USER'S MANUAL

Translation of original instructions



Optima Ultra

INDEX

GENERAL SAFETY WARNINGS 3
HANDLING AND STORAGE 7
PACKAGING CONTENTS 9
PRIOR CHECKING AFTER RECEIPT 9
POSITIONING 10
CONNECTION TO THE POWER MAINS 10
WATER MAINS CONNECTION 11
MILK CIRCUIT CONNECTION 12
BOILER FILLING 13

RESIDUAL RISKS 13

IDENTIFICATION 13

1 INTRODUCTION 14
1.1 SYMBOLS 14
1.2 USER TYPES 14
1.3 INTENDED USE 15
1.4 REASONABLY FORESEEABLE MISUSE 15

2 DESCRIPTION OF THE MACHINE 16
2.1 MACHINE CONFIGURATIONS ... 16
2.2 GENERAL DESCRIPTION OF THE MACHINE 17
2.2.1 Coffee container details 18
2.3 TOUCH SCREEN DISPLAY 19
2.3.1 Using the display 19
2.3.2 Switching on 20
2.3.3 Boiler heating 21
2.3.4 Introduction 21
2.3.5 Drink selection (free vend examples) 22
2.3.6 Drink delivery in progress 22
2.3.7 Dose settings 23
2.3.8 Alarm signals 24
2.3.9 Alarm history 24
2.3.10 Display adjustment 25
2.4 TOUCH SCREEN DISPLAY VARIATION 26
2.4.1 Cup station 26
2.4.2 Energy save 27
2.4.3 Manual delivery stop 28
2.4.4 MDB payment system 29

3 TECHNICAL CHARACTERISTICS 30
3.1 TECHNICAL DATA 30
3.2 OVERALL DIMENSIONS 31

4 INSTRUCTIONS FOR USE 32
4.1 GETTING STARTED 32
4.1.1 Coffee filling 32
4.2 SWITCHING ON 33
4.2.1 Dispensing circuit washing .. 35
4.3.1 Coffee-based drinks 35
4.3.2 Hot water / Steam 36
4.3.3 Deca drinks 37
4.4 SWITCHING OFF 38

5 ROUTINE MAINTENANCE 39
5.1 EXTERNAL CLEANING 41
5.1.1 Cleaning the display 41
5.1.2 Cleaning of chrome-plated surfaces 41
5.1.3 Cleaning of machine surfaces 41
5.1.4 Cleaning the solid/liquid grounds container 42
5.1.5 Cleaning of coffee containers 42
5.2 POWER CLEANER WASHING ... 43
5.3 WASHING AND SANITISATION OF FUNCTIONAL GROUPS 45
5.3.1 All-in-One washing 45
5.3.2 Disassembly, washing and sanitisation of the milk circuit parts 52
5.3.3 Disassembly and manual cleaning of EVO milker 53
5.3.4 Cleaning the display 54
5.3.5 Recommended washes 55

6 TROUBLESHOOTING 56
6.1 HOW TO DETECT AN ERROR ... 57
6.2 OPERATING ALARMS 58

7 DISPOSAL 59

GENERAL SAFETY WARNINGS

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.

The machine is intended for professional use. Always strictly follow the instructions contained in this manual and keep it in a safe, dry place for future reference.

The machine must be used by skilled operators according to the instructions provided in this manual. Any other use is considered as improper.

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

After unpacking the machine, verify its integrity. In case of damage or doubts about the packaging contents, please contact the Carimali Service Centre.

Handle the machine with care to prevent the risk of impacts or falls that may cause damage.
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 out 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 different manner from that indicated in this manual.

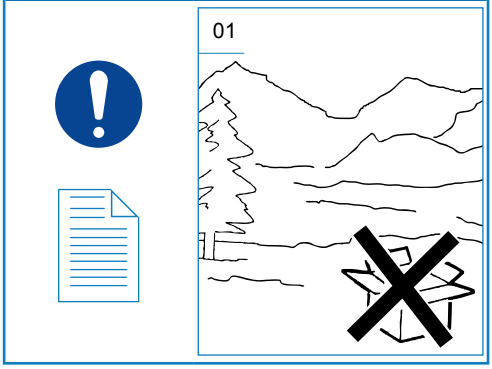
WARNING



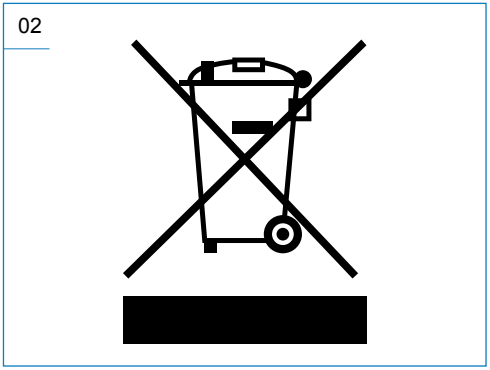
The Manufacturer declines any liability for damage to things and/or persons arising from an improper use of the machine and/or an incorrect maintenance.

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

NOTE



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 disposal of electric and electronic devices.



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

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

Before connecting the device, make sure the data on the plate correspond to the power mains.

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

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

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.

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 contact the Carimali Service Centre.

Access to the service areas is restricted to those persons with the relevant practical experience, especially in terms of safety and hygiene.

For repairing, contact only a Service Centre authorised by the Manufacturer and require the use of original spare parts and accessories. Failure to comply with the above regulations could jeopardise machine safety.

For any communication regarding failures or malfunctioning, contact the nearest Service Centre, indicating the model, the type and the serial number of the machine. The data are shown on the apposite data plate.

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

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, before putting it back in service, carry out the necessary maintenance operations to allow it to return to work in optimum condition.

NOTE



When required and in case of operations not described in this manual, contact the nearest Service Centre or the Manufacturer.

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.

WARNING



In case of faults caused by the failure to follow the above, the Manufacturer declines any liability for damage caused by non-compliance with the aforesaid provisions.

NOTE



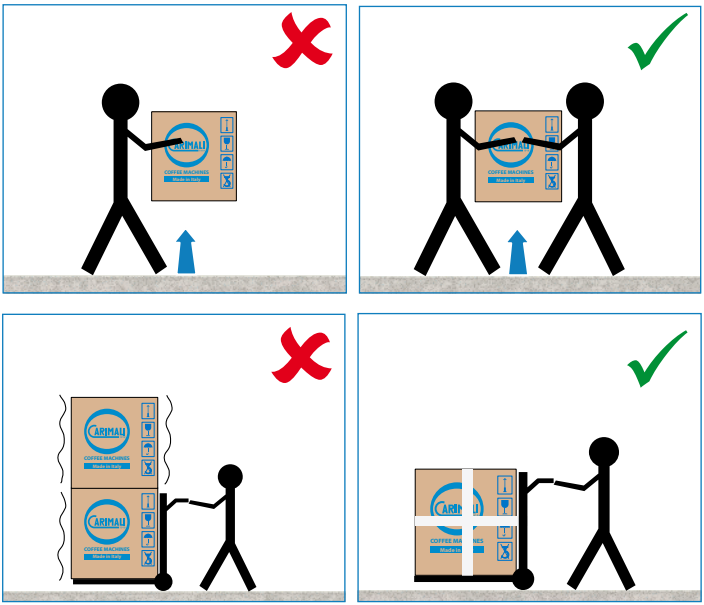
THE latest version of the manual can be accessed by registering in the area reserved to customers of the official Carimali website.

NOTE



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

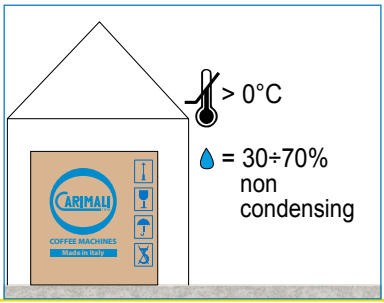
WARNING



NOTE

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



Should you decide not to use the machine any longer, it is advisable to make it inoperative by unplugging it. Then, disconnect the power cable.

