



Instruction manual for fully automatic coffee machine

Model code: CM400FA

CM400FA



USE AND ASSEMBLY INSTRUCTIONS

Congratulations ,
upon the wise choice you have made by purchasing the CM400FA model.

Please read the information in this manual carefully before you operate the coffee machine.

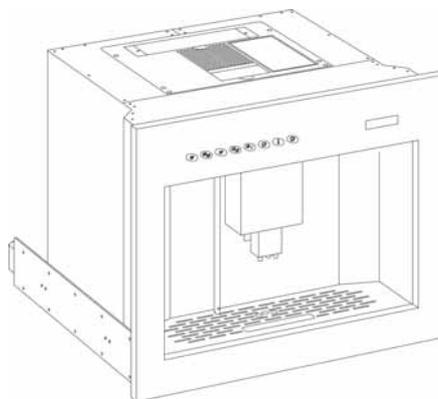
Here you will find important indications regarding your safety and the care and maintenance of the appliance that will allow you satisfactory use over a long term. Should any breakdown occur, first see the section entitled "Troubleshooting". Often it is possible to repair small failures independently, thereby avoiding the costs of repairs.

This machine has been built in conformity with the directives EEC 89/392, EEC 89/336, EEC 73/23, EEC 89/109 and subsequent amendments.

The quality and reliability of this product are guaranteed by the fact that it has been built according to the UNI EN ISO 9001: 2000 COMPANY QUALITY SYSTEM.

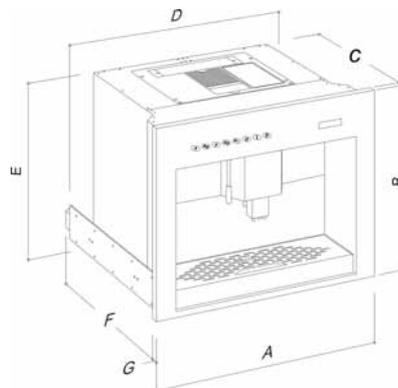
With best wishes.

Sirius



TECHNICAL CHARACTERISTICS

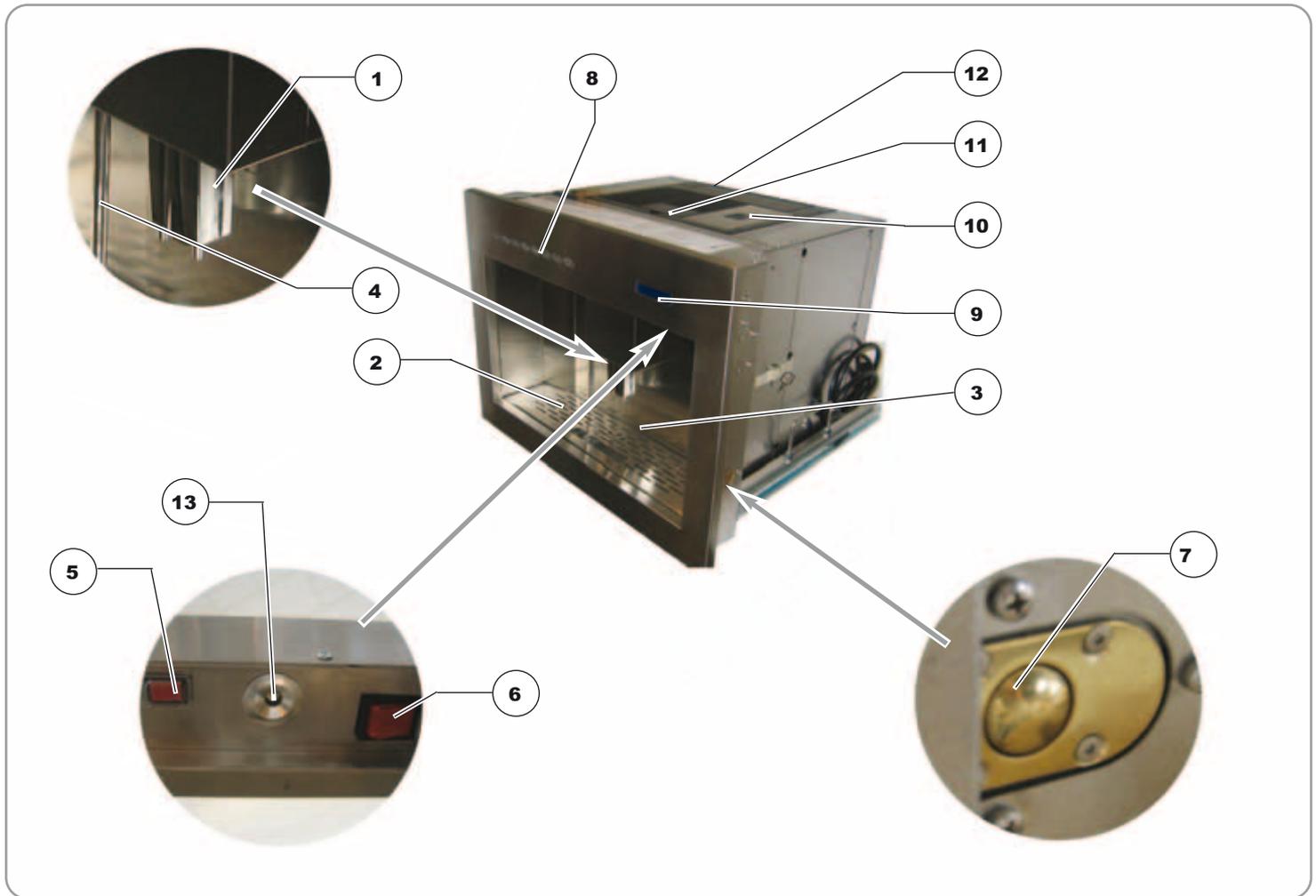
NET WEIGHT	52 Kg	114 Lb
GROS WEIGHT	63 Kg	139 Lb
POWER	1550 W	1550 W
DIMENSIONS	A 596 mm	A 23,47 inc
	B 462 mm	B 18,19 inc
	C 442 mm	C 17,4 inc
	D 562 mm	D 22,13 inc
	E 445 mm	E 17,52 inc
	F 546,5 mm	F 21,52 inc
	G 20 mm	G 0,08 inc



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1. DESCRIPTION



KEY

- 1 Coffee dispenser
- 2 Drip grille
- 3 Drawer for coffee grounds
- 4 Milk turbo cream (nozzle dispensing hot water)
- 5 LED lighting key

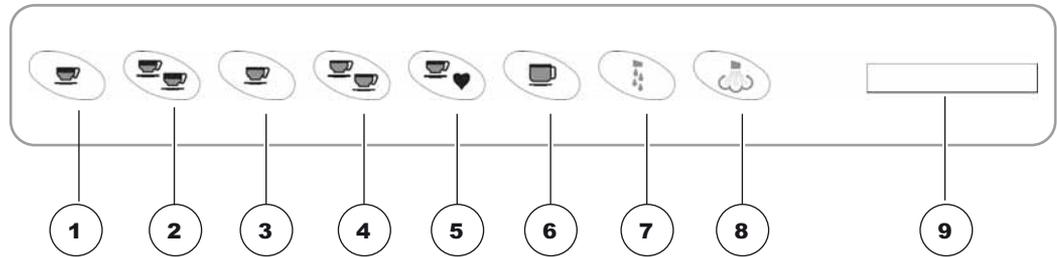
- 6 ON/OFF key
- 7 Outer door release
- 8 Control panel
- 9 Display
- 10 Coffee bean container
- 11 Ground coffee container

- 12 Water tank
- 13 Leds

1.1 KEYBOARD DESCRIPTION (Standard configuration)

KEY

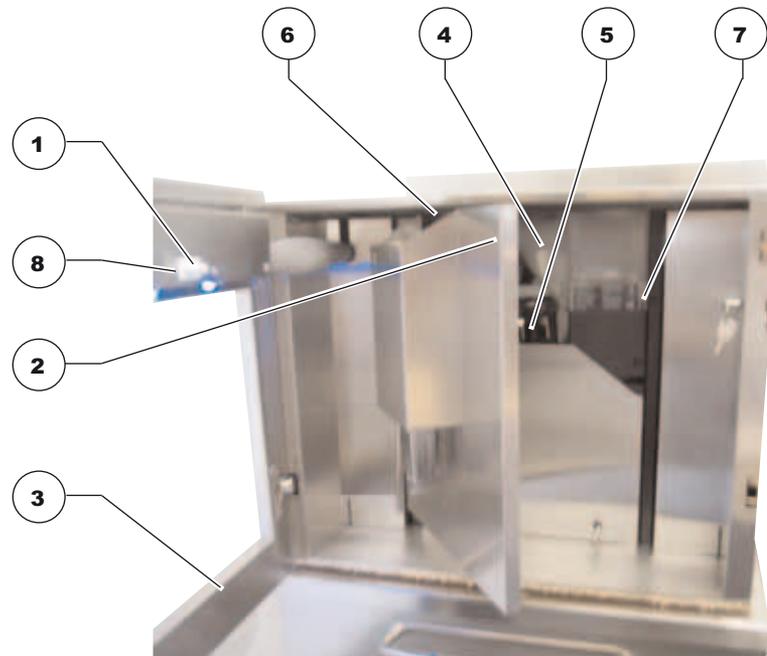
- 1 1 Espresso key
- 2 2 Espresso key
- 3 1 Coffee creme key
- 4 2 Coffee creme key
- 5 Decaffeinated coffee
- 6 Coffee
- 7 Hot water dispensing
- 8 Steam dispensing
- 9 LCD display



