CARIMALI

USER'S MANUAL

Translation of original instructions



BlueDot Power

CARIMALI

TABLE OF CONTENTS

GENERAL SAFETY WARNINGS 4
HANDLING AND STORAGE 8
PACKAGING CONTENTS 10
PRIOR CHECKING 10
AFTER RECEIPT 10
POSITIONING 11
CONNECTION TO THE POWER MAINS 11
WATER MAINS CONNECTION 13
MILK CIRCUIT CONNECTION 14
Tank filling 15
Boiler filling 16

RESIDUAL RISKS 16

IDENTIFICATION 16

1 INTRODUCTION 17
1.1 SYMBOLS 17
1.2 USER TYPES 17
1.3 INTENDED USE 18
1.3.1 Reasonably foreseeable misuse 18

2 DESCRIPTION OF THE MACHINE 19
2.1 MACHINE CONFIGURATIONS ... 19
2.2 OUTER COMPONENTS 20
2.3 INNER COMPONENTS 21
2.3.1 Product containers 23
2.3.2 Reduced bush for containers 23
2.4 TOUCH SCREEN DISPLAY 24
2.4.1 Display use 24
2.4.2 Home page - Power on 25
2.4.3 Heating waiting screen (Boiler-Steam) 26
2.4.4 Introduction 26
2.4.5 Selection of drinks to be dispensed (example of free vend drinks) 27
2.4.6 Hot water dispensing 28
2.4.7 Dispensing in process 28
2.4.8 Delivery completed 29
2.4.9 Setup menu - Recipe setting (examples of drinks) 30
2.5 DISPLAY VERSIONS 35
2.5.1 Cup station 35
2.5.2 “SI” option 37
2.5.3 “SI+?” option 39
2.5.4 Cup height/presence sensor 41
2.5.5 Energy save 43
2.5.6 Light dose view 44
2.5.7 Manual delivery stop 46
2.5.8 RFiD - Replacement of Filter CariPure100 47
2.5.9 MDB payment system 48

3 TECHNICAL CHARACTERISTICS 51
3.1 TECHNICAL DATA 51
3.2 OVERALL DIMENSIONS 52

4 INSTRUCTIONS FOR USE 53
4.1 GETTING STARTED 53
4.1.1 Water tank filling 53
4.1.2 Product filling 54
4.2 SWITCHING ON 55
4.3 DRINK DISPENSING 56
4.3.1 Boiler filling 56
4.3.2 Dispensing circuit washing .. 57

5 ORDINARY MAINTENANCE 58
5.1 EXTERNAL CLEANING 60
5.1.1 Cleaning the display 60
5.1.2 Cleaning of chrome-plated surfaces 60
5.1.3 Cleaning of machine surfaces 60
5.1.4 Cleaning of solid/liquid grounds container 61
5.1.5 Cleaning of instant products/ coffee bean containers 61
5.2 CLEANING OF FUNCTIONAL UNITS 63
5.2.1 Cleaning mode access 63
5.2.2 All in One cleaning 64
5.2.3 Semi-automatic cleaning of the Espresso/CARIBrew group .. 68
5.2.4 LIGHT cleaning of the Espresso/CARIBrew group .. 70
5.2.5 Manual cleaning of the Espresso group 71
5.2.6 Mixer automatic cleaning 74

5.2.7 Disassembly and manual cleaning of the instant products Mixer 74
5.2.8 EVO Milker circuit cleaning .. 76
5.2.9 Disassembly and manual cleaning of EVO Milker 78
5.2.10 Water tank cleaning 79

6 TROUBLESHOOTING 80
6.1 ESPRESSO GROUP ERRORS .. 81
6.2 GENERAL ERRORS 81

7 DECOMMISSIONING AND DISPOSAL 83

GENERAL SAFETY WARNINGS

This manual is an integral part of the machine.

Read carefully the instructions and warnings contained in this manual since it provides important indications concerning the installation, use, and maintenance of the appliance.

For specific warnings concerning the positioning, installation, power and hydraulic connection, and the machine use and maintenance, refer to the related paragraphs in 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 having unpacked 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.

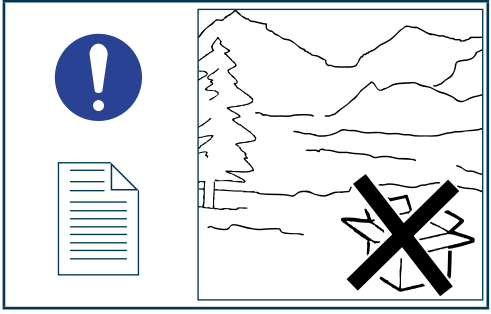
WARNING



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

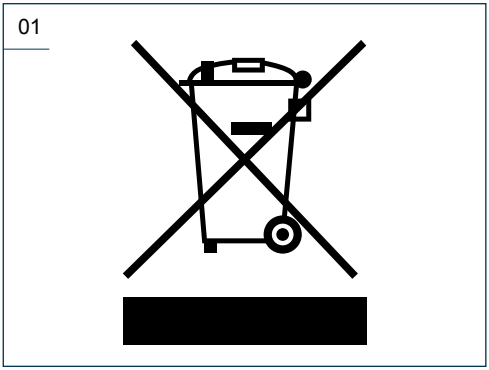
Keep packaging parts (box, inner protections, etc.) out of reach of children since they are potentially dangerous. Do not dump those parts into the environment, but dispose them according to applicable regulations.

NOTE



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.

01



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

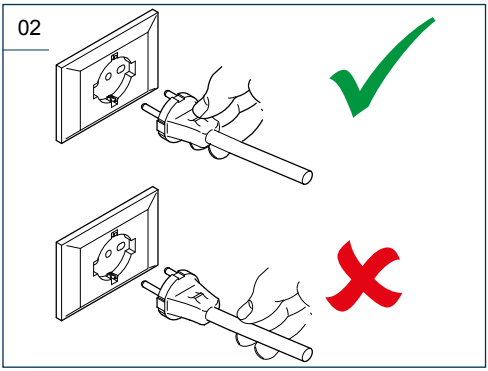
Do not expose the machine to weather conditions (sun, rain, etc.).

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.

02



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

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 hot water wand while using the machine.

In case of fault or malfunctioning of the machine, switch it off, unplug it and contact the Carimali Service Centre.

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

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, empty the boilers and render it inoperative.

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.

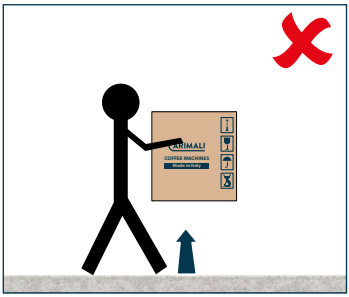
NOTE

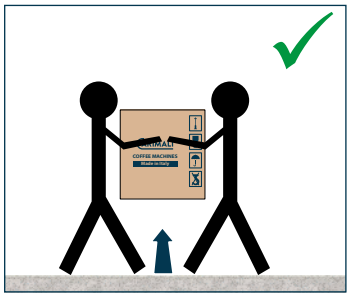


The appliance must be installed only in places where it can be checked by skilled personnel.

WARNING











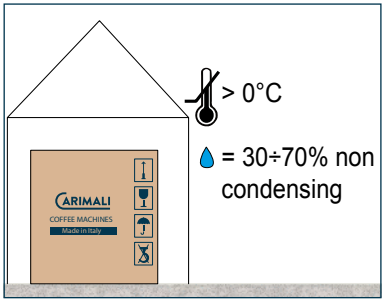


NOTE



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 by the Customer. 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, 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 carry out in compliance with the applicable regulations.

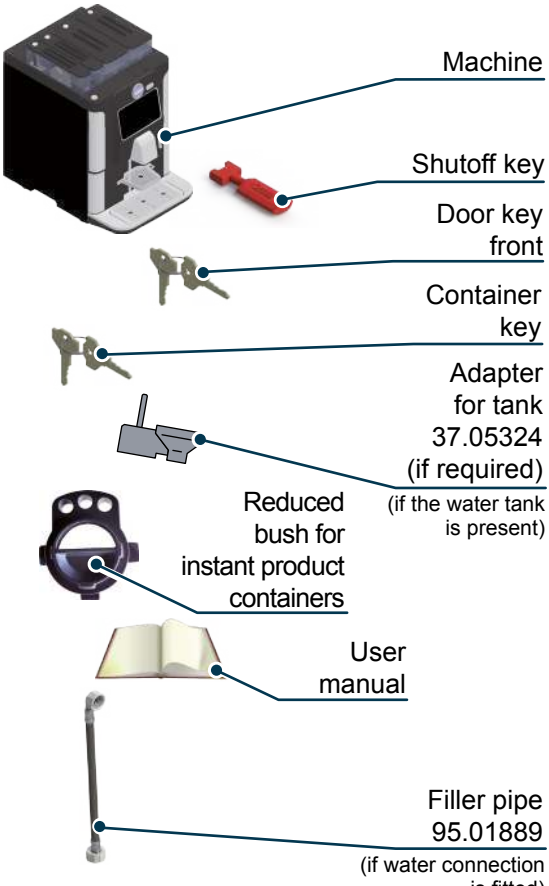
WARNING

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.

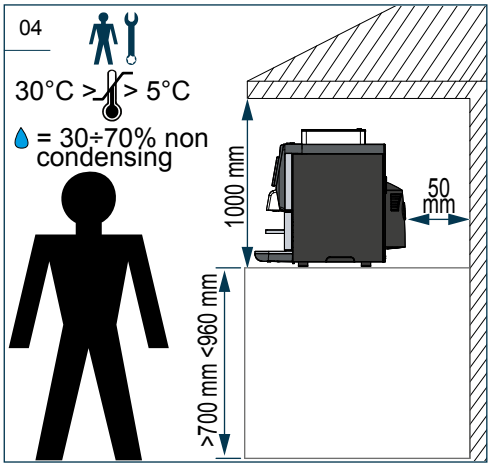
NOTE

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 50 mm from walls or other objects, to facilitate ventilation.
- Horizontally, on a flat, stable surface, at a minimum height above 700 mm and below 960 mm.



WARNING

Position the machine on a horizontal surface.

NOTE

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

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

DANGER

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

ATTENTION

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

ATTENTION

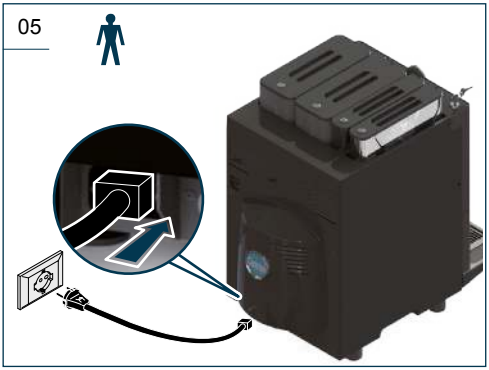
For electric safety of the machine, it is necessary to provide a grounding system complete with a residual current circuit breaker (max IDN = 30mA).

WARNING

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

WARNING

Do not connect the terminal to the power distribution system as the power cord protection conductor is not considered an equipotential bonding conductor.



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

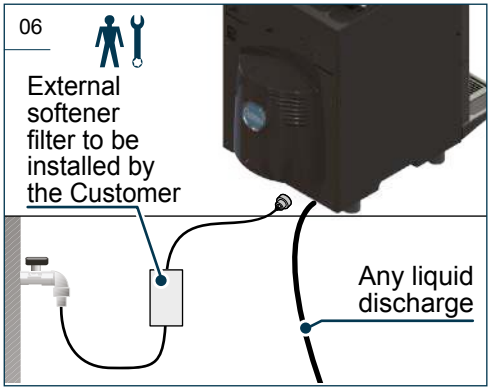
NOTE

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

WARNING

The connection to power mains must be done by a skilled technician in compliance with applicable regulations. Use the certified Carimali power cord.

WATER MAINS CONNECTION



ATTENTION

Never use the machine without water.

ATTENTION

In case of machine version JOLLY, the passage of the water mains to the tank must be carried out by an authorized technician.

NOTE

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

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 an external softener filter in case of water connection or use the apposite filter CARIMALI (with adapter, if required) on the machine equipped with tank.

WARNING

If your version envisages the connection to the water mains, it must be performed by a skilled technician in compliance with the applicable standards. 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.

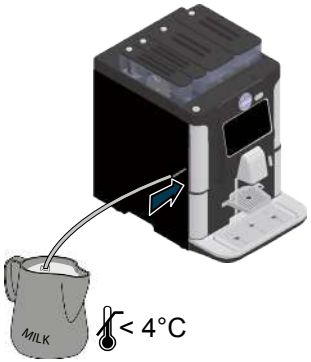
MILK CIRCUIT CONNECTION

WARNING

Milk temperature must be below 4 °C.

Connect the milk container to the EVO Milker outlet hose.

07

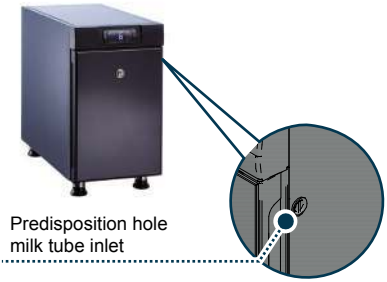


If an additional unit is fitted, connect the EVO Milker outlet to the unit.

08



09



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.

Tank filling

If the machine is equipped with the tank, remove it from the machine when it is to be filled or for any other checking operation.

ATTENTION

Never use the machine without water.

WARNING

To fill the tank or from the connection to the water mains, use water suitable for human consumption according to applicable standards.

WARNING

The optimal range of the water inlet from the mains must be between 7 and 10 French Degrees.

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.

NOTE

Carry out this operation only when installing the machine.
In the next starts, the machine will carry out these operations automatically.