NOTE



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

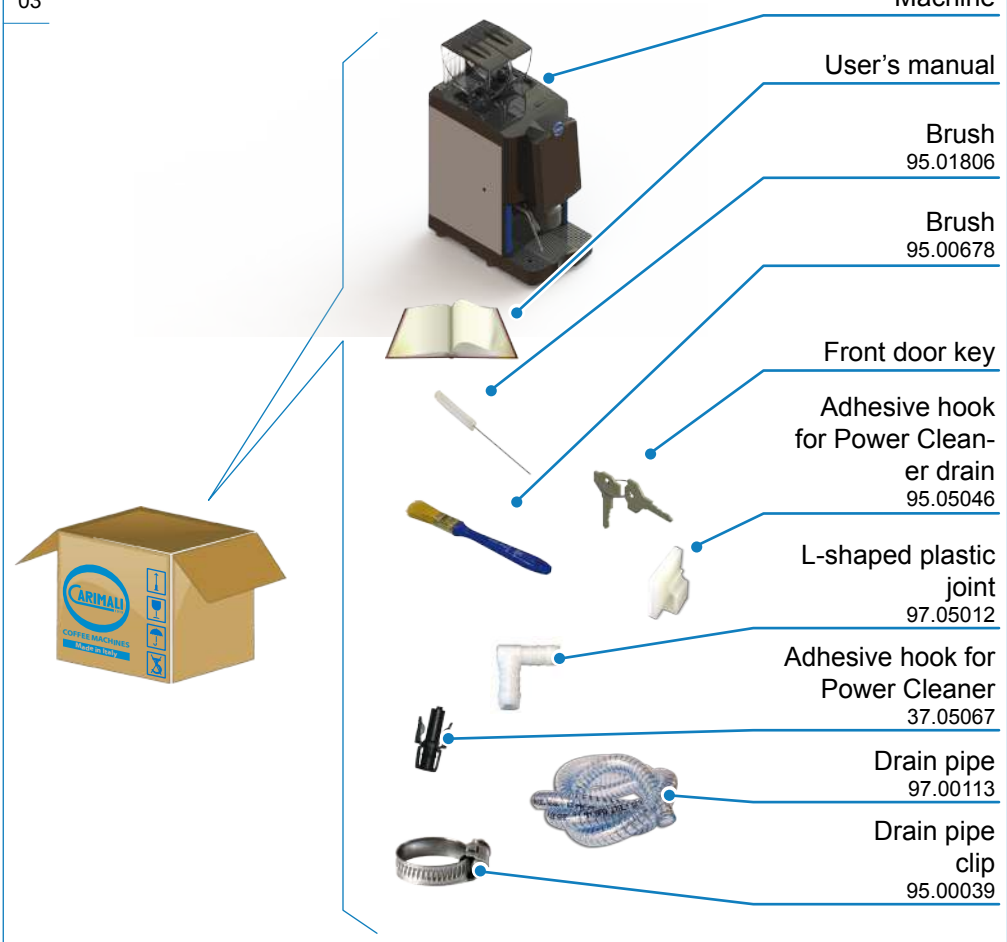
WARNING



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

PACKAGING CONTENTS

03



PRIOR CHECKING AFTER RECEIPT

Check the integrity of:

- External and internal packaging;
- External and internal machine parts;
- Accessories supplied.

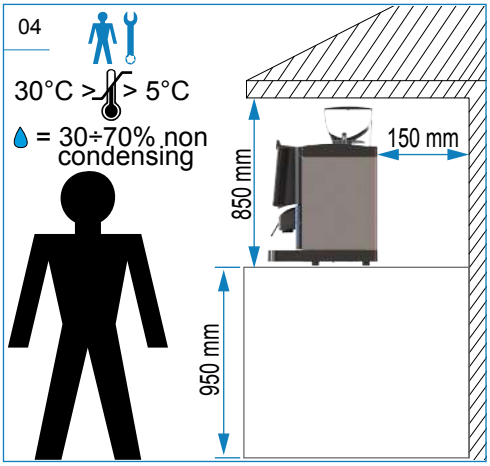
NOTE

In case damages or anomalies of the supply are noticed, contact the Manufacturer within 7 days from the purchase.

POSITIONING

Position the machine:

- Indoor with temperature ranging from 5° and 30°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.



NOTE

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

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

The consents and the procedures described below must be performed by a skilled technician.

CONNECTION TO THE POWER MAINS

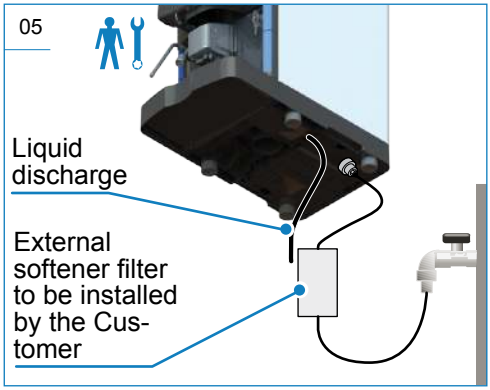
WARNING

The connection to the power mains must be made directly by a skilled technician in the installation stage. In compliance with the applicable standards.

WARNING

The single-phase machine having a power absorption above 16A must be connected to the mains with a dedicated resistance.

WATER MAINS CONNECTION



WARNING

The connection to water mains must be done by a skilled technician in compliance with applicable regulations. To prevent damages to the hydraulic system, the optimal range of the water inlet from the mains must be between 7 and 10 French Degrees.

ATTENTION

Never use the machine without water.

ATTENTION

The mains water pressure must never exceed 6 bar (0.6 MPa); if this is not the case, a qualified technician must fit 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

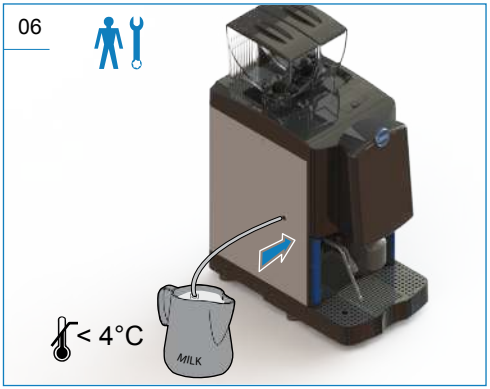
For the proper use of the machine, install a softener filter with external water non-return system.

MILK CIRCUIT CONNECTION

WARNING

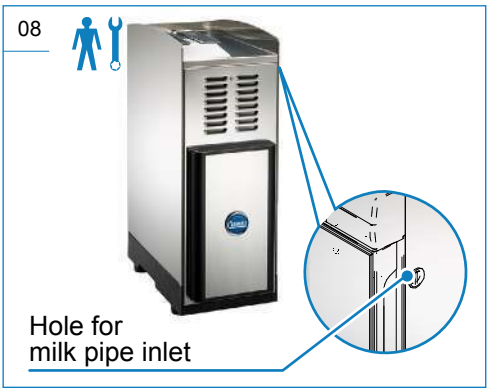
Milk temperature must be below 4 °C.

Connect the milk container to the Milker outlet hose.



If an additional unit is fitted, connect the Milker outlet to the milk cooling unit.





NOTE

The fridge was designed and built to work along with the machine, in order to ensure a correct conservation of milk at a suitable temperature.

For further details about the use and maintenance of the fridge, refer to the specific documentation.

BOILER FILLING

This operation serves to fill the water circuit and the boiler.

ATTENTION	
⚠	By omitting this operation, the machine may be seriously damaged and the manufacturer's liability for machine functioning will lapse immediately.

ATTENTION	
⚠	This operation must be performed by a qualified service engineer during the machine installation process and according to the instructions in the Maintenance Manual.

RESIDUAL RISKS

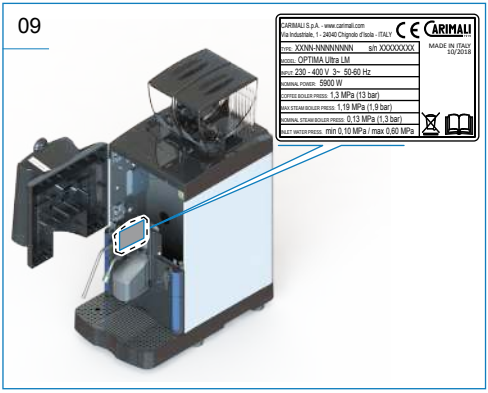
The Manufacturer pre-sets all necessary measures to ensure operator's safety when using the machine.

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.

IDENTIFICATION



1 INTRODUCTION

This manual is a basic component for the use of the machine. It contains instructions and information about handling and usage of the machine in safety.

1.1 SYMBOLS

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

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

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

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

1.2 USER TYPES

ICON	DESCRIPTION
	**USER** User in charge only of the simple use of the machine.
	**FILLING AND MAINTENANCE OPERATOR** User in charge of the filling/emptying of products and consumables, as well as routine maintenance.
	**QUALIFIED SERVICE ENGINEER** Skilled operator in charge of installation, adjustment, advanced use, and routine maintenance.
	**CARIMALI SERVICE ENGINEER** Skilled operator authorized by the Manufacturer, in charge of complex operations.

1.3 INTENDED USE

This machine was designed and manufactured for dispensing:

- Coffee;
- Milk (external circuit);
- Hot water;
- Steam.

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.

1.4 REASONABLY FORESEEABLE MISUSE

WARNING



In order to ensure safety of the operator and the machine, it is strictly forbidden to use the machine in a different manner from that indicated in this manual.

2 DESCRIPTION OF THE MACHINE

2.1 MACHINE CONFIGURATIONS

LM

Dispensable products: COFFEE, MILK



2 Coffee grinders
+
Milk circuit

Optional:

- Barista steam wand;
- Milk pump ;
- MaxSave Energy Saving;
- Cup holder;
- Lock with key for coffee containers;
- Direct solid grounds discharge;
- Premium Self-Cup Station;
- Card reader;
- Telemetry system;
- Coin slot +Box;
- Decaf door closure;
- Basin block.

