

**Macchina per caffè
Coffee machine
Machine à café
Kaffeemaschine
Máquina para café
Máquina de café**

咖啡机

ماكينة القهوة

**USO E INSTALLAZIONE
USE AND INSTALLATION
UTILISATION ET INSTALLATION
GEBRAUCH UND INSTALLATION
USO E INSTALACIÓN
USO E INSTALAÇÃO**

使用与安装

الاستخدام والتركيب



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

An updated, electronic version of the manual can be accessed from the website shown at the bottom of the page, using the credentials below.

Une copie actualisée du présent manuel est disponible au format électronique en accédant au site indiqué en bas de la page, en utilisant les identifiants communiqués ci-dessous.

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

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

A cópia atualizada em formato eletrônico deste manual está disponível acedendo ao site indicado no fundo da página, utilizando as credenciais indicadas abaixo.

可以使用以下访问凭证通过此页面底部显示的网站获取更新后的电子版手册。

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



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

User ID: guest
PW: Entr@nc3



Please sign in

Italiano

English

Français

Deutsch

Español

Português

中文

عربى

Italiano

Istruzioni originali

English

Translation of the original instructions

Français

Traduction du manuel d'origine

Deutsch

Übersetzung der Originalanleitung

Español

Traducción de las instrucciones originales

Português

Tradução das traduções originais

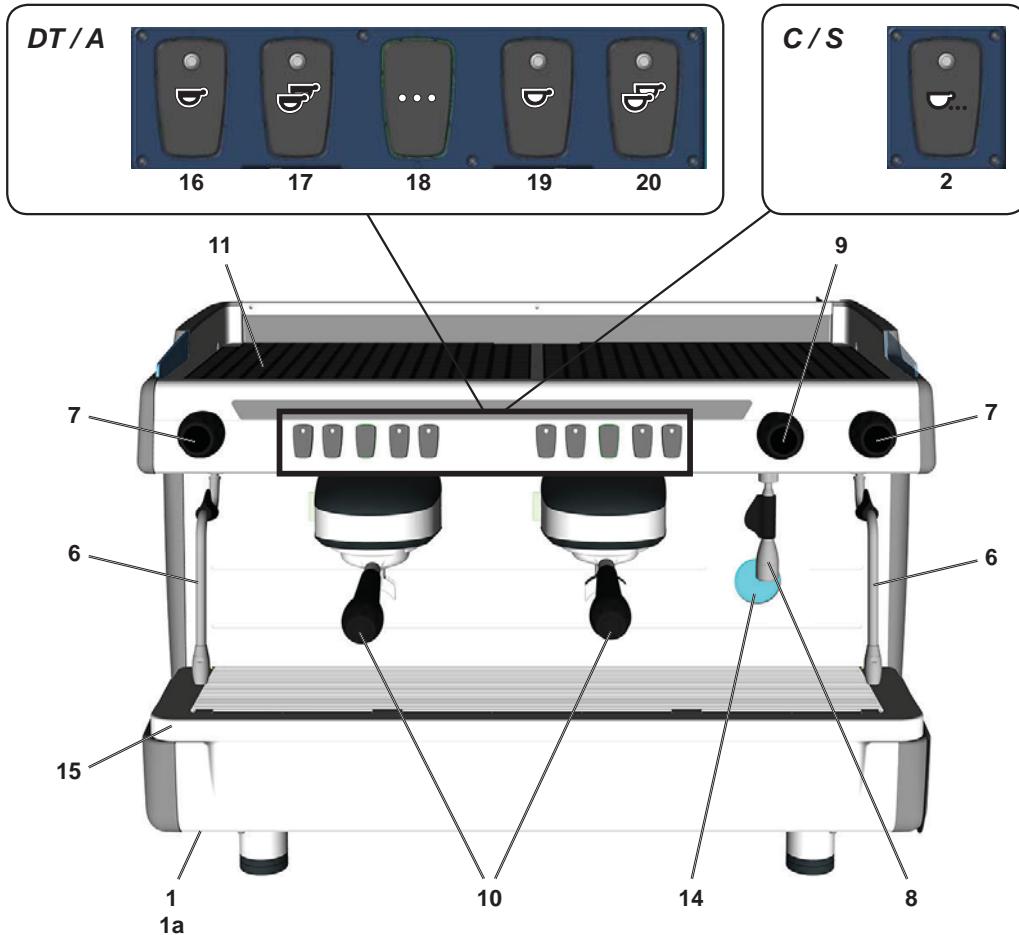
中文

原版说明译文

عربي

ترجمة التعليمات الرئيسية

DT/A - C/S



IT LEGENDA

- 1 Interruttore generale
- 1a Interruttore inserimento resistenze caldaia
- 2 Pulsantiera / Interruttore erogazione caffè
- 6 Lancia vapore orientabile
- 7 Manopola regolazione vapore
- 8 Lancia acqua calda
- 9 Manopola / Pulsante erogazione acqua calda
- 10 Portafiltro
- 11 Piano appoggiatezze
- 14 Manometro pompa / Manometro caldaia
- 15 Bacinella
- 16 Pulsante erogazione 1 caffè corto
- 17 Pulsante erogazione 2 caffè corti
- 18 Pulsante erogazione continua / STOP / Prog
- 19 Pulsante erogazione 1 caffè lungo
- 20 Pulsante erogazione 2 caffè lunghi

