

**I**

Gentile Signora, Egregio Signore  
ci congratuliamo con Lei per la Sua nuova Faema.  
Con questo acquisto Lei ha scelto una macchina per  
caffè espresso d'avanguardia costruita secondo i più  
avanzati principi della tecnica moderna; una macchina  
che non soltanto è in grado di offrirLe una perfetta sintesi  
di efficienza e funzionalità ma mette a Sua disposizione  
tutti gli strumenti per darLe la "sicurezza di lavorare  
meglio".

Il consiglio di dedicare un poco di tempo alla lettura di  
questo Libretto di Uso e Manutenzione nasce dal desiderio  
di aiutarLa a prendere confidenza con la Sua nuova  
macchina; desiderio che siamo certi Lei condividerà  
pienamente.

Le auguriamo buon lavoro.

GRUPPO CIMBALIS.p.A.

**GB**

Dear Customer,  
We congratulate with you for your new Faema.  
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 CIMBALIS.p.A.

**F**

Cher Client,  
Nous vous félicitons pour l'acquisition de votre nouvelle  
Faema.

Avec cet achat vous avez choisi une machine à café  
moderne, construite selon les principes les plus avancés  
de la technique d'aujourd'hui, une machine qui vous offre  
une parfaite synthèse d'efficacité et de fonctionnalité et  
qui met à votre disposition tout ce dont vous avez besoin  
pour obtenir un bon travail.

Le conseil que nous vous donnons de consacrer un peu  
de votre temps à la lecture de cette brochure vient du désir  
que nous avons de vous aider à atteindre une bonne  
connaissance de votre nouvelle machine.

Nous sommes certains que vous serez de même avis.  
Avec nos meilleurs souhaits de bon travail.

GRUPPO CIMBALIS.p.A.

**D**

Sehr geehrter Kunde,  
Wir gratulieren Ihnen zur Ihrer neuen Faema und heißen  
sie in unserem Kundenkreis willkommen. Mit diesem  
Gerät haben Sie eine Maschine ausgewählt, die nach  
den letzten technischen Entwicklungen auf diesem Sektor  
gebaut wurde: eine Maschine die mehr als die perfekte  
Synthese zwischen Leistungsfähigkeit und Funktionalität  
anbietet: nämlich die Gewissheit, ein betriebsicheres,  
seinen Aufgaben gewachsenes Gerät zu besitzen.  
Wir empfehlen Ihnen dieses Handbuch zum Studium,  
wissend, dass Sie damit Ihre Kenntnisse über Ihre neue  
Maschine vertiefen können.  
Wir verbleiben mit unseren besten Wünschen für ein  
gutes Arbeiten mit Ihrem neuen Gerät.

GRUPPO CIMBALIS.p.A.

**E**

Estimado Cliente,  
nos felicitamos con Usted para su nueva Faema.  
Con esta compra Usted ha escogido una máquina para  
café a la vanguardia, construida según los principios  
mas adelantados de la técnica moderna; una máquina  
que no sólo le ofrece una perfecta eficiencia y  
funcionalidad, mas también le da todo lo que Usted  
necesita para alcanzar la garantía de un buen trabajo.  
Le aconsejamos de poner un poco de su atención en la  
lectura de este manual, consejo que nos viene del deseo  
de ayudarle a lograr un buen conocimiento de su nueva  
máquina.

Estamos seguros que Usted tiene la misma opinión.  
Con un deseo particular de buen trabajo

GRUPPO CIMBALIS.p.A.

**P**

Exm<sup>a</sup>. Senhora, Exm<sup>o</sup>. Senhor,  
Felicitemo-nos e a si pela sua nova Faema.  
Com deste aquisição escolheu uma máquina para  
café de vanguarda, construída segundo os mais  
avanzados princípios da técnica moderna, uma máquina  
que está não somente em condições de lhe oferecer  
uma síntese perfeita de eficiência e funcionalidade, mas  
põe à sua disposição todos os instrumentos para dar-  
lhe a "segurança de trabalhar melhor".  
O conselho de dedicar um pouco de tempo à leitura deste  
livreto de uso e manutenção nasce do desejo de o ajudar  
a tomar familiaridade com a sua nova máquina; desejo  
que estamos certos partilhará plenamente.  
Desejamos-lhe bom trabalho.

GRUPPO CIMBALIS.p.A.

## Manuale - Manual - Manuel - Handbuch - Manual - Manual

**I** Leggere attentamente le avvertenze contenute nel presente manuale, prima di utilizzare o manipolare in qualsiasi modo la macchina, in quanto forniscono importanti indicazioni riguardanti la sicurezza d'uso della stessa.  
La macchina per caffè è prevista unicamente per la preparazione di caffè espresso e bevande calde mediante acqua calda o vapore e per il preriscaldamento delle tazzine.  
Ogni utilizzazione diversa da quella sopra descritta è impropria e può essere fonte di pericolo per persone e macchina.  
Il produttore non assume responsabilità alcuna in caso di danni risultanti da un uso improprio della macchina per caffè.

**F** Lire attentivement les informations contenues dans ce manuel avant que vous n'utilisiez et que vous ne manipuliez la machine à café de manière erronée. En effet, ces informations vous fourniront d'importantes indications concernant la sécurité d'utilisation de votre machine à café.  
La machine à café n'est apte qu'à la préparation de cafés espresso et de boissons chaudes, en n'utilisant que de l'eau chaude ou de la vapeur, ou encore, pour chauffer vos tasses.  
Toute opération différente de celles qui sont indiquées ci-dessus ne peut être effectuée car elle pourrait être la source de dangers pour les personnes et pour la machine même.  
Le producteur ne s'assume aucune responsabilité dans le cas de dommages provenant d'une utilisation incorrecte de la machine à café.

**E** Leer cuidadosamente las advertencias contenidas en el presente manual antes de utilizar o manejar de cualquier forma la máquina, ya que proporcionan importantes indicaciones sobre la seguridad de manejo de la misma.  
La máquina para café sólo está prevista para la preparación de café expreso y bebidas calientes mediante agua caliente o por vapor, así como para el calentamiento de las táticas.  
Cualquier utilización diferente de la anteriormente descrita es impropia y puede ser fuente de peligro para las personas y la máquina.  
El fabricante no se asume ninguna responsabilidad en el caso de daños causados por un empleo impropio de la máquina para café.

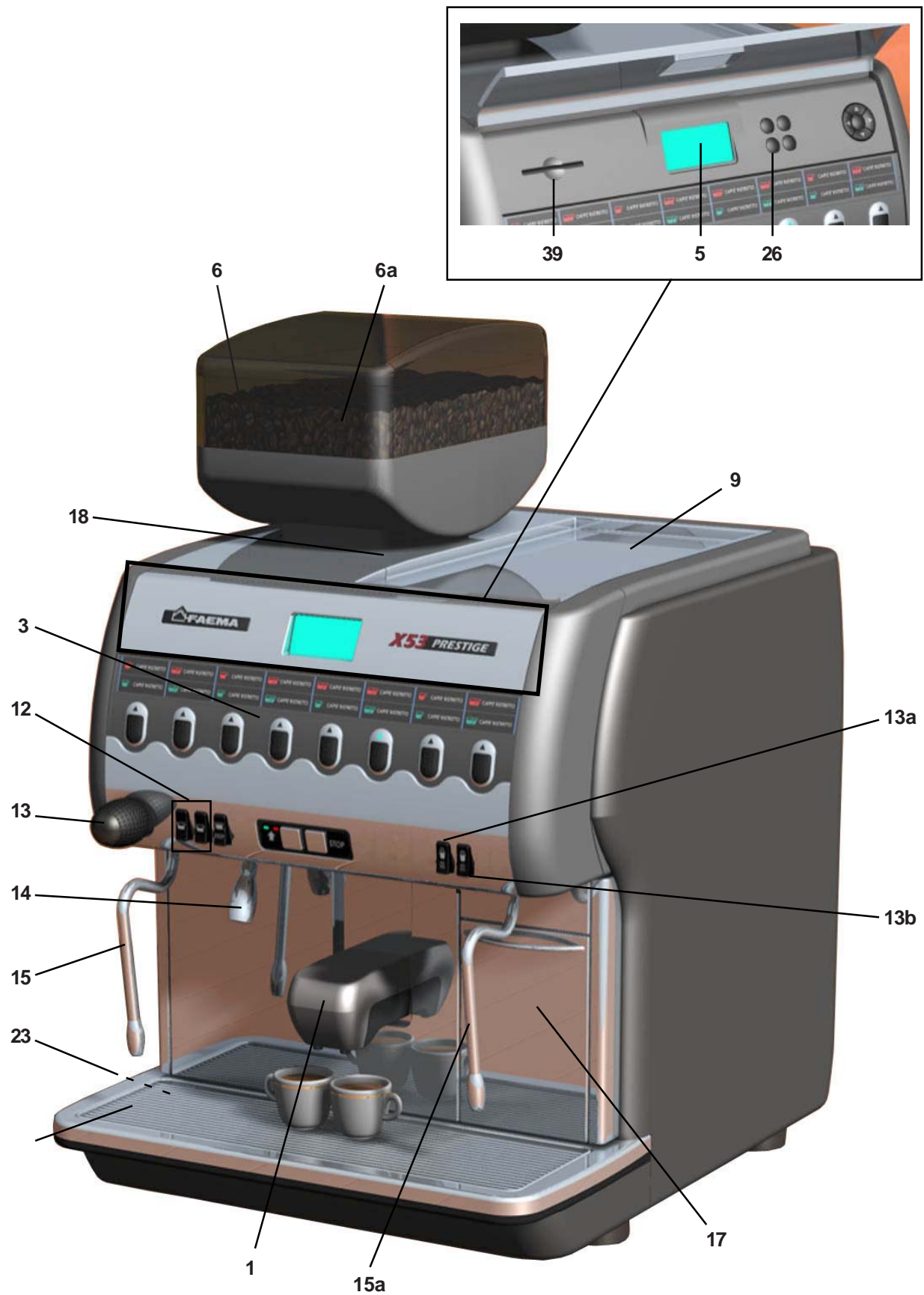
**GB** Read the instructions in this manual carefully before using or handling the machine in any way. The instructions provide important information regarding the safety precautions to be followed.  
The coffee machine is to be used solely for preparing espresso coffee and hot drinks made with hot water 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.

**D** Bevor Sie die Maschine einschalten oder gebrauchen, sollten Sie die vorliegende Bedienungsanleitung genau durchlesen, da sie wichtige Angaben zum sicheren Einsatz der Maschine enthält.  
Die Maschine darf ausschließlich zur Zubereitung von espressokaffee und von mit heißem Wasser und Dampf zubereiteten Getränken sowie zum Vorwärmen von Kaffeetassen eingesetzt werden.  
Alle anderen Arten des Einsatzes gelten als unsachgemäß und beinhalten die Gefahr der Verletzung oder der Beschädigung der Maschine.  
Der Hersteller übernimmt keine Haftung für Schäden oder Verletzungen, die auf einen unsachgemäßen Einsatz der Kaffeemaschine zurückzuführen wären.

**P** Ler atentamente as advertências contidas no presente manual, antes de utilizar a máquina ou de a manusear, visto fornecerem indicações importantes relativas à segurança de utilização da mesma.  
A máquina de café destina-se unicamente à preparação de café expreso e bebidas quentes com água quente ou vapor e para o aquecimento prévio das chávenas.  
Qualquer utilização diferente das acima descritas é imprópria, podendo tornar-se fonte de perigo para as pessoas e a máquina.  
O construtor não assume nenhuma responsabilidade perante danos decorrentes de um uso impróprio da máquina de café.

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# X53 C



## Legenda - Legend - Legende - Legende - Leyenda - Legenda

### I LEGENDA

- 1 Erogatore caffè/cappuccino
- 3 Tastiera di selezione
- 5 Display grafico
- 6 Tramoggia caffè 1
- 6a Tramoggia caffè 2
- 9 Piano appoggiatezze
- 12 Pulsantiera erogazione acqua calda
- 13 Manopola erogazione vapore
- 13a Pulsante Turbosteam (latte montato) \*
- 13b Pulsante Turbosteam (latte caldo) \*
- 14 Erogatore acqua calda
- 15 Tubo (lancia) vapore
- 15a Tubo (lancia) vapore Turbosteam \*
- 16 Bacinella appoggiatezze
- 17 Cassetto fondi
- 18 Sportello decaffeinato
- 23 Interruttore generale
- 26 Tasto lavaggio circuito caffè / breve
- 39 Feritoia carta servizi (programmazione tecnico)

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

### GB LEGEND

- 1 Delivery spout
- 3 Selection panel
- 5 Graphical display
- 6 Coffee hoppers 1
- 6a Coffee hoppers 2
- 9 Cup tray
- 12 Hot water touche buttons
- 13 Steam dispensing knob
- 13a Turbosteam button (Frothed milk) \*
- 13b Turbosteam button (Hot milk) \*
- 14 Hot water outlet
- 15 Steam pipe
- 15a Turbosteam steam pipe \*
- 16 Tray
- 17 Coffee dregs drawer
- 18 Decaffeinated coffee panel
- 23 Main switch
- 26 Coffee circuit flushing key / short washing
- 39 Card services slit (technical programming)

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

### F LEGENDE

- 1 Bec débit café
- 3 Plaque à touches sélections
- 5 Ecran graphique
- 6 Trémies café 1
- 6a Trémies café 2
- 9 Surface appuie-tasses
- 12 Clavier débit d'eau chaude
- 13 Robinet de la vapeur
- 13a Bouton Turbosteam (lait monté) \*
- 13b Bouton Turbosteam (lait chaud) \*
- 14 Bec débit eau chaude
- 15 Tuyau de la vapeur
- 15a Tuyau de la vapeur Turbosteam \*
- 16 Bassinelle d'égouttoir
- 17 Tiroir à marcs
- 18 Porte pour décaféiné
- 23 Interrupteur général
- 26 Touche de lavage du circuit café / lavage court
- 39 Fente de carte services (programmation technique)

