

Semi-Automatic Coffee System

Use and Care Manual



Models: CM24TBISAS (Tank model)
CM24PBISAS (Plumbed model)

Read this manual completely before operating your appliance. Keep it for future reference.

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Keep this manual and your sales receipt or canceled check in a safe place for future reference. Proof of original purchase date is required for warranty service.

Have the model and serial number information for your coffee system ready. The numbers are found on the model-serial number plate located on the side of the unit. See page 6 for the location. Record the information below for easy access.

Model Number _____

Serial Number _____

Date of Purchase _____

If you have any questions about this product, call:

In our continuing effort to improve the quality and performance of our appliances, it may be necessary to make changes to the coffee system without revising this guide.

Important Safety Instructions



IMPORTANT

INSTALLER: PLEASE LEAVE THIS MANUAL WITH THIS APPLIANCE.

CUSTOMER: READ THIS USE & CARE MANUAL COMPLETELY BEFORE USING YOUR APPLIANCE AND KEEP IT FOR FUTURE REFERENCE. IT PROVIDES PROPER USE AND MAINTENANCE INFORMATION.

About Safety Instructions

IMPORTANT: Warnings and *Important Safety Instructions* appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution and care must be exercised when installing, maintaining or operating an appliance.

Always contact the manufacturer about problems or conditions you do not understand.

Safety Symbols



DANGER

Instructions that if not followed immediately, will result in serious injury or death. Severe property damage may also occur.



WARNING

Instructions that if not followed could result in serious injury or death. Property damage may also occur.



CAUTION

Instructions that if not followed could result in property damage.



IMPORTANT

Important things to know about your coffee system or instructions that must be followed for it to work properly.



NOTE

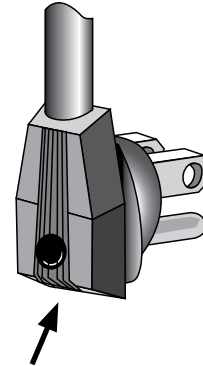
Helpful tips that will make your coffee system easier to use.

Important Safety Instructions

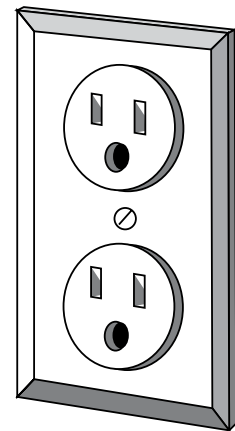


DANGER

- **IMPORTANT:** Before performing any type of service or installation, make sure that electric power to the coffee system is turned off or that power is disconnected.
- **IMPORTANT:** To avoid the possibility of explosion or fire, do not store or use combustible, flammable or explosive liquids or vapors (such as gasoline) inside or in the vicinity of this or any other appliance.
- **IMPORTANT:** This appliance is equipped with a three-prong grounding plug for your protection against possible electric shock hazards. It must be plugged into a dedicated, grounded receptacle. Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a dedicated, properly grounded three-prong wall receptacle. Do not under any circumstances, cut or remove the third (ground) prong from the power cord. Do not use an adapter plug. Do not use an extension cord. Do not use a power cord that is frayed or damaged. The use of a ground fault interrupter (GFI) is not recommended.



Power cord with
three-prong plug



Grounded type
wall receptacle

General Safety Precautions

To reduce the risk of fire, electric shock, serious injury or death when using your appliance, follow basic safety precautions, including the following:



WARNING

- If you receive a damaged product, immediately contact your dealer or builder. Do not install or use a damaged appliance.
- Do not use the coffee system until it has been properly installed by a qualified installer according to the accompanying installation instructions. Have the installer show you the location of the power connector and the fuse or junction box so that you know where and how to turn off power to the coffee system.
- Do not install, repair or replace any part of the coffee system unless specifically recommended in the literature accompanying it. A qualified service technician should perform all other service.
- Keep packaging materials away from children. Plastic sheets and bags can cause suffocation.
- Use the coffee system only for tasks expected of a home appliance as outlined in this manual. This appliance is not intended for commercial use.
- DO NOT PUSH ANY BUTTONS OR TURN ANY KNOBS ON THE FRONT PANEL UNTIL ALL BODY PARTS AND CLOTHING ARE CLEAR OF THE BREWING COMPARTMENT. KEEP ALL BODY PARTS AWAY FROM THE BREWING COMPARTMENT DURING OR IMMEDIATELY AFTER DRINK DISPENSING. HOT LIQUIDS AND STEAM CAN CAUSE SEVERE BURNS.
- Make sure individuals who use the coffee system know how to operate it properly.

Important Safety Instructions

General Safety Precautions (continued)



WARNING

- Never allow anyone, including children to sit, stand or climb on any part of the coffee system. Doing so may cause damage, serious injury or death.
- Do not leave children alone or unattended in the area around the coffee system. Do not allow children to use it or touch any part of it.
- Do not store items of interest to children on top of or above the coffee system. Children could be burned or injured while climbing on the appliance.
- Do not tamper with the controls.
- Clean the coffee system completely according to the **Cleaning and Maintenance** section (including **System Cleaning**) of this manual before operating it for the first time.
- Clean and maintain the coffee system according to the maintenance schedule on the facing page. Clean it only in the manner indicated in the **Cleaning and Maintenance** section. Use only the cleaning agents specified.
- Do not use a steam or pressure cleaner to clean the coffee system or any part of it. Damage caused by cleaning the unit in this manner could result in electric shock, fire or explosion.
- Turn off the coffee system and allow it to cool before cleaning, except when cleaning the steam nozzle or performing a system cleaning.
- To prevent sickness due to food poisoning, clean the steam nozzle immediately after foaming milk. See page 23.
- On model CM24TBISAS (tank model): Change the water in the tank daily to prevent sickness due to bacteria growth.
- When cleaning the mechanical parts of the coffee system, exercise care with hands and arms around the metal edges.
- Many metal surfaces on top of the coffee system and inside the brewing compartment become and remain hot when the power switch is turned on. Exercise care around the coffee system's metal surfaces even after turning off the power switch.
- During normal operation, the person using the coffee system may pull it out from the cabinet to fill the coffee bins, etc. To prevent personal injury, when pushing the coffee system back into the cabinet, make sure body parts and clothing are clear of the portion of the coffee system behind the front panel.
- To avoid personal injury, make sure no one is under the coffee system when sliding it in and out of the cabinet.
- To avoid steam coming out of the unit unexpectedly, rotate the steam nozzle knob fully counter-clockwise before turning on the power switch.



CAUTION

- To prevent jamming of the grinding mechanism, use only the types of coffee beans specified in this manual.
- To prevent clogging of the internal parts, use only filtered water as specified on the facing page. Do not use distilled water.
- Do not put any part of your coffee system in a dishwasher. Many of the parts are not dishwasher safe.
- To avoid damage to the coffee system, do not put pre-ground coffee into the coffee bean container.

Important Safety Instructions



IMPORTANT

Before operating your coffee system for the first time:

1. Make sure you are using the right type of water.

- Call your local water company. Ask them for the water hardness level of the water supplied to the building where the coffee system will be installed.
- If the water hardness level is above four grains per gallon (4gpg):
 - » For CM24TBISAS (tank model), pour only filtered water with a hardness level of 4gpg or less into the water tank. Do not use distilled water.
 - » For CM24PBISAS (plumbed model), contact a water treatment specialist and have a water treatment system installed to reduce the water hardness level to 4gpg or less.

IMPORTANT: Dacor® does not recommend installation of a reverse osmosis filtration system. Reverse osmosis systems can cause low water pressure. When the water pressure is low, the coffee water volume (level) can fluctuate and the water pump may make a “hammering” sound.

2. Clean the system completely according to the *Cleaning and Maintenance* section (including) *System Cleaning*, to remove bacteria that may have accumulated during storage and shipping.

Clean your coffee system regularly according to the chart below:

Coffee System Cleaning Schedule				
	Immediately after use	Daily	Weekly	Monthly
Steam Nozzle*	✓	✓		
Drink Dispenser Assembly		✓		
Water Tank (CM24TBISAS Only)		✓		
Drip Tray		✓		
Used Coffee Ground Bin and Drawer		✓		
Collar Gasket			✓	
System Cleaning				✓
Outside Surfaces and Brewing Compartment				✓

* Always clean the steam nozzle immediately after steaming milk. Otherwise, you may clean it daily.