Additional units:

- Fridge Ultra;
- Fridge Plus;
- Hot and Cold;
- Fridge S DGT;
- Fridge S;
- Cup warmer;
- Cup warmer Plus;
- CW-S;
- Instant unit;
- Plus Service Unit.

NOTE

For further information about additional units, please see the specific documentation.

2.2 GENERAL DESCRIPTION OF THE MACHINE

10



2.2.1 Coffee container details

11 - Coffee container 1.3 kg



NOTE

If your machine is the “Premium Self” version, to fill the containers it is necessary to unlock them with the apposite key.

2.3 TOUCH SCREEN DISPLAY

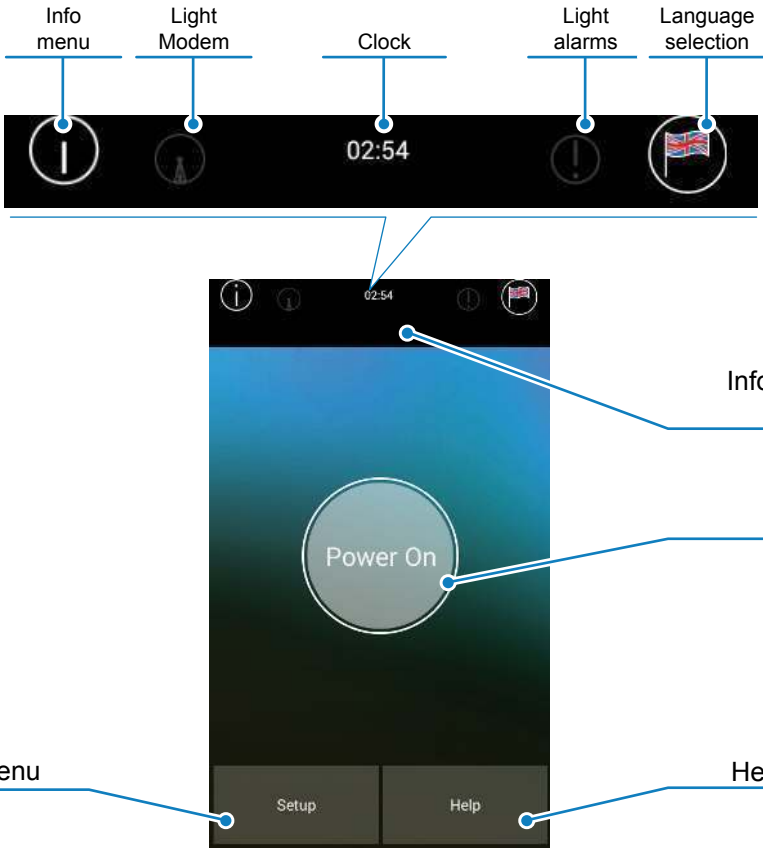
2.3.1 Using the display

12 - Sample page



2.3.2 Switching on

13



NOTE

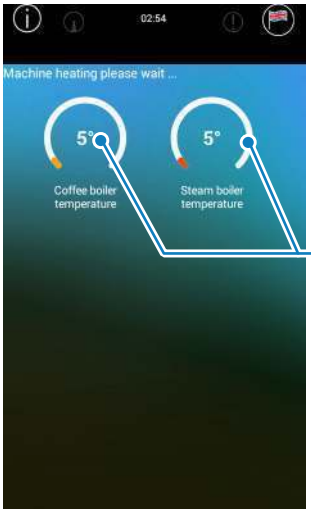
If the coffee/steam boiler has not reached the correct working temperature, the heating page will be shown when the machine is switched on.

NOTE

The info bar icons described refer to the machine with all optional extras. If your machine does not have all of the optional extras, some of the icons will not be shown on the display.

2.3.3 Boiler heating

14



NOTE

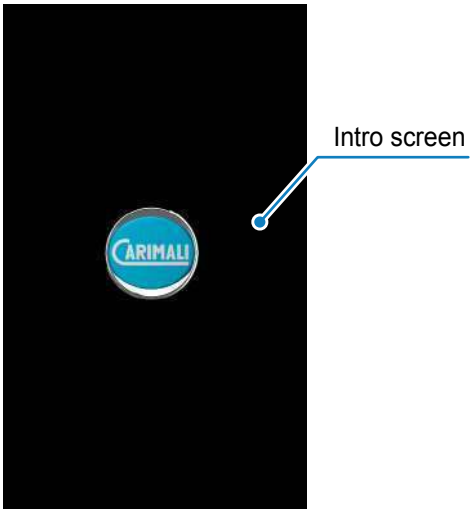
This page appears when the machine is switched on.
If the boiler temperature falls to below the minimum threshold, the machine will enter alarm mode.

NOTE

There are two types of boiler heating: The machine is configured at the factory with the contemporary heating.
It is however possible to select the sequential heating by the skilled technician.

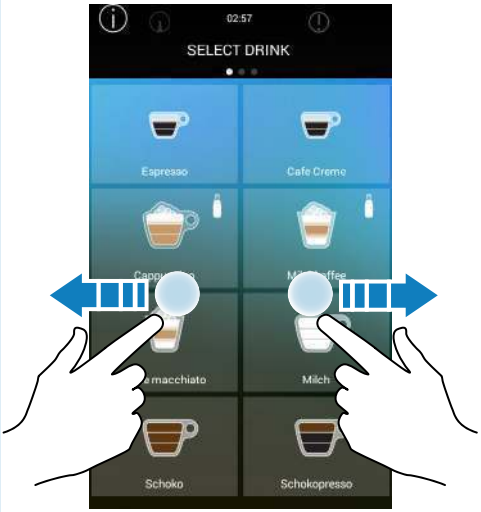
2.3.4 Introduction

15



2.3.5 Drink selection (free vend examples)

16



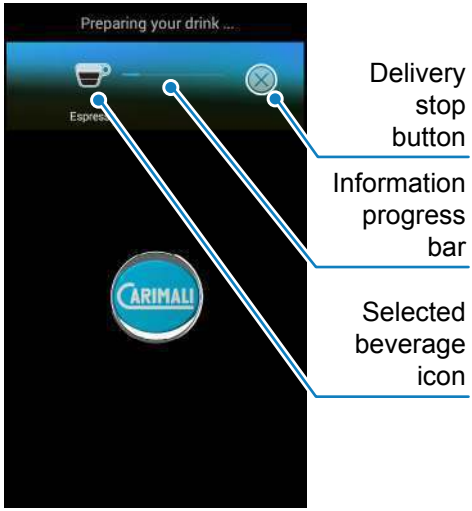
Press the icon to dispense the required drink.

NOTE

During drinks dispensing, steam can be dispensed by means of the apposite wand, if present in the machine configuration.

2.3.6 Drink delivery in progress

17



NOTE

The dispensing stop button is enable at the factory. It can be disabled by a skilled technician.

At the end of the dispensing operation, the display will show the drinks selection screen.

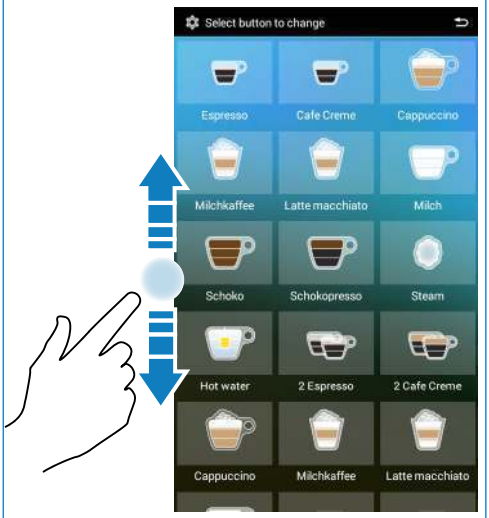
2.3.7 Dose settings

NOTE

Enter the relevant password to access.

Press ⓘ and select the Dose Setting menu from the Drinks Selection page. Then select Set Doses.

18

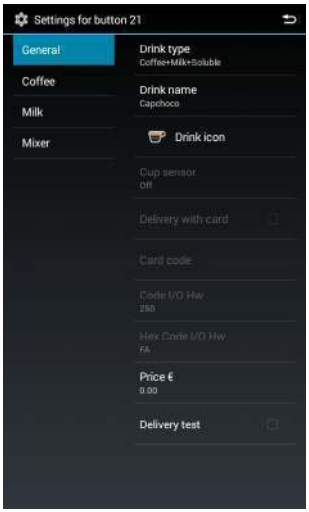


NOTE

The symbol ☒ signals the drink is disabled and can be reset.

Select a new or existing drink to access its settings.

19



ATTENTION

Dose setting is reserved to a qualified service engineer or the CARIMALI Service Centre.

2.3.8 Alarm signals

In case of alarm, the signal light will begin to flash red and the alarm message will appear on the display.

20



NOTE

Press on the light to open and view the alarm details.

2.3.9 Alarm history

Press setup and enter the password from the first screen: **11111**.
Select the Alarms history menu.

21



NOTE

The menu will show the last 10 alarms that have occurred.

