



## MAINTENANCE MANUAL

Translation of original instructions



# GENIUS



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[illegible]



# 1

## INTRODUCTION

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### 1.1 SYMBOLS



#### DANGER

It indicates a serious danger for the operator that may cause severe injury or death.



#### ATTENTION

It indicates a potentially dangerous situation for the operator that may cause severe injury.



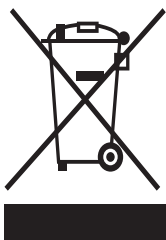
#### WARNING

It indicates a potentially dangerous situation that may cause minor injury or machine damage.



#### NOTE

It points out notes or operation procedures that helps the operator when using the machine.



This symbol on the product or on the packaging indicates that the product shall not be treated as household waste, as it shall be delivered to an authorised waste collection point for recycling of electric and electronic devices.

For more detailed information about recycling of this product, contact the local authority, the local waste disposal service.

Do not position the machine in close proximity of water jets or heat sources.

Avoid the direct contact with water or other liquids also during cleaning.

Do not expose the machine to weather conditions (sun, rain, snow, etc..).

Before plugging the machine in, make sure the power switch is on "0" position and the plate data match with the ones of the electrical mains.

Unroll the power cord for its entire length to prevent the risk of dangerous overheating.



#### NOTE

The single-phase power supply with nominal current above 16A must be connected to the power supply with a dedicated impedance.



#### WARNING

The Manufacturer declines any liability for failure to comply with the above or for damages caused by the failure to properly ground.

Unplug the machine for any intervention of routine maintenance or checking.



#### WARNING

If residues of inedible material are found inside beverages during machine use, it is necessary to carry out maintenance.



## 1.2 SAFETY SPECIFICATIONS

This manual is an integral part of the machine.

Before proceeding with installation, use and maintenance of the machine, the operator must read and fully understand the contents of this manual.

Always strictly follow the instructions contained in this manual and keep it in a safe, dry place for future reference.

The machine is intended for professional use. It must be used by skilled operators according to the instruction in the related use and maintenance manual for dispensing of:

- Coffee;
- Hot water;
- Steam.

The equipment is not suitable for the installation in close proximity of water jets or heat sources. Avoid the direct contact with water jets or other liquids also during cleaning.

The machine is intended for professional use, such as:

- Refreshment areas in shops;
- Refreshment areas in offices;
- Refreshment areas in other environments;
- Holiday farms;
- Hotels;
- Motels;
- Bed & Breakfast.



### ATTENTION

The machine is not intended for outdoor use.



### NOTE

The machine can be installed only in places where its use and maintenance are performed only by skilled personnel.

In case of damage suffered in the premises due to accidental nature, wilfully, etc., the putting back into service must be carried out by qualified persons or our CARIMALI Service Centre.



### WARNING

In order to ensure the safety of the operator and the machine, it is strictly forbidden to use the machine in a way other than that indicated in this manual and the related use and maintenance manual.



### WARNING

The Manufacturer declines any liability for damage to things and/or persons arising from an improper use of the machine and/or an incorrect maintenance.

The weighted, equivalent sound pressure level is below 70 dB.

After having unpacked the machine, verify its integrity. In case of damage or doubts about the packaging contents, contact the CARIMALI Service Centre within 7 days from the date of purchase.

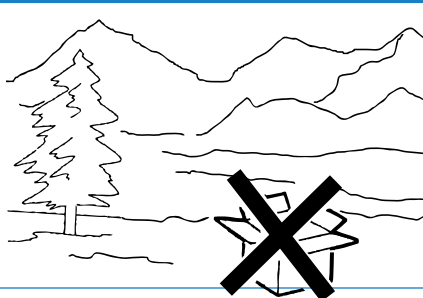
Remove the machine from the packaging completely before proceeding with installation.

Handle the machine with care to prevent the risk of impacts or falls that may cause damage.

The machine 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 are not allowed to play with the device and to carry out cleaning and maintenance operations without the supervision of trained personnel.



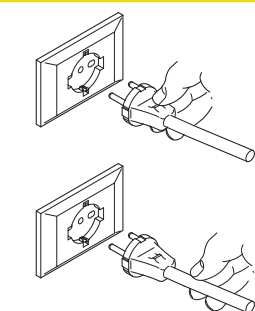
#### NOTE



Keep packaging parts (box, inner protections, etc.) out of reach of children since they are potential sources of danger. Do not dump those parts into the environment, but dispose them according to applicable regulations.



#### WARNING



Do not pull the power cord to unplug the machine from the electric socket.

Never touch the hot parts of the machine.

Never touch the machine when hands or other body parts are wet.

Never immerse the machine in water.

The machine delivers high-temperature drinks. Beware of scalding that can be caused by accidental contact with the steam wand or porta filter while using the machine.





In case of fault or malfunctioning of the machine, switch it off and unplug.

In case of power cord damage, have it replaced to prevent any risk.

Once the machine is no longer in use or idle for any length of time, it is necessary to drain the boiler tanks.



### **WARNING**

If the machine is idle for any period, carry out the necessary maintenance operations to allow it to return to work in optimum condition.

In case the machine is not used any longer, render it inoperative.



### **NOTE**

The Manufacturer reserves the right to carry out technical and aesthetic modifications to the machine and/or this manual for manufacturing or sales reasons without obligation to update the previous versions.

Owing to the above, some pictures contained in this manual may slightly differ from the actual product.

THE latest version of the manual can be accessed by registering in the area reserved to customers of the official Carimali website.

### 1.2.1 HACCP module (Hazard Analysis Critical Control Point)

Herewith we declare that our machines HORECA have been designed and built in compliance with the sanitary laws of the European Community.

Always refer to the hygiene Directives and Regulations on food safety applicable in the Country.

For identification and assessment of the risk relating to food safety, a HACCP planning must be borne by the food business operator (OSA). It is advisable to carry out a risk analysis in the installation places.

With a correct installation, care, maintenance, and cleaning with approved detergents, Carimali meets the above requirements.

For cleaning all parts in contact with food, use a specific, certified product.

For cleaning the coffee group, use the detergent tablets (cleaner) Carimali (refer to the spare parts catalogue).

Even though the risk assessment in hygienic safety is to be borne by the food business operator (OSA), the Manufacturer has envisaged an ordinary maintenance plan, which ensures the best operation of the machine over the time.

To monitor the normal wear of the parts, refer to timing indicated in the ordinary maintenance tables.



#### ATTENTION

For further information about the ordinary cleaning and maintenance operations, refer to the chapter MAINTENANCE contained in this manual, where the consumable parts, that may lead to a contamination of beverage, are specified.

### 1.2.2 Personal protective equipment (PPE)



#### ATTENTION

Always wear the PPE during maintenance procedures.



Protective gloves



Protective goggles

### 1.3 RESIDUAL RISKS

The Manufacturer pre-sets all necessary measures to ensure operator's safety when using the machine.

Anyway, some inconveniences may occur in certain conditions and/or situations. The causes may be:

- Operator not suitably trained and/or experienced;
- Machine misuse;
- Use of foodstuffs close to their expiry date or already expired;
- Use of non-certified foodstuffs;
- Use of non-original spare parts;
- Unauthorized modifications on the machine;
- Improper maintenance of the machine.



#### ATTENTION

Always be very careful during the maintenance procedures with the machine connected to the mains.

## 1.4 TOOL SET NECESSARY FOR MAINTENANCE

### Icon



### Description

Phillips screwdriver



Flat head screwdriver



Pliers



Hex wrench



Torx wrench



Socket wrench



## 1.5 CONSUMABLES / ACCESSORIES

### 1.5.1 Accessories supplied

Code	Image	Description
95.01773		Brush for spray head cleaning
37.00001		Measuring spoon
35.00003		Coffee strainer
01.06656		Filter Holder + wooden knob
22.00786.CR		Side 1-way spout
22.00782.CR		2-way spout



Code

Image

Description

87.00104



Big blind filter  
membrane

14.05252  
PR.08444



1-dose filter  
2-dose filter

## 1.5.2 Parts recommended for maintenance

Code	Image	Description
06.00133		Detergent Cleaner CARIMALI (tablets)
01.01081		Coffee grounds basin
95.01773		Spray head clean- ing brush
95.01806		Brush for coffee circuit clean- ing
95.05050		Brush for steam wand cleaning
95.01567		Brush for silicone hose cleaning



Code

Image

Description

35.00003



Coffee press

95.01774



Calibrated coffee  
press

37.00001



Calibrated spoon for  
pre-ground  
coffee

95.01831



Insulation for  
steam hose  
Discharge hose  
(Ø10 mm)

37.00255



Insulation for  
steam hose  
(Ø8 mm)

95.01026



Pipe clip  
for drain hose  
(Ø16-27 mm)

97.00150











L-shaped joint  
(Ø16 mm)

87.00104



Big blind filter mem-  
brane



>>> Code	Image	Description
A 0112		Cutter for Teflon hoses
95.01269		Discharge hose (Ø16 mm)
96.00202		Serial cable for con- necting the PC to the cash register
04.00828		AVR programming kit
22.00805		L-shaped joint
22.00786.CR		Side 1-way spout
22.00782.CR		2-way spout
14.05252 PR.08444		1-dose filter 2-dose filter



Code

Image

Description

A 0101  
A 0060



Socket wrench  
(CH 37 mm)  
(CH 42 mm)

04.00061  
04.00062



Purifier kit  
for ion exchange  
(8 l - 12 l)

86.00039



Insulation  
in rubber  
for hose  
(Ø8 mm)

# 2

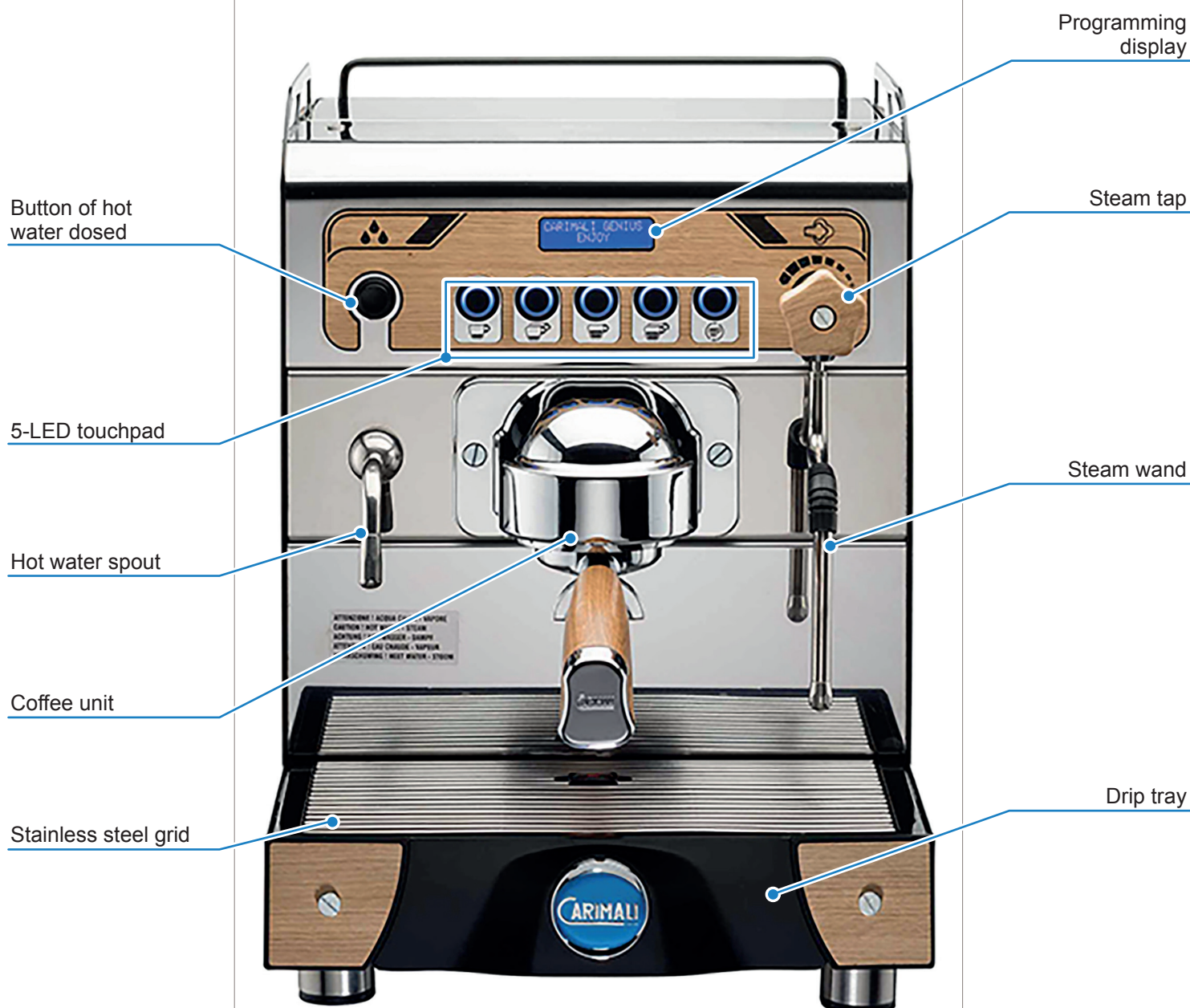
## MACHINE DESCRIPTION

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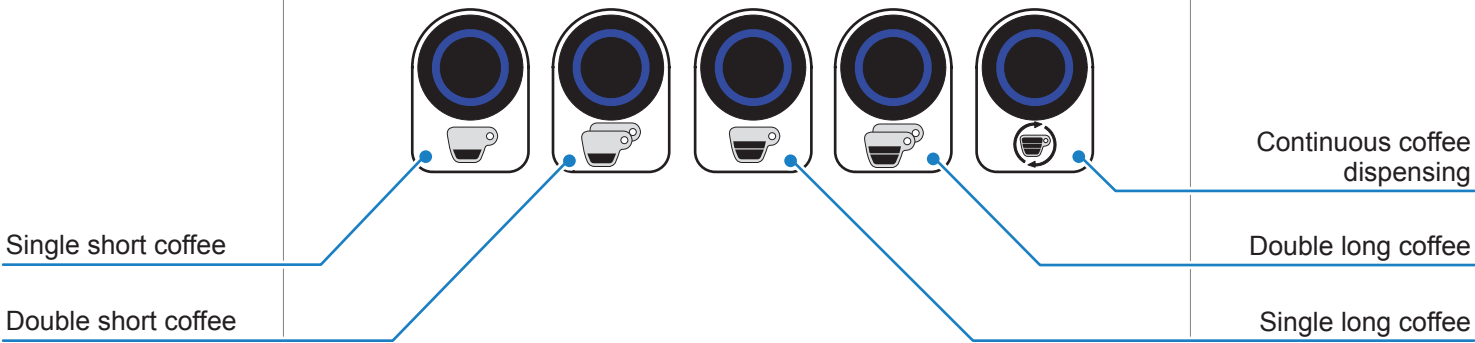
### NOTE

The main parts are listed below.  
The image is only an example and may differ in colour from the machine purchased.

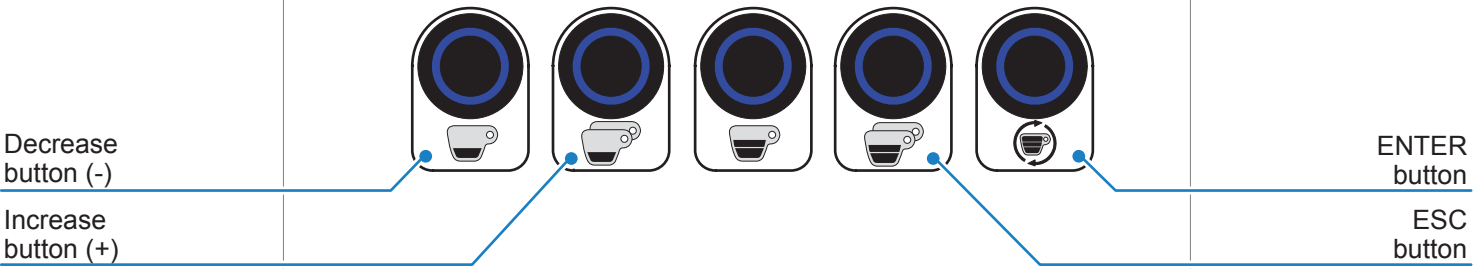


2.1 5-LED TOUCHPAD

2.1.1 Dispensing Mode



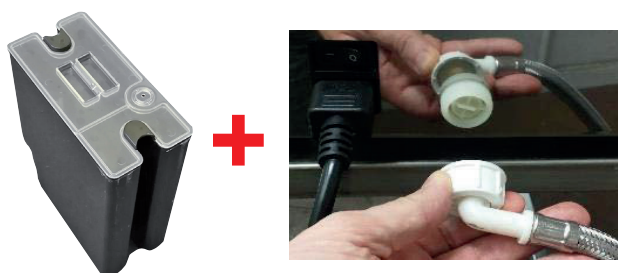
2.1.2 Programming Mode





## 2.2 OPTIONAL

Water jolly



CARIpure 100 water filter (100L)



**Mg<sup>2+</sup>**



### NOTE

For further details, refer to the specific description paragraphs.

2.3 ADDITIONAL UNITS



ATTENTION

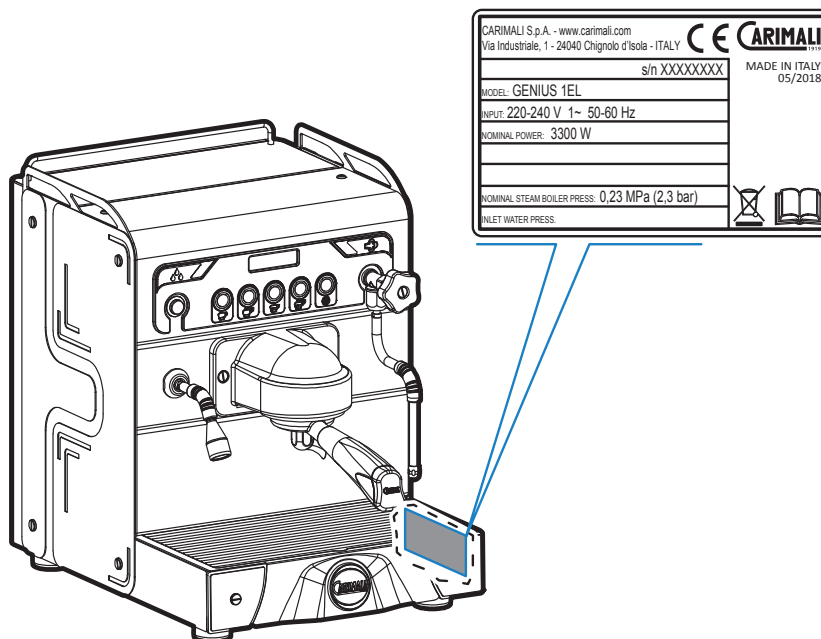
Refer to the specific label of the additional unit of yours to verify the correspondence of data.