See the *Cleaning and Maintenance* section on page 22 for complete instructions.

Getting To Know Your Coffee System

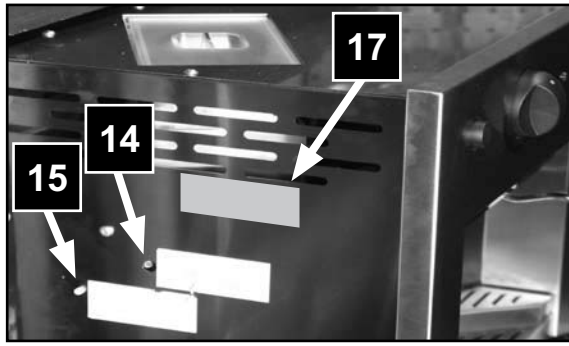
Parts of Your Coffee System

NOTE: See the *Operating Instructions* section for directions on how to use the features below.

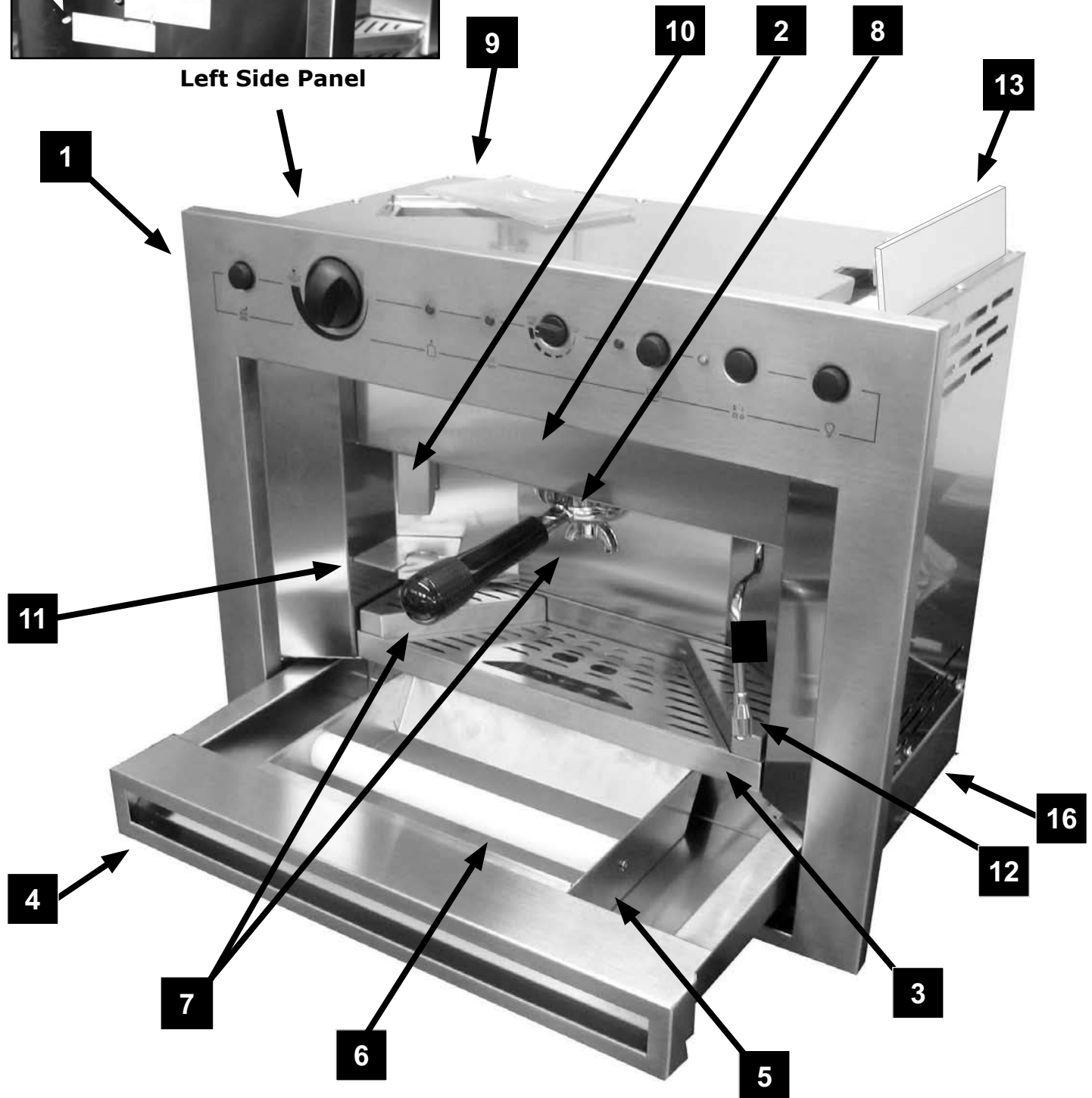
Exterior

1 Control Panel	The control panel has buttons and knobs across it that are used to operate your coffee system. See page 8.
2 Brewing Compartment	The brewing compartment is the area where ground coffee, steam and hot drinks are dispensed. It is equipped with a drip tray and a slide out accessory drawer.
3 Drip Tray	The drip tray catches spills and water that the coffee system purges during the process of making coffee.
4 Accessory Drawer	The pullout accessory drawer holds the used coffee ground bin. It also has room on the sides to store the accessories that come with your coffee system.
5 Used Coffee Ground Bin	Use the coffee ground bin to hold used coffee grounds after you are finished making coffee drinks.
6 Used Grounds Beater Bar	When emptying the drink dispenser assembly, knock it against the beater bar to loosen the grounds from the drink dispenser assembly.
7 Drink Dispenser Assembly	Coffee drinks are dispensed from the drink dispenser assembly. Water filters through the coffee grounds inside it. See page 9 for a picture of the various parts.
8 Dispensing Collar	The drink dispenser assembly (filter holder) attaches to the dispensing collar when making hot drinks.
9 Coffee Bean Container	The coffee system grinds the roasted coffee beans put in the coffee bean container.
10 Ground Coffee Dispenser	The ground coffee comes out of the dispenser when the coffee is ground.
11 Ground Coffee Shelf	Rest the bottom of the drink dispenser assembly (filter holder) on this shelf during the coffee grinding process. NOTE: Do not rest the holder on the ground coffee shelf unattended.
12 Steam Nozzle	Use the steam nozzle to foam milk and create various types of hot drinks.
13 Water Tank	Model CM24 T BISAS only. The water tank holds the filtered water used to make coffee. Use only water with a hardness of four grains per gallon (gpg) or less. The water tank door is sealed shut on the plumbed model (CM24 P BISAS).
14 Coffee Grinder Adjustment	Allows you to adjust the fineness of the coffee produced by the coffee grinder. See page 30 for instructions on how to adjust the coffee fineness.
15 Coffee Grind Time Adjustment	Allows you to adjust the amount of time the coffee grinds when you push the grind button. See page 31 for instructions on how to adjust the coffee grind time.
16 Regulator	Plumbed model only. The regulator controls the water pressure of the water supplied to the coffee system. See page 31.
17 Model-Serial Number Label	