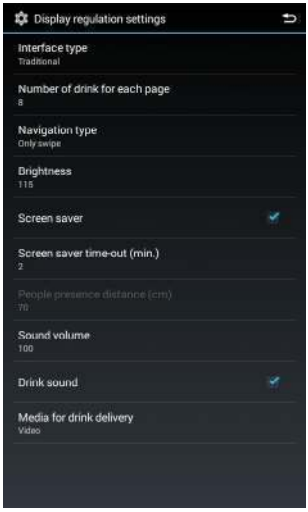
NOTE

The new alarms to view are in red.

2.3.10 Display adjustment

Press setup and enter the password from the first screen: **11111**.
Select the Display adjustment menu.

22



Set the preferences for and the appearance of the display to customize the drinks selection and the dispensing in progress pages.

INTERFACE TYPE	NUMBER OF DRINKS
Traditional	4, 6, 8, 10
Self Service	4, 6, 8, 10
Beverage format	6, 9, 12

NOTE

According to the interface setting, there will be a different number of drinks on each page.

2.4 TOUCH SCREEN DISPLAY VARIATION

2.4.1 Cup station

NOTE

If the “Cup Station” option is enabled, every time delivery of a drink is selected, the system checks the closing state of the front door.

NOTE

The version with “Cup Station” features one only front door.
Open the door with the key for emptying the drawer of used grounds.
After emptying, when closing the front door, confirm the drawer emptying on the display.

If the door is open, all dispensing is disabled and the display will show a screen asking for the cup to be inserted.

23



After closing the front door, the dispensing will start automatically.

NOTE

During delivery, the door cannot be opened and will remain locked until the end of the process.

The door can be opened and the beverage taken out at the end of dispensing.

2.4.2 Energy save

NOTE

When the energy saving option is enabled (reserved to a qualified service engineer only), it will be applied only with the machine on. The software will activate the energy saving mode according to five conditions:

- User's presence, if no user is detected;
- Cup presence, if no cup is detected;
- Timeout timer based on a "time" setting;
- No drink dispensing;
- No button pressure.

In all these conditions are present, the machine enters the "Energy Save" mode and a screensaver will appear on the display.

24



When one of the above conditions is no longer valid, the system will deactivate the "Energy Saving" mode, restoring the working temperature for the boilers based on the machine settings.

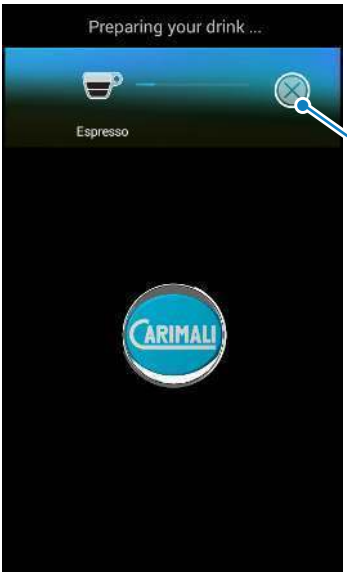
2.4.3 Manual delivery stop

NOTE

If the “Stop Dispensing” function is enabled, the user has the possibility to stop delivery manually.

Press “Stop Dispensing” to stop beverage delivery manually.

25



NOTE

The manual delivery stop is not instant, but occurs when the system detects a safe situation for machine operation.

WARNING

If there is an MDB payment module, the necessary credit for delivery is subtracted in full, even if delivery is interrupted before completion.

2.4.4 MDB payment system

NOTE



If the MDB payment system is installed and enabled (device available only upon request), it is necessary to insert the required money to delivery the beverage.

WARNING



The management of drinks prices and change is managed by software (reserved to the qualified service engineer) and is different according to the type of MDB installed.

NOTE



For further details on the MDB system, refer to the specific documentation.

3 TECHNICAL CHARACTERISTICS

3.1 TECHNICAL DATA

FEATURES	DATA
Dispensing group adjustment	94 - 194 mm
Coffee grounds capacity	60
Coffee bean container capacity	1.3 kg
Coffee boiler capacity	1.0 l
Steam boiler capacity	1.8 l
Drip tray capacity	2.0 l
Water mains inlet pressure	min 1 bar (0.1 Mpa) min 6 bar (0.6 Mpa)
Net weight (empty)	48 kg
Gross weight (loaded machine)	55 kg
Power supply	200 V 1+N 50/60 Hz 3.774W 200 V 3~ 50/60 Hz 4.461W 230 V 1+N 50/60 Hz 4.400W 230 V 3~ 50/60 Hz 5.900W 240 V 1+N 50/60 Hz 4.791W 400 V 3+N 50/60 Hz 5.900W

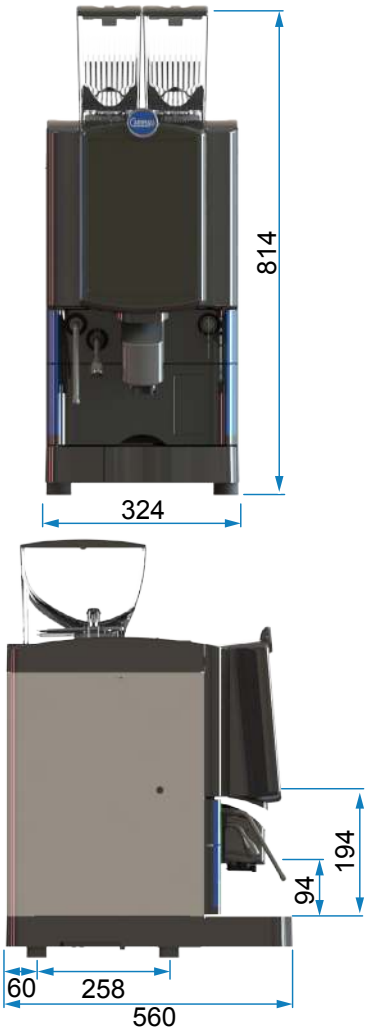
NOTE



The alarm to empty the drip tray is enabled when the amount of liquid reaches 1.5 litres.

3.2 OVERALL DIMENSIONS

26



Measurements expressed in mm

4 INSTRUCTIONS FOR USE

4.1 GETTING STARTED

Before using the machine, it is important to carry out the following:

- Dispenser group washing;
- Power Cleaner washing.

For further details, refer to the maintenance chapter.

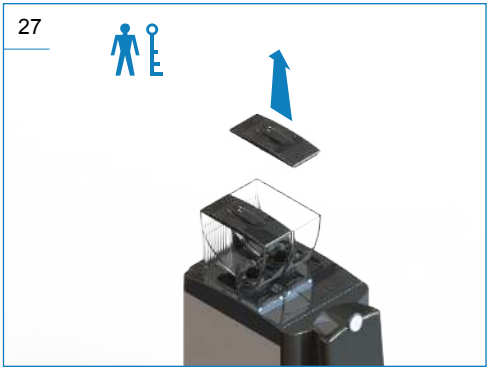
NOTE

After washing, fill the water circuit.

4.1.1 Coffee filling

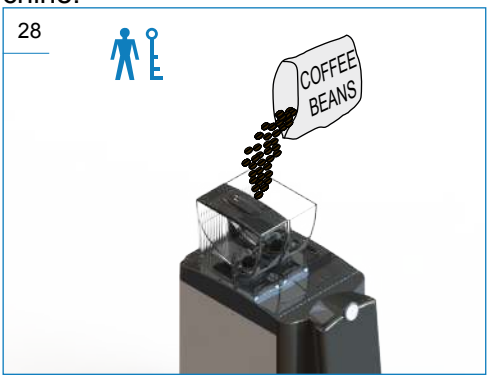
Open the required coffee container using the corresponding key.

27



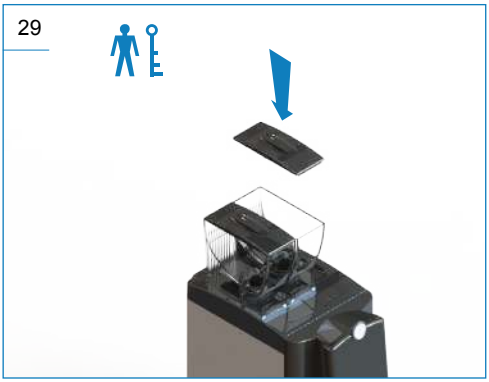
Pour the coffee beans into the container, avoiding to pour it onto the machine.

28



Close the container.

29

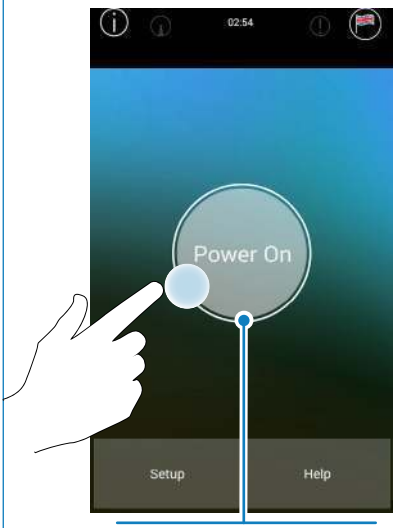


4.2 SWITCHING ON

After carrying out the installation and the preliminary operations, switch on the machine.

