

INSTALLATION START UP SAFETY IN OPERATION



Modification journal

Revision:	Date:	Modifications	Initials:
0	2009-04-30	Basic document, first edition	MB
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Overview modification

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Important hints

INSTALLATION

Only an instructed service-engineer may install the unit.
The manufacturer is not liable for injuries caused by an improper mounting of the unit.

It is a requirement to:

- a) Install the unit on a solid base.
- b) The unit may not have a direct contact to the customer. The only exception are automated coffee-machines which are made for the self-service use.

POSITION AND LOCATION

It is recommended to install the unit in a location that is not nearby an air condition.
Do not install the machine in a warm or humid location.

POWER SUPPLY

The power supplies have to correspond with the data plate.

This appliance is electrically safe only when properly grounded as set forth in the current electric safety specifications. Check for compliance and, when in doubt, have the wiring thoroughly inspected by skilled personnel. The manufacturers shall not be liable for any damage caused by faulty grounding.

Using adapters, multiple plugs and cable extensions are not recommended. Should they be indispensable, use simple or multiple adapters and extensions that comply with the current safety regulations, take care not to exceed the limit current load shown on simple adapters and extensions, and the limit power load shown on multiple adapters.

To prevent dangerous overheating, uncoil the power cord to its full length.

When the unit is permanently connected to a field terminal, a disconnect switch must be installed at the field terminal.
The disconnect switch shall disconnect all lines from power net, except grounding.
The distance of the contacts in the disconnect switch must be in minimum 3.0 mm.

WATER CONNECTION

The unit requires a cold water connection of 3/8-inch.
The distance between the machine and the water connection should not be more than 1 meter
(To connect the unit, use only the supplied original hose). The water pressure must be between 2 and 4 bar (29 - 58 psi).
If the water pressure is more than 4 bar (58 psi), you have to install in a pressure reducing valve.

WATER QUALITY

For getting a good and tasty coffee, the water quality is an important factor.
It is important to use drinking water only!
The optimal total water-hardness is 5-8 dH° / 8-14 fH°. In most cases, the use of an active-coal filter is necessary.
Ask a specialist.

WATER DRAIN

The distance between the water drain and the machine should not be more than 1 meter.
It is important that the water drain (tube) does not hang down to allow proper draining.

CLEANING

For hygienic reasons must be accomplished a cleaning before the start-up of the equipment.

Caution: Please DO NOT clean the milk tank, bean hopper, puck drawer or drip tray in high concentration alcohol based cleaners, such as cleaning alcohol, ethanol, methanol or other strong detergents. Also prohibited to use for cleaning are acetic acid etc.
Furthermore DO NOT put plastic parts, (polyamids), into microwave ovens at any time as the micro waves will affect and deteriorate the plastic material quickly.

Important hints

DISPOSAL

- Packaging Material:** The packaging material (cardboard, plastic foil PE and polystyrene EPS) must be recycled.
- Disassembly of Equipment:** Disconnect equipment from power. If the equipment is hard-wired it must be disconnected by an authorized service agent!
- Safety Instructions:** In order to avoid any accidents caused by inappropriate use or in particular by playing children the equipment must be put out of operation. Unplug unit from power source or in case of have hardwired installations have it disconnect by an authorized service agent! Subsequently cut off plug from power cord.
- Disposal Instructions:** The proper disposal of your old appliance will help prevent damages to the environment and injuries to human health. The old equipment is not worthless waste. If disposed properly it is possible to recycle its raw materials. Make sure that the old equipment is disposed of or recycled according to local regulations. For any further information about disposal, please contact your manufacturer agent.

GENERAL SAFETY HINTS

1. In case of an emergency, immediately remove the plug from the power socket.
2. Check that the voltage quoted on the rating plate is the same as your mains voltage.
3. Use only the specific power supply cord. The use of incorrect connections voids the warranty!
4. Your machine is made for indoor use only.
5. The hot water tube, steam, hot water and coffee are very hot. Avoid direct contact with the skin. (Danger of burning/scalding)!
6. Remove the plug from the mains socket if you will not be using the machine for an extended time (holidays). Before cleaning and servicing, remove the plug from the mains socket and let the machine cool down. Do not unplug by pulling the cable.
7. Do not use the machine if it is not operating perfectly or if it shows any sign of damage. In case of any malfunction or damage notify your nearest service agent.
8. Never immerse the machine, cable, or plug in water or any other liquid.
9. Keep the power cord out of reach of children.
10. Never leave the power cord near or in contact with hot parts of the machine, a source of heat, or a sharp edge.
11. When the power cord or plug is damaged, you may not use the machine. In order to avoid danger, have the defective part repaired or replaced by.
12. Never place the machine on a hot surface, e.g. a heating plate. Never use it around an open flame.
13. Place the machine on a flat, stable, heat resistand surface...

Daily set-up

- Check expiration date of coffee beans
- Make sure that you have sufficient cups
- Preheat cups

Note:

We recommend to discard the first 2 coffees from each grinder upon start-up of the machine or if the machine did not produce any beverages for hours to get the best quality and taste from your coffee.