Les composants - \* - sont montés seulement dans quelques configurations de produits

### D LEGENDE

- 1 Ausgabemündung
- 3 Wahlkosten
- 5 Graphisch Display
- 6 Kaffeebohnenrichter 1
- 6a Kaffeebohnenrichter 2
- 9 Tassenstellfläche
- 12 Heißwasserausgabe
- 13 Dampfahn
- 13a Turbosteam Drucktaste (Milchaufschäumung) \*
- 13b Turbosteam Drucktaste (Milcherhitzen) \*
- 14 Heißwasserausgabe
- 15 Dampfausgaberohr
- 15a Dampfausgaberohr Turbosteam \*
- 16 Auffangschale
- 17 Schublade für Kaffeesatz
- 18 Klappe für koffeinfreien Kaffee
- 23 Hauptschalter
- 26 Taste zum Durchspülen des Kaffeekreislaufs / Kurz Reinigung
- 39 Kartenservice-Schlitze (technische Programmierung)

Bauteile - \* - sind nur bei einigen Produkt-Konfigurationen angebracht

### E LEYENDA

- 1 Erogador café
- 3 Teclado de selección
- 5 Display gráfico
- 6 Tolvas café 1
- 6a Tolvas café 2
- 9 Bandeja apoya-tazas
- 12 Botones erogación agua caliente
- 13 Grifo vapor
- 13a Botón Turbosteam (leche montada) \*
- 13b Botón Turbosteam (leche caliente) \*
- 14 Erogador agua caliente
- 15 Tubo vapor
- 15a Tubo vapor Turbosteam \*
- 16 Bandeja
- 17 Cajón posos
- 18 Portillo descafeinado
- 23 Interruptor general
- 26 Tecla lavado circuito café / lavado breve
- 39 Raja de la tarjeta servicios (programación técnica)

Los componentes - \* - se aplican sólo en algunas configuraciones de productos

### P LEGENDA

- 1 Distribuidor de café
- 3 Teclado de selecção
- 5 Display gráfico
- 6 Tremonhas para café em grão 1
- 6a Tremonhas para café em grão 2
- 9 Superfície de apoio das chávenas
- 12 Quadro de botões de distribuição da água quente
- 13 Torneira do vapor
- 13a Botão Turbosteam (leite batido) \*
- 13b Botão Turbosteam (leite quente) \*
- 14 Distribuidor de água quente
- 15 Tubo do vapor
- 15a Tubo do vapor Turbosteam \*
- 16 Tabuleiro
- 17 Gaveta das borras
- 18 Postigo do café descafeinado
- 23 Interruptor geral
- 26 Tecla de lavagem de circuito café / lavagem rápida
- 39 Régua do cartão serviços (programação técnica)

Os componentes - \* - são aplicados só em algumas configurações de produtos.

I



### ATTENZIONE

**L'installazione, lo smontaggio e le regolazioni devono essere eseguite esclusivamente da personale tecnico qualificato.**

Nel caso si riscontrassero tracce di caffè, queste sono dovute alle operazioni di collaudo eseguite in fabbrica.

GB



### 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.

F



### ATTENTION

**L'installation, le démontage et les réglages doivent être faits uniquement par le personnel technique qualifié et autorisé.**

Dans le cas d'apparition de traces de café, ces dernières sont dues aux essais effectués en usine.

D



### ACHTUNG!

**Die Installation, die Demontage und die Einstellung des Gerätes darf nur durch entsprechend qualifizierte Fachkräfte vorgenommen werden.**

Sollten Kaffeespuren zu sehen sein, so wären diese auf die im Rahmen der werkseitigen Abnahme ausgeführten Vorgänge zurückzuführen.

E



### ATENCIÓN

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

En el caso de que se encontrasen restos de café, esto se debe a las operaciones de ensayo realizadas en fábrica.

P



### ATENÇÃO

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

Caso se detectassem vestígios de café, estes são devidos às operações de ensaio realizadas na fábrica.



## Installazione - Installation - Installation - Installation - Instalación - Instalação

I



### INDICAZIONI PER L'INSTALLAZIONE

1. Leggere attentamente le avvertenze contenute nel presente libretto in quanto forniscono importanti indicazioni riguardanti la sicurezza di installazione, d'uso e di manutenzione. Conservare con cura questo libretto per ogni ulteriore consultazione.
2. Questo apparecchio dovrà essere destinato solo all'uso per il quale è stato espressamente concepito. Il costruttore non può essere considerato responsabile per eventuali danni derivanti da usi impropri, erronei ed irragionevoli.
3. Dopo aver tolto l'imballaggio assicurarsi dell'integrità dell'apparecchio. Gli elementi dell'imballaggio (sacchetti in plastica, polistirolo espanso, chiodi, ecc.) non devono essere lasciati alla portata dei bambini in quanto potenziali fonti di pericolo.
4. Prima di collegare l'apparecchio accertarsi che i dati di targa siano rispondenti a quelli della rete di distribuzione elettrica e idrica.
5. La macchina per caffè deve essere appoggiata su una superficie piana e stabile, ad una distanza minima di 20 mm dalle pareti e dalla superficie d'appoggio. Inoltre deve essere installata tenendo conto che la superficie d'appoggio più alta (scaldavivande) sia ad un'altezza non inferiore a 1,5 metri. La temperatura ambiente deve essere compresa tra 0 e 32°C.
6. Deve avere i collegamenti di alimentazione (energia elettrica ed acqua) e lo scarico dell'acqua dotato di sifone nelle immediate vicinanze; inoltre occorre prevedere una superficie di appoggio per gli accessori.
7. All'installazione occorre prevedere un interruttore onnipolare con distanza di apertura dei contatti uguale o superiore a 3 mm e una protezione da corrente di dispersione con valore pari a 30 mA.
8. La sicurezza elettrica di questo apparecchio è assicurata soltanto quando lo stesso è correttamente collegato ad un efficace impianto di messa a terra come previsto dalle vigenti norme di sicurezza elettrica. E' necessario verificare questo fondamentale requisito di sicurezza e, in caso di dubbio, richiedere un controllo accurato dell'impianto da parte di personale professionalmente qualificato. Il costruttore non può essere considerato responsabile per eventuali danni causati dalla mancanza di messa a terra dell'impianto.
9. In generale è sconsigliabile l'uso di adattatori, prese multiple e/o prolunghe. Qualora il loro uso si rendesse indispensabile è necessario utilizzare solamente adattatori semplici o multipli e prolunghe conformi alle vigenti norme di sicurezza, facendo però attenzione a non superare il limite di portata in valore di corrente, marcato sull'adattatore semplice e sulle prolunghe, e quello di massima potenza marcato sull'adattatore multiplo.
10. Per evitare surriscaldamenti pericolosi, si raccomanda di svolgere per tutta la sua lunghezza il cavo di alimentazione.
11. Per salvaguardare le caratteristiche di funzionalità e di sicurezza, si raccomanda di non lasciare la macchina per caffè esposta ad agenti atmosferici (pioggia, sole, gelo).
12. Non installare in locali (cucine) in cui sia prevista la pulizia mediante getti d'acqua. In ogni caso, evitare di pulire l'apparecchio con getti d'acqua.
13. Non ostruire le aperture o fessure di ventilazione o di smaltimento calore.
14. In caso di danneggiamento del cavo di alimentazione, lo stesso deve essere sostituito solo dall'assistenza tecnica autorizzata.
15. Se la macchina viene immagazzinata in locali in cui la temperatura può scendere sotto il punto di congelamento, vuotare in ogni caso la caldaia e le tubazioni di circolazione acqua.

GB



### 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.
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 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 1.5 meters.  
Room temperature must range between 0 and 32°C (32÷89.6°F).
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. Install an omnipolar switch with minimum 3 mm. gap between contacts and 30 mA dispersion-current protection.
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. To ensure correct operation and safety, the coffee machine should not be exposed to outdoor weather conditions (rain, sun, ice).
12. Do not install in rooms (kitchens) cleaned using water jets. At any rate, avoid cleaning the machine with water jets.
13. Do not plug or clog the ventilation and heat-exhausting louvres.
14. If the machine's electrical cord is damaged, it should be replaced. This should only be done by an authorized service technician.
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

## Installazione - Installation - Installation - Installation - Instalación - Instalação

**F**



### INDICATIONS POUR L'INSTALLATION

1. Lire attentivement les avertissements contenus dans le présent livret du fait qu'ils fournissent d'importantes indications concernant la sécurité d'installation, d'utilisation et d'entretien. Conserver ce livret avec soin pour toute consultation ultérieure.
2. Cet appareil devra être employé seulement par l'usage par le quel a été expressivement construit. Le constructeur ne peut être tenu pour responsable des dommages éventuels provoqués par usage impropres, erronées ou non corrigés.
3. Après avoir retiré l'emballage, s'assurer de l'intégrité de l'appareil. Les éléments de l'emballage (sachets de plastique, polystyrène expansé, clous, etc.) ne doivent pas être laissés à la portée des enfants dans la mesure où ils constituent des sources de danger potentielles.
4. Avant de brancher, l'appareil s'assurer que les données de la plaque correspondent à celles du réseau de distribution électrique et hydrique.
5. La machine pour café doit être placée sur une surface plate et stable, à une distance minimum de 20 mm des cloisons et de la surface d'appui. En outre, elle doit être installée en tenant compte du fait que la surface d'appui la plus élevée (chauffe-tasses) se trouve bien à une hauteur qui n'excède pas 1,5 m. La température ambiante doit être comprise entre 0 et 32°C.
6. Elle doit avoir les connexions d'alimentation (énergie électrique et eau) ainsi que le déchargement de l'eau, doté de siphon à un endroit très proche; en outre, vous devrez prévoir un plan d'appui pour les accessoires de la machine.
7. Lors de l'installation, il convient de prévoir un interrupteur omnipolaire avec un écartement des contacts supérieur ou égal à 3 mm et protection contre la dispersion de courant ayant une valeur égale à 30 mA.
8. La sécurité électrique de cet appareil est assurée seulement lorsqu'il est correctement raccordé à une installation de mise à terre efficace, comme prévu par les normes de sécurité électrique en vigueur. Il est nécessaire de vérifier cette condition fondamentale de sécurité et, en cas de doute, de demander un contrôle complet de l'installation par du personnel professionnellement qualifié. Le constructeur ne peut être tenu pour responsable des dommages éventuels provoqués par la non mise à terre de l'installation.
9. En général, il est déconseillé d'utiliser des adaptateurs, prises multiples et/ou des rallonges. S'avérerait au cas où leur utilisation indispensable, il est nécessaire d'utiliser seulement des adaptateurs simples ou multiples et des rallonges conformes aux normes de sécurité en vigueur, en prêtant cependant attention à ne pas dépasser la limite de débit maximum en valeur de courant, indiquée sur l'adaptateur simple et sur les rallonges, ou celle de puissance maximum figurant sur l'adaptateur multiple.
10. Afin d'éviter des surchauffes dangereuses, on recommande de dérouler le câble d'alimentation sur toute sa longueur.
11. Pour sauvegarder les caractéristiques de bon fonctionnement et de sécurité de votre machine à café, il est recommandé de ne pas l'exposer à des agents atmosphériques tels que la pluie, le soleil, le gel, etc...
12. Ne pas installer votre machine à café dans des pièces (sur une cuisinière par exemple) où l'on prévoit un nettoyage par jets d'eau. De toute façon, éviter de nettoyer l'appareil par jets d'eau.
13. Ne pas obstruer les ouvertures ou fentes de ventilation et d'évacuation de la chaleur.
14. Si le câble d'alimentation est endommagé, s'adresser uniquement à un centre d'assistance technique autorisé pour le substituer.
15. Si l'appareil devait être mis dans des pièces où la température pourrait descendre sous un degré de congélation, vider de toute manière la chaudière ainsi que les conduites de circulation de l'eau.