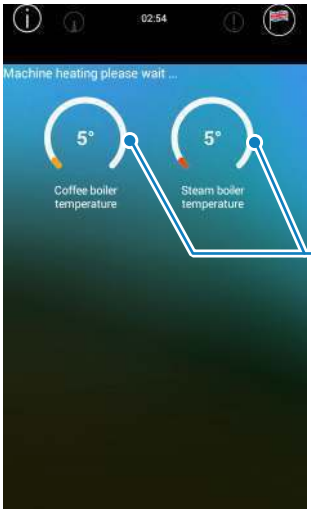
The following screen will appear when the machine switches on.

30



Allow the coffee/steam boilers to heat up before operating the machine.

31



NOTE

Based on the machine settings, it is possible to heat the boilers in sequence or at the same time.
In case of sequential heating, if the steam boiler has not reached the working temperature, drinks requiring the use of steam are disabled.

NOTE

During the heating stage, when the coffee boiler reaches 50°C (122°F), the machine will carry out an automatic dispensing group rinse.



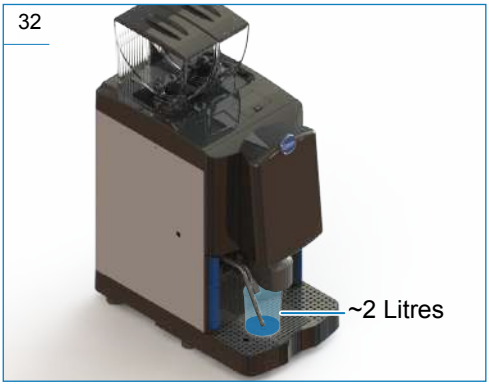
Once the machine reaches the working temperature, it is possible to proceed with drink dispensing.

4.2.1 Dispensing circuit washing

WARNING

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

32



1. Dispense 4-6 litres of water according to model, from:
   - Hot water spout;
   - Water by-pass;
   - Coffee dispensing nozzle without any coffee in the relevant containers.

2. Start an “All in One” wash (to repeat 2-3 times) to flush out the circuit (including milker) semi-automatically.

4.3 DRINK DISPENSING

4.3.1 Coffee-based drinks.

Press the key corresponding to required coffee-based drink.

NOTE

During coffee-based drink dispensing, it is possible to dispense hot water or steam.

33



NOTE

If the “A” icon is present, it is possible to dispense drinks with Extramilk.
To use this option, hold down the drink button for a few seconds.

34



NOTE

Adjust the dispensing group height according to the height of the cup.

At the end of the dispensing operation, the display will show the drinks selection screen.

4.3.2 Hot water / Steam

ATTENTION

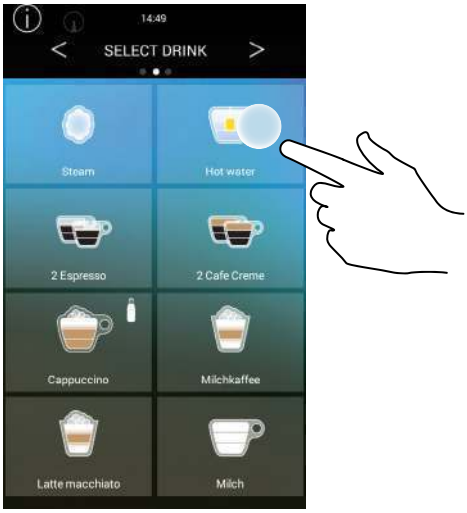
During the used of the hot water wand and the steam one, use the apposite rubber to prevent burns.

NOTE

Before using the steam wand, the condensation must be drained out for at least 2 seconds.

Press the key corresponding to hot water or steam.

35



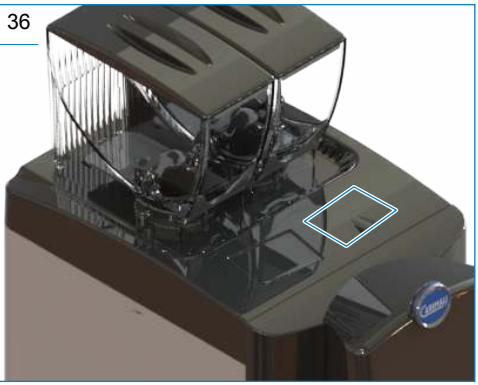
NOTE

Dispensing of hot water or steam cannot be made at the same time.

4.3.3 Deca drinks

Adjust the dispensing group height according to the cup used and open the Deca door.

36



NOTE

When opening the Deca door, the machine disable the drinks that are not pre-set for this dispensing.

Insert the Deca coffee (instant product) into the door and close the Deca door.

Press the key corresponding to the required Deca drink.

37



NOTE

The Deca drinks are highlighted by the “A” icon. For their dispensing, the grinders are not activated.

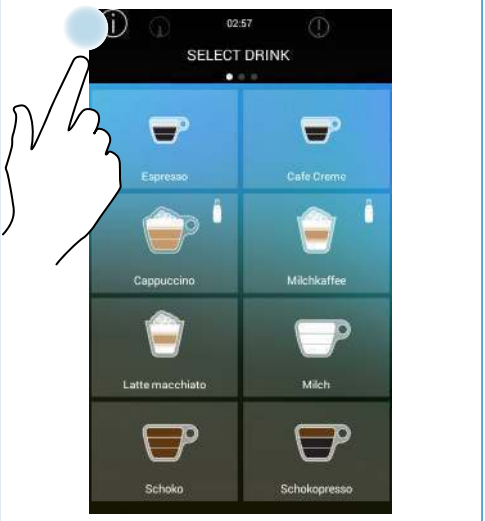
NOTE

If the Deca door is not closed within 20 seconds or the Deca drink is not selected on the display, the machine cancels dispensing and carries out a washing cycle of the coffee group and the infusion chamber.

4.4 SWITCHING OFF

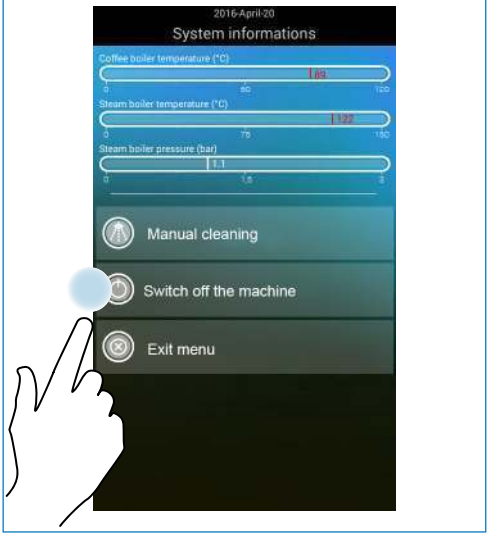
To switch off the machine, press ⓘ.

38



Then press “Machine off”

39



The display will return to the initial screen.

5 ROUTINE MAINTENANCE

DANGER







The intervention of routine maintenance and cleaning must be performed by the operator only after:

- having switched the machine off;
- having disconnected the machine power supply;
- having turned off the tap upstream of the water mains connection;
- having waited for the machine to cool down, as necessary.

The operator must always use protective gloves to prevent abrasions.

WARNING





Each operation requiring disassembly of the machine parts must be performed by a skilled technician.

ATTENTION

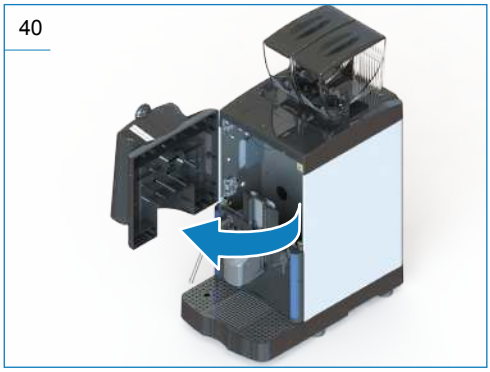


When carrying out maintenance, only use compatible products (for example, food-grade grease) on the machine and in the surrounding area, to prevent any malfunctions and to avoid dispensing incorrect drinks.

OPERATION	TYPE OF OPERATION	FREQUENCY	PARAGRAPH
Touch screen display cleaning	Manual	Daily	5.1.1 5.3.5
External cleaning of chrome-plated surfaces	Manual	Daily	5.1.2
External cleaning of machine surfaces	Manual	Daily	5.1.3
Emptying and cleaning the liquid grounds container	Manual	Daily or before if necessary	5.1.4
Emptying and cleaning the solid grounds container	Manual	When counting is reached	5.1.4
Cleaning of coffee containers	Manual	Weekly	5.1.5
Power Cleaner washing	Automatic	At the beginning and the end of the day	5.2
All-in-One wash Coffee group washing Milker washing	Automatic (as shown on the display)	Daily	5.3.1
Cleaning of milk circuit	Manual	Weekly	5.3.2
Cleaning the external softener filter (if fitted)	See the relevant manufacturer's instructions.		/

To clean the internal components, open the front door of the machine using the keys supplied.

