CARIMALI
1919

USER'S MANUAL
Translation of original instructions



Armonia Ultra

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1 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 is intended only for the purpose set forth in this manual. Any other use is considered as improper. The manufacturer refuses to accept any liability for damage to things and/or persons arising from an improper use of the machine.

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 accident, negligence, etc., the reset must be carried out by qualified persons or staff from the 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 refuses to accept any liability for damage to things and/or persons arising from improper use of the machine and/or incorrect maintenance.

WARNING

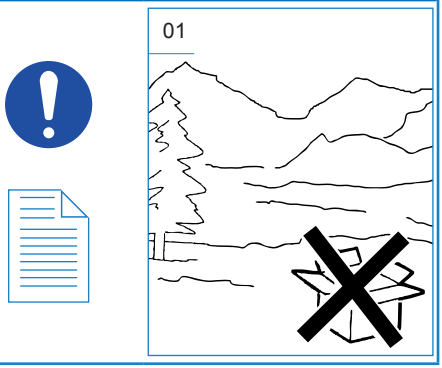


If residues of inedible material are found inside beverages during machine use, it is necessary to carry out maintenance.

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

01



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.

02



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 direct contact with water or other liquids also during cleaning.

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

Before plugging in the machine, make sure the power switch is set to “0”.
For electric safety of the machine, it is necessary to provide a grounding system complete with a residual current circuit breaker (max IDN = 30mA).
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.

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

The electric system must be equipped

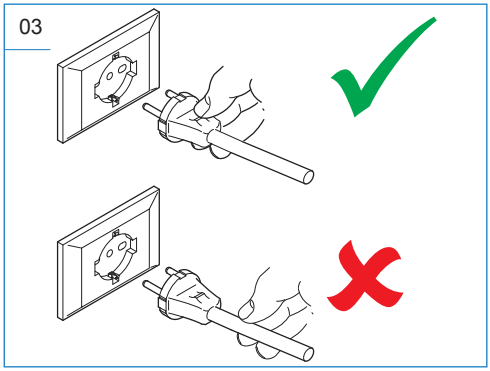
with an omnipolar switch, in compliance with the applicable safety regulations, with contact opening gap and allowing the complete disconnection in the conditions of the overvoltage category III.

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 shall not play with the machine.

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 filter holder while using the machine.

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.

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

In case of power cord damage, have it replaced by the Manufacturer, his authorized technical Service Centre or skilled personnel to prevent any risk.

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. Contact a qualified service engineer or the CARIMALI Service Centre.

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.

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

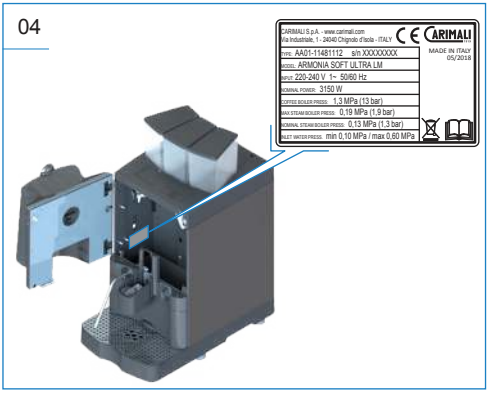
In case of faults caused by the failure to follow the above, the Manufacturer declines any liability for damage caused by non-compliance with the aforesaid provisions.

NOTE

IT IS possible to access the latest version of the manual by registering in the area reserved to customers on the official CARIMALI website.

2 IDENTIFICATION

04



3 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.

3.1 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.

3.2 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.

3.3 INTENDED USE

This machine was designed and manufactured for dispensing:

- Coffee
- Cappuccino
- Powdered drinks
- Milk
- 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.

3.3.1 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.

4 DESCRIPTION OF THE MACHINE

4.1 MACHINE CONFIGURATIONS

EASY

Dispensable products: COFFEE, POWDERED DRINKS



1 Grinder



1 Grinder +
1 Powdered drinks container



2 Grinders +
1 Powdered drinks container
o
1 Grinder +
2 Powdered drinks containers

LM

Dispensable products: COFFEE, MILK, POWDERED DRINKS



1 Grinder



2 Grinders



1 Grinder +
1 Powdered drinks container



2 Grinders +
1 Powdered drinks container
o
1 Grinder +
2 Powdered drinks containers

Optional:

- Premium Grinder Setup;
- Milk pump  (Version LM);
- CariMILK;
- Larger containers;
- MaxSave Energy Saving;
- Aroma diffusion;
- Cup holder;
- Lock and key for containers;
- Direct solid grounds discharge;
- Premium Self-Cup Station;
- Card reader;
- Telemetry system;
- Coin slot +Box;
- Decaf door closure;
- Basin block.

NOTE

The Premium Grinder Setup - new or run in by the manufacturer - is available as an optional extra.

Additional units:

- Frigo Plus;
- Hot and Cold;
- Cup warmer;
- Cup warmer Plus;
- Instant unit:
- Water tank;
- Frescolatte;
- Plus Service Unit.

NOTE

For further details about extra units, please see the specific documentation.

4.2 GENERAL DESCRIPTION OF THE MACHINE

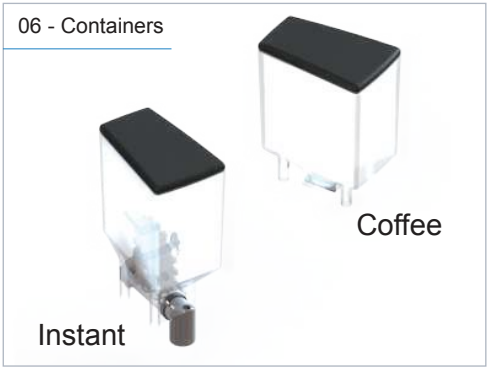
05



NOTE

The machine can be configured (modular) to have more or fewer options installed according to the needs of the customer.

4.2.1 Coffee / Instant products containers



CONTAINER	CAPACITY
Coffee (standard)	0.6 kg
Coffee (maxi)	1.1 kg
Powdered drinks (standard)	2.0 kg
Powdered drinks (maxi)	3.0 kg