**KD2**

Hopper capacity	250 g
Voltage	120 / 230 V
Frequency	50 / 60 Hz
Fridge power	150 W
Dosing	on demand - 1 programmable dose
Net Weight (empty)	4.8 Kg
Dimensions:	
Width	152 mm
Length	250 mm
Height	382 mm
Motor	1400 rpm - 1680 rpm

## 2.4 MACHINE IDENTIFICATION





Machine model

Power supply

Rated power

Steam boiler  
rated pressure

Water mains connec-  
tion inlet pressure

CARIMALI S.p.A. - <a href="http://www.carimali.com">www.carimali.com</a>		CE	<b>CARIMALI</b> 1919
Via Industriale, 1 - 24040 Chignolo d'Isola - ITALY			
s/n XXXXX XXXX		MADE IN ITALY 05/2018	
MODEL: GENIUS 1EL			
INPUT: 220-240 V 1~ 50/60 Hz			
NOMINAL POWER: 3300 W			
NOMINAL STEAM BOILER PRESS: 0,23 MPa (2,3 bar)			
INLET WATER PRESS.			

Production  
month / year

Progressive serial  
number



### NOTE

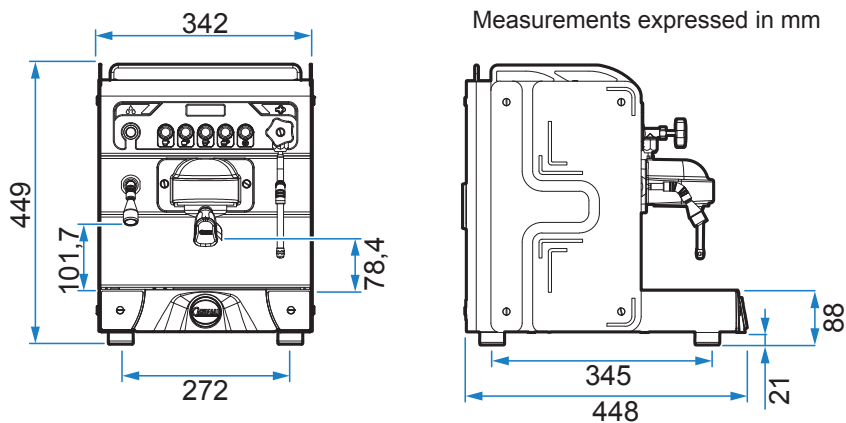
If the data plate shows the letter "J", the machine is version JOLLY (water mains + tank). If it is missing, the machine has no connection to the water mains, but is only equipped with the tank.

2.5 TECHNICAL CHARACTERISTICS

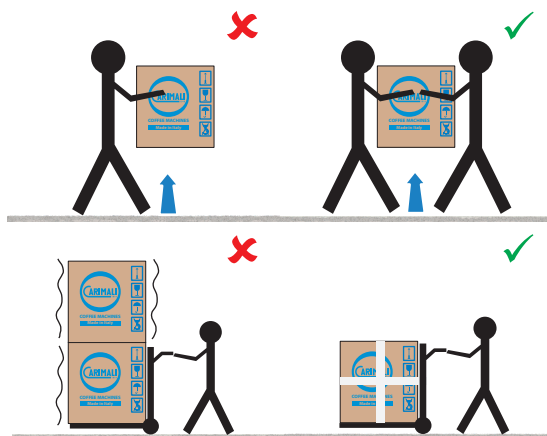


DESCRIPTION	DATA
Power supply	220-240
Electric power	3300 W
Frequency	50-60 Hz
Power consumption	14.3 A
Coffee boiler capacity	0.6 l
Coffee boiler power	1.8 Kw
Steam boiler capacity	0.6 l
Steam boiler power	1.2 Kw
Pressure (water mains version)	8 - 9 bar
Water tank capacity	2 l
Drip tray capacity	1.5 l
Type of vibration	pump
Weight	23 Kg

2.5.1 Overall dimensions

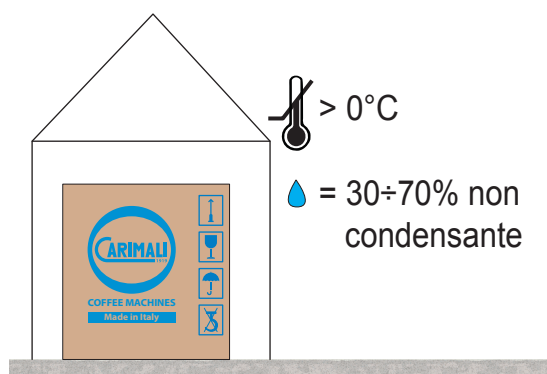


## 2.6 TRANSPORT, STORAGE, AND DISPOSAL



### WARNING

Handle the packaging by means of the apposite carrying handles.



### WARNING

In case of prolonged storage at temperatures below 2°C, the water circuit in the machine must be drained.

Do not switch the machine on before having reconditioned it for at least 1 hour at a suitable room temperature. If it is installed in areas with room temperature above 30°C, malfunctioning may occur.

### WARNING

When the machine is not used any longer, render it inoperative after having unplugged it and having cut the power cord.

### NOTE

The disposal of the machine is not responsibility of the Manufacturer and must be carry out in compliance with the applicable regulations.

### WARNING

Follow the aforesaid disposal procedures, subject to penalties set forth in the applicable waste legislation.



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# 3

## INSTALLATION

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### WARNING

The machine shall be installed by a skilled technician according to the applicable law.

### 3.1 FIRST INSTALLATION AND START-UP



#### WARNING

The machine shall be installed using the parts supplied and shall be powered with water suitable for human consumption.

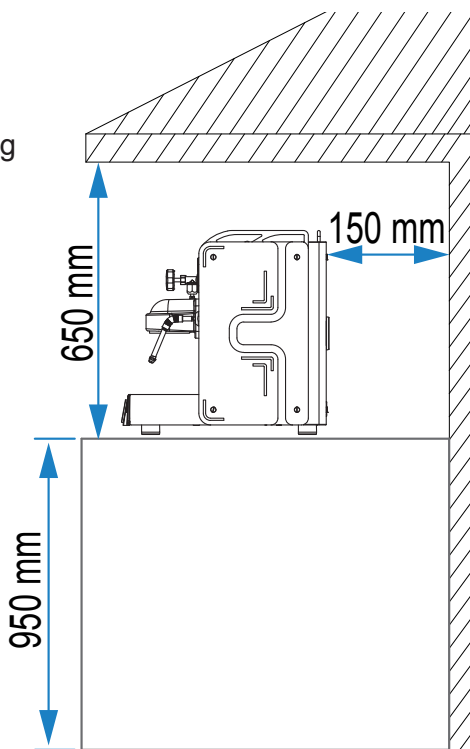
#### WARNING

The machine is configured by the manufacturer. Anyway, it is advisable to carry out the Preset of the parameters at the TECHNICIAN level after the first installation.

#### 3.1.1 Positioning of the machine

$30^{\circ}\text{C} > \text{t} > 5^{\circ}\text{C}$

• = 30÷80% non-condensing



Position the machine:

- In closed environments with temperature between  $5^{\circ}\text{C}$  and  $30^{\circ}\text{C}$ .
- At a minimum distance of 150 mm from walls or other objects, to facilitate ventilation.
- Horizontally, on a flat, stable surface, at a height above 950 mm.



#### WARNING

Position the machine on a horizontal surface.



#### WARNING

Do not obstruct the openings or slots for ventilation or heat dissipation and do not insert water or any kind of liquid.







## WARNING

In case of prolonged storage at temperatures below 2°C, the water circuit in the machine must be drained. Do not switch the machine on before having reconditioned it for at least 1 hour at a suitable room temperature. If it is installed in areas with room temperature above 30°C, malfunctioning may occur.



## NOTE

The machine with raised containers or feet cannot be installed on a surface under a wall unit, due to its wider dimensions.

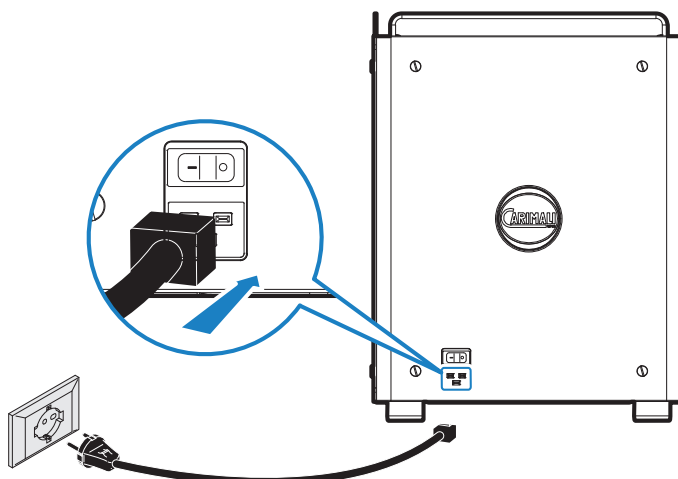
### 3.1.2

### Connection of the machine to the power mains



## DANGER

Do not carry out this operation with wet or damp hands.



Insert the connector into the machine socket and connect the cable to the power outlet.

## NOTE

Make sure the connector is properly inserted into the apposite machine socket.

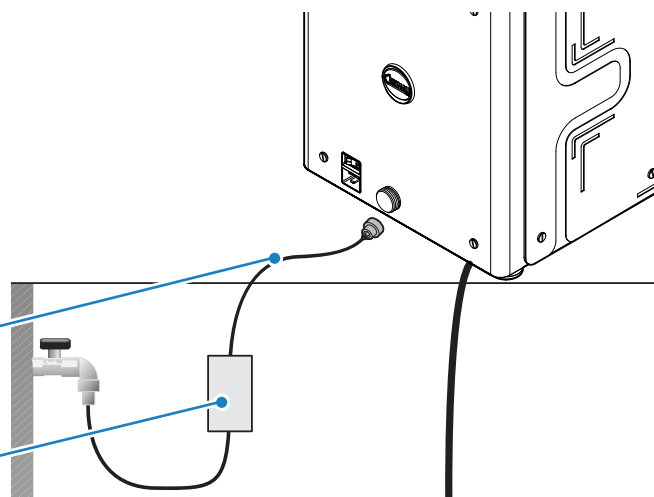
### 3.1.3

### Connection of the machine to the water mains



## WARNING

The connection to water mains must be done by a skilled technician in compliance with applicable regulations.



Water supply pipe

External softener filter to be installed by the Customer

## NOTE

Use the certified CARIMALI power hose (95.01889). In case of need, the Customer shall envisage and install the softener filter.





#### ATTENTION

To prevent damages to hydraulic system, the optimal range of the water inlet from the mains is between 10 and 15 French Degrees (60-80 mg/l Ca).

#### ATTENTION

The mains water pressure must never exceed 6 bar (0.6 MPa). If this is not the case, it is necessary to install a pressure reducer.

#### ATTENTION

For water mains connection, use only the hose and the fittings supplied with the device.  
Do not utilize used parts.

#### WARNING

For the proper operation of the machine, install a softener filter (purifier kit) with external water non-return system.

### 3.1.4 Jolly "J" version

#### NOTE

The Jolly version (J) can operate both with the water mains connection and the tank. It is possible to pass from a version to the other via the connections and the software settings.

Hereunder the procedure from water mains to the tank is described. For passing from the tank to the water mains, proceed in the reverse order.





## NOTE

At the factory, the machine is preset for the operation with the water mains.



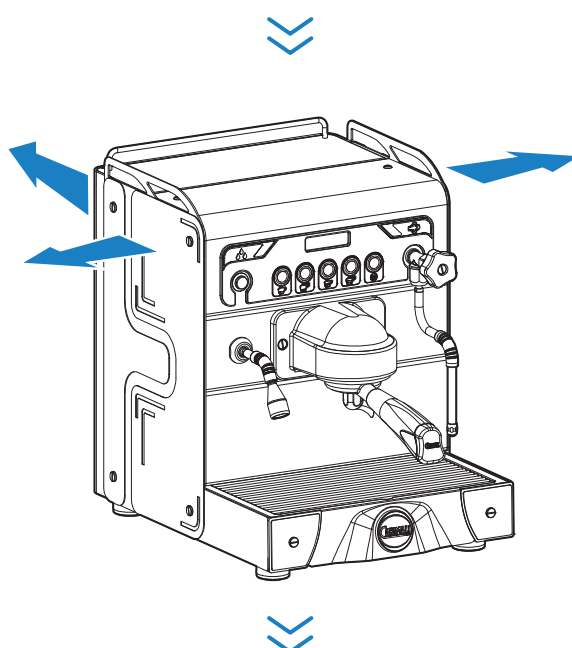
## ATTENTION

Before intervening on the machine, unplug it and close the water mains tap.

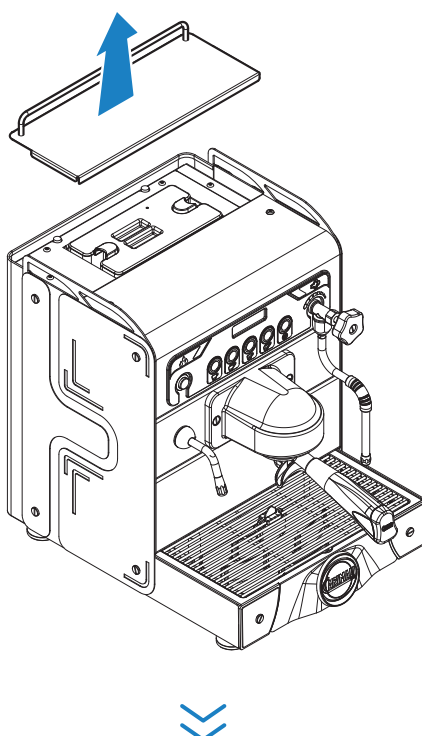


## NOTE

Prepare a container for collecting any water leakage.



Remove the side and rear panels.

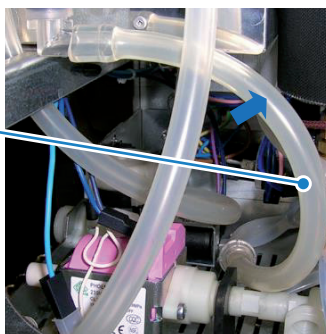


Remove the tank and empty it, if necessary.

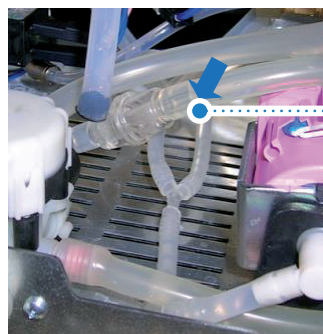


HEREUNDER THE PROCEDURE FROM WATER MAINS  
TO THE TANK IS DESCRIBED.

Air break hose



VIEW FROM RIGHT SIDE



REAR VIEW

Remove the hose of the  
air break from the filter.

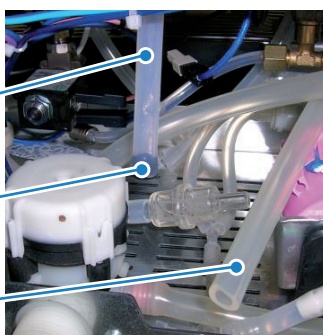
#### NOTE

Empty the hose  
from any water  
residues.

Tank hose

Tank hose cap

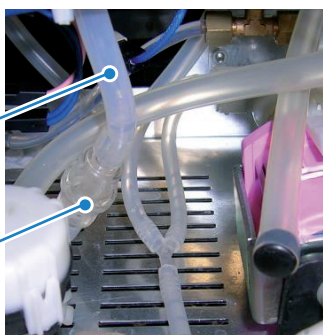
Air break hose



Remove the cap  
from the tank hose  
and insert it into the  
air break hose.

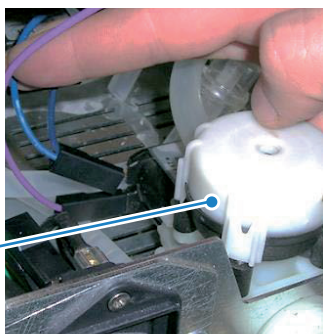
Tank hose

Filter



Connect the tank  
hose to the filter.

Flowmeter



Disconnect the elec-  
tric wiring of the  
flowmeter.



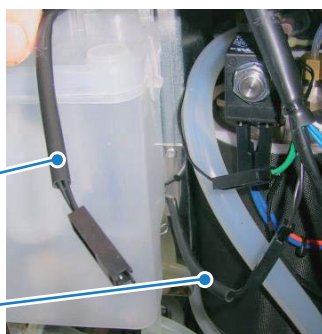


#### NOTE

Fasten the flowmeter to the main wiring using a clamp to avoid accidental contacts with voltage or cold parts.

Air break sensor connector

Tank sensor connector



VIEW FROM LEFT SIDE

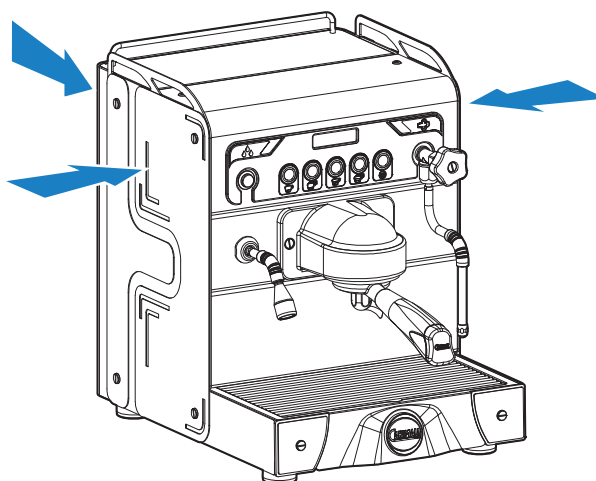


Disconnect the connector from the air break micro and connect it to the tank sensor.



