle has ended when this message appears on the display:



- 4) Press any dispensing key to return to normal work operations.



NOTE. Once the wash cycle is underway, it **CANNOT** be stopped, even if the machine is switched off. If the power supply goes off or the machine switches off during the cycle, when the power returns the message "**PRESS WASH**" will appear on the display screen. To continue, press key (26)  to complete the cleaning cycle.

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

Selection block - This occurs after 60' of functioning from the preset time if the washing cycle has not taken place, with the "*Block coffee circuit*" function enabled (YES) by the installer.



These procedures are to be performed at the end of the work day or when the machine sends a message (see paragraph "Customer programming – Services hour menu"). When the machine sends a message, the screen displays "**EXECUTE WASHING MILK CIRCUIT**" accompanied by an acoustic signal.

The message and signal will continue until the procedure is performed or up until the end of the timeout (60').

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

Therefore, please scrupulously follow the washing instructions.

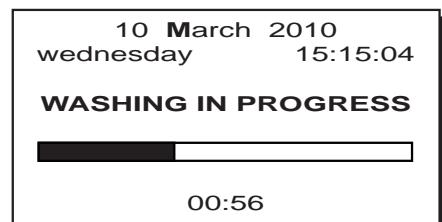
Please follow these instructions for the washing process:

- 1) After the machine sends the message;
- 2) Open the door to access the programming keypad;
- 3) Keep the coffee circuit washing key (28)  pressed until the message appears with washing instructions:

Insert milk pipe in
the container with
water and detergent
as per instructions

then
press 

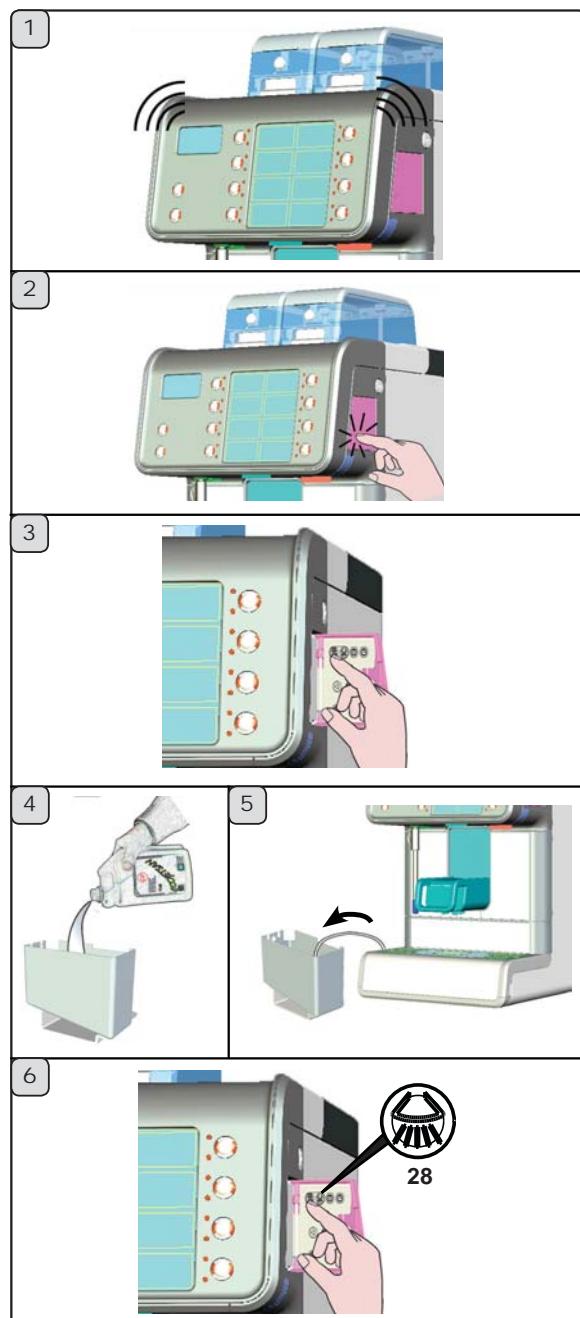
- 4) Place approximately 0.7 liters of cold water in a container and add a dose of liquid detergent (see product instructions);
- 5) Remove the intake tube from the milk container and immerse it in the solution (water-detergent);
- 6) Keep the milk circuit washing key (28)  pressed until the message "**WASHING IN PROGRESS**" appears on the display:



The numbers in the lower part of the display indicate the remaining time for this procedure;
At the end of this phase, the following message will appear on the display:

Empty the container
and re-fill it
with fresh water
insert milk pipe
as per instructions

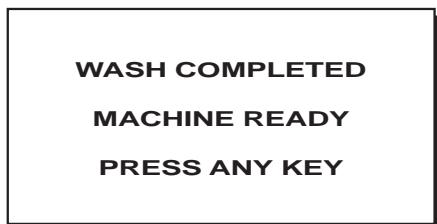
then
press 



- 7) Eliminate any remaining washing solution in the container and add about 0.7 liters of cold water, leaving the milk intake tube in the container;
- 8) Keep the milk circuit washing key (28)  pressed until the "WASHING IN PROGRESS" message appears again on the display:



The washing cycle has ended when this message appears on the display:



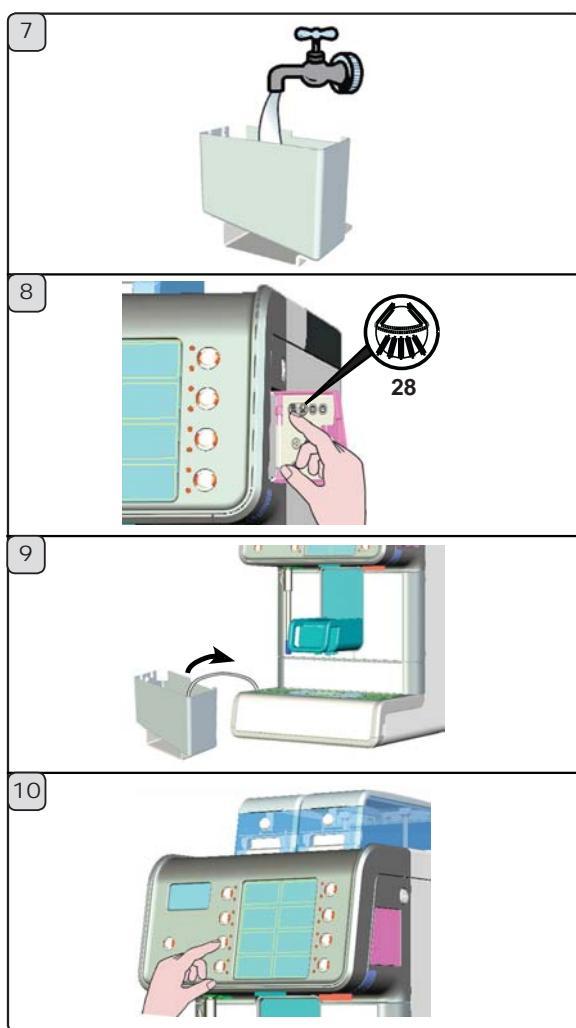
- 9) Remove the milk intake tube from the container and reposition the tube back into the milk container.
 10) Press any dispensing key to return to normal work operations.



Do not remove the container during the washing procedure: otherwise, the washing cycle must be repeated.

Selection block - This occurs after 60' of functioning from the preset time if the washing cycle has not taken place, with the "Block milk circuit" function enabled (YES) by the installer.

For machines with soluble product dispensing, please consult the paragraph "CLEANING THE SOLUBLES CIRCUIT".



Level 1**CLEANING THE SOLUBLES CIRCUIT (WHERE PRESENT)****WASHING THE SOLUBLES CIRCUIT**Only for machines with soluble products

Functioning: At the end of each soluble product dispensing phase, the preset counter starts (from 1 to 20 minutes, OFF, function disabled). Afterwards, the request to wash the circuit will appear.

Activation: The washing cycle is performed after simultaneously pressing and holding the keys (26)  and (28)  for at least a second.

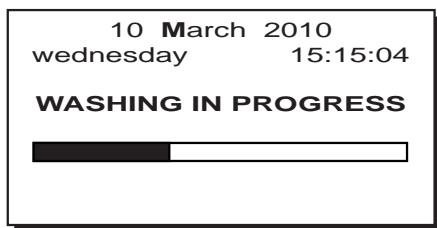
Selection block: If the washing cycle is not performed within 60' after the message appears, with the "block soluble circuit" function set (YES), the machine is blocked to prevent all soluble-based selections.

Washing process: With water, completely automatically.

For more details, please see the technical manual at the paragraph "Menu configuration – wash options".

