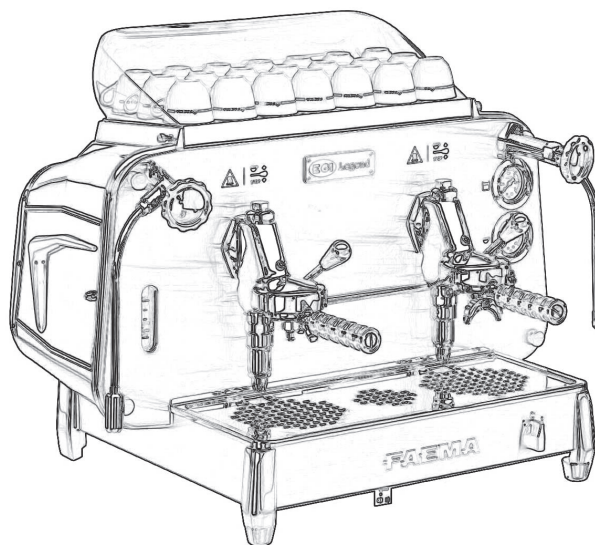




USE AND INSTALLATION

Translation of the original instructions

E61 Legend USA



Code 903-171-000 (rev. 2112)



An updated, electronic version of the manual can be accessed from the website shown at the bottom of the page, using the credentials below.



<https://order.gruppocimbali.com/explorer/spareparts/page/login>

User ID: guest
PW: Entr@nc3



Please sign in

guest

.....

Sign in

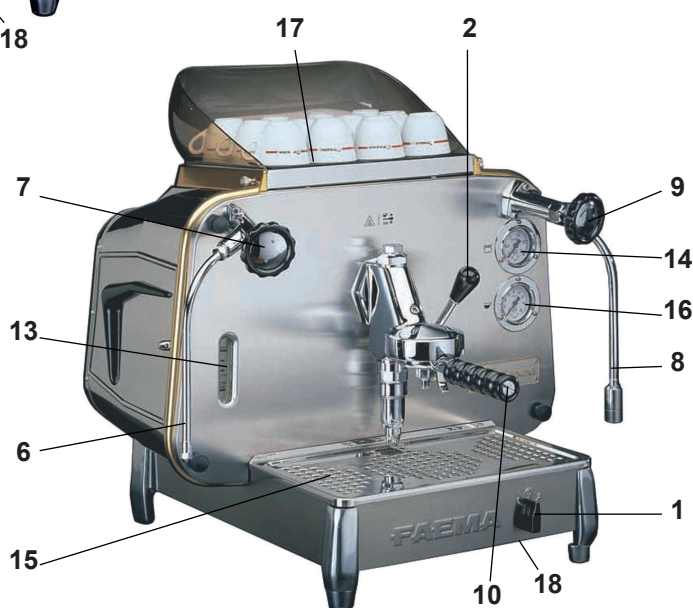
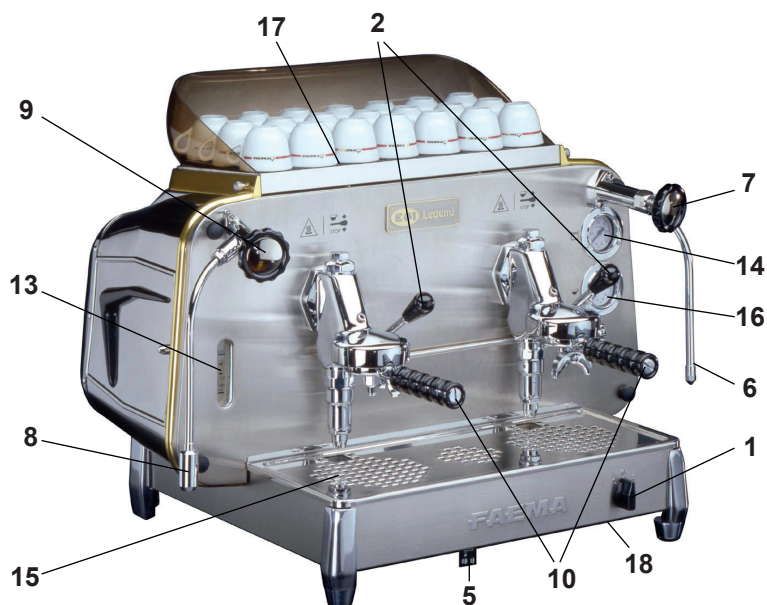
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E61 Legend