Getting To Know Your Coffee System



Left Side Panel

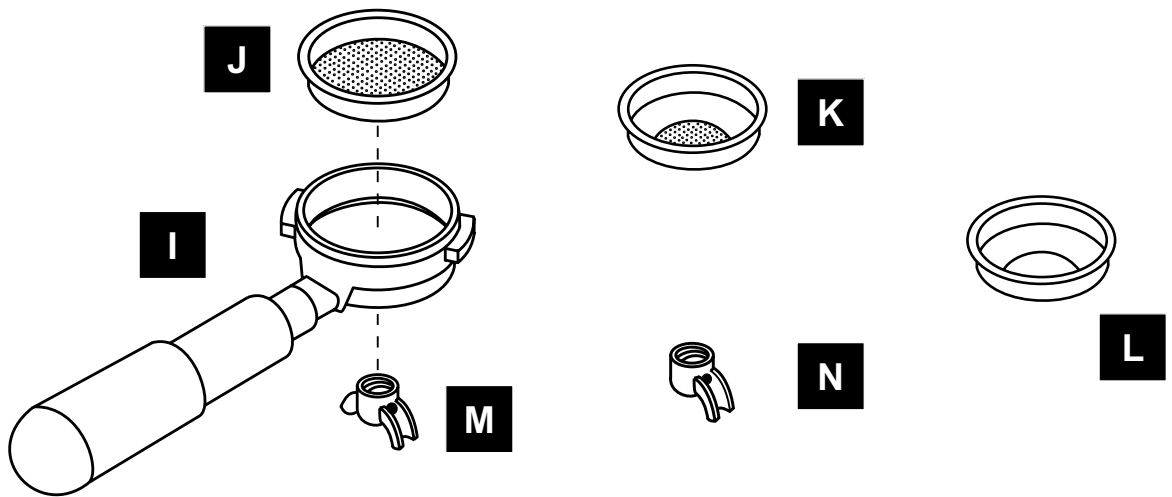
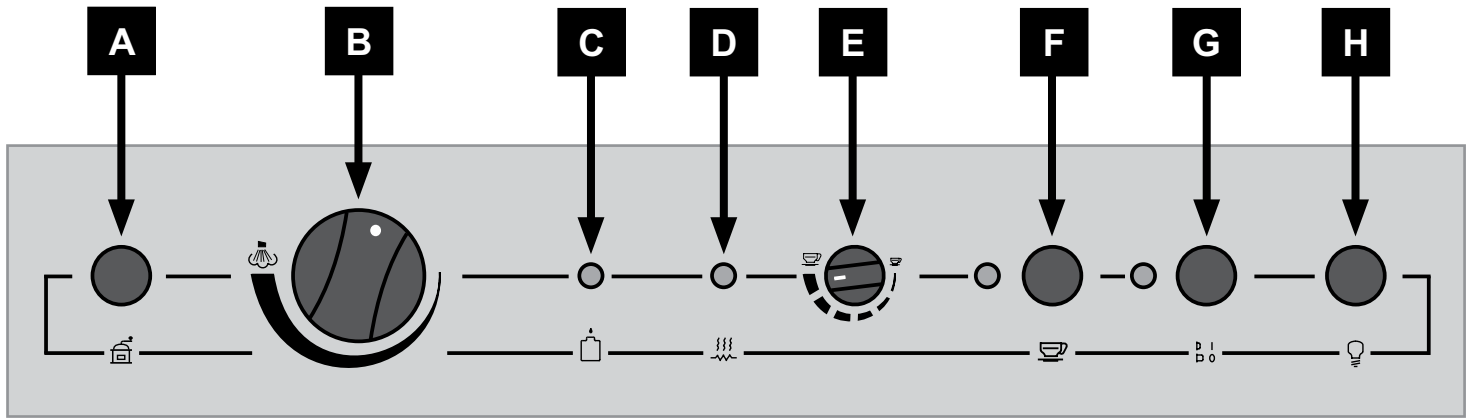


Getting To Know Your Coffee System

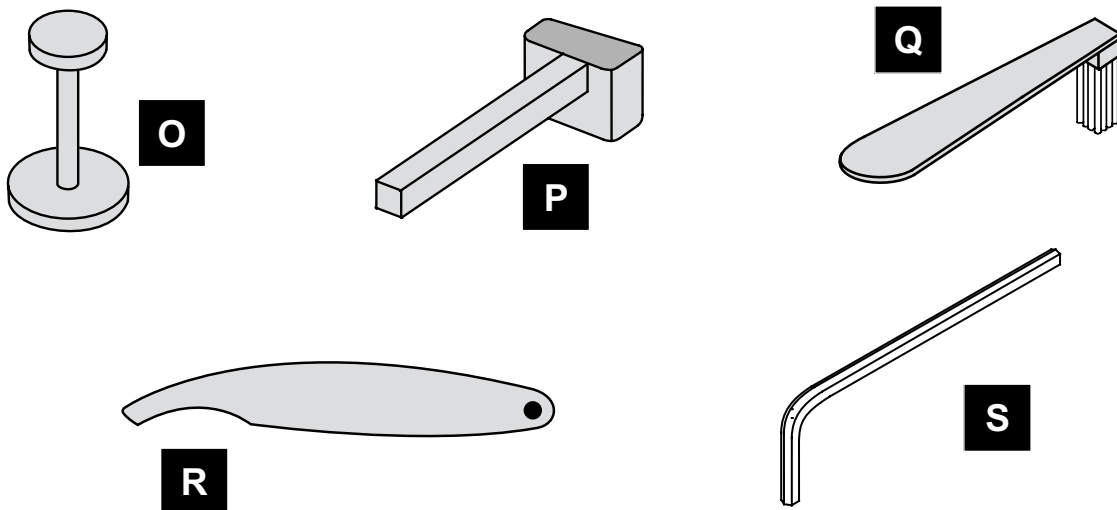
Control Panel, Parts and Accessories

A	Coffee Grinder Button	Push in on the button to start the coffee grinder.
B	Steam Nozzle Knob	Use the steam nozzle knob to turn the steam nozzle on and off. Turning the knob clockwise to turn it on. Turn the knob counter-clockwise to turn it off.
C	Water Tank Empty Light	The water tank empty light comes on when the water tank needs to be refilled. The light does not work on the plumbed model (CM24PBISAS) since the water tank is not used.
D	Heating Element Light	Glows when the heating element is on. NOTE: <u>The unit may still be hot when the light is off.</u> The element turns on and off automatically when the power switch is on to maintain optimal drink heating temperature.
E	Drink Volume Knob	Adjusts the amount of coffee that is dispensed when the drink dispensing button is pushed.
F	Drink Dispensing Button	Push the drink dispensing button to start dispensing. The light next to it glows during the drink dispensing process.
G	Power Switch	Push in on the power switch to turn your coffee system on or off. The light next to it glows when the unit is on.
H	Light Switch	Push in on the light switch to turn the lights in the brewing compartment on or off.
I	Filter Holder	Holds the filters that contain the ground coffee. Water pours through it, making the coffee that pours into the cup you put below it on the drip tray.
J	Filter - Double	Holds the ground coffee during drink dispensing. Use it to create two drinks at a time.
K	Filter - Single	Holds the ground coffee during drink dispensing. Use it to create one drink at a time.
L	Filter - Blind	Used during the system cleaning process. See page 27.
M	Dispensing Nozzle - Double	Use the double dispensing nozzle to create one or two hot drinks at a time. See the operating instructions.
N	Dispensing Nozzle - Single	Use the single dispensing nozzle to create one hot drink at a time. See the operating instructions.
O	Tamper	Use the tamper to compact the coffee grounds into the filters.
P	Coffee Scoop	Use the coffee scoop to pour pre-ground coffee into the filter.
Q	Cleaning Brush	Use the cleaning brush to clean the inside of the brewing unit.
R	Filter Removal Tool	Use the filter removal tool to remove the filters from the filter holder.
S	Grinder Adjustment Tool	Use the coffee grinder adjustment wrench to turn the coffee grinder adjustment screw. See page 30.

Getting To Know Your Coffee System



Drink Dispenser Assembly



Accessories

Setting Up Your Coffee System



WARNING

- To avoid sickness, clean the coffee system completely according to the **Cleaning and Maintenance** section (including **System Cleaning**) before operating it for the first time. Doing so will remove any bacteria left in the unit during shipping and storage.
- Make sure the hardness of the water supplied to, or poured into your coffee system does not exceed the maximum stated below. Using water harder than that specified will eventually damage the internal parts and void your warranty.
- DO NOT PUSH ANY BUTTONS OR TURN ANY KNOBS ON THE CONTROL PANEL UNTIL ALL BODY PARTS AND CLOTHING ARE CLEAR OF THE BREWING COMPARTMENT. KEEP ALL BODY PARTS AWAY FROM THE BREWING COMPARTMENT DURING OR IMMEDIATELY AFTER DRINK DISPENSING. HOT LIQUIDS AND STEAM CAN CAUSE SEVERE BURNS.

Before Your Coffee System is Installed

1. Call your local water company. Ask them for the water hardness level of the water supplied to the building where your coffee system will be installed.
2. If the water hardness level is above four grains per gallon (4gpg):
 - If you are installing model CM24**P**BISAS, contact a water treatment specialist and have a water treatment system installed to reduce the water hardness level to 4gpg or less.
 - If you are installing model CM24**T**BISAS, pour only filtered water with a hardness level of 4gpg or less into the water tank. DO NOT use distilled water.
3. Have a licensed electrician install a dedicated, grounded power receptacle near the coffee system, if one is not available.
4. Have a qualified installer install the coffee system in the desired location according to the accompanying installation instructions.