RESIDUAL RISKS

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

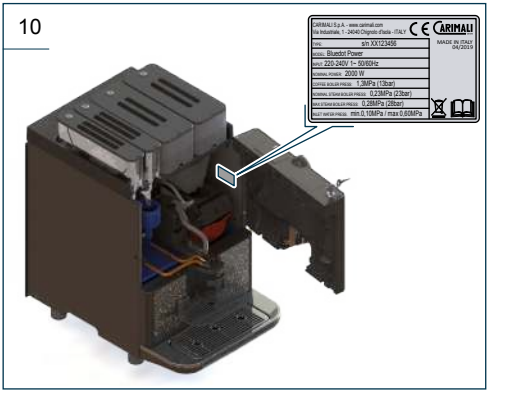
Anyway, some inconveniences may occur in certain conditions and/or situations.

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

10



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 TECHNICIAN** Skilled operator in charge of installation, adjustment, advanced use, and routine maintenance.
	**CARIMALI TECHNICIAN** Skilled operator authorized by the Manufacturer, in charge of complex operations.

ATTENTION





Only the CARIMALI TECHNICIAN or a SKILLED TECHNICIAN have a shutoff key, which allows the access to moving parts or hot parts.
Be very careful during the maintenance or repairing procedures.

1.3 INTENDED USE

The machine was designed and manufactured for dispensing hot drinks, such as:

- Coffee;
- Instant products;
- Tea;
- Milk.

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.

1.3.1 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.

2 DESCRIPTION OF THE MACHINE

2.1 MACHINE CONFIGURATIONS

Brewer	Fresh Milk	G	S	X	Water supply
E	0M	1G	0S	0X	WT - WM - WJ
E	0M	1G	2S	2X	WT - WM - WJ
E	0M	2G	2S	2X	WT - WM - WJ
E	1M	2G	0S	0X	WT - WM - WJ
E	1M	1G	2S	2X	WT - WM - WJ
E	1M	2G	2S	2X	WT - WM - WJ
E	1M	1G	3S	2X	WT - WM - WJ
E	0M	1G	3S	2X	WT - WM - WJ

Key:

E: Espresso brewer
M: MILK
S: Instant products / Tea containers
G: Coffee grinder
X: Mixer
WT: Water tank
WM: Water connection
WJ: Jolly water supply

Optional:

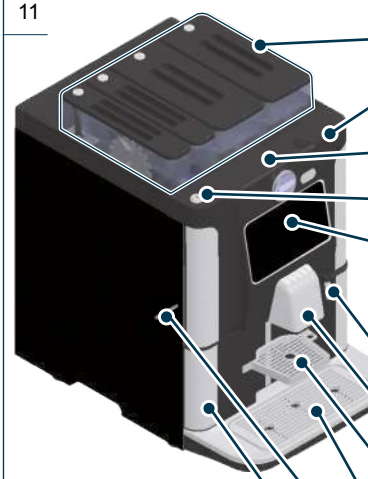
- Water supply connections
- Jolly water supply (tank + water connection)
- 100 l CariPure water filter
- Premium grinder set
- Premium Self (Cup station)
- Sensor of presence and cup size
- MaxSave energy savings
- Aroma fan
- Liquid grounds direct discharge
- Solid grounds direct discharge
- GSM modem
- RFiD
- Wi-Fi
- Cash and cashless payment system
- Raised product containers

Additional units:

- Fridge with digital temperature
- Cup warmer

2.2 OUTER COMPONENTS

11



Product containers
Upper front door
RFID reading sensor (optional)
Door closing lock
Touch screen display
Hot water spout
Dispensing nozzles
Cup support grid
Drip tray
Fresh milk inlet
Lower front door



Power on switch
Wiring
Water connection pre-set

2.3 INNER COMPONENTS

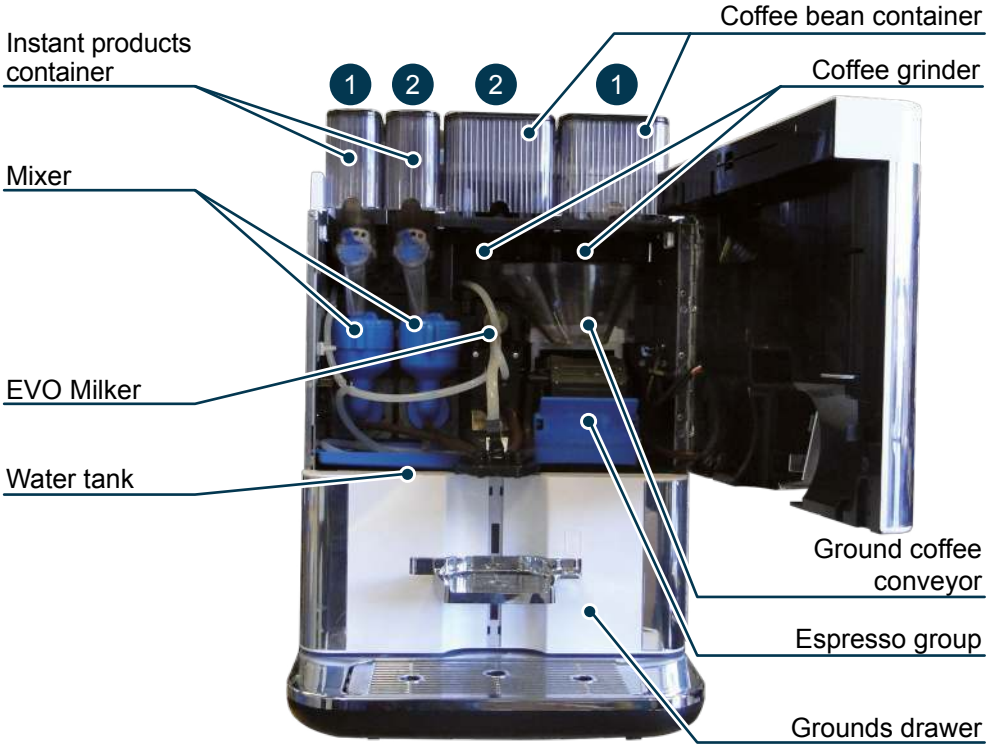
NOTE

The machine can be set up (modular) according to customer's requirements. The main components are listed below.

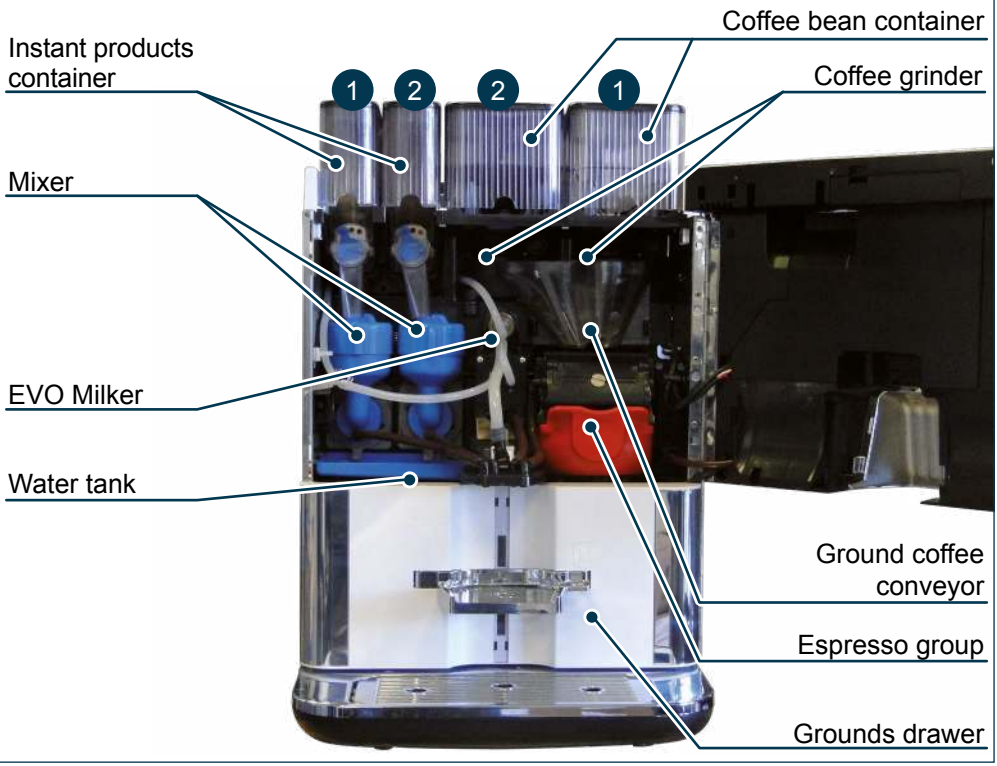
NOTE

All configurations described here below can have more or fewer parts and optional extras installed (container number, raised containers, aroma fan, etc.) according to customer requirements.

12 Version Espresso "E" + instant products (Standard Espresso group)

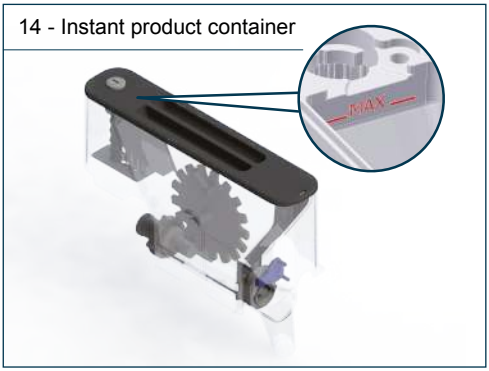


13 Version Espresso “E” + instant products (CARIBrew Espresso group)



2.3.1 Product containers

14 - Instant product container

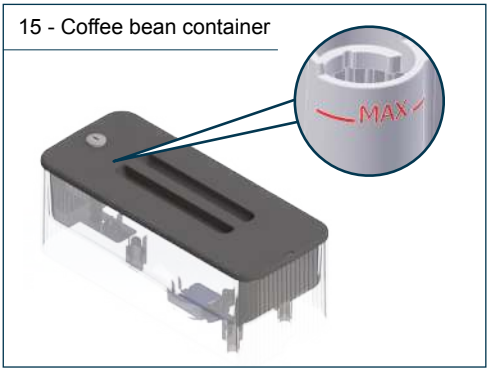


Container capacity:
- Standard: 0.8 litres
- Raised: 1.8 litres

WARNING

When the container is filled with the product, close the lock protection; open it after filling.

15 - Coffee bean container



Container capacity:
- Standard: 0.6 kg / 1.8 litres
- Raised: 1.2 kg / 3.5 litres

WARNING

When the container is filled with the product, close the lock protection; open it after filling.

NOTE

Never fill the containers above the max. level indicated.

2.3.2 Reduced bush for containers

Replace the standard bush with the supplied reduced one (Code 37.05443) in the following cases:
- Machine with instant product containers where the topping is used instead of the powder;
- Machine in tea configuration where a tea blend with small minced leaves is used.

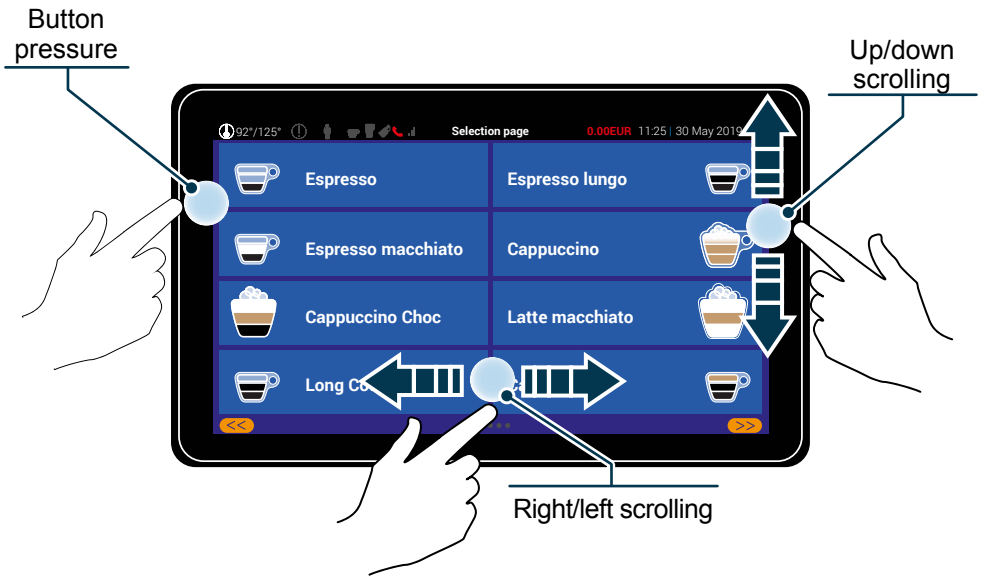
16 - Reduced bush for containers



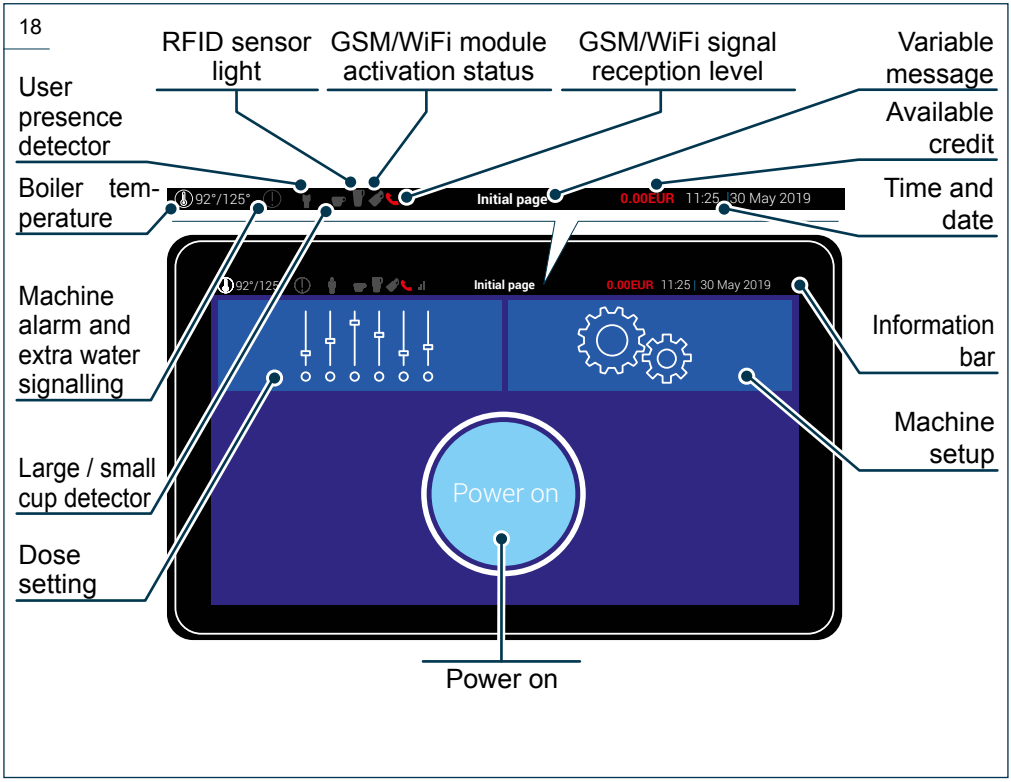
2.4 TOUCH SCREEN DISPLAY

2.4.1 Display use

17 - Sample page



2.4.2 Home page - Power on



NOTE

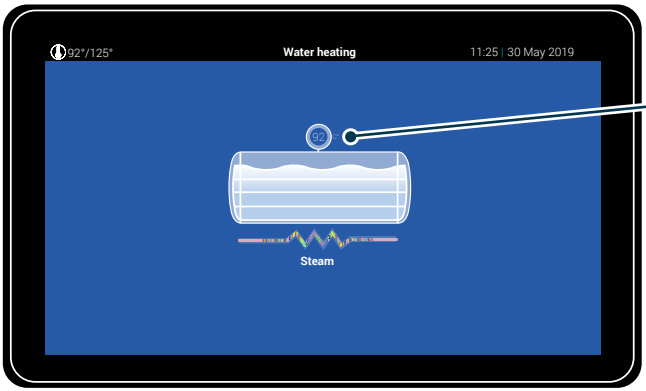
If the coffee or steam boiler has not reached the correct working temperature, the heating page will be shown when “Power on” is pressed.

