



# M39 Class GT

USO E INSTALLAZIONE

USE AND INSTALLATION

UTILISATION ET INSTALLATION

GEBRAUCH UND INSTALLATION

USO E INSTALACIÓN

USO E INSTALAÇÃO





	<b>P<sub>max</sub></b> [ bar ]	<b>T<sub>max</sub></b> [ °C ]	<b>tipo di macchina</b> <b>Type of machine</b> <b>type de la machine</b> <b>Maschinentypen</b> <b>modelo de la machina</b> <b>tipo de la màquina</b>	2 gruppi 2 units 2 groupes 2 gruppen 2 grupos 2 grupos	3 gruppi 3 units 3 groupes 3 gruppen 3 grupos 3 grupos
			<b>Fluido - Fluid - Fluide</b> <b>Flüssig - Fluido - Fluido</b>	<b>Capacità - Capacity - Capacité</b> <b>Kapazität - Capacidad - Capacidade</b> [ L ]	
Caldaia Service boiler Chaudière Heizkessel Caldera Caldeira	2 bar	133° C	acqua/vapore water/steam eau/vapeur wasser/dampf agua/vapor água/vapor	10	10
Scambiatore Heat exchanger Échangeur Wärmeaustauscher Intercambiador de calor Trocador de calor	12 bar	133° C	acqua water eau wasser agua água	0.18 - 0.25 x 2	0.18 - 0.25 x 2
Boiler caffè Coffee boiler Boiler café Boiler Kaffee Boiler café Boiler café	12 bar	160° C	acqua water eau wasser agua água	0.40 x 2	0.40 x 3

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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



GRUPPO CIBALI

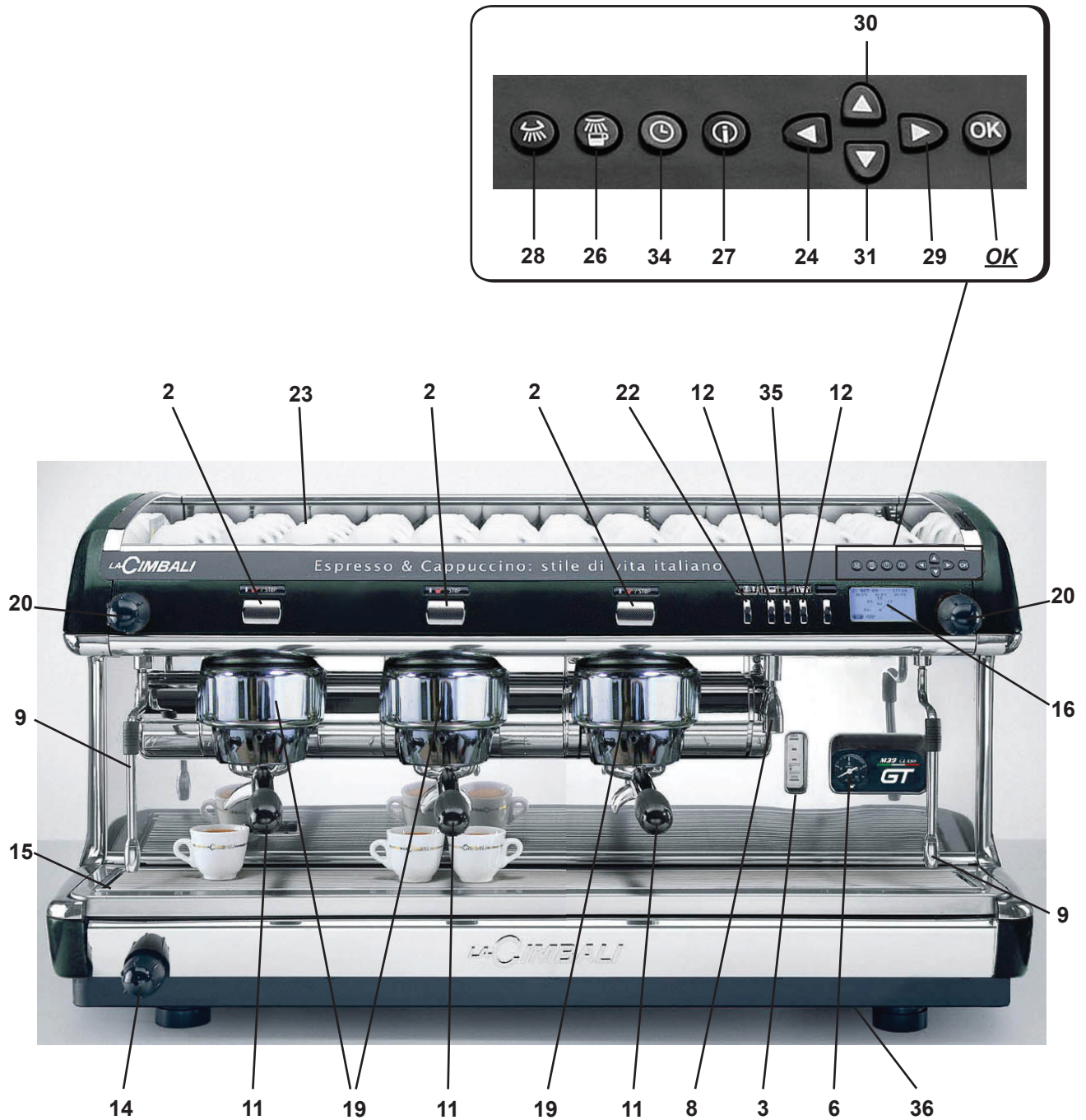


Particolare trattamento di rivestimento a garanzia della sicurezza alimentare.  
Special coating process to ensure food safety.  
Revêtement spécial pour garantir la sécurité alimentaire.  
Spezielle Beschichtung zur Lebensmittelsicherheit.  
Tratamiento especial de recubrimiento para garantizar la seguridad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

in accordance with  
**DIN 10531**



**M39 Class GT**



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

**IT LEGENDA**

- 2 Tasto erogazione continua / STOP
- 3 Indicatore di livello
- 6 Manometro pompa
- 8 Erogatore acqua calda
- 9 Tubo (lancia) vapore
- 11 Portafiltro
- 12 Tasto acqua calda
- 14 Manopola interruttore generale
- 15 Bacinella appoggiatezze
- 16 Display grafico
- 19 Boiler caffè
- 20 Manopola erogazione vapore
- 22 Tasto scaldacanze elettrico
- 23 Piano appoggiatezze
- 24 Tasto "RES" (uscire dalla programmazione / invalidazione dati immessi)
- 26 Tasto lavaggio circuito caffè
- 27 Tasto "i" (visualizzazione numero cicli)
- 28 Non Usato
- 29 Tasto "PRG" (entrare in programmazione / menù)
- 30 Tasto "+" (modificare parametri / orologio)
- 31 Tasto "-" (modificare parametri / orologio)
- 34 Tasto "PARAMETRI CLIENTE"
- 35 Tasto "STOP-CONTINUO" acqua calda
- 36 Leva riempimento manuale acqua in caldaia
- OK Tasto attivazione / disattivazione resistenza caldaia - conferma dati immessi

