

CMA MACCHINE PER CAFFÈ S.R.L.

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2006/42/CE Machinery Directive

TEMPESTA

BARISTA ATTITUDE

SAEP

ORIGINAL INSTRUCTIONS

ESPRESSO COFFEE MACHINE

Use and maintenance manual. Instructions for the user.

Astoria[®]
Think espresso

IMPORTANT: Read carefully before use - Store for future reference

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ESPRESSO COFFEE MACHINE

Use and maintenance manual. Instructions for the user.

1. SAFETY PRECAUTIONS

1.1 LEVEL OF TRAINING AND KNOWLEDGE REQUIRED OF THE USER

All users must be properly trained and knowledgeable about how the machine works and any residual risks present during its operation.

Users must be able to apply all the good practices in compliance with food hygiene principles.

1.2 OPERATION

Even though the machine is provided with all the safety devices required to eliminate possible risks for the User, there are still certain residual risks.

Such risks are related to machine parts that may pose a risk to users, if operated improperly, assessed or deactivated incorrectly, or because the prescriptions contained in this Manual were circumvented.

The machine is also equipped with appropriate warnings placed on residual risk areas, which must be scrupulously observed.

The following residual risks present when the machine is in operation and being used, must be observed as they cannot be eliminated:

WARNING FOR U.S.A:

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



ELECTRICAL HAZARD

When using the electrical appliance, several safety standards must be observed:

- Do not touch the appliance with wet or damp hands or feet;
- Do not use the appliance barefooted;
- Do not use extension cords in rooms where there are showers or baths;
- Do not pull the power cord to disconnect the appliance;
- The appliance's power cord must not be replaced by users. If the cord is damaged, turn the appliance off and contact a Qualified Technician.
- Do not leave the appliance exposed to atmospheric agents (rain, sun, etc.);
- Do not access the inside of the machine;
- Do not spill liquids on the machine;
- Do not allow the appliance to be used by children or incompetent people.



HIGH TEMPERATURE HAZARD

Some parts of the machine can reach high temperatures:

- Avoid contact with the dispensing group, water spouts and steam nozzles;
- Do not place your hands or other body parts near the steam, hot water or milk dispensing nozzle tips.



The appliance can only be used by people (including children under the age of 8) with reduced physical, sensory or mental abilities, or lack of experience or the necessary knowledge, if they are being supervised, or have received instructions regarding using the appliance safely and understanding the dangers inherent to it.

Children must be supervised to ensure that they do not play with the appliance.

Users must promptly inform the Manufacturer if they notice any machine or accident prevention system defects and/or malfunctions, as well as any dangerous situations of which they become aware.

It is strictly forbidden to make changes of any kind or extent to the machine and its functions, as well as to this document.



Make sure that a Qualified Technician periodically carries out routine maintenance and inspects all safety devices.



Any unauthorised tampering with any parts of the machine renders any guarantee null and void.

1.3 MAINTENANCE AND CLEANING

The following residual risks are present when maintaining and cleaning the machine and cannot be eliminated:



ELECTRICAL HAZARD

The maintenance and cleaning operations must comply with the safety regulations:

- Do not carry out maintenance with the machine in operation;
- Do not immerse the machine in water;
- Do not spill liquids on the machine or use water jets when cleaning;
- Do not allow maintenance and cleaning operations to be carried out by children or incompetent people;
- Do not remove the guards and/or parts of the body;
- Do not access the inside of the machine;
- Do not perform maintenance and cleaning operations other than those described in this manual.



HIGH TEMPERATURE HAZARD

When cleaning, pay attention to the parts of the machine that can become hot:

- Avoid contact with the dispensing group, water spouts and steam nozzles;
- Do not place your hands or other body parts near the steam, hot water or milk dispensing nozzle tips.

1.4 PPE FEATURES

When maintaining and cleaning the machine, the following PPE is required:



Gloves

To protect all machine parts that come in contact with food (filter holders, filters, etc.).



Only perform the maintenance and cleaning operations indicated in this manual.

Any maintenance and cleaning operations not expressly discussed in this document must only be performed by the Manufacturer's Qualified Technicians.

All maintenance operations must be carried out when the power supply has been turned off, the water mains has been closed off, and the machine has completely cooled down.

If a malfunction cannot be resolved, turn the machine off and call out one of the Manufacturer's Qualified Technicians. Do not attempt any repairs.

The appliance must be descaled by one of the Manufacturer's Qualified Technicians in order to ensure that its operation does not lead to the release of materials which are hazardous for food use.



Any unauthorised tampering with any parts of the machine renders any guarantee null and void.

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2. INTRODUCTION

Please read this Manual in its entirety before using the appliance, in order to optimise machine performance and operate it safely.

The espresso coffee machine you have purchased has been designed and manufactured with innovative methods and technologies which ensure long lasting quality and reliability.

This Manual is the guide that will enable you to learn about the benefits of choosing our brand. You will find information on how to get the best out of your appliance, how to keep it running efficiently and what you should do if problems occur.

Keep this Manual in a safe place. If you lose it, you can request another copy from the Manufacturer.



Before using the machine, carefully read and follow the instructions contained in this publication. Keep this manual and all attached publications in an accessible and secure place. This document assumes that the machine is installed in a location where the current work safety and hygiene standards are observed.

The instructions, drawings and documentation contained in this Manual are technical and confidential. They are the sole property of the Manufacturer, and may not be fully or partially reproduced in any way.

The Manufacturer reserves the right to make any improvements and/or modifications to the product. We guarantee that this Manual reflects the technical state of the appliance at the time it was released to the market.

We take this opportunity to invite customers to make any proposals to improve the product or its Manual.

2.1 Guidelines for reading the Manual

This Manual is divided into separate chapters. The chapter order is linked to the temporal logic of the life of the machine.

Terms, abbreviations and pictograms are used to facilitate the immediate understanding of the text.

This Manual consists of cover, index and a series of chapters. Each chapter is sequentially numbered. The page number is shown in the footer.

The first page displays the machine identification data and the last page displays the date and revision of the Instruction Manual.

ABBREVIATIONS

- Sec.** = Section
- Chap.** = Chapter
- Para.** = Paragraph
- P.** = Page
- Fig.** = Figure
- Tab.** = Table

UNITS OF MEASUREMENT

The units of measurement are those provided by the International System (SI).

PICTOGRAMS

Descriptions preceded by these symbols contain very important information/requirements, particularly in regards to safety. Failure to comply with these may result in:

- Danger to the operator's safety;
- Injury, including serious injury, to users (in some cases, even death);
- Loss of the guarantee;
- The Manufacturer waiving liability.



DANGER symbol used when there is a risk of permanent serious injury that would require hospitalisation, or in extreme cases, even cause death.



CAUTION symbol used when there is a risk of minor injury that could require medical attention.



WARNING symbol used when there is a risk of minor injury that could be treated with first-aid or similar measures.



NOTE symbol used to provide important information about the topic.

2.2 Storing the Manual

The Instruction Manual must be stored in a safe place and accompany the machine in all ownership transfers.

The manual should be stored, handled with care with clean hands and not placed on dirty surfaces. Do not remove, tear or arbitrarily modify any of its parts.

The manual must be stored away from moisture and heat, and in close proximity to the machine it refers to.

On the user's request, the Manufacturer can provide additional copies of the Instruction Manual.

2.3 Method for updating the Instruction Manual

The Manufacturer reserves the right to modify and make improvements to the machine without providing notice or updating the Manual that has already been received by the user.

Moreover, when substantial changes made to the machine require the modification of one or more chapters of the Instruction Manual, the Manufacturer will send users the chapters affected by the changes or a revision of the entire Manual.

It is the users' responsibility to replace the old document with the new revision.

The Manufacturer is responsible for the Italian content. Translations cannot be fully verified; therefore, in the event of inconsistency, users can refer to the Italian version or if necessary, contact the Manufacturer who will make the appropriate changes.



Should the Manual become illegible or otherwise hard to read, the user must request a new copy from the Manufacturer before carrying out any work on the machine.

IT is absolutely forbidden to remove or rewrite parts of the Manual.

The instructions, drawings and documentation contained in this manual are confidential and the sole property of the Manufacturer. They may not be reproduced in any way, either in full, or in part without prior authorisation.

Users are responsible for complying with the instructions contained in this Manual.

Should any incident occur as a result of incorrect use of these recommendations, the Manufacturer declines any liability.

This manual is also available on the manufacturer's website.

2.4 Recipients

This Manual is addressed to the machine's User, namely, the person in charge of operating, maintaining and cleaning the machine described in this document.

MACHINE RECIPIENT QUALIFICATIONS

The machine is intended for a professional non-generalised use, so it is to be used by trained people, and particularly those who:

- Are aged 18 and over;
- Are physically and mentally capable of using the machine;
- Are able to understand and interpret the Instruction Manual and safety requirements;
- Know the safety procedures and how they are implemented;
- Are able to use the machine;
- Have understood the procedures of use as defined by the machine's Manufacturer.

2.5 Glossary and Pictograms

This paragraph lists uncommon terms or terms whose meanings are different from those most commonly used.

Abbreviations are explained below, as well as the meaning of pictograms describing the operator's qualification and the machine status; they are used to quickly and uniquely provide the information needed to correctly and safely use the machine.

2.5.1 GLOSSARY

User

The person or persons in charge of operating, maintaining and cleaning the machine described in this manual.

Manufacturer's Qualified Technician

A person specially trained and qualified to connect, install and assemble the machine; use special equipment (hoists, forklifts, etc.); perform routine or unscheduled maintenance that may be particularly complex or potentially dangerous if performed by the user; and, pay special attention to safety and hygiene issues.



All other glossary entries are listed in Chap."14. GLOSSARY" on page 39.

2.5.2 PICTOGRAMS

PICTOGRAM	DESCRIPTION
	Electrical hazard
	High temperature hazard
	The use of protective gloves is mandatory
	It is mandatory to read the documentation

2.6 Guarantee

All of the machine's components are covered by a 12-month guarantee, except for electrical and electronic components and parts prone to wear and tear.

3. MACHINE IDENTIFICATION

3.1 Make and model designation

The machine and model ID information is found on the unit's NAMEPLATE and in the provided EC DECLARATION OF CONFORMITY.

3.2 General description

The machine described in this Manual consists of mechanical, electrical, and electronic components which, when used together, produce milk, coffee and water-based beverages.

This product is manufactured in compliance with the EU Directives, Regulations and Standards indicated in the EC DECLARATION OF CONFORMITY provided with the machine.

This machine is designed and constructed to operate only after being properly connected to a hydraulic and electrical network and placed so as to be sheltered from atmospheric agents.

3.3 Customer service

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3.4 Intended use

The espresso coffee machine has been designed to professionally prepare hot drinks such as tea, cappuccinos and weak, strong and espresso coffee, etc.

The appliance is not intended for domestic use, it is intended for professional purposes only.

The machine can be used under all the conditions set forth, contained or described in this document; any other conditions must be considered dangerous.

The machine must be installed in a place where its access is restricted to qualified personnel only who have received suitable training (coffee shops, restaurants, etc.).

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PERMITTED USES

All uses compatible with the technical features, operations and applications described in this document which do not endanger the safety of users or cause damage to the machine or its surrounding environment.



All uses not specifically mentioned in this Manual are prohibited and must be expressly authorised by the Manufacturer.

INTENDED USES

The machine has been designed exclusively for professional use.

The use of products/materials other than those specified by the Manufacturer, which can cause damage to the machine and be dangerous for the operator and/or those in close proximity to the Machine, is considered incorrect or improper.

CONTRAINdicATIONS OF USE

The machine must not be used:

- For uses other than those listed in para. 3.4, or for uses that differ from or are not mentioned in this Manual;
- With materials other than those listed in this Manual;
- With safety devices that have been disabled or are not working.

INCORRECT USE OF THE MACHINE

The type of application and performance that this machine has been designed for, requires a number of operations and procedures that cannot be changed, unless previously agreed

with the Manufacturer. Only operations discussed in this document are allowed; any operation not listed and described herein is to be considered improper and, therefore, hazardous.

IMPROPER USE

The only permitted uses are described in the Manual; any other use is considered improper and, therefore, hazardous.

GENERAL SAFETY FEATURES

The user must be aware of accident risks, safety devices and the general safety rules set forth in EU directives and by the legislation of the country where the line is installed.

The user must know how all the machine's devices work.

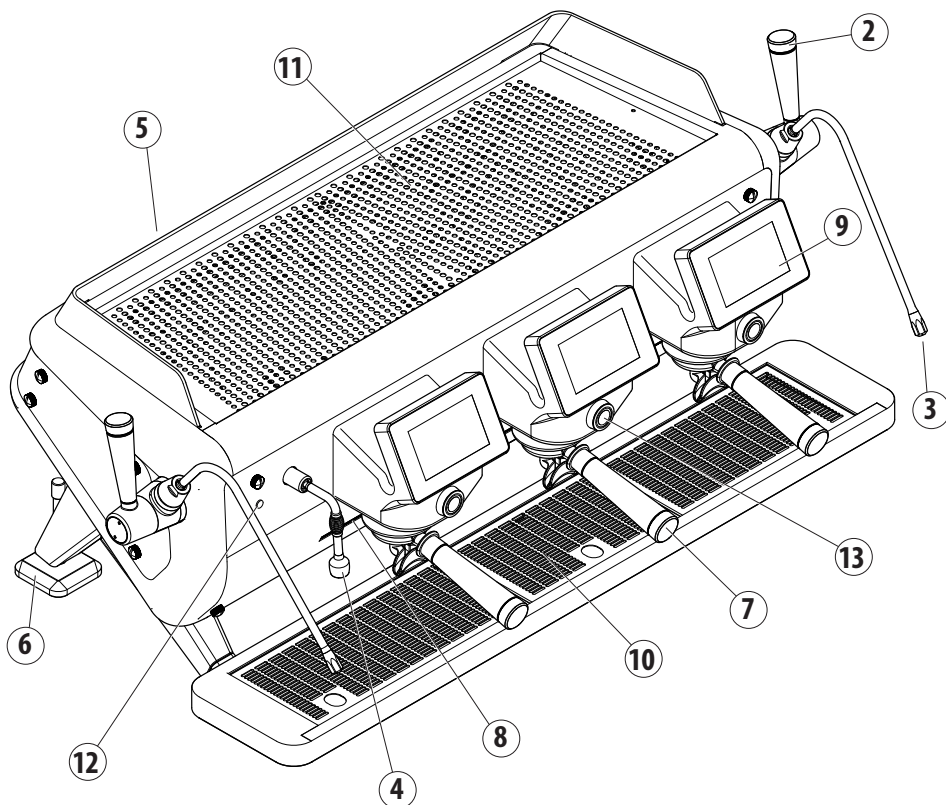
They must also have fully read this Manual.