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.

2.4.3 Heating waiting screen (Boiler-Steam)

19



NOTE

The page is visualized when switching the machine on or anytime the boiler temperature goes below the minimum drink dispensing temperature.

NOTE

The heating of the steam boiler begins after the one of the coffee boiler.

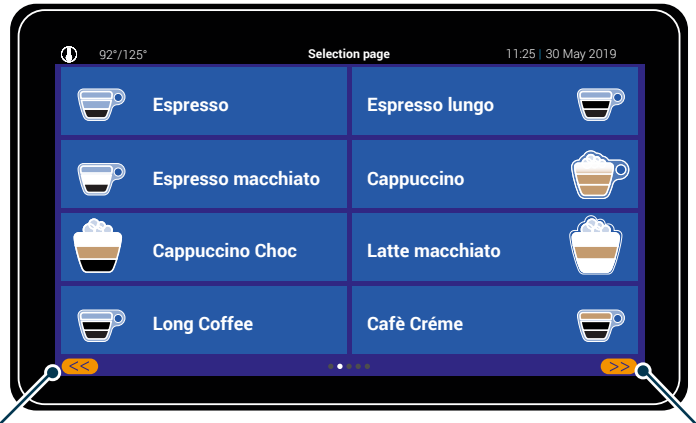
2.4.4 Introduction

20



2.4.5 Selection of drinks to be dispensed (example of free vend drinks)

21



To previous page

To next page

NOTE

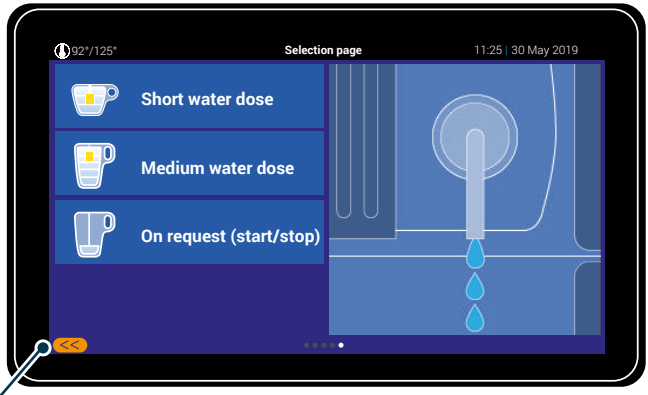
Press the required drink to proceed with dispensing.

NOTE

This page can change according to the number of drinks set in the machine parameters (access allowed only to the Skilled Technician).

2.4.6 Hot water dispensing

22

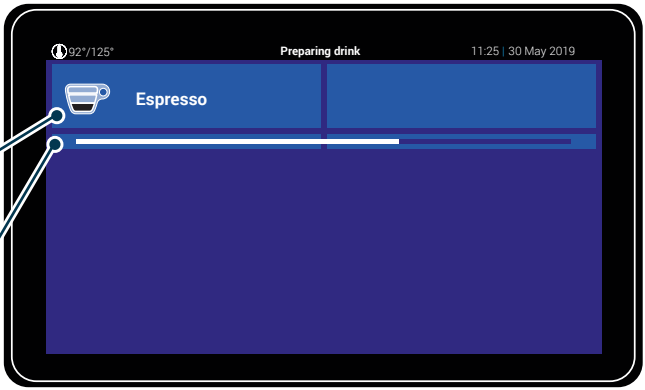


NOTE

This page is at the end of the selection pages of the drinks to be dispensed, regardless of the number of active drinks.

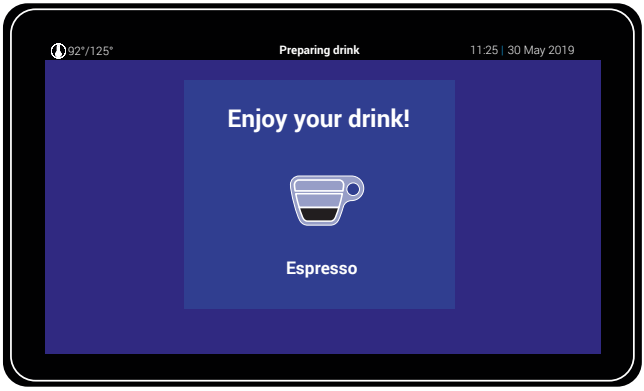
2.4.7 Dispensing in process

23



2.4.8 Delivery completed

24



At the end of dispensing, an acoustic alarm signals that the machine completed its cycle and is ready for a new dispensing.

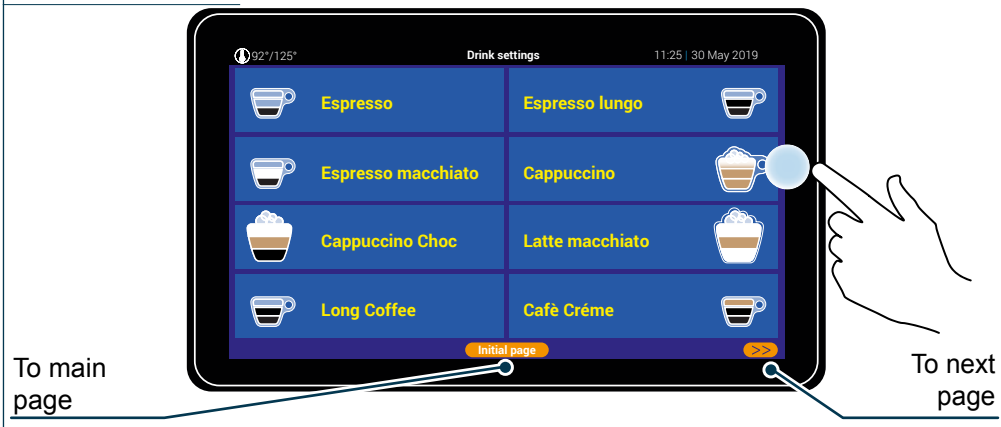
2.4.9 Setup menu - Recipe setting (examples of drinks)

NOTE

Minimum access level.

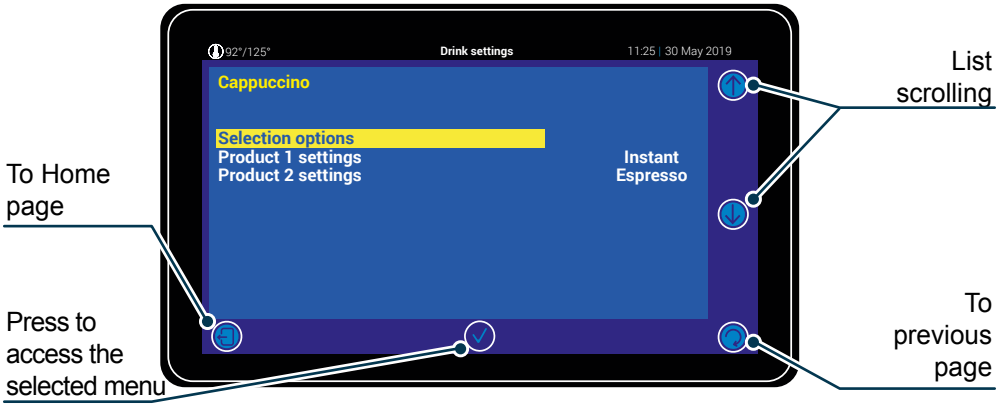
From the “Home page” screen, press the “Dose setting” key to enter the product screen with yellow labels showing the possibility of modify the recipes.

25 - Drink setting page

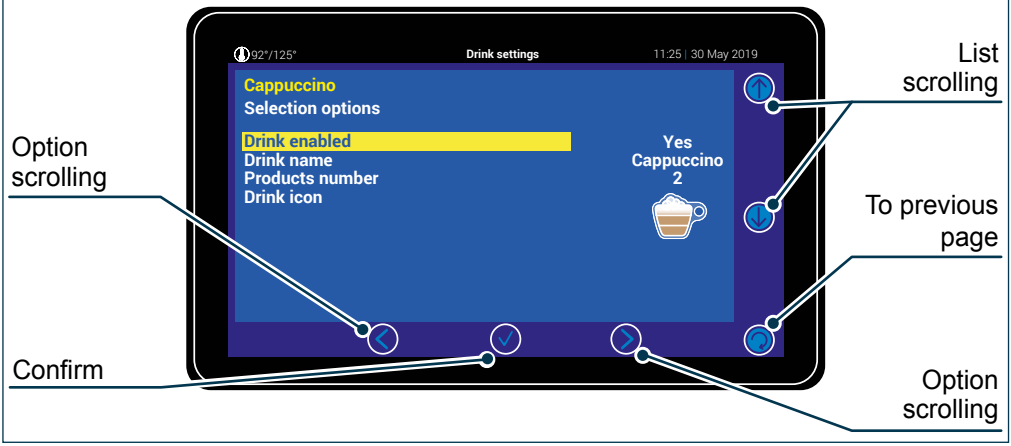


: This symbol signals that the drink dispensing is disabled.

26 - Selection page of settings to modify

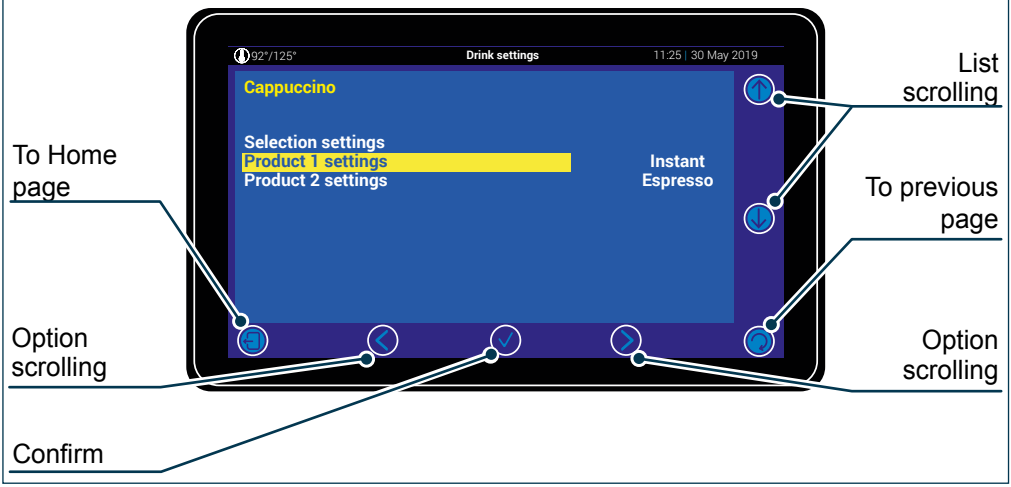


27 - General setting page



According to setting of the parameter “product number”, the menus “product composition” and “product settings” will vary.

28 - Product composition page

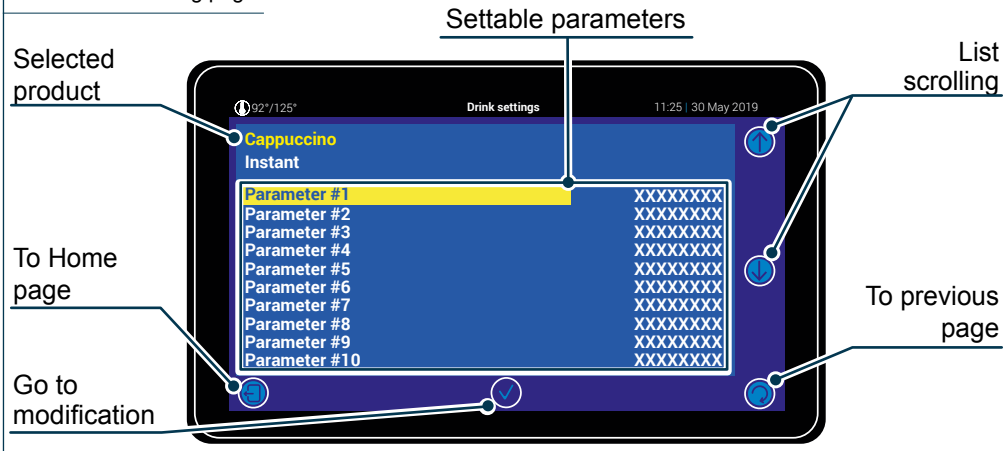


The composition of the available drinks, according to the machine configuration, are listed below:

- Espresso
- Instant product
- Milk
- Hot water

Each drink composition defines the type and the parameters to set in the menu “Product setting #”.

