

PARTI DI RICAMBIO
PIECES DETACHEES
SPARE PARTS
ERSATZTEILE
LISTA DE RECAMBIOS
PEÇAS SOBRESSALENTES

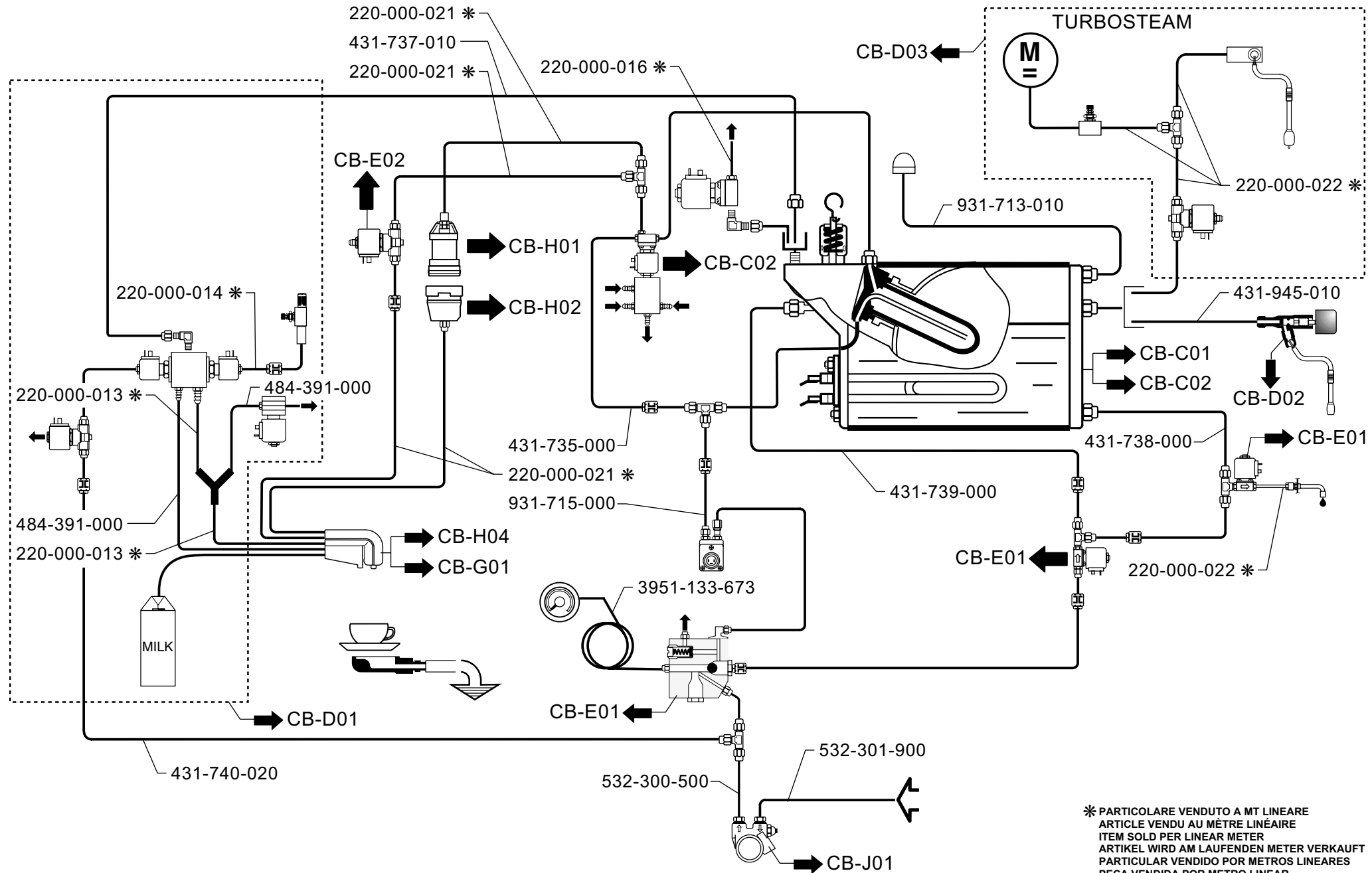
MACCHINA PER CAFFÉ SUPERAUTOMATICA
MACHINE A CAFE TOUT-AUTO
FULLY AUTOMATIC COFFEE MACHINE
VOLLAUTOMATISCHE KAFEEMASCHINE
MAQUINA POR CAFÉ SUPERAUTOMÁTICA
MAQUINA PARA CAFÉ SUPER-AUTOMÁTICA

ESQUEMA HIDRÁULICO <i>ESQUEMA HIDRÀULICO</i>	HYDRAULIC SCHEME <i>HYDRAULISCHE SCHALTPLANE</i>	SCHEMA IDRAULICO <i>SCHEMA HYDRAULIQUE</i>	ED. AUSGABE 04-05	TAB.CB-A01
CARROCERIA <i>ESTRUTURA</i>	COACHWORK <i>KAROSSERIE</i>	CARROZZERIA <i>CARROSSERIE</i>	ED. AUSGABE 04-05	TAB.CB-B01
CARROCERIA <i>ESTRUTURA</i>	COACHWORK <i>KAROSSERIE</i>	CARROZZERIA <i>CARROSSERIE</i>	ED. AUSGABE 04-05	TAB.CB-B02
CARROCERIA <i>ESTRUTURA</i>	COACHWORK <i>KAROSSERIE</i>	CARROZZERIA <i>CARROSSERIE</i>	ED. AUSGABE 04-05	TAB.CB-B03
CARROCERIA <i>ESTRUTURA</i>	COACHWORK <i>KAROSSERIE</i>	CARROZZERIA <i>CARROSSERIE</i>	ED. AUSGABE 04-05	TAB.CB-B04
EQUIPO DE CALDERA/RESISTENCIA <i>EQUIPAMENTO DA CALDEIRA/RESISTÊNCIA</i>	BOILER EQUIPMENT/RESISTANCE <i>KESSEL-AUSRÜSTUNG/HEIZWIDERSTAND</i>	EQUIPAGGIAMENTO CALDAIA/RESISTENZA <i>EQUIPEMENT CHAUDIERE/RÉSISTANCE</i>	ED. AUSGABE 04-05	TAB.CB-C01
EQUIPO DE CALDERA <i>EQUIPAMENTO DA CALDEIRA</i>	BOILER EQUIPMENT <i>KESSEL-AUSRÜSTUNG</i>	EQUIPAGGIAMENTO CALDAIA <i>EQUIPEMENT CHAUDIERE</i>	ED. AUSGABE 04-05	TAB.CB-C02
INSTALACION HIDRAULICA CAPPUCCINO <i>SISTEMA HIDRÀULICO CAPPUCCINO</i>	CAPPUCCINO HYDRAULIC PIPE SYSTEM <i>LEITUNGEN FÜR CAPPUCCINO</i>	IMPIANTO IDRAULICO CAPPUCCINO <i>CIRCUIT HYDRAULIQUE CAPPUCCINO</i>	ED. AUSGABE 04-05	TAB.CB-D01