Maintenance work must be performed by qualified technicians after the machine has been properly assembled.

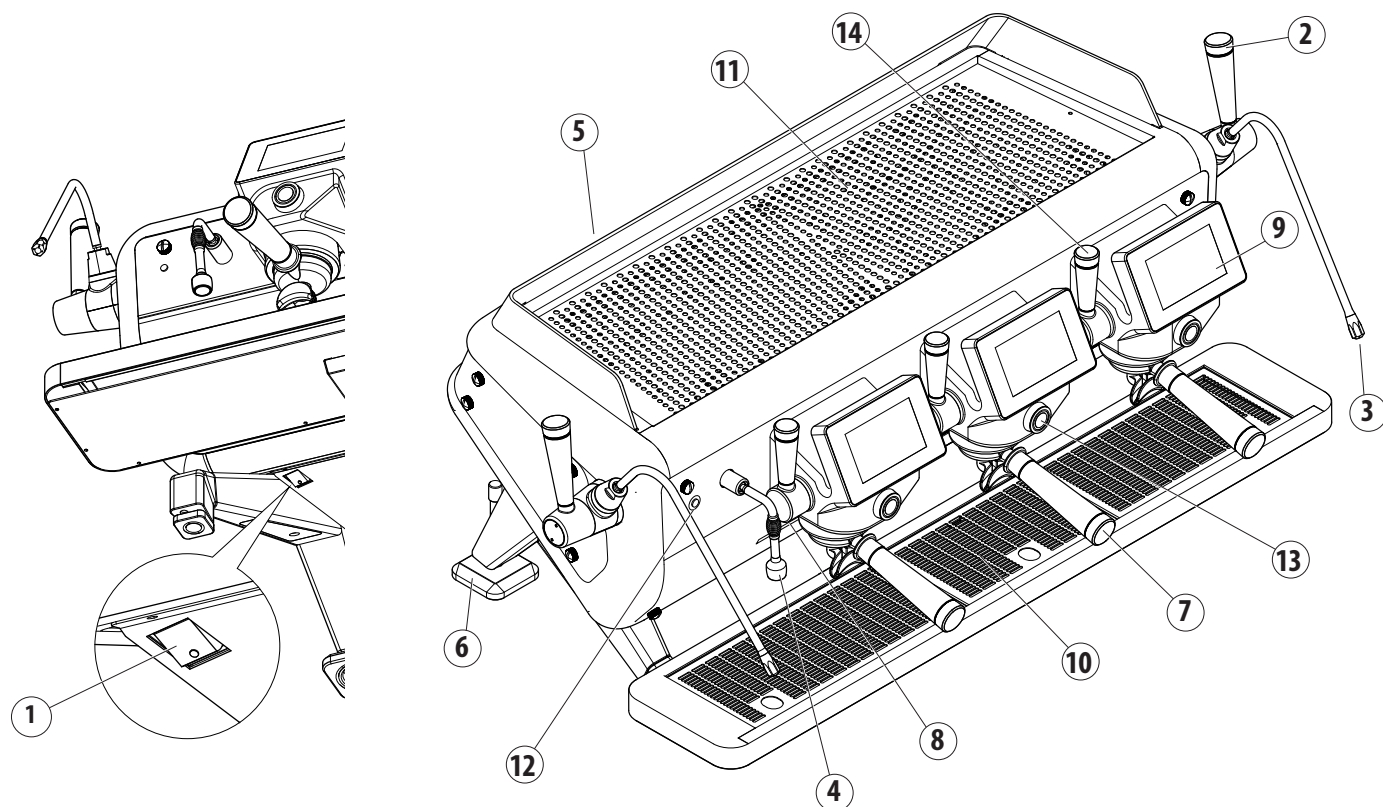
The tampering or unauthorised replacement of one or more machine components, the use of accessories which modify its use and the use of materials other than those recommended in this Manual, can cause accidents.

3.5 Machine diagram

- 7. ON switch
- 8. Steam lever
- 9. Steam nozzle anti scalding
- 10. Hot water spout
- 11. Back light logo
- 12. Adjustable foot
- 13. Filter holders
- 14. Dispensing compartment LED light
- 15. Display touchscreen
- 16. Cup holder grille
- 17. Cup warmer shelf
- 18. Machine on indicator light
- 19. Manual coffee button
- 20. Manual coffee lever



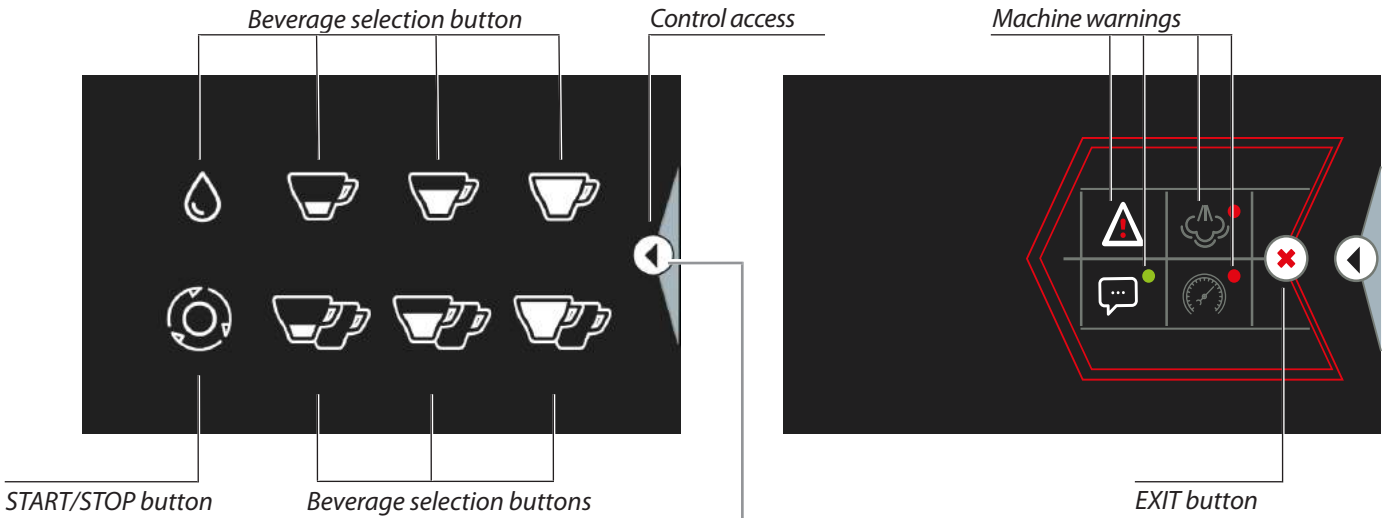
Standard version



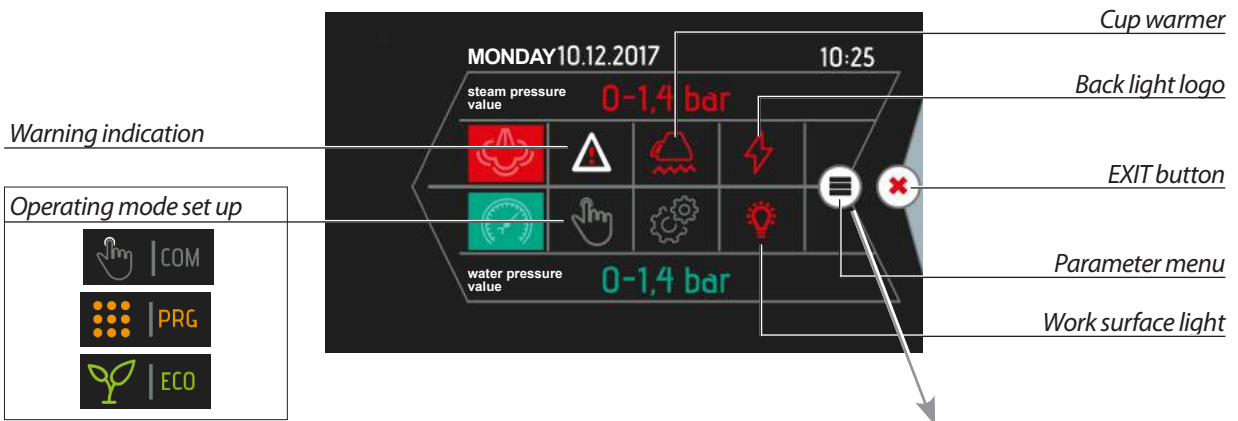
F.R.C. version

3.6 Control panel

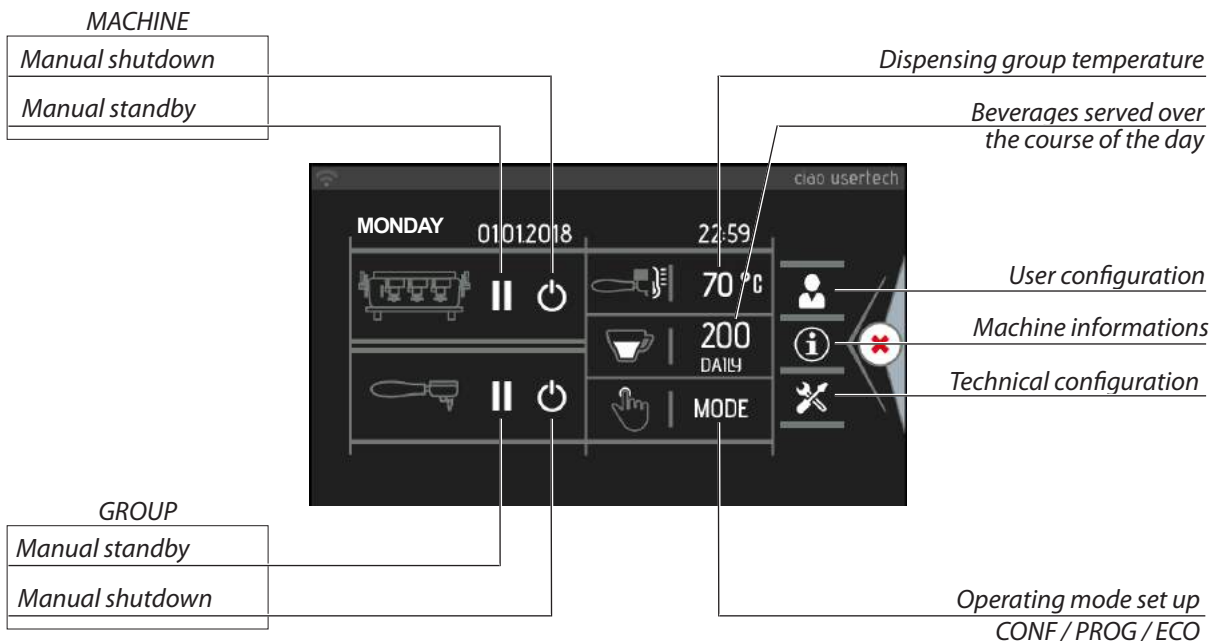
The machine is completely controlled through the touch screen display located on the front. The display will also show machine malfunctions, if any:



The main machine parameters are accessible through the key ◀ :



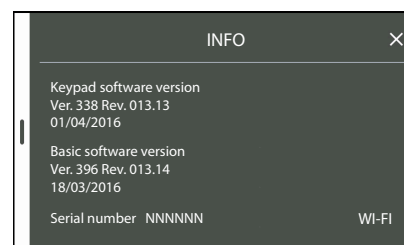
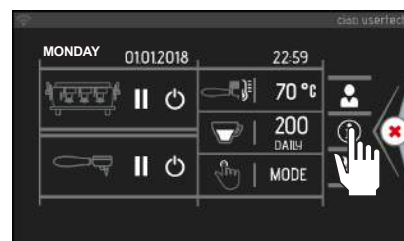
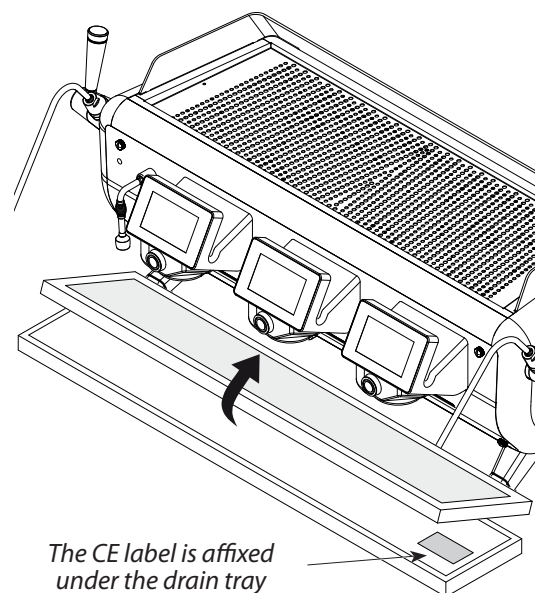
The machine menu can be accessed through the key ≡ :



3.7 Data and marking

The machine's technical data is shown in the following table:

TECHNICAL DATA TABLE	2GR (STANDARD / FRC)		2GR (FRC)	3GR (STANDARD / FRC)		3GR (FRC)
	Voltage (V)	220/380	240/415	200	220/380	240/415
Max. power (W)	4.000	5.000	3.500	6.000	7.000	5.000
Frequency (Hz)	50-60					
Capacity coffee boiler	1,2 l x 2		1,2 l x 3			
Capacity operation pressure (l)	8,5					
Width (mm)	1035		1175			
Depth (mm)	618					
Height (mm)	500					
Net weight (kg)	97		117			
Safety valve calibration	0,19 MPa (1,9 bar)					
Steam heating unit operation pressure	0,08 - 0,14 MPa (0,8 - 1,4 bar)					
Supply water pressure	0,15 - 0,6 MPa MAX (1,5 - 6 bar MAX)					
Recommended coffee delivery pressure	0,8 - 0,9 MPa (8 - 9 bar)					
Temperature work environment	5 - 35°C 95° U.R. MAX					
Sound pressure level	< 70 dB					



According to Directive 2006/42/EC, the machine bears a CE marking, meaning that the Manufacturer declares, under his own responsibility, that the unit is safe for people and property.