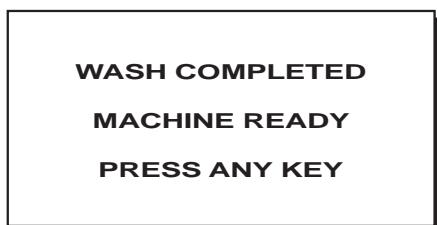
Please follow these instructions for the washing process:

- 1) After the machine sends the message;
- 2) Open the door to access the programming keypad;
- 3) Keep keys (26)  and (28)  pressed until the message appears with "WASHING IN PROGRESS" message:



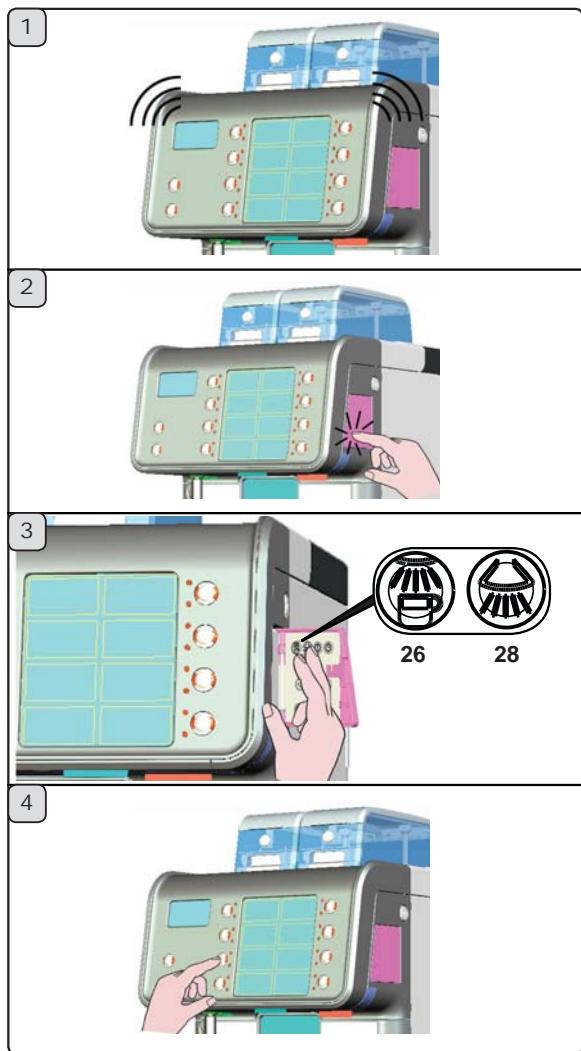
Wait until the machine performs an automatic washing cycle (approximately 2 minutes).

The washing cycle has ended when this message appears on the display:



- 4) Press any dispensing key to return to normal work operations.

The indications above are performed in addition to the solubles circuit washing process described on the following page.

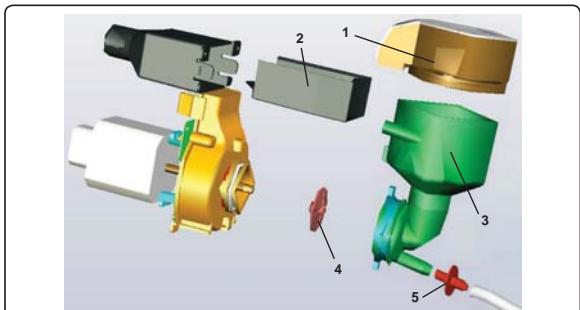


WASHING THE SOLUBLES CIRCUIT (WHERE PRESENT)

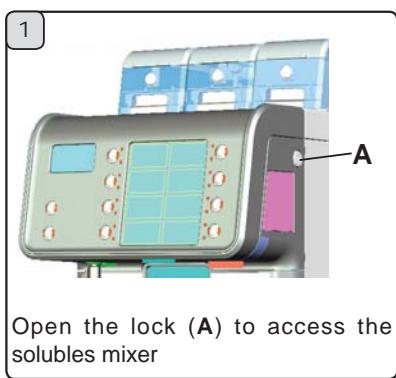
The following indications are for machines with a soluble products selection and performed in addition to the washing procedure described above.

MIXER CLEANING

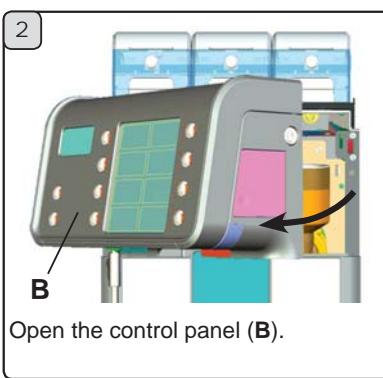
- 1 powder funnel
- 2 powder storage drawer
- 3 mixer conveyor
- 4 mixer blade
- 5 nozzle



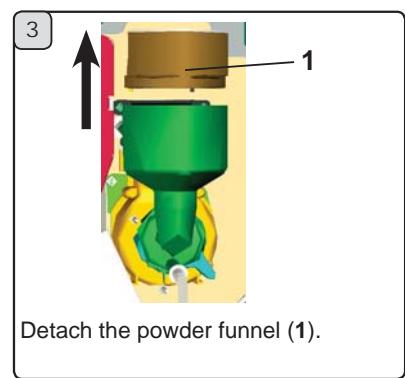
Here are the steps to perform at the end of the work day.
Please follow these steps:



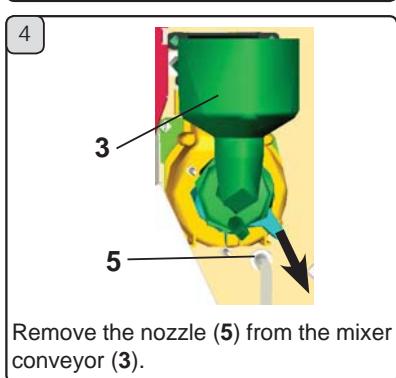
Open the lock (A) to access the solubles mixer



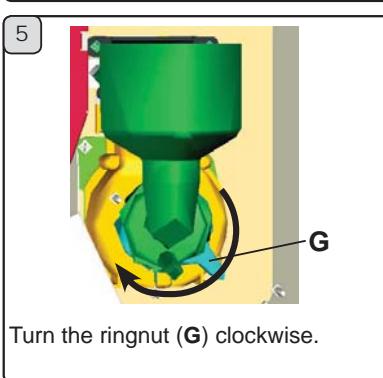
Open the control panel (B).



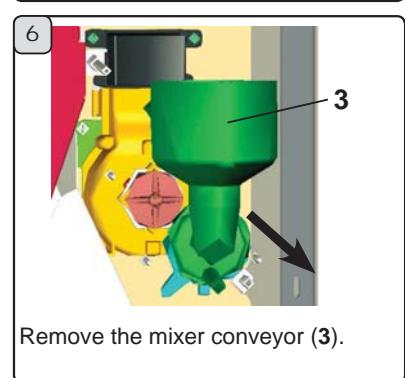
Detach the powder funnel (1).



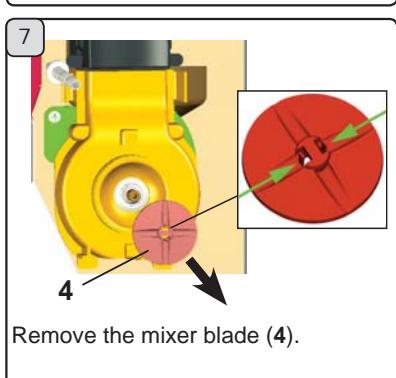
Remove the nozzle (5) from the mixer conveyor (3).



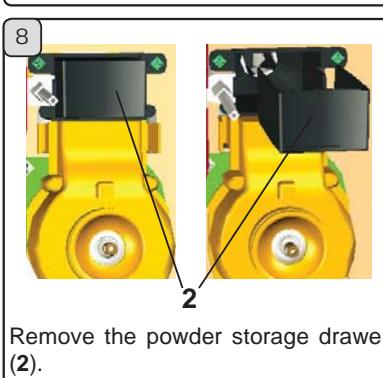
Turn the ringnut (G) clockwise.



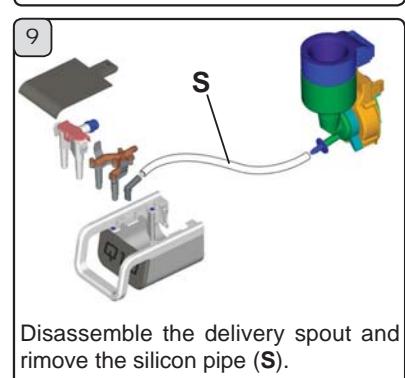
Remove the mixer conveyor (3).