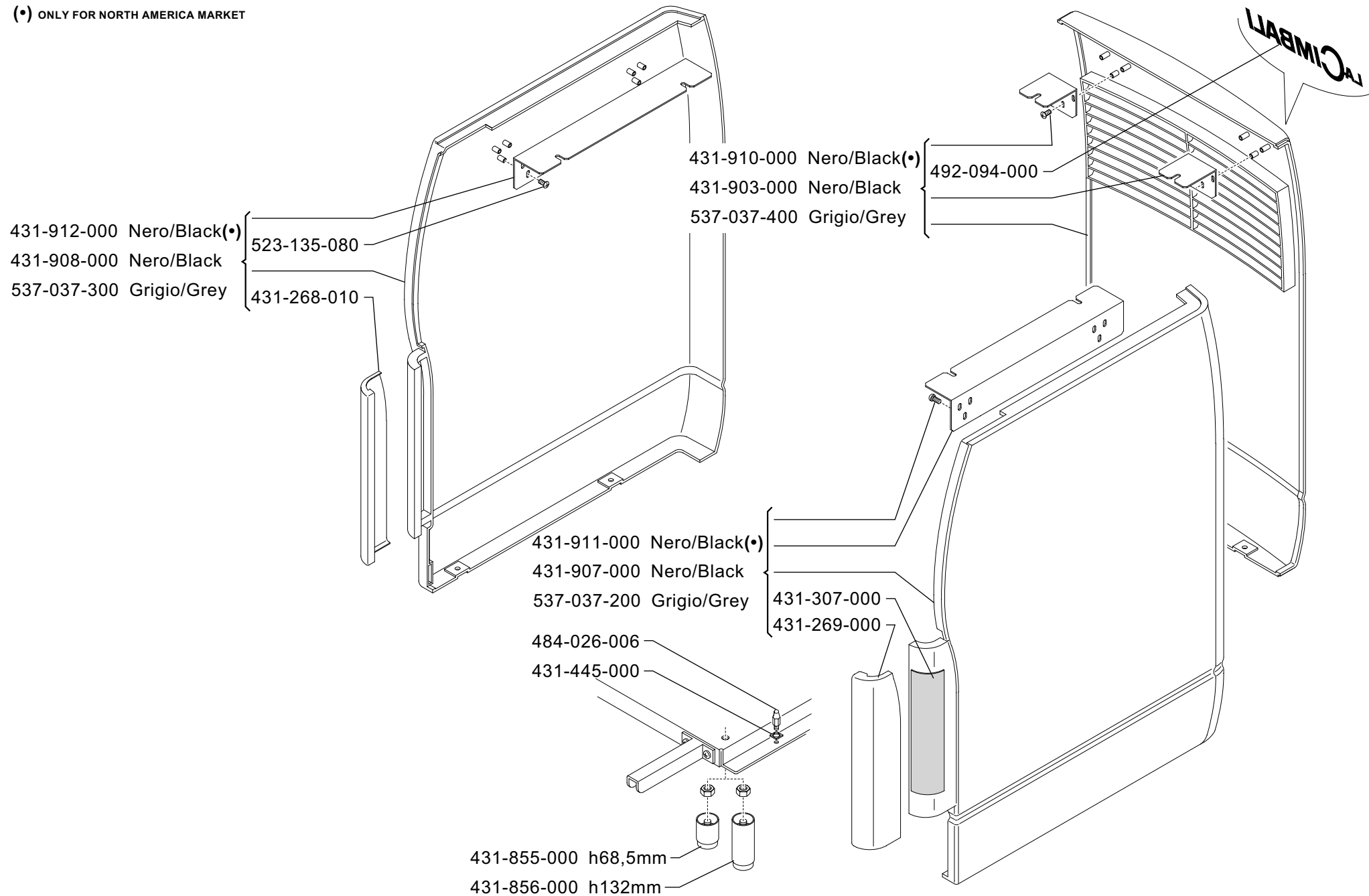


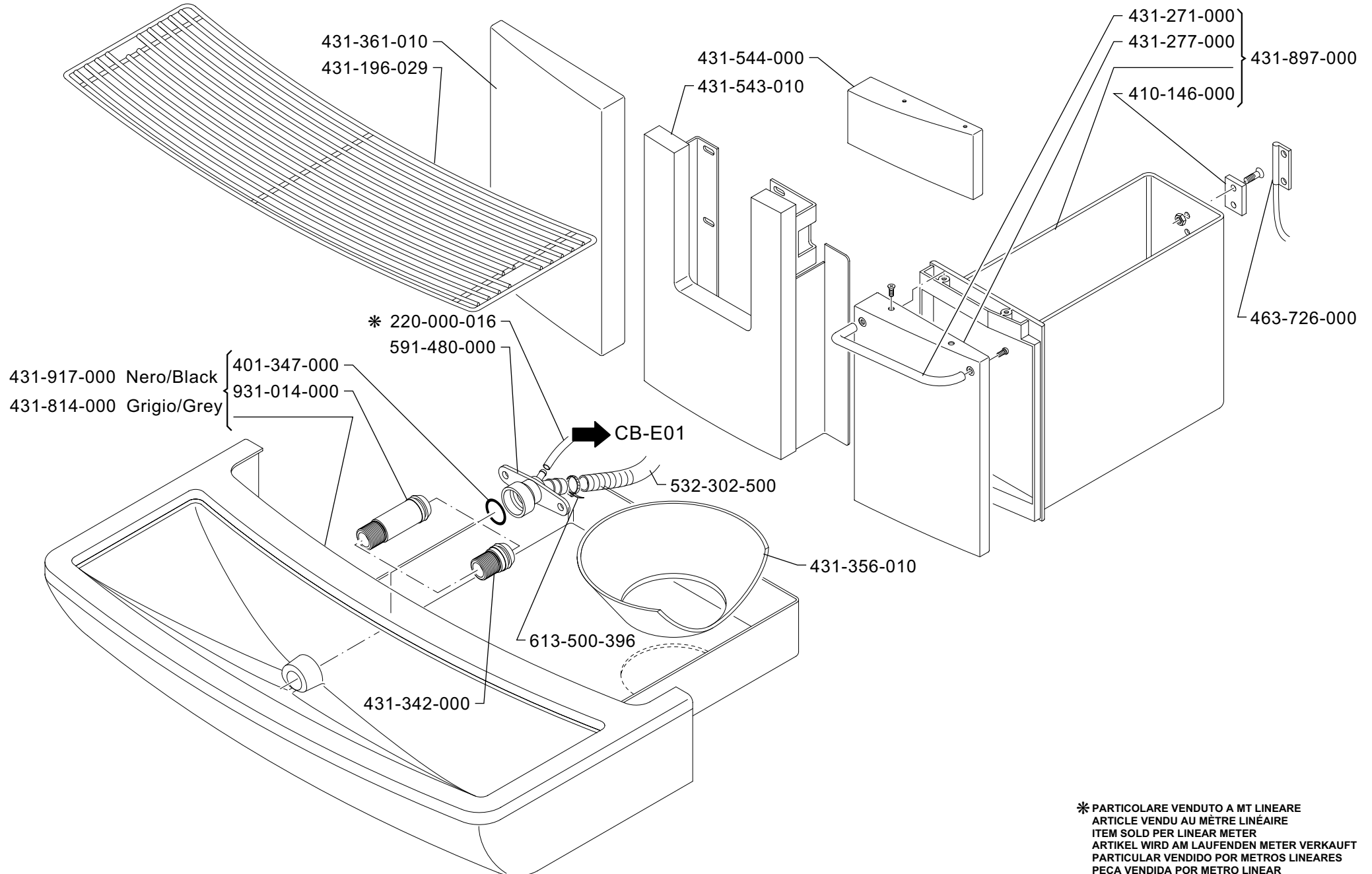
GRIFO DE AGUA Y VAPOR <i>TORNEIRA ÁGUA E VÁPOR</i>	WATER AND STEAM TAPS <i>WASSER-UND DAMPF-HÄHNE</i>	RUBINETTI ACQUA E VAPORE <i>ROBINETS EAU ET VAPEUR</i>	ED. AUSGABE 04-05	TAB.CB-D02
TURBOSTEAM	TURBOSTEAM	TURBOSTEAM	ED. AUSGABE 04-05	TAB.CB-D03
BLOQUEO DE VÁLVULAS <i>BLOCO DA VÁLVULA</i>	VALVES GROUP <i>VENTIL BLOCK</i>	GRUPPO VALVOLE <i>BLOC CLAPET</i>	ED. AUSGABE 04-05	TAB.CB-E01
AGUA ANÂDIDA <i>ÁGUA ADICIONADA</i>	WATER AFTER <i>ZUSATZWASSER</i>	ACQUA AGGIUNTA <i>EAU AJOUTÉE</i>	ED. AUSGABE 04-05	TAB.CB-E02
EROGADOR CAPPUCCINO <i>EROGAÇÃO CAPPUCCINO</i>	CAPPUCCINO DELIVERY SPOUT <i>CAPPUCCINO AUSGABE</i>	EROGATORE CAPPUCCINO <i>BEC VERSEUR CAPPUCCINO</i>	ED. AUSGABE 04-05	TAB.CB-G01
GRUPO EROGADOR <i>GRUPO EROGAÇÃO</i>	BREWING GROUP <i>AUSGABE GRUPPE</i>	GRUPPO EROGATORE <i>GROUPE DEBIT</i>	ED. AUSGABE 04-05	TAB.CB-H01
GRUPO EROGADOR <i>GRUPO EROGAÇÃO</i>	BREWING GROUP <i>AUSGABE GRUPPE</i>	GRUPPO EROGATORE <i>GROUPE DEBIT</i>	ED. AUSGABE 04-05	TAB.CB-H02
GRUPO EROGADOR <i>GRUPO EROGAÇÃO</i>	BREWING GROUP <i>AUSGABE GRUPPE</i>	GRUPPO EROGATORE <i>GROUPE DEBIT</i>	ED. AUSGABE 04-05	TAB.CB-H03
EROGADOR CAFE' <i>EROGAÇÃO CAFE'</i>	DELIVERY SPOUT <i>KAFFEEAUSGABEHAHN</i>	EROGATORE CAFE' <i>BEC VERSEUR CAFE</i>	ED. AUSGABE 04-05	TAB.CB-H04
BOMBA VOLUMETRICA <i>BOMBA VOLUMETRICA</i>	VOLUMETRIC PUMP <i>VOLUMETRISCHE PUMPE</i>	POMPA VOLUMETRICA <i>POMPE VOLUMETRIQUE</i>	ED. AUSGABE 04-05	TAB.CB-J01
CAJA ELÉTRICA <i>CAIXA ELÉTRICA</i>	ELECTRICAL BOX <i>SCHALTKASTEN</i>	SCATOLA ELETTRICA <i>BOÎTE ÉLETRIQUE</i>	ED. AUSGABE 04-05	TAB.CB-K01
MOLEDOR DOSIFICADOR / CAMARA DE MOLTURACION <i>MOINHOS / CÁMARA DE MOAGEN</i>	COFFEE-GRINDER/GRINDING SECTION <i>DOSIERMÜHLE/MAHLSCHIEBENKAMMER</i>	MACINADOSATORE/CAMERA DI MACINAZIONE <i>MOULIN-DOSEUR/SECTION DE MOUTURE</i>	ED. AUSGABE 04-05	TAB.CB-P01
MOLEDOR DOSIFICADOR / CAMARA DE MOLTURACION <i>MOINHOS / CÁMARA DE MOAGEN</i>	COFFEE-GRINDER/GRINDING SECTION <i>DOSIERMÜHLE/MAHLSCHIEBENKAMMER</i>	MACINADOSATORE/CAMERA DI MACINAZIONE <i>MOULIN-DOSEUR/SECTION DE MOUTURE</i>	ED. AUSGABE 04-05	TAB.CB-P02
TOLVAS CAFE' <i>TREMONHA CAFE'</i>	COFFEE HOPPERS <i>KAFFEEBOHNENTRICHTER</i>	TRAMOGGIA CAFE' <i>TREMIES CAFE'</i>	ED. AUSGABE 04-05	TAB.CB-P03



* PARTICOLARE VENDUTO A MT LINEARE
ARTICLE VENDU AU MÈTRE LINÉAIRE
ITEM SOLD PER LINEAR METER
ARTIKEL WIRD AM LAUFENDEN METER VERKAUFT
PARTICULAR VENDIDO POR METROS LINEARES
PEÇA VENDIDA POR METRO LINEAR

(•) ONLY FOR NORTH AMERICA MARKET





* PARTICOLARE VENDUTO A MT LINEARE
ARTICLE VENDU AU MÈTRE LINÉAIRE
ITEM SOLD PER LINEAR METER
ARTIKEL WIRD AM LAUFENDEN METER VERKAUFT
PARTICULAR VENDIDO POR METROS LINEARES
PEÇA VENDIDA POR METRO LINEAR

