LA CIMBALI

M39 Dosatron TE USA

USE AND INSTALLATION

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.

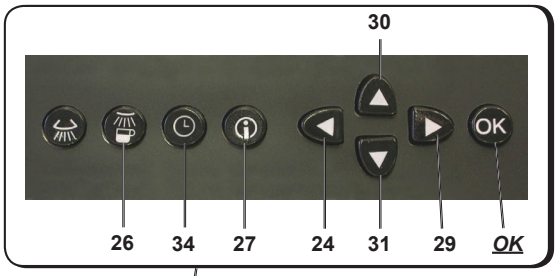
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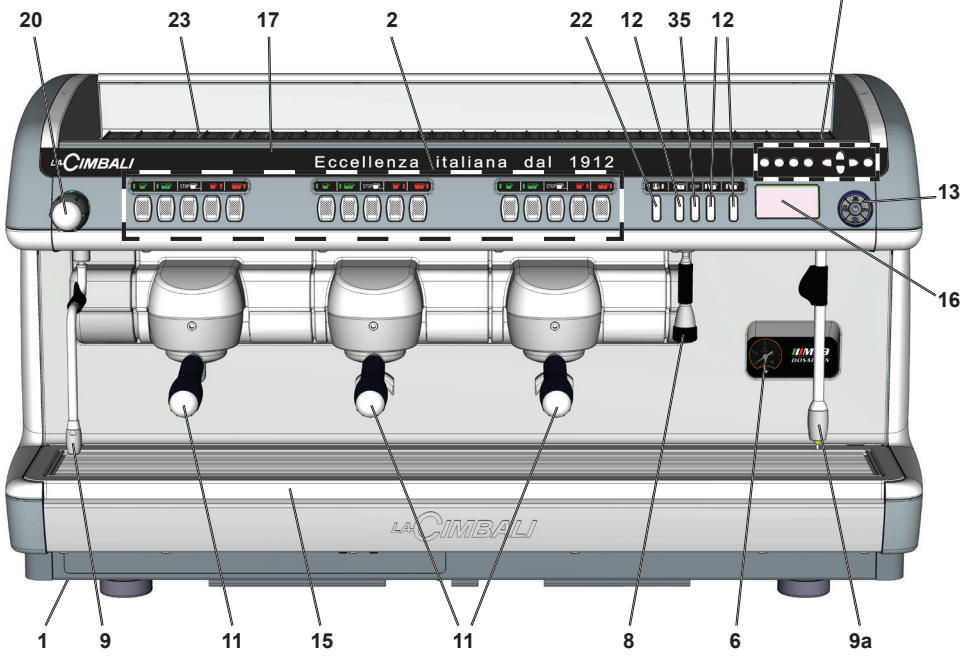
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These chapters in the manual are to be used by qualified, authorized technical staff.

Code 937-032-000 (rev. 1251)

M39 Dosatron TE TS



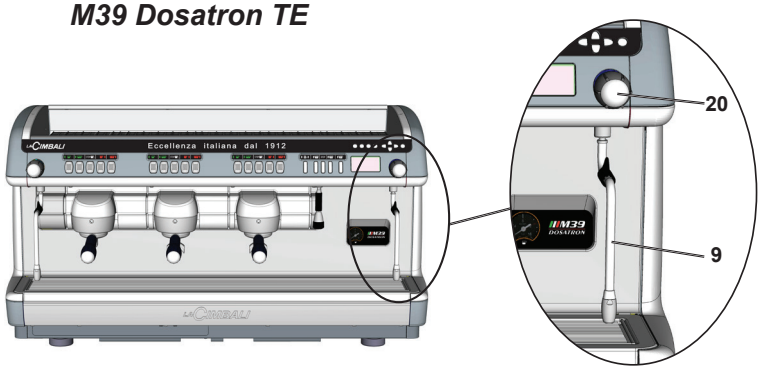


DESCRIPTION OF THE COMPONENTS

1 Main Switch
2 Selection panel
6 Pump Pressure Gauge
8 Hot water outlet
9 Steam pipe
9a Turbosteam pipe
11 Filter-Holder
12 Hot water button
13 Turbosteam selector
15 Tray
16 Graphical display
17 Ad display (*)
20 Steam supply knob
22 Electrical cup warmer button (*)
23 Cups warmer (*)
24 "**RES**" key (to quit programming mode / cancel entered data)
26 Coffee circuit flushing key
27 "**i**" key (displays the number of cycles)
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
OK On / Off switch boiler resistance - confirm entered data

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

M39 Dosatron TE



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 only be used by suitably trained employees who are well aware of the possible risks that can occur when operating 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.
- 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: assessed acoustic pressure level: 79 dB(A) (+/- 1dB).
- 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 1 inch (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 47 inches (1.2 meters). Make sure there is a shelf nearby for accessories.
- Room temperature must range between 50°F and 89.6°F (10° and 32°C).
- 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 unadvisable to use adaptors, multiple plugs, and/or extension cords. If their use is indispensible, 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 single-phase connection: see *illustrations chapter figure 2*.

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 3*) 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 4*, respecting the hygiene, water safety, and anti-pollution laws in the country of installation.

Note: If the water pressure can rise above 87 psi, install a pressure reducer set at 29÷43 psi (2÷3 bar). See *Illustrations chapter Figure 5*.

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 6*.

ATTENTION: This equipment is to be installed to comply with the applicable federal, state or local plumbing codes having jurisdiction.

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 groups, 8 liters for a machine with 3 groups and 10 liters for a machine with 4 groups (see the “Cleaning and Maintenance” Chapter in the User’s Manual).

STEAM (also with Turbosteam)

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

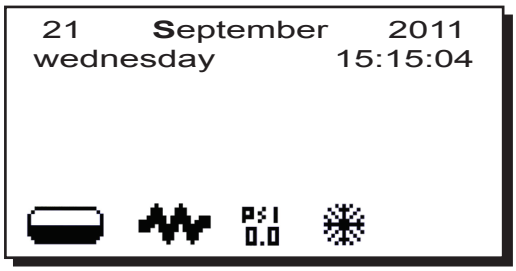
USE

7. Day-to-day operation

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

MANUAL POWERING

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

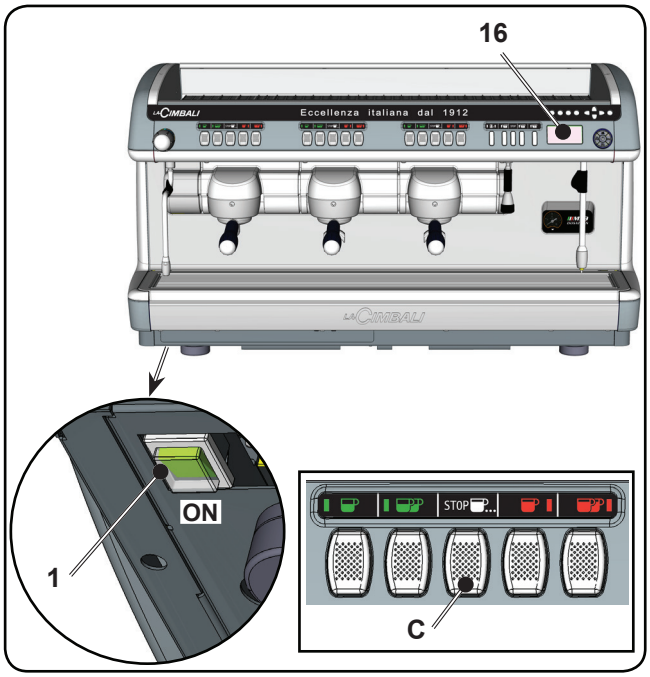


If the water level in the boiler is lower than the minimum limit, the boiler will be filled to the right level. At the end of this phase, the OK icon will appear in the lower left hand corner of the display.

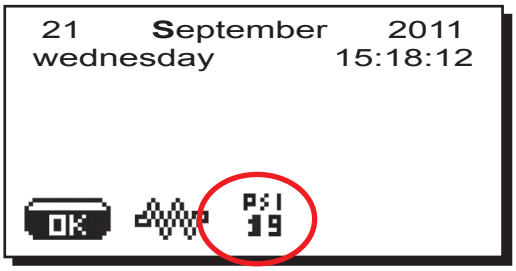
The preset working pressure must be reached before the machine is ready for use.