EN LEGEND

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

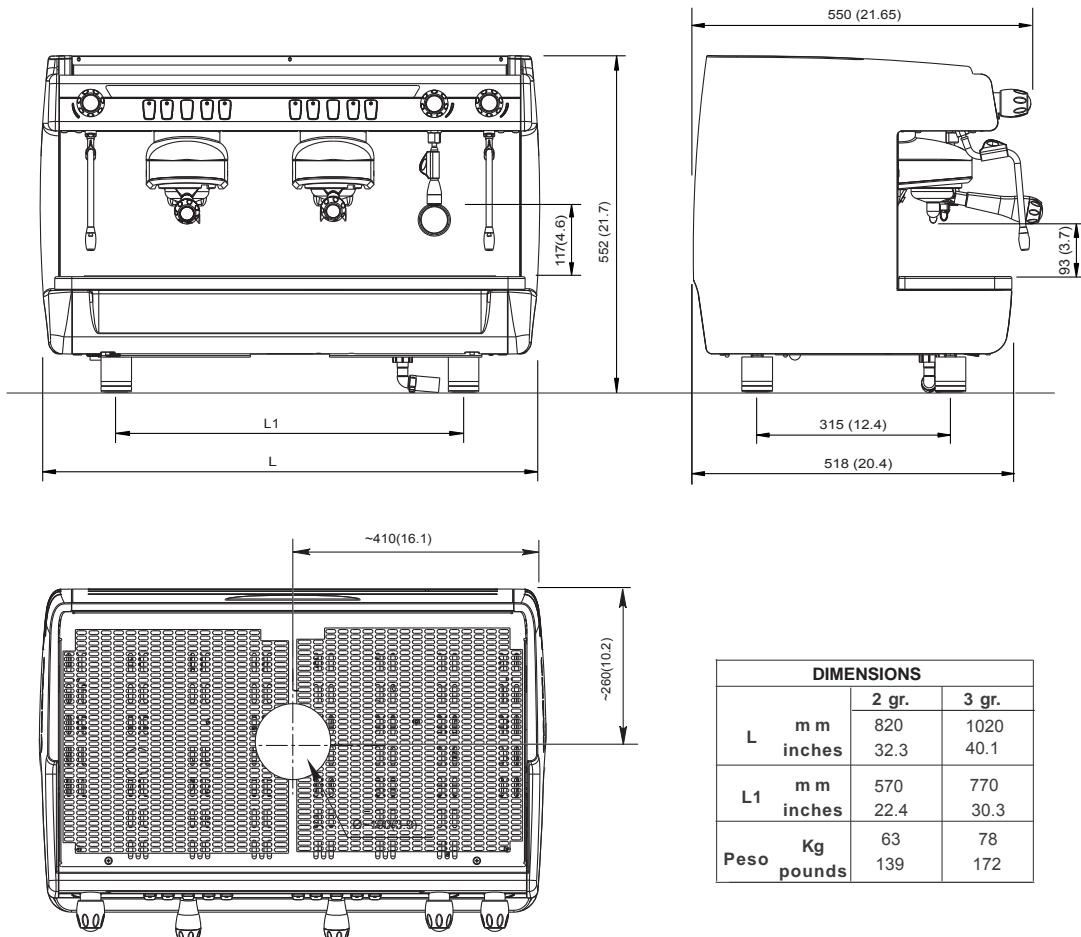
FR LEGENDE

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

| DE | LEGENDE | ES | LEYENDA | PT | LEGENDA |
|-----------|--|-----------|--|-----------|--|
| 1 | Hauptschalter | 1 | Interruptor general | 1 | Interruptor geral |
| 1a | Schalter zur Aktivierung der Wasserkesselbeheizung | 1a | Interruptor accionamiento resistencias caldera | 1a | Interruptor de inserimento de resistências da caldeira |
| 2 | Druckknopftafeln / Bedienung der Kaffeegruppen | 2 | Botoneras / Interruptor erogación café | 2 | Quadro de botões / Interruptor erogação café |
| 6 | Dampfrohr (beweglich) | 6 | Tubo (lanza) vapor orientable | 6 | Tubo vapor orientável |
| 7 | Dampfhahn | 7 | Mando regulación vapor | 7 | Manípulo regulação do vapor |
| 8 | Teewasserrohr (beweglich) | 8 | Tubo (lanza) agua caliente | 8 | Tubo água quente |
| 9 | Teewasser Hahn / Taste | 9 | Mando / Botón erogación agua caliente | 9 | Manípulo / Botão distribuição água quente |
| 10 | Filterhalter | 10 | Portafiltro | 10 | Porta-filtro |
| 11 | Tassen-einsatzschale | 11 | Bandeja apoya-tazas | 11 | Grelha apoya-chávenas |
| 14 | Manometer Pumpe / Manometer Kessel | 14 | Manómetro bomba / Manómetro caldera | 14 | Manómetro bomba / Manómetro caldeira |
| 15 | Wanne | 15 | Bandeja | 15 | Bandeja |
| 16 | Taste Abgabe 1 Espressokaffee | 16 | Botón erogación 1 café fuerte | 16 | Botão distribuição 1 café forte |
| 17 | Taste Abgabe 2 Espressokaffees | 17 | Botón erogación 2 cafés fuertes | 17 | Botão distribuição 2 cafés fortes |
| 18 | Taste kontinuierliche Ausgabe / STOP / Prog | 18 | Botón erogación continua / STOP / Prog | 18 | Botão distribuição contínua / STOP / Prog |
| 19 | Taste Abgabe 1 normaler Kaffee | 19 | Botón erogación 1 café suave | 19 | Botão distribuição 1 café ligeiro |
| 20 | Taste Abgabe 2 normaler Kaffees | 20 | Botón erogación 2 cafés suaves | 20 | Botão distribuição 2 cafés ligeiros |

| ZH | LEGEND | الشرح |
|-----------|-------------------|--|
| 1 | 主开关 | المفتاح الرئيسي 1 |
| 1a | 锅炉热阻按钮 | مفتاح غلاية مقاوم للحرارة 1a |
| 2 | 按钮面板 / 咖啡分配开关 | لوحة مفاتيح بالضغط/مفتاح توزيع القهوة 2 |
| 6 | 旋转蒸汽喷管 | أنبوب نفث بخار قابل للدوران 6 |
| 7 | 蒸汽调整旋钮 | مقبض لتنظيم البخار 7 |
| 8 | 热水分配管 | أنبوب توزيع الماء الساخن 8 |
| 9 | 热水分配旋钮/按钮 | مقبض تدفق الماء الساخن/زر انضغاطي 9 |
| 10 | 过滤器架 | حامل مصفاة 10 |
| 11 | 咖啡杯托盘 | لوحة الفناجين 11 |
| 14 | 泵压力计 / 锅炉压力表 | عداد ضغط المضخة / عداد ضغط الغلاية 14 |
| 15 | 盘 | حوض 15 |
| 16 | 分配按钮 - 1 short 咖啡 | زر انضغاطي للتوزيع - 1 لقهوة القليلة 16 |
| 17 | 分配按钮 - 2 short 咖啡 | زر انضغاطي للتوزيع - 2 لقهوة القليلة 17 |
| 18 | 持续分配/停止/编程 - 按钮 | زر انضغاطي للإيقاف والاستمرار/البرمجة 18 |
| 19 | 分配按钮 - 1 long 咖啡 | زر انضغاطي للتوزيع - 1 لقهوة الكثيرة 19 |
| 20 | 分配按钮 - 2 long 咖啡 | زر انضغاطي للتوزيع - 2 لقهوة الكثيرة 20 |

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





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



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



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



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



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



Queste pagine del manuale sono dedicate all'operatore.

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

Ces pages du manuel sont destinées à l'opérateur.

Diese Seiten des Handbuchs sind für den Bediener bestimmt.

Estas páginas del manual están dedicadas al operador.

Estas páginas do manual são destinadas ao operador.

手册中的这一部分供咖啡机的操作人员使用。

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



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

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

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

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

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

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

手册中的这一部分供具备合格资质并获得授权的技术人员使用。

هذه الصفحات المائة بالدليل مخصصة فقط للطاقم الفني المؤهل والمعتمد.

Questa pagina è stata intenzionalmente lasciata in bianco.

This page is intentionally left blank.

Cette page est délibérément laissée vierge.

Diese Seite wurde absichtlich leer gelassen.

Esta página ha sido dejada en blanco intencionalmente.

Esta página foi deixada em branco intencionalmente.

本页故意留白

تامول عم نوتب ةغراف ةحفصـلـا مـذـهـ اـكـرـتـ اـدـمـعـ مـتـ

Index

English

| | Page | | Page |
|--|----------|---|-------------|
| 1. General Rules | 2 | USE | |
| 2.1 Transport and handling | 3 | 10. Daily operation..... | 10 |
| 2.2 Installation Rules..... | 4 | 11. Cup Warmer (where applicable)..... | 11 |
| 3. Electrical Installation Rules..... | 5 | 12. Coffee dispensing | 11 |
| 4. Water Installation Rules..... | 5 | 13. Other hot beverage..... | 12 |
| 5. Installation Check-up..... | 6 | 14. Programming the coffee measures (only DT / A version)..... | 13 |
| 6. Rules for the worker operating the machine | 7 | 15. Cleaning and maintenance..... | 14 |
| 7. Caution | 8 | 16. Defects - Malfunctions | 17 |
| 8. Maintenance and Repairs | 8 | | |
| 9. Dismantling the machine..... | 9 | | |
| | | ILLUSTRATIONS | VII |
| | | Changing the electric power supply | VIII |
| | | Service Line | XX |



1. General Rules



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

- The machine was designed solely for preparing espresso coffee and hot beverages using hot water or steam, and for warming cups. Any other use is considered irregular.
- The machine must be installed in a place where it is only used by carefully trained staff that know the risks attached to using the machine.
- The machine is for professional use only.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised or given instruction concerning the safe use of the appliance and understand the hazards involved. Children must not play with the appliance.
Cleaning and user maintenance must not be made by children without supervision.
Use by minors, with or without adult supervision, must not contravene local employment laws.
- Never leave the appliance unattended while it is in use.
- The appliance must not be used outdoors.
- If the appliance is stored in rooms where the temperature can drop below the freezing point, empty the boiler and water circuit tubes.
- Do not expose the appliance to atmospheric agents (rain, sun, and cold).
- Do not clean the appliance with jets of water.
- Noise: assessed acoustic pressure level 80 dB(A) (+/- 2.5dB).
- If the power-supply cord is damaged, it can only be replaced by qualified and authorized technicians.
- If the machine is used improperly or for purposes other than those described above, it can be a source of danger. The manufacturer will not be held responsible for damages caused by improper use of the appliance.



WARNING

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

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

Keep this booklet handy for easy reference.

2.1 Transport and handling

Packaging

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

Checks on receipt

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

Advice for disposal of packaging



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



Handling

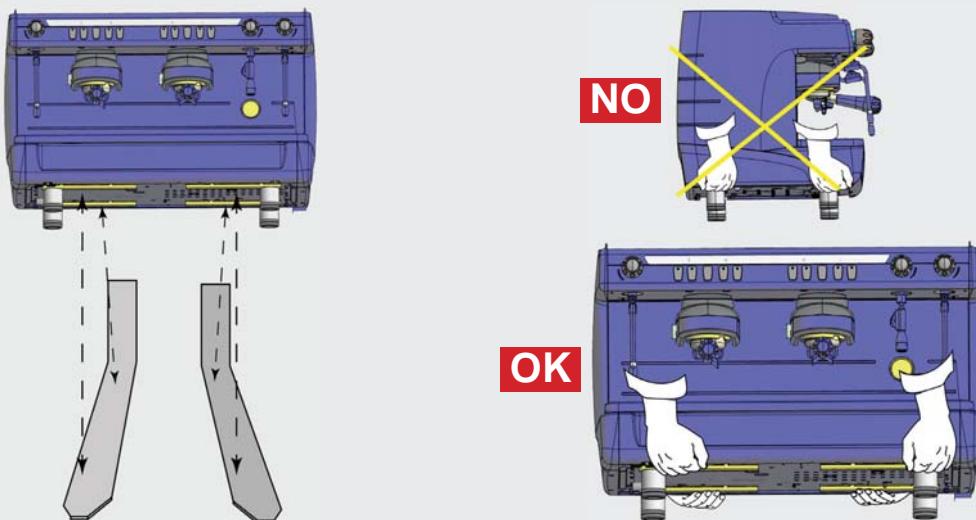


Staff responsible for moving the appliance must be aware of the risks in moving heavy loads.

Move the appliance carefully, using, where possible, the correct lifting equipment (fork lift, for example).

If moving the appliance by hand, make sure:

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



2.2 Installation Rules

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



3. Electrical Installation Rules

English

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

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

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

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

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

For machines with a Y connection: see [illustrations chapter, Figure 2](#).

For machines with a Δ connection: see [illustrations chapter, Figure 3](#).

For machines with a single-phase connection: see [illustrations chapter, Figure 4](#).

4. Water Installation Rules

WATER REQUIREMENTS

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

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

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

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

WARNING

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

WATER CONNECTIONS

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

Hook up the water connections as shown in the [Illustrations chapter, Figure 2](#), respecting the hygiene, water safety, and anti-pollution laws in the country of installation.

Note: If the water pressure can rise above six bar, install a pressure reducer set at 2-3 bar. See [Illustrations chapter, Figure 3](#).