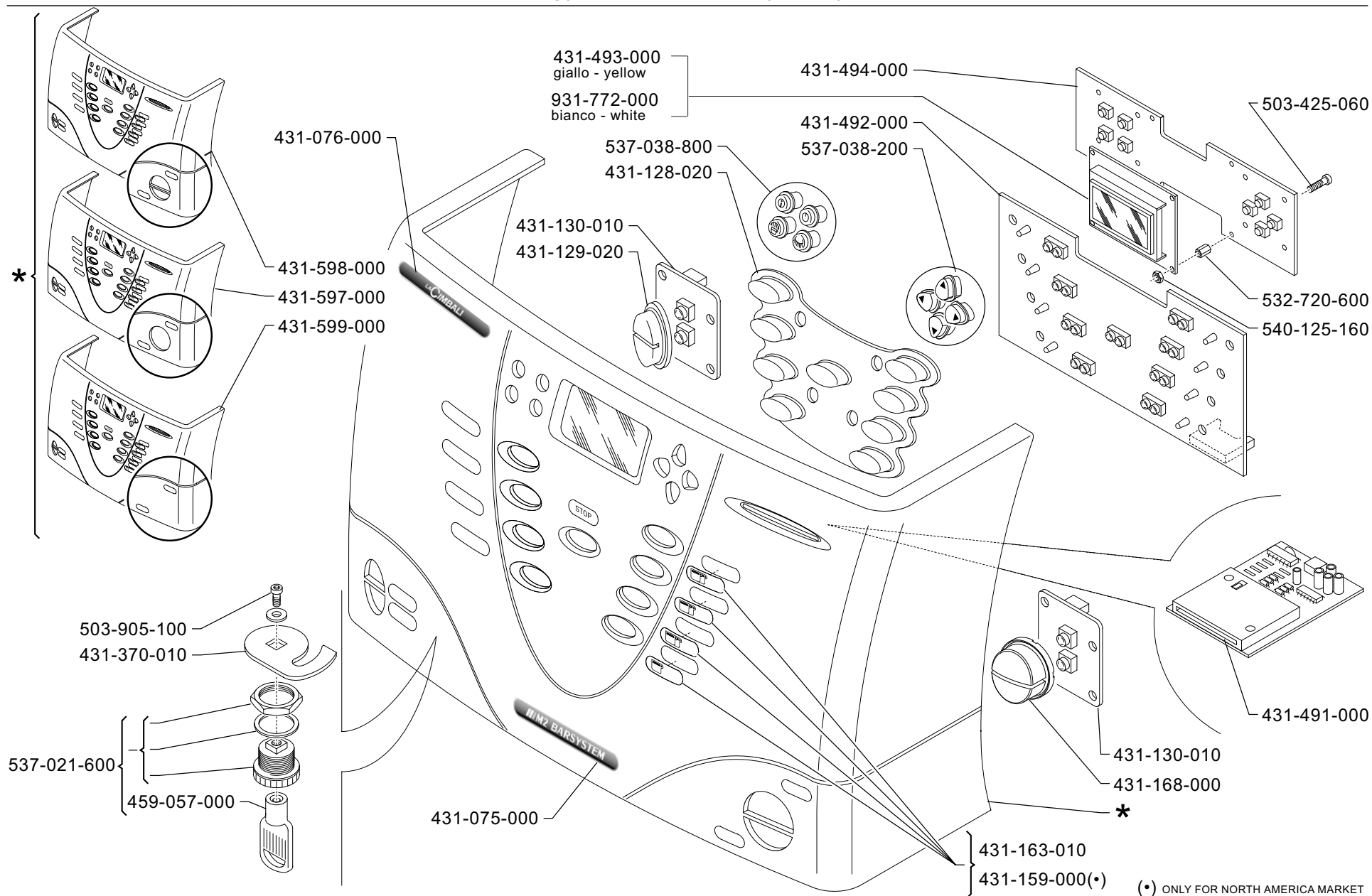
MAQUINA DE CAFE
MÁQUINA DE CAFÈ

COFFEE MACHINE
KAFFEEMASCHINE

MACCHINA PER CAFFÈ
MACHINE A CAFE

M2 BARSYSTEM

LA CIBALI



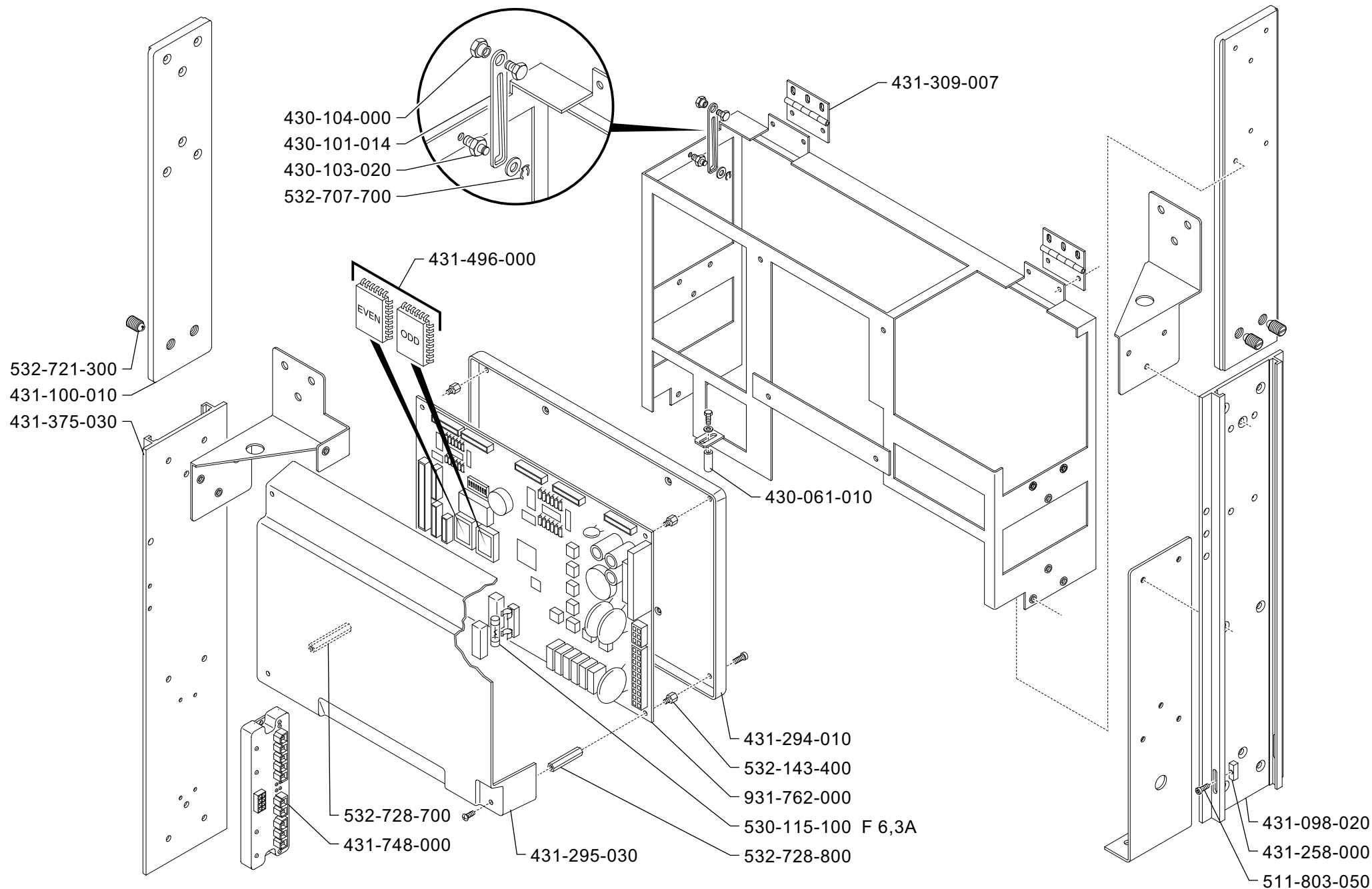
CARROCERIA
ESTRUTURA

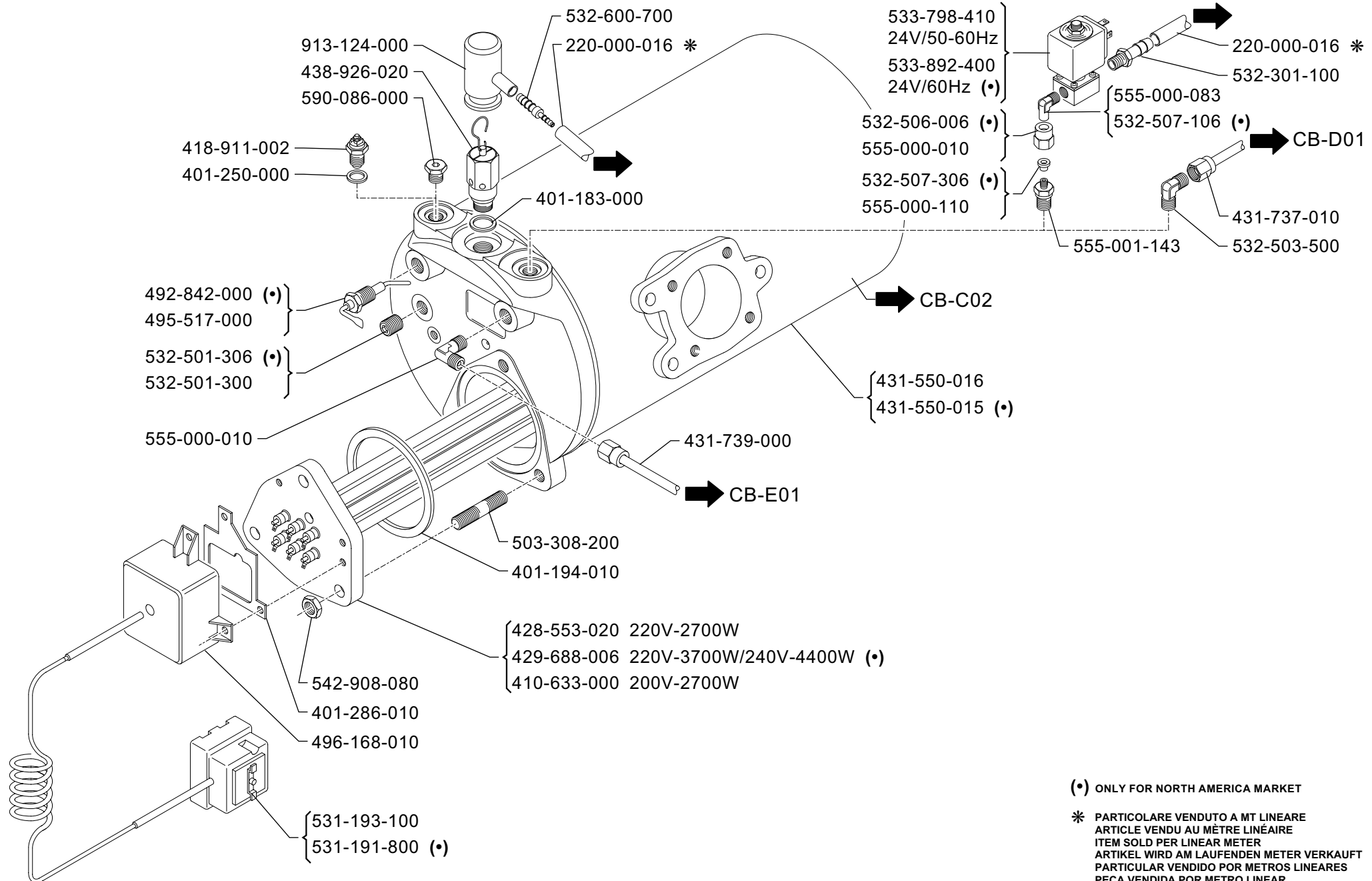
COACHWORK
KAROSSERIE

CARROZZERIA
CARROSSERIE

ED.
AUSGABE 04-05

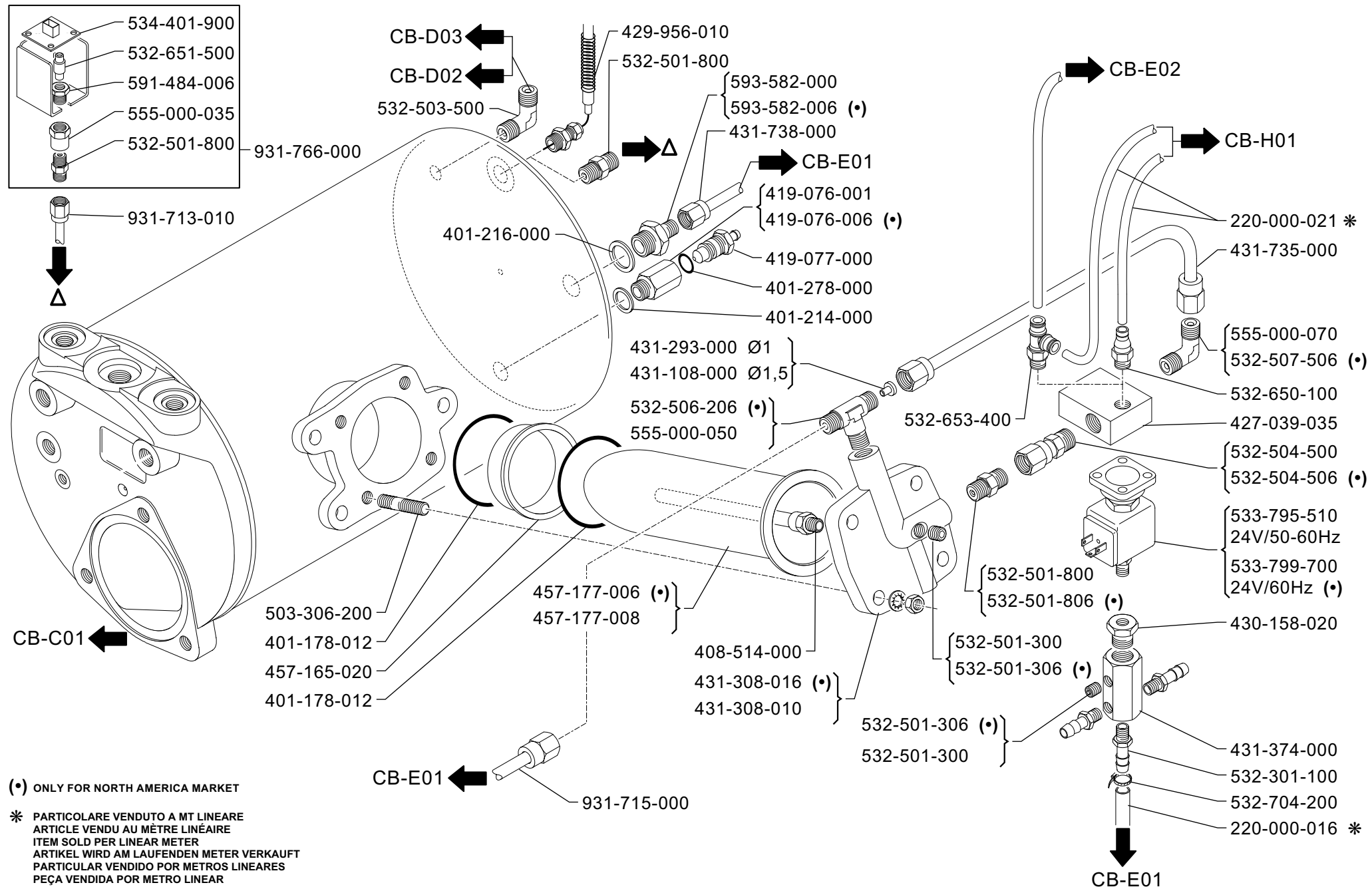
TAB. CB-B03

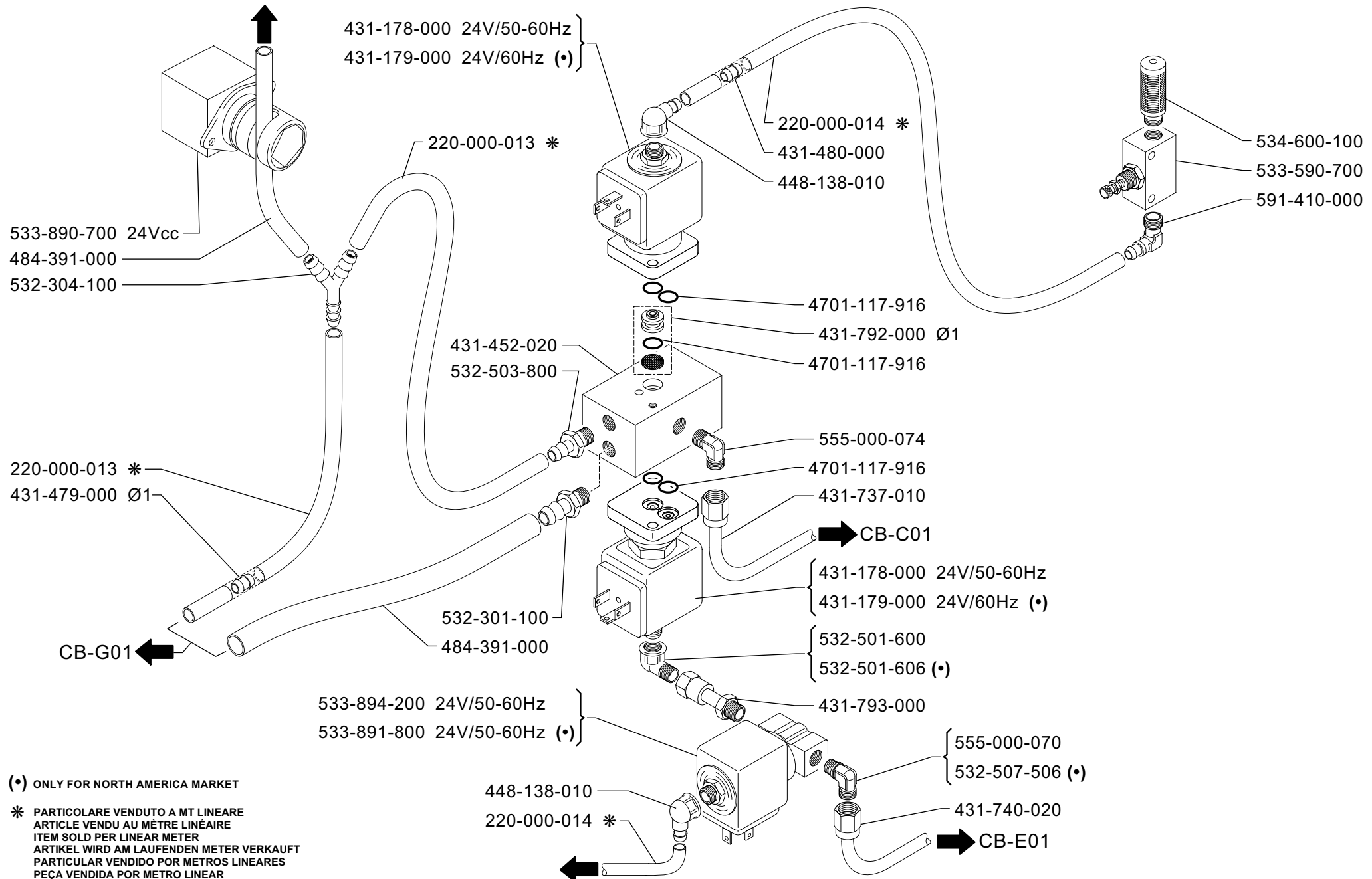


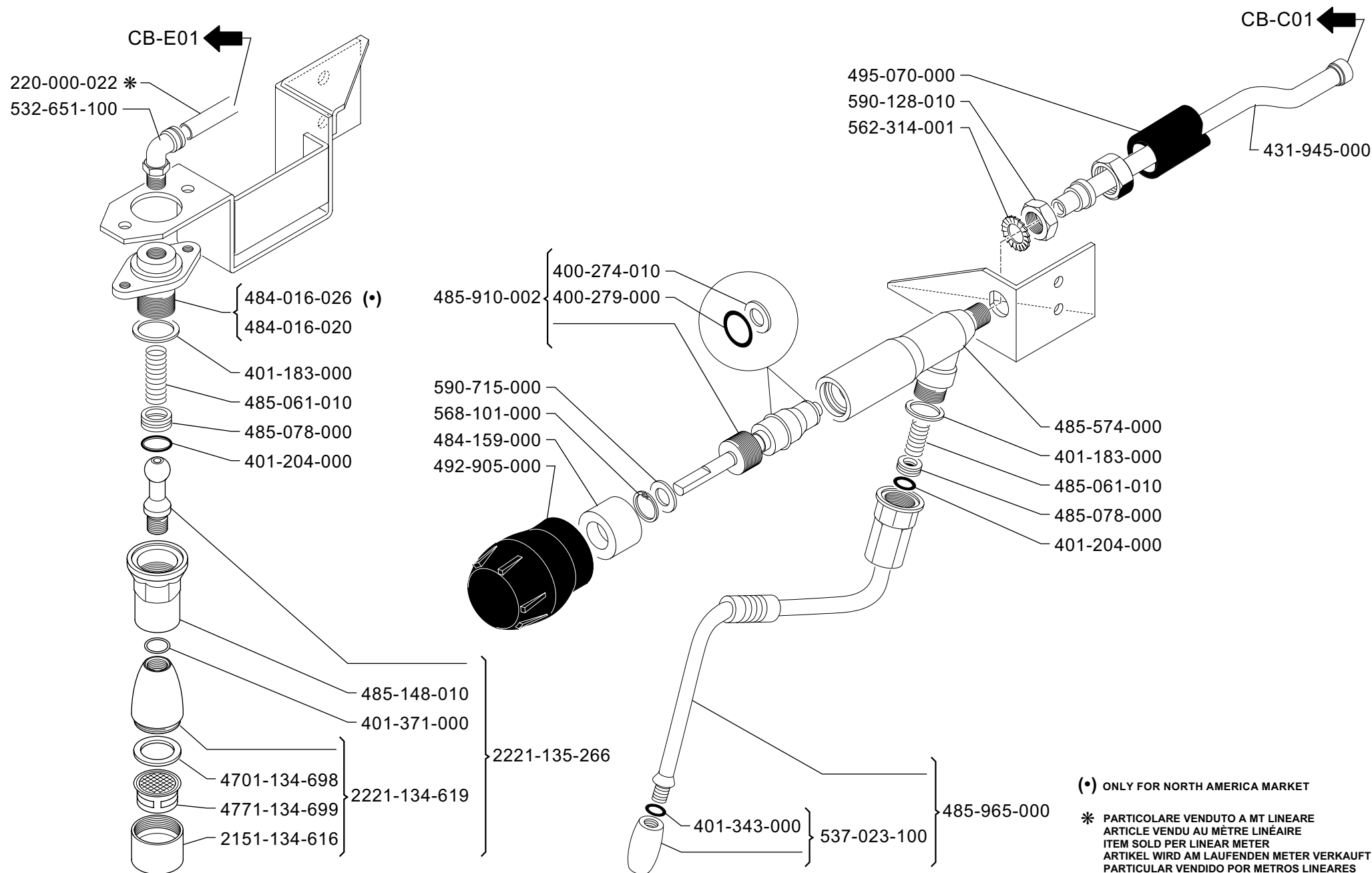


(•) ONLY FOR NORTH AMERICA MARKET

* PARTICOLARE VENDUTO A MT LINEARE
ARTICLE VENDU AU MÈTRE LINÉAIRE
ITEM SOLD PER LINEAR METER
ARTIKEL WIRD AM LAUFENDEN METER VERKAUFT