If any dispensing key is pressed during this phase, the following message will appear on the display:





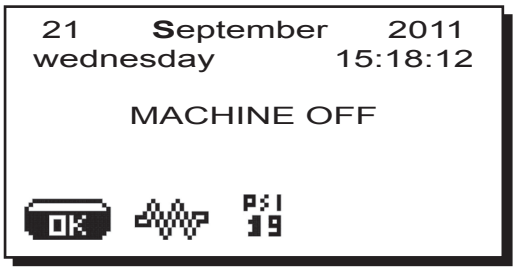
The machine is ready to work when the display (**16**) indicates the working pressure:



AUTOMATIC SWITCH OFF / SWITCH ON

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

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



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

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

ENERGY SAVING STANDBY

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

When this function is enabled, the machine resistance is not completely disabled and keeps the boiler pressure at 2.9 psi. Please consult the chapter "***Service time menu***" for setting this function.

ENERGY SAVING MODE

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

During this phase:

- If the boiler pressure is set at a value exceeding 17 psi, the pressure is lowered to 11 psi;
- If the boiler pressure is set at a value below 17 psi, the pressure is lowered by 6 psi below the set value.

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

FORCED SWITCH ON

Press the “STOP/Coffee continue" (**C**) key for a few seconds to force the machine on again.

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

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

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

Description display symbols

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



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

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

(light inside).

When the machine is in operation, the two icons

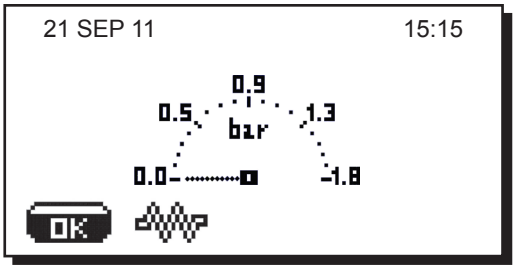
alternate on the display, indicating the presence of the electric heating.

Note: the customer cannot switch on or switch off the electric heating.
When the on/off function is programmed, the electric heating takes place automatically.

This indicates that the heating resistance has been disabled.

This symbol indicates the boiler pressure value.

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



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

This symbol indicates that the machine is pre-heating or the boiler pressure has dropped below 7.2 psi.
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 131°F.

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.

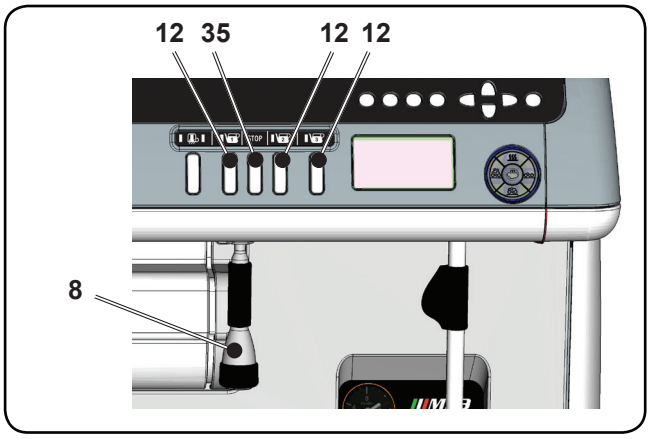
Press a coffee selection key for each keypad to adjust the temperature between the group and filter holder.

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

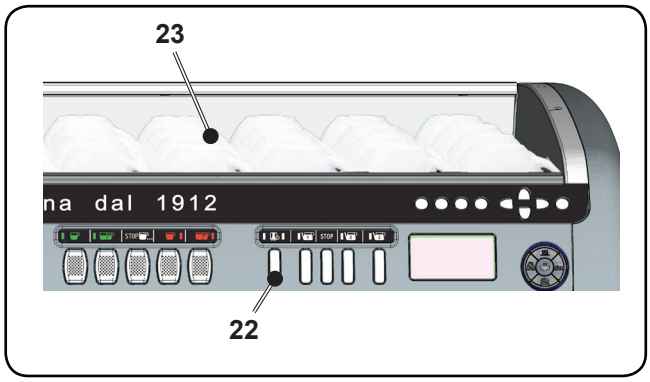
8. Changing the water in the boiler

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 fresch water.



9. **Cup-Warmer** (where contemplated)



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

N.B. The heating of the cup warmer tray (**23**) is deactivated during the automatic switch off phase.
The condition in effect at the time when the machine was switched off will be restored the next time the machine automatically switches on.

10. 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.

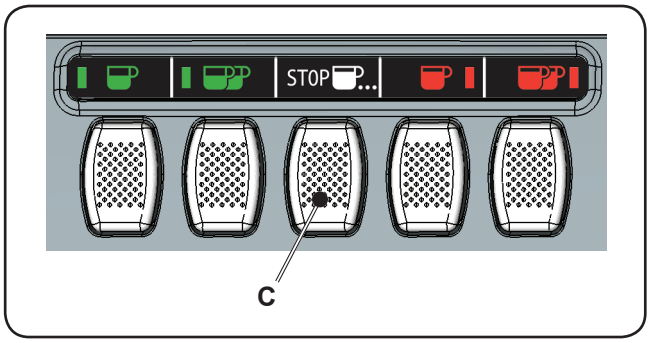
Uniformly press the ground coffee in the filter holder by means of the pressing disc of the grinder.

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

Press the push button (**C**) for continuous dispensing.

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



11. Hot water dispensing

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

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

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

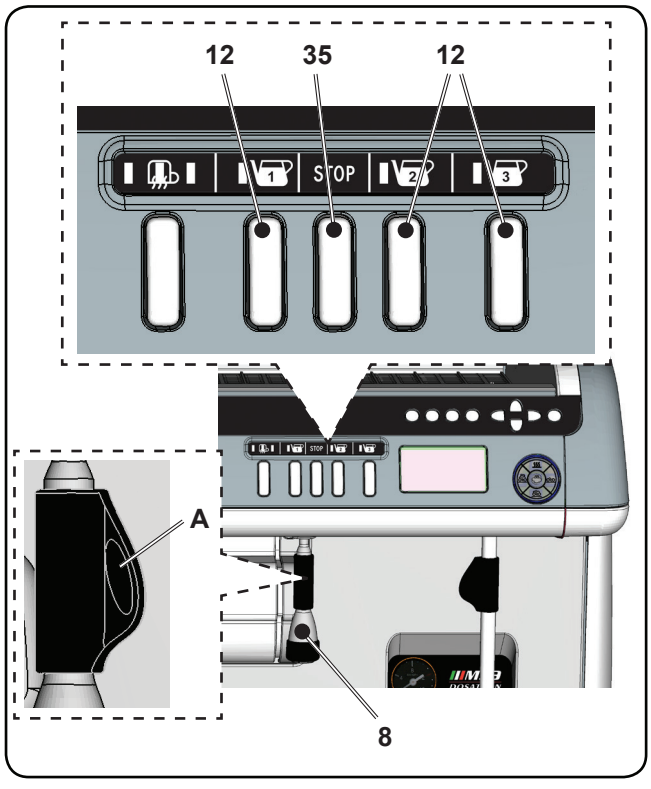
After having placed an appropriate container under the dispenser (**8**), proceed in either of the following two ways:

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

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

NOTE:

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



12. Steam dispensing

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

Dispensing with the Turbosteam selector (13)
Machines equipped with the TURBOSTEAM (STOP STEAM) dispensing system have the "*stop steam dispensing when set temperature is reached*" function, and can rapidly heat and froth milk.

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

TS4 frothed milk (high froth);

TS3 frothed milk (medium froth);

TS2 frothed milk (low froth);

TS1 heated milk;

steam.