29 - Product setting page



NOTE

This page allows to modify the composition of the drink by modifying the parameters.

SETTABLE PARAMETERS:

Comp. beverage	Element	Min. value	Max. value	Unit of measure	Other /Notes
ESPRESSO	Origin				Grinder 1 Grinder 2 Decaf Grinder 1 and 2
	Delayed start time	0	300	Tenths of a second	
	Grinding time	0	150	Tenths of a second	
	Water dose pulses	0	500	No.	
	Empty coffee chamber	249	251	No.	
	Water adding pulses	0	400	No.	
	Pre-infusion time setting	0	50	Tenths of a second	
	Pre-infusion pause setting	0	150	Tenths of a second	
	Coffee expansion chamber	0	30	No.	
INSTANT PRODUCT	Origin				Instant product motor 1 Instant product motor 2 Instant product motor 3
	Delayed start time	0	300	Tenths of a second	
	Water dispensing delayed start	0	350	Tenths of a second	
	Mixer motor time ON	0	370	Tenths of a second	
	Mixer motor delayed start	0	350	Tenths of a second	
	Instant product motor time ON	0	350	Tenths of a second	
	Instant product motor delayed start	5	350	Tenths of a second	
	Mixer speed setting	0	2	No.	0 maximum speed 1 medium speed 2 min. speed
	Instant product dispensing steps	0	2	No.	0 dispensing without interruption 1 a pause during dispensing 2 two pauses during delivery

Comp. beverage	Element	Min. value	Max. value	Unit of measure	Other /Notes
MILK	Delayed start time	0	300	Tenths of a second	
	Steam dispensing time	0	200	Tenths of a second	
	Milk frother delay	10	160	Tenths of a second	
	Milk frother air time	0	200	Tenths of a second	
	Steam delay	15	25	Tenths of a second	
	Pump time forward	0	300	Tenths of a second	
	Pump speed forward	20	60	Percentage	Value that can be set for 1% step according to the max. speed of the pump with limits from 20% to 60%.
HOT WATER	Delayed start time	0	300	Tenths of a second	
	Dispensing time	0	350	Tenths of a second	

2.5 DISPLAY VERSIONS

2.5.1 Cup station

NOTE

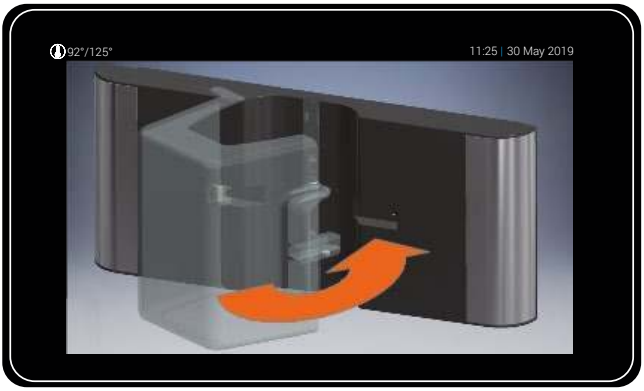
If the “Cup Station” option is enabled, every time delivery of a drink is selected, the system checks the closing state of the front door.

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, the display shows the following page of door closing request.

30

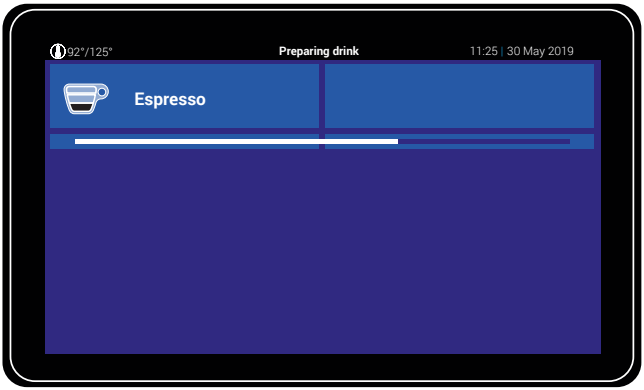


NOTE

If the “Door Locked” function is active, the front door cannot be split between top and bottom, but it is a single piece and to open it, the lock must be released.

Once having closed the front door, the dispensing starts automatically.

31

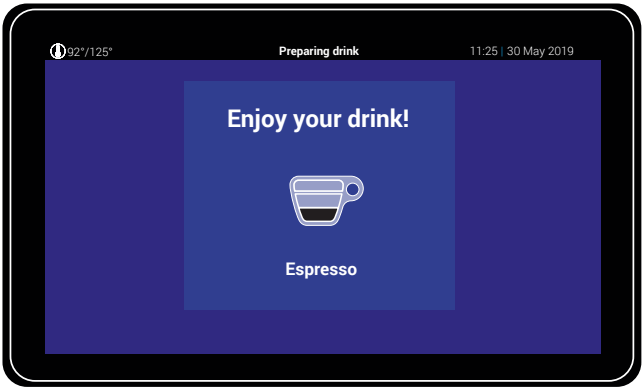


NOTE

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

Subsequently, the end of delivery page is visualized.
The door can be opened and the beverage taken out.

32



2.5.2 “YES” option

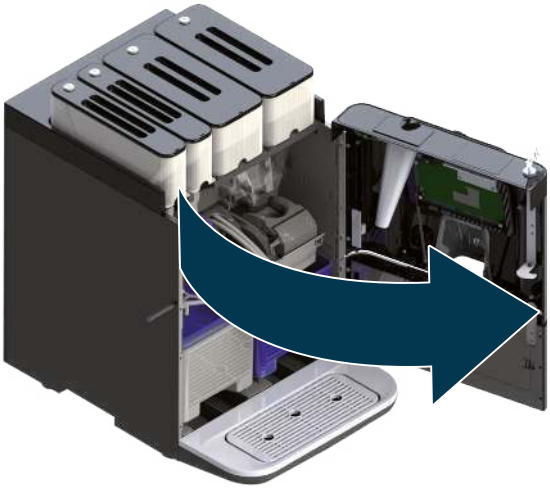
When the coffee grounds drawer is full, the machine will show:

33



Open the upper front door, which will be one single piece.

34

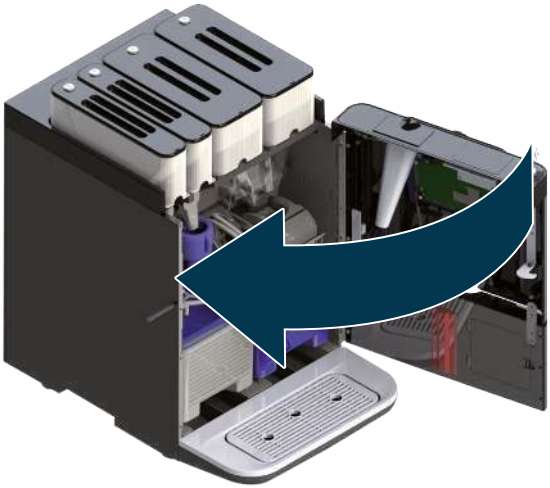


NOTE

The machine will switch off automatically and will restart when the front door is closed.

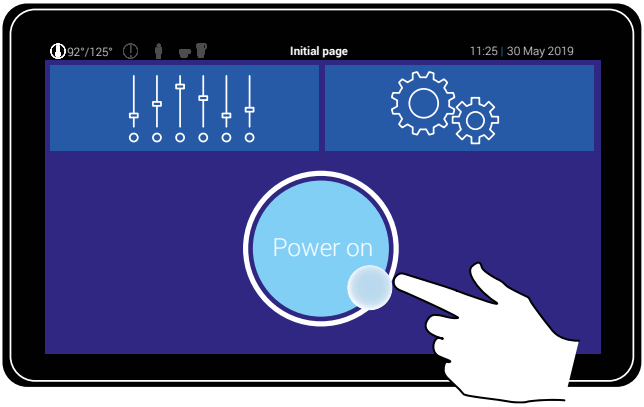
Remove the grounds drawer and empty out the coffee grounds.
Refit the grounds drawer and close the front door again.

35



The machine will restart, showing the “Home page” screen.

36



37

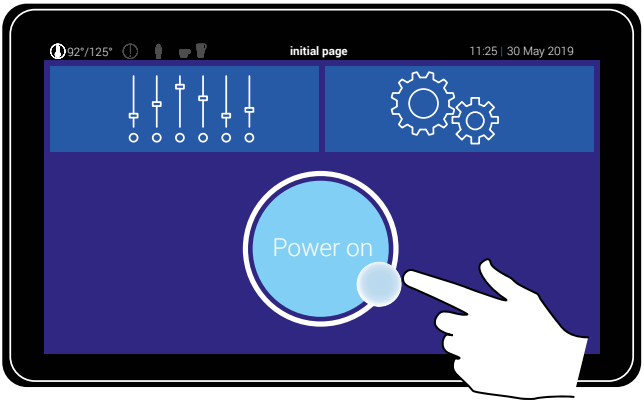


The emptying of the ground coffee is confirmed and the ground container is reset.

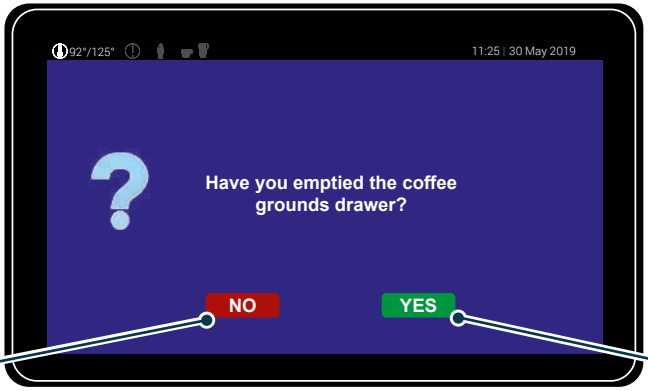
2.5.3 “YES+?” option

Regardless of the coffee grounds drawer being full, when “Power on” is pressed, the machine will ask if the drawers have been emptied.

38



39



Press to start the machine without resetting the coffee ground counter.

Press to confirm the emptying of the ground coffee. The coffee grounds counter will be reset

If emptying is confirmed, the display shows the following page.

40

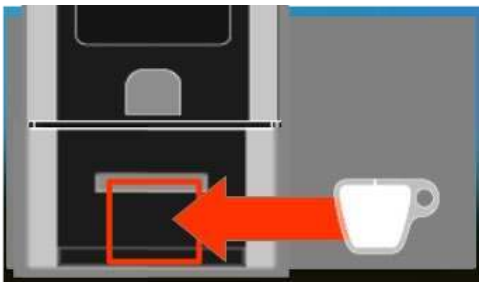
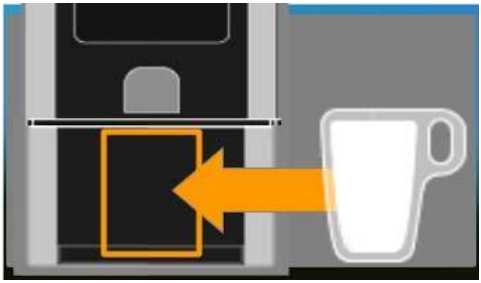
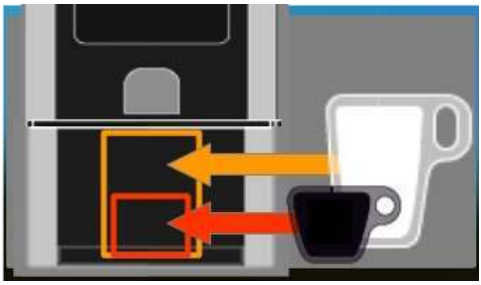


The emptying of the ground coffee is confirmed and the ground container is reset.

2.5.4 Cup height/presence sensor

NOTE

If the “Height / presence cup” option is enables and the beverage recipe has been set for the types of cup suited to the delivery, each type the beverage delivery is selected, the system will check for the presence of a suitable cup on the cup sensor.

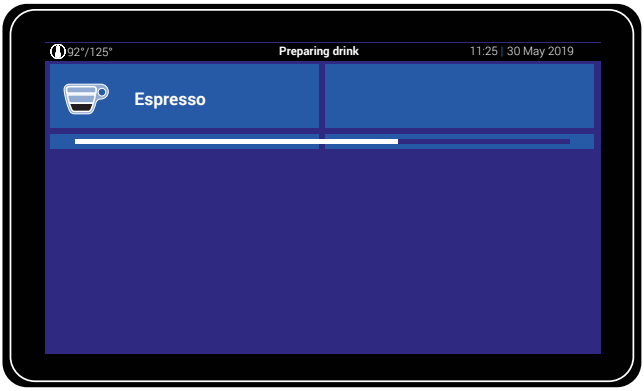
SENSOR	DISPLAY	OPERATION
Low		It enables dispensing if a small cup is placed in correspondence of the low sensor.
High		It enables dispensing if a small cup is placed in correspondence of the high sensor or, when there is no cup protection door, if a small cup is positioned on the cup holder, in correspondence of the high sensor.
Jolly		It enables dispensing if a cup (big or small) is placed in correspondence of one of the two sensors (high or low).

NOTE

When the user does not position the correct cup, the drink will not be dispensed.

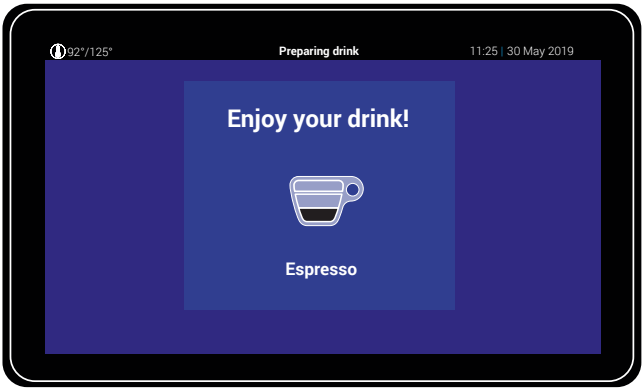
Once having positioned the correct cup, the machine will proceed with the drink dispensing.