The CE label which provides the identification data is affixed under the drain tray. Below is an example of a nameplate:



Enter the "Menu" section (see the instructions in the following chapters) and select the button to view the machine's serial number.

When contacting the Manufacturer, always provide the following information:

- S/N - machine serial number;
- Mod. - machine model
- Y - year of manufacture;

The appliance data can also be found on the label located on the machine's packaging.



It is forbidden to remove or damage the nameplate. If this occurs, replace it as a matter of urgency, dealing exclusively through the Manufacturer.

3.8 Energy Saving System




The machine is equipped with software that manages the automatic standby system during breaks, the night energy-saving feature and the smart temperature adjustment.

This allows a considerable amount of energy to be saved during night breaks, whilst maintaining the machine in a condition that can quickly return to operating mode.

Moreover, the software only distributes the power where and when needed, thus allowing energy to also be saved during normal operation.

When programmed, the system automatically puts one or more groups into standby mode when the workload decreases and prepares them for full capacity when needed.

Three choices are provided:

-  : Stand by manual activation
-  : programmed operation
-  : self-learning management.



To activate the Energy Saving mode, see para. 7.13 on page 22.

4. STORAGE

The machine is stored by the Manufacturer or the Distributor.

5. INSTALLATION

The machine must only be installed by one of the Manufacturer's Qualified Technicians.



The machine's support base must be perfectly level and have no irregularities.

6. COMMISSIONING

The machine must only be commissioned by one of the Manufacturer's Qualified Technicians.

7. OPERATION

7.1 Safety precautions



Carefully read the instructions provided in chapter "1. SAFETY PRECAUTIONS" on page 3.

7.2 Emissions

VIBRATIONS

Under conditions of use that meet the indications of correct use provided in this manual, any detected vibrations do not give rise to dangerous situations.

SOUND EMISSIONS

The noise level emitted by the machine is on average lower than 70 dB; therefore, there is no obligation to use personal protective equipment for the auditory system.

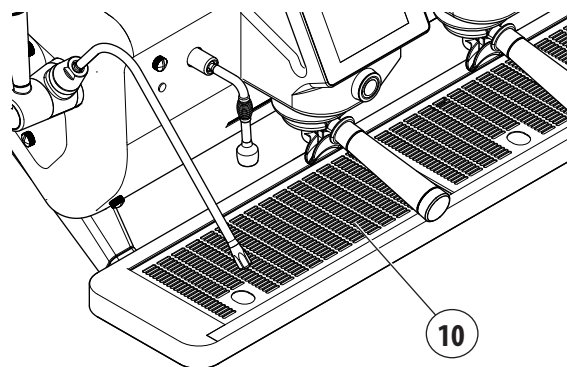
Notify the Manufacturer if the machine emits unusual noises.

ELECTROMAGNETIC ENVIRONMENT

The machine is designed to work properly in any industrial electromagnetic environment, falling within the Emission and Immunity limits provided by current standards.

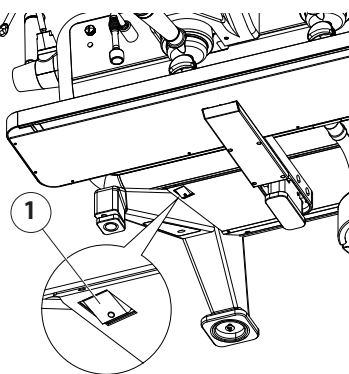
7.3 Turning the machine on and off

After the hydraulic and electrical mains have been connected by a Qualified Technician, make sure that the drain tray under the cup holder grille (10) is correctly connected to the drain.



Check that all the steam valves are closed.

Turn the machine on using the main switch (1) and follow the instructions provided on the display, as described below.



When the machine has started up, the warm-up phase begins. When the warm-up phase has been completed, the machine will be ready to dispense coffee and the screen shown below will appear on the display.



It may sometimes take longer for the steam to be ready for dispensing than the coffee. If this occurs, wait a few minutes until the green steam icon appears on the display.

The green icon indicates that the machine is at the programmed pressure and steam is ready to be dispensed.



Steam
not available

Coffee supply
not available



Before using the machine, carry out some empty dispensing cycles with the filter holders attached for several seconds. This procedure releases any air inside the hydraulic circuit and in turn, allows the dispensing groups to fully heat up.

In some cases, such as, for example, after the groups have been washed, all the selections may be inactive for a short time, the display may have reduced brightness and some messages may appear on the right bar.



Simply wait a few seconds until the temperature has been fully regulated: the display will return to its normal brightness and all the selections will once again be active.

7.3.1 Turning the machine off

Turn off the machine via the main switch (1).

7.4 Water renewal

When the machine is being installed, the Qualified Technician must replace the water inside the hydraulic circuits by following these steps:

- When the installation is complete, the appliance must be started, brought to nominal working condition and left in the "ready-to-operate" status for 30 minutes;
- Next, the appliance has to be turned off and fully emptied of the first water introduced into the entire hydraulic circuit, in order to eliminate any initial impurities;
- Then, the appliance must be filled with water and brought to the nominal working conditions;
- Turn the machine off again and empty all the water in the hydraulic circuit;
- Turn the machine back on, then fill it and bring it to the nominal working conditions;
- When the "ready to operate" status is reached, continuously dispense from each coffee group, in order to empty the coffee circuit of at least 0.5 litres.
- Continuously release steam for at least 1 minute from each steam dispensing point.



If the machine remains idle for longer than a week, a Qualified Technician must renew 100% of the water inside the hydraulic circuits, as indicated above.

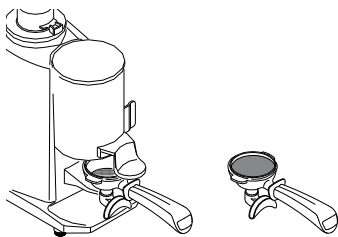
7.5 Preparing the machine

7.5.1 Grinding and dosing coffee

It is important to have a grinder-dispenser next to the machine so that the coffee can be ground on a daily basis.

The coffee must be ground and dispensed according to instructions provided by the manufacturer of the grinder-dispenser. The following points should also be kept in mind:

- To make a good espresso, we recommend that you do not store large amounts of coffee beans. Comply with the expiry date indicated by the producer;
- Never grind large volumes of coffee, it is advisable to prepare the amount that can be held in the dosing device and if possible, use it by the end of the day;
- Do not buy pre-ground coffee, as it perishes quickly. If necessary, buy coffee in small vacuum-sealed packs.

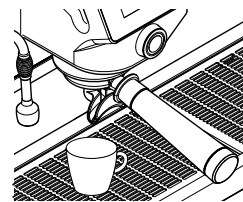



7.5.2 Preparing the filter holder

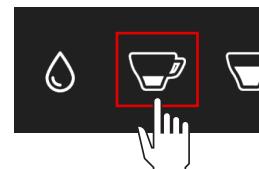
- Fill the filter with a dose of ground coffee (approx. 6-7 g) and compress it with the press;
- Hook the filter holder to the group without closing it too tightly in order to prevent the gasket from wearing quickly;
- For the same reason we recommend that the edge of the filter is cleaned before attaching the filter holder to the dispensing group;
- Follow the procedures specified by the manufacturer of the grinder-dispenser.


7.6 Automatic coffee dispensing function

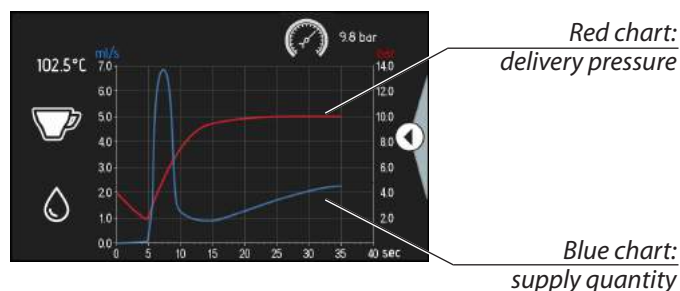
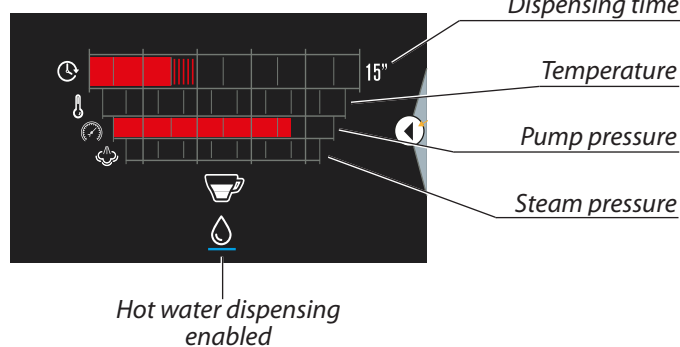
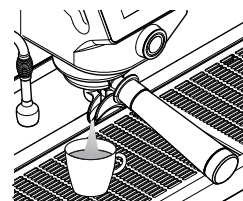
- Place the cup under the dispensing spout;





- press the desired dose button, e.g.  and wait until the coffee is dispensed (LED will switch on);



- To stop coffee dispensing ahead of time, press the  button again;



The graph represents the exact performance of the pressure in the pre infusion only if only one dispensing is in effect. In case of two or more concomitant deliveries, the graph on the other displays will not indicate the actual pressure value of the pre infusion, but that of the instantaneous pressure because the pump is already in operation.

- In order to continuously dispense coffee, select the  button and stop it by pressing the same  button again.

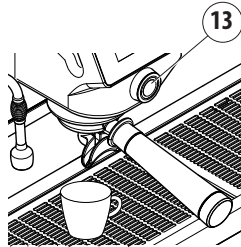
Continuous
dispensing



COFFEE can be dispensed via the button under the individual displays (13).

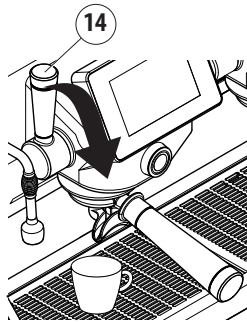
When the button is pressed, the machine will dispense the type of coffee pre-set by the manufacturer.

Press the same button again to stop dispensing.



7.7 Manual coffee dispensing function (F.R.C. version)

- Place the cup under the dispensing spout;
- Lower the lever located next to the group (14). The amount of coffee dispensed will be proportional to the downward position of the lever;
- To stop dispensing, push the lever back up again.



For a better coffee, leave the filter to infuse for a few seconds using the lever.



Do not remove the filter holder from the dispensing group when coffee is being dispensed.



The machine is programmed by default. If you would like to modify the coffee doses, proceed as indicated in para. 8.1 on page 23.

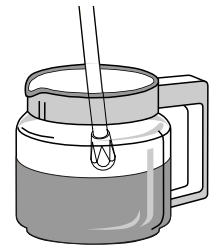


Provided that a group rinse operation has been scheduled, it is possible to carry it out by pressing the START/STOP button (continuous supply) or the manual button prior to inserting the filter holder.

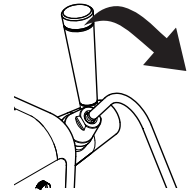
In this case, the 2 buttons must NOT be used to supply coffee, as the quantity of water produced is not sufficient.

7.8 Dispensing steam

- Immerse the steam nozzle into the liquid to be heated;



- lower the tap lever;



- to end the delivery, bring the lever upwards.



Avoid contact with the steam nozzles, do not place your hands or other body parts near the steam nozzle tips.

To optimally froth the milk, follow these simple rules:

- Only heat the amount of milk that you intend to use; once heated, it will have to be completely poured out of the jug and cannot be reheated;
- Froth the milk which should be at a temperature of around 4°C.



To keep the steam nozzle tips in perfect working order, it is advisable to carry out a brief dry dispensing run after each use. Keep the tips clean at all times using a cloth dampened in lukewarm water.



The condensation draining operation must be carried out for at least 2 seconds before using the steam nozzle.

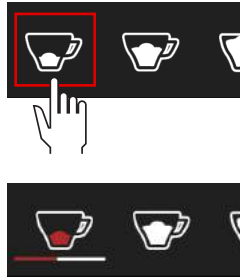
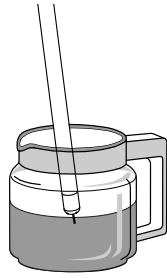
Only leave the steam wand immersed in the milk for the time needed to heat it.

Do not open the steam valve with the steam wand immersed in milk while the machine is switched off.



7.9 Dispensing with Autosteamer

- Immerge the tips of the Autosteamer into the milk;
- sur l'écran, sélectionner la touche désirée, par exemple  et patienter jusqu'à ce que la vapeur s'échappe;;
- wait until the delivery is finished;
- To stop dispensing ahead of time, press the same key  again.



Medium autosteamer dose

Continuous frothing

Short autosteamer dose Long autosteamer dose

- Only heat the amount of milk that you intend to use; once heated, the milk will have to be completely poured out of the jug and cannot be reheated;
- The steam wand guarantees a correspondence of $\pm 3^{\circ}\text{C}$ between the set temperature and the real temperature of the milk, only if the starting milk temperature is 4°C ;
- Since the steam stops dispensing when the set milk temperature is reached, in order to prevent the milk froth from spilling out, do not fill the jug more than half way with liquid;
- Use a suitably-sized container for the amount of milk that requires frothing (recommended 200 ml approx.), and cylindrical shape, not conical (see figure).



Before using the milk frother, press one of the autosteamer selection buttons to let out some short spurts of air, until all the condensation water has been released. To stop dispensing, press the same button again.





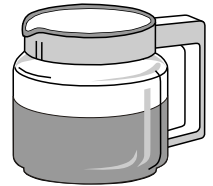
Keep the tips clean at all times using a cloth dampened in lukewarm water. The milk can be kept in the refrigerator for a maximum of 3-4 days.