1.2 CM400FA INTERNAL DESCRIPTION

KEY

- 1 Microswitch for outer door
- 2 Inside door open
- 3 Outer door open
- 4 Ground coffee conveyor
- 5 Infusion group
- 6 Rating plate
- 7 Coffee bean grinding adjusting
- 8 Connectors PC-SMART card



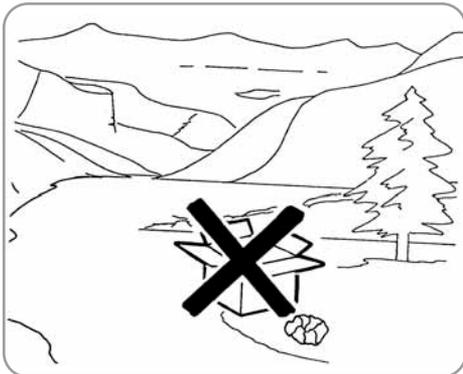
2. SAFETY INSTRUCTIONS

 Parts of the packaging can be harmful to children. Danger of suffocation! Keep packaging out of the reach of children.

 After unpacking, make sure the appliance is complete. In case of doubts, do not use the appliance, but consult a qualified technician.



RISK OF POLLUTION



 Before connecting the appliance make sure the rating plate data correspond with the mains. This plate is on the front panel at the top right hand side of the appliance. The appliance must be installed by qualified technicians in accordance with current standards and manufacturer's instructions. The manufacturer is not liable for any damage caused due to failure to ground the system. For the electrical safety of the appliance, it is necessary to equip the system with the proper grounding. This must be carried out

by a qualified electrician who must ensure that the electric power of the system is sufficient to absorb the maximum power input stated on the plate..



 In particular you must ensure that the size of the wiring cables is sufficient to absorb power input. The use of adapters, multiple sockets or extensions is strictly forbidden. If they prove necessary, call a fully qualified electrician.

 The machine must be installed according to the local standards in force with regard to plumbing systems. For this reason, the plumbing connections must be carried out by a qualified technician.

 This appliance must only be used as described in this handbook. The manufacturer shall not be liable for any damage caused due to improper, incorrect and unreasonable use.

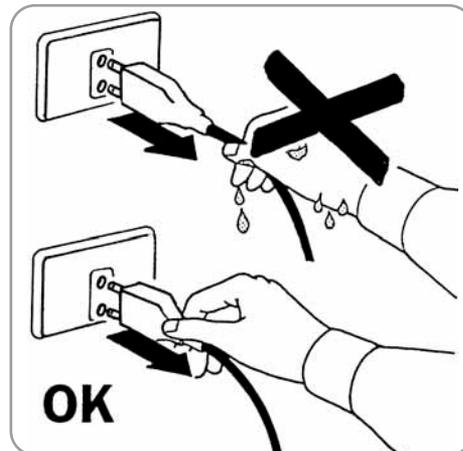
 Basic rules must be observed when using any electric appliance.

In particular:

- do not touch the appliance when hands or feet are wet;

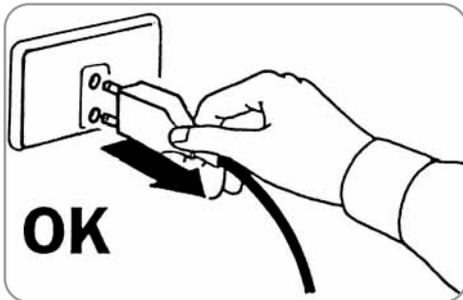


CAUTION
RISK OF ELECTRIC SHOCK



- do not use the appliance when barefoot;
- do not use extensions in bath or shower rooms;
- do not pull the supply cord out of the socket to disconnect it from the mains;
- do not leave the appliance exposed to atmospheric agents (rain, sun, etc.);
- do not let the appliance be used by children, unauthorised staff or staff who have not read and fully understood the contents of this handbook.

- Before servicing the appliance, the authorised technician must first switch off the appliance and remove the plug.



- To clean the appliance, set the machine to the "0" energy level, that is, "WITH THE MACHINE SWITCHED OFF AND THE PLUG REMOVED FROM THE MAINS" and follow the instructions in this handbook.

- If the appliance breaks down or fails to work properly, switch it off. Any intervention is strictly forbidden. Contact qualified experts only. Repairs should only be made by the manufacturer or authorized service centres. Only original spare parts must be used. Failure to observe the above, could make the appliance unsafe.

- For installation, the qualified electrician must fit an omnipolar switch in accordance with the safety regulations in force and with 3 (0,12) or more mm (in) between contacts.

- To avoid dangerous overheating, make sure the supply cord is fully uncoiled.

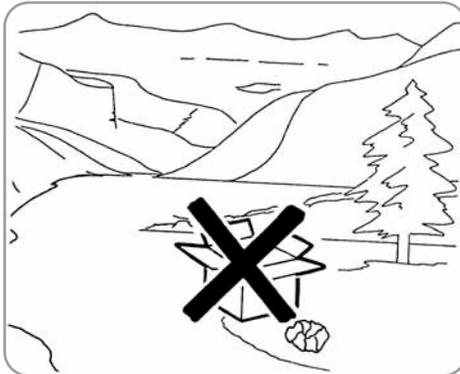
- Do not obstruct the suction and/or dissipation grilles.

- The user must not replace the appliance supply cord. If the cord is damaged, switch off the appliance and have a qualified technician change the cord.

- If no longer using the appliance, we recommend making it inoperative; after removing the plug from the mains electricity, cut the power supply cable.



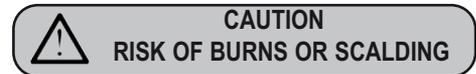
- Do not dispose of the machine in the environment: to dispose of the machine, use an authorised centre, or contact the manufacturer for relative information.



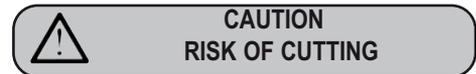
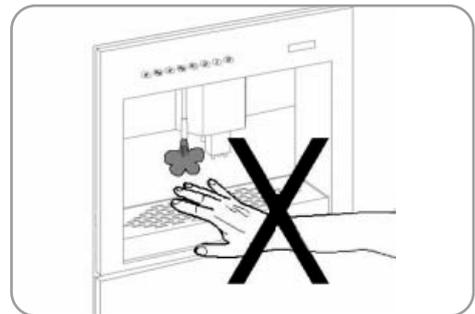
- To increase ventilation to the machine, make an opening of at least 300 x 100 mm in the back of the housing.



- Once a machine wash cycle has been started, do not interrupt it, as detergent residues may then be left inside the delivery group.



- Use the steam nozzle with care and never place hands below the jet of steam. Do not touch the nozzle immediately after use.



- When adding coffee beans, the machine operator must not place his/her hands inside the container.

3. TRANSPORT AND HANDLING

3.1 MACHINE IDENTIFICATION

Always quote the machine serial number in all communications to the manufacturer, **Sirius**.

3.2 TRANSPORT

The machine is transported on a pallet, inside boxes which are secured to the pallet with ribs. Prior to carrying out any transport or handling operation, the operator must:

- put on work gloves and protective footwear, as well as a set of overalls which must be elasticated at the wrists and ankles.

The pallet must be transported using a suitable means for lifting (e.g., forklift).

3.3 HANDLING



CAUTION
RISK OF IMPACT
OR CRASHING

During all handling operations, the operator must ensure that there are no persons, objects or property in the handling area.

The pallet must be slowly raised to a height of 30 cm (11,8 in) and moved to the loading area. After first ensuring that there are no persons, objects or property, loading operations can be carried out.

Upon arrival at the destination and after ensuring that there are no persons, objects or property in the unloading area, the proper lifting equipment (e.g. forklift) should be used to lower the pallet to the ground and then to move it (at approx. 30 cm (11,8 in) from ground level), to the storage area.



