

Dichiarazione di conformità CE

Con la presente il **GRUPPO CIMBALI S.P.A.** dichiara sotto la propria responsabilità che:

EC Declaration of conformity

GRUPPO CIMBALI S.P.A., hereby declares, under its own responsibility, that:

Certificat de conformité CE

Par la présente le **GRUPPO CIMBALI S.P.A.** déclare sous sa propre responsabilité que:

EG-Konformitätserklärung

Die **GRUPPO CIMBALI S.P.A.** hiermit in eigener Verantwortlichkeit wie folgt:

Declaración de conformidad CE

Con la presente el **GRUPPO CIMBALI S.P.A.** declara bajo su propia responsabilidad que:

Declaração de conformidade

Com a presente o **GRUPPO CIMBALI S.P.A.** declara, sob a própria responsabilidade que:

- Apparecchio - Appliance - Appareil
Gerätes - Aparato - Aparelho
- Marca - Brand - Marque - Marke - Marca - Tipo
- Fabbricante - Manufacturer - Fabricant
Hersteller - Fabricante - Fabricante
- Tipo di macchina - Type of machine - Type de la machine
Maschinentypen - Tipo de la máquina - Tipo de la máquina
- N° della macchina - Serial number - N° de la machine
Maschinen-Nummer - N° de la máquina - No de la máquina



- vedere targa dati
- refer to machine data
- voir étiquette données
- siehe Angaben zum
Maschinentyp
- ver la placa de la
características
- ver la plaqueta das
características

è conforme alle seguenti direttive:
est conforme aux normatives suivantes:
es conforme a las siguientes directivas:

is in compliance with the following directives:
entspricht den folgenden Gesetzesbestimmungen:
está conforme às seguintes directrizes:

- 2006/95/EC** Direttiva bassa tensione - EC Low Voltage Directive - Normes CE Basse-tension
EG-Niederspannungsrichtlinie - Directiva de la maquinaria CE - Directiva sobre a baixa tensão CE
- 2004/108/EC** EMC - EC Electromagnetic Compatibility directive - Normes CE Compatibilité électromagnétique
EG-Richtlinie Elektromagnetische Verträglichkeit - Directiva de la maquinaria CE
Directiva sobre a compatibilidade el.magn. CE
- 2006/42/EC** Direttiva macchine - EC Machinery Directive - Normes CE Machines -
EG-Maschinenrichtlinie - Directiva de la maquinaria CE - Directiva sobre as máquinas CE
- 97/23/EC** Direttiva attrezzature a pressione (PED) (Vedere tabella nella pagina successiva)
Pressure Equipment Directive (PED) (See chart in the following page)
Directive Équipements sous Pression (PED) (Voir tableau dans la page suivant)
Richtlinie-Druckgeräte (PED) (Siehe Tabelle auf der nächsten Seite)
Directiva equipos a presión (PED) (Véase cuadro en la página siguiente)
Directiva equipos sobre pressão (PED) (Veja quadro na página seguinte)

e successive modifiche ed integrazioni.
et modifications ultérieures et intégrations.
y siguientes modificaciones e integraciones.

and later modifications and integrations.
sowie den nachfolgenden Änderungen und Ergänzungen.
e alterações e integrações subsequentes.

La presente dichiarazione perde la sua validità nel caso in cui l'apparecchio venga modificato senza espressa autorizzazione del costruttore oppure se installato o utilizzato in modo non conforme a quanto indicato nel manuale d'uso e nelle istruzioni.

This declaration is null and void if the machine is modified without the express authorization of the manufacturer or if improperly installed and used in such a way that does not comply with indications in the users' manual and the instructions.

La présente déclaration perd toute validité dans le cas où l'appareil est modifié sans l'autorisation du constructeur ou si l'appareil est installé ou utilisé de façon non conforme à ce qui est indiqué dans le manuel et dans le mode d'emploi.

Die vorliegende Bescheinigung verliert ihre Gültigkeit, falls das Gerät ohne ausdrückliche Genehmigung des Hersteller modifiziert werden sollte oder falls es nicht entsprechend der im Bedienungs- und Wartungshandbuch aufgeführten Anleitungen installiert oder benutzt werden sollte.

La presente declaración pierde su validez en el caso de que el aparato sea modificado sin expresa autorización del constructor, o bien si ha sido instalado o utilizado de forma no conforme a lo indicado en el manual de uso y en las instrucciones.

A presente declaração deixa de ter validade no caso em que o aparelho seja modificado sem autorização do construtor ou se instalado ou utilizado de maneira não conforme ao indicado no manual de uso e nas instruções.

Sede legale - Registered office - Siège social
Rechtssitz - Sede legal - Sede legal:

Via A. Manzoni 17, Binasco (Mi), ITALY

Data - Date - Date
Datum - Fecha - Data 22.03.2010

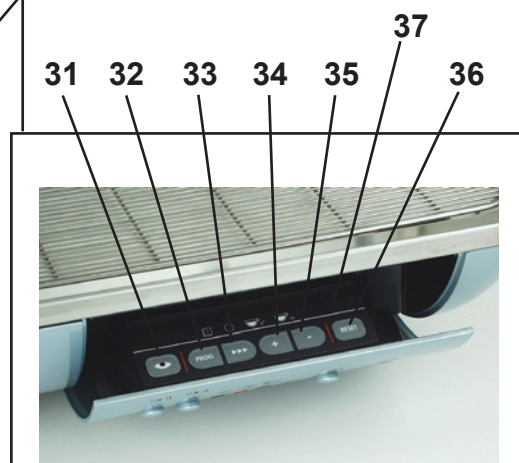
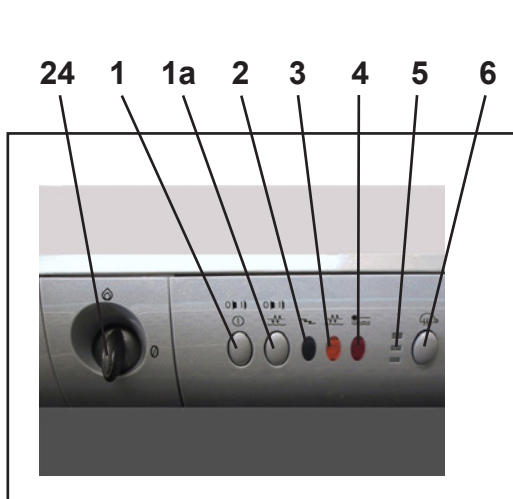
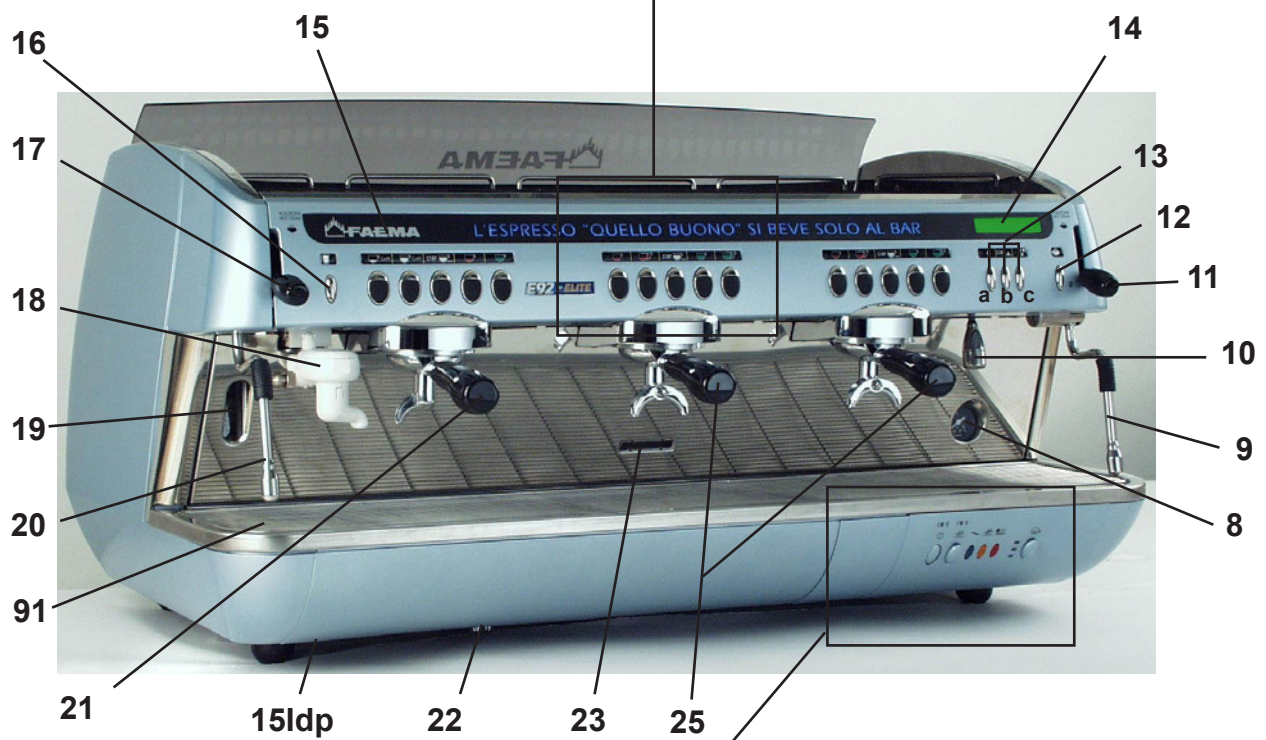
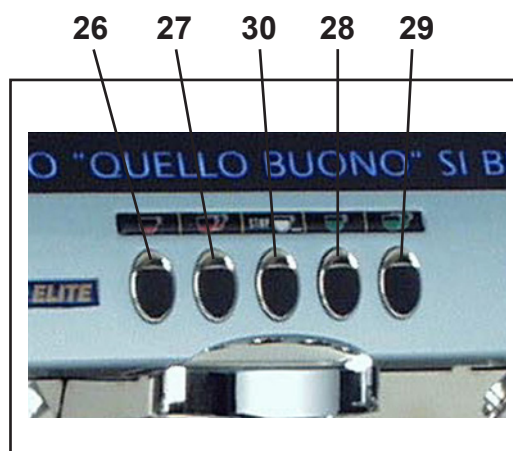
Product Development Manager

Industrial Manager

	P_{max} [bar]	T_{max} [°C]	tipo di macchina Type of machine type de la machine Maschinentypen modelo de la machina tipo de la màquina	1 gruppo 1 unit 1 groupe 1 gruppe 1 grupo 1 grupo	2 gruppi 2 units 2 groupes 2 gruppen 2 grupos 2 grupos	3 gruppi 3 units 3 groupes 3 gruppen 3 grupos 3 grupos	4 gruppi 4 units 4 groupes 4 gruppen 4 grupos 4 grupos	
			Fluido - Fluid - Fluide Flüssig - Fluido - Fluido	Capacità - Capacity - Capacité Kapazität - Capacidad - Capacidade				
Caldaia Service boiler Chaudière Heizkessel Caldera Caldeira	2 bar	133° C	acqua/vapore water/steam eau/vapeur wasser/dampf agua/vapor água/vapor	2.5 - 8	5 - 11	15 - 17.5	20 - 24.1	
Scambiatore Heat exchanger Échangeur Wrmeaustauscher Intercambiador de calor Trocador de calor	12 bar	133° C	acqua water eau wasser agua água	0.14 - 0.65 x 1	0.14 - 0.65 x 2	0.65 x 3	0.65 x 4	

	P_{max} [bar]	T_{max} [°C]	tipo di macchina Type of machine type de la machine Maschinentypen modelo de la machina tipo de la màquina	X1 X2 X4 X53	X3 1 gruppo 1 unit 1 groupe 1 gruppe 1 grupo 1 grupo	X3 2 gruppi 2 units 2 groupes 2 gruppen 2 grupos 2 grupos		
			Fluido - Fluid - Fluide Flüssig - Fluido - Fluido	Capacità - Capacity - Capacité Kapazität - Capacidad - Capacidade [L]				
Caldaia Service boiler Chaudière Heizkessel Caldera Caldeira	2 bar	133° C	acqua/vapore water/steam eau/vapeur wasser/dampf agua/vapor água/vapor	2.5 - 4	0.9 - 3.4	4.8		
Scambiatore Heat exchanger Échangeur Wrmeaustauscher Intercambiador de calor Trocador de calor	12 bar	133° C	acqua water eau wasser agua água	0.14 - 0.31	-	-		
Boiler caffè Coffee boiler Boiler café Boiler Kaffee Boiler café Boiler café	12 bar	170° C	acqua water eau wasser agua água	-	0.9	0.9 x 2		

E92/A



Legenda - Legend - Legende

I LEGENDA

- 1** Interruttore generale
- 1a** Interruttore inserimento
resistenze caldaia
- 2** Spia luminosa macchina accesa
(verde)
- 3** Spia luminosa inserimento
resistenze caldaia (arancione)
- 4** Spia luminosa (livello) carico
acqua in caldaia (rossa)
- 5** Spie luminose scaldatazze
acceso (3 LED)
- 6** Pulsante scaldatazze
- 8** Manometro rete/ pompa
- 9** Lancia destra erogazione vapore
- 10** Lancia erogazione acqua calda
- 11** Leva erogazione vapore lancia (**9 dx**)
- 12** Pulsante vapore automatico
AUTOSTEAM (*)
- 13a** Pulsante erogazione acqua calda
(dose 1/STOP)
- 13b** Pulsante stop - continuo acqua
calda
- 13c** Pulsante erogazione acqua calda
(dose 2/STOP)
- 14** Display alfanumerico
- 15** Display pubblicitario
- 15ldp** Interruttore display pubblicitario
- 16** Pulsante latte (vapore *)
- 17** Leva erogazione vapore lancia (**20 sx**)
- 18** Cappuccinatore (*)
- 19** Indicatore livello ottico acqua in
caldaia
- 20** Lancia sinistra erogazione vapore
- 21** Portafiltro per una tazza
- 22** Leva riempimento manuale acqua
in caldaia
- 23** Finestrella per controllo fiamma
- 24** Manopola-pulsante rubinetto gas (*)
- 25** Portafiltro per due tazze
- 26** Pulsante erogazione un caffè
ristretto
- 27** Pulsante erogazione due caffè
ristretti
- 28** Pulsante erogazione un caffè
lungo
- 29** Pulsante erogazione due caffè
lunghi
- 30** Pulsante erogazione continua/STOP
- 31** Pulsante visualizzazione quadri di
programmazione
- 32** Pulsante PROG
- 33** Pulsante freccette
- 34** Pulsante incremento valori (+)
- 35** Pulsante diminuzione valori (-)
- 36** Pulsante reset
- 37** Tastiera di programmazione
- 91** Bacinella appoggiatezze

GB LEGEND

- 1** Main switch
- 1a** Boiler heat resistance switch
- 2** Machine "ON" indicator light
(green)
- 3** Boiler heating element pilot light
(orange)
- 4** Boiler water fill indicator (level)
light (red)
- 5** Cup warmer "ON" indicator light
(3 LED)
- 6** Cupwarmer button
- 8** Pump pressure gauge
- 9** Right steam wand
- 10** Hot water wand
- 11** Steam lever (**9 dx**)
- 12** Automatic steam button
AUTOSTEAM (*)
- 13a** Hot water touche button
(dose 1/STOP)
- 13b** Stop button, continuous hot water
- 13c** Hot water touche button
(dose 2/STOP)
- 14** Alphanumeric display
- 15** Promotional display
- 15ldp** Ad display switch
- 16** Milk switch (steam*)
- 17** Steam lever (**20 sx**)
- 18** Cappuccino maker (*)
- 19** Boiler water level indicator
- 20** Left steam delivery wand
- 21** Filter-holder for one cup
- 22** Manual refill water lever in boiler
- 23** Flame check window
- 24** Gas tap-button (*)
- 25** Filter-holder for two cups
- 26** One coffee key long
- 27** Two coffees key long
- 28** One coffee key short
- 29** Two coffees key short
- 30** Continue / STOP key
- 31** Panels display button
- 32** PROG key
- 33** Arrows key
- 34** Values increase key (+)
- 35** Values decrease key (-)
- 36** Reset button
- 37** Programming control panel
- 91** Cup rest tray

Items marked - * - are fitted in some
product configurations only.

F LEGENDE

- 1** Interrupteur général
- 1a** Interrupteur branchement
résistance chaudière
- 2** Témoin lumineux de la machine en
marche (verte)
- 3** Témoin lumineux allumage
résistance chaudière (orange)
- 4** Voyant lumineux (niveau) charge
de l'eau dans la chaudière (rouge)
- 5** Témoin lumineux chauffe-tasses
allumé (3 LED)
- 6** Bouton poussoir chauffe-tasses
- 8** Manomètre
- 9** Lance droite de débit vapeur
- 10** Lance de débit d'eau chaude
- 11** Levier de débit de lance vapeur
(**9 droite**)
- 12** Bouton poussoir vapeur automatique
AUTOSTEAM (*)
- 13a** Clavier débit d'eau chaude
(dose 1/STOP)
- 13b** Bouton poussoir stop - continue
eau chaude
- 13c** Clavier débit d'eau chaude
(dose 2/STOP)
- 14** Display alphanumérique
- 15** Ecran publicitaire
- 15ldp** Interrupteur écran publicitaire
- 16** Bouton poussoir lait (vapeur *)
- 17** Levier de débit pour lance vapeur
lance (**20 sx**)
- 18** "cappuccinomatic"
- 19** Indicateur du niveau optique de
l'eau dans la chaudière
- 20** Lance gauche de débit vapeur
- 21** Porte-filtre pour une tasse
- 22** Levier remplissage manuel eau
dans chaudière
- 23** Petite fenêtre de contrôle de la
flamme
- 24** Bouton-bouton poussoir robinet du
gaz (*)
- 25** Porte-filtre pour deux tasses
- 26** Touche de débit de café restreint
- 27** Touche de débit de deux cafés
restreints
- 28** Touche de débit de café long
- 29** Touche de débit de deux cafés
longs
- 30** Touche de débit continu / STOP
- 31** Bouton poussoir affichage tableaux
- 32** Touche PROGR.
- 33** Touche des petites flèches
- 34** Touche d'augmentation des
valeurs (+)
- 35** Touche de diminution des valeurs (-)
- 36** Bouton poussoir reset
- 37** Clavier de programmation
- 91** Cuve appui-tasses

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

Les détails - * - ne sont appliqués qu'à
certaines configurations de produit.

Legende - Leyenda - Legenda

D LEGENDE

1	Hauptschalter
1a	Schalter zur Aktivierung der Wasserkesselbeheizung
2	Kontrolleuchte 'Maschine eingeschaltet' (grün)
3	Kontrolleuchte Heizelemente (orange)
4	Kontrolleuchte (Standanzeige) Wasserzuführung in Kessel (rot)
5	Kontrolleuchte Tassenvorwärmer (3 LED)
6	Taste „Tassenvorwärmer“
8	Manometer
9	Dampfrohr rechts
10	Heißwasserausgabe
11	Hebel Dampfausgabe (9 Rechtes)
12	Taste „automatische Dampfabgabe“ AUTOSTEAM (*)
13a	Heißwasserausgabe (Dosis 1/STOP)
13b	Stopp-Taste (Fortsetzung Heißwasserabgabe)
13c	Heißwasserausgabe (Dosis 2/STOP)
14	Display alfanummering
15	Werbedisplay
15ldp	Taste Werbedisplay
16	Taste „Milchabgabe (Dampfabgabe *)“
17	Hebel Dampfausgabe (20 Linkes)
18	Cappuccinatore
19	Optische Anzeige des Wasserstandes im Kessel
20	Dampfrohr links
21	Filterhalter für 1 Tasse
22	Hebel manuelle füllung Wasser in Kessel
23	Kontrollöffnung für Gasflamme
24	Regler-Taste Gasventil (*)
25	Filterhalter für 2 Tassen
26	Taste Kaffeeausgabe 1 Tasse (Ristretto)
27	Taste Kaffeeausgabe 2 Tassen (Ristretto)
28	Taste Kaffeeausgabe 1 Tasse (gross)
29	Taste Kaffeeausgabe 2 Tassen (gross)
30	Taste Kaffeeausgabe kontinuierlich und STOP
31	Taste zur Menüabbildung
32	Programmiertaste (PROG)
33	Pfeiltasten
34	Plus-Taste (+)
35	Minus-Taste (-)
36	Taste Rücksetzung (Reset)
37	Tastenfeld zur Programmierung
91	Wanne zur Tassenablage

Die mit * - gekennzeichneten Komponenten sind nur in bestimmten Modellen installiert.

E LEYENDA

1	Interruptor general
1a	Interruptor accionamiento resistencias caldera
2	Indicador luminoso máquina encendida (verde)
3	Indicador luminoso conexión resistencias caldera (naranja)
4	Indicador luminoso (nivel) carga agua en la caldera (roja)
5	Indicador luminoso calienta-tazas encendido (3 LED)
6	Botón calienta-tazas
8	Manómetro
9	Tubo derecho erogación vapor
10	Tubo erogación agua caliente
11	Palanca erogación vapor tubo (9 derecha)
12	Botón vapor automático AUTOSTEAM (*)
13a	Botón erogación agua caliente (dosis 1/STOP)
13b	Botón stop – continuo agua caliente
13c	Botón erogación agua caliente (dosis 2/STOP)
14	Visualizador alfanumérico
15	Display publicitario
15ldp	Interruptor display publicitario
16	Botón leche (vapor*)
17	Palanca erogación vapor tubo (20 sx)
18	Cappuccinador
19	Indicador nivel óptico agua en la caldera
20	Tubo izquierdo erogación vapor
21	Portafiltro para una taza
22	Palanca llenado manual agua en la caldera
23	Ventanilla para control llama
24	Mango-botón grifo gas (*)
25	Portafiltro para dos tazas
26	Botón erogación un café corto
27	Botón erogación dos cafés cortos
28	Botón erogación un café largo
29	Botón erogación dos cafés largos
30	Botón erogación continua/STOP
31	Botón visualización cuadros
32	Botón PROG
33	Botón flechas
34	Botón incremento valores (+)
35	Botón disminución valores (-)
36	Botón reset
37	Panel mandos de programación
91	Bandeja apoya-tazas

Los detalles *- se pueden aplicar sólo en algunas configuraciones del producto.