Leave the steam nozzle immersed in the milk only for the heating time required.

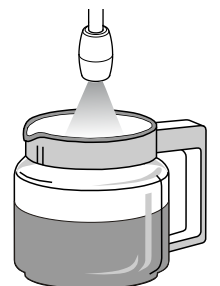
To change the autosteamer's temperature or to adjust the milk foaming, require the intervention of a Qualified Technician.

7.10 Dispensing hot water

- Place the pot under the hot water spout;
- Select the  button on the display and wait for the hot water to be dispensed;
- To stop the hot water dispensing ahead of time, press the  button again.




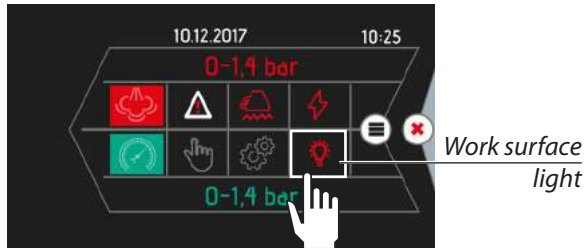
Avoid contact with the hot water nozzle, do not place your hands or other body parts near the hot water nozzle tips.



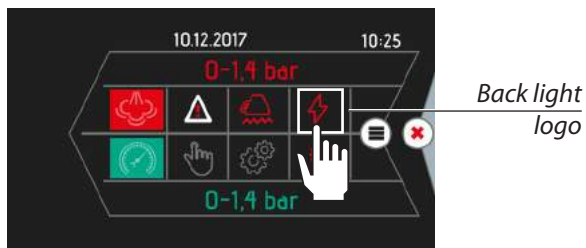
The machine is programmed by default. If you would like to modify the doses, proceed as indicated in para. 8.1 on page 23.

7.11 Lighting

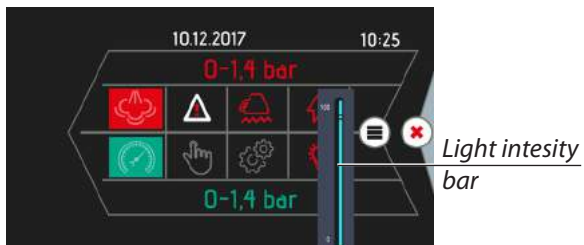
To turn the work surface light on and off, press the  button.



To turn the side panel lighting on and off, press the  button.

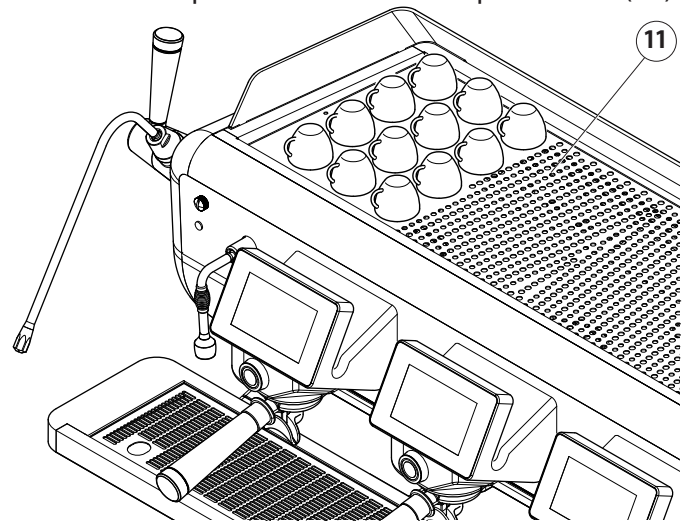



The light intensity calibration (on the work surface or on the sides) is activated by keeping buttons pressed.

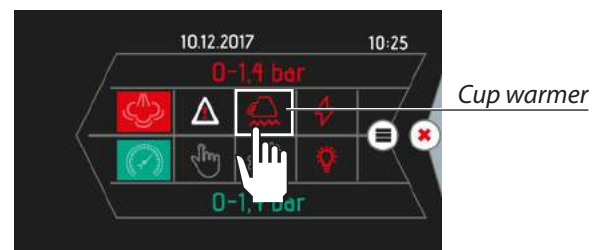


7.12 Cup warmer

Place the cups to be heated on the specific shelf (11).





To activate the cup warmer, press the  button. When the button turns red, the cup warmer is on.

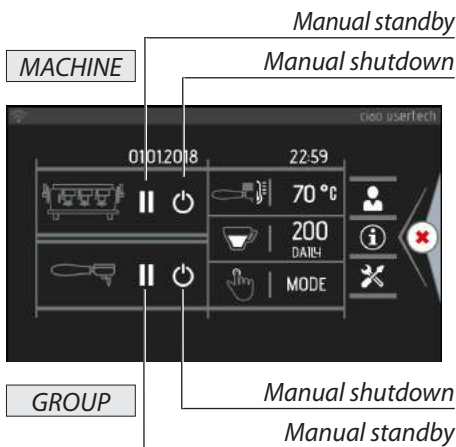


To change the temperature of the cup warmer, see para. "8.3 SERVICE PARAMETER configuration" on page 27.

7.13 Energy Saving Management

To turn off the machine or activate the Energy Saving mode, proceed as follows:

- Select the button ;
- Select the menu button ;
- Select the desired function.



If the machine is off or in "Energy saving" mode, simply tap the display to resume operation. The machine will return to full operation in approximately 1 minute.

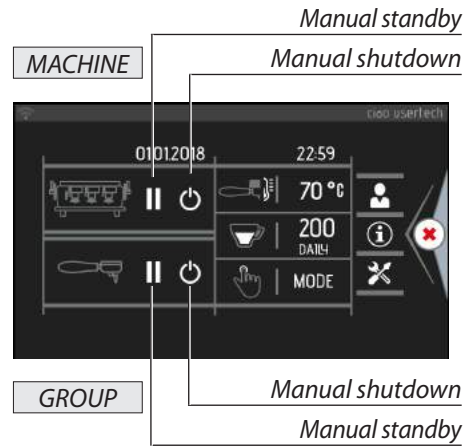


In any case, the system will continue to follow the configured energy-saving settings.

Three "Energy Saving" systems are available:

MANUAL

The Energy Saving features can only be enabled manually by selecting the machine or group icon, as shown in the figure.



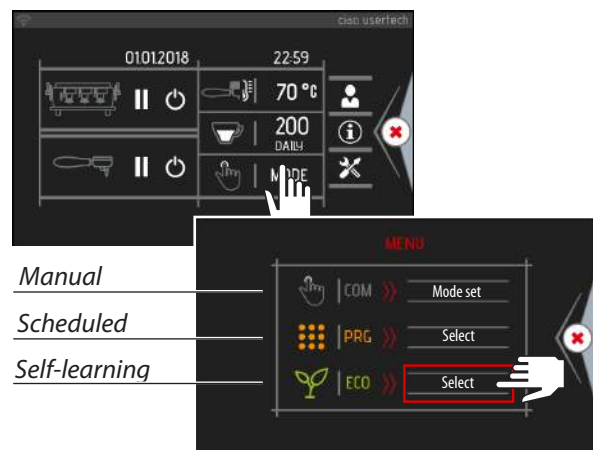
PROGRAMMED

The Energy Saving functions are enabled according to the programming. Contact a Qualified Technician to modify the programming.

SELF-LEARNING

The Energy Saving functions are enabled and in self-learning mode. The system automatically manages the energy saving by lowering the temperature based on the cycles performed in previous days and weeks.

To enable the "Energy Saving" system, press the **MODE** button and select the desired mode:



Call out a Qualified Technician to programme the Energy Saving system.

8. PROGRAMMING

8.1 COFFEE DOSE programming


To programme coffee doses, proceed as follows:

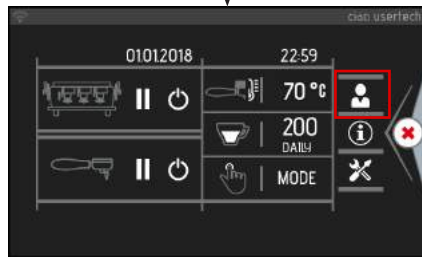
- Select the button ;



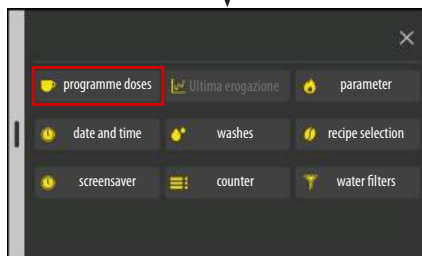
- Press the menu button ;




- Select the configuration button ;



- Press the dose programme button ;
 














- Select the desired dose button (e.g. "1 espresso" 



Depending on the machine model, proceed as follows.

8.1.1 Programming standard model

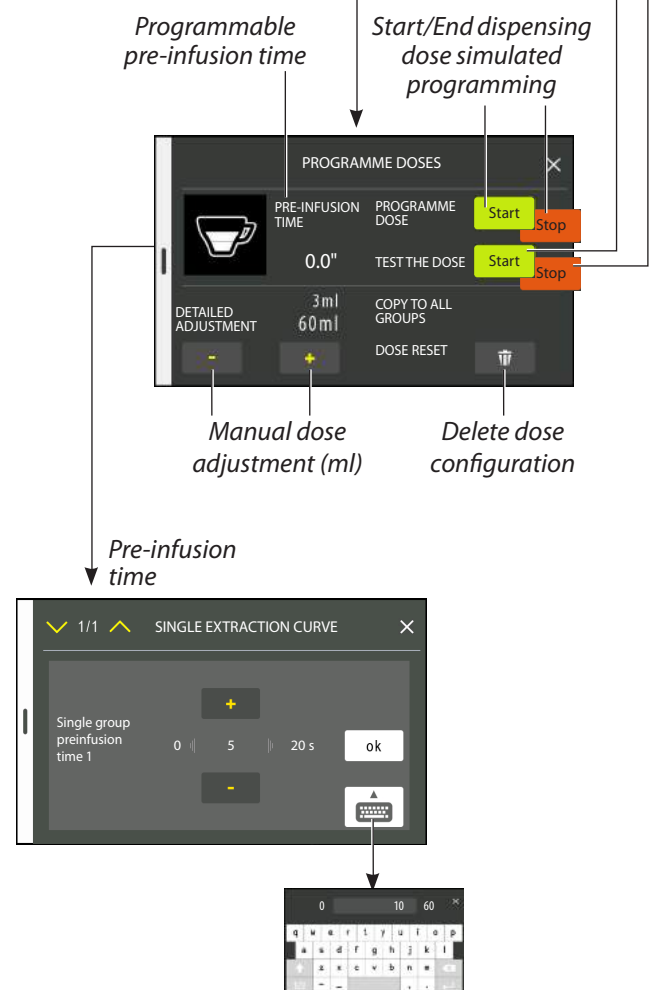
- Press the  button to start dispensing;
- To confirm and stop the dose, press the  button;
- Repeat this operation for the other dose buttons;
- To check the dose, press the "Test the dose" button .
- To delete the dose settings, press the  button;
- The dose can be manually adjusted via the  and  buttons.
- you can also change the coffee pre-infusion time by pressing the icon : Acting with the  and  keys (or with the numeric keypad ) modify the selected parameter and confirm with the  key.



Do not remove the filter holder from the dispensing group when coffee is being dispensed.



Each dose must be programmed with ground coffee and not with programmed dose

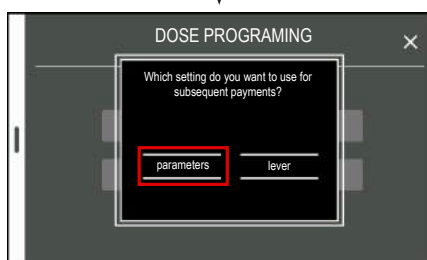
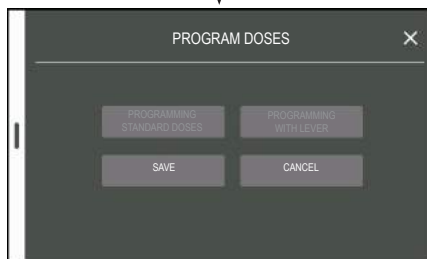
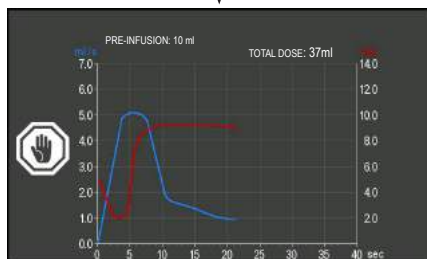
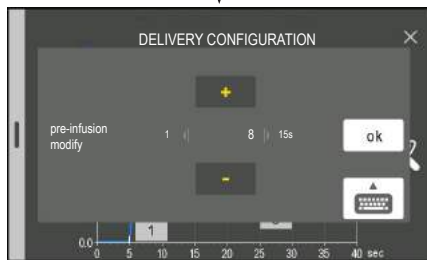
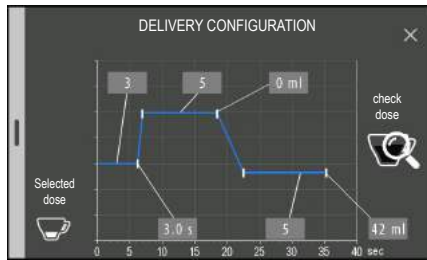
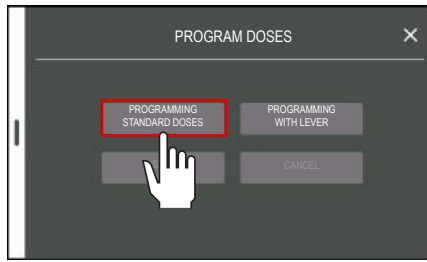


8.1.2 Programming FRC model

select the desired programming mode: STANDARD or WITH LEVER.