PARTICULAR VENDIDO POR METROS LINEARES
PEÇA VENDIDA POR METRO LINEAR







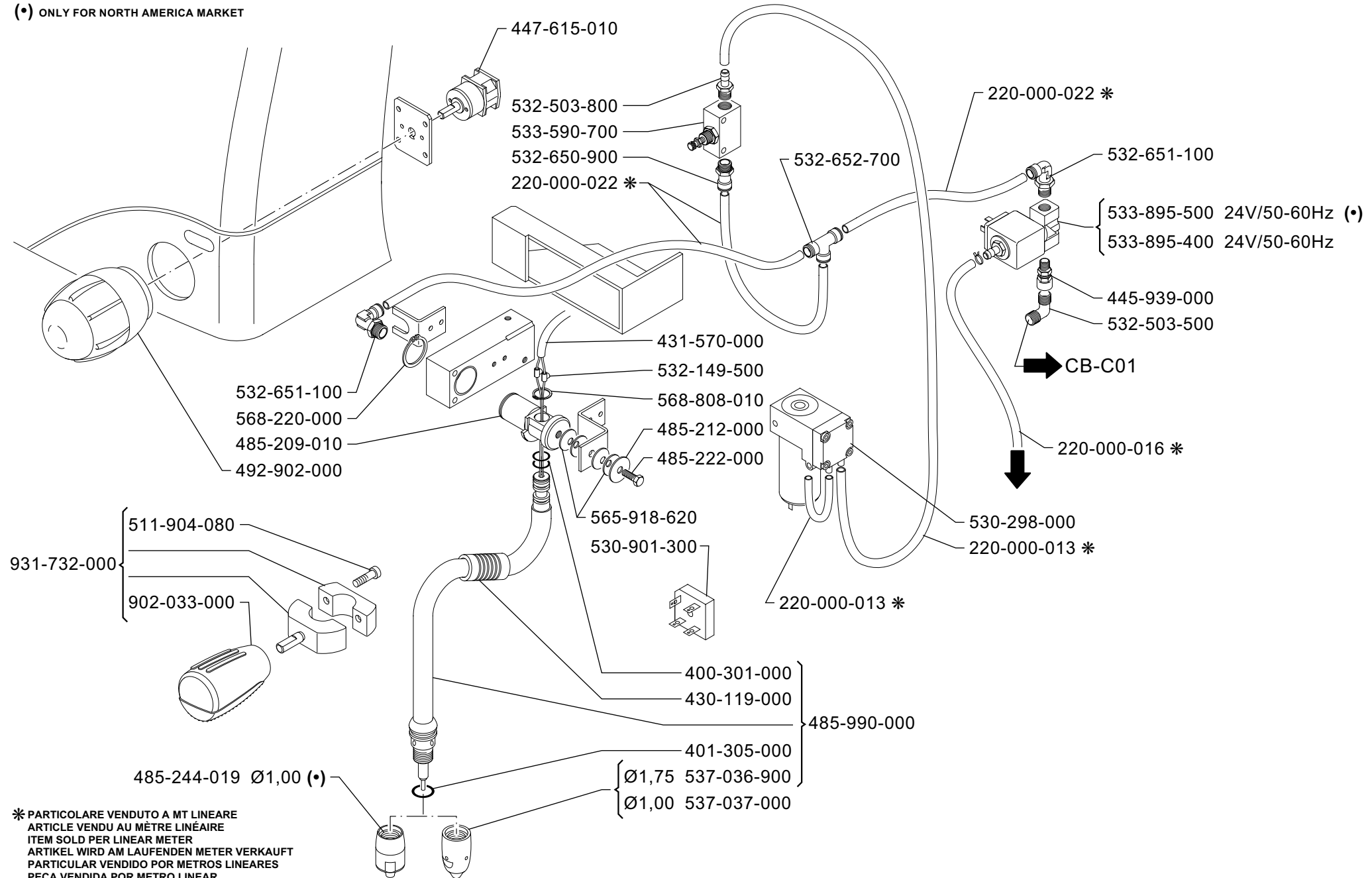
(•) ONLY FOR NORTH AMERICA MARKET

* PARTICOLARE VENDUTO A MT LINEARE
ARTICLE VENDU AU MÈTRE LINÉAIRE
ITEM SOLD PER LINEAR METER
ARTIKEL WIRD AM LAUFENDEN METER VERKAUFT
PARTICULAR VENDIDO POR METROS LINEARES
PEÇA VENDIDA POR METRO LINEAR

ED. AUSGABE 04-05

TAB. CB-D02

(•) ONLY FOR NORTH AMERICA MARKET



* PARTICOLARE VENDUTO A MT LINEARE
ARTICLE VENDU AU MÈTRE LINÉAIRE
ITEM SOLD PER LINEAR METER
ARTIKEL WIRD AM LAUFENDEN METER VERKAUFT
PARTICULAR VENDIDO POR METROS LINEARES
PEÇA VENDIDA POR METRO LINEAR