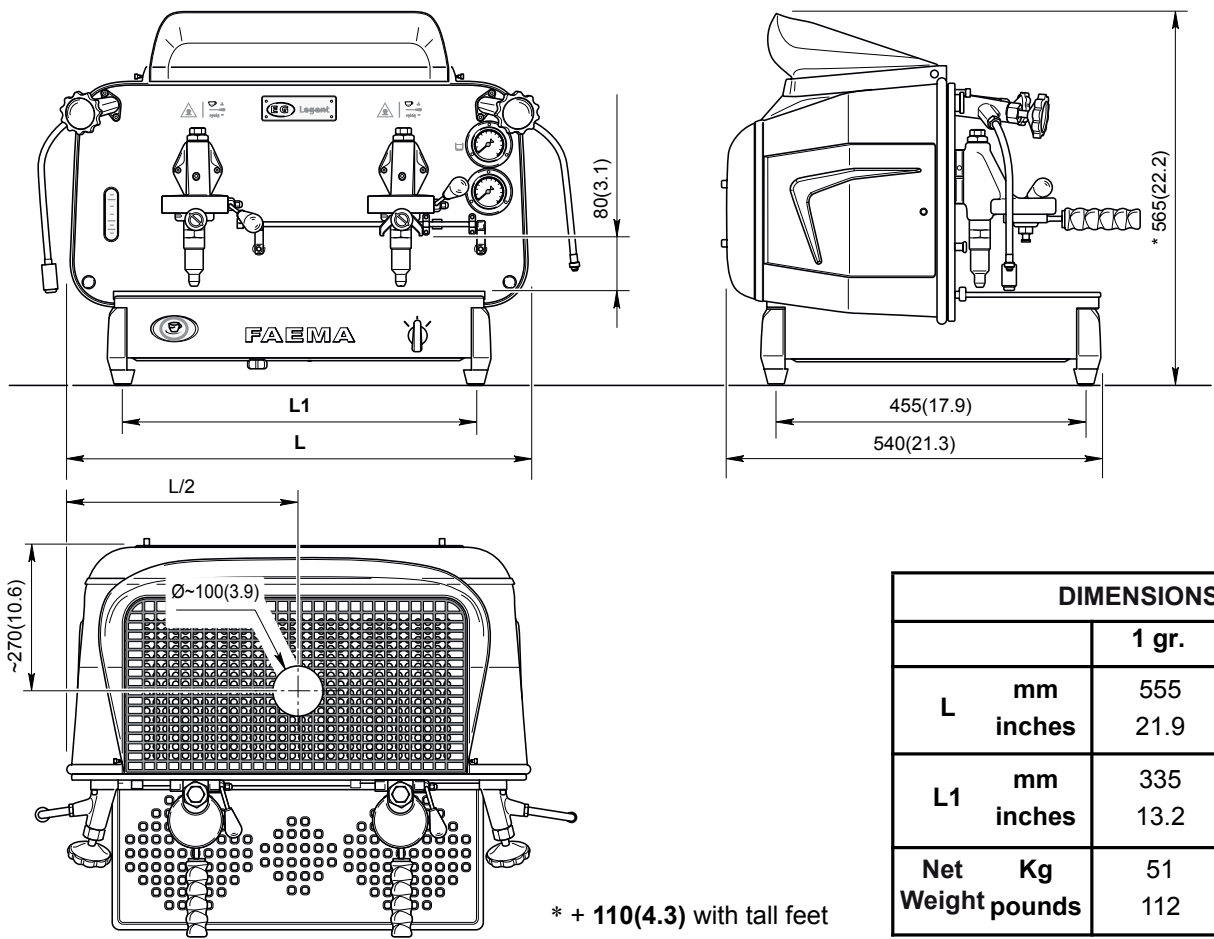


LEGEND

- 1 Main ON/OFF switch
- 2 Coffee dispensing lever
- 5 Boiler water filling lever
- 6 Steam jet pipe
- 7 Steam adjustment knob
- 8 Hot water dispensing pipe
- 9 Hot water dispensing knob

- 10 Filter holder
- 13 Boiler water level indicator
- 14 Boiler pressure gauge
- 15 Pan
- 16 Pressure gauge pump
- 17 Cup warmer tray
- 18 Backlit glass switch
- 19 Backlit glass

	P_{max}	T_{max}	Type of machine	1 group	2 groups
	[bar] [psi]	[°C] [°F]	Fluid	Capacity [L]	
Service boiler	2 29	133 271	water/steam	6	11
Heat exchanger	15 218	160 320	water	0.65 x 1	0.65 x 2



DIMENSIONS		
	1 gr.	2 gr.
L	mm	555
	inches	21.9
L1	mm	335
	inches	13.2
Net Weight	Kg	51
	pounds	112

Symbols



Generic warning



WARNING: Electrical Hazard



WARNING: Trapping Hazard, Take Care with Hands



WARNING: Hot surface



Environmental protection



These pages of the manual are for the use of the worker operating the machine.



These pages in the manual are to be used by qualified, authorized technical staff.



1. General Rules



**Please read the warnings and rules in this User's Manual carefully before using or handling the machine in any way because they provide important information regarding safety and hygiene when operating the machine.
Keep this booklet handy for easy reference.**

- The machine was designed solely for preparing espresso coffee and hot beverages using hot water or steam, and for warming cups. Any other use is considered irregular.
- The machine must be installed in a place where it is only used by carefully trained staff that know the risks attached to using the machine.
- The machine is for professional use only.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised or given instruction concerning the safe use of the appliance and understand the hazards involved. Children must not play with the appliance.
Cleaning and user maintenance must not be made by children without supervision.
Use by minors, with or without adult supervision, must not contravene local employment laws.
- Never leave the appliance unattended while it is in use.
- The appliance must not be used outdoors.
- If the appliance is stored in rooms where the temperature can drop below the freezing point, empty the boiler and water circuit tubes.
- Do not expose the appliance to atmospheric agents (rain, sun, and cold).
- Do not clean the appliance with jets of water.
- Noise: the equipment does not exceed 70dB.
- If the power-supply cord is damaged, it can only be replaced by qualified and authorized technicians.
- If the machine is used improperly or for purposes other than those described above, it can be a source of danger. The manufacturer will not be held responsible for damages caused by improper use of the appliance.

