

# COMPLETE GUIDE

- IT
- EN
- FR
- DE
- ES
- PT

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## 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. Any other use is considered irregular.
- The machine must be installed in a place where it is only used by carefully trained staff that knows the risks tied to using the machine.
- The machine is for professional use only.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.  
Children shall not play with the appliance.  
Cleaning and user maintenance shall not be made by children without supervision.  
Use by minors, with or without adult supervision, must not contravene local employment laws.
- Never leave the machine unattended while it is in use.
- The machine must not be used outdoors.
- If the machine is stored in rooms where the temperature can drop below freezing point, empty the boiler and water circuit tubes.
- Do not expose the machine to atmospheric agents (rain, sun, and cold).
- Do not clean the machine with jets of water.
- Noise: assessed acoustic pressure level 79.8 dB(A) (+/- 2.5dB).
- If the power-supply cord is damaged, it can only be replaced by qualified and authorized technicians.
- 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.



## 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.

### 2.1 Transport and handling

#### Packaging

- The machine is delivered in a robust cardboard package, with appropriate internal protection. The package features the standard symbols indicating rules to be followed when handling and storing the machine.
- Transport must be carried out according to the instructions on the package, handling with appropriate caution and avoiding impact of any type.
- Do not expose the machine to atmospheric agents (rain, sun, and cold).

#### Checks on receipt

- On receipt of the machine, carefully check all transport documentation is correct (against label on package).
- Check that the original packaging is not damaged.
- After removing the machine from its packing materials, make sure that the machine and any safety devices are intact.
- Packing materials (plastic bags, polystyrene foam, staples, etc.) must be kept out of the reach of children because they are potentially hazardous.

#### Advice for disposal of packaging



The packaging materials are eco-compatible and recyclable. For the protection of the environment they must not be dumped, but taken to a waste-disposal/recovery centre, according to local regulations.



## Handling



Staff responsible for moving the machine must be aware of the risks in moving heavy loads.

Move the machine carefully, using, when possible, 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 how difficult it is to handle;
- to always use the necessary safety gear (shoes/gloves).



## 2.2 Installation Rules

- Before plugging in the machine, make sure that the information on the nameplate matches that of the electrical and water systems.
- Check that the power-supply cord is intact. Replace if damaged.
- Completely unwind the power-supply cable.
- The coffee machine should sit on a flat, stable surface at least 100 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 1.5 meters. Make sure there is a shelf nearby for accessories.
- Room temperature must range between 10° and 32°C (50°F and 90°F).
- 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 obstruct openings or ventilation and heat vents.
- Do not install the machine outdoors.
- Do not install or use the machine in potentially explosive environments.
- Do not install the machine in the presence of flammable substances.



### 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.

If the power supply is not working properly, the machine can cause transitory voltage drops.

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.

Do not use adaptors, multiple plugs, and/or extension cords.

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



## 4. 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 that the water inlet on the machine has pH and chloride values that comply with the laws in effect.

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.

### INSTRUCTIONS

Only use the supplied parts for installation. If other parts are installed, they must be new (unused tubes and gaskets for the water connection) and they must be permitted for 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 2*, 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 3 bar. See *Illustrations chapter Figure 3*.

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 water-draining tube must NOT bend as shown in *Illustrations chapter, Figure 4*.



## 5. Installation Check-up



**WARNING:** AFTER INSTALLATION, CHECK IF THE MACHINE IS WORKING PROPERLY (see Installation Module C).

### WATER CONNECTIONS

- No leaks from the connections or tubes

### OPERATION

- Boiler and operating pressures are normal.
- The pressure gauge is working properly.
- The self-levelling 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:

### COFFEE CIRCUIT

- Press the coffee circuit quick wash icon .

### HOT WATER

- Continuously dispense hot water (using the appropriate button) until at least 0.5 litres of water have been used.

### STEAM (where present)

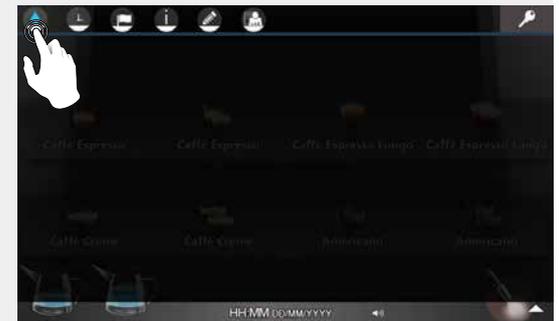
- Dispense steam from the nozzles for about a minute, using the appropriate buttons.

### MILK CIRCUIT (where present)

- Press the milk circuit wash icon  and proceed as indicated on the display.

### SOLUBLES CIRCUIT (where present)

- Press the soluble circuit wash icon .





## 6. Operator instructions

### 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.

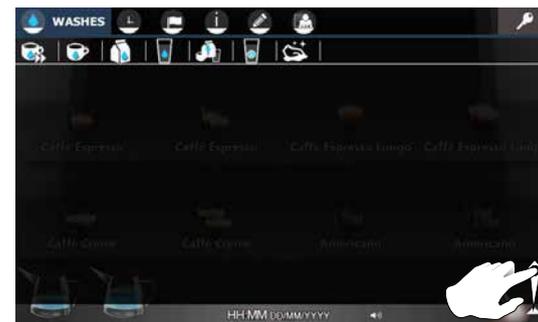
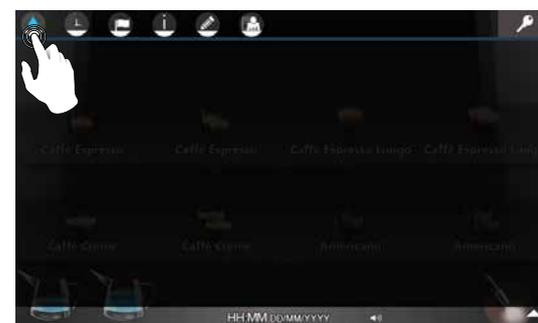
**Coffee circuit:** Press the coffee circuit quick wash icon .

**Hot water:** Continuously dispense hot water (using the appropriate button) until at least 0.5 litres of water have been used.

**Steam** (where present): Dispense steam from the nozzles for about a minute, using the appropriate buttons.

**Milk circuit** (where present): Press the milk circuit wash icon  and proceed as indicated on the display.

**Solubles circuit** (where present): press the soluble circuit wash icon .

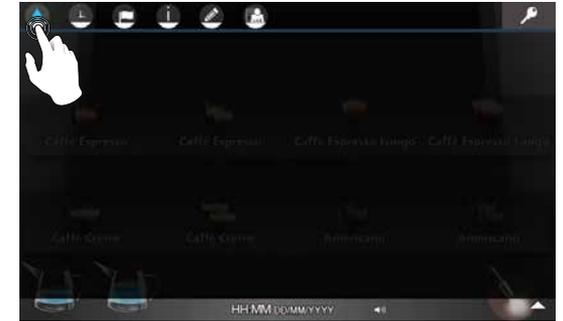




## DURING OPERATION

### Coffee / cappuccino / milk dispensing

- If the machine has not been used for more than an hour, before dispensing a beverage, perform a wash by pressing the coffee circuit quick wash icon .



### Hot water dispensing

- If the machine has not been used for more than an hour, before making coffee, dispense water for 2 -3 seconds and discard the liquid.

### Steam dispensing (where present)

- 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.





## 7. Warnings



### Danger of burns

The areas marked with this sign become hot. **Great care should be taken when in the vicinity of these areas.**



WARNING: Hot surface  
ACHTUNG: Heisse Oberfläche  
ATTENTION: Surface chaude  
ATTENZIONE: Superficie calda

### GENERAL

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

Do not operate the coffee machine with wet hands or bare feet.

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

### 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.



### MACHINE CLOSE-DOWN

When the machine is left unattended for a prolonged period (for example out of hours), carry out the following steps:

- Clean as indicated in the dedicated chapter;
- Remove the plug or turn off the main switch;
- Close the water tap.

**NOTE:** for machines which can be programmed to switch on and off automatically, the power must be left on only if this function is active.

**Non-compliance with these safety measures exonerates the manufacturer from all liability for malfunctions, damage to property and/or injury to persons and/or animals.**



## 8. Maintenance and repair

If the machine is not working properly, turn off the machine, turn off the main off-on switch, and call the service centre.

If the power-supply cord is damaged, switch off the machine and request a replacement from the service centre.



**To ensure safety during operation, it is absolutely necessary to:**

- follow all the manufacturer's instructions;
- have qualified and authorized technicians periodically check that all safety devices are intact and functioning properly (the first inspection within three years of purchase and every year after that).



### **WARNING**

Maintenance by unqualified individuals can jeopardize the safety and conformity of the machine.

Only use qualified, authorized technicians for repairs.

### **WARNING**

Only use original replacement parts guaranteed by the manufacturer.

If original spare parts are not used, the manufacturer's warranty will no longer be valid.

### **WARNING**

**WARNING** After maintenance, perform the installation CHECK-UP as indicated in the specific section of the user's manual.



## 9. Dismantling the machine (Only for products with the marking)

*Pursuant to European Directive 2012/19/UE on electrical waste (WEEE), users in the Europe-an community are advised of the following.*

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



Suitable differentiated waste disposal so that the machine can then be recycled, treated and disposed of in an environmentally friendly manner contributes to avoiding possible negative effects on the environment and health, and encourages the reuse and/or recycling of the materials from which the machine is made.

Improper disposal of electric equipment that fails to respect the laws in force will be subject to administrative fines and penal sanctions.

GRUPPO CIBALI electrical equipment is marked with a pictogram of a garbage can inside a barred circle. This symbol means that the equipment was sold on the market after August 13, 2005, and must be disposed of accordingly.



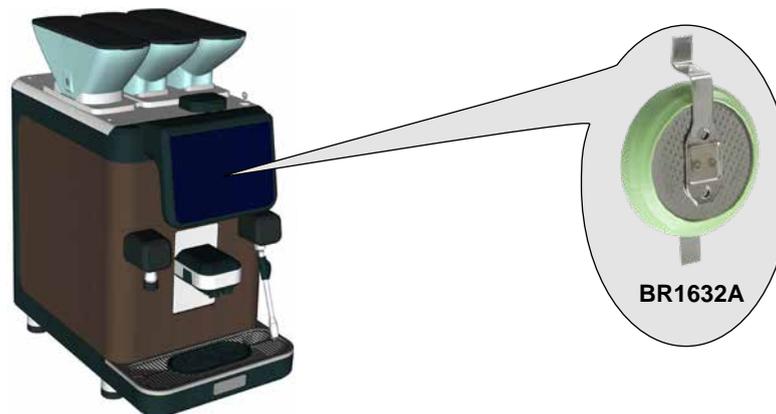
### **DISMANTLING THE MACHINE**

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

## **ENVIRONMENTAL INFORMATION**

This product contains a non-rechargeable lithium (lithium manganese dioxide chemistry) button cell battery fully encapsulated in the final product. Recycle or dispose of batteries in accordance with the battery manufacturer's instructions and local/national disposal and recycling regulations.

### **Location of the battery**





# USE

## 10. Daily operation



Before setting the machine to work, make sure that:

- the main electric power switch is on;
- the mains water tap has been turned on.

### MANUAL START UP

1

Open the front panel door and press the ON/OFF switch (9) into **ON** position.

2

The machine turns on and the display shows:

3

The machine is not ready to use until the icon  disappears from the display.

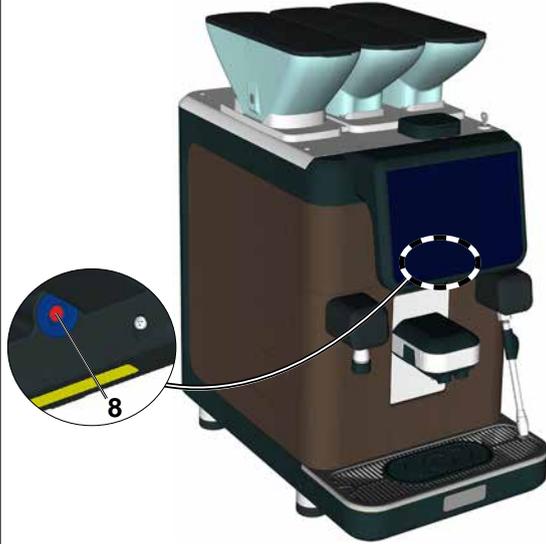
When a beverage cannot be dispensed, the relative icon becomes transparent, with a bar at the base  that shows heating status. These disappear when proper operating conditions for the beverage are reached.



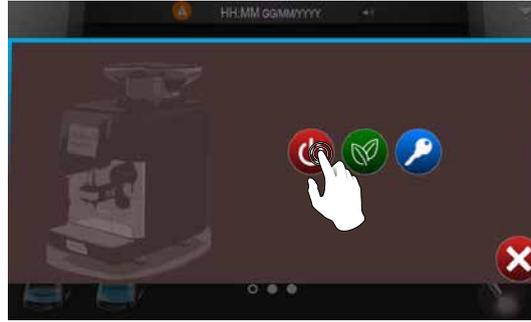
## FULL SHUT-DOWN PROCEDURE



1 Press the Sleep Mode button (8), located on the rear of the panel:

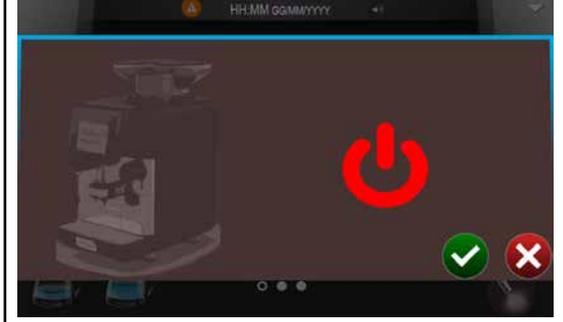


2 The following screen is displayed on the touch screen:



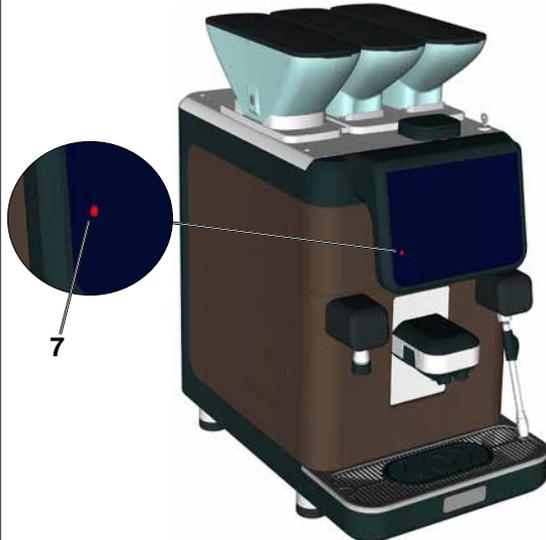
Push the  icon.

3 The screen shown below is displayed briefly:

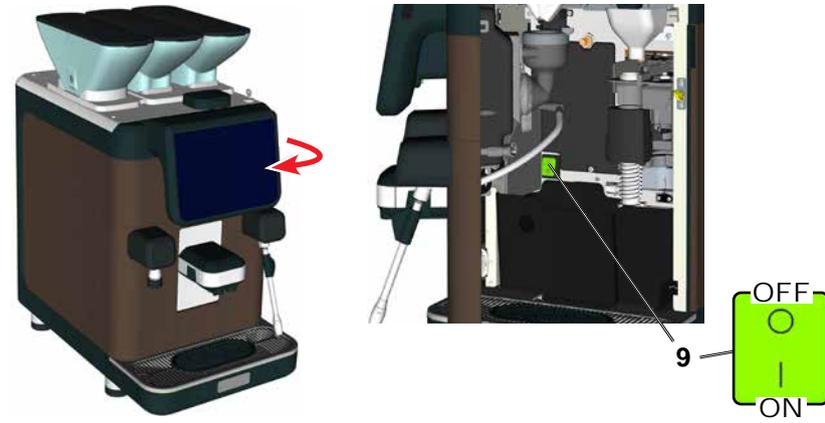


Then, the machine will switch off.

4 The red LED remains lit (7):



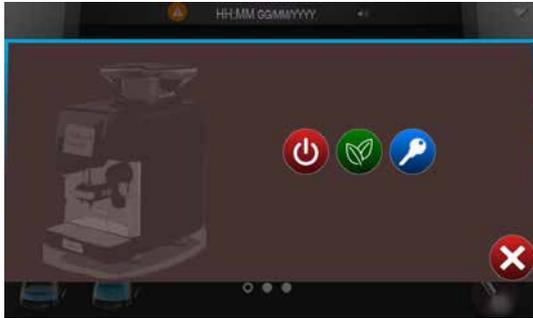
5 Fully shut down the machine pressing the main switch (9) into OFF  position.





# 11. Description of display symbols

English



English

Warning symbol: yellow notification, red malfunction

Machine cold symbol

WiFi connection symbols (Green = connection to *Telemetry* portal operating; White = WiFi connection; Empty = no connection)

Volume symbols (excluded, minimum, medium, maximum)

Technical menu access symbol

Technical menu access symbol (advanced)

USB Pen Drive inserted symbol

Drop-down menu scrolling symbols

Grounds drawer full

No coffee (hopper 1 left, hopper 2 right)

No milk (container 1, container 2)

Decaffeinated coffee wafer

Coffee dispensing blocked due to lack of washing

Milk dispensing blocked due to lack of washing.

Machine switch-off (sleep mode)

Energy saving (sleep mode)

Access via password

Preheating cycle for coffee dispensing

Confirm operation

Cancel operation

Procedure for group wash with tablet

"not fresh coffee warning delay" icon

"Milk temperature too high" icon

Selection groups

communication anomaly with payment system

Payment system symbols (Blue = system connected; Green = system connected and operational; Red = payment system has denied the transaction).



## 12. Beverage dispensing - Coffee - Cappuccino / milk - Chocolate/solubles

### GENERAL INDICATIONS

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

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

### CHOCOLATE AND SOLUBLES

These must be compatible with the machine: before use, read the instructions on the product packaging.

NOTE: the installation technician may be asked to customise what is displayed on the touch screen during beverage dispensing.

The available options are: beverage icon, image, film, physical attributes (temperatures, pressures).

During beverage dispensing, it is also possible to request that coffee dispensing time be displayed. E.g.: .