41



After dispensing, the following page is shown.

42



The drink can be taken out.

2.5.5 Energy save

NOTE

Technical access level.

NOTE

When the energy saving option is enabled, 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.

43



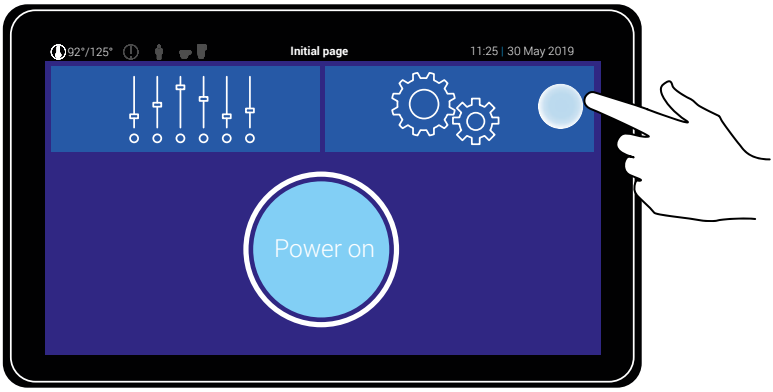
When one of the above condition is valid no longer, the system disable the "Energy Save" mode, resetting the working temperature according to the machine settings.

2.5.6 Light dose view

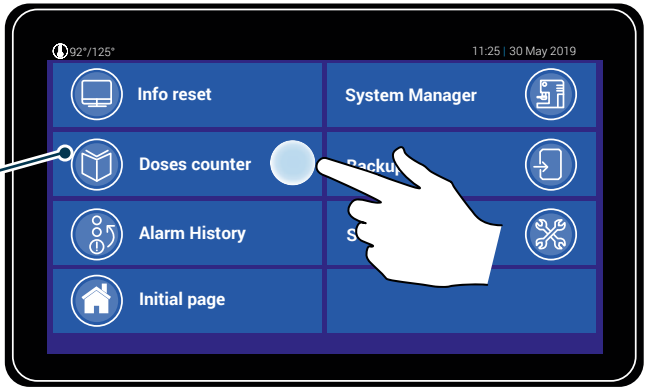
NOTE

Technical access level.

44

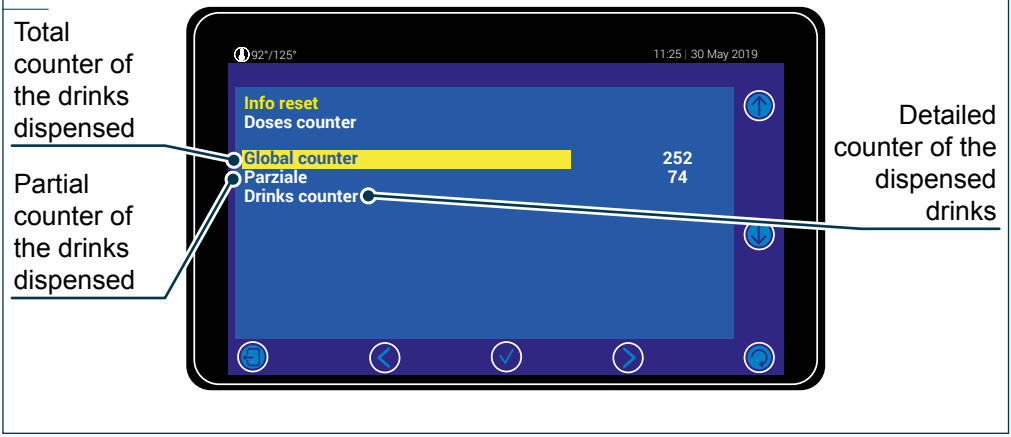


45



Menu Dose counters

46



Accessing the detailed counter of the dispensed drinks, a screen can be view where the number of dispensing is shown next to each drink.

47

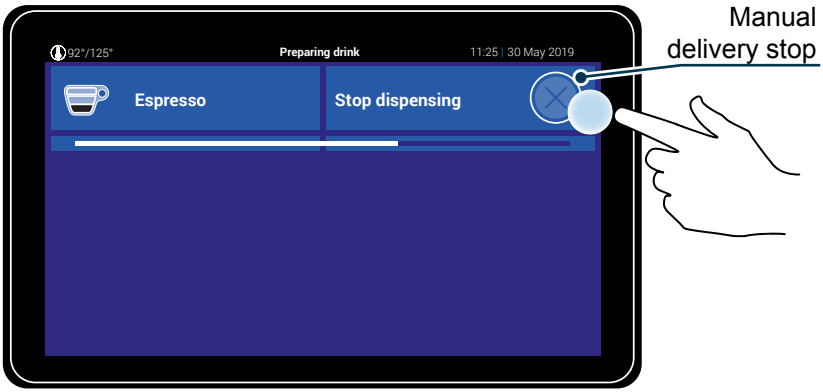


2.5.7 Manual delivery stop

NOTE

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

48



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.

2.5.8 RFiD - Replacement of Filter CariPure100

NOTE

This function is only present if the RFiD reading sensor (optional) is installed.

NOTE

If this function is present, the machine will automatically signal when it is time to replace the filter at the end of its useful life.

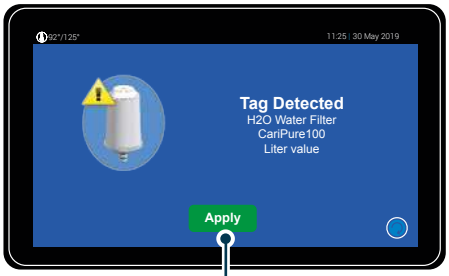
When purchasing the CariPure100 filter, move the filter package, where the symbol is present, to the top part of the machine.

49



When the machine detects the filter (if compatible) it will show the following screen:

50



Confirms the filter identification

Confirming the request, it is possible to proceed to install the new filter.

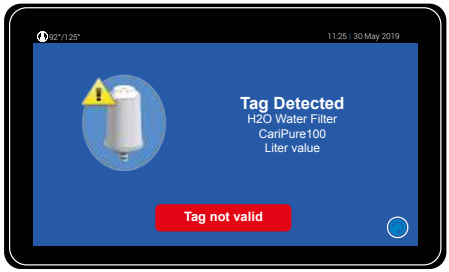
WARNING

On confirmation, the filter use counter will be reset.

WARNING

If the filter is not compatible, the display will show the following screen and it will not be possible to proceed with installation.

51



2.5.9 MDB payment system

NOTE

If the MDB payment system is installed and enabled, it is necessary to insert the required money to delivery the beverage.

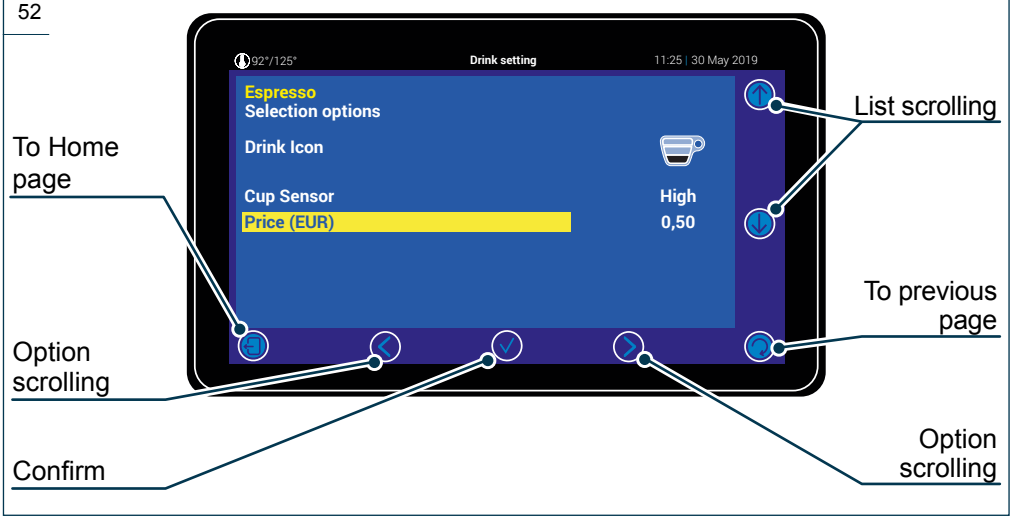
WARNING

Beverage management can be managed from software (technician) and it is different according to the type of MDB installed.

NOTE

To set the price of each single beverage, it is necessary to access the selection option and then to select the price filed.

52



NOTE

The increase/reduce steps of the price can change according to the MDB module settings.

NOTE

If the price is set to zero, the beverage will be delivered free of charge.

53



NOTE

Based on available credit, the colour of the beverage prices will change:

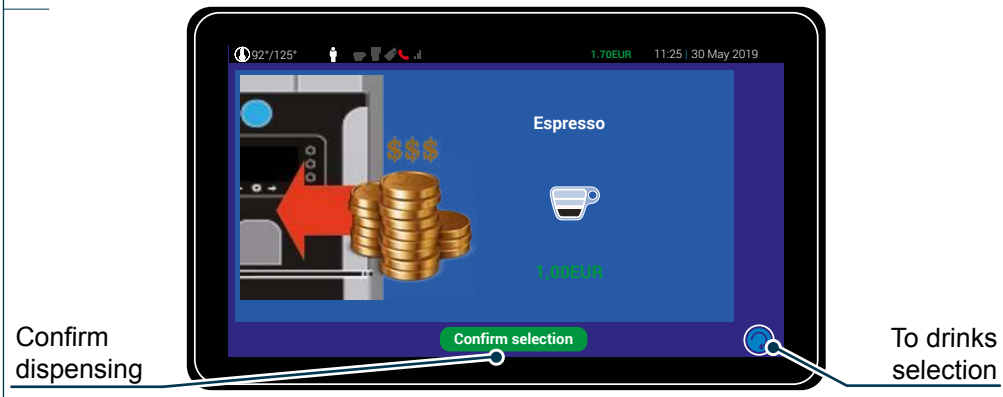
- White: sufficient credit for dispensing.
- Red: insufficient credit for delivery.

NOTE

At the time of inserting the money into the MDB module, the value of the credit available on the display will become larger for a few seconds.

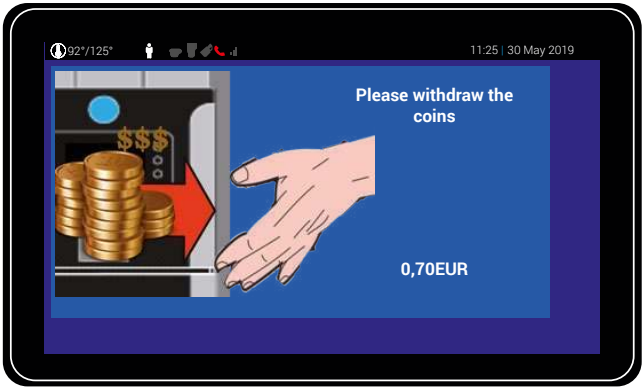
Press a beverage to be delivered in order to proceed.

54



If the credit inserted is more than the price of the beverage, the machine will dispense change (if present and a compatible MDB module has been enabled).

55



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

3 TECHNICAL CHARACTERISTICS

3.1 TECHNICAL DATA

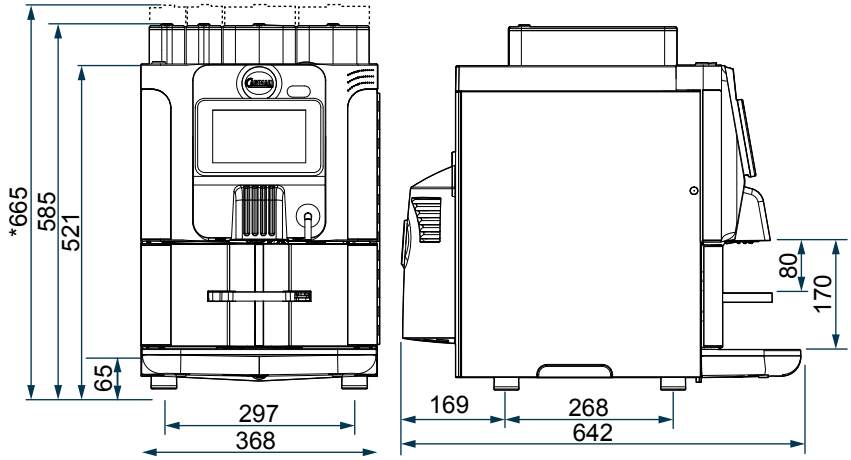
DESCRIPTION	DATA	UNIT OF MEASURE
Coffee boiler capacity	0.6	Litres
Steam boiler capacity	0.6	Litres
Coffee boiler heating element	1800	W
Steam boiler heating element	1200	W
Grounds compactor	75	Pieces
Coffee bean container capacity	0.6 (1.8)	kg (Litres)
Capacity of raised coffee bean container (optional)	1.2 (3.5)	kg (Litres)
Water mains pressure (version with Water connection)	Max ~ 6 (0.6) Max ~ 1 (0.1)	bar (Mpa)
Instant product container capacity	0.8	Litres
Instant product raised container capacity (optional)	1.8	Litres
Drip tray capacity	1.0	Litres
Min./Max delivery height	80 - 170	mm
Tank capacity	4.0	Litres
Net/empty weight (without EVO Milker)	35	kg
Net weight (empty, with EVO Milker)	37	kg
Gross weight (machine loaded, without EVO Milker)	40	kg
Gross weight (machine loaded, with EVO Milker)	42	kg
Voltage	220-240 V	V
Phase	1+N	/
Frequency	50 - 60	Hz
Power	2000	W

NOTE

According to Customer's requirements, it is possible to install the "Jolly" version of the machine, which allows to select the connection to water mains or the usage of water tank.