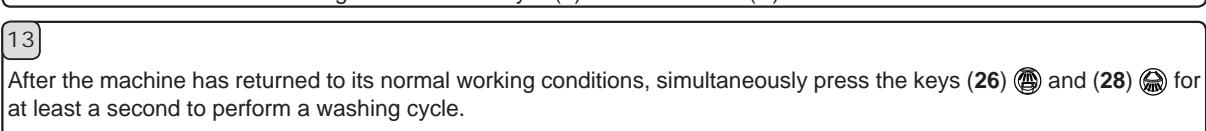
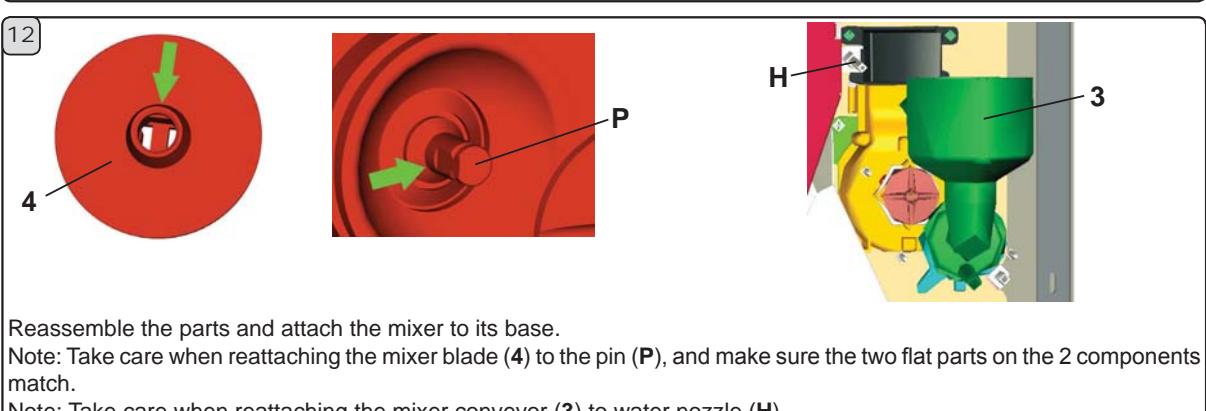
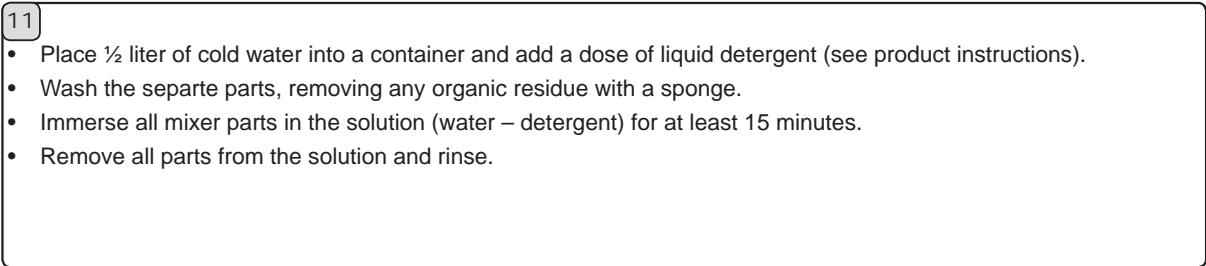
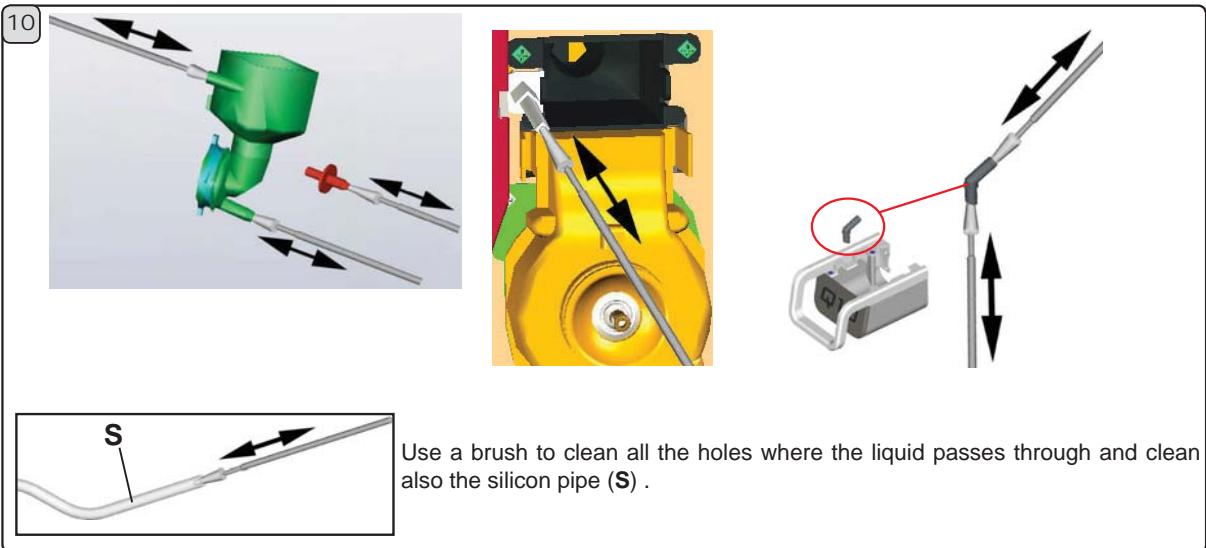
Remove the mixer blade (4).



Remove the powder storage drawer (2).



Disassemble the delivery spout and remove the silicon pipe (S).





12. Cleaning operations

Level 1

English

Preset automatic washing cycleonly for machines with cappuccino maker

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

Activation - activation is automatic at the end of the remaining 30" seconds. During this stand-by time:
if the coffee dispensing key is pressed, the timer count-down will start again from 30" seconds before the end of the dispensing cycle;

if the milk/cappuccino dispensing key is pressed, the timer count-down will start from the set up time (210').
If the (28) key is pressed, the automatic wash cycle will be performed immediately.

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

Wash type - with milk or water, completely automatic.

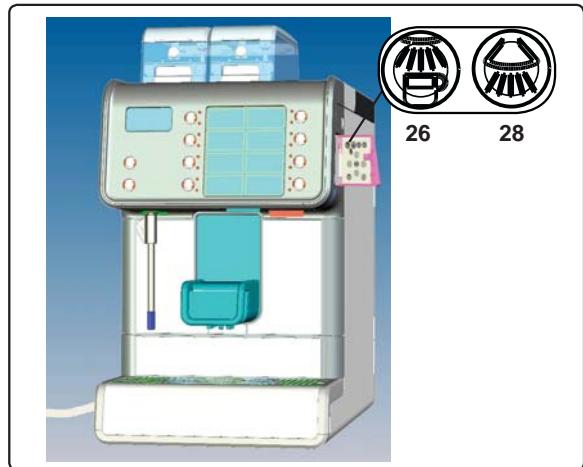
Special conditions

1) with each washing cycle with detergent (at a preset time) or daily washing cycle:

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

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

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



When the machine is blocked, and the following message appears on the display:

```
*****  
MACHINE LOCKED  
WASH  
*****XXXXXX*****
```

When the key corresponding to the wash requested in the message (key 26 or key 28) is pressed, the wash cycle is activated and the machine is unblocked.

Note: In the absence of washing messages and when the machine is used frequently, washing cycles can be performed at any time by following the instructions described previously.

Automatic wash (if programmed)only for machines with cappuccino maker

Function - after each milk cycle has terminated, the timer count-down starts (from 10 to 99 minutes, OFF disabled function). At the end, "AUTOMATIC WASHING" appears on the display, with the time remaining before the wash cycle begins.

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

if the coffee dispensing key is pressed, the timer count-down will start again from 30" seconds before the end of the dispensing cycle;

if the milk/cappuccino dispensing key is pressed, the timer count-down will start from the set up time (10'-99').

If the (28) key is pressed, the automatic wash cycle will be performed immediately.

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

Wash type - with water, completely automatic.

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





12. Cleaning operations

Level 1

**HOT WATER DISPENSER (14) AND STEAM TUBE (15)
(where contemplated)**

Wash with hot water and a clean cloth or sponge, removing all organic matter.

Thoroughly rinse.

Clean up the inner part of the steam dispenser operating in the following way:

direct the tube towards the cup tray, and paying particular attention, allow the steam to flow at least once.

CUP TRAY (16)

At the end of the working day, pour a jug of hot water into the tray (16) and remove any deposits from the drain. Remove and wash under running water.

For removal:

- Raise the dispensing nozzle (1);
 - Pull out the tray (16), lifting it slightly at points (A);
- Do not use abrasive products, do not place in the dishwasher.

COFFEE GROUND TRAY (17)

For removal:

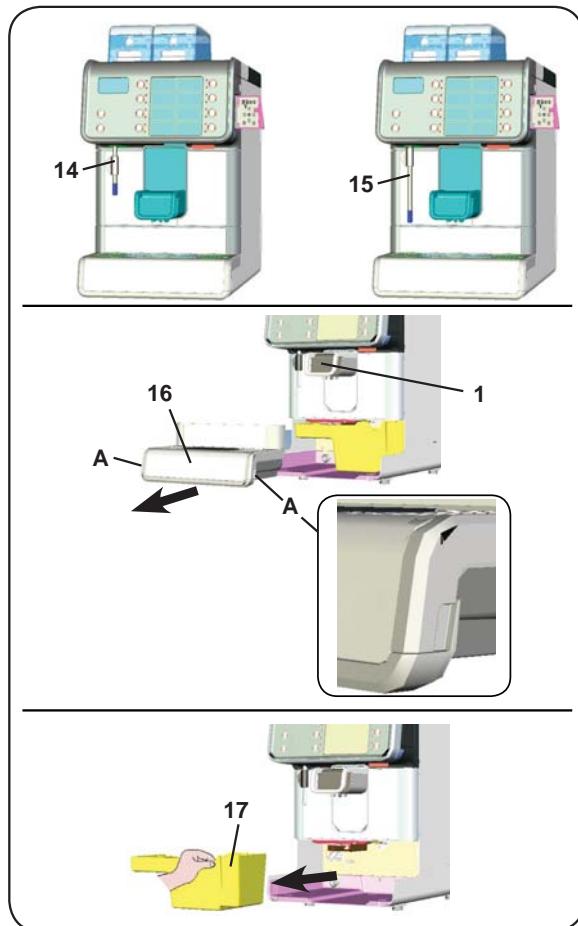
- Raise the dispensing nozzle (1);
- Pull out the tray (16), lifting it slightly at points (A);
- Remove the coffee grounds drawer (17);
- Empty the drawer and rinse it under running water.
- Accurately clean the drawer compartment (17) with a damp cloth, removing any organic residues.
- Insert the coffee grounds drawer (17); reposition the tray (16); and place the dispensing nozzle (1) in the original position.