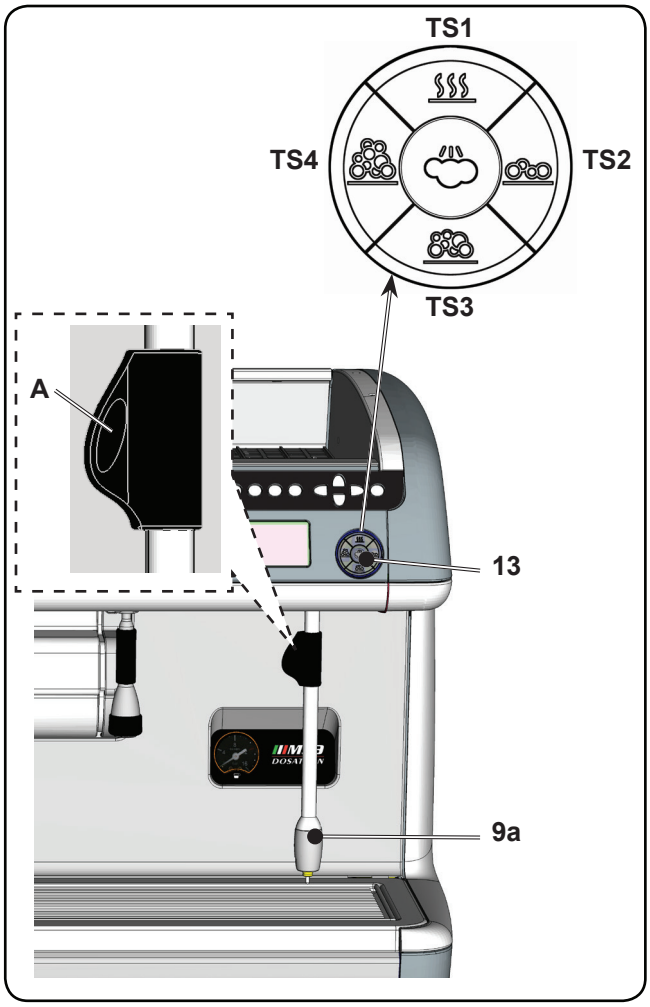
NOTE: During the programming phase, the Turbosteam selector keys (**TS1 ÷ TS4**) can be configured differently according to different needs.

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

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

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

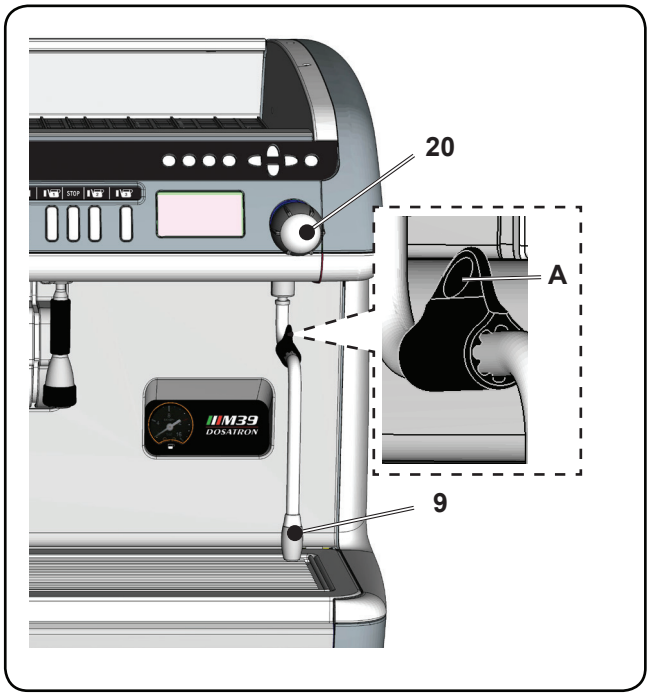
Dispensing can be interrupted at any time by pressing any Turbosteam selector key (**13**).



Steam dispensing with knob control
The steam frother system (**20**) is suitable for beverages that need to be mixed because the steam flow can be gradually opened.

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

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.



CUSTOMER PROGRAMMING

13. Data flow chart



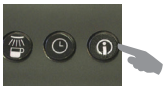
Only if "Prog. cliente" is YES and "Program. block" is NO

KEY MENU

Press 

- Type
- 
- Water dose

DATA MENU

Press 

- COUNTERS
- 
- N° coffee..
- N° water
- N° steam
- N° steam TS
- N° steam + air TS
- N° tot coffee

CUSTOMER

Press 

- SERVICE TIME
- 
  - DATE AND TIME
  - ON time
  - OFF time
  - Day off
  - Energy Saving
  - Night ON
  - Night OFF
  - WASH 1
  - WASH 2
  - WASH 3
- ITALIANO
- ENGLISH
- FRANCAIS
- DEUTSCH
- NEDERLANDS
- ESPANOL
- PORTUGUÊS
- 漢語

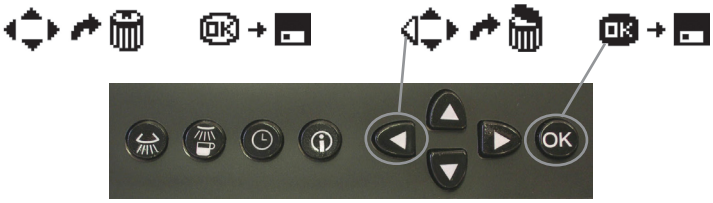
EXITING THE PROGRAMMING MENUS

Before exiting the menus:

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

- Press the ◀ "RES" key (24) to leave settings unchanged

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

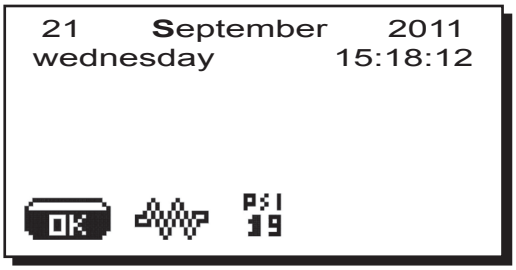


14. Clock adjustment

Use the "**+**" (**30**) and "**-**" (**31**) keys to adjust the clock. The time increases (or decreases) one minute each time the key is pressed.

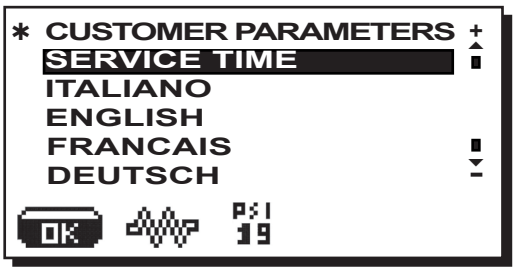
If one of the keys (**30** or **31**) is pressed and held down for more than 10 seconds, the minutes setting stops and the hours setting increases (or decreases).

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



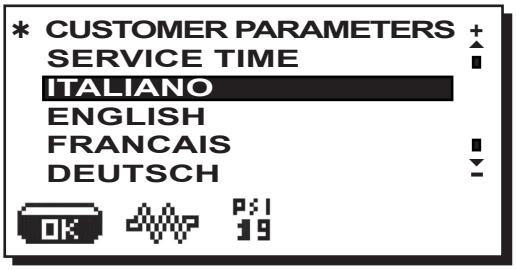
15. Customer parameters menu

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



Language selection

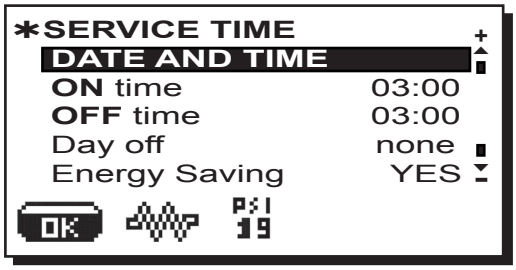
To display the messages in a different language from that set, after entering into Programming mode, position the cursor on the desired language by pressing the "**+**" (**30**) and "**-**" (**31**) keys and then pressing the "PRG" key (**29**). The machine will restart with the messages provided in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



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

Service time menu

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);
- ***Energy Saving*** (enable/disable the Energy Saving function: YES/NO);
- ***Night ON*** (start time for evening beverage price: only when payment system is connected);
- ***Night OFF*** (end time for evening beverage price: only when payment system is connected);
- ***Wash 1*** (request - every 24 hrs - at the programmed hour; cannot be disabled);
- ***Wash 2 ÷ 5*** (hour of scheduled washes from 2 to 5)

General indications

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

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

ON time 22:00
OFF time 22:00)

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

"WASH 1" AND "WASHES 2 ÷ 5"

Washing cycles can be performed at pre-set times. At the set time, the display will show: this message "*EXECUTE COFFEE WASHING*".

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

Follow these steps to set the time for the washing cycle:
- Position the cursor on the line to be modified (*WASH...*);
- Press the "PRG" key (**29**);
- Change the time, using the "**+**" (**30**) and "**-**" (**31**) keys;
- Press the "RES" (**24**) key to confirm the setting.

Repeat the steps previously indicated to modify the washing times.

NOTES

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

Washes 2 ÷ 5 : if the set hour for these wash cycles occurs when the machine is switched off, the request will be canceled.

