

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 CIBBALI S.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 CIBBALI S.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 du même avis.  
Avec nos meilleurs souhaits de bon travail.

GRUPPO CIBBALI S.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 CIBBALI S.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 CIBBALI S.p.A.

P

Exm<sup>a</sup>. Senhora, Exm<sup>o</sup>. Senhor,  
Felicitamo-nos e a si pela sua nova máquina para café.  
Com deste aquisição escolheu uma máquina para café de vanguarda, construída segundo os mais avançados principios 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 CIBBALI S.p.A.

## E92/A Compact R



**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 tacitas. 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, die Heißwasser- und Dampfausgabe zur Zubereitung von Getränken (z. B. für Teewasser oder zum Milchaufschäumen) oder zum Vorwärmen von Tassen benutzt 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 present 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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Questi capitoli del manuale sono ad uso del personale tecnico autorizzato.

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

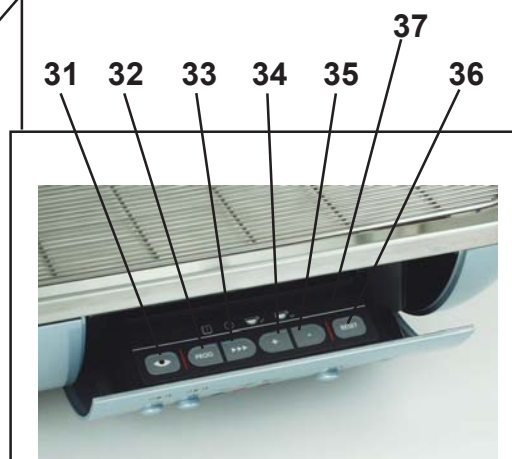
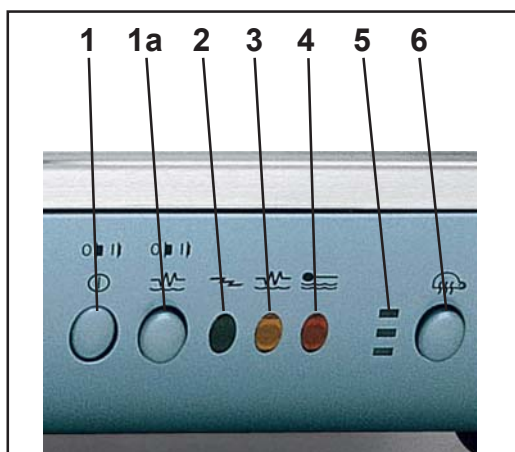
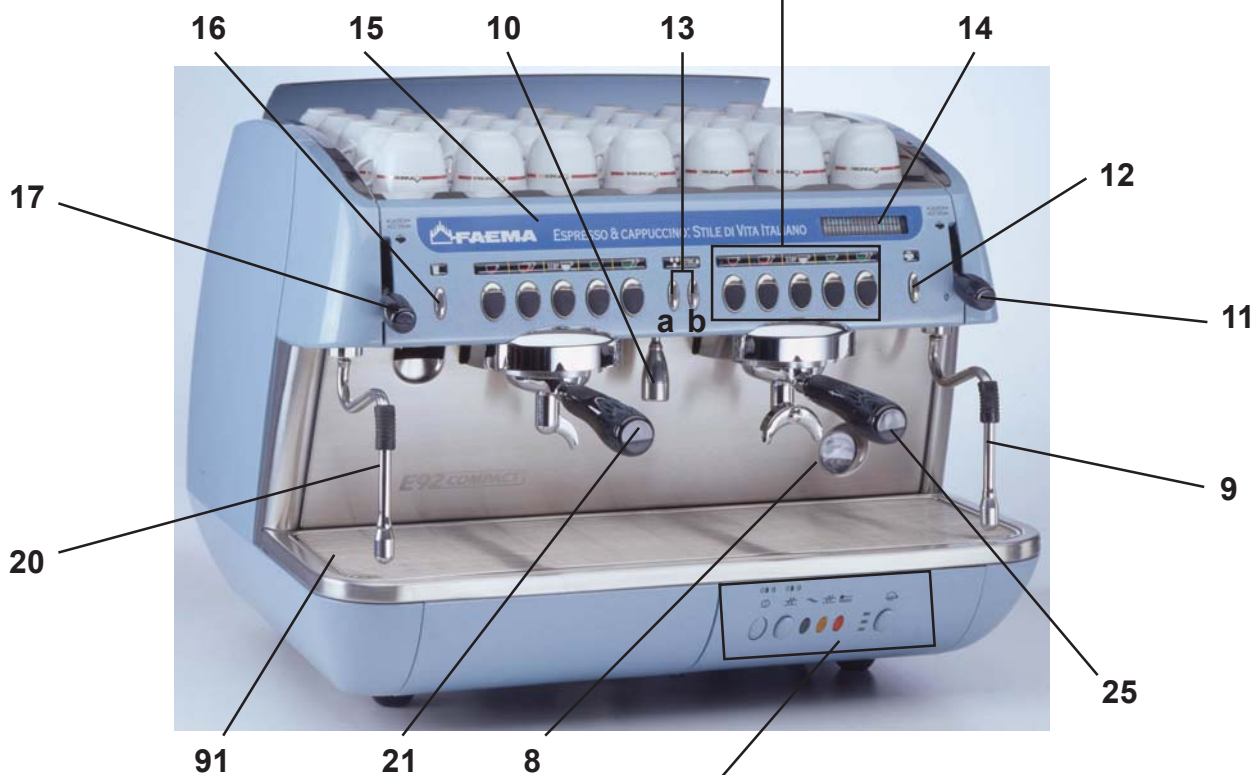
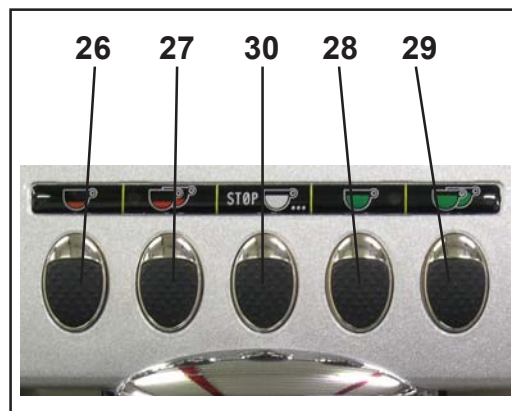
Ces chapitres du manuel sont utilisables par le personnel technique autorisé.

Die Kapitel der vorliegenden Bedienungsanleitung richten sich an zur Aufstellung, Demontage und Programmierung befugte Techniker.

Estos capítulos del manual son para uso del personal técnico autorizado.

Estes capítulos do manual deverão ser utilizados pelo pessoal técnico autorizado

## E92/A Compact R



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

### I LEGENDA

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

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

### GB LEGEND

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

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

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

### F LEGENDE

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

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

### D LEGENDE

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

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

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

### E LEYENDA

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

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

### P LEGENDA

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

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

I



### ATTENZIONE

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

GB



### ATTENTION

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

F



### ATTENTION

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

D



### ACHTUNG!

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

E



### ATENCIÓN

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

P



### ATENÇÃO

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

## 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 prolunghie. Qualora il loro uso si rendesse indispensabile è necessario utilizzare solamente adattatori semplici o multipli e prolunghie 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 prolunghie, 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 louvers.
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 lequel il a été expressément construit. Le constructeur ne peut être tenu pour responsable des dommages éventuels provoqués par usage impropres, erronés 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'assure 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 (Tassenwärmer) wenigstens 1,5 m beträgt. Die Umgebungstemperatur muß im Bereich 0 bis 32°C liegen.
6. Vergewissern Sie sich, dass in unmittelbarer Nähe der Aufstellungsfläche 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 Zubehöreile 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-Adaptoren, 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-Adaptoren und Verlängerungskabeln der darauf markierte Stromabgabe-Grenzwert nicht überschritten wird bzw. der markierte Leistungs-Höchstwert bei Mehrfach-Adaptoren.
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 para el uso por el cual ha sido expresamente concebido. El fabricante no puede ser considerado responsable de los eventuales daños derivados por usos impropios, erróneos o irracionales.
3. Después de haber quitado el embalaje, controlar la integridad del aparato. Los elementos del embalaje (bolsitas de plástico, poliestiról 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 e 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, agramos, etc.) devem ser mantidos fora do alcance das crianças dado que se podem demonstrar muito perigosos.
4. Antes de conectar o aparelho, controlar que os dados da placa correspondam 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 à 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 as 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

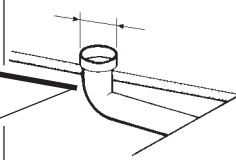
- IMPIANTO CLIENTE
- CONNECTIONS WHICH MUST BE PREPARED BY THE CUSTOMER
- BRANCHEMENTS, QUI DOIVENT ÊTRE PRÉPARÉS PAR LE CLIENT
- VOM KUNDEN ZU ERSTELLENDE ANSCHLÜSSE
- CONEXIONES, QUE DEBEN SER PREPARADAS POR EL CLIENTE
- CONEXÕES QUE DEVEM SER PREPARADAS PELO CLIENTE



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.



**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)

## 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.

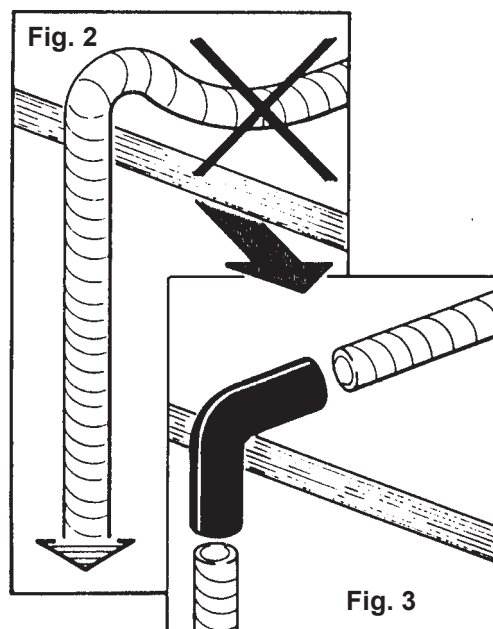
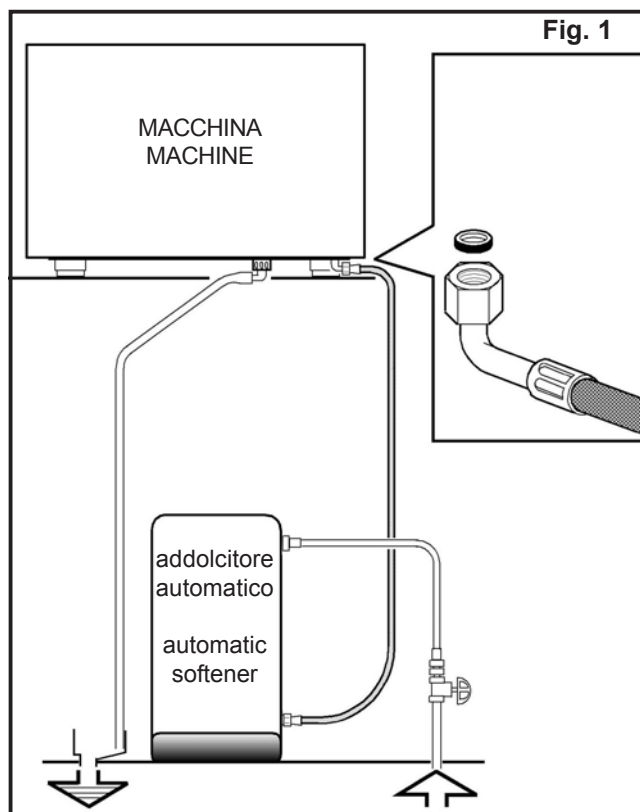
Ricordarsi di interporre nelle giunzioni tra tubi e raccordi le relative guarnizioni.

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.

**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.

**IMPORTANT:** The disposal tube must **NOT** bend as in Figure 2. See Figure 3 for correct positioning.

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

### 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.

**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.

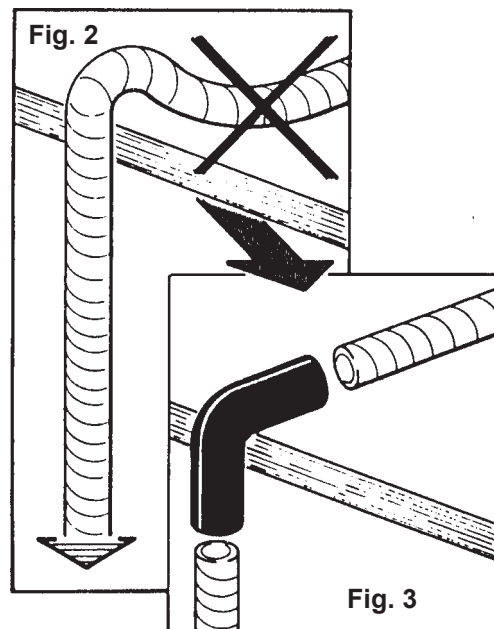
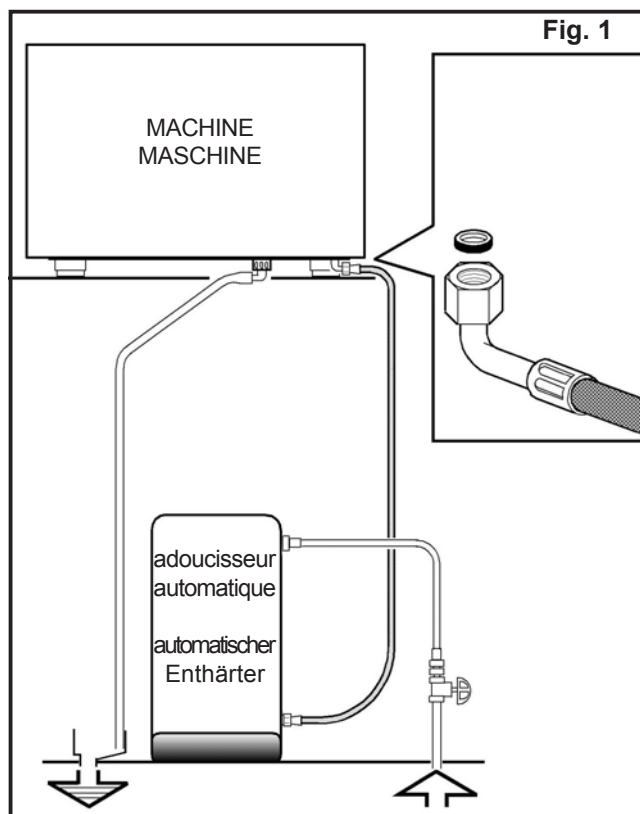
Es ist daran zu erinnern, dass Dichtungen zwischen Rohre und entsprechende Anschlussstücke zu fügen sind.

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.