EXTERNAL PARTS

Warning: The polished parts of the machine body must be cleaned using the supplied cloth. If there is persistent dirt, clean with a damp sponge and dry with a soft cloth.

Clean the machine body using products containing NO amoniac or abrasives. Use a soft cloth to remove any organic residues in the work zone.

Note: DO NOT spray liquids in the holes on the body panels, and do NOT use rough cloths or paper for cleaning.

**CAUTION**

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

Hot water

Dispense hot water repeatedly (using the relative command) until at least 0.5 liter of water have been dispensed from the machine.

Steam

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

Coffee circuit / Milk circuit: follow the instructions contained in this manual to perform the various operations.



12. Cleaning operations

Level 2



The following cleaning operations **MUST** be carried out by a Level 2 worker (trained user).

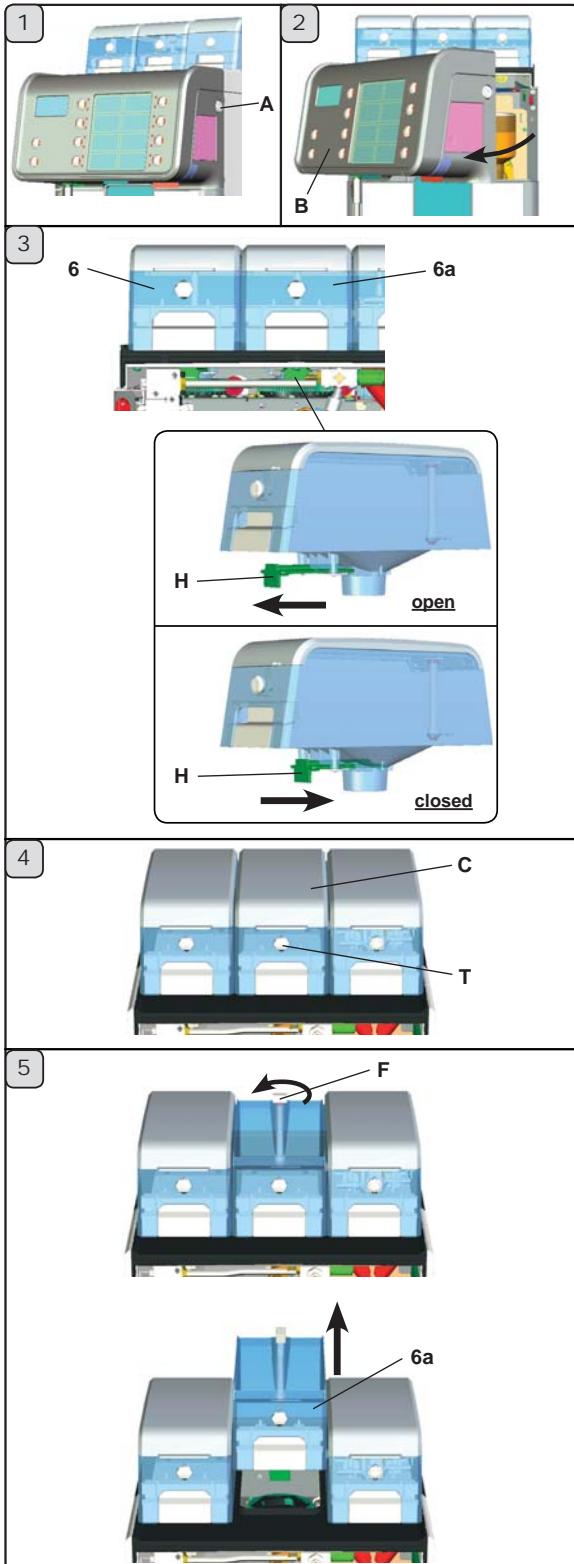
English

CLEANING THE COFFEE BEANS HOPPER (6 - 6a)

The coffee hoppers (6 and 6a) must be periodically cleaned (every week, approximately). Depending on consumption and type of coffee, cleaning can be performed more frequently.

Please follow these steps:

- 1) Open the lock (**A**);
- 2) Open the control panel (**B**);
- 3) Push the hopper closing device (**H**) towards the back of the machine;



- 4) Open the hopper lock (**T**) and remove the cover (**C**);

- 5) Use a tool to turn the fastening device (**F**) counter-clockwise and remove the coffee hopper (**6a**) from the machine.

Remove any remaining coffee from the coffee beans hopper.

Wash the receptacle with a damp cloth using methods and detergents suitable to objects that come into contact with foodstuffs. Rinse thoroughly and dry, removing any organic residue.

Before replacing the coffee beans hopper on the machine, ensure that all the parts have been dried thoroughly.





12. Cleaning operations

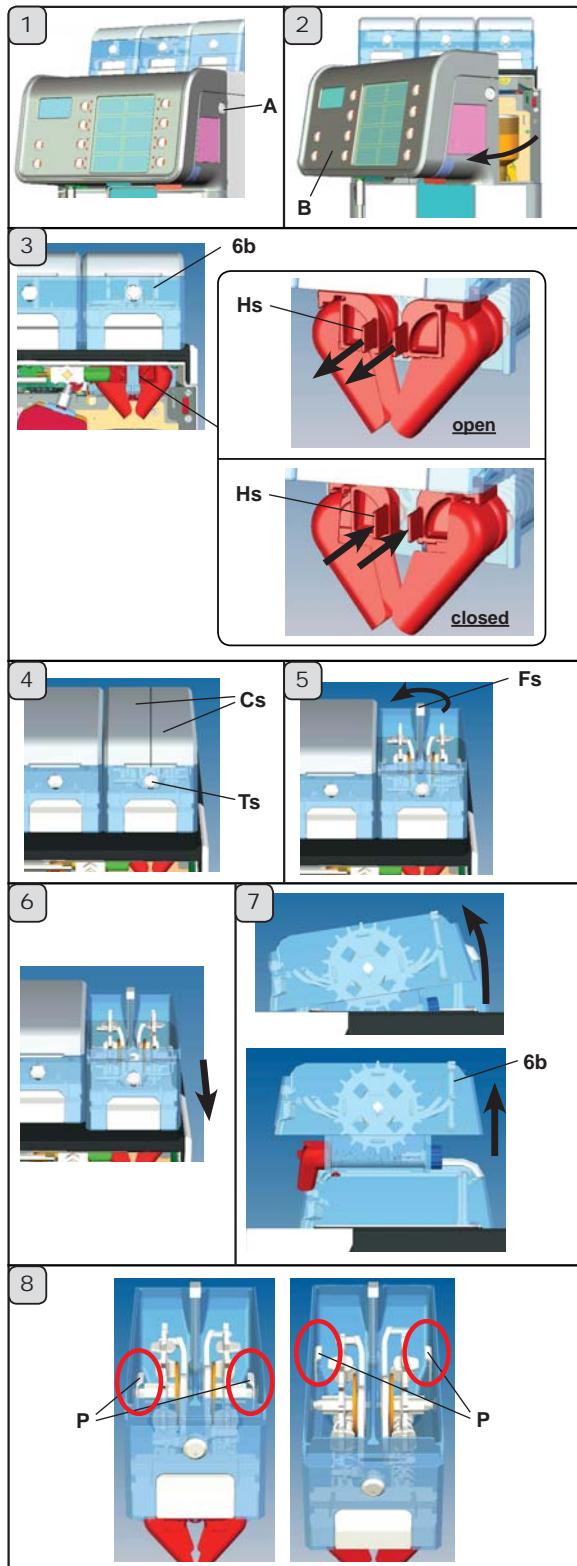
Level 2

SOLUBLES HOPPER CLEANING (6b), where present

The solubles hopper (6b) must be periodically cleaned (every week, approximately). Depending on consumption and type of product, cleaning can be performed more frequently. The images opposite are that of a double solubles hopper.

Please follow these steps:

- 1) Open the lock (**A**);
- 2) Open the control panel (**B**);
- 3) Push the hopper closing device (**Hs**) towards the back of the machine;



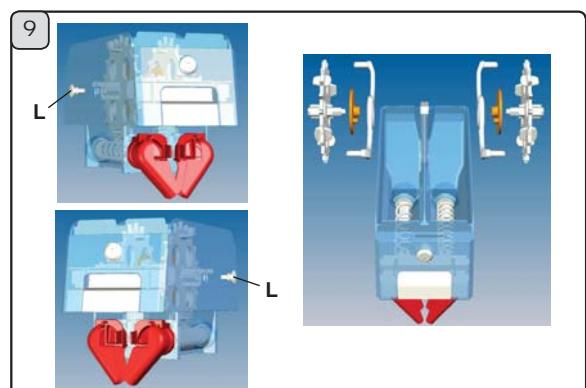
- 4) Open the hopper lock (**Ts**) and remove the cover (**Cs**);
- 5) Use a tool to turn the fastening device (**Fs**) counter-clockwise;

- 6) Move the hopper towards the front of the machine;
- 7) Slightly raise the rear of the hopper and remove the solubles hopper (**6b**) from the machine;

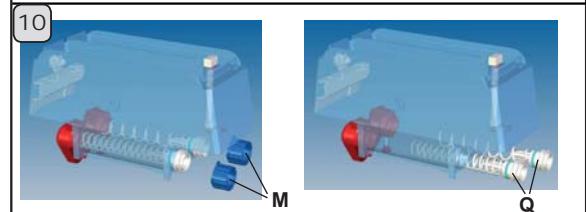
- 8) Remove the 2 *wheel stop* (**P**);