**WARNING**

Installation, dismantling, and adjustments must only be performed by qualified and authorized technicians.

Carefully read the warnings and rules in this manual because they provide important information regarding safe installation, use and maintenance of the machine.

Keep this booklet handy for easy reference.

2.1 Transport and handling**Packaging**

- The machine is delivered in a robust cardboard package, with appropriate internal protection. The package features the standard symbols indicating rules to be followed when handling and storing the appliance.
- Transport must be carried out according to the instructions on the package, handling with appropriate caution and avoiding impact of any type.
- Do not expose the appliance to atmospheric agents (rain, sun, and cold).

Checks on receipt

- On receipt of the appliance, carefully check all transport documentation is correct (against label on package).
- Check that the original packaging is not damaged.
- After removing the appliance from its packing materials, make sure that the appliance and its safety devices are intact.
- Packing materials (plastic bags, polystyrene foam, staples, etc.) must be kept out of the reach of children because they are potentially hazardous.

Advice for disposal of packaging

The packaging materials are eco-compatible and recyclable. For the protection of the environment they must not be dumped, but taken to a recovery / waste-disposal centre, according to local regulations.

Handling

Staff responsible for moving the appliance must be aware of the risks in moving heavy loads. Move the appliance carefully, using, where possible, the correct lifting equipment (fork lift, for example).

If moving the appliance by hand, make sure:

- enough people are available for the task, depending on the appliance weight and how difficult it is to handle;
- to always use the necessary safety equipment (shoes/gloves).



2.2 Installation Rules

- Before plugging in the appliance, make sure that the information on the nameplate (voltage, etc.) matches that of the electrical and water systems.
- Check the condition of the power-supply cord; if it is damaged it must be replaced.
- Completely unwind the power-supply cable.
- The coffee machine should sit on a flat, stable surface at least 1 inch (20 mm) from walls and from the counter. Keep in mind that the highest surface on the machine (the cup-warmer tray) sits at a height of at least 47 inches (1.2 meters). Make sure there is a shelf nearby for accessories.
- Room temperature must range between 50 and 90 °F (10 and 32 °C).
- An electrical outlet, water connections, and a drain with siphon must be in the immediate vicinity.
- Do not install in rooms (kitchens) that are cleaned with jets of water.
- Do not obstruct openings or ventilation and heat vents.
- Do not install the appliance outdoors.
- Do not install or use the appliance in potentially explosive environments.
- Do not install the appliance in the presence of flammable substances.



3. Electrical Installation Rules

Prior to installation, make sure there is a circuit breaker installed with a distance between the contacts that allows for complete disconnection when there is a category III overload and that provides protection against current leakage equal to 30 mA. The circuit breaker must be installed on the power-supply in compliance with installation rules.

If the power-supply is not working properly, the appliance can cause transitory voltage drops.

The electrical safety of this appliance is only ensured when it is correctly connected to an efficient earthing system in compliance with the electrical safety laws in force. This fundamental safety requirement must be verified. If in doubt, request that a qualified electrician inspect the system. The manufacturer cannot be held responsible for any damage caused by the lack of an earthing system on the electrical supply.

Do not use adaptors, multiple plugs, and/or extension cords.

Check that the type of connection and voltage correspond with the information on the nameplate: see *illustrations chapter, Figure 1*.

For machines with a single-phase connection: see *illustrations chapter, Figure 2*.

This equipment has been tested and found to comply with the limits for a Class A digital device, pursuant to part 15 of the FCC Rules.

These limits are designed to provide reasonable protection against harmful interference when the equipment is operated in a commercial environment.

This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications.

Operation of this equipment in a residential area is likely to cause harmful interference in which case the user will be required to correct the interference at his own expense.



4. Water Installation Rules

WATER REQUIREMENTS

Water used in coffee machines must be suitable for human consumption (see laws and regulations in force).

Check on the machine's water inlet that the pH and chloride values comply with current law.

If the values do not fall within the limits, an appropriate water-treatment device must be inserted (respecting the local laws and compatible with the machine).

If the machine uses water with a hardness exceeding 8 °f (4.5 °d), a specific maintenance plan must be implemented according to the hardness detected and machine usage.

WARNING

Only use the supplied parts for installation. If other parts are installed, they must be new (unused pipes and gaskets for the water connection) and they must be permitted for contact with water suitable for human consumption (according to local laws in force).

WATER CONNECTIONS

Place the appliance on a flat surface and stabilize it by adjusting and securing the feet.

Hook up the water connections as shown in the *Illustrations chapter, Figure 3*, respecting the hygiene, water safety, and anti-pollution laws in the country of installation.

Note: If the water pressure can rise above 87 psi (6 bar), install a pressure reducer set at 29÷43 psi (2÷3 bar). See *Illustrations chapter, Figure 4*.

Water draining tube: place the end of the water draining tube in a drain with a siphon for inspection and cleaning.

IMPORTANT: The curves of the water-draining tube must NOT bend as shown in *Illustrations chapter, Figure 5*.

ATTENTION: This equipment is to be installed with adequate backflow protection to comply with the applicable federal, state or local plumbing codes having jurisdiction.



5. Installation Check-up



WARNING: AFTER INSTALLATION, CHECK TO SEE IF THE MACHINE IS WORKING PROPERLY (see the Installation Module C).