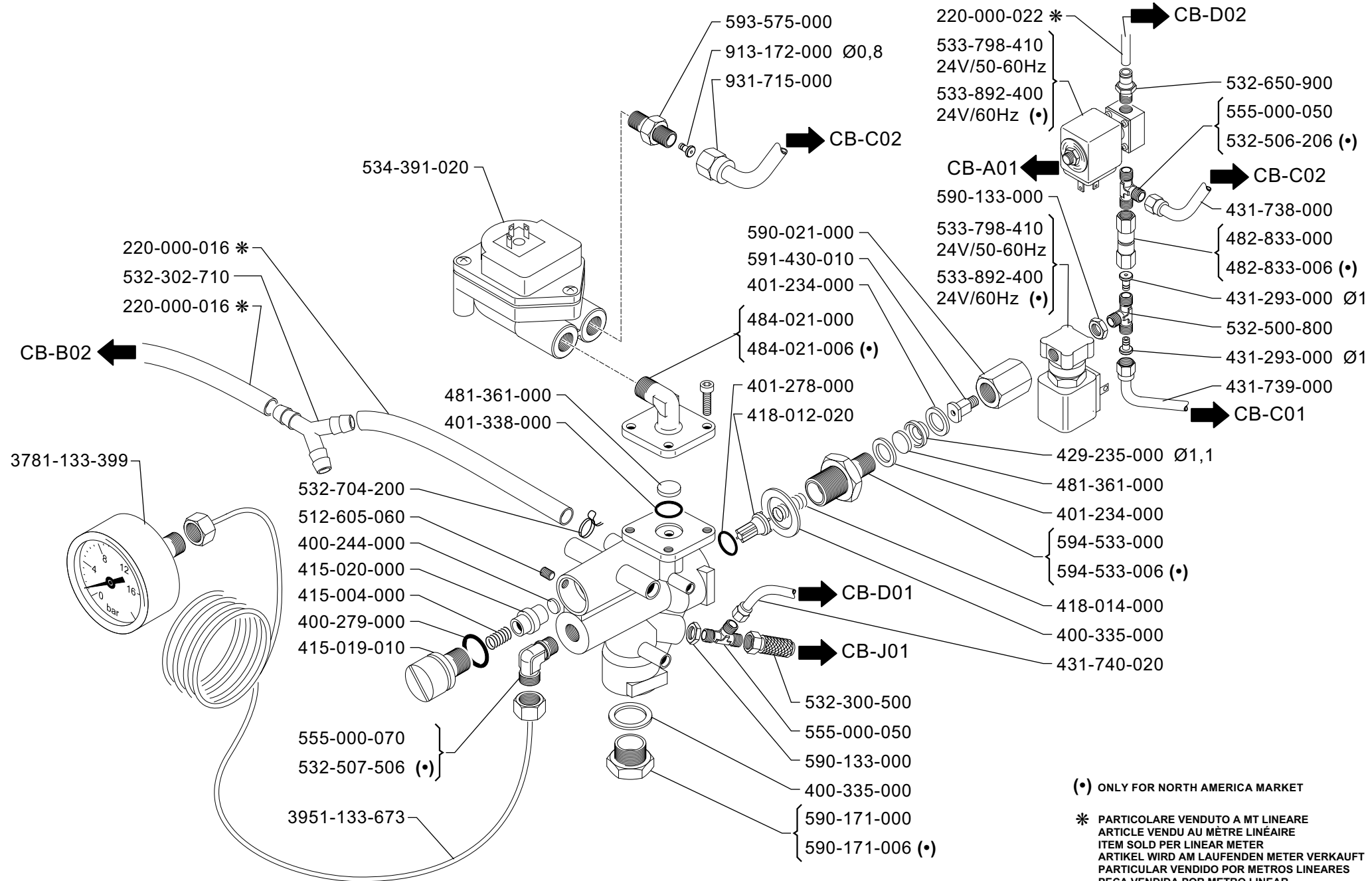
TURBOSTEAM
TURBOSTEAM

TURBOSTEAM
TURBOSTEAM

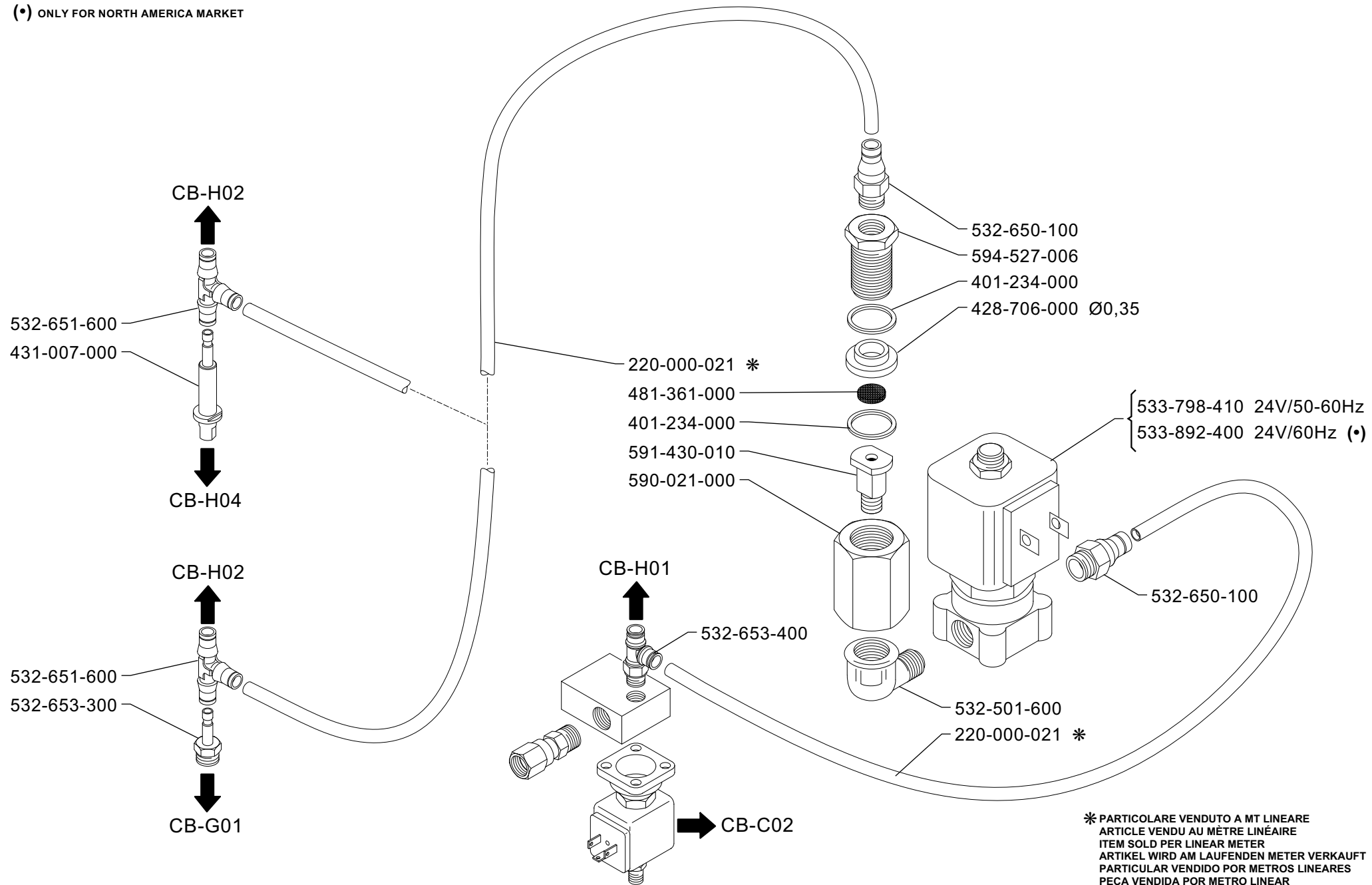
TURBOSTEAM
TURBOSTEAM

ED.
AUSGABE 04-05

TAB. CB-D03



(•) ONLY FOR NORTH AMERICA MARKET



* PARTICOLARE VENDUTO A MT LINEARE
ARTICLE VENDU AU MÈTRE LINÉAIRE
ITEM SOLD PER LINEAR METER
ARTIKEL WIRD AM LAUFENDEN METER VERKAUFT
PARTICULAR VENDIDO POR METROS LINEARES
PEÇA VENDIDA POR METRO LINEAR