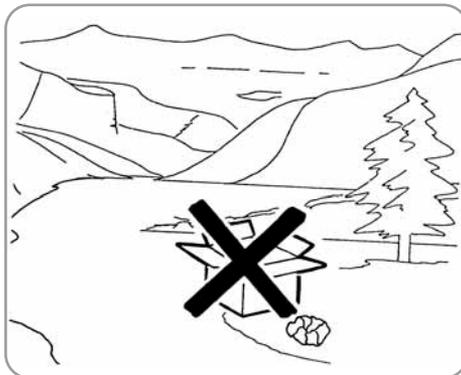
CAUTION
RISK OF IMPACT
OR CRASHING

Before carrying out the following operation, the load must be checked to ensure that it is in the correct position and that, when the supports are cut, it will not fall.

The operator, who must first put on work gloves and protective footwear, will proceed to cut the supports and to storing the product. To carry out this operation, the technical characteristics of the product must be consulted in order to know the weight of the machine and to store it accordingly.



CAUTION
RISK OF POLLUTION



CAUTION



INFORMATION TO THE USERS

Under the senses of art. 13 of Law Decree 25th July 2005, n. 151 "Implementation of the Directives/ Guidelines 2002/95/CE, 2002/96/CE and

2003/108/CE, concerning the reduction of the use of dangerous substances in electric and electronic equipment, as well as the disposal of wastes".

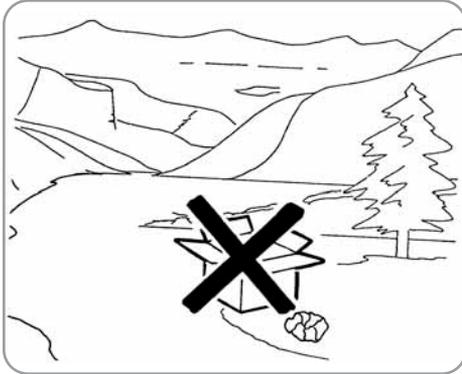
The symbol of the crossed large rubbish container that is present on the machine points out that the product at the end of its life cycle must be collected separately from the other wastes. The user for this reason will have to give the equipment that got to its life cycle to the suitable separate waste collection centres of electronic and electrotechnical wastes, or to give it back to the seller or dealer when buying a new equipment of equivalent type, in terms of one to one. The suitable separate waste collection for the following sending of the disused equipment to recycling, the dealing or handling and compatible environment disposal contributes to avoid possible negative effects on the environment and on the people's health and helps the recycling of the materials the machine is composed of. The user's illegal disposal of the product implies the application of administrative fines as stated in Law Decree n.22/1997" (article 50 and followings of the Law Decree n.22/1997).

4. PRELIMINARY OPERATIONS



CAUTION RISK OF POLLUTION

Do not dispose of packaging in the environment.



Before carrying out any installation and adjustment operations you must read and fully understand the **SAFETY INSTRUCTIONS** of this handbook.

The company cannot be held responsible for damage to things or injury to persons caused by failure to comply with the safety instructions and installation and maintenance instructions contained in this handbook.



CAUTION RISK OF SHORT CIRCUITS

Before connecting the machine to the mains power supply, please check that the supply voltage corresponds to the machine voltage.

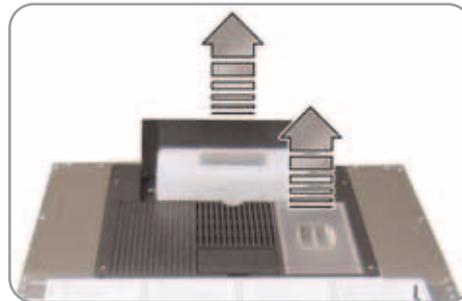
4.1 FILLING THE APPLIANCE



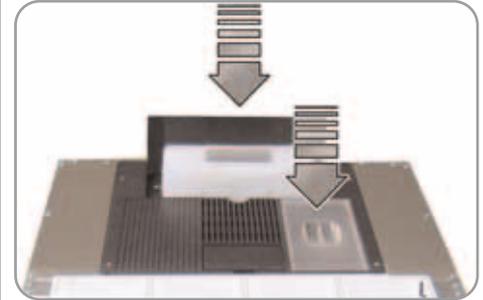
CAUTION

Switch off the machine before filling or removing the water tank.

- Partially remove the machine from its seating.
- Take the appliance out very slowly and in order to guarantee maximum safety, make sure that no people or things are below it.



- Pull the water tank up and especially the first time, wash it with soapy water; then rinse it carefully, taking care to remove all soap residues.
- Fill the tank with water (this does not apply to the version connected to the water mains)
- In the same way, open the coffee bean container and pour in the coffee without reaching the maximum level; then refit the coffee container lid.



WARNING

The water hardness must be less than 4° - 6° fr (french degree).

For this reason, where water hardness exceeds this level, it is advisable to fit a device to soften it to the recommended level. For machines with water tank, use water with a hardness of 4°-6° fr.

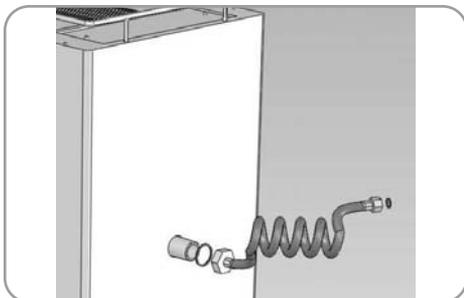
The chlorine contents is max 100 mg per litre (0.00000361 lb/cu in).

Otherwise the conditions of guarantee of the machine will expire.

4.2 MACHINE INSTALLATION (VERSION FOR DIRECT CONNECTION)

- Remove all parts from the box of accessories.

Fit the two seals to the ends of the coiled tube, and then connect the 3/4 fitting to the water check valve on the back of the machine before connecting the other end of the tube to the mains water supply.



NOTE: The maximum mains pressure must be no more than 800 kpa (8 bar); the minimum mains pressure must not be lower than 150 kpa (1.5 Bar)

5. ASSEMBLY INSTRUCTIONS FOR QUALIFIED PERSONS

5.1 INSTRUCTIONS FOR BUILT-IN ASSEMBLY

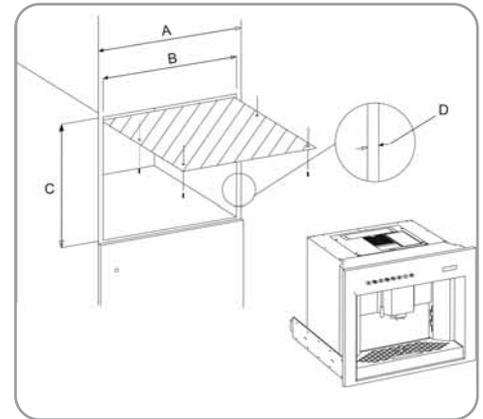
The company supplying this machine cannot be held liable for any damage arising from incorrect installation, insufficient or lack of maintenance, or improper use of the appliance.

- Legal standards and connection instructions from the local electricity supplier must be respected.
- Before making electrical connections, make sure that the electrical capacity of the system is suitable for the maximum power of the appliance, as indicated on the rating plate.
- When making connections or repairs, it is necessary to disconnect the appliance from the mains electricity.
- When the appliance is assembled, it must not be possible to touch any insulated cables enabling appliance operation.
- The appliance is equipped to be connected to a single plug socket, which must be fitted in full compliance with the standards in force. Only a qualified electrician may install a plug socket or replace the power cord, which must be performed in full respect of the standards in force.
- If, after connection, it is no longer possible to reach the plug, a separator with more than one pole and a contact distance of at least 3 mm must be fitted in order to comply with safety regulations.
- The unit housing the built-in coffee machine

must be suitably fixed to the floor or wall in the room.

- To guarantee safe machine use, the unit housing the machine must be structurally sound and its guide attachment points must be able to sustain a weight of three times that of the coffee machine during the removal phase.