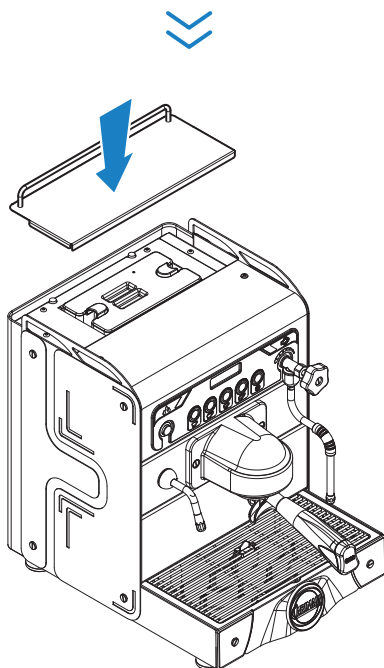
#### NOTE

Fasten the air break micro to the main wiring using a clamp to avoid accidental contacts with voltage or cold parts.



Fit again the side and rear panels.

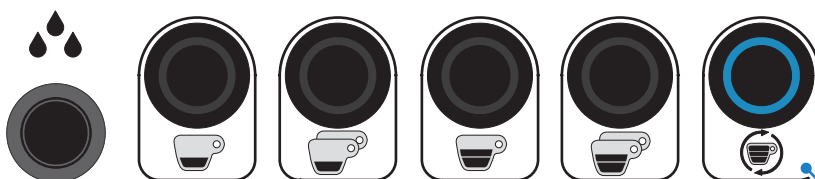




Insert the tank again.



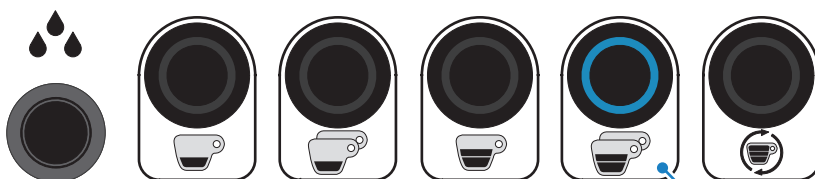
Password  
-----



Key ENTER



Password  
\*\*\*\*\*

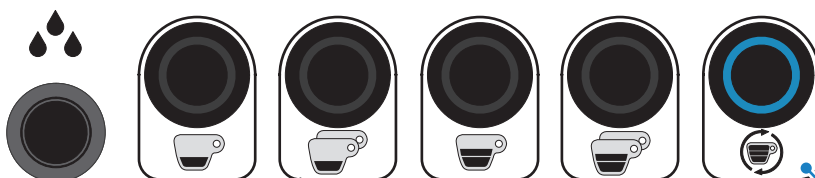


Press the key ESC 5 times to enter the password (technician level 44444).

Key ESC



Tank  
YES



Press ENTER to scroll the menu entries up to the Tank entry.

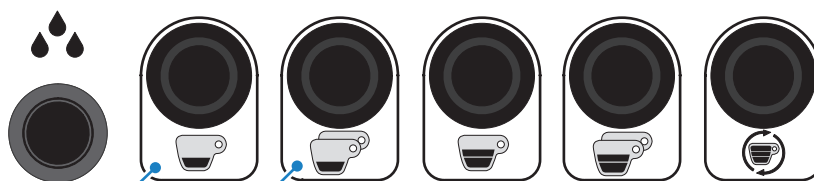
Key ENTER





Tank  
YES

Select YES using  
the keys “+” or “-”  
to enable the tank.



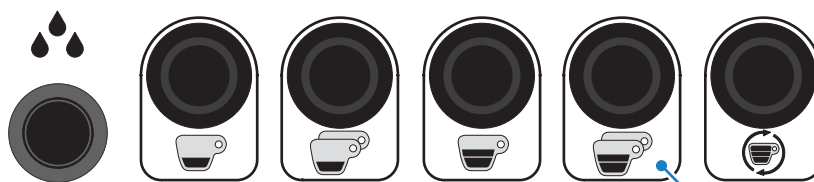
Key -

Key +



Tank  
YES

Press ESC to exit  
the menu.



Key ESC



Procedure end  
Jolly (J) version



### 3.1.5 Hydraulic circuit filling



#### ATTENTION

Never use the machine without water.

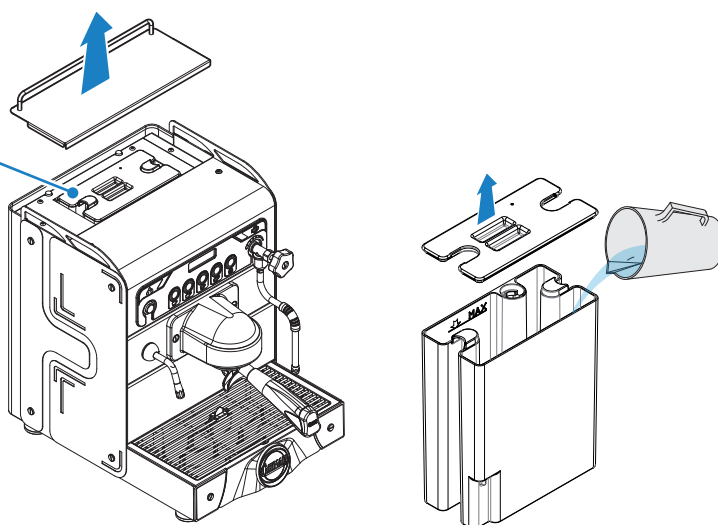


#### MACHINE VERSION WITH TANK

#### ATTENTION

Initially, switch the machine off and disconnect the power cable.

Water tank



Open the cover and remove the water tank.

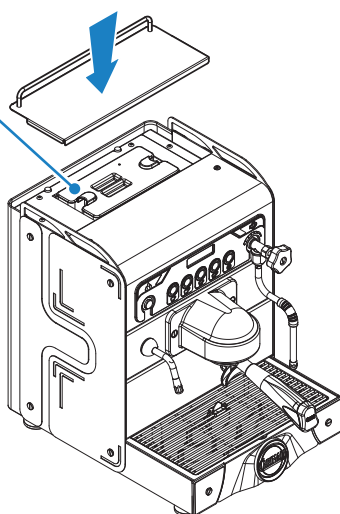
Fill the tank with water up to the MAX level or with minimum 1.5 litres of water.



#### NOTE

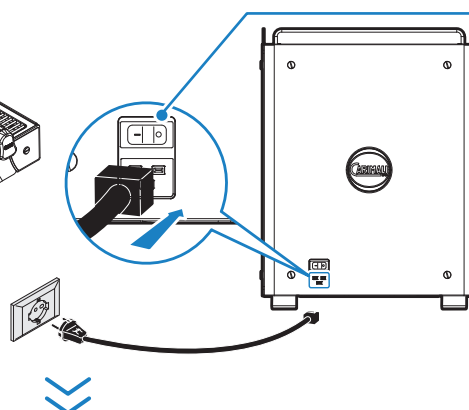
Always install the apposite filter CARIMALI (CariPure 100 Water Filter) into the tank. Once having inserted the adapter, always use the filter for the correct indication of empty tank.

Water tank



Insert the full tank into the machine and close the cover.

Key  
button



Connect the power cable and position the switching on button to the position "I" to switch the machine on. Wait until the firmware is loaded and follow the procedure on the display.

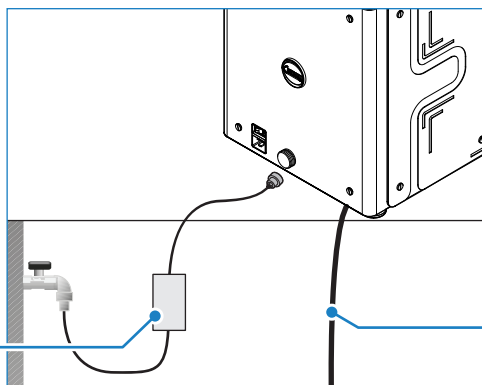






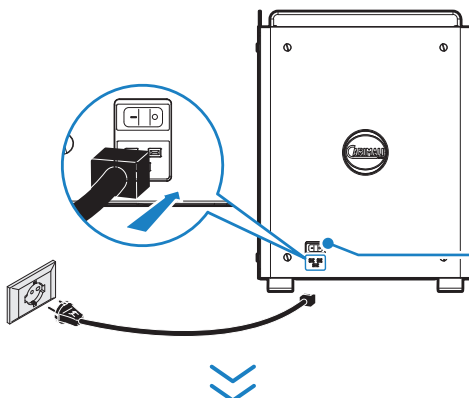
## MACHINE VERSION WITH WATER MAINS CONNECTION

External softener filter to be installed by the Customer



After having connected the machine to the water mains, make sure the mains tap is open.

Any liquid drain



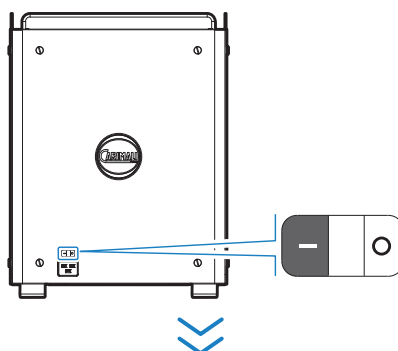
Connect the power cable.

Key button



### NOTE

The machine fill water in the tank up to the max. level. Thereafter, it is possible to proceed with the boiler filling.



Press the switching on button situated on the rear side of the machine to position "I".

CARI MALI  
GENI US E1 X. XXx

Wait until the firm-ware is loaded and follow the procedure on the display.



### NOTE

The procedure on the display is the same for both machine versions. During the process, the display signals any errors.

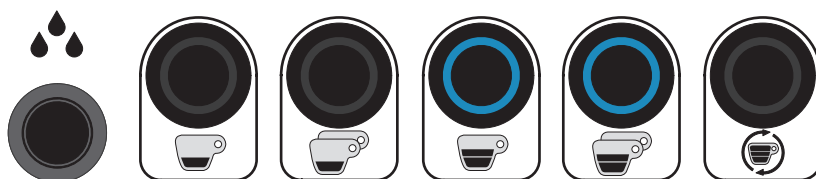
### WARNING

After the filling process of the hydraulic circuit has been started, it cannot be stopped and must be completed for the proper operation of the machine.





CARI MALI GENI US  
ENJOY



Filling Boiler

### NOTE

During this phase the buttons flash slowly.



CARI MALI GENI US  
Heating



### NOTE

During this phase the buttons flash alternately.



Steam heating...  
ENJOY



### NOTE

The coffee and steam boilers take some minutes to reach the operating temperature.  
During the steam boiler heating, if the boiler has reached the temperature, coffee or hot water can be dispensed.



Press the flashing buttons to bring the machine to ON.

This operation starts automatically when switching the machine on and stops when the boiler is filled up to the max. level.

The heating phase of the coffee boiler starts.

Then the heating phase of the steam boiler starts.





#### NOTE

At the end of the first filling of the hydraulic circuit, it is advisable to carry out emptying of the boiler and fill it again. This operation allows to remove any impurity in the circuit. For further details about boiler emptying, refer to the relevant paragraph.



#### NOTE

At the end of the complete procedure, the following amounts (approx.) had been dispensed:

- 2 litres of water from the hot water outlet;
- 1 litre of water from each coffee outlet;
- 1 minute of active steam from the apposite wand.



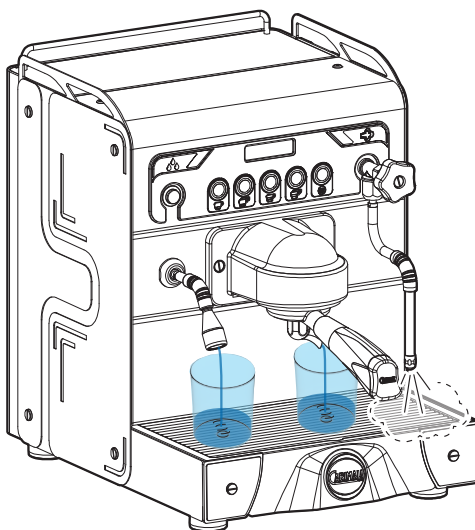
Procedure end  
Hydraulic circuit filling

### 3.1.6 Washing at the first start



#### WARNING

When using for the first time, or after a long period of disuse of the machine, wash to eliminate any impurities that may be in the boilers.



1. Dispense 1.5 l water from each intake point.
2. Dispense steam for 1 minute.



Procedure end  
Washing at the first start

## 3.2 MACHINE INITIAL SETTINGS



### NOTE

For further details, refer to chapter 5 “PROGRAMMING”.



### NOTE

The following table shows the default data and settings of the machine.

#### Initial configurations

PARAMETERS	DATA
Language	English
Coffee boiler temperature	92°C
Steam boiler temperature	126°C
Coffee group temperature	80°C
Temperature unit of measure	°C
Water purifier	Off
Tank	No



### NOTE

If the purifier filter is fitted on the water mains, the relevant parameter must be set on 99999 litres.



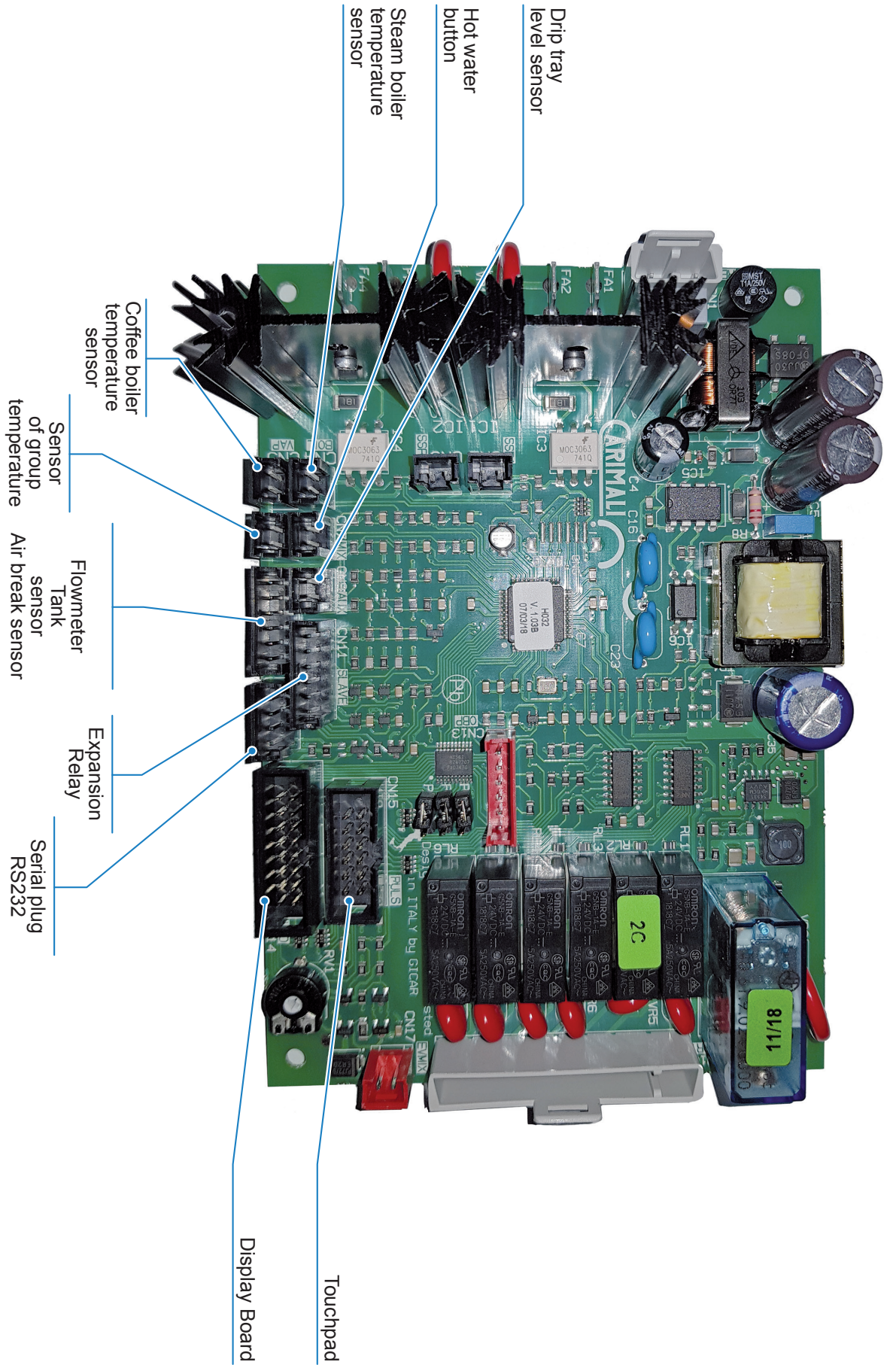


## Dose initial setting

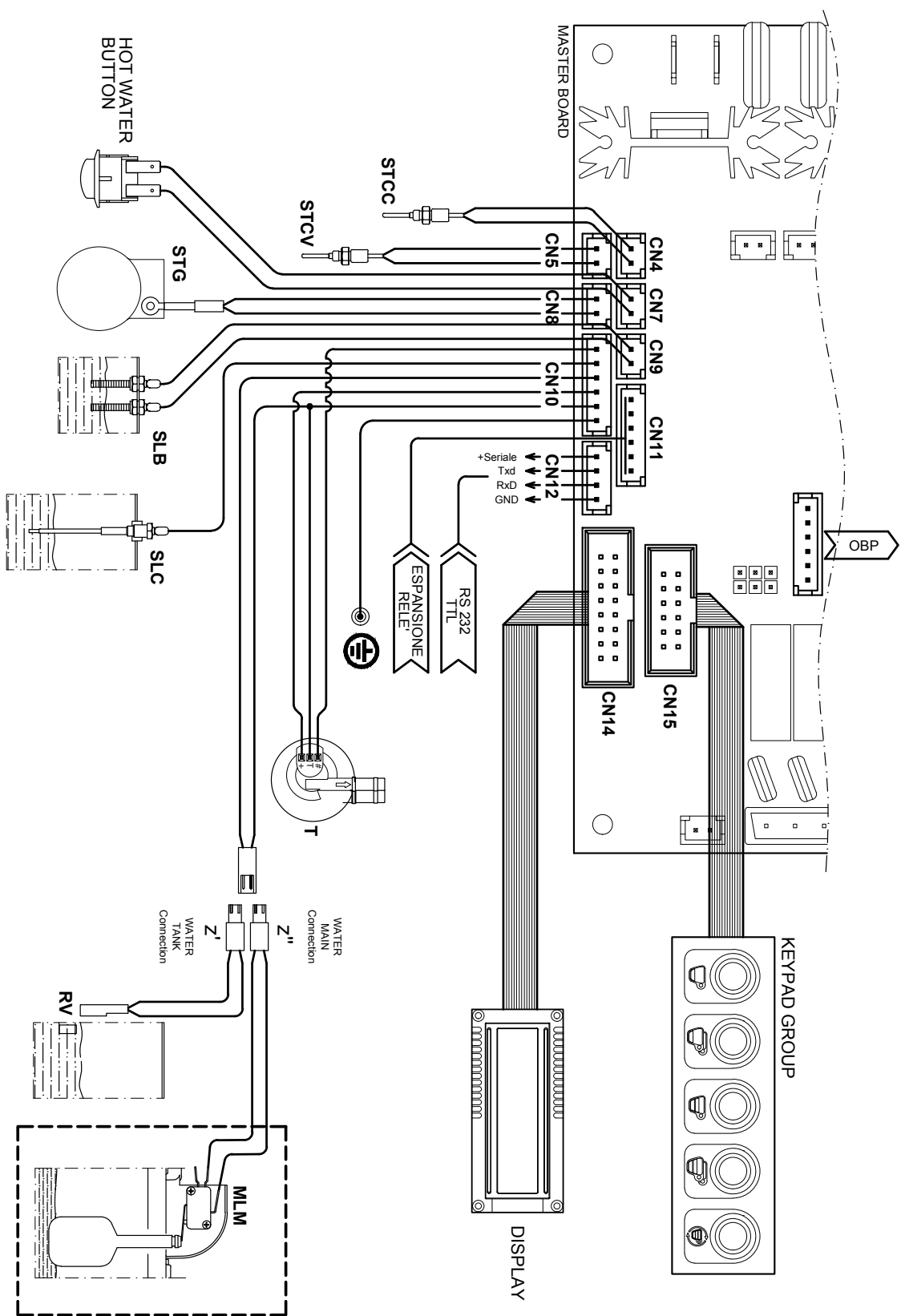
PARAMETERS	DOSES
Espresso	Coffee water: 20ml Pre-infusion: 3 ml Pause: 2 s
2 x Espresso	Coffee water: 40 ml Pre-infusion: 3 ml Pause: 2 s
Long coffee	Coffee water: 80 ml
2 x Long coffee	Coffee water: 130 ml
Continuous dispensing	Coffee water: 150 ml
Hot water	100 ml or 10 s