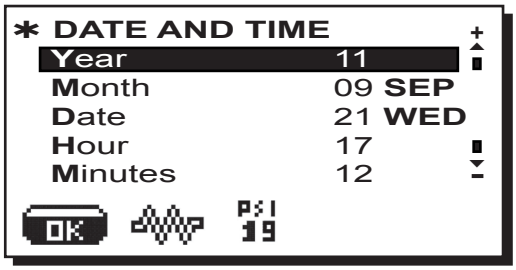
Set OFF against the time so as to not activate these wash cycles.

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

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

Date and time

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



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

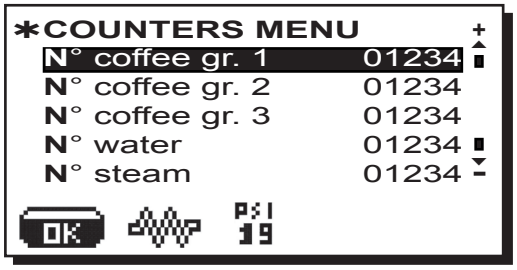
Once the operation is completed, press the "RES" key (**24**) to confirm the data.

Note: the cursor changes back to black line.

Repeat the operation described above to modify other parameters.

16. DATA menu - Counter display and zeroing

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



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

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

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

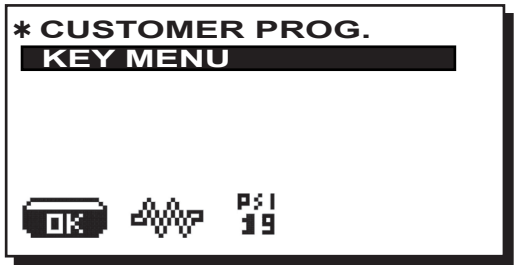
The "N. coffee" entry appears for as many times as there are machine groups.

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

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

17. How to access the programming mode

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



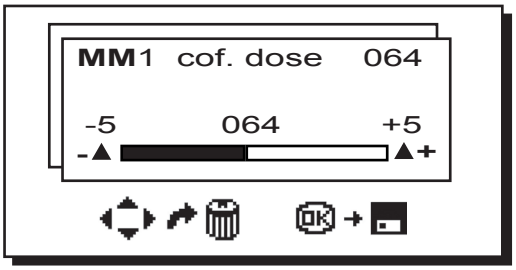
Press one of the dispensing keys on the selection panel (**2**); the relative led will remain on.

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

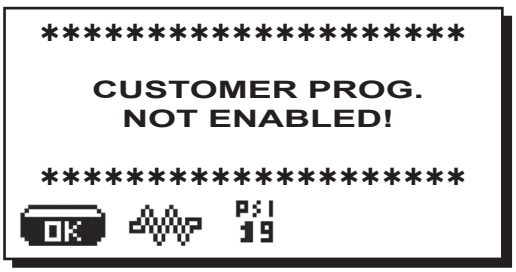
1) confirm the changes made by pressing the key

2) exit the menu and leave the settings unchanged by pressing the "RES" key (**24**).

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

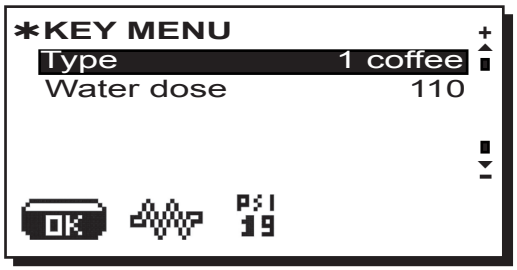


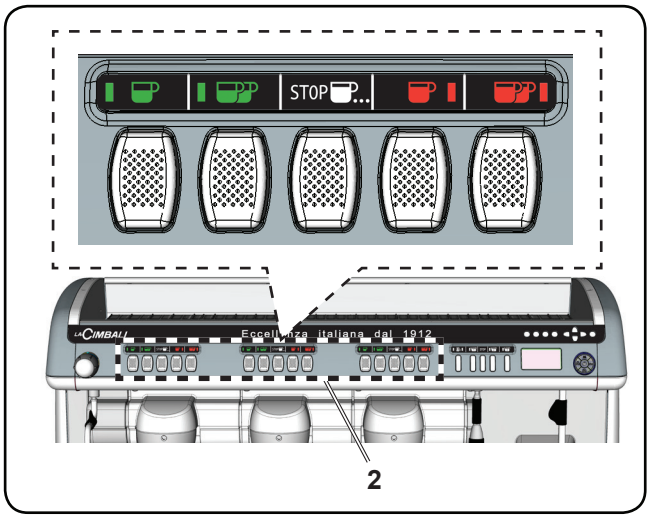
If the "**Customer Progr.**" is set to "NO", the following message will appear on the display:



18. Key menu - Coffee selection

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

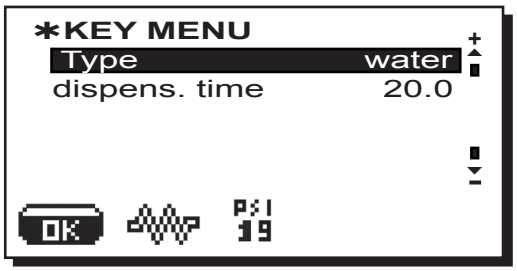


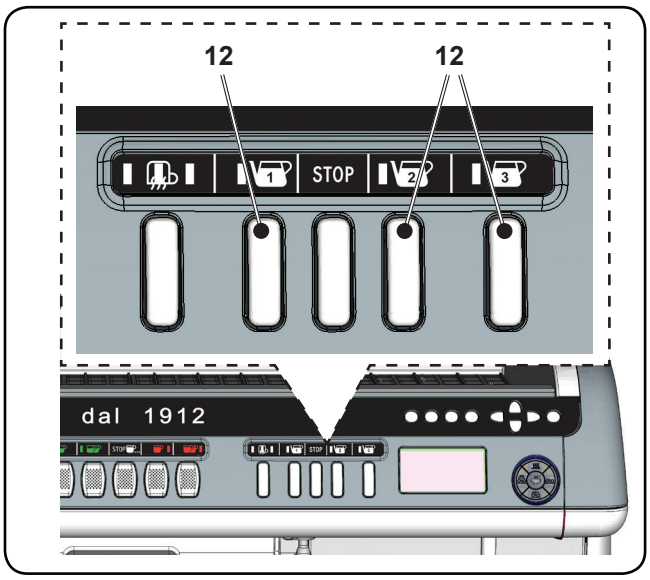


Each dispensing unit is controlled by a panel that permits programing the amount of desired dispensing for each button.
The following coffee selection parameters can be modified:
- water dose (volumetric dosage pulses)

19. Key menu - Hot water selection

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

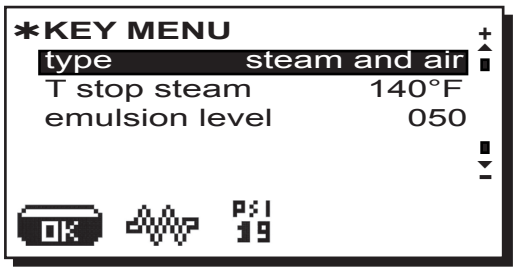




The following hot water selection parameters can be modified:
- water dispensing time (dispensing time in seconds.).