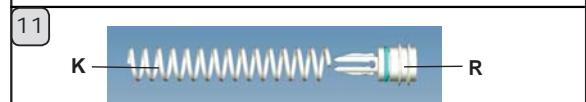
- 9) Remove the *wheel fastening pin* on the side (L) and remove the moving mechanisms inside the hopper;



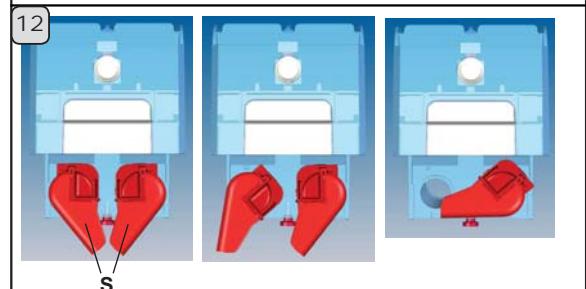
- 10) Turn the *fastening ring* (M) at the rear of the hopper clockwise and remove the *dispensing screw unit* (Q);



- 11) Remove the *worm screw* (K) from the *dispensing unit* (R);



- 12) Remove the *solubles chute unit* (S) turning it clockwise (in configurations with a double chute, remove the unit on the left first);



- 13) Separate the *solubles chute unit* (S), lightly lifting it in the indicated point.



Remove any soluble product remaining in the hopper. Use a damp cloth to clean the hopper with products suitable for objects that come in contact with foodstuffs. Carefully rinse and dry, and remove any organic residues. Before repositioning all the parts previously removed, make sure all the wet or damp parts have been perfectly dried.

13. Check Control Messages

The check-control messages are divided into two groups:

1. Messages in explicit mode: they position on the last line at the bottom of the Display (5). They are cancelled on each new cycle and then appear again if the cause that generated them returns

2. Messages in code: these appear in the top right-hand corner with the following syntax: **Exxx**

where: • **E** indicates an error;

• **xxx** represents the error code of the unit.

When there are several errors, their representation is timed, passing in succession on the display.

For more details, please consult the technical manual at the "Configuration menu - Defect - Malfunctions".

Messages in explicit mode

MESSAGE	POSSIBLE CAUSES: when the message is visualized	VERIFICATIONS
Machine cold	<p>1. This message appears on the display after a dispensing key has been pressed when:</p> <ul style="list-style-type: none"> - the services boiler pressure is below the preset operating pressure; - the boiler temperature is below 60°C. <p>When the operating pressure and temperature are reached, the message will disappear automatically.</p> <p>2. When the services boiler or the coffee boiler cannot respectively reach the operating pressure and temperature due to problems, an error code will appear on the display identifying the defective component that caused the problem.</p>	<p>2. Consult the technical manual and refer to the specific error code which will be flashed on the display to solve the problem</p>
Check Boiler	This message is displayed when the machine is switched on and verifies the filling status of the coffee boiler.	Worker has not intervened.
Grounds drawer full	<p>This message means that the coffee ground drawer is full.</p> <p>10 more coffee selections (or 5 double dose) may be made (coffee-based drinks) before the machine is blocked and the following message is then displayed.</p>	<p>Empty the drawer to reset the counter or wait until when the machine will display the message 'empty drawer'.</p> <p>Consult the technical manual to program the number of grounds to the attainment of which the message will be visualized.</p>
Empy drawer	The machine counts in decreasing order the pre-set maximum grounds number. This message means that that value run out. The machine is blocked and no coffee beverages can be delivered.	<p>Remove the coffee grounds drawer.</p> <p>Empty the drawer and replace it in the correct position. Close the panel. During this operation the message 'Groun. Draw. Removed' will be displayed.</p>
Grounds drawer removed	This message always appears when the back side of the drawer is not in the right position.	If this message appears when the drawer is inserted, check the drawer is correctly positioned.
Tray extracted	This message (accompanied by the icon on the display) always appears when the tray is not positioned properly.	Make sure the tray is correctly positioned.
Boiler filling	This message is displayed when the machine is filling the boiler	<p>This operation is performed automatically and requires no action by the user.</p> <p>This operation does not impede the hot water delivery.</p>
Service needed	This message is displayed when the machine requires the periodic maintenance intervention. In order to eliminate temporary the message, keep pressed RES 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. (Refer to the Technician's Manual).



MESSAGE	POSSIBLE CAUSES: when the message is visualized	VERIFICATIONS
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 RESET key pressed for approximately 8 seconds to cancel out the message.
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 the  key for a few seconds to force the machine on.
Blocked key	During normal use of the machine, sometimes a key may become mechanically blocked. If this happens and the key remains blocked for more than 1 minute, this message will appear on the display screen: Blocked key. Note: All other keys except the one involved will function normally.	To solve the problem, examine the keypad, identify the blocked key that caused the message, and follow the steps needed to remedy the situation.
Messages about washings		Please consult this manual at the "Cleaning operations".



14. Defects - Malfunctions

Customer interventions

Before calling the servicing department, verify whether the problem encountered with the machine is described herebelow in order to avoid unnecessary expenses:

ANOMALIES	CAUSE	REMEDY
The coffee machine does not function and the display (5) is off.	No electricity.	Check that the electricity is on. Check the position of the main switch (23).
Water leak in the cup-warmer tray (16)	Clogged basin hole.	Clean
Coffee dispensing time too short.	Not enough coffee. Coffee too old. * Coffee ground too coarse.	Increase the dose using the "bean" key (BK). Use new coffee. * Use a finer grind.
Coffee drips out of machine.	Too much coffee. * Coffee ground too fine.	Decrease the dose using the "bean" key (BK). * Use a coarser grind.
Loss of water under the machine.	Discharge well clogged up. Clogged drainage basin	Clean.
Machine heated up, but it does not dispense coffee.	Water supply or water softener tap closed. No water in system.	Open. Wait until water is available or call a plumber.
The automatic level control devices remain in operation.	Same causes as above.	Same solution as above.

* These procedures MUST be performed by Level II workers (trained staff).



CUSTOMER PROGRAMMING

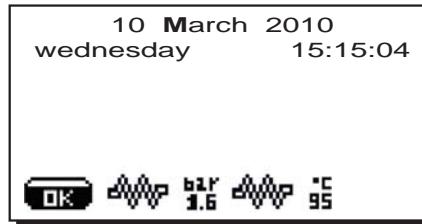
15. Clock adjustment

Use the "+" (30) and "-" (31) keys to adjust the clock.

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

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

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



16. Customer parameters menu

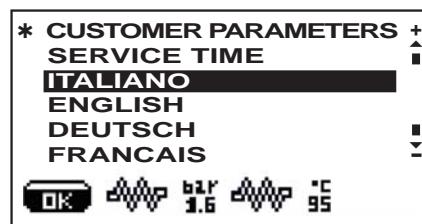
To access "Customer parameters" press **(C) (34)** key; the following message will appear on the display:



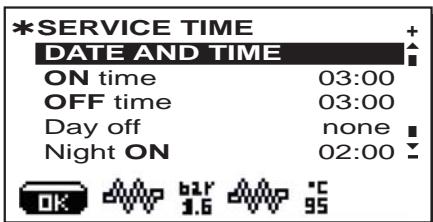
Language selection

To display the messages in a different language from that set, after entering into Programming mode, position the cursor on the desired language by pressing the "+" (Ⓐ) (30) and "-" (Ⓑ) (31) keys and then pressing the **PRG** (Ⓓ) (29) key. The machine will restart with the messages provided in the selected language.

The display (5) provides a choice of the following languages.: Italian, English, German, French, Polish, Spanish, Portuguese, Dutch, Japanese, Russian, Estonian and Chinese.



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



The following service time parameters can be modified:

- **ON time** (time the machine switches on);
- **OFF time** (time the machine switches off);
- **day off** (day on which the enterprise is closed);
- **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 1** (request - every 24 hrs - at the programmed hour; cannot be disabled);
- **Wash 2 ÷ 5** (hour of scheduled washes from 2 to 5)

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.

"WASH 1" AND "WASHES 2 ÷ 5"

These are scheduled washes that are independent of the wash cycles related to the switching on and switching off phases.

At the set hour, the messages "EXECUTE WASHING GROUP", "EXECUTE WASHING MILK CIRCUIT", "EXECUTE SHORT WASHING" appear, according to the programmed washing.

After having positioned the cursor on the line to be changed and after having pressed the **PRG** (29) key, change the value using the "+" (30) and "-" (31) keys. Then press the "**OK**" key to confirm.

Repeat the above operations to change the other wash scheduling times.

"Wash 1"

When this function is requested, a long wash cycle is performed (milk circuit and coffee circuit) as described in the "Cleaning operations" paragraph.

NOTE: Wash 1 cannot be disabled. It is requested daily at the programmed hour, and always within 24 hours.

"Washes 2 ÷ 5"

When these functions are requested, they can either be a long or short wash cycle depending on how they were programmed.

If the set hour for these wash cycles occurs when the machine is switched off, the request will be canceled.

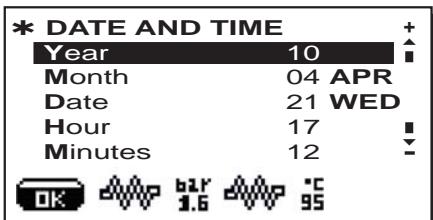
NOTE: Set OFF against the time so as to not activate these wash cycles.

