

S39 USA

USE AND INSTALLATION

Dear Customer,

We congratulate with you for your new Cimbali.

With this purchase you've chosen an up to date machine, built after the most advanced principles of modern technology, a unit, which gives you not only a perfect synthesis of efficiency and functionality, but puts also at your disposal everything you need for a good working.

The advice we give you of spending a bit of your time in reading this manual comes from our desire of helping you in reaching a good knowledge of your new machine.

We're sure of finding you of the same advice.

With our best wishes of a good work.

GRUPPO CIMBALI S.p.A.

Manual

Read the instructions in this manual carefully before using or handling the machine in any way. The instructions provide important information regarding the safety precautions to be followed.

The coffee machine is to be used solely for preparing espresso coffee and hot drinks made with hot water or steam and for heating cups.

Improper use of the machine for operations other than the above can constitute a safety risk to persons and to the equipment.

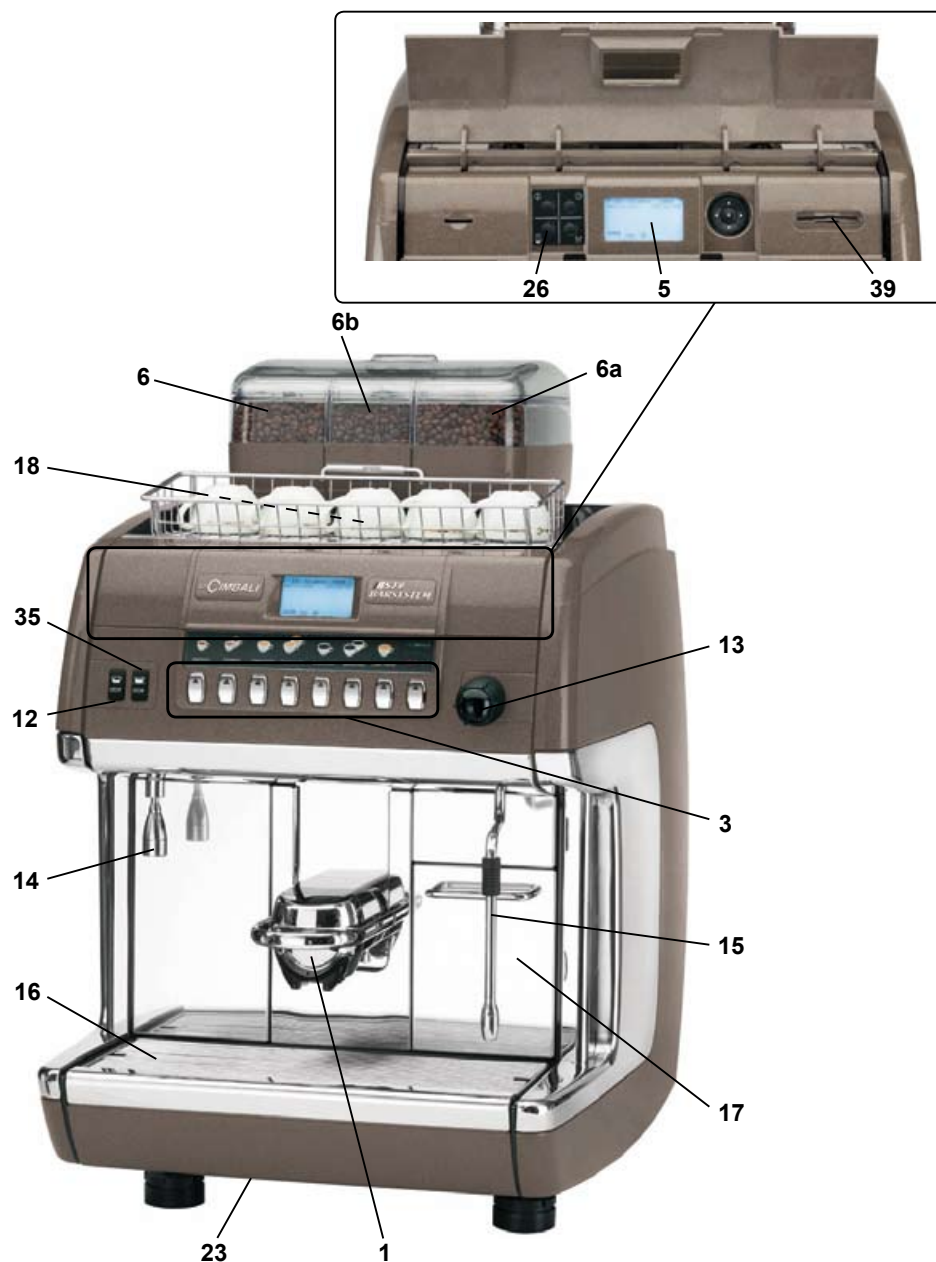
The producer disclaims all liability in case of damage due to improper use of the coffee machine.

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The procedures described in this manual must be performed by qualified technicians.

S39/1



LEGEND

- | | | | |
|----|-----------------------|-----|---|
| 1 | Delivery spout | 15a | Turbosteam steam pipe * |
| 3 | Selection panel | 16 | Tray |
| 5 | Graphical display | 17 | Coffee dregs drawer |
| 6 | Coffee hoppers | 18 | Decaffeinated coffee panel |
| 6a | Coffee hoppers | 23 | Main switch |
| 6b | Coffee hoppers | 26 | Coffee circuit flushing key / short washing |
| 12 | Hot water button | 35 | Hot water "STOP-CONTINUOUS" key |
| 13 | Steam dispensing knob | 39 | Card services slit (technical programming) |
| 14 | Hot water outlet | 45 | Turbosteam selector * |
| 15 | Steam pipe | | |

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

Installation



ATTENTION

Installation, disassembly and setting should be carried out by qualified technical personnel only.

If traces of coffee are found, this is consequent to testing operations performed in the factory.

NOTICE FOR THE SERVICEMAN

1. Carefully read the instruction herein, which contain important information for safe installation, use and maintenance. Keep this booklet on hand for further reference.
2. This appliance shall only be used for its specific purpose. The manufacturers shall not be liable for damages due to improper, wrong or unreasonable use.
People (children included) with reduced physical, mental, and sensorial capabilities must not operate this machine. People with little experience or training must not use this machine unless assisted by someone responsible for their safety who can teach them how to use the machine and can also supervise them in the process.
Keep the machine out of the reach of children and never allow unsupervised children near the machine to prevent them from playing with it.
3. Unpack and check machine for soundness. Do not leave packaging components (plastic bags, expanded polystyrene, nails, etc.) within children's reach, as they represent potential hazards.
4. Prior to plugging in, check that nameplate data correspond with those of the electric and water mains.
5. The coffee machine should be placed on a stable flat surface with the bodywork at a minimum distance of 1 inch (20 mm) from the supporting surface and the walls. Furthermore, it must be installed taking into account that the highest shelf (cup warmer) must sit at a height that is at least 47 inches (1.2 meters).
Room temperature must range between 32 and 89.6°F (0÷32°C).
6. The (electricity and water) supply connections and a water outlet fitted with a siphon should be close to the machine. A support surface should also be available for accessories.
7. During the installation process, make sure you use a switch device that ensures that the machine is disconnected from the supply mains with a switch-contact gap that permits complete disconnection in a Category III Overvoltage situation and protection from leakage current equal to 30 mA. This switch device must exist on the supply mains according to installation rules.
8. This appliance is electrically safe only when properly earthed as set forth in the current electric safety specifications. Check for compliance and, when in doubt, have the wiring thoroughly inspected by skilled personnel. The manufacturers shall not be liable for any damage caused by faulty earthing.
9. Using adapters, multiple plugs and cable extensions is not recommended. Should they be indispensable, use simple or multiple adapters and extensions that comply with the current safety regulations, take care not to exceed the limit current load shown on simple adapters and extensions, and the limit power load shown on multiple adapters.
10. To prevent dangerous overheating, uncoil the power cable to its full length.
11. If the power cable is damaged, it must be replaced by the manufacturer or its technical assistance service or other similarly qualified persons.
12. The device is for internal use only.
To ensure correct operation and safety, the appliance should not be exposed to outdoor weather conditions (rain, sun, ice).
13. The device is not suitable for installation in areas where jets of water can be used.
14. Do not plug or clog the ventilation and heat-exhausting louvres.
15. If the machine is stored on premises where the temperature may drop below freezing point, always empty the boiler and the water circulation pipes

Installation

HYDRAULIC CONNECTION

Place the machine on a perfectly levelled surface, adjusting and then fixing the feet in place.