3.2 OVERALL DIMENSIONS

56



NOTE

* = Overall machine dimensions with raised containers installed.

4 INSTRUCTIONS FOR USE

4.1 GETTING STARTED

4.1.1 Water tank filling

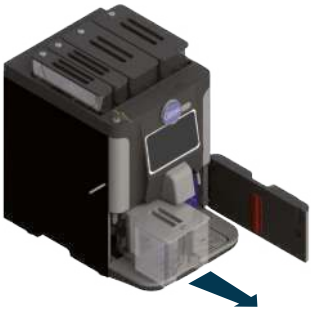
Open the lower door.

57



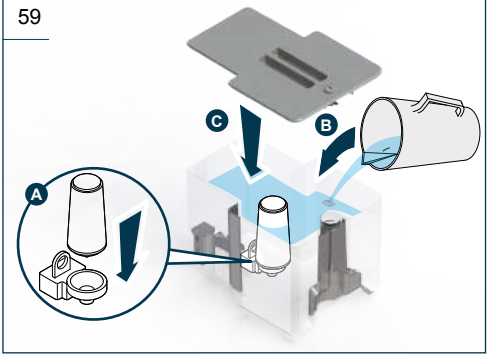
Remove the water tank.

58



Fill the tank using still drinking water.

59



NOTE

Fill the tank up to the max. level.

NOTE

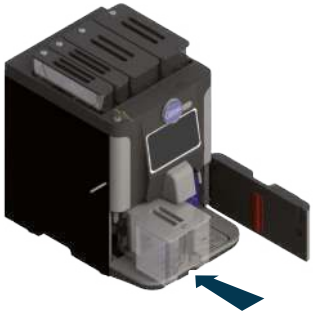
Always install the apposite filter CARIMALI (CARIPure100 Water Filter) into the tank. Once having inserted the adapter, always use the filter for the correct indication of empty tank.

NOTE

For more details on the CARIPure100 filter installation process, see the relevant section.

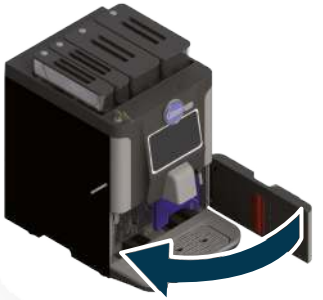
Re-position the water tank.

60



Close the lower door.

61

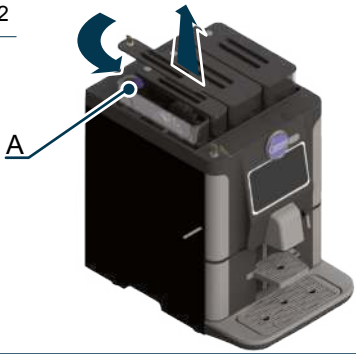


4.1.2 Product filling



Open the required product container using the corresponding key.

62

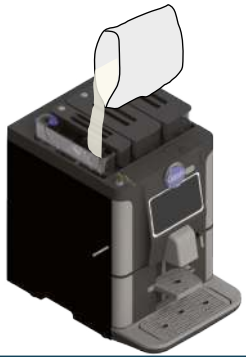


NOTE

Before pouring the product into the container, close the blue lock protection plug “A”.

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

63



NOTE

Before closing the container, open the blue lock protection plug “A”.

Close the container using the lock.

64



NOTE

Properly close the containers to prevent a machine stop.

NOTE

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

4.2 SWITCHING ON

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

ATTENTION

In case the appliance has not been working for some days, before use, empty the water tank (if fitted) and rinse with running water. Then, fill it again up to the max level with drinking water.

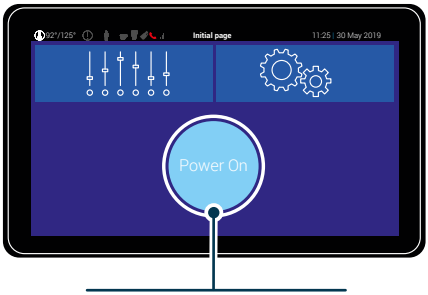
Press the switching on key.

65



When the machine is on, the following screens appear.

66

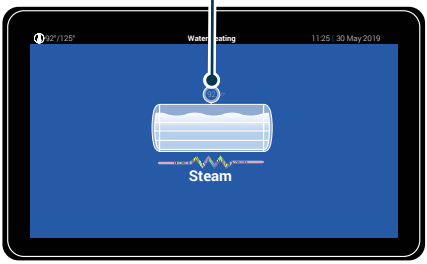


Machine Power on

Before the coffee boiler reaches the temperature, it remains on hold on heating.

67

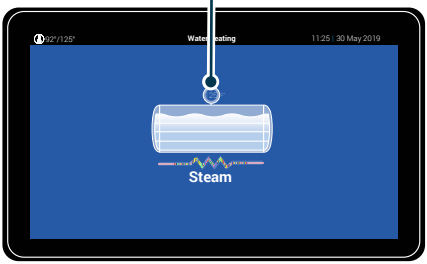
Temperature gauge



The heating of the steam boiler begins after heating of the coffee boiler.

68

Temperature gauge



NOTE

Allow the machine to heat up before proceeding with drink dispensing.

4.3 DRINK DISPENSING

Once the machine reaches the working temperature, it is possible to proceed with drink dispensing.
For dispensing, press the key corresponding to required drink.

NOTE

WATER SYSTEM FILLING:
When installing for the first time or after emptying, carry out the boiler filling procedure.

4.3.1 Boiler filling

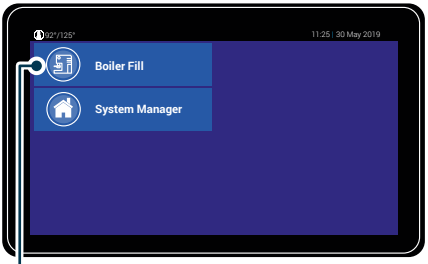
This operation serves to fill the filter, the pump and the circuit of the boiler.

ATTENTION

By omitting this operation, the machine may be seriously damaged and the Manufacturer's liability on machine functioning shall lapse immediately.

With the first installation or every time the machine is emptied with the apposite procedure, press the “Boiler fill” key to fill the boiler.
Press “System Manager” to go back to the menu.

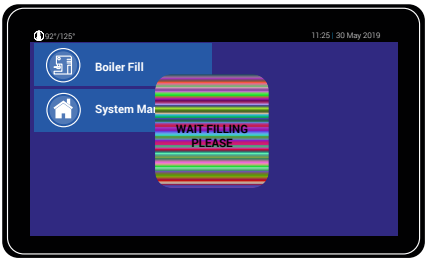
69



Boiler filling

Await until boiler filling is completed.

70



Once the procedure is completed, the screen “Home page” appears.

4.3.2 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.

71



Perform the following method in sequence:

- Dispense 4-6 litres of water according to model, from:
  - Hot water spout (if fitted);
  - Water by-pass (if fitted);
- Start a “All-in-one” washing, to be repeated twice or three times (see the relevant description paragraph.

5 ORDINARY MAINTENANCE

DANGER





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

- having switched off the machine
- having disconnected the machine power supply, by unplugging it;
- having closed the tap upstream of the water mains connection (if available on the machine version)
- having awaited the cooling time of the machine.

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 electric power socket.

WARNING




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

WARNING



To ensure the perfect preservation of the hygiene requirements envisaged by the manufacturer, carry out all the cleaning and sanitization operations set forth in the following plan by referring to the procedures indicated.

WARNING



For cleaning and sanitization operations of the various circuits, use only Carimali products or the ones having the features indicated in this manual.

OPERATION	TYPE OF OPERATION	FREQUENCY	PARAGRAPH
Display cleaning	Manual	Daily	5.1.1
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
Instant product / coffee bean containers	Manual	Weekly	5.1.5
All in One cleaning	Semiautomatic (alternative to single semiautomatic procedures)	Daily	5.2.2
Espresso/CARIBrew group cleaning	Automatic (Light)	Several times during the day, if possible	5.2.4
	Semiautomatic	Daily	5.2.3
	Manual	Weekly	5.2.5
Mixer cleaning	Automatic	Daily	5.2.6
	Manual	Weekly or when necessary	5.2.7
EVO Milker circuit cleaning	Semiautomatic	Daily	5.2.8
	Manual	Weekly or when necessary	5.2.9
Water tank cleaning	Manual	Weekly	5.2.10
Replacement of Filter CariPure100	Manual	100 Litres of delivery	2.5.8 4.1.1
Outer softener filter (if present)	See the related Manufacturer's instructions.		

For cleaning the inner components, open the front door of the machine by using the keys supplied.

72



5.1 EXTERNAL CLEANING

5.1.1 Cleaning the display

73



WARNING

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

5.1.2 Cleaning of chrome-plated surfaces

74



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

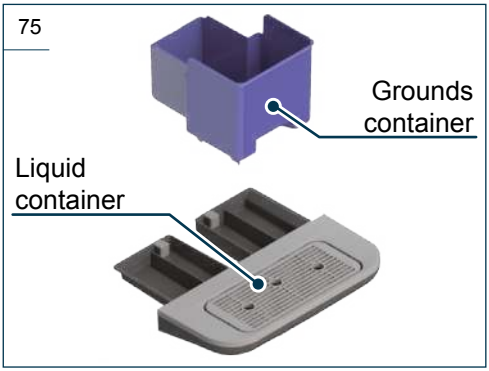
Proceed with the daily external cleaning of the machine using a cloth dampened with water and then dry thoroughly.

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 of solid/liquid grounds container

75



NOTE

Wash with water and cleaning agent thoroughly.
Rinse under running water and dry well to prevent the proliferation of bacteria.

ATTENTION

When cleaning the grounds container, take care not to damage the grounds compactor.

5.1.5 Cleaning of instant products/ coffee bean containers

Carry out the following procedures for cleaning the containers of instant products and coffee beans:

Open the upper front door.

76

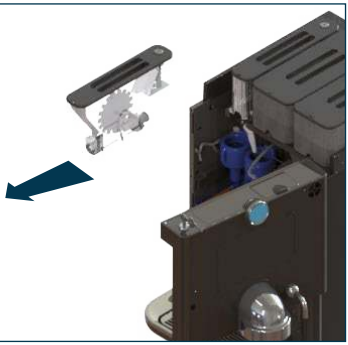


Remove the instant product containers from the machine.

77

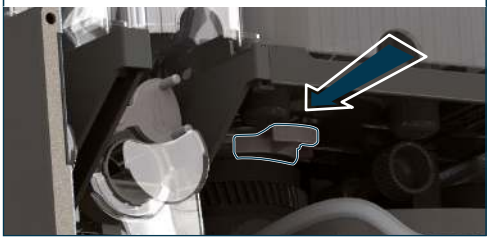


78



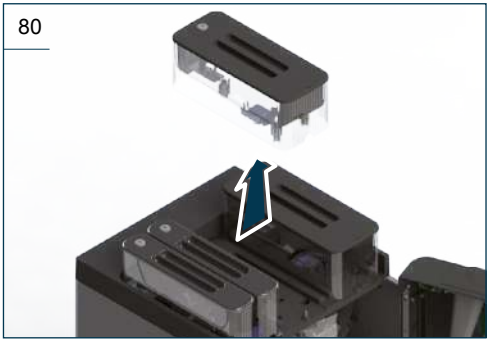
Press the flap to close the side.

79 (view from the bottom up)



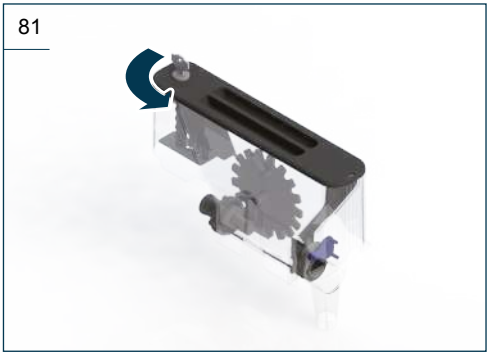
Remove the coffee containers from the machine.

80

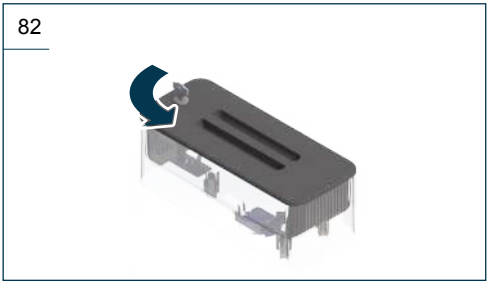


Open the containers using the apposite key.

81



82



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

NOTE

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

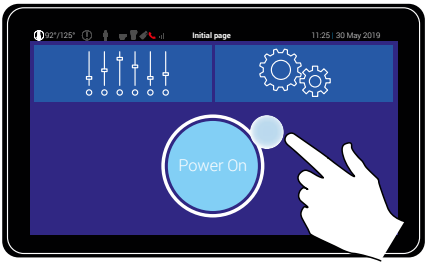
NOTE

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

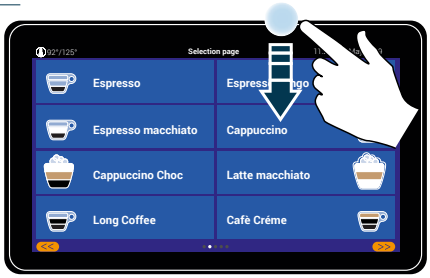
5.2 CLEANING OF FUNCTIONAL UNITS

5.2.1 Cleaning mode access

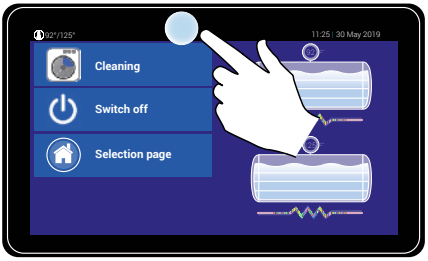
83



84



85



If enables, the machine can require washing for a group/circuit.

86



Press to postpone the wash

Press to proceed with washing.