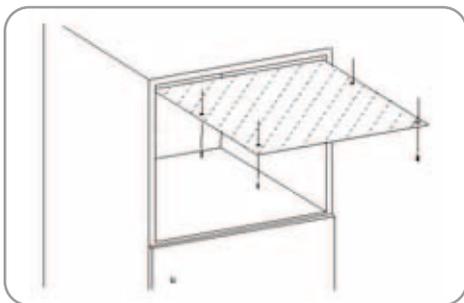
5.2 CM400FA BUILT-IN UNIT DIMENSIONS



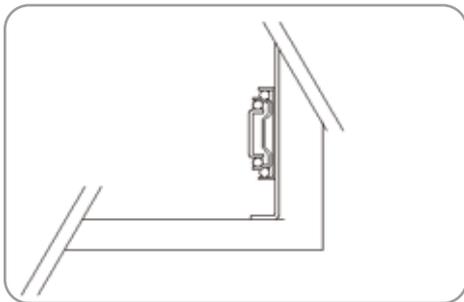
A 600 mm	A 23,62 Inc
B da 562 a 568 mm	B 22,13 - 22,36 Inc
C 450 mm	C 17,72 Inc
D da 16 a 19 mm	D 063 - 075 Inc

5.3 BUILT-IN INSTALLATION

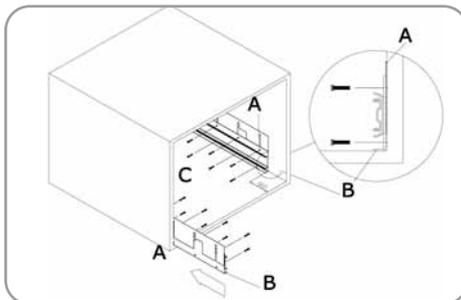
- Remove the coffee machine from its packaging and make sure that it is not damaged in any way. Should the machine show any signs of damage, do not proceed with installation and contact the retailer.
- Place the metal plate in position in the top part of the coffee machine housing so that it meets with the back section of the unit.



- Tighten the four screws.
- Place the two corner pieces with guides on the flat surface in the unit, fixing them into place exactly 90 mm from the unit's front edge.



- Insert the screws into the holes of the corner pieces, but do not tighten them..

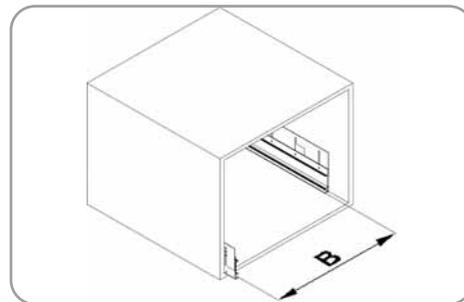


- The machine is supplied with 6 metal plates (thickness 1 mm) that are to be placed between the guide and the sides of the unit. This is to fill any excess space in the event that the unit is more than 562 mm wide.

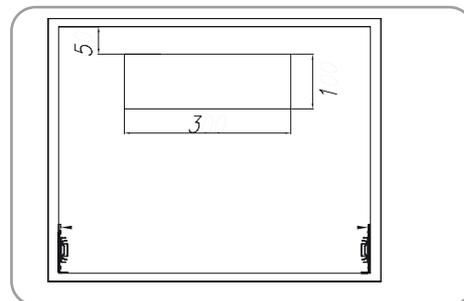
5.4 NUMBER OF SPACER PLATES

BUILT-IN HOUSING		N° PLATES
Width (mm/inc)	Thick. (mm/inc)	
562 / 22,13	19 / 0,748	0
564 / 22,2	18 / 0,708	1+1
566 / 22,28	17 / 0,669	2+2
568 / 22,36	16 / 0,629	3+3

- If necessary, insert the plates as described above.
- Make sure that there is a distance (distance B) of 558 mm between the corner pieces.



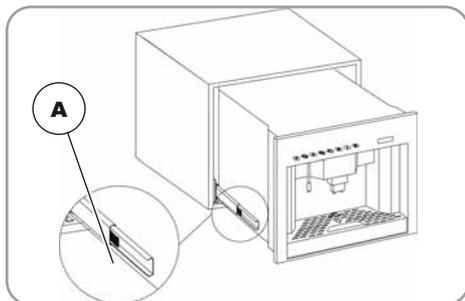
- Fix the guides to the coffee machine housing, tightening all of the screws.
- Make sure that the power cord comes out from the rear of the housing.
- To prevent the machine from overheating, make an opening in the back of the unit of at least 300 mm x 100 mm, to allow air to circulate.



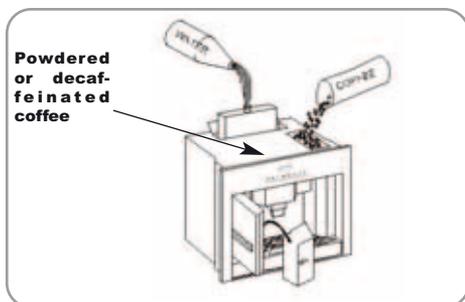
- Insert the coffee machine into the unit, fitting the guides on the machine level into the guides previously fixed on the unit. The guides should slide telescopically when a light pressure is exerted on the front of the coffee machine; if this is not the case, it is necessary to check the distance between

the guides again.

- When fitting into the unit, the appliance will automatically hook onto the points (A) on the guides.



Open the lid in the top part; then remove and fill the water tank and close the lid.

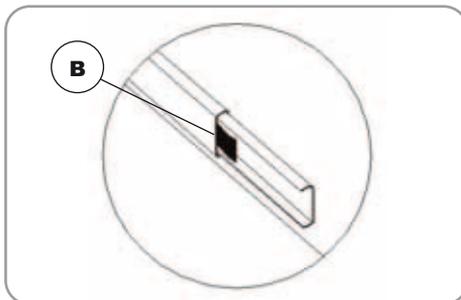


WARNING

Only pour coffee beans into the container. Any other type of coffee - ready ground for example - will damage the grinder.

5.5 DISASSEMBLY

To remove the coffee machine from its housing, it is first of all necessary to disconnect it from the mains electricity by unplugging it. Then press the relevant joints (B) in the guides and remove the appliance, being sure to support it on the bottom.



5.6 LIGHTING

The machine is equipped with 2 light gems with the following technical data:

- LIGHT GEM CLASS 1
- MAXIMUM POWER OF THE LIGHT GEM RADIATION: 4.0MW
- THE WAVELENGTH IS 470MM
- CLASSIFICATION AND PUBLICATION DATE: IE60825-1 EDITION: 1993 CONSOLIDATED BY THE AMENDMENTS 1:1997 AND 2:2001



WARNING

Please, avoid the exposure of the eyes in the direction of the light gems.

5.7 TECHNICAL DATA

COFFEE MACHINE	CLASSE I
RATED VOLTAGE	220/230V
ELECTRICAL INPUT	1500W
CONNECTION	1.8KW (predisposto per essere collegato)
POWER CORD	1.2m / 47,24 inc
APPLIANCE DIMENSIONS (L X D X H)	594X440X464mm 23,39X17,32X18,27inc
COMPARTMENT DIMENSIONS (L X D X H)	560X550X450mm 22,05X21,65X17,72inc
NET WEIGHT	52Kg / 114Lb.
GROSS WEIGHT	63KG / 139Lb.
AMOUNT OF WATER	5 Lt / 1,321gal.

COFFEE MACHINE	CLASSE I
RATED VOLTAGE	110V
ELECTRICAL INPUT	1500W
CONNECTION	1.8KW (predisposto per essere collegato)
POWER CORD	1.2m / 47,24 inc
APPLIANCE DIMENSIONS (L X D X H)	594X440X464mm 23,39X17,32X18,27inc
COMPARTMENT DIMENSIONS (L X D X H)	560X550X450mm 22,05X21,65X17,72inc
NET WEIGHT	52Kg / 114Lb.
GROSS WEIGHT	63KG / 139Lb.
AMOUNT OF WATER	5 Lt / 1,321gal.

- Classification of the control device according to protection against electrical shocks: incorporated into Class I equipment.
- Control device pollution levels: suitable for use in ordinary or normal pollution environments.
- Category (Immunity against excess voltage) CATEGORY I.
- Class and structure of software CLASS A.
- Control unit printed circuit: 100x180 mm.

The card is built for use in temperature ranges as indicated in the electrical characteristics. Operation at temperatures over these levels is not foreseen for the logic components in the control unit and can therefore lead to malfunctioning.

Operation at voltages outside this range cannot be guaranteed.

6. ADJUSTMENTS TO BE MADE BY A QUALIFIED TECHNICIAN ONLY

6.1 GRINDING ADJUSTMENT



CAUTION

Always remove the drip compartment before opening the outer door! Always close the outer door and push the drip compartment all the way in! Otherwise the door and hinges could become damaged!

Open the outer door and then the inside one:



Use the Allen wrench (supplied) on the relevant screw:

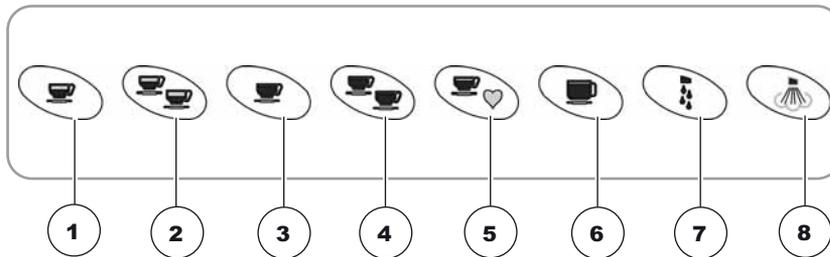


- turn clockwise for finer grinding or thicker coffee;
- turn anticlockwise for coarser grinding or more liquid coffee.