P LEGENDA

1	Interruptor geral
1a	Interruptor de inserimento de resistências da caldeira
2	Indicador luminoso da máquina acesa (verde)
3	Indicador luminoso de inserimento das resistências da caldeira (laranja)
4	Indicador luminoso (nível) de carregamento da água na caldeira (vermelho)
5	Indicadores luminosos do aquecedor de chávenas aceso (3 LED)
6	Botão do aquecedor de chávenas
8	Manómetro rede/bomba
9	Lança direita de distribuição do vapor
10	Lança de distribuição da água quente
11	Alavanca de distribuição do vapor na lança (9 dir)
12	Botão de vapor automático AUTOSTEAM (*)
13a	Botão de distribuição da água quente (dose 1/STOP)
13b	Botão stop – contínuo da água quente
13c	Botão de distribuição da água quente (dose 2/STOP)
14	Mostrador alfanumérico
15	Mostrador publicitário
15ldp	Interruptor do mostrador, publicitário
16	Botão do leite (vapor)
17	Alavanca de distribuição do vapor lança (20 esq)
18	Preparador de cappuccino (*)
19	Indicador de nível óptico da água na caldeira
20	Lança esquerda de distribuição do vapor
21	Porta-filtro para uma chávena
22	Alavanca de enchimento manual da água na caldeira
23	Janelinha para o controle da chama
24	Manipulo-botão da torneira do gás (*)
25	Porta-filtro para duas chávenas
26	Botão de distribuição de um café forte
27	Botão de distribuição de dois cafés fortes
28	Botão de distribuição de dois cafés cimbálinos
29	Botão de distribuição de dois cafés cimbálinos
30	Botão de distribuição contínua /STOP
31	Botão de visualização dos quadros de programação
32	Botão PROG
33	Botão das setas
34	Botão de aumento dos valores (+)
35	Botão de diminuição dos valores (-)
36	Botão de rearme
37	Teclado de programação
91	Bacia para apoiar as chávenas

Os componentes “*” – são aplicados apenas sobre algumas configurações de produtos

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: 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.

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.

- 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.

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.

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 Δ 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.

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*.

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 6 liters of water have been used for a machine with 2 groups, 9 liters for a machine with 3 groups and 12 liters for a machine with 4 groups (see the "Cleaning and Maintenance" Chapter in the User's Manual).

STEAM (also with Autosteam)

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

CAPPUCCINO MAKER (automatic cappuccino maker device)

- After removing the intake tube from the milk container, carry out a few test cycles.

USE

7. Switching on – electric



“Before switching on the machine, ensure the following:
The mains switch is on.
The water mains tap is open”.

Press the master switch (1); the indicator light “machine on” (2) switches on.

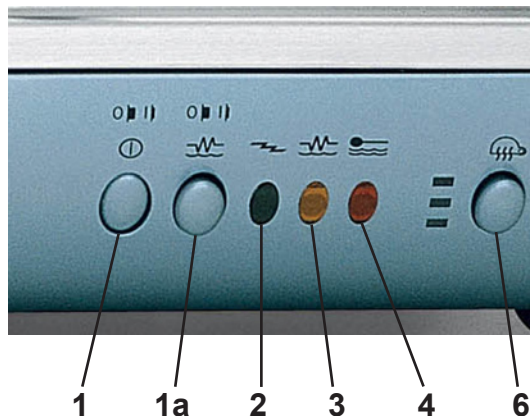
At the same time, the current working pressure “boiler pressure 0.00 bar” is displayed (14).

If the water level in the boiler is less than the minimum required, the indicator light “boiler level” (4) lights up and the boiler is filled up to the correct level (indicator light 4 switches off).

Press the master switch (1a) to position 2.

The heating element inserted indicator light (3) lights up.

The boiler is heating. Wait until the pressure reading on the display corresponds to the required working pressure value, i.e. the indicator light (3) switches off.



8. Cup-Warmer



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

CHARACTERISTICS

- Roomy cup-heating shelf
- Choice of several heating temperatures

Arrange the cups on the shelf. Best results are obtained when NOT MORE than three layers of cups are put on the shelf.

To change the cup-warmer power, press the key (6) a number of times.

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

When the machine is turned off after the day's operations, the selections will remain in the machine's memory.

9. Switching on – gas (only for G machines)



“Do not switch on the gas when the boiler is under pressure”.

Before switching on the machine, check the following:

- The mains switch is on.
- The water mains tap is open.
- The gas cut-off cock is open

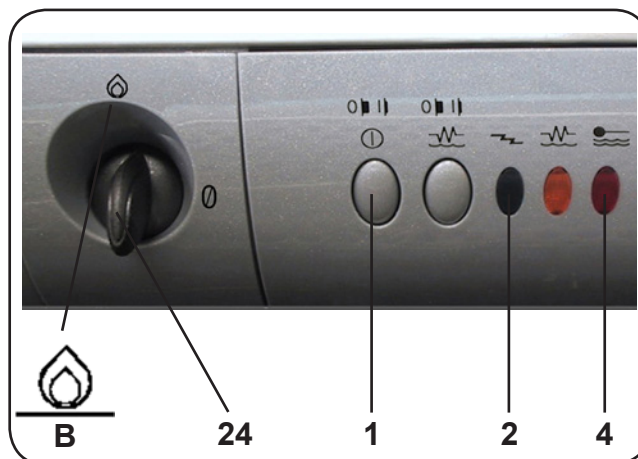
Press the mains switch (1) to position 1, the indicator light “machine on” (2) lights up.

At the same time, the current working pressure “boiler pressure 0.00 bar” is displayed (14).

If the water level in the boiler is less than the minimum required, the indicator light “boiler level” (4) lights up and the boiler is filled up to the correct level (indicator light 4 switches off).

Press and rotate the knob of tap (24) towards the left to position B, and keep pressed for about 30 seconds. Check that window (23) is open and after a few seconds release knob (24).

The boiler is heating up. Wait until the indication on the display (14) corresponds to the pressure value required.



10. Switching-on – dual (gas and electric)

The boiler may be heated by both gas and electricity simultaneously.

In this way the working pressure is reached more rapidly since the water in the boiler is heated simultaneously by the electrical heating elements inside the boiler and by the flame from the burner under the boiler.

To switch on, follow the procedures in Paragraph 1. **SWITCHING ON – ELECTRIC** and 3. **SWITCHING ON – GAS**.

11. Forced switching-on

At the end of the programmed switch-on time the following message will be displayed:

machine OFF

When the machine needs to be used, keep a STOP (30) key pressed down for 10 seconds.
The machine will again be activated for use.

To return to programmed switch-off, check the position of the mains switch (1), disable it, and then return to the previous position.

12. Drinks distribution - coffee

Remove the filter carrier (21 or 25), clean it of the used coffee grounds and refill it with 1 or 2 doses of ground coffee, according to the filter carrier used.

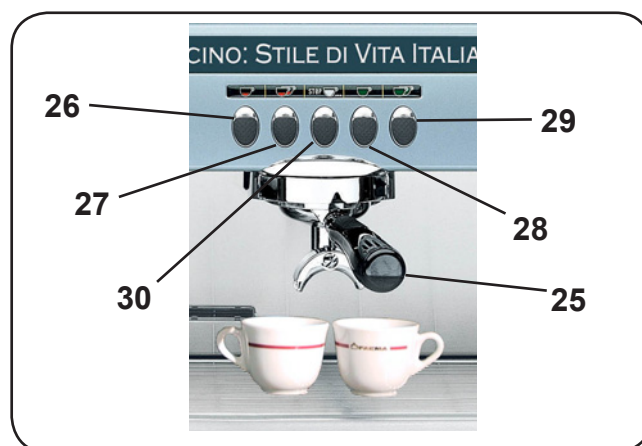
Press the coffee evenly in the filter, using the dose-grinder press.

Remove any coffee grounds from the edges of the filter.

Insert the filter carrier (21 or 25) to the group, locking it firmly in place. Position the cup (or cups) under the spout (or spouts) of the filter carrier (21 or 25).

Press the coffee distribution key (26, 27, 28 or 29) corresponding to the desired dose. The corresponding led lights up, the coffee will be issued and will stop automatically upon completion. Press the continuous/STOP distribution button (30) for a continuous distribution.

The distribution, both dosed and continuous, may be interrupted at any time by pressing the continuous/STOP key (30).



Time control (only if the function is active)

This function allows to visualize on the display the duration of the coffee base drinks of each group of the machine. For example, if a delivery is made from group 1, the following message will appear on the display:

GR1
xxx

where "xxx" indicates the time of the delivery in seconds.

If deliveries are made at the same time (for example, from group 1 and from group 3), the display shows the time of every single delivery:

GR1
xxx

GR3
xxx

Once the delivering phase is finished, the data remains visualized for about 10"; after that the display will return to show the date and the pressure of the boiler.

Note: the "time control" function is active only in normal conditions of work of the machine and without any other message on the display.

12.1 Drinks distribution - hot water

After having positioned the appropriate container under the hot water nozzle (32), distribution is made in two ways.

DOSED FUNCTION

Press one of the hot water distribution keys (13a or 13c). The corresponding led will light up, hot water will be issued and will stop automatically upon completion.

The distribution may be interrupted at any time by pressing the previously active key again (shown by the lighted led), or the Stop button, continuous hot water (13b).

CONTINUOUS FUNCTION

Press the hot water distribution key (13b).

Hot water will be issued continuously until the hot water key (13b) is pressed again to stop this function.

In continuous function the programmed dosed in the key is not changed.



12.2 Drinks distribution - milk

GENERAL INDICATIONS

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

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

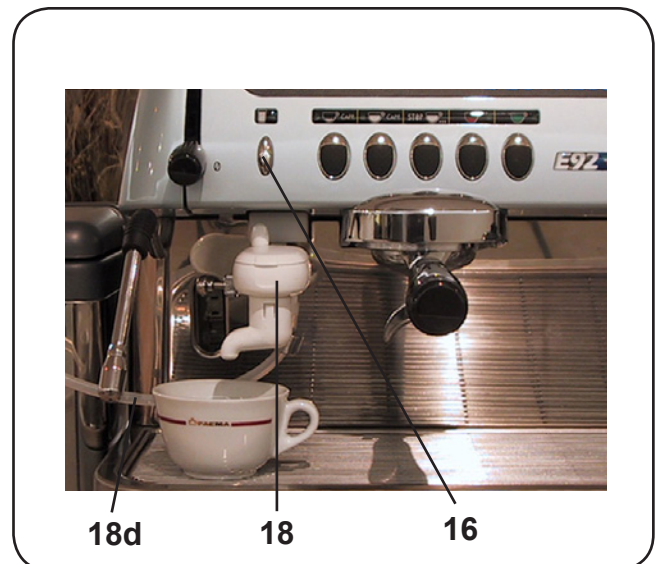
MILK DISTRIBUTION

Insert the tube (18d) into the milk.

After having positioned the appropriate container under the cappuccino maker (18), press the milk distribution key (16). The led above the selected key lights up.

The quantity of milk memorized during the programming phase will flow into the cup and will stop automatically. The flow can be stopped at any time by pressing the milk distribution key (16) again.

Paragraph, "User Instructions for the Cappuccino Maker" describes how to adjust the temperature of the milk and the density of the milk froth.



"When the machine is not used for a long period of time, comply with the hygiene procedures regarding preservation of milk".

12.3 Drinks distribution - cappuccino (only if the cappuccino function is active)

Use only the filter carrier (21) with a one-way spout and the distribution group to the left.

After having removed the filter carrier (21) from the group and emptied it of the previous grounds, fill with a new dose of ground coffee and press.

Insert the filter carrier into the group, locking it well in place. Place the cappuccino maker (18) close to the filter carrier spout (21).

Position the cappuccino cup, or a suitable container in such a way so that the coffee and milk can flow into the cup without having to move it between the two flows.

Press one of the cappuccino distribution keys (26, 27, 28 or 29). The led above the selected key lights up, distribution commences and then stops automatically.

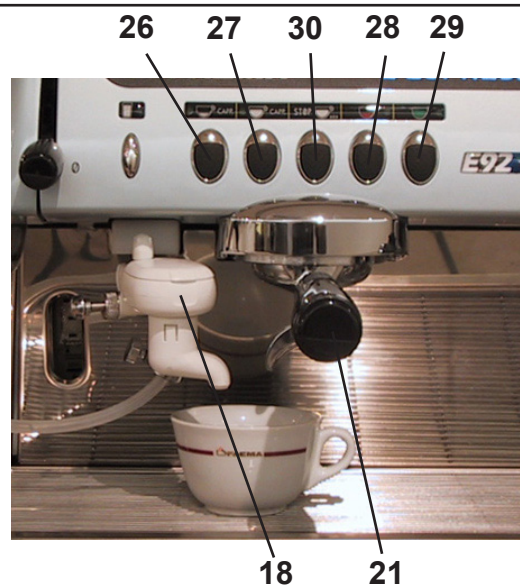
It is possible to stop the distribution at any time by pressing the continuous/STOP key (30).

As described in Chapter "Programming the cappuccino distribution keys", it is possible to select whether to distribute first the milk and then the coffee or vice versa.

Paragraph, "User Instructions for the Cappuccino Maker" describes how to adjust the temperature of the milk and the density of the milk froth.



"When the machine is not used for a long period of time, comply with the hygiene procedures regarding preservation of milk".



12.4 Cappuccino maker instruction

Insert the tube (18d) into the milk.

Place a container under the cappuccino maker (18).

Remove the knob (18b) to facilitate the circulation of air.

Completely rotate the air adjustment screw (18a) clockwise, then turn it back by half a turn.

Completely rotate the temperature adjustment screw (18c) clockwise, then turn it back by half a turn.

At this point, press the required key to obtain milk or cappuccino.

Adjustment of the cappuccino froth

Too much froth:

Finely rotate the air adjustment screw (18a) clockwise.

Too little froth:

Finely rotate the air adjustment screw (18a) anticlockwise.

Cappuccino temperature

If the cappuccino is too hot:

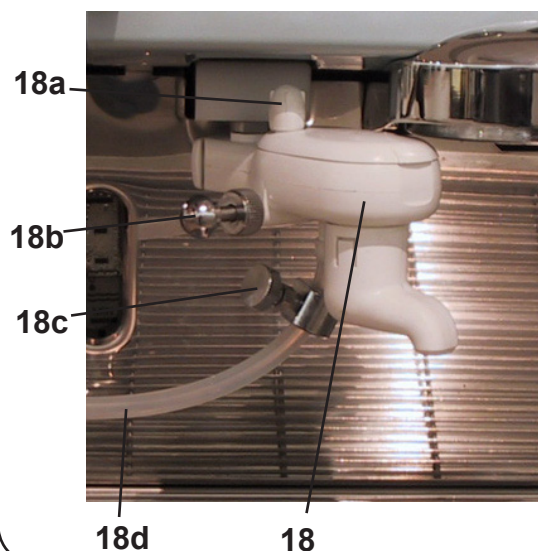
Finely rotate the temperature adjustment screw (18c) anticlockwise.

If the cappuccino is not hot enough:

Finely rotate the temperature adjustment screw (18c) clockwise.

Distribution of hot unwhipped milk

Press and completely push in the knob (18b), then press the desired milk or cappuccino distribution key.



12.5 Drinks distribution - steam

Completely immerse the right (9) or left (20) steam nozzle into the container with the liquid to be heated and push the steam control lever (11 or 17) upwards.

Wait until the liquid has reached the desired temperature, then lower the steam command lever to stop the issue of 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.

Dispensing with the Autosteam (Turbosteam) selector (12) (when provided)

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

Steam is dispensed when the key (12) is pressed, and the lever (11) is pressed for the type of milk.

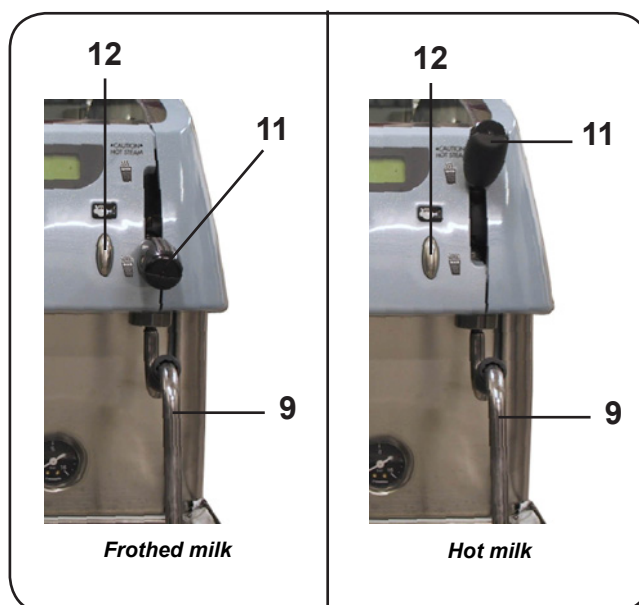
In particular:

- lever down: foamed milk
- lever up: heated milk.

After selecting the type of milk you desire (heated or frothed), insert the steam nozzle (9) into a suitable container, making sure the bulb is completely immersed in the milk.

After pressing the key (12), the temperature detected by the probe appears on the display.

When the temperature is reached, steam dispensing can be stopped either automatically or manually, as described in paragraph "2.5 User dosage - automatic steam dispensing key programming"



13. Water level control of boiler

The machine is fitted with a series of automatic level control devices to keep the water in the boiler at a pre-set level. The indicator light (4) comes on when water enters the boiler.

Filling the boiler with water using the manual service tap

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

Push the manual boiler water fill lever (22), taking care not to exceed the MAX level on the optic indicator (19).

14. Rinsing



Before operating the machine, perform a rinse of the internal circuits and change the water in the boiler."

8.1 Changing the water in the internal groups circuits

Remove the filter carriers (21, 25) of the distributor groups. Via the continuous distribution key (30), empty the water from each group for approximately one minute. Repeat this operation twice.

8.2 Changing the water in the boiler

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

Keep the hot water distributor key (13a - 13c) pressed down for approximately 5 seconds.

The following message will be displayed: "WATER CHANGE", followed by an audio signal. The water from the boiler will drain from the hot water nozzle (10) (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 13b).

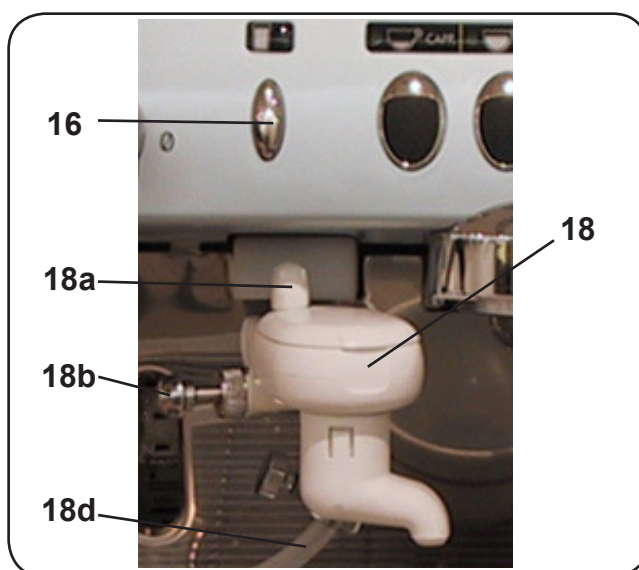
After the procedure, the machine will return to its normal functions and the boiler will be refilled with fresh water.

15. Cleaning

Cleaning the cappuccino maker

This operation must be made at the end of each working day.

1. Fill a container with 0,5 litre of cold water and one dose of liquid detergent (see product instructions).
2. Remove the suction (18d) tube from the milk container and immerse it in the solution.
3. Press button (16) and repeat the operation until all the detergent has been used up.
4. Disassemble the cappuccino maker (18):
 Unscrew the knob (18b) and remove the cappuccino maker (18).
 Remove the cover.
 Unscrew the ring nut of the knob (18b) and remove it.
 Unscrew and remove the adjustment screw (18a).
 Prepare another dose of detergent and clean each piece.
 Remove any residue with a sponge.
 Reassemble the cappuccino maker.
5. Rinse, pumping out at least one litre of cold water.



15. Cleaning and maintenance



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

Cleaning dispensing unit

This operation must be made on all the groups at the end of each working day

- 1) Using a brush, clean the cover gasket.
- 2) Insert the rubber disk into the filter-holder with its filter.
- 3) Pour in a packet or dosing cupful of detergent powder
- 4) Insert the filter carrier into the group and press the selection button. After a few seconds, press the STOP button. Repeat this operation a few times.
- 5) Remove the filter-holder and clean the shower with a sponge.
- 6) Flush each dispenser unit with water for about 30 seconds.

First left-hand dispenser unit with cappuccino-selection panel:

- 1) Remove the milk-aspiration tube from the milk container and rest it against the grille of the cup-shelf basin.
- 2) Press one of the selection buttons. Wait a few seconds and press the STOP button. Repeat this operation a few times. Be careful, steam will come out of the cappuccino-maker's dispensing spout.

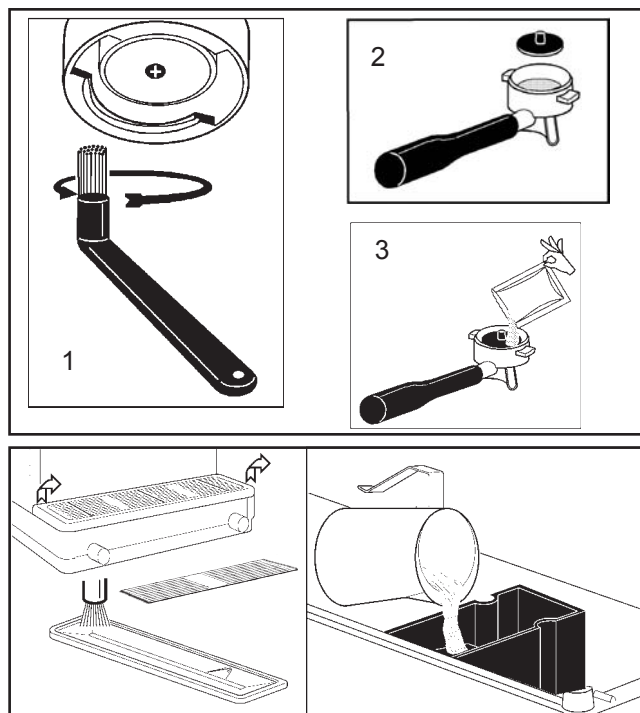
Filter-holders

- 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 sections 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.

N.B. 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 6 liters of water have been dispensed from the 2-group machine, 9 liters of water from the 3-group machine and 12 liters from the 4-group machine.

Steam

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

16. Rules for the worker operating the machine

BEFORE YOU START



WARNING: BEFORE YOU START OPERATING THE MACHINE, WASH THE INTERNAL COMPONENTS FOLLOWING THE INSTRUCTIONS INDICATED BELOW. THESE STEPS MUST BE REPEATED AT LEAST ONCE A DAY AND WHEN THE MACHINE HAS NOT BEEN OPERATED FOR MORE THAN 8 HOURS.

Groups

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

Hot Water

- Continuously dispense hot water (pressing the appropriate button) until at least 6 liters of water have been used for a machine with 2 groups, 9 liters for a machine with 3 groups and 12 liters for a machine with 4 groups (see the “Cleaning and Maintenance” Chapter in the User’s Manual).

Steam (also with Autosteam)

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

Cappuccino Maker (automatic cappuccino maker device)

- After removing the intake tube from the milk container, carry out a few test cycles.

ON THE JOB

Steam dispensing (also with Autosteam)

- 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.

Cappuccino dispensing (with the automatic cappuccino maker)

- If the machine has not been used for more than an hour, before using the cappuccino maker, removed the milk intake tube and do a test cycle.

Cleaning the coffee circuits

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

17. 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

Use of gas operated appliances in premises smaller than 12 m² is not permitted.

If a gas heated installation is used, change the flexible tube at the due expiry date.

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.
- Close the gas tap.

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

18. 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.



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

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



WARNING

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.

19. 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 CIBALI 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.



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

20. 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.