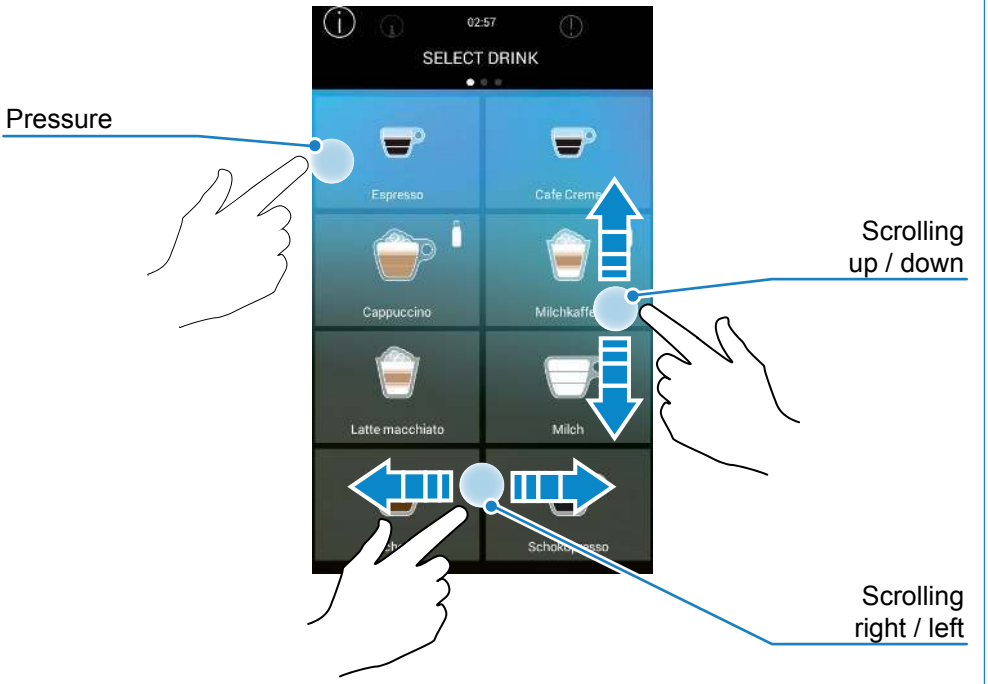
NOTE

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

4.3 TOUCH SCREEN DISPLAY

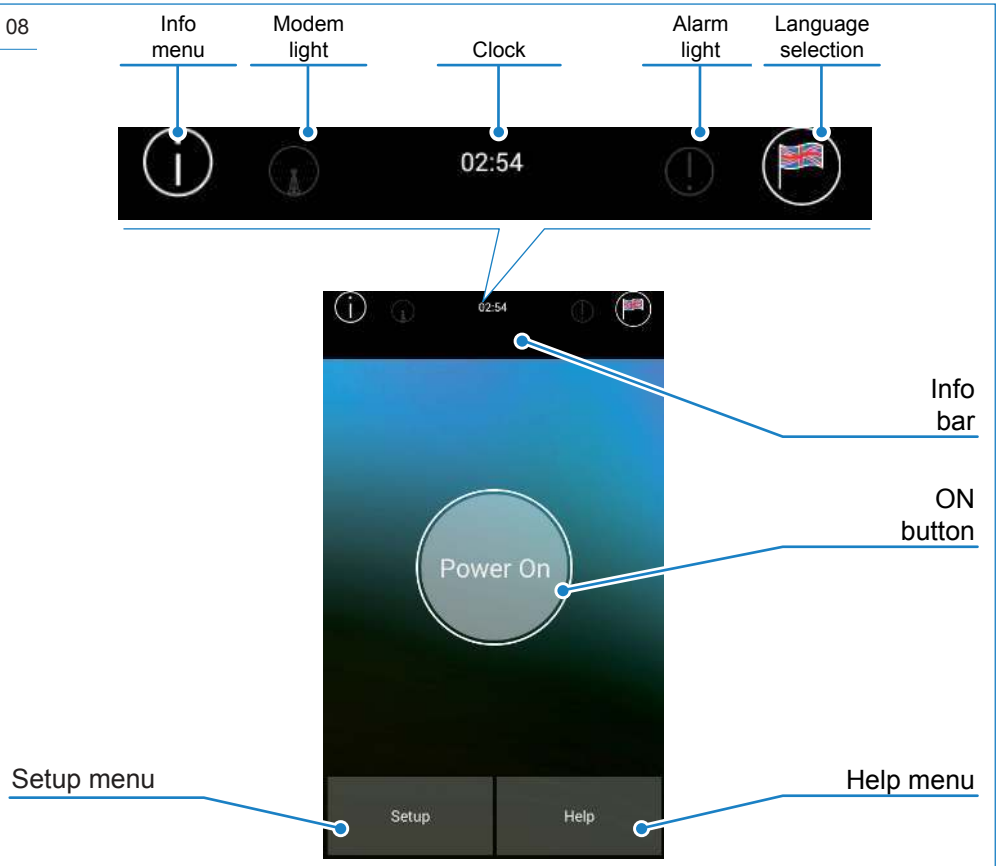
4.3.1 Using the display

07 - Sample page



4.3.2 Switching on

08



NOTE

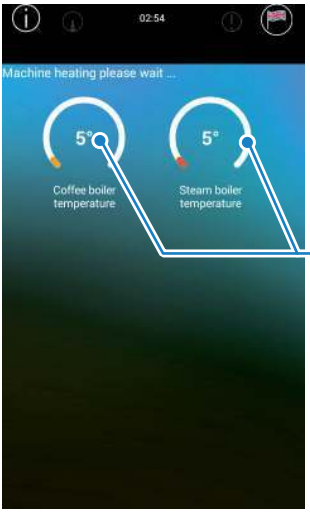
If the coffee boiler and steam boiler (if fitted) have not reached the correct working temperature, the heating page will be shown when the machine is switched on.

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.

4.3.3 Boiler heating

09



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

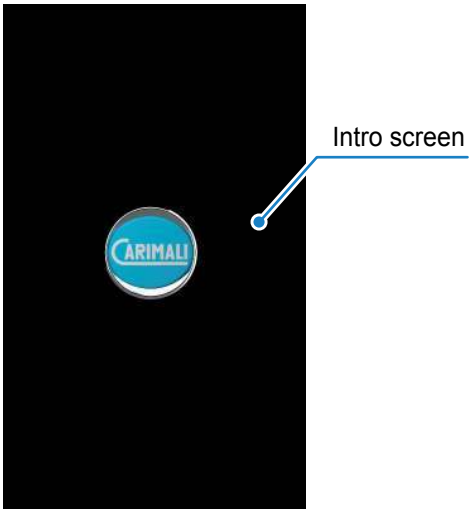
Based on the presence of the steam boiler, this screen may be shown differently on your machine.

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.

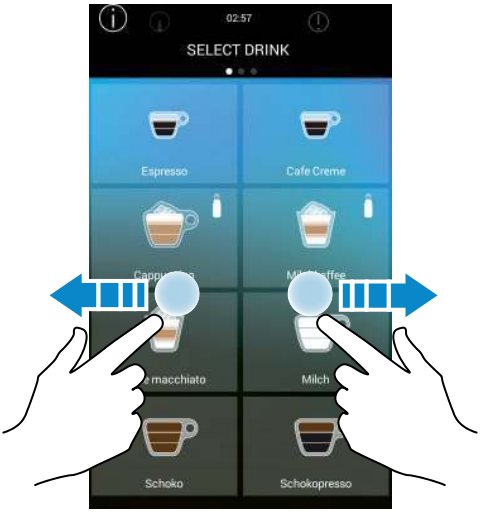
4.3.4 Introduction

10



4.3.5 Drink selection (free vend examples)

11



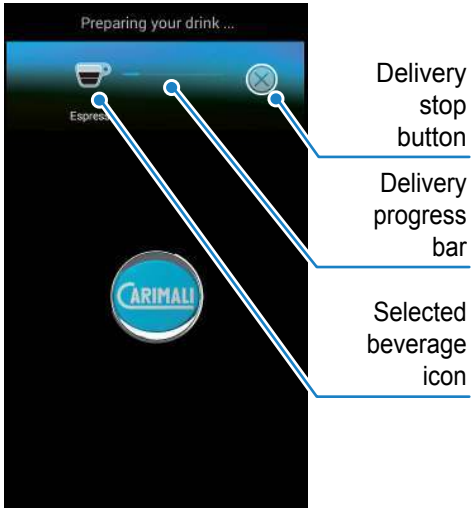
Press the icon to dispense the required drink.

NOTE

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

4.3.6 Drink delivery in progress

12



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.

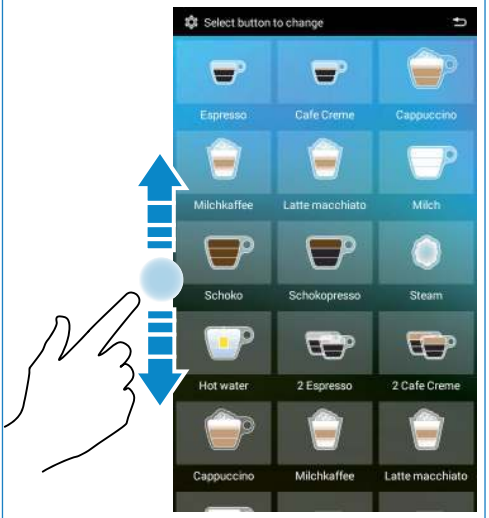
4.3.7 Dose settings

NOTE

Enter the relevant password for access.

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

13

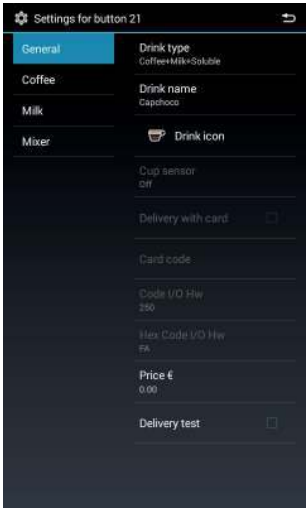


NOTE

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

Select a new or existing drink to access its settings.

14



ATTENTION

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

4.3.8 Alarm signals

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

15



Alarm message

NOTE

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

4.3.9 Alarm history

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

16



NOTE

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

NOTE

The new alarms to view are in red.

4.3.10 Display adjustment

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

17



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.

4.4 TOUCH SCREEN DISPLAY VARIATION

4.4.1 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.