Description end  
Machine initial configuration



### 3.3.2 Wiring diagram



Code	Parts	Code	Parts	Code	Parts
CNxx	Connector	STG	Coffee group temperature probe	RV	Drip tray reed
STCC	Coffee boiler temperature probe	SLB	Drip tray level probe	T	Flowmeter (turbine)
STCV	Steam boiler temperature probe	SLC	Steam boiler level probe	MLM	Max. microswitch level

### 3.4 ELECTRICAL WIRING LIST

CODE	DESCRIPTION	QTY. (pc.)	Table reference
03.05294	Touchpad connection	1	5
03.05296	General wiring	1	9
03.05318	Air break micro wiring	1	7
03.05295	Display wiring	1	5

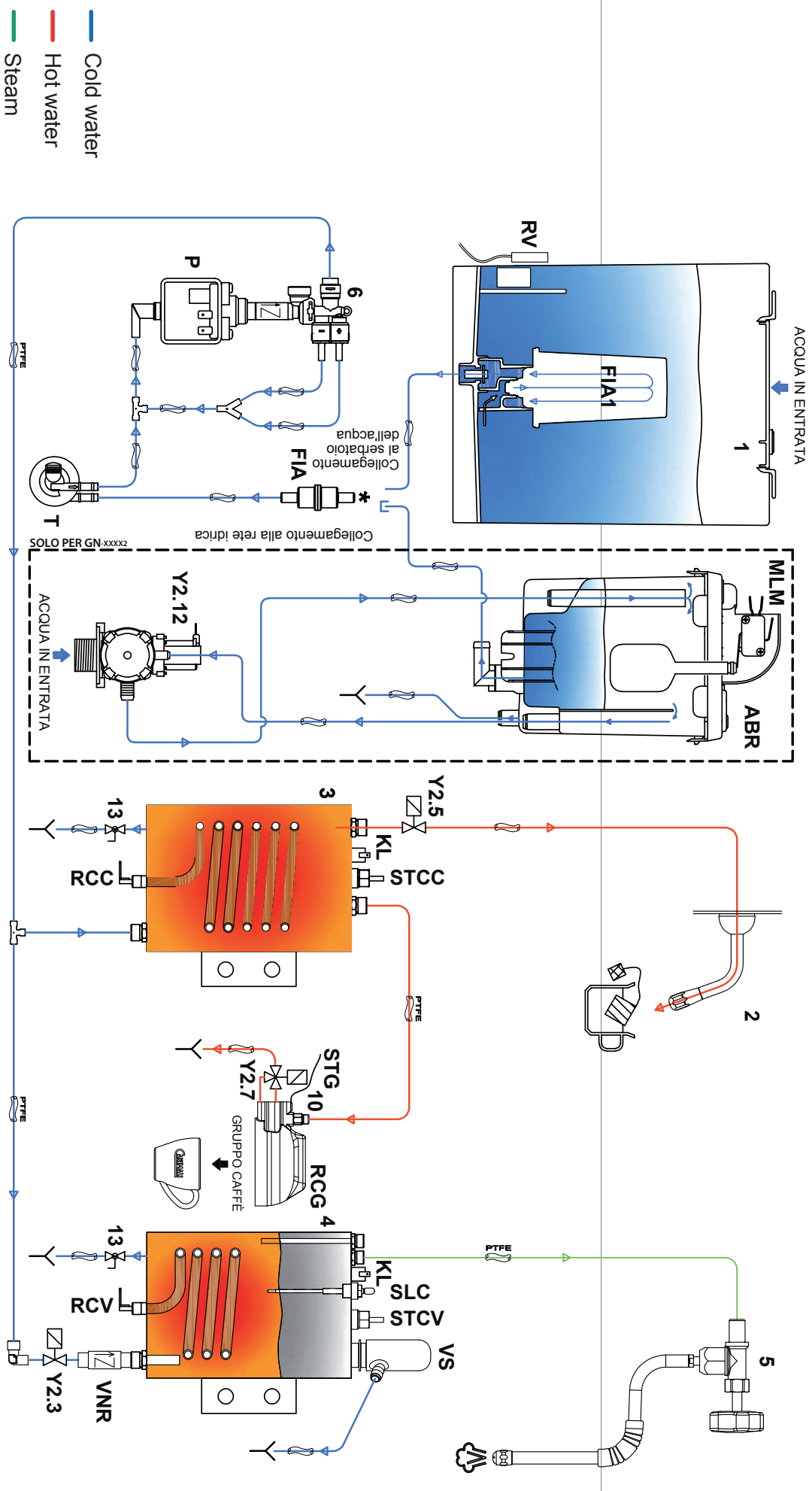


#### NOTE

For further information, contact the Carimali Technical Service and refer to the Spare parts catalogue for the latest modification index.



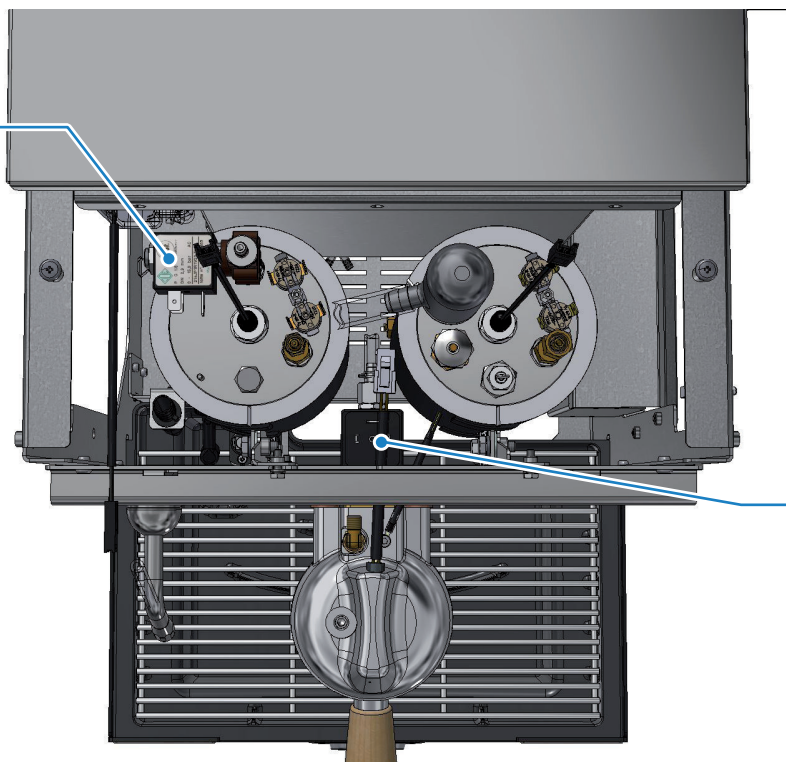
### 3.5 HYDRAULIC DIAGRAMS



No.	Parts	No.	Parts	No.	Parts	No.	Parts
1	Water tank	6	4-way + non-return valve	RCC	Coffee boiler heating element	RV	Tank level probe
2	Hot water spout	T	Flowmeter	STCC	Coffee boiler temp. probe	P	Vibration pump
3	Coffee tank	KL	Safety klikkson	RCV	Steam boiler heating element	ABR	Air interruption
4	Steam boiler	Y2.3	Water inlet valve	STCV	Steam boiler temp. probe	Y2.12	Air solenoid valve
5	Steam wand	FIA	Water inlet filter	RCG	Coffee group heating element	MLM	Max. level microswitch
10	Gigleur unit	Y2.5	Water wand valve	STG	Coffee group temp. probe	FIA1	Water inlet filter
13	Discharge tap	Y2.7	Coffee group valve	SLC	Boiler level probe		

### 3.6 VALVE LAYOUT

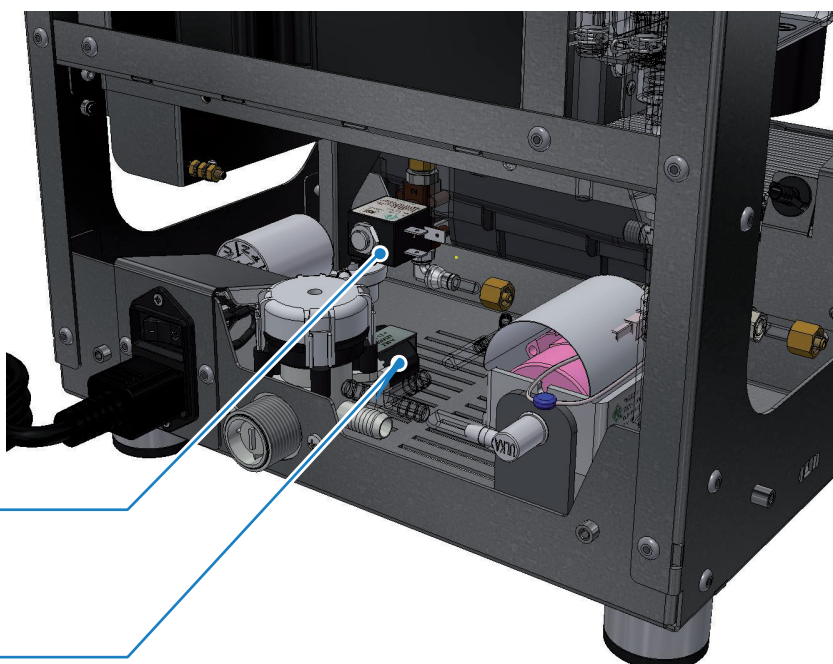
Solenoid valve  
of hot water  
(Y2.5)



Solenoid valve  
of coffee unit  
(Y2.7)

Solenoid valve of  
loading (Y2.3)

Solenoid valve  
Of air-break (Y2.12)



# 4

## DISASSEMBLY AND CLEANING PROCEDURES

4.1	DISCONNECTION OF ELECTRIC WIRING .....	4.2
4.2	DISCONNECTION OF HYDRAULIC HOSES .....	4.2
4.3	MACHINE PANELS .....	4.3
4.3.1	External cleaning of the machine .....	4.3
4.3.2	Removal of external machine panels .....	4.3
4.4	CLEANING OF LIQUID GROUNDS CONTAINER .....	4.5
4.5	COFFEE GROUP WASHING .....	4.6
4.6	STEAM WAND WASHING .....	4.10
4.7	HOT WATER WAND WASHING .....	4.12

## 4.1 DISCONNECTION OF ELECTRIC WIRING

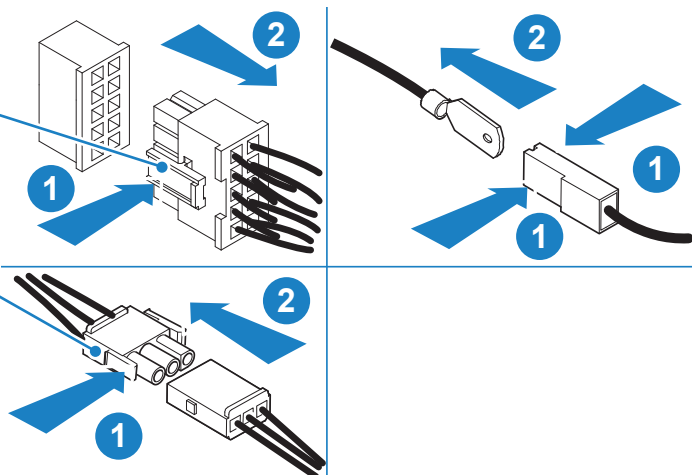


### ATTENTION

Do not damage the electric connections. Press the locking flap before removing the connector to prevent it being damaged.

Locking flap

Locking flap

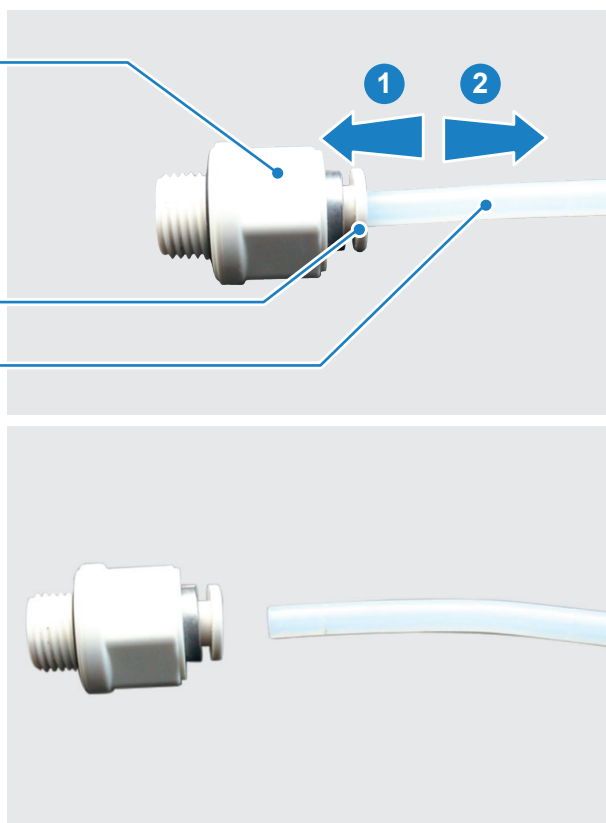


## 4.2 DISCONNECTION OF HYDRAULIC HOSES

Joint

Flange

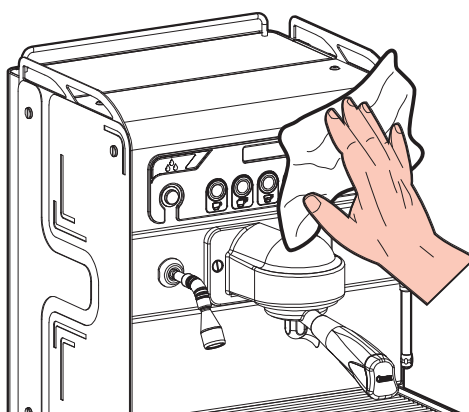
Teflon hose



Press the flange towards the joint to release the hose. Remove the Teflon hose.

## 4.3 MACHINE PANELS

### 4.3.1 External cleaning of the machine



#### ATTENTION

Daily clean the outer surfaces using a non-abrasive cloth, dampened with lukewarm water.

Never use:

- Abrasive cloths or steel brushes;
- Aggressive, foaming detergents and/or other solvents;
- Hot water and acids.

#### NOTE

To access the inner components of the machine, it is necessary to open the front door, remove the rear panel, the side panels of the machine, and the grounds basin.



### 4.3.2 Removal of external machine panels



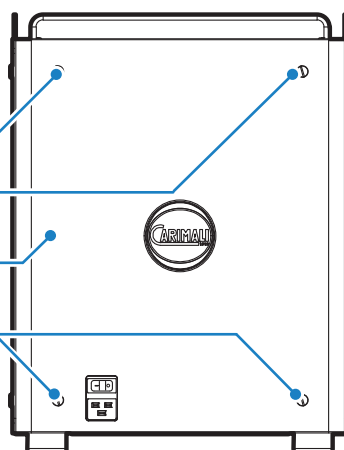
#### ATTENTION

Be very careful when handling the machine panels to prevent them from being damaged.

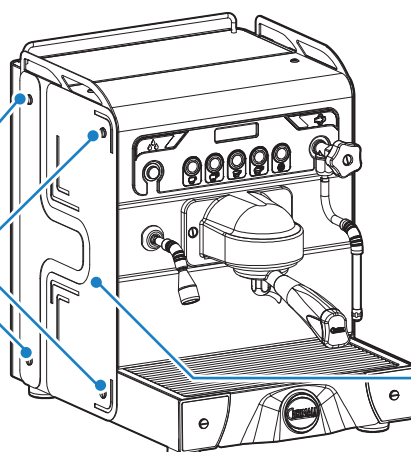
Fastening screws

Rear panel

Fastening screws



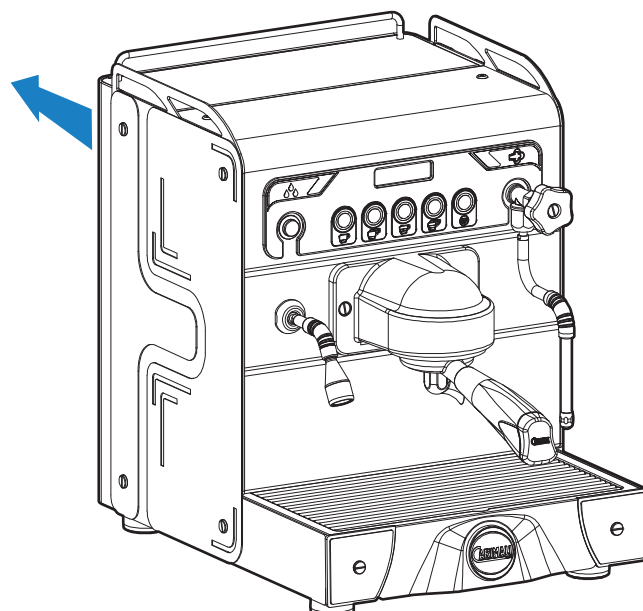
Fastening screws of side panel



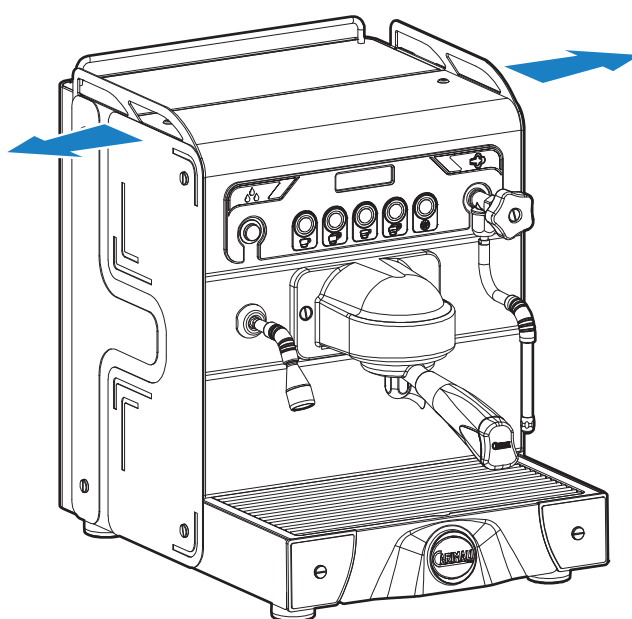
Side panel

Loosen the locking screws of the rear panel to release it.