20. Key menu - Steam and air selection

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



The following parameters can be modified:

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

  Setting options:

  "0" setting:

  - manual steam stop

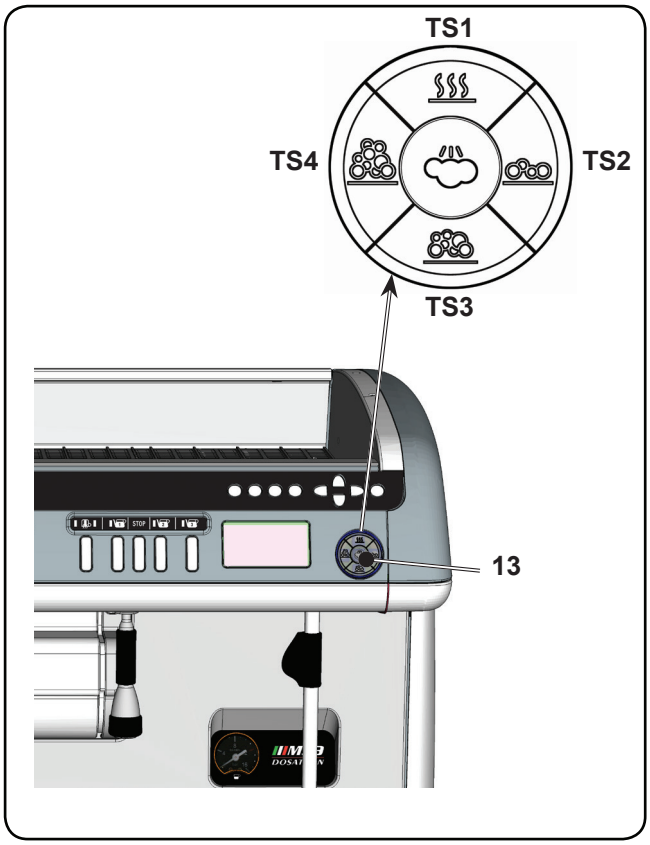
  Any number between " 104°F ÷ 185°F" (40°C ÷ 85°C)

  - automatic steam stop

  "OFF" setting:

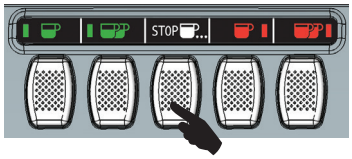
  - steam stop disabled

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

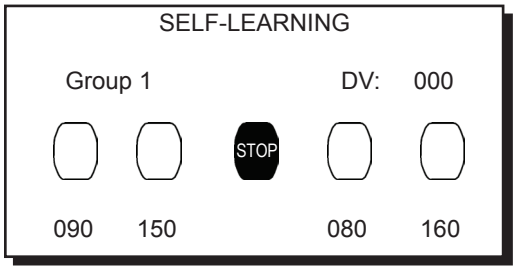


21. Programming measures using the “SELF-LEARNING” function

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



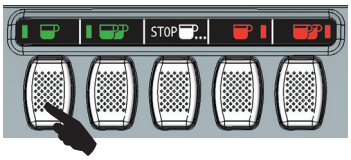
press and hold the STOP button for at least 8 seconds or until you hear a buzzer sound that will keep sounding throughout the programing. The menu below will appear on the display, showing the keys with the relative quantities for water for the coffee.



Coffee measures

1 - Fill the filter-holder with the required dosage of ground coffee and insert it in the dispenser unit.

2 - Put the cup or container under the filter-holder spouts and press the button to be programed. Keep it pressed until the desired level is reached in the cup or container.

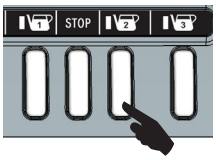


During this phase, the setting for the volumetric dosage pulses (top right of display) is increased. When the key is released, the setting reached is memorized and appears under the programmed key.

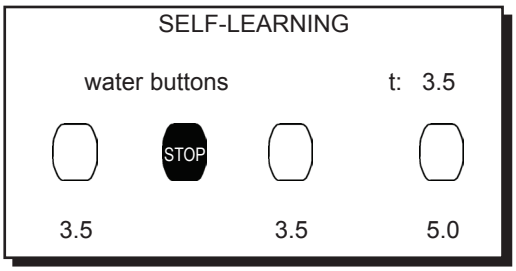
3 - Starting from step 1, continue programing, as desired, on all the coffee buttons.

Hot water measures

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



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



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

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

22. Cleaning and maintenance

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

Procedure to effect at the end of the work day on all groups or when signaled by the machine.

COFFEE CIRCUIT CLEANING CYCLES

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

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

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

If the machine sends the warning message, "EXECUTE COFFEE WASHING" will appear on the display.
This message will continue to appear until the wash cycle is performed.
The coffee circuit can be washed in different ways:

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

A third type of washing cycle can also be effected:

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

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

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

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

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

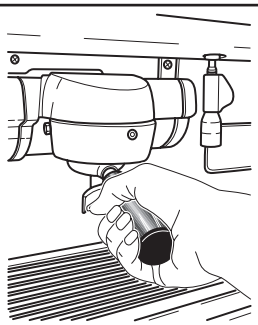
The simultaneous washing mode lasts 7 minutes. The single washing mode lasts 7 minutes for each dispensing group.

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

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

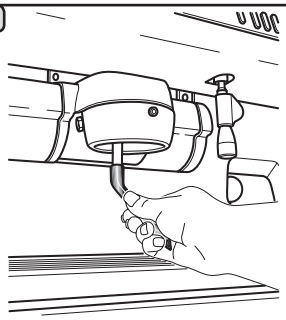
SIMULTANEOUS WASHING

1



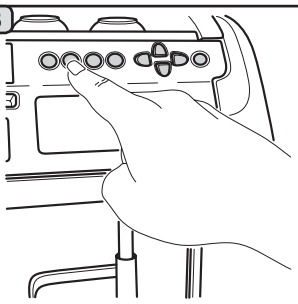
Remove the filter holder from the coffee group.

2



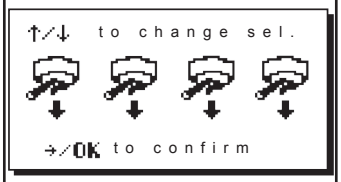
Using a brush, clean the cover gasket.

3



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

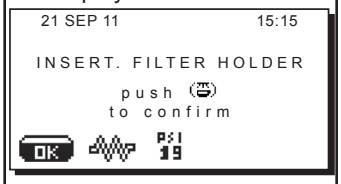
4



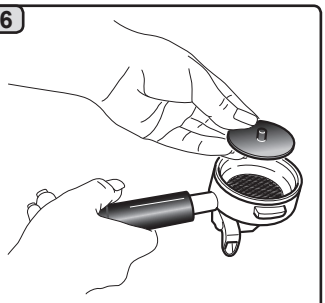
The simultaneous washing screen (preset mode) will appear on the display.

5

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

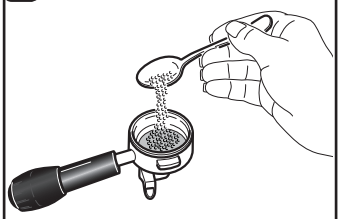


6



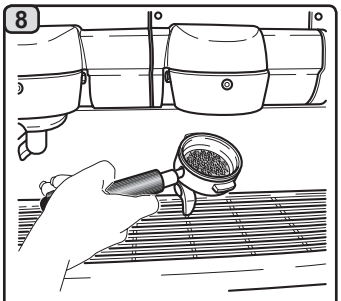
Insert the rubber disk into the filter-holder with its filter.

7



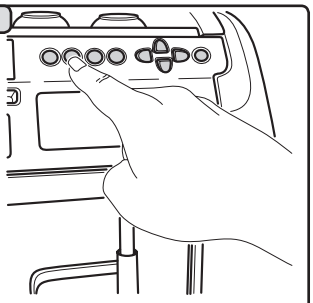
Pour in a packet or dosing cupful of detergent powder.

8



Hook all the filter holders to the groups.

9



Press the coffee circuit wash key (**26**).

10



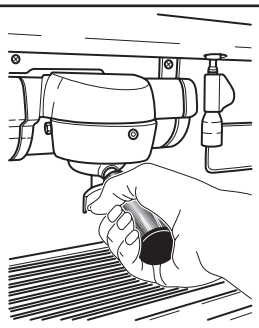
The wash cycle will start and the *"GR... WASH"* message will appear in alternated way on the display.

11



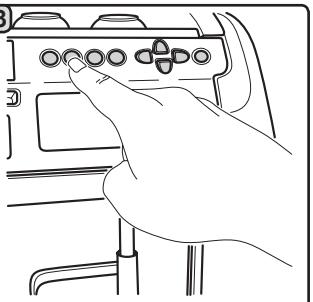
At the end of wash cycle, the message *"REMOVE GROUP FILTER HOLDER"* will appear.

12



Remove the filter holders.

13



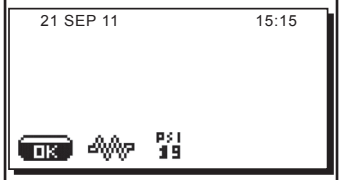
Press the coffee circuit wash key (**26**).

14



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

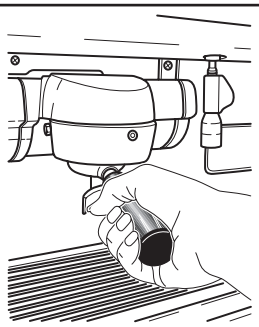
15



The washing cycle is complete after the rinsing phase.