AGUA AÑADIDA
ÁGUA ADICIONADA

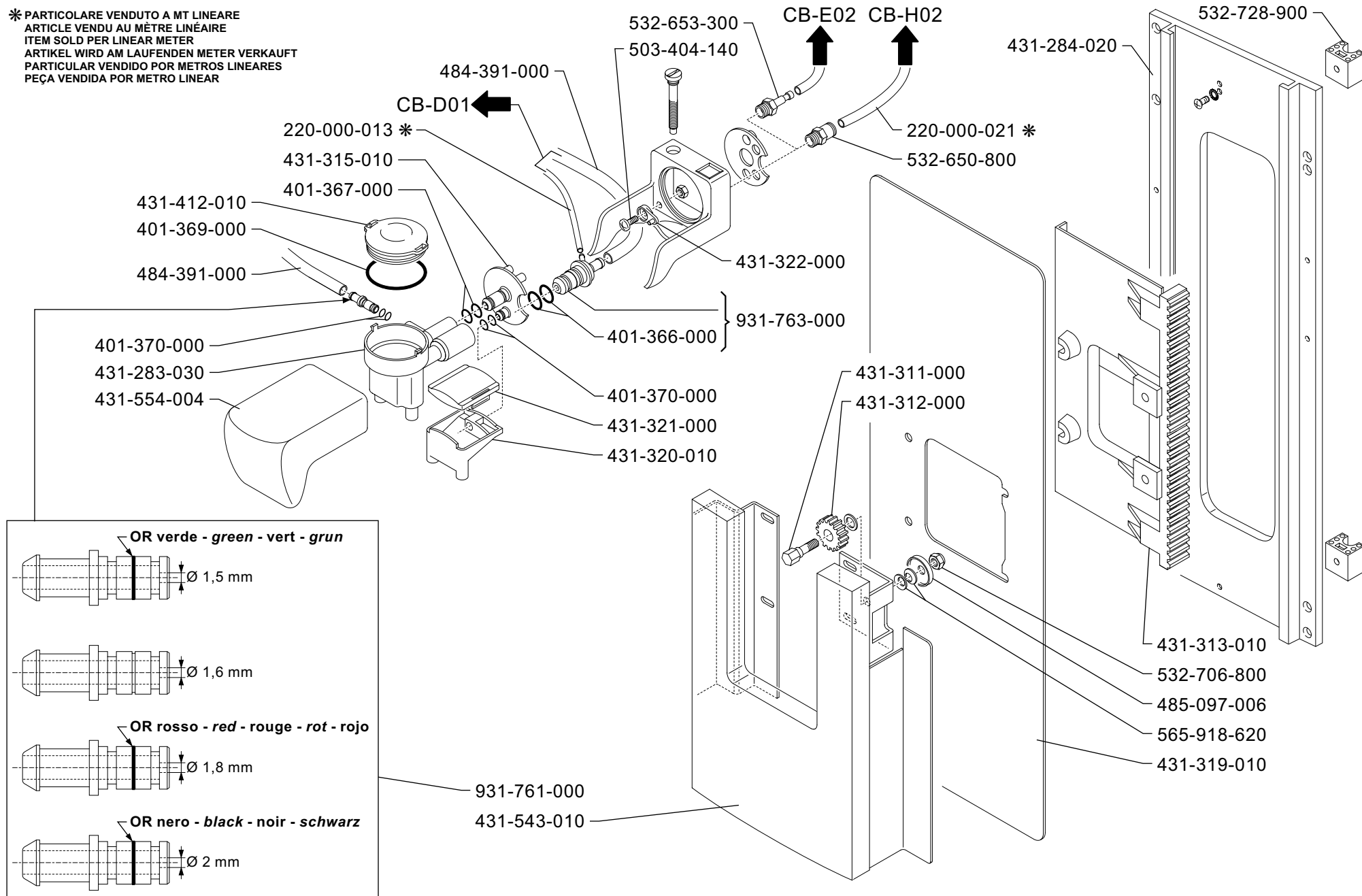
WATER AFTER
ZUSATZWASSER

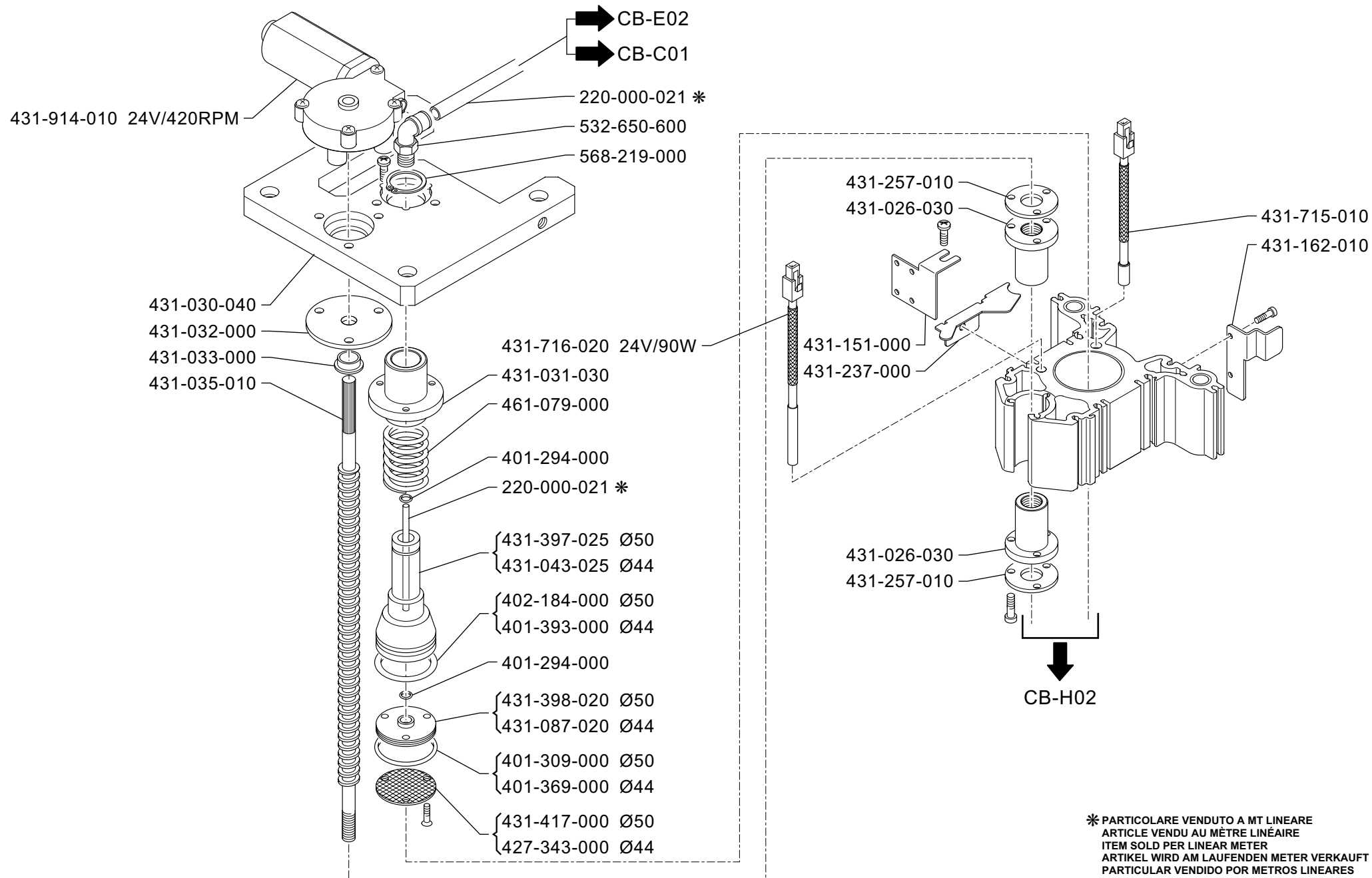
ACQUA AGGIUNTA
EAU AJOUTÉE

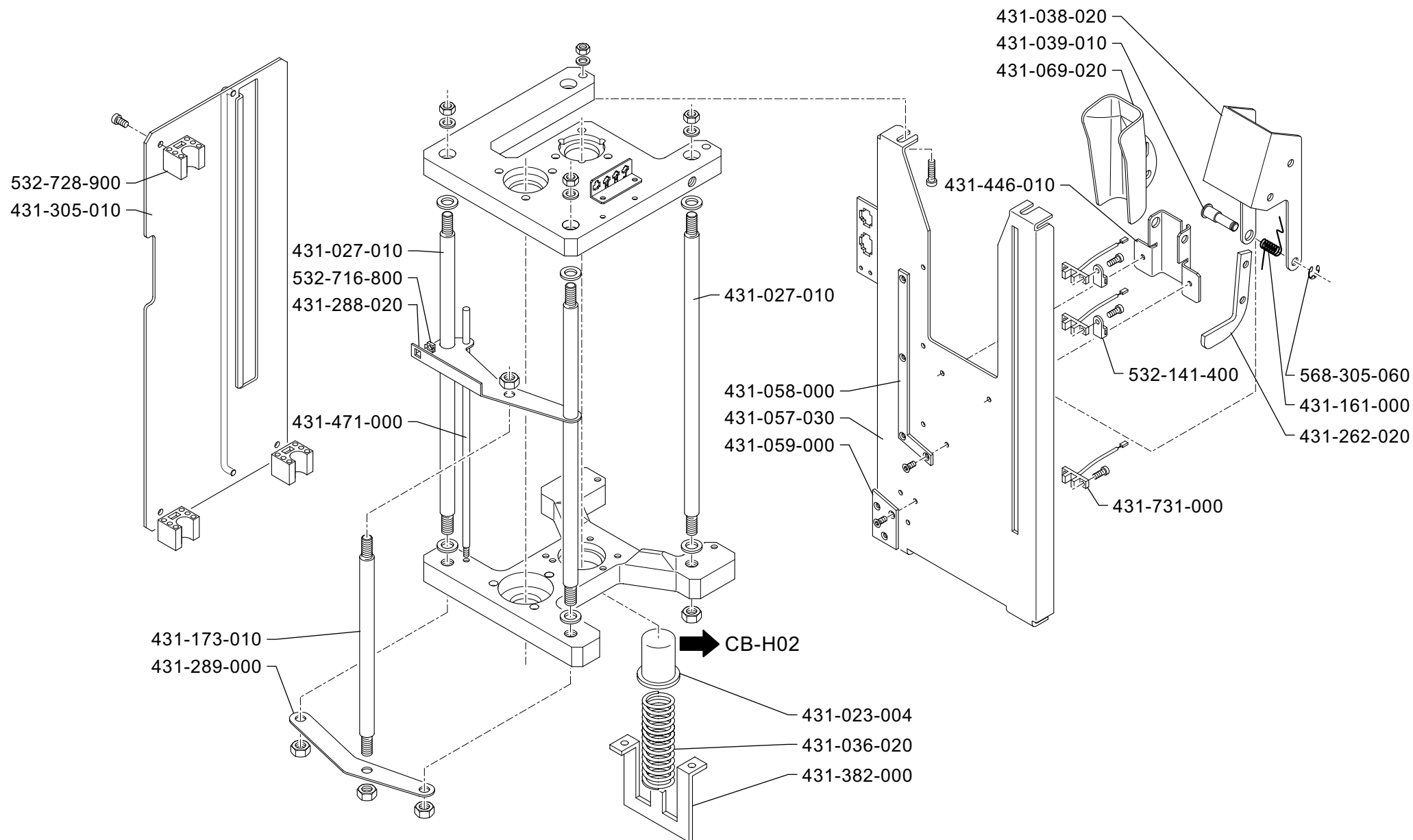
ED.
AUSGABE 04-05

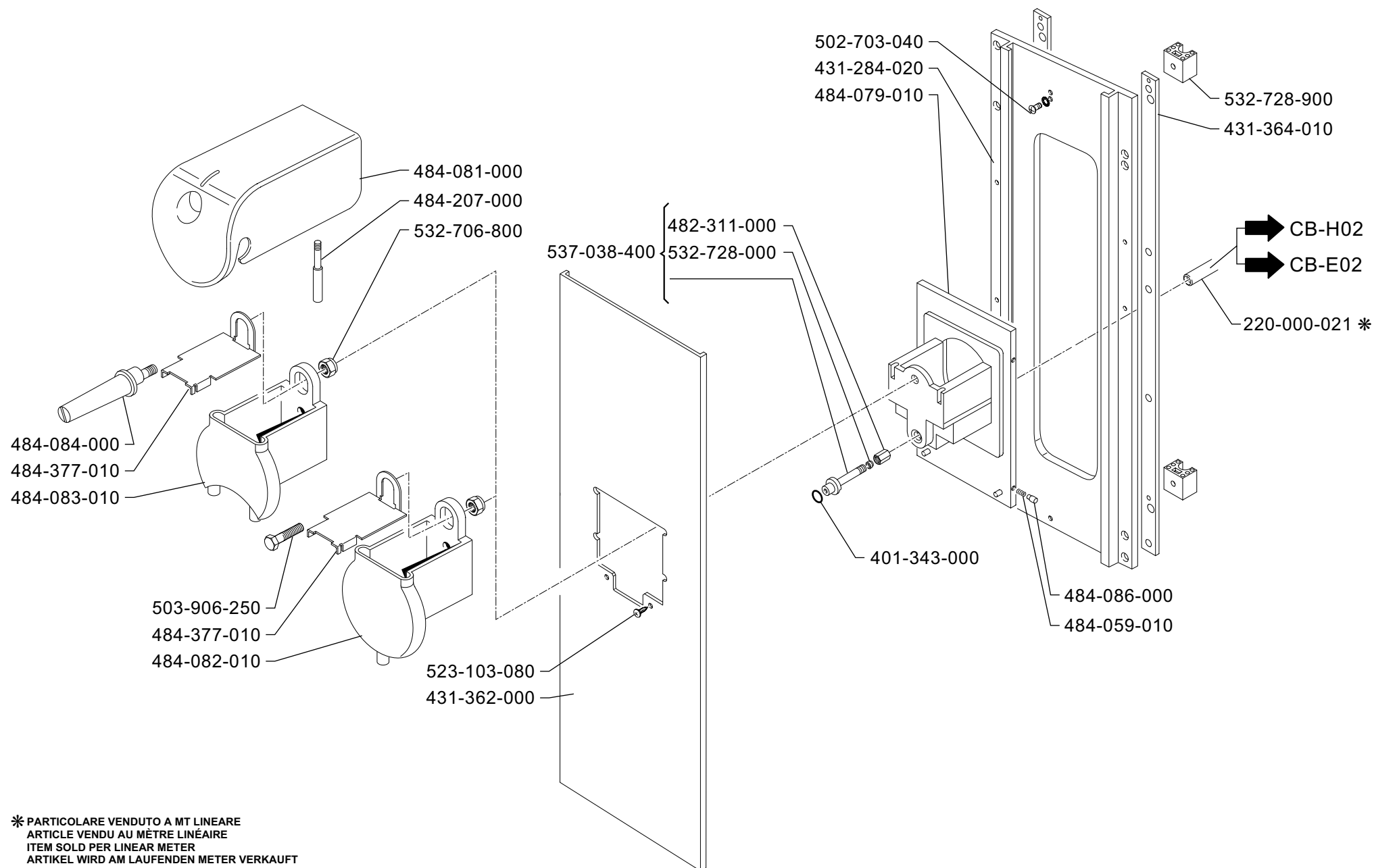
TAB. CB-E02

*** PARTICOLARE VENDUTO A MT LINEARE
ARTICLE VENDU AU MÈTRE LINEAIRE
ITEM SOLD PER LINEAR METER
ARTIKEL WIRD AM LAUFENDEN METER VERKAUFT
PARTICULAR VENDIDO POR METROS LINEARES
PEÇA VENDIDA POR METRO LINEAR**