1  
Place the cup under the dispensing nozzle (1) and adjust the height, if necessary.



2  
Up to 48 different beverage selections can be set in the machine, divided over several screens.  
To view the types of beverages that can be dispensed, scroll through the screens as shown:



Note: the icons  indicate the screen currently displayed (dark background ) and the total number of screens (light background ). The pre-set configuration means that after dispensing the beverages shown on pages with a light background , the touch screen will display the recipes shown on the main screen (dark background ). The "Back to Page One" setting can be disabled by the installation technician.



3 Press the icon corresponding to the selected beverage to start dispensing.



4 During dispensing, the screen will display as below:



Dispensing will stop automatically.

Press the icon  to stop dispensing the beverage before reaching the programmed dose.

Press the icon  to dispense again; the number indicating programmed dispensing will increase.

To reset, press and hold the icon  for a few seconds.



### PREHEATING ICON (ONLY WHEN THE FUNCTION IS ACTIVE)



The preheating function  can be set by technical staff and enables preheating of the circuit before dispensing coffee. It is useful when the machine is inactive for a few minutes. In practice, the time set corresponds to the time delay from the last time coffee was dispensed before the icon is displayed on the main screen asking the user to preheat.

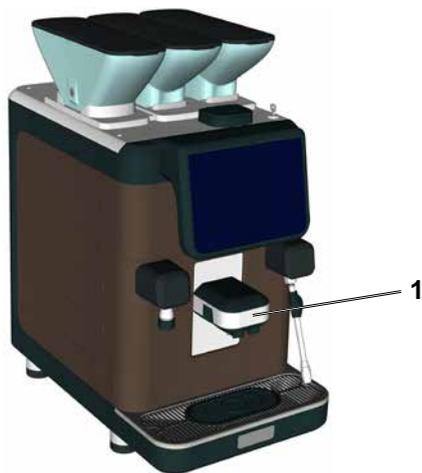


### 13. Beverage dispensing - Coffee / Cappuccino with powdered coffee

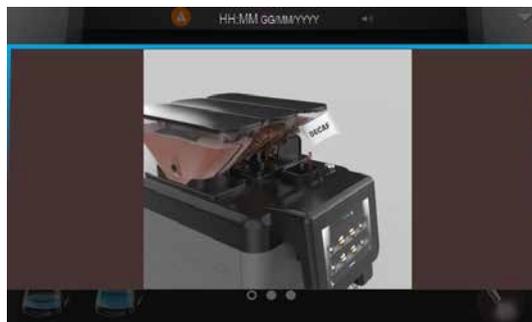
English

English

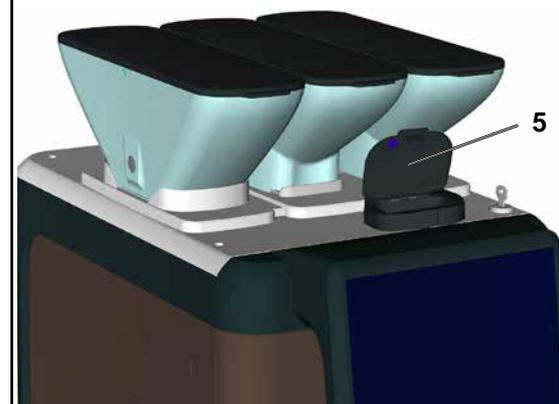
1 Place the cup under the dispensing nozzle (1) and adjust the height, if necessary.



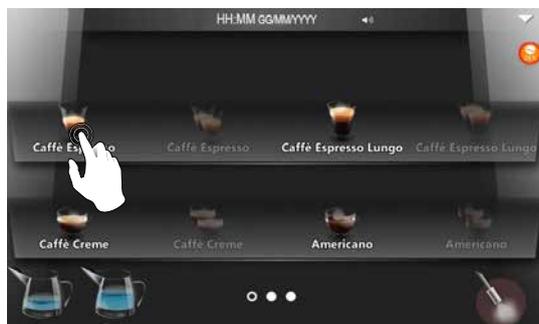
2 Open the decaffeinated coffee panel (5) and measure out a dose of powdered coffee into the tube and close the powdered coffee panel (5).



3 The touch screen will display the procedure for dispensing decaffeinated beverages.



4 Only icons for coffee powder-based beverages remain visible on the touch screen. Press the icon corresponding to the selected beverage to start dispensing.



5 During dispensing, the screen will display as below:



Dispensing will stop automatically.

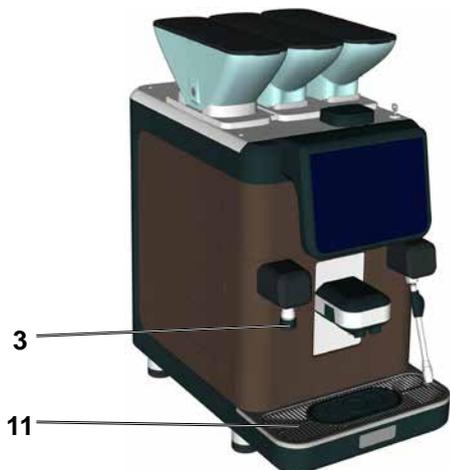
Press the icon  to stop dispensing the beverage before reaching the programmed dose.

NOTE: coffee powder-based beverages do NOT allow repeat dispensing.



## 14. Beverage dispensing - Hot water

1



Place the appropriate container under the hot water dispenser (3). If necessary, adjust the height of the dispensing nozzle by pulling towards the basin (11).

3

The programmed dose of hot water will be dispensed from the nozzle (3); it will stop automatically.



Note: dispensing can be interrupted by pressing the  key.  
Pressing the  key does not change the programmed parameters.

2



Press a hot water dispensing icon .



### NOTE

The hot water icons can be personalised with a label for easier identification. E.g.:



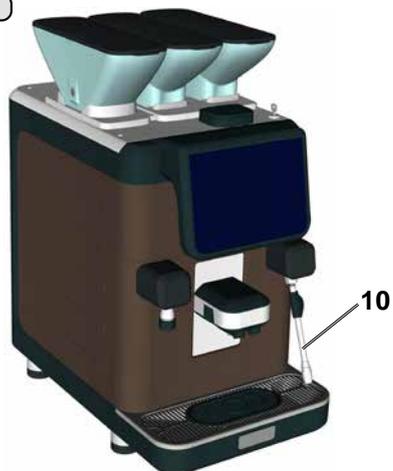
For activation methods, refer to the "CUSTOMISATION/WATER/STEAM SETTINGS" section.

NOTE: the customisation  and language  menus can only be seen if the "Customer Programming" item is enabled in the machine configuration menu, which can only be accessed by the installer technician.



## 15. Beverage dispensing - Steam

1



Completely immerse the steam dispensing wand (10) in the container with the beverage to be heated.



**Scalding hazard!** Use the appropriate insulating devices to move the steam nozzle.

2



Press the steam dispensing icon .

3

The dispensing nozzle (10) will operate for the programmed time; it will stop automatically (\*).



Note: dispensing can be interrupted by pressing the  key.

Pressing the  key does not change the programmed parameters.

(\*) In the case of manual steam, the user must stop dispensing.



### ***Cleaning the steam wand***

**After each use:**

- wash the outside with hot water and a clean sponge, removing any organic residue; rinse thoroughly.
- clean the inside of the wand as follows: turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.



## 16. Cleaning and maintenance

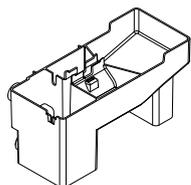


For correct application of the **food safety system (HACCP)**, please follow the instructions in this paragraph.

Washing must be done using the original "Service Line" products. See details on the last page. Any other product could compromise the suitability of the materials which come into contact with food products.

### GENERAL OVERVIEW OF CLEANING INTERVALS

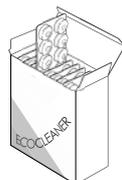
	EVERY USE	DAILY	WEEKLY	WHEN NECESSARY OR REQUESTED VIA SW	TOOLS TO USE
COFFEE CIRCUIT		√		√	• detergent tablet (3)
STEAM PIPE	√	√			• sponge (5)
WATER PIPE		√			• sponge (5)
BODYWORK		√		√	• soft cloth (6)
MILK CIRCUIT		√		√	• washing tray (1) • liquid detergent (2)
TOUCH SCREEN		√			• microfibre cloth (4)
CUP TRAY		√			• sponge (5)
HOPPERS		√			• specific (7) or similar product for objects in contact with food. • damp cloth
DECAF DOOR		√			• damp sponge (5)
SOLUBLE MIXER			√	√	• liquid detergent (2) • sponge (5)



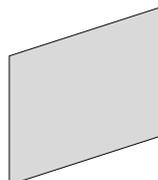
(1)



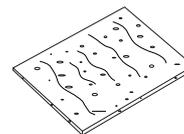
(2)



(3)



(4)



(5)



(6)



(7)

For cleaning operation details, see the dedicated sections on the following pages.



Procedure to follow at the end of the working day or when signalled by the machine.

**NOTE: the procedures described below must be carried out when the machine is on and pressurized.**

There are several types of machine washing: a

**COMPLETE WASH**

(duration, approx. 16') which cleans all the circuits is illustrated below.

For the individual types of washing, refer to the "CUSTOMER PROGRAMMING/WASH" section.

1

Access the drop-down menu.

2

Select the icon  for the wash menu.

3

Select the complete wash icon .

4

Press the icon  to start the wash sequence.

5

The procedure for washing the coffee circuit is shown on the touch screen and ends after the closing of the front panel door.

6

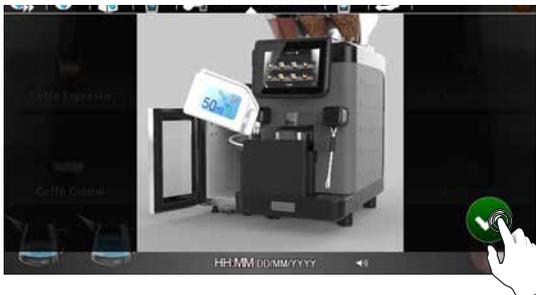
The steps for performing a milk wash are shown on the touch screen; at the end of each phase, press the icon .



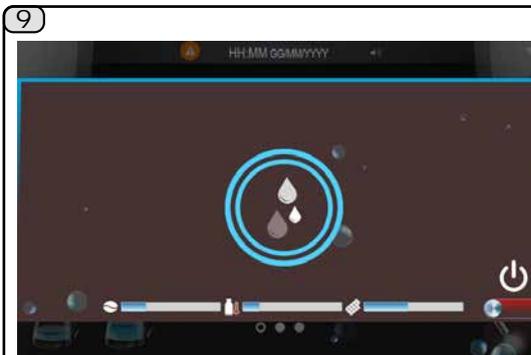
Clean the milk tube thoroughly.

Insert the milk tube connector into the washing tray.

Carry out the operations as shown on the touch screen.



Use a detergent solution (approximately ½ litre of cold water for every dose of detergent - see product instructions) to thoroughly clean the previously removed milk container.



Washing starts and the progress bars below will show when it is completed.

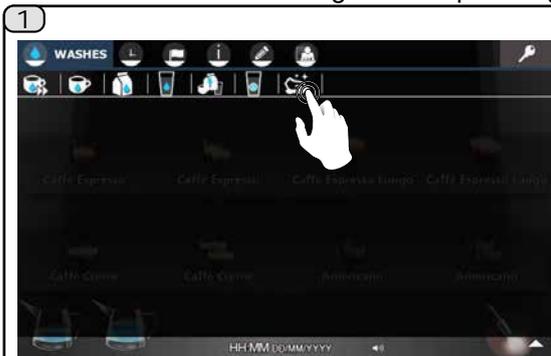
## TOUCH SCREEN



To avoid accidental activation of the touch screen during cleaning:

**Warning:** to clean the touch panel, use only a dry anti-static microfibre cloth.

Do not use: • detergents or liquids in general; • paper or rough cloths.



Select the  icon related to cleaning the touch screen.



Press the  icon displayed at the centre of the screen.



A 15-second countdown will begin in which to clean the touch screen.



## GROUNDS DRAWER (2)



1

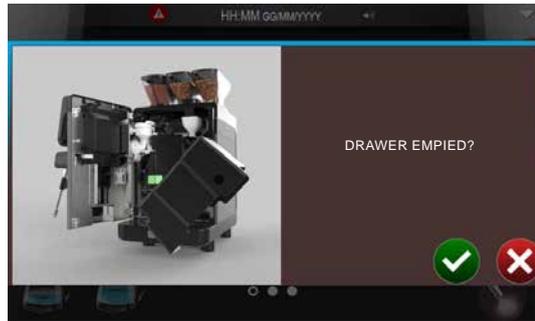
Note: the need to empty the grounds drawer is also highlighted by the

icon  on the touch screen.

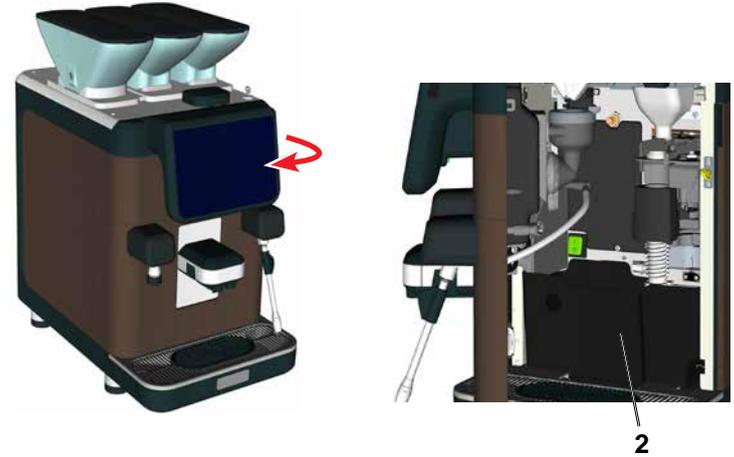
After the icon appears, 10 more coffee-based beverages can be dispensed, after which an animation will be seen on the touch screen to empty the drawer. Any additional dispensing is blocked and the grounds drawer must be emptied.

3

NOTE: the operator must confirm drawer emptying before re-inserting the drawer. If confirmed using the icon , the grounds count is reset.



2



Open the front panel door and pull out the grounds drawer (2), empty it and wash it under running water. Thoroughly clean the drawer housing area (2) with a damp cloth, removing any organic residue.

**NOTE: the procedures described below must be carried out when the machine is switched off.**

## CUP TRAY (11)

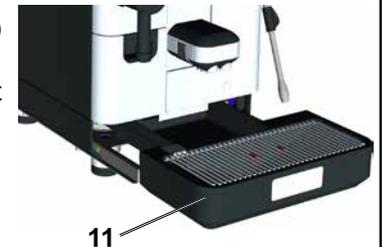
1

At the end of the working day, pour a jug of hot water into the basin (11) to remove any encrustation in the drain; remove it and wash it with running water.



2

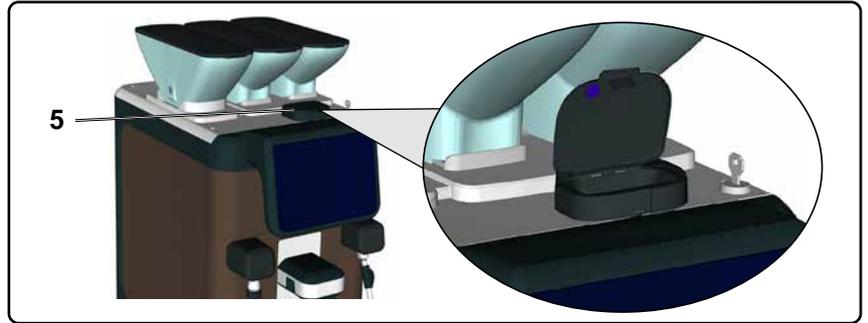
To remove it, grip and pull the basin (11) lifting it slightly. Do not use abrasive products; do not put in the dishwasher.





### DECAFFEINATED DOOR (5)

Use a damp sponge to remove any residue on the inside of the door and in the decaf coffee conduit.



### BODYWORK

Warning: the shiny parts of the bodywork must be cleaned using a soft cloth and cleaning products WITHOUT ammonia or abrasives, removing any organic residue present in the work area. In the case of tough dirt, use a damp sponge and dry with a soft cloth.

Note: DO NOT spray liquid in the slots of the body panels and DO NOT use paper or rough cloth for cleaning.





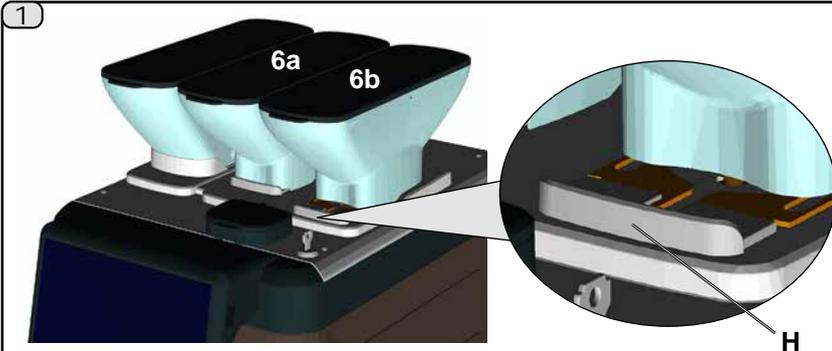
**Maintenance to be performed every 7 days**



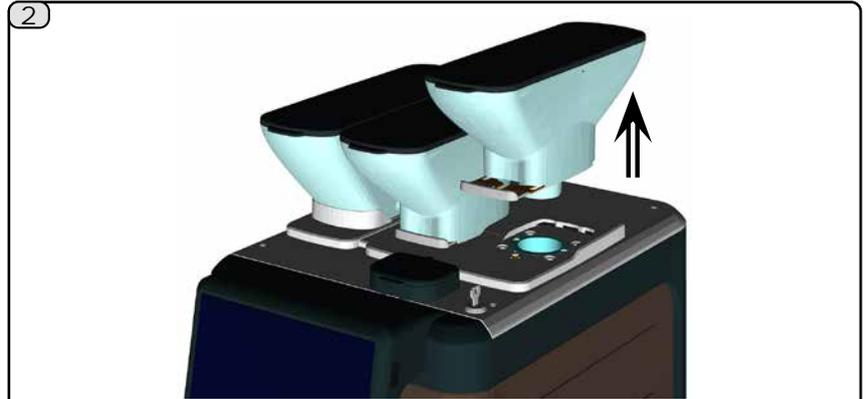
### **CLEANING THE COFFEE HOPPER (6A - 6B)**

The coffee hoppers (6a and 6b) must be cleaned regularly, roughly once a week. Depending on consumption and the type of coffee, more frequent cleaning may be required.