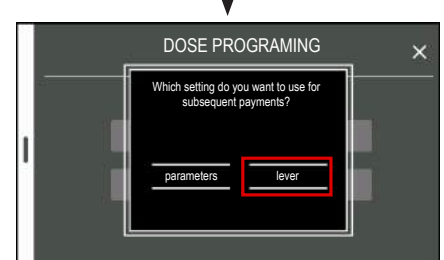
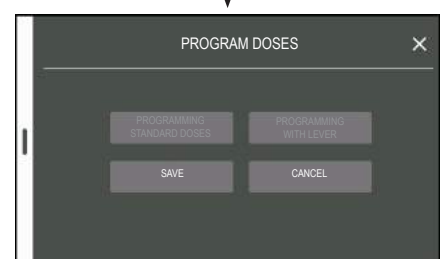
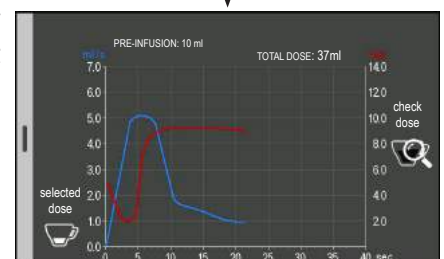
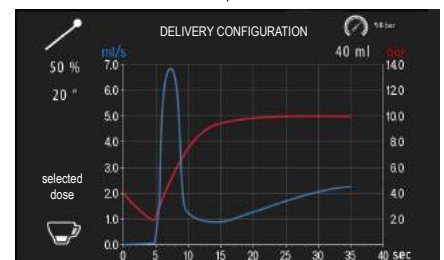
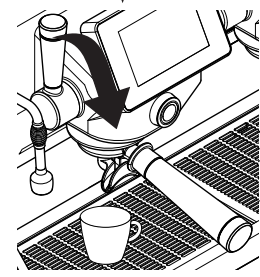
Standard doses programming

- press the "STANDARD DOSES PROGRAMMING", button, the screen will appear with the programming graph and its parameters:
- Pre-infusion time (tenths of a second)
- Pre-infusion type
- Phase delivery level 1
- Start phase 2 erogazione (milliliters)
- Phase delivery level 2
- Total dose (milliliters)
- Press the key for the data to be modified and change the selected parameter to the desired value, in order to adjust the delivery.
- When Setup is complete, you can press the "check dose" button. Press the (🚫) key to terminate it in advance.
- Save or cancel the extraction curve obtained, and then switch to the next dose schedule.




Programming with lever

- Press the button "PROGRAMMING WITH LEVER", the screen will appear with the programming graph;
- Lower the lever, to start the dispensing, then once the desired dose has been obtained, return the lever to the resting position. The graph and the length of the dose will be updated in real time according to the position of the lever during the dispensing.
- Change the parameter of the total dose duration (milliliters) by pressing button (A).
- When Setup is complete, you can press the "check dose" button. Press the (🚫) key to terminate it in advance.
- Save or cancel the extraction curve obtained, and then switch to the next dose schedule.



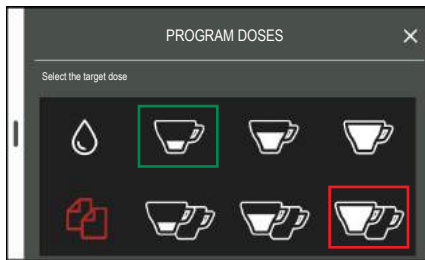
Copy One Dose To Another

To copy a programmed dose to another, proceed as follows:

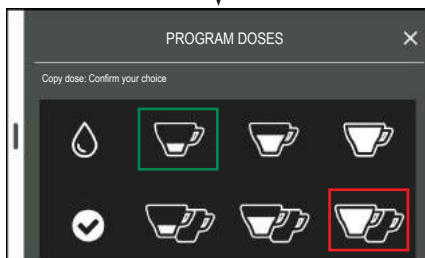
- From the dose selection screen, press the Copy button ;



- Select the source dose, which will be highlighted in green;



- Select the target dose, which will be highlighted in red;



- Confirm by pressing the button .



The programmed doses refer to the currently selected recipe. The recipe you are using is displayed on the coffee doses selection page. If no prescription is displayed, the standard recipe will be modified.











Do not remove the filter holder from the dispensing group when coffee is being dispensed.

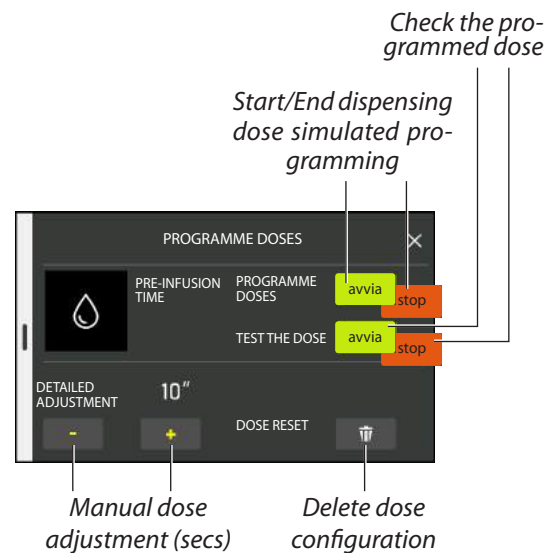


Each dose must be programmed with ground coffee and not with previously-used coffee grounds.

8.1.3 Water programming





To programme hot water dose, proceed as follows:

- Select the button ;
- Press the menu button ;
- Select the configuration button ;
- Press the dose programme button  Programme doses;
- Select the "Hot water" dose button );
- Press the **Start** button to start dispensing;
- To confirm and stop the dose, press the **Stop** button;
- To check the dose, press the "Test the dose" button **Start**;
- To delete the dose settings, press the  button;
- The dose can be manually adjusted via the  and  buttons.



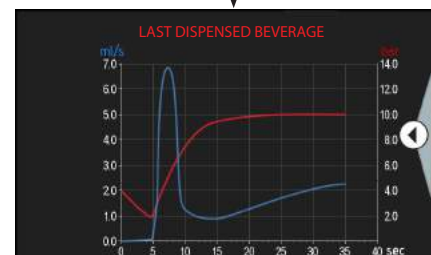
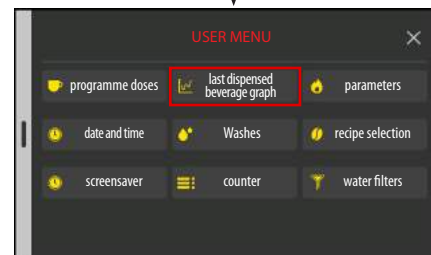
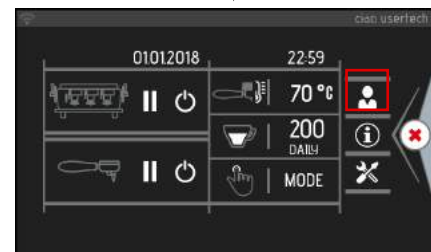
8.2 Print last dispensed beverage graph

To view the data of the last dispensed beverage in a graph, proceed as follows:

- Select the button ;
- Press the menu button ;
- Select the user configuration button ;
- Press the  button.









To view the graph of the last delivery it is necessary that this function has been programmed by the Qualified Technician.



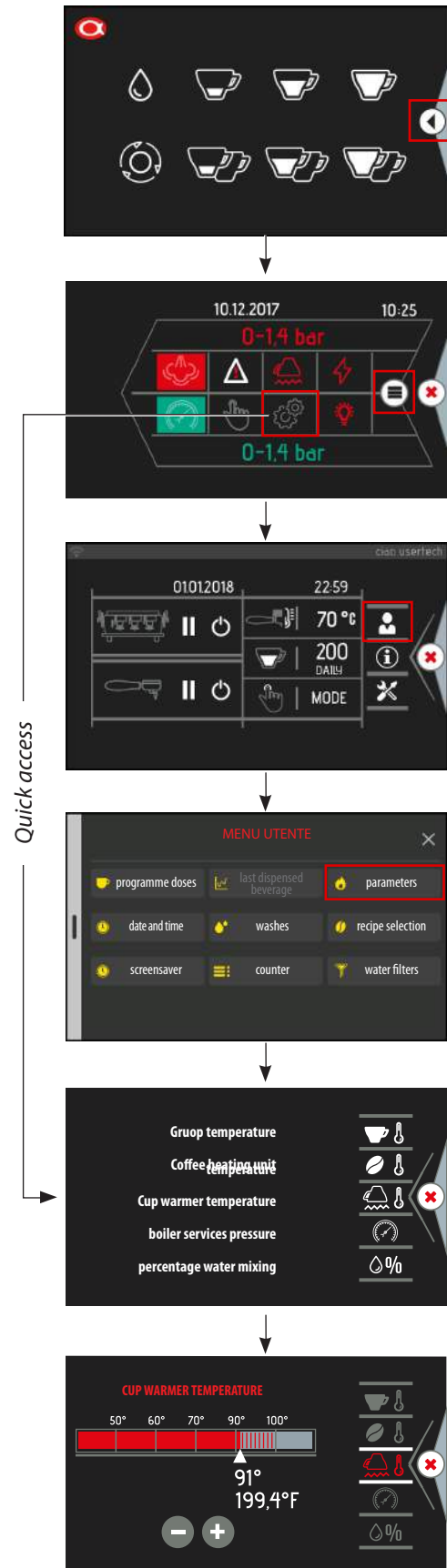
8.3 SERVICE PARAMETER configuration

To adjust the parameters of some of the machine's services, proceed as follows:

- Select the button ;
- Press the menu button ;
- Select the configuration button ;
- Press the  parameters button;
- Select the button of the parameter to be modified;
- Press the  and  buttons to change the desired value.








The adjustable parameters are:

- The dispensing group temperature
- The heating unit temperature
- The cup warmer temperature
- pressure of the boiler services
- percentage water mixing





8.4 DATE and TIME configuration

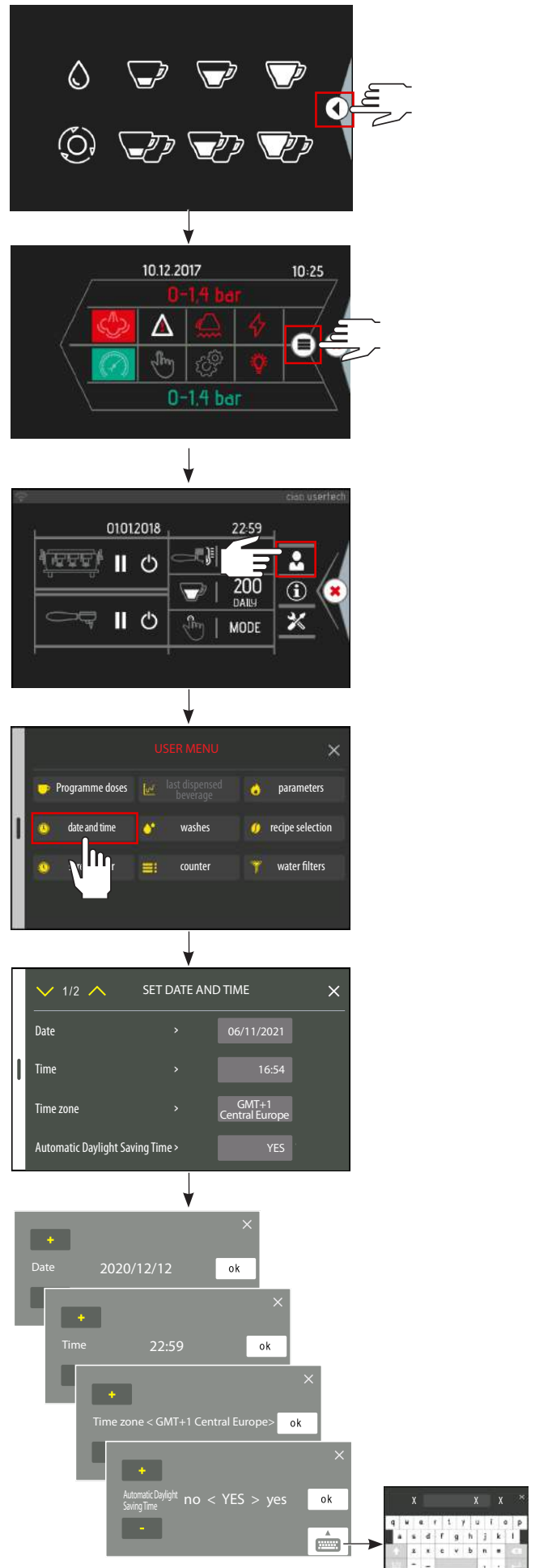
To set the date and time on the machine, proceed as follows:

- Select the button ;
- Press the menu button ;
- Select the configuration button ;
- Press the  date and time button;
- Select the button of the information you would like to modify;
- Press the  and  buttons to modify the selected parameter and confirm via the  button.

The adjustable parameters are:



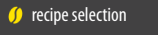


- The date
- The time
- The time zone
- Automatic Daylight Saving Time.

Select the  button to enable the keypad where you can directly enter the desired value. Press the  button to confirm the value.