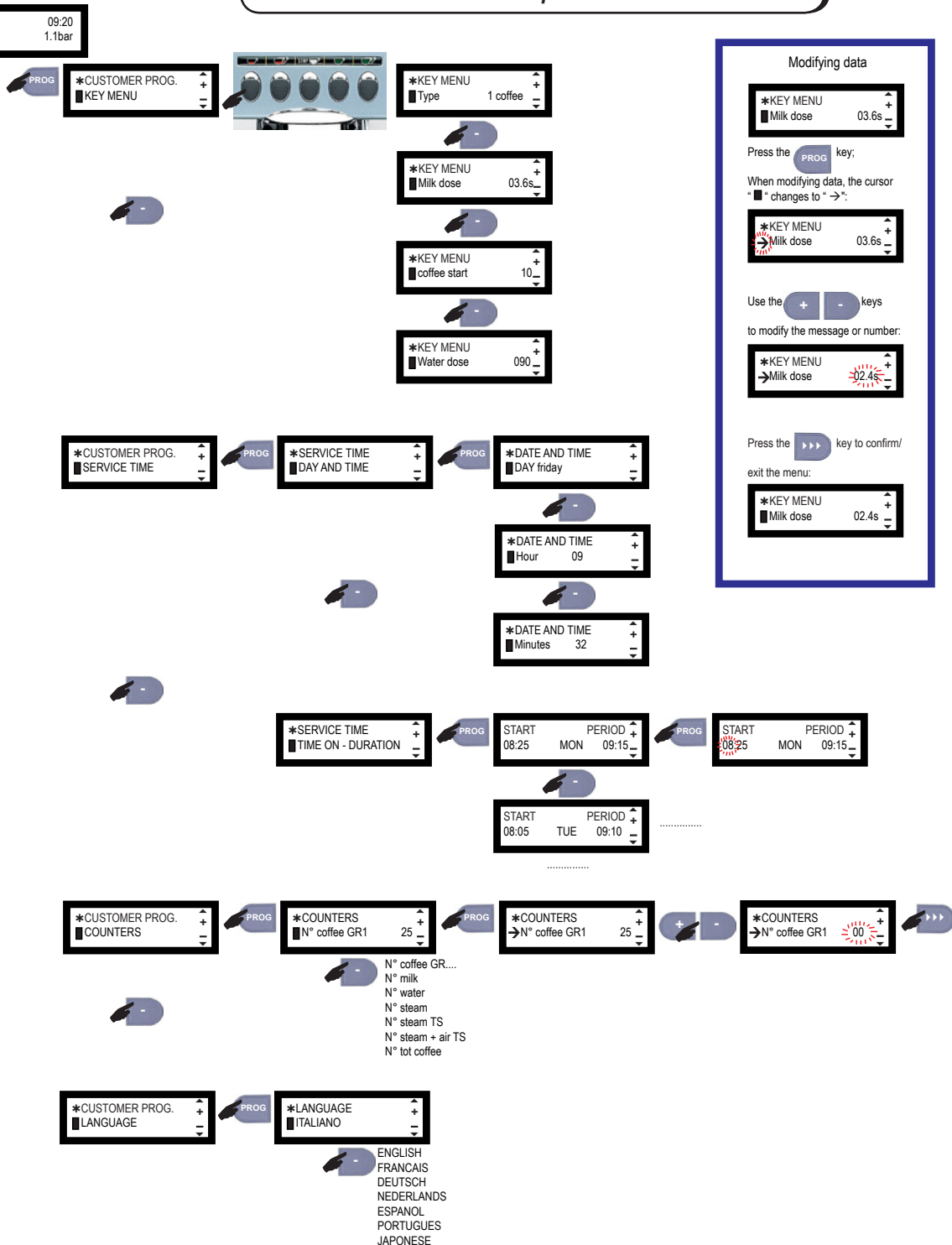
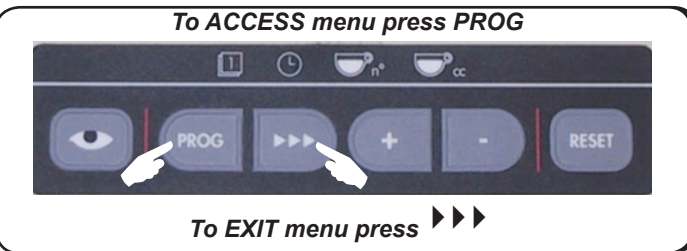
DEFECT	CAUSE	REMEDY
The coffee machine does not function and the indicator light (2) is off.	No electricity.	Check that the electricity is on. Check the position of the main switch (12).
The coffee machine does not work but the indicator light (2) is on.	Wrong programming of the switch-on times.	Press the STOP (30) key for a few seconds to force switch-on. Reprogram the clock
The coffee machine does not heat up.	Wrong position of the switch (1a).	Press the switch knob (1a).
Leak from edge of filter-holder (21, 25).	The undercup gasket is dirty with coffee residue.	Clean with the supplied brush.
Coffee flow time too short.	Coffee grinds too coarse. Coffee too old.	Grind the coffee more finely. Change the coffee
Water leaks from under the machine.	Drainage tank clogged.	Clean the tank.
The coffee is warm and weak (after normal time of brew and flow).	Air bubble in thermosyphonic circulation system.	Press the coffee distribution button 2/3 times to try and eliminate the air bubble.
The reading on the pressure gauge (8) of the pump pressure is greater than 9 bars.	The pump's by-pass valve is blocked.	Call the authorized servicing department.

PROGRAMMING - USER MODE

21. Data flow chart - Customer programming

English

Only if "Prog. cliente" is YES



22. Clock adjustment

Use the "+" (34) and "-" (35) keys to adjust the clock.

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

The time changing speed increases if one of the keys (34 or 35) is kept depressed.

fryday	09:20
Boiler P.	1.1bar

23. How to access the programming mode

N.B. ONLY if the item "Customer Progr." is set on "YES".

To access programming press the PROG (32) key; the following message will appear on the display:

*CUSTOMER PROG.	▲
■ KEY MENU	+
	-
	▼

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

Use the "+" (34) and "-" (35) keys to position the cursor on the desired line, then press the PROG (32) key.

Always use the "+" (34) and "-" (35) keys to change the setting; confirm the changes made by pressing the ►►► key.

Note: when modifying data, the cursor changes to "→".

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

CUSTOMER PROG. NOT ENABLED!

23.1 Programming the coffee distribution keys

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



Each dispensing unit is controlled by a panel that permits programming the amount of desired dispensing for each button. The following coffee selection parameters can be modified:

- **water dose** (volumetric dosage pulses, from 0 to 1999, with increments of 1).

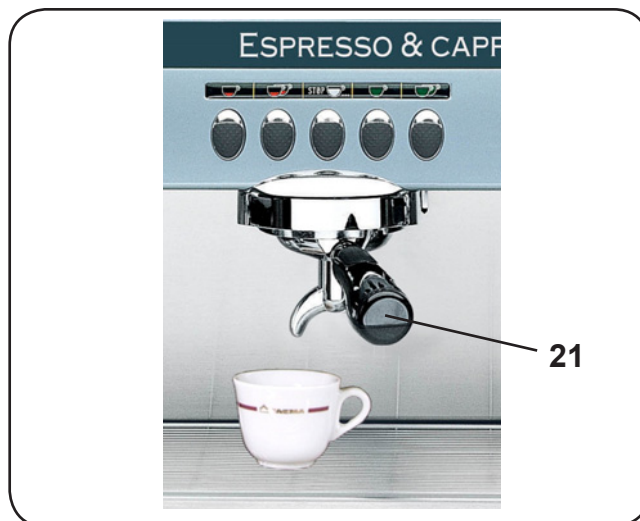
Programming measures using the "SELF-LEARNING" function

To perform the coffee dose programming, follow the procedure herebelow:

- 1) Fill the filter carrier (21) with the correct dose of ground coffee and insert into the group ensuring it is correctly locked in place (**do not use previously used coffee grounds**).
- 2) Place the cup by the filter carrier spout (21).
- 3) Press the "+" (34) key; the following message will appear on the display:



- 4) Press the PROG (32) key; the following message will appear on the display:



when modifying data, the cursor changes to " →".

- 5) Keep the distributor key pressed, as evidenced by the flashing led (the coffee dose counter starts from zero and increases in value).
 - 6) When the quantity of the coffee in the cup has reached the desired level, release the key (the counter will indicate the number of pulses that correspond to the set dose).
- It is also possible to vary the coffee doses or set the dose using the "+" (34) and "-" (35).

When the key ▶ ▶ ▶ (33) is pressed, the following message is again displayed:



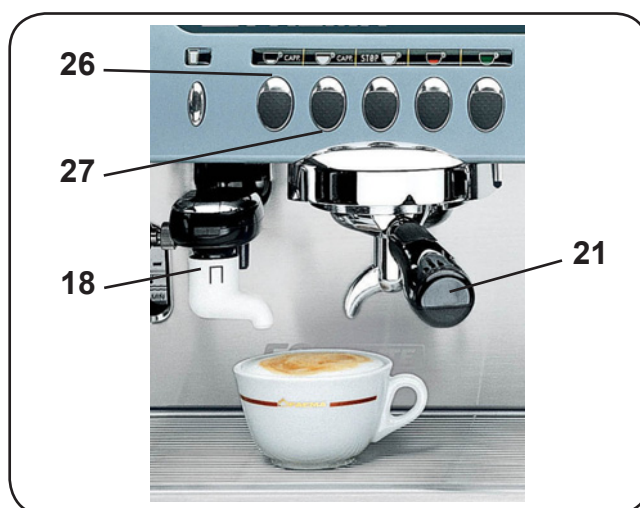
23.2 Programming the cappuccino distribution keys

Press one of the cappuccino dispensing keys. The related LED remains on and does not blink. The display appears as follows:



Cappuccino selection parameters that can be changed are:

- **Milk dose** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);
- **Milk start/coffee start **** (milk dispensing delayed after coffee dispensing, and vice versa)
- **Water dose** (volumetric dosage pulses, from 0 to 1999, with increments of 1).



Programming measures using the "SELF-LEARNING" function: milk dose

To memorize the programming of the milk dose, follow the procedure herebelow:

- 1) Place the cup by the cappuccino maker (18).
- 2) Press the "+" (34) key; the following message will appear on the display:



- 3) Press the PROG (32) key; the following message will appear on the display:



when modifying data, the cursor changes to " →".

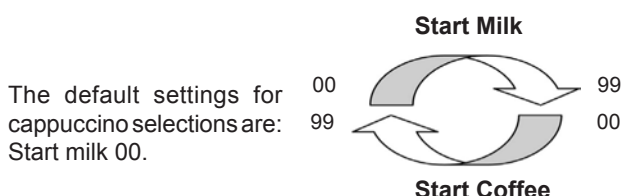
(**) Start milk/Start coffee function

The cappuccino beverage can be made as follows:

- First dispensing coffee and then milk.
- First dispensing milk and then coffee.

You can use the "+" (34) and "-" (35) keys to change the "Start milk" setting (milk dispensing start delayed after coffee dispensing and vice versa) from "00" to "99" with "1" second increments.

If over "99" is set, the "Start milk" setting will become the "Start coffee" setting (coffee dispensing start delayed after the milk dispensing), then the setting returns to "Start milk" in a cycle.



Programming measures using the "SELF-LEARNING" function: coffee dose

To perform the coffee dose programming, follow the procedure herebelow:

- 1) Fill the filter carrier (21) with the correct dose of ground coffee) and insert into the group ensuring it is correctly locked in place (do not use previously used coffee grounds).
- 2) Place the cup by the filter carrier spout (21).
- 3) Press the "+" (34) key; the following message will appear on the display:



- 4) Press the PROG (32) key; the following message will appear on the display:



- 4) Keep the distributor key pressed, as evidenced by the flashing led (the coffee dose counter starts from zero and increases in value).
- 5) When the quantity of milk in the cup has reached the desired level, release the key (the counter will indicate the time that correspond to the set dose).

It is also possible to vary the milk dose or set the dose using the "+" (34) and "-" keys (35).

N.B.: If the coffee dose is set to "00.0", the key may only be used for coffee distribution.

When the key ▶ ▶ ▶ (33) is pressed, the following message is again displayed:



By setting:

"Start milk 00" - milk dispensing takes place when the selection key is pressed. After a few seconds, coffee is dispensed;

"Start milk 99" or at a high setting that exceeds the coffee dispensing time - milk dispensing starts after coffee is dispensed.

"Start milk 05" - coffee dispensing starts, and 5 seconds after the selection key is pressed, milk is dispensed.

Note: If the time setting exceeds the coffee dispensing time, milk dispensing begins immediately after coffee is dispensed.

"Start coffee 00" - Coffee dispensing starts after milk is dispensed.

"Start coffee 99" or any setting other than 0 - coffee dispensing will start 99 seconds (or after the set time) after milk is dispensed.

when modifying data, the cursor changes to " →".

- 5) Keep the distributor key pressed, as evidenced by the flashing led (the coffee dose counter starts from zero and increases in value).
 - 6) When the quantity of the coffee in the cup has reached the desired level, release the key (the counter will indicate the number of pulses that correspond to the set dose).
- It is also possible to vary the coffee doses or set the dose using the "+" (34) and "-" keys (35).

When the key ▶ ▶ ▶ (33) is pressed, the following message is again displayed:



23.3 Programming the milk distribution key

N.B.: Also valid if the CAPPUCCINO function is **not** activated.
When the milk distribution key (16) is pressed (shown by the flashing led), the following message will be displayed:

*KEY MENU	▲ +
■ Milk dose	03.6s ▼

Milk selection parameters that can be changed are:

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

Programming measures using the "SELF-LEARNING" function: milk dose

To memorize the programming of the milk dose, follow the procedure herebelow:

- 1) Place the cup by the cappuccino maker (18).
- 2) Press the PROG (32) key; the following message will appear on the display:

*KEY MENU	▲ +
→ Milk dose	03.6s ▼

when modifying data, the cursor changes to " →".

- 3) Keep the distributor key pressed, as evidenced by the flashing led (the coffee dose counter starts from zero and increases in value).
- 4) When the quantity of milk in the cup has reached the desired level, release the key (the counter will indicate the time that correspond to the set dose).

It is also possible to vary the milk dose or set the dose using the "+" (34) and "-" (35) keys.

When the key ▶ ▶ ▶ (33) is pressed, the following message is again displayed:

*KEY MENU	▲ +
■ Milk dose	03.6s ▼



23.4 Programming the hot water distribution keys

Press one of the hot water distribution keys (13a - 13c). The related LED remains on and does not blink. The display appears as follows:



The following hot water selection parameters can be modified:

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

Programming measures using the "SELF-LEARNING" function

To memorize the programming of the hot water dose, follow the procedure herebelow:

- 1) Place a container by the hot water distribution nozzle (10).
- 2) Press the "+" (34) key; the following message will appear on the display:



- 3) Press the PROG (32) key; the following message will appear on the display:



- 4) Keep the distributor key pressed, as evidenced by the flashing led (the hot water dose counter starts from zero and increases in value).

- 5) When the quantity of water in the container has reached the desired level, release the key (the counter will indicate the time that corresponds to the set dose).

It is possible to vary the set dose via the "+" (34) and "-" (35) keys (the time of the water distribution can also be increased or decreased).

When the key ▶ ▶ ▶ (33) is pressed, the following message is again displayed:



23.5 Programming the automatic steam key - AUTOSTEAM (Turbosteam)

When the automatic steam dispensing key (12) is pressed (indicated by the relative led), the following message is displayed:



Press the PROG (32) key; the following message will appear on the display:



You may now program the automatic steam function, by setting a "xxx°C" temperature value for either hot or whipped milk.

Setting options:

- "0" setting:

- manual steam stop

Note: *The user controls when steam dispensing is stopped. When the desired temperature is reached, the user will push on key (12).*

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

- automatic steam stop

- "OFF" setting:

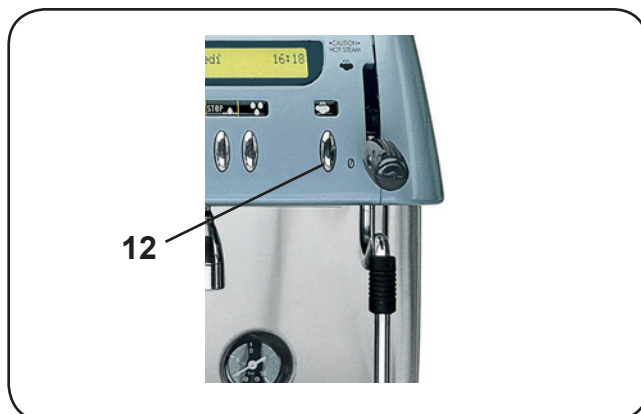
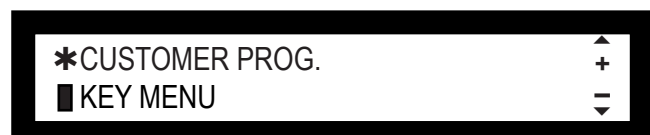
- steam stop disabled

Use the "+" (34) and "-" (35) keys also to modify the message or number.

When the key ► ► ► (33) is pressed, the following message is again displayed:



When the key ► ► ► (33) is pressed another time, the following message is displayed:



24. Service time menu

fryday	09:20
Boiler P.	1.1bar

To access "service time" menu, press the PROG key (32) and then the key "-" (35); the message shown below will appear on the display:

*CUSTOMER PROG.	▲
■ SERVICE TIME	+
	-
	▼

Pressing the PROG key (32), the following message will appear on the display:

*SERVICE TIME	▲
■ DAY AND TIME	+
	-
	▼

Press the PROG (32) key.

Use the "+" (34) and "-" (35) keys to move the cursor to the entry to be modified, then press the PROG (32) key. The cursor will turn into an arrow → and it becomes possible to change the number for the selected entry by using the "+" (34) and "-" (35) keys.

Once the operation is completed, press the ▶▶ (33) key to confirm the data.

Repeat the operation described above to modify other parameters.

Pressing the "-" key (35) the following message will appear on the display:

*SERVICE TIME	▲
■ START AND PERIOD	+
	-
	▼

Pressing the PROG key (32), the following message will appear on the display:

START		PERIOD	▲
07:30	MON	16:30	+
			-
			▼

When the PROG key (32) is pressed another time, the activation hour (e.g. 07) flashes.

Press the "+" (34) and "-" (35) keys until the correct activate hour for Monday is displayed.

N.B. If the "+" (34) and "-" (35) keys are kept depressed, the hours number changes at a greater speed.

When the PROG key (32) is pressed, the minutes of the switch-on time will flash on the display (e.g. 30). Using the "+" (34) and "-" (35) keys this figure can be changed to show the corresponding minutes of the desired switch-on time.

When the PROG key (32), is pressed, the hour of the operation time will flash on the display (e.g. 16). Using the "+" (34) and "-" (35) keys this figure can be changed to show the corresponding hour of duration for Monday.

When the PROG key (32) is pressed, the minutes of the operation time will flash on the display (e.g. 30). Using the "+" (34) and "-" (35) keys this figure can be changed to show the desired number of minutes.

Examples

- 1) When the set day (e.g. Monday) corresponds to the closing day, set the activation time to "00:00" and the duration to "00:00".
- 2) If the machine needs to remain on at all times, set the time of activation to "00:00" and the duration to "24:00".
- 3) If the machine needs to be switched on at 07:30 and switch off at midnight, set the activation time to "07:30" and the duration to "16:30".

How to perform other operations

When the PROG key (32) is pressed, the activation time will once again be displayed (if this needs to be changed, follow the above procedures).

Pressing the ▶▶ (33) key, the following message will appear on the display:

START		PERIOD	▲
07:30	MON	16:30	+
			-
			▼

When the "-" (35) key is pressed, the message " activate duration " for the next day is displayed:

START		PERIOD	▲
08:20	TUE	18:00	+
			-
			▼

25. Counter display and zeroing

fryday 09:20
Boiler P. 1.1bar

To access "Counters" menu, press the PROG key (32) and then the key "-" (35) until the message shown below will appear on the display:

*CUSTOMER PROG.
■ COUNTERS

Pressing the PROG key (32), the following message will appear on the display:

*COUNTERS
■ N° coffee GR1

Parameters calculated are:

- **N. coffee** (number of coffee beverages)
- **N. milk** (number of milk 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 autosteam function)
- **N. steam + air TS** (number of times steam and air are dispensed using the autosteam function)
- **N. tot coffee** (total number of coffee beverages).

Counters can be zeroed by aligning the cursor on the selected entry, pressing the PROG (32) key, and then pressing the "+" (34) or "-" (35) key.

Press the ►► (33) 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 ►► (33) key to return to the main menu.

26. Language selection

fryday 09:20
Boiler P. 1.1bar

To access "Language" menu, press the PROG key (32) and then the key "-" (35) until the message shown below will appear on the display:

*CUSTOMER PROG.
■ LANGUAGE

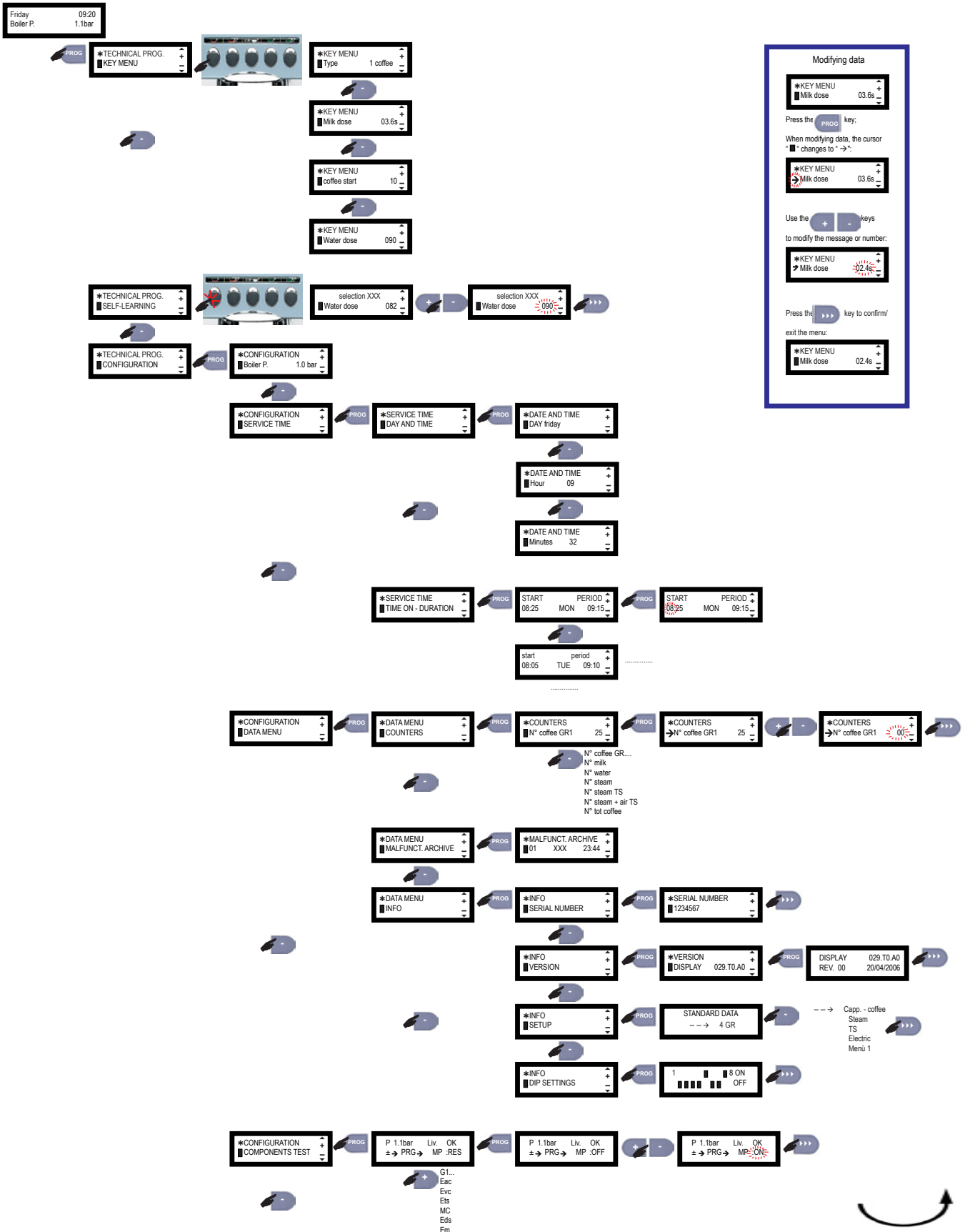
Press the PROG (32) key; position the cursor on the desired language by pressing the "+" (34) and "-" (35) keys and then pressing the PROG (32) key. The machine will restart with the messages provided in the selected language.