To clean, proceed as follows:

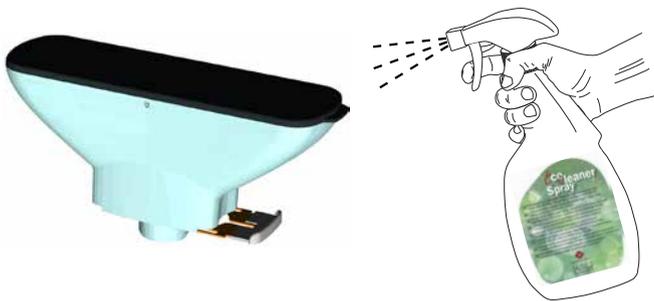


Pull the hopper closing device (H) towards the front of the machine.



Detach the coffee hopper from the machine.

3 Remove any remaining coffee from the coffee beans receptacle.  
Remove any organic residues present.  
Spray the specific product *EcoCleaner Spray* (or similar, for objects in contact with foodstuffs) on the parts to be cleaned.



4 Wipe with an absorbent damp cloth until the grinder is completely clean and if necessary dry it.  
Before replacing the coffee beans receptacle on the machine, ensure that all the parts have been dried thoroughly.



## CLEANING THE SOLUBLES CIRCUIT (WHERE PRESENT) *CLEANING THE MIXER - Maintenance to be performed every 7 days*

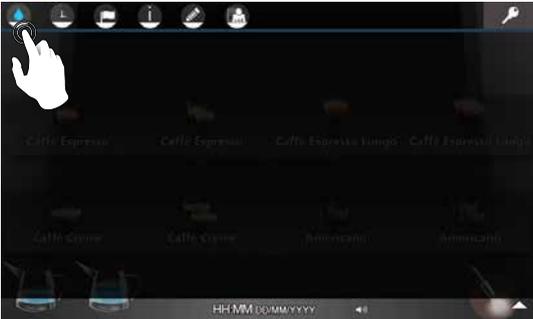
Instructions for cleaning the mixer can be displayed by selecting the  icon from the wash menu:

1



Access the drop-down menu.

2



Select the icon  for the wash menu.

3



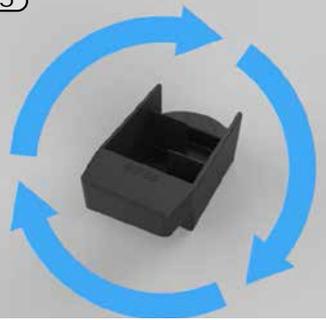
Select the  icon for information about the solubles circuit wash.

4



The steps to perform the cleaning are shown on the touch screen. After each instruction, press the  icon.

5



- Place ½ litre of cold water in the container and add a dose of liquid detergent (see product instructions).
- Wash the part, removing any organic residue with a sponge.
- Soak the part in the solution (water + detergent) for at least 15 minutes.
- Remove the part from the solution and rinse.

6



Return the part previously removed to its place and press the  icon.

7



The steps to perform in cleaning the mixer are shown on the touch screen. After each instruction, press the  icon.



8



- Place ½ litre of cold water in the container and add a dose of liquid detergent (see product instructions).
- Wash the individual parts, removing any organic residue with a sponge.
- Soak all the mixer parts in the solution (water + detergent) for at least 15 minutes.
- Remove all parts from the solution and rinse.

9



Return all the parts previously removed to their places and press the  icon.

10



After all the instructions, the touch screen shows the start of the solubles circuit wash.

Press the icon  to start the wash cycle.

### CLEANING SOLUBLES HOPPER (where present)

1

- Remove any soluble powder remaining in the hopper.  
Remove any organic residues present.  
Spray the specific product *EcoCleaner Spray* (or similar, for objects in contact with foodstuffs) on the parts to be cleaned.



2

Wipe with an absorbent damp cloth until the grinder is completely clean and if necessary dry it. Before replacing the coffee beans receptacle on the machine, ensure that all the parts have been dried thoroughly.



## 17. Diagnostics messages

There are 2 types of messages that are displayed by the machine:

- 1. Explicit messages:** they appear on the screen accompanied by an explanatory clip or are shown in the form of an icon in the upper right-hand corner of the display.
- 2. Coded messages:** they are placed in the upper left-hand corner and are represented by the unit's numerical error code.

If there are several errors, they are represented one after another on the display.

For a detailed description of messages in code, refer to the technical manual, "Defects - Malfunctions" section.



### Explicit messages

MESSAGE	CAUSE: when displayed	SOLUTION
<b>Machine cold</b>	<p>1. This message is displayed when the dispensing key is pressed the machine is not at an adequate temperature for operation</p> <p> The  icon represents machine cold status. Once the appropriate pressure and temperature are reached, it automatically disappears.</p> <p>2. When the service boiler or boiler respectively cannot reach the operating pressure or temperature due to a problem, an error code appears on the display which identifies the defective component causing the problem.</p>	<p>2. Consult the Technical Manual to find the specific error code to resolve the problem.</p>
<b>Grounds drawer full</b>	<p> The  icon informs the user that the grounds drawer is full. Ten coffee based beverages can still be dispensed (10 single or 5 double) before the machine stops.</p>	<p>Empty the drawer to clear the message or continue until the machine displays the message "Empty grounds drawer".</p> <p>Refer to the Technical Manual to program the grounds limit after which the message is displayed.</p>
<b>Empty grounds drawer</b>	<p>The machine counts down from the limit set for grounds. The message (along with a film) is shown on the display when it reaches zero. The machine is blocked and does not allow any dispensing.</p>	<p>Remove and empty the grounds drawer. Return the drawer to its proper position. While carrying out this operation, the message "grounds drawer removed" will be displayed.</p>
<b>Grounds drawer removed</b>	<p>This message (along with a film) is always shown when the rear side of the drawer is not in place.</p>	<p>If the message appears with the drawer inserted, check that the drawer is properly placed.</p>

**Provide for Maintenance**

This message is displayed when the machine requires maintenance. To temporarily eliminate the message, press the  icon. The message will appear again the next time the machine is turned on.

Contact an authorised technician. The message will be displayed every day and every time the machine is switched on until the maintenance is performed. Consult the Technical Manual to program maintenance times and cycles.

**Regenerate resins**

This message is displayed when the resins in the water softener require regeneration. (See water softener maintenance instructions).

The icons  and  remain active:

- press  to clear the message and the next regeneration request will appear one minute after the limit for litres dispensed is reached;
- press  and the appearance of the request is postponed for one hour.

A similar situation occurs with the water filter replacement message: press the confirmation key  and the counter adds 25 litres to the limit set by the technician. NOTE. A technical operation to replace the water filter will be required to clear the message definitively.

**Machine off**

When the machine is in sleep mode, the red LED on the left side of the display remains on.

Press the button on the back of the display to reactivate the machine.

**Messages regarding washing**

Graphic messages requesting the various washes appear on the display.

See the "Cleaning and maintenance" section in this manual.

**No coffee**

The icons   indicate that one or more of the hoppers are almost empty.

Add coffee to the hopper(s).

**No milk**

The icons   are shown only if the machine is equipped with a refrigeration unit and with presence sensors of milk: indicates that one or both of the milk containers are empty.

Fill one or both of the milk containers.



## 18. Defects - Malfunctions

### Direct action by the customer

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

PROBLEM	CAUSE	SOLUTION
The coffee machine does not work and the touch screen (4) is off.	No electricity supply.	Check the electricity supply. Check the position of the ON/OFF switch (9).
Water leaking from the cup tray (11).	Drain clogged.	Clean.
Coffee dispensing time too short.	Low coffee dose. Coffee too old. * Coffee ground too coarse.	Increase the dose. Use new coffee. * Use a finer grind.
Coffee drips out of machine.	High coffee dose. * Coffee ground too fine. Filter blocked.	Decrease the dose. * Use a coarser grind. Clean with a wash cycle.
Loss of water under the machine.	Discharge clogged up. Discharge basin hole blocked.	Clean.
Machine heated up, but it does not dispense coffee.	Water supply or water softener tap closed. No water in system.	Open. Wait until water is available or call the service centre.
The automatic level-control devices remain in operation.	Same causes as above.	Same solution as above.

\* These operations are possible **ONLY** if the "User Programming" item is enabled in the machine configuration menu, which can only be accessed by the installer technician.

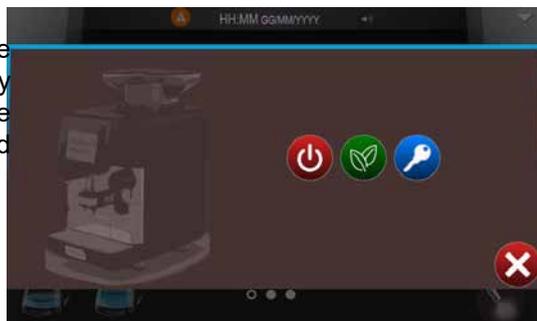


## USE (Special instructions)

### Sleep Mode

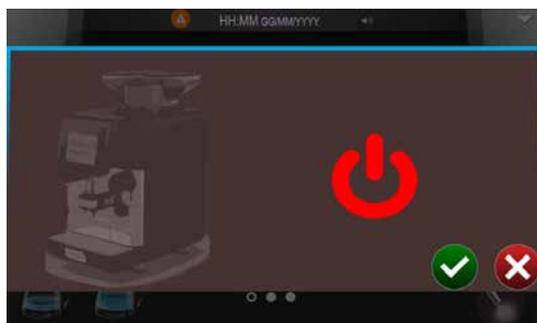
The "Sleep mode" button (8), located on the rear part of the panel, makes it possible to activate *Manual switch-off* or the machine's *Energy saving* function.

During normal machine operation, push the (8) key to enter Sleep mode. The following will be displayed on the touch screen:



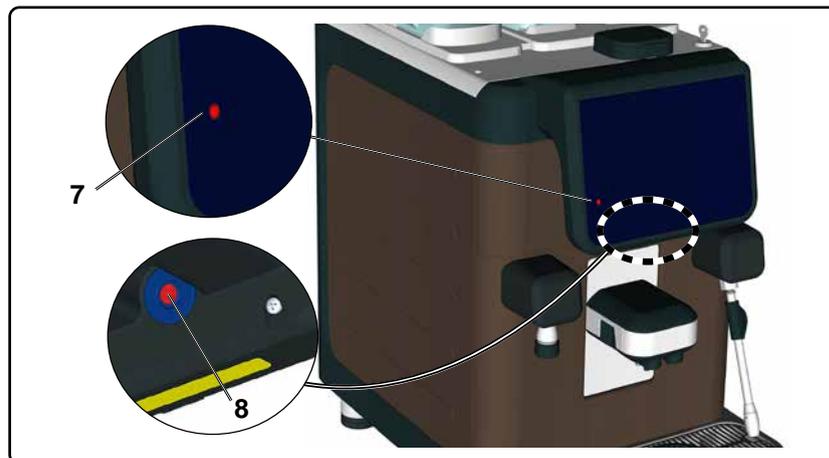
#### MANUAL SWITCH-OFF

Push the icon . The screen shown below is displayed briefly, then the machine will switch off:



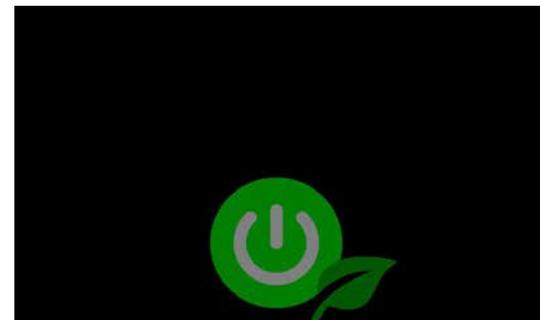
During the manual switch-off stage, the red LED (7) remains lit. Press the Sleep Mode button (8) again to restore normal machine operation.

Both the functions (*Manual switch-off* and *Energy saving*) can be set for operation at scheduled times (accessible only by the installation technician).



#### ENERGY SAVING

Press the  icon to activate the *Energy saving* function. The following will appear on the touch screen:



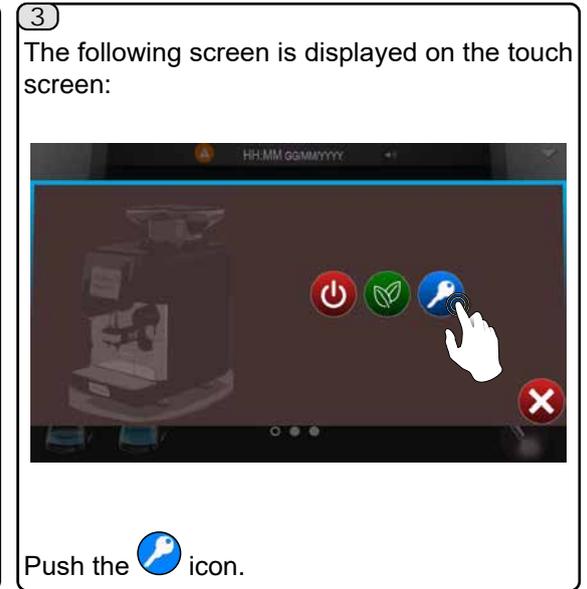
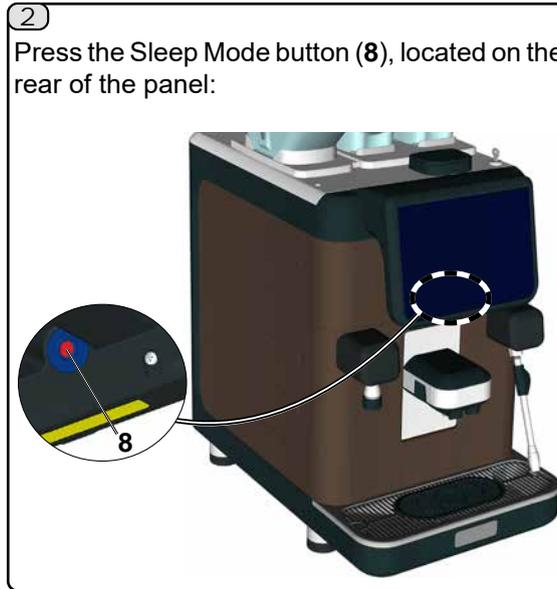
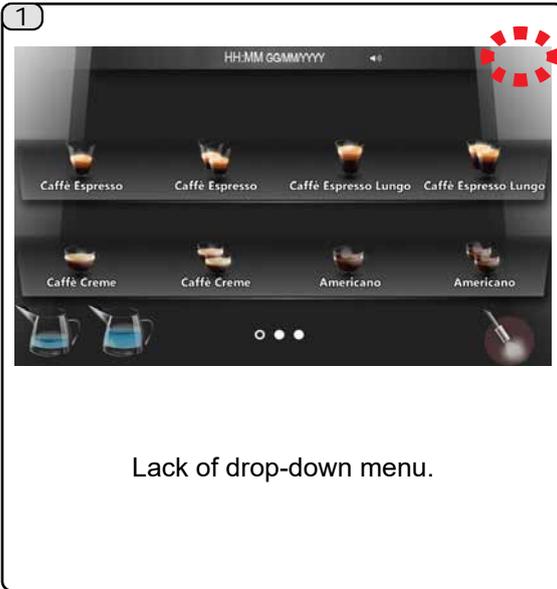
Normal machine operation can be restored by touching the touch screen.



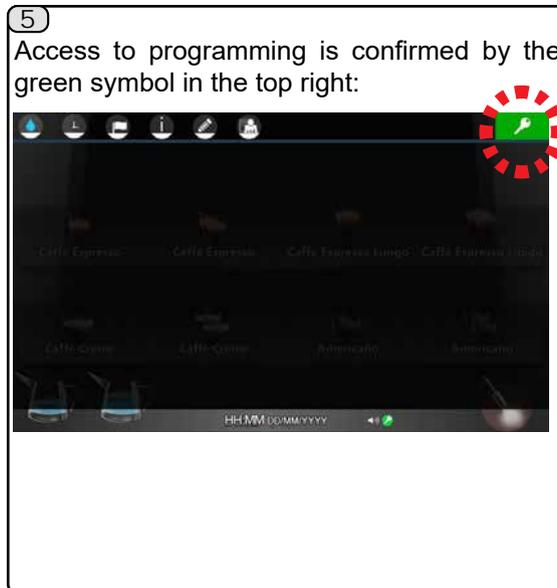
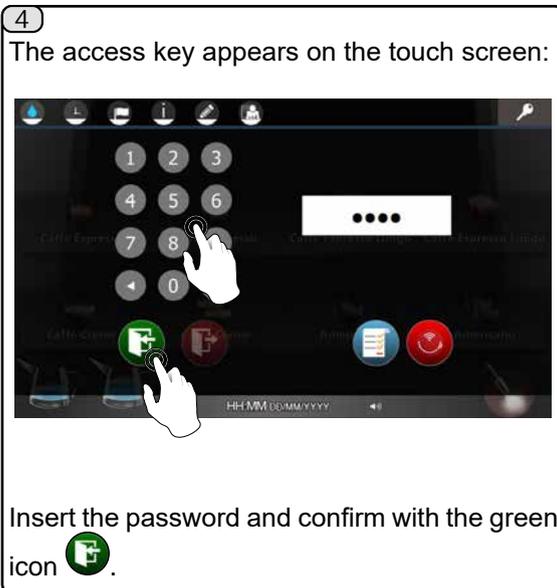
## SELF Configuration

Machines configured in *Self* mode lack direct access to the drop-down menu. Therefore, programming is accessed as follows:

English



English



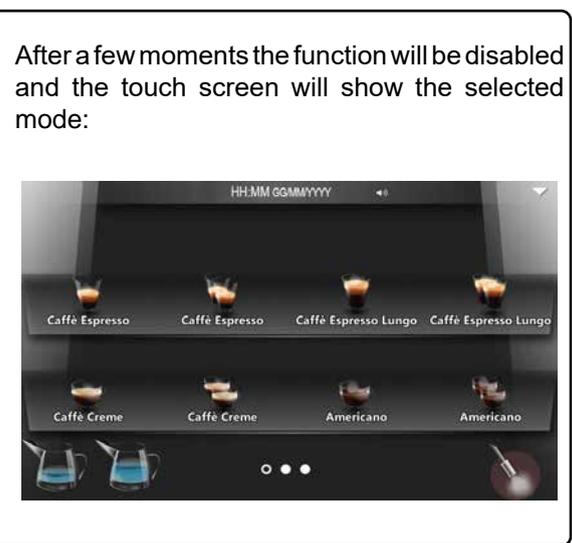
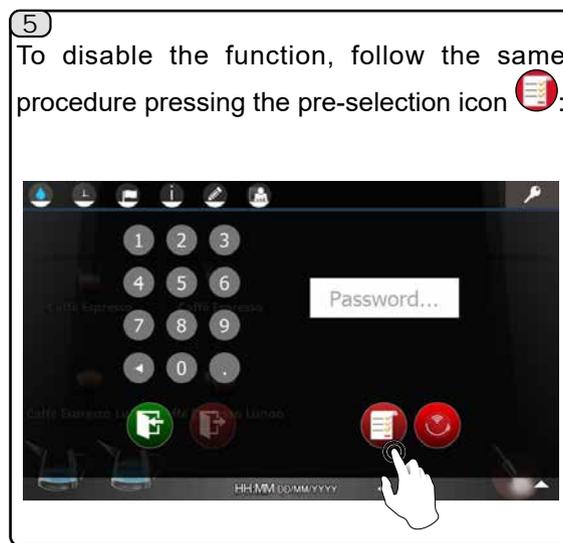
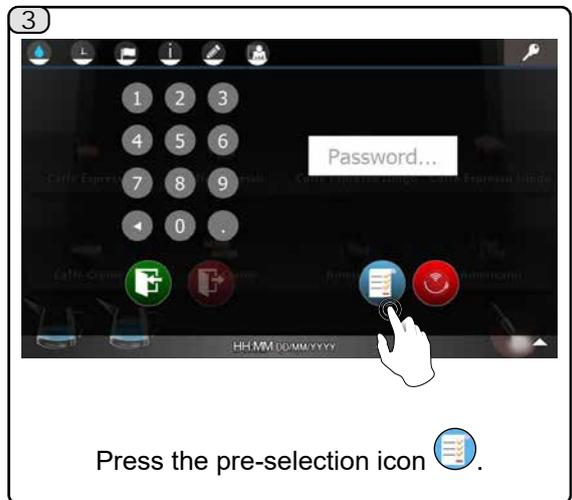
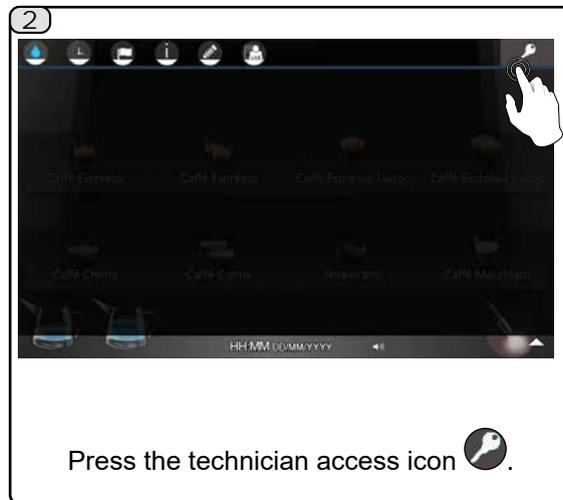
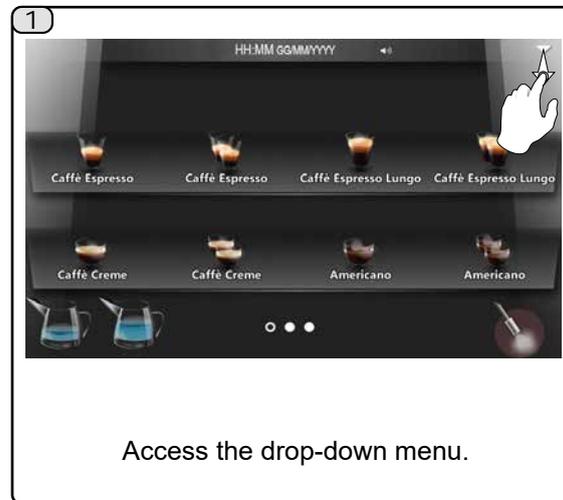


NOTE. The functions described below can only be seen and setted if the **"Customer Programming"** item is enabled in the machine configuration menu, which can only be accessed by the installer technician.

## Pre-selection

### START-UP

The *Pre-selection* function makes it possible to set up a list with the beverages to be dispensed in sequence. The function is enabled as follows:



English

English

1



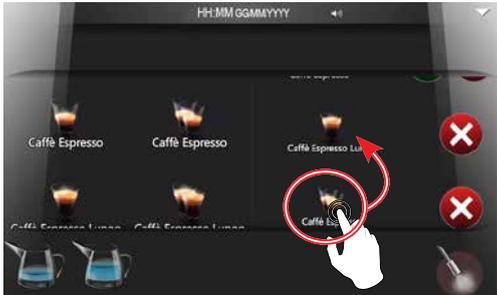
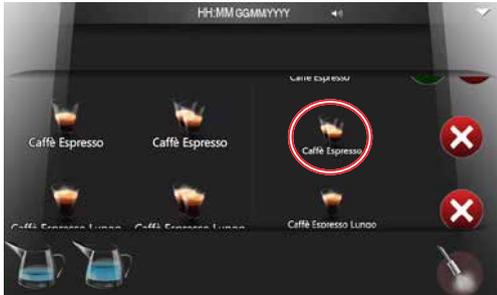
Scroll  through the left part of the screen to show the available beverages.

2



Choose the beverages to add to the list by pressing the corresponding icons. The selections made will appear on the right side of the screen.

3

The beverage dispensing sequence can be changed by pressing and holding the chosen icon for several seconds and dragging it to the desired position in the list.

The  icon will start dispensing the beverage

The  icon eliminates the beverage from the list.

Note: if inserting decaffeinated powder during a pre-set dispensing sequence, the next coffee beverage from the list will be dispensed as decaf.

4



During dispensing of the beverage, the  icon appears, which shows the progress made in the cycle.

5




When dispensing is complete, the  icon is shown, and the beverage just dispensed is removed from the list.

The  icon moves to the side of the next selection.

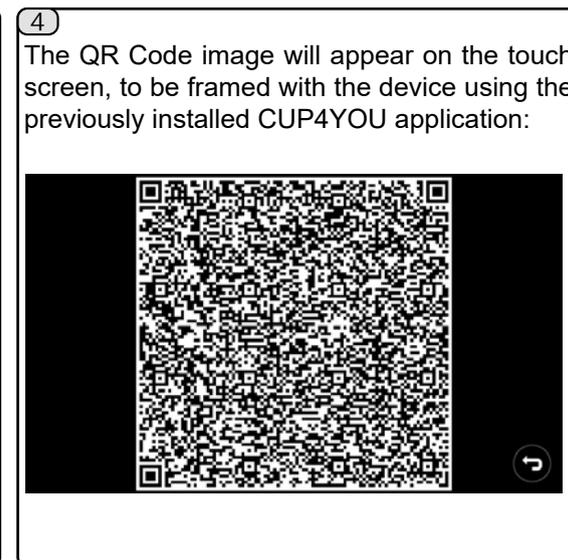
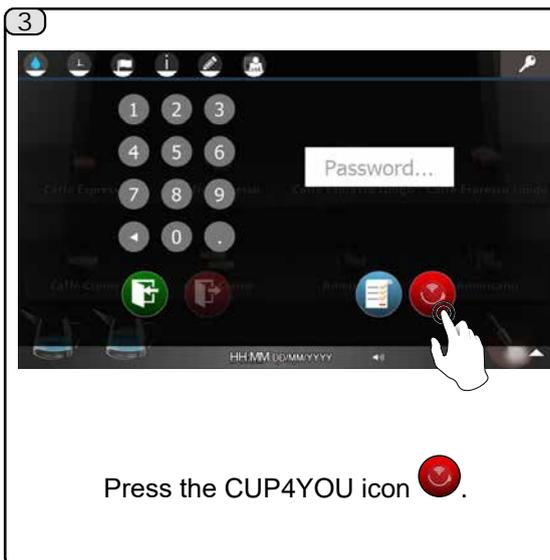
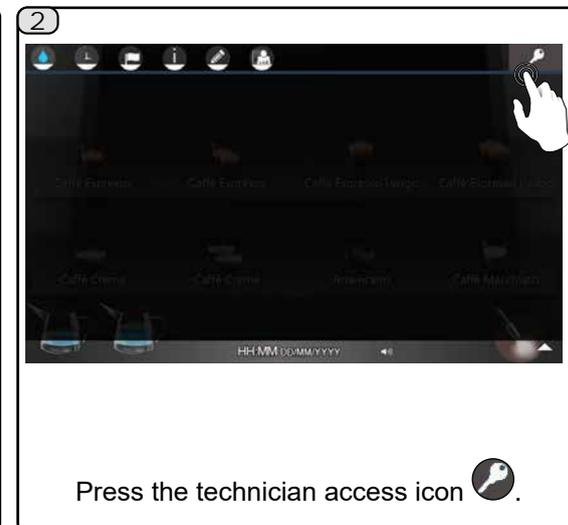
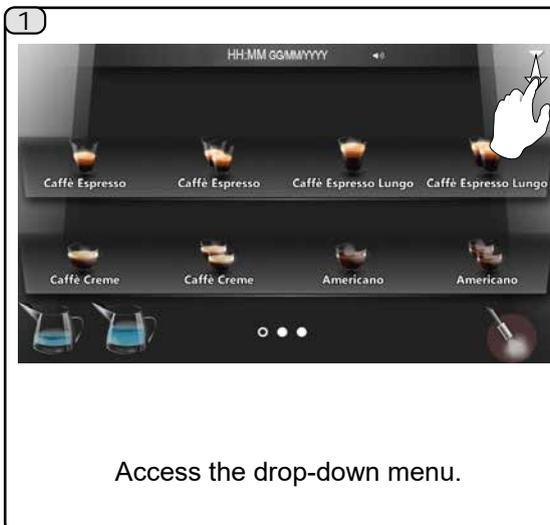


## QR Code - CUP4YOU

The QR Code enables interaction with the machine through the exclusive CUP4YOU application, developed by the Cimbali Group and available on the App Store and Google Play platforms.

### CUP4YOU: description of functions

- Communication with the machine through Wi-Fi.  
NOTE: the machine and the device (smartphone or tablet) must be connected to the same Wi-Fi network.
- Creation of personal recipes.
- Customisation and selection of beverage proportions, the quantity in the cup, the intensity of the coffee and the emulsion level of the milk.
- Memorising recipes on smartphones and tablets.
- Managing orders in pre-selection mode.
- Gathering statistical information on the machine (counters, selection counters, etc.).





## Groups Mode

### START-UP

*Groups Mode* allows organisation of beverages on the main page into ordered lists of recipes, grouped together on the basis of certain criteria (e.g. coffee-based recipes, milk-based recipes, soluble-based recipes, single-dose recipes, double-dose recipes, etc.).

Organisation and customisation is done in the machine configuration menu (accessible only by the installation technician) and up to 8 groups can be configured, each one with a maximum of 8 beverages.

ONLY if at least one beverage group has been created can the user activate the function, as follows:

1

Access the drop-down menu.

2

Press the technician access icon .

3

Push the BLUE "groups" icon .

4

The *Groups Mode* function is activated and the touch screen will display the following screen:

5

To disable the function, follow the same procedure pressing the RED "groups" icon .

The function will be disabled and the touch screen will show the selected mode:

1



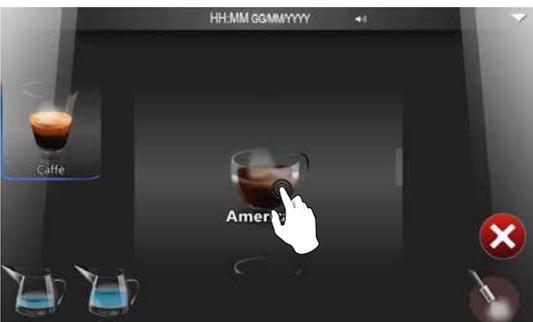
Select the desired group from those available on the touch screen. E.g. the Coffee group

2



Scroll down the list to see the beverages in the group.

3



Push the icon corresponding to the selected beverage to start dispensing.

Press the  icon to return to the main page.

4

During dispensing, the screen will display as below:



5



When dispensing is complete, the main page will be shown again.

Dispensing will stop automatically.

Press the icon  to stop dispensing the beverage before reaching the programmed dose.

Press the icon  to dispense again; the number indicating programmed dispensing will increase.

To reset, press and hold the icon  for a few seconds.



NOTE: the functions described below can only be activated by the installation technician.



## "Not fresh coffee warning delay"

When this function is active, if the ground coffee used to prepare a beverage was not ground recently, an indicator light appears on the touch screen during dispensing .

The criteria used to determine whether the coffee is "not fresh" is the time (in minutes) that has passed since the last grinding.

Example:

- at "Not fresh coffee warning delay" the technician inserts 10';
- if the machine dispenses a coffee within this limit, no light appears during dispensing because the coffee is considered "fresh";
- if, on the other hand, the machine dispenses coffee after 10 minutes, the user is informed by the indicator light.

To return to "fresh coffee" conditions, simply dispense 1 or 2 coffee-based beverages.

NOTE. Every indicator is connected to the grinder/dispenser associated with the recipe.



English



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# CUSTOMER PROGRAMMING

## 19. Customer programming flow



### WASHES



Short group

Group

Milk

Solubles

Complete

Solubles info

Screen cleaning



### TIME



Date and time

Operation

Energy saving

Washes



### LANGUAGE



Chinese

Dutch

English

French

German

Italian

Japanese

Portuguese

Russian

Spanish

Custom language



### INFO



Counters

Selection counters

Machine data

Wash history



### CUSTOMISATION



Recipe settings

Groups Editor

Water/ steam setting

Background

Screen saver

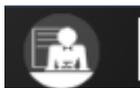
Audio

Media

RGB Lights



### DOCUMENTATION User Manual



English

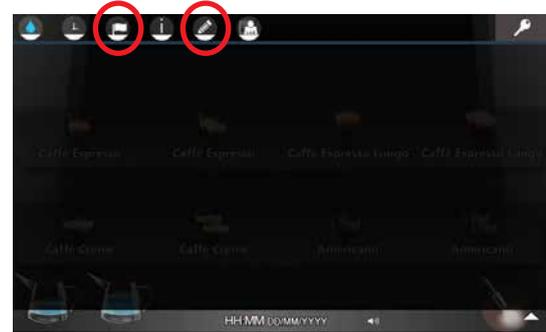
English



## 20. How to access programming

Programming is accessed through the drop-down menu:

NOTE: the customisation  and language  menus can only be seen if the "**Customer Programming**" item is enabled in the machine configuration menu, which can only be accessed by the installer technician.

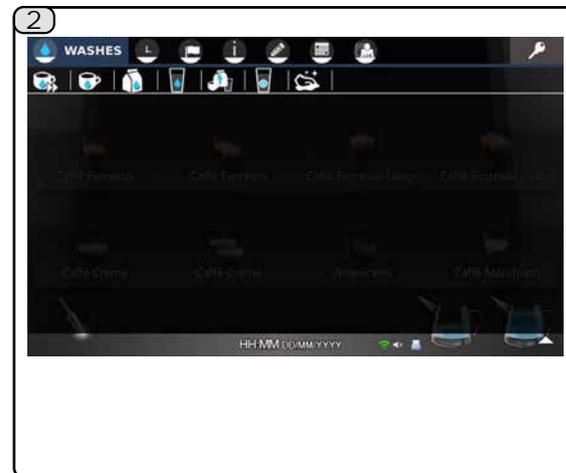
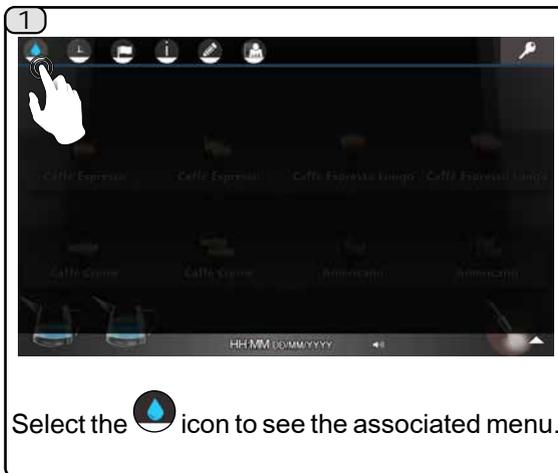




## 21. Washes

The machine includes various types of wash cycles:

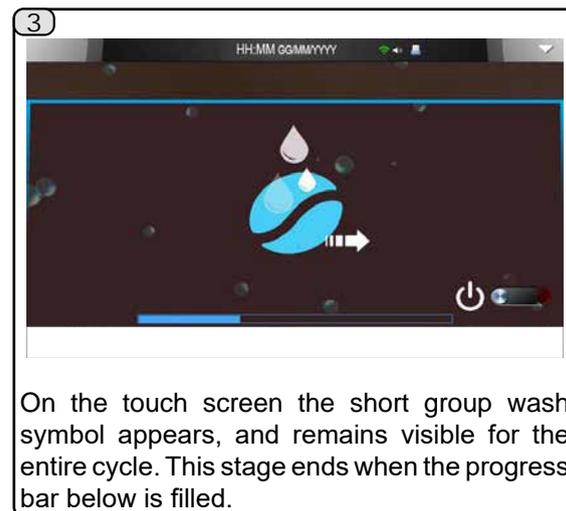
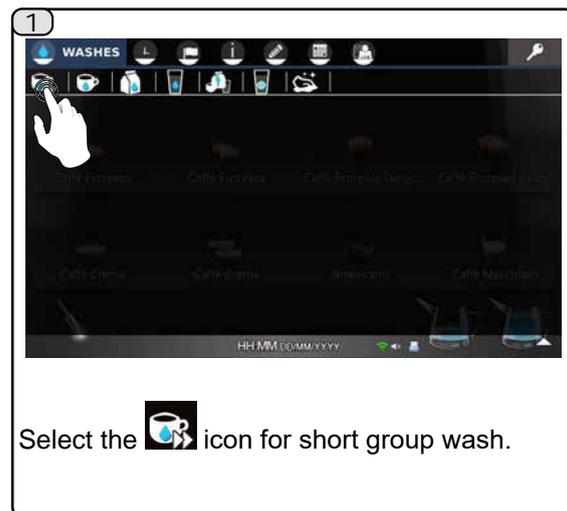
-  SHORT GROUP WASH
-  GROUP WASH
-  MILK WASH
-  SOLUBLES WASH
-  COMPLETE WASH
-  SOLUBLES WASH INFO (the steps for performing cleaning the mixer are shown)
-  SCREEN CLEANING



NOTE: moving the  switch , visible during washing cycles, makes it possible to establish whether the machine must be switched off at the end of the cycle:

-  red background (pre-set): the machine continues to operate;
-  green background: the machine switches off.