**D**



### ANGABEN ZUR INSTALLATION

1. Die im vorliegenden Anleitungsheft enthaltenen Anweisungen sind aufmerksam zu lesen, da sie wichtige Hinweise zur Installation, Bedienungs- und Wartungssicherheit liefern. Dieses Anleitungsheft ist zum späteren Nachschlagen sorgfältig aufzubewahren.
2. Dieses Gerät darf ausschließlich nur für den vorgesehenen Verwendungszweck eingesetzt werden. Der Hersteller kann nicht für eventuelle eintretende Schäden herangezogen werden, die auf unsachgemäßen, fehlerhaften oder fahrlässigen Gebrauch zurückzuführen sind.
3. Nach Entfernung des Verpackungsmaterials ist das Gerät auf Unversehrtheit zu überprüfen. Das Verpackungsmaterial (Kunststoffbeutel, Styropor, Nägel usw.) kann für Kinder gefährlich sein - halten Sie es von ihnen fern.
4. Bevor Sie das Gerät anschließen, vergewissern Sie sich, daß die Angaben auf dem Typenschild den Lieferwerten des Strom- und des Wassernetzes entsprechen.
5. Stellen Sie die Kaffeemaschine auf eine stabile und ebene Fläche, in einem Abstand von mindestens 20 mm zu den Wänden und zur Aufstellfläche. Die Maschine muß so installiert werden, daß die Bodenhöhe der höchsten Auflagefläche (Tassenvorwärmer) wenigstens 1,5 m beträgt. Die Umgebungstemperatur muß im Bereich 0 bis 32°C liegen.
6. Vergewissern Sie sich, dass in unmittelbarer Nähe der Aufstellfläche die verschiedenen Anschlüsse zur Versorgung der Maschine (Strom und Wasser) sowie ein Ablauf mit Syphon vorhanden sind und dass eine weitere Fläche zur Ablage der Zubehöerteile vorhanden ist.
7. Bei der Installation des Geräts ist ein allpoliger Schalter mit einer Kontaktöffnungsweite von mindestens 3 mm. vorzusehen und fehlerstromschutz für 30 mA.
8. Die elektrische Betriebssicherheit dieses Geräts ist nur gewährleistet, wenn es sachgerecht mit einer wirksamen Erdschlußanlage verbunden ist, wie von den einschlägigen Bestimmungen zur Sicherheit von Elektroanlagen vorgesehen. Es muß garantiert sein, daß diese grundlegende Sicherheitsanforderung erfüllt wird; lassen Sie im Zweifelsfall eine sorgfältige Kontrolle der Elektroanlage durch qualifiziertes Fachpersonal vornehmen. Der Hersteller kann nicht für eventuelle Schäden herangezogen werden, die auf mangelnde Erdung der Elektroanlage zurückzuführen sind.
9. Vom Gebrauch von Stecker-Adaptern, Mehrfachsteckern und/oder Verlängerungskabeln wird allgemein abgeraten. Sollte ihre Verwendung unerlässlich sein, dürfen ausschließlich Ein- bzw. Mehrfach-Adapter und Verlängerungskabel benutzt werden, die den einschlägigen Sicherheitsbestimmungen entsprechen; man muß jedoch sicherstellen, daß bei Einfach-Adaptern und Verlängerungskabeln der darauf markierte Stromabgabe-Grenzwert nicht überschritten wird bzw. der markierte Leistungs-Höchstwert bei Mehrfach-Adaptern.
10. Um gefährliche Überhitzungen zu verhüten, empfiehlt es sich, das Speisungskabel in seiner ganzen Länge abzuwickeln.
11. Um eine einwandfreie Funktion und den sicheren Betrieb der Maschine zu gewährleisten, darf die Kaffeemaschine keinen kritischen Umgebungsbedingungen (Regen, starke Sonneneinstrahlung, Frost) ausgesetzt werden.
12. Stellen Sie die Maschine nicht in Räumen auf (z. B. Küche), in denen eine Reinigung mittels Wasserstrahl vorgesehen ist. In jedem Fall darf die Maschine nicht mittels Wasserstrahlen gereinigt werden.
13. Die Öffnungen oder Schlitze zur Belüftung bzw. zur Wärmeableitung sind frei zu halten.
14. Wenn das Netzkabel beschädigt wird, darf es nur durch einen autorisierten Kundendiensttechniker ersetzt werden.
15. Sollte die Maschine in Räumen gelagert werden, in denen Frostgefahr gegeben ist, so müssen in jedem Falle sowohl der Wassertank als auch die Leitungen des Wasserkreises geleert werden.



## Installazione - Installation - Installation - Installation - Instalación - Instalação

**E**



### INDICACIONES PARA LA INSTALACIÓN

1. Leer atentamente las advertencias contenidas en el presente manual ya que las mismas suministran importantes indicaciones con respecto a la seguridad de instalación, de uso y de mantenimiento. Conservar con cuidado este manual para cualquier ulterior consulta.
2. Este aparato deberá ser destinado solo por el uso por el cual ha sido expresamente concebido. El fabricante no puede ser considerado responsable de los eventuales daños derivados por usos improprios, erróneos o irracionales.
3. Después de haber quitado el embalaje, controlar la integridad del aparato. Los elementos del embalaje (bolsitas de plástico, poliestirol expandido, clavos, etc.) no deben ser dejados al alcance de los niños ya que constituyen potenciales fuentes de peligro.
4. Antes de conectar el aparato, controlar que los datos de la placa correspondan a los de la red de distribución eléctrica e hídrica.
5. La máquina para café se tiene que apoyar sobre una superficie plana y estable, a una distancia mínima de 20 mm de las paredes y de la superficie de apoyo. Además se tiene que instalar teniendo en cuenta que la superficie de apoyo más alta (calienta-tazas) esté a una altura no inferior a 1,5 metros.  
La temperatura ambiente tiene que estar incluida entre 0 y 32°C.
6. Tiene que tener las conexiones de alimentación (energía eléctrica y agua) y el desagüe del agua equipado con un sifón cerca, además hay que prever una superficie de apoyo para los accesorios.
7. En el momento de la instalación es necesario prever un interruptor omnipolar con distancia de abertura de los contactos igual o superior a 3 mm y una protección contra corriente de dispersión con valor de 30 mA.
8. La seguridad eléctrica de este aparato está asegurada solamente cuando el mismo se halla correctamente conectado con una eficaz instalación de puesta a tierra, según lo previsto por las normas de seguridad eléctrica en vigor. Es necesario controlar este fundamental requisito de seguridad y, en caso de duda, requerir un cuidadoso control de la instalación por parte de personal profesionalmente cualificado. El fabricante no puede ser considerado responsable de los eventuales daños causados por la falta de puesta a tierra de la instalación.
9. En general no es aconsejable el uso de adaptadores, tomas múltiples y/o extensiones. En el caso de que el uso de los mismos fuera indispensable, es necesario utilizar solamente adaptadores simples o múltiples y extensiones conformes a las normas de seguridad en vigor, prestando atención a no superar el límite de alcance en valor de corriente, marcado en el adaptador simple o en las extensiones, o el de máxima potencia marcado en el adaptador múltiple.
10. Para evitar peligrosos recalentamientos, se recomienda desenvolver en toda su longitud el cable de alimentación.
11. Para salvaguardar las características de funcionalidad y de seguridad, se aconseja no dejar la máquina de café expuesta a la acción de los agentes atmosféricos (lluvia, sol, hielo).
12. No instalar en locales (cocinas) en los que se prevea la limpieza mediante chorros de agua. En cualquier caso, evitar la limpieza del aparato con chorros de agua.
13. No obstruir las aberturas u orificios de ventilación o de dispersión de calor.
14. En caso de que el cable de alimentación resulte dañado, el mismo debe ser substituido sólo por la asistencia técnica autorizada.
15. Si la máquina se almacena en locales en los que la temperatura puede descender por debajo del punto de congelación, vaciar en cualquier caso la caldera y los tubos de circulación del agua.

**P**



### INDICAÇÕES PARA A INSTALAÇÃO

1. Ler atentamente todas as advertências contidas na presente publicação as quais fornecem indicações importantes relativas à segurança da instalação, uso e manutenção. Conservar devidamente esta publicação para futuras consultas.
2. Este aparelho deverá ser usado apenas para a finalidade para a qual foi especificamente concebido. O construtor não pode ser considerado responsável por eventuais danos derivados de usos impróprios, errados ou irracionais.
3. Depois de se ter retirado a embalagem, controlar que o aparelho se encontre em perfeitas condições. Os vários componentes da embalagem (sacos de plástico, esferovit, agrafes, etc.) devem ser mantidos fora do alcance das crianças dado que se podem demonstrar muito perigosos.
4. Antes de conectar el aparato, controlar que los datos de la placa correspondan a los de la red de distribución eléctrica e hídrica.
5. A máquina de café deve ser apoiada sobre uma superfície plana e estável e a uma distância de 20 mm das paredes e da superfície de apoio. Além disso, tem de ser instalada, considerando que a superfície de apoio mais alta (aquecedor de chávenas) se encontra a uma altura não inferior a 1,5 metros.  
A temperatura ambiente tem de ser entre os 0 e os 32°C.
6. As ligações de alimentação (energia eléctrica e água) e a descarga da água dotada de sifão deverão ficar muito próximas; é necessário ainda prever uma superfície de apoio para os acessórios.
7. É necessário montar na instalação um interruptor omnipolar com uma distância entre os contactos igual ou superior a 3 mm, uma protecção da corrente de dispersão com valor igual a 30 mA.
8. A segurança eléctrica deste aparelho é garantida apenas quando o mesmo se encontra devidamente ligado a uma eficaz instalação de terra, tal como previsto pelas vigentes normas de segurança. É necessário verificar esta importante norma de segurança e, no caso de dúvida, solicitar um controle da instalação por parte de pessoal técnico profissionalmente qualificado. O fabricante não pode ser considerado responsável por eventuais danos causados pela falta de ligação á terra da instalação.
9. Em geral é desaconselhável o emprego de adaptadores, tomadas múltiplas e extensões. No caso em que o seu uso fosse indispensável é necessário usar apenas adaptadores simples ou múltiplos e extensões conformes às vigentes normas de segurança, prestando no entanto atenção a não ultrapassar o limite máximo de capacidade do valor da corrente, marcado sobre o adaptador simples ou sobre as extensões e aquele de potência máxima marcado sobre o adaptador múltiplo.
10. A fim de evitar sobreaquecimentos perigosos, recomenda-se utilizar o cabo eléctrico de alimentação completamente desenrolado.
11. Para proteger as características de funcionalidade e de segurança, recomenda-se não deixar a máquina de café exposta aos agentes atmosféricos (chuva, sol, gelo).
12. Não instalar em locais (cozinha) em que a limpeza seja realizada mediante jactos de água. Seja como for, evitar limpar o aparelho com jactos de água.
13. Não obstruir a aberturas ou canais de ventilação e de dispersão do calor.
14. No caso de desarranjo do cabo de alimentação, o mesmo deve ser substituído apenas pela assistência técnica autorizada.
15. Se a máquina for armazenada em locais em que a temperatura possa baixar para além do ponto de congelação, esvaziar a caldeira e os tubos de circulação da água.

## Installazione - Installation - Installation - Installation - Instalación - Instalação

Dati tecnici **Vedere la targa dati della macchina**  
 Technical data **See the machine's nameplate**  
 Données techniques **Voir la plaque signalétique de la machine**  
 Technische Daten **Siehe Datenschild der Maschine**  
 Datos técnicos **Ver la placa con los datos de la máquina**  
 Datos técnicos **Ver a placa das características da máquina**

RUMOROSITA' L'apparecchio non supera i 70 dB  
 NOISE The equipment does not exceed 70dB  
 BRUIT L'appareil ne dépasse pas 70 dB  
 GERÄUSCH Das Gerät überschreitet 70 dB nicht  
 RUIDOSIDAD El aparato no supera los 70 dB  
 RUÍDO O aparelho não ultrapassa os 70 dB

**FAEMA** BINASCO (MI) ITALY

MODEL: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Date: MM-YYYY Nr.: 1234567  
 CODE: .....

**INTERRUTTORE:** Onnipolare con distanza di apertura contatti 3 mm  
 Protezione da corrente di dispersione con valore pari a 30 mA

**SWITCH:** Omnipolar switch with 3 mm contact opening 30 mA dispersion-current protection

**INTERRUPTEUR:** Omnipolaire, avec distance d'ouverture des contacts égale à 3 mm  
 Protection contre la dispersion de courant ayant une valeur égale à 30 mA

**SCHALTER:** Allpoliger Schalter mit Kontaktöffnungsweite von 3 mm  
 Fehlerstromschutz für 30 mA

**INTERRUPTOR:** Omnipolar con distancia de apertura contactos 3 mm  
 Protección contra corriente de dispersion con valor de 30 mA

**INTERRUPTOR:** Omnipolar com uma distância de abertura dos contatos de 3 mm  
 Protecção da corrente de dispersão com valor igual a 30 mA

- IMPIANTO CLIENTE
- CONNECTIONS WHICH MUST BE PREPARED BY THE CUSTOMER
- BRANCHEMENTS, QUI DOIVENT ÊTRE PRÉPARÉS PAR LE CLIENT
- VOM KUNDEN ZU ERSTELLENDEN ANSCHLÜSSE
- CONEXIONES, QUE DEBEN SER PREPARADAS POR EL CLIENTE
- CONEXÕES QUE DEVEM SER PREPARADAS PELO CLIENTE

**Rubinetto alimentazione acqua**  
**Water feeding tap**  
**Robinet alimentation eau**  
**Wasserversorgungshahn**  
**Torneira alimentação água**  
**Torneira alimentação água**

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

**6 bar**

(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)

MESSA A TERRA: OBBLIGATORIA  
 GROUNDING: COMPULSORY  
 MISE A TERRE: OBLIGATOIRE  
 ERDUNG: VORGESCHRIEBEN  
 PUESTA A TIERRA: OBLIGATORIA  
 INSTALAÇÃO DE TERRA: OBRIGATORIA

SCARICO A PAVIMENTO  
 DRAIN  
 VIDANGE DU LOCAL  
 BODENABFLUSS  
 DESCARGA  
 DESCARGA

Min. Ø 50 mm.

## Installazione - Installation - Installation - Installation - Instalación - Instalação

### I SCARICO FONDI CAFFE' IN UN CONTENITORE ESTERNO ALLA MACCHINA

Nella figure di seguito riportate vengono indicate:

- 1 La posizione ed il diametro del foro per il tubo di scarico fondi.
- 2 Le misure (mm/in.) per poter eseguire un foro sul piano di appoggio per il passaggio del cavo di alimentazione ed i tubi di alimentazione idrica e di scarico dell'acqua.

### F VIDANGE DES FONDS DE CAFE DANS UN CONTENEUR EXTERIEUR A LA MACHINE

Les indications suivantes apparaissent sur le schémas ci-dessous:

- 1 La position et le diamètre du passage pour le tube de déchargement des fonds.
- 2 Les mesures (mm/in.) pour pouvoir former un passage sur la surface d'appui pour le passage du câble d'alimentation hydrique et de décharge de l'eau.

### E DESCARGA DE LOS FONDOS DE CAFÉ EN UN CONTENEDOR EXTERIOR A LA MAQUINA

En la figuras que se muestran a continuación se indica:

- 1 La posición y el diámetro del orificio para el tubo de descarga de los fondos.
- 2 Las medidas (mm/in.) para poder realizar un orificio en la superficie de apoyo por el que pase el cable de alimentación y los tubos de alimentación hídrica y de desagüe del agua.

### GB COFFEE GROUNDS DISPOSAL INTO CONTAINER OUTSIDE THE MACHINE

The following figures illustrates:

- 1 The position and diameter of the hole for the coffee grounds disposal tube.
- 2 The measurements (mm/in.) for the hole in the supporting surface for the mains cable and the water supply and drain tubes.