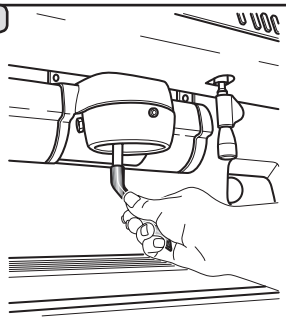
SEQUENTIAL WASHING

1



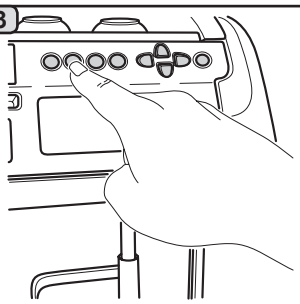
Remove the filter holder from the coffee group.

2



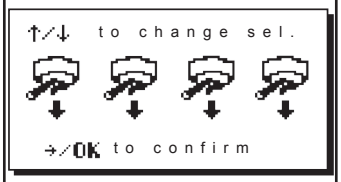
Using a brush, clean the cover gasket.

3



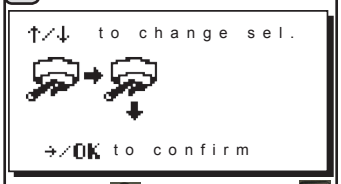
Hold down the coffee circuit washing key and the key (**26**) for a few seconds.

4



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

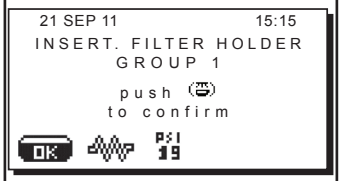
5



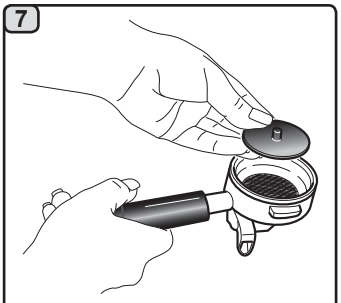
Use the "+" (**30**) and "-" (**31**) keys to pass to the *Sequential Washing cycle*. The scrolling icons of the machine groups will appear on the display.

6

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

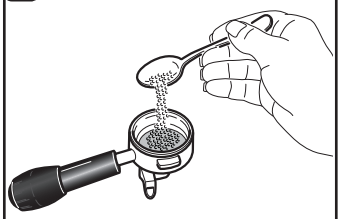


7



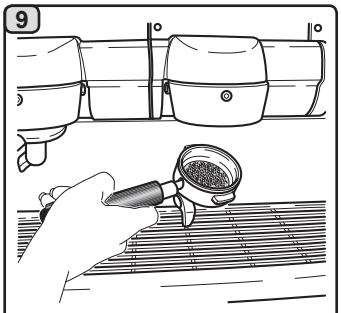
Insert the rubber disk into the filter-holder with its filter.

8



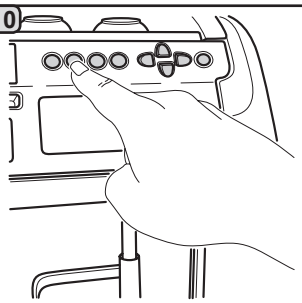
Pour in a packet or dosing cupful of detergent powder.

9



Hook the filter holder to Group 1.

10



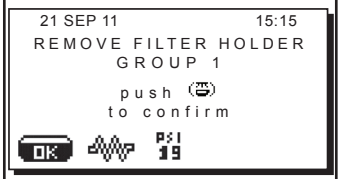
Press the coffee circuit wash key (**26**).

11



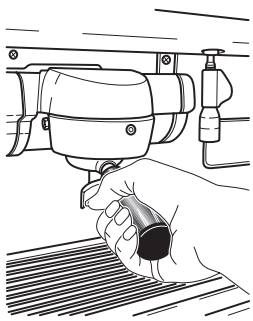
The Group 1 wash cycle will start and the *"GR1 WASH"* message will appear on the display.

12



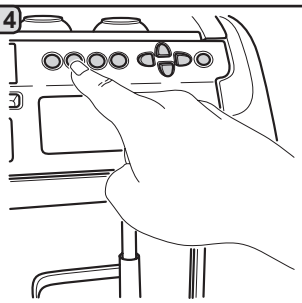
At the end of the group 1 wash cycle, the message *"REMOVE FILTER HOLDER GROUP 1"* will appear.

13



Remove the filter holder.

14



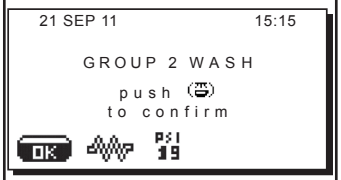
Press the coffee circuit wash key (**26**).

15



The message *"GR1 RINSE"* will appear.

16



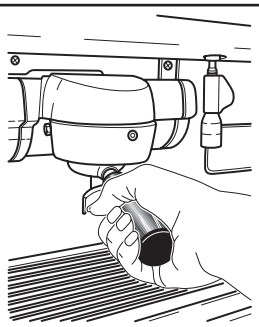
At the end of the group 1 rinse cycle, the message *"EXECUTE GROUP 2 WASH"* will appear.

17

Repeat the operations described above for all machine groups.

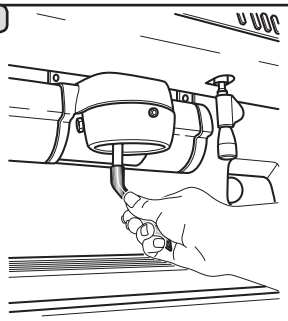
SINGLE WASHING: Cannot be carried out if the machine launches a warning message.

1



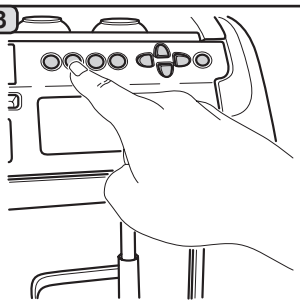
Remove the filter holder from the coffee group.

2



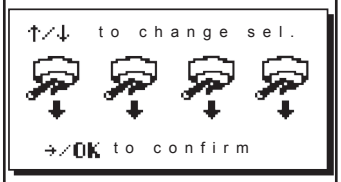
Using a brush, clean the cover gasket.

3



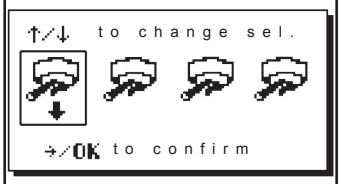
Hold down the coffee circuit washing key and the key (**26**) for a few seconds.

4



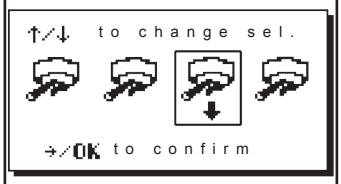
The simultaneous washing mode (preset mode) will appear on the display.

5



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

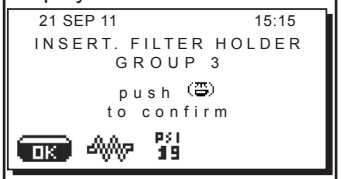
6



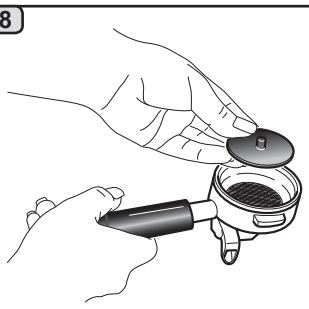
Use the "**+**" (**30**) and "**-**" (**31**) keys to choose the group to be washed.

7

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

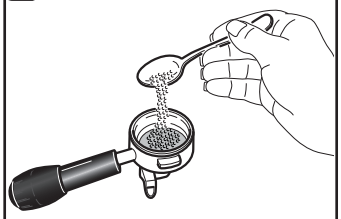


8



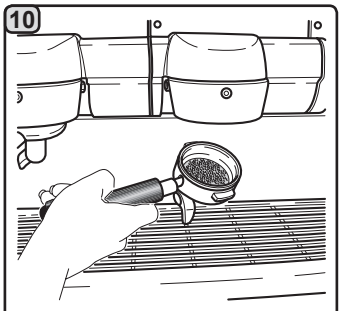
Insert the rubber disk into the filter-holder with its filter.