WATER CONNECTIONS

- No leaks from the connections or tubes

FUNCTIONING

- Boiler and operating pressures are normal.
- The pressure gauge is working properly.
- The self-levelling device is working properly.
- The expansion valves are working properly



WARNING: ONCE THE MACHINE HAS BEEN INSTALLED AND IS READY FOR USE, BEFORE ALLOWING THE WORKER TO START USING THE MACHINE, WASH THE INTERNAL COMPONENTS ACCORDING TO THE INSTRUCTIONS BELOW:

GROUPS

- Hook up the filter holders to the groups (without coffee).
- Let each group dispense water for about a minute.

Hot Water

- Continuously dispense hot water (pressing the appropriate button) until at least 4 liters of water have been used for a machine with 1 group and 6 liters for a machine with 2 groups (see the “Hot water dispensing” chapter in the User’s Manual).

STEAM

- Dispense steam from the nozzles for about a minute, using the appropriate buttons.



6. Rules for the worker operating the machine

BEFORE YOU START



WARNING: BEFORE YOU START OPERATING THE MACHINE, WASH THE INTERNAL COMPONENTS FOLLOWING THE INSTRUCTIONS INDICATED BELOW. THESE STEPS MUST BE REPEATED AT LEAST ONCE A DAY AND WHEN THE MACHINE HAS NOT BEEN OPERATED FOR MORE THAN 8 HOURS.

Groups

- Hook up the filter holders to the groups (without coffee).
- Let each group dispense water for about a minute.

Hot Water

- Continuously dispense hot water (pressing the appropriate button) until at least 4 liters of water have been used for a machine with 1 group and 6 liters for a machine with 2 groups (see the “Hot water dispensing” chapter in the User’s Manual).

Steam

- Dispense steam from the nozzles for about a minute, using the appropriate buttons.

DURING OPERATION

Steam dispensing

- Before heating the beverage (water, milk, etc.), open the steam nozzle for at least 3 seconds and let the steam escape so that condensation is eliminated.

Coffee dispensing

- If the machine has not been used for more than an hour, before using the hot water, dispense about 100 cc and discard the liquid.

Hot water dispensing

- If the machine has not been used for more than an hour, before using the hot water, dispense about 200 cc and discard the liquid.

Cleaning the coffee circuits

- Please read the specific section in the user’s manual to learn how to clean these circuits.



7. Caution



Danger of burns

The areas marked with this sign become hot. **Great care should be taken when in the vicinity of these areas.**



WARNING: Hot surface

ACHTUNG: Heisse Oberfläche

ATTENTION: Surface chaude

ATTENZIONE: Superficie calda

GENERAL

The manufacturer disclaims all liability for damages to items or persons due to improper use or due to the coffee machine being used for purposes other than its intended use.

Do not operate the coffee machine with wet hands or bare feet.

Ensure that the appliance is not used by children or persons who have not been instructed in its correct use.

Danger of Burns

Do not place the hands or other parts of the body close to the coffee dispensing groups, or near to the steam and hot-water nozzles.



Cup-warmer tray

Place only coffee cups, cups and glasses to be used in conjunction with the coffee machine on the cup-warmer tray.

Ensure that the coffee cups are completely drained before placing them on the cup-warmer tray.

No other objects shall be placed on the cup-warmer tray.



MACHINE CLOSE-DOWN

When the machine is left unattended for a prolonged period (for example out of hours), carry out the following steps:

- Clean as indicated in the dedicated chapter;
- Remove the plug or turn off the main off-on switch;
- Close the water tap.

Non-compliance with these safety measures exonerates the manufacturer from all liability for malfunctions, damage to property and/or injury to persons and/or animals.



8. Maintenance and Repairs

If the machine is not working properly, turn off the machine, turn off the main off-on switch, and call the service centre.

If the power-supply cord is damaged, switch off the machine and request a replacement from the service centre.



To ensure safety during operation, it is absolutely necessary to:

- follow all the manufacturer's instructions;
- have qualified and authorized technicians periodically check that all safety devices are intact and functioning properly (the first inspection within three years of purchase and every year after that).

Regeneration of the Water Softener

(where is present)

The water softener may be of different types, with different resin capacities and different periods of validity.

The resins are regenerated by adding coarse kitchen salt or salt pastilles to the water softener. If regeneration is not performed at the set times, calcareous deposits are formed which progressively diminish the machine's performance until the functions are blocked.

See the instructions provided with the appliances for periods of time between one regeneration and another and for the description of the regeneration method.

Regeneration at the set times keeps the machine in ideal working conditions.



WARNING

Maintenance by unqualified individuals can jeopardize the safety and conformity of the machine.

Only use qualified, authorized technicians for repairs.

WARNING

Only use original spare parts guaranteed by the manufacturer.

If original spare parts are not used, the manufacturer's warranty will no longer be valid.

WARNING

After maintenance, perform the installation CHECK-UP as indicated in the specific section of the user's manual.

For California only

WARNING: Consuming beverages that have been prepared in this machine will expose you to lead, a chemical known to the State of California to cause birth defects and other reproductive harm.

9. Decommissioning the machine

Electrical equipment cannot be disposed of as ordinary urban waste.

To protect the environment, please proceed in compliance with the local laws in force.



Suitable differentiated waste disposal so that the machine can then be recycled, treated and disposed of in an environmentally friendly manner contributes to avoiding possible negative effects on the environment and health, and encourages the reuse and/or recycling of the materials from which the machine is made.