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

IMPORTANT: The curves of the water-draining tube must NOT bend as shown in [Illustrations chapter, Figure 4](#).



5. Installation Check-up



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

WATER CONNECTIONS

- No leaks from the connections or tubes

FUNCTIONING

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



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

GROUPS

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

HOT WATER

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

STEAM

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



6. Rules for the worker operating the machine

BEFORE YOU START



WARNING: BEFORE YOU START OPERATING THE MACHINE, WASH THE INTERNAL COMPONENTS FOLLOWING THE INSTRUCTIONS INDICATED BELOW.

THESE STEPS MUST BE REPEATED AT LEAST ONCE A DAY AND WHEN THE MACHINE HAS NOT BEEN OPERATED FOR MORE THAN 8 HOURS.

Groups

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

Hot Water

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

Steam

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

DURING OPERATION

Steam dispensing

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

Coffee dispensing

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

Hot water dispensing

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

Cleaning the coffee

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



7. Caution



Danger of burns

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



WARNING: Hot surface

ACHTUNG: Heisse Oberfläche

ATTENTION: Surface chaude

ATTENZIONE: Superficie calda

GENERAL

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

Do not operate the coffee machine with wet hands or bare feet.

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

Danger of Burns

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

Cup-warmer tray

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

Ensure that the coffee cups are completely drained before placing them on the cup-warmer tray.

No other objects shall be placed on the cup-warmer tray.



MACHINE CLOSE-DOWN

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

- Clean as indicated in the dedicated chapter;
- Remove the plug or turn off the main off-on switch;
- Close the water tap.

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

8. Maintenance and Repairs

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

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



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

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



WARNING

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

Only use qualified, authorized technicians for repairs.

WARNING

Only use original spare parts guaranteed by the manufacturer.

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

WARNING

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



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

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

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



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

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

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



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



USE

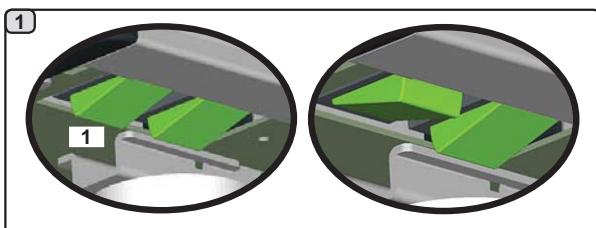
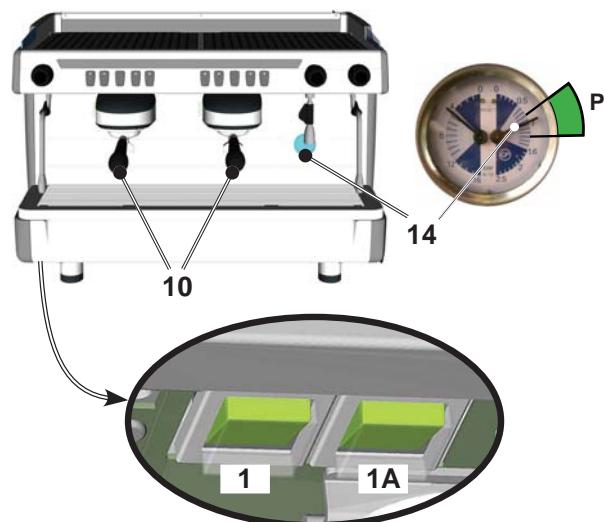
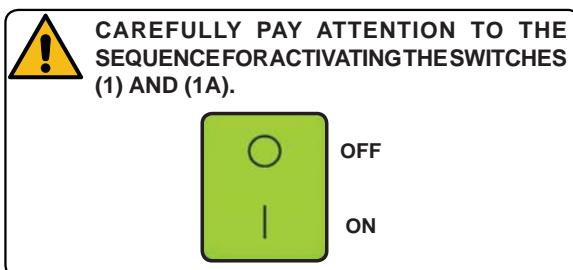
10. Daily operation



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

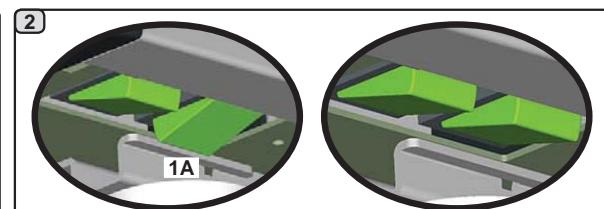
- the main electric power switch is on;
- the mains water tap has been turned on".

English



Press the luminous main switch (1) into position ON ; the related indicator light switches on and the key also light up.

If the water level in the boiler is lower than the minimum limit, the boiler will be filled to the right level, indicated by restored pressure in the manometer-pump.



ONLY AFTER the boiler filling process has been completed should you press the light switch that activates the resistance (1A) into position ON , the related indicate light switches on and the heating phase begins.

Wait until the operating pressure (approx. 1.2 bar) appears on the manometer (14).

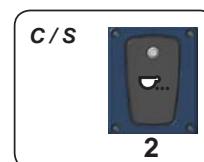
At this point, the machine is ready for use.

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

Heating is completed when the boiler gauge indicator (14) remains stable in the P green area.

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

To make sure that the dispenser unit and the filter holder (10) are at similar temperatures, press the coffee dispensing push button (18 DT/A; 9 C/S) and let the machine dispense coffee for a few seconds. Then press again the push button (18 DT/A; 9 C/S) to stop dispensing.





11. Cup Warmer (where applicable)

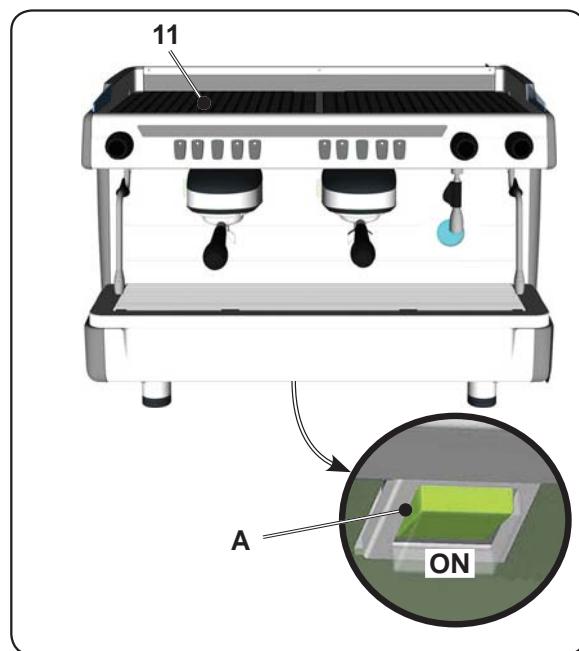


CAUTION: do not cover the cup warmer tray with any type of cloth.

The machines have a cup tray (11) for stocking the cups. Only place cups and glasses used with the coffee machine on the cup tray. **No other objects must be placed on the tray.**

Thoroughly drain the cups before placing them on the tray.

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



12. Coffee dispensing

Preliminary operations

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

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

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

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

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



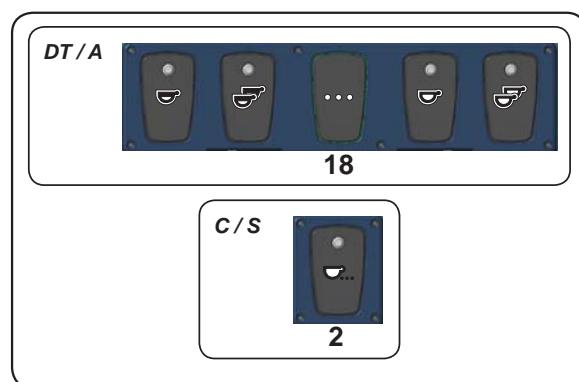
DT / A version. Press the coffee dispensing key corresponding to the preferred dose. The LED corresponding to the selected key will remain lit and the coffee will be dispensed. It will stop automatically.

Press the push button (18) for continuous dispensing.

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

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

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





13. Other hot beverage



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

Heating milk for frothy coffee (cappuccino)

General indications

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

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

Steam dispensing

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

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



Cleaning of steam dispensing pipes

At the conclusion of each steam dispensing phase:

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

Dispensing hot water

Steam dispensing with knob control

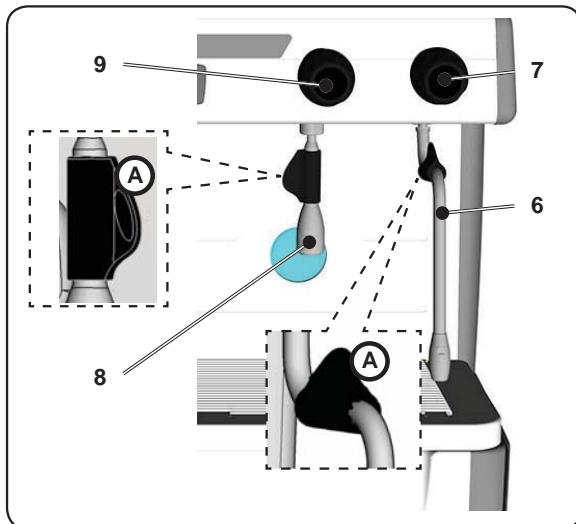
Place a container beneath the hot water tube (8) and turn the hot water dispensing knob (9) counter-clockwise.

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

Steam dispensing with button control

Position a container under the hot water dispensing pipe (8) and press the hot water dispensing push button.

When the desired amount is reached, stop the hot water by pressing the hot water dispensing push button again.





