QUICK START GUIDE

CENTO - BUBBLE

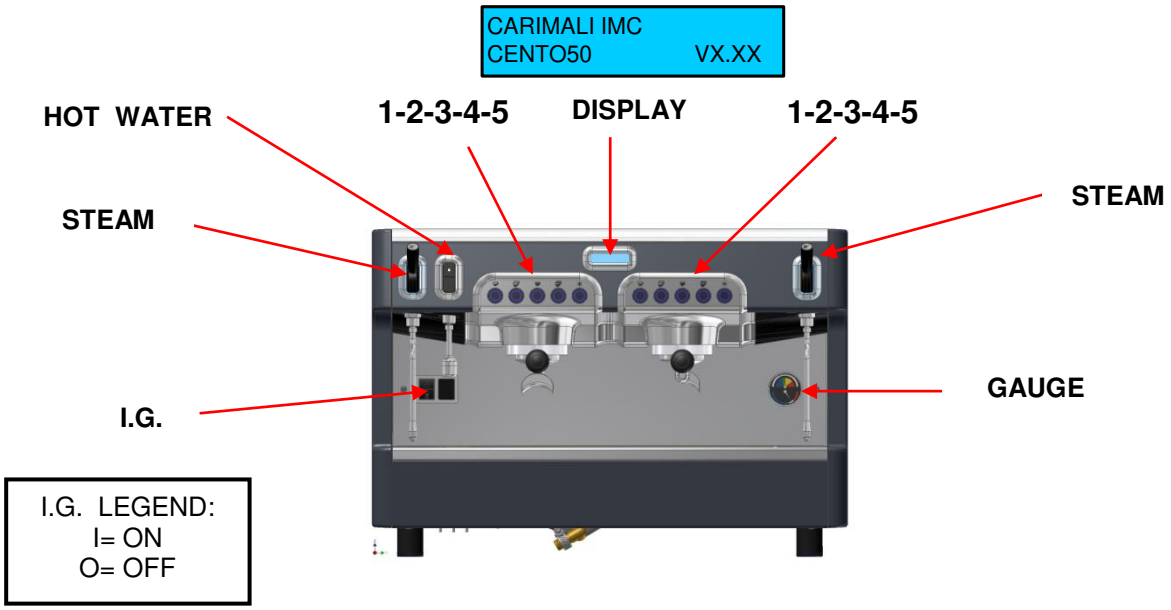


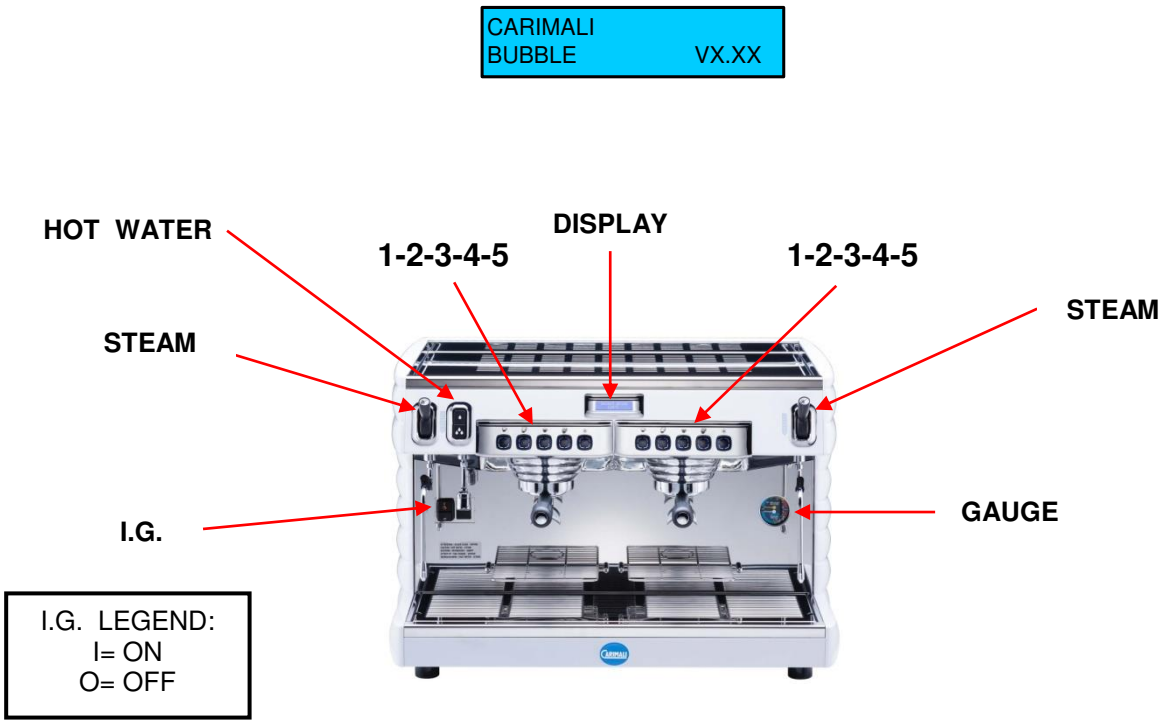


NT-05451-01-EN

STARTING UP

Turn on the tap from the water mains and switch the power ON by pressing the "I.G " main switch.
The display will show for few seconds the software version: Example (VER 4.10) (E2 model)





Re-filling the boiler.
This operation will automatically stop when the level of the probe is reached.