**EN LEGEND**

- 2 Continue / STOP key
- 3 Level Indicator
- 6 Pump Pressure Gauge
- 8 Hot water outlet
- 9 Steam pipe
- 11 Filter-Holder
- 12 Hot water button
- 14 Main Switch Knob
- 15 Tray
- 16 Graphical display
- 19 Coffee boiler
- 20 Steam supply knob
- 22 Electrical cup warmer button
- 23 Cups warmer
- 24 "RES" key (to quit programming mode / cancel entered data)
- 26 Coffee circuit flushing key
- 27 "i" key (displays the number of cycles)
- 28 Not used
- 29 "PRG" key (to access programming mode / menu)
- 30 "+" key (to modify parameters / clock)
- 31 "-" key (to modify parameters / clock)
- 34 "CUSTOMER PARAMETERS" key
- 35 Hot water "STOP-CONTINUOUS" key
- 36 Manual refill water lever in boiler
- OK On / Off switch boiler resistance - confirm entered data

**FR LEGENDE**

- 2 Touche de débit continu / STOP
- 3 Indicateur de niveau
- 6 Manomètre pompe
- 8 Bec débit eau chaude
- 9 Tuyau de la vapeur
- 11 Porte-filtre
- 12 Bouton de l'eau chaude
- 14 Interrupteur général
- 15 Bassinelle d'égouttoir
- 16 Ecran graphique
- 19 Boiler café
- 20 Robinet de débit du vapeur
- 22 Touche chauffe-tasses électrique
- 23 Chauffe-tasses
- 24 Touches "RES" (sortir de la programmation / données introduites non valables)
- 26 Touches de lavage du circuit café
- 27 Touches "i" (affiche nombre des cycles)
- 28 Non utilisé
- 29 Touches "PRG" (entrer en programmation / menu)
- 30 Bouton "+" (modifier les paramètres / horloge)
- 31 Bouton "-" (modifier les paramètres / horloge)
- 34 Touche "PARAMÈTRES CLIENT"
- 35 Touche "STOP-CONTINU" eau chaude
- 36 Levier remplissage manuel eau dans chaudière
- OK Bouton poussoir d'activation / désactivation résistance chaudière - confirmation des données introduites

**DE LEGENDE**

- 2 Taste Kaffeeausgabe kontinuierlich und STOP
- 3 Standanzeige
- 6 Manometer Pumpe
- 8 Heißwasserausgabe
- 9 Dampfausgaberohr
- 11 Filterhalter
- 12 Heißwasser-Drucktaste
- 14 Drehknopf Hauptschalter
- 15 Auffangschale
- 16 Graphisch Display
- 19 Boiler Kaffee
- 20 Drehknopf Dampfabgabe
- 22 Elektrischer Tassenwarmer schalter
- 23 Tassenerwärmer
- 24 Taste „RES“ (Absprung von Programmierung / Löschen der eingegebenen Daten)
- 26 Taste zum Durchspülen des Kaffeeekreislafs
- 27 Taste „i“ (Anzeige der Zyklus-Nr.)
- 28 Nicht belegt
- 29 Taste „PRG“ (Zugriff zu Programmierung / Menü)
- 30 Taste „+“ (Parameter / Uhrzeit ändern)
- 31 Taste „-“ (Parameter / Uhrzeit ändern)
- 34 Taste „KUNDENPARAMETER“
- 35 Taste „STOP-KONTINUIERLICHE“ Heißwasserausgabe
- 36 Hebel manuelle füllung Wasser in Kessel
- OK Taste zur Aktivierung / Deaktivierung des Heizelements Wasserkessel - Bestätigung der eingegebenen Daten

**ES LEYENDA**

- 2 Botón erogación continua / STOP
- 3 Indicador de nivel
- 6 Manómetro bomba
- 8 Erogador agua caliente
- 9 Tubo vapor
- 11 Portafiltro
- 12 Botón erogación agua caliente
- 14 Empuñadura interruptor general
- 15 Bandeja
- 16 Display gráfico
- 19 Boiler café
- 20 Empuñadura erogación vapor
- 22 Botón calienta-tazas eléctrico
- 23 Calientatazas
- 24 Tecla "RES" (salir de la programación / invalidación datos introducidos)
- 26 Tecla lavado circuito café
- 27 Tecla "i" (visualización número ciclos)
- 28 No Usado
- 29 Tecla "PRG" (entrar en programación / menú)
- 30 Tecla "+" (modificar parámetros / reloj)
- 31 Tecla "-" (modificar parámetros / reloj)
- 34 Tecla "PARAMETROS USUARIO"
- 35 Tecla "STOP-CONTINUO" agua caliente
- 36 Palanca llenado manual agua en la caldera
- OK Botón activación / desactivación resistencia caldera - confirmación datos introducidos

**PT LEGENDA**

- 2 Botão de distribuição contínua / STOP
- 3 Indicador de nível
- 6 Manómetro da bomba
- 8 Distribuidor de água quente
- 9 Tubo do vapor
- 11 Porta-filtro
- 12 Botão de erogação água quente
- 14 Manipulo interruptor geral
- 15 Tabuleiro
- 16 Display gráfico
- 19 Boiler café
- 20 Manipulo erogação do vapor
- 22 Botão esquentar-chavenas eléctrico
- 23 Grelha para esquentar chavenas
- 24 Tecla "RES" (sair da programação / invalidação dos dados introduzidos)
- 26 Tecla de lavagem de circuito café
- 27 Tecla "i" (visualização do número de ciclos)
- 28 Não Usado
- 29 Tecla "PRG" (entrar na programação / menu)
- 30 Tecla "+" (modificar parâmetros / relógio)
- 31 Tecla "-" (modificar parâmetros / relógio)
- 34 Tecla "PARAMETROS CLIENTE"
- 35 Tecla "STOP-CONTÍNUO" água quente
- 36 Alavanca de enchimento manual da água na caldeira
- OK Botão activação / desactivação resistência caldeira - confirmação dos dados introduzidos



Dear Madam, Dear Sir

Congratulations on your new Cimbali!

With this purchase, you have chosen an advanced espresso coffee machine built with the most modern technologies. This machine not only offers you a perfect combination of efficiency and functionality, but also provides you with all the tools you need to do your job in the best possible way.

We recommend that you take some time to read this Use and Maintenance Booklet. It will help you become more familiar with your new espresso machine, which we're sure you are looking forward to using.

Wishing you all the best.

GRUPPO CIMBALI S.p.A.

## Index

	Page	Page
1. General Rules	32	
2. Installation Rules	33	
3. Electrical Installation Rules	34	
4. Equipotential Connection	34	
5. Water Installation Rules	35	
6. Installation Check-up	36	
USE		
7. Day-to-day operation	37	17. Key menu - Hot water selection 42
Description display symbols	38	18. CUSTOMER PARAMETERS menu 43
8. Changing the water in the boiler	38	Language selection 44
9. Delivery of the coffee	39	19. DATA menu - Counter display and zeroing 44
10. Switching off the boiler	39	20. Water level control of boiler - Filling the boiler with water through manual 44
11. Cup-Warmer	40	21. Cleaning and maintenance 45
12. Hot water dispensing	40	22. Rules for the worker operating the machine 48
13. Steam dispensing	40	23. Caution 49
14. Data flow chart - Customer programming	41	24. Maintenance and Repairs 49
15. Clock adjustment	42	25. Dismantling the machine 50
16. How to access the programming mode	42	26. Defects - Malfunctions 51
		ILLUSTRATIONS 141
		Service Line 143

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



## 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.
- The machine must not be used by children or by people with physical, sensorial, or mental impairments: if such people use the machine, they must be supervised during operation.
- Children must be supervised at all times to prevent them from playing with the machine.
- The machine must not be left unattended.
- The machine must not be used outdoors.
- If the machine is stored in rooms where the temperature can drop below freezing, empty the boiler and water circuit tubes.
- Do not expose the machine to atmospheric agents (rain, sun, and cold).
- Noise: the equipment does not exceed 70dB.
- If the machine is used improperly or for purposes other than those described above, it can be a source of danger. The manufacturer will not be held responsible for damages caused by improper use of the machine.