The display (14) provides a choice of the following languages.:

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

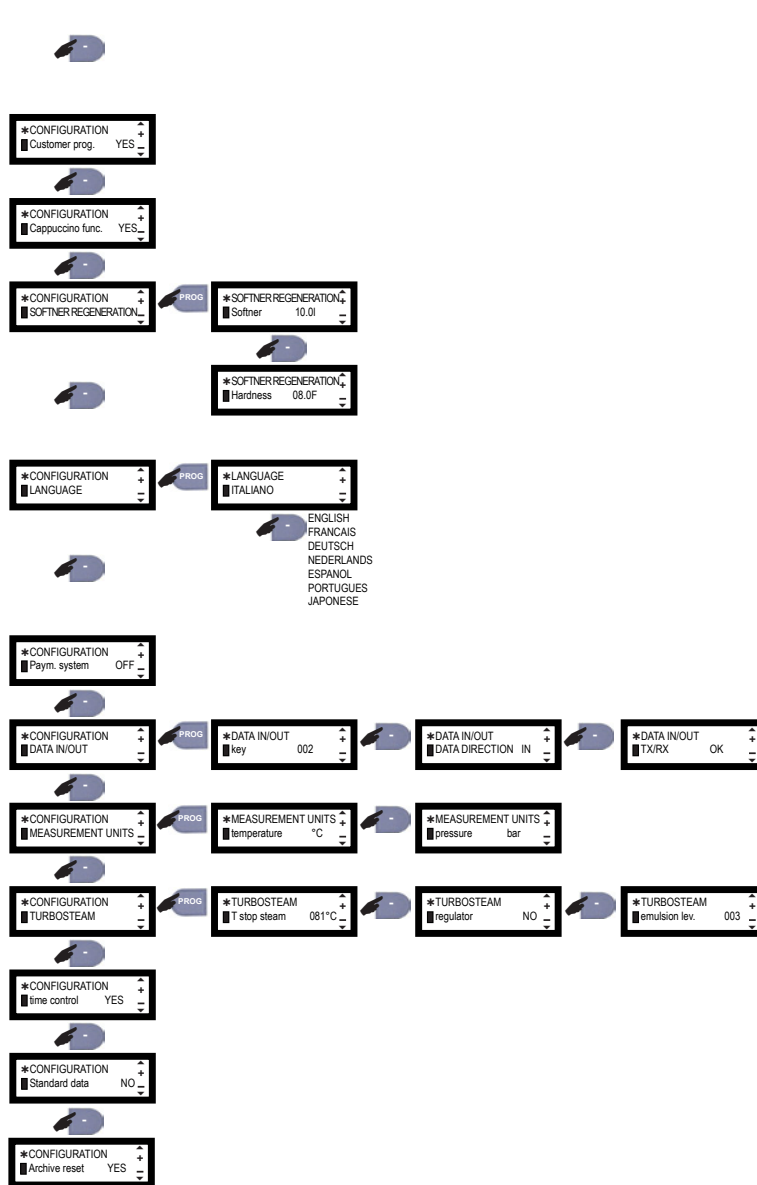
PROGRAMMING - ENGINEER MODE

27. Data flow chart - Technician programming



27. Data flow chart - Technician programming

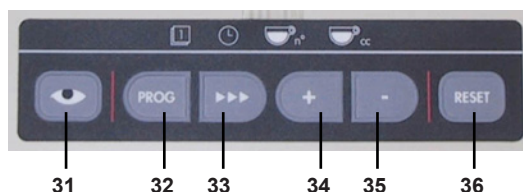
English



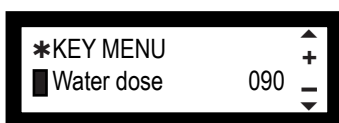
28. Programming



Display of available menus: press the PROG (32) key.



Access to menus: Use the "+" (34) and "-" (35) keys to position the cursor on the desired line, then press the PROG (32) key (press a selection key if the "SELECT KEY" menu appears).



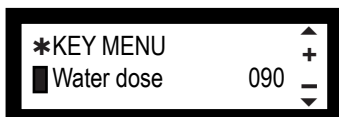
Use the "+" (34) and "-" (35) keys also to modify the message or number.

Note: When modifying data, the cursor changes to "→".

Exiting the programming menu: press the ►►► (33) key.

29. Technician programming - Coffee selection

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

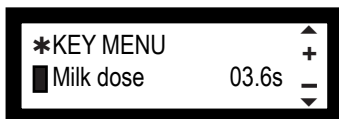


The following coffee selection parameters can be modified:

- **type** (key personalizing, e.g.: 1 coffee, 2 coffee, stop, null);
- **water dose** (volumetric dosage pulses, from 0 to 1999, with increments of 1);

30. Technician programming - Cappuccino - Milk selection

Press one of the cappuccino – milk dispensing keys. The related LED remains on and does not blink. The display appears as follows:

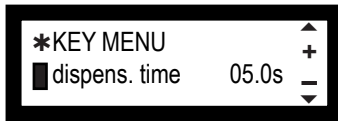


Cappuccino-milk selection parameters that can be changed are:

- **Type** (key personalizing, e.g.: 1 coffee, 1 cappuccino, 2 coffee, 2 cappuccinos, stop, null);
- **Milk dose** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);
- **Milk start/coffee start** ** (milk dispensing delayed after coffee dispensing, and vice versa)
- **Water dose** (volumetric dosage pulses: 0 ÷ 1999, with increments of 1).

31. Technician programming - Hot water selection

Press the hot water dispensing key (13a - 13c). The following message will appear on the display:



The following hot water selection parameters can be modified:

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

32. Technician programming - "SELF-LEARNING" function

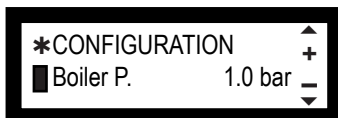


When one of the dose delivery keys is kept pressed down, (water, coffee, right steam button) the selection number is displayed and the programming of the dose is memorized.

In the case of "cappuccino function NO", if a key on the first group on the left is programmed, this dose is applied to the equivalent keys of the other dispensing groups.

In the case of "cappuccino function YES", by programming the keys on the group on the left, the dose will be recorded on the equivalent keys of the other delivery groups, but not on those of the group on the left (cappuccino group) which will be programmed under "KEY MENU".

33. Technician programming - Configuration menu



Boiler pressure – indicates the boiler pressure.



SERVICE TIME - includes 2 sub-menus:

day and time

start and period: switch on time of the machine and time on.



DATA MENU - includes 3 sub-menus:

counters

malfunction archive

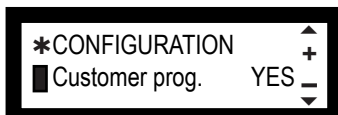
info

See paragraph "Technician programming - Configuration menu - Data menu" on the following pages.

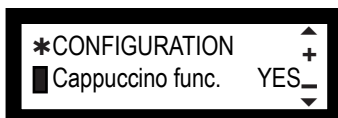


Checks the correct functioning of each component with the display of the name of the component activated.

See paragraph "Technician programming - Configuration menu - Components test" on the following pages..

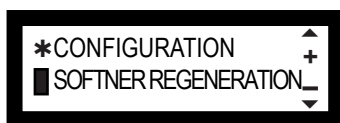


Customer programming – YES/ NO

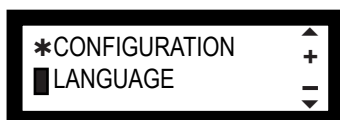


Cappuccino function – YES/ NO

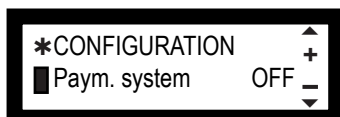
33. Technician programming - Configuration menu



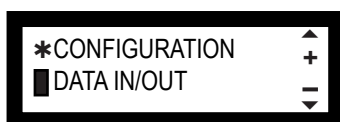
REGENERATION - includes the parameters for the softner regeneration: liters of resin (da 0,1l a 25l), hardness (da 0 a 45 °F).



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



Payment system – permits configuration of payment system, when connected.



DATA IN/OUT – contains three entries:

Key – indicates the key number from 0 to 60.

Data – IN transfer from smart card to machine. OUT transfer from machine to smart card.

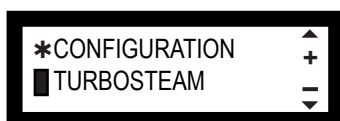
TX/RX – to start data transfer



MEASURING UNIT – includes 2 sub-menus

Temperature – can be set to °C Celsius centigrade or °F Fahrenheit degrees.

Pressure – can be set to bar or psi.



TURBOSTEAM (Turbosteam) - includes 2 sub-menus

Stop steam temperature – indicates the automatic stop steam temperature (Turbosteam). Can be set between a minimum of 40 and a maximum of 85° C (104 – 185 ° F).

Regulator - flow regulator: YES/ NO.

YES - the machine has the flow regulator on the turbosteam circuit.

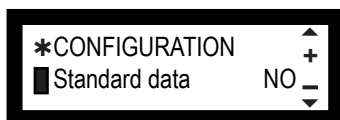
NO - the machine does not have the flow regulator; is therefore possible to set 4 different levels of emulsion.

If "NO" is set, a third line, "*emulsion level*", appears: here 4 levels can be chosen, where **001** is less emulsion and **004** is continuous emulsion.

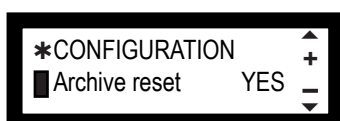
See paragraph "*Technician programming - Configuration menu - Autosteam*" on the following pages.



Time check - view dispensing time on the display: YES/NO



Standard data – loads standard data. YES/NO



Archive reset – zeros the error log (malfunctions archive) stored on the machine: YES/NO

34. Technician programming - Configuration menu - Data menu

DATA menu: COUNTERS



Press the PROG (32) key; the following message will appear on the display:



Parameters calculated are:

- **N. coffee** (number of coffee beverages)
- **N. milk** (number of milk 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 autosteam function)
- **N. steam + air TS** (number of times steam and air are dispensed using the autosteam function)
- **N. tot coffee** (total number of coffee beverages).

The "Nr. Coffee" line appears as many times as the number of groups on the machine.

Counters can be zeroed by aligning the cursor on the selected entry, pressing the PROG (32) key, and then pressing the "+" (34) or "-" (35) key.

Note: Parameters that cannot be zeroed are:

- **N. tot coffee**

DATA menu: MALFUNCTIONS ARCHIVE



If the PROG (32) key is pressed when the cursor is on the "error log" line, the following appears on the display:



The figures appearing after the "error code" indicate, in hours and minutes, the time that has passed since the last recorded error.

If the PROG (32) key is pressed again, the details page is accessed.

The following appears on the display:

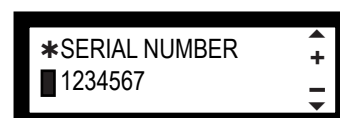
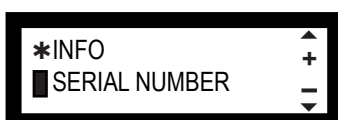
- day and hour when the error occurred
- machine groups status when the error occurred.

DATA menu: INFO



Serial number

Press the PROG (32) key; the following message will appear on the display:

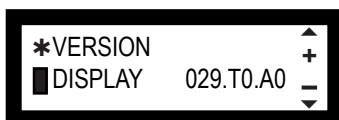


34. Technician programming - Configuration menu - Data menu

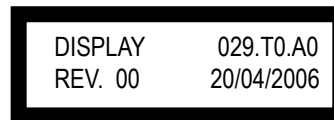
Version



The sub-menu of the Version entry shows the memory display version:



When the PROG (32) key is pressed displays the data for the revision and memory date.



Setup



The "Setup" entry displays the setup settings introduced during the Data Standard insertion phase:

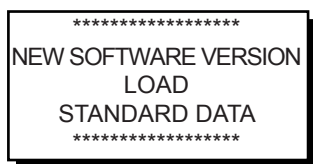


— — → Capp. - coffee
Steam
TS
Electric
Menu 1

Entering Standard Data

Before performing this operation, switch off the machine and position **dipswitch 1** on display screen = **ON**, then switch on the machine.

If the procedure described above is not performed (dip1=ON), this message will appear on the display:



Using the "+" key (34) and the "-" key (35), select the parameters, **then press the PROG (32) to confirm the details.**

After this operation, switch off the machine and reset the **dipswitch 1** display screen to **OFF**.

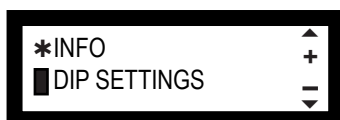
Then:

- Switch on the machine again
- Reset date and time, and reset the desired language, if needed.
- Zero the error log.

When inputting the Standard Data, you are prompted to input data regarding model and type of machine:

- **MODEL**: 2, 3, 4 groups;
- **TYPE**: coffee, cappuccino;
- **STEAM**: YES / NO (steam button);
- **TURBOSTEAM**: YES / NO;
- **FEEDING**: electric, electric + gas, gas;
- **MENU**: different types of drinks

Dip settings



The "dip setting" entry displays the dipswitch settings.



Under standard conditions, the dip-switches are positioned on OFF.

- DIP 1 = OFF - ON Input of standard data
- DIP 2 = OFF
- DIP 3 = OFF - ON Simulation of engineer's key
- DIP 4 = OFF - ON Bookkeeping
- DIP 5 = OFF - ON allows keys sequence to enter programming
- DIP 6 = OFF
- DIP 7 = OFF
- DIP 8 = ON

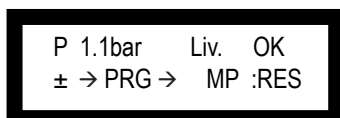
For more details, please consult the "Setting - CPU Dip-Switch" paragraph.

35. Technician programming - Configuration menu - Components test



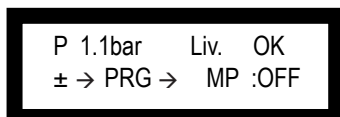
Permit parts to be manually operated using the "+" (34) and "-" (35) keys.

Press the PROG key (32), the following message appears on the display:

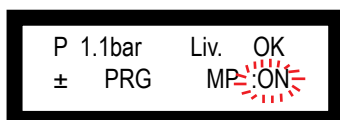


Press "+" (34) or "-" (35) to display the various components.

A successive pressure of PROG key (32), visualizes on display the following panel:



Press "+" (34) or "-" (35) to activate the components:



Press ►►► (33) to quit manual mode.

Legend

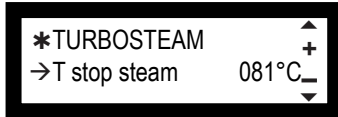
- P** Boiler pressure, displayed in "bar" or "psi".
Liv Water level in boiler

Here is the table of symbols used to define the moving parts that can be accessed:

- MP** Pump motor
G1÷G4 Coffee dispensing solenoid valve
Eac Hot water solenoid valve
Evc Boiler load solenoid valve
Ets Steam solenoid valve (Turbosteam)
MC Turbosteam compressor motor
Eds EDS solenoid valve
Em Milk solenoid valve

36. Technician programming - Configuration menu - Autosteam (Turbosteam)

Once you have selected AUTOSTEAM, use the "+" (34) and "-" (35) keys to position the cursor on the T STOP STEAM line, and press the PROG (32) key.



You may now program the automatic steam function, by setting a "xxx°C" temperature value for either hot or whipped milk.

Setting options:

"0" setting:

- manual steam stop

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

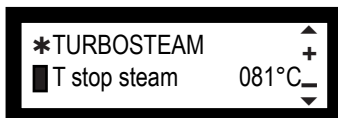
- automatic steam stop

"OFF" setting:

- steam stop disabled

Use the "+" (34) and "-" (35) keys also to modify the message or number.

When the key ▶ ▶ ▶ (33) is pressed, the following message is again displayed:



The other Autosteam selection parameters that can be modified are:

- **regulator** - YES/ NO.
- **emulsion level** - 001 ÷ 004 (the machine does not have the flow regulator)

Autosteam can be programmed in two ways:

FIRST WAY: AUTOMATIC STEAM STOP

Set the temperature at the entry "T stop steam xxx°C" using the "+" and (34) and the "-" (35) keys, with "xxx" set between 40° and 85°C. Steam is dispensed when the key (12) is pressed, and the lever (11) is pressed for the type of milk.

In particular:

- lever down: foamed milk
- lever up: heated milk.

After pressing the key (12), the temperature detected by the probe appears on the display.

N.B.: When the set temperature is reached, **steam supply stops automatically** and the display continues indicating steam value for the next 5 minutes.

Steam can be stopped at any time (even if the set temperature has not been reached) by pressing the automatic steam key again (12).

MODE 2, STEAM MANUAL STOP

Set the temperature value on item "T stop steam xxx°C" at "000" zero.

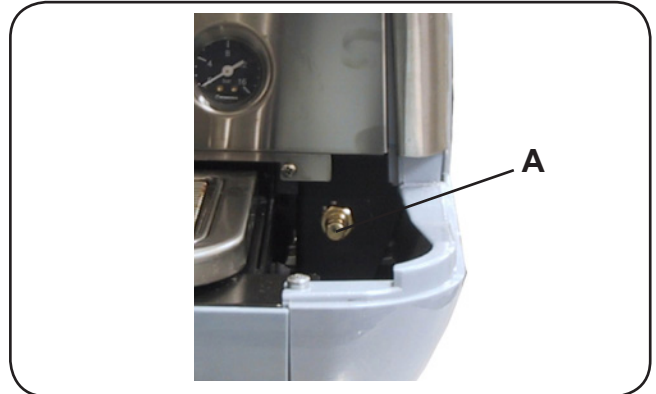
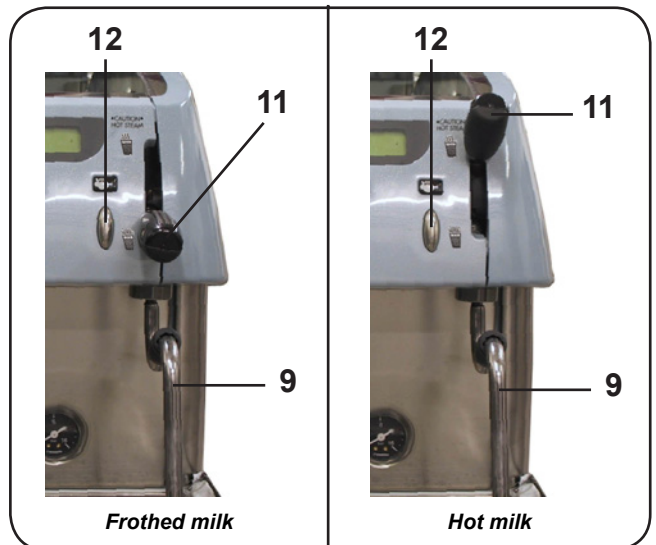
Steam dispensing and the choice of milk type are performed as in MODE 1

Press the key (12) to dispense steam.

Immediately the message "T stop steam xxx°C" appears on the display, indicating the temperature read by the probe.

Note: The user controls when steam dispensing is stopped. When the desired temperature is reached, the user will push on key (12).

For the next 5" after steam dispensing has stopped, the display shows the milk temperature that has been reached.



Time out is set at 180" for both the programming modes.

If, when the machine is powered up, the probe does not detect any temperature value (thermo-couple not operating), the STOP STEAM function is disabled and "----" is shown in the setting square instead of "xx°C". The latest set temperature value is, however, saved until thermo-couple operation is restored.

The machine works as if the STOP STEAM function does not exist. Frothed milk and hot milk are available, but the temperature read by the probe will not appear on the display.

(Where is present)

The ideal setting for milk frothing is set in the factory. If additional adjustments must be made, turn the flow adjustment valve (A) under the basin on the right hand side of the machine:

- counterclockwise: more air > more frothy milk
- clockwise: less air > less frothy milk

Note: even slight turns of the valve (A) can make a great difference in how the milk is frothed.