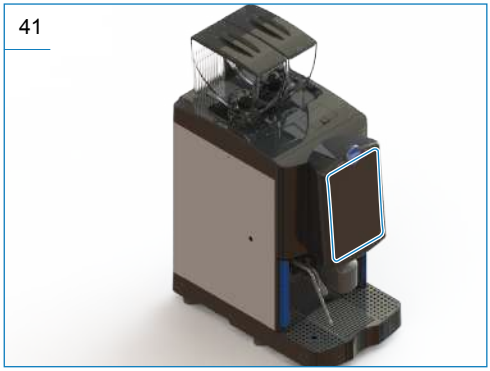
40



5.1 EXTERNAL CLEANING

5.1.1 Cleaning the display

41



WARNING

Do not use alcohol, solvents or abrasive agents to carry out this operation.

5.1.2 Cleaning of chrome-plated surfaces

42



WARNING

For cleaning the chrome-plated surfaces, use a damp cloth, an antistatic cloth or similar. Do not use abrasive agents to carry out this operation.

5.1.3 Cleaning of machine surfaces

Proceed with the daily external cleaning of the machine using a cloth dampened with water and then dry thoroughly.

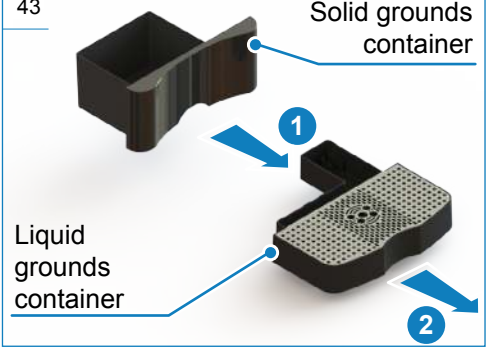
WARNING

Do not use solvents, chlorine-based products or abrasive agents to carry out this operation. Do not clean the machine with direct water jets. Never immerse the machine in water or other liquids.

5.1.4 Cleaning the solid/liquid grounds container

Slide out the drip tray and the grounds drawer and rinse them in water.

43



NOTE

If necessary, use a brush to remove any residues.

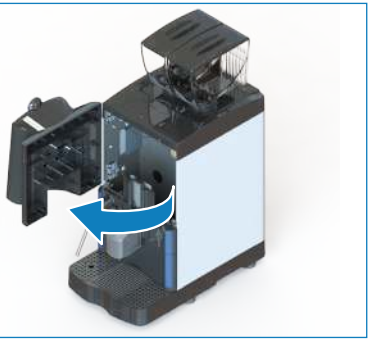
NOTE

Wash with care to prevent the proliferation of bacteria.

5.1.5 Cleaning of coffee containers

Open the upper front door.

44



Loosen the Phillips screw situated on the front. Close the hopper by pulling the lever situated above the screw towards the front side of the machine and remove it upwards, paying attention not to spill the coffee beans.

45



Clean with a solution of hot water and sanitizing product.
Rinse and dry thoroughly.

Repeat the above procedure in the reverse order.

NOTE

Make sure there are no residues.
Clean the components manually with a brush, if necessary.

Lastly, insert the hopper into its seat and fit the lid.

46



NOTE

In case the containers are missing or are not inserted properly, the machine stops working.

5.2 POWER CLEANER WASHING

ATTENTION

The machine is set at the factory with the automatic rinsing. If it is disabled, carry out the Power Cleaner washing after each dispensing of milk-based drinks.

WARNING

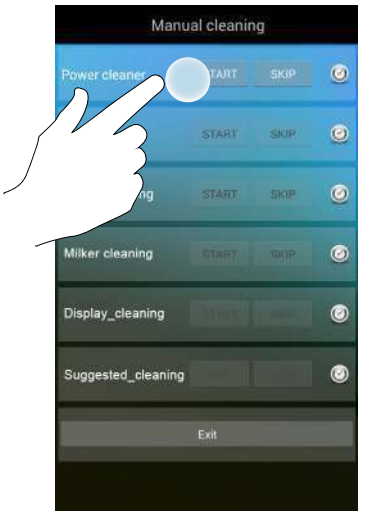
The Power Cleaner washing cleans the milk circuit to prevent build up in the inside, and it needs to be always carried out after dispensing of a milk-based beverage or if the machine is left on standby for a few hours.

NOTE

This procedure can be carried out following the instructions on the display.

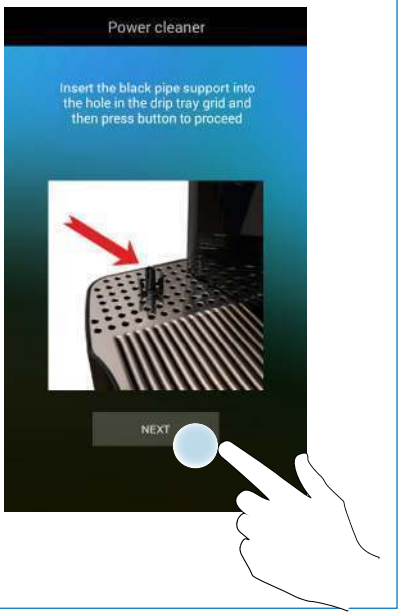
From the Drinks selection page, press ⓘ, select the manual wash menu and start the Power Cleaner washing.

47



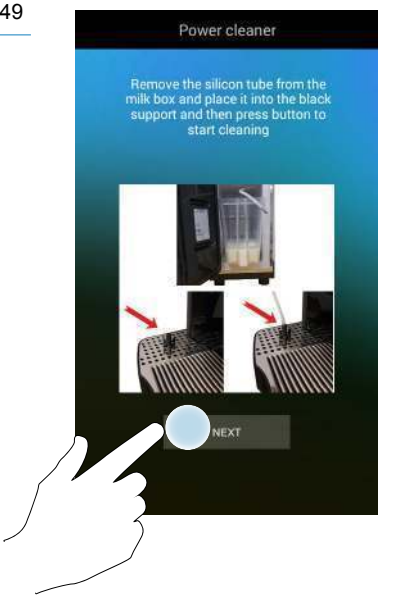
Insert the milk hose support in the drip tray for discharging washing.

48



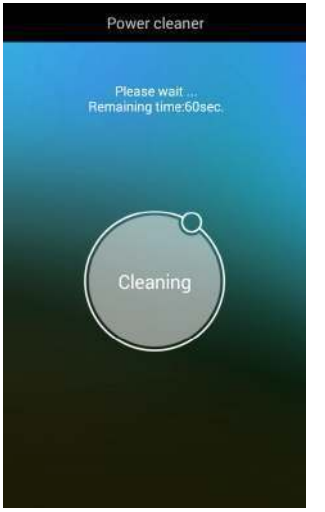
Insert the milk hose inside the support on the drip tray.

49



Wait for the end of the wash.

50



5.3 WASHING AND SANITISATION OF FUNCTIONAL GROUPS

This section is very important as the correct understanding of the instructions and/or the proper execution of the operations are essential for food safety and hygiene of food dispensed by the machine.

In particular, the machine is prepared at the factory with automatic sterilisation cycles based on the use of high-temperature steam jets, in order to prevent the growth of microbial colonies normally contained in milk. These cycles activate automatically after preparation of milk-based beverages.

In this regard, the default settings have been tested widely by accredited laboratories and ensure the highest safety of food.

In particular, in this sequence the washing and sanitisation of the 3 functional groups below is performed:

1. Washing of Coffee circuit
2. Washing of Milk circuit

In addition to the standard pre-set washing and sanitisation cycles, the All-in-One washing must be always carried out at the end of the service and anyway every day as described below.

WARNING



The following operations are reserved to the personnel in charge of filling/maintenance of the machine who has been trained suitably to work in safety. These functions are protected by a safety password that only the authorized personnel has.

5.3.1 All-in-One washing

This washing and sanitisation function allows to carry out any washing of the functional groups (also based on the version of your machine).

The duration of this cycle is about 14 minutes.

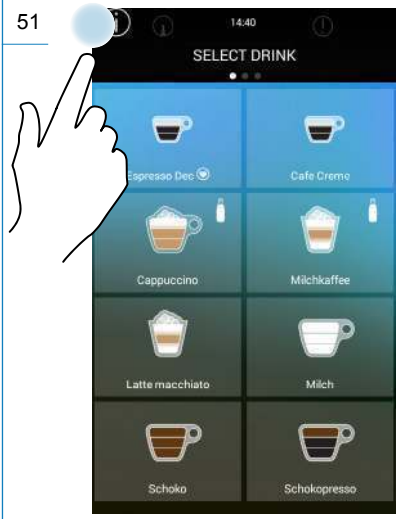
NOTE



If the machine configuration does not contain a group or a circuit, the wash will automatically pass to the next group.

