



USE AND INSTALLATION

Translation of the original instructions

E61 Jubilé USA



Dear Madam, Dear Sir

Congratulations on your new Faema!

With this purchase, you have chosen an advanced espresso coffee machine built with the most modern technologies. This machine not only offers you a perfect combination of efficiency and functionality, but also provides you with all the tools you need to do your job in the best possible way.

We recommend that you take some time to read this Use and Maintenance Booklet. It will help you become more familiar with your new espresso machine, which we're sure you are looking forward to using.

Wishing you all the best.

GRUPPO CIBALI S.p.A.

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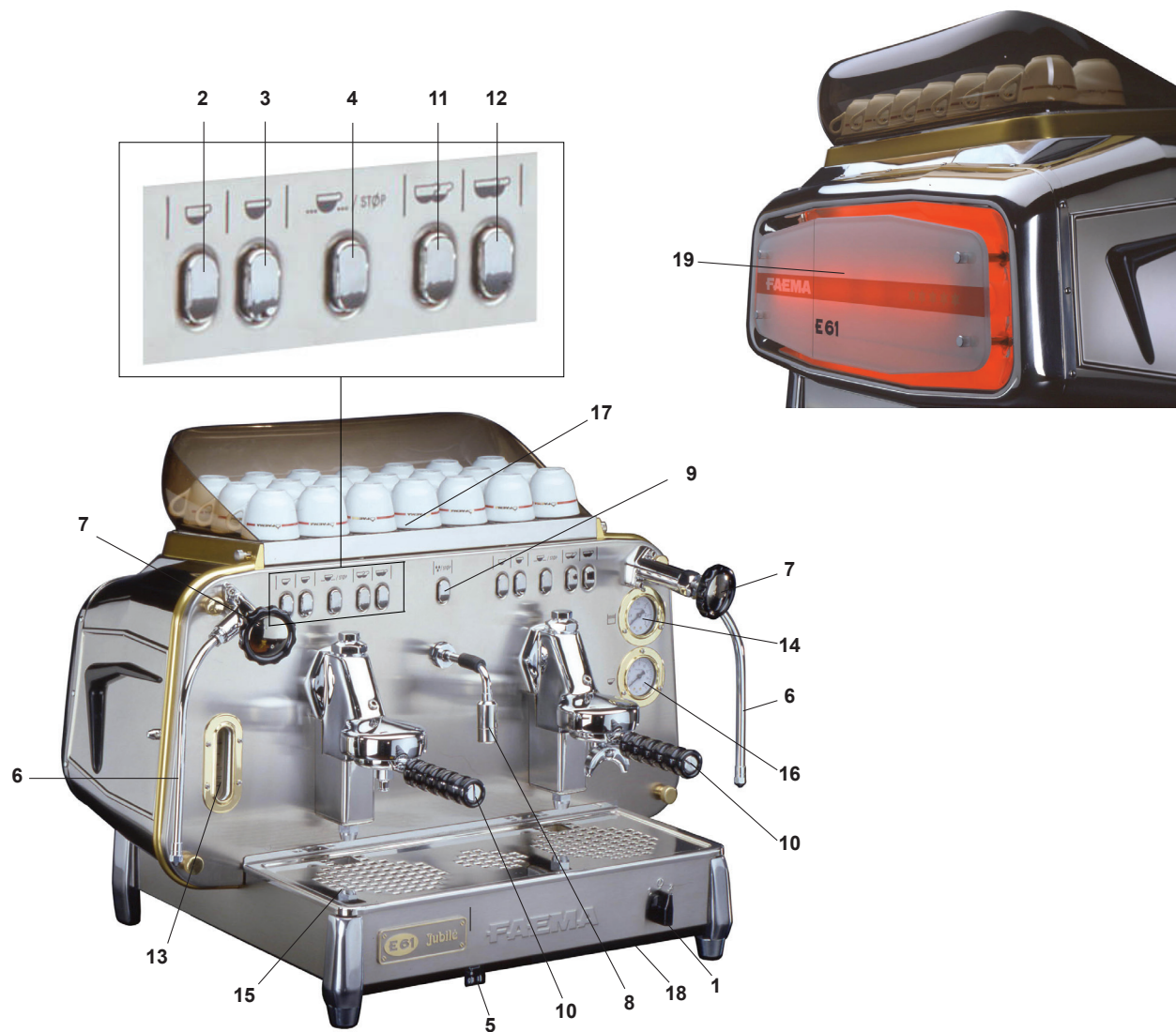
USE

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These chapters in the manual are to be used by qualified, authorized technical staff.