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

## **2. Installation Rules**

### **WARNING**



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



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

**Keep this booklet handy for easy reference.**

- Staff responsible for moving the machine must realize the risks in moving heavy loads. Move the machine carefully, using the correct lifting equipment (fork lift, for example). If moving the machine by hand, make sure:
  - enough people are available for the task, depending on the machine weight and difficult handling;
  - to always use the necessary safety gear (shoes/gloves).
- After removing the machine from its packing materials, make sure that the machine and its safety devices are intact.
- If the power supply cord is damaged, it can only be replaced by qualified and authorized technicians.
- Packing materials (plastic bags, polystyrene foam, staples, etc.) must be kept out of the reach of children because they are potentially hazardous.
- Before plugging in the machine, make sure that the information on the nameplate (voltage, etc.) matches that of the electrical and water systems.
- Completely unwind the power supply cable.
- The coffee machine should sit on a flat, stable surface at least 20 mm from walls and from the counter. Keep in mind that the highest surface on the machine (the cup warmer tray) sits at a height of at least 1.2 meters. Make sure there is a shelf nearby for accessories.
- Room temperature must range between 10° and 32°C (50°F and 90°F).
- An electrical outlet, water connections, and a drain with siphon must be in the immediate vicinity.
- Do not install in rooms (kitchens) that are cleaned with jets of water.
- Do not clean the machine with jets of water.
- Do not obstruct openings or ventilation and heat vents.
- Do not install the machine outdoors.



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

### 3. Electrical Installation Rules

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

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.

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

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

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

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

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

### 4. Equipotential Connection

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

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

After installation, this type of connection MUST be made:

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

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

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



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



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

## 5. Water Installation Rules

### WATER REQUIREMENTS

Water used in coffee machines must be potable and suitable for human consumption (see laws and regulations in force). Check on the machine's water inlet that:

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

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

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

### WARNING

Only use the supplied parts for installation. If other parts are installed, they must be new (not used) and they must be able to come in contact with potable water suitable for human consumption (according to local laws in force).

### WATER CONNECTIONS

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

Hook up the water connections as shown in the *Illustrations chapter Figure 6*, respecting the hygiene, water safety, and anti-pollution laws in the country of installation.

**Note:** If the water pressure can rise above six bar, install a pressure reducer set at 2-3 bar. See *Illustrations chapter Figure 7*.

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

**IMPORTANT:** The curves of the draining tube must NOT bend as shown in *Illustrations chapter Figure 8*.



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

## 6. Installation Check-up



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

### WATER CONNECTIONS

- No leaks from the connections or tubes

### FUNCTIONING

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



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

### GROUPS

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

### HOT WATER

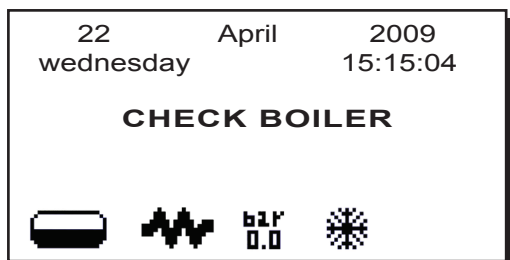
- Continuously dispense hot water (pressing the appropriate button) until at least 5 liters of water have been used for a machine with 2 - 3 groups (see the "Cleaning and Maintenance" Chapter in the User's Manual).

### STEAM

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

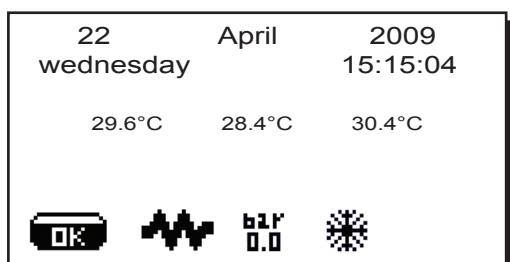
## 7. Day-to-day operation

After switching on the machine using the on/off switch (14), the message “PLEASE WAIT” appears on the display. Afterwards, the menu below appears:



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

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



14

### WITH THE TIMER FUNCTION ON

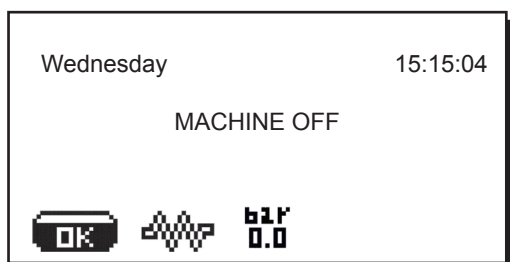
Turning the machine ON and OFF takes place automatically as programmed.

To program the function, please consult the “**Customer Parameters Menu**” paragraph.

**Note.** When the machine is working in the automatic on/off function do not use the general switch (14) to switch off the machine. If this happens, the machine will **not** be able to switch on again automatically.

### Forced switch on

When the programmed switch off function is active, the following message is displayed:



Press the “OK” key to force the machine on again. Note Forcing the machine on does not change the programmed on/off times.

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

To immediately return the machine to “off” as originally programmed, switch it off and on again using the general on-off switch (14).

### Description display symbols



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

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



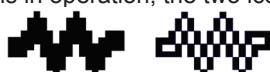
This symbol (dark inside) indicates that the resistance is activated and functioning.

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



(light inside).

When the machine is in operation, the two icons



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

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

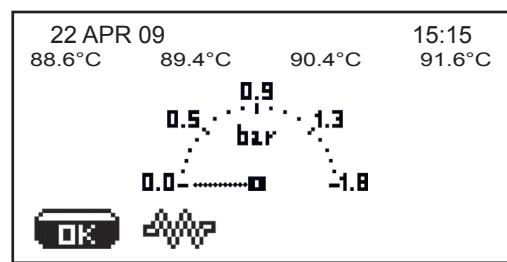
When the on/off function is programmed, the electric heating takes place automatically.



This indicates that not only the heating resistance, but also the boiler resistances have been disabled.



This symbol indicates the boiler pressure value. If the **RES (24)** key is pressed for about 3", the pressure gauge and the boilers temperatures will be displayed analogically. This will be shown on the display:



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



This symbol indicates that the machine is pre-heating or the boiler pressure has dropped below 0.5 bar.

This also indicates the boiler heating situation, meaning that it appears if one or more boilers are still in the first heating phase or if their temperature has fallen below 55°C.

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

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

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

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



disappears from the display.