Make the hydraulic connections as per Figure 1, in conformity to the hydraulics safety laws in force in the country of installation. Only new connections must be used to hook up the machine to the water supply. Remember to put the relevant washer in the junctions between the tubes and the connectors.

If water hardness is higher than 8° F, it is advised to install a water softener and, possibly, a non return valve before it. For the choice, please comply with local hygiene laws.

If the machine is fed with water with a hardness of over 8° F, a specific maintenance plan must be implemented to ensure correct functioning of the machine.

The amount of chlorine in the water must not exceed 100 mg/l; otherwise, install the appropriate devices.

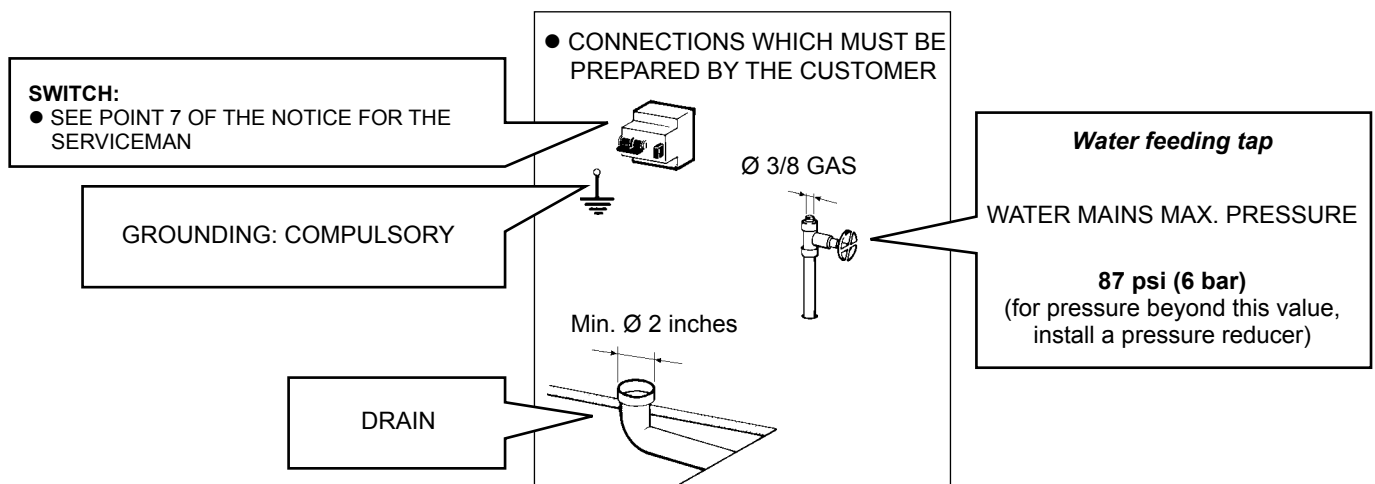
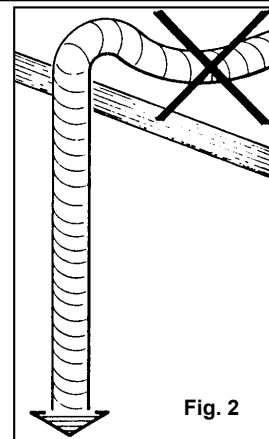
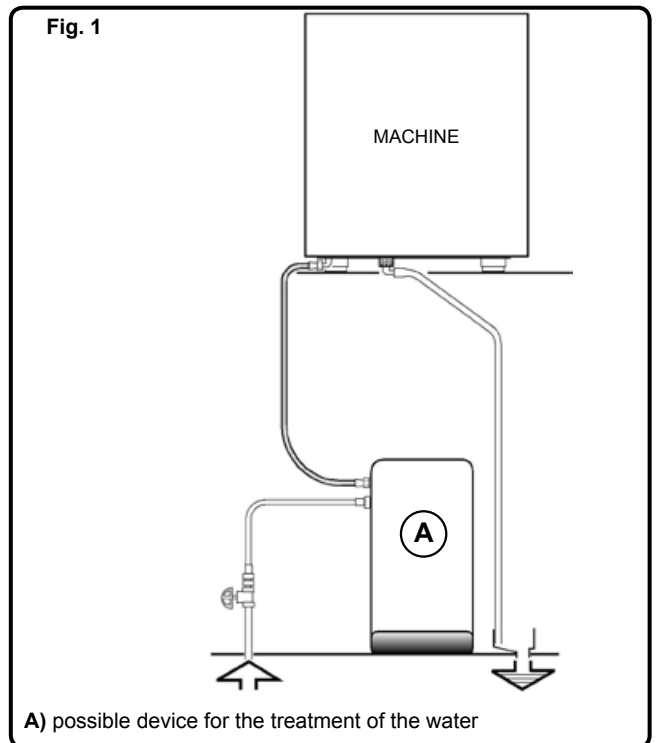
N.B.: if the main pressure could rise above 87 psi (6 bar), install a pressure reducer calibrated at 29÷43 psi (2÷3 bar) before the softener.

Drain tube: place one end of the drain tube into a tank with a siphon for inspection and cleaning.

Assemble the cup tray. Rest it on the guides and push, ensuring that the connection piece with gasket is correctly inserted into the disposal tube junction.

IMPORTANT: The disposal tube must NOT bend as in Figure 2.

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

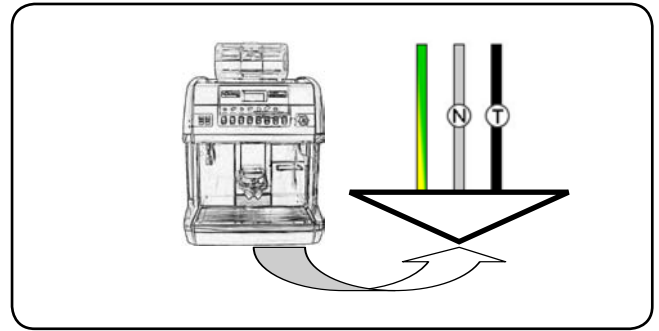


Installation

ELECTRIC CONNECTION

- Before making the connection, verify that the electric wiring prepared by the customer follows the current regulations and that it has been earthed according to regulations. Remember that Gruppo Cimbali Spa is not responsible for damages due to incorrect electrical connections and, furthermore, that the installer is responsible in case of damage.
- Besides the above, check:
 - the type of connection and the voltage must correspond to those indicated on the nameplate data.

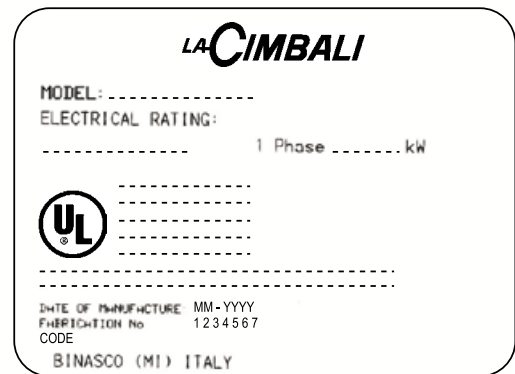
For more information, please consult the specific electric diagrams.