### SHORT GROUP WASH (DURATION, APPROX. 1')





## GROUP WASH (DURATION, APPROX. 3')

English

English



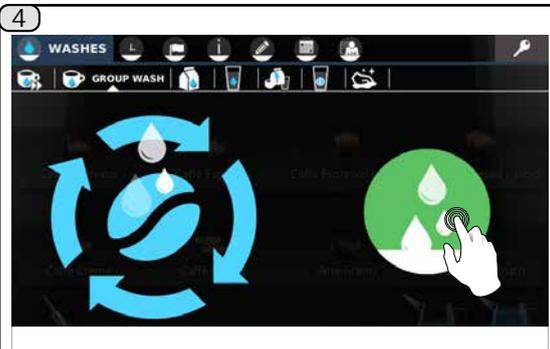
Select the  icon for group wash.



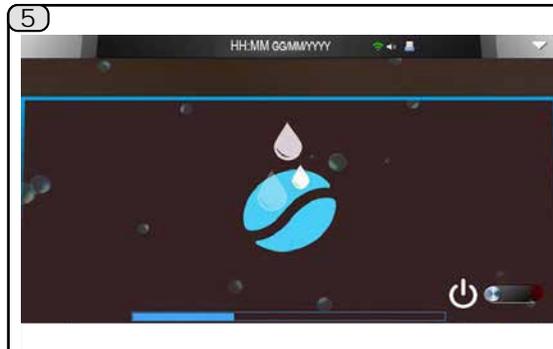
Press the icon .



Insert a cleaning tablet into the tube, as shown on the touch screen.



After closing the door, press the  icon to start the wash cycle.



On the touch screen the group wash symbol appears, and remains visible for the entire cycle. This stage ends when the progress bar below is filled.



## MILK WASH (DURATION, APPROX. 4')

English

English



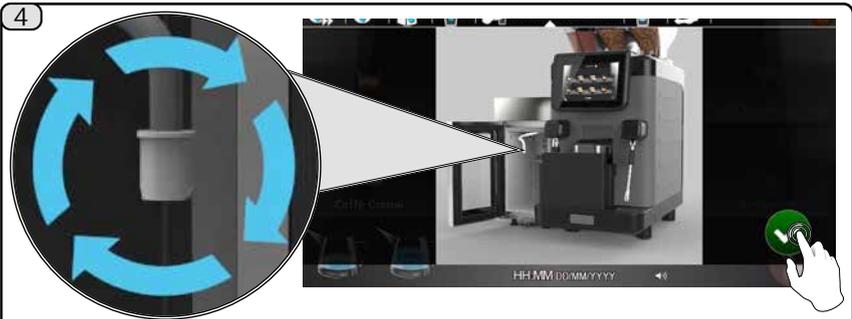
Select the  icon for the milk circuit wash.



Press the icon .



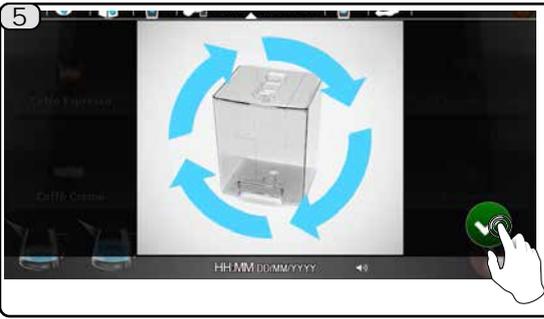
The steps for performing a milk wash are shown on the touch screen; at the end of each phase, press the icon .



Clean the milk tube thoroughly.

Put the milk tube connector in the washing tray.

Follow the sequence as shown on the touch screen.



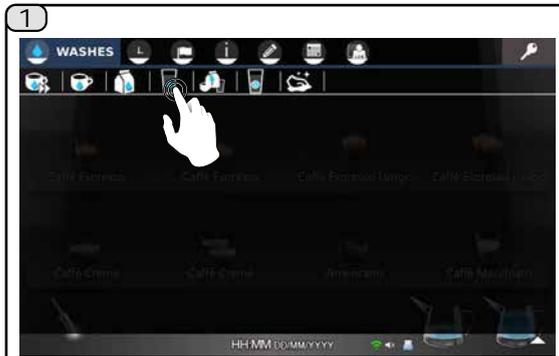
Use a detergent solution (approximately ½ litre of cold water for every dose of detergent - see product instructions) to thoroughly clean the previously removed milk container.



On the touch screen the milk circuit wash symbol appears, and remains visible for the entire cycle. This stage ends when the progress bar below is filled.



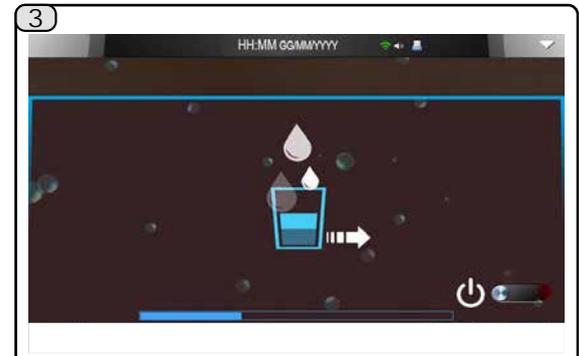
## SOLUBLES WASH (DURATION, APPROX. 30")



Select the  icon for the solubles circuit wash.



Press the icon  to start the wash cycle.

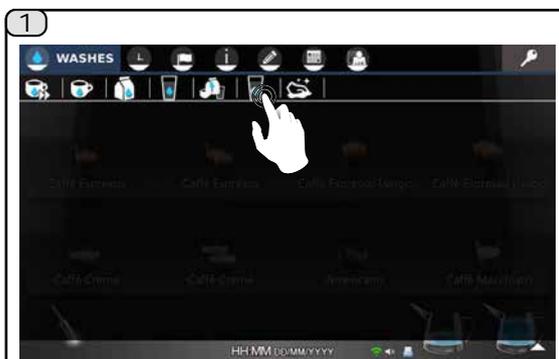


On the touch screen the solubles wash symbol appears, and remains visible for the entire cycle. This stage ends when the progress bar below is filled.

## COMPLETE WASH (DURATION, APPROX. 16')

Instructions on methods to carry out the complete wash are found in the "Cleaning and maintenance" section.

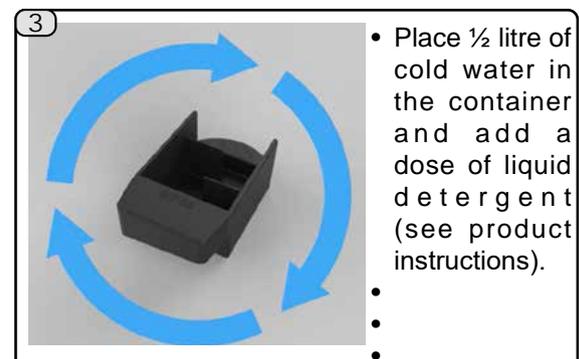
## SOLUBLES WASH INFO



Select the  icon for information about the solubles circuit wash.



The steps for performing cleaning the mixer are shown. After each instruction, press the  icon.



- Place ½ litre of cold water in the container and add a dose of liquid detergent (see product instructions).
- 
- 
- 
- Wash the part, removing any organic residue with a sponge.
- Soak the part in the solution (water + detergent) for at least 15 minutes.
- Remove the part from the solution and rinse.

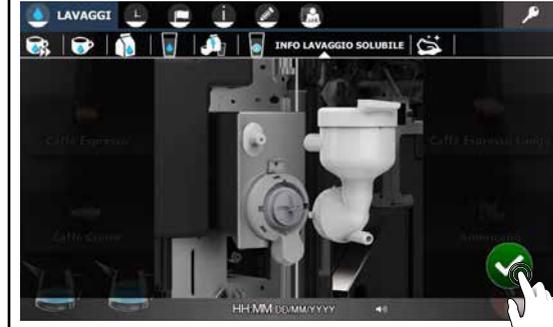


4



Replace the part and press the  icon.

5



This sequence for cleaning the mixer is shown on the touch screen. After completing each step, press the  icon.

6



- Place ½ litre of cold water in the container and add a dose of liquid detergent (see product instructions).
- Wash the individual parts, removing any organic residue with a sponge.
- Soak all the mixer parts in the solution (water + detergent) for at least 15 minutes.
- Remove all parts from the solution and rinse.

7



Replace all the parts and press the  icon.

8



Once all the steps have been completed, the touch screen will show the start of the solubles circuit wash.

Press the  icon to start the wash cycle.



**SCREEN CLEANING** Instructions on methods to clean the touch screen are found in the "Cleaning and maintenance" section.

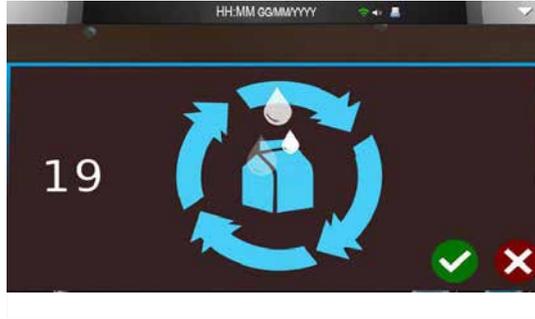


## AUTOMATIC WASHING OF MILK AND SOLUBLE CIRCUITS (DURATION, APPROX. 30")



NOTE. Activation and configuration of these washes are carried out by the installation technician.

With this function activated, every time milk or soluble dispensing is completed, the time counter starts counting (0-99'). After completing this, the display shows the screen indicating the seconds remaining before the wash cycle begins:



The cycle activates automatically after 30". During this interval:

- if the  key is pressed, the automatic wash is done immediately;
- if the  key is pressed, the wash is postponed. During this interval:
  - if a dispensing key other than milk/soluble is pressed, the counter will start again from the minute after dispensing is completed;
  - if a milk/soluble dispensing key is pressed, the counter will start again from the maximum time (0-99').

## AUTOMATIC PRE-SET WASH ONLY FOR MACHINES WITH CAPPUCCINO MAKER (DURATION, APPROX. 30")

In addition to the previous washes, there is also the wash known as NSF.

**Operation:** Every time milk dispensing is completed, the time counter starts (210'). When the ends, the display shows the screen indicating the time before the wash cycle will begin:



- if the  key is pressed, the wash is postponed. During this interval:
  - if a coffee dispensing key is pressed, the counter will start again from the minute after dispensing is completed;
  - if a milk/cappuccino dispensing key is pressed, the counter will start again from the maximum time (210').

**Selection block:** always inactive; the wash is done even without any action by the user.

**Wash type:** with water, completely automatic.

**Activation:** it activates automatically after 30".

During this interval:

- if the  key is pressed, the automatic wash is done immediately;

### Special conditions

- 1) every wash cycle with detergent (at set hours) or of daily type:  
in this case, the entire circuit is washed. Therefore, until the first milk-based dispensing is done, the circuit is believed to be free of any residual milk and the time counter (210') does not start.
- 2) every machine switch-off with time counter (210') running:  
the next switch-on, if 210' have passed, the machine starts the pre-set automatic wash cycle once the service temperature is reached.

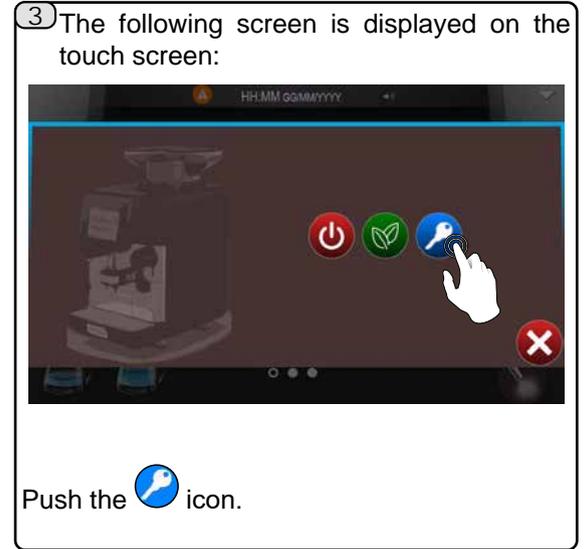
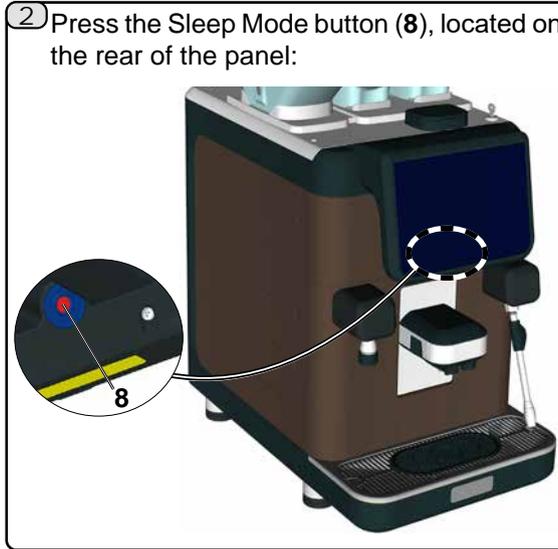
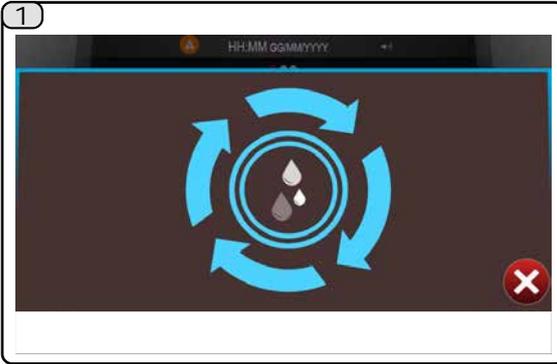


## WASHING FOR SELF MACHINES



Machines configured in *Self* mode lack direct access to the drop-down menu. Therefore, *when washing is required*, programming is accessed as follows:

English

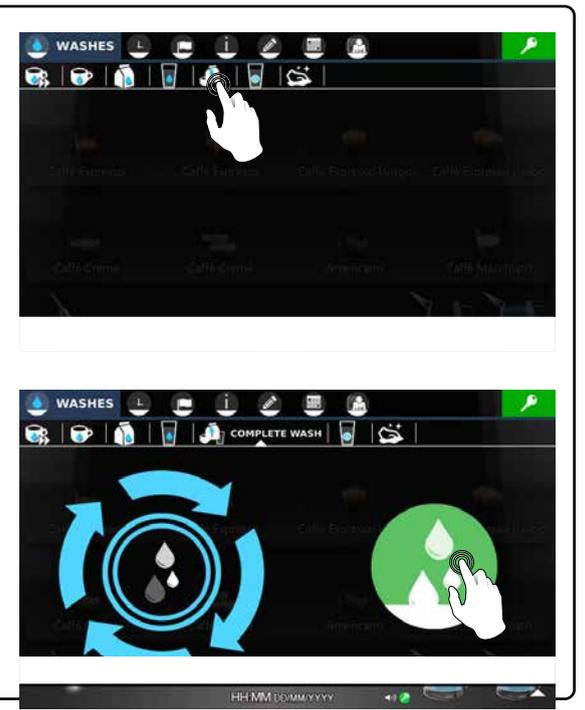
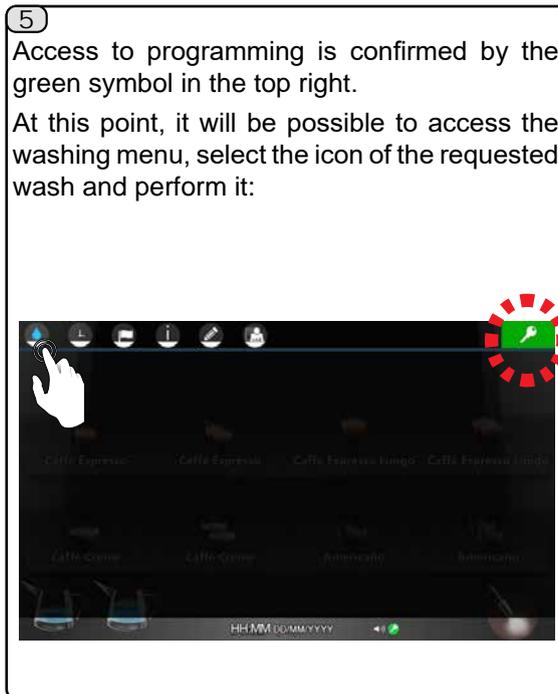


English



Insert the password (\*) and confirm with the green icon .