FILLING UP

During this phase all the keypad LEDs slowly flash simultaneously.

Heating the boiler.
During the heating up phase the display shows the boiler temperature and all the keypad LEDs light on in sequence from right to left.

HEATING BOILER
XXX °C

During this phase heating of the boiler starts, wait about 20 minutes to reach the set temperature.
This operation will automatically stop when the boiler temperature is reached, the display shows :

SELECT DRINK
XXX °C

PLEASE NOTE:
DURING THIS STAGE, KEEP THE STEAM LEVER OPEN FOR A FEW SECONDS, THIS OPERATION WILL RELEASE THE AIR FROM THE BOILER





Check the delivery pressure in the pump gauge by fitting the filter holder filled with properly ground, pressed coffee dose in order to deliver at 8/9 bars.

DISPENSING

1) Coffee Dispensing.
Place a cup under the dispenser and press one of the coffee dose keys (N° 1-2-3-4). The dose will automatically stop once the pre-programmed dose has been delivered.
The system can be used for the simultaneous dispensing of coffee from all the groups on the machine.
The “5” button is designed for a continuous delivery and for a delivery stop.
Please note: If you press any dose key of the same keypad during dispensing, the dose will be stop.

2) Hot water dispensing.
Place a container under the hot water nozzle, and press on of the hot water dose keys. The dose will automatically stop once the pre-programmed dose has been delivered.

3) Dispensing steam.
Warm up drinks (milk, cognac, etc) as follows:
Before you heat any drink, carefully let a small amount of steam out of the steam arm, by rotating the steam tap knob anticlockwise, to eliminate any condensation inside the pipe, them close the steam nozzle by rotating the steam tap knob clockwise .
Dip the steam nozzle in the drink and then open the steam tap knob.
Close the steam tap knob then remove the container with the heated drink,
Open again the steam tap knob for a moment to purge the nozzle from any liquid trapped inside.
This operation is very important as it prevents milk or other liquids from being drawn into the boiler.

GROUP CLEANING

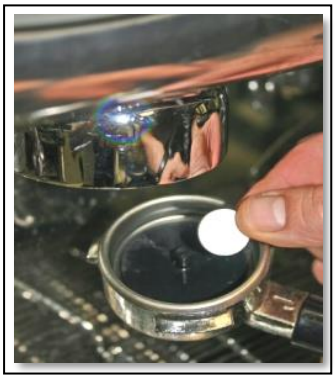
PLEASE NOTE: We recommend to carry out following cleaning operations at the end of each working day.

1) Cleaning the third duct of the group and gasket cleaning

A) Cleaning the third duct of the group

- Insert the supplied blind filter diaphragm and cleaning tablet in the filter holder and fit it into the group.
- Switch off the machine through the main switch (I.G.).
- Switch on the machine through the main switch , keeping pressed at the same time the key n° 1 and 4 (of the group you want to clean) till the key LEDs light on , the display shows:

GR.X CLEANING



Where X indicates the group.
The group will dispense by impulses ten times for a total duration of 100 seconds.

B) Gasket cleaning.
Repeat the above described operation and during the dispensing slightly open and close the filter holder a few times, letting the water flow out. Be careful not to let hands and other parts of the body come into contact with water, in order to avoid danger of burns;
If necessary repeat this operation several times, and remove the remaining coffee from the group gasket by using a cloth.

FOR P MODEL
Perform the above described operations by carrying out
manually on –off of the group by pressing the pushbutton.



2) Cleaning the filter holders.
Carry out the following operations:
Remove the filters from the filter holders and wash both parts under running water.
Remove the remaining coffee by using a cloth.

PLEASE NOTE:
We also recommend to use the special brush (code N° 95.01773) supplied with the machine, to eliminate coffee residues from the filters and showers





FOR CLEANING OPERATIONS , WE STRONGLY RECOMMEND TO USE OUR CLEANING PRODUCTS:



CLEANING TABLETS

120 Tablets (1.0gr.) Code N° 06.00133

MANUAL CLEANING OF STEAM WAND

PLEASE NOTE: IT IS ADVISABLE TO CARRY OUT THESE TYPES OF CLEANING AT THE END OF EACH WORKING DAY

1► Leave the steam wand into hot water for 5 minutes.



2► Clean the steam wand by means of a cloth.



3► Do not leave the steam wand into any liquid at any time.



ISO 9001
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SA 8000
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Carimali S.p.A. con socio unico Via Industriale, 1 - 24040 Chignolo d'Isola (BG) - Italia
T: +39 035 4949555 F: +39 035 905447
www.carimali.com – service@carimali.com