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

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

Date and time

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



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

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

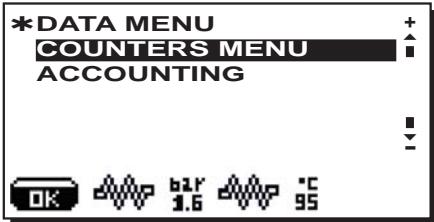
Note: the cursor changes back to black line.

Repeat the operation described above to modify other parameters.



17. DATA menu: COUNTERS

Access the DATA MENU, pressing the “i” (27) key. The following will be displayed:



Use the “+” (30) and “-” (31) keys to position the cursor on the COUNTER line, then press the PRG (29) key.

The following will appear on the display:

*COUNTERS MENU	
N° coffee	25
N° milk	15
N° solub. 1	12
N° solub. 2	10
N° water	10

OK b1r 1.6 b1r 95

To access the various menus, position the cursor on the line that interests you, using the “+” (30) or “-” (31) keys.

Press the PRG (29) key and then press the “+” (30) or “-” (31) keys to reset the number. The meter will be reset.

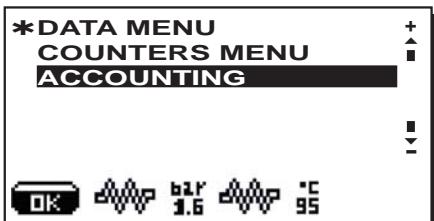
When the OK key is pressed, zeroing is confirmed.

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

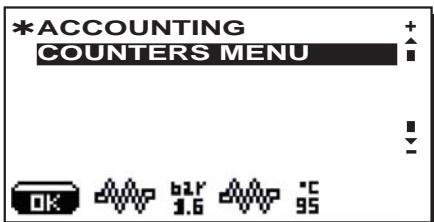
The total number of coffees and the number of cycles CANNOT be zeroed.

The total number of grinding procedures recorded for the two grinders (MM1 and MM2) can only be zeroed by the installer technician when the grinders are replaced.

17.1 DATA menu: ACCOUNTING



Use the “+” (30) and “-” (31) keys to position the cursor on the ACCOUNTING line, then press the PRG (29) key. The following will appear on the display:

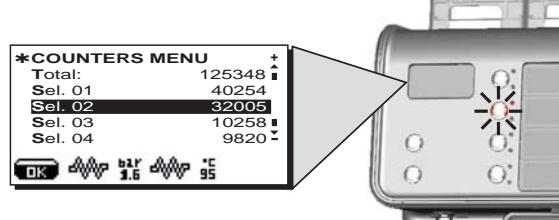
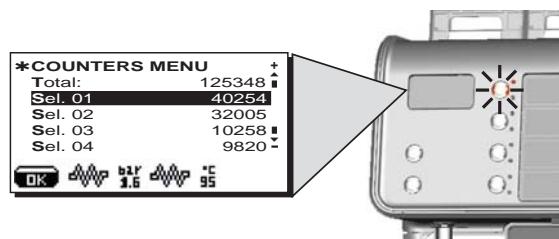


Pressing again the PRG (29) key, on the display will appear the number of all dispensings performed and the number of dispensing for each selection key:

*COUNTERS MENU	
Total:	125348
Sel. 01	40254
Sel. 02	32005
Sel. 03	10258
Sel. 04	9820

OK b1r 1.6 b1r 95

Placing the cursor on the various selections, the led associated to the key remains ignited:

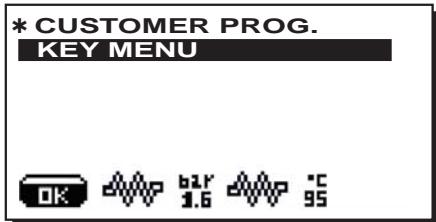


Note: the total number and numbers of single selections CANNOT be zeroed.



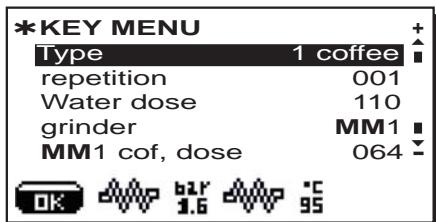
18. How to access the programming mode

NOTE ONLY if the item "Customer Progr." is set on "YES" and the item "Program. block" is set on "NO".
To access programming press the PRG (29) key; the following message will appear on the display:



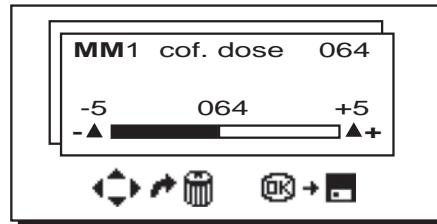
Access to menus: press a selection key.

Access and modification of sub-menus: Use the "+" (30) and "-" (31) keys to position the cursor (black line) on the desired line, then press the PRG (29) key.



Use the "+" (30) and "-" (31) keys also to modify the message or number.

Note: During the Data Modification phase, the cursor turns into "→" or a slide bar with minimum and maximum settings appears:



The icons below appear in alternating order in the lower part of the display:



Exiting the programming menu

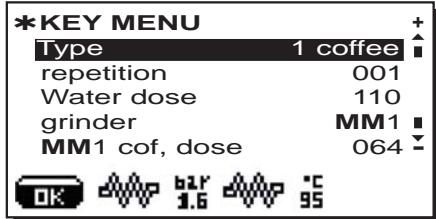
- Press the OK key to confirm changes;
- Press the RES (24) key to leave settings unchanged and exit the menu

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



18.1 Key menu - Coffee selection

Press one of the coffee dispensing keys (32) (the relative led will remain on). The following message will appear on the display:



The following coffee selection parameters can be modified:

- **repetition** (it represents the number of distributions of the selected drink, from 001 to 099);
- **water dose** (volumetric dosage pulses, from 0 to 999, with increments of 1);
- **grinder** (chosen between grinder MM1 or MM2);

- **coffee dose...** (coffee dose grind ...impulses, 0 ÷ 200 with increments of 1);

- **water start**(determines if the water must be added (*before*) or (*after*) the coffee dispensing);

- **Additional water** (volumetric dosage pulses, from 0 to 999, with increments of 1).

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

The dose setting for both grinders has a field range of ± 5 of the value set in the technical programming menu.

Example

technical programming

coffee dose MM1 045

coffee dose MM2 020

customer programming

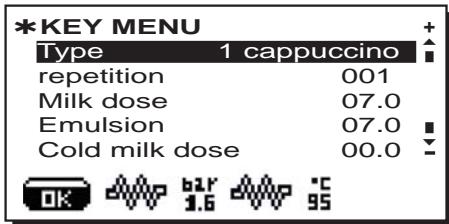
coffee dose MM1 040÷050

coffee dose MM2 015÷025



18.2 Key menu - Cappuccino selection

Press one of the cappuccino dispensing keys (32) (the relative led will remain on). The following message will appear on the display:



- **cold milk dose** (cold milk dose; the setting of this parameter makes it possible to obtain warm milk; setting between 0 to 20 with increments of 0.1 seconds);

- **water dose** (volumetric dosage pulses, from 0 to 999, with increments of 1);

- **grinder** (chosen between grinder MM1 or MM2);

- **coffee dose...** (coffee dose grinde ...impulses, 0 ÷ 200 with increments of 1);

- **water start** (determines if the water must be added (*before*) or (*after*) the coffee dispensing);

- **Additional water** (volumetric dosage pulses, from 0 to 999, with increments of 1).

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

The dose setting for both grinders has a field range of ± 5 of the value set in the technical programming menu.

Example

technical programming

coffee dose MM1 045

coffee dose MM2 020

customer programming

coffee dose MM1 040÷050

coffee dose MM2 015÷025

The following cappuccino selection parameters can be modified:

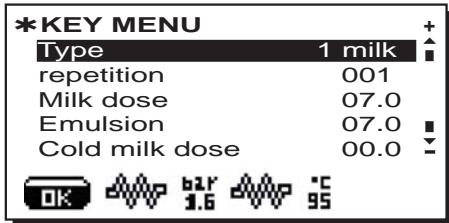
- **repetition** (it represents the number of distributions of the selected drink, from 001 to 099);

- **milk dose** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);;

- **emulsion** ((foamed milk dispensing time, 0 ÷ time set in the milk dose);

18.3 Key menu - Milk selection

Press one of the cappuccino dispensing keys (32) (the relative led will remain on). The display appears as follows:



The following cappuccino selection parameters can be modified:

- **repetition** (it represents the number of distributions of the selected drink, from 001 to 099);

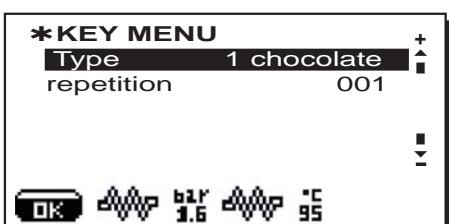
- **milk dose** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);;

- **emulsion** ((foamed milk dispensing time, 0 ÷ time set in the milk dose);

- **cold milk dose** (cold milk dose; the setting of this parameter makes it possible to obtain warm milk; setting between 0 to 20 with increments of 0.1 seconds).