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

**WICHTIG:** Der Ablaufschlauch 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.

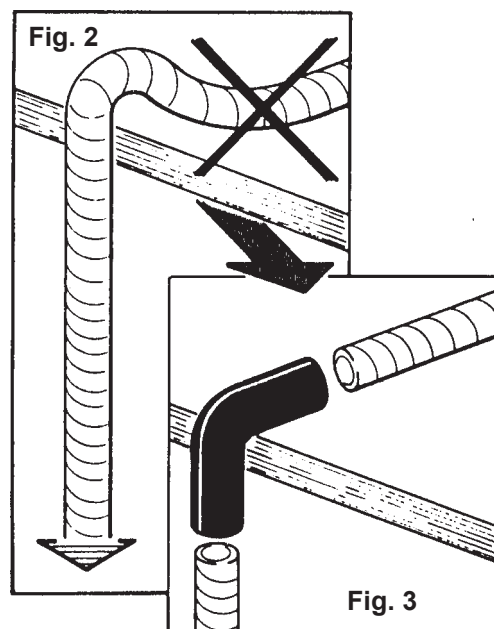
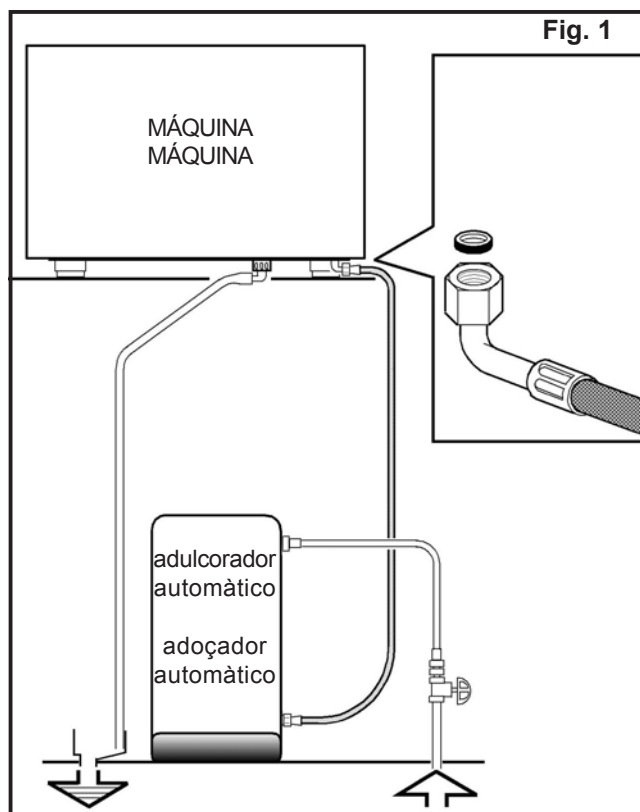
En el caso de que tuviese que alimentar la máquina con agua que tenga una dureza superior a los 8°F, para el buen funcionamiento de la misma, hay que aplicar un programa de mantenimiento específico.

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.

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

**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

- Prima del collegamento verificare se l'impianto elettrico predisposto a cura del Cliente rispetta le norme vigenti e se ha la messa a terra regolamentare. Ricordiamo che il Gruppo Cimbali Spa 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 targa dati posta sul coperchio scatola.

### F BRANCHEMENT ELECTRIQUE

- Avant de brancher, vérifier que l'installation électrique prédisposée par le client respecte les normes en vigueur et que la mise à terre soit réglementaire. Rappelons que Gruppo Cimbali Spa 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 plaque de données apposée sur le couvercle de la boîte.

### E CONEXION ELECTRICA

- Antes de conectarse, verificar si la instalación eléctrica efectuada por el cliente está conforme con las normas vigentes y si la puesta a tierra es regulamentar. Hacemos presente que el Gruppo Cimbali Spa 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:
  - o tipo de ligação indicado na etiqueta colocada sobre o cabo de alimentação
  - la tensión tiene que corresponder a la indicada en la placa con los datos situada sobre la tapa del contenedor.

### GB ELECTRIC CONNECTION

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

### D STROMANSCHLUSS

- Überprüfen Sie vor der Erstellung des Stromanschlusses, ob die vom Kunden vorbereitete Elektroanlage den einschlägigen Bestimmungen entspricht und über eine vorschriftsmäßige Erdung verfügt. Wir weisen erneut darauf hin, daß die Firma Gruppo Cimbali Spa 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 Typenschilds übereinstimmt, das auf dem Gehäusedeckel des Geräts angebracht ist.

### P LIGAÇÃO ELÉCTRICA

- Antes da ligação verificar se o equipamento eléctrico preparado pelo Cliente respeita as normas em vigor e tem a instalação à terra regulamentar. Recordamos que o Gruppo Cimbali Spa não responde pelos danos provocados por uma ligação eléctrica
- Verificar ainda:
  - el tipo de conexión indicado en la etiqueta situada en el cable de alimentación.
  - a tensão deve corresponder àquela indicada sobre a placa dos dados colocada sobre a tampa da caixa.

## 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

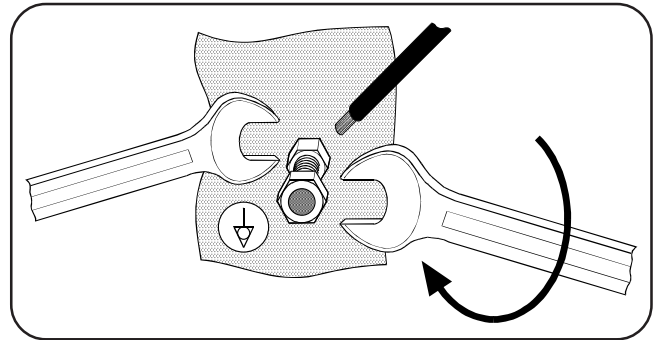
Ce raccordement, prévu par certaines normes, permet d'éviter les différences de niveau de potentiel électrique entre les masses des appareils installés dans une même pièce. Cet appareil poss. de sous sa base d'une borne servant pour la connexion d'un conducteur externe équipotentiel.

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 À 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 - Instalación - Instalação

**I**

### CHECK UP FUNZIONAMENTO

Verificare le condizioni per un buon funzionamento

- 1) **ALLACCIAMENTO IDRAULICO**  
Assenza di perdite dagli allacciamenti o dai tubi
- 2) **FUNZIONAMENTO**  
Tenuta valvola antirisucchio  
Pressione in caldaia e d'esercizio rispondenti ai valori normali  
Corretto funzionamento del pressostato  
Corretto funzionamento dell'autolivello  
Corretto funzionamento delle valvole di espansione  
Verifica dell'erogazione di acqua dal gruppo  
Verifica dosi  
Verifica temperatura di erogazione acqua calda  
Verifica della dose di macinato e della funzionalità del macinacaffè

**GB**

### CHECK-UP OPERATIONS

For correct operation, check these conditions:

- 1) **HYDRAULIC CONNECTION**  
Absence of leaks from the connection or from the tubes
- 2) **OPERATION**  
Antisuction valve seal  
Boiler pressure and operating pressure in conformity with normal values  
Correct functioning of the pressurestat  
Correct functioning of the autolevel  
Correct functioning of the expansion valve  
Check of the water output of the group  
Dose check  
Temperature check of the hot water output  
Check of the ground doses and of the functioning of the coffee grinder

**F**

### CHECK-UP FONCTIONNEMENT

Vérifier les conditions pour un bon fonctionnement

- 1) **RACCORDEMENT HYDRAULIQUE**  
Absence de pertes des raccords ou des tuyaux
- 2) **FONCTIONNEMENT**  
Tenue valve anti-remous  
Pression en chaudière et de fonctionnement répondant aux valeurs normales  
Fonctionnement correct du pressostat  
Fonctionnement correct des valves d'expansion  
Vérification du débit d'eau du groupe  
Vérification des doses  
Vérification de la température du débit d'eau chaude  
Vérification des doses de moulu et du bon fonctionnement du moulin à café

**D**

### RUNDUM-ÜBERPRÜFUNG FUNKTIONSTÜCHTIGKEIT

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

- 1) **WASSERANSCHLUSS**  
keine Austritte bei den Anschlüssen und Leitungen vorhanden.
- 2) **BETRIEB**  
Dichtigkeit des Rucksaugschutzventils  
Kessel- und Betriebsdruckwert entsprechen den Normalwerten  
Einwandfreie Funktion des Druckschalters  
Einwandfreie Funktion des Wasserniveaureglers  
Einwandfreie Funktion der Überdruckventile  
Überprüfung der Soll-Wasserausgabe aus der Ausgabe Gruppe  
Überprüfung Dosiermengen  
Überprüfung der Kaffeepulver-Dosiermengen und der Funktionstüchtigkeit der Kaffeemühle

**E**

### CHECK-UP FUNCIONAMIENTO

Verificar las condiciones para un buen funcionamiento:

- 1) **ENLACE HIDRAULICO**  
No deben verificarse pérdidas en las conexiones o en las tuberías.
- 2) **FUNCIONAMIENTO**  
Hermeticidad de la válvula contra el rechupe (anterechupe).  
Presión en caldera y del ejercicio correspondiente a los valores normales.  
Funcionamiento correcto del presóstato.  
Funcionamiento correcto del auto-nivel.  
Correcto funcionamiento de las válvulas de expansión.  
Comprobación de la erogación de agua del grupo  
Comprobación de las dosis.  
Comprobación de la temperatura de erogación de agua caliente.  
Comprobación de las dosis del molido y del funcionamiento del molinillo.

**P**

### CHECK-UP FUNCIONAMENTO

Verificar as condições necessária para se obter um bom funcionamento:

- 1) **LIGAÇÃO DA ÁGUA**  
Ausência de perdas
- 2) **FUNCIONAMENTO**  
Vedação da válvula "anti-chupagem"  
Pressão da caldeira e de funcionamento correspondentes aos valores normais  
Perfeito funcionamento do pressostato  
Perfeito funcionamento do auto-nível  
Perfeito funcionamento das válvulas de expansão  
Controle da saída de água do grupo  
Verificar as doses  
Controle temperatura do fornecimento de água quente  
Controle da dose de café moido e do funcionamento do moinho de café

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



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

### GRUPPI

- Agganciare i portafiltri ai gruppi (senza caffè).
- Eseguire erogazioni per circa un minuto, per ogni gruppo.

### ACQUA CALDA

- Erogare ripetutamente acqua calda (azionando il relativo comando) sino a prelevare almeno 4 litri di acqua per macchina a 2 gruppi.

### VAPORE

- Erogare vapore dalle lance per circa un minuto, usando i relativi comandi.

**NB.** per eseguire le operazioni sopra riportate vedere le istruzioni riportate nei capitoli **EROGAZIONE.....**



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

### COFFEE DISPENSERS:

- Connect the (empty) filter-holders to the dispenser units.
- Dispense water from each dispenser for about one minute.

### HOT WATER:

- Dispense hot water repeatedly (using the relative command) until at least 4 liters of water have been dispensed from the 2-group machine.

### STEAM:

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

**NOTE:** See the instructions in the USE and MAINTENANCE MANUAL for dispensing water, hot water and steam.



**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.

### GROUPES:

- fixer les porte-filtres aux groupes (sans café);
- faire couler l'eau par chaque groupe pendant 1 minute environ.

### EAU CHAUDE:

- Débitier de façon répétée de l'eau chaude (en enclenchant la commande correspondante) jusqu'à ce que vous ayez prélevé au moins 4 litres d'eau par machine à 2 groupes.

### 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 MANUEL D'UTILISATION ET D'ENTRETIEN.



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

### FUNKTIONSEINHEITEN:

- Die Filterhalter in die Einheiten einrasten (ohne Kaffee).
- Aus jeder Einheit etwa 1 Minute lang Wasser ausströmen lassen.

### WARMES WASSER:

- Wiederholt (über den entsprechenden Steuerbefehl) Heißwasser austreten lassen, bis bei Maschinen mit 2 Abgabeeinheiten wenigstens 4 Liter.

### DAMPF:

- Führen Sie den Zyklus zur Wasserdampfabgabe etwa eine Minute lang durch, indem Sie wiederholt die entsprechenden Tasten drücken.

**Nebenbemerkung:** In dieser Gebrauchs- und Wartungsanleitung wird erklärt wie man das Wasser, bzw. das warme Wasser oder den Dampf ausströmen läßt.



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

### GRUPOS.

- Enganchar los portafiltras a los grupos (sin café)
- Erogar agua de cada grupo durante cerca de 1 minuto.

### AGUA CALIENTE:

- Abrir el agua caliente de forma continua, accionando el mando correspondiente, hasta sacar al menos 4 litros de agua de la máquina a 2 grupos.

### VAPOR:

- Erogar vapor de las lanzas durante aproximadamente un minuto, usando los mandos correspondientes.

**NOTA:** para efectuar la erogación de agua, agua caliente y vapor ver las instrucciones en el MANUAL DE USO Y MANUTENCION.



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

### GRUPOS:

- Prender o manípulo dos filtros aos grupos (sem café).
- Mandar sair água de cada grupo durante cerca de 1 minuto.

### ÁGUA QUENTE:

- Distribuir mais vezes água quente (accionando o respectivo comando) até levantar pelo menos 4 litros de água para a máquina de 2 grupos.

### VAPOR:

- Mandar sair vapor dos esguichos por cerca de um minuto, utilizando os comandos específicos.

**NB:** para proceder à distribuição de água, água quente e vapor consultar as instruções contidas no MANUAL DE UTILIZAÇÃO E MANUTENÇÃO.

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

**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.

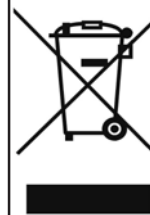
Os equipamentos eléctricos do GRUPPO CIMALI são marcados por um símbolo representando um contentor de lixo sobre rodas barrado. O símbolo indica que o aparelho foi introduzido no mercado depois de 13 de Agosto de 2005 e terá que ser objecto de recolha separada.

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)				
					2 units			
Service boiler	2 bar	133° C	water/steam		8			

	P <sub>max</sub>	T <sub>max</sub>	Fluid	Capacity (L)	N° Heat exchanger			
						2 units		
Heat exchanger	12 bar	133° C	water	0,65		2		

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

Date: 01.02.2006

Signature:

  
 Amministratore Delegato

## 1. Switching on – electric



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

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

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

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

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

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

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



1 1a 2 3 4 6

## 2. Cup-Warmer (where contemplated)



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

### CHARACTERISTICS

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

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

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

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

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

## 3. Initial rinse



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

### 3.1 Changing the water in the internal groups circuits

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

### 3.2 Changing the water in the boiler

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

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

The following message will be displayed: “water change”, followed by an audio signal. The water from the boiler will drain from the hot water nozzle (10).

All the other keys will be deactivated.

When only steam is issued from the nozzle (10), press the hot water stop key (13b).

The machine will return to its normal functions and the boiler will be refilled with water.



#### 4. Forced switching-on

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

machine OFF

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

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

#### 5. Drinks distribution - coffee

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

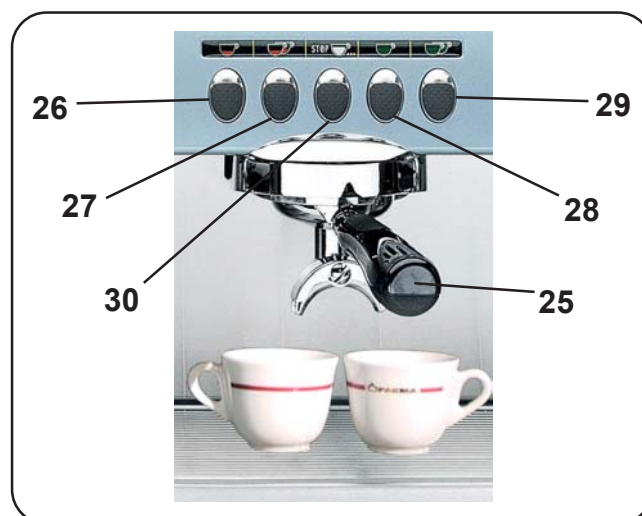
Press the coffee evenly in the filter, using the dose-grinder press.

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

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

Press the continuous/STOP distribution button (30) for a continuous distribution.