Machines with single phase connection	
N White T Black ①	N Blue T Brown ②

Technical data **See the machine's nameplate**

NOISE The equipment does not exceed 70dB



POTENTIAL-EQUALIZING CONNECTION

This connection, which is the one called for by several norms, avoids electrical potential differences building up between any equipment that may be installed in the same room.

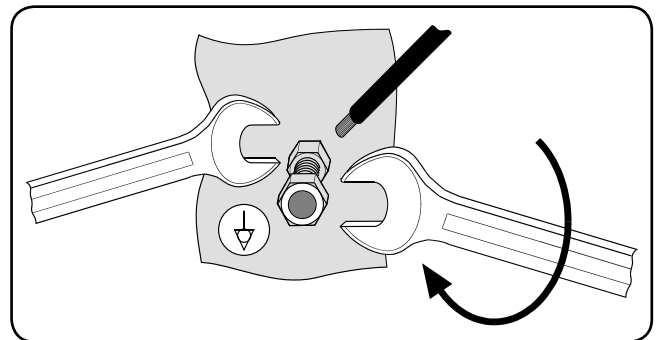
There is a terminal clip on the under side of the base of the machine to which an external potential-equalizing wire should be connected.

This connection is **ABSOLUTELY NECESSARY** and must be made right after the machine is installed.

- Use a wire whose cross-sectional area conforms to the existing norms.
- Make the terminal connection (see diagram) and then connect the other end to the ground connections located on the adjacent equipment.

Failure to do observe these safety precautions will exempt the manufacturer from any responsibility as regards damage caused to persons or property.

NOTE: DO NOT CONNECT THE MACHINE'S TERMINAL CLIP TO THE MAINS GROUND TERMINAL BECAUSE THE GROUND TERMINAL OF ANY MAIN SOURCE OF ELECTRICAL POWER IS NOT CONSIDERED TO BE A POTENTIAL-EQUALIZING CONNECTION.



Installation

CHECK-UP OPERATIONS

For correct operation, check these conditions:

absence of leaks from the connection or from the tubes; antisuction valve seal; boiler pressure and operating pressure in conformity with normal values; correct functioning of the autolevel.



ATTENTION: AFTER INSTALLING THE MACHINE AND BEFORE STARTING TO OPERATE IT, CLEAN ALL THE INTERNAL COMPONENTS AS DESCRIBED BELOW:

Coffee circuit: keep the coffee circuit wash key (26) pressed for a few seconds.

Hot water: dispense hot water repeatedly (using the relative command) until at least 2 liters of water have been dispensed from the 1-group machine.

Steam: allow the steam to flow through the nozzles for approximately one minute, using the appropriate commands.

NOTE: see chapter **DISPENSING...** for dispensing water, hot water and steam.

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.



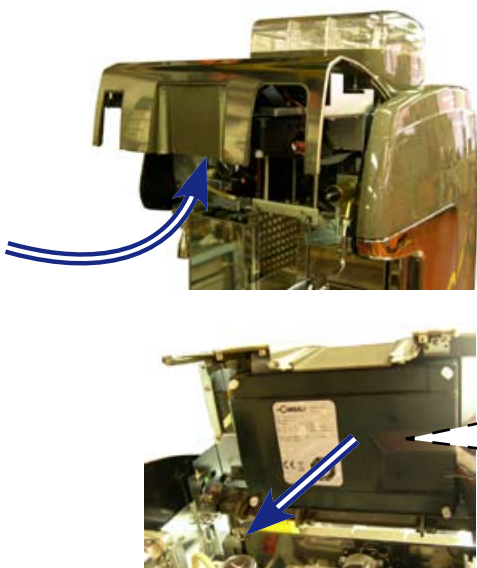
DISMANTLING THE MACHINE

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

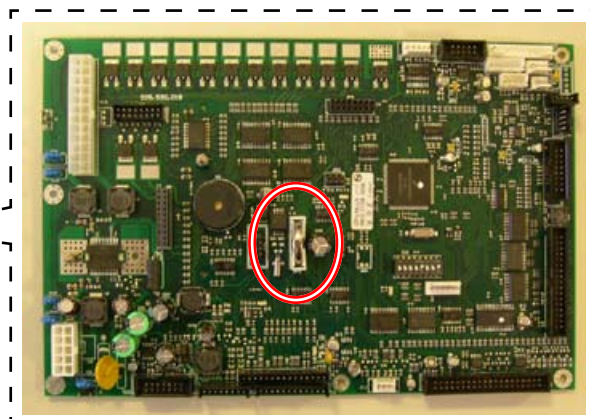
ENVIRONMENTAL INFORMATION

This product contains a non-rechargeable lithium (lithium manganese dioxide chemistry) button cell battery fully encapsulated in the final product.

Recycle or dispose of batteries in accordance with the battery manufacturer's instructions and local/national disposal and recycling regulations.

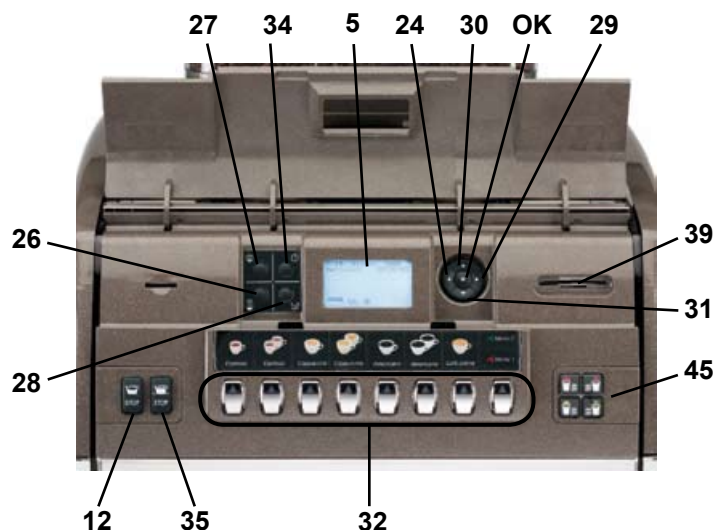


Location of the battery



USE

1. Description of the control panel - Keyboard



DESCRIPTION OF THE COMPONENTS

- | | | | |
|-----------|--|-----------|--|
| 5 | Graphical display | 30 | "+" key (to modify parameters/clock) |
| 12 | Hot water button | 31 | "-" key (to modify parameters/clock) |
| 13 | Steam dispensing knob | 32 | Beverage selector key |
| 24 | "RES" key (to quit programming mode/ confirm data) | 34 | "CUSTOMER PARAMETERS" key |
| 25 | Special key | 35 | Hot water "STOP-CONTINUOUS" key |
| 26 | Coffee circuit flushing key / short washing | 39 | Card services slit (technical programming) |
| 27 | "i" key (displays the number of cycles) | 45 | Turbosteam selector * |
| 28 | Milk circuit wash key - automatic wash | OK | "OK" key (stops products from being dispensed) / Input data confirmation key * |
| 29 | "PRG" key (to access programming mode/menu) | | |

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

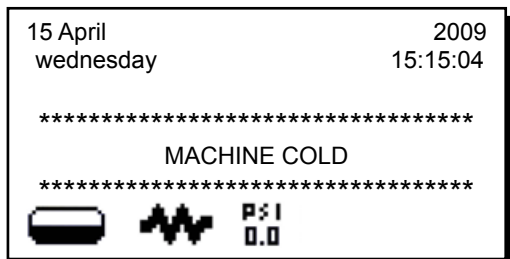
2. Daily powering



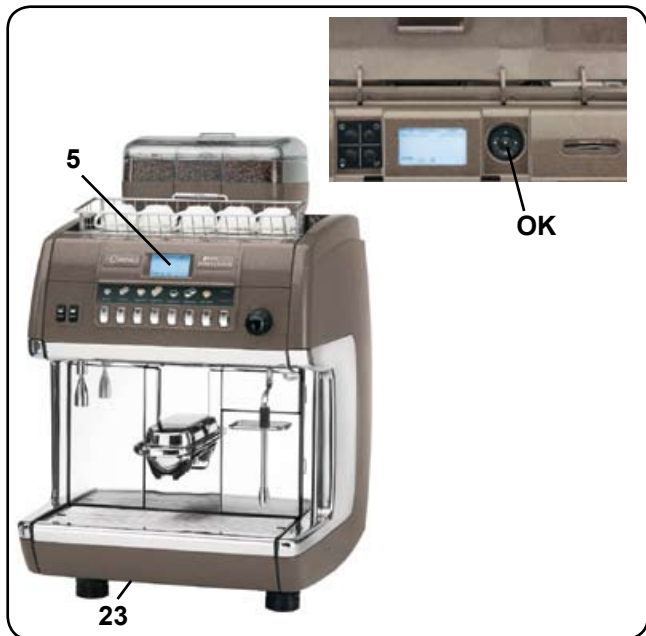
“Before setting the machine at work, make sure that the main electric power switch is on and that the mains water cock has been turned on”.