E61Jubilé



LEGEND

- | | | | |
|---|-----------------------------|----|------------------------------|
| 1 | Main ON/OFF switch | 10 | Filter holder |
| 2 | One coffee key long | 11 | Two coffee key long |
| 3 | One coffee key short | 12 | Two coffee key short |
| 4 | Continue/STOP key | 13 | Boiler water level indicator |
| 5 | Boiler water filling lever | 14 | Boiler pressure gauge |
| 6 | Steam jet pipe | 15 | Pan |
| 7 | Steam adjustment knob | 16 | Pressure gauge pump |
| 8 | Hot water dispensing pipe | 17 | Cup warmer tray |
| 9 | Hot water dispensing button | 18 | Backlit glass switch |
| | | 19 | Backlit glass |

1. General Rules



Please read the warnings and rules in this User's Manual carefully before using or handling the machine in any way because they provide important information regarding safety and hygiene when operating the machine.

Keep this booklet handy for easy reference.

- The machine was designed solely for preparing espresso coffee and hot beverages using hot water or steam, and for warming cups.
- The machine must only be used by suitably trained employees who are well aware of the possible risks that can occur when operating the machine.
- The machine is for professional use only.
- The machine must not be used by children or by people with physical, sensorial, or mental impairments: if such people use the machine, they must be supervised during operation.
- The machine must not be left unattended.
- The machine must not be used outdoors.
- If the machine is stored in rooms where the temperature can drop below freezing, empty the boiler and water circuit tubes.
- Do not expose the machine to atmospheric agents (rain, sun, and cold).
- Noise: the equipment does not exceed 70dB.
- If the machine is used improperly or for purposes other than those described above, it can be a source of danger. The manufacturer will not be held responsible for damages caused by improper use of the machine.



These chapters in the manual are to be used by qualified, authorized technical staff.

2. Installation Rules

WARNING



Installation, dismantling, and adjustments must only be performed by qualified and authorized technicians. Carefully read the warnings and rules in this manual because they provide important information regarding safe installation, use and maintenance of the machine.

Keep this booklet handy for easy reference.

- Staff responsible for moving the machine must realize the risks in moving heavy loads. Move the machine carefully, using the correct lifting equipment (fork lift, for example). If moving the machine by hand, make sure:
 - enough people are available for the task, depending on the machine weight and difficult handling;
 - to always use the necessary safety gear (shoes/gloves).
- After removing the machine from its packing materials, make sure that the machine and its safety devices are intact.
- If the power supply cord is damaged, it can only be replaced by qualified and authorized technicians.
- Packing materials (plastic bags, polystyrene foam, staples, etc.) must be kept out of the reach of children because they are potentially hazardous.
- Before plugging in the machine, make sure that the information on the nameplate (voltage, etc.) matches that of the electrical and water systems.
- Completely unwind the power supply cable.
- The coffee machine should sit on a flat, stable surface at least 1 inch (20 mm) from walls and from the counter. Keep in mind that the highest surface on the machine (the cup warmer tray) sits at a height of at least 47 inches (1.2 meters). Make sure there is a shelf nearby for accessories.
- Room temperature must range between 50° and 90°F (10°C and 32°C).
- An electrical outlet, water connections, and a drain with siphon must be in the immediate vicinity.
- Do not install in rooms (kitchens) that are cleaned with jets of water.
- Do not clean the machine with jets of water.
- Do not obstruct openings or ventilation and heat vents.
- Do not install the machine outdoors.

3. Electrical Installation Rules

Prior to installation, make sure there is a circuit breaker installed with a distance between the contacts that allows for complete disconnection when there is a category III overload and that provides protection against current leakage equal to 30 mA. The circuit breaker must be installed on the power supply in compliance with installation rules.

The electrical safety of this machine is only ensured when it is correctly connected to an efficient earthing system in compliance with the electrical safety laws in force. This fundamental safety requirement must be verified. If in doubt, request that a qualified electrician inspect the system. The manufacturer cannot be held responsible for any damage caused by the lack of an earthing system on the electrical supply.