37. Check-control messages

MALFUN. CODE	DESCRIPTION	POSSIBLE CAUSES	VERIFICATIONS and SOLUTIONS
51	Pressure sensor signal out of range	• Sensor failure • Card failure	• Check cabling • Replace the sensor • Replace the card
53	Autosteam thermocouple signal out of range	• Thermocouple disconnected • Wrong configuration during standard data insertion	• Enter in the programming mode and insert the correct standard data.. • Check connections. • Replace Turbosteam probe.
58	Boiler overpressure alarm (only for machines with a pressure sensor)	• Level probe failure; boiler overfilled. • Resistance always powered.	• Check cabling
59	Boiler: Refill timeout - 15 minutes	• No water • Refill EV failure • Wiring interrupted • Card failure	
66	Irregular dose coffee cycle	• No water • Flowmeter failure • Water circuit blocked • Wiring interrupted/grounded	• Check water is supplied from the main line. • Check there are no fitting obstructions or leakage. • Check flowmeter electrical connections. • Replace the broken flowmeter. • Replace the broken board.
98	Historical malfunctions and wash 1 reset	• Breakdown log initialization.	
99	Default data input		

Immagini - Illustrations - Images - Abbildungen - Imágenes - Imagens

FAEMA BINASCO (MI) ITALY

MODEL: _____

Date: MM-YYYY Nr.: 1234567

CODE:

Fig. 1
Abb. 1

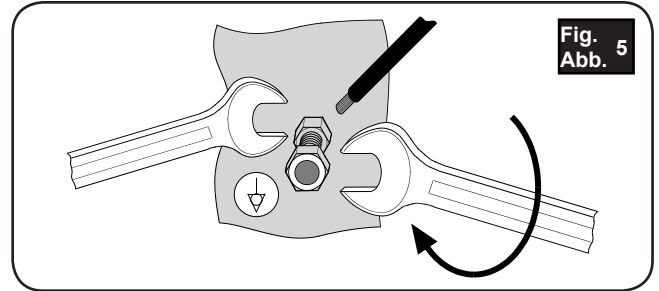


Fig. 5
Abb. 5

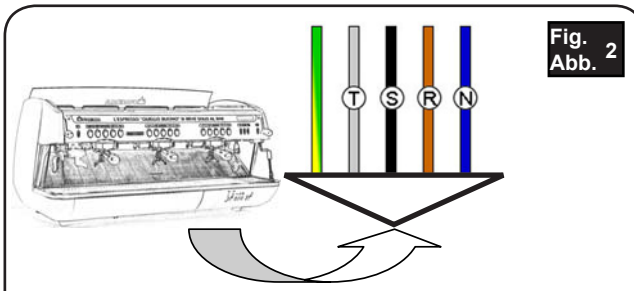


Fig. 2
Abb. 2

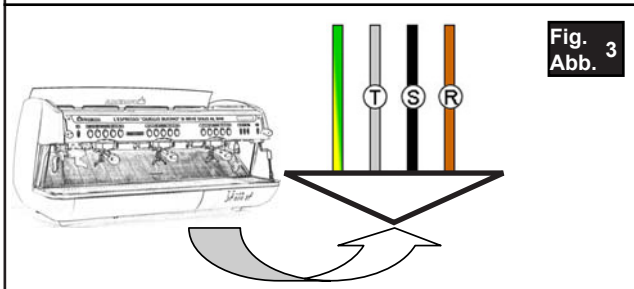


Fig. 3
Abb. 3

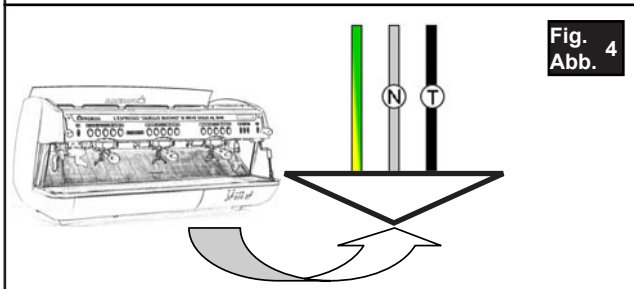


Fig. 4
Abb. 4

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

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

Collegamento monofase - Single phase connection
Raccordement monophasé - Einphasig Anschluß
Conexión monofásica - Ligação mono-fásica

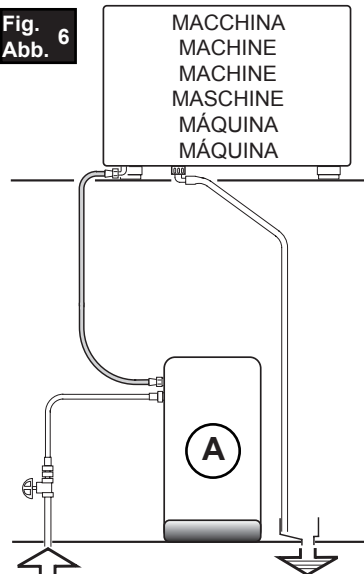
N Bianco - White - Blanc
Weiß - Blanco - Branco
T Nero - Black - Noir
Schwarz - Negro - Preto

1

N Azzurro - Blue - Bleu
Blau - Azul - 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

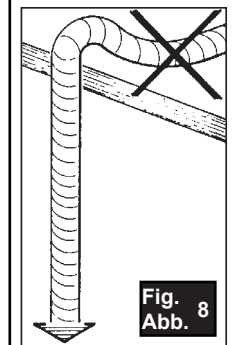


Fig. 8
Abb. 8

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

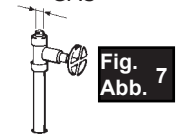


Fig. 7
Abb. 7

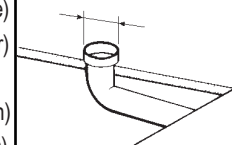
PRESSIONE MAX. RETE
WATER MAINS MAX. PRESSURE
PRESSION MAX. EAU DE VILLE
MAX. DRUCK DER
WASSERLEITUNG
PRESION MAX. RED
PRESSÃO MAX. REDE

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.





L'installazione, lo smontaggio e le regolazioni devono essere eseguite esclusivamente da personale tecnico qualificato
Installation, disassembly and setting should be carried out by qualified technical personnel only.

L'installation, le démontage et les réglages doivent être faits uniquement par le personnel technique qualifié et autorisé.
Die Installation, die Demontage und die Einstellung des Gerätes darf nur durch entsprechend qualifizierte Fachkräfte vorgenommen werden.

Las operaciones de instalación, desmontaje y regulación tienen que ser realizadas exclusivamente por personal técnico capacitado.

A instalação, a desmontagem e as regulações terão de ser executadas exclusivamente por pessoal técnico qualificado.

Smontaggio - Disassembly - Demontage - Abmontierung - Desmontaje - Desmontage

I **SCALDATAZZE:** svitare le viti **A** e rimuovere le griglie.

FIANCATE: svitare le viti **B** posizionate sotto le griglie e la vite **C** posizionata sotto la bacinella appoggiatazze (**91**), quindi rimuovere la fiancata.

GB **CUPWARMER:** unscrew screws **A** and remove the grids.

SIDE PANELS: unscrew screws **B** under the grids and screw **C** under the cup rest tray (**91**), then remove side panel.

F **CHAUFFE-TASSES:** dévisser les vis **A** et enlever les grilles.

FLANCS: dévisser les vis **B** placées sous les grilles et la vis **C** placée sous la cuve appui-tasses (**91**), puis enlever le flanc.

D **TASSENVORWÄRMER:** Lösen Sie die Schrauben (**A**), und nehmen Sie die Gitter ab.

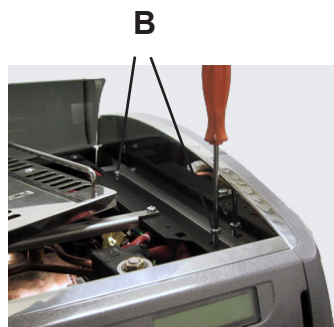
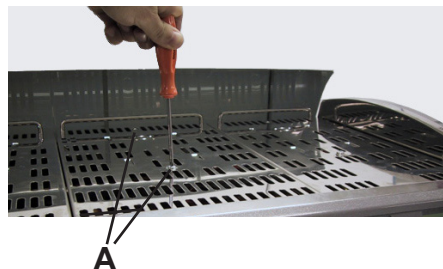
SEITENTEILE: Lösen Sie die unter den Gittern befindlichen Schrauben (**B**) und die unter der Wanne zur Tassenablage befindliche Schraube (**C**), und nehmen Sie das Seitenteil ab.

E **CALIENTA-TAZAS:** afloje los tornillos **A** y quite las rejillas.

PANELES LATERALES: afloje los tornillos **B** situados debajo de las rejillas y el tornillo **C** situado debajo de la bandeja apoyatazas (**91**), y luego quite el panel lateral.

P **AQUECEDOR DE CHÁVENAS:** desaparafusar os parafusos **A** e remover as grelhas.

LADOS: desaparafusar os parafusos **B** posicionados debaixo das grelhas e o parafuso **C** posicionado debaixo da bacia de apoio das chávenas (**91**) e, em seguida, remover os lados.



Smontaggio - Disassembly - Demontage - Abmontierung - Desmontaje - Desmontage

I

ATTENZIONE



Per consentire un trasporto della macchina più sicuro, il cassetto elettrico viene fissato alla parte superiore del telaio tramite due perni (A); dopo aver alloggiato la macchina, è possibile rimuovere i perni (A) e coprire i fori con gli adesivi forniti in dotazione. Se questa operazione non viene effettuata, non si potrà accedere al cassetto elettrico.

TASTIERA DI PROGRAMMAZIONE: rimuovere la bacinella appoggiatezze (91); rimuovere i dadi zigrinati (B); premere il comando di apertura E, posizionato sotto la macchina, ed abbassare il pannello. Al termine della programmazione richiudere il pannello, riposizionare i dadi zigrinati (B) e la bacinella appoggiatezze (91).

CASSETTO ELETTRICO: prima di qualsiasi intervento, assicurarsi che l'alimentazione elettrica di rete non sia presente.

Rimuovere la bacinella appoggiatezze (91); rimuovere i dadi zigrinati (B); allentare le viti D, ed estrarre il cassetto.

GB

ATTENTION



To permit safer transportation of the machine, the electric drawer is fixed to the upper part of the frame with two screws (A). Once the machine has lodged in its seat, the screws (A) can be removed and the holes can be covered with the supplied stickers. If this operation is not performed, it will be impossible to access the electric drawer.

PROGRAMMING PUSH-BUTTON PANEL: remove the cup warming tray (91); remove the knurled nuts (B); press opening command E located under the machine and lower the panel. After programming, close the panel, insert and tighten the knurled nuts (B), and place the cup warming tray (91) back into position.

ELECTRIC DRAWER: ensure that the electricity is off before making any intervention to the machine.

Remove the cup warming tray (91); remove the knurled nuts (B); loosen screws D and remove drawer.

F

ATTENTION

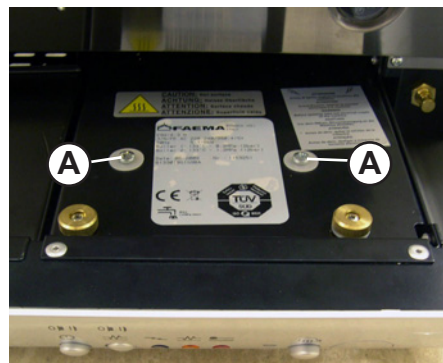


Pour que le transport de la machine soit plus sûr, le tiroir électrique est fixé dans la partie supérieure du châssis à l'aide de deux pivots (A): après avoir rangé la machine, il est possible de retirer les pivots (A) et de couvrir les trous avec les adhésifs qui vous sont fournis. Si cette opération n'est pas effectuée, il sera impossible d'accéder au tiroir électrique.

TOUCHE DE PROGRAMMATION: retirer la bassine appui-tasses (91); enlever les écrous crénelés (B); appuyer sur la commande d'ouverture E, placé sous la machine, et abaisser le tableau. Au terme de la programmation, refermer le panneau, remettre les écrous crénelés à leur place (B) ainsi que la bassine appui-tasses (91).

TIROIR ELECTRIQUE: avant toute intervention, s'assurer que l'alimentation électrique de réseau est débranchée.

Retirer la bassine appui-tasses (91); enlever les écrous crénelés (B); desserrer les vis D, et extraire le tiroir.

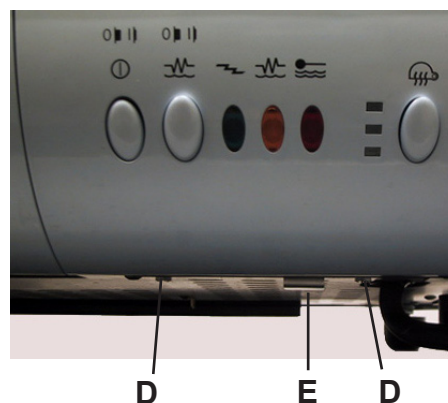


91



B

B



D

E

D



Smontaggio - Disassembly - Demontage - Abmontierung - Desmontaje - Desmontage

D

ZU BEACHTEN:



Um einen sicheren Transport der Maschine zu gewährleisten, wurde der Schaltkasten mit zwei Bolzenstiften (A) am oberen Teil des Rahmen befestigt; nach Aufstellung der Maschine können diese Bolzenstifte (A) entfernt und die verbleibenden Löcher mit den mitgelieferten Klebelementen abgedeckt werden. Sollte dieser Vorgang nicht ausgeführt werden, so ist der Zugriff zum Schaltkasten nicht möglich.

PROGRAMMIERTASTATUR: die Tassenabstellwanne (91) abnehmen und die gerändelten Muttern (B) losschrauben; Drücken Sie die unter der Maschine befindliche Taste zur Öffnung (E), und senken Sie das Paneel ab. Am Ende des Programmierungsvorgang die Taste wieder schließen, die gerändelten Muttern (B) wieder einsetzen und die Tassenabstellwanne (91) wieder installieren.

ELEKTROKASTEN: Vergewissern Sie sich vor der Ausführung von Eingriffen, daß die Netzstromversorgung unterbrochen ist. Die Tassenabstellwanne (91) abnehmen und die gerändelten Muttern (B) losschrauben, und ziehen Sie den Elektrokasten heraus.

E

ATENCIÓN



Para permitir un transporte de la máquina más seguro, la caja eléctrica se fija en la parte superior del bastidor por medio de dos pernos (A); después de haber colocado la máquina, se pueden quitar los pernos (A) y tapar los agujeros con los adhesivos suministrados en el equipamiento. Si esta operación no se realiza, no se podrá acceder a la caja eléctrica.

TECLADO DE PROGRAMACIÓN: quitar la bandeja apoya-tazas (91); quitar las tuercas fresadas (B); pulse el mando de apertura E, situado debajo de la máquina y baje el panel. Al final de la programación, cerrar el panel, volver a montar las tuercas fresadas (B) y la bandeja apoya-tazas (91).

CAJA ELÉCTRICA: antes de realizar cualquier intervención, compruebe que la alimentación eléctrica de la red esté desconectada.

Quitar la bandeja apoya-tazas (91); quitar las tuercas fresadas (B); afloje los tornillos D, y saque la caja.

P

ATENÇÃO

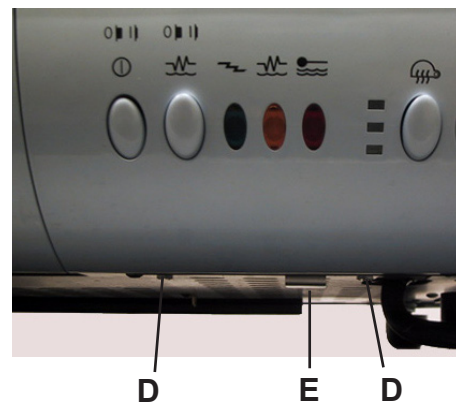
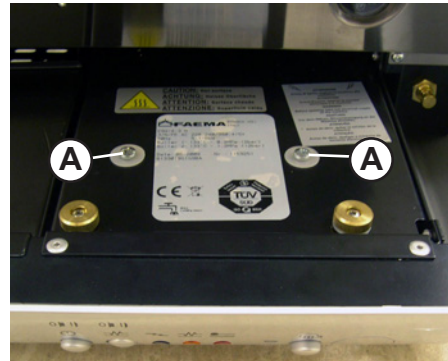


Para permitir um transporte da máquina mais seguro, a caixa eléctrica é fixada à parte superior da estrutura mediante dois pinos (A); após ter alojado a máquina, é possível remover os pinos (A) e cobrir os furos com os adesivos fornecidos em dotação. Se esta operação não for efectuada, não será possível ter acesso à caixa eléctrica.

TECLADO DE PROGRAMAÇÃO: remover o tabuleiro para apoiar as chávenas (91); remover as porcas serrilhadas (B); carregar no comando de abertura E, posicionado debaixo da máquina e baixar o painel. No final da programação voltar a fechar o painel, reposicionar as porcas serrilhadas (B) e o tabuleiro para apoiar as chávenas (91).

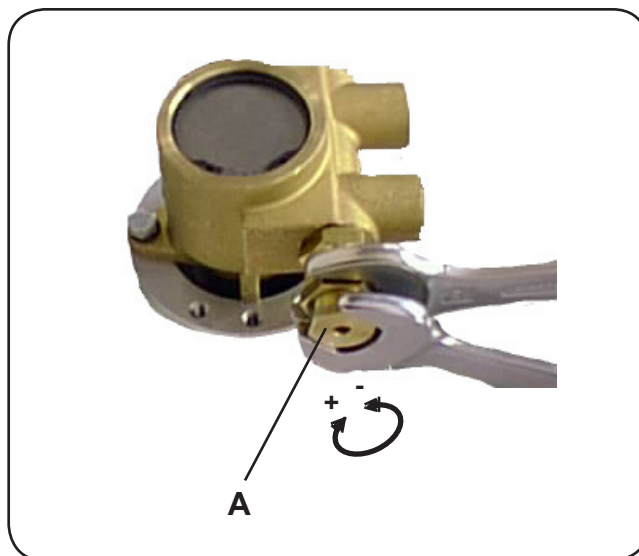
GAVETA ELÉCTRICA: antes de qualquer intervenção, certificar-se que a alimentação eléctrica de rede não esteja presente.

Remover o tabuleiro para apoiar as chávenas (91); remover as porcas serrilhadas (B); afrouxar os parafusos D e extrair a gaveta.

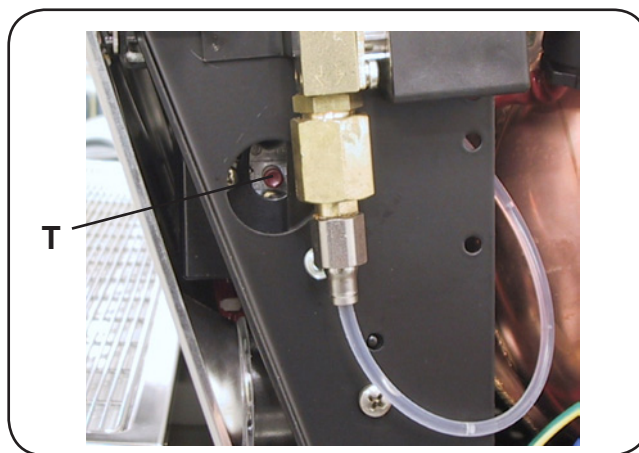


Regolazioni - Setting - Reglages - Einstellungen - Regulaciones - Regulações

- I** **POMPA VOLUMETRICA**
BY-PASS
A - Dado di regolazione pressione pompa
- GB** **VOLUMETRIC PUMP**
BY-PASS
A - Nut for adjusting the pump pressure
- F** **POMPE VOLUMETRIQUE**
BY-PASS
A - Ecrou de réglage pression pompe
- D** **VOLUMETRISCHE PUMPE**
BY-PASS
A - Pumpendruck-Einstellmutter
- E** **BOMBA VOLUMETRICA**
BY-PASS
A - Tuerca de regulación bomba
- P** **BOMBA VOLUMETRICA**
BY-PASS
A - Porca de regulação da pressão da bomba



- I** **MACCHINA EQUIPAGGIATA CON TERMOSTATO DI SICUREZZA**
Il termostato è situato nel lato destro della macchina. Per accedervi smontare la fiancata.
In caso di intervento del termostato, riarmare (T)
- GB** **MACHINE EQUIPPED WITH SAFETY THERMOSTAT**
The thermostat is located on the right of the machine. Remove the side panel to access the thermostat.
In case of thermostat intervention, switch on again (T)
- F** **MAQUINE EQUIPÉE DE THERMOSTAT DE SURETÉ**
Le thermostat est situé sur le côté droit de la machine. Pour y accéder démonter le flanc.
En cas d'intervention du thermostat, brancher de nouveau (T)



- D** **MIT SICHERHEITSTHERMOSTAT AUSGESTATTETE MASCHINE**
Das Thermostat befindet sich auf der rechten Seite der Maschine. Zum Zugriff auf das Thermostat muß das Seitenteil abgenommen werden.
Falls der Thermostat ausgelöst wird, ihn wiedereinschalten (T)
- P** **MÁQUINA EQUIPADA COM TERMOSTATO DE SEGURANÇA**
O termóstato encontra-se no lado direito da máquina. Para ter acesso ao mesmo desmontar o lado.
Em caso de intervenção do termostato, reacender (T)

- E** **MAQUINAS EQUIPADAS CON THERMOSTATO DE SEGURIDAD**
El termostato está situado en el lado derecho de la máquina. Para llegar al mismo desmonte el panel lateral.
En caso de intervención del termostato, reencender de nuevo (T)

Regolazioni - Setting - Reglages - Einstellungen - Regulaciones - Regulações

I GRUPPO CON VALVOLA DI REGOLAZIONE TEMPERATURA

Il gruppo erogatore della macchina da caffè E92 Elite è stato dotato di una valvola di regolazione temperatura, che permette di variare la termica del gruppo senza dover intervenire sulla strozzatura (vedere dis. allegato).

In questo modo è possibile variare la temperatura dell' acqua per la produzione del caffè da un minimo di 70°C circa, ad un massimo di 107°C circa.

Partendo da macchina fredda, prima che il gruppo si stabilisca alla temperatura prestabilita occorre attendere circa 60 minuti (senza far erogare acqua dal gruppo).

Per variare la temperatura del gruppo si interviene sulla valvola, dotata di scala graduata suddivisa in 15 settori:

- per ridurre la temperatura: ruotare la vite di regolazione (2) in senso orario (numeri bassi).
- per aumentare la temperatura: ruotare la vite di regolazione (2) in senso antiorario (numeri alti).

Ruotando la vite di regolazione, il gruppo impiega circa 10 minuti prima di stabilizzarsi alla nuova temperatura.

N.B.: in caso di errate operazioni, per ripristinare le condizioni di partenza, come fornite da Faema, chiudere tutta la vite di regolazione (2) fino al punto di fermo 0, poi riposizionare la vite sulla regolazione 8 della ghiera numerata.

GB GROUP WITH TEMPERATURE ADJUSTMENT VALVE

The E92 Elite coffee machine dispensing group has a temperature adjustment valve that varies the heat of the group without having to use the choke valve (see attached drawing). In this way it is possible to vary the coffee water temperature from a minimum of approximately 70°C to a maximum of approximately 107°C.

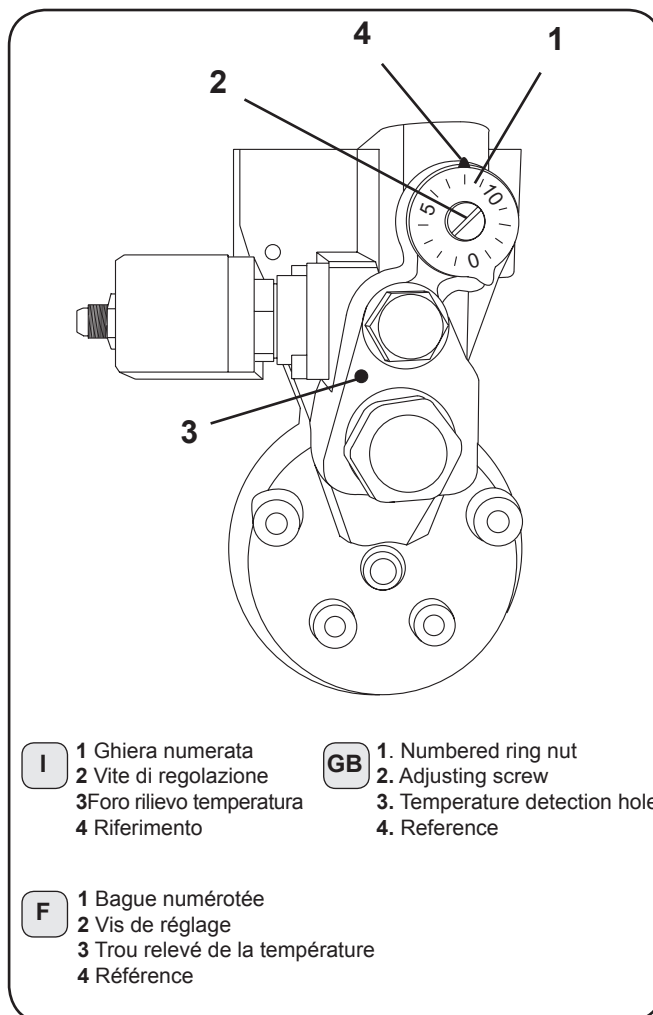
When the machine is cold it takes approximately 60 minutes for the group to reach the set temperature; do not dispense water from the group during this time.