8.5 COFFEE RECIPE selection

To set the machine according to the type of coffee recipe used, proceed as follows:

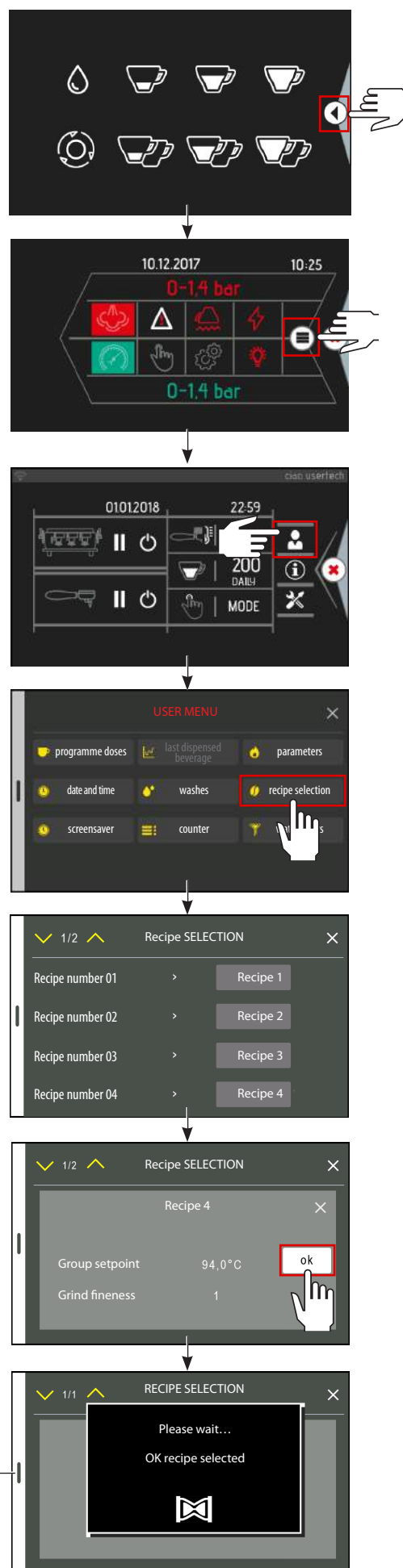
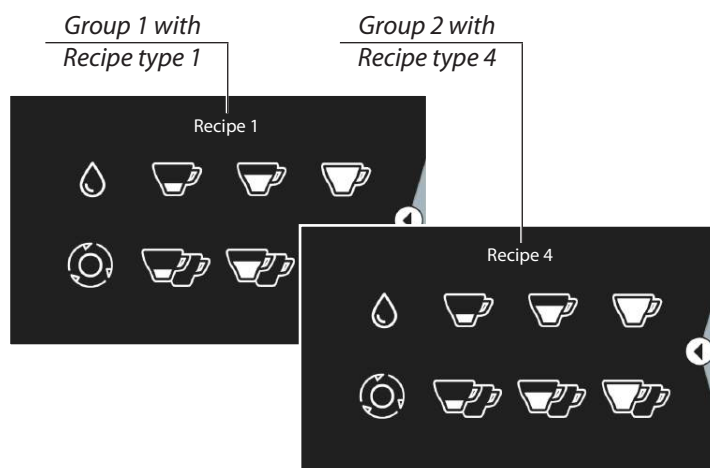
- Select the bar on the right-hand side of the display;
- Select the button ;
- Select the configuration button ;
- Press the  button;
- Select the desired recipe button, e.g. ;
- Press  to confirm the selection;
- Wait a few moments and then the machine will be ready to brew the new recipe;
- The various dispensing groups can be programmed for different recipes. In this case, the display will show the recipe type.



The coffee recipes can only be chosen if they have already been set up in the machine's system.














Contact the Technical Support if you would like to insert new recipes.

The recipe extraction parameters have been programmed by the installation technician.



8.6 SCREENSAVER configuration

To set the display screensaver, proceed as follows:

- Select the button ;
- Press the menu button ;
- Select the configuration button ;
- Press the  button;
- To set how long after the machine's last operation to activate the screensaver, select the  button;
- Press the  and  buttons to change the screen-saver activation time and confirm via the  button. The value can be entered directly by selecting the  button and using the keypad;
- To set the screensaver's brightness, select the  button;
- Use the  and  buttons to adjust the display brightness and confirm via the  button.









Contact a Qualified Technician to insert new screensavers.



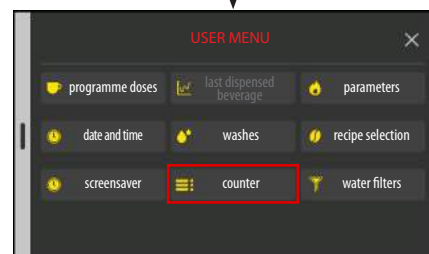
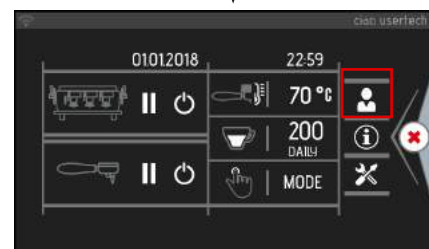
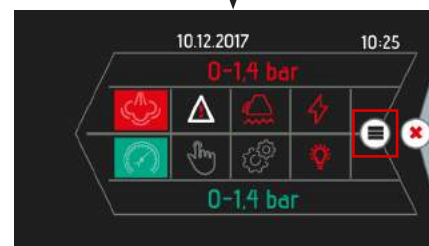
8.7 BEVERAGE COUNTER list

To view the beverages dispensed by the machine, proceed as follows:

- Select the button ;
- Press the menu button ;
- Select the configuration button ;
- Press the  Counter button;
- Use the  2/14  buttons to scroll through the various pages and view the counts.




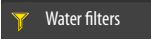


To reset the counter list, contact a Qualified Technician.



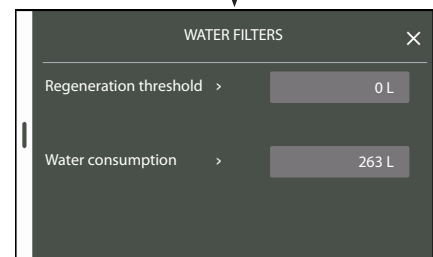
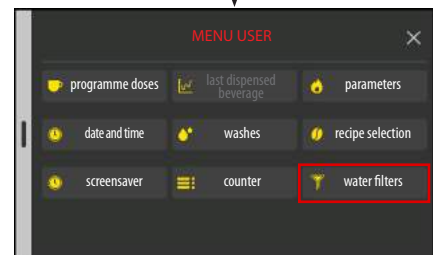
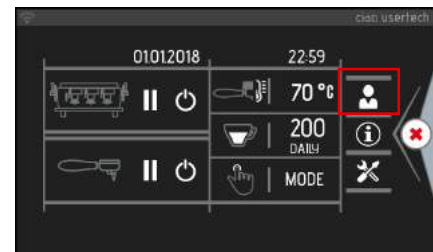
8.8 Viewing the WATER LITRE COUNTER

To view the machine's water consumption and the water softener regeneration threshold, proceed as follows:

- Select the button ;
- Press the menu button ;
- Select the configuration button ;
- Press the  button;
- When the water consumption exceeds the set value, the system displays the automatic water softener regeneration warning;
- If the threshold value is set to zero, the regeneration warning is not displayed.



To reset the counter list, contact a Qualified Technician.



8.9 Tips for a good cup of coffee

Wash the filters and filter holders on a daily basis, as indicated in para. 9.7.2 on page 36. The failure to perform this cleaning operation will negatively affect the quality of the dispensed coffee.

To obtain high-quality coffee, it is important that the water hardness does not exceed 6-7°f (French degrees). If the water hardness exceeds these values, it is advisable to use a water filter or softener. Avoid using a water softener if the water hardness is less than 4°f.

If the taste of chlorine in the water is particularly strong, install a special filter.

Do not to keep large amounts of coffee beans on hand. If you change the type of coffee, it is advisable to contact one of the Manufacturer's Qualified Technicians to adjust the water temperature and coffee grinder.

If the machine has not been used for a certain period of time (2-3 hours), carry out a few dry runs. Make sure that the machine is constantly cleaned and periodic maintenance is carried out.

9. MAINTENANCE AND CLEANING

9.1 Safety precautions



Carefully read the instructions provided in chapter "1. SAFETY PRECAUTIONS" on page 3.

9.2 Periodic maintenance

In addition to performing the following maintenance operations at the specified frequency, have a Qualified Technician perform an overall inspection of the machine whenever prompted by the warning on the display, as indicated in para. 9.3 on page 34.

Component	Type of operation	Weekly	Monthly	Quarterly
DISPLAY	Keep the heating unit pressure between 0.08 and 0.14 MPa (0.8 and 1.4 bar).	X		
DISPLAY	Check the water pressure when coffee is being dispensed: check the pressure indicated on the gauge, which must be between 0.8 and 0.9 MPa (8 and 9 bar).		X	
FILTERS AND FILTER HOLDERS	Check the condition of the filters. Check for any damage on the edge of the filters and check whether any coffee grounds settle in the coffee cup, and replace the filters and/or filter holders, as required.		X	
GRINDER-DISPENSER	Check the ground coffee dose (between 6 and 7 grams per time) and check the degree of grinding. Grinders must always have sharp cutting edges. Too much powder in the grounds is an indication that the coffee is deteriorating. We recommend contacting a Qualified Technician to replace the flat burrs after every 400/500 kg of coffee, or after every 800/900 kg for conical burrs. If the automatic grinder wear warning is enabled, follow the instructions in para. 9.4 on page 34.		X	
WATER FILTER WATER SOFTENER	Replace the water filter cartridge or regenerate the water softener at the frequency indicated by the manufacturer or whenever the automatic regeneration warning is displayed (see para. 9.5 on page 34).		X	
HEATING UNIT	We recommend that you call out the Technical Assistance at least once every three months to replace the water in the heating unit.			X



Component problems highlighted in grey require the machine to be switched off and one of the Qualified Technicians to be called out.

9.3 Scheduled maintenance

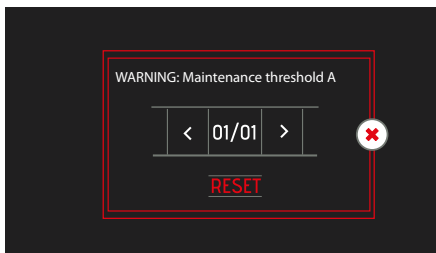
If enabled, this function displays a message to alert the user when it is necessary to perform scheduled maintenance.

The first request for assistance appears when the number of coffee, tea, heating unit filling cycles, or the number of days elapsed since installation of the machine, is close to the programmed threshold value.

After reaching the programmed threshold value, the display shows a window with messages:



Press the icon  to read the message:



This message continues to be displayed until maintenance is performed.

If enabled, the display may show various scheduled maintenance thresholds.

The threshold reached/exceeded warnings do not prevent the machine from operating.

The messages on the display can be reset at any time (also before the warning is triggered) and can be performed by the technician.

When the machine is in operation, the system increases both the cycle counter and time since installation counter.



Contact a Qualified Technician to programme this function.

9.4 Grinder wear automatic check

If enabled, this function displays a message to alert the user that it is necessary to replace the grinder-dispenser burrs.



The warning appears when the amount of coffee used (kg) reaches the programmed limit.

The message will remain on the display in the selection standby phase or the programming standby phase.

The warning for reached/exceeded thresholds does not prevent the machine from functioning.

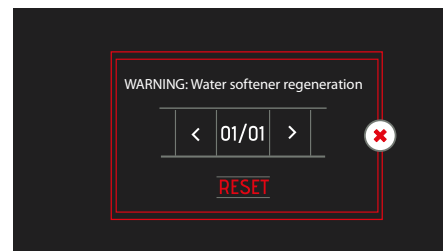
The count can be reset at any time (even before the warning is triggered) and by a technician.



The system only operates if the machine is paired with a single grinder. Contact a Qualified Technician to programme this function.

9.5 Water softener regeneration

The machine counts the amount of water that has been used (see para. 8.8 on page 32) and if enabled, indicates the need to regenerate the softener on the display when the programmed amount is exceeded.



The warning for reached/exceeded thresholds does not prevent the machine from functioning.

The count can be reset at any time (even before the warning is triggered) by a technician.



Contact a Qualified Technician to programme this function. To regenerate the water softener, follow the manufacturer's instructions.

9.6 Malfunctions and solutions

Problem	Cause	Action
NO MACHINE POWER	The machine is switched off.	Turn on the machine.
NO WATER IN THE HEATING UNIT	The water mains tap is shut off.	Open the water mains tap.
TOO MUCH WATER IN THE HEATING UNIT	Electrical system or hydraulic system fault.	Turn off the machine and call out the Technical Support.
STEAM NOZZLES DO NOT RELEASE STEAM	<ul style="list-style-type: none"> The nozzle sprayer is clogged. The machine is switched off. 	<ul style="list-style-type: none"> Clean the steam nozzle sprayer. Turn on the machine.
STEAM NOZZLES RELEASE WATER OR STEAM MIXED WITH WATER	Electrical system or hydraulic system fault.	Turn off the machine and call out the Technical Support.
NO BEVERAGES ARE BEING DISPENSED	<ul style="list-style-type: none"> The water mains tap is shut off. The coffee has been ground too finely. 	<ul style="list-style-type: none"> Open the water mains tap. Adjust the coffee grind.
WATER LEAKS FROM THE MACHINE	<ul style="list-style-type: none"> The tray is not draining. The drain pipe is broken, has detached, or the water flow is obstructed. 	<ul style="list-style-type: none"> Check the sewer drain. Check and restore the drain pipe connection to the tray.
COFFEE IS TOO HOT OR TOO COLD	Electrical system or hydraulic system fault.	Turn off the machine and call out the Technical Support.
COFFEE IS BEING DISPENSED TOO QUICKLY	The coffee has been ground too coarsely.	Adjust the coffee grind.
COFFEE IS BEING DISPENSED TOO SLOWLY	The coffee has been ground too finely.	Adjust the coffee grind.
COFFEE GROUNDS ARE WET	<ul style="list-style-type: none"> The dispensing group is dirty. The dispensing group is too cold. The coffee has been ground too finely. The coffee is too old. 	<ul style="list-style-type: none"> Wash the group with the blind filter. Wait for the group to fully heat up. Adjust the coffee grind. Replace with fresh coffee.
THE DISPLAY INDICATES NON-COMPLIANT PRESSURE	Hydraulic system fault.	Turn off the machine and call out the Technical Support.
COFFEE GROUNDS FOUND IN CUPS	<ul style="list-style-type: none"> The filter holder is dirty. The filter holes are worn. The coffee has not been ground evenly. 	<ul style="list-style-type: none"> Clean the filter holder. Replace the filter. Adjust the grind as appropriate.
THE CUP IS DIRTY WITH COFFEE SPLASHES	<ul style="list-style-type: none"> The coffee has been ground too coarsely. The filter's edge is damaged. 	<ul style="list-style-type: none"> Adjust the coffee grind. Replace the filter.
<ul style="list-style-type: none"> THE COFFEE IS NOT BEING DISPENSED CORRECTLY THE COFFEE DOSE IS NOT CORRECT 	The coffee has been ground too finely.	Adjust the coffee grind.
THE ELECTRONIC SYSTEM HAS SHUTDOWN	Electrical system or hydraulic system fault.	Turn off the machine and call out the Technical Support.
WATER IS LEAKING FROM THE PUMP	Pump fault.	Turn off the machine and call out the Technical Support.
THE MOTOR STOPS SUDDENLY OR THE THERMAL PROTECTOR IS TRIGGERED BY A POWER OVERLOAD	Pump fault.	Turn off the machine and call out the Technical Support.
THE PUMP IS WORKING BELOW THE NOMINAL FLOW RATE	Pump fault.	Turn off the machine and call out the Technical Support.
THE PUMP IS NOISY	Pump fault.	Turn off the machine and call out the Technical Support.