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



#### *Time control (only if the function is active)*

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

GR1  
xxx

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

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

GR1	GR3
xxx	xxx

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

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

## 5.1 Drinks distribution - hot water

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

### DOSED FUNCTION

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

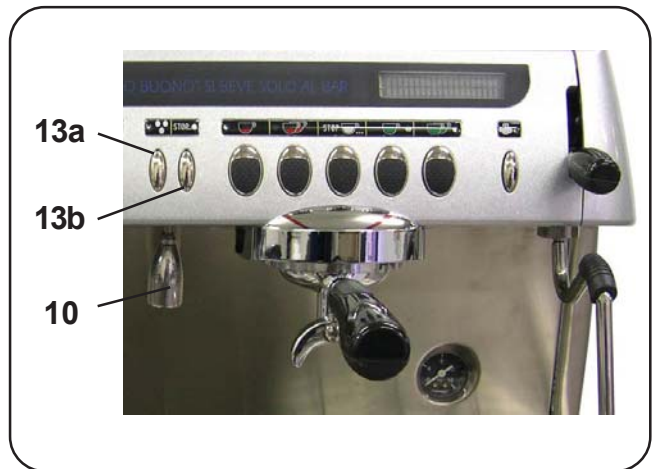
The distribution may be interrupted at any time by pressing the previously active key again (shown by the lighted led), or the Stop button, continuous hot water (13b).

### CONTINUOUS FUNCTION

Press the hot water distribution key (13b).

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

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



## 5.2 Drinks distribution - milk

### GENERAL INDICATIONS

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

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

### MILK DISTRIBUTION

Insert the tube (18d) into the milk.

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

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



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



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

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

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

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

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

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

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

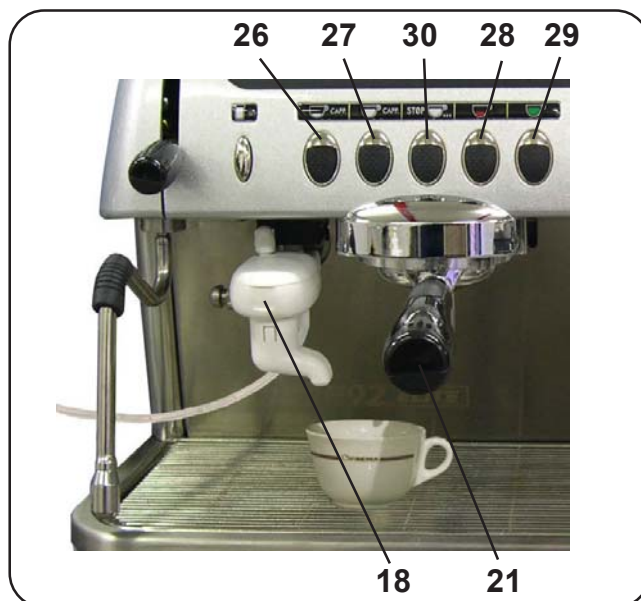
It is possible to stop the distribution at any time by pressing the continuous/STOP key (30).

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

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



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



### 5.4 Cappuccino maker instruction

Insert the tube (18d) into the milk.

Place a container under the cappuccino maker (18).

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

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

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

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

#### Adjustment of the cappuccino froth

Too much froth:

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

Too little froth:

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

#### Cappuccino temperature

If the cappuccino is too hot:

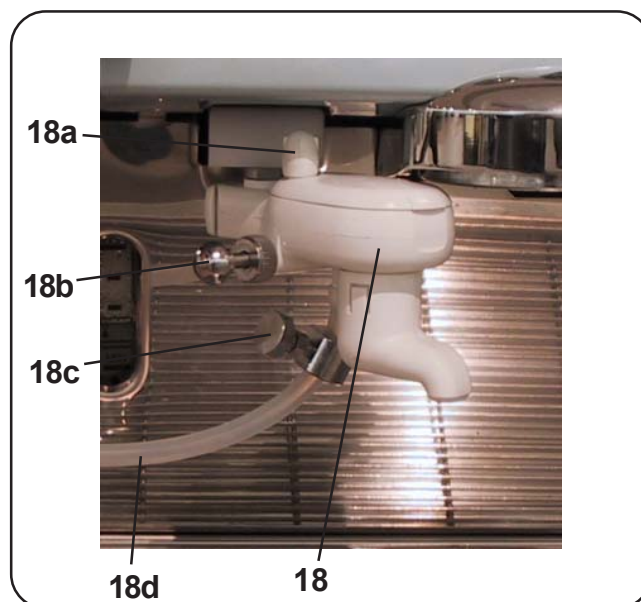
Finely rotate the temperature adjustment screw (18c) anticlockwise.

If the cappuccino is not hot enough:

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

#### Distribution of hot unwhipped milk

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



## 5.5 Drinks distribution - steam

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

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

**Note: At the conclusion of each steam dispensing phase, clean the inside of the steam nozzle as follows:  
Turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.**

**Dispensing with the Autosteam selector (12)** (when provided)  
Machines equipped with the AUTOSTEAM (STOP STEAM) dispensing system have the "*stop steam dispensing when set temperature is reached*" function, and can rapidly heat and froth milk.

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

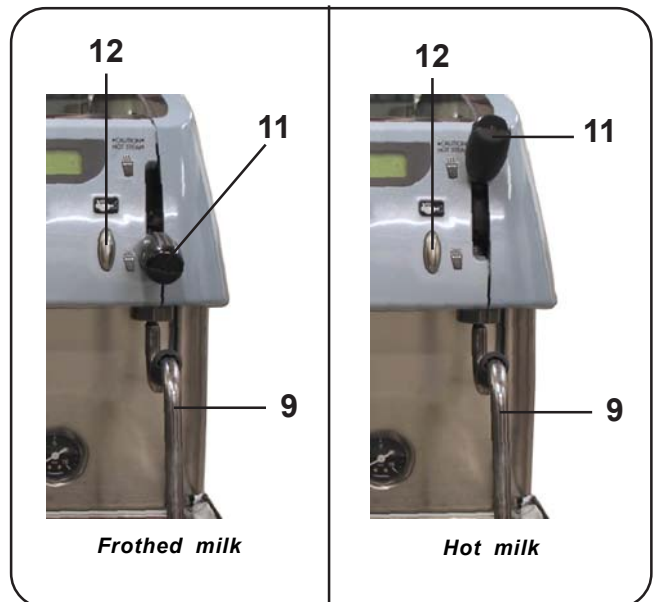
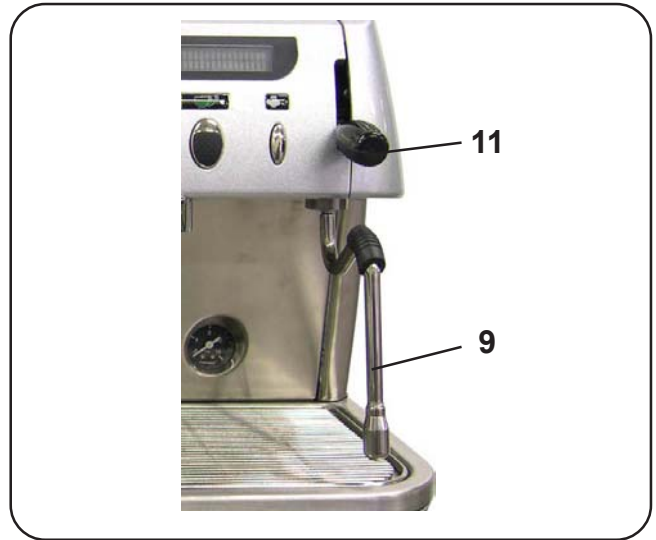
In particular:

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

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

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

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



## 6. Water level control of boiler

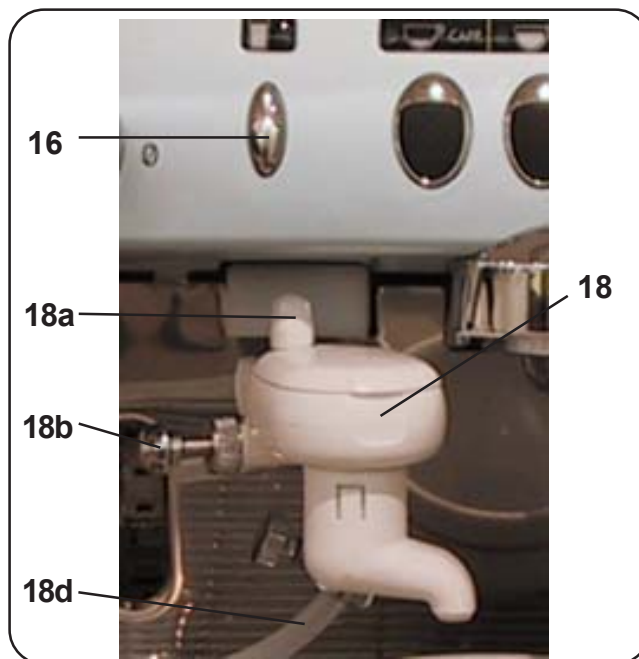
The machine is fitted with a series of automatic level control devices to keep the water in the boiler at a pre-set level.  
The indicator light (4) comes on when water enters the boiler.

## 7. Cleaning

### Cleaning the cappuccino maker

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

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



## 7. Cleaning and maintenance



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

### Cleaning dispensing unit

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

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

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

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

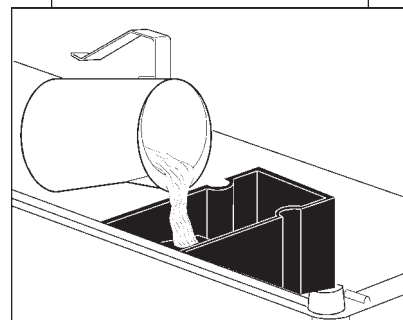
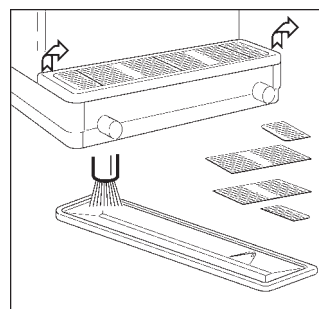
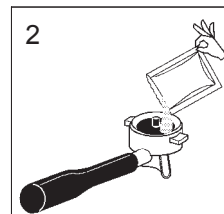
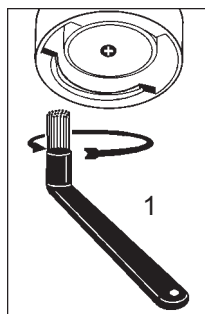
### Filter-holders

- 1) Put a liter of cold water in a suitable container and add detergent.
- 2) Soak the filter-holders in this solution for about 2 hours.
- 3) Remove the filters from the filter-holders and wash the parts in the same detergent solution, using a small sponge.
- 4) Flush thoroughly with cold water.
- 5) Reinstall the filters in the filter-holders, making sure that filter-retainer spring seats properly.

### Steam and hot water dispensing pipes

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

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



### Grille and Drip Basin

Remove the grille from the basin, extract the grille sections and complete the cleaning operation under running water.

### Discharge Basin

At the end of the working day, pour about a liter of hot water into it to remove any discharge residues.

### Bodywork

Use a soft cloth and cleaning products **WITHOUT** ammonia or abrasives, removing any organic residue present in the work area.

N.B. Do not spray liquids into the panel slots.



### ATTENTION

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

### Supply Groups

Insert the filter carriers into the groups (without coffee) and dispense from each group for one minute.

### Hot water

Dispense hot water repeatedly (using the relative command) until at least 4 liters of water have been dispensed from the 2-group machine.

### Steam

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

## 8. 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.
- Close the gas tap.

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

### Danger of Burns

Do not place the hands or other parts of the body close to the coffee distribution points, or near to the steam and hot water nozzles.

Ensure that the machine is not handled by children or persons who have not been instructed in its correct use.

### MAINTENANCE AND REPAIR

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

**Only qualified and authorised servicing personnel should be called.**

**Use only original spare parts.**

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

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

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

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

### Regeneration of the Water Softener

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

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

The resins are regenerated by adding coarse kitchen salt or salt pastilles to the water softener.

If the regeneration of the resins is not made at the due dates, calcareous deposits will form which progressively decrease the machine's efficiency until its functions are completely blocked.

The regeneration due dates and method thereof may be found in the instructions provided with the equipment.

If regeneration is performed at the due dates, the machine is maintained in ideal working conditions.

## 9. Malfunctions

### Direct intervention by the customer

In order to avoid unnecessary costs, ensure that the problem occurring in the machine is not included in the following table before calling the servicing department.

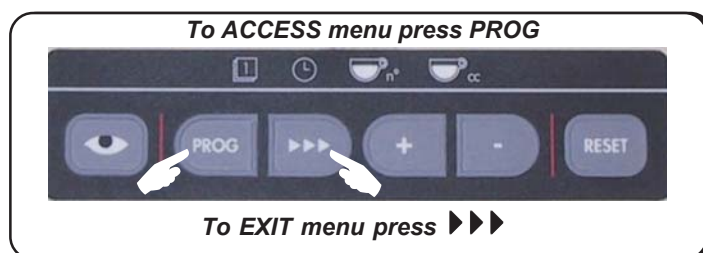
DEFECT	CAUSE	REMEDY
The coffee machine does not function and the indicator light (2) is off.	No electricity.	Check that the electricity is on. Check the position of the main switch (12).
The coffee machine does not work but the indicator light (2) is on.	Wrong programming of the switch-on times.	Press the PROGR (32) key for a few seconds to force switch-on. Reprogram the clock
The coffee machine does not heat up.	Wrong position of the switch (1a).	Press the switch knob (1a).
Leak from edge of filter-holder (21, 25).	The undercup gasket is dirty with coffee residue.	Clean with the supplied brush.
Coffee flow time too short.	Coffee grinds too coarse. Coffee too old.	Grind the coffee more finely. Change the coffee
Water leaks from under the machine.	Drainage tank clogged.	Clean the tank.
The coffee is warm and weak (after normal time of brew and flow).	Air bubble in thermosyphonic circulation system.	Press the coffee distribution button 2/3 times to try and eliminate the air bubble.
The reading on the pressure gauge (8) of the pump pressure is greater than 9 bars.	The pump's by-pass valve is blocked.	Call the authorized servicing department.