18



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.

4.4.2 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.

19



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.

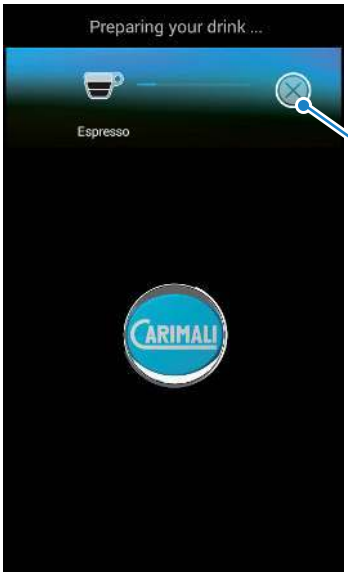
4.4.3 Manual delivery stop

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.

20



Manual delivery stop

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.

4.4.4 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.

5 TECHNICAL CHARACTERISTICS

5.1 TECHNICAL DATA

FEATURES	DATA
Dispensing group adjustment	95 - 155 mm
Coffee grounds capacity	60
Coffee bean container capacity	0.6 kg
Instant product container capacity	2.0 l
Capacity of raised coffee bean container (optional)	1.1 kg
Capacity of raised instant beverage container (OPT)	3.0 kg
Coffee boiler capacity	1.0 l
Steam boiler capacity	1.0 l
Drip tray capacity	2.0 l
Water pressure (version with Water connection)	min 1 bar (0.1 Mpa) min 6 bar (0.6 Mpa)
Net weight (empty)	38 kg (EASY) 42 kg (LM)
Gross weight (loaded machine)	45 kg (EASY) 49 kg (LM)
Mains power supply EASY version	120 V 1+N 50/60 Hz 1350 W 200 V 1+N 50/60 Hz 1914 W 230 V 1+N 50/60 Hz 1950 W 240 V 1+N 50/60 Hz 2124 W
Mains power supply LM version	120 V 1+N 50/60 Hz 2550 W 200 V 1+N 50/60 Hz 3114 W 230 V 1+N 50/60 Hz 3150 W 240 V 1+N 50/60 Hz 3160 W

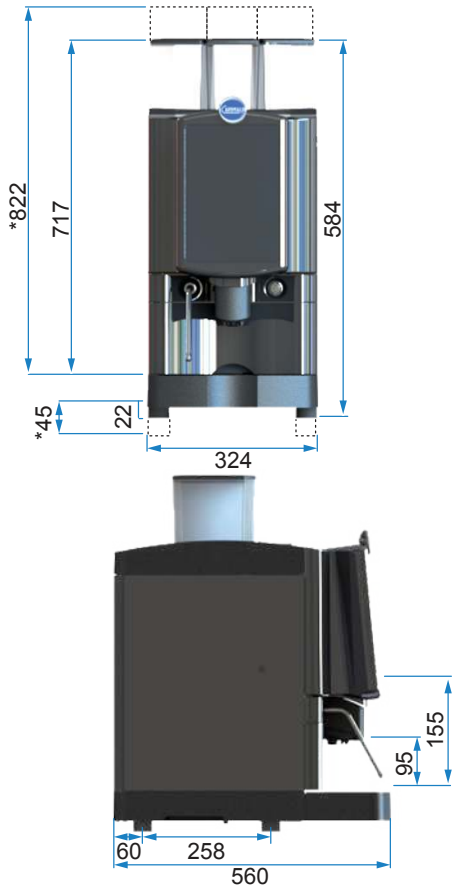
NOTE



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

5.2 OVERALL DIMENSIONS

21



Measurements given in mm

NOTE

* = Overall machine dimensions with raised containers installed

6 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.

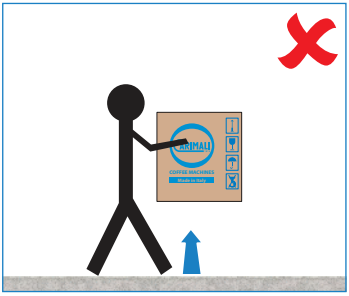
The causes may be:

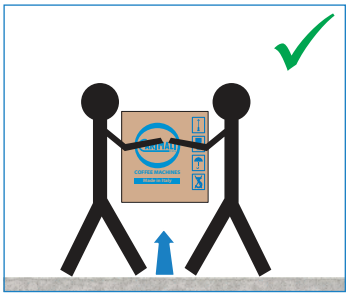
- Operator not suitably trained and/or experienced.
- Machine misuse.
- Use of foodstuffs close to their expiry date or already expired.
- Use of non-certified foodstuffs.
- Use of non-original spare parts.
- Unauthorized modifications on the machine.
- Improper maintenance of the machine.

7 HANDLING AND STORAGE

WARNING













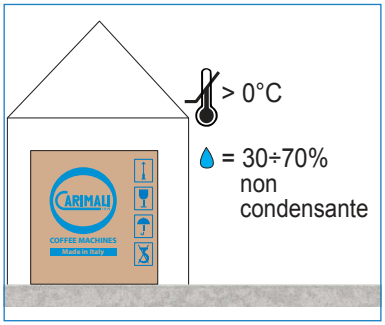
NOTE



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.

WARNING



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

NOTE



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

- Disassemble the machine parts.
- Separate them according to material type.
- Deliver the material to the designated collection facilities.

WARNING



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

8 INSTALLATION AND STARTUP

WARNING

The contents and procedures described in this chapter are reserved for a qualified technician.

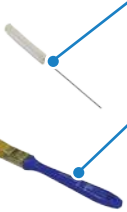
8.1 PACKAGING CONTENTS

22



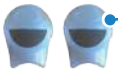




















Machine

User's manual

Brush
95.01806

Brush
95.00678

Front door key

Adhesive hook for Power Cleaner drain
95.05046

Mixer conveyor
37.05167

Connector
97.05012

Adhesive hook for Power Cleaner
37.05067

Drain pipe
97.00113

Drain pipe clip
95.00039

8.2 PRIOR CHECKING AFTER RECEIPT

Check the integrity of:

- External packaging
- Internal packaging
- Machine components (external and internal)
- Supplied accessories.

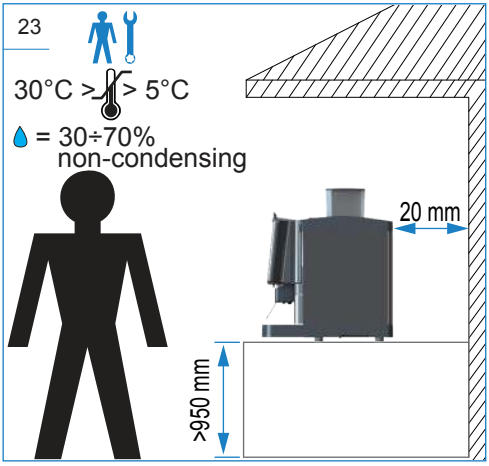
NOTES

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

8.3 POSITIONING

Position the machine:

- In closed environments with temperature between 5°C - 30°C;
- At a minimum distance of 20 mm from walls or other objects, to facilitate ventilation.
- Horizontally, on a flat, stable surface, at a minimum height above 950 mm.



NOTE

The machine with raised containers cannot be installed on a surface under a wall unit, due to the increased dimensions.

WARNING

Position the machine on a horizontal surface.

WARNING

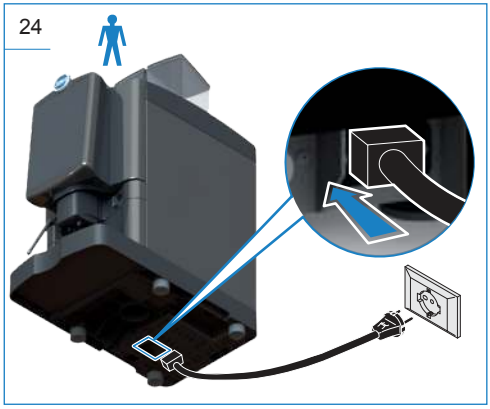
Do not obstruct the openings or slots for ventilation or heat dissipation and do not insert water or any kind of liquid.