(\*) In programming menu, is possible to change the access password through the dedicated menu:

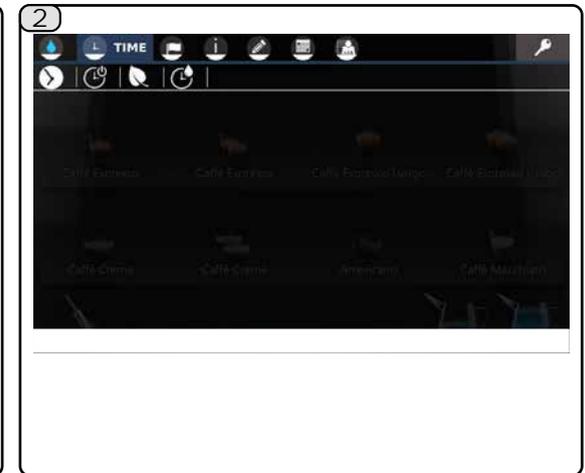
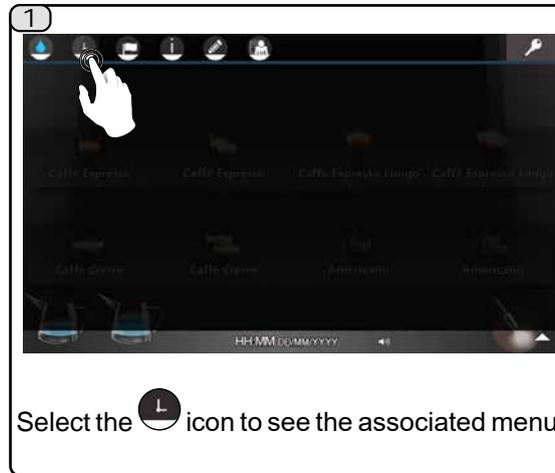




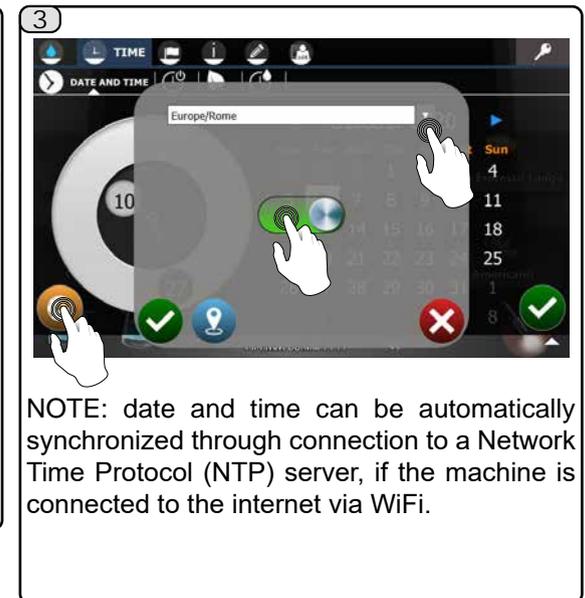
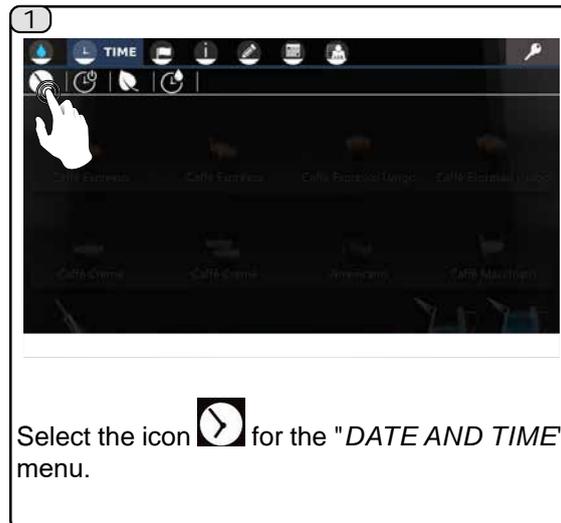
## 22. Time

The TIME menu includes:

-  DATE AND TIME
-  OPERATING HOURS
-  ENERGY SAVING
-  WASH



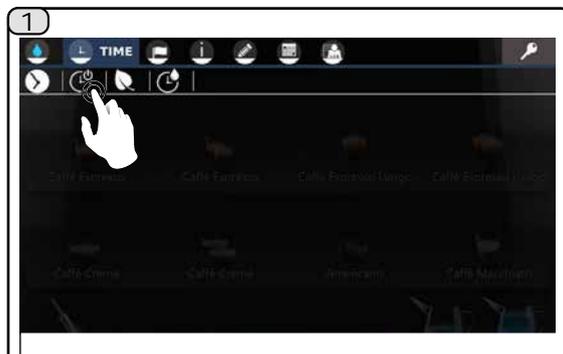
### DATE AND TIME





## OPERATING HOURS

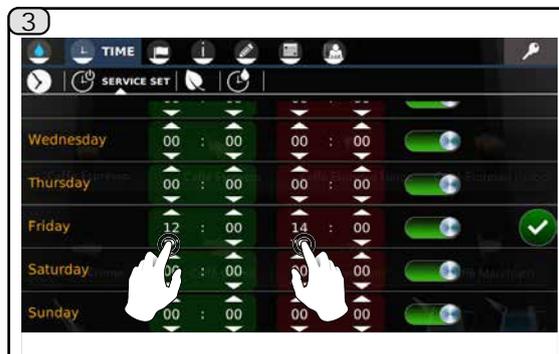
This function makes it possible to set machine start-up and switch-off times for individual days of the week.



Select the icon  for the "OPERATING HOURS" menu.



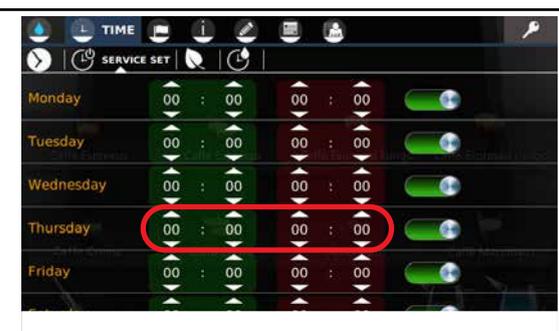
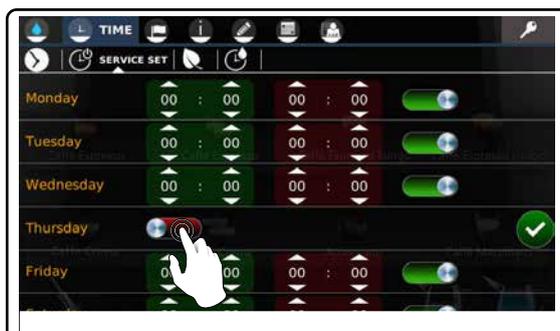
The pre-set settings are shown.



Set the switch-off time (with red background ) and start-up time (with green background ) as desired, and confirm with the  icon.

NOTE: moving the  switch  from green to red background  disables the function "day closed".

If the same time is set for  start up and switch-off  the machine will always remain on.





## ENERGY SAVING

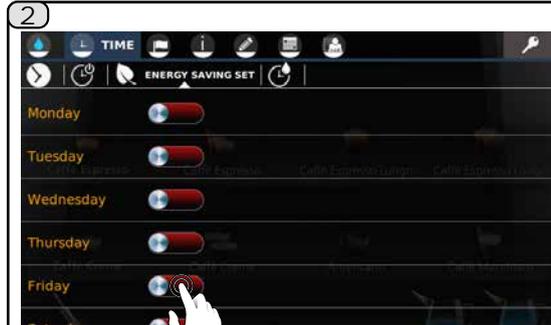
During this stage, the machine is in Energy Saving mode and maintains the following heat setting:

- boiler pressure is 1 bar lower than the set pressure, with a minimum of 0.2 bar;
- the coffee boiler operating temperature is 15°C less than the setting.

English



Select the icon  for the "ENERGY SAVING" menu.



The pre-set settings are shown.

Enable the  function for the relevant days, moving the  switch from the red to the green background .



Set the activation times (with green background ) and deactivation times (with red background ) for the function as desired, and confirm with the  icon.

English



When the function is active, the Energy Saving display is shown on the touch screen.

Normal machine operation can be restored by touching the touch screen.



The "Automatic Energy Saving after" option means this mode can be set to take effect after a certain number of minutes, as chosen by the user.

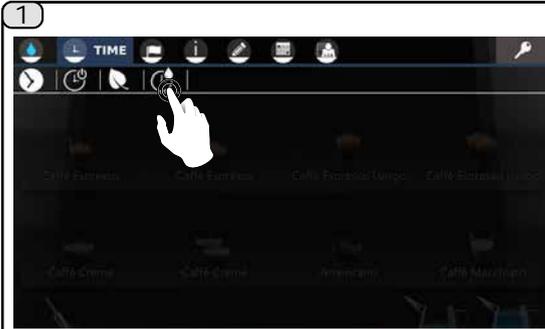


## WASH TIMES

This is the menu for setting the time of the wash requests.  
When the requests are displayed, they carry out washes as described in the "Wash" section.

English

English



Select the  icon for the "WASH TIMES" menu.



The pre-set settings are shown.  
Wash 1 cannot be deactivated and carries out a complete wash.  
This takes place daily at the programmed time and always 24 hours after the last request.



The user can only change the wash times according to their needs. When the operation is done, confirm the selection with the  icon.

All other settings relative to washes are reserved for technical staff.





### Options that can be set by technical staff

- enabling from 2 to 5 washes, selecting between:

short group wash, group wash, milk wash, solubles wash, complete wash, disabled.

NOTE: technical staff can also set dispensing to be blocked if a wash is not carried out within one hour of the request message appearing.

In this case, the icons ( coffee circuit, milk circuit, solubles circuit) show the sign. If the wash is not carried out, all selections containing that beverage are blocked.

#### EXAMPLE.

The icon shown below indicates that the coffee circuit is blocked. If group wash is not carried out by the time established, all coffee based beverages will be blocked. After one hour the wash request message is no longer shown. If a coffee based beverage is selected, the block screen appears. Perform the wash to return to normal operating conditions.



The screenshot shows a 'WASHES SET' interface with five rows. Each row has a number (1-5) on the left, a time setting in the middle, and three circuit icons on the right. Red boxes highlight the icons for each row. Labels with arrows point to these elements: 'number washes' points to the numbers 1-5; 'type washes' points to the icons in the first row; 'circuits with block' points to the coffee circuit icon in the first row which has a red slash; 'circuits beverages' points to the milk and solubles circuit icons in the first row.

The screenshot shows a screen block with a dark background. On the left is a large red padlock icon. On the right is a blue circular arrow icon with a coffee cup in the center. A label 'screen block' with an arrow points to the padlock icon.



## BONUS FUNCTION 1 BONUS

The bonus function is connected to performing the wash 1.

If the operator carries out the cycle before the hour set for the wash, the green icon  appears (bonus).

This means that at the set time the machine will not request anything. It will remember the wash cycle performed and cancel the bonus, changing the green icon  to a red icon .

### EXAMPLE

1



A wash is done before the scheduled time: 00:00.

2



At the end of the wash cycle, the red icon  turns to a green icon  (bonus). The time of the next wash is moved forward by 24h.

3



At the time set for the wash (00:00), the bonus is cancelled (the green icon  changes to the red icon ). The time of the next wash is rescheduled for 00:00.

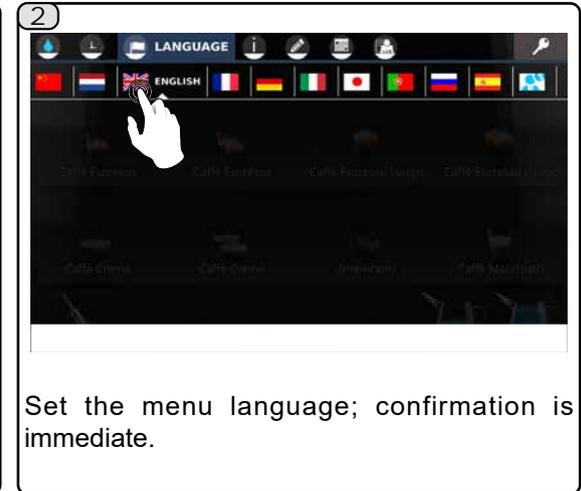
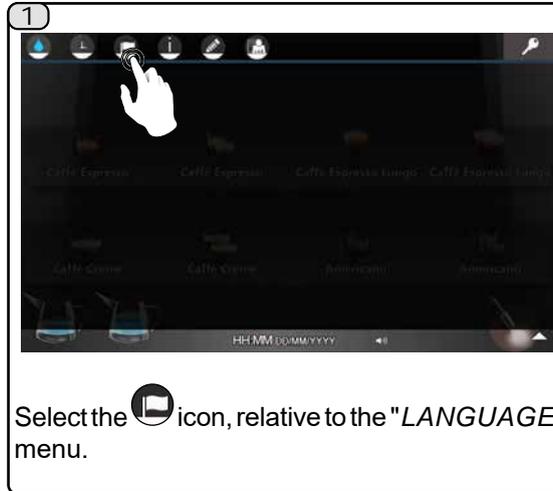
NOTE: the date and time indicated below ( 00:00 21/10/YYYY) refer to the next scheduled complete wash (wash 1).



## 23. Language

The LANGUAGE menu includes the languages for the menus:

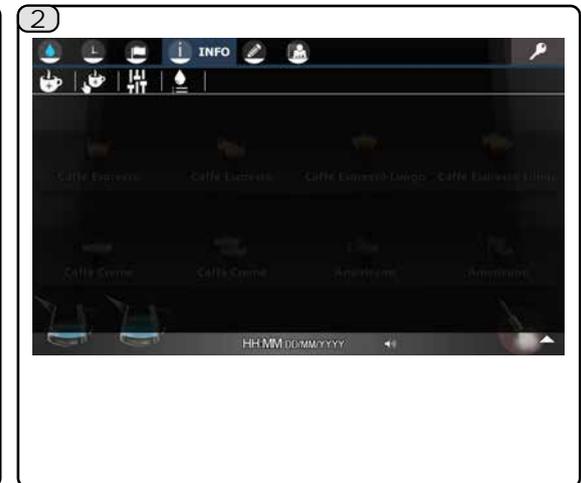
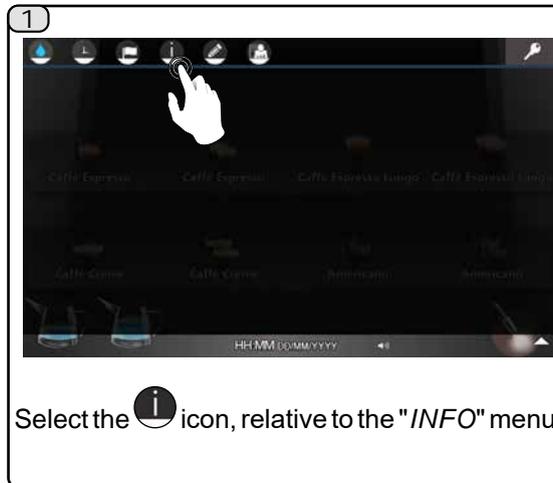
 NOTE: in addition to the languages available on the machine, it is possible to enable a custom language which can be configured through the PlatOne platform. For more information contact technical support.



## 24. Info

The INFO menu includes:

-  COUNTERS
-  SELECTION COUNTERS
-  MACHINE DATA
-  WASH HISTORY

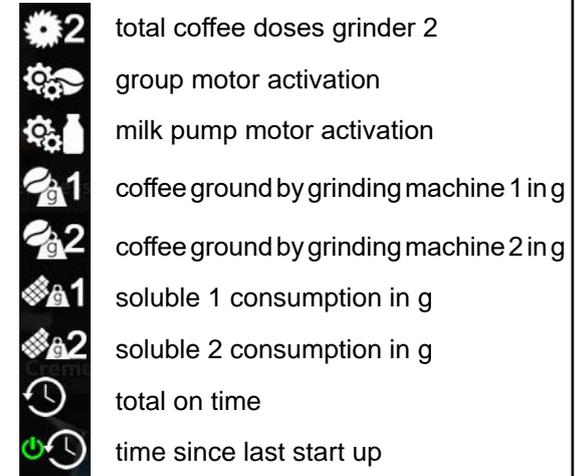
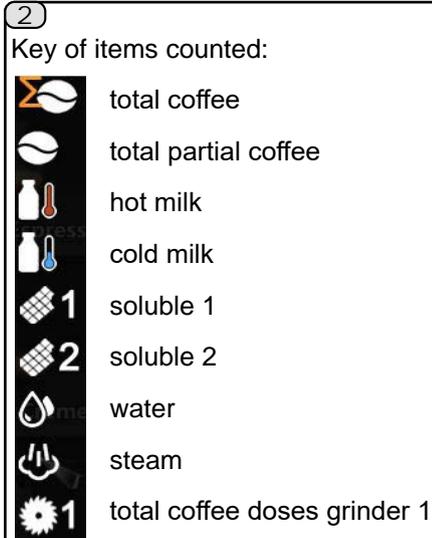




## COUNTERS



Select the icon  for the "COUNTERS" menu. The items that are counted are shown. Press the  symbol for several seconds to reset the counters.



## SELECTION COUNTERS



Select the icon  for the "SELECTION COUNTER" menu. The number of dispensing actions done with the individual selections is shown.

2

NOTE: the reset operation can only be done if "Customer Programming" is enabled in the machine configuration menu, which can only be accessed by the installer technician.

Push down on the  symbol on the relevant counter for a few seconds to reset it.

Push down on the  symbol on any counter which is already at zero for a few seconds in order to reset all counters.



## MACHINE DATA

1



Select the QR code icon. The QR Code image will appear on the touch screen, to be framed with a smartphone to obtain information on the machine data.

2



**Key to symbols used:**

1 CPU slave bootloader version	11 number of grinders
2 CPU slave application memory version	12 additional water
3 hot milk	13 CPU master memory version (touch screen)
4 second milk	14 CPU master core temperature
5 soluble	15 machine IP address (if connected to Wi-Fi network)
6 steam	16 operating hours
7 motorised nozzle	17 serial number
8 reduced power	18 QR code to read machine data
9 grounds drawer	
10 machine in self-service mode	

## WASH HISTORY

1



Select the icon for the "WASH HISTORY" menu. The wash cycle situation is shown.

2

Key to symbols used:

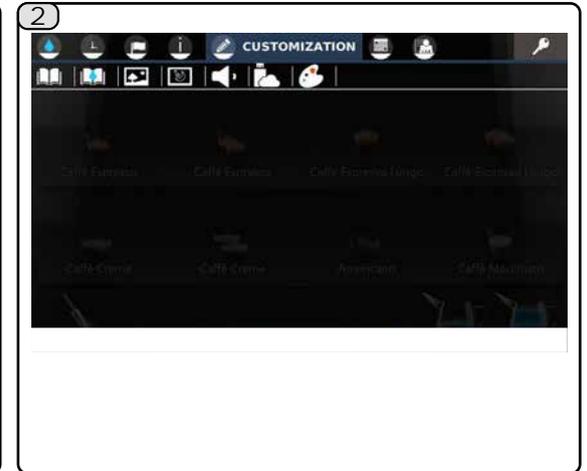
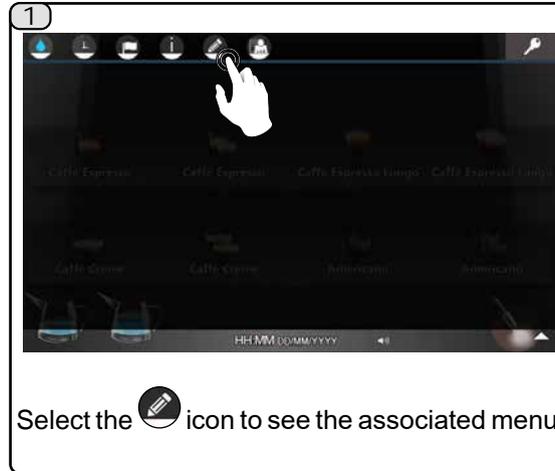
	wash number
	washes requested
	washes performed
	wash number and time the wash was registered as not performed on the selected day.