Problems highlighted in grey require the machine to be switched off and one of the Qualified Technicians to be called out.

9.7 Cleaning operations

9.7.1 General instructions

A few simple cleaning tasks are required to have a perfectly sanitised and efficient appliance. The instructions provided here apply when the machine is being used on a regular basis. If the machine is used consistently, cleaning should be performed more frequently.



Do not use alkaline cleaners, solvents, alcohol or aggressive substances. The products/cleaners used must be suitable for this purpose and not corrode the water circuit elements. Do not use abrasive cleaners which may scratch the bodywork's surface.

Always use clean and sanitised cloths when cleaning.

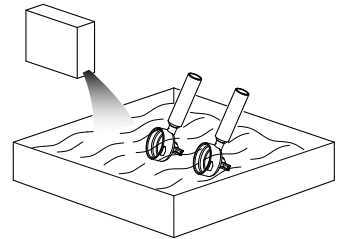
When washing the filters, filter holders and all machine components, use Manufacturer-supplied cleaners or products specific for cleaning professional coffee machines.

Cleaning	Daily	Weekly
Body and Grilles: Clean the panels of the body with a cloth dampened in lukewarm water. Remove the drip tray and cup holder grille and wash with hot water.	X	
Filters and Filter Holders: Wash the filters and filter holders on a daily and weekly basis, as indicated in para. 9.7.2 on page 36. Perform cleaning operations daily as indicated in paragraph 9.7.6 on page 38.	X	X
Steam nozzle: Keep the nozzle clean at all times using a cloth dampened in lukewarm water. Check and clean the nozzle tips, by clearing the steam outlet holes with a small needle. Wash these on a weekly basis, as indicated in para. 9.7.7 on page 38.	X	X
Dispensing group: Wash the dispensing group as described in para. 9.7.3 on page 36 and 9.7.4 on page 37. Perform cleaning operations daily as indicated in paragraph 9.7.6 on page 38.	X	X
Grinder-dispenser and Hopper: Clean the hopper and the dispenser inside and out with a cloth dampened with warm water. When finished, dry all parts thoroughly.		X

9.7.2 Cleaning the filters and filter holders

Daily:

- Soak the filter and filter holder in hot water overnight so that the fatty coffee deposits can dissolve;
- Rinse everything in cold water.



Weekly:

- Use a screwdriver to detach the filter from the filter holder;
- Soak the filter and filter holder in warm water with a suitable cleaner for 10 minutes;
- Rinse everything in cold water.



Caution: Only immerse the filter holder cup, avoid soaking the handle in water.

The cleaner must be diluted in cold water in the doses indicated on the package (see the manufacturer).




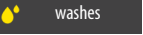




9.7.3 Dispensing group scheduled wash

If provided, the machine automatically requests that the dispensing groups be washed on a daily basis.

To begin the wash cycle, proceed as shown on the display. However you can also cancel the wash prompt and resume normal operation.

9.7.4 Arbitrary dispensing group wash

If desired, it is possible to wash the groups at any time, proceeding as follows:

- Select the button ;
- Press the menu button ;
- Select the configuration button ;
- Press the  button;
- The display will indicate the date of the last wash cycle and the number of wash cycles;
- To start the wash, press the  button;
- Insert a suitable detergent in the blind filter holder, secure it to the dispensing group and press the  button;
- Wait for wash cycle to finish, then remove the filter holder from the dispensing group and press the  button;
- When the rinse cycle has finished, remove the filter holder from the dispensing group and press the  button.



During the washing stage, all the coffee selections of that group are disabled.

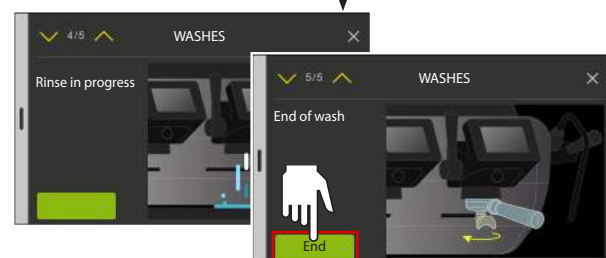
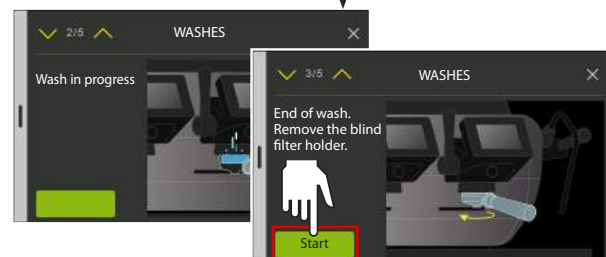
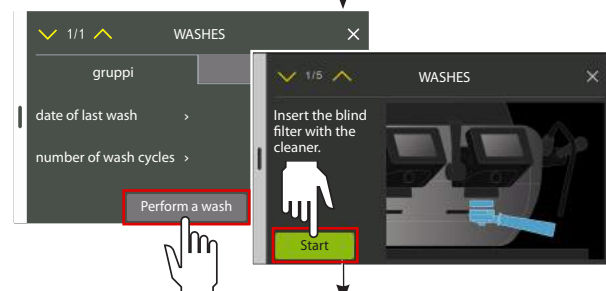
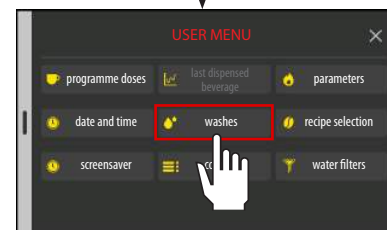
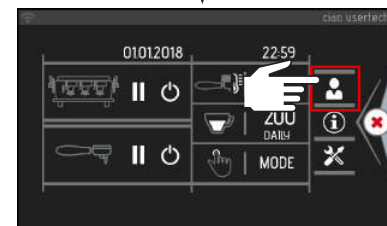
Washes are interrupted if the machine is switched off; to resume the washes automatically, turn the machine on again.



If it has been programmed, it is possible to perform a brief rinsing of the group (about 3 seconds) by pressing the manual button or the START/STOP button on the display.



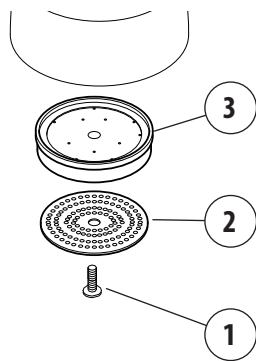
If a certain number of cycles has been programmed and such number is exceeded, the message "Perform group washing now?" appears on the display. Proceed with washing following the instructions on the display.



9.7.5 Cleaning the shower screen and shower screen containment ring

Clean the shower screen and shower screen containment ring on a weekly basis, following the steps indicated below:

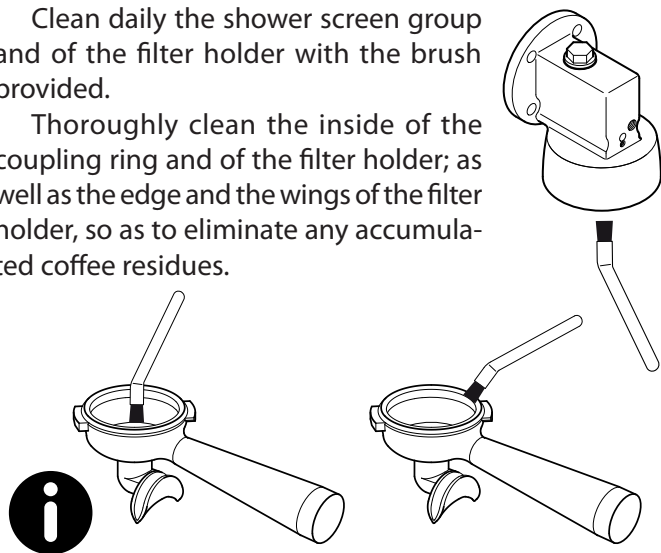
- Loosen the screw using a screwdriver (1);
- Remove the shower screen (2) and the shower screen containment ring (3);
- Carefully wash the two components with hot water;
- Reposition the shower screen and shower screen containment ring in their original position and lock everything in place with the screw.



9.7.6 Cleaning the shower screen group and filter holder

Clean daily the shower screen group and of the filter holder with the brush provided.

Thoroughly clean the inside of the coupling ring and of the filter holder; as well as the edge and the wings of the filter holder, so as to eliminate any accumulated coffee residues.

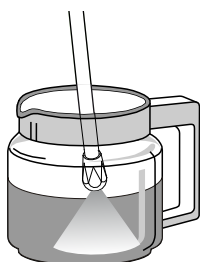


Use the special toothbrush supplied (see spare parts catalog).

9.7.7 Cleaning the steam nozzle

Clean the steam nozzle on a weekly basis as follows:

- Insert the steam wand into a jug with water and a specific cleaner, in accordance with the manufacturer's instructions;
- Heat the solution with the steam nozzle;
- Let the nozzle cool down whilst keeping it immersed in the solution for at least 5 minutes, so that cleaner can rise inside the nozzle due to the cooling effect;
- Repeat the operation 2 or 3 times until no more milk residue is dispensed.



10. SPARE PARTS

Machine components and/or parts must only be replaced by one of the Manufacturer's Qualified Technicians.



Under no circumstances are Users authorised to replace machine components and/or parts.

11. DECOMMISSIONING

11.1 Short period of machine inactivity

"Short period of machine inactivity" refers to a period of time exceeding one working week.

If the machine is switched back on after this period, a Qualified Technician must replace all the water inside the hydraulic circuits as indicated in para. "7.4 Water renewal" on page 17.

Furthermore, all periodic maintenance operations must be carried out, see para. "9.2 Periodic maintenance" on page 33.

11.2 Long period of machine inactivity

"Long period of machine inactivity" refers to a period of time exceeding 30 working days.

THE machine must be decommissioned by one of the Manufacturer's Qualified Technicians because the equipment must be disconnected from the electricity and water mains, and all the internal circuits must be emptied of water.

After being decommissioned, the machine can only be recommissioned by a Manufacturer Qualified Technician.



Under no circumstances are Users authorised to decommission and/or recommission the machine after long periods of inactivity.

12. DISASSEMBLY

We recommend that the machine is disassembled by one of the Manufacturer's Qualified Technicians.

13. DISPOSAL

13.1 Disposal information

For the European Union and the European Economic Area only.

This symbol indicates that the product cannot be disposed of with household waste, pursuant to the WEEE Directive (2012/19/EC), the Battery Directive (2006/66/EC) and/or the national laws implementing those Directives.



The product should be handed over to a designated collection point, for example the dealer when purchasing a new product with similar features, or an authorised collection site that recycles electrical and electronic equipment waste (WEEE), as well as batteries and accumulators. Improper handling of this type of waste can have negative consequences on the environment and human health, due to the potentially hazardous substances which are usually found in this kind of waste.

Your cooperation in correctly disposing of this product will contribute to the effective use of natural resources and you will avoid incurring fines provided by law. For more information about recycling this product, contact either your local authority, the entity responsible for waste collection, an authorised dealer or your household waste disposal service.



To dispose of the machine, it is advisable to seek advice from one of the Manufacturer's Qualified Technicians.

13.2 Environmental information

The machine features an internal lithium button battery, which is located in the circuit board and ensures data storage.

Dispose of the battery in accordance with current national regulations.

14. GLOSSARY

This chapter lists uncommon terms or terms whose meanings are different from those most commonly used.

Abbreviations are explained below, as well as the meaning of pictograms describing the operator's qualification and the machine status; they are used to quickly and uniquely provide the information needed to correctly and safely use the machine.

Danger

A potential source of injury or damage to health.

Dangerous area

Any area in the vicinity of the machine where the presence of a person constitutes a risk to the safety and health of that person.

User

The person or persons in charge of operating, maintaining and cleaning the machine described in this manual.

Risk

Combination of the probability and severity of an injury or damage to health that can arise in a hazardous situation.

Guard

Machine component used specifically to provide protection by means of a physical barrier.

Personal protective equipment (PPE)

A device (other than guard) which reduces the risk, either alone or in conjunction with a guard.

Intended use

The use of the machine in accordance with the information provided in the instructions for use.

Manufacturer's Qualified Technician

A specialist, specially trained and qualified to connect, install and assemble the machine; use special equipment (hoists, forklifts, etc.); perform routine or unscheduled maintenance which would be particularly complicated or potentially dangerous if performed by the User.

User qualification

Minimum level of skills an operator must have to carry out the operation described.

Machine status

The machine status includes the mode of operation and the condition of the machine's safety devices.

Residual risk

Risks that remain despite adopting the protective measures integrated into the machine's design and despite the guards and complementary protective measures that have been adopted.



Safety component:

- required to perform a safety function;
- whose failure and/or malfunction endangers the safety of persons.