It is inadvisable to use adaptors, multiple plugs, and/or extension cords. If their use is indispensable, only use simple or multiple adaptor plugs and extension cords that are in compliance with safety laws. Make sure these devices do not exceed the voltage capacity marked on the simple adaptor and on extension cords, and the maximum voltage marked on the multiple adaptor.

Check that the type of connection and voltage correspond with the information on the nameplate: see *illustrations chapter figure 1*.

For machines with a single-phase connection: see *illustrations chapter figure 2*.



These chapters in the manual are to be used by qualified, authorized technical staff.

4. Equipotential Connection

This type of connection, required by some laws, prevents differences in the electric potential level between the earthing connections of equipment installed in the same room.

This machine is provided with a clamp underneath the base for connection to an external equipotential cable.

After installation, this type of connection MUST be made:

- Use a cable with a nominal section in compliance with the laws in force.
- Connect one end of the cable to the clamp (see *illustrations chapter figure 3*) and the other end to the earthing of adjacent equipment.

Failure to follow this safety norm releases the manufacturer from any responsibility for machine breakdowns or damage to people or property.

NOTE: DO NOT CONNECT TO THE POWER SUPPLY EARTHING BECAUSE IT IS NOT CONSIDERED AN EQUIPOTENTIAL CABLE CONNECTION.



Bear in mind that Gruppo Cimbali S.p.A. is not responsible for damage caused by improper electrical connections, and that the installer is responsible for any damage.

5. Water Installation Rules

WATER REQUIREMENTS

Water used in coffee machines must be potable and suitable for human consumption (see laws and regulations in force).

Check on the machine's water inlet that:

- the pH level complies with the laws in force
- the chloride value is less than 100 mg/l

If the values do not fall within the limits, an appropriate water treatment device must be inserted (respecting the local laws and compatible with the machine).

If the machine uses water with a hardness exceeding 8°F (4.5 °D), a specific maintenance plan must be implemented according to the hardness detected and machine usage.

WARNING

Only use the supplied parts for installation. If other parts are installed, they must be new (not used) and they must be able to come in contact with potable water suitable for human consumption (according to local laws in force).

WATER CONNECTIONS

Place the machine on a flat surface and stabilize it by adjusting and securing the feet.

Hook up the water connections as shown in the *Illustrations chapter Figure 4*, respecting the hygiene, water safety, and anti-pollution laws in the country of installation.

Note: If the water pressure can rise above six bar, install a pressure reducer set at 29÷43 psi (2÷3 bar). See *Illustrations chapter Figure 5*.

Water draining tube: place the end of the water draining tube in a drain with a siphon for inspection and cleaning.

IMPORTANT: The curves of the draining tube must NOT bend as shown in *Illustrations chapter Figure 6*.

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



These chapters in the manual are to be used by qualified, authorized technical staff.

6. Installation Check-up



WARNING: AFTER INSTALLATION, CHECK TO SEE IF THE MACHINE IS WORKING PROPERLY (see the Installation Module C)

WATER CONNECTIONS

- No leaks from the connections or tubes

FUNCTIONING

- Boiler and operating pressures are normal.
- The pressure gauge is working properly.
- The self-leveling device is working properly.
- The expansion valves are working properly



WARNING: ONCE THE MACHINE HAS BEEN INSTALLED AND IS READY FOR USE, BEFORE ALLOWING THE WORKER TO START USING THE MACHINE, WASH THE INTERNAL COMPONENTS ACCORDING TO THE INSTRUCTIONS BELOW:

GROUPS

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

HOT WATER

- Continuously dispense hot water (pressing the appropriate button) until at least 4 liters of water have been used for a machine with 1 group and 6 liters of water have been used for a machine with 2 groups (see the “Cleaning and Maintenance” Chapter in the User’s Manual).

STEAM

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

USE

7. Daily Switch-On

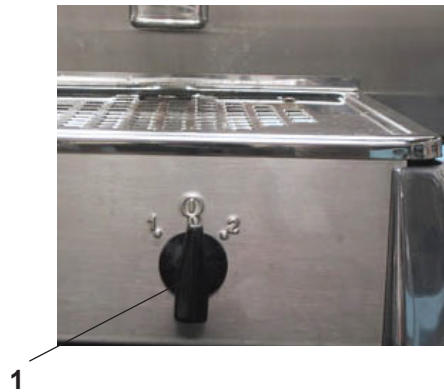


“Before switching on the machine, ensure the following:
The mains switch is on.
The water mains tap is open”.