### D KAFFEESATZENTLEERUNG IN EINEN BEHÄLTER AUSSERHALB DER MASCHINE

Die Abbildungen unten zeigt:

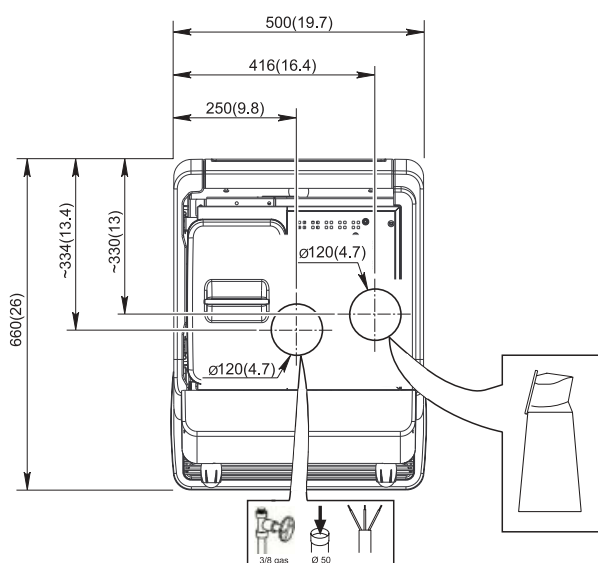
- 1 Position und Durchmesser der Bohrung für das Rohr zur Kaffeesatzentleerung.
- 2 Maße (mm/in.) zur Ausführung einer Lochs in der Aufstellfläche des Netzkabels und der Leitungen zur Wasserversorgung und zum Wasserablaß.

### P DESCARGA PARA BORRAS DE CAFÉ NUM RECIPIENTE COLOCADO NO EXTERIOR DA MÁQUINA

Na figuras abaixo estão indicadas:

- 1 A posição e o diâmetro do furo para o tubo de descarga das borras.
- 2 As medidas (mm/in.) para poder executar um furo na superfície de apoio para a passagem do cabo de alimentação e os tubos os tubos de alimentação hídrica e descarga da água.

X53



## Installazione - Installation - Installation - Installation - Instalación - Instalação

### I COLLEGAMENTI IDRAULICI

Posizionare l'apparecchio in perfetto piano orizzontale agendo sui piedini, indi fissarli.

Eseguire i collegamenti idraulici come indicato in figura 1, rispettando le vigenti norme di sicurezza idraulica del paese di installazione.

Ricordarsi di interporre nelle giunzioni tra tubi e raccordi le relative guarnizioni.

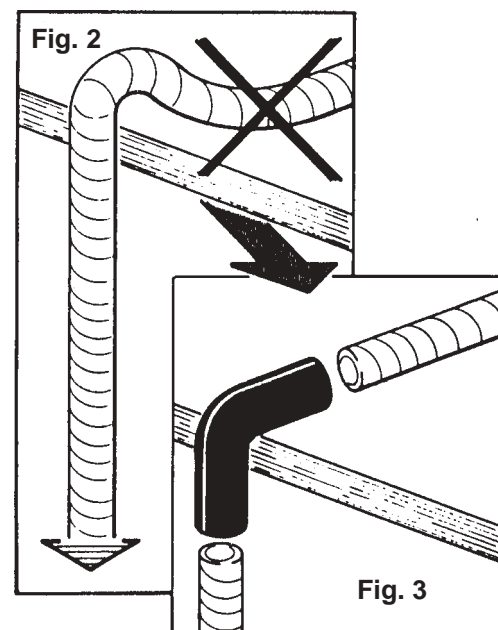
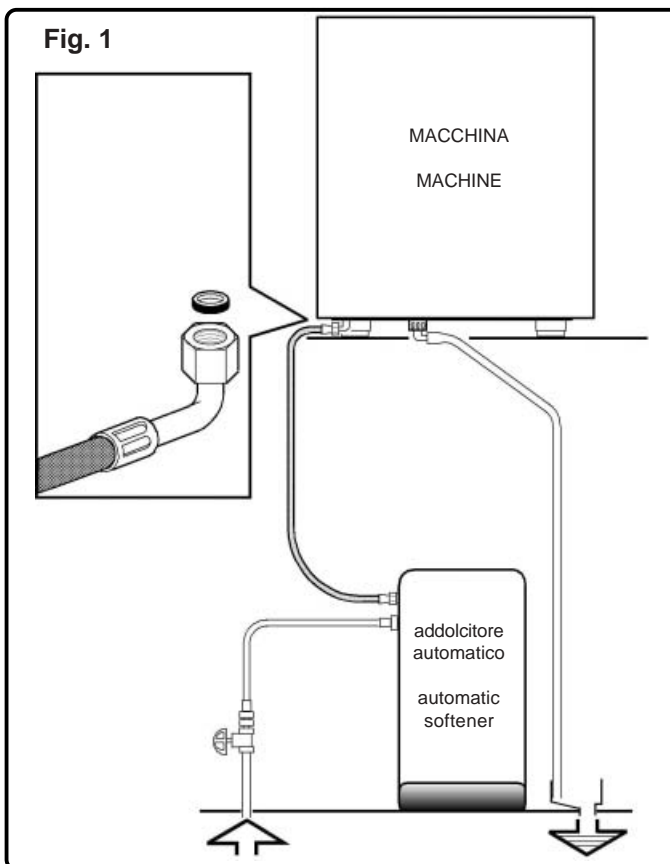
Se la durezza dell'acqua è superiore ai 8°F, si consiglia l'installazione di un appropriato addolcitore ed eventualmente di una valvola di non ritorno a monte dello stesso; per la scelta attenersi alle norme locali vigenti in materia di igiene. Nel caso si dovesse alimentare la macchina con acqua di durezza superiore agli 8°F, per il buon funzionamento della stessa, occorre applicare un piano di manutenzione specifico. La quantità di cloro contenuta nell'acqua non deve superare i 100 mg/l; in caso contrario provvedere all'installazione di appropriati dispositivi.

N.B.: nel caso la pressione di rete possa salire oltre 6 bar, prima dell'addolcitore installare un riduttore di pressione tarato a 2÷3 bar.

**Tubo di scarico:** mettere un'estremità del tubo di scarico in un pozzetto dotato di sifone per l'ispezione e la pulizia.

Montare la bacinella poggiategge; appoggiarla sulle guide e spingerla, facendo attenzione che l'innesto dotato di guarnizione sia correttamente inserito nel raccordo di scarico.

**IMPORTANTE:** il tubo di scarico, nelle curve, **NON** deve avere un andamento come indicato in figura 2; in tal caso operare come indicato in figura 3.



### GB 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.

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; otherwisw, install the appropriate devices.

N.B.: if the main pressure could rise above 6 bar, install a pressure reducer calibrated at 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. See Figure 3 for correct positioning.

## F CONNECTION HYDRAULIQUE

Positionner l'appareil parfaitement horizontal en agissant sur les pieds.

Faire les connections hydrauliques comme indiqué dans la fig. 1, respectant les normes en vigueur de sécurité hydraulique du pays d'installation.

Se rappeler d'interposer dans les jonctions entre tuyaux et raccords les joints relatifs.

Si la dureté de l'eau est supérieure à 8°F, il est conseillé d'installer un adoucisseur approprié et éventuellement d'un clapet de non retour en amont de celui-ci; pour faire son choix, se référer aux normes locales en vigueur en matière d'hygiène.

Au cas où l'alimentation de la machine avec une eau de dureté supérieure à 8°F serait nécessaire, pour le bon fonctionnement de cette dernière, appliquer un plan d'entretien spécifique.

La quantité de chlore contenue dans l'eau ne doit pas dépasser 100 mg/l; en cas contraire veiller à l'installation de dispositifs appropriés.

N.B.: dans les cas où la pression de réseau puisse monter à plus de 6 bar installer, avant de l'adoucisseur, un réducteur de pression taré à 2÷3 bar.

**Tube de décharge:** placer une extrémité du tube de décharge dans une fosse dotée de syphon pour l'inspection et le nettoyage.

Monter le bassin appuie-tasse; l'appuyer sur les roulements et la pousser doucement en vérifiant que la greffe et sa garniture soient bien introduites au raccord de décharge.

**IMPORTANT : dans les tournants, le tube de décharge NE DOIT PAS apparaître comme sur la Fig. 2; dans ce cas, procéder comme indiqué sur la Fig. 3.**

## D WASSERANSCHLÜSSE

Die Maschine muß vollkommen waagrecht stehen (zu diesem Zweck sind die entsprechend verstellbaren Füße zu verwenden); dann sind die Füße mit den Sperrmuttern zu sichern.

Die Wasseranschlüsse sind nach Abbildung 1 anzubringen, unter Beachtung der am Aufstellungsort des Gerätes geltenden einschlägigen Bestimmungen zur Betriebssicherheit von hydraulischen Anlagen.

Es ist daran zu erinnern, dass Dichtungen zwischen Rohre und entsprechende Anschlussstücke zu fügen sind.

Bei einer Wasserhärte über 8°F wird geraten, einen Wasserenthärter sowie ggf. vor dem Wasserenthärter ein Rückschlagventil zu installieren. Halten Sie sich bei der Wahl des zu installierenden Systems an die am Aufstellungsort der Maschine in Sachen der Hygiene geltenden Bestimmungen.

Sollte die Maschine mit Wasser mit einer Härte über 8°F versorgt werden müssen, so muß, um die vorschriftsmäßige Funktion der Maschine zu gewährleisten, ein spezifischer Wartungsplan eingehalten werden.

Der Chlorgehalt des Wassers darf 100 mg/l nicht überschreiten; anderenfalls muß ein geeignetes Klärsystem installiert werden.

ANMERKUNG: Falls der Netzwasserdruck über 6 bar steigen könnte, ist vor dem Enthärter ein auf 2 bis 3 bar tarierter Druckreduzierer zu installieren.

Fig. 1

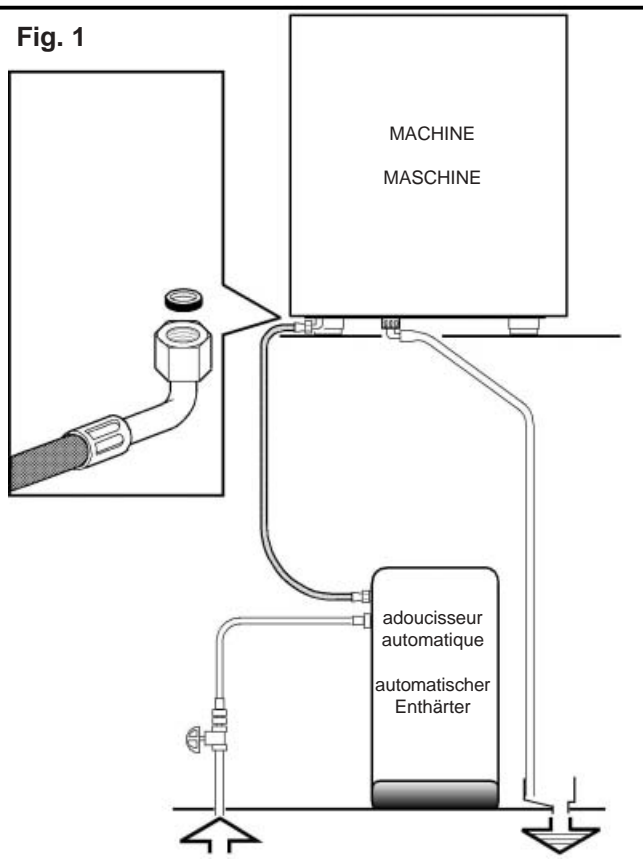


Fig. 2

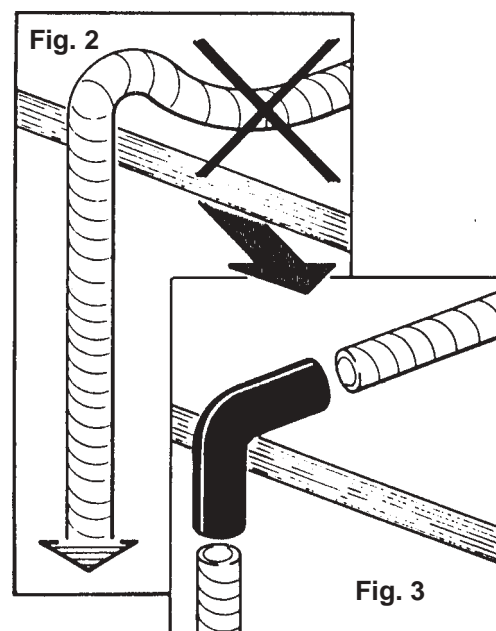


Fig. 3

**Ablaßschlauch:** Positionieren Sie ein Ende des Schlauchs in einem Ablauf, der mit Syphon zur Inspektion und Reinigung ausgestattet sein muss.

Montieren Sie die Auffangschale, indem Sie sie auf die Führungen setzen und in Position schieben; achten Sie dabei darauf, daß das mit einer Dichtung ausgestattete Anschlußstück richtig im Ablassanschluß sitzt.

**WICHTIG:** Der Ablassschlauch darf nicht wie in Abb. 2 gezeigt gekrümmt werden; setzen Sie bei Krümmungen ein entsprechend gebogenes Rohr ein (Abb. 3).



## E CONEXIONES HIDRAULICAS

Posicionar el aparato en un perfecto plano horizontal, obrando sobre los piés, luego fijarlos.

Efectuar las conexiones hidráulicas según lo indicado en la figura 1, respetando las vigentes normas de seguridad hidráulica del país de instalación.

Acordarse de interponer las relativas ensambladuras en los empalmes que unen los tubos a las conexiones.

Si la dureza del agua es superior a los 8°F, se aconseja la instalación de un adecuado ablandador y eventualmente de una válvula de retención antes del mismo; para la elección hay que tener en cuenta las normas locales vigentes en materia de higiene.

En el caso de que tuviese que alimentar la máquina con agua que tenga una dureza superior a los 8°F, para el buen funcionamiento de la misma, hay que aplicar un programa de mantenimiento específico.

La cantidad de cloro contenida en el agua no tiene que superar los 100 mg/l; en caso contrario, hay que instalar adecuados dispositivos.