9



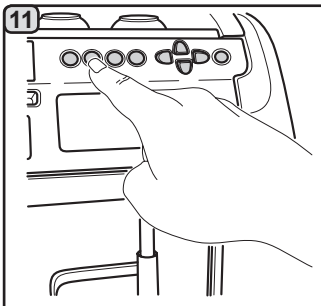
Pour in a packet or dosing cupful of detergent powder.

10



Hook the filter holder to Group 3.

11



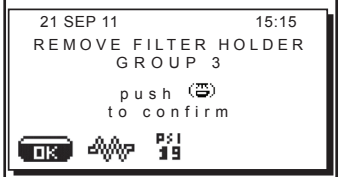
Press the coffee circuit wash key (**26**).

12



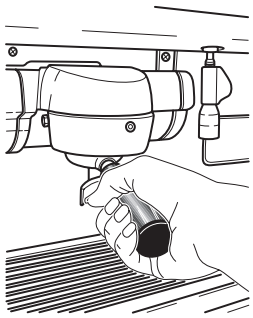
The Group 3 wash cycle will start and the *"GR3 WASH"* message will appear on the display.

13



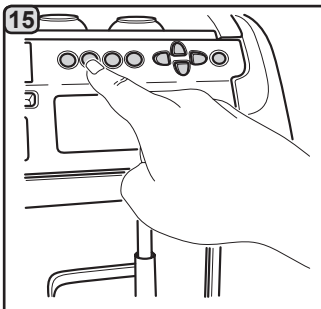
At the end of the group 3 wash cycle, the message *"REMOVE FILTER HOLDER GROUP 3"* will appear.

14



Remove the filter holder.

15



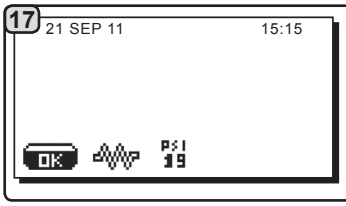
Press the coffee circuit wash key (**26**).

16



The message *"GR3 RINSE"* will appear.

17



The washing cycle is complete after the rinsing phase.

18

Repeat these steps for the groups you want to wash.

Block function

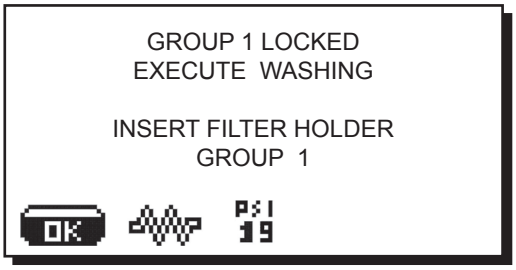
When the machine is blocked, a warning message appears on the display: if the key corresponding to the requested wash cycle is pressed (key **26**) and the instructions on the display are followed, the wash cycle is performed and the machine is no longer blocked.

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 (**26**) is pressed, the previous message will be integrated as shown:

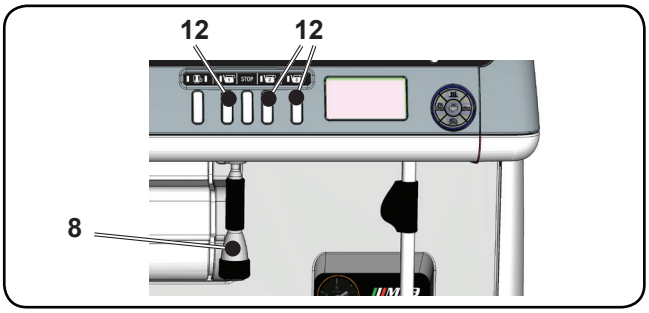


When the "INSERT FILTER HOLDER - GROUP 1" message appears, the block message for Group 1 disappears. The block messages for groups still to be washed appear in alternation.

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

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

Keep a hot water distributor key (**12**) pressed down for approximately 5 seconds.
The following message will be displayed: "*WATER CHANGE*".
The water from the boiler will drain from the hot water nozzle (**8**) (60 - 70% ca. of the total capacity).
Dispensing will stop automatically.
After the procedure, the machine will return to its normal functions and the boiler will be refilled with fresch water.



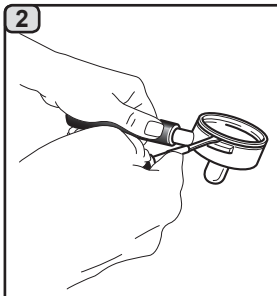
FILTER-HOLDERS - ***This operation must be made on all the filter-holders at the end of each working day***

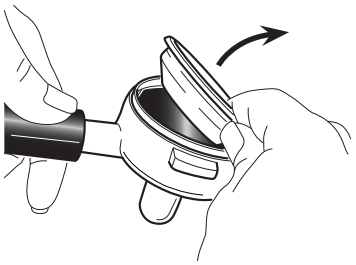
1



Put a liter of cold water in a suitable container and add detergent.

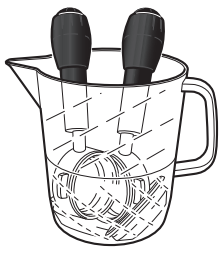
2





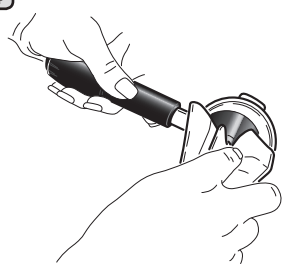
Remove the filters from the filter-holders.

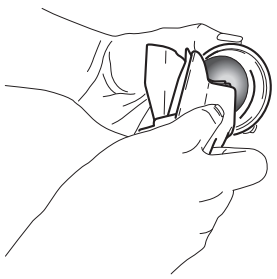
3



Soak the filters and the filter-holders in this solution for about 2 hours.

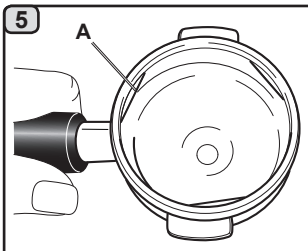
4

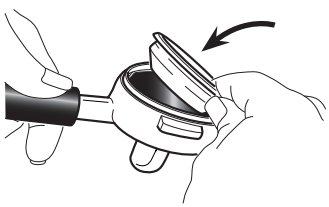




Remove any residue with a sponge and rinse well with cold water.

5



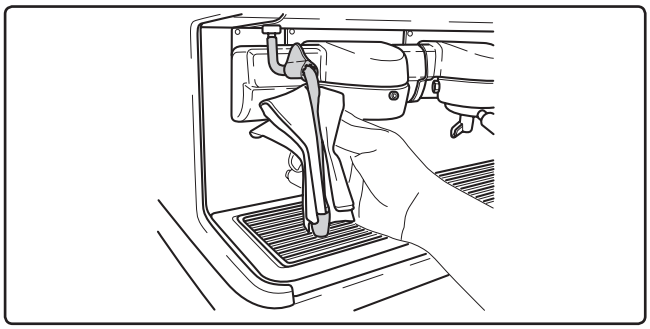


Place the filters back in the filter holder, making sure that the anchoring spring (**A**) of the filter is in its slot.

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

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

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

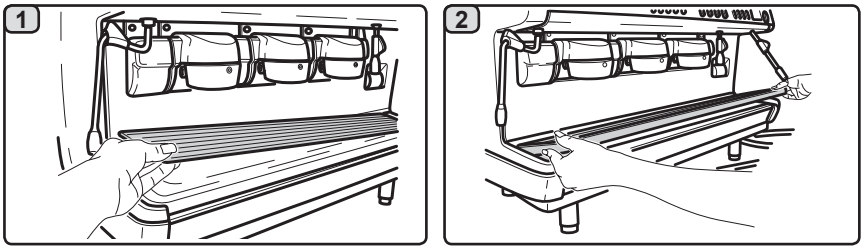


NOTE: the procedures described below can also be carried out when the machine is switched off.

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

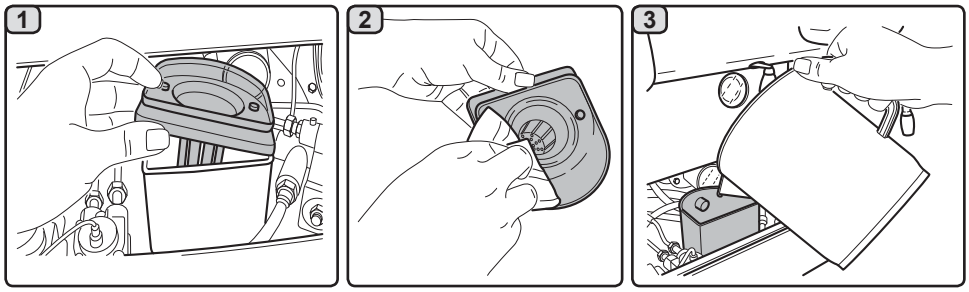
1. Remove the grille from the basin.
2. Extract the basin.
3. Rinse the grid and tray under running water.