## PROGRAMMING - USER MODE

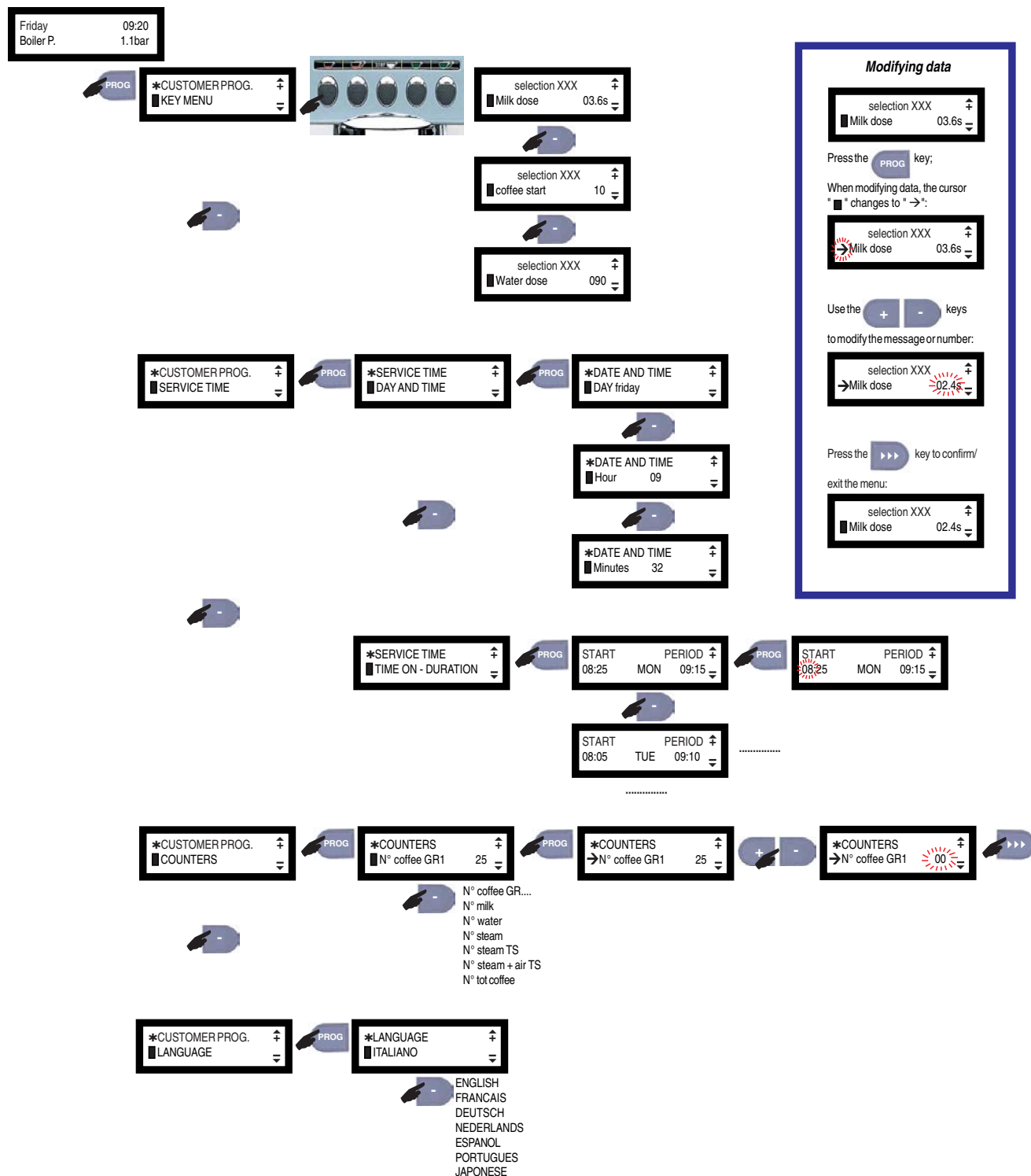
### INDEX

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# 1. Data flow chart - Customer programming



Only if "Prog. cliente" is YES



## 2. Clock adjustment

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

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

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

fryday	09:20
Boiler P.	1.1bar

## 3. How to access the programming mode

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

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

*CUSTOMER PROG.	↑
■ KEY MENU	↓

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

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

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

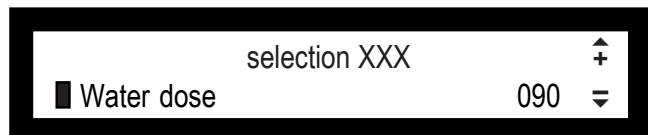
**Note:** when modifying data, the cursor changes to "→".

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

CUSTOMER PROG. NOT ENABLED!
--------------------------------

### 3.1 Programming the coffee distribution keys

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



Each dispensing unit is controlled by a panel that permits programming the amount of desired dispensing for each button.

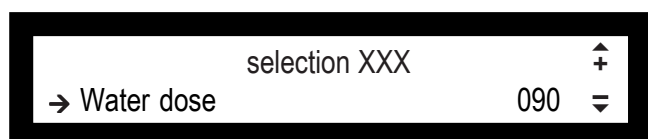
The following coffee selection parameters can be modified:

- **water dose** (volumetric dosage pulses, from 0 to 999, with increments of 1).

#### Programming measures using the "SELF-LEARNING" function

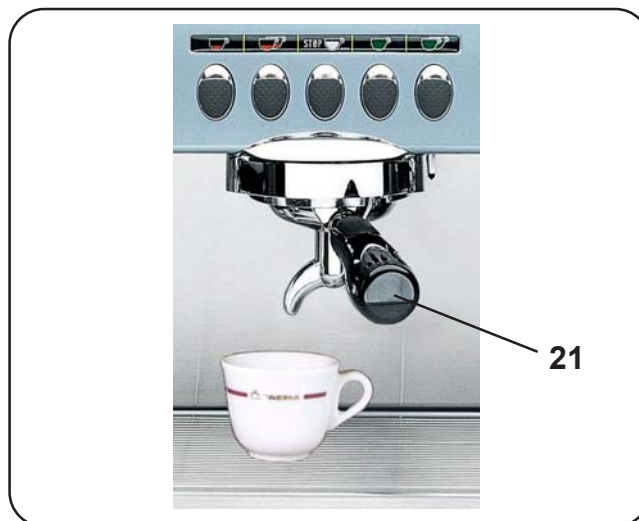
To perform the coffee dose programming, follow the procedure herebelow:

- 1) Fill the filter carrier (21) with the correct dose of ground coffee) and insert into the group ensuring it is correctly locked in place (**do not use previously used coffee grounds**).
- 2) Place the cup by the filter carrier spout (21).
- 3) Press the PROG (32) key; the following message will appear on the display:



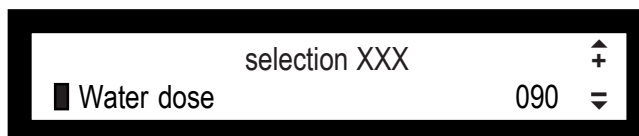
when modifying data, the cursor changes to "→".

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



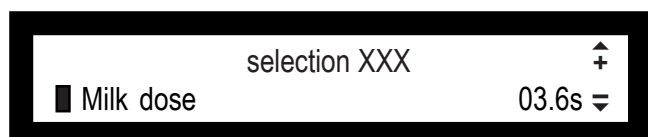
- 5) When the quantity of the coffee in the cup has reached the desired level, release the key (the counter will indicate the number of pulses that correspond to the set dose). It is also possible to vary the coffee doses or set the dose using the "+" (34) and "-" keys (35).

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



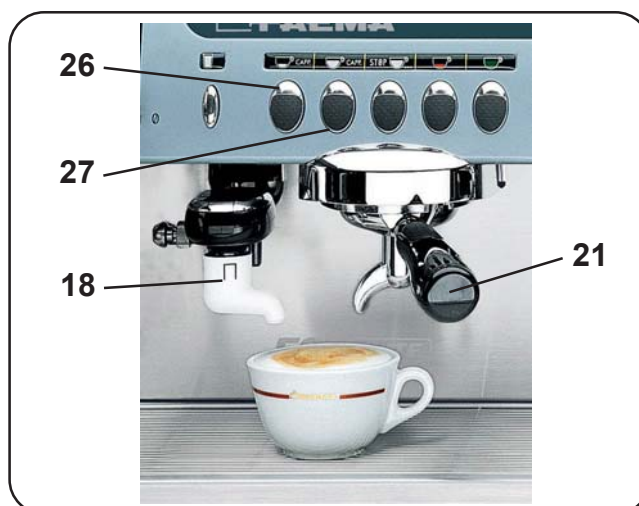
### 3.2 Programming the cappuccino distribution keys

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



Cappuccino selection parameters that can be changed are:

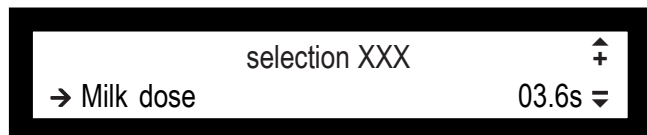
- **Milk dose** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);
- **Milk start/coffee start \*\*** (milk dispensing delayed after coffee dispensing, and vice versa)
- **Water dose** (volumetric dosage pulses, from 0 to 999, with increments of 1).



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

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

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



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

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

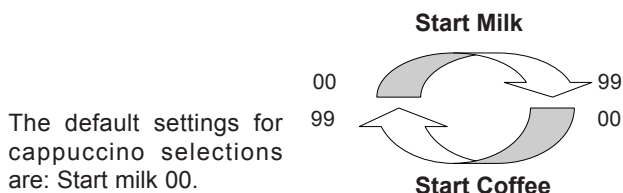
#### (\*\*) Start milk/Start coffee function

The cappuccino beverage can be made as follows:

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

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

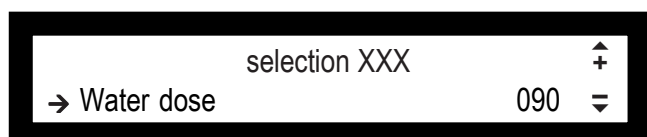
If over "99" is set, the "Start milk" setting will become the "Start coffee" setting (coffee dispensing start delayed after the milk dispensing), then the setting returns to "Start milk" in a cycle.



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

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

- 1) Fill the filter carrier (21) with the correct dose of ground coffee) and insert into the group ensuring it is correctly locked in place (**do not use previously used coffee grounds**).
- 2) Place the cup by the filter carrier spout (21).
- 3) Press the PROG (32) key; the following message will appear on the display:



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

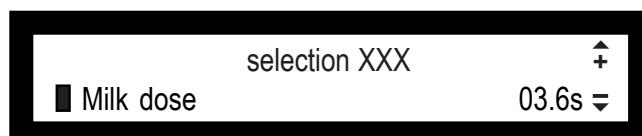
- 4) Keep the distributor key pressed, as evidenced by the flashing led (the coffee dose counter starts from zero and increases in value).

- 4) When the quantity of milk in the cup has reached the desired level, release the key (the counter will indicate the time that correspond to the set dose).

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

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

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



By setting:

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

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

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

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

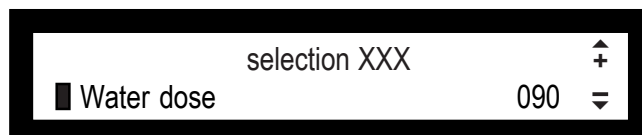
"Start coffee 00" - Coffee dispensing starts after milk is dispensed.

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

- 5) When the quantity of the coffee in the cup has reached the desired level, release the key (the counter will indicate the number of pulses that correspond to the set dose).

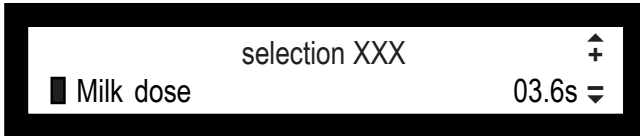
It is also possible to vary the coffee doses or set the dose using the "+" (34) and "-" (35) keys (35).

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



### 3.3 Programming the milk distribution key

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



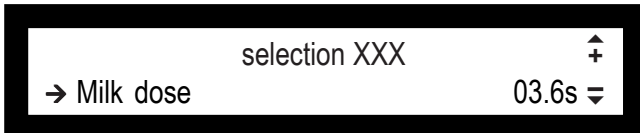
Milk selection parameters that can be changed are:

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

**Programming measures using the “SELF-LEARNING” function: milk dose**

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

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

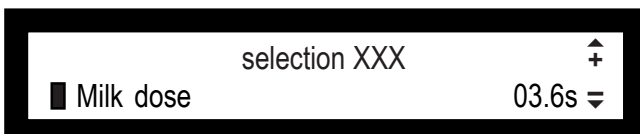


when modifying data, the cursor changes to " →".

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

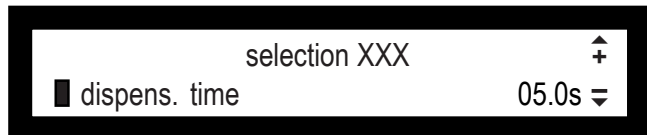
It is also possible to vary the milk dose or set the dose using the "+" (34) and "-" (35) keys.

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



### 3.4 Programming the hot water distribution keys

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



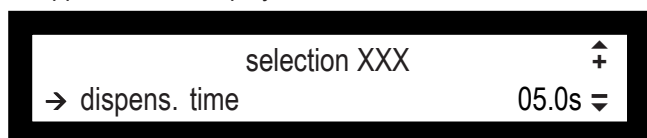
The following hot water selection parameters can be modified:

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

#### **Programming measures using the “SELF-LEARNING” function**

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

- 1) Place a container by the hot water distribution nozzle (10).
- 2) Press the PROG (32) key; the following message will appear on the display:

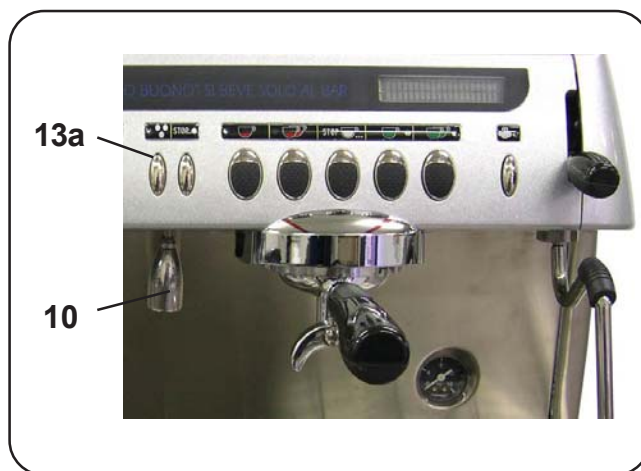
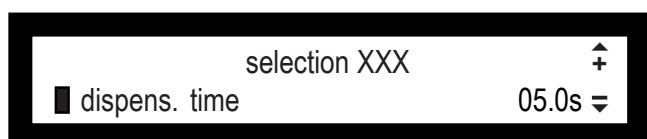


- 3) Keep the distributor key pressed, as evidenced by the flashing led (the hot water dose counter starts from zero and increases in value).

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

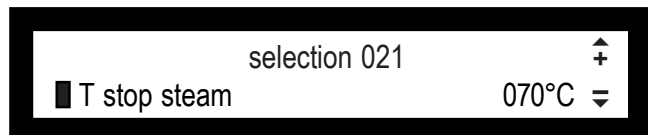
It is possible to vary the set dose via the “+” (34) and “-” (35) keys (the time of the water distribution can also be increased or decreased).

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

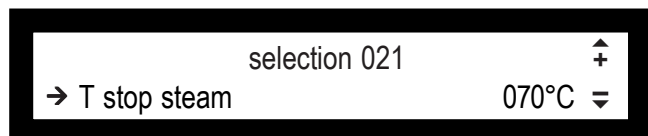


### 3.5 Programming the automatic steam key - AUTOSTEAM

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



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



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

Setting options:

**- "0" setting:**

- manual steam stop

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

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

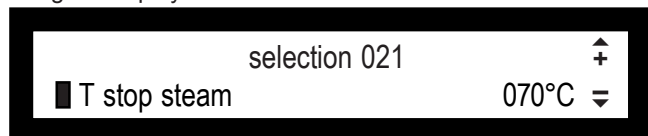
- automatic steam stop

**- "OFF" setting:**

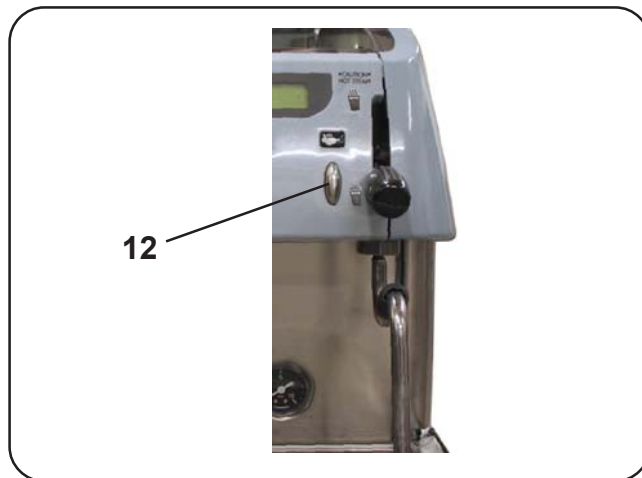
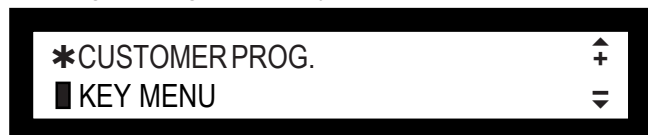
- steam stop disabled

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

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



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



## 4. Service time menu

fryday 09:20  
Boiler P. 1.1bar

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

\*CUSTOMER PROG.  
■ SERVICE TIME

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

\*SERVICE TIME  
■ DAY AND TIME

Press the PROG (32) key.

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

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

Repeat the operation described above to modify other parameters.