MANUAL POWERING

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

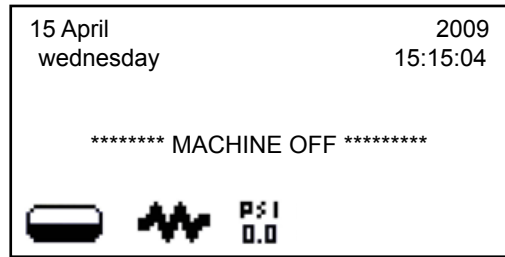


The message "MACHINE COLD" is alternated to other eventual messages of warning (ex. "NO COFFEE SX", "NO COFFEE DX", etc).



AUTOMATIC SWITCH OFF (see service time menu)

The machine switches off automatically to the programmed timetable. During the phase of switch off, on the display it comes visualized the below message.



N.B. When the machine is working in the automatic on/off function do not use the general switch (23) to switch off the machine. If this happens, the machine will **not** be able to switch on again automatically.

AUTOMATIC SWITCH ON

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

FORCED SWITCH ON

Press the "OK" key for a few seconds to force the machine on again.

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

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

To immediately return the machine to "off" as originally programmed, switch it off and on again using the general on-off switch (23).

Description display symbols



This symbol indicates the boiler water level.

During the loading phase, the dark bottom part of the icon blinks.

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



When the resistance is activated and functioning, the icon looks like this



(dark inside).

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



(light inside).

When the machine is in operation, the two icons



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



This symbol indicates the boiler pressure value.



This symbol indicates that the machine is pre-heating or the boiler pressure has dropped below 7.3 psi (0.5 bar).



The symbols  and  will alternate on the display until the machine reaches the working pressure.

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



disappears from the display.



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

3. Dispensing of beverages - Coffee

GENERAL INFORMATION

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

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

Press the coffee dispensing key relative to the selected dose. The led of the selected key lights up and dispensing commences.

Dispensing stops automatically.

Delivery of powdered coffee for machines without automatic dosers

After having positioned the cup under the spout, open the decaffeinated coffee panel (18) and measure out a dose of powdered coffee into the tube and close the powdered coffee panel (18). The leds relative to the keys programmed for one cup located on the display panel (3) will blink. Also, keys in second selection and special key (25) will blink alternatively if programmed (see paragraph "Special function" on the following pages).

Press one of the keys associated to the ignited leds that corresponds to the desired dose.

Delivery terminates automatically.

Coffee STOP function

Use "OK" key to stop coffee dispensing before the programmed dose has been reached.

NOTE: use of the "OK" button will not modify the programmed parameters.

SECTION REPETITION Function

This function can be activated in various ways:

- 1) Press any one of the selection keys and after about 3 seconds press the same key again for the number of dispensed drinks required.

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

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

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

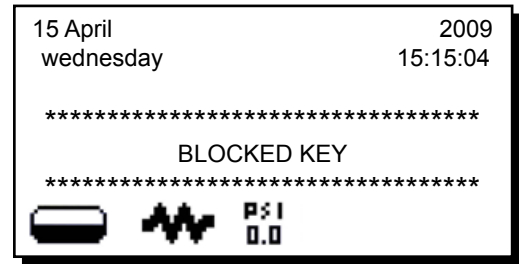


Blocked keypad

During normal use of the machine, sometimes a key may become mechanically blocked. If this happens and the key remains blocked for more than 1 minute, this message will appear on the display screen:

Note: All other keys except the one involved will function normally.

To solve the problem, examine the keypad, identify the blocked key that caused the message, and follow the steps needed to remedy the situation.



3.1 Special functions (where contemplated)

SECOND SELECTION FUNCTION

Permits a second type of beverage, associated with the dispensing key, to be dispensed.

This function can be obtained only after programming the special key (**Shift**), with the second selection function in the *Configuration Menu* of the machine.

At this point, when the special key is pressed (**Shift**) and one of the dispensing keys is pressed corresponding to the desired beverage and dosage, the second beverage programmed for the selected dispensing key will be dispensed.

Note: to cancel the second selection operation press the key again (**Shift**).

When the **Shift** key is activated, there will be 7 normal selections and 7 second selections available, for a total of 14 possible recipes.

When it is activated, the **Shift** key is always on the right hand section of the keypad, as shown in figure.



3.2 Dispensing of beverages - Cappuccino / milk (Cappuccino-Maker version)

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 41°F (5°C)** 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.

Preliminary operations

Insert the tube (40) into the milk container.

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

If necessary, adjust the dispenser height.

Cappuccino dispenser

Press the cappuccino dispensing button corresponding to the required dose. The led in the selected button will come on and dispensing will begin. Dispensing will stop automatically. Dispensing can also be interrupted by pressing the "OK" key.

If the milk and coffee are poured into the cup simultaneously, the "OK" key needs to be pressed once only to stop dispensing.

If the milk and coffee are not poured into the cup simultaneously, when the "OK" key is pressed the liquid currently being dispensed will stop. When the "OK" key is pressed a second time the next dispensing phase will be stopped.

Delivery of cappuccino with powdered coffee for machines without automatic doser

Open the decaffeinated coffee panel (18) and measure out a dose of powdered coffee into the tube and close the powdered coffee panel (18). The leds relative to the keys programmed for one cup located on the display panel (3) will blink. Also, keys in second selection and special key will blink alternatively if programmed.

Press one of the keys associated to the ignited leds that corresponds to the desired dose.

Delivery terminates automatically.

Milk dispenser

Press the milk dispensing button corresponding to the required dose. The led in the selected button will come on and dispensing will begin. Dispensing will stop automatically. Dispensing may be interrupted by pressing the "OK" key.

OPTIONS

The options indicated in section "3. Coffee dispensing" are available.

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

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

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



3.3 Cup tray



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

The machines have a cup tray (9) which can be used to store the cups.

Only place cups and glasses used with the coffee machine on the cup tray (9). **No other objects must be placed on the tray (9).**

Thoroughly drain the cups before placing them on the tray (9).



3.4 Dispensing of beverages - Hot water / steam

HOT WATER: GENERAL INSTRUCTIONS

Place the appropriate container under the hot water dispenser (14)

Dispensing with automatic dosing

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

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

N.B. Dispensing may be stopped by pressing the HOT WATER STOP key (35) or the (12) key.

Pressing the HOT WATER STOP key (35) does not change the parameters set during the programming phase.

STEAM: GENERAL INSTRUCTIONS

Fully immerse the steam dispenser tube (15) into the vessel containing the beverage that needs to be heated.

Dispensing through the tap (13)

Turn the steam tap knob.

Wait until the beverage has reached the required temperature.

Stop the steam dispenser by turning the knob of the steam tap in the opposite direction.

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 Turbosteam selector (45) (when provided)

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

Select the type of milk you desire:

- using the buttons **A** (frothed) or **B** (hot).

When the set temperature is reached, steam dispensing can be stopped:

- automatically;
- manually, pressing buttons **A** or **B** again.