8.4. INSTALLATION

8.4.1 Power mains connection

DANGER

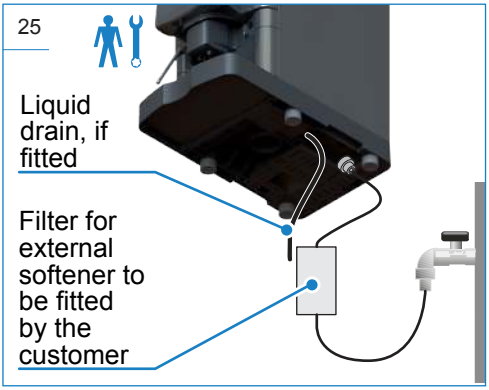
Do not carry out this operation with wet or damp hands.



NOTE

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

8.4.2 Water mains connection



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

Never use the machine without water.

WARNING

The connection to water mains must be done by a skilled technician in compliance with applicable regulations. Use the certified CARIMALI HOSE (95.01889).
To prevent damages to the hydraulic circuit, the optimal range of the water inlet from the mains is between 10 and 15 French Degrees (60/80 Mg/l Ca).

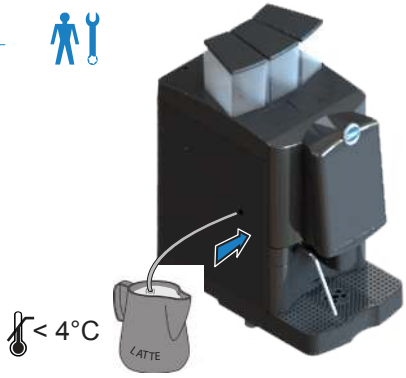
8.4.3 Milk circuit connection

WARNING

Milk temperature must be below 4 °C.

Connect the milk container to the Milker outlet hose.

26

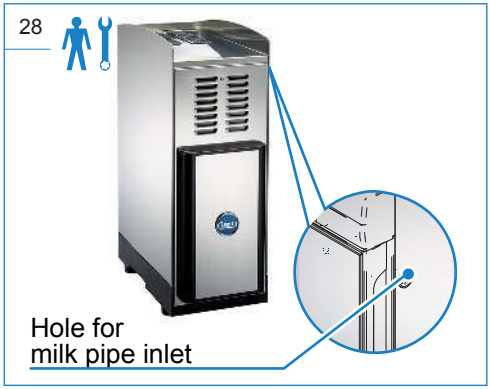


If an additional unit is fitted, connect the Milker outlet to the unit.

27



28



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.

8.4.4 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.

9 INSTRUCTIONS FOR USE

9.1 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.

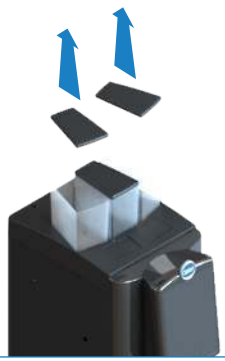
NOTES

After washing, fill the water circuit.

9.1.1 Product filling

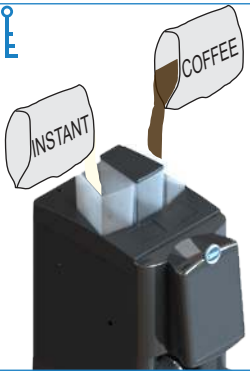
Open the required product container using the corresponding key.

29



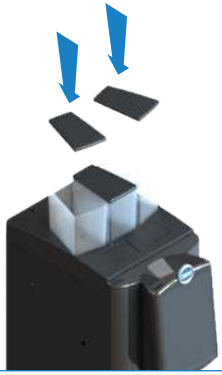
Pour the required product into the container, avoiding to pour it onto the machine.

30



Close the container.

31



NOTE

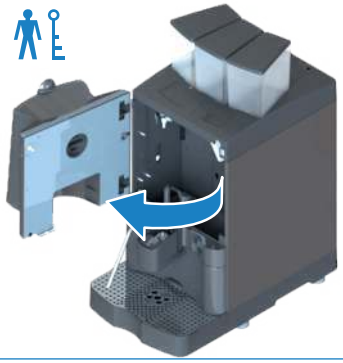
The process also applies if maxi containers are fitted.

9.2 SWITCHING ON

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

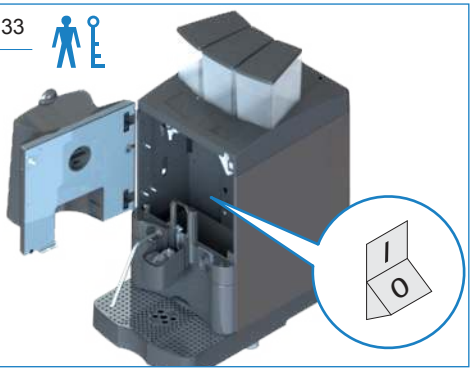
Open the front door with the special key.

32



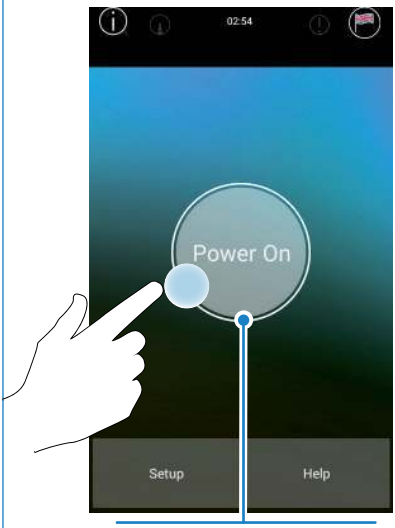
Press the on button.

33



The following screen will appear when the machine switches on.

34



Drinks selection

9.2.1 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.

35



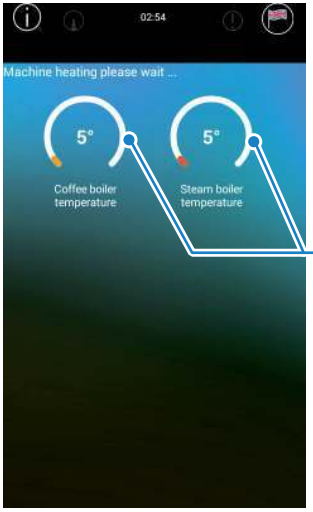
1. Dispense 4-6 litres of water according to model, from:
   - Hot water spout (if fitted);
   - Water by-pass (if fitted);
   - Long or powdered coffee dispensing nozzle, without any products in the relevant containers.

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

9.3 DRINK DISPENSING

Allow the coffee and steam boilers (if present) to heat up before proceeding with drink dispensing.

36



NOTE

Based on the presence of the steam boiler, this screen may be shown differently on your machine.

NOTE

Based on the machine settings, it is possible to heat the boilers in sequence or together.
In case of sequential heating, if the steam boiler has not reached the working temperature, drinks requiring the use of steam will not be available.

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.

37



For dispensing, press the key corresponding to the required drink.

NOTE

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

NOTE

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

NOTE

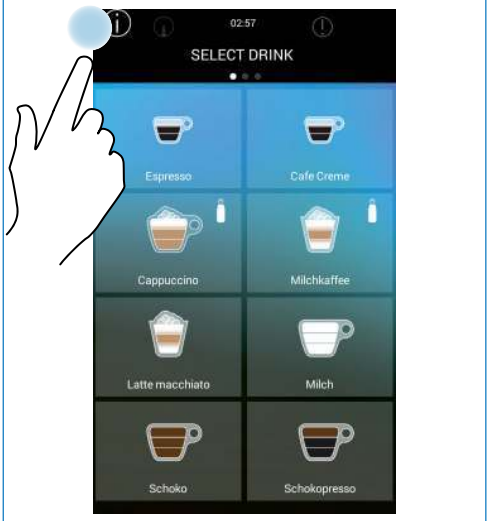
Adjust the dispensing group height according to the height of the cup.

Al termine dell’erogazione, il display visualizzerà la schermata di selezione bevande.

9.4 SWITCHING OFF

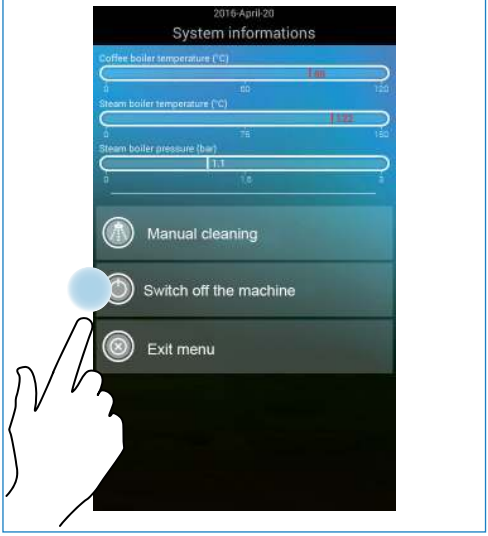
To switch off the machine, press ⓘ.