Danger of burns
DO NOT insert your hands beneath the front panel.



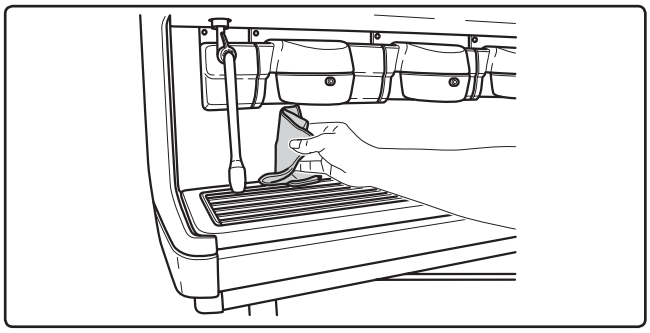
DISCHARGE BASIN - *This operation must be made at the end of each working day*

1. After removing the tray, remove the lid to the draining tray.
2. Remove any residues with a sponge and rinse well with cold water.
3. Pour about a liter of hot water into the discharge basin to remove any discharge residues.



BODYWORK - *This operation must be made 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.



23. 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 groups, 8 liters for a machine with 3 groups and 10 liters for a machine with 4 groups (see the “Cleaning and Maintenance” Chapter in the User’s Manual).

Steam (also with Turbosteam)

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

ON THE JOB

Steam dispensing (also with Turbosteam)

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

24. 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.

25. 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.

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.

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

To ensure safety during operation, it is absolutely necessary to:
- **follow all the manufacturer's instructions;**
- **have qualified and authorized technicians periodically check that all safety devices are intact and functioning properly (the first inspection within three years of purchase and every year after that).**

For California only
WARNING: Consuming beverages that have been prepared in this machine will expose you to lead, a chemical known to the State of California to cause birth defects and other reproductive harm.

26. Dismantling the machine

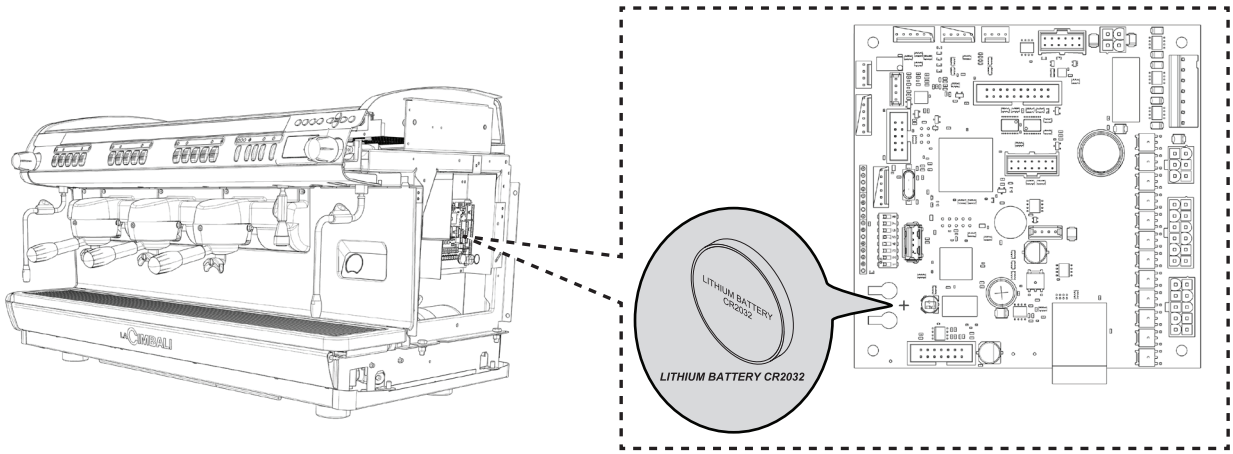
Electrical equipment cannot be disposed of as ordinary urban waste.

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

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



27. 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 (**1**).
Leaking from the filter holder rim (**11**).	Underpan gasket dirty with coffee.	Clean using the special brush provided.
Coffee dispensing time too short.	Coffee ground too coarse. Coffee too old.	Use a finer grind. Use new coffee.
Coffee drips out of machine.	Filter holes blocked or filter holder (**11**) outlet hole dirty. Coffee ground too fine.	Clean. Use a coarser grind.
Loss of water under the machine.	Discharge well clogged up. Discharge 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.

Illustrations

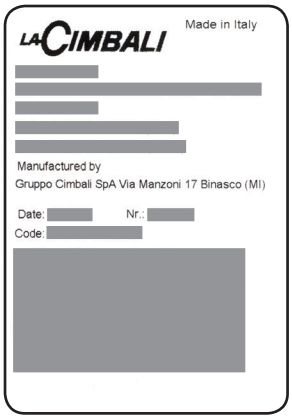


Fig. 1

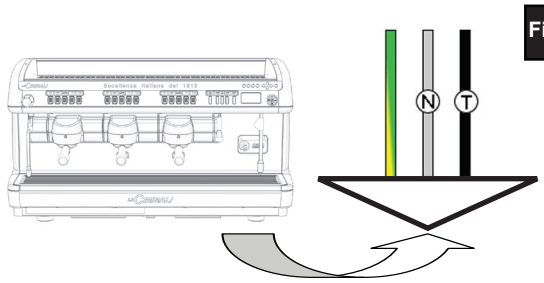


Fig. 2

Machines with single phase connection

N	White	**N**	Blue
T	Black	**T**	Brown
	1		2

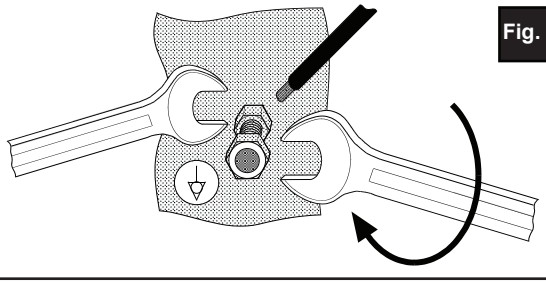


Fig. 3

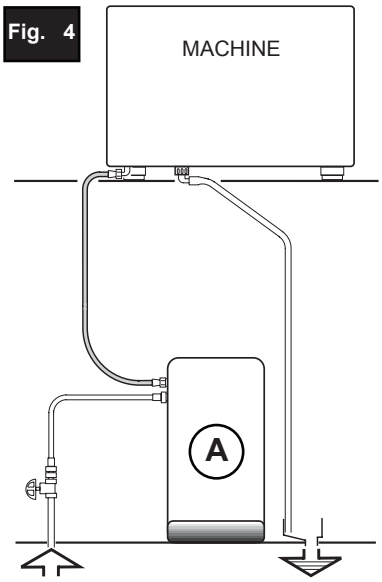


Fig. 4

A) possible water treatment device

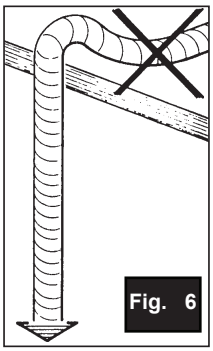


Fig. 6

Install a water feeding tap

WATER MAINS MAX. PRESSURE

87 psi (6 bar)

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

Ø 3/8 GAS

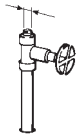
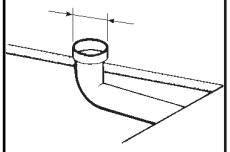


Fig. 5

DRAIN

Min. Ø 2 inches



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SERVICE LINE

GRUPPO CIMBALI and the "SERVICE LINE"

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

ECO LINE - Cleaning products

A) For cappuccino makers	in liquid form	610-004-129;
B) For dispensers, filter-holders, coffee cups	in powder form	610-004-220;
C) For dispensers, filter-holders, coffee cups	in small envelops	610-004-224;
D) For superautomatic-machine dispensers	in tablet form	610-004-214.

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

SERVICE LINE

ECO LINE

A



C



B





D

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