Turn the valve to change the group temperature. The valve as a graded scale divided into 15 sectors:

- To reduce the temperature: rotate the adjusting screw (2) clockwise (low numbers).
- To increase the temperature: rotate the adjusting screw (2) anti-clockwise (high numbers).

When the adjusting screw is rotated, the group takes 10 minutes before stabilizing into the new temperature.

N.B.: In the case of wrong operations, to reset the original conditions set by Faema, close the adjusting screw (2) completely to 0. Then reposition the screw to adjustment 8 of the ring nut



F GROUPE COMPOSE DE SOUPAPE DE REGLAGE DE LA TEMPERATURE

Le groupe de débit de la machine à café E92 Elite a été doté d'une soupape de réglage de la température qui permet de varier la thermique du groupe sans avoir à intervenir sur l'étranglement (voir dessin en pièces jointes).

De cette façon, il est possible de varier la température de l'eau pour la production du café d'un minimum de 70°C environ à un maximum de 107°C environ.

En partant de la machine froide, avant que le groupe ne se stabilise à la température préétablie, il faut attendre environ 60 minutes (sans faire débiter d'eau du groupe).

Pour varier la température du groupe, on intervient sur la soupape, dotée d'une échelle graduée, subdivisée en 15 secteurs:

- pour réduire la température: tourner la vis de réglage (2) dans le sens des aiguilles d'une montre (nombres bas)
- pour augmenter la température; tourner la vis de réglage (2) dans le sens contraire des aiguilles d'une montre (nombres élevés)

En tournant la vis de réglage, le groupe met environ 10 minutes avant de se stabiliser à la nouvelle température.

N.B. Dans le cas d'opérations erronées, pour rétablir les conditions de départ comme celles qui ont été fournies par Faema, fermer toute la vis de réglage (2) jusqu'au point d'arrêt 0, puis replacer la vis sur le réglage 8 de la bague numérotée.

Regolazioni - Setting - Reglages - Einstellungen - Regulaciones - Regulações

D ABGABEEINHEIT MIT VENTIL ZUR TEMPERATURREGELUNG

Die Abgabeeinheiten der Kaffeemaschinen der Baureihe E92 Elite sind mit einem Ventil zur Temperaturregelung ausgestattet, über welches die Temperatur der Einheit ohne Aktivierung der Drosselung verändert werden kann (siehe beiliegende Zeichnung).

Auf diese Weise kann die Temperatur des zur Kaffeezubereitung erforderlichen Wassers in einem Bereich zwischen ca. 70°C und 107°C eingestellt werden.

Bei noch kalter Maschine muß vor Erreichen der programmierten Temperatur zunächst etwa 60 Minuten abgewartet werden (ohne aus der Abgabeeinheit Wasser austreten zu lassen).

Die Regelung der Betriebstemperatur der Abgabeeinheit erfolgt über das Ventil, das mit einer in 15 Felder unterteilten Skala ausgestattet ist:

- Reduzierung der Betriebstemperatur: Drehen Sie die Regelschraube (2) im Uhrzeigersinn (niedrige Werte);
- Steigerung der Betriebstemperatur: Drehen Sie die Regelschraube (2) gegen den Uhrzeigersinn (hohe Werte).

Nach Einstellung der Regelschraube benötigt die Maschine etwa 10 Minuten, bis die neu eingestellte Temperatur erreicht ist.

Zu beachten: Um die Maschine im Fall von unbeabsichtigten Regelungen auf die werkseitig von FAEMA eingestellten Ausgangssituationen zurückzustellen, müssen Sie die Regelschraube (2) bis zum Nullpunkt schließen und anschließend auf die auf dem Nummernkranz angegebene Regelstufe 8 stellen.

E GRUPO CON VÁLVULA DE REGULACIÓN TEMPERATURA

El grupo erogador de la máquina de café E92 Elite ha sido equipado con una válvula de regulación de la temperatura que permite variar la temperatura del grupo sin tener que intervenir en el estrechamiento (véase diseño adjuntado).

De esta forma se puede variar la temperatura del agua para la producción del café de un mínimo de unos 70°C a un máximo de unos 107°C.

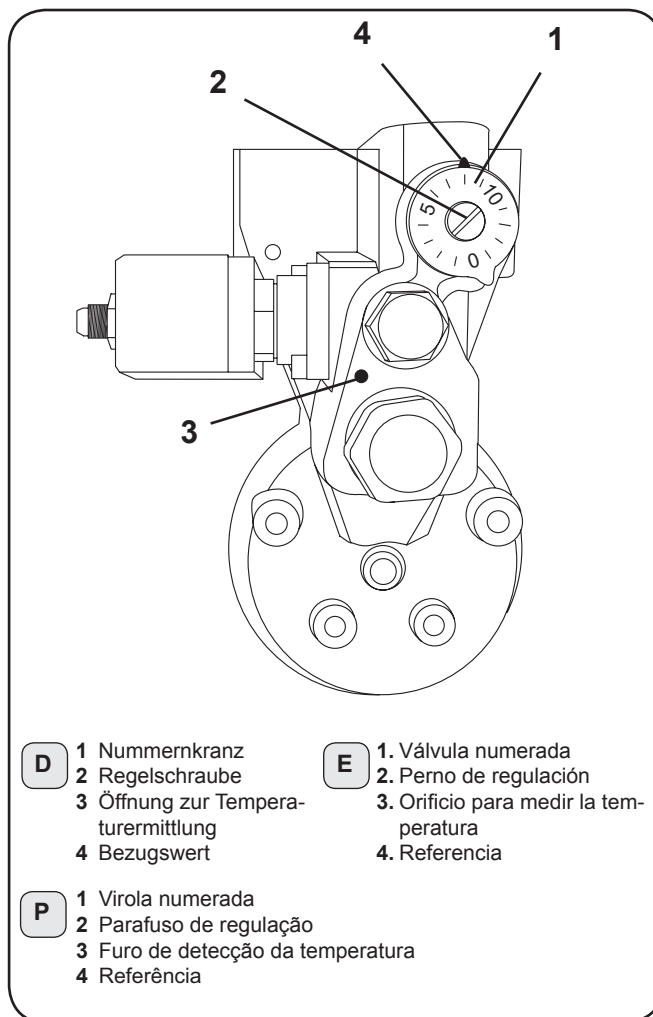
Empezando con la máquina fría, antes de que el grupo se establezca a la temperatura establecida, hay que esperar unos 60 minutos (sin dejar erogar agua del grupo).

Para variar la temperatura del grupo se utiliza la válvula, provista de una escala graduada dividida en 15 sectores:

- para reducir la temperatura: gire el perno de regulación (2) en sentido horario (números bajos).
- para aumentar la temperatura: gire el perno de regulación (2) en sentido antihorario (números altos);

Girando el perno de regulación, el grupo tarda unos 10 minutos antes de estabilizarse en la nueva temperatura.

N.B.: en el caso de operaciones incorrectas, para restablecer las condiciones de inicio, como son suministradas por Faema, cierre todos los pernos de regulación (2) hasta el punto de parada 0 y luego coloque el perno en la regulación 8 de la válvula numerada.



P GRUPO COM VÁLVULA DE REGULAÇÃO DA TEMPERATURA

O grupo de distribuição da máquina de café E92 Elite foi dotado de uma válvula de regulação da temperatura, que permite variar a o interruptor térmico do grupo sem ter que intervir sobre o estrangulamento (ver desenho anexo).

Deste modo é possível variar a temperatura da água para a produção do café, de um mínimo de cerca 70 °C até um máximo de cerca 107 °C. Partindo da máquina fria, antes que o grupo se estabeleça à temperatura pré-estabelecida, é necessário aguardar cerca de 60 minutos (sem deixar distribuir água através do grupo).

Para variar a temperatura do grupo intervem-se sobre a válvula, dotada de escala graduada, dividida em 15 sectores:

- para reduzir a temperatura: rodear o parafuso de regulação (2) em sentido horário (números baixos).
- Para aumentar a temperatura: rodear o parafuso de regulação (2) em sentido contrário aos ponteiros do relógio (números altos).

Rodeando o parafuso de regulação, o grupo emprega cerca 10 minutos antes de se estabilizar na nova temperatura.

N.B.: em caso de operações erradas, para restabelecer as condições de partida, como fornecidas pela Faema, fechar completamente o parafuso de regulação (2) até ao ponto de paragem 0 e, a seguir, reposicionar o parafuso sobre a regulação 8 da virola numerada.

Regolazioni - Setting - Reglages - Einstellungen - Regulaciones - Regulações

I

ALLINEAMENTO SENSORE DI TEMPERATURA

N.B.: da eseguire solo nel caso di sostituzione del sensore o della scheda elettronica (T).

Installare il manometro di controllo della pressione caldaia sulla lancia vapore.

Accedere alla scheda elettronica (T) situata sotto il pannello laterale destro.

Premere gli interruttori (1) e (1a).

Attendere lo spegnimento della spia inserimento resistenze (3).

Agire sul trimmer (A) posto sulla scheda elettronica (T) affinché sul display si legga lo stesso valore riscontrato sul manometro.

F

ALIGNEMENT DU CAPTEUR DE TEMPERATURE

N.B. : à n'effectuer qu'en cas de remplacement du capteur ou de la fiche électronique (T).

Installer le manomètre de contrôle de la pression de la chaudière sur la lance de la vapeur.

Enlevez le panneau du côté droit pour accéder à la carte électronique (T).

Brancher les interrupteurs (1) et (1a).

Attendre que le témoin lumineux introduction des résistances (3) s'éteigne.

Agir sur le trimmer (A) placé sur la fiche électronique (T) de manière à pouvoir lire sur le display la même valeur qui apparaît sur le manomètre.

D

GENAUE POSITIONIERUNG DES TEMPERATURFÜHLERS

Zu beachten: Die Positionierung des Temperaturfühlers braucht nur bei einem Austausch des Fühlers oder der Elektronikarte (T) vorgenommen werden.

Installieren Sie den Druckmesser zur Kontrolle des Heizkesseldrucks auf dem Rohr zur Wasserdampfabgabe.

Abnehmen Sie das Seitenteil, um zur Elektronikarte (T) zu gelangen

Drücken Sie die Tasten (1) und (1a).

Warten Sie ab, bis daß die Kontrolleuchte zur Zuschaltung der Heizelemente (3) erlischt.

Stellen Sie den auf der Elektronikarte (T) installierten Reger (A) so ein; daß auf der Anzeige der auf dem Druckmesser abgelesene Wert erscheint.

E

REGULACIÓN DEL SENSOR DE LA TEMPERATURA

NOTA: se tiene que realizar sólo en el caso de sustitución del sensor o de la tarjeta electrónica (T).

Instalar el manómetro de control de la presión de la caldera en el tubo del vapor.

Quitar el panel del lado derecho para acceder a la tarjeta electrónica (T).

Pulse los interruptores (1) y (1a).

Esperar a que se apague el indicador luminoso de activación de las resistencias (3).

Utilizar el trimmer (A) situado en la tarjeta electrónica (T) para que se lea en el visualizador el mismo valor que el del manómetro.

GB

TEMPERATURE SENSOR ALIGNMENT

N.B. To be performed only upon substitution of the sensor or the electronic card (T).

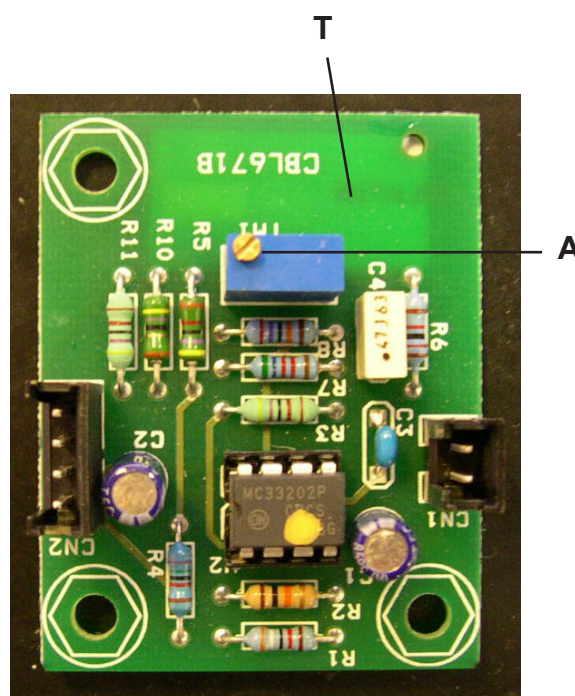
Install the boiler pressure control gauge on the steam nozzle.

Remove the right side panel to access the electronic card (T).

Press switches (1) and (1a).

Wait until the heating element insertion pilot light (3) switches off.

Adjust the trimmer (A) located on the electronic card (T) until the same display reads the same value as that of the gauge.



P

ALINHAMENTO DO SENSOR DE TEMPERATURA

N.B.: a executar apenas no caso de substituição do sensor ou da ficha electrónica (T).

Instalar o manómetro de controle da pressão da caldeira sobre a lança vapor.

Remover o painel do lado direito para aceder ao ficha electrónica (T).

Carregar nos interruptores (1) e (1a).

Aguardar a desligação do indicador de inserimento resistência (3).

Utilizar o trimmer (A) colocado na ficha electrónica (T) para que no mostrador se leia o mesmo valor detectado sobre o manómetro.

Regolazioni - Setting - Reglages - Einstellungen - Regulaciones - Regulações

I DIP-SWITCH CPU Attenzione!

Il cambiamento di posizione dei Dip-Switch deve essere effettuato **RIGOROSAMENTE** a macchina **SPENTA**.

Nelle condizioni standard il Dip-Switch 8 = ON.

Estrarre il cassetto elettrico operando come indicato nel capitolo "SMONTAGGIO".

Agendo sui Dip-Switch (D) si attivano le seguenti funzioni:

- DIP 1 = OFF - ON inserimento dati standard (*)
- DIP 2 = OFF
- DIP 3 = OFF - ON simulazione chiave tecnico
- DIP 4 = OFF - ON contabilità
- DIP 5 = OFF - ON abilita sequenza tasti per ingresso in programmazione
- DIP 6 = OFF
- DIP 7 = OFF
- DIP 8 = **ON**

(*) Al termine delle operazioni di inserimento dati standard, riportare il DIP 1 sulla posizione OFF.

GB CPU DIP-SWITCH CAUTION!

When changing the position of the Dip-Switch, the machine **MUST BE SWITCHED OFF**.

Under standard conditions, the dip-switch 8 = ON.

Remove the electric drawer as indicated in the chapter "DISASSEMBLY".

The dip-switches (D) have the following functions:

- DIP 1 = OFF - ON Input of standard data (*)
- DIP 2 = OFF
- DIP 3 = OFF - ON Simulation of engineer's key
- DIP 4 = OFF - ON Bookkeeping
- DIP 5 = OFF - ON allows keys sequence to enter programming
- DIP 6 = OFF
- DIP 7 = OFF
- DIP 8 = **ON**

(*) Upon completion of the standard data input operations, position DIP 1 to OFF again.

F DIP-SWITCH CPU Attention !

Le changement de position des Dip-Switch doit être **RIGOREUSEMENT** effectué lorsque la machine est **ETEINTE**.

En phase de standard, le Dip-Switch 8 = ON.

Enlever le tiroir électrique en suivant les instructions reportées au chapitre "DEMONTAGE".

Utiliser les Dip-Switch (D) pour activer les fonctions suivante:

- DIP 1 = OFF - ON introduction informations standard (*)
- DIP 2 = OFF
- DIP 3 = OFF - ON simulation clef technique
- DIP 4 = OFF - ON comptabilité
- DIP 5 = OFF - ON habilite la séquence de touches pour entrer en programmation
- DIP 6 = OFF
- DIP 7 = OFF
- DIP 8 = **ON**

(*) à la fin des opérations d'introduction des informations standard, remettre le DIP 1 sur la position OFF.

D DIP-SWITCH-SCHALTER CPU Achtung:

Die Verstellung der Dip-Switch-Schalter darf nur bei **ABGESCHALTETER** Maschine vorgenommen werden!

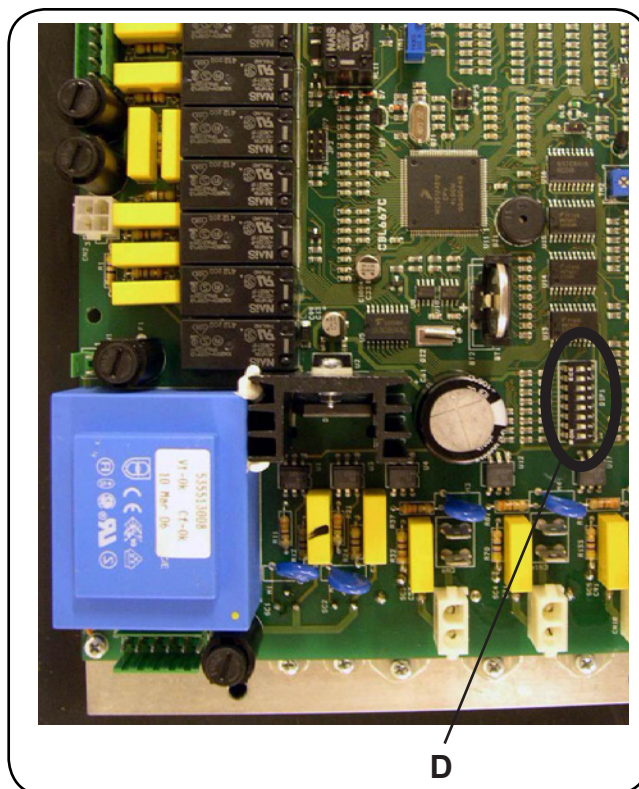
Bei normalen Betriebsbedingungen: Dip-Switch-Schalter 8 = ON.

Ziehen Sie den Einschub der elektrischen Baugruppen aus dem Gerät, indem Sie wie im Kapitel 'DEMONTAGE' beschrieben vorgehen.

Nachstehend werden die Funktionen bei entsprechender Einstellung der Dip-Switch-Schalter (D) aufgeführt:

- DIP 1 = OFF - ON Eingabe Standarddaten (*)
- DIP 2 = OFF
- DIP 3 = OFF - ON Simulation Monteurschlüssel
- DIP 4 = OFF - ON Buchführung
- DIP 5 = OFF - ON ermächtigen Sie die Anschlagsequenz, um in Programmierung hineinzugehen
- DIP 6 = OFF
- DIP 7 = OFF
- DIP 8 = **ON**

(*) Nach Abschluß der Eingabe der Standarddaten muß der Dip-Switch-Schalter 1 auf OFF zurückgestellt werden.



E DIP-SWITCH CPU ¡Atención!

El cambio de posición de los Dip-switch (O) se tiene que efectuar **RIGUROSAMENTE** con la máquina **APAGADA**.

En condiciones estándares el Dip-switch 8 = ON.

Quitar la caja eléctrica como se ha indicado en el apartado "DESMONTAJE".

Por medio de los Dip-Switch (D) se activan las siguientes funciones:

- DIP 1 = OFF - ON introducción datos estándares (*)
- DIP 2 = OFF
- DIP 3 = OFF - ON simulación llave técnico
- DIP 4 = OFF - ON contabilidad
- DIP 5 = OFF - ON habilita la secuencia de teclas para entrar en programación
- DIP 6 = OFF
- DIP 7 = OFF
- DIP 8 = **ON**

(*) Al final de las operaciones de introducción datos estándares, restablecer el DIP 1 a la posición OFF.

P DIP-SWITCH CPU Atenção!

A mudança de posição dos Dip-Switch deverá ser efectuada **RIGOROSAMENTE** com a máquina **DESLIGADA**.

Nas condições standard o Dip-Switch 8 = ON.

Extrair a gaveta eléctrica, actuando conforme indicado no capítulo "DESMONTAGEM".

Actuando nos Dip-Switch (D) activam-se as funções a seguir indicadas:

- DIP 1 = OFF - ON introdução dados standard (*)
- DIP 2 = OFF
- DIP 3 = OFF - ON simulação chave técnico
- DIP 4 = OFF - ON contabilidade
- DIP 5 = OFF - ON habilita a sequência das teclas para entrar em programação
- DIP 6 = OFF
- DIP 7 = OFF
- DIP 8 = **ON**

(*) No fim das operações de introdução dos dados standard, recolocar o DIP 1 na posição OFF.

Regolazioni - Setting - Reglages - Einstellungen - Regulaciones - Regulações

I REGOLAZIONE CONTRASTO DISPLAY

Estrarre il cassetto elettrico operando come indicato nel capitolo "SMONTAGGIO".

Agire sul trimmer (A) posto sulla scheda elettronica affinché sul display si leggano i messaggi in modo chiaro.

GB DISPLAY CONTRAST SETTING

Remove the electric drawer as indicated in the chapter "DISASSEMBLY".

Adjust trimmer (A) located on the electronic card until the messages may be clearly read on the display.

F REGLAGE DU CONTRASTE DU DISPLAY

Enlever le tiroir électrique en suivant les instructions reportées au chapitre "DEMONTAGE".

Agir sur le trimmer (A) placé sur la fiche électronique afin de pouvoir lire clairement les messages qui apparaissent sur le display.

D EINSTELLUNG DES KONTRASTS DER ANZEIGE

Ziehen Sie den Einschub der elektrischen Baugruppen aus dem Gerät, indem Sie wie im Kapitel 'DEMONTAGE' beschrieben vorgehen.

Stellen Sie den auf der Elektronikarte installierten Reger (A) so ein, daß die Meldungen auf der Anzeige in gutem Kontrast abgebildet werden und gut abgelesen werden können.

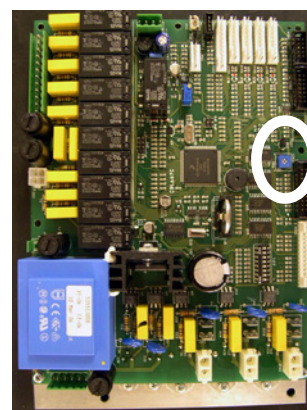
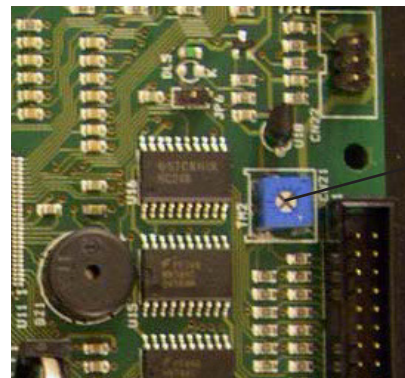
E REGULACIÓN DEL CONTRASTE DEL VISUALIZADOR

Quitar la caja eléctrica como se indica en el apartado "DESMONTAJE". Utilizar el trimmer (A) situado en la tarjeta electrónica para que se lean los mensajes claramente en el visualizador.