Close the doors after making these adjustments.

7. USE

7.1 STANDARD CONFIGURATION



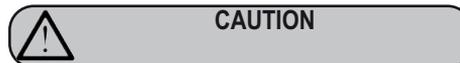
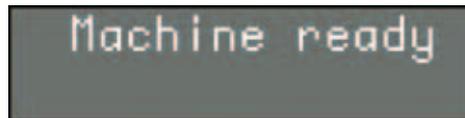
- 1 Dispenses 1 cup of espresso coffee
- 2 Dispenses 2 cups of espresso coffee
- 3 Dispenses 1 cup of white coffee
- 4 Dispenses 2 cups of white coffee
- 5 Dispenses 1 cup of decaffeinated coffee
- 6 Dispenses 1 cup of long coffee
- 7 Dispenses hot water
- 8 Steam dispensing

IMPORTANT: Keys 1 - 2 - 3 - 4 - 6 (see 'DISPLAY' description), can correspond to different drinks according to taste and local traditions (see PROGRAMMING and paragraph on SELECTIONS CONFIGURATION).

7.2 SWITCHING ON/OFF

Before starting to use the appliance, the operator must be sure to have read and understood the safety prescriptions contained in this booklet.

Switching on: When the ON / OFF key is pressed, the machine will start a self-diagnostic cycles and at the end of this (if the machine is cold, this cycle may last up to 3 minutes), the display will read:

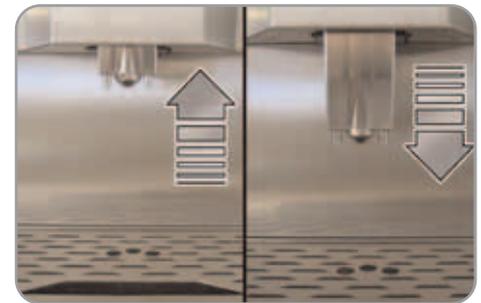


If the self-diagnostic function should indicate anomalies or failures, call the assistance centre. Operators must not intervene in this case.

Switching off: When the ON / OFF key is pressed, both the machine and the display will switch off.

7.3 HEIGHT-ADJUSTABLE COFFEE DISPENSER

To avoid spraying liquids, the height of the dispenser can be adjusted by hand to adapt it to any type of cup. Carefully adjust to the required position so as to limit the amount of space between the dispenser and the cup.



7.4 HOW TO MAKE THE COFFEE'

The method of preparation is the same as for espresso and white coffee.

- Position a cup under the nozzles.

The beverages always flow from both nozzles.



- Press the desired coffee delivery key once.



- The coffee is being made.
- According to the kind of coffee selected the display will read.

Espresso

Or

1 CAFE CREME

Leave the cup beneath the nozzles until the messages on the display disappear.

Machine ready

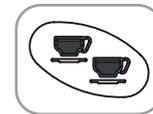
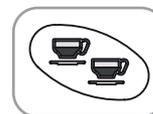
7.5 HOW TO MAKE TWO COFFEES

- Position one cup under each nozzle.

The method of preparation is the same as for espresso and white coffee.



- Press the desired coffee delivery key once.



- The coffee is being made.
- According to the kind of coffee selected the display will read.

2 Espresso

Or

2 CAFE CREME

Leave the cup under the dispensers until the message appears on the display.

Machine ready

7.6 HOW TO MAKE DECAFFEINATED COFFEE USING GROUND COFFEE

- Partly remove the coffee machine from the unit.
- Open the ground coffee conveyor hatch.



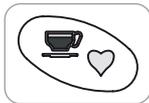
CAUTION

Pour only ground coffee into the coffee bean holder. Any other kind of coffee will damage the coffee grinder.

Don't put caramelized, sugar coated, or similarly coated coffee beans, or instant coffee or other sugary beverages because they will harm the appliance.



- Insert only 1 dose of decaffeinated ground coffee.
- Press the decaffeinated coffee key once



The display will read:

Decaffeinated

Then press the key for the type of coffee required and the display will read as follows (example):

Decaffeinated
Espresso

Leave the cup beneath the nozzles until the message on the display disappears.

Machine ready

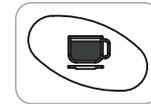
7.7 PREPARING A LONG COFFEE

NOTE: Use a larger cup than the one used for white coffee.

- Place the cup under the coffee dispensers.

Beverages will always come out of both dispensers at the same time.

- Press the dispensing key for the required coffee once only.



- The display will read:

Coffee

- The coffee is being made

Leave the cup under the dispensers until the message appears on the display.

Machine ready

7.8 DISPENSING HOT WATER

This provides delivery of hot water for brewing tea, chamomile-tea or herb teas.



WARNING

Before starting this operation, make sure that there is water in the tank (only for version with tank).

Place a suitable container beneath the hot water nozzle.



- Press the hot water delivery key once:



- The display will read:

Machine Ready
Tea

- Hot water will come out of the nozzle. When you have the required amount, press the hot water dispensing key again to interrupt hot water delivery.



WARNING RISK OF SCALDING

When hot water is being dispensed, never allow the nozzle to come into contact with parts of the body and never place your hands under the nozzle. Always position the nozzle so it is inclined downwards, towards the cup grille.

7.9 STEAM DISPENSING



CAUTION

While steam is being delivered do not touch the nozzle with any part of the body, never place hands below the nozzle and have it always facing downwards towards the cup-holder grid.

This is used to dispense steam to foam milk or to heat other liquids.

To foam milk, proceed as follows:

Pour the required amount of milk into a cappuccino cup (if fresh milk is used, the foam will be more compact).

Insert the TURBOCREAM nozzle into the cup and press the steam button. Once the required temperature has been reached, press the button again to switch off the steam.



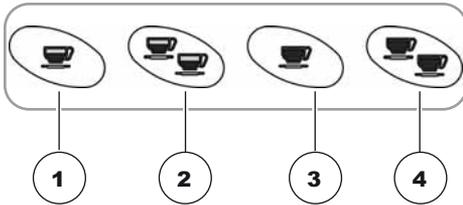
- Residual condensation will come out of the steam nozzle; use the nozzle for the required time as soon as it begins to dispense steam.
- The display will read as follows (example):

Steam

IMPORTANT: Each time after dispensing steam, carefully clean the steam nozzle with a damp cloth.

8. PROGRAMMING

8.1 LEGENDA



1 **ENTER** key: used to enter menus and/or to confirm values and pass on to the next step.

2 **CURSOR** keys: used to scroll through the menus and to increase / decrease value settings.

3 **RESET** key: used to confirm and to return to the previous step.

LIST OF PROGRAMMABLE FUNCTIONS

1. TOT. COUNT
2. PRODUCT NAME
3. COFFEE DOSE PROGRAMMING 
4. GRINDING TIME 
5. PREINFUSION 
6. TAMPING 
7. GROUNDS NUMBER 
8. CLEAN ALARM 
9. GROUP SETTING 1 
9. GROUP SETTING 2 
10. GRINDER SETTING 
11. STEAM TEMP. 
12. WATER FILTER 

 This operation may **ONLY** be performed by a Specialist Technician. Adjustments made by Unqualified Technicians or other people may render the Guarantee null and void.

8.2 PROGRAMMING

NOTE: Can be performed with machine on.

To enter the programming mode, proceed as follows:

- Partly remove the machine from its housing.
- Open the front door using the relevant button on the left-hand side of the machine.
- The display will read as follows:

Machine Off
Front Panel Open

Press the **ENTER** key.



- Shut the door again
- The display will read:

Please Wait
Heating

The infusion group will then be positioned in standby and the display will read as follows:

Comulative Total

8.3 EXITING PROGRAMMING

To quit the programming mode, it is sufficient to open the door and close it again.

- The display will read:



Machine ready

8.4 PROGRAMMING CYCLE

1. LANGUAGE

Press the **ENTER** key to access the submenu. This sets the language for operator-machine interface, as shown on the display.

Press the **2** e **4** keys to select the required language.

The possible languages are as follows: Italian, English, Spanish, German, French, Dutch, Swedish, Danish, Finnish, Norwegian, Russian and Japanese.

Press the **RESET** key to quit the submenu and return to the main menu, confirming the new setting.

2. CUMULATIVE TOTAL

The submenu can be entered by pushing the **ENTER** key.

The quantity of doses delivered for each kind of beverage will be displayed.