For more information on the function, please consult the engineer's manual.



A frothed milk

B hot milk

! 4. Cleaning operations



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

MILK CIRCUIT AND COFFEE CIRCUIT CLEANING CYCLES

The purpose of the flushing cycle is to remove all traces of grease and scaling deposited when the milk is conveyed and emulsified and when the coffee is dispensed.

Failure to flush out the circuit will allow these deposits to solidify. This will impair the qualitative performance of the cappuccino maker (1) and of the coffee circuit.

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

ATTENTION, RISK OF SCALDING: hot water, steam and milk residues will spill out when the spouts of the cappuccino maker/dispenser spout (1) are flushed. Keep the hands and all other parts of the body well away until the cleaning cycle has terminated.

MILK CIRCUIT AND COFFEE CIRCUIT WASHING CYCLES

The milk circuit and the coffee circuit can undergo several types of washing cycles:

Daily wash cycle at set hour

Function - The message "EXECUTE WASHING MILK CIRCUIT" in alternation "EXECUTE WASHING GROUP" appears on the display at the set hour (consult the "Customer programming - Service time menu" paragraph).

Activation - *Milk circuit:* with the modalities described in "MILK CIRCUIT WASH WITH LIQUID DETERGENT". The message "MILK WASHING" appears on the display.

Coffee circuit: with the modalities described in "GROUP WASH WITH DETERGENT TABLET". The message "GROUP WASHING" appears on the display.

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

Coffee circuit: 60' (30' if short washing) from the hour set if wash cycle has not taken place, with the "Block coffee circuit" function set (YES).

Wash type - *Milk circuit:* with water and steam, and with an external detergent in the place of the milk.

Coffee circuit: with detergent tablet inserted in the decaffeinated coffee panel (18).

Preset automatic washing cycle

Only for machines with the cappuccino maker and gear pump

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

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

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

if the milk/cappuccino dispensing key is pressed, the timer count-down will start from the set up time (210').

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



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

Wash type - with milk or water, completely automatic.

Special conditions

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

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

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

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

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

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

Activation - activation is automatic at the end of the remaining 30" seconds. During this stand-by time: if the coffee dispensing key is pressed, the timer count-down will start again from 30" seconds before the end of the dispensing cycle; if the milk/cappuccino dispensing key is pressed, the timer count-down will start from the set up time (10'÷99'). If the (28) key is pressed, the automatic wash cycle will be performed immediately.

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

Wash type - with water, completely automatic.

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

Washings modality

To be performed at the end of the working day or when requested by the machine.

The machine will issue a message on the display "Execute washing milk circuit" / "Execute washing group" together with an acoustic signal.

This will be repeated until the operation is performed or until the end of the timeout.

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



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

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

- milk circuit washing cycle: with the modalities described in "MILK CIRCUIT WASH WITH LIQUID DETERGENT";
- short washing cycle: pressing the (26) key;
- coffee circuit washing cycle: with the modalities described in "GROUP WASH WITH DETERGENT TABLET".

N.B. Once the wash cycle is underway, it CANNOT be stopped, even if the machine is switched off.

If the power supply goes off or the machine switches off during the cycle, when the power returns the message "Press WASH" will appear on the display screen.

To continue, press key (26/28) to complete the cleaning cycle. Programmed wash cycles that are not effected will be memorized by the machine.

MILK CIRCUIT WASH WITH LIQUID DETERGENT

Milk requires total hygiene.

Therefore, clean thoroughly as indicated.

1) The message **"EXECUTE WASHING MILK CIRCUIT"** appears on the display at the set hour.

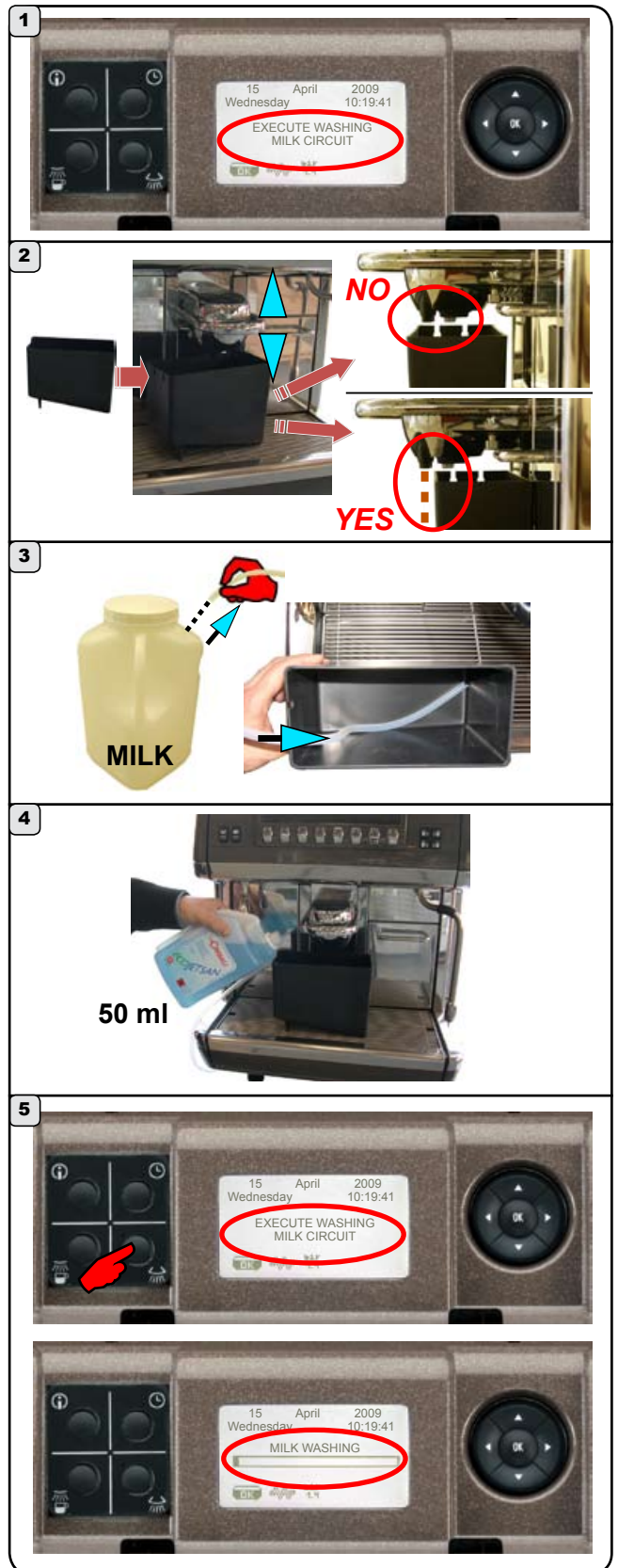
2) Place the container under the dispensing nozzle of the machine and adjust the height if needed. In particular, make sure it is **ONLY** underneath the milk dispensing nozzles.

3) Remove the suction tube from the milk container and immerse it in the solution; Ensure that the end of the tube is placed on the bottom of the container.

4) Fill a container with one dose of liquid detergent (see product instructions).

5) To perform the wash cycle keep the milk wash key (28) pressed on the selection keypad. The message **"MILK WASHING"** appears on the display.

The washing solution, aspirated and heated, travels through the milk circuit several times, washing the circuit and inside the cappuccino maker.