Loosen the locking screws of the side panels to release them.



Remove the panel towards the rear side of the machine.



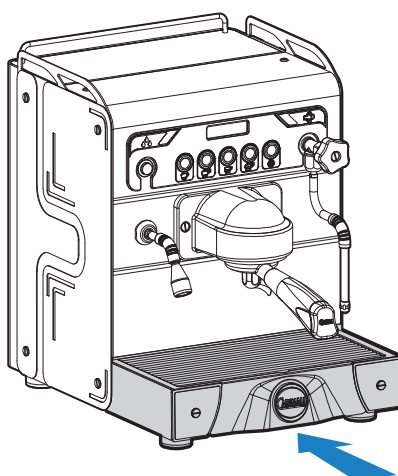
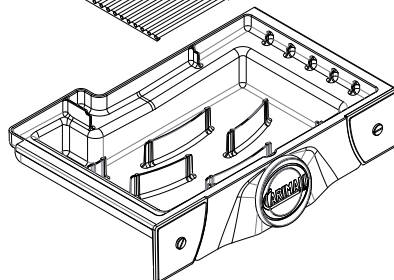
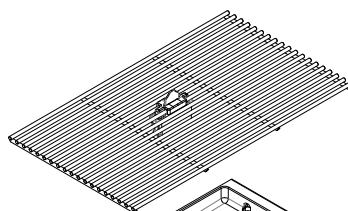
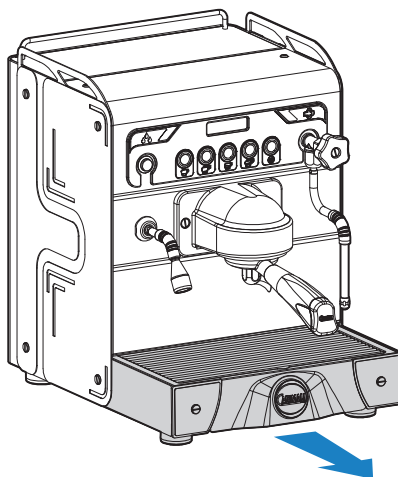
Remove the panels from the machine to release them.

#### 4.4 CLEANING OF LIQUID GROUNDS CONTAINER

Required tools:

- Lukewarm water;
- Brush.

Remove the liquid container towards the front side of the machine.



Procedure end  
Cleaning of liquid grounds  
containers

Wash the container thoroughly in lukewarm current water using a brush.

#### NOTE

Wash and wipe with care to prevent the proliferation of bacteria.

Insert the container back into the machine.



## 4.5 COFFEE GROUP WASHING



### NOTE

Carry out washing every day at the end of the work shift.



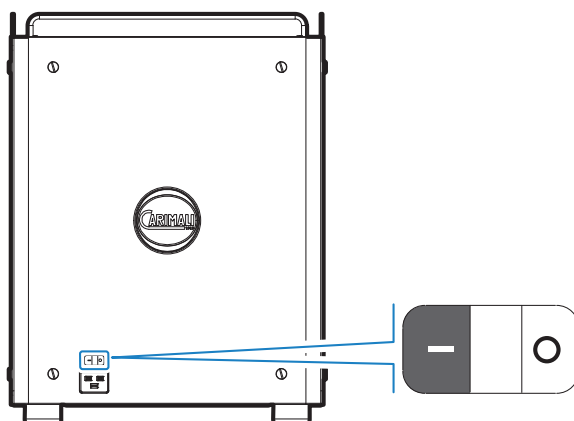
### WARNING

Do not wash the parts and the filter holder in the dishwasher.

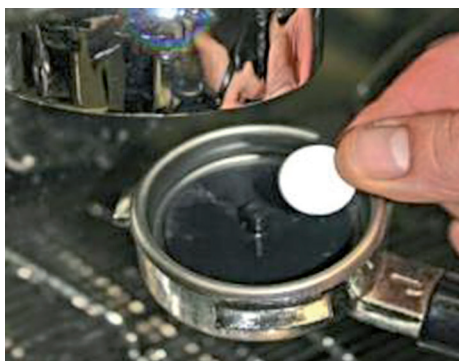


### NOTE

For washing operations, use the Carimali detergent pads (06.00133).



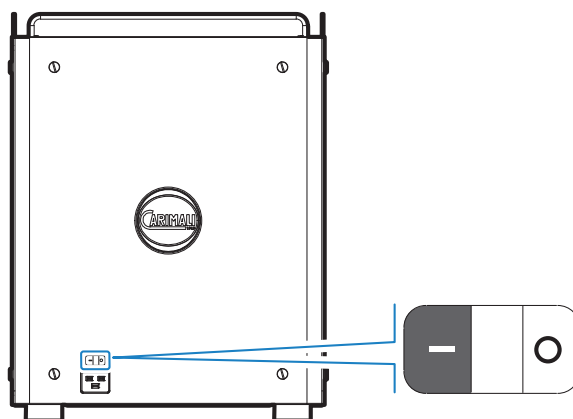
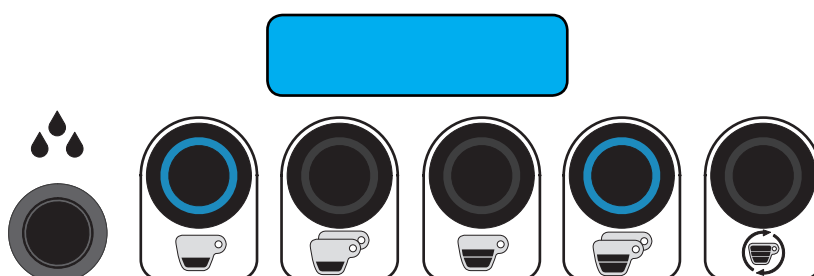
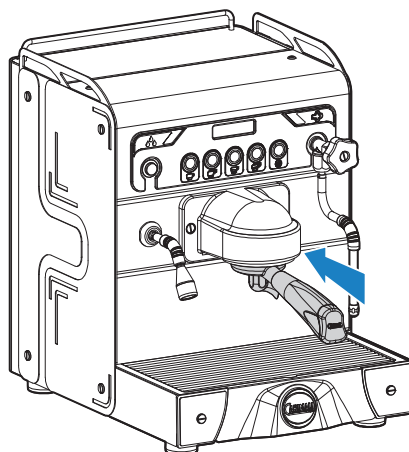
Switch the machine off.



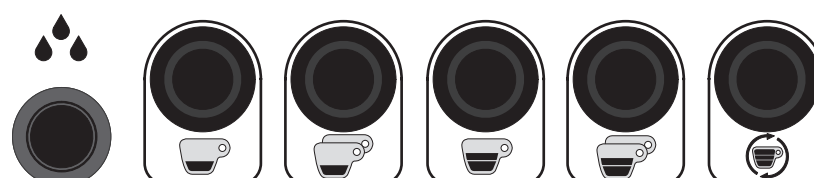
Insert the blind filter into the filter holder together with a detergent tablet.







Step No.



Insert the filter holder into the coffee dispensing group.

With the machine open, press and keep pressed the buttons indicated for accessing the washing mode.

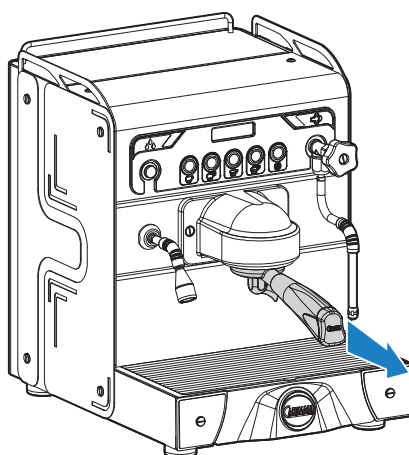
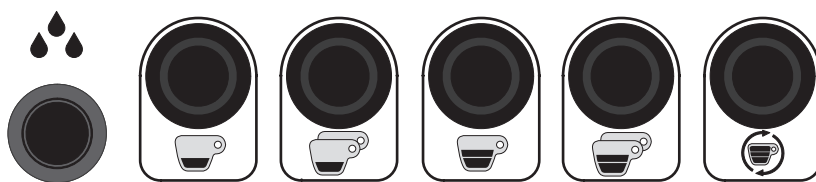
Keeping pressed the above buttons, switch the machine on.

The display shows the steps remaining to the end of the washing cycle.





Off



At the end of the cycle, the machine goes into OFF.

Remove the filter holder and wash it under running water.

Remove any coffee residues with a soft cloth or the supplied brush.

### WARNING

Do not wash the parts and the filter holder in the dishwasher.

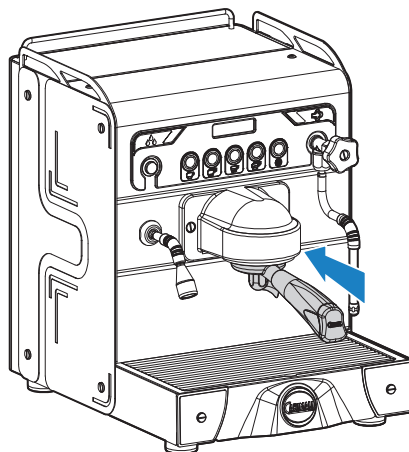
Brush the dispensing group spray head.





## NOTE

Wipe well: filter holder parts and the filter holder to prevent the proliferation of bacteria.



Re-fit the filter holder into the dispensing group.



## WARNING

Before proceeding with the normal use of the machine, carry out some test dispensing cycles.



Procedure end  
Coffee group washing

## 4.6 STEAM WAND WASHING



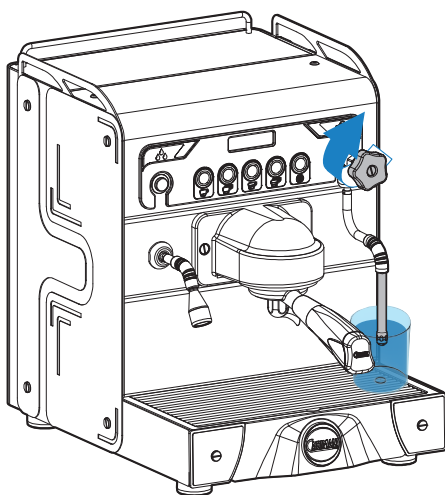
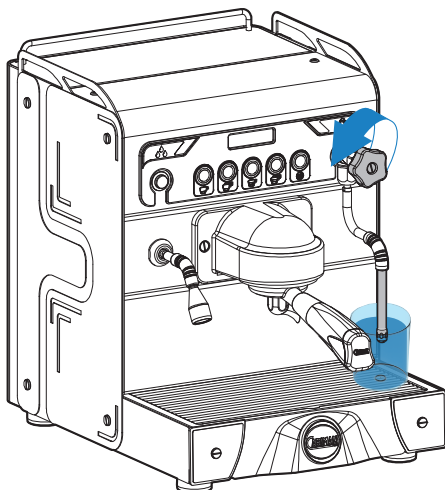
### NOTE

Carry out washing after each dispensing or every day at the end of the work shift.



### NOTE

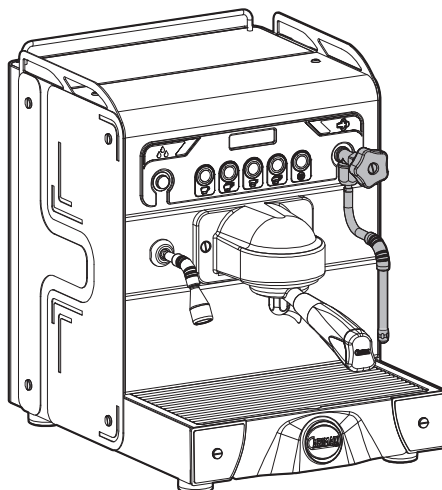
If washing is not perfect, repeat this operation several times.



Immerse the steam wand into a container with hot water and open the tap for a short time.

Close the steam wand.





Remove the steam wand from the container and dry it with a dry cloth.



#### NOTE

Make sure the part in contact with liquids is properly clean (from the retaining rubber to the nozzle).



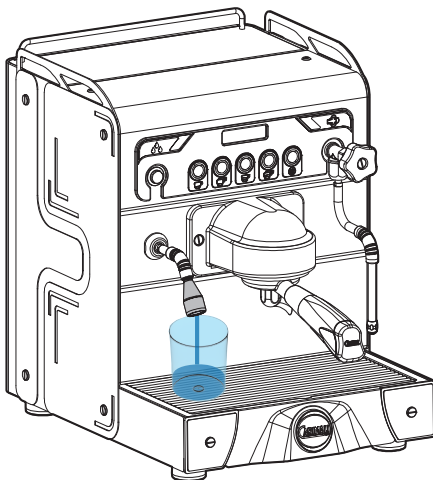
**Procedure end**  
**Steam wand washing**

## 4.7 HOT WATER WAND WASHING



### NOTE

At the end of the procedure, if washing is not perfect, repeat this operation several times.



Position a container underneath the hot water spout and dispense a small amount of water.



### NOTE

Dry the wand well with a dry cloth.



**Procedure end**  
**Hot water wand washing**



# 5

## PROGRAMMING

5.1	ACCESS LEVELS WITH PASSWORD .....	5.2
5.2	ACCESSIBLE FUNCTIONS ACCORDING TO LEVEL/PASSWORD .....	5.2
5.2.1	Configurations - machine.....	5.2
5.2.2	Counters / Dose programming .....	5.2
5.3	PASSWORD ENTRY .....	5.3
5.4	DOSE PROGRAMMING.....	5.4
5.5	COUNTERS AND WASHING MENU .....	5.10
5.5.1	Dose counter .....	5.10
5.5.2	Washing cycles.....	5.12
5.5.3	Dose counter reset .....	5.13
5.5.4	Washing counter reset.....	5.14
5.6	MACHINE CONFIGURATIONS.....	5.16

## 5.1 ACCESS LEVELS WITH PASSWORD

LEVEL	USER	PASSWORD
1	Waiter	11111
2	Technician	44444

## 5.2 ACCESSIBLE FUNCTIONS ACCORDING TO LEVEL/PASSWORD

### 5.2.1 Configurations - machine

	1	2
LANGUAGE	✓	✓
BOILER TEMPERATURE	✓	✓
STEAM TEMPERATURE	✓	✓
GROUP TEMPERATURE	✓	✓
TEMPERATURE UNIT OF MEASURE		✓
PRE-INFUSION		✓
WATER PURIFIER		✓
TANK		✓
BOILER EMPTYING		✓



### 5.2.2 Counters / Dose programming



#### NOTE

For accessing these functions, it is not necessary to enter the password.

- Dose counter;
- Washing cycles;
- Dose counter reset;
- Washing counter reset.



Counters

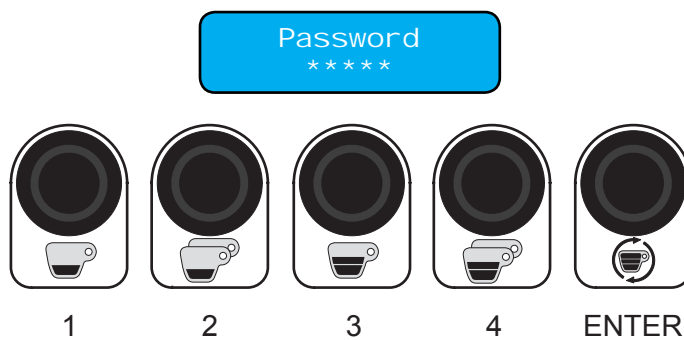


Doses



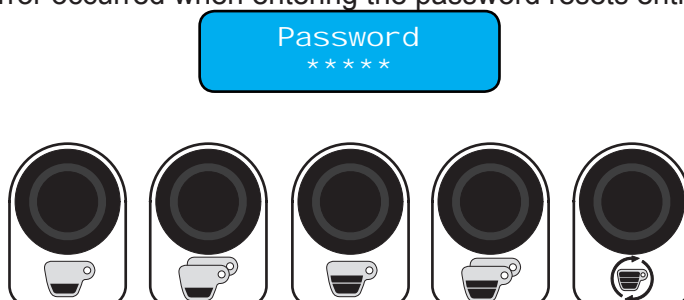
### 5.3 PASSWORD ENTRY

Enter the password via the keypad and press ENTER.



#### NOTE

Any error occurred when entering the password resets entry.



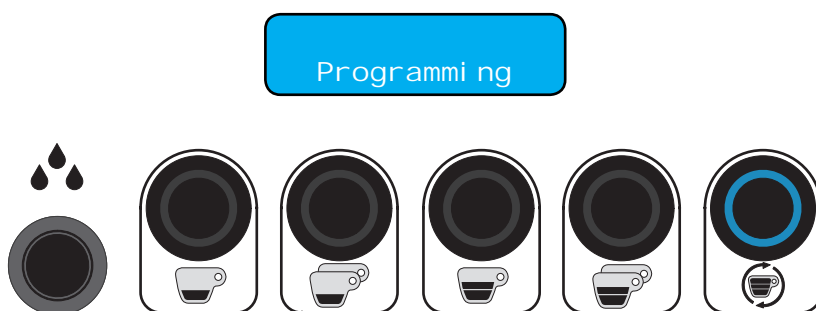
Subsequently, the password can be entered again.