Electric switching on

Turn the main switch (1) to position 1.
The boiler is filled until the set level is reached.
Turn the main ON/OFF switch (1) to position 2.
“Heating” now begins.

At the end of the day, turn the machine OFF by turning the main ON/OFF switch (1) to position 0.



8. Heating phase



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

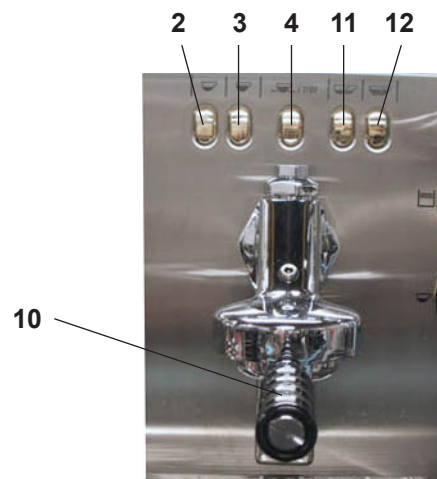
While awaiting for the machine to be ready for use, insert the filter baskets (10) in the groups.
Do not cover the cup warmer with cloths to prevent over-heating of the machine.

When the pressure gauge (14) indicates normal working pressure, the machine is ready to be used.



9. Delivery of the coffee

1. Unhook the filter-holder (10) from the group.
2. Place the grounds in the grounds drawer.
3. Fill the filter with a dose of ground coffee.
4. Level out with the coffee press.
5. Insert the filter-holder (10) into the group ensuring it that the gasket provides a good seal.
6. Place the cups (or cup) under the dispensing spouts.
7. Press the coffee distribution key (2, 3, 11 or 12) 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 (4) for a continuous distribution. The distribution, both dosed and continuous, may be interrupted at any time by pressing the continuous/STOP key (4).



10. Other hot beverages

Steam dispensing

Put a cup with the beverage you wish to heat under the right or left steam nozzle (6).

Completely immerse the steam nozzle in the beverage.

Gradually open up the steam tap (7), allow the beverage to heat to the desired temperature, stop the flow of steam by turning knob (7) the other way (towards "0").

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.

Heating milk for frothy coffee (cappuccino)

Use a tall narrow jug and fill it up to about the half-way mark. Then plunge the steam jet pipe (6) into the milk.

Gradually open up the steam tap (7) and heat the milk for a few seconds.

When the required amount of froth has been made and the temperature is sufficiently high, stop the flow of steam by turning knob (7) the other way (towards "0").

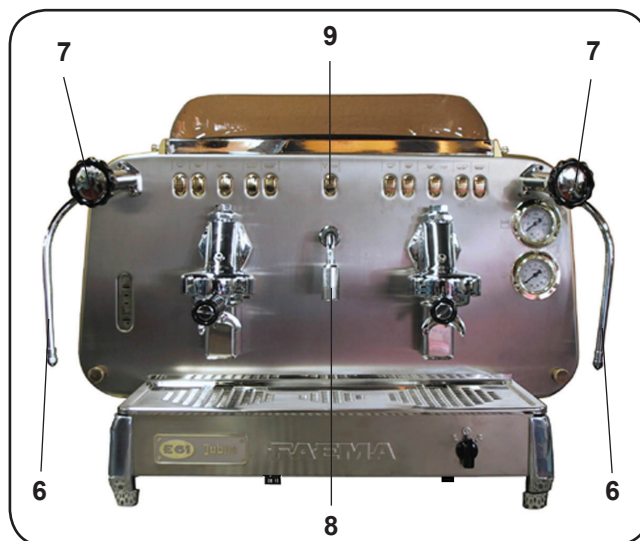
When the steam jet pipe (6) is no longer required, clean it thoroughly with a sponge and a clean cloth.

Distribution hot water

After having positioned the appropriate container under the hot water nozzle (8), distribution is made in two ways.

Dosed Function

Press the hot water distribution key (9) 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).