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

## 8. Changing the water in the boiler



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

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

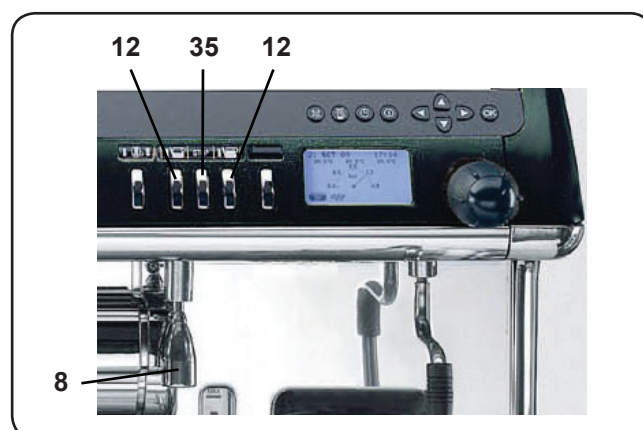
Keep a hot water distributor key (**12**) pressed down for approximately 5 seconds.

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

The boiler resistance and all dispensing keys will be disabled.

Dispensing will stop automatically (Note. The delivery can be interrupted in whichever moment by means of the push button STOP **35**).

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





## 9. Delivery of the coffee

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

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

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

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

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

Press the coffee dispensing button (2) and dispense.

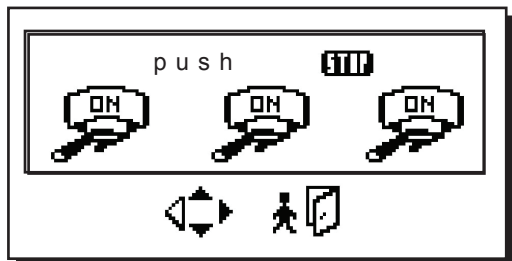
When the desired dose is obtained, press button (2) again to stop dispensing.



## 10. Switching off the boiler

Follow these steps to disable the boiler resistance:

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

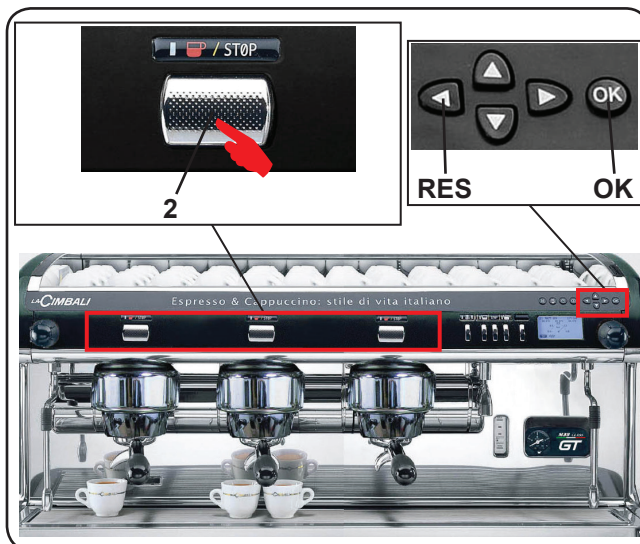
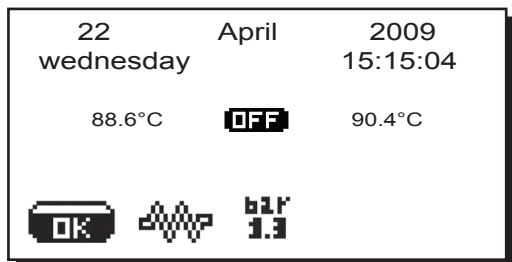


Press the coffee dispensing button (2) of the group for which you want to switch off the boiler. The word **OFF** will appear in the icon for that group:

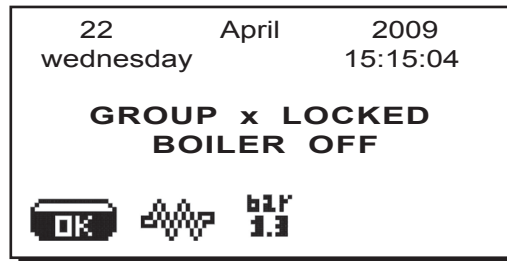


Press the **RES** key to confirm.

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



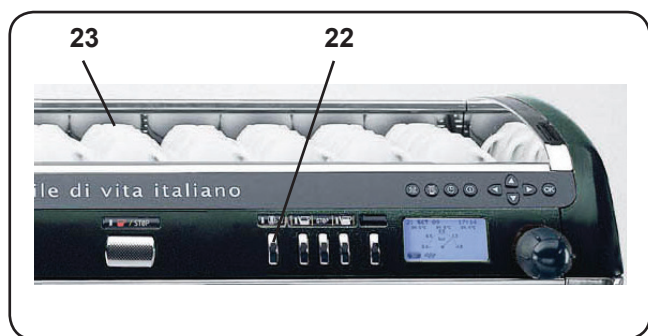
If any dispensing key is pressed of the group with the disabled boiler, this message appears on the display screen:



Switching on the boiler takes place in the same way:

- Press the "OK" key;
- Press the coffee dispensing button (2) of the group for which you want to switch on the boiler. The word **ON** will appear in the icon for that group;
- Press the **RES** key to confirm.

## 11. Cup-Warmer



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

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

Only place cups and glasses used with the coffee machine on the cup tray. **No other objects must be placed on the tray.** Thoroughly drain the cups before placing them on the tray.

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

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

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

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

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

## 12. Hot water dispensing

The dispensing of hot water is controlled by the economizer which permits mixing hot water from the boiler with fresh cold water from the mains and controls its temperature.

With this system, water quality is improved and assures the best results for the operator.

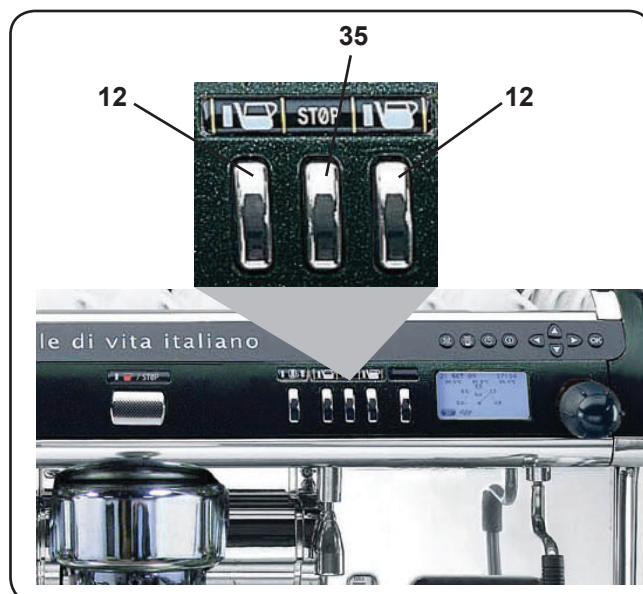
After having placed an appropriate container under the dispenser, proceed in either of the following two ways:

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

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

### NOTE:

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



## 13. Steam dispensing

The machine has a knob (20) control that permits the gradual delivery of steam, which is required for making emulsified beverages.

When heating a beverage, insert the steam spout (9) into the beverage and then turn the knob (20).

When finished, turn off the steam.