Description end  
Password entry



## 5.4 DOSE PROGRAMMING



### NOTE

When accessing the dose programming, the keys flash.

### NOTE

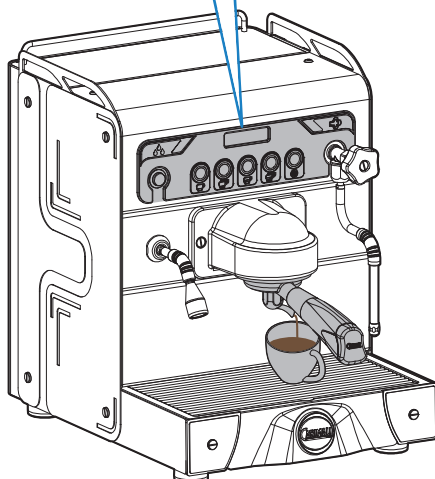
The doses are set in a volumetric mode, according to the amount of product dispensed.



Keep ENTER pressed for 10 seconds, until the display shows the access to programming.

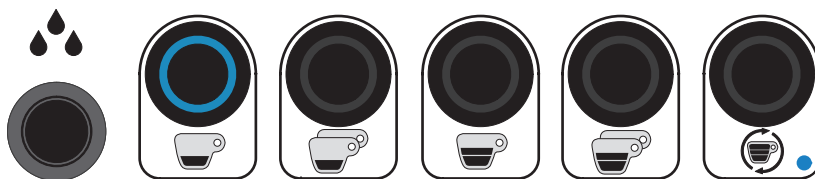
Press to start dispensing of the selected dose.

Press to go to the next dose programming.





### Programmi ng Espresso

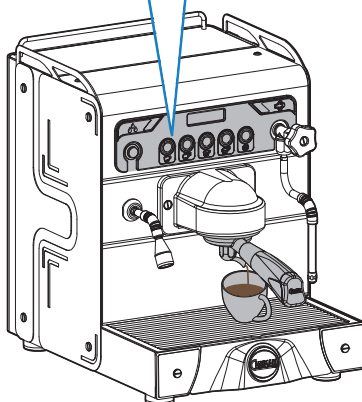


After having reached the required amount, press the same button again.

#### NOTE

The doses can be set from 0 to 200 ml.

Press to go to the next dose programming.

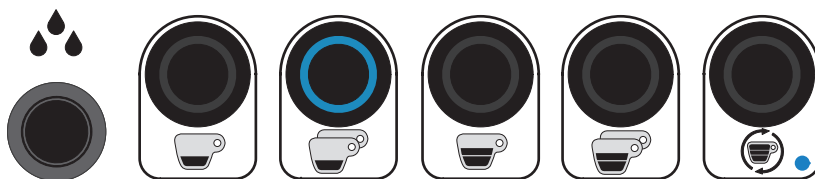


#### NOTE

The machine saves the dispensed dose for the button selected and gets ready for programming of the next dose.

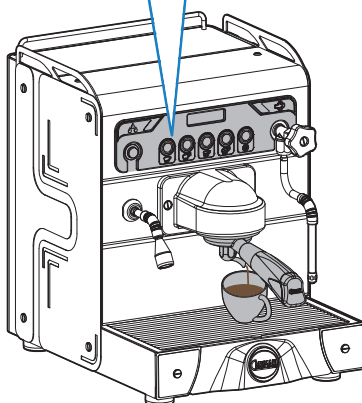


### Programmi ng 2 x Espresso



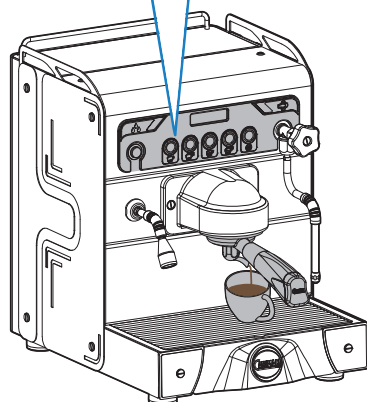
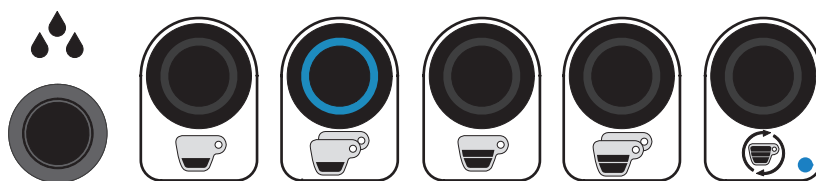
Press to start dispensing of the selected dose.

Press to go to the next dose programming.





### Programmi ng 2 x Espresso

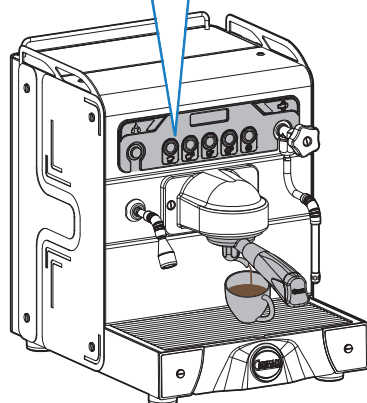
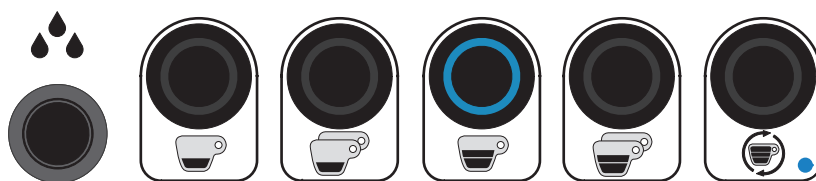


### NOTE

The machine saves the dispensed dose for the button selected and gets ready for programming of the next dose.



### Programmi ng Long Coffee



After having reached the required amount, press the same button again.

### NOTE

The doses can be set from 0 to 200 ml.

Press to go to the next dose programming.

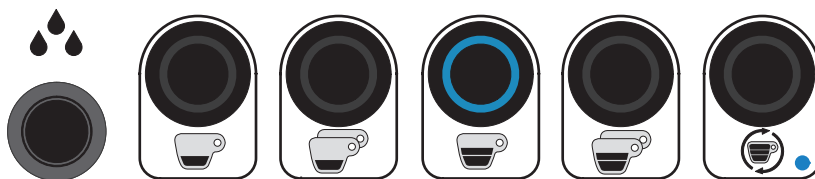
Press to start dispensing of the selected dose.

Press to go to the next dose programming.





### Programming Long Coffee

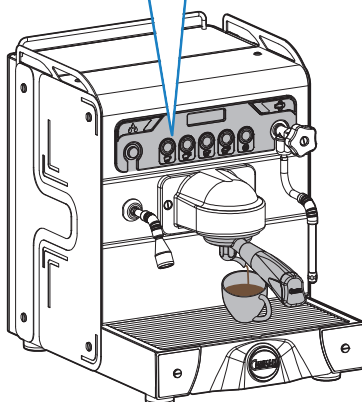


After having reached the required amount, press the same button again.

#### NOTE

The doses can be set from 0 to 200 ml.

Press to go to the next dose programming.

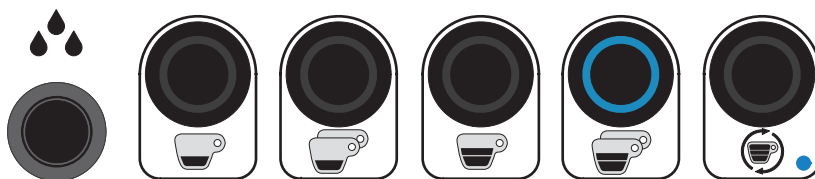


#### NOTE

The machine saves the dispensed dose for the button selected and gets ready for programming of the next dose.

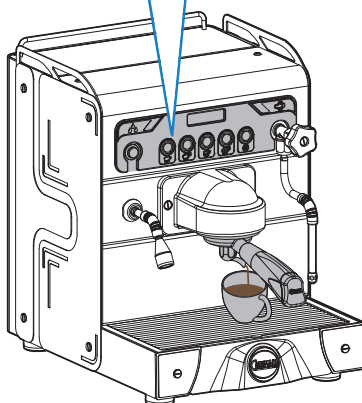


### Programming 2 x Long coffee



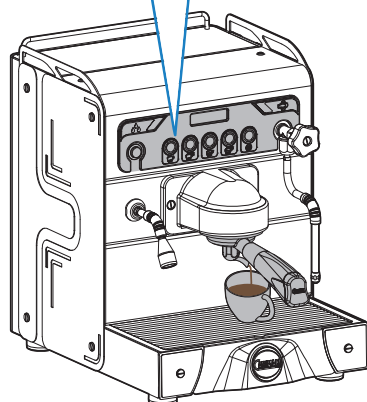
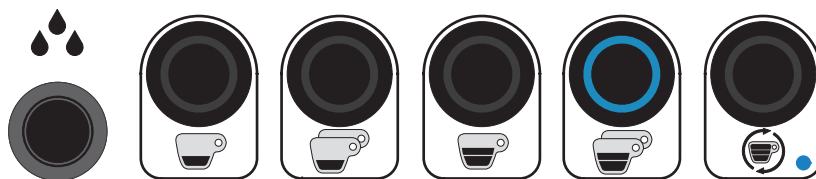
Press to start dispensing of the selected dose.

Press to go to the next dose programming.





### Programmi ng 2 x Long coffee



After having reached the required amount, press the same button again.

#### NOTE

The doses can be set from 0 to 200 ml.

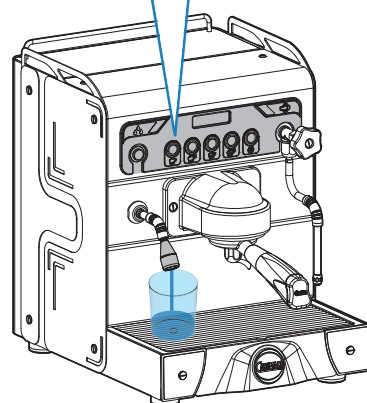
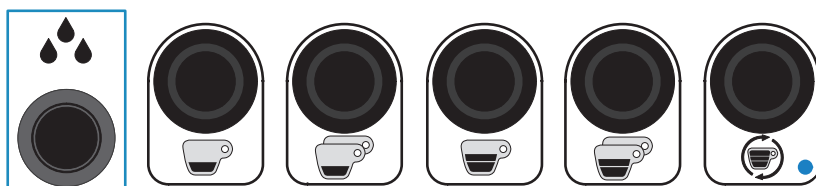
Press to go to the next dose programming.

#### NOTE

The machine saves the dispensed dose for the button selected and gets ready for programming of the next dose.



### Programmi ng Hot water



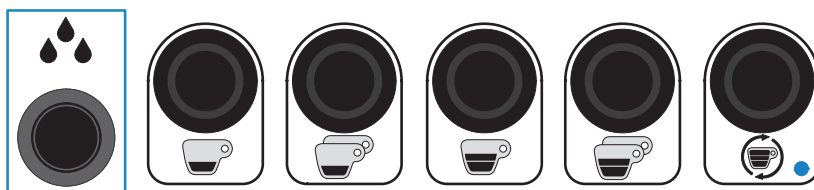
Press to start dispensing of the selected dose.

Press to exit the dose programming menu.





## Programmi ng Hot water

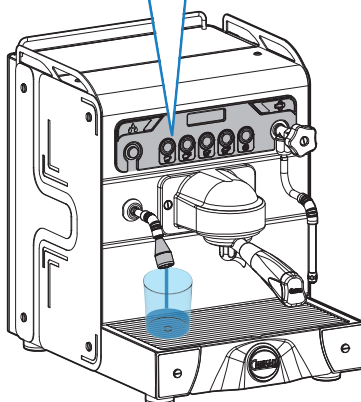


After having reached the required amount, press the same button again.

### NOTE

The doses can be set from 0 to 200 ml.

Press to go to the next dose programming.

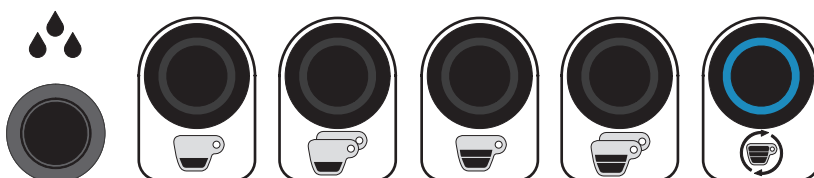


### NOTE

The machine saves the dispensed dose for the selected button automatically.  
After the Hot Water dose, programming restarts from the Espresso dose.



## CARIMALI GENI US ENJOY



Press ENTER to stop programming of doses and return to the main screen.



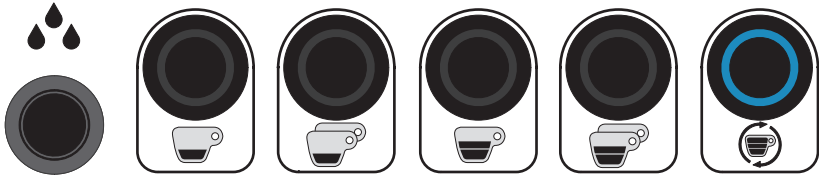
Procedure end  
Dose programming

5.5 COUNTERS AND WASHING MENU

5.5.1 Dose counter



CARI MALI GENI US  
ENJOY



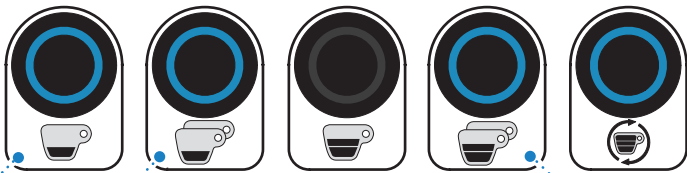
Keep ENTER pressed for 5 seconds, until the display shows the access to counters and washing menu.

**NOTE**

The following data are by way of example.



Doses counter  
Espresso 2



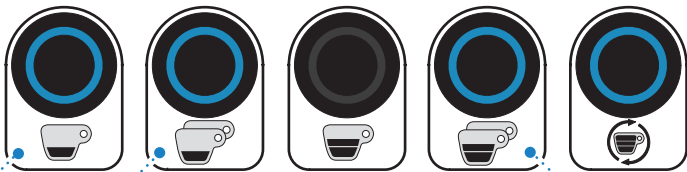
It scrolls the menu upwards.

Press to exit the menu.

It scrolls the menu downwards.



Doses counter  
2 x Espresso 1



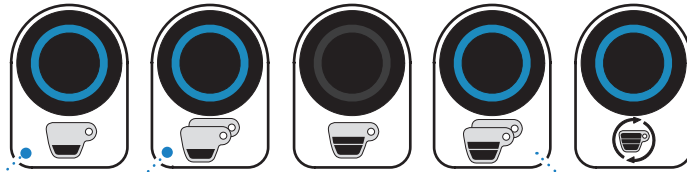
It scrolls the menu upwards.

Press to exit the menu.

It scrolls the menu downwards.



Doses counter  
Coffee L 1



It scrolls the menu upwards.

Press to exit the menu.

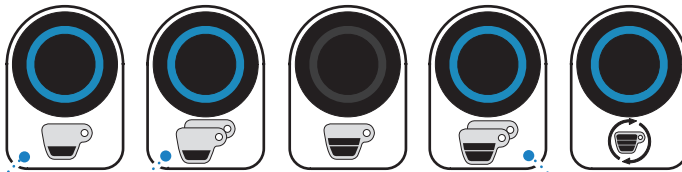
It scrolls the menu downwards.







Doses counter  
2 x Coffee L 1



It shows the counter of the double long coffee.

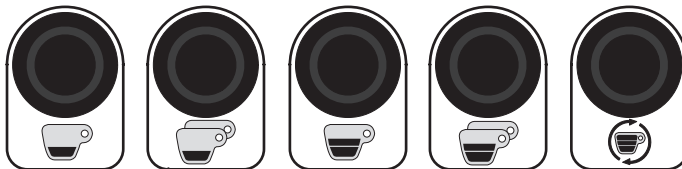
It scrolls the menu upwards.

It scrolls the menu downwards.

Press to exit the menu.



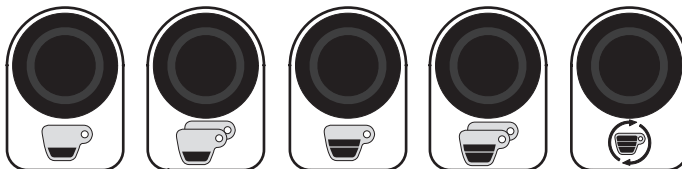
Doses counter  
Dose Star 0



It shows the counter from the start/stop dispensing.



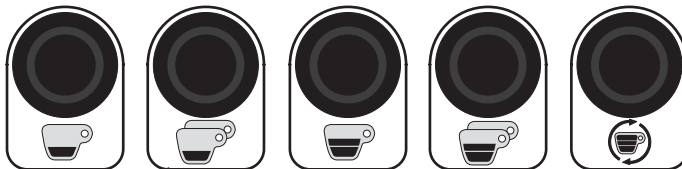
Doses counter  
T51 2



It shows the counter of water doses dispensed.



Doses counter  
T52 1



It shows the counter of steam dispensing.



Procedure end  
Dose counters

5.5.2 Washing cycles



Keep ENTER pressed for 5 seconds, until the display shows the access to counters and washing menu.

Press to scroll the menu entries.

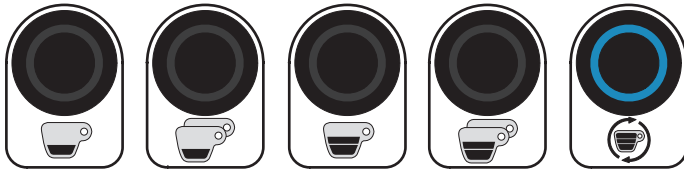
It shows the number of washing cycles carried out.

Press to exit the menu.