GROUP WASH WITH DETERGENT TABLET

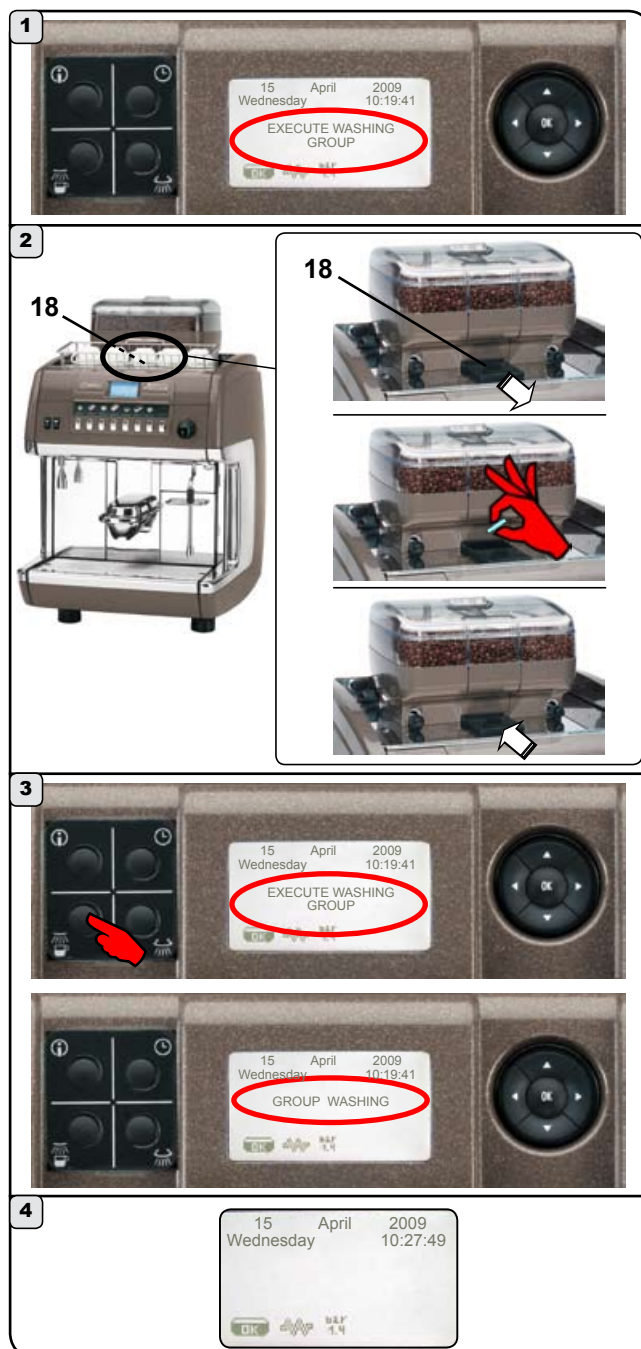
To perform the wash cycle, follow this procedure:

1) The message "EXECUTE WASHING GROUP" appears on the display at the set hour.

2) Open the decaffeinated coffee panel (18) and insert a tablet;
close the panel (18).

3) Keep the coffee circuit wash key (26) pressed until the message "GROUP WASHING" is displayed.

4) Wait until the machine finishes the automatic wash cycle (approximately 8 minutes).
The washing cycle ends when the "GROUP WASHING" message is NO LONGER on the display.



! 4. Cleaning operations

STEAM TUBE (15) AND HOT WATER DISPENSER (14)

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

Thoroughly rinse.

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

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

CUP TRAY (16)

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

Do not use abrasive products, do not place in the dishwasher.

EXTERNAL PARTS

Clean with a soft cloth and products that DO NOT CONTAIN ammonia or abrasives. Eliminate all organic residues from the work area.

NOTE: do not spray cleaning liquids into the slots in the panels.

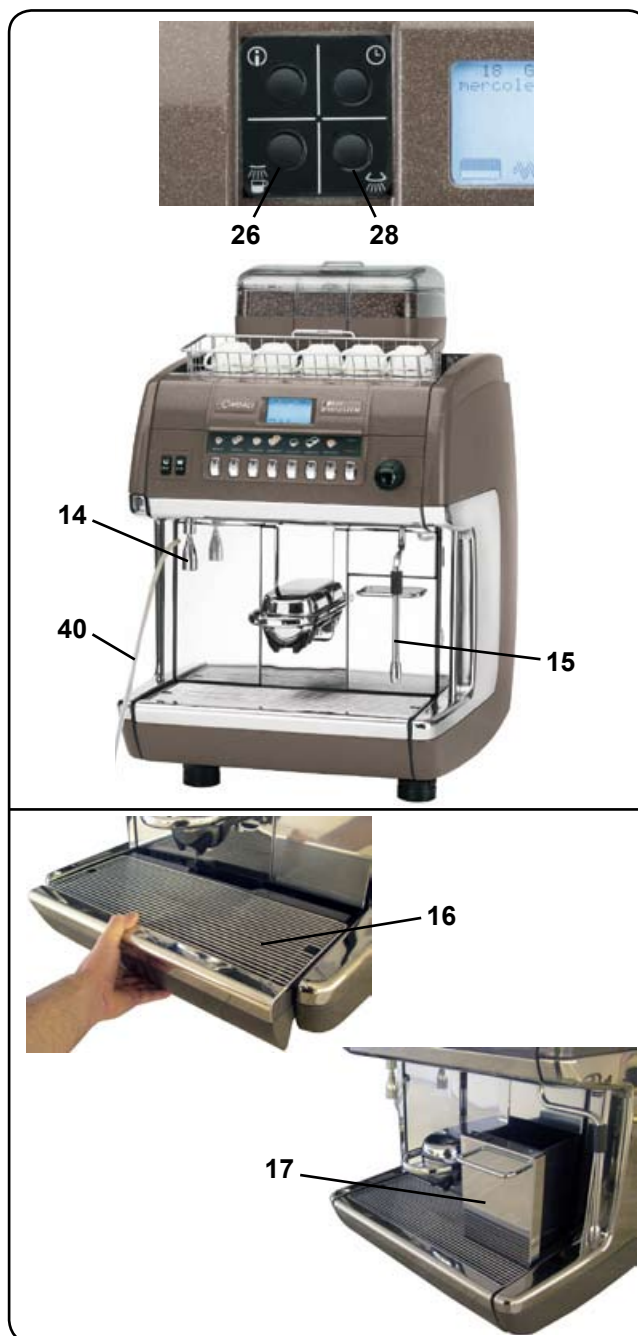
COFFEE GROUND TRAY

Remove the coffee ground tray (17).

Empty it out and wash it under running water.

Thoroughly clean the zone where the tray (17) is housed using a damp cloth. Remove any coffee grounds.

Fit the coffee ground tray back.



CAUTION

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

Coffee circuit

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

Hot water

Dispense hot water repeatedly (using the relative command) until at least 2 liters of water have been dispensed from the 1-group machine.

Steam

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

Milk circuit: Remove the tube (40) from the milk container and keep the milk wash key (28) pressed.

N.B. Follow the instructions contained in this manual to perform the various operations.

5. Caution



Danger of burns

The areas marked with this sign become hot.

Great care should be taken when in the vicinity of these areas.



WARNING: Hot surface

ACHTUNG: Heisse Oberfläche

ATTENTION: Surface chaude

ATTENZIONE: Superficie calda

GENERAL

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

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

Cup-warming plate

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

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

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



MACHINE CLOSE-DOWN

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

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

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

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.

MAINTENANCE AND REPAIR

If the machine does not function correctly, switch it off, turn off the main switch and call the service agent.

Only qualified and authorised servicing personnel should be called.

Use only original spare parts.

Maintenance activities performed by unqualified personnel may jeopardise the safety of the machine.

If the electric cable is damaged, switch off the machine and apply to the servicing department for a replacement.



The following measures are indispensable for ensuring operational and functional safety:

- Comply with all the manufacturer's instructions.
- Ensure that specialized technicians periodically verify that the protection devices are intact and that all the safety devices function correctly (the first inspection should be made within 3 years and subsequently once yearly).

Regeneration of the Water Softener

(where is present)

The water softener may be of different types, with different resin capacities and different periods of validity.

If the message "Perform resin regeneration" is displayed, place a quantity of coarse kitchen salt or salt pastilles in the water softener.

After having performed the resin regeneration, press key **(24) RES** and keep pressed for approximately 8 seconds until the message on the display is eliminated.