N.B.: si la presión de la red hídrica pudiese subir a más de 6 bar, instalar antes del aduador un reductor de presión, calibrado a 2÷3 bar.

Tubo de desagüe: meter un extremo del tubo de desagüe en un pozo equipado con sifón para la inspección y la limpieza.

Colocar la bandeja calentatazas; apoyarla en las guías y empujarla, teniendo cuidado de que el acoplamiento con guarnición esté correctamente introducido en el empalme del desagüe.

**IMPORTANTE:** el tubo de desagüe, en las curvas, **NO** tiene que tener un recorrido como se indica en la figura 2; en dicho caso, realizar la operación descrita en la figura 3.

## P LIGAÇÕES HIDRÁULICAS

Colocar o aparelho em perfeita posição horizontal regulando mediante os pés e depois fixá-los.

Proceder às ligações hidráulicas tal como ilustrado na figura 1, respeitando as normas de segurança hidráulica em vigor no país de instalação.

Não esquecer de interpor nas ligações entre os tubos e os acessórios as respectivas juntas.

Se a dureza da água for superior a 8°F, aconselha-se a instalação de um adoçante apropriado e eventualmente de uma válvula anti-regresso a colocar na parte superior do mesmo; para a escolha respeitar as normas locais em vigor em matéria de higiene.

Caso se tenha de alimentar a máquina com água de dureza superior aos 8°F, para um bom funcionamento da mesma, é necessário aplicar um plano de manutenção específico.

A quantidade de cloro contida na água não pode ultrapassar os 100 mg/l; em caso contrário proceder à instalação de dispositivos específicos.

A quantidade de cloro existente na água não deve superar os 100 mg/l; caso contrário proceder à instalação de dispositivos apropriados.

N.B.: no caso em que a pressão de rede possa subir além de 6 bar, antes do adoçador instalar um reductor de pressão tarado a 2÷3 bar.

**Tubo de descarga:** colocar a extremidade do tubo de

Fig. 1

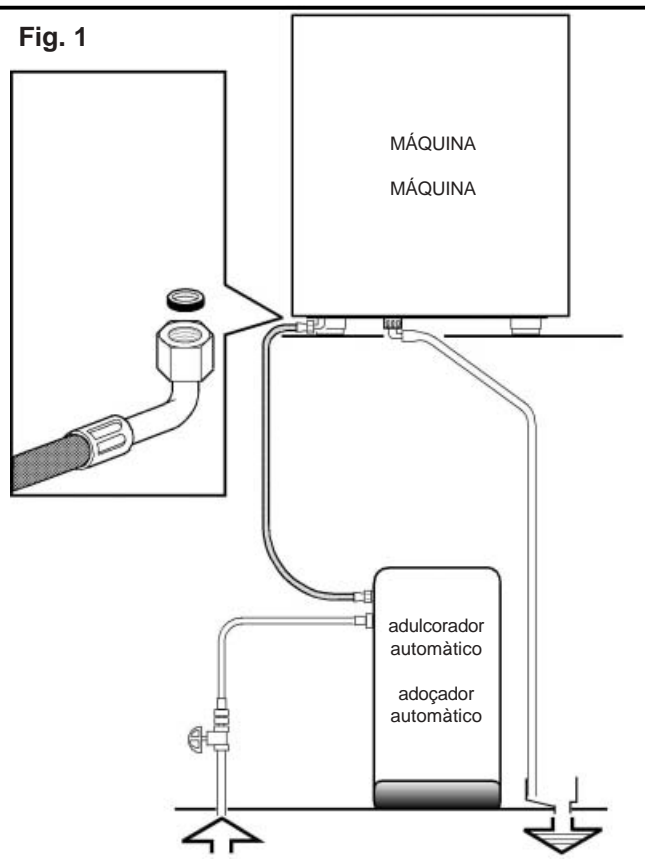


Fig. 2

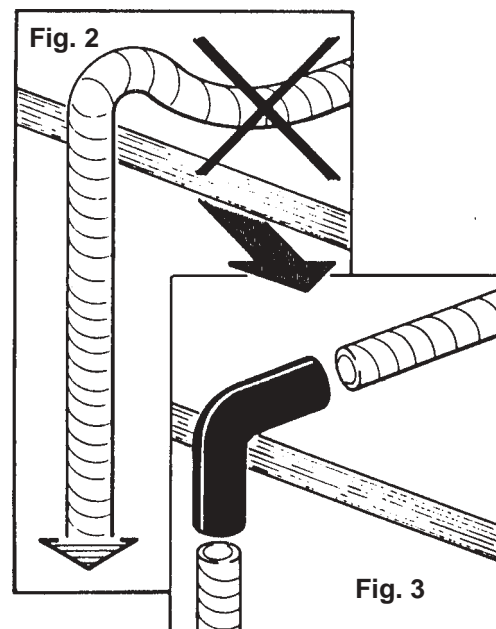


Fig. 3

descarga num poço dotado de sifão para a inspeção e a limpeza.

Montar a tabuleiro para apoiar as chavenas, apoiá-lo sobre guias e empurrá-lo, tomando cuidado que o engate dotado de guarnição esteja inserido de modo correcto na ligação de descarga.

**IMPORTANTE:** o tubo de descarga, nas curvas, **NÃO** deve ter um desvio, conforme indicado na figura 2; neste caso actuar conforme indicado na figura 3.

## Installazione - Installation - Installation - Installation - Instalación - Instalação

### I COLLEGAMENTO ELETTRICO

Ricordiamo che il Costruttore non risponde dei danni provocati da un non corretto collegamento elettrico. Ricordiamo inoltre la responsabilità dell'installatore nel caso di danni.

Controllare inoltre:

- il tipo di collegamento indicato sulla etichetta posta sul cavo di alimentazione
- la tensione deve corrispondere a quella indicata sulla targhetta dati posta sul coperchio scatola.

Per ulteriori informazioni consultare il manuale "schemi SERIE 53".

### GB ELECTRIC CONNECTION

Remember that the Manufacturer 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 indicated on the label found on the power cable.
- that the voltage corresponds to that indicated on the nameplate data found on the box cover.

For more information, please consult the "diagrams SERIE 53" manual.

### F BRANCHEMENT ELECTRIQUE

Rappelons que le Fabricant ne répond pas des dommages provoqués par un mauvais branchement électrique. Rappelons en outre la responsabilité de l'installateur en cas de dégâts.

Contrôler également:

- le type de branchement indiqué sur l'étiquette apposée sur le câble d'alimentation.
  - la tension doit correspondre à celle qui est indiquée sur la plaquette de données apposée sur le couvercle de la boîte.
- Pour davantage d'informations, consulter le manuel "schemas SERIE 53".

### D STROMANSCHLUSS

Wir weisen erneut darauf hin, daß die der Hersteller keinerlei Haftung für Schäden übernimmt, die durch eine unsachgemäße Elektroanlage verursacht werden. Wir erinnern außerdem an die Haftbarkeit des Installateurs für eventuell entstehende Schäden.

Ferner folgendes kontrollieren:

- die am Stromkabel angegebene Anschlußart
- ob die Netzspannung mit den Angaben des Typenschildes übereinstimmt, das auf dem Gehäusedeckel des Geräts angebracht ist.

Beziehen Sie sich für weitere Informationen auf das Handbuch "pläne SERIE 53".

### E CONEXION ELECTRICA

Hacemos presente que el Constructor no responde de los daños causados por una instalación eléctrica defectuosa. Recordamos además la responsabilidad del instalador, en el caso de que se verificasen daños.

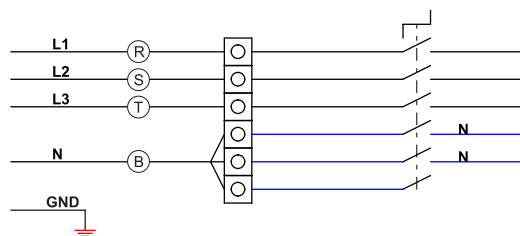
Además hay que controlar:

- el tipo de conexión indicado en la etiqueta situada en el cable de alimentación.
- la tensión tiene que corresponder a la indicada en la placa con los datos situada sobre la tapa del contenidor.

Para una ulterior información consultar el manual "esquemas SERIE 53"

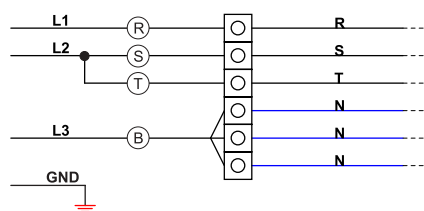
Y

Fig. 1



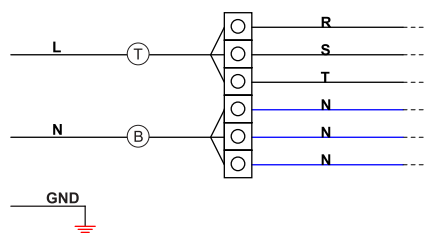
Δ

Fig. 2



Only UL

Fig. 3



Colore cavi - Wires colour - Couleur cables

Farbe der Drähte - Color cables - Cor cabos

Wires colour for UL machines only

T Nero - Black - Noir - Schwarz - Negro - Preto

B White

S Grigio (Nero) - Grey (Black) - Gris (Noir) - Grau (Schwarz) - Gris (Negro) - Cinza (Preto)

T Black

R Marrone - Brown - Brun - Braun - Marrón - Marron

B Azzurro - Blue - Bleu - Blau - Azul - Azul

### P LIGAÇÃO ELÉCTRICA

Lembramos que o Constructor não se responsabiliza por danos causados por uma incorreta instalação eléctrica. Lembramos ainda que o instalador pode ser responsável por eventuais danos.

Controlar também:

- o tipo de ligação indicado na etiqueta colada no cabo eléctrico de alimentação.
- a tensão deve corresponder àquela indicada na placa com os dados técnicos situada na tampa da caixa.

Para mais informações consultar o manual "esquemas SERIE 53".

## Installazione - Installation - Installation - Installation - Instalación - Instalação

### I COLLEGAMENTO EQUIPOTENZIALE

Questo collegamento previsto da alcune norme, ha la funzione di evitare le differenze di livello di potenziale elettrico, tra le masse delle apparecchiature installate nello stesso locale.

Questo apparecchio è predisposto con un morsetto posto sotto il basamento per il collegamento di un conduttore esterno equipotenziale.

Terminata l'installazione è **NECESSARIO** eseguire questo tipo di collegamento:

- usare un conduttore avente una sezione nominale in conformità con le norme vigenti.
- collegare al morsetto (vedi figura) e l'altro capo alle masse delle apparecchiature adiacenti.

La mancata attuazione di questa norma di sicurezza scagiona il costruttore da ogni responsabilità per guasti o danni che possano essere causati a persone o cose.

**N.B. NON COLLEGARE ALLA MESSA A TERRA DELL'IMPIANTO DI DISTRIBUZIONE ELETTRICA IN QUANTO IL CONDUTTORE DI MESSA A TERRA IN UN CAVO DI ALIMENTAZIONE NON VIENE CONSIDERATO UN CONDUTTORE DI COLLEGAMENTO EQUIPOTENZIALE.**

### GB 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.**

### F CONNEXION EQUIPOTENTIELLE

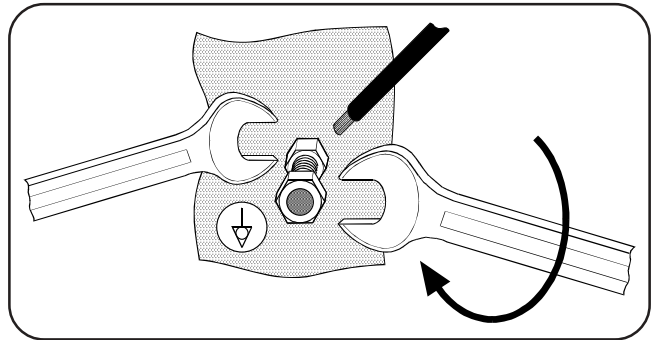
Ce raccordement, prévu par certaines normes, permet d'éviter les différences de niveau de potentiel électrique entre les masses des appareils installés dans une même pièce. Cet appareil poss. de sous sa base d'une borne servant pour la connexion d'un conducteur externe équipotentiel.

Une fois terminée l'installation, il est **NECESSAIRE** d'effectuer ce type de connexion:

- utiliser un conducteur ayant une section nominale conforme aux normes en vigueur;
- relier à la borne (voir figure) et l'autre extrémité aux masses des appareils adjacents.

Le non-respect de cette norme de sécurité libère le fabricant de toute responsabilité en cas de panne ou de dommages causés aux personnes ou aux choses.

**N.B.: NE PAS RELIER A LA TERRE DE L'INSTALLATION DE DISTRIBUTION ELECTRIQUE CAR LE CONDUTTEUR DE TERRE D'UN CABLE D'ALIMENTATION N'EST PAS CONSIDERE COMME ETANT UN CONDUTTEUR DE CONNEXION EQUIPOTENTIEL.**



### D STROMANSCHLUSS MIT POTENTIALAUSGLEICH

Dieses Gerät ist unter dem Untergestell mit einer Anschlußklemme versehen, die mit einem externen Stromausgleichsleiter zu verbinden ist.

Nach der Installation **MUSS** der Stromanschluß wie folgt vorgenommen werden:

- Einen Leiter verwenden, dessen Nennquerschnitt den einschlägigen Unfallschutzbestimmungen entspricht;
- ihn wie in der Abbildung gezeigt an die Klemme anschließen.

Bei Nichtbeachtung dieses Sicherheitshinweises schließt der Hersteller jedwede Haftungsansprüche für Personen- oder Sachschäden aus.

**HINWEIS: NICHT AN DIE ERDUNG DER STROMZUFUHRANLAGE ANSCHLIESSEN, DA DER ERDUNGSLEITER EINES SPEISUNGSKABELS NICHT ALS AUSGLEICHSLEITER GELTEN KANN.**

### E CONEXION EQUIPOTENCIAL

Este aparato está preajustado con un borne ubicado debajo de la base para la conexión de un conductor externo equipotencial.