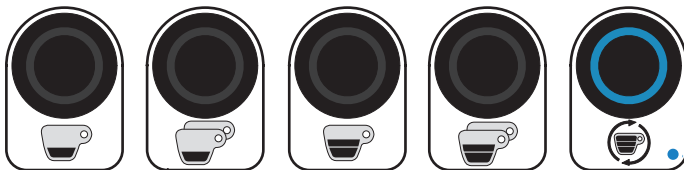
### 5.5.3 Dose counter reset



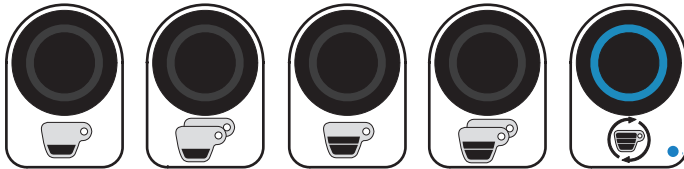
CARIMALI GENIUS  
ENJOY



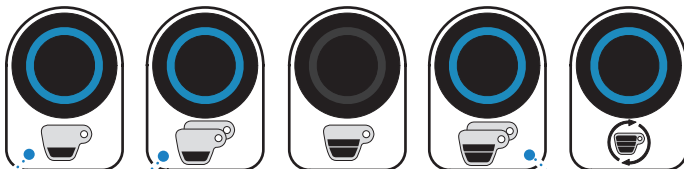
Doses counter  
Espresso 2



Cleaning Cycle  
14



Reset dose count  
NO



Keep ENTER pressed for 5 seconds, until the display shows the access to counters and washing menu.

Press to scroll the menu entries.

Press to scroll the menu entries.

Press to scroll the options.

It allows to reset the counters of the doses.

Press to exit the menu.



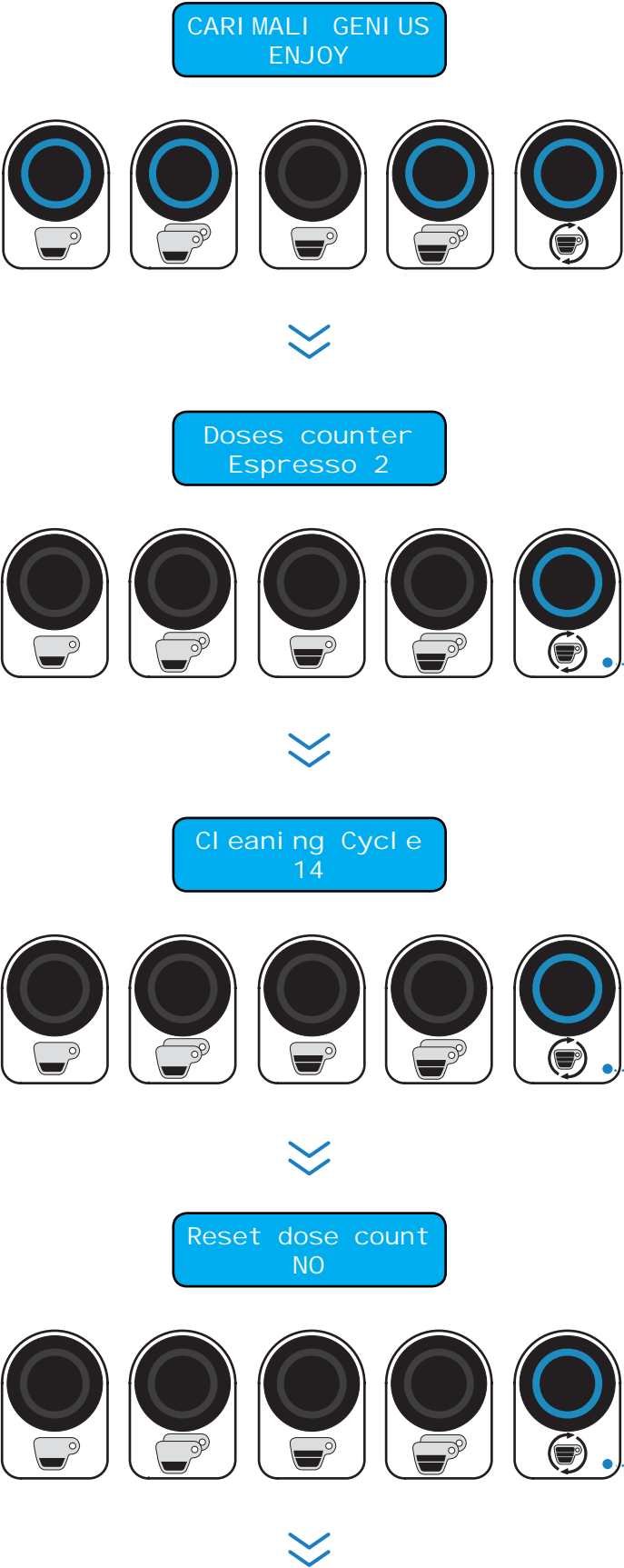
#### NOTE

When "YES" is selected, press ENTER to confirm the reset.



Procedure end  
Dose counter reset

5.5.4 Washing counter reset



Keep ENTER pressed for 5 seconds, until the display shows the access to counters and washing menu.

Press to scroll the menu entries.

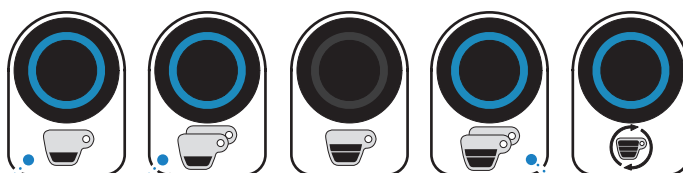
Press to scroll the menu entries.

Press to scroll the menu entries.





Reset cleaning  
NO



Press to scroll the options.

It allows to reset the counter of the washing processes carried out.

Press to exit the menu.



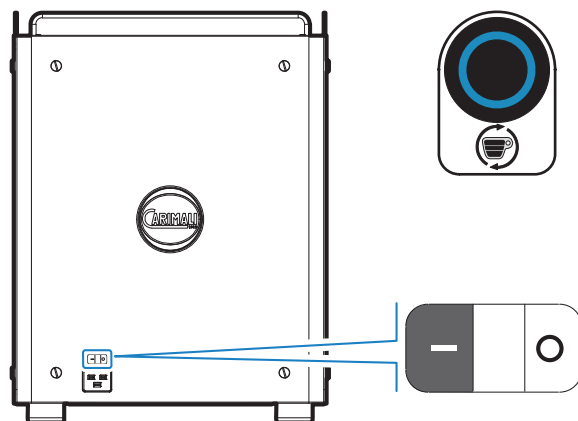
## NOTE

When "YES" is selected, press ENTER to confirm the reset.



Procedure end  
Washing counter reset

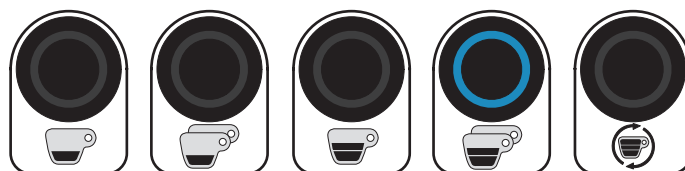
## 5.6 MACHINE CONFIGURATIONS



To access the technical settings, switch the machine on via the main switch and keep pressed ENTER.



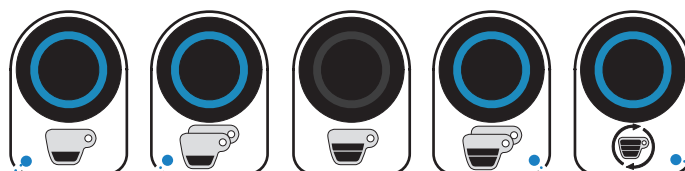
Password  
-----



The display shows the password entry screen.  
Press the key ESC 5 times to enter the password.



Language  
Eng l i sh



Select the display language among:

- italiano;
- english;
- deutsch;
- francais;
- espanol.

Press to scroll the options backwards.

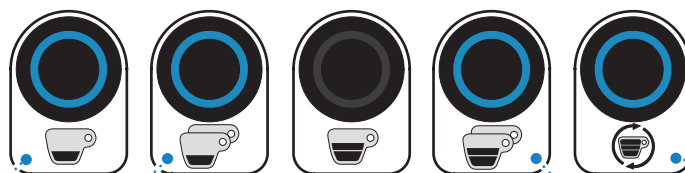
Press to scroll the options forwards.

Press to scroll the menu entries.

Press to exit the menu.



Boiler temperatur.  
92° C



Set the coffee boiler temperature from 80° to 96°C (176°-205°F).

Decrease

Increase

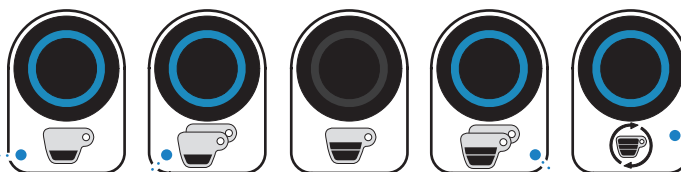
Press to scroll the menu entries.

Press to exit the menu.





Steam temperat.  
126° C



Decrease

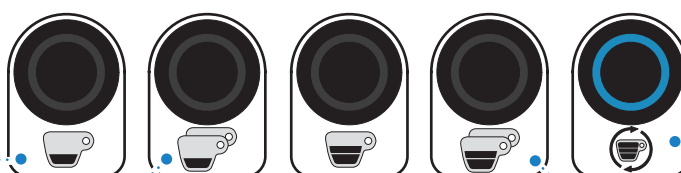
Increase

Press to scroll  
the menu entries.

Press to exit  
the menu.



Group temperature  
80° C



Press to scroll the options  
backwards or decrease  
the value

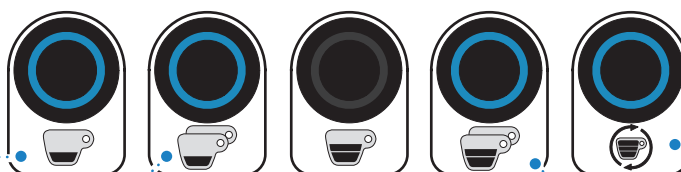
Press to scroll the options  
forwards or increase the  
value

Press to scroll  
the menu entries.

Press to exit  
the menu.



Temp. meas. unit  
°C



Press to scroll the options  
backwards or decrease  
the value

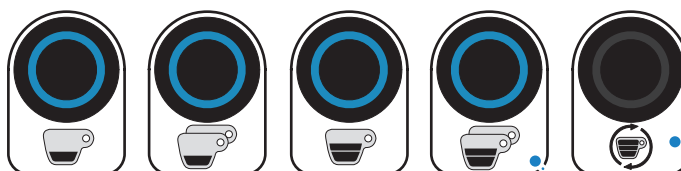
Press to scroll the options  
forwards or increase the  
value

Press to scroll  
the menu entries.

Press to exit  
the menu.



Pre-infusion  
Volume xxml



Press to scroll  
the menu entries.

Press to exit  
the menu.



## NOTE

After having selected a programmed dose, the other buttons turn off, but the programming functions (-, +, ESC, ENT) remain active.

Set the steam boiler temperature from 110° to 131°C (226°-268°F).

Enable or disable the dispensing group heating. If enabled, set the temperature from 70° to 90°C (158°-194° F).

Select the temperature unit of measure between Celsius (°C) and Fahrenheit (°F).

Enable or disable pre-infusion. Select a programmed dose for accessing programming.





Press to scroll the options backwards or decrease the value

Press to scroll the options forwards or increase the value

Press to scroll the options backwards or decrease the value

Press to scroll the options forwards or increase the value

Press to scroll the options backwards or decrease the value

Press to scroll the options forwards or increase the value



## ATTENTION

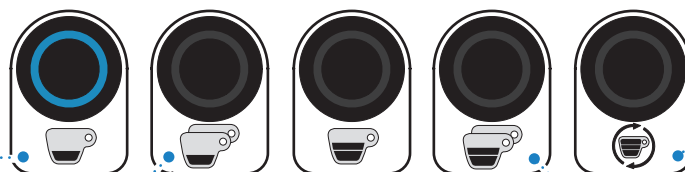
If enabled, the relevant counter is shown and, when time has elapsed, the relevant alarm.

Press to scroll the options backwards or decrease the value

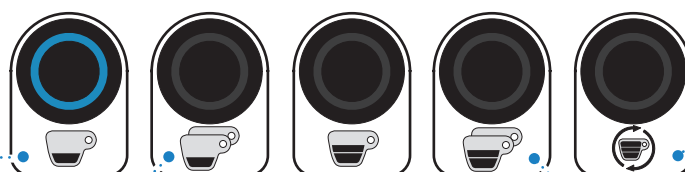
Press to scroll the options forwards or increase the value



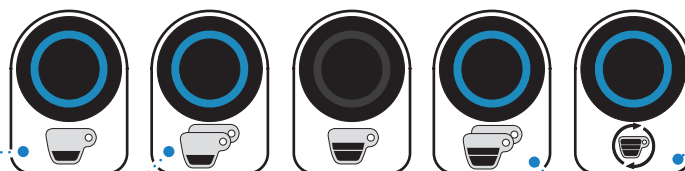
Pre-infusion  
Volume 3ml



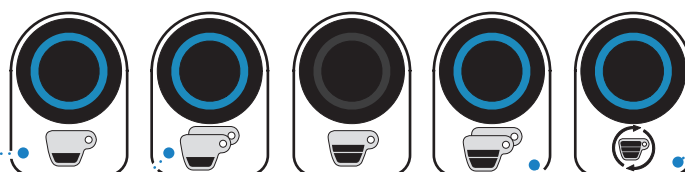
Pre-infusion  
Pause 2 s



Water filter  
Off



Tank  
NO



Set water for pre-infusion from 0 to 20 ml.

Press to scroll the menu entries.

Press to exit the menu.

Set the pause time of pre-infusion from 1 to 10 seconds.

Press to scroll the menu entries.

Press to exit the menu.

It enables or disables the dispensing group heating. If enabled, set the filter capacity from 1 to 99999 litres.

Press to scroll the menu entries.

Press to exit the menu.

Select the type of water supply:

- NO = water mains
- YES = tank

Press to scroll the menu entries.

Press to exit the menu.



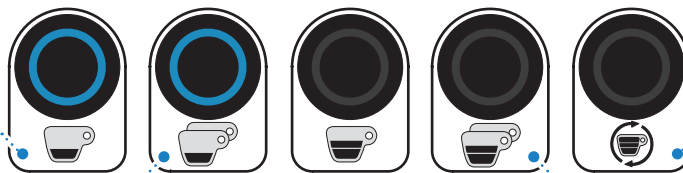




Empty boilers  
P1 Coff. P2 Stea

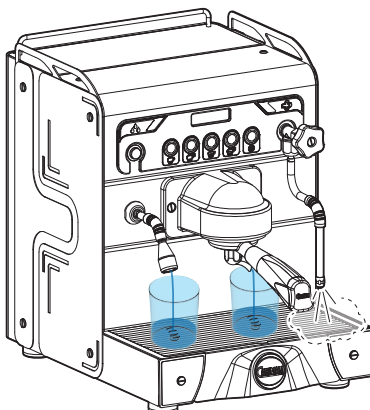
Press to confirm empty-  
ing of the  
coffee boiler.

Press to confirm empty-  
ing of the  
steam boiler



Press to scroll  
the menu entries.

Press to exit  
the menu.

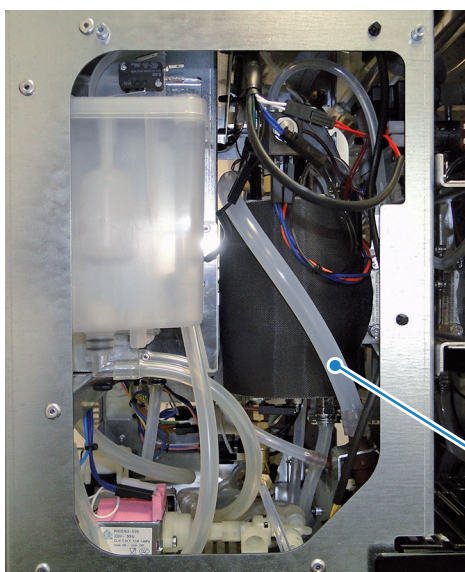


During boiler empty-  
ing, water is dis-  
pensed both from  
the group and the  
hot water wand.  
Open also the steam  
wand tap.  
Prepare a suitable  
container.



## NOTE

To stop the emptying procedure, open the taps situated under-  
neath the boilers.



Tap for  
boiler emptying



Procedure end  
Technical settings

Page intentionally left blank

# 6

## MAINTENANCE

6.1	GENERAL MAINTENANCE WARNINGS .....	6.2
6.2	MAINTENANCE MANUAL.....	6.3
6.2.1	Minimum stock.....	6.4

The purpose of these information is to extend the machine life through regular check-ups and replacement of worn components. The following table refers to a normal use of the machine (daily nominal cycle expected). In case of a more or less intensive use, refer to our CARIMALI Service Centre.

## 6.1 GENERAL MAINTENANCE WARNINGS



### DANGER

Before carrying out any maintenance work, switch the machine off and unplug it.



### DANGER

If not requested by the maintenance procedure, disconnect the water connection to prevent possible damage due to water under pressure.

Furthermore, it is advisable to empty the coffee and steam boilers to work safely.



### ATTENTION

When carrying out maintenance, only use compatible products (for example, food-grade grease) on the machine and in the surrounding area, to prevent any malfunctions and to avoid dispensing incorrect drinks.



### DANGER

#### Risk of electric shock

Do not touch cables and electric elements with wet parts of the body.

Always comply with the safety provisions as per applicable standards.



### DANGER

#### Risk of burns

Allow the hot parts to cool down before carrying out the maintenance operations.



### DANGER

#### Risk of crushing

Pay attention to the movable parts inside the machine.



### ATTENTION

For carrying out the maintenance operations, follow the hygiene standards set forth by HACCP.

For further details, refer to the relevant chapter contained in this manual.

## 6.2 MAINTENANCE MANUAL

FREQUENCY	COMPONENT	NOTES
Before installation	Screws and nuts of the frame.	Checking of damages due to transport.
	Locking of the electronic board.	
	Flowmeter (96.05377).	Possibility of blocking due to a prolonged storage.
	Power cable.	Check the connector on the machine side and the plug on the socket side are deeply inserted to prevent overheating.
2/3 weeks from installation	Doses.	Check and correct if necessary.
	Dispensing group.	Daily thorough cleaning.
Monthly	Procedure for manual group cleaning.	It is advisable to carry out a thorough manual cleaning of the above parts, as described in the manual. Replace the parts, if necessary.
Every 4 months	Silicone hoses (coffee circuit) (84.00008; 84.00030).	Parts to be checked and to be replaced, if necessary.
	Coffee pump pressure.	Check pressures: <ul style="list-style-type: none"> <li>• Rotary pump: 8-9 bar.</li> </ul> For inspection, disconnect the boiler flow line and insert a pressure gauge with 20 bar full scale.
	Doses.	Check settings and if necessary, correct.
	Coffee dispensing group.	Check amount and quality of outgoing coffee.
	Steam safety valve (97.05024).	Replace.
Every 12 months or as noted	Rotary pump.	Replace (**).