If regeneration is not performed at the set times, calcareous deposits are formed which progressively diminish the machine's performance until the functions are blocked.

See the instructions provided with the appliances for periods of time between one regeneration and another and for the description of the regeneration method.

Regeneration at the set times keeps the machine in ideal working conditions.

For California only

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

6. Check Control Messages

The check-control messages are divided into two groups:

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

2. Messages in code: these appear in the top right-hand corner with the following syntax: **Exxx**
 where:
 · **E** indicates an error;
 · **xxx** represents the error code of the unit.

When there are several errors, their representation is timed, passing in succession on the display.
 For more details, please consult the technical manual at the "Configuration menu - Defect - Malfunctions".

Messages in explicit mode

MESSAGE	POSSIBLE CAUSES: when the message is visualized	VERIFICATIONS
Machine cold	1. This message will appear on the display every time the machine is turned on until the service boiler pressure falls below the pre-set working pressure. When the service boiler reaches the pre-set pressure, the message automatically disappears. 2. Whether the service boiler cannot reach the set working pressure because of a problem, this message will be integrated with the message in code identifying the component that caused that problem.	2. Consult the technical manual and refer to the specific error code which will be flashed on the display to solve the problem
No coffee (SX/DX...)	One or all hoppers are almost empty.	Fill in the hopper with coffee beans.
Grounds drawer full	This message means that the coffee ground drawer is full. 10 more coffee selections (or 5 double dose) may be made (coffee-based drinks) before the machine is blocked and the following message is then displayed.	Empty the drawer to reset the counter or wait until when the machine will display the message 'empty drawer'. Consult the technical manual to program the number of grounds to the attainment of which the message will be visualized.
Empty drawer	The machine counts in decreasing order the pre-set maximum grounds number. This message means that that value run out. The machine is blocked and no coffees beverages can be delivered.	Remove the coffee grounds drawer. Empty the drawer and replace it in the correct position. Close the panel. During this operation the message 'Groun. Draw. Removed' will be displayed.
Grounds drawer removed	This message always appears when the back side of the drawer is not in the right position.	If this message appears when the drawer is inserted, check the drawer is correctly positioned.
Boiler filling	This message is displayed when the machine is filling the boiler	This operation is performed automatically and requires no action by the user. This operation does not impede the hot water delivery.
Service needed	This message is displayed when the machine requires the periodic maintenance intervention. In order to eliminate temporary the message, keep pressed RES key for approximately 8 seconds. The message will reappears in the successive relighting of the machine with the main switch.	Contact the authorized technical department. The message will be displayed until the service will be carried out. (Refer to the Technician's Manual).
No milk	The message is displayed only if the machine is connected to a 'Fresh Milk' and indicates that there is no milk in the refrigerator tank.	Re-fill in the refrigerator tank.

Messages in explicit mode

MESSAGE	POSSIBLE CAUSES: when the message is visualized	VERIFICATIONS
Softener	This message is displayed when the softener resins need to be regenerated. (Follow the instructions on softener maintenance).	Once regeneration has been completed, keep the RESET key pressed for approximately 8 seconds to cancel out the message.
Machine in stand-by	This message is displayed when the machine switch ON/OFF has been programmed. The message indicates that the machine is switch-off and is in stand-by status.	Refer to the Technician's Manual to see how to program the switch ON/OFF of the machine. Press the "OK" key for a few seconds to force the machine on.
Messages about washings		Please consult this manual at the "Cleaning operations".

7. Anomalies

Customer interventions

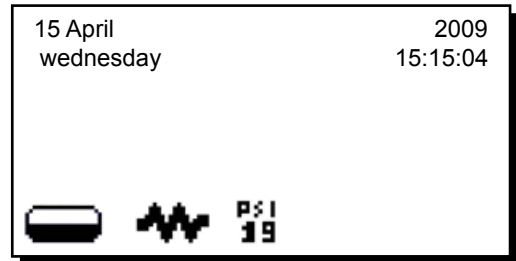
Before calling the servicing department, verify whether the problem encountered with the machine is described herebelow in order to avoid unnecessary expenses:

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

CUSTOMER PROGRAMMING

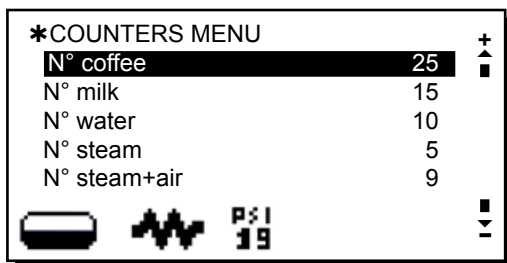
1. Clock adjustment

Use the "+" (30) and "-" (31) keys to adjust the clock.
The time increases (or decreases) one minute each time the key is pressed.
If one of the keys (30 or 31) is pressed and held down for more than 10 seconds, the minutes setting stops and the hours setting increases (or decreases).
During the time setting phase, the seconds remain at "00".



2. Meter display and reset

Press key "i" (27) to display the meters.
The following message will appear on the display (5):



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

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

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

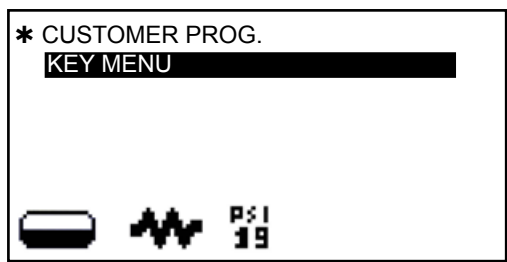
The total number of grinding procedures recorded for the two grinders (MM1 and MM2) can only be zeroed by the installer technician when the grinders are replaced.

At this point, depending on the machine model:

- press the **RES** (24) key to confirm and return to the previous menu;
- or
- press the **OK** key to confirm and the **RES** (24) key to return to the previous menu.

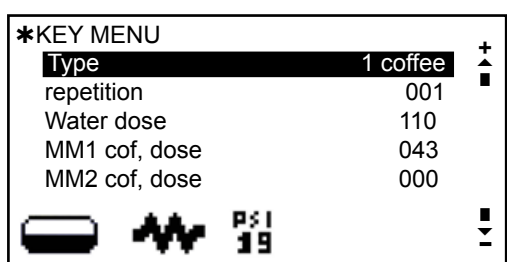
3. How to access the programming mode

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



Access to menus: press a selection key.

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



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

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

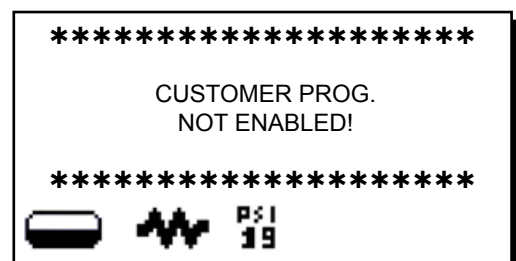
Exiting the programming menu

Machines WITH the OK key

there are two possibilities:

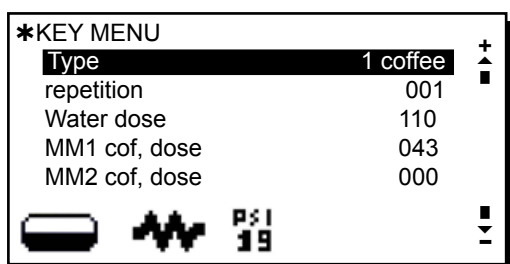
- 1) Press the **OK** key to confirm changes
- 2) Press the **RES** (24) key to leave settings unchanged and exit the menu

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



3.1 Key menu - Coffee selection

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



The following coffee selection parameters can be modified:

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

- **coffee dose...** (coffee dose grinde ...impulses, 0 ÷ 200 with increments of 1);
- **water start** (volumetric dosage pulses, from 0 to 999, with increments of 1).

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

The dose for making a cup of coffee can be composed of grounds taken from both hoppers, which has the advantage of less time needed for grinding.