NOTE

If the installation technician has enabled the Timer washing function, when the pre-set time is up, the machine will require it. This can be postponed, if necessary, once only. The EVO Milker must be washed at least on a daily basis.

NOTE

The “Skip” function might not be enabled and as a result, not view the second machine configuration in the display.

5.2.2 All in One cleaning

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

1. EVO Milker wash;
2. Mixer wash;
3. Espresso group washing.

NOTE

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

NOTE

To carry out this procedure, follow the instructions on the display.

Before proceeding with an All in One wash, according to the machine layout:

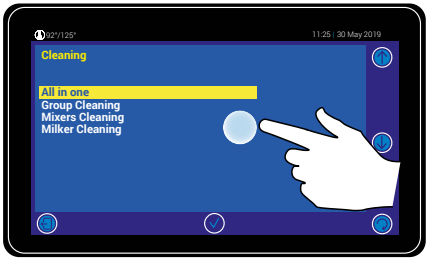
- If there is a EVO Milker circuit, insert the float in a container with water and Carimali sanitizer (06.00136). Follow the instructions on the sanitizer package for a proper dilution.
- Put a container of approx. 2 l under the dispensing nozzle to collect the cleaning liquids.
- In machines with tank (WT), fill the tank with water up to the MAX level.

87



From the cleaning menu, select “All in one”.

88



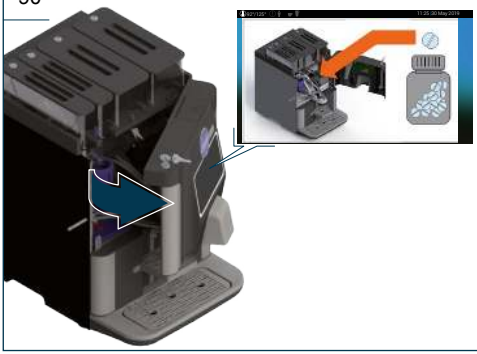
1. The insertion of the cleaning tablet in the Espresso group will be requested on the display. Press START to start the procedure.

89



2. Open the rear door of the machine and insert a CARIMALI tablet (06.00133) into the Espresso group.

90



ATTENTION

In the machine version with tank (WT), check and fill the water tank up to the MAX level if necessary. It is absolutely necessary to ensure that there is enough water during the cleaning cycle.

NOTE

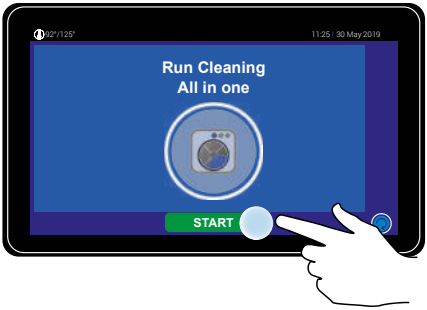
The selected group sets itself in position for tablet insertion.

3. Close the door and the machine will turn on automatically.

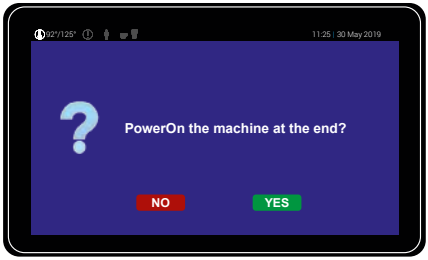
91



92



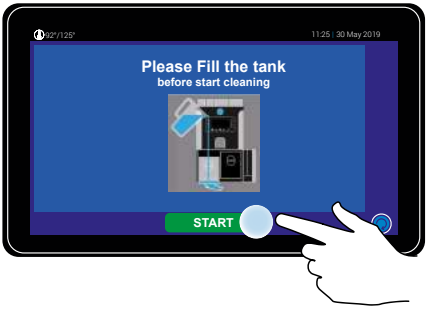
94



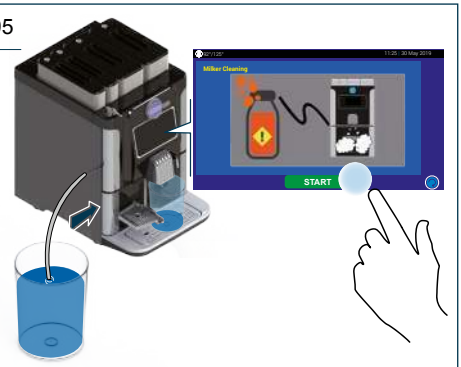
4. On machines with tank (WT), the display will show a reminder to fill the tank with water up to the MAX level.

5. Connect the Milker circuit to a container with water and CARIMALI sanitizer (06.00136), if fitted in the machine configuration.

93



95



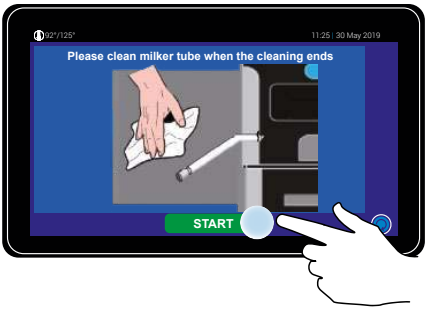
- Press **NO** to switch the machine on again on the drink selection page once the washing cycle is complete.
- Press **YES** to switch on the machine again on the “First page” once the washing cycle is complete.

ATTENTION

Follow the instructions on the sanitizer package for a proper dilution.

6. Clean the milk dip tube.

96



NOTE

The machine will perform the complete rinsing of the EVO Milker circuit automatically, by drawing water from the can or the water circuit, according to configuration.

The machine will carry out the wash, showing the following screen:

97



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.

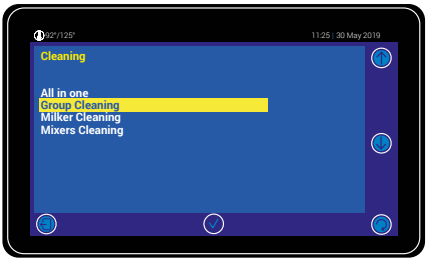
5.2.3 Semi-automatic cleaning of the Espresso/CARIBrew group

NOTE

To carry out this procedure, follow the instructions on the display.

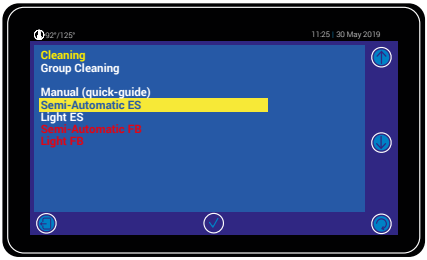
From the cleaning menu, select “Group Cleaning”.

98



Select “Semi-Automatic ES” to proceed with cleaning of the Espresso group.

99

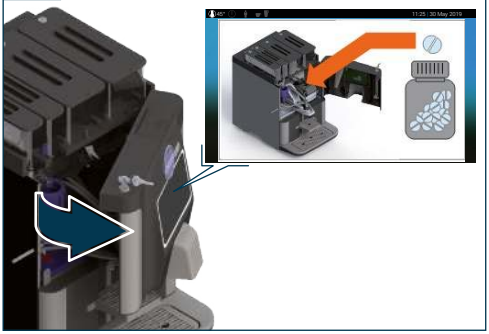


NOTE

The selected unit prepares in position for tablet insertion.

Once having selected the cleaning mode, the following screen is displayed. Open the door and insert a CARIMALI tablet (06.00133) into the group.

100



ATTENTION

In the machine version with tank (WT), check and fill the water tank up to the MAX level if necessary. It is absolutely necessary to ensure that there is enough water during the cleaning cycle.

Close the door and the machine will turn on automatically.

101



NOTE

The cycle lasts approx.ly 8 minutes. Put a container of approx.ly 2 l under the dispensing nozzle to collect the cleaning liquids.

NOTE

If the washing cycle is suddenly interrupted before it is completed, the group will return to the idle position (HOME) and the machine will carry out an automatic rinse cycle.
To perform a complete cleaning cycle, always repeat the procedure from the beginning, verifying the rinsing is carried out.

ATTENTION

At the end of the cycle, the “Initial page” screen is shown. Before proceeding with the normal use of the machine, carry out some test dispensing cycles.

5.2.4 LIGHT cleaning of the Espresso/CARIBrew group

NOTE

This type of washing does not require the use of tablets or the need of opening the machine. The only ingredient used for cleaning is hot water from the water distribution system/ tank.

ATTENTION

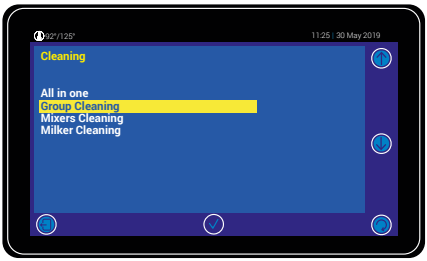
In the machine version with tank (WT), check and fill the water tank up to the MAX level if necessary. It is absolutely necessary to ensure that there is enough water during the cleaning cycle.

NOTE

The procedure is identical for both units.

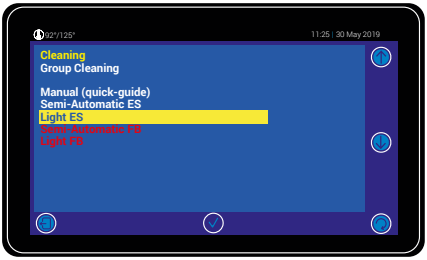
From the cleaning menu, select “Group Cleaning”.

102



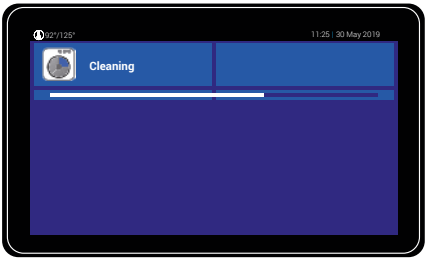
Select “Light ES” to proceed with cleaning of the Espresso group.

103



Await until the cleaning of the selected group is complete.

104



NOTE

The wash will take about 1 minute and use about 150 ml water.

ATTENTION

At the end of the cycle, the cleaning menu is shown. Before proceeding with the normal use of the machine, carry out some test dispensing cycles.

5.2.5 Manual cleaning of the Espresso group

NOTE

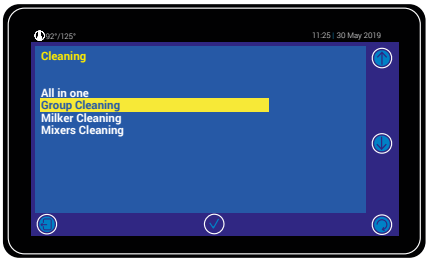
Carry out this procedure for a manual cleaning of the components or in case of complete / partial replacement of the Espresso unit.

NOTE

To carry out this procedure, follow the instructions on the display.

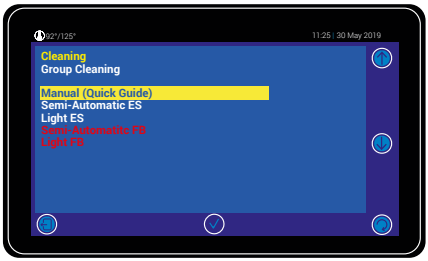
From the cleaning menu, select “Group Cleaning”.

105



Select the entry “Manual (Quick Guide)”.

106

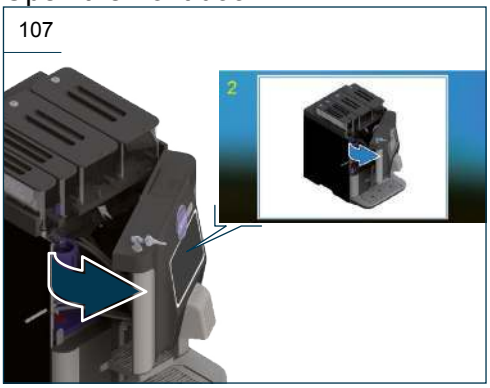


NOTE

The unit moves to the rest position.

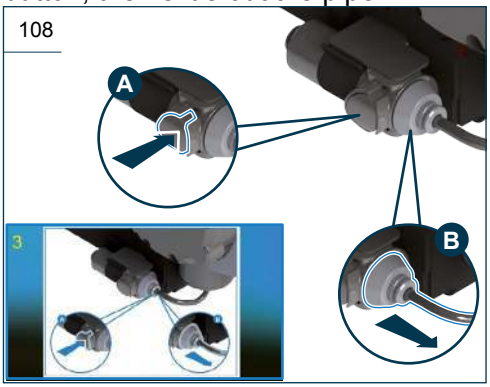
Open the front door.

107



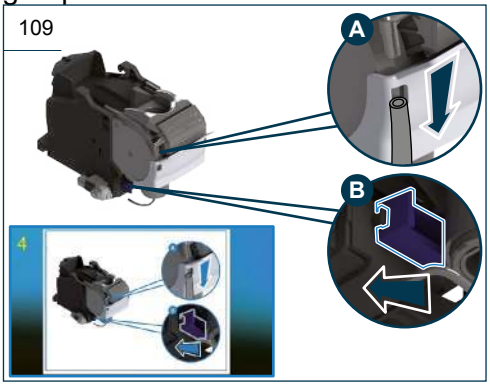
Release the “**A**” fitting, pressing on the button, then slide out the pipe “**B**”.

108



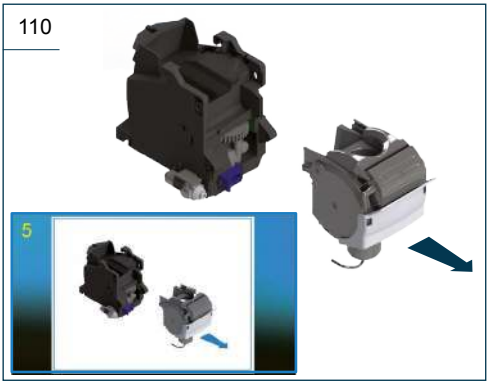
Slide out the waste pipe “**A**“ and press the lever “**B**“ inwards to free the group.

109



Remove the unit towards the front side of the machine.

110



Clean the Espresso group with warm water.

111



ATTENTION

Adjust the water temperature to prevent the risk of burn.