Operating Instructions

Things to Know Before You Start



WARNING

- To prevent personal injury, keep your hands out of the coffee bean container.
- Some of the metal surfaces behind the front panel are hot when the power switch is on. Avoid contact with these surfaces.
- Do not pour flavored, un-roasted, partial coffee beans or ground coffee into the coffee bean container. Doing so may cause the coffee grinding mechanism to jam. Use flavored coffee creamers or syrups after making the coffee to flavor it. You may also make flavored coffee using ground coffee pods placed inside the dispenser filter instead of ground coffee.
- To avoid steam coming out of the unit unexpectedly, rotate the steam nozzle knob fully counter-clockwise before turning on the power switch.

- For best results, the filter holder (drink dispensing assembly) must be hot. Keep it attached to the dispensing collar when the coffee system is heating up.
- A small amount of dripping from the drink dispenser is normal after drinks are dispensed.
- This coffee system is designed to make one or two hot drink(s) at a time.
- For proper operation, clean your coffee system regularly according to the cleaning schedule on page 22.
- The coffee system purges water into the drip tray to ensure that the water used for drink making is hot. Empty out the drip tray when it starts to get full.



IMPORTANT

Drink volume and strength will vary due to coffee type, coffee fineness, grind time, amount of tamping and the drink volume setting. You may need to experiment for best results. To adjust the coffee fineness (grinder adjustment) see page 30. To adjust the grind time see page 31.



Add Your Own Flair!

With your coffee system you can experiment to come up with all sorts of coffee drinks that suit your personal preference!

Operating Instructions

Preparing to Operate Your Coffee System

Loading and Starting the Coffee System



IMPORTANT

If using your coffee system for the very first time, make sure to start it according to the **First Time Start Up Procedure** in the installation instructions. The coffee system will not function properly if not properly prepared for use the first time.

1. Make sure the drip tray is in place.



2. Grasp both sides of the front panel and slide the unit out.
3. On model CM24TBISAS (tank version), open the water tank door and pour filtered water (with a water hardness of 4gpg or less) into the water tank. The tank holds 1 1/4 gallons (2.5 liters) of water. DO NOT use distilled water. If you want, you can remove the tank from the machine to fill it. To do so, grasp the handles firmly and pull up. Make sure the outside of the tank is dry before replacement. Push down firmly on the handles when replacing it.

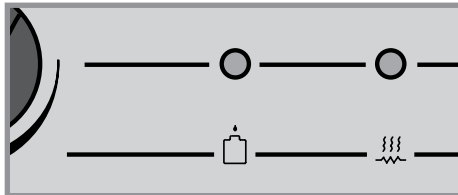


NOTE:

On the tank version of the coffee system (model CM24TBISAS), the tank empty light comes on when the water tank is nearly empty.



Removing the Water Tank



Tank Empty Light

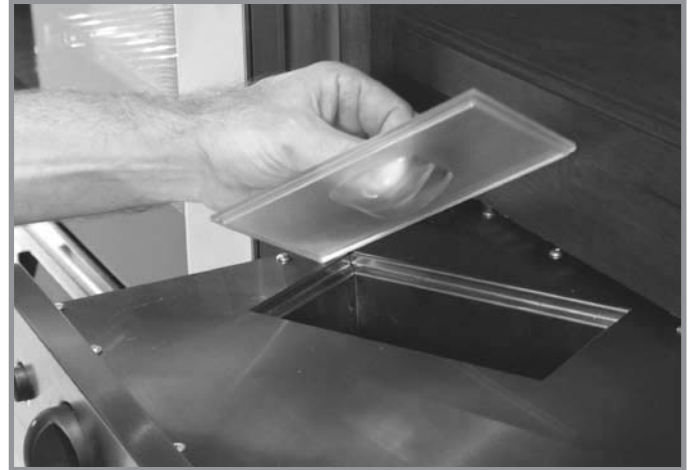


WARNING

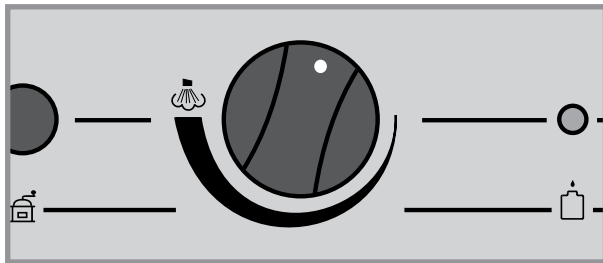
On model CM24TBISAS (tank version), clean the water tank daily to avoid sickness due to bacteria growth. See page 24.

Operating Instructions

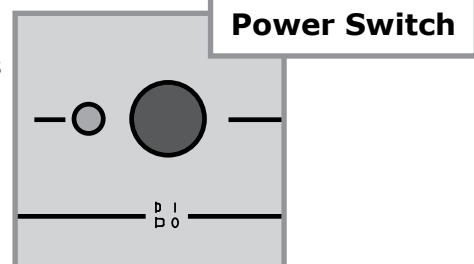
4. Open the coffee bean container lid. Fill it to 1/2" from the top with, whole, unflavored, roasted coffee beans. Do not over-fill!
5. Make sure the water tank and the coffee bean container lids are closed. Push the coffee system back into the cabinet.



6. Using the handle, push the steam nozzle back into the brewing compartment until the end is over the drip tray.
7. Turn the steam nozzle knob fully counter-clockwise.



Steam Nozzle Knob



8. Turn on the power switch. The power indicator light will come on. The system will automatically load the boiler tank with water. This process can take up to three minutes. When the required water level has been reached, the water will begin to heat. The heating element light comes on during the heating process. The light will turn off again when the heating process is complete. Once the water is heated, the element will go on and off to keep the water at a constant temperature.
9. Turn the steam nozzle knob 1/4 turn clockwise until water starts to come out of the nozzle, then turn the knob to the off position.



NOTE

The coffee system is equipped with a safety device that will stop the unit after approximately 1.5 minutes of continuous pump operation (to prevent the pump from overheating). If the power indicator stops glowing when the power switch is on, turn the power switch off and then back on.

Operating Instructions

Preparing to Operate Your Coffee System (continued)

Assembling and Using the Drink Dispenser

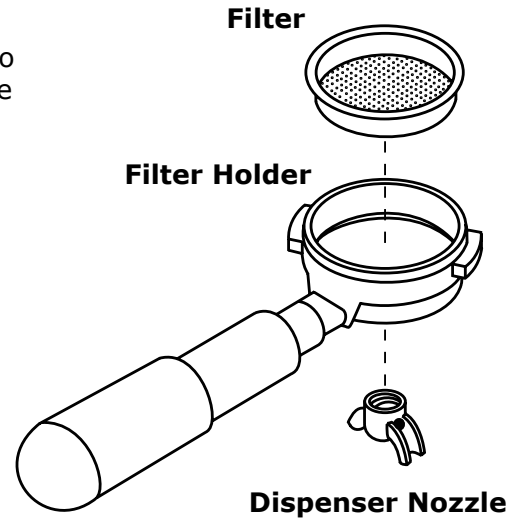
1. Screw either the single or double dispenser nozzle into the bottom of the filter holder. The double nozzle is for making two cups of coffee at the same time. When making two cups at the same time, put the cups side by side, one on each side of the nozzle. Or to save time changing nozzles you may center one cup under the double nozzle.



Making Two Cups



Using the Double Nozzle for One Cup



2. Insert the single filter into the top of the filter holder for one cup of coffee or a shot of Espresso. Insert the large filter for two shots of espresso, two cups of coffee or for a large travel mug. When inserting a filter into the dispenser, push down firmly on both sides until it snaps into place.
3. To insert the filter holder into the dispenser collar: Insert the top of the round end of the filter holder into the dispenser collar with the handle pointed to the left. Turn the handle to the right to lock it in place. The handle should point straight out when locked in place.

To remove the filters, use the tool provided. Insert it between the filter holder and the filter and pry the filter loose.



WARNING

When the filter holder is attached to the coffee system it will become hot when the power switch is on.