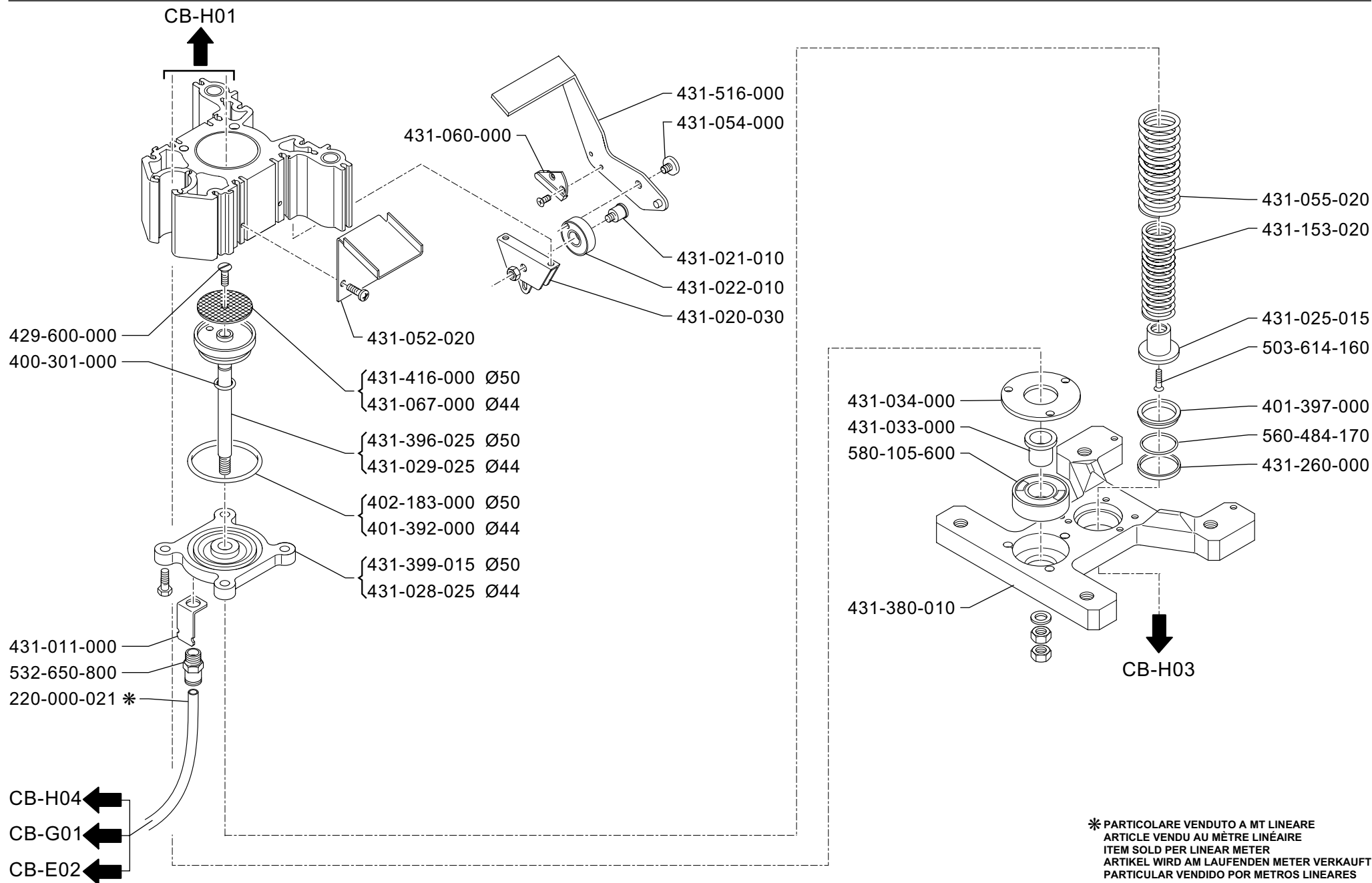




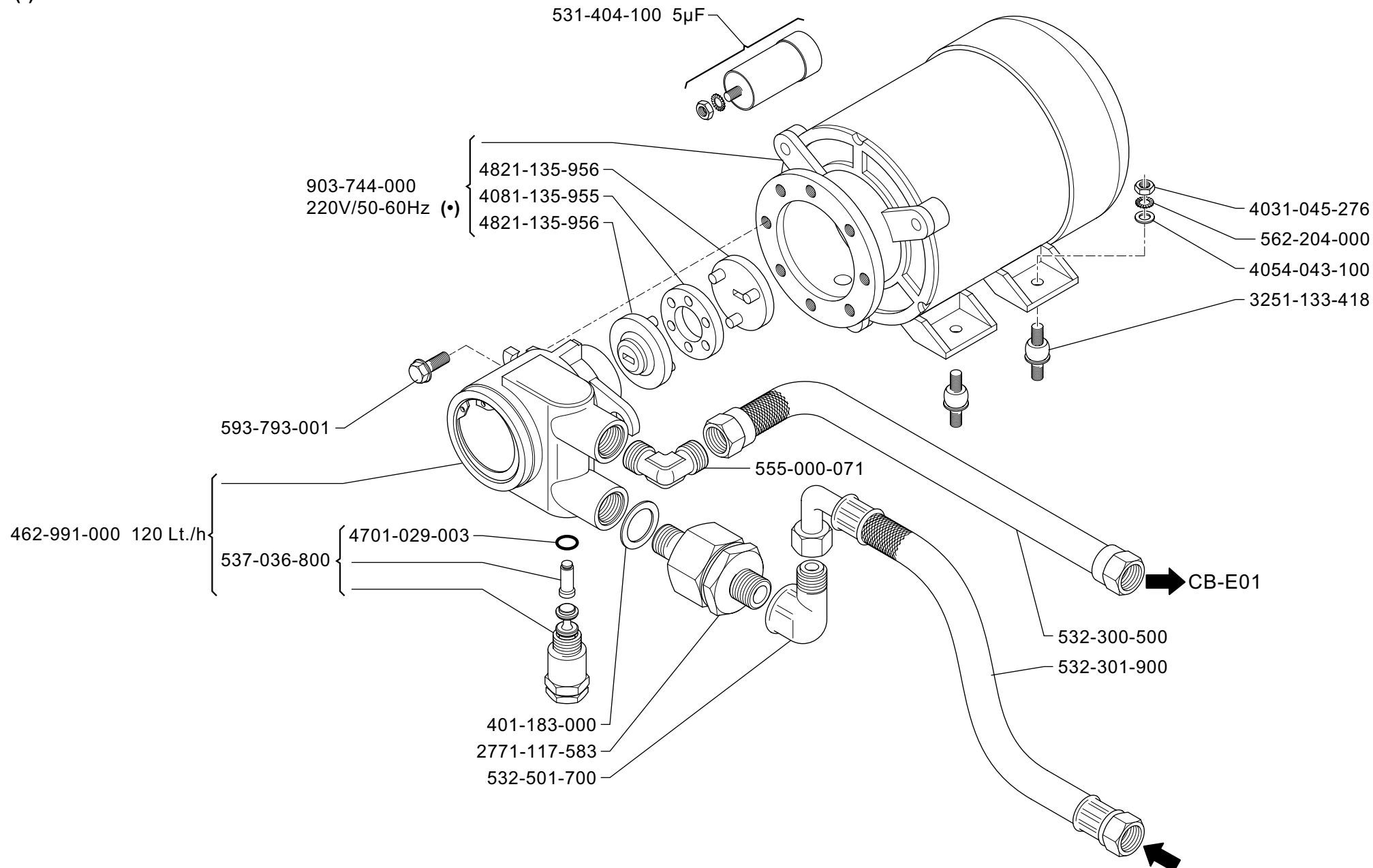




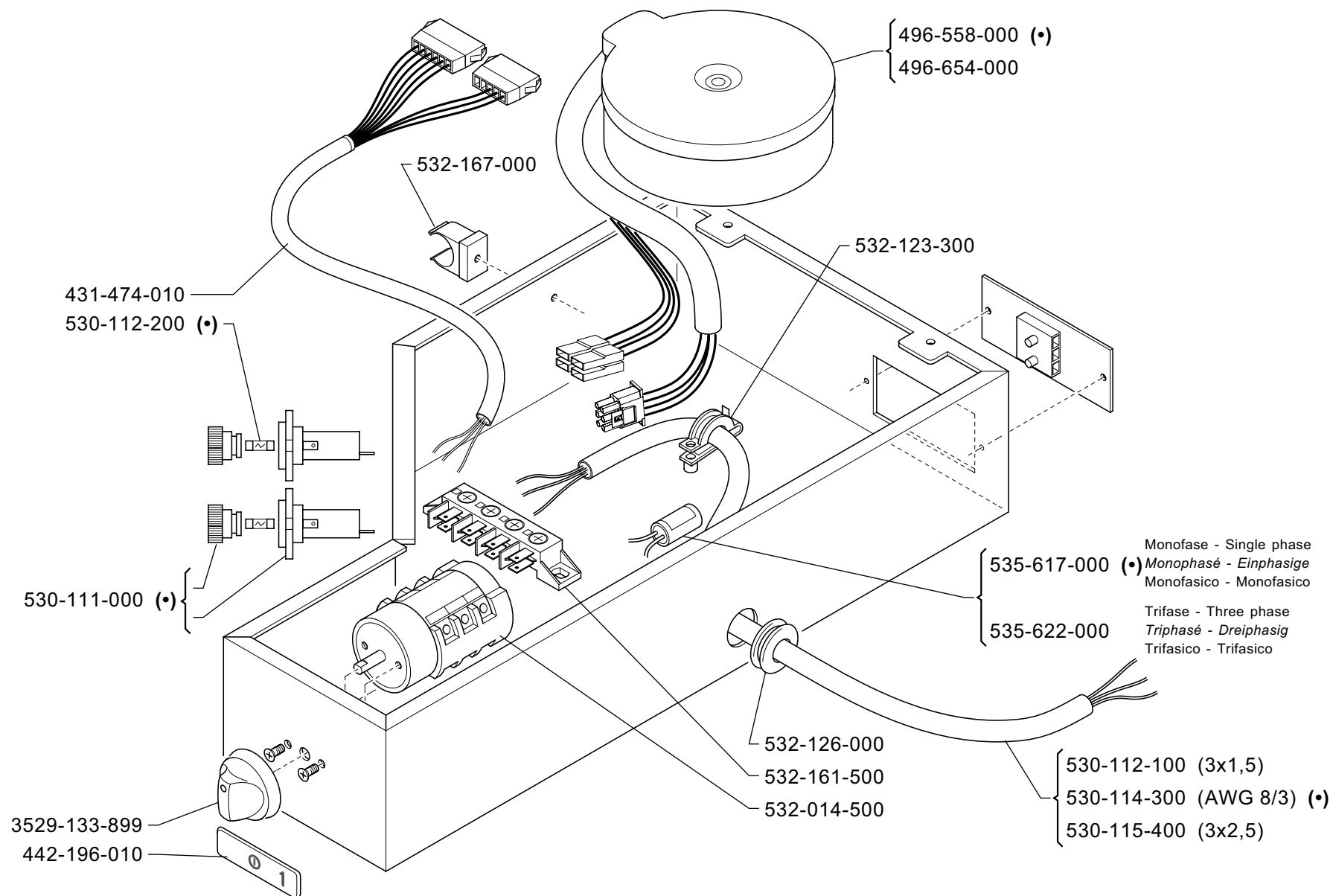
* PARTICOLARE VENDUTO A MT LINEARE
ARTICLE VENDU AU MÈTRE LINÉAIRE
ITEM SOLD PER LINEAR METER
ARTIKEL WIRD AM LAUFENDEN METER VERKAUFT
PARTICULAR VENDIDO POR METROS LINEARES
PEÇA VENDIDA POR METRO LINEAR

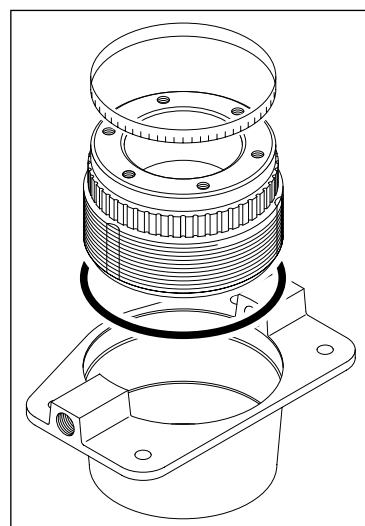


(•) ONLY FOR NORTH AMERICA MARKET



(•) ONLY FOR NORTH AMERICA MARKET

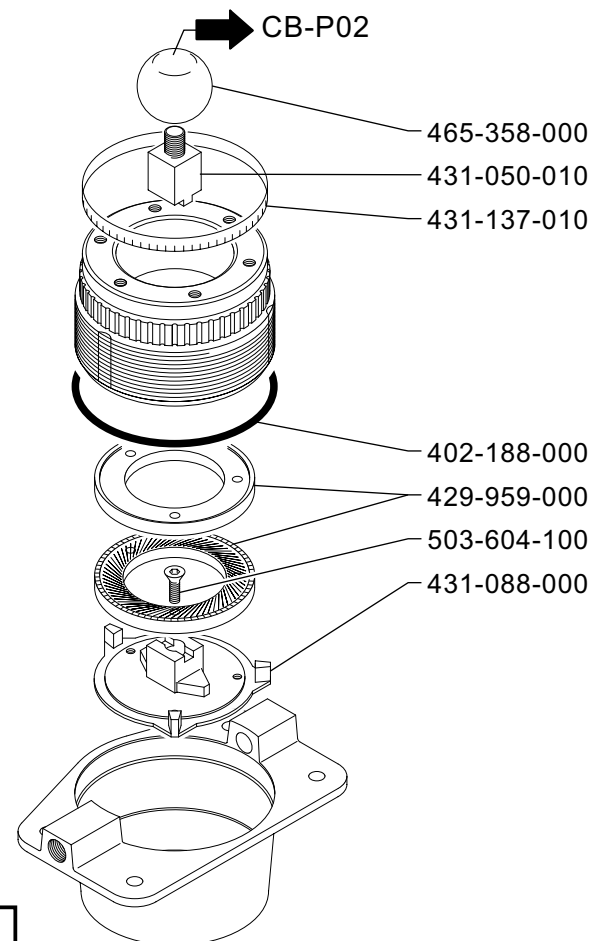
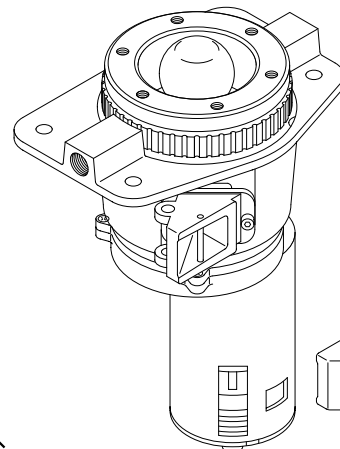