WARNING

If the water is too warm, there is a risk of removing the lubricant in the group.

WARNING

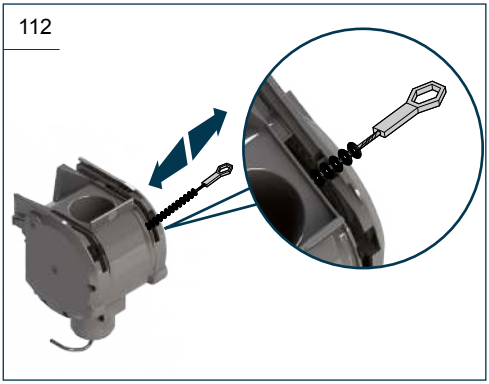
For cleaning the components, make sure the inner channels and edges are cleaned and rinsed.

Required tools for cleaning:

- CARIMALI brush (95.01806);
- Lukewarm water.

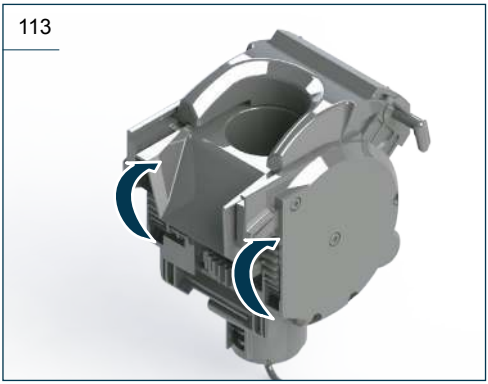
Insert the brush into the Espresso unit and remove the residues.

112



Rinse the Espresso unit thoroughly using lukewarm water and manually rotate the gears.

113



ATTENTION

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

NOTE

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

NOTE

At the end of the cycle, the “Initial page” screen is shown.

5.2.6 Mixer automatic cleaning

NOTE

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

ATTENTION

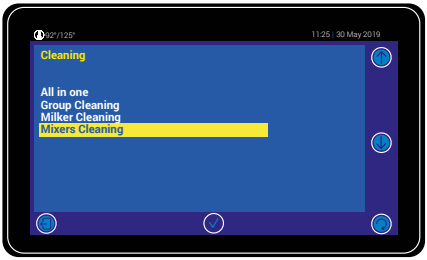
In the machine version with tank (WT), check and fill the water tank up to the MAX level if necessary. It is absolutely necessary to ensure that there is enough water during the cleaning cycle.
The water consumption is approx.ly 1.5 l.

NOTE

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

From the cleaning menu, select “Mixer Cleaning”.

114

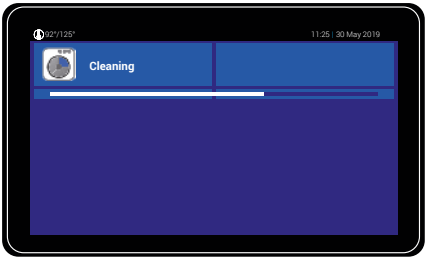


NOTE

The machine carries out the cleaning automatically.

Await until the cleaning of the selected group is complete.

115



ATTENTION

At the end of the cycle, the cleaning menu is shown. Before proceeding with the normal use of the machine, carry out some test dispensing cycles.

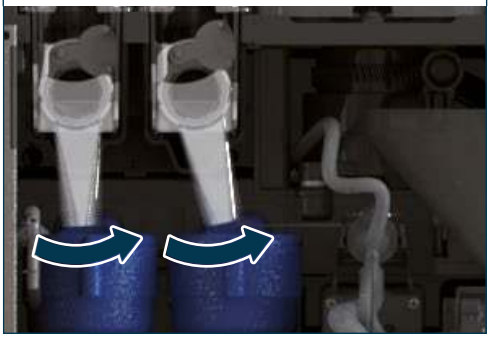
5.2.7 Disassembly and manual cleaning of the instant products Mixer

ATTENTION

Open the upper front door of the machine and disconnect the hoses that might interfere with this procedure.

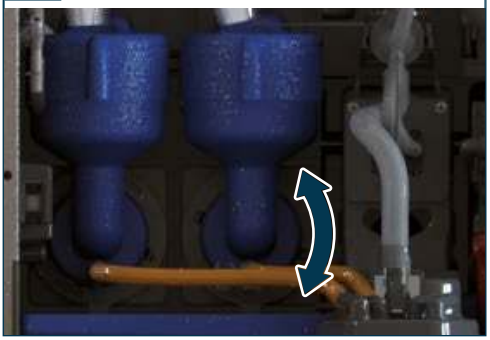
Rotate the chute(s).

116



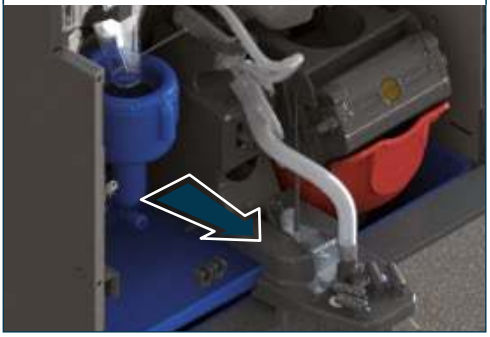
Rotate the ring nut to match the tabs with the relevant slots and free the mixer.

117



Slide the mixer out towards the front of the machine.

118



ATTENTION

Do not put in the dishwasher.

NOTE

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

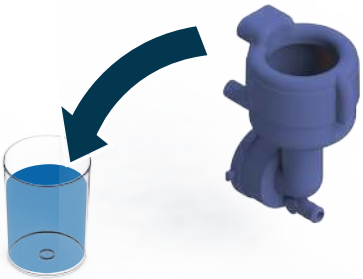


Required tools for cleaning:

- Hot water;
- Cleaning agent.

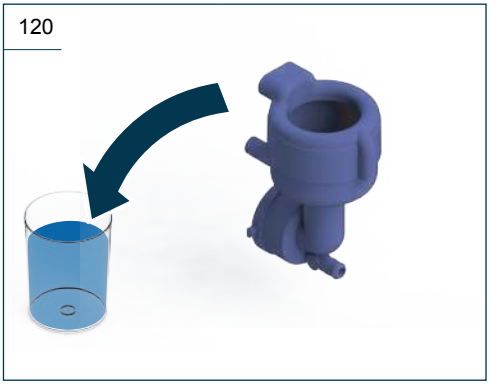
Immerse all components in a solution of hot water and cleaning agent CARIMALI.

119



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

120



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.

5.2.8 EVO Milker circuit cleaning

NOTE

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

NOTE

Put a container of approx.ly 2 l under the dispensing nozzle to collect the cleaning liquids.

NOTE

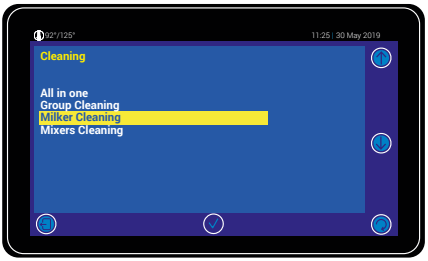
Once having confirmed the cycle start, it cannot be cancelled.

ATTENTION

When using the Milker, carry out the procedure of semi-automatic cleaning at least once a day.
If the Milker is intensively and/or the room temperature is high, it is advisable to increase the cleaning number.

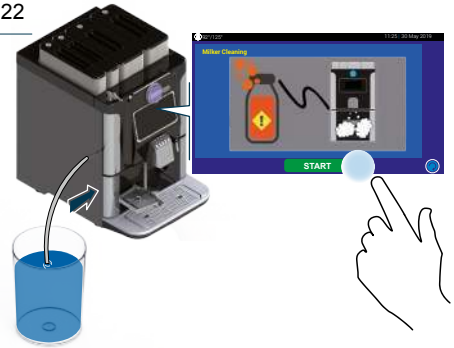
From the cleaning menu, select “Milker Cleaning”.

121



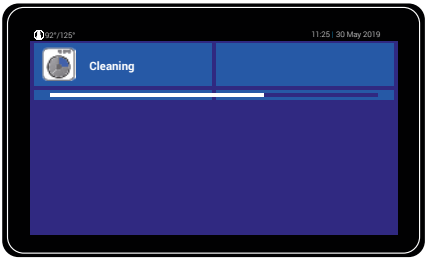
Connect the Milker circuit to a container with water and CARIMALI sanitizer (06.00136). Follow the instructions on the sanitizer package for a proper dilution.

122



Await until the Milker cleaning is complete.

123



NOTE

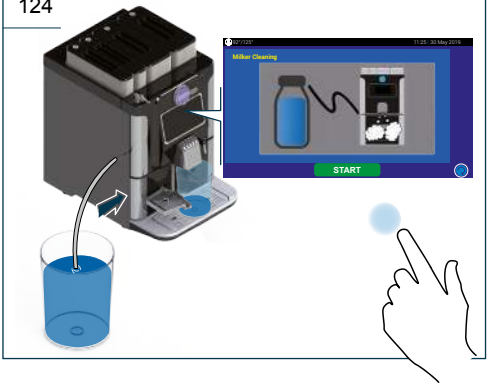
For the complete rinsing of the Milker circuit, use more than 1 l of fresh water.

NOTE

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

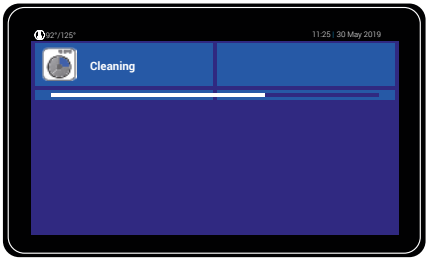
When shown on the display, connect the Milker circuit to a container with fresh water for rinsing.

124



Await until the Milker rinsing is complete.

125



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.

ATTENTION	
	At the end of the cycle, the cleaning menu is shown. Before proceeding with the normal use of the machine, carry out some test dispensing cycles.

5.2.9 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.

126



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

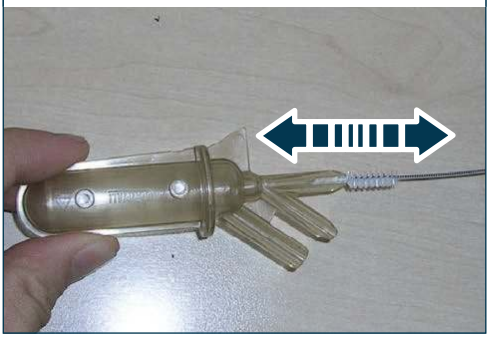
127



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.

128



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.

5.2.10 Water tank cleaning

ATTENTION	
⚠	To prevent the proliferation of bacteria, in case unused water remains in the tank for more than two days, it is necessary to empty the tank and wash it with dish soap. Rinse the tank well before adding fresh water again and refit it onto the machine.

6 TROUBLESHOOTING

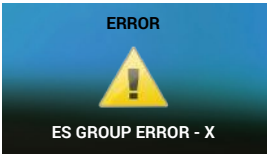
ATTENTION



For faults or situations not described in this manual or when necessary, contact the Service centre.

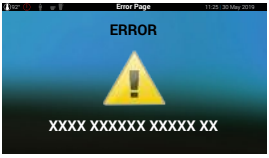
FAULT	POSSIBLE CAUSE	POSSIBLE SOLUTION	USER
The machine does not turn on (TFT off).	Wrong connection to the power mains.	Check the plug and the main switch of the room. Check and repair wiring.	
	Faulty door safety micro switch.	Contact the Service centre.	
	General electric failure.	Contact the Service centre.	
Drinks dispensed incorrectly.	Obstructed dispensing nozzle/s.	Carry out an All-in-One washing cycle. Carry out washing of the coffee and EVO Milker group.	
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. Position them properly.	
	Grounds drawer not inserted.	Check and insert the drawer properly.	
	Fault of the Air Break, of the hydraulic connection or of the tank.	Contact the Service centre.	

6.1 ESPRESSO GROUP ERRORS

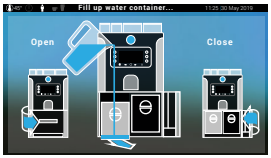


Error NO.	POSSIBLE CAUSE	INTERVENTION
7	The SLIDER does not reach the dispensing position.	• Disconnect and then connect power to machine again. • Clean the coffee group under running water. • Check sensors. • Check motor.
12	Position of coffee ejection.	• Make sure grinding is not too fine. • Check quality of ground coffee. • If it delivers too much water, check volume. • Disconnect and then connect power to machine again. • Check the group fuse + motor encoder. • Clean the motor and encoder.

6.2 GENERAL ERRORS



MESSAGE	POSSIBLE CAUSE	INTERVENTION	USER
INSERT DRIP TRAY	Drip tray not inserted or not inserted properly.	Insert the drip try correctly.	
DRIP TRAY FULL	Drip tray full.	Remove the drip tray. Empty the drip tray. Re-insert the drip tray.	

MESSAGE	POSSIBLE CAUSE	INTERVENTION	USER
	Minimum level of water in the tank.	Carry out the procedure shown on the display.	
	Minimum level of water inside (Air break).	Await the water filling in the Air-Break.	
COFFEE GROUNDS DRAWER FULL	When the number of grounds set is reached, the alarm appears and the machine stops.	Empty the drawer and clean it. Follow the instructions on the display.	
COFFEE GROUNDS DRAWER FULL RESET FOUNDS	When the number of grounds set is reached, the alarm appears and the machine stops.	**NOTE** This message is visible only if the “Cup Station“ option is enabled. Open the front door (the machine stops automatically). Empty the drawer, then close the front door (the machine starts automatically). Reset the counter by pressing ✓ when this message appears.	
INSTANT X	Instant product containers not inserted or not inserted properly.	Insert the instant product container(s) properly.	
COFFEE HOPPER X	Coffee containers not inserted or not inserted properly.	Insert the coffee container(s) properly.	

7 DECOMMISSIONING AND DISPOSAL

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

WARNING



When the machine is not used any longer, render it inoperative after having unplugged it and having cut 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.05129.00.EN
07/2019

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