Continuous Function

Press the hot water distribution key (9) and keep pressed for approximately 3 seconds.

Hot water will be issued continuously until the hot water key (9) is pressed again to stop this function.

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

11. Programming measures

How to access the programming function

To enter the programming mode, press STOP/progr button (4) and keep it pressed for a few seconds; the buzzer sounds intermittently. To exit the programming mode, after programming the various drinks, press STOP/progr button (4) again.

Programming coffee measures



"Before programming the coffee dispensing push buttons fill the filter holder with the correct serving of ground coffee. Don't use coffee grouts for programming servings."

Fit and tighten the filter holder (10) on the coffee dispenser unit, positioning the cup (or cups) under the nozzle (or nozzles) of the filter holder (10).

Press the coffee dispensing push button (2,3, 11 or 12) corresponding to the required serving to be programmed.

When the amount of coffee in the cup reaches the required level, press again the button to stop dispensing.

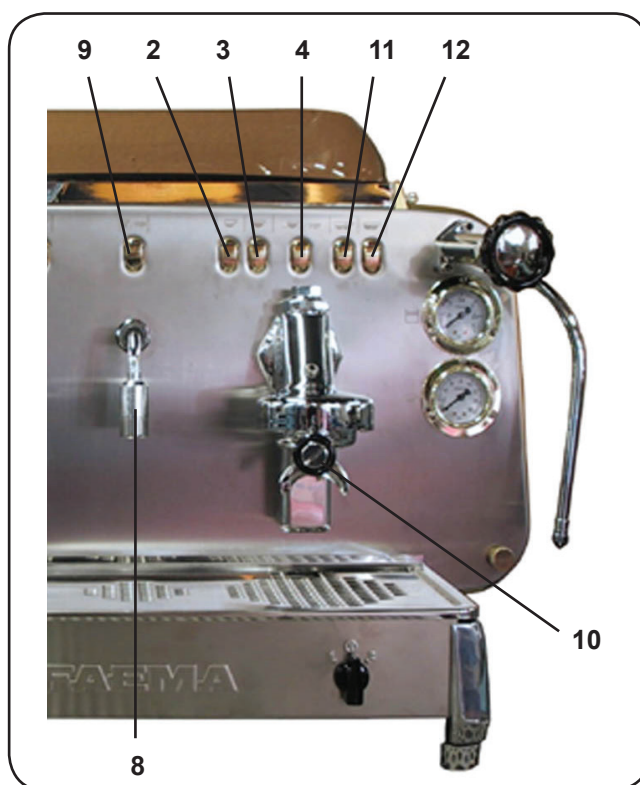
Repeat the above operations for the other coffee push buttons.

Note: if you make a programming mistake, use a new dose of ground coffee and repeat the operation.

Programming

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

- 1) Place a container by the hot water distribution nozzle (8).
- 2) Keep the distributor key (9).
- 3) When the quantity of water in the container has reached the desired level, press again the key (9).



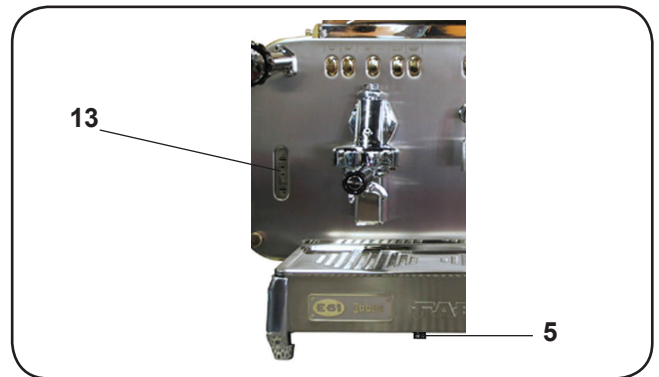
12. Water level control of boiler

The machine is fitted with a series of automatic level control devices to keep the water in the boiler at a pre-set level.

Filling the boiler with water using the manual service tap

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

Press the filling lever (5), taking care not to exceed the MAX. level on the boiler water level indicator (13).



13. Cleaning and maintenance



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

Cleaning the dispenser units

This procedure should be carried out at the end of the working day on all dispenser units.