Una vez terminada la instalación es **NECESARIO** efectuar este tipo de conexión:

- usar un conductor con una sección nominal conforme con las normas vigentes.
- conectar al borne (ver figura).

La falta de respeto de esta norma de seguridad exime al fabricante de toda responsabilidad por desperfectos o daños que puedan ser causados a personas o cosas.

**NOTA: NO CONECTAR CON LA PUESTA A TIERRA DE LA INSTALACION DE DISTRIBUCION ELECTRICA DADO QUE EL CONDUCTOR DE PUESTA A TIERRA EN UN CABLE DE ALIMENTACION NO ES CONSIDERADO UN CONDUCTOR DE CONEXION EQUIPOTENCIAL.**

### P LIGAÇÃO EQUIPOTENCIAL

Este aparelho está equipado com um borne, colocado sob a sua base, para a ligação a um condutor externo equipotencial.

Uma vez terminada a instalação é **NECESSÁRIO** efectuar este tipo de ligação:

- usar um condutor com uma secção nominal em conformidade com as normas vigentes;
- ligar o borne, ver a figura.

A falta de cumprimento desta norma de segurança alivia o fabricante de qualquer responsabilidade por avarias ou danos que poderiam ser causados a pessoas ou bens.

**NOTA: NÃO LIGAR À LIGAÇÃO DE TERRA DA INSTALAÇÃO DE DISTRIBUIÇÃO ELÉCTRICA ENQUANTO O CONDUTOR DE LIGAÇÃO DE TERRA NÃO É CONSIDERADO UM CONDUTOR DE LIGAÇÃO EQUIPOTENCIAL.**

## Installazione - Installation - Installation - Installation - Instalação

### I CHECK UP FUNZIONAMENTO

#### Verificare le condizioni per un buon funzionamento:

assenza di perdite dagli allacciamenti o dai tubi; tenuta valvola antirisucchio; pressione in caldaia e d'esercizio rispondenti ai valori normali; corretto funzionamento dell'autolivello.



**ATTENZIONE:** TERMINATA L'INSTALLAZIONE PRIMA DI INIZIARE IL LAVORO ESEGUIRE UN LAVAGGIO DEI COMPONENTI INTERNI SEGUENDO LE ISTRUZIONI SOTTOINDICATE:

**Circuito caffè:** premere e mantenere premuto il pulsante lavaggio caffè (26) per alcuni secondi.

**Acqua calda:** erogare ripetutamente acqua calda (azionando il relativo comando) sino a prelevare almeno 2 litri di acqua.

**Vapore:** erogare vapore dalle lance per circa un minuto, usando i relativi comandi.

**N.B.:** per eseguire l'erogazione di acqua, acqua calda e vapore vedi le istruzioni riportate nei capitoli **EROGAZIONE...**

### F CHECK-UP FONCTIONNEMENT

#### Vérifier les conditions pour un bon fonctionnement:

absence de pertes des raccords ou des tuyaux; tenue valve anti-remous; pression en chaudière et de fonctionnement répondant aux valeurs normales; fonctionnement correct du niveau automatique.



**ATTENTION:** UNE FOIS TERMINÉE L'INSTALLATION ET AVANT DE COMMENCER À UTILISER LA MACHINE, EFFECTUER UN LAVAGE DES COMPOSANTS INTERNES EN SUIVANT LES INDICATIONS REPORTÉES CI-APRÈS.

**Circuit café:** appuyer et garder la touche lavage café (26) enfoncée pendant quelques secondes.

**Eau chaude:** débiter de façon répétée de l'eau chaude (en enclenchant la commande correspondante) jusqu'à ce que vous ayez prélevé au moins 2 litres d'eau.

**Vapeur:** faire sortir la vapeur des tuyaux pendant environ une minute, en utilisant ses propres touches de commande.

**N.B.:** pour l'émission de l'eau froide ou chaude ou de la vapeur, voir les instructions reportées sur le article **DISTRIBUTION...**

### E CHECK-UP FUNCIONAMIENTO

#### Verificar las condiciones para un buen funcionamiento:

no deben verificarse pérdidas en las conexiones o en las tuberías; hermeticidad de la válvula contra el rechupe (anterechupe); presión en caldera y del ejercicio correspondiente a los valores normales; funcionamiento correcto del auto-nivel.



**ATENCIÓN:** UNA VEZ TERMINADA LA INSTALACION, ANTES DE COMENZAR EL TRABAJO EFECTUAR UN LAVADO DE LOS COMPONENTES INTERNOS SIGUIENDO LAS INSTRUCCIONES MENCIONADAS A CONTINUACION.

**Circuito café:** pulsar y mantener pulsado el botón lavado café (26) durante unos segundos.

**Agua caliente:** abrir el agua caliente de forma continua (accionando el mando respectivo) hasta sacar al menos 2 litros de agua.

**Vapor:** erogar vapor de las lanzas durante aproximadamente un minuto, usando los mandos correspondientes.

**NOTA:** para realizar la erogación de agua, agua caliente y vapor, véanse las instrucciones expuestas en los capítulos **EROGACIÓN...**

### GB 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.

**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.

### D RUNDUM-ÜBERPRÜFUNG DER FUNKTIONSTÜCHTIGKEIT

#### Überprüfen Sie, ob die Bedingungen für eine einwandfreie Funktionstüchtigkeit gegeben sind:

Keine Austritte bei den Anschlüssen und Leitungen vorhanden; dichtigkeit des Ruecksaugschutzventils; kessel und Betriebsdruckwert entsprechen den Normalwerten; einwandfreie Funktion des Wasserniveaureglers.



**ACHTUNG:** IST DIE AUFSTELLUNG ERFOLGT MÜSSEN DIE INNEREN BESTANDTEILE GESPÜLT WERDEN, BEVOR DIE MASCHINE IN BETRIEB GESETZT WIRD.

MAN MUß DABEI FOLGENDERMAßEN VORGEHEN:

**Kaffeekreislauf:** drücken Sie einige Sekunden lang die Taste zur Spülung des Kaffeekreislaufes (26).

**Heißwasser:** wiederholt (über den entsprechenden Steuerbefehl) Heißwasser austreten lassen, bis wenigstens 2 Liter abgegeben wurden.

**Wasserdampf:** führen Sie den Zyklus zur Wasserdampfabgabe etwa eine Minute lang durch, indem Sie wiederholt die entsprechenden Tasten drücken.

**Zu beachten:** Halten Sie sich zur Abgabe von Wasser, Heißwasser und Wasserdampf an die im Abschnitt **ABGABE** beschriebenen Vorgänge.

### P CHECK-UP FUNCIONAMENTO

#### Verificar as condições necessária para se obter um bom funcionamento:

ausência de perdas; vedação da válvula "anti-chupagem"; pressão da caldeira e de funcionamento correspondentes aos valores normais; perfeito funcionamento do auto-nível.



**ATENÇÃO:** UMA VEZ TERMINADA A INSTALAÇÃO DA MÁQUINA, ANTES DE INICIAR O TRABALHO PROCEDER À LAVAGEM DO INTERIOR SEGUINDO AS INSTRUÇÕES A SEGUIR INDICADAS.

**Circuito do café:** carregar e manter carregado o botão de lavagem do café (26) por alguns segundos.

**Água quente:** distribuir mais vezes água quente (accionando o respectivo comando) até levantar pelo menos 2 litros de água.

**Vapor:** mandar sair vapor dos esguichos por cerca de um minuto, utilizando os comandos específicos.

**N.B.:** para proceder à erogação da água, água quente e vapor consultar as instruções a que se referem os capítulos **EROGAÇÃO...**



## Messa fuori servizio definitiva - Dismantling the machine - Mise hors service definitive

**I** L'apparecchiatura elettrica non può essere smaltita come un rifiuto urbano, ma è necessario rispettare la raccolta separata introdotta dalla disciplina speciale per lo smaltimento dei rifiuti derivanti da apparecchiature elettriche (dlg n 151 del 25/7/05. Appena sarà disponibile sulla G.U). Questi rifiuti sono raccolti a cura del consorzio Ecocaffè sito in Milano, via Scarsellini, 13  
Tel. 0245416201, 0245418562;  
Fax 0245416240;  
e-mail [marchini.roberto@tin.it](mailto:marchini.roberto@tin.it),  
istituito per smaltire la macchina acquistata, una volta che sia giunta alla fine dell'utilizzo.

Le apparecchiature elettriche del GRUPPO CIMBALI sono contrassegnate da un simbolo recante un contenitore di spazzatura su ruote barrato. Il simbolo indica che l'apparecchiatura è stata immessa sul mercato dopo il 13 agosto 2005 e che deve essere oggetto di raccolta separata.

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

GRUPPO CIMBALI electrical equipment is marked with a pictogram of a garbage can inside a barred circle. This symbol means that the equipment was sold on the market after August 13, 2005, and must be disposed of accordingly. Due to the substances and materials it contains, inappropriate or illegal disposal of this equipment, or improper use of the same, can be harmful to humans and the environment. Improper disposal of electric equipment that fails to respect the laws in force will be subject to administrative fines and penal sanctions.

**F** L'appareillage électrique ne peut pas être jeté comme un déchet urbain. En effet, il faut respecter le ramassage séparé introduit par la discipline visant à l'élimination des ordures dérivant d'appareillages électriques.

Les appareillages électriques du GRUPPO CIMBALI sont caractérisés par un symbole portant une benne à ordures sur roues barrée. Le symbole indique que l'appareillage a été mis sur le marché après le 13 août 2005 et qu'il doit faire l'objet de ramassage séparé.

L'écoulement inadéquat ou abusif des appareillages ou encore une utilisation impropre de ces derniers, si l'on considère les substances et matériaux contenus dans ces appareillages, peut provoquer des dommages aux personnes ou à l'environnement. L'écoulement des déchets électriques qui ne respectent pas les normes en vigueur comporte l'application de sanctions administratives et pénales.

Lo smaltimento inadeguato o abusivo delle apparecchiature, oppure un uso improprio delle stesse, in considerazione delle sostanze e dei materiali contenuti può causare danni alle persone e all'ambiente. Lo smaltimento dei rifiuti elettrici che non rispetti le norme vigenti comporta l'applicazione di sanzioni amministrative e penali.



### MESSA FUORI SERVIZIO DEFINITIVA

Per la salvaguardia dell'ambiente procedere secondo la normativa locale vigente.

Quando l'apparecchio non è più utilizzabile né riparabile, procedere allo smontaggio delle parti per lo smaltimento differenziato dei componenti.



### DISMANTLING THE MACHINE

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

When the machine can no longer be used or repaired, dismantle the parts for recycling and disposal.



### MISE HORS SERVICE DEFINITIVE

Pour la sauvegarde de l'environnement, procéder selon la normative locale en vigueur.

Lorsque l'appareil n'est plus utilisé ni réparable, procéder au montage des parties pour le tri différencié des composants.



## Endgültige Ausserbetriebstellung - Interrupción definitiva del servicio Colocação fora de serviço definitiva

**D** Elektrische Geräte dürfen nicht in den normalen Haushaltsmüll gegeben sondern müssen entsprechend der Bestimmungen zur Abfalltrennung als Industrieabfall gesondert entsorgt werden.

Die elektrischen Geräte der GRUPPO CIMALI sind mit einem besonderen Kennzeichen (durchkreuzter Müllbehälter) versehen. Dieses Kennzeichen zeigt an, daß das Gerät nach dem 13. August 2005 in den Handel gebracht wurde und im Rahmen der Abfalltrennung als Industrieabfall gesondert entsorgt werden muß.

Eine unangemessene oder nicht den gesetzlichen Vorschriften entsprechende Entsorgung von elektrischen Geräten sowie ein unsachgemäßer Einsatz kann aufgrund der Präsenz von gesundheitsschädlichen Substanzen u/o Materialien zu schweren Gesundheitsschäden und / oder zu einer schwerwiegenden Umweltbelastung führen. Jede nicht den einschlägigen Vorschriften entsprechende Entsorgung

**E** El aparato eléctrico no se debe eliminar como residuo urbano, si no que es necesario respetar la recolección separada de residuos introducida por la Directiva especial para la eliminación de residuos derivados de equipos eléctricos

Los aparatos eléctricos del GRUPPO CIMALI están marcados por un símbolo que representa un contenedor de basura sobre ruedas cruzado por una barra. El símbolo indica que el aparato fue introducido en el mercado después del 13 de agosto de 2005 y que debe ser objeto de recogida selectiva de residuos.

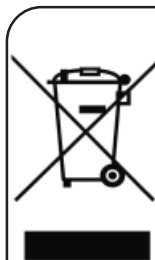
La eliminación inadecuada o abusiva de los aparatos, o bien el uso impropio de los mismos, en razón de las sustancias y materiales que contienen, puede ser nociva para las personas y el medio ambiente. La eliminación de residuos eléctricos que no respete las normas vigentes conlleva la aplicación de sanciones administrativas y penales.

**P** O equipamento eléctrico não pode ser eliminado como lixo urbano, sendo necessário respeitar a recolha separada introduzida pelo regulamento especial para a eliminação do lixo decorrente de equipamentos eléctricos.

Os equipamentos eléctricos do GRUPPO CIMALI são marcados por um símbolo representando um contentor de lixo sobre rodas barrado. O símbolo indica que o aparelho foi introduzido no mercado depois de 13 de Agosto de 2005 e terá que ser objecto de recolha separada.

A eliminação inadequada ou abusiva dos equipamentos, ou um uso impróprio dos mesmos, em consideração das substâncias e dos materiais contidos pode causar prejuízo às pessoas e ao ambiente. A eliminação do lixo eléctrico que não respeite as normas em vigor implica a aplicação de sanções administrativas e penais.

von elektrischen Materialien beinhaltet die Verhängung von Geldbußen u/o strafrechtlichen Maßnahmen.