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

\*SERVICE TIME  
■ START AND PERIOD

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

START PERIOD  
07:30 MON 16:30

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

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

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

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

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

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

### Examples

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

### How to perform other operations

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

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

START PERIOD  
07:30 MON 16:30

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

START PERIOD  
08:20 TUE 18:00

## 5. Counter display and zeroing

fryday 09:20  
Boiler P. 1.1bar

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

\*CUSTOMER PROG. ↑  
■ COUNTERS ↓

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

\*COUNTERS ↑  
■ N° coffee GR1 25 ↓

Parameters calculated are:

- **N. coffee** (number of coffee beverages)
- **N. milk** (number of milk beverages)
- **N. water** (number of times water is dispensed)

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

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

Press the ►►► (33) key to confirm zeroing.

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

Note: Parameters that cannot be zeroed are:

- **N. tot coffee**

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

## 6. Language selection

fryday 09:20  
Boiler P. 1.1bar

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

\*CUSTOMER PROG. ↑  
■ LANGUAGE ↓

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

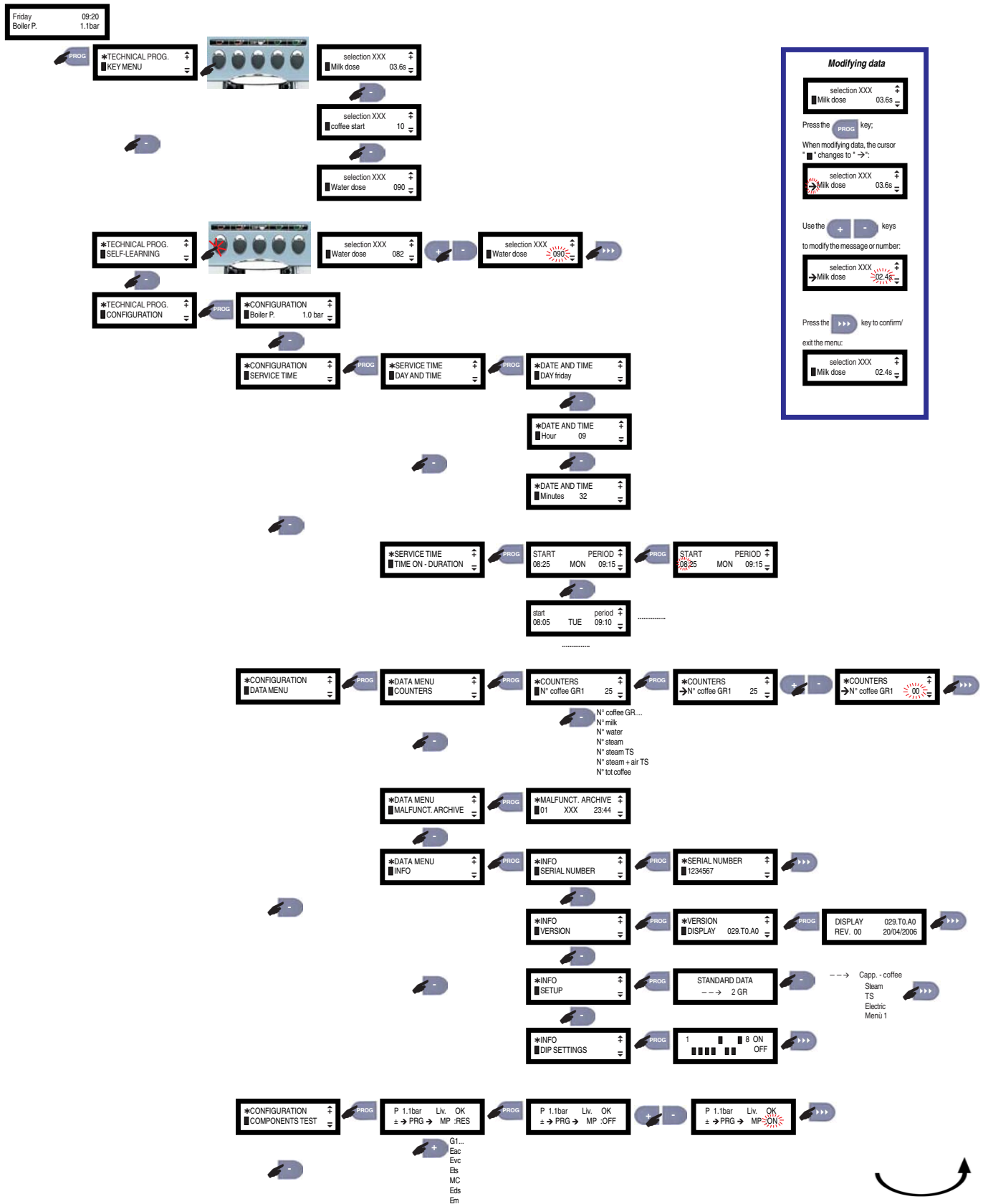
The display (14) provides a choice of the following languages.: Italian, English, French, German, Dutch, Spanish, Portuguese and Japanese.

# PROGRAMMING - ENGINEER MODE

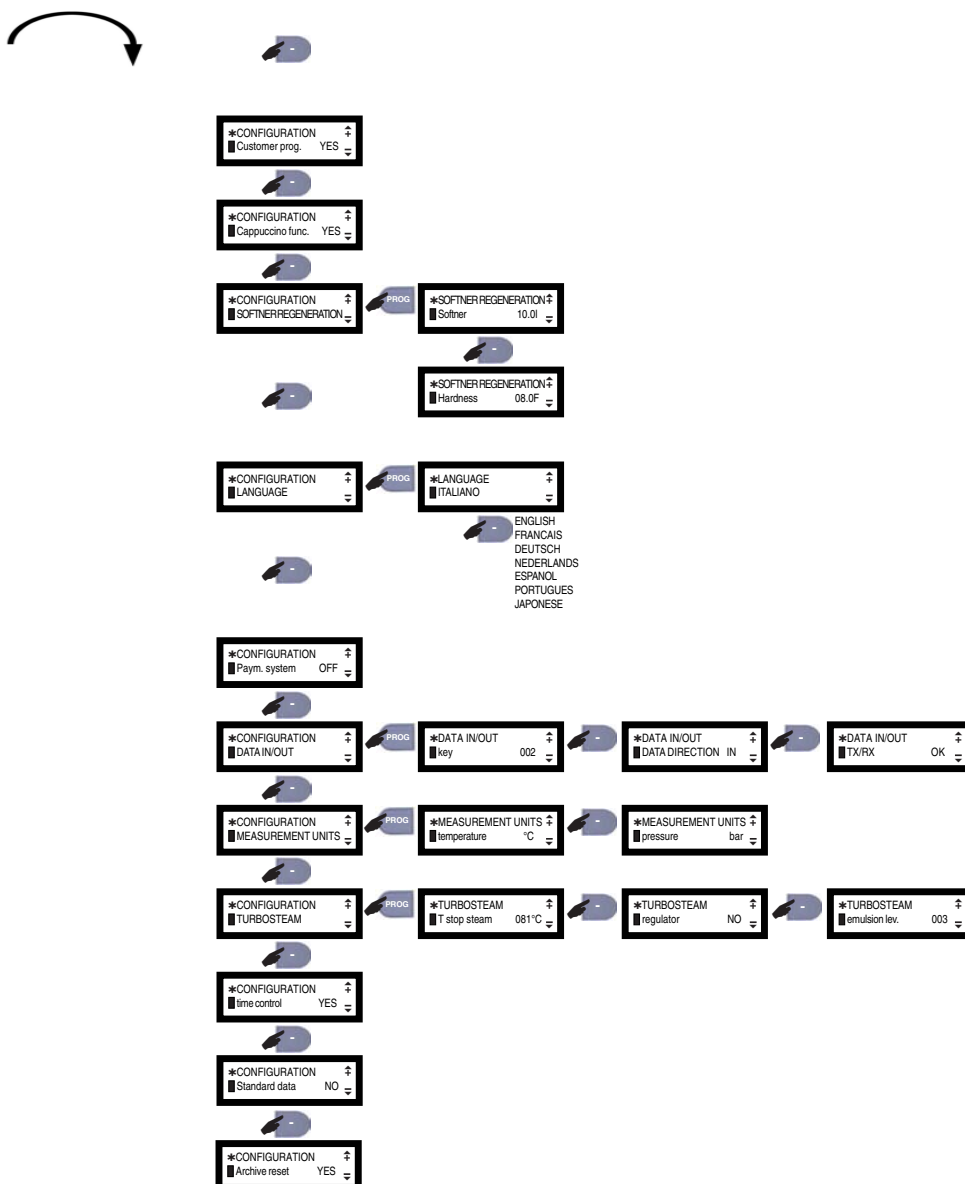
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# 1. Data flow chart - Technician programming



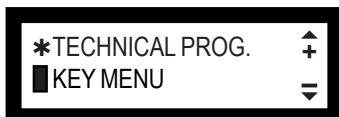
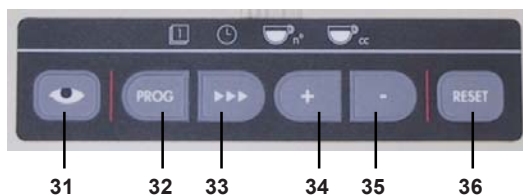
## 1. Data flow chart - Technician programming



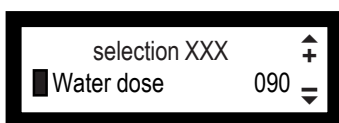
## 2. Programming



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



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



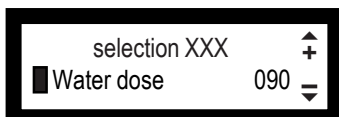
Use the "+" (34) and "-" (35) keys also to modify the message or number.

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

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

## 3. Technician programming - Coffee selection

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

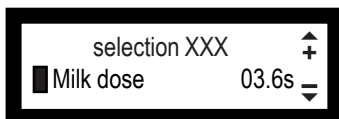


The following coffee selection parameters can be modified:

- **water dose** (volumetric dosage pulses, from 0 to 999, with increments of 1).

## 4. Technician programming - Cappuccino - Milk selection

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

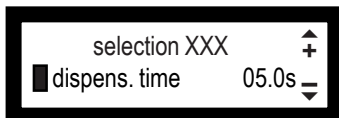


Cappuccino-milk selection parameters that can be changed are:

- **Milk dose** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);
- **Milk start/coffee start** \*\* (milk dispensing delayed after coffee dispensing, and vice versa)
- **Water dose** (volumetric dosage pulses: 0 ÷ 999, with increments of 1).

## 5. Technician programming - Hot water selection

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



The following hot water selection parameters can be modified:

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

## 6. Technician programming - "SELF-LEARNING" function

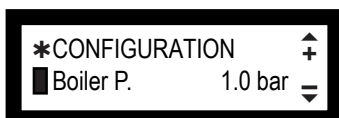


When one of the dose delivery keys is kept pressed down, (water, coffee, right steam button) the selection number is displayed and the programming of the dose is memorized.

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

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

## 7. Technician programming - Configuration menu



**Boiler pressure** – indicates the boiler pressure.



**SERVICE TIME** - includes 2 sub-menus:

**daya and time**

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



**DATA MENU** - includes 3 sub-menus:

**counters**

**malfunction archive**

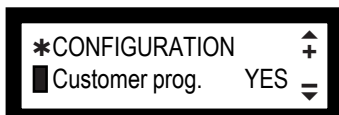
**info**

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

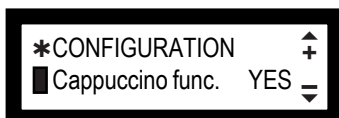


Checks the correct functioning of each component with the display of the name of the component activated.

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



**Customer programming** – YES/ NO

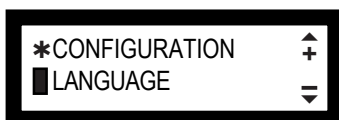


**Cappuccino function** – YES/ NO

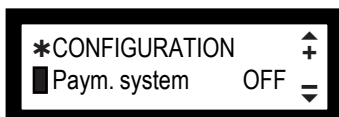
## 7. Technician programming - Configuration menu



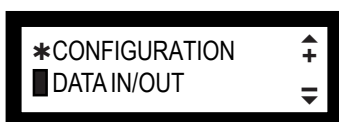
**REGENERATION** - includes the parameters for the softner regeneration: liters of resin (da 0,1l a 25l), hardness (da 0 a 45 °F).



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



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



**DATA IN/OUT** – contains three entries:

**Key** – indicates the key number from 0 to 60.

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

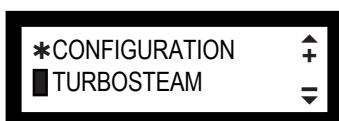
**TX/RX** – to start data transfer



**MEASURING UNIT** – includes 2 sub-menus

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

**Pressure** – can be set to bar or psi.



**TURBOSTEAM (Turbosteam)** - includes 2 sub-menus

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

**Regulator** - flow regulator: YES/ NO.

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

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

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

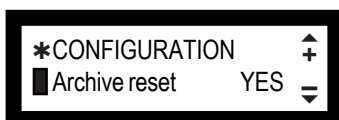
See paragraph "*Technician programming - Configuration menu - Autosteam*" on the following pages.



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



**Standard data** – loads standard data. YES/NO



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

## 8. Technician programming - Configuration menu - Data menu

### DATA menu: COUNTERS



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



Parameters calculated are:

- **N. coffee** (number of coffee beverages)
- **N. milk** (number of milk beverages)
- **N. water** (number of times water is dispensed)
- **N. steam** (number of times steam is dispensed using the steam button)

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

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

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

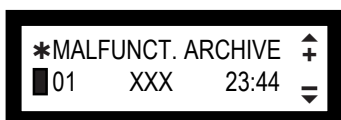
Note: Parameters that cannot be zeroed are:

- **N. tot coffee**

### DATA menu: MALFUNCTIONS ARCHIVE



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



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

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

The following appears on the display:

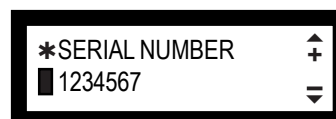
- day and hour when the error occurred
- machine groups status when the error occurred.

### DATA menu: INFO



#### Serial number

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

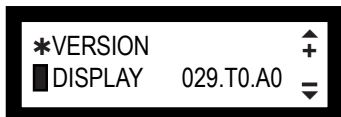


## 8. Technician programming - Configuration menu - Data menu

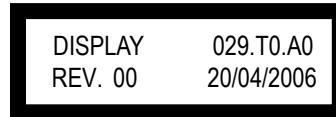
### Version



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



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



### Setup



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



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

### Entering Standard Data

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

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



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

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

Then:

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

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

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

## Dip settings



The "dip setting" entry displays the dipswitch settings.



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

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

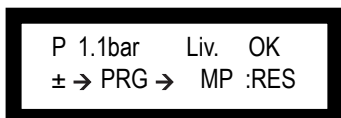
For more details, please consult the "Setting - CPU Dip-Switch" paragraph.

## 9. Technician programming - Configuration menu - Components test



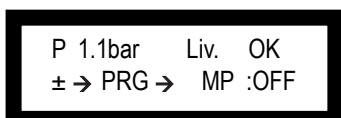
Permit parts to be manually operated using the "+" (34) and "-" (35) keys.

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

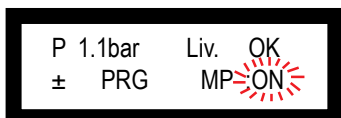


Press "+" (34) or "-" (35) to display the various components.

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



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



Press ►►► (33) to quit manual mode.