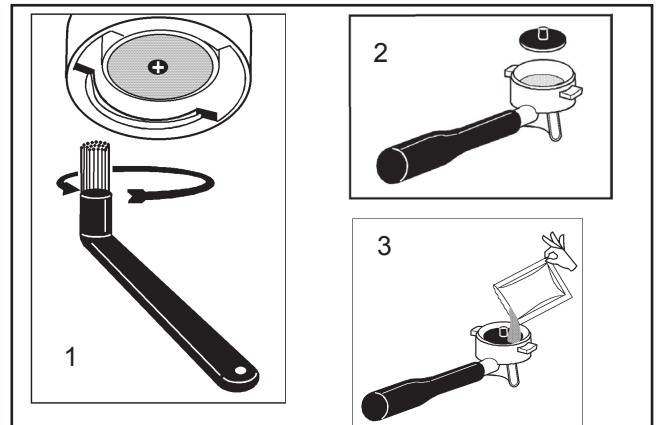
- 1) Clean the underpan gasket with a brush.
- 2) Fit the blank ring into the filter holder.
- 3) Pour in the filter holder the content of a sachet or a measure of detergent powder.
- 4) Insert the filter carrier into the group and press the selection button. After a few seconds, press the STOP button. Repeat this operation a few times.
- 5) Remove the filter carrier, clean the spout with a sponge.
- 6) Rinse by dispensing water from each group for about 30".

Filter Holders

- 1) Pour 1 litre of cold water and a dose of detergent into a suitable receptacle.
- 2) Remove the filters from the filter holders.
- 3) Leave the filters and filter holders in the solution for at least two hours.
- 4) Remove any residues with a sponge and rinse in plenty of cold water.
- 5) Refit the filters in the filter holders, making sure that the filter fixing spring is in the correct position.

Steam and hot water dispensing pipe

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.

Drip pan

Remove the drip pan and complete the cleaning with running water.

Discharge tank

At the end of the working day, pour a jug of hot water into the discharge tank, removing any organic residue present.

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 1-group machine and 6 liters of water from the 2-group machine.

Steam

Dispense steam from the steam pipe for about one minute, using the relative commands.

14. Rules for the worker operating the machine

BEFORE YOU START



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

Groups

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

Hot Water

- Continuously dispense hot water (pressing the appropriate button) until at least 4 liters of water have been used for a machine with 1 group and 6 liters of water have been used for a machine with 2 groups (see the “Cleaning and Maintenance” Chapter in the User’s Manual).

Steam

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

ON THE JOB

Steam dispensing

- Before heating the beverage (water, milk, etc.), open the steam nozzle for at least 3 seconds and let the steam escape so that the condensation is eliminated.

Coffee dispensing

- If the machine has not been used for more than an hour, before making coffee, dispense about 100 cc and discard the liquid.

Hot water dispensing

- If the machine has not been used for more than an hour, before using the hot water, dispense about 200 cc and discard the liquid.

Cleaning the coffee circuits

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

15. Caution



Danger of burns

The areas marked with this sign become hot.

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

GENERAL

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

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

Cup-warming plate

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

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

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



MACHINE CLOSE-DOWN

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

- Remove the plug or switch off the main switch.

- Close the water tap.

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

Danger of Burns

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

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

MAINTENANCE AND REPAIR

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

Only qualified and authorised servicing personnel should be called.

Use only original spare parts.

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

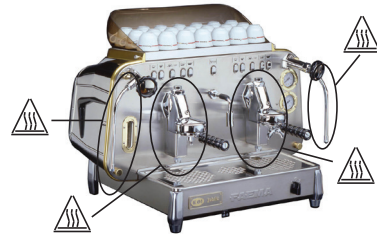


WARNING: Hot surface

ACHTUNG: Heisse Oberfläche

ATTENTION: Surface chaude

ATTENZIONE: Superficie calda



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



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

- Comply with all the manufacturer's instructions.

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

Regeneration of the Water Softener

(where is present)

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

The resins are regenerated by adding coarse kitchen salt or salt pastilles to the water softener. If regeneration is not performed at the set times, calcareous deposits are formed which progressively diminish the machine's performance until the functions are blocked.

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

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

16. Dismantling the machine

Electrical equipment cannot be disposed of as ordinary urban waste.

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

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.

17. Defects - Malfunctions

Direct action by the customer

Before calling service personnel, to avoid useless expense, check whether the machine problem corresponds to one of the cases listed below.