Daily Set-Up CT

1.

- Turn on coffee machine

Remove the grounds drawer and press the red button on the left and above the tablet holder



- Press cleaning key

The coffee machine rinses the water circuit with cold water for approx. 50 seconds



- Coffee boiler is heating

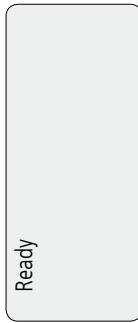
Please wait



- Fill up the bean hopper with fresh coffee beans

- All beverages can now be dispensed

Ready



Daily set-up

- Check expiration date of coffee beans
- Make sure that you have sufficient cups
- Preheat cups

Note:

We recommend to discard the first 2 coffees from each grinder upon start-up of the machine or if the machine did not produce any beverages for hours to get the best quality and taste from your coffee.

Daily Set-Up CTS

1.

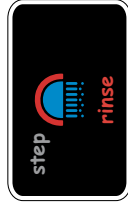
- Turn on coffee machine

Remove the grounds drawer and press the red button on the left and above the tablet holder



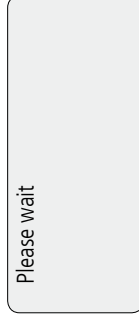
- Press cleaning key

The coffee machine rinses the water circuit with cold water for approx. 50 seconds



- Coffee boiler is heating

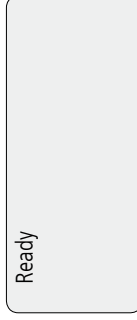
Please wait



- Fill up the bean hopper with fresh coffee beans

- All beverages can now be dispensed

Ready



- Check expiration date of coffee beans
- Make sure that you have sufficient cups
- Preheat cups

1.

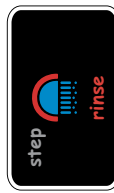
Turn on coffee machine

Remove the grounds drawer and press the red button on the left and above the tablet holder



Press cleaning key

The coffee machine rinses the water circuit with cold water for approx. 50 seconds



Coffee boiler is heating

Please wait
Foamer OFF

Fill up the bean hopper with fresh coffee beans

Coffee beverages can now be dispensed

Ready
Foamer OFF

Note:

We recommend to discard the first 2 coffees from each grinder upon start-up of the machine or if the machine did not produce any beverages for hours to get the best quality and taste from your coffee.

2.

Put a new plastic milk bag into the heating tank

- Plastic milk bag 5L Art. 117.130
- Plastic milk bag 10L Art. 117.131



Fill up the plastic milk bag

- CTMF5 max 5liter
- CTMF10 max 10liter



Reassemble parts:

- Air tube with nozzle
- Milk air supply, assy.
- Level sensor
- Resistor



Turn Foamer ON



The following message appears on the display

Please wait
Foamer OFF

3.

Activate/Deactivate Foamer
Press and hold the „Minus Key“



Display alternates message

Release „Minus key“ when desired message appears

Foamer On
Foamer Off

Caution:

If message „Mainswitch Foamer Off“ appears, turn main switch ON.

Main switch
Foamer Off

The display reads „Milk not ready Foamer ON“

During the heat-up phase of the Foamer no milk beverage can be produced until the pre-programmed temperature has been reached. The milk is heating up now.

Milk not ready
Foamer ON

After approx. 15-20 minutes the milk has reached the operating temperature

Milk beverages can now be dispensed

- Check expiration date of coffee beans
- Make sure that you have sufficient cups
- Preheat cups

1.

Turn on coffee machine

The display shows "Please Rinse Unit"

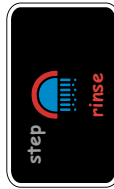
Press cleaning key

The coffee machine rinses the water circuit with cold water for approx. 50 seconds

Coffee boiler is heating

Fill up the bean hopper with fresh coffee beans

Coffee beverages can now be dispensed



Please wait
Foamer OFF

Ready
Foamer OFF

Daily Set-Up CTMF5/10 with external MRU container

Note:

We recommend to discard the first 2 coffees from each grinder upon start-up of the machine or if the machine did not produce any beverages for hours to get the best quality and taste from your coffee.

2.

Put a new plastic milk bag into the heating tank

- Plastic milk bag 5L Art. 117.130
- Plastic milk bag 10L Art. 117.131

Fill up the plastic milk bag

- CTMF5 max 5Liter
- CTMF10 max 10Liter

Fill MRU milk container

Place suction tube into the container

Only for machines with external milk!

Reassemble parts:

- Air tube with nozzle
- Milk air supply, assy.
- Level sensor
- Resistor
- MRU tube

Turn Foamer ON



Please wait
Foamer OFF

The following message appears on the display:

3.

Activate/Deactivate Foamer
Press and hold the „Minus Key“

Display alternates message

- Foamer Off
- Foamer On
- Level 1
- Level 2
- Level 3
- Level 4
- Level 5

Release „Minus key“ when desired message appears

Caution:

If message „Mainswitch Foamer Off“ appears, turn main switch ON.