## Legend

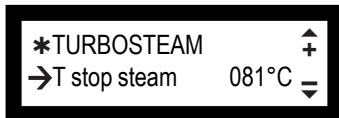
- P** Boiler pressure, displayed in "bar" or "psi".  
**Liv** Water level in boiler

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

- MP** Pump motor  
**G1+G2** Coffee dispensing solenoid valve  
**Eac** Hot water solenoid valve  
**Evc** Boiler load solenoid valve  
**Ets** Steam solenoid valve (Autosteam)  
**MC** Autosteamcompressor motor  
**Em** Milk solenoid valve

## 10. Technician programming - Configuration menu - Autosteam (*Turbosteam*)

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



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

Setting options:

### "0" setting:

- manual steam stop

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

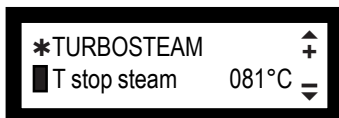
- automatic steam stop

### "OFF" setting:

- steam stop disabled

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

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



The other Autosteam selection parameters that can be modified are:  
 - **regulator** - YES/ NO.  
 - **emulsion level** - 001 ÷ 004 ( the machine does not have the flow regulator)

Autosteam can be programmed in two ways:

### FIRST WAY: AUTOMATIC STEAM STOP

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

In particular:

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

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

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

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

### MODE 2, STEAM MANUAL STOP

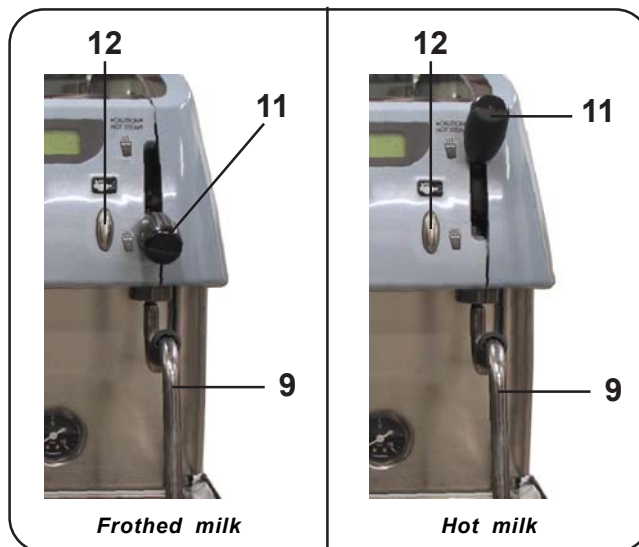
Set the temperature value on item "T stop steam xxx°C" at "000" zero. Steam dispensing and the choice of milk type are performed as in MODE 1

Press the key (12) to dispense steam.

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

**Note:** The user controls when steam dispensing is stopped. When the desired temperature is reached, the user will push on key (12). For the next 5" after steam dispensing has stopped, the display shows the milk temperature that has been reached.

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



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

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

### (Where is present)

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

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

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

## 11. Check-control messages

MALFUN. CODE	DESCRIPTION	POSSIBLE CAUSES	VERIFICATIONS and SOLUTIONS
51	<b>Pressure sensor signal out of range</b>	<ul style="list-style-type: none"> <li>• Sensor failure</li> <li>• Card failure</li> </ul>	<ul style="list-style-type: none"> <li>• Check cabling</li> <li>• Replace the sensor</li> <li>• Replace the card</li> </ul>
53	<b>Autosteam thermocouple signal out of range</b>	<ul style="list-style-type: none"> <li>• Thermocouple disconnected</li> <li>• Wrong configuration during standard data insertion</li> </ul>	<ul style="list-style-type: none"> <li>• Enter in the programming mode and insert the correct standard data..</li> <li>• Check connections.</li> <li>• Replace Autosteam probe.</li> </ul>
58	<b>Boiler overpressure alarm</b> (only for machines with a pressure sensor)	<ul style="list-style-type: none"> <li>• Level probe failure; boiler overfilled.</li> <li>• Resistance always powered.</li> </ul>	<ul style="list-style-type: none"> <li>• Check cabling</li> </ul>
59	<b>Boiler: Refill timeout - 15 minutes</b>	<ul style="list-style-type: none"> <li>• No water</li> <li>• Refill EV failure</li> <li>• Wiring interrupted</li> <li>• Card failure</li> </ul>	
66	<b>Irregular dose coffee cycle</b>	<ul style="list-style-type: none"> <li>• No water</li> <li>• Flowmeter failure</li> <li>• Water circuit blocked</li> <li>• Wiring interrupted/grounded</li> </ul>	<ul style="list-style-type: none"> <li>• Check water is supplied from the main line.</li> <li>• Check there are no fitting obstructions or leakage.</li> <li>• Check flowmeter electrical connections.</li> <li>• Replace the broken flowmeter.</li> <li>• Replace the broken board.</li> </ul>
98	<b>Historical malfunctions and wash 1 reset</b>	<ul style="list-style-type: none"> <li>• Breakdown log initialization.</li> </ul>	
99	<b>Default data input</b>		





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

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

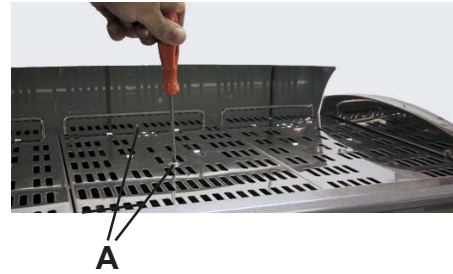
Las operaciones de instalación, desmontaje y regulación tienen que ser realizadas exclusivamente por personal técnico capacitado.

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

## Smontaggio - Disassembly - Demontage - Abmontierung - Desmontaje - Desmontage

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

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

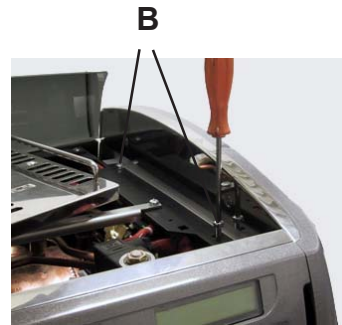


**GB** **CUPWARMER:** unscrew screws **A** and remove the grids.

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

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

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



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

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

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

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



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

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



## Smontaggio - Disassembly - Demontage - Abmontierung - Desmontaje - Desmontage

I



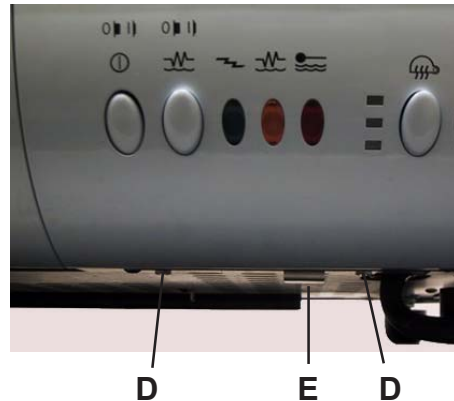
### ATTENZIONE

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

**TASTIERA DI PROGRAMMAZIONE:** premere il comando di apertura **E**, posizionato sotto la macchina, ed abbassare il pannello.

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

Allentare le viti **D**, ed estrarre il cassetto.



GB



### ATTENTION

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

**PROGRAMMING PUSH-BUTTON PANEL:** press opening command **E** located under the machine and lower the panel.

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

Loosen screws **D** and remove drawer.

### ATTENTION

F



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

**TOUCHE DE PROGRAMMATION:** appuyer sur la commande d'ouverture **E**, placé sous la machine, et abaisser le tableau.

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

Desserrer les vis **D**, et extraire le tiroir.

### ATENCIÓN

E



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

**TECLADO DE PROGRAMACIÓN:** pulse el mando de abertura **E**, situado debajo de la máquina y baje el panel.

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

Afloje los tornillos **D**, y saque la caja.

D



### ZU BEACHTEN:

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

**PROGRAMMIERTASTATUR:** Drücken Sie die unter der Maschine befindliche Taste zur Öffnung (**E**), und senken Sie das Panel ab.

**ELEKTROKASTEN:** Vergewissern Sie sich vor der Ausföhrung von Eingriffen, daß die Netzstromversorgung unterbrochen ist.

Lösen Sie die Schrauben (**D**), und ziehen Sie den Elektrokasten heraus.

P



### ATENÇÃO

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

**TECLADO DE PROGRAMAÇÃO:** carregar no comando de abertura **E**, posicionado debaixo da máquina e baixar o painel.

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

Afrouxar os parafusos **D** e extrair a gaveta.

## Regolazioni - Setting - Reglages - Einstellungen - Regulaciones - Regulações

**I** **POMPA VOLUMETRICA  
BY-PASS**  
A - Dado di regolazione pressione pompa

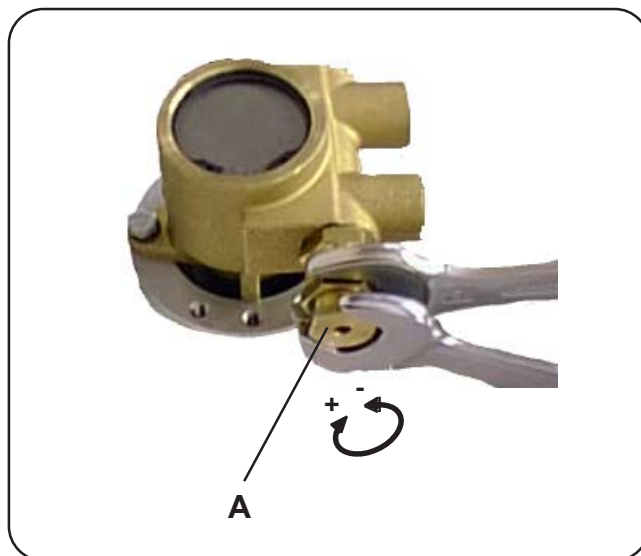
**GB** **VOLUMETRIC PUMP  
BY-PASS**  
A - Nut for adjusting the pump pressure

**F** **POMPE VOLUMETRIQUE  
BY-PASS**  
A - Ecrou de réglage pression pompe

**D** **VOLUMETRISCHE PUMPE  
BY-PASS**  
A - Pumpendruck-Einstellmutter

**E** **BOMBA VOLUMETRICA  
BY-PASS**  
A - Tuerca de regulación bomba

**P** **BOMBA VOLUMETRICA  
BY-PASS**  
A - Porca de regulação da pressão da bomba



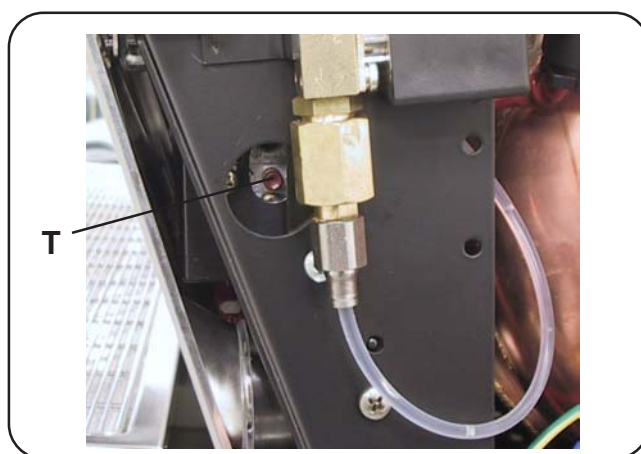
**I** **MACCHINA EQUIPAGGIATA CON TERMOSTATO DI  
SICUREZZA**  
Il termostato è situato nel lato destro della macchina. Per  
accedervi smontare la fiancata.  
In caso di intervento del termostato, riarmare (T)

**GB** **MACHINE EQUIPPED WITH SAFETY THERMOSTAT**  
The thermostat is located on the right of the machine. Remove  
the side panel to access the thermostat.  
In case of thermostat intervention, switch on again (T)

**F** **MAQUINE EQUIPÉE DE THERMOSTAT DE SURETÉ**  
Le thermostat est situé sur le côté droit de la machine. Pour y  
accéder démonter le flanc.  
En cas d'intervention du thermostat, brancher de nouveau (T)

**D** **MIT SICHERHEITSTHERMOSTAT AUSGESTATTETE  
MASCHINE**  
Das Thermostat befindet sich auf der rechten Seite der Maschine.  
Zum Zugriff auf das Thermostat muß das Seitenteil abgenommen  
werden.  
Falls der Thermostat ausgelöst wird, ihn wiedereinschalten (T)

**P** **MÁQUINA EQUIPADA COM TERMOSTATO DE SEGURANÇA**  
O termóstato encontra-se no lado direito da máquina. Para ter  
acesso ao mesmo desmontar o lado.  
Em caso de intervenção do termostato, reacender (T)



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

## Regolazioni - Setting - Reglages - Einstellungen - Regulaciones - Regulações

### I GRUPPO CON VALVOLA DI REGOLAZIONE TEMPERATURA

Il gruppo erogatore della macchina da caffè E92 Elite è stato dotato di una valvola di regolazione temperatura, che permette di variare la termica del gruppo senza dover intervenire sulla strozzatura (vedere dis. allegato). In questo modo è possibile variare la temperatura dell'acqua per la produzione del caffè da un minimo di 70°C circa, ad un massimo di 107°C circa.

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

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

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

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

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

### GB GROUP WITH TEMPERATURE ADJUSTMENT VALVE

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

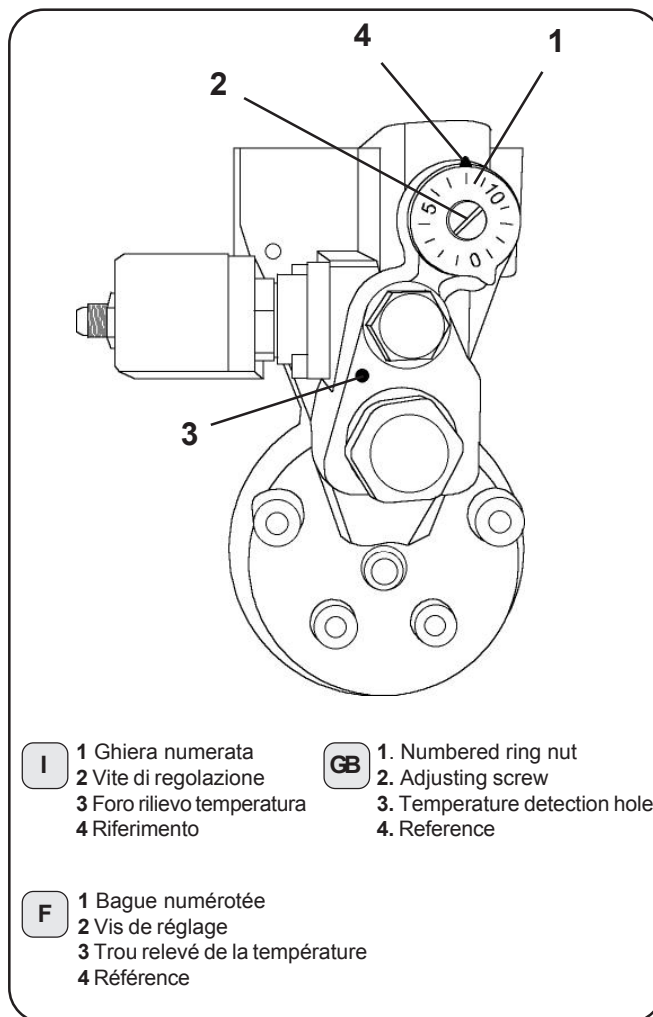
When the machine is cold it takes approximately 60 minutes for the group to reach the set temperature; do not dispense water from the group during this time.