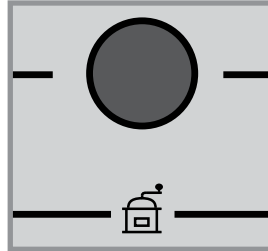
Inserting the Filter Holder

Operating Instructions

Making Hot Drinks

Making Coffee

1. Snap the single filter onto the filter holder for a single cup of coffee. Use the double filter for two cups or a single large cup.
2. Attach the desired dispensing nozzle to the bottom of the filter holder.
3. To grind the coffee, put the filter holder under the ground coffee dispenser. Push the coffee grinder button. **NOTE:** Do not rest the holder on the ground coffee shelf unattended.



Coffee Grinder Button



Grinding the Coffee

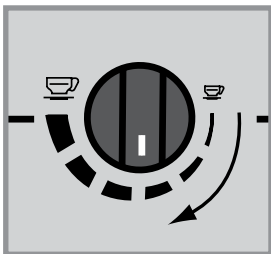
4. Tamp the ground coffee down in the filter holder using the tamper provided with the coffee system. Pack the grounds together firmly. The more firmly packed the grounds, the slower the coffee will flow, creating a stronger flavored coffee. Packing also affects the coffee volume.
5. Insert the filter holder into the dispenser collar inside the brewing compartment. See page 14 for instructions.
6. Place an empty cup (or two cups) under the filter holder.
7. Set the drink volume knob to half for smaller drink sizes. Set the knob to full for larger drink sizes.
8. Push the drink dispenser button. Coffee will begin to dispense, dark at first, then becoming lighter.



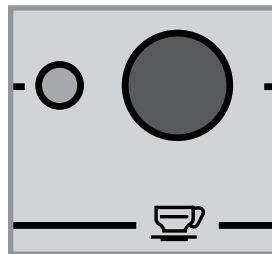
Before Tamping



After Tamping



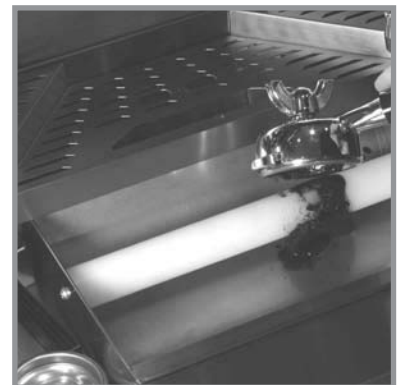
Drink Volume Knob



Drink Dispenser Button

9. Once the coffee is dispensed, remove the cup(s).
10. Remove the filter holder. Open the accessory drawer and tap the filter holder on the beater bar inside the coffee grounds bin to remove the used coffee grounds.

Enjoy!



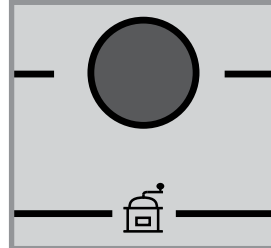
Coffee Ground Removal

Operating Instructions

Making Hot Drinks (continued)

Making Espresso

1. Snap the single filter onto the filter holder for a single shot of espresso. Use the double filter for two shots.
2. Attach the desired dispensing nozzle to the bottom of the filter holder.
3. Put the filter holder under the coffee ground dispenser. Push the coffee grinder button.
NOTE: Do not rest the holder on the ground coffee shelf unattended.



Coffee Grinder Button



Grinding the Coffee for Espresso

4. Tamp the ground coffee down in the filter holder using the tamper provided with the coffee system. Pack the grounds together firmly. The more firmly packed the grounds, the slower the espresso will flow, creating a stronger flavored espresso. Packing also affects the espresso volume.
5. Insert the filter holder into the dispenser collar inside the brewing compartment. See page 14 for instructions.

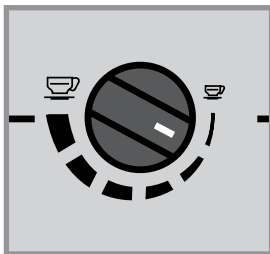


Before Tamping

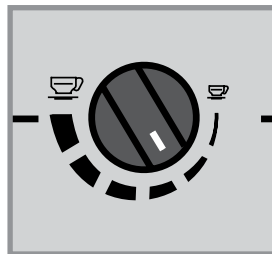


After Tamping

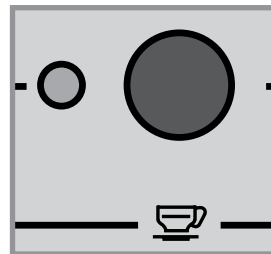
6. Place an empty cup (or cups) under the filter holder.
7. Set the drink volume knob to the first setting for a single shot of espresso. Set the knob to the second setting for two shots.
8. Push the drink dispenser button. The Espresso will begin to dispense, dark at first, then becoming lighter.



Setting for One Shot



Setting for Two Shots



Drink Dispenser Button

9. Once the coffee is dispensed, remove the cup(s).
10. Remove the filter holder. Open the accessory drawer and tap the filter holder on the beater bar inside the coffee grounds bin to remove the used coffee grounds.
Enjoy!



Coffee Ground Removal

Operating Instructions

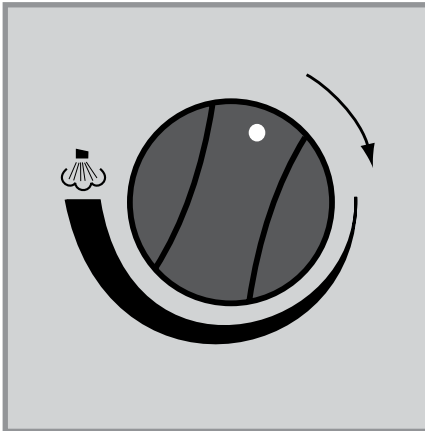
How To Heat and Foam Milk

1. Fill a 12 ounce pitcher 2/3 of the way with milk.
2. Insert the steam nozzle into the pitcher. Submerge only the tip of the steam nozzle in the milk.
3. Slowly open the steam nozzle to maximum as you slowly move the cup up and down so that the nozzle dips in and out of the milk. Every fifth dip, submerge the nozzle as far as possible into the cup. Continue this process until the milk is hot. This process will take approximately two minutes.



WARNING

To avoid sickness, clean the steam nozzle immediately after steaming milk. See page 23.



**Opening the
Steam Knob**



Foaming and Steaming Milk

4. Once the milk is hot, turn the steam nozzle knob to the off position.
5. Remove the pitcher and using the handle on the nozzle, push it back over the drip tray.
6. Turn the steam knob on slowly to get excess milk out of the nozzle. Turn the knob off.

Enjoy!



IMPORTANT

- Using non-dairy creamers or half-and-half may cause poor quality foam.
- The fat content in milk varies according to region and milk brand. For best results you may need to experiment with different milk fat contents (whole, 2%, 1%) and brand names.



Add Your Own Flair!

With your coffee system you can foam milk for hot chocolate!

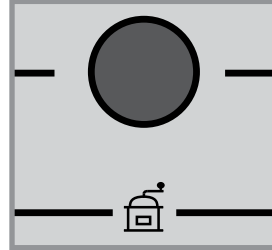
Operating Instructions

Making Hot Drinks (continued)

How To Make a Coffee Latte

1. Snap the single filter onto the filter holder.
2. Attach the desired dispensing nozzle to the bottom of the filter holder.
3. Put the filter holder under the ground coffee dispenser. Push the coffee grinder button.

NOTE: Do not rest the holder on the ground coffee shelf unattended.



Coffee Grinder Button



Grinding the Coffee for a Coffee Latte

4. Tamp the ground coffee down in the filter holder using the tamper provided with the coffee system. Pack the grounds together firmly. The more firmly packed the grounds, the slower the coffee will flow, creating a stronger flavored coffee. Packing also affects the coffee volume.

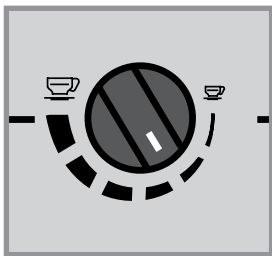


Before Tamping

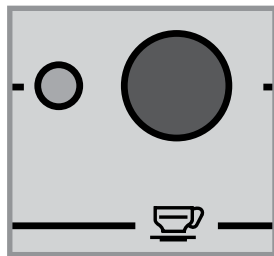


After Tamping

5. Insert the filter holder into the dispenser collar inside the brewing compartment. See page 14 for instructions.
6. Place an empty cup under the filter holder.
7. Set the drink volume knob to the second setting (approximately two ounces).
8. Push the drink dispenser button. Coffee will begin to dispense, dark at first, then becoming lighter.