38



Then press “Machine off”.

39



The display will return to the initial screen.

10 ROUTINE MAINTENANCE

DANGER





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

- switching off the machine
- having disconnected the machine power supply, by unplugging it
- turning off the tap upstream of the water mains connection;
- waiting for the machine to cool down, as necessary.

The operator must always use protective gloves to prevent abrasions.

WARNING



Do not pull the power cord or the machine itself to unplug the machine from the mains power socket.

WARNING




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

ATTENTION

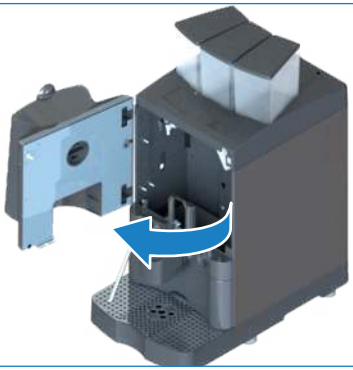


When carrying out maintenance, only use compatible products (for example, food-grade grease) on the machine and in the surrounding area, to prevent any malfunctions and to avoid dispensing incorrect drinks.

OPERATION	TYPE OF OPERATION	FREQUENCY	PARAGRAPH
Touch screen display cleaning	Manual	Daily	10.1.1 10.2.8
External cleaning of chrome-plated surfaces	Manual	Daily	10.1.2
External cleaning of machine surfaces	Manual	Daily	10.1.3
Emptying and cleaning the liquid grounds container	Manual	Daily or before if necessary	10.1.4
Emptying and cleaning the solid grounds container	Manual	When counting is reached	10.1.4
Instant product / coffee container cleaning	Manual	Weekly	10.1.5
Power Cleaner washing	Automatic	Start and end of the day	10.2.1
All in One wash	Automatic (as shown on the display)	Daily	10.2.2
Coffee group wash	Automatic	Daily	10.2.3
Mixer wash	Automatic	Daily	10.2.4
	Manual	Weekly or when necessary	10.2.5
Milker washing (optional)	Automatic	Daily	10.2.6
Cleaning of milk circuit (optional)	Manual	Weekly	10.2.7
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



10.1 EXTERNAL CLEANING

10.1.1 Cleaning the display

41



WARNING

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

10.1.2 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.

10.1.3 Cleaning of machine surfaces

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

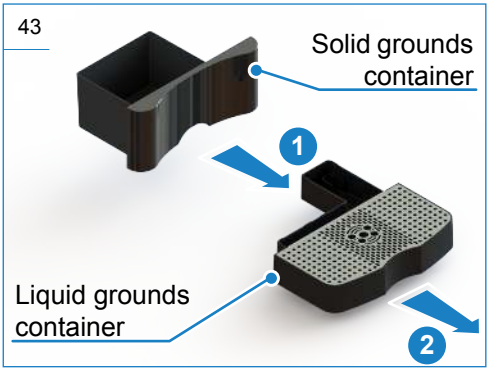
WARNING

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.

10.1.4 Cleaning the solid/liquid grounds container

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

43



NOTE

If necessary, use a brush to remove any residues.

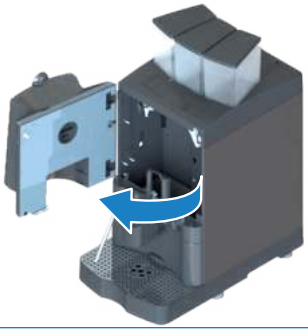
NOTE

Wash with care to prevent the spread of bacteria.

10.1.5 Instant product / coffee container cleaning

Open the upper front door.

44



Remove the instant product containers from the machine and open them.

45



Clean with a solution of hot water and sanitizing product.
Rinse and dry thoroughly. Insert the containers into the machine.

NOTE

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

46



NOTE

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

NOTE

The process is valid, even if the optional maxi containers are fitted.

10.2 CLEANING OF FUNCTIONAL UNITS

10.2.1 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 on the inside, and it needs to be carried out every time after a milk-based beverage is dispensed or if the machine is left on standby for a few hours.

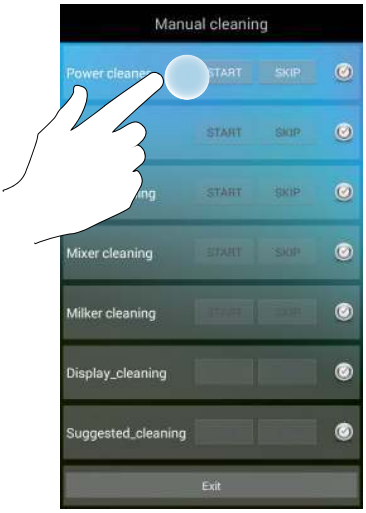
NOTE

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

From the Drinks selection page, press ⓘ, select the manual wash menu

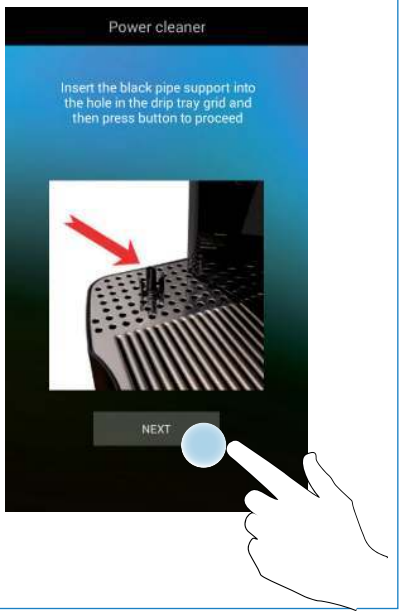
and start the Power Cleaner washing.

47



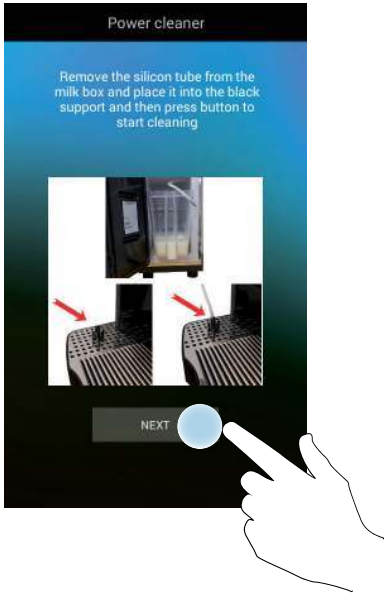
Insert the milk hose support in the drip tray for discharging washing.

48



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

49



Wait for the end of the wash.

50



10.2.2 All in One wash

This type of wash makes it possible to carry out all possible washes according to the machine configuration and in the following sequence:

1. Group wash
2. Milker wash
3. Mixer wash

NOTE

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

NOTE

We recommend carrying out an All in One washing cycle every day at the end of the shift.

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.

NOTES

Before an All in One wash and according to the machine configuration, place **a 2-litre container (approx.) under the dispensing nozzle to collect the cleaning liquids.**



WARNING

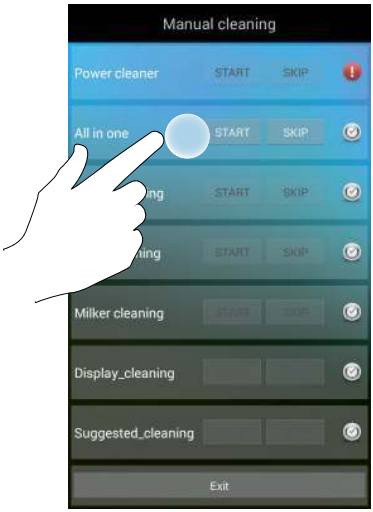
Do not interrupt the washing cycle after it has started.
If the washing cycle is interrupted by an unforeseen event or by any operation that has nothing to do with the process, the machine will automatically complete the cycle when the correct machine operation has been restored.

NOTE

Skip previous washes by pressing SKIP.

Start the All in One washing.