14. Programming the coffee measures (only DT / A version)

How to access the programming function

To enter the programming mode, press push button (18) and keep it pressed for a few seconds; the buzzer sounds intermittently.

To exit the programming mode, after programming the various drinks, press push button (18) again.



"Before programming the coffee dispensing push buttons fill the filter holder with the correct serving of ground coffee. Don't use coffee grouts for programming servings."

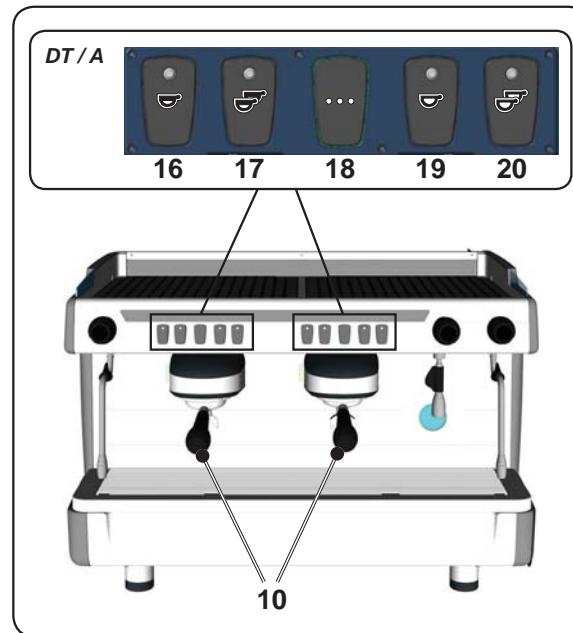
Fit and tighten the filter holder (10) on the coffee dispenser unit, positioning the cup (or cups) under the nozzle (or nozzles) of the filter holder (10).

Press (and keep momentarily pressed) the coffee dispensing push button (16, 17, 19 or 20) corresponding to the required serving to be programmed.

When the amount of coffee in the cup reaches the required level, release the coffee dispensing push button.

Repeat the above operations for the other coffee push buttons.

Note: if you make a programming mistake, use a new dose of ground coffee and repeat the operation.





15. Cleaning and maintenance

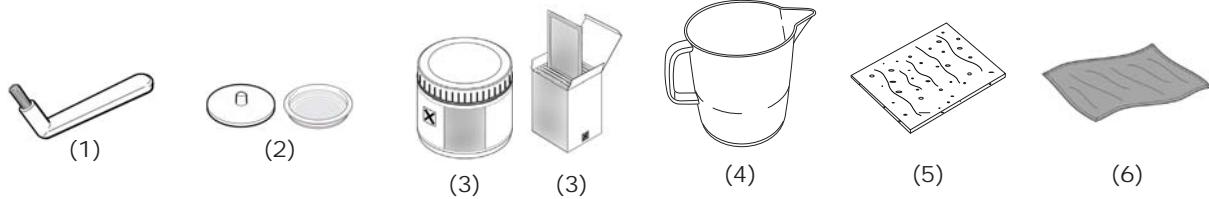


For correct application of the **food safety system (HACCP)**, please follow the instructions in this paragraph.

Washing must be carried out using original “Service Line” products, see details on the last page.
Any other product could compromise the suitability of the materials which come into contact with food products.

GENERAL OVERVIEW OF CLEANING INTERVALS

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

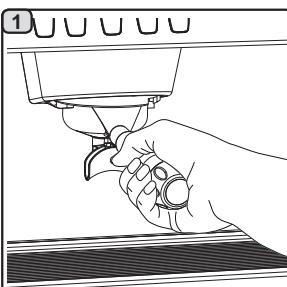


For cleaning operation details, see the dedicated sections on the following pages.

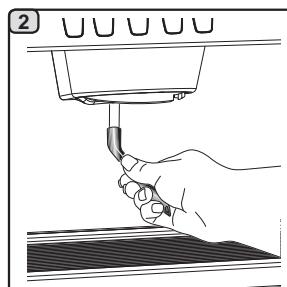


Procedure to follow at the end of the working day on all groups.

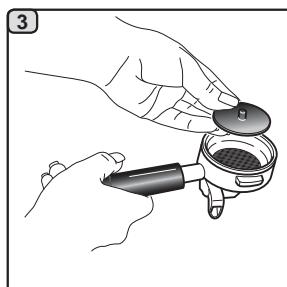
NOTE: the following operations must be carried out when the machine is on and pressurized.



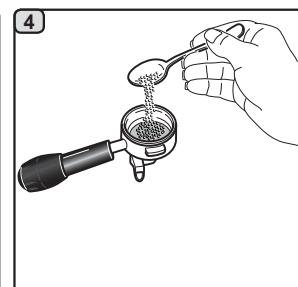
Remove the filter holder from the coffee group.



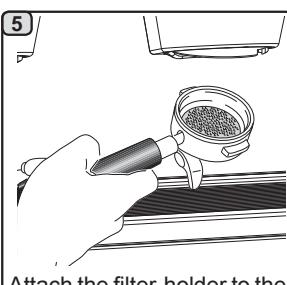
Using a brush, clean the cover gasket.



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

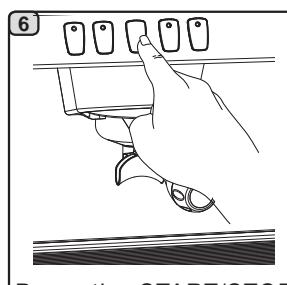


Pour in a packet or dosing cupful of detergent powder.

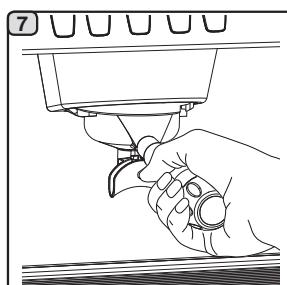


Attach the filter-holder to the dispenser unit.

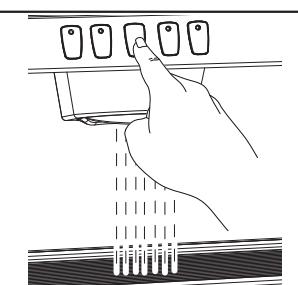
Do not remove the filter holder during coffee dispensing.



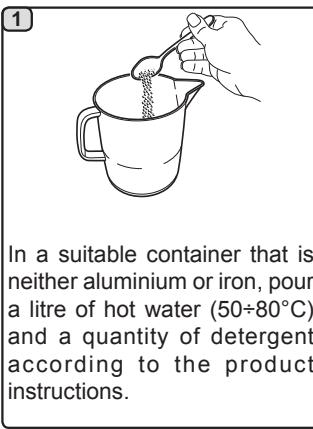
Press the START/STOP button and press it again after 10 seconds. Repeat this step 10 times.



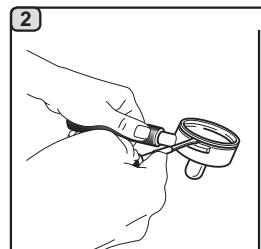
Remove the filter holder; Press the START/STOP button and execute the rinse cycle with water for about 30'.



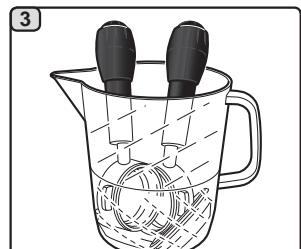
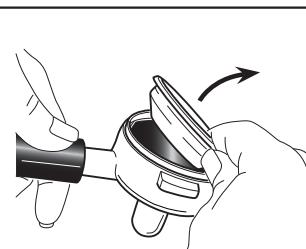
FILTER-HOLDERS - This operation must be made on all the filter-holders at the end of each working day



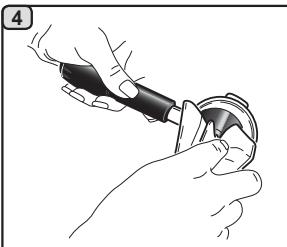
In a suitable container that is neither aluminium or iron, pour a litre of hot water (50-80°C) and a quantity of detergent according to the product instructions.



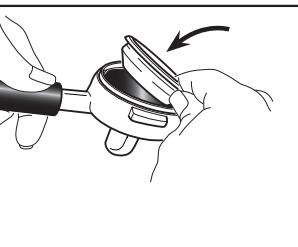
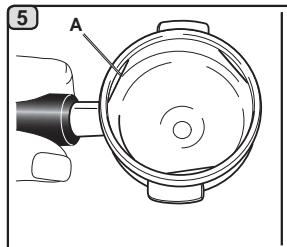
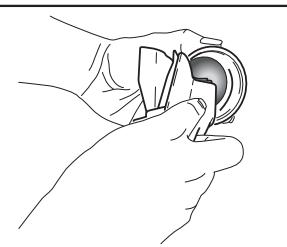
Remove the filters from the filter holders.



Soak the filters and the filter holders in this solution for about 15 minutes.
NOTE! Only immerse the metal parts.



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



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



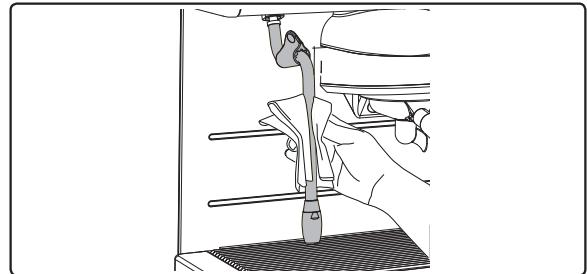
STEAM AND HOT-WATER DISPENSING PIPES - *This operation must be carried out at the end of each working day*



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



DO NOT use abrasives products.