PROBLEM	CAUSE	SOLUTION
Leaking from the filter-holder rim (10).	Underpan gasket dirty with coffee.	Clean using the special brush provided.
Coffee dispensing time too short.	Coffee ground too coarse. Coffee too old.	Use a finer grind. Use new coffee.
Coffee drips out of machine.	Filter holes blocked or filter-holder (10) outlet hole dirty. Coffee ground too fine.	Clean. Use a coarser grind.
Loss of water under the machine.	Discharge well clogged up. Discharge pan hole blocked.	Clean. Clean.

17. Defects - Malfunctions

Interventions by a specialized technician

PROBLEM	CAUSE	SOLUTION
Infusion time too short Rapid dispensing. Coffee very bland, without cream. (Same defects on all groups).	Coffee grounds too coarse. Old coffee.	This defect is associated to other secondary symptoms which may be caused by a number of other causes as per the previous points. Do not adjust the machine until all other causes have been excluded.
Infusion time very short. Rapid dispensing. Coffee very bland, without cream. (Same defects on all groups).	Group nozzle widened through use. OR gasket in cone-shaped section leaks. Infusion valve remains open Filter edge broken.	The capacity of the group without filter must be 100 cm ³ in 8 ÷ 10 seconds.
Low coffee yield. Slow dispensing. Coffee cold and bland.	Spout dirty.	If the group is operated without the filter-holder, thin, isolated jets will be dispensed instead of one central jet.
Fast dispensing, coffee bland. Pressure gauge pump indicates pressure greater than 9 bar.	Pump out of calibration. By-pass valve blocked.	
Low coffee yield. Fast dispensing. Coffee hot and bland.	Filters with perforations widened. Coarse grinding.	Coffee grounds in cup.
Coffee cold, bland and without cream. Normal infusion and dispensing times.	Air bubble in thermosiphon circulation. Check valve does not hold (with low pressure in system). Heat exchangers emptied. Heat exchanger defective (shows pressures higher than real values).	Move group to and fro to remove air bubble. When touching the water tube it is warm near to the machine. Pressure gauge calibrated with values that are too low.
Coffee cold in the morning at start of work.	Air in boiler.	See switching on instructions.

17. Defects - Malfunctions

Interventions by a specialized technician

PROBLEM	CAUSE	SOLUTION
Dispensing slow. Coffee burnt and cold. Cream very dark, with tendency of formation of an "eye".	Coffee grounds too fine. Low pressure in pump. Mesh filter above spout dirty. Spout partially blocked.	
Dispensing slow, coffee burnt. Pressure gauge pump lower than 9 bar.	Pump out of calibration. Pump with reduced capacity.	
Drainage tube leaks when group is at rest (defect only on one group). Coffee dispensed normally.	Dispensing valve does not hold.	If this defect is not corrected immediately, the water softener runs out long before the expiry time, with consequent scale deposit.
Group at rest Dispensing valve gasket fails rapidly. Water leak from the drainage tube. Coffee dispensed normally. Defect on all groups.	Expansion valve with calibration too high (above 12 bar).	If this defect is not corrected immediately, the water softener runs out long before the expiry time, with consequent scale deposit.
Group at rest. Continuous loss of cold water in the drainage tray. Groups do not dispense any more coffee and the pressure gauge pump shows low values.	Expansion valve remained open.	If this defect is not corrected immediately, the water softener runs out long before the expiry time, with consequent scale deposit.
Group in operation. Drainage tube leaks. No coffee.	Drainage valve does not hold.	
Group in operation. Loss of cold water in drainage tray. Coffee bland. Dispensing slow.	Expansion valve out of calibration (opens at less than 9 bar).	
Machine does not go into pressure or reaches pressure level slowly.	No electricity. Automatic switch gone off. Resistances burned. Electric circuit to resistance interrupted. No water in boiler.	
Groups function normally. Pressure gauge pump does not give correct pressure reading (8 ÷ 9 bar).	Pressure gauge defective.	
Pump does not reach pressure level. No dispensing.	Motor does not work: - No electricity. - Capacitor burnt. - Microswitch burnt. - Motor burnt. Check valve pump open. By pass valve completely opened.	
Pump noisy.	Pump defective. No water in system.	