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

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

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

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



### F GROUPE COMPOSE DE SOUPAPE DE REGLAGE DE LA TEMPERATURE

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

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

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

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

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

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

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

## D ABGABEEINHEIT MIT VENTIL ZUR TEMPERATURREGELUNG

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

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

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

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

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

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

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

## E GRUPO CON VÁLVULA DE REGULACIÓN TEMPERATURA

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

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

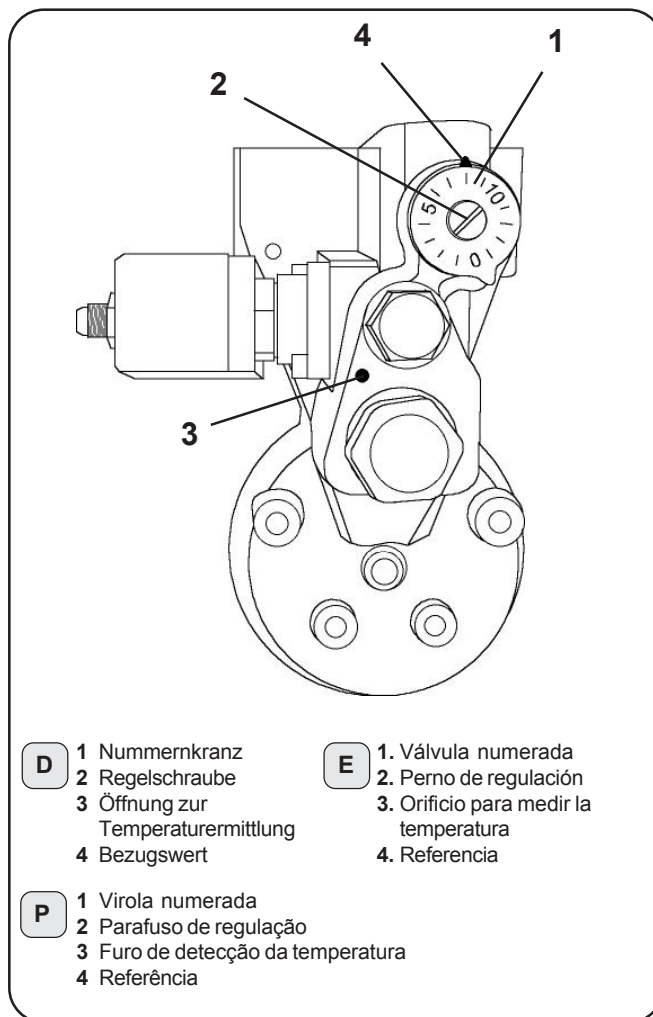
Empezando con la máquina fría, antes de que el grupo se establezca a la temperatura establecida, hay que esperar unos 60 minutos (sin dejar erogar agua del grupo).

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

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

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

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



- D**
- 1 Nummernkranz
  - 2 Regelschraube
  - 3 Öffnung zur Temperaturermittlung
  - 4 Bezugswert

- E**
- 1. Válvula numerada
  - 2. Perno de regulación
  - 3. Orificio para medir la temperatura
  - 4. Referencia

- P**
- 1 Virola numerada
  - 2 Parafuso de regulação
  - 3 Furo de detecção da temperatura
  - 4 Referência

## P GRUPO COM VÁLVULA DE REGULAÇÃO DA TEMPERATURA

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

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

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

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

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

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

## Regolazioni - Setting - Reglages - Einstellungen - Regulaciones - Regulações

### I ALLINEAMENTO SENSORE DI TEMPERATURA

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

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

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

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

Attendere lo spegnimento della spia inserimento resistenze (3).

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

### F ALIGNEMENT DU CAPTEUR DE TEMPERATURE

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

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

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

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

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

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

### D GENAU POSITIONIERUNG DES TEMPERATURFÜHLERS

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

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

Abnehmen Sie das Seitenteil, um zur Elektronikarte (T) zu gelangen Drücken Sie die Tasten (1) und (1a).

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

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

### E REGULACIÓN DEL SENSOR DE LA TEMPERATURA

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

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

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

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

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

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

### GB TEMPERATURE SENSOR ALIGNMENT

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

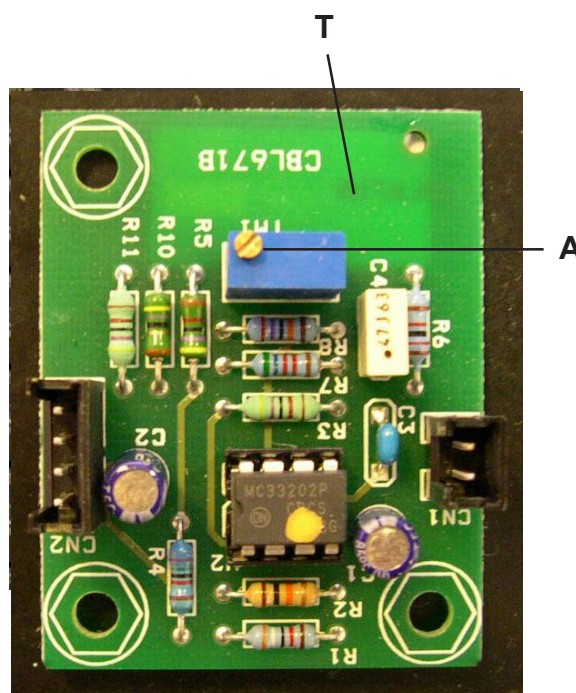
Install the boiler pressure control gauge on the steam nozzle.

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

Press switches (1) and (1a).

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

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



### P ALINHAMENTO DO SENSOR DE TEMPERATURA

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

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

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

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

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

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

## Regolazioni - Setting - Reglages - Einstellungen - Regulaciones - Regulações

### I DIP-SWITCH CPU

#### Attenzione!

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

Nelle condizioni standard il Dip-Switch 8 = ON.

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

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

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

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

### GB CPU DIP-SWITCH

#### CAUTION!

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

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

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

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

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

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

### F DIP-SWITCH CPU

#### Attention !

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

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

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

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

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

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

### D DIP-SWITCH-SCHALTER CPU

#### Achtung:

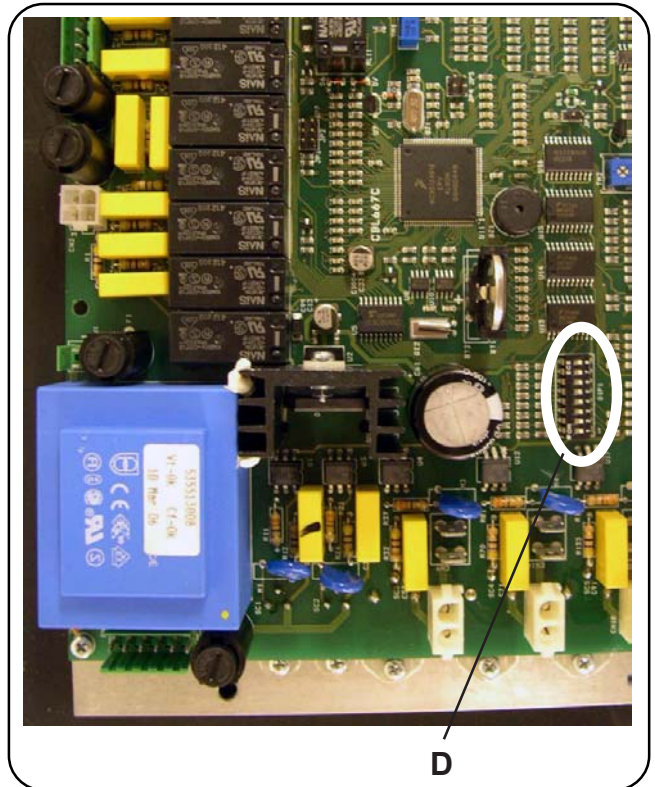
**Die Verstellung der Dip-Switch-Schalter darf nur bei ABGESCHALTETER Maschine vorgenommen werden!**

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

Ziehen Sie den Einschub der elektrischen Baugruppen aus dem Gerät, indem Sie wie im Kapitel 'DEMONTAGE' beschrieben vorgehen. Nachstehend werden die Funktionen bei entsprechender Einstellung der Dip-Switch-Schalter (D) aufgeführt:

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

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



### E DIP-SWITCH CPU

#### ¡Atención!

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

En condiciones estándares el Dip-switch 8 = ON.

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

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

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

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

### P DIP-SWITCH CPU

#### Atenção!

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

Nas condições standard o Dip-Switch 8 = ON.

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

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

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

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

## Regolazioni - Setting - Reglages - Einstellungen - Regulaciones - Regulações

### I REGOLAZIONE CONTRASTO DISPLAY

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

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

### GB DISPLAY CONTRAST SETTING

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

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

### F REGLAGE DU CONTRASTE DU DISPLAY

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

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

### D EINSTELLUNG DES KONTRASTS DER ANZEIGE

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

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

### E REGULACIÓN DEL CONTRASTE DEL VISUALIZADOR

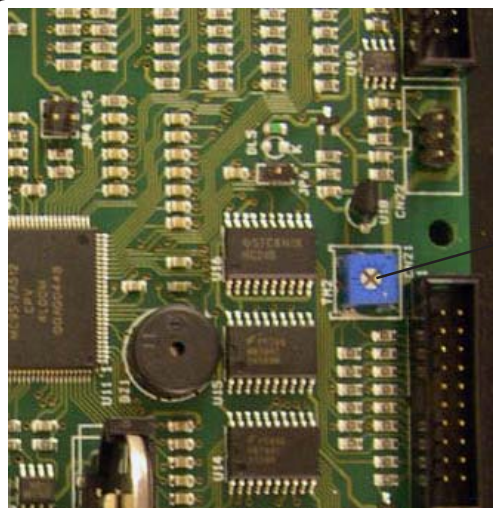
Quitar la caja eléctrica como se indica en el apartado "DESMONTAJE".

Utilizar el trimmer (A) situado en la tarjeta electrónica para que se lean los mensajes claramente en el visualizador.

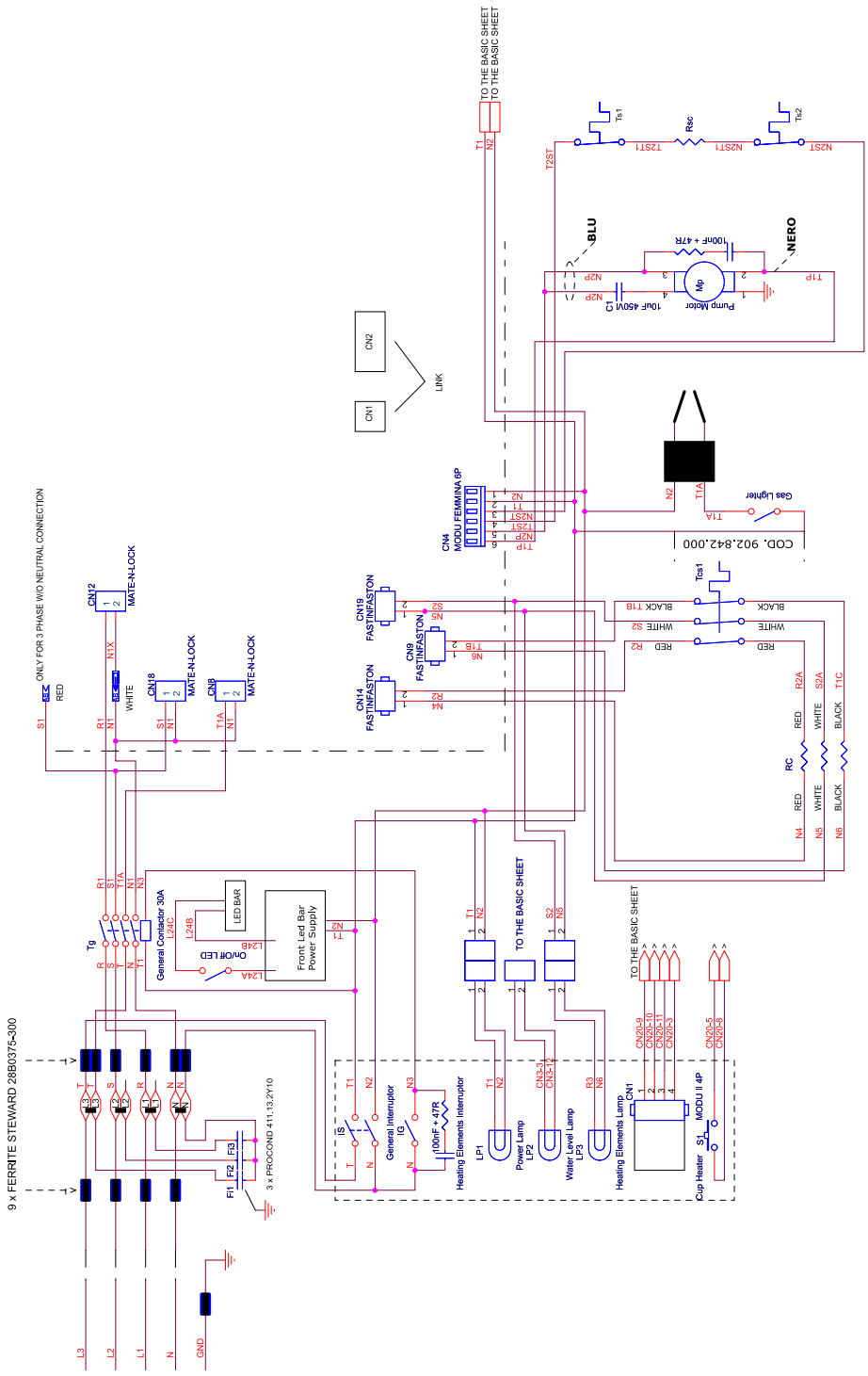
### P REGULACIÓN DEL CONTRASTE DEL VISUALIZADOR

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

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



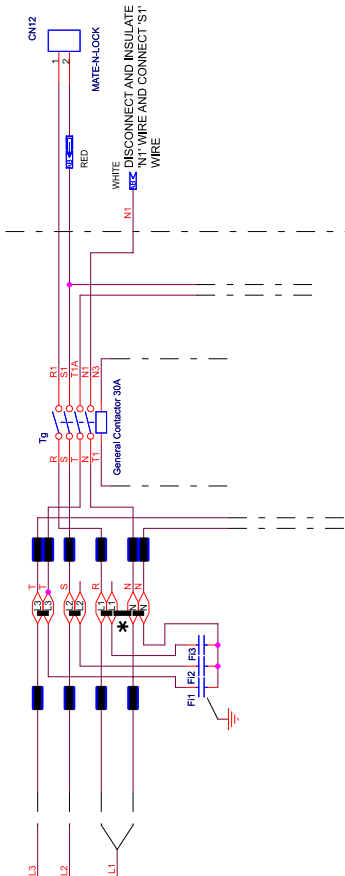
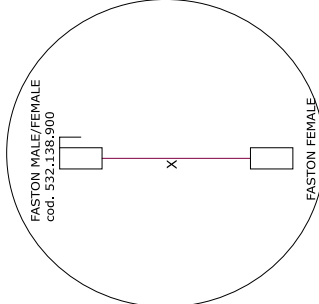
Schema elettrico - Wiring diagram - Schéma électrique -  
Elektrischer Shaltplan - Esquema electrico - Esquema eléctrico



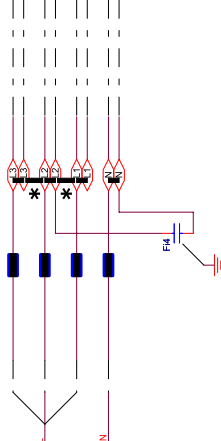
STANDARD CONNECTION  
FOR 3 PHASE + NEUTRAL WIRE CONNECTION

Title	E-92 NEW United Power Connection
Size	Document Number E-92-004-002
Rev	1.2
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Sheet	2 of 6