18.4 Key menu - Chocolate / Solubles selection (where contemplated)

Press one of the cappuccino dispensing keys (32) (the relative led will remain on). The display appears as follows:



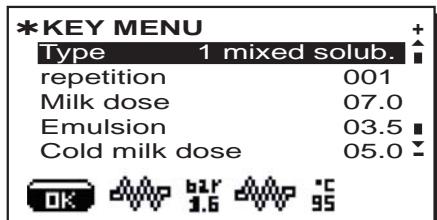
The following chocolate (or other soluble beverage) selection parameters can be modified:

- **repetition** (it represents the number of distributions of the selected drink, from 001 to 099).



18.5 Key menu - Mixed soluble selection (where contemplated)

Press one of the cappuccino dispensing keys (32) (the relative led will remain on). The display appears as follows:



The following mixed soluble selection parameters can be modified:

- **repetition** (it represents the number of distributions of the selected drink, from 001 to 099);
- **Milk dose** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);
- **emulsion** ((foamed milk dispensing time, 0 ÷ time set in the milk dose);
- **cold milk dose** (cold milk dose; the setting of this parameter makes it possible to obtain warm milk; setting between 0 to 20 with increments of 0.1 seconds).

18.6 Key menu - Hot water selection

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

The following hot water selection parameters can be modified:

- **water dispensing time** (from 0 to 60, with increments of 0.1 seconds).



18.7 Key menu - Steam selection

Press the steam dispensing key (13dt). The following message will appear on the display:

The following steam selection parameters can be modified:

- **steam dispensing time** (from 0 to 60, with increments of 0.1 seconds).



Immagini - Illustrations - Images - Abbildungen - Imágenes - Imagens

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

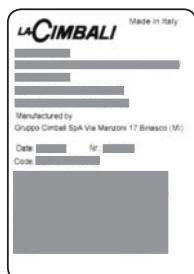


Fig. Abb.1

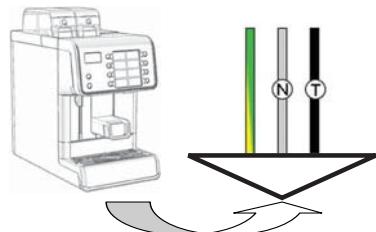


Fig. Abb.2

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

**Collegamento monofase - Single-phase connection
Raccordement monophase - Einphasigem Anschluß
Conexión monofásica - Ligação mono-fásica**

N Bianco - White - Blanc
Weiß - Blanco - Branco
T Nero - Black - Noir
Schwarz - Negro - Preto
 (1)

N Azzurro - Blue - Bleu
Blau - Azùl - Azul
T Marrone - Brown - Marron
Braun - Maròn - Marron
 (2)

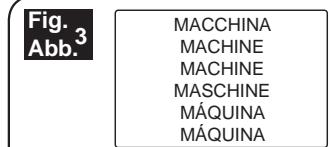


Fig. Abb.3

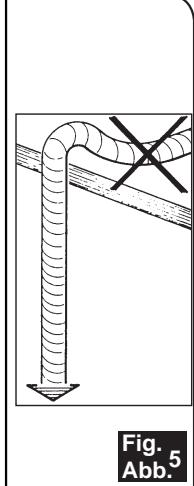


Fig. Abb.5

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

**Installare un rubinetto
alimentazione acqua**

**Install a water feeding tap
installer un Robinet
alimentation eau**

**Wasserversorgungshahn
erforderlich**

**Instalar un grifo
alimentación agua**

**Instalar um Torneira
alimentação água**

PRESSIONE MAX. RETE

WATER MAINS MAX. PRESSURE

PRESSION MAX. EAU DE VILLE

**MAX. DRUCK DER
WASSERLEITUNG**

PRESION MAX. RED

PRESSÃO MAX. REDE

3 bar - 0,3 MPa

(per pressioni più alte installare
un riduttore di pressione)

(for pressure beyond this value,
install a pressure reducer)

(pour pression plus haute
installer un déréducteur)

(bei höheren Druckwerten
Druckreduzierer erforderlich)

(para presiones más altas instalar
un reductor de presión)

(para pressões mais elevadas
instalar um redutor de pressão)

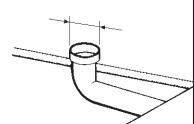
**Ø 3/8 GAS - GAZ
GÁS**



**Fig.
Abb.4**

**SCARICO A
PAVIMENTO
DRAIN
VIDANGE DU
LOCAL
BODENABFLUSS
DESCARGA
DESCARGA**

**Min.
Ø 50 mm.**



Etichette tasti erogazione - Dispensing Key Labels - Etiquettes touches de débit

IT Le etichette associate ai tasti di erogazione che identificano le bevande disponibili sono personalizzabili e vengono gestite tramite un software dedicato. La personalizzazione delle etichette deve essere richiesta al tecnico installatore.

Dopo l'installazione del programma su PC procedere nel seguente modo:

- 1) comporre l'etichetta con le icone e i testi desiderati;
- 2) inserire il foglio a corredo nella stampante (preferibilmente laser); dopo la stampa, per una migliore qualità e durata dell'etichetta, utilizzare un fissativo;
- 3) ritagliare la stampa dell'etichetta e piegare il lembo sulla linea indicata (**A**);
- 4) svitare la vite (**S**) sotto il cruscotto;
- 5) aprire lo sportellino dedicato (**P**) premendo alla 2 estremità;
- 6) inserire la stampa dell'etichetta nel cruscotto come indicato;
- 7) richiudere lo sportellino (**P**);
- 8) fissare nuovamente tramite la vite (**S**).

EN The labels associated with the dispensing keys that identify the available beverages can be customized and are managed by a special software program. You must ask an installer to customize the labels.

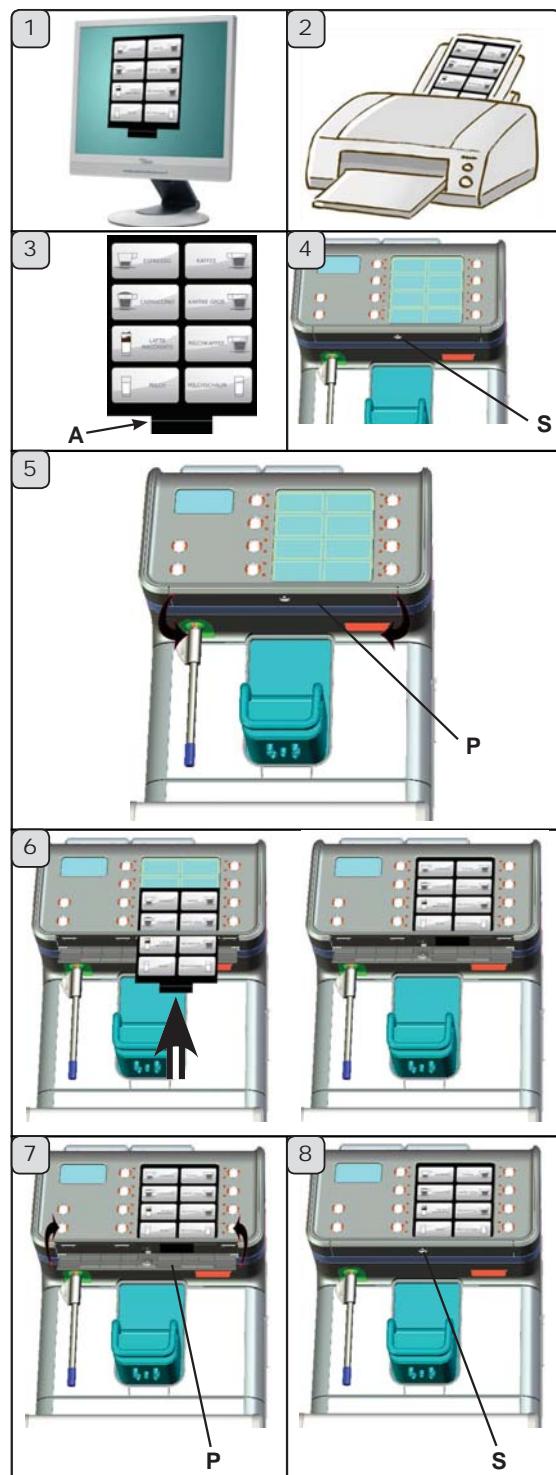
After the software is installed on the PC, please follow these steps:

- 1) Create the label using the desired icons and text;
- 2) Insert the provided sheet in the printer (preferably laser). After printing, use a fixative to ensure a better-quality, longer-lasting label;
- 3) Cut out the label and fold on the indicated line (**A**);
- 4) Loosen and remove the screw (**S**) under the panel;
- 5) Open the door (**P**) by pressing on the two extremities;
- 6) Insert the printed label as shown;
- 7) Close the door (**P**);
- 8) Insert and tighten the screw (**S**).

FR Les étiquettes associées aux touches de débit qui identifient les boissons disponibles et sont gérées au moyen d'un logiciel. La personnalisation des étiquettes doit être demandée au technicien installateur.

Après l'installation du programme sur PC, procéder comme suit:

- 1) composer l'étiquette à l'aide des icônes et des textes souhaités;
- 2) introduire la feuille dans l'imprimante (de préférence laser); après l'impression, pour une meilleure qualité et durée de l'étiquette, utiliser un fixatif ;
- 3) découper l'impression de l'étiquette et plier le bord sur la ligne indiquée (**A**);
- 4) dévisser la vis (**S**) sous le tableau de bord;
- 5) ouvrir la porte (**P**) en appuyant sur les 2 extrémités;
- 6) introduire l'impression de l'étiquette dans le tableau de bord comme indiqué;
- 7) refermer la porte (**P**);
- 8) fixer à nouveau à l'aide de la vis (**S**).