15. ALPHABETICAL INDEX OF TOPICS

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Ogni macchina è corredata dalla **Dichiarazione di Conformità CE** di cui qui sotto è riportato un esempio
 Each machine is accompanied by the **EC Declaration of Conformity** - see example below
 Chaque machine est accompagnée d'une **Déclaration de conformité CE** dont vous trouverez un exemple ci-dessous
 Jeder Maschine liegt die **EG-Konformitätserklärung** bei, die hier unten als Beispiel abgebildet ist
 Cada máquina se suministra junto con la **Declaración de Conformidad CE** cuyo ejemplo se muestra a continuación
 A máquina é fornecida com uma **Declaração de Conformidade CE** veja abaixo um exemplo
 К каждой кофемашине прилагается **Декларация о соответствии нормам ЕС** Ниже представлен пример данной Декларации

<p>(IT) DICHIARAZIONE DI CONFORMITÀ CE (FR) DÉCLARATION DE CONFORMITÉ CE (DE) EG - KONFORMITÄTSERKLÄRUNG (RO) DECLARATIE DE CONFORMITATE CE</p>	<p>(ES) DECLARACIÓN DE CONFORMIDAD CE (EN) EC DECLARATION OF CONFORMITY (PT) DECLARAÇÃO DE CONFORMIDADE CE</p>	
<p>CMA MACCHINE PER CAFFÈ S.r.l. Via Condotti Bardini, 1 31058 SUSEGANA (TV) - ITALY</p>		
<p>- come costruttore di MACCHINE PER CAFFÈ, dichiara che il prodotto: - como fabricante de CAFETERAS, declara que el producto: - en tant que constructeur de MACHINES A CAFE, déclare que le produit: - being the manufacturer of COFFEE MACHINES, hereby declares that the product: - erklärt als Hersteller von KAFFEEMASCHINEN, daß das Gerät: - como fabricante de MÁQUINAS DE CAFÉ, declara que a máquina: - in calitate de producator de APARATE PENTRU PREPARAT CAFEA, declara ca produsul:</p>		
		
<p>Tipo - Type - Typ - Tip : Macchina per caffè - Cafeteras Machines a cafe Coffee machines - Kaffeemaschinen Máquina de café - Aparat de preparat cafea</p>		
<p>Modello - Model - Modell - Modelo :</p>		
<p>N° di serie - Matricula - N° de serie Serial No - Seriennummer N° de série - Numar de fabrica :</p>		
<p>- al quale si riferisce questa dichiarazione è conforme ai requisiti previsti dalle seguenti DIRETTIVE e REGOLAMENTI e successive modifiche e integrazioni: - al que se refiere esta declaración es conforme con lo que disponen las siguientes DIRECTIVAS y REGLAMENTOS y siguientes modificaciones y correcciones: - auquel se réfère cette déclaration est conforme aux exigences essentielles de DIRECTIVES et RÉGLEMENTS et modifications et ajouts successifs: - to which this declaration refers, complies with the requirements set forth by the following DIRECTIVES and REGULATIONS and subsequent amendments: - auf welches sich diese Erklärung bezieht, gemäß den folgenden EG-Vorschriften gebaut ist VORSCHRIFTEN und REGELUNGEN sowie nachfolgenden Änderungen und Ergänzungen: - referida nesta declaração, é conforme aos requisitos previstos pelas seguintes DIRECTIVAS e REGULAMENTOS e sucessivas modificações e integrações: - la care se refera această declarație, este conform cu prevederile DIRECTIVELOR și REGULAMENTE cu modificarile și completările ulterioare:</p>		
<p>2006/42/CE Direttiva macchine - Directiva sobre las máquinas - Directive machines - Machinery Directive Maschinenrichtlinie - Directiva sobre máquinas - Directiva privind echipamentele tehnice</p>		
<p>2014/30/UE Direttiva compatibilità elettromagnetica EMC - Directiva compatibilidad electromagnética EMC - Directive de compatibilité électromagnétique EMC Electromagnetic compatibility EMC Directive - Richtlinie elektromagnetische Verträglichkeit EMV Directiva sobre a compatibilidade electromagnética EMC - Directiva privind compatibilitatea electromagnetică EMC</p>		
<p>2014/35/UE Direttiva bassa tensione - Directiva baja tensión - Directive de basse tension - Low voltage Directive Niederspannungsrichtlinie - Directiva sobre baixa tensão - Directiva privind joasa tensiune</p>		
<p>2012/19/UE Direttiva RAEE - Directiva RAEE - Directive DEEE - WEEE Directive Directiva RAEE - Directiva DEEE (Deseurile de echipamente electrice și electronice)</p>		
<p>2011/65/UE Direttiva RoHS - Directiva RoHS - Directive RoHS - RoHS Directive RoHS-Richtlinie - Directiva RoHS - Directiva privind interzicerea substantelor periculoase (RoHS)</p>		
<p>2009/142/CE (*) Direttiva apparecchi a gas - Directiva aparatos de gas - Directive pour les appareils au gaz - Gas appliances Directive Richtlinie für Gasverbrauchseinrichtungen - Directiva sobre aparelhos a gás - Directiva privind aparatele consumatoare de combustibili gazoși (*) applicabile solo per i modelli con gas - aplicable solamente a los modelos con gas - applicable seulement aux modèles avec gaz - applicable for models with gas kit only nur fuer die Ausfuehrungen mit Gas erforderlich - aplicável somente para os modelos com gás - aplicabilă numai în cazul modelelor cu gaz</p>		
<p>2014/53/EU (**) Direttiva RED - Directiva RED - Directive RED - RED Directive - Directiva RED - Directiva RED (***) aplicabile solo per i modelli con modulo radio - aplicable sólo a los modelos con módulo radio - applicable uniquement pour les modèles avec module radio - applicable only for models with radio module anwendbar nur für Modelle mit Radiomodul - aplicável apenas nos modelos com módulo de rádio - aplicabilă numai în cazul modelelor cu modul radio</p>		
<p>1935/2004 Regolamento sui materiali a contatto con i prodotti alimentari - Reglamentos sobre los materiales en contacto con los productos alimenticios Règlement sur les matériaux en contact avec les denrées alimentaires - Regulation on food contact materials Regelung für Materialien, die mit Lebensmitteln in Kontakt kommen - Regulamento sobre materiais em contacto com os produtos alimentares Regulamentul privind materialele care intră în contact cu produsele alimentare</p>		
<p>in conformità alle norme - en conformidad de las normas - en conformité avec les normes - in compliance with standards gemäß den Vorschriften - em conformidade com as normas - în conformitate cu normele : EN 60335-1, EN 60335-2-75, EN 55014-1, EN 55014-2, EN 61000-3-2, EN 61000-3-3, EN 301 489-1, EN 301 489-17, EN 300 328</p>		
<p>L'incarico di costituire e conservare il fascicolo tecnico è affidato alla CMA MACCHINE PER CAFFÈ S.r.l. in Via Condotti Bardini, 1 - 31058 SUSEGANA (TV) - ITALIA La responsabilidad de elaborar y conservar el expediente técnico corresponde a la CMA MACCHINE PER CAFFÈ S.r.l. Via Condotti Bardini, 1 - 31058 SUSEGANA (TV) - ITALIA La tâche de constituer et de conserver le dossier technique est confiée à la CMA MACCHINE PER CAFFÈ S.r.l. Via Condotti Bardini, 1 - 31058 SUSEGANA (TV) - ITALIE The CMA MACCHINE PER CAFFÈ S.r.l. Via Condotti Bardini, 1 - 31058 SUSEGANA (TV) - ITALY is responsible for establishing and maintaining the technical file Die Aufgabe der Einrichtung und Aufrechterhaltung des technischen Unterlagen anvertraut ist, die CMA MACCHINE PER CAFFÈ S.r.l. Via Condotti Bardini, 1 - 31058 SUSEGANA (TV) - ITALIEN A responsabilidade de criar e guardar o fascículo técnico é confiada à CMA MACCHINE PER CAFFÈ S.r.l. Via Condotti Bardini, 1 - 31058 SUSEGANA (TV) - ITALIA Sarcina constituirii și pastrării dosarului tehnic este incredintată CMA MACCHINE PER CAFFÈ S.r.l. Via Condotti Bardini, 1 - 31058 SUSEGANA (TV) - ITALIA</p>		
<p>La presente dichiarazione perde la sua validità nel caso in cui l'apparecchio venga modificato senza espressa autorizzazione del costruttore oppure se installato o utilizzato in modo non conforme a quanto indicato nel manuale d'uso e nelle istruzioni - La presente declaración pierde su validez en el caso de que el aparato sea modificado sin expresa autorización del constructor, o bien si ha sido instalado o utilizado de forma no conforme a lo indicado en el manual de uso y en las instrucciones - La présente déclaration sera considérée comme nulle et non avenue si l'appareil est installé ou utilisé de façon non conforme à ce qui est indiqué dans le manuel d'utilisation et d'installation - This declaration is null and void if the machine is modified without the express authorization of the manufacturer or if improperly installed and used in a way that does not comply with indications in the users' manual and the instructions - Die vorliegende Konformitätserklärung verliert ihre Gültigkeit, falls das Gerät ohne ausdrückliche Genehmigung des Herstellers modifiziert werden sollte oder falls es nicht gemäß den im Bedienungs- und Wartungshandbuch aufgeführten - A presente declaração deixa de ter validade no caso em que o aparelho seja modificado sem autorização do construtor ou se instalado ou utilizado de maneira não conforme ao indicado no manual de uso e nas instruções - Această declarație își pierde valabilitatea dacă dispozitivul este modificat fără autorizarea expresă a producătorului sau dacă este instalat sau folosit în alt scop decât cel specificat în manualul și în instrucțiunile de utilizare.</p>		
<p>Data di emissione - Fecha de emisión Date d'émission - Date of Issue Ausstellungsdatum - Data de emisião Data emiterii</p>	<p>Susegana,</p>	<p>Managing Director</p>

Ogni macchina è corredata dalla **Dichiarazione di Conformità PED** di cui qui sotto è riportato un esempio
 Each machine is accompanied by the **PED Declaration of Conformity** - see example below
 Chaque machine est accompagnée d'une **Déclaration de conformité PED** dont vous trouverez un exemple ci-dessous
 Jeder Maschine liegt die **PED-Konformitätserklärung** bei, die hier unten als Beispiel abgebildet ist
 Cada máquina se suministra junto con la **Declaración de Conformidad PED** cuyo ejemplo se muestra a continuación
 A máquina é fornecida com uma **Declaração de Conformidade PED** veja abaixo um exemplo
 К каждой кофемашине прилагается **Директива для оборудования, работающего под давлением** Ниже представлен пример данной Директивы

IT DICHIARAZIONE DI CONFORMITÀ CE
FR DÉCLARATION DE CONFORMITÉ CE
DE EG - KONFORMITÄTSEKLRÄRUNG
RO DECLARATIE DE CONFORMITATE CE

ES DECLARACIÓN DE CONFORMIDAD CE
EN EC DECLARATION OF CONFORMITY
PT DECLARAÇÃO DE CONFORMIDADE CE



LOGO DEL PRODUTTORE

MANUFACTURER'S LOGO

Indirizzo del Produttore
 Manufacturer's address

come costruttore di CALDAIE A VAPORE per macchine da caffè e VALVOLE DI SICUREZZA (che la proteggono) dichiara che il prodotto sotto descritto, è conforme ai requisiti previsti nella DIRETTIVA
 como fabricante de calderas a vapor para maquinas de café y valvulas de seguridad (que las protegen) declara que el producto abajo descrito, es conforme a los requisitos previstos en la DIRECTIVA
 en qualité de fabricant de chaudières à vapeur pour machines à café et de soupapes de sécurité (qui protègent la chaudière) déclare que, le produit ci-dessous reporté, est conforme aux normes prévues par la DIRECTIVE
 as manufacturer of boilers for espresso coffee machines and of security valves for their safety hereby declares that the item described here below is manufactured according to the norms laid down in DIRECTIVE
 als Hersteller von Dampfkessel für Kaffeemaschinen und Sicherheitsventile, erklärt dass die unten genannten Produkte gemäss dem Erfordernis der EG-Vorschrift hergestellt sind
 como fabricante de CALDEIRAS A VAPOR para máquinas de café e VÁLVULAS DE SEGURANÇA (que as protegem) declara que o produto descrito abaixo, é conforme com os requisitos previstos pela DIRECTIVA
 in calitate de producator de cazane pentru MASINI DE PREPARAT CAFEA si de supape de siguranta, declara ca produsul cu descrierea de mai jos este fabricat conform normelor scrise in DIRECTIVE 2014/68/UE

CALDAIA - CALDERA - CHAUDIÈRE - BOILER - KESSEL - CALDEIRA - CAZANE

Modello - Modelo - Modele - Model - Modelo - Modell

N° di serie - Matricula - N° de serie - Serial No
 Seriennummer - N° de série - Seria

Lotto - Lote - Lot - Lote - Warenposten

VALVOLA - VALVULA - SOUPAPE - VALVE - VENTILE - VÁLVULA - SUPAPE

Modello - Modelo - Modele - Model - Modelo - Modell

N° di serie - Matricula - N° de serie - Serial No
 Seriennummer - N° de série - Seria

Anno di fabbricazione - Año de fabricación
 Année de fabrication - Year of production
 Baujahr - Ano de fabrico - An de fabricatie

Procedimento di valutazione di conformità Classifica: Categoria 1 Procedimento: Modulo A
 Specifiche tecniche utilizzate: I.S.P.E.S.L. Raccolta M, S, VSR e PIVG (ex E) rev. 95

Procedimiento de valuacion de conformidad Clasificación: Categoría 1 Procedimiento: Modulo A
 A
 Specifiche tecniche utilizzate: I.S.P.E.S.L. Tomo M, S, VSR y PIVG (ex E) Rev. 95

Procédure d'évaluation de conformité Classification: Catégorie 1 Procédure: Module A
 Spécifications technique appliquées: I.S.P.E.S.L. Tome M, S, VSR et PIVG (ex E) Rév. 95

Conformity evaluation procedure Classification: Category 1 Procedure: Form A
 Technical specification applied: I.S.P.E.S.L. Tomes M, S, VSR and PIVG (ex E) rev. 95

Bewertungübereinstimmungsverfahren Wertung: Klasse 1 Verfahren: Modul A
 Technische Angaben gemäss: I.S.P.E.S.L. Band M, S, VSR und PIVG (ex E) Rev. 95

Processo de avaliação da conformidade Classificação: Categoria 1 Procedimento: Módulo A
 Características técnicas utilizadas: I.S.P.E.S.L. Fascículo M, S, VSR e PIVG (ex E) rev. 95

Procedura de evaluare a conformitatii Clasificare: Categoria 1 Procedura: Forma A
 Specificatii tehnice aplicate: I.S.P.E.S.L. Culegere M, S, VSR si PIVG (ex E) Rev. 95

Susegana,

Managing Director



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