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



## FOR 3 PHASE W/O NEUTRAL WIRE CONNECTION

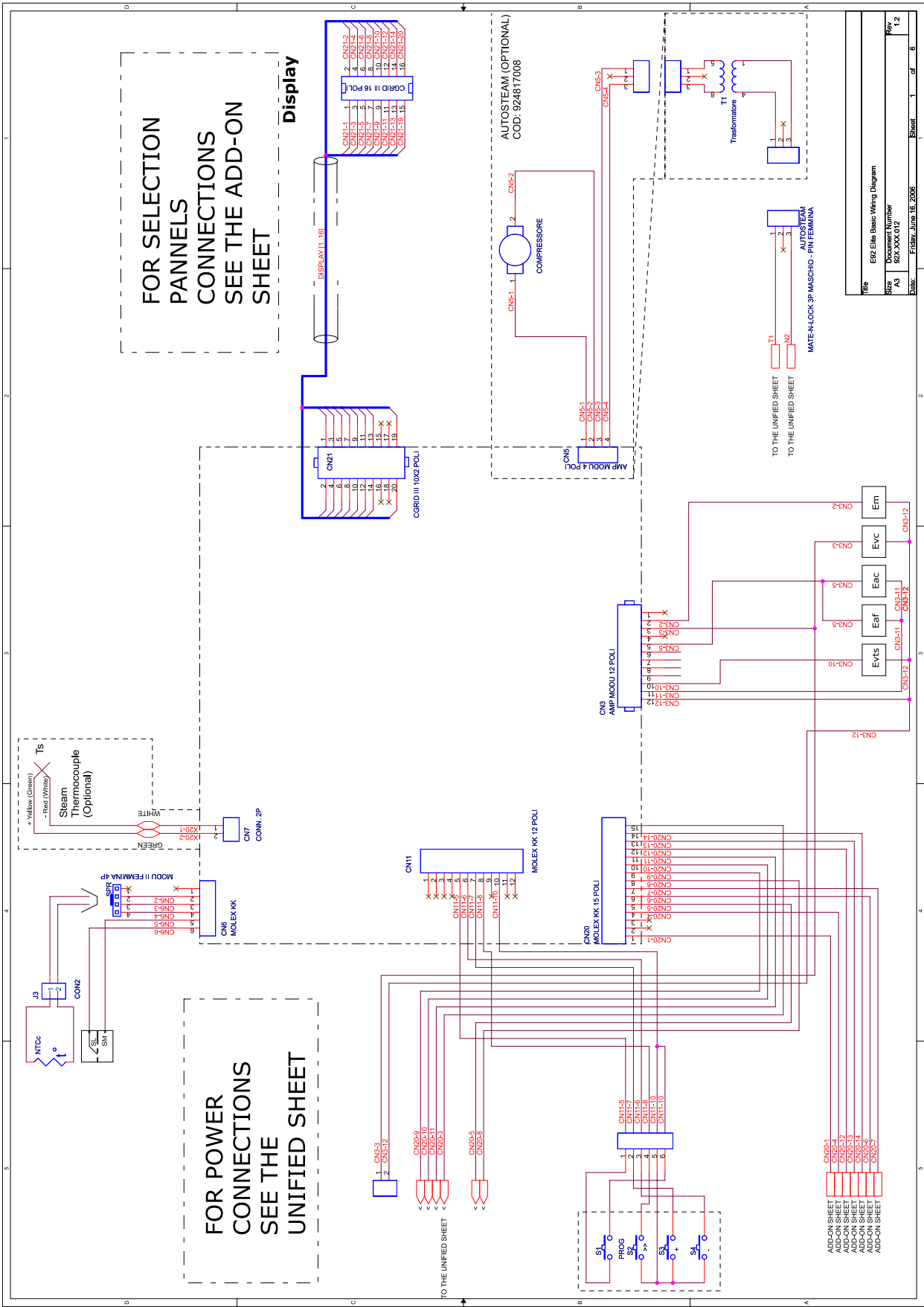


**FOR MONO-PHASE CONNECTION**  
**ATTENTION: FOR UL MACHINES USE UL MAIN**  
**POWER CABLE INSTEAD OF STANDARD MAIN**  
**POWER CABLE**

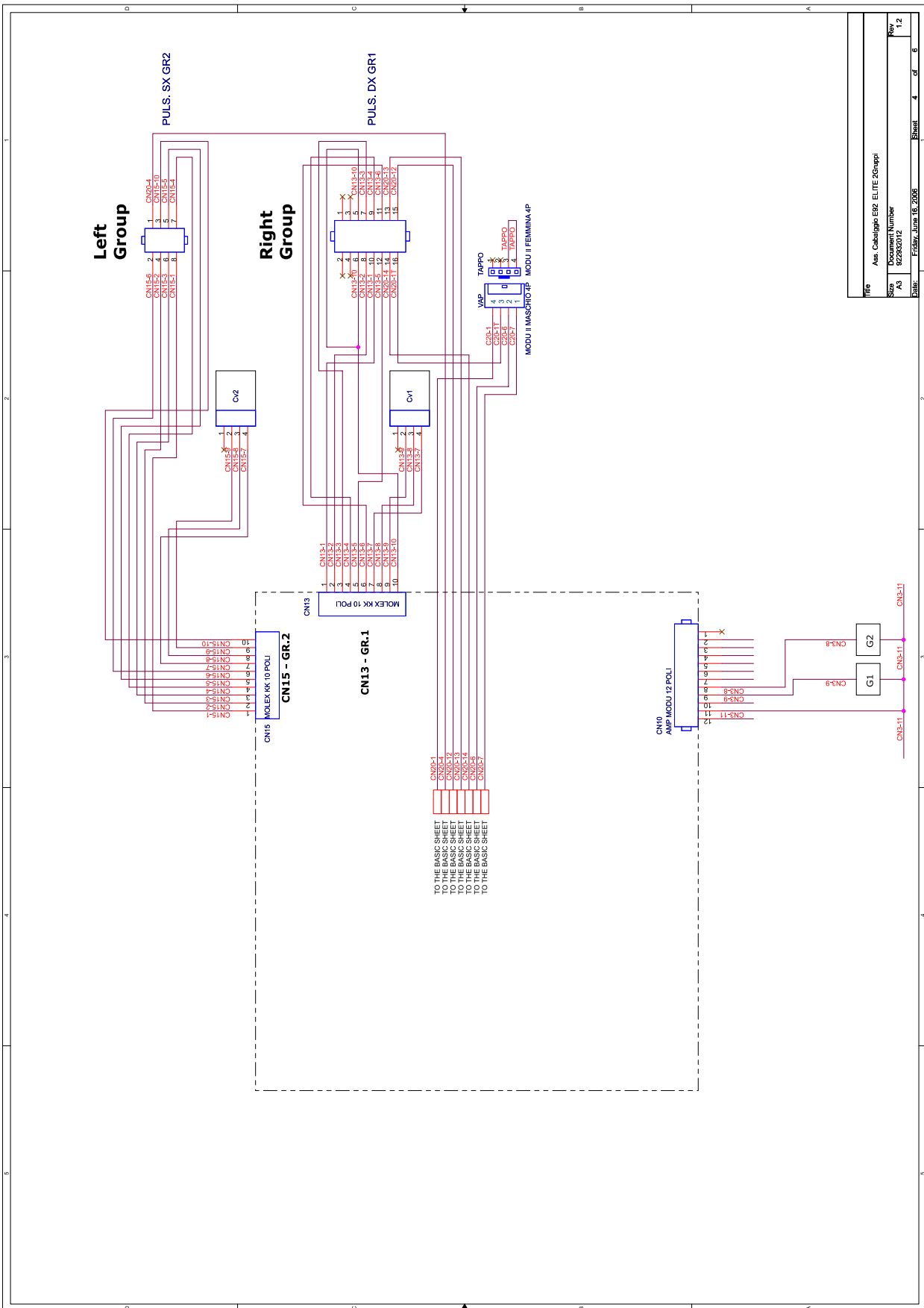
**\* additional Bridge**

File	E-92 Alternative Power Connections - 92X XXX.012		
Size	A3	Document Number	Rev 1.2
		e92.dsn	
Date:	Friday, June 16, 2006	Sheet	3 of 6

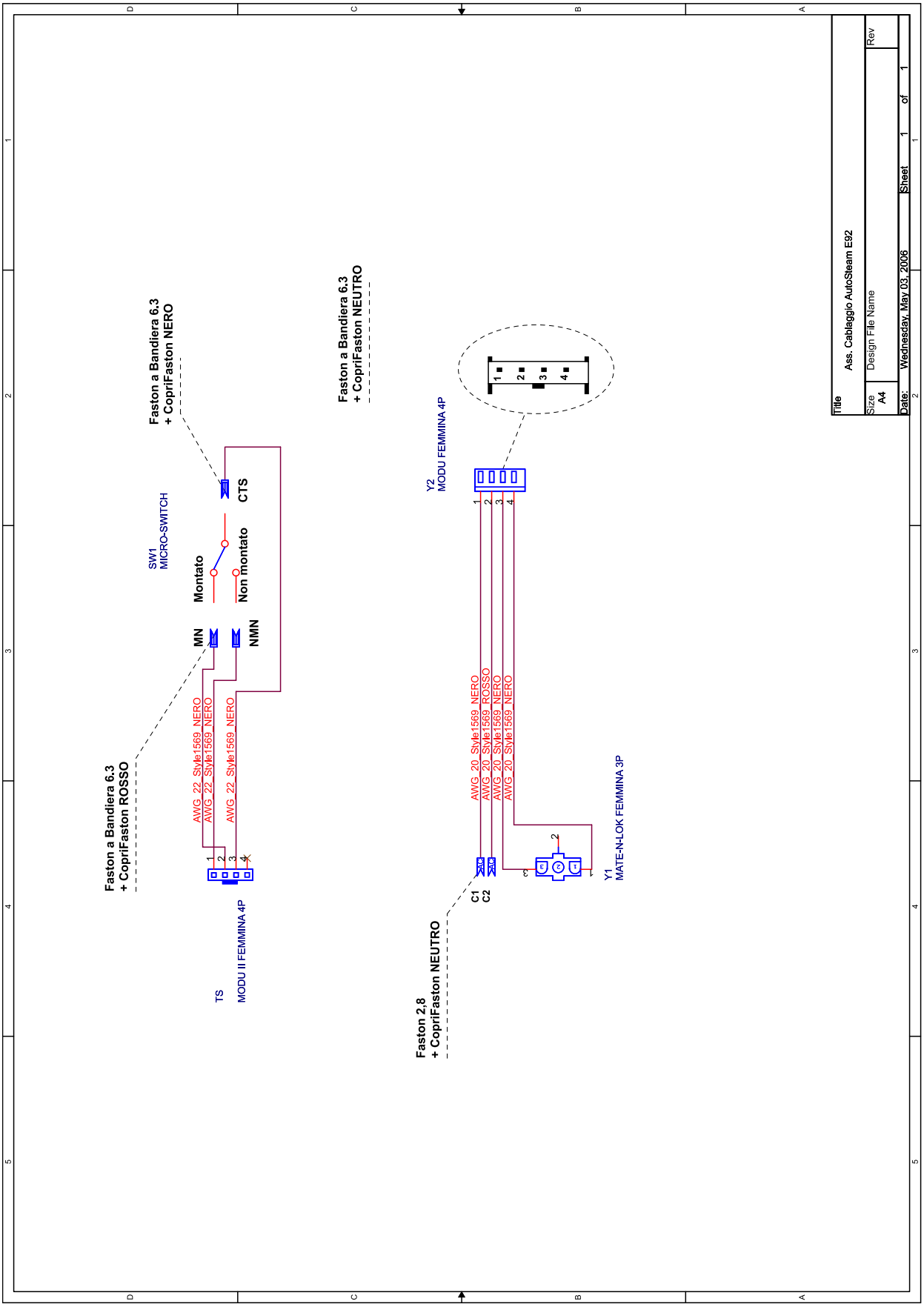
**Schema elettrico - Wiring diagram - Schéma électrique -  
Elektrischer Schaltplan - Esquema electrico - Esquema eléctrico**



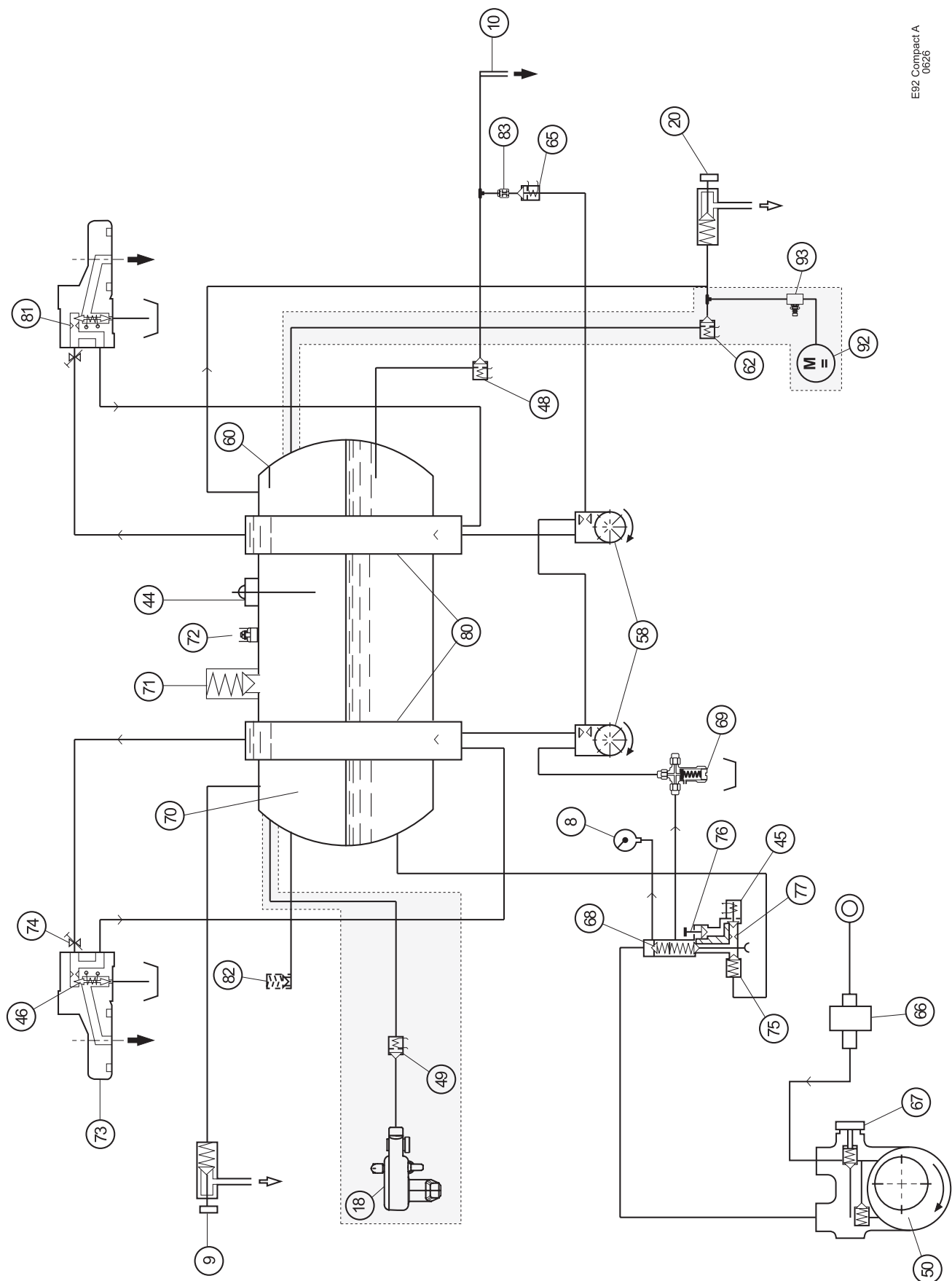
**Schema elettrico - Wiring diagram - Schéma électrique -  
Elektrischer Schaltplan - Esquema electrico - Esquema eléctrico**



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



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



E92 Compact A  
0626

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

### I LEGENDA

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

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

### GB LEGEND

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

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

### F LEGENDA

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

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

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

### D LEGENDE

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

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

### E LEYENDA

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

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

### P LEGENDA

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

Os componentes "\*" – são aplicados apenas sobre algumas configurações de produtos

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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.