51



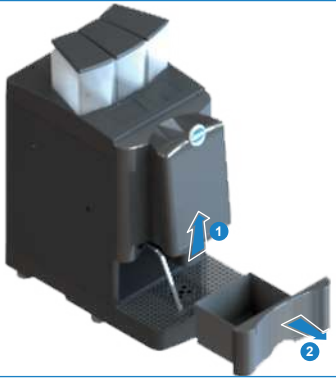
Press (YES) to switch the machine back on at the Power On screen at the end of washing, or press (NO) to switch the machine on at the drinks selection screen.

52



Raise the dispensing unit completely and remove the dregs drawer.

53



Empty the dregs drawer and clean out any residues.

NOTE

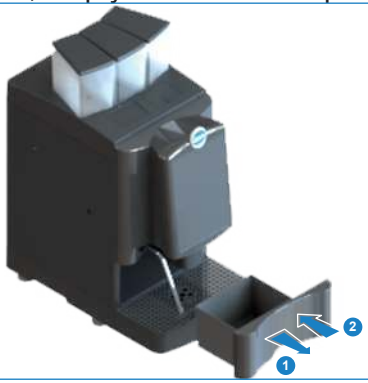
When the dregs drawer is opened, the relevant alarm will be displayed.

54



Take out, empty and refit the drip tray.

55



NOTE

This operation is only necessary on machines without direct drainage.

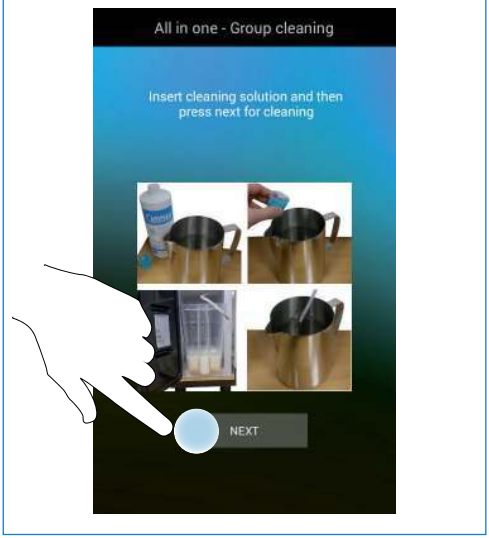
NOTE

If the machine has a milk circuit, insert the float into a container with a solution of water (500 ml) and with Carimali sanitizer (30 ml - 06.00136).
Follow the instructions on the sanitizer package for a proper dilution.

56

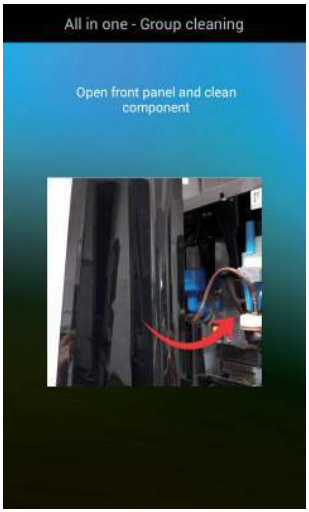


57



Open the front door to clean manually the internal parts.

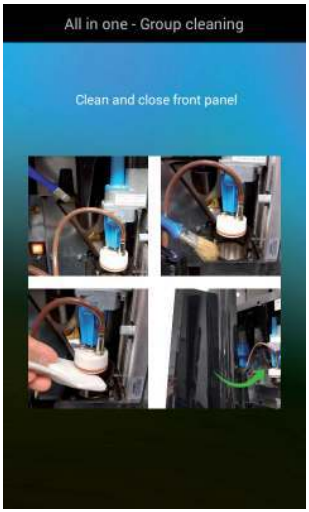
58



When opening the front door, the display shows the parts to be cleaned.

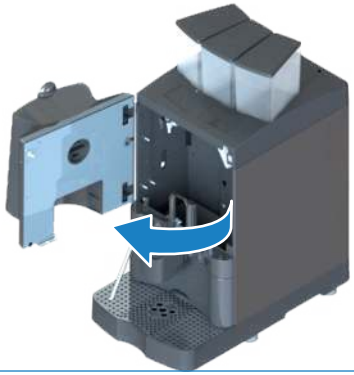
After cleaning, close the front door.

59



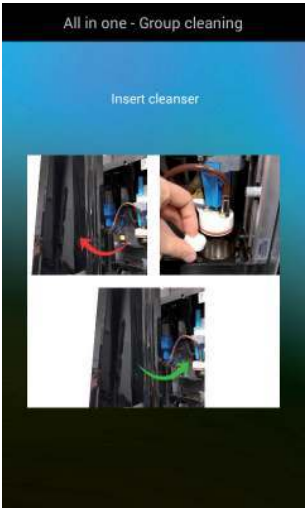
Open the front door.

60



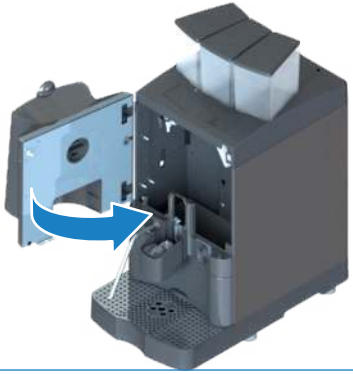
Insert the pad of cleaning agent Carimali (06.00133) into the coffee group.

61



Close the front door to start the washing cycle.

62



63



Wait for the end of the wash for:

- Coffee group;
- Mixer;
- Milker (optional).

ATTENTION

Once the “All in One” washing cycle has been completed, remove the milk float (if present) from the container of water and sanitizer and rinse it carefully.

ATTENTION

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

10.2.3 Coffee group wash

NOTE

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

NOTES

Place a container (approx. 2 l) under the dispensing nozzle.



NOTE

If the cleaning cycle is stopped suddenly before its completion, always repeat the procedure from the beginning, making sure the rinsing stage is carried out.

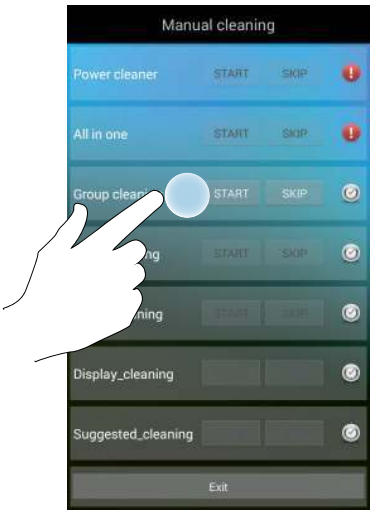
Press ⓘ and select the manual wash menu from the Drinks Selection page.

NOTE

Skip previous washes by pressing SKIP.

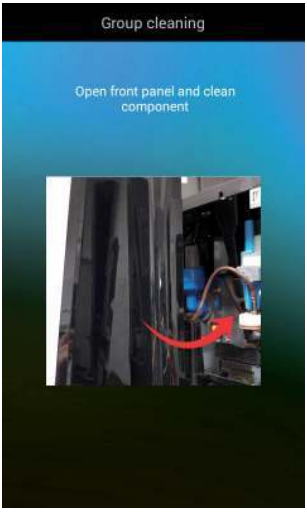
Start the coffee group washing.

64



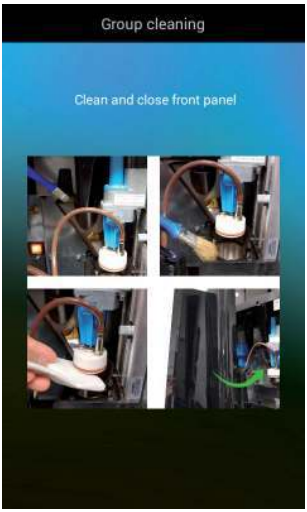
Open the front door to clean manually the internal parts.

65



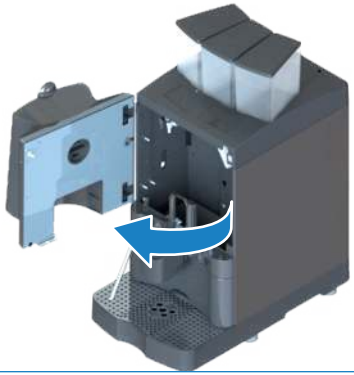
When opening the front door, the display shows the parts to be cleaned. After cleaning, close the front door.