Improper disposal of electric equipment that fails to respect the laws in force will be subject to administrative fines and penal sanctions.



USE

10. Daily Switch-On



“Before setting the machine at work, make sure that:

- the main electric power switch is on;
- the mains water cock has been turned on”.

Electric switching on

Turn the main switch (1) to position 1.

The boiler is filled until the set level is reached.

Turn the main ON/OFF switch (1) to position 2.

“Heating” now begins.

At the end of the day, turn the machine OFF by turning the main ON/OFF switch (1) to position 0.



11. Heating phase

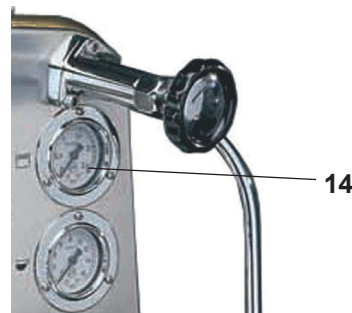


CAUTION: do not put any cloth on the cup-warmer.

While awaiting for the machine to be ready for use, insert the filter baskets (10) in the groups.

Do not cover the cup warmer with cloths to prevent over-heating of the machine.

When the pressure gauge (14) indicates normal working pressure, the machine is ready to be used.



12. Delivery of the coffee

1. Unhook the filter-holder (10) from the group.
2. Place the grounds in the grounds drawer.
3. Fill the filter with a dose of ground coffee.
4. Level out with the coffee press.
5. Insert the filter-holder (10) into the group ensuring it that the gasket provides a good seal.
6. Place the cups (or cup) under the dispensing spouts.
7. Raise the lever (2) of the group to a vertical position. From this moment, no coffee will be issued for 5-6 seconds. This is the time required for the pressure to reach pump delivery head value. Infusion occurs at this time, i.e. the preliminary “cooking” of the coffee. Dispensing commences at the end of the infusion, during which the coffee flows out continuously. Once the required quantity of coffee has been obtained, dispensing is stopped by replacing the lever (2) in the horizontal position.



Do not remove the filter holder during coffee dispensing.



13. Other hot beverages

Steam dispensing

Put a cup with the beverage you wish to heat under the right or left steam nozzle (6).

Completely immerse the steam nozzle in the beverage. Gradually open up the steam tap (7), allow the beverage to heat to the desired temperature, stop the flow of steam by turning knob (7) the other way (towards "0").

Dispensing hot water

Put the pot below of pipe (8) and open the tap (9).

Heating milk for frothy coffee (cappuccino)

General indications

Milk is a delicate biological product and can easily deteriorate. Heat modifies its structure. Milk must be kept at a storage temperature **no higher than 41 °F (5 °C)** from the moment the container is opened and throughout its entire period of use. Our storage appliances are suitable for this purpose.



At the end of the work day (or not more than 24 hours from the time the container is opened), any remaining milk must be discarded.

CAUTION: After a long inactivity, the hygienic norms relevant to milk conservation shall be followed.

Use a tall narrow jug and fill it up to about the half-way mark. Then plunge the steam jet pipe (6) into the milk. Gradually open up the steam tap (7) and heat the milk for a few seconds.

When the required amount of froth has been made and the temperature is sufficiently high, stop the flow of steam by turning knob (7) the other way (towards "0").



When the steam jet pipe (6) is no longer required, clean it thoroughly with a sponge and a clean cloth.



Cleaning of steam dispensing pipes

At the conclusion of each steam dispensing phase:

- Using a clean sponge, wash with hot water removing any organic residue present. Rinse carefully.
- clean the inside of the steam nozzle as follows:
Turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.

14. Water level control of boiler (when provided)

The machine is fitted with a series of automatic level control devices to keep the water in the boiler at a pre-set level.

Filling the boiler with water using the manual service tap

This function should be used only if the electronic level control devices are not working correctly.

Press the filling lever (5), taking care not to exceed the MAX. level on the boiler water level indicator (13).





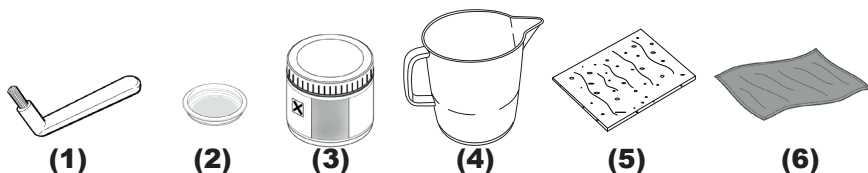
15. Cleaning and maintenance



For correct application of the **food safety system (HACCP)**, please follow the instructions in this paragraph. Washing must be carried out using original “Service Line” products; see details on the last page. Any other product could compromise the suitability of the materials which come into contact with food products.