- 1 Total Ristretto
- 2 Total 2 Ristretto
- 3 Total Espresso
- 4 Total 2 Espresso
- 5 Total Cafee
- 6 Total 2 Cafee
- 7 Total Cafecream
- 8 Tot. Deca
- 9 Tot. Cleaning
- 10 Tot. Litres

Press the keys **▲ ▼** to scroll through the various totals relevant to all beverages.

Hold down the **▼** key to view the total number of doses dispensed by the machine.

In order to annul the counts, to press keys **▲ ▼** at the same time.

The display will read as follows: “**COUNTERS RESET**”.

The **RESET** key returns to the previous menu.

3. PRODUCT NAME:

A beverage name is assigned to each single key (no. indicates the number of the relevant key.) The names are pre-set in the factory but it is possible to change them to suit personal requirements. The individual setting will override the preset ones and influence all subsequent programming procedures.

Example:

In this case the beverage ‘Espresso’ is assigned to key number **1**. The arrow keys **2** and **4** scroll the names of the beverages on each key available in the agenda. The **RESET** key is for exiting the submenu.

The **ENTER** key confirms the type of beverage for the key **number** being taken into consideration, and then passes on to the beverage of the next key.

The programmable keys are the following:



Once the programming of the final key has been completed, you pass on to the next menu item.

NOTE: The keys can be programmed for milk-based drinks and coffee. Keys **1 2 3** can only be programmed for coffee drinks, while keys **4 6** and **8** can be configured as coffee or milk-based drinks.

4. WATER VOLUME CC

By pressing the **ENTER** key the submenu can be accessed.

The doses of water to be used for each single drink can be programmed.

- 1 Water volume cc Ristretto
- 2 Water volume cc 2 Ristretto
- 3 Water volume cc Espresso
- 4 Water volume cc 2 Espresso
- 5 Water volume cc Coffee
- 6 Water volume cc 2 Coffee
- 7 Water volume cc CoffeCreme
- 12 Water volume sec Tea

Keys **▲ ▼** increase / reduce the amount of water used to prepare the relevant beverage, Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the dose programming.

Press the **ENTER** key to scroll all the items on the submenu and see confirmation of the dose programmed.

5. PROG.GRINDER 1 S

Press the **ENTER** key to access the submenu.

It is possible to set the grinding times for each beverage.

- 1 Grind Time Ristretto
- 2 Grind Time 2 Ristretto
- 3 Grind Time Espresso
- 4 Grind Time 2 Espresso
- 5 Grind Time Coffee
- 6 Grind Time 2 Coffee
- 7 Grind Time CoffeCreme

The arrow keys ▲ ▼ allow you to increase/decrease the grinding time needed for making the selected drink.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the grinding time set. Press the **ENTER** key to scroll all the items on the submenu and see confirmation of the set grinding time.

6. DATE/TIME

Press the **ENTER** key to access the submenu. This is used to set the date and time to be displayed on the machine.

- 1 Day
- 2 Hour
- 3 Minutes

The ▲ ▼ keys increase or decrease the values set for the relevant function.

The **RESET** key quits the submenu and returns to the main menu without confirming the new settings. The **ENTER** key scrolls through each single item in the submenu and confirms the new setting.

Once the date has been set, the function returns to the main menu.

7. PROGRAM. ON/OFF

This is used to program the automatic switching ON/OFF for the machine, only with the machine switch in the **ON** position.

The default setting for the machine has all days of the week set to "**STANDBY**" and therefore, the main switch must be used to switch the machine on and off.

Press the **ENTER** key to access the submenu and the display will read as follows:



Press the ▲ ▼ keys to view the settings for each day of the week.

Press **RESET** to set **SUNDAY** as the weekly day off, which will de-activate the automatic on and off function.

The display will read as follows:



Press **ENTER** to reactivate the automatic on and off function.

To confirm the setting, press the ▲ key, which will then pass to the settings for the following day.

Press **ENTER** and the switch on timer will begin to flash; use the ▲ ▼ keys to increase / decrease the time setting.

Once the required time has been set, press **ENTER** to set the following day.

After **SATURDAY**, press the ▼ key to return to the previous menu.

8. ENERGY SAVING

This is used to set the time after which the machine enables the energy-saving device, while still keeping the water tank at working temperature.

Press the **ENTER** key to access the submenu.

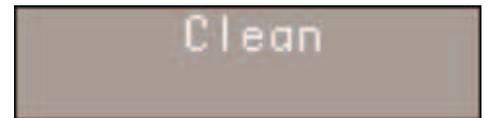
1 Hours:Minutes

Use the ▲ ▼ keys to increase / decrease the time after which the **ENERGY-SAVING** function is enabled by 30-minute intervals. This function is deactivated if the timer is left at zero.

Press the **RESET** to quit the submenu and return to the main menu, confirming the new setting.

9. PASSWORD

To access the programmable functions in **TECHNICIAN MODE** only, scroll through all of the functions that can be accessed in **PROGRAMMING MODE** until the display shows the following message:



Enter the correct password to access the first item on the programming manual that can be accessed in **TECHNICIAN MODE**.

To access the functions that are reserved to technical engineers, when entering this area for the first time or if the password has not been changed, it is necessary to press the key (2) on the machine button pad five times repeatedly.



If the entered password is incorrect, the machine will automatically exit the programming mode, setting itself to machine ready status.

10. PREINFUSION

Press the **ENTER** key to access the submenu. This programs – for each single beverage – the possibility to pre-infuse the coffee tablet (YES or NO).

- 1 Preinfusion Ristretto
- 2 Preinfusion 2 Ristretto
- 3 Preinfusion Espresso
- 4 Preinfusion 2 Espresso
- 5 Preinfusion Coffee
- 6 Preinfusion 2 Coffee
- 7 Preinfusion CoffeeCrema

Press the **▲ ▼** keys to confirm / cancel tab pre-infusion.

Press the **RESET** key to quit the submenu and return to the main menu, confirming the setting. Press the **ENTER** key to scroll through each single item in the submenu and confirm the settings.

11. PRESSING

Press the **ENTER** key to access the submenu. This allows you to program the coffee tamping for each drink (YES or NO).

- 1 Tamping Ristretto
- 2 Tamping 2 Ristretto
- 3 Tamping Espresso
- 4 Tamping 2 Espresso
- 5 Tamping Coffee
- 6 Tamping 2 Coffee
- 7 Tamping CoffeeCrema
- 8 Tamping caffellatte

The arrow keys **▲ ▼** confirm/disconfirm the tamping function for each drink.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the tamping programmed.

Press the **ENTER** key to scroll all the items on the submenu and see confirmation of the tamping programmed.

12. GROUNDS NUMBER

Press the **ENTER** key to access the submenu. This allows you to program the GROUNDS NUMBER. When the number has been reached, a message will be displayed instructing you to empty the coffee grounds drawer and the machine will stop working to allow the procedure to be done safely.

The arrow keys **▲ ▼** increase/decrease the grounds number to proceed to the emptying of the coffee grounds drawer. Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the grounds number programmed.

The **ENTER** key is disabled.

13. CLEAN WARNING

Press the **ENTER** key to access the submenu. This allows you to program the number of cycles after which the group clean warning will be displayed.

The arrow keys **▲ ▼** increase/decrease the amount of cycles for the display of the group clean warning message. Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the number of cycles programmed.

The **ENTER** key is disabled.

14. SHUT DOWNCLEAN

Press the **ENTER** key to access the submenu. This programmes a cleaning cycle for the dispenser group when the machine is switched off. Set to YES to enable this function. If the function is enabled, 100 cm³ (6.1024 cu in) of water will be dispensed

Press the **▲ ▼** keys to enable (YES) / deactivate (NO) cleaning at the end of service.

15. GROUP SETTING (standby)

For the correct positioning of the unit in the standby position, the machine is equipped with an encoder that, via an impulse counter, stops the unit in a pre-established position. The preset factory values can be modified only by an authorised technician.

Press the **ENTER** key to access the submenu. The positioning of the unit in the standby phase is programmed.

The up/down arrow keys **▲ ▼** increase/reduce the number of revolutions of the encoder and consequently the rise and fall of the unit. Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the programming.

The **ENTER** key is disabled.

15. GROUP SETTING (Tamping OFF)

For the correct positioning of the unit in the non-tamping position (TAMPING OFF), the machine is equipped with an encoder that, via an impulse counter, stops the unit in a pre-established position. The preset factory values can be modified only by an authorised technician.

Press the **ENTER** key to access the submenu. The positioning of the unit in the standby phase is programmed.

The up/down arrow keys **▲ ▼** increase/reduce the number of revolutions of the encoder and consequently the rise and fall of the unit. Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the programming.

The **ENTER** key is disabled.