66



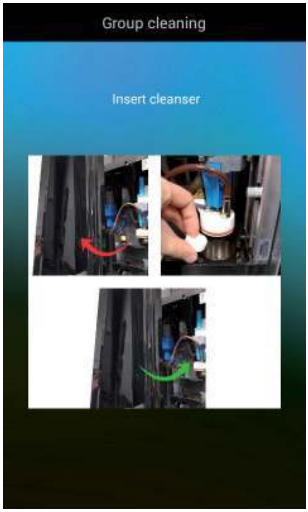
Open the front door again to access the coffee group.

67



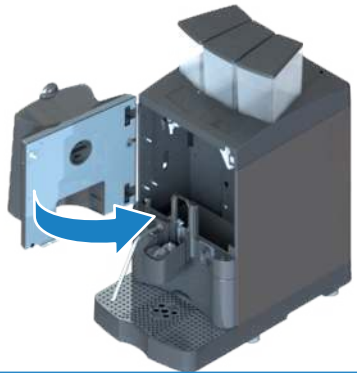
Insert the pad of cleaning agent Carimali (06.00133) into the coffee group.

68



Close the front door to start the washing cycle.

69



Wait for the end of the wash.

70



ATTENTION

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

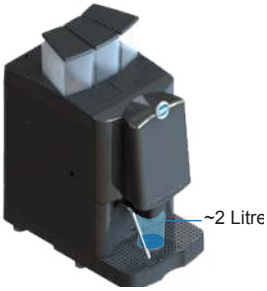
10.2.4 Mixer wash

NOTE

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

NOTES

Place a container (approx. 2 l) under the dispensing nozzle.



NOTE

If the cleaning cycle is stopped suddenly before its completion, always repeat the procedure from the beginning, making sure the rinsing stage is carried out.

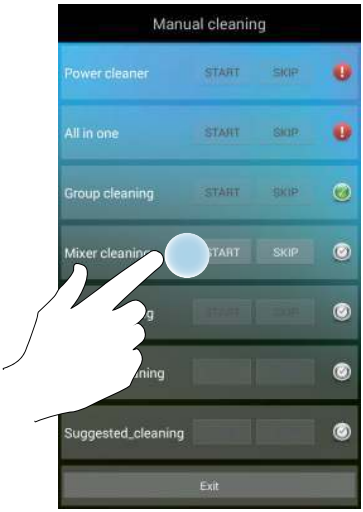
Press ⓘ and select the manual wash menu from the Drinks Selection page.

NOTE

Skip previous washes by pressing SKIP.

Start the Mixer washing.

71



Wait for the end of the wash.

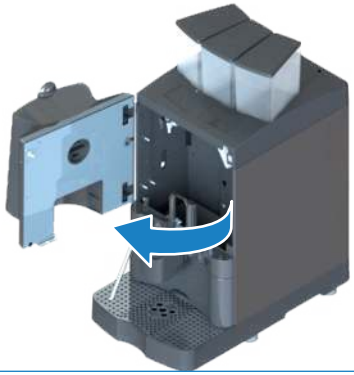
72



10.2.5 Disassembly and manual cleaning of the mixer

Open the upper front door on the machine.

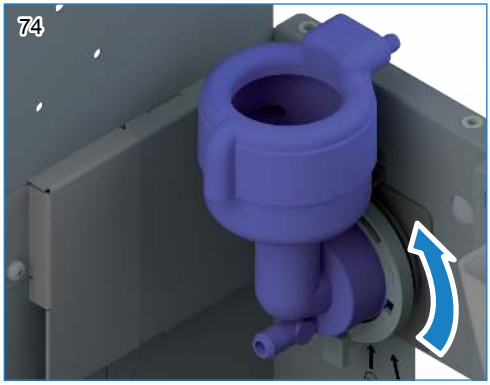
73



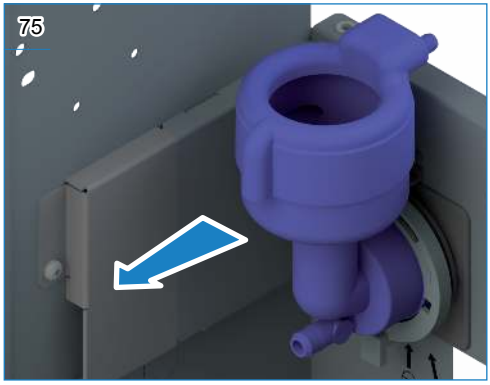
ATTENTION

Disconnect the hoses that might interfere with this procedure.

Rotate the ring nut to match the tabs with the relevant slots and free the mixer.



Slide the mixer out towards the front of the machine.



ATTENTION

Do not put in the dishwasher.

NOTE

For cleaning operations, use the CARIMALI cleaning agent (06.00136).

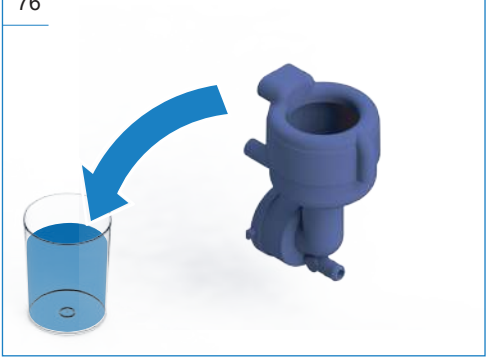


Required tools for cleaning:

- Hot water
- Cleaning agent

Immerse all components in a solution of hot water and cleaning agent CARIMALI.

76



Rinse all components with running hot water.

ATTENTION

Make sure the components are perfectly dry before installing them again on the machine, to prevent bacteria growth.

NOTE

Assemble the Mixer by proceeding in the reverse order compared to the above instructions.

10.2.6 Milker wash (optional)

NOTE

This process is only available if the milk circuit is fitted.

NOTE

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

ATTENTION

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

ATTENTION

If the cleaning cycle is stopped suddenly before its completion, always repeat the procedure from the beginning, making sure the rinsing phase is carried out.

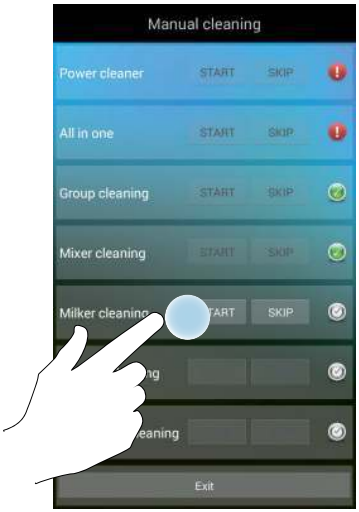
Press ⓘ and select the manual wash menu from the Drinks Selection page.

NOTE

Skip previous washes by pressing SKIP.

Start the Milker washing.

77

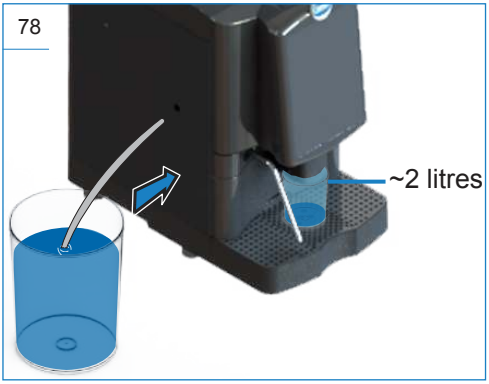


Connect the Milker circuit to a container with water and CARIMALI sanitizer (06.00136). Follow the instructions on the sanitizer package for a proper dilution.

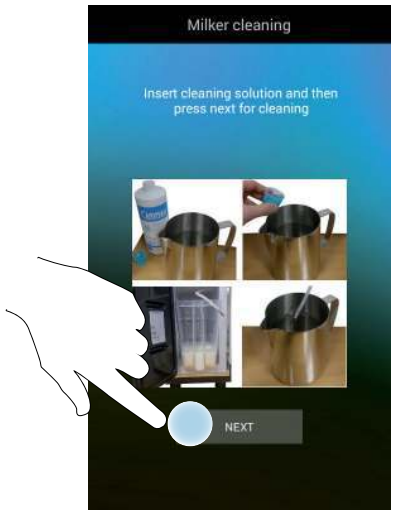
NOTE

Put a container of approx. 2 l under the dispensing nozzle.