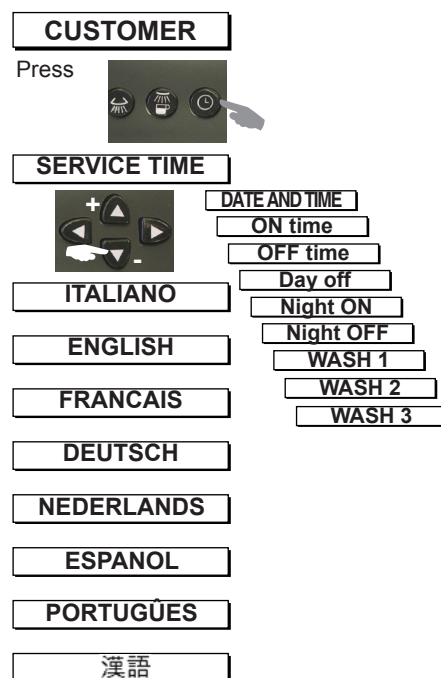
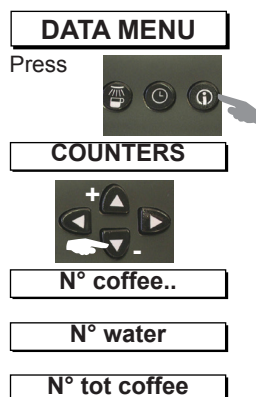
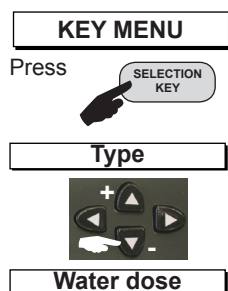
**Note:** At the conclusion of each steam dispensing phase, clean the inside of the steam nozzle as follows:  
Turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.



## 14. Data flow chart - Customer programming



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



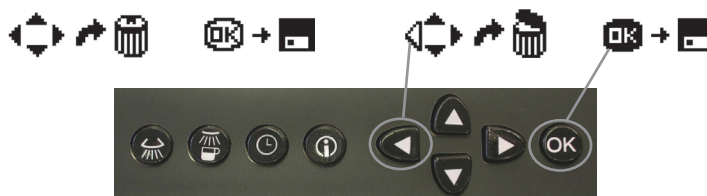
### EXITING THE PROGRAMMING MENUS



**Before exiting the menus:**

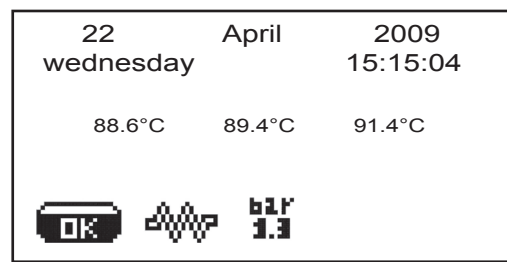
- Press the OK key to confirm any changes made to settings;
- Press the RES key to leave settings unchanged

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



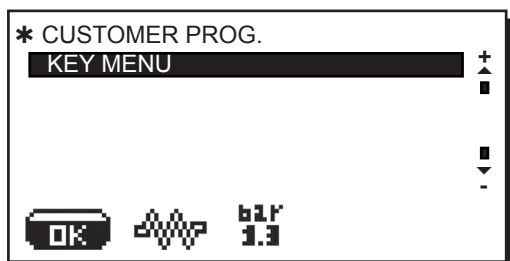
## 15. Clock adjustment

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. 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:



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

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

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

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

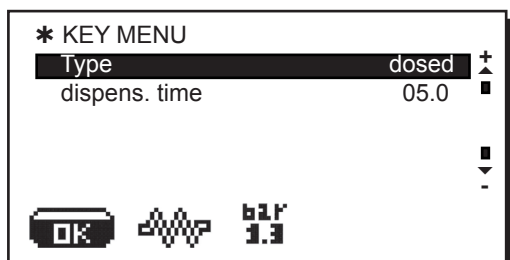


If the "Customer Progr." is set to "NO", the following message will appear on the display:



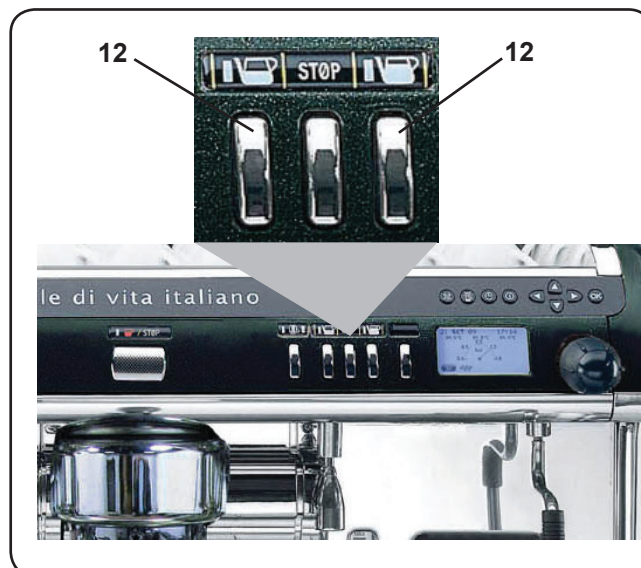
## 17. Key menu - Hot water selection

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



The following hot water selection parameters can be modified:

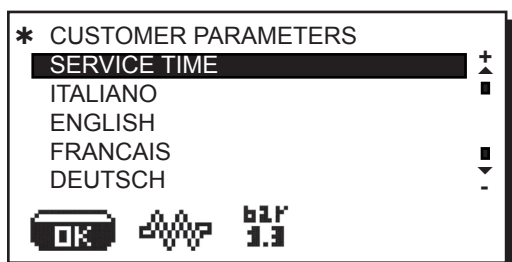
- **water dispensing time** (dispensing time in seconds.).



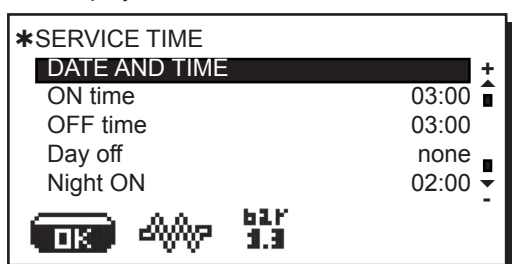


## 18. CUSTOMER PARAMETERS menu

To access "Customer parameters" press "⌚" key (34); the message shown below will appear on the display:



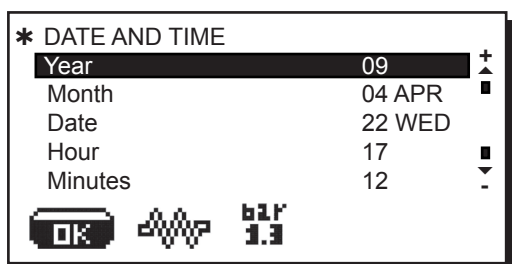
Pressing the "PRG" key (29), the following message will appear on the display:



The following service time parameters can be modified:

- **ON time** (time the machine switches on);
- **OFF time** (time the machine switches off);
- **day off** (day on which the enterprise is closed);
- **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** (hour of scheduled washes 2)
- **Wash 3** (hour of scheduled washes 3)

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



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.