16. GRINDER SETTING

Press the **ENTER** key to access the submenu. This allow you to program the choice of increasing grinding times by 0.1 seconds every 50-250 deliveries.

By setting the program at 0, the function is disabled

The arrow keys ▲ ▼ increase/decrease the number of deliveries, after which there will be an increase in grinding time.

The available values are 0, 250,500, 750, 1000. Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the number of deliveries programmed.

The **ENTER** key is disabled

17. COFFEE-STEAM TEMPERAT.

Press the **ENTER** key to access the submenu. This allow you to program the temperature of the coffee/steam heater.

The arrow keys ▲ ▼ increase/decrease the temperature of the coffee/steam heater.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the temperature programmed.

The **ENTER** key is disabled.

18. PASSWORD

Press the **ENTER** key to access the submenu. This programmes a new password to access the functions that can be programmed in the **TECHNICIAN MODE**.

Enter a combination of 5 keys (from the 8 keys available on the keyboard) and set the new required password.

Press the **RESET** key to quit the submenu and return to the main menu without confirming the setting.

Press the **ENTER** key to confirm the setting.

19. SMART CARD

Press the **ENTER** key to access the submenu. This sets the **SMART CARD** reader to enabled. The function is enabled by setting the parameter to **YES**.

Press the ▲ ▼ keys to enable (**YES**) / deactivate (**NO**) the **SMART CARD** reader.

20. WATER FILTER L

Press the **ENTER** key to access the submenu. This allows you to program the number of litres of water to be delivered for the display of the message clean water filter.

The arrow keys ▲ ▼ increase/decrease the number of litres of water delivered for the display of the message clean water filter.

Press the **RESET** key to exit the submenu and go back to the main menu and to confirm the number of litres programmed.

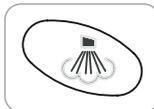
The **ENTER** key is disabled.

21. DE-SCALING

The decalcification can be carried out in manual or automatic mode.

MANUAL DECALCIFICATION:

Without entering into the programming, switch the machine off via the main switch (Fig. 1.10), successively maintaining the vapour key pressed and then switching on the machine again.



At this point the display visualises the message:

Decalcification
Press ENTER

Pressing the **ENTER** key starts the decalcification cycle. The procedure to follow is the same for decalcification in automatic mode.

AUTOMATIC DECALCIFICATION:

The decalcification cycle of the machine's heater is carried out.

Please Clean

Pressing the **ENTER** key starts the decalcification cycle.

OPERATIVAMENTE:

Prima di iniziare il ciclo di decalcificazione riempi la tanica con la soluzione di acqua e prodotto decalcificante.

N.B. : Before starting the decalcification cycle, fill the tank with a solution of water and decalcifying product. Utilise at least 2 litres (0.52 gallons) of solution.

When this message is visualised:

Please Clean

Press the **ENTER** key.

The machine will start to aspirate the solution from the tank and expel hot water from the lance at the same time.

The machines displays the message:

Machine ready
Drawer full

Having finished aspirating the first litre of solution, the machine will stop for 5 minutes. During this phase, the "Please wait" sign will flash.

Successively it will start to aspirate another litre of the solution.

At the end of the waiting period, the display visualises the message:

Rinse
Refil Water Tank

Rinse the tank and refill it again with clean fresh water (without switching off the machine).

NOTE: Utilise at least 4 litres of water (1.06 gallons) of solution, otherwise it will be necessary to restart the cycle.

Wait for approximately five minutes.

At the end of the waiting period, the display visualises the message:

Machine ready
Drawer out

Pressing the ENTER key, the machine will start the rinsing cycle, taking 2 litres of water from the tank and expelling it from the lance.

During this phase, the machine displays:

Machine Off
Front Panel Open

At the end of using the 2 litres of water taken from the tank, the machine again displays:

Machine ready
Drawer out

Pressing the ENTER key again, the machine will start the second phase of the rinsing cycle, taking 2 litres of water from the tank.

Machine Off
Front Panel Open

At the end of the rinsing phase, the machine displays the message:

Xxxxxx
Group Error

Leave the machine to heat up for a few minutes; at the end of this time, the machine will return to its ready status.



WARNING

We advise using the steam dispensing function for a few minutes at the end of each descaling cycle.



WARNING

You may notice drops of water and steam coming from the hot water nozzle during the heating stage.

9. SPECIAL MACHINE SCALING FUNCTIONS

9.1 RESETTING THE CLEANING FILTER LITRE COUNTER

This function allows you to reset the total amount of water used.

Proceed as follows:

- Release voltage by turning the main switch off (**OFF**).
- Reinstate voltage by turning the main switch on (**ON**) and pressing down on the key:



until the display reads:

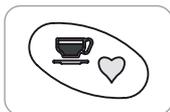
Reset H2O filter
Please Wait

9.2 RESETTING WASHING CYCLES

This function makes it possible to reset the total number of washing cycles.

Proceed as follows:

- Release voltage by turning the main switch off (**OFF**).
- Reinstate voltage by turning the main switch on (**ON**) and pressing down on the key:



until the display reads:

Reset Clean
Please Wait

9.3 RESETTING MACHINE PARAMETRES

This function makes it possible to remove incorrect functioning data and to reinstate the Standard Programming settings (see **PRESET SETTINGS** chart).

Proceed as follows:

- Release voltage by turning the main switch off (**OFF**).
- Reinstate voltage by turning the main switch on (**ON**) and simultaneously pressing down on the keys **ENTER** and **RESET**;



until the display reads:

Please Wait
Preset Data

9.4 HANDLING MANUAL COFFEE DELIVERY GROUP

This function makes it possible to activate the motor manually forming the automation of the manual coffee delivery group. Proceed as follows:

- Release voltage by turning the main switch off (**OFF**).
- Reinstate voltage by turning the main switch on (**ON**) and simultaneously pressing down



until the display reads:

Movement Manual

IMPORTANT: When the machine is switched on, since the arrow key **4** is used to access this site, the piston will automatically start to move downwards.

- Press the arrow key **4** to move the piston **DOWNWARDS**.
- Press the arrow key **2** to move the piston **UPWARDS**.
- Release and reinstate voltage using the main switch to end the procedure.

10. CLEANING AND MAINTENANCE

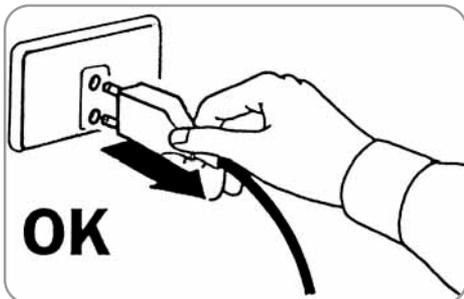
10.1 CLEANING THE OUTSIDE OF THE MACHINE

We recommend that you read this chapter with care before using the appliance. The appliance will remain in good condition if cleaned correctly and at regular intervals. Here we have listed some suggestions about how to clean individual surfaces delicately and efficiently.



CAUTION

Before carrying out any cleaning operations, set the machine to the "O" energy level, (machine switched OFF and plug removed from the mains).



CAUTION

Never use steam-cleaning or pressurised appliances to clean the machine.



CAUTION RISK OF BURNS OR SCALDING

Leave the machine to cool at least to its average temperature before cleaning.



CAUTION RISK OF INTOXICATION.

Follow the instructions for use supplied with all detergents.

These detergents can be ordered from the Küppersbusch After-sales Service.

CLEANING THE CASING:

Clean the casing inside and out, using a soft damp cloth. Clean the water-dispensing nozzle after every use.

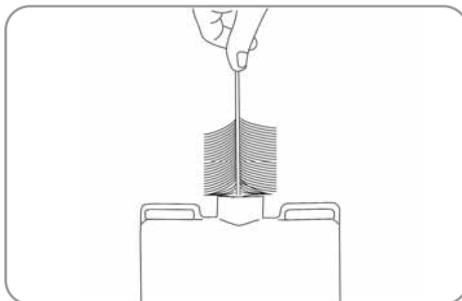
NEVER USE THE FOLLOWING UNDER ANY CIRCUMSTANCES

Aggressive or whitening products such as, for example, those containing active oxygen, chlorine or other corrosive ingredients. Cleaning products that scratch, such as wire wool, plastic scourers or other items with abrasive surfaces.

CLEANING THE WATER TANK:

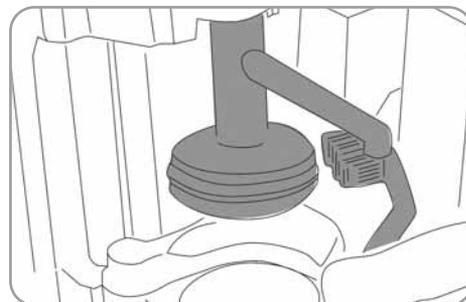
Only appliances not connected to the mains water have a water tank. This must be rinsed daily and refilled with fresh water.