(\*) With the use of rated espresso coffee cycles. This interval may change if the machine is mostly used for long beverages.

## 6.2.1 Minimum stock



### NOTE

The amounts indicated in the table are calculated for only one machine.  
In presence of more machine, it is advisable to contact the Manufacturer for more detailed information.

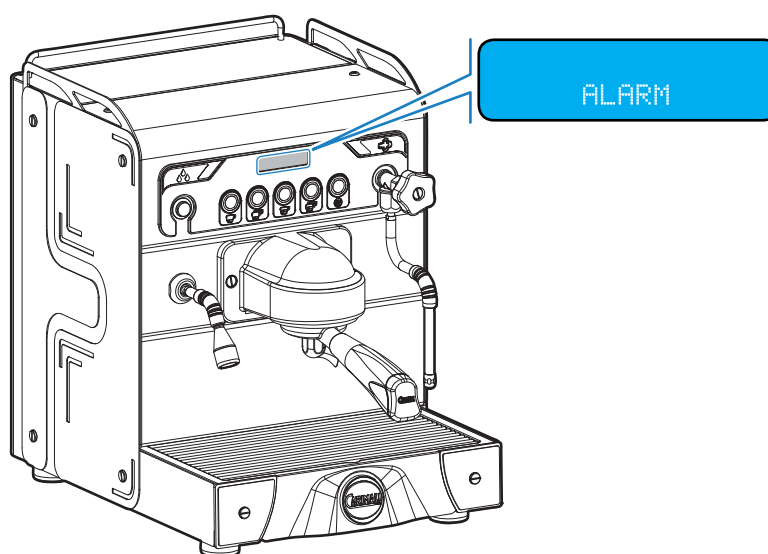
CODE	DESCRIPTION	QUANTITY	NOTES
16.05066	Joint Ø6 1/4M (2)	2	
84.00008	Brown silicone hose	2 m	
84.00030	Brown silicone hose	2 m	
87.00087	Regulator gasket OR2056	25	Box of 25 pieces
88.00040	Calibrated Teflon hose	2 m	
88.00041	Teflon hose	2 m	
96.05120	2-way solenoid valve	2	
96.05377	Flowmeter	1	
95.01177	3-way solenoid valve	1	
96.05151	Calibrated temperature probe	2	
96.05328	Pump	1	
97.00097	Hose internal bush	6	
97.00102	Seal ring	10	
97.00103	Fastening nut	10	
97.00104	Seal ring	25	Box of 25 pieces
97.00105	Fastening nut	10	
97.05015	Adjustable non-return valve	1	
96.05457	Master board	1	

# 7

## TROUBLESHOOTING

7.1	HOW TO DETECT AN ERROR.....	7.2
7.2	DEFINITION OF ERRORS AND ALARM LEVELS.....	7.2
7.3	ALARM MESSAGES .....	7.3

## 7.1 HOW TO DETECT AN ERROR



### NOTE

The alarm messages are always visualised on the second line of the display.

## 7.2 DEFINITION OF ERRORS AND ALARM LEVELS

### SYMBOLS



LEVEL	DESCRIPTION
High	Main problem for the machine.
Medium-high	The problem can be solved and requires the switching off of the machine to restore normal operation.
Medium-low	The problem can be solved and does not require the switching off of the machine. The normal operation is restored by solving the problem.
Low	Warning message for the operator.



7.3 ALARM MESSAGES

CURRUPTED DATA ALARM



CAUSE

When switching the machine on, the values set outside the parameters are detected.

Corrupted data

CONSEQUENCE

The machine goes into OFF

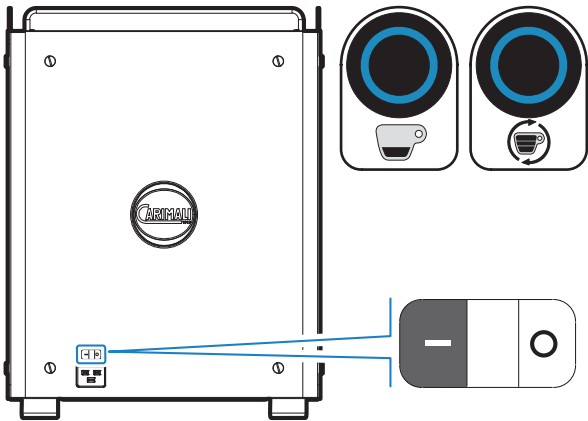
INTERVENTION

- Carry out the parameter pre-set procedure.  
The long coffee key flashes to signal the completed reset.

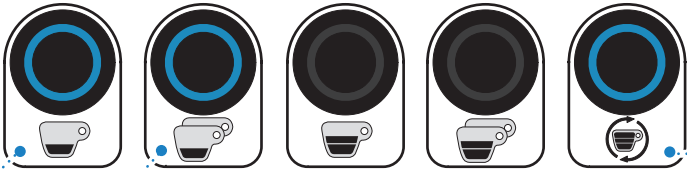
Preset procedure

**NOTE**

The preset procedure resets the default data settings.



Preset



**NOTE**

Wait for the completion of the automatic preset procedure.



Procedure end  
end



Press to scroll the options.



To access the pre-set function, switch the machine on via the main switch and keeping pressed 1+ ENTER.

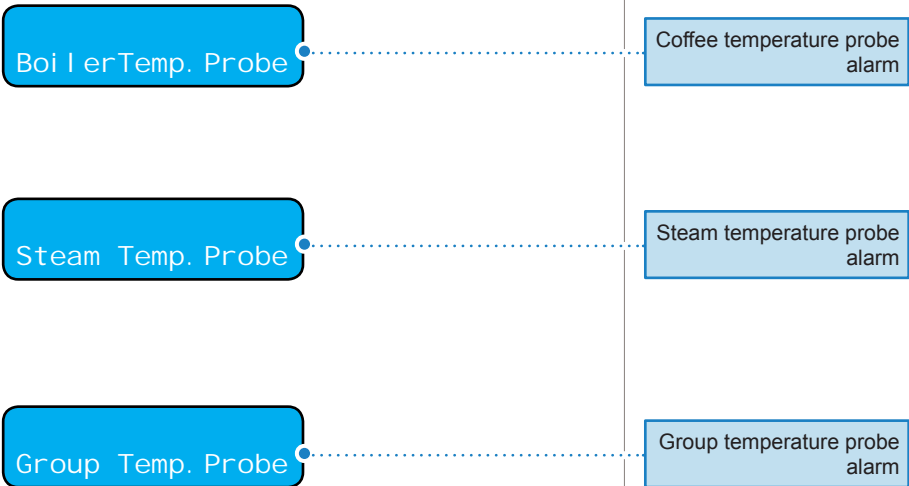
The display shows the preset screen: Select the option YES and confirm by pressing ENTER.

Press to confirm the selected option.



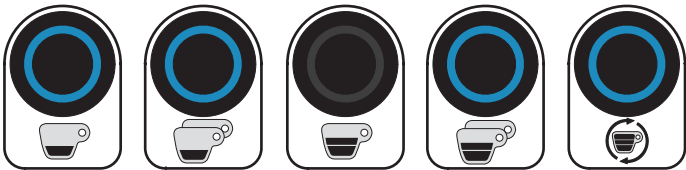


TEMPERATURE PROBE ALARM



**NOTE**

The programming buttons blink.



CASE 1: Faulty temperature probe (measured 0 ohm)

CAUSE	CONSEQUENCE	INTERVENTION
The temperature probe is faulty and sends signals to the 0 ohm mother board (short circuit).	Heating is interrupted and the dispensing buttons are disabled.	Switch the machine off and replace the probe. Switch the machine on again.





## CASE 2: Faulty temperature probe (measured 154 ohm)

CAUSE	CONSEQUENCE	INTERVENTION
The temperature probe is faulty and sends signals to the 154 ohm mother board (open circuit).	Heating is interrupted and the dispensing buttons are disabled.	Switch the machine off and replace the probe. Switch the machine on again.



### ATTENTION

Regularly check the TRIAC electric wiring.  
A wrong or incomplete wiring might cause the mother board damage.

## FILLING ALARM COFFEE / STEAM BOILER



T. O. Boiler

### Tank version

### NOTE

It is shown automatically after 120 seconds from the alarm "NO H<sub>2</sub>O."

CAUSE	CONSEQUENCE	INTERVENTION
No water in the tank.	Heating disabled and machine in OFF. All of buttons flash.	Carry out the following operations: <ul style="list-style-type: none"> <li>• Fill the tank with fresh water;</li> <li>• Check the water sensor.</li> </ul>





### CAUSE

- After the preset procedure, the boiler heating phase has exceeded 120 seconds.
  - In case of normal switching on, the boiler heating phase has exceeded 30 seconds.
- In both cases, the level probe (SLC) has not been reached.



### CAUSE

- When starting for the first time or after a preset, the temperature set is not reached within 30 minutes.
- With the normal starting, the temperature set is not reached within 10 minutes.

## Water mains version

### NOTE

It is shown automatically if the water level in the air break is not reached within 15 seconds.

### CONSEQUENCE

The machine goes into OFF and the buttons blink.

### INTERVENTION

Carry out the following checking:

- The level probe (SLC) is dirty and therefore insulated from water;
- No water in the mains;
- Low water pressure;
- Motor pump fault;
- Filling solenoid valve fault;
- Wrong reading of the tank level sensor.

## BOILER HEATING TIME OUT

Boi l er Heat. T. O.

### NOTE

This kind of alarm is valid for heating of the steam/coffee boilers and the coffee group.

### CONSEQUENCE

Heating is interrupted.  
The buttons flash from left to right and vice versa.

### INTERVENTION

Carry out the following operations:

- Check the electrical connections of the heating elements;
- Replace the faulty heating elements;
- Fault of the temperature probe. Replace;
- Fault of the mother board/triac. Replace;
- Check triggering of the thermal safety systems (coffee/steam boilers only).





#### CAUSE

The flowmeter has reached the max. litres of water set as filter duration.



#### NOTE

If the procedure is successful, the machine continues working properly and the boiler reaches the correct operating temperature.

#### WARNING

If the heating phase lasts more than 8 minutes after the machine restart, check the following:

- The operating conditions of the temperature probe;
- Fault of the temperature probe;
- TRIAC fault;
- Fault of the mother board.

#### PURIFIER FILTER REPLACEMENT

Water filter

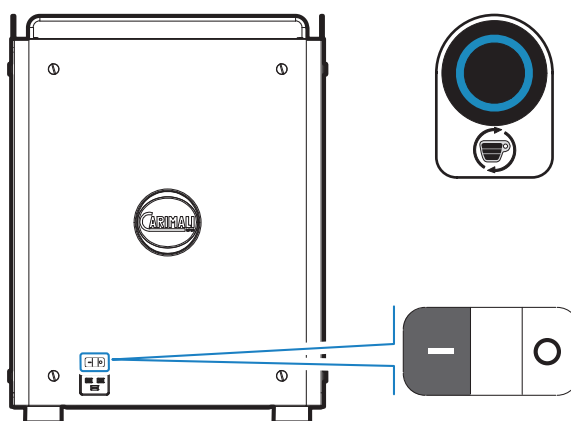
#### CONSEQUENCE

#### INTERVENTION

The alarm is shown on the display.

Replace the filter with a new one and set the litre value.

#### Purifier filter setting procedure

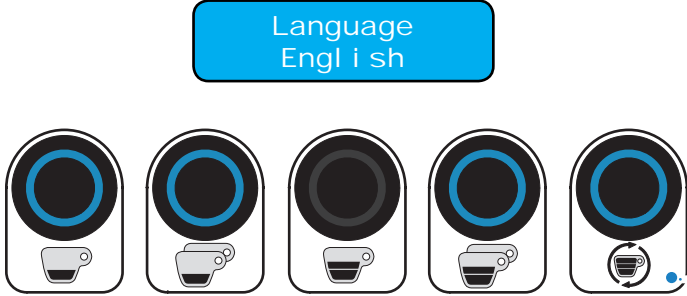


#### NOTE

Enter the password at the technician level (44444) to continue.

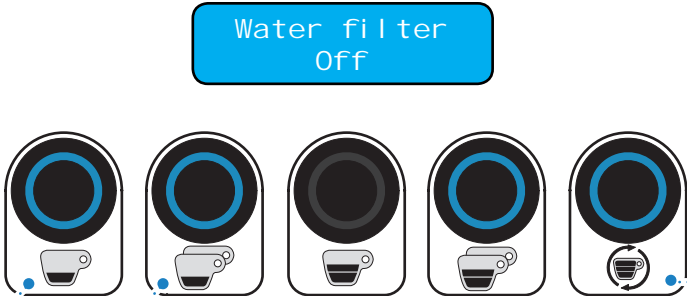


Switch the machine on via the main switch and keep pressed ENTER to access the machine configuration menu.



Scroll menu entries up to water purifier one.

Press to scroll the menu entries.



Enable the water filter and set the filter capacity from 1 to 99999 litres.

Press to scroll the menu entries.



**ATTENTION**

If enabled, the relevant counter is shown and, when time has elapsed, the relevant alarm.



Procedure end  
Purifier filter settings



**FLOWMETER ERROR**

GR1 flowmeter

GR2 flowmeter



**CAUSE**

The flowmeter does not send signals to the mother board for more than 5 seconds.

**CONSEQUENCE**

The button flashes and dispensing continues until 120-seconds timeout or after having pressed a dose key.

**INTERVENTION**

The alarm is reset automatically when the flowmeter restarts its normal operation.



## NOTE

If coffee is dispensed continuously, use the machine as described in the manual.

Press the dose key to start dispensing and press the same key to stop dispensing.

Measure the amount dispensed in the cup.

If dispensing continues until the 120-second timeout, dispensing is interrupted and the display shows:

Infusi on T. O.

The message signals the timeout allowed for the flowmeter has been exceeded.

The machine stops dispensing automatically if the flowmeter counts 300 ml (anti-flood function):

When proceeding with next dispensing, if the drink is dispensed properly, this message is deleted.



## ATTENTION

If the alarm is not reset, proceed as follows:

Carry out the following checking if coffee is not dispensed:

- No water from the mains;
- Clogged group;
- Faulty group solenoid valve;
- Clogged water inlet filters;
- Blocked flowmeter.

Carry out the following checking if coffee is not dispensed continuously:

- Faulty flowmeter;
- Wrong electrical connection.

## STEAM TEMPERATURE ALARM

Over Temp. Steam

## NOTE

This alarm may occur in case of:

- Steam boiler temperature > 133° C (271.4°F);
- safety Klickson intervention;
- safety valve intervention;
- faulty temperature probe.

## NOTE

The anti-vacuum valve installed on the boiler serves to remove air in the loading stage and prevent the formation of vacuum during the heating stage within the boiler.





CASE 1: Steam boiler temperature > 133° C (271.4°F)		
CAUSE	CONSEQUENCE	INTERVENTION
The inside temperature of the steam boiler has reached the value of 133° C (max. limit) or above.	Heating is interrupted and the following buttons blink: <ul style="list-style-type: none"> <li>• short coffee;</li> <li>• long coffee;</li> <li>• continuous coffee.</li> </ul>	Switch the machine off and replace the TRIAC. Switch the machine on again.
CASE 2: Safety Klickson intervention		
CAUSE	CONSEQUENCE	INTERVENTION
The inside temperature of the steam boiler has reached the value of 145° C (293° F).	Heating is interrupted and the heating element is de-energized.	Enable the safety Klickson by pressing the key in the middle of the thermostat.
CASE 3: Safety valve intervention		
CAUSE	CONSEQUENCE	INTERVENTION
Steam boiler over-pressure or safety valve fault.	The safety valve opens at 2.8 bar and releases steam in the upper part of the machine.	Carry out the following checking: <ul style="list-style-type: none"> <li>• TRIAC operation;</li> <li>• Temperature probe;</li> <li>• Safety Klickson;</li> <li>• Master board.</li> </ul>
CASE 4: Faulty temperature probe		
CAUSE	CONSEQUENCE	INTERVENTION
Faulty temperature probe.	The machine goes into OFF. The display shows: <div>Steam Temp. Probe</div>	Replace the temperature probe.







## COFFEE GROUP TEMPERATURE ALARM

Over Temp. Group

### NOTE

This alarm may occur in case of:

- Group temperature > 95° C (203° F);
- Faulty temperature probe;
- Group heating element continuously powered.

CASE 1: Group temperature > 95° C (203° F);

CAUSE	CONSEQUENCE	INTERVENTION
The temperature of the coffee group has reached the value of 95° C or above.	Heating is interrupted and the following buttons blink: <ul style="list-style-type: none"> <li>• short coffee;</li> <li>• long coffee;</li> <li>• continuous coffee.</li> </ul>	Switch the machine off and check the probe. If the alarm still occurs in the following starting, check the heating element of the coffee group. Switch the machine on again.

CASE 2: Faulty temperature probe

CAUSE	CONSEQUENCE	INTERVENTION
Faulty temperature probe.	The machine goes into OFF. The display shows: <div>Group Temp. Probe</div>	Replace the temperature probe.

CASE 3: Group heating element continuously powered.

CAUSE	CONSEQUENCE	INTERVENTION
The master board does not disable power supply to the heating element, which is powered beyond the temperature limit.	The machine goes into OFF.	Check proper operation of the master board and replace, if necessary.





## COFFEE TEMPERATURE ALARM

Over Temp. Coffee

### NOTE

This alarm may occur in case of:

- Coffee boiler temperature > 105° C (221° F);
- safety Klickson intervention.

#### CASE 1: Coffee boiler temperature > 105° C (221° F)

CAUSE	CONSEQUENCE	INTERVENTION
The inside temperature of the steam boiler has reached the value of 105° C (max. limit) or above.	Heating is interrupted and the following buttons blink: <ul style="list-style-type: none"> <li>• short coffee;</li> <li>• long coffee;</li> <li>• continuous coffee.</li> </ul>	Switch the machine off and replace the TRIAC. Switch the machine on again.

#### CASE 2: Safety Klickson intervention

CAUSE	CONSEQUENCE	INTERVENTION
The inside temperature of the steam boiler has reached the value of 120° C (248° F).	Heating is interrupted and the heating element is de-energized.	Restart the safety Klickson. Switch the machine on again.

#### CASE 3: Electric fault

CAUSE	CONSEQUENCE	INTERVENTION
The mother board does not power the heating element properly.	No heating. The machine goes into OFF.	Check operation of the TRIAC on the mother board and replace, if necessary.



FULL DRIP TRAY ALARM



Water waste full

CAUSE	CONSEQUENCE	INTERVENTION
Max. level of the drain tray capacity reached.	Dispensing buttons disabled.	Empty the drip tray. If the message remains on the display, clean the drip tray sensors.

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