### 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:

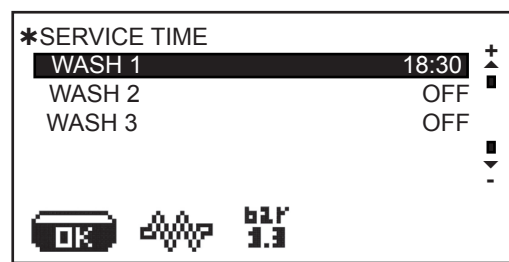
ON time 22:00

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", "WASH 2" AND "WASH 3"

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



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 "RES" (24) key to confirm.

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

### "Wash 1", "Wash 2", "Wash 3"

When these functions are requested, a long wash cycle is performed (milk circuit and coffee circuit) as described in the "Cleaning and maintenance" paragraph.

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.

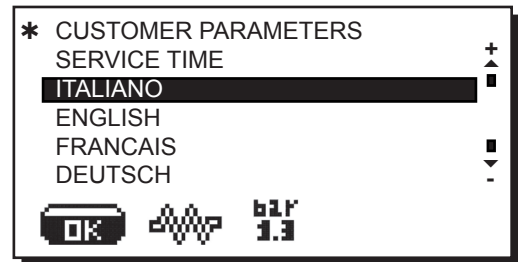
OFF is displayed press the "-" (31) key the indicated time is "00:00"

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

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.

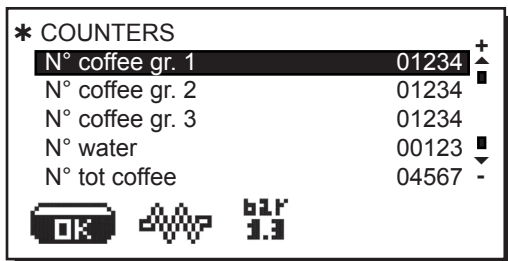
The display (16) provides a choice of the following languages.:

Italian, English, French, German, Dutch, Spanish, Portuguese and Japanese.



## 19. DATA menu - Counter display and zeroing

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



Parameters calculated are:

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

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

Press the "RES" (24) key to confirm zeroing.

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

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

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

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

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

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

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



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





## 21. Cleaning and maintenance



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

### COFFEE CIRCUIT CLEANING CYCLES

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

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

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

### COFFEE CIRCUIT WASHING CYCLES

#### Daily wash cycle at set hour

**Function** - The message "EXECUTE COFFEE WASHING" appears on the display at the set hour (consult the "Customer programming - Service time menu" paragraph).

**Activation** - according to the methods described in "COFFEE CIRCUIT WASHING CYCLE"; the message "GROUP WASH" accompanied by the group number will appear on the display.

**Selection block** - 60' from the hour set if wash cycle has not taken place, with the "Block coffee circuit" function set (YES).

**Wash type** - with the detergent solution inserted in the filter holder.

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

#### **\*\* COFFEE CIRCUIT WASHING CYCLE**

To be performed at the end of the working day or when requested by the machine. The machine will issue a message on the display "EXECUTE COFFEE WASHING". This will be repeated until the operation is performed.

The coffee circuit can be washed in two different ways:

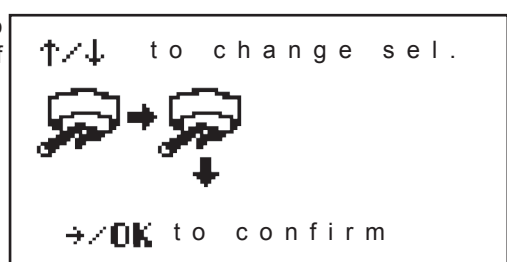
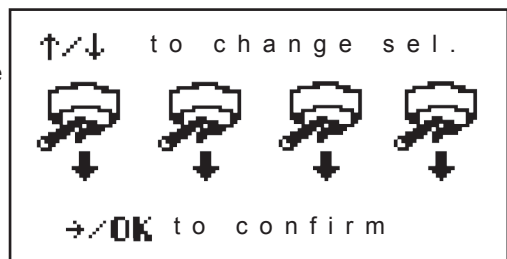
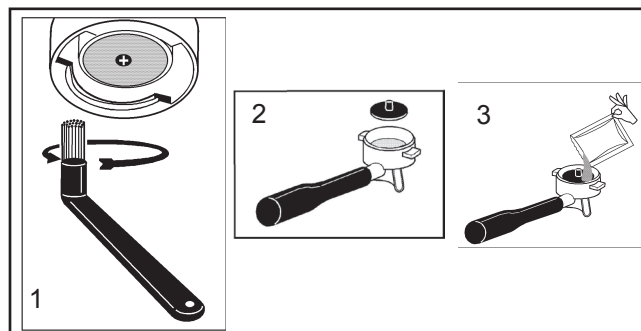
- **simultaneous**: all groups are washed simultaneously;
- **separate**: each group is washed separately. Groups not going through the wash cycle can still be used.

*Note:* The request of the washing cycle also takes place for the groups with the switched off boiler.

To perform the wash cycle, follow this procedure:

- 1) Using a brush, clean the cover gasket, as shown in figure 1.
- 2) Press and hold down the coffee circuit wash key (26); for a few seconds. The machine will issue a message on the display:

*Simultaneous washing* is the preset mode. Use the "+" (30) and "-" (31) keys to switch to Separate washing mode. The display will show the scrolling icons of the groups on the machine:





Confirm the desired washing method with the **OK** key. The following will appear on the display:

### Simultaneous washing



### Separate washing



- |  |  |
|--|--|
| <p>3) Insert the rubber disks into the filter-holders with its filter (fig. 2); pour in a packet or dosing cupful of detergent powder (fig. 3).</p> <p>4) Press the coffee circuit wash key (<b>26</b>). The wash cycle will start and the "GR... WASH" message will appear in alternated way on the display.</p> <p>5) At the end of wash cycle, the message "REMOVE GROUP FILTER HOLDER" will appear.</p> <p>6) Press the coffee circuit wash key (<b>26</b>). The message "RINSE GR..." will appear in alternated way on the display.</p> | <p>3) Insert the rubber disk into the filter-holder with its filter (fig. 2); pour in a packet or dosing cupful of detergent powder (fig. 3).</p> <p>4) Press the coffee circuit wash key (<b>26</b>). The Group 1 wash cycle will start and the "GR1 WASH" message will appear on the display.</p> <p>5) At the end of the group 1 wash cycle, the message "REMOVE GROUP 1 FILTER HOLDER" will appear.</p> <p>6) Press the coffee circuit wash key (<b>26</b>). The message "RINSE GR1" will appear.</p> <p>7) At the end of the group 1 rinse cycle, the message "GROUP 2 WASH" will appear.</p> <p>8) Repeat the operations described above for all machine groups.</p> |
|--|--|

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

- coffee circuit washing cycle: pressing the (**26**) key;

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

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

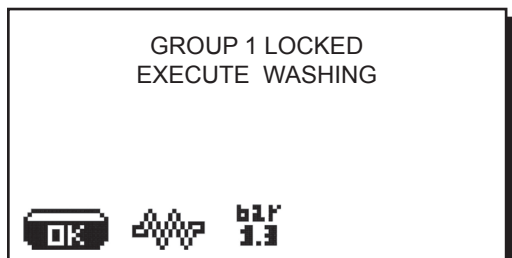
The simultaneous washing mode lasts 7 minutes. The single washing mode lasts 7 minutes for each dispensing group.