The dose setting for both grinders has a field range of ± 10 of the value set in the technical programming menu.

Example

technical programming

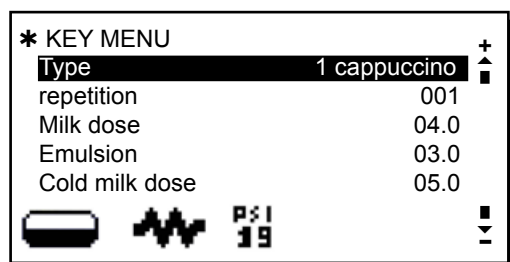
customer programming

coffee dose MM1 **045**
coffee dose MM2 **020**

coffee dose MM1 **035+055**
coffee dose MM2 **010+030**

3.2 Key menu - Cappuccino selection

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



The following cappuccino selection parameters can be modified:

- **repetition** * (it represents the number of distributions of the selected drink, from 001 to 099);
- **milk dose** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);

- **emulsion** ((foamed milk dispensing time, from 0 to 60, with increments of 0.1 seconds);
- **cold milk dose** (cold milk dose; from 0 to 20 with increments of 0.1 seconds);
- **water dose** (volumetric dosage pulses, from 0 to 999, with increments of 1);
- **coffee dose...** (coffee dose grinde ...impulses, 0 ÷ 200 with increments of 1);

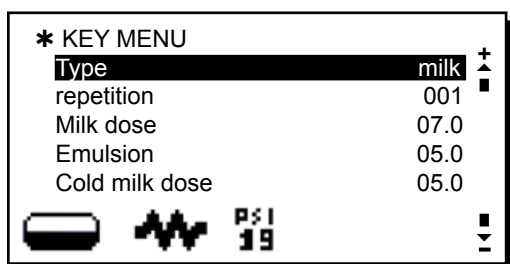
The components - * - are applied only in some produit configurations

The dose for making a cup of coffee can be composed of grounds taken from both hoppers, which has the advantage of less time needed for grinding.

The dose setting for both grinders has a field range of ± 10 of the value set in the technical programming menu.

3.3 Key menu - Milk selection

Press one of the milk dispensing keys (32). The related LED remains on and does not blink. The display appears as follows:



The following cappuccino selection parameters can be modified:

- **repetition** * (it represents the number of distributions of the selected drink, from 001 to 099);
- **milk dose** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);
- **emulsion** ((foamed milk dispensing time, from 0 to 60, with increments of 0.1 seconds);
- **cold milk dose** (cold milk dose; from 0 to 20 with increments of 0.1 seconds);

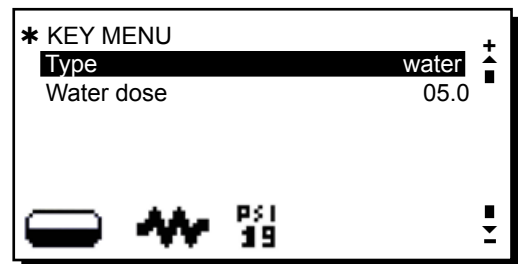
The components - * - are applied only in some produit configurations

3.4 Key menu - Hot water selection

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

The following hot water selection parameters can be modified:

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



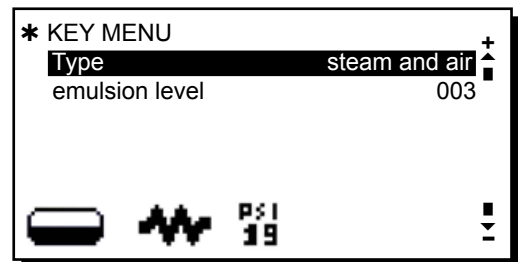
3.5 Key menu - Steam and air selection (where contemplated)

Only on machines with the TURBOSTEAM system, without flow regulator, with the item "regulator" set on "NO".

If the frothed milk key is pressed or the frothed milk knob (13) is turned, the following appears on the display:

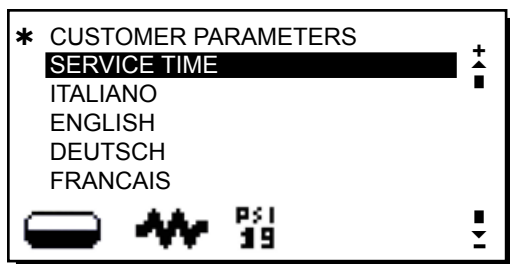
The following parameters can be modified:

- **emulsion level** (here 4 levels can be chosen, where **001** is less emulsion and **004** is continuous emulsion).

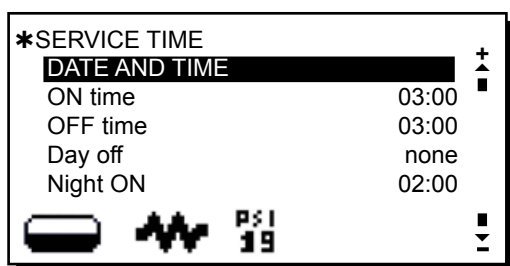


4. Service time menu

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



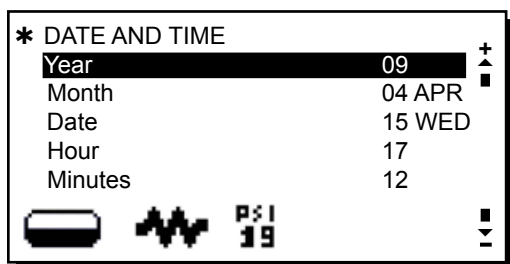
Pressing the **PRG** key (29), the following message will appear on the display:



The following service time parameters can be modified:

- **ON time** (time the machine switches on);
- **OFF time** (time the machine switches off);
- **day off** (day on which the enterprise is closed);
- **Night ON** (start time for evening beverage price: only when payment system is connected);
- **Night OFF** (end time for evening beverage price: only when payment system is connected);
- **Wash 1** (request - every 24 hrs - at the programmed hour; cannot be disabled);
- **Wash 2 ÷ 5** (hour of scheduled washes from 2 to 5)

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



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

Once the operation is completed, press the **RES** (24) key or the **OK** key (depending of the machine model) to confirm the data.

Note: the cursor changes back to black line.

Repeat the operation described above to modify other parameters.

General indications

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

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

ON time	22:00
OFF time	22:00)

"WASH 1" AND "WASHES 2 ÷ 5"

These are scheduled washes that are independent of the wash cycles related to the switching on and switching off phases. At the set hour, the messages "EXECUTE WASHING GROUP", "EXECUTE WASHING MILK CIRCUIT", "EXECUTE SHORT WASHING" appear, according to the programmed washing. After having positioned the cursor on the line to be changed and after having pressed the **PRG** (29) key, change the value using the "+" (30) and "-" (31) keys. Then press the **RES** (24) key or the **OK** key (depending of the machine model) to confirm the data.

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

"Wash 1"

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

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

"Washes 2 ÷ 5"

When these functions are requested, they can either be a long or short wash cycle depending on how they were programmed. If the set hour for these wash cycles occurs when the machine is switched off, the request will be canceled.

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

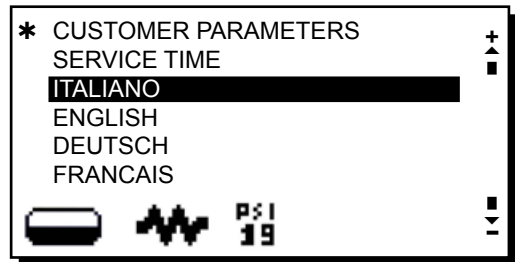
OFF is displayed press the "-" (31) key the indicated time is "00:00"

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

5. Language selection

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

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



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SERVICE LINE

CIBALI and the "SERVICE LINE"

The CIBALI 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 | 610-004-120; |
| C) For dispensers, filter-holders, coffee cups | in small envelopes | 610-004-124; |
| D) For superautomatic-machine dispensers | in tablet form | 610-004-114. |

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