Only fill the tank with fresh, clean water. Never put milk, sparkling water or other liquids into the tank.



CLEANING THE WORK AREA:

- Remove the drip container.
- Remove the grille over the drip container.
- Release the outer door.
- Open the outer door and carefully clean the steel, taking care not to scratch it.
- Open the inside door to make it easier to remove the coffee grounds container.
- Remove the coffee grounds that have deposited in the area of the dispenser.
- Remove the coffee grounds container and clean it carefully, taking care not to scratch the steel.
- Use a brush to remove any encrusted coffee and residues from the gasket, piston and infusion group area.

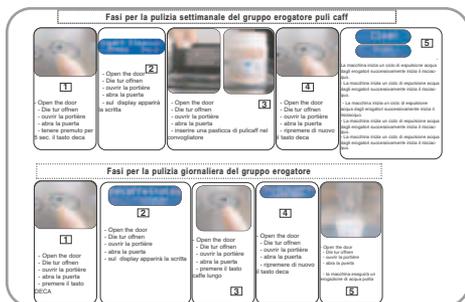


CLEANING THE NOZZLE:

For the external cleaning of the nozzle, unscrew in counter-clockwise sense and to wash under a water jet.

10.2 CLEANING THE DELIVERY UNIT

NOTE: Before starting the washing cycle check and refill the level of water in the water tank.



The machine is equipped to wash the dispensing unit with special tablets (**puly caff**). The machine will begin a wash cycle that consists of hot water deliveries alternated with pauses. The whole cycle lasts approximately 4 minutes.

We recommend that you carry out a **WASHING CYCLE** at least once a day using special cleansers.

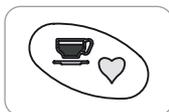


CAUTION
RISK OF INTOXICATION.

We remind you not to interrupt a washing cycle using detergent tablets once started, otherwise detergent residues may remain inside the machine.

In order to execute the washing procedure proceed as follows:

- Press the following key:



- Hold it down for approximately 5 seconds, until the following message is displayed:



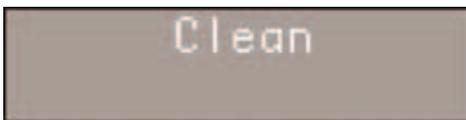
- Open the ground coffee conveyor hatch.
- Insert the cleanser tablet (**puly Caff**) and close the hatch.



- Press the following key:



The display will read:



WARNING

If the **DECAFFEINATED** key is not pressed, after about 20 seconds the machine will automatically continue the washing cycle.

NOTE: During the washing cycle the dose keys are disabled.

- Afterwards the rinsing procedure will begin and the display will read:



Reposition a container only with water in it.

NOTE: During the washing and rinsing cycles keeping a container under the delivery unit is advisable or empty the water collector once the wash and rinse cycles have been completed.

10.3 CLEANING EVERY DAY

- Press press one single time the key DECA:



- Press press one single time the key CAFE CREME:



- From the distributing ones water for a short interval of time exits.

10.4 REINSTATING AN INTERRUPTED WASHING CYCLE

- Should the washing cycle be interrupted by electricity failure, when the appliance is next turned on the unit will be in rest position and the display will read:

Please Clean

10.5 CLEANING THE STEAM NOZZLE

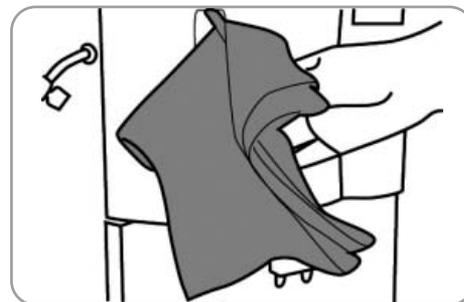
Clean the steam nozzle each time it is used to heat beverages.



CAUTION
RISK OF BURNS OR SCALDING

If the steam nozzle is still hot, avoid all contact with bare hands.

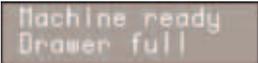
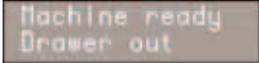
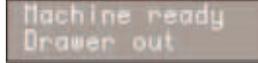
Use a cloth slightly dampened with hot water and/or a mild detergent.



11. STANDARD SETTING TABLE

BEVERAGE	WATER VOLUME (cc)	GRINDING TIME (sec)	PRE-BREWING (sec)	TAMPING	NUMBER	
Espresso	46	8.5	NO	YES		
2 Espresso	66	10.5				
Caffe Creme	60	8.5	NO	YES		
2 Caffe Creme	130	10.5	NO	YES		
coffee	300	8	NO	NO		
Grounds number					20	
Washing alarm					30	
End of service washing					NO	
Steam temperature	130°C					
Unit 1 position					275	
Unit 2 position					540	
Decalcification					15°f	

12. MACHINE FUNCTIONS MESSAGES

DISPLAY	REASON	EFFECT	SOLUTION	NOTE
GROUND DRAWER FULL 	Grounds drawer full. The number of coffee grounds in the drawer has reached the number set during programming stage.	Keys delivering coffee based drinks are blocked.	Pull out the grounds drawer and empty it into a garbage bag. Put the drawer back into place, when the display reads: 	
GROUND DRAWER OUT OF PLACE 	Grounds drawer out of place.	Keys delivering coffee based drinks are blocked.	Insert the grounds drawer into its special slot. Should this alarm turn on during the delivery of a coffee based drink: <ul style="list-style-type: none"> • up until brewing, the alarm is displayed but the drink will be delivered; • after brewing, the cycle in progress will be suspended. The coffee cycle will recommence only when the drawer has been put back in its place. Should this alarm turn on during the group movement phase: <ul style="list-style-type: none"> • the movement will be interrupted When the drawer is back in its place, the reset group will be repeated.	
FRONT PANEL POSITION 	Front panel open.	The machine functions are blocked.	Close the front panel.	

DISPLAY	REASON	EFFECT	SOLUTION	NOTE
<p>WASHING CYCLE IS NEEDEDGIO</p> 	<p>The set number of cycles programmed before washing, has been exceeded.</p>	<p>The message will appear on the display but the machine will continue to deliver drinks.</p>	<p>Do a washing cycle (see paragraph WASHING THE DELIVERY UNIT AND MILK FOAMER).</p>	

13. MACHINE BLOCK ALARM MESSAGES

DISPLAY	REASON	EFFECT	SOLUTION	NOTE
UPPER PISTON MOTOR GROUP ALARMORE 	During the group handling phase, the upper piston exceeded maximum set time by 10 seconds before recognizing motor pickup.	The control unit will halt whatever cycle is on by turning off both the movement actuator and those for drink delivery; the operator will not be able to make selections on the keyboard.	Open and close the machine door.	If the alarm reappears after the second time of taying, call the Service Technician.
HEATER FILLING ALARM 	The heater filling stage has exceeded the 3 minute maximum time; the probe level is uncovered.	The machine will stop.		If the alarm reappears after the second time of taying, call the Service Technician.
TURBINE ALARM On registering the alarm, the control unit will display a message about the drink in progress with the error message correspond-ing to the function. For example: 	The volume counter will not send any impulses to the control unit for 5 seconds.	The delivery will continue for up to 60 seconds or for as long as any of the coffee based drink keys are pressed.	Open and close the machine door. The control unit will repeat the machine starting up procedure.	In case the alarm persists, the machine can be used as a manual appliance. <ul style="list-style-type: none"> • Press the selected key to start the dosing; • Once the desired dose has been delivered in the cup, press the same key to halt the dose being delivered. Call the Service Technician.
WATER TANK EMPTY ALARM 	The water tank is empty.	The coffee will not be delivered and the dosing will be halted while in progress.	Fill the water tank.	Use the Hot Water key to eliminate any air bubbles.

DISPLAY	REASON	EFFECT	SOLUTION	NOTE
CLEANING FILTER ALARM 	The volume counter has reached the number of litres of deliverable water set during programming phase.	Coffee will not be delivered; the dose will not be halted or it is variable.	Regenerate cleaning filter salts. To erase the alarm see paragraph on 'RESETTING CLEANING FILTER LITRE COUNTER'.	This alarm will not halt delivery. The cleaning filter alarm can be eliminated by programming the number of litres to zero (see paragraph on 'PROGRAMMING').
TEMPERATURE PROBE MALFUNCTION ALARM 	One of the two temperature probes is broken.	Coffee will not be delivered.	Substitute the broken probe.	This alarm blocks all deliveries.
COFFEE QUANTITY ALARM 	Too much coffee.	Coffee will not be delivered and an ejection cycle will be effected.	Reduce the quantity of coffee.	