Etiketten der Abgabetasten - Etiquetas para las teclas de erogación - Etiquetas para teclas de distribuição

DE Die auf die Abgabetasten bezogenen Etiketten, auf denen die jeweilige Getränkeart angegeben wird, können über eine dedizierte Software individuell gestaltet werden. Diese individuelle Gestaltung der Etiketten muß beim Installationstechniker beantragt werden.

Gehen Sie nach Ladung des Programms auf dem PC wie folgt vor:

- 1) Kreieren Sie das Etikett mit Hilfe der verfügbaren Ikonen und Textzeilen;
- 2) Legen Sie das mitgelieferte Blatt in den Drucker (vorzugsweise Laserdrucker) ein, und tragen Sie nach dem Druck zum Schutz des Etiketts ein Fixativ auf;
- 3) Schneiden Sie das Etikett aus, und biegen Sie den Rand an der dafür vorgesehenen Linie um (A);
- 4) Lösen Sie die Schraube (S) unter der Armaturentafel;
- 5) Öffnen Sie die Klappe (P), indem Sie an den beiden Endstücken der Klappe Druck ausüben;
- 6) Anschließend das gedruckte Etikett wie angezeigt in die Armaturentafel stecken;
- 7) Die Klappe (P) wieder schließen;
- 8) Die Schraube (S) wieder festziehen.

ES A través de un software específico se pueden personalizar y gestionar las etiquetas asociadas a las teclas de erogación que identifican las bebidas disponibles. La personalización de las etiquetas se tiene que solicitar al técnico instalador.

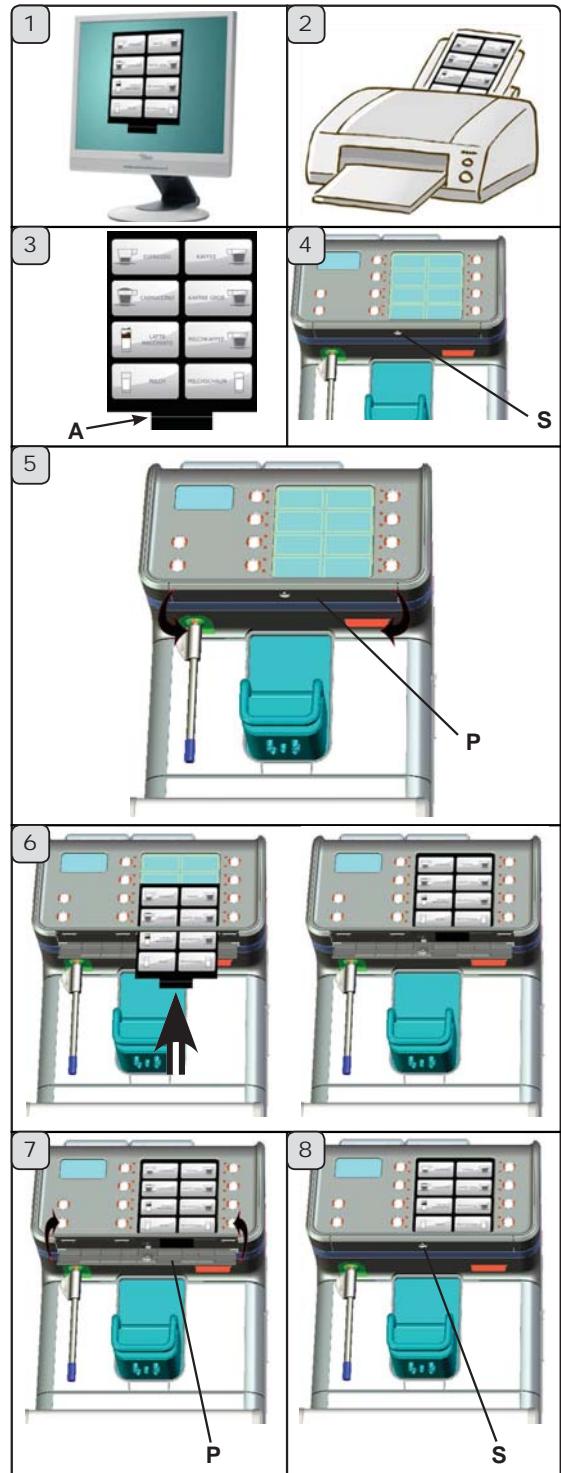
Después de la instalación del programa en el PC, hay que actuar de la siguiente forma:

- 1) componer la etiqueta con los iconos y los leds deseados;
- 2) inserir el folio suministrado en la impresora (preferiblemente láser); después de la impresión, para obtener una mejor calidad y duración de la etiqueta, se aconseja utilizar un producto fijador;
- 3) recortar la impresión de la etiqueta y doblar el borde sobre la línea indicada (A);
- 4) destornillar el tornillo (S) que está debajo del tablero de mandos;
- 5) abrir la tapa específica (P) presionando en las 2 extremidades;
- 6) inserir la impresión de la etiqueta en el tablero de mandos como se indica;
- 7) volver a cerrar la tapadera (P);
- 8) fijar nuevamente a través del tornillo (S).

PT As etiquetas associadas às teclas de distribuição que identificam as bebidas disponíveis podem ser personalizadas, sendo geridas através de um software específico. A personalização das etiquetas tem de ser pedida ao técnico instalador.

Depois da instalação do programa no PC proceder de acordo com o a seguir indicado:

- 1) compor a etiqueta com os ícones e os textos desejados;
- 2) introduzir a folha anexa na impressora (de preferência laser); depois da impressão, para uma melhor qualidade e duração da etiqueta, utilizar um fixativo;
- 3) cortar a etiqueta imprimida e dobrar a aba na linha indicada (A);
- 4) desapertar o parafuso (S) que se encontra debaixo do painel de comandos;



- 5) abrir a portinhola específica (P) premindo as 2 extremidades;
- 6) introduzir a impressão da etiqueta no painel de comandos conforme indicado;
- 7) voltar a fechar a portinhola (P);
- 8) fixar de novo mediante o parafuso (S).



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SERVICE LINE

IT II GRUPPO CIMBALI e il "SERVICE LINE"

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

ECO LINE - Prodotti per la pulizia

- | | |
|---------------------------|---|
| A) 610-004-159 liquido | per i cappuccinatori; |
| B) 610-004-250 in polvere | per i gruppi, i portafiltri, le tazze da caffè; |
| C) 610-004-244 bustine | per i gruppi, i portafiltri, le tazze da caffè; |
| D) 610-004-226 pastiglie | per i gruppi nelle macchine superautomatiche. |

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

EN GRUPPO CIMBALI and the "SERVICE LINE"

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

ECO LINE - Cleaning products

- | | | |
|--|-------------------|--------------|
| A) For cappuccino makers | in liquid form | 610-004-159; |
| B) For dispensers, filter-holders, coffee cups | in powder form | 610-004-250; |
| C) For dispensers, filter-holders, coffee cups | in small envelops | 610-004-244; |
| D) For superautomatic-machine dispensers | in tablet form | 610-004-226. |

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

GRUPPO CIMBALI et la "SERVICE LINE"

FR La service d'assistance de la société GRUPPO CIMBALI, 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) 610-004-250 en poudre | pour les groupes, les porte-filtre, les tasses à café; |
| C) 610-004-244 sachets | pour les groupes, les porte-filtre, les tasses à café; |
| D) 610-004-226 pastilles | pour les groupes des machines tout-auto. |

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

DE GRUPPO CIMBALI und die "SERVICE LINE"

Mit der Absicht dem Kunden bei der Produktwahl für den bestmöglichen Gebrauch der Kaffeemaschine beizustehen, weist der Kundendienst der GRUPPO CIMBALI Gesellschaft auf folgende Produktlinie hin:

ECO LINE - Produkte für die Säuberung

- | | |
|------------------------------|--|
| A) 610-004-159 Flüssig | für die Cappuccino-Bereiter; |
| B) 610-004-250 in Pulverform | für die Gruppen, die Filterhalter, die Kaffeetassen; |
| C) 610-004-244 Tüten | für die Gruppen, die Filterhalter, die Kaffeetassen; |
| D) 610-004-226 Tabletten | für die Kaffeegruppen der vollautomat Maschinen. |

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

ES GRUPPO CIMBALI y el "SERVICE LINE"

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

ECO LINE - Productos para la limpieza

- | | |
|-----------------------------|--|
| A) 610-004-159 líquido | para los cappuccinadores; |
| B) 610-004-250 en polvos | para los equipos, los portafiltros, las tazas de café; |
| C) 610-004-244 en sobres | para los equipos, los portafiltros, las tazas de café; |
| D) 610-004-226 en pastillas | para los equipos de las máquinas superautomáticas. |

Para los pedidos, envío el número de código a su Concesionario.

PT GRUPPO CIMBALI e o "SERVICE LINE"

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

ECO LINE - Produtos para a limpeza

- | | |
|--------------------------|---|
| A) 610-004-159 líquido | para o kit cappuccino; |
| B) 610-004-250 en pó | para os grupos, manípulo dos filtros, chávenas de café; |
| C) 610-004-244 carteiras | para os grupos, manípulo dos filtros, chávenas de café; |
| D) 610-004-226 pastilhas | para os grupos das máquinas superautomáticas. |

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





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

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

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

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

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

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

EAC

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