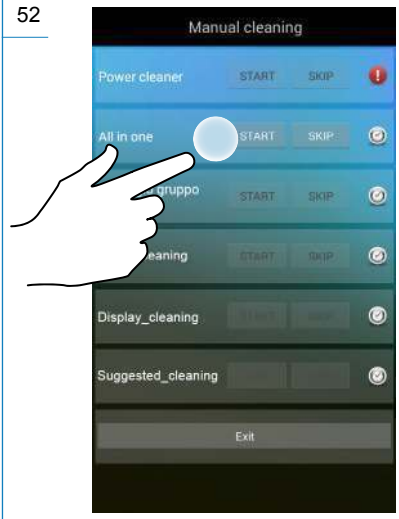
Start the All-in-One cycle by using the symbol  on the display. On the next screen, touch the entry manual washing.

51



Press START of the All-in-One washing to start the washing cycle.

52



The next screen shows an option at the end of washing:

- Press YES to go back to the Power On page at the end of the washing cycle.
- Press NO to go back to the beverage selection page.

53



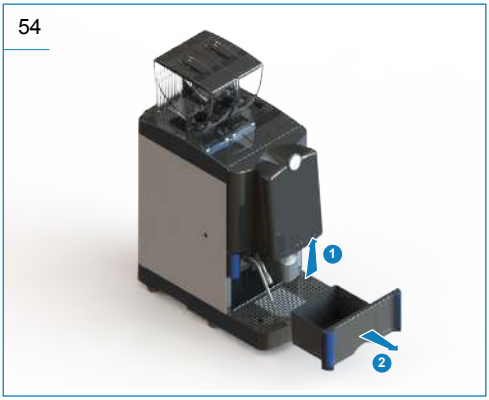
Thereafter, the washing cycle is started.
During the execution of the All-in-One cycle, some manual operations, as grounds container emptying, insertion of a sanitising tablet or the sanitising solution for the milk circuit, are requested with the instructions and the images on the display.

WARNING

Do not interrupt the washing cycle after it has been started. If the washing cycle is interrupted by any operation not concerning the procedure or by unforeseen events, the machine completes the cycle automatically after restoring of the proper operation.

The first operation requested is to lift the dispensing group **(1)** and to remove the grounds drawer **(2)**.

54



Take the grounds drawer out, empty it and remove any residues deposited. Clean it with running water and normal dishwashing detergent, if necessary.

When removing the grounds drawer, the machine shows the following message on the display:

55



After having washed and repositioned the grounds drawer, the same operation will be requested also for the drip tray. Also in this case, empty the residues and proceed with cleaning using running water and dishwashing detergent.

56



The next operation is the one of proceeding with cleaning and sanitisation of the milk circuit, if the machine is equipped with the latter.

The display shows the instructions for executing this phase.

For this operation, it is necessary to prepare a container with a minimum capacity of 1 l containing 30 ml of Carimali sanitiser (06.00136).

Follow carefully the safety instructions and the indications on the sanitiser packaging.

If your machine is linked to a refrigerator equipped with milk tank, remove the latter and sanitise it separately with hot water and normal dishwashing detergent.

After having removed the tank, position the container on the refrigerator and insert the float into the sanitising solution.

NOTE

Alarms could activate on the refrigerator signalling the lack of milk or of the tank itself. This is normal and does not impair the execution of the sanitisation process.

In case the machine is not equipped with the refrigerator, position the ilk float directly into the container with the sanitiser.

Then, press NEXT and start the sanitisation of the milk circuit.

ATTENTION

The sanitiser concentration is important: once having started the cycle, the machine will adjust the correct dose of water to reach the optimal concentration indicated on the sanitiser packaging.
This stage will be carried out several times, the first time the sanitiser circulates and the next ones the circuit is perfectly rinsed with fresh water.
For sanitisation, use only products authorised by Carimali.

The next step is washing of the coffee group.

57



The display shows the message of opening the front door and washing the parts using the supplied accessories (brushes). Remove any coffee residues from the brewing unit rack and the surrounding areas.

ATTENTION

For this operation, strictly follow the indications of this manual. Use only the brushes supplied, do not use water or damp sponges for this operation.
Even though the machine is in a particular safety mode concerning the cleaning operations, it is under voltage anyway.

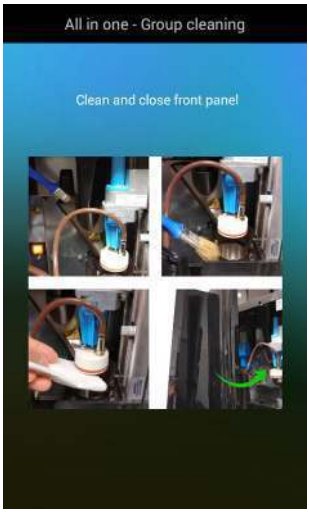
58



When opening the door, the display shows the images of the areas to be cleaned:

- The area of the brewing unit rack;
- The chute conveying the ground coffee;
- The micro-filter on the upper piston.

59



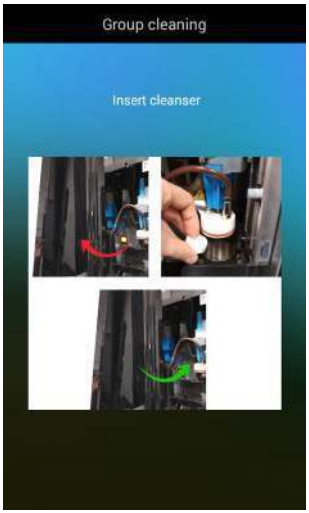
At the end of the cleaning operation, close the door to signal to the machine that this phase has been completed.

60



The machine will immediately ask to position a tablet of Carimali descaling agent (06.00133) into the infusion chamber.

61



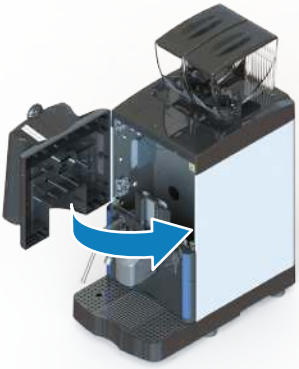
Open the door again and position a descaling agent tablet into the infusion chamber.

62



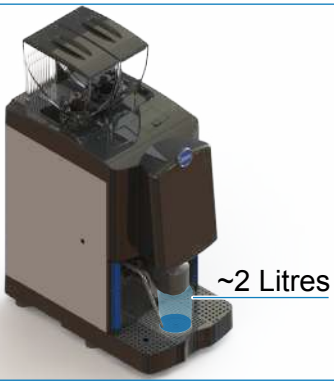
Closing the door, the cleaning cycle will start automatically until its completion.

63



If the machine is not connected to the direct discharge, put a 2 l container underneath the spout during washing. In this way, no errors of full tray will be signalled.

64



65



At the end of the All-in-One cycle, the machine will go back to the selected status when the washing cycle All-in-One is started.

Remove the container used for mixing the sanitiser and position the one for the milk inserting the relative float regardless of the presence of the cooling unit.

NOTE

The versatility of the machine allows also to carry out the cleaning cycles singularly by selecting the menu entries described below. Anyway, the execution of at least one complete All-in-One cycle once a day at the end of the service ensures the optima requirements of necessary washing and sanitisation.

On the machine there are also single washing cycles set that can be always accessed by the MANUAL WASHING menu. These allow to carry out partial washing cycle aimed at one only type/section of the circuit.

- Washing of Coffee circuit
- Washing of Milk circuit

This selection is suitable in case of washing or sanitisation of one circuit in the middle of the service, thus reducing the machine downtime.

Anyway, the assessment must be carried out by OSA based on actual daily productivity compared to the one expected by the Manufacturer.

ATTENTION

At the end of the sanitising cycle, it is advisable to make a test with one or two beverage(s) before restarting the machine to always obtain an optimal quality in the cup.

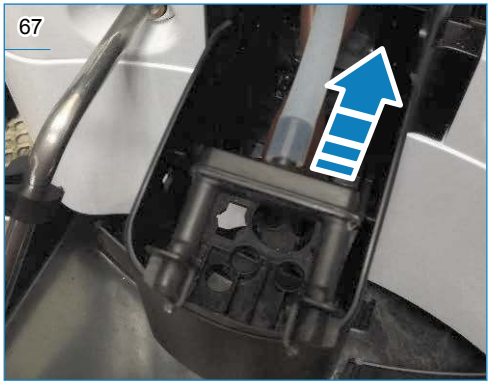
5.3.2 Disassembly, washing and sanitisation of the milk circuit parts

Besides the automatic daily washing, carry out the manual washing of the milk circuit parts weekly.
Carry out this operation only if the machine is equipped with a milk dispensing circuit.

Proceed with disassembly of the coffee spout. Press the two side flaps to release ad pull it upwards in order to remove it.



In this way, the milk spout is accessed. Remove the milk hose by pulling it into the machine.



Prepare a mix of 30 ml Carimali sanitiser (06.00136) with 500 ml of water in a container.

Immerse the spout into the solution for 5 minutes.
After 5 minutes, remove the components from the solution and wash them thoroughly under running water.