GENERAL OVERVIEW OF CLEANING INTERVALS

	EVERY USE	DAILY	WEEKLY	WHEN NECESSARY	TOOLS TO USE
COFFEE CIRCUIT		✓		✓	• brush (1) • rubber disk (2) • detergent powder (3)
COFFEE GROUPS		✓			• brush (1)
BOILER WATER CHANGE		✓		✓	
FILTER HOLDER		✓			• container (4) • detergent powder (3) • sponge (5)
STEAM PIPE	✓	✓			• sponge (5)
WATER PIPE		✓			• sponge (5)
DRIP PAN		✓			• sponge (5)
BODYWORK		✓		✓	• soft cloth (6)
CUP TRAY SURFACE		✓			• sponge (5)

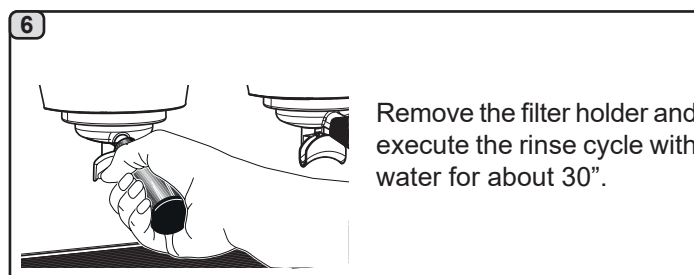
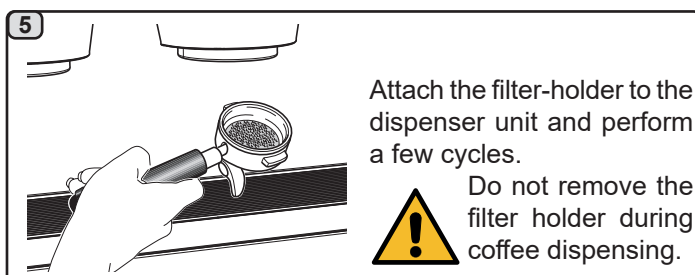
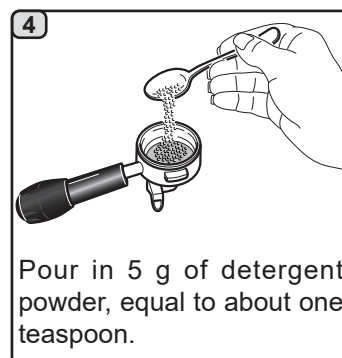
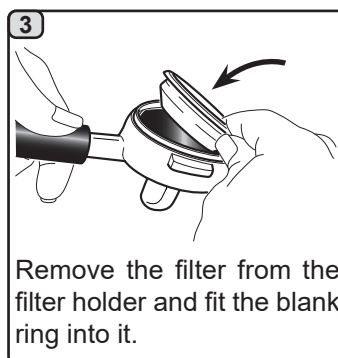
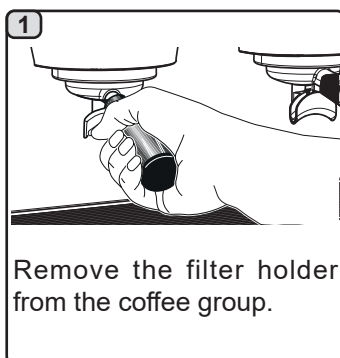


For cleaning operation details, see the dedicated sections on the following pages.

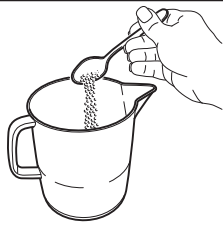
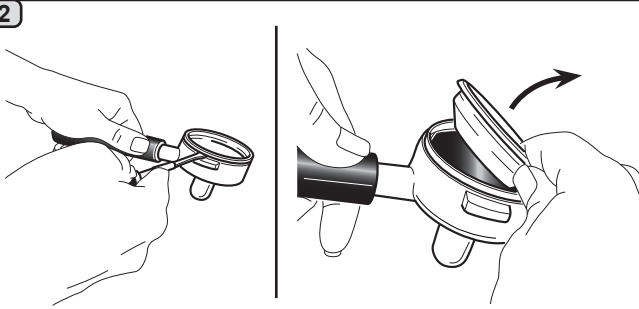
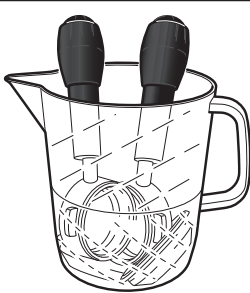
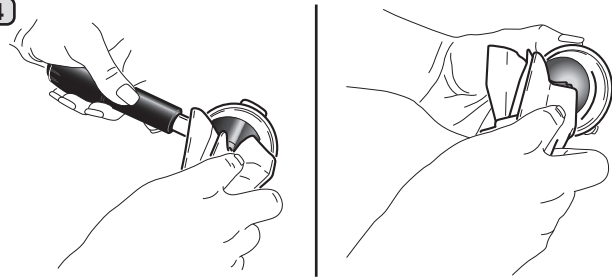
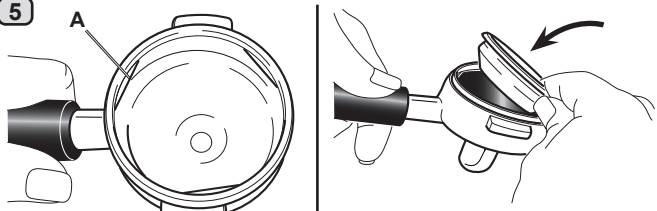


Procedure to follow at the end of the working day on all groups.

NOTE: the following operations must be carried out when the machine is on and pressurized.