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



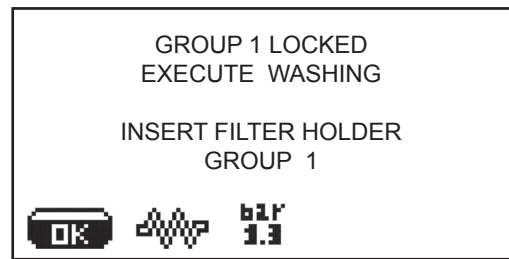
When the machine is blocked, a warning message appears on the display: if the key corresponding to the requested wash cycle is pressed (key **26**) and the instructions on the display are followed, the wash cycle is performed and the machine is no longer blocked.

For example, if there is a "coffee block", the following message appears on the display:



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

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



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

At this point, please follow the steps described in the "COFFEE WASH CIRCUIT" paragraph to perform the washing cycle.

### Filter-holders

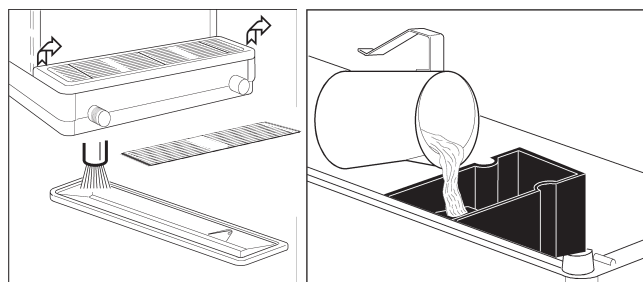
- 1) Put a liter of cold water in a suitable container and add detergent.
- 2) Soak the filter-holders in this solution for about 2 hours.
- 3) Remove the filters from the filter-holders and wash the parts in the same detergent solution, using a small sponge.
- 4) Flush thoroughly with cold water.
-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

### Steam and hot water dispensing pipes

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

### Grille and Drip Basin

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



### Discharge Basin

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

### Bodywork

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

Note. Do not spray liquids into the panel slots.



### ATTENTION

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

#### Supply Groups

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

#### Hot water

Dispense hot water repeatedly (using the relative command) until at least 5 liters of water have been dispensed.

#### Steam

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



## 22. 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 5 liters of water have been used for a machine with 2 - 3 groups (see the "Cleaning and Maintenance" Chapter in the User's Manual).

#### Steam

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

### ON THE JOB

#### Steam dispensing

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

#### Coffee dispensing

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

#### Hot water dispensing

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

#### Cleaning the coffee circuits

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

## 23. 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.

### Cup-warming plate

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

Ensure that the coffee cups are completely drained before placing them on the cup-warming plate.

No other objects shall be placed on the cup-warming plate.



### MACHINE CLOSE-DOWN

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

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

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

## 24. Maintenance and Repairs

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

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



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

Only use qualified, authorized technicians for repairs.



### 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.



**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).



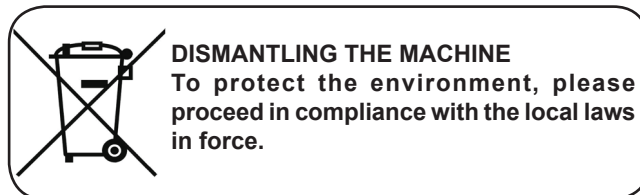
## 25. Dismantling the machine

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

GRUPPO 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.

Due to the substances and materials it contains, inappropriate or illegal disposal of this equipment, or improper use of the same, can be harmful to humans and the environment.

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

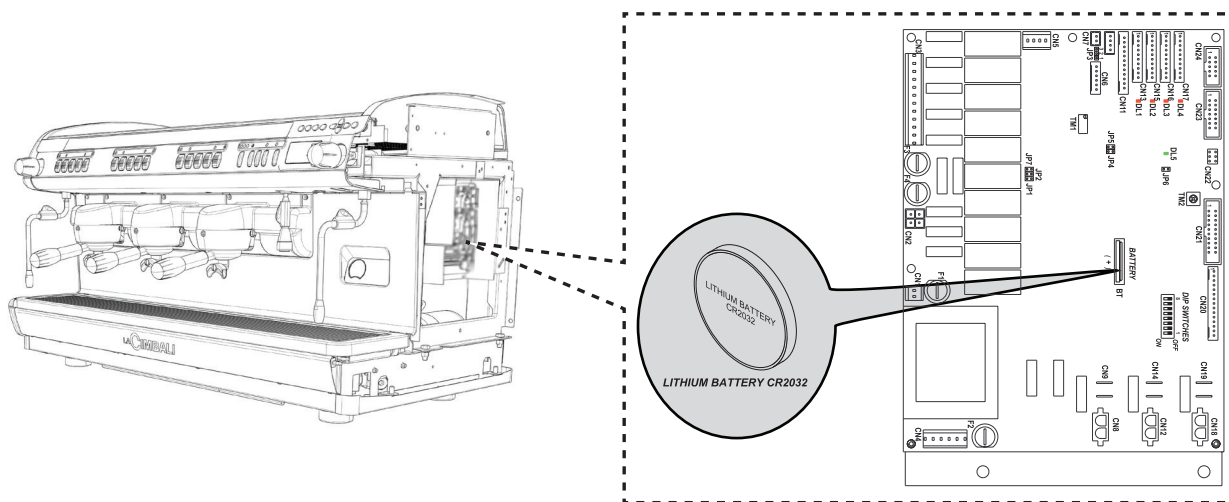


### ENVIRONMENTAL INFORMATION

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



## 26. Defects - Malfunctions

### Direct action by the customer

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

PROBLEM	CAUSE	SOLUTION
The coffee machine does not work and the display (16) is blank.	No electricity supply.	Check the electricity supply. Check the position of the ON/OFF switch (14).
Leaking from the filter holder rim (11).	Underpan gasket dirty with coffee.	Clean using the special brush provided.
Coffee dispensing time too short.	Coffee ground too coarse. Coffee too old.	Use a finer grind. Use new coffee.
Coffee drips out of machine.	Filter holes blocked or filter holder (11) outlet hole dirty. Coffee ground too fine.	Clean. Use a coarser grind.
Loss of water under the machine.	Discharge well clogged up. Discharge pan hole blocked.	Clean. Clean.
Machine heated up, but it does not dispense coffee.	Water supply or water softener tap closed. No water in system.	Open. Wait until water is available or call a plumber.
The automatic level control devices remain in operation.	Same causes as above.	Same solution as above.