**ENDGÜLTIGE AUSSERBETRIEBSETZUNG**  
Hinsichtlich des Umweltschutzes gelten die am Aufstellungsort der Maschine gültigen Vorschriften.  
Wenn die Maschine nicht mehr benutzt und / oder repariert werden kann, müssen die verschiedenen Maschinenkomponenten ihrer jeweiligen Beschaffenheit getrennt und entsprechend entsorgt werden.



**INTERRUPCIÓN DEFINITIVA DEL SERVICIO**  
Para la salvaguardia del ambiente hay que actuar en conformidad a la normativa local vigente.  
Cuando el aparato no se pueda volver a utilizar ni reparar, realizar el desmontaje de las partes para efectuar una eliminación diferenciada de los componentes.



**COLOCAÇÃO FORA DE SERVIÇO DEFINITIVA**  
Para a protecção do ambiente proceder de acordo com o regulamento local em vigor.  
Quando o aparelho já não poder ser utilizado nem reparado, proceder à desmontagem das peças para a eliminação diferenciada dos componentes.



# USE

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## Certification for materials in contact with food used in FAEMA products

We, **GRUPPO CIMBALI S.P.A.** hereby certify that the cleaning materials (used as specified in the manual) and the materials used in our products in contact with food, are suitable for foodstuff or substances for personal use, in compliance with law CE n° 1935/2004.

## CE Declaration of conformity

According to the EC Directives

We, **GRUPPO CIMBALI S.P.A.** hereby declare that the design and construction of the machines designated below, are conform to the relevant safety and health requirements of the EC Directive.

This declaration shall not apply to machines modified without constructor approval.

Machine type: refer to machine data

Machine number: refer to machine data

Relevant EC Directives: **98/37/CE**  
**73/23/CEE, 93/68/CEE**  
**89/336/CEE**  
**97/23/CE**

**EC Machinery Directive**  
**EC Low Voltage Directive**  
**EC Electromagnetic Compatibility Directive**  
**Pressure Equipment Directive (PED)**

Applied harmonized Standards: EN 292-1, EN 292-2, EN 55014,  
 EN 60335-1, EN 60335-2-75, EN 61000-3

Description pressure equipment:

	P <sub>max</sub>	T <sub>max</sub>	Fluid	Capacity (L)				
				X53				
Service boiler	2 bar	133° C	water/steam	3				
Heat exchanger	12 bar	170° C	water	0,14				

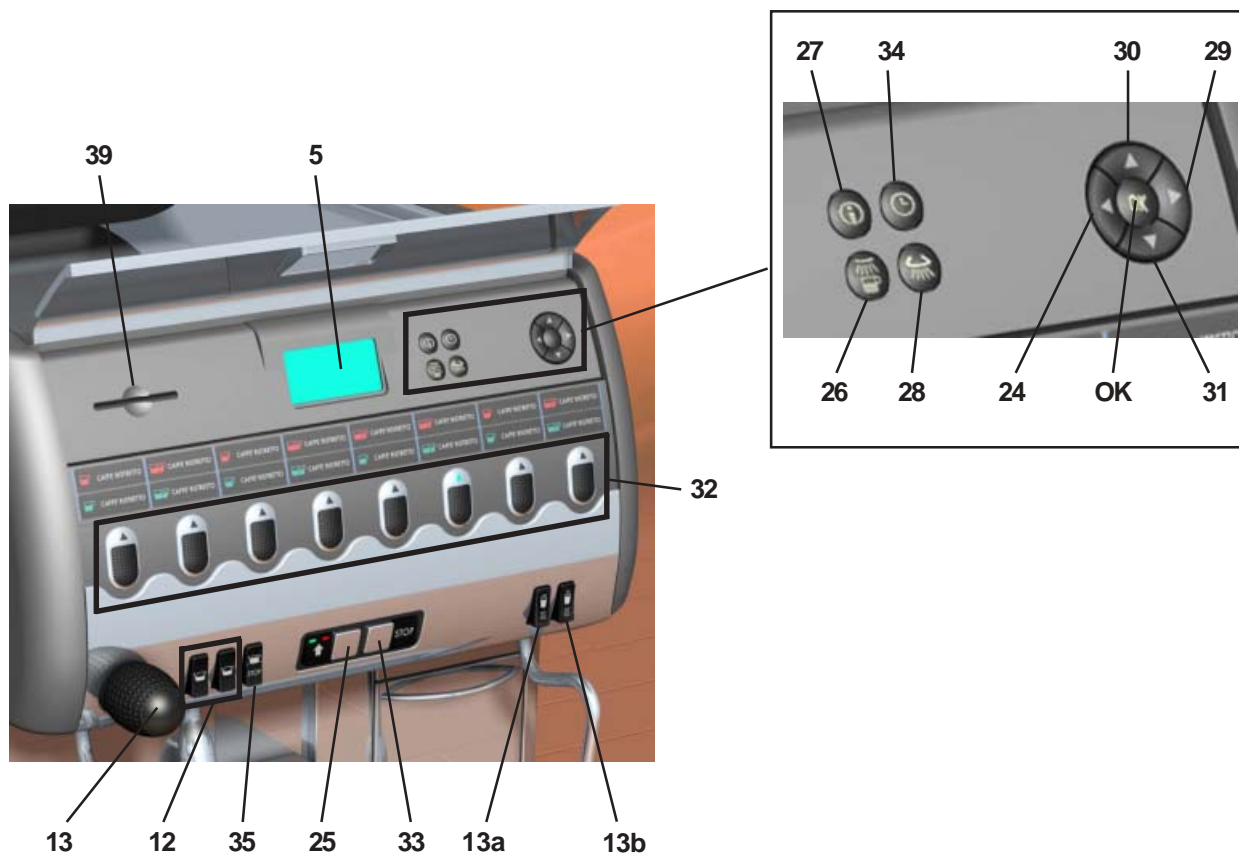
Source of applied standards: Via A. Manzoni 17, Binasco (Mi), Italy

Date: 01.02.2006

Signature:

  
 Amministratore Delegato

## 1. Description of the control panel - Keyboard



### DESCRIPTION OF THE COMPONENTS

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

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

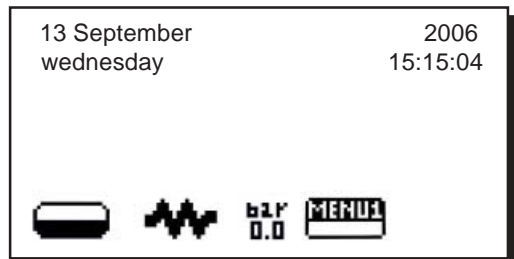
## 2. Daily powering



"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

Turn on the ON/OFF switch (23). The machine will turn on and the message "PLEASE WAIT" will appear on the display (5) for a few seconds. Afterwards, the following screen will appear:

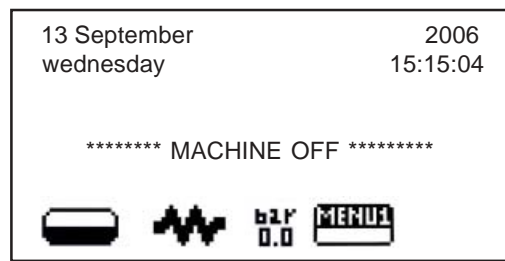


Any warning messages (for example, "NO COFFEE SX", "NO COFFEE DX", etc) are shown in sequence on the display.



### AUTOMATIC SWITCH OFF (see service time menu)

The machine executes a short washing cycle and then it 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 timed. 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 **STOP** (33) key 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

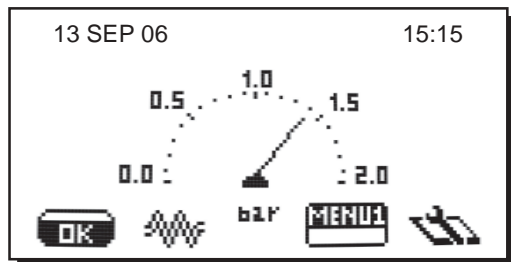


alternate on the display, indicating the presence of the electric heating.





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



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

The symbols **b1P 0.0** 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.



*Menu 1* indicates that the machine dispensing keys are associated to the beverages in the first selection.



*Menu 2* indicates that the machine dispensing keys are associated to the beverages in the second selection.

This function can be obtained only if a special key (**25**) is set for the group chosen for dispensing, with the second selection function.

At this point, when the special key is pressed, the icon appears. If one of the dispensing keys is pressed for the desired beverage and dose, the second beverage set for the selected key will be dispensed.

N.B.: To cancel the second selection operation press the key again (**25**).



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.

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

#### Coffee STOP function

This stops coffee dispensing before the programmed dose has been reached.

NOTE: use of the **STOP (33)** button will not modify the programmed parameters.



#### SECTION REPETITION Function

The repeat selections function can be programmed in the following way. 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 **STOP (33)** key and keep pressed for about 3 sec. to reset.

NOTE: These functions are deactivated when error messages and/or codes are displayed.

### 3.1 Dispensing of beverages - cappuccino / 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.

#### Preliminary operations

Insert the tube (40) of the dispenser (1) 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 be interrupted in whichever moment by means of the push button **STOP (33)**.

#### 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 (25) 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 **STOP (33)** 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);
- plain milk (without froth).

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

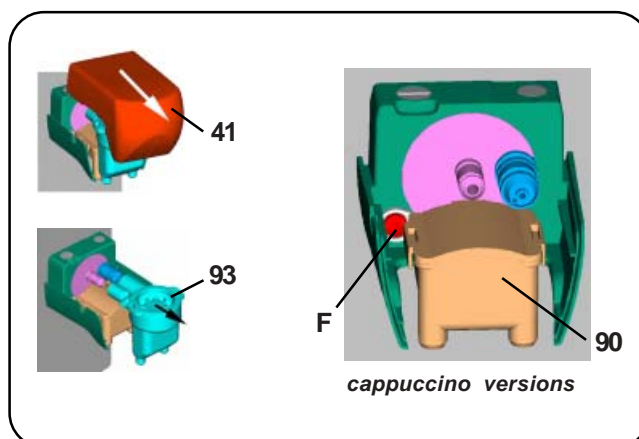
#### Dose adjustment

##### Dose adjustment: cappuccino versions

In tall versions, adjustments are made as follows:  
After removing the lid (41) and the cappuccino unit (93), loosen the screw (F), adjust the coffee spout casing (90), then tighten the screw (F).

In particular:

- Turn the screw (E) or the coffee spout casing (90) counterclockwise to increase the amount in the left cup.
- Turn the screw (E) or the coffee spout casing (90) clockwise to increase the amount in the right cup.



## 3.2 Special functions

The special function key (25) described here below can only be activated by an installation technician.

The key can be personalized with one of the following functions:

- II Selection (according to the function, dispensing of a second drink associated to a dispensing key);
- Deactivated (deactivates key);
- repeat selections;
- II Milk \* (second type of milk).

\* With the "Milk II" function set (YES).

Associating a special key with the "Milk II" function, the second type of milk can be dispensed solely with the combination: special key + dispensing key.

NOTE: if just the dispensing key is pressed, you will get a beverage with "Milk I" (first type of milk), even if the key in question was programmed to dispense "Milk II".

### SECTION REPETITION Function

This function can be activated in various ways:

- 1) if you press any selection key then press a special key (25) set with the repeat selections function, the selection is repeated and the number of beverages dispensed appears top left on the display.  
Press the **STOP (33)** key and keep pressed for about 3 sec. to reset.
- 2) 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 **STOP (33)** key and keep pressed for about 3 sec. to reset.
- 3) Setting the desired number at the repeats entry in the beverage recipe (see CLIENT PROGRAMMING and paragraphs referring to *Key Menu*).

N.B. These functions are deactivated when error messages and/or codes are displayed.



### SECOND SELECTION Function

Enables the dispensing of a second type of drink associated to the dispensing keys.

This function can be obtained only if a special key (25) is set for the group chosen for dispensing, with the second selection function.

At this point, if the special key is pressed and followed by one of the dispensing keys that corresponds to the beverage and the desired dose, the second beverage that was set on the selected dispensing key will be dispensed. N.B.: To cancel the second selection operation press the key again (25).

### 3.3 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).

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.

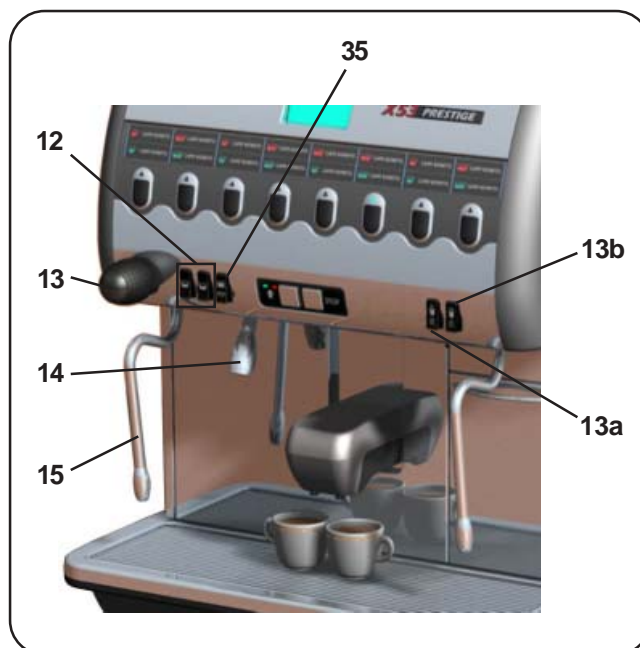
Stop the steam dispenser by turning the knob of the steam tap in the opposite direction.

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 Autosteam selector (13a/13b)** (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.



Select the type of milk you desire:

- using the buttons 13a (frothed) or 13b (hot);

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

- automatically;  
- manually, pressing buttons 13a or 13b again.