**FILTER-HOLDERS** - This operation must be made on all the filter-holders at the end of each working day

<p>1</p>  <p>Pour one litre of hot water (122÷176°F; 50÷80°C) and 10 g of detergent powder, equal to two teaspoons, in a suitable container that is neither aluminium nor iron.</p>	<p>2</p>  <p>Remove the filters from the filter holders.</p>	<p>3</p>  <p>Soak the filters and the filter holders in this solution for about 15 minutes. NOTE! Only immerse the metal parts.</p>
<p>4</p>  <p>Remove any residue with a sponge and rinse well with running cold water.</p>	<p>5</p>  <p>Place the filters back in the filter holder, making sure that the anchoring spring (A) of the filter is in its slot.</p>	

STEAM DISPENSING PIPES - This operation must be made at the end of each working day

- Using a suitable container, remove an adequate amount of hot water > 194°F (90 °C) from the boiler, enough to cover the part of the nozzle that comes into contact with the milk.
- Let the nozzle steep for at least 30 minutes.
- Throw the water away and rinse the container thoroughly.
- Using the nozzle, heat an adequate amount of cold water to at least > 149°F (65 °C), enough to cover the part of the nozzle that came into contact with the hot water used in step 1.
- Throw the water away and rinse the container thoroughly.
- Turn the tube towards the cup tray and very carefully dispense steam for 10 seconds.
- Dry the nozzle with a clean, slightly damp sponge that does not leave behind any fibre residue.



DO NOT use abrasive products.

HOT WATER DISPENSING PIPE - This operation must be made at the end of each working day

Using a clean sponge, wash with hot water removing any organic residue present. Rinse carefully.



DO NOT use abrasive products.

NOTE: the procedures described below can also be carried out when the machine is switched off.**DRIP PAN** - This operation must be made at the end of each working day

Remove the drip pan and complete the cleaning with running water

DISCHARGE BASIN - This operation must be made at the end of each working day

Pour about a liter of hot water into the discharge basin to remove any discharge residues.

BODYWORK - This operation must be made at the end of each working day

Use a soft cloth and cleaning products WITHOUT ammonia or abrasives, removing any organic residue present in the work area.

NOTE. Do not spray liquids into the panel slots.



16. Defects - Malfunctions

Direct action by the customer

Before calling service personnel, to avoid useless expense, check whether the machine problem corresponds to one of the cases listed below.

PROBLEM	CAUSE	SOLUTION
Leaking from the filter-holder rim (10).	Underpan gasket dirty with coffee.	Clean using the special brush provided.
Coffee dispensing time too short.	Coffee ground too coarse. Coffee too old.	Use a finer grind. Use new coffee.
Coffee drips out of machine.	Filter holes blocked or filter-holder (10) outlet hole dirty. Coffee ground too fine.	Clean. Use a coarser grind.
Loss of water under the machine.	Discharge well clogged up. Discharge pan hole blocked.	Clean. Clean.

16. Defects - Malfunctions

Interventions by a specialized technician

PROBLEM	CAUSE	SOLUTION
Infusion time too short Rapid dispensing. Coffee very bland, without cream. (Same defects on all groups).	Coffee grounds too coarse. Old coffee.	This defect is associated to other secondary symptoms which may be caused by a number of other causes as per the previous points. Do not adjust the machine until all other causes have been excluded.
Infusion time very short. Rapid dispensing. Coffee very bland, without cream. (Same defects on all groups).	Group nozzle widened through use. OR gasket in cone-shaped section leaks. Infusion valve remains open Filter edge broken.	The volume flow rate of the group without filter must be 6.1 inch ³ (100 cm ³) in 8 ÷ 10 seconds.
Low coffee yield. Slow dispensing. Coffee cold and bland.	Spout dirty.	If the group is operated without the filter-holder, thin, isolated jets will be dispensed instead of one central jet.
Fast dispensing, coffee bland. Pressure gauge pump indicates pressure greater than 131 psi (9 bar).	Pump out of calibration. By-pass valve blocked.	
Low coffee yield. Fast dispensing. Coffee hot and bland.	Filters with perforations widened. Coarse grinding.	Coffee grounds in cup.
Coffee cold, bland and without cream.	Air bubble in thermosiphon circulation.	Move group to and fro to remove air bubble. When touching the water tube it is warm near to the machine.
Normal infusion and dispensing times.	Check valve does not hold (with low pressure in system). Heat exchangers emptied. Heat exchanger defective (shows pressures higher than real values).	Pressure gauge calibrated with values that are too low.
Coffee cold in the morning at start of work.	Air in boiler.	See switching on instructions.