Setting for a Coffee Latte



Drink Dispenser Button

9. Once the coffee is dispensed, remove the cup.
10. Remove the filter holder. Open the accessory drawer and tap the filter holder on the beater bar inside the coffee grounds bin to remove the used coffee grounds.

Continued...



Coffee Ground Removal

Operating Instructions

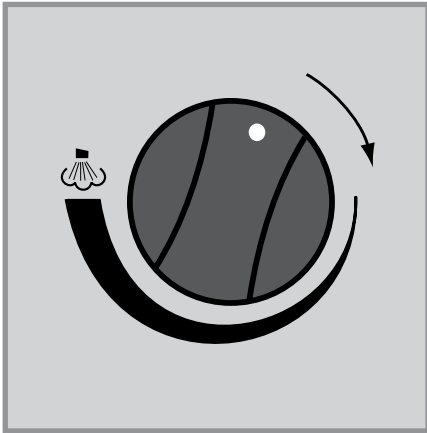
Coffee Latte (continued)

11. Fill a 12 ounce pitcher 2/3 of the way with milk.
12. Insert the steam nozzle into the pitcher. Submerge only the tip of the steam nozzle in the milk.
13. Slowly open the steam nozzle to maximum as you slowly move the cup up and down so that the nozzle dips in and out of the milk. Every fifth dip, submerge the nozzle as far as possible into the cup. Continue this process until the milk is hot. This process will take approximately two minutes.



WARNING

To avoid sickness, clean the steam nozzle immediately after steaming milk. See page 23.



**Opening the
Steam Knob**



Steaming Milk for Coffee Latte

14. Once the milk is hot, turn the steam nozzle knob to the off position.
15. Remove the pitcher and using the handle on the nozzle, push it back over the drip tray.
16. Pour the steamed milk into the coffee.
17. Turn the steam knob on slowly to get excess milk out of the nozzle. Turn the knob off.

Enjoy!



IMPORTANT

- Using non-dairy creamers or half-and-half may cause poor quality foam.
- The fat content in milk varies according to region and milk brand. For best results you may need to experiment with different milk fat contents (whole, 2%, 1%) and brand names.

Operating Instructions

Making Hot Drinks (continued)

How To Make a Cappuccino

1. Fill a 12 ounce pitcher 2/3 of the way with milk.
2. Insert the steam nozzle into the pitcher. Submerge only the tip of the steam nozzle in the milk.
3. Slowly open the steam nozzle to maximum as you slowly move the cup up and down so that the nozzle dips in and out of the milk. Every fifth dip, submerge the nozzle as far as possible into the cup. Continue this process until the milk is hot. This process will take approximately two minutes.
4. Once the milk is hot turn the steam nozzle knob to the off position.
5. Remove the pitcher and using the handle on the nozzle, push it back over the drip tray.
6. Turn the steam knob on slowly to get excess milk out of the nozzle. Turn the steam knob off.



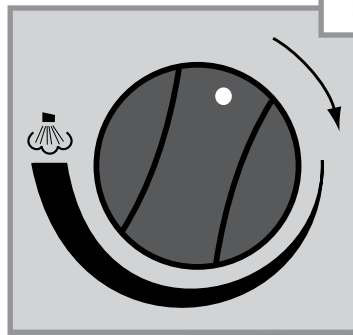
IMPORTANT

- Using non-dairy creamers or half-and-half may cause poor quality foam.
- The fat content in milk varies according to region and milk brand. For best results you may need to experiment with different milk fat contents (whole, 2%, 1%) and brand names.



WARNING

To avoid sickness, clean the steam nozzle immediately after steaming milk. See page 23.

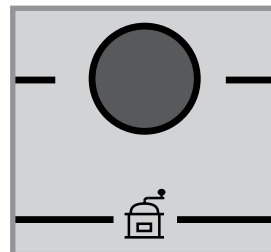


Steam Knob



Foaming Milk for a Cappuccino

7. Attach the desired dispensing nozzle to the bottom of the filter holder.
8. Put the filter holder under the ground coffee dispenser. Push the coffee grinder button. **NOTE:** Do not rest the holder on the ground coffee shelf unattended.



Coffee Grinder Button



Grinding the Coffee for a Cappuccino

Continued...

Operating Instructions

Cappuccino (continued)

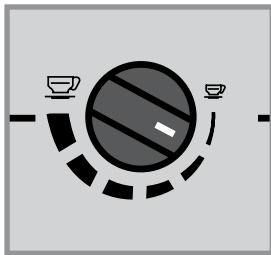
9. Tamp the ground coffee down in the filter holder using the tamper provided with the coffee system. Pack the grounds together firmly. The more firmly packed the grounds, the slower the coffee will flow, creating a stronger flavored coffee. Packing also affects the coffee volume.
10. Insert the filter holder into the dispenser collar inside the brewing compartment. See page 14 for instructions.
11. Fill a coffee cup 3/4 full with the hot foamed milk and put it under the filter holder.
12. Set the drink volume knob to the first setting (approximately one ounce). Set the grinder timer on the side of the coffee system for approximately eight seconds. See page 31 for instructions. The grind time adjustment will take some testing to arrive at the best setting.
13. Push the drink dispenser button. Coffee will begin to dispense.



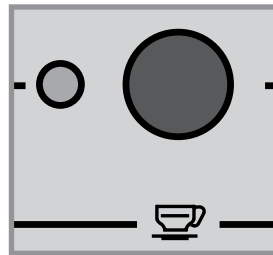
Before Tamping



After Tamping



Setting for a Cappuccino



Drink Dispenser Button

14. Once the coffee is dispensed, remove the cup.
15. Remove the filter holder. Open the accessory drawer and tap the filter holder on the beater bar inside the coffee grounds bin to remove the used coffee grounds.

Enjoy!



Coffee Ground Removal

Cleaning and Maintenance

Cleaning and Maintenance Schedule

Coffee System Cleaning Schedule				
	Immediately after use	Daily	Weekly	Monthly
Steam Nozzle*	✓	✓		
Drink Dispenser Assembly		✓		
Water Tank (CM24TBISAS Only)		✓		
Drip Tray		✓		
Used Coffee Ground Bin and Drawer		✓		
Dispenser Collar			✓	
System Cleaning				✓
Outside Surfaces and Brewing Compartment				✓

* Always clean the steam nozzle immediately after steaming milk. Otherwise, you may clean it daily.



WARNING

- Clean and maintain the coffee system regularly as instructed in the table above. Clean it only in the manner indicated in this manual. To prevent hazardous fumes and drink contamination, use only the cleaning agents specified.
- Do not use a steam or pressure cleaner to clean the coffee system or any part of it. Damage caused by cleaning the unit in this manner could result in electric shock, fire or explosion.
- Turn off the coffee system and allow it to cool before cleaning, except when cleaning the steam nozzle or performing a system cleaning.
- To prevent sickness due to food poisoning, clean the steam nozzle immediately after foaming milk.
- On model CM24TBISAS (tank version), change the water in the tank daily to prevent sickness due to bacteria growth.
- When cleaning the mechanical parts of the coffee system, exercise care with hands and arms around the metal edges.
- Use only water with a hardness level of four grains per gallon (gpg) or less when cleaning or making drinks with your coffee system.
- Do not put any part of your coffee system in a dishwasher. Many of the parts are not dishwasher safe.

Cleaning and Maintenance

Cleaning the Steam Nozzle

What to Use

- ✍ A solution of warm water and hand dishwashing soap

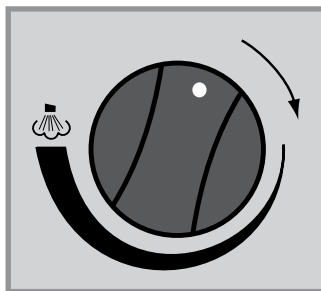


WARNING

- DO NOT PUSH ANY BUTTONS OR TURN ANY KNOBS ON THE CONTROL PANEL UNTIL ALL BODY PARTS AND CLOTHING ARE CLEAR OF THE BREWING COMPARTMENT. KEEP ALL BODY PARTS AWAY FROM THE BREWING COMPARTMENT WHEN THE STEAM NOZZLE IS ON. HOT LIQUIDS AND STEAM CAN CAUSE SEVERE BURNS.
- Use the handle to position the steam nozzle for cleaning. Do not touch the metal parts of the steam nozzle directly with any part of your body.