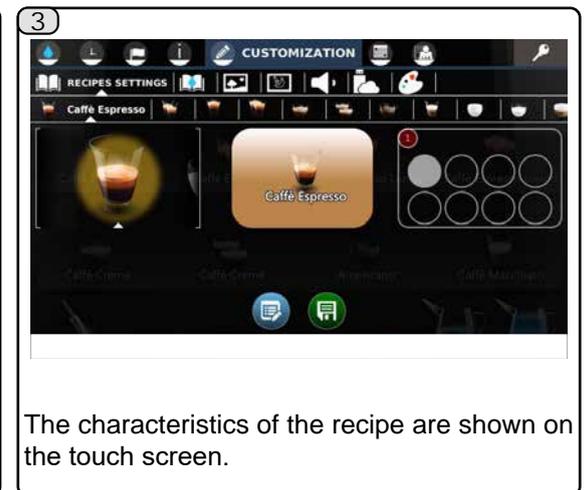
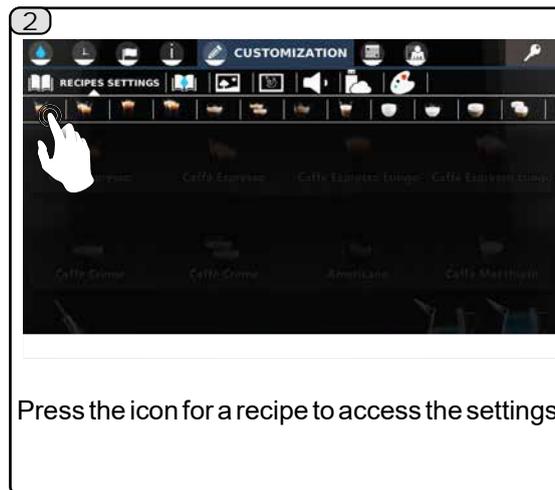
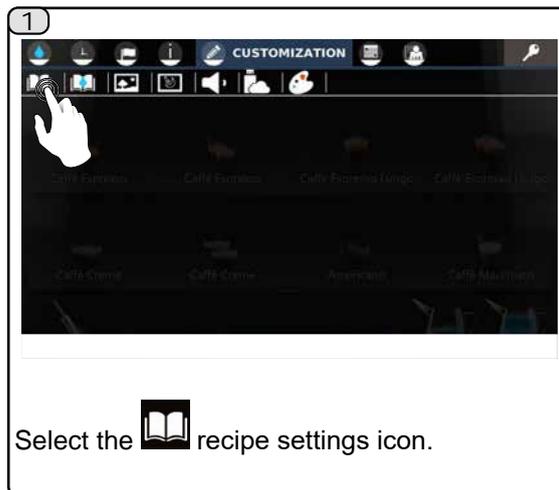
## 25. Customisation

The CUSTOMISATION menu includes:

-  RECIPE SETTINGS
-  WATER/STEAM SETTINGS
-  BACKGROUND
-  SCREEN SAVER
-  AUDIO
-  MEDIA
-  RGB LIGHTS



### RECIPE SETTINGS





4

icon

page no.

position

name

recipe parameters

save parameters

NOTE. Every change to the recipe characteristics will change the green icon to red . Save the changes by pressing the red icon , which will then turn green again.

English

English

• **Icon**

The change to the recipe icon occurs by sliding the image to the side. The same image will appear next to the name.

• **Name**

The recipe name can be changed by pressing the name itself. An alphanumeric keyboard will appear. Insert the desired text and confirm by pressing the key.

NOTE: additional personalisations are available through the PlatOne platform. For more information contact technical support.



## Recipe parameters



English

English

1

Recipe parameters are changed by pressing the  icon.

2

The values of individual recipe parameters can be changed using the   keys. Alternatively, when a value is pressed, the alphanumeric keyboard appears and the desired value can be inserted and confirmed with the  key.  
NOTE: when the keyboard is used to insert values, the min/max values allowed can be seen.

## Dispensing pop-up style

1

The "pop-up" customization will begin after pressing the  icon.

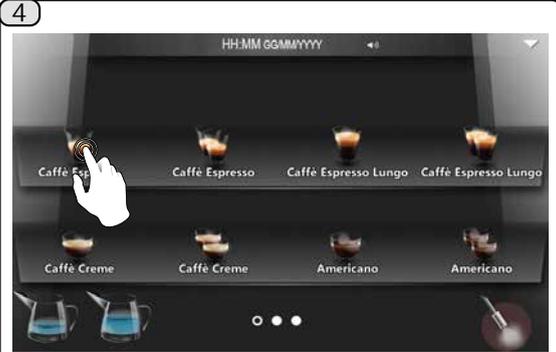
2

Using the   keys, the screen shown during dispensing of a beverage can be customized, selecting from:

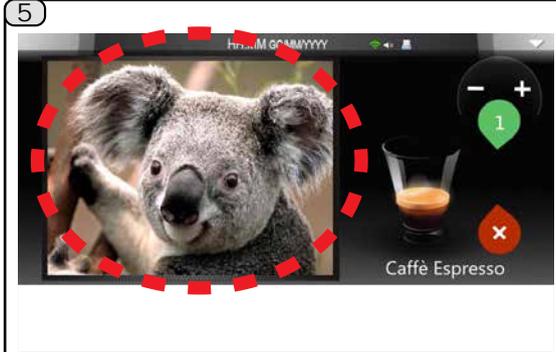
0: beverage icons	1: photo
2: video	3: physical sizes (temperature, pressure)

3

If (1) or (2) is selected, further customization with personal photos or videos is available, in addition to the standard ones already included with the machine. Push  to show the available files, press the name of the desired file and confirm the selection with .



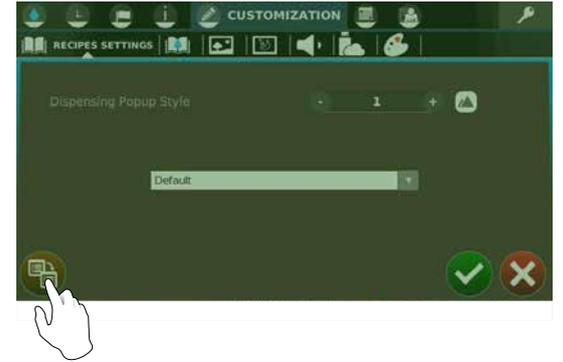
4  
Push the icon corresponding to the selected beverage to start dispensing.



5  
The pre-selected image will appear on the touch screen until the dispensing is completed.



NOTE. If the  icon is pressed and held for a few seconds, until a green window appears, the "pop-up" style selected for the recipe is copied to all of the recipes in the machine.



• **Position and page**



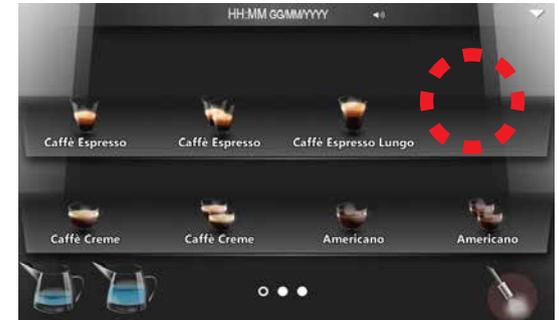
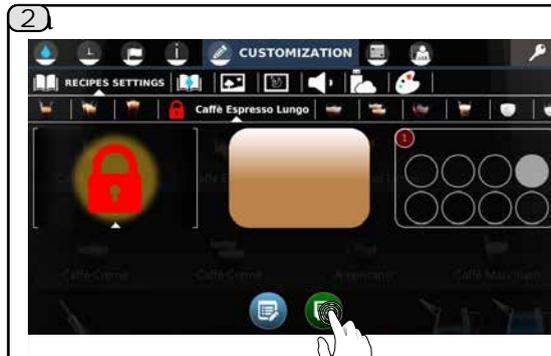
1  
Press the  icon to show the other selections associated with the keys. The selected icon will change to .



2  
Press the icon of the page  to show the subsequent pages.



## Selection block



It is possible to block and hide one or more recipes by holding the relevant icon down for a few seconds: the  symbol will appear.

After confirming the changes made, the blocked selection can no longer be seen on the screen. NOTE: the parameters set are memorised and can be viewed by pressing the  icon.

## Modifiable parameters



Based on the recipes, the modifiable parameters are:

- Repetition
- Water Dose
- Start Water
- Coffee Dose MM1
- Coffee Dose MM2
- Hot Milk Dose
- Hot Milk Emulsion
- Cold Milk Dose
- Cold Milk Emulsion



NOTE: when the keyboard is used to insert values, the min/max values allowed can be seen.

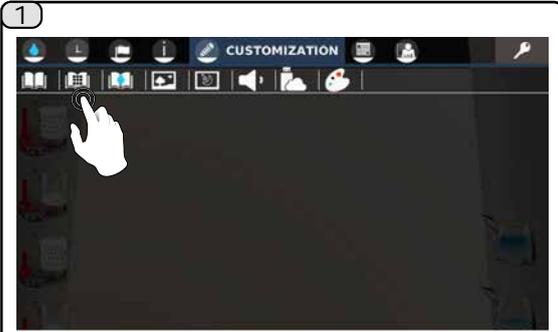


# GROUP EDITOR



English

English



1 Select the  icon to for the beverage group settings.



2 Press the  to create a beverage group.



3 The main group editor screen will appear on the touch screen.



4



5 Scroll through the menu to see the beverages and press the  icon to add them to the group. The selected beverages will be added to the box at the right. A maximum of 7 beverages can be added to a single group.



6 After selecting the beverages, assign names and an icon for the group. The group icon can be changed by sliding the image to the side.



7



Group names can be changed by pressing the name itself. An alphanumeric keyboard will appear. Enter the desired text and confirm by pressing the  key.



8



To activate a group, move  the sliding switch from red  to green . Confirm with the  key once all settings have been set.

9



Up to 8 beverage groups can be configured using the process explained above.

10

The touch screen will display the following screen (ex: with 4 groups) once the function is activated:



**NOTE:** See the **Groups Mode** section for information on activation and operating modes.

Alternatively, it is possible to create 8 subgroups for each group, with 7 beverages per subgroup, significantly increasing the total number of beverages. To create a subgroup, press the  icon and proceed the same way you would to create a group.

English

English



## WATER SETTINGS (set icon with label)

English

English

1



Select the  icon to set water and steam recipe settings.

2



Select an  icon for water settings.

The values of individual recipe parameters can be changed using the   keys. Alternatively, when a value is pressed, the alphanumeric keyboard appears and the desired value can be inserted and confirmed with the  key.

NOTE: when the keyboard is used to insert values, the min/max values allowed can be seen. The maximum hot water dispensing time is 20 seconds.

-  cancel operation;
-  red save-changes icon;
-  green changes-saved icon.

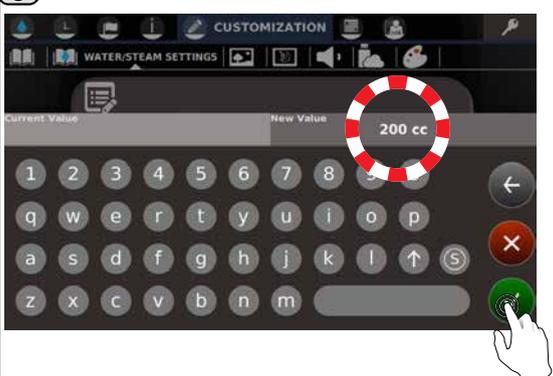
3



4



5



6



7





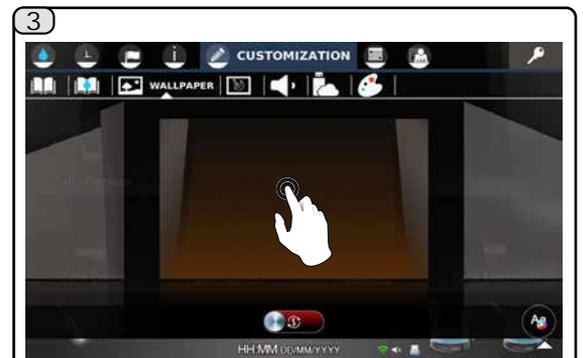
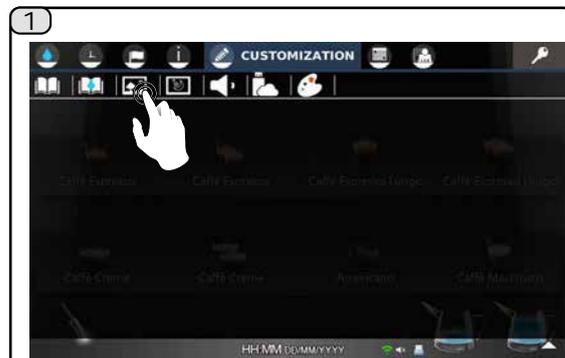
NOTE: if a zero time is set, the water key is deactivated and removed from the main screen:



English

English

## BACKGROUND



Select the  icon to access the background menu.

Slide the touch screen to the side to see available backgrounds.

Press the selected background to set it. The icons  and  allow for the selection of key background and "shelf" type, respectively.



NOTE: it is possible to use one of the customised images stored in the machine as the background. For activation methods, please see the chapter "CUSTOMISATION/MEDIA/CUSTOMISED BACKGROUND".



## BEVERAGE LABEL COLOUR

1



Initial beverage labels colour: 

2



Select the  icon on the customise-background screen to access the label colour menu.

3



Select the desired shade, moving the regulators as shown.

4



Save the changes made by pressing the .

5



The beverage labels with the set colour are shown on the touch screen: 

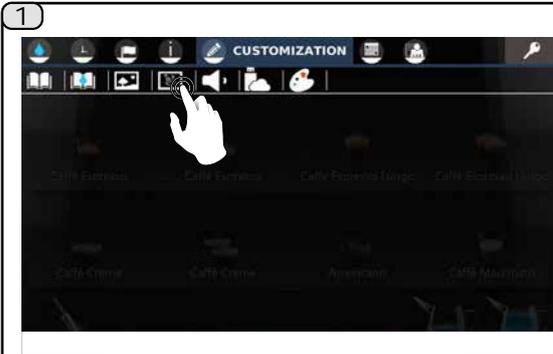
For optimal viewing, it is recommended that the background screen tone and label colours have strong contrast.  
For example:  
dark background - light label;  
light background - dark label.

English

English



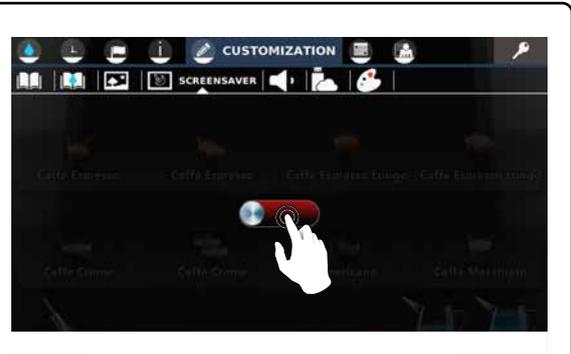
## SCREEN SAVER



Select the  icon for screen saver settings.



The touch screen will show the screen saver parameter settings in image format . To disable the function, move the switch  from the green to the red background .



### • Screen Saver Image Parameters

- Screensaver Start Delay
- Photo Transition Effect

The effects available are:

- 0) Fade;
- 1) Zoom out in;
- 2) Scroll left;
- 3) Scroll right;
- 4) Scroll up;
- 5) Scroll down;
- 6) Rotate left;
- 7) Rotate right;
- 8) Genie.

- Photo Display Duration
- Photo Transition Duration
- Show Time (the time is displayed when the screen saver is operating)
- Show Date (the date is displayed when the screen saver is operating)
- RSS \* (when this function is active and the machine is connected to the internet via WiFi, RSS messages are shown.  
RSS Feed \* (address of the website from which desired RSS news will be received).  
\* Note: not active in products intended for the Japanese and Korean markets.

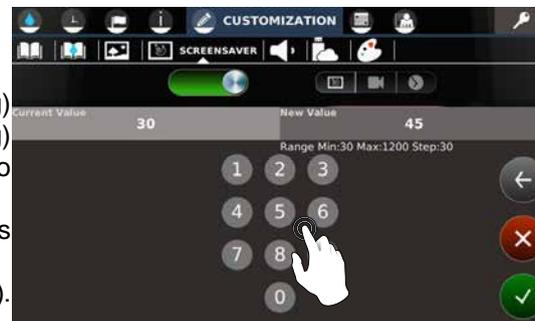


The values of the individual screen saver parameters can be changed using the  

keys or moving the  switch  from the red to the green background .

Press a value and the numeric keyboard will appear. Insert the desired value and confirm it with the .

NOTE: when the keyboard is used to insert values, the min/max values allowed can be seen.





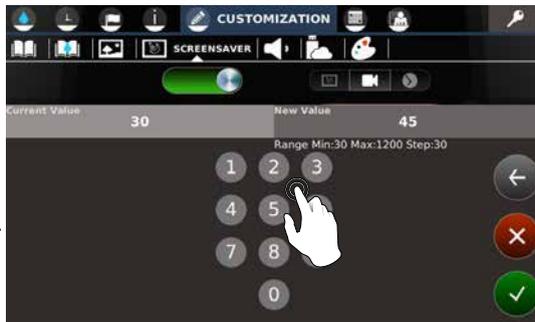
• **Screen Saver Video Parameters**

① • **Screen saver Start Delay**

• **RSS** \* (when this function is active and the machine is connected to the internet via WiFi, RSS messages are shown).

**RSS Feed** \* (address of the website from which desired RSS news will be received).

\* Note: not active in products intended for the Japanese and Korean markets.



The screen saver start delay time can be changed using the keys. Press a value and the numeric keyboard will appear. Insert the desired value and confirm it with the .

NOTE: when the keyboard is used to insert values, the min/max values allowed can be seen.

②



The screen saver can be customised using personal videos. Press the key to show available videos and press the name of the desired file (see the media section for how to load files on the machine).