P REGULACIÓN DEL CONTRASTE DEL VISUALIZADOR

Extrair a gaveta eléctrica actuando conforme indicado no capítulo "DESMONTAGEM".

Utilizar o trimmer (A) colocado sobre a ficha electrónica para que sobre o mostrador se leiam as mensagens de modo claro.



I COLLEGAMENTO ELETTRICO

In questo tipo di collegamento (Δ) occorre verificare sulla scheda elettronica l'esatta disposizione dei fili blu.

GB ELECTRIC CONNECTION

In this type of connection (Δ) needs to be check the right position of the blue wires on the electronic card.

F BRANCHEMENT ELECTRIQUE

Dans ce type de raccordement (Δ) il faut vérifier sur la fiche électronique l'exacte disposition des fils bleus.

D STROMANSCHLUSS

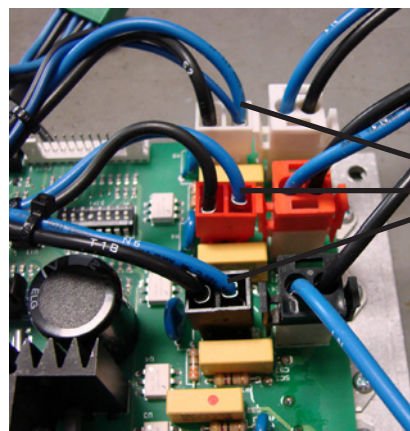
In dieser Art von Verbindung (Δ) man muß auf der Elektronikarte die genaue Bestimmung der blauen Fäden prüfen.

E CONEXION ELECTRICA

En este tipo de conexión (Δ) es necesario comprobar sobre la tarjeta electrónica la exacta disposición de los hilos azules.

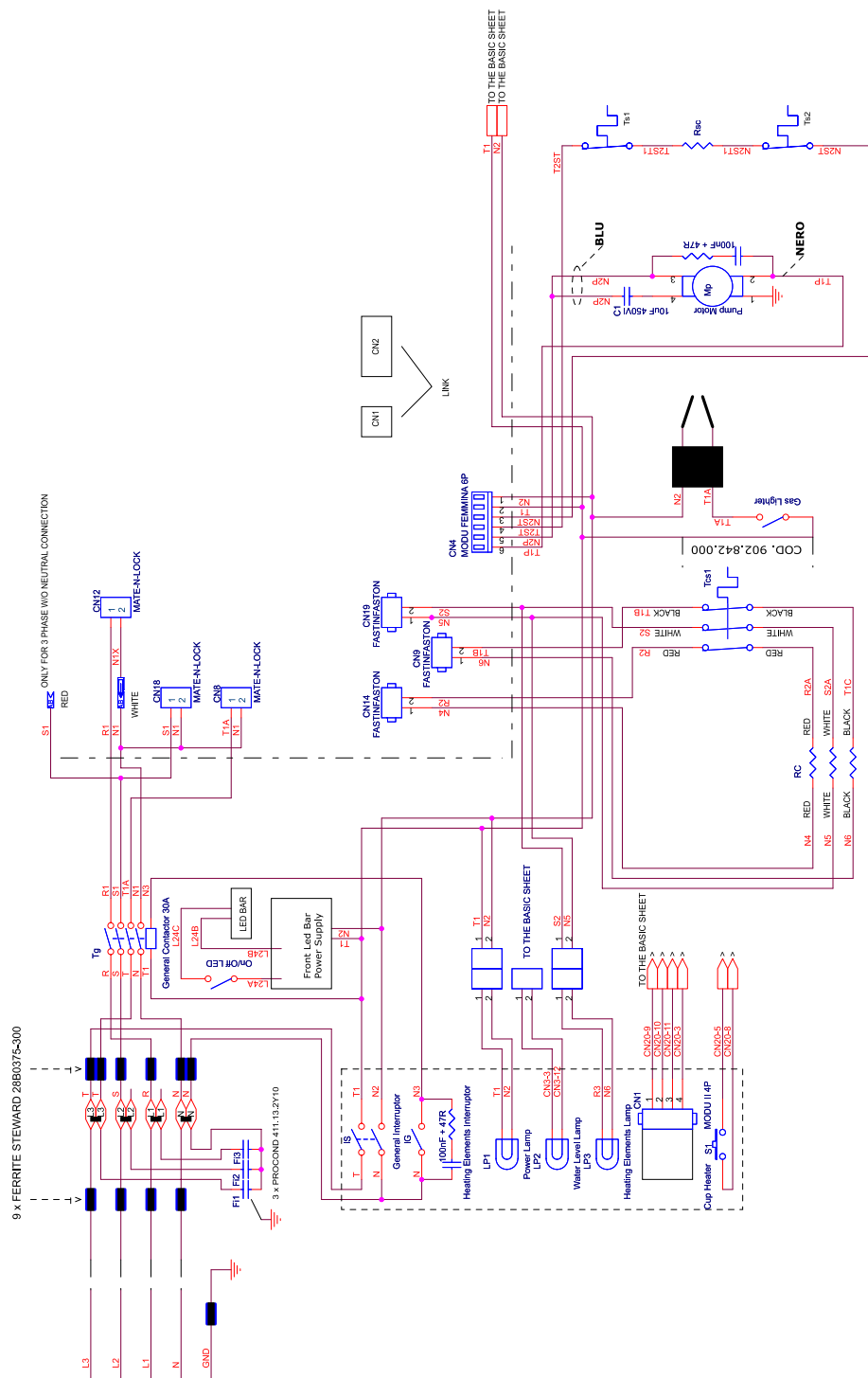
P LIGAÇÃO ELÉCTRICA

Neste tipo de conexão (Δ) é necessário verificar sobre a ficha electrónica a exacta disposição dos fios azuis.



BLU
BLUE
BLEU
BLAU
AZUL
AZUL

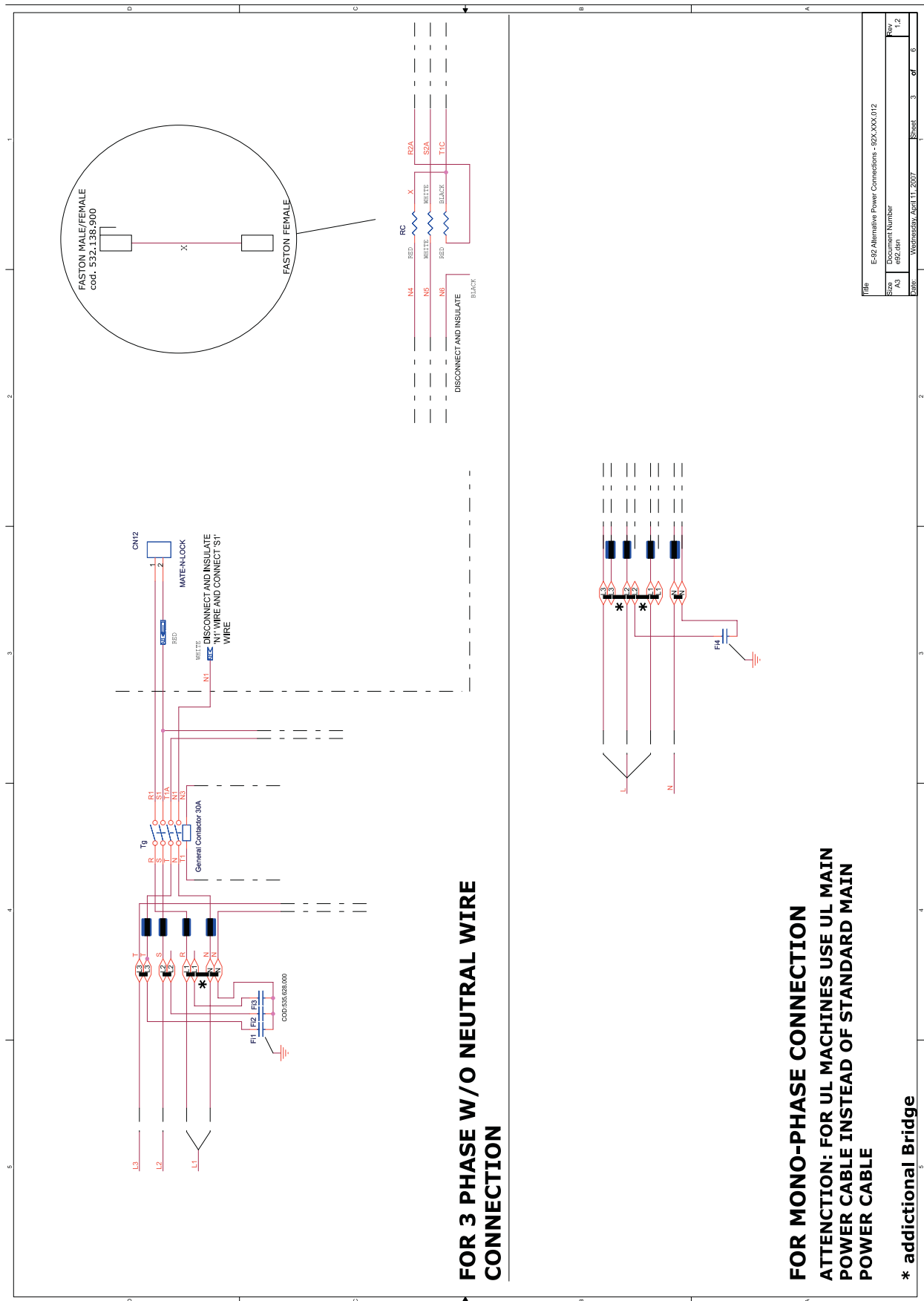
Schema elettrico - Wiring diagram - Schéma électrique -
Elektrischer Shaltplan - Esquema electrico - Esquema eléctrico



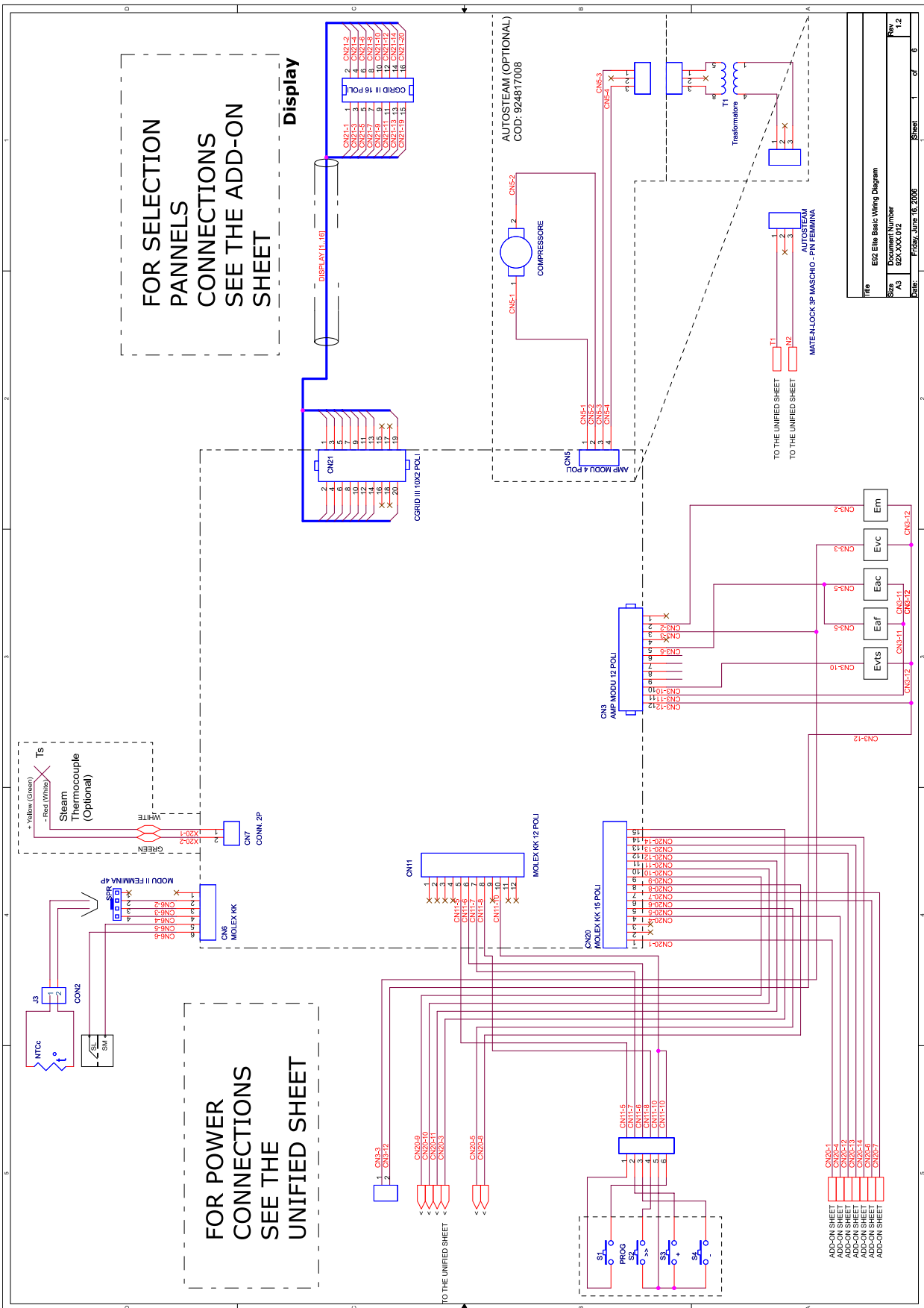
STANDARD CONNECTION
FOR 3 PHASE + NEUTRAL WIRE CONNECTION

Title	E-92 NEW UNILED Power Connection
Size	Document Number 024-004-002
Rev	1.2
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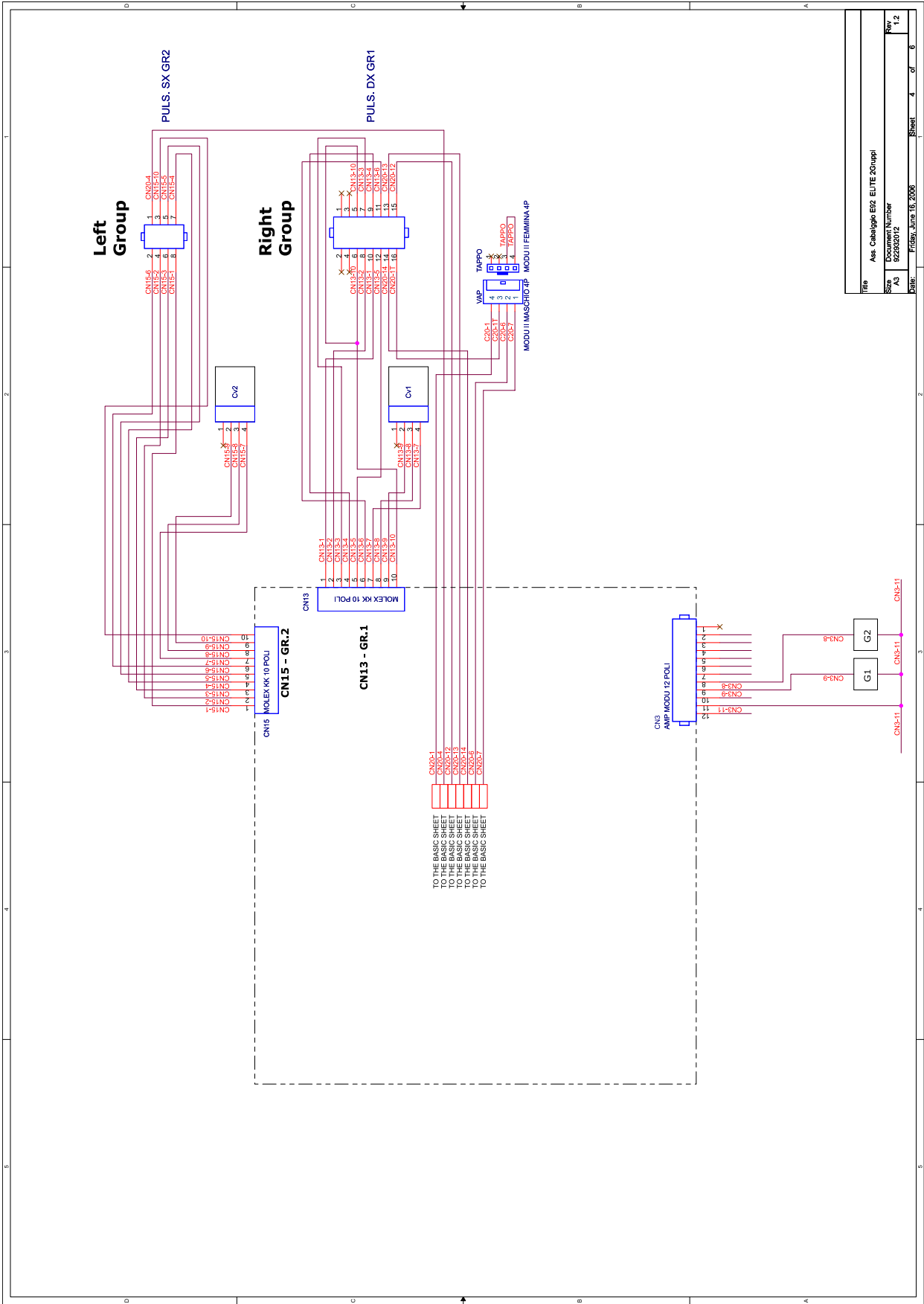
**Schema elettrico - Wiring diagram - Schéma électrique -
Elektrischer Schaltplan - Esquema electrico - Esquema eléctrico**



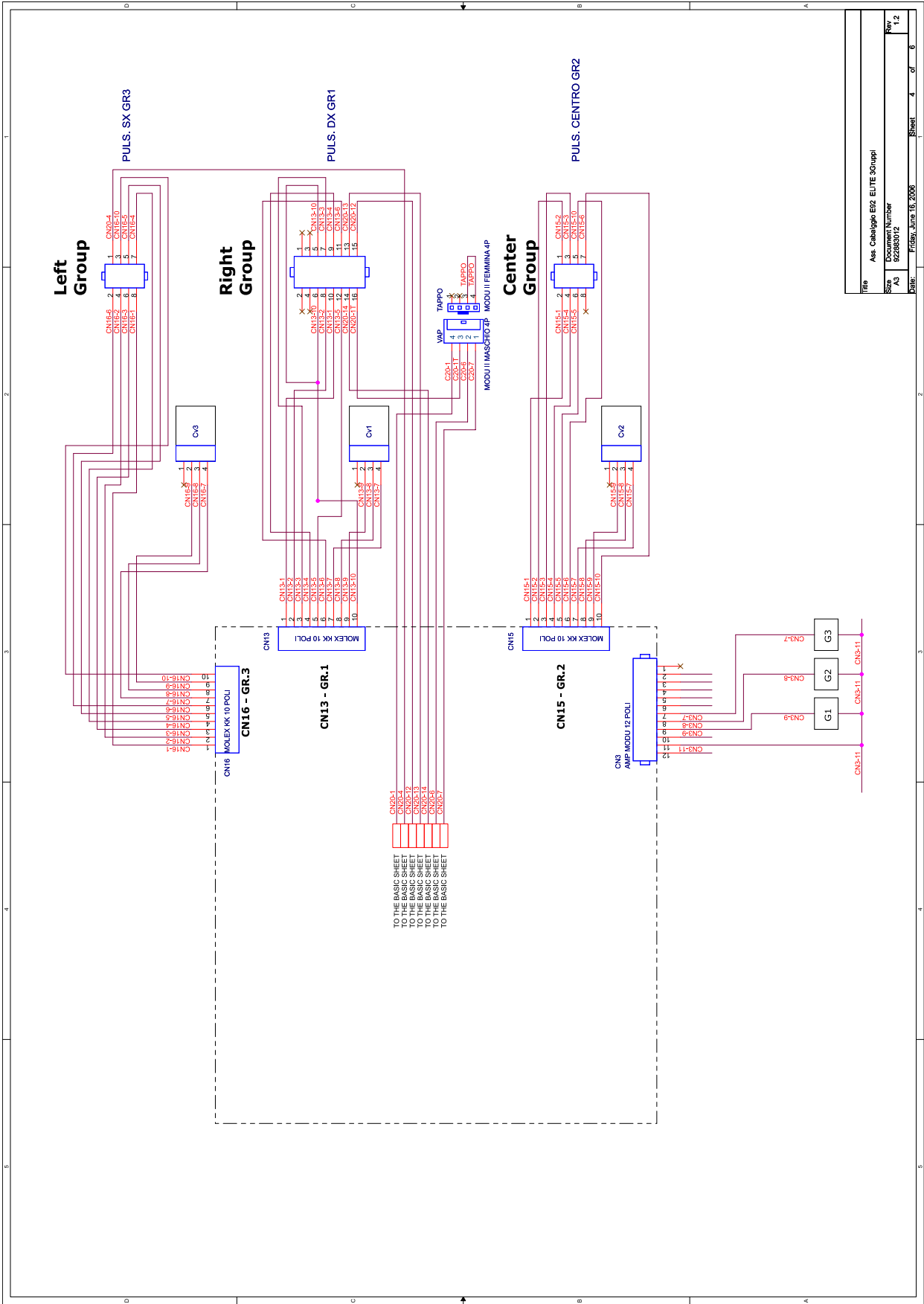
**Schema elettrico - Wiring diagram - Schéma électrique -
Elektrischer Schaltplan - Esquema electrico - Esquema eléctrico**