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

English

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

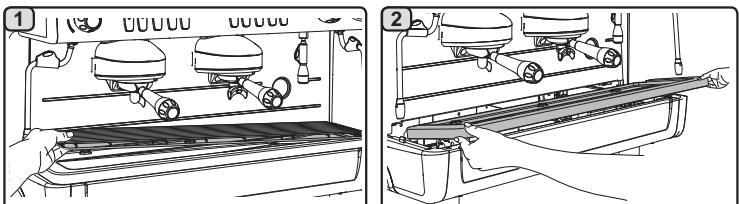
GRILLE AND DRIP BASIN - *This operation must be carried out at the end of each working day*

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



Danger of burns

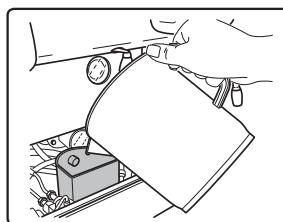
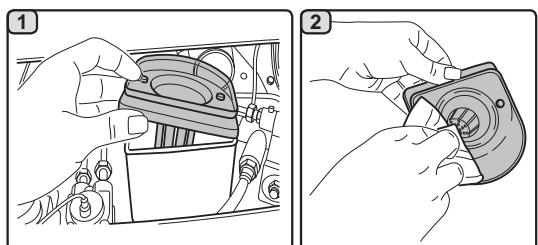
DO NOT insert your hands beneath the front panel.



DRAINING TRAY

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

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



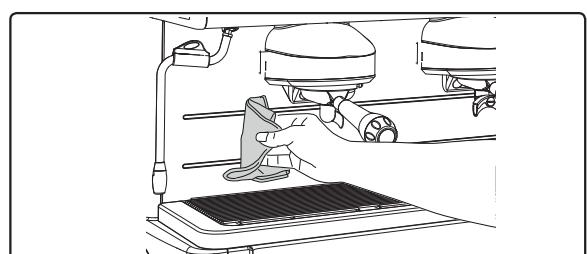
- *This operation must be carried out at the end of each working day*

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

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

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

Note: Do not spray liquids into the panel slots.





16. Defects - Malfunctions

Direct action by the customer

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

English

| PROBLEM | CAUSE | SOLUTION |
|--|--|---|
| The coffee machine does not work. | No electricity supply. | Check the electricity supply. Check the position of the main switch (1). |
| The coffee machine is not heating up. | Wrong position of the switch (1a). | Press the switch (1a). |
| Leaking from the filter holder rim (10). | Underpan gasket dirty with coffee. | Clean using the special brush provided. |
| Coffee dispensing time too short. | Coffee ground too coarse . Coffee too old. | Use a finer grind. Use new coffee. |
| Coffee drips out of machine. | Filter holes blocked or filter holder (10) outlet hole dirty. Coffee ground too fine. | Clean. Use a coarser grind. |
| Loss of water under the machine. | Discharge well clogged up. Discharge basin hole blocked. | Clean. Clean. |
| Machine heated up, but it does not dispense coffee. | Water supply or water softener tap closed. No water in system. | Open the taps Wait until water is available or call a plumber. |
| The automatic level-control devices remain in operation. | Same causes as above. | Same solution as above. |

Immagini - Illustrations - Illustrations - Abbildungen - Imágenes - Imagens - 插图

- 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*
- 请参见安装规则一章



Fig.
Abb.
图.
缩写
1

Fig.
Abb.
图.
缩写
5

MACCHINA MASCHINE
MACHINE MÁQUINA
MACHINE MÁQUINA
机器

A) eventuale dispositivo per il trattamento dell'acqua

A) possible water-treatment device

A) dispositif possible pour le traitement de l'eau

A) Einheit zur Wasse-raufbereitung (sofern installiert)

A) posible dispositivo para el tratamiento del agua

A) eventual dispositivo para o tratamento da água

A) 可能的水处理装置

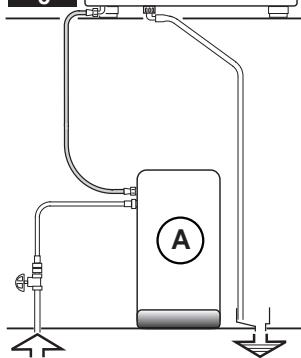
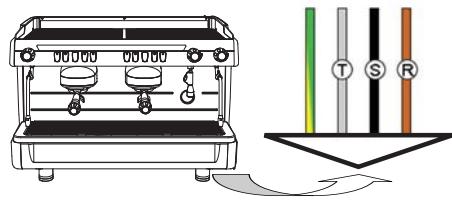
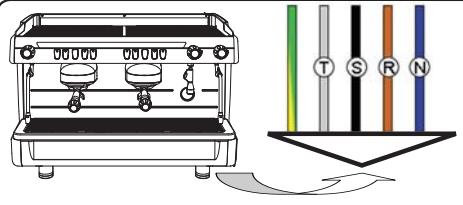


Fig.
Abb.
图.
缩写
2

Fig.
Abb.
图.
缩写
3



Colore cavi - Wire colours - Couleur des câbles
Farbe der Drähte - Color cables - Cor cabos - 线缆颜色
Collegamento trifase - Three-phase connection - Raccordement triphasé - Dreiphasen-Anschluss - Conexión trifásica - Ligação trifásica - 三相接线

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

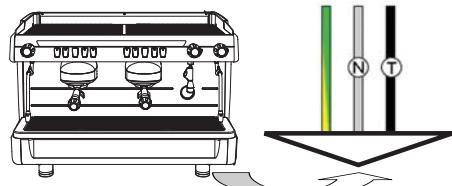


Fig.
Abb.
图.
缩写
4

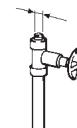
Colore cavi - Wire colours - Couleur des câbles
Farbe der Drähte - Color cables - Cor cabos - 线缆颜色
Collegamento monofase - Single-phase connection
Raccordement monophasé - Einphasiger Anschluss
Conexión monofásica - Ligação mono-fásica - 单相接线

| | | | |
|----------|---|----------|--|
| N | Bianco - White - Blanc Weiß - Branco - Branco 白 | N | Azzurro - Blue - Bleu Blau - Azul - Azul - 蓝 |
| T | Nero - Black - Noir Schwarz - Negro - Preto 黑 | T | Marrone - Brown - Brun Braun - Marrón - Castanho 棕 |

①

②

Fig.
Abb.
图.
缩写
6



Ø 3/8 GAS - GAZ
GÁS

Installare un rubinetto alimentazione acqua

Install a water feeding tap

Installer un robinet d'eau

Wasserversorgungshahn erforderlich

Instalar un grifo alimentación agua

Instalar uma torneira alimentação água

安装供水龙头

PRESSIONE MAX. RETE

WATER MAINS MAX. PRESSURE

PRESSION MAX. EAU DE VILLE

MAX. DRUCK DER

WASSERLEITUNG

PRESIÓN MÁX. RED

PRESSÃO MAX. REDE

总水管最大压力

(per pressioni più alte installare un riduttore di pressione)

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

(pour des pressions plus élevées, installer un détendeur)

(bei höheren Druckwerten Druckreduzierer erforderlich)

(para presiones más altas instalar un reductor de presión)

(para pressões mais elevadas instalar um redutor de pressão)

(对于超过该值的压力，安装减压装置)

SCARICO A
PAVIMENTO

DRAIN

DRAIN

BODENABFLUSS

ALIVIADERO

DESCARGA

排水

Min. - 最小
Ø 50 mm.

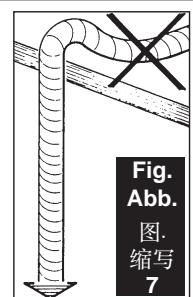
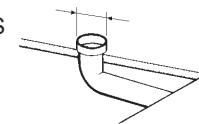


Fig.
Abb.
图.
缩写
7



Cambio alimentazione elettrica - Changing the electric power supply - Changement de l'alimentation électrique

Austausch des Netzteils - Cambio alimentación eléctrica - Mudança de alimentação eléctrica

更换电源 - تغيير مصدر الإمداد بالكهرباء - تغییر مصادر الامداد بالکهرباء - تغيير مصدر الإمداد بالكهرباء - تغییر مصادر الامداد بالکهرباء - تغيير مصدر الإمداد بالكهرباء - تغییر مصادر الامداد بالکهرباء

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

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

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

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

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

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

手册中的这些章节供具备合格资质并获得授权的技术人员使用。

الفصول المائتة بالدليل مخصصة فقط للطاقم الفني المؤهل والمعتمد.



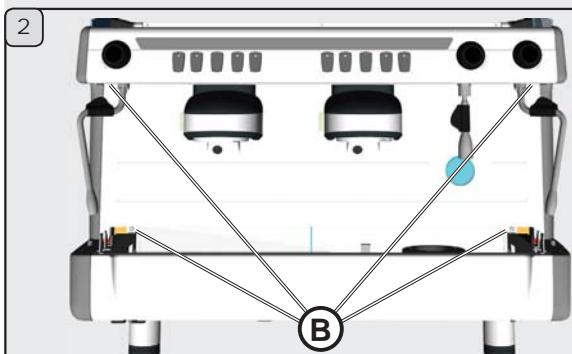
Rimuovere la bacinella - Remove the tray

Retirer le bac - Die Wanne abnehmen

Quitar la bandeja - Remover o tabuleiro

拆下托盘

انزع الصينية



Svitare le 4 viti di fissaggio (B) e rimuovere il pannello frontale inox. - Loosen the 4 fixing screws (B) and remove the stainless steel front panel.

Dévisser les 4 vis (B) de fixation et démonter le panneau frontal en inox. - Lösen Sie die 4 Schrauben (B), und nehmen Sie das vordere Edelstahlpaneel ab.

Destornillar los 4 tornillos de fijación (B) y quitar el panel frontal inoxidable. - Afrouxar os 4 parafusos de aperto (B) e tirar o painel dianteiro inoxidável.

松开4个固定螺丝 (B) 并将不锈钢前面板拆下。

قم بفك بر غيي التثبيت (B) وانزع اللوحة الأمامية من الفولاذ المقروم للصدأ.



3



Svitare le due viti di fissaggio e rimuovere il coperchio (C).

Loosen the two fixing screws and remove the lid (C).

Dévisser les deux vis de fixation et démonter le couvercle (C).

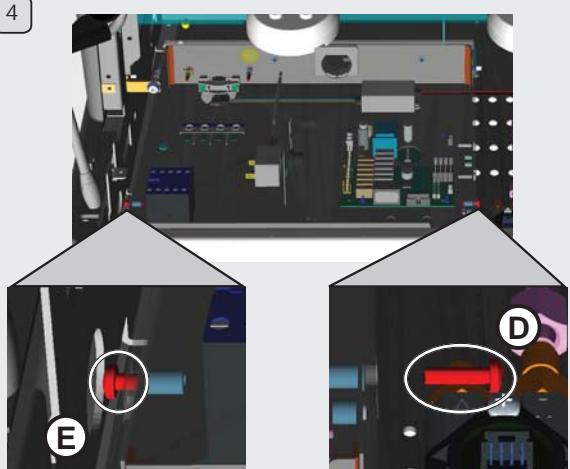
Destornillar los dos tornillos de fijación y quitar la tapadera (C).

Afruxar os dois parafusos de aperto e tirar a tampa (C).

松开两个固定螺钉并拆下盖 (C)。

قم بفك برغي التثبيت وانزع الغطاء (C).

4



Svitare la vite (D) e allentare la vite (E)

Unscrew the screw (D) and loosen the screw (E).

Dévisser la vis (D) et desserrer la vis (E)

Die Schraube (D) losschrauben und die Schraube (E) lockern

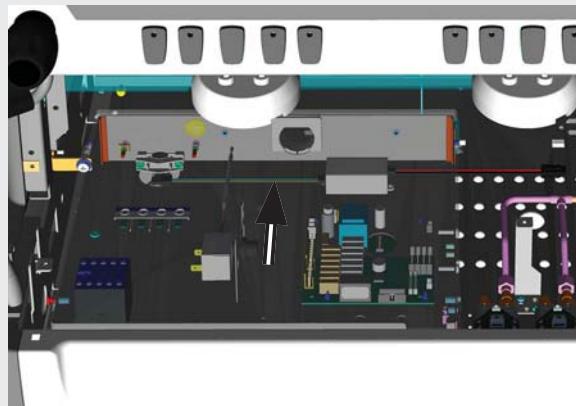
Destornillar el tornillo (D) y aflojar el tornillo (E)

Desapertar o parafuso (D) e afrouxar o parafuso (E)

旋开螺钉 (D) 并松开螺钉 (E)。

فأك البرغي (D) وانزع البرغي (E).

5



Spingere il coperchio della scatola elettrica verso l'interno macchina, sollevarlo e rimuoverlo.

Push the lid of the electric box toward the inside of the machine. Lift and remove it.

Pousser le couvercle du boîtier électrique vers l'intérieur de la machine, le soulever et le retirer.

Die Abdeckung des Netzteilgehäuses zur Maschine hin schieben, anheben und abnehmen.

Empujar la tapadera de la caja eléctrica hacia el interior de la máquina, levantarla y quitarla.

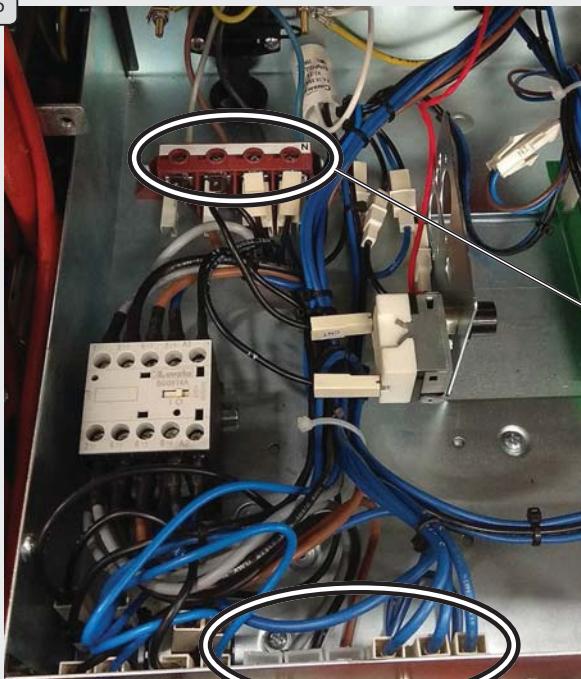
Empurrar a tampa da caixa eléctrica para o interior da máquina, levantá-la e removê-la.

将电气盒的盖子朝向咖啡机的内部推。抬起并将其拆下。

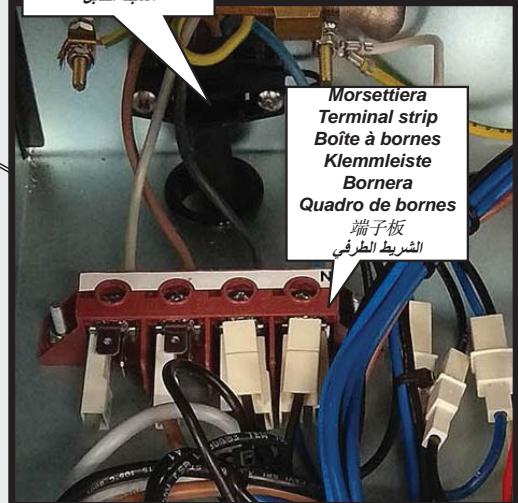
دفع غطاء على الكهرباء نحو الداخل من الماكينة. ارفعه وقم بإنزاله.



6



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



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



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

Tramite un cacciavite a croce rimuovere i fili dalla morsettiera; quindi allentare le viti del fissacavo e rimuovere il cavo di alimentazione elettrica.

Use a Philips screw to remove the cables from the terminal strip. Loosen the cable clamp screws and remove the electric power supply cable.

Retirer les fils de la boîte à bornes, à l'aide d'un tournevis cruciforme; puis desserrer les vis du fixe-câble.

Mit einem Kreuzschraubenzieher die Leiter von der Klemmleiste abziehen; ausschließlich die Schrauben zur Kabelbefestigung lockern und das Netzkabel abziehen.

Mediante un destornillador de estrella desmontar los cables de la bornera; luego aflojar los tornillos del sujetacable y quitar el cable de alimentación eléctrica.

Através de uma chave de fendas em cruz remover os fios do quadro de bornes e em seguida afrouxar os parafusos do fixador de cabos. Remover ainda o cabo de alimentação eléctrica.

使用十字槽螺钉将电缆从端子板上拆下。松开电缆夹螺丝并拆下电源电缆。

استخدم مسمار فيليبس لإزالة الكابلات من الشريط الطرفى. قم بتحرير مسامير مشبك الكابلات وقم ب拔掉 كابل الإمداد بالطاقة الكهربائية.

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

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

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

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

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

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

根据连接类型，遵循以下几页中的说明。

اتبع الإرشادات الموضحة على الصفحات التالية وفقاً لنوع الاتصال.



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

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

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

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

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

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

警告！在使用没有零线或单相接头的三相连接时，必须更换电缆。

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



Sezioni nominali dei cavi da utilizzare:

Nominal sections of cables to use:

Sections nominales des câbles à utiliser:

Nominaler Kabelquerschnitt:

Secciones nominales de los cables que hay que utilizar:

Seções nominais dos cabos a utilizar:

所用电缆的标称截面：

المقاطع الاسمية للكابلات المطلوب استخدامها:

380-415V3N

220-240V3

220-240V

min. H05RN-F o H07RN-F - 5 x 1,5mm²

min. H05RN-F o H07RN-F - 4 x 2,5mm²

min. H05RN-F o H07RN-F - 3 x 4mm²

Colore cavi - Wire colours - Couleur des câbles - Farbe der Kabel - Color cables - Cor cabos - 电线颜色 - ألوان الأسلاك

Collegamento trifase - Three-phase connection

Raccordement triphasé - Dreiphasen-Anschluss

Conexión trifásica - Ligação trifásica

التوصيل ثلاثي الأطوار -

T Grigio - Grey - Gris - Grau
Gris - Cinza - 灰色 -رمادي

S Nero - Black - Noir - Schwarz
Negro - Preto - 黑色 -أسود

R Marrone - Brown - Brun - Braun
Marrón - Castanho - 棕色 -بني

N Azzurro - Blue - Bleu - Blau
Azul - Azul - 蓝色 -أزرق

Collegamento monofase - Single phase connection

Raccordement monophasé - Einphasiger Anschluss

Conexión monofásica - Ligação monofásica

التوصيل أحادي الطور -

N Bianco - White
Blanc - Weiß
Blanco - Branco
白色 - أبيض

1
T Nero - Black
Noir - Schwarz
Negro - Preto
黑色 -أسود

N Azzurro - Blue
Bleu - Blau
Azul - Azul
蓝色 -أزرق

2
T Marrone - Brown
Brun - Braun
Marrón - Castanho
棕色 -بني



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

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

Collegamento a stella (trifase con neutro)

Y connection (three-phase with neutral wire)

Couplage étoile (triphasé avec neutre)

Sternschaltung (dreiphasig, mit Nullleiter)

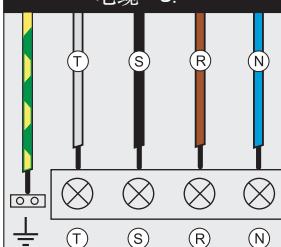
Conexión en estrella (trifásica con neutro)

Conexão em estrela (trifásico com neutro)

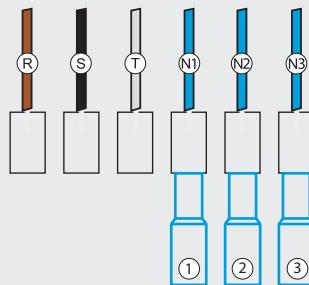
星形接线 (含零线, 三相)

اتصال نجمي (ثلاث مراحل بسلك محابد)

Cavo - Cable - Câble
Kabel - Cable - Cabo
电缆



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



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

Collegamento a triangolo (trifase senza neutro)

Delta connection (three-phase without neutral wire)

Couplage triangle (triphasé sans neutre)

Dreieckschaltung (dreiphasig, ohne Nullleiter)

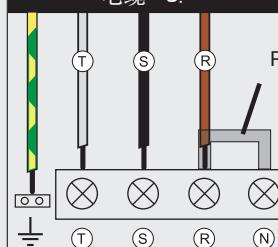
Conexión en triángulo (trifásica sin neutro)

Conexão em triângulo (trifásico sem neutro)

三角接线 (不含零线, 三相)

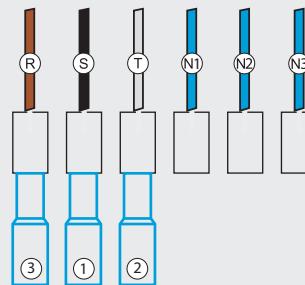
اتصال مثلث (ثلاث مراحل دون سلك محابد)

Cavo - Cable - Câble
Kabel - Cable - Cabo
电缆



Ponticello - Bridge - Pontet
Brücke - Puente - Shunt
桥接 - الجسر

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



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



Collegamento monofase con potenza totale - Single-phase connection with full power
Raccordement monophasé à pleine puissance - Einphasiger Anschluss mit Gesamtleistung
Conexión monofásica con plena potencia - Ligação monofásica com potência total
توصيل أحادي الطور ذو طاقة منخفضة - 单相接线，功率全开

Collegamento monofase con potenza totale

Single-phase connection with full power

Raccordement monophasé à pleine puissance

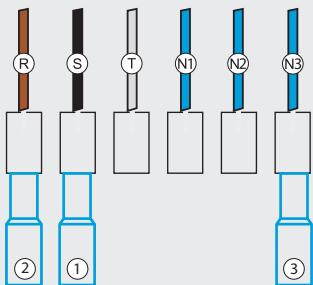
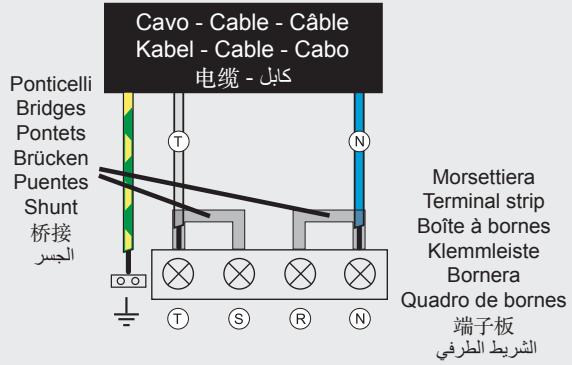
Einphasiger Anschluss mit Gesamtleistung

Conexión monofásica con plena potencia

Ligaçāo monofásica com potência total

单相接线，功率全开

توصيل أحادي الطور ذو طاقة منخفضة



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



Collegamento monofase con potenza ridotta - Single-phase connection with reduced power
Raccordement monophasé à puissance réduite - Einphasiger Anschluss mit reduzierter Leistung
Conexión monofásica con potencia reducida - Ligação monofásica com potência reduzida
توصليل أحادي الطور ذو طاقة كاملة - توصيل أحادي الطور ذو طاقة مُعَدّلة

Collegamento monofase 13A

13A Single-phase connection

Raccordement monophasé à 13A

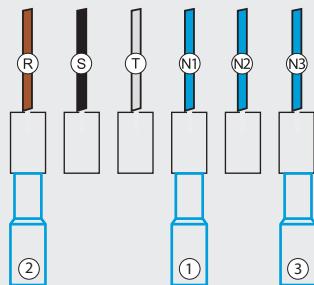
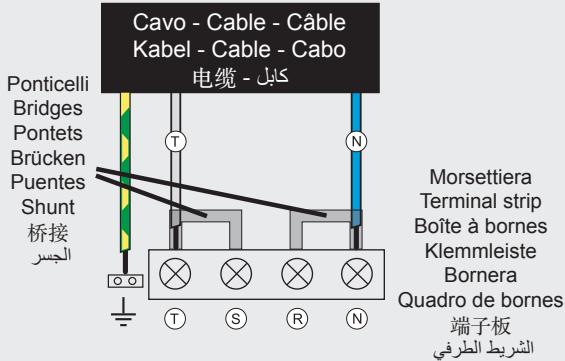
Einphasiger Anschluss 13A

Conexión monofásica 13A

Ligaçao monofásica 13A

单相接线, 13A

توصيل أحادي الطور 13A



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

Collegamento monofase 16A

16A Single-phase connection

Raccordement monophasé à 16A

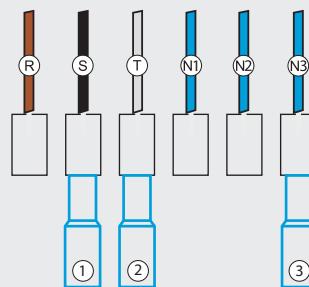
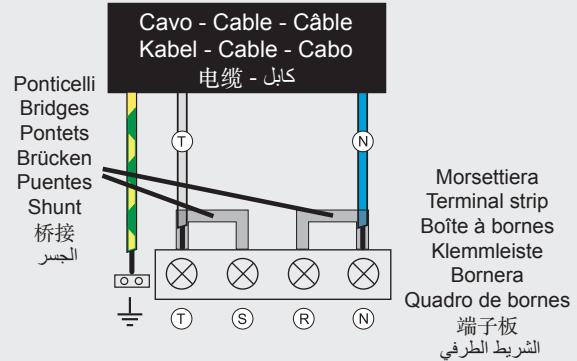
Einphasiger Anschluss 16A

Conexión monofásica 16A

Ligaçao monofásica 16A

单相接线, 16A

توصيل أحادي الطور 16A



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



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

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

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

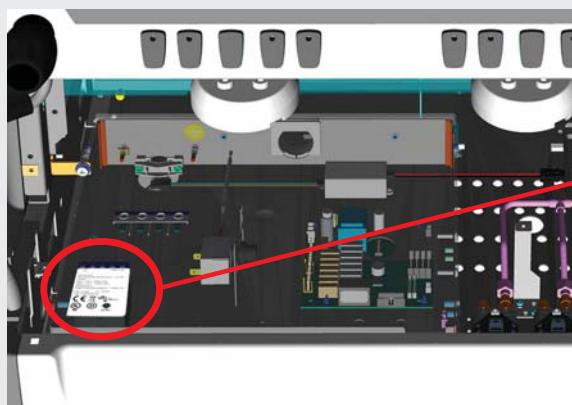
NUR BEI EINPHASIGEM ANSCHLUSS MIT REDUZIERTER LEISTUNG: Das (mitgelieferte) Klebeetikett mit der Angabe der neuen Leistung anstelle der Plakette mit den Maschinenkenndaten anbringen.

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

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

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

فقط لتوصيل أحادي الطور مع طاقة مخفضة: ١) وضع الملصق (مرفق) ذو تصنيف الطاقة الجديد على التصنيف المثبت على لوحة بيانات الماكينة.



13A
P = 2,5 - 3,0 kW
16A
P = 3,0 - 3,6 kW



Questa pagina è stata intenzionalmente lasciata in bianco.

This page is intentionally left blank.

Cette page est délibérément laissée vierge.

Diese Seite wurde absichtlich leer gelassen.

Esta página ha sido dejada en blanco intencionalmente.

Esta página foi deixada em branco intencionalmente.

本页故意留白

تامول عم نودب ةغراف ةحفصل اذه اكرت ادمع مث

IT

GRUPPO CIMBALI S.p.A.
 Via A. Manzoni, 17
 20082 Binasco
 (MI) Italy

GRUPPO CIMBALI si riserva il diritto di apportare cambiamenti all'equipaggiamento della macchina a seconda delle esigenze di singoli Paesi e di effettuare modifiche dovute agli avanzamenti del progresso tecnico. Nessuna parte di questa pubblicazione può essere usata, copiata o pubblicata senza il permesso scritto di GRUPPO CIMBALI S.p.A.

© Copyright by GRUPPO CIMBALI S.p.A., Milano
 Tutti i diritti riservati

EN

GRUPPO CIMBALI S.p.A.
 Via A. Manzoni, 17
 20082 Binasco
 (MI) Italy

GRUPPO CIMBALI reserves the right to make changes to the machines in accordance with the needs of individual countries and on the basis of technological progresses. This publication may not, either in whole or in part, be used, copied or published without the written authorisation of GRUPPO CIMBALI S.p.A.

© Copyright by GRUPPO CIMBALI S.p.A., Milan, Italy
 All rights reserved

FR

GRUPPO CIMBALI S.p.A.
 Via A. Manzoni, 17
 20082 Binasco
 (MI) Italy

La société GRUPPO CIMBALI se réserve le droit d'apporter des changements à l'équipement de la machine conformément aux exigences des pays, et d'effectuer des modifications dues au progrès technique.

Aucune partie de cette publication ne peut être utilisée, copiée ou publiée sans l'autorisation écrite de GRUPPO CIMBALI S.p.A.

© Copyright by GRUPPO CIMBALI S.p.A., Milano
 Tous droits réservés

DE

GRUPPO CIMBALI S.p.A.
 Via A. Manzoni, 17
 20082 Binasco
 (MI) Italy

Die Gesellschaft GRUPPO CIMBALI behält sich das Recht vor, nach den spezifischen nationalen Gegebenheiten sowie aufgrund von technischen Innovationen Änderungen an den Geräten vorzunehmen.

Die vorliegende Veröffentlichung darf ohne entsprechende Genehmigung der Firma GRUPPO CIMBALI S.p.A. weder ganz oder teilweise vervielfältigt, kopiert oder veröffentlicht werden.

© Copyright by GRUPPO CIMBALI S.p.A., Milano
 Alle Rechte vorbehalten

ES

GRUPPO CIMBALI S.p.A.
 Via A. Manzoni, 17
 20082 Binasco
 (MI) Italy

GRUPPO CIMBALI se reserva el derecho de aportar cambios al equipamiento de la máquina según las exigencias de cada uno de los países y de realizar modificaciones debidas a los desarrollos del progreso técnico.

Ninguna parte de esta publicación se puede usar, copiar o publicar sin el permiso escrito de GRUPPO CIMBALI S.p.A.

© Copyright by GRUPPO CIMBALI S.p.A., Milán
 Todos los derechos reservados

PT

GRUPPO CIMBALI S.p.A.
 Via A. Manzoni, 17
 20082 Binasco
 (MI) Italy

GRUPPO CIMBALI reserva-se o direito de modificar o equipamento da máquina segundo as exigências de cada País e efectuar alterações devidas aos avanços do progresso tecnológico.

Nenhuma parte desta publicação poderá ser utilizada, copiada ou publicada sem autorização escrita de GRUPPO CIMBALI S.p.A.

© Copyright by GRUPPO CIMBALI S.p.A., Milano
 Todos os direitos são reservados

ZH

GRUPPO CIMBALI S.p.A.
 Via A. Manzoni, 17
 20082 Binasco
 (MI) Italy

金百利集团保留按不同国家要求而更改咖啡机配置，及因技术进步而更改咖啡机的权利。

未经金百利集团的书面许可，此出版物任何部分严禁擅自利用，复制和出版。

金百利集团股份有限公司

©米兰金百利集团股份有限公司版权所有
 保留所有权利

ع

GRUPPO CIMBALI S.p.A.
 Via A. Manzoni, 17
 20082 Binasco
 (MI) Italy

تحتفظ GRUPPO CIMBALI بحق إجراء تغييرات على هذه الماكينات طبقاً لاحتياجات كل دولة وعلى أساس التطورات التكنولوجية.

ويحظر استخدام أو نسخ أو نشر هذه المطبوعة سواء كلياً أو جزئياً دون تصريح كتابي من شركة GRUPPO CIMBALI S.p.A.

© حقوق الطبع لشركة GRUPPO CIMBALI S.p.A, ميلان، إيطاليا.
 جميع الحقوق محفوظة

Questa pagina è stata intenzionalmente lasciata in bianco.

This page is intentionally left blank.

Cette page est délibérément laissée vierge.

Diese Seite wurde absichtlich leer gelassen.

Esta página ha sido dejada en blanco intencionalmente.

Esta página foi deixada em branco intencionalmente.

本页故意留白

تامول عم نوتب ةغراف ةحفصل اذه اكترت ادمع مت

Questa pagina è stata intenzionalmente lasciata in bianco.

This page is intentionally left blank.

Cette page est délibérément laissée vierge.

Diese Seite wurde absichtlich leer gelassen.

Esta página ha sido dejada en blanco intencionalmente.

Esta página foi deixada em branco intencionalmente.

本页故意留白

تامول عم نودب ةغراف ةحفصل ا هذه لكرت ادم ع مت

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) 610-004-270 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) 610-004-217 pastiglie per i gruppi nelle macchine superautomatiche.

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

EN GRUPPO CIMBALI and the "SERVICE LINE"

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

ECO LINE - Cleaning products

- A) For cappuccino makers in liquid form 610-004-159;
- B) For dispensers, filter-holders, coffee cups in powder form 610-004-270;
- C) For dispensers, filter-holders, coffee cups in sachets 610-004-244;
- D) For superautomatic-machine dispensers in tablet form 610-004-217.

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

FR GRUPPO CIMBALI et la "SERVICE LINE"

Dans le but d'aider ses clients à choisir le bon produit en vue d'une meilleure utilisation de leur machine à café, Le service d'assistance de GRUPPO CIMBALI propose la gamme suivante :

ECO LINE - Produits de nettoyage

- A) 610-004-159 liquide pour les mousseurs à lait ;
- B) 610-004-270 en poudre pour les groupes, les porte-filtres, les tasses à café ;
- C) 610-004-244 sachets pour les groupes, les porte-filtres, les tasses à café ;
- D) 610-004-217 pastilles pour les groupes des machines tout-auto.

Pour commander, communiquer le numéro de code au concessionnaire.

DE GRUPPO CIMBALI und die "SERVICE LINE"

Mit der Absicht, dem Kunden bei der Produktwahl für den bestmöglichen Gebrauch der Kaffeemaschine zur Seite zu stehen, weist der Kundendienst der GRUPPO CIMBALI auf folgende Produktlinie hin:

ECO LINE - Produkte für die Reinigung

- A) 610-004-159 Flüssigprodukte für die Cappuccino-Bereiter;
- B) 610-004-270 in Pulverform für die Einheiten, Filterhalter und Kaffeetassen;
- C) 610-004-244 Tüten für die Einheiten, Filterhalter und Kaffeetassen;
- D) 610-004-217 Tabletten für die Kaffeeeinheiten der vollautomatischen Maschinen.

Für eine Bestellung bitte beim Händler 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 línea:

ECO LINE - Productos para la limpieza

- A) 610-004-159 líquido para los capuchinadores;
- B) 610-004-270 en polvo para los equipos, los porta-filtros, las tazas de café;
- C) 610-004-244 en sobres para los equipos, los porta-filtros, las tazas de café;
- D) 610-004-217 en pastillas para los equipos de las máquinas superautomáticas.

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

PT GRUPPO CIMBALI e o "SERVICE LINE"

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

ECO LINE - Produtos para a limpeza

- A) 610-004-159 líquido para o kit cappuccino;
- B) 610-004-270 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) 610-004-217 pastilhas para os grupos das máquinas superautomáticas.

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

ZH 金百利及服务热线

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

ECO 热线 - 咖啡机清洗产品

- A) 610-004-159 牛奶咖啡制作器专用洗涤液；
- B) 610-004-270 分配器、过滤器架，咖啡杯专用洗涤粉；
- C) 610-004-244 分配器、过滤器架，咖啡杯专用袋装清洁剂；
- D) 610-004-217 超自动咖啡机组件专用清洁片。

可直接从当地分销商处订货，订货时请告知如上所示的产品编号。

ع GRUPPO CIMBALI و "خط الخدمة"

تهدف خدمة العملاء بشركة GRUPPO CIMBALI إلى ضمان أفضل أداء لماكينة القهوة لعملائها في جميع الأوقات وأيضاً لتوفير سلسلة من منتجات التنظيف المصممة خصيصاً لهذا الغرض.

ECO LINE - منتجات التنظيف

- (A) لمakinat عمل الكابتن على هيئة سائل 610-004-159 ;
 - (B) للموزعات، وحوامل المصافي، وفانجين القهوة على هيئة مسحوق 610-004-270 ;
 - (C) للموزعات، وحوامل المصافي، وفانجين القهوة في أطراف صغيرة 610-004-244 .
 - (D) لموزعات الماكينات فوق الأوتوماتيكية على هيئة أقراص 610-004-217 .
- اطلب مباشرةً من موزعك المحلي وأخبره برقم الصنف الذي تحتاجه كما هو موضح أعلاه.

SERVICE LINE

 ECO LINE





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

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

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

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

El 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

制造商有权对该咖啡机做出修改，恕不另行通知

تحتفظ الجهة المصنعة بالحق في تعديل الأجهزة المقدمة حالياً في هذا المنشور دون سابق إشعار



GRUPPO CIMBALI SpA - 20082 BINASCO (MILANO) ITALY



CERT. NR. 50 100 3685 / 10877 / 11721