How to Clean the Steam Nozzle

1. Make sure the power switch is on and the steam nozzle knob is in the off (counter-clockwise) position.
2. Using the handle, push the steam nozzle back over the drip tray.
3. Turn the steam knob on slowly to get excess milk out of the nozzle. Turn the knob off.
4. Wipe off the end of the nozzle with a cloth dampened with a solution of warm water and hand dishwashing soap.



Steam Nozzle Knob



Cleaning and Maintenance

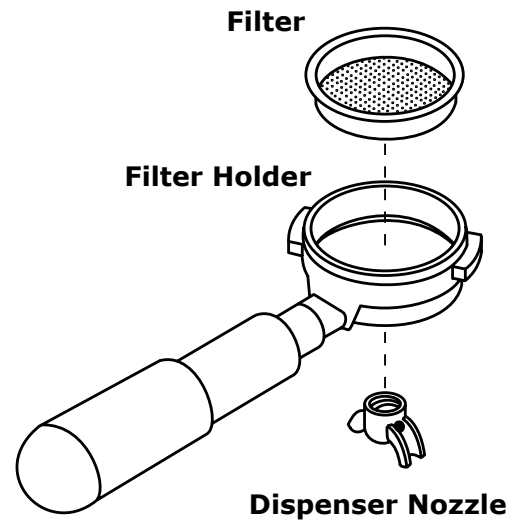
Cleaning the Drink Dispenser Assembly

What to Use

- ✍ A solution of warm water and hand dishwashing soap
- ✍ Scrub brush

How to Clean the Drink Dispenser

1. Turn off the power switch and allow the coffee system to cool.
2. Remove the dispenser assembly from the dispenser collar and allow it to cool before cleaning.
3. Insert the filter removal tool between the filter holder and the filter. Pry the filter loose.
4. Unscrew the dispensing nozzle from the filter holder.
5. Wash the parts in a solution of warm water and hand dishwashing soap. Use a scrub brush to unblock the holes in the filters.



Cleaning the Water Tank (CM24TBISAS Only)

In the interest of safety, clean the water tank daily to prevent bacteria build-up.

What to Use

- ✍ Filtered Water (4gpg maximum water hardness...DO NOT use distilled water)

To Clean the Water Tank

1. Slide the coffee system out of the cabinet and remove the water tank from the top of the unit.
2. Empty and rinse out the water tank.
3. Fill the tank with filtered water and put it back in the top of the unit.

The water tank is now clean.



Water Tank Removal

Cleaning and Maintenance

Cleaning the Drip Tray

What to Use

- ✍ A solution of warm water and hand dishwashing soap

How to Clean the Drip Tray

1. Turn off the power switch and allow the coffee system to cool.
2. Pull the drip tray straight out of the bottom of the brewing compartment and empty it.
3. Grasp the grid on the top of the drip tray and pull it out of the bottom section.
4. Wash both parts in a solution of warm water and hand dishwashing soap.
5. Dry both sections and put them back together before replacing them.



Drip Tray



CAUTION

- To prevent damage to stainless steel surfaces, always wipe in the direction of the grain.
- Use only the cleaners indicated. Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel.
- DO NOT use abrasives to clean stainless steel surfaces.
- Never allow beverage stains, creamers or sugar to remain on stainless steel for any length of time.

Cleaning the Used Coffee Grounds Bin

What to Use

- ✍ A solution of warm water and hand dishwashing soap

How to Clean the Coffee Bin

1. Turn off the power switch and allow the coffee system to cool.
2. Pull out the accessory drawer and remove the used coffee ground bin. Empty the coffee ground bin.
3. Wash the parts in a solution of water and hand dishwashing soap.
4. Wipe the surfaces of the accessory drawer with a damp, soft cloth soaked with mild detergent. You may also use Dacor® stainless steel cleaner.
5. Dry and replace the used coffee ground bin.



Cleaning and Maintenance

Cleaning the Dispenser Collar

Clean the dispenser collar to ensure proper operation and a good seal with the coffee dispenser assembly (filter holder).

What to Use

- ✎ Cleaning brush
- ✎ A solution of warm water and hand dishwashing soap
- ✎ One quart pan

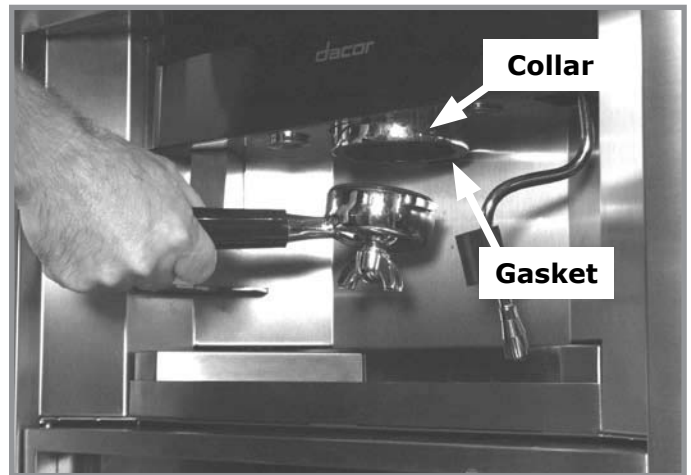
How to Clean the Dispenser Collar

1. Turn off the power switch and allow the coffee system to cool.
2. Remove the coffee filter holder from the brewing compartment.
3. Use the cleaning brush to remove any loose grounds from the screen on the bottom of the dispenser collar and the surrounding area.
4. Put a one quart pan under the dispensing collar.
5. Turn on the power switch.



WARNING

DO NOT PUSH ANY BUTTONS OR TURN ANY KNOBS ON THE CONTROL PANEL UNTIL ALL BODY PARTS AND CLOTHING ARE CLEAR OF THE BREWING COMPARTMENT. KEEP ALL BODY PARTS AWAY FROM THE BREWING COMPARTMENT WHEN THE STEAM NOZZLE IS ON. HOT LIQUIDS AND STEAM CAN CAUSE SEVERE BURNS.



Removing the Filter Holder

6. Push the drink dispensing button to remove any remaining coffee grounds from the collar screen.

Cleaning and Maintenance

Cleaning the Exterior and Brewing Compartment Surfaces

What to Use

✍ A mild solution of warm water and hand dishwashing soap.

✍ Stainless Steel Cleaner

How to Clean the Surfaces

1. Pull the drip tray out of the bottom of the brewing compartment and empty it.
2. Pull out the accessory drawer and remove the used coffee ground bin. Empty and replace it.
3. Wipe stainless steel surfaces with a damp, soft cloth soaked with mild detergent to remove beverage stains, fingerprints, and other smudges. You may also use Dacor® stainless steel cleaner.



CAUTION

- To prevent damage to stainless steel surfaces, always wipe in the direction of the grain.
- Use only the cleaners indicated. Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel.
- DO NOT use abrasives to clean stainless steel surfaces.
- Never allow beverage stains, creamers or sugar to remain on stainless steel for any length of time.

Cleaning and Maintenance

Adjusting the Coffee Grinder

The mesh of the coffee grinder blades is pre-set at the factory. Adjust the grinder blades only if the quality of the coffee changes. The finer the coffee is ground, the stronger it will be.

The grinder is adjusted while it is running.

What to Use

- ✎ Grinder adjustment tool
- ✎ Coffee cup

Grinder Adjustment Process

1. Make sure the drip tray is installed on the floor of the brewing compartment.
2. Pull the coffee system out from the cabinet.
3. Locate the grinder adjustment on the left side of the cabinet. Insert the grinder adjustment tool.
4. Put a coffee cup under the ground coffee dispenser.
5. Make sure the power switch is on.
6. Push the coffee grinder button and turn the grinder adjustment tool while you hear the grinder motor running. Adjust the grinder according to the label on the side panel. Stop turning the tool when the grinder motor stops. To continue adjusting, push the grinder button again. Experiment with the setting until the coffee is suitable strength.