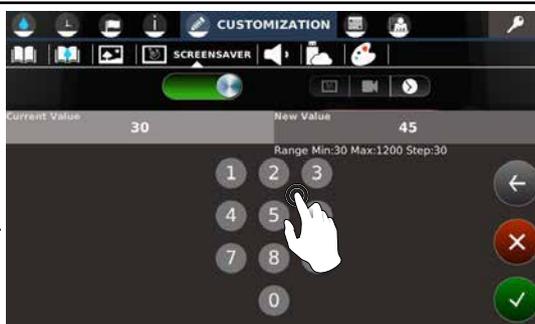
• **Screen Saver Time Parameters**

① • **Screen saver Start Delay**

• **RSS** \* (when this function is active and the machine is connected to the internet via WiFi, RSS messages are shown).

**RSS Feed** \* (address of the website from which desired RSS news will be received).

\* Note: not active in products intended for the Japanese and Korean markets.



The screen saver start delay time can be changed using the keys. Press a value and the numeric keyboard will appear. Insert the desired value and confirm it with the .

NOTE: when the keyboard is used to insert values, the min/max values allowed can be seen.

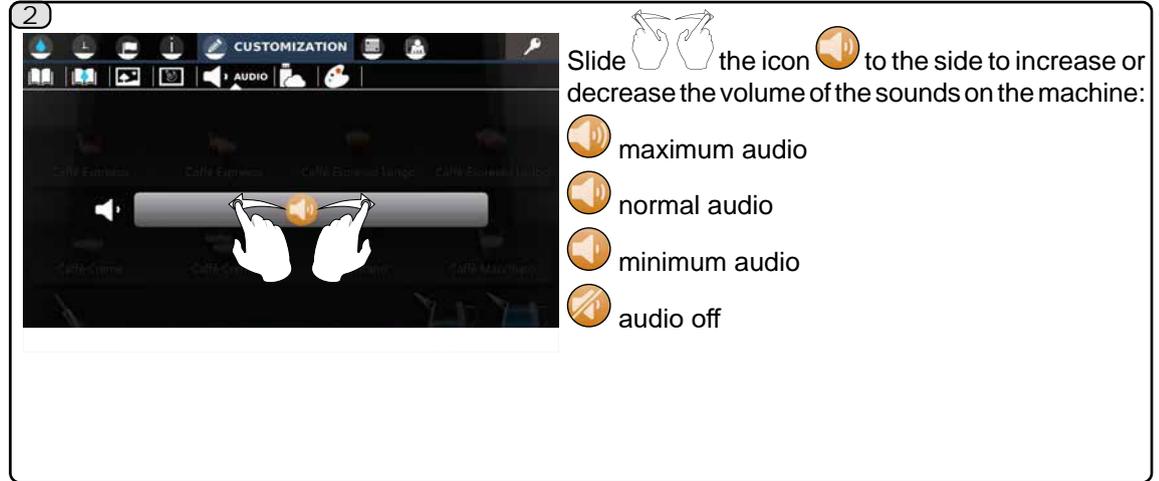
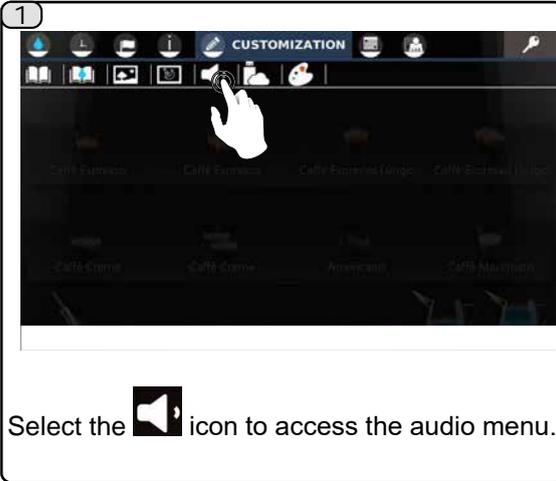
②



Screen saver time operating.

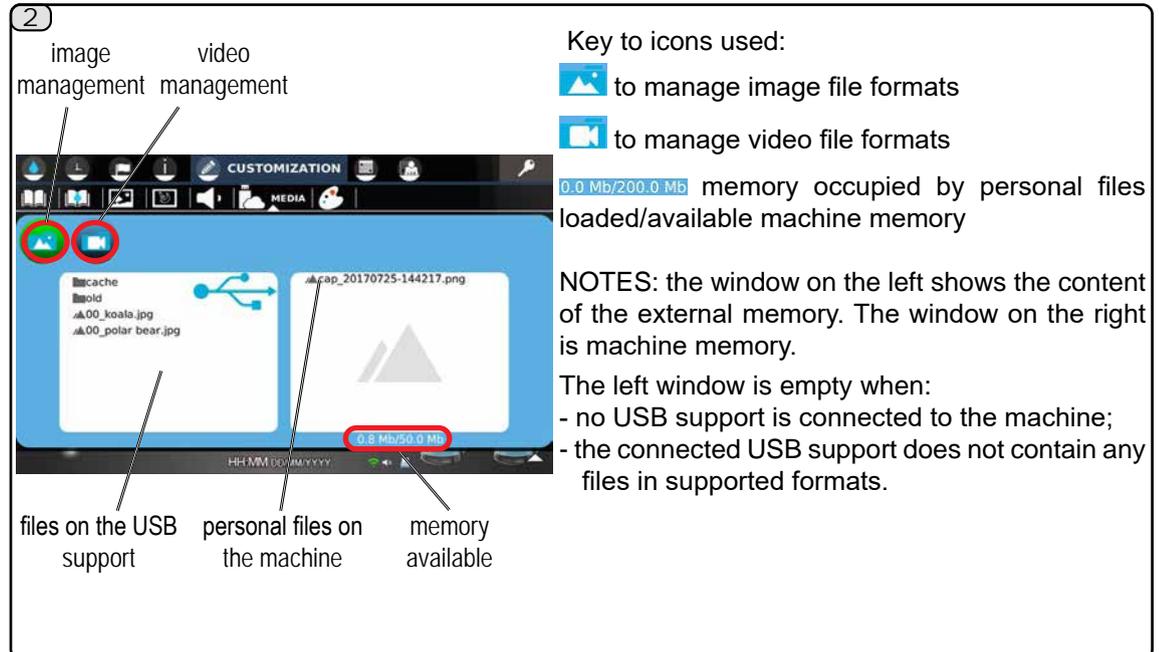
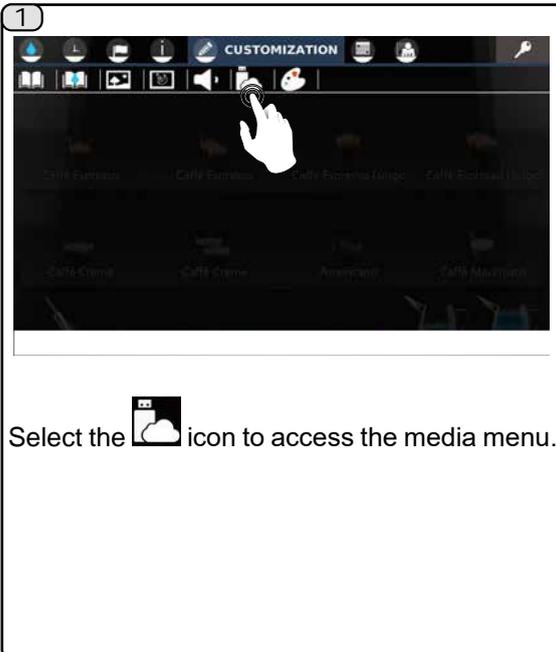


## AUDIO



## MEDIA

This menu allows personal files (images and videos) to be loaded into the machine memory.





• **Loading Images** 

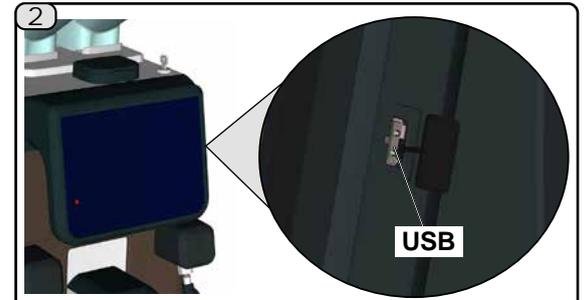
Personal images can be loaded into the machine memory, but must be in the following formats: JPG, PNG, BMP with resolution preferably of 800L x 480H, 32 bit, 72 dpi (if the files are larger, when they are copied they will be reduced to this resolution - the highest that can be shown - **4:3 format**).

A total of 50 Mb of images can be loaded.

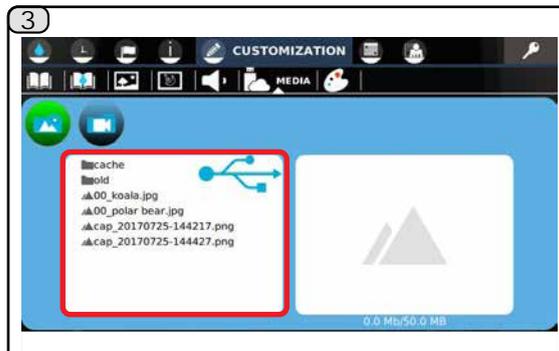
The names of personal image files must consist exclusively of alphanumeric characters (avoid special characters such as \* ' / " . # etc.).



Media menu status ( images) before USB support is connected.



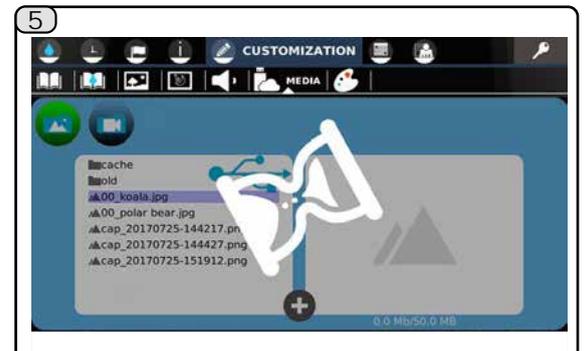
Insert the USB support that contains the desired personal images in the dedicated slot located on the right side of the touch screen.



The left window shows the files contained on the USB support.



Select the image(s) to copy into the machine memory and then press the  icon.



While the files are copied, the above image will be displayed.



When copying is complete, the selected files will appear in the machine memory.



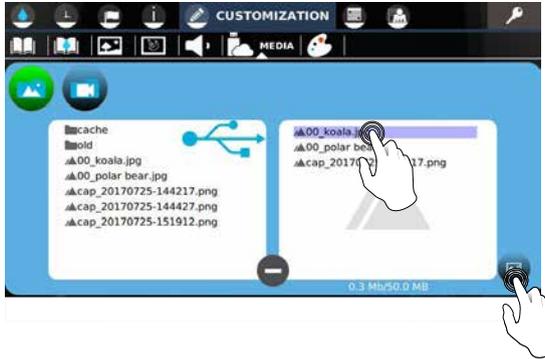
Similarly, image files can be selected from the machine memory and deleted using the  icon.



## • Customised background

It is possible to use a customized image previously loaded into the machine memory, setting it as the background for the machine's main screen.

1




Select the desired image file from the machine memory and push the  icon. When set, the selected file will disappear from the list.

2



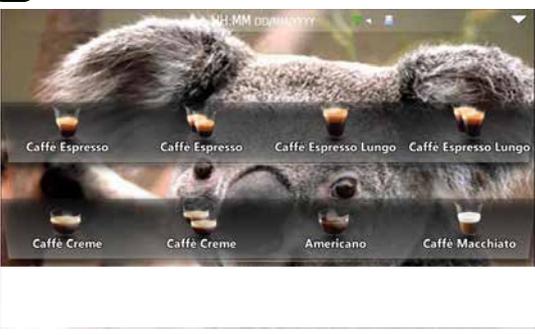
Select the  icon to access the backgrounds menu and scroll until the personal file is found.

3



Press the selected background to set it.

4



5



To eliminate the customised background, access the backgrounds menu and hold the  icon down for several seconds.

NOTE. Set another background before deleting the customised one.



• **Loading Videos**

Personal video files can be loaded into the machine memory, but must be in the following formats:

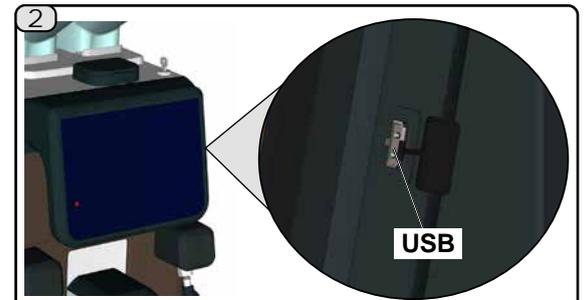
MP4, with 800L x 480H maximum resolution, video codec H.264, audio codec AAC.

A total of 200 Mb of videos can be loaded.

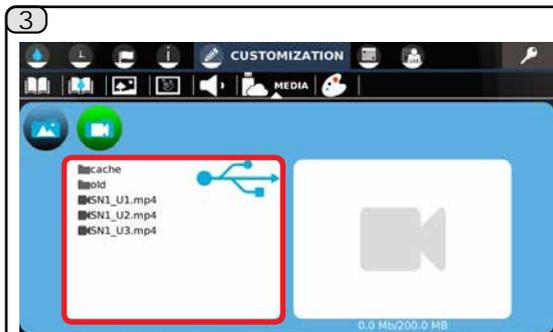
NOTE: files which do not meet these requirements will not be copied to the machine. The names of personal video files must consist exclusively of alphanumeric characters (special characters such as \* ' / " . # etc. are not recommended).



Media menu status ( video) before USB support is connected.



Insert the USB support that contains the desired personal videos in the dedicated slot located on the right side of the touch screen.



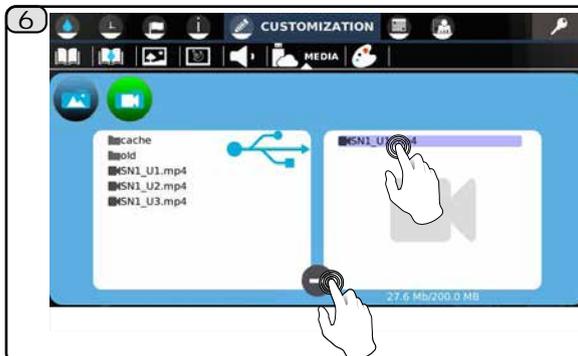
The left window shows the files contained on the USB support.



Select the video(s) to copy into the machine memory and then press the icon.



When copying is complete, the selected files will appear in the machine memory.



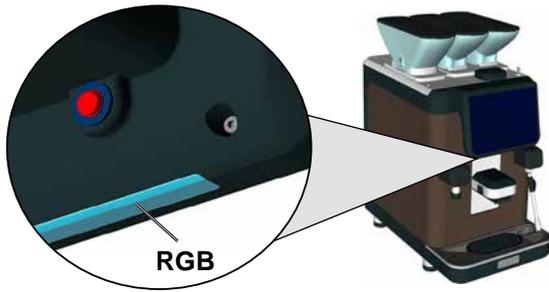
Similarly, video files can be selected from the machine memory and deleted using the icon.



## RGB LIGHTS



This menu makes it possible to activate and change the colour of the machine lighting (RGB).



1

Select the  icon to access the machine lighting menu.

2

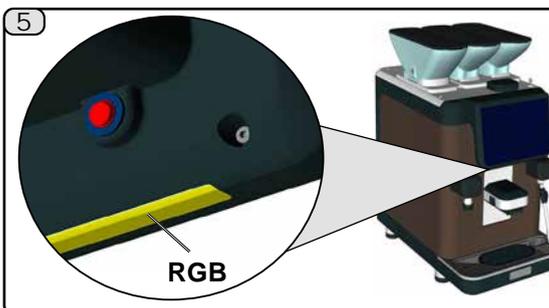
To activate the function, move  the switch  from the red to the green background .

3

Select the desired shade, moving the regulators as shown.

4

The changes made are saved by pressing the red icon , which will then turn back to green .

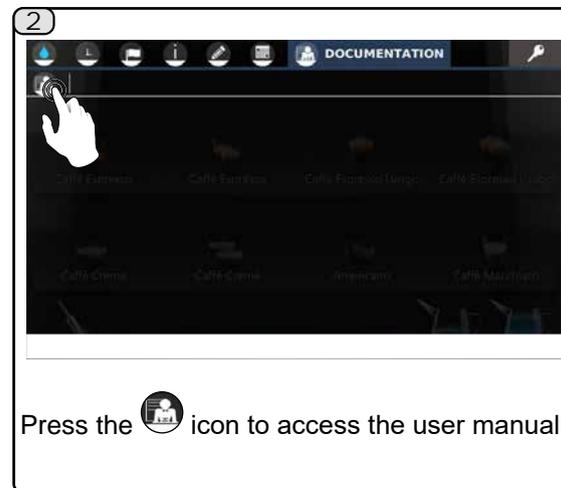
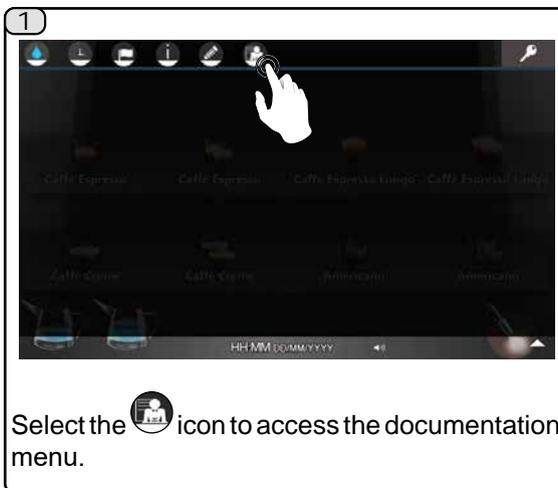


At the moment the colour is chosen, the lighting shade will immediately change.



## 26. Documentation

The DOCUMENTATION menu makes it possible to consult the machine user manual.

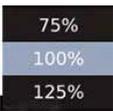


3

single-page scrolling  
select page  
page view  
miniature page  
full screen  
search for text  
magnification level

Key to icons used:

-   to scroll back and forward through the pages one-by-one
-  slide  the pages, then press  to show the desired page
-  to view the pages in miniature
-  to view the manual indexes
-  to search for the desired text
-  to expand the page to full screen or shrink it

 to set the page magnification level.