The display reads

„Milk not ready Foamer ON“

During the heat-up phase of the Foamer no milk beverage can be produced until the pre-programmed temperature has been reached. The milk is heating up now.

After approx. 15-20 minutes the milk has reached the operating temperature

Milk beverages can now be dispensed



Main switch
Foamer Off

Milk not ready
Foamer ON

Daily set-up

- Check expiration date of coffee beans
- Make sure that you have sufficient cups
- Preheat cups

Note:

We recommend to discard the first 2 coffees from each grinder upon start-up of the machine or if the machine did not produce any beverages for hours to get the best quality and taste from your coffee.

1.

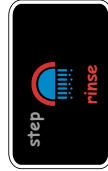
- Turn on coffee machine

Remove the grounds drawer and press the red button on the left and above the tablet holder



- Press cleaning key

The coffee machine rinses the water circuit with cold water for approx. 50 seconds



- Coffee boiler is heating

- Fill up the bean hopper with fresh coffee beans

2.

- Fill milk container



- All beverages can now be dispensed

Ready

Recommendation:

Fill the bean hopper with only the amount of beans you really need.

COFFEE

- Use only high quality coffee.
Type, roasting, mixture and the strength of the coffee should correspond to the desires of your customers. You will be able to see the result in your coffee-turnover and profit.
- Never open a receptacle which contains coffee longer than necessary.
- Do not refill the bean-hoppers before longer breaks (night, holidays...).
- We recommend to supply and empty a double-portion coffee after a longer break. Afterwards you get a coffee of good quality.
- Store your coffee in a cool and dry place. You can store the coffee deep-frozen for several months without losing quality.

FOR COFFEE ENJOYERS

Your coffee-machine, besides the choice of the powder quantity, has special setting-possibilities for the three most important steps for the whole product-range for:

1 cup mill 1	1 cup mill 2
2 cups mill 1	2 cups mill 2

Pre-brew time

This time shows how long the coffee-powder will be moistened in the brewing chamber. This time chosen is perfect, if no water drips into the cup yet.

Relax time

During the relax time it is possible for the coffee-powder to swell. The coffee-powder gives in this time already the first aroma to the water. For the ristretto and espresso this time is to choose longer than for a long coffee, where only a short or no pre-brew and relax time should be set. The relax time is about the same or slightly higher than the pre-brew time.

Press after

This is the last but most important setting of the pre-brew-cycle. Here, the swollen powder will be pressed after. For smaller coffee quantities as there are for Ristretto and Espresso the press after time is set stronger to access the right outlet time. The basic rule is, that the brewing time should be the same for all products. That means, if the water quantity is low (Ristretto, Espresso), the outlet time is smaller.

User

As an exclusivity your machine offers the menu „coffee aroma“. An automatic harmonized possibility to change the pre-brew steps in one menu.

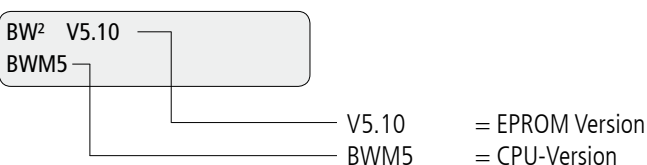
Service-Engineer

The trained service-engineer and coffee-specialist may set these steps separately too. .

SETTING

EPROM / CPU-Version

When you turn on the machine, the display shows several information. The meaning of it is the following:



OPERATION

The unit must be serviced only by trained personnel.
The units machine not be used to produce other products than described in the manual.

General safety notes

Beside the hints and notes the following general safety notes have to be observed in any case.

**SCALD
DANGER**

Using hot water have to be made carefully.

- Do not handle underneath the product-outlets.
- Coffee-, milk-, tea- and steam-products may cause scalding.
- Do not touch any of these outlets during or after dispensing a product.
- Take caution if you handle milk in a unit with a milk-heater. Touching the Thermofoam-System may could cause scalding.

**VENTILATION /
WATER-PROTECTION**

Do not cover the ventilation slots.
Take care that no water enters into the ventilation slots.

**CLEANING OF THE
UNIT**

The daily cleaning is not only an absolute „must“, but also a guarantee for a constant good coffee taste and ensures a longer life for the machine.

AFTER-SALES SERVICE

On the display of the coffee-machine appears a message, if a service is required.
In any case the machine has to be serviced all six months by a trained technician. Unplug the power-supply before servicing the machine.

Important: The power supply must be disconnected before working in the unit.

MOVING

- Before moving the unit the milk - container has to be emptied.
- Pay attention to the weight of the machine.
- Use gloves for moving unit by hand.

**CHANGES
MODIFICATIONS**

It is prohibited to change something on the unit. The manufacturer is not liable for accidents caused by changes made inside or outside the machine.
Only trained technical personnel is allowed to work on the inside of the machine.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.