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

### 4. Cup tray

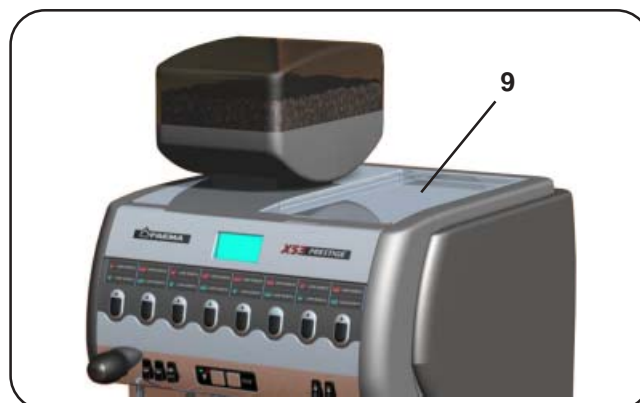


**CAUTION: do not put any cloth on the cup-tray.**

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).







## 5. 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*: keep the milk wash key (28) pressed on the selection keypad. The message "MILK WASHING" appears on the display; at the end of this phase, the message "EXECUTE RINSING" appears on the display and is carried out by pressing the key (28) again.

*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)

For "CAPPUCCINO MAKER" cleaning instructions and methods, please consult the specific leaflet.



#### \*GROUP WASH WITH DETERGENT TABLET

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 "Perform wash cycle" together with an acoustic signal.

This will be repeated until the operation is performed or until the end of the timeout (60').

To perform the wash cycle, follow this procedure:

- 1) Open the decaffeinated coffee panel (18) and insert a tablet.
- 2) 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).

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

**If there is a power failure, when power is returned the message "Press WASH" will be displayed. To continue, press key (26) to complete the cleaning cycle.**

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





## 5. Cleaning operations

### 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.

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

\*\*\*\*\*  
MACHINE LOCKED  
WASH

\*\*\*\*\*XXXXXX\*\*\*\*\*

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: pressing the (28) key
- short washing cycle: pressing the (26) key
- coffee circuit washing cycle: with the modalities described in "GROUP WASH WITH DETERGENT TABLET"



### STEAM TUBE (15/15a) 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 liter of water have been dispensed from the 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.

## 6. 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.**



**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).

### Water softener regeneration

The machine must be installed with an ionic resin water softener.

The water softener may be of different types, with different resin capacity and autonomy.

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.

### 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.

## 7. 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
<b>Machine cold</b>	<ol style="list-style-type: none"> <li>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.</li> <li>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.</li> </ol>	<ol style="list-style-type: none"> <li>2. Consult the technical manual and refer to the specific error code which will be flashed on the display to solve the problem</li> </ol>
<b>No coffee (SX/DX)</b>	The right, left or both hoppers are almost empty.	Fill in the hopper with coffee beans.
<b>Grounds drawer full</b>	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.
<b>Empty drawer</b>	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.
<b>Grounds drawer removed</b>	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.
<b>Service needed</b>	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).
<b>No milk</b>	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.
<b>Softener</b>	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 few seconds to cancel out the message.

**Messages in explicit mode**

MESSAGE	POSSIBLE CAUSES: when the message is visualized	VERIFICATIONS
<b>Machine in stand-by</b>	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 <b>STOP (33)</b> key to force the machine on.
<b>Messages about washings</b>		Please consult this manual at the "Cleaning operations ".

**8. 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 <b>(5)</b> is off.	No electricity.	Check that the electricity is on. Check the position of the main switch <b>(23)</b> .
Water leak in the cup-warmer tray <b>(16)</b>	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

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## 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).

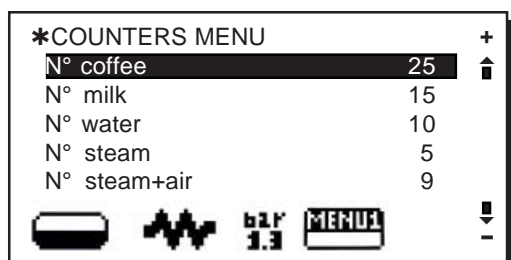
During the time setting phase, the seconds remain at "00".



## 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. Confirm the modifications brought pressing the **OK** key.

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.

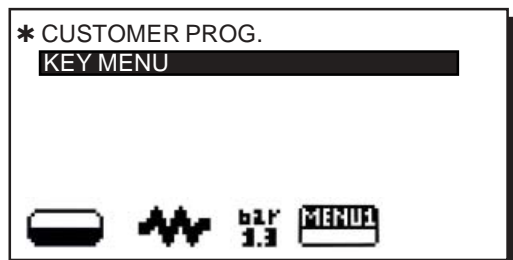
When the **"OK"** key is pressed, zeroing is conformed.

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

### 3. How to access the programming mode

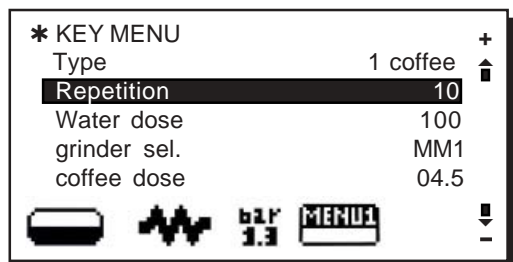
**N.B. ONLY** if the item "Customer Progr." is set on "YES" and the item "Program. block" is set on "NO".

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 "→", or a slide bar with maximum and minimum settings will appear:



**Exiting the programming menu:** there are 2 possibilities:

1) confirm the modifications brought pressing the **OK** key

2) exit from the menu leaving the values unchanged pressing the **RES (24)** key.

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

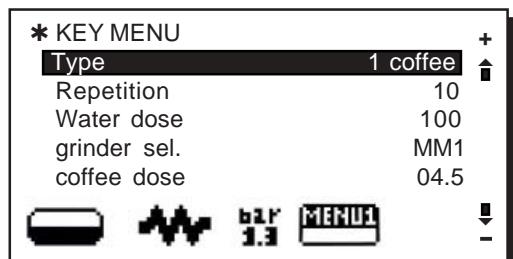


If the "Customer Progr." is set to "NO", the following message will appear on the display:



#### 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:

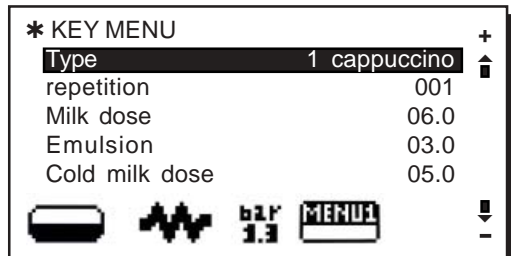


The following coffee selection parameters can be modified:

- **repetition** (it represents the number of distributions of the selected drink, from 001 to 099);
- **water dose** (volumetric dispenser impulses);
- **grinder selection** (doser-grinder associated to the key: MM1 - MM2 - MDE decaffeinated coffee);
- **coffee dose** (coffee dose grinder ...impulses).

### 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:

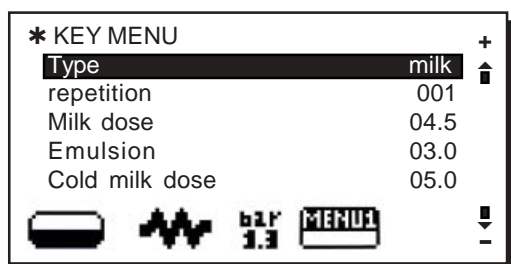


The following cappuccino selection parameters can be modified:

- **repetition** (it represents the number of distributions of the selected drink, from 001 to 099);
- **milk dose** (milk dispensing time);
- **emulsion** (foamed milk dispensing time);
- **cold milk dose** (cold milk dose; from 0 to 20 with increments of 0.1 seconds);
- **water dose** (volumetric dosage pulses);
- **grinder selection** (doser-grinder associated to the key: MM1 - MM2 - MDE decaffeinated coffee);
- **coffee dose** (coffee dose grinder ...impulses).

### 3.3 Key menu - Milk selection

Press one of the milk dispensing keys (32). The related LED remains on. The display appears as follows:



Milk selection parameters that can be changed are:

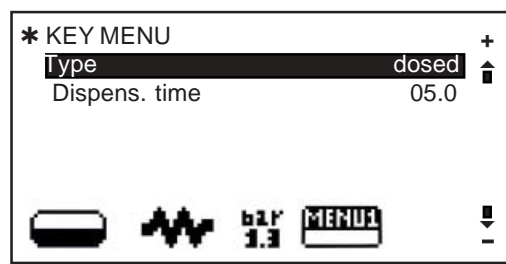
- **repetition** (it represents the number of distributions of the selected drink, from 001 to 099);
- **Milk dose** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);
- **Emulsion** (foamed milk dispensing time, from 0 to 58, with increments of 1 second. The maximum setting time is always 2 seconds less respect "milk dose");
- **cold milk dose** (cold milk dose; from 0 to 20 with increments of 0.1 seconds).

### 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)

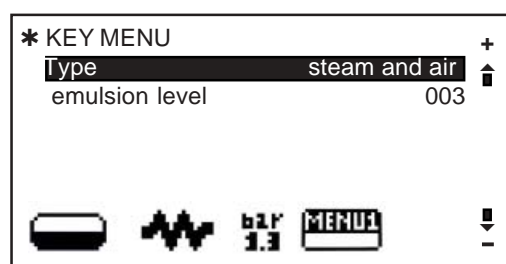
Only on machines with the TURBOSTEAM system.

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

The following parameters can be modified:

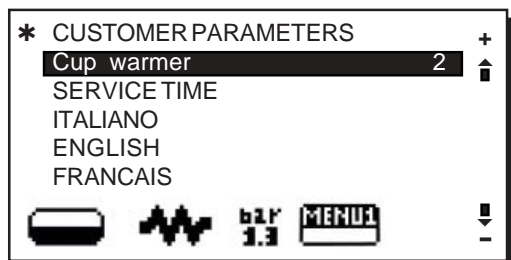
- **emulsion level (\*)** (here 4 levels can be chosen, where 001 is less emulsion and 004 is continuous emulsion).

(\*) Only on machines without flow regulator, with the item "regulator" set by an installation technician on "NO".



## 4. Customer parameters menu

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



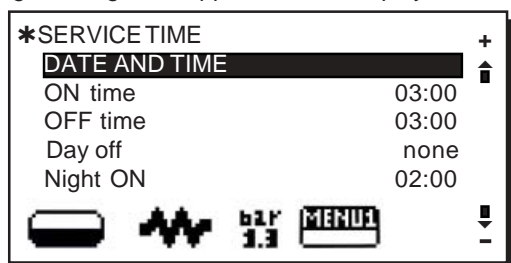
### CUP-WARMER

If the **PRG** (29) key is pressed when the cursor is on the "Cup warmer" line, the resistance for the cup warmer tray can be activated and/or the heat level can be modified:

- 0 OFF
- 1
- 2
- 3 maximum power

### SERVICE TIME

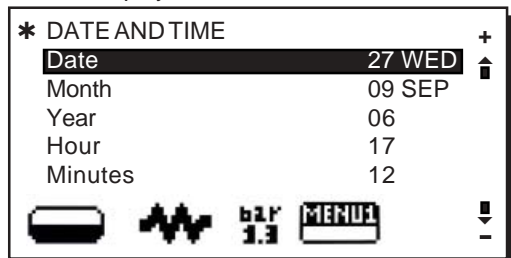
To access "Service Time" press the **PRG** key (29), the following message will appear on the display:



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 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 **OK** key to confirm the data.

Note: the cursor changes back to black line.

Repeat the operation described above to modify other parameters.

### General indications

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

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

ON time	22:00
OFF time	22:00)

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

### "WASH 1" 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 **OK** key to confirm.

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.

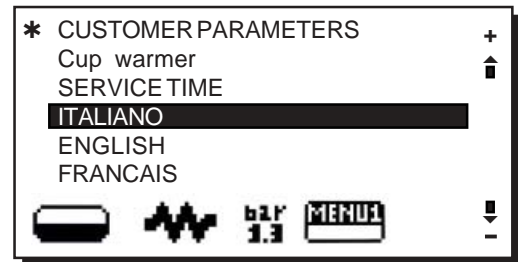
OFF is displayed press the "-" (31) key the indicated time is "00:00"

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, French, German, Dutch, Spanish, Portuguese, Japanese and Russian.





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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) 4991-134458 | liquido    | per i cappuccinatori;                           |
| B) 4991-134682 | in polvere | per i gruppi, i portafiltri, le tazze da caffè; |
| C) 4991-134681 | bustine    | per i gruppi, i portafiltri, le tazze da caffè; |
| D) 4991-134683 | 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    | 4991-134458; |
| B) For dispensers, filter-holders, coffee cups | in powder form    | 4991-134682; |
| C) For dispensers, filter-holders, coffee cups | in small envelops | 4991-134681; |
| D) For superautomatic-machine dispensers       | in tablet form    | 4991-134683. |

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) 4991-134458 | liquide   | pour les fouettes-lait;                                |
| B) 4991-134682 | en poudre | pour les groupes, les porte-filtre, les tasses à café; |
| C) 4991-134681 | sachets   | pour les groupes, les porte-filtre, les tasses à café; |
| D) 4991-134683 | 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) 4991-134458 | Flüssig       | für die Cappuccino-Bereiter;                         |
| B) 4991-134682 | in Pulverform | für die Gruppen, die Filterhalter, die Kaffeetassen; |
| C) 4991-134681 | Tüten         | für die Gruppen, die Filterhalter, die Kaffeetassen; |
| D) 4991-134683 | 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) 4991-134458 | líquido      | para los cappuccinadores;                              |
| B) 4991-134682 | en polvos    | para los equipos, los portafiltros, las tazas de café; |
| C) 4991-134681 | en sobres    | para los equipos, los portafiltros, las tazas de café; |
| D) 4991-134683 | en pastillas | para los equipos de las máquinas superautomáticas.     |

Para los pedidos, envíe 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) 4991-134458 | líquido   | para o kit cappuccino;                                  |
| B) 4991-134682 | em pó     | para os grupos, manípulo dos filtros, chávenas de café; |
| C) 4991-134681 | carteiras | para os grupos, manípulo dos filtros, chávenas de café; |
| D) 4991-134683 | pastilhas | para os grupos das máquinas superautomáticas.           |

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