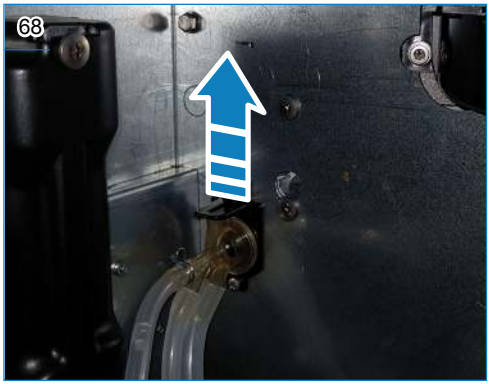
Dry and assemble them by following the reverse order of disassembly.
After having assembled all parts, carry out an All-in-One washing cycle.

5.3.3 Disassembly and manual cleaning of EVO milker

Besides the automatic daily washing/sanitisation cycle, it is necessary to proceed on a weekly basis with the manual disassembly and the mechanical washing of the passage holes using the apposite brush supplied.

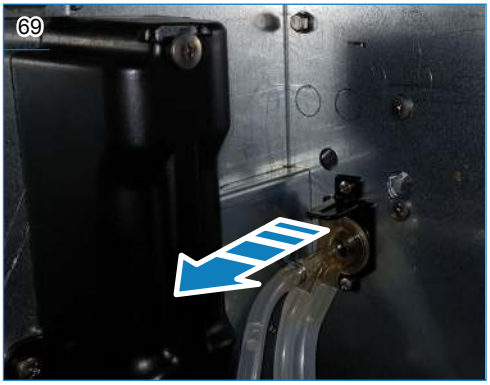
Proceed with EVO milker disassembly first.
With the machine in standby, open the door and identify the EVO milker position.

Pull the black flap upwards to release the transparent body of the EVO milker, so that it can be removed from its seat.



When the group is released, remove it from its seat.

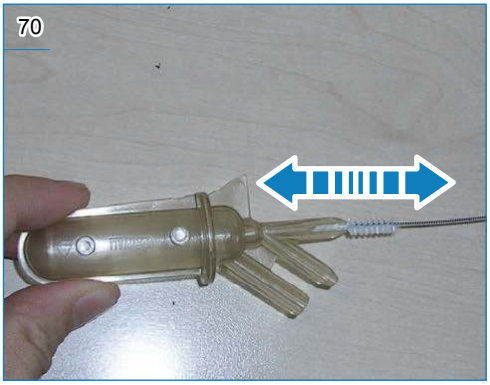
69



Take out the connection hoses, paying attention to their position on the EVO milker.

Use the brush supplied to wash the milk passage holes thoroughly.

70



At the end of the procedure, rinse thoroughly the EVO milker under running water and refit the device in its position by following the reverse order of disassembly.

After having assembled all parts, carry out an All-in-One washing cycle.

5.3.4 Cleaning the display

NOTE

This procedure can be carried out following the instructions on the display.

Press ⓘ and select the manual wash menu from the Drinks Selection page.

NOTE

Skip previous washes by pressing SKIP.

Start the display Cleaning procedure.

71

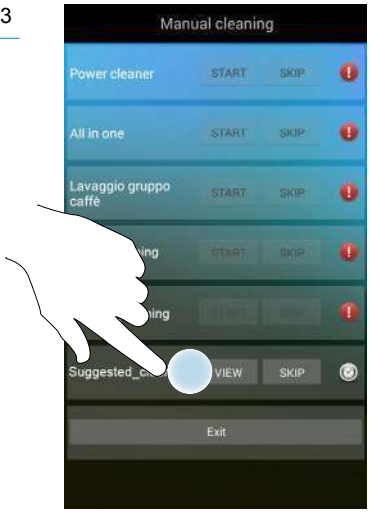


Follow the instructions on the display.

72



73



The display shows the procedures of the recommended washing cycles.

Scroll through the pages of the document with the < > keys.

74



5.3.5 Recommended washes

NOTE

This procedure can be carried out following the instructions on the display.

Press ⓘ and select the manual wash menu from the Drinks Selection page.

NOTE

Skip previous washes by pressing SKIP.

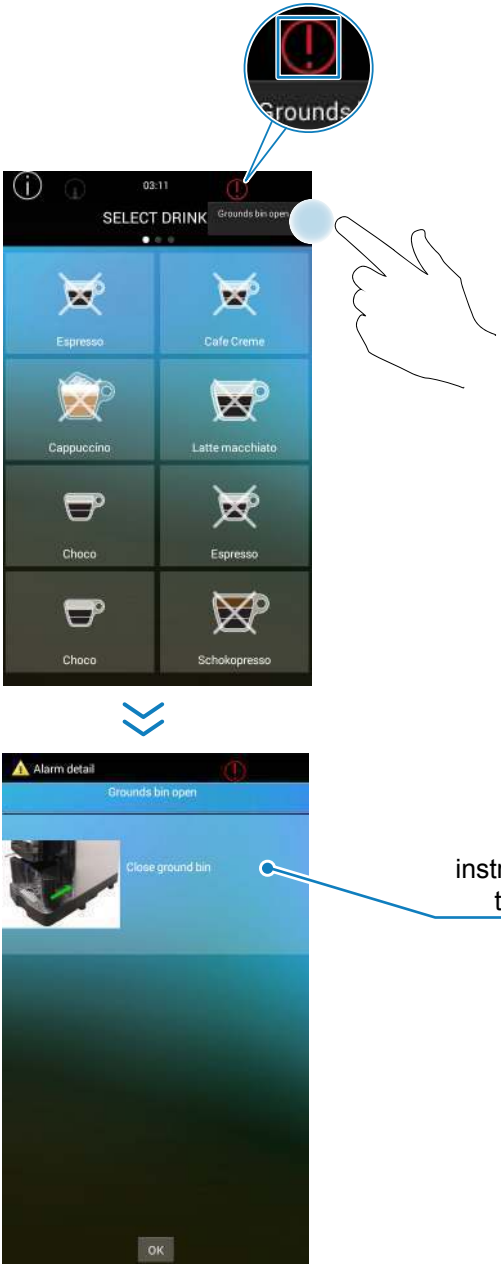
Select the recommended Washing cycle to show the relevant procedures on the display.

6 TROUBLESHOOTING

FAULT	POSSIBLE CAUSE	POSSIBLE SOLUTION	USER
The machine does not turn on. (display off).	Wrong electrical connection. Loss of voltage on the socket.	Plug the power cable into the wall socket and the machine. Check there is voltage in the wall socket. Check the machine switch is on “I”. Check the door is properly closed.	
	Faulty door safety micro switch.	Check micro switch.	
	General electric failure.	Contact the Service centre.	
Drinks dispensed incorrectly.	Obstructed dispensing nozzle/s.	Carry out an All-in-One washing cycle. Check the float is engaged in the milk, if fitted.	
Machine is on but is stopped with alarm on the display.	Check the alarm type and proceed as described in the paragraph “6.2 FUNCTIONAL ALARMS”.		

6.1 HOW TO DETECT AN ERROR

75



Follow the instructions on the display.

6.2 OPERATING ALARMS

MESSAGE	CAUSE	CONSEQUENCE	POSSIBLE SOLUTION
OPEN DOOR	Front door open.	Block of machine functions.	Close the front door properly.
GROUNDS BIN FULL	Grounds drawer full.	It is no longer possible to dispense beverages.	Empty the grounds drawer.
GROUND BIN OUT	The grounds drawer is no longer in position.	It is no longer possible to dispense beverages.	Insert the grounds drawer correctly.
MISSING COFFEE	There is no coffee in the containers.	It is no longer possible to dispense coffee-based drinks.	Refill the coffee bean container.
MISSING DECAFFEINATED	There is no decaffeinated coffee. It is required when dispensing drinks based on decaffeinated coffee.	It is no longer possible to dispense decaffeinated-coffee-based drinks.	Pour the decaf coffee (soluble) into the relevant chute.
DRIP TRAY NOT IN POSITION	The drip tray is no longer in position.	It is no longer possible to dispense beverages.	Insert the drip tray correctly.
DRIP TRAY FULL.	The drip tray is full.	It is no longer possible to dispense beverages.	Remove and empty the drip tray. Wash with dish detergent. Refit the drip tray. The alarm will turn off automatically
MISSING MILK	There is no milk in the fridge (only displayed if the extra unit is present).	It is no longer possible to dispense milk-based drinks.	Fill the fridge tank with fresh milk.
MILK TANK OUT	The milk tank is no longer in position (only displayed if the extra unit is present).	It is no longer possible to dispense milk-based drinks.	Insert the milk tank correctly into the fridge.

ATTENTION



For any other type of message or in case of alarms that switch off the machine, please contact the CARIMALI Service Centre.

7 DISPOSAL

This machine is compliant with the Directive 2012/19/EU.

WARNING



Should you decide not to use the machine any longer, unplug it and then make it inoperative by cutting off the power cord.

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

The Customer is held to deliver the material to the designated collection facilities.

WARNING



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

LB.05128.01.EN
02/2019

Carimali S.p.A.
Via Industriale, 1
Chignolo d'Isola (BG)
24040 - ITALY
+39 035 4949555
+39 035 905447
info@carimali.com
carimali.com