17. Defects - Malfunctions

Interventions by a specialized technician

PROBLEM	CAUSE	SOLUTION
Dispensing slow. Coffee burnt and cold. Cream very dark, with tendency of formation of an "eye".	Coffee grounds too fine. Low pressure in pump. Mesh filter above spout dirty. Spout partially blocked.	
Dispensing slow, coffee burnt. Pressure gauge pump lower than 131 psi (9 bar).	Pump out of calibration. Pump with reduced capacity.	
Drainage tube leaks when group is at rest (defect only on one group). Coffee dispensed normally.	Dispensing valve does not hold.	If this defect is not corrected immediately, the water softener runs out long before the expiry time, with consequent scale deposit.
Group at rest Dispensing valve gasket fails rapidly. Water leak from the drainage tube. Coffee dispensed normally. Defect on all groups.	Expansion valve with calibration too high (above 174 psi (12 bar)).	If this defect is not corrected immediately, the water softener runs out long before the expiry time, with consequent scale deposit.
Group at rest. Continuous loss of cold water in the drainage tray. Groups do not dispense any more coffee and the pressure gauge pump shows low values.	Expansion valve remained open.	If this defect is not corrected immediately, the water softener runs out long before the expiry time, with consequent scale deposit.
Group in operation. Drainage tube leaks. No coffee.	Drainage valve does not hold.	
Group in operation. Loss of cold water in drainage tray. Coffee bland. Dispensing slow.	Expansion valve out of calibration (opens at less than 131 psi (9 bar)).	
Group leaks at cam shaft.	Leak on the two glands.	Remove the glands taking care not to mark the housings. Do not use tools made of steel or other hard materials. Before remounting, clean the shaft thoroughly, especially the grooves
Difficult to move the groups.	Cam profile worn.	
Machine does not go into pressure or reaches pressure level slowly.	No electricity. Automatic switch gone off. Resistances burned. Electric circuit to resistance interrupted. No water in boiler.	Steam taps leak:
Groups function normally. Pressure gauge pump does not give correct pressure reading 116 ÷ 131 psi (8 ÷ 9 bar).	Pressure gauge defective.	
Pump does not reach pressure level. No dispensing.	Motor does not work: - No electricity. - Capacitor burnt. - Microswitch burnt. - Motor burnt. Check valve pump open. By pass valve completely opened.	
Pump noisy.	Pump defective. No water in system.	



Illustrations

- see *Installation Rules* chapters

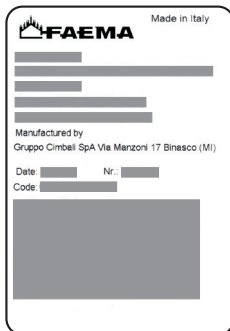


Fig. 1

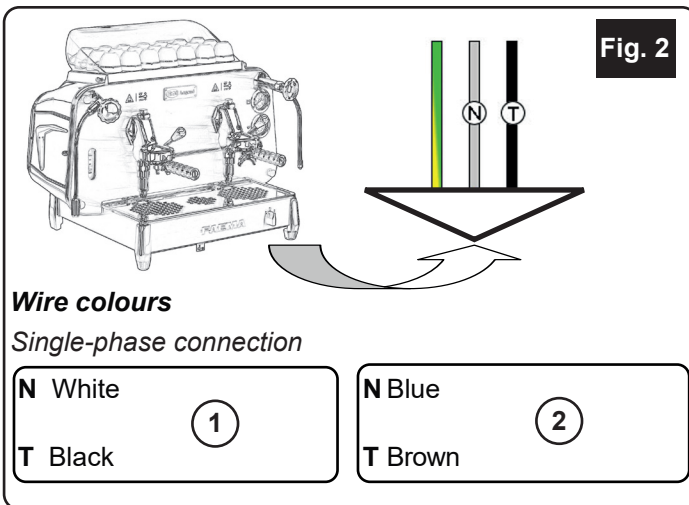
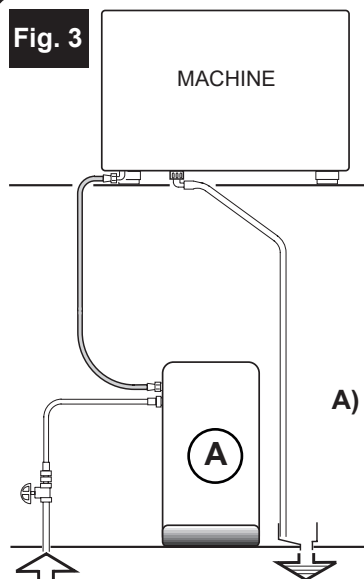


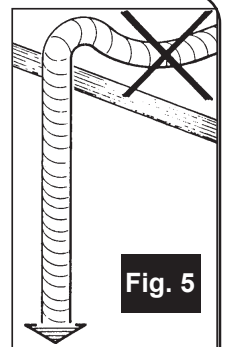
Fig. 2

Fig. 3



A) possible water-treatment device

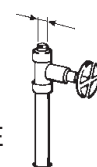
Fig. 5



Install a water feeding tap

WATER MAINS MAX. PRESSURE

87 psi (6 bar - 0,6 MPa)
(for pressure beyond this value,
install a pressure reducer)



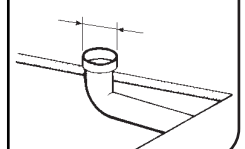
Ø 3/8 GAS

Fig. 4

DRAIN

Min.

Ø 2 inches 50 mm.



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SERVICE LINE

GRUPPO CIBALI and the "SERVICE LINE"

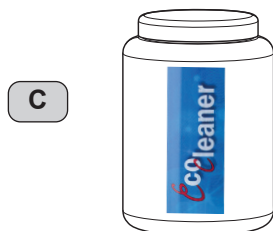
The GRUPPO CIBALI Company's client service, the aim of which is to assure top coffee-machine performance for its clients at all times, also makes available its ECO LINE, a series of specific cleaning products expressly designed for this purpose.

ECO LINE - Cleaning products

- | | |
|--|--------------|
| A) For cappuccino makers in liquid form | 610-004-159; |
| B) For dispensers, filter-holders, coffee cups in powder form | 610-004-280; |
| C) For dispensers, filter-holders, coffee cups in powder form | 610-004-254; |
| D) For superautomatic-machine dispensers in tablet form | 610-004-217; |
| E) For hopper, display - professional cleaning Eco Cleaner Spray | 610-004-251. |

Order directly from your local distributor and refer to the particular item you require by its number, as shown above.

II SERVICE LINE



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