Grinder Adjustment

Cleaning and Maintenance

Adjusting the Grind Time

You can set the grind time to suit your personal taste. A longer grind time makes the coffee stronger.

1. Pull the coffee system out from the cabinet.
2. Locate the grinder time adjustment on the left side of the cabinet.
3. Turn the grind time adjustment knob slightly higher or lower as desired. Experiment with the setting until the coffee is suitable strength.

NOTE: double dose should be done in two ☐ cycles.

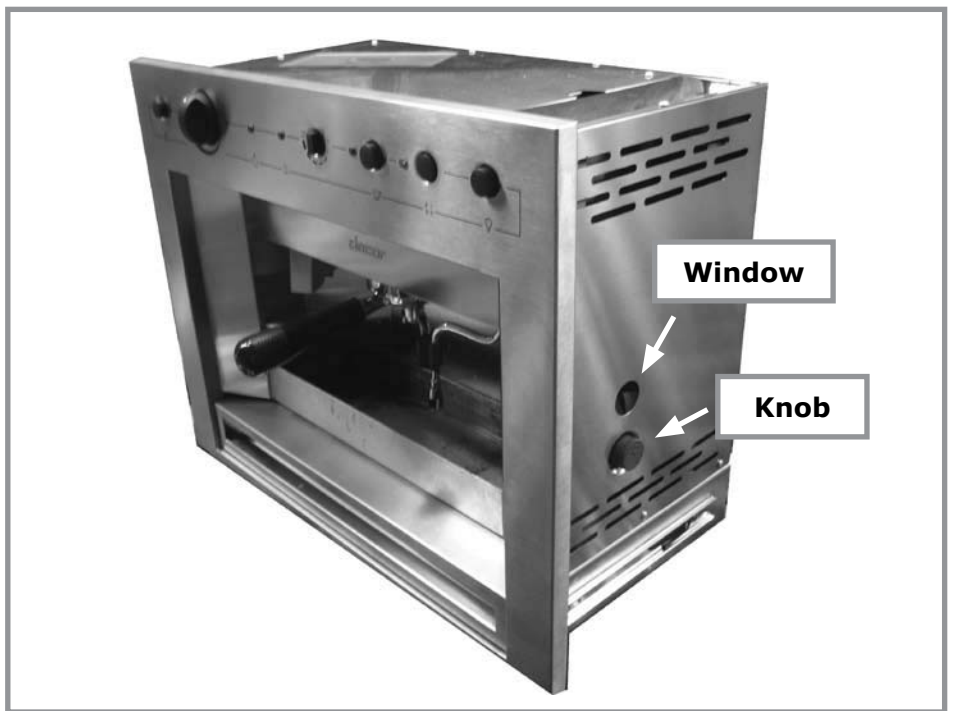


Grind Time Adjustment Knob

Regulator Adjustment - Plumbed Model (CM24PBISAS)

The regulator protects your coffee system from damage due to excessive water pressure from your water supply line. To check and adjust the regulator:

1. Pull the coffee system out from the cabinet.
2. Locate the regulator viewing window on the right side of the cabinet.
3. Look through the window. The gauge should read between 1.5 and 3.0 bars (22 to 43 psi).
4. If the pressure is too low or too high, pull out on the knob and turn it to the right or left until the gauge reads 2.0 bars (30 psi). Push the knob back in after adjustment.



Regulator Location

Cleaning and Maintenance

Light Replacement

Your coffee system is equipped with a LED lighting system. The LEDs cannot be replaced by the consumer.

If both lights are not working, please consult the ***Problem Solution Guide*** on page 33 before calling for service.

If only one of the lights is working, call for a qualified service technician. See page 35.

Before You Call for Service

Problem Solution Guide

Unnecessary service calls may be expensive, frustrating and time consuming. Before you call for service, please review this guide.

Problem	May be caused by	What to do
Nothing works.	Coffee system not connected to electrical power.	Connect coffee system power connector to dedicated, grounded power receptacle.
	Power to receptacle is off.	Turn power on at junction box. Check for tripped circuit breaker or blown fuse.
	Power switch is off.	Turn on power switch. See page 12.
	Power outage.	Contact power company.
	Pump safety device has shut down the coffee system.	The coffee system is equipped with a safety device that will stop the unit after a long period of pump operation (to prevent the pump from overheating). Turn the power switch off and then back on.
Light not on.	No power to coffee system.	See Nothing works , above.
	Light switch off.	Turn on light switch. See page 6.
	Light system malfunction.	Call for service.
No coffee or water comes out of dispenser.	No water in water tank (tank model) or water supply not connected or turned on (plumbed model).	Pour water in tank (tank model) or check to make sure the water supply is connected and turned on.
	Water tank not inserted properly (tank model only).	The water tank has a safety valve that stays closed until the tank is inserted correctly. Check to make sure that the water tank is completely seated.
	Filter is clogged.	Clean the filters, dispensing nozzles and filter holder. See page 14.
	Dispensing collar is clogged.	Clean the dispensing collar assembly. See page 26.
	Internal parts are clogged with scale and minerals.	Perform a system cleaning.
Grinding noise while coffee is being made.	Coffee system is grinding coffee beans.	This is a normal sound during coffee grinding.
Coffee too strong or too weak.	Choice of beans affects coffee strength.	Try changing to a different roast level of coffee (light, medium or dark roast coffee).
	Coffee grinder out of adjustment.	Adjust coffee grinder. See page 30.
	Grind time too long.	Adjust grind time. See page 31.
	Coffee tamped too much or too little.	Change the amount of tamping.
	Drink volume setting too high or too low.	Change drink volume setting.

Continued...

Before You Call for Service

Problem Solution Guide (continued)

Problem	May be caused by	What to do
Water goes into drip tray when coffee is made.	Coffee system clears water out of pipes after making coffee.	Normal operation. The coffee system purges water into the drip tray to make sure that the water is hot for the next cup.
Milk not hot enough.	Steam nozzle not used long enough to heat milk.	Use steam nozzle for longer period of time.
Poor foam (milk) consistency.	Wrong type of milk being used or non-dairy creamer used.	Use whole milk for best results. Do not use non-dairy creamer, half-and-half or non-fat milk.
	Coffee system not hot.	Wait for heating element light to go out. See page 12.
	Steam nozzle not used long enough to heat milk.	Use steam nozzle for longer period of time.
Water or coffee drips out of nozzle after coffee is dispensed.	A small amount of water or coffee dripping after dispensing is normal.	
Amount of coffee made is too small.	Drink volume knob set too low.	Check drink volume setting.
Coffee not hot enough.	Filter holder is cold.	Keep the filter holder installed on the dispensing collar to keep it hot.
	Coffee system is not hot yet.	Allow coffee system to heat up until the heating element light goes out before making coffee.
Coffee comes out of sides of filter holder.	Filter is clogged.	Clean the filters, dispensing nozzles and filter holder. See page 24.
	Filter holder not inserted correctly.	Check to make sure that the filter holder (drink dispensing assembly) is properly tightened into place. See page 14.
	Dirty dispensing collar gasket.	Clean dispensing collar assembly. See page 26.

Warranty Information

Product Maintenance

Do not perform any maintenance other than that instructed in the **Cleaning and Maintenance** section of this manual. A qualified service technician should perform all other service.

Getting Help

Before you call for service, please review the **Before You Call for Service** section of this manual, starting on page 33. have performed the checks in the **Problem Solution Guide**

Warranty Information

FULL ONE-YEAR WARRANTY

If your product fails to function within one year of the original date of purchase, due to a defect in material or workmanship, we will remedy the defect without charge to you or subsequent users. The owner must provide proof of purchase, upon request, and have the appliance accessible for service.

What is Not Covered

- Failure of the product caused by faulty installation, improper usage, or neglect of required cleaning and maintenance indicated in the use and care manual.
- Service calls to educate the customer in the proper use and care of the product.
- Failure of the product when used for commercial, business, rental or any application other than for residential consumer use.
- Replacement of house fuses or fuse boxes, or resetting of circuit breakers.
- Damage to the product caused by accident, fire, flood or other acts of God.
- Breakage, discoloration or damage to glass, metal surfaces, plastic components, trim, paint, or other cosmetic finish, caused by improper usage or care, abuse or neglect.
- Routine cleaning and maintenance as defined in these instructions.

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