{ 931-738-000 DX
931-739-000 SX

431-764-000 SX

CB-P02



465-358-000

431-050-010

431-137-010

402-188-000

429-959-000

503-604-100

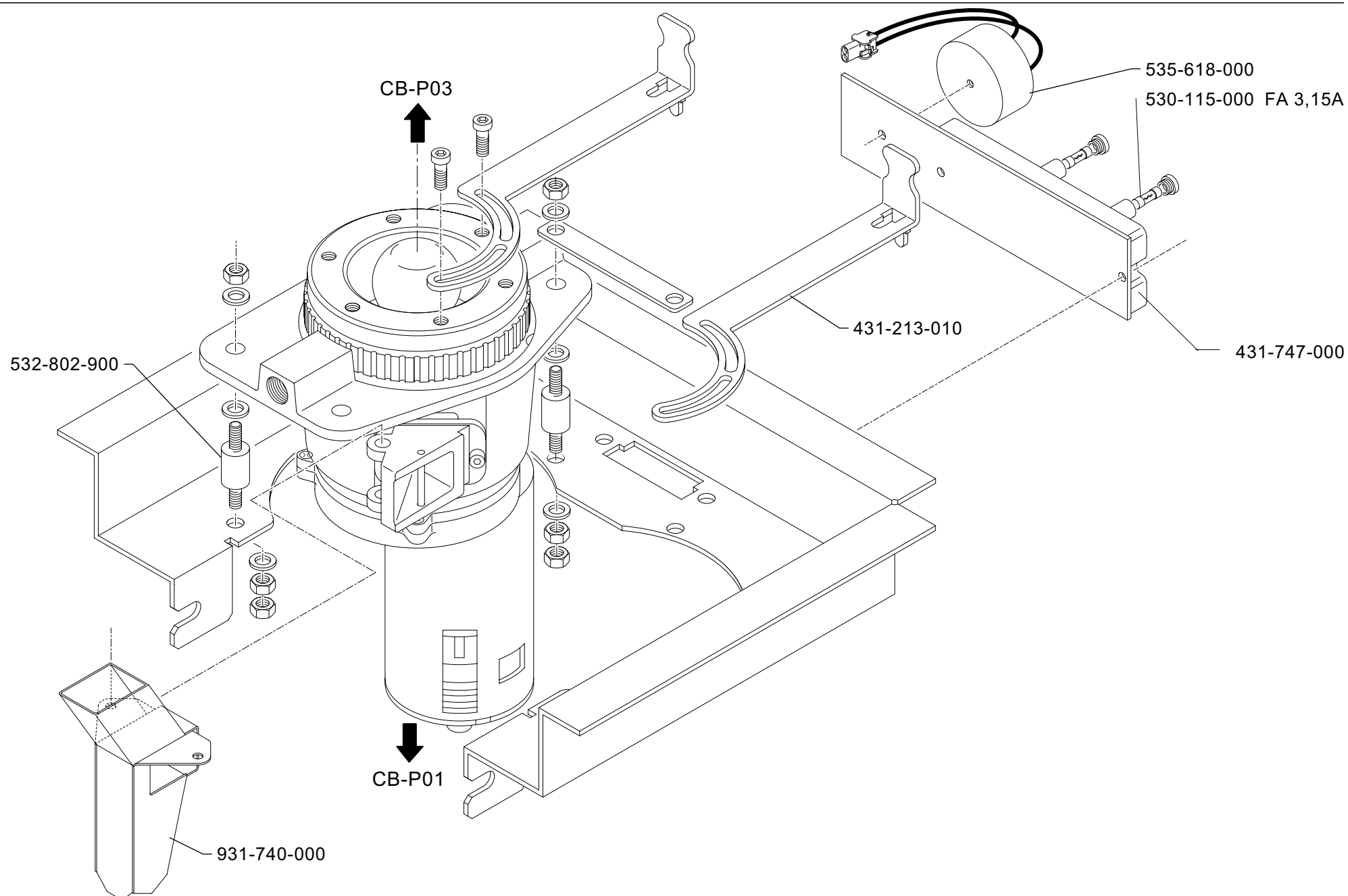
431-088-000

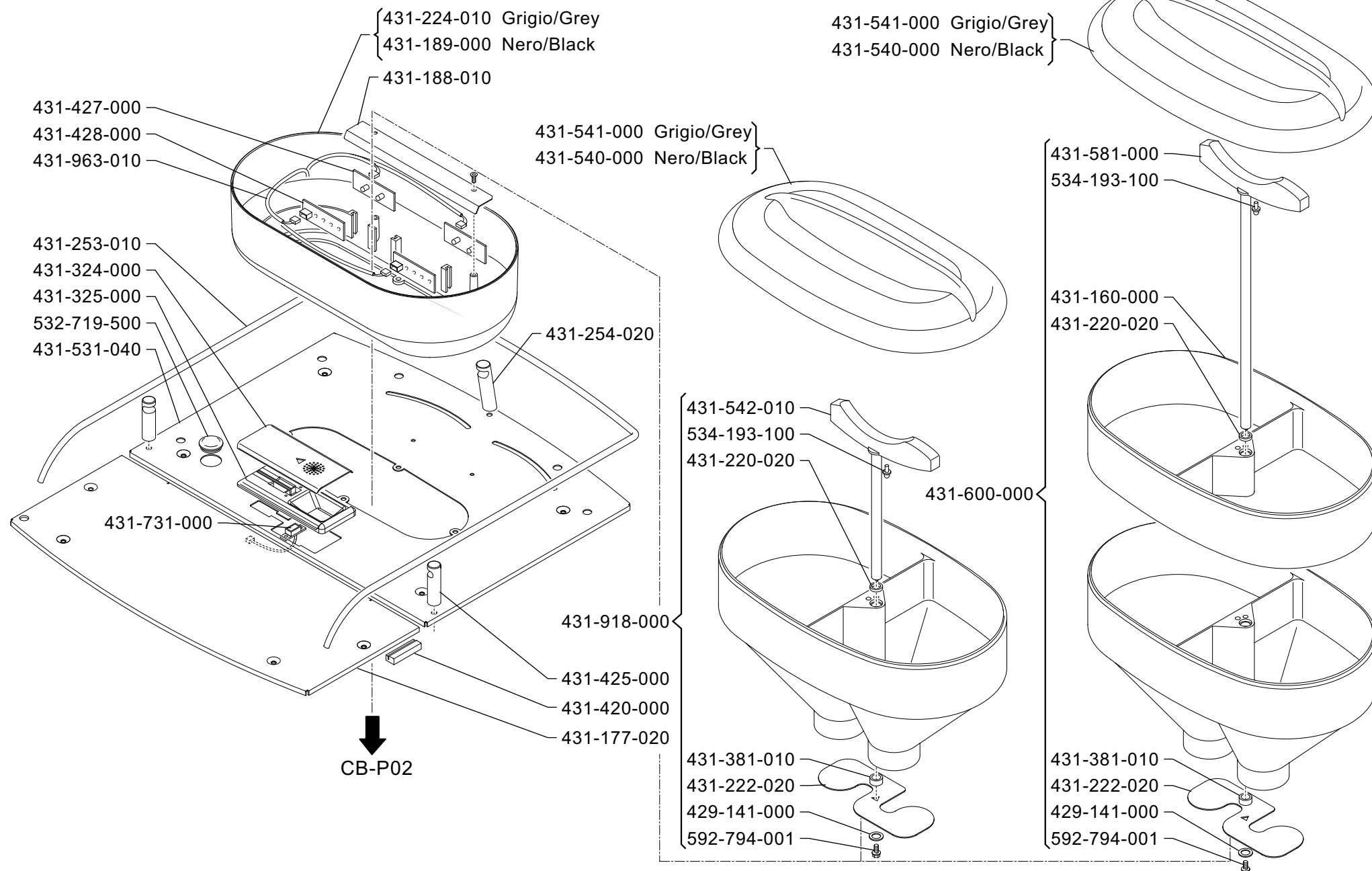
431-763-000 DX

431-497-000

484-336-010

{ 431-556-000
220V-CC





M2 SERIES

DAILY WASH CYCLE

These washings relate to both the coffee and milk circuit, though they are carried out independently.

24 hours after the last wash cycle, the message “Perform coffee circuit wash cycle” or “Perform milk circuit wash cycle” will appear on the display.

The daily wash cycle can be activated by pressing the dedicated button.

The coffee circuit washing is realized by inserting a cleaning tablet into the sliding lid (see part I A below).

The milk circuit washing is realized with water and steam, and with an external detergent in the place of the milk (see part II A and II B below).

AUTOMATIC FAST WASH

Coffee circuit: it’s possible to program up to 3 washings at three different times which are set simply by entering in the user programming mode.

The coffee circuit washing is carried out with water, completely automatic.

Milk circuit: after each milk cycle has terminated, the timer countdown starts up to a period programmed. At the end, the message “Fast wash” appears on the display and in 30 seconds an automatic fast wash takes place.

The milk circuit washing is performed automatically with water.

MESSAGES:

‘Insert Cleaning Tablet’:

Do this each day, usually at closing. See part I-A below.

‘Perform milk circuit wash cycle’

Carry out the washing cycle pressing the dedicated button.

‘Perform coffee circuit wash cycle’

Carry out the washing cycle pressing the dedicated button.

‘Machine blocked. Perform washing’

Carry out the washing cycle pressing the dedicated button.

I. COFFEE BREWING MECHANISM:

A. Internal cleaning:

1. Unlock hatch for cleaning pill
2. Drop pill down hatch
3. Close hatch and re-lock
4. Locate “coffee cleaning cycle” button coffee
5. Press and hold “cleaning cycle” button until the machine displays “cleaning”
6. Procedure takes approximately 5 minutes

M2 SERIES

II. MILK FROTHER MECHANISM:

A. Cleaning solution:

Clean each day:

1. Fill a container with 17.5 oz. of cold water and one dose of liquid detergent (see product instructions)
2. Stir until the detergent is dispersed

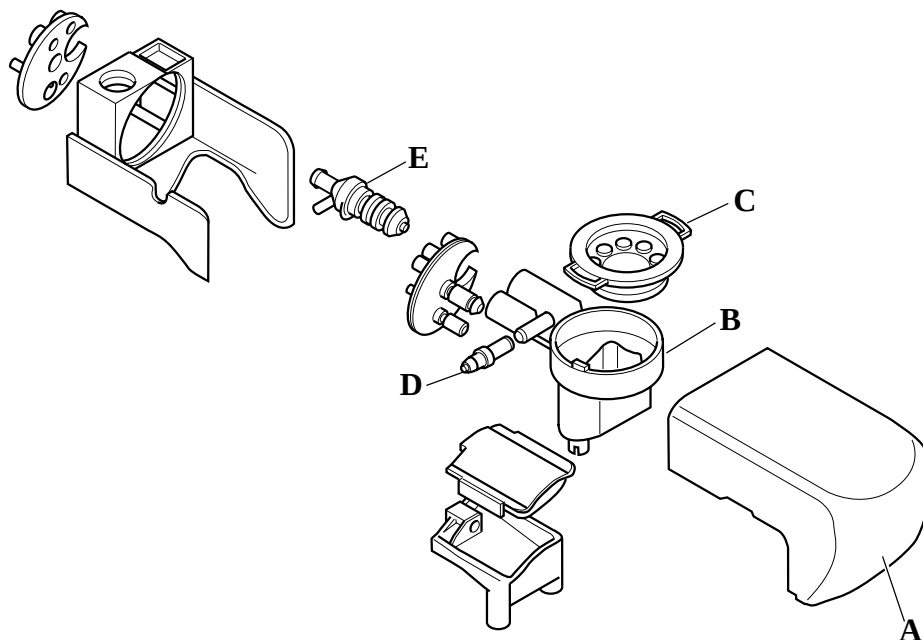
B. Cleaning the milk line:

Clean each day:

1. Remove the suction tube from the milk container and immerse it in the solution
2. Use command on the machine to suck detergent in
3. The detergent sucked in and heated will clean the milk frother
4. Detergent should be sucked till steam comes out

C. Disassembling and soaking the frother*

1. Remove the parts of the milk frother: protection cover (A), milk suction tube, milk frother casing (B), coffee spout casing, milk frother cover (C), milk suction tube connect (D), coffee spout cover.
2. Prepare a dose of detergent and clean each piece. Remove any organic residue with a sponge and a brush.
3. Immerse all part of the milk frother and the milk intake tube in the solution again for at least 2 hours
4. Using the brush and a sponge , remove any buildup (particularly brush the injector, piece E).
5. Rinse
6. Reassemble all parts and fix the milk frother back to its support
7. Rinse, pumping out at least 35 oz. of cold water.
8. Perform the sanitizing cycle after all cleaning phases**



M2 SERIES

III. MISCELLANEOUS:

A. Drain Tray and Grate:

Clean Each Night:

1. Remove and wash by hand
2. Lubricate drain spout with food grade grease
3. Replace tray and grate

B. Coffee hopper:

Clean Weekly:

1. Wipe inside with a clean dry towel to remove coffee oils
2. Clean the exterior with a damp towel

C. Exterior Panels:

Clean as Needed:

1. Wipe down as needed with a damp towel, or use a non-abrasive spray cleaner like Windex
2. Polish with a clean dry towel

* For the periodic cleaning of the machine please consult the M2 Use and Installation Manual.

** For the sanitizing cycle please consult the M2 Use and Installation Manual.