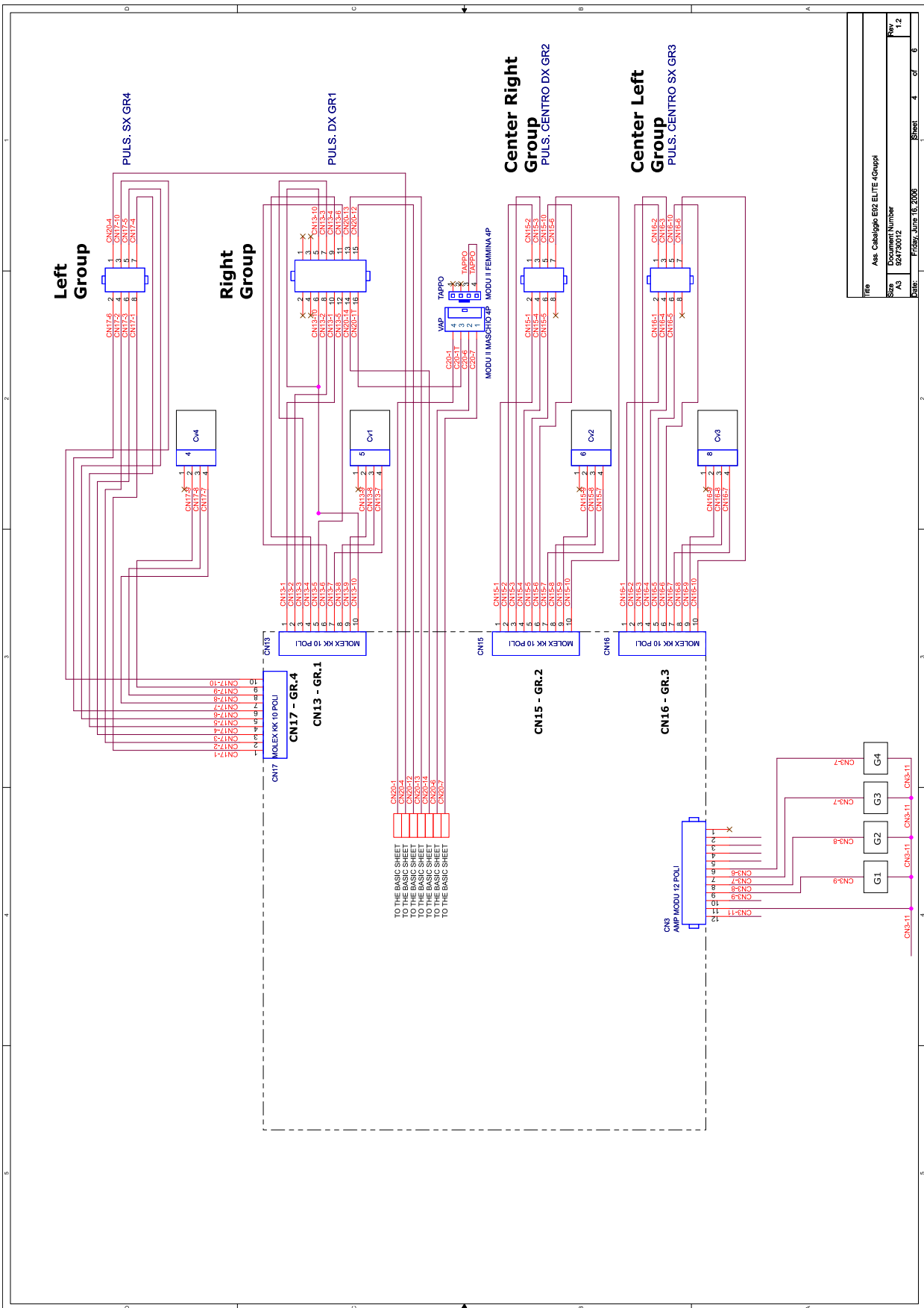
**Schema elettrico - Wiring diagram - Schéma électrique -
Elektrischer Schaltplan - Esquema electrico - Esquema eléctrico**



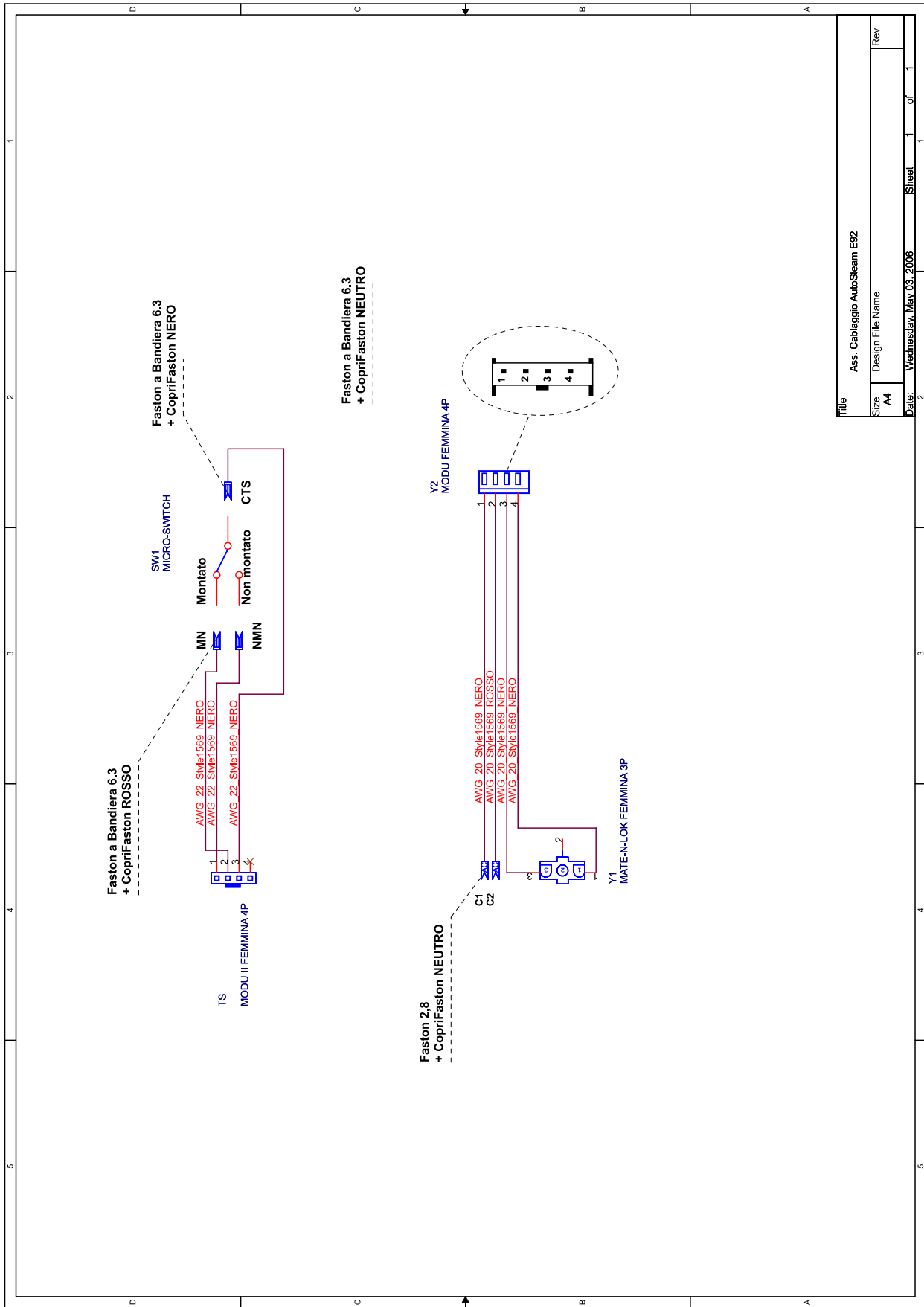
**Schema elettrico - Wiring diagram - Schéma électrique -
Elektrischer Schaltplan - Esquema electrico - Esquema eléctrico**



**Schema elettrico - Wiring diagram - Schéma électrique -
Elektrischer Schaltplan - Esquema electrico - Esquema eléctrico**

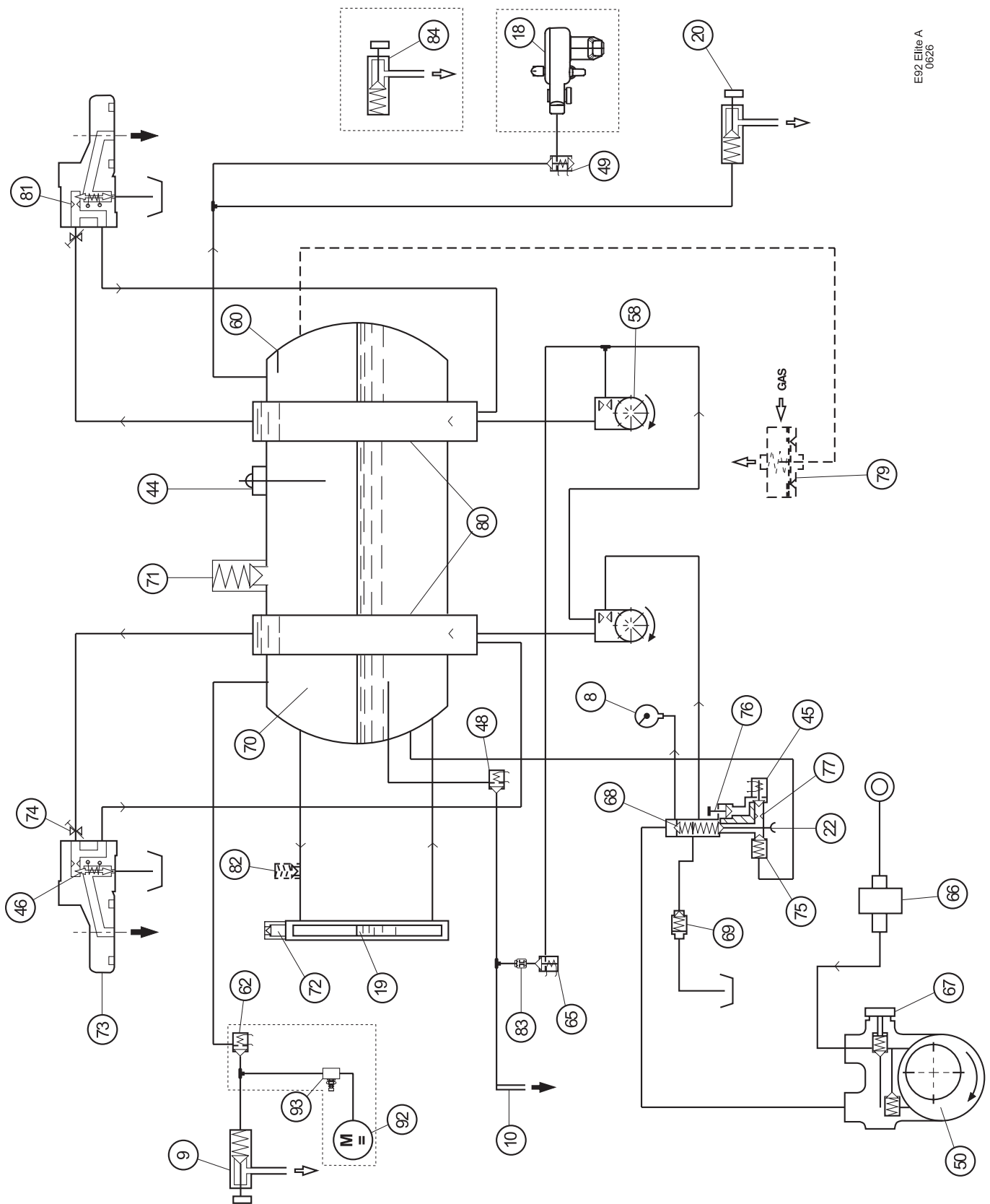


Schema elettrico - Wiring diagram - Schéma électrique -
Elektrischer Shaltplan - Esquema electrico - Esquema eléctrico



Title		Ass. Cablaggio AutoSteam E92
Size	A4	Design File Name
Date:	Wednesday, May 03, 2006	Sheet 1 of 1

Circuito idraulico - Hydraulic circuit - Circuit hydraulique
Hydraulikplan - Circuito hidraulico - Circuito hidráulico



E92 Elite A
0626

Circuito idraulico - Hydraulic circuit - Circuit hydraulique Hydraulikplan - Circuito idraulico - Circuito hidráulico

I LEGENDA

- 8 = Manometro rete/pompa
- 9 = Lancia destra erogazione vapore
- 10 = Lancia erogazione acqua calda
- 18 = Cappuccinatore
- 19 = Indicatore livello ottico acqua in caldaia
- 20 = Lancia sinistra erogazione vapore
- 22 = Leva riempimento manuale acqua in caldaia
- 44 = Sonda autolivello
- 45 = Elettrovalvola livello
- 46 = Elettrovalvola gruppo
- 48 = Elettrovalvola acqua calda
- 49 = Elettrovalvola cappuccinatore (vapore*)
- 50 = Motore pompa
- 58 = Turbinetta
- 60 = Sensore temperatura caldaia
- 62 = Elettrovalvola vapore
- 65 = Elettrovalvola acqua fredda
- 66 = Filtro per pompa
- 67 = Regolazione pressione pompa
- 68 = Valvola non ritorno scambiatori
- 69 = Valvola espansione
- 70 = Caldaia
- 71 = Valvola di sicurezza
- 72 = Valvola anti-depressione
- 73 = Gruppo erogatore
- 74 = Strozzatura gruppo
- 75 = Valvola non ritorno caldaia
- 76 = Perno esclusione elettrovalvola 45
- 77 = Strozzatura autolivello
- 79 = Autoregolatore gas (*)
- 80 = Scambiatori di calore
- 81 = Iniettore gruppo
- 82 = Valvola di sicurezza (solo Spagna)
- 83 = Iniettore
- 84 = 2° Lancia sinistra erogazione vapore (*)
- 92 = Motore compressore *
- 93 = Elettrovalvola Autosteam *

GB LEGEND

- 8 = Pump pressure gauge
- 9 = Right steam dispensing nozzle
- 10 = Hot water dispensing nozzle
- 18 = Cappuccino maker
- 19 = Optical indicator for hot water in boiler
- 20 = Left steam dispensing nozzle
- 22 = Manual lever for boiler fill
- 44 = Automatic level probe
- 45 = Level solenoid valve
- 46 = Group solenoid valve
- 48 = Hot water solenoid valve
- 49 = Cappuccino solenoid valve (steam*)
- 50 = Pump motor
- 58 = Turbine
- 60 = Boiler temperature sensor
- 62 = Steam solenoid valve
- 65 = Cold water solenoid valve
- 66 = Pump filter
- 67 = Pump pressure regulator
- 68 = Non return valve (heat exch.)
- 69 = Expansion valve
- 70 = Boiler
- 71 = Safety valve
- 72 = Vacuum release valve
- 73 = Coffee dispenser group
- 74 = Dispenser neck
- 75 = Boiler non return valve
- 76 = Pin-tap for solenoid valve 45
- 77 = Automatic filling neck
- 79 = Gas autoregulator (*)
- 80 = Heat exchangers
- 81 = Dispenser group injector
- 82 = Safety valve (Spain only)
- 83 = Injector
- 84 = 2nd left steam dispensing nozzle (*)
- 92 = Motor compressor *
- 93 = Autosteam solenoid valve *

Items marked - * - are fitted in some product configurations only.

F LEGENDA

- 8 = Manomètre réseau/pompe
- 9 = Lance droite débit vapeur
- 10 = Lance débit eau chaude
- 18 = Cappuccinateur
- 19 = Indicateur visuel du niveau de l'eau dans la chaudière
- 20 = Lance gauche débit vapeur
- 22 = Levier remplissage manuel de l'eau dans la chaudière
- 44 = Sonde niveau automatique
- 45 = Electrovalve niveau
- 46 = Electrovalve groupe
- 48 = Electrovalve eau chaude
- 49 = Electrovalve cappuccinateur (vapeur*)
- 50 = Moteur pompe
- 58 = Petite turbine
- 60 = Capteur température chaudière
- 62 = Electrovalve vapeur
- 65 = Electrovalve eau froide
- 66 = Filtre pour la pompe
- 67 = Réglage de la pression de la pompe
- 68 = Valve non-retour des échangeurs
- 69 = Valve d'expansion
- 70 = Chaudière
- 71 = Valve de sécurité
- 72 = Valve anti-dépression
- 73 = Groupe de débit
- 74 = Etranglement du groupe
- 75 = Valve de non retour de la chaudière
- 76 = Pivot d'exclusion de l'électrovalve 45
- 77 = Etranglement niveau automatique
- 79 = Autorégulateur de gaz (*)
- 80 = Echangeurs de chaleur
- 81 = Injecteur de groupe
- 82 = Valve de sécurité (uniquement pour l'Espagne)
- 83 = Injecteur
- 84 = 2° Lance gauche débit vapeur (*)
- 92 = Moteur compresseur *
- 93 = Electrovanne Autosteam *

Les détails - * - ne sont appliqués qu'à certaines configurations de produit.

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

Circuito idraulico - Hydraulic circuit - Circuit hydraulique Hydraulikplan - Circuito hidraulico - Circuito hidráulico

D LEGENDE

- 8 = Druckmesser Pumpe
- 9 = rechter Strahler Dampfabgabe
- 10 = Strahler Heißwasserabgabe
- 18 = Cappuccinozubereitung
- 19 = Optische Standanzeige Wasserstand in Heizkessel
- 20 = linker Strahler Dampfabgabe
- 22 = Hebel zur manuellen Füllung Wasser in Heizkessel
- 44 = Fühler automatische Standanzeige
- 45 = Magnetventil Stand
- 46 = Magnetventil Abgabereinheit
- 48 = Magnetventil Heißwasserabgabe
- 49 = Magnetventil Cappuccino-Zubereitung (Dampf*)
- 50 = Pumpenmotor
- 58 = Turbine
- 60 = Fühler Temperatur Heizkessel
- 62 = Dampf Magnetventil
- 65 = Kaltwasser Magnetventil
- 66 = Pumpenfilter
- 67 = Einstellung Pumpendruck
- 68 = Rückschlagventil Wärmetauscher
- 69 = Überlaufventil
- 70 = Heizkessel
- 71 = Sicherheitsventil
- 72 = Entlastungsventil
- 73 = Abgabereinheit
- 74 = Drossler Abgabereinheit
- 75 = Rückschlagventil Heizkessel
- 76 = Sperrstift Magnetventil 45
- 77 = Drosselung automatische Einfüllung
- 79 = Selbstreglung Gas (*)
- 80 = Wärmetauscher
- 81 = Injektor
- 82 = Sicherheitsventil (nur für Spanien)
- 83 = Injektor
- 84 = 2. linker Strahler Dampfabgabe (*)
- 92 = Motor Kompressor *
- 93 = Magnetventil Autosteam *

Die mit - * - gekennzeichneten Komponenten sind nur in bestimmten Modellen installiert.

E LEYENDA

- 8 = Manómetro red/bomba
- 9 = Tubo derecho erogación vapor
- 10 = Tubo erogación agua caliente
- 18 = Cappuccinador
- 19 = Indicador nivel óptico agua en la caldera
- 20 = Tubo izquierda erogación vapor
- 22 = Palanca llenado manual agua en la caldera
- 44 = Sonda autonivel
- 45 = Electroválvula nivel
- 46 = Electroválvula grupo 2
- 48 = Electroválvula agua caliente
- 49 = Electroválvula cappuccinador (vapor*)
- 50 = Motor Bomba
- 58 = Turbina
- 60 = Sensor temperatura caldera
- 62 = Electroválvula vapor
- 65 = Electroválvula agua fría
- 66 = Filtro para bomba
- 67 = Regulación presión bomba
- 68 = Válvula de retención cambiadores
- 69 = Válvula expansión
- 70 = Caldera
- 71 = Válvula de seguridad
- 72 = Válvula anti-depresión
- 73 = Grupo erogador
- 74 = Estrangulación grupo
- 75 = Válvula de retención caldera
- 76 = Perno exclusión electroválvula 45
- 77 = Estrangulación autonivel
- 79 = Autorregulador gas (*)
- 80 = Cambiadores de calor
- 81 = Inyector grupo
- 82 = Válvula de seguridad (sólo España)
- 83 = Inyector
- 84 = 2° Tubo izquierdo erogación vapor (*)
- 92 = Motor compresor *
- 93 = Electroválvula Autosteam *

Los detalles -* se pueden aplicar sólo en algunas configuraciones del producto.

P LEGENDA

- 8 = Manómetro rede/bomba
- 9 = Lança direita de distribuição do vapor
- 10 = Lança de distribuição da água quente
- 18 = Preparador de cappuccino
- 19 = Indicador de nível óptico de água na caldeira
- 20 = Lança esquerda de distribuição do vapor
- 22 = Alavanca de enchimento manual da água na caldeira
- 44 = Sonda de auto-nível
- 45 = Electro-válvula nivel
- 46 = Electro-válvula grupo
- 48 = Electro-válvula da água quente
- 49 = Electro-válvula do preparador de cappuccino (vapor*)
- 50 = Motor da bomba
- 58 = Turbina
- 60 = Sensor da temperatura da caldeira
- 62 = Electro-válvula do vapor
- 65 = Electro-válvula da água fria
- 66 = Filtro para bomba
- 67 = Regulação da pressão da bomba
- 68 = Válvula de não retorno dos permutadores
- 69 = Válvula de expansão
- 70 = Caldeira
- 71 = Válvula de segurança
- 72 = Válvula anti-depressão
- 73 = Grupo de distribuição
- 74 = Estrangulamento do grupo
- 75 = Válvula de não retorno da caldeira
- 76 = Pino de exclusão da electro-válvula 45
- 77 = Estrangulamento auto-nível
- 79 = Auto-regulador do gás (*)
- 80 = Permutadores de calor
- 81 = Injetor do grupo
- 82 = Válvula de segurança (só para Espanha)
- 83 = Injetor
- 84 = 2ª Lança esquerda de distribuição do vapor (*)
- 92 = Motor compressor *
- 93 = Electro-válvula Autosteam *

Os componentes “*” – são aplicados apenas sobre algumas configurações de produtos

I

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SERVICE LINE

I FAEMA e il "SERVICE LINE"

Il servizio assistenza della società FAEMA, 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) 610-004-129 | liquido | per i cappuccinatori; |
| B) 610-004-220 | in polvere | per i gruppi, i portafiltri, le tazze da caffè; |
| C) 610-004-224 | bustine | per i gruppi, i portafiltri, le tazze da caffè; |
| D) 610-004-214 | pastiglie | per i gruppi nelle macchine superautomatiche. |

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

GB FAEMA and the "SERVICE LINE"

The FAEMA 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 envelopes 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.

F FAEMA et la "SERVICE LINE"

La service d'assistance de la société FAEMA, dans l'intention d'être à côté de ses clients, dans le choix des produits et en vue d'une meilleure utilisation de la machine à café, propose la ligne:

ECO LINE - Produits de nettoyage

- | | | |
|----------------|-----------|--|
| A) 610-004-129 | liquide | pour les fouettes-lait; |
| B) 610-004-220 | en poudre | pour les groupes, les porte-filtre, les tasses à café; |
| C) 610-004-224 | sachets | pour les groupes, les porte-filtre, les tasses à café; |
| D) 610-004-214 | pastilles | pour les groupes des machines tout-auto. |

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

D FAEMA und die "SERVICE LINE"

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

ECO LINE - Produkte für die Säuberung

- | | | |
|----------------|---------------|--|
| A) 610-004-129 | Flüssig | für die Cappuccino-Bereiter; |
| B) 610-004-220 | in Pulverform | für die Gruppen, die Filterhalter, die Kaffeetassen; |
| C) 610-004-224 | Tüten | für die Gruppen, die Filterhalter, die Kaffeetassen; |
| D) 610-004-214 | Tabletten | für die Kaffeegruppen der vollautomat Maschinen. |

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

E FAEMA 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 FAEMA les muestra la línea:

ECO LINE - Productos para la limpieza

- | | | |
|----------------|--------------|--|
| A) 610-004-129 | líquido | para los cappuccinadores; |
| B) 610-004-220 | en polvos | para los equipos, los portafiltros, las tazas de café; |
| C) 610-004-224 | en sobres | para los equipos, los portafiltros, las tazas de café; |
| D) 610-004-214 | en pastillas | para los equipos de las máquinas superautomáticas. |

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

P FAEMA e o "SERVICE LINE"

O Serviço de Assistência de empresa FAEMA, 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) 610-004-129 | líquido | para o kit cappuccino; |
| B) 610-004-220 | en pó | para os grupos, manipulo dos filtros, chávenas de café; |
| C) 610-004-224 | carteiras | para os grupos, manipulo dos filtros, chávenas de café; |
| D) 610-004-214 | pastilhas | para os grupos das máquinas superautomáticas. |

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