78



79

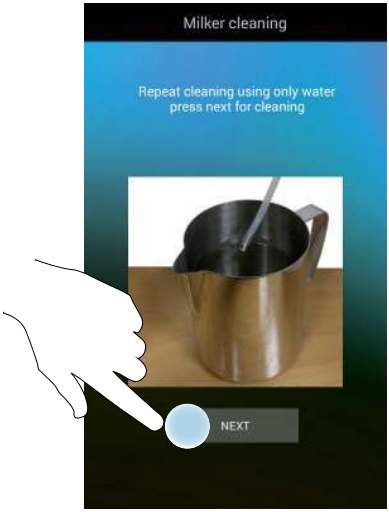


Wait for the end of the wash.

80



81

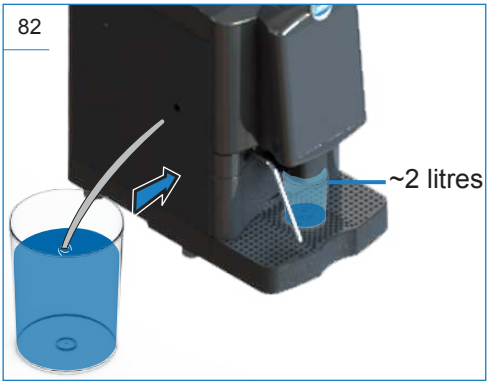


NOTE

For the complete rinsing of the Milker circuit, use more than 1 l of fresh water.

When shown on the display, connect the Milker circuit to a container with fresh water for rinsing.

82



Wait for the end of the washing.

83



10.2.7 Manual cleaning of the milk circuit (optional)

NOTE

This process is only available if the milk circuit is fitted.

ATTENTION

During this stage, be careful not to damage the milk circuit parts.

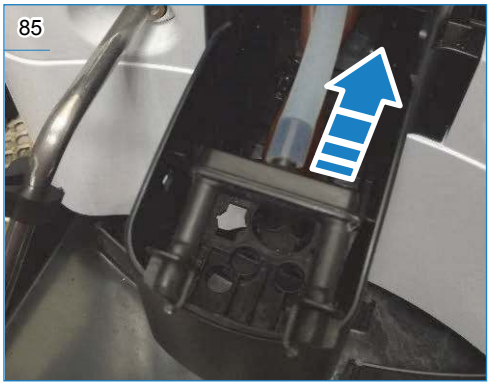
Press the two side flaps of the coffee dispenser and remove it from the group.

84



Remove the Milker hose and the dual dispenser of the milk circuit.

85



Immerse the milk dispenser in a tray containing a solution of water and dish detergent.

Allow the detergent to work for the necessary time (see the specifications of the product used).

86



Rinse all components with running hot water.

ATTENTION	
	To prevent the spread of bacteria, make sure a perfect drying before installing the milk dispenser in its seat.

Then, insert the milk dispenser back and reconnect the Milker hose.

87



Insert the coffee dispenser back into the group.

88



After having assembled the dispensing unit, carry out an All in One washing cycle.

For further details, refer to the relevant chapter.

10.2.8 Cleaning the display

NOTE

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

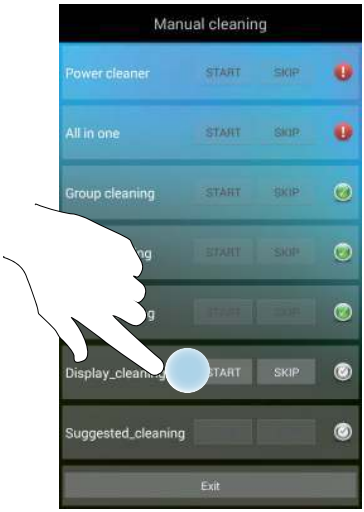
Press ⓘ and select the manual wash menu from the Drinks Selection page.

NOTE

Skip previous washes by pressing SKIP.

Start the display Cleaning procedure.

89



Follow the instructions on the display.

90



10.2.9 Recommended washes

NOTE

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

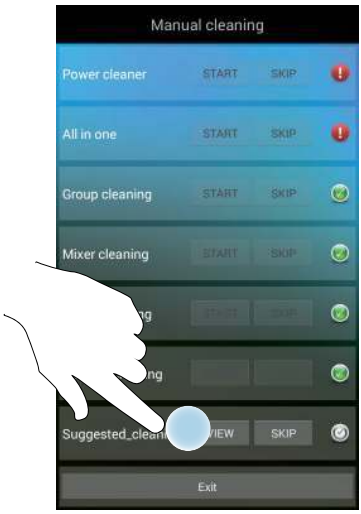
Press ⓘ and select the manual wash menu from the Drinks Selection page.

NOTE

Skip previous washes by pressing SKIP.

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

91



The display shows the procedures of the recommended washing cycles.

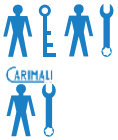
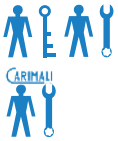
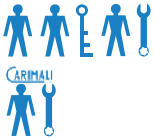
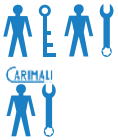
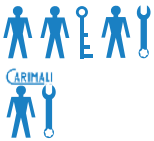
NOTE

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

92

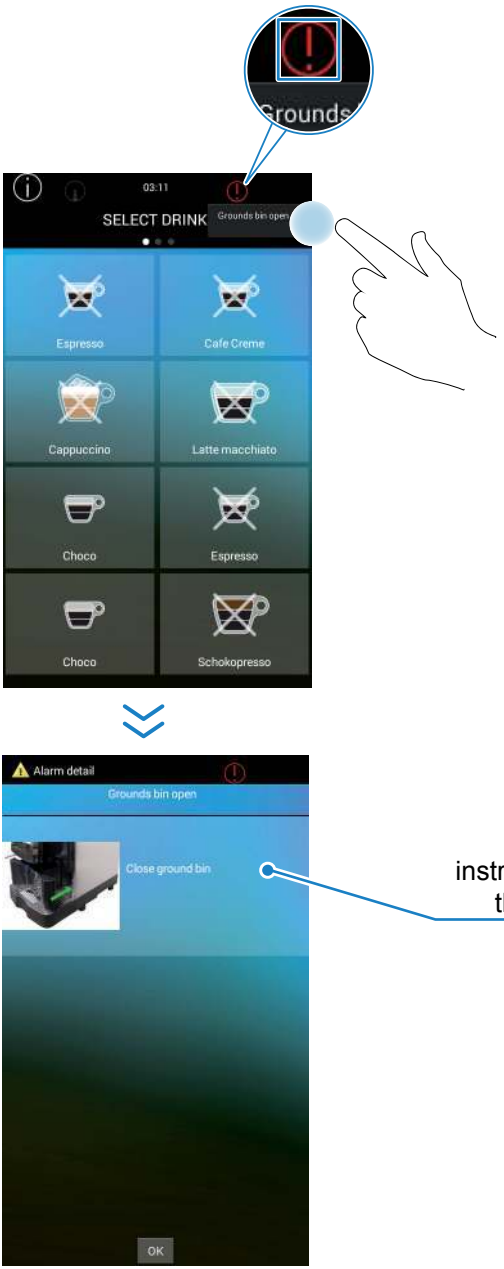


11 TROUBLESHOOTING

FAULT	POSSIBLE CAUSE	POSSIBLE SOLUTION	USER
The machine does not turn on. (display off).	Wrong connection to the power mains.	Check and repair wiring.	
	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.	
Water leakage from the drip tray.	Drip tray full.	Empty the drip tray.	
Machine is on but does not dispense anything (block situation with alarm on the display).	Wrong closing of product containers.	Check and close well the product containers.	
	Grounds drawer not inserted.	Check and insert the drawer properly.	
	Water supply connection problem.	Contact the Service centre.	

11.1 HOW TO DETECT AN ERROR

93



11.2 OPERATING ALARMS

MESSAGE	CAUSE	CONSEQUENCE	POSSIBLE SOLUTION
OPEN DOOR	Front door open.	Block of machine functions.	Close the front door.
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.	Empty the drip tray.
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.

12 DECOMMISSIONING AND 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:

- Disassemble the machine parts.
- Separate them according to material type.
- Deliver the material to the designated collection facilities.

WARNING



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

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