Illustrations

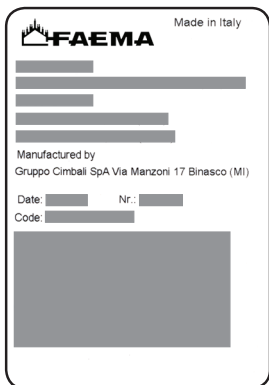


Fig. 1

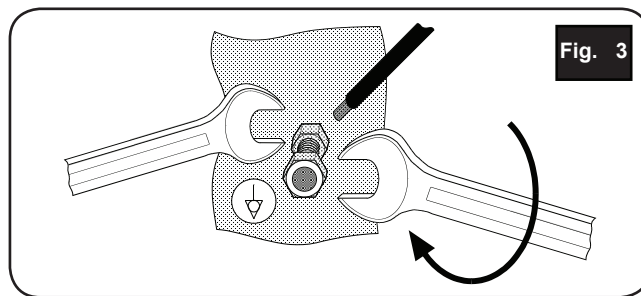


Fig. 3

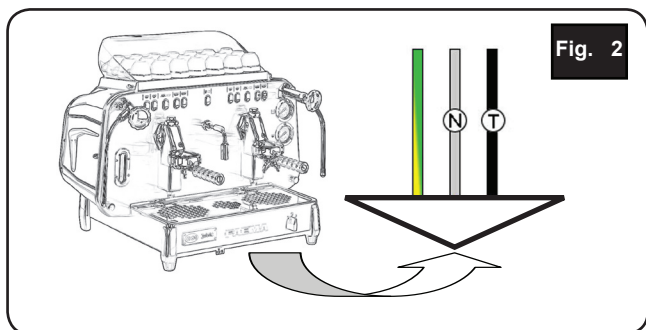


Fig. 2

Machines with single phase connection

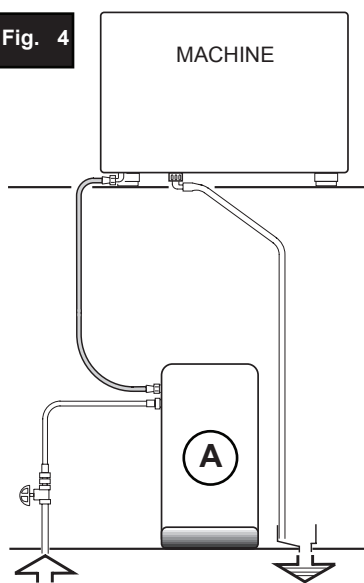
N White
T Black

1

N Blue
T Brown

2

Fig. 4



A) possible water treatment device

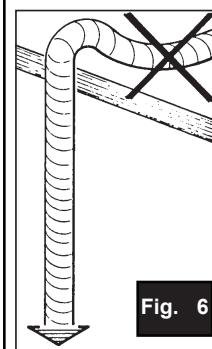


Fig. 6

Install a water feeding tap

WATER MAINS MAX. PRESSURE

87 psi (6 bar)

(for pressure beyond this value, install a pressure reducer)

Ø 3/8 GAS

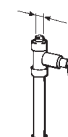
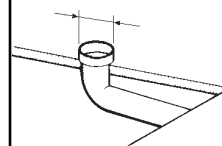


Fig. 5

DRAIN

Min. Ø 2 inches





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GRUPPO CIBBALI reserves the right to make changes to the machines in accordance with the needs of individual countries and on the basis of technological progresses.

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SERVICE LINE

GRUPPO CIBBALI and the "SERVICE LINE"

The GRUPPO CIBBALI Company's client service, the aim of which is to assure top coffee-machine performance for its clients at all times, also makes available its ECO LINE, a series of specific cleaning products expressly designed for this purpose.

ECO LINE - Cleaning products

A) For cappuccino makers	in liquid form	610-004-129;
B) For dispensers, filter-holders, coffee cups	in powder form	610-004-220;
C) For dispensers, filter-holders, coffee cups	in small envelopes	610-004-224;
D) For superautomatic-machine dispensers	in tablet form	610-004-214.

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

LI SERVICE LINE



The Manufacturer reserves the right to modify the appliances presented in this publication without notice

GRUPPO CIMBALI SpA - 20082 BINASCO (MILANO) ITALY



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