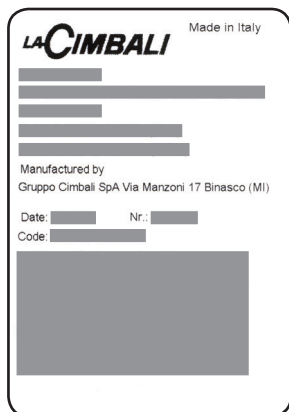


Fig. 1  
Abb. 1

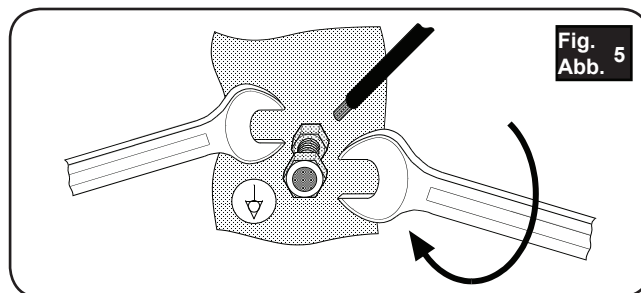


Fig. 5  
Abb. 5

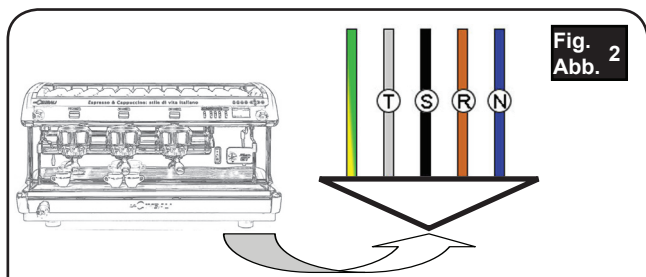


Fig. 2  
Abb. 2

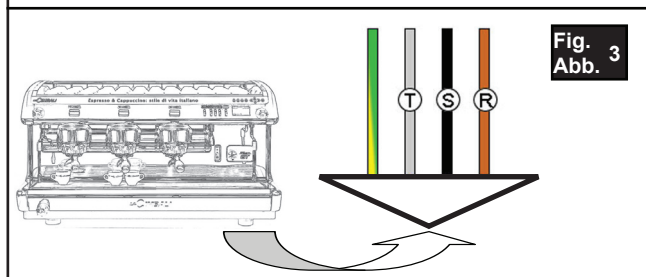


Fig. 3  
Abb. 3

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

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

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

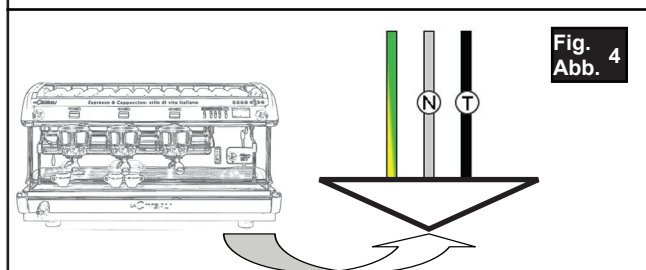


Fig. 4  
Abb. 4

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

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

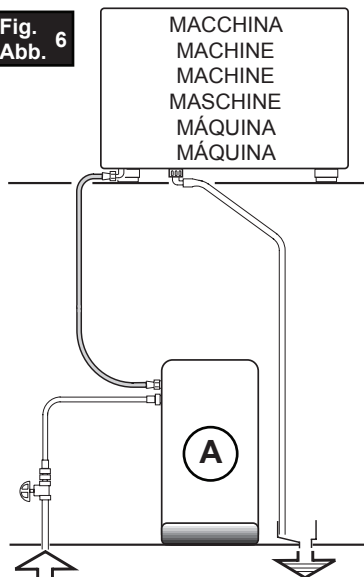
- N** Bianco - White - Blanc  
 Weiß - Blanco - Branco  
**T** Nero - Black - Noir  
 Schwarz - Negro - Preto

1

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

2

Fig. 6  
Abb. 6



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

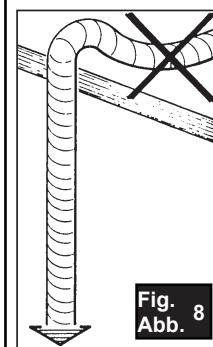


Fig. 8  
Abb. 8

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

Ø 3/8 GAS - GAZ - GÁS

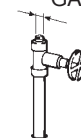


Fig. 7  
Abb. 7

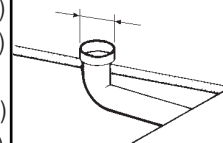
PRESSIONE MAX. RETE  
 WATER MAINS MAX. PRESSURE  
 PRESSION MAX. EAU DE VILLE  
 MAX. DRUCK DER  
 WASSERLEITUNG  
 PRESION MAX. RED  
 PRESSÃO MAX. REDE

**6 bar - 0,6 MPa**

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

SCARICO A  
 PAVIMENTO  
 DRAIN  
 VIDANGE DU LOCAL  
 BODENABFLUSS  
 DESCARGA  
 DESCARGA

Min. Ø 50 mm.



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## SERVICE LINE

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

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

**ECO LINE** - Prodotti per la pulizia

- |                |            |   |
|----------------|------------|---|
| A) 610-004-149 | liquido    | per i cappuccinatori;                           |
| B) 610-004-250 | in polvere | per i gruppi, i portafiltri, le tazze da caffè; |
| C) 610-004-244 | bustine    | per i gruppi, i portafiltri, le tazze da caffè; |
| D) 610-004-216 | pastiglie  | per i gruppi nelle macchine superautomatiche.   |

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

### EN GRUPPO CIBALI and the "SERVICE LINE"

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

**ECO LINE** - Cleaning products

- |  |                |              |
|--|----------------|--------------|
| A) For cappuccino makers                       | in liquid form | 610-004-149; |
| B) For dispensers, filter-holders, coffee cups | in powder form | 610-004-250; |
| C) For dispensers, filter-holders, coffee cups | in sachets     | 610-004-244; |
| D) For superautomatic-machine dispensers       | in tablet form | 610-004-216. |

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

### FR GRUPPO CIBALI et la « SERVICE LINE »

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

**ECO LINE** - Produits de nettoyage

- |                |           |   |
|----------------|-----------|---|
| A) 610-004-149 | liquide   | pour les mousses à lait;                                |
| B) 610-004-250 | en poudre | pour les groupes, les porte-filtres, les tasses à café; |
| C) 610-004-244 | sachets   | pour les groupes, les porte-filtres, les tasses à café; |
| D) 610-004-216 | pastilles | pour les groupes des machines tout-auto.                |

Pour commander, communiquer le numéro de code au concessionnaire.

### DE GRUPPO CIBALI und die "SERVICE LINE"

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

**ECO LINE** - Produkte für die Reinigung

- |                |                 |   |
|----------------|-----------------|---|
| A) 610-004-149 | Flüssigprodukte | für die Cappuccino-Bereiter;                              |
| B) 610-004-250 | in Pulverform   | für die Einheiten, Filterhalter und Kaffeetassen;         |
| C) 610-004-244 | Tüten           | für die Einheiten, Filterhalter und Kaffeetassen;         |
| D) 610-004-216 | Tabletten       | für die Kaffeereinheiten der vollautomatischen Maschinen. |

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

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

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

**ECO LINE** - Productos para la limpieza

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

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

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

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

**ECO LINE** - Produtos para a limpeza

- |                |           |   |
|----------------|-----------|---|
| A) 610-004-149 | líquido   | para o kit cappuccino;                                  |
| B) 610-004-250 | em pó     | para os grupos, manípulo dos filtros, chávenas de café; |
| C) 610-004-244 | carteiras | para os grupos, manípulo dos filtros, chávenas de café; |
| D) 610-004-216 | pastilhas | para os grupos das máquinas superautomáticas